BRAVILOR BONAMAT

# Bolero

## TECHNICAL MANUAL

Technical manual - English

Original document by manufacturer
version 1.0 | 2025-11-13

BRAVILOR BONAMAT

# *Table of contents*

# 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 11 / 21 / 32 / 33 / 43
  » 230V, 2230W, 13amp (or higher).
- Bolero 11 / 21 ***3KW***
  » 230V, 3100W, 14amp (or higher).
- 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.*

# 3. Spare parts replacement

► *Precautionary measures*

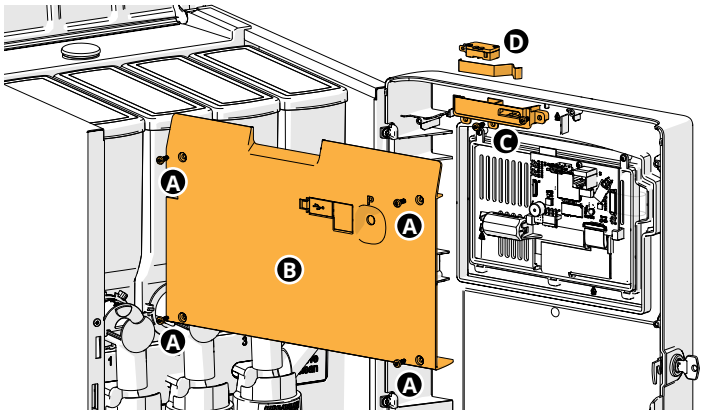
» Always unplug the machine to turn off the power before opening it.
» Turn off the water tap and disconnect the water supply hose.
» The service area can have sharp edges, wear gloves and long sleeves.
» When the Bolero is drained, water out of the drain hoses can be hot, therefore take protective measures.

**Necessities:**
- Philips screwdriver
- screwdrivers torx 10 and 15
- curved nose pliers

**Reassembly remarks:**
- see the exploded views for the service part numbers
- see the electric diagram for the wiring connections

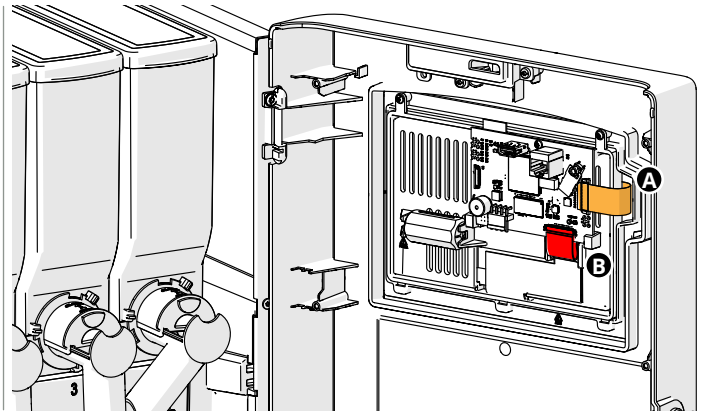
► ***This chapter is based on the Bolero 43, the same procedures can be used for the Bolero 11, 21, 33 and 42 as well. Should the procedure be different for another type such as the Bolero 43, it is indicated separately***

## 3.1 Remove the door safety switch



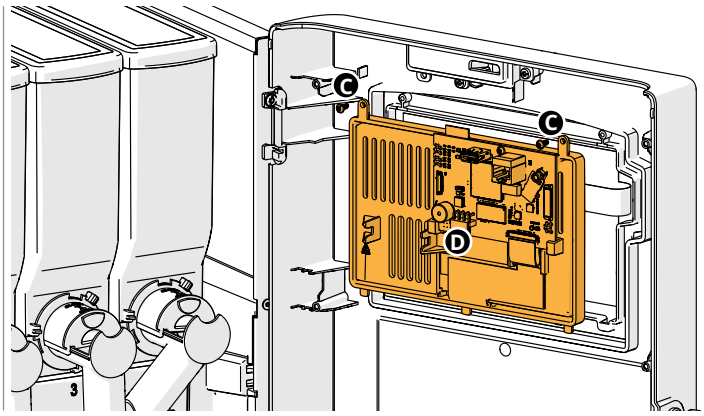

Step 1
- open the door
- remove the 4 screws Ⓐ of the print cover
- remove the cover of the print Ⓑ
- remove the 2 screws Ⓒ of the safety switch bracket
- remove the safety switch Ⓓ
- disconnect the connector of the wiring

## 3.2 Remove the service panel - HMI board *(Bolero 32, 33, 42 and 43)*




Step 1
- open the door
- remove the print cover, see section 3.1
- remove the wiring
- carefully disconnect the flat cable of the touchscreen Ⓐ

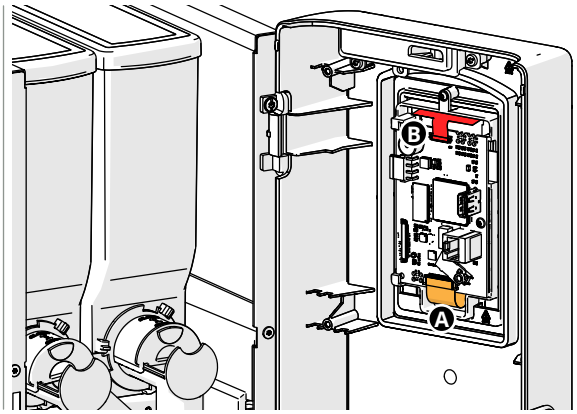
► *Do not remove flat cable of the display* Ⓑ




Step 2
- remove the 2 screws of the service panel Ⓒ
- pull the service panel towards you Ⓓ

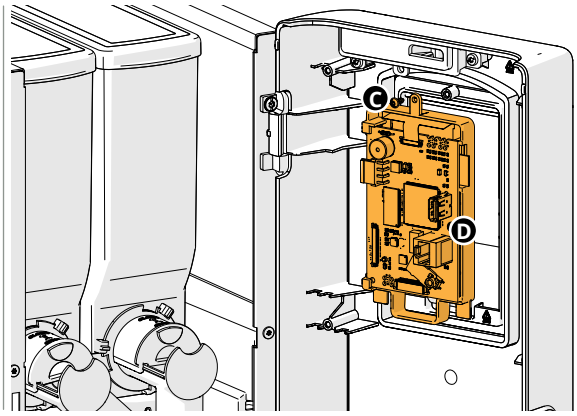
► *See also the additional information in section* *8.2 Replacing HMI board on p.48*

## 3.3 Remove the service panel - HMI board *(Bolero 11 and 21)*




Step 1
- open the door
- remove the print cover
- remove the wiring
- carefully disconnect the flat cable of the touchscreen Ⓐ

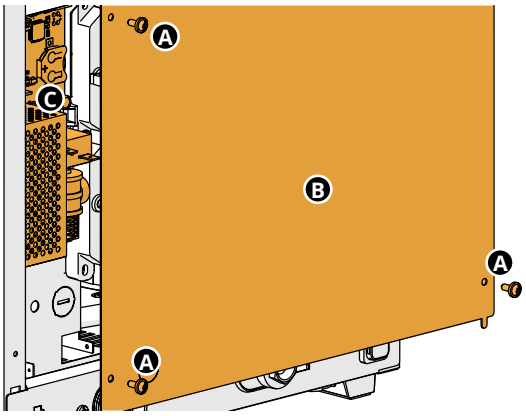
► *Do not remove flat cable of the display* Ⓑ




Step 2
- remove the screw of the service panel Ⓒ
- pull the service panel towards you Ⓓ

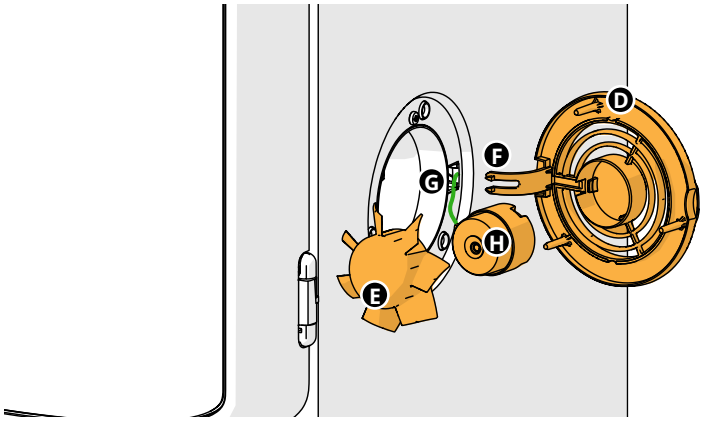
► *See also the additional information in section* *8.2 Replacing HMI board on p.48*

## 3.4 Remove the fan motor



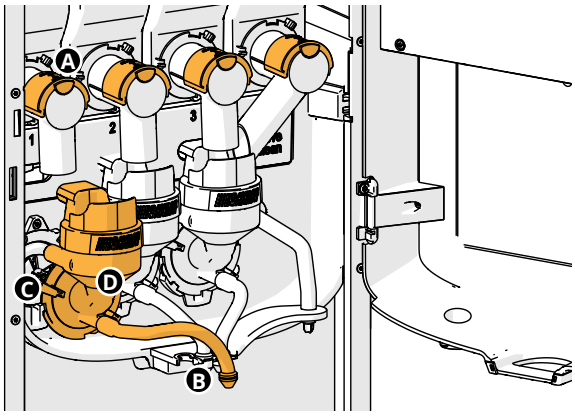

Step 1
- remove the 6 screws A of the back panel
- remove the back panel B

Step 2
- disconnect the connector from the I/O board C



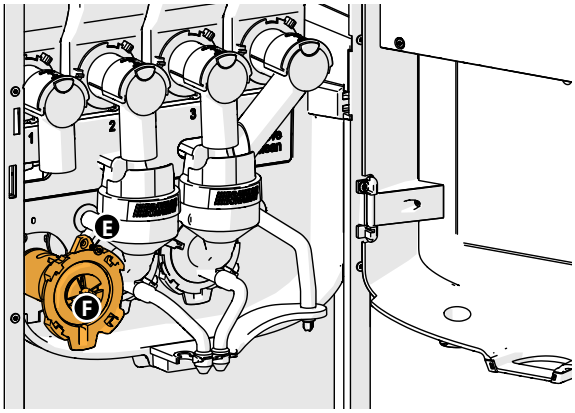

Step 3
- open the fan grid D
- remove the fan rotor E
- disconnect the fan grid from the fan housing by pressing the fastening together F
- lead the wiring with the connector through the opening to the outside G
- remove the fan motor H

## 3.5 Remove the mixer motor

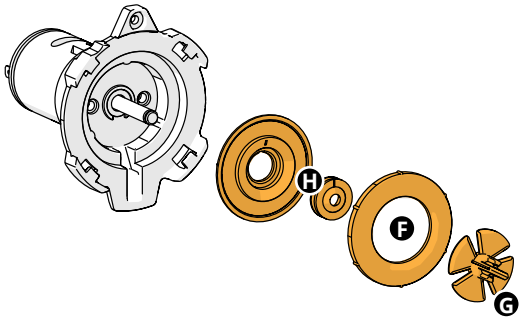



Step 1
- close the “yellow” slider of the canister outlets Ⓐ

Step 2
- remove the hose outlet Ⓑ from the bracket
- turn the fixation ring Ⓒ counter-clockwise
- remove the mixing unit Ⓓ

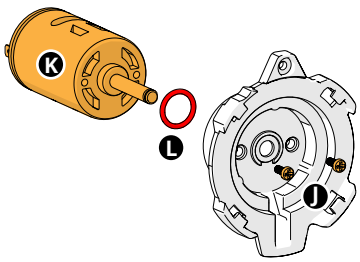



Step 3
- remove the screw Ⓔ of the mixer motor plate
- detach the mixer motor plate Ⓕ and carefully and pull it towards you




Step 4
- disconnect the wiring
- remove the mixer Ⓖ
- remove both seals Ⓗ and seal holder Ⓘ

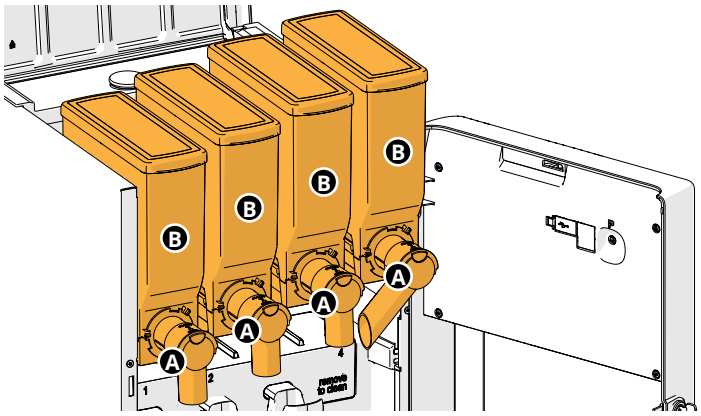
► *Consider to exchange the seals.*



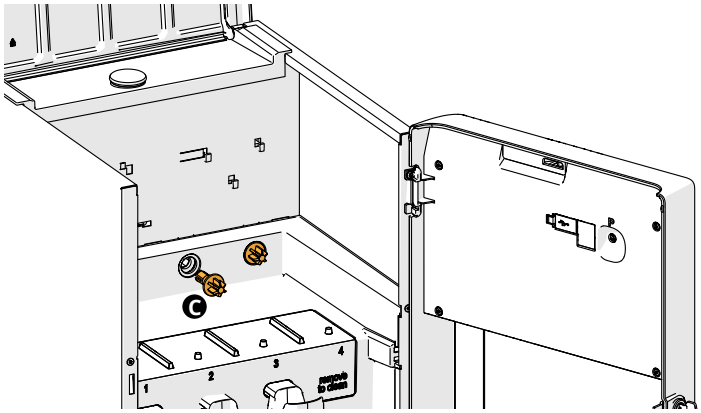

Step 5
- remove the 2 screws Ⓙ
- remove the mixer motor Ⓚ

► *Consider to exchange the O-ring Ⓛ*

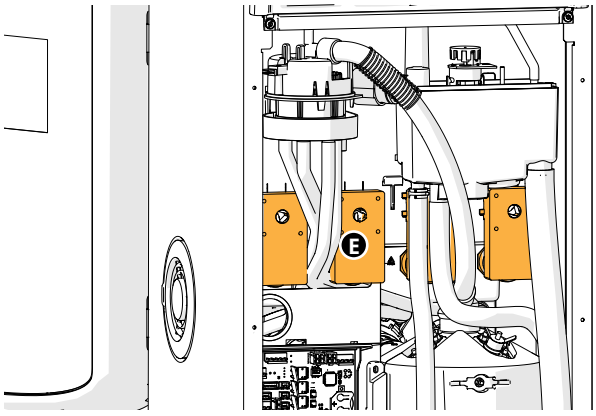
## 3.6 Remove the canister motor




Step 1
- close the “yellow” sliders Ⓐ of the canister outlets
- remove the canisters Ⓑ

