

Instruction Manual: 1900105
Machine P/N: 1000943 , 1000879 #,
1000879FB, 1000941 & 1000942, 1000876

**MIX /
POUR'D**

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Font Box Contents

3 & 1 Button Models

- 3 /1 button MIX Font 1000879 / 1000878 / 1000876
- 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

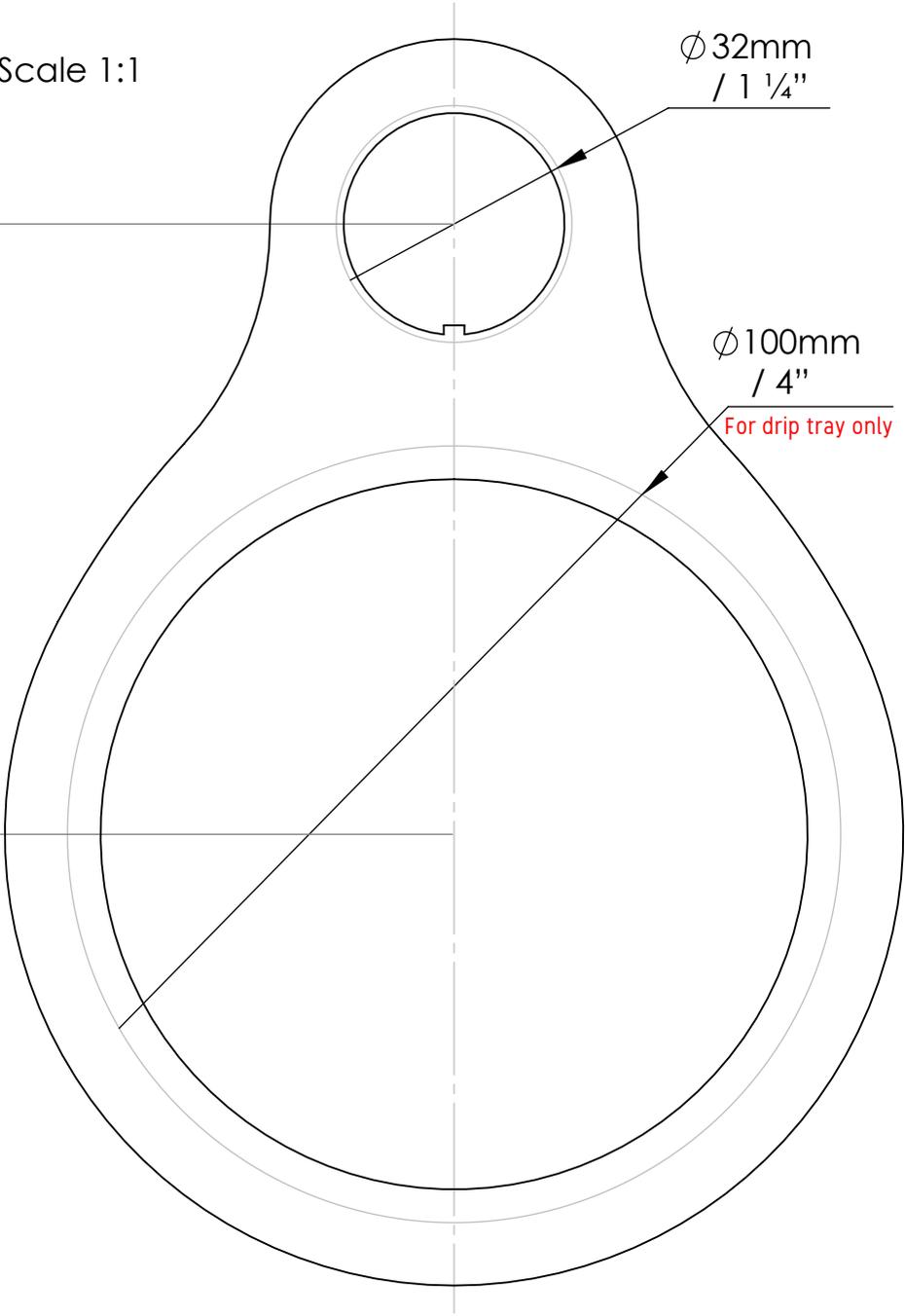
Counter Cut Out

