

Instruction Manual: 1900940
Machine P/N: 1000940#

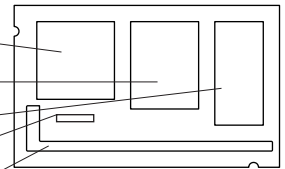
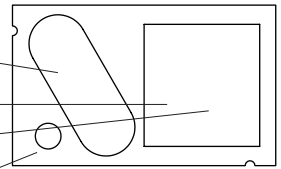
POUR'D Control Box

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Box Contents

- Control Box 1000940
- IEC power cable
- Inlet hose
- QCD connector for BIB 2100045
- FRIIA chiller connector 3/4" to pushfit elbow 1400829
- Soft tubing for BIB connector (1m) 1800521
- Din connector cable 1501180
- VITOP BIB connector 2100043
- 5/16 to 3/8 barbed connector for BIB connector 1400773
- 2 x hard Concentrate 1/4" tube 1860372
- Instruction manual 1900940



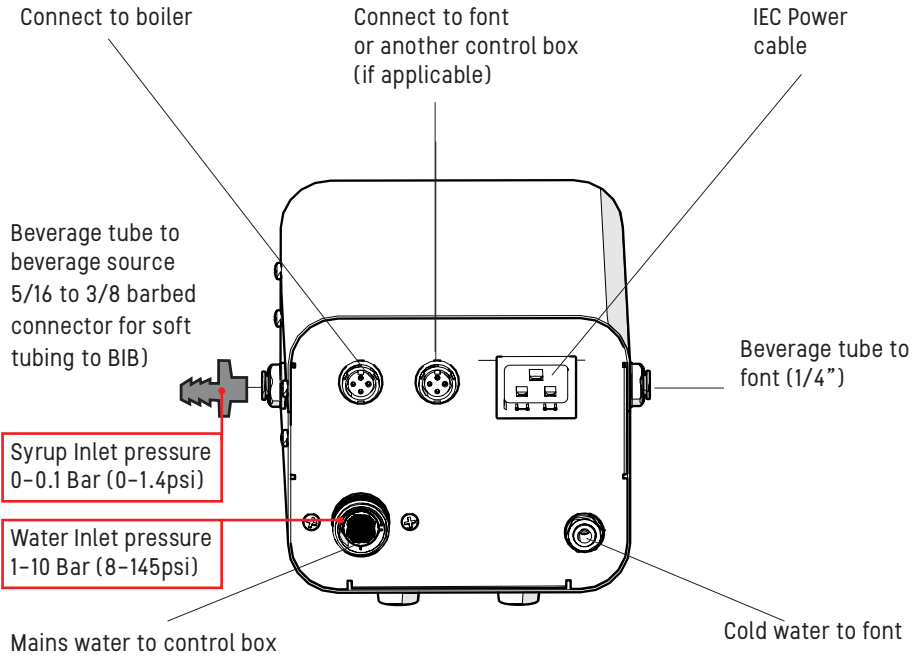
Compatible with:

- Any POUR'D Font variation

UNA font

Connections

This equipment must be installed with adequate backflow protection to comply with all applicable federal, state and local codes.

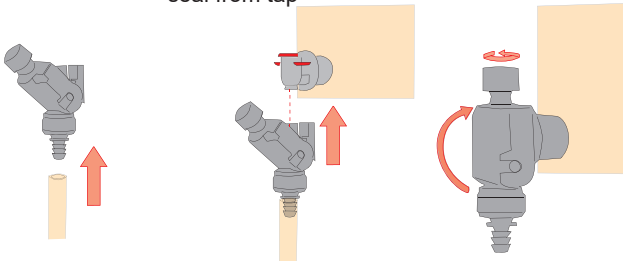


if using chiller add chiller connector here (3/4" to pushfit elbow) and connect to chiller output. also select chiller present page 14.

Make sure rubber feet are only points of contact with bottom surface.

VITOP BIB connector

Remove red plastic seal from tap



Introduction

The information provided in this manual is intended to assist in the installation and maintenance of the POUR'D Control Box. Please read the instructions carefully to prevent accidents and ensure an efficient installation. This manual is not a substitute for any safety instructions or technical data affixed to the machine or its packaging. All information in this manual is current at the time of publication and is subject to change without notice. The company accepts no responsibility for any damage or injury caused by incorrect or unreasonable installation and operation.

Safety

When using electrical appliances, basic safety precautions should always be followed to prevent

the risk of fire, electric shock, burns, or other injuries or damages.

