



Installation And Programming Guide

BISTRO 1
By NEWCO Enterprises



Bistro 1

Section 1 – Installation Instructions

Section 2 – Set-Up Programming Instructions

Section 3 – Service Level Programming Instructions

Section 1

Installation Instructions:

Place Machine on a Level Countertop Surface

Connect ¼ Inch Flare water Supply to the Water Inlet located on lower Left Rear of the Machine.

(NEWCO recommends copper tubing for use as water supply to all of our brewing equipment)

Turn water Supply On

Plug or wire brewer to the appropriate voltage circuit as indicated on the **serial tag**.

Locate power switch on the lower left rear of the machine and turn machine power on.

Machine will begin to fill.

If machine has not filled to probe level within 2 minutes it will enter an error mode. Error code E-4 will appear on the display screen. To reset the error and resume filling turn power switch off and then on.

When water in tank reaches probe level, heating cycle will begin.

BY DEFAULT THE MACHINE IS SET FOR SINGLE, DOUBLE, AND TRIPLE SHOT DISPENSES. TO CHANGE THESE SETTINGS, SEE SET-UP PROGRAMMING INSTRUCTIONS ON THE NEXT PAGE

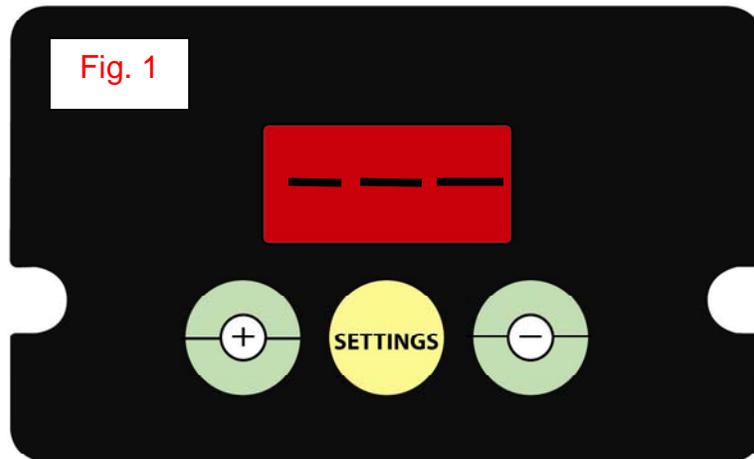


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Section 2

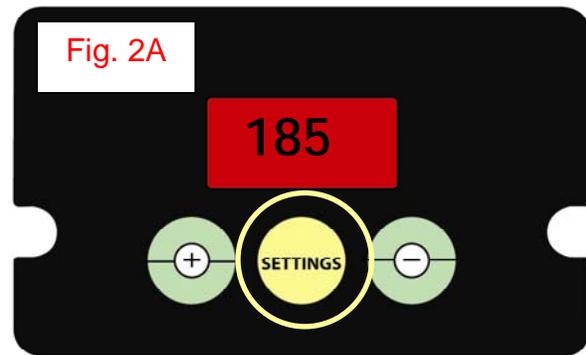
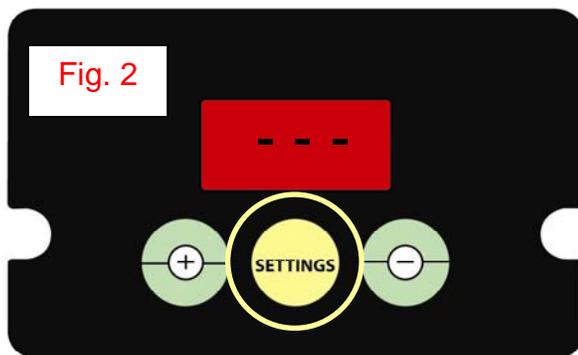
Set-Up Programming Instructions:

Open machine cabinet door and locate the 3-switch control panel w/lighted display screen. Three dashed lines will appear on the display screen, as shown in **figure 1**.



