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NOTICE: Read and follow all notices posted on this machine. Do not damage or destroy these notices as they are for your protection.
Introduction & Newco Product Warranty

INTRODUCTION
This machine is intended to brew 8-12 ounce single serving of coffee and/or powdered hot drinks into a cup. This machine will also dispense hot water for allied beverage use. It is intended for indoor use only on a sturdy counter or shelf.

WARRANTY
Applies to all equipment manufactured after 2/1/2017. 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 and Dispensers 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.
**Machine Dimensions & Specifications**

120 VAC-1600W HEATER-15A USA POWER SUPPLY  
120 VAC-1400W HEATER-15A CANADIAN POWER SUPPLY  
1/2 GALLON TANK  
8-12 OZ CUP SIZE  
TEMPERATURE RANGE 180-205F
Machine Features

- NO CALIBRATION NEEDED-PLUG & PLAY
- DECAF BUTTON SWITCHES TO DECAF BIB
- WHIPPER RINSE BUTTONS
- AUTOMATIC POWDER LEVEL RESET
- PRE-PROGRAMMED DRINK RECIPES
- BUTTON ASSIGNMENT FOR RECIPES
- INDEPENDENT POWDER HOPPER COUNTDOWN & RESET
- CUSTOM CALL FOR SERVICE NUMBER
- POWER SAVE & POWER DOWN OPTION
- WATER FILTER MONITORING OPTIONS
- BEEPER VOLUME CONTROL
- PUSH & HOLD HOT WATER BUTTON
- DUMP VALVE DELIVERY FOR POWDERS
- 4 LB HOPPER SIZE

THIS IS CONFIGURED AND READY TO DISPENSE 8-OUNCE DRINKS. TO CHANGE RECIPES SEE PROGRAMMING SECTION, MACHINE SET-UP.
Plumbing Connections

Plumber’s Installation Instructions

CAUTION: Disconnect Power to machine before proceeding with plumbing installation.

1) Attach water line to water filter, rear of machine.
2) Flush water line before installing machine. Machine should be connected to COLD WATER LINE ONLY.
3) Water pressure should be at least 40 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. A dedicated water line is necessary for this machine. Minimum flow rate is 1GPM.
4) If installed with saddle valve, the valve should have a minimum of 1/8” porthole for up to 25 ft run, and 5/16” porthole for over 25 ft runs.
5) Manufacturer recommends connecting to copper tubing.

Electrical Hook-Up

WARNING
The Machine must be disconnected from the power source until specified in Installation Instructions.
Determine the available on-site electrical requirements
Refer to Data Plate on the Machine, and local/national electrical codes to determine circuit requirements.
CAUTION – Improper electrical installation will damage electronic components.
Installation Instructions

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 nameplate serial tag.

1) Machine must be on a flat and level surface. Plug or wire in machine to appropriate voltage as noted on the brewer serial tag. Serial tag is located on inside of machine.

2) With water line connected, turn machine power ON (power switch located lower left rear of machine). Install Drip tray and drip tray grate under brew area (slide tray between guide rails until seated).

3) Tank will automatically fill, and machine will start heating. If tank does not fill in 8 minutes, a “tank fill error” will occur. (Note: To reset error- power machine on/off with power switch).

4) Allow 5 to 10 minutes for water in tank to heat to brewing temperature. (Additional water may drip into drip tray on initial expansion of water in the tank). This will not occur thereafter.

5) Heater will turn on when tank is at probe level. When tank noise is no longer heard, machine is ready to operate. If brew is initialized before tank temperature is reached, machine will display “Heating” until temp is reached, then will start dispensing.

6) In higher altitude locations (5000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling:

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<tr>
<th>Altitude (Feet)</th>
<th>Boiling point of water (\text{o }) F (\text{o }) C</th>
<th>Recommended (\text{o }) F (\text{o }) C</th>
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<td>193.7 89.8</td>
<td>186  85.6</td>
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Set up instructions for Bistro 10-T3 Machine

Fill and install ingredient hoppers with nozzles turned up, Flavored (French Vanilla, Caramel, etc.) on the left, Chocolate in the center and Milk on right. Make sure “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. Rotate dispense nozzles down into whipper bowl.

