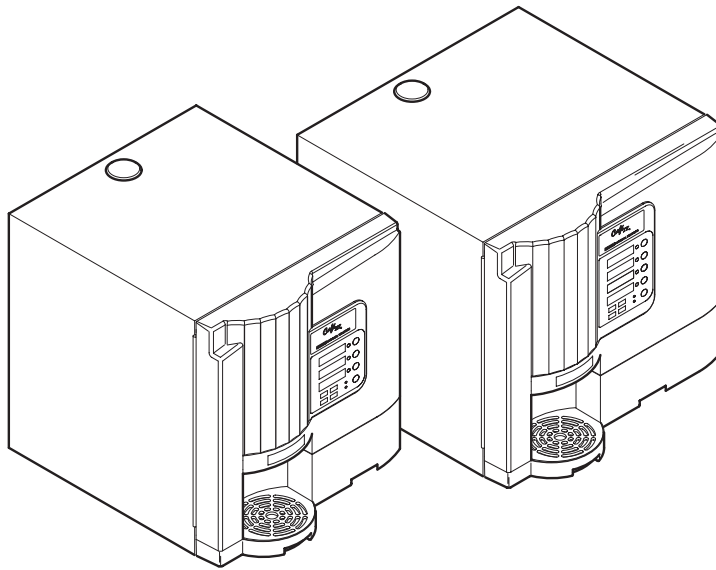


Model 680, 681, 682, 683

Café III & Café IV



Set-Up Guide

CRANE NATIONAL VENDORS
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SOFTWARE VERSION 680.08



6800063

CRANE NATIONAL VENDORS

Cafè Line

One (1) Year Warranty

Subject to the following conditions and exceptions, the entire Cafè line of OCS machines is warranted for one (1) year against defective parts and workmanship.

This warranty does not apply to the following:

1. Electrical components, wiring or circuits and/or all mechanical parts or assemblies damaged as a result of operating machines at other than the designated voltage and frequency specified on the Electrical Rating Tag;
2. Defects resulting from vandalism, fire or negligence;
3. Incandescent lamps, neon lamps, fluorescent lamps, ballasts, starters, filter paper cutter blades or other expendable items;
4. Crane National Vendors ("Crane") machines in which components, accessories or other devices not originally part of the Crane product are installed;
5. Mechanical difficulties resulting from the use of improper filter paper;
6. Machine(s) that have been operated without an installed water filter or with an installed water filter that was not fully functioning.

Crane is not responsible for any cost of service rendered or repairs made by or on behalf of customers on machines or parts unless authorization to incur such expenses has been given in writing by Crane prior to incurring such expense.

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IN NO EVENT SHALL CRANE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. CRANE NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF MACHINES OR ANY PART THEREOF.

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SPECIFICATIONS

CAPACITIES

- Preground coffee, regular or decaf 2 lbs. (large canister);
- Hot chocolate 3 1/2 lbs. (large canister);
- Soluble product 3 lbs. (large canister);

SELECTIONS

	CAFÉ III	CAFÉ IV
DUAL FB	Fresh brew coffee without whipper Fresh brew decaf without whipper Blended drink Hot water	Fresh brew coffee without whipper Fresh brew decaf without whipper Hot chocolate with whipper Blended drink Hot water
SINGLE FB	Fresh brew coffee without whipper Hot chocolate with whipper Blended drink Hot water	Fresh brew coffee without whipper Soluble product with whipper Hot chocolate with whipper Blended drink Hot water
ALL SOLUBLE	Soluble product with whipper Hot chocolate with whipper Blended drink Hot water	Two soluble products with whipper Hot chocolate with whipper Blended drink Hot water

DIMENSIONS

MACHINE

- Height 17 1/2"
- Width (Café III) 16 1/4"
- Width (Café IV) 19 1/4"
- Depth 20.00" (largest overall)

OPTIONAL BASE CABINET

- Height 36" including 6" skirt and levelers
- Width 19 1/4"
- Depth 20.00" (largest overall)

OPTIONAL MONETARY UNIT

- Height 17 1/2"
- Width 4 3/4"
- Depth 18.00"

SPECIFICATIONS (CONTINUED)

WEIGHT

- Café III.....75 lbs. (est.)
- Café IV.....85 lbs. (est.)
- Optional Base Cabinet105 lbs. (est.)
- Optional Monetary Unit.....20 lbs. (est.)

WATER TANK

- Capacity3/4 Gallon
- Water Valves (Café III) (Option dependent).....3
- Water Valves (Café IV) (Option dependent).....4
- Domestic Heating Element1250 watts @ 115 VAC
- International Heating Element2000 watts @ 230 VAC

POWER REQUIREMENTS

- Domestic115 VAC / 60 Hz - 15 Amp Circuit
- International 230 VAC / 50 Hz - 10 Amp Circuit
- INDOOR USE ONLY

Your machine comes from the factory preset and ready to produce drinks. Just connect it to utilities, fill the water tank, and load filter paper, menu inserts, and products. To change any settings, perform maintenance, or clean and sanitize your machine, refer to the appropriate sections later in this manual.

SITE REQUIREMENTS

POWER SUPPLY

Ensure the machine has its own electrical circuit. NOTE - DOMESTIC UNITS - The internal 4-amp fuse ONLY protects the electronics inside the machine. The unit is provided with a 10 foot power cord and a polarized grounded plug. Use only a polarized grounded receptacle. Always follow national and local codes.

- Domestic and Canada115 VAC / 60 Hz - 15 Amp Circuit
- International 230 VAC / 50 Hz - 10 Amp Circuit

WATER SUPPLY

The best type of water for coffee brewing is normal tap water, filtered to remove sediment, dirt, and chlorine. National Vendors recommends the Hydrolife Brand or the Everpure Brand - Model "OCS" filter products to provide the proper level of filtration. If your location has chemically softened water, do one of the following:

- Install a non-softened water supply line to the machine location.
- Contact your local water filter supplier for information and suggestions.
- Use a bottled water source with the optional electric water pump.

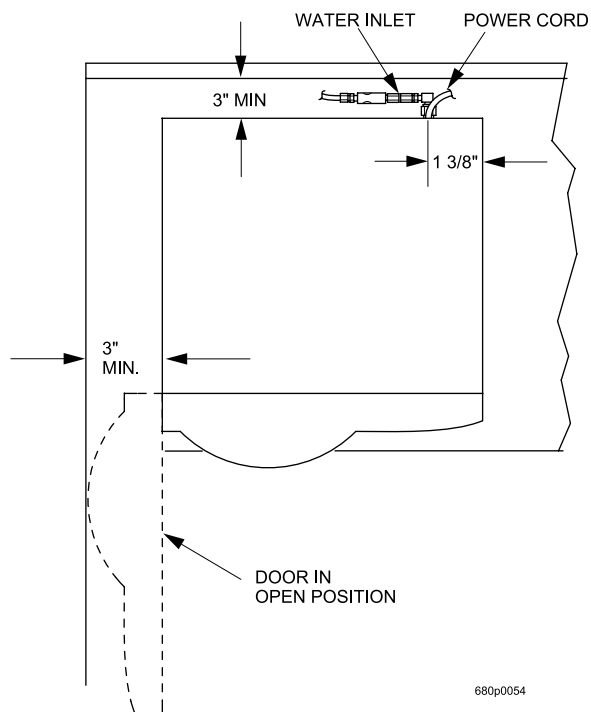
An easily accessible shut off valve up stream of the machine is highly recommended. This will simplify installation of the unit. Always follow national and local codes.

