# HLF 1700



ENGLISH

Part Code: 9BMF17G0



#### **RETAIN FOR FUTURE USE!**

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The content may not be disclosed or made available to any third party without the express consent of the HLF company.

These Operating Instructions must be read and applied by anyone performing work with or on the equipment described.

In particular, it is imperative that all such persons familiarise themselves with the safety instructions.

1	Description1				
	1.1	Design			
		1.1.1 External description			
	1.2	Introduction	4		
		1.2.1 The HLF 1700 coffee maker	4		
	1.3	Technical rates	5		
		1.3.1 Dimensions 1.3.2 Weight	5 5		
	1.4	Environmental conditions	6		
		1.4.1 Temperature and humidity			
2	Safety instructions				
	2.1	Warnings	7		
		2.1.1 Warnings symbols used	8		
	2.2	Basic safety instructions	9		
		2.2.1 Proper use  2.2.1.1 General  2.2.1.2 Proper use of HLF 1700 coffee maker  2.2.1.3 Proper use of milk with HLF 1700 coffee maker  2.2.2.1 Specific hazards and instructions  2.2.2.1 Specific hazards and instructions of HLF 1700 coffee	9 10 11		
		2.2.3 Limitation of liability	13		
3	Inst	llation	14		
	3.1	Transport	14		
		3.1.1 Receiving the unit			

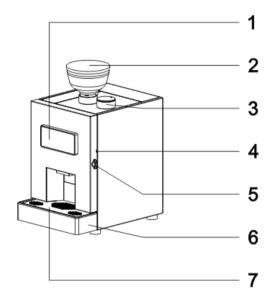
		3.1.3 Checking the internal of the unit	17
	3.2	Procedure	18
		3.2.1 Minimum Requirements 3.2.1.1 Electric Requirements: 3.2.1.2 Water Requirements (if External Water kit is installed): 3.2.2 Test the water hardness. 3.2.3 Filling the inside water tank. 3.2.4 Water connection without internal water tank. 3.2.4.1 External water line connection. 3.2.5 How to connect the Drainage Kit. 3.2.5.1 External waste drawer. 3.2.6 Electric connection.	18 19 20 21 23
	3.3	Start up and operation mode	26
		3.3.1 Loading products 3.3.1.1 Coffee beans 3.3.1.2 Powder (in case the Soluble is installed) 3.3.1.3 Milk 3.3.2 Turning ON the unit 3.3.3 Connecting the unit via Bluetooth 3.3.3.1 Initial heating 3.3.2 Fast guide / Manual 3.3.4 Touch screen kit installed on the machine 3.3.4.1 Initial heating 3.3.5 Adjusting the Coffee Grinder 3.3.6 How to adjust the Grinder Blades 3.3.6.1 How to use pre-ground coffee 3.3.7 How to adjust the spouts height	26 28 30 33 37 38 41 42
4	Clea	aning guide	45
	4.1	Cleaning warnings	45
	4.2	Cleaning table	45
	4.3	Accessing the Automatic Cleaning Cycles	46
	4.4	FRESH MILK	47
		<ul><li>4.4.1 Automatic Daily Cleaning</li><li>4.4.2 Automatic Whipper Cleaning (only if the Soluble Container is insta 48</li></ul>	
	4.5	POWDER MILK	49

		4.5.1 Automatic Daily Cleaning (only if the Soluble is installed)	.49
	4.6	Automatic Coffee Group Cleaning	.49
	4.7	Powder Container and Mixing Bowl Cleaning (only if Soluble is installed)	.50
5	Оре	erating the software	.57
6	Dail	y maintenance Check list	.58
	6.1	Check list	.58
7	Inac	ctivity	.59
8	Dis	oosal	.60
9	Gua	rantee, consumables, spare parts, ordering procedure	.61
	9.1	Guarantee	.61
	9.2	Consumables, spare parts, ordering procedure	.62
10	Tro	ubleshooting	.63

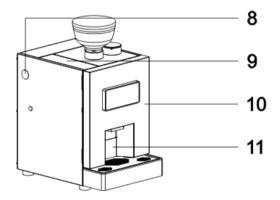
## 1 Description

## 1.1 Design

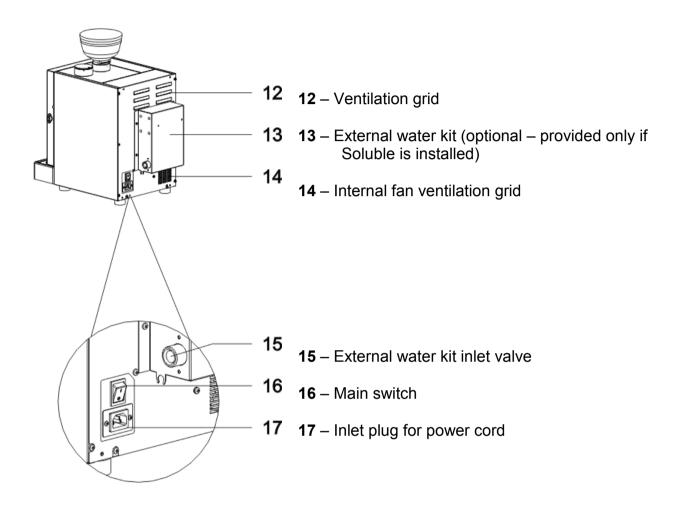
## 1.1.1 External description



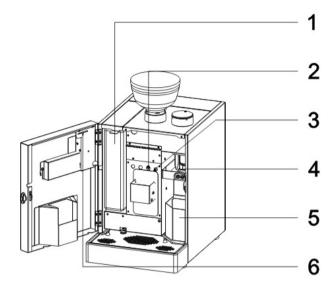
- 1 -Status LED
- 2 Coffee Bean Hopper
- 3 Pre-ground coffee chute
- 4 Milk tube passage hole
- 5 Key Lock
- **6** Drip tray
- 7 –Cup holder grid



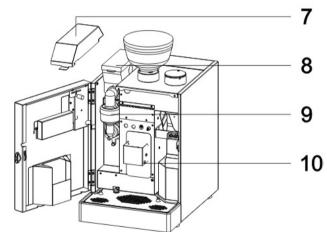
- 8 Payment system connection hole
- 9 Water tank / Soluble top lid
- **10** Door
- 11 Cup station



# 1.1.2 Internal description



- 1 Water tank
- 2 Froth milk air regulation
- 3 Milk inlet
- 4 Coffee group
- **5** Pucks drawer
- 6 Door switch



- 7 water tank / Soluble top lid
- 8 Soluble container
- 9 Mixing bowl
- 10 Height-adjustable output nozzle

#### 1.2 Introduction

#### 1.2.1 The HLF 1700 coffee maker

The HLF 1700 coffee maker is a fully automatic coffee maker machine, which, in the basic version, can dispense pre-programmed coffee products directly into the cup. The beverage required is selected via twelve beverage selection keys.

The HLF 1700 coffee maker exhibits the latest marks of conformity, indicating that it satisfies the necessary certification standards.



#### 1.3 Technical rates

#### 1.3.1 Dimensions

Height: 597 mm
Depth: 518 mm
Length: 318 mm

## 1.3.2 Weight

The weight of the machine has to be considered without ingredients and water inside.

