

Instruction Manual: 1900105
Machine P/N: 1000943 , 1000879 #, 1000879FB
1000941 & 1000942

MIX / POUR'D

Contents

1. Font Box Contents.....	2
2. Counter Cut-Out.....	2
3. Installation.....	4
No Drip Tray.....	4
Drip Tray.....	5
Connecting Hoses MIX.....	6
Connecting hoses POUR'D.....	8
4. Operating Font.....	7
5. Cleaning & Maintenance.....	10

Font Box Contents

3 & 1 Button Models

- 3 /1 button MIX Font 1000879 / 1000878
- Vent Hosing 1860388
- 8mm Water Hose 1860387
- 1/4" Water Hose 1860387
- Instruction Manual
- Vent plug 1401482
- 1860397 Concentrate Coffee Button – spare button
- 1860398 Cold Coffee Button – spare button
- 8mm-1/4" reducer 1400820

3B Concentrate 1000942

- 3B POUR'D concentrate Font
- 8mm Water Hose 2301250
- 1/4" Water Hose 2301251
- Vent Hosing 1860630
- 1860397 Concentrate Coffee Button – spare button
- 1860398 Cold Coffee Button – spare button
- Instruction Manual

Counter Cut Out

- The 100mm /4" cut out is only required for the font with drip tray.
- The font without drip tray require the 32mm / 1 ¼" cut out only.
- Use a 32mm/ 1 ¼" & a 100mm /4" circular hole saw piece to make the holes.

