COSTA COFFEE

S10 Installation Manual

1 Summary

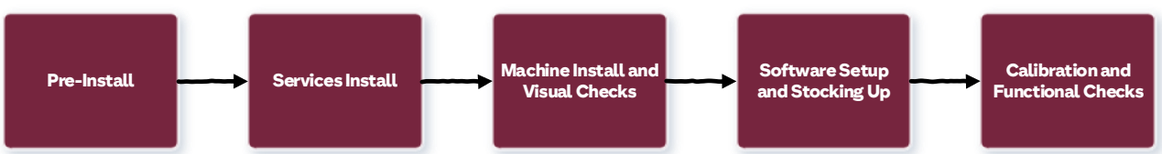
This SOP should be used as a guide for the successful installation of a Schaerer Soul 10 coffee machine into a customer site.

2 Responsibilities

Affected Roles:

- Service Technicians

3 Overview / Flowchart



4 Process

Process Index (Click to jump to section)

4.1 Pre-Install

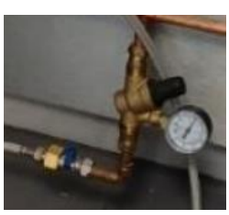
4.1.1 Place the Soul coffee engine on the countertop ready for installation.

Check the machine and concession body for any defects.

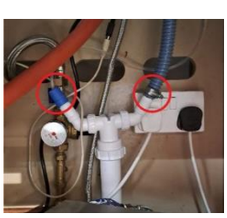
4.1.2 Check the contents of the Install Kit (See Appendix B)

4.1.3 Check all relevant site services are available.

- Water supply with pressure regulator. (2 – 4 bar required).



- Waste water (Setup can differ on site. If no waste services are available, the machine should be supplied with a wastewater tank. (See Appendix A)



- Power supply – The electrical requirements differ depending on the country and region of the machine installation. The machines electrical cable is supplied open ended, meaning a suitable rated plug will need to be sourced.

  If in any doubt, please consult Costa Coffee and/or your Service Partner for assistance.

  The electrical connection is to be installed within a metre of the machine footprint, at a 1200mm height from finished floor level, ensuring local isolation is available. Do not install the outlet directly below water or waste connections.

  Note: Mains electricity must be a dedicated supply and power left on at all times. Do not use extension cables.

	Voltage	Hertz	Amps
Europe	220V – 240V	50Hz	16A
US & Canada	208V	60Hz	20A
Japan	200V	50Hz/60Hz	20A
China	220V – 240V	50Hz	16A
Korea	220V	60Hz	16A

4 .2 Services Install

4.2.1 Power

Install the appropriate power connector for your region.

4.2.2 Fresh Water Connection & Filter

Perform a water hardness test to determine the appropriate filter to be used and set the bypass. Use suitable plumbing connections to attach the filter to the fresh water supply and Soul 10 machine. Be sure to flush lines to clear any debris before connecting the filter.

Ensure that the mains water pressure is set between 2-4 bar and that the water isolation valve can operate.

4.2.3 Waste

Soul 10 concessions can have 3 options for handing the removal of wastewater.

- Option 1 – Gravity fed (Including feeding into preexisting waste pumping solutions E.g. Saniflow)
- Option 2 – Waste Pump to Waste Line
- Option 3 – Wastewater Tank

Refer to Appendix A – Waste Options for instructions for installing into each of these options.

The drip tray should be installed onto the machine when connecting the appropriate waste removal method for your concession. The screws for the drip tray will be preinstalled into the holes that they will use to hold the drip tray in place.

4.2.4 Pinch Valves and Milk Containers

Check your S10 machine to determine the number of milk pinch valves that are installed and how many milk containers have been supplied with the fridge.

- If your S10 machine has **2** milk pinch valves, and the fridge has **2** milk containers. No action required. Please move onto section 4.2.5.
- If your S10 machine has **1** milk pinch valve, and the fridge has **1** milk container. No action required. Please move onto section 4.2.5.
- If your S10 machine has **1** milk pinch valve, and the fridge has **2** milk containers. You will only be able to install one of milk containers. You should order a large milk container using part number: 79220
- If your S10 machine has **2** milk pinch valves, and the fridge has **1** milk container. Complete step 4.2.4.1 below.

4.2.4.1 This step should only be followed if your machine has **2** milk pinch valves, and the fridge has **1** milk container.

Remove the 4-way barbed hose connector originally installed by Schaerer. Use the S61722 Y-piece to replace it. Route the top of the milk hose coming from the fridge through the **bottom** pinch valve. Connect it to the Y Piece installed. A large milk container can be ordered if required for the BKE fridge using part number: 79220

4.2.5 Fridge

There are two types of fridges currently in use:

The standard Schaerer BKE fridge.

Supports either two 5 litre containers or a single 10 litre container.

If you have a BKE fridge, please skip to section 4.2.5.1

The Schaerer Small 9 litre fridge.

