

Vitro S1 Grinder Calibration

Grinder calibration is an essential requirement for the machine on first installation for optimal machine usage. Depending on the coffee bean type being used there are large variations between beans which must be setup and calibration from the factory default.

If these steps are not followed the machine is liable to either under or overdose coffee causing poor drinks performance or a brewer jam.

Item Needed:



Pocket or regular gram scales

Capable of holding up to 50 grams

Step 1:



Turn machine power switch to 'ON'

Open the bean hopper and load the machine with coffee beans

Open the bean hopper shut off

Step 2:

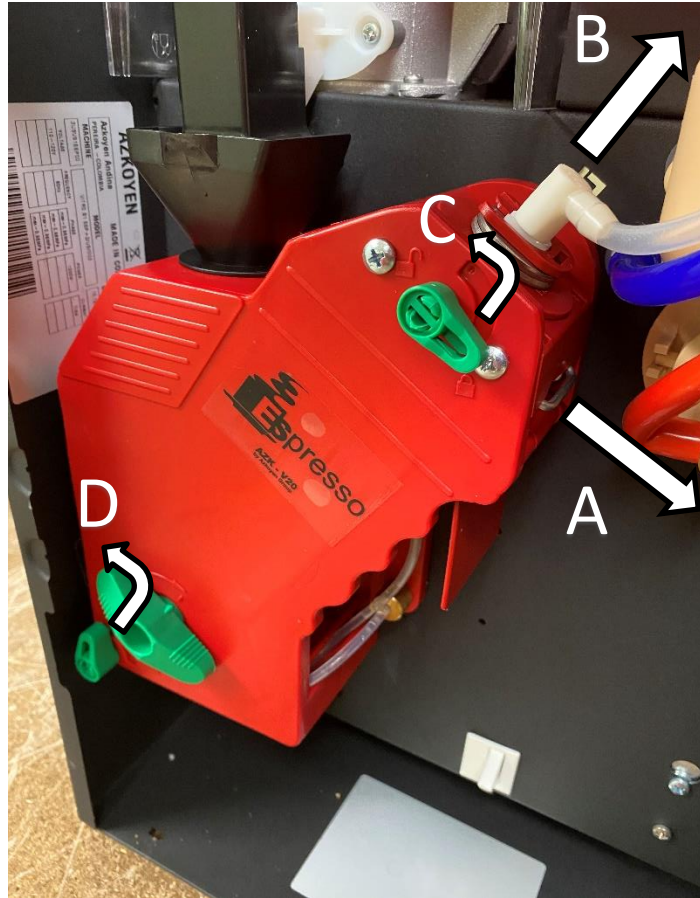


Remove the the following items:

Coffee Waste Bin

Drip Tray

Step 3:

