

Instruction Manual: 1900944
Machine P/N: 1000944#, 1001944US

POUR'D Control Box

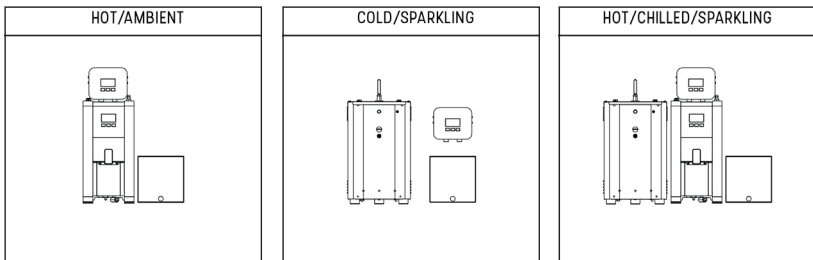
Contents

1.Box Contents.....	3
2.Connections.....	4
3.Introduction/Safety.....	6
4.Installation.....	8
–POUR'D 3 Button font with Boiler.....	8
–POUR'D 3 Button font with Chiller.....	11
–POUR'D 3 Button font with Boiler & Chiller.....	14
–POUR'D 3 Button diluted concentrate..	17
–POUR'D 3 Button (Multiple source).....	20
5.Engineering Setup & Calibration.....	23
6.ChangingButtons.....	24
7.Cleaning.....	25
8.Font Operation.....	26

* Please note: where "concentrate" is noted in the manual, syrup can also be used

Original Instructions




Possible Configurations

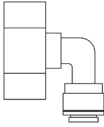
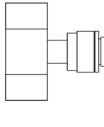
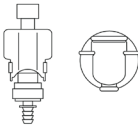
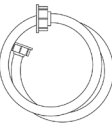
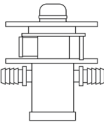


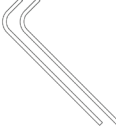




Box Contents

Item	Part Number	Quantity
Control Box	1000944 / 1000944EU / 1001944US	1
IEC Power Cable	1501489 / 1501488 / 1501506	1
QCD Connector for BIB (US)	2100045	1
Scholle BIB Connector (US)	2100044	1
Hose Water Inlet 9/16" -24 UNEF (US)	1800693	1
Valve Elbow 3/4" to 1/4" Pushfit Elbow	1400829	1
Soft Tubing for BIB connector (1m)	1800521	1m
DIN Connector cable	1501180	1
VITOP BIB connector	2100043	1
Barbed connector 5/16" to 3/8" for BIB connector	1400773	1
Hard Concentrate 1/4" tube	1860372	2
LLDPE Tube 1/4" (2m)	1800637	2m
Reducer 5/16" to 1/4" for syrup bottle use	1400839	1
BSP 3/4" to 1/4" Pushfit	1400836	1
Instruction manual	1900944	1

Connectors you will find in the box

- Eu Version 
- US Version 
- EU/US Version 

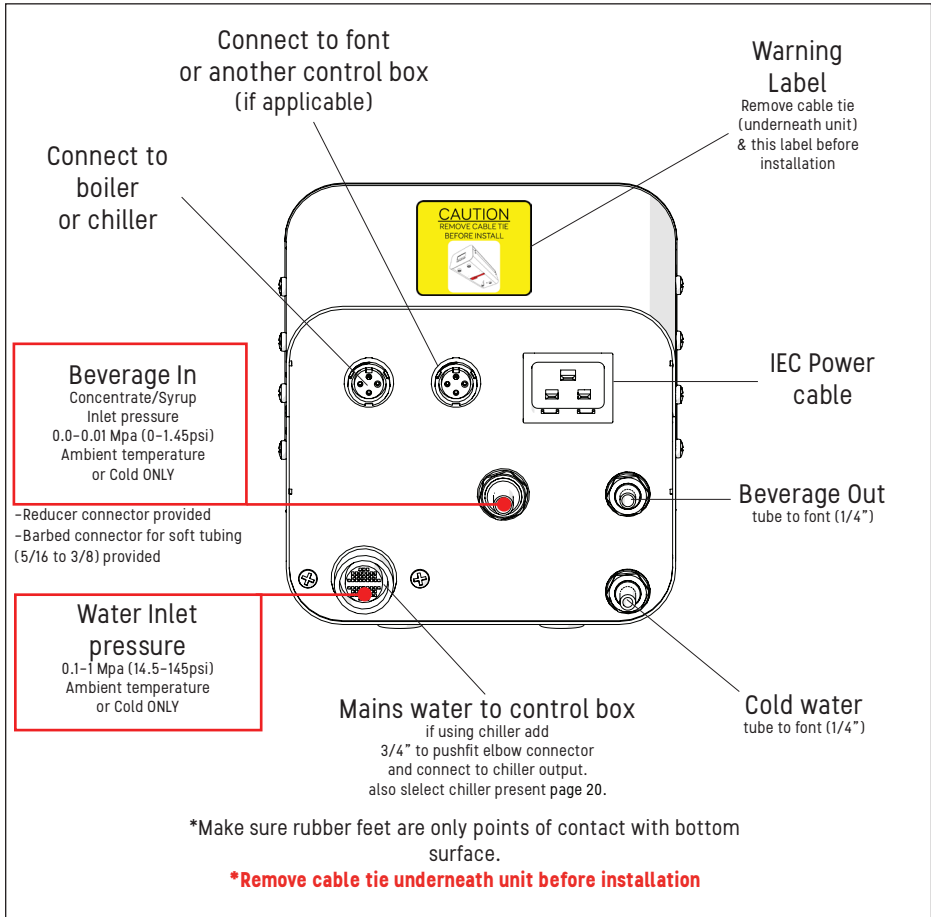
1400829 	1400836 	2100043 	1800693 (US) 	2100045 (US) 
1400773 	1400839 	1860372 	1800637 	2100044 (US) 

Compatible with:

- Any POUR'D Font variation UNA font

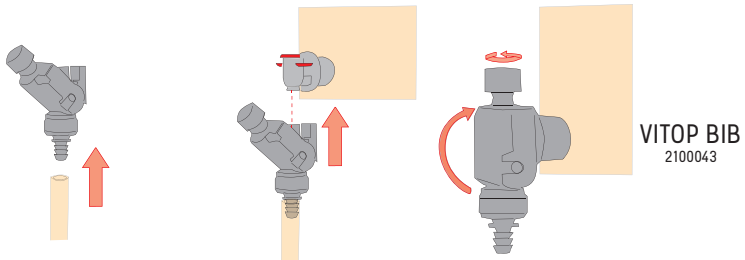
Connections

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

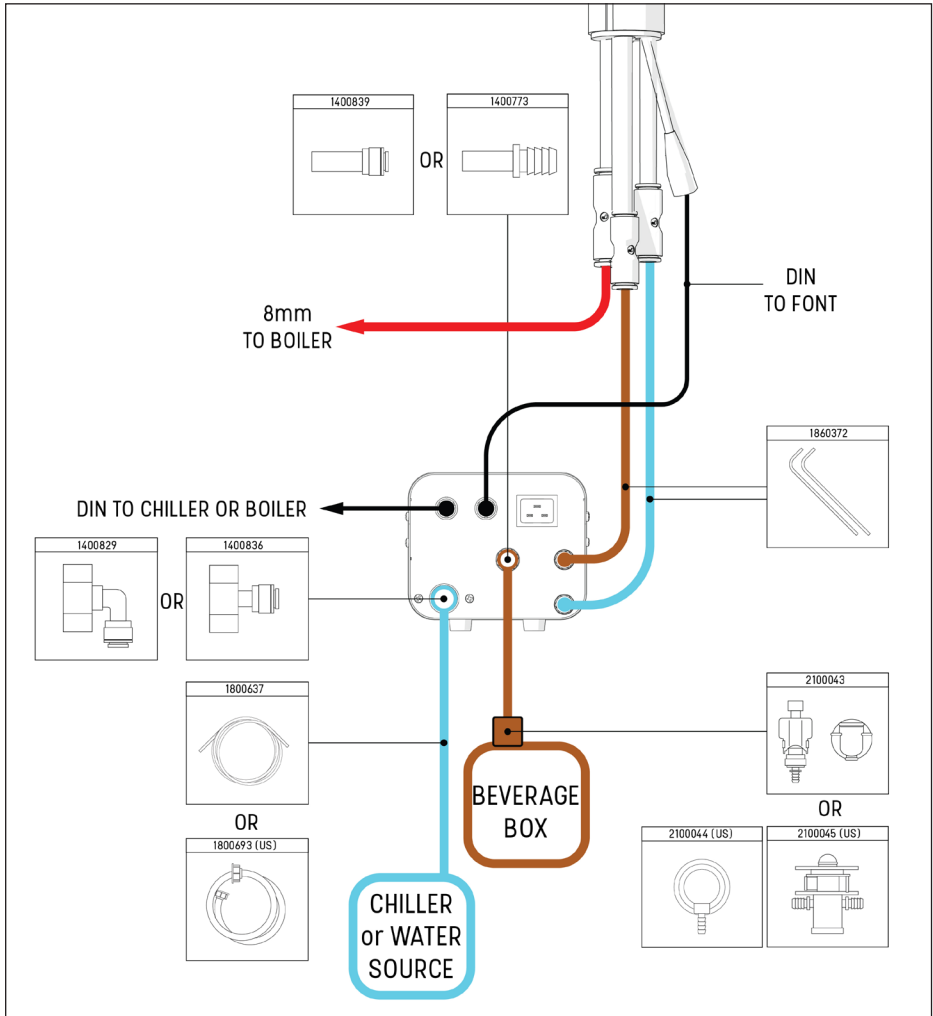


VITOP BIB connector

Remove red plastic seal from tap



Connections



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 appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- 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) .

Installation

POUR'D 3 BUTTON FONT WITH BOILER

DILUTED CONCENTRATE WITH HOT OR AMBIENT WATER & CONCENTRATE SHOT

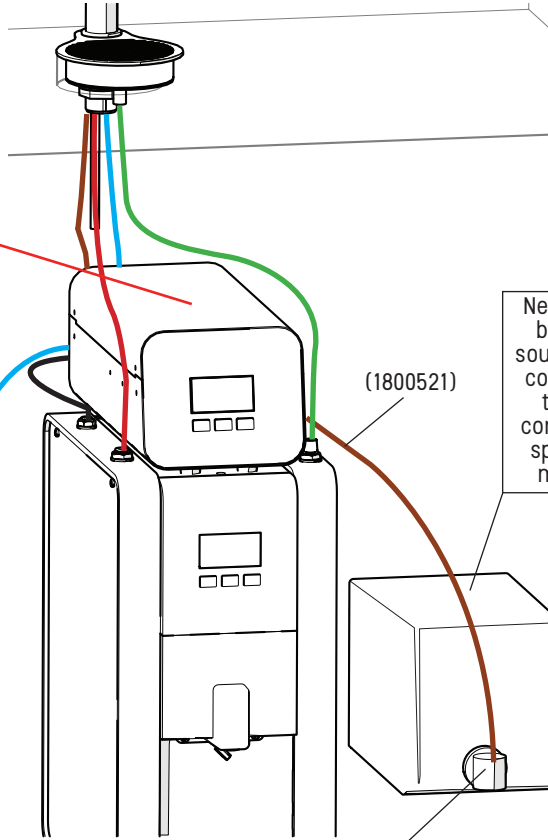
3 button connections (1000942 3b concentrate)

Connecting Hoses For use with boiler

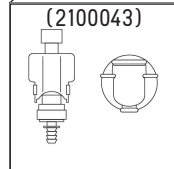


Warning Label
Remove cable tie
(underneath unit)
& this label before
installation