Turn machine on, machine should start filling, will shut off when full.

Heater will turn on when tank is at probe level and will display “Heating: Please Wait”. When machine temperature reaches brew temp, display will change to “Ready to Brew”. If brew is initialized before tank temperature is reached, machine will display “Heating” until temp is reached, then will start dispensing.

Place an empty cup in the dispense area, open the powdered hopper door, and depress the left and right “Rinse” buttons next to the whipper bowls until the water runs clear.

To dispense a drink, place a cup under the dispense area and press the button on the keypad which corresponds to the drink desired. When the drink is finished, the machine will beep 3 times and the display will change to “Place cup, Centered-Select Your Drink”

Product Installation Procedure

- Open product box and remove the BIB product. Place in Coffee BIB Tray, Fig. 2, (Newco PN 121929) as shown in Fig. 3.
• Remove the plastic insert from the BIB fitment as shown in Figure 4.

• Using finger and thumb only to prevent over-tightening, thread the BIB connector on to the BIB fitment until seated as shown in Figure 5.
Product Installation Procedure Cont’d

- Place the product in the storage compartment as shown in Figure 6.

- Position the tubing as shown in Figure 7-repeat for 2nd BIB-NOTE COFFEE BIB IS LH CONNECTOR AND DECAF BIB IS RH CONNECTOR SEE PAGE 5
Drink Selection and Keypad Display

Programming Instructions

To enter into “Programming Mode”, hold the ‘Decaf’ button for 7 seconds. (Note, after 2 seconds display will change to Sanitation Mode, continue holding button until display reads “Maintenance ”).

The machine readout will display Select Menu Maintenance in the Message Display Area.

IMPORTANT NOTE: PRESSING DECAF BUTTON ONCE WILL CHANGE ALL DRINKS TO DECAF FOR 60 SECONDS. AFTER DRINK HAS DISPENSED OR TIMES OUT DRINKS RETURN TO REGULAR COFFEE
Pressing the “COFFEE-REGULAR” Button will select the Mode Displayed

Pressing the “CAFÉ LATTE” Button will scroll forward through the Select Menu Choices

Pressing the “VANILLA LATTE” Button will scroll backwards through the Select Menu Choices

Pressing the “CAFÉ LATTE” button repeatedly will loop the display in 5 Modes: Maintenance---Statistics---Setup---Calibration –Recipe Entry--Exit Program Mode

### Maintenance

1. Press “Coffee-Regular” Button to Select “Maintenance”
2. Press “Café Latte” Button to toggle Select Menu display

- Install Sanitizing solution-Push Decaf Button to Start Sanitation Cycle (See Page 24)
- Push & Hold Newco Decaf Button to Prime Pump (See Page 25)
- Left Whipper Seal Remaining (Remaining powdered drink cycles before changing the whipper seal)
- Left Whipper Seal Reset (Select this after changing the whipper seal to reset whipper seal countdown)
- Center Whipper Seal Remaining (Remaining powdered drink cycles before changing the whipper seal)
- Center Whipper Seal Reset (Select this after changing the whipper seal to reset whipper seal countdown)
- Exit Maintenance Mode

### Statistics

1. Press “Coffee-Regular” Button to Select “Statistics”
2. Press “Café Latte” Button to Toggle display forward

- Total run cycles on machine
- Total Gallons water used
- Left Hand Hopper Powder Remaining
- Center Hopper Powder Remaining
- Right Hand Hopper Powder remaining
- Exit Statistics Mode