Weight: 30 Kg

#### 1.3.3 Electric rates

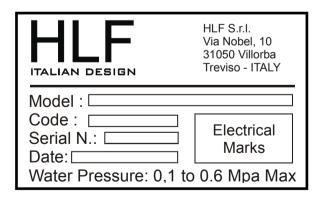
Volts: 120 V ac or 230 V ac. 50/60 Hz (refer to the identification plate on the

back of the machine)

Power: 1.500 W for HLF 1700 120 V - 1900 W for HLF 1700 230 V

#### 1.3.4 Machine identification

The identification plate is located on the back panel of the machine near the main switch. A copy of the same identification plate is located inside the machine on the left wall opening the front door.



#### 1.4 Environmental conditions

## 1.4.1 Temperature and humidity

Operating and storage temperatures:

- min. + 5 °C
- max. + 25 °C

Operating and storage humidity:

max. 80 %

Operating in case of frozen environment

Is not allowed to use the machine with environment temperature below 0°C

## 1.4.2 Space requirements

Minimum space required for operation:

- 180 mm from the top lid must be kept clear to allow for replenishment of beans.
- 100 mm from the back panel to allow ventilation.
- 300 mm from the right side to allow the fresh milk operations.



#### **NOTE**

The machine must be placed in vertical position for a correct operation.

## 2 Safety instructions

## 2.1 Warnings

## 2.1.1 Warnings symbols used

The following warnings symbols may be affixed to the equipment.



## Low voltage

- Warning of dangerous electrical voltage.
- Electric shocks can lead to serious injuries or death.
- Only authorized technical personnel may perform work on electrical installations.
- The technical safety instructions must be followed.
- Unplug equipment before carrying out any work on electrical installations.



## Hot surface / hot internal components

- Warning of heat which could lead to injuries.
- Allow hot surfaces and components to cool before carrying out any work on these component parts.
- If necessary, wear heat-resistant gloves.

## 2.1.2 Where warning symbols are located



#### **NOTE**

- The equipment comes supplied with warning symbols (stickers) affixed wherever appropriate.
- If any of the warning symbols would fall off during operation or following cleaning work, the operator must stick these warning symbols back again immediately.

## 2.1.3 Safety information in this Instructions Manual.

In this Instructions Manual, you will find the following three levels of safety information:

Level 1



#### **WARNING**

• A warning refers to significant hazards. Errors in follow the relevant safety instruction could lead to injuries or death.

Depending on the type of danger, instead of STOP, one of the following symbols could be combined with the word **WARNING**.



#### WARNING

Warning of electric shock.



#### **WARNING**

· Warning of heat.

#### Level 2



#### CAUTION

• The CAUTION symbol stresses important instructions. Failure to observe these instructions could damage the equipment or other material assets.

#### • Level 3



#### **NOTE**

• Notes contain additional information aimed at raising the general level of safety and at lightening the user's workload.

## 2.2 Basic safety instructions

#### 2.2.1 Proper use

#### 2.2.1.1 General

Proper use includes, in addition to the specific provisions set out below, observing this Instructions Manual and complying with the supplier's obligatory maintenance and repair instructions.

- Risk of injury: Do not modify the machine in any way!
  It is strictly prohibited to modify HLF devices!
  The manufacturer assumes no liability for any consequences resulting from modifications having been made to the devices, whether inside or out.
- Never open the machine to make modifications yourself.
- The dispensing unit must only be repaired by trained service staff using original replacement parts. This ensures that the safety of the dispensing unit is not affected.

• This dispensing machine is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge unless they were explicitly trained by a responsible person or briefed in the use of the dispensing machine to ensure their safety. Children must be kept away from the machine at all times

## 2.2.1.2 Proper use of HLF 1700 coffee maker

The HLF 1700 coffee maker is used solely to dispense coffee products, coffee and milk combined products, hot water, soluble and milk combined products. No other use of the HLF 1700 coffee maker will be deemed to be proper.

## 2.2.1.3 Proper use of milk with HLF 1700 coffee maker

- Do not use unpasteurized milk! Only use heat treated (e.g. pasteurized or ultra-heat treated) milk.
- Only use milk with a sell-by date that has not yet expired
- When pouring milk into the container, pay attention to hygiene to ensure that no contaminated milk enters the system.
- Only pour milk that has already been cooled down (below 4°C) into the milk container.
- Once the milk has been opened, use it up within 24 hours to prevent health hazards.
- Refer to paragraph 4.4 for the proper maintenance and cleaning of the HLF milk system.

## 2.2.2 Specific hazards and instructions

## 2.2.2.1 Specific hazards and instructions of HLF 1700 coffee maker



#### **WARNING**

- Never insert either the hands or any rod-shaped object into a bean hopper when the HLF 1700 coffee maker is connected to the main power supply.
- Only coffee beans may be introduced into the bean hopper.
- The machine must be located in places where authorized personnel can check it in every moment.
- Never unscrew the back panel of the machine. This operation has to be done by authorized personnel only.



#### WARNING

- Hot liquid comes out from the bottom of the beverage outlet. There is a danger of scalding.
- The bottom of the hot water outlet is hot after it has been dispensing liquid. There is a danger of burns.



#### **WARNING**

- Never interfere with the electricity supply connection or modify it. This could result in fatal injuries.
- Never remove the screw mounted covers. This operation can be dangerous because can result in fatal injuries upon contact with live components.



#### NOTE

- Electrical equipment which does not have adequate electro-magnetic protection should not be operated close to the HLF 1700 coffee maker.
- The drip tray serves solely to collect drip water. It must not be used as a sink.



## **CAUTION**

- Only operate the HLF 1700 coffee maker in covered locations, avoiding places where there is a risk of water splash. There is a risk of damage.
- Never spray the HLF 1700 coffee maker with a water hose during cleaning. There is a risk of damage.
- Always empty the coffee grounds container correctly. There is a danger of overflow.



#### WARNING

If handled improperly, the equipment could cause serious or fatal injuries. Anyone using and maintaining the equipment must have knowledge of the correct handling of the equipment and must have read and understood the safety instructions in this Instructions Manual before starting to use or maintain the equipment.



#### **WARNING**

Never modify or remove any safety mechanisms. Do not disable any safety mechanisms by modifying the equipment. If there are any warning symbols affixed to the equipment, do not remove them. Replace any lost or defective warning symbols immediately.



#### **WARNING**

Never operate the equipment in a damaged condition. Report any irregularities to your superior immediately, especially if they affect safety.

#### 2.2.3 Limitation of liability

- HLF accepts no liability for any injuries or accidents if the safety instructions covered in this manual are not adhered to. Additionally, liability is only accepted within the boundaries of the machine (see paragraphs 1.2.1 "The HLF 1700 coffee maker", 4 "Cleaning Guide", 3.2.2 "Water connection", 3.2.3 "Electric connection"). HLF shall be liable for faults on the machine in accordance with the warranty regulations.
- The manufacturer cannot be held liable for any damage caused by misuse or inappropriate handling of the machine.