WATER PRESSURE

- Maximum water pressure80 PSI
- Minimum water pressure20 PSI

CLEARANCES

The power cord and water connections are on the back of the unit. Three (3) inches of clearance is recommended at the back of the machine. Each side of the unit should have at least three (3) inches of clearance. This will allow for key access on one side and door swing on the other.



MACHINE INSTALLATION

To protect property and provide safety, installation should be completed by properly trained personnel, and in accordance with local and national codes.

This single cup brewer may be installed on a counter top or on the optional factory supplied base. If the base option is used follow the instructions included with it.

COUNTER TOP INSTALLATION

SET AND SEAL

Locate the unit, make the water connection, plug in the unit, and seal the coffee maker to the counter top with the gasket provided.

WATER LINE CONNECTION

STANDARD, OPTIONAL, AND FIELD SUPPLIED PARTS



The factory provides a check valve assembly and washer (shipped in the plastic bag) which **must be** installed. A water filter and shutoff valve (optional) should be upstream of this assembly. Any other components are field supplied. When codes permit the use of plastic tubing, use appropriate inserts at the connections to prevent collapse.

FLUSHING LINES

Water lines should be flushed before connecting to the machine. This will prevent sediment from entering the unit.

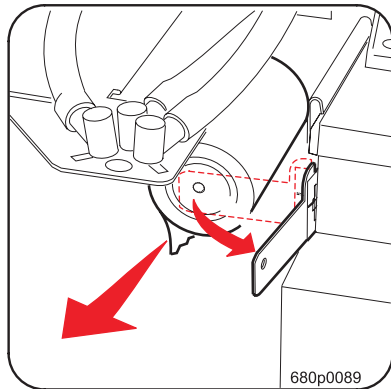
SEALING THE UNIT TO THE COUNTER TOP

FACTORY AND FIELD SUPPLIED PARTS

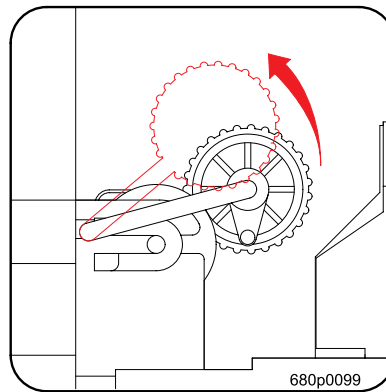
A sealing strip is supplied by the factory. Remove the paper back from a section of the strip and apply to the base. Work a length at a time going completely around the base of the unit. Seal must contact both the unit and the counter top. No other parts are needed for this operation.

INSTALL FILTER PAPER

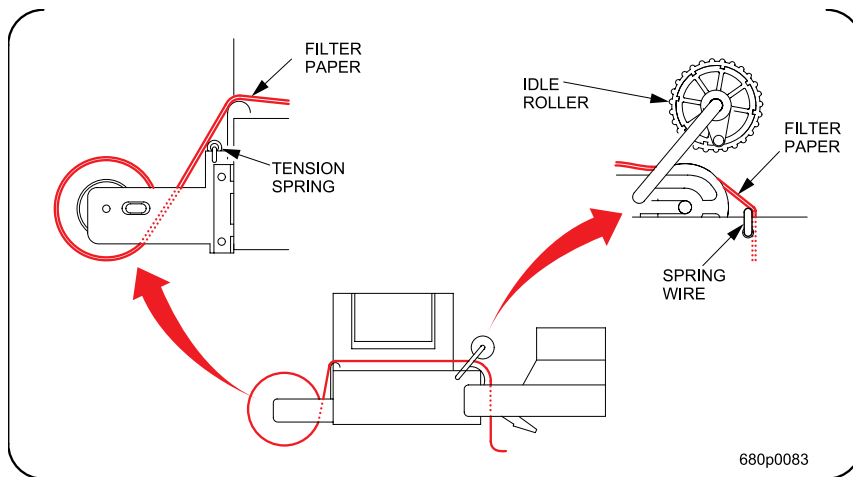
1. (Wash your hands first). Remove the spent filter paper roll:



a. Swing the filter paper holder out and pull the spent roll from the shaft.



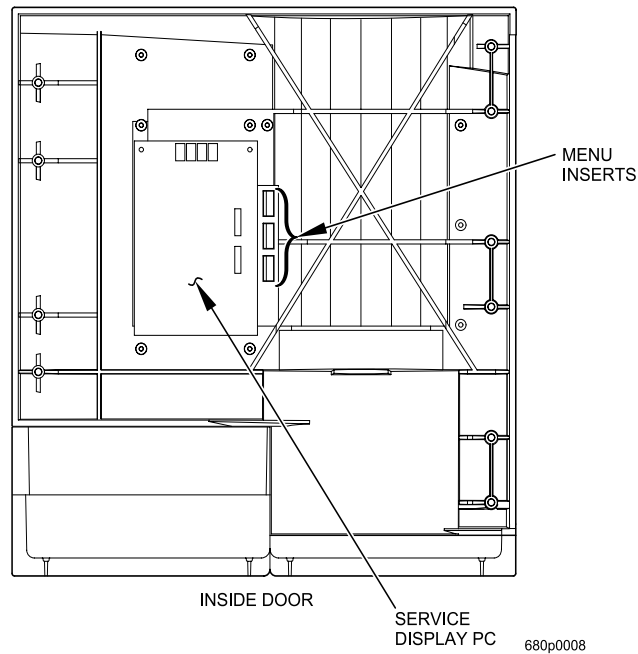
b. Lift the idler roller as shown, freeing the paper.
c. Discard the spent filter paper.



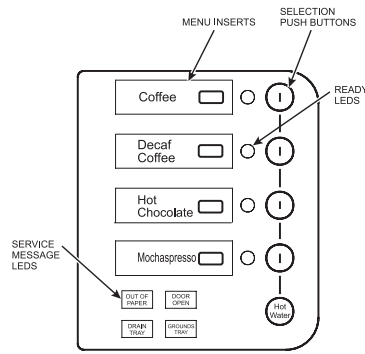
2. Install a new roll so it feeds from the bottom. **Be sure it goes over the tension spring as shown.**
3. Route the filter paper as shown. Lift the idler rollers, feeding the paper under them, but over the spring wire.
4. Close the unit's door and make one test drink.
5. Open the door and check to see if the filter paper advanced properly. Close the door for normal operation.