Step 1. Enter a Programming Mode

Press and hold the center switch labeled “Enter”. Continue to hold in the switch and the temperature will appear, (Release the switch when temp. appears on the display.) as shown in **figure 2A**.



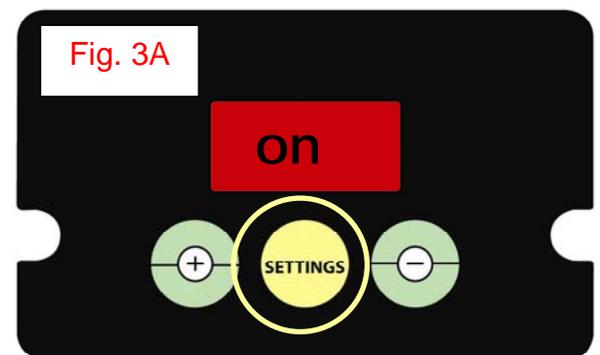
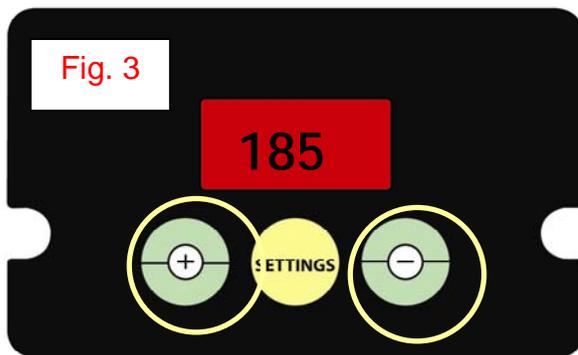


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Step 2. Adjust Temperature

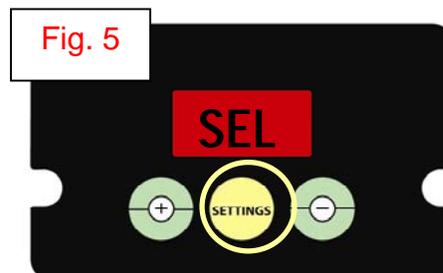
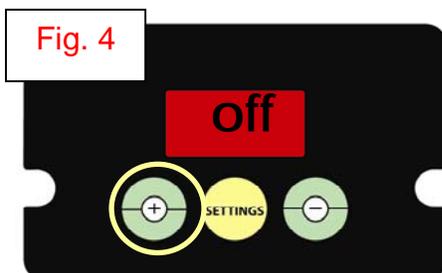
The machine features an adjustable temperature range of 170-190F. Use the + or – switch to scroll to the desired temperature setting, as shown in **figure 3**.

Press the “Enter” switch to save and proceed to the next programming option. Either the word “YES” or the word “NO” will appear on the display screen. Proceed to Step 3.



Step 3. Beeper Selection ON or OFF

On or off will appear on the display screen, as shown in **figure 3A**. Toggle the Beeper ON or OFF with the + or – switch, Fig 4. (Beeper signals when drink is ready, it can be turned on or off) Press the SETTINGS button and screen will display SEL as in Fig 5. Proceed to Step 4.





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Step 4. Program Selector Switches

This machine features a 6-selector switch control panel. These 6 switches can be programmed to deliver different strength drinks or different sized drinks-**See Programming directions on page 6.**

Changing the Gram Throw (Auger Speed):

To change the AUGER SPEED for the Augers using the selector switch (Figure 9)

Gram Throw Speed (1-25)

| Approx. Gram Throw | Auger Speed Setting |
|-----------------------|------------------------|
| 9 g/oz | 11 |
| 8 g/oz | 10 |
| 7 g /oz | 9 |
| 6 g /oz | 8 |
| 5 g /oz | 7 |
| 4 g /oz | 6 |
| 3 g /oz | 5 |