#### 3 Installation

## 3.1 Transport

During the transport of the HLF 1700 coffee maker it is important to <u>avoid</u> the following operations:

- Turning the box upside down or lay it down on its side
- Dropping the box
- Exposing it to rain, excessive cold or heat, or damp places

## 3.1.1 Receiving the unit



#### **NOTE**

Before to open the box of the HLF 1700 coffee maker, check out the packaging to be sure there is no damage.

If damage is noticed, place a claim with the freight forwarder immediately.

#### Check for:

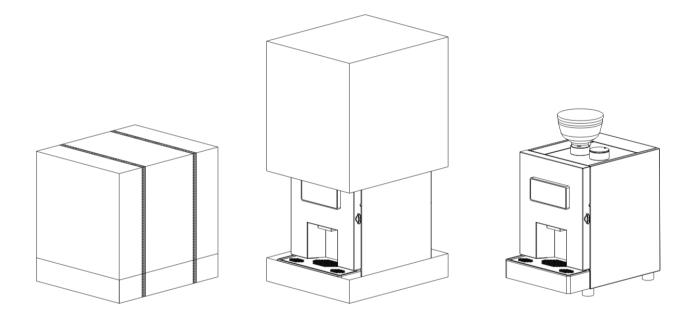
- Dents or damage of the box
- Wet areas
- Signs of tampering

## 3.1.2 Un-packing

The HLF 1700 coffee maker is packed in a strong carton specifically designed for this unit. This should protect the unit during the transportation.

To further protect it, take out the unit from the box only when you have reached the location where the machine will be installed, and only after all the electrical and water connections are in place.

To take out the unit, you have to cut the plastic strip, and take out the upper carton cover with the white styrofoam sheets. Then take out the machine from the bottom carton.





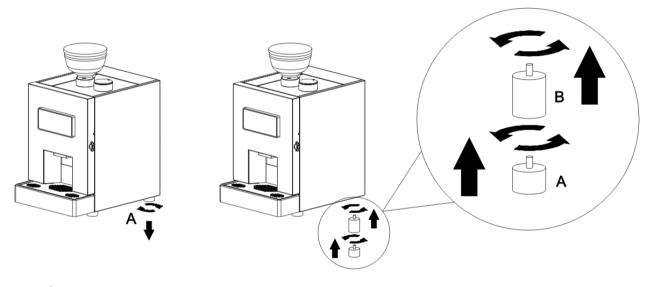
#### **NOTE**

## Only for installations in the United States of America

To meet the cleaning requirements in the United States, it is mandatory to install the raising-machine kit.

Remove the four feet from the raising-machine kit accessory box, previously ordered.

Unscrew all the feet (A) supporting the coffee machine; screw the foot (B) (accessory) to foot (A); fix the support under the machine and repeat for the other 3 supports. (See image below)





## **CAUTION**

The packing material must not be left accessible to others, as it is a potential source of danger. For the disposal contact qualified companies.

Now the unit is free and ready to be installed on a base, table or cabinet strong enough to hold 50 Kg.

## 3.1.3 Checking the internal of the unit

Open the front door and check if any damage is visible. If you see damage, call for technical service.



## **WARNING**

Don't try to operate the HLF 1700 coffee maker in case of presence of internal damages. Even if the damages are minimal, it's strongly recommended to leave the unit disconnected from the power supply and call the technical service.

#### 3.2 Procedure

## 3.2.1 Minimum Requirements

The machine must only be installed using the supplied connection cables and hoses. Any existing cables or hoses must not be reused. The manufacturer is not liable for any damages arising from improper installation.

The use of incorrect connections voids the warranty!

## 3.2.1.1 Electric Requirements:

Be sure to choose a wall plug with enough power to supply the unit and that it's grounded in observance with current safety norms.

Refer to paragraph 1.3.3 of this Instruction Manual to select the correct wall plug.

## 3.2.1.2 Water Requirements (if External Water kit is installed):

flow rate of at least 3 L/min.

#### For example:

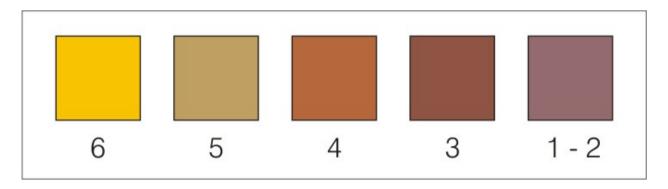
Fill a container of 3 Liter capacious and make sure the time it takes to be filled in is 60 seconds or less (or 1 Liter in 20 seconds or less).

The maximum pressure of the water line has to be between 1 to 6 bar.

#### 3.2.2 Test the water hardness

Before the installation of the machine, the first step is the testing of water.

- 1- Take with a clean glass the water from the water line of the location where the machine has to be installed.
- 2- Take a test strip from the bag, be careful to not touch the strip with fingers.
- 3- Completely immerse test pad into the water glass for 1-2 seconds.
- 4- Read immediately or within 15 seconds the result and compare it with the scale here below.

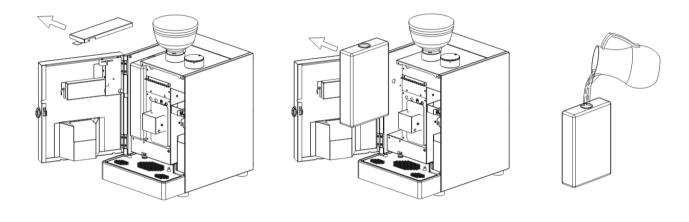


Level 6 means that the calcium into the water is very low instead the level 1 indicates that the water is very hard.

## 3.2.3 Filling the inside water tank

To fill the inside water tank of the unit, open the front door and take off the tank top lid of the HLF 1700 coffee maker.

On the left side of the machine, it's visible a clear tube that goes into a white water tank. Pull up the clear tube together with the round cap from the tank. Then pull out the water tank and fill it with fresh water.

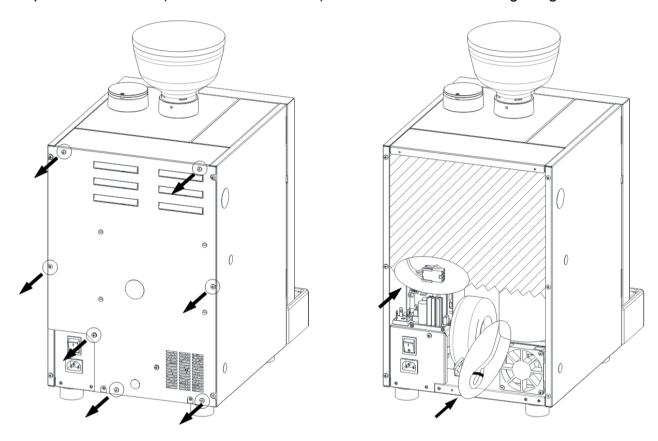


After filling the tank, replace it into its original place and be sure to re-insert the clear tube into the tank and close it with the round cap.

#### 3.2.4 Water connection without internal water tank

On the back of the HLF 1700 is located a hole that allows to pull out the water pipe to permits the connection of the machine to a little external tank (that could be placed on the back of the machine) or to the direct water line if the External Water Kit is installed on the machine.

