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Warning Labels

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

WARNING

• DO NOT OVERLOAD CIRCUIT.
• ALWAYS ELECTRICALLY GROUND THE CHASSIS OR ADAPTOR PLUG.
• DO NOT DEFORM PLUG OR CORD.
• FOLLOW NATIONAL AND LOCAL ELECTRICAL CODES.
• KEEP COMBUSTIBLES AWAY.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE OR SHOCK HAZARD.

READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT.
INTRODUCTION
This machine is intended to brew a 6-20 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
Newco warrants equipment manufactured by it for 1 year parts and labor.

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, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to PO Box 852, Saint Charles, MO 63302; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; 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
6-20 OZ CUP SIZE
TEMPERATURE RANGE 140-205F
The machine is configured and ready to dispense 10-ounce drinks by default. 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.

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.

**Brew water temperature is factory set at 202°F (94.4°C).** Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.

<table>
<thead>
<tr>
<th>Altitude (Feet)</th>
<th>Boiling point of water °F °C</th>
<th>Recommended water temperature °F °C</th>
</tr>
</thead>
<tbody>
<tr>
<td>-1000</td>
<td>213.8 101.0</td>
<td>200 93.3</td>
</tr>
<tr>
<td>-500</td>
<td>212.9 100.5</td>
<td>200 93.3</td>
</tr>
<tr>
<td>0</td>
<td>212.0 100.0</td>
<td>200 93.3</td>
</tr>
<tr>
<td>500</td>
<td>211.1 99.5</td>
<td>200 93.3</td>
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<td>205.6 96.4</td>
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</tr>
<tr>
<td>10000</td>
<td>193.7 89.8</td>
<td>186 85.6</td>
</tr>
</tbody>
</table>
Set up instructions for Bistro 10-Touch Machine

Fill and install ingredient hoppers with nozzles turned up, Chocolate on left 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.

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.
Product Installation Procedure Cont’d

- 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
1. OPEN DOOR, PRESS AND HOLD ON/OFF BUTTON FOR 10 SECONDS. RELEASE BUTTON WHEN DISPLAY SHOWS STARTUP SCREEN.

2. WAIT 30 SECONDS--THEN CYCLE POWER SWITCH TO ‘ON’ POSITION.

NOTE: THIS MACHINE IS DESIGNED TO BE RUN WITH POWER CYCLED ON AT ALL TIMES. REFER TO THE STARTUP AND POWER DOWN INSTRUCTIONS BELOW AND ALSO ATTACHED TO THE INSIDE OF THE CABINET DOOR FOR SHUTTING DOWN THE TOUCH SCREEN DISPLAY WHEN THE MACHINE IS NOT IN USE.
When storing machine, or if loss of power occurs, the tablet should be shutdown using the following procedure:

1. OPEN DOOR, PRESS AND HOLD ON/OFF BUTTON FOR 10 SECONDS—RELEASE WHEN DISPLAY CHANGES TO POWER DOWN OPTIONS

2. CONFIRM SHUT DOWN
Machine Startup Instructions

Fill and install 4lb hoppers with nozzles turned up, Chocolate on left 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.

NOTE: TABLET MUST BE POWERED ON PRIOR TO CYCLING POWER TO THE MACHINE

Insure that there is a proper water supply connected to the machine and water is turned on. Insure that the machine is plugged into a proper power outlet and there is power supplied to the machine. Turn machine power switch on, machine should start filling, will shut off when full. The Touch Screen Display will indicate when the machine is filling.

Heater will turn on when water in tank is at probe level and will display Heating: Please Wait. The heating process can take 10-15 minutes before the machine is ready to brew.

When machine temperature reaches brew temp, display will change to the Drink Instruction Screen. The machine is now ready for operation.

Touching the Splash Screen will bring up the Drink Selection Menu

Place an empty cup in the brewing area, open the powdered hopper door, and depress the “Rinse” button next to the whipper bowl until the water runs clear.
To dispense a drink, place a cup under the dispense area, press a brew selection, choose a cup size and press “Brew” button. (see page 16)

Once a selection is made a Submenu for Drink Settings will appear—see page 16.

