

*Ecce*llenza  
momentum™

# *Training Guide*

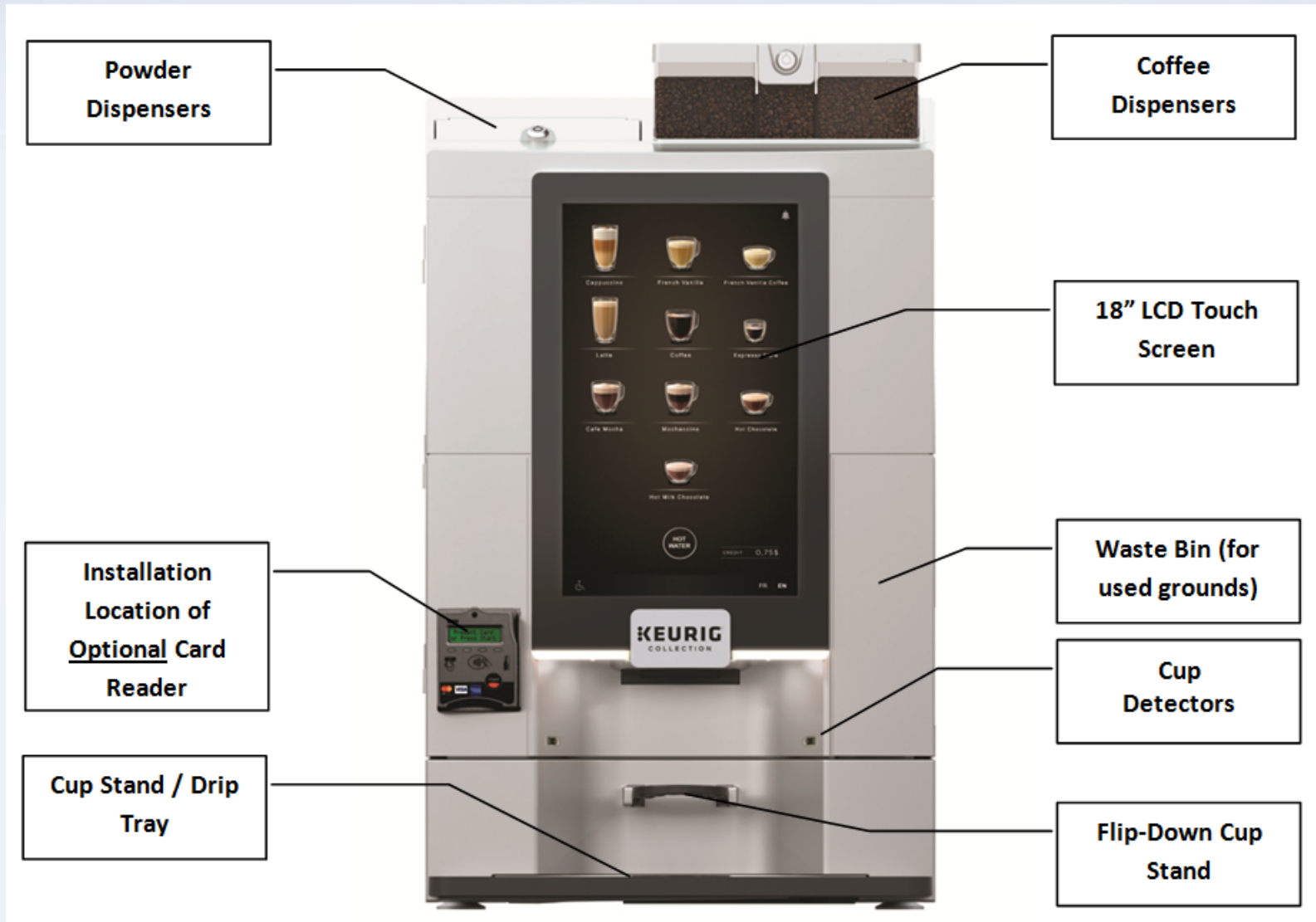


# Features and Capabilities

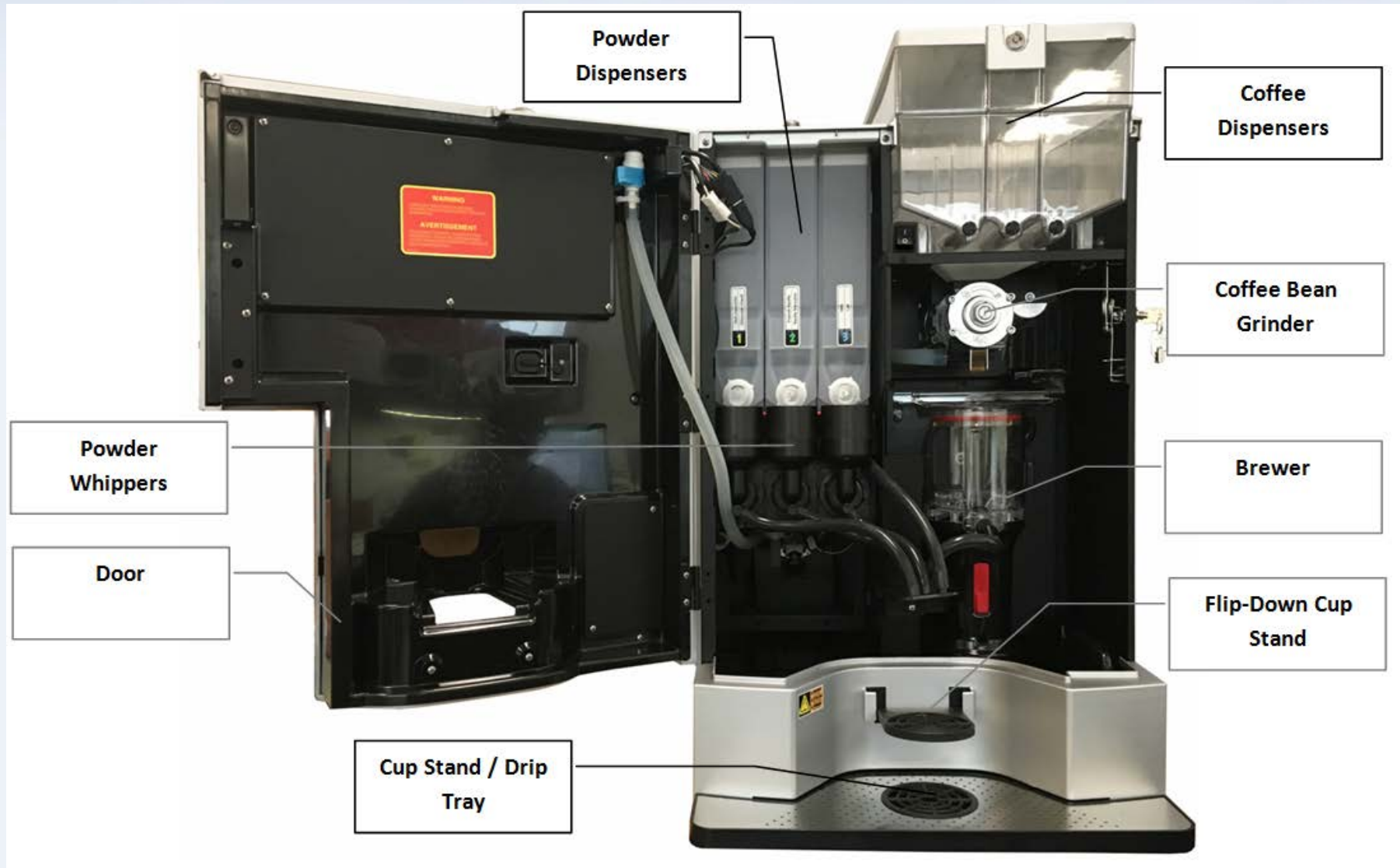
- ✓ Large selection of high quality beverages.
- ✓ Intuitive user interface with 18 inch HD touchscreen.
- ✓ One touch beverage selection.
- ✓ Revolutionary new brewing system.
- ✓ 3 cups size.
- ✓ 3 strength levels.
- ✓ 3 coffee bean dispensers.
- ✓ 3 soluble powder dispensers.
- ✓ Waste-free: no filter paper required.
- ✓ Maintenance-free up to 15,000 cups.
- ✓ Energy saving mode.
- ✓ Wireless & 3G Telemetry capabilities.

# Caretaker

# Equipment Overview - Exterior



# Equipment Overview - Interior





# Filling Product Dispensers

## Coffee Dispensers



1. Unlock and lift the coffee lid
2. Fill the dispensers with the desired coffee beans.  
*Default = Coffee 1 – French Roast, Coffee 3 – Decaf, Coffee 2 – Colombian*
3. Close and lock the coffee lid.



**Do NOT pack the coffee beans into the dispensers!**



If the dispensers are completely empty, you need to make a few vends until the dispensers are properly primed.

## Powder Dispensers



1. Unlock and lift the powder lid.
2. Remove the individual lid and fill the respective dispenser with the desired powder product.  
*Default = Powder 1 – Hot Chocolate, Powder 2 – French Vanilla, Powder 3 – Milk\**
3. Re-install the individual lids back onto the dispensers and close and lock the powder lids.