Counter Cut Out

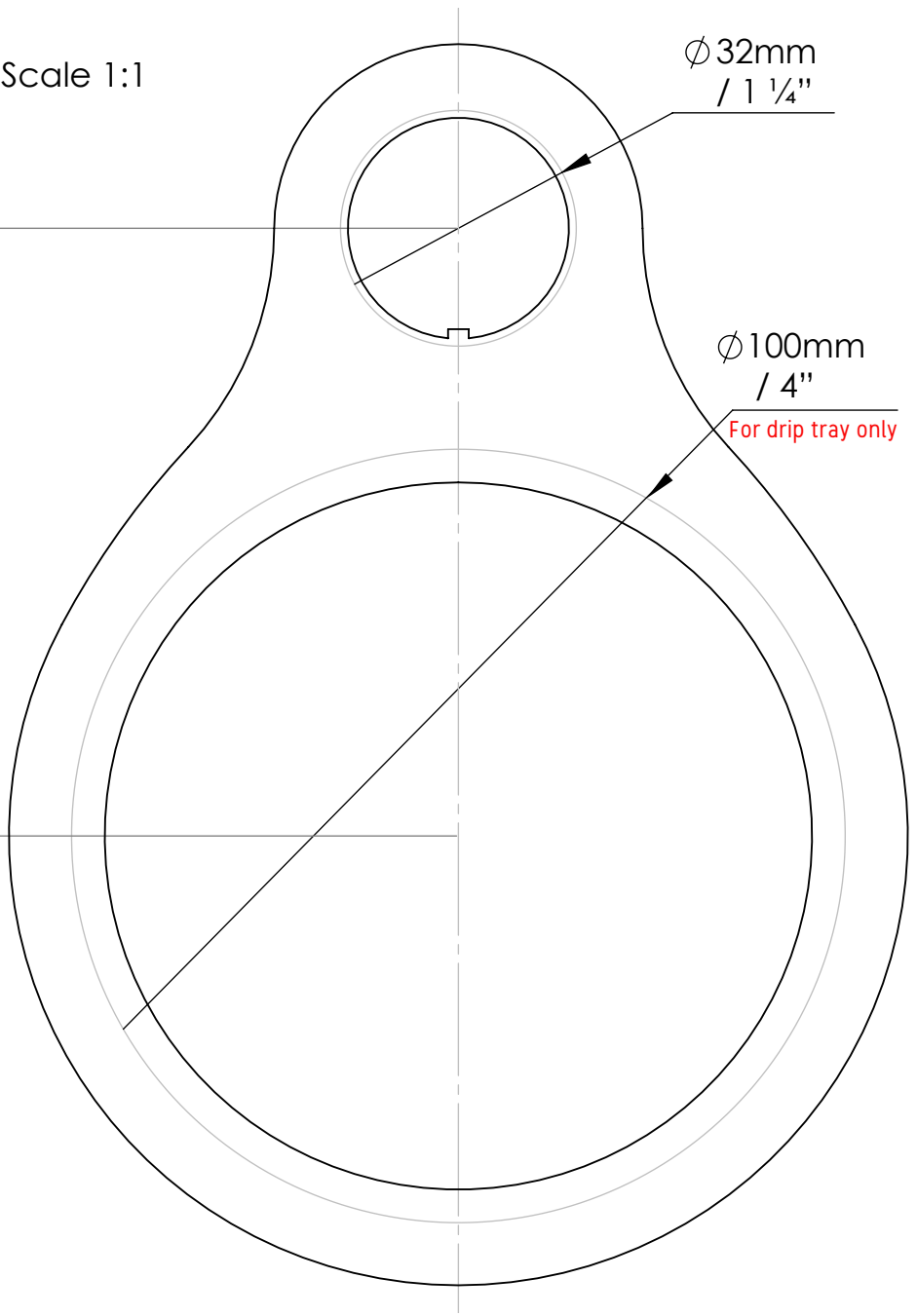
Scale 1:1

$\varnothing 32\text{mm}$
/ 1 1/4"

$\varnothing 100\text{mm}$
/ 4"

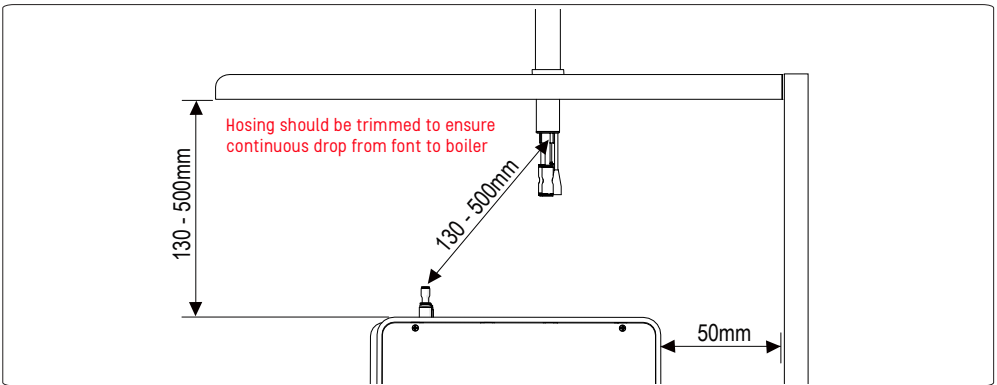
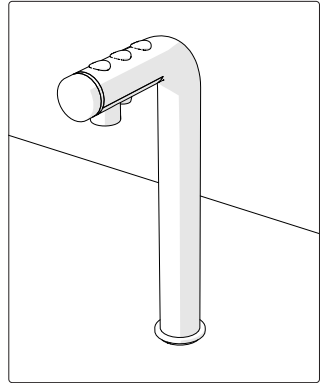
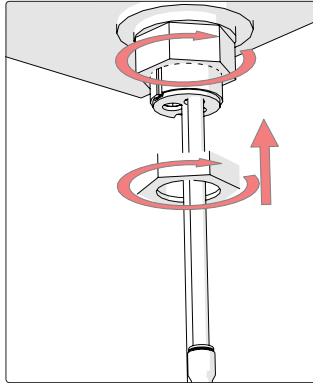
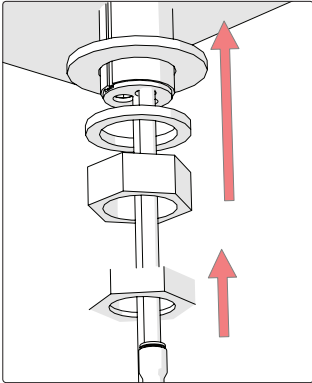
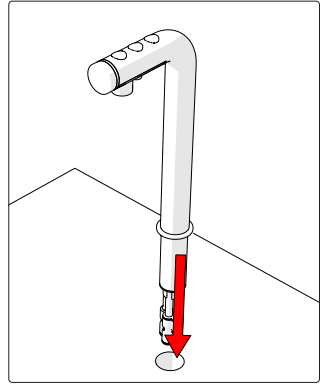
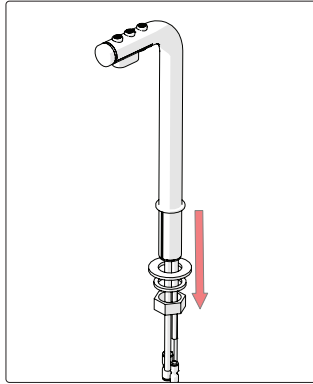
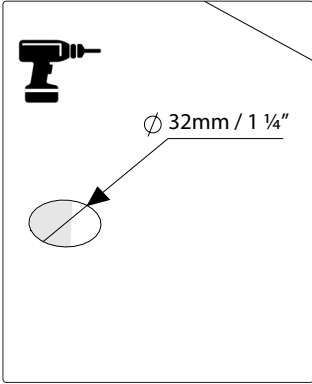
For drip tray only