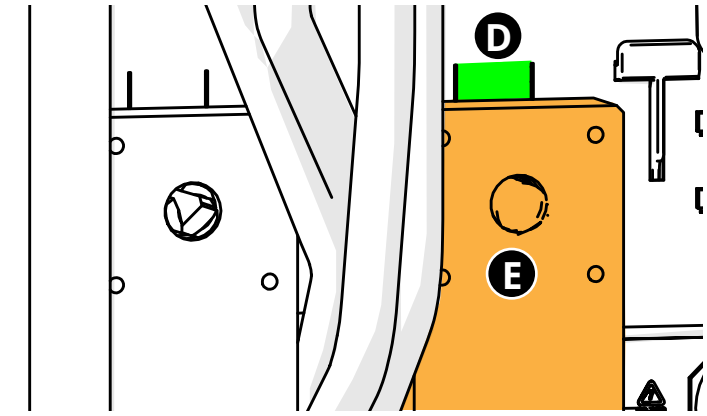



Step 2
- remove the gear wheel Ⓒ from the canister motor to be replaced




Step 3
- remove the back panel as in Step 1 of section 3.4

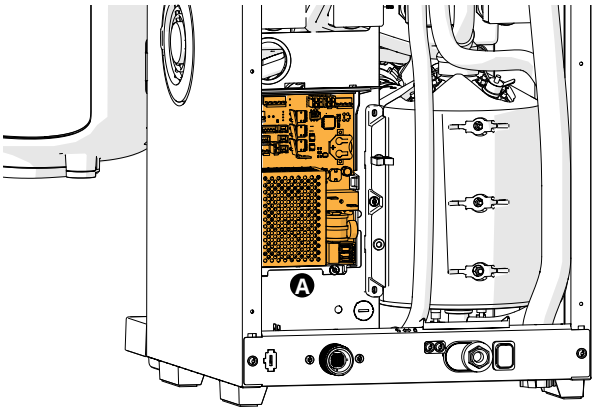
  ► *If necessary, loosen the hoses to make room.*




Step 4
- push the locking pawl forward Ⓓ
- move the complete canister drive/motor Ⓔ upward to unlock it
- remove the pump float tank

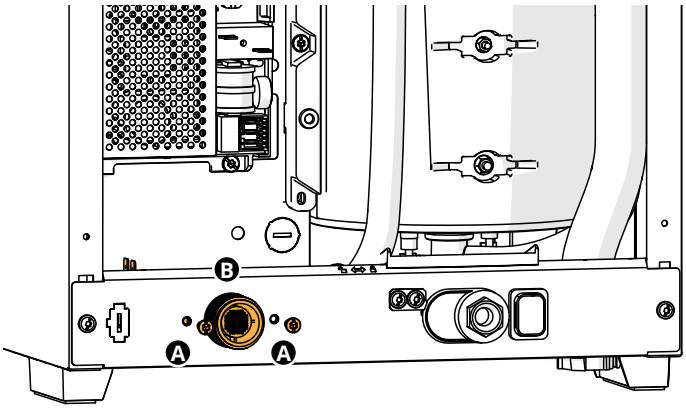
  ► *The drive shaft will stay in place.*
- disconnect the wiring

## 3.7 Remove the I/O board *(Bolero 32, 33, 42 and 43)*




Step 1
- remove the back panel as in Step 1 of section 3.4
- disconnect the wiring
- remove the mainboard Ⓐ

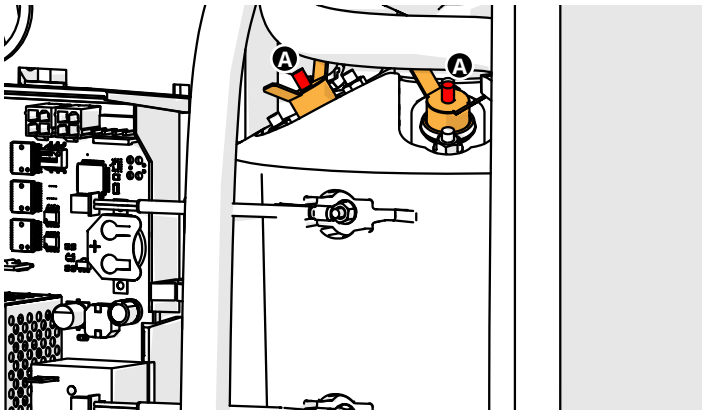
## 3.8 Remove the inlet valve




Step 1
- remove the back panel as in Step 1 of section 3.4

Step 2
- disconnect the wiring
- disconnect the hoses
- remove the 2 screws Ⓐ of the valve bracket
- remove the inlet valve Ⓑ

## 3.9 Reset the temperature safety switches *(Bolero 32, 33, 42 and 43)*

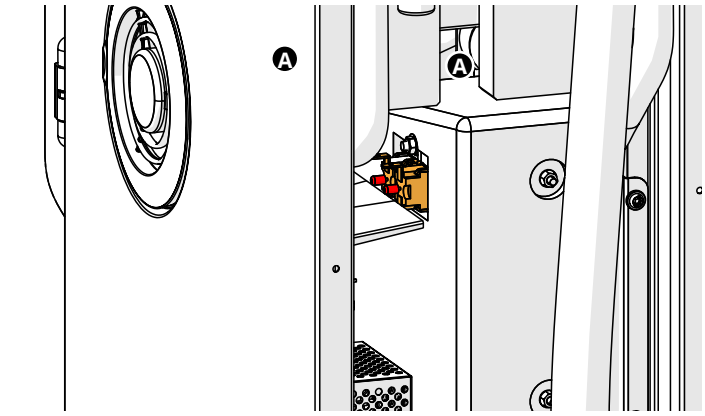



Step 1
- remove the back panel as in Step 1 of section 3.4

Step 2

► *Be careful some boiler parts can be hot.*
- push both red switches Ⓐ to reset

## 3.10 Reset the temperature safety switches *(Bolero 11 and 21)*



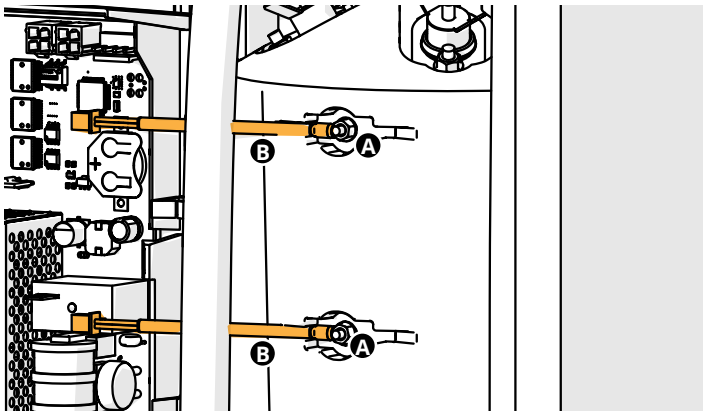

Step 1
- remove the back panel

Step 2

► *Be careful some boiler parts can be hot.*
- push both red switches Ⓐ to reset

► *If necessary, loosen the hoses to make room.*

## 3.11 Remove the temperature sensor (NTC resistor)



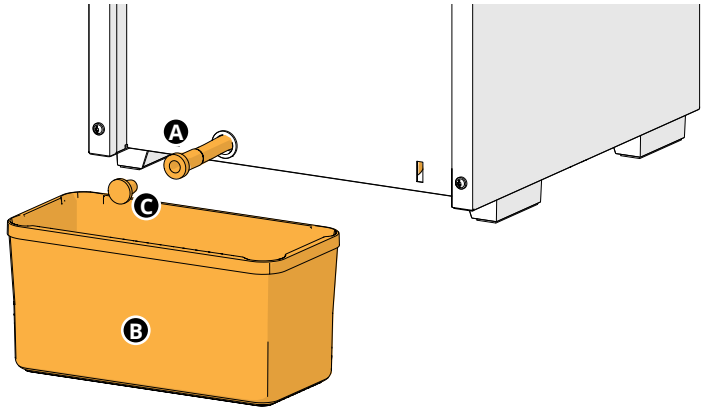

Step 1
- remove the back panel as in Step 1 of section 3.4

Step 2

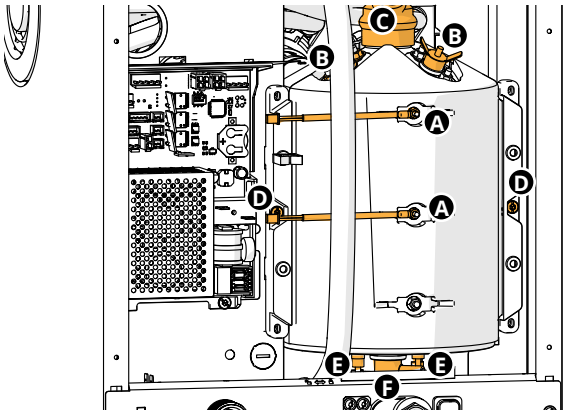
► *Be careful some boiler parts can be hot.*
- disconnect the wiring from the I/O board
- remove the bolt Ⓐ of the temperature sensor
- remove the temperature sensor Ⓑ

► *See the electric diagram for the connection on the I/O board.*

## 3.12 Remove the boiler

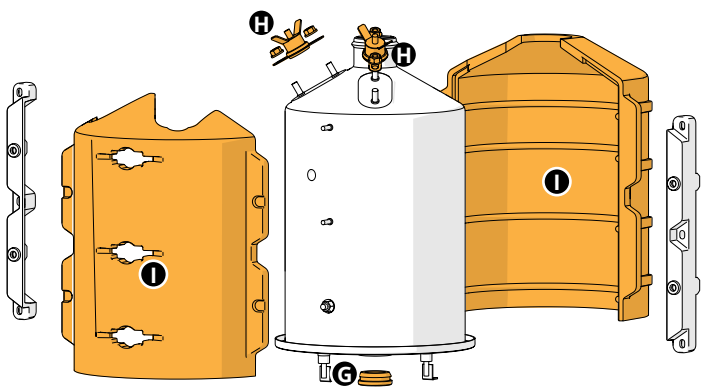



Step 1
- remove the drip tray
- pull out the draining hose Ⓐ
- place a container under the drain hose Ⓑ
- remove the tightening plug Ⓒ
- wait until all the water has drained out of the boiler
- replace the tightening plug



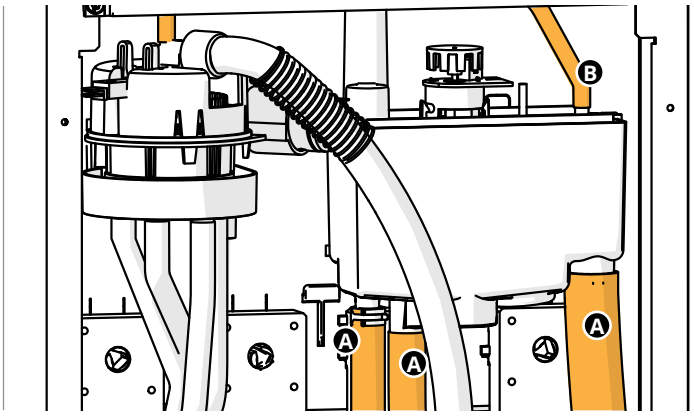

Step 2
- remove the back panel as in Step 1 of section 3.4

Step 3
- remove the temperature sensors from the boiler Ⓐ
- remove the wiring of the temperature safety switches Ⓑ
- remove the hose on top of the boiler Ⓒ
- remove the 2 screws Ⓓ of the mounting brackets
- disconnect wiring of the element Ⓔ underneath the boiler
- pull the boiler supply Ⓕ out of the boiler
- remove the boiler




Step 4
- pull the silicone ring Ⓖ out of the boiler
- remove the temperature safety switches Ⓗ
- remove the isolation parts Ⓘ

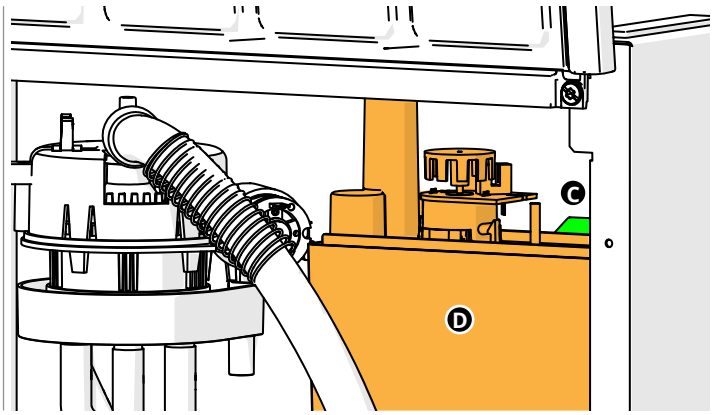
## 3.13 Remove the pump float tank




Step 1
- drain the hot water boiler as in Step 1 of section 3.12

Step 2
- remove the back panel as in Step 1 of section 3.4

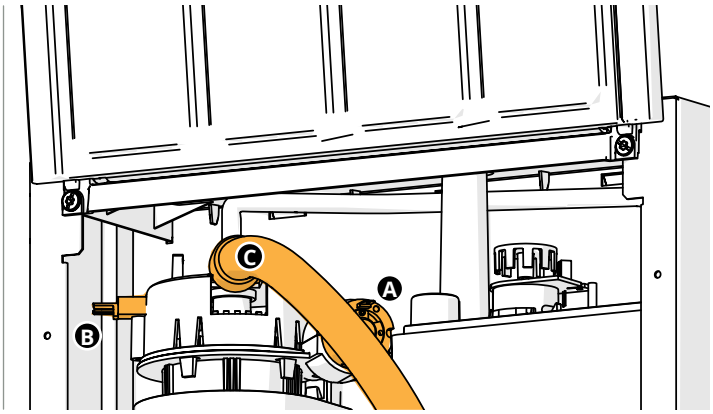
Step 3
- disconnect the wiring of the pump and of the float (above the pump float tank)
- remove the descaler inlet cap
- disconnect the 3 hoses underneath the float tank Ⓐ
- disconnect the aeration hose Ⓑ on top of the float tank
- disconnect the wiring from the pump




Step 4
- push the locking pawl Ⓒ forward
- move the pump float tank Ⓓ to the left and then down to unlock it
- remove the pump float tank

