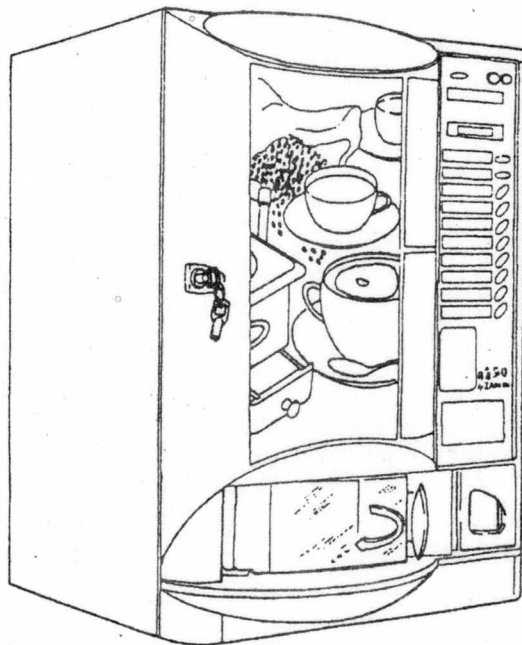


BRIO 250plus

Set-Up Programming Maintenance Guide



February 1, 2003

The purpose of this book is to act as a quick reference guide when using the Brio. It is not intended to take the place of the Brio service manual but to act as a second source of reference.

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BRIO SET-UP

Thank you for your purchase of the BRIO 250 Plus coffee machine by Necta. The selection menu with this new model has changed. The machine is now capable of offering all coffee based drinks not only in the regular form but as decaffeinated drinks also. Therefore, the Brio has grown from an eight select machine to a thirteen select machine. The second button down, which was formally extra sugar, is now a pre-select button for decaf. Extra sugar may be achieved by pressing the sugar button twice. The following are a few easy steps to follow in the set up of your machine.

1. After you have uncrated your machine inspect the machine for any hidden damage.
2. Using a 13mm socket, unscrew the four bolts that hold the machine to the skid. (It is a good idea to hold on to the skid in the event that you would like to transport the machine later.)
3. If you are using the machine as a countertop, insert the four leveling pins that are included with the machine into the same holes to which the skid was bolted. If you are going to use a base, do not use the level legs. **NOTE:** Do not skip this step. Failure to do this could cause a problem with the waste liquids tray staying in place while the machine is stationary.
4. Your machine can be hooked to either a plumbed in water supply or can be operated with a suitable water pump. (Part #ZANPUMP is available through your local dealer.) Your water line can be either 3/8 inch or 1/4 inch. For your convenience a 1/4 inch compression fitting has been included with your machine.
5. Next, remove the lower back panel of your BRIO.
6. **CAUTION:** Before connecting the machine to the water and electricity, inspect the unit for any damage and make sure that the hoses at the bottom of the air break did not come loose in shipping. Care should be taken during the base installation process not to disturb these hoses. (See Photo 3)
7. Attach the rear water fitting to the inlet valve of the machine. The fitting should be *snug*, however keep in mind that you are tightening onto plastic so caution should be used. (See Photo 1)
8. In the next step you will need to decide on your choice of payment system. Locate the mini dip switches on the rear board of the machine. (See Photo 2) If you are going to free vend the machine dip switch #1 should be off and no coin mechanism is necessary. If you are intending to use a payment system dip switch #1 should be on and the MDB coin mechanism will need to be in place. (See "To use a coin mechanism with a BRIO" on page 5.)
9. Attach the water source to the machine. Turn the water on to the machine. Check for leaks. **IMPORTANT:** A good quality water filter should be used to filter the water entering the machine. Failure to do will result to inferior tasting product and could cause premature service issues.
10. With the main door open, plug the machine into a properly grounded receptacle. Take the Yellow Key from the same bag you found the leveling pins. Place the Yellow Key in the door switch that is located on the left side of the cabinet.

PHOTO 1
Attach fitting
here

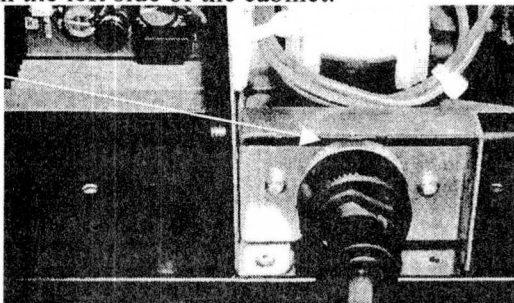
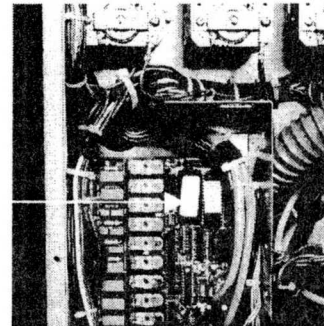


PHOTO 2

Dip switch
located here



11. At this point there should be power to the machine and the machine should begin to take water.
NOTE: If there is no power to the machine at this point, check to make sure the waste liquid tray is pushed all the way in.

NOTE: If the machine reads "Installation" and you are getting no water after 10 seconds a situation has probably occurred where there is water in the water inlet valve. To clear this pull off the top hose coming out of the inlet valve and drain the water in the tube. (See photo 1) Remove the cover above the water inlet valve by loosening the two screws and lifting up on the cover. Next, remove the two screws holding the inlet valve in place and shake the inlet valve. This resets the magnetic switch inside the valve. You should then hear and feel the water passing through the valve. Reinstall the valve and replace the cover.

12. As part of the machine's start up procedure it will purge it's air-break and boiler system. This water will run for a few moments through the delivery tubes into the waste liquid trays. **THIS IS NORMAL.** After the water has quit running, the machine will go into temperature mode, where the orange light is on and the machine will read "Temperature". It should run in this mode for approximately 5 minutes. During this time no vends can be made.

13. While the machine is in the temperature mode is a good time to re-attach the back panel and fill the machine with ingredients. (Your machine has been pre-set to make good tasting drinks you should not have to adjust product settings).

NOTE: Take care when pushing the machine into place. The machine is equipped with a safety device that if tipped, the machine will put itself into the mode of not accepting water. (See step 10) It may be advisable to drain the air brake (This is Necta's term for the small ambient temperature water bank located in the back of the machine, See photo 3) before moving the machine into place. This will insure that the tip sensor does not activate. Keep in mind anytime you move the machine drain the air brake first.

13. If you are using a coin mechanism, fill the coin mech tubes (see page 5 "To install a coin mech in a Brio")
14. Once your "Ready For Use" light comes on you can close the door and are ready to vend.

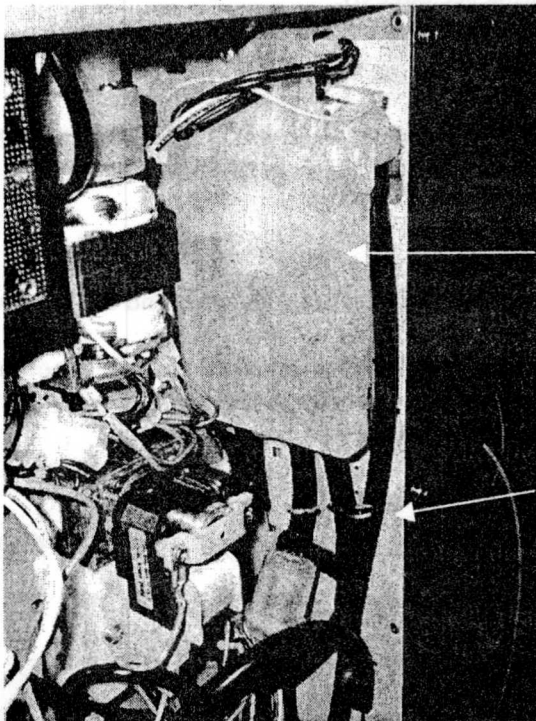


Photo 3

Air Break

Drain by loosening this clip

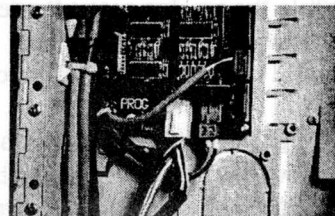
Maintenance Mode

To enter the maintenance mode of the Brio's programming, the following steps should be taken:

1. Enter the maintenance mode with the Brio's door open and the machine powered up. (This is done by inserting the yellow key into the door switch)
2. Press the programming button once. This is located in the left hand corner of the button board.
3. "Maintenance" will appear on the Brio's display momentarily. Next the display will change to "Complete Selection" by pressing the sugar and decaf buttons you can now scroll through the different functions in the maintenance menu. The functions and their options are listed below.

