

BISTRO TOUCH

NEWCO ENTERPRISES INC,
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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 and labor. Accessories, Dispensers, and Display Tablets - 1 Year parts only. Electronic Circuit and Control Boards- 3 years parts, 1 year 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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SPECIFICATIONS

TEMPERATURE RANGE

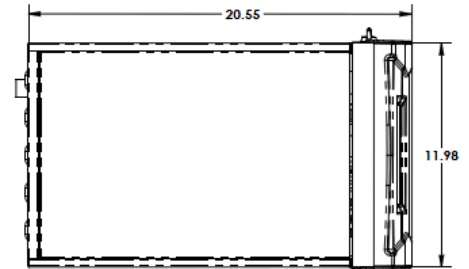
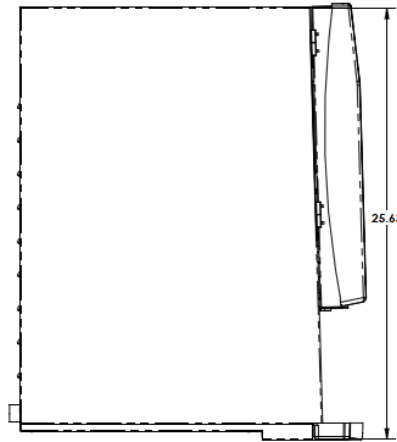
140°F - 205°F

CUP SIZE

6-20 oz.

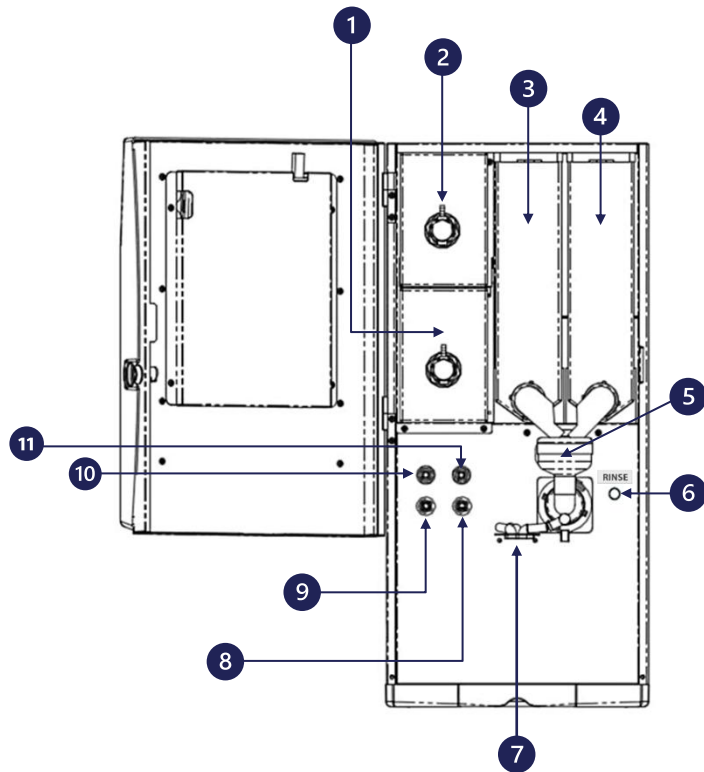
SHIPPING WEIGHT

38 lbs.

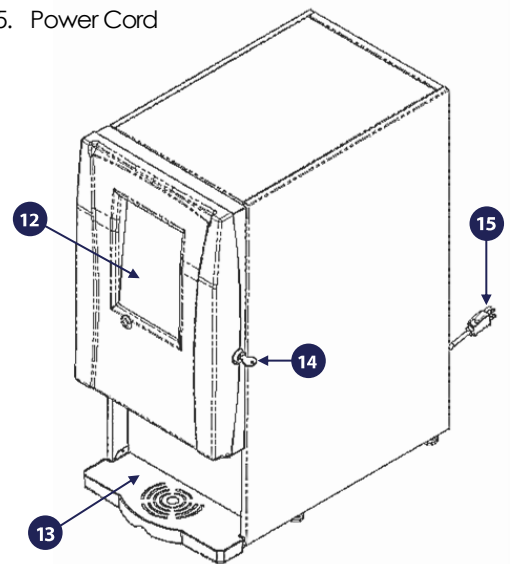


BREWER FEATURES

- | | |
|------------------------------------|----------------------------------|
| 1. BIB Coffee Tray – PUMP 2 | 7. Dispense Nozzles |
| 2. BIB Coffee Tray – PUMP 1 | 8. Coffee Outlet |
| 3. Chocolate Powder Product Hopper | 9. Hot Water Outlet |
| 4. Milk Powder Product Hopper | 10. Coffee Inlet – PUMP 1 |
| 5. Whipper Assembly | 11. Coffee Inlet – PUMP 2 |
| 6. Rinse Button | |



- | |
|--------------------------|
| 12. Touch Screen Display |
| 13. Drip Tray |
| 14. Door Lock |
| 15. Power Cord |

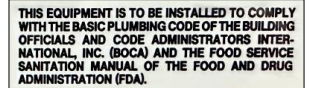


Note: Newco practices continuous product improvement. Product information and illustrations may vary from information contained in this guide.

WARNING LABELS



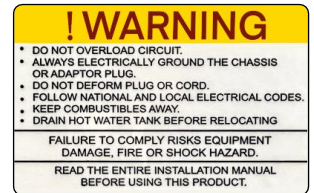
1. Warning Label, Auto Faucet
PN: 101025



2. Label, Plumbing Instructions
PN: 101012



3. Label, Backflow Prevention
PN: 123062



4. Warning Label, Precautions
PN: 100817



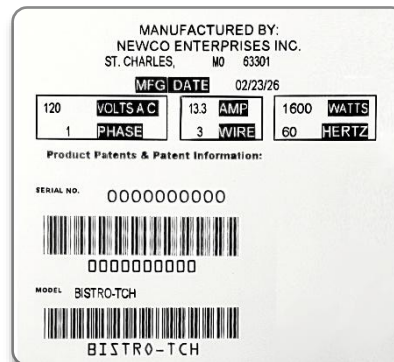
5. Warning Label, Electric Shock
PN: 100821

SERIAL TAG



The Serial Tag is located on the **RIGHT-SIDE** outer panel. This label contains the following information:

- Electrical & circuit requirements
- Brewer model
- Brewer serial number
- MFG date



ELECTRICAL SPECIFICATIONS



CAUTION:

The brewer must remain disconnected from the power source until specified in Installation Instructions. Read all installation instructions **BEFORE** plugging in to electrical circuit.

MACHINE MUST BE PLUGGED INTO A GROUNDED OUTLET!



WARNING:

Improper electrical installation will damage electronic components.

Warranty will be void if machine is connected to any voltage other than that specified on the Serial Tag.

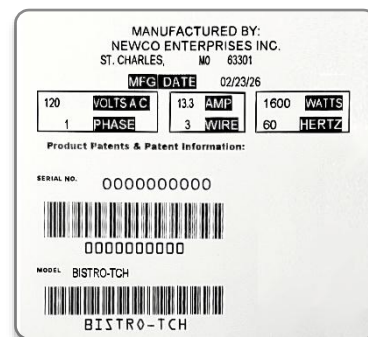
Determine the available on-site electrical requirements.

Refer to Serial Tag on the brewer & local/national electrical codes to determine circuit requirements.

BREWER	VOLTS	WATTS	AMPS
Bistro Touch PN: 128110	120V	1600W	13.3A

Refer to Serial Tag for electrical & circuit requirements
BEFORE plugging in brewer!

See pg. 6 for Serial Tag location



PLUMBING SPECIFICATIONS

Always flush at least 1/2 gallon of water through the waterline to remove any debris.

This machine must be connected to a cold-water system with operating pressure between 20 and 90 psi (138 and 620 kPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the machine. Install a regulator in the line when pressure is greater than 60 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 1/4" male flare.

A loose coil of copper tubing in the water line will allow movement of the machine to easily clean the countertop underneath.

Note: Water pressure should be at least 20 lbs. For less than a 25 ft run, use 1/4" copper tubing and connect to 1/2" or larger water line. For longer runs, use 3/8" copper tubing & connect to 1/2" or larger water line and provide an adapter fitting for connection to the brewer. Newco does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing/ Sanitation Code.

MACHINE SET UP

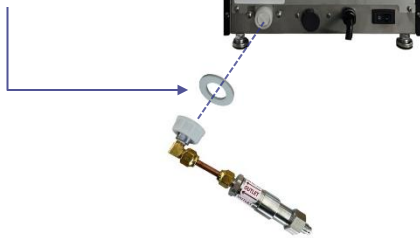


WARNING:

Read all Set Up Instructions **BEFORE** plugging machine into 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.
 Machine **must** be installed on a level surface.

1. Place brewer on a level countertop surface.
2. Connect the provided Strainer Assembly to Water Inlet.
 - a. The Water Inlet is located on the **back** of brewer, to the **left** of the power cord and power switch.
 - b. Place the white gasket inside of the plastic nut on Strainer Assembly **before** connecting it to Water Inlet.
 - c. Rotate plastic nut clockwise to secure the strainer assembly onto brewer inlet.

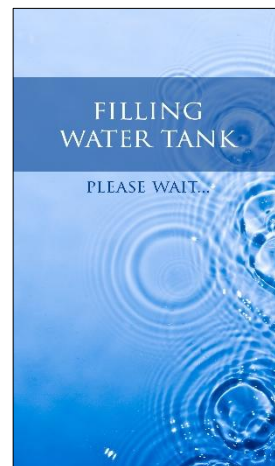
2b.
 Gasket must be placed inside plastic nut **BEFORE** installing strainer onto brewer!



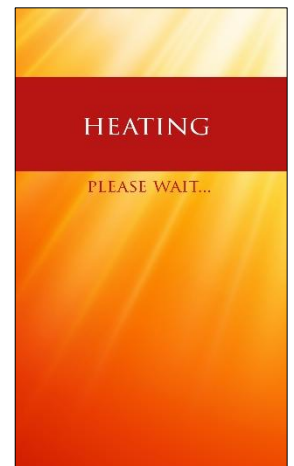
2c.
 Rotate plastic nut clockwise to tighten down & secure Strainer Assembly to brewer.