► *To remove the pump, first remove the positioning disc to take out the pump motor.*

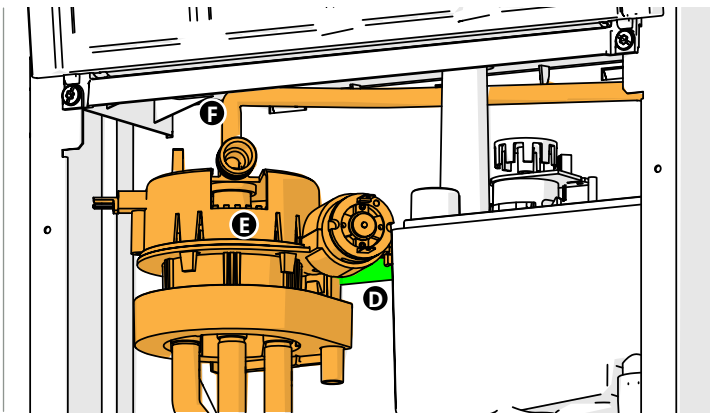
## 3.14 Remove the water selector




Step 1
- drain the hot water boiler as in Step 1 of section 3.12

Step 2
- remove the back panel as in Step 1 of section 3.4

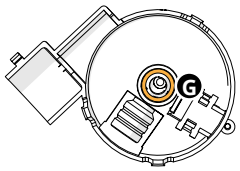
Step 3
- disconnect the wiring from the motor Ⓐ
- disconnect the wiring from the light sensor Ⓑ
- disconnect the hot water supply hose Ⓒ




Step 4
- push the locking pawl Ⓓ forward
- move the water selector Ⓔ to the right and then up to unlock it
- disconnect the aeration hose Ⓕ

► *Maintenance can be carried out without disconnecting the hoses from the water selector outlet.*

► *Consider greasing the notch* Ⓖ in the lid, *where the rotating disc rotates, with food-grade silicone grease.*



# 4. Warnings and errors

## 4.1 Warnings

| code | description | action |
|---|---|---|
| W001 | temperature sensor out of range | • no action required, disappears after a few seconds, becomes after 3 incidents E002 |
| W002 | temperature too high | • no action required, disappears after a few seconds |
| W003 | temperature not rising while relay engaged | • no action required, disappears after a few seconds, becomes E004 after 3 incidents within certain time |
| W004 | canister motor not detected | • reset the message on the screen<br>» if the warning persists, contact your dealer |
| W005 | *not used* | |
| W006 | mixing cups must be rinsed | • reset the message on the screen<br>» rinse the mixing system, see ”Rinse mixing system” in de user manual |
| W007 | machine must be descaled soon | • reset the message on the screen<br>» schedule the descaling procedure soon |
| W008 | machine must be descaled now | • reset the message on the screen (the warning will pop-up after every dispensed beverage)<br>» descale the machine, see ”Descale” in de user manual |
| W009 | water filter must be changed soon | • reset the message on the screen<br>» schedule water filter replacement soon |
| W010 | water filter must be changed now | • reset the message on the screen (the warning will pop-up after every dispensed beverage)<br>» replace the water filter and confirm in ”Water filter management” in de user manual |
| M011 | payment device connection successful | • no action required, disappears after a few seconds |
| W012 | payment device connection failed | • no direct action required, disappears after a few seconds<br>» check the connections and restart the payment device<br>» if the error persists, contact your dealer |
| W013 - W019 | *not used* | |
| W020 | A message that shows up when relay life (integrated on the I/O board) is ***almost*** over. | • reset the message on the screen, the message will recur several times after which it becomes E026 |

► *Using the Energy control function (Eco mode) will reduce the amount of switching of the relay and will extend the life time.*

## 4.2 Error messages

| code | description | Detected | Suspected components |
|---|---|---|---|
| E001 | temperature rise while relay disengaged | temperature sensors measure a certain temperature rise when power should not be converted to the heating element | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» I/O board (heating relay)<br>» all associated wiring |
| E002 | temperature sensor out of range | the temperature sensor (NTC) measures a value that is outside its range (0 Ohm or infinity Ohm) | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» temperature sensor<br>» I/O board |
| E003 | magnetic valve unexpectedly opened | machine fills 'x' times without a beverage selection for dispensing.<br>• without manual tap : x = 3<br>• with a manual tap : x = 99 | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» leakage water system<br>» temperature sensor<br>» float |
| E004 | temperature not rising while relay engaged | the heating relay is activated and no temperature rise is measured | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» high temperature safety device<br>» I/O board (heating relay)<br>» all associated wiring |
| E005 | water selector malfunction | the light sensor of the water selector does not measure pulses or cannot find the starting position | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» scale<br>» light sensor<br>» motor<br>» flat cable<br>» all associated wiring<br>» rotation disc<br>» I/O board |
| E006 | water supply failure | the float did not rise within a certain time during filling | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» water tap not opened<br>» kinked hose<br>» water pressure/flow to low<br>» inlet valve<br>» float<br>» all associated wiring |
| E007 | *not used* | | |

| code | description | Detected | Suspected components |
|---|---|---|---|
| E008 | bus system communication error | no communication | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» all associated wiring of the underneath parts<br>» I/O board<br>» HMI board<br>» MDB board (if present) |
| E009 | pump motor malfunction | no or too few pulses during start-up or operation of the pump motor | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» pump motor<br>» encoder not properly inserted<br>» all associated wiring<br>» I/O board |
| E010 | mixer motor not detected | mixer motor not detected during start-up | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» mixer motor<br>» all associated wiring<br>» I/O board |
| E011 | canister motor malfunction | the canister motor runs too heavily | • reset the message on the screen,<br>• if the error persists, check the following parts:<br>» canister<br>» canister motor<br>» I/O board<br>» all associated wiring |
| | ► *E011 cannot be detected by the hardware when the canister motor is running at low speed, i.e. when small amounts of ingredients are dispensed, which is usually the case for recipes with a very low ingredient/water ratio.* | | |
| E012 | coin mechanism missing | coin mechanism is no longer detected | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» all associated wiring<br>» MDB board |
| E013 | coin mechanism defective | message send from the coin mechanism to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» coin mechanism<br>» all associated wiring<br>» MDB board |
| E014 | coin mechanism blocked | message send from the coin mechanism to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» coin mechanism (consult the manufacturer's manual) |

| code | description | Detected | Suspected components |
|---|---|---|---|
| E015 | coin mechanism sabotaged | message send from the coin mechanism to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» coin mechanism (consult the manufacturer's manual) |
| E016 | coin mechanism communication error | message send from the coin mechanism to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» all associated wiring<br>» coin mechanism (consult the manufacturer's manual) |
| E017 | coin mechanism general error | message send from the coin mechanism to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» all associated wiring<br>» coin mechanism (consult the manufacturer's manual) |
| E018 | cashless device general error | message send from the cashless device to the machine | • reset the message on the screen<br>• if the error persists, check the following parts:<br>» all associated wiring<br>» cashless device (consult the manufacturer's manual) |
| E019 - E025 | *not used* | | |
| E026 | contact your dealer for necessary maintenance | A message that shows up when relay life is over. The amount of switching that a heating relay does during the life time of the machine is calculated very accurately. The heating relay on the I/O board can do a certain extra amount of switching in relation to the calculated number, however if the machine is used excessively it could be that the relay life is shorter than the machine life time. | • replace I/O board<br>The relay switching counter is in the memory of the I/O board, when the I/O board is replaced for a new one the message is automatically reset as the relay switching counter is zero. |

► *Using the Energy control function (Eco mode) will reduce the amount of switching of the relay and will extend the life time.*

## 4.3 Other problems (user)

In addition to the messages and errors present in the machine, a number of other problems may occur; these problems are described below.

| Problem description | Possible cause | Check the following |
|---|---|---|
| drink to weak | almost out of powder in ingredient canister | • Ingredient container |
| | strength not correct | • adjust drink settings in the recipe editor<br>» if the error persists, contact your dealer |
| drink to strong | strength not correct | • adjust drink settings in the recipe editor<br>» if the error persists, contact your dealer |
| no water dosed | hose blocked | • contact your dealer |
| mixing unit clogs up | mixing unit not cleaned | • clean the mixing unit |
| | to much powder | • check the advise dosing of the packaging of the powder, use a scale to weight the amount of powder used |
| | powder used which is not applicable for vending machines | • use powder that is applicable for vending machines |
| | pump calibration not correct | • calibrate the pump (availability depends on PIN setting) |
| | | • contact your dealer |
| | mixer defect or missing | • check the mixer |
| | mixing unit damaged | • check the mixing unit |
| | fan rotor does not turn | • clean the fan rotor and housing or remove any blockage<br>» if the error persists, contact your dealer |
| mixing unit overflows water | pump calibration not correct | • calibrate the pump (availability depends on PIN setting) |
| | | • contact your dealer |
| | mixing bowl clogged up | • mixing bowl, see previous descriped problem<br>» if the error persists, contact your dealer |
| mixing unit leaks | mixing bowl seal leaks | • clean the complete mixing unit<br>» if the error persists, contact your dealer |
| no faom on the drink | mixer speed not correct | • adjust the mixer speed (availability depends on PIN setting)<br>» 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)<br>» if the error persists, contact your dealer |
| not enough water dosed | scale in the water system | • descale the machine<br>» if the error persists, contact your dealer |

| Problem description | Possible cause | Check the following |
|---|---|---|
| fan rotor does not run | fan not cleaned | • clean the fan rotor and housing or remove any blockage<br>» if the error persists, contact your dealer |
| water dispensed in wrong outlet | scale in water selector | • descale the machine<br>» 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<br>» 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<br>» 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<br>► *Do not use agressive detergents.*<br>» if the error persists, contact your dealer |

## 4.4 Other problems (dealer)

In addition to the messages and errors present in the machine, a number of other problems may occur; these problems are described below.

| Problem description | Possible cause | Check the following |
|---|---|---|
| beverage to weak | almost out of powder in ingredient canister | • Ingredient container |
| | strength not correct | • adjust drink settings in the recipe editor |
| beverage to strong | strength not correct | • adjust drink settings in the recipe editor |
| cup to full | drink volume not setup correct | • adjust drink settings in the recipe editor |
| cup not full enough | drink volume not setup correct | • adjust drink settings in the recipe editor |
| no water dosed | water level too low | • float |
| | hose blocked, scale | • all related hoses |
| mixing chamber clogs up | to much powder | • check the advise dosing of the packaging of the powder, use a scale to weight the amount of powder used |
| | pump calibration not correct | • calibrate the pump |
| | mixer defect or missing | • mixer |
| | mixing chamber damaged | • mixing chamber |
| | hose blocked | • all related hoses |
| | fan not running | • fan |
| | powder used which is not applicable for vending machines | • use powder that is applicable for vending machines |
| | water selector gives water in wrong outlet *(only applicable on Bolero 32, 33, 42 and 43)* | • water selector |
| mixing chamber overflows water | pump calibration not correct | • calibrate the pump |
| | mixing chamber clogged up | • mixing chamber |
| mixing chamber leaks | mixing chamber seal leaks | • seal mixing chamber |
| | mixing chamber defect | • replace mixing chamber |
| not enough foam on the beverage | mixer speed not correct | • adjust mixer speed |
| | type of instant ingredient | • try a different instant ingredient |
| | mixer not on the mixer motor | • place mixer |
| | mixer motor defect | • mixer motor |
| to much foam on the drink | mixer speed not correct | • adjust mixer speed |

| Problem description | Possible cause | Check the following |
|---|---|---|
| not enough water dosed | scale in the water system | • float |
| | | • pump |
| | | • water selector |
| | | • all related hoses |
| | pump calibration not correct | • calibrate the pump |
| fan doesn't turn | fan blocked | • fan |
| | fan motor defect | • fan motor |
| water dispensed in wrong outlet *(only applicable on Bolero 32, 33, 42 and 43)* | scale in water selector | • water selector |
| | hose blocked | • all related hoses |
| machine doesn't turn on | switch not turned on | • switch |
| | no power | • power supply |
| | | • power cable |
| message safety circuit interrupted in the display | door and lid not closed | • door and lid |
| | service key not placed | • place service key |
| | door switch defect | • door switch |
| | wiring issue | • wiring |
| touch screen sometimes does not respond | touch screen filthy | • clean the touch screen with a damp cloth, don't use aggressive detergents |
| | touch screen flat-cable not attached properly | • touch screen flat-cable |
| when a instant beverage is selected only water is dosed | canister empty | • fill instant canister |
| | canister not placed | • place canister correct |

# 5. Special functions

## 5.1 Interrupt the descale program

- If the descaling has started, then push longer than 10 seconds on the P(rogramming) button to stop the descaling program.

► *Never stop the descaling program when you have already poured descaler into the machine!*

## 5.2 Master PIN-code

- The master PIN code to overrule PIN 1 and PIN 2 is ***1948***.

