

EMBASSY

Embassy S4 Syrup Station



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1 Terms of Use

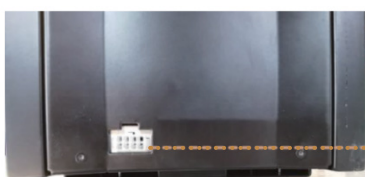
- Read the user manual carefully prior to use.
- The device is designed to provide various syrup-based beverage, and is intended for using in food services, offices, hotel, convenience store and other similar environments.
- Model of syrup can be identified by our coffee machine automatically when connected syrup to our coffee machine. If you'd like to connect the syrup to your own coffee machine, please contact customer service for help.
- The device is intended only for indoor use. It must not be used or stored outdoors.
- Do not use the device if you are not familiar with the various functions.
- Do not use the device unless it has been cleaned.
- Children over the age of 8 and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge in how to use the machine are not permitted to use the device, unless they're given supervision and instructions.
- Children may not play with the device
- After shut off for seven days we recommend thorough cleaning.

Manufacturer shall not be liable for any damage caused by improper use, and shall not be liable for installation or cleaning errors caused by improper operation. S4 must be used with our coffee machine to guarantee the installation, beverage preparation and cleaning can be used normally.

2 Warnings

- **WARNING** - Ensure that the device and cable are not near any hot surfaces such as gas or electric stoves or ovens.
- **WARNING** - Ensure that the cable is not pinched and does not chafe on sharp edges.
- **WARNING** - Have servicing work carried out by authorized persons with corresponding qualifications only.
- **WARNING** - Ensure that children and persons with reduced physical, sensory, or mental capabilities have no access to plastic packaging materials.
- **WARNING** - Do not store explosive substances e.g. aerosol cans in the device
- **WARNING** - No obstruction in the built-in structure or surrounding of device, keep ventilation well.
- **WARNING** - Do not use electrical appliances in the food storage room of the device, unless they are of the type recommended by the manufacturer
- **WARNING** - Do not store explosive substances in the device, e.g. flammable aerosols. After shut off for seven days we recommend thorough cleaning.

3 Description



Coffee machine connection

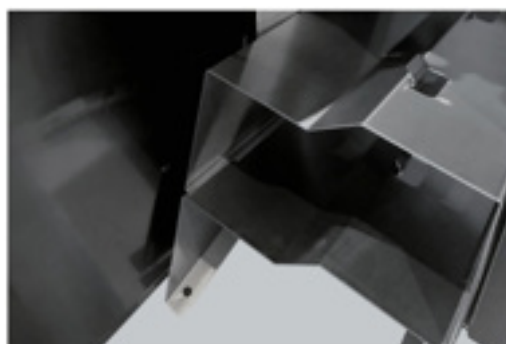


Lockable

Cable for connecting S4 to the coffee machine



Removable bottle rack



Syrup hoses with bottle stoppers



Syrup hoses connected to the coffee machine

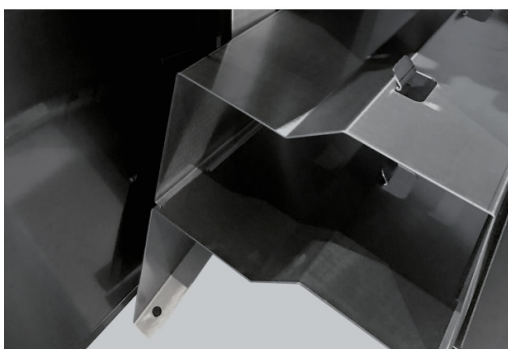


4 Technical data

Parameter	Value
Voltage	24VDC
Input current	max. 0.85 A
Pump power	7.5W
Pump current	0.2A
Efficiency:	3 - 3.5 g/s
Noise	≤70 dB
Capacity	4 bottles (1 liter each)
Power cord length	1.8m
Net weight	16 kg
Dimensions (W x H x D)	220 x 475 x 460 mm
Lockable door	Yes

