

5. Special functions

5.1 Master PIN-code

- *The master PIN code can be used when the set PIN code is forgotten.*
- The master PIN code to overrule PIN 1 and PIN 2 is **1948**.

5.2 Reset the counters

The counters tell you how many beverages have been prepared.

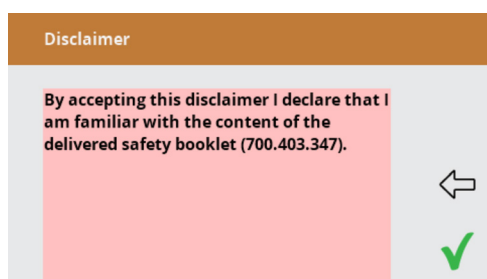
A total counter of all issued beverages is also shown.

If a drink is removed, the number of that beverage is still counted in the total machine counter.

- *The total machine counter can not be removed.*

5.3 Overriding the first install program

- *This is mainly to check the function of the machine if an unexpected error occurs during the first install program.*
- in the disclaimer screen there is an invisible button (see the pink area in the screen below)
- touch the screen for at least 10 seconds until the machine overrules the first install program
- after turning the machine off and on the machine will start up in the first install program again



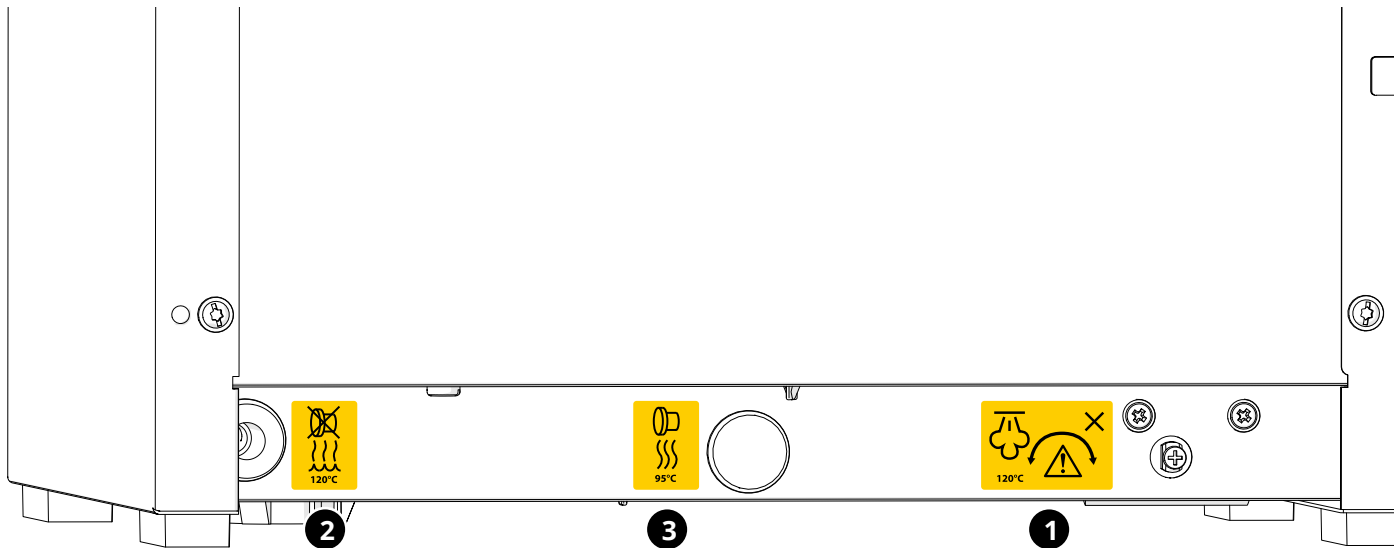
5.4 Overriding the start-up procedure of the machine

- *Required for installing new software updates.*
- when the machine starts up, the version of the software appears in the display (see the example below)
- when the version appears press the programming button on the inside of the door
- the machine shows the update screen.
- to update the machine download the latest software from our website www.bravilor.com
- *Gives also access to the programming if the machine is not started up yet.*

Code	Version
GUI: 002.102.012	2.04
Configuration: 002.104.040	2.04
Recipes: 002.103.023	2.06