"Complete Selection"

Under this function you may push any selection a get a complete test vend. The machine will drop a cup and sugar. Because you are using the sugar and decaf buttons to scroll through the menu, the Brio automatically gives you sugar as part of the test vend.



"Powder Only"

Press any selection and you will have the amount of powder dispensed that corresponds to that drink. (Used for checking gram throws. To change gram throws see page 6).

"Water Only"

Press any selection and you will have the amount of water that is thrown with that particular selection. (To change the amount of water thrown in a particular drink see page 6).

"No Accessories"

While in this function you may press any selection and receive a test vend. You will not get a cup or sugar when you use this function.

"Washing"

While in this function if you press the black coffee selection the powder mixing bowls and the tubes will wash themselves.

ALSO: Coffee gram throw is checked by pressing the coffee light selection while in this function. Keep in mind the brewer must be removed from the back wall to perform this procedure.

"Tubes Filling"

This is a function that permits you to fill the coin mechanism with coins. (This is explained in great detail under "To Install a Coin Mech in a Brio" on page 5.

4. You must power the machine down to exit this mode.

TO INSTALL A COIN MECH IN A BRIO

Keep in mind that when installing a coin mech in a Brio an MDB payment system must be used. After you have your MDB coin mech the following steps should be taken.

1. Power down the machine by either opening the door or removing the yellow key from the power switch on the left side of the cabinet.
2. Take the lower back off the machine.
3. Locate the mini dipswitches - these will be located in the middle of the upper section of the relay board.
4. Turn the #1 switch to the "ON" position.
5. Reinstall the back cover.
6. Hang the mech on the changer door and plug it into the bottom of the control board. (If you are using a base and a validator you will need to plug into the validator harness instead of the board.) **MAKE SURE THE POWER IS OFF WHEN PLUGGING IN THE COIN MECH!** An accessory extension harness may be needed depending on which MDB coin mech you use.
7. Power the machine up by inserting the yellow key into the power switch on the left side of the door.
8. Press the mode button on the door board ONCE; the display should read "Complete Selection".
9. Scroll though the different maintenance topics by using the sugar or decaf button until you reach "Tubes Filling".
10. Press the eighth button down, which will be the French Vanilla selection. The display should read "Credit=0.00."
11. Position the coin chute so that it is directly over the coin mech with as little of a gap as possible between the bottom of the chute and the top of the coin mech.
12. Begin to put money in the coin mech through the front of the machine **IT IS IMPORTANT THAT YOU FILL THE MECH THROUGH THE FRONT OF THE MACHINE.** Put a minimum of 15 quarters, 15 dimes and 15 nickels into the mech. After inserting this amount, the "correct change" light should be off and the display should read the amount of money you have put in.
13. Pull out the yellow key and close the machine door. You should be ready to vend. If the "correct change" light appears after the door is closed, make a test vend and the light should go off. NOTE: In the event that the machine does not accept money in the tubes filling mode, make a vend and then reenter the tubes filling mode.

SETTING THE COFFEE GRAM THROW

While your BRIO comes factory set to make a great tasting cup of coffee, you may find it necessary to adjust the gram throw to create a drink more tailored to the taste of your customers.

FOR BEANS

See the illustration below of the coffee doser. This is the unit that sits directly above the brewer. The coffee doser has three (3) internal settings and five (5) external settings, which regulate coffee gram throw. Before changing internal settings, please be sure you understand all of the steps involved.

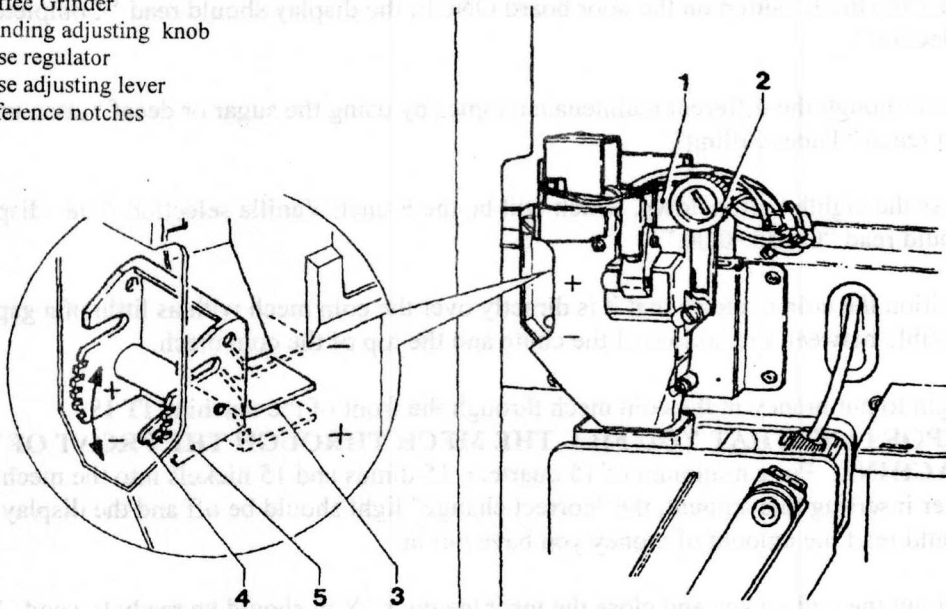
Inside the coffee doser is a small internal pocket. As ground coffee exits the grinder it fills this pocket until it is full. Once the pocket is full it actuates the switch that you see on the outside of the doser and the grinder shuts off. (This pocket is shown inside the circle below.)

As shown below, by moving the ratchet lever up you will increase the gram throw, thus by moving the ratchet lever down you will decrease the gram throw.

FOR DECAF

Decaf settings are adjusted by time. Time is changed by entering the programming and changing the settings through the category "Powder Dose" (See Page 17). Keep in mind that the number in Powder Dose category is for Decaf only. Bean gram throw is set by adjusting the doser.

1. Coffee Grinder
2. Grinding adjusting knob
3. Dose regulator
4. Dose adjusting lever
5. Reference notches



ADJUSTING THE COFFEE GRINDER

Sometimes just as important to the taste of the coffee, is not only the coffee gram throw, but how coarse or fine the coffee is ground. Setting the correct (grind) coarseness or finesses of the coffee (grind) can be just as important to the taste of the coffee as the gram throw.

To adjust how coarse or fine the coffee grinds are; locate the Grinding Adjustment Knob (Item 2-see previous page). To make the grind *finer*, turn the knob clockwise. To make the grind *coarser* turn the knob counter clockwise. For best results adjust the grinder with the motor running. **Caution:** when a very fine grind is desired care should be taken that the grinder blades do not make contact during this procedure.

A good rule of thumb for correct coarseness is when the waste grounds drop out of the brewer after a vend is made the waste grounds should stay in the form of a puck. If your coffee grounds break up as soon as they hit the waste tray your grind may be too coarse. If your coffee grounds stay in a very tight solid puck and the coffee water goes very slowly through the brewer your grind is probably too fine.

With some coffee beans you may experience a crema on the top of the black coffee. If this is the case this can be reduced by making your coffee grind more coarse.

If in your menu of selections you are offering espresso and you want the heavy cream, (such as you see on a restaurant espresso) you will want a finer grind. Keep in mind the finer the grind the harder the grinder and water movement system is forced to work. Thus, increasing the possibility of a grinder jam.