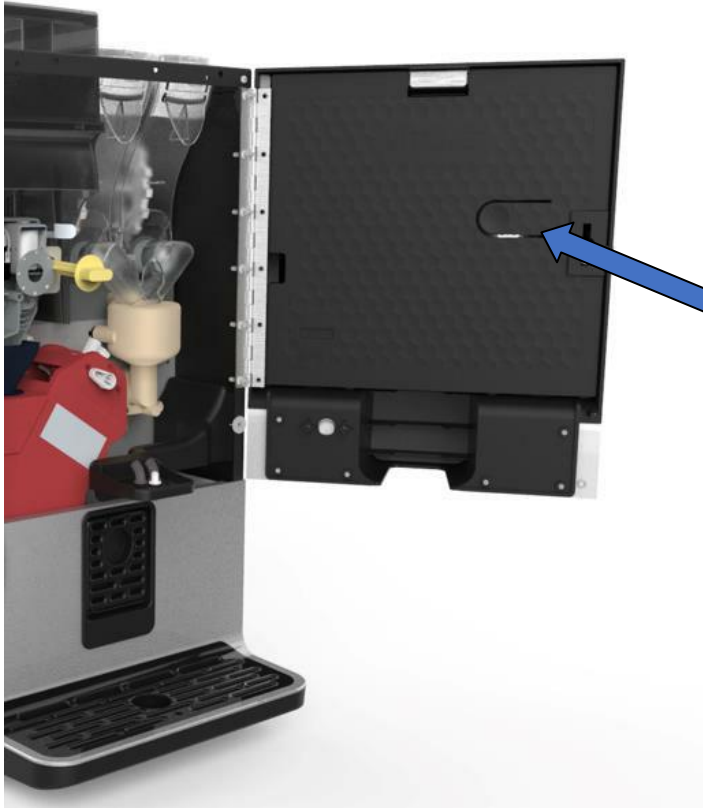


Remove the brewer piston from the brewer body by pulling the locking bar (A) down on an angle away from the brewer. Once complete, slide the piston (B) up away from the body of the brewer. (NOTE: AZK20 piston does not fully remove)

Rotate the GREEN locking latches on the brewer body to the unlock position, nearly vertical (C and D).
Remove the two screws next to the top right corner latch.

The brewer body can now be removed from the machine.

Step 4:

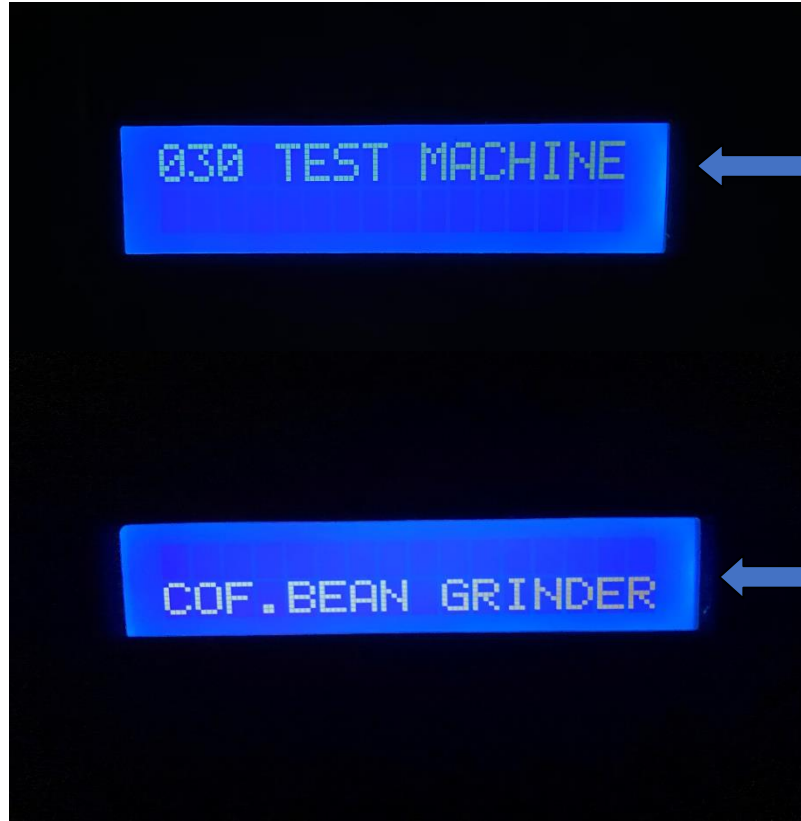


Enter the Engineers Mode

On the rear of the door press PROG:

Machines display will show '010 LISTING'

Step 5:



Scroll UP with the 1st selection key until the display shows '030 TEST MACHINE'

Enter this with the 4th selection key

Scroll UP with the 1st selection key until the display shows 'COF. BEAN GRINDER'

Step 6:

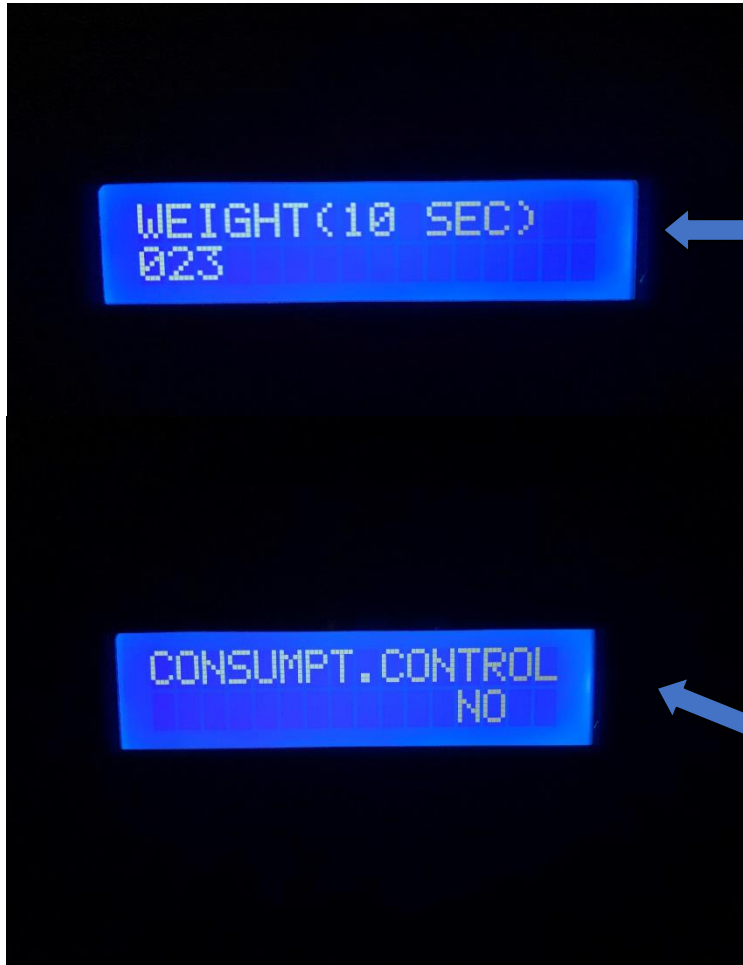


Place/hold a cup at the outlet of the coffee funnel use the 4th selection key to activate the grinder, let it operate for between 3-5 seconds and stop with the 3rd selection key, check grind consistency.

If this need to be adjusted use the white adjustment handle located next to the grinder (A), turning to the right will make the grind finer, turning to left will make the grind coarser.

Repeat the 3-5 second test to ensure you are working with the fresh grind consistency and then re-check. The consistency should be between sand and baby powder for optimal performance.

Step 7:



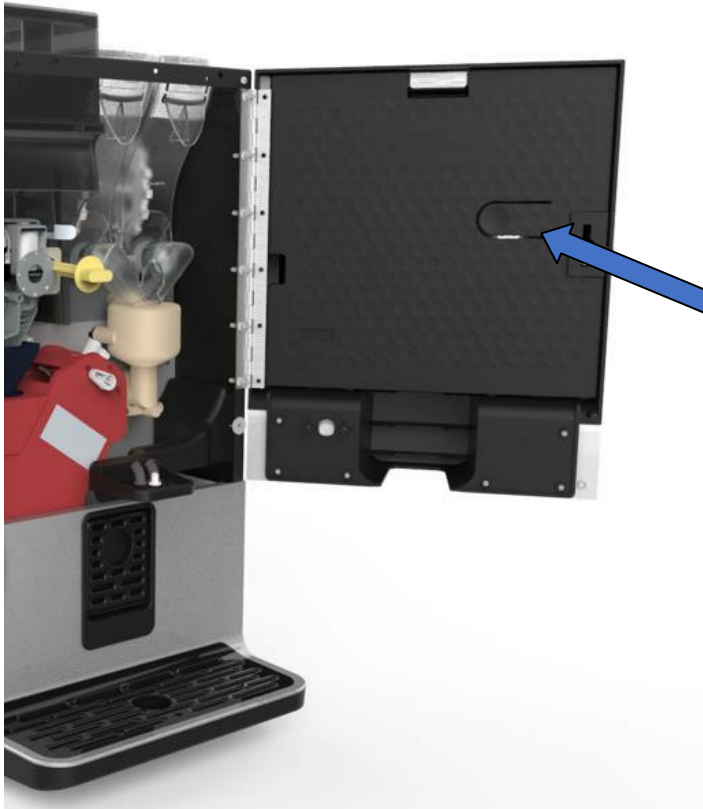
Zero/TARE a cup on gram scales

Place/hold a cup at the outlet of the coffee funnel use the 4th selection key to active the grinder, let it operate for the full 10 second test, it will automatically stop, weigh the coffee.