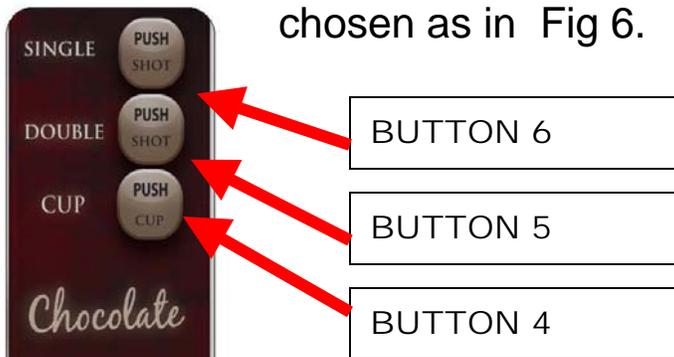
THIS TABLE IS FOR REFERENCE, SET FINAL AUGER SPEED BY TASTE



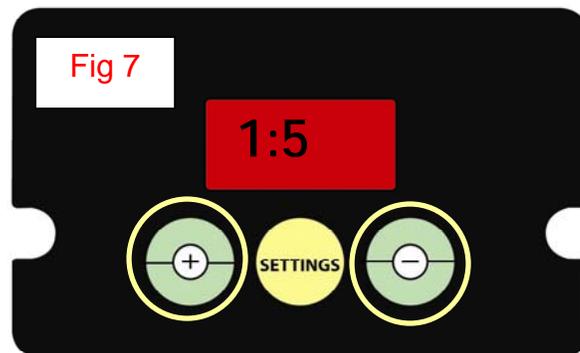
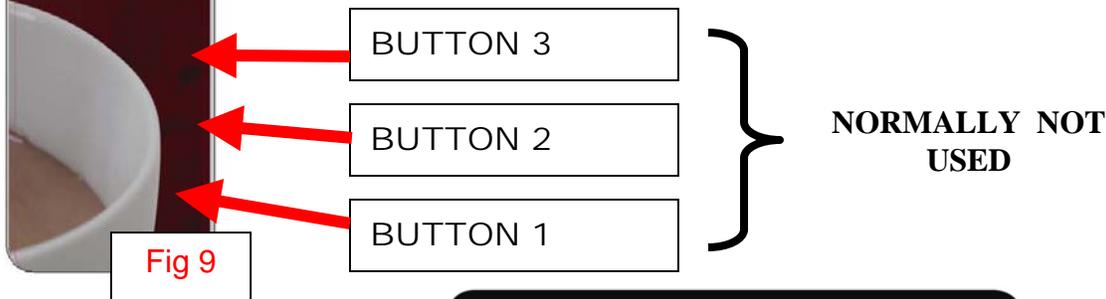
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To Program the selector switch:

1. When the screen shows “SEL”, on the selector switch control panel, press the switch labeled Single Shot. The display will change to identify the switch that you have chosen as in Fig 6.



2. Press Enter. The number “1” and the current auger speed will appear in the display, as shown in figure 7.

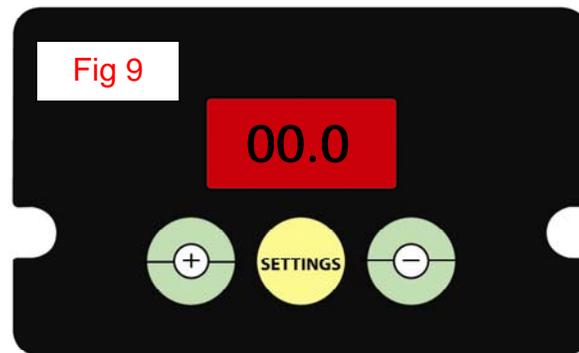
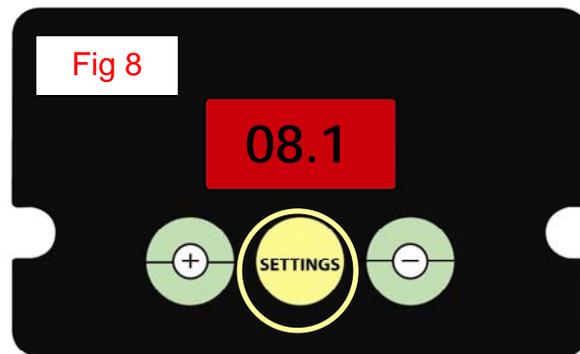


3. Using the + or – button to scroll, set Auger speed for the desired speed.



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4. Press “Settings” to save and proceed with the set-up program. A time value (min: sec) will appear in the display. If the switch that you are programming has been set in a portion control mode, the value will represent the current dispense time for the switch in seconds(Fig 8). If the switch is in a continuous flow (push and hold) mode, the time value will be 0:00 Shown in **figure 9**.



