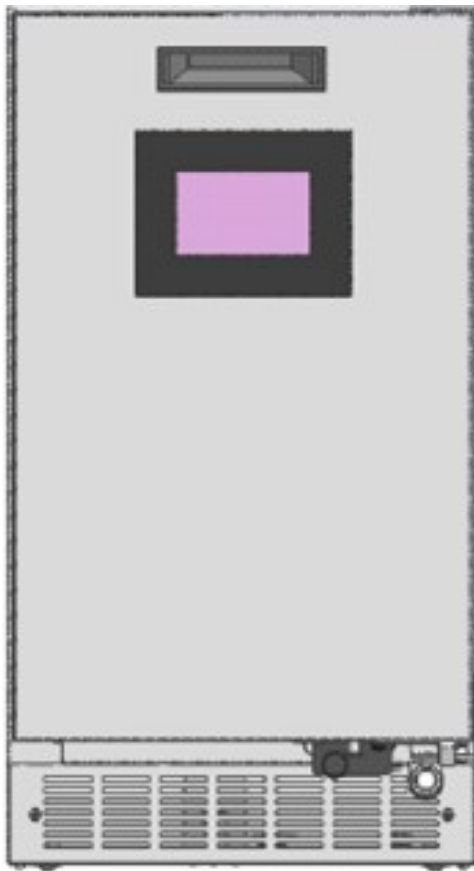


# Operator Reference Guide



For Joe Tap Compact Nitro Coffee Dispensing Systems with the following Model Number:

## **JT-NITCOM-(X)**

JoeTap 2 faucet **COM**compact **NIT**ro Coffee Dispensing System with Remote Dispensing Tower for one Nitrogenated coffee and one Cold brew coffee beverage.

(X): **L**=Left Door Hinge, **R** = Right Door Hinge

**115V, 2.25A, 60Hz**

CONTENTS	PAGE NUMBER
Cleaning & Maintenance-Daily Filter Cleaning.....	4-9
Cleaning & Maintenance-Daily Tap & Font Cleaning...	10-12
Cleaning & Maintenance-Weekly System Cleaning.....	13-19
Troubleshooting.....	20-21

## **!ATTENTION!**

**JoeTap Cold Brew Coffee Dispensing Systems are NSF certified for the dispensing of Cold Brew Coffee with a pH greater than 5.0, ONLY.**

Service Assistance: call Wunder-Bar Joe Tap "Toll Free Service Hotline" @ 866-986-3372 anytime, or (707) 448-5151 Monday through Friday, 7:00 AM to 5:00 PM Pacific Time.

# **!ATTENTION!**

- Read all Instructions before setting up or operating the dispenser.
- This dispenser is not to be used by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction.
- Always disconnect the main power cord from the electrical source before removing any access panels or attempting to perform any servicing of this dispenser.
- The dispenser should never be cleaned using a water jet nor installed in an area where a water jet is used.
- Service access panels should be removed by qualified service technicians, ONLY.
- Access to the service areas of this dispenser is restricted to qualified technicians with safety/hygiene knowledge, experience, and training for servicing this specific dispenser.
- Install and use this dispenser only as described in this instruction manual. **Read all Instructions before setting up or operating the dispenser.**

**FCC Statement:** *This device complies with part 15 of the FCC Rules. Operation of this device is subject to the following two conditions: (1) This device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation.*

**IC Statement :** *This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.*

- Lire toutes les instructions avant d'installer ou d'utiliser le distributeur.
- Ce distributeur ne doit pas être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience ou de connaissances, à moins d'avoir reçu une supervision ou des instructions.
- Toujours débrancher le cordon d'alimentation de la source électrique avant de retirer les panneaux d'accès ou de tenter d'effectuer toute intervention de ce distributeur.
- Le distributeur ne doit jamais être nettoyé avec un jet d'eau, ni installé dans une zone où un jet d'eau est utilisé.
- Panneaux d'accès aux services doivent être enlevés par des techniciens qualifiés, SEULEMENT.
- Accès aux zones de service de ce distributeur est limitée à des techniciens qualifiés de la sécurité / des connaissances d'hygiène, l'expérience et la formation pour l'entretien de ce distributeur spécifique.
- Installer et utiliser ce distributeur tel que décrit dans ce manuel d'instruction. Utilisez uniquement du fabricant les accessoires recommandés par.