- Read all operating and safety instructions carefully.
- This appliance is suitable for indoor use only.
- This appliance must be placed/installed on a horizontal flat stable surface.
- The ambient temperatures this appliance should operate within are 5 °C – 35 °C.
- Do not store the appliance in ambient temperature lower than 5 °C.
- This appliance is designed for use in commercial or self serve areas in which it can be attended to by trained personnel.
- The hose supplied with the machine is non-toxic food quality tested to 130kPa (190psi). However, a hose is not a permanent connection. It is, therefore, advisable to switch off machine and close the stopcock valve when machine is not in use, e.g. overnight etc.
- If a non-fixed water connection is implemented, use only the water hose provided with the appliance, alternatively, if a fixed water connection is used it must be implemented using a non-detachable water hose.
- If the water hose is disconnected the seals should be replaced before re-connection.
- The utmost care has been taken in the manufacture and testing of this machine. Failure to install, maintain and / or operate this machine according to the manufacturer's instructions may result in conditions that can cause injury or damage to property. If in any doubt about the serviceability of the machine always contact the manufacturer or your own supplier for advice.
- This machine is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the machine.
- In the event where any wires are damaged, such wires can only be replaced by qualified service technicians.
- CAUTION – Risk of fire and electric shock. Only to be used with manufacturer's specified power cord set.
- This appliance should not be installed in an area where a water jet could be used to clean it.
- Access to the service area of the appliance is restricted to persons having knowledge and practical experience of the appliance and the relevant safety and hygiene requirements.

**CAUTION****SANITISATION**

Before sanitising the equipment, carefully read the instructions given by the sanitisation product manufacturer and put on all the necessary personal protective equipment (gloves, masks, etc.). Ensure that the premises are well ventilated.

The sanitisation operations should only be carried out by specialised technical assistance personnel.

**DANGER****ELECTRICAL MAINS**

Always disconnect the equipment from the electricity supply before doing any work on it, to prevent damage and health hazards.

**CAUTION****ELECTRICAL REQUIREMENTS**

The electrical circuit must be correctly earthed and connected by means of a suitable differential safety breaker.

**CAUTION****ELECTRIC POWER SUPPLY**

Do not connect or disconnect the machine from the socket with wet hands.

Insert the plug into the wall socket firmly.

Do not pull on the supply cable in order to remove the plug from the socket.

**CAUTION****REPLACEMENT OF THE POWER CABLE**

If the power cable is damaged, it must be replaced by the manufacturer or their assistance service or a similarly qualified person in order to prevent any possible risk.

**WARNING****MALFUNCTION**

If smoke, unusual smells or strange noises are emitted from the machine, disconnect it immediately from the socket and contact the local retailer or technical service assistance.

Use of the machine in these conditions could cause fires or electric shocks.

**ATTENTION**

If the equipment is installed in a kitchen, European Standard EN 60335-2/75 specifies that it must be connected to an equipotential circuit via a wire with section between 2,5 and 10 mm². This connection must be carried-out by a skilled technician, in compliance with the regulation in force in the country of use.

**WARNING****WATER SUPPLY**

Connect the water dispenser exclusively to a line of drinkable water supply.

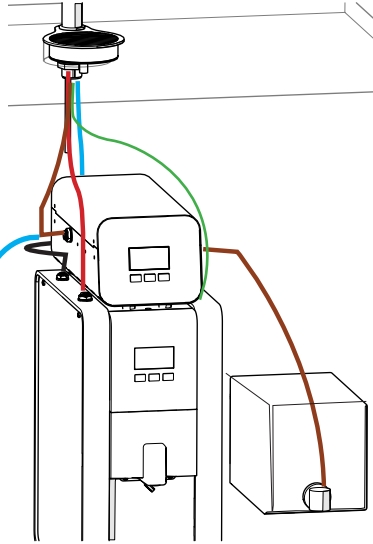
**WARNING****WATER SUPPLY**

In order to avoid accidental flooding due to losses that may occur on the water supply line, external or internal device it is necessary to install the appropriate anti-flooding valve "WATER BLOCK" (not included in the unit) .

HOT/AMBIENT WATER, DILUTED CONCENTRATE & CONCENTRATE SHOT 3 button connections (1000942 3b concentrate)

For use with Boiler

(Plumbed to mains)



never place beverage source above control box to avoid concentrate spilling on machine

