

Minifresh hot beverage vending machine

User Manual



Happy at work



Minifresh 20000/30000/40000/50000/5300T

Foreword

Read this manual carefully. Keep it safely in a place accessible to all users. This user's manual is only intended for Minifresh Series of Vending Machines.

This user's manual is intended for:

- 1 The user (persons who only operate the Minifresh from the outside)
- 2 The operator (cleans, maintains and fills the Minifresh)
- 3 The service engineer (commissions the Minifresh, instructs the operator and carries out any repairs)

Wherever necessary, this manual indicates for which of the above a specific section is relevant i.e. for operation or maintenance. It also indicates that the service engineer must use service documents provided by the dealer.

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- Incorrect installation.
- Unsuitable electrical or water supply.
- Major shortcomings in maintenance.
- Technical interventions or alterations of unauthorized nature.
- Adoption of non-original spare parts.

In the event of breakdown, Godrej & Boyce Mfg. Co. Ltd. has got no obligation, neither to compensate any economic damage deriving the inactivity of the machine nor to extend the warranty period.

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Contents

Foreword.....	2
1 Introduction	4
1.1 Know Your Machine	4
1.2 Objective	6
1.3 Safety.....	6
1.3.1 Original parts	6
1.3.2 Hygiene.....	6
1.3.3 Ventilation holes	6
1.3.4 Water Temperature	6
1.3.5 Dispensing time	6
1.3.6 Electrical safety	6
1.3.7 Stability.....	6
1.4 Functioning	7
2 Transport and unpacking	8
2.1 Transport.....	8
2.2 Unpacking.....	8
3 Installation	9
3.1 Connection data.....	9
3.1.1 Electrical connection	9
3.1.2 Water connection (if available)	9
3.1.3 Placing	9
3.2 Connecting.....	11
3.2.1 Minifresh Vending Machine ...	11
3.3 Commissioning	11
4 Operation.....	12
4.1 Introduction	12
4.2 Taking products	12
4.3 Special Function Keys.....	12
5 Maintenance	13
5.1 Maintenance by the operator	13
5.1.1 Introduction	13
5.1.2 Daily maintenance	13
5.1.3 Weekly maintenance	13
5.1.4 Monthly maintenance	16
5.1.5 Annual maintenance	16
6 Keypad Functions	17
7 Programming	18
8 Error Messages	21
9 Taking out of service	22
Technical Specifications.....	

1 Introduction

1.1 Know Your Machine

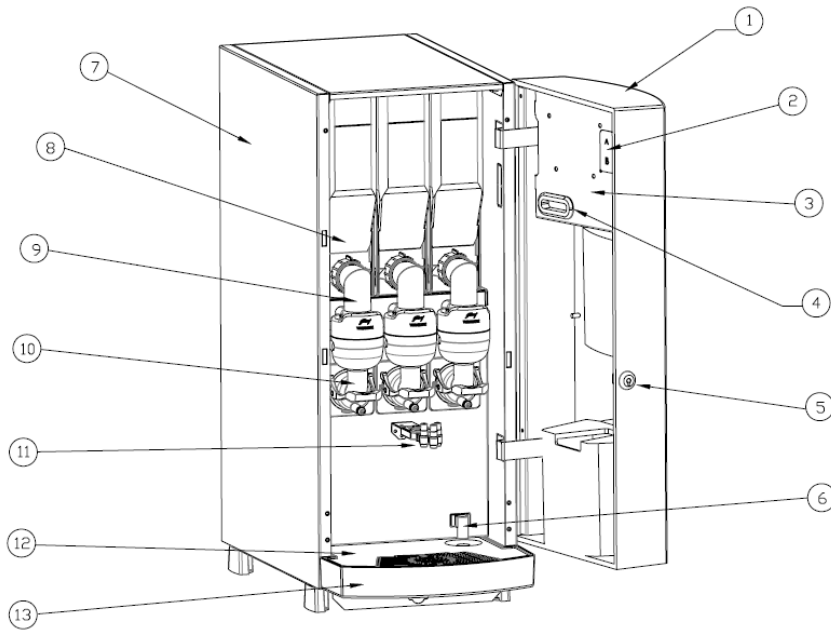
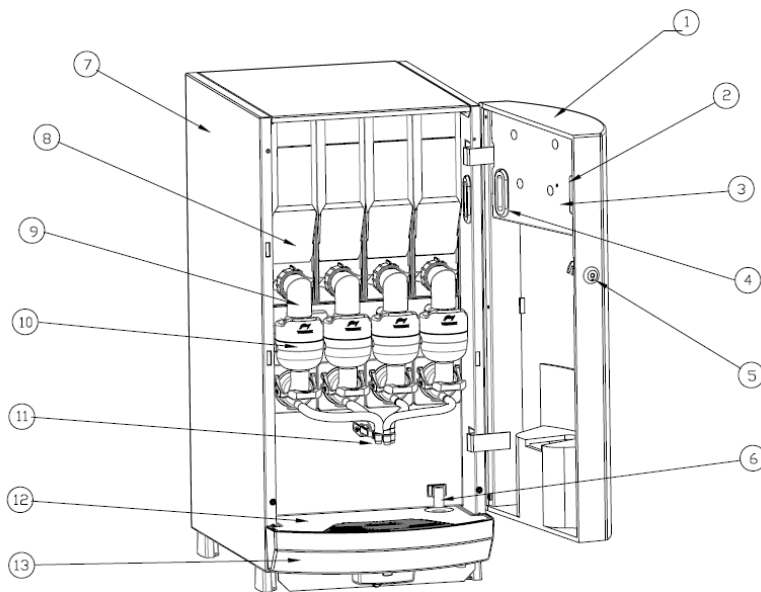


Figure 1-1 : Minifresh 2000/3000 Series

Parts Identification



- 1 Machine Door
- 2 Programming Keys
- 3 Main Control Board Cover
- 4 FRC Protection
- 5 Lock
- 6 Overflow Outlet
- 7 Machine Body
- 8 Product Container
- 9 Outlet Spout
- 10 High Speed Mixer
- 11 Brew Outlet
- 12 Drip Tray Cover
- 13 Drip Tray