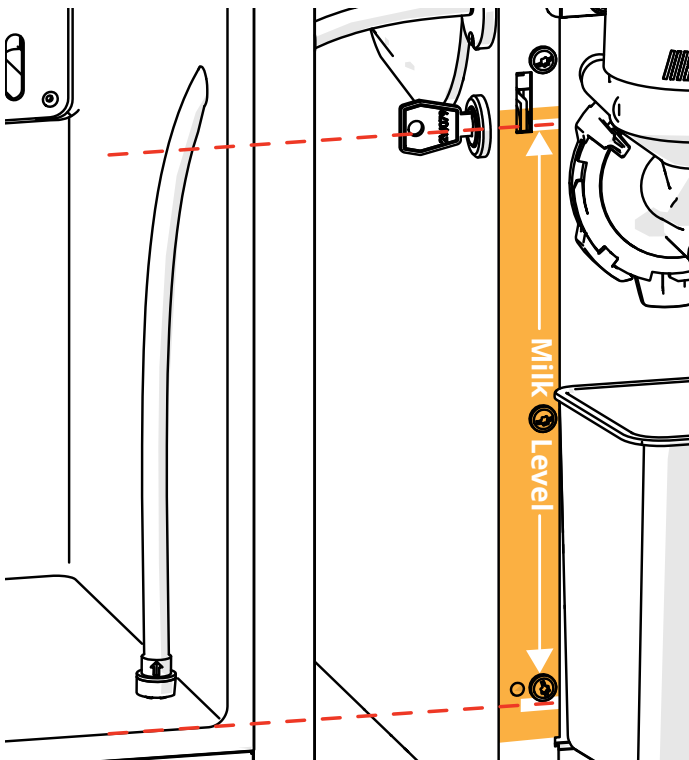
6. Explanation of the labels

6.1 Draining



- 1** To drain the steam boiler, turn the ball valve carefully to the left.
After draining the steam boiler, make sure to close the ball valve!
Be aware! Hot steam comes out of the left hose.
- 2** **Be aware!** When opening the ball valve, hot water and steam comes out of the hose.
Do not put a cap on this hose.
- 3** **Be aware!** When removing the cap, hot water comes out of the hose to drain the boiler.
Replace the cap when the boiler is empty.

6.2 Milk level



Installation condition for proper functioning:

- The milk level must not exceed the markings indicated on the Sego L.

7. Recipes

7.1 Standard beverages/recipes

Recipe	Dosing sequence	Ingredient	Ratio grams	Partial ml	Total ml
ristretto	1	coffee beans	8	25	25
espresso	1	coffee beans	8	40	40
lungo / caffè crema	1	coffee beans	8	120	120
americano	1	coffee beans	8	40	120
	2	hot water	-	80	
cappuccino	1	milk	-	80	120
	2	coffee beans	8	40	
cappuccino dark	1	coffee beans	8	40	120
	2	milk	-	80	
espresso macchiato	1	coffee beans	8	40	65
	2	milk	-	25	
latte macchiato	1	milk	-	50	140
	2	milk	-	50	
	3	coffee beans	8	40	
caffè Latte / café au lait	1	coffee beans	8	50	140
	2	milk	-	90	
hot chocolate	1	cacao	20	120	120
hot chocolate deluxe (instant)	1	cacao	20	80	120
	2	topping	4	40	
hot chocolate deluxe (milk)	1	milk	-	40	120
	2	cacao	20	80	
espreschoc	1	cacao	5	40	120
	2	milk	-	40	
	3	coffee	14	40	
espressochoch	1	coffee beans	20	80	120
	2	cacao	8	40	
moccachino / wiener melange	1	coffee	8	40	120
	2	milk	-	50	
	3	cacao	5	30	
hot milk foam (instant)	1	topping	12	120	120
hot milk foam (milk)	1	milk	-	120	120
hot water	1	-	-	-	120

7.2 Premix beverages

A premix is a customized blend of two or more ingredients.

With premix 1 and/or premix 2 in the canisters, you can choose the following recipes:

Recipe	Dosing sequence	Ingredient	Ratio grams	Partial ml	Total ml
coffee + premix 1B	1	coffee	8.5	-	120
	2	premix 1	20%	-	
coffee + premix 2B	1	coffee	8.5	-	120
	2	premix 2	20%	-	
coffee + premix 1B+2B	1	coffee	8.5	-	120
	2	premix 1	20%	-	
	2	premix 2	20%	-	
premix 1A	1	premix 1	8%	-	120
premix 1B	1	premix 1	20%	-	120
premix 1C	1	premix 1	40%	-	120
premix 2A	1	premix 2	8%	-	120
premix 2B	1	premix 2	20%	-	120
premix 2C	1	premix 2	40%	-	120
premix 1B+2B	1	premix 1	20%	-	120
	1	premix 2	20%	-	