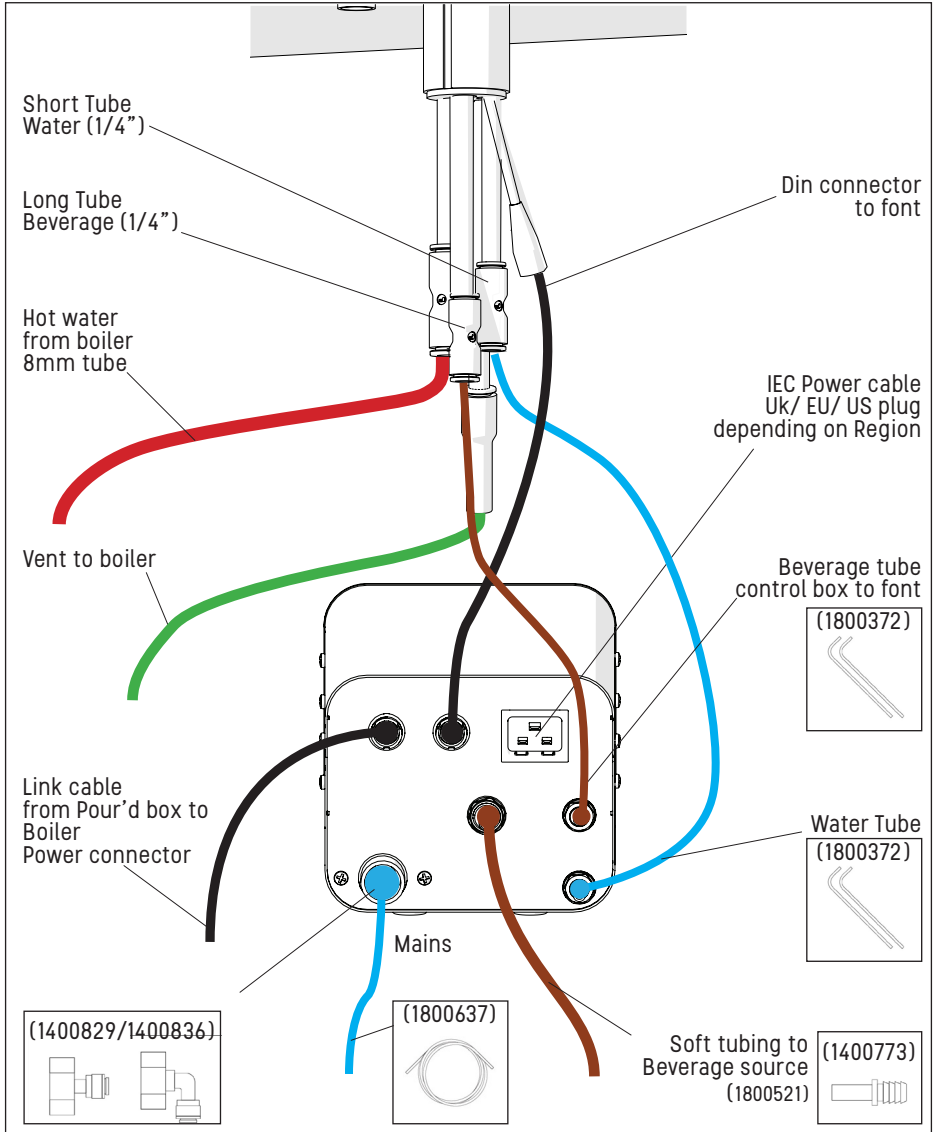
Plumbed
to mains



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

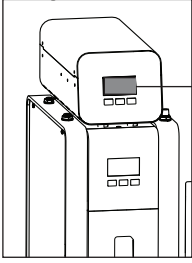


Installation

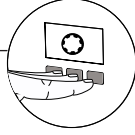


Installation

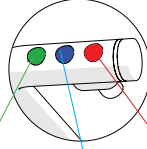
Control box setup



1-Press3 buttons, short hold



2-Set up each button

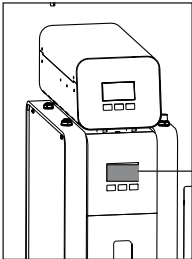


HOT	COLD	RTD	MODE
020%	020%	--	% CONCENTRATE
P&H	200ml	30ml	OVERALL DISPENSE VOLUME
Next	-	-	(P&H = push and hold)

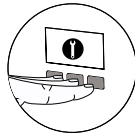


MODE	DESCRIPTION
HOT	Hot water (set ratio to 0%)
COLD	Mains water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active