3. Connect ¼ inch flare water supply to the Strainer Assembly.
4. Turn water supply on.
5. Plug brewer into the appropriate voltage circuit as indicated on the serial tag.
6. Turn brewer power on. Power switch is on the **back** of brewer to the **right** of the water inlet.
7. Upon initial power-on:
 - a. The display tablet will boot-up.
 - b. The brewer will begin filling the tank with water.
Note: If the water in the tank has not filled to probe level within 4 minutes the brewer will enter an error mode & display an error alert. See pg. 33 for error alert information.
 - c. When the water reaches probe level, the tank will stop filling & begin heating.
 - d. When the water reaches temperature, the display will automatically change to the Main Menu.
8. Enter the Programming Menu to set desired parameters for brewer functions. Once parameters have been set, the brewer is operational / ready to use.



7b.



7c.

MACHINE SET UP

INSTALLING THE COFFEE BIBS

Coffee BIB Components

The Bistro Touch comes with the following components for holding/dispensing BIB (Bag-in-Box) coffee products.



(2x) Coffee Trays
PN: 121929



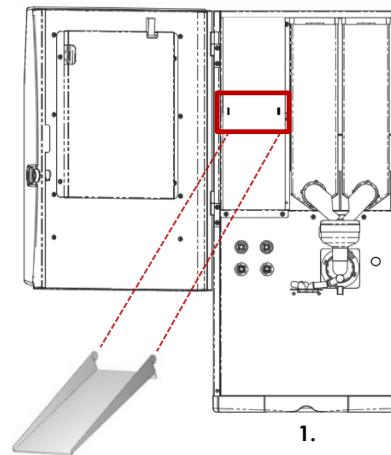
(1x) Product Shelf Panel
PN: 123036



(2x) Pump Connection Tubes
Left-Side / Pump 1 (18" Tube Assembly) PN: 123060
Right-Side / Pump 2 (12" Tube Assembly) PN: 120422

Installing the Coffee BIBs

1. Open the door and install the Product Shelf Panel into the two grooves on the left side of the cabinet (next to the hoppers)
2. Open the coffee product box and remove the BIB.
3. Place BIB in the Coffee Tray.
4. Remove the plastic insert from the BIB fitment on the product bag.
5. Locate the appropriate pump connection tube (attached to brewer below the Coffee Trays.) Thread the tube connector on to the product BIB fitment.
 - a. **LEFT-SIDE:** Pump 1 (labeled 'Coffee')
 - b. **RIGHT-SIDE:** Pump 2 (labeled 'Decaf')
6. Using finger & thumb only, rotate the tube connector clockwise to tighten onto product fitment. Stop when tube connector is fully seated against BIB product fixture. **Do not overtighten!**
7. Place the Coffee Tray onto appropriate shelf within brewer cabinet.
 - a. The tray for Pump 1 goes on the top shelf
 - b. The tray for Pump 2 goes on the bottom shelf
8. Position the connector tubing upward. Ensure tubes are not pinched or compressed.
9. Prime both pumps after products are installed. See pg. 23 for instructions.



1.



2.



3.



4.



6.



8.

MACHINE SET UP

FILLING THE POWDER HOPPERS



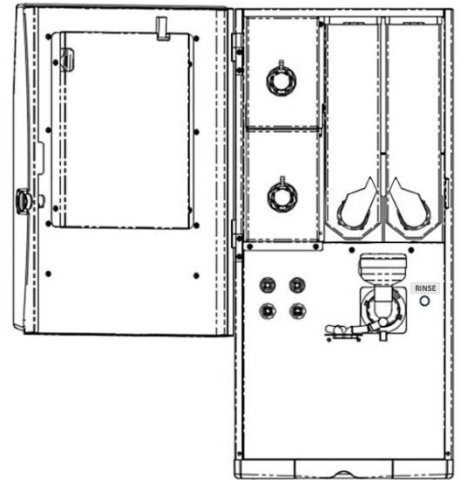
Hopper Components

The Bistro Touch comes with two hopper assemblies for holding and dispensing powder products.

- A. (1x) LEFT-SIDE Hopper Assembly**
PN: 128113
- B. (1x) RIGHT-SIDE Hopper Assembly**
PN: 128112

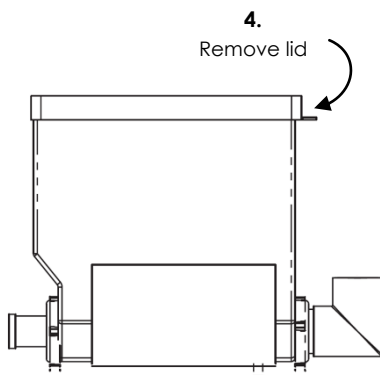
Filling the Powder Hoppers

1. Open brewer cabinet door to access hoppers.
2. Rotate hopper elbows upward.
3. Lift hopper up slightly & pull outward to remove from brewer.
4. Remove hopper lid.
5. Fill hopper with product. Do not exceed refill line!
 - a. **Only use soluble milk & chocolate products designed for automatic brewing equipment.**
 - b. Do not pack product down.
6. Replace hopper lid & install hopper back into brewer.
 - a. Ensure that the button on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location.
 - b. Ensure chocolate product is installed on the **LEFT** side & milk product is installed on the **RIGHT** side.
7. Repeat steps for the other product hopper.
8. Rotate hopper elbows down into whipper bowl.



2.

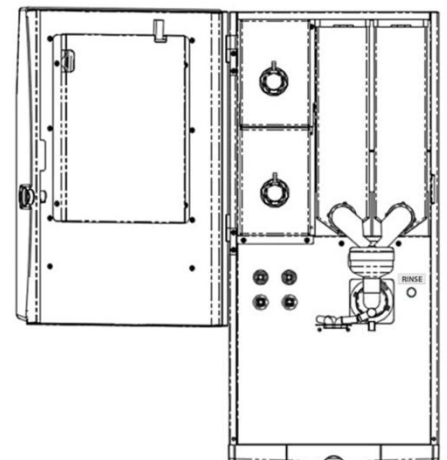
Rotate elbows up



5.

Fill hopper with powder product.
Do not exceed refill line

Only use soluble milk & chocolate products designed for automatic brewing equipment!

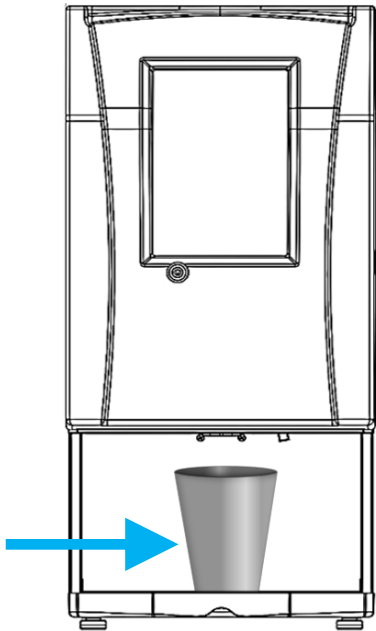


8.

Rotate hopper elbows down into mixing bowl

MACHINE OPERATION

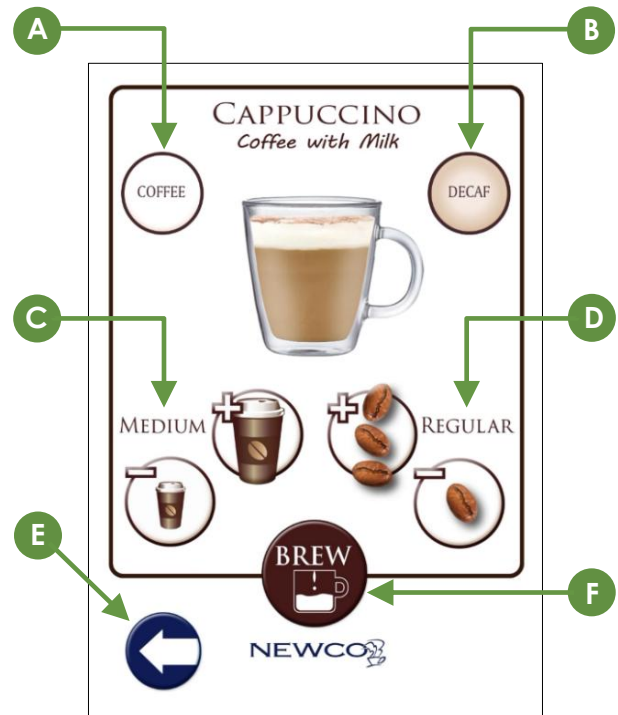
HOW TO BREW



1. Place a cup below the dispense area.
2. Tap the icon for desired beverage on display screen.
 - a. For iced beverages, fill glass ¾ full of ice before placing below dispense area.
3. Brewer will display the submenu for selected drink. From this menu, set the following drink customizations:
 - a. Coffee / Decaf
 - b. Desired drink size
 - c. Desired brew strength
4. Touch the '**BREW**' icon. Drink will begin dispensing.



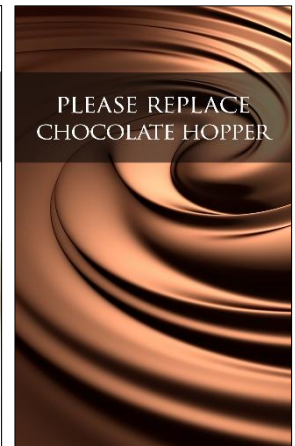
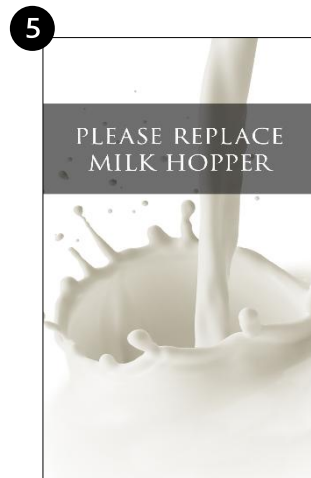
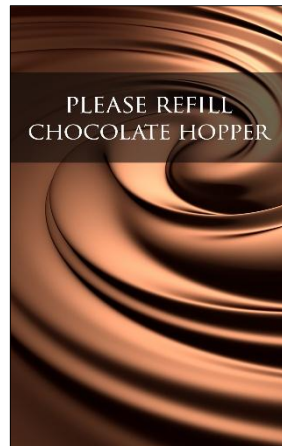
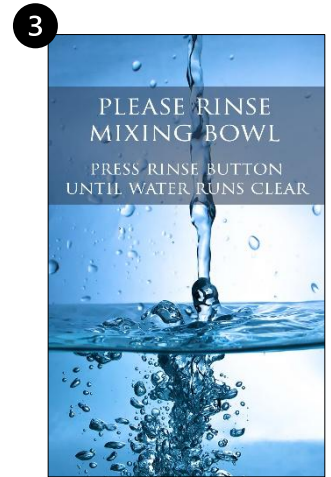
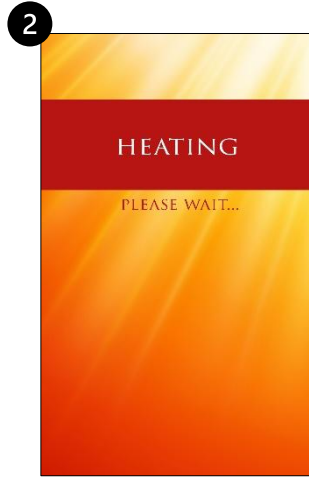
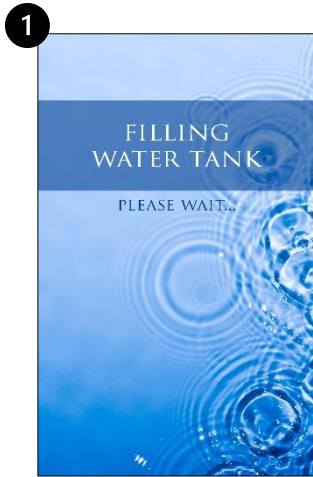
Tap icon for desired drink



