

Bolero Turbo (XL)

TECHNICAL MANUAL



- Model-no:**
- BRLXLF-007
 - BRLXLF-009
 - BRLXLF-024
 - BRLXLF-025
 - BRLXLF-027
 - BRLXLF-030
 - BRLXLF-031
 - BRLXLF-033

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The information in this document is based on data that was available at the time the design, the material characteristics and the operating methods were published, meaning that this document is subject to change.

For this reason, the instructions are merely a guideline for the installation, maintenance and repair of the machine shown on the front cover.

This document applies to the standard version of this machine.

The manufacturer therefore declines all liability for any damage arising from specifications that deviate from the standard version of the machine delivered to you.

This document has been compiled with the utmost care. However, the manufacturer cannot be held liable for any errors it contains or the consequences thereof.

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1. General

- ▶ *Always read the safety instructions (700.403.347).
To avoid possible damage, these safety instructions must be read, understood and followed.*
- ▶ *Manuals are subject to change, scan the QR code to retrieve current information.*



2. Installation requirements

To enable a smooth and simple installation of the Bolero machines please ensure the customer has the following prepared:

- Ensure the electrical supply is situated within 1 meter of the machines proposed location.
- Ensure the power supply is correct for the ordered machines:
 - Bolero Turbo (XL) - STD - 230V, 35000W.
 - Bolero Turbo (XL) - STD - 400V, 10500W.
 - Bolero Turbo (XL) - GB - 230V, 2000W.
 - Bolero Turbo (XL) - GB - 230V, 6000W.
- Ensure that the machine fits the proposed location.
- The water supply must be cold potable (drinking) water terminating in a shut off valve with a male 3/4" connection. This must be within 1 meter of the machines proposed location.
- The water pressure must be between 1 - 10 bar.

NOTE: Water pressure must be measured as standing pressure AFTER any fitted water filtration.

What the engineer can do:

- Upon arrival the fully trained engineer will complete the following;
- Unpack the machine and inspect for transit damage.
- Install the machine in the proposed location.
- Connect the power and water supply to the machine.
- Connect a water filtration system if ordered.
- Commission the machine and complete a function test ensuring full operation.
- Set the machine up to a standard recipe if no pre set recipe has been specified in advance.
- Make adjustments to beverages taste and size (based on the person on site presented as the management representative).
- Check if the water volume dosage is correct, if not, a calibration must be performed.
- Train staff on machine maintenance, cleaning and operation.
- Leave the area tidy .

Ingredients you may need:

- » Ingredients should be selected based on taste profiles and site requirements.
- » Only use instant ingredients that are suitable for vending machines (contains a flowing agent).
- » Use the recommended dosage as indicated on the packaging.
- ▶ *Always follow the local and national safety regulations and standards for electrical devices during installation.*
- ▶ *The contents of the safety booklet supplied with the machine must be known to both the engineer and the customer.*
- ▶ *The operator instructions can be downloaded from the Bravilor Bonamat website.*