Hot water from boiler 8mm tube

Cold water hard 1/4" tube

Din connector to font

Beverage tube control box to font hard 1/4" tube

5/16 to 3/8 barbed connector

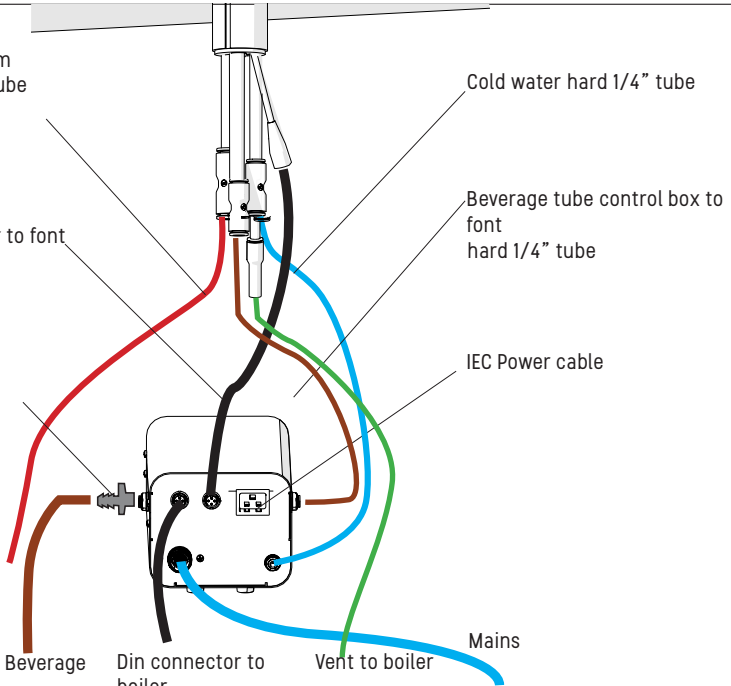
IEC Power cable

Soft tubing to Beverage source

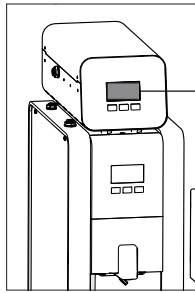
Din connector to boiler

Vent to boiler

Mains



Control box setup



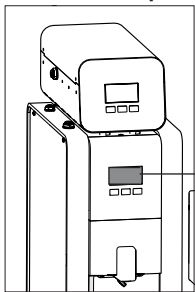
3 finger press short hold

HOT	COLD	RTD	MODE
000%	020%	--	% CONCENTRATE (0% = just water, 20%=4:1)
P&H	200ml	30ml	DISPENSE VOLUME (P&H = push and hold)
Next	-	-	

MODE	DESCRIPTION
HOT	Hot Water (set ratio to 0%)
COLD	Cold / ambient water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the font

