

INFINIBREW

NEWCO ENTERPRISES INC,
3650 NEW TOWN BLVD SAINT CHARLES, MO 63301
1-800-325-7867



OPERATING MANUAL

For brewer PN 300501
Model BTP2

NEWCO CONTACT INFORMATION

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MAINTENANCE INFORMATION

Machine Model _____

Serial Number _____

Company Information and Phone Number

WARRANTY

This warranty supersedes all other previous warranties that are currently in manuals. Newco warrants equipment manufactured by it for 1 year parts only, 90 days labor. Accessories, Dispensers, and Display Tablets - 1 Year parts only. Electronic Circuit and Control Boards- 1 year parts only, 90 days labor. Equipment manufactured by others and distributed by Newco- please see original equipment manufacturers warranty, Newco will follow.

These warranty periods run from the date of sale 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, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non-periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets.

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 **3650 New Town Blvd, Saint Charles, MO 63301**; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 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 THE 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, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

WARNING: *Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the serial tag. Machine must be plugged into a grounded outlet.*

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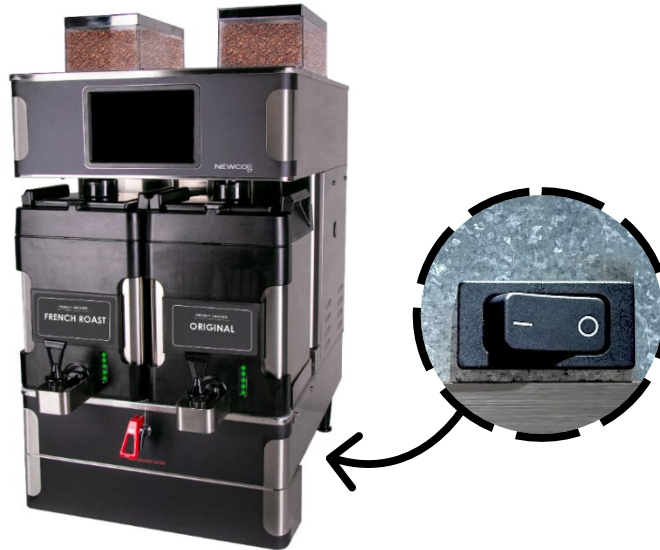
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INITIAL SETUP

POWERING ON THE BREWER

Once the brewer is installed to the appropriate electrical & plumbing connections, flip the power switch located on the bottom **RIGHT** to the **ON** position.

Once brewer power button is toggled **ON**, the water tank will fill. The heater will begin to come up to temperature once the tank is full.



INITIAL SETUP

PRETECH vs. SAMSUNG DISPLAY TABLET

The display tablet in Infinibrew may vary based on when the brewer was manufactured. Because of differences in tablet manufacturers & operating systems, steps for setting the brewer Date/Time & connecting to Bluetooth will differ.

The following images identify the differences between the Samsung Display Tablet & the Pretech display tablet.

Pretech Tablet



Start-Up Screen
(initial power on)



Newco App
Initial Screen

Pretech Tablets will display
"Establishing Communication,
Determining Real Time" upon
entering the Newco App.

Samsung Tablet



Start-Up Screen
(initial power on)



Newco App
Initial Screen

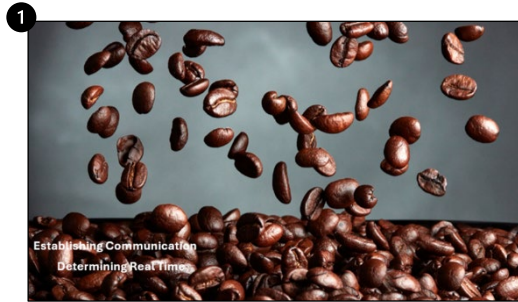
INITIAL SETUP

SETTING THE DATE & TIME – PRETECH TABLET

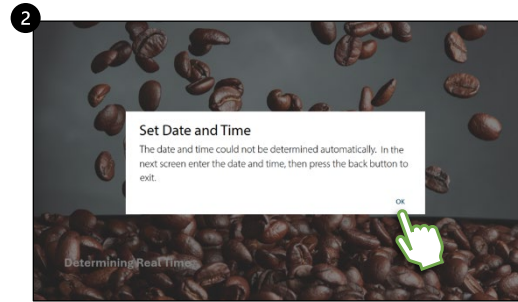
See pg. 5 for information on Pretech Tablets vs. Samsung Tablets

Due to the Infinibrew's auto-scheduling features, Date & Time must be correct in order for the programmed "Schedule" start and stop times to be valid!

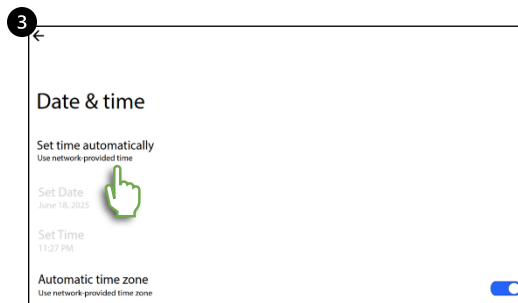
The first time the brewer is powered on **or** after the brewer loses power / network connection for an extended period of time, the system will prompt the user to set the Date & Time manually. Perform the following steps to set the Date & Time.



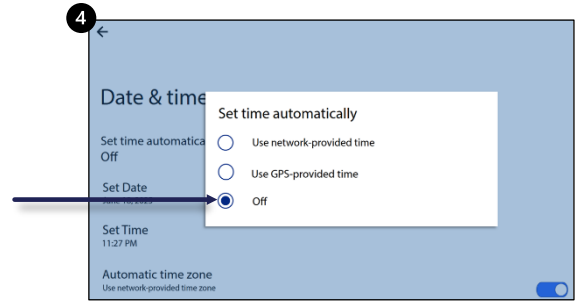
The brewer displays this screen while the system attempts to determine the Date/Time for **up to 2 minutes** before alerting user that the date & time could not be established.



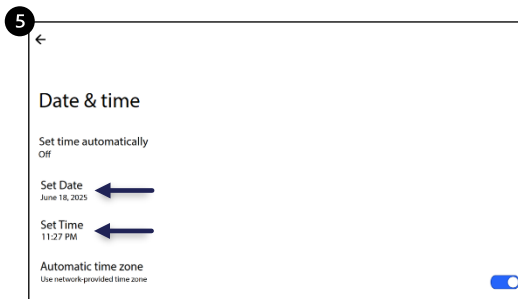
Tap "Ok" to automatically enter the Date/Time Settings Menu.



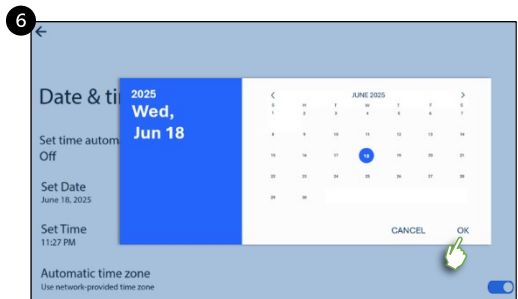
Tap "Set time automatically."



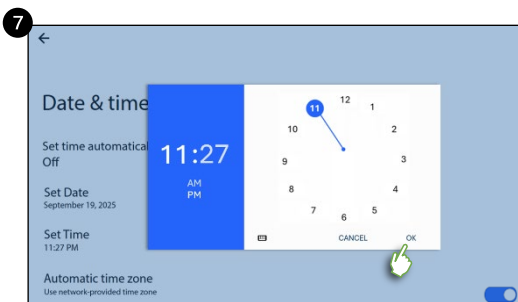
Change the selection from "Use network-provided time" to "Off". This allows access the previously greyed-out "Set Date" & "Set Time" options.



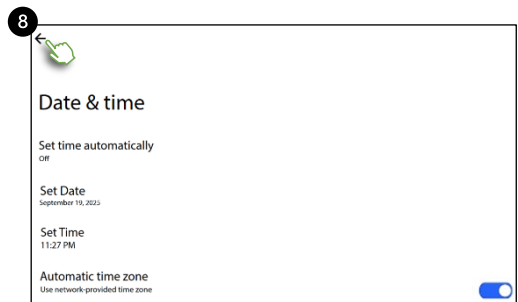
Tap "Set Date" or "Set Time" to edit fields.



Tap "Ok" to save selection.



Tap "Ok" to save selection.



Exit the Date & Time Menu by pressing the Back Arrow in the top left corner of the screen.

Upon exiting, the display screen will play the expected start-up video & brewer will assume normal function.

INITIAL SETUP

POWERING ON THE TABLET – SAMSUNG TABLET

If using a Samsung Tablet, the tablet display must be manually powered on the first time you turn on your Infinibrew. There are two options for accessing the Tablet Power Button:

Power On the Tablet via Access Hole in Top Brewer Cover

1. Locate the small access hole in the top front cover on the **LEFT** side.
(As you are facing brewer, just above the tablet.)
2. Insert a small rod (such as a coffee stir stick) into access hole & depress the tablet's power button.
3. Hold pressure on the power button until the screen lights up.



Power On the Tablet by Removing the Top Brewer Cover



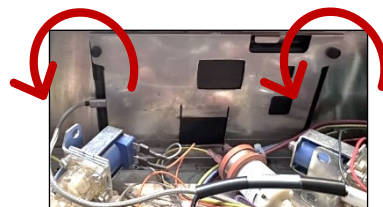
CAUTION:

Ensure brewer is disconnected from power **BEFORE** removing panels!

1. **Ensure brewer power is toggled OFF.**
2. Use a Phillips Head screwdriver to remove the four circled screws on top front brewer cover. Set screws aside.
3. Use a Phillips Head screwdriver to remove the screw inside of the decorative cup on the center front edge of the brewer cover. Set screw & cup aside.
4. Remove brewer cover. Set cover aside.
5. Remove two finger screws holding tablet bracket in place. Tablet bracket will fall backward.
6. Tablet is now accessible / removable from brewer frame. Push tablet back slightly from frame & hold power button until the screen lights up. **
7. Reseat tablet & bracket. Reinstall finger screws.
8. Replace brewer cover & decorative cup. Use a Phillips Head screwdriver to reinstall screws.