SET UP THE MENU INSERTS

One sheet of menu inserts is included with your machine. Separate inserts from the sheet as appropriate for your machine's drinks. Attach the stickers for cup size and (if you have a monetary unit) price. Place the inserts into the door slots from the rear as shown.




Café IV Shown



Typical menu inserts viewed from the front of the machine (Café IV shown).

FILL THE MACHINE

FILL THE TANK

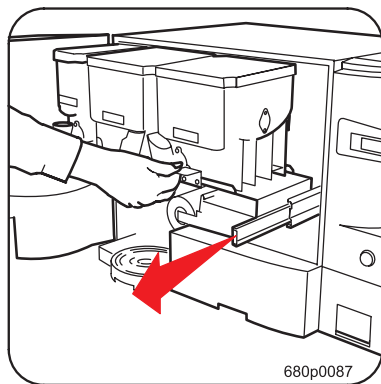
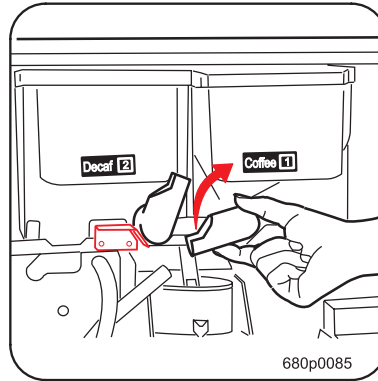
1. Press  on the service keypad. Provided the upper (or upper AND lower) tank probe is dry, the tank inlet valve will open until liquid is detected by the upper probe.

NOTE

The machine will not dispense drinks until the tank temperature reaches its desired operating range. (To override this, see step 2d , page 14.)

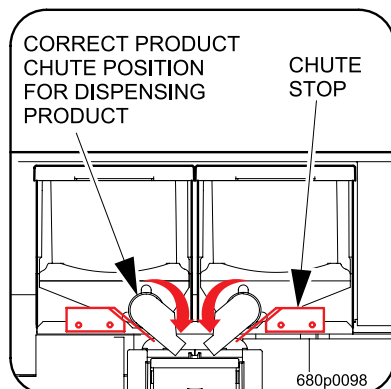
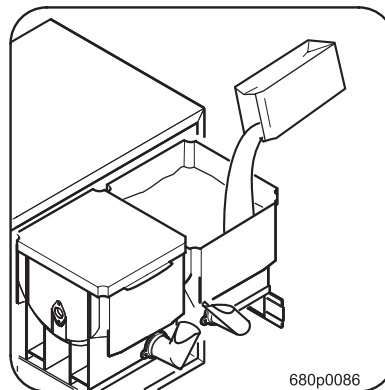
FILL THE CANISTERS

1. (Wash your hands first.) Turn the product chutes up to prevent spilling.



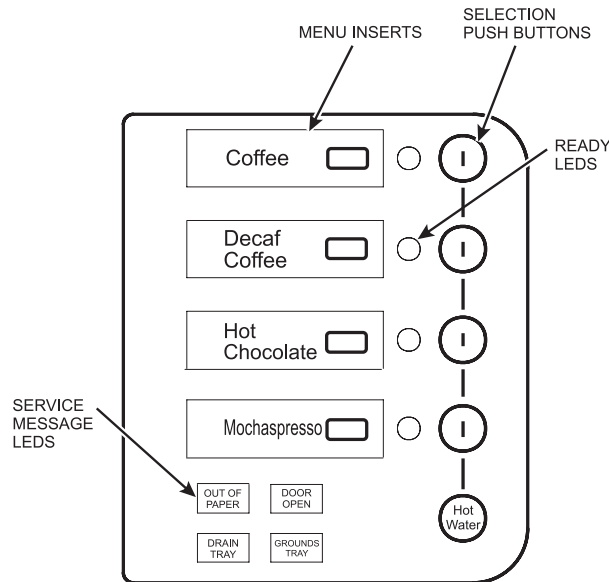
2. Pull the canister shelf forward.

3. Fill each canister. Maximum fill level is one inch below the top of the canister. **Do not overfill.**
4. Push the canister shelf back into the cabinet until it “clicks” in place.



5. **Turn the canister chutes back down.** The chutes must be resting on the chute stops or pointed straight down. Close the door for normal operation.

CONTROLS AND DISPLAYS



680p0023

Café IV Shown

NOTE

The following messages are only visible when the LEDs behind them are lit.

- **OUT OF PAPER** - Lights when the paper roll is empty, preventing any brewed selections from dispensing. The paper roll must be replaced to clear this indicator. **NOTE:** The brewed selection **READY** LEDs are off.
- **GROUNDS TRAY** - Lights when the drink counter has reached its limit or the grounds tray is not fully seated, preventing any brewed selections from dispensing. Completely remove and empty the spent grounds before reseating the grounds tray to clear this indicator. **NOTE:** The brewed selection **READY** LEDs are off.
- **DRAIN TRAY** - Lights when the drain tray is either full of liquid, or is not fully seated, preventing any selections from dispensing. Completely remove, empty any liquid, and reseal the drain tray to clear this indicator. **NOTE:** All selection **READY** LEDs are off.
- **DOOR OPEN** - Lights when the front door is not fully closed, preventing any selections from dispensing. **NOTE:** All selection **READY** LEDs are off.

NORMAL OPERATION

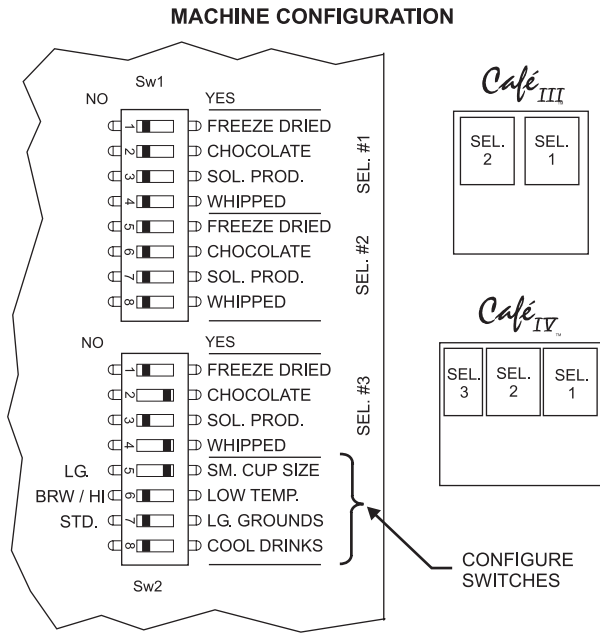
When the machine is ready to dispense (all product canisters full and no errors present), each selection's **READY** indicator is lit.

