

PONY 2/4



Brew Espresso

Steam Milk

Empty Waste Drawer

Daily Coffee Cleaning

Steam Wand Cleaning

Programming

Messages

Troubleshooting

UNIC

ESPRESSO ENGINEERS

v2.16 EN 1-2019

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PONY 2/4

Insert Pod

Start Brewing

Hot Water Tap

Cup tray can be mounted
in 3 positions:



Up



Down



Attached to drawer



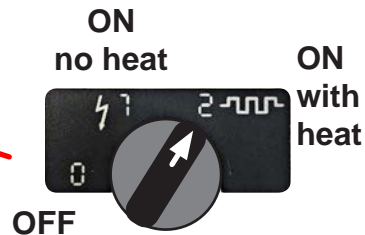
Start Steam

Start Water Tap

Adjust
Foam
Setting

Empty Waste
Drawer when full

Power Switch



Brew Espresso



E.S.E.
Easy Serve Espresso
7 gram pods

Open packet

Take care not to tear the pod

Store pods so they are not crushed or damaged!



Do not use misshapen or torn pods!



Brew Espresso

Insert a pod into 1 of the 2 slots on top
Place pod halfway in slot before releasing

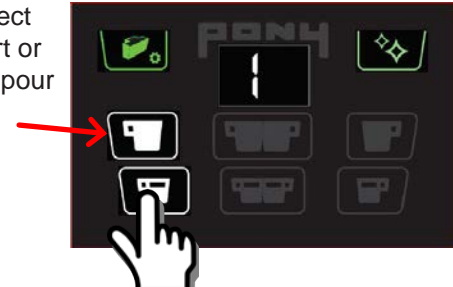


Do not drop pod in from above the slot
Do not force pod



Place cup under spout on same side as pod

Select Short or Long pour



Double Shot See Next Page



Brew Espresso

Brew Double Shot



Use Two E.S.E.
Easy Serve Espresso
7 gram pods

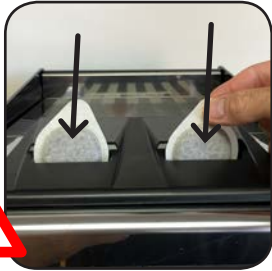
Open packets

Take care not to tear the pods
Store pods so they are
not crushed or damaged!



Do not use misshapen or
torn pods!

Insert 1 pod into both slots on top
Place pods halfway in slot before releasing



Do not drop pods in from
above the slot
Do not force pods



Place cup(s) under spouts



Select
Short or
Long pour

Steam Milk



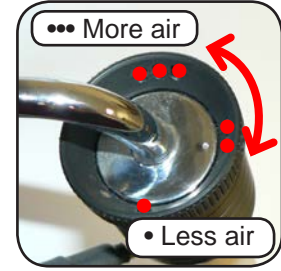
Fill the Pitcher with milk



Steam Wand should be centered in the pitcher
Tip must be at least 1" below surface of milk



Press SteamAir Button
Steam will automatically shut OFF at the pre-set temperature



Turn the adjusting collar to vary the amount of air in the milk

The SteamAir wand MUST be wiped and purged after each use to prevent milk build-up



Remove the pitcher and wipe the wand and tip with a clean, damp towel.



Press the Steam or the SteamAir Button ON then OFF to purge



**Steam or Water leaking from the top of the wand ?
No Foam in milk?**

Steam Milk



Steam Milk

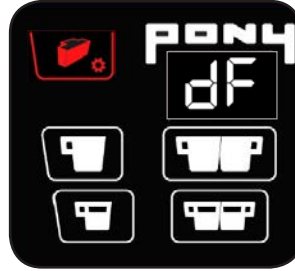
Empty Waste Drawer



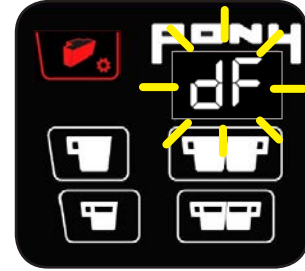
Empty waste drawer when full



Drawer holds 45 spent pods



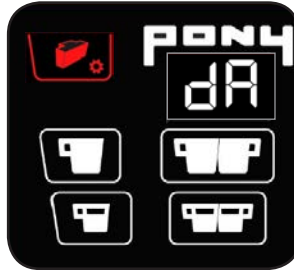
Drawer icon turns red when full



Screen also flashes "dF"



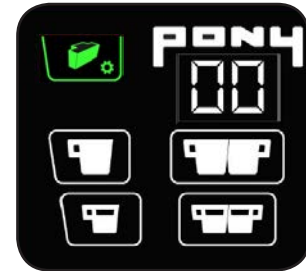
Drawer must be removed for 8 seconds. The counter will automatically re-set after 8 seconds



Screen displays "dA" (drawer absent) when drawer is removed



Empty Waste Drawer



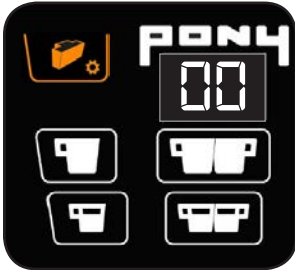
Icon turns green when counter resets - Replace drawer

Empty Waste Drawer

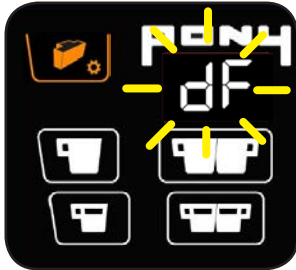
Drawer Level Alerts →

Drawer Level Alert

Empty Waste Drawer



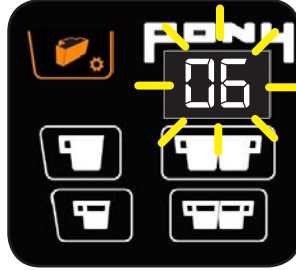
Drawer icon turns orange when almost full



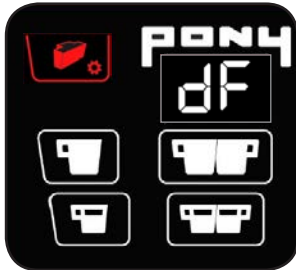
Screen flashes "dF" and displays the number of drink remaining



Drinks can still be made when the drawer icon is orange



Machine will continue counting down and flashing a warning after each cycle



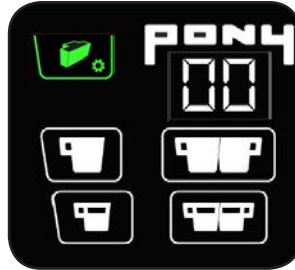
No drinks can be made when the drawer is full



Empty Waste Drawer
Follow instructions on previous page



The drawer may be emptied at any time, even before the full message appears



The drawer counter resets to green every-time the drawer is removed for 8 seconds

Daily Coffee Cleaning

Cleaning Tools Needed:



Cleaning Tablets
#Cafiza-1.2 tabs



2 Silicone Tablet
Holders
#RB 0100



Spout Funnel
#RB 1120



**Before Starting the
Automatic Cleaning
Cycle:**

1. Install the Spout Funnel

**2. Load Tablets into the
Cleaning Tablet Holders**



Install Funnel:

Attach the
Spout Funnel.
Align notches and press
up onto spout.



Attach Tablets:

Insert one cleaning
tablet into each holder.



Stretch the silicone
around the edge of the
tablet.



Properly attached
tablet

See next page to start the automatic cleaning cycle: →

Daily Coffee Cleaning

Daily Coffee Cleaning



Before starting cleaning see previous page for set-up instructions



Press and hold the cleaning button until cL appears on the screen.



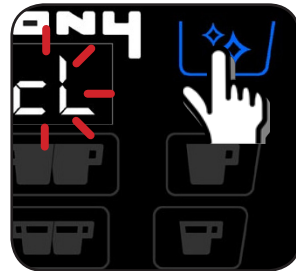
The cleaning button starts flashing blue.



Carefully insert one cleaning holder with tablet into each pod slot.



cL flashes when the inserts are in place.



Press the blue cleaning button to start the cleaning cycle.



Soap and rinse water will flush through the spout funnel.

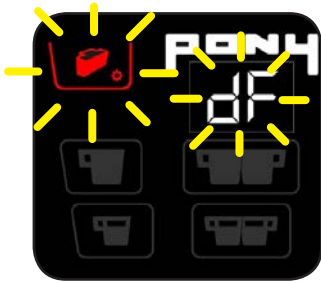
The full cycle takes 3 minutes

See next page for final cleaning steps

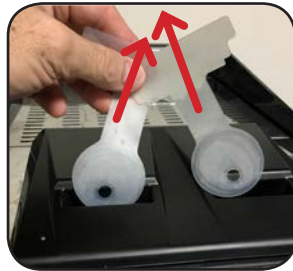


Daily Coffee Cleaning

Finish Cleaning Cycle:



When finished the **dF** (drawer full) or **PE** (pod error) message flashes.



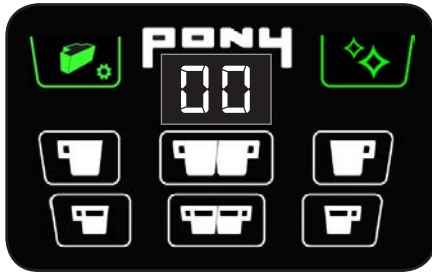
Remove the Cleaning Inserts.



Empty and replace the waste drawer.



Press either double drink button to clear the display.



Ready

See next page for cleaning alerts: →

Daily Coffee Cleaning

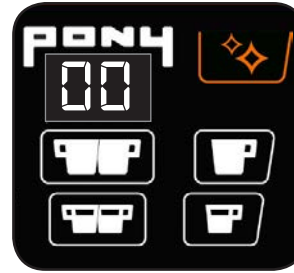
Mandatory Cleaning Alert

Mandatory Cleaning

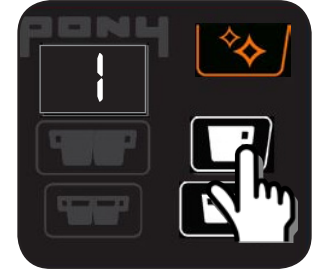
Operation is locked out after a pre-set number of pods are brewed. This is to ensure continued performance. Each cleaning re-set the counter. The number can be changed in the programming section.

For low volume machines set the number lower so it will request a cleaning once a day

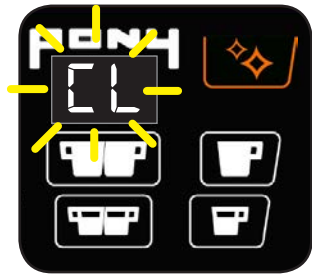
Do not set the alert higher than 250!



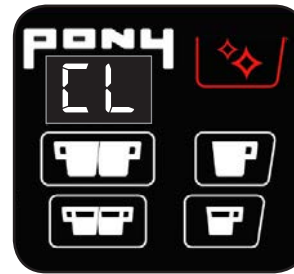
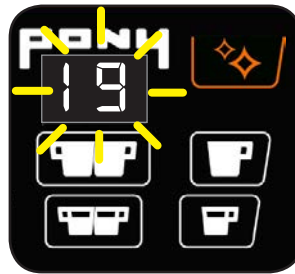
The cleaning button turns orange when a cleaning is due soon



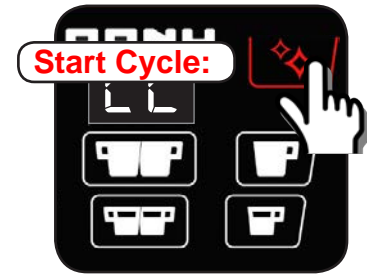
20 more drinks are possible when cleaning alert is active



The screen will flash "cL" and display the number of drinks remaining before cleaning lock-out

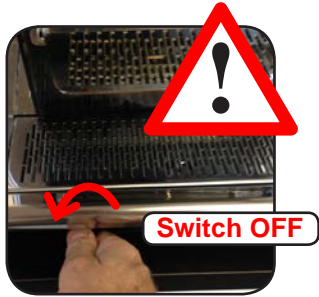


The button turns red when the when cleaning is required



Press and hold the cleaning to start the cleaning cycle

Steam Wand Cleaning



Turn switch all the way to the left (2 clicks)

Clean the Steam Tip everyday or if steam leaks from the top of the wand

The SteamAir Wand may be removed for cleaning if it has heavy milk build-up

Switch the machine OFF before removing the Wand!



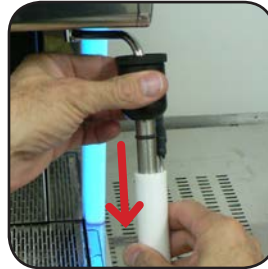
NEVER soak the steam wand in cleaner!

Steam Wand

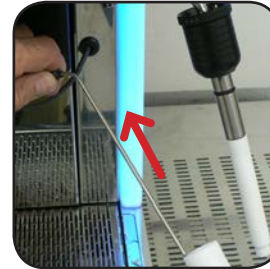
Clean



Unscrew Steam Tip



Remove Outer wand



Carefully remove the Temperature Probe

Next Page →

Steam Wand Cleaning



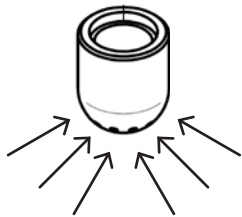
Wipe Inner wand



Wipe Temperature Probe



Clean Outer Wand and Steam Tip in sink



Make sure all 12 steam tip holes are clear!