**Déclaration IC:** Cet appareil est conforme aux normes RSS sans licence d'Industrie Canada. Son fonctionnement est soumis aux deux conditions suivantes: (1) cet appareil ne doit pas causer d'interférences et (2) cet appareil doit accepter toute interférence, y compris les interférences pouvant provoquer un fonctionnement non désiré de l'appareil.

## SAFETY AND ENVIRONMENTAL



### DANGER

RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.

*RISQUE D'INCENDIE OU D'EXPLOSION. RÉFRIGÉRANT INFLAMMABLE UTILISÉ. NE PAS UTILISER DE DISPOSITIFS MÉCANIQUES POUR DÉGIVRER LE RÉFRIGÉRATEUR. NE PAS PERCER DE TUBAGE DE RÉFRIGÉRANT.*



### DANGER

REFRIGERATION COMPONENT PARTS SHALL BE REPLACED WITH LIKE COMPONENTS AND SERVICING MUST BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, ONLY, TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

*LES COMPOSANTS DOIVENT ÊTRE REMPLACÉS PAR DES COMPOSANTS SIMILAIRES. L'ENTRETIEN DOIT ÊTRE EFFECTUÉ PAR LE PERSONNEL D'ENTRETIEN AUTORISÉ PAR L'USINE UNIQUEMENT POUR MINIMISER LE RISQUE D'ALLUMAGE POSSIBLE EN RAISON DE PIÈCES INCORRECTES OU D'UN SERVICE INCORRECT.*



### CAUTION

**RISK OF ELECTRIC SHOCK!** IF THE CORD OR PLUG BECOMES DAMAGED, REPLACE ONLY WITH A CORD AND PLUG OF THE SAME TYPE AND RATING.

***RISQUE DE CHOC ELECTRIQUE!** SI LE CORDON OU LA FICHE DEVIENT ENDOMMAGÉS, NE LE REMPLACEZ QUE PAR UN CORDON ET UNE FICHE DU MÊME TYPE ET DE LA QUALITÉ.*

**RISK OF ELECTRIC SHOCK!** DO NOT OPERATE THE SYSTEM WITH A DAMAGED POWER CORD OR IF THE EQUIPMENT HAS BEEN DAMAGED OR DROPPED—UNTIL IT HAS BEEN EXAMINED BY AN AUTHORIZED SERVICE PERSON.

***RISQUE DE CHOC ELECTRIQUE!** NE FAITES PAS FONCTIONNER LE SYSTÈME AVEC UN CORDON D'ALIMENTATION ENDOMMAGÉ OU SI L'ÉQUIPEMENT A ÉTÉ ENDOMMAGÉ OU S'ÉCHUTE - JUSQU'À CE QU'IL SOIT EXAMINÉ PAR UNE PERSONNE DE SERVICE AUTORISÉE.*



### WARNING

THIS SYSTEM IS INTENDED FOR INDOOR INSTALLATION AND OPERATION ONLY. THIS SYSTEM IS DESIGNED TO OPERATE BETWEEN 50°F (10°C) AND 100°F (38°C). FOR BEST RESULTS KEEP UNIT OUT OF DIRECT SUNLIGHT.

*CE SYSTÈME EST CONÇU POUR UNE INSTALLATION À L'INTÉRIEUR ET UN FONCTIONNEMENT UNIQUEMENT. CE SYSTÈME EST CONÇU POUR FONCTIONNER ENTRE 50 ° F (10 ° C) ET 100 ° F (38 ° C). POUR DE MEILLEURS RÉSULTATS, CONSERVER L'UNITÉ HORS DU SOLEIL DIRECT.*