1. Making a single cup:
 - a. Press the selection key. (Press twice for an extra strong drink.) While dispensing is in progress, the **READY** light flashes. (The ready light will flash at a different rate for an extra strong selection.) All other selection indicators are no longer lit.
 - b. Upon completion of dispensing, all **READY** indicators light again.
2. Dispensing hot water:
 - a. Press and hold the hot water button. Upon release the water will stop. Maximum dispense is 12 oz.

PROGRAMMING

A. Configure the Machine

There are two sets of DIP switches (SW1 and SW2) on the service display board (mounted on the back side of the door) (Figure 1). *Please note that the switch settings shown are not necessarily correct for your particular machine.*



Selection Switches #1 - #3 :

For each selection, set switches to "YES" or "NO" to select appropriate product.
For brewed selection, all are set to "NO".

Configure Switches:

- #5 Cup Size - LG = 12 oz. , SM = 8 oz.
- #6 Brew Temp. - BRW/HI = 202°F, LOW TEMP. = 185°F
- #7 STD. = Standard grounds tray, LG. GROUNDS = Optional base only
- #8 COOL DRINKS - NO = Will stop service when tank is below temp.
COOL DRINKS - YES = Will continue service when tank is below temp.

Figure 1. DIP Switches

WARNING

Remove power from the machine before removing the cover from this service display board. Leave power OFF until the machine has been configured and the cover is replaced over the board.

Place these switches in the YES or NO position, depending on the answers to the following questions:

1. Selections 1 - 3:
 - a. Is it freeze dried?
 - b. Is it chocolate?
 - c. Is it a soluble product (for example, gourmet coffee)?
 - d. Will it be whipped? (Applies only to non-brewed drinks.)
 - e. Answer those same four questions for the remaining selections in your machine.

NOTE

For a Café III, selection 3 DIP switches should all be set to the NO position because the Café III has two selections. For a Café IV, at least ONE of these MUST be set to the YES position to enable the third selection.

If selections 1 and 2 are fresh brewed, all switches for those selections should be in the NO position.

2. The following four switches are for miscellaneous configuration:
 - a. Small cup size? A “yes” answer configures for the 8.25 oz cup size; a “no” answer configures for the 12 oz. cup size.
 - b. BREW/HI - LO TEMP switch. In a fresh brew machine, the BREW/HI position selects a 202° F water tank setpoint. The LO TEMP position selects a 195° F setpoint.

NOTE

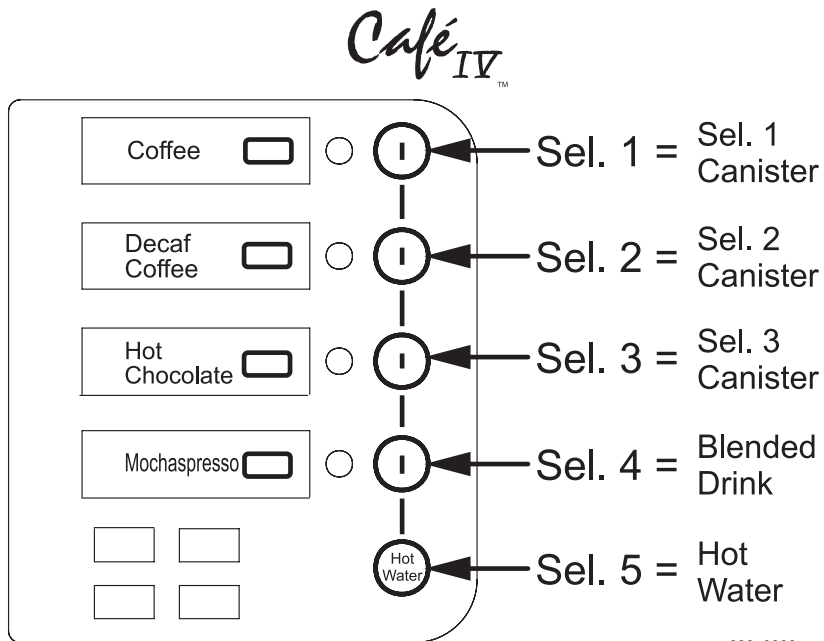
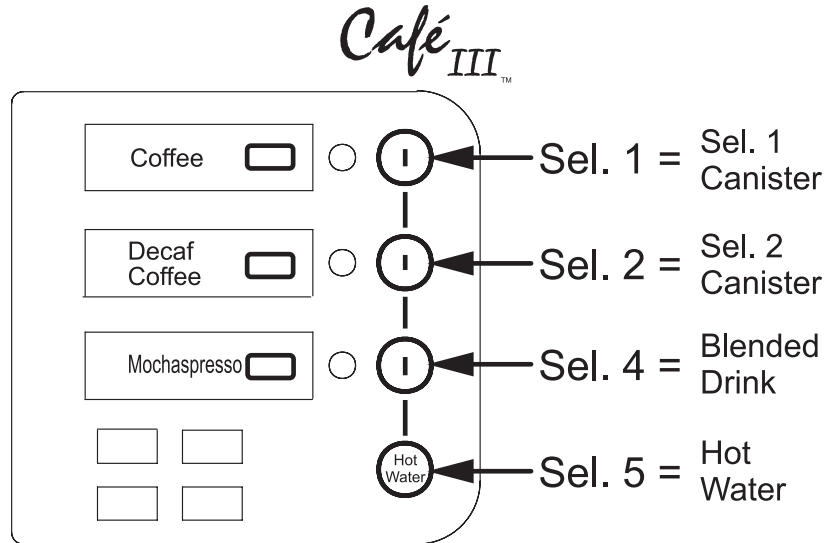
In a freeze dried machine, the BREW/HI position selects a 195° F water tank setpoint. The LO TEMP position selects a 185° F setpoint.

- c. Large grounds? A “yes” answer is large grounds; a “no” answer is small grounds. (The large grounds pail is only available with the optional base.)
- d. Are you going to serve cool drinks? (This allows the machine to dispense when the tank temperature is below the setpoint.) Note that this setting is NOT recommended for brewed drinks, because coffee quality deteriorates at temperatures below 185° F.