Decorative Cup



INITIAL SETUP

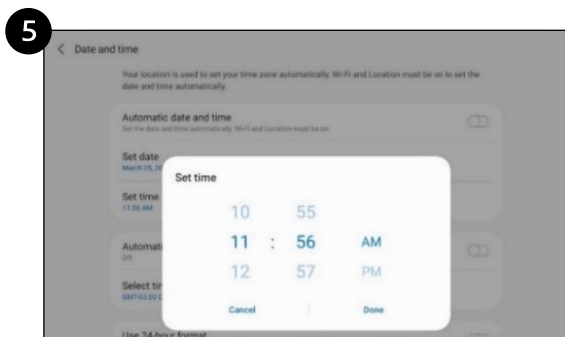
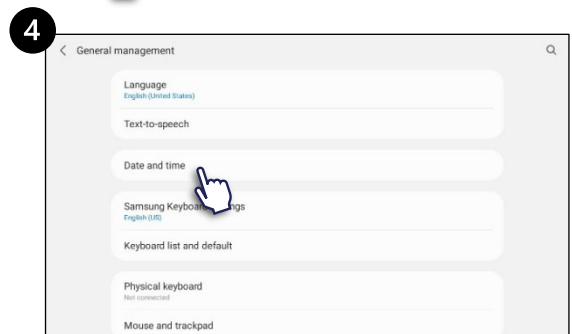
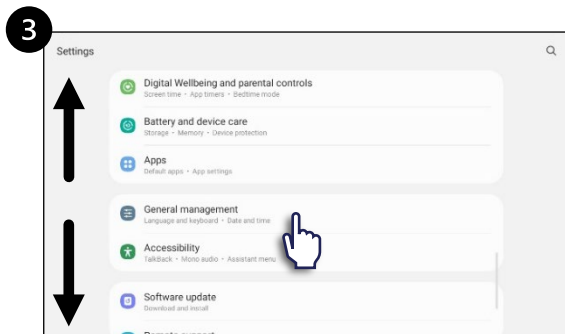
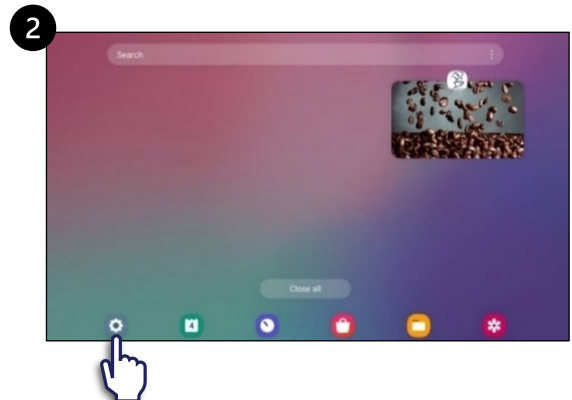
SETTING THE DATE & TIME – SAMSUNG TABLET

See pg. 5 for information on Pretech Tablets vs. Samsung Tablets

Due to the Infinibrew's auto-scheduling features, Date & Time must be correct in order for the programmed "Schedule" start and stop times to be valid!

To change the system's date & time, perform the following steps:

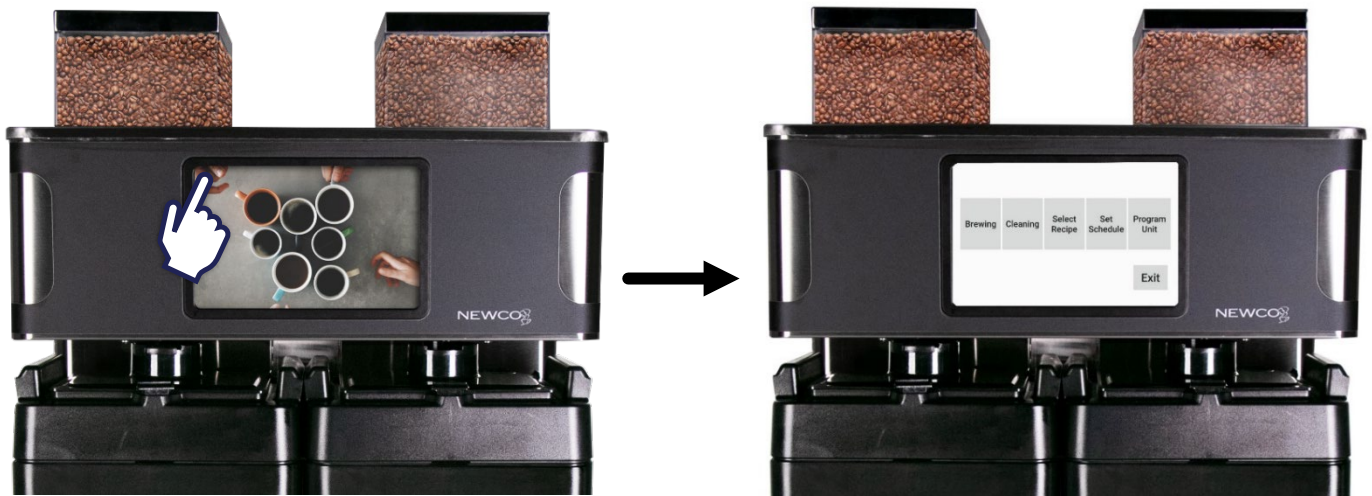
1. Place finger on lower **LEFT** edge of tablet screen. Swipe upward + to the right directionally to minimize the Newco App.
2. Select the "Settings" application.
Note: if the Settings applications not one of the apps available in the bottom toolbar, use the "Search" function at the top of the screen to access it.
3. Scroll through menu options & select the "General Management" menu.
4. Select "Date and Time".
5. Change the date/time to your local current settings.
6. Close the "Settings" application & re-enter the Newco App.



INITIAL SETUP

ACCESSING THE MAIN MENU

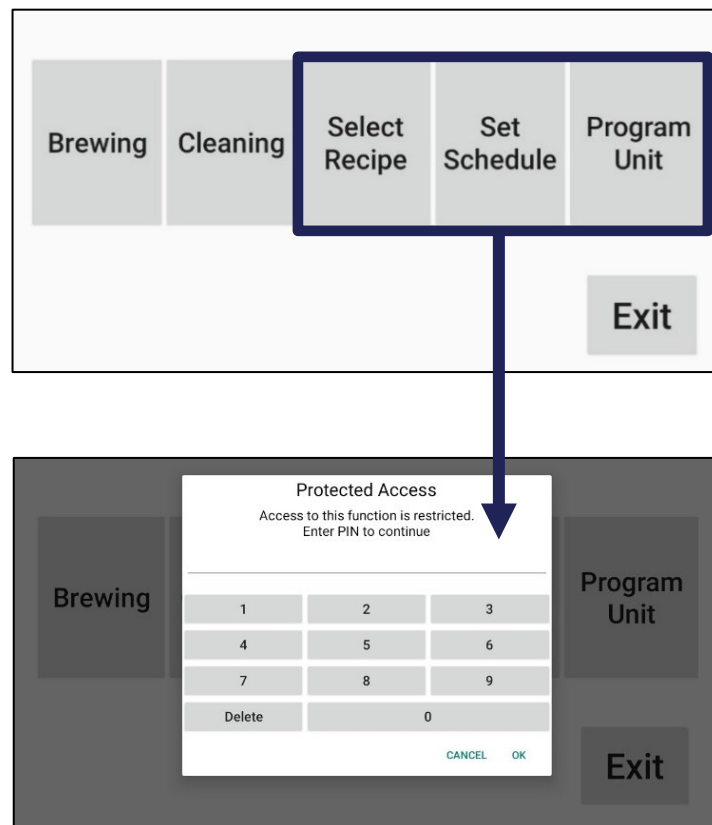
To access the Main Menu, press and hold in the upper left corner of the touch screen for approximately seven seconds.



PASSCODE PROTECTED MENUS

Certain menus in the brewer are protected by a 4-digit passcode. This passcode feature is intended to keep the settings & information stored on your brewer protected.

The passcode is 3650



INITIAL SETUP

BEFORE BREWING

When the brewer is initially powered on, the water tank will need several minutes to fill & reach temperature before you can begin brewing coffee.



All brew options will be inaccessible / greyed out while tank is heating.

During this time, it is recommended that you perform the following actions:

In the Program Unit Menu *(See pg.11 for instructions on accessing the Program Unit Menu)*

- Set your brewer parameters by navigating to the Setup Menu via **Program Unit → Setup**.
(See pg. 12-13 for detailed information on the Setup Menu)
- Make your recipe modifications by navigating to the Recipe Entry Menu via **Program Unit → Recipe Entry**.
(See pg. 22 for detailed information on the Recipe Entry Menu)

In the Main Menu

- Select Recipes for the Left/Right Servers via the Select Recipe Menu.
(See pg. 27 for detailed information on Select Recipe Menu)