Pipe and connector (for External Water Kit) are shown on the following image



#### 3.2.4.1 External water kit connection

Please follow the instruction of the HLF External Water Kit

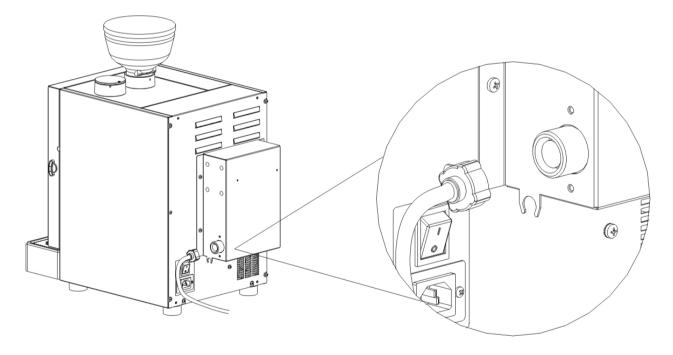


## **CAUTION**

The water connection must only be connected to drinking water.

The maximum pressure of the water line has to be between 1 to 6 bar in order to prevent damages to the inlet water valve. A lower pressure will not be sufficient to open the inlet water valve, meanwhile a higher pressure will break the valve causing in this way a water flood.

Refer to the national laws of your country for the connection to the water line. To connect the water line to the HLF 1700, is necessary to use a tube with a female screw of ¾ of inch at each end of it, as showed on the following picture.

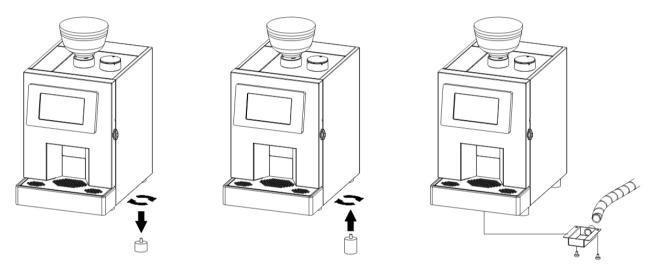


## 3.2.5 How to connect the Drainage Kit

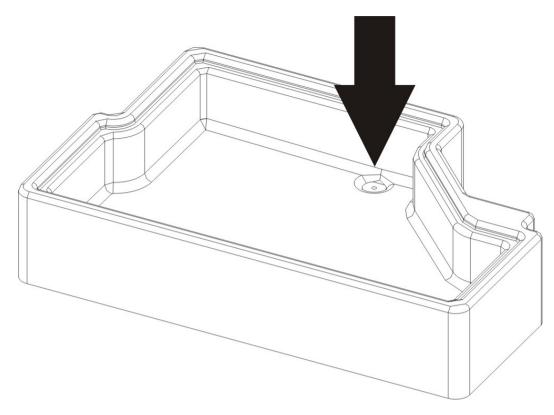
Remove the four feet from the raising-machine kit accessory box, previously ordered.

See following instructions and image below the instruction list:

- 1. Unscrew all the feet (A) supporting the coffee machine;
- 2. screw the foot (B) (accessory) to foot (A); fix the support under the machine and repeat for the other 3 supports.
- 3. Install the drip tray with the 2 screws provided with the kit, then connect the pipe to the drip tray.



Then make a hole in the plastic drip tray (see following image). In this way the liquid collected, will be discharged externally through the tube that was previously connected (previous step).





#### **WARNING**

Refer to planning diagram for respective distances.

## 3.2.5.1 External waste drawer

It is possible to download the coffee grounds directly into a larger drawer, external to the machine.

 Insert the grounds discharge channel into the compartment located underneath the coffee group

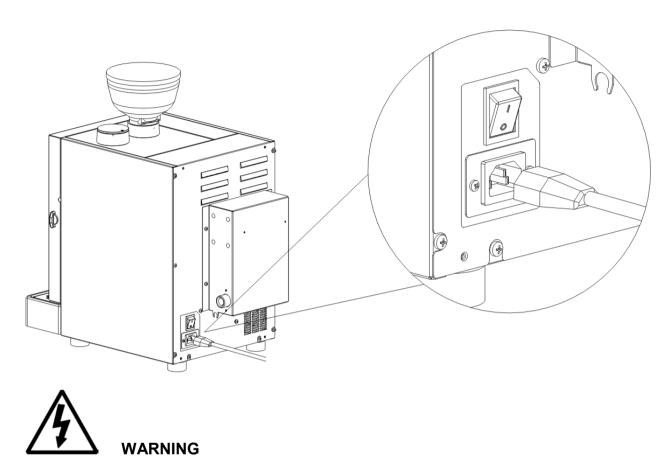


## **WARNING**

Refer to planning diagram for the hole positioning.

## 3.2.6 Electric connection

Insert the power cord on the back of the machine near to the main power switch.



INSERT THE POWER CORD INSIDE A CORRECT WALL PLUG, WITHOUT USING ANY OTHER ELECTRIC ADAPTER.

THE USE OF EXTENSION CORDS, ADAPTERS AND/OR MULTIPLE PLUGS IS STRONGLY FORBIDDEN!

## 3.3 Start up and operation mode

## 3.3.1 Loading products

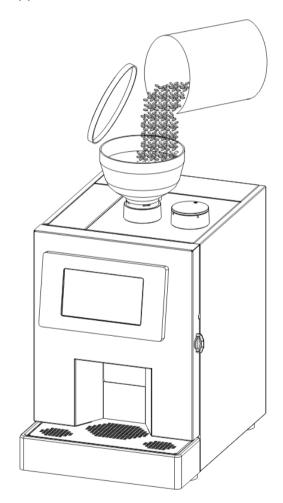


## **CAUTION**

Refer to chapter 5.5 Re-Fill Ingredients for software instructions concerning the ingredients re-fill.

## 3.3.1.1 Coffee beans

Fill up the coffee beans hopper with fresh coffee beans.

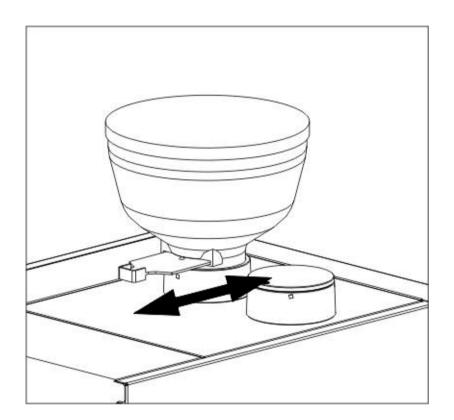


Remember to open the beans stopper located at the bottom of the coffee beans hopper. (see following image).



