



NESCAFÉ® Alegria A1060E

Beverage System

User Manual
Original Instructions



INDEX & WARNINGS

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INDEX & WARNINGS

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WARNINGS



DANGER
Hot water



DANGER
Electric shock



DANGER
Use the service
key to prevent
injury



DANGER
Moving parts



Always switch
OFF the
machine before
performing any
cleaning activity.



Wash hands
before
performing these
operations.



Use gloves
for handling
chemicals.



Use clean
foodgrade utensils
for cleaning (do
not use wooden
utensils).



Follow the cleaning, disinfection and
maintenance schedule in this user manual.
When in doubt, always consult this manual.

- **CAUTION:** Risk of fire and electric shock. Replace only with manufacturer's original cord set.
- Disconnect from power supply before servicing.
- To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel.

ATTENTION:

To ensure quality and safety, use only Nestlé Professional products and potable water. This machine must remain closed during operation. Do not place the machine in direct sunlight or near a source of heat or under rain.

DISCLAIMER:

This machine should not be serviced by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children under 8 years old must be supervised when using the machine. Children must not play with the machine. Children under 8 years old must not carry out cleaning and maintenance procedures. This machine is intended for indoor use.

- small shops, convenience stores and kiosks
- bars and restaurants
- staff kitchen areas in shops, offices and other working environments
- hotels and motels

SPECIFICATIONS:

A1060E

Power: 230 V / 50Hz-60Hz - 2100W

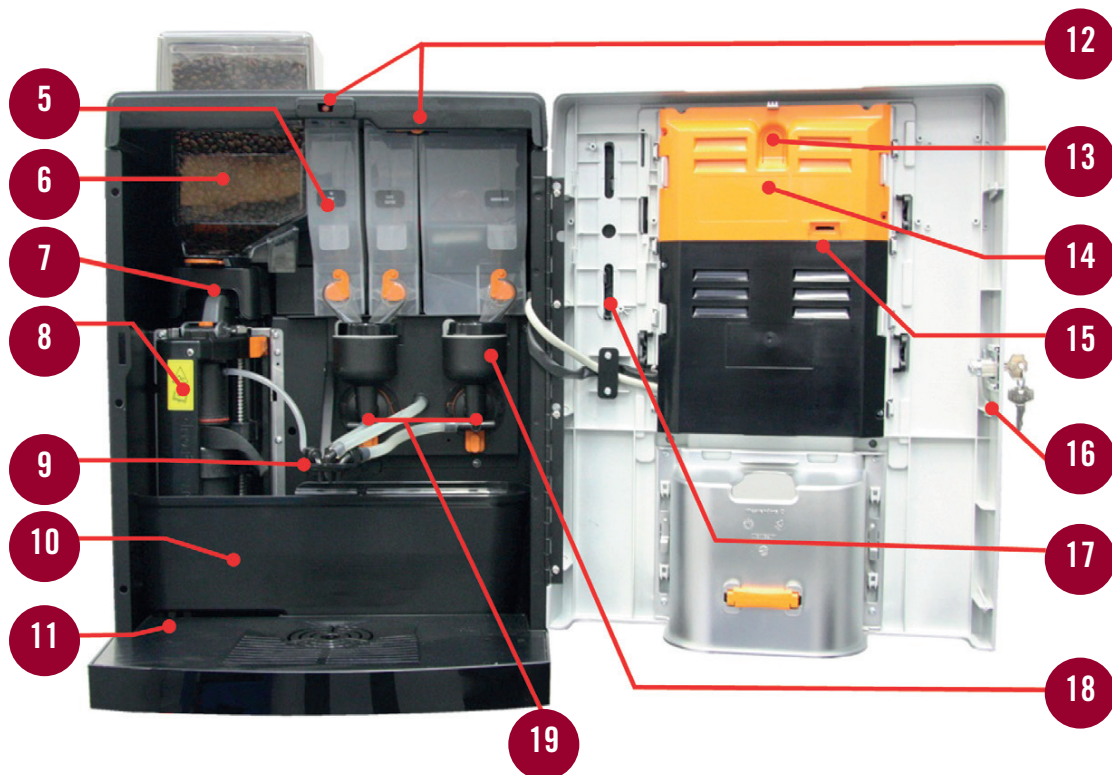
Dimensions: Height: 67.0cm • Depth: 56.3cm • Width: 42.0cm • Weight: 34.0kg