Once Your Tank Has Reached Temperature

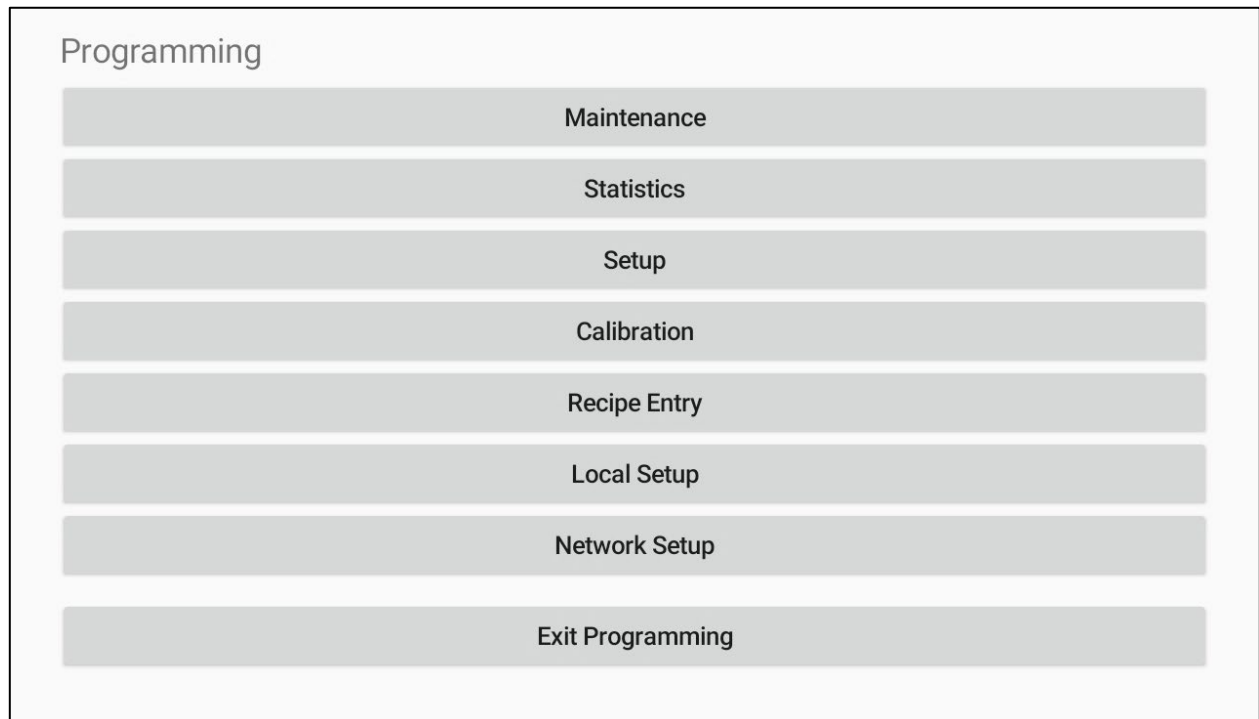
- Ensure that you calibrate the Flow Meter & the Bean Grinders **prior to brewing** by navigating to the Calibration Menu via **Programming → Calibration**.
(See pg. 15-19 for detailed Calibration instructions)

PROGRAMMING

This is a Passcode Protected Menu

The passcode is 3650

The Programming Menu will open up a secondary menu of options. These menus allow you to customize several different features on your brewer, as well as perform calibration functions & view statistics.



PROGRAMMING

SETUP

Accessing the Setup Menu allows you to customize a variety of settings for your brewer.

Setup

Water Temperature	200 °F	Server Mode Left	Auto
Water Filter Size	OFF	Server Mode Right	Auto
Scheduled Cleaning Time	1:15	Auto-drain Max Interval	OFF
Brew Mech Rinse Cycle Interval	OFF	Server Temperature	170 °F
Brew Mech Rinse Volume	4.0 oz	Brew Mech Rinse Bubble Time	0.0 sec
Supply Voltage	220V		

+
-

Exit Setup Mode

Tap the **(+)** or **(-)** to edit the highlighted fields.
(See chart on pg. 13 for ranges & values pertaining to the Setup Menu.)

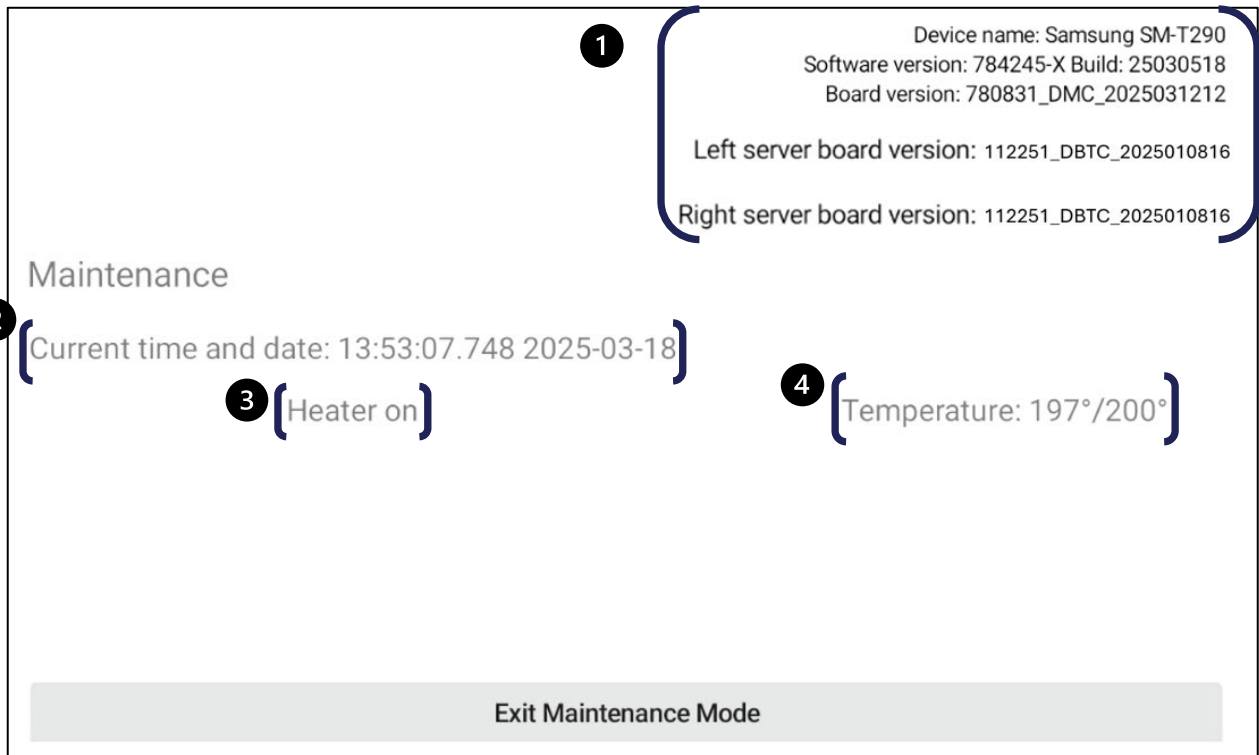
PROGRAMMING SETUP

DATA DISPLAYED	COMMENT
Water Temperature	RANGE: 70°F – 205°F Adjusts the temperature of the water used in brew cycles.
Water Filter Size	Set to applicable filter size for your machine. Available sizes: 500 gal / 1000 gal/ 1500 gal/ 2000 gal/ 2500 gal/ 3000 gal
Scheduled Cleaning Time	• Toggling “ON” allows you to set a future automatic cleaning time. • At scheduled time, the cleaning screen display & prompt the user to insert a cleaning tablet into server or brew mechanism & manually start the cycle. • Manufacturer recommends establishing an automated, mandatory cleaning time each day for warranty. • See pg. 31 for additional cleaning instructions.
Supply Voltage	110v or 220v
Server Mode Left	Auto / Manual Auto: The Infinibrew Server will follow scheduled brewing & refilling. Manual: an Infinibrew Server is not required for brewing. Any vessel can be used to capture the brewed coffee. Manual mode can be useful for recipe development. <i>See pg. 28 for instructions on scheduling auto brew.</i>
Server Mode Right	Auto / Manual Auto: The Infinibrew Server will follow scheduled brewing & refilling. Manual: an Infinibrew Server is not required for brewing. Any vessel can be used to capture the brewed coffee. Manual mode can be useful for recipe development. <i>See pg. 28 for instructions on scheduling auto brew.</i>
Auto Drain Max Interval	• This setting establishes the max hold time of the coffee in the server before draining (<i>set in minutes.</i>) • If set to OFF, the server's drain feature will not be active.
Server Temperature	RANGE: 170°F – 185°F
Brew Mech Rinse Cycle Interval	<i>For future use.</i>
Brew Mech Rinse Volume	<i>For future use.</i>
Brew Mech Rinse Bubble Time	<i>For future use.</i>

PROGRAMMING

MAINTENANCE

Opening the Maintenance Menu allows you to view a variety of current settings & parameters for your brewer.



Software & Firmware versions listed in this image are for display purposes only & may vary from the version running on your machine.
Always refer to the Maintenance Menu within your specific brewer when inquiring about software / firmware versions.

Maintenance Menu Items:

1 Software Version

Indicates the software version that the tablet in your brewer is running.

Board Version

Indicates the software version that the main board in your brewer is running.

Left/Right Server Board Version

Indicates the version of firmware that the boards on the Left/Right dispensers are running.

2 Current Time & Date

Reflects the current date and time that your brewer is using.

Date and time settings **must** be accurate in order for the programmed "Schedule" start and stop times to be valid.

(See pg. 6 for instructions on adjusting the date & time settings.)

3 Heater On

Indicates if brewer heater is actively On/Off.

4 Temperature

Indicates temperature of the hot water tank.

(See pg. 12 for instructions on adjusting water tank temperature in the Setup Menu.)

PROGRAMMING

CALIBRATION

To ensure accurate recipe volume & dispensed coffee weight, calibration procedures for the Left / Right side Flow Meter & Grinder must be routinely performed.

Before entering the Calibration Menu, both Left / Right servers must be removed & brewing set to “OFF” in the Brewing Menu.

(See pg. 29 for more information regarding the Brewing Menu.)