5 Installation

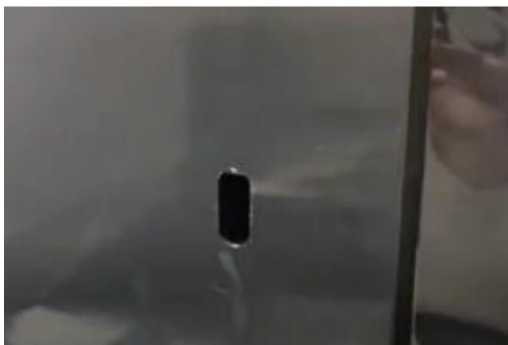
- The installation location must be dry and protected against water spray.
- The device has to be installed on a solid, level and heat-resistant base.
- The surrounding temperature shall not exceed 32°C.
- Keep the device vertically during unpacking and shipping, and contact the supplier if you find any damage.
- The product must be placed in a dry ventilated room, away from heat sources, such as radiators, air conditioning heat pipes.
- If the cable is damaged, it must be replaced by the manufacturer or similarly qualified persons in order to avoid a hazard to life.



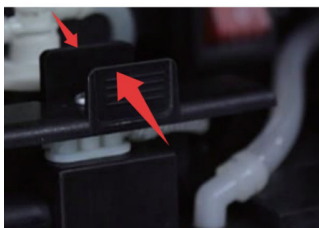
1. Put bottle rack into syrup.



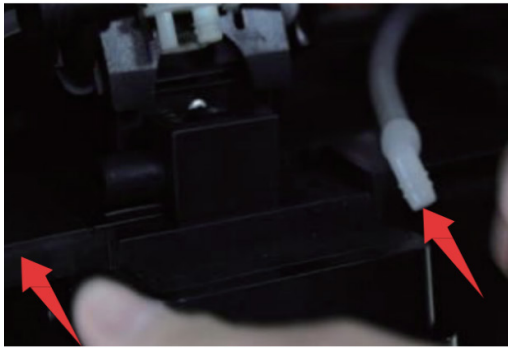
2. Insert syrup tubes with bottle stoppers into bottles, and put them on the bottle rack.



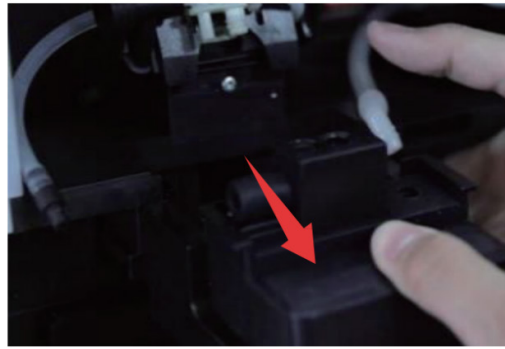
3. Insert syrup tubes into coffee machine from its left side.



4. Open front panel, press as the buckle and pull up the nozzle of milk frother.



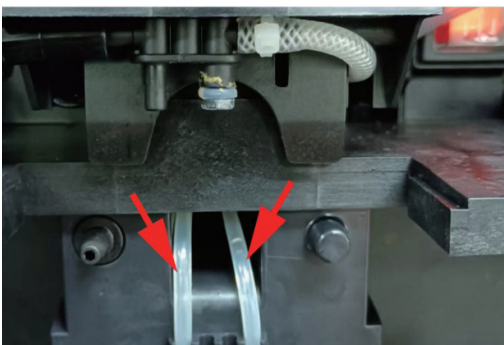
5. Disconnect the milk tube connection.



6. Pull the frother out in a forward direction.



7. Insert syrup tubes.



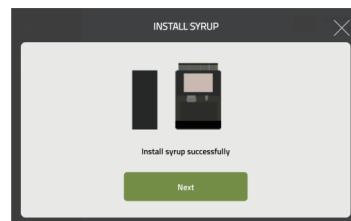
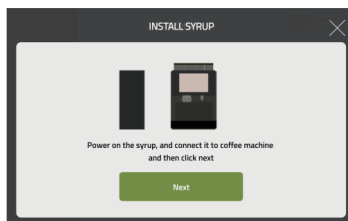
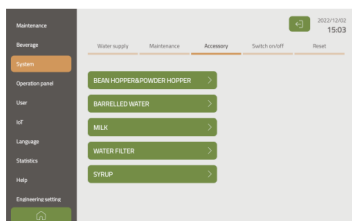
8. Insert syrup tubes into dispensing position and connect the milk frother again.