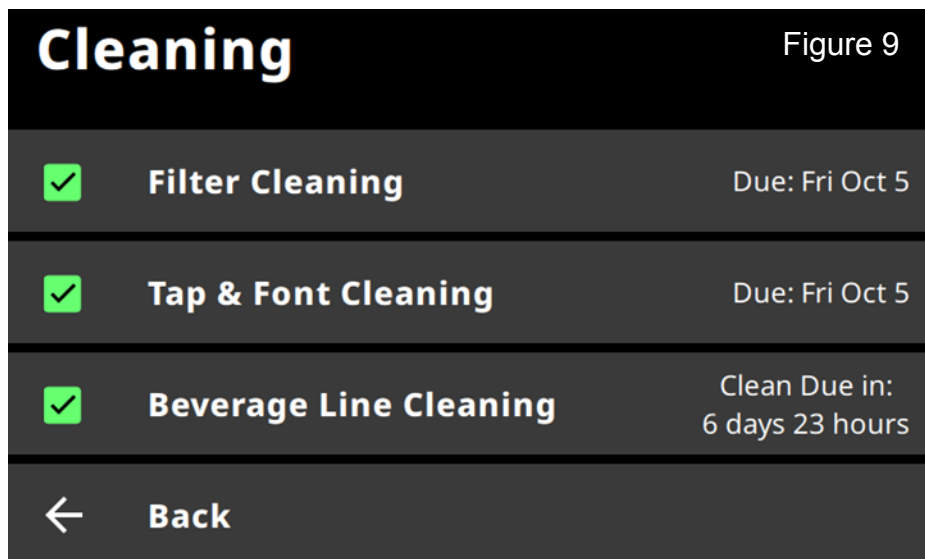
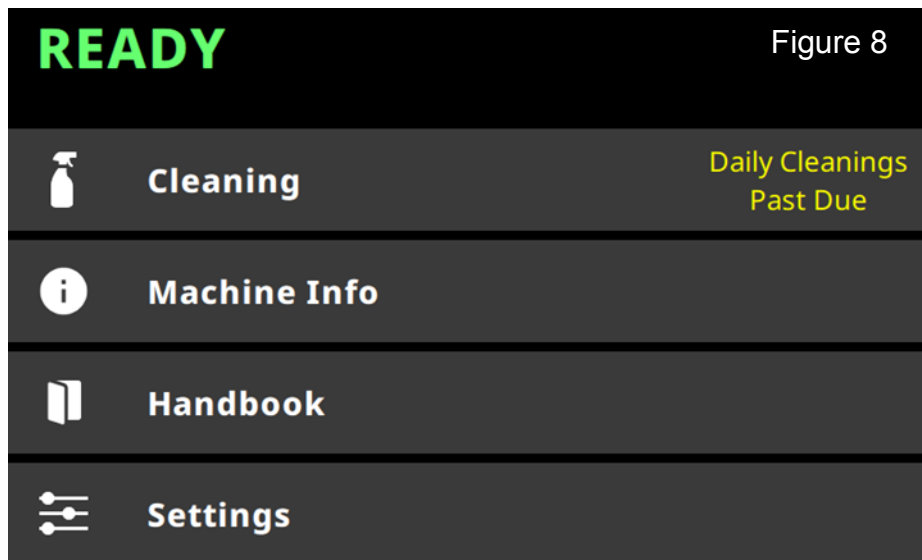
## Cleaning and Maintenance

The Joe Tap system is equipped with a filter and faucets that will require cleaning one or more times per day (see below). In addition, the entire system must be cleaned once weekly to ensure optimal system performance (page 18, Weekly Cleaning).

### Daily Filter Cleaning

The JoeTap system is equipped with a filter installed in the output line leading from the keg. This filter must be removed and cleaned daily to ensure optimal system performance. The unit is equipped with a timer that will alert the user that the daily filter cleaning is due.

To start the filter cleaning procedure, select “Cleaning” (Figure 8) on the touchscreen and then select “Filter Cleaning” (Figure 9).



Daily Filter Cleaning (Continued)

**Filter Cleaning** Figure 10

Filter Cleaning is to be performed daily & will take approximately **30 min** to complete

**Do you want to begin Filter cleaning walkthrough?**

**Filter Cleaning** Figure 11

**1 Disconnect PRODUCT KEG**



**Filter Cleaning** Figure 12

**1 Store PRODUCT KEGS in back of house fridge**




Daily Filter Cleaning (Continued)

**Filter Cleaning** Figure 13

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1 Wash hands before proceeding



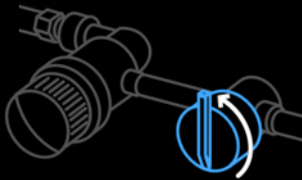
← Back Next →

**Filter Cleaning** Figure 14

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1 Shut off **BLUE VALVE** located in front of the filter

2 Open **NITRO TAP** to release pressure




← Back Next →

**Filter Cleaning** Figure 15

---

1 Shut off **BLUE VALVE** located behind the filter

2 Close **NITRO TAP**



← Back Next →


Daily Filter Cleaning (Continued)

