

CAFÉ ESPRESSO 2.0 MANUAL

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



For brewer PN 152874

NEWCO CONTACT INFORMATION

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MAINTENANCE INFORMATION

Machine Model _____

Company Information and Phone Number

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WARRANTY-NEWCO CAFÉ ESPRESSO 2.0

Newco warrants this equipment for 1 year parts and 90 days labor.

Newco has the exclusive right to choose repairing or replacing the unit with a factory serviced unit at their sole discretion. The warranty will continue and not be extended with replacement units as if it were the original unit, from the original sale date.

These warranty periods run from the original date of sale. Newco warrants that the equipment 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, non-manufacturers component or part 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 de-liming. 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.

To prevent most failure issues, you must follow recommended cleaning and descaling procedures at suggested intervals per the operations manual. Any parts or supplies needed for these procedures are not covered by the one year parts and labor warranty. 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.

Continued on next page

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.

ATTENTION:

**DON'T VOID YOUR WARRANTY
KEEP YOUR MACHINE CLEAN**

READ CLEANING INSTRUCTIONS AND WARRANTY
BEFORE OPERATING THIS MACHINE

SPECIFICATIONS

TANK WATTAGES

1450W, 120V

TANK CAPACITY

Approx. 2 gallons

WASTE BIN CAPACITY

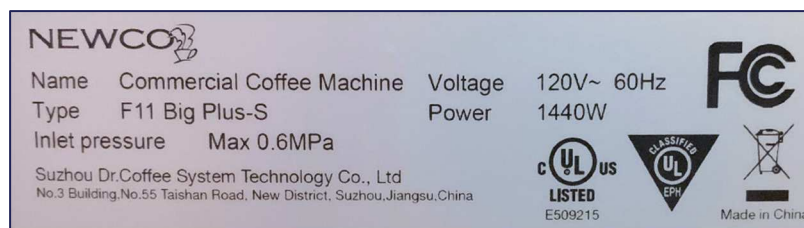
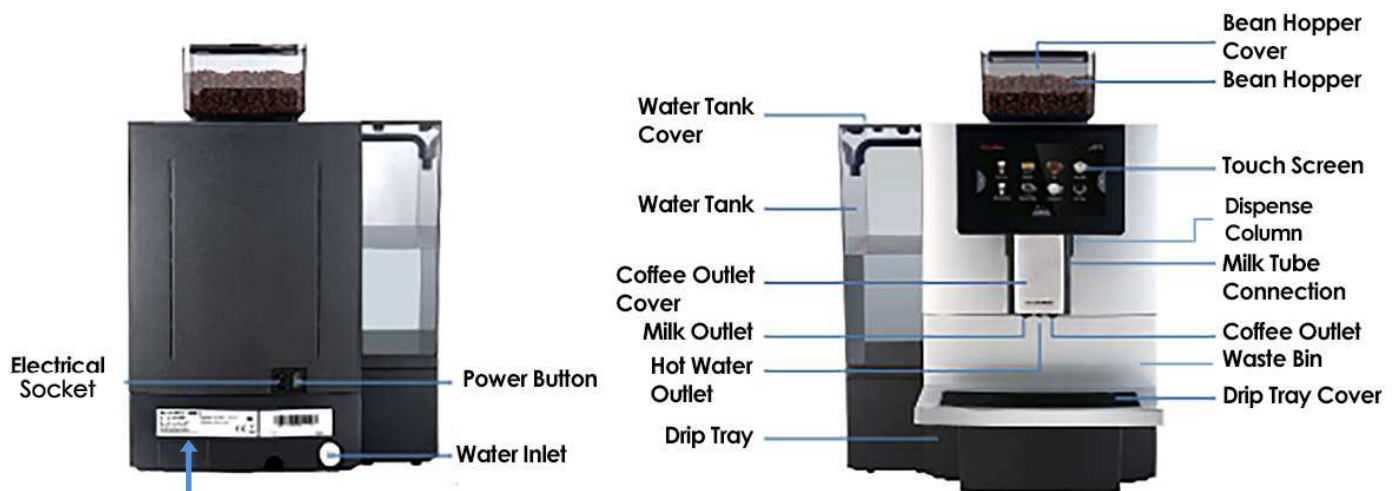
Approx. 35 pucks of coffee grounds

BEAN HOPPER CAPACITY

Approx. 2lbs

SHIPPING WT

51 lbs.