## NOTE

At first installation, strong pull the stopper so that the pin is completely pulled out (see image B below)





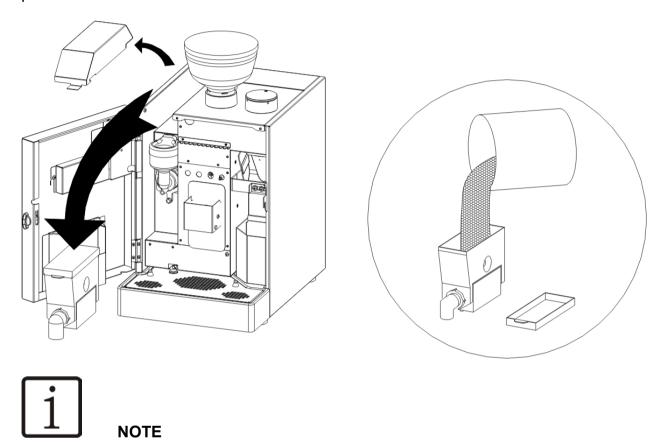
## **NOTE**

It's recommended to use a mix of coffee beans for automatic coffee makers, in order to avoid a rapid consumption of the grinder's blades and also to get the best performance for the HLF 1700

For information refer to a coffee beans dealer.

## 3.3.1.2 Powder (in case the Soluble is installed)

Open the front door, remove the soluble lid, take out the container and fill it with soluble powder.



It's recommended to do always this operation taking the powder container out of the machine, in order to keep the interior of the machine clean from dust.

Place back the container in its original position.

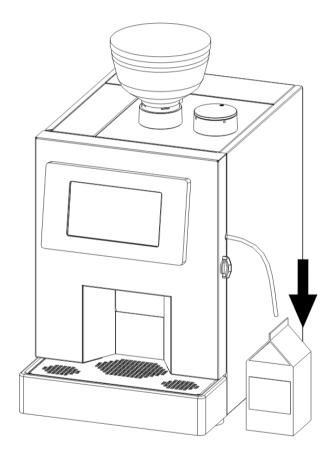
## 3.3.1.3 Milk



## **WARNING**

Refer to paragraph 2.2.1.3 for the proper use of the milk with HLF 1700 machine.

Open the door of the machine and take out the clear pipe from the inside. Pass the pipe through the milk tube holder on the side of the machine and then put it inside the milk container.



## 3.3.2 Turning ON the unit

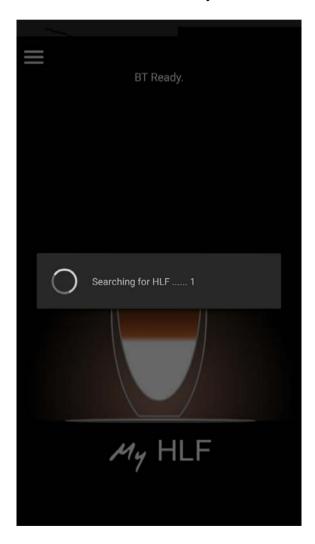
Turn on the unit by the main switch situated on the back of the HLF 1700 coffee maker.

The coffee group will position and the front LED will start blinking fast. The machine is ready to be connected to an Android device via Bluetooth.

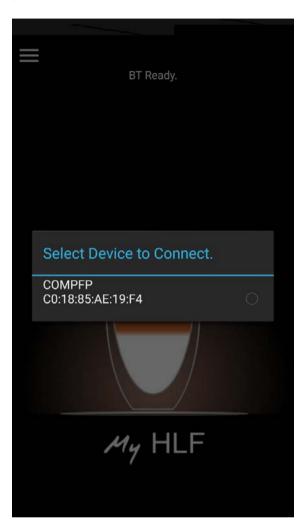
## 3.3.3 Connecting the unit via Bluetooth

The machine is controlled by an Android device. You can download the app "My HLF" from Google Play Store.

After the installation of the App, enable the GPS and open the app. At the first start up My HLF will search automatically for HLF's machines.



When discovery process is finished, select from the shown list the device with the Serial number of the machine, placed on a label on the back of the machine.



At the first time of connection, a "Pair Code" will be requested. Type in 1234 and push OK. Once the connection is established the message will appear on the screen.



## 3.3.3.1 Initial heating

If the machine has been just un-packed, it's necessary to run a CLEANING CYCLE to fill the boiler and the internal circuits with water. Make sure to have completely filled the water tank or to have the main water supply opened and connected to the machine.



Once the cleaning cycle has finished, wait for the boiler to heat the water to the perfect temperature (following screenshot)



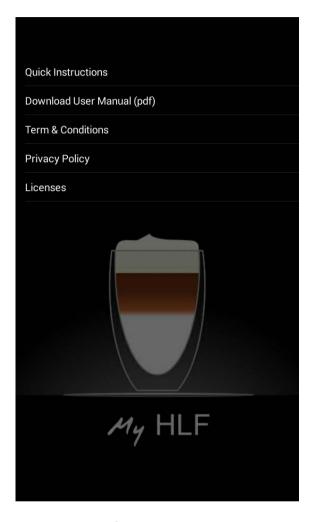
During the heating process the drink glass on the screen will change color from blue to red and below will be shown the progress of the temperature in degrees.



Once the temperature is reached the list of drinks will appear on the screen and the label "SELECT A DRINK PLEASE" will appear at the top. Now it's possible to have a superb hot drink from your HLF!

## 3.3.3.2 Fast guide / Manual

In order to access the Help Section, push the top left corner then push **Help** key.



The possible operations to do are the following:

- Quick Instructions: To open the Quick instructions guide, for the connection of the Android device to the machine. See Chapter 5.2.1.1 of the Manual;
- **Download User Manual (pdf):** To download the User Manual of the machine. Needs a pdf viewer app to open the file;
- Terms & Conditions: To read the Terms & Conditions of MyHLF app;
- **Privacy policy:** To read the privacy policy;
- Licenses: To read the license.

#### 3.3.4 Touch screen kit installed on the machine

The following screen shot will appear on the touch screen. It means that the cleaning cycle has to be run in order to load water into all the hydraulic circuits.



Push on the notification Cleaning Cycle Required and enter the password 1111.

Push Whipper Cleaning and then Start.

## 3.3.4.1 Initial heating



Once the cleaning cycle is finished, the message **Heating** will appear on the notification icon (top right corner).

The internal boiler is heating the water and this process is going to take around 5 minutes. When the notification icon disappears the machine is ready to work.

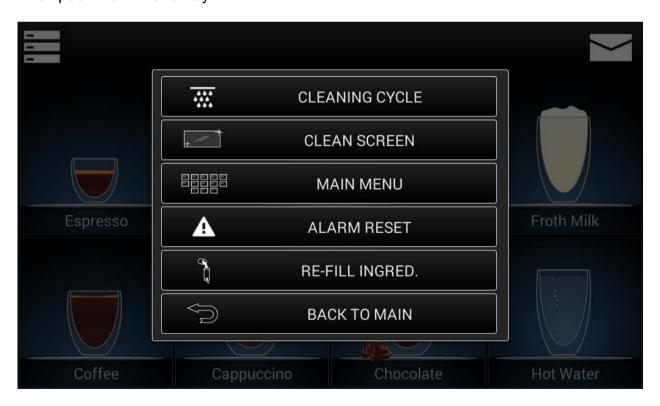
At this point it is possible to:

- start delivering drinks
- or
- access the software and consult the instruction manual as follows:

Push the top left corner.