Boiler setup



1-Press3 buttons, long hold

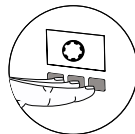


2-Set mode to UC MIX both

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



3-Press3 buttons, short hold



4-Set all temperatures the same and volumes to 0

✓		
90°	90°	90°
0ml	0ml	0ml

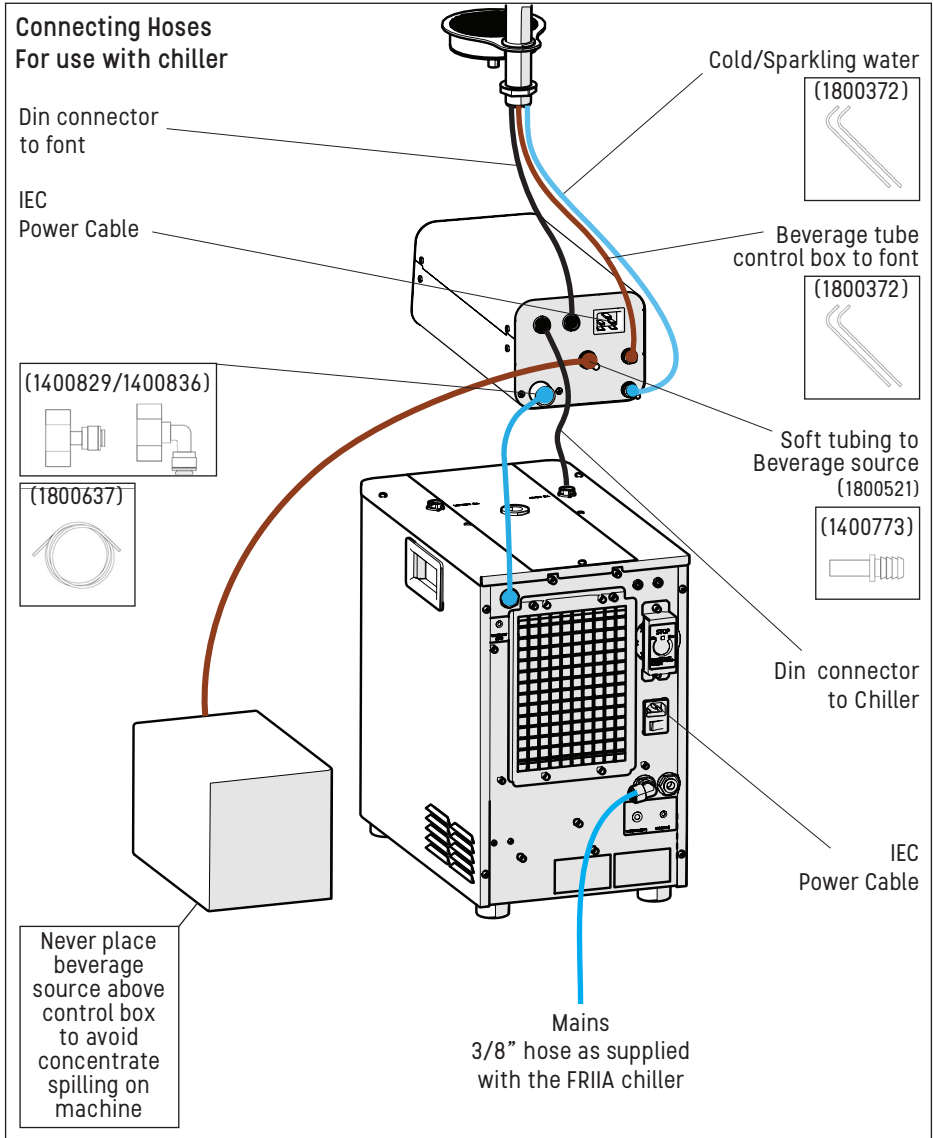


Volumes must be calibrated, go to page 23

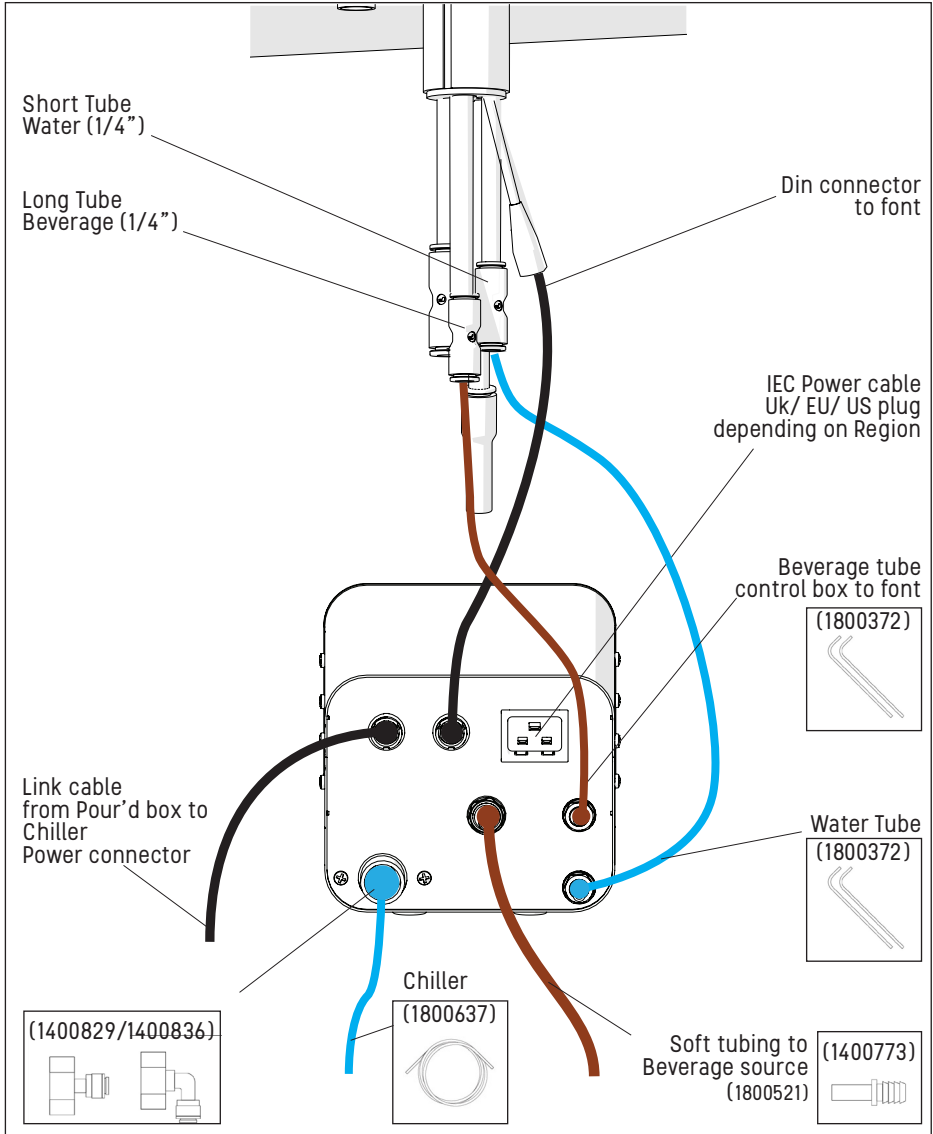
Installation

POUR'D 3 BUTTON FONT WITH CHILLER

DILUTED CONCENTRATE WITH COLD, SPARKLING OR AMBIENT WATER & CONCENTRATE SHOT
3 button connections (1000942 3b concentrate)

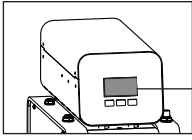


Installation



Installation

Control box setup



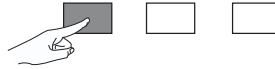
1-Press3 buttons, long hold

2-Navigate up to Chiller Present

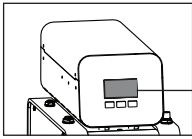
3-Select YES to confirm presence



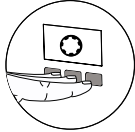
Calibrate Hot water	
RTD speed	
Chiller present	
Next	Yes



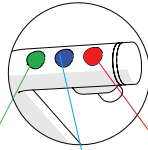
Calibrate Hot water	
RTD speed	
Chiller present	
Next	Yes



1-Press3 buttons, short hold



2-Set up each button



<u>COLD</u>	<u>SPK</u>	<u>RTD</u>
020%	020%	--
P&H	200ml	30ml
Next	-	-

MODE
% CONCENTRATE
OVERALL DISPENSE VOLUME
(P&H = push and hold)



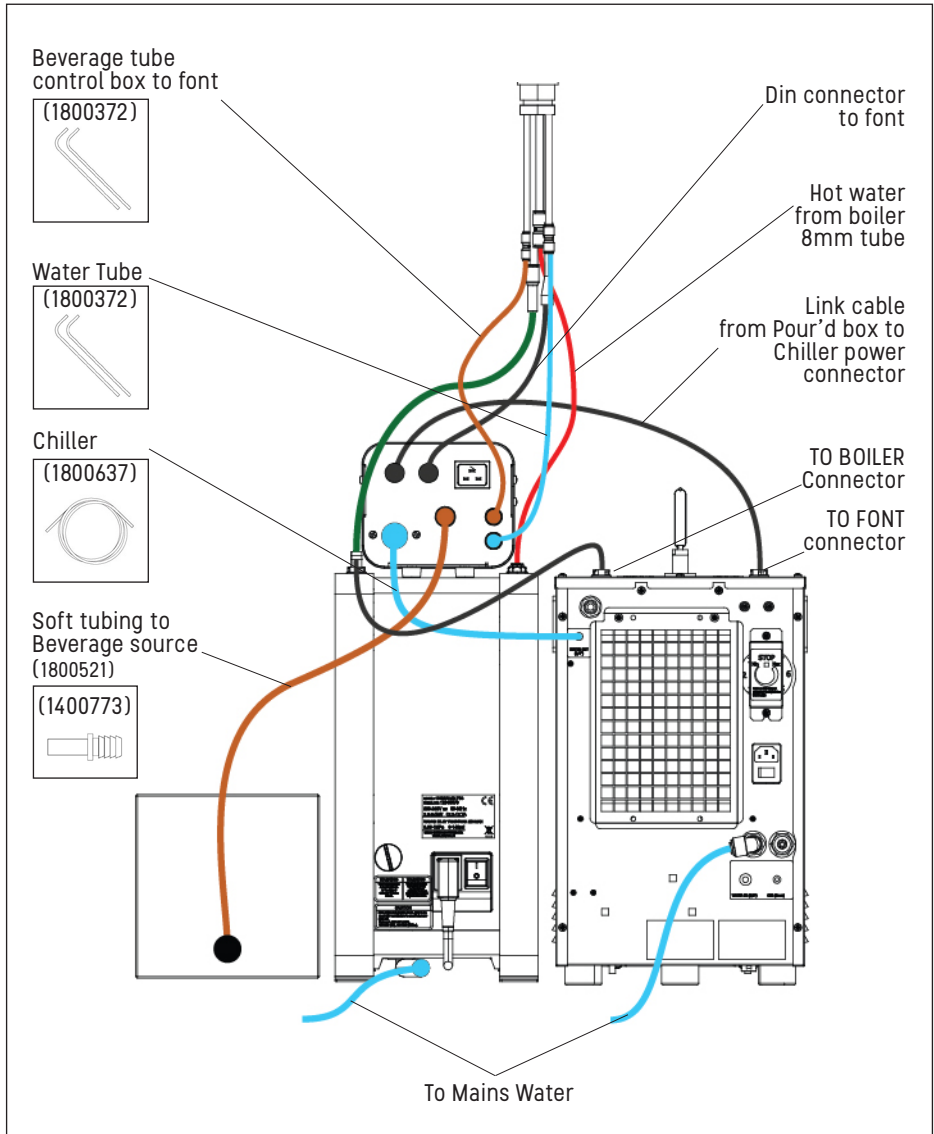
MODE	DESCRIPTION
COLD	Cold (FRIIA Chiller)/Ambient water/ Mains water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
SPK	Sparkling water
OFF	Button non-active

