



Installation • Commissioning • Use • Refilling • Maintenance • Service

EN

iCon | Perto | S-Pro

Installation Manual



VEROMATIC
INTERNATIONAL

Contents

1	Safety	4
2	iCon series	7
2.1	Exterior	7
2.2	Interior - Instant	7
2.3	Interior - Fresh Brew	8
2.4	Interior - Bean-to-Brew	8
2.5	Interior - Espresso	9
3	Perto series	10
3.1	Exterior	10
3.2	Interior - Instant	10
3.3	Interior - Fresh Brew	11
3.4	Interior - Bean-to-Brew	11
3.5	Interior - Espresso	12
4	S-Pro	13
4.1	Exterior	13
4.2	Interior	13
5	Installation	14
5.1	Type plate	14
5.2	Placement	14
5.3	Commissioning	15
5.4	Decommissioning	16
5.5	Disposal	16
5.6	Empty the espresso boiler	16
6	Technical data	17
6.1	iCon series	17
6.2	Perto series	18
6.3	S-Pro	19

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Foreword

This manual contains all information needed to install the machine. Failure to comply with prescribed guidelines could result in personal injury, mortal danger and/or damage to the machine. Installation and repair must only be carried out by qualified service engineers.

So please carefully read this manual before installing the machine. Keep the manual in close proximity to the machine so it can be referenced at a later time.

This manual contains warnings that inform you about potentially unsafe or special situations when installing the machine. These warnings have been highlighted with .

This document contains the original English instructions.

Revision table

Revi- sion	Ver- sion	Date	Description	Com- piled by	Reviewed by
01	00	05-07 -2018	Initial release	TFR	MNI PDO

1 Safety

Unpacking

Save the packaging if you expect that the machine may have to be moved at a later date.

Installation

Only qualified service engineers are qualified to install the machine. The service engineer must be very well acquainted with the machine through training by Veromatic International B.V. or through similar training obtained elsewhere. The service engineer must be well informed about the applicable guidelines for hygiene.

The service engineer must adhere to the guidelines issued by the manufacturer of the machine in accordance with the national and local legal guidelines. The service engineer instructs the operator about the operation, the maintenance and the proceedings during possible malfunctions.

- ⚠ Some of the installation steps require you to take out and replace product canisters, mixers and brewers. For these actions, always follow the instructions from the user manual of the machine.
- ⚠ Some of the installation steps require you to rinse or clean the machine. For these actions, always follow the instructions from the user manual of the machine.
- ⚠ Do not install a damaged machine.
- ⚠ Do not install the machine outdoors.
- ⚠ Do not install the machine at a height exceeding 2000 m above sea level.
- ⚠ Place the machine on a stable, horizontal surface.
- ⚠ Make sure that the machine's highest surface is at least 120 cm off the floor.
- ⚠ Make sure that the space around the machine is free from objects as indicated in this manual.
- ⚠ If the unit is placed directly underneath a cupboard, allow a free space of at least 150 mm for ventilation air around the machine.
- ⚠ Do not cover the ventilation openings of the machine.
- ⚠ Level the machine with the adjustable feet.
- ⚠ Make sure that an aerated washing machine faucet is near.
- ⚠ Do not place the machine in areas that are cleaned with water jets or steam.
- ⚠ The machine will be supplied without hoses and couplings for water connection. Contact the operator to inquire about the connection possibilities on-site.
- ⚠ Veromatic International B.V. recommends using a water lock (order number HL-00190) and will not accept liability for water damage if the machine is installed without this security feature.
- ⚠ Veromatic International B.V. recommends to install a water filter at the water inlet.
- ⚠ Connect the machine with the power cable to an appropriately fused (16 A) and earthed wall socket.
- ⚠ Do not connect the machine to a timer-switch programme or to an electricity network that regularly switches on and off. If active, several internal electrical security features will be deactivated when the machine is switched on and off. This can result in unsafe situations.

Intended use

The machine is only intended for preparing hot beverages in household, office or light

industrial settings. It is forbidden to use the machine for other purposes and/or in other settings. The prescribed use and maintenance is described in a separate user manual per machine type.

The machine is not suitable for use in professional kitchens.

Unauthorised users

The machine is not intended for use by persons with diminished physical, sensory or mental capacities, or lack of experience and knowledge, unless they are under the supervision of, or have been instructed about how to use the machine, by a safety officer.

Children are not allowed to operate the machine and must be supervised to prevent them from playing with the machine.



- ⚠ Keep hands away from the pouring spout while beverages are being released. Contact with hot drinks from the pouring spout will result in burns.

Personal safety

- ⚠ During installation, do not remove machine components for which tools are required.
- ⚠ Do not insert objects into the machine's ventilation openings.
- ⚠ Do not spray steam, water or other liquids inside or on the machine. Immediately remove the plug from the power socket if the machine is exposed to moisture.
- ⚠ If damage to the power cable is encountered, immediately remove the plug from the power socket and replaced the power cable.
- ⚠ Do not remove or bypass switches that are intended for service purposes.

Safety symbols on the machine

The following safety symbols have been placed on the machine:

Symbol	Location	Meaning
	Back of the machine	Caution! Electrical voltage.
	Brewer mixing chamber with paper filter (Fresh Brew machines only)	Caution! Entrapment danger between the brewer's moving parts.

Safety symbols on the machine must be complete and always remain legible. Damaged and illegible safety symbols must be renewed.

Repairs and malfunctions

Only original components must be used if replacement is necessary.

Transport and storage

Always empty the machine's boilers and water pipes. Take into account the recommended transport and storage temperature; see chapter 6. The machine may only be transported in the original packaging.

Freezing

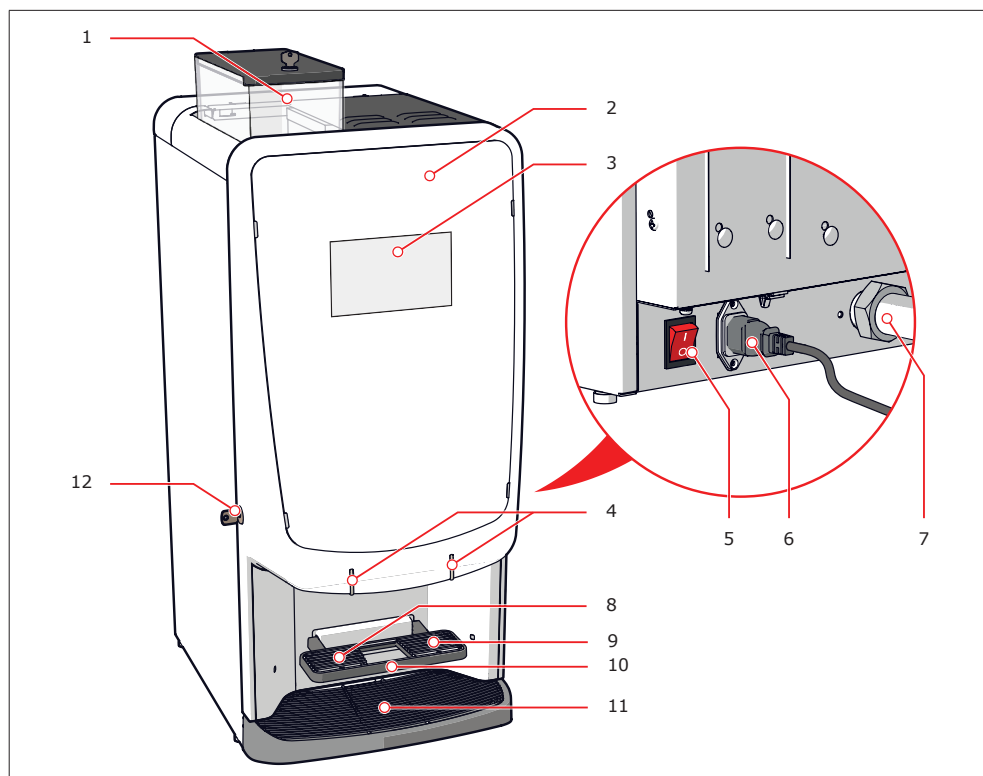
Do the following if a machine and/or optional cooler has been exposed to an environmental temperature of below 0°C during operation:

1. Switch the machine off.
2. Remove the plug from the power socket.
3. Close the water supply.
4. Increase environmental temperature to the required level.
5. Wait for at least 30 minutes.
6. Open the water supply.
7. Insert the plug from the power socket.
8. Switch the machine on.
7. Inspect and test the machine.