Coffee Drinks
Small—Medium—Large
Mild-Regular-Bold

Iced Coffee Drinks
Small—Medium—Large
Mild-Regular-Bold
Sized for Cups 2/3 Filled with Ice

Shot Drinks
Single-Double-Triple

Specialty Drinks
Small—Medium—Large
Mild-Regular-Bold

Shot Drinks
One ounce shot drinks—
Coffee Topping

Coffee
Iced Coffee
Espresso

Cafe Mocha
Mochaccino
Latte

Milk Shot
Chocolate Shot

Cappuccino
Hot Chocolate

Hot Water

“Hidden” Quick Access
For Cleaning and Priming
Press and Hold for 5 seconds & let go
See Page 18 for Instructions

Hot Water
Press and Hold to Dispense

Brewing Drinks
Programming Instructions

Screen will change to Program Menu Screen:

- Maintenance
- Statistics
- Setup
- Local Setup
- Exit Programming

**Water Filter Remaining Gal**
- Not shown if not filter tracking is not enabled
- Shows water filter gallons left before filter change

**Water Filter Reset**
- Select this after changing filters to reset water filter countdown

**Whipper Seal Remaining**
- Powdered drink cycles remaining before changing the Whipper Seal

**Whipper Seal Reset**
- Reset count after changing Whipper Seal

**Clean Pumps**
- Access Pump
- Cleaning Menu

**Prime Pumps**
- Access Pump

**Priming Menu**
- See Page 18

**Exit Maintenance Mode**

**Total run cycles**
- Total drinks dispensed

**Total Water Usage**
- Total Gallons of water dispensed

**Chocolate Grams**
- Chocolate grams remaining in Hopper

**Milk Grams Remain**
- Milk grams remaining in Hopper

**NOT SHOWN IF POWDER TRACKING IS DISABLED**

**Exit Statistics Mode**

**Primary Newco Server**
- (Future Use)

**Secondary Server**
- (Future Use)

**Sleep Timeout**
- Timer from last dispense till Energy Save kicks in

**Call For Service #**
- Space to enter Contact Info that will be shown on “Call for Service” Screens

**Drink Selection Menu**
- See page 21

**Restore Factory Settings**
- Reset Machine to Factory Defaults

**Exit Setup Mode**

**Water Temperature**
- Adjust Temperature 140 – 205 Deg F
- Default 180

**Powder Tracking**
- Turns Choc and Milk Powder Tracking On-Off
- Default is "Off"

**Energy Save Mode**
- Turns on Tank Temperature Energy Savings Mode
- OFF, SEMI (Lowers tank temp), FULL (Turns Tank Off)
- Default is OFF

**Energy Save Time**
- Timer from last dispense till Energy Save kicks in

**Cup Light**
- Turns on dispense Light in Cup Area
- OFF, Dispense Only, Always On
- Default is Dispense Only

**Global Ratio (Reg & Decaf)**
- Sets Coffee to Water ratio across all recipes
- Separate Adjustment for Coffee and Decaf
- 45:1 to 25:1
- Defaults are both 30:1

**Water Filter Size**
- Turns Water Filter tracking On or Off
- Off, 500-3000 Gallons
- Default is Off

**Network Setup**
- See Page 21 Instruction #2

**Restore Factory Settings**
- Reset Machine to Factory Defaults

**Exit Local Setup Mode**
Programming-Cont’d.

**Drink Selection Menu**

- **Ability to turn Drink Selections and/or Cup Sizes On or Off**
- **Cup Size Choices** are 6-8-10-12-16-20 Ounces or OFF
- **Drink Strengths** are Mild-Regular-Bold
- **Iced Drinks** can be turned Off or On
- **Default Cup size** determines which cup size will Dispense by Default
- **Exit Drink Selection Mode**

**Pump Cleaning and Priming**

Access from Maintenance Menu

Selecting these Menu Choices will also Enable the Cleaning and Priming Menu

"Hidden" Quick Access
For Cleaning and Priming
Press and Hold for 5 Seconds & let go – Quick Access Buttons will Appear
Selecting Either Button Enables Cleaning and