► *The master PIN code can be used when the set PIN code is forgotten.*

## 5.3 Save settings as default and export file

► *The screen order of the Bolero 32, 33 and 43 is shown below; this order also applies to the Bolero 11 and 21, although with different screens.*

In this menu the machine settings are saved as default and exported to a file.
With settings the following is meant:

- recipes
- machine configuration
- security levels
- identity (used to check if the new machine has the same identity)

► *Keep in mind that the security levels of the machine are also copied.*

### 5.3.1

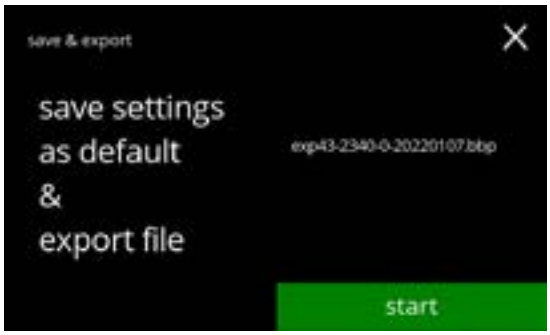

Export machine settings:

- place a USB stick

► *If there is no USB stick in the machine this option is greyed out.*

- press and hold "*export settings*" for 10 seconds the next screen is displayed
- press ‹ or › to scroll through the software menu

### 5.3.1a




Save the settings **as default** of the current machine and export the settings file:

- press start to begin the save and export

► *The name of the export file is structured as follows:*

| | |
|---|---|
| EXP43 | : model |
| 2340 | : boiler wattage |
| 0 | : presence manual tap (0/1) |
| 20220107 | : date is variable (yyyymmdd) |
| bbp | : file extension |

### 5.3.1b


Saving - progress screen

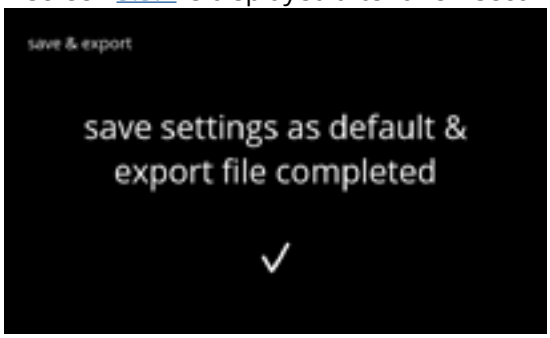
- wait for the process to finish and the next screen is displayed
- press on cancel to interrupt

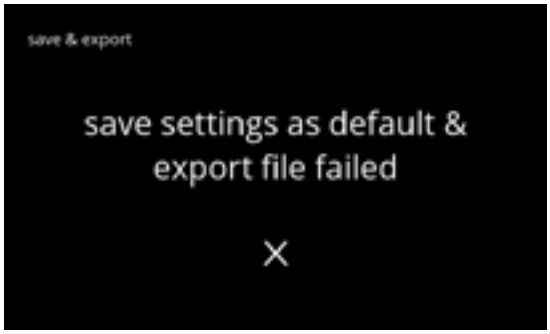
5.3.1c


Exporting - progress screen
- wait for the process to finish and the next screen is displayed
- press on cancel to interrupt

5.3.1d

Information screens:
- screen 5.3.1 is displayed after a few seconds



## 5.4 Import file and save settings as default

► *The screen order of the Bolero 32, 33 and 43 is shown below;*
*this order also applies to the Bolero 11 and 21, although with different screens.*

In this menu the settings of another machine (or from the Bravilor factory) can be imported and saved as default.
With settings the following is meant:

- recipes
- machine configuration
- security levels

► *Only if the identities of both machines are the same the settings can be transferred.*

**5.4.1**

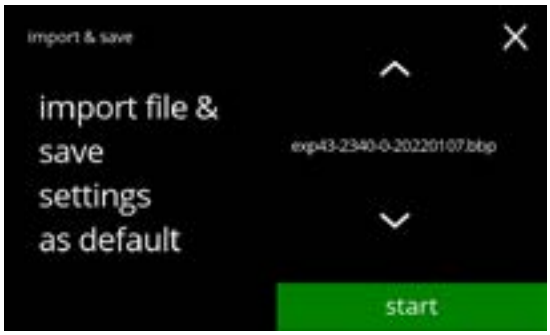

Import machine settings:

- place a USB stick

► *If there is no USB stick in the machine this option is greyed out.*

- press and hold "*import settings*" for 10 seconds the next screen is displayed
- press ‹ or › to scroll through the software menu

**5.4.1a**



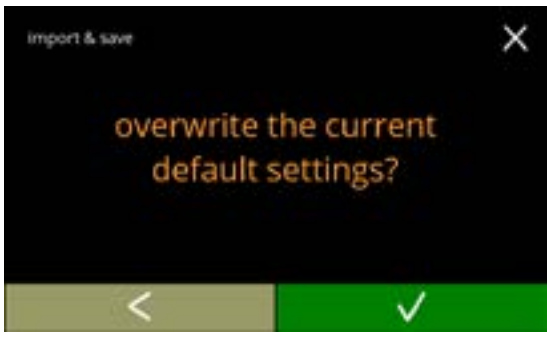

Import the settings on the machine **and save as default**:

- press ^ or v to select a setting file
- press start to begin the import

► *It is only possible to import a file with the same identification:*

| | |
|---|---|
| EXP43 | : identical model |
| 2340 | : identical boiler wattage |
| 0 | : presence manual tap (0/1) |
| 20220107 | : date is variable (yyyymmdd) |
| bbp | : identical file extension |

**5.4.1b**




Confirmation screen:

► *Be aware that your current settings will be overwritten.*

- press ✓ to confirm
- press ‹ to go to the previous screen

5.4.1c

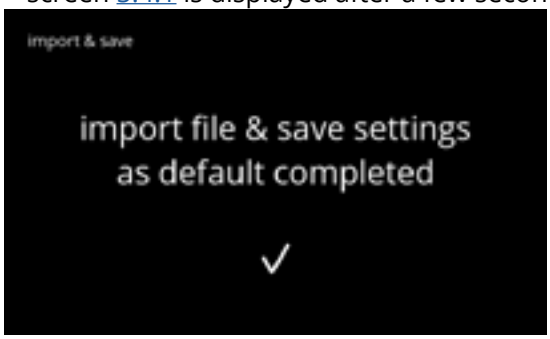

Importing - progress screen
- wait for the process to finish and the next screen is displayed

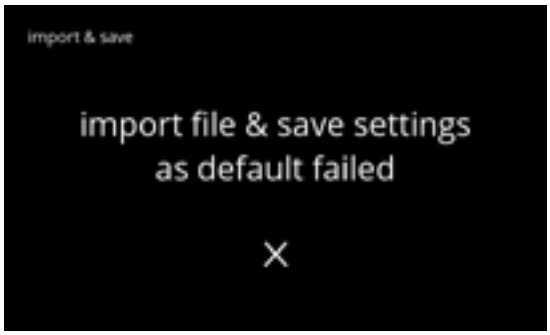
5.4.1d


Saving - progress screen
- wait for the process to finish and the next screen is displayed

5.4.1e

Information screens:
- screen 5.4.1 is displayed after a few seconds



## 5.5 Reset the machine counter (for refurbishment)

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 screen order of the Bolero 32, 33, 42 and 43 is shown below; this order also applies to the Bolero 11 and 21, although with different screens.*

**5.5.1**


Counters readings:
- press *"counters"* to select
- press ‹ or › to scroll to the maintenance menu

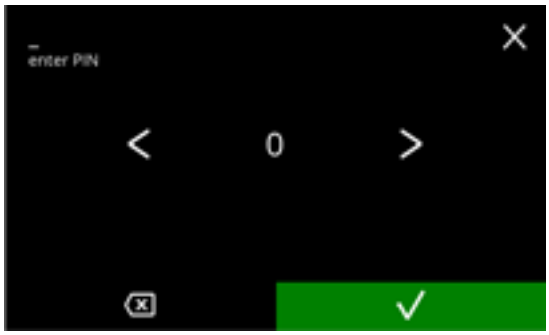
**5.5.1a**


Select machine counter:
- press ‹ or › to scroll through the counters sub-menu to the *"machine counter"*

**5.5.1b**


Information screen:
- press and hold *"machine counter"* until the next screen is displayed

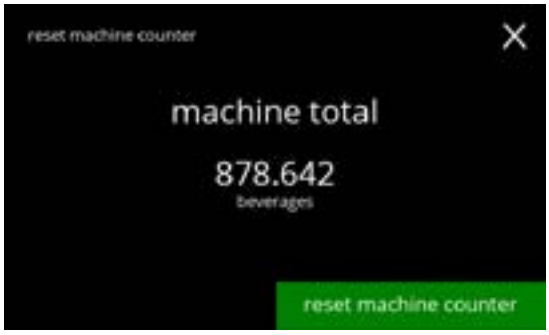
► *If PIN code is disabled, screen 5.5.1d appears, otherwise enter PIN code.*




5.5.1c

Enter the PIN code:
- press ❮ or ❯ to scroll through the numbers
- press on the number to select
- press ⌫ to delete a PIN number, see left corner
- press ☑ to verify the PIN code entered and go to the next screen

► *When the PIN code does **not** match, you will receive another attempt to enter the correct code.*

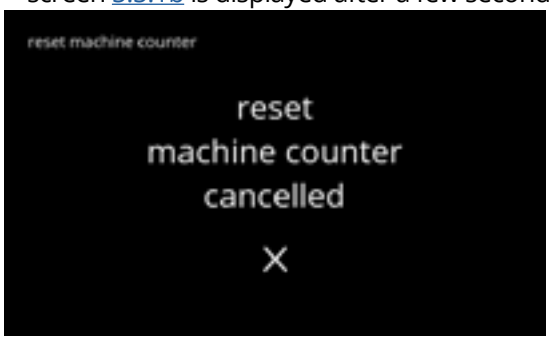



5.5.1d

Start reset:
- press reset machine counter to confirm the reset the machine counter


5.5.1e

Confirmation screen:
- press ☑ to confirm and continue the reset of the machine counter
- press ☒ to cancel


5.5.1f

Information screens:
- screen 5.5.1b is displayed after a few seconds

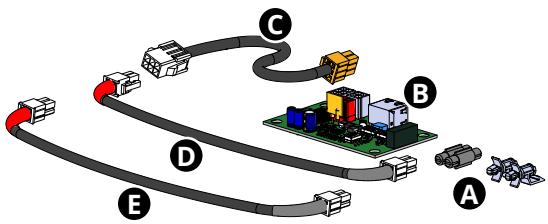
# 6. Additional options

## 6.1 MDB service set

An MDB set can be used to connect a payment system or connectivity solution to a Bolero device.
- A payment system can be cash, cashless or a closed loop payment system, for example tokens.
- A connectivity solution is provided by a third party.
  Ask Bravilor Bonamat about the different connectivity solutions and other options.

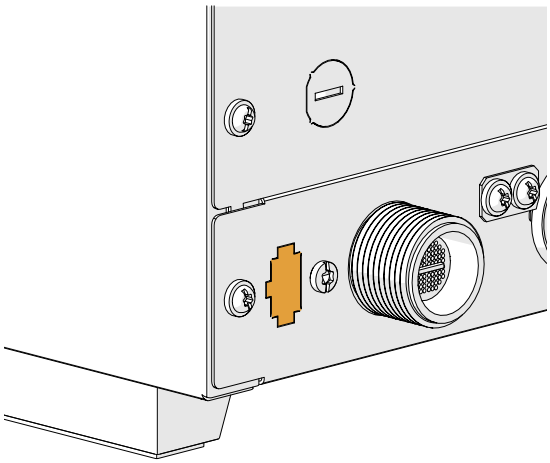
**Necessities:**
- MDB service set 7.270.124.101
- Philips screwdriver
- screwdrivers torx 10 and 15
- curved nose pliers

### 6.1.1 Installation for the Bolero 11 and 12




6.1.1a

**MDB service set**
A. Distance support (4x)
B. Control interface
C. Interface cable (331.633.000)
D. Bus cable (331.103.000)
E. Bus cable (331.844.000)



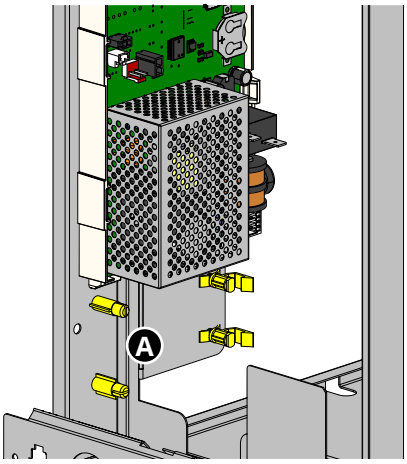
6.1.1b

Step 1

► ***Always unplug the machine to turn off the power before opening it.***

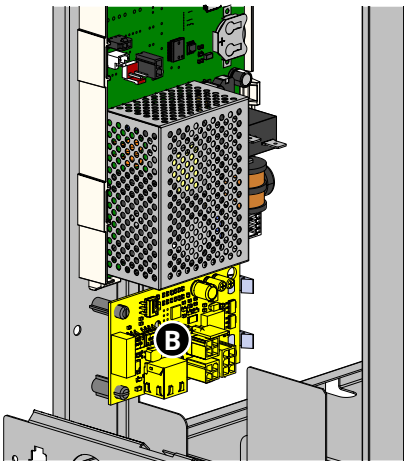
- remove the back panel
- remove the cut-out at the rear of the base plate
- remove the sharp edges

6.1.1c



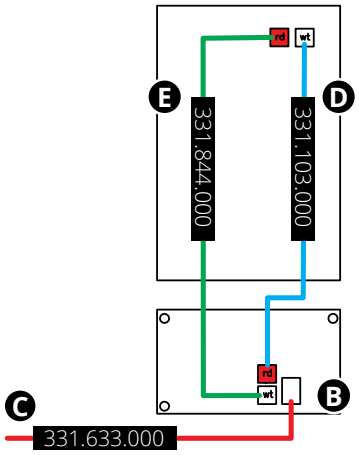

Step 2
- place the distance support **A** as shown

6.1.1d




Step 3
- place the control interface **B** as shown

6.1.1e



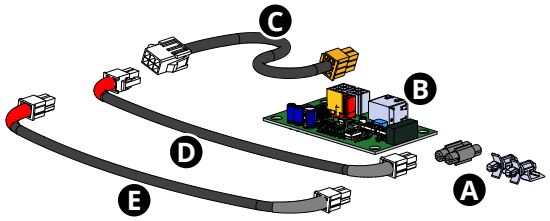

Step 4
- connect the bus cables **D** and **E** as shown

  ► *If these cables are swapped, the power supply to the MDB control card will be interrupted when the door is opened*
- connect the interface cables **C** with the MDB control card and in the cut-out at the rear of the base plate
- turn on the power again
- connect the external payment or connectivity system

  ► *For further settings, go to the "Connected devices" in the machine menu.*

## 6.1.2 Installation for the Bolero 32, 33, 42 and 43

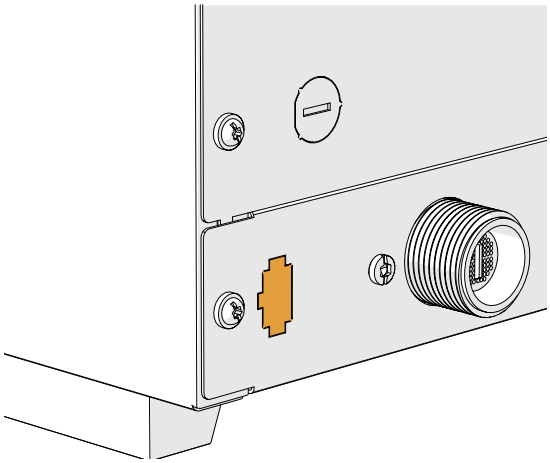
6.1.2a




**MDB service set**

A. Distance support (4x)
B. Control interface
C. Interface cable (331.633.000)
D. Bus cable (331.103.000)
E. Bus cable (331.844.000)