BASIC PARTS OF THE MACHINE

2



1. Front panel
2. Selection buttons
3. Espresso cup stand
4. Drip tray and grid



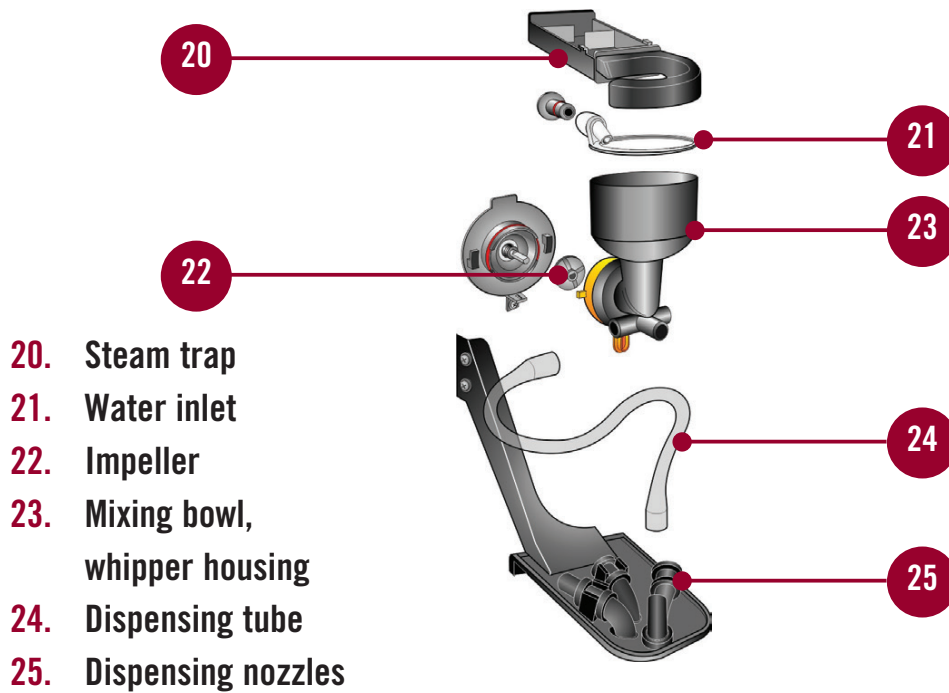
5. Instant product canister
6. Coffee beans canister
7. Coffee grinder
8. Coffee brewer
9. Nozzle support
10. Grounds container
11. Level sensors
12. Door switch and service key

13. Internal button (PROG)
14. Protection carter
15. Flash key housing
16. Door lock
17. Coin box housing
18. Mixing bowl
19. Mixer motors