Data Plate

Item	Model	Height	Width	Depth	Shipping Weight	Volts	Watts
152874	Café Espresso 2.0	22 3/4"	16 3/4"	19 3/4"	51 lbs.	120 V	1450 W

MACHINE SET UP

PLUMBING

Water inlet connection is located on the rear of the machine.

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.



ELECTRICAL

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.

Electrical connections must match specifications indicated on machine data plate.

MACHINE CARE

- ❖ Place machine with at least 2 inches between machine and any other appliance, and at least 2 inches between wall and rear of machine. Do not place machine on the edge of any surface.
- ❖ Never add water to the bean hopper.
- ❖ While drink is being made, do not open or remove any part of the machine.
- ❖ Do not use hot or iced water in the water tank.
- ❖ Do not turn off machine power while a cleaning cycle is being performed.
- ❖ Always use the power button on the shortcut menu (see page 9) to turn off machine power. Machine will flush water, then power down. After machine has powered down, flip the switch on the back of the machine to the off ("O") position.
- ❖ Do not use machine in temperatures below 50°F or above 104°F.
- ❖ Never use machine outdoors.
- ❖ Do not use frozen or specialty coffee beans (i.e., cocoa or sugar coated).
- ❖ If using this machine as a pour over, only used pure, filtered water.
- ❖ Espresso beans may need to be stirred in hopper on occasion, to prevent sticking due to oiliness.

Follow the Installation Instructions on the next page. Manufacturer recommends modifying programming settings upon installation. Explanation of all programming settings begins on page 14.

INSTALLATION INSTRUCTIONS

FILL TANK

The side tank must be filled with water before plugging in the machine.

If using the water tank, fill to Max Fill line.

If using direct plumbing, fill tank with at least 16 ounces of water. Water may be discarded after installing the machine.

ADJUST DISPENSE COLUMN

The machine is shipped with the Dispense Column in the fully raised position. Grab the sides of the column to adjust it to the desired height.

CONNECT MILK HOSE

If you are using the Milk Thermos, then use the milk hose with fittings on both ends (PN 152818). If you are using any other milk container, or when running a deep clean of the milk frother, then use the milk hose with one fitting and one slotted end (PN 152848).

The straight fitting connects to the right side of the dispense column, and the other end should connect to the drip tray when not in use.

ADD BEANS

Pour beans into bean hopper on top of machine.

Note: There is a dial that can be used to adjust the size of the grind. Super fine grinds are more likely to clog the machine. See page 13 for more information.

Note: Do not use frozen or specialty beans (i.e., cocoa or sugar coated) in this machine.

CONNECT DIRECT PLUMBING (IF APPLICABLE)

Flush water line before attaching to machine or filter. Screw on water line adaptor provided in Starter Kit, then attach water line.

Note: If you have purchased a water line filter, read all instructions provided and flush the filter before attaching it to the water line adaptor.

Once machine is on, set water source in programming, see Water Supply on page 20.

CONNECT POWER

Plug in power cord to machine then plug power cord into wall outlet.



MACHINE OPERATION

SHORTCUT MENU BAR

Press and hold the lined tab at the bottom of the screen for 5 seconds. This menu bar provides quick access to commonly used settings.

WIPE PROTECT

This turns the screen input off for 15 seconds, so that any wiping does not accidentally brew a drink or power off the machine. See page 10 for cleaning instructions.

