

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

**MIX / POUR'D**

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## 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
- 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
- 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

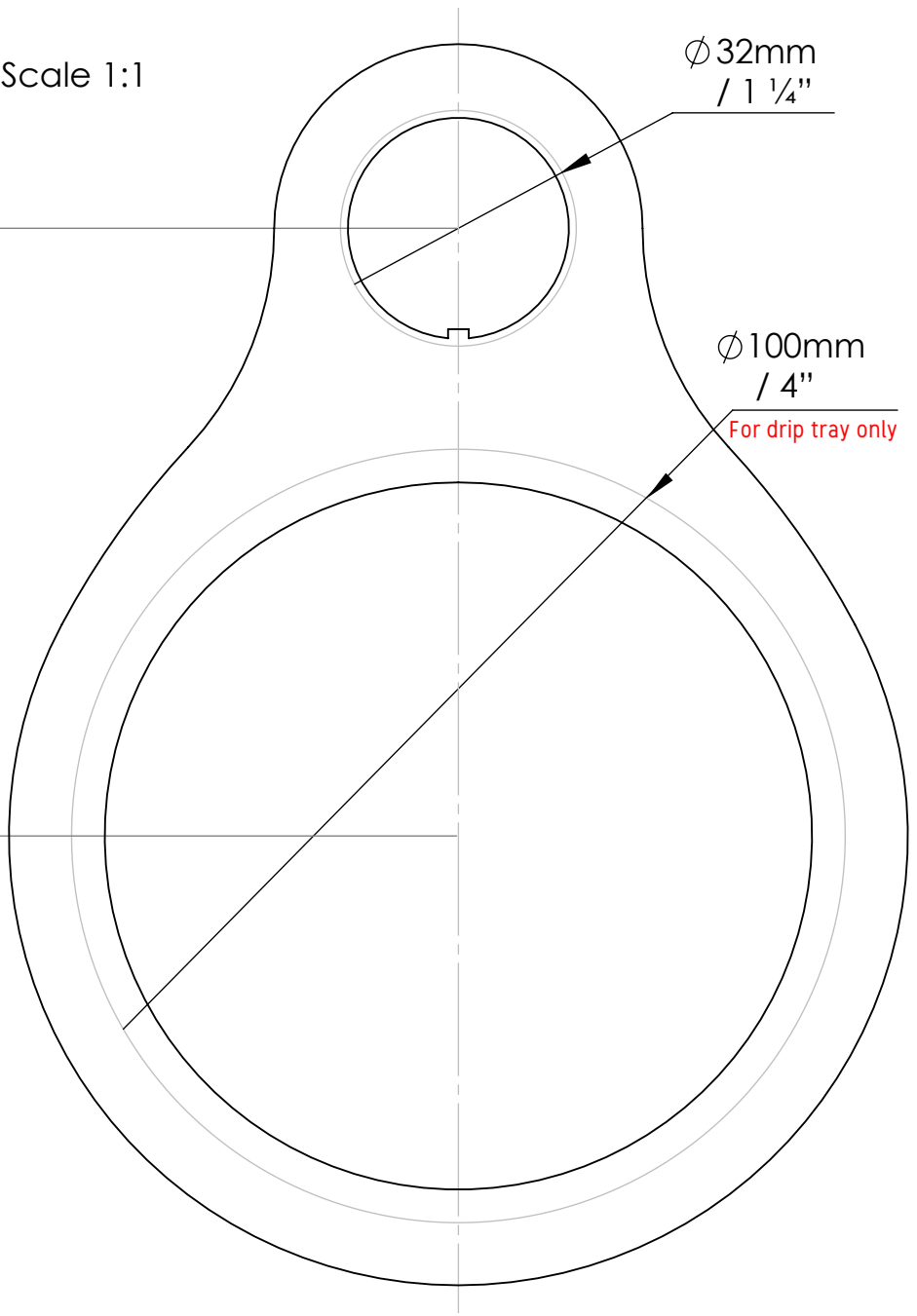
Scale 1:1

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