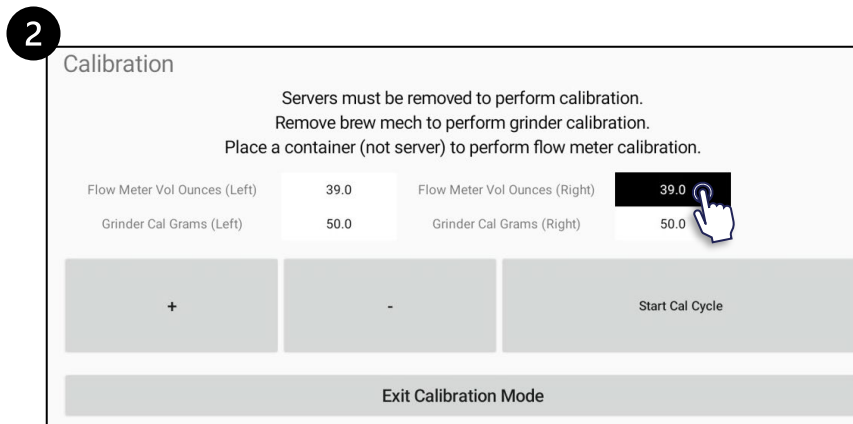
Supplies needed

- Vessel capable of holding at least 60oz of water **OR** a large capacity fluid measuring pitcher capable of measuring in oz.
- 12oz cup (for collecting coffee grounds)
- Food Scale

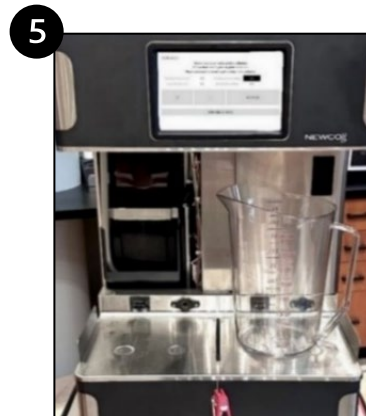
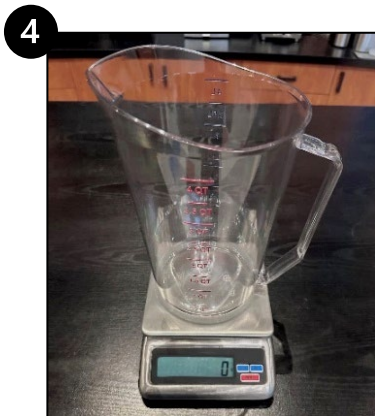
Flow Meter Calibration

**Prior to performing Flow Meter Calibration, ensure hot water tank is up to temperature.
Tank temperature is viewable on both Maintenance Menu & Brewing Menu.**

1. Access the Calibration Menu from the Program Unit Menu.
2. Tap the “**Flow Meter Vol Ounces**” field for the dispenser side that you want to calibrate on the touch screen.
3. Remove both servers from the brewer.
4. Tare scale with a large pitcher (capable of holding at least 60oz of water.)
Note: If using a large capacity fluid measuring pitcher you can skip this step.
5. Place pitcher or vessel under the dispense area of the side you are calibrating.



Tap the Flow Meter Vol Ounces field on the side that you want to calibrate.



PROGRAMMING

CALIBRATION

Flow Meter Calibration *(continued)*

6. Select "**Start Cal Cycle.**" Water will begin flowing from brewer into pitcher.
7. When the cycle completes, weigh the pitcher of water in ounces **or** measure fluid volume in ounces using pitcher.
8. Document weight & discard contents of the pitcher.
9. Repeat the process one more time *(for a total of two times.)*
10. Take the average of the two measurements & input value into the "Flow Meter Vol Ounces" field using the **(+)** or **(-)**

Note: Expected range is 35-45oz.

11. Repeat the process for the other side.

6

Calibration

Servers must be removed to perform calibration.
Remove brew mech to perform grinder calibration.
Place a container (not server) to perform flow meter calibration.

Flow Meter Vol Ounces (Left)	39.0	Flow Meter Vol Ounces (Right)	39.0
Grinder Cal Grams (Left)	50.0	Grinder Cal Grams (Right)	50.0

Water will begin flowing into pitcher once "Start Cal Cycle" is pressed.

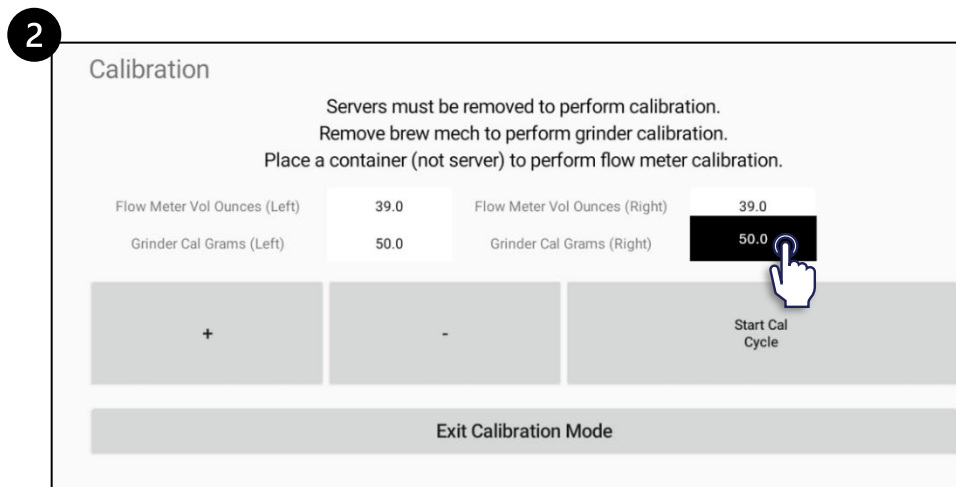


PROGRAMMING

CALIBRATION

Bean Grinder Calibration

1. Access the Calibration Menu from the Program Unit Menu.
2. Tap the "**Grinder Cal Grams**" field for the dispenser side that you want to calibrate on the touch screen.
3. Tare scale with a small cup (capable of holding at least 12oz.)
4. Remove both servers from the brewer.
5. Remove the front access panel of the brewer by using a Phillips Head screwdriver to remove the two upper screws (circled in red) & sliding access panel up & out to reveal the brew mechanisms.



Tap the Grinder Cal Grams field on the side that you want to calibrate.



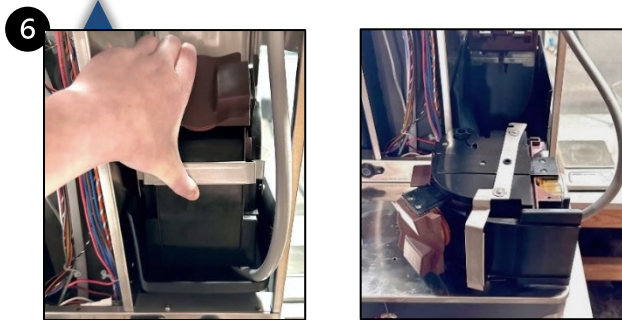
Remove two upper screws on front panel.
Slide panel up & set aside.

PROGRAMMING

CALIBRATION

Bean Grinder Calibration *(continued)*

6. Remove the brew mech from the side that you want to calibrate by pulling upward on brew mech handle. Place Brew Mech on the base of the brewer.
(See pg. 19 for detailed instructions on uninstalling / reinstalling the brew mech.)



7. Hold small cup under bean dispenser & select "**Start Cal Cycle.**" Coffee grounds will begin dispensing into cup.
8. Once grounds finish dispensing, weigh cup with coffee on scale.
9. Document weight of dispensed coffee & discard grounds *(or reserve for composting.)*
10. Repeat the process two more times *(for a total of three times.)*
11. Take the average of the three measurements & input value into the "Grinder Cal Grams" field using the **(+)** or **(-)**
Note: Value will vary based on coffee bean origin & roast. **Expected range is 40-70g.**
12. Reinstall the brew mech.
13. Repeat the process for the other dispenser side.



7

Calibration

Servers must be removed to perform calibration.
Remove brew mech to perform grinder calibration.
Place a container (not server) to perform flow meter calibration.

Flow Meter Vol Ounces (Left)	39.0	Flow Meter Vol Ounces (Right)	39.0
Grinder Cal Grams (Left)	50.0	Grinder Cal Grams (Right)	50.0

Below the table are three buttons: a plus sign (+), a minus sign (-), and a button labeled "Start Cal Cycle". A hand icon is shown clicking the "Start Cal Cycle" button.

At the bottom of the screen is a button labeled "Exit Calibration Mode".

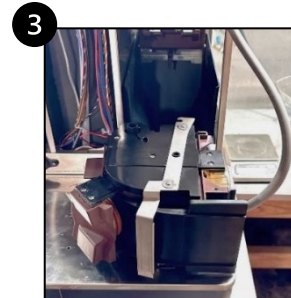
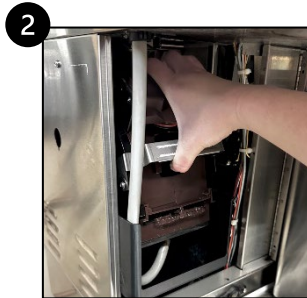
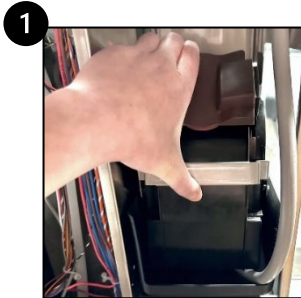
PROGRAMMING CALIBRATION

Uninstalling & Reinstalling the Brew Mech

The Brew Mech must be removed from the brewer in order to collect the dispensed ground coffee during the Bean Grinder Calibration process.

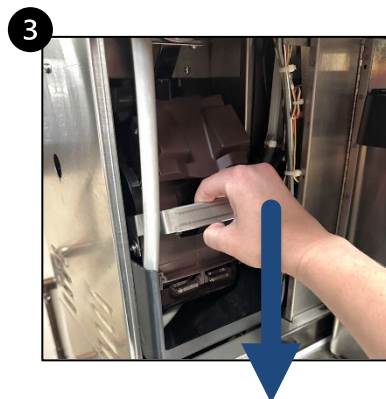
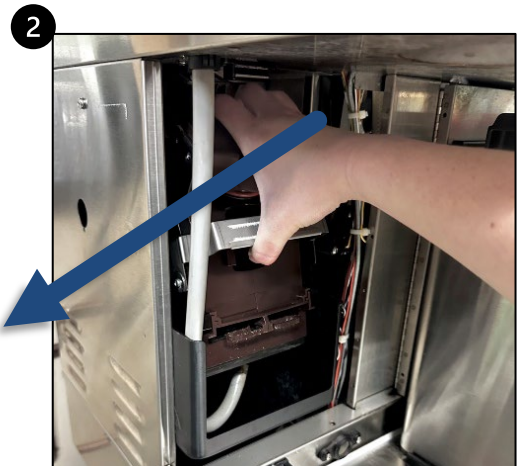
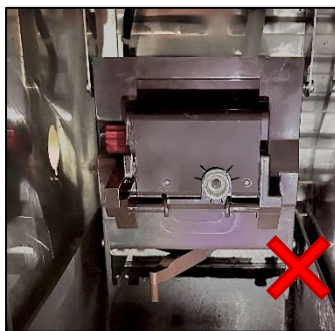
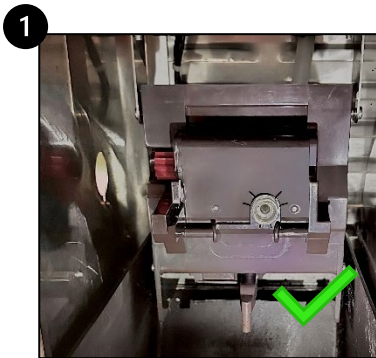
Perform the following steps to **UNINSTALL** the Brew Mech:

1. Pull upward on the handle of the Brew Mech until you hear an audible unlatching noise.
2. Pull Brew Mech out gently at an upward angle. It will still be connected to the brewer by a hose.
3. Place the Brew Mech on the base of the brewer during the calibration process.



