Problem description	Possible cause	Check the following
no faom on the drink	mixer speed not correct	• adjust the mixer speed (availability depends on PIN setting)
		» if the error persists, contact your dealer
	type of instant ingredient	• try a different instant ingredient
to much foam on the drink	mixer speed not correct	• adjust the mixer speed (availability depends on PIN setting)
		» if the error persists, contact your dealer
not enough water dosed	scale in the water system	• descale the machine
		» if the error persists, contact your dealer
fan rotor does not run	fan not cleaned	• clean the fan rotor and housing or remove any blockage
		» if the error persists, contact your dealer
water dispensed in wrong outlet	scale in water selector	• descale the machine
		» if the error persists, contact your dealer
machine doesn't turn on	switch not turned on	• turn on the switch on the backside
	no power	• check the power supply
		» if the error persists, contact your dealer
message safety circuit interupted in the display	door and lid not closed	• first close the lid and then the door
	service key not placed	• place the service key
		» if the error persists, contact your dealer
touch screen display sometimes not responsive	touch screen filthy	• turn off the machine and clean the touch screen with a damp cloth ► *Do not use agressive detergents.*
		» if the error persists, contact your dealer

8. Appendix

8.1 Filter information and water hardness

	very soft	soft	average	moderate	hard
°dH	0 - 4	4 - 8	8 - 12	12 - 18	18 - 30
°fH/°TH	0 - 7	7 - 15	15 - 22	22 - 32	32 - 54
°e / Clark	0 - 5	5 - 10	10 - 15	15 - 23	23 - 38
mmol/l	0 - 0.72	0,72 - 1.43	1.43 - 2.15	2.15 - 3.22	3.22 - 5.37
descale	2000 l.	1500 l.	1000 l.	500 l.	250 l.

► *The capacity of a water filter depends on the type and local hardness of the water.*

► *See §6.1.6 on p.34 to set the water hardness.*

8.2 Door switch functionality



When the door opens the safety switch is activated and a message is shown.
The following hardware will become inactive:

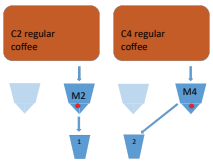
- all mixers
- all canisters
- boiler
- appliances that are connected to the 24V safety of the bus system

► *When the door switch is activated during dosing of a beverage, the dosing is cancelled and the mixer cup is cleaned by a post flush.*