Figure 1-2: Minifresh 4000 Series

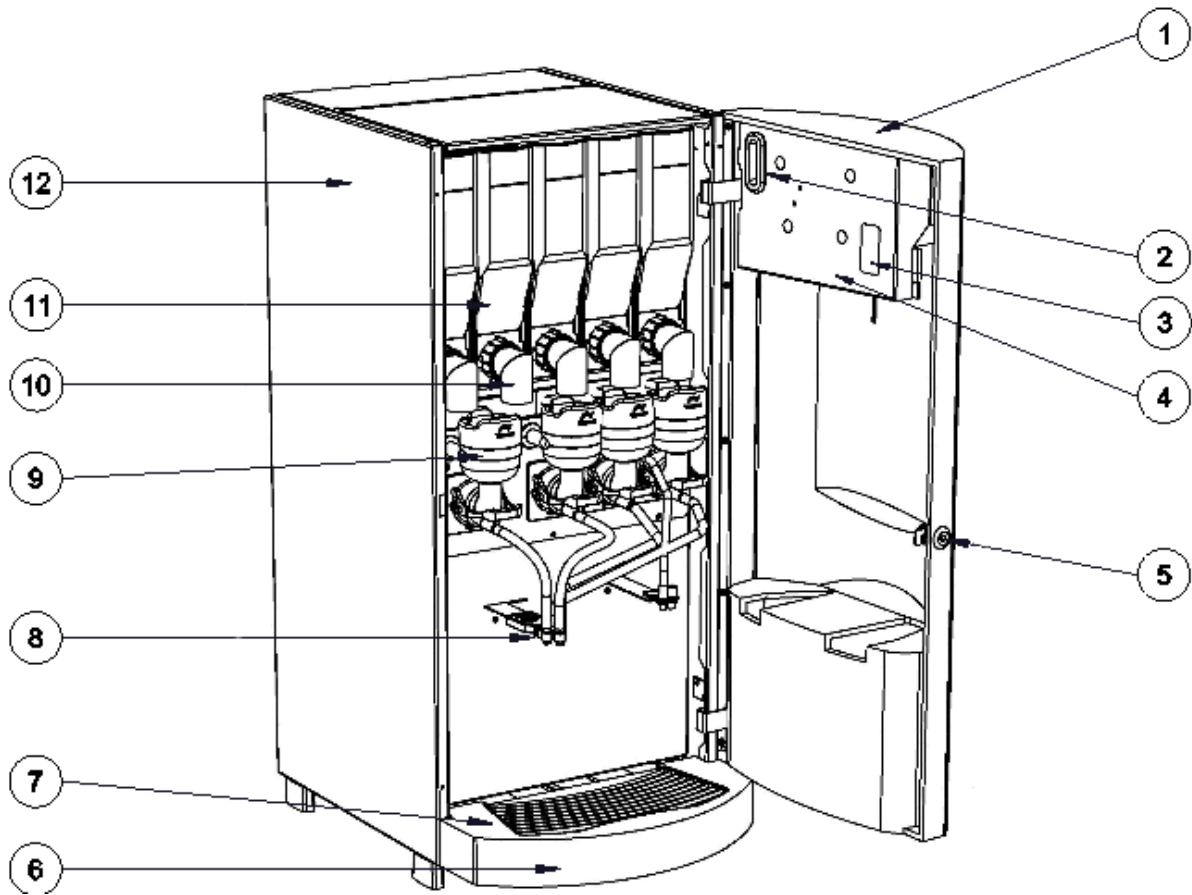
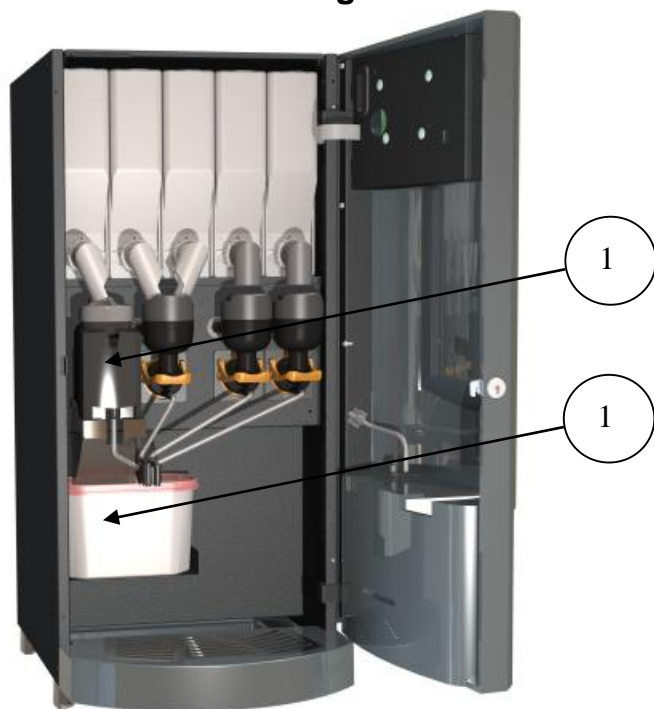


Figure 1-3: Minifresh 5000 Series



Parts Identification

- 1 Machine Door
- 2 FRC Protection
- 3 Programming Keys
- 4 Main Control Board Cover
- 5 Lock
- 6 Drip Tray
- 7 Drip Tray Cover
- 8 Brew Outlet
- 9 High Speed Mixer
- 10 Outlet Spout
- 11 Product Container
- 12 Machine Body
- 13 Tea Brewer
- 14 Waste Tea Collector Bucket

Figure 1-3: Minifresh 5000 Series with Tea Brewer (Minifresh 5300LTB)

Objective

Minifresh Vending Machine is intended solely for preparing instant hot drinks, such as coffee, tea, soup etc. The hot water key can be used to prepare other hot drinks, such as tea with tea bag etc. It can also be used to prepare recipe.

It is not permitted to use the Minifresh for any other purposes than those described above. Neither is it permitted to place Minifresh in areas that are cleaned using high pressure water or steam.

The machine installation and setting should be done only by an authorized service engineer. Programming of the machine (Section 7) is applicable for such person only.

1.2 Safety

1.2.1 Original parts

Use only original parts and spare parts made available by Godrej & Boyce Mfg. Co. Ltd. The same applies to the options mentioned. These meet stringent quality requirements so that Minifresh will remain in good working order. If non-original parts are used, the guarantee will lapse and Godrej & Boyce Mfg. Co. Ltd. will no longer be liable for any resulting damage.

1.2.2 Hygiene

To ensure proper hygiene and safety, it is essential to maintain Minifresh according to the instructions.

1.2.3 Ventilation holes

Ensure that objects or liquids cannot enter Minifresh through the ventilation holes. Immediately remove the plug from the socket if any fluids do get into the machine. Never spray with a water hose or such like in the direction of the Vending machine. Do not pour water on the machine for cleaning.

1.2.4 Water temperature

There is a water boiler inside Minifresh with a water temperature of 80-97°C. The water also remains hot for a long time after Minifresh has been switched off. Mishandling, tilting the machine without draining water from the boiler may cause burns.

1.2.5 Dispensing time

The drink is dispensed almost immediately after selection.

1.2.6 Electrical safety

No parts should be removed that require tools to do so. This may only be done by an approved service engineer.

No objects should be inserted into the Minifresh' various openings and no water should be sprayed in or on the Minifresh. Minifresh Vending Machine must also not be placed in rooms that are cleaned with steam or high-pressure equipment.

1.2.7 Stability

Make sure that the machine is standing on a perfectly level surface. Inclined surface installation may cause hot water leakage from the machine and may become a potential electrical hazard due to short-circuit inside the machine or burns to the users.



There are no user serviceable parts inside the machine. It requires special tools and training to service and troubleshoot. Users need not open the back cover of the machine under any circumstance. Please contact authorized service centre in case of assistance.

1.3 Functioning

How the machine works is shown schematically In figure 1-1.

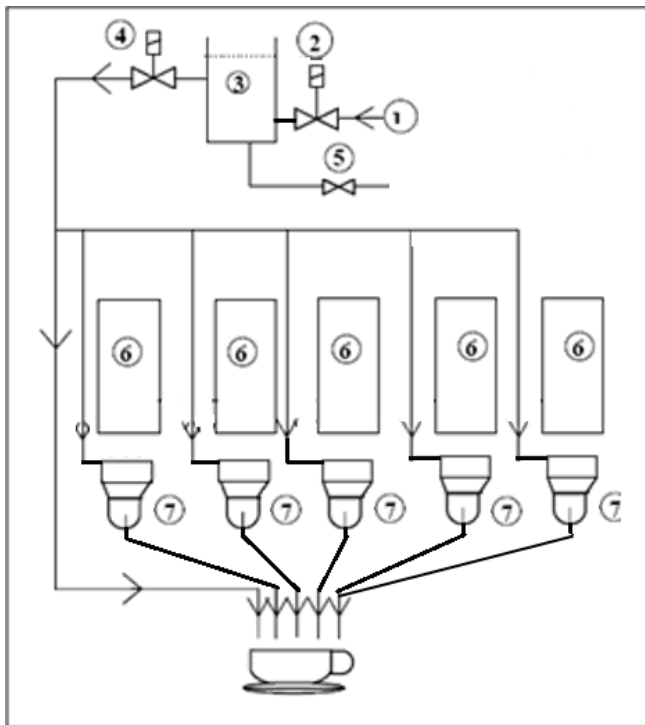


Figure 1-1

No.	Description
1	Water connection
2	Inlet valve
3	Boiler (pressure less)
4	Outlet valve*
5	Boiler drainage clip
6	Product Containers*
7	Mixer systems*

***No. of Outlet Valves, Product Containers and Mixers may change depending on model**

The drinks in the Minifresh are prepared in accordance with the instant principle: a specific amount of hot water and soluble product/s (premix) are dosed in a whipper assembly. There, they are mixed with a rapidly rotating blender. This mixture flows, along with any other soluble products, out of the outlet into your cup.