Once the Bean Grinder Calibration Process is complete, perform the following steps to **REININSTALL** the Brew Mech:

1. Ensure the Sweeper Motor arm is pointed straight out from the brewer (**NOT** angled to one side.)
 2. Firmly grasp the Brew Mech & come in at a slight downward angle to reattach it to the cradle. Brew Mech should easily slide into place.
- Note: DO NOT USE FORCE WHEN REINSTALLING BREW MECH!** Doing so may cause damage to Motor Arm or other components.
3. Push handle downward. There will be an audible latching noise when Brew Mech is locked into place.



PROGRAMMING

STATISTICS

The Statistics Menu allows you to view several useful metrics collected from the Left & Right dispensers on your brewer.

Statistics			
Left		Right	
Total Run Cycles	1083	Total Run Cycles	596
Total Volume Brewed (Gal)	212.0	Total Volume Brewed (Gal)	116.9
Total Drained (Gal)	191.3	Total Drained (Gal)	104.4
Total Cleaning Cycles	21	Total Cleaning Cycles	19
Run Cycles Current Day	0	Run Cycles Current Day	0
Volume Brewed Current Day (Gal)	0.0	Volume Brewed Current Day (Gal)	0.0
Drained Current Day (Gal)	0.0	Drained Current Day (Gal)	0.0
Cleaning Cycles Current Day	0	Cleaning Cycles Current Day	0
Run Cycles Past Week	9	Run Cycles Past Week	2
Volume Brewed Past Week (Gal)	1.7	Volume Brewed Past Week (Gal)	0.3
Drained Past Week (Gal)	0.3	Drained Past Week (Gal)	0.3
Cleaning Cycles Past Week	2	Cleaning Cycles Past Week	2
Run Cycles Past Month	1083	Run Cycles Past Month	596
Volume Brewed Past Month (Gal)	212.0	Volume Brewed Past Month (Gal)	116.9
Drained Past Month (Gal)	191.3	Drained Past Month (Gal)	104.4
Cleaning Cycles Past Month	21	Cleaning Cycles Past Month	19
Exit Statistics Mode			

PROGRAMMING

STATISTICS

DATA DISPLAYED	COMMENT
Total Run Cycles	Total number of brews that this specific side of the brewer has completed in its lifetime. <i>(Maximum number of cycles brewer will record is 2,147,483,648)</i>
Total Volume Brewed (Gal)	Total amount of product (in gallons) that this specific side of the brewer has brewed in its lifetime. <i>(Maximum volume brewer will record is 1,677,722)</i>
Total Drained (Gal)	Total amount of product (in gallons) that this specific side of the brewer has drained in its lifetime. <i>(Maximum volume brewer will record is 16,777,216)</i>
Total Cleaning Cycles	Total number of cleaning cycles run on this specific side of the brewer throughout its lifetime. <i>(Maximum number of cycles brewer will record is 2,147,483,648)</i>
Run Cycles Current Day	Total number of brews that this specific side of the brewer has completed on the current day.
Volume Brewed Current Day (Gal)	Total amount of product (in gallons) that this specific side of the brewer has brewed on the current day.
Drained Current Day (Gal)	Total amount of product (in gallons) that this specific side of the brewer has drained on the current day.
Cleaning Cycles Current Day	Total number of cleaning cycles run on this specific side of the brewer throughout the current day.
Run Cycles Past Week	Total number of brews that this specific side of the brewer has completed in the past week <i>(12am Sunday through 11:59pm Saturday)</i>
Volume Brewed Past Week (Gal)	Total amount of product (in gallons) that this specific side of the brewer has brewed in the past week <i>(12am Sunday through 11:59pm Saturday)</i>
Drained Past Week (Gal)	Total amount of product (in gallons) that this specific side of the brewer has drained in the past week <i>(12am Sunday through 11:59pm Saturday)</i>
Cleaning Cycles Past Week	Total number of cleaning cycles run on this specific side of the brewer throughout the past week <i>(12am Sunday through 11:59pm Saturday)</i>
Run Cycles Past Month	Total number of brews that this specific side of the brewer has completed in the past calendar month.
Volume Brewed Past Month (Gal)	Total amount of product (in gallons) that this specific side of the brewer has brewed in the past calendar month.
Drained Past Month (Gal)	Total amount of product (in gallons) that this specific side of the brewer has drained in the past calendar month.
Cleaning Cycles Past Month	Total number of cleaning cycles run on this specific side of the brewer throughout the past calendar month.

PROGRAMMING

RECIPE ENTRY

Overview

The Recipe Entry Menu allows the operator to customize up to 17 pre-programmed recipes for the machine. The menu options range from adjusting the weight of beans dispensed, water flow rate, steep time, etc.

While there are many settings available to adjust the coffee's taste profile, the following settings primarily impact extraction & should be adjusted first:

- 1 The Coffee to Water Ratio is the first adjustment & can be changed by increasing or decreasing the **Coffee Weight** & **Water Vol.** in Phase 1 & Phase 2 on Screen 1.
- 2 **Air Infuse Time** & **Air Infuse Speed** are the second & third adjustments & can be changed in Phase 1 & Phase 2 on **Screen 1**.

All other adjustments are secondary & will impact extraction to a lesser degree.

Recipe modifications are broken down into four phases & displayed on two separate screens per recipe.

Recipe Entry – Screen 1

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe	1	Recipe Name	Original
Phase 1			
1	Coffee Weight	32.0 g	
	Water Vol	7.5 oz	
2	Water Speed	4.0	
	Air Infuse Time	22.0 sec	
	Air Infuse Speed	4.0	
Phase 2			
1	Water Vol	17.0 oz	
	Water Pulse Time	30.0 sec	
	Water Speed	7.0	
2	Steep Time	0.0 sec	
	Air Infuse Time	0.0 sec	
	Air Infuse Speed	0.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Pressing **(+)** or **(-)** while the Recipe Number field is highlighted will change the displayed recipe (Recipe Name) being edited.

Access the "Select Recipe" Menu to view the full list of recipes available for your brewer

(See pg. 27 for more information on the Select Recipe Menu.)

Recipe Entry – Screen 2

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe Number	1	Recipe Name	Original
Phase 3 (Optional)			
	Water Vol	0.0 oz	
	Water Speed	5.5	
	Water Pulse Time	5.5 sec	
Final Phase			
	Final Air Time	12.0 sec	
	Final Air Speed	8.0	
	Depressure Time	10.0 sec	
	Final Rinse Water Time	0.7 sec	
	Final Rinse Water Speed	7.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Tapping this field will pull up a keyboard & allow the operator to edit the recipe name.

Pressing **(+)** or **(-)** while a recipe setting field is highlighted in black will adjust the value.

Note: Use caution when adjusting preprogrammed recipes as these settings **cannot** be restored using factory reset. Please note that Newco takes time to develop recipes.

PROGRAMMING

RECIPE ENTRY

The 4-Phase Brewing Process

The Infinibrew system utilizes a 4-phase brewing process that controls grinding & brewing to compliment your beverage taste profile. Each phase of the brewing process has several adjustable variables that can impact the flavor of the recipes & allow a wide range of customizability with the products served from your brewer.

The recipes stored are the equivalent ratio of a 2.75oz coffee weight to 64oz of water.

PHASE 1

Recipe Entry – Screen 1

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe **1** Recipe Name Original

Phase 1			Phase 2		
Coffee Weight	32.0	g	Water Vol	17.0	oz
Water Vol	7.5	oz	Water Pulse Time	30.0	sec
Water Speed	4.0		Water Speed	7.0	
Air Infuse Time	22.0	sec	Steep Time	0.0	sec
Air Infuse Speed	4.0		Air Infuse Time	0.0	sec
			Air Infuse Speed	0.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Phase 1		
Coffee Weight	32.0	g
Water Vol	7.5	oz
Water Speed	4.0	
Air Infuse Time	22.0	sec
Air Infuse Speed	4.0	

Coffee Weight

- The amount of whole bean coffee that the grinder will dispense into the brew chamber.
- The brew chamber's maximum capacity is 40 grams of coffee.

Water Volume

- The water volume amount.
- This setting provides wetting of all coffee in the brew chamber.
- The set volume of liquid provides a controlled wetting of the ground coffee, which allows the coffee to wet & begin blooming (*releasing the oils in the dry coffee*) to improve extraction.

Water Speed

- The speed of water delivery.
- This setting controls improves the wetting of the grounds by controlling the turbulence of the water & coffee mixing.

Air Infuse Time & Speed

- Air Infusion is added to the brewing process.
- These settings improve mixing by controlling the time & speed of the air in the extraction process. This allows for more allow for uniform extraction of the coffee drink.

DATA DISPLAYED	AVAILABLE RANGES
Coffee Weight	0 – 40 grams
Water Volume	6 – 11 ounces
Water Speed	3.0 - 5.0
Air Infuse Time	1 – 30
Air Infuse Speed	1.0 – 7.0

PROGRAMMING

RECIPE ENTRY

PHASE 2

Recipe Entry – Screen 1

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe **1** Recipe Name Original

Phase 1			Phase 2		
Coffee Weight	32.0	g	Water Vol	17.0	oz
Water Vol	7.5	oz	Water Pulse Time	30.0	sec
Water Speed	4.0		Water Speed	7.0	
Air Infuse Time	22.0	sec	Steep Time	0.0	sec
Air Infuse Speed	4.0		Air Infuse Time	0.0	sec
			Air Infuse Speed	0.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Water Volume

- The amount of water that the brewer adds to the set water in the brew chamber, forcing the Phase 1 coffee out.

Water Pulse Time

- The water volume in Phase 2 is pulsed into the brew chamber to add additional turbulence to the wetted grounds from Phase 1.
- This setting improves mixing & extraction.

Water Speed

- This setting controls the speed of water delivery in Phase 2.
- This setting improve mixing by controlling the turbulence of the water & coffee mixing in the brew chamber.