**Filter Cleaning** Figure 16

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1 With towel remove filter cap by turning counter clockwise

- (keep as vertical as possible to reduce spillage)



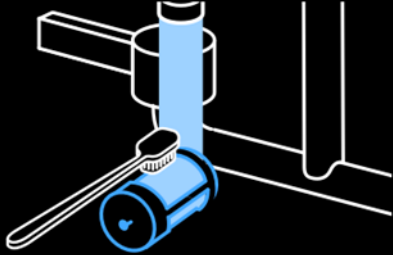
← Back Next →

**Filter Cleaning** Figure 17

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1 Clean **FILTER** and **FILTER CAP**

- (keep as vertical as possible to reduce spillage)



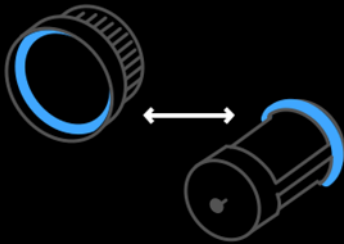
← Back Next →

**Filter Cleaning** Figure 18

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1 Check **FILTER & FILTER CAP** for **O-RINGS**

- Replace **O-RING(S)** if they have come loose or detached



← Back Next →


Daily Filter Cleaning (Continued)

**Filter Cleaning** Figure 19

---

1 Insert **FILTER** back into housing

2 Replace **FILTER CAP** by turning clockwise



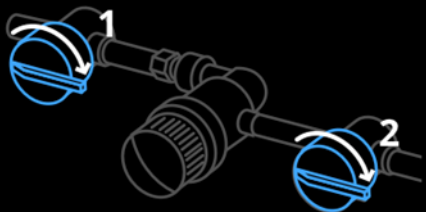
← Back Next →

**Filter Cleaning** Figure 20

---

1 Turn **BLUE VALVE** behind the filter to ON position

2 Turn **BLUE VALVE** in front of the filter to ON position




← Back Next →

**Filter Cleaning** Figure 21

---

1 Clean interior of refrigerator

2 Wipe **KEG CONNECTORS** with **SANITIZER CLOTH**



← Back Next →

Daily Filter Cleaning (Continued)