NOTE: Check scale of template before cutting. Scale should be 1:1



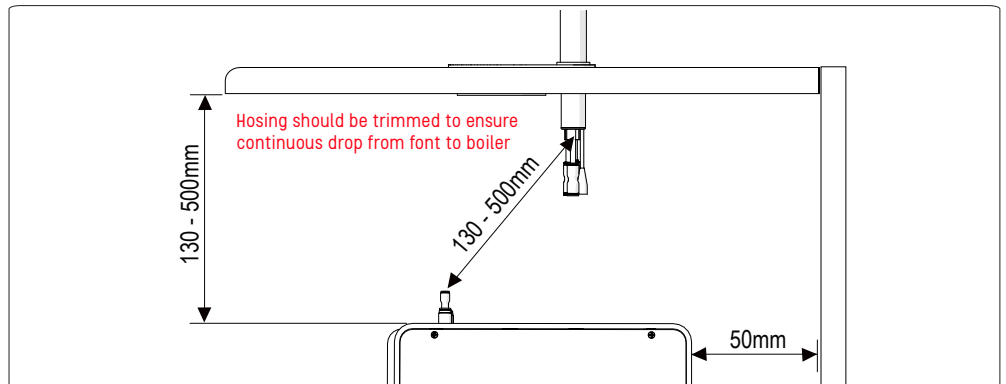
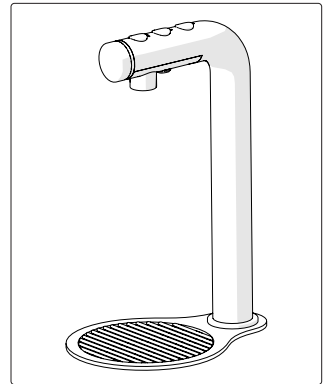
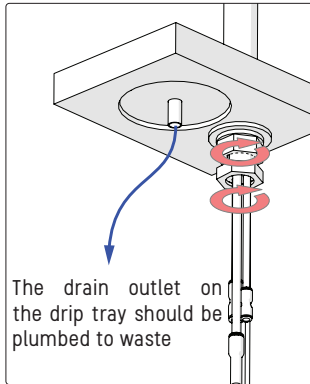
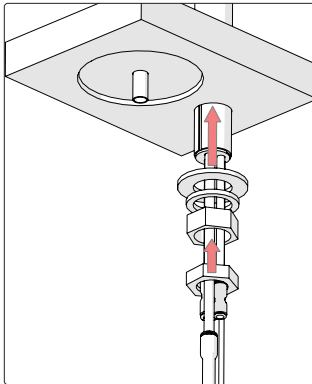
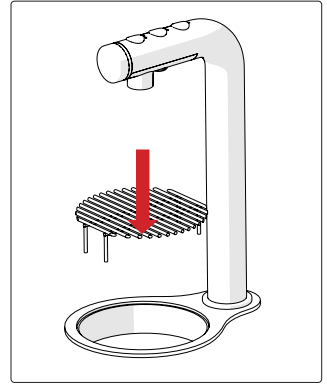
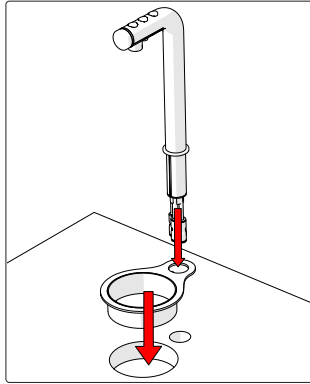
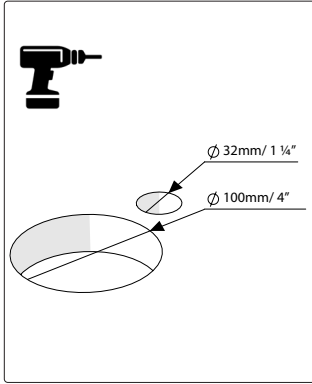
Installation