If a machine and/or optional cooler has been exposed to an environmental temperature of below 0°C during transport, wait for at least 30 minutes before you connect and switch on the machine.

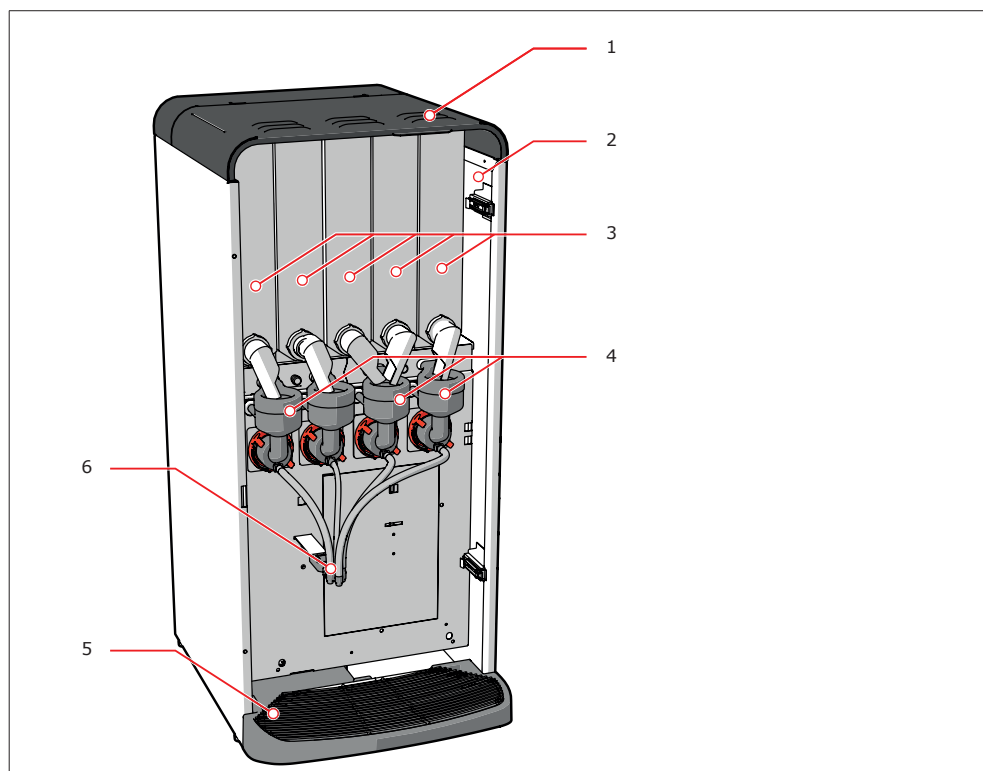
2 iCon series

2.1 Exterior



1. Bean canister (Espresso and Bean2Brew only)
2. Door
3. Touchscreen
4. Pouring LED
5. ON/OFF main power switch
6. Power cable
7. Water connection (hose not supplied)
8. Cup location for coffee and instant beverages
9. Cup location for hot water and cold water (optional)
10. Adjustable cup platform
11. Drip tray with grill
12. Door lock

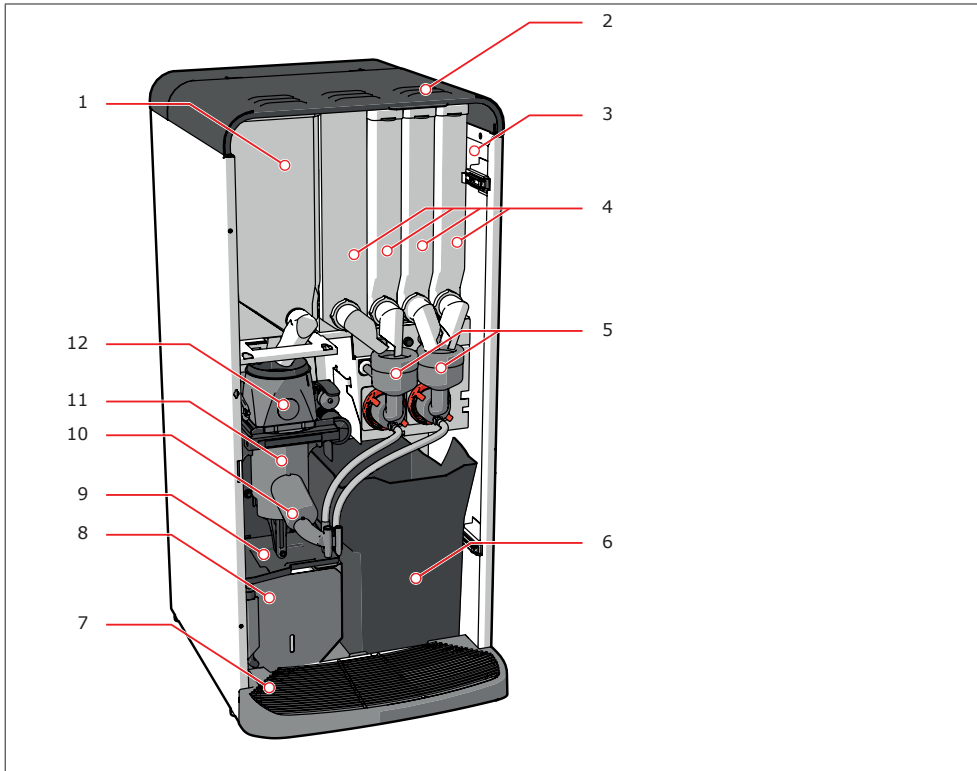
2.2 Interior - Instant



1. Top cover
2. Type plate
3. Canister for instant ingredients *
4. Product mixer
5. Drip tray with grill
6. Spout for instant beverages

* The figure shows a machine with 5 canisters. Machines with other canister configurations are also possible. The figure may thus differ from the machine in front of you.