Insert Temperature Probe into outer wand



Install Outer wand with probe



Replace Steam Tip



Make sure the probe tip is pushed all the way down when reassembling

Clean

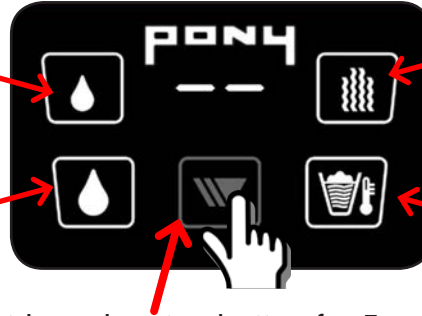
Steam Wand

Program Steam & Hot Water



Small Hot Water
Set volume

Large Hot Water
Set volume

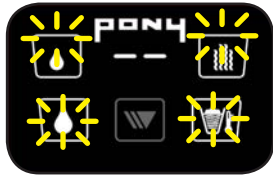


Manual Steam
Set Time
30 sec standard or
1 sec purge

Auto shut-off Steam
Set Temperature



Hold triangular stop button for 5 seconds to enter programming mode.

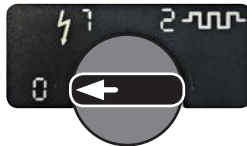


All Buttons flash when programming is active

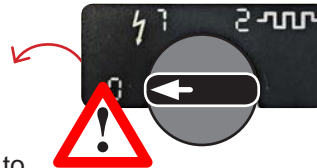


START STOP

Program each button by pressing once to start and once again when desired Time, Temperature, or Volume is reached.



Switch the machine OFF to save the values (2 clicks)



Wait 3 seconds!



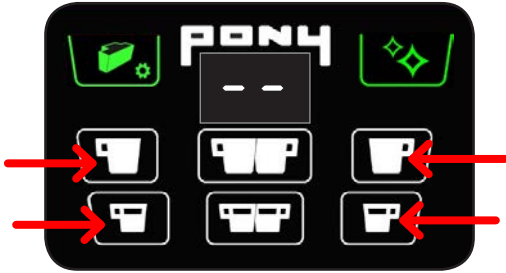
Turn switch II the way back ON (2 clicks)

Programming

Programming



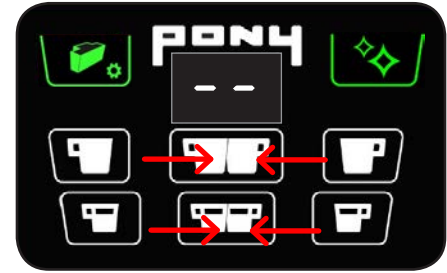
Program Coffee Dose part 1



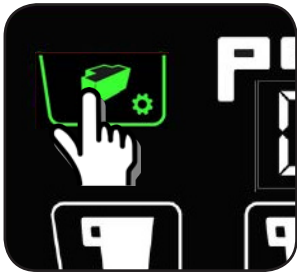
Each of the 4 single buttons needs to be programmed individually



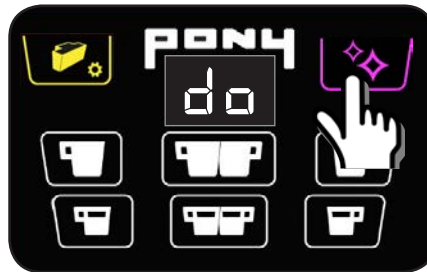
Program each button to the desired level using a pod (Not just water)



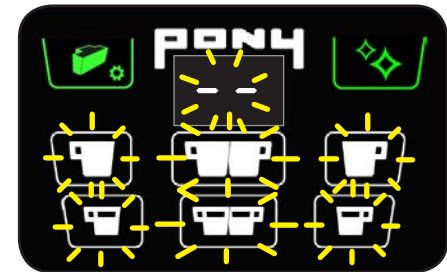
The center double buttons are automatically set from the single values



Press and hold the green drawer button for 3 seconds to start



Button turns yellow and screen shows **do** (dose)
Star button turns violet
Press star button to enter programming mode



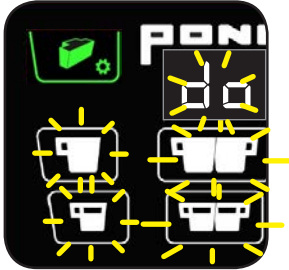
Ready to program!
All drink buttons flash

Programming

Next Page →

Program Coffee Dose part 2

Programming



Set machine into programming mode (See previous page)



Place measuring cup under spout



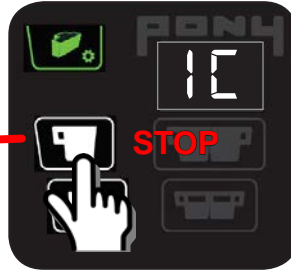
Insert a pod on the side you wish to program



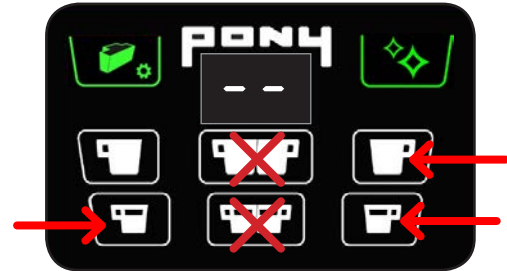
Press desired button to start programming



Coffee starts dispensing



Press the same button again to stop the flow when the desired level is reached



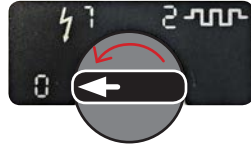
Repeat for the other 3 buttons
No need to program the center buttons

Next Page
→

Save & Exit Coffee Dose Programming



When finished Programming press the stars key to exit



Switch the machine OFF to save the values (2 clicks)



Wait 3 seconds!



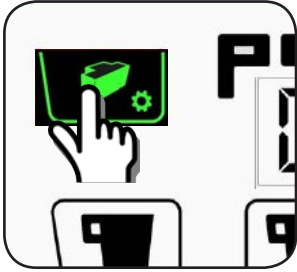
Turn switch all the way back ON (2 clicks)

Set Mandatory Cleaning Alert

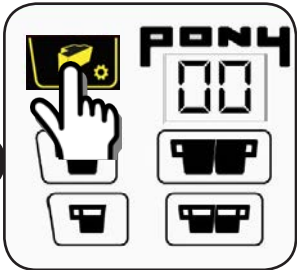
Coffee Dose (Level in the cup) & Cleaning Alert are the only user changeable sections



Programming



Press and hold the green drawer button for 3 seconds
(Will turn yellow)



Press yellow button to cycle through the programming options

do

Dose: Program coffee doses, see previous pages

pl

Pre-infusion: Do Not Change

EH

Exhaust: Eject delay Do Not Change

dc

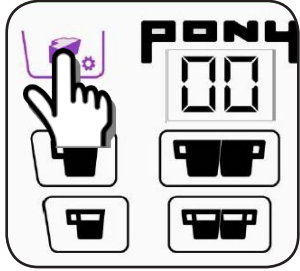
Drawer capacity: Do Not Change

cl

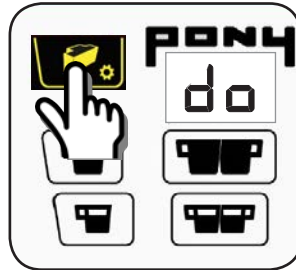
Mandatory Cleaning: Default setting is 250 drinks. Machine will lock out and require a cleaning. Must be set for each group.

Next Page →

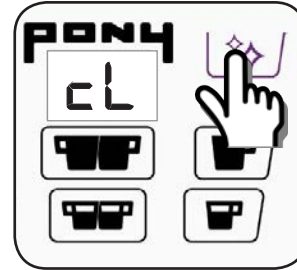
Set Mandatory Cleaning Alert



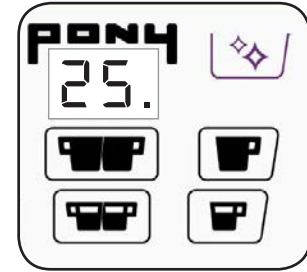
Press and hold the green drawer button for 3 seconds



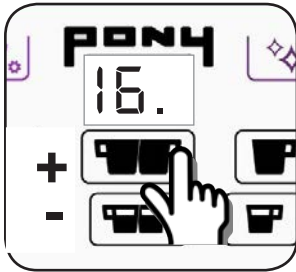
Press yellow button to cycle through the programming options



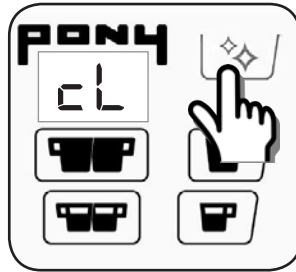
Stop at cL for Cleaning Warning and Press the stars button



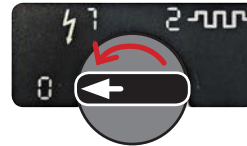
Shows 250 drinks dot = times ten



Use the center cup buttons to adjust up or down (shows 160)



Press stars button to save



Switch the machine OFF to save the values (2 clicks)



Wait 3 seconds!



Turn switch all the way back ON (2 clicks)

Programming



See troubleshooting section for details



Normal Operation



Cleaning: Cleaning required



Top Open: Top cover open



Drawer Full: Waste drawer full (45 pods)



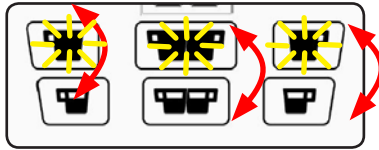
Drawer Absent: Waste drawer removed



Pod Error: Pod insertion slots in top cover are blocked



Dose Error: Unable to measure water volume when brewing



Alternate flashing rows: Normal water filling during startup
See troubleshooting section

Messages on Steam & Hot Water display:

See troubleshooting section for details



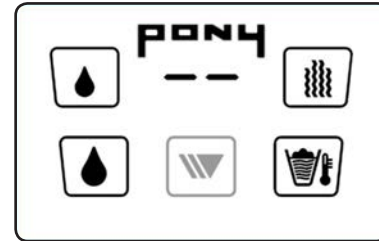
Filling: Displays on startup
See troubleshooting section



Filling Error: Water filling error



99: SteamAir milk temperature probe defective
Call for Service

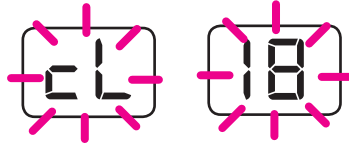


Troubleshooting



Cleaning: Cleaning required

See Clean Coffee Groups section



Orange button: flashes number of drinks left before cleaning.

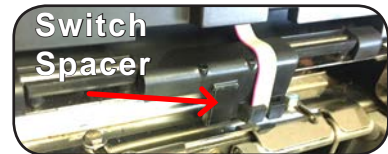
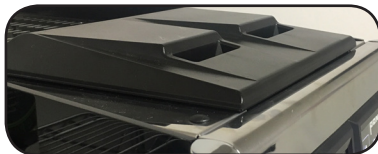


Red button: No drinks possible, machine must be cleaned.



Top Open: Top cover open

- Make sure the top cover is completely closed.
- Check that switch at rear of cover makes an audible click when top is closed.
- Check that the Switch Spacer Pad is in place. **Call for Service**



Troubleshooting



Drawer Full: Waste drawer full (45 pods)

See Empty Waste Drawer section



Drawer Absent: Waste drawer removed



Make sure drawer is pushed all the way in



Check for an obstruction such as fallen pods behind the drawer

Call Service if the message doesn't clear

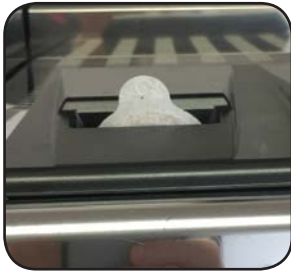


See the end of this section for a temporary override setting

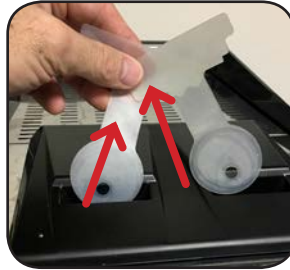
Troubleshooting



Pod Error: Pod Sensors in top cover are blocked



Check for a jammed pod



Remove the cleaning inserts if they are still in place



Brush dirt off sensors just inside each side of pod slots



Never Use Water to clean!



Clean with a soft dry brush if possible



Or the corner of a dry paper towel

Call Service if the message doesn't clear



See the end of this section for a temporary override setting



Dose Error: Unable to measure water volume when brewing

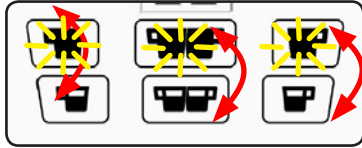
- *Make sure that water to the machine is turned on.*
- *Change water filters if they are clogged.*
- *Run a cleaning cycle.*
- *Call service if the message doesn't clear.*



Group 1: Displays briefly on startup

- *Call for Service if message does not clear*

Troubleshooting



Alternate flashing rows: Water filling error

and / or



Filling Error: Water filling error (Steam & Hot Water display)

- *Make sure that water to the machine is turned on.*
- *Change water filters if they are clogged.*
- *Switch machine OFF and ON to reset.*
- ***Call for Service***

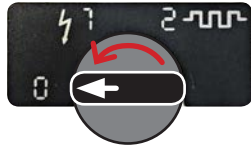


99: SteamAir milk temperature probe defective

Call for Service

Cold Coffee or No Steam:

Machine may be on the power only setting (Position 1)
Turn main power switch fully to the right



Position 0
Full OFF position

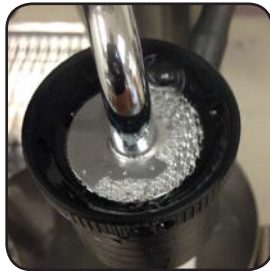


Position 1
Power with no heating
(used for service)



Position 2
Power and Heating

No Foam in Milk / Steam Wand leaking from top:



Steam wand and steam tip may be dirty or clogged
See Steam Wand Cleaning Section

Troubleshooting

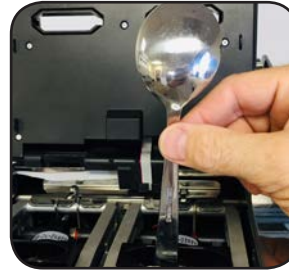
Jammed or Broken Pod:



Open the top cover and try to lift pod out of the holder



Carefully remove as much of the pod as possible



Use the handle of a spoon to gently push any remaining pods through to the drawer



Never pour water into the group



Wipe area with a damp towel



Use your fingers to activate the groups with no coffee

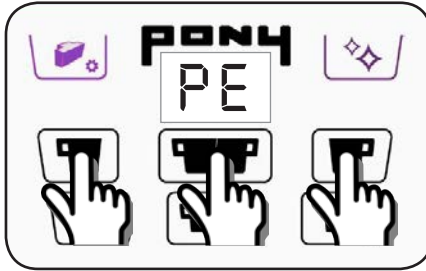


Run several cycles with no coffee to rinse groups

Call for Service
if these steps are unsuccessful

Troubleshooting

Emergency settings to allow operation if pod or drawer sensors are not working



**Override PE “pod error” message:
Manual drink mode:**

Press all 3 top row buttons at the same time for 10 seconds.