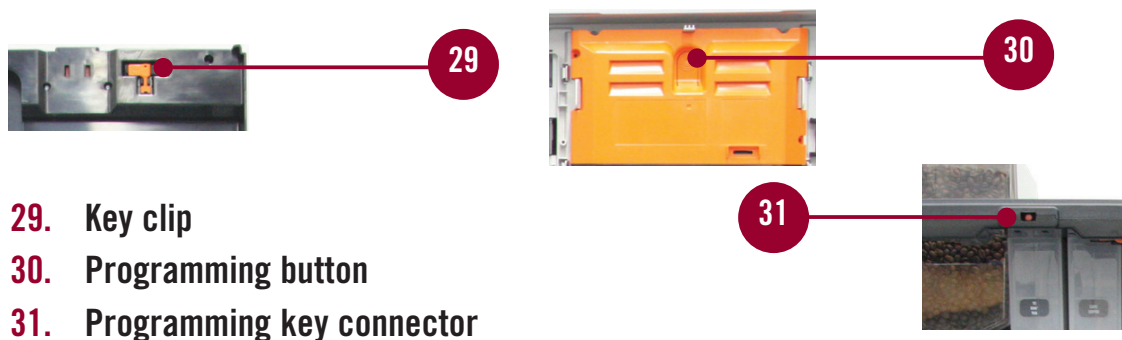
2

BASIC PARTS OF THE MACHINE

Mixing bowl and detailed parts



Coffee brewer



LOADING PRODUCTS

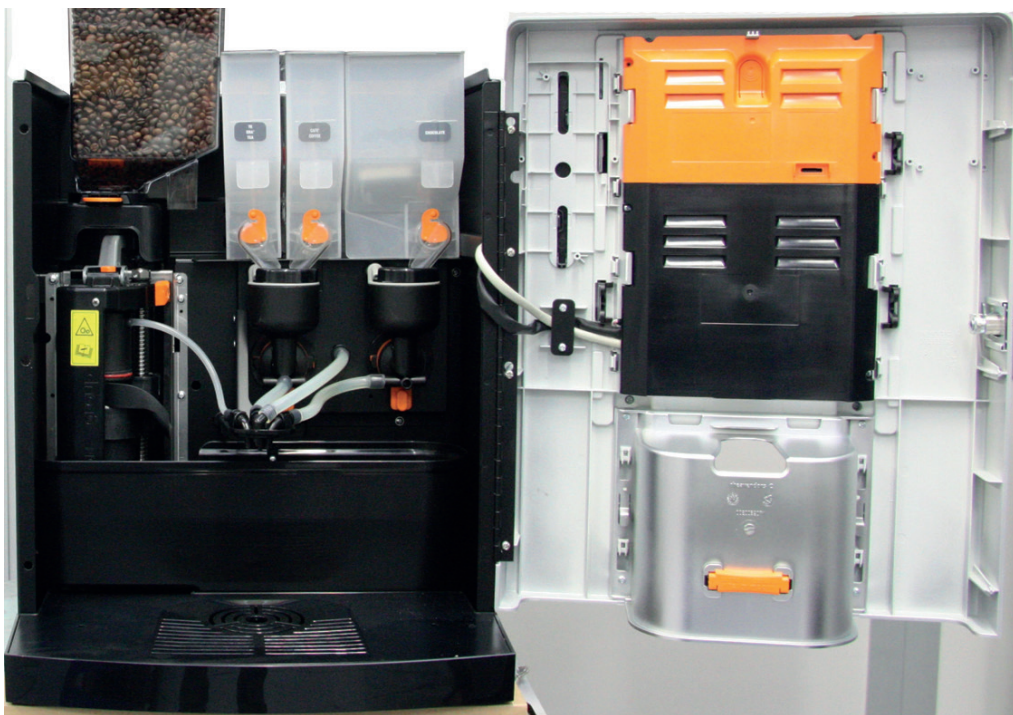


WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

PRODUCT MANAGEMENT

NOTE: Some products may contain allergens (substances that trigger allergic reactions), please check the allergen declaration on the product packaging. Take care at all times to avoid cross contamination within the machine. If cross contamination occurs refer to section 6 and clean all affected parts. Use only Nestlé Professional Products approved for use with this machine. Do not substitute or mix products.

1. Open the door.



3

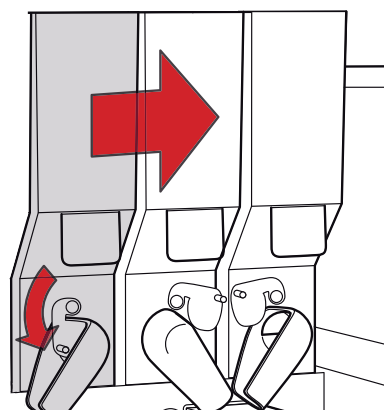
LOADING PRODUCTS



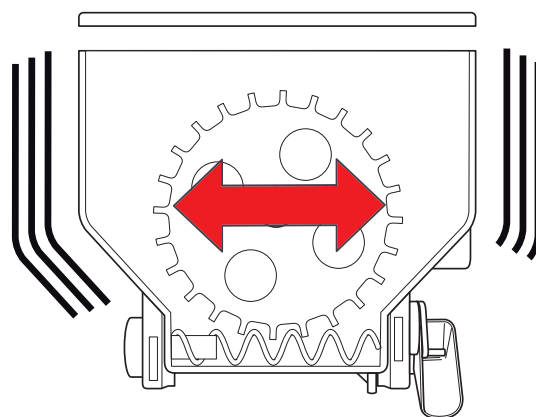
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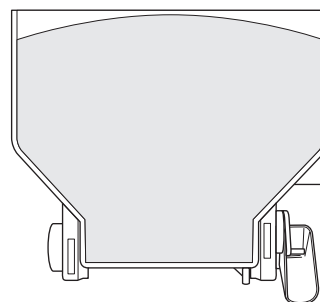
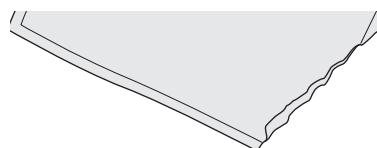
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2. Close the powder chute and remove the canister, if desired you can lift the lid of the machine for easier access to the canister.