- 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

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



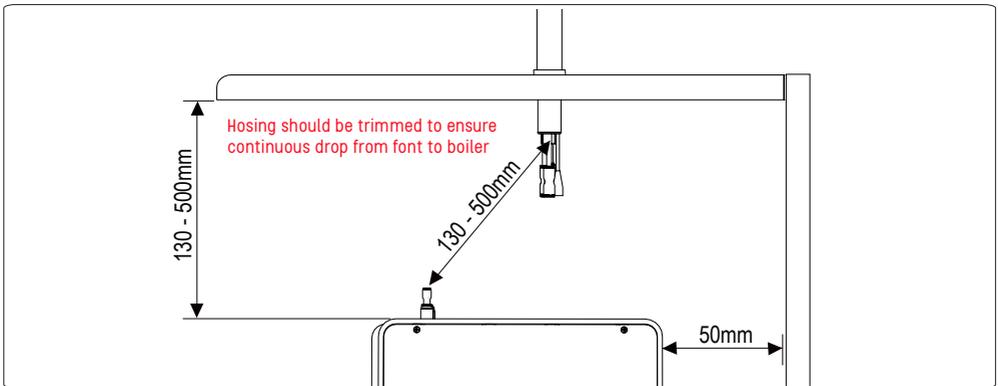
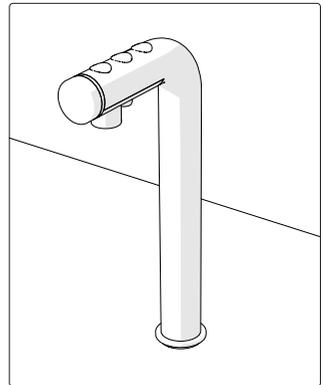
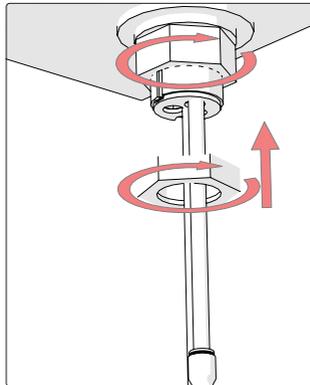
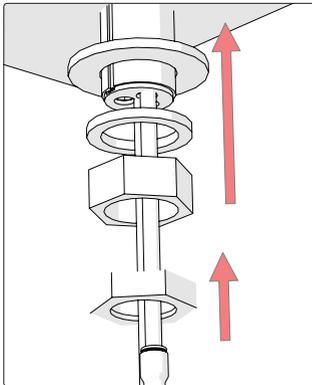
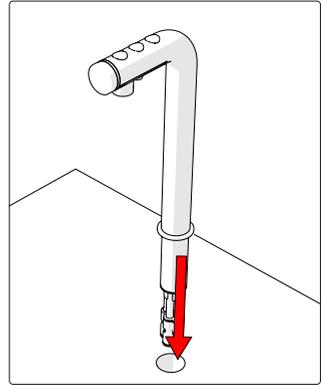
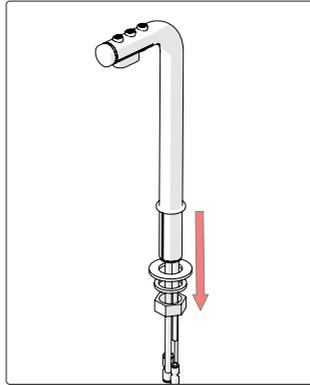
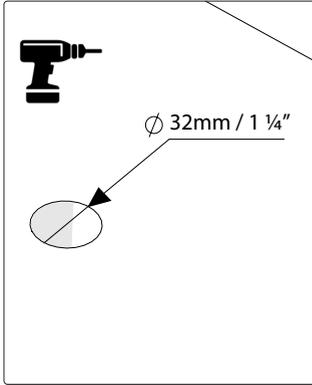
$\varnothing 32\text{mm}$
/ 1 1/4"