Set-Up Guide

Café III *Café IV*

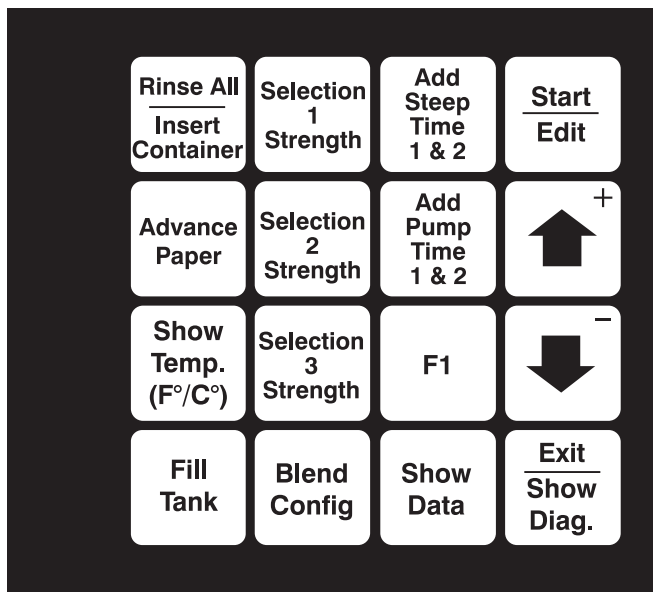
This figure shows the selection keypad “mapping”. Refer to this map for the blend configuration on page 17, and the data section beginning on page 24.



680p0080

Figure 2. Selection Keypad “Mapping”

All other adjustment and maintenance functions are performed using the internal service keypad (Figure 3).



680p0079

Figure 3. Service Keypad

Set-Up Guide

Café III, Café IV

B. Adjust Products/Drink Profiles/Select Blend Configuration

NOTE





If the product adjustment buttons are “locked out”, see “*Configuration List and Memory Initialization List*” on page 21.

If the machine was properly configured, the product throws will be at the default value. You can adjust them up or down from this value.


NOTE






Product throws can be verified by 1.) taste testing, or 2.) product throw weights.

1. Adjust the product throws and taste test.


- a. Press  (or the appropriate selection strength key for the selection you are adjusting). If this selection has not previously been adjusted, the display will show **1. 0**.
- b. Press  to increase the strength to **+5** (or **+8** for 12 oz, or **+15** for 8 oz. fresh brew only). Press  to decrease the strength to **-5**.
- c. Make the drink selection from the front selection keypad, and taste test.
- d. Repeat steps a. through c. for this or any other selection you want to change. Press  (or the appropriate selection strength key) twice to set the “Extra Strong” strength. If this selection has not previously been adjusted, the display shows **11. 0**. Note the “Extra Strong” strength will automatically be adjusted to be at least as strong as the regular strength drink.

NOTE

 only applies to a Café IV.

2. Prepare to measure product throw weights:
 - a. For a brewed product, remove the chute in front of the selected product bin.
 - b. For a soluble product, remove the mixing bowl and cap assembly for the selected product.
 - c. Press  (or the appropriate selection strength key for the selection you are adjusting). If this selection has not previously been adjusted, the display will show **1. 0**.
 - d. Press  to increase the strength to **+5** (or **+8** for 12 oz, or **+15** for 8 oz. fresh brew only). Press  to decrease the strength to **-5**.
 - e. Hold a cup under the auger and press . Product will be dispensed into the cup so you can measure its weight.
 - f. To test the actual flavor of the adjusted product, replace any parts you removed. Then press the appropriate selection button on the front of the door to dispense the product and check it for proper flavor.
 - g. Repeat steps c. through f. for this or any other selection you want to change. Press  (or the appropriate selection strength key) twice to set the “Extra Strong” strength. If this selection has not previously been adjusted, the display shows **11. 0**. Note the “Extra Strong” strength will automatically be adjusted to be at least as strong as the regular strength drink.

NOTE



 only applies to a Café IV.








- h. When finished, press  to return to the **noEr** screen.

Set-Up Guide


Café III_™ Café IV_™



3. Adjust Steep Time - For a stronger cup of fresh brewed coffee, you can increase the steep time. Applies to brewed drinks only.

In all cases, press  and  to change the steep time in seconds from -3 to +40. The XX in the display represents added steep time.

- a. Press  once for selection 1. The display shows **S1.XX**.
 - b. Press  twice for extra strong selection 1. The display shows **E1.XX**.
 - c. Press  three times for selection 2. The display shows **S2.XX**.
 - d. Press  four for extra strong selection 2. The display shows **E2.XX**.
4. Adjust Pump Time - Applies to brewed drinks only
 - a. Some brands of coffee will retain more water and will require an extended pump time. If the pump does not run for at least three seconds after coffee stops pouring from the nozzle and the filter paper is very wet you should increase the pump time.
 - b. To adjust, press  once for selection 1 (display shows **P1.XX**) or twice for selection 2 (display shows **P2.XX**). Press  or  to change the time (in seconds) from 0 to 20.

5. Blend Configuration - This procedure will enable and select the blend configuration as well as the blend percentage.

a. Press . The current blend configuration will be displayed.


Press  or  to scroll through the valid blend configurations:


bL. 0 - Selection disabled



bL. 1.2 - Blend of canisters 1 and 2

bL. 1.3 - Blend of canisters 1 and 3 (Cafe IV only)

bL. 2.3 - Blend of canisters 2 and 3 (Cafe IV only)

b. Press  from one of the above four blend configurations and the display will show the current blend percentage. Note that the *second* product of the blend configuration is the adjustable percentage. For example, if the blend configuration is **bL. 1.2**, then press-







ing  shows **C2.35**. In this example, the canister 2 product throw is 35% of a normal (unblended) canister 2 drink product throw.

i. Press  or  to scroll through the valid blend percentage range: 5% to 95%, in 5% increments.







ii. The primary product gram throw (usually coffee) will be the same as the base drink product throw. There is an exception to this. No product will be dispensed without water. The water for the primary product is the balance of the water required for the selected blend percentage. If this water volume is not enough to support the primary product, the product will be automatically reduced.

C. Configuration List and Memory Initialization List

ENABLE/DISABLE PROGRAMMING KEYS








1. Press and hold , then press and release .
2. Release . The software version will be displayed as **v.680 .XX**.
Press  to see **AdJ.y** or **AdJ.n**. Press  to change the setting. An 'n' will not allow you to change the strength, blend configuration, steep and pump time settings.
3. Press  when finished.

ENABLE/DISABLE PAPER CUTTER

1. Press and hold , then press and release .
2. Release . The software version will be displayed as **v.680 .XX**.
Press  to see **Pct.y** or **Pct.n**. Press  to change the setting. An "n" will allow the machine to operate with no paper cutter.
3. Press  when finished.








CLEAR DATA COUNTERS

This procedure will clear all information in your data counters, but leaves product adjustment information intact.

1. Press and hold , then press and release . Release . The software version will be displayed as **v.680 .XX**. Press  until you see **dAtA**. Press and hold  until **donE** appears in the display. Release  and press .






MEMORY INITIALIZATION

This procedure will reset everything in memory, including all your recorded data and product adjustment settings.

1. Press and hold , then press and release . Release . The software version will be displayed as **v.680 .XX**. Press  until you see **init**. Press and hold  until **donE** appears in the display. Release  and press .


