

Vitro X1 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 note 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:



Open the bean hopper and load the machine with coffee beans

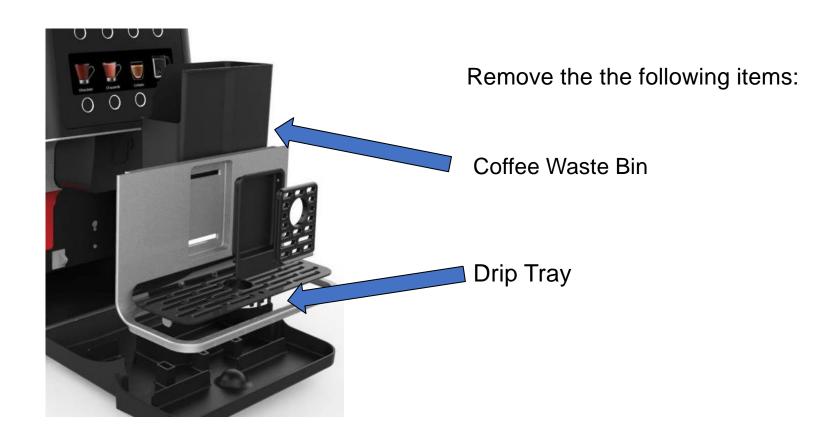
Open the bean hopper shut off







Step 2:









Step 3:

Remove the brewer body from the machine, ensure the large central BLACK handle (A) is horizontal. Power cycle the machine and turn off when horizontal if not on initial power on.

Undo the thumb screw in the top right corner of the brewer (B).

Rotate the BLACK locking latch in the bottom left corner of the brewer body to the unlock position, nearly vertical (C).

The brewer body can now be removed from the machine.







Step 4:

Enter the Engineers Mode:

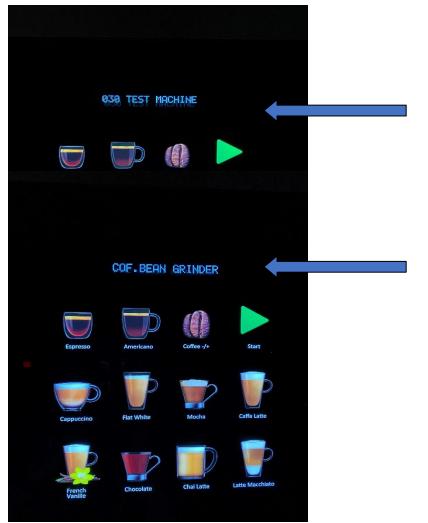
On the rear of the door press using the ABCD handheld remote press the C key once to enter the programming mode.

Machines display will show 'Door Open'

Press C to clear until the display shows '010 LISTING'







Step 5:

Scroll UP with the A selection key until the display shows '030 TEST MACHINE'.

Enter this with the D key.

Scroll UP with the A key until the display shows 'COF. BEAN GRINDER'.







Step 6:

Hold a cup at the outlet of the coffee funnel use the D key to active the grinder, let it operate for between 3-5 seconds, stop with the C 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 (clockwise) will make the grind finer, turning to left (counter clockwise) will make the grind coarser.

Repeat the 3-5 second test to ensure you have purged the grinder and are working with fresh grind 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

Hold a cup at the outlet of the coffee funnel use the D 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 D key to step across from the first blinking number to the next if the weight is correct. If incorrect press C, adjust the grinder as shown in Step 6 and retest. If correct use the A key to scroll up and B key to scroll down with D saving the number.

Once the last number has been input the display will request Consumption Control Yes/No, Enter on NO with the D Key.







Step 8:

Exit the Engineers Mode

On the rear of the door press C x3 to escape







Step 9:

Ensure the large BLACK central handle (B) is horizontal when re-attaching the brewer body to the machine.

Locate the latch in the bottom left corner first (C) and then rotate the BLACK locking latch in the bottom left corner on the brewer body to the lock position – horizontal (C).

Re-attach the thumb nut in the top right corner (A).





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.





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