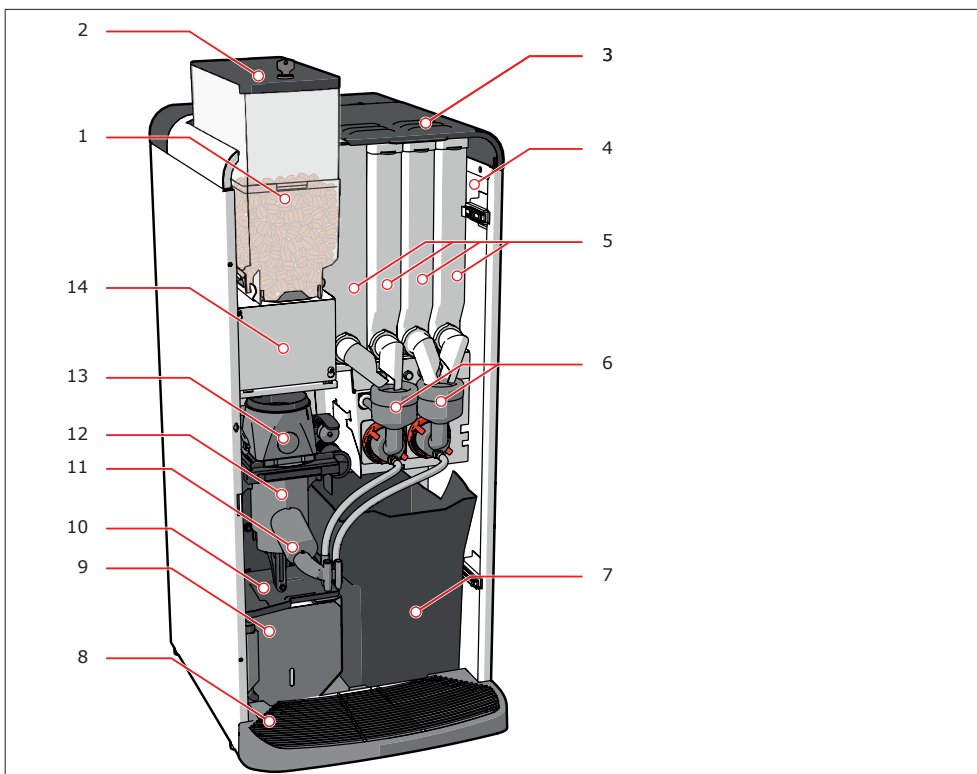
2.3 Interior - Fresh Brew



1. Canister for ground coffee
2. Top cover
3. Type plate
4. Canister for instant ingredients *
5. Product mixer (2x)
6. Waste bucket
7. Drip tray with grill
8. Filter paper
9. Brewer drip tray
10. Brewer dispensing spout and outlet
11. Brewer
12. Brewer mixing bowl/mixing chamber

* The figure shows a machine with 4 canisters for instant ingredients. There are also machines with 3 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

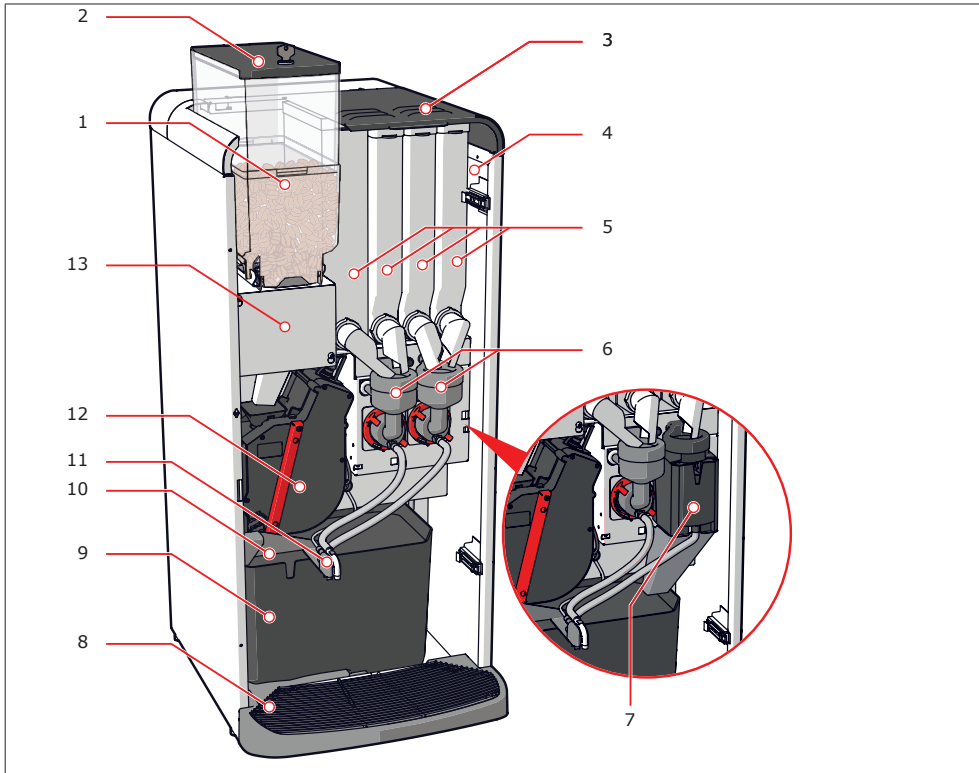
2.4 Interior - Bean-to-Brew



1. Bean canister
2. Canister lid with lock
3. Top cover
4. Type plate
5. Canister for instant ingredients *
6. Product mixer (2x)
7. Waste bucket
8. Drip tray with grill
9. Filter paper
10. Brewer drip tray
11. Brewer dispensing spout and outlet
12. Brewer
13. Brewer mixing bowl/mixing chamber
14. Grinder

* The figure shows a machine with 4 canisters for instant ingredients. There are also machines with 3 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

2.5 Interior - Espresso

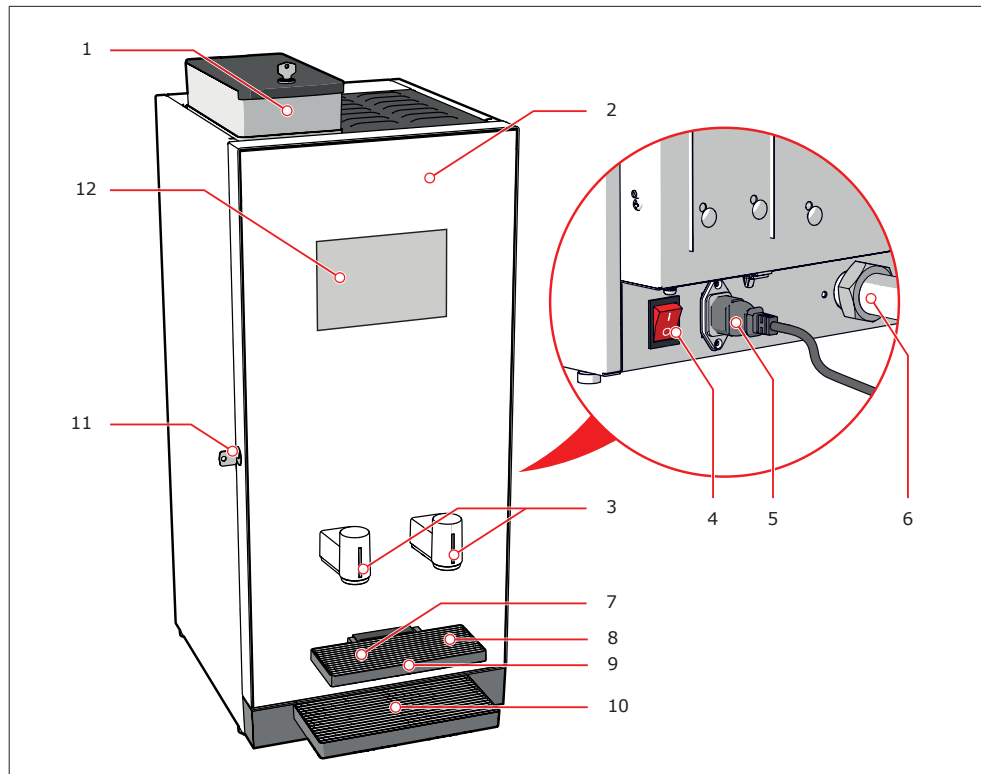


1. Bean canister
2. Canister lid with lock
3. Top cover
4. Type plate
5. Canister for instant ingredients *
6. Product mixer (2x)
7. Tea brewer (optional)
8. Drip tray with grill
9. Waste bucket
10. Outlet bracket
11. Spout for coffee and instant beverages
12. Espresso brewer
13. Grinder

* The figure shows a machine with 4 canisters for instant ingredients. There are also machines with 3 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