ENABLE COIN MECHANISM

Unconditionally enable the coin mechanism (if used) for testing.







1. Press and hold , then press and release . Release .
2. Press  until you see **tEst**. The coin mechanism is enabled to allow testing.
3. Press  when finished.

D. Data

You can check various types of data in order to see how many drinks your machine has produced, and (if appropriate) how much money your machine has earned.








1. Cash Data - displayed only when monetary unit option is installed and at least one paid sale has been made since the last memory initialization.
 - a. From the **noEr** screen, press  once to show total cash sales.

The display will flash **CASH** then the cash amount. If this amount is greater than \$99.95, the display will first flash the most significant digits, then will flash the 10s, 1s and cents digits.


 - i. Example, \$213678.55 would appear in two flashes, 2136 , 78.55.
 - ii. If no cash sales have occurred, the entire cash data section will not appear.
 - b. Press  to show the amount for selection 1 sales. The display will flash **-1-** followed by the amount.
 - c. Press  to show the amount for selection 2 sales. The display will flash **-2-** followed by the amount.
 - d. Press  to show the amount for selection 3 sales. The display will flash **-3-** followed by the amount. This item only shows a count for a Café IV.
 - e. Press  to show the amount for selection 4 sales. The display will flash **-4-** followed by the amount.
 - f. Press  to show the amount for selection 5 sales. Since hot water is not priced, this amount will always be zero.
2. Counts Data - displayed only when at least one drink has been made since the last memory initialization.
 - a. From the **noEr** screen press  twice to show the total number of drinks. The display will flash **Cnt** then the amount. If this amount is greater than 9999, the display will first flash the most significant digits, then the least significant.

Set-Up Guide





Café III Café IV

- b. Press the down arrow to view the total count for selection 1. The display will flash **-1-** followed by the count.
 - c. Press the down arrow to view the total count for selection 2. The display will flash **-2-** followed by the count.
 - d. Press the down arrow to view the total count for selection 3. The display will flash **-3-** followed by the count. This item only shows a count for a Café IV.
 - e. Press the down arrow to view the total count for selection 4. The display will flash **-4-** followed by the count.
 - f. Press the down arrow to view the total count for selection 5. The display will flash **-5-** followed by the count.
3. Free Vend Data
- a. From the **noEr** screen, press  until free drink sales are displayed. The display will flash **FrEE** followed by the total number of free drinks.
 - b. Press  to show the free drinks for selection 1. The display will flash **-1-** followed by the count.
 - c. Press  to view the total free drinks for selection 2. The display will flash **-2-** followed by the count.
 - d. Press  to view the total free drinks for selection 3. The display will flash **-3-** followed by the count. This item only shows a count for a Café IV.
 - e. Press  to view the total free drinks for selection 4. The display will flash **-4-** followed by the count.
 - f. Press  to view the total free drinks for selection 5. The display will flash **-5-** followed by the count.
 - g. Press  to return to the **noEr** screen.


E. View Machine Errors

When the front door is initially opened, or when  is pressed, the service display shows any current faults. The normal display (when no errors are present), is **noEr**. The following is a list of errors and definitions.

Error Messages

ERROR	DEFINITION
tEnP	Low tank temperature. All ready indicators will be flashing. This condition will occur upon initial installation. Heating time for a new installation is about 15 minutes. If a temp error occurs due to consecutive drinks being served, the recovery time is about 3-4 minutes. If the DIP switches are set to cool drinks, this error will not appear.
Lo.tA	Low tank water level. - Press  and wait for the water level to reach both tank level probes.
tAnC	Tank error. Occurs if the level probes do not detect a full tank within 1 minute after attempting to fill the tank. - Check the water supply line and line filter for good pressure and flow rate. - Press  and wait for water to reach the level probes.
t.rEF	Temperature reference on the main PC board cannot be read. - Call for service.
SnSr	The temperature sensor is out of range or not detected. - Call for service.
br.Er	Brewer error. This error is displayed with a paper, grounds tray, or paper cutter error. Press  to see any other messages and follow the appropriate clearing procedure. If no other errors appear and the brewer is in the clamped position, pull out the door switch (<i>keep your hands and clothing away from the brewing system</i>) and press  to clear the error.

Error Messages (Continued)


ERROR	DEFINITION
u 1 _ u 2 _ u _ _ 3	Whipper for selection 1, 2, or 3 is jammed, causing that selection to be out of service. - Disassemble the mixing bowl, clean it and reassemble. Run a rinse cycle or turn the WHIPPED switch (see page 14) for that selection to the NO position to clear the error.
Pcut	The paper cutter is jammed. - Open the door and make sure the door switch has not been pulled out. Inspect the cutter and clear any paper or grounds that would prevent it from operating properly. Return the grounds tray to its fully seated position. Keep your hands and clothing away from the brewing system. Press  to clear the error, then shut the door.
PAPr	Replace the paper roll to clear the error.
Gr.tr	Grounds tray not fully seated. - Push the tray in to clear the message.
Gr.Ct	Grounds count. - Remove the grounds tray and dispose of any spent grounds and filter paper. Return tray to its fully seated position. (For units with base cabinets - Pull out the grounds tray for at least five seconds to reset the count.)
ConF 1--	1 DIP switches are set for a brewed product but no brewer is detected. 2 DIP switches are set for a non-brewed product, but a brewer is detected.
ConF -2-	1 DIP switches are set for a brewed product, but selection 1 is configured as a non-brewed product.
ConF --3 (Café IV only)	1 DIP switches are set for a brewed product.
Prob	The lower probe in the water tank shows an illegal condition. - Call for service.
Door	The front door is open. - Pull the door switch to clear the fault. CAUTION: Pulling the door switch will allow the brewer and paper cutter to operate. Keep your hands and clothing clear of the brewing system.

Error Messages (Continued)


ERROR	DEFINITION
trAY	The liquid drain tray is not fully seated or it is full of liquid. - If the tray is full of liquid, remove the tray and empty it before returning it to its fully seated position. If the tray is empty, push it in to clear the fault.
Coin	A coin mech error has occurred. - Call for service.

F. One Button Push Service Functions

Using the keys on the service keypad, you can do several tasks to keep your machine working at its best.

1. Rinse the brewer and mixing bowls:
 - a. Put an empty container able to hold at least 24 ounces at the cup station. Pull out the door switch and press . The following occurs in sequence for all selections:
 - b. Brewed Selections:
 - The brewer clamps.
 - The water valve opens and the pump activates, flushing the brew barrel with water.
 - The brewer unclamps and homes; the filter paper advances. (A brewer jam error will be generated if the clamp and home switches are not properly detected.)
 - The paper is cut. (A paper cutter jam error will be generated if the paper cut home switch is not detected.)
 - The paper advances and the brewer homes itself.
 - c. Non-Brewed Selections:
 - The water valve opens.
 - For non-brewed selections, the mixing bowl and whipper are flushed with water.
 - d. Periodically, the mixing bowls must be disassembled, cleaned, and sanitized.