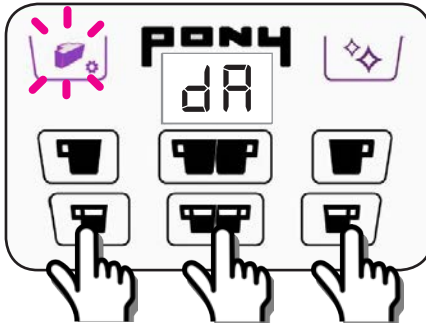
Buttons flash 3 times to confirm.

Screen shows 2 lines blinking.



All drink buttons are lighted.

All drink buttons will work with or without a pod inserted.



**Override dA “drawer absent” error message:
Manual drawer mode:**

Press all 3 bottom row buttons at the same time for 10 seconds.

Buttons flash 3 times to confirm.

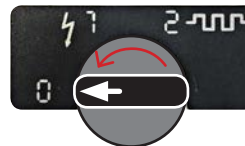
Drawer icon flashes red.

EMPTY DRAWER WARNING IS DISABLED

Drawer MUST be emptied manually.



Call for Service as soon as possible after making these changes!



Switch OFF to reset the machine to normal operation

Parts & Supplies



Cleaning Tablets
#Cafiza-1.2 tabs
100 count



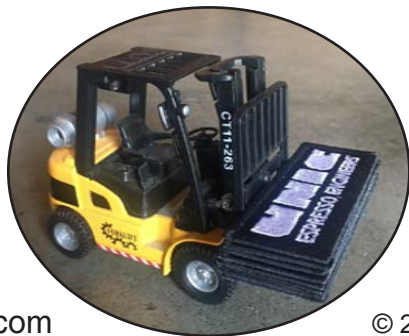
Silicone Tablet
Holders
#RB 0100



Spout Funnel
#RB 1120



Steam Tip
[25909](#)



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PONY 2



PONY 4

Le fabricant se réserve le droit de modifier sans préavis les caractéristiques de l'appareil, dans un souci d'amélioration de ses performances.
Lire attentivement les consignes de sécurité avant toute utilisation.

*The manufacturer reserves the right to modify the appliances presented in this publication without notice.
Read carefully the safety instructions before use.*

RB9032 02/2019



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1-SAFETY INSTRUCTIONS

This device is intended to be used only for its specific use.
The manufacturer disclaims any liability for damage caused by abnormal use or abuse.

Children 8 years of age or older and persons with reduced physical, mental or sensory abilities, or lack of experience and skill may use this device, if supervised by a qualified person, or they have received the instructions for use and security necessary to understand the risks involved.

Supervise children to make sure they do not play with the appliance and they can't make the cleaning & maintenance of the machine.
Do not leave the packaging elements within reach of children. These elements are potentially a source of danger.

The installation must be done by a qualified technician and following local and national regulations. He is the only one to be authorized to access the internal parts of the device for maintenance and repair.
Use only the technical and spare parts manuals for proper functioning of the machine, and avoid compromising safety.

Access to the service area is limited to persons with the necessary knowledge of safety and hygiene as well as practical experience of the device.

Leave enough free space around the machine to facilitate its use and to perform any maintenance operations.

The device **must not be**:

- exposed to the elements of the external environment or placed in damp places,
- exposed to a water jet or splashing.
- installed in areas where the jets or high pressure cleaners are used.

The device **must be**:

- placed on a stable, level and horizontal surface
 - used at an ambient temperature of 5°C to 35°C (41°F - 95°F), (if it is stored at an ambient temperature below 5°C (41°F) the water circuit (boiler-piping) must be drained.)
 - if the device freezes, wait 24 hours at a minimum temperature of 10°C (50°F) before restarting the device.
- Before connecting the power and water supplies, check that the electrical and water network are in accordance with the technical information plate of the device.

The power supply must be provided with the following safety features: power switch which completely isolates the machine from the mains (gap between contacts of at least 3 mm), efficient earthing and an effective circuit breaker for protection against earthing leaks; section of the conductors appropriate for a power capacity.

Before connecting or disconnecting the power cable, switch the main switch onto position 0. If the power supply cable is damaged, it must be replaced by the manufacturer, by its after-sales service technician or similarly qualified persons, to avoid any danger.

For electrical safety, make sure that the device is properly earthed.

The manufacturer disclaims any liability for damage caused by improper earthing.

The device must be connected to a water network with a pressure of 1 to 8 bar (0.1 to 0.8 MPa) and a tap readily accessible must be fitted in front of the water supply tube. The device is to be installed with adequate backflow protection to comply with applicable federal state and local codes.

In case of emergency (fire, surge, abnormal noise, etc. the first thing to do is to cut off the current and close the water tap.

Be careful not to obstruct the air inlets of the machine with towels or other objects.

Beware of hot surfaces such as cup heaters, the unit heads and the hot water and steam outputs.

Never install containers filled with liquid on the top of the machine.

Beware of jets of hot water or steam.

The machine should be descaled only by a qualified technician.

2-MACHINE PREPARATION

The machine comes in a cardboard box and is bolted to a wooden pallet.

► Unpacking

- Cut and remove the strapping.
- Open the outer box and remove the smaller accessory box.
- Remove the bolts holding the machine to the pallet.
- The legs must be installed.
- Lift only in accordance with established safe practices.

► Site preparation and installation

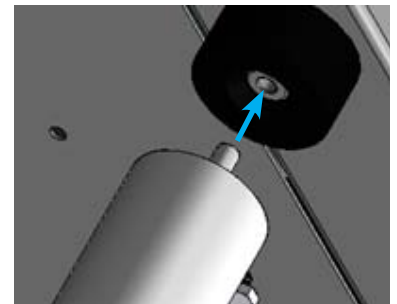
- Place the machine in its final location and level it with the rubber washers if necessary.
- The machine must be placed on a horizontal plane.
- There must be a space of 5 cm at the rear and the air vents on top of the machine must not be blocked.
- The machine must be connected to an approved grounded outlet and have an adequate water supply.
- The side panels are installed after the settings have been made.

◆ Mounting of high feet

UNIC reference of NSF feet: **NM-176**

UNIC reference of screw M8 x 16: **50402**

For installation of the aluminum feet, once the machine is installed at the location: tighten the screws (50402) to the aluminum feet, tilt the machine on both front feet to screw aluminum feet at the base of rear rubber feet, then do the same operation for screw the front feet.



3-HYDRAULIC CONNECTION

It is essential to install a water softener if the incoming water measures over 5 ° KH.

Water supply:

- Pressure : 1 - 8 bar (0.1MPa - 0.8 MPa).
- Connection : 3/8 gas female
- Tube : inside diameter 8 mm minimum.
- Install with a shut-off valve.

Drain:

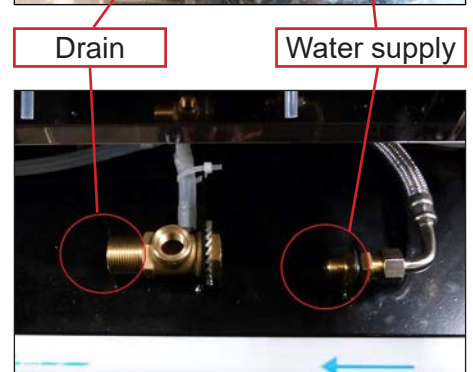
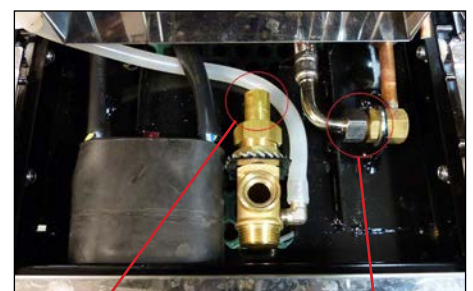
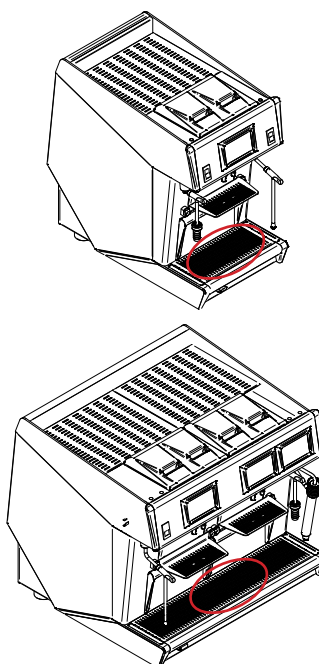
- Connection : 3/4 gas female
- Tube : inside diameter 12 mm minimum.

Intervention on the front of the machine:

Remove the basin grid, unscrew the drain nut and remove the basin after advancing the basin carriage towards you.

Screw the water inlet tube and drain tube to the fittings in the machine (photo opposite).

Connect the other end of the drain tube to a sewage outlet ensuring that no back slope impedes proper drainage.



4-ELECTRICAL CONNECTION

- Supply voltage and power must match the values on the data plate attached to the machine.
- Install an approved plug on the power cord (Ground wire must be connected).

Power supply must be provided with the following safety devices: power switch that isolate the machine completely from the network (gap between contacts at least 3mm), efficient grounding connection and efficient protection circuit breaker for grounding leakage; section of conductors suitable for power capacity.

► Electrical connections

Turn the switch of the machine to position 0.

The machine is supplied with a 3 or 5 wire connection (Including a Ground wire).

It is necessary to check that the wiring of the machine matches the supply voltage available in accordance with the connection diagrams below. If necessary, change the connections on the terminal block located near the switch and on the incoming power cord at the switch.

► Wiring diagrams

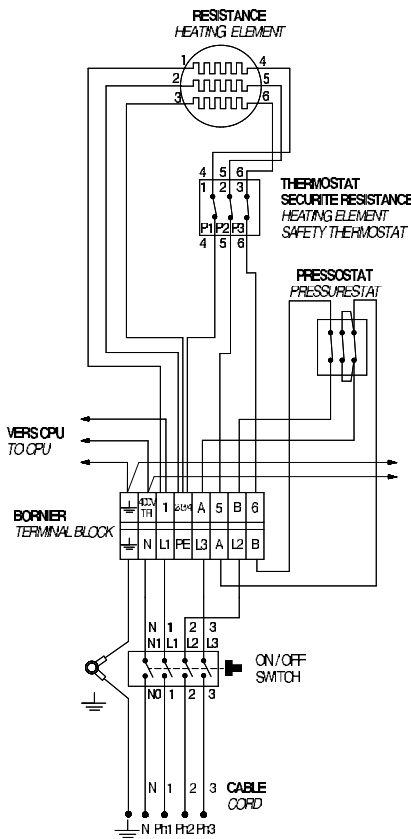
A : electronic box
 B : Switch
 N = NEUTRAL

1 = PHASE BROWN
 2 = PHASE BLACK
 3 = PHASE GREY

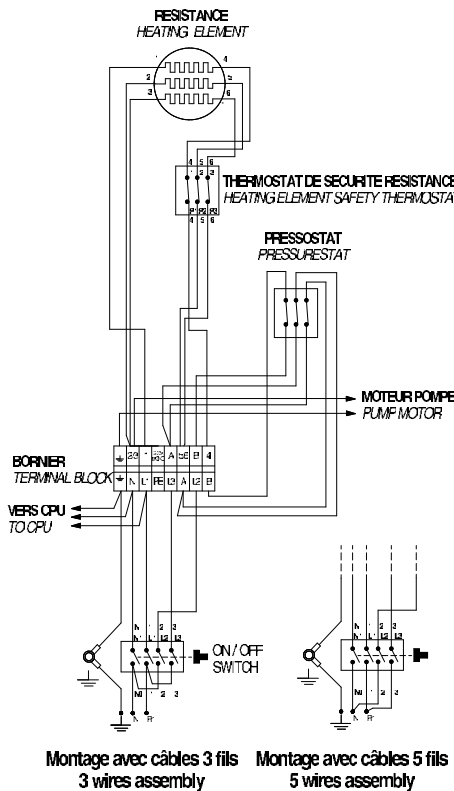
IN ALL CASES the Ground Wire must be connected to the Ground Terminal on the machine

2 DOUBLE GROUPES

380 / 400 / 415V TRI + N + \perp

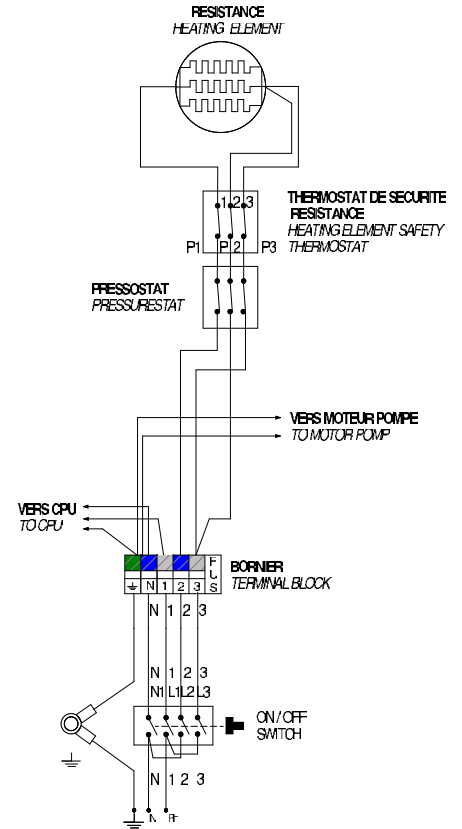


110 / 200 / 230 / 240 V MONO + \perp



1 DOUBLE GROUPE

110 / 200 / 230 / 240 V MONO + \perp



5- COMMISSIONING

1	Drawer / programming touch	
2	Display	
3	Cleaning touch	
4	1 left large cup touch	
5	1 left small cup touch	
6	2 large cups	
7	2 small cups	
8	1 right large cup touch	
9	1 right small cup touch	

1	Position 0 = OFF	
2	Position 1 = Power / filling	
3	Position 2 = Heating	

► Filling boiler

- Open the water supply valve.
- Plug the power cord into the appropriate socket.
- Turn the power switch to position 1.