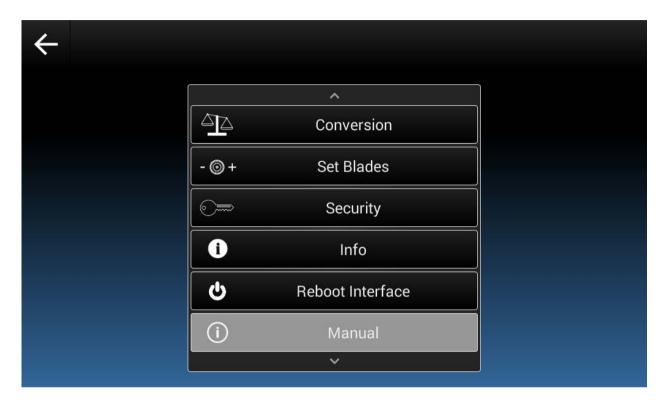


## Then push Main Menu key.



Enter the password, then push **OK**.

## Push Manual.



The application checks the version of the instruction manual installed (internet connection is required).

If a more recent version is found, you will be asked to start the download.

### 3.3.5 Adjusting the Coffee Grinder

At this point of the initial startup, the HLF 1700 coffee maker is ready to dispense the first beverage and the factory recommend to start making a coffee in order to adjust the grinder blades.



#### NOTE

The HLF 1700 coffee maker arrives with the blades of the coffee grinder, almost open in order to accept every kind of coffee beans used by the operator.

The reason of this factory action is to avoid any damage to the grinder motor, because in presence of coffee beans too oily and with the blades position almost close, the grinder motor can stop working.

To avoid any problem, start making a coffee with the blades almost open and check that all the process works without troubles.

Push the **Coffee** key to start the coffee drink process.

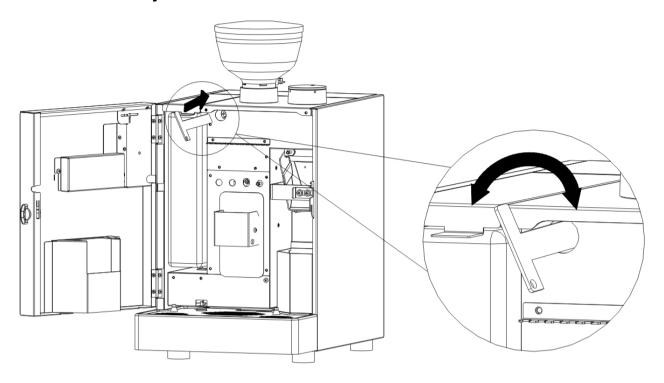
The grinder will start grinding the coffee beans, and after 7 - 8 seconds the coffee group will move from the stand-by position to the brewing position, and the water pump will start to run.

At this point is important to watch the speed of the coffee coming out from the drink nozzle into the cup, wondering if it's coming out too fast or too slow (almost dripping).

If the speed of the coffee is fast and at the end of the brewing there is no brown coffee cream on top of cup, it means that the grinder blades are too open and they need to be closed.

When the drink is finished the keyboard will be available again.

## 3.3.5.1 How to adjust the Grinder Blades



- Closing the blades: turn clockwise the lever of the grinder
- Opening the blades: turn counterclockwise the lever of the grinder



## NOTE

The different qualities of coffee beans available on the market, are different not only in taste but also in formula, and this difference requires an accurate adjustment of the grinder blades every time the coffee beans have been changed.



### **NOTE**

We suggest to make at least 5 coffees before serve the drink to obtain a better result.

## 3.3.5.2 How to use pre-ground coffee

The HLF 1700 machine could make coffee not only with beans but also with pre-ground coffee.

To use the pre-ground coffee, you have to go inside the recipe of the drink and set to 0 the grinder time, with a set amount of water for coffee.

When you choose the drink set to use the pre-ground coffee, follow these instructions:

- Open the pre-ground coffee chute lid;
- Put the pre-ground coffee inside the chute;
- · Close the pre-ground coffee chute lid;
- Push start.

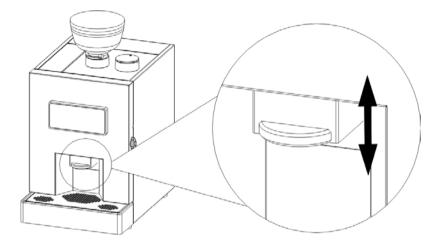


The coffee will be made with your pre-ground coffee.

## 3.3.6 How to adjust the spouts height

On the HLF 1700 machine the height of the spots is adjustable. You could raise and lower the spouts depending on the cup used for the drink.

To adjust the height of the spouts, take the front handle and pull it up or down.



## 4 Cleaning guide

## 4.1 Cleaning warnings



## **CAUTION**

- Only use non-corrosive, non-abrasive household cleaners.
- Only use non-abrasive cloths.
- Do not use any of the normal (rapid) decalcifying agents.
- Only use HLF tabs and milk cleaning detergent
- Do not put any part into the dishwasher

## 4.2 Cleaning table

Follow the table below to choose the appropriate type of cleaning depending on the frequency:

FREQUENCY	Type of Cleaning	Instruction reference	
Daily	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1	
Weekly	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1	
	- Additional Weekly Cleaning (manual)	Par. 4.7	
Monthly	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1	
	- Automatic Coffee Group Cleaning	Par. 4.6	
	- Additional Weekly Cleaning (manual)	Par. 4.7.	

## 4.3 Accessing the Automatic Cleaning Cycles

Please refer to the Instruction Manual of the App / Touch screen.

Select the desired cleaning routine and follow the instructions.

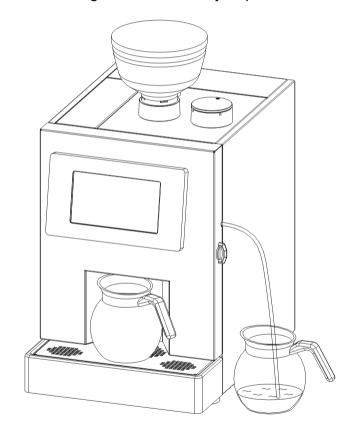
#### 4.4 FRESH MILK

## 4.4.1 Automatic Daily Cleaning

This cleaning cycle is to clean the fresh milk circuit and mixing bowl (only if the Soluble is installed).

Access the cleaning cycles as described in the Software Manual

- Push Daily Cleaning
- Remove the milk pipe from the milk container.
- Pour the HLF Milk Cleaning agent quantity displayed on the touch screen into an empty jug. The container must be at least 1 Liter capacious.
- Place an empty jug under the dispense head. The container must be at least 1,5 Liter capacious. If drainage kit is installed, just push down the spouts.



• Push **Start** when ready, the cleaning liquid will be discharged directly on the jug (or to the drip tray). The cleaning cycle will keep about 15 minutes.

- Once finished the cleaning cycle, remove the milk pipe from the jug and clean it with paper.
- Put the milk pipe inside the machine. Close the door.

Run an additional Whipper Cleaning if a further cleaning seems to be necessary. (Par. 4.4.2 below, only if soluble is installed).



#### CAUTION

Use HLF milk cleaning detergent ONLY. Otherwise warranty will not be valid anymore.

In order to maintain the maximum hygiene, it is recommended to replace the entire transparent milk pipe every two months.

