

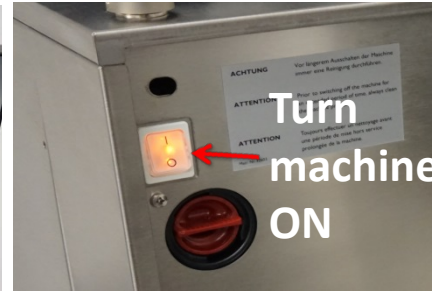
Instructions for the update process



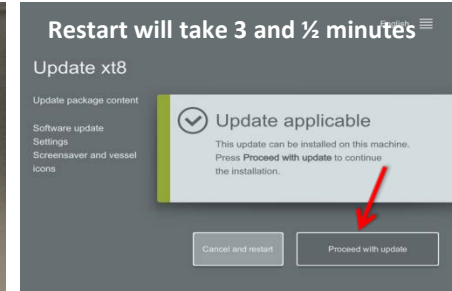
Open display door and turn **off** machine.



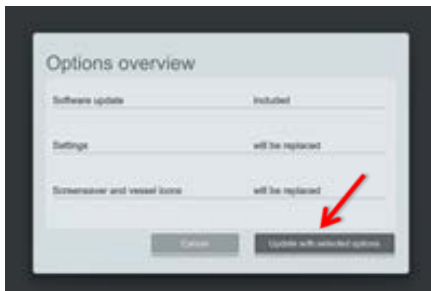
Slide open USB door and insert update USB



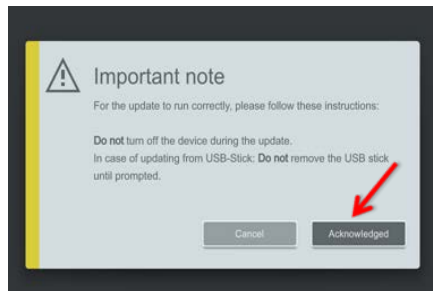
Turn machine back **on** and close display door



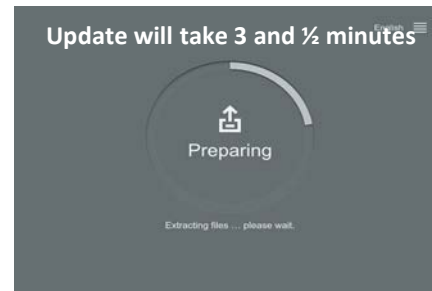
On restart the updater program will open. Press - **Proceed with update**



Press - **Update with selected options**



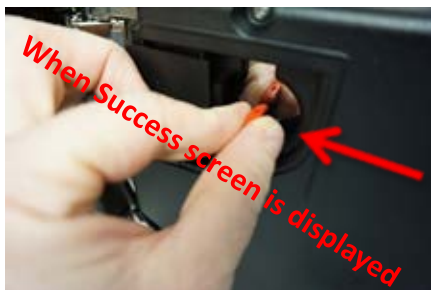
Press - **Acknowledged** to start the update process



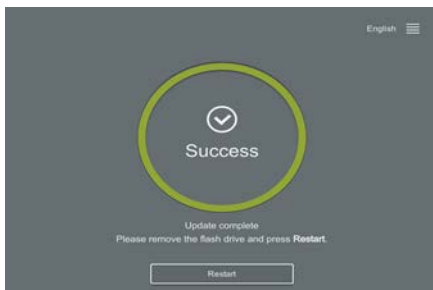
There are three steps in the update process



The update process will take 3 minutes and 15 seconds



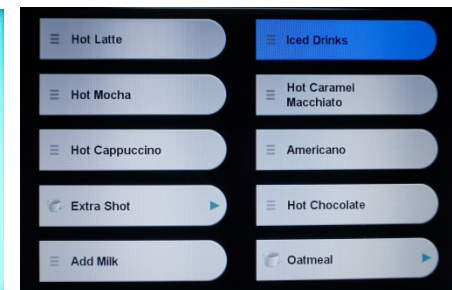
REMOVE THE USB **BEFORE** PRESSING THE RESTART BUTTON



Success! If any errors occur press restart, or power off and restart the machine



Press - **OK** to start the MST update process, then machine will automatically restart at completion



The new menu will look like this. **More instructions on the back of this page, flip over.**

Equipment calibration and quality check – Conduct when the update is complete

- **Empty the grounds container before you start the calibration process, or you may cause damage!**
- The calibration drink for the new menu will be the small plain latte. Please make 12 small plain lattes in a row. The machine will track the espresso extraction times and coffee dosing. The machine will make any adjustments that are necessary while making these 12 small plain Lattes. If this step is not completed, critical errors may occur when making drinks, this is an important step!
- The espresso extraction time should be roughly 10 seconds +/- 2 seconds when the machine is calibrated.
Note: If the espresso extraction is still too long or short, run 10-12 more small plain lattes. If the extraction time is still not 10 seconds +/- 2 seconds, call the Melitta Service Line.
- Check the volume of the Latte Plain Small Whole Milk, it should match the fill line inside the small hot cup.
- Make three small plain lattes and use the third drink as your test drink.
- Stir the drink and check the temperature of the drink with a calibrated thermometer. The temperature should be 165F +/- 5 degrees or 160F – 170F measured ½ inch below the surface of the drink.
- If the temperature is not correct, or the volume is slightly lower than the fill line.
 - Run a cleaning cycle using Melitta Combi-tabs for the coffee and milk cleaning.
 - The first cleaning cycle should be followed by a second cleaning cycle using a delimer tablet in place of the two cleaning tablets in the cleaning pitcher. This is an essential part of the cleaning process!
- Recheck temperatures and levels.
- If you have a problem completing the update, call the **Melitta Service Line (866) 910-9105**