**Filter Cleaning** Figure 22

**1 Attach PRODUCT KEG to niro unit**  
A. Attach **(GRAY) GAS LINE** first  
B. Attach **(BLACK) BEVERAGE LINE** second

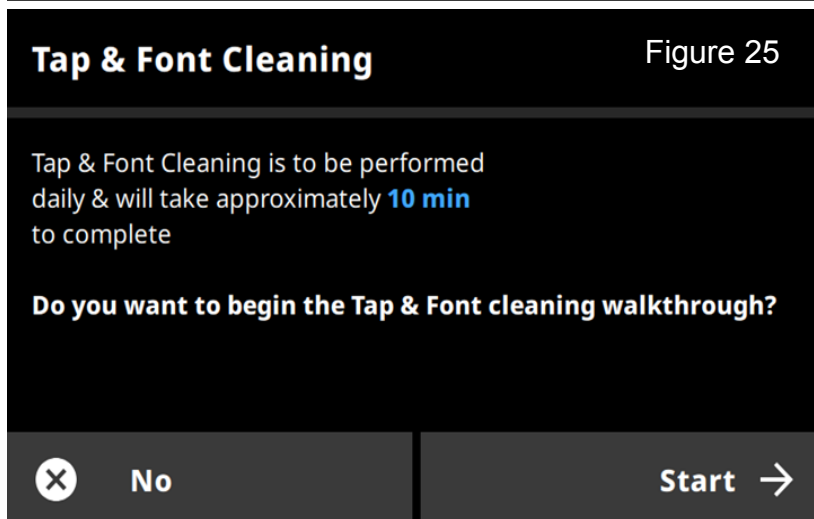
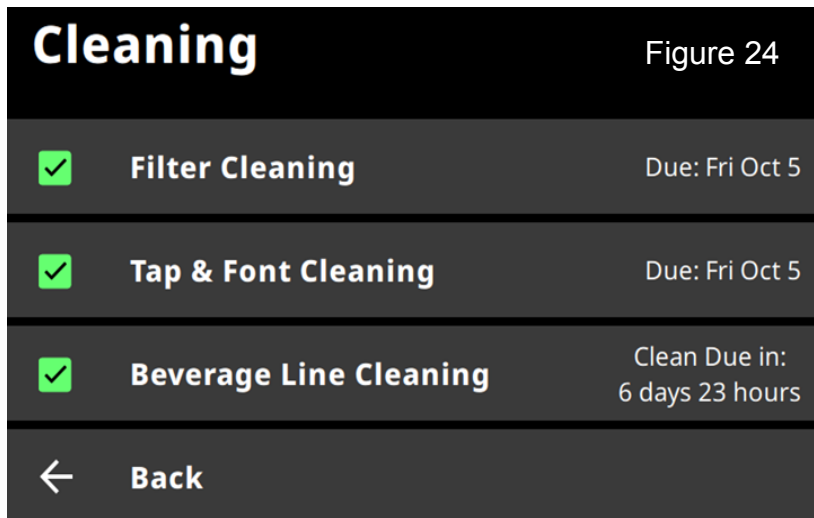
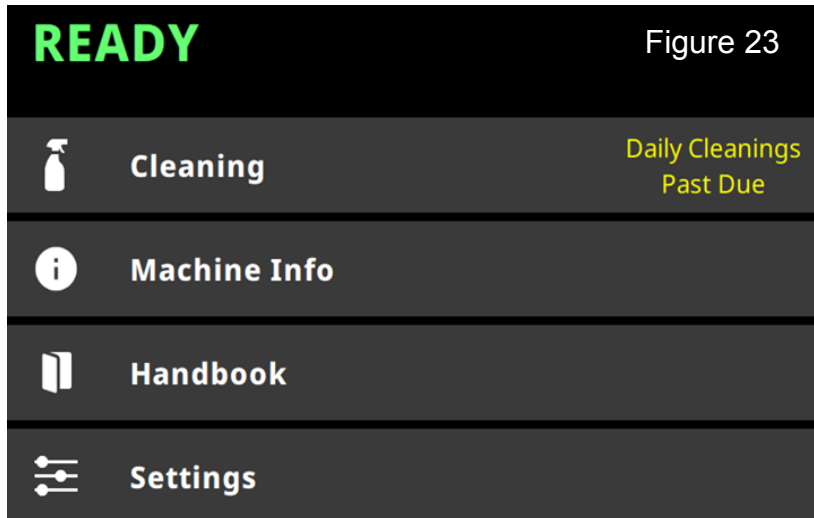


← **Back** **Complete** →

### Daily Cleaning “Tap & Font”

The JoeTap system requires daily cleaning of the dispense taps and drain area. The system is equipped with a timer that will alert the user that the daily tap and font cleaning is required.

To start the tap and font cleaning procedure, select “Cleaning” (Figure 23) on the touchscreen and then select “Tap & Font Cleaning” (Figure 24).



Daily Cleaning “Tap & Font” (Continued)

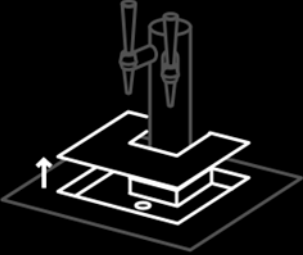
**Tap & Font Cleaning** Figure 26

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**1 Remove DRAIN GRATE**

**2 Clean & Sanitize DRAIN GRATE**

- Use 3-Compartment sink method or dish machine

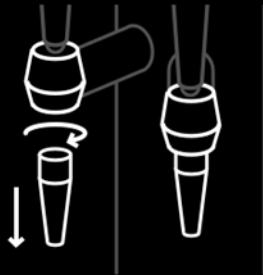


✕ **Cancel** **Next** →

**Tap & Font Cleaning** Figure 27

---

**1 Remove TAP NOZZLES** by unscrewing them



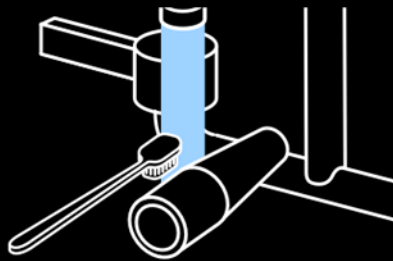
← **Back** **Next** →

**Tap & Font Cleaning** Figure 28

---

**1 Clean any debris** with **FOOD-CONTACT** detail brush

**2 Flush with water & wipe dry**



← **Back** **Next** →

Daily Cleaning “Tap & Font” (Continued)