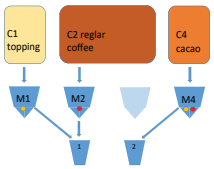
8.3 Basic machine configurations

8.3.3 Bolero Turbo (standard)

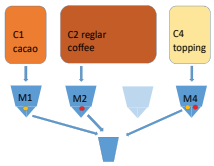
Turbo 22



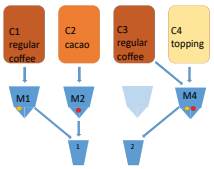
Turbo 33



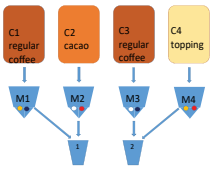
Turbo 33 Self



Turbo 43

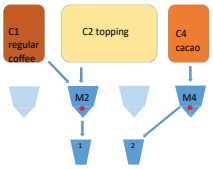


Turbo 44

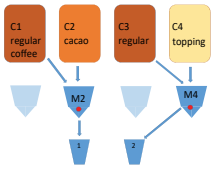


8.3.1 Bolero Turbo (specials)

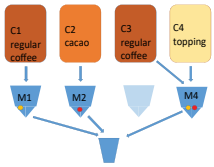
Turbo 32 (CR)*



Turbo 42 (CR)*



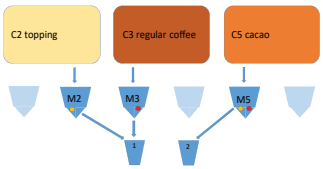
Turbo 43 Self (CR)*



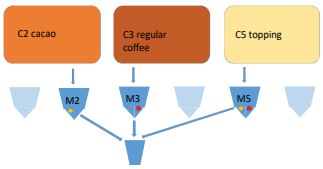
**CR = Commercial request*

8.3.2 Bolero Turbo XL (standard)

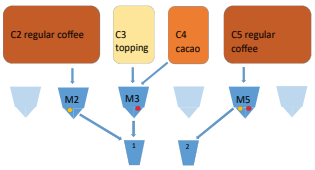
Turbo XL 33



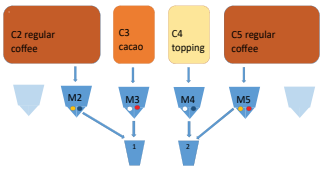
Turbo XL 33 Self



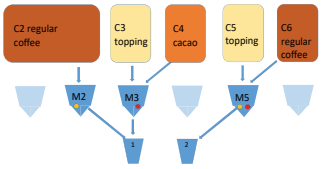
Turbo XL 43



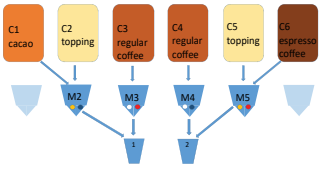
Turbo XL 44



Turbo XL 53



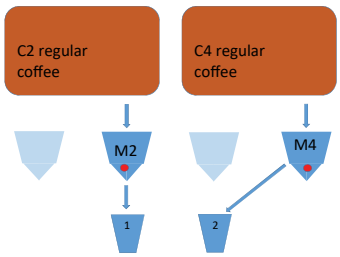
Turbo XL 64



► *There are currently no CR models of the Bolero Turbo XL available.*

8.3.4 Pre-selected ingredients and beverages

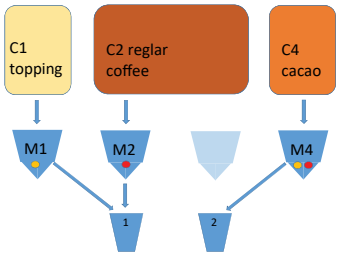
Bolero Turbo 22



Canister	Canister motor position	Ingredients
1	2	Regular coffee
2	4	Regular coffee

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
9	hot water	120/150/300	In the middle		×

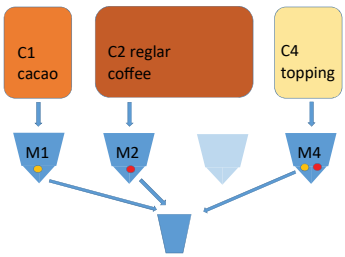
Bolero Turbo 33



Canister	Canister motor position	Ingredients
1	1	Topping
2	2	Regular coffee
4	4	Cacao

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	×	✓
2	espresso	60/ 80/120	✓	×	✓
3	café crème	120/150/300	✓	×	✓
4	coffee + milk	120/150/300	✓	×	×
5	cappuccino	120/150/300	✓	×	×
6	latte macchiato	120/150/300	✓	×	×
7	hot milk	120/150/300	✓	×	✓
8	hot chocolate	120/150/300	×	✓	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	×	✓
20	jug hot milk	1000/1500/2000	✓	×	✓
21	jug hot chocolate	1000/1500/2000	×	✓	✓
27	jug hot water	1000/1500/2000	in the middle		×

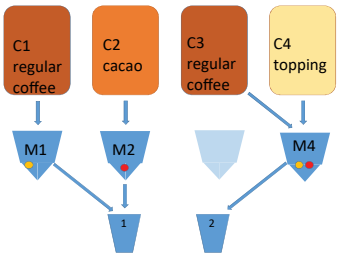
Bolero Turbo 33 S



Canister	Canister motor position	Ingredients
1	1	Cacao
2	2	Regular coffee
4	4	Topping

Button	Recipes	Cup/mug/jug (ml)	Single outlet	Simultaneous
1	black coffee	120/150/300	✓	×
2	espresso	60/ 80/120	✓	×
3	café crème	120/150/300	✓	×
4	coffee + milk	120/150/300	✓	×
5	cappuccino	120/150/300	✓	×
6	latte macchiato	120/150/300	✓	×
7	hot milk	120/150/300	✓	×
8	hot chocolate	120/150/300	✓	×
9	hot water	120/150/300	✓	×
19	jug black coffee	1000/1500/2000	✓	×
20	jug hot milk	1000/1500/2000	✓	×
21	jug hot chocolate	1000/1500/2000	✓	×
27	jug hot water	1000/1500/2000	✓	×