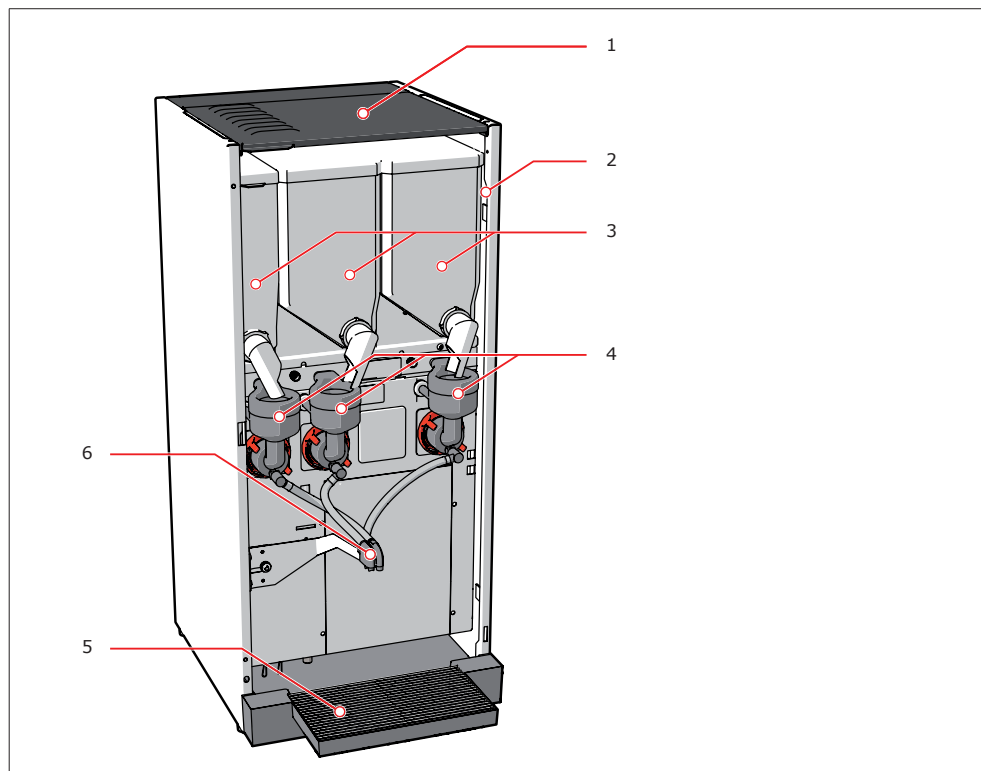
3 Perto series

3.1 Exterior



1. Bean canister
2. Door
3. Pouring LED
4. ON/OFF switch
5. Power cable
6. Water connection (hose not supplied)
7. Cup location for coffee and instant beverages
8. Cup location for hot water and cold water (optional)
9. Adjustable cup platform
10. Drip tray with grill
11. Door lock
12. Touchscreen

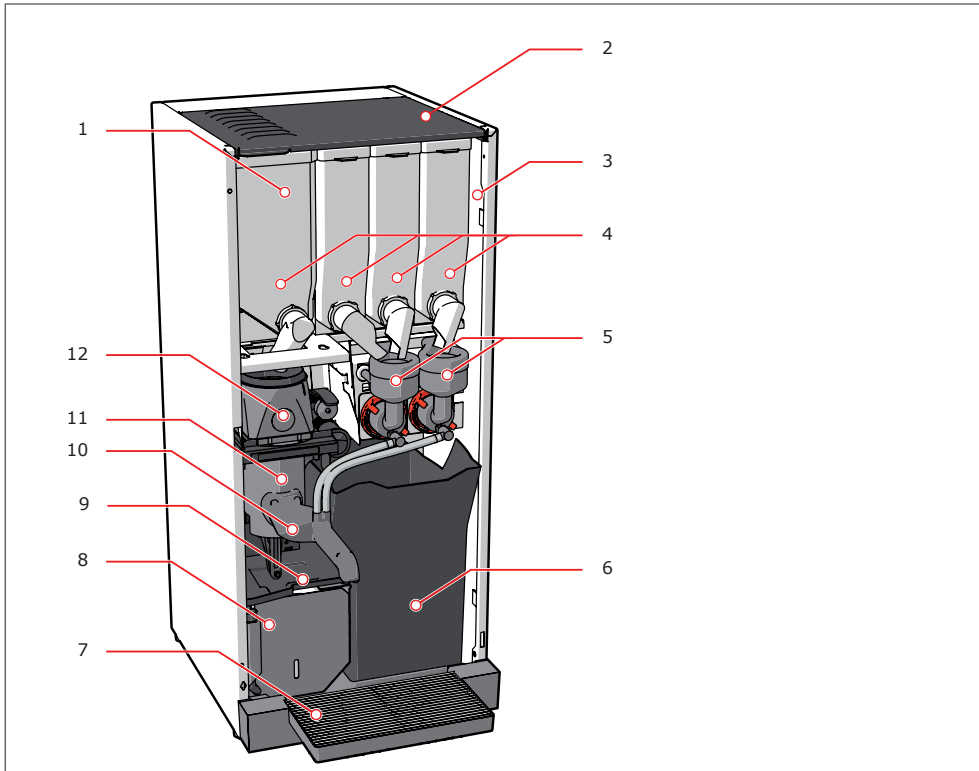
3.2 Interior - Instant



1. Top cover
2. Type plate
3. Canister for instant ingredients *
4. Product mixer
5. Drip tray with grill
6. Spout for instant beverages

* The figure shows a machine with 3 canisters. Machines with other canister configurations are also possible. The figure may thus differ from the machine in front of you.

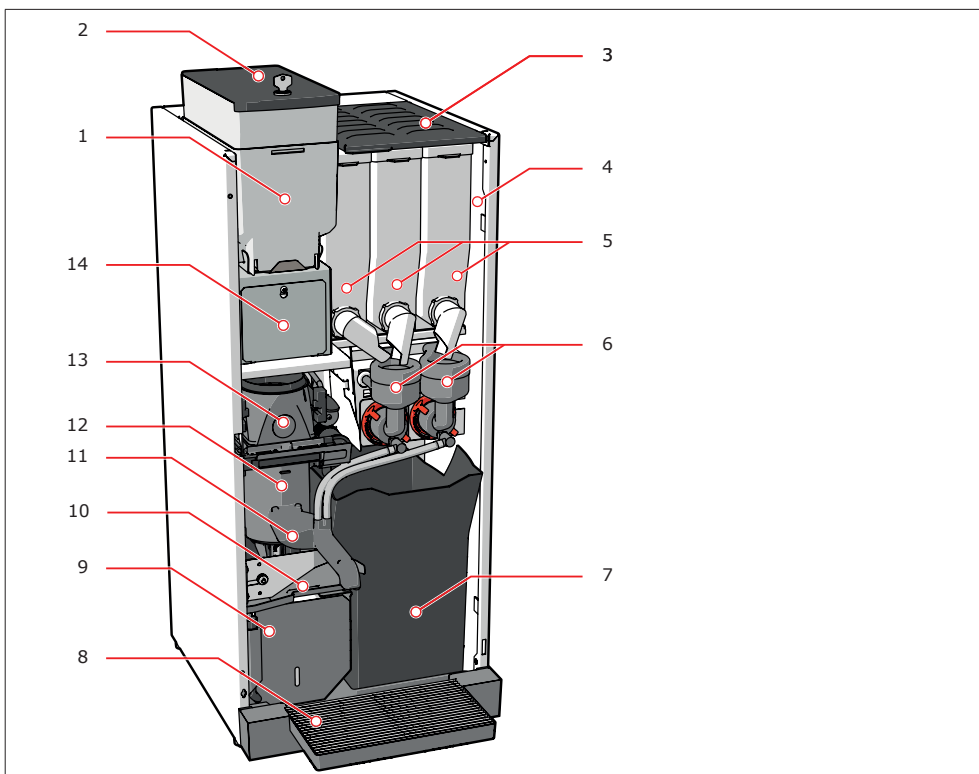
3.3 Interior - Fresh Brew



1. Canister for ground coffee
2. Top cover
3. Type plate
4. Canister for instant ingredients *
5. Product mixer (2x)
6. Waste bucket
7. Drip tray with grill
8. Filter paper
9. Brewer drip tray
10. Brewer dispensing spout and outlet
11. Brewer
12. Brewer mixing bowl/mixing chamber