**REPLACEMENT WHIPPER SEAL**
P N 781566
SEE PAGE 21
Programming-Cont’d

Setup

1. Press “Coffee-Regular” Button to Select “Setup”

2. Press “Café Latte” Button to Toggle display

   - Water Temperature Setting (170-205 F)
   - Buzzer volume 0-25
   - Filter Monitoring (On or Off)
   - Filter size 500 1000 1500 5000 gallons (Only displays if “ON”)
   - Energy Save (Off, Semi [140F], Full [OFF])
   - Energy Time -.5 to 4.0 Hrs After Last push (Only displays if “ON”)
   - Assign Recipes To Buttons *See Page 15
   - Edit Global Ratio (Default Ratio is 30:1-Can change to 25, 35, 40, 45:1)
   - Call for service # (Re-settable phone Number) *See Page 16
   - Powder Tracking (On or Off)
   - Left Hopper Value-Grams of Chocolate in a full hopper (Only displays if “ON”)
   - Center Hopper Value-Grams of Milk in a full hopper (Only displays if “ON”)
   - Right Hopper Value-Grams of Milk in a full hopper (Only displays if “ON”)
   - Cup Light (Dispense, On or Off)
   - Exit Setup

3. Use to Change Values
   UP ▲ or DOWN ■

- Water Temp Setting-Factory Default is 185 Deg F
- Buzzer Volume-Factory Setting is 13, + or - to hear volume change
- Filter Size-Select Filter size- 0 turns Filter Tracking off-If turned on filter size selections in gallons are: 500, 1000, 1500, 2000, 2500 and 3000. Message to change filter will appear when gallon usage is exceeded
- Energy Save-Selecting Partial or Full Mode asks delay time in hours after last drink has been dispensed (1-4 Hours)
- Assign Recipe to Buttons (See Page 15)
- Edit Global ratio allows the use of Coffee concentrate ratios of 25:1, 30:1, 35:1, 40:1 and 45:1. Default value is 30:1
- Call For Service #-See Page 16
- When Powder Tracking is turned “ON” Message to Refill Hopper will appear when hopper is low. Flavored, Chocolate and Milk Hopper values are the weight of the powder only in a full hopper. Default values are 2050 Grams for Flavored, 2050 for Chocolate and 1250 Grams for Milk. These values can be changed by toggling, step (3), above. Hoppers will automatically reset when removed from the machine for more than 15 seconds.
Assigning Recipes To buttons

1. Press Button to Select “Setup”
2. Toggle Selection to “Assign Recipes”
3. Select Assign Recipes
4. Scroll Up & Down Recipe Choices with these Two Buttons
5. Select Recipe to be Assigned a Button
6. All lights will Flash Depressing a Button will Assign the New Recipe to that Button
7. Selection Screen Will Return to “Assign Recipes” (Return to Instruction #3 to Repeat Button Assignment or Instruction #2 to Exit Menu)
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<th>Recipe ID</th>
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<th>Coffee 6oz Mild</th>
<th>Hot Cocoa 16oz Mild</th>
<th>Car Latte 6oz Dbl</th>
<th>Ice Van Lat 12oz Reg</th>
<th>Iced Cappo 16oz Reg</th>
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<td>Steamer 10oz</td>
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<td>Steamer 16oz</td>
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<td>Hot Cocoa 6oz Mild</td>
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<td>Hot Cocoa 6oz Dbl</td>
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<td>Hot Cocoa 6oz Reg</td>
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<td>Hot Cocoa 8oz Tpl</td>
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<td>Van Latte 12oz Sgl</td>
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<td>Car Latte 6oz Sgl</td>
<td>171</td>
<td>228</td>
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</tbody>
</table>
Programming-Cont’d

Changing “Call For Service” Number

Note: Whenever the machine detects a service problem, a description of the problem and a “Call for Service” Telephone Number Scrolls across the Display. This number can be changed during machine Set-Up.