The recommendation is between 25-28g in the 10s test, the machines display will ask for this weight, use the 4th key to step across from the first blinking number to the next if the weight is correct. If incorrect press the 3rd key to restart, adjust the grinder as shown in Step 6 and retest. If correct use the 1st key to scroll up and 2nd key to scroll down with 4th key saving the number.

Once the last number has been input the display will request Consumption Control Yes/No, Enter on NO with the 4th selection key.

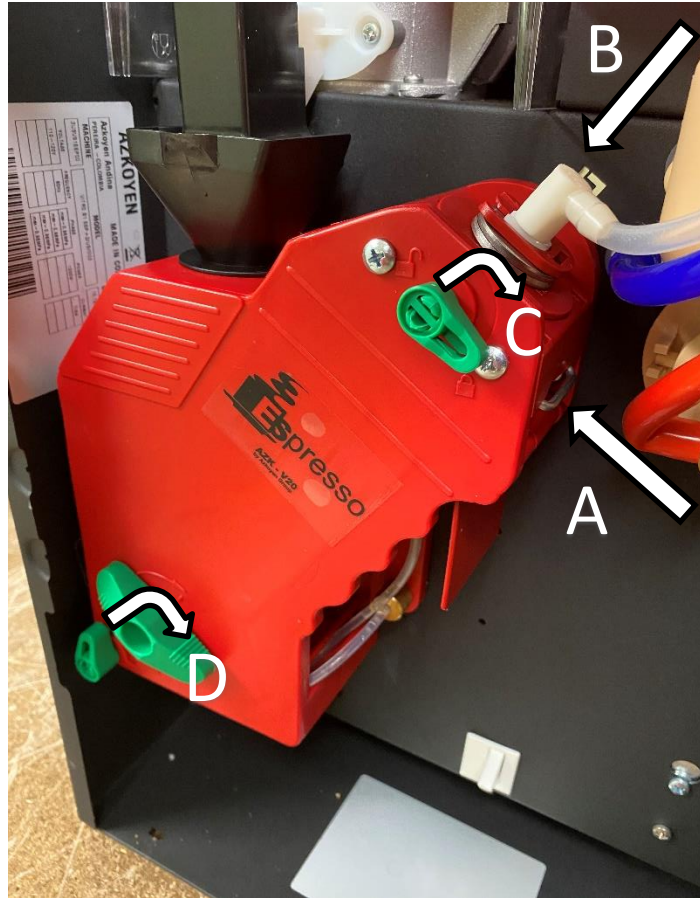
Step 8:



Exit the Engineers Mode

On the rear of the door press PROG x3 to escape

Step 9:



Re-attach the brewer body to the machine, rotate the GREEN locking latches on the brewer body to the lock position (C and D).

Re-attach the two screws next to the top right corner latch.

Re-insert the brewer piston by pushing it down back into the brewer body (B) (Note: the piston is keyed so will only insert in one position).

Re-insert the locking bar (A) pushing back up and into the brewer body until locked

Step 10:



Power cycle the machine to allow the brewer to home.

Once complete produce an Espresso drink, the timing should be between 20-30 seconds from the start of the second water pump till the end of the espresso being produced.

NOTE:

This process should be undertaken at first installation, however it will also need to be undertaken again around 2 weeks post installation to refine the grinder blades or 4-6lbs of coffee once their initial wear in period has elapsed. The calibration is then expected to be undertaken every six months.

www.azkoyenvendingusa.com

Technical Contact:

Nick Pavey - North American Technical Manager

Cell: (704) 208-815

Email: Nickpavey@azkoyen.com

Stephen Mattingly – Technical Support

Cell: (704) 258-9388

Email: Stephenmattingly@azkoyen.com