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

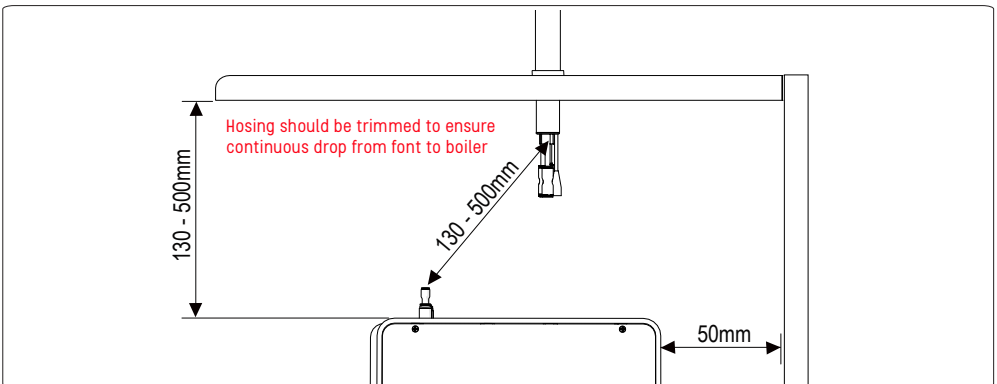
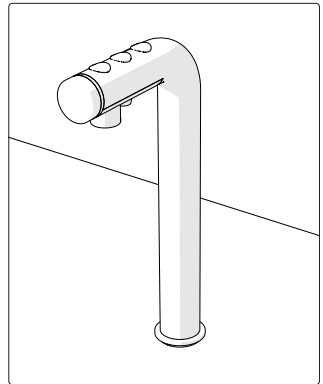
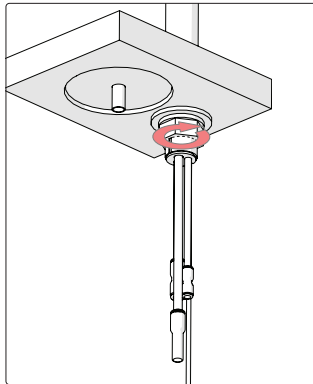
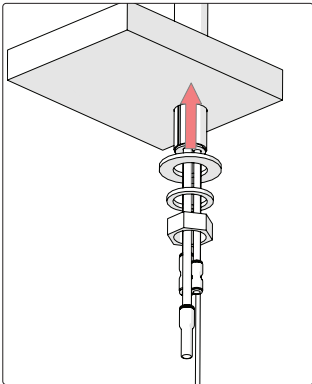
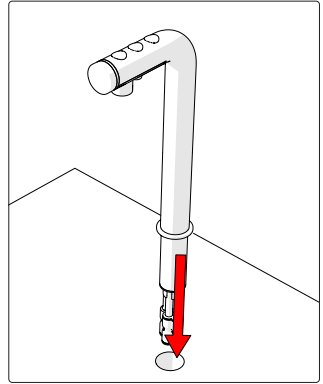
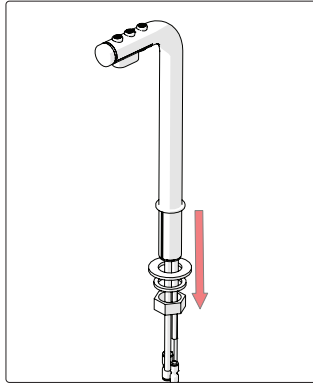
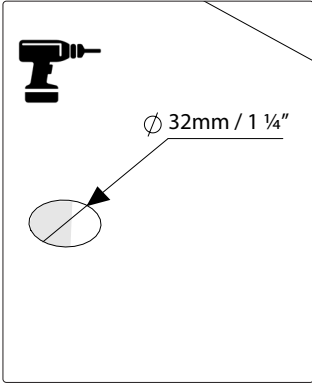
For drip tray only

