

WatNitro



Instruction Manual

IMPORTANT: Carefully read the instruction manual and safety procedures before carrying out the installation of the dispenser. Always leave this document ready for use close to the dispenser.

All rights reserved.

The information given into this document is based on general data known by the producer at the time of the publishing concerning construction, materials characteristics and working methods, therefore this document can be adapted at any time. This is why, these instructions are only to be considered as general guidelines for the installation, the use and the maintenance of the dispenser.

This document is only valid for the standard version of the dispenser, therefore the producer is not responsible for damages due to devices sold with different technical specifications from standard version.

The instruction manual has been edited with care and attention; however, the producer cannot be considered responsible for any error or oversight that could be contained in the document or for any consequence originated by these oversights.

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1. General instructions

Use of the following instruction manual

Please read the safety rules before using the dispenser

Pictograms and symbols

This manual includes following symbols and pictograms:



Suggestion Suggestion and advices to complete procedures in a simple way



Read Read safety instructions



Beware Procedures that, if not done carefully, can cause harm to the dispenser or the environment



Danger Procedures that, if not done carefully, can cause harm to the dispenser or people



Danger Electrical power



Crossed bin Do not dispose electric material in generic trash, use the appropriate collection points “special waste disposal” of your municipality



Danger In case of use of this dispenser by children or persons with physical or mental reduced capacity, or without experience or knowledge of the dispenser, the supervision of a specialist is mandatory. Children should not play with the dispenser



Beware Operations and fixing on electrical system and refrigerating system are to be permitted only to specialized and authorized staff



Introduction Before using the dispenser, please read carefully the instruction manual!

Customer service and technical support

Get in touch with the reseller for any information concerning specific settings, maintenance or necessary fixing that are not included in following manual. The reseller is always the most appropriate contact to get the assistance you need.

Please be sure to have following data available:

- Dispenser model name
- Dispenser serial number
- Date of purchase

You can also contact Enhanced Beverage Solutions at +1 952.232.5900 or support@enhancedbeveragesolutions.com

Law regulations

This user manual that comes along with the dispenser is divided in many sections that analyze and explain all the correct procedures that must be carried out to maintain a good performance level of the dispenser. It also explains possible health and safety risks for technicians and final user if the procedures given are not adopted.

This user manual is addressed to all the “downstream” subject who use the water dispenser

- Professionals that take care of transport, stocking, sale, installation, use and maintenance (preventive, ordinary, extraordinary) from the entrance into the market to its final dismantlement
- Direct users

This user guide for installation, assembling, use and maintenance of dispensers must follow with each device that enters into the market

2. Safety information

Safety warnings

- Do not place the dispenser on inclined surface, carpets, or shelf
- Use the dispenser in clean locations
- Do not use the dispenser with temperatures below 40°F and above 95°F.
- Do not use tubing longer than 10 feet
- Do not pull-on tubing to move the dispenser
- Avoid exposing the dispenser to sun rays or high temperatures
- Properly clean the dispenser periodically (see concerning chapter)
- Avoid leaving heating systems or flammable substances near the dispenser
- Do not open or alter the dispenser
- In case of water leakage, turn off unit and call for maintenance
- The dispenser should not be used by children



Safety precautions

- Keep top parts closed during the use of the dispenser
- If filters have been placed, replace them periodically following producer recommendations.
- Only use suggested materials for internal cleaning (see chapter concerning periodic maintenance)
- Do not move the dispenser if beverage is flowing