MILK RINSE

This runs a rinse cycle for the milk frother, see page 10 for rapid rinse instructions.

BREWER WARMING UP (BREWER RINSE)

This runs a rinse cycle for the internal plumbing of the brewer, see page 10 for rapid rinse instructions.

SERVICE MENU

Provides access to all the machine settings and programming. See page 14 for further explanation of settings.

POWER OFF

Powers off the machine. When this button is pressed, the machine will flush out any water, then shut down. After machine shuts down, you may flip the switch at the back of the brewer to the off ("O") position. To power machine back on, flip the switch at the back of the machine to the on ("I") position.



CLEANING

DAILY GENERAL

Only use a clean cloth to wipe the outside of the machine. Be sure to press Wipe Protect on the shortcut menu bar before wiping the screen.

A rapid rinse should be run multiple times a day. Brewer and Milk rinse buttons are available in the shortcut menu bar.



EMPTYING THE DRIP TRY AND COFFEE GROUNDS

To open the waste bin assembly, slide the dispense column all the way up. Use caution when removing the waste bin assembly, as to not spill any water.

The waste bin assembly is made up of 4 pieces, the drip tray (PN 153368), the drip tray grill (PN153367), the grounds container (PN 153365) and the grounds container support (PN 153366). Place the waste bin assembly on a flat surface, then remove the grounds container. Empty the grounds container, then discard the liquids in the drip tray.

Note: Grounds container and drip tray are hand wash only.



BREWER RAPID RINSE

Brewer Rapid Rinse can be set to run automatically, or can be selected on the shortcut bar on the main menu. See page 17 to adjust when the brewer automatically rinses.



MILK RAPID RINSE

Milk Rapid Rinse can be set to run automatically, or can be selected on the shortcut bar on the main menu. See page 17 to adjust when the machine automatically rinses.

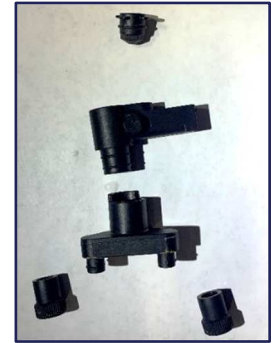
When Milk Rapid Rinse is selected, the screen will prompt you to remove the Milk Hose from attached milk container. Insert that end into the drip tray, where the opening is circled in image to the right.

WARNING: Make sure the Milk Hose is attached at both the milk inlet and the drip tray. Use caution as hot water will run through the tube.



It is also recommended to take apart the milk frother components to thoroughly clean them every day. Soak all components in warm soapy water for at least 2 minutes. Wipe clean, ensuring that all openings are clear. Allow to dry completely before reinstalling.

Note: When reinstalling components, ensure everything is put back together tightly. Loose connections may cause machine failure.



DEEP CLEANING

A deep clean should be run every 100-200 cycles. Access deep cleaning programs in the Maintenance tab of the Service Menu. See page 17 to adjust the deep clean settings.

Deep clean cycles are run from the Maintenance tab of the Service Menu.

BREWER DEEP CLEAN

Follow the instructions on the screen to perform a deep clean of the brewer. Be sure to use an appropriate, manufacturer recommended, cleaning product.

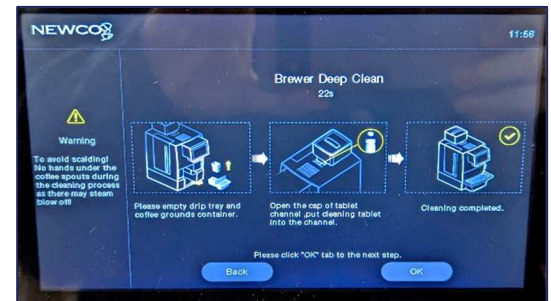
MILK DEEP CLEAN

Follow the instructions on the screen to perform a deep clean of the milk frother. Be sure to use an appropriate, manufacturer recommended, cleaning product.