Volumes must be calibrated, go to page 23

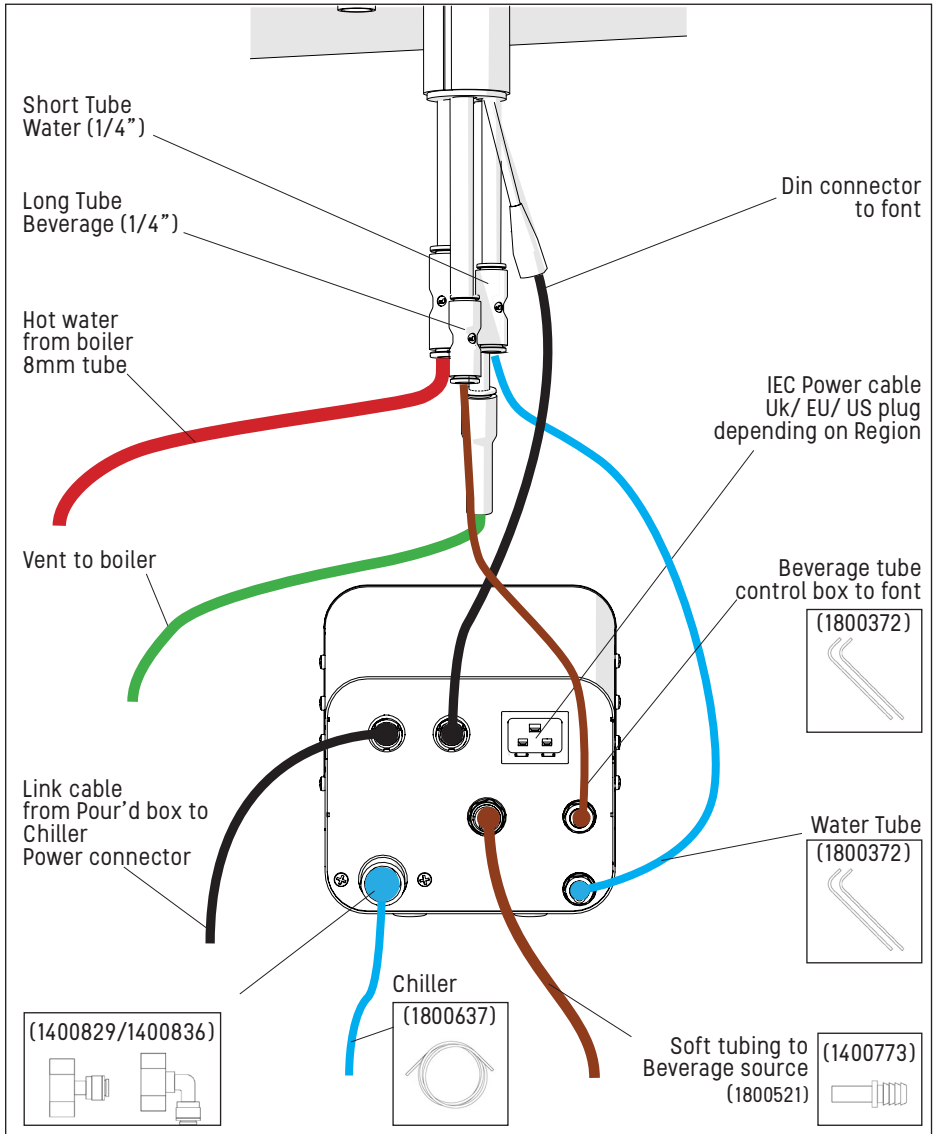
Installation

POUR'D 3 BUTTON FONT WITH BOILER & CHILLER

DILUTED CONCENTRATE WITH HOT, COLD, SPARKLING OR AMBIENT WATER & CONCENTRATE SHOT
3 button connections (1000942 3b concentrate)

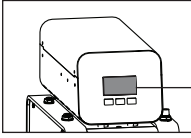


Installation



Installation

Control box setup



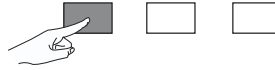
1-Press3 buttons, long hold

2-Navigate up to Chiller Present

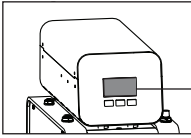
3-Select YES to confirm presence



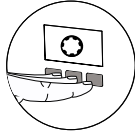
Calibrate Hot water RTD speed	
Chiller present	
Next	Yes



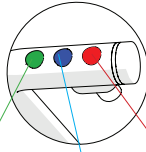
Calibrate Hot water RTD speed	
Chiller present	
Next	Yes



1-Press3 buttons, short hold



2-Set up each button



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

MODE

% CONCENTRATE

OVERALL DISPENSE VOLUME

(P&H = push and hold)