The letters indicates a standard ratio

- A 8%
- B 20%
- C 40%

The ratio/grams can be changed in the programming

7.3 Premix beverages with fresh milk

In the following table beverages can be created with the combinations of premix and fresh milk, for example:

- » decaffeinated instant coffee with fresh milk
- » instant white chocolate
- » instant chai latte
- » instant tea with fresh milk

Recipe	Dosing sequence	Ingredient	Ratio grams	Partial ml	Total ml
milk (m) + premix 1A	1	milk	-	60	120
	2	premix 1	8%	60	
milk (m) + premix 1B	1	milk	-	60	120
	2	premix 1	20%	60	
milk (m) + premix 1C	1	milk	-	60	120
	2	premix 1	40%	60	
milk (m) + premix 2A	1	milk	-	60	120
	2	premix 2	8%	60	
milk (m) + premix 2B	1	milk	-	60	120
	2	premix 2	20%	60	
milk (m) + premix 2C	1	milk	-	60	120
	2	premix 2	40%	60	
premix 1A + milk (m)	1	premix 1	8%	60	120
	2	milk	-	60	
premix 1B + milk (m)	1	premix 1	20%	60	120
	2	milk	-	60	
premix 1C + milk (m)	1	premix 1	40%	60	120
	2	milk	-	60	
premix 2A + milk (m)	1	premix 2	8%	60	120
	2	milk	-	60	
premix 2B + milk (m)	1	premix 2	20%	60	120
	2	milk	-	60	
premix 2C + milk (m)	1	premix 2	40%	60	120
	2	milk	-	60	

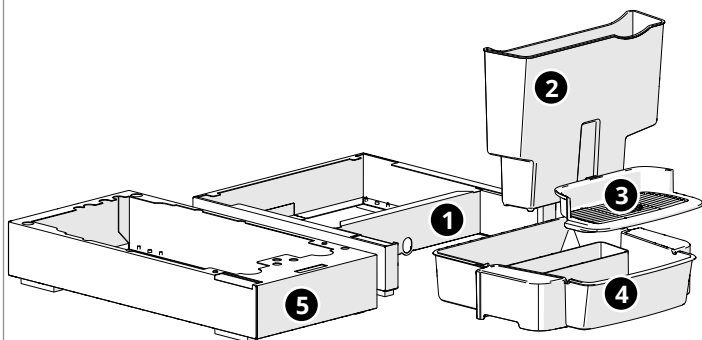
8. Accessories

8.1 Raiser set

The Sego raiser set comprises a number of components: the Sego L pedestal, a larger waste bin, a larger drip tray, a lower drip tray grid and a pedestal for the milk fridge.

- The pedestal raises the standard Sego 11L/12L by 60 mm. This brings the total machine height to 650 mm.
- The larger waste bin can hold about 40-55 waste coffee pucks (depending on the size, see [Step 9 on p.34](#)).
- The larger drip tray has room for more rinsing water, which means it needs emptying less frequently.
- The lower drip tray grid raises the tap height from 105 mm to 135 mm.
- The other pedestal is intended for the milk fridge. When the Sego is raised by 60 mm, the milk fridge must also be raised by 60 mm.

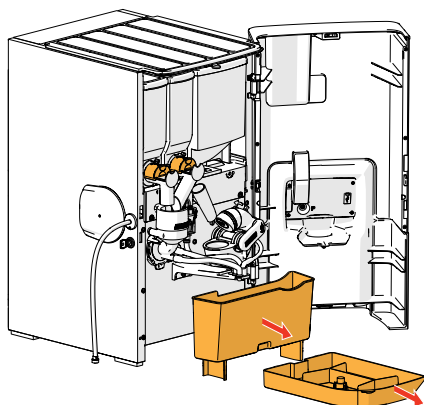
With a raiser set, it is also possible to connect the Sego L to a water outlet, see [8.2 on p.35](#).



raiser set (7.270.623.101)

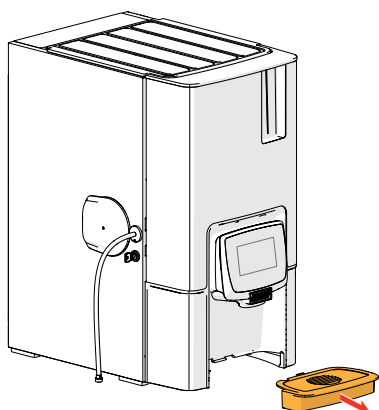
1. frame raiser Sego
2. waste bin XL Sego
3. drip tray grid XL Sego
4. drip tray XL Sego
5. frame raiser milk fridge

► If a drainage set is also to be installed, do so first as shown in section [8.2 on p.35](#).