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



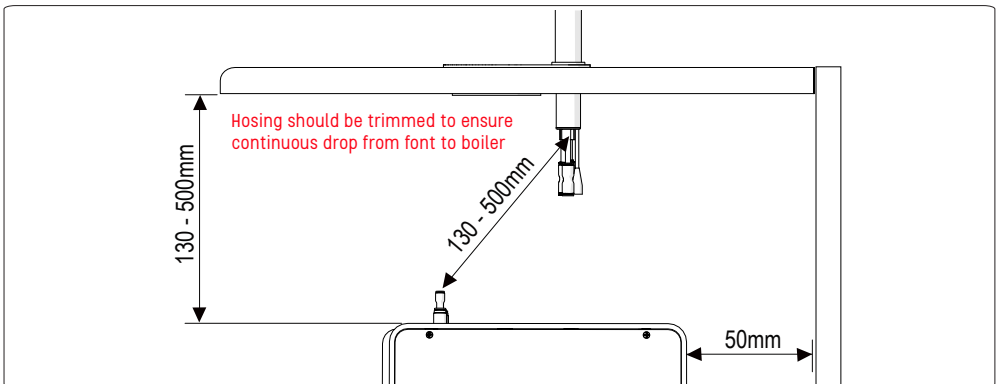
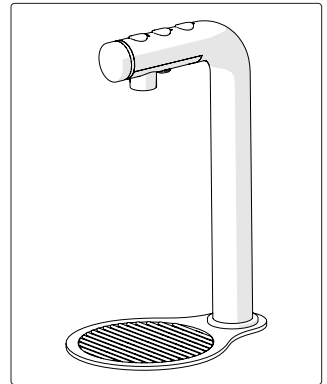
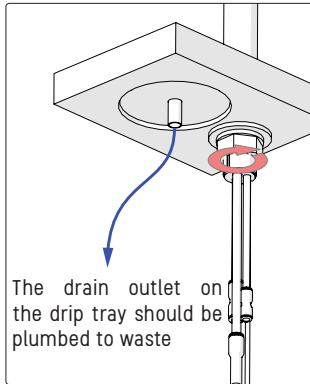
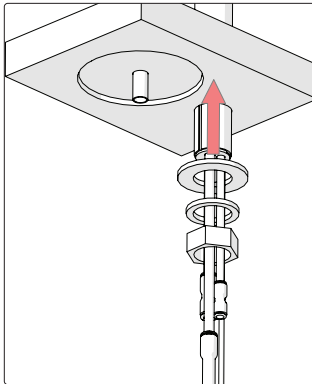
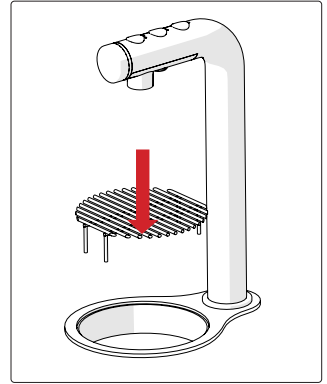
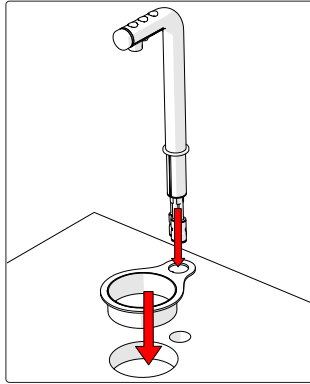
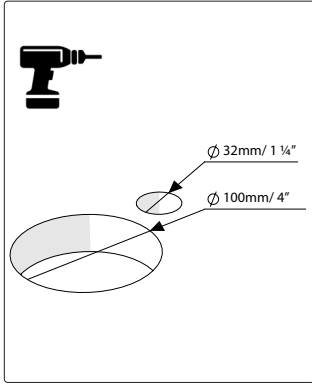
# Installation