Drink Submenu Options

- | | |
|-----------------------------------------|-----------------------------------------------|
| A. Regular Coffee (Pump 1) | D. Drink Strength
Tap (+) or (-) to adjust |
| B. Decaf Coffee (Pump 2) | E. Return to Drink Selection |
| C. Cup Size
Tap (+) or (-) to adjust | F. Begin brew cycle |

MACHINE OPERATION INFORMATION ALERTS



	ALERT TYPE	TO CLEAR
1	Brewer is filling the water tank.	No action needed. Alert will clear when tank is full.
2	Brewer is heating the water tank.	No action needed. Alert will clear when tank reaches temperature.
3	The whipper bowl needs to be rinsed.	Press & hold rinse button until water runs clear Remove whipper components & thoroughly wash <i>See pg. 26 for whipper maintenance instructions.</i>
4	The powder hopper is empty. <i>Powder Tracking must be enabled in the Setup Menu for this to display. See pg. 16 for information on the Setup Menu.</i>	Fill & replace powder hopper.
5	The powder hopper has been removed from brewer cabinet. The powder hopper is not seated correctly.	Replace or reseal powder hopper.

MACHINE PROGRAMMING

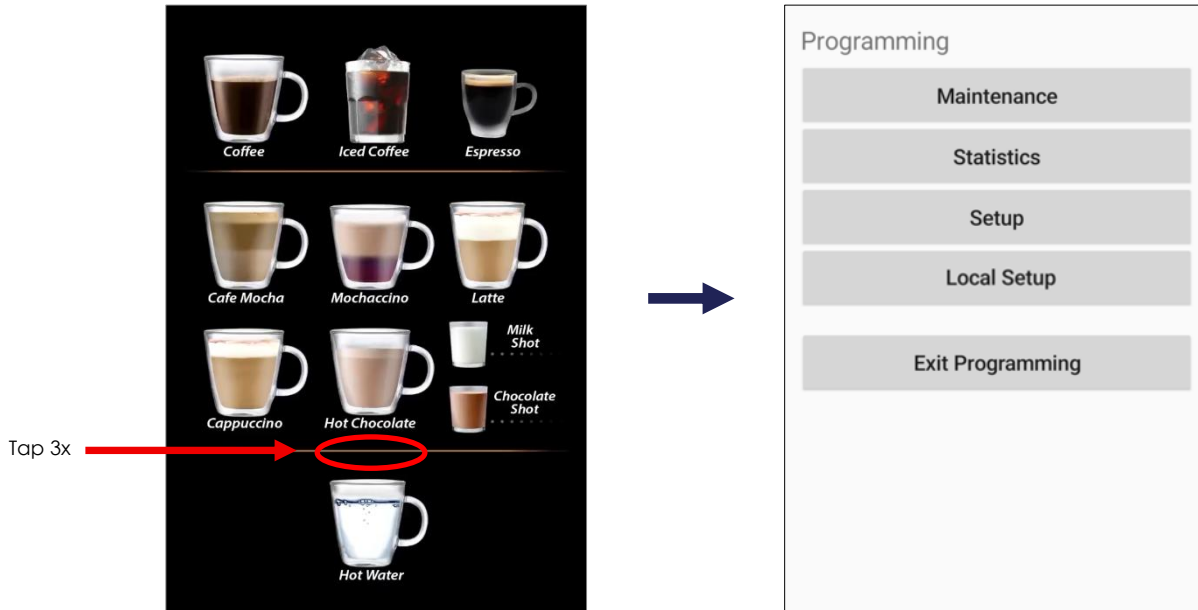
PROGRAMMING QUICK-GUIDE

MENU		AVAILABLE OPTIONS	
1	Enter Programming	See pg. 14 for instructions on accessing brewer programming.	
2	Maintenance	<ul style="list-style-type: none"> • Software Version • Board Version • Water Filter Remaining 	<ul style="list-style-type: none"> • Whipper Seal Remaining • Whipper Seal Reset • Water Filter Reset
3	Statistics	<ul style="list-style-type: none"> • Total Run Cycles • Total Water Usage (<i>gal</i>) 	<ul style="list-style-type: none"> • Chocolate Grams Remaining • Milk Grams Remaining
4	Setup	<ul style="list-style-type: none"> • Water Temperature • Energy Save Mode • Chocolate Bin Size • Cup Light • Global Ratio 1 / Global Ratio 2 • Drink Selection Menu 	<ul style="list-style-type: none"> • Powder Tracking • Energy Save Time • Milk Bin Size • Water Filter Size • Call For Service Number • Restore Factory Settings
5	Drink Selection	<ul style="list-style-type: none"> • Cup Configuration (<i>Small, Medium, Large</i>) • Mild Drink Enabled • Regular Drink Enabled • Bold Drink Enabled 	<ul style="list-style-type: none"> • Iced Coffee Enabled • Espresso Enabled • Roast 1 Custom Name • Roast 2 Custom Name
6	Calibration	<ul style="list-style-type: none"> • Chocolate Auger Cal Grams • Milk Auger Cal Grams • Water Cal Oz. • Mixing Bowl Cal Oz. 	<ul style="list-style-type: none"> • Bypass Water Cal Oz* <p>*Note: DO NOT UTILIZE THIS CALIBRATION FUNCTION!</p> <p>Bypass Water Cal option is <u>not</u> utilized with the Bistro Touch.</p>
7	Recipe Entry	<ul style="list-style-type: none"> • Recipe Name • Recipe Number • Recipe Type • Mixing Bowl Volume • Milk Gms/Oz 	<ul style="list-style-type: none"> • Peri Pretime • Water Volume • Coffee Delay • Chocolate Gms/Oz
8	Local Setup	<ul style="list-style-type: none"> • Sleep Timeout 	<ul style="list-style-type: none"> • Brewing Screen

MACHINE PROGRAMMING

Accessing Lower Level Programming

The Lower Level Programming menu offers options to adjust brewer settings and view brewer statistics. To enter the lower level programming, tap three times where circled on the image below.

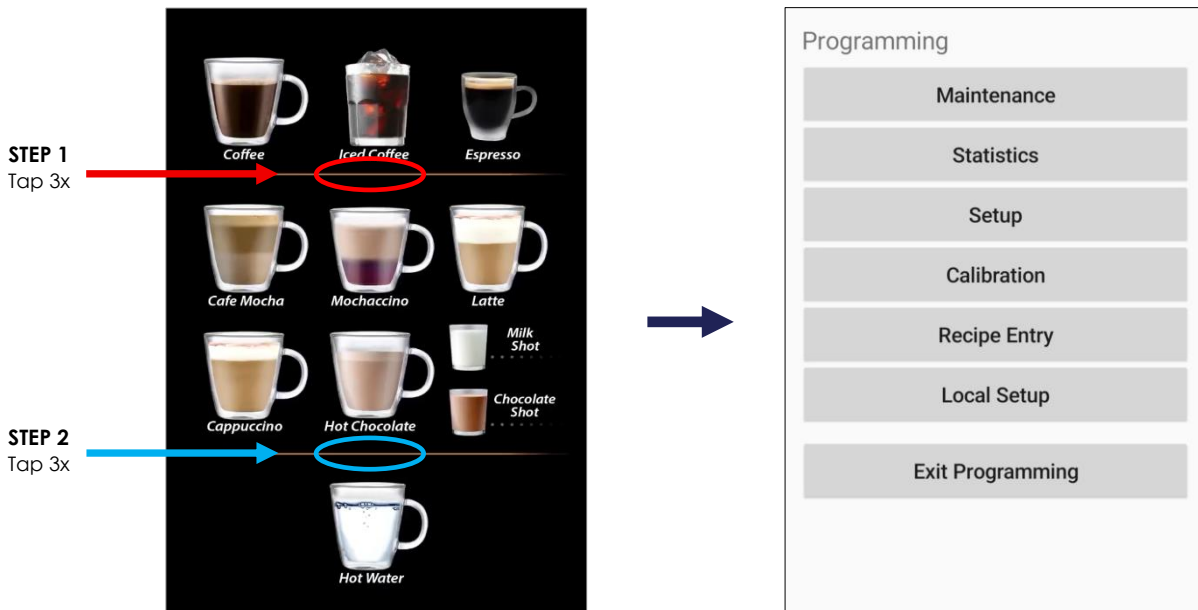


Accessing Upper Level Programming

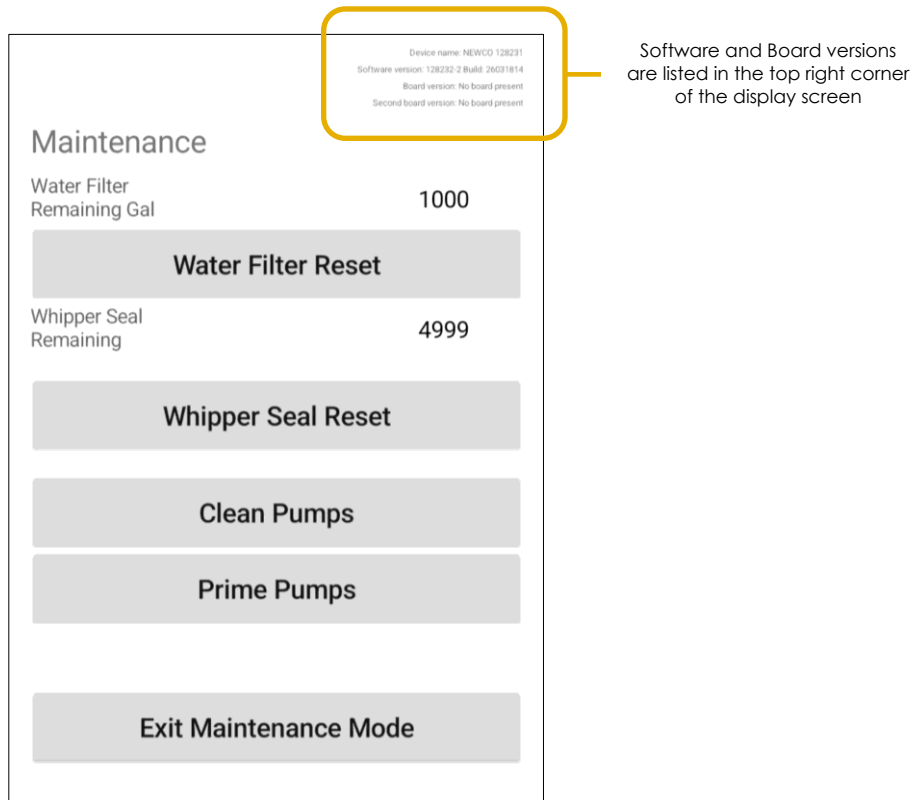
The Upper Level Programming menu includes options to calibrate your machine and edit recipes. To enter the upper level programming:

1. Tap in the center of the upper bar (circled in red) three times.
2. Tap in the center of the lower bar (circled in blue) three times.