Warning: Do not turn to position 2 until the buttons stop flashing and the pump switches off indicating that the boiler is filled.

◆ Steam boiler

Upon power up, the steam boiler is automatically filled.
A safety is provided if the filling is not completed in 3 minutes; the fill valve and pump switch off.

The boiler takes longer than 3 minutes to fill:

- The touchpads are disabled and the top and bottom rows of coffee buttons flash alternately.
- The steam touchpad flashed "to" to indicate filling time out.
- Turn the switch to 0 and then 1 to restart the filling cycle.
- Check the water supply to the machine if the problem returns.
- Do not turn the switch to position 2 until this problem is resolved.

◆ Coffee system

Run 2 or 3 cycles without coffee from each Automatic Pod Module to purge air from the system. (Briefly place your fingertips in the pod slot to allow a drink cycle).

► Start heating

Turn the switch to position 2 to start heating only after filling is completed.

The machine will take up to 20 minutes to come to full operating temperature. The steam pressure should be close to 1 bar, the gauge is located behind the tray.

It is recommended to leave the machine on and in position 2 even when not in use.

6-SETTING & ADJUSTMENTS

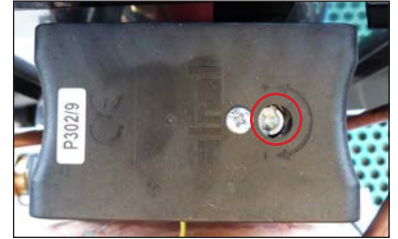
► Adjusting the temperature using the pressure switch

The pressure switch is located at the rear of the machine.

Remove the cup warmer, remove the pressure switch cover to access its adjustment screw.

- SCREW to REDUCE the temperature
- SCROLL to INCREASE the temperature

The pressure gauge (red scale) must indicate a pressure between 0.9 and 1 bar, which corresponds to a temperature of 120 ° C.



► Adjusting the expansion (HP) valve

Model PONY 2

The valve is located on the right side of the machine:

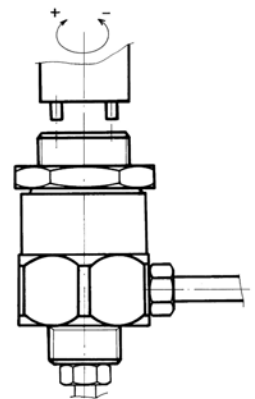
It is necessary to remove the sides and front for access.

The valve located before the pump, it must be set to a value greater than the incoming water supply pressure.

Recommended Setting: between 7 and 8 bar (pressure gauge green scale).

- If it opens OVER 8 bar: Turn the adjustment Counterclockwise.
- If it opens BELOW 7 bar: Turn the adjustment Clockwise.

Use a pin wrench (ref. OU003). After the adjustment, do not forget to re-tighten the locknut.



Model PONY 4

The valve is located at the left rear of the machine:

It is necessary to remove the left side for access.

The valve located after the pump, it must be set to a value greater than the pump pressure. The valve must open at about 13 bar. (gauge green scale).

- If it opens OVER 13 bar: Turn the adjustment Counterclockwise.
- If it opens BELOW 13 bar: Turn the adjustment Clockwise.

Use a pin wrench (ref. OU003). After the adjustment, do not forget to re-tighten the locknut.

► Setting the pump pressure

During infusion the pressure must be between 9 and 10 bar (gauge green scale).

Model PONY 2

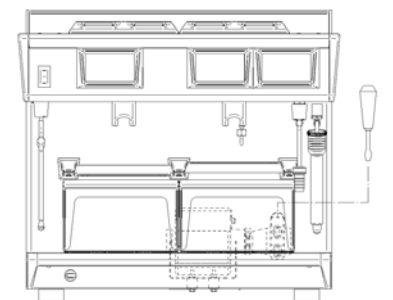
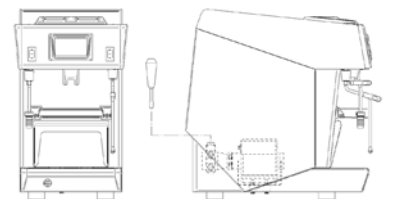
The pump is on the left and is adjusted from the left side.

SCREW IN to INCREASE pressure.
UNSCREW to DECREASE the pressure.

Model PONY 4

The pump is located on the right side and is adjusted on the right side.

SCREW IN to INCREASE pressure.
UNSCREW to DECREASE the pressure.



► Adjusting the water inlet solenoid valve

The water inlet solenoid valve is situated on the left side of the machine. It is accessible from the side.

Method:


With the machine at its working temperature run a cycle (with coffee) continuously on all the groups simultaneously.

Trigger the filling of the boiler (by running off hot water)
Adjust the maximum flow of the solenoid valve so that the pressure does not fall below 7 bars.
Then check that the boiler filling time is not excessively long.



► Presetting choice

To access the Presetting menu, simultaneously press the programming / tray and cleaning button for 15 seconds, the display shows cP (Presetting choice).

Confirm the entry in the menu by pressing the cleaning key .



Each number shown on the display corresponds to a preset:

01 = Pod E.S.E

02

03 = Capsule FAP / Caffitaly

If a media type change is made, all values programmed in the various functions are reset by default.

Confirm the selection by pressing the cleaning key.



To perform a default reset of values: for example, preset 01 = Pod E.S.E.

Enter menu> Select pre-setting 02> Confirm> Switch off machine> Switch on the machine> Enter menu> Select pre-setting 01> Then confirm.

Reminders:



Increase by steps of 1



Decreases by steps of 1



Validates the entry in the menu & validates the choice of the desired preset.

7-WASTE DRAWER

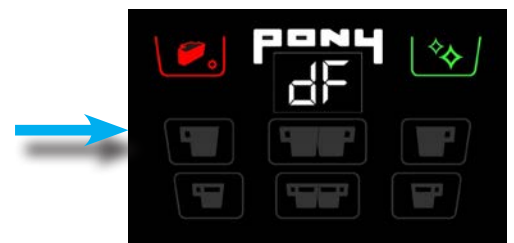
Pre-alarm, 06 coffee before the group will be blocked

Nota: the remaining number is displayed at the end of each cycle
45 by default for Pod ESE
40 by default for capsule FAP



Double group blocked, it is not possible to make coffee.

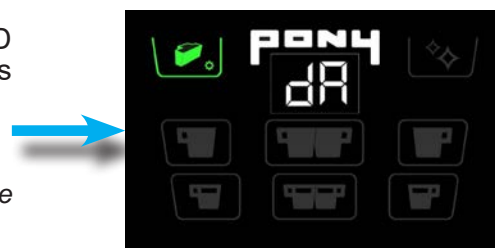
Nota: tP = Full drawer.



Once the drawer has been emptied, it is displayed by the green LED and the display tA. After 5 seconds without the drawer, a reset is performed.

Nota: tA = Absent drawer.

If the drawer is out of his emplacement less of 5 seconds = Return to the previous situation.



Double group blocked, it is not possible to make coffee.

- Check that the tray is fully retracted
- Remove the drawer and check the safety switch

Nota: tA = Absent drawer.



► Drawer capacity

Pod ESE: Value 45 pods default per drawer.

Capsule FAP: Value 40 caps default per drawer.

Pre-alarm activated at 6 pods of the total capacity registered.

Example: for 40 pods programmed the pre-alarm will be activated at 34 pods.



8-PROGRAMMING

To enter in programming mode: press the drawer / programming button for 3 seconds.

To exit programming mode: switch off the machine by turning the main switch to 0.

1	Button for program entry and scrolling of menus.	
2	Enter & exit (validation) of submenu.	
3	Adjustment button +	
4	Adjustment button -	

	Coffee doses		Drawer capacity
	Pre-infusion		Cleaning counter
	Exhaust		

► Pre-infusion

To adjust the coffee wetting time before infusion.
Validate entry in the menu P_i , it consists of 2 sub menus.

The first P_i ON to set the time of the opening of the solenoid valve (in second).

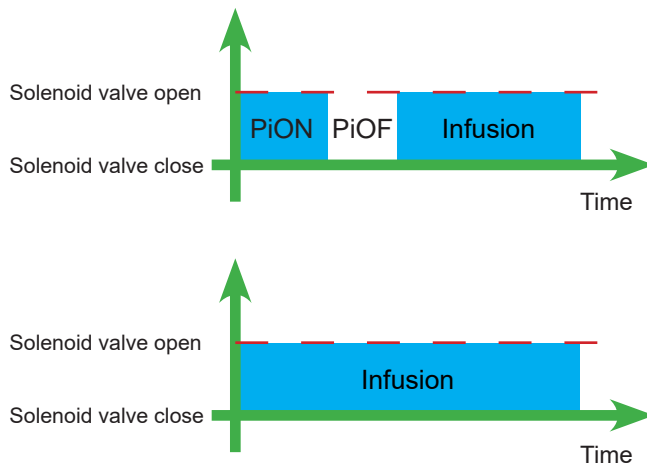
The second P_i OF to set the time of the closing of the solenoid valve before infusion (in second).

Adjustment range 0 second à 9 seconds
Increments 0.5 second

Note: When one of the two parameters is set to 0, the pre-infusion mode remains inactive.

To activate Pre-infusion, it is imperative that both times be greater than 0.

To exit the menu, press the cleaning button during 3 seconds.



► Coffee volume

The 1 cup cycle automatically program the 2 cups, but the 2 cups cycles can be programmed independently.

- 1 cup:

Insert a pod into the left slot of the automatic pod module, the left buttons are lighting and are programmable.

Start a cycle by pressing one of the two buttons.

Example press on the large cup, when the desired volume is reached, re-press the same button to stop the cycle and memorise the dose.

Insert another pod and repeat the operation for the small cup.

Do the same operation for the right group.

- 2 cups:

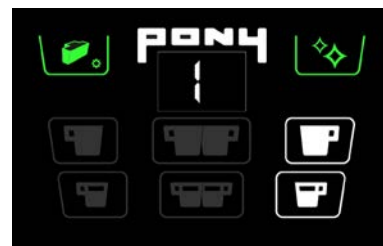
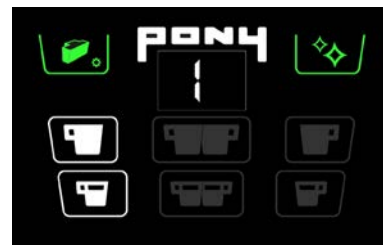
Insert 2 pods, left and right, the middle buttons are lighting and are programmable.

Press one of the lighted double buttons to start the cycle.

Example press on the large cups, when the desired volume is reached, re-press the same button to stop the cycle and memorise the dose.

Insert another pod and repeat the operation for the small cups.

- To exit of this mode, press the cleaning touch.



Default values:

Product	Volume in ml	Dosing pulse
1 Small coffee (left or right)	35 ml	90
2 Small coffee	2 x 35 ml	170
1 Large coffee (left or right)	50 ml	115
2 Large coffee	2 x 50 ml	220
Small dose of hot water	8s (200ml)	
Large dose of hot water	25s (500 ml)	
Steam delay	20s (to heat 300 ml of milk in a jug)	
Steamair temperature	62 °C	

► Decompression

Adjusts the opening of the solenoid valve after infusion for decompression.

Adjustment range 0.5 second à 9 seconds
Increments 0.5 second

► Cleaning intervals

Adjusts the interval between 2 cleanings mandatory by group.

The displayed value must be multiplied by 10.