Tap & Font Cleaning

Figure 29

1 Use **SANITIZER BAR TOWEL** to wipe down Taps

- TAPS, BADGES & HANDLES
- DRAIN PAN
- Front of Unit



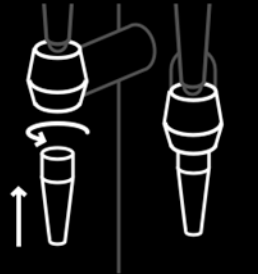
← Back

Next →

Tap & Font Cleaning

Figure 30

1 Replace **TAP NOZZLES** by screwing them on



← Back

Complete →

## Weekly Cleaning

The JoeTap system is equipped with a timer that will alert the user that the weekly cleaning is required. The system will be disabled if the weekly cleaning procedure is not performed. To ensure optimal system performance, perform the following cleaning procedure once a week.

To start the weekly cleaning procedure, select “Cleaning” on the touchscreen (see Figure 31) and then select “Beverage Line Cleaning” (see Figure 32).

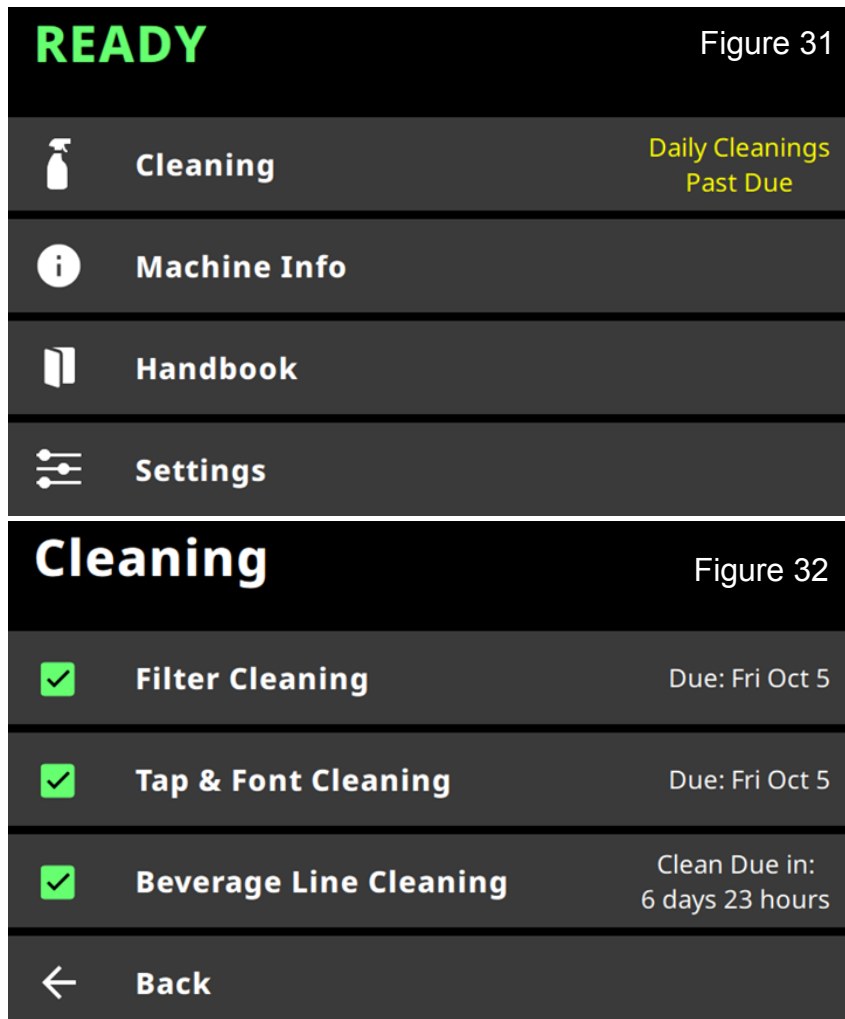
### PREPARATION FOR WEEKLY CLEANING

#### CLEANING SOLUTION:

Use a Sanitizing Solution capable of providing 100 PPM of available chlorine when properly mixed with warm (approximately 100°F /38°C) water such as **KAY 5®** chlorinating sanitizer available from Kay Chemicals in 1 ounce packets. Or, use other Sanitizing Solutions that provide 100 PPM available chlorine solution when mixed per the manufacturer’s instructions, with 100°F /38°C potable water.