3. Before opening agitate the canister to force all remaining powder down the delivery screw.

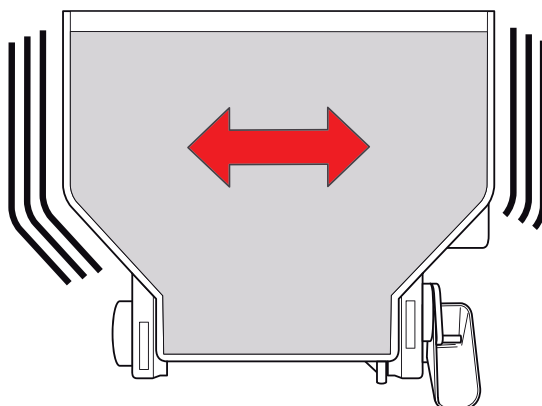


Soluble products

4. Fill all instant canisters with product until around 1 cm from the top.

R&G

5. Fill the canister with the R&G quantity for half a day.



6. Close the canister with lid.

7. Shake gently to equalise.

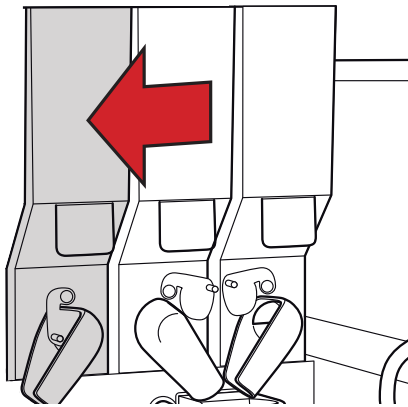
LOADING PRODUCTS



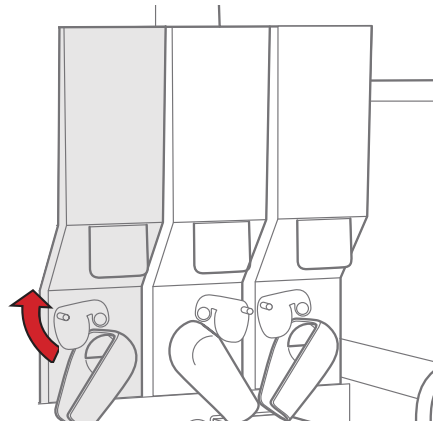
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PRODUCT MANAGEMENT

NOTE: Some products may contain allergens (substances that trigger allergic reactions), please check the allergen declaration on the product packaging. Take care at all times to avoid cross contamination within the machine. If cross contamination occurs refer to section 6 and clean all affected parts. Use only Nestlé Professional Products approved for use with this machine. Do not substitute or mix products.



8. Put the canister back in the correct place (ensure correct connection with the powder motor).



9. Open the powder chute.



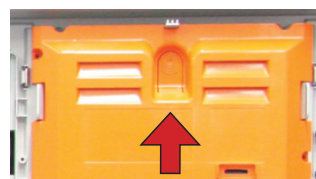
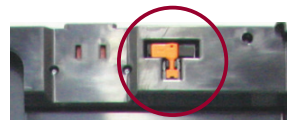
10. Close the front door.

11. If no product is available to dispense, drink display will show:

product reserve
F

not available
7

A): Open door.
B): Refill the product canister.
C): Insert the service key into the door switch.
D): Press the prod button for approximately 10-15 seconds, until the display shows the message below.



SET PRODUCT
OK

3

LOADING PRODUCTS



**WASH HANDS THOROUGHLY WITH WATER AND SOAP
BEFORE HANDLING THE MACHINE AND THE PRODUCTS.
ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.**



DANGER
Moving parts



DANGER
Use the service
key to prevent
injury

COFFEE BEAN CANISTER

product reserve
COF



1. Open the door.
2. Refill the bean canister.
3. Shut the door.

LOADING PRODUCTS

3



THIS MACHINE SHOULD ONLY BE USED WITH POTABLE WATER OR BOTTLED WATER TO ENSURE CONSISTENCY AND BEVERAGE QUALITY.