The hot water comes from a boiler, where it is kept at a constant temperature. If the Minifresh Vending Machine has a permanent water connection then the water level is replenished to the maximum level after the drink has been dispensed.

Various motors and valves are built in for dosing the products and water quantities. Through the use of modern electronics, the various electrical addressing times can be precisely adjusted. In this way, the Minifresh Vending Machine can be adjusted to personal taste.

The right flavour and mixture can only be achieved with proper regulation of the water and product dosage. Inexpert adjustment can quickly lead to blockages. Your dealer will ensure the correct adjustments during installation. The settings can always be adjusted later by a skilled operator if necessary.



Warning: The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Please ensure children being supervised not to play with the appliance.

2 Transport and unpacking

2.1 Transport

Minifresh Vending Machine should only be transported in the original packaging. Instructions are given on the packaging that are necessary for storing and transporting, such as keeping it frost-free, not jolting, hand-truck position and maximum stacking height.

Transport information:

- Storage temperature : + 0° to + 50° Celsius

Minifresh 2000/3000

- Dimensions (hxwxd) incl. packaging. : 700 X 350 X 580 mm
- Weight (Incl. packaging) : 24 kg. (approx.)

Minifresh 4000

- Dimensions (hxwxd) incl. packaging. : 760 x 400 x 560 mm
- Weight : approx. 27.3 kg.

Minifresh 5000

- Dimensions (hxwxd) incl. packaging. : 880 x 460 x 680 mm
- Weight : approx. 35 kg.

Minifresh 5000 HiD

- Dimensions (hxwxd) incl. packaging. : 880 x 460 x 680 mm
- Weight : approx. 40 kg.

2.2 Unpacking

Check the packaging for damage. A damaged machine may be unsafe and must not be used. In that case contact your dealer.

Minifresh Vending Machine should only be transported in the original packaging. The packaging should therefore be retained if you have to move the Minifresh later.

3 Installation



Warning: The Minifresh Vending Machine may only be installed by an approved service engineer.

3.1 Connection data

3.1.1 Electrical connection

Ensure a separate group solely for Minifresh with a proper rated durable power outlet wall socket with earth connection.

- Supply voltage : 90 V ~ to 300 V ~
(3Φ Y required for 5K HiD)
- Frequency : 50 Hz - 60 Hz



Warning: If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service

3.1.2 Water connection

- Water connection : Bubble Top
- High pressure Water Connection (optional) : 0.2 – 8.0 bar
- In-Built Pump

3.1.3 Placing

Place the Minifresh:

- Indoors in a frost-free place where it is not exposed to moisture.
- With sufficient free space around the dispenser to be able to open the door, refer figure 3-1, 3-2 & 3-3 for different models (all dimensions in mm).
- On a horizontal, level, stable base in the vicinity of an easily accessible wall socket (Electrical Outlet) so the plug can be removed in an emergency and should not to be tilted more than 2°.

