Investing In A Better Future

PRODUCT TRAINING

CRANE HOT DRINKS RANGE

Crane is a global leader in the development & manufacture of innovative vending machines. To ensure that we continue to meet our customers expectations, we provide comprehensive professional training for all of our products.

These training programmes, tailored specifically to each machine, ensure engineers are fully conversant with all of the special features of our freestanding hot drinks equipment. This helps increase sales and achieve high first time fixes to increase machine up time and profits.

Freestanding hot drinks training course includes:

- Machine installation and commissioning
- Machine components
- Service menu software functions
- Machine fault finding

CONNECTED TO YOUR WAY OF LIVING

PRODUCT TRAINING

COURSE CONTENT

1. Machine Installation & Commissioning

Installation process:

- Levelling of machine
- Set up of carbonated drinks (as required)
- Cup drop unit set-up
- Removal of agitator paddle from ingredient canister
- Machine type set up
- Testing on free vend and pay vend
- Calibrate grinder (if fitted)

2. Machine Components

Location, function and removal of all parts and assemblies:

Main Door - removal/replacement

- Coin reject motor
- Cap sense PCB
- Standard displays
- Drink decal removal and fitting
- Optional screen on ICON
- Cup drop unit (CDU)
- Cup catcher
- Cup station drip tray
- SureVend™ sensors
- Cash Box

Main control PCB, Atlas H

- Connections
- LED indicators

IrDA/LED driver board

- Connections

Door lock

Cabinet

- Fuses
- SSR's
- SMPS's
- Interface PCB
  - Connections
  - LED indicators
- Mains filter
- HTC's
- Gravity boiler
  - Valves
  - Thermistor - resistance values

- HTC - rating, resettable
- Element - rating & resistance
- Ingredient motors - speed
- Whipper motors
- Oltre brewer
  - Motors - speed
  - Micro-switch
  - Scraper blade
- CoEx module – what is needed to make a high quality B2C drink
  - **SAFETY** - pressure & temperature
  - Module removal
  - Grinder - 230V, set-up, maintenance
  - Inlet valve
  - Pressure reducer
  - Flow meter - how to check operation
  - One way valve
  - Pump - 230V
  - Boiler
  - Thermistor - resistance values
  - HTC - rating, resettable
  - Element - rating & resistance
  - 3 way valve - function and maintenance
  - By-pass valve - brass & composite versions
  - 3 bar relief valve
  - 2 way valve - function and maintenance
  - Brewer motor
  - Inlet adaptor - O ring
  - Service intervals
  - Strip down brewer
- Dispense head
  - Connections
  - Testing
  - Motor - speed
- Extract fan/s
- Fridge assembly
  - Basic refrigeration theory
  - R290 refrigerant safe working practices
  - Compressor start gear
  - Condenser fan
  - Water bath agitator

- Thermostat
- Syrup pumps

3. Service Menu Software

Demonstrate all options and features within the service menu software to include but not limited to:

Diagnostics

Data Recall - inc. grouping feature and horizontal navigation

Importance of correct time and date

Language options

Backup/restore

Cloning

Scaling factor

Canister moving

Monetary device settings

Pricing

Machine type

Special events - timed inhibits, free vend power save, rinsing etc.

Loading Standby Screen and other image/video content

Loading images on optional video screen (ICON)

Mug discount

Valve calibration

Ingredient calibration

Correct advertisements - accepted card type etc.

Nutritional info setup

Correct advertisement - accepted card type etc.

Allergens - legal requirement

4. Machine Fault Finding

Review the main issues failure modes:

- Failure to deliver product
- Failure to deliver cup
- Testing of SureVend™ sensors
- Temperature issues
- Co-Ex module fault finding

CRANE® | **MERCHANDISING SYSTEMS**

A Crane Payment Innovations Company