9. Connect cable to the coffee machine.

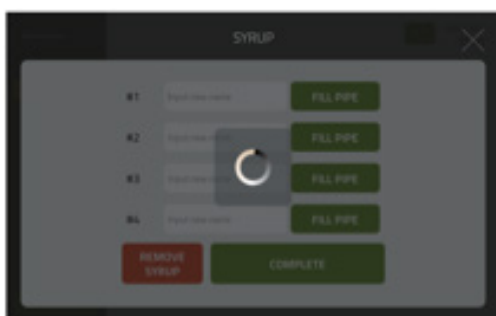


10. Connect cable to the syrup station.



11. Access to the menu of coffee machine, select System-Accessories-Syrup, and install syrup according to the instructions.

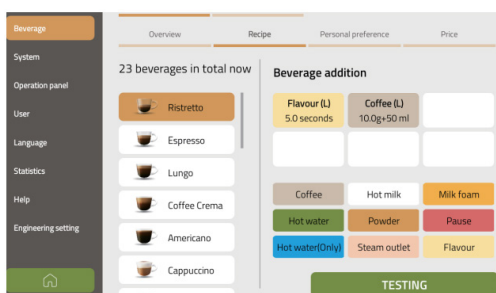
6 Dispensing beverages



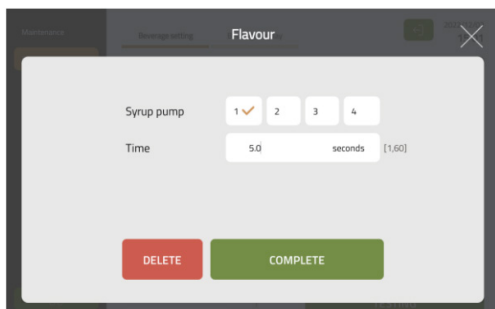
1. Select syrup and fill pipe before using syrup pump to prepare beverage.



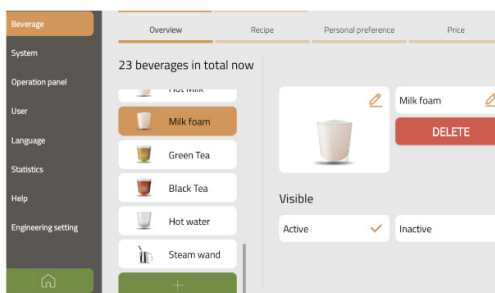
2. From left to right: #1, #2, #3, #4.



3. Select Menu-Beverage-Recipe, and touch any beverage you want to add syrup, then touch flavour and drag it into the beverage table.



4. Touch Flavour, select corresponding syrup pump number and touch COMPLETE. Then touch TESTING to prepare beverage.



11. Access to menu, select Beverage - Beverage setting - Overview - Add new beverage. Proceed to naming the beverage. Process of beverage preparation is the same as above.



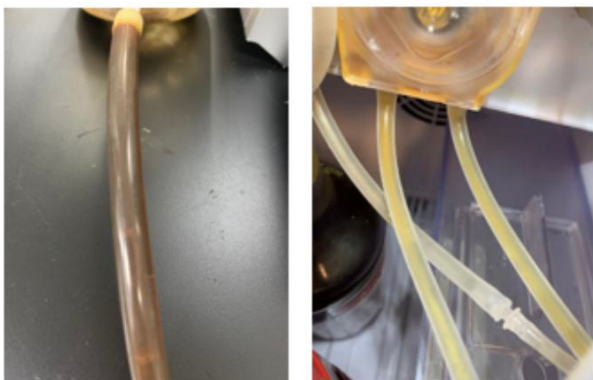
If beverage preparation without select corresponded syrup pump, the first one is used by default

7 Cleaning and maintenance

- Do not pull the cable forcibly when cleaning the device.
- Do not use sharp objects when cleaning the device, but use dry cloth and neutral cleaning agent.
- Clean syrup at least once a month, using vacuum cleaner or brush to clean the dust inside.
- Do not clean the device directly under water.
- After cleaning, select fill pipe for using syrup function again.