This is a shorter fridge used in some sites that have provided their own counter where available hight is a limiting factor.

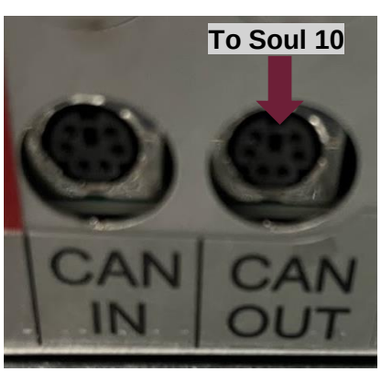
Supports just a single 9 litre container.

Note: The small fridge comes with its own unique key which does not work with the Souls hoppers and screen. Please ensure that it is given to site once the installation is complete.

If you have a small fridge, please skip to section 4.2.5.2

4.2.5.1 Installing the standard Schaerer BKE fridge.

Connect the CAN lead from the Soul to the CAN OUT port on the fridge.



Connect the fridge to mains power and use the rocker switch at the front to power it on.

Measure the length of the milk line/s and make a note of the value/s for later.

Insert the milk line into the insulation. If your fridge just has one milk container and two milk pipes have been supplied, discard of the second one safely.

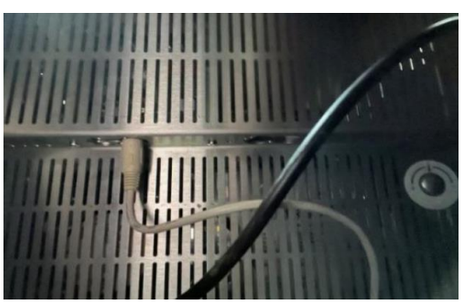
Install the hose onto the fridge using the undercounter upgrade kit.

Route the milk hose through the cutout in the countertop surface above (under the S10 coffee engine). Care must be taken to fit the hose correctly with no kinks.

Milk hose length must not exceed 2000mm.

4.2.5.2 Installing the Schaerer Small 9 litre fridge.

Connect the CAN leads to the right port (as shown in the pic).



Ensure that the Fridge Thermostat is set correctly. The thermostat is located at the back of the fridge, under a metal cap. It is advisable to turn the dial very slightly anti-clockwise to roughly the 11 o'clock position.

Connect the fridge to mains power and **please remember to switch it on**! The power switch is tucked under the overhang at the front of the fridge.

The door will need to be opened to gain access.

Measure the length of the milk line and make a note of it for later.

Insert the milk line into the insulation. The Schaerer Small 9 litre fridge uses just one milk hose. If two were supplied, discard the second one safely.

Install the hose through the top orifice in the fridge. Secure it in place with a cable tie and a sticky pad. Do not overtighten the cable tie as this could restrict the milk flow.

Route the milk hose through the cutout in the countertop surface above (under the S10 coffee engine). Care must be taken to fit the hose correctly with no kinks.

Milk hose length must not exceed 2000mm.

4.2.6 Connect the Milk Line/s to the Soul 10

Route the hose through the inlet on the side of the S10 machine up to the pinch valve/s. Use the silicon rubber pipe guide at the bottom to avoid any kinks.

If you have dual milk lines, pass the clear pipe through pinch valve 1 (the bottom one) and pass the blue pipe through pinch valve 2 (the top one).

If the machine has just one milk line, it should pass through pinch valve 1 (the bottom one) if two pinch valves are present.

Note: It is advisable to ensure that there is no slack in this section of milk pipe as it can result in the pipe working its way out of the pinch valve over time.

4.3 Machine Install and Visual Checks

4.3.1 Electrical & Steam System Safety

Make note of the installed steam tank production date and serial number. Make note of the installed 5 bar PRV production date and serial number. Complete electrical safety tests and record all results.

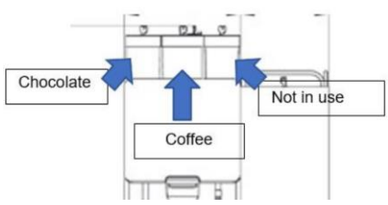
4.3.2 Visual Checks

- Allergen sticker applied to either the concession door or drip tray of the S10.
- An Operator Manual is present.
- A Concession Cabinet key is fitted with the Red Costa Key fob. (Costa concessions only).

4.3.3 Install the Hoppers

Apply the stickers that have been provided to the hoppers.

From Left to Right they should read CHOCOLATE, COFFEE, NOT IN USE (if no second bean type is to be used).



4.4 Software Setup and Stocking Up

4.4.1 Commissioning Wizard

Power the Soul 10 up and the Commissioning Wizard should automatically start. It is important to take care during this step to ensure that machine is set up correctly to use the hardware that it has installed.

Refer to Appendix C – Commissioning Wizard / Hardware Detection for the correct settings to use for your particular hardware configuration.