Steep Time

- This is the amount of time that the ground coffee sits in the heated water before it is filtered out.

Air Infuse Time & Speed

- Air Infusion is used in Phase 2 to help push the coffee out of the brew chamber, through the brew tube, & into to the server.

Phase 2

Water Vol	17.0	oz
Water Pulse Time	30.0	sec
Water Speed	7.0	
Steep Time	0.0	sec
Air Infuse Time	0.0	sec
Air Infuse Speed	0.0	

DATA DISPLAYED	AVAILABLE RANGES
Water Volume	5 – 30 ounces
Water Pulse Time	3 – 50 seconds
Water Speed	1 – 10
Steep Time	0 – 20 seconds
Air Infuse Time	0 – 20 seconds
Air Infuse Speed	0 – 7

PROGRAMMING

RECIPE ENTRY

PHASE 3 (OPTIONAL)

Recipe Entry – Screen 2

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe **1** Recipe Name **Original**

Phase 3 (Optional)			Final Phase		
Water Vol	0.0	oz	Final Air Time	25.0	sec
Water Speed	2.0		Final Air Speed	8.0	
Water Pulse Time	0.0	sec	Depressure Time	10.0	sec
			Final Rinse Water Time	0.7	sec
			Final Rinse Water Speed	7.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Phase 3 (Optional)

Water Vol	0.0	oz
Water Speed	2.0	
Water Pulse Time	0.0	sec

Water Volume

- An additional water volume that increases the batch recipe volume for larger drink sizes.
- The ground coffee & final water volume blend together to enhance the extraction percentage required.

Note: Setting the Water Volume value to 0oz will cause the recipe to skip this phase of the brew cycle, even if other settings in Phase 3 have values saved.

Water Speed

- The speed of water delivery.
- This setting allows control over the turbulences in the brew chamber & the speed of the brewed coffee exiting the brew chamber.

Water Pulse Time

- The Water Volume in Phase 3 is pulsed into the brew chamber to add additional turbulence to the wetted grounds.
- The pulse allows for coffee & water to remain in contact to achieve the desired flavor profile.

DATA DISPLAYED	AVAILABLE RANGES
Water Volume	0 – 20 ounces
Water Speed	0 - 10
Water Pulse Time	0 – 30 seconds

PROGRAMMING

RECIPE ENTRY

FINAL PHASE

Recipe Entry – Screen 2

Select a setting to be changed, then press '+' or '-' to change the value.
Changing the 'Recipe' number changes the recipe being edited.

Recipe **1** Recipe Name Original

Phase 3 (Optional)			Final Phase		
Water Vol	0.0	oz	Final Air Time	25.0	sec
Water Speed	2.0		Final Air Speed	8.0	
Water Pulse Time	0.0	sec	Depressure Time	10.0	sec
			Final Rinse Water Time	0.7	sec
			Final Rinse Water Speed	7.0	

Press "Save Recipe" before exiting screen to save changes

Previous Screen + - Next Screen

Save Recipe Exit Recipe Entry

Final Air Time & Speed

- These settings evacuate the liquid in the brew chamber into the dispenser.
- These settings are also responsible for drying the coffee grounds in preparation for the brew mech to wipe & dispose of the grounds into the waste container.

Depressure Time

- The brew chamber during the brew cycle has two states:
 - a non-pressurized state during brewing of the coffee.
 - a pressurized state for forcing the finished beverage out of the brew chamber.
- During the brew process coffee releases gasses. The combination of brewing & beverage transfer may require additional time for the chamber to balance before the next brew phase to create a smooth transition of the brewing process.
- An audible sound of pressure releasing during the Final Phase indicates that the chamber is still under pressure. Additional seconds can be added to the Depressure Time if this issue is noticed.

Final Rinse Water Time & Speed

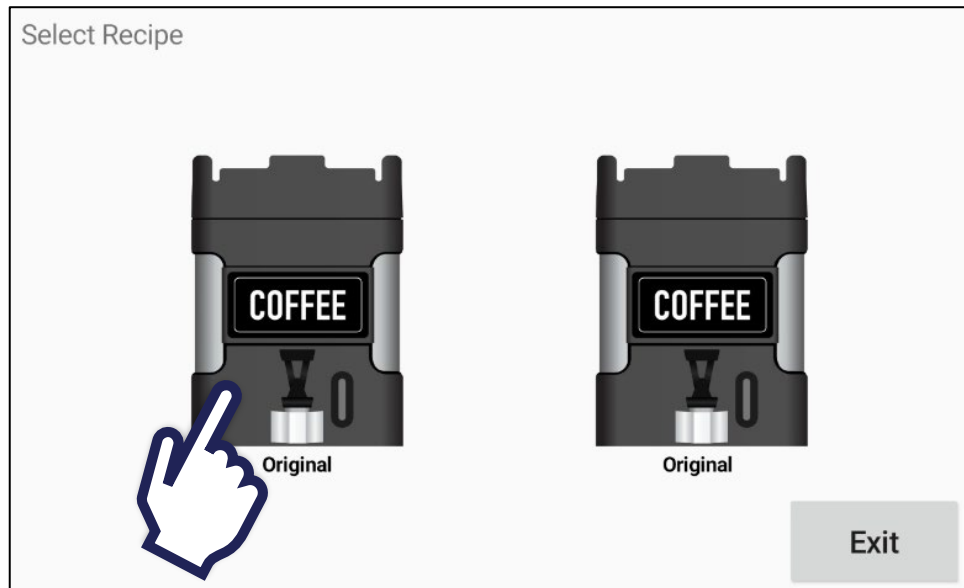
- The Final Rinse Water Time & Speed clean the side walls of the brew chamber to prepare it for the next brew cycle.

Final Phase		
Final Air Time	25.0	sec
Final Air Speed	8.0	
Depressure Time	10.0	sec
Final Rinse Water Time	0.7	sec
Final Rinse Water Speed	7.0	

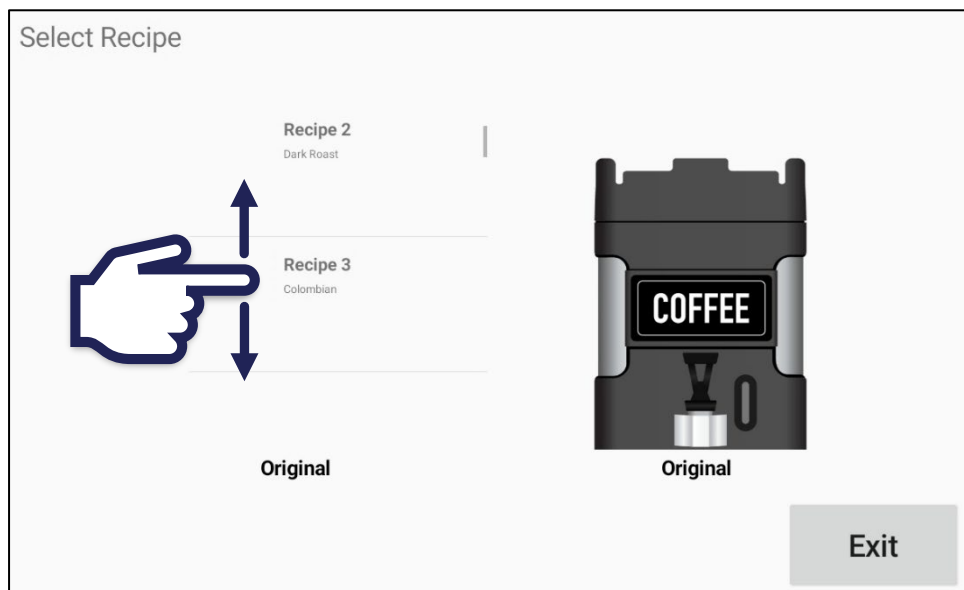
DATA DISPLAYED	AVAILABLE RANGES
Final Air Time	0 – 60 seconds
Final Air Speed	0.1 – 10
Depressure Time	0 – 25 seconds
Final Rinse Water Time	0.7 – 2.0
Final Rinse Water Speed	7.0 DO NOT ADJUST THIS SETTING!

SELECT RECIPE

This is a Passcode Protected Menu
The passcode is 3650



Select the dispenser that you want to change the recipe for.



Scroll through the recipe names by swiping up or down over the recipe name displayed.

Tap the recipe to select it. That recipe is now assigned to the Left/Right side.

(See pg. 22 for instructions on customizing recipes in the Recipe Entry Menu.)