1. No Drip Tray

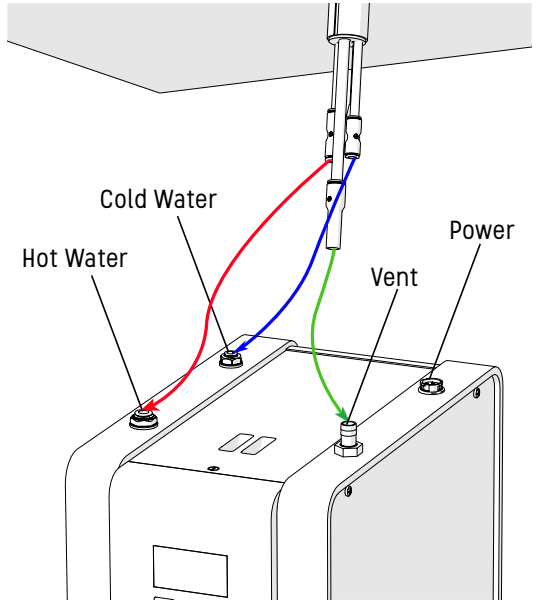


Installation

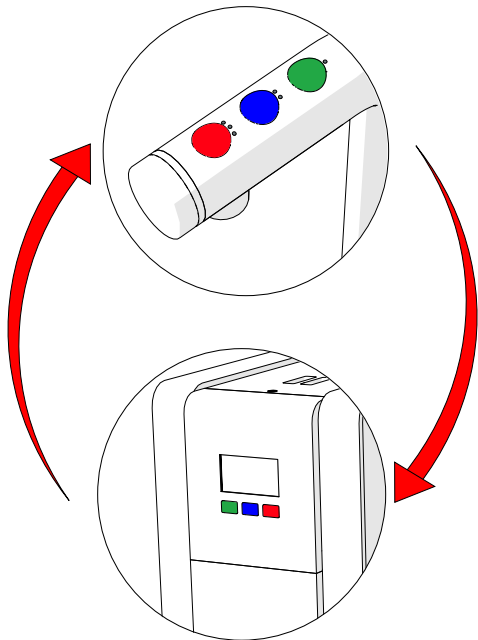
2. Drip Tray (sold separately p/n. 2300268)