DESCALING

Based on water hardness, removes buildup from minerals present in water source.

Follow the instructions on the screen to perform a descaling cycle. Be sure to use an appropriate, manufacturer recommended, cleaning product.



HOW TO BREW

To brew a drink, place your cup or container of choice below the coffee outlet. Once cup is placed, tap the icon of the desired drink.

Always use caution near hot liquids, do not remove cup until any liquids have finished dripping.



PROCESS CONTROL

If Process Control setting is enabled (see page 19), you can modify the recipe of the drink as it is brewing.

- Grounds: strength of the coffee.
- Pre- Brewing: number of seconds that a splash of water used to wet the grounds will sit for.
- Coffee: ounces of coffee to be used in the current drink.
- Warm Milk: number of seconds that warm milk will dispense for.
- Milk Foam: number of seconds milk foam will dispense for.
- Hot Water: ounces of hot water to be used in the current drink.

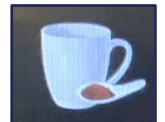
Drinks can only be adjusted if the recipe parameter is lit.

Recipe parameters not used in the current drink, or parameter steps that the machine has completed, will be grayed out and unchangeable.

Note: Process Control will not save any adjustments to a recipe.

FOR PRE GROUND COFFEE

Locate the icon for pre ground coffee, follow the instructions on the screen to locate the coffee grounds opening, then select the desired recipe.



CANCELING

To cancel a brew cycle, press "Cancel" on the screen. You may cancel a brew at any time. Do not remove mug until any dispensed liquid has finished dripping. Canceling may take a few seconds to complete.

FOR LARGER DRINKS:

This espresso brewer has several features for accommodating large drinks.

- ❖ The Dispense Column is adjustable in height, sliding to allow taller cups.
- ❖ Drinks Setting includes a "Cycle Index" count, for repeating the brew cycle up to 5 times.

MECHANICAL ADJUSTMENTS AFFECTING TASTE PROFILE

ADJUST GRIND DIAL

Inside of the bean hopper is a dial used to adjust the size of the grounds.

Turn the dial clockwise to increase the grind size, and counterclockwise to create a finer grind.

Note: Super fine grinds are more likely to clog the machine.



Grind Dial
9 (coarse) 1 (fine)

ADJUST MILK FROTHER DIAL (OPTIONAL)

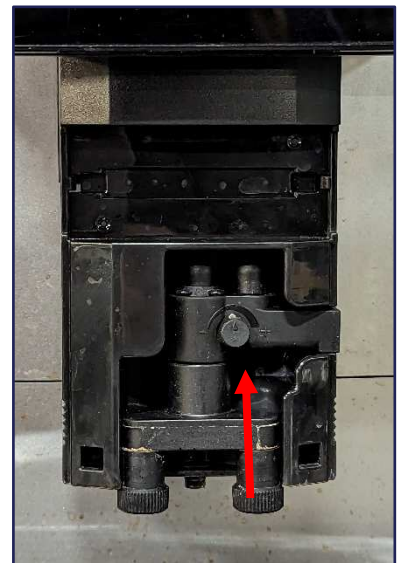
On the Dispense Column, there is a small panel that can be removed. Pinch the sides of the panel, then pull it away from the brewer.

Under the Dispense Column cover, there is a knob to adjust the Milk Frother. This will affect the temperature and volume of any milk foam dispensed.

Turn the dial clockwise for hotter milk foam and lower volume.

Turn the dial counterclockwise for less hot milk foam and lower volume.

The amount of time the brewer dispenses milk foam is set under Drinks Settings (see Foam on page 15).



SERVICE MENU

MAINTENANCE

BREWER DEEP CLEAN

Runs a deep clean cycle of the internal plumbing of the brewer. See page 11 for Brewer Deep Clean instructions.

MILK DEEP CLEAN

Runs a deep clean cycle of the milk frother and related plumbing. See page 11 for Milk Deep Clean instructions.