4.4.2 Updating the Software and Loading Recipes

Update the software and apply the latest drinks database.

Refer to the Updating S10 Machine Software and Configuration to complete this step.

4.4.3 Stock up the consumables

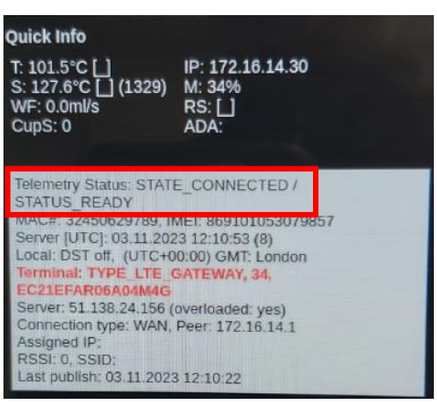
- Load Costa Signature Blend Coffee Beans into Middle Hopper.
- Load Chocolate into Left Hopper.
- Milk into Milk Container/s.
- Cups. (Using a Costa Cup holder at sites with non-Costa countertops)
- Lids. (Using a Costa Cup holder at sites with non-Costa countertops)
- If an alternate blend of Coffee is to be used, it **MUST** go in the right hopper

- Fill the milk container/s with milk. If the machine has two milk containers, milk 1 (with the white sticker) goes on the left. Milk 2, (with the blue sticker) goes on the right. Connect the clear milk pipe to milk 1 & the blue pipe to milk 2.

4.4.4 Commission the Machine to Grid 2.0

Please contact your market admin to have the machine added to the Grid 2.0 telemetry system. They will need you to complete the following steps:

- Check the "Quick Info" page for 'Connected-Ready' status before dispensing a drink. If the quick info page is showing anything other than 'Connected-Ready', a high gain antenna may need to be fitted. Please refer to section 4.4.4.1 below for the process.
- Provide the machines full serial number (10 digits), and inform them that a test drink is about to be dispensed.
- Dispense a Large Cappuccino via the customer GUI.

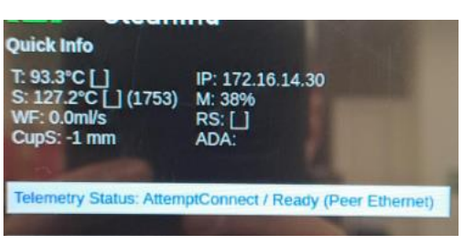


- The market admin will confirm if the drink has been registered on the Grid 2.0 system.
- Pull the puck bin out and put it back in.
- The market admin will confirm if the machine status change has been registered on Grid.
- Please don't leave site until your market admin has confirmed they can see the machine event updates and it is commissioned to Grid 2.0.

4.4.4.1 Installing a High Gain Antenna.

This step is only required if the machine is failing to connect to the Schaerer servers.

If the quick info button is displaying a message like the picture to the right. The 3g/4g signal in the area may be poor, preventing the machine from connecting.

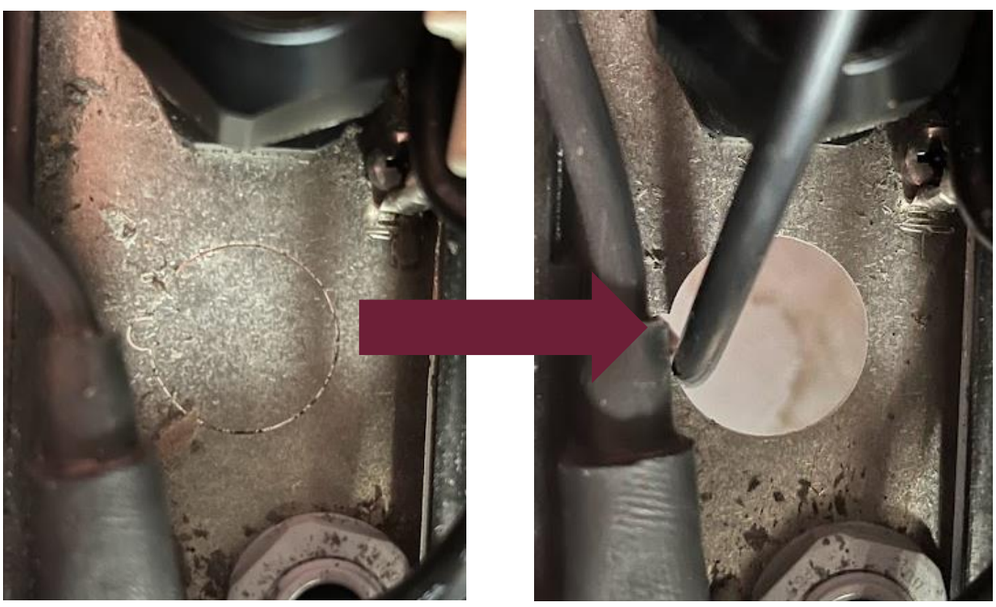


A way to confirm this is to check the signal on your mobile phone. If the signal on your phone is poor too, an external antenna will need to be installed.