SET SCHEDULE

This is a Passcode Protected Menu
The passcode is 3650

Example Schedule: Left Side Weekdays

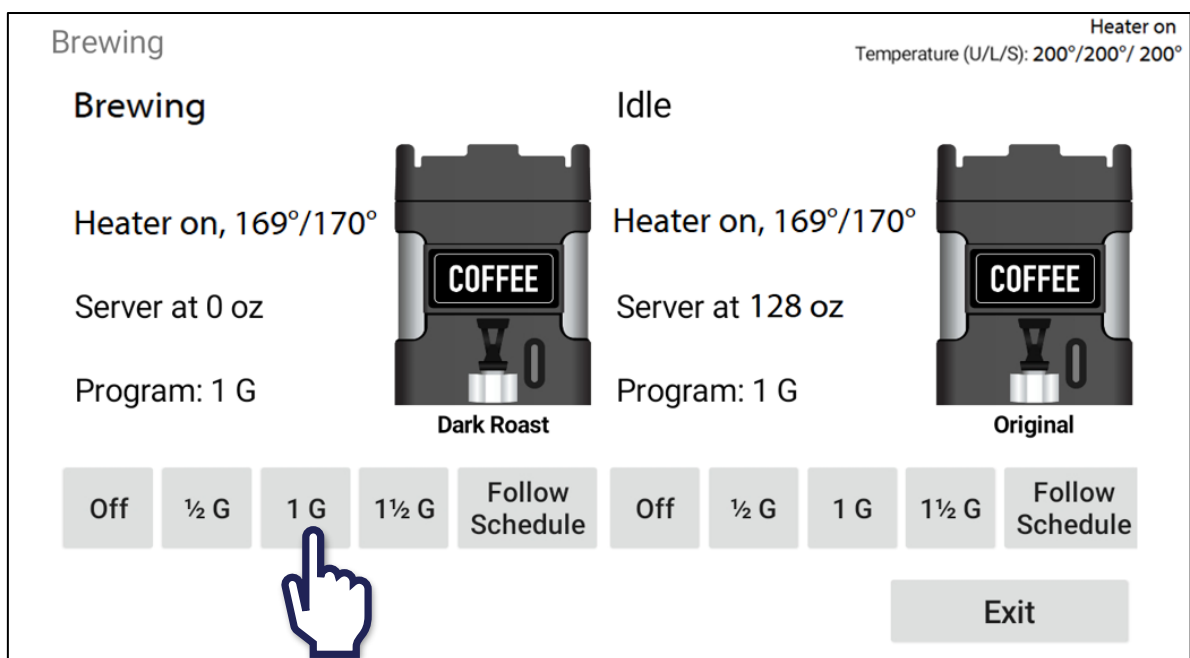
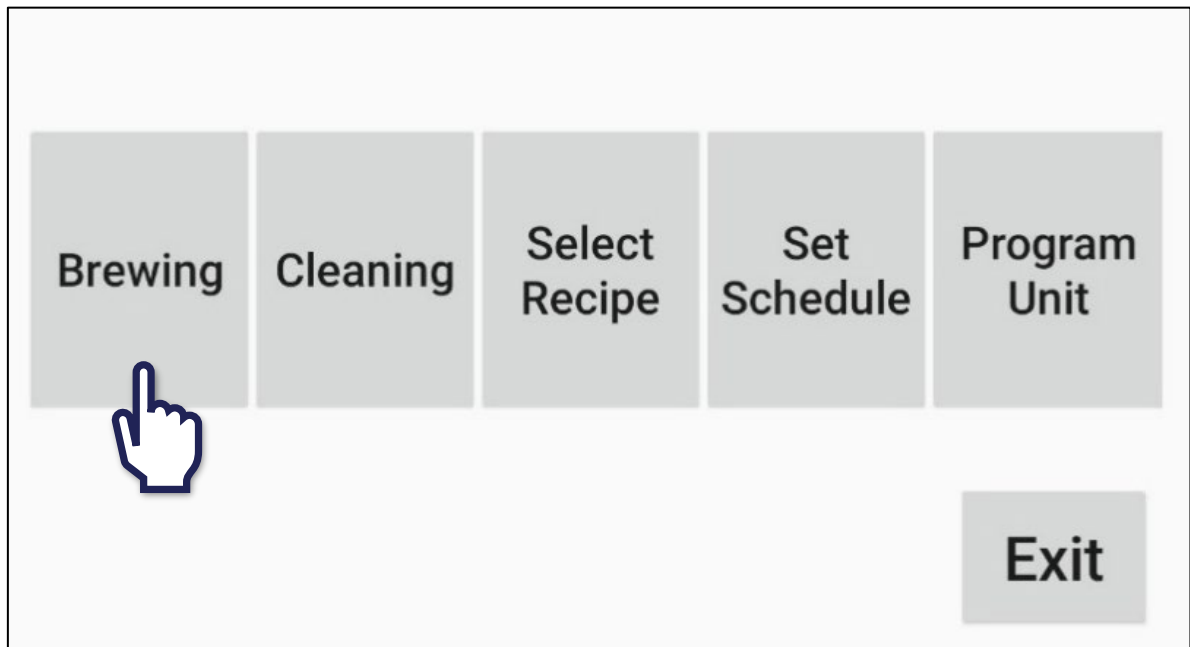
Set Schedule				
Weekdays				
①	Morning	5:30	1½ G	Keep
②	Midday	10:00	1 G	Drain
③	Evening	17:00	1 G	Drain
④	Night	22:00	OFF	Drain
Weekend				
	Morning	6:00	1½ G	Keep
	Midday	11:00	1 G	Drain
	Evening	17:00	OFF	Drain
	Night	20:00	½ G	Drain
		+		-
				Exit

Note: Brewer scheduling uses 24hr clock format.

- ① At 5:30, the system will begin to brew & maintain 1½ G of coffee in the server & ignore any "Max Drain Time Interval" that is set in programming (since the action from 5:30 – 10:00 is "Keep".)
- ② At 10:00, the server will drain, then brew & maintain 1G of coffee in the server until 17:00 (5pm.) During this time frame, since the action is set to "Drain", the server will drain & re-brew to the 1G volume until the next day part is reached.
- ③ At 22:00 (10pm) the server will drain & brewing will be turned off until the following morning at 6:00am.
- ④ This schedule will resume for the weekdays & will change to the weekend schedule at 00:00 (Midnight) on Saturday morning.

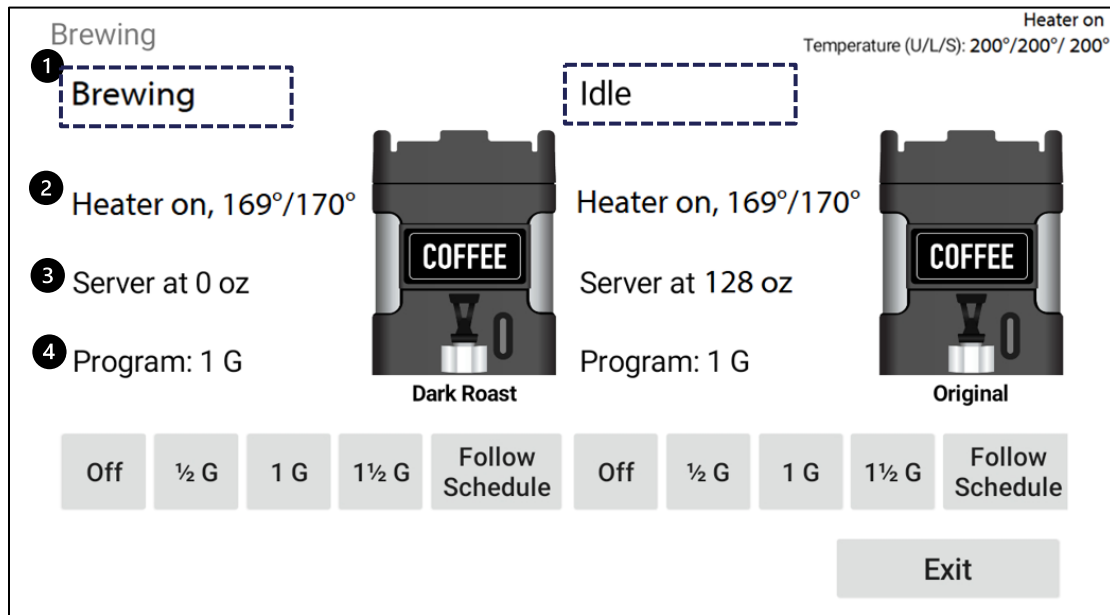
BREWING

To brew outside of a scheduled time, select the desired volume for the dispenser side that you would like to initiate a brew cycle for.



BREWING

BREWING MENU



1. Status

There are independent status indicators of the brewing process for each side located at the top left of each server icon. Status indicators can include the following:

- I. **Brewing:** Unit is currently brewing.
- II. **Idle:** Brewer is not brewing, & the set volume has been reached.
- III. **Message:** Displays active brewer function or error message.

Examples: Brew motor error, server not connected, replace server, heater thermistor shorted, etc.
If the unit is idle, draining, or heating, the corresponding status will be displayed.

2. Heater

Displays the active status of the heater inside the server & the temperature of the coffee. This is based on the server set temperature, which is adjustable in the Setup Menu.

(see pg. 12 for instructions on adjusting server temperature & temperature ranges via Program Unit → Setup.)

3. Volume

Indicates the volume of coffee inside server.

4. Program

Displays the volume that the brewer will maintain in the server or the schedule that the unit has been programmed to follow.

To manually select a volume, choose from Off, 1/2 Gal, 1 Gal, 1 1/2 Gal.

To automate brewing and draining, select **Follow Schedule**. Brewer will follow the schedule set in programming and maintain the volume of coffee based on the time of day set in the schedule.

The brewer will maintain the volume of coffee selected in the server. If a drain time has been set in the **Program Unit → Setup** menu, the server will drain when the time has been reached & then will rebrew to the programmed volume (unless the server action is set to "Keep.")

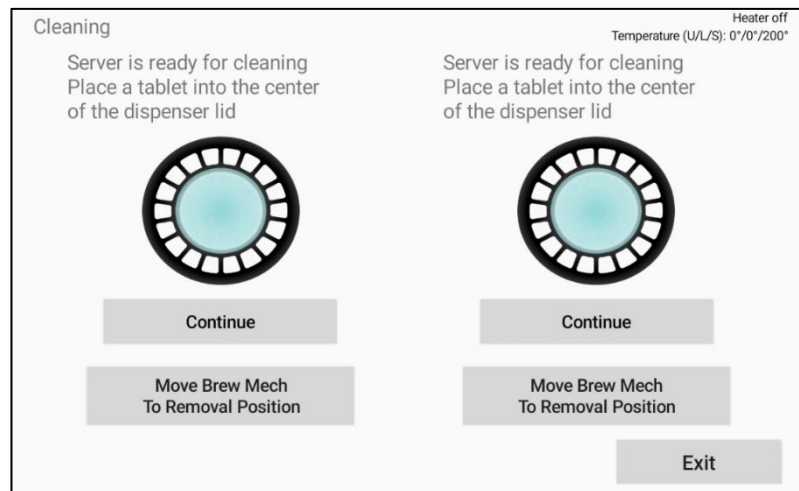
CLEANING

Cleaning cycles can be automatically scheduled by accessing the Setup Menu or by manually initiating a cleaning cycle.

(See pg. 12-13 for additional information on the Setup Menu)

Prior to running a cleaning cycle, a cleaning tablet will need to be placed in the center of the dispenser lid. Cleaning cycles run for approximately 70 minutes.

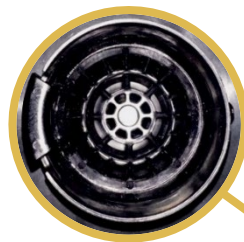
Note: A cleaning tablet will need to be manually placed on the dispenser lid immediately prior to a cleaning cycle whether you are manually initiating a cleaning cycle or utilizing the Scheduled Cleaning Time feature.



CLEANING PRODUCTS



Urnex Z95 Cleaning Tablets
PN: 782621



Place cleaning tablet here
just prior to running a
cleaning cycle.