% Concentrate	Water to Coffee ratio
20%	4:1
10%	9:1

Boiler setup



3 finger press long hold

Set mode to UC MIX both

Factory preset		
Mode:	UC MIX BOTH	
Temp units:	°C	
Next	-	+

3 finger press short hold

All temperatures the same and volumes to 0

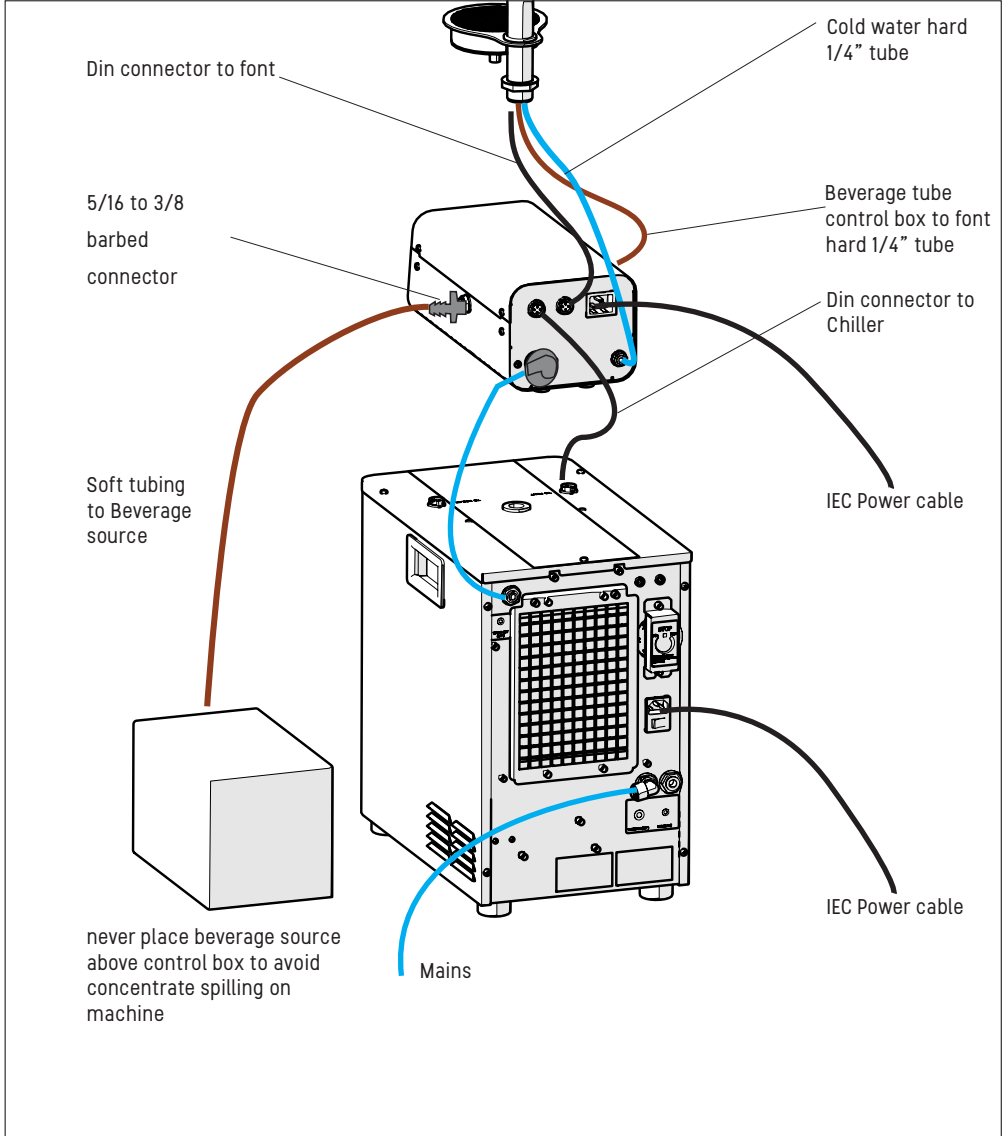
✔		
90°	90°	90°
0ml	0ml	0ml

Volumes must be calibrated, go to page 14

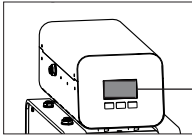
CHILLED WATER, DILUTED CONCENTRATE & CONCENTRATE SHOT

3 button connections (1000942 3b concentrate)

For use with chiller



Control box setup



3 finger press long hold

Calibrate Hot water
RTD speed
Chiller present
Next Yes

3 finger press short hold

HOT	COLD	RTD
000%	020%	--
P&H	200ml	30ml
Next	-	-

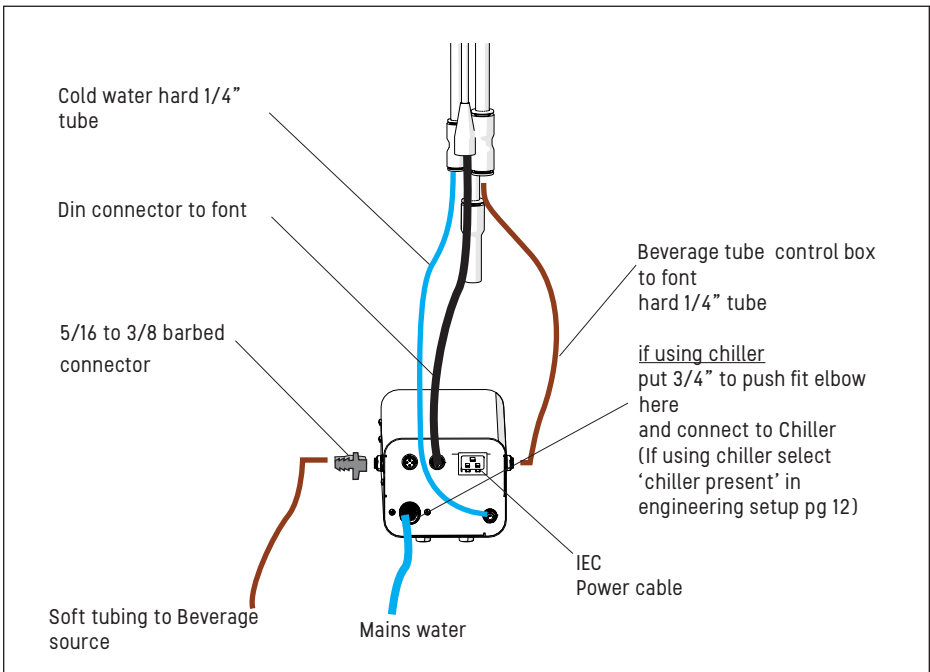
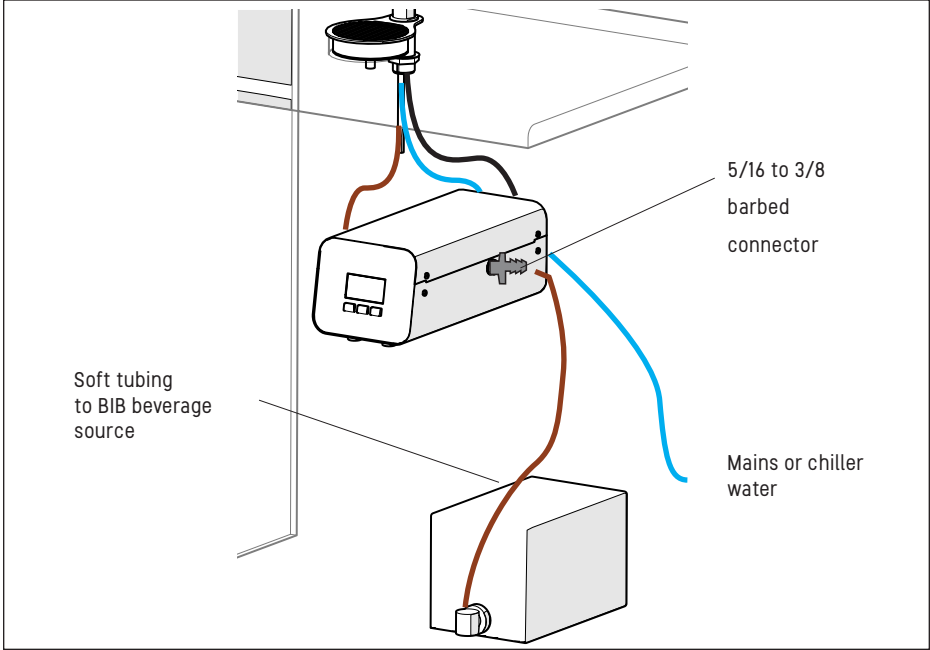
MODE
% CONCENTRATE (0% = just water, 20%=4:1)
DISPENSE VOLUME (P&H = push and hold)