## 4.4.2 Automatic Whipper Cleaning (only if the Soluble Container is installed)

This cleaning cycle is to clean the mixing bowls if the Soluble is installed.

Access the cleaning cycles as described in the Software Manual

- Push Whipper Cleaning
- Place an empty jug under the dispense head. The container must be at least 1,5 Liter capacious. If drainage kit is installed, just push down the spouts.
- Push **Start** when ready, the cleaning liquid will be discharged directly on the jug (or to the drip tray).

#### 4.5 POWDER MILK

## 4.5.1 Automatic Daily Cleaning (only if the Soluble is installed)

This cleaning cycle is to clean the mixing bowl.

Access the cleaning cycles as described in the Software Manual

- Push Daily Cleaning
- Place an empty jug under the dispense head. The container must be at least 1,5
   Liter capacious. If drainage kit is installed, just push down the spouts.
- Push Start when ready, the cleaning liquid will be discharged directly on the jug (or to the drip tray)

## 4.6 Automatic Coffee Group Cleaning

This cleaning cycle is to clean the brewer from any residue of coffee grease under the filters.

Access the cleaning cycles as described in the Software Manual

- Push Coffee Group Cleaning.
- Enter the Coffee Group Cleaning password if required and press OK.
   Default password is 123456

Follow instructions on the App / Touch Screen.



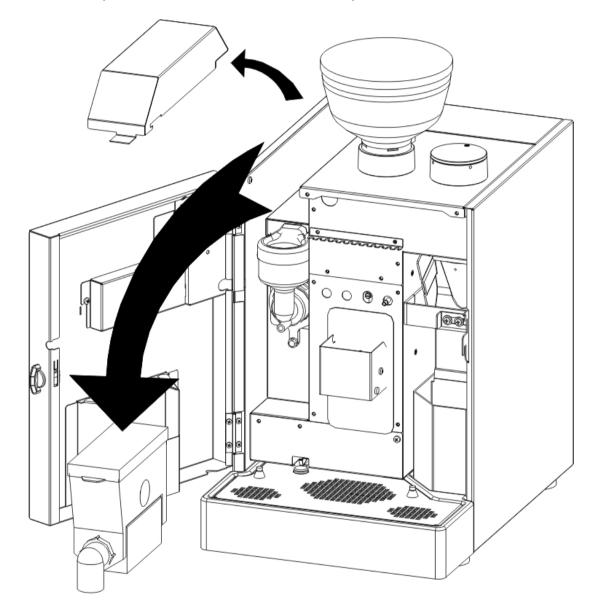
## **CAUTION**

These are essential operations. If they're not done the cleaning cycle is more likely to block, causing a FLOW METER KO message.

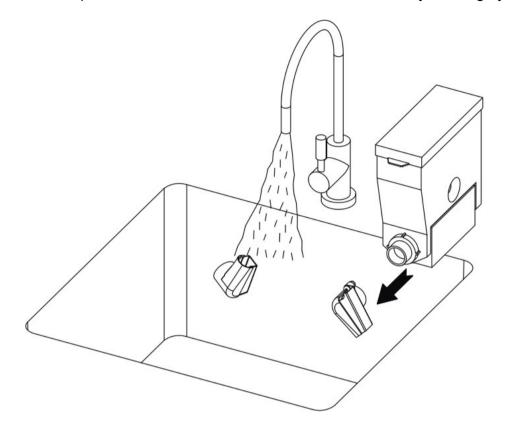
Use HLF cleaning tablet ONLY. Otherwise warranty will not be valid anymore.

## 4.7 Powder Container and Mixing Bowl Cleaning (only if Soluble is installed)

- Open the door.
- Lift the top lid of the soluble and remove the powder container.

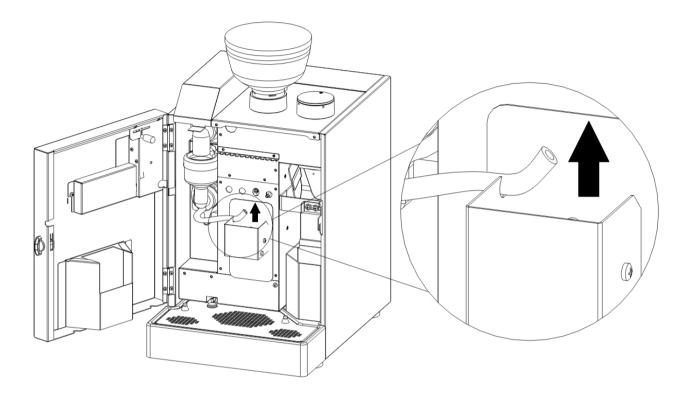


 Thoroughly clean areas under the powder container with a sponge, hot water and detergent. Dry thoroughly. Remove the powder shoot from the container, wash it and dry thoroughly.

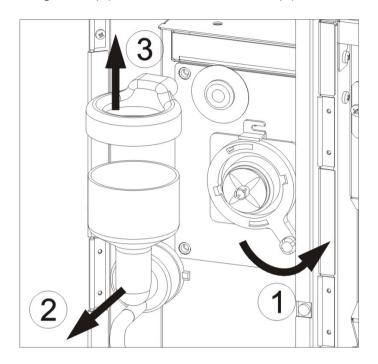


- Put back the powder shoot and fill the powder container.
- Wipe with a wet cloth the exterior of the powder container and dry thoroughly.

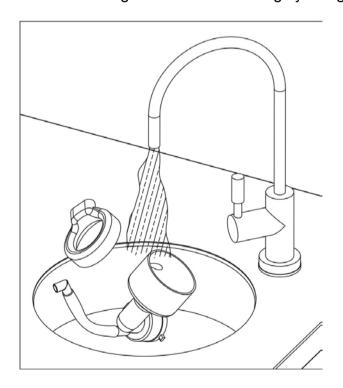
• Disconnect the grey tubes coming from the mixing bowl from the spouts



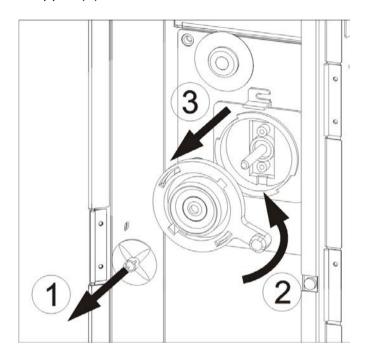
- Turn the plastic mixing bowl base in counter clockwise (1).
- Extract the mixing bowl (2) and remove the cover (3).



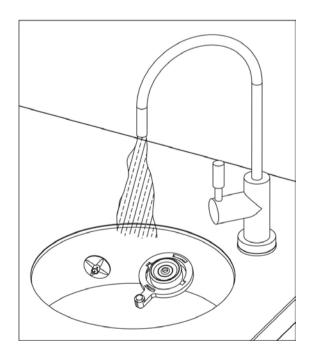
• Rinse the parts under running water. Scrub thoroughly using the brush.



- Extract the mixing blade (1).
- Turn the plastic mixing bowl base further in counter clockwise (2) and extract it from the whipper (3).