MIX 3 Button Font Connections

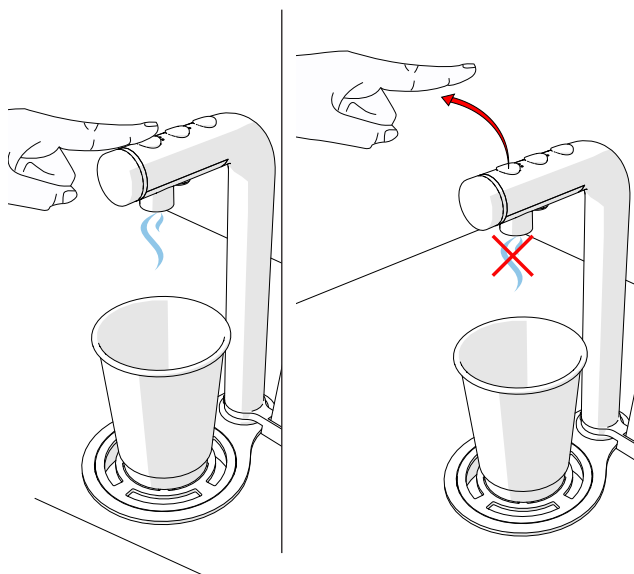


MIX programmable buttons

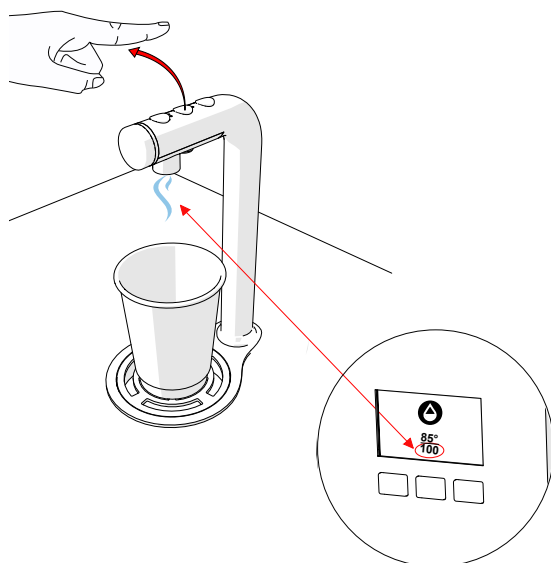


Operating Font

1. Push & Hold



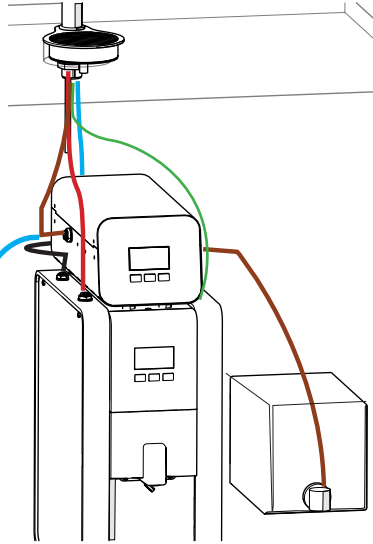
2. Push & Release



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

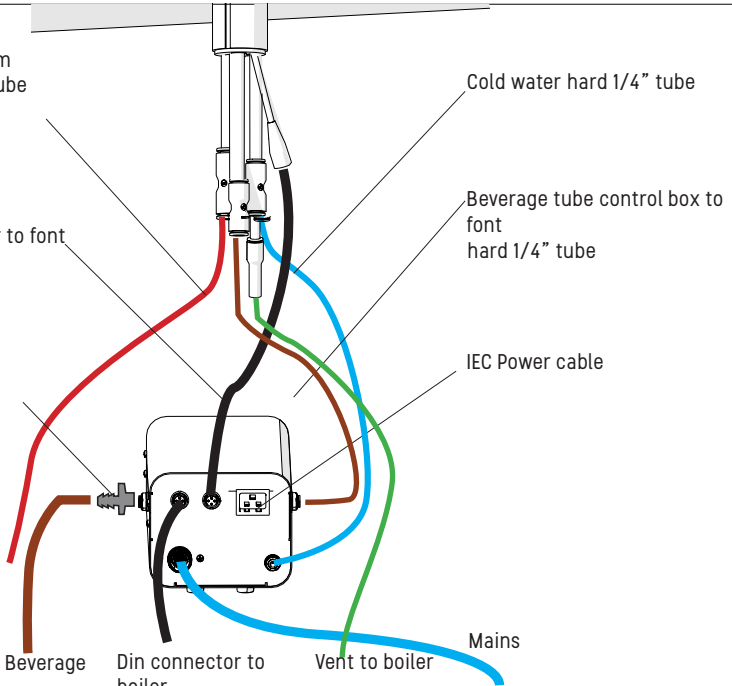
IEC Power cable

Soft tubing to Beverage source

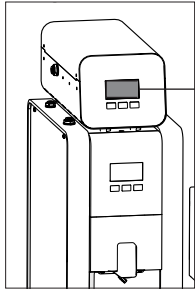
Din connector to boiler

Vent to boiler

Mains



Control box setup



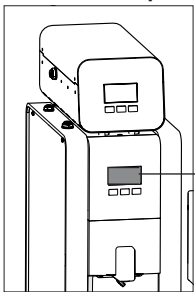
3 finger press short hold

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