#### CLEANING SOLUTION PREPARATION:

**KAY 5®:** Mix One, 1 ounce packet of Kay 5® sanitizer powder with 2-1/2 gallons / 9-1/2 liters of 100°F / 38°C water in a clean product tank. **Other Sanitizing Solutions:** Mix the recommended amount of sanitizing solution or powder (per instructions) with 2-1/2 gallons of 100°F / 38°C water to achieve a 100 PPM concentration of available Chlorine, in a clean product tank. Install the product tank lid before attaching to the system.



## Beverage Line Cleaning

Figure 33

Beverage Line Cleaning is to be performed weekly & will take approximately **30 min** to complete

Once started, this cleaning cycle cannot be stopped



Cancel

Start →

## Beverage Line Cleaning

Figure 34

1 Gather all cleaning supplies

2 Prepare **CLEANING KEG**

- Using a markout pitcher, fill a clean sanitized keg with 2.5 gallons of warm water and 1 packet of **KAY-5** cleaner
- Label **CLEANING KEG** with **DAY DOT "WASH"**



Note: See Cleaning Solution Preparation Instructions on page 19.

Next →

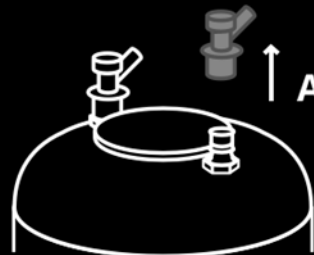
## Beverage Line Cleaning

Figure 35

1 Disconnected **PRODUCT KEG**

A. Detach (**GREY**) **GAS LINE** first  
(grey cap attached to "in port")

B. Detach (**BLACK**) **BEVERAGE LINE** second  
(black cap attached to "out port")



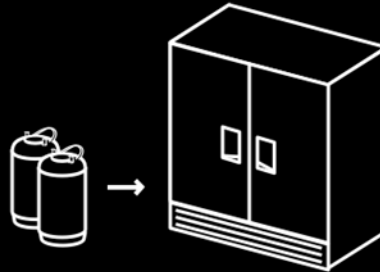
Next →

Weekly Cleaning (Continued)

Beverage Line Cleaning

Figure 36

1 Store **PRODUCT KEGS** in back of house fridge



Next →

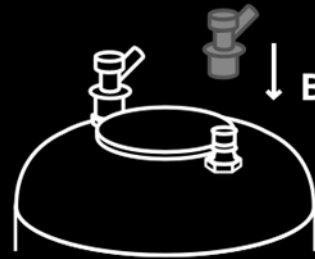
Beverage Line Cleaning

Figure 37

1 Attach **CLEANING KEG**

A. Attach (**GREY**) **GAS LINE** first  
(grey cap attached to "in port")

B. Attach (**BLACK**) **BEVERAGE LINE** second  
(black cap attached to "out port")

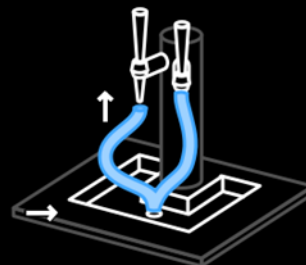


Next →

Beverage Line Cleaning

Figure 38

1 Connect **TAP LINE CLEANING TUBES** to **TAP NOZZLE** & place tube into drain tray



Next →

Weekly Cleaning (Continued)

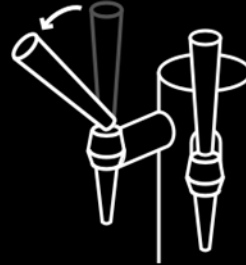
**Beverage Line Cleaning**

Figure 39

**1** Open both **TAPS**

**2** Set timer for **10 minutes**

- Cleaning cycle will take approx. **10 min**
- Complete other tasks while cleaning cycle is in progress



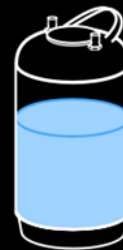
**Next** →

**Beverage Line Cleaning**

Figure 40

Purging & Priming  
Product (Keep Taps Open)  
12 oz remaining

**WASH**

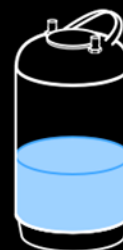


**Beverage Line Cleaning**

Figure 41

Soaking  
Cleaning Solution (Keep Taps Open)  
4:55 left

**DWELL  
(SOAK)**



Weekly Cleaning (Continued)