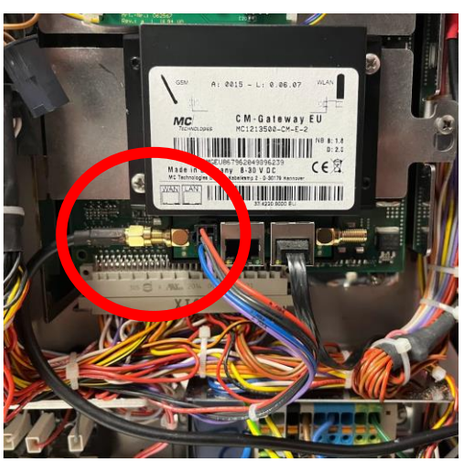
If you have a Costa concession, install the antenna to the magnetic mount and attach it to the top of the concession. The wire can then be fed down the back of the concession and in through vents in the rear. It can then be routed up through the same hole in the countertop that the milk line, waste & power etc use.

If you have a customer supplied countertop, use common sense to determine the best location to situate the antenna and route the wire to the Soul machine.

Feed the antennas wire in through the back of the machine. There is a knock-out in the metal plate which the power lead and CAN cable exit the machine though. A screwdriver can be used to knock the metal disk out of the plate.



Connect the antenna connector to the left input on the telemetry board.



Once complete, check the quick info page in the operator menu again to see if 'Connected-Ready' is now displayed. Once you have confirmed that the machine has connected into the Schaerer servers, return to section 4.4.4 to commission the machine to Grid.

4 .5 Calibration and Functional Checks

4.5.1 Water Calibration

Calibrate the water pressure with a target of 8 bar. Navigate to:

Configuration → Beverage Recipe → Espresso

Dispense an espresso. The water pressure will be displayed at the top of the screen during the dispense.

If an adjustment needs to be made, the water pressure regulator should be used to make the required change.

The puck bin will need to be removed to gain access to the water pressure regulator adjuster. It is located on the left-hand side, just above the rim of the puck bin opening.

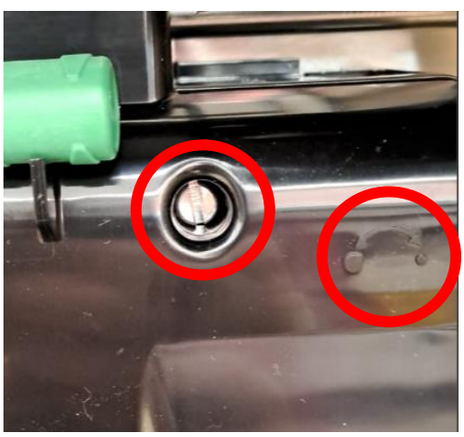
4.5.2 Coffee Calibration

Navigate to:

Service → Grinder Services

Determine if your machine has manual or automatic grinder adjustment.

Thes simple method to tell is to lift the screen and look to see if a manual grinder adjuster is present. It will be next to the end of the green hopper locking handle in its locked position. There will also be a diagram formed into the plastic which indicates the direction to turn the adjuster to achieve a finer or coarser grind.



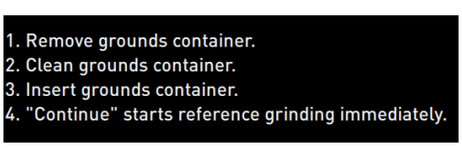
If your machine does not have this adjuster, it will have automatic grinder adjustment.

If the machine has manual grinder adjustment. Go to step 4.2.5.1

If the machine has automatic grinder adjustment. Go to step 4.2.5.2

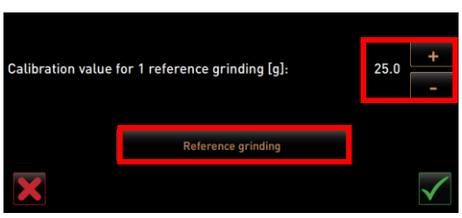
4.5.2.1 Machines With Manual Adjustment Grinder

Select “Grinder Calibration” then follow the on-screen steps, however, after cleaning the puck bin, you should also tare it onto your scales before inserting it back into the machine.

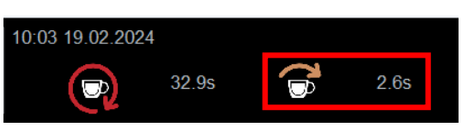


The machine will grind as soon as you progress to the next screen. You should run 2 more refence grinds using the “Reference grinding” button for a total of 3 reference grinds.

One done, remove the puck bin and weigh it, then enter the value using the + & - buttons.