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

For drip tray only

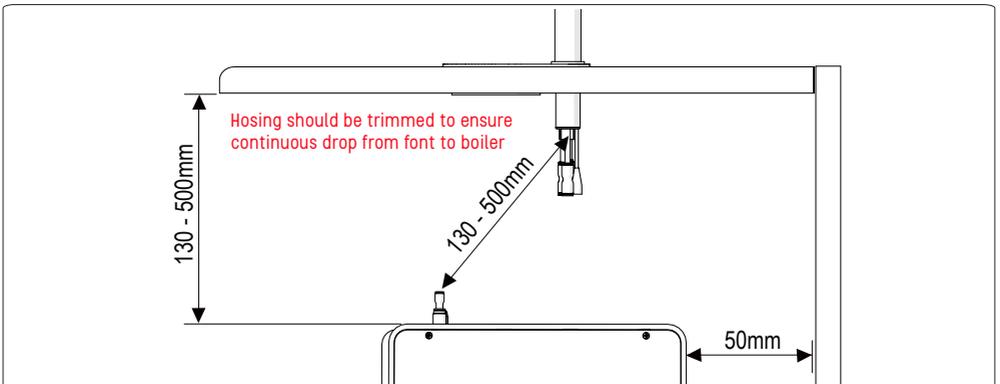
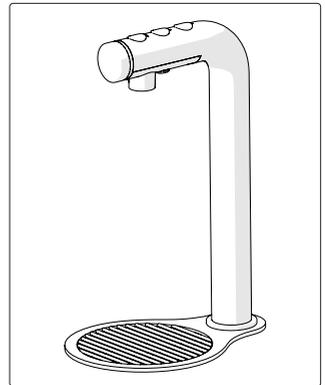
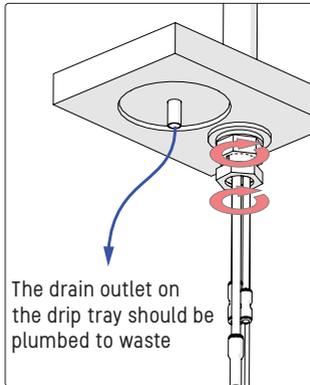
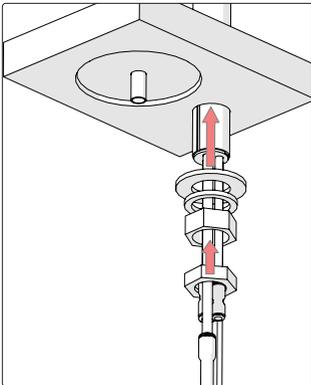
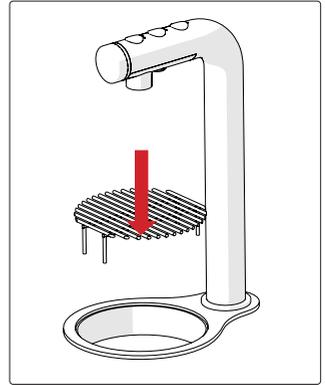
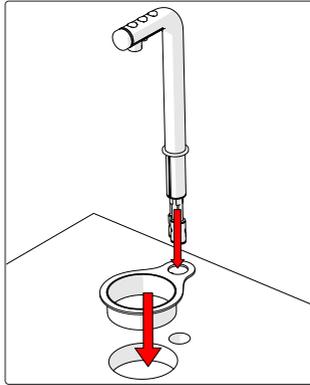
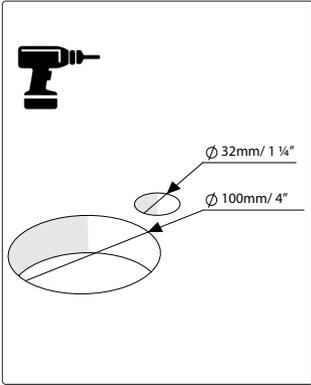
Installation