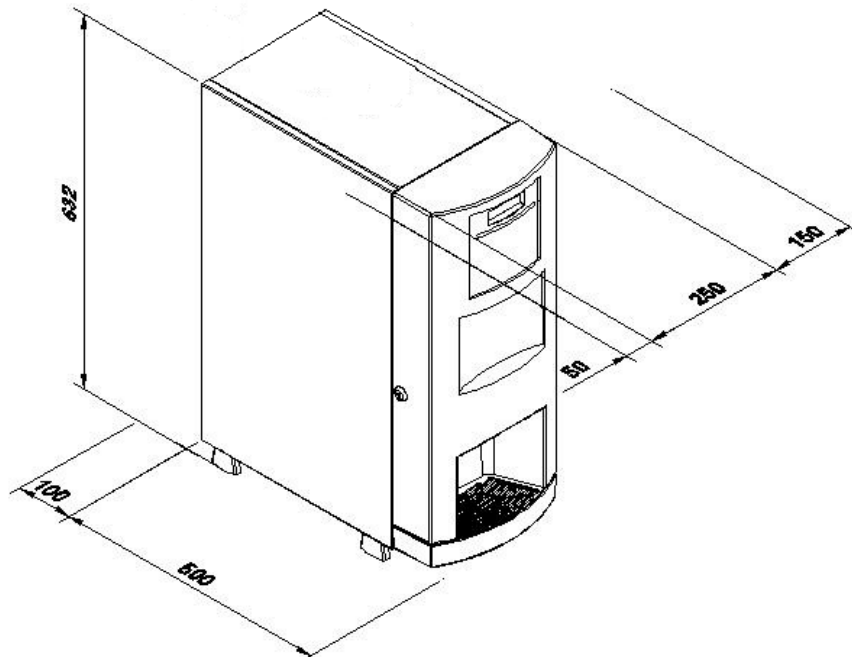


Figure 3-1 : Ventilation space required for Minifresh 2000/3000

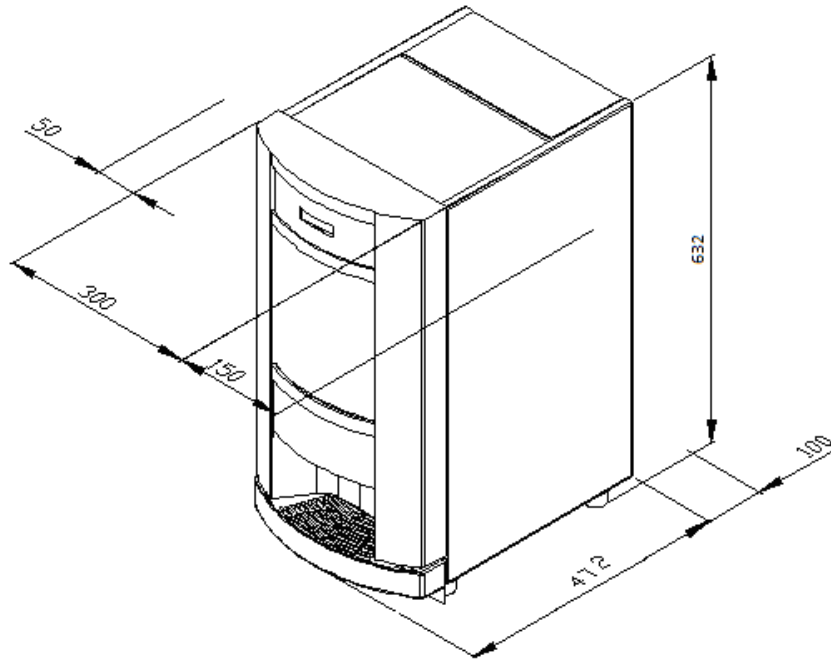


Figure 3-2 : Ventilation space required for Minifresh 4000

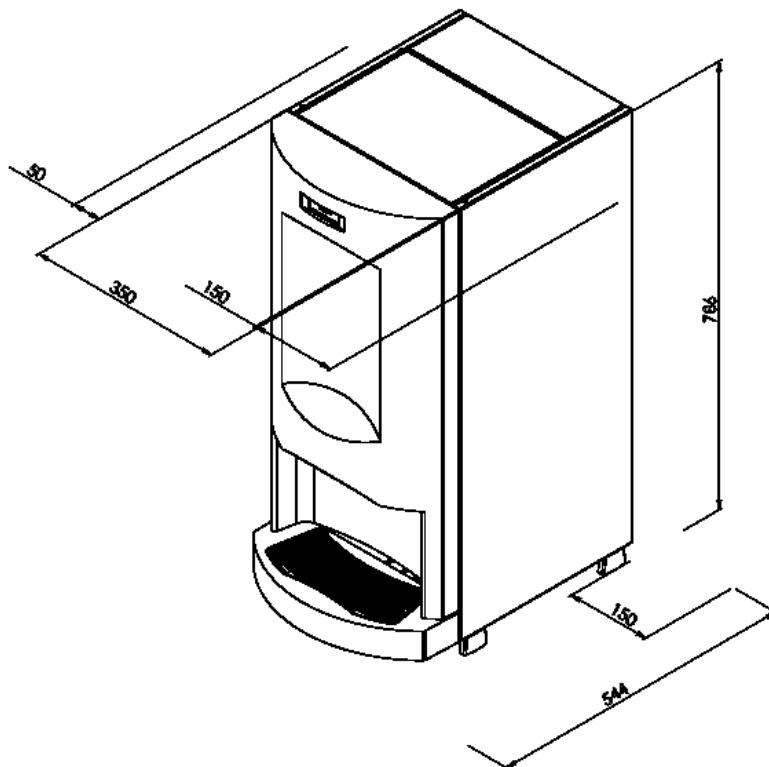


Figure 3-3 : Ventilation space required for Minifresh 5000

3.2 Connecting



WARNING! The Minifresh must be allowed to acclimatize for at least half an hour before it is connected to the mains voltage.

3.2.1 Minifresh Vending Machine with Bubble Top (10 litre Water Reservoir)

- 1 Fill the water reservoir (Bubble top or any other container and connect to the inlet of the Vending Machine).
- 2 Ensure that the dispenser is leveled.
- 3 Check that there are no kinks in the hose and that it is undamaged.
- 4 Check for possible leakage.
- 5 Check that the dispenser has been standing in its place for at least ½ an hour (to allow it to acclimatise).
- 6 Check that the hose is not running over any sharp edges or hot surfaces.



WARNING! Never remove the inlet water connection tube when the machine is ON. Always refill the water after switching the machine OFF.

3.3 Commissioning

- 1 Check that the wall outlet socket on/off switch is set to “O” (OFF).
- 2 Insert the plug in the socket. Switch to “I” (ON)
- 3 Set the on/off switch of the Minifresh to “I” (ON). The switch should now light up (The ON / OFF Switch is located at the back of the machine).The boiler now fills and starts to heat up.
- 4 Open the door of the machine with key.
- 5 Hold the Canister outlet up & slide the Canister out.
- 6 Insert Drink Flavour Inserts into the front key pad as per the Product Canister Configuration if the machine is equipped with a interchangeable insert type as shown in the Fig 3-2. (Affix the product stickers supplied, to the Canister to identify the product to be filled in, if supplied).
- 7 Fill Canisters with Product (Tea/coffee/milk/soup premix). The canister volume is 1.7 litre and suitable for 1 kg of premix. While topping up, take care that the canister is filled up to 90% only.
- 8 Replace the Canisters back into the machine and close the door.
- 9 Wait until the display indicates “Please Rinse”. Press the “Rinse” key.
- 10 When Display indicates “Welcome” & “Select Drink”, make your selection by pressing respective flavour key.
- 11 Set the Minifresh to the required taste and quantities in accordance with the instructions given in the programming section of this manual. Try each product several times to check the setting.
- 12 Inform operator regarding importance of reading the operating instructions and keeping them in a safe place.



Figure 3-2 : Beverage Flavour Inserts for Minifresh

4 Operation

4.1 Introduction

The machine is extremely easy to operate. The display indicates the status of the machine.

- “HEATING...” indicates required water temperature in the boiler is being achieved.
- If 5300T machine is selected, “INIT TEA BREWER” will appear when brewer is getting Initialize to its rest position.
- If Power ON Rinse is enabled, Machine asks for Rinse.
- “WELCOME” indicates that the machine is ready to dispense.

HEATING...

INIT TEA BREWER

PLEASE RINSE..

Godrej Vending
WELCOME

A multi option keypad has been provided with direct flavour selection keys and the additional keys for special functions like Rinsing, Hot Water, etc.

4.2 Taking products

If the machine is ready then drinks can be taken as follows:
Place a cup on the drip tray below the dispensing outlet.

- Select the drink listed on the keypad.
- Remove the cup when the message on the display of “ENJOY DRINK !!” disappears.

ENJOY DRINK !!

4.3 Special function keys

There are some keys for special functions and system monitoring. The key functions are as follows:

1. Press the Function Key **fn** for the following displays...
 - a. Press “once” to display “TEMPORARY COUNT”, then press the Flavour key immediately to read the current counter reading of that flavour.

TEMPORARY COUNT
TOTAL XXXXXX

TEMPORARY COUNT
BUTTON 1 XXXXXX

The counter reading can be made ZERO by pressing the key “**B**” at the back side of the bezel to start the counting again.

- b. Press “twice” to display “PERMANENT COUNT”, then press the Flavour key immediately to read the current counter reading of that flavour.

PERMANENT COUNT
TOTAL XXXXXX

PERMANENT COUNT
BUTTON 1 XXXXXX

The permanent counter reading cannot be made ZERO.

- c. Press “thrice” to display water level status inside the boiler. Firmware version is displayed on the 1st line and Level & Temperature in 2nd line of display. Level “11” means water is filled up to the Upper level of boiler, “01” or “10” means water is filled up to Lower level only. “00” means water level is very low and machine need water. In this mode, the machine also displays the water temperature inside the boiler. “T 82” means, water temperature is 82°C.

VERSION X.X-XL
LEVEL:11 T:92°C

2. Press **R** or **Rinse** to rinse the mixers of a selected flavour. This helps to clean and check the microbial growth inside the mixers.
To rinse a selected channel, press **R** or **Rinse** and press the desired flavour key immediately. The selected flavour mixer will be rinsed with hot water and the machine will become ready for dispensing the next drink.

5 Maintenance

5.1 Maintenance by the operator

5.1.1 Introduction

Regular maintenance is essential for proper hygiene and flavour of drinks. The dispenser can be kept clean, safely and efficiently if you follow the instructions carefully.



WARNING! Never spray water in the Vending Machine!

ROUTINE MAINTENANCE

5.1.2 Daily Maintenance (by user or operator)

The objective of these operations is to avert any growth of bacteria in areas in contact with foodstuff.

Before any operation, wash your hands thoroughly!

Proceed as follows:

Make sure that the machine is off and all electrical and water connections are removed. No special tools are required. Use clean and hygienic piece of cloths for wiping and drying.

- 1 With a damp cloth, clean the accessible parts of the body.
- 2 Carefully remove and rinse the outlet pipes, funnel cover, funnels.
- 3 Empty and clean the drip tray and drip tray cover.
- 4 Clean the vapour suction tray with a wet cloth.
- 5 Dry them with a cloth and mount again on to the machine.
- 6 Finally, clean the sidewalls by wiping them with a wet cloth.