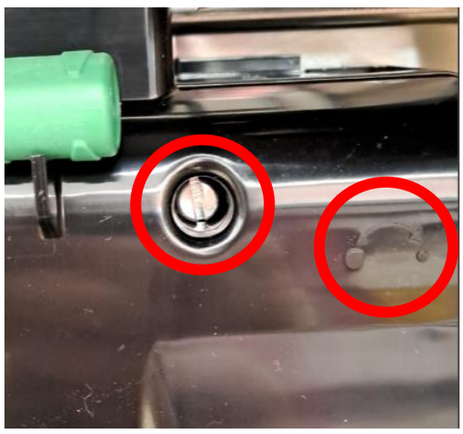


Press the green tick to progress out of the screen, then navigate to:



Configuration → Beverage Recipe → Espresso
Dispense an espresso. Once the vend is complete, the coffee extraction time will be shown at the top of the screen. The extration time is the value next to the cup with brown arrow. The target time is 16 seconds +/- 3

Use the manual adjuster to make the required adjustments to the coffee coarseness. There is a diagram next to the adjuster to assist with the direction to turn it.



- **Clockwise** to **increase** the **extraction** time.
- **Anticlockwise** to **decrease** the **extraction** time.

Note 1: Please only adjust the grinder whilst the grinder is in motion. Adjusting the grinder while stationary can cause damage to the adjustment gearing.

Note 2: The linkage between the adjuster and grinder can sometimes become disconnected during shipping. It is worth checking they are connected properly before attempting to make any adjustments.

Once the extraction is within range, (16 seconds + / - 3 seconds), you should return to:

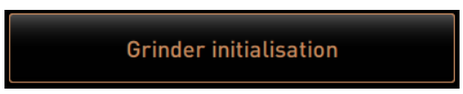
Service → Grinder Services → Grinder Calibration

Perform another reference grind to calibrate the grinder to the new settings. Once done, vend an Espresso and check the extraction. Repeat the grinder adjustment → reference grind process until brand standards are achieved.

Please move onto step 4.5.3

4.5.2.2 Machines With Automatic Adjustment Grinder

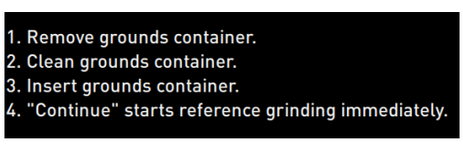
Before you can run the calibration, the grinder will need to be initialised. Press the "Grinder initialisation" button and follow the on-screen steps.



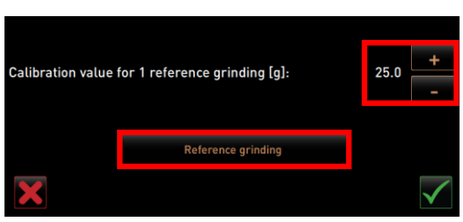
Once done, the system will automatically enter the calibration page.

Press "Remove old coffee grounds" to pull fresh beans into the grinder and then press the play button to move onto taking your reference grind.

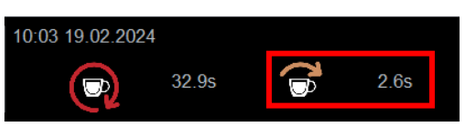
Follow the on-screen steps, however, after cleaning the puck bin, you should also tare it onto your scales before inserting it back into the machine.



The machine will grind as soon as you progress to the next screen. You should run 2 more refence grinds using the "Reference grinding" button for a total of 3 reference grinds.



One done, remove the puck bin and weigh it, then enter the value using the + & - buttons. Press the green tick to progress out of the screen, then navigate to:



Configuration → Beverage Recipe → Espresso

Dispense an espresso. Once the vend is complete, the coffee extraction time will be shown at the top of the screen. The extration time is the value next to the cup with brown arrow. The target time is 16 seconds +/- 3

If an adjustment is needed, return to:

Service → Grinder Services → Grinder adjustment

Use the + or – buttons to move the grinder disks closer or further away from each other.

+ for a longer extraction. – for a shorter one.

Once you have completed the adjustment, a reference grind should be performed before vending another Espresso. Repeat the process until the target extraction is achieved. (16 seconds + / - 13 seconds)

4.5.3 Milk Calibration

The first step is to set the length of the milk line/s. Navigate to:

System → Milk System → Milk Container

Enter the length of the milk line/s that you noted down earlier. If you just have one milk line, there will be just one value for you to enter.

Navigate to:

Service → Milk System Calibration

Select, and follow all steps for calibrating:

- Cold Milk Foam
- Hot Milk
- Hot Milk Foam

The Hot milk foam calibration process may need to be repeated a few times to achieve the desired foam quality.

Test vend the following drinks to check for quality and fill levels:

- Latte (Flat Milk)
- Cappuccino (Foamed Milk)
- Flat White (Textured Milk)

4.5.4 Chocolate Calibration

Navigate to:

Configuration → Beverage Recipe → Hot Chocolate

Remove the chocolate hopper from the machines, dispense a regular hot chocolate test drink and catch the water from the chocolate module in a cup. You can cancel the vend once the water has stopped to minimise milk waste.