1. No Drip Tray



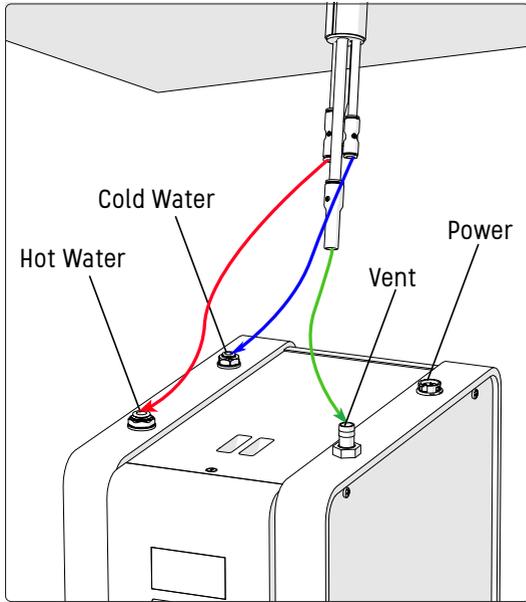
Installation

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



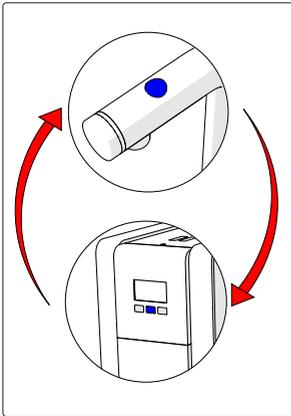
Installation

Connecting Hoses with MIX

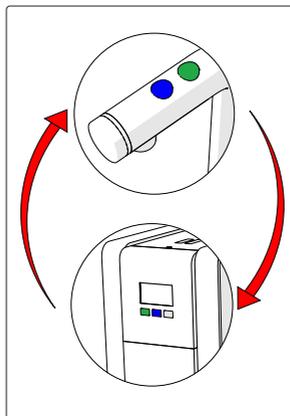


MIX Programmable Buttons

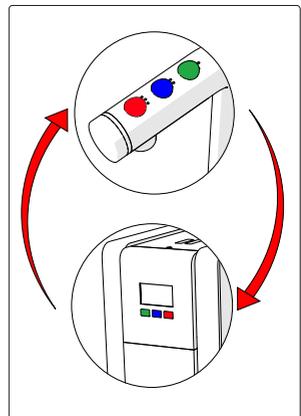
1 Button Font



2 Button Font



3 Button Font

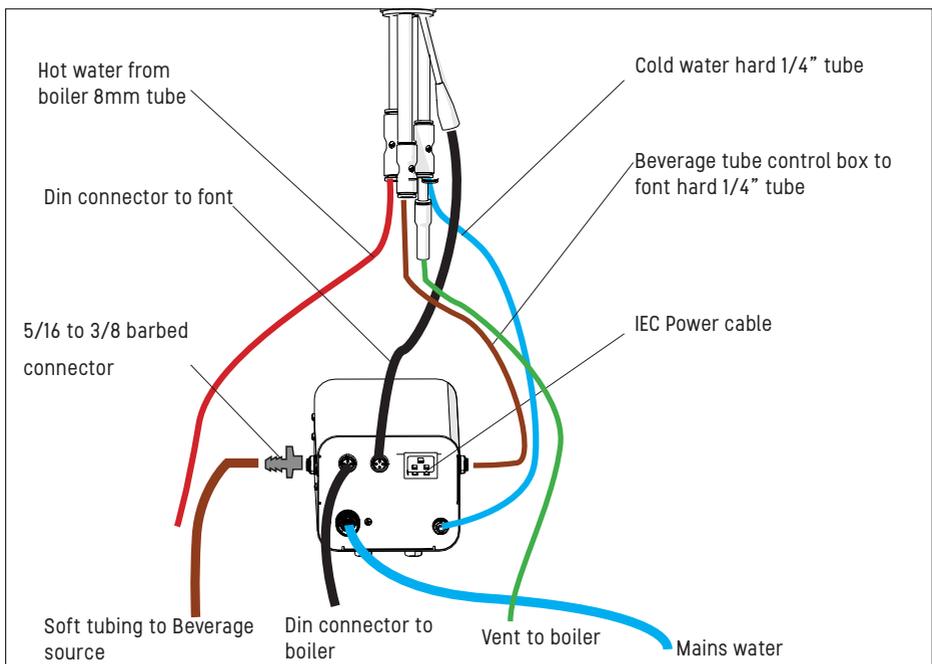
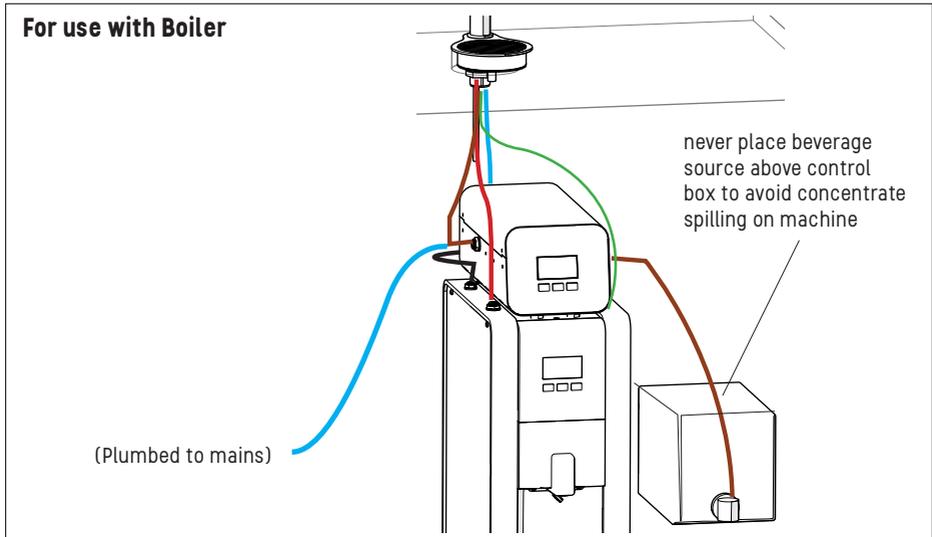