MODE	DESCRIPTION
HOT	Hot Water (set ratio to 0%)
COLD	Cold / ambient water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the front

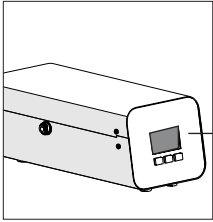
Volumes must be calibrated and machine must be notified of Chillers presence, go to page 14

POUR'D DILUTED CONCENTRATE

(3B/1B font, 3 volumes or ratios/ 1 volume or ratio)



Control box setup



3 finger press short hold

COLD	COLD	COLD
025%	020%	050%
200ml	200ml	100ml
Next	-	-

MODE
% **CONCENTRATE** (0% = just water, 20%=4:1)
DISPENSE VOLUME (P&H = push and hold)

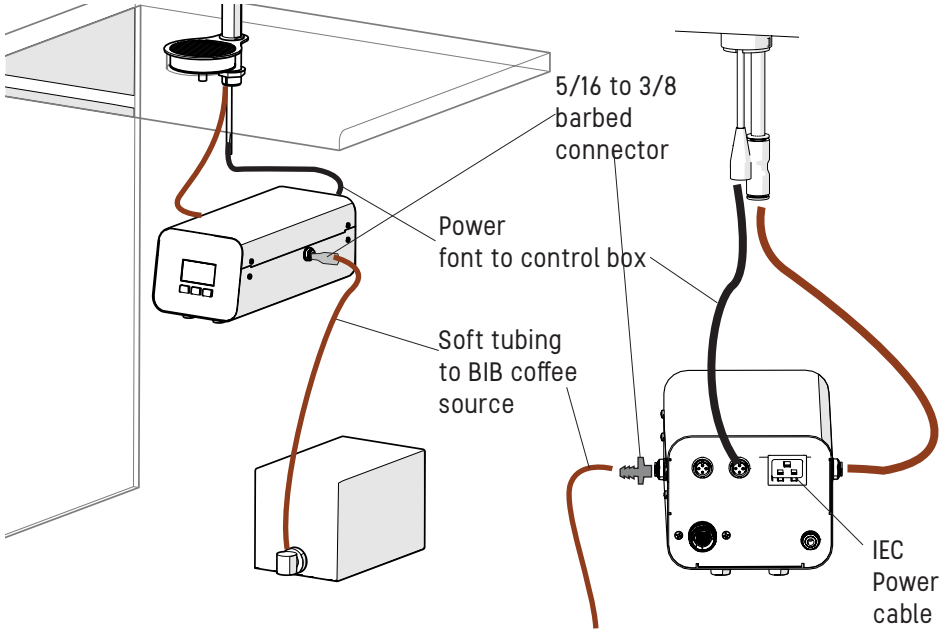
MODE	DESCRIPTION
HOT	Hot Water mixed with concentrate
COLD	Cold / ambient water mixed with concentrate
RTD	Ready to drink (no dilution)
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the font