IN THE EVENT OF A GRINDER JAM

There may be an occasion that you experience a grinder jam. This jam usually can be cleared by following these steps.

1. Power the machine down.
2. Close the bottom of the bean hopper by sliding it to the left.
3. Remove the bean hopper.
4. With the Power Off clear out the throat of the grinder of beans by using your hand.
5. With a 13mm. socket, turn the grinder manually until it turns freely.
6. Now power the machine up and make a test vend (black coffee). The grinder should now rotate freely.
7. Replace the coffee hopper. Do not forget to open the bottom to allow the beans to flow back into the hopper.
8. Resume normal operations.

BRIO

8 ¼ Ounce Default Cup Settings

Product Setting Table

Selection	Water Dose	CC's	Powder Dose	Gram Throw
dC Sugar	0	0	25	6.1
dL Decaf	0	0	40	9.2
CC Black Coffee	90	80	82*	8.0
CL Coffee Light	120	80	82*	8.0
LC Milk for Café' Latte	140	160	100	14
LL Milk for Cappuccino	135	160	95	13.3
LE Milk for Hot Chocolate	100	120	50	7.7
cC Chocolate for Café' Mocha	85	80	55	12.9
cL Chocolate	210	240	100	22.5
LP Milk for Café Mocha	85	80	60	8.9
tL French Vanilla	195	240	115	22
C1 Water for Café' Latte	105	80	82*	8.0
C2 Water for Cappuccino	100	80	82*	8.0
C3 Water for Café' Mocha	75	80	82*	8.0
t1 Chocolate powder for H. Choc. W/ Milk	105	120	80	15.4
L1 Unused	0		0	
L2 Unused	0		0	
L3 Milk for Coffee Light	160	160	25	4
A1 Hot Water Shot for Black Coffee	180			

Figures will vary by which products are used

*These powder throws reflect the Decaf

BRIO

7 Ounce Cup Settings

Product Setting Table

Selection	Water Dose	Powder Dose
dC Sugar	0	21
dL Decaf	0	34
CC Black Coffee	77	72*
CL Coffee Light	102	72*
LC Milk for Café' Latte	115	85
LL Milk for Cappuccino	115	81
LE Milk for Hot Chocolate	85	43
cC Chocolate for Café' Mocha	69	47
cL Chocolate	179	68
LP Milk for Café Mocha	69	51
tL French Vanilla	166	95
C1 Water for Café' Latte	85	72*
C2 Water for Cappuccino	85	72*
C3 Water for Café' Mocha	61	72*
t1 Chocolate powder for H. Choc. W/ Milk	89	68
L1 Unused	0	0
L2 Unused	0	0
L3 Milk for Coffee Light	136	22
A1 Hot Water Shot for Black Coffee	153	0

Figures will vary by which products are used

* These figures reflect Decaf

BRIO

10 Ounce Cup Settings

Product Setting Table

Selection	Water Dose	Powder Dose
dC Sugar	0	29
dL Decaf	0	46
CC Black Coffee	290	85*
CL Coffee Light	270	85*
LC Milk for Café' Latte	191	115
LL Milk for Cappuccino	187	109
LE Milk for Hot Chocolate	166	58
cC Chocolate for Café' Mocha	128	63
cL Chocolate	300	130
LP Milk for Café Mocha	118	69
tL French Vanilla	255	128
C1 Water for Café' Latte	141	85*
C2 Water for Cappuccino	135	85*
C3 Water for Café' Mocha	106	85*
t1 Chocolate powder for H. Choc. W/ Milk	141	92
L1 Unused	0	0
L2 Unused	0	0
L3 Milk for Coffee Light	120	29
A1 Hot Water Shot for Black Coffee	100	

Figures will vary by which products are used

* These figures reflect the Decaf settings

NOTE: When 10 oz Settings are used, the cup dropper must be disabled. 10 ounce cups will NOT drop through the Brio cup dropper

Product Channel Identification Chart

Each part of every drink the BRIO makes is assigned a channel. In most cases two channels are used, but each drink is different. Some may use only one channel (such as French Vanilla) and some may use three channels (such as Café' Mocha). Below you will see a table that describes what part each channel plays in creating the different drinks.

<u>Channel</u>	<u>Product Identification</u>
DC	Sugar
DL	Decaf
CC (Sel 1)	Black Coffee-Water that runs through the brewer when a drink is made
CL (Sel 2)	Coffee w/ whitener-Water that runs through brewer when drink is made
LC (Sel 3)	Milk water for Café' Latte
LL (Sel 4)	Milk for Cappuccino
LE (Sel 7)	Milk for Hot Chocolate
CC (Sel 5)	Chocolate for Café' Mocha
CL (Sel 8)	Hot Chocolate
LP (Sel 5)	Milk for Café' Mocha
TL (Sel 6)	French Vanilla or Soluble Decaf
C1 (Sel 3)	Café' Latte- Water that runs through brewer when drink is made
C2 (Sel 4)	Cappuccino-Water that runs through brewer when drink is made
C3 (Sel 5) (Sel 7)	Café' Mocha- Water that runs through brewer when drink is made
L1	UNUSED
L2	UNUSED
L3 (Sel 2)	Milk for Coffee with whitener
A1 (Sel 1)	Hot Water make-up for Black Coffee Selection

As you can see, we have listed the selection that pertains to the channels above. Most channels will have water and powder value. Ground coffee selections for coffee are set through the doser manually and not electronically, however, the loose ground hopper (Decaf) is set by time using the channel chart.

Making your Coffee Stronger

Generally there are four ways that a Brio user can make the coffee stronger:

1. Increase coffee gram throw through the doser (See page 6)
2. Change the amount of water that runs through the brewer. Example: In the 8 ¼ oz. table change cc to 180 and A1 to 90. This doubles the amount of water going through the brewer and cuts in half the hot water that by passes the brewer. (See page 14)
3. Make the grind slightly finer (See page 7)
4. Check the water temperature, it may be possible to increase it slightly there by improving extraction. (See Necta Manual)

To Enter Programming

Programming on your Brio is Password protected. By pressing the buttons in the following sequence you can access the programming. The password is not changeable and every machine has the same password. Enter the programming by pressing the selection buttons in the following order: 0 – 8 – 7 - 9.

	1	SUGAR
	2	DECAF
	3	BLACK COFFEE
	4	COFFEE LIGHT
	5	CAFE LATTE
	6	CAPPUCCINO
PRESS THIRD	7	CAFE MOCHA
PRESS SECOND	8	FRENCH VANILLA
PRESS FOURTH	9	HOT CHOCOLATE W/MILK
PRESS FIRST	0	HOT CHOCOLATE

Brio Programming Quick Reference Sheet

SUGAR	1	Scroll Up
DECAF	2	Scroll Down
BLACK COFFEE	3	Move Back One Step
COFFEE LIGHT	4	Enter / Confirm
CAFE LATTE	5	Make Change (Makes Flash)
CAPPUCCINO	6	
CAFE MOCHA	7	
FRENCH VANILLA	8	
HOT CHOCOLATE W/MILK	9	
HOT CHOCOLATE	0	Enter Sales Statistics

Changing the Amount of Water in a Drink

Follow These Steps to Change the Amount of Water

1. Determine which part of the drink you would like to increase or decrease water. For example, to lower the water level of a black coffee drink, reduce the water from channel "cc" which puts the water through the brewer when a black coffee is made or reduce the water in channel "A1" which adds a shot of hot water to the coffee water that has passed through the brewer. These channels are identified on a chart, which is included with every machine.
2. With the Brio door open and the yellow key placed in the power switch on the left side of the cabinet, press the MODE switch located on the bottom middle of the door board twice (pause 2-3 seconds between pushes.) The display should now read "Password XXXX."
3. Enter the password (see page 12) then the display should read "Present Fault."
4. Press the Decaf button once. The display should read "Water Dose."
5. Enter this category by pressing the fourth button down, which is "Coffee Light."
6. Now the channels DC=0 is displayed.
7. By using the sugar or Decaf button scroll through the channels until you come to the one you would like to change.
8. Once the channel you would like to change is displayed, you will press the "Café Latte" button. This will make the number flash.
9. By pressing the Sugar selection you can Increase the number, by pressing the Decaf selection you can Decrease the number. (You will see to make any type of negligible you will have to increase/decrease the number by at least ten.)
10. When you get to the number you desire press the fourth button down (Coffee Light) to confirm your choice and to stop the number from flashing.
11. Power the machine down and close the door. NOTE: If you still have not achieved the desired water level repeat the process.