Example: 25. = at 250 coffees the group blocked (the «.» on display is considered like a zero)

9-HOT WATER & STEAM, STEAMAIR OPTION

The **steamAir** function foams the milk to the desired consistency and shuts off automatically at the pre-set temperature. The steam wand may also be started and stopped manually without the temperature control. The consistency of the foam is manually adjustable by turning the collar on the wand. For best results the end of the wand needs to be at least 1" below the surface of the milk, typically with the pitcher 1/3 full.

steamAir Operation:

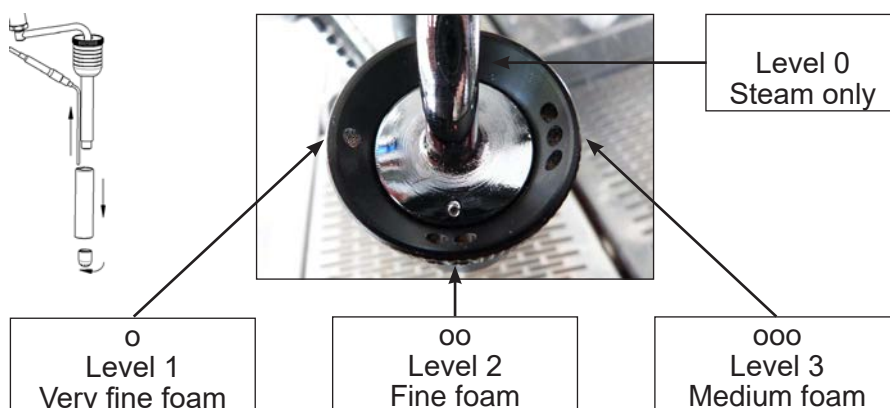
- Fill the steam pitcher so the wand tip is at least 1" below the surface, typically 1/3 full,
- Insert the wand into the pitcher,
- Press the **steamAir** touch,
- Wait for the automatic shutdown,
- Remove the pitcher,
- Wipe the wand with a clean towel.

► Basic components

1	Hot water touch (small dose)	
2	Display (time / temperature)	
3	Steam touch	
4	Hot water touch (large dose)	
5	Programming touch (continue / stop)	
6	steamair touch	

Steam wand cleaning :

- Wipe the steam wand with a clean towel after each use.
- Purge the wand after each use with a short burst of steam.
- Remove and clean the steam tip, outer wand and temperature probe at least once per day.



► Utilisation

◆ Hot water & steam buttons

- Press the button to start a pre-programmed dose.
- The programmed dose time counts down on the screen.
- Press the Dose Button again to stop the flow early.
- Pressing the Stop Button also shuts off the hot water or steam.

Note: In the event of a programming failure, the water will shut off automatically after 105 seconds and the steam after 180 seconds.

◆ steamAir button

- Press the **steamAir** button to start the automatic steam.
- The steam will shut off at the pre-programmed temperature.
- Press the **steamAir** button again to stop before the pre-programmed temperature is reached.
- Pressing the Stop Button will also shut off the steam.
- The screen displays the current milk temperature.

► Programming

Hold down the triangular Stop Button for 5 seconds to enter the programming mode. All the programmable buttons will flash slowly. It is possible to program all the buttons before exiting programming. Each button can be programmed multiple times to get the correct value, only the last value is saved.

◆ Water dose small

- Press the button with the small water drop icon
- When the desired water amount is reached, re-press the button to stop the flow. The new value is saved automatically.

◆ Water dose large

- Press the button with the large water drop icon
- When the desired water amount is reached, re-press the button to stop the flow. The new value is saved automatically.

◆ Steam button

- Press the button with the wavy steam lines icon
- Re-press the button to stop the flow of steam when the desired milk temp is reached (If using a standard volume of milk each time).
- To create a manual ON-OFF steam button; program the time for 5 seconds longer than it takes to steam the largest pitcher.
- The new value is saved automatically.

◆ steamAir temperature

- The steam tip must be at least 1" below the surface of the milk.
- Press the button with the **steamAir** icon. The milk probe temperature is displayed on the screen. Use a separate thermometer for more accuracy.
- Re-press the button when the desired temperature is reached
- The new value is saved automatically.

*Note: The programmable range of the **steamAir** is 50°C to 90°C, the default is 62°C.*

To exit programming mode; switch off the machine by turning the main switch to 0 for 5 seconds before switching back on.

10- CLEANING AND MAINTENANCE

REMEMBER TO CHECK THE WATER TREATMENT SYSTEM PERIODICALLY.

DO NOT USE ABRASIVE CLEANERS SCOURING PADS.

DO NOT USE CLEANERS CONTAINING BLEACH.

THE DESCALING OF THE MACHINE MUST BE DONE BY A QUALIFIED TECHNICIAN.

WARNING: The air must circulate freely around the machine. The ventilation openings on the rear of the machine and on top must not be obstructed.

◆ Reference of cleaning tools:

	ESE	FAP
UNIC Reference Puly caff pellet	92040	92040
UNIC Reference cleaning device	holder RB0100	Capsule CS1060

Note: for more information on cleaning products, refer to the manufacturer's safety data sheet

► After each use

After each use, wipe the steam wand with a damp cloth and purge the wand with a short burst of steam using the manual steam button to remove the milk residue that could remain in the tube. (Remove the steam tip if needed to clean more easily).

► Daily

◆ Before first daily use or after several hours of inactivity:

Perform 2 or 3 brewing cycles (without coffee), drain 0.5 liters of water through the outlet hot water and run the steam for one minute.

- Empty the drawer pod and reset (see chapter overflow safety drawer).

► Weekly

◆ Drip tray:

Remove drip tray and clean it in the sink.

◆ Panels

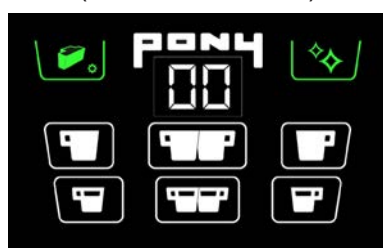
Use a soft cloth and alcohol to clean stainless steel parts.

Use a non-abrasive cleaner for painted part

► Operation of machine cleaning

3 different situations:

Standby
(Normal condition)



Pre alarme
at 230 coffees default

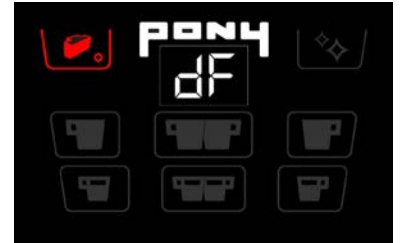
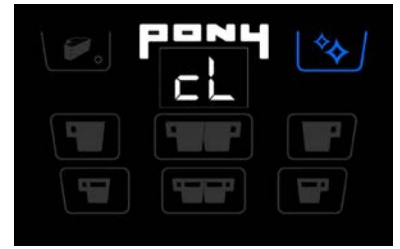


Group blocked
at 250 coffees default



◆ Launching of cleaning after double group blocked:

- Press on cleaning touch (she become blue blinking)
- Insert to the double group, a cleaning holder (ref: RB0100) equipped with a detergent tablet (ref: 92040) (the cleaning touch becomes blue fixed when the cleaning holder are inserted)
- Start of cycle, press the cleaning touch (flashing touch indicates the current cycle).
- End of the cleaning cycle, the double group enters the full drawer mode, empty the drawer.



◆ Launch of cleaning Volunteer:

- Press the cleaning touch for 3 seconds (it turns blinking blue when entering cleaning mode).
- Then follow the same instructions for cleaning after blocking.

Note: Each group can be cleaned separately.

If the detergent tablet have been inserted and the touch is blue, it is mandatory to start the cleaning cycle. Once started, the cycle is interrupted (eg power cut, drawer outlet, safety cover), press button 6 to restart the rinsing phase, which is compulsory.

For more information on cleaning products, refer to the manufacturer's safety data sheet.

► Softener

Two water softener suppliers are available at UNIC SA.

BRITA®
BESTMAX™

Test the water hardness of the network and refer to the technical documentation of the water softener used for optimum adjustment.

Note: A softener must be changed every 1 year, even if it does not reach the end of its filtering capacity.

11- MAINTENANCE AND TROUBLE SHOOTING

► Trouble shooting

VERY IMPORTANT !

BEFORE STARTING, MAKE SURE ALL BASIC SETTINGS ARE CORRECT.

- Steam Pressure 0.9-1.0 bar. (~120° C).
- Pump Pressure (infusion) 9-10 bar.
- The Expansion (HP) valve opens to a value higher than 13 bar (Pony 4).
- The Expansion (HP) valve opens between 7-8 bar (Pony 2).
- Supply water pressure: 0-6 bar (0-90 psi).
- If the machine is fed by a water tank, check the level in the tank and the strainer for clogs.
- Safety Precautions:

A. Turn the machine OFF before working on electrical circuits.

B. Cool the machine and bring down the pressure before working on the hydraulic system.

► Specifications

DIMENSIONS	PONY 2	PONY 4	ADJUSTMENTS	
Width	13.5"	25.5"	Temperature	118 to 120 °C
Height	23"	23"	Steam pressure	0.9 to 1 bar
Depth	22.5"	22.5"	Pump pressure	9 bar
Weight	103 lbs	143 lbs	Expansion HP valve	8 bar (PONY 2) 13 bar (PONY 4)
Power			Boiler safety valve	3.2 bar
110V mono	1.7 Kw	-	Drawer capacity ESE	45 pods
230V mono 400V tri+N	3 Kw	4.7 Kw (option 3 Kw)	Drawer capacity FAP	30 caps

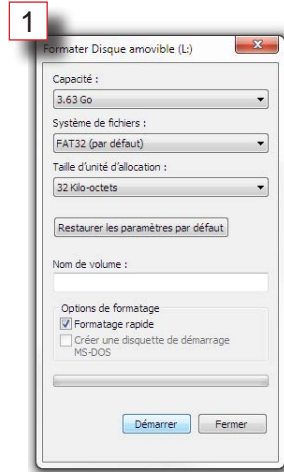
► Procedure for updating software

◆ Copy the file into the micro SD card

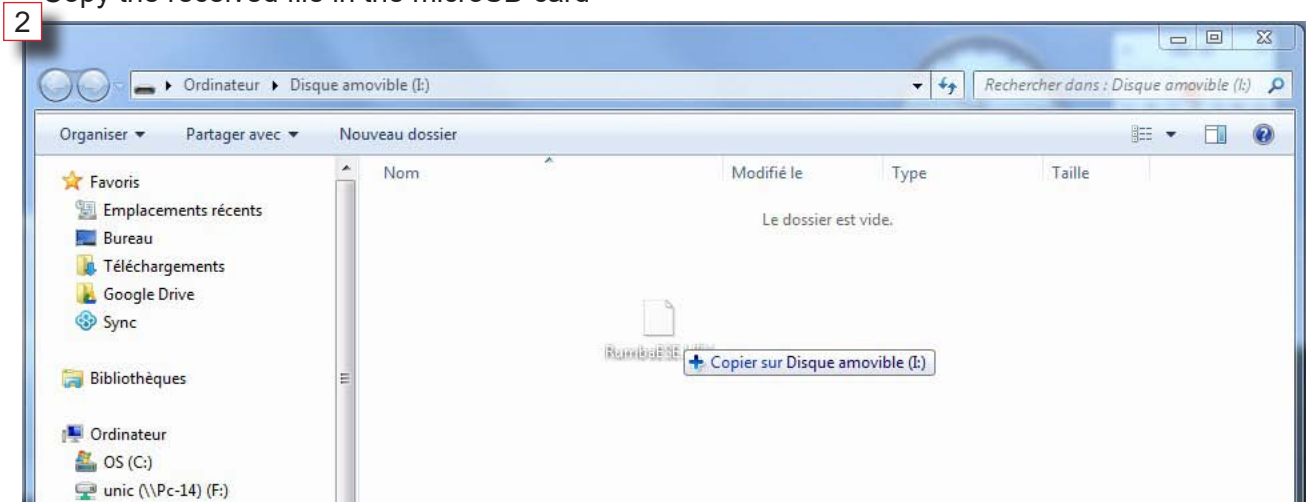
Use a microSD card type SDHC 4GB



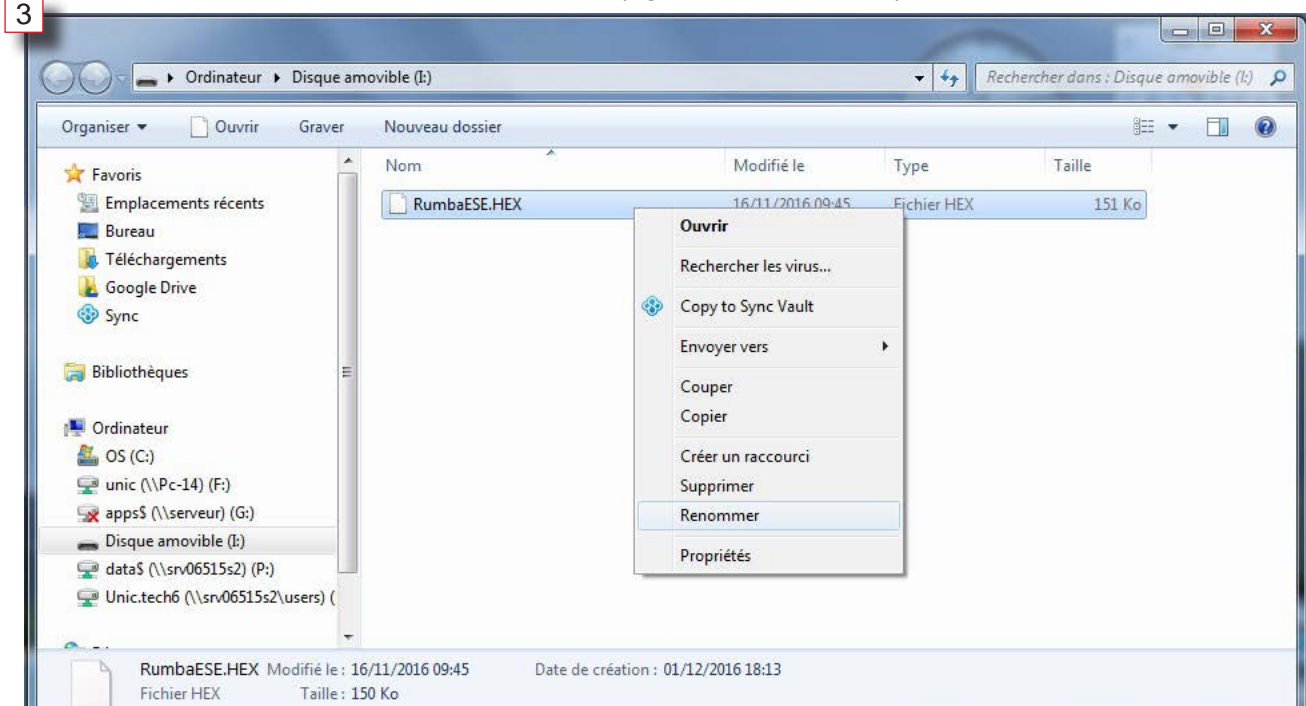
1. Format the microSD card (right click > Format)