6.1.2b

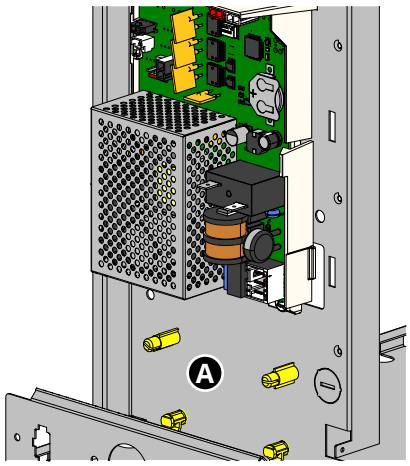


Step 1

► ***Always unplug the machine to turn off the power before opening it.***

- remove the back panel
- remove the cut-out at the rear of the base plate
- remove the sharp edges

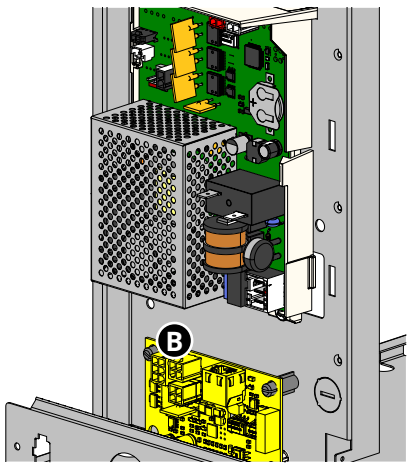
6.1.2c




Step 2

- place the distance support A as shown

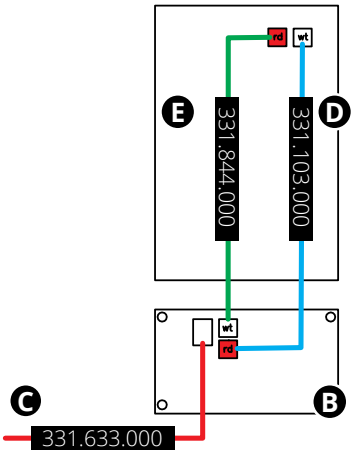
6.1.2d




Step 3

- place the control interface B as shown

6.1.2e




Step 4

- connect the bus cables D and E as shown
  - ► *If these cables are swapped, the power supply to the MDB control card will be interrupted when the door is opened*
- connect the interface cables C with the MDB control card and in the cut-out at the rear of the base plate
- turn on the power again
- connect the external payment or connectivity system
  - ► *For further settings, go to the "Connected devices" menu in the machine menu.*

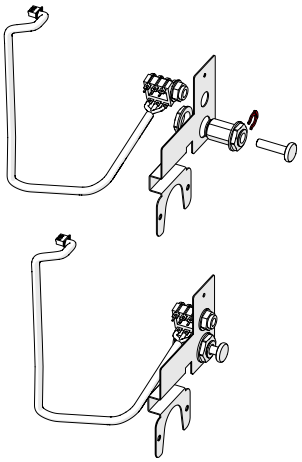
## 6.2 Installation of a cold water kit

You can connect this cold water conversion kit to the ***Bolero 32, 33, 42 and 43*** to serve hot water and cold water.
The cold water kit must be installed with a cold water unit.
Cold Water Pulse (CWS) is a connection that triggers an external device to dispense cold water.

**Necessities:**

- cold water conversion kit 7.270.215.101
- cold water unit
- Philips screwdriver
- screwdrivers torx 10 and 15
- curved nose pliers
- protecting gloves

6.2a

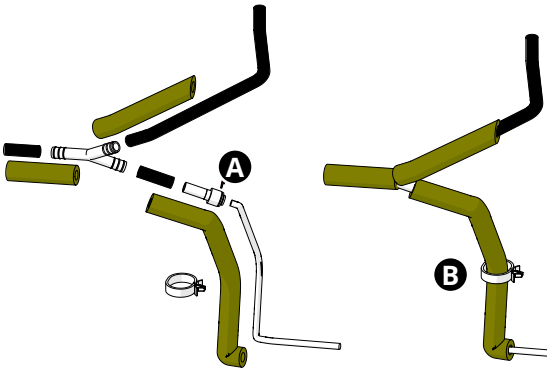


Step 1

► ***Always unplug the machine to turn off the power before opening it.***

- pre-assembly connection parts

6.2b

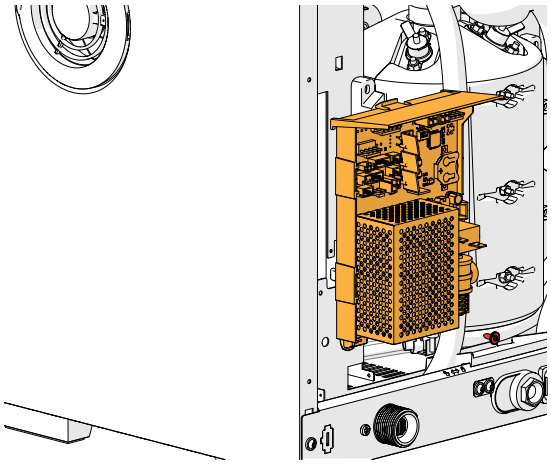



Step 2

- pre-assembly hoses
- secure the hose with clip **A**
- do not forget the hose clamp **B**

► *One piece of insulation has not been used here yet, but will be used later in step 7.*

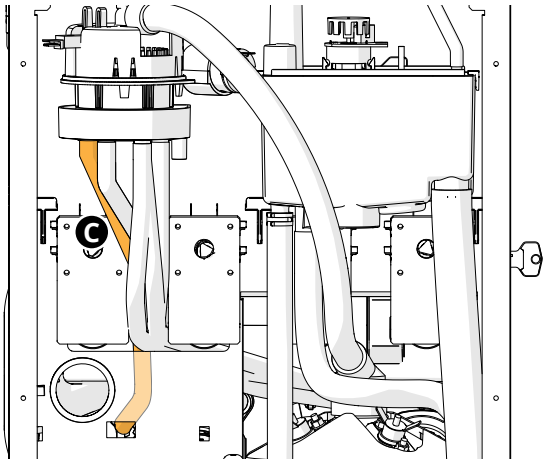
6.2c



Step 3

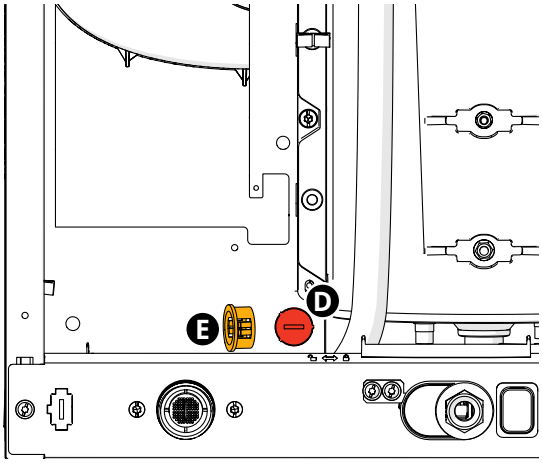
- turn off the water tap
- disconnect the connecting hose from the machine
- remove the back panel
- remove bracket with mainboard to create a throughput

6.2d



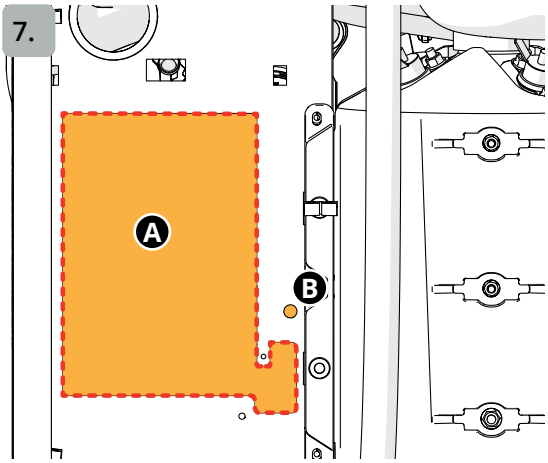

Step 4
- remove hot water hose **C**

6.2e




Step 5
- break out the hose inlet **D**
- insert the grommet **E**

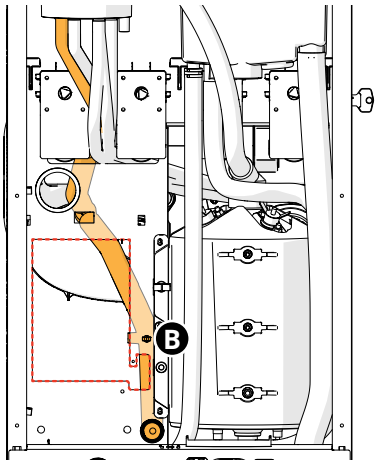
6.2f




throughput for the hose set **F** and the fixation hole **G** for the hose clamp **B**

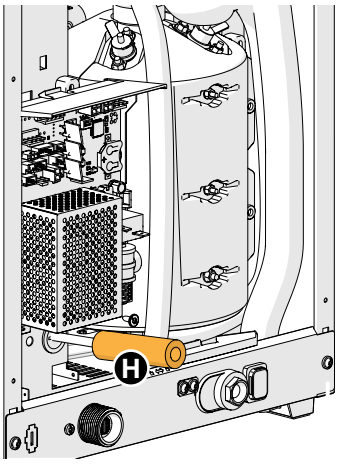
► *The throughput can have **sharp edges**, wear gloves and long sleeves.*

6.2g



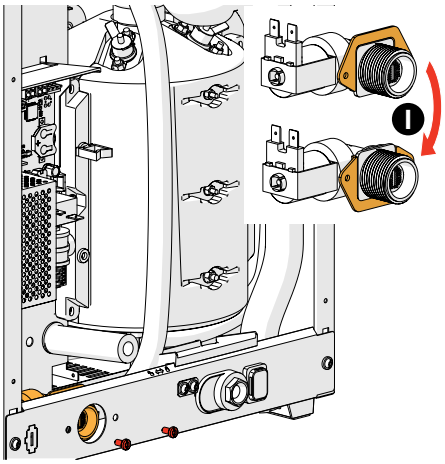

Step 6
- mount the cold water hoses to the
  - » water selector (position I)
  - » hot water outlet
  - » through the inlet bush to the back
- secure the hose with clamp **B**

6.2h



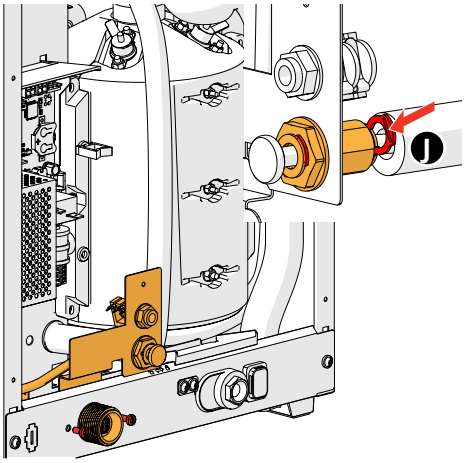

Step 7
- re-assemble bracket with mainboard
- place the final insulation over the hose H

6.2i




Step 8
- loosen the magnet valve
- rotate the mounting plate 180°, as shown I
- place the other pre-assembled part

6.2j



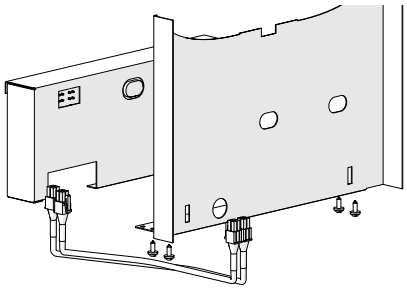

Step 9
- insert the pre-assembled connection plate
- re-assemble the magnetic valve
- secure the hose with the clip J
- connect the cable to ***J15 CWS*** on the mainboard
- connect the cold water unit
- re-assemble the new back panel with 7 screws
- reconnect the connecting hose to the machine
- turn on the water tap
- put the plug back in the socket
- turn the machine on again

► *For further settings, go to the "Connected devices" in the machine menu.*

## 6.3 Installation of a cup detection kit

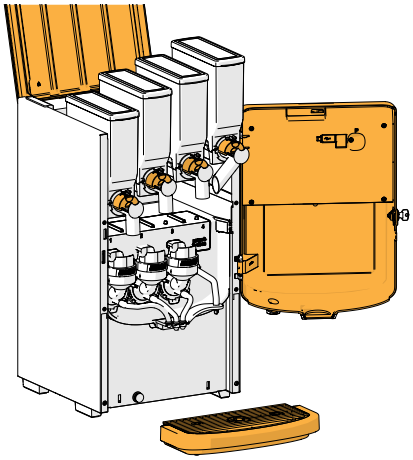
You can connect this cup detection conversion kit to the standard ***Bolero 32, 33, 42 and 43***.
The software is prepared for this from HMI 2.2.1 onwards.

