

# **Brio**

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## **Set-Up Programming Maintenance Guide**

**February 1, 2001**

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 coffee machine by Zanussi. 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) Insert the four leveling pins that are included with the machine into the same holes to which the skid was bolted. 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 in 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) 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)
- 7) 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" later in this guide.)
- 8) Attach the water source to the machine. Turn the water on to the machine. Check for leaks.
- 9) With the main door open, plug the machine into a properly grounded receptacle. Take the Blue Key from the same bag you found the leveling pins. Place the Blue Key in the door switch that is located on the left side of the cabinet.

Photo 1

Attach fitting here

Top Hose

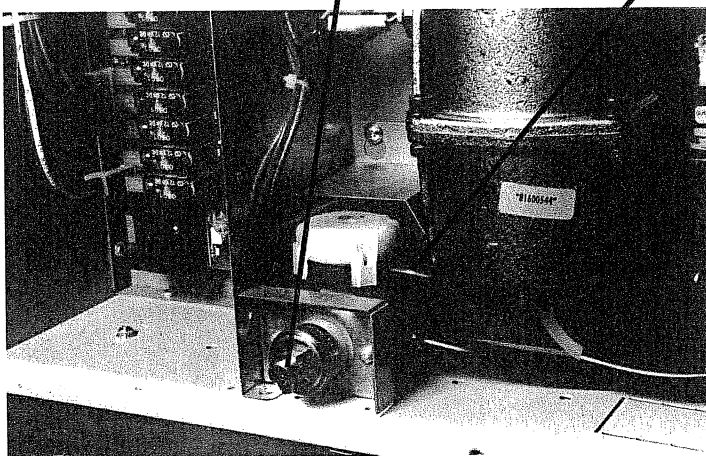
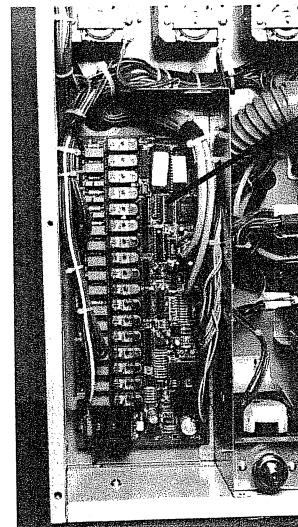


Photo 2

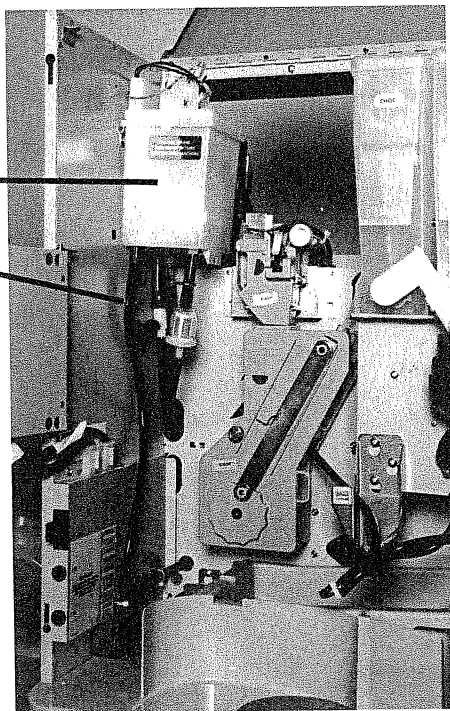
Dip Switch 1  
located here



- 10) 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 all the way pushed 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) Next gently tap on the top of the inlet valve four or five times with a screwdriver handle. This should clear the valve.
- 11) 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.
- 12) 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 have to do nothing with the 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 Zanussi’s term for the small ambient temperature water bank located inside 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) 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 blue 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 extra sugar 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 and get a complete test vend. This includes a cup and sugar dropping into the cup. Because you are using the sugar and extra sugar buttons to scroll through the menu, the Brio automatically gives you sugar as part of a 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 ).

## "Water Only"

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

## "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 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 the 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")

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

## TO INSTALL A COIN MECH IN A BRIO

Keep in mind when installing a coin mech in a Brio an MDB 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 blue 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!**
- 7) Power the machine up by inserting the blue 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 extra sugar button until you reach "Tubes Filling".
- 10) Press the eighth button down which will be the French Vanilla or Decaffeinated Black selection The display should read "Credit = 0.00".
- 11) 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.
- 12) Pull out the blue 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 will go off.