Note: If a brewing icon is accidentally touched, use the back arrow to return to the Drink Selection Menu.



MACHINE PROGRAMMING MAINTENANCE MENU



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 or firmware versions.

1. Software Version

Indicates the version of software that the brewer tablet is running.

Board Version

Indicates the version of software that the main board is running.

2. Water Filter Remaining Gal

Displays the remaining water filter gallons left before the filter needs to be changed.

3. Water Filter Reset

Select this after changing filters to reset water filter countdown. This field will only display when a water filter size is set in the Setup Menu.

4. Whipper Seal Remaining

Displays the remaining number of powdered drink cycles until the Whipper Seal needs to be replaced.
Whipper seal must be replaced after 5000 uses!

5. Whipper Seal Reset

Tap to reset the Whipper Seal Remaining count to 5000 after installing a new whipper seal.

See pg. 26 for Whipper Maintenance Instructions

6. Clean Pumps / Prime Pumps

Tap to access the Cleaning & Priming menu.

See pg. 21 for instructions on cleaning the pumps

MACHINE PROGRAMMING

SETUP MENU

To Edit a Setting:

Tap desired field to highlight, then use the (+) or (-) to adjust value. Press “Exit Setup Mode” when finished to save changes.

Setup			
Water Temperature	180	Powder Tracking	ON
Energy Save Mode	OFF	Energy Save Time	4.0
Chocolate Bin Size	2130	Milk Bin Size	1440
Cup Light	DISPENSE ONLY	Global Ratio 1	30
Water Filter Size	OFF	Global Ratio 2	30
Call for Service Number	1-800-556-3982		
Touchless	OFF		
Touchless Delay (seconds)	5		
+		-	
Drink Selection Menu			
Restore Factory Settings			
Exit Setup Mode			

1. Water Temperature

Displays the set temperature of water in the hot water tank.

Range: 140°F – 205°F

Default: 180°F

2. Energy Save Mode

OFF: The brewer will continuously maintain the set temperature of the water in the hot water tank.

SEMI: The set point of water in the hot water tank is reduced to 180°F until interaction is detected.

FULL: The heater in the hot water tank is disabled until the brewer detects any interaction.

3. Chocolate Bin Size

Use to input the weight of powder product loaded into the chocolate hopper (*in grams.*)

This setting is only accessible when Powder Tracking is set to **ON**.

4. Cup Light

OFF: The cup light is disabled.

DISPENSE ONLY: The cup light will only turn on when the brewer is actively dispensing a beverage.

ALWAYS ON: The cup light is always on.

5. Water Filter Size

Turn water filter tracking on/off. If water filter size is set, the Water Filter Remaining count is viewable in the Maintenance Menu.

Range: 500 gal – 3000 gal, OFF

See pg. 15 for more information on the Maintenance Menu.

6. Call for Service Number

Enter the contact number for your brewer service/maintenance provider. This number will display whenever the brewer displays an error message.

7. Powder Tracking

Set to **ON** to have brewer track amount of product currently in the milk/chocolate powder hoppers. The powder remaining count is viewable in the Maintenance Menu.

See pg. 15 for more information on the Maintenance Menu.

8. Energy Save Time

Use to adjust the amount of time (from last dispense) until the brewer enters the chosen Energy Save Mode.

Note: This setting will not take effect if Energy Save Mode is set to **OFF**.

9. Milk Bin Size

Use to input the weight of powder product loaded into the milk hopper (*in grams.*)

This setting is only accessible when Powder Tracking is set to **ON**.

10. Drink Selection Menu

Tap to enter the Drink Selection Menu. See pg. 17 for more information.

MACHINE PROGRAMMING

SETUP MENU

Drink Selection Menu

Drink Selection Menu

Small Cup Config	8 oz	Mild Drink Enabled	ON						
Medium Cup Config	10 oz	Regular Drink Enabled	ON						
Large Cup Config	12 oz	Bold Drink Enabled	ON						
Iced Coffee Enabled	ON	Default Cup Size	MED						
Espresso Enabled	ON								
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Roast 1</td> <td style="width: 20%; text-align: center;">Coffee</td> <td style="width: 60%;">Roast 1 Custom Name</td> </tr> <tr> <td>Roast 2</td> <td style="text-align: center;">Decaf</td> <td>Roast 2 Custom Name</td> </tr> </table>				Roast 1	Coffee	Roast 1 Custom Name	Roast 2	Decaf	Roast 2 Custom Name
Roast 1	Coffee	Roast 1 Custom Name							
Roast 2	Decaf	Roast 2 Custom Name							
+		-							
Exit Drink Selection Menu									

1. [SMALL] [MEDIUM] [LARGE] Cup Config

Set to **OFF** to disable a specific drink size option in the Beverage Submenu.

2. [MILD] [REGULAR] [BOLD] Drink Enabled

Set to **OFF** to disable a specific brew strength option in the Beverage Submenu.

3. Iced Coffee Enabled

Set to **OFF** to disable all Iced Coffee drink selections. When disabled, the Iced Coffee icon will no longer display on the Main Beverage Selection Screen.

4. Espresso Enabled

Set to **OFF** to disable the 'Espresso' option. When disabled, the Espresso icon will no longer display on the Main Beverage Selection Screen.

5. Default Cup Size

Sets the default drink size displayed when a beverage selection submenu is accessed.

Note: Default cup Size must have a set size. If this Option is set to '**OFF**', operator will not be able to exit the Drink Selection Menu.

6. Roast 1 / Roast 2

Use to set the coffee type installed for Pump 1 / Pump 2 (*Regular or Decaf.*)

Tap the field next to 'Roast 1 / 2 Custom Name' to input a custom name.

PUMP 1: Bottom Coffee BIB Tray, Left Side Coffee Inlet

PUMP 2: Top Coffee BIB Tray, Right Side Coffee Inlet

MACHINE PROGRAMMING

STATISTICS MENU

Statistics	
Total Run Cycles	1
Total Water Usage (Gal)	0
Chocolate Grams Remain	2130
Milk Grams Remaining	1440
<input type="button" value="Exit Statistics Mode"/>	

1. Total Run Cycles

Displays the total number of drinks dispensed by the brewer

2. Total Water Usage (Gal)

Displays the total amount of water dispensed by the brewer (*in gallons*)

3. Chocolate Grams Remain

Displays the current amount of product in the chocolate powder hopper (*in grams*)

Powder tracking must be enabled in the Setup Menu for brewer to track this value.

See pg. 16 for more information on the Setup Menu.

4. Milk Grams Remain

Displays the current amount of product in the milk powder hopper (*in grams*)

Powder tracking must be enabled in the Setup Menu for brewer to track this value.

See pg. 16 for more information on the Setup Menu.

LOCAL SETUP

1. Sleep Timeout

Displays the amount of time (*in minutes*) that the main brewer display will stay up between interactions. When the time limit is reached, the display will change to a sleep screen.

2. Brewing Screen

DFLT: Newco standard slates display when a drink is brewing.

LOGO: The brewer logo displays when a drink is brewing.

3. Network Setup

For future use.

Local Setup	
Sleep Timeout	2m
Brewing Screen	DFLT
<input type="button" value="+"/> <input type="button" value="-"/>	
<input type="button" value="Network Setup"/>	
<input type="button" value="Exit Local Setup Mode"/>	

MACHINE PROGRAMMING

RECIPE ENTRY

Recipe Entry

Recipe Name	Mochaccino 6oz Tpl		
Recipe Number	95	Recipe Type	5
Peri Pretime	46	Water Vol	13
Coffee Delay		Pump Strength	80
Mixing Bowl Vol	23		
Choc Gms/Oz	51	Milk Gms/Oz	43

+

-

Save Recipe

Exit Recipe Entry

1. Recipe Name / Recipe Number / Recipe Type

Touch the **Recipe Number** field to highlight. Use the **(+)** or **(-)** to scroll through pre-programmed recipes.
See pg. 20 for a complete list of pre-programmed recipes

2. Peri Pretime

Sets the length of time that the pump runs when pulling product from the coffee BIBs.
Range: 0 - 200

3. Water Volume

Sets the amount of water to be mixed with the BIB coffee concentrate for a recipe.
Adjusting this setting affects the Coffee to Water Ratio / brew strength.
Range: 5 – 200

4. Pump Strength

Sets the DC pump strength for a specific recipe.
Range: 10% – 100%

5. Mixing Bowl Volume

Sets the amount of water dispensed into the mixing bowl for mixing powder products.
This setting only affects specialty drinks (recipes that use milk and/or chocolate powder from the hoppers.)
Range: 5 – 200

6. Chocolate / Milk Gms / Oz

Sets the amount of powder product (in grams) used for a specific recipe. 0- 80
This setting only affects specialty drinks (recipes that use milk and/or chocolate powder from the hoppers.)
Range: 0 – 80 grams

MACHINE PROGRAMMING

RECIPE ENTRY

Recipe List

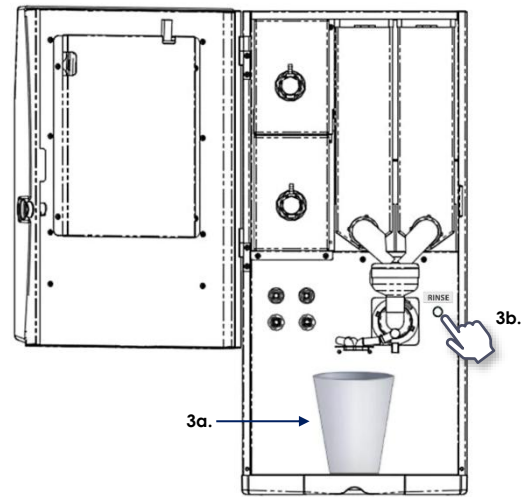
The following chart displays the name and number of all pre-programmed recipes.