Installation

Connecting Hoses with POUR'D Control Box

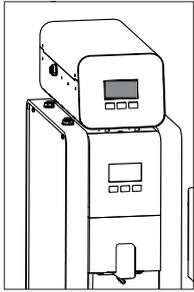
POUR'D 3 Button Font with Boiler

Diluted concentrate with hot or ambient water & concentrate shot
3 button connections (1000942 3b concentrate)



Installation

Control Box Setup



3 finger press short hold

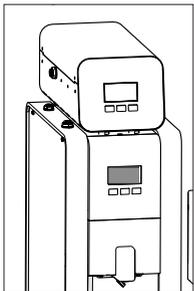
HOT	COLD	RTD	MODE
000%	020%	--	% CONCENTRATE (0% = just water, 20%=4:1)
P&H	200ml	30ml	DISPENSE VOLUME (P&H = push and hold)
Next	-	-	

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

3 finger press short hold

Set mode to UC MIX both

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

All temperatures the same and volumes to 0

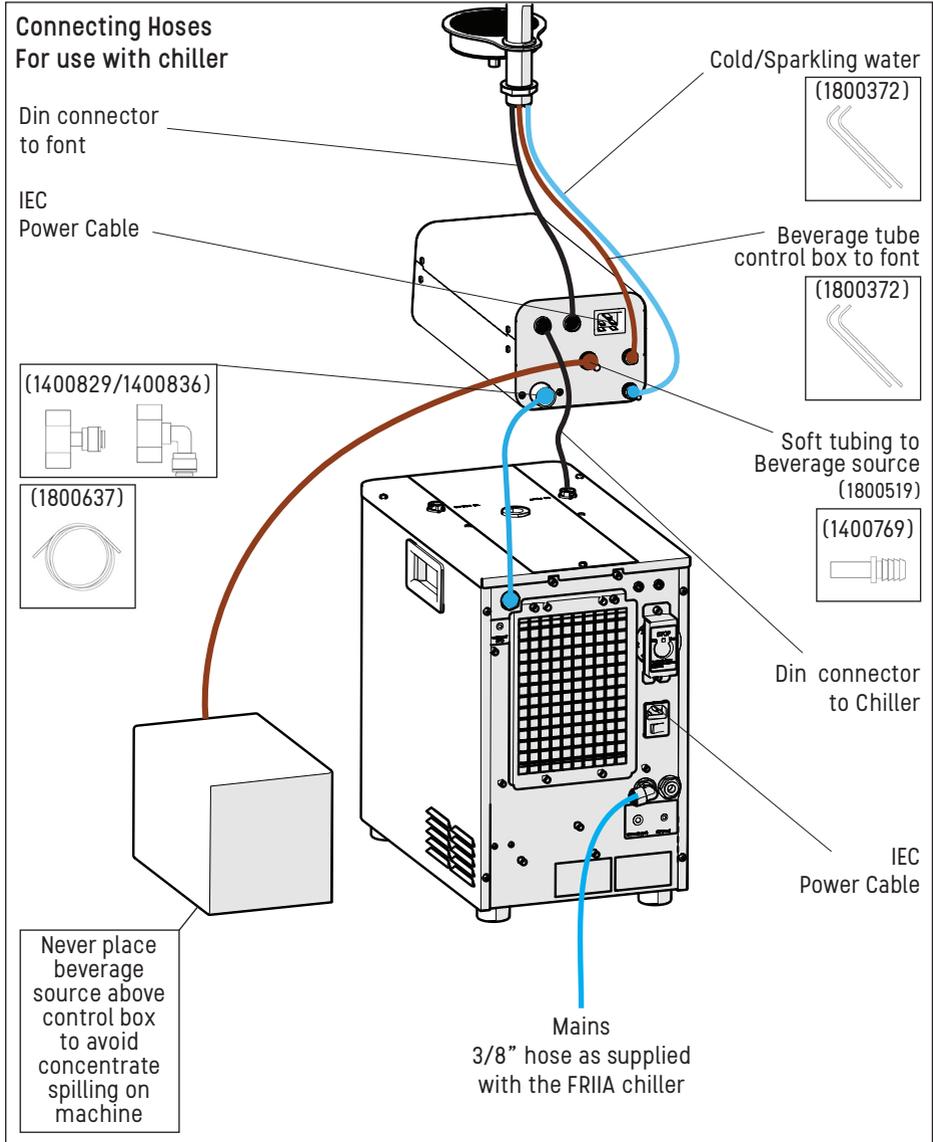