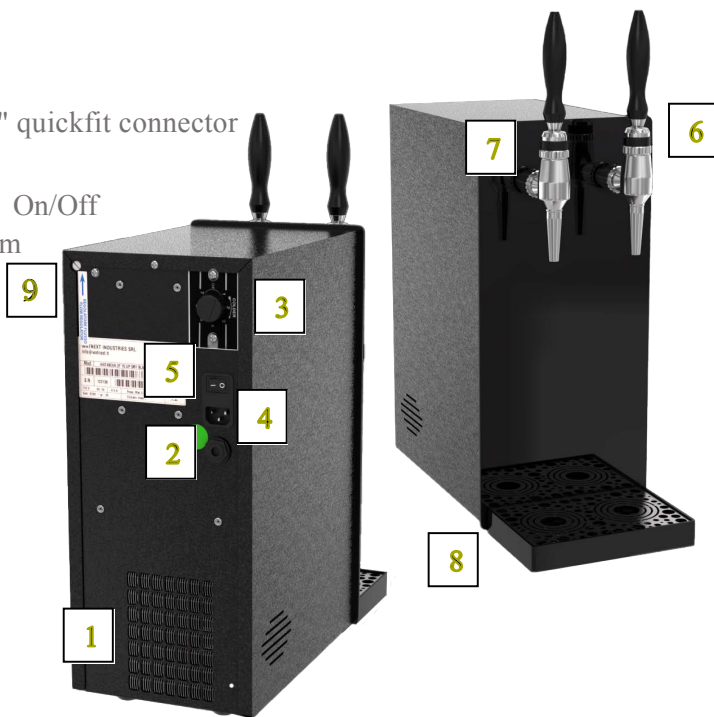
3. Technical data

Technical data

Size	7.25"W x 14D" x 16"H	excludes driptray and tap handles
Weight	36 lbs	
Power supply	110V AC 60Hz	
Total power absorption	220 W	
Atmospheric Nitrogen Generator	156 Watt	
Coil	Stainless steel AISI 304	
Pump	90psi max	
Fittings	inlet 5/16" quickfit connector	
Refrigerant	R290	

Description of components

1. Compressor vent
2. Product inlet 5/16" quickfit connector
3. Thermostat
4. IEC power plug / On/Off
5. Power fuse 5x20mm AL250V
6. Nitro faucet
7. Still faucet
8. Drip tray
9. Flow regulator



Producer data

The main data of the dispenser is displayed in the label affixed on the back or on one side of the dispenser.

Data available on the label:

- **Producer**
- **Dispenser model**
- **Dispenser general data**



Important in case of alteration or loss of producer label the warranty is no longer valid

Warranty

Enhanced Beverage Solutions covers in warranty the dispenser for 12 (twelve) months from the day of invoice issue to the authorized reseller, that will grant in its turn a legal warranty to end user.

Warranty covers any deficiency of manufacture and construction.

Enhanced Beverage Solutions commits with replacing or repairing free of charge at its headquarters in U.S.A. any component that, following also customer judgement, could be defective. Malfunctions due to usury are not included in the warranty. In the event that technical support was needed from Enhanced Beverage Solutions specialized personnel, for an on-site maintenance service, the cost for travel will be charged to end user.



Warranty exclusions

Warranty will not cover damages coming from negligence or different use of the dispenser, for example:

- Transport
- Negligence
- Inappropriate or unadapted use of the dispenser
- Different use from the one specified in this user manual
- Wrong power connection or electric shock due to atmospheric agents
- Incorrect installation, carried out by unauthorized personnel
- Natural events, calamities
- Maintenance support (ordinary or extraordinary)
- Repairs carried out by unauthorized or unqualified technical personnel
- Each alteration that hasn't been previously approved by Enhanced Beverage Solutions
- Use of spare parts or equipment not directly supplied or approved by Enhanced Beverage Solutions
- Alteration or loss of producer label
- Disrespect of instructions given for the installation or unauthorized alteration

Builder responsibilities

In order to be covered by warranty given by the producer, the end user must comply with precautions given in this user manual.

Some basic rules that must be followed:


- The installation must be carried out by specialized and authorized professionals following the instructions given in the user manual

Enhanced Beverage Solutions refuses any responsibility in case unauthorized spare parts have been used

Builder declines any direct or indirect responsibility that could be due to:

- Installation done by non-professionals
- Maintenance done by non-professionals
- Use of inadequate or unauthorized components
- Disrespect of instructions given in this user manual
- Installations uncompliant with specific law regulations that have to be applied in country of destination
- Modifications (substantial or non-substantial) carried out on the dispenser, on software, on hardware and operations logics, unless previously authorized
- Unauthorized repairs, carried out by non-specialized professionals

4. Unpacking

 **Warning** always check shipping data (delivery address, destination, package quantity, order number, dispenser model and code, etc..)