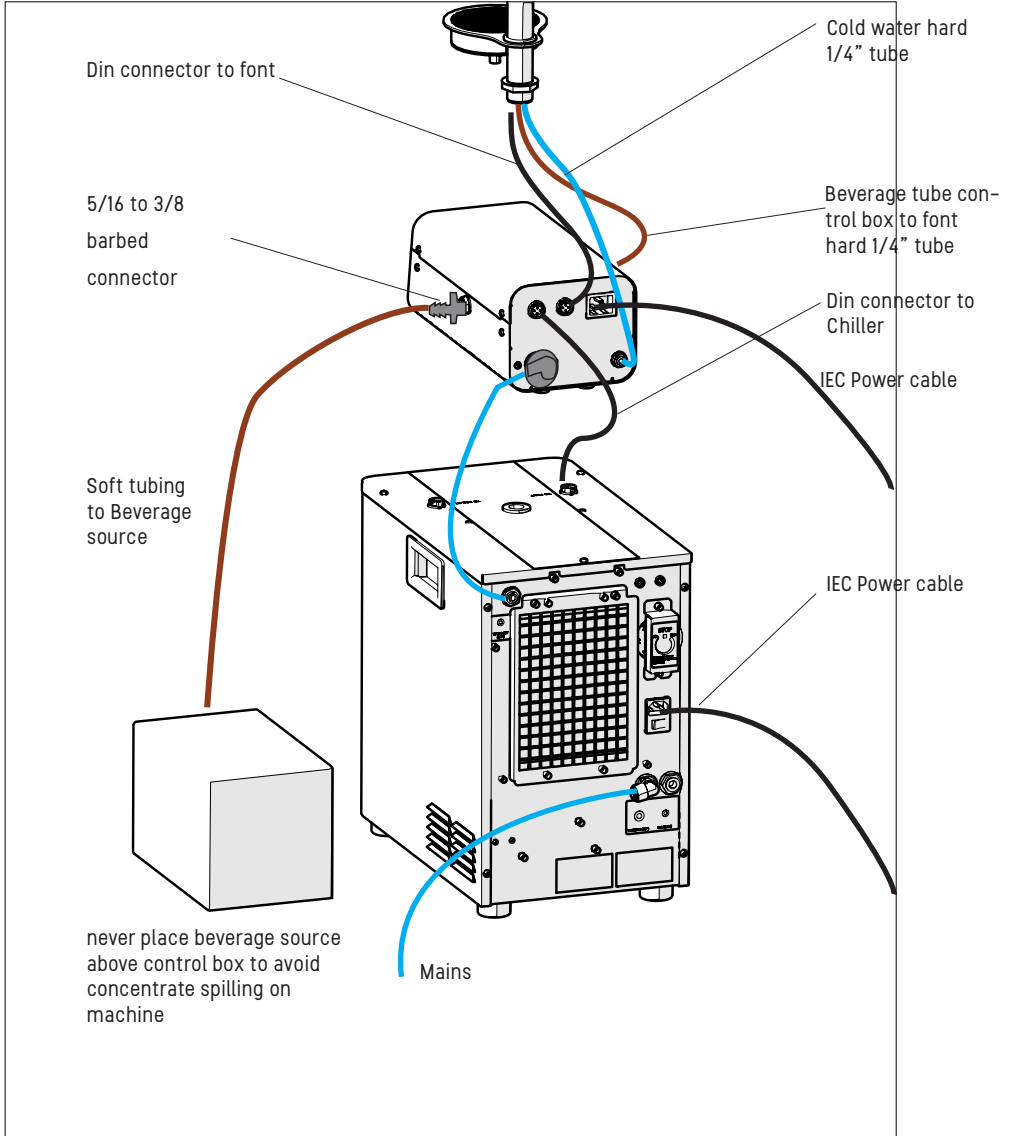
90°	90°	90°
0ml	0ml	0ml

Volumes must be calibrated, go to page 14

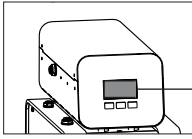
CHILLED WATER, DILUTED CONCENTRATE & CONCENTRATE SHOT

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>

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)

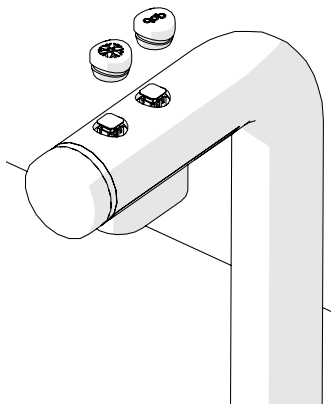
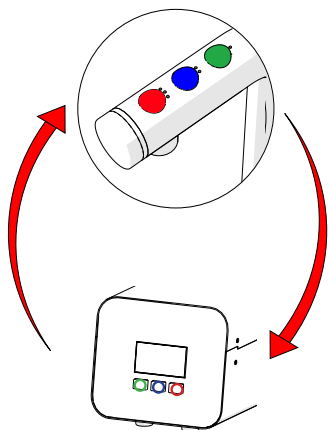
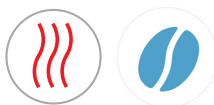
MODE	DESCRIPTION
HOT	Hot Water (set ratio to 0%)
COLD	Cold / ambient water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the front