2. Copy the received file in the microSD card

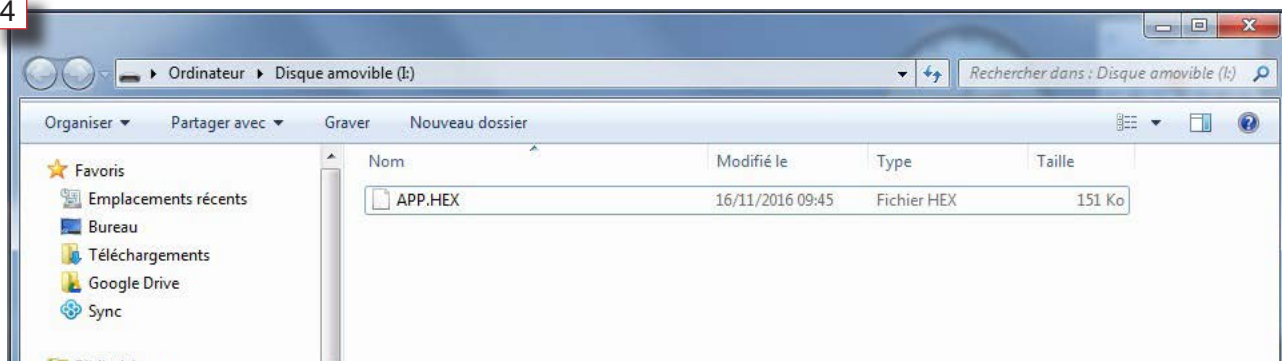


3. Rename the copied file in the microSD card (right click > Rename)



Rename «RumbaESE -0.XXX.hex» to app.hex

4

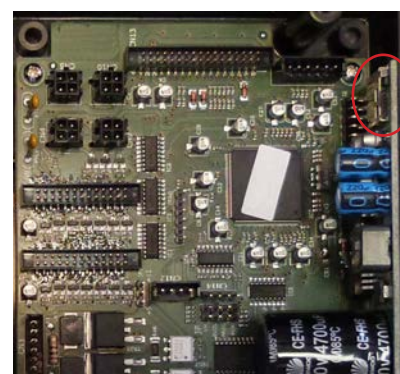
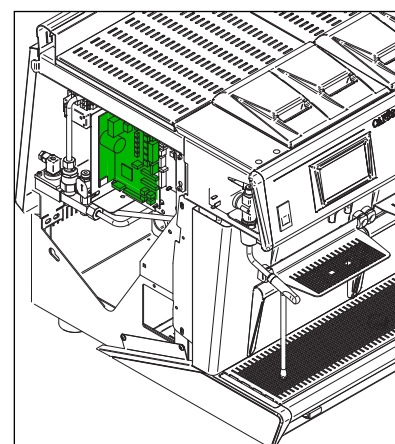


The microSD card is now ready to update the machine.

◆ Updating the machine

WARNING: The operation must be performed by a qualified technician.
Step 4 requires power to the machine with the covers off.

1. Turn the main power switch to position 0.
2. Remove the left side panel, the card is accessible.
3. Insert the microSD card into the micro SD port
4. Turn the main power switch ON (position 1)
Wait 20 seconds
DO NOT TURN OFF OR UNPLUG THE MACHINE DURING THE UPDATE
5. Turn the main power switch OFF (position 0)
6. Remove the micro SD card (The machine will not function with the card in place.)
7. Replace all covers and panels
8. Turn ON the machine
9. Check programmed settings for coffee, water and steam







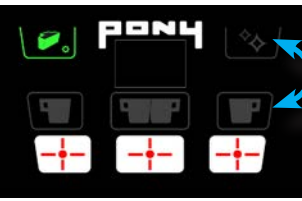

The machine is now up to date

► LED status indicator lights

Reference electronic **steamAir** box **45143**

Reference electronic group box **45146**

◆ Main security descriptions

<p>“Drawer full”</p> 	<p>“Drawer missing”</p> 	<p>“Top cover open”</p> 
<p>“Dosing failure affected button flashes”</p> 	<p>“Water level safety”</p> 	<p>“Pod sensor blocked affected side flashes”</p> 

◆ Drawer full

Example with a ESE machine:

The maximum capacity of the drawer is 45 pods.

A warning occurs after 39 pods; it's indicate on the display by the number of cycles remaining before blockage.

- The Station is disabled when the drawer is fill.
- The drawer button is red and the display indicate “dF”.
- Remove and empty the drawer.
- The drawer must be out for at least 5 seconds to reset the counter.
- The reset is confirmed by the drawer button become green.

DO NOT FORGET TO EMPTY THE DRAWER BEFORE REINSERTING.

◆ Drawer missing

On a machine with two stations, each drawer is independent.

- If the draw is not in place; the display show “dA”. That station is disabled.
- It is not possible to make coffee. Reset after 5 seconds, return the drawer.

◆ Station Cover

- When the Station cover is open, the display indicate “to”; the station is disabled.
- Do not open the station cover during a cycle, the pod/capsule may be ejected before the cycle is complete.

◆ Startup Boiler Filling Safeguard

The boiler takes longer than 3 minutes to fill on startup (After the machine is switched on):

- The touchpads are disabled and the top and bottom rows of coffee buttons flash alternately.
- The steam touchpad flashed “FE” to indicate filling time out.
- Turn the switch to 0 and then 1 to restart the filling cycle.
- Check the water supply to the machine if the problem returns.
- Do not turn the switch to position 2 until this problem is resolved.

◆ Boiler Filling Safeguard

The boiler takes longer than 3 minutes to fill during regular operation:

- The touchpads are disabled and the top and bottom rows of coffee buttons flash alternately.
- The steam touchpad flashed “FE” to indicate filling time out.
- Turn the switch to 0 and then 1 to restart the filling cycle.
- Check the water supply to the machine if the problem returns.
- Do not turn the switch to position 2 until this problem is resolved.

◆ Dosing Failure

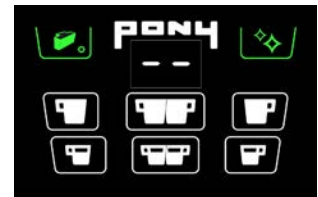
- No flow-meter impulses during extraction.
- The display indicate “dE” and the select button flashing.
- The cycle will stop automatically after 105 seconds and the keypad will reset.
- The cycle can be cancelled by pressing the button again.

◆ Pod/capsule Sensors in Top Cover


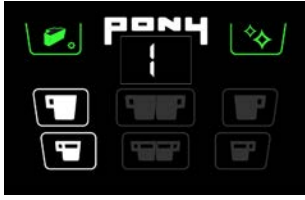
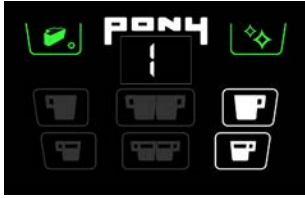
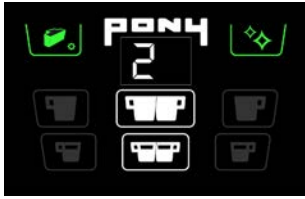

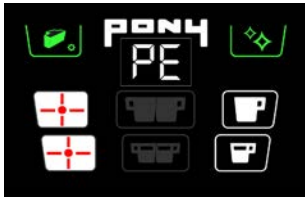


- The machine detects if a pod/capsule has been inserted in the slot.
- If either sensor is blocked by a stuck pod/capsule or other obstruction, the entire Station is disabled.
- The display indicate “PE” and both buttons on the blocked side flash until the slot is cleared.
- Open the top cover and remove the stuck pod/capsule or push it down into the drawer with a spoon handle.
- It may be necessary to start and immediately cancel one drink to re-set the module.
(Or let the cycle complete without coffee).

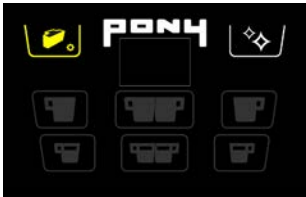

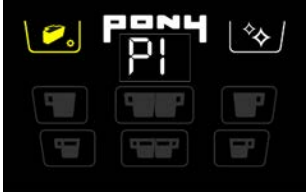



Manual Mode: It is possible to disable the sensors if they are not functioning.

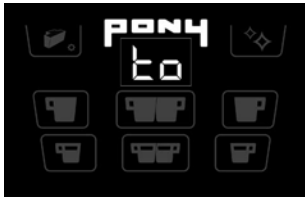





- Press all 3 buttons of the top row at the same time for 10 seconds.
- The buttons will flash 3 times to confirm and the display shows 2 strips blinking
- All the drink buttons remain lighted and will activate when pressed with or without inserting a pod.
- To restore the sensors to normal operation, turn the main power switch off then on.

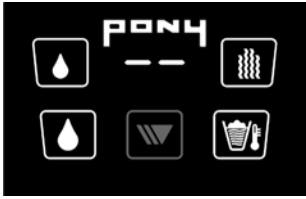


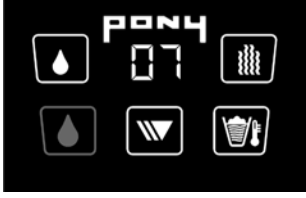
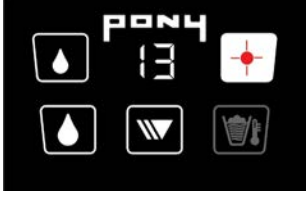
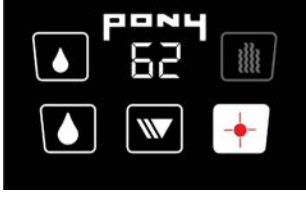



► Chart of LED signals

Normal operation	Touchpad	Button status	Comments
Ready		Steady	Buttons not active, only to enter in programming mode
Pod/capsule inserted left side		Steady	Start cycle by pushing either lighted button
Pod/capsule inserted right side		Steady	Start cycle by pushing either lighted button
Pods/capsules inserted both sides of the same station		Steady	Start cycle by pushing either lighted button
Coffee dispensing (2 large cups shown)		Slow	Stop cycle by pushing button again
Blocked insertion slot left side		Slow	The left and center keys are inoperative.
Blocked insertion slot right side		Slow	The right and center keys are inoperative.
Blocked insertion slot both sides (or sensor cable unplugged)		Slow	All keys are inoperative.

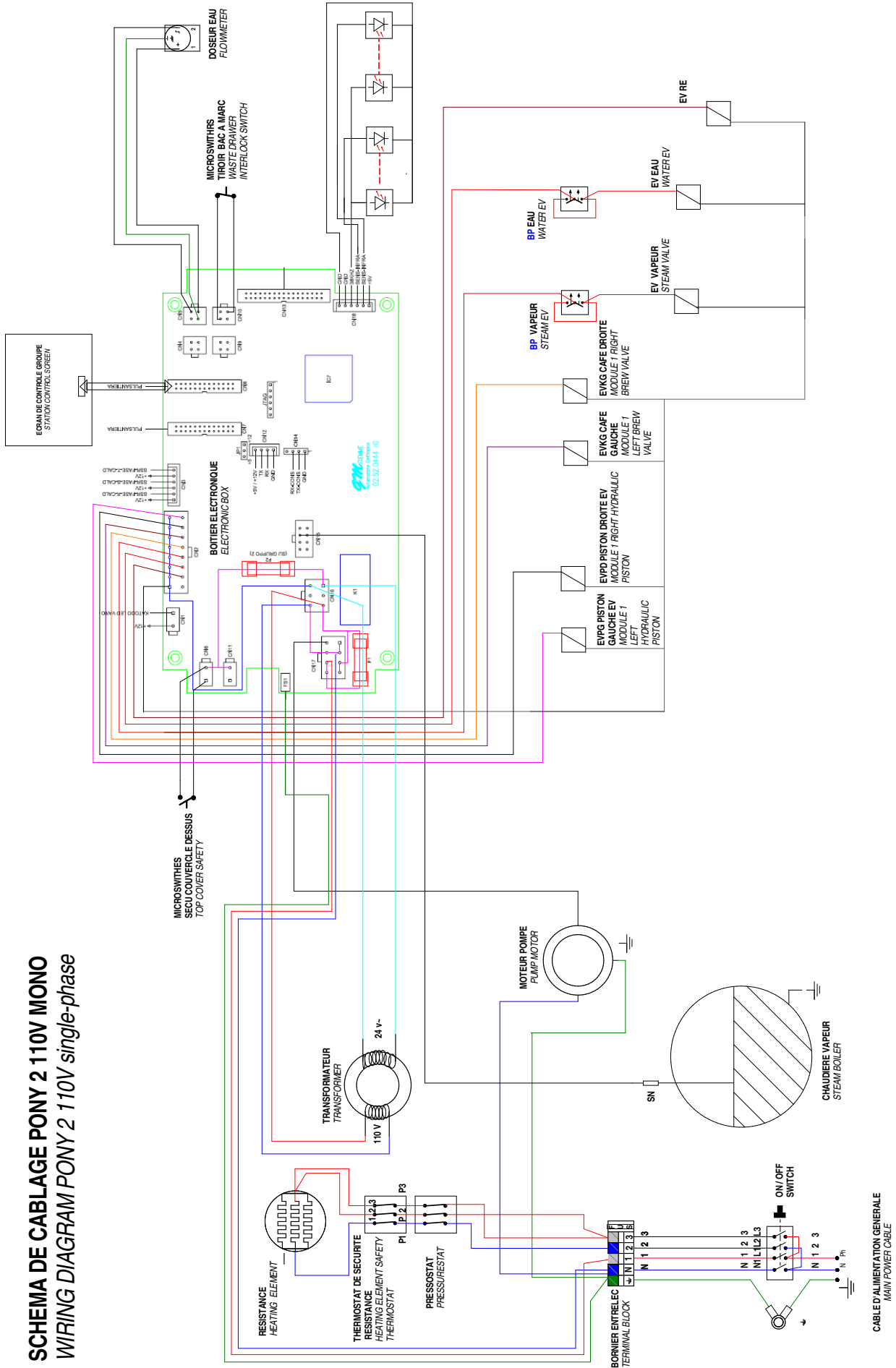
Programming Mode	Touchpad	Button status	Comments
Programming Mode			Press the drawer / programming button (3 seconds).
Coffee Dose			Program coffee doses
Pre infusion			Program the time of pre-infusion
Exhaust			Program the time of décompression
Drawer capacity			Program the number of ejected pods before the group is disabled
Cleaning intervals			Program the number of coffee before the group is disabled