RINSE  
AND  
SANITIZE

Beverage Line Cleaning

Figure 42

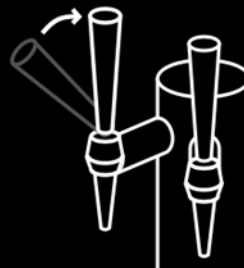
Purging & Priming  
Product (Keep Taps Open)  
0 oz remaining



Beverage Line Cleaning

Figure 43

1 Close both **TAPS**



Next →

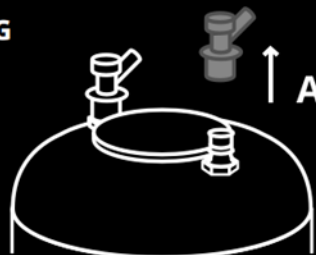
Beverage Line Cleaning

Figure 44

1 Disconnect & remove **CLEANING KEG**  
from equipment

A. Detach (**GREY**) **GAS LINE** first  
(grey cap attached to "in port")

B. Detach (**BLACK**) **BEVERAGE LINE** second  
(black cap attached to "out port")



Next →

Weekly Cleaning (Continued)

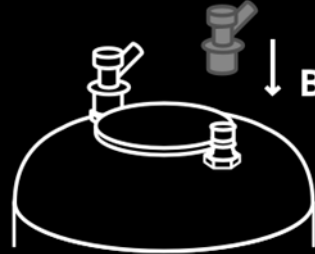
Beverage Line Cleaning

Figure 45

1 Attach **PRODUCT KEG** to nitro unit

A. Attach **(GREY) GAS LINE** second  
(grey cap attached to "in port")

B. Attach **(BLACK) BEVERAGE LINE** first  
(black cap attached to "out port")

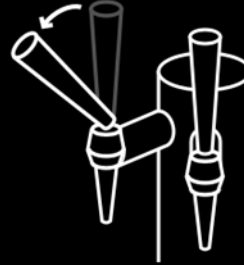


Next →

Beverage Line Cleaning

Figure 46

1 Open both **TAPS**



Next →

Beverage Line Cleaning

Figure 47

Purging & Priming  
Product (Keep Taps Open)  
13 oz remaining



**Weekly Cleaning (Continued)**

**Beverage Line Cleaning**

Figure 48

**1** Close both **TAPS**



**Next** →

**Beverage Line Cleaning**

Figure 49

**1** Wipe down all tap nozzles  
with sanitizer bar towel

**2** Clean tap line cleaning tube in  
the 3 compartment sink

- Utilize a shuttle sight brush



**Next** →

## Troubleshooting


MACHINE SYMPTOM	WHAT TO DO
<b>Display is blank</b>	<p>Make sure the power cord is plugged into the wall receptacle</p> <p>Make sure wall receptacle has power</p> <p>Unplug the power cord for 5 minutes and plug it back in.</p>


Select “Machine Info” – Look for pressure readings that are out of the nominal range.

### Nominal Display Readings

**INFO** SN 763

Pre-filter PSI:	40.0 PSI	Total Dispensed:	181.73 Oz
Post-filter PSI:	38.4 PSI	Dispensed Since Last Clean:	181.73 Oz
Nitrogen PSI:	9.0 PSI	Dispense Rate:	0.00 Oz/s

 **Manual Valve Control**

 **Back**

Pressure Name	Nominal Range
<b>Pre-Filter PSI:</b>	38-42 PSI
<b>Post-Filter PSI:</b>	36-42 PSI
<b>Nitrogen PSI:</b>	7-10 PSI

## Troubleshooting (continued)

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DISPLAYED MESSAGE	WHAT TO DO
<b>LOCKOUT</b>	Run the weekly cleaning cycle
<b>LOW PRESSURE</b>	Make sure the coffee keg is connected Clean the filter
<b>CLEANING DUE</b>	Run the weekly cleaning cycle soon

MACHINE SYMPTOM	WHAT TO DO
<b>NO PRODUCT FLOW</b>	Check for empty coffee keg in the refrigeration unit Make sure the coffee keg is connected Clean the filter
<b>NITRO COFFEE IS FOAMY</b>	Run the weekly cleaning cycle Check for nominal Pressure Readings
<b>NITRO COFFEE IS FLAT</b>	Check for nominal Pressure Readings Run the weekly cleaning cycle
<b>DISPENSE RATE IS SLOW</b>	Clean the filter Run the weekly cleaning cycle