## 1. No Drip Tray

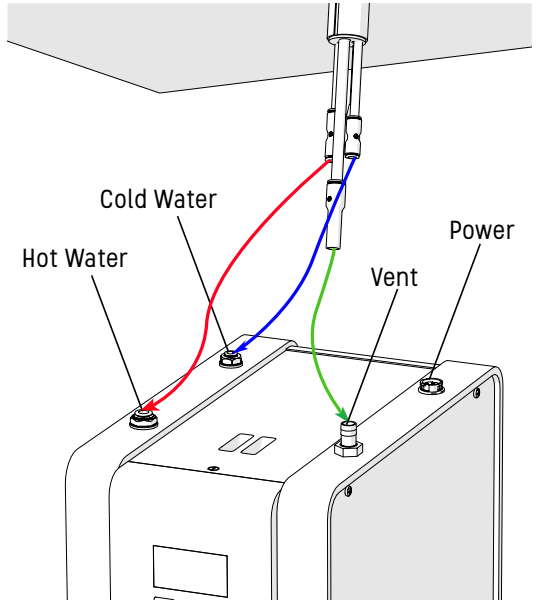


# Installation

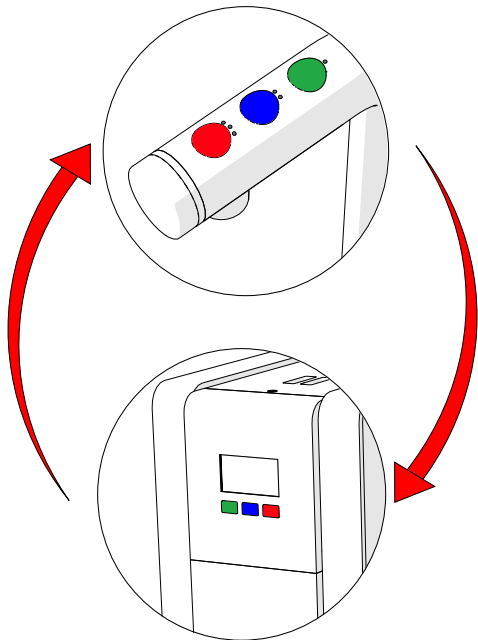
## 2. Drip Tray (sold separately p/n. 2300268)