CHANGING THE AMOUNT OF POWDER IN A DRINK

Follow These Steps to Change the Amount of Powder

1. Determine which part of the drink you would like to increase or decrease the powder throw. These channels are identified on a chart, which is included with every machine.
2. With the Brio door open and the yellow key placed in the power switch on the left side of the cabinet, press the MODE switch located on the bottom middle of the door board twice. (pause 2-3 seconds between pushes.) The display should now read "Password XXXX."
3. Press the Decaf button twice. The display should read "Powder Dose."
4. Enter this category by pressing the fourth button down, which is "Coffee Light."
5. Now the channel dc=25 is displayed.
6. By using the sugar or Decaf button scroll through the channels until you come to the one you would like to change.
7. Once the channel you would like to change is displayed you will press the "Cafe Latte" button. This will make the number flash.
8. By pressing the SUGAR selection you can INCREASE the number, by pressing the DECAF selection you can DECREASE the number. (You will see to make any type of negligible change you will have to increase/decrease the number by at least five.)
9. When you get to the number you desire press the fourth button down (Coffee Light) to confirm your choice and to stop the number from flashing.
10. Power the machine down and close the door. NOTE: If you still have not achieved the desired taste, repeat this process.

NOTE: Keep in mind that by programming very high powder throws you increase the frequency the machine will need to be cleaned. In the event you do experience clogging problems in the chocolate/milk bowl remove the restrictor between the bowl and the delivery spout.

Base Unit

Your Brio has come with the Base unit set at 0005. This will allow you to set prices in nickel increments. You should never have to change the base unit. Always leave it set at 0005. That is the default number.

Setting Prices

To correctly set prices, you must first set up price lines. Your machine comes pre-set with eight price lines. They are as follows:

Price 1=. 25	Price 5=. 45
Price 2=. 30	Price 6=. 50
Price 3=. 35	Price 7=. 75
Price 4=. 40	Price 8= free

If in your application, you only need two prices. The easiest way to set prices is to make price one your lower price, and make price two your higher price. Also, in the event you would like to create a price that is not preset you can proceed as follows:

1. Under the programming menu, you would scroll to the heading "Set Prices". (Scroll by using the sugar and Decaf buttons once in programming).
2. You will enter the category by pressing the fourth button down, which in most menus is "Coffee Light". Keep in mind that while in the programming mode, disregard the item selection and focus on the buttons as 1-10.
3. What should appear is price 1=0025. You can now make price 1 any price you wish. Press the fifth button down, and the 0025 will flash. Use buttons 1 and 2 (Sugar and Decaf) to scroll up and down until you have arrived at the amount you want price 1 to be. Now, press button four to lock in your selection. Continue this procedure until all the prices you will be using are created.
4. If you want to return to the program menu press button three, and you will be back in the main menu with the display reading "Set Prices". If you do not need to go back to the main menu simply power the machine down and close the door.

**KEEP IN MIND THAT YOU HAVE NOT YET ASSIGNED PRICES TO
INDIVIDUAL SELECTIONS, YOU HAVE MERELY CREATED OR
ALTERED THE PRICE TABLE**

Setting Prices to Selections

*Also locking out a selection

Once you have established the prices you would like in your structure, it is then time to assign them to the individual selections. Your machine has been pre-programmed to vend selection 1 and 2 (coffee) at 35 cents. Selections 3 through 7 (premium drinks) are set at 50 cents and selection 8 (hot chocolate) is set at 35 cents. If this price schedule matches your program, then you are ready to vend. If you would like to change the pricing or disable a selection take the following steps:

1. By pressing mode button twice you go to the programming mode. (You will press the mode button once, wait approximately 3-4 seconds and then press it again.)
2. Enter Password, Scroll to "Setting prices/sel."
3. Enter category by pressing button 4. (This is the button that corresponds to the coffee light selection.) What will appear is selection 1=A. If you would like to sell coffee black (which is selection 1) leave selection 1=A and go to step 5, if you would like to disable it, see step 4.
4. To disable selection 1 press button 5. This will cause the "A" to flash. By pressing button 1 or 2 the "A" will become a "D". Confirm by pressing button 4 and you have disabled selection 1. All selections can be deleted by following this procedure. Remember, A=able and D=delete.
5. To change the price of a selection when the display reads "Selection 1=A" press button 4 the display will now read "Price N.2." Press button 5 and the 2 will flash. By using your number 1 and 2 keys, select which price you would like to vend black coffee (selection 1) for. Remember, your machine has been set with 8 prices starting at 25 cents and going to 60 cents in nickel increments. (See "Setting Prices")
6. After you have adjusted your price, press button 4 to confirm it and press button 4 again. By pressing the button a second time it will take you back to "Selection 1=A."
7. Selections 2-8 are changed in the same manner. Once you are done making all the price changes you want to make you can either go back into the main programming menu if you need to make changes in other categories by pressing button 3 or you can power down and then power up the machine and your changes will be recorded.

Consecutive Selection

This feature allows you a shut down period after a certain number of drinks have been made. For instance, if you set the number at 6, after 6 have been made consecutively, the machine will shut down for approximately one minute while it returns to temperature.

Machine Code

This feature enables you to give each Brio in your organization an individual number:

1. Enter by pressing the fourth button down (Coffee Light)
2. Sugar selection (Top Button) becomes #1 through Hot Chocolate, which becomes 0.
3. There are four numbers after you set the first number the second will automatically flash and so on for the entire setting.

To Initialize the Brio / Machine Configuration

To Initialize the Brio the following steps should be followed:

1. With the machine power on, press the mode button twice. (Pause 2-3 seconds between pushes). If your machine has the version of software that asks for a password, you will have to enter it now. The machine should now read "Present Fault."
2. Using the Decaf button, scroll to "Initialization."
3. Enter the category by pressing the fourth button down, which is coffee light.
4. The word "Confirm" will flash. Confirm by pressing the fourth button down, which is coffee light.
5. The machine display will now read "Re-Config." At this point go back into programming by using the same steps describes in step 1.
6. Use the decaf button to scroll to "Machine Config" and enter it with the fourth button down.
7. Using the decaf button, scroll through the headings and they should read as follows:

<u>Flat Front Brio</u>	<u>Brio 250 and Brio 250 Plus</u>
Autom/ Man A	Tank Off
Air Br/ Tank A	

If these headings are correct, press the coffee light button to confirm.
8. Power the machine down by removing the yellow key. When you power the Brio back up, the machine should be reinitialized and the display should read either "Temperature" or "Ready for Use."

NOTE: Keep in mind the programmed settings have been lost! The machine has returned to the factory default settings. Your Brio will now have to be reprogrammed to your desired settings. (See chart inside this guide for a reference.)

Retrieving Sales Data

Retrieving sales data from the Brio can be done several ways. The first and easiest way is to read the total vends on the non-resettable vend meter, which is located above the chocolate canister. However, this feature gives you total vends ONLY.

The next way is to retrieve data from the statistics category in the programming menu. Under the selection counter category, there are six groups of information that can be retrieved.

- A. Cash Accountability
- B. Sales with Mug Sensor
- C. Sales by Selection
- D. Details of Failure List
- E. Sales by Price Line
- F. Cash Value of Token Sales

A. Cash Accountability

To begin the retrieval process of this data, you must first put the Brio machine into the programming mode. This is done by pressing the mode button on the door twice. The mode button is located on the push button board, which is in the coin mech department of the Brio door. The button is marked PROG and is located toward the bottom of the board. Remember to pause 2-3 seconds between the first and second time that you press the button. The caption you will see on the readout is "PASSWORD ####". At this point, enter the password by pressing buttons 10-8-7-9 in sequence. The caption you should see on the readout is "Present Fault". The following steps can now be performed:

1. Press the Hot Chocolate Button (Button #10) and the readout will read "STATISTICS" and then automatically show the words "AUDIT 1 - \$\$\$\$". This is the Cash Accountability section. The number next to AUDIT 1 is the net cash sales of the machine. You can scroll through all Audit sections by using the Decaf button.