0	Coffee 6oz Mild	45	Latte 12oz Single	90	Espresso Shot Single
1	Coffee 6oz Reg	46	Latte 12oz Double	91	Espresso Shot Double
2	Coffee 6oz Bold	47	Latte 12oz Triple	92	Espresso Shot Triple
3	Coffee 8oz Mild	48	Latte 16oz Single	93	Mochaccino 6oz Single
4	Coffee 8oz Reg	49	Latte 16oz Double	94	Mochaccino 6oz Double
5	Coffee 8oz Bold	50	Latte 16oz Triple	95	Mochaccino 6oz Triple
6	Coffee 10oz Mild	51	Latte 20oz Single	96	Mochaccino 8oz Single
7	Coffee 10oz Reg	52	Latte 20oz Double	97	Mochaccino 8oz Double
8	Coffee 10oz Bold	53	Latte 20oz Triple	98	Mochaccino 8oz Triple
9	Coffee 12oz Mild	54	Cappuccino 6oz Single	99	Mochaccino 10oz Single
10	Coffee 12oz Reg	55	Cappuccino 6oz Double	100	Mochaccino 10oz Double
11	Coffee 12oz Bold	56	Cappuccino 6oz Triple	101	Mochaccino 10oz Triple
12	Coffee 16oz Mild	57	Cappuccino 8oz Single	102	Mochaccino 12oz Single
13	Coffee 16oz Reg	58	Cappuccino 8oz Double	103	Mochaccino 12oz Double
14	Coffee 16oz Bold	59	Cappuccino 8oz Triple	104	Mochaccino 12oz Triple
15	Coffee 20oz Mild	60	Cappuccino 10oz Single	105	Mochaccino 16oz Single
16	Coffee 20oz Reg	61	Cappuccino 10oz Double	106	Mochaccino 16oz Double
17	Coffee 20oz Bold	62	Cappuccino 10oz Triple	107	Mochaccino 16oz Triple
18	Iced Coffee 6oz Mild	63	Cappuccino 12oz Single	108	Mochaccino 20oz Single
19	Iced Coffee 6oz Reg	64	Cappuccino 12oz Double	109	Mochaccino 20oz Double
20	Iced Coffee 6oz Bold	65	Cappuccino 12oz Triple	110	Mochaccino 20oz Triple
21	Iced Coffee 8oz Mild	66	Cappuccino 16oz Single	111	Café Mocha 6oz Mild
22	Iced Coffee 8oz Reg	67	Cappuccino 16oz Double	112	Café Mocha 6oz Reg
23	Iced Coffee 8oz Bold	68	Cappuccino 16oz Triple	113	Café Mocha 6oz Bold
24	Iced Coffee 10oz Mild	69	Cappuccino 20oz Single	114	Café Mocha 8oz Mild
25	Iced Coffee 10oz Reg	70	Cappuccino 20oz Double	115	Café Mocha 8oz Reg
26	Iced Coffee 10oz Bold	71	Cappuccino 20oz Triple	116	Café Mocha 8oz Bold
27	Iced Coffee 12oz Mild	72	Hot Cocoa 6oz Mild	117	Café Mocha 10oz Mild
28	Iced Coffee 12oz Reg	73	Hot Cocoa 6oz Reg	118	Café Mocha 10oz Reg
29	Iced Coffee 12oz Bold	74	Hot Cocoa 6oz Bold	119	Café Mocha 10oz Bold
30	Iced Coffee 16oz Mild	75	Hot Cocoa 8oz Mild	120	Café Mocha 12oz Mild
31	Iced Coffee 16oz Reg	76	Hot Cocoa 8oz Reg	121	Café Mocha 12oz Reg
32	Iced Coffee 16oz Bold	77	Hot Cocoa 8oz Bold	122	Café Mocha 12oz Bold
33	Iced Coffee 20oz Mild	78	Hot Cocoa 10oz Mild	123	Café Mocha 16oz Mild
34	Iced Coffee 20oz Reg	79	Hot Cocoa 10oz Reg	124	Café Mocha 16oz Reg
35	Iced Coffee 20oz Bold	80	Hot Cocoa 10oz Bold	125	Café Mocha 16oz Bold
36	Latte 6oz Single	81	Hot Cocoa 12oz Mild	126	Café Mocha 20oz Mild
37	Latte 6oz Double	82	Hot Cocoa 12oz Reg	127	Café Mocha 20oz Reg
38	Latte 6oz Triple	83	Hot Cocoa 12oz Bold	128	Café Mocha 20oz Bold
39	Latte 8oz Single	84	Hot Cocoa 16oz Mild	129	Shot of Chocolate
40	Latte 8oz Double	85	Hot Cocoa 16oz Reg	130	Shot of Milk
41	Latte 8oz Triple	86	Hot Cocoa 16oz Bold		
42	Latte 10oz Single	87	Hot Cocoa 20oz Mild		
43	Latte 10oz Double	88	Hot Cocoa 20oz Reg		
44	Latte 10oz Triple	89	Hot Cocoa 20oz Bold		

CLEANING

DAILY CLEANING INSTRUCTIONS

1. Wipe brewer down with a damp cloth to remove any residue.
2. Remove drip tray & empty contents. Hand wash drip tray components.
Note: Drip Tray is **NOT** dishwasher safe!
3. Run a rinse cycle to remove residue from the whipper bowl:
 - a. Place an empty 12oz cup under the dispense area.
 - b. Open brewer cabinet door & locate the 'RINSE' button.
 - c. Press & hold rinse button until water runs clear.
 - d. Discard contents in cup.



Press and hold **RINSE** button to clean the whipper bowl

CLEANING AND PRIMING THE PUMPS

1. Place an empty cup (capable of holding at least 16oz) under the dispense area.
Note: DO NOT USE A STYROFOAM VESSEL TO COLLECT CLEANING SOLUTION!
2. Access the Cleaning Menu:
 - a. Touch & hold in the bottom left corner of the display screen for approx. five seconds.
 - b. Release touch. Shortcut icons for the Clean & Prime menus will appear in the lower left/right corners.
 - c. Tap the '**Clean**' icon (left side.) The Cleaning Menu will appear on the display.

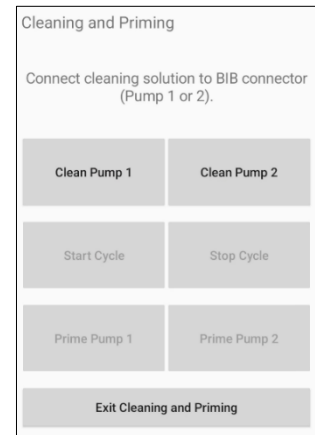


2a.

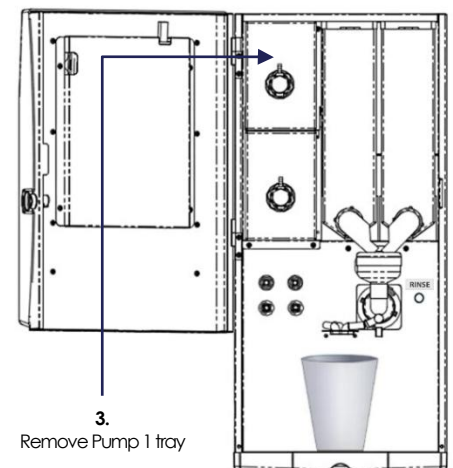
Press & hold for approx. 5 seconds



2c.



3. Open brewer cabinet & remove the top BIB coffee tray (**Pump 1**)
4. Disconnect the Pump 1 connection tube from the BIB coffee product.



3. Remove Pump 1 tray

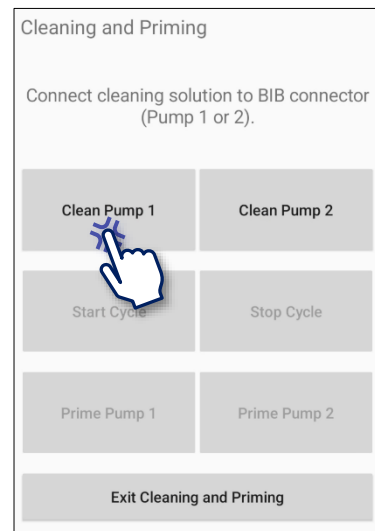
CLEANING

CLEANING AND PRIMING THE PUMPS *(continued)*

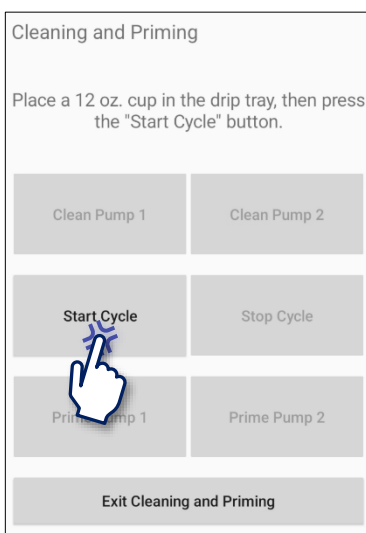
5. Connect the Pump 1 connection tube to a BIB of cleaning solution.
6. Tap 'Clean Pump 1' to highlight.
7. Tap 'Start Cycle'. The cleaning cycle will start & finish automatically. Cleaning cycle runs for approx. 2.5 minutes.
8. When the cleaning cycle ends, disconnect the cleaning solution from BIB connector and reconnect the Pump 1 connection tube to coffee product.
9. The brewer will automatically prompt user to prime the pump once the cleaning cycle ends.
PUMP MUST BE PRIMED AFTER RUNNING A CLEANING CYCLE!
10. Discard contents in cup from the cleaning cycle & replace cup in dispense area.
11. Touch & hold 'Prime Pump 1'. Liquid will begin dispensing into cup.
12. Release 'Prime Pump 1' button once cup is full. Discard contents.
13. Touch 'Exit Cleaning and Priming' to return to the main beverage selection menu.
14. Repeat steps 1 – 12 for Pump 2.