DESCALING

Runs a descaling cleaning cycle for plumbing inside the brewer. See page 11 for Descaling instructions.

FILTER

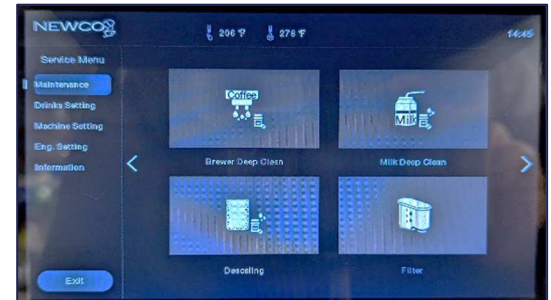
Nonfunctional on this machine.

WATER DRAINING

For storage or moving.

It is recommended that water is drained from the machine before long periods of storage, or before storing in less than 50°F room temperature.

1. Remove side tank.
2. Press button to drain remaining water inside the machine.



DRINKS SETTING

DRINKS SETTING

Sets the base recipe for a drink type.

GROUND

Strength level, 1-5. Level 5 will create a strong brew, by using more grounds for the recipe.

Note: To adjust grind size, see Adjust Grind Dial on page 13.

COFFEE

Volume of coffee in specified drink.

MILK

Time of milk outflow in seconds.

FOAM

Dispense time of milk foam in seconds.

HOT WATER

Volume of hot water.

PRE-BREWING (PRE INFUSION)

Coffee grounds pre-soaking time in seconds. Range 1-5.

CYCLE INDEX

Number of times brew is repeated, 1-5.

MAKING METHOD

Order of ingredient output, either coffee first or coffee last.

TEMP LEVEL

High (215.6°F), Medium (201.2°F), or Low (186.8°F)

TEST

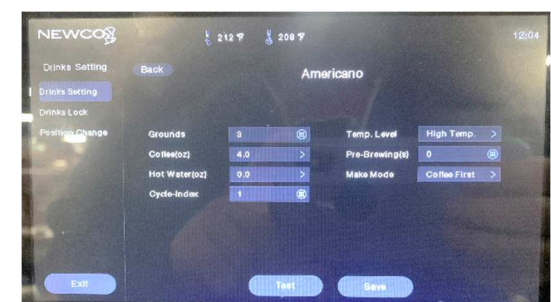
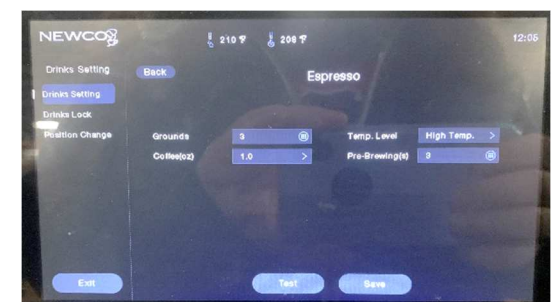
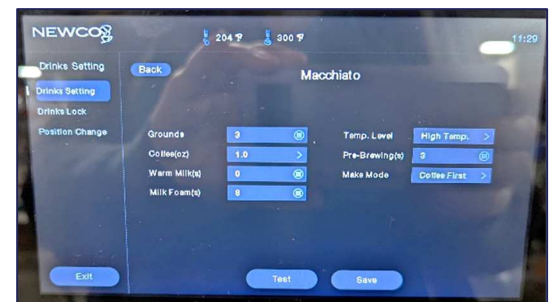
Runs a test of the recipe on screen. This will dispense half the volume of the recipe, for a taste sample.

SAVE

Saves changes of current recipe.

RETURN

Returns to Main Drinks Setting Menu, does not save changes.



MY COFFEE

Creation of a unique, named, recipe.