## SETTING THE COFFEE GRAM THROW

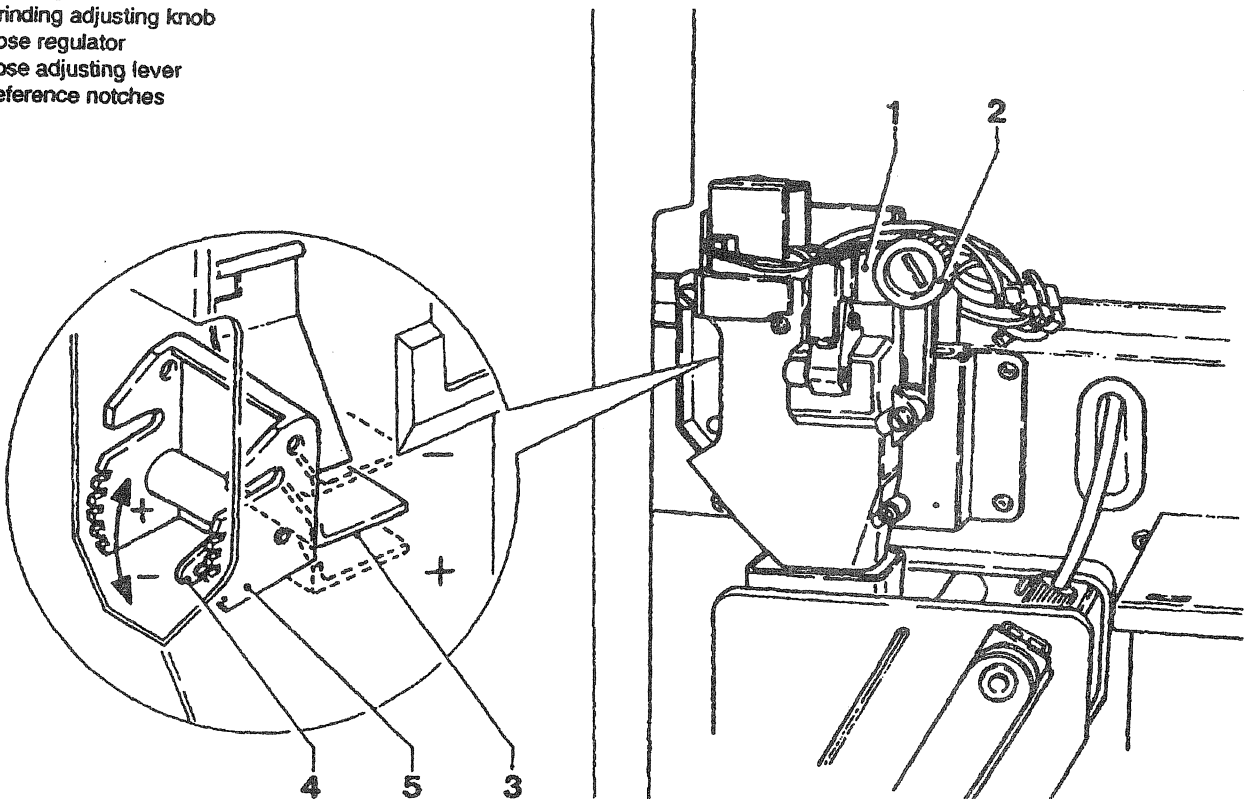
While your BRIO comes factory set to make a great tasting cup of coffee, you may find it necessary to adjust the gram throw to create a drink more tailored to the taste of your region.

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.

- 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 course or fine the coffee is ground.

To adjust how coarse or fine the coffee grinds are; locate the Grinding Adjustment Knob (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 krema 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 krema, (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 1/4 ounce Cup Settings

Updated 1/8/98

E Prom Date 11/19/97

## Product Setting Table

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

\*Figures will vary by which products are used

# Brio

7 Ounce Cup Settings

Updated 1/7/98

E Prom Date 11/19/97

## Product Setting Table

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

\*Figures will vary by which products are used

# Brio

10 ounce Cup Settings

Updated 7/2/99

E Prom Date 10/5/98

## Product Setting Table

| Selection                                    | Water Dose | Powder Dose* |
|--|------------|--------------|
| dC<br>Sugar                                  | 0          | 29           |
| dL<br>Extra Sugar                            | 0          | 46           |
| CC<br>Black Coffee                           | 250        | 0            |
| CL<br>Coffee Light                           | 187        | 0            |
| LC<br>Milk for Cafe Latte                    | 191        | 115          |
| LL<br>Milk for Cappuccino                    | 187        | 109          |
| LE<br>Milk for Hot Chocolate                 | 166        | 58           |
| cC<br>Chocolate for Cafe Mocha               | 128        | 63           |
| cL<br>Chocolate                              | 300        | 130          |
| LP<br>Milk for Cafe Mocha                    | 118        | 69           |
| tL<br>French Vanilla                         | 255        | 128          |
| C1<br>Water for Cafe Latte                   | 141        | 0            |
| C2<br>Water for Cappuccino                   | 135        | 0            |
| C3<br>Water for Cafe Mocha                   | 106        | 0            |
| t1<br>Chocolate Powder for H.Choc. with Milk | 141        | 92           |
| L1<br>Unused                                 | 0          | 0            |
| L2<br>Unused                                 | 0          | 0            |
| L3<br>Milk for Coffee Light                  | 204        | 29           |
| A1<br>Hot Water Shot for Black Coffee        | 140        |              |

\*Figures will vary by which products are used

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

# To Set up a Machine for Decaffeinated Coffee

Your Brio machine can be reconfigured to vend decaffeinated black coffee and decaffeinated coffee with cream. To do this you must use the specialty coffee canister inside the machine to place the freeze-dried product. Keep in mind that your specialty coffee selection (typically French Vanilla) will become your decaf black selection. Your hot chocolate with milk selection will now become your decaf with milk selection.