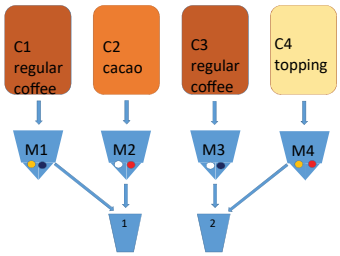
Bolero Turbo 43



Canister	Canister motor position	Ingredients
1	1	Regular coffee
2	2	Cacao
3	3	Regular coffee
4	4	Topping

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	×	✓	×
5	cappuccino	120/150/300	×	✓	×
6	latte macchiato	120/150/300	×	✓	×
7	hot milk	120/150/300	×	✓	✓
8	hot chocolate	120/150/300	×	×	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	×	✓	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

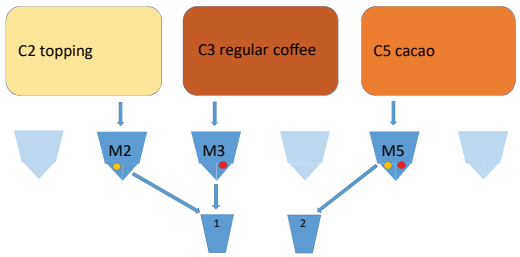
Bolero Turbo 44



Canister	Canister motor position	Ingredients
1	1	Regular coffee
2	2	Cacao
3	3	Regular coffee
4	4	Topping

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	×	✓	×
5	cappuccino	120/150/300	×	✓	×
6	latte macchiato	120/150/300	×	✓	×
7	hot milk	120/150/300	×	✓	×
8	hot chocolate	120/150/300	✓	×	×
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	×	✓	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

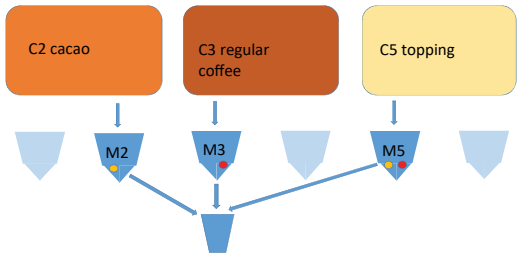
Bolero Turbo XL 33



Canister	Canister motor position	Ingredients
1	2	Topping
2	3	Regular coffee
3	5	Cacao

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	×	✓
2	espresso	60/ 80/120	✓	×	✓
3	café crème	120/150/300	✓	×	✓
4	coffee + milk	120/150/300	✓	×	×
5	cappuccino	120/150/300	✓	×	×
6	latte macchiato	120/150/300	✓	×	×
7	hot milk	120/150/300	✓	×	✓
8	hot chocolate	120/150/300	×	✓	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	✓	×	✓
21	jug hot chocolate	1000/1500/2000	×	✓	✓
27	jug hot water	1000/1500/2000	in the middle		×

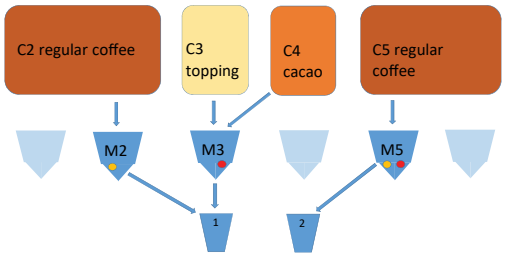
Bolero Turbo XL 33 S



Canister	Canister motor position	Ingredients
1	2	Cacao
2	3	Regular coffee
3	5	Topping

Button	Recipes	Cup/mug/jug (ml)	Single outlet	Simultaneous
1	black coffee	120/150/300	✓	×
2	espresso	60/ 80/120	✓	×
3	café crème	120/150/300	✓	×
4	coffee + milk	120/150/300	✓	×
5	cappuccino	120/150/300	✓	×
6	latte macchiato	120/150/300	✓	×
7	hot milk	120/150/300	✓	×
8	hot chocolate	120/150/300	✓	×
9	hot water	120/150/300	✓	×
19	jug black coffee	1000/1500/2000	✓	×
20	jug hot milk	1000/1500/2000	✓	×
21	jug hot chocolate	1000/1500/2000	✓	×
27	jug hot water	1000/1500/2000	✓	×