**Do NOT pack the powder into the dispensers!**

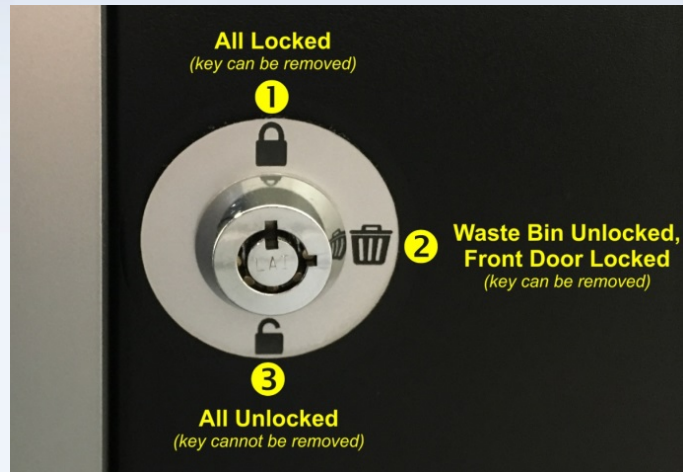
**\*Do NOT use coffee whitener instead of milk as it may create blockages in the whipper system!**



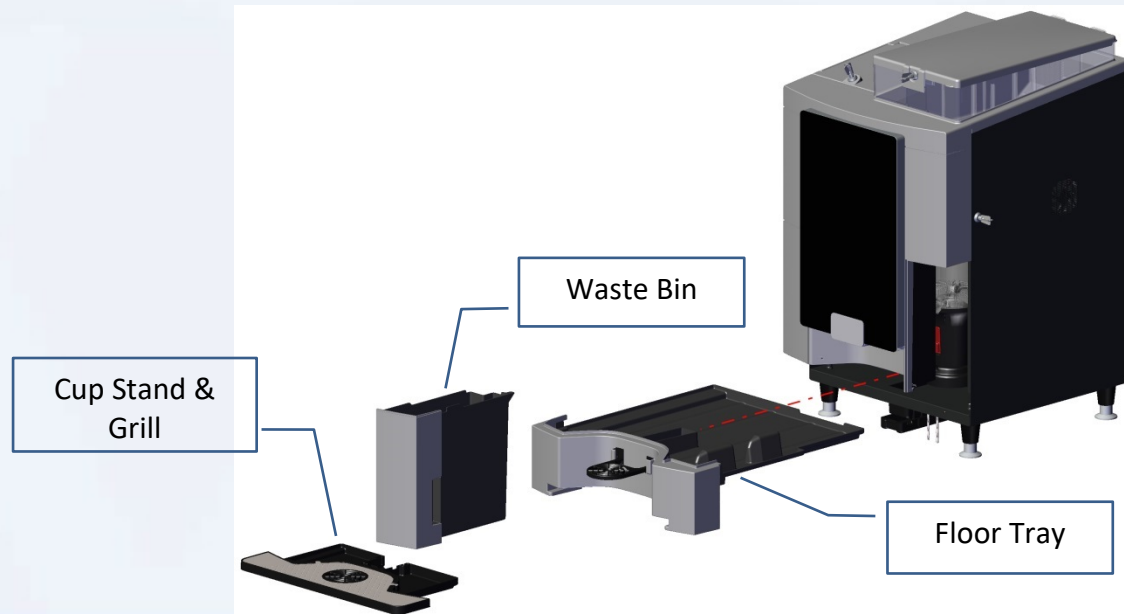
If the dispensers are completely empty, you'll need to make a few vends until the dispensers are properly primed. During this time, you may notice dispenser-related errors on the screen - these errors will clear automatically once the dispenser is primed.

# Care and Maintenance

- ✓ Unlock the waste bin and the front door.



- ✓ Empty and clean the waste bin, the cup stand and the floor tray.



# Care and Maintenance (continued)

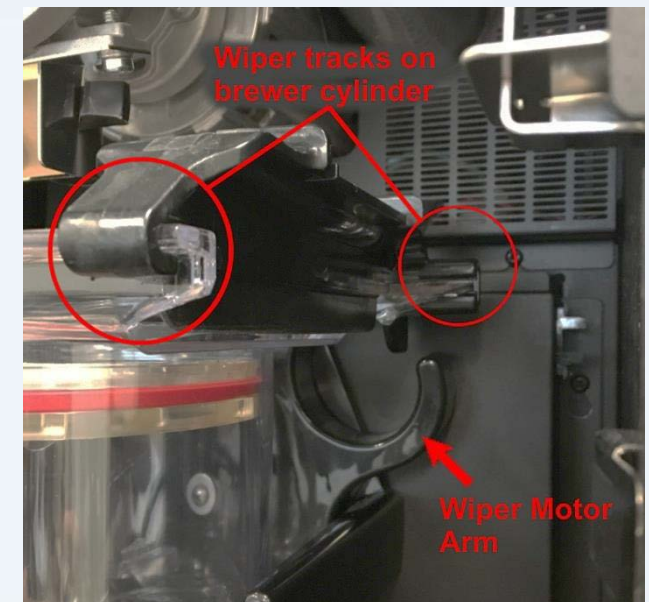
- ✓ Remove and clean the brewer.



1. Remove the brewer spout assembly.
2. Press on the bottom of the red release latch, and rotate the brewer towards the left (clockwise) to release it.
3. Lift the brewer off the brewer motor to remove it.
4. Clean the brewer.



**When reinstalling the brewer, make sure the wiper is properly installed on the brewer cylinder track and that it is properly aligned inside the brewer wiper motor arm.**

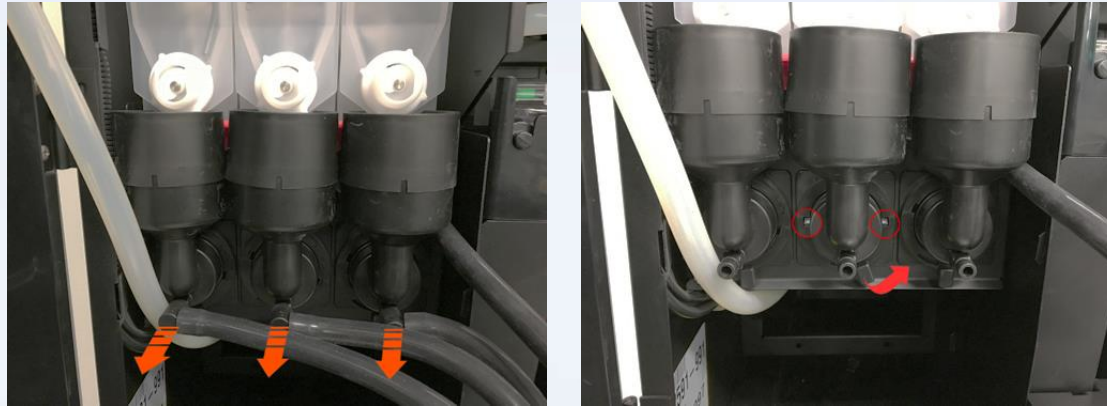




# Care and Maintenance (continued)

✓ Remove and clean the whipper components.

1. Disconnect the outlet hose(s) and turn the small handle on the locking ring (on the whipper base) to the right until it stops. This unlocks the whipper chamber from the whipper base, allowing it to be pulled off.



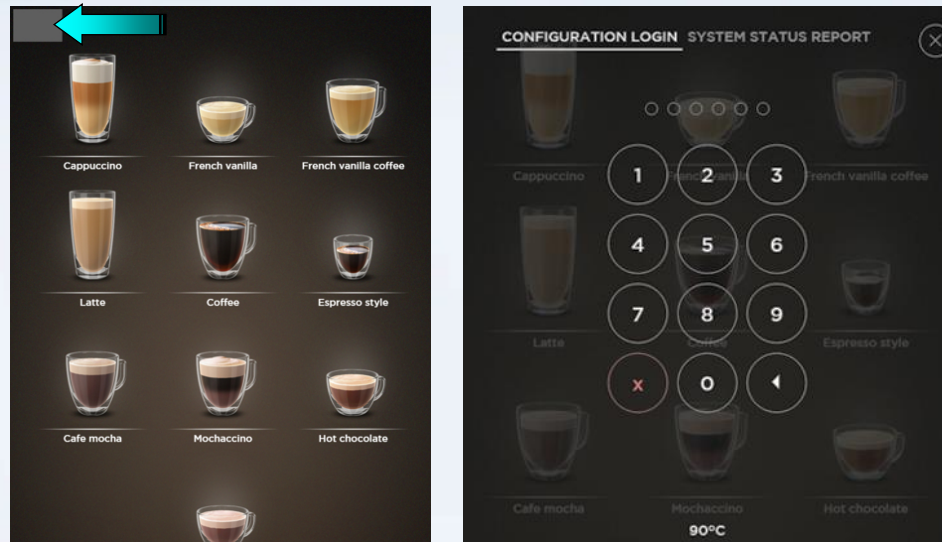
2. Remove the whipper chamber and the steam trap from the whipper base, disengaging it from the powder drawer and inlet fitting.



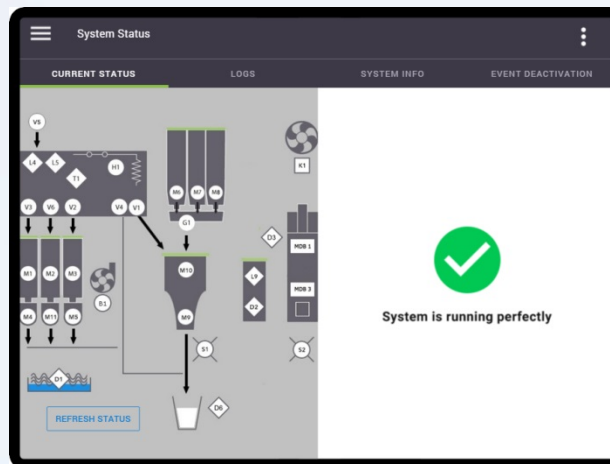
3. Clean the whipper components, re-install them, and lock them in place by turning the locking ring to the left.

# Enter the Programming Access Code

1. Touch and hold the upper left corner of the screen for five seconds. A numeric keypad opens and you are required to enter your personal identification number (PIN). The default PIN for the **Caretaker** is '234567', and the password for the **Technician** is '345678'. **Do not give the Technician password to a Caretaker!**

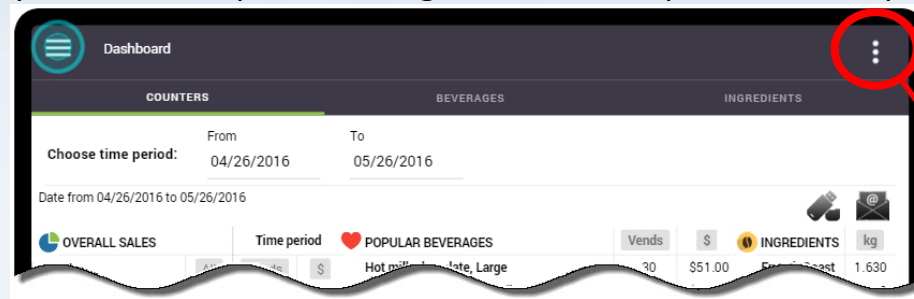


2. If the correct PIN is entered, the '**System Status**' screen shown below opens. If an incorrect PIN is entered, it remains on the keypad screen.