► *Due to changes in the sheet metal, this kit **cannot** be used for machines produced before serial number **10044098**.*



**Kit parts:**
- 4 screws
- new front panel
- cup sensor assembly
- 2 bus wires

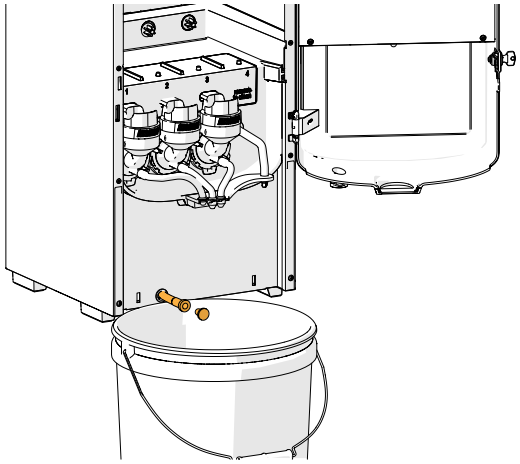
**Necessities:**
- screwdriver (torx 15)
- bucket (at least 10 litre)
- curved nose pliers
- protecting gloves



6.3a

1. remove the plug from the socket
2. close the tap and remove the connecting hose
3. remove the drip tray
4. open the door and lid
5. close all the sliders of the canister outlets
6. remove all ingredient canisters

► *Note the position of the canisters.*



6.3b

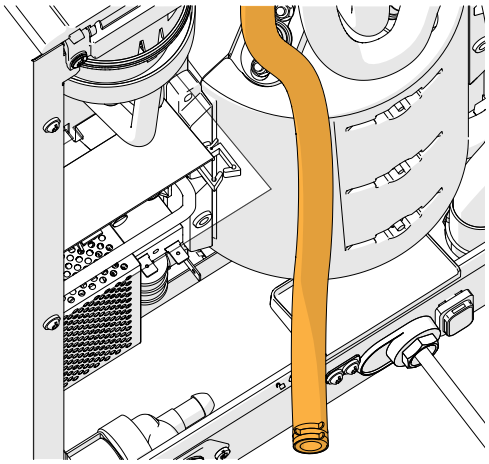
7. pull the drain hose forward
8. place a bucket underneath the drain hose

► *The water may still be hot.*

9. remove the cap

► *Drain the boiler complete.*

10. push the cap back on the hose
11. push the drain hose back into the machine



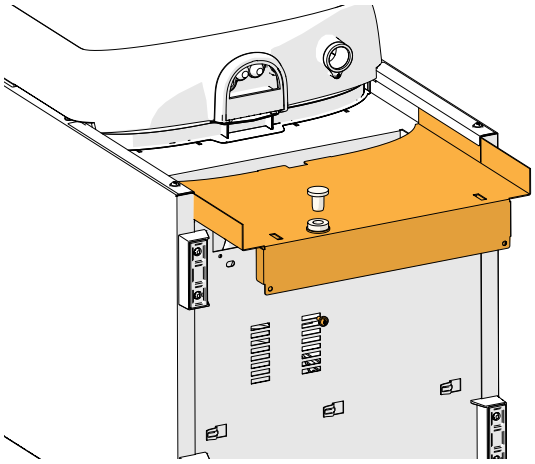
6.3c

12. remove the back panel
13. loosen the hose at the inlet valve to drain the remaining water

► *It is essential to ensure that there is no water left in the machine.*

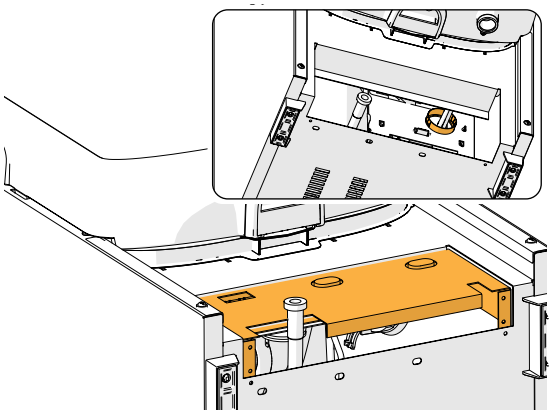
14. **reattach the hose!**

6.3d



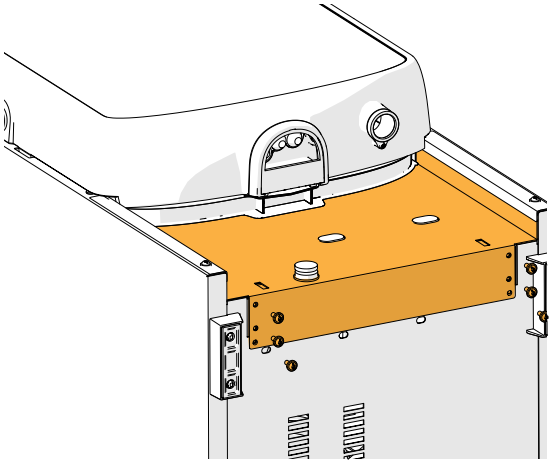
15. close the lid and the door
16. carefully lay the machine on its back side
17. remove 2 screws at the bottom of front panel
18. slide front panel out of machine
19. remove drain hose cap
20. remove drain hose from front panel
21. push grommet out of front panel

6.3e



22. attach the bus wires on the cup sensor PCB (red-red and white-white)
23. feed the other side of the bus wires, 1 by 1, through the front, above the I/O board through the large grommet
24. place the cup sensor plate in place, making sure the drain hose protrudes forward
25. attach the earlier removed grommet in the new front panel
26. feed the drain hose through the grommet
27. place cap on drain hose

6.3f



28. slide the new front panel (carefully into the machine, over the cup sensor lenses)
29. evenly fasten the cup sensor plate with 4 screws to the front panel (make sure the lenses end up in the middle of the holes of the front panel)
30. fix the front panel with 2 screws in the machine
31. set the machine upright again
32. place all the ingredient holders back in the right place
33. connect the bus cables to the I/O board (if an interface/MDB board is connected, connect it in the “loop”)
34. mount the back panel
35. reconnect the connection hose to the tap
36. open the tap
37. switch the machine on
38. insert the service key in the door
39. go to programming → maintenance → input test
40. perform the “cup sensor test”

# 7. Recipes

## 7.1 General volume ranges

| | Turn off recipe, set volume to | Minimum recipe volume | Maximum recipe volume | Volume step-size |
|---|---|---|---|---|
| **Bolero 11** | 0 ml | 30 ml | 1000 ml | 10 ml |
| **Bolero 11 - 3kW** | 0 ml | 30 ml | 2000 ml | 10 ml |
| **Bolero 12** | 0 ml | 30 ml | 1000 ml | 10 ml |
| **Bolero 12 - 3kW** | 0 ml | 30 ml | 2000 ml | 10 ml |
| **Bolero 32 / 33** | 0 ml | 30 ml | 1000 ml | 10 ml |
| **Bolero 42 / 43** | 0 ml | 30 ml | 1000 ml | 10 ml |

## 7.2 Bolero 11 (3kw)

### 7.2.1 Standard configuration

| Ingredients | |
|---|---|
| canister | cacao |

| Recipes | |
|---|---|
| button | hot chocolate |

### 7.2.2 Standard available beverages

See the corresponding codes in section 7.6 Available beverages of all libraries on p.38

| Bolero 11 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | - | - | - | - | - | - | - | - | - |
| - | - | - | 23 | - | - | - | - | - | - |
| - | 31 | - | - | - | - | - | - | - | - |
| - | 41 | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | 68 | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| 90 | - | - | - | - | - | - | - | - | - |

| Bolero 11 3kw | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 500 | - | - | - | - | 505 | 506 | 507 | - | - |
| - | - | - | - | - | 515 | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| 590 | - | - | - | - | - | - | - | - | - |

## 7.3 Bolero 21 (3kw)

### 7.3.1 Standard configuration

| Ingredients | |
|---|---|
| canister 0 | regular coffee |
| canister 1 | topping |

| Recipes | |
|---|---|
| button 0 | caffè crema |
| button 1 | coffee + milk |
| button 2 | cappuccino |

### 7.3.2 Standard available beverages

See the corresponding codes in section 7.6 Available beverages of all libraries on p.38

| Bolero 21 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | 11 | - | - | - | - | - | - | - | - |
| - | - | - | 23 | - | 25 | - | - | - | - |
| 30 | 31 | - | - | - | - | - | - | - | - |
| 40 | 41 | - | - | 44 | 45 | - | - | - | 49 |
| 50 | - | - | 53 | 54 | - | 56 | - | - | - |
| - | - | - | - | - | 65 | - | - | 68 | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| 90 | 91 | - | - | 94 | 95 | - | - | - | - |

| Bolero 21 3kw | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 500 | 501 | 502 | 503 | 504 | 505 | 506 | 507 | 508 | 509 |
| 510 | - | - | 513 | 514 | 515 | - | - | - | - |
| - | - | - | - | - | 525 | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | 554 | 555 | - | - | - | - |
| - | - | - | - | - | 565 | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| - | - | - | - | - | - | - | - | - | - |
| 590 | 591 | 593 | 594 | - | - | - | - | - | - |

## 7.4 Bolero 32 and 33

### 7.4.1 Standard configuration

| Ingredients | |
|---|---|
| canister 0 | topping |
| canister 1 | cacao |
| canister 2 | regular coffee |

| Recipes | |
|---|---|
| button 0 | black coffee |
| button 1 | caffè crema |
| button 2 | coffee + milk |
| button 3 | cappuccino |
| button 4 | espresso |
| button 5 | latte macchiato |
| button 6 | moccachino |
| button 7 | hot chocolate deluxe |
| button 8 | hot water |

### 7.4.2 Standard available beverages

See the corresponding codes in section 7.6 Available beverages of all libraries on p.38

| Bolero 32 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | 11 | - | - | - | - | - | - | - | - |
| - | - | - | 23 | - | 25 | - | - | - | - |
| 30 | 31 | - | - | - | - | - | - | - | - |
| 40 | 41 | - | - | 44 | 45 | - | - | 48 | 49 |
| 50 | - | - | 53 | 54 | - | - | - | - | - |
| 60 | 61 | - | - | - | - | - | - | 68 | - |
| 70 | 71 | - | - | - | - | - | - | - | - |
| 80 | 81 | - | - | - | - | - | - | - | - |
| 90 | 91 | 92 | - | - | - | - | - | - | - |

| Bolero 33 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | 11 | 12 | 13 | - | - | - | - | - | - |
| - | - | - | 23 | 24 | 25 | 26 | - | - | - |
| 30 | 31 | - | - | - | - | - | - | - | - |
| 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 |
| 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | - | - |
| 60 | 61 | 62 | - | 64 | 65 | 66 | - | 68 | - |
| 70 | 71 | - | - | - | - | - | - | - | - |
| 80 | 81 | - | - | - | - | - | - | - | - |
| 90 | 91 | 92 | - | - | - | - | - | - | - |

## 7.5 Bolero 42 and 43

### 7.5.1 Standard configuration

| Ingredients | |
|---|---|
| canister 0 | regular coffee |
| canister 1 | espresso coffee |
| canister 2 | topping |
| canister 3 | cacao |

| Recipes | |
|---|---|
| button 0 | black coffee |
| button 1 | caffè crema |
| button 2 | coffee + milk |
| button 3 | cappuccino |
| button 4 | espresso |
| button 5 | latte macchiato |
| button 6 | moccachino |
| button 7 | hot chocolate deluxe |
| button 8 | hot water |

### 7.5.2 Standard available beverages

See the corresponding codes in section 7.6 Available beverages of all libraries on p.38

| Bolero 42 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | 11 | - | - | - | - | - | - | - | - |
| - | - | - | 23 | - | 25 | - | - | - | - |
| 30 | 31 | - | - | - | - | - | - | - | - |
| 40 | 41 | - | - | 44 | 45 | - | - | 48 | 49 |
| 50 | - | - | 53 | 54 | - | 56 | - | - | - |
| 60 | 61 | - | - | - | 65 | - | - | 68 | - |
| 70 | 71 | - | - | - | - | - | - | - | - |
| 80 | 81 | - | - | - | - | - | - | - | - |
| 90 | 91 | 92 | 93 | - | - | - | - | - | - |

| Bolero 43 | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 10 | 11 | 12 | 13 | - | - | - | - | - | - |
| - | - | - | 23 | 24 | 25 | 26 | - | - | - |
| 30 | 31 | - | - | - | - | - | - | - | - |
| 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 |
| 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | - | - |
| 60 | 61 | 62 | - | 64 | 65 | 66 | | 68 | - |
| 70 | 71 | - | - | - | - | - | - | - | - |
| 80 | 81 | - | - | - | - | - | - | - | - |
| 90 | 91 | 92 | 93 | - | - | - | - | - | - |

## 7.6 Available beverages of all libraries

| Code | Recipe | Ingredient | Ratio gram | Dosing sequence | Partial % | Mixer speed | Affected by strength | Overlap in % of partial | S / M / L |
|---|---|---|---|---|---|---|---|---|---|
| 10 | black coffee | regular coffee | 1.3 | 1 | 100 | 4 | yes | | 120/150/300 |
| 11 | coffee + milk | regular coffee | 1.9 | 1 | 55 | 100 | yes | | 120/150/300 |
| | | topping | 10 | 2 | 45 | 12 | | 5 | |
| 12 | coffee + sugar | sugar | 6 | 1 | 25 | 15 | | | 120/150/300 |
| | | regular coffee | 1.3 | 2 | 75 | 30 | yes | | |
| 13 | coffee + milk & sugar | sugar | 6 | 1 | 25 | 30 | | | 120/150/300 |
| | | regular coffee | 1.9 | 2 | 34 | 100 | yes | | |
| | | topping | 10 | 3 | 41 | 30 | | | |
| 23 | caffè crema | regular coffee | 1.3 | 1 | 100 | 30 | yes | | 120/150/300 |
| 24 | caffè crema + sugar | sugar | 6 | 1 | 25 | 30 | | | 120/150/300 |
| | | regular coffee | 1.3 | 2 | 75 | 85 | yes | | |
| 25 | white coffee | regular coffee | 1.7 | 1 | 55 | 85 | yes | | 120/150/300 |
| | | topping | 8 | 2 | 45 | 30 | | | |
| 26 | white coffee + sugar | sugar | 6 | 1 | 45 | 30 | | | 120/150/300 |
| | | regular coffee | 1.7 | 2 | 40 | 85 | yes | | |
| | | topping | 8 | 3 | 35 | 85 | | | |
| 30 | hot chocolate deluxe | cacao | 20 | 1 | 65 | 85 | yes | | 120/150/300 |
| | | topping | 2 | 2 | 35 | 85 | | 25 | |
| 31 | hot chocolate | cacao | 20 | 1 | 100 | 85 | yes | | 120/150/300 |
| 40 | espresso | espresso coffee | 1.7 | 1 | 100 | 85 | yes | | 60/80/120 |
| 41 | espresso | regular coffee | 1.7 | 1 | 100 | 85 | yes | | 60/80/120 |
| 42 | espresso + sugar | sugar | 6 | 1 | 50 | 30 | | | 60/80/120 |
| | | regular coffee | 1.7 | 2 | 50 | 85 | yes | | |
| 43 | espresso + sugar | sugar | 6 | 1 | 50 | 30 | | | 60/80/120 |
| | | espresso coffee | 1.7 | 2 | 50 | 85 | yes | | |
| 44 | double espresso | espresso coffee | 2.4 | 1 | 100 | 85 | yes | | 120/160/240 |
| 45 | double espresso | regular coffee | 2.4 | 1 | 100 | 85 | yes | | 120/160/240 |
| 46 | double espresso + sugar | sugar | 6 | 1 | 50 | 30 | | | 120/160/240 |
| | | espresso coffee | 2.4 | 2 | 50 | 85 | yes | | |
| 47 | double espresso + sugar | sugar | 6 | 1 | 50 | 30 | | | 120/160/240 |
| | | regular coffee | 2.4 | 2 | 50 | 85 | yes | | |