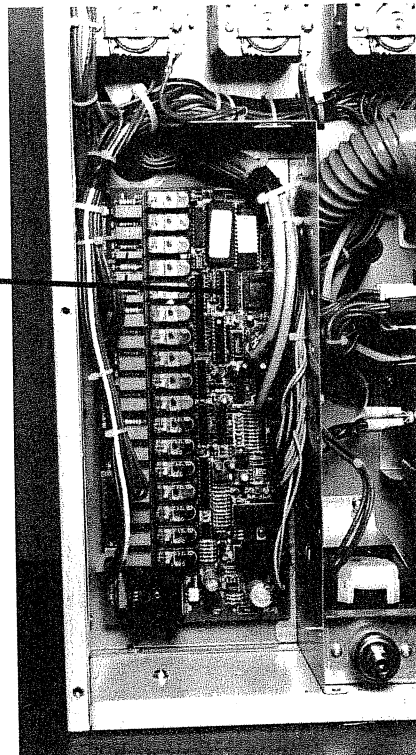
To perform this task the following steps should be followed:

- 1) With the machine power off, remove the lower back panel of the Brio machine.
- 2) Locate the mini dip switches on the back board. (See photo below)
- 3) Turn dip switch # 6 on.
- 4) Reinstall the back panel.
- 5) Power the machine up by placing the blue key in the door switch.
- 6) Initialize the machine. (Follow the steps described in that section).
- 7) After the machine is initialized it will be necessary to put your product settings back in the machine. (This will include pricing).
- 8) For decaf make the following changes to the channels listed below.

| Channel | Water | Powder |
|---------|-------|--------|
| LE      | 175   | 25     |
| tL      | 275   | 28     |
| t1      | 100   | 28     |

- 9) Change the product labels on the appropriate selections.

Control Board  
Mini Dip  
Switches  
located here





## 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             | Extra Sugar   |
| 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) Café Mocha- Water that runs through brewer when drink is made<br>(Sel 7) Chocolate for Hot Chocolate w/milk or Decaf for DeCaf w/milk |
| L1             | UNUSED  |
| L2             | UNUSED  |
| L3             | (Sel 2) Milk for Coffee w/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 a powder value. Keep in mind that water that runs through the brewer has a water value only. Ground coffee selections for coffee are set through the doser manually and not electronically.

# Menu Selection Composition

| Menu Button | Common Drink            | Product Base |             | Second Product |             | Third Product |             | Sugar    |
|-------------|-------------------------|--------------|-------------|----------------|-------------|---------------|-------------|----------|
|             |                         | Water Dose   | Powder Dose | Water Dose     | Powder Dose | Water Dose    | Powder Dose |          |
| 1           | Black Coffee            | CC           | CC          | A1             |             |               |             | dC<br>dL |
| 2           | Coffee Light            | CL           | CL          | L3             | L3          |               |             | dC<br>dL |
| 3           | Cafe Latte              | LC           | LC          | C1             | C1          |               |             | dC<br>dL |
| 4           | Cappuccino              | LL           | LL          | C2             | C2          |               |             | dC<br>dL |
| 5           | Cafe Mocha              | LP           | LP          | C3             |             | cC            | cC          | dC<br>dL |
| 6<br>**     | French Vanilla          | tL           | tL          |                |             |               |             | dC<br>dL |
| 7<br>**     | Hot Chocolate with Milk | t1           | t1          | LE             | LE          |               |             | dC<br>dL |
| 8           | Hot Chocolate           | cL           | cL          |                |             |               |             |          |

\*\* Menu Buttons 6 & 7 are reprogrammable to Decaffeinated

## Options for Buttons 6 & 7

| Menu Button | Common Drink       | Product Base |             | Second Product |             | Third Product |             | Sugar    |
|-------------|--------------------|--------------|-------------|----------------|-------------|---------------|-------------|----------|
|             |                    | Water Dose   | Powder Dose | Water Dose     | Powder Dose | Water Dose    | Powder Dose |          |
| 6           | Decaf Black Coffee | tL           | tL          |                |             |               |             | dC<br>dL |
| 6           | Decaf Cappuccino   | tL           | tL          | L1             | L1          |               |             | dC<br>dL |
| 7           | Decaf Coffee Light | t1           | t1          | LE             | LE          |               |             | dC<br>dL |
| 7           | Decaf Cafe Mocha   | t1           | t1          | L2             | L2          | LE            | LE          | dC<br>dL |