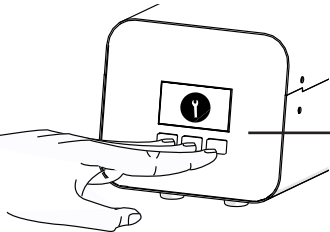
Volumes must be calibrated and machine must be notified of Chillers presence, go to page 14

User Setup

Programmable buttons

Program and change buttons accordingly





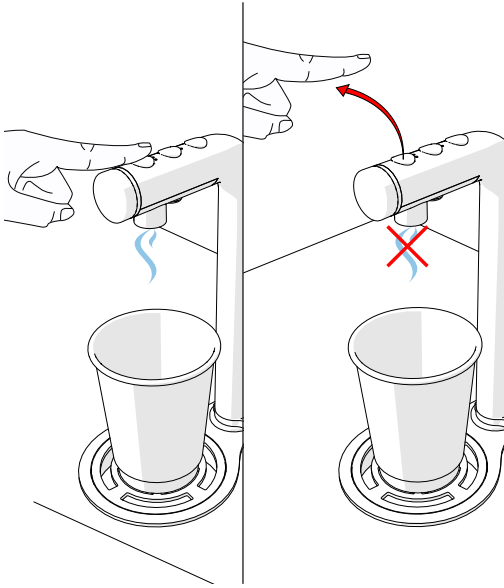
3 finger press
long hold

Calibrate conc pump	
Calibrate Cold water	
Calibrate Hot water	
RTD speed	
Next	Go

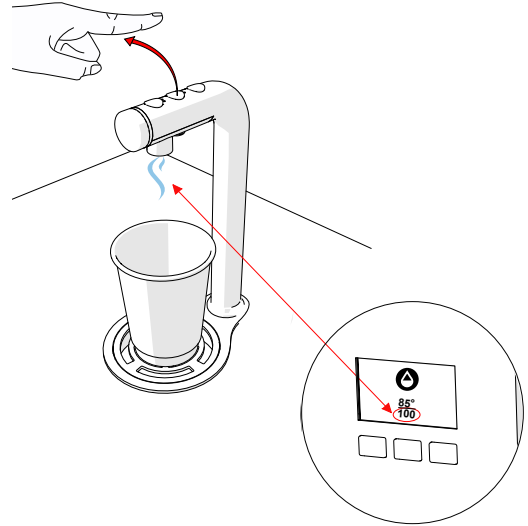
OPTION	DESCRIPTION
Calibrate conc pump	Will pump concentrate using FAST speed for 10 seconds and ask for weight to be entered – then again the same at SLOW speed. (for accurate results make sure system is primed / tubes are full with liquid)
Calibrate Cold water	Will dispense water until flowmeter clicks 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
Chiller present	Select yes if you are using a chiller to supply cold water

Operating Font

1. Push & Hold



2. Push & Release



Cleaning & Maintenance

RISK OF SCALDING

Turn off the boiler before cleaning to prevent accidental triggering of a dispense.

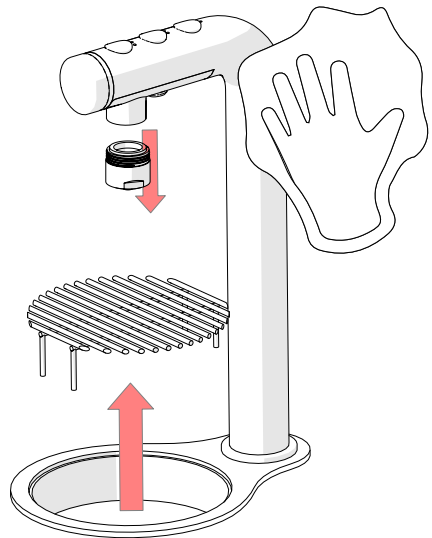
Beware of accidentally operating the font - especially when cleaning around the push buttons.

The appliance may not be immersed in water or cleaning solution. The exterior of this font may be cleaned with a damp cloth and a light detergent. The external surfaces of the appliance must not be cleaned by a water jet.

For cleaning the internal tubing and components, the recommended cleaning solution is Urnex Cafiza cleaner.

Twist off and wash out flow straightener.

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



Marco Beverage Systems Limited.
63d Heather Road,
Sandyford Industrial Estate,
Dublin 18
t: +353 (0)1 295 2674
f: +353 (0)1 295 3715
e: sales@marco.ie
www.marco beveragesystems.com

