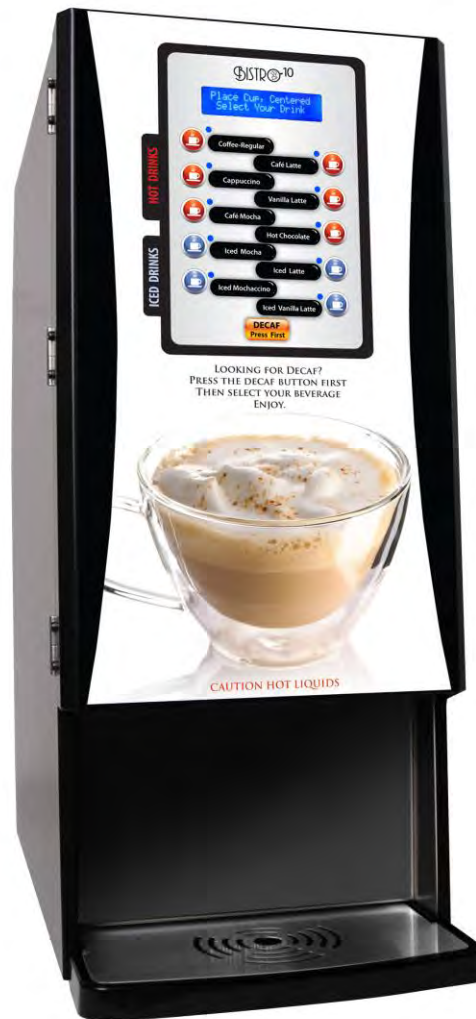


Bistro 10 T3

NEWCO ENTERPRISES, INC.



Operating Instruction Manual

Model B-10-T3

1-800-325-7867

3650 NEW TOWN BLVD ST. CHARLES MO 63301

WWW.NEWCOFFEE.COM

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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 USE PLASTIC TUBING
WHEN INSTALLING WATER LINE.
USE COPPER TUBING

THIS EQUIPMENT IS TO 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).

! 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


MANUFACTURED BY:
NEWCO ENTERPRISES INC. 
ST. CHARLES, MO 63301

MFG. DATE: 12/31/99 CB

120	VOLTS A.C.	14.2	AMP	1700	WATTS
1	PHASE	3	WIRE	60	HERTZ

Product Patents & Patent Information:

SERIAL NO. FK00000000



FK00000000

MODEL CX-2



CX-E

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.