# MIX 3 Button Font Connections

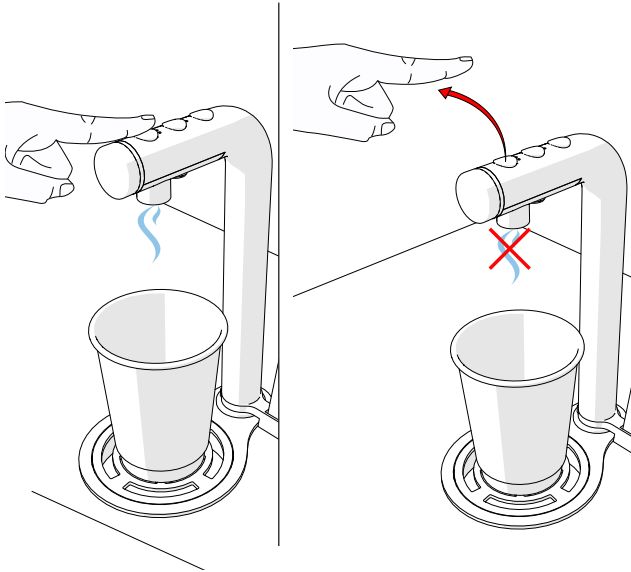


MIX programmable buttons

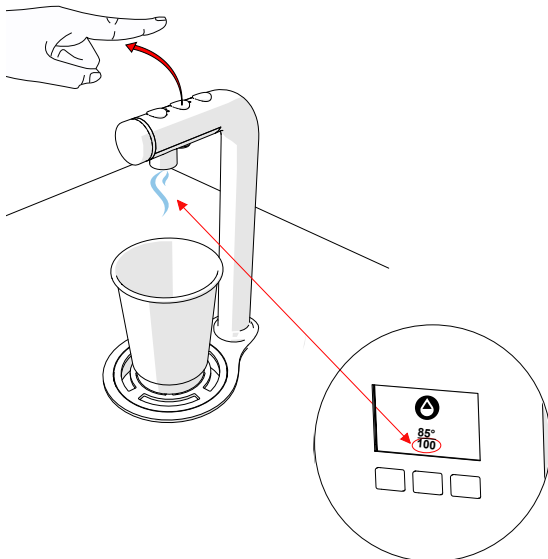


# Operating Font

## 1. Push & Hold



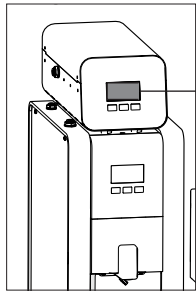
## 2. Push & Release







## Control box setup



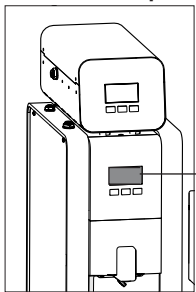
3 finger press short hold

| 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

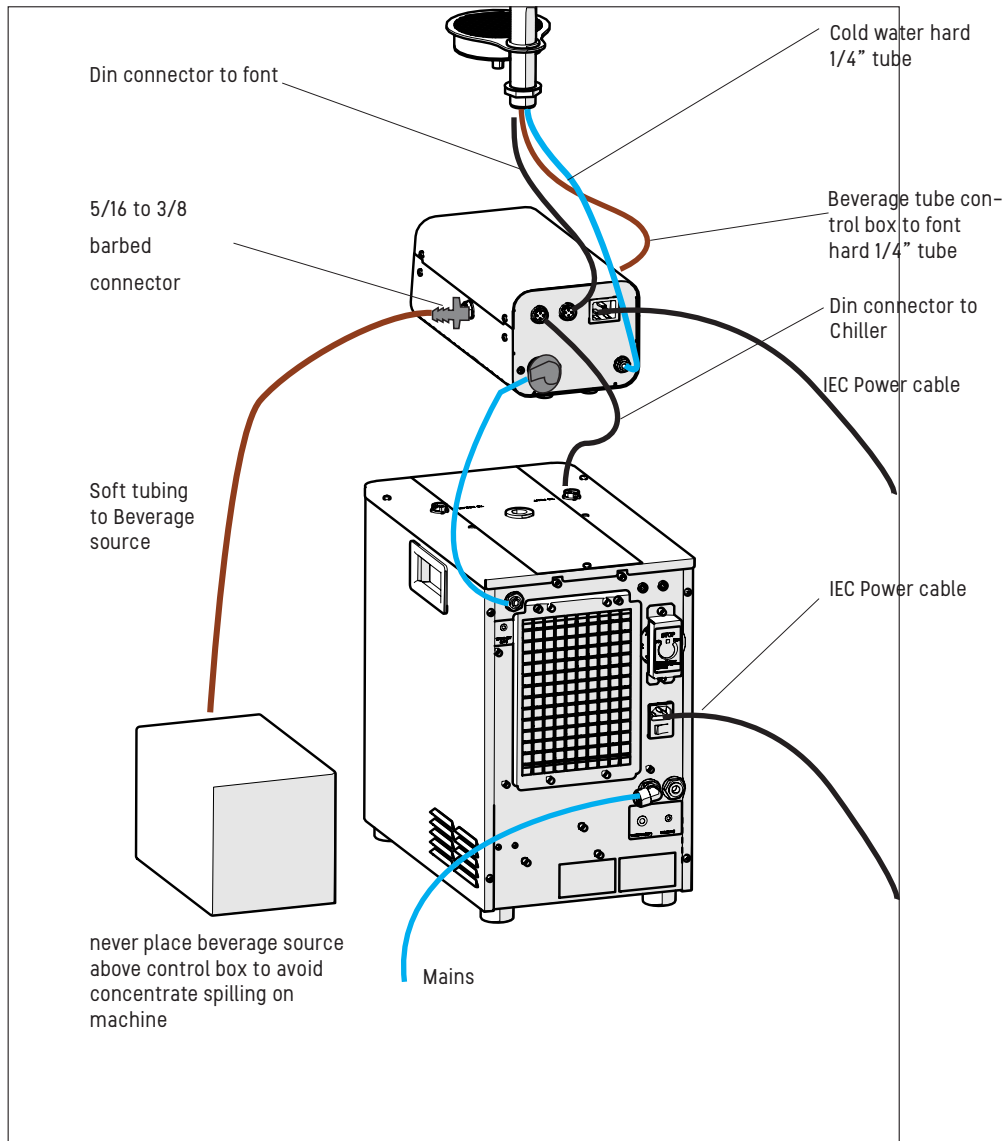
|     |     |     |
|-----|-----|-----|
| 90° | 90° | 90° |
| 0ml | 0ml | 0ml |

Volumes must be calibrated, go to page 14

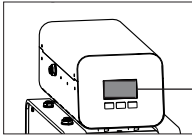
# CHILLED WATER, DILUTED CONCENTRATE & CONCENTRATE SHOT

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

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)