Cleaning and maintenance for syrup need to be used in conjunction with the coffee machine.



Risks of insufficient cleaning:

- Clogging the pipe
- The growth of bacterial microorganisms
- Fermentation and stink,
- Cause digestive tract and other diseases
- Affect the flavor and quality of beverage



Recommended cleaning frequency: the cleaning cycle of syrup system is defined by user according to the working status. We recommend cleaning once a week.

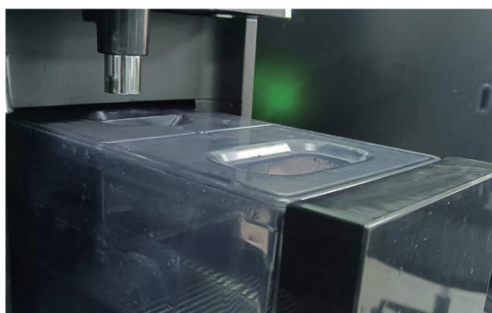


Recommended cleaning agent: EP Powder

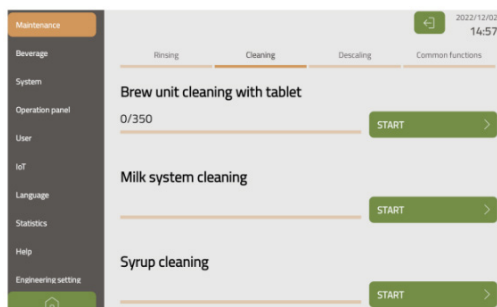
- Cleaning powder comes in a package containing 700 g.
- Dosage: 2 grams of powder with 300 ml of clean water for each cleaning cycle of syrup system.

The user can start the syrup cleaning program in the maintenance menu.

Please follow the instructions below to perform the cleaning.



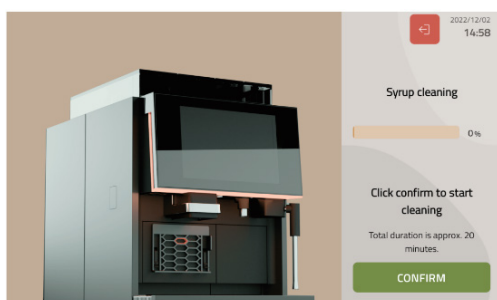
1. Remove water tank and fill water tank with fresh water to the max level mark, then place water tank back.



2. Select Maintenance - Cleaning - Syrup cleaning.



3. Put a big cup beneath the hot water wand. The big cup is used as a cleaning box and isn't included with the coffee machine.



4. Just follow the instructions on the display, the total duration is approx. 20 minutes. Ensure that all syrup tubes and bottle stoppers are fully submerged in the cleaning liquid or hot water at all time during cleaning.

8 Troubleshooting

Problem	Possible solution
No syrup	Syrup tube connector or syrup tube is not installed properly.
	"Fill" button wasn't pressed.
Wrong syrup	User didn't choose the corresponding syrup pump in the flavour block before beverage preparation.
	Assignments of syrup to bottles has been mixed up.

9 Warranty and compensation

The consumer is not entitled to compensation from the manufacturer or distributor in the event of injury or property damage happening due to the following reasons:

- Handling the device in a manner that violates legislative regulations.
- Failure to comply with recommended cleaning and maintenance intervals.
- Using the device despite it being damaged, improper installation, unaddressed previous failure.
- Use of incompatible spare parts.
- Repair by an unauthorized person.
- Damage to the device caused by foreign objects or materials, accidents, human error, and other circumstances unrelated to the device.

The manufacturer takes full responsibility for damage compensation if the device was handled in compliance with all the instructions in this manual.

EMBASSY



Scan the QR code for detailed instructions
or visit www.embassycoffee.cz/guides

Manufacturer



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