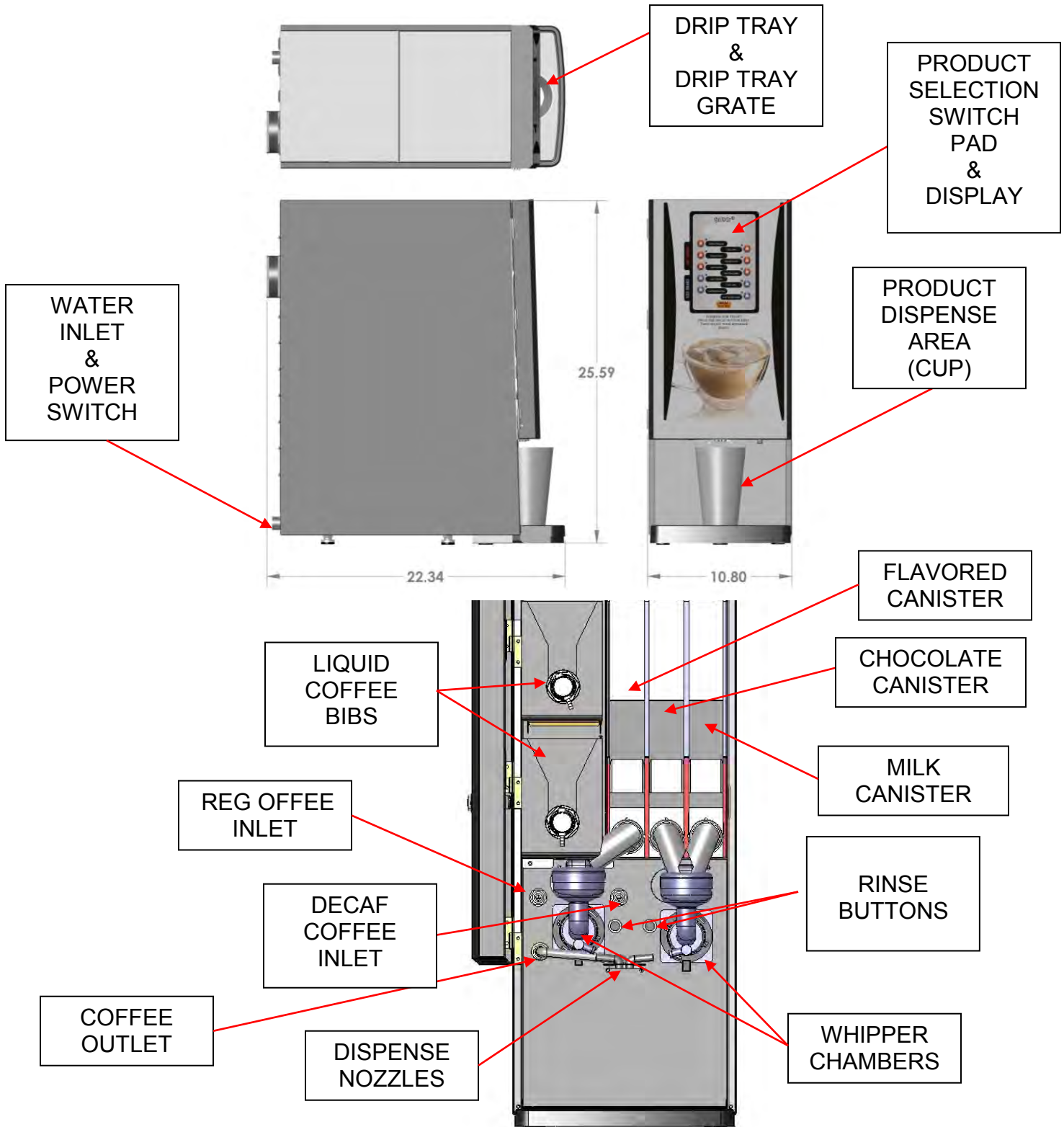
If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) 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) 7) In higher altitude locations (5000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling:

Brew water temperature is factory set at 202o F (94.4o 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.		
Altitude (Feet)	Boiling point of water o F o C	Recommended water temperature o F o C
-1000	213.8 101.0	200 93.3
-500	212.9 100.5	200 93.3
0	212.0 100.0	200 93.3
500	211.1 99.5	200 93.3
1000	210.2 99.0	200 93.3
1500	209.3 98.5	200 93.3
2000	208.4 98.0	200 93.3
2500	207.4 97.4	200 93.3
3000	206.5 96.9	199 92.8
3500	205.6 96.4	198 92.2
4000	204.7 95.9	197 91.7
4500	203.8 95.4	196 91.1
5000	202.9 94.9	195 90.6
5500	201.9 94.4	195 90.6
6000	201.0 93.9	194 90.0
6500	200.1 93.4	193 89.4
7000	199.2 92.9	192 88.9
7500	198.3 92.4	191 88.3
8000	197.4 91.9	190 87.8
8500	196.5 91.4	189 87.2
9000	195.5 90.8	188 86.7
9500	194.6 90.3	187 86.1
10000	193.7 89.8	186 85.6

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.

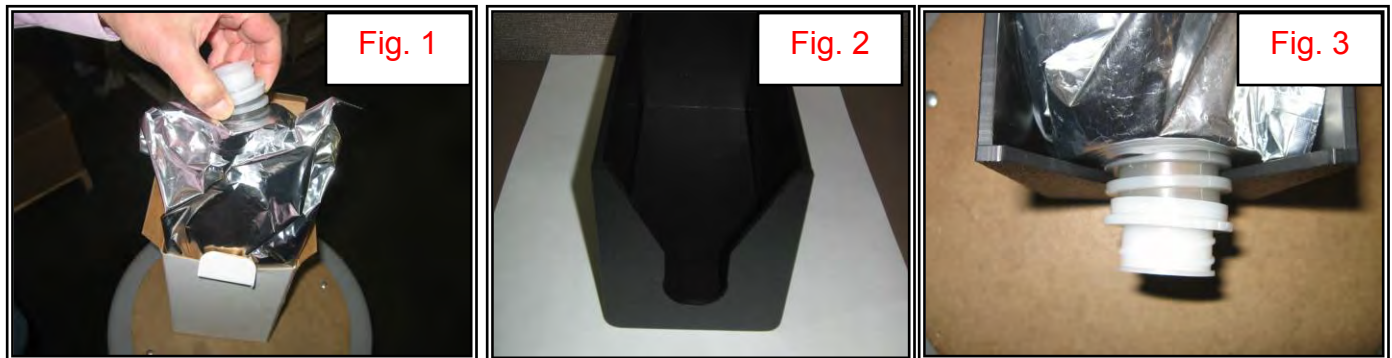
Turn machine on, machine should start filling, will shut off when full.