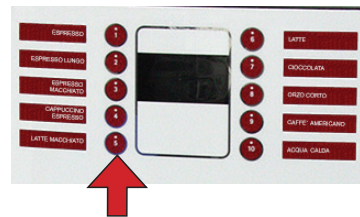
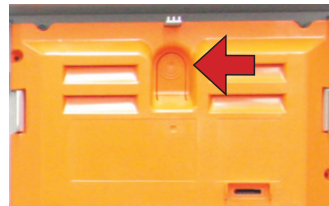
WATER FILTER DE-COUNTER

If the technician programs the water filter de-counter a warning message will display to replace the water filter and reset the counter.

change water filter



1. Open front door and insert the key clip.



water filter cnt
(00) 00

2. Press the programming button.
Press KEY 5.
Select the water filter cnt.
Press the programming button.

3. The message displays the confirmation.
Remove the key clip and close the front door. The machine is now ready to use.

reset filter
ok

4

DISPENSING A DRINK



DANGER: HOT WATER INJURY

NOTE: Beverage quality will be increased by use of the espresso cup stand. Where cup size permits, always use the espresso cup stand. This machine should only be used with potable or bottled water to ensure consistency and beverage quality.

NOTE: Never remove the cup or place your hands in the dispensing area during preparation!

NOTE: For advice on best practices for water safety/quality and hardness, please refer to the Nestlé Professional Water Management Tool. <http://www.watermanagementtool.com>



1. Place a cup exactly in the centre of the grid or on the espresso cup stand for espresso.

2. Select a drink by pushing a selection button.

3. The desired selection button will remain ON and all other buttons will switch OFF.

4. The dispensing area will be illuminated by a flashing light and the display will show the name of your chosen drink. When dispensing has finished all selection buttons will light up and the dispense area light will remain ON.

5. When the display shows 'remove cup please', remove the cup and enjoy your drink.

RINSING

5



DANGER: HOT WATER INJURY

NOTE: Every time you carry out a rinse, take the opportunity to empty the drip tray.

MORNING, AFTERNOON, EVENING (3x / DAY)

Semi automatic rinse process.

FOR THE MIXING UNIT



1. Place a bucket (minimum 0.5 litre) on the drip tray to collect the rinsing water.
2. Push and hold buttons 5 and 10 simultaneously for a few seconds.

3. The automatic rinse process will start by rinsing mixing bowl 1, then mixing bowl 2... (check display).
4. When complete, discard the dirty water.

FOR THE BREWER

1. Open the door.
2. Place a bucket on the drip tray (minimum 0.5 litre).
3. Press Prog key.
4. Press button 4.
5. Press button 1.
6. Press Prog key.
7. Shut the door.
8. When complete, discard the dirty water.

**2=DATA 4=CLEAN.
5=MAINTENANCE**

**1=brewer 2=mx1
3=mx2 4=wat 8=Hc**

cleaning bw

6

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.

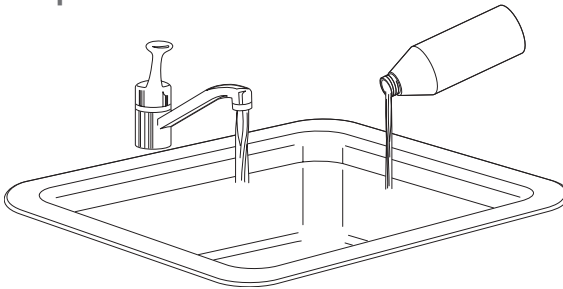


WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

NOTE: Respect top-down approach for cleaning.

Materials: Single use paper towels, brushes, detergent and disinfectant.

Preparation of disinfection solution:



1. Prepare a 200 ppm free chlorine foodgrade disinfectant.

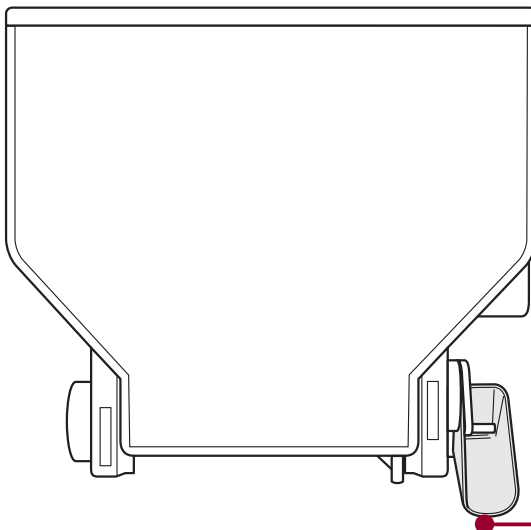
2. Completely submerge all dismantled parts in the solution for at least 20 minutes.

3. Wipe dry with a single use paper towel completely before reassembling.

EVERY 24 HOURS

Manual cleaning process.

A. Powder chute:



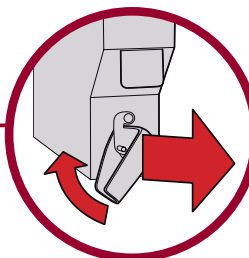
1. Open the front door.