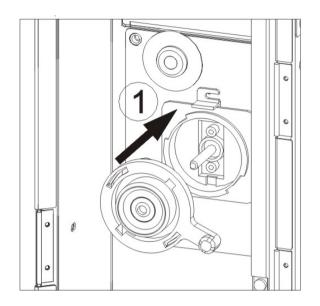
• Rinse the parts under running water. Scrub thoroughly using the brush. Dry thoroughly

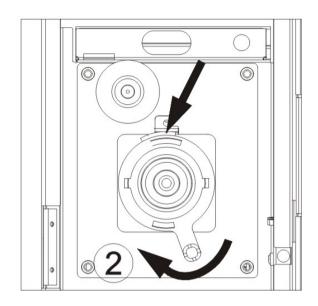


• Put back the pieces to their original position:

## 1. plastic mixing bowl base

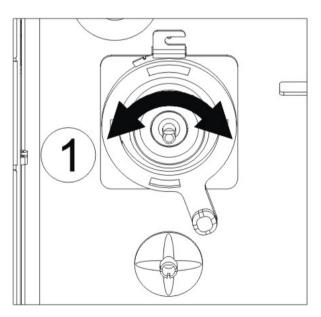
Insert the plastic mixing bowl base (1) and turn it clockwise until it reaches the position indicated by the arrow below (2).

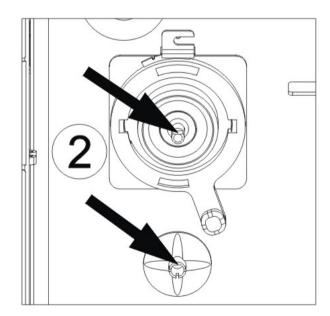




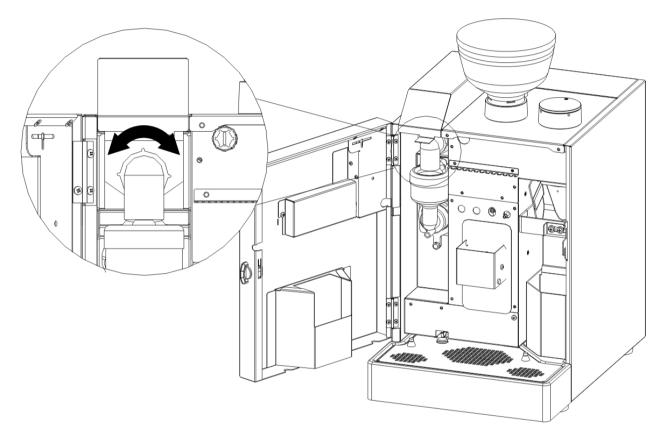
## 2. mixing blade

turn the shaft with the flat side up (1) and insert the mixing blade so that its internal flat side aligns with the one of the shaft.





- 3. mixing bowl with its cover
- 4. connect the tubes coming from the mixing bowls to the drink spouts support
- Return the powder containers into the Machine.
- Adjust the shoot to point to the mixing bowl.



Close the door.

# 5 Operating the software

Please refer to the App / Touch screen Software Manual.

## 6 Daily maintenance Check list

## 6.1 Check list

This check list is the summary of the operations to do on a daily base to maintain the HLF 1700 in a perfect state ready to be used:

- ✓ Automatic Daily Cleaning. (Ref. chapter 4)
- ✓ Additional Daily Cleaning (manual). (Ref. chapter 4)
- ✓ Beans hopper/s filled with coffee beans
- ✓ Instant powder container filled (only if Soluble is installed)
- ✓ Outside cleaned and dusted

## 7 Inactivity

In case of long inactivity of the coffee machine it is necessary to carry out certain preventive operations:

- ✓ Make all the cleaning cycles and clean the machine as well to avoid troubles when restarting the machine in the future.
- ✓ Turn OFF the HLF 1700.
- ✓ Disconnect the power cord from the wall plug.
- ✓ Empty coffee beans from the coffee beans hopper/s.
- ✓ Empty the instant powder container (only if Soluble is installed).
- ✓ Store in rooms with the environment requirements necessary (refer to paragraph 1.4, chapter 1).

## 8 Disposal

The following requirements must be observed in the case of disposal.



#### **WARNING**

Persons who satisfy the necessary qualification and training requirements may only carry out disassembly and disposal of the equipment.



#### NOTE

Information on disposal organizations and collection points can be obtained from your local administrative authority.

During disposal, it is necessary in any case to comply with the pertinent national and regional laws and directives.

The machines do not contain any materials whose disposal requires special approval.

- Disconnect equipment from power.
- Remove any product raw materials, such as coffee beans and instant soluble powder, from the equipment.
- Empty coffee grounds container.
- Take the equipment apart.
- Recycle individual parts according to material type.
- Dispose of non-recyclable materials according to type.

## 9 Guarantee, consumables, spare parts, ordering procedure

#### 9.1 Guarantee

We guarantee the trouble-free function of this machine for 12 months or a maximum 100'000 beverage dispenses. The guarantee period starts from the day of delivery.

During the guarantee period any defects, which can be traced back to material faults, defective workmanship or faulty construction, will be free rectified by us or by a company authorized by us. The precondition here is the proper use and the correct handling of the machine according to the relevant descriptions in this operating manual.

Accordingly we will not accept any liability in the following cases:

- Faults caused by contamination as a result of improper cleaning (e.g. blocked valves or mixer)
- Faults due to lime scale build-up or other deposits when operated with water softening equipment (e.g. boiler or water pumps)
- Faults due to excess electrical voltages (e.g. burned computer boards)

We will not accept liability for damage to all devices arising from poor maintenance and care by the customer. We will not accept liability for defects and faults in our equipment, which can be traced back to inexpert repairs or the installation of spare parts which do not correspond with the original versions. The manufacturer assumes no liability for any consequences resulting from modifications having been made to the devices, whether inside or out.

Normal wear of all parts, which are subject to natural wear, is excluded from the guarantee.

#### This includes:

- Seals
- Filters
- Coffee group
- Paint coatings
- Grinding discs

Labor costs for disassembly and re-assembly of the parts and any time of diagnosis are not covered under warranty.

To validate the guarantee claim the defective part must be returned to the manufacturer. After inspecting the returned part the manufacturer reserves the right to reject a guarantee claim if one of the conditions referred to above exists.

The acceptance of a guarantee claim for damage due to a fault is only possible following the written report of the manufacturer. Quality settings, which were not carried out on the basis of the fault, are excluded from the guarantee. Any work carried out during the guarantee period will not extend its term.

## 9.2 Consumables, spare parts, ordering procedure

This normally affects service technicians, third-party customers or resellers.

To avoid misunderstandings when ordering consumable materials or spare parts, we request that you always provide the following data with your order:

- Device identification according to the type plate.
- Description and article number of the consumable material or spare part.
- Quantity of the required consumable materials or spare parts.

Device-specific consumable materials or spare parts must only be procured from the customer service location in the respective country. Can be used only device-specific spare parts made by the manufacturer.

The manufacturer rejects any liability for the situation in which it is found that non device-specific spare parts have been installed in the respective machine.

# 10 Troubleshooting

Please refer to the App / Touch screen Software Manual.