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.

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

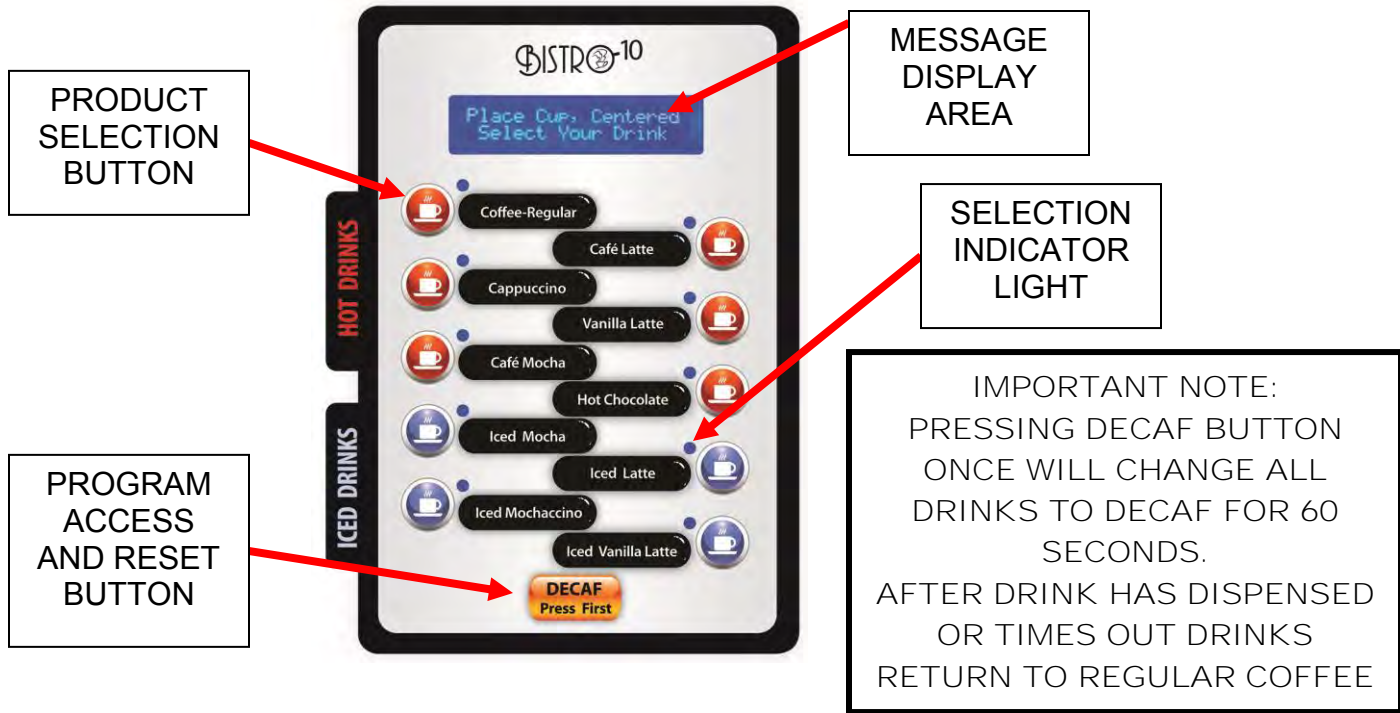


- Place the product in the storage compartment as shown in **Figure 6**.