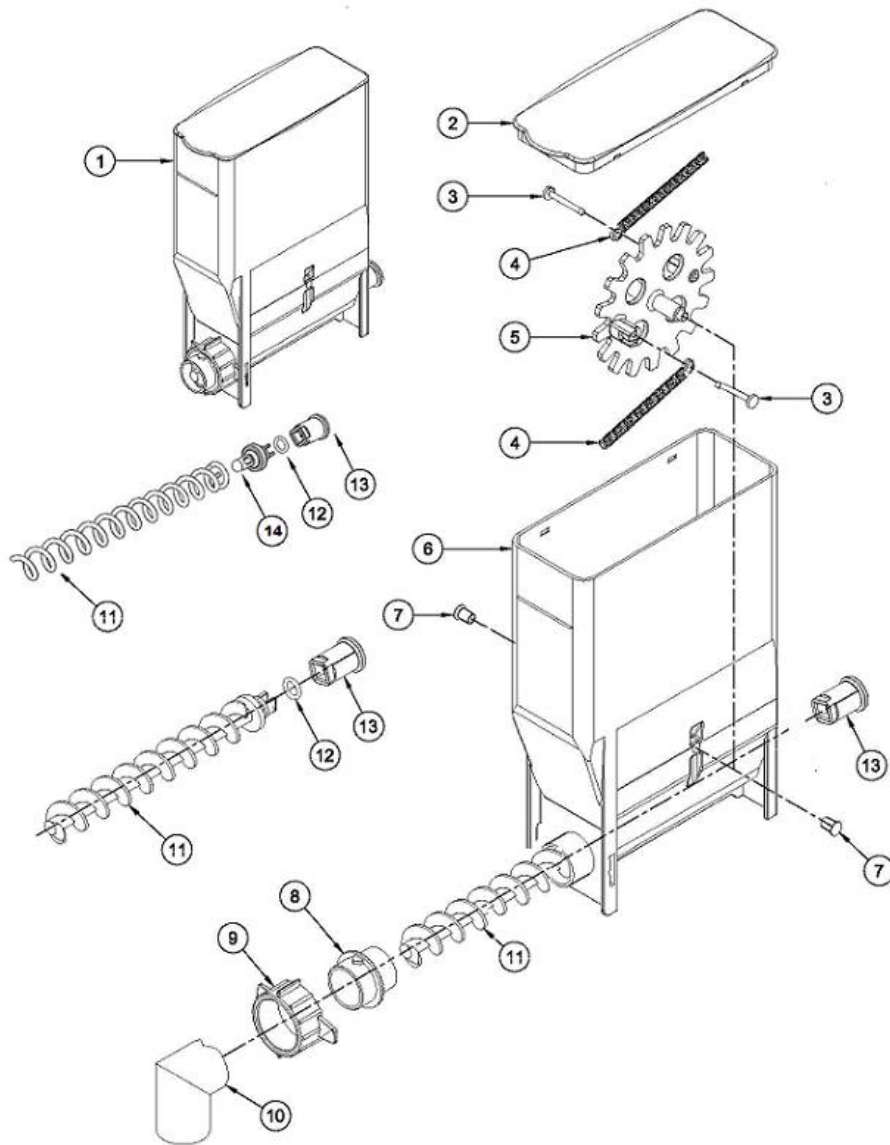
5.1.3 Weekly Maintenance (by operator or service personnel)

Before commencing the cleaning, make sure that you have washed your hands thoroughly. Make sure that the machine is off and all electrical and water connections are removed. No special tools are required. Use clean and hygienic piece of cloths for wiping and drying.

1. Carry out all the steps included in the daily maintenance.
2. Remove the Canisters and clean the interior (refer Fig 5.1).
3. Clean the different parts of the Whipper assembly with warm water.

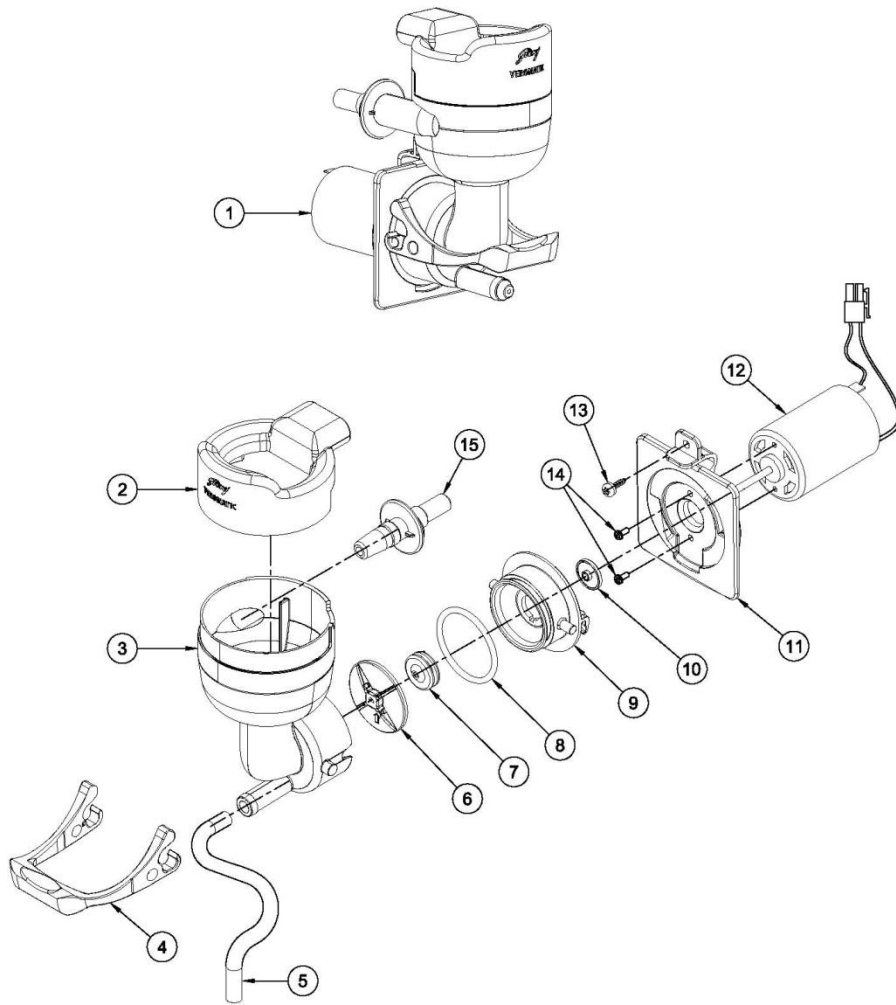


Warning: For maintenance of any 3rd party accessory used with this vending machine e.g. external water pump or cup warmer, please refer the maintenance manual of those accessories.



Sr.no.	Description
1	Canister Assembly (without Spout)
2	Canister Lid
3	Gear Box Lock Clip
4	Canister Scraper Spring
5	Canister Wheel
6	Canister
7	Canister Cap
8	Spout Holder
9	Spout Lock
10	Spout Short
11	Auger (Plastic/Steel)
12	O Ring
13	Auger Drive (Plastic)
14	Auger Drive (Steel)

Figure 5-1: Canister Assembly



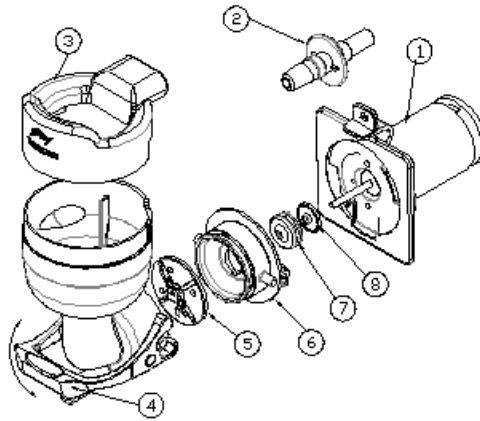
Sr.No.	Description
1	Mixer Assembly Complete NMS
2	Steam Trap NMS
3	Funnel NMS
4	Funnel Lock NMS
5	Silicon Tube ID-6 OD-10
6	Blender NMS
7	Whipper Seal NMS
8	O Ring Whipper Bracket
9	Whipper Chamber NMS
10	Separator Wheel NMS
11	Motor Mounting Bracket NMS
12	Whipper Assembly
13	Pan Phillips head Self tapping screw B7 x 9.5
14	Cylindrical Screw M3 x 7
15	Water Inlet Pipe NMS