| Code | Recipe | Ingredient | Ratio gram | Dosing sequence | Partial % | Mixer speed | Affected by strength | Overlap in % of partial | S / M / L |
|---|---|---|---|---|---|---|---|---|---|
| 48 | espreschoc | cacao | 20 | 1 | 40 | 85 | | | 120/150/300 |
| | | topping | 2 | 2 | 30 | 30 | | | |
| | | espresso coffee | 1.9 | 3 | 30 | 85 | yes | | |
| 49 | espresso-choc | cacao | 20 | 1 | 50 | 30 | | | 120/150/300 |
| | | espresso coffee | 1.9 | 2 | 50 | 85 | yes | | |
| 50 | cappuccino | topping | 10 | 1 | 60 | 40 | | | 120/150/300 |
| | | espresso coffee | 2.3 | 2 | 40 | 100 | yes | 5 | |
| 51 | cappuccino + sugar | sugar | 6 | 1 | 25 | 20 | | | 120/150/300 |
| | | topping | 10 | 2 | 38 | 70 | | | |
| | | espresso coffee | 2.3 | 3 | 37 | 85 | yes | | |
| 52 | cappuccino + sugar | sugar | 6 | 1 | 25 | 20 | | | 120/150/300 |
| | | topping | 10 | 2 | 38 | 70 | | | |
| | | espresso coffee | 2.3 | 3 | 37 | 85 | yes | | |
| 53 | cappuccino | topping | 10 | 1 | 60 | 40 | | | 120/150/300 |
| | | regular coffee | 2.3 | 2 | 40 | 100 | yes | 5 | |
| 54 | cappuccino dark | espresso coffee | 2.3 | 1 | 52 | 85 | yes | | 120/150/300 |
| | | topping | 10 | 2 | 48 | 100 | | | |
| 55 | cappuccino dark + sugar | sugar | 6 | 1 | 25 | 20 | | | 120/150/300 |
| | | espresso coffee | 2.3 | 2 | 37 | 85 | yes | | |
| | | topping | 10 | 3 | 38 | 70 | | | |
| 56 | cappuccino dark | regular coffee | 2.3 | 1 | 52 | 85 | yes | | 120/150/300 |
| | | topping | 10 | 2 | 48 | 100 | | | |
| 57 | cappuccino dark + sugar | sugar | 6 | 1 | 25 | 20 | | | 120/150/300 |
| | | regular coffee | 2.3 | 2 | 37 | 85 | yes | | |
| | | topping | 10 | 3 | 38 | 70 | | | |
| 60 | latte macchiato | topping | 6 | 1 | 30 | 100 | | | 120/150/300 |
| | | topping | 6 | 2 | 30 | 8 | | 30 | |
| | | espresso coffee | 2.3 | 3 | 40 | 100 | yes | | |
| 61 | latte macchiato | topping | 6 | 1 | 30 | 100 | | | 120/150/300 |
| | | topping | 6 | 2 | 30 | 8 | | 30 | |
| | | regular coffee | 2.3 | 3 | 40 | 85 | yes | | |
| 62 | latte macchiato + sugar | sugar | 6 | 1 | 20 | 8 | | | 120/150/300 |
| | | topping | 6 | 2 | 25 | 100 | | | |
| | | topping | 6 | 3 | 25 | 8 | | 30 | |
| | | regular coffee | 2.3 | 4 | 30 | 85 | yes | | |

| Code | Recipe | Ingredient | Ratio gram | Dosing sequence | Partial % | Mixer speed | Affected by strength | Overlap in % of partial | S / M / L |
|---|---|---|---|---|---|---|---|---|---|
| 64 | latte macchiato + sugar | sugar | 6 | 1 | 20 | 30 | | | 120/150/300 |
| | | topping | 6 | 2 | 25 | 75 | | | |
| | | topping | 6 | 3 | 25 | 8 | | | |
| | | espresso coffee | 2.3 | 4 | 30 | 85 | yes | | |
| 65 | caffè latte | topping | 10 | 1 | 50 | 70 | | | 120/150/300 |
| | | regular coffee | 1.9 | 2 | 50 | 85 | yes | | |
| 66 | caffè latte + sugar | sugar | 6 | 1 | 25 | 30 | | | 120/150/300 |
| | | topping | 10 | 2 | 35 | 70 | | | |
| | | regular coffee | 1.9 | 3 | 40 | 85 | yes | | |
| 68 | hot milk | topping | 12.8 | 1 | 100 | 30 | yes | | 120/150/300 |
| 70 | hot water | | | 1 | 100 | | | | 120/150/300 |
| 71 | cold water | | | 1 | 100 | | | | 120/150/300 |
| 80 | moccachino | topping | 13 | 1 | 37 | 100 | | | 120/150/300 |
| | | cacao | 7 | 2 | 32 | 85 | | 30 | |
| | | regular coffee | 1.3 | 3 | 31 | 85 | yes | | |
| 81 | moccachino | topping | 13 | 1 | 37 | 100 | | | 120/150/300 |
| | | cacao | 7 | 2 | 32 | 85 | | | |
| | | regular coffee | 1.3 | 3 | 31 | 85 | yes | | |
| 90 | premix 1 | premix 1 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 91 | premix 2 | premix 2 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 92 | premix 3 | premix 3 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 93 | premix 4 | premix 4 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 94 | latte macchiato | topping | 6 | 1 | 60 | 100 | | | 120/150/300 |
| | | espresso coffee | 2.3 | 2 | 40 | 85 | yes | | |
| 95 | latte macchiato | topping | 6 | 1 | 60 | 100 | | | 120/150/300 |
| | | regular coffee | 2.3 | 2 | 40 | 85 | yes | | |
| 500 | caffè crema | regular coffee | 1.3 | 1 | 100 | 30 | yes | | 120/150/300 |
| 501 | coffee + milk | regular coffee | 1.9 | 1 | 55 | 100 | yes | | 120/150/300 |
| | | topping | 10 | 2 | 45 | 12 | | 5 | |
| 502 | cappuccino | topping | 10 | 1 | 60 | 40 | | | 120/150/300 |
| | | espresso coffee | 2.3 | 2 | 40 | 100 | yes | 5 | |
| 503 | cappuccino | regular coffee | 2.3 | 1 | 40 | 100 | yes | 5 | 120/150/300 |
| | | topping | 10 | 2 | 60 | 40 | | | |
| 504 | espresso | espresso coffee | 1.7 | 1 | 100 | 85 | yes | | 60/80/120 |
| 505 | espresso | regular coffee | 1.7l | 1 | 100 | 85 | yes | | 60/80/120 |

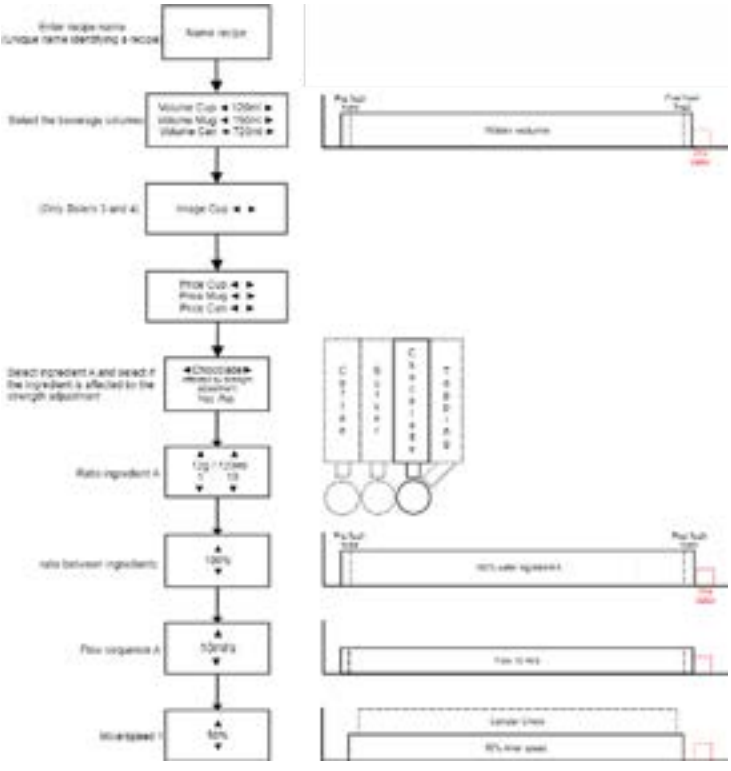
| Code | Recipe | Ingredient | Ratio gram | Dosing sequence | Partial % | Mixer speed | Affected by strength | Overlap in % of partial | S / M / L |
|---|---|---|---|---|---|---|---|---|---|
| 506 | black coffee | regular coffee | 1.3 | 1 | 100 | 4 | yes | | 120/150/300 |
| 507 | hot chocolate | cacao | 20 | 1 | 100 | 85 | yes | | 120/150/300 |
| 508 | double espresso | espresso coffee | 2.4 | 1 | 100 | 85 | yes | | 120/160/240 |
| 509 | double espresso | regular coffee | 2.4 | 1 | 100 | 85 | yes | | 120/160/240 |
| 510 | hot chocolate deluxe | cacao | 20 | 1 | 65 | 85 | yes | | 120/150/300 |
| | | topping | 2 | 2 | 35 | 85 | | 25 | |
| 511 | latte macchiato | topping | 5 | 1 | 30 | 100 | | | 120/150/300 |
| | | topping | 5 | 2 | 30 | 8 | | 30 | |
| | | espresso coffee | 2.3 | 3 | 40 | 100 | yes | | |
| 512 | latte macchiato | topping | 5 | 1 | 30 | 100 | | | 120/150/300 |
| | | topping | 5 | 2 | 30 | 8 | | 30 | |
| | | regular coffee | 2.3 | 3 | 40 | 100 | yes | | |
| 513 | espresso-choc | espresso coffee | 1.9 | 1 | 50 | 85 | yes | | 120/150/300 |
| | | cacao | 20 | 2 | 50 | 30 | | | |
| 514 | espresso-choc | regular coffee | 1.9 | 1 | 50 | 85 | yes | | 120/150/300 |
| | | cacao | 20 | 2 | 50 | 30 | | | |
| 515 | hot milk | topping | 12.8 | 1 | 100 | 30 | yes | | 120/150/300 |
| 554 | cappuccino dark | espresso coffee | 2.3 | 1 | 52 | 85 | yes | | 120/150/300 |
| | | topping | 10 | 2 | 48 | 100 | | | |
| 555 | cappuccino dark | regular coffee | 2.3 | 2 | 37 | 85 | yes | | |
| | | topping | 10 | 3 | 38 | 70 | | | |
| 565 | caffè latte | topping | 10 | 1 | 50 | 70 | | | 120/150/300 |
| | | regular coffee | 1.9 | 2 | 50 | 85 | yes | | |
| 590 | premix 1 | premix 1 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 591 | premix 2 | premix 2 | 20 | 1 | 100 | 100 | yes | | 120/150/300 |
| 592 | hot chocolate | cacao | 20 | 1 | 100 | 85 | yes | | 120/150/300 |
| 593 | latte macchiato | topping | 6 | 1 | 60 | 100 | | | 120/150/300 |
| | | espresso coffee | 2.3 | 2 | 40 | 100 | yes | | |
| 594 | latte macchiato | topping | 6 | 1 | 60 | 100 | | | 120/150/300 |
| | | regular coffee | 2.3 | 2 | 40 | 100 | yes | | |

► *All default recipes cannot be deleted.*

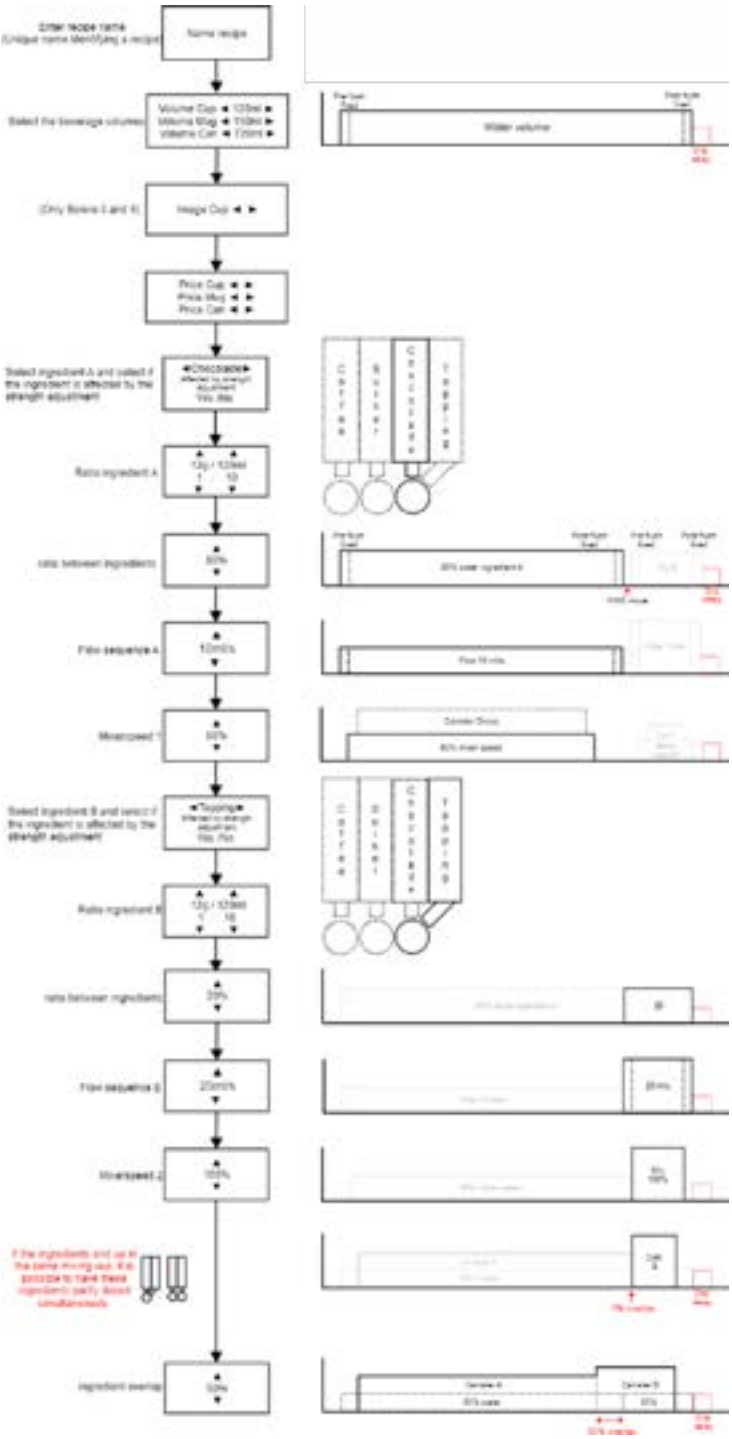
## 7.7 Building a recipe

It is important to keep in mind that the recipe duration depends on the canister placement (which ingredient in which canister). Do both ingredients come together in the same mixing cup or not. When generating a recipe the constraints for the recipe are determined by the worst case canister configuration. Whether or not ingredients may overlap, depends on the canister configuration. The overlap parameter is therefore hidden in the menu when it is not available. The parameter will not be invoked in the dispensing.
After creating a recipe (creator function), it must be possible to test run the recipe and adjust all settings if it is necessary.
Once the recipe has been saved, the recipe can be adjusted to a certain extent with the recipe editor function. If you want to adjust the entire recipe, a higher access level will be required.
The recipe is run from top to bottom. The ingredient that is selected first is dosed first. If the ingredients end up in the same mixing cup, it is possible to have these ingredients partly dosed simultaneously.
In this procedure, it is also be possible to delete self-made / modified or copied recipes.
All default recipes cannot be deleted.