2. Close the powder chute and clean it with a brush.

Every time new product is loaded close the powder chute, unclip and remove it.

3. Clean (and/or disinfect) according to the Mandatory Cleaning and Disinfection Table on page 19.

4. Rinse with clean water and wipe dry with a single use paper towel completely before reassembling.



Ensure the powder chute is completely dry before refitting to the canister. Failing to do so could adversely affect consistency and in cup quality by contamination or clogging of the chute.

NOTE: All parts of the powder chute can be cleaned in a dishwasher.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



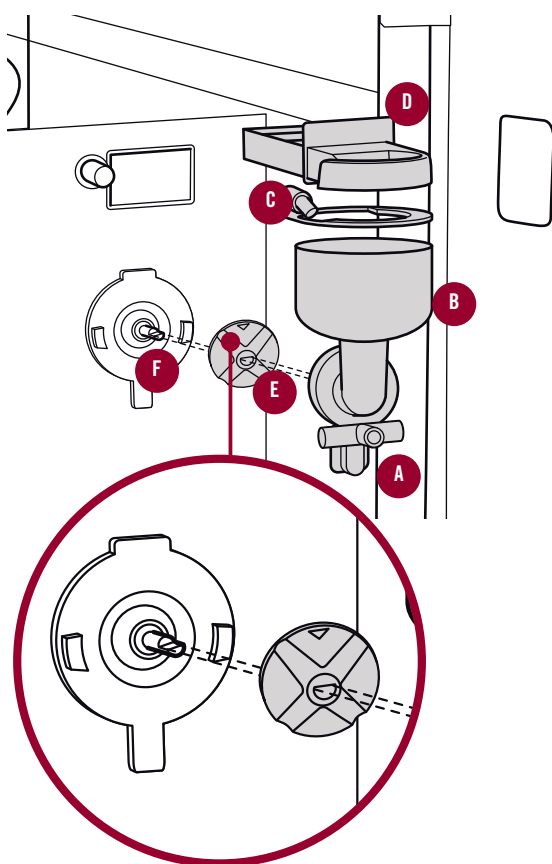
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Materials: Single use paper towels, brushes, detergent and disinfectant.

EVERY 24 HOURS

Manual cleaning process.

B. Steam traps and mixing bowls, whipper housings, impellers and dispensing tubes



NOTE:

Please ensure the following when reassembling mixing bowl:

- 1) correct alignment of impeller and whipper motor shaft
- 2) correct alignment of motor housing and mixing bowl with clamp

1. Open the front door.
2. Close powder chute and remove canister.
3. Move the clamp (A) to the right to unlock and remove the mixing bowl (B) and water inlet (C) all together.
4. Remove the steam trap (D).
5. Remove the impeller (E) from the whipper motor shaft (F) if desired you may use the steam trap as a lever. Remove the 'O'-ring.
6. Disconnect the beverage dispensing tube from mixing bowl outlet, dispense head bracket.
7. Clean (and/or disinfect) all parts according to the Mandatory Cleaning and Disinfection Table on page 19.
8. Rinse with clean water and wipe dry with a single use paper towel completely before reassembling.
9. Additionally, before reassembling, wash and disinfect the whipper motor shaft (F) and area with hot water.

NOTE: All parts of the steam traps, mixing bowls, whipper housings, impellers and dispensing tubes can be cleaned in a dishwasher. Cleaning of whipper motor collar and seal should be performed only by a technician.

6

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

Materials: Single use paper towels, brushes, detergent and disinfectant.

EVERY 24 HOURS

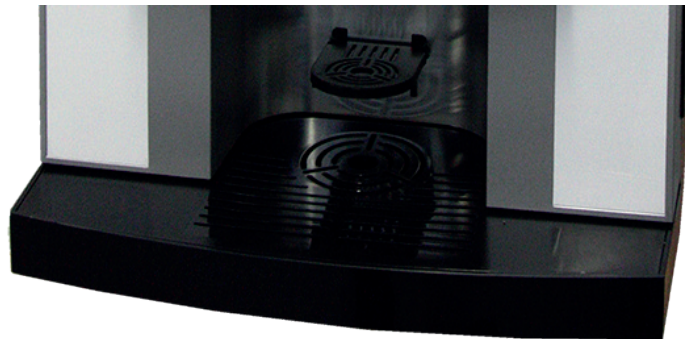
Manual cleaning process.