% Concentrate	Water to Coffee ratio
20%	4:1
10%	9:1

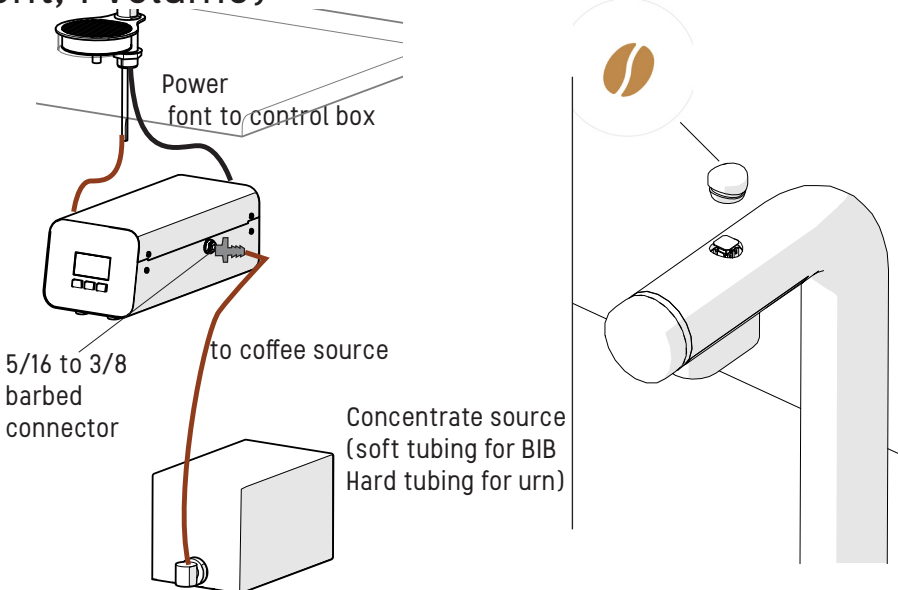
Volumes must be calibrated, go to page 14

Connecting Hoses

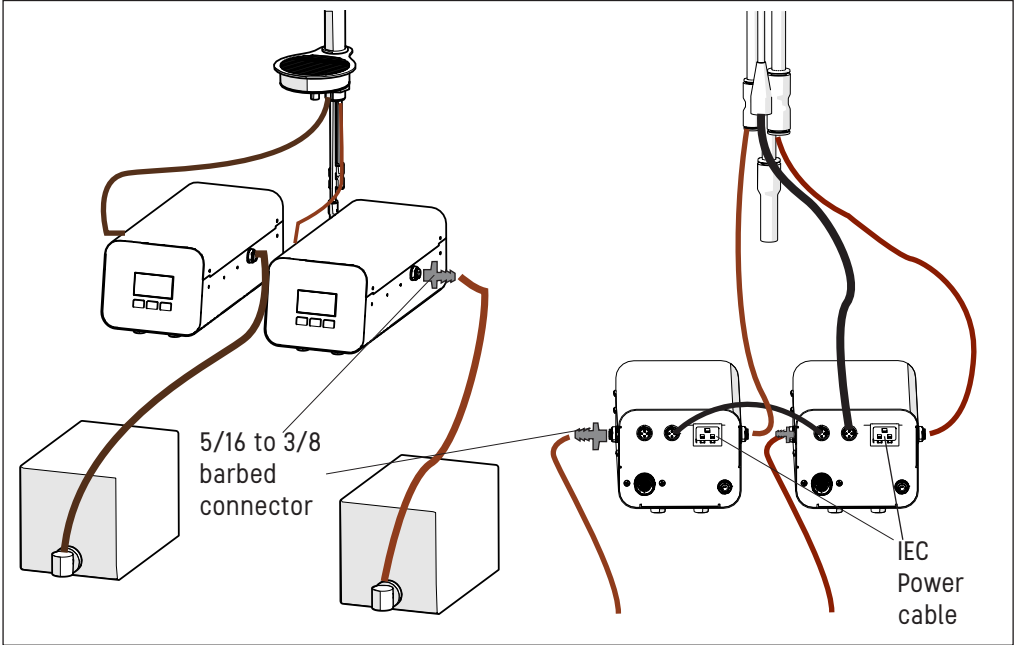
POUR'D Ready to Drink (3B font, 3 volumes)