## Dip Switch Configuration-Decaffeinated

| Layout       | Dip 6 | Dip 7 |
|--------------|-------|-------|
| Black Coffee | On    | Off   |
| Cafe Mocha   | Off   | On    |

E Prom Date 09/24/97

Update 01/08/98

# 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.

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

## CHANGING THE AMOUNT OF WATER IN A DRINK

### FOLLOW THESE STEPS TO CHANGE THE AMOUNT OF WATER

- 1) Determine which part of said 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 blue 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 "Present Fault."
- 3) Press the extra sugar button once. The display should read "Water Dose."
- 4) Enter this category by pressing the fourth button down which is "Coffee Light."
- 5) Now the channels dc=0 is displayed.
- 6) By using the sugar or extra sugar 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 EXTRA SUGAR 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 ten.)
- 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 water level repeat this process.

## CHANGING THE AMOUNT OF POWDER IN A DRINK

### FOLLOW THESE STEPS TO CHANGE THE AMOUNT OF POWDER

- 1) Determine which part of said 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 blue 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 "Present Fault."
- 3) Press the extra sugar 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 extra sugar 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 "Coffee Latte" button. This will make the number flash.
- 8) By pressing the SUGAR selection you can INCREASE the number, by pressing the EXTRA SUGAR 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 programing 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 then 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 extra sugar 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 extra sugar) 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**

Revised 12/26/00

## Setting Prices To Selections

### \* Also locking out a selection

Once we have established the prices you would like in your price structure, it is then time to assign them to the individual selections. Your machine has been pre-programmed to vend selections 1 and 2 (coffee) at .30 cents. Selections 3 through 7 (Premium drinks) are set at .45 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, go to programming mode. ( You will press the mode button once, wait approximately 3 to 4 seconds and then press it again.)

2) 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 then press button 4 again. This second press 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 extra sugar 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 again 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 described in step 1.
- 6) Use the extra sugar button to scroll to "Machine Config" and enter it with the fourth button down.
- 7) Using the extra sugar button, scroll through the headings and they should read as follows:

Autom / Man    A  
Air Br / Tank    A

If these headings are both correct, press the coffee light button to confirm.

- 8) Power the machine down by removing the blue 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 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 Extra Sugar button.

|   |  |
|---|--|
| AUDIT 1 - \$\$\$\$                                | Net Cash Sales                                       |
| <u>Pressing Extra Sugar</u>                       | <u>\$\$\$\$ Represents</u>                           |
| AUDIT 2 - \$\$\$\$                                | 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 Extra Sugar 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 Extra Sugar button again will take you into Sales by Selection

### C. Sales by Selection – Statistics 2

Press Extra Sugar 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 Extra Sugar 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 Extra Sugar 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 Extra Sugar 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 Extra Sugar 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 Extra Sugar 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 Extra Sugar 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 Extra Sugar 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-\$.50 drinks and 5-\$.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 the side of printer and turn off.
5. Power up the Brio with Power key
6. Push program button on push button board 2 (two) times or until the display reads "Programming"
7. Push sel button #7. The Display will read "confirmed".
8. Turn printer on and press button #2. When finished turn printer off. Disconnect cables and use the Machine.

|                     |   |                         |
|---------------------|---|-------------------------|
| previous function   | ↑ | increase data item (+1) |
| next function       | ↓ | decrease data item (-1) |
| delete data         | 1 | exit function           |
| confirm data        | 2 | confirm function        |
| change data         | 3 |                         |
| failure reset       | 4 |                         |
| installation        | 5 |                         |
| statistics reset    | 6 |                         |
| statistics printing | 7 |                         |
| statistics display  | 8 |                         |

## Pregrinding

Once you have entered the program, by using the extra sugar 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. Simplify 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 extra sugar 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 extra 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, set the washing time to all zeros.

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. 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 and then confirm with the fourth button down (coffee light).
6. 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.

## Set Discount Time Band

This feature of the Brio software now 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 extra sugar 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