* The figure shows a machine with 4 canisters for instant ingredients. There are also machines with 3 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

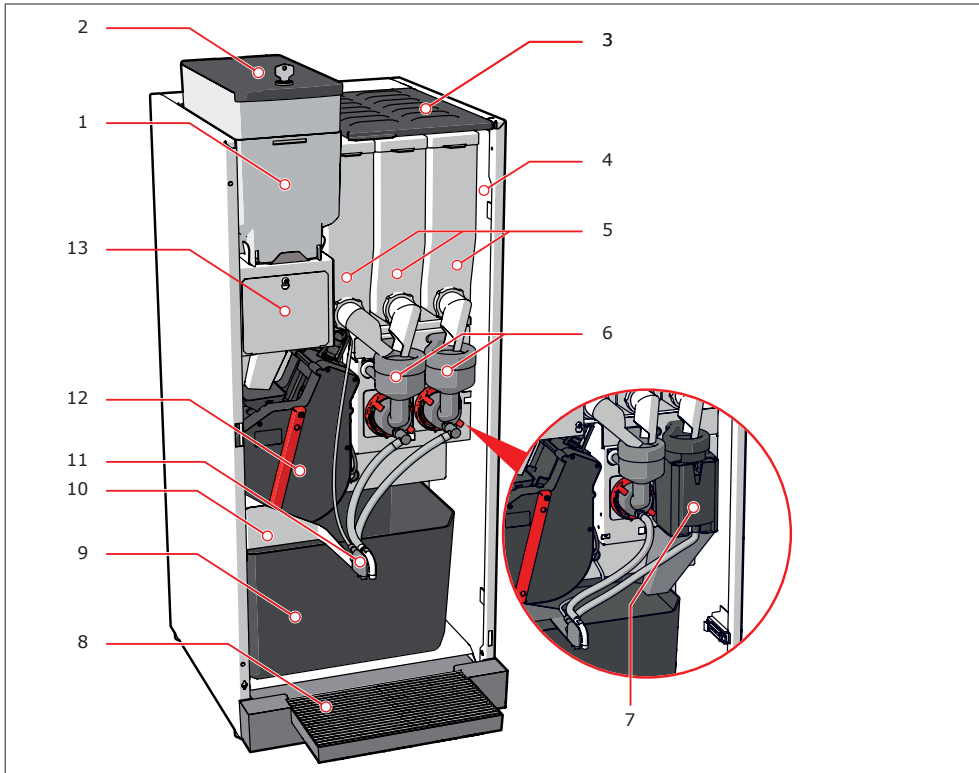
3.4 Interior - Bean-to-Brew



1. Bean canister
2. Canister lid with lock
3. Top cover
4. Type plate
5. Canister for instant ingredients *
6. Product mixer (2x)
7. Waste bucket
8. Drip tray with grill
9. Filter paper
10. Brewer drip tray
11. Brewer dispensing spout and outlet
12. Brewer
13. Brewer mixing bowl/mixing chamber
14. Grinder

* The figure shows a machine with 4 canisters for instant ingredients. There are also machines with 3 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

3.5 Interior - Espresso

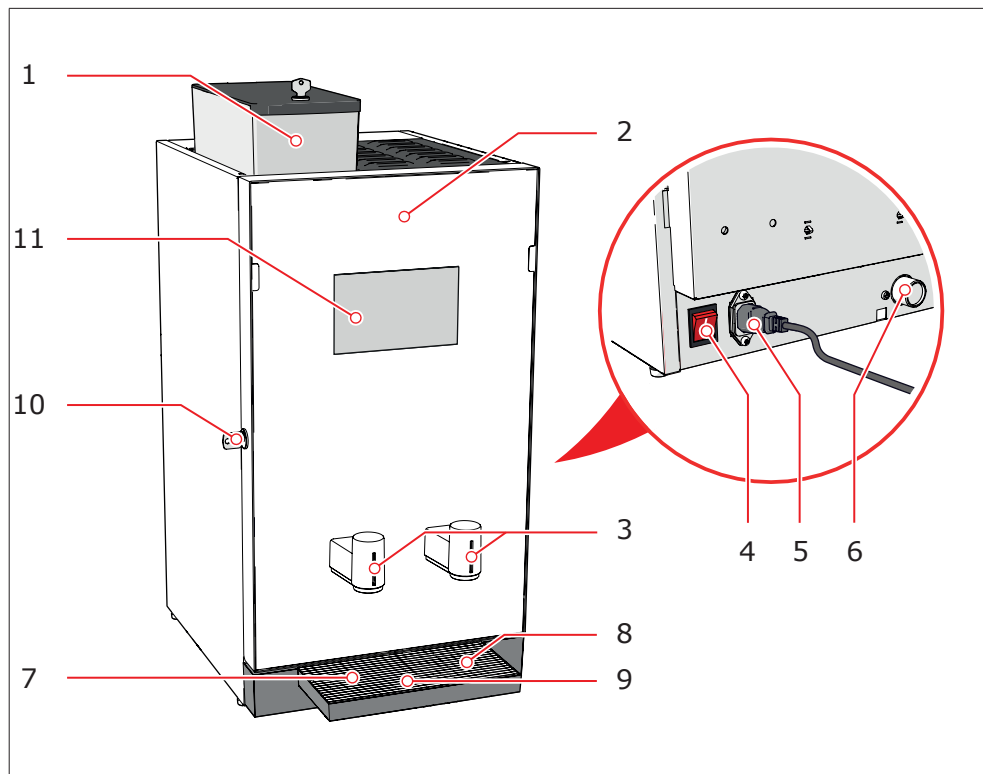


1. Bean canister
2. Canister lid with lock
3. Top cover
4. Type plate
5. Canister for instant ingredients *
6. Product mixer (2x)
7. Tea brewer (optional)
8. Drip tray with grill
9. Waste bucket
10. Outlet bracket
11. Spout for coffee and instant beverages
12. Espresso brewer
13. Grinder

* The figure shows a machine with 3 canisters for instant ingredients. There are also machines with 4 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