- 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**

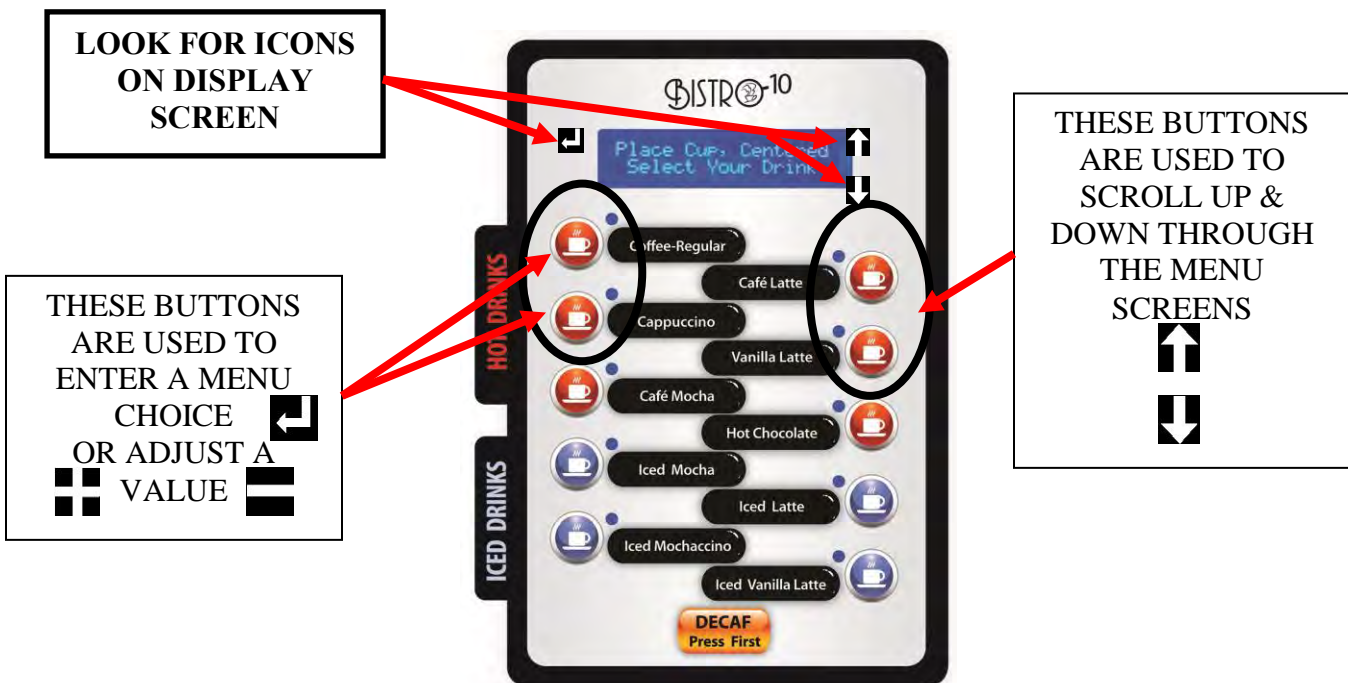
Drink Selection and Keypad Display



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.



Programming-Cont'd



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)
 Right Whipper Seal Reset (Select this after changing the whipper seal to reset whipper seal countdown)
 Exit Maintenance Mode

**REPLACEMENT
 WHIPPER SEAL
 PN 781566
 SEE PAGE 21**

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

Information Display Only

Programming-Cont'd

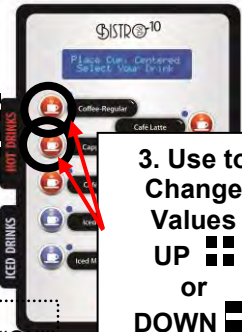
Setup





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 [0FF])
- 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.

Programming-Cont'd

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)