Select the “Call for Service #” in the “Set-Up” Menu

1. Press Button to Select “Setup”

2. Toggle Selection to “Call for Service #” (0-000-000-0000 is default #)

3. Select “Call for Service #”

4. Screen will Change to “Edit Phone # & 7 Buttons Become Active

A Blinking Cursor and a Phone # is Displayed on the Top line of the Display

Return to Setup Menu Without Storing #

Changes Character Sets (A), (a), (9), (@)

Character Set (A) A-Z Character Set (a) a-z Character Set (9) 1-9
Character Set (@) ! “ # $ % & ‘ ( ) * + , - / 0 1 2 3 4 5 6 7 8 9 : ; <= > ? @ (SPACE)
Programming -Machine Calibration

1. Press Button to Select “Calibration”
2. Toggle Selection to “Calibration”

4. Press Button to Toggle display

- Mix Bowl Calibration Value (Ounces)
- Left Auger Speed 0-10
- Left Auger Calibration Value in grams
- Center Auger Speed 0-10
- Center Auger Calibration Value in grams
- Right Auger Speed 0-10
- Right Auger Calibration Value in grams
- Coffee Calibration Value (Ounces)
- Exit Calibration

5. Use to Change Values UP or DOWN

Factory Defaults

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Left Mix Bowl Cal</td>
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<tr>
<td>Right Mix Bowl Cal</td>
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<td>Left Auger Speed</td>
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<td>Ctr Auger Speed</td>
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<td>Ctr Auger Cal</td>
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</tr>
<tr>
<td>Right Auger Speed</td>
<td>9</td>
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<tr>
<td>Right Auger Cal</td>
<td>90</td>
</tr>
<tr>
<td>Coffee Cal</td>
<td>23</td>
</tr>
</tbody>
</table>

“LH Mix Bowl Cal”, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, then press the top left button to start calibration countdown period of 30 seconds. (Note: if machine is not up to temperature, machine will wait until temperature is reached before running calibration cycle, display will read “Preparing to Brew”) At the end of the calibration cycle, display will change to “Adjust LH Mix bowl Cal”

Enter the value measured (Step 5, above right) and press the Upper Right button when done- screen will change to “LH Mix Bowl Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- - to repeat press the top right button to restart cycle.

“RH Mix Bowl Cal”, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, then press the top left button to start calibration countdown period of 30 seconds. (Note: if machine is not up to temperature, machine will wait until temperature is reached before running calibration cycle, display will read “Preparing to Brew”) At the end of the calibration cycle, display will change to “Adjust RH Mix bowl Cal”

Enter the value measured (Step 5, above right) and press the Upper Right button when done- screen will change to “RH Mix Bowl Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- - to repeat press the top right button to restart cycle.
Machine Calibration-Cont’d

“Left Auger Speed (Flavored)”, this is the left or flavored auger delivery duty cycle value, 1-10, to adjust the auger motor speed for delivering powdered product. This value should remain at 9 or 10 for most powdered products. **Value is set at 9 at the factory.**

“Left Auger Cal” (Flavored), remove LH whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, then press either of the top two buttons to start calibration countdown period of 30 seconds. At the end of the calibration cycle, display will change to “Adjust Value”. Use the upper left buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams (see instruction #5 above). Press the Upper Right button when done- screen will change to “Left Auger Cal” again. This is in case there was a spill of problem during the cycle and the measurement needs to be repeated- to repeat press the top right button to restart cycle. **The default value is 156 Grams (5.5 oz.).**

“Center” Auger Speed” (Chocolate), this is the center or chocolate product auger delivery duty cycle value, 1-10, to adjust the auger motor speed for delivering powdered product. This value should remain at 9 or 10 for most powdered products. **Value is set at 9 at the factory.**

“Center Auger Cal” (Chocolate), repeat the same steps as “Left Auger Cal” measuring the product from the center canister (Choc Product). **The default value is 156 Grams (3.17 oz.)**