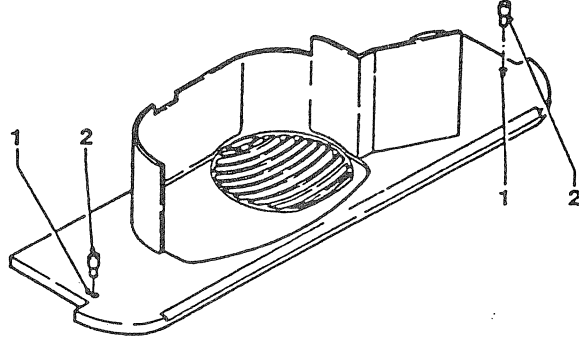
This feature allows you to set up the prices (including free price) you would like to charge while your machine is in discount band. Keep in mind however, that when the machine goes to the discount band the selection still looks to the price line that was set up when the machine was originally priced (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, on a daily basis, the Brio's waste water tray and internal grounds bucket should be removed and cleaned. (Depending on volume every other day may be appropriate). Keep in mind it is possible to do this while the main door of the machine is locked. Simply remove the waste liquids tray and the internal grounds bucket by lifting slightly on the tray and removing it. The grounds bucket can then also be removed. Take extra care when replacing the waste liquids tray that you replace it correctly. Failure to do so will result in the tray not correctly making contact with the rear power switch and may cause the machine to lose power. 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

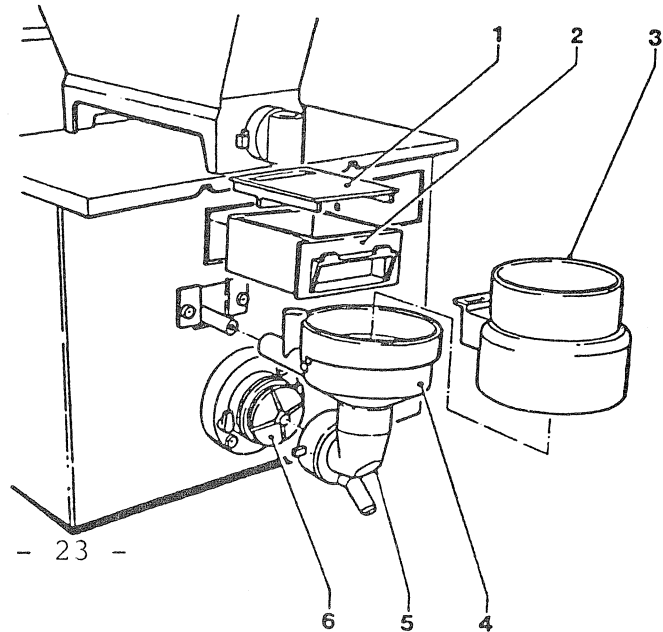
## Weekly Cleaning

A minimum of once a week the mixing bowls and powder suction boxes should be removed and cleaned. (See below illustration) It is also a good idea at this time to remove the hose assemblies and brewer to be sure they are thoroughly clean. Once you have removed the mixing bowls the hoses are easily removed by loosening the acorn nut on the delivery spout arm and the hose assembly and nozzles will slide right off. Cleaning should be done with chlorine based detergent.

On a weekly basis it is necessary to clean the sugar chute and check that it is free of clogs.

NOTE: For brewer cleaning information see the page in this guide titled "The Brewer". Also refer to the original owners manual shipped with each machine for more detailed information.

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





# THE BREWER

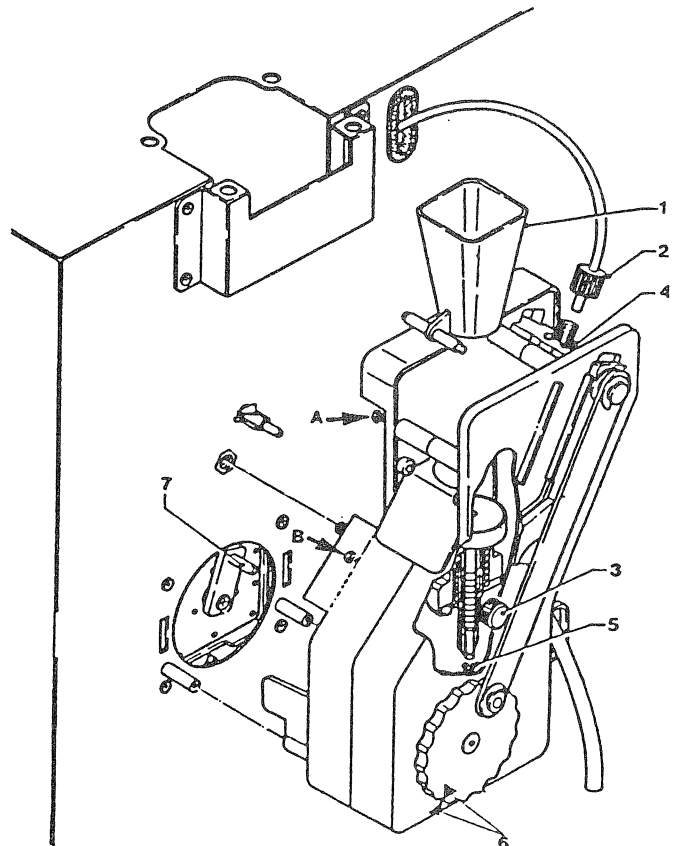
The Brio's brewer is very simple to remove and clean. The steps should go as follows:

- 1) Remove the top brass thumb nut that holds the water 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 off the product delivery spout. It is possible to remove the hose at the brewer, however this makes it more difficult to reassemble.
- 3) Next, loosen the brass thumb nut on the left side facing you, and the brewer should come right out.