Recipe List

1	Coffee 6oz Mild	58	Hot Cocoa16oz Mild	115	Car Latte 6oz Dbl	172	Ice Van Lat 12oz Reg	229	Iced Cappo 16oz Reg
2	Coffee 6oz Reg	59	Hot Cocoa 16oz Reg	116	Car Latte 6oz Tpl	173	Ice Van Lat 12oz Bld	230	Iced Cappo 16oz Bold
3	Coffee 6oz Bold	60	Hot Cocoa16oz Bold	117	Car Latte 8oz Sgl	174	Ice Van Lat 16oz Mld	231	Iced Cappo 20oz Mild
4	Coffee 8oz Mild	61	Espresso Shot Sgl	118	Car Latte 8oz Dbl	175	Ice Van Lat 16oz Reg	232	Iced Cappo 20oz Reg
5	Coffee 8oz Reg	62	Espresso Shot Dbl	119	Car Latte 8oz Tpl	176	Ice Van Lat 16oz Bld	233	Iced Cappo 20oz Bold
6	Coffee 8oz Bold	63	Espresso Shot Tpl	120	Car Latte 10oz Sgl	177	Ice Van Lat 20oz Mld	234	Iced Cappo 22oz Mild
7	Coffee 10oz Mild	64	Mochaccino 6oz Sgl	121	Car Latte 10oz Dbl	178	Ice Van Lat 20oz Reg	235	Iced Cappo 22oz Reg
8	Coffee 10oz Reg	65	Mochaccino 6oz Dbl	122	Car Latte 10oz Tpl	179	Ice Van Lat 20oz Bld	236	Iced Cappo 22oz Bold
9	Coffee 10oz Bold	66	Mochaccino 6oz Tpl	123	Car Latte 12oz Sgl	180	Ice Van Lat 22oz Mld	237	Iced Mocha 8oz Mild
10	Coffee 12oz Mild	67	Mochaccino 8oz Sgl	124	Car Latte 12oz Dbl	181	Ice Van Lat 22oz Reg	238	Iced Mocha 8oz Reg
11	Coffee 12oz Reg	68	Mochaccino 8oz Dbl	125	Car Latte 12oz Tpl	182	Ice Van Lat 22oz Bld	239	Iced Mocha 8oz Bold
12	Coffee 12oz Bold	69	Mochaccino 8oz Tpl	126	Car Latte 16oz Sgl	183	Ice Car Lat 8oz Mld	240	Iced Mocha 10oz Mild
13	Coffee 16oz Mild	70	Mochaccino 10oz Sgl	127	Car Latte 16oz Dbl	184	Ice Car Lat 8oz Reg	241	Iced Mocha 10oz Reg
14	Coffee 16oz Reg	71	Mochaccino 10oz Dbl	128	Car Latte 16oz Tpl	185	Ice Car Lat 8oz Bld	242	Iced Mocha 10oz Bold
15	Coffee 16oz Bold	72	Mochaccino 10oz Tpl	129	Ice Coffee 8oz Mild	186	Ice Car Lat 10oz Mld	243	Iced Mocha 12oz Mild
16	Latte 6oz Single	73	Mochaccino 12oz Sgl	130	Ice Coffee 8oz Reg	187	Ice Car Lat 10oz Reg	244	Iced Mocha 12oz Reg
17	Latte 6oz Double	74	Mochaccino 12oz Dbl	131	Ice Coffee 8oz Bold	188	Ice Car Lat 10oz Bld	245	Iced Mocha 12oz Bold
18	Latte 6oz Triple	75	Mochaccino 12oz Tpl	132	Ice Coffee 10oz Mild	189	Ice Car Lat 12oz Mld	246	Iced Mocha 16oz Mild
19	Latte 8oz Single	76	Mochaccino 16oz Sgl	133	Ice Coffee 10oz Reg	190	Ice Car Lat 12oz Reg	247	Iced Mocha 16oz Reg
20	Latte 8oz Double	77	Mochaccino 16oz Dbl	134	Ice Coffee 10oz Bold	191	Ice Car Lat 12oz Bld	248	Iced Mocha 16oz Bold
21	Latte 8oz Triple	78	Mochaccino 16oz Tpl	135	Ice Coffee 12oz Mild	192	Ice Car Lat 16oz Mld	249	Iced Mocha 20oz Mild
22	Latte 10oz Single	79	Cafe Mocha 6oz Mild	136	Ice Coffee 12oz Reg	193	Ice Car Lat 16oz Reg	250	Iced Mocha 20oz Reg
23	Latte 10oz Double	80	Cafe Mocha 6oz Reg	137	Ice Coffee 12oz Bold	194	Ice Car Lat 16oz Bld	251	Iced Mocha 20oz Bold
24	Latte 10oz Triple	81	Cafe Mocha 6oz Bold	138	Ice Coffee 16oz Mild	195	Ice Car Lat 20oz Mld	252	Iced Mocha 22oz Mild
25	Latte 12oz Single	82	Cafe Mocha 8oz Mild	139	Ice Coffee 16oz Reg	196	Ice Car Lat 20oz Reg	253	Iced Mocha 22oz Reg
26	Latte 12oz Double	83	Cafe Mocha 8oz Reg	140	Ice Coffee 16oz Bold	197	Ice Car Lat 20oz Bld	254	Iced Mocha 22oz Bold
27	Latte 12oz Triple	84	Cafe Mocha 8oz Bold	141	Ice Coffee 20oz Mild	198	Ice Car Lat 22oz Mld	255	Ice M'ccino 8oz Mld
28	Latte 16oz Single	85	Cafe Mocha 10oz Mld	142	Ice Coffee 20oz Reg	199	Ice Car Lat 22oz Reg	256	Ice M'ccino 8oz Reg