“Right Auger Speed” (Milk), this is the right or milk product auger delivery duty cycle value, 1-10, to adjust the auger motor speed for delivering powdered product. This value should remain at 9 or 10 for the Wolfgang Puck powdered products. **Value is set at 9 at the factory.**

“Right Auger Cal” (Milk), repeat the same steps as “Left Auger Cal” measuring the product from the right canister (Milk Product) **The default value is 90 Grams (3.17 oz)**

“Coffee Cal”, Insert a container capable of holding 32 or more ounces of water under delivery area of machine, then press the top left button to start calibration countdown period of 30 seconds. (Note: if machine is not up to temperature, machine will wait until temperature is reached before running calibration cycle, display will read “Preparing to Brew”) At the end of the calibration cycle, display will change to “Adjust Coffee Cal” Enter the value measured (Step 5, above right) and press the Upper Right button when done- screen will change to “Adjust Coffee Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- to repeat press the top right button to restart cycle.
NOTE: Editing and Changing the Name of a “No Recipe” recipe will Create a “New” Drink for that Recipe #.

### Programming-Changing the Drink recipes

**Changing the Drink recipes**

1. Press to Select Recipe Entry
2. Scroll Up & Down Recipe Choices with these Two Buttons
3. Select Recipe to be Viewed or Edited
4. Each time Button is Pushed Recipe Screen Advances to Next Option
   SEE OPTIONS BELOW
5. Selection Screen Will Return to “Select Menu Recipe Entry”
   (Return to Instruction #1 To Edit Another Recipe
   Press “Café Latte” Button To Exit

### Recipe Options

- **Type:**
- **Perist. PreTime:** Time in 1/10<sup>th</sup> of a second Coffee Pump runs w/o water.
- **Cof Volume:** Volume, in ounces, of the coffee portion of the drink.
- **Cof Dly time:** Time in 1/10<sup>th</sup> of a second Coffee portion of the drink is delayed.
- **Pump Speed:** Adjusts Coffee strength-speeds 1-25, 25 is the highest strength.
- **Mix Bwl Vol:** Volume, (oz.) of the Flavored, Milk, Choc. portion of drink.
- **Mix Bwl Dly:** Time in 1/10<sup>th</sup> of a second Coffee Pump runs without water.
- **Mix Bwl Run time:** Cannot change, info only. (Info for coffee delay, i.e.)
- **Flavored Gm/Oz:** Adjusts the strength of Flavor portion of the drink (gm/oz.)
- **Milk Gm/Oz:** Adjusts the strength of the Choc. portion of the drink (gm/oz.)
- **Choc Gm/Oz:** Adjusts the strength of the Milk portion of the drink (gm/oz.)
- **Edit Recipe Name:** Change the drink name (See pg. 17 for char map)