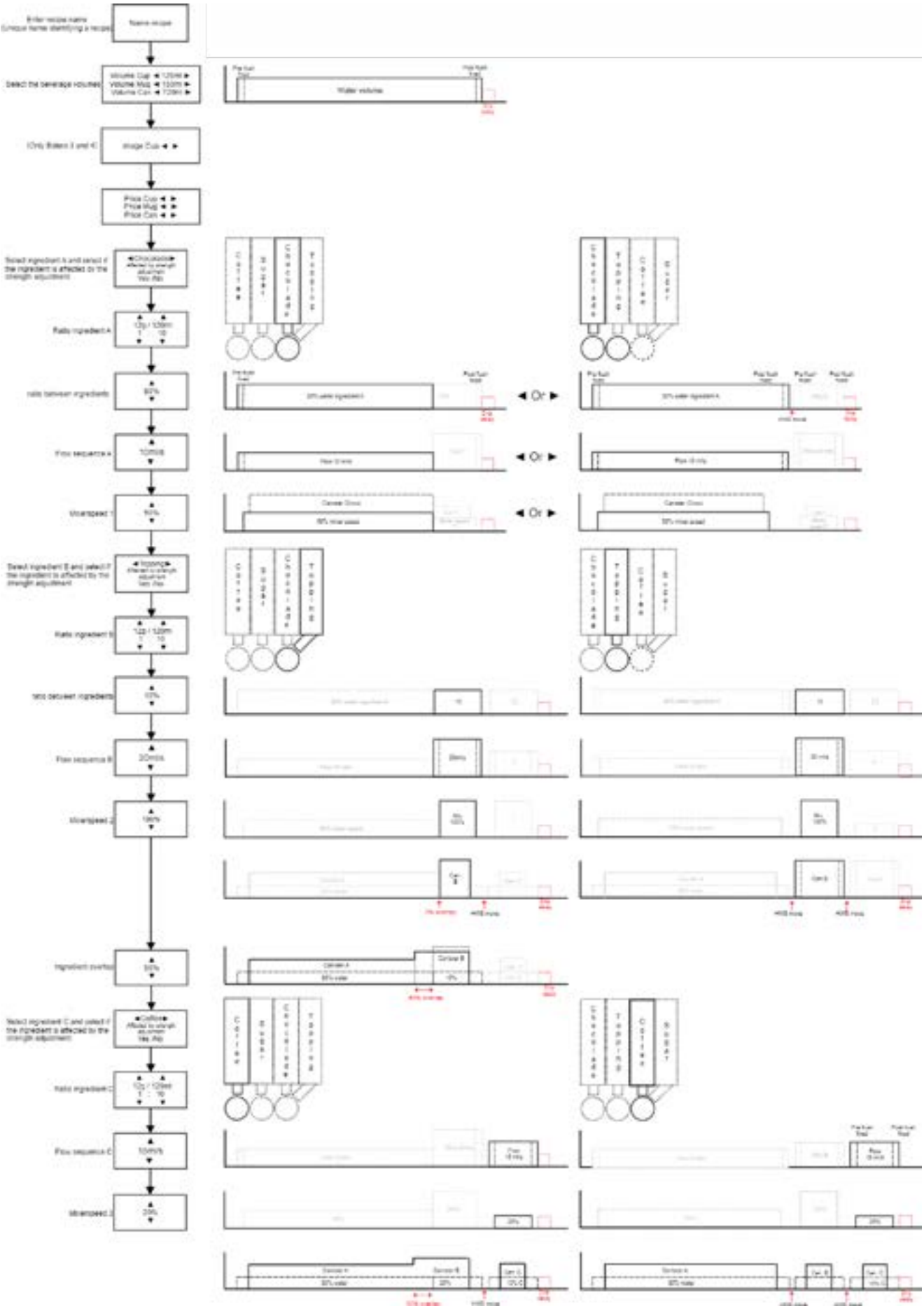
### 7.7.1 1 sequence, 1 ingredient



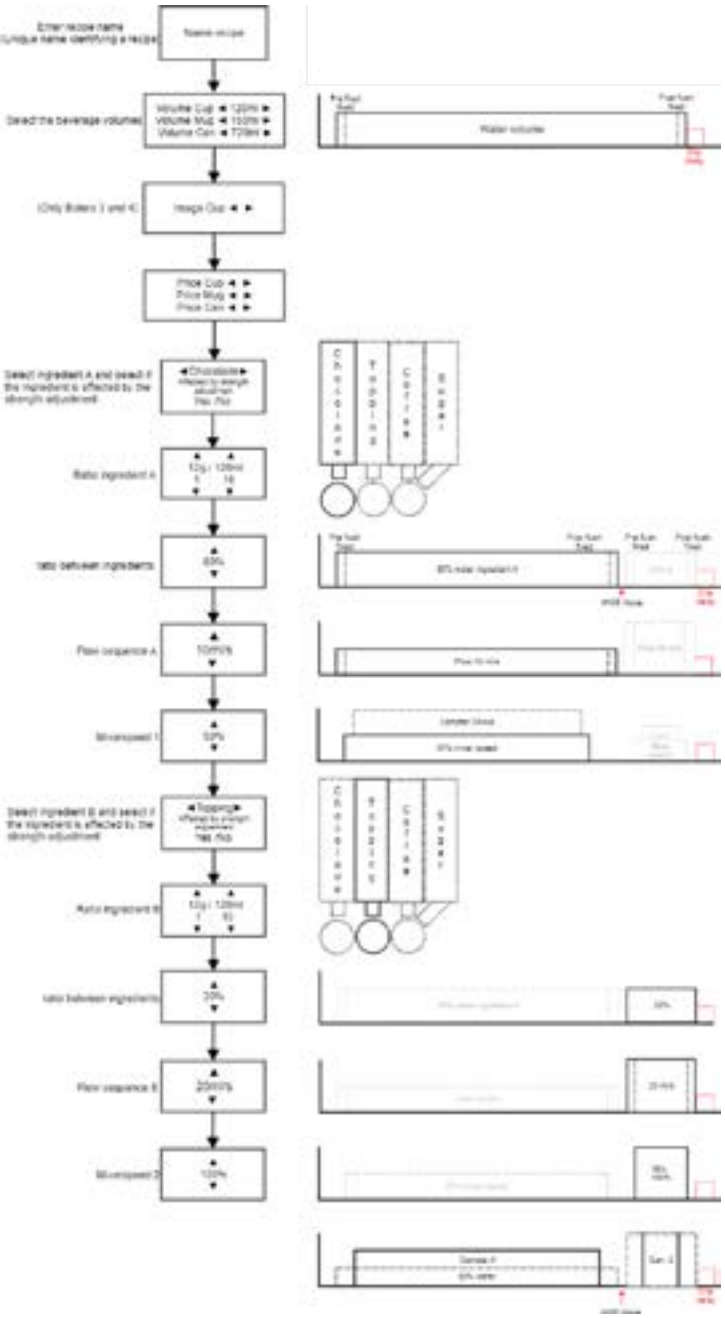
### 7.7.2 1 sequence, 2 ingredients



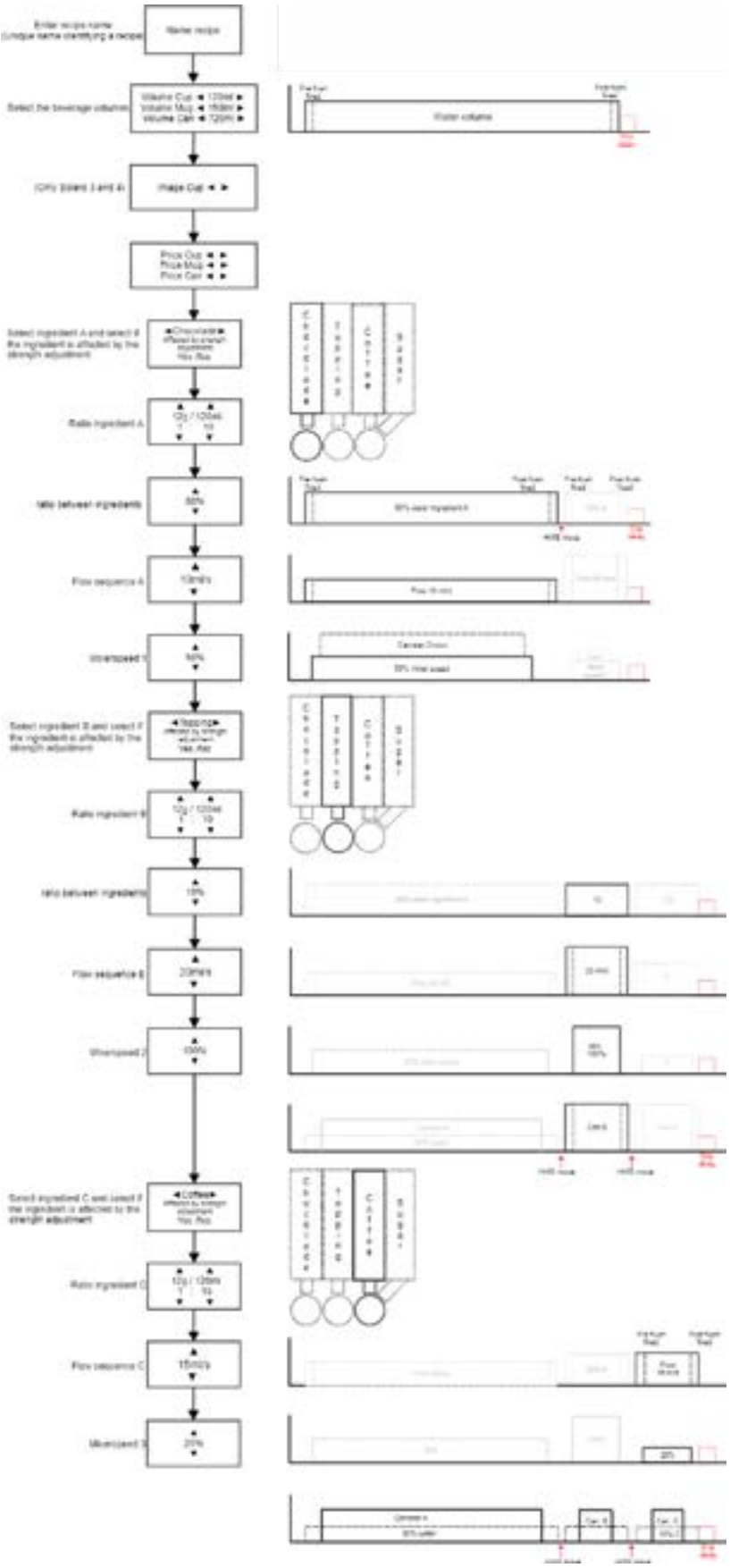
### 7.7.3 2 sequences, 3 ingredients



### 7.7.4 2 sequences, 2 ingredients



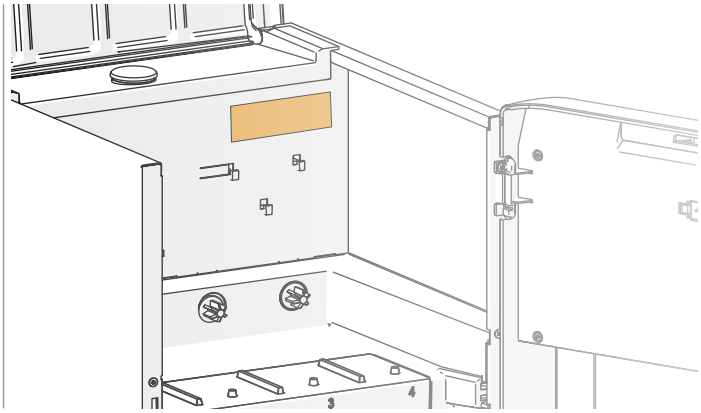
### 7.7.5 3 sequences, 3 ingredients



# 8. Additional information

## 8.1 Identification of the appliance

The appliance has an identification plate with specific information on it.
Always ask for for the serial number, when you contact your client.
The serial number must be passed on to a Bravilor technical support employee if a complaint is submitted to them.



The identification plate for the Bolero is on the right behind the canisters.

## 8.2 Replacing HMI board

If the HMI board needs to be replaced in the field, the client receives a board with only basic software. The latest / desired version of the application needs to be installed once the new board is placed in the machine and the machine is switched on for the first time. The procedure of how to install the software is as described below.

### Important information before getting started

When the service HMI-board is replaced on a machine, follow the below steps to update the software and load the correct images on the HMI-board.

► *Make sure that the service HMI board is placed on the machine were it will be used on.*

During the update of the firmware the configuration is taken from the I/O board and that determines which configuration (Bolero 11, 21, 32, 33 or 43) the HMI board gets.
After the update of the firmware and the configuration is determined it can't be changed anymore.

***Necessities for updating:***

» USB device
» firmware x.x (download the latest version from our website)
» images Bolero machines (download from our website)

► *Some private labels can use other images than the standard "images Bolero machines" and therefore have a specific name, use these instead.*

### Procedure for updating the service HMI-board:

#### Step 1, Firmware update

► *Make sure that the service I/O board is installed correctly on the machine.*

- turn the machine on
- put the files '002.071.015 Bolero firmware x.x.bbp' and 'images Bolero machines.bbp' on an USB device
- open the door of the Bolero and insert the service key
- insert the USB device
- press the button install software from USB
- select the file '002.071.015 Bolero firmware x.x.bbp' and press start
- the update process will take some time (about 7 minutes) and the machine will restart automatically when the update is ready

► *Please note that the beverage images will not be present after the firmware update, these will be imported in step 2.*

#### Step 2, Import images

The import of the images will restore the images.

- insert the USB device with the file 'images Bolero machines.bbp' press the programming button on the inside of the door
- go to: software and use the arrow keys ‹ › to go to the screen 'import settings',
  hold the import settings button for at least 10 seconds until 'import file & save settings as default' screen appears
- select the file 'images Bolero machines' and press start
- the machine will ask if you want to overwrite the current default settings,
  press the ✓ button in the lower right corner, the images will be imported and set as default. When the images are imported the machine will restart automatically
- remove the USB device and the service key and close the door