2. Advance the filter paper:

- a. Pull out the door switch and press . The following occurs:
- The brewer clamps.
 - The brewer unclamps.
 - The filter paper advances.
 - The paper is cut. (A brewer jam error will be generated if the clamp or home switches are not properly detected.)
 - The paper advances and the brewer homes itself.


NOTE

If the brewer is clamped when the key is pressed, the pump will run to empty the brewer before the brewer unclamps.

3. Show tank temperature:

- a. Press  to display the temperature in ° F. Press  again to display the temperature in ° C.

4. Fill the tank:

- a. Press . Provided the upper (or upper AND lower) tank probe is dry, the tank inlet valve will open until liquid is detected by the upper probe.

G. Monetary Unit Option

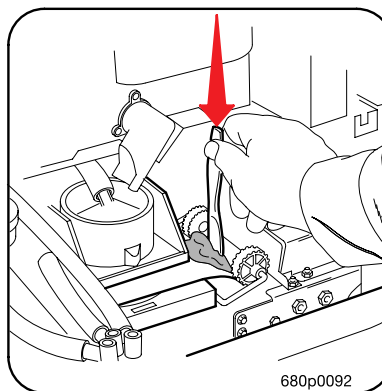
The monetary unit option consists of a separately lockable monetary cabinet, credit display and monetary keypad. If this option is installed in your machine, additional programming is required. Refer to the Monetary Unit Set-Up Guide.

CUTTER CLEARING PROCEDURE

If the paper cutter jams the Ready LEDs for brewed drinks will go out.

TO CLEAR THE JAM:

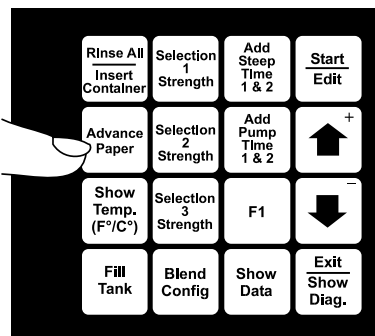
1. Open the door. Do NOT touch any switches or buttons. Empty the grounds tray.
2. Clear the jam using a plastic knife or spoon. Press the paper and grounds through the cutter assembly and into the grounds tray. Be sure no bits of paper remain in the cutter slot.



Warning:

**The cutter assembly blade is very sharp.
Do NOT clear with your fingers.**

1. Inspect the filter paper track to see that it is straight and clear of excessive grounds.
2. On the service key pad press the *Advance Paper* Button to reset the machine. **NOTE: Paper will not advance.**
3. Close the door. Brew a trial drink. Open the door to verify the paper and grounds advanced properly.
4. Close door for continued operation.



CLEANING AND SANITATION

CLEANING

Cleaning means “making free of visible soil”. Cleaning is also done to maintain product quality and to remove food soils, oils, and mineral stains that could affect product taste, aroma, and appearance.

SANITIZING

Sanitizing means the reduction, to safe levels, of the number of disease-causing bacteria that remain on the surface **after** cleaning. Therefore, cleaning and sanitizing are done in separate steps, as prescribed by health regulations and good industry practice.

Anybody who services the machine must use proper sanitizing procedures. Health regulations require that hands be clean when filter paper, commodities, and other food-contact parts are handled. In addition, Federal and State Health Departments require regular cleaning and sanitizing procedures for food contact parts. The information in this section will explain how to clean and sanitize the machine on a day to day basis. A clean and well maintained machine will provide a better product and greater safety for your customers.

HOW DO I SANITIZE?

You can sanitize by using either of these two methods:

- Chemicals:** Treat the object to be sanitized with a bactericidal compound. Follow the instructions on the bactericide’s label. A chlorine sanitizer can be made by adding one teaspoon of household chlorine bleach to one gallon of water having a temperature no lower than 75° F. Air dry, do not wipe dry.
- Heat:** Immerse the object in hot water of at least 170° F for 60 seconds. Use care when working with hot water of this temperature. Hot water at 170° F can cause burns to the skin.

Unplug the machine before using water on the machine.

In either case, the object must be thoroughly clean and completely rinsed in order for the sanitizing process to work. Caked-on soils not removed by cleaning, for example, may shield bacteria from a sanitizing solution.

A GOOD PLACE TO START -- YOUR SANITATION KIT

You need to be sure that each machine is clean, safe, and functioning



Here is a checklist of the items needed for a good sanitation kit:

- ✓ Sanitation pail
- ✓ Tube and nozzle brushes for food contact surfaces
- ✓ Utility brush for dry spillage around canisters, etc.
- ✓ Disposable towels, wet-strength and lint-free

NOTE

Wiping with towels can re-contaminate sanitized food-contact parts. Therefore, towels should not be used to dry food-contact surfaces. Instead, these parts should be air dried.

- ✓ Spray detergent, diluted to desired strength
- ✓ Urn cleaner packets for coffee stains and oils
- ✓ Odor control chemicals for pails

Feel free to add some items to this list. For example, you may want to use a portable vacuum cleaner.

SANITATION PROCEDURES

This machine has been specially designed for easy disassembly without tools. Refer to the recommended cleaning and sanitation interval table on the final page of this section. For each item, complete the procedure as outlined here.

FOOD-CONTACT PARTS

NOTE

All food-contact parts must be cleaned and sanitized. Air dry, do not wipe dry.

Canisters - Empty and wash the canisters, augers, and spouts. Sanitize with hot water and allow to air dry completely before returning to cabinet.

Mixing Bowls - The inside of all mixing bowls can be rinsed (see page 28) .

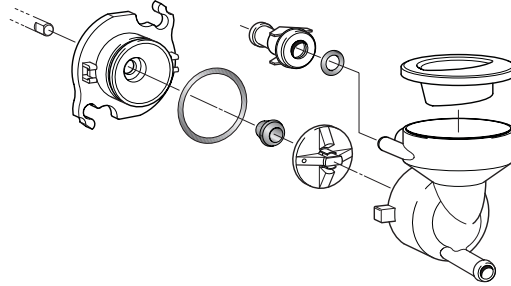
Beverage Dispense Nozzles - Disconnect the beverage dispensing tube from the nozzles. Remove the nozzles from the mounting bracket. Remove the cap from the nozzle, wash clean and sanitize the nozzles and cap.

Set-Up Guide

Café III_™ Café IV_™

Ingredient Chutes - Remove the chute(s), wash clean, and sanitize by rinsing with hot water. Air dry before reinstalling.

Whippers and Impellers -



680p0001

1. Remove and disassemble the whipper.
2. Wash all whipper parts *except the motor*. Sanitize with hot water and allow to air dry before reassembling.
3. Reassemble in the reverse order of disassembly. **NOTE:** There is a small raised dimple on the face of the impeller. This dimple ***MUST*** be aligned with the flat part of the motor shaft.