### Type: Type of recipe, i.e. Coffee, Latte, Hot Chocolate, etc.

**PERIST. PRETIME:** Time in 1/10<sup>th</sup> of a second Coffee Pump runs w/o water.

**COF VOLUME:** Volume, in ounces, of the coffee portion of the drink.

**COF DLY TIME:** Time in 1/10<sup>th</sup> of a second Coffee portion of the drink is delayed.

**PUMP SPEED:** Adjusts Coffee strength-speeds 1-25, 25 is the highest strength.

**MIX BWL VOL:** Volume, (oz.) of the Flavored, Milk, Choc. portion of drink.

**MIX BWL DLY:** Time in 1/10<sup>th</sup> of a second Coffee Pump runs without water.

**MIX BWL RUN TIME:** Cannot change, info only. (Info for coffee delay, i.e.)

**FLAVOR GM/OZ:** Adjusts the strength of Flavor portion of the drink (gm/oz.)

**MILK GM/OZ:** Adjusts the strength of the Choc. portion of the drink (gm/oz.)

**CHOC GM/OZ:** Adjusts the strength of the Milk portion of the drink (gm/oz.)

**EDIT RECIPE NAME:** Change the drink name (See pg. 17 for char map)
Daily Cleaning

1. Place empty cup in dispense area
2. Push and hold “Rinse” Button until water runs clear (Rinses Mixing bowl and Coffee Mix Chamber) Empty and remove cup
3. Rotate Tab on Whipper Base Counterclockwise to “Five O-Clock”
4. Pull and rotate Dispense Nozzle away from Whipper Bowl
5. Lift and remove Steam Cap from Whipper Bowl, Pull and Remove Whipper chamber from Base
6. Wash Steam Cap, Whipper Bowl and Whipper Blade in Warm Soapy Water
7. Remove Coffee, Milk & Chocolate Canisters & wipe Product Compartment with warm soapy water
8. Dry parts with a clean dry towel and re-assemble Whipper Chamber-Secure by turning tab clockwise on Whipper Base to “Six O-Clock”
Whipper Disassembly
Cleaning & Sanitizing Instructions

1. Remove product from storage area and disconnect BIB connectors as shown in figures 1 & 2.
2. Place an empty container in the dispense area of the machine as shown in figure 3.
3. Connect the flushing solution to the BIB connector from the pump as shown in figure 4.

Flush Product & Type of Fittings:

900044: Easy Clean Flush Solution
400137: QCD Fitting
107117: Scholle Fitting
Daily Sanitizing Instructions

1. Remove the product BIBs from the machine and connect a BIB of sanitizing solution to the PUMP 1 BIB connector as shown in figs. 1-4 pages 23-25

2. Enter “Programming Mode” by pressing and holding “Reset” button

3. Press the “Coffee Regular” button on the display panel to enter ‘Maintenance” Mode.

4. Display will change to “Install Sanitizing solution” “Press Decaf Button to Start Sanitation Cycle”.

5. Place an empty 12 oz. cup in the dispense area then press the Decaf Button to start the Sanitation Cycle. Cycle will start and finish automatically.

6. When sanitizing cycle ends (2.5 minutes total: pump 45 sec., dwell 90 sec., & water 15 sec.), the buzzer alarm will sound 3 times if enabled during the “Set-Up Programming”.

7. When sanitizing cycle ends, disconnect the BIB of sanitizing solution from the Pump BIB connector and replace the coffee BIB product. The machine will automatically advance to the Prime Pumps mode.

8. To Prime: Press and hold the “Decaf” button until a steady stream of product flows from the dispense area into the vessel.

9. Press “Café Latte” (Upper right) Button to advance to Pump 2 Change Sanitizer solution to Pump 2 and repeat steps 3-8 to clean and Sanitize Pump 2.

10. Press and release the “Café Latte” Switch until “Exit Maintenance Mode” appears on the display- Press “Coffee Regular” button to exit.

11. Press and release the “Café Latte” Switch until “Exit Programming Mode” appears on the display- Press “Coffee Regular” button to exit and return to normal Run mode.

12. Discard the Contents of the 12 oz cup
Weekly Cleaning Instructions

1. Following daily cleaning instructions above page 25

2. Remove the bag connector from the product box and disassemble or prop open the internal valve to allow free flow of product through the connector. NOTE: Cutting the mating fittings from an empty bag makes an excellent “free flowing” connector for this purpose.

3. Place the bag connector into a one-gallon (3.8 liter) container of warm soapy tap water 140°F (60°C).

4. Place an empty container under dispense tip and activate the “Coffee Regular” button until the clean soapy water is dispensed from the dispense tip.

5. Repeat steps 3 and 4 with warm tap water 140°F (60°C) to rinse the soapy water from the pump tubing. Continue dispensing until the water is clear, and no soapy water is being dispensed.

6. Prepare 1 gallon (9.46L) of sanitizing solution by dissolving 1 tablespoon of household bleach into 1 gallon (9.46L) of 120°F (48.9°C) water to ensure 200 ppm of available chlorine.