AUDIT 1 - \$\$\$\$	Net Cash Sales
<u>Pressing Decaf</u> AUDIT 2 - \$\$\$\$	<u>\$\$\$\$ Represents</u> Gross Coins inserted into machine
AUDIT 3 - \$\$\$\$	Coins Paid to Customer
AUDIT 4 - \$\$\$\$	Amount of dollars inserted into dollar bill acceptor
AUDIT 9 - \$\$\$\$	Cash Value of Token Sales
AUDIT 5 through AUDIT 8 are not used at this time	

After AUDIT 9, pressing the Decaf button will take you into STATISTICS 2

Retrieving Sales Data (Con't.)

B. Sales with Mug Sensor – Statistics 1

The readout will show “MUG - #####”

The number next to the word Mug is the sales in the machine when a cup was NOT used, i.e. a mug was placed in the cupwell before the selection was made.

PRESSING the decaf button again will take you into Sales by Selection

C. Sales by Selection – Statistics 2

Press Decaf once and the readout will show “SELECTION 1P ###”. The number next to the words SELECTION 1P is the number of PAID sales of that selection. Pressing Decaf again will cause the readout to show “SELECTION 1F ###”. The number next to the words SELECTION 1F is the number of free vends for that selection. Pressing Decaf a third time will cause the readout to display “SELECTION 1T ###”. The number next to the words SELECTION 1T is the number of test vends of that selection. Finally, pressing the Decaf Button a fourth time will cause the readout to display “SELECTION 1D ###”. The number next to the words SELECTION 1D is the number of discounted vends of that selection. Continuing to press the Decaf Button will allow you to go through each selection 1 through 8. Remember, the letters following the SELECTION are the following:

P = Paid Vends
F = Free Vends
T = Test Vends
D = Discounted Vends

After going through Selections 1 through 8, pressing the Decaf button will take you into STATISTICS 3.

D. Details of Failures List (Faults)-Statistics 3

There are a total of 14 faults that the machine recognizes. Each fault is assigned a number that is listed below: (press Decaf after each)

01 Air Break	08 Mixer Wheel
02 Boiler	09 Coffee Unit
03 Coin Mechanism	10 Coffee Unit
04 E-Prom Data	11 Coffee Dose Release
05 Empty Water Container	12 Coin Mech Failure
06 Empty Cup Column	13 Bill Acceptor Failure
07 Full Liquid Waste Container	14 Cashless System Failure

Retrieving Sales Data (cont.)

E. Sales by Price Line-Statistics 4

This section gives you the number of sales for each particular price that the machine is set up for. After scrolling through these sales figures, then the next set of information will be for the discounted prices. At this point the readout will show "PRICE D= ##". You can then scroll through all of these prices using the Decaf button, as usual.

STATISTICS 4 will display Free Vends by price line that is designated free or set at 0.

F. Cash Value of Token Sales – Statistics 9

This section gives you the cash value total of token sales for the machine. For example, if tokens were used for 6-\$0.50 drinks and 5-\$0.60 drinks, the total would be \$6.00 for the machine.

TO RE-SET STATISTICS

After you have finished retrieving your sales data, you may want to reset the statistics. Basically, entering the password after pressing the eighth button will reset the statistics. To do this, the following steps should be taken:

1. Follow the steps outlined in Section A-Cash Accountability to get the readout to display "PRESENT FAULT". While the display reads "PRESENT FAULT", press the eighth button down (commonly French Vanilla).
2. On the display, the readout will show "PASSWORD #####".
3. WARNING: PRESSING BUTTON SEQUENCE BELOW WILL RESET THE STATISTICS. MAKE SURE THAT YOU WANT TO RESET THE STATISTICS BEFORE CONTINUING.
4. Press the password button sequence: 10-8-7-9

The statistics are now reset.

INSTRUCTIONS FOR USING A PRINTER

1. Open door on Brio machine (power down).
2. Install cable with adapter 9 pins to connection J-4 on push button board
3. Install other end of cable to back side of printer.
4. Locate "on-off" switch on side of printer and turn off.
5. Power up the Brio with yellow power key.
6. Push program button on push button board 2.
7. Push selection button #7. The display will read "Confirmed".
8. Turn printer on and press button #2. When finished turn printer off. Disconnect cables and resume using the machine.

Previous Function	①	Increase data item (=1)
Next Function	②	Decrease data item (-1)
Delete Data	③	Exit function
Confirm Data	④	Confirm function
Change Data	⑤	
Failure Reset	⑥	
Installation	⑦	
Statistics Reset	⑧	
Statistics Printing	⑨	
Statistics display	⑩	

Pregrinding

Once you have entered the program, by using the Decaf button scroll through the programming functions to the first new feature, which is "Pregrinding." This feature allows you to set the machine to escrow grind your next coffee selection. Simply enter into the category by pressing the fourth button down (Coffee Light). If the display reads E. the selection is enabled and the machine will pregrind. If you want to disable this function, press the fifth button (Café Latte) this will make it flash. Press the Decaf button and the E will change to D. Press the fourth button down to confirm and the change is complete. **It is important to remember that by pregrinding you can reduce vend times by as much as 10 seconds!**

Set Date and Time

This feature allows the user to set a clock inside the Brio with the current date and time. It is necessary to correctly program this feature to use any of the features that involve the clock. To set the date and time follow these steps:

1. Once in the programming mode, scroll to set data/time on display.
2. Enter by pressing the fourth button down, which is coffee light. The year will now be displayed.
3. To change the year, press the fifth button down, which will make the year flash. Then make the change while the year is flashing with your sugar and Decaf buttons.
4. Once you have set the correct year, confirm your selection by pressing the fourth button down (coffee light).
5. Next, set the minutes, hours, day and month in the same fashion.
6. Power the machine down to record your changes.

Set Time For Washing

By setting the wash time you will determine the time of day that the machine will automatically wash itself. Note: During the wash cycle only the mixing bowls and tube that correspond to the powder selections will wash. **This feature is not an alternative to regularly cleaning the Brio.**

If you do not wish to use this feature, leave the time set at 24: 00.

To set the Wash Time, follow these steps:

1. Once in the programming mode, scroll to “set washing.”
2. Enter this feature by pressing the fourth button down “coffee light.”
3. The display will now read Washing __: __ by pressing the fifth button down “café latte” the hours will begin to flash. Set the hour you would like based on a 24-hour clock by using the sugar and extra sugar buttons.
4. A time that works well for most customer’s 01: 00 or 02: 00. This will have the machine wash itself in the middle of the night.
5. Once you have set the hour, confirm it by pressing the fourth button down (coffee light).
6. The minutes will now be flashing, set the minutes by the same method described above and then confirm with the fourth button down (coffee light).

At this point, you can either go back to the programming menu to make further changes by pressing the third button down (black coffee) or you can power up to return to normal operating mode.

MDB DATA

It is important to know that under MDB data, there is a maximum credit and a maximum change category. These come factory default set at 100. Which means \$1.00. In the event you would like your machine to accept \$5 bills the categories must both be changed to 500.

Set Discount Time Band

This feature of the Brio software will allow you to set a time band where the machine will go to a set of discounted prices. This is used, for example, if an employer wanted to give coffee away or discount it before the 8:00 a.m. starting time. If you do not wish to use the discount mode, make sure the starting and ending times are the same. To set up the discount time band follow these steps:

1. Once in the programming mode, scroll to “set band.”
2. Enter by pressing the fourth button down (coffee light).
3. The display will now read “Starting __:__” by pressing the fifth button down (café latte) the hours will begin to flash. Set the hour you would like to discount feature to being based on a 24-hour clock (no a.m. or p.m.) by pressing the sugar or decaf buttons.
4. Once you have set the hour, confirm it by pressing the fourth button down (coffee light).
5. The minutes will now be flashing. Set the minutes by the same method described above.
6. Follow the same steps to set your ending time.
7. At this point, you can either go back to the programming menu by pressing the third button down (black coffee) or you can power the machine down, and power it back up to return to normal operating mode.