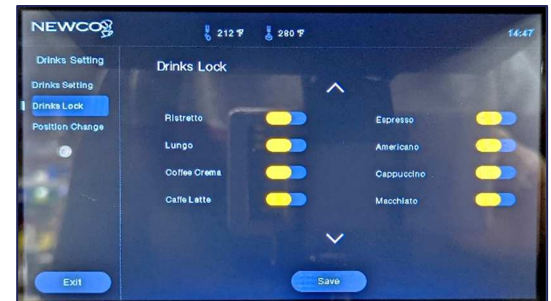
This machine can store 200 custom recipes. If custom recipe has not been used in more than 3 months, the system will delete the recipe profile.

To brew a custom recipe from the main Drink selection screen, click on the “My Coffee” icon then search using the recipe name.



DRINKS LOCK

Determines which drinks are displayed on the Main Drink Selection screen.



POSITION CHANGE

Press two drink icons to swap their positions.



MACHINE SETTING

LANGUAGE

LANGUAGE

Choose from 17 languages for the system language.

ENGLISH SHOWS

Allows for English name of drinks to be shown below system language name of drinks.



MAINTENANCE

BREWER WARMING UP

This determines when the machine will run a Brewer Rapid Rinse Cycle.

Off: Machine does not automatically run a rinse cycle.

Immediate: Machine runs a rinse cycle immediately after a drink is dispensed.

5, 10, 15 or 20 minutes: Machine runs a rinse cycle after selected time has passed following a drink being dispensed.



BREWER DEEP CLEAN

This determines how often the machine will prompt for a Brewer Deep Clean Cycle. The count is for the number of drinks dispensed; manufacturer recommends setting this to between 100 and 200.

MILK RAPID RINSE SETTING

This determines when the machine will run a Milk Rapid Rinse Cycle.

Off: Machine does not automatically run a rinse cycle.

Immediate: Machine runs a rinse cycle immediately after a drink with milk is dispensed.

5, 10, 15 or 20 minutes: Machine runs a rinse cycle after selected time has passed following a drink with milk being dispensed.

MILK DEEP CLEAN SETTING

This determines how often the machine will prompt for a Milk Deep Clean Cycle. The count is for the number of drinks with milk dispensed; manufacturer recommends setting this to between 100 and 200.

WATER HARDNESS SETTING

In ppm, hardness of water used in machine. This determines how often the machine will prompt for Descaling. If a Descaling Cycle is not run often enough, scale buildup will affect machine performance. Manufacturer recommends setting this to 100.

TIME/DATE

12/24 HR

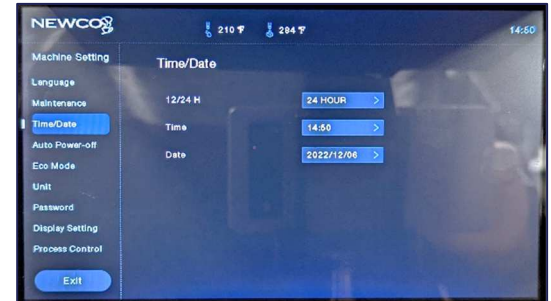
Choose between 12 hour or 24 hour format.

TIME

Sets the current time.

DATE

Sets the current date.



AUTO POWER OFF

AUTO POWER OFF

Manufacturer recommends to set Auto Power Off to the "Off" position.

Note: If this is not set to "Off", then when the tablet falls asleep, you will need to power the machine off then back on from the rear of the machine in order to wake the tablet.

AUTO POWER-OFF (HOUR)

Choose when the auto power off activates, 1-24 hrs.



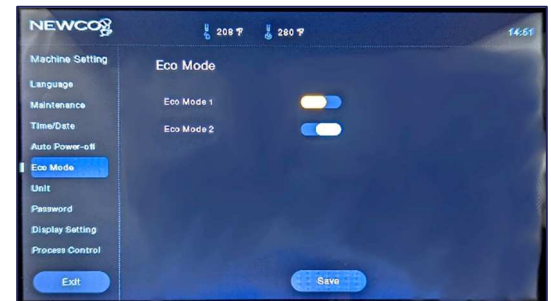
ECO MODE

ECO 1

After 1 hour of no interaction, temperature of the steam heating thermoblock will drop to the same temperature as the coffee heating thermoblock and maintain that temperature.