Figure 5-2: Whipper Assembly



Sr.No.	Description
1	Tea Brewer Assembly
2	Geared Drive Motor
3	Funnel Filter Assembly
4	Funnel Filter Lock

Figure 5-3: Tea Brewer Assembly (if the Vending Machine is fitted with Tea Brewer)



To disassemble the Whipper assembly as shown in above figure, Do the following steps:

- a. Pull the steam trap (3) to remove.
 - b. Unlock the lever of the Funnel Lock (4) by pushing up fully. Keeping it unlocked, pull the Funnel assembly gently .
 - c. Remove the black colour “O” Ring fitted over Whipper Chamber (6).
 - d. Unlock the Whipper Chamber (6) by rotating it Counter Clockwise and gently pull it to avoid the damage to Whipper Motor Shaft, with Blender (5) and Seal (7).
 - e. After disassembly, the water inlet pipe (2) and motor assembly (1) will remain in the body.
4. After cleaning, put the whipper assembly back together, re-attach the outlet pipe and rinse the whipper assembly. When you place the funnel back on the whipper motor holder, align water inlet on Funnel with Water Inlet Pipe and be sure to push funnel firmly before moving the lever of the funnel lock in the downward direction i.e. in its lock position.

5.1.4 Monthly Maintenance (by operator or service personnel only)

Before commencing the cleaning, make sure that you have washed your hands thoroughly.

Make sure that the machine is off and all electrical and water connections are removed.

1. Carry out all the steps included in the daily maintenance.
2. Empty the Canisters by tapping it so you can inspect it. You need not throw away the contents; keep them aside for a moment.
3. Check the inside of the Canister for parts that may have become loose. If this is the case, call your dealer / service engineer (contact details provided at the back of this manual).
4. Clean Canister with warm water. Never put Product into a damp Canister. Refill Canister with relevant product.
5. Then with a cloth soaked in water, clean the water tank, the tray, and all those attachments, which remain fixed to the machine and cannot be removed.
6. If required use a food grade de-scaler to remove scales from the water heater, level & temperature sensor and rinse thoroughly.
7. Dry all the cleaned parts either by a dryer, compressed air or clean cloth. Reassemble the parts only after you are sure that they are perfectly dry.


5.1.5 Annual Maintenance (by service personnel only)


Have a major overhaul done at least once a year by an authorized service engineer.


6 Keypad Functions

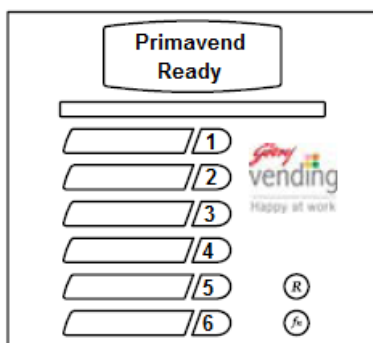
Keys	Action
1	Flavour 1 selection
2	Flavour 2 Selection
3	Flavour 3 Selection
4	Flavour 4 Selection
5	Flavour 5 Selection
6	Flavour 6 Selection
7	Flavour 7 Selection
8	Flavour 8 Selection
9	Flavour 9 Selection
10	Flavour 10 Selection
11	Flavour 11 Selection

Special function keys

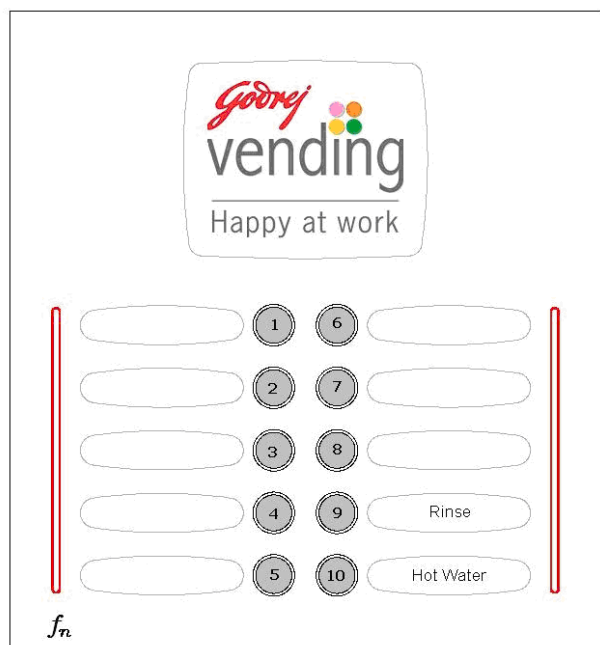
	Rinse function (this will allow you to rinse the mixer systems with hot water).
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	Hot water selection (if equipped)
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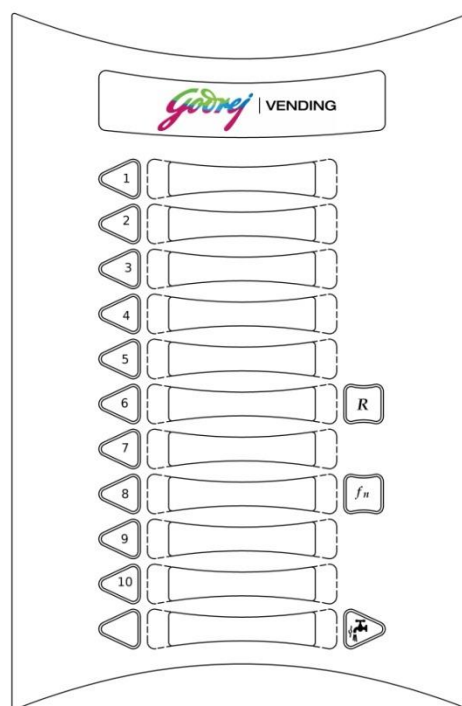
	To check temporary/permanent count of the specific Flavour.
	(a) Temporary Count: Press once and press desired flavour key
	(b) Permanent Count: Press twice and press desired flavour key
	(c) Press thrice for Temperature & water level readings





Key Pad Minifresh 2000/3000



Key Pad Minifresh 4000

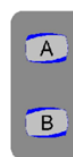


Key Pad Minifresh 5000

Bezel Keys	Action
	Press key once to activate "Stand by". Press it again to come to "Ready" Mode.
	Press key & then press fn key to reset the Temporary Count.

7 Programming

1. To enter into program mode, keep the “A” key pressed for more than 5 seconds. The display will change to “ENTER PASSWORD” with a Beep sound.
2. After a moment the display will show “PASSWORD : ”
3. Press the “KEY 1” four times, the display will show “PASSWORD : XXXX”
4. If the password is wrong, the display will be “INVALID PASSWORD”, please try again



Key Functions				
KEY 1	CURSOR SCROLL UP			
KEY 2	CURSOR SCROLL DOWN			
KEY 3	CURSOR SCROLL LEFT			
R	ESCAPE KEY (MF 3000)			
Rinse	ESCAPE KEY (MF 4000)			
f _n	ENTER KEY			

MENU LEVEL	MAIN MENU/DISPLAY	There are 2 types of settings available for user.
1	PRODUCT SETTINGS	To change the setting, scroll Up/Down and press f _n to enter into the required setting menu option.
2	SYSTEM SETTINGS	
SUB MENU	MENU OPTION	
1	PRODUCT SETTINGS	
1.1	BEVERAGE PROGRAM	To set BUTTON parameters and its CHANNEL details
1.2	DEFAULT SETTINGS	To load / save default settings