# Navigating the Programming Menus

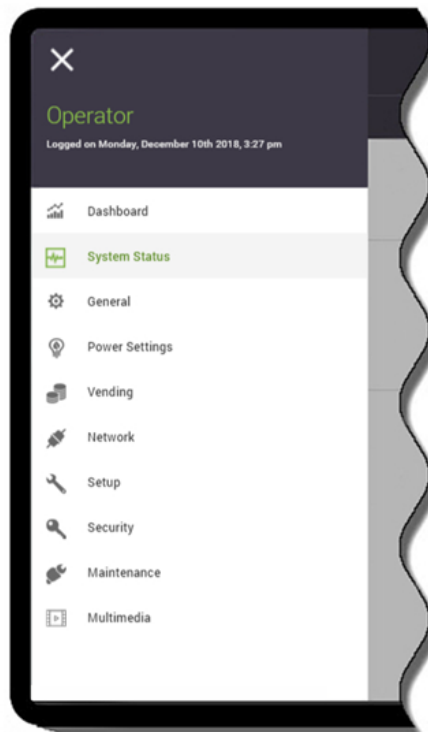
The Setup menu drop-list can be viewed at any time by touching the triple-bar icon on the upper left side of the screen. When the drop-list is open, simply touch the required setting on the list to open the corresponding configuration menu.



**EXIT**

To exit the programming mode, press the 3 dots on upper right corner and then press «Logoff»

## Menu Drop-List Overview



[Dashboard](#) - displays statistics on consumption, counters, and sales.

[System Status](#) - displays the status of the machine (including current faults) and provides logs of previous faults.

[General Settings](#) - set language, units and date/time, set speaker volume and screen brightness.

[Power Settings](#) - set energy saving features.

[Vending / Pricing](#) - enable vending and set pricing

[Network](#) - configure network connections, email notifications and telemetry.

[Setup](#) - enable and rename products and beverages, set recipes and timings, set temperature, fine-tune water settings, and product calibrations.

[Security](#) - assign/change PIN numbers, and grant or remove access to individual sections of the machine programming.

[Maintenance](#) - perform maintenance and test each component individually for functionality.

[Multimedia](#) - load custom images and video



# Counters (Dashboard Menu)

The Momentum 'Dashboard' menu displays statistics on counters, consumption, and sales (vending).

## Counters

The 'Counters' tab displays a view of the internal counters in the machine and provides a snapshot of consumption and sales. **Please note that these counters are displayed based on the time period chosen and are non-resettable.**

The screenshot shows the 'Counters' tab in the Momentum Dashboard. It features a time period selector at the top, followed by three main sections: Overall Sales, Popular Beverages, and Maintenance. There are also sections for Ingredients and Cashbox. Numbered callouts (1-6) highlight specific features: 1. Time period selector, 2. Overall Sales table, 3. Save or Email Information icons, 4. Ingredients table, 5. Maintenance table, and 6. Cashbox table.

OVERALL SALES		Time period		POPULAR BEVERAGES		Vends	\$
	All	Vends	\$				
Total	190	19	\$24.60	Hot milk chocolate, Large	30	\$51.00	
Specialty beverages	75	7	\$9.75	Coffee French Roast, Medium	45	\$42.55	
Powder Only	40	5	\$7.60	Hot chocolate, Large	20	\$25.00	
Coffee Only	75	7	\$7.25	Mochaccino French Roast, Large	15	\$21.55	
				French vanilla coffee Colombian, Large	15	\$19.55	

INGREDIENTS		kg
French Roast	1.630	
Colombian	0.530	
Chocolate	2.490	
Vanilla	0.540	
Milk	1.040	

MAINTENANCE	
Remaining Powder Vends Before Powder Rinse	63 Date of Last Powder Rinse 05/20/2016
Remaining Coffee Vends Before Brewer Rinse	486 Date of Last Brewer Rinse 05/20/2016

CASHBOX	
Credits - Time period	\$202.55
Credits - Current	\$41.50
Credits - Last Reset	\$119.55
Last reset date	05/26/2016

- 1 Time Period:** allows you to select the time period for which to display the counters or statistics.
- 2 Overall Sales:** displays the overall beverage sales (in cups) for the selected time period. Also displays sales information for 'Popular Beverages'.
- 3 Save or Email Information:** allows you to save the information to a USB flash drive, or to send it by email (in Microsoft Excel format).
- 4 Ingredients:** displays the overall product sales (by weight) for the selected time period.
- 5 Maintenance:** displays how many 'coffee' or 'powder' vends remain before an automated brewer rinse or powder rinse request is activated.
- 6 Cashbox:** displays the 'Cashbox' information (if applicable) for the selected time period.



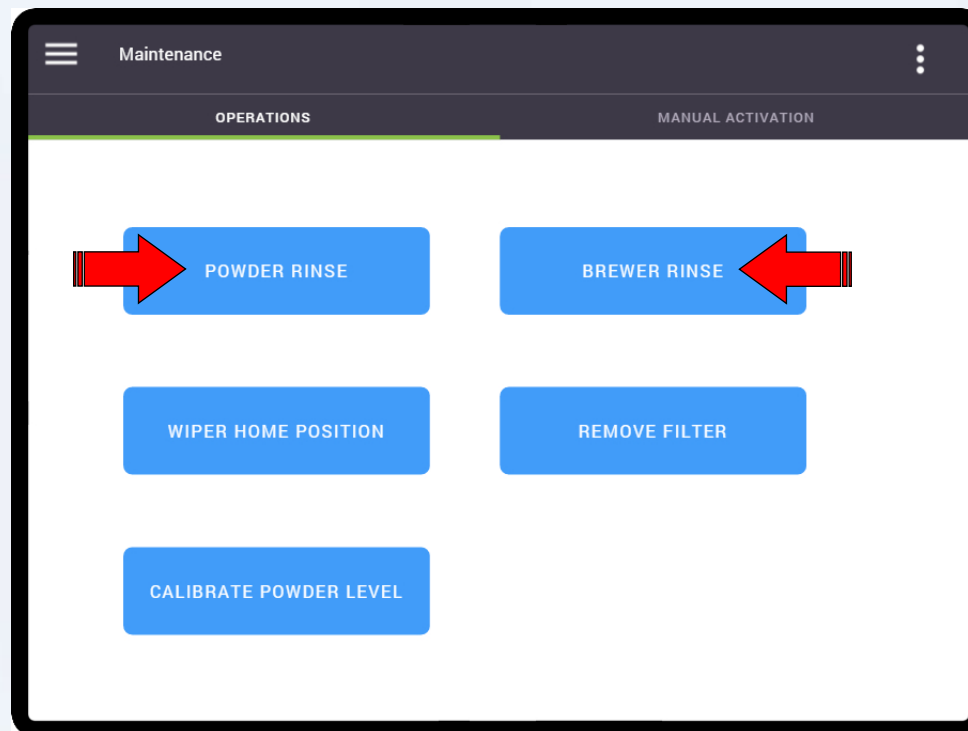
# Rinse Cycles (Maintenance Menu – Operations Tab)

The Momentum is preset to run an automatic powder rinse cycle request **every 75 cups**. This cycle cleans all three of the powder whipper systems by sending hot water through each of the whipper units, while at the same time activating each of the whipper motors.

It is also preset to run an automatic brewer rinse cycle request **every 500 cups**. The brewer rinse cycle dispenses water into the brewer as the piston repeatedly rises and lowers, creating agitation above and below the screen. This cycle is fully automated and does not require the use of any cleaning agents.

***NOTE: The Automatic Powder and Coffee Rinse presets can be changed in the 'General' menu, 'Auto Rinsing' tab.***

To manually run one of the rinse cycles, place a 12-oz cup on the cup stand and tap on either the '**Powder Rinse**' option or the '**Brewer Rinse**' option to begin the respective cycle.