Top cover open / closed	Touchpad	Button status	Comments
Top cover open			It is not possible to make coffee.
Top cover open after inserting pod/capsule (left side).			The cycle cannot be started.
Top cover open after inserting pods/capsules (right & left sides)			The cycle cannot be started.
Waste Drawer Messages	Touchpad	Button status	Comments
Drawer full during normal mode.			It is not possible to make coffee.
(least 5 seconds) drawer missing.			It is not possible to make coffee, drawer counter reset.
Drawer full.			Group blocked, It is not possible to make coffee.

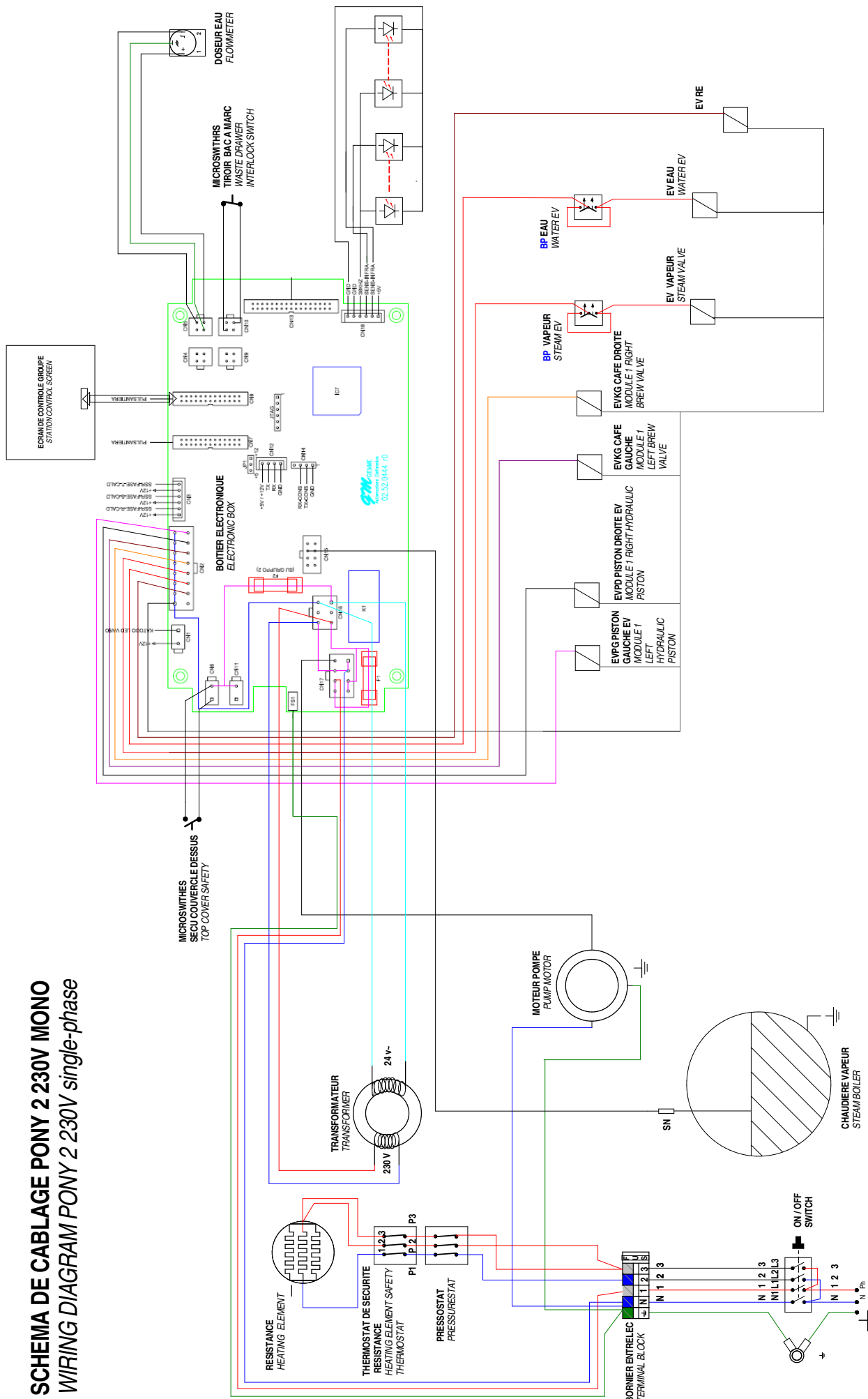
LED signals of steamAir box (only PONY 4)	Touchpad	Button status	Comments
Ready		Steady	
Startup Boiler Filling Safeguard		Slow	FL = Filling
Boiler Filling Safeguard		Slow	FE = Filling Error, Check the water supply
Small hot water cycle		Steady	Indication countdown for hot water
Steam cycle		Steady/Slow	Indication countdown for steam
steamAir cycle		Steady/Slow	Indication of the probe temperature steamAir
Probe problem		Slow	99 = probe defective

► Wiring diagrams

SCHEMA DE CABLAGE PONY 2 110V MONO
WIRING DIAGRAM PONY 2 110V single-phase



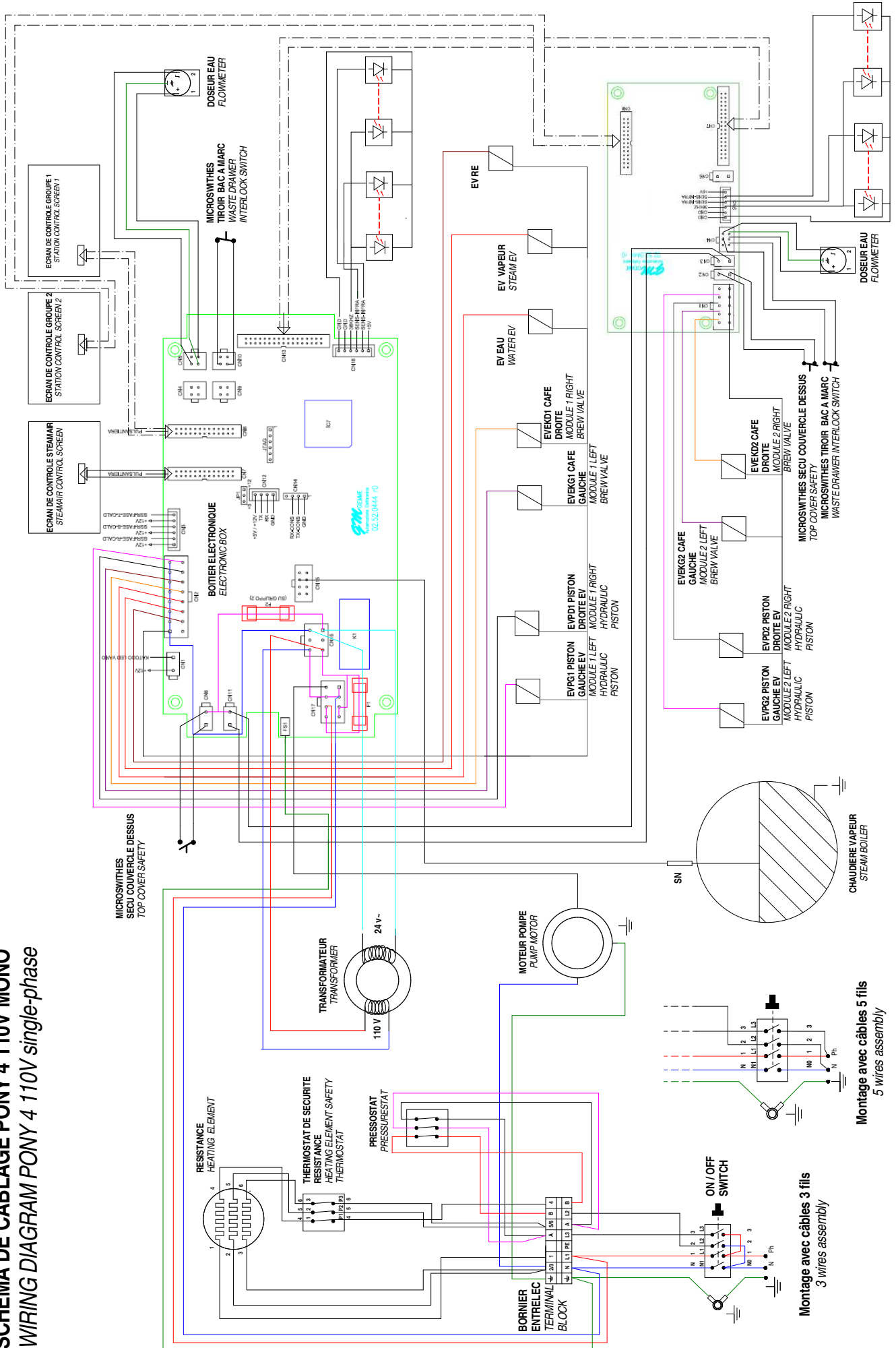
SCHEMA DE CABLAGE PONY 2 230V MONO
WIRING DIAGRAM PONY 2 230V single-phase



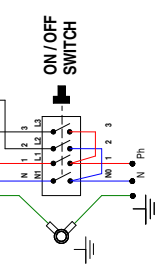
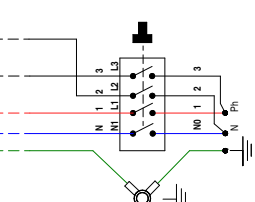
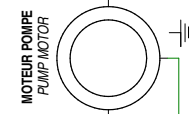
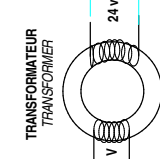
CABLE D'ALIMENTATION GENERALE
 MAIN POWER CABLE



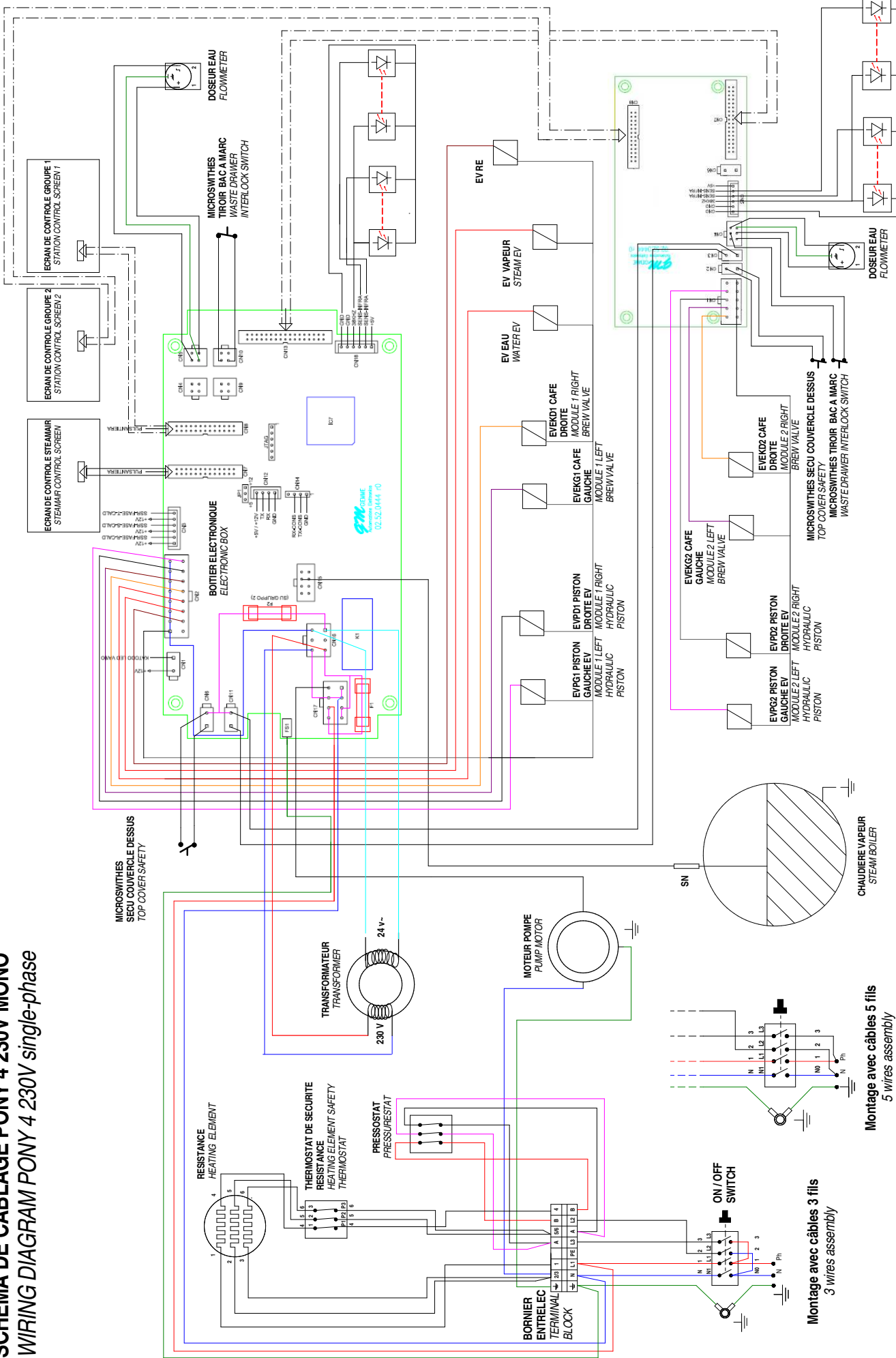
SCHEMA DE CABLAGE PONY 4 110V MONO
WIRING DIAGRAM PONY 4 110V single-phase