The brewer can be cleaned with soap and water and then rinsed thoroughly. In the event the brewer is stained or the taste quality of the drink has declined it may be necessary to disassemble the brewer and soak the parts in urn cleaner.

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.
- 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 it's correct position.
- 3) Tighten the nut on the body of the brewer. This will hold the brewer in place while the rest of the attachments are made.
- 4) Retighten the brass nut on the top of the brewer and keep in mind to check for the "O" ring.
- 5) Reinstall the brown hose to the delivery spout.



- 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

# **BRIO BASE SET-UP INSTRUCTIONS**

Thank You for your purchase of a Brio base unit. To utilize this base unit to it's 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**

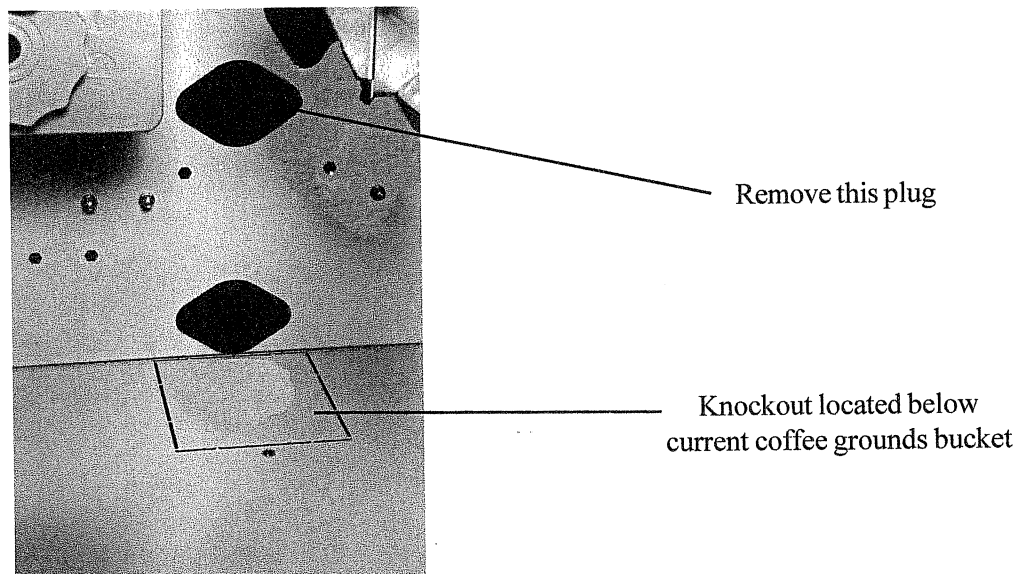
1. Screw the four leveling pins (leg levelers) to the four mounting holes located at the bottom of the base unit in each corner.
2. Set your Brio coffee machine on top of your base unit, and with the four bolts provided, bolt the cabinet to the unit. Use the same holes that were used to bolt the shipping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



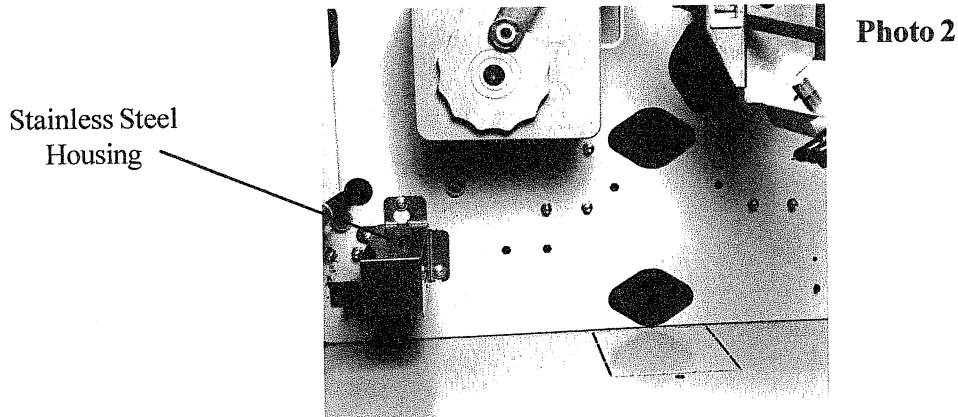
B) Remove the upper black plug which is on the back wall of the machine. This plug is easily removed by prying behind it with a screwdriver. To confirm you have removed the correct plug, check to see if the boiler is now visible through the open hole.

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 rubberband 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 stainless steel housing. (See photo 2).