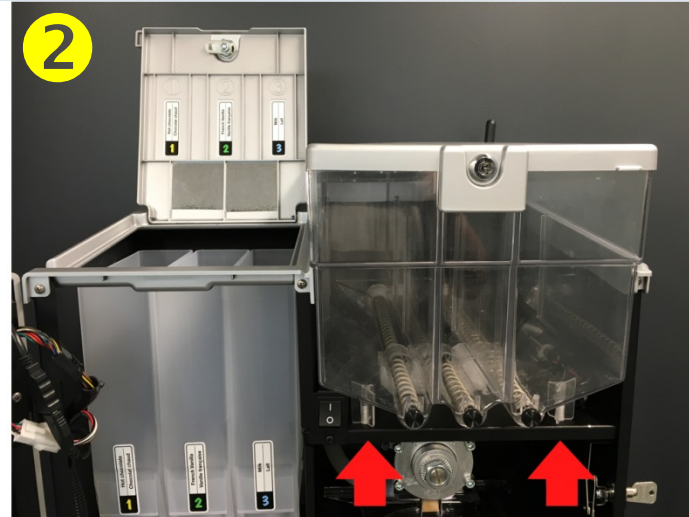


# Technician

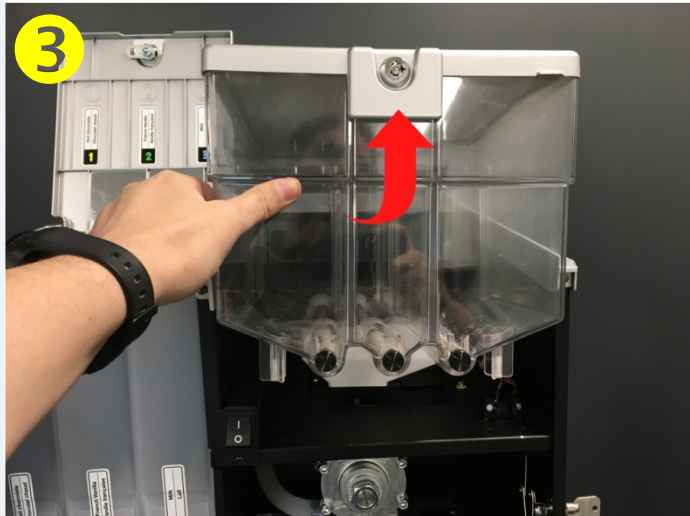
# Removing Top Panel



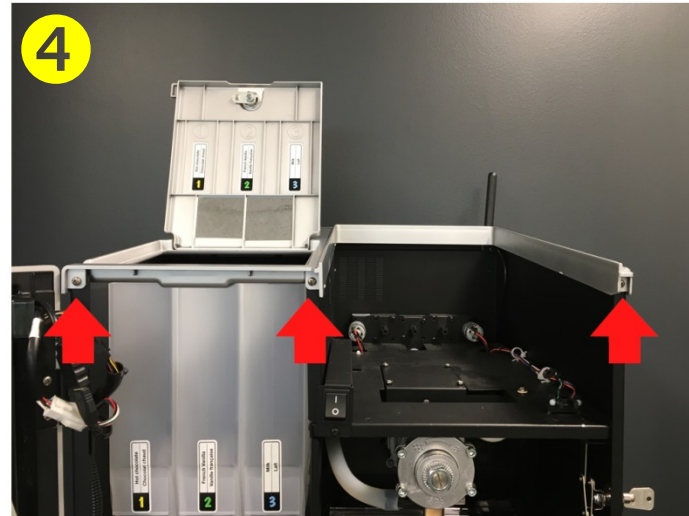
Remove the powder liner with the three powder lids.



Remove the two screws securing the coffee dispenser in place.



Lift and pull the coffee dispenser towards you to remove it.



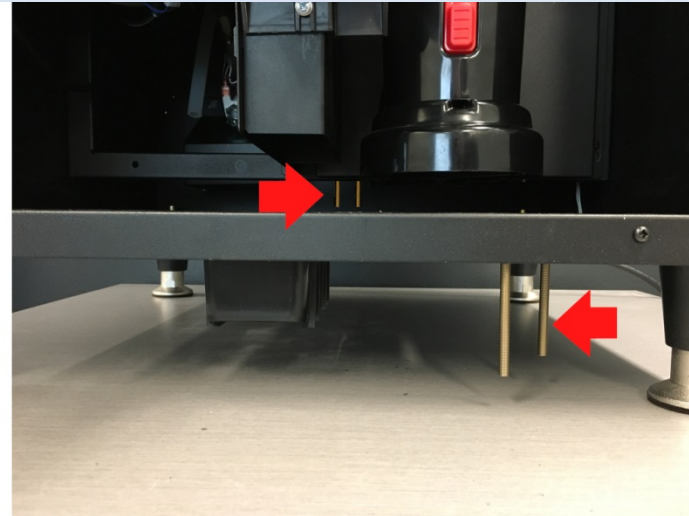
Remove the three screws securing the top panel and lift the front of the panel and push towards the back to remove it.



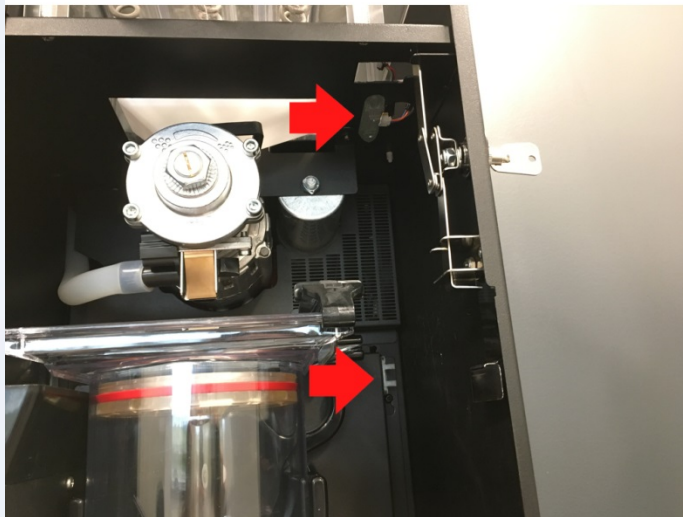
# Safety Components



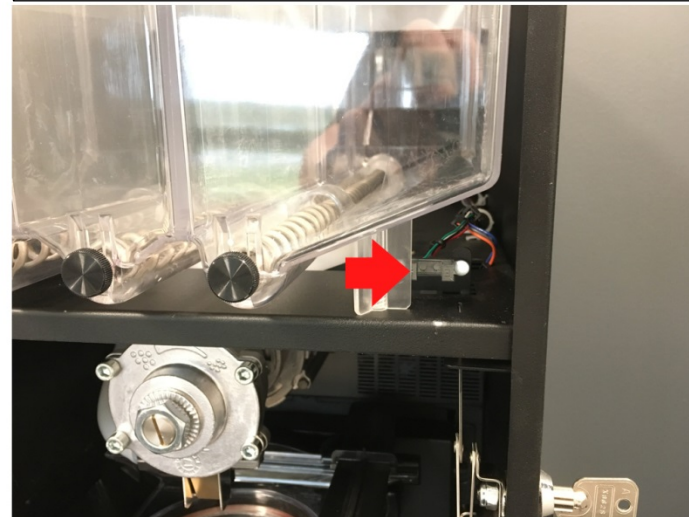
GFCI Protection (U.S. Models)



Water tank and cup stand overflow protection



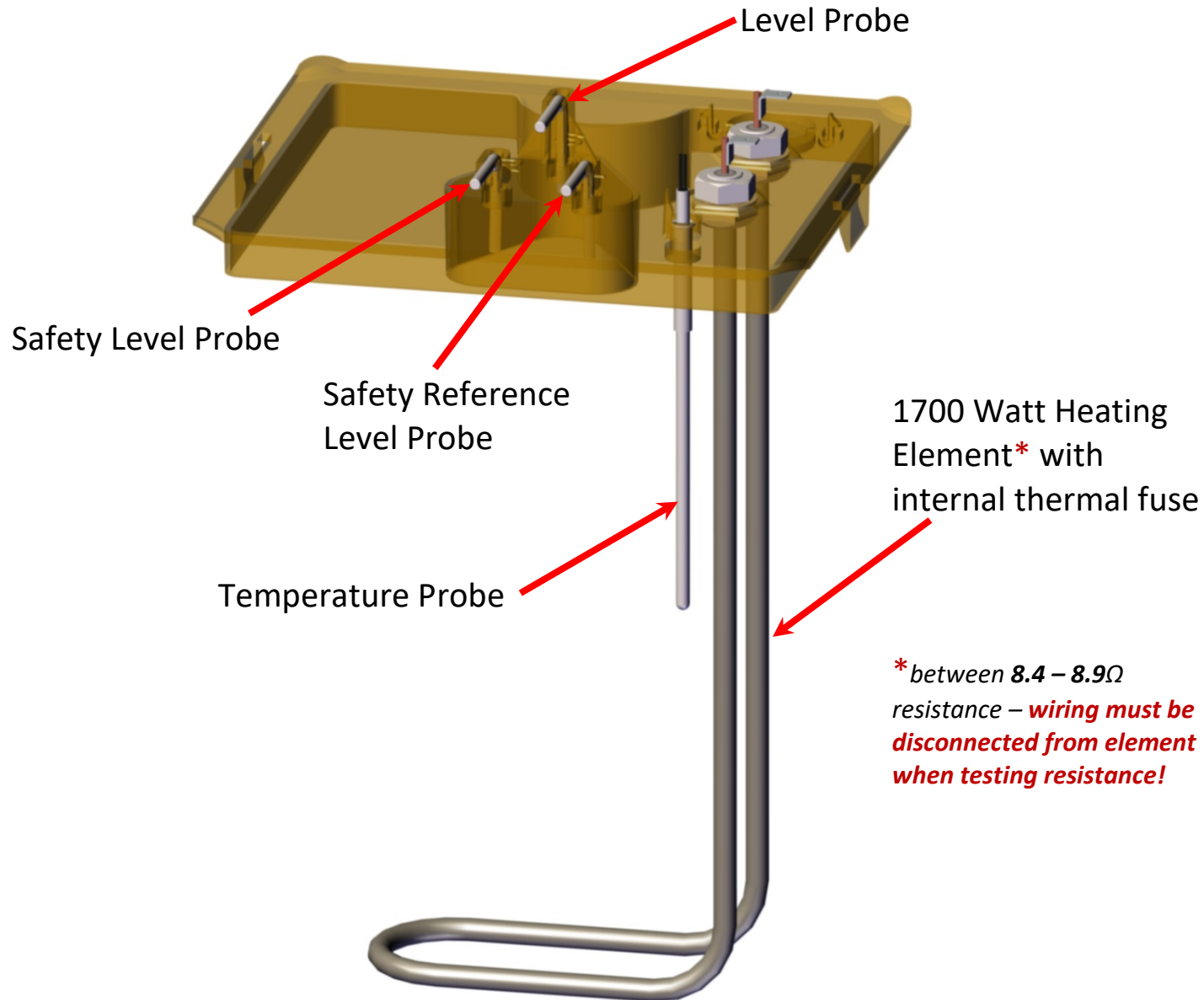
Waste bin presence and waste bin full detection