C. Drink delivery area and exterior of the machine



1. Open the door.
2. Clean (and/or disinfect) according to the Mandatory Cleaning and Disinfection Table on page 19.

D. Drip tray grid and espresso cup stand



1. Empty the drip tray.
2. Unclip and remove the espresso cup stand.
3. Clean (and/or disinfect) all parts, according to the Mandatory Cleaning and Disinfection Table on page 19.

E. Empty waste coffee grounds



1. Before putting back the drip tray, remove the ground container, clean (and/or disinfect) according to the mandatory cleaning and disinfection table on page 19.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.

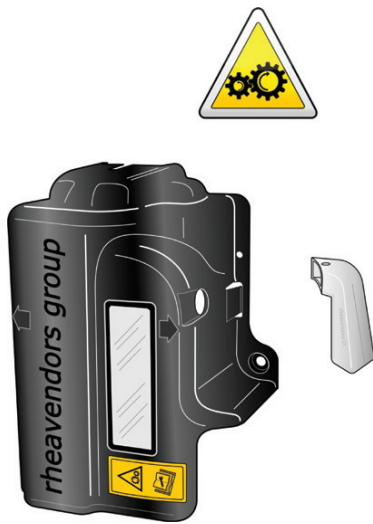


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Materials: Single use paper towels, brushes, detergent and disinfectant.

EVERY 24 HOURS

Manual cleaning process.

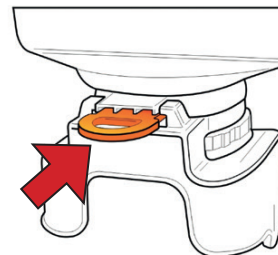
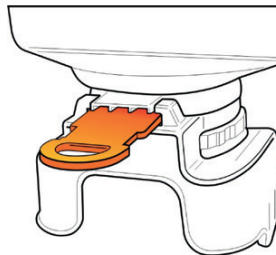


The whole coffee brewer can be cleaned and washed with running water.

1. Remove the coffee dispensing tube.
2. Unclip the carter.
3. Remove the coffee brewer.

NOTE: These parts cannot be cleaned in a dishwasher.

WEEKLY / MONTHLY



1. Remove the coffee hopper by pushing the orange closing baffle and lift the hopper. (Pay attention not to spill the content.)
2. Clean (and/or disinfect) all parts, according to the Mandatory Cleaning and Disinfection Table on page 19.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

Materials: Single use paper towels, brushes, detergent and disinfectant.

WEEKLY

NOTE: Buy local dedicated product to clean R&G Machine for Grinder and Brewer.

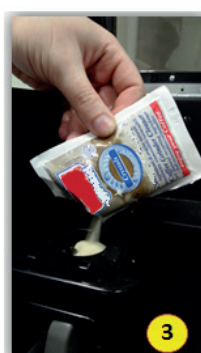
GRINDER CLEANING



1



2



3



4

1. Prepare one dose of product.
2. Remove the bean hopper.
3. Put 1/2 a portion of the "Puly Grind" into the grinder.
4. Put the beans container on its place and open the orange baffle.
5. Prepare 2 or 3 espressos and discard them.

BREWER CLEANING



1

clean : 1=pb 2=mx1
4=water 8=hc .

2

Put pastille and
push P10=START

3



4

1. Prepare one tablet.
2. Press the PROG key and then press key 4, choose "hc." (key 8).
3. Wait until the machine asks you to put the pastille in.
4. Put the pastille into the brewing chamber and press key 10.
5. The machine will inform you on each step of this process.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



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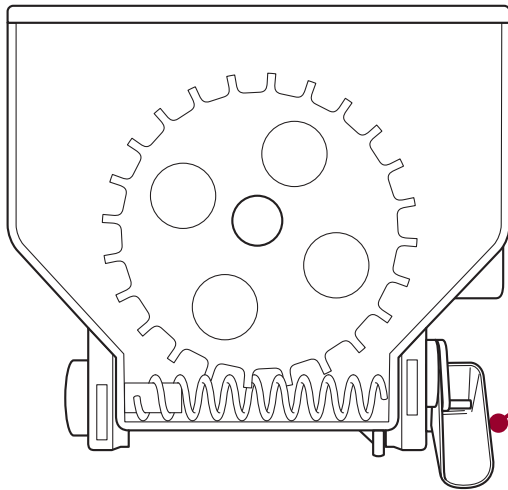
Materials: Single use paper towels, brushes, detergent and disinfectant.