Setting Prices to Discount Band

This feature allows you to set up the prices (including free price) you would like to charge while your machine is in discount band. Keep in mind however, that when the machine goes to the discount band the selection still looks to the price line that was set up when the machine was originally priced (under setting prices to selections).

For instance, you have normal price line 1 set at 25 cents, and are vending coffee and hot chocolate on this price line. Also, you have price line 2 set at 50 cents and are selling the specialty drinks on this price line. Now you want to put the whole machine on free, during the discount period. You will need to set price 1 at zero and price 2 at zero to get the whole machine on free vend. To set the discount price lines follow these steps:

1. Once the machine is in the programming mode, scroll to “Set Prices Band.”
2. Enter the category by pressing the fourth button down.
3. Set up price lines as earlier described in “Setting Prices.”

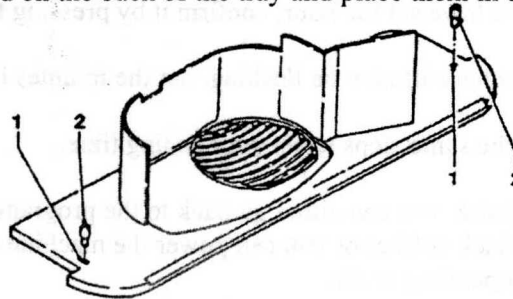
Daily Cleaning of the Brio

When used as a countertop, the Brio's waste water tray and internal grounds bucket should be removed and cleaned daily or every other day depending on volume. Keep in mind that it is possible to do this while the main door of the machine is locked.

Simply remove the waste liquids tray by lifting slightly on the tray and removing it. Then, remove the grounds bucket and dump the old coffee grounds.

NOTE: Failure to put the tray back in place properly will result in the tray not correctly making contact with the rear power switch and may cause the machine to not operate. If you do not wish to make this option available, remove the pins that are located on the back of the tray and place them in the two front holes (See illustration below).

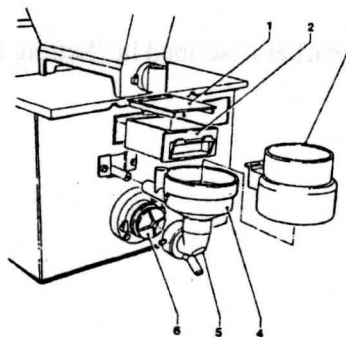
- 1- Fastening holes of the liquid waste container
- 2- Pins



It is recommended that the automatic wash cycle be set so the mixing bowls and powder bowls are cleaned once a day.

Weekly Cleaning of the Brio

1. Remove mixing bowl tops and support rings. Clean with hot water and an appropriate detergent.
2. Remove powder suction boxes and tops and clean and dry them.
3. Clean the liquid waste tray. A useful hint is that when you are finished cleaning the waste tray, place a few drops of liquid dish soap in different parts of the waste tray. As hot waste liquid is poured into the tray, the hot water will activate the detergent and your next cleaning will be easier.
4. With a moist cloth or cleaning brush, clean any excess powder or dirt that may have accumulated inside the cabinet.
5. Run a manual wash cycle. (See page 4)



- 1. Powder Suction Box Top
- 2. Powder Suction Box
- 3. Upper Mixing Bowl
- 4. Mixing Bowl
- 5. Whipper Dispenser Elbow
- 6. Whipper Vane

Monthly Cleaning of the Brio

The Brewer

The Brio's brewer is very simple to remove and clean. The steps should go as follows:

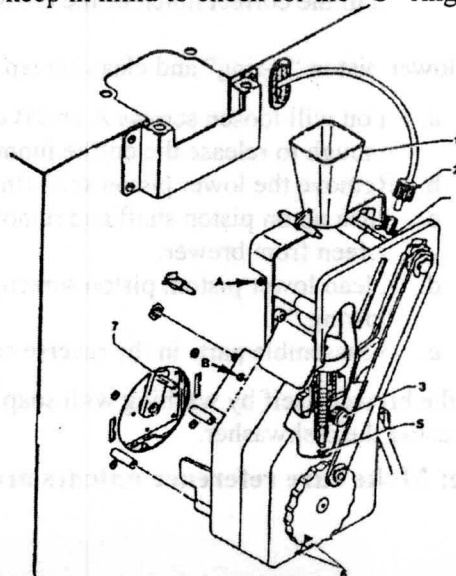
1. Remove the top brass thumbnut that connects the boiler connecting tube (Item 2 below) into the brewer. **REMEMBER, there is a small black "O" ring that will either be in the nut or in the top opening of the brewer. Because the water is under pressure when it enters the brewer, it is important not to lose this "O" ring.**
2. Remove the brown hose from the brewer. It is possible to remove the hose at the delivery spout; however, this makes it more brittle and could cause it to snap.
3. Next, loosen the brass thumbnut on the left side facing you, and the brewer should come right off.

The brewer can be cleaned with soap and water and then rinsed thoroughly. After the brewer is washed, inspect the upper "O" ring for excessive wear or tears. Also, push up and down on the lower piston shaft and make sure it moves freely. If either the upper piston "O" ring looks worn or the lower piston shaft is hard to push up or down the brewer is in need of service. In the event the brewer is due for service see brewer service on the next page.

To reinstall the brewer:

1. Make sure the arrow on the cam of the brewer and the arrow on the body of the brewer are pointing towards each other. (Item 6 reference notches)
2. Install the brewer bottom half first, making sure the lower receptacles slide over the white arms protruding from the back of the machine. Then push the whole brewer into place in its correct position.
3. Tighten the nut on the body of the brewer in place.
6. Retighten the brass nut on the top of the brewer and keep in mind to check for the "O" ring.
7. Reinstall the brewer to the delivery spout hose.

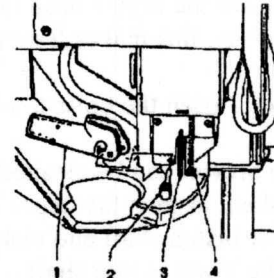
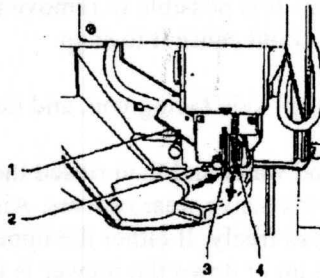
- 1-Coffee Funnel
- 2-Boiler connecting tube
- 3-Unit securing knob
- 4-Upper piston snap ring
- 5-Lower piston snap ring
- 6-Reference notches
- 7-Gearmotor handle pin



MONTHLY (Cont.)

8. Remove cup drop arm, clean and reinstall.
9. Clean the sugar dispenser assembly. To remove the dispenser nozzle, complete the following steps:
 - a) Release the return spring.
 - b) Lift the flexible lever to free the pin.
 - c) Remove the pin and the dispensing spout.
 - d) After cleaning thoroughly, dry all parts and reinstall them in the reverse order.

- 1-Sugar dispensing spout
- 2-Pin
- 3-Flexible lever
- 4-Return spring

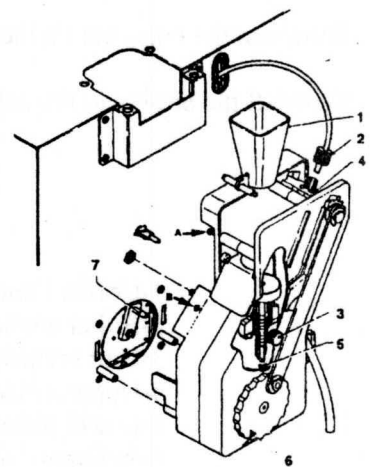


NOTE: The following items discussed are to be addressed in either a quarterly or 6-month period. Brewer service intervals should not exceed 6 months or approximately 7500 vends. Water conditions and types of coffees can impact frequency of service.