5. Connect tube to BIB cleaning / flushing solution



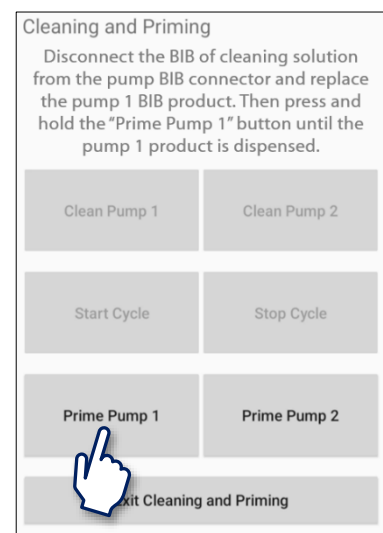
6.



7.



8.



11.

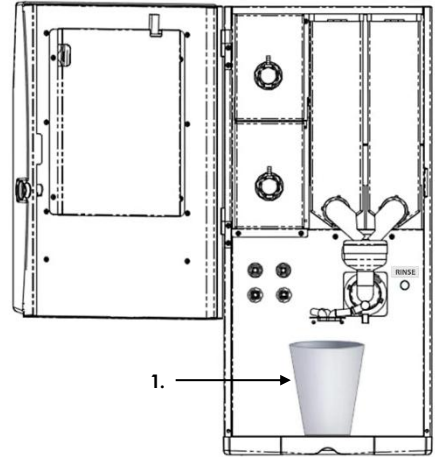
CLEANING INSTRUCTIONS

CLEANING AND PRIMING THE PUMPS

Priming the Pumps

To prime the pumps **without running a cleaning cycle**, perform the following steps:

1. Place an empty 16oz cup under the dispense area.
2. Access the Cleaning and Priming menu:
 - a. Touch & hold the empty space to the **LEFT** of the hot water icon for approx. five seconds.
 - b. Release screen. Shortcut icons for '**Clean**' and '**Prime**' will appear in the lower left/right corners.
 - c. Tap the '**Prime**' icon to enter the Cleaning and Priming menu.
3. Touch & hold the '**Prime**' button for intended pump. Liquid will begin dispensing into cup.
4. Release '**Prime**' button once cup is full. Discard contents.
5. Tap '**Exit Cleaning and Priming**' to return to the main beverage selection menu.

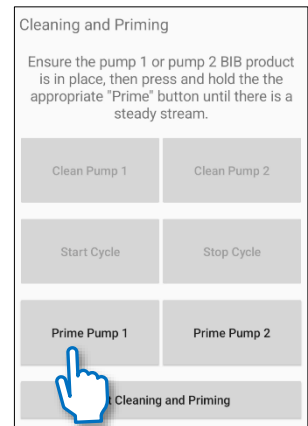


2b.

Touch & hold for approx. 5 seconds



2c.



3.

Flush Products and Fittings

The following brewer cleaning / flushing products are available for purchase through Newco.



Easy Clean Solution
PN: 900083



Product shown removed from box



Scholle Fitting
(for connection tubes)
PN: 107117

SERVICING THE MACHINE

CALIBRATION INSTRUCTIONS



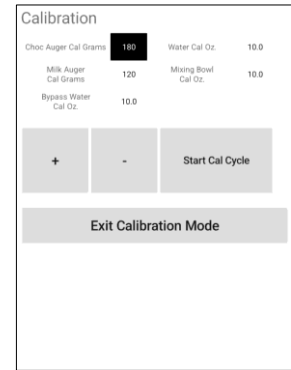
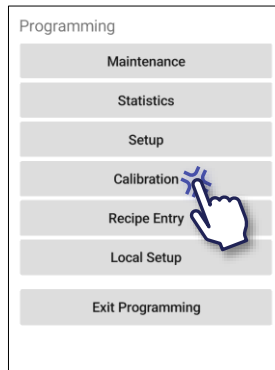
WARNING:

Read all instructions thoroughly **BEFORE** servicing brewer!
Improper calibration procedures may affect product dispense ratios & negatively impact brewed drink flavor.

Accessing the Calibration Menu

Enter the Calibration Menu by accessing **Upper Level Programming** and selecting '**Calibration**'.

(see pg. 14 for more information on accessing upper level programming)



Tap **3x** in the center of the top line, then **3x** in the center of the bottom line to access Upper Level Programming

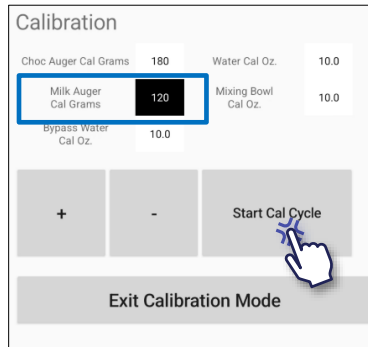
1. Auger Calibration (Chocolate / Milk)

Required Supplies:

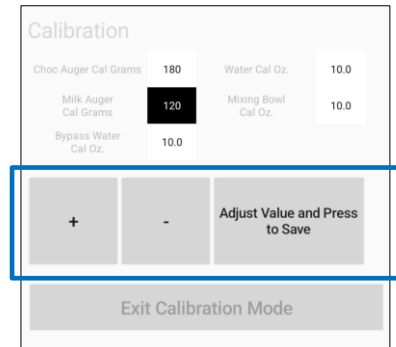
- Food Scale
 - 12 oz. cup
- a. Place 12oz cup centered on a food scale and tare (grams.)
 - b. Ensure both hoppers are full of powder product.
 - c. Rotate both hopper elbows up.
 - d. Remove the whipper chamber from brewer & set aside.
See pg. 27 for whipper disassembly instructions
 - e. Select the field for the intended auger to calibrate (Chocolate or Milk.)
 - f. Rotate the intended hopper elbow down (for the auger being calibrated)
 - g. Hold the 12oz cup below the selected hopper elbow.
 - h. Tap '**Start Cal Cycle**'. Powder will begin dispensing into cup.
 - i. Once cycle completes, weigh the contents of the cup in grams
 - j. Input weight into highlighted field using the **(+)** and **(-)**. Save value when finished.
 - k. Repeat steps for other auger.



1g.



1h.



1j.

SERVICING THE MACHINE

CALIBRATION INSTRUCTIONS



WARNING:

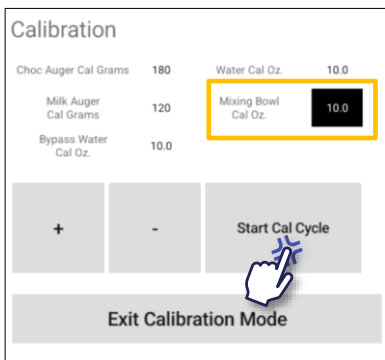
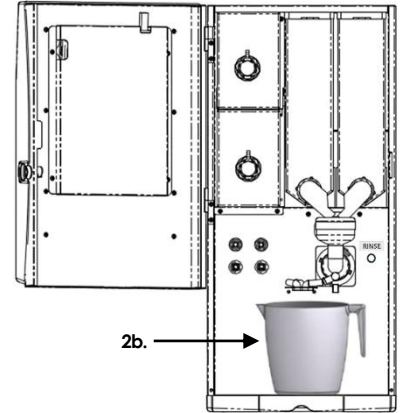
Read all instructions thoroughly **BEFORE** servicing brewer!
Improper calibration procedures may affect product dispense ratios & negatively impact brewed drink flavor.

2. Mixing Bowl Calibration

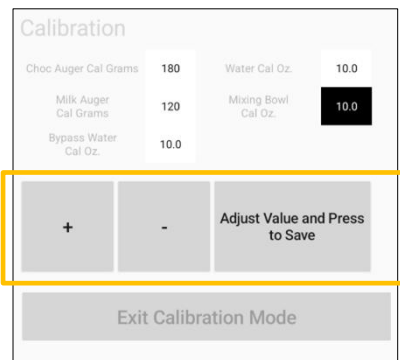
Required Supplies:

- Food Scale
- Large pitcher for collecting liquid (*capable of holding at least 30 fl. oz*)

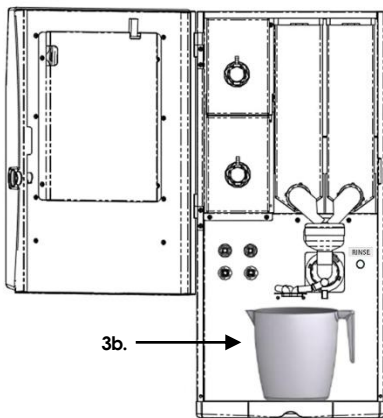
- Place a large pitcher onto a food scale and tare (*ounces*)
- Place the tared pitcher onto brewer below the dispense area.
Note: Remove drip tray if pitcher is too large.
- Tap the **'Mixing Bowl Cal Oz.'** field to highlight.
- Tap **'Start Cal Cycle'**. Water will begin dispensing into pitcher.
- Once cycle completes, weigh the contents of the pitcher in ounces.
- Input weight into highlighted field using the **(+)** and **(-)**. Save value when finished.



2c. & 2d.



2f.

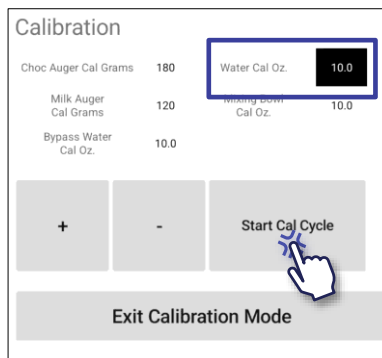


3. Water Calibration

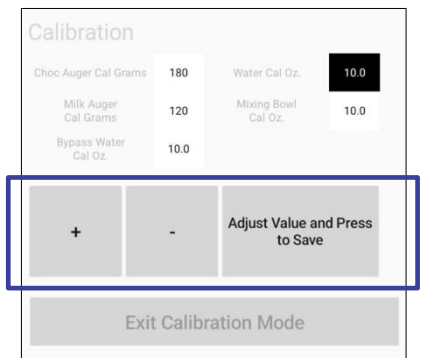
Required Supplies:

- Food Scale
- Large pitcher for collecting liquid (*capable of holding at least 30 fl. oz*)

- Place a large pitcher onto a food scale and tare (*ounces*)
- Place the tared pitcher onto brewer below the dispense area.
Note: Remove drip tray if pitcher is too large.
- Tap the **'Water Cal Oz.'** field to highlight.
- Tap **'Start Cal Cycle'**. Water will begin dispensing into pitcher.
- Once cycle completes, weigh the contents of the pitcher in ounces.
- Input weight into highlighted field using the **(+)** and **(-)**. Save value when finished.