WEEKLY / MONTHLY

For various items, see the Mandatory Cleaning and Disinfection Table on page 19.

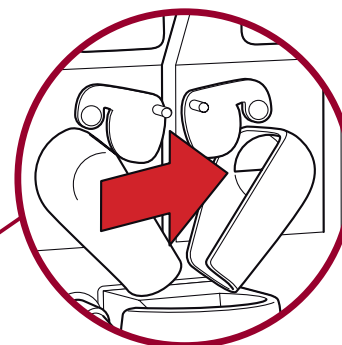
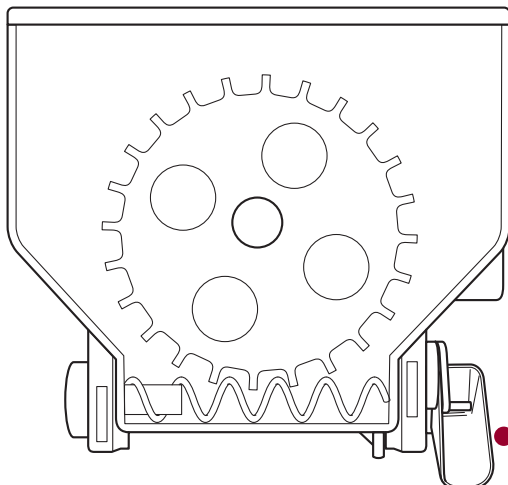
TWICE A YEAR

Ingredient canister.



1. Disassemble all parts of the canister: dosing screws, wheels, powder chute, etc.

2. Disinfect all parts according to Mandatory Cleaning and Disinfection table on page 19.



NOTE:

Ensure the correct parts are used when reassembling the canisters, as there are:

- 2 different canister sizes.
- 2 different outlet sizes.
- 2 different dosing screws (different pitch); the small screw is used for coffee.

To ensure consistent In-Cup Quality, use correct parts when reassembling the canisters.

All parts of the ingredient canister can be cleaned in a dishwasher.

TROUBLESHOOTING GUIDE

WARNINGS & ALERTS

ALERT CODE	DIAGNOSTICS	ACTIONS
OFF 2	Payment System	Call technician and report alert code.
OFF 3	The contact controlling the liquid level in the drip tray has been activated.	Empty and put back the drip tray, make sure that it is properly positioned.
OFF 5	EAROM	Call technician and report alert code.
OFF 6	Water Supply	Call technician and report alert code.
OFF 7	Espresso Circuit	Call technician and report alert code.
OFF 8A	Coffee Brewer	Call technician and report alert code.
OFF 8B	The machine fails to recognise the presence of the coffee brewer.	Make sure the coffee brewer is correctly positioned.
OFF 9	As soon as the grinding phase has been completed, the brewing chamber of the variflex coffee brewer is moved up to the upper piston to compress the ground coffee. If the motor fails to encounter the expected resistance during this phase, this means the ground coffee quantity is less than required or completely lacking.	Refill the bean canister and ensure the orange closing baffle is open.
OFF 10	EAROM	Call technician and report alert code.
OFF 14	Water Inlet	Call technician and report alert code.
OFF 16	Programming Keyboard	Call technician and report alert code.
OFF 17	Keyboard	Call technician and report alert code.
OFF 24	Power Supply Unit	Call technician and report alert code.
OFF 31	Espresso Coffee Water	Call technician and report alert code.
OFF 77	CPU	Call technician and report alert code.
OFF 80	MDB Change Giver	Call technician and report alert code.

For all other troubleshooting call technician.

NOTE: Highlighted section - operator can perform action.

FOOD SAFETY REMINDERS

8

CLEANING AND DISINFECTION SCHEDULE

ITEM	Daily	Weekly	Monthly	2 x per year
Powder chute	C		D	
Steam trap and mixing bowls / whipper housing / impeller and dispensing tubes	C	D		
Drink delivery area and exterior of the machine	C		D	
Espresso cup stand, drip tray and grid	C		D	
Coffee brewer Coffee grinder		C	D	
Coffee grounds container	C		D	
Coffee bean canister		C	D	
Ingredient canister				D

C: CLEANING D: DISINFECTION

NOTE: Parts **MUST** be cleaned and rinsed before disinfection.

ALLERGENS

Some products may contain allergens (substances that trigger allergic reactions), please check the allergen declaration on the product packaging (cross contamination may occur in the machine).

SERVICE ADDRESS:



www.NestleProfessional.com

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