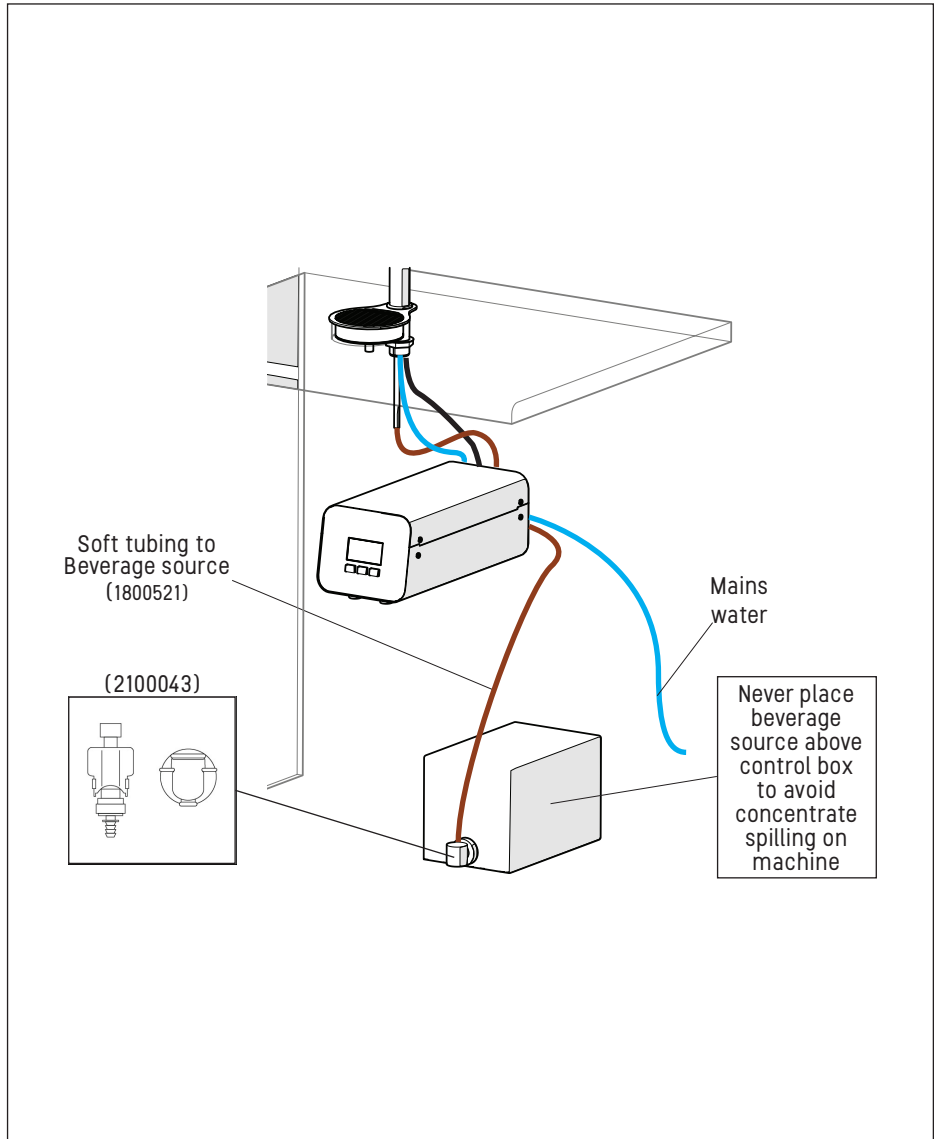
MODE	DESCRIPTION
HOT	Hot water (set ratio to 0%)
COLD	Cold (FRIA Chiller)/Ambient water/ Mains water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
SPK	Sparkling water
OFF	Button non-active

Boiler Set-Up, go to page 10
 Volumes must be calibrated, go to page 23

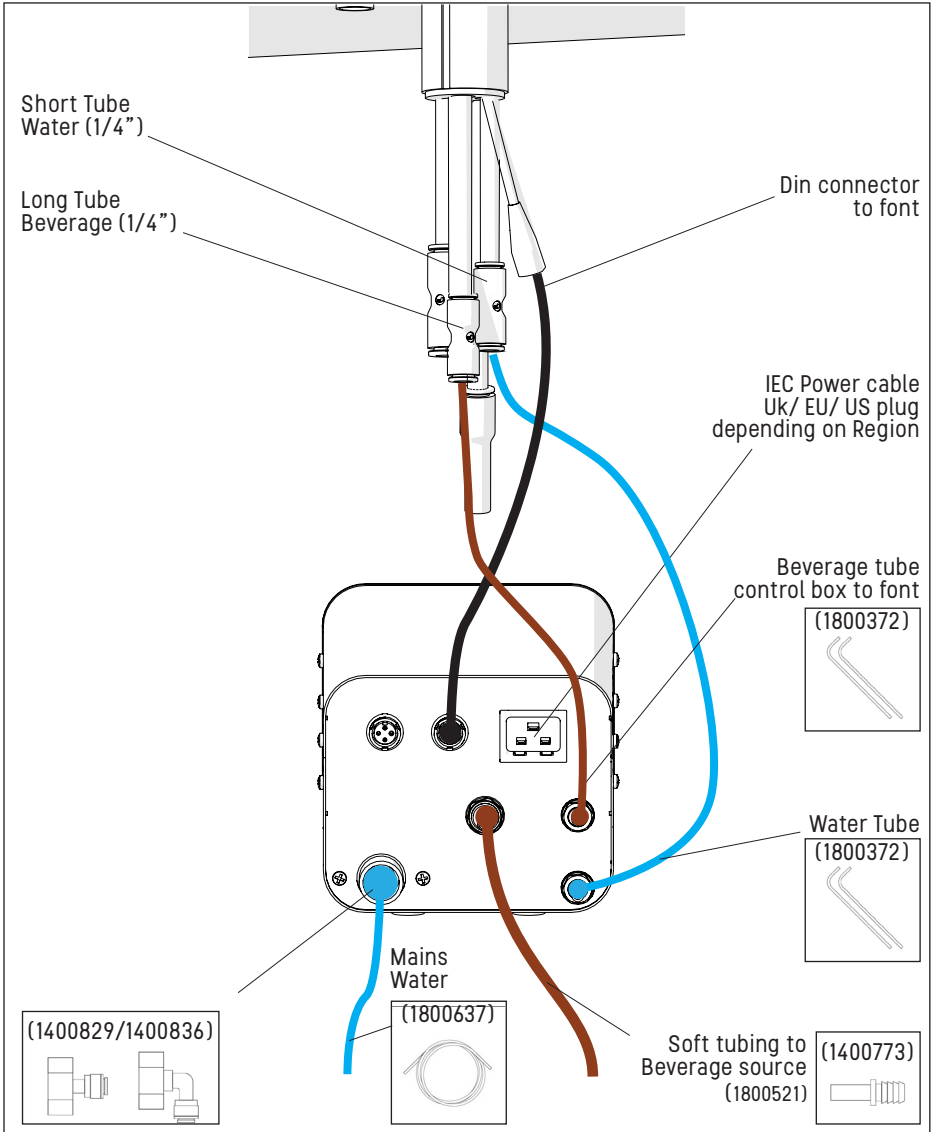
Installation

POUR'D DILUTED CONCENTRATE

(3B, 3 volumes or ratios)

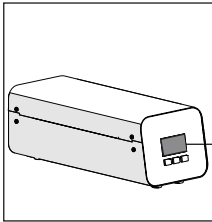


Installation

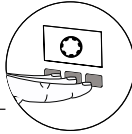


Installation

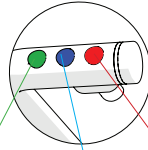
Control box setup for diluted concentrate



1-Press3 buttons, short hold



2-Set up each button



RTD	COLD	OFF	MODE
000%	020%	--	% CONCENTRATE
P&H	200ml	--	OVERALL DISPENSE VOLUME
Next	-	-	(P&H = push and hold)