90°	90°	90°
0ml	0ml	0ml

Volumes must be calibrated, refer to Control Box manual for calibration guide

Installation

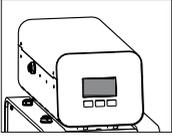
POUR'D 3 Button Font with Chiller

Diluted concentrate with cold, sparkling or ambient water & a concentrate shot
3 button connections (1000942 3b concentrate)



Installation

Control Box Setup



3 finger press long hold

Calibrate Hot water RTD speed	
Chiller present	
Next	Yes
<input type="checkbox"/>	<input checked="" type="checkbox"/>

3 finger press short hold

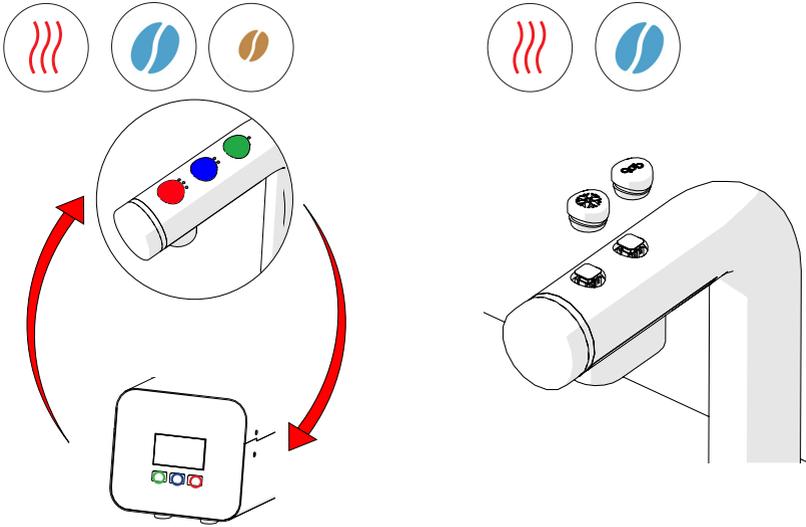
HOT	COLD	RTD	MODE
000%	020%	--	% CONCENTRATE (0% = just water, 20%=4:1)
P&H	200ml	30ml	DISPENSE VOLUME (P&H = push and hold)
Next	-	-	