Step 1

- open the door
- close the canister outlets
- remove the drip tray, waste bin



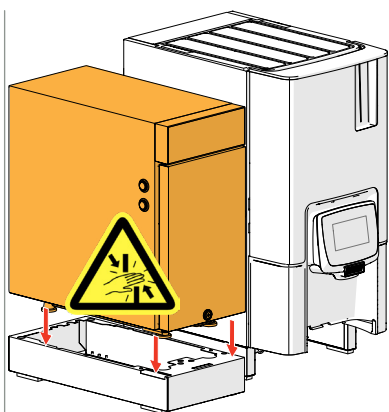
Step 2

- remove the drip tray grid



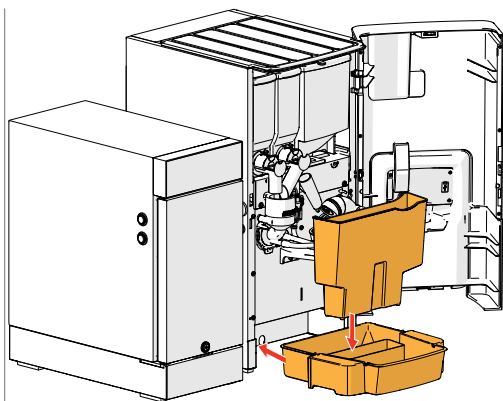
Step 3

- place the Segó L carefully on its raiser set



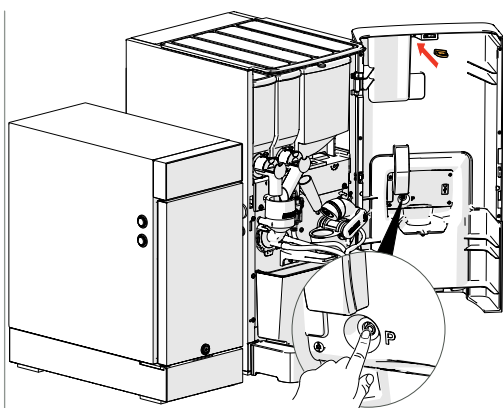
Step 4

- place the Milk fridge carefully on its raiser set



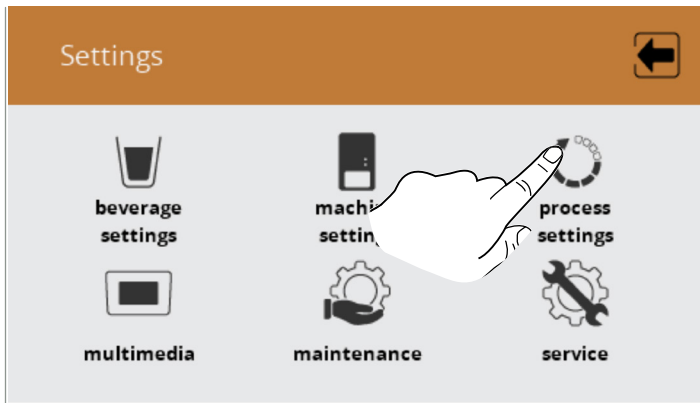
Step 5

- place the new drip tray and waste bin



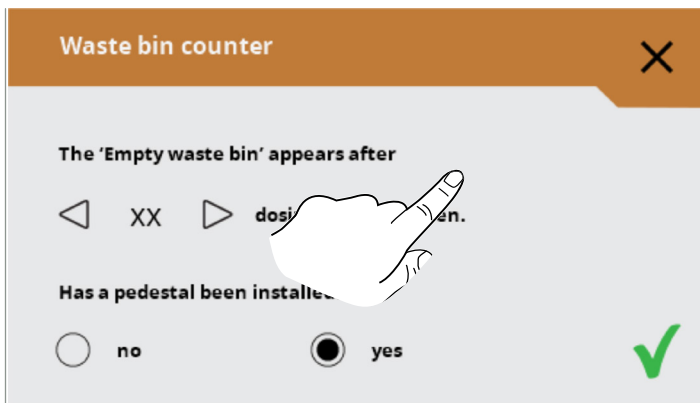
Step 6

- place the safety key
- press the P(rogramming) button



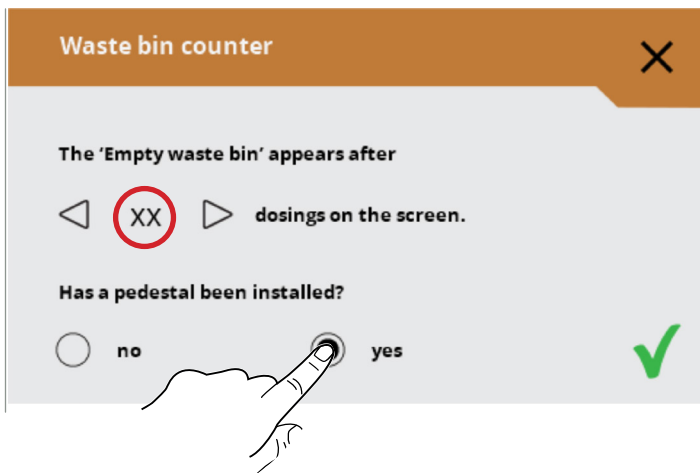
Step 7

- press 'process settings'



Step 8

- press 'waste bin counter'



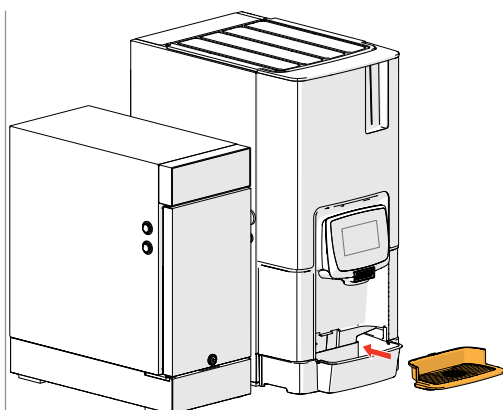
Step 9

- confirm installation of 'pedestal'