Cleaning and Priming Menu
This Menu Enables the Coffee Lines to be Cleaned and Sanitized
then Re-Primed
Follow Instructions at top of Menu. Refer to Page 27
TAP 3 TIMES ON CENTER OF TOP BAR
THEN TAP 3 TIMES ON CENTER OF BOTTOM BAR
TO ENTER SECONDARY PROGRAMMING MODE
IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN

SECONDARY PROGRAMMING MODE (SERVICE MENU)
RECIPES AND CALIBRATION

**Calibration**

**Choc Auger Cal**—remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the “Choc Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

**Milk Cal**—remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the “Milk Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

**Water (for Coffee) Cal**—Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Water Cal oz” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

**Recipe Entry**—See next page

**Mix Bowl Cal**—Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Mixing Bowl Cal oz” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.
### Recipe List

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Recipe Name</th>
<th>Recipe Type</th>
<th>Portion Size</th>
<th>Water Vol</th>
<th>Pump Strength</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>Cappuccino 6oz Sgl</td>
<td>6</td>
<td>25</td>
<td>15</td>
<td>80</td>
</tr>
<tr>
<td>31</td>
<td>Iced Coffee 6oz  Mild</td>
<td>31</td>
<td>33 Iced Coffee 6oz Mild</td>
<td>58 Cappuccino 8oz Sgl</td>
<td>85 Hot Cocoa 16oz Reg</td>
</tr>
<tr>
<td>32</td>
<td>Iced Coffee 6oz  Bold</td>
<td>32</td>
<td>34 Iced Coffee 8oz Bold</td>
<td>59 Cappuccino 8oz Tpl</td>
<td>86 Hot Cocoa 16oz Bold</td>
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<tr>
<td>33</td>
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<td>36</td>
<td>Iced Coffee 12oz  Mild</td>
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<td>37</td>
<td>Latte 6oz Single</td>
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<td>39 Latte 6oz Single</td>
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<td>55 Latte 20oz Tpl</td>
<td>80 Hot Cocoa 10oz Bold</td>
<td>107 Mochaccino 16oz Tpl</td>
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</tbody>
</table>

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**Note:** Changing the values in these recipes can result in changes in cup volume and taste profile and should be performed by authorized personnel only.

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SCROLL THROUGH RECIPES BY SELECTING RECIPE NUMBER AS SHOWN THEN USE PLUS AND MINUS (+ -) BUTTONS TO SCROLL UP AND DOWN

CHANGE RECIPE VALUES BY VALUE IN RECIPE FIELD THEN USE PLUS AND MINUS (+ -) BUTTONS TO SCROLL UP AND DOWN

SAVE RECIPE CHANGES BEFORE EXITING RECIPE ENTRY MODE VALUES WILL NOT UPDATE UNTIL RECIPE IS SAVED

---

**Recipe Entry**

- **Recipe Name:** Cappuccino 6oz Sgl
- **Recipe Type:** 6
- **Portion Size:** 25
- **Water Vol:** 15
- **Pump Strength:** 80
- **Mixing Bowl Vol:** 30
- **Choc Grs/Oz:** 51
- **Milk Grs/Oz:** 43

**Save Recipe**

**Exit Recipe Entry**

---
Custom Logo-Wifi Setup

1. TOUCH TO ACCESS APPLICATION ICONS
2. PRESS “Settings” ICON TO ACCESS WIFI
3. PRESS “Wifi” ICON TO ACCESS WIFI SETUP & CONNECT TO LOCAL WIFI NETWORK
4. TURN “WI-FI” ON
5. SELECT “WI-FI” NETWORK
6. ENTER PASSWORD AND CONNECT
7. TURN ON POWER TO BISTRO-TOUCH MACHINE USING SWITCH AT REAR LEFT OF MACHINE
8. RETURN TO SELECTION SCREEN
Install Custom Logo (Sleep Screen)

**ANDROID VERSION**

1. OPEN THE APP AND COPY SETTINGS FROM BISTRO TOUCH-SAVE SETUP

   - IP Address: 172.31.99.121
   - Port Number: 2121
   - Username: ftp
   - Password: ftp
   - Directory: /data/user/0/com.newcocoffee.NewcoTouch/cache

   Waiting for connection ...