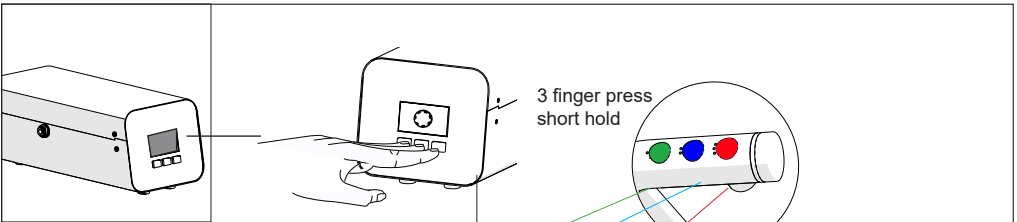
Concentrate Shot/ Ready to Drink (1B Font, 1 Volume)



POUR'D Multiple Source Ready to Drink



Control box setup



control box directly in line with font must be set to PRIMARY

PRI	COLD	COLD
--	020%	050%
--	200ml	100ml
Next	-	-

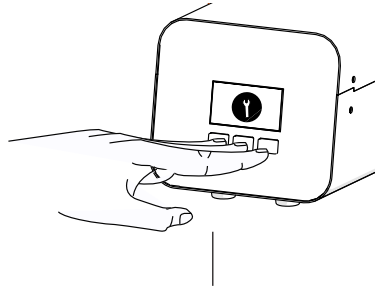
MODE
% CONCENTRATE (0% = just water, 20%=4:1)

DISPENSE VOLUME
(P&H = push and hold)

MODE	DESCRIPTION
HOT	Hot Water mixed with concentrate
COLD	Cold / ambient water mixed with concentrate
RTD	Ready to drink (no dilution)
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the font

% Concentrate	Water to Coffee ratio
20%	4:1
10%	9:1

Engineering Setup & Calibration



3 finger press
long hold

Calibrate conc pump

Calibrate Cold water

Calibrate Hot water

RTD speed

Next Go

OPTION	DESCRIPTION
Calibrate conc pump	Will pump concentrate using FAST speed for 10 seconds and ask for weight to be entered – then again the same at SLOW speed. (for accurate results make sure system is primed / tubes are full with liquid)
Calibrate Cold water	Will dispense water until flowmeter clicks 200 pulses and then will ask to enter weight. (for accurate results make sure system is primed / tubes are full with liquid)
Calibrate Hot water	will dispense hot water from the boiler for 10 seconds and ask for weight to be entered.
RTD speed	This is the speed of the pump (in % of full speed) If flow rate is too violent this should be reduced. (If pump speed is changed pump must be recalibrated)
Chiller present	Select yes if you are using a chiller to supply cold water

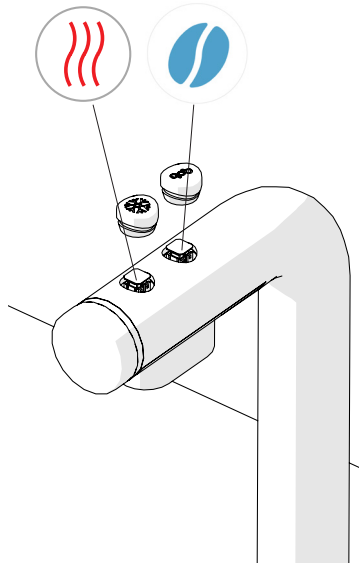
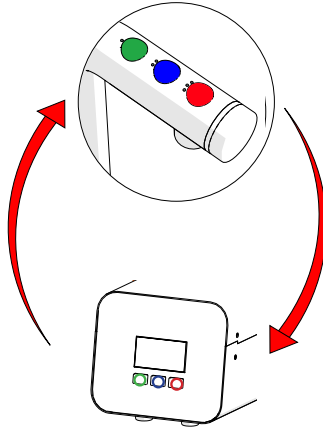
3 finger press
long hold

Set mode
UC MIX BOTH
Set all temperatures the same

Button Setup

Programmable buttons

Program and change buttons accordingly

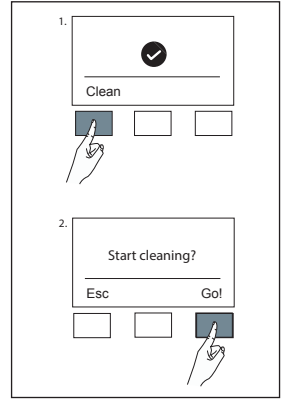
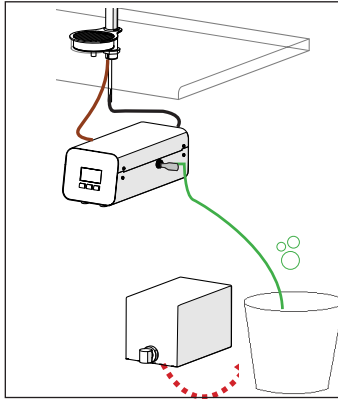