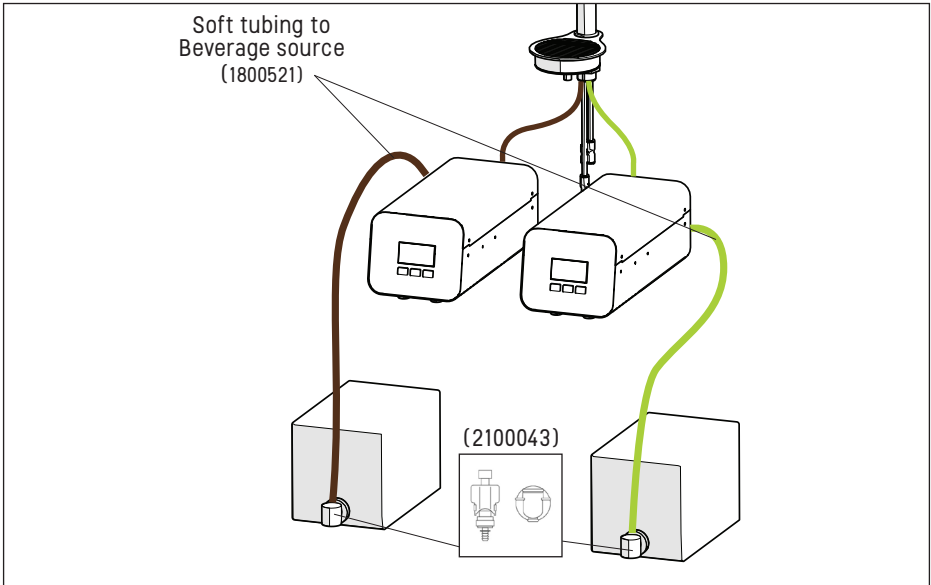
MODE	DESCRIPTION
COLD	Cold (FRIIA Chiller)/Ambient water/ Mains water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active

Volumes must be calibrated, go to page 23

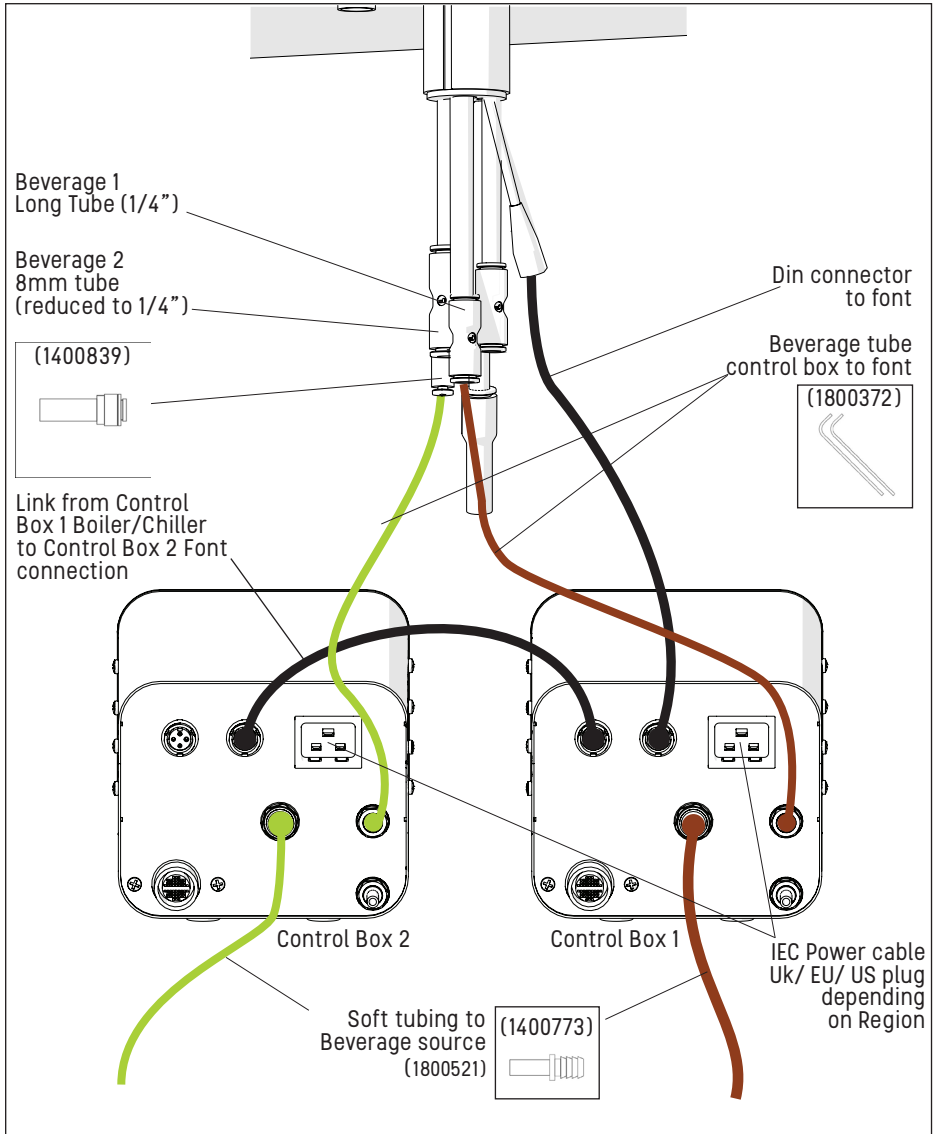
Installation

POUR'D MULTIPLE SOURCE READY TO DRINK

3 button connections (1000942 3b concentrate)

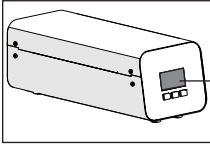


Installation



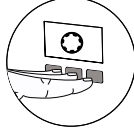
Installation

Control box setup

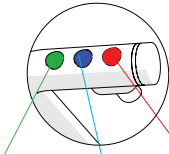


Control box n1
Directly in line with font
must be set to **PRIMARY**

1-Press3 buttons, short hold

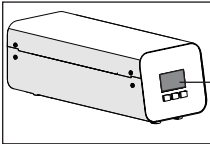


2-Set up each button



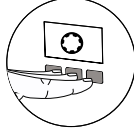
MODE	PRI	RTD	RTD
% CONCENTRATE	--	--	--
OVERALL DISPENSE VOLUME (P&H = push and hold)	P&H	200ml	30ml
	Next	-	-

MODE	DESCRIPTION
PRI	Triggers second control box, in case of 2 control boxes, primary must be one connected to the font
OFF	Button non-active

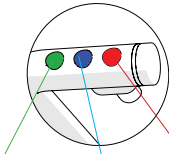


Control Box n2

1-Press3 buttons, short hold



2-Set up each button

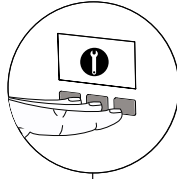


MODE	PRI	PRI	PRI
% CONCENTRATE	020%	020%	020%
OVERALL DISPENSE VOLUME (P&H = push and hold)	P&H	P&H	P&H
	Next	-	-

MODE	DESCRIPTION
PRI	Triggers second control box, in case of 2 control boxes, primary must be one connected to the font

Engineering Setup & Calibration

1- Long hold
until Spanner appears



Calibrate conc pump

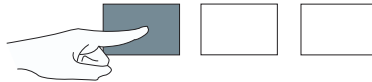
Calibrate Cold water

Calibrate Hot water

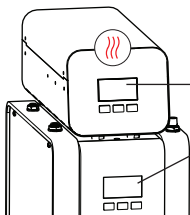
RTD speed

Next

Go



OPTION	DESCRIPTION
Calibrate concentrate pump	STEP 1: The pump will run at FAST speed for 10 seconds Once it finish will ask to weight the amount delivered and enter the result on display. STEP 2: The pump will run at SLOW speed for 10 seconds. Once it finish will ask to weight the amount delivered and enter the result on display. For accurate results make sure system is primed
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
Calibrate Hot water	Will dispense hot water from the boiler for 10 seconds. Once it finish will ask to enter the weight.
RTD speed	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)
How to Prime concentrate lines	STEP 1: Be sure concentrate source is connected. STEP 2: Press the clean button on the Pour'd display. As soon as liquid appears from the font, stop the process by pressing Esc. on POUR'D control box
How to Prime cold water lines	STEP 1: Set up button 1 to Push & Hold Mode. STEP 2: Press button 1 until cold water comes out without air gaps.