Brewer Mechanism Cleaning - The brewer has two main parts you can remove: the brew barrel and the screen and seal assembly. You can remove them with the brewer in the machine, or the entire brewer can be removed as one unit.

1. On the left side of the brewer, cut off and discard the filter paper.
2. Remove the hose at the top of the brew barrel.
3. Grasp the top of the brew barrel, and turn it ¼ turn to the left. Lift the brew barrel straight up and remove it.
4. Remove the hose from the bottom of the screen and seal assembly.
5. At this point, you can remove the brewer or leave it in the machine.
 - a. To remove the brewer, first remove the cutter. Pivot the bottom of the brewer unit up toward you, lift upward slightly, and pull straight out.
6. Remove the screen and seal assembly:
 - a. Press down on the tabs with your fingers, and slide straight back.
 - b. Lift straight up and pull out.
7. Thoroughly wash all parts using soap and water. Sanitize by rinsing thoroughly with hot water. Air dry, or blow dry with compressed air (if available).

8. When you replace the brewer after cleaning, align the motor drive link so the notch in the cam wheel will capture the bearing. If the motor drive link is not aligned properly, the notch in the cam wheel is turned away from the bearing. You must manually turn the cam wheel to capture the bearing in the notch.
9. Assemble in the reverse order of disassembly. **NOTE:** when replacing the screen and seal assembly, make sure you hear **TWO CLICKS** as you push it all the way in.
10. Feed new filter paper through the brewer, and don't forget to connect the hoses!

NON FOOD-CONTACT PARTS

Grounds Tray - Empty and rinse the grounds tray.

Liquid Drain Tray - Empty, wash, and rinse with hot water. Sprinkle detergent powder in the bottom of the tray to help control odors.

OVERALL CLEANING

Inspect your machine both inside and out. Be sure to check corners and all less visible parts of the machine.

Clean where needed.

Allow the inside of the cabinet to dry thoroughly before you close the door.

National Vendors recommends using the following supplies:

A mild detergent and warm water on the cabinet, brewer, and other NON ELECTRICAL components.

NOTE

The plastic parts in your machine should be cleaned with mild detergent and warm water. The use of other cleaning agents may damage the material, and should be avoided.

NOTE

Periodically, you should visually inspect your machine's hot water tank for excessive lime and scale buildup. This buildup on the tank walls, water valves, level and temperature probes, and heater element will vary dramatically, depending upon water quality. You should develop a cleaning and deliming schedule based on the apparent local water quality.

SANITATION INTERVALS

RECOMMENDED MINIMUM CLEANING AND SANITATION SCHEDULE

CATEGORY	ITEM	DAILY	WEEKLY	MONTHLY
BREW SECTION	Brewer Cylinder, Funnel	R		C/S
	Brewer Mechanism			C
	Mixing Bowl	R		C/S
	Whippers	R		C/S
DRY SECTION	Ingredient Canisters			C/S
	Ingredient Chutes		C/S	
WASTE SECTION	Liquid Drain Tray	C		
	Grounds Pail	C		
	Cup Support & Drain Tray Cover	C		
WATER SECTION	Beverage Discharge Nozzles		C/S	

S = Sanitize at this interval R = Rinse at this interval C = Clean only at this interval

ALWAYS FOLLOW YOUR LOCAL CODES

Make copies of this cleaning record, cut it out, and keep it in a safe place. It will be your record of cleaning all four areas of your merchandiser.

RECORD OF CLEANING					
(YEAR) _____					
	BREW SECTION	DRY SECTION	WASTE SECTION	WATER SECTION	BY
JAN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FEB	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
MAR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
APR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
MAY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
JUN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
JUL	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
AUG	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SEP	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
OCT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
NOV	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DEC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CRANE NATIONAL VENDORS

Optional Two (2) Year

Cafè Line Warranty

After purchase of an extended warranty agreement, the entire Cafè Line of OCS machines is warranted for two (2) years against defective parts and workmanship subject to the following conditions and exceptions.

This warranty does not apply to the following:

1. Electrical components, wiring or circuits and/or all mechanical parts or assemblies damaged as a result of operating machines at other than the designated voltage and frequency specified on the Electrical Rating Tag;
2. Defects resulting from vandalism, fire or negligence;
3. Incandescent lamps, neon lamps, fluorescent lamps, ballasts, starters, filter paper cutter blades or other expendable items;
4. Crane National Vendors ("Crane") machines in which components, accessories or other devices not originally part of the Crane product are installed;
5. Mechanical difficulties resulting from the use of improper filter paper;
6. Machine(s) that have been operated without an installed water filter or with an installed water filter that was not fully functioning.
7. Water valves that fail during the second year of warranty (Crane will provide a repair kit to customers in the event of such failure).

Crane is not responsible for any cost of service rendered or repairs made by or on behalf of customers on machines or parts unless authorization to incur such expenses has been given in writing by Crane prior to incurring such expense.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES. CRANE MAKES NO REPRESENTATION OR WARRANTY OF ANY OTHER KIND, EXPRESS OR IMPLIED, WHETHER AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE OR ANY OTHER MATTER.

CRANE'S LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES TO CUSTOMERS RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING CRANE'S NEGLIGENCE, ALLEGED DAMAGE OR DEFECTIVE GOODS, IRRESPECTIVE OF WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE REPAIR OR REPLACEMENT OF DEFECTIVE OR DAMAGED GOODS OR AT THE ELECTION OF CRANE, THE PURCHASE PRICE OF THE PARTICULAR GOODS WITH RESPECT TO WHICH LOSSES OR DAMAGES ARE CLAIMED. CRANE RESERVES THE RIGHT TO REPLACE OR REPAIR DEFECTIVE OR DAMAGED GOODS WITH REMANUFACTURED PARTS OR MACHINES. ANY PART OR PARTS THAT ARE PROVEN TO BE DEFECTIVE WITHIN TWO (2) YEARS OF THE DATE OF SHIPMENT WILL BE REPAIRED OR REPLACED, OR THE PURCHASE PRICE REFUNDED, WHEN THE DEFECTIVE PART IS RETURNED, WITH TRANSPORTATION CHARGES PREPAID, TO THE DESTINATION DESIGNATED BY THE CRANE WARRANTY DEPARTMENT. CRANE SHALL PROVIDE, AT NO CHARGE TO CUSTOMER, PARTS AND MACHINES FOR WARRANTY REPAIRS AND REPLACEMENTS. CUSTOMER SHALL PAY ALL LABOR COSTS WITH RESPECT TO WARRANTY REPAIRS.

IN NO EVENT SHALL CRANE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. CRANE NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF MACHINES OR ANY PART THEREOF.

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