3c. & 3d.

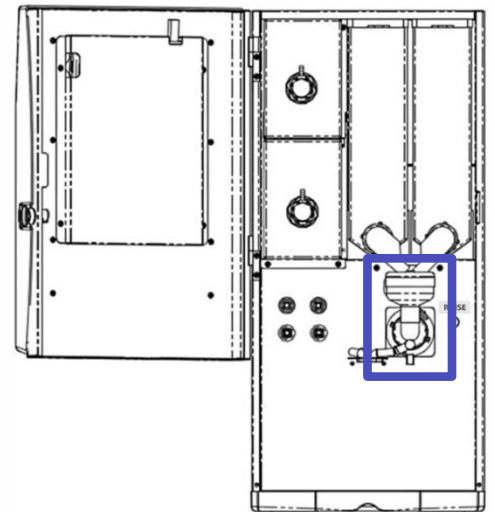
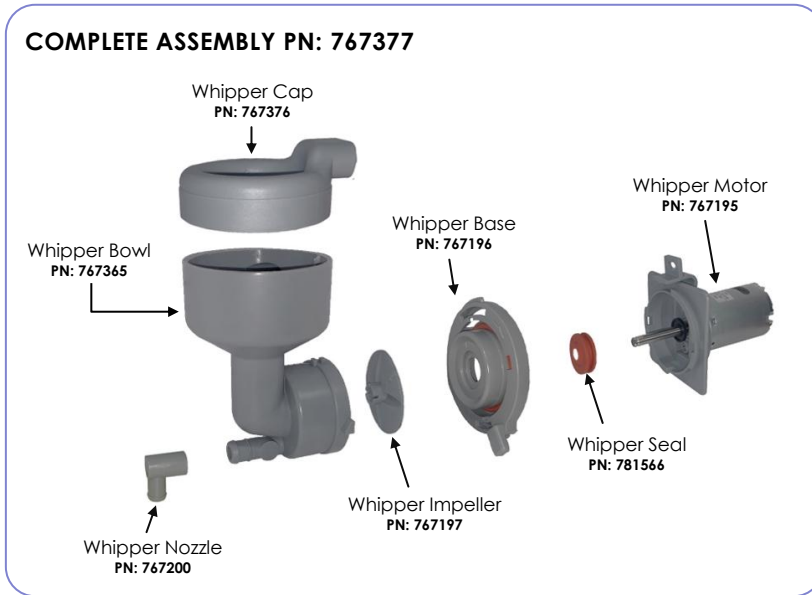


3f.

SERVICING THE MACHINE

WHIPPER MAINTENANCE INSTRUCTIONS

Whipper Components



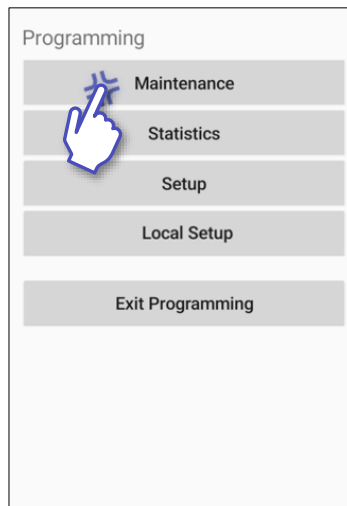
The Whipper Assembly is located below the product hoppers

Whipper Seal Count

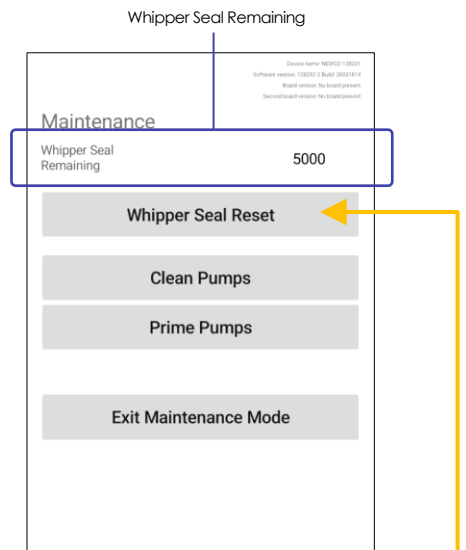
Always check the status of the whipper seal before performing any whipper maintenance procedures! The whipper seal remaining count is displayed on the **Maintenance Menu** within brewer programming.



Tap screen **3x** where indicated to access programming menu



Select **'Maintenance'**



- The whipper seal remaining count **DECREASES** by **(1)** every brew cycle.
- When the count reaches **(0)**, brewer will display a **"Change Whipper Seal"** alert.
- Select **'Whipper Seal Reset'** **AFTER** installing a new whipper seal. This resets the whipper seal count to 5000.

! The whipper seal must be replaced after 5000 cycles!
WHIPPER SEAL PN: 781566

SERVICING THE MACHINE

WHIPPER MAINTENANCE INSTRUCTIONS

Removing The Whipper Components from Brewer



WARNING:

Disconnect brewer from power before servicing or installing machine components!



3.

1. Run a rinse cycle to remove any residue from the whipper bowl.
2. Turn machine power **OFF** & disconnect brewer from power.
3. Turn hopper elbows upwards.
4. Disconnect whipper nozzle from whipper bowl & remove the whipper cap.
5. Hold the whipper bowl & turn base knob counterclockwise from the 6 o'clock position to the 5 o'clock position.
6. Pull whipper bowl away from the machine.
7. Gently pull the impeller away from the motor shaft to remove.
Note: The impeller is set securely in place. You may need a bit of force to remove it.
8. Unlock the base from motor assembly by turning knob counterclockwise to the 4 o'clock position.
9. Gently pull whipper base out of the motor assembly.
Note: Base may need to be wiggled slightly to clear locking tabs from motor assembly.
10. Push the whipper seal out from the whipper base.



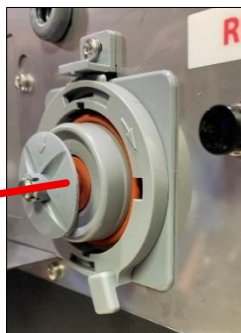
4.



5.



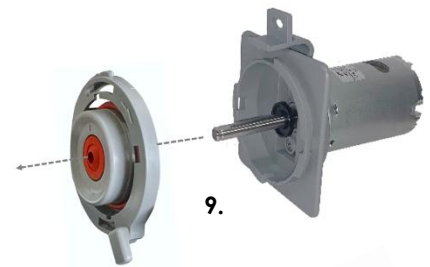
6.



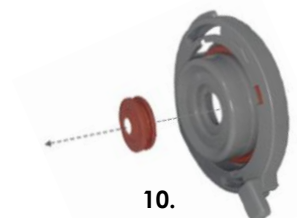
7.



8.



9.



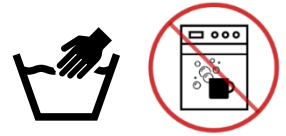
10.

SERVICING THE MACHINE

WHIPPER MAINTENANCE

Cleaning the Whipper Assembly

1. Hand-wash all whipper components with warm soapy water & thoroughly rinse.
DO NOT PUT WHIPPER COMPONENTS IN THE DISHWASHER!
2. Wipe down the motor shaft with warm water to remove all old lubrication.
3. Ensure all components are completely dry before reassembly.



Handwash whipper components.
DO NOT PUT COMPONENTS IN DISHWASHER!

Reinstalling the Whipper Assembly

1. Set The Whipper Seal into the Whipper Base

- a. Locate the small, raised indicator line on the whipper seal & on the whipper base.
- b. Align the raised indicator lines on both components & press the conical side of the whipper seal into the back of the whipper base.



NOTE: INDICATOR LINES MUST BE FULLY ALIGNED!

Whipper Seal will not properly seat on Whipper Base if the indicator lines are not fully aligned!
Whipper Seal will become misshapen, impacting the performance & lifespan of the entire brewer.

2. Lubricate Whipper Seal & Install Whipper Base onto Whipper Motor Shaft

- a. Cover the front hole in the whipper seal with one finger & fill the back of seal with food grade lubricant.
FOOD GRADE LUBRICANT PN: 900039
- b. Slide the base & seal onto the motor shaft.
- c. Turn the base knob clockwise to the 5 o'clock position to lock the base into motor assembly.



2a.



2b.



2c.

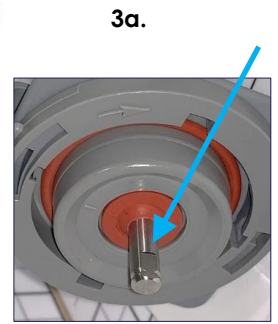
SERVICING THE MACHINE

WHIPPER MAINTENANCE

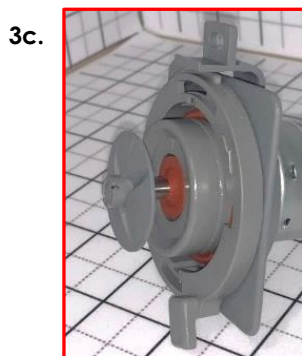
Reinstalling the Whipper Assembly *(continued)*

3. Install The Impeller onto the Motor Shaft

- Locate the arrow indicator on the front of the impeller & the flat section on the motor shaft.
- Align the arrow indicator on the impeller with the flat section of the motor shaft.
The impeller should be aligned with the front facing away from the motor.
- Slide the impeller onto the motor shaft. An audible click will be heard when the impeller is correctly set into place.



3b.



Impeller not pushed on far enough



Impeller pushed on too far



Proper placement

4. Install the Whipper Bowl onto the Whipper Assembly

- Re-attach whipper bowl into the groove of the whipper base.
- Turn the base knob clockwise from the 5 o'clock position to the 6 o'clock position to lock the whipper bowl into base.



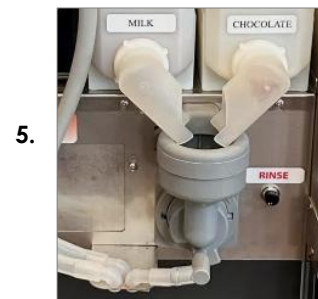
4a.



4b.

5. Replace Cap & Nozzle onto the Whipper Bowl

- Re-attach whipper cap & nozzle to the whipper bowl.
- Turn hopper elbows downward into the whipper bowl.



5.