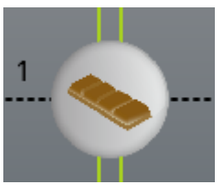
Place the cup of water onto your scales and tare the scales to 0.

Replace the chocolate hopper back onto the machine and dispense another regular hot chocolate. This time catching the chocolate power mixed into the water from the chocolate module.

When you place the cup onto the scales, it should now give you the powder content of the drink.

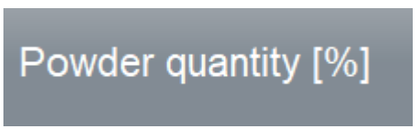
The target for a regular hot chocolate is 30 grams of chocolate powder.

If an adjustment needs to be made, select the chocolate icon within the recipe and the adjust the “Powder quantity [%]”



By default, it should be set to 55. If you need more powder to achieve 30 grams, the % should be increased. For less powder, decrease the value.

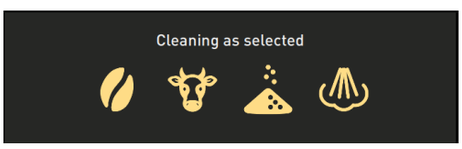
Once done, you should set the Regular Mocha to the same value.



The process should now be repeated for the large Hot Chocolate and Mocha with a target value of 40 grams of chocolate powder.

4.5.5 Machine Cleaning

Run a full clean on the machine. If the machine is not already asking for one, you will need to select the “Additional cleaning” option within the operator menu.



Make sure that you select all 4 options before continuing.

If the Brand Excellence Coach is not due to provide training to the site operators the same day as the installation, the machine should be isolated from mains power once the clean cycle is complete.

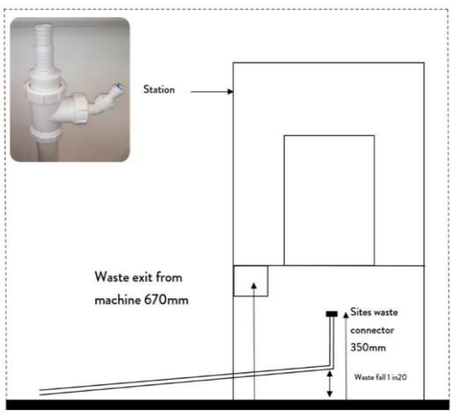
The Soul 10 installation process is now complete.

5.1 Appendix A – Waste Options

5.1.1 Gravity Fed

If the sites waste system has downward-sloped pipes to carry the wastewater away from the concession, or if the site has a preexisting waste pump such as a Sani-Flow pump within Morrisons main stores. The gravity fed waste installation method should be used.

Note: This installation method usually allows space for a syrup module to be fitted under the counter (Not including Morrisons stores).



The waste hose should be connected to the larger outlet on the sites supplied waste pipe. Trim the hose to length to ensure there are no uphill sections while leaving enough slack to allow for manoeuvring the S10 during service operations.

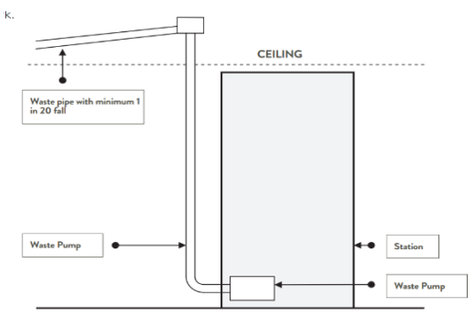
Connect the 6mm waste pipe from the S10's relief valve to the J.G. fitting supplied on the waste.

If a Sani-Flo type pump is present on site – this was approved for use. Ensure it is operational and there are no leaks present.

5.1.2 Waste Pump to Waste Line

When a sites waste has a rise to clear when leaving the concession, a waste pump will need to be installed under the counter.

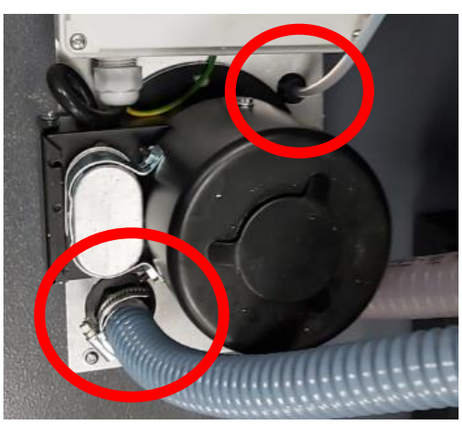
The waste hose from the Soul 10 should be connected to the left pipe spigot on the pump (looking at the pump from the same end as the inlet & outlet spigots).



Trim the waste hose to length to ensure there are no uphill sections while leaving enough slack to allow for manoeuvring the S10 during service operations.

Connect the 6mm waste pipe from the S10's relief valve to the J.G. fitting installed within the waste pumps lid next to the motor housing.