Cleaning

1. Disconnect silicone tubing from beverage source.

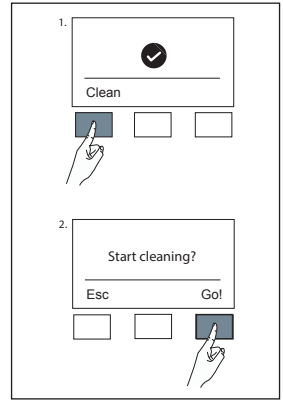
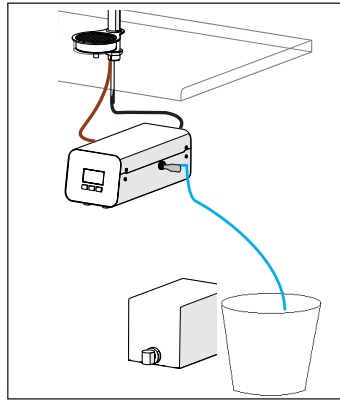
2. Put tubing into a bucket of cleaning solution. We recommend Urnex Rinza Milk System cleaner for alternative milk and syrup based beverages or Urnex Cafiza 2 for coffee based beverages

3. Press cleaning option on control box.



4. Replace cleaning solution with clean water.

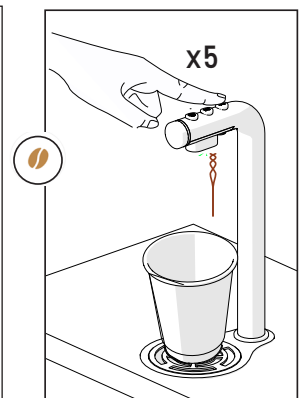
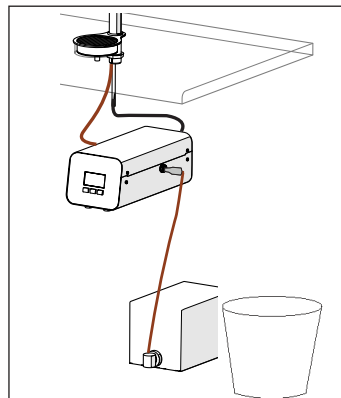
5. Press cleaning option on control box.



6. Reconnect beverage source to silicone tubing.

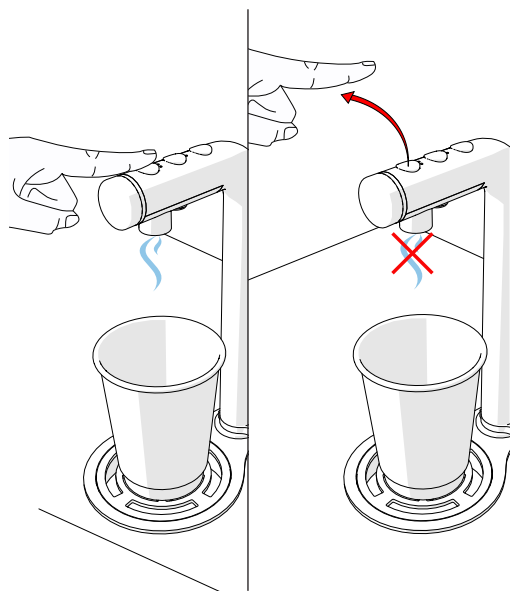
7. Press any button on font 5 times to fully clear tubing/pump of any residual water. Cleaning takes approximately 60 seconds.

8. Font is now ready to operate.

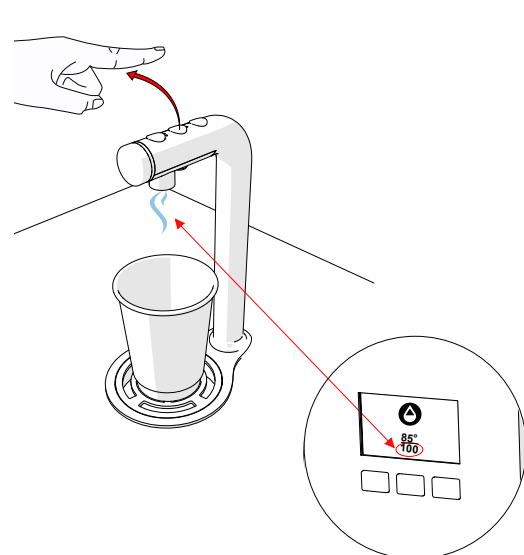


Operating Font

1. Push & Hold



2. Push & Release



RISK OF SCALDING

If using a boiler, turn off before cleaning to prevent accidental triggering of a dispense.

Beware of accidentally operating the control box especially when cleaning around the push buttons.

Do not use abrasive cloths or creams, as this will spoil the finish of the control box.

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