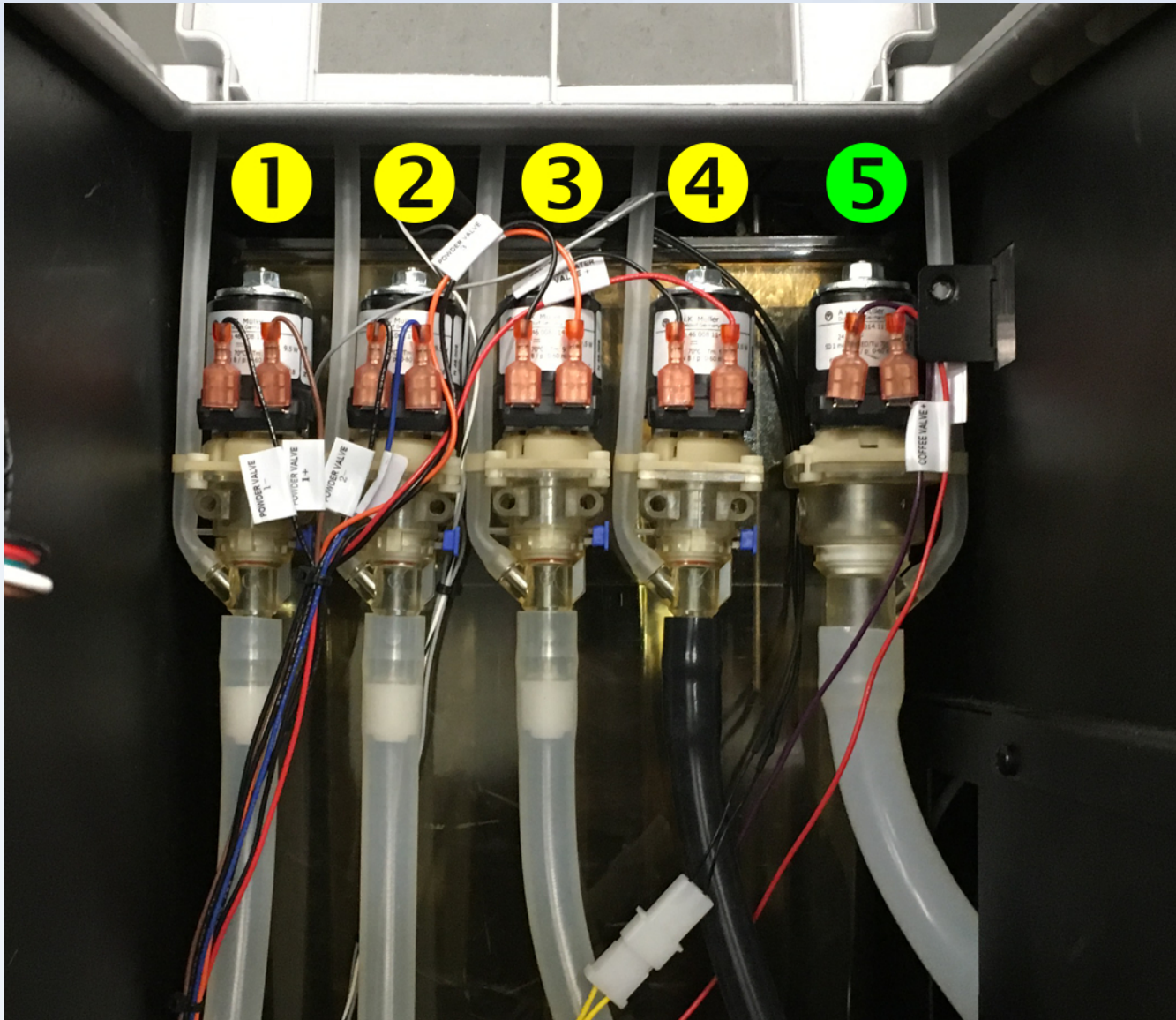
Open door detection



# Hot Water Tank



# Outlet Valves



①	Powder 1 Valve
②	Powder 2 Valve
③	Powder 3 Valve
④	Hot Water Valve
⑤	Coffee Valve*

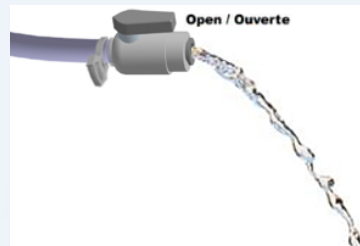
*\*has a larger diameter opening than the other four valves*

# Draining the Water Tank

1. Switch off the machine power, disconnect the service cord from the wall outlet, and turn off the water supply going to the machine.
2. Unlock and open the front door.
3. Remove the drain hose from its clips on the inside of the front door.



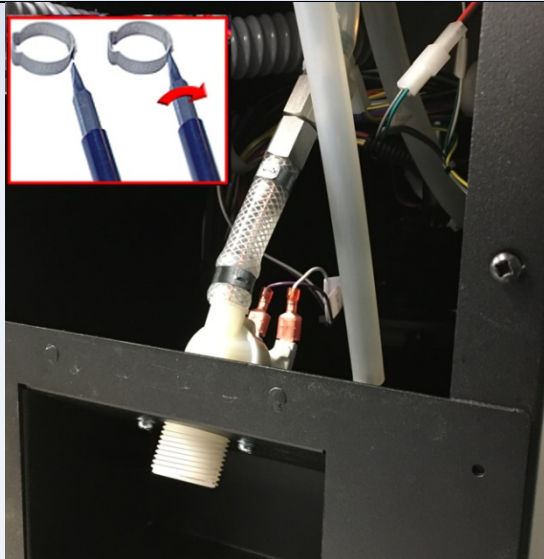
4. Place the hose inside a waterproof container and open the valve at the end of the hose. Water will start draining into the container.



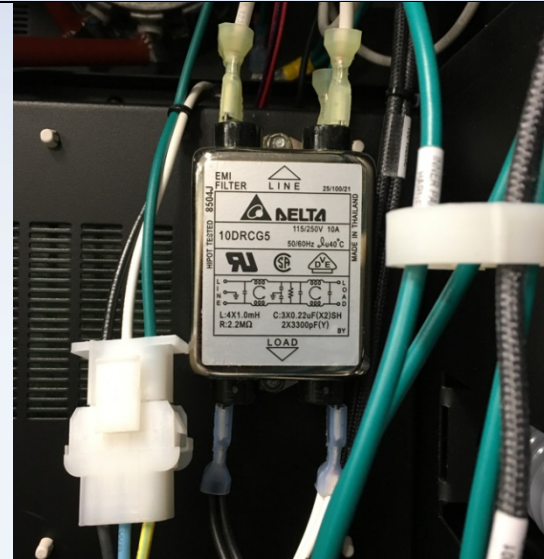
**Caution:** The water draining from the tank may be extremely hot and has the potential to cause severe burns!