First check of supplied material

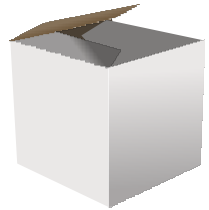
The dispenser must always travel in **vertical position**. If the dispenser has been delivered lying down, or upside down, the dispenser should sit vertical for 24 hours before preceding. Important do not power up unit for 24 hours.

The packed dispenser must look intact. It should not show impact signs, breakage signs, crumpled cardboard, rips...

It should not show alteration signs.

It should not show traces for having remained under rain, snow, cold, low temperatures etc...

Any sign on the box could cause problems with the regular functioning of the dispenser



At the moment of delivery, check that the dispenser traveled in vertical position – that is to say if it traveled on a pallet.

Unpacking of supplied material

After the preliminary check has been carried out, you can proceed with the unpacking of the dispenser.

This is the procedure to remove the dispenser from its box:

- Cut the safety plastic strapping (if any)
- Open the upper part of the box (be careful using a cutter)
- Remove Styrofoam, bubble wrap or paper used to protect the dispenser
- Remove unit by holding body of dispenser chassis, being careful to avoid contact with thermostat or dispensing fountain.
- Carefully examine the dispenser looking for possible damages. If any, please inform, immediately the courier and the supplier
- When lifting machine from box be sure not to use thermostat as hand hold



Important leave packing material far from children's reach



Suggestion store packing material and boxes. They can be useful for future shipping of the dispenser to service center

Visual examination

The body of the dispenser (chassis) must be without any visible damage and in perfect condition.



Important Enhanced Beverage Solutions follows rigid and detailed control procedures before the shipping with the issue of a Safety test ticket showing the serial number

5. Installation

Installation location

The location where the dispenser is placed should have the following features:

- Temperature between 40°F and 85°F
- 4" on all sides to allow good performances of cooling system
- Max humidity 80 %
- Not in direct sunlight

The dispenser must not be exposed to weather, or placed into an environment where it could be subject to smoke, vapor, abrasive powders, abrasive agents or where there is a risk of fire or explosions (where anti-explosion devices have to be used).

Dispenser cleaning

Only use absorbent paper or soft cloth (for food use) that can be damp with neutral detergents, non-aggressive and diluted with water. Do not use alcohol. Do not use solvent, corrosive or degreasing products.

Dispenser placing


Ensure a suitable location for the installation, it must bear the weight of the dispenser and if must be flat (maximum inclination 5°). Also ensure a good ventilation.

Place the dispenser in order to guarantee a minimum of 4 inch between the dispenser and the walls.

The cooling circuit must “breathe” as easily as possible

A rise of temperature inside the dispenser brings to malfunctioning, but also to an anticipated compressor failure.


The dispenser should not be placed near direct or indirect heat sources or sunlight

 **Warning** the power supply cable and the beverage supply must absolutely be kept separated. Be careful while moving the dispenser before the installation, avoiding shocks, falls or accidental hit that could damage internal circuits


Electrical requirements

 **Check that the electrical requirements comply with the data on the machine’s rating plate**


ELECTRICAL POWER SUPPLY

 Always disconnect the power supply from the machine before proceeding with any work on it in order to avoid damage and health hazards.


ELECTRICAL REQUIREMENTS

 The electrical circuit must be correctly grounded and connected via a suitable grounded circuit breaker.

6. Operating instructions

 **Warnings** the installation of the dispenser must be carried out by a qualified technician authorized. Any responsibility for installation carried out by unqualified personnel is declined. Do not make temporary connections.