BREWER SERVICE

1. Change upper and lower piston "o-ring" and clean screen.
 - a. Remove the snap ring out of its seat.
 - b. Remove the piston from the crosspiece.
 - c. Remove the water entry and filter assembly.
 - d. Remove screen from water entry assembly and thoroughly clean screen and plastic.
 - e. Reassemble and be sure the water entry assembly is in the correct notch of the cross piece.
2. Clean lower piston "o-ring" and clean screen.
 - a. You will loosen screws A and B on the brewer enough to release the coffee funnel.
 - b. Remove the lower piston snap ring.
 - c. Push up on piston shaft and remove lower screen from brewer.
 - d. Clean lower piston, piston screen, and replace "o-ring."
 - e. Reassemble parts in the reverse order.
3. Clean the brewer itself by washing with soap and water or using the dishwasher.

- 1- Coffee funnel
- 2- Boiler connecting hose
- 3- Unit securing knob
- 4- Upper piston snap ring
- 5- Lower piston snap ring
- 6- Reference notches
- 7- Ratiomotor handle pin



Note: Make sure reference notches are lined up when reinstalling brewer.

COFFEE DOSER SERVICE

1. Remove the coffee doser from the bean grinder, disassemble and clean it.

If you are not comfortable removing and disassembling the unit, here is an alternative method of cleaning that you can use:

- a) With the power OFF, manually pull in the solenoid on the doser with your left hand. With your right hand index finger or a brush, take a clean cloth and insert it into the bottom of the doser. Clean the inside of as the doser as well as you can using the clean cloth on the end of your finger.
- b) Allow the solenoid and white gear assembly to snap back and forth 3 to 4 times. This will help dislodge any grounds that have accumulated inside the doser.
- c) With a can of compressed air, blow around the doser switch to remove as much coffee dust as possible from the switch area.

MISCELLANEOUS 6 MONTH SERVICE

1. Remove product canisters and the shelf that they sit on. Clean the shelf and the inside of the powder chassis.
2. Change your external water filter.

YEARLY

1. Remove the back of the machine and inspect for leaks or any potential problems.
2. Remove, clean and sanitize all hoses, nozzles and mixing bowl parts that come in contact with powders or coffee.
3. Components should be soaked in sanitizing solution for at least 20 minutes.
4. After machine is reassembled, run a manual wash cycle before putting the machine back in use.

As stated earlier, these are suggested guidelines predicated upon many contributing factors including but not limited to water condition, type of coffee bean used, volume of products the machine is producing and type of location. Keep in mind that the cleaner a machine is kept during day-to-day operations, the simpler that the weekly and monthly upkeep will be. With the exception of manual wash cycles, all the maintenance and cleaning should be performed with the power OFF.

BRIO BASE SET-UP INSTRUCTIONS

Thank you for your purchase of a Brio base unit. To utilize this base unit to its full potential, the following features should be recognized and utilized.

Parts List

- 1..... Coffee Grounds Chute With Rubber Bands
- 1..... Float Ball
- 1..... Waste Water Bucket
- 1..... Bill Acceptor Harness
- 1..... Mounting Bolt Kit (consists of 4 bolts)
- 1..... Leg Leveler Kit (consists of 4 leveling pins)
- 1..... Float Harness
- 1..... Float Switch Connector String
- 1..... Trash bag

INITIAL SET-UP

1. Screw the four leveling pins (leg levelers) to the four mounting holes located at the bottom of the base unit in each corner.
2. Set your Brio coffee machine on top of your base unit, and with the four bolts provided, bolt the cabinet to the unit. Use the same holes that were used to bolt the shipping pallet to the Brio.

TO INSTALL THE COFFEE GROUNDS CHUTE (Option 1)

A) In the event you would like to use the coffee grounds to the grounds bag option you will first need to remove the knockout panel in the middle of the floor of the Brio. (See Photo 1)

NOTE: You will no longer use the grounds bucket inside the machine

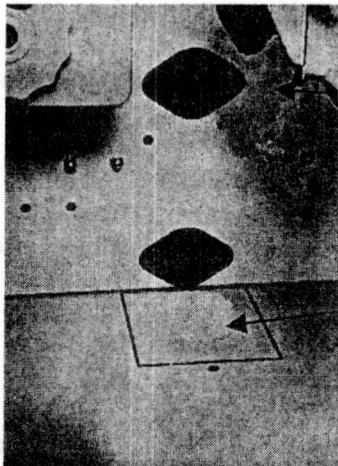


PHOTO 1

Remove this plug

Knockout located below
Current coffee grounds bucket

B) Remove the upper black plug which is on the back wall of the machine. This plug is easily removed by prying behind it with a screwdriver. To confirm you have removed the correct plug, check to see if the boiler is now visible through the open hole.

C) Take the coffee grounds chute with the rubber band and hang it from the slot you have just opened in the back panel of the machine. The chute will hang from a tab protruding from the chute. You can now attach a plastic bag to the bottom of the chute by sliding it under the rubber band and making sure the rubber band is in the four slots on the bottom of the chute.

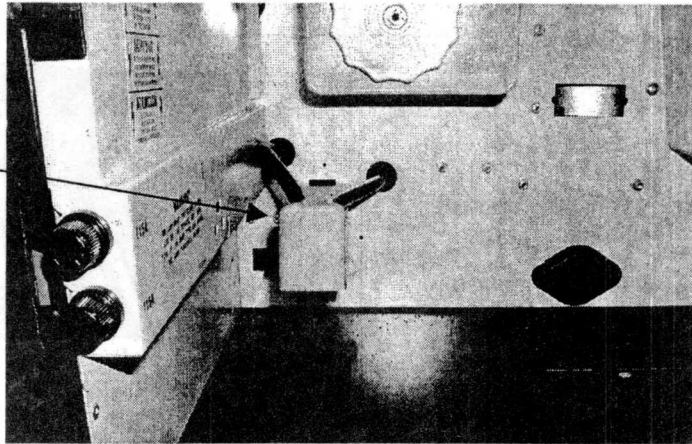
TO INSTALL THE WASTE WATER BUCKET (Option 2)

A) Locate the waste water float switch inside of the Brio machine. The switch will be located in the rear left corner of the machine inside a gray plastic housing. (See photo 2).

NOTE: It is easier to do this with the waste liquid tray removed.

PHOTO 2

Gray Plastic Housing



B) Remove the housing by pressing in on the sides and gently lifting up on the gray plastic housing (extra care should be taken not to break the tab off the top.)

C) Remove the terminals from the switch inside the housing. You may need to use needle nose pliers, as these terminals are sometimes hard to pull off.

D) Push the terminals you have just removed through the back wall into the rear part of the cabinet.

E) Remove the lower, rear panel to access the inside of the machine.

F) Locate the knockout panel below the water pump in the back of the machine. (See Photo 3) Remove the panel.