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



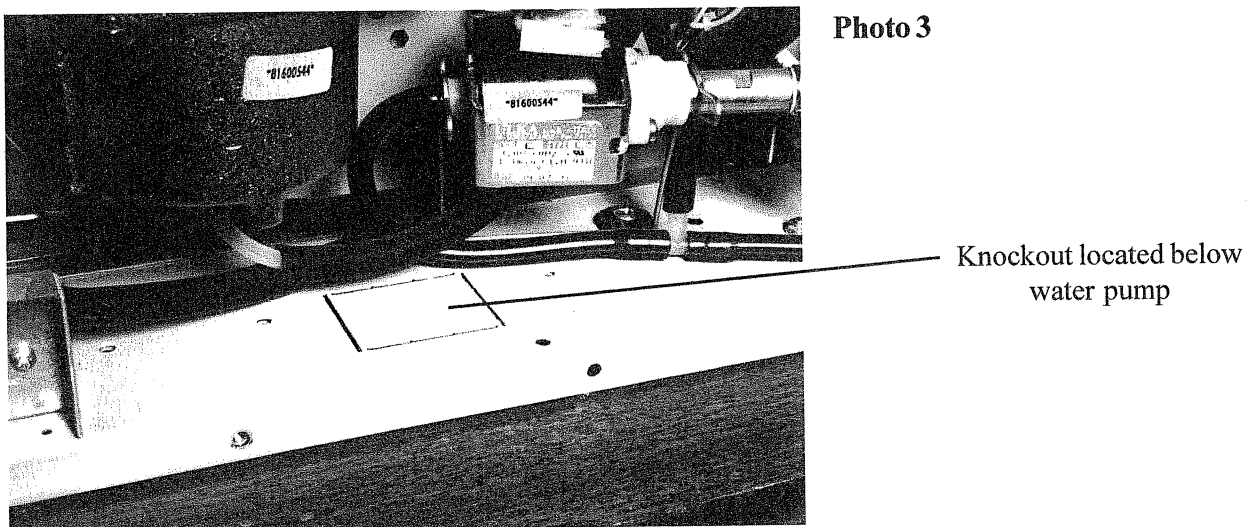
B) Remove the housing by loosening the three screws that hold it in place.

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.

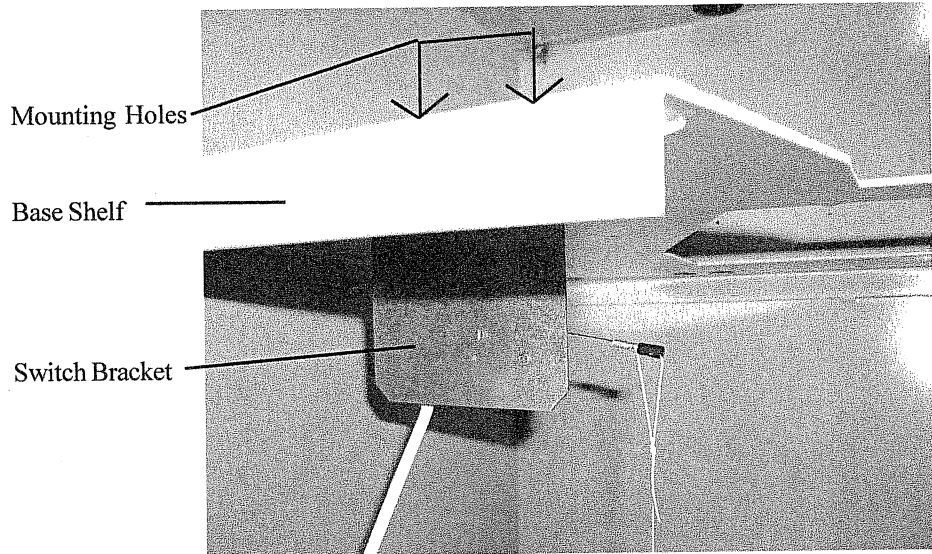
F) Locate the knockout panel below the water pump in the back of the machine. (See picture 3) Remove the panel.



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.

G) Mount the float switch bracket to the shelf in the base unit (Photo 4).

**Photo 4**

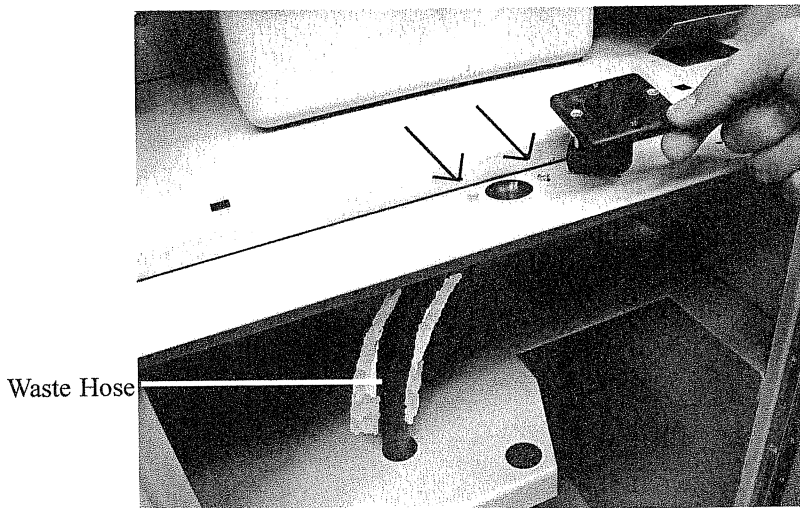


H) Attach the float ball to the string connected to the float switch in the base. Tie the ball to the string at a height you feel appropriate.