Warnings

 This type of machine has only one 5/16" quick connect fitting for the connection of the Bag-In-Box or other coffee container and one electrical connection one main power switch and one thermostat to control the temperature.



Filtration

This is necessary to retain solid particles of coffee or of the beverage that could otherwise clog part of the internal hydraulic circuit.

Make sure that the filter is always connected to the outside of the machine (on the product inlet tube).

Connection to Bag-In-Box or other Coffee Container

The product inlet is equipped with 5/16" quickfit connection. Insert the tubes fully into the connection. Make sure to insert locking clip and test connection before use. Connect the inlet tube to the BIB fitment or beverage container.

Note: to disconnect the tubes make sure that the system is depressurized, power unit off and open both faucets. Be prepared as liquid will come out. Remove the locking clip, press and hold the collar against the connector and pull the tube out.

ELECTRICAL POWER SUPPLY



Always disconnect the power supply from the machine before carrying out any work on it in order to avoid damage and health hazards.

Atmospheric Nitrogen Generator and Beverage Pump

The machine is equipped with an Atmospheric Nitrogen Generator that serves two purposes.

- 1) Fuel beverage pump dedicated to drawing the beverage
- 2) Driving the nitro infusion system for the beverage

Air pressure regulation

The machine is equipped with a pressure switch that can be adjusted. The threshold is set by the producer and its adjustment is optimized in the factory. In normal operation it does not require any further adjustments. Any adjustments should be minor.

Regulation of the Atmospheric Nitrogen flow rate

The machine is equipped with a Atmospheric Nitrogen flow regulator. The Atmospheric Nitrogen flow adjustment influences cascade, the level of the foam, and creaminess of the beverage.

The Atmospheric Nitrogen flow is adjusted by using a standard screwdriver; turning the regulator screw clockwise will reduce the amount of nitrogen in the beverage and consequently impact the cascade foam and creaminess of the beverage.

Turning the screw counterclockwise increases the amount of atmospheric nitrogen in the brewing circuit and consequently the cascade, and foam in the beverage. The regulator is very sensitive, so it is necessary to make minor adjustments. If the regulator is opened too far, the beverage will not be dispensed.



Description

Temperature regulation

The thermostat installed in the machine controls the cooling system and consequently the beverage delivery temperature.

The product temperature is adjustable by turning the thermostat knob from 0 to 7. High numbers indicate lower/colder temperatures. It is advisable to keep the knob in position between 5 and 6, but not in position 7 to avoid possible problems due to formation of ice.



Beverage flow rate

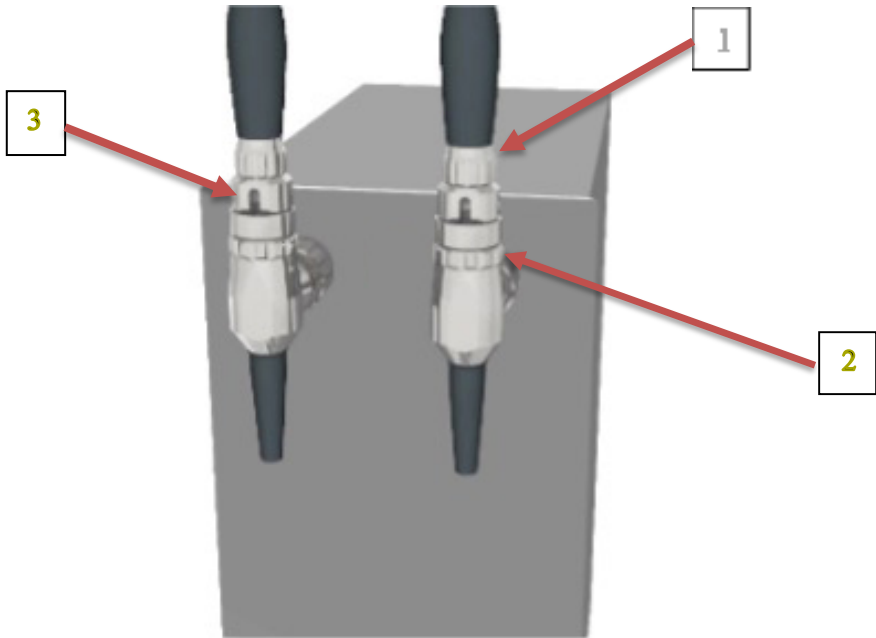
The beverage flow rate can be adjusted using the compensator on the external stout faucet.