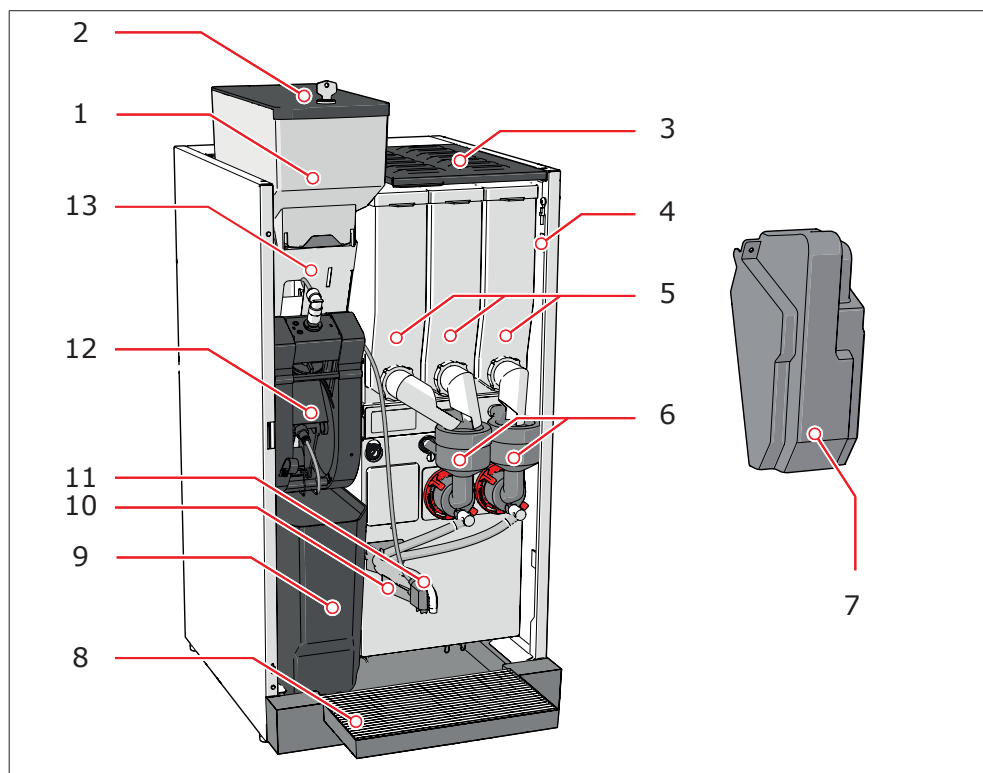
4 S-Pro

4.1 Exterior



1. Bean canister
2. Door
3. Pouring LED
4. ON/OFF switch
5. Power cable
6. Water connection (hose not supplied)
7. Cup location for coffee and instant beverages
8. Cup location for hot water and cold water (optional)
9. Drip tray with grill
10. Door lock
11. Touchscreen

4.2 Interior



1. Bean canister
2. Canister lid with lock
3. Top cover
4. Type plate
5. Canister for instant ingredients *
6. Product mixer (2x)
7. Brewer cover
8. Drip tray with grill
9. Waste bucket
10. Outlet bracket
11. Spout for coffee and instant beverages
12. Espresso brewer
13. Grinder

* The figure shows a machine with 3 canisters for instant ingredients. There is also a configuration with 2 canisters for instant ingredients. The figure may thus differ from the machine in front of you.

5 Installation

- ⚠ Some of the following installation steps require you to take out and replace product canisters, mixers and brewers. For these actions, always follow the instructions from the user manual of the machine.
- ⚠ Some of the following installation steps require you to rinse or clean the machine. For these actions, always follow the instructions from the user manual of the machine.
- ⚠ During installation, do not remove machine components for which tools are required.
- ⚠ Do not insert objects into the machine's ventilation openings.
- ⚠ Do not spray steam, water or other liquids inside or on the machine. Immediately remove the plug from the power socket if the machine is exposed to moisture.
- ⚠ If damage to the power cable is encountered, immediately remove the plug from the power socket and replaced the power cable.
- ⚠ Do not remove or bypass switches that are intended for service purposes.

5.1 Type plate

VEROMATIC INTERNATIONAL		Donker Duyvisweg 56 3316 BM Dordrecht NL	
Model	XXXXXXXXXXXX	Year	XXXX
Serial No.	2123456789	Freq.	50 Hz
Volts	XXX V ~	CE	
Power	XXXX W		
Pressure	X-X bar (x-x MPa)		

The type plate is located inside the machine, at the top of the right-hand wall. This type plate features the following details for the machine:

- Model
- Serial number
- Year of construction
- Electrical details
- Water connection

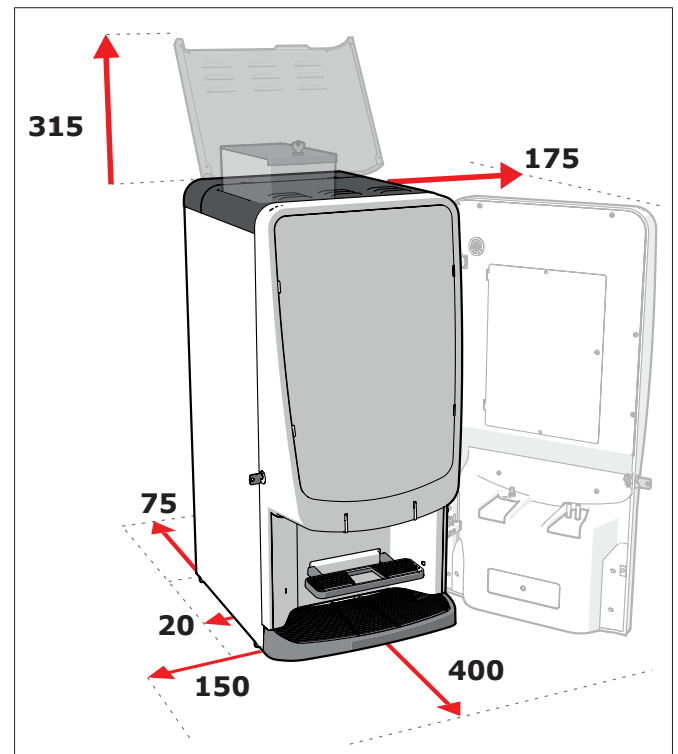
Settings for product and water quantities can vary from machine to machine. Each machine has a unique serial number with an accompanying version of software.

5.2 Placement

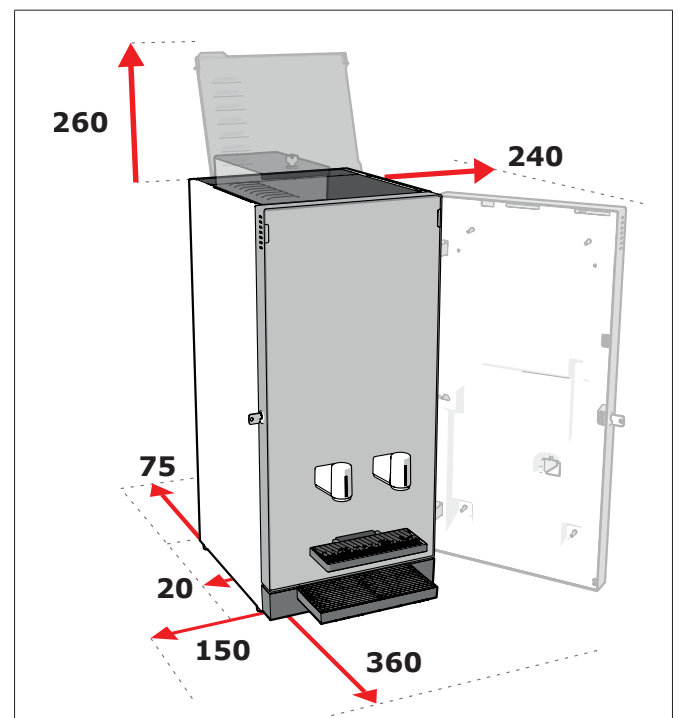
- ⚠ Do not install a damaged machine.
- ⚠ Do not install the machine outdoors.
- ⚠ Do not install the machine at a height exceeding 2000 m above sea level.
- ⚠ Place the machine on a stable, horizontal surface.
- ⚠ Make sure that the machine's highest surface is at least 120 cm off the floor.
- ⚠ Make sure that the space around the machine is free from objects as indicated in the following figures.

- ⚠ If the unit is placed directly underneath a cupboard, allow a free space of at least 150 mm for ventilation air around the machine.
- ⚠ Do not cover the ventilation openings of the machine.
- ⚠ Level the machine with the adjustable feet.
- ⚠ Make sure that an aerated washing machine faucet is near.
- ⚠ Do not place the machine in areas that are cleaned with water jets or steam.
- ⚠ The main power switch is located on the back of the machine. Make sure that this also remains accessible.