29	Latte 16oz Double	86	Cafe Mocha 10ozReg	143	Ice Coffee 20oz Bold	200	Ice Car Lat 22oz Bld	257	Ice M'ccino 8oz Bld
30	Latte 16oz Triple	87	Cafe Mocha 10oz Bld	144	Ice Coffee 22oz Mild	201	Iced Latte 8oz Mild	258	Ice M'ccino 10oz Mild
31	Cappuccino 6oz Sgl	88	Cafe Mocha 12oz Mld	145	Ice Coffee 22oz Reg	202	Iced Latte 8oz Reg	259	Ice M'ccino 10oz Reg
32	Cappuccino 6oz Dbl	89	Cafe Mocha 12oz Reg	146	Ice Coffee 22oz Bold	203	Iced Latte 8oz Bold	260	Ice M'ccino 10oz Bld
33	Cappuccino 6oz Tpl	90	Café Mocha 12oz Bld	147	Ice Coff Wh 8oz Mld	204	Iced Latte 10oz Mild	261	Ice M'ccino 12oz Mild
34	Cappuccino 8oz Sgl	91	Cafe Mocha 16oz Mild	148	Ice Coff Wh 8oz Reg	205	Iced Latte10oz Reg	262	Ice M'ccino 12oz Reg
35	Cappuccino 8oz Dbl	92	Cafe Mocha 16oz Reg	149	Ice Coff Wh 8oz Bld	206	Iced Latte 10oz Bold	263	Ice M'ccino 12oz Bld
36	Cappuccino 8oz Tpl	93	Cafe Mocha 16oz Bold	150	Ice Coff Wh 10oz Mld	207	Iced Latte 12oz Mild	264	Ice M'ccino 16oz Mild
37	Cappuccino 10oz Sgl	94	Steamer 8oz	151	Ice Coff Wh 10oz Reg	208	Iced Latte 12oz Reg	265	Ice M'ccino 16oz Reg
38	Cappuccino 10oz Dbl	95	Steamer 10oz	152	Ice Coff Wh 10oz Bld	209	Iced Latte 12oz Bold	266	Ice M'ccino 16oz Bld
39	Cappuccino 10oz Tpl	96	Steamer 12oz	153	Ice Coff Wh 12oz Mld	210	Iced Latte 16oz Mild	267	Ice M'ccino 20oz Mild
40	Cappuccino 12oz Sgl	97	Steamer 16oz	154	Ice Coff Wh 12oz Reg	211	Iced Latte 16oz Reg	268	Ice M'ccino 20oz Reg
41	Cappuccino 12oz Dbl	98	Shot of Milk	155	Ice Coff Wh 12oz Bld	212	Iced Latte 16oz Bold	269	Ice M'ccino 20oz Bld
42	Cappuccino 12oz Tpl	99	Van Latte 6oz Sgl	156	Ice Coff Wh 16oz Mld	213	Iced Latte 20oz Mild	270	Ice M'ccino 22oz Mild
43	Cappuccino 16oz Sgl	100	Van Latte 6oz Dbl	157	Ice Coff Wh 16oz Reg	214	Iced Latte 20oz Reg	271	Ice M'ccino 22oz Reg
44	Cappuccino 16oz Dbl	101	Van Latte 6oz Tpl	158	Ice Coff Wh 16oz Bld	215	Iced Latte 20oz Bold	272	Ice M'ccino 22oz Bld
45	Cappuccino 16oz Tpl	102	Van Latte 8oz Sgl	159	Ice Coff Wh 20oz Mld	216	Iced Latte 22oz Mild		
46	Hot Cocoa 6oz Mild	103	Van Latte 8oz Dbl	160	Ice Coff Wh 20oz Reg	217	Iced Latte 22oz Reg		
47	Hot Cocoa 6oz Reg	104	Van Latte 8oz Tpl	161	Ice Coff Wh 20oz Bld	218	Iced Latte 22oz Bold		
48	Hot Cocoa 6oz Bold	105	Van Latte 10oz Sgl	162	Ice Coff Wh 20oz Mld	219	Iced Cappo 8oz Mild		
49	Hot Cocoa 8oz Mild	106	Van Latte 10oz Dbl	163	Ice Coff Wh 20oz Reg	220	Iced Cappo 8oz Reg		
50	Hot Cocoa 8oz Reg	107	Van Latte 10oz Tpl	164	Ice Coff Wh 20oz Bld	221	Iced Cappo 8oz Bold		
51	Hot Cocoa 8oz Bold	108	Van Latte 12oz Sgl	165	Ice Van Lat 8oz Mld	222	Iced Cappo 10oz Mild		
52	Hot Cocoa 10oz Mild	109	Van Latte 12oz Dbl	166	Ice Van Lat 8oz Reg	223	Iced Cappo 10oz Reg		
53	Hot Cocoa 10oz Reg	110	Van Latte 12oz Tpl	167	Ice Van Lat 8oz Bld	224	Iced Cappo 10oz Bold		
54	Hot Cocoa 10oz Bold	111	Van Latte 16oz Sgl	168	Ice Van Lat 10oz Mld	225	Iced Cappo 12oz Mild		
55	Hot Cocoa 12oz Mild	112	Van Latte 16oz Dbl	169	Ice Van Lat 10oz Reg	226	Iced Cappo 12oz Reg		
56	Hot Cocoa 12oz Reg	113	Van Latte 16oz Tpl	170	Ice Van Lat 10oz Bld	227	Iced Cappo 12oz Bold		
57	Hot Cocoa 12oz Bold	114	Car Latte 6oz Sgl	171	Ice Van Lat 12oz Mld	228	Iced Cappo 16oz Mild		