5. Press and release the “settings button to store switch settings. The display will return to “SEL”. To program another switch, repeat the instructions for programming the selector switch, above. Pressing the settings button after all the switches have been programmed will return normal operating mode and the display will change to “- -” as in figure 1, above.

Rinsing Instructions: Rinse the mixing chamber by pressing and holding the “Rinse “ button until the bowl is clean and the water runs clear.



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Section 3 Service section

Error Messages:

| Error Number | Description | Cause | What to Check |
|--------------|---|--|---|
| tHU/ tHL | Thermistor warning – immediately upon detection the machine will beep twice and show the warning message for a minute as well as turn on the right most upper dot on the display. This dot will stay on to signify there is a thermistor out. Also upon power up the machine will beep twice and show the warning message for a short period of time and turn on the high dot if the warning conditions are present | Resistance extremely high from upper or lower thermistor will cause or the resistance extremely low from upper or lower thermistor will cause a tHU or tHL warning for the thermistor that sees the condition and causes the control board to switch from watching the lower to the upper thermistor. If both the upper and lower resistors fail then we flag a thermistor ErC error | This warns you that 1 thermistor has failed. Nothing is required at this time as the upper thermistor has taken over but ordering a replacement thermistor is advisable |
| Er3 | Heater Run Error | Water did not heat within timeout period. Timeout period is 120 seconds which is reloaded whenever the heater is off or the fill valve is on | Check element for short and proper resistance. Check heater relay. Check for tripped button on Hi-Limit Thermostat. |
| Er4 | Tank Fill Error | Water did not reach probe in timeout period of 2 minutes for initial fill and 20 seconds minute during normal operation. The 2 minute fill time is reloaded if no key is pressed within 24 hours | Check valve function and flow rate. Replace valve or increase flow rate. Check probes for excess scale. |
| Er5 | Comm Error | Serial communication error to/from non-volatile memory (EEPROM). | Hold down the enter key to enter Machine Set up mode pressing the enter key to cycle through all options then exit mode. This resets all the defaults. If the error still occurs then replace main board. |
| Er7 | Open Motor Circuit - The motor errors (Er7 and Er8) do not cause a system error and will not shut down the machine. Immediately upon detection the machine will beep twice and show the error message. Every time the key is pressed to activate a auger motor it clears the error and allow another attempt to be made. If this error occurs the dump valve still will release water. | Open motor circuit, Auger | Retry Auger if the error still occurs then check harness/motor continuity. Replace if defective. |

Note: Turn machine Off then back On to Clear Error Messages



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Error Messages Cont'd:

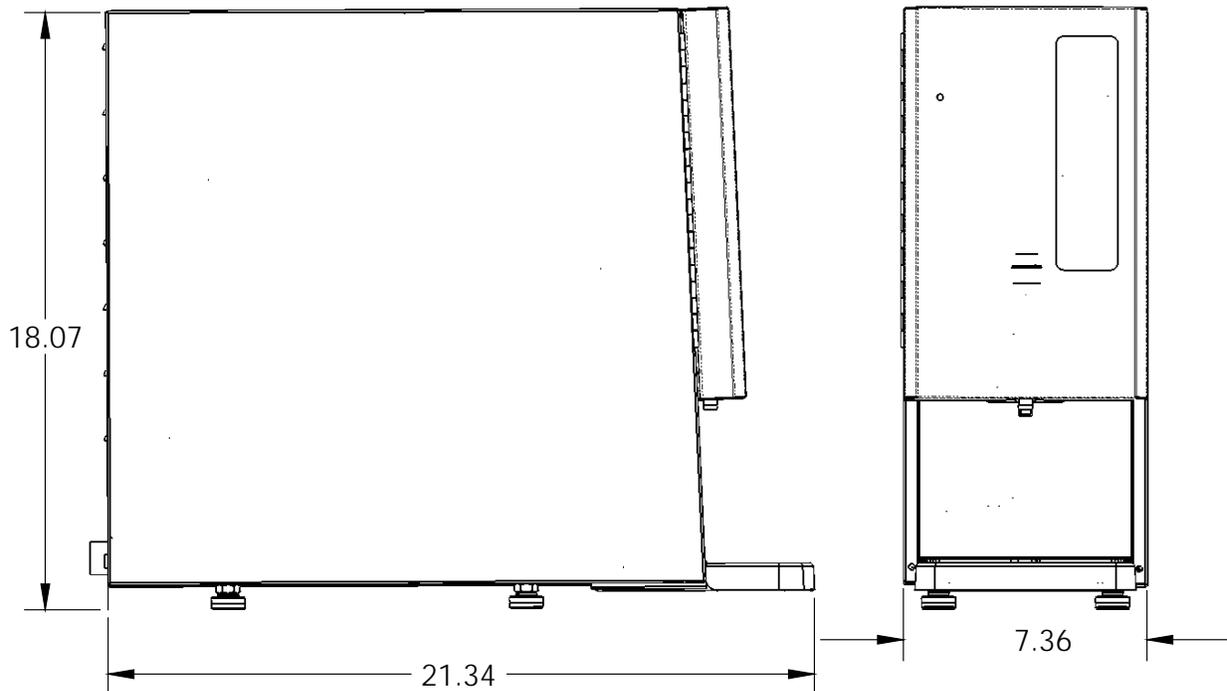
| | | | |
|-----|--|--|---|
| Er8 | Bad (Open) Motor Driver - The motor errors (Er7 and Er8) do not cause a system error and will not shut down the machine. Immediately upon detection the machine will beep twice and show the error message. Every time the key is pressed to activate the auger motor it clears the error and allows another attempt to be made. If this error occurs the dump valve still will release water. | Bad/open motor driver. Product Auger | Retry auger if the error still occurs then replace main board. |
| Erb | Dry Firing Tank – the tank is empty but the heater is on. | The control board has either seen a rise in temperature of 1 degree a second, for 5 seconds or has seen the temperature rise to 215°F or above | The unit has been in the intent to brew timeout for an extended period of time, allowing the tank to evaporate to the point where there is little water in the tank |
| ErC | Thermistor Error | Resistance extremely high from upper or lower thermistor will cause or the resistance extremely low from upper or lower thermistor will cause a tHU or tHL warning for the thermistor that sees the condition and causes the control board to switch from watching the lower to the upper thermistor. If both the upper and lower resistors fail then we flag a thermistor error | Check/replace thermistor. |

Note: Turn machine Off then back On to Clear Error Messages



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Dimensions & Electrical Specifications:



****Electrical Specs****

**Bistro 1 Machine
120V 1600W
15 Amps**



NEWCO PRODUCT WARRANTY

NEWCO warrants equipment manufactured by it for 1-year parts and labor.

These warranty periods run from the date of purchase. NEWCO warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component, or part that was not manufactured by NEWCO or that, in NEWCO'S judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer: 1) Giving NEWCO prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to PO Box 852, Saint Charles, MO 63302 2) If requested by NEWCO, shipping the defective equipment prepaid to an authorized NEWCO service location 3) Receiving prior authorization, from NEWCO, that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers, or employees of NEWCO are not authorized to make modifications to this warranty or to make additional warranties that are binding on NEWCO. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If NEWCO determines in its sole discretion that the equipment does not conform to the warranty, NEWCO, at its exclusive option while the equipment is under warranty, shall either: 1) Provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a NEWCO Authorized Service Representative or 2) Shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall NEWCO be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claim's of BUYER'S customers, cost of capital, cost of downtime, cost of substitute equipment, facilities or services, or any other special, incidental, or consequential damages.