ECO 2

After 1 hour of no interaction, steam heating thermoblock and coffee heating thermoblock will drop and maintain 140°F temperature.

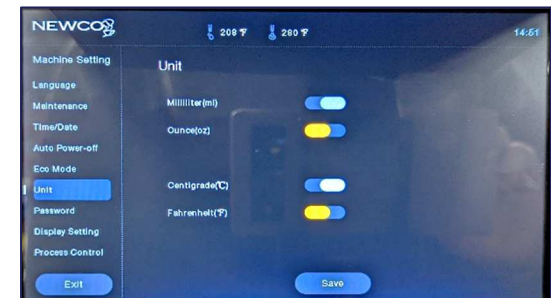


UNIT

Only one volume unit and one temperature unit can be selected at one time. If a unit selection is turned on, its opposing unit will automatically turn off.

Milliliter or Ounce

Centigrade (°Celsius) or Fahrenheit (°F)



PASSWORD

This sets the password used to access the Service Menu.

Old password:

New password:

Password requirement: 4 digit number

Default: 1609



DISPLAY SETTING BRIGHTNESS

Sets the screen brightness 1-100, with a default of 100.



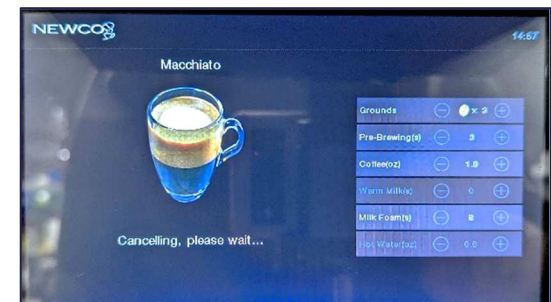
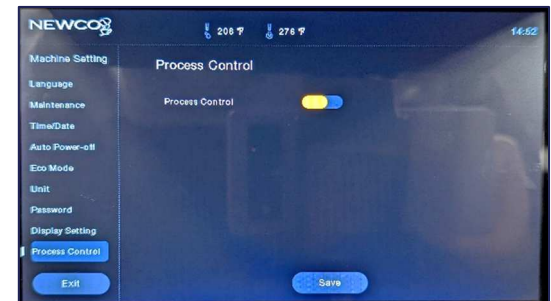
PROCESS CONTROL

If on, then while a drink is brewing, you can temporarily adjust drink settings using (-) or (+).

None of these adjustments are saved.

Parameters can only be changed if the machine has not yet completed the step in the brew cycle. After the machine completes a step, the (-) and (+) will be grayed out and unchangeable.

Only settings pertaining to the recipe will be available for modifying. All other parameters will be grayed out. If off, this will still show while the drink is brewing, but it will be grayed out and you will not be able to interact.



Example of brew screen with process control on.

ENG. SETTING

To enter Engineering Settings, you will need to enter in a passcode based on the machine time. In the upper right hand corner, note the hour and minute digits. Add the digits of the hour together to make the first two numbers of the passcode, then add the digits of the minutes together to make the last two numbers of the passcode.

Example:

For a time of 11:39, add the digit of the hour (1+1) to get 02, then add the digits of the minutes (3+9) to get 12. Therefore, 11:39 would have a passcode of 0212.

GROUNDS CALIBRATION

Turn calibration warning off, or on to prompt at 2,000 cycles, then at every 5,000 cycles following that.