   - Remote: /data/user/0/com.newcocoffee.NewcoTouch/cache

2. TOUCH AND HOLD DOWN IMAGE FILE NAME TILL UP ARROW APPEARS. TOUCH ARROW TO TRANSFER IMAGE

3. TOUCH SITE TO OPEN CONNECTION, SELECT “LOCAL” WHEN CONNECTED

4. BISTRO-TOUCH SCREEN WILL CHANGE TO FINISH. PRESS TO EXIT, THEN EXIT SETUP MENUS. **TURN OFF WIFI, SEE PAGE 21 #4, TURN OFF**

5. TAP 3 TIMES TO ENTER PROGRAMMING MODE --IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN

INSTALL “FTP EXPRESS” APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE CX-TOUCH. APPLICATION EXAMPLE SHOWN IS “FTP EXPRESS” FOR ANDROID. SETUP FTP CONNECTION AS SHOWN-COPY INFORMATION FROM CX-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE IP ADDRESS

THIS ADDRESS IS UNIQUE FOR EVERY MACHINE. NOTE THAT IT IS USED FOR THE HOST ADDRESS WHEN SETTING UP COMMUNICATION SITE
Install Logo Instructions-Custom Sleep Screen

(APPLE IOS VERSION)

1. OPEN THE APP AND SELECT FTP/FTPS/SFTP, ADD SERVER.

2. FOR SERVER NAME ENTER CX

3. FOR HOST IP ADDRESS COPY IP ADDRESS INFO FROM BISTRO-TOUCH

4. FOR REMOTE PATH INFO ENTER -
   /data/user/0/com.newcocoffee.NewcoTouch/cache

5. ENTER PORT 2121, USERNAME ftp, PASSWORD ftp THEN PRESS Save
   SERVER NAME IS NOW SHOWN AS CX

6. TAP SERVER CX TO CONNECT TO BISTRO-TOUCH MACHINE

INSTALL THE "ITRANSFER" APP ONTO A LOCAL PHONE OR TABLET.
CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE BISTRO-TOUCH.
APPLICATION EXAMPLE SHOWN IS "ITRANSFER"
FOR I-PHONE/IOS/APPLE
SETUP FTP CONNECTION AS SHOWN-COPY HOST ADDRESS FROM BISTRO-TOUCH AS SHOWN ON SCREEN-NOTE:
EACH MACHINE HAS A UNIQUE ADDRESS

PASSWORD IS ftp
Install Logo Instructions-Custom Sleep Screen Cont’d

7. STATUS ON BISTRO-TOUCH MACHINE CHANGES TO Connected-Waiting for transfer

8. TO SELECT AFILE TO TRANSFER SELECT THE UPLOAD BUTTON

9. SELECT THE DIRECTORY WHERE THE IMAGE FILE TO BE TRANSFERRED RESIDES

10. SELECT THE IMAGE TO BE TRANSFERRED THEN SELECT Upload

11. FILE WILL TRANSFER TO THE BISTRO-TOUCH MACHINE

12. SELECT FINISH TO COMPLETE TRANSFER, THEN EXIT FROM PROGRAMMING SCREENS. TURN OFF WIFI, SEE BELOW.

TURN OFF POWER TO BISTRO-TOUCH MACHINE USING SWITCH AT REAR RIGHT OF MACHINE

OPEN ICONS, SETTINGS, WIFI. TURN WiFi SWITCH OFF & THEN POWER DOWN TOUCHSCREEN—SEE INSTRUCTIONS ON PAGE 13. FOLLOW INSTRUCTIONS ON PAGE 12 TO TURN TOUCHSCREEN BACK ON.
Daily Cleaning Instructions