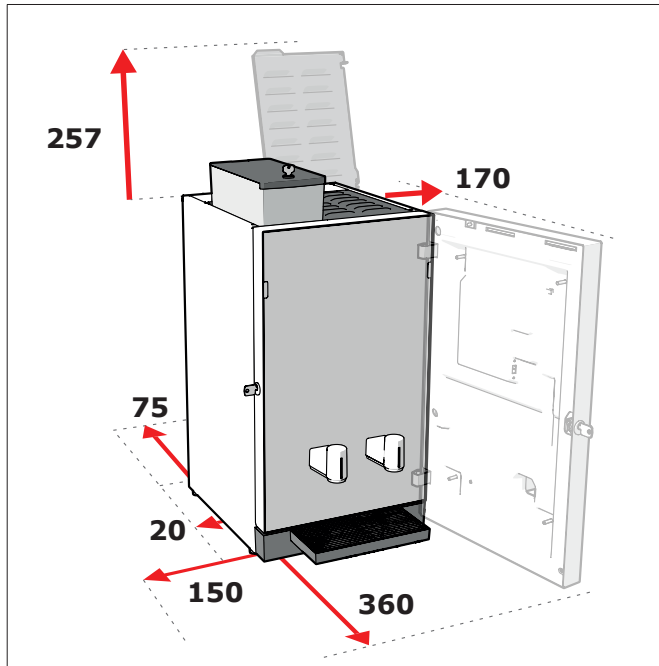
iCon



Perto



S-Pro



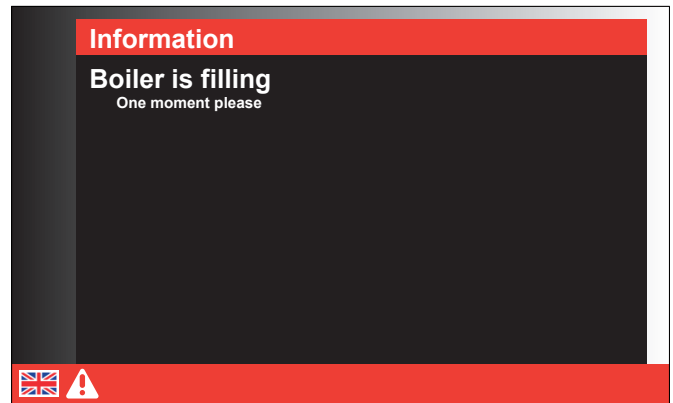
Connection

- ⚠ The machine will be supplied without hoses and couplings for water connection. Contact the operator to inquire about the connection possibilities on-site.
 - ⚠ Veromatic International B.V. recommends using a water lock (order number HL-00190) and will not accept liability for water damage if the machine is installed without this security feature.
 - ⚠ Veromatic International B.V. recommends to install a water filter at the water inlet.
 - ⚠ Connect the machine with the power cable to an appropriately fused (16 A) and proven earthed wall socket on a separate group.
 - ⚠ Do not connect the machine to a timer-switch programme or to an electricity network that regularly switches on and off. If active, several internal electrical security features will be deactivated when the machine is switched on and off. This can result in unsafe situations.
 - ⚠ The dispenser must be equipped with a flexible hose set (not supplied) that complies with the current water and food regulations of your country. The hose must be equipped on the machine side with a gland with seal. Whether the machine is new or a replacement, always use a new hose for the water supply. Do not re-use the old set for safety reasons.
1. Rinse the water supply so possible dirt cannot enter the machine.
 2. Attach the water hose. The water connection has to adhere to locally applicable regulations from the water utility company.
 3. Check to see there are no kinks in the hose and there are no damages.
 4. Open the faucet.
 5. Check for leakage.

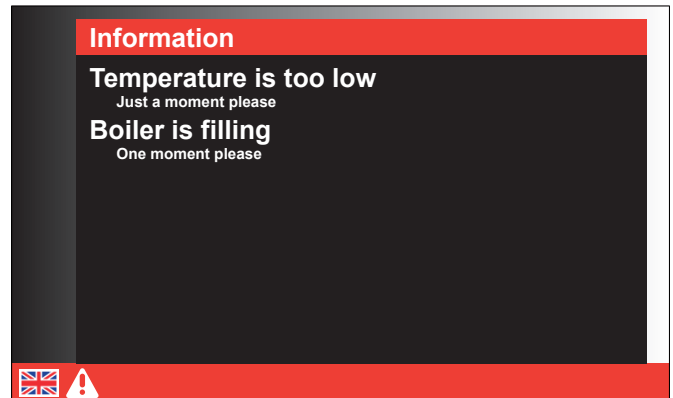
5.3 Commissioning

1. Open the door of the machine.
2. Switch the machine on using the ON/OFF switch on the back of the machine.

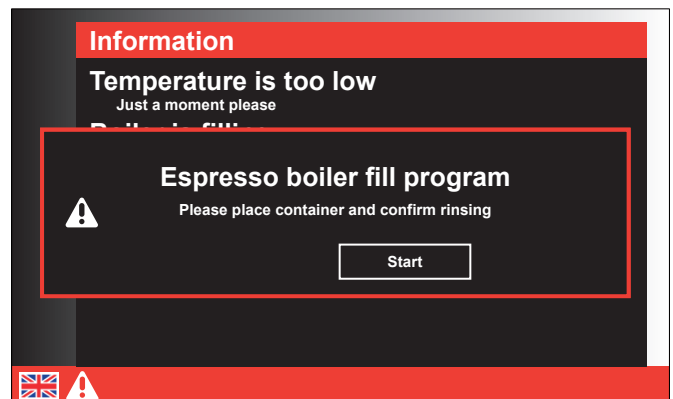
The machine will start and fill the boiler with water:



And warm up the boiler:



3. In case of an Espresso machine the message "Espresso boiler fill program" appears on the display.



Do the following:

- A. Place the Bean canister, see user manual.
 - B. Place a collection tray under the pouring spout for coffee.
 - C. Press Start. The machine rinses and prepares the espresso system.
 - D. Wait for the program to finish.
 - E. Empty the collection tray.
- ⚠ Keep hands away from the pouring spout during the rinsing process. Contact with hot water from the pouring spout will result in burns.
4. Fill the product canisters, see user manual.

- Wait until the water in the boiler reaches the correct temperature. (The message "Temperature is too low" disappears from the screen)
- Close the machine door.
- Rinse all lines by rinsing all mixing systems and the brewer, see user manual.
- Adjust the machine for taste and quantity as desired. Choose every product at least twice to check the adjustment.
- Instruct the operator how to use the machine and how to perform maintenance. Refer to the user manual.

5.4 Decommissioning

If the machine is not used for a longer period of time (starting at about 4 weeks) the following measures have to be taken (for hygienic reasons):

- Switch the machine off and let it cool down for 24 hours.
- In case of an Espresso machine: Activate the "Empty Boiler(s)" program in the Service menu, see paragraph 5.6.
- Drain the boiler(s) by removing the water hose.
- If present, drain the cooling basin.
- Take out the product canisters, see user manual.
- Empty the product canisters (also turn over the worm drive by hand).
- Carefully clean the machine and place the canisters, see user manual.