The LED indicator light strip on servers will flash
YELLOW when cleaning cycle is running.

LOCAL SETUP

Pressing **(+)** or **(-)** will allow you to configure brewer screen sleep timeout time. This feature sets the time limit for how long the screen will stay lit & unlocked after a period of inactivity.

The Local Setup screen displays the Sleep Timeout setting, currently set to 5m. Below the setting are two buttons: a plus sign (+) to increase the timeout and a minus sign (-) to decrease it. At the bottom of the screen is a button labeled "Exit Local Setup Mode".

NETWORK SETUP

For future use.

The Network Setup screen displays fields for Primary Server and Serial Number, both currently empty. Below these fields is the Notification Interval (minutes), set to 15. At the bottom of the screen are two buttons: a plus sign (+) to increase the interval and a minus sign (-) to decrease it. Below these buttons is a button labeled "Exit Network Setup Mode".

TROUBLESHOOTING

BLUETOOTH PAIRING – PRETECH TABLET

See pg. 5 for information on Pretech Tablets vs. Samsung Tablets

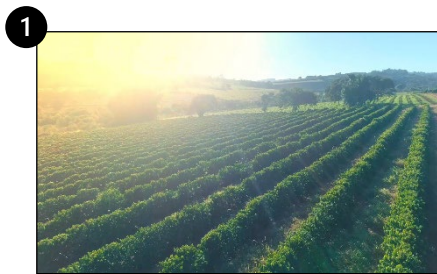
The Infinibrew display tablet & main board use Bluetooth technology to communicate. Both devices have been paired together at the factory prior to shipment & should automatically connect after power up.

When the connection has been made, the brew mech on each side will go through an audible homing process and will open, close, & wipe.

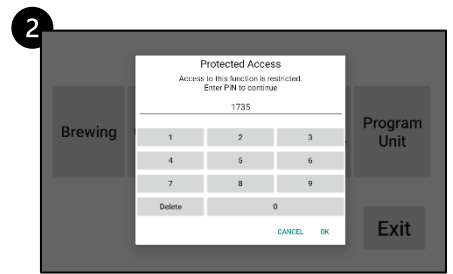
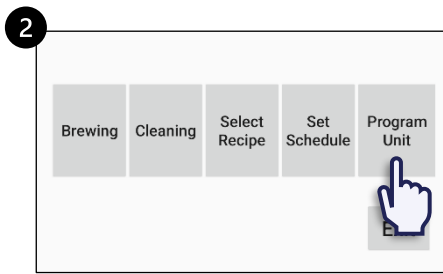
If the brew mech fails to audibly conduct the homing process upon startup, follow the steps below to reconnect the tablet & main board's Bluetooth connection.

To reconnect to Bluetooth

1. Press & hold in the upper left corner of the tablet for approximately seven seconds to access the Main Menu.
2. Tap "Program Unit" & enter PIN "1735" when prompted. The tablet will exit the Newco App & enter a blue screen.
3. Place finger on center of tablet & swipe downward two times. The System Quick-Panel will appear.
4. Tap the gear icon in the lower right-hand corner to access the Tablet Settings Menu.
5. Select "Connected Devices."
6. Select "Pair new device." An available list of devices will populate on the screen.
7. The Infinibrew's main board will broadcast an available serial number to connect to that typically begins with "RN" followed by a series of numbers. It is usually the first device to appear in the list of available Bluetooth devices.
8. Select the Bluetooth device & follow the prompts to Pair.
9. Once paired, turn the brewer off & back on by flipping the main power switch. (located on the bottom **RIGHT** edge of brewer.)



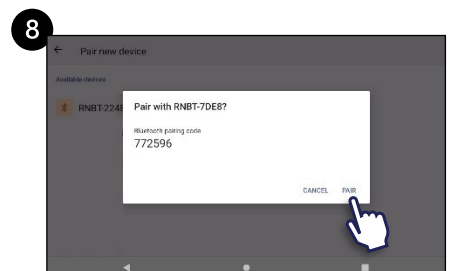
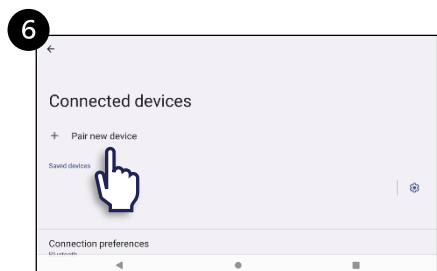
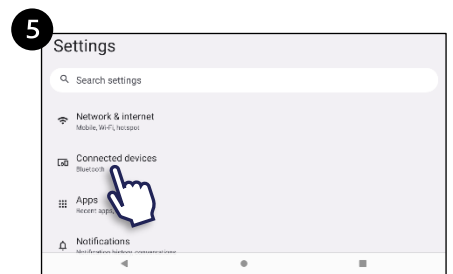
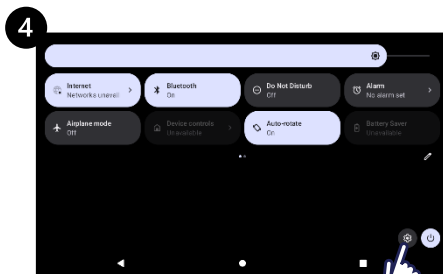
Press & hold for approx. 7 seconds



Enter passcode "1735"



Swipe downward two times.



TROUBLESHOOTING

BLUETOOTH PAIRING – SAMSUNG TABLET

See pg. 5 for information on Pretech Tablets vs. Samsung Tablets

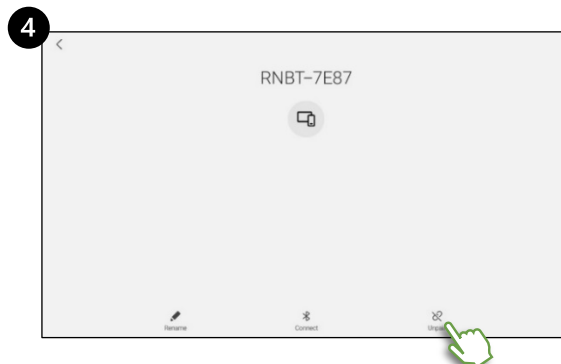
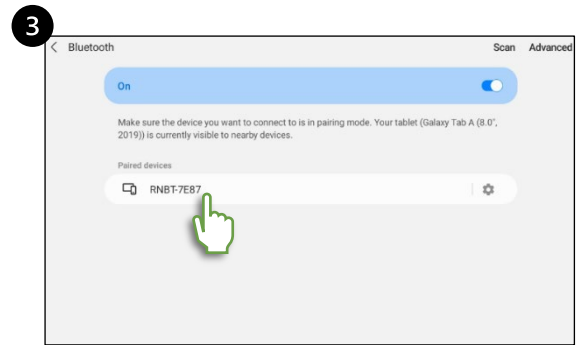
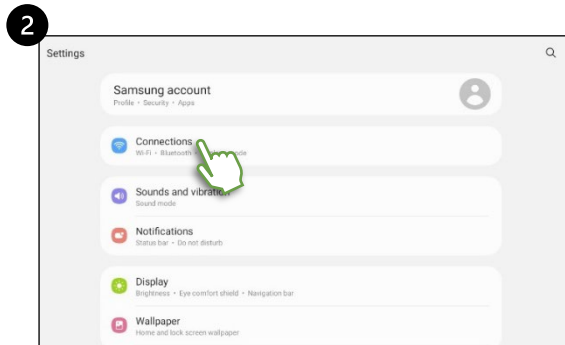
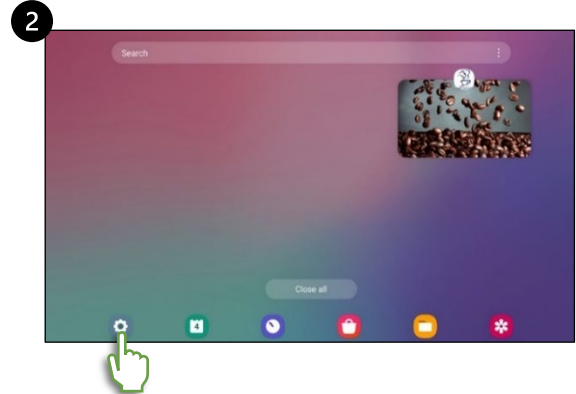
The Infinibrew display tablet & main board use Bluetooth technology to communicate. Both devices have been paired together at the factory prior to shipment & should automatically connect after power up.

When the connection has been made, the brew mech on each side will go through an audible homing process and will open, close, & wipe.

If the brew mech fails to audibly conduct the homing process upon startup, follow the steps below to reconnect the tablet & main board's Bluetooth connection.

To reconnect to Bluetooth

1. Place finger on lower **LEFT** edge of tablet screen. Swipe upward + to the right directionally to minimize the Newco App.
2. Access Settings → Connections → Bluetooth. The tablet may show a device already paired.
Note: If the Settings app is not available in the bottom toolbar, use the "Search" function at the top of the screen to access it.
3. If a device is already paired, tap the paired device. **If no device is paired, skip to Step 5.**
4. Select "Unpair" from the bottom right screen.



TROUBLESHOOTING

BLUETOOTH PAIRING – SAMSUNG TABLET

See pg. 5 for information on Pretech Tablets vs. Samsung Tablets

To reconnect to Bluetooth (continued)

5. Select "Scan" from the top right of screen & wait for available devices to populate. The main board will broadcast an available serial number to connect to that typically begins with "RN" followed by a series of numbers. It is usually the first device to appear in the list of available Bluetooth devices.
6. Select the Bluetooth device & follow the prompts to Pair.
7. Once paired, reset the tablet by performing a restart:
 - a. Swipe down on the touch screen from the upper **RIGHT** corner to pull down the Quick Panel.
 - b. Tap the Power Icon.
 - c. Tap the Restart icon.
 - d. Once connected, the system will audibly home the brew mechanisms as described above.

Alternatively, you can insert a small rod / coffee stir stick into the **LEFT** side hole on the top front cover of brewer & depress the tablet power button. Hold power button until Power Menu comes up. Tap the Restart Icon.

When the connection has successfully been made, the brew mechs on each side will go through the previously described homing process. Listen for this indicator when the tablet powers back on.