1. Push and hold “Rinse” Button until water runs clear (Rinses Mixing bowl and Coffee Mix Chamber) Empty and remove cup
2. Rotate Tab on Whipper Base Counterclockwise to “Five O-Clock”
3. Pull and rotate Dispense Nozzle away from Whipper Bowl
4. Lift and remove Steam Cap from Whipper Bowl, Pull and Remove Whipper chamber from Base
5. Wash Steam Cap, Whipper Bowl and Whipper Blade in Warm Soapy Water
6. Remove Coffee, Milk & Chocolate Canisters & wipe Product Compartment with warm soapy water
7. 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

<table>
<thead>
<tr>
<th></th>
<th>Part Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>767376 WHIPPER STEAM CAP</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>767195 WHIPPER MOTOR</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>767196 BASE, WHIPPER MOUNTING</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>767197 WHIPPER IMPELLER</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>767365 WHIPPER BOWL</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>767200 WHIPPER NOZZLE</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>781566 WHIPPER SEAL (REPLACE AFTER 2500 CYCLES)</td>
<td></td>
</tr>
</tbody>
</table>
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.
1. Connect the cleaning solution to the BIB connector for Pump and connect cleaning BIB (PN 900083) as shown in figure 4.
Cleaning Instructions

1. Remove the product BIBs from the machine and connect a BIB of cleaning solution to the PUMP 1 (COFFEE) BIB connector as shown in figs. 1-4 pages 27-29.

2. Enter Cleaning and Priming Menu (Page 18)

3. Press the Clean Pumps button on the display panel to enter Cleaning Mode.

4. Display message will read “Connect Cleaning Solution to Bib Connector”.

5. Place an empty 12 oz cup in the dispense area. Press “Clean Coffee Pump” button to Start- Cleaning Cycle will start and finish automatically.

6. Cleaning cycle runs 2.5 minutes total: pump 45 sec., dwell 90 sec., & water 15 sec

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

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

9. Change Cleaning solution to Pump 2 (DECAF) and repeat steps 3-8 to Clean, Clean and Prime Pump 2 (DECAF).

10. Exit to Home screen when finished.

11. Discard the Contents of the 12 oz cup.
Weekly Sanitizing Instructions

1. Following daily cleaning instructions on page 27.
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 corresponding 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 Mild button until coffee appears, then dispense 2 8-ounce cups of coffee and discard.
12. Remove Whipper Components as shown on page 25.
13. Soak Whipper Components in remaining unused sanitizer for 5 minutes, then rinse thoroughly and let air dry before re-installing.
Service Notes & Troubleshooting

Load Software Update

Future updates to the Touch Screen Software will be delivered via e-mail. Instructions for updating the firmware from a Smart Phone or Tablet will be included in the e-mail.

*Usually repairing a bad connection or replacing the indicated motor 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 Error</td>
<td>Water shut off to Machine</td>
<td>Check Water Supply Shutoff</td>
<td>Initial fill time longer than 4 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>
</tr>
<tr>
<td></td>
<td>Water Filter Restricted</td>
<td>Replace-Service Required</td>
<td>Water Probe has a 30 second Hysteresis cycle</td>
</tr>
<tr>
<td></td>
<td>Inlet Solenoid valve Faulty</td>
<td>Replace-Service Required</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Control Board Failure</td>
<td>Replace-Service Required</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 Required</td>
<td></td>
</tr>
<tr>
<td>Heater Error</td>
<td>Faulty Thermistor</td>
<td>Replacement</td>
<td>4 Minute Continuous Heater Run</td>
</tr>
<tr>
<td></td>
<td>Faulty Heater Element</td>
<td>Replace-Service Required</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Control Board Failure</td>
<td>Replace-Service Required</td>
<td></td>
</tr>
</tbody>
</table>

DRAINING THE HOT WATER TANK

THE DRAIN TUBE IS CONNECTED TO BLACK PLUG ON REAR LOWER PANEL OF MACHINE. TANK HOLDS APPROX 3/4 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 BEFORE RE-FILLING THE HOT WATER TANK.

Wiring Diagram