5.5 Disposal

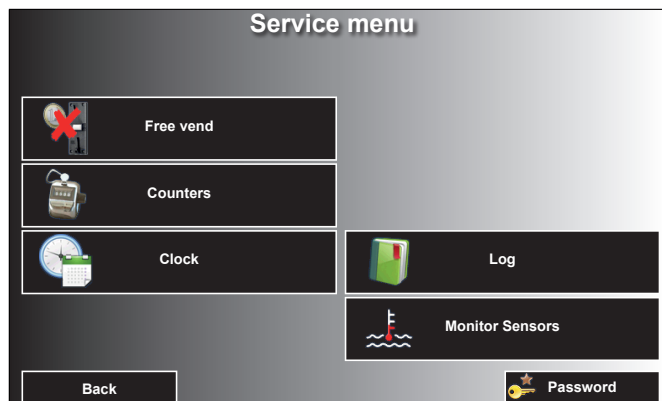
If the machine is to be disposed of, the following has to be done:

- Switch the machine off and let it cool down for 24 hours.
- In case of an Espresso machine: Activate the "Empty Boiler(s)" program in the Service menu, see paragraph 5.6.
- Drain the boiler(s) by removing the water hose.
- Take out the product canisters, see user manual.
- Empty the product canisters (also turn over the worm drive by hand).
- Carefully clean the machine and place the canisters, see user manual.
- Make sure the machine is complete.
- Hand in the machine.

5.6 Empty the espresso boiler

Before you can drain the espresso boiler of an Espresso machine, you must activate the "Empty Boiler(s)" program in the Service menu. Do the following:

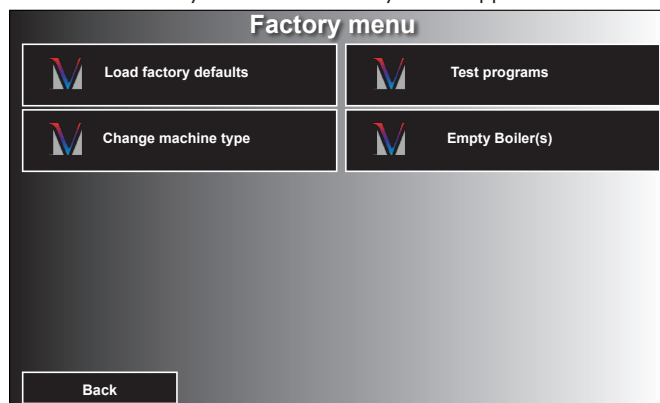
- Unlock and open the door. The Rinse menu appears on the screen.
- Choose Service menu. The Service menu appears on the screen.



- Choose Password. The Password screen appears.
- Type your password and choose Enter. The unlocked Service menu appears.



- Choose Factory menu. The Factory menu appears.



- Choose Empty Boiler(s) and confirm with Yes.

6 Technical data

6.1 iCon series

	<i>Instant</i>	<i>Fresh Brew</i>	<i>Bean-to-brew</i>	<i>Espresso</i>	<i>unit</i>
Transport information					
transport and storage temperature	+0° to +50°	+0° to +50°	+0° to +50°	+0° to +50°	Celsius
height (including packaging)	895	895	895	895	mm
width (including packaging)	413	413	413	413	mm
depth (including packaging)	646	646	646	646	mm
weight (including packaging)					kg
Dimensions and weight					
height	860	860	860	860	mm
height including Bean canister	n.a.	n.a.	930	930	mm
height including base unit	1700	1700	1700	1700	mm
height including base unit and Bean canister	n.a.	n.a.	1770	1770	mm
width	380	380	380	380	mm
depth	560	560	560	560	mm
weight	34	38	41	51	kg
weight with built-in cooler	51	n.a.	n.a.	n.a.	kg
Capacity					
boiler	4.5	1.75	1.75	1.75	litres
espresso boiler	n.a.	n.a.	n.a.	0.47	litres
canister small	2.0	2.0	2.0	2.0	dm ³
canister medium	2.7	2.7	2.7	2.7	dm ³
canister large	3.1	6.2	n.a.	6.2	dm ³
Bean canister	n.a.	n.a.	7.0	7.0	dm ³
Environmental temperature					
during operation	+10° to +32°	+10° to +32°	+10° to +32°	+10° to +32°	Celsius
Electrical details					
power supply	220-240	220-240	220-240	220-240	V~
frequency	50	50	50	50	Hz
capacity	3100	2100	2250	2250	W
power with built-in cooler	3400	n.a.	n.a.	n.a.	W
safety class	Protection class I	Protection class I	Protection class I	Protection class I	
IP classification	IP20	IP20	IP20	IP20	
pollution grade	Category II	Category II	Category II	Category II	
overvoltage category	II	II	II	II	
Water connection					
water connection	¾ "	¾ "	¾ "	¾ "	
water pressure	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	Pa
	2.0 – 8.0	2.0 – 8.0	2.0 – 8.0	2.0 – 8.0	bar
minimum water quantity at maximum use	1.5	1.5	1.5	1.5	litres/m

6.2 Perto series

	<i>Instant</i>	<i>Fresh Brew</i>	<i>Bean-to-brew</i>	<i>Espresso</i>	<i>unit</i>
Transport information					
transport and storage temperature	+0° to +50°	+0° to +50°	+0° to +50°	+0° to +50°	Celsius
height (including packaging)	840	840	840	840	mm
width (including packaging)	380	380	380	380	mm
depth (including packaging)	600	600	600	600	mm
weight (including packaging)					kg
Dimensions and weight					
height	800	800	800	800	mm
height including Bean canister	n.a.	890	890	890	mm
height including base unit	1643	1643	1643	1643	mm
height including base unit and Bean canister	n.a.	n.a.	1730	1730	mm
width	350	350	350	350	mm
depth	540	540	540	540	mm
weight	37	44	47	56	kg
weight with built-in cooler	59	n.a.	n.a.	n.a.	kg
Capacity					
boiler	5.0	2.0	2.0	2.0	litres
espresso boiler	n.a.	n.a.	n.a.	0.5	litres
canister small	n.a.	2.0	2.0	2.0	dm ³
canister medium	1.9	n.a.	n.a.	n.a.	dm ³
canister large	4.6	4.6	4.6	4.6	dm ³
Bean canister	n.a.	n.a.	7.0	7.0	dm ³
Environmental temperature					
during operation	+10° to +32°	+10° to +32°	+10° to +32°	+10° to +32°	Celsius
Electrical details					
power supply	220-240	220-240	220-240	220-240	V~
frequency	50	50	50	50	Hz
electrical capacity	3100	2100	2250	2250	W
electric power with built-in cooler	3400	n.a.	n.a.	n.a.	W
electrical safety class	Protection class I	Protection class I	Protection class I	Protection class I	
IP classification	IP20	IP20	IP20	IP20	
pollution grade	Category II	Category II	Category II	Category II	
overvoltage category	II	II	II	II	
Water connection					
water connection	¾ "	¾ "	¾ "	¾ "	
water pressure	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	2.0 – 8.0 x 10 ⁵	Pa
	2.0 – 8.0	2.0 – 8.0	2.0 – 8.0	2.0 – 8.0	bar

6.3 S-Pro

	Espresso	unit
Transport information		
transport and storage temperature	+0° to +50°	Celsius
height (including packaging)	680	mm
width (including packaging)	380	mm
depth (including packaging)	600	mm
weight (including packaging)		kg
Dimensions and weight		
height	640	mm
height including Bean canister	725	mm
height including base unit	n.a.	mm
height including base unit and Bean canister	n.a.	mm
width	350	mm
depth	540	mm
weight	34	kg
weight with built-in cooler	n.a.	kg
Capacity		
boiler	2.0	litres
espresso boiler	0.5	litres
canister small	2.0	dm ³
canister medium	n.a.	dm ³
canister large	4.6	dm ³
Bean canister	3.2	dm ³
Environmental temperature		
during operation	+10° to +32°	Celsius
Electrical details		
power supply	220-240	V~
frequency	50	Hz
electrical capacity	2250	W
electric power with built-in cooler	n.a.	W
electrical safety class	Protection class I	
IP classification	IP2a0	
pollution grade	Category II	
overvoltage category	II	
Water connection		
water connection	¾ "	
water pressure	2.0 – 8.0 x 10 ⁵	Pa
	2.0 – 8.0	bar



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