The waste pipe which connects into the sites waste services attaches onto the right pipe spigot (looking at the pump from the same end as the inlet & outlet spigots).

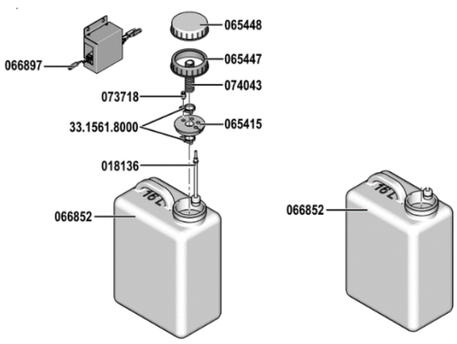


Fit a non-return valve onto the waste line and secure it with jubilee clips on either side.

NOTE: Make sure the NRV is fitted in the correct orientation with the flow unable to return to the waste pump.

5.1.3 Waste Water Tank

If it is not possible to have waste services installed within the site, a wastewater tank can be installed instead.



For sites that are to have a wastewater tank installed, two parts should be supplied.

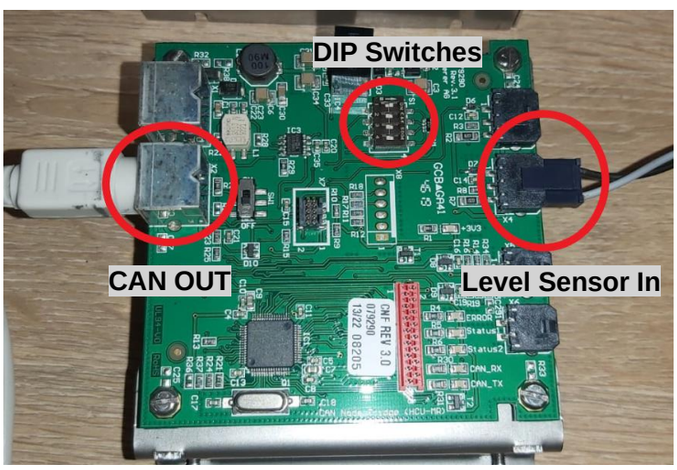
040446-00000092 – Wastewater tank kit (tank, sensor, CAN board, CAN case, CAN lead, sensor lead, waste pipe, tank lid)

066852 – Jerry can (For sites to swap in when the other tank is full)

The waste tank kit should come with its own CAN board.

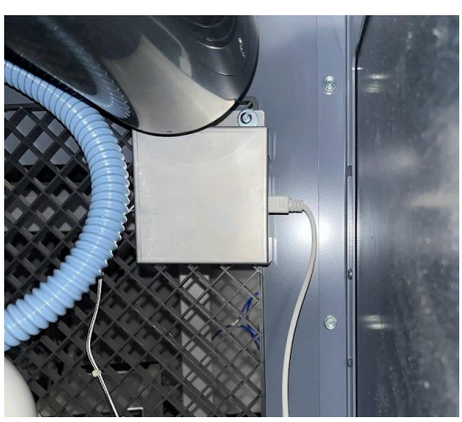
DIP switch 1 **MUST** be set to **on**. All other switches **MUST** be off.

The CAN cable should go into the CAN OUT port (bottom) and the waste sensor cable should plug into the port that is second from the top.



The CAN board should be mounted within its case, up and out of the way to minimise the chance of damage.

The screw which secures the top right of the rear vent can be removed and used to mount the board.



The waste tank CAN cable should be daisy chained into the fridge and then to the Soul 10 machine. The waste tank **MUST** be the first item in the CAN chain as shown below:

The CAN lead from the waste tank connects into fridges CAN IN port and the CAN OUT then connects to the Soul 10.

The level sensor should be connected to the CAN board using the supplied connector. The level sensor can now be mounted into the waste tank.

The waste tank kit should come with a waste hose preinstalled into the lid. This can be used instead of the one supplied with the machine.

Trim the hose to length to ensure there are no uphill sections while leaving enough slack to allow for site operators to manoeuvre the waste tank to the front of the concession for emptying.

Connect the 6mm waste pipe from the S10's relief valve to the J.G. fitting installed within the waste tanks lid.

The waste tank will need to be activated via the hardware detection program. Refer to Appendix C – Commissioning Wizard / Hardware Detection

5.2 Appendix B - Install Kit

Machine / Concession			
Part	Check	Part	Check
Keys	☐	Drip Tray	☐
Condiment Holder	☐	Key Fobs	☐
Cleaning Kit	☐	Syrup Cleaning Kit (If applicable)	☐
Operating Manual	☐		
Fridge			
Part	Check	Part	Check
Power Cable	☐	Insulating Hose/s	☐
Milk Container Bracket	☐	Brush	☐
Milk Container Sticker/s	☐	Hose Guide	☐
Milk Container Lid/s	☐	Riser Pipe/s	☐
Milk Container/s	☐		

5.3 Appendix C – Commissioning Wizard / Hardware Detection

Green ON toggle is always on.
Grey OFF toggle is always off.
Red ON toggle, attention required as setting is dependent on your machine's hardware.