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

0-000-000-0000
EDIT PHONE # (A)

Toggles Characters or Numbers

Store New Number

Return to Setup Menu Without Storing #

Moves Cursor Forward & Backward

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

Calibration

1. Press Button to Select "Calibration"
2. Toggle Selection to "Calibration"
3. Select "Calibration"
4. Press Button to Toggle display

Factory Defaults	Value
Left Mix Bowl Cal	20.0
Right Mix Bowl Cal	20.0
Left Auger Speed	9
Left Auger Cal	156
Ctr Auger Speed	9
Ctr Auger Cal	156
Right Auger Speed	9
Right Auger Cal	90
Coffee Cal	23

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

Dump Valves

"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 (Flavor)

“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 (Choc)

“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 (Milk)

“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 Dump Valve

“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.

Programming-Changing the Drink recipes

Changing the Drink recipes

NOTE: Editing and Changing the Name of a "No Recipe" recipe will Create a "New" Drink for that Recipe #.

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:
 Cof Volume:
 Cof Dly time:
 Pump Speed:
 Mix Bwl Vol:
 Mix Bwl Dly:
 Mix Bwl Run time: FIXED
 Flavored Gm/Oz:
 Milk Gm/Oz:
 Choc Gm/Oz:
 Edit Recipe Name:

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

PERIST. PRETIME: Time in 1/10th 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 1/10th 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 1/10th 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.)