SERVICING THE MACHINE

MACHINE ACCESS POINTS



WARNING:

Toggle brewer power **OFF** and disconnect from power source **BEFORE** removing panels!

1. Pump Access

To access the pumps:

- Toggle brewer power **OFF** and disconnect from power source.
- Open brewer cabinet door.
- Rotate hopper elbows upward and remove both hoppers from cabinet.
- Remove both BIB trays from cabinet.
- Use a Phillips Head screwdriver to partially unscrew the 3x screws (*circled*) on the panel above the whipper assembly.
DO NOT FULLY REMOVE SCREWS!
- Lift panel upward to clear screws. Remove panel from brewer cabinet and set aside.



1e.

2. Back Panel

Remove the Back Panel to access to the following components:

- Power switch and power cord
- Inlet Valve
- Hot water tank
- Transformer
- Auger motors
- Fan assembly
- Auxiliary board
- Tablet power supply & cord

To remove the back panel:

- Toggle brewer power **OFF** and disconnect from power source.
- Use a Phillips Head screwdriver to remove the **(4x)** screws (*circled*) from the back panel. Set screws aside.
- Use a Phillips head screwdriver to remove the **LOWER RIGHT** screw from the fan assembly. Set screw aside.
- Remove panel & set aside.



2b. & 2c.

SERVICING THE MACHINE

MACHINE ACCESS POINTS



WARNING:

Toggle brewer power **OFF** and disconnect from power source **BEFORE** removing panels!

3. Side Panel

Remove the side panels to access the following components:

RIGHT SIDE PANEL

- Main control board bracket

LEFT SIDE PANEL

- Blower motor

To remove the side panel:

- Toggle brewer power **OFF** & disconnect from power source.
- BACK OF BREWER:**
Use a Phillips Head screwdriver to remove **(1x)** screw (*circled*) from side panel. Set screw aside.
- FRONT OF BREWER:**
Use a Phillips Head screwdriver to remove **(1x)** screw (*circled*) from side panel. Set screw aside.
- Remove side panel & set aside.



3b.

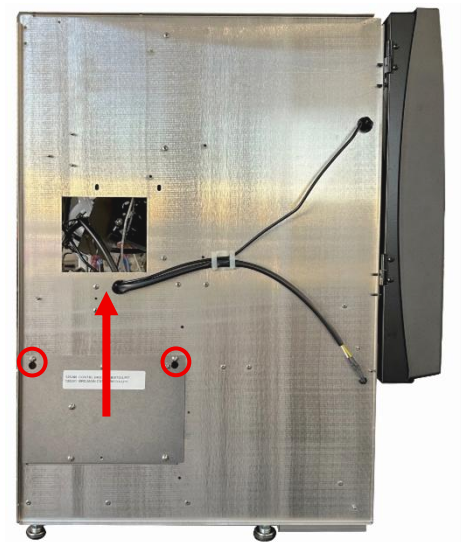


3c.

4. Main Control Board Bracket

To access the main control board:

- Toggle brewer power **OFF** & disconnect from power source.
- Remove the **LEFT SIDE PANEL** from brewer.
See previous instruction set for process steps.
- Partially unscrew the **(2x)** screws on the main control board bracket. **DO NOT FULLY REMOVE SCREWS!**
- Lift bracket upward to clear screws.



4c.

SERVICING THE MACHINE

DRAINING THE HOT WATER TANK



WARNING:

Disconnect brewer from power & allow hot water to cool completely before attempting to drain water tank!

1. Toggle brewer power switch **OFF** & disconnect machine from power source.
Note: Give ample time for hot water in tank to cool before beginning process!
2. Locate the tank drain plug at the bottom of the brewer back panel.
3. Gently pull on the plug & extend the drain tube out from brewer compartment.
Note: The drain tube has a clamp attached.
4. Remove the drain plug from the end of the drain tube.
5. Direct drain tube into a container or drain. Ensure your hands are away from the end of the tube.
6. Slide the tube clamp to release the water.
7. Once the water has finished draining, slide the clamp back to close off the drain tube.
8. Insert the drain plug onto the end of the drain tube.
9. Push the drain tube back into the machine & push the drain plug back into its opening.



2.
Locate drain plug



3.
Pull drain plug & extend drain tube out



5.
Direct tube into a container or drain **BEFORE** sliding clamp!



6.
Slide tube clamp to release water.

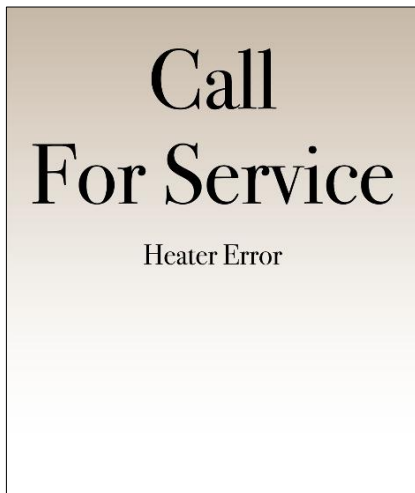


CAUTION!

Released water may be hot!
Keep hands away from drain tube opening.

SERVICING THE MACHINE

ERROR MESSAGES



An Error Message will appear on the display screen if the brewer encounters an issue during the brew cycle.

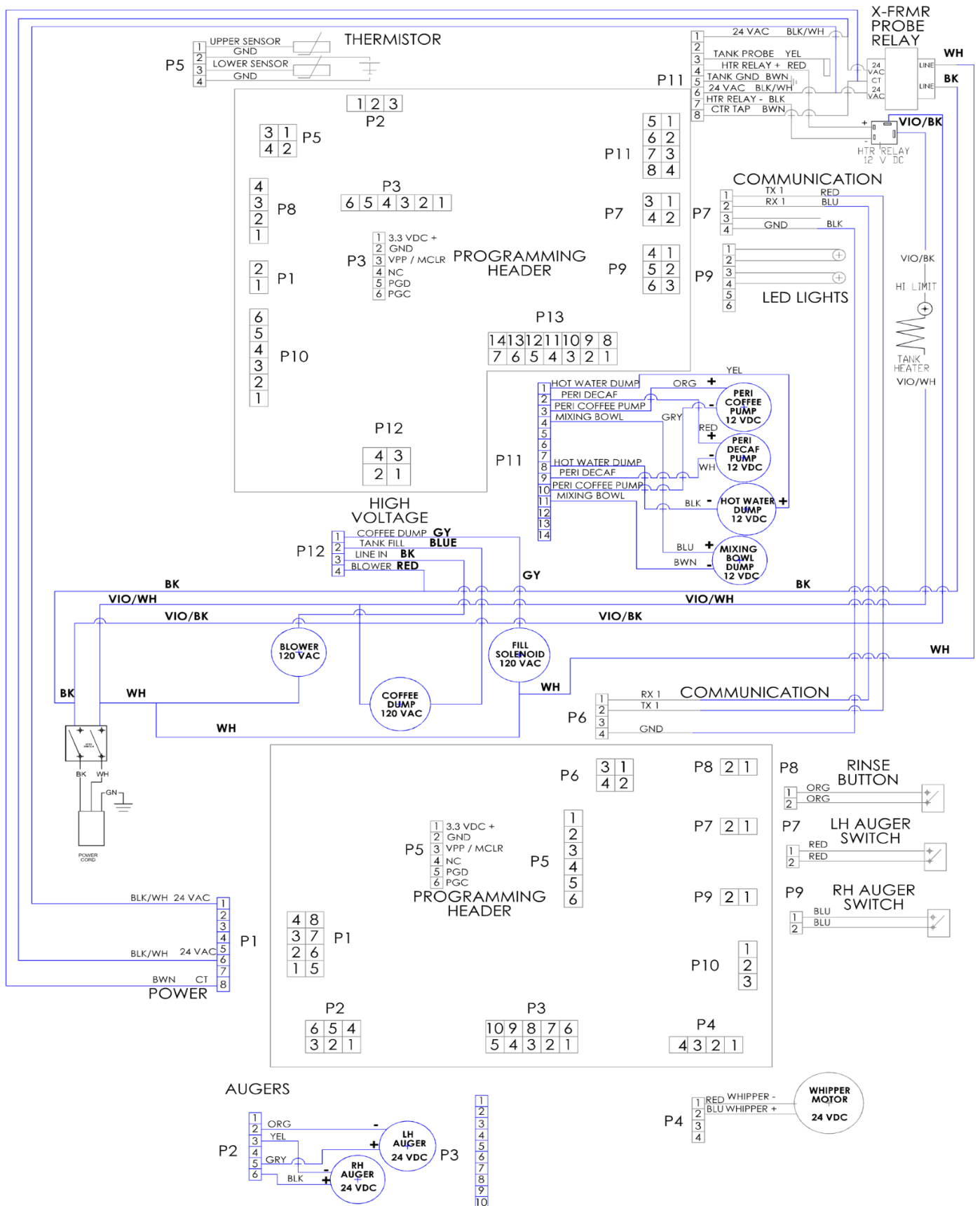
The Error Message includes a description of the error and a message to call for service.

If a Call for Service number is entered in the Setup Menu, that number will also appear on the error message screen.

DESCRIPTION	POSSIBLE CAUSE	REMEDY
Fill Time Out Error	Water supply is shut off to machine	Check water supply shutoff
	Supply line is blocked or too small	Repair or replace as needed
	Water filter restricted	Replace water filter
	Inlet solenoid valve is faulty	Replace inlet valve - SERVICE REQUIRED Inlet Valve PN: 201175
	Control board failure	Replace Control Board - SERVICE REQUIRED Control Board PN: 128249
Heater Error	Reset thermistor	Perform a manual reset of the thermistor
	Faulty tank element	Replace tank element - SERVICE REQUIRED Tank Element PN: 120928-10
	Control board failure	Replace control board - SERVICE REQUIRED Control Board PN: 128249
Overheat Error	Faulty thermistor	Replace thermistor PN: 111593
	Faulty relay	Replace relay Relay PN: 122091
	Control board failure	Replace control board - SERVICE REQUIRED Control Board PN: 128249
Thermistor Error Short	Thermistor not plugged in	Ensure all thermistor connections are secure.
	Faulty thermistor	Replace thermistor Thermistor PN: 111593
	Control board failure	Replace control board - SERVICE REQUIRED Control Board PN: 128249
Thermistor Error Open	Thermistor not plugged in	Ensure all thermistor connections are secure.
	Faulty thermistor	Replace thermistor Thermistor PN: 111593
	Control board failure	Replace control board - SERVICE REQUIRED Control Board PN: 128249

WIRING DIAGRAM

Wire colors subject to change based on availability.



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