Page 1

ON	HCU Power Section
ON	HCU Cooling Unit
ON	HCU water & waste water tank – ON for machines with waste water tank only.
ON	HCU Flavour Point – ON for machines with syrup module only.

Page 2

HCU Power Section	
ON	M1: Air pump 1
OFF	M2: Right Grinder
ON	M3: Middle Grinder
OFF	M5: Left Grinder
ON	M7: Powder 1: left
ON	M8: Milk Pump
ON	M10: Best Foam blender
OFF	M15: Powder 1: right
ON	Rotary vane pump
OFF	Vibration pump
ON	Automatic Outlet motor – ON for machines with AHA only.
ON	HW boiler heater 1
ON	Steam boiler heater 1
OFF	Steam boiler heater 2
ON	V01: Main water valve
ON	V02: Brew valve
ON	V03: Release valve brewing unit
ON	V05: Valve additional water – Machines with V24 Brew Accelerator, switch OFF.
ON	V06: Powder mixer valve 1
ON	V07: Valve steam boiler
ON	V08: Cold rinsing valve Best Foam
ON	V09: Valve hot water dispensing
ON	V11: Switch over valve coffee outlet
ON	V12: Switch over valve milk
OFF	V14: Valve Steam wand
ON	V15: Valve steam boiler release
ON	V17: Rinsing valve milk system
ON	V18: (squeezer) valve milk hose 1
OFF	V19: Decalcification cartridge – To be turned OFF across all machines.
ON	V20: (squeezer) valve milk hose 2 – ON for machines with **2 pinch valves & 2 milk containers** only
OFF	V22: Switch over rev. flow cooler
OFF	V23: Boost Cooling
ON	V24: Brewing accelerator – ON for machines with brew accelerator only.
OFF	V25: Switch over valve air pump

ON	V26: Switch over brew accelerator – ON for machines with brew accelerator only.
ON	Brew encoder
ON	Water pressure sensor
ON	NTC Hot water boiler
ON	NTC steam boiler

HCU Cooling Unit

ON	Milk 1 Temperature Sensor
ON	Milk 2 Temperature Sensor - ON for machines with **2 pinch valves & 2 milk containers** only.

HCU Flavour Point

ON	M30: Flavour pump 1 – ON for machines with flavour module only.
ON	M31: Flavour pump 2 – ON for machines with flavour module only.
OFF	M32: Flavour pump 3
OFF	M33: Flavour pump 4

Page 3

M4: Brewing Unit	Brewing unit 16g
M9: Powder mixer 1 model	Powder mixer 1
Boiler Heater	Disabled
V04: Cold water mixing valve	Valve cold water mixing
V16: Steam valve milk system	Standard 2/2 way valve

Page 4

HCU Power Section

ON	Grind level motor: middle – ON for machines with auto grinder adjustment only.
OFF	Grind level motor: right
OFF	Grind level motor: left
ON	Fill level sensor steam
ON	Hot water flow meter
OFF	Coffee water flow meter
OFF	Milk inline sensor
OFF	Descaling cartridge contact - To be turned OFF across all machines.
ON	Illumination

HCU Cooling Unit

ON	Milk 1: level sensor
ON	Milk2: level sensor - ON for machines with **2 pinch valves & 2 milk containers** only.

HCU water and waste water tank

OFF	Input drinking water
ON	Input waste water tank – ON for machine with a waste water tank only.

HCU Flavour Point 1

ON	Flavour empty sensor 1 – ON for machines with a flavour module only.
ON	Flavour empty sensor 2 – ON for machines with a flavour module only.
OFF	Flavour empty sensor 3
OFF	Flavour empty sensor 4

OFF	Hot water outlet
ON	Outlet cover
OFF	QR code reader

Page 5

All items should be displayed in green text as either “Present” or “Not present”. If any items are displayed in orange or red, make a note of the item. Then go back through the pages to review your selections. If everything is correct, this may indicate a connection issue within the machine.

Page 6

Mains supply configuration

1L-N-PE 220-240V (L-N) 15-20A

Page 7

Boiler Configuration

Hot water boiler – 3.0kW / 800ml

Steam boiler – 3.0kW / 1200ml

Page 8

Water system
Mains water supply
Waste water outlet – For machines with gravity fed or waste pump to waste line waste systems only.
Waste water tank – For machines with waste water tanks only

Page 9

Water filter
External filter

5.0 Associated Files

Updating S10 Machine Software and Configuration

6.0 Records

7.0 Revision Status

Rev	Date	Amendment	Content Owner	Approver
01	APR-24	First Issue	RM	SL

8.0 Appendices