# Electrical Components



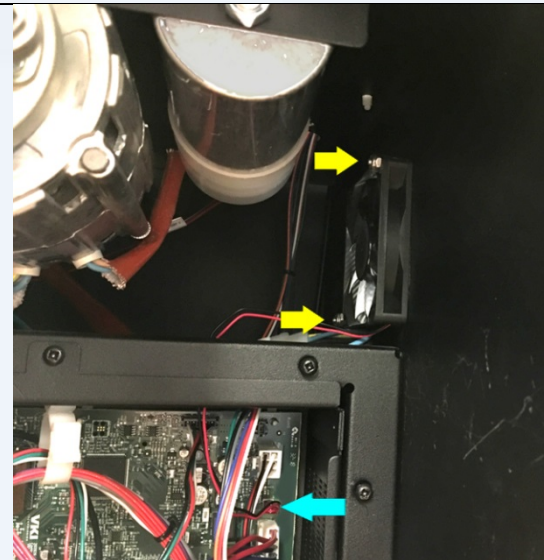
**Inlet Valve**



**EMI Filter**



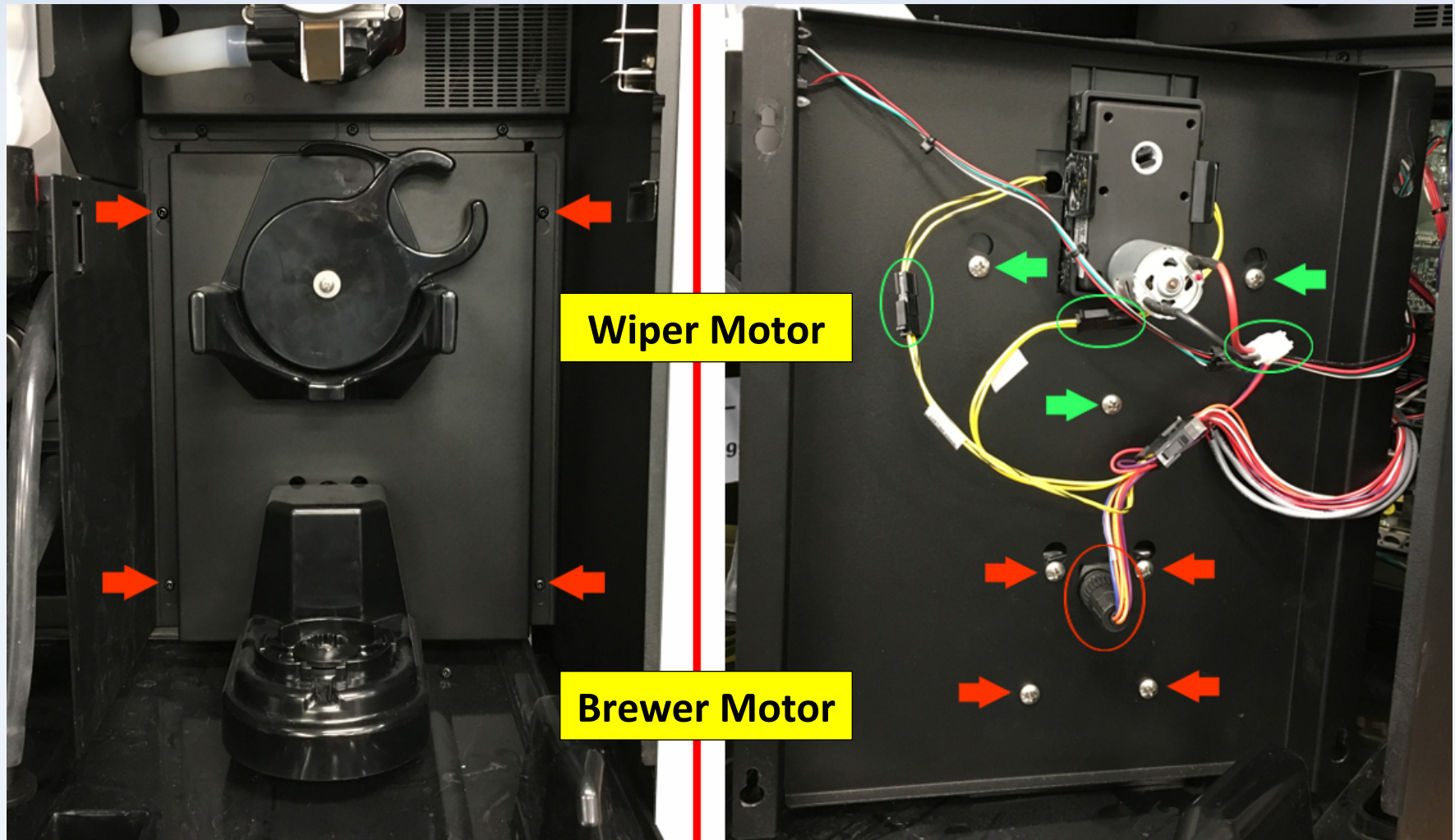
**Heater Relay & Telemetry Modem**



**Exhaust fan**



# Brewer Motor & Wiper Motor Assemblies

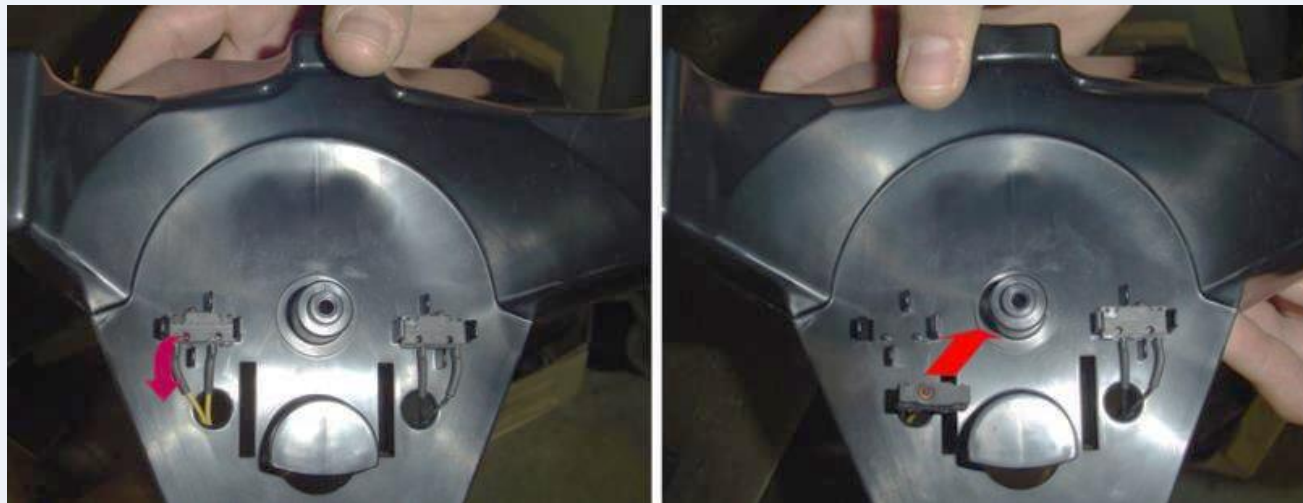


# Wiper Motor Switch

1. Remove the screw and washer securing the wiper arm to the motor assembly, and remove the wiper arm.



2. Unclip the switch to be replaced from its support, and pull the wiring through the hole in the support to remove it.



3. To install the wiper motor switch, follow these same instructions in the reverse order.



Prior to replacing the wiper arm, apply a liberal amount of food-grade grease to the center of it.



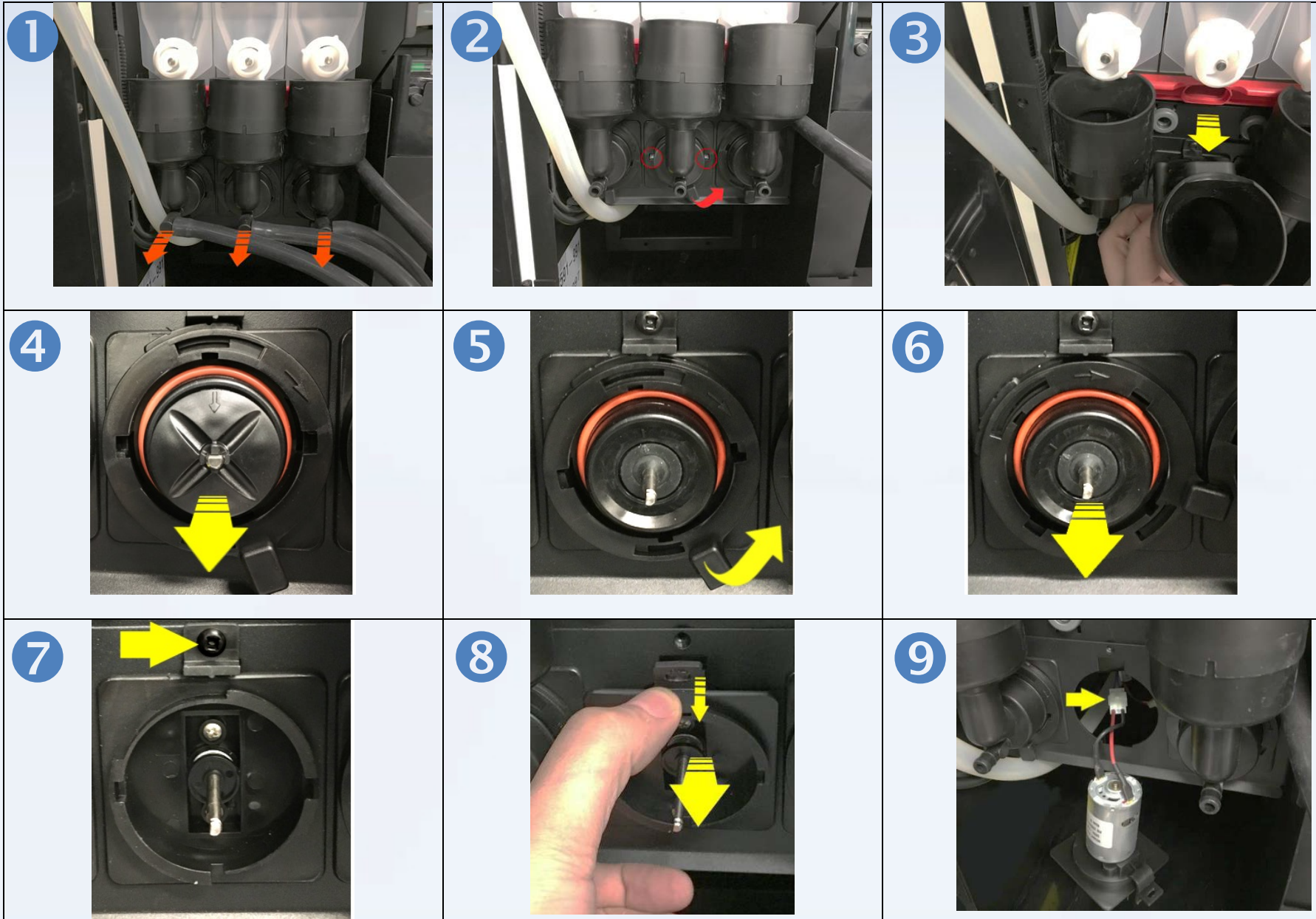


# Whipper Systems



The same disassembly and cleaning procedure applies for all three of the whipper systems as they are identical.

# Whipper Systems - Removing



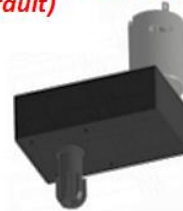


# Removing Product Dispenser Motors



The coffee and the powder dispenser motors are the same component, with the motor coupling configured differently. The coupling can be easily pushed out of the motor housing with a 9/32 nut driver.