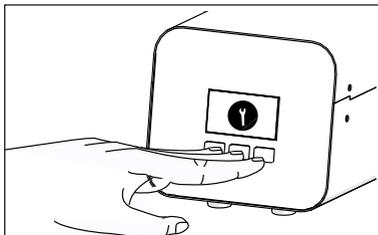
MODE	DESCRIPTION
HOT	Hot Water (set ratio to 0%)
COLD	Cold / ambient water mixed with concentrate (set ratio to 0% for just cold water)
RTD	Ready to drink, undiluted concentrate
OFF	Button non-active
PRI	Triggers second control box, in case of 2 control boxes primary must be one connected to the font

Volumes must be calibrated and machine must be notified of Chillers presence, refer to Control Box manual for further instructions

User Setup

Programmable Buttons - Program and change buttons accordingly





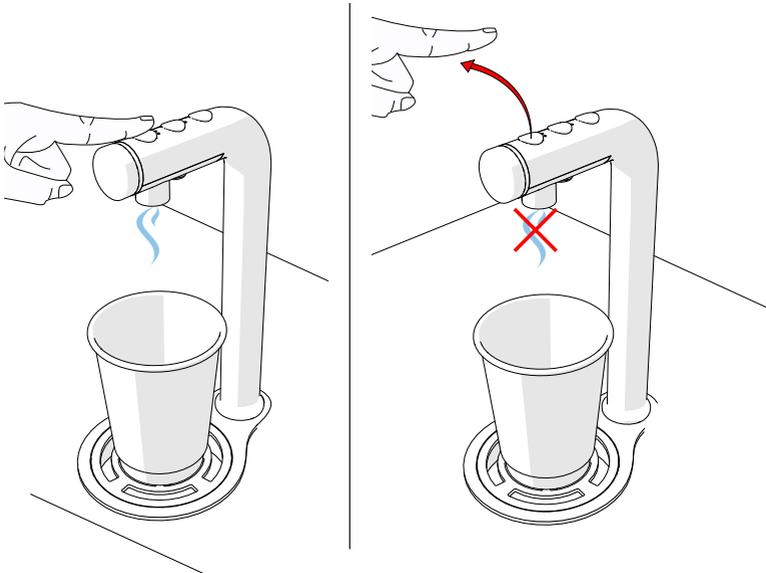
3 finger press long hold

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

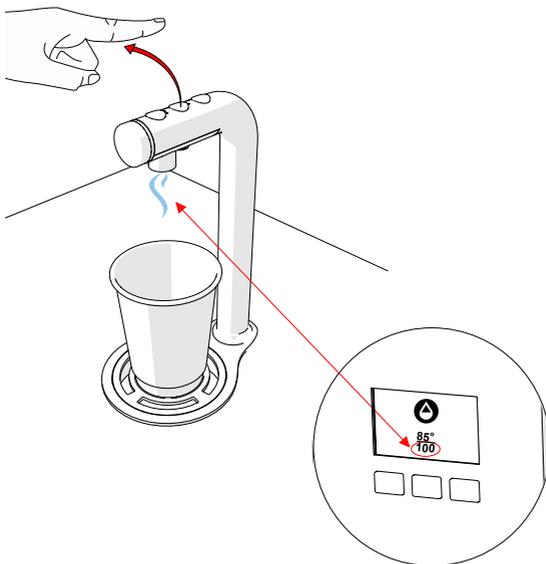
OPTION	DESCRIPTION
Calibrate conc pump	Will pump concentrate using FAST speed for 10 seconds and ask for weight to be entered – then again the same at SLOW speed. (for accurate results make sure system is primed / tubes are full with liquid)
Calibrate Cold water	Will dispense water until flowmeter clicks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

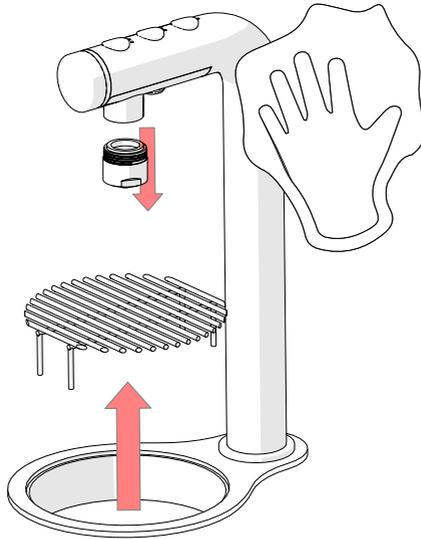
1. Push & Hold



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.

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