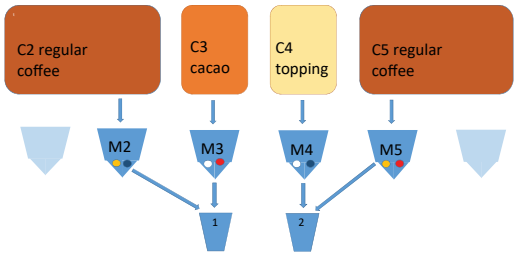
Bolero Turbo XL 43



Canister	Canister motor position	Ingredients
1	2	Regular coffee
2	3	Topping
4	4	Cacao
5	5	Regular coffee

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	✓	×	×
5	cappuccino	120/150/300	✓	×	×
6	latte macchiato	120/150/300	✓	×	×
7	hot milk	120/150/300	✓	×	✓
8	hot chocolate	120/150/300	✓	×	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	✓	×	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

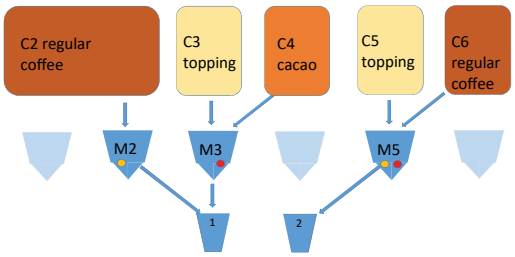
Bolero Turbo XL 44



Canister	Canister motor position	Ingredients
1	2	Regular coffee
2	3	Cacao
3	4	Regular coffee
4	5	Topping

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	×	✓	×
5	cappuccino	120/150/300	×	✓	×
6	latte macchiato	120/150/300	×	✓	×
7	hot milk	120/150/300	×	✓	×
8	hot chocolate	120/150/300	✓	×	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	×	✓	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

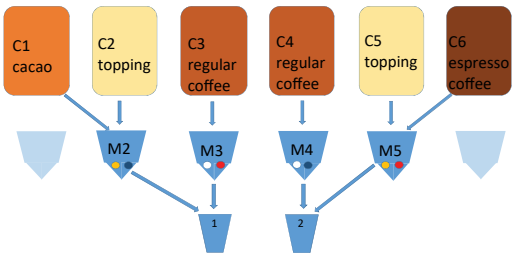
Bolero Turbo XL 53



Canister	Canister motor position	Ingredients
1	2	Regular coffee
2	3	Topping
3	4	Cacao
4	5	Topping
5	6	Regular coffee

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	✓	✓	×
5	cappuccino	120/150/300	✓	✓	×
6	latte macchiato	120/150/300	✓	✓	×
7	hot milk	120/150/300	✓	✓	✓
8	hot chocolate	120/150/300	✓	×	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	✓	✓	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