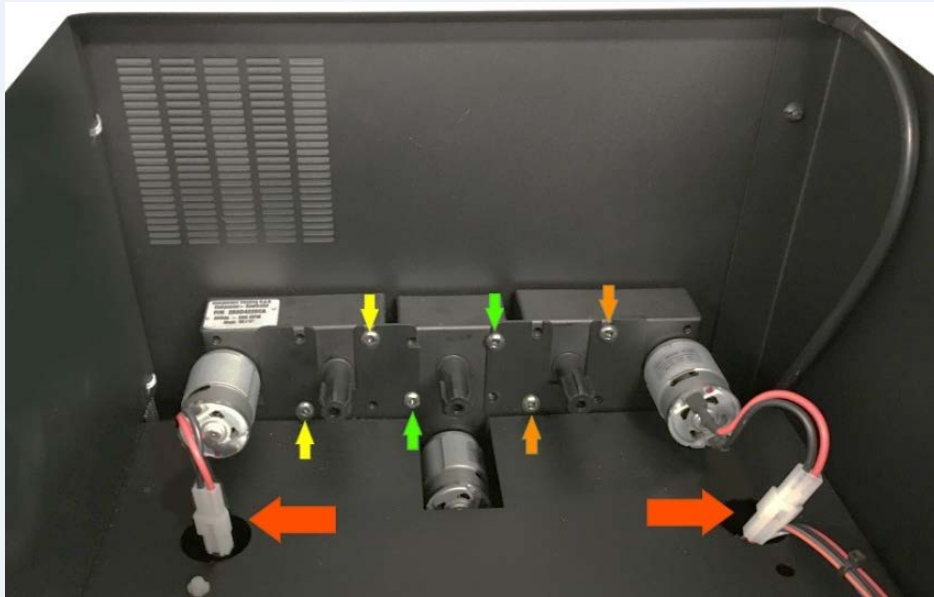
*Powder Motor Configuration (default)*



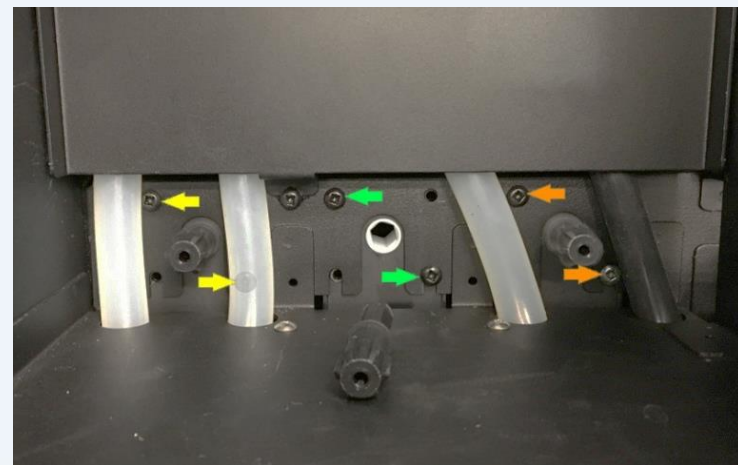
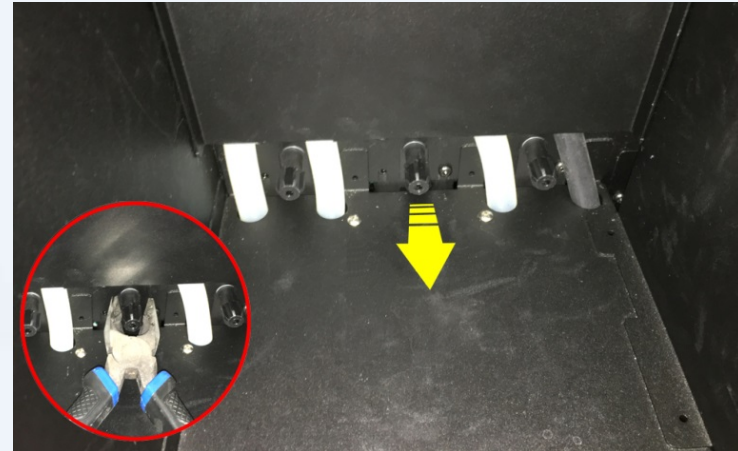
*Coffee Motor Configuration (default)*



**Coffee Motors**



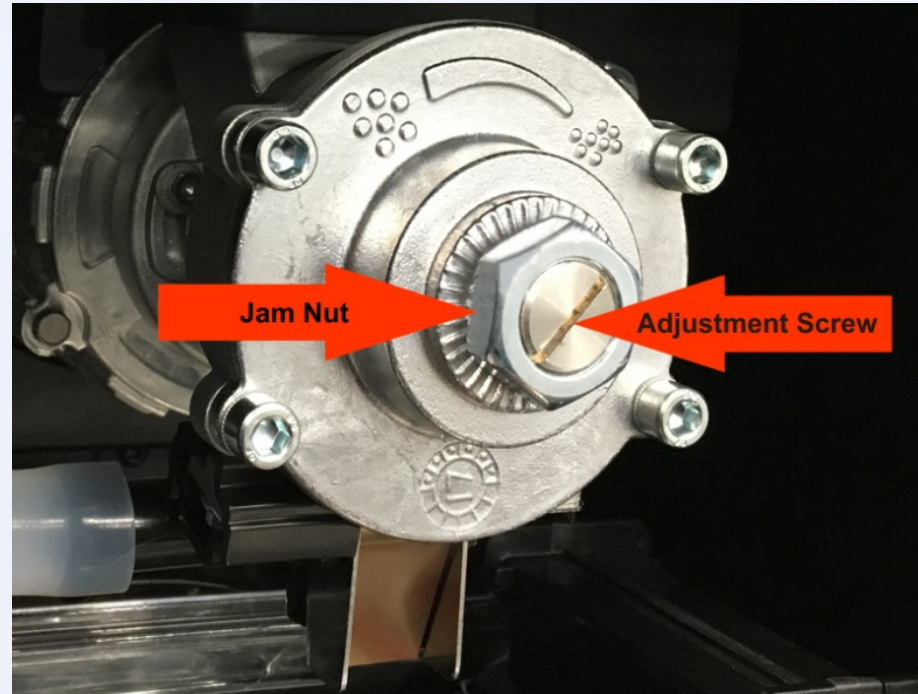
**Powder Motors**



# Grinder Adjustment

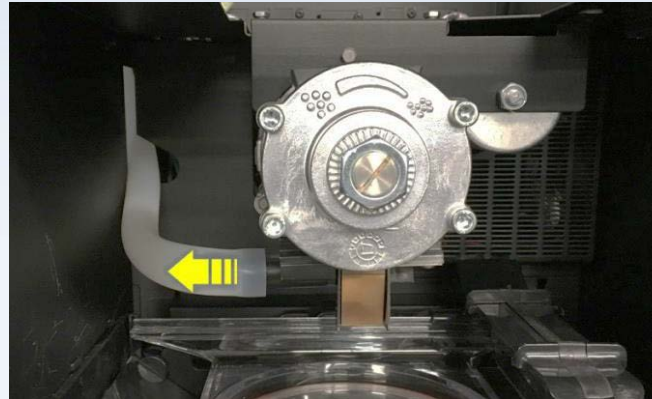
The grinder may need to be readjusted periodically. To adjust the grind heads:

1. Using a wrench, loosen the jam nut by turning it counter-clockwise.
2. Turn the adjustment screw **clockwise** to make the grind **finer**, or **counter-clockwise** to make the grind **coarser**.
3. Once set, re-tighten the jam nut.

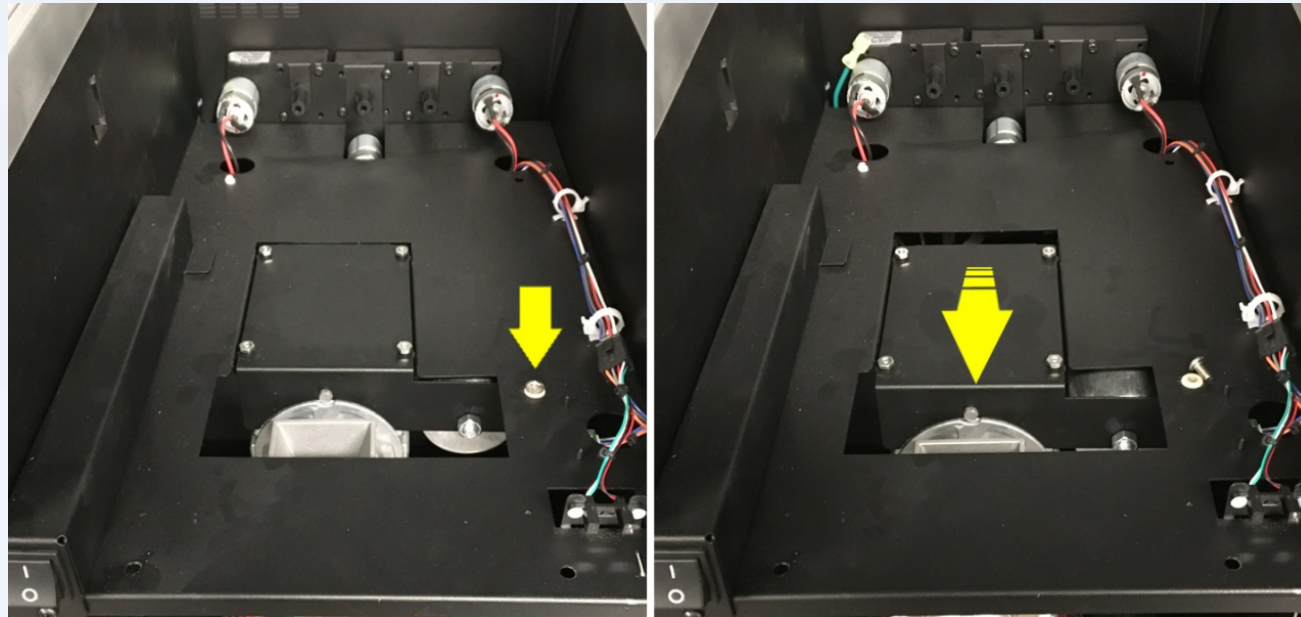


# Removing the Grinder

1. Disconnect the hose from the coffee spout and remove the brewer.



2. Remove the screw securing the grinder to the coffee dispenser support and pull the grinder forward to remove it.





# Removing the Grinder

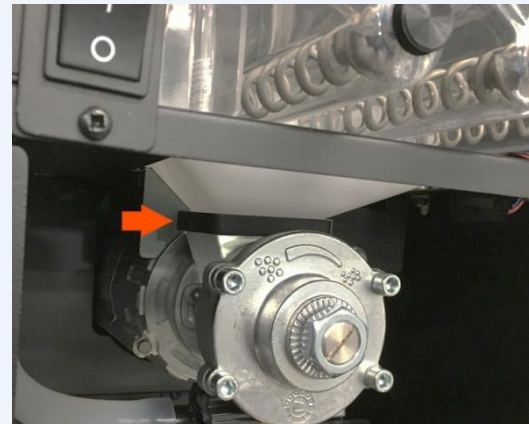
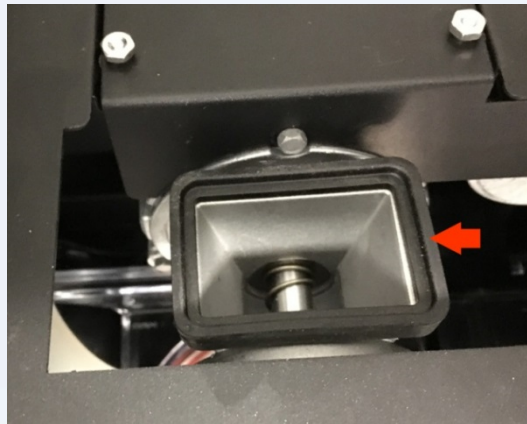
3. Disconnect the grinder wiring from the main wiring harness, and remove the grinder.



*To install a grinder, follow these same instructions in the reverse order, but please note the following:*



Make certain that the hard rubber seal is properly positioned between the bottom of the coffee dispenser and the top of the grinder.