MICROSCHWITZES
SECU COUVERCLE DESSUS
TOP COVER SAFETY



SCHEMA DE CABLAGE PONY 4 230V MONO
WIRING DIAGRAM PONY 4 230V single-phase

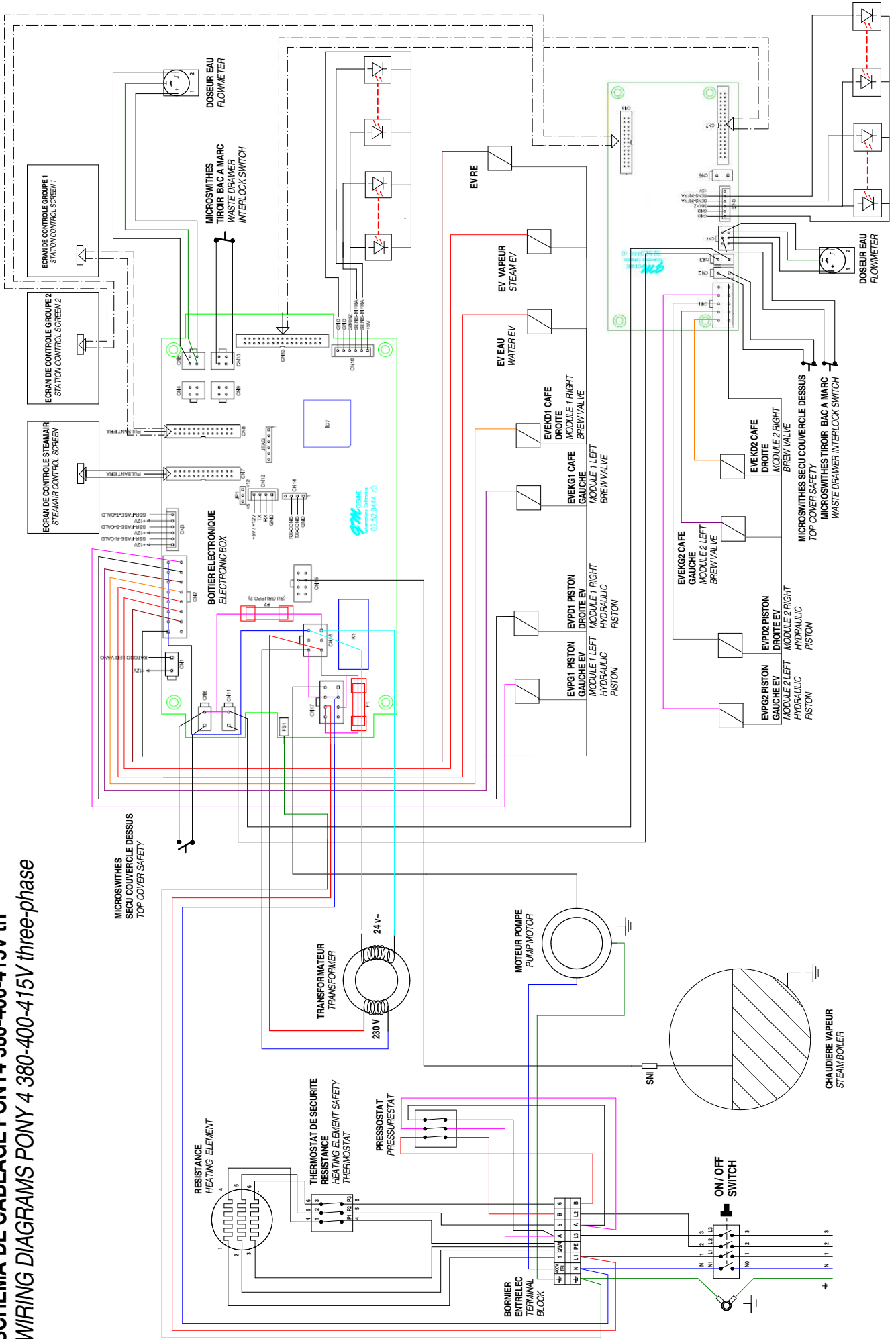


Montage avec câbles 3 fils
 3 wires assembly

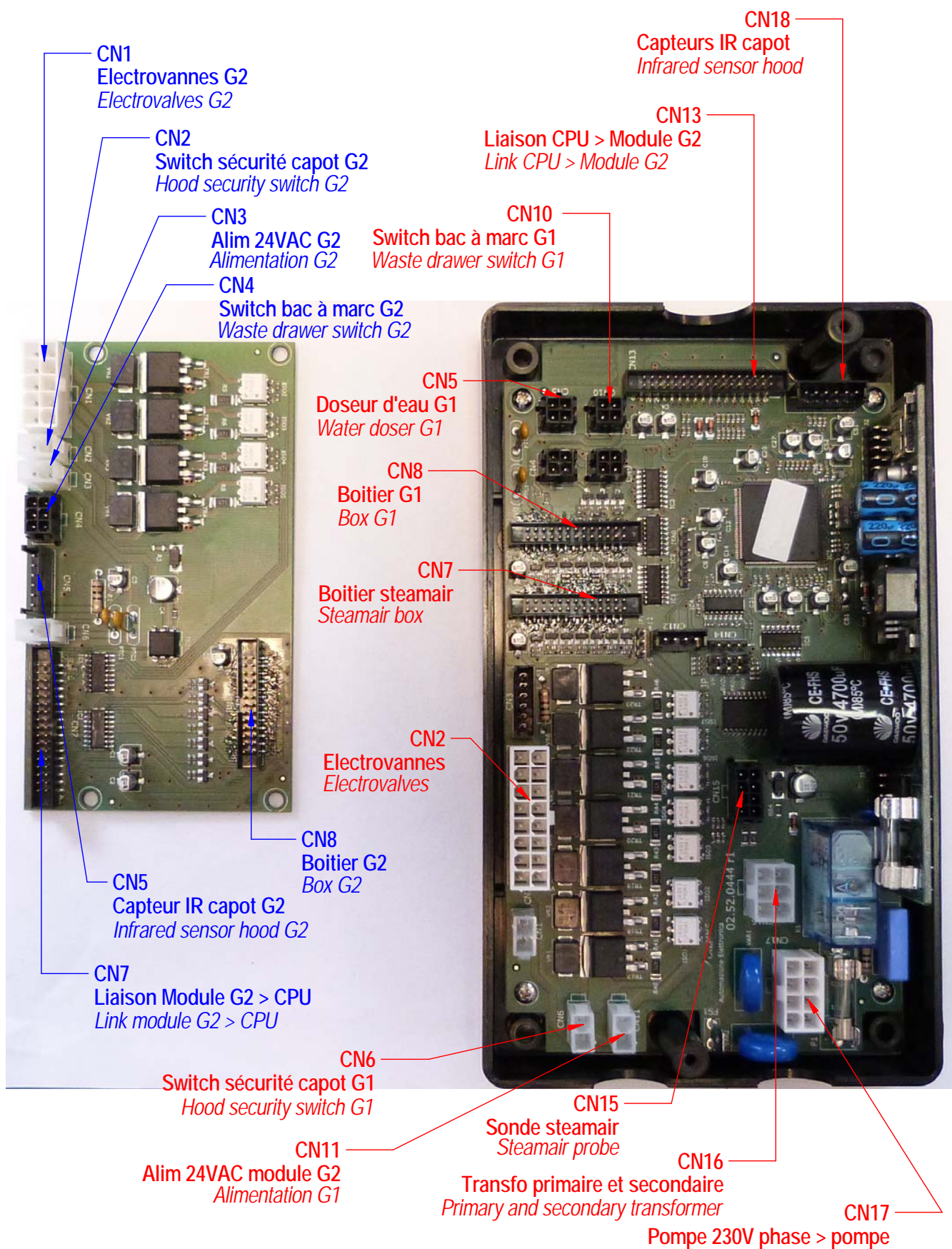
Montage avec câbles 5 fils
 5 wires assembly



SCHEMA DE CABLAGE PONY4 380-400-415V tri
WIRING DIAGRAMS PONY 4 380-400-415V three-phase

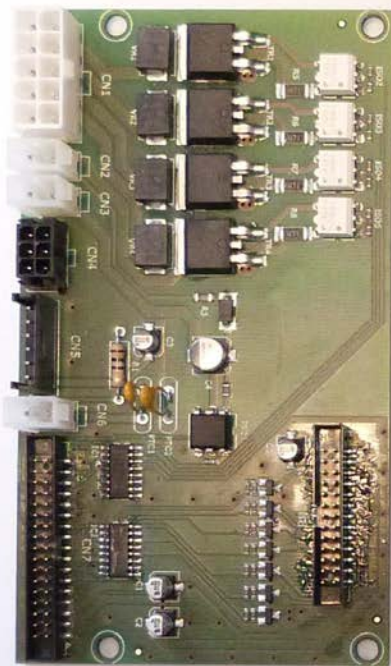
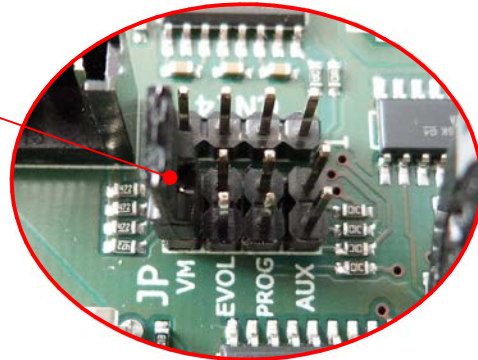


► Connectors for CPU

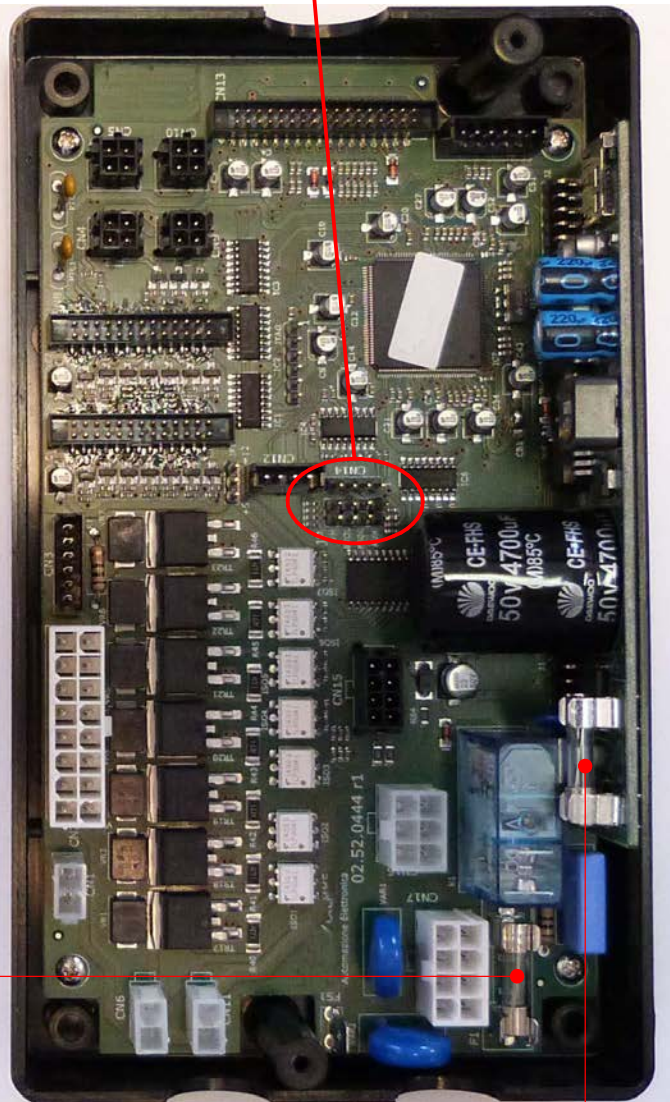


► Fuses

VM, pour vapeur manuelle
Machine sans Steamair
 VM, for manual steam
 Machine without Steamair



Fusible Pompe F1, T10A 250V
 Fuse pump F1, T10A 250V



Fusible F2, T4A 250V
 Fuse F2, T4A 250V

ISO 9001
BUREAU VERITAS
Certification