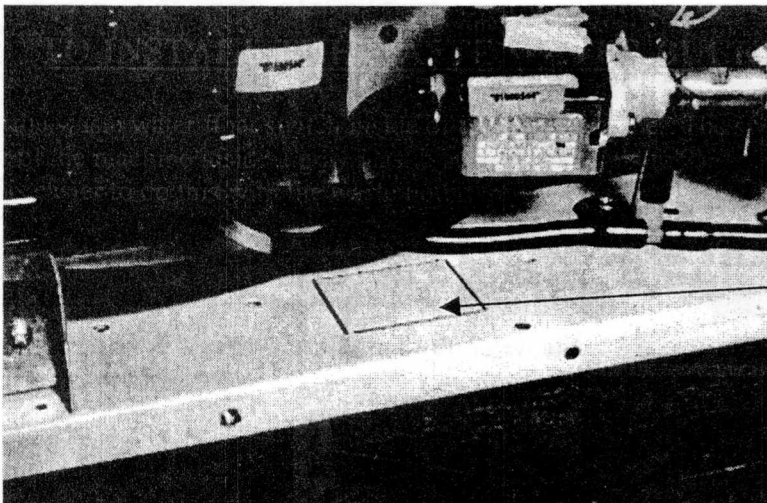


PHOTO 3

Knockout
located below
water pump

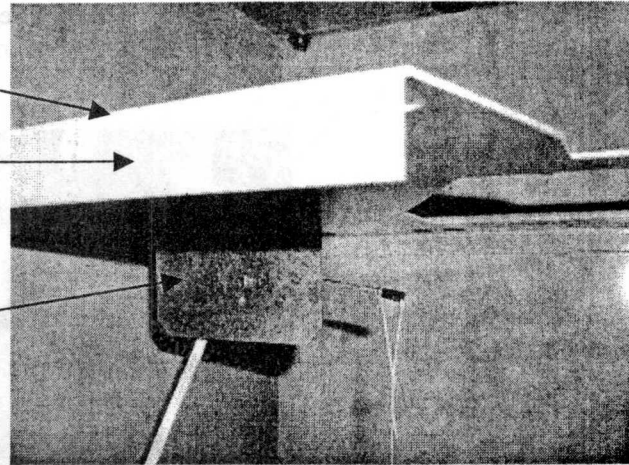
- G) Using the float harness provided with the base kit, connect the float wires in the Brio cabinet to the float switch mounted in the base unit. Routing should be through the hole you created in step F.
- H) Mount the float switch bracket to the shelf in the base unit (Photo 4).

Photo 4

Mounting Holes

Base Shelf

Switch Bracket



- I) Attach the float ball to the string connected to the float switch in the base. Tie the ball to the string at a height you feel appropriate.

- J) Using the float harness provided with the base kit, connect the float wires in the Brio cabinet to the float switch mounted in the base unit. Routing should be through the hole you created in step F.

- K) Remove the waste water tray and install the hose and funnel assembly to the base, mount the brown funnel underneath the cabinet, and place the two screws as shown. (Photos 5,6).

Photo 5 Install the hose assembly

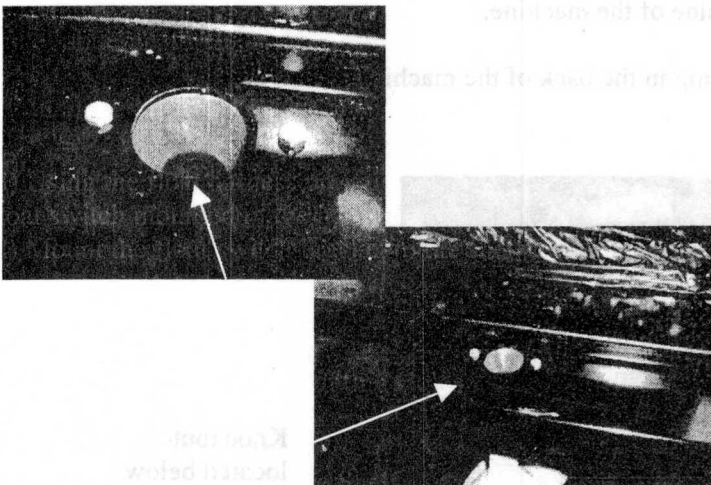
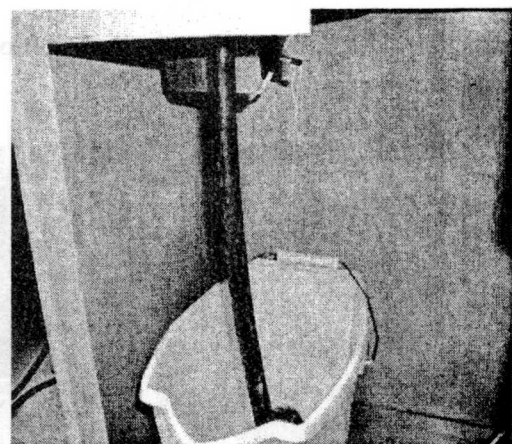


Photo 6 Complete installation



- L) Punch the knockout hole in the front of the waste water tray and reinstall tray. The use of the float in the waste water tray is no longer necessary. It can now be removed and stored for future reconversion.

TO INSTALL A BILL ACCEPTOR (Option 3)

A) If the bill acceptor you are installing in a base unit is an up stack acceptor you will utilize the bottom opening of the door bezel. If the bill acceptor is a down stack you can use the top bezel. The advantage being the ability to increase the height to the customer. Prepare the opening accordingly and mount the bill acceptor to the door. (The knockout plate can be fastened to the studs not used for the validator. This will add extra support to the door.)

B) Inside the Brio cabinet remove the knockout panel located directly under the cash box.

C) Take the bill acceptor harness included with the base and plug it into the receptacle on the push button (door) board. (See photo 7)

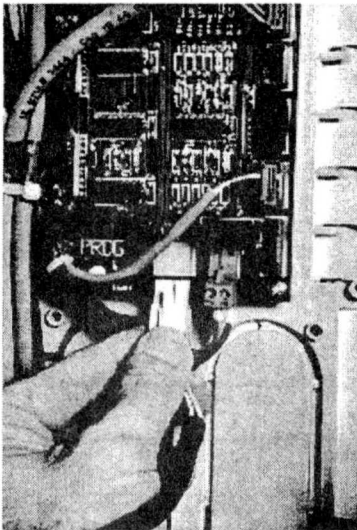
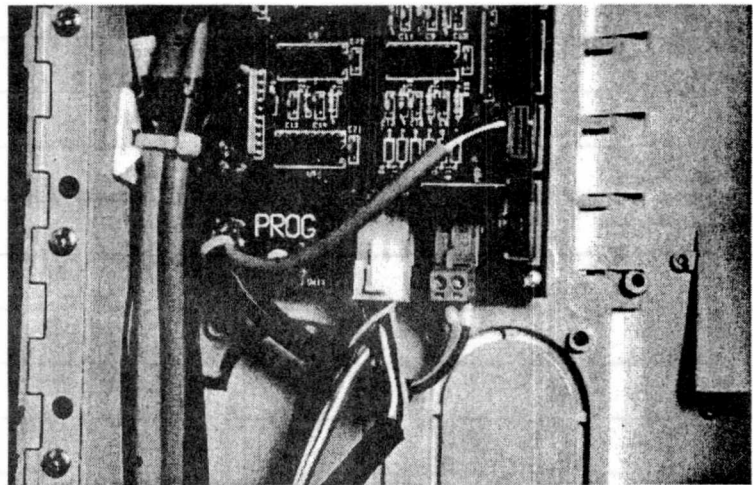


Photo 7

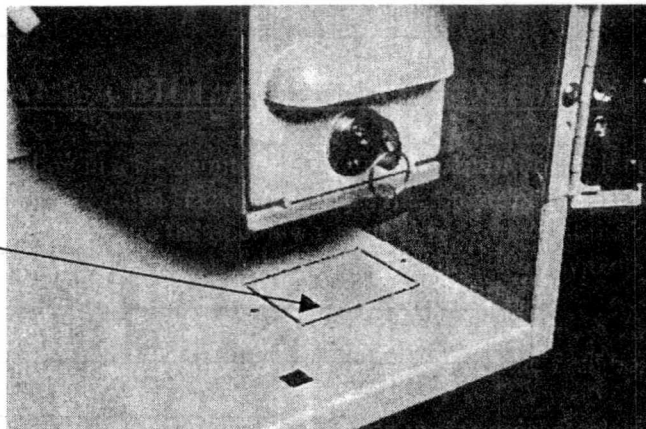


D) Combine the long end of the harness to the existing harnesses that are routed from the door back to the cabinet and tie with a wire tie.

E) Route the harness through the knockout under the cashbox into the base unit and bill acceptor. (Photo 8).

Photo 8

Knockout located below
cash box



NOTE: The cylinder lock that is shipped in your base unit t-handle is simply a lock to keep the door closed. It is not a high security or restricted code lock. We suggest you replace the lock before placing the machine on location.