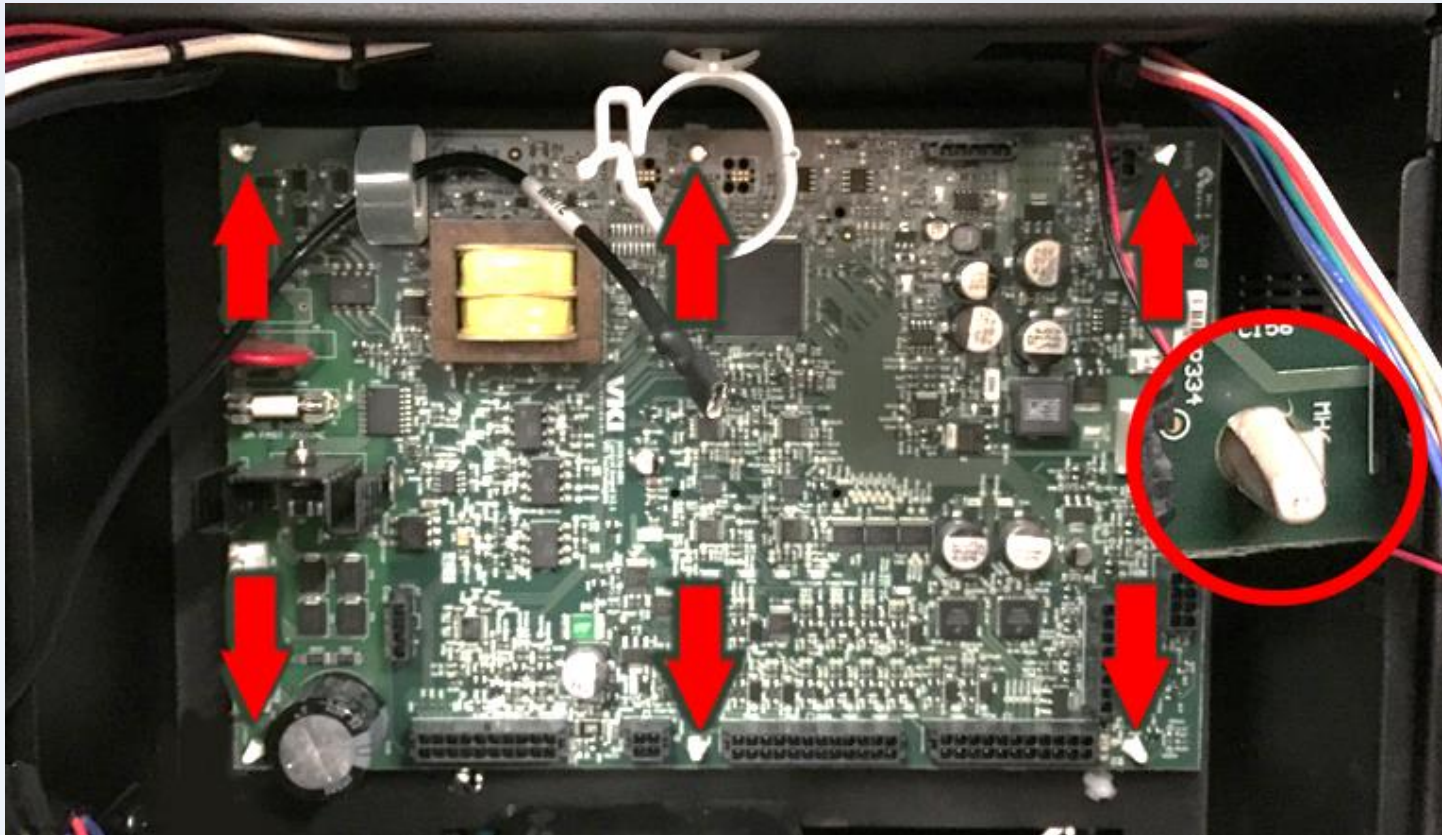




# Replacing the Control Board



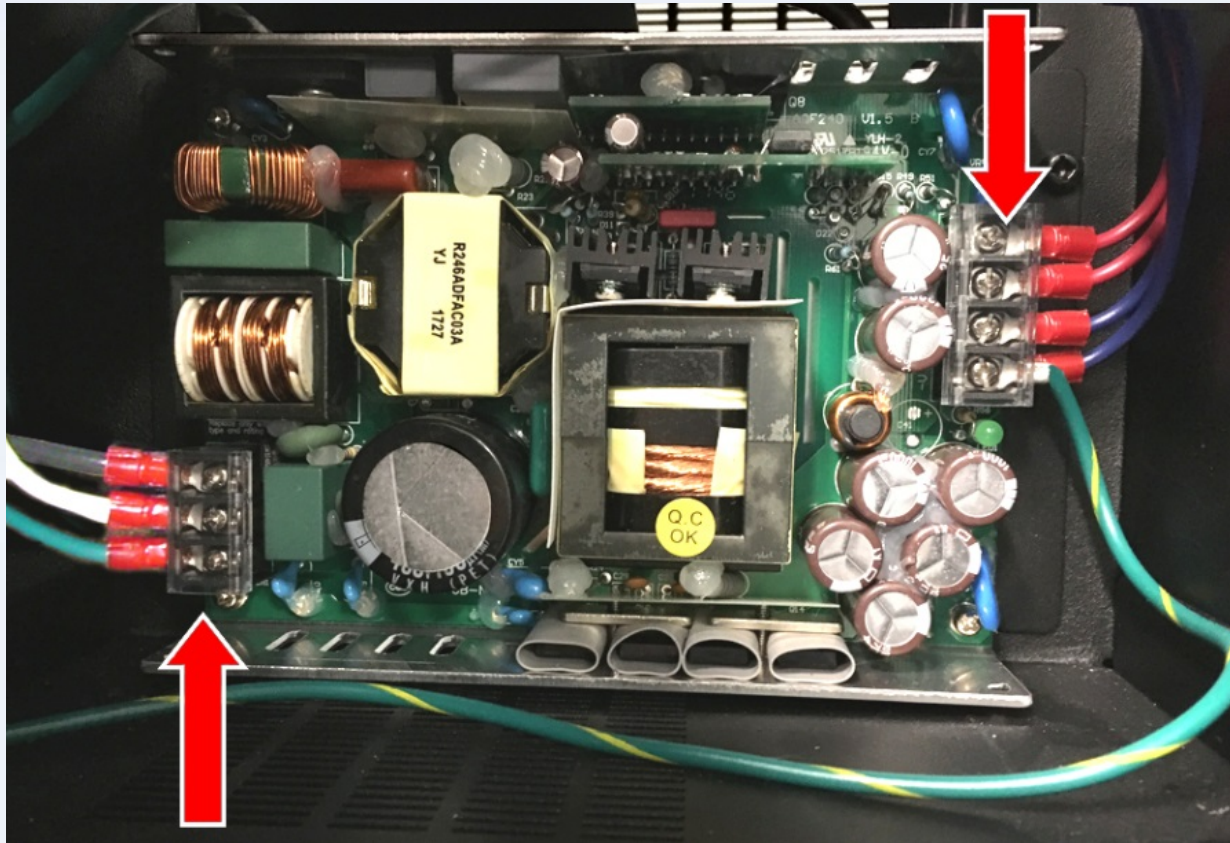
Disconnect the service cord from the wall outlet prior to attempting to replace any of the components in this section. Failure to do so can result in an electrical shock!



# Replacing the Power Supply



Disconnect the service cord from the wall outlet prior to attempting to replace any of the components in this section. Failure to do so can result in an electrical shock!



Do not lose the small screws and square washers when removing the wiring terminals from the power supply as these are not available as service parts.



# Replacing the HMI



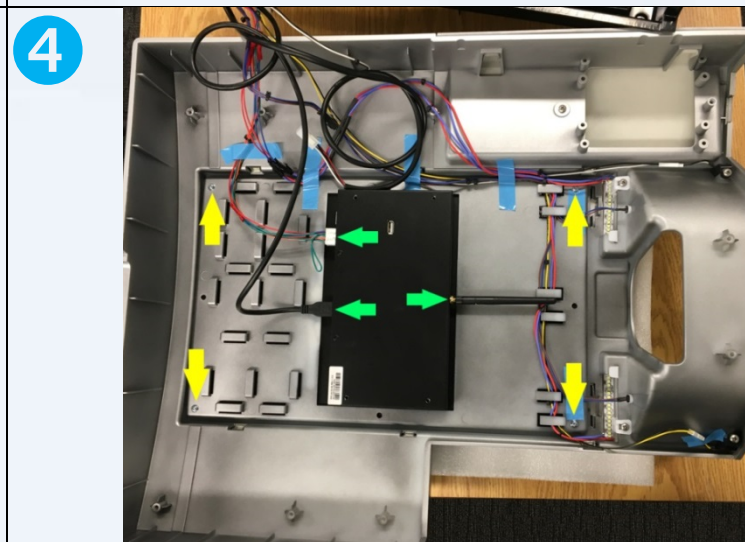
1 Remove the front door from the machine.



2 Lay the door (with the protective foam) flat on a table.



3 Disconnect the plug from the USB port and remove the nine screws securing the inner door to the outer door.



4 Remove the Wi-Fi antenna and disconnect the wiring from HMI, and then remove the four screws securing the HMI to the outer door.

# Programming

The default PIN for the Operator is **'345678'**

## **Dashboard**

- Counters
- Beverages Tab
- Ingredients Tab

## **System Status**

- Current Status
- Logs
- System Info
- Event Deactivation

## **General Settings**

- Installation
- Regional
- Display & Sound
- Auto Rinsing

## **Power Settings**

## **Vending (Cashless Pay)**

- General
- Pricing
- Devices

## **Network**

- WIFI
- SMTP
- Notifications
- Telemetry

## **Setup**

- Hoppers
- Beverages
- Ingredients
- Recipes
- Water
- Brewing
- Advanced

## **Security**

- Administrator
- Operator

## **Maintenance**

- Operations Menu
- Manual Activation
- Advanced

## **Multimedia**

- Beverages
- Sleep Screen



