



OPERATION MANUAL
BODECKER TOUCH
SPECIALTY DRINK SINGLE CUP BREWER
WITH CAPSULE EJECT SYSTEM

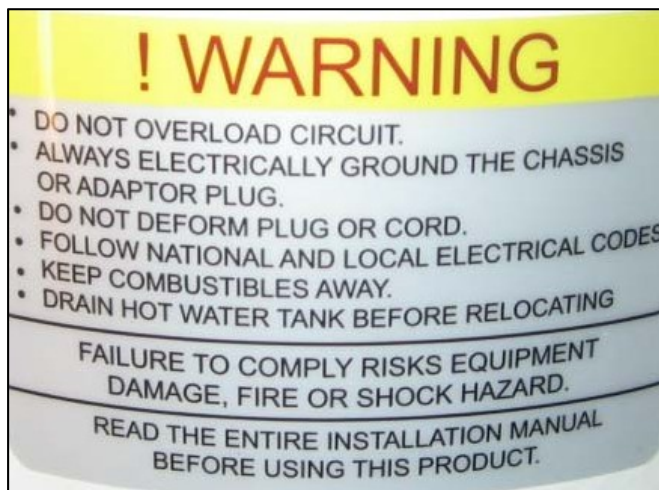
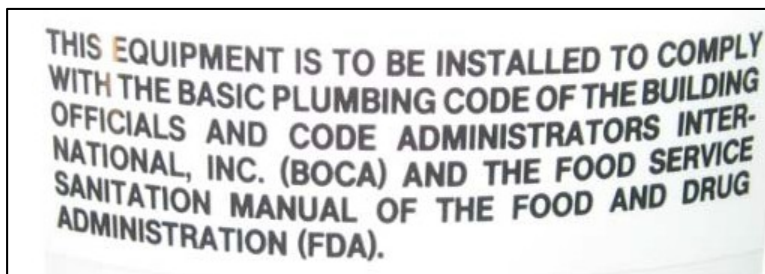
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Warning Labels

NOTICE: Read and follow all notices posted on this machine.
Do not damage or destroy these notices as they are for your protection



Introduction & Newco Product Warranty

INTRODUCTION

This machine is intended to brew 8-12 ounce single serving of coffee and / or powdered hot drinks into a cup. This machine will also dispense hot water for allied beverage use. It is intended for indoor use only on a sturdy counter or shelf.

WARRANTY

Newco warrants equipment manufactured by it for 90 days labor- 1 year parts.

These warranty periods run from the date of sale Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to PO Box 852, Saint Charles, MO 63302) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

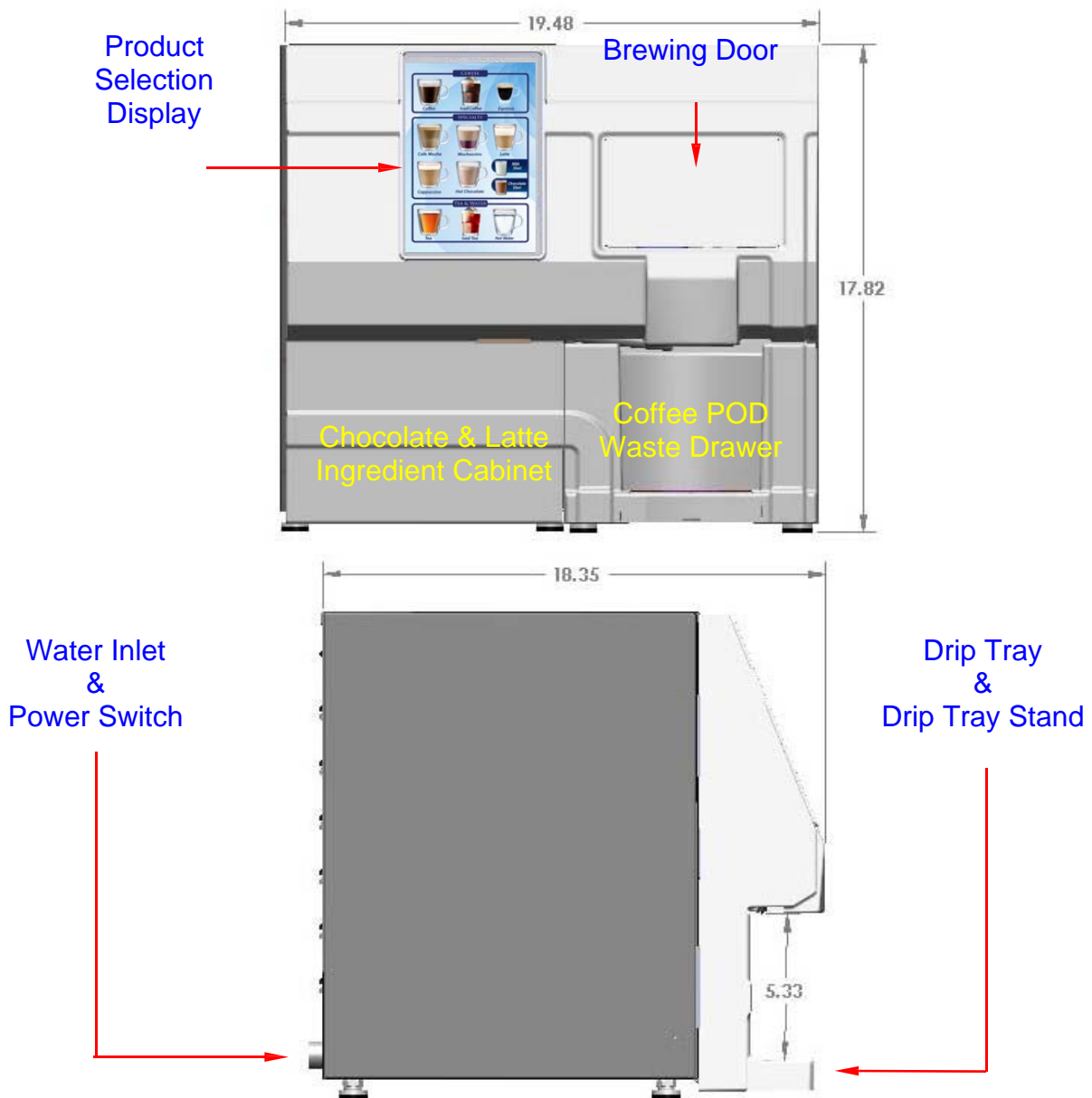
In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