SUB MENU	MENU OPTION	DESCRIPTION
1.1	BEVERAGE PROGRAM	
1.1.1	SET BUTTON 1	 No. of Buttons depends on Model as shown on Keypads
1.1.2	SET BUTTON 2	
1.1.3	SET BUTTON 3	
1.1.4	SET BUTTON 4	
1.1.5	SET BUTTON 5	
1.1.6	SET BUTTON 6	
1.1.7	SET BUTTON 7	
1.1.8	SET BUTTON 8	
1.1.9	SET BUTTON 9	
1.1.10	SET BUTTON 10	
1.1.11	SET BUTTON 11	
1.1.12	SET HOT WATER	

SUB MENU	MENU OPTION	DESCRIPTION
1.1.1	SET BUTTON 1	Ensure only two channels are running simultaneously
1.1.1.1	FLAVOR KEY :YES	To enable/disable BUTTON with flavor
1.1.1.2	INHIBIT :NO	To disable BUTTON
1.1.1.3	PRESELECT :NO	To enable/disable BUTTON with Pre-Selection option
SUB MENU	MENU OPTION	DESCRIPTION
1.1.1.1.1	SET CHANNEL 1	Set product details for Channel 1
1.1.1.1.1.1	DELAY XX.XX	Start delay for CH1 (in seconds)
1.1.1.1.1.2	WATER XX.XX	Set Water time (in seconds)
1.1.1.1.1.3	PAUSE XX.XX	Add Delay Pauses in Water Time in steps of 0.5 sec/pulse
1.1.1.1.1.4	P DELAY XX.XX	Premix Start delay for CH1 (in seconds)
1.1.1.1.1.5	PREMIX XX.XX	Set Premix time (in seconds)
1.1.1.1.1.6	PREMIX BREAK:YES	Set enable/disable staggered dispensing
1.1.1.1.1.7	W DELAY XX.XX	Whipper Start delay for CH1 (in seconds)
1.1.1.1.1.8	WHIPPER XX.XX	Set Whipper time (in seconds)
(note: In Recipe Model Channel 1-2 is used with single mixer option, in this case only channel 2 premix settings are added)		
1.1.1.1.2	SET CHANNEL 2 - 5	Same as SET CHANNEL 1
(Note: In case of 5300T machine instead of Channel 5 "CHANNEL TEA" will appear and following parameters are displayed.)		
1.1.1.1.5	CHANNEL TEA :YES	Press "Enter" Key to set product details for Channel Tea (Ensure only two channels are running simultaneously)
1.1.1.1.5.1	PRE WATER XX.XX	Pre water for tea channel.(in seconds)
1.1.1.1.5.2	TEA DELAY XX.XX	Delay for tea leaves(in seconds)
1.1.1.1.5.3	TEA XX.XX	Set Tea (leaf) time for Channel Tea.
1.1.1.1.5.4	BREW TIME XX.XX	Time to brew tea leaves.(in seconds)
1.1.1.1.5.5	POST WATER XX.XX	Post water after leaves are brewed (in seconds)
1.1.1.1.5.6	LAG TIME -NA -	-Not Available -
1.1.1.1.5.7	BRWR DELAY XX.XX	Delay to start Brewer after Post water finished,
1.1.1.1.5.8	BRWR RUN XX.XX	Time to Run the Brewer (rotate).
1.1.1.1.6	EXTRA HOT WATER	Set Extra hot water during or after product cycle
1.1.1.1.6.1	DELAY XX.XX	Start delay for Extra Water (in seconds)
1.1.1.1.6.2	WATER XX.XX	Set Extra Water time (in seconds)
1.1.1.1.7	MULTICUP X	Set No of times Product cycle to repeat
1.1.1.1.8	DRIP TIME X.XX	Idle Time at the end of dispensing
	LIMIT ERROR!	The Parameter Entered is out of acceptable range
1.1.1.1.9	TEST FLAVOUR ?	To test the changes in Flavour Parameters (without saving)
	SAVE CHANGES ?	To save the changes in Flavour Parameters
	CHANGES SAVED	Means changes done have been saved
1.1.1.1.10	DRINK PRICE XX.X	Set the price of BUTTON 1
1.1.2	SET BUTTON 2 - 11	Same as SET BUTTON 1
1.1.12	SET HOT WATER	Menu Hot Water timing
1.1.12.1	WATER XX.XX	Set Hot water timing (in seconds)
1.1.12.2	MULTICUP X	Set no of times Hot Water cycle to repeat
1.1.12.3	DRIP TIME X.XX	Idle Time at the end of dispensing
	SAVE CHANGES ?	To save the changes in Hot Water Parameters
	CHANGES SAVED	Means changes done have been saved

1.1.12.4	TEST FLAVOUR ?	To test the changes in Flavour Parameters (without saving)
1.1.12.5	DRINK PRICE XX.X	Set the price of Hot Water
1.1.1.3	PRESELECT :YES	Preselect YES/NO (IF YES Then the below Settings)
1.1.1.3.1	PREMIX :CHx	Select Premix Channel for preselect option
1.1.1.3.1.1	LESS XX.XX	Set Premix time (in seconds) to be reduced
1.1.1.3.1.2	EXTRA XX.XX	Set Premix time (in seconds) to be increased
1.1.1.3.2	WATER :CHx	Select Water Channel for preselect option
1.1.1.3.2.1	LESS XX.XX	Set Water time (in seconds) to be reduced
1.1.1.3.2.2	EXTRA XX.XX	Set Water time (in seconds) to be increased
1.1.1.3.3	MULTICUP X	Set no of times Hot Water cycle to repeat
1.2	DEFAULT SETTINGS	Load default values of parameter settings
1.2.1	FACT DEFAULT: NO	Select YES/NO (If YES then loads Factory Defaults)
	LOADING..	Default parameters are loading
	DEFAULTS LOADED	Default parameters are loaded
1.2.2	USER DEFAULT: NO	Select YES/NO (If YES then loads User Defaults)
1.2.3	SAVE DEFAULT: NO	Select YES/NO (If YES then Saves User Defaults)
	SAVING..	User Default parameters saving
	DEFAULTS SAVED	Default parameters saved
SUB MENU	MENU OPTION	
2	SYSTEM SETTINGS	Menu to set machine parameters
2.1	TEMP SETTINGS	
2.2	SET FLAVOR COUNT	
2.3	CANISTER TIMER	
2.4	BUZZER SETTINGS	
2.5	CHECK S/W VER.	
2.6	CHANGE PASSWORD	
2.7	PROGRAM MESSAGE	
SUB MENU	MENU OPTION	DESCRIPTION
2	SYSTEM SETTINGS	
2.1	TEMP SETTINGS	
2.1.1	SET TEMPERATURE	
2.1.1.1	TEMP (°C) XX	Set Water temp in Boiler (in °C). Min: 80°C, Max: 97°C
2.2	SET FLAVOR LOCK	Set lock counter
2.2.1	LOCK ENABLE : NO	Flavour lock select YES/NO (IF YES Then the below Settings)
2.2.1.1	BUTTON 1 00000	Displays lock count (in number of cups)
2.2.1.2	BUTTON 2-11	Same as above
2.2.1.3	HOT WATER 00000	Same as above (if equipped)
2.2.1.4	LOCK ENABLE :YES	Enable flavour lock counter
2.3	CANISTER TIMER	Set canister timer to check premix is finished
2.3.1	ENABLE : NO	Canister Timer select YES/NO (IF YES Then the below Settings)
2.3.1.1	CANISTER1 0000.0	Displays timer to empty the canister (in number of cups)
2.3.1.2	CANISTER2-5	Same as above
2.3.1.3	ENABLE :YES	Enable Canister Timer