- set the number of dosages

► *The number depends on the size of the coffee pucks!*

	coffee dosing	maximum coffee pucks for waste bin
STD	7.5 gr	55
US / CA / MX	12 gr (0.42 oz)	40

- confirm your change



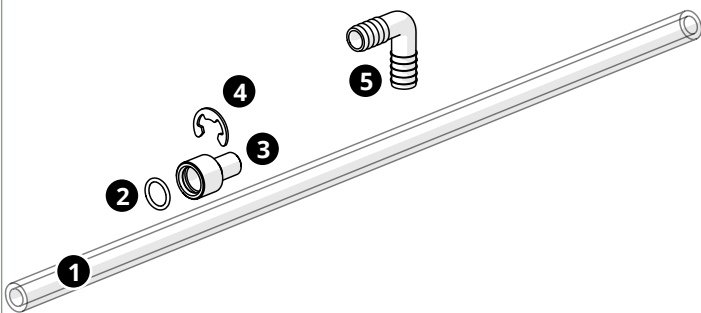
Step 10

- close the programming screen
- remove the safety key
- close the door
- place the new drip tray grid

8.2 Drainage set

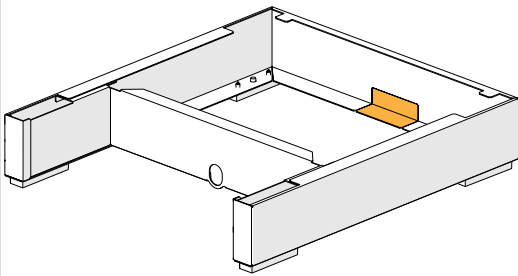
The Sego can be connected to a water outlet if desired.
In that case, you will require this drainage set.

- *The Sego can only be connected to a drain when using the optional Sego (L) raiser set, see section [8.1 on p.32](#).*



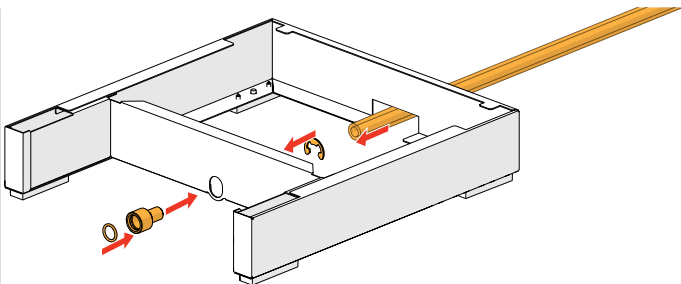
Drainage set

1. hose
2. O-ring
3. drain connection drip tray
4. shaft cir-clip
5. elbow coupling