From this screen:

1. Remove drip tray from machine.
2. Separate waste bin from drip tray.
3. Set waste bin on a scale set to grams and "Tare".
4. Put waste bin and drip tray back into machine.
5. Run a grinder calibration.
6. Remove waste bin and place on tared scale.
7. Input grams weighed.
8. Repeat process 2 more times, taring between each calibration cycle.
9. Once complete, press "Save".

GRINDING INDEX

Used to increase or decrease strength of coffee drinks for every recipe stored on the machine. From 70% strength to 130% strength (0.7 to 1.3).

Note: This will affect the Grounds Setting under Drinks Setting. See page 15.

WATER SUPPLY

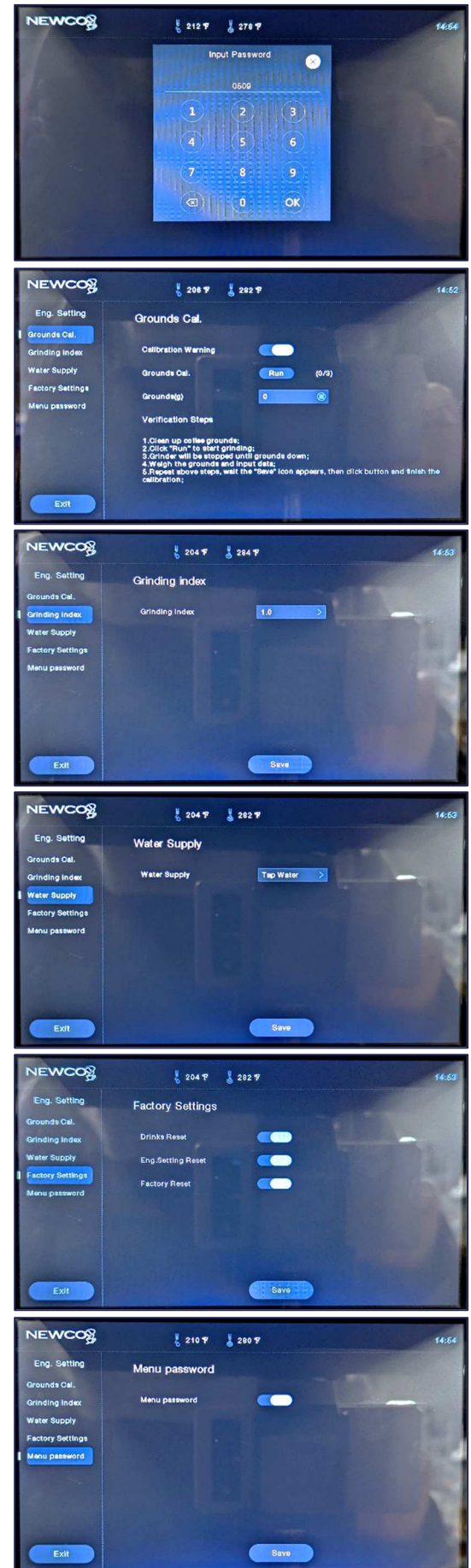
Choose water source- tap for direct plumbing or tank for pour over.

FACTORY SETTINGS

Reset Drink Recipes, Engineering Settings, or perform a full Factory Reset.

MENU PASSWORD

Turn password requirement for accessing Service Menu on or off.



INFORMATION

TOTAL CUPS

Total cups dispensed, including a breakdown of each recipe.

MAINTENANCE RECORDS

Shows total number of cycles run for cleaning cycles.

SOFTWARE VERSION

Provides machine software version.

MACHINE INFO

Nonfunctional on this machine.

PARAMETER IMPORT

Import Drinks Recipes (pg. 15), Machine Settings (pgs. 17-19), or all settings stored on inserted flash drive, referenced as "U disk" on screen.

PARAMETER EXPORT

Save Drinks Recipes (pg. 15), Machine Settings (pgs. 17-19), or all settings onto the inserted flash drive, referenced as "U disk" on screen.

To import and export, locate the USB port, covered by a rubber flap, behind the lower left side of the display tablet.