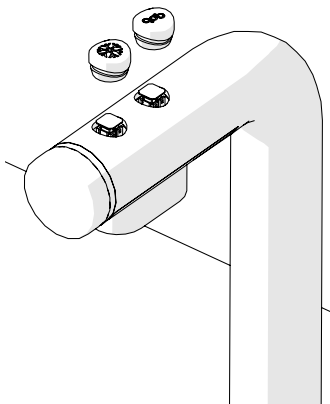
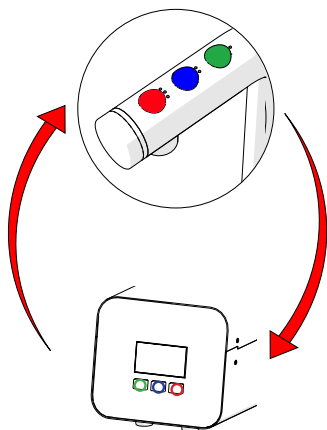
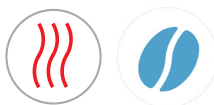
| MODE | DESCRIPTION  |
|------|--|
| HOT  | Hot Water (set ratio to 0% )   |
| COLD | Cold / ambient water mixed with concentrate (set ratio to 0% for just cold water)                  |
| RTD  | Ready to drink, undiluted concentrate  |
| OFF  | Button non-active  |
| PRI  | Triggers second control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

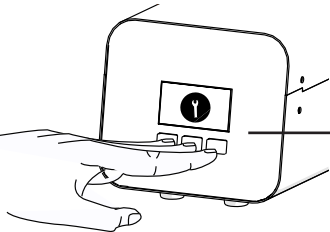
Volumes must be calibrated and machine must be notified of Chillers presence, go to page 14

# User Setup

Programmable buttons

Program and change buttons accordingly





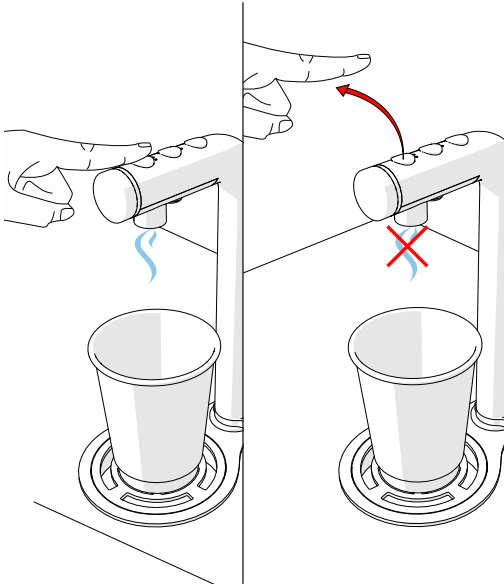
**3 finger press  
long hold**

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

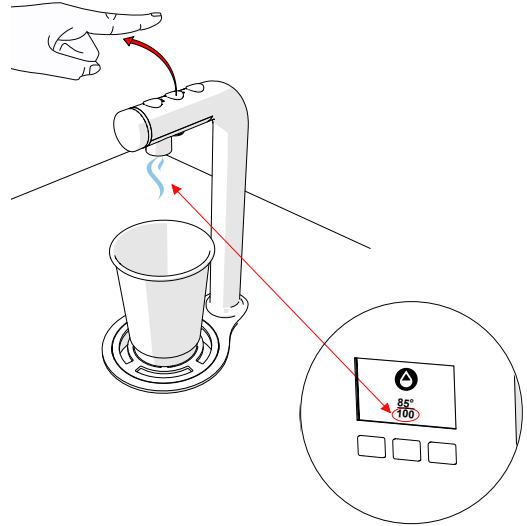
| OPTION               | DESCRIPTION  |
|----------------------|--|
| Calibrate conc pump  | Will pump concentrate using FAST speed for 10 seconds and ask for weight to be entered – then again the same at SLOW speed. (for accurate results make sure system is primed / tubes are full with liquid) |
| Calibrate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

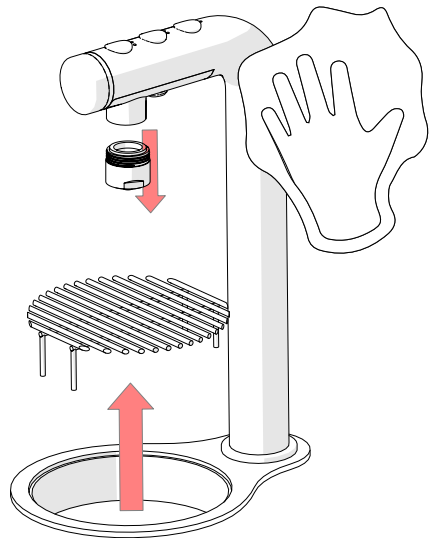
Beware of accidentally operating the font - especially when cleaning around the push buttons.

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



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