Machine Dimensions & Specifications

120 VAC-1700W HEATER-15A USA POWER SUPPLY

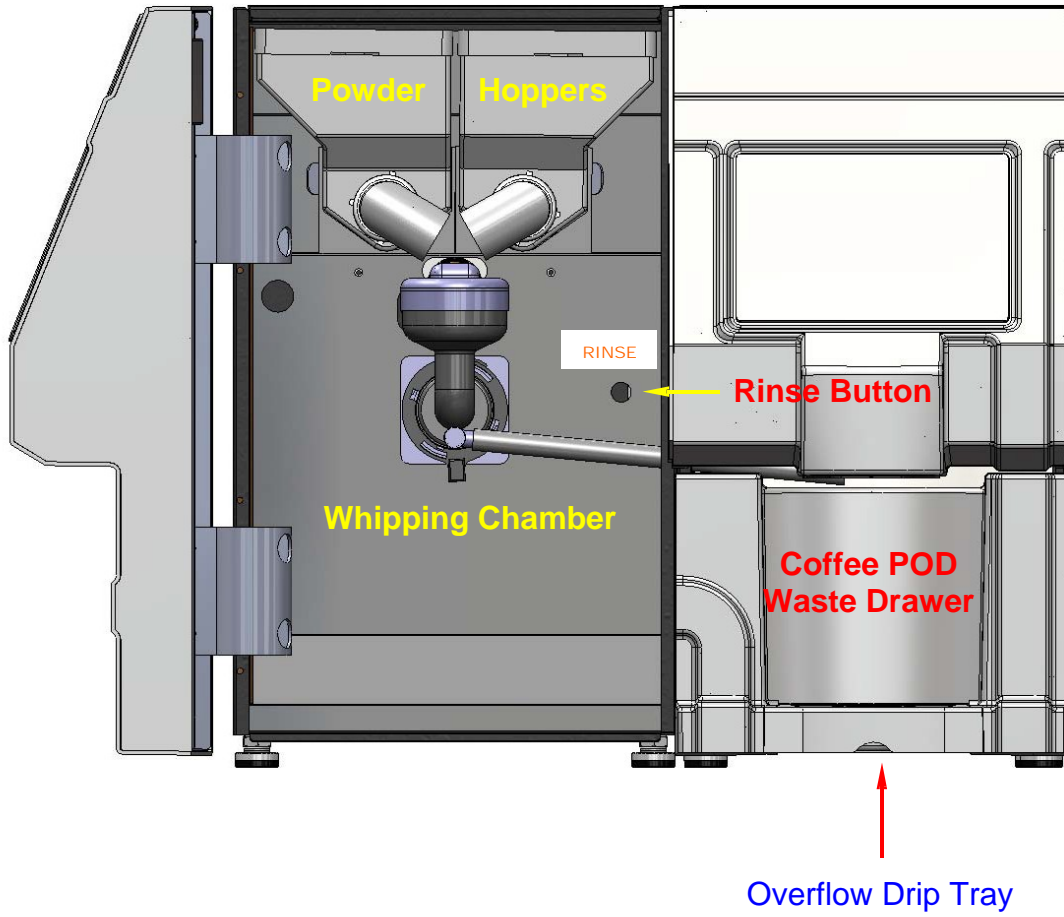
1 GALLON TANK 8-12 OZ CUP SIZE TEMPERATURE RANGE 180-205F

Machine Functions



Machine Dimensions & Specifications – Continued

FRONT VIEW



Machine Features

- TOUCH SCREEN DISPLAY
- FACTORY CALIBRATED-PLUG & PLAY
- AUTOMATED POD DRAWER
- AUTOMATIC POWDER LEVEL RESET OPTION
- POD DRAWER COUNT & COUNT RESET
- 88 PRE-PROGRAMMED DRINKS AVAILABLE
- WHIPPER RINSE BUTTON
- INDEPENDENT POWDER HOPPER COUNTDOWN & RESET OPTION
- CUSTOM CALL FOR SERVICE NUMBER OPTION
- POWER SAVE & POWER DOWN OPTION
- WATER FILTER MONITORING OPTIONS
- BEEPER VOLUME CONTROL
- POD WASTE DRAWER SENSOR
- POD AUTO EJECTION SYSTEM
- CUP BREW LED LIGHT
- PUSH & HOLD HOT WATER BUTTON
- COFFEE VOLUME FLOWMETER CONTROL
- DUMP VALVE DELIVERY FOR POWDERS

THIS MACHINE IS FACTORY CALIBRATED AND IS CONFIGURED AND READY TO DISPENSE