I) 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.

J) Remove the waste water tray and install the hose and funnel assembly to the base (Photos 5,6).

**Photo 5** Install the hose assembly



**Photo 6** Complete installation



K) 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.

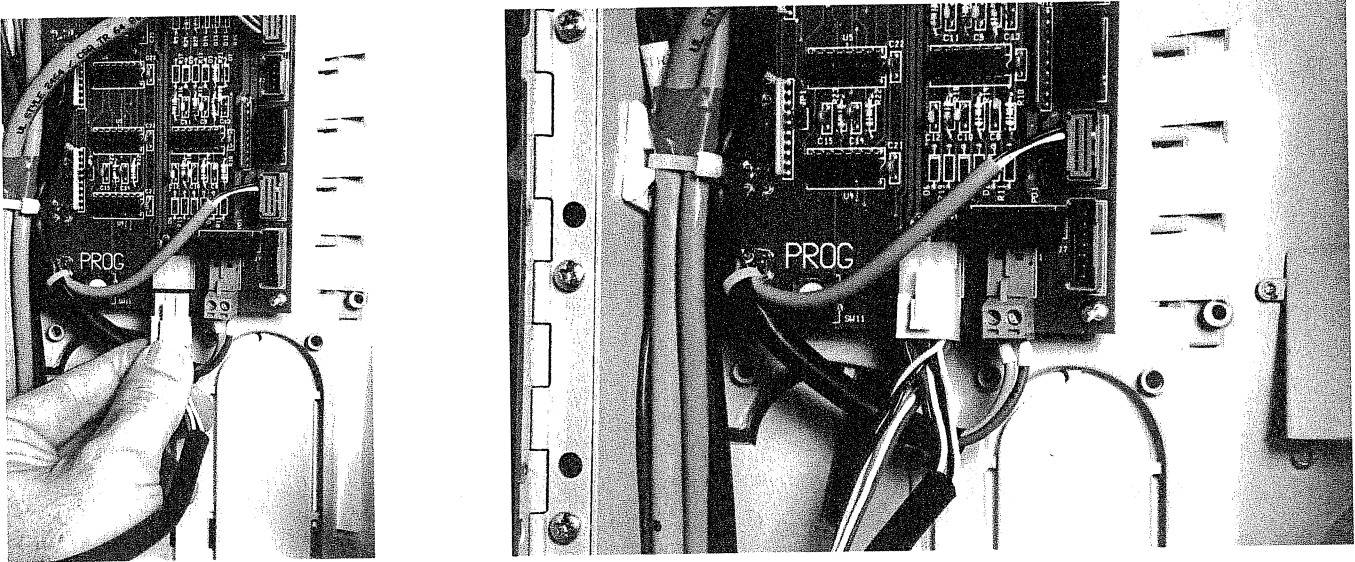
## TO INSTALL A BILL ACCEPTOR (Option 3)

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**

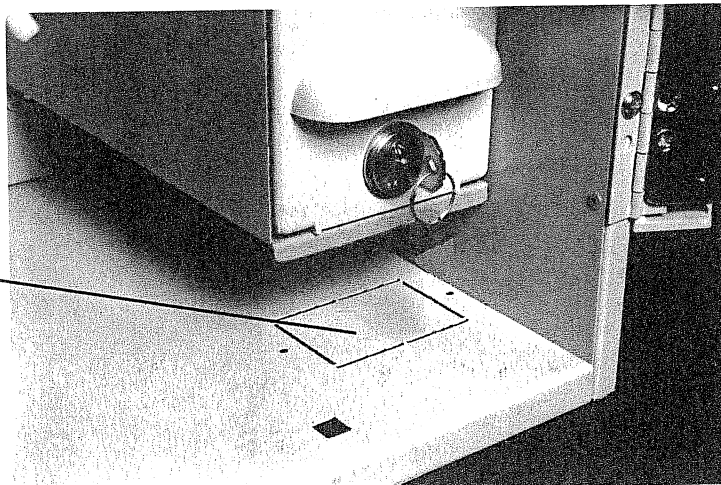


D) Combine the long end of the harness to the existing harnesses that are routed from the door back to the cabinet and tie with a wire tie.

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

**Photo 5**

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.