Turning the ring nut clockwise will reduce the beverage flow rate.

Turning the ring nut counterclockwise will increase the beverage flow rate.

If the beverage flow rate has been changed, it's likely an adjustment to the Atmospheric Nitrogen flow rate will be required.

Machine front controls



Beverage dispensing → pull the front lever (1) to dispense nitro infused beverage, close the lever to stop to dispense

Beverage flow rate adjustment → turn the compressor (2) clockwise or counterclockwise to have the desire beverage flow rate

Beverage dispensing (3) → pull the front lever (3) to dispense non infused or "still" beverage, close the lever to stop to dispense

7. Maintenance

Regular maintenance

Cleaning routine




1. Stout faucet tip - remove, rinse with warm water, reinstall
2. Rinse system - flush with fresh water
3. Clean/sanitize - monthly clean and flush system using traditional products. Follow cleaning manufactures instruction

Cooling system cleaning

The condenser winglet must be thoroughly cleaned by aspiration or light brush. Dust deposit will strongly reduce the effectiveness of cooling system and irreparably damage the compressor in the long term.

Regular maintenance

Part	Type of operation	Frequency of maintenance operations				
		Daily	Weekly	Monthly	Semiannual	Annual
Outer case	Cleaning		●			
Drip tray	Emptying and cleaning				When needed	
Dispenser	Sanitizing			●	●	
Condenser cooling winglet	Cleaning	●				
Spout Faucet Tip	Rinsing	●				
Spout Faucet Tip	Sanitizing		●			

-  Always disconnect the power supply from the machine before carrying out any work on it in order to avoid damage and health hazards.
-  Do not clean the machine with water jets: these may reach the electrical parts.
-  Do not attempt to back flush as this could damage the machine.

Hydraulic system

End user can only carry out regular maintenance operations described in following user guide, with the help of specialist if needed. The constructor declines any liability if the procedures given are not being followed and reserve it's right to suspend the warranty.

Periodic cleaning is important to avoid bacteria growth.

Sanitization of hydraulic system must be carried out with a good cleaner and sanitizer, that efficiently removes silt and bacteria.

We recommend the use of Enhanced Beverage Solutions Citrus Draft Line Cleaner.

The use of other disinfectant products, with strong oxidant power like peracetic acid or ozone could lead to corrosions, vapors or noxious smell. After the application of the sanitizing product, a good flush of hydraulic circuits is necessary to completely eliminate it. Be sure to follow cleaner and manufacture instructions.

Sanitization

- Power machine off
- Disconnect the BIB or the container used
- Connect the sanitizing solution source to equipment
- Power unit on and open dispensing faucet: dispense a sufficient quantity to flood all the hydraulic circuits inside the machine; normally approximately 15oz of sanitizing solution is sufficient.
- Respect the concentration and contact time recommended by the producer, increasing the concentration or contact time does not increase the treatment.
- Leave the product inside the machine, respecting the contact time of approximately 15/20 minutes (check if otherwise indicated by the sanitizer manufacturer)
- Once the contact time has elapsed, disconnect the sanitizing source, connect a container with fresh water and rinse thoroughly. Follow sanitizer manufactures flush recommendations.
- Once the rinsing has been completed, reconnect the BIB or the beverage source.

Extraordinary maintenance

Extraordinary maintenance operations are those carried out following faults or malfunctions, which may require the replacement of certain components by specialized and authorized technical personnel.

To identify the conditions that make it necessary to replace exhausted parts or call for technical assistance, refer to the tables relating to Troubleshooting.



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