2.4	BUZZER SETTINGS	
2.4.1	BUZZER :OFF	Select ON/OFF (IF OFF Then Buzzer will not beep)
2.5	CHECK S/W VER.	Use Scroll Up / Down keys to see the machine details
	VERSION xx.xx	Machine firmware version
	MODEL xxxx	Machine Model
	MSN : xxxxxxxxxxx	Machine Serial no
2.6	CHANGE PASSWORD	Edit Password
2.6.1	NEW :XXXX	To enter new password (Using Flavour keys only)
2.6.2	CONFIRM :XXXX	Confirm new password
	P/W CHANGED	Indicates password is changed
	P/W MISMATCH	Indicates mismatch between new & confirm password
2.7	PROGRAM MESSAGE	Press "Enter" to modify default message
2.7.1	Godrej Vending	Scroll and Press "Enter" for the required message to display
2.7.2	WELCOME	

8 Error Messages

Error Message on LCD	Cause/Solution
SUPPLY WATER !	Water Level in Boiler not achieved in 2 minutes, Check water supply
	Bend in hose / hose trapped
	Scale deposits in water system
HEATING FAILED !	Set Temperature not achieved in 20 Minutes, Water too cold
	Check steam protection (service engineer only)
	Is the heating element okay? (service engineer only)
SENSOR ERROR !	Check temperature sensor connection (service engineer only)
ENERGY SAVE MODE	Machine idle for more than set hours, Restart Machine
TEMPERATURE LOW	Drink dispensed too fast. (4 cups per minute max)
	Is the heating element okay? (service engineer only)
	Water too cold
WATER LEAKAGE !	Water level too low or no water in the boiler without dispensing a single cup after the machine was ready
RE-START MACHINE	Prompts in Failure mode. RESTART the machine clears the ERROR and returns the machine in READY mode
PLEASE TRY AGAIN PRESS FLAVOR KEY	When Flavour key is pressed and if M/c senses any malfunction in dispensing flavour, Need to press flavor key again.
	By pressing flavor key again and again still machine shows this message then user defaults needs to be loaded.
WATER LEVEL LOW	Supply water pressure low, drink dispensed too fast
LIMIT ERROR !	During Machine Programming, the value entered is out of acceptable range
MACHINE LOCKED	Lock Counter set number exhausted, reset counter
FLAVOUR LOCKED!	Lock Counter set number for set Flavour exhausted, reset counter
CANISTER# EMPTY	Premix inside Canister (i.e. Channel) is finished, fill it and reset timer
FILL CANISTERS !	All canisters are empty, fill canisters and restart canister timers
KEYPAD SHORT !	One of key or more in the Keypad are short, check keypad
TOKEN / COIN BLOCKED !	Token is jammed inside token mechanism, check token mechanism
SMARTCARD ERROR!	MDB smartcard module is not connected, check smartcard and its connections
COINMECH ERROR !	MDB coin mechanism is not connected, check coin mechanism and its connections
RINSE REQUIRED	Channel is idle for set time, rinse channel
VEND DENIED !	In-sufficient credit, check credit
DRIP TRAY FULL	Drip tray is full with waste water, empty the drip tray
NO DRIP TRAY	Drip tray not inserted, check drip tray
INVALID PASSWORD	Password not matched, re-enter password
PLACE CUP !!	Cup sensor is enabled, sensor not detecting cup presence
REMOVE CUP!!	Cup sensor enabled, remove cup after dispensing beverage
READER SHORT !	Token (Post-paid smartcard) Pay-system is enabled and connection from reader is short, check smartcard reader
TEA BREWER JAM !	Position sensor does not sense it's vertical position even after 10sec of Brewer on, Check connections of the "Brewer position sensor". Check brewer is jammed or not.

9 Taking out of service

If the machine will not be used for an extended period of time (more than 4 weeks), or if the machine has been out of service for a long period of time, then have an approved service engineer take the following measures for hygiene:

1. Drain the boiler.
2. Drain the internal water storage tank.
3. Empty the containers also empty the worm (auger) by hand.
4. Clean the machine thoroughly (see Maintenance section).



Warning: The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Please ensure children being supervised not to play with the appliance.



- **Not for outdoor use.**
- **Not to be tilted more than 2°.**
- **Appliance should not be cleaned by water jets.**

Technical Specifications

Minifresh 5000/5000HiD/5000LTB

Power Supply	:	90 – 300 Volts ~ 50 - 60 Hz
Ambient Temperature	:	+10°C to + 40°C
Relative Humidity	:	80% RH (Max.)
Dimensions (HxDxW)	:	785 X 510 X 350 mm
Weight	:	27 Kg
Boiler Capacity	:	1.75 litre (5 Litre Optional)
Containers Capacity	:	1.7 litre
Number of Product Containers	:	5
Number of Mixers	:	4/5
Number of Mixers (MF5000LTB)	:	3
Number of Tea Brewer (MF5000LTB)	:	1
Heater Rating	:	2.65 kW (2.0 kW on special request) (3.0/6.0/9.0 kW for 3 Φ Y – Connection) for 5K HiD Machine only
Cup Sensor	:	No
Drip Tray Sensor	:	Optional
Counter	:	Soft Counters
Power Consumption	:	Depending on model & heater rating
Initial Startup Time	:	7 – 12 Minutes (depending on heater)
Cup Volume	:	90 – 250 ml (Settable)
Dispensing Rate @ 230v & Ambient 24°C	:	2 – 5 Cups/minutes (depending on model)
Jug Option	:	Programmable
Water Connection	:	On-Line/LP Bubble Top/In-Built Pump/Submergible Pump
Beverage Variant	:	Up-to 11 Options (depending on model)
Hot Water	:	Yes (Pl. refer spec. table on next page)
Display Indicator	:	16 X 2 Alpha-Numeric (Yellow-Green)
Interface	:	Keypad (Direct Selection)
Machine Setting	:	On-Board (Password Protected)

TECHNICAL SPECIFICATIONS OF VENDING MACHINES						
	MINIFRESH 2200	MINIFRESH 3200	MINIFRESH 3300	MINIFRESH 4300	MINIFRESH 4400	MINIFRESH 5400/5500
Dimensions (HxWxD)	632x250x473 mm	630x250x475 mm	630x250x475 mm	632x300x473 mm	632x300x473 mm	786x350x544 mm
Weight	16.8 Kg	17.2 Kg	17.5 Kg	19.1 Kg	19.4 Kg	28 Kg
Boiler Capacity			1.75 Liter			1.75 Liter (5 Liter Optional)
Containers Capacity			1.7 Liter			
No. of Product Containers	2	3	3	4	4	5
No. of Mixers	2	2	3	3	4	4/5
Heater Rating	2kW (2.65 kW Optional)	2kW (2.65 kW Optional)	2kW (2.65 kW Optional)	2kW (2.65 kW Optional)	2kW (2.65 kW Optional)	2kW (2.65/3.0/6.0/9.0 kW Optional)
Cup Sensor	-	-	-	-	-	-
Drip Tray Sensor	-	-	-	-	-	-
Counter	Temporary & permanent counter in software					
Power Supply	90 - 300V 50/60Hz 15A 1Φ					
Ambient Temperature	+10°C to +40°C 80%RH					
Power Consumption (Higher power depending on optional heater)	2.8kW max					
Initial Startup Time	2 Unit/ day max (Depending on usages)					
Cup Volume	7 min					
Dispensing Rate @ 230v & Ambient 20°C	90ml					
Jug Option	-	-	-	YES	-	-
Water Connection	On-Line/Bubble top/ Pump	On-Line/Bubble top/ Pump	On-Line/Bubble top/ Pump	On-Line/Bubble top/ Pump	On-Line/Bubble top/ Pump	On-Line/Bubble top/ Pump
Beverage Variant	4 options settable	6 options settable	6 options settable	8 options settable	8 options settable	11 options settable
Hot Water	YES	YES	No	YES	YES	YES
Indicator (Yellow-Green)	Double Line Display					
Interface	Keypad, direct select	Keypad, direct select	Keypad, direct select	Keypad, direct select/Scroll	Keypad, direct select/Scroll	Keypad, direct select/Scroll

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Dealer's Contact Details