7. Place the coffee connector in the sanitizing solution. Again, repeat steps 3 and 4 with the sanitizing solution, ensuring that the bag connector remains covered in sanitizer. Once sanitizing solution is being dispensed, stop dispensing and allow the solution to sit for 5 minutes.

8. Repeat step 5 to flush out the sanitizing solution from the pump tubing.

9. Remove the mating connector from the bag connector.

10. Reattach the bag connector to product BIB.

11. Activate the Coffee Regular button until coffee appears. Then dispense 2 8-ounce cups of coffee and discard

12. Remove Whipper Components as shown on page 20

13. Soak Whipper Components in remaining unused sanitizer for 5 minutes, then rinse thoroughly and let air dry before re-installing.
Service Notes

This machine uses advanced diagnostics to alert the operator should any of the motors or motor controllers sense the motors are not turning at the correct rate or sense a bad connection. These errors highlighted by a scrolling display such as “Call for Service—(Left Auger) Motor Error”, and the Service Number entered during machine set-up will be displayed. These Motor error messages include Flipper Motor, Left and Right Auger Motors, Hot Water Bypass Pump, Water Pump (for powder mix), Whipper Motor, and Air Pump.

Usually repairing a bad connection or replacing the indicated motor or pump will remedy the problem.

<table>
<thead>
<tr>
<th>Display Reads</th>
<th>Possible Cause(s)</th>
<th>Remedies</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fill Timeout</td>
<td>Water shut off to Machine</td>
<td>Check Water Supply Shutoff</td>
<td>Initial fill time longer than 8 minutes</td>
</tr>
<tr>
<td></td>
<td>Supply Line Blocked or too small</td>
<td>Repair or Replace as needed</td>
<td>Fill time Longer than 1 Minute</td>
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<tr>
<td></td>
<td>Water Filter Restricted</td>
<td>Replace-Service Req’d</td>
<td>Water Probe has a 30 second Hysteresis cycle</td>
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<tr>
<td></td>
<td>Inlet Solenoid valve Faulty</td>
<td>Replace-Service Req’d</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Control Board Failure</td>
<td>Replace-Service Req’d</td>
<td></td>
</tr>
<tr>
<td>Thermistor Error</td>
<td>Thermistor not plugged in</td>
<td>Make sure plug in housing is latched</td>
<td>Open or Shorted Thermistor</td>
</tr>
<tr>
<td></td>
<td>Faulty Thermistor</td>
<td>Replacement</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Control Board Failure</td>
<td>Replace-Service Req’d</td>
<td></td>
</tr>
<tr>
<td>Heater Timeout</td>
<td>Faulty Thermistor</td>
<td>Replacement</td>
<td>4 Minute Continuous Heater Run</td>
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<td>Faulty Heater Element</td>
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<tr>
<td></td>
<td>Control Board Failure</td>
<td>Replace-Service Req’d</td>
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<tr>
<td>Motor Error</td>
<td>Faulty wire connection</td>
<td>Check connector/harness</td>
<td>Auger Motors 24 v dc</td>
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<td>Control Board Failure</td>
<td>Replace-Service Req’d</td>
<td>Water pump 12 v dc</td>
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</tbody>
</table>

DRAINING THE HOT WATER TANK

THE DRAIN TUBE IS ATTACHED TO THE DRAIN CAP IN THE LOWER REAR OF MACHINE. TANK HOLDS APPROX 1 US GALLON.

THE HOT WATER TANK CAN BE DRAINED FROM THE REAR OF THE MACHINE—UNPLUG MACHINE FROM POWER SOURCE. CAUTION—UNLESS THE TANK IS LEFT TO COOL THE WATER IS EXTREMELY HOT AND CAN CAUSE HARMFUL BURNS. REPLACE DRAIN PLUG, ENSURE HOSE CLAMP IS TIGHT AND REPOSITION DRAIN HOSE CLAMP AND CAP BEFORE RE-FILLING THE HOT WATER TANK.