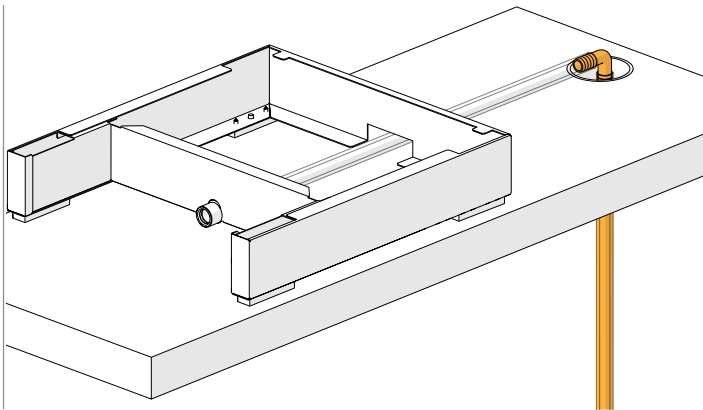
Step 1

- cut indicated part for hose pass-through
- smooth / sand the edges



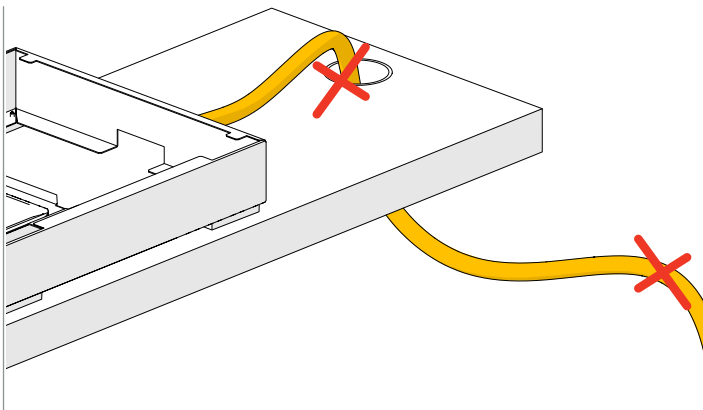
Step 2

- place the O-ring in the drain connection drip tray
- place the drain connection in the frame
- insert the hose through the prepared through-hole and connect it to the drain fitting
- lock the hose with the shaft cir-clip



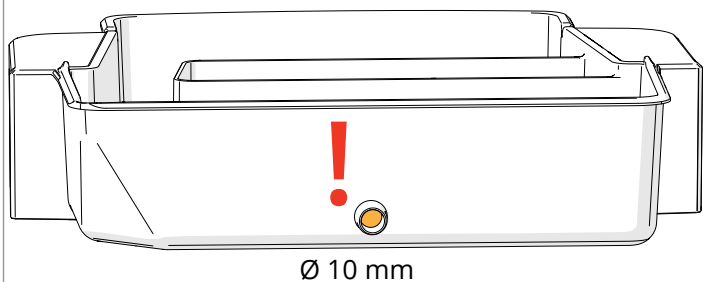
Step 4

- cut the hose to the required length
- use an elbow coupling to connect the 2 hoses



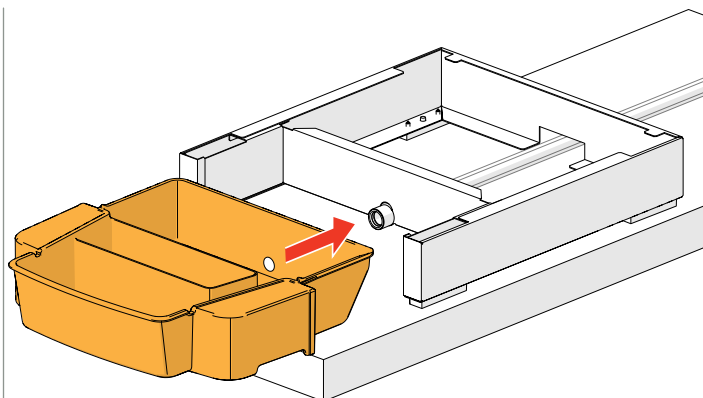
Step 5

- *Make sure that no syphoning can take place, otherwise the wastewater will not flow*



Step 6

- drill out the drip tray drainage spout (from the back)



Step 7

- place the drip tray
- *Ensure that the O-ring is not kinked, as this leads to leakage.*
- go to [section 8.1 Step 3 on p.33](#)