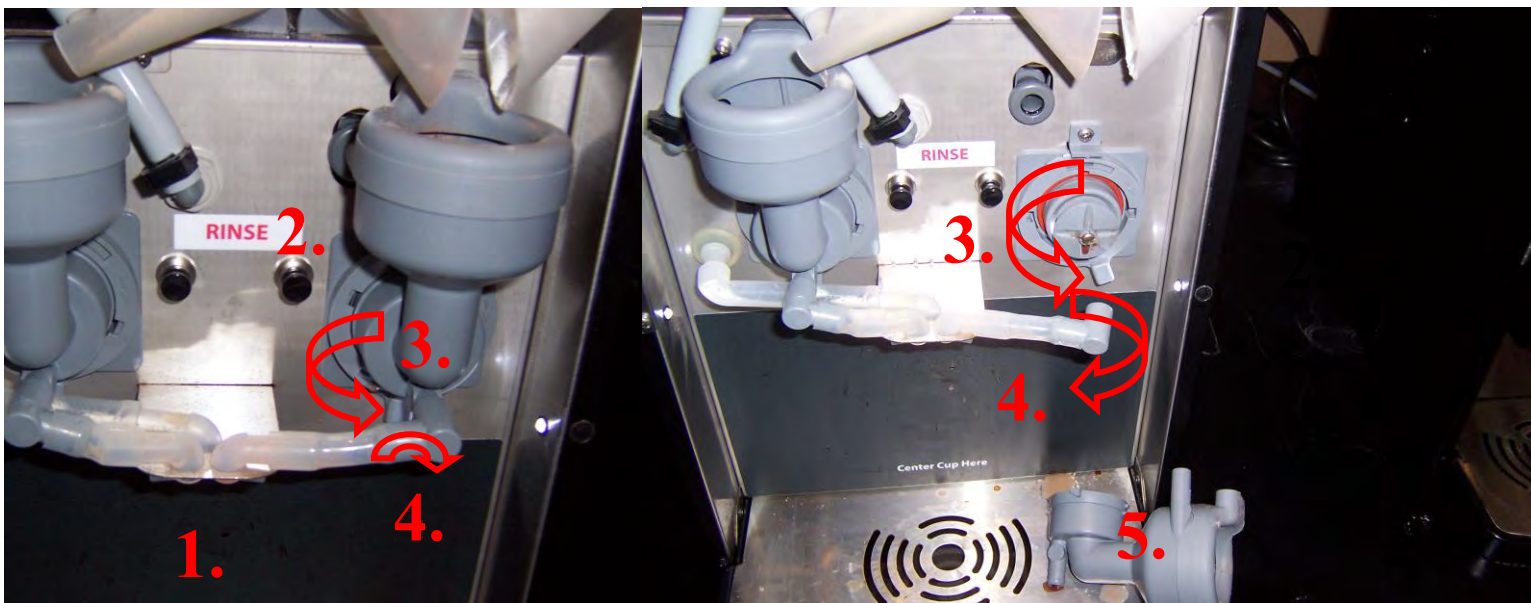
MILK GM/OZ: Adjusts the strength of the Choc. portion of the drink (gm/oz.)

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

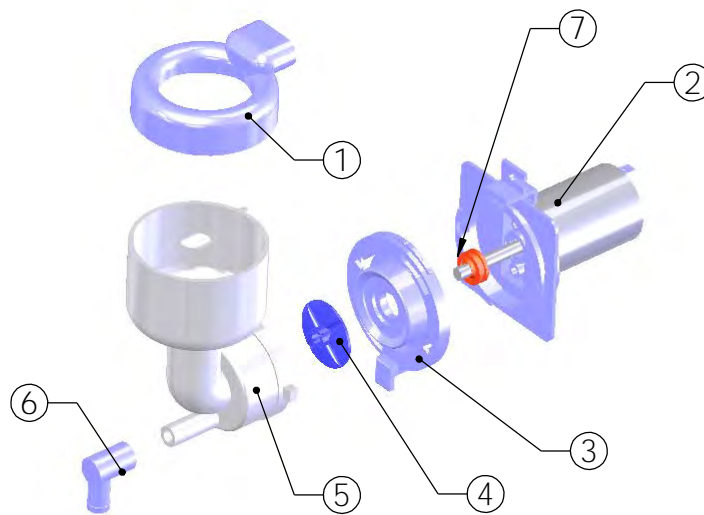
EDIT RECIPE NAME: Change the drink name (See pg. 17 for char map)

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**.

Cleaning & Sanitizing Instructions-Cont'd



2. Place an empty container in the dispense area of the machine as shown in **figure 3**.

Cleaning & Sanitizing Instructions-Cont'd

3. Connect the flushing solution to the BIB connector from the pump as shown in **figure 4**



Fig. 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.

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

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.