1-Press3 buttons, long hold

2-Set mode

UC MIX BOTH

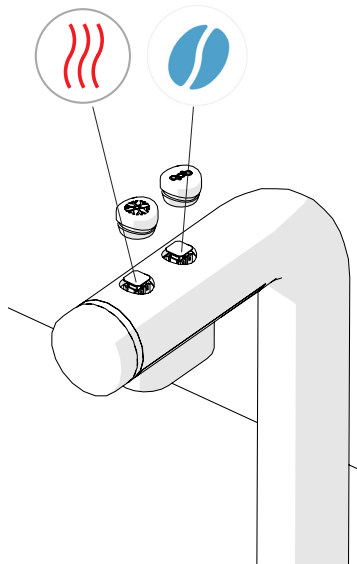
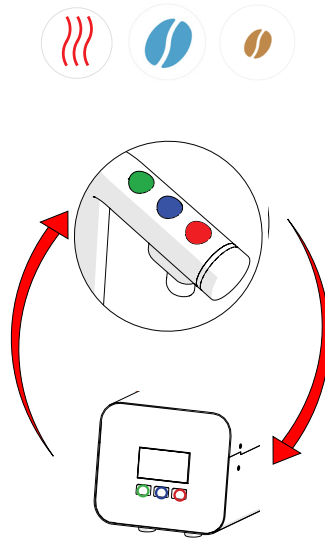
Set all temperatures the same

Volume to Zero on the boiler

Changing Buttons

Programmable buttons

Program and change buttons accordingly



Cleaning

CLEANING PROCEDURE MUST BE DONE DAILY

1. Disconnect tubing from beverage source.

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

3. Press cleaning option on control box.

Process will take 170 seconds and use 1.5L of water + Solution required per cycle.

ONCE THE PROGRAM IS FINISHED

4. Replace cleaning solution with clean ambient/cold water. (2L per cycle)

5. Press cleaning option on control box.

6. Repeat until water comes out clear.

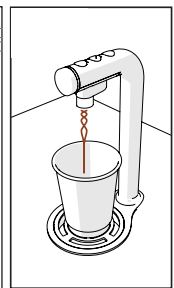
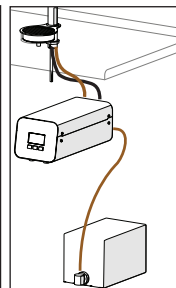
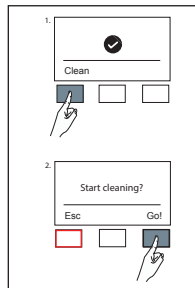
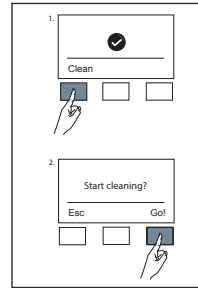
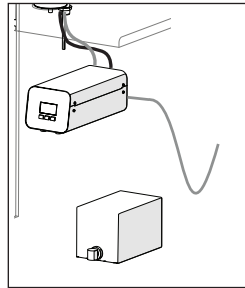
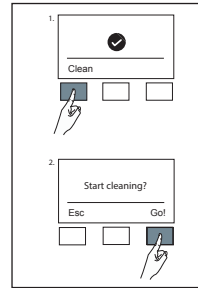
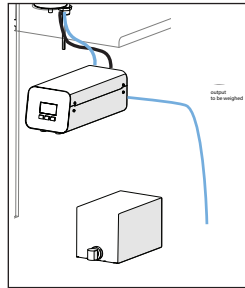
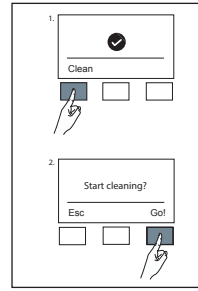
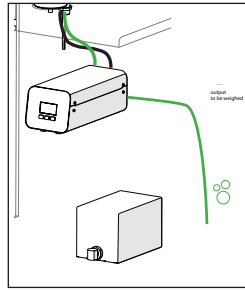
7. Hold the line in the air, and run the cycle once more.

8. Reconnect the line to the beverage source. Do not run the program
LEAVE THE LINE EMPTY OVERNIGHT

9. NEXT MORNING REFILL LINE WITH CONCENTRATE

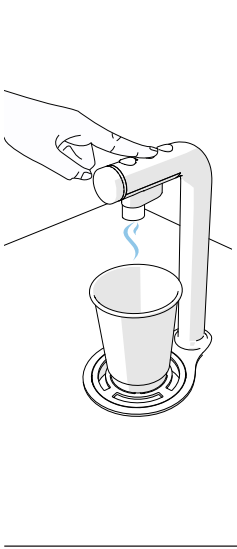
Start the cleaning cycle, and stop it by pressing "Esc." as soon as concentrate comes out from the front.

10. System is now ready to operate.

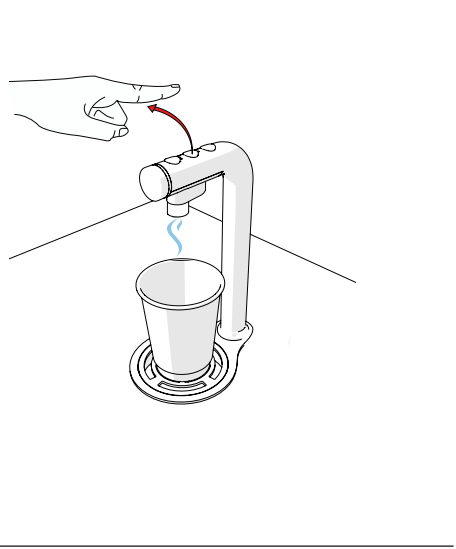
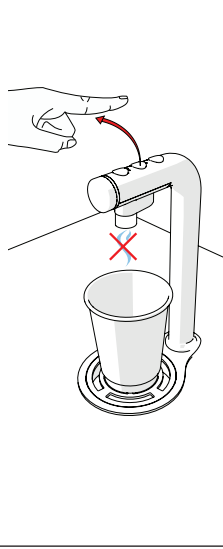


Font Operation

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.

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