Bolero Turbo XL 64

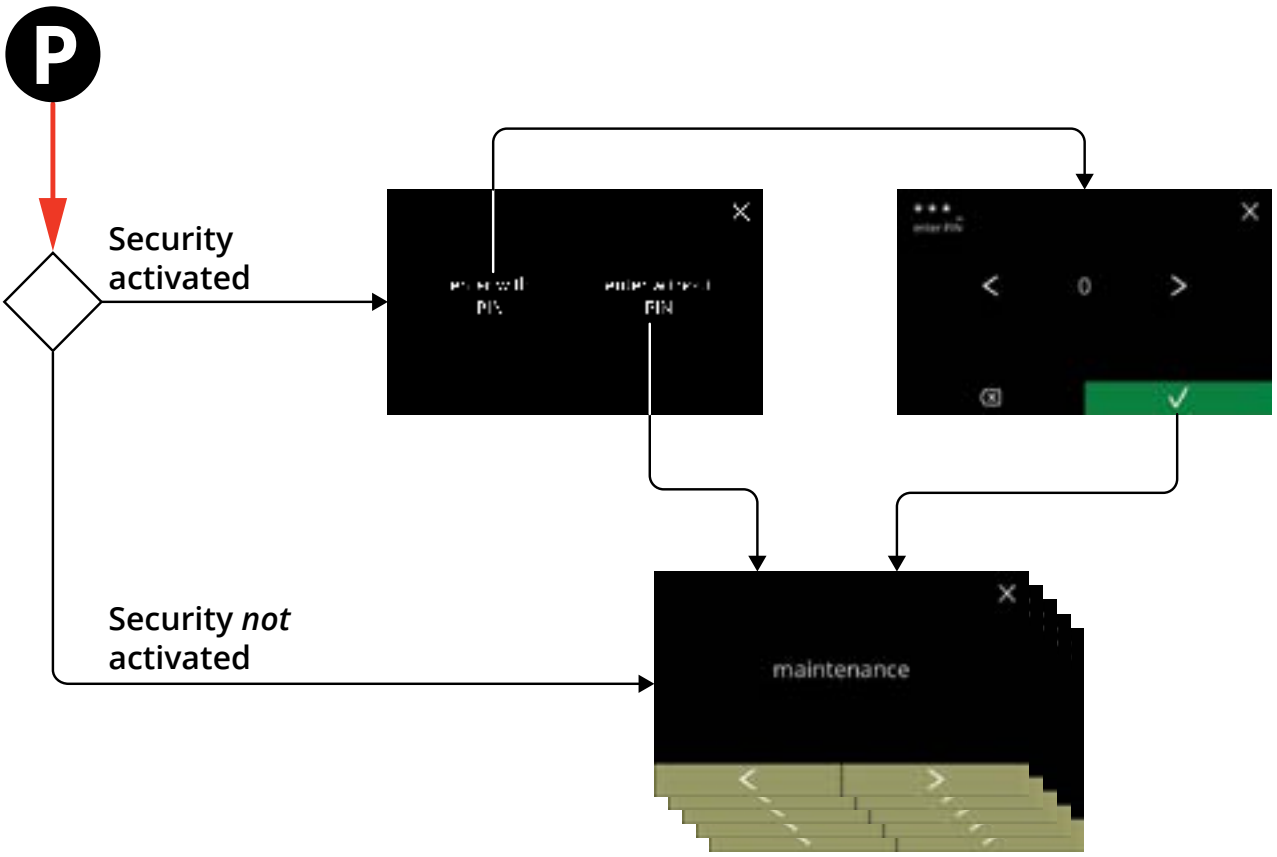


Canister	Canister motor position	Ingredients
1	1	Cacao
2	2	Topping
3	3	Regular coffee
4	5	Regular coffee
5	5	Topping
6	6	Espresso coffee

Button	Recipes	Cup/mug/jug (ml)	Left	Right	Simultaneous
1	black coffee	120/150/300	✓	✓	✓
2	espresso	60/ 80/120	✓	✓	✓
3	café crème	120/150/300	✓	✓	✓
4	coffee + milk	120/150/300	✓	✓	×
5	cappuccino	120/150/300	✓	✓	×
6	latte macchiato	120/150/300	✓	✓	×
7	hot milk	120/150/300	✓	✓	✓
8	hot chocolate	120/150/300	✓	×	✓
9	hot water	120/150/300	in the middle		×
19	jug black coffee	1000/1500/2000	✓	✓	✓
20	jug hot milk	1000/1500/2000	✓	✓	✓
21	jug hot chocolate	1000/1500/2000	✓	×	✓
27	jug hot water	1000/1500/2000	in the middle		×

8.4 PIN code security settings

The table below lists the available menu options associated with the PIN codes.
When a PIN code is ***not*** set, all menu items are available and the table must be ignored.



Section	Menu name	PIN 1	PIN 2	without PIN
6.	*Programming menu*	✓	✓	✓
6.1	**Maintenance menu**	✓	✓	✓
6.1.1	Rinse the mixing system	✓	✓	✓
6.1.2	Descale	✓	✓	✓
6.1.3	Water filter management	✓	✓	✓
6.1.4	Hot-key rinsing function	✓	✓	×
6.1.5	Cleaning management	✓	✓	×
6.1.6	Descale management	✓	✓	×
6.1.7	Canister calibration	✓	✓	×
6.1.8	Pump calibration	✓	×	×
6.1.9	Input test	✓	×	×
6.1.10	Output test	✓	×	×
6.1.11	Cleaning instructions	✓	✓	✓
6.1.12	Counters	✓	✓	✓
	reset day counters	✓	✓	✓
	reset all counters	✓	×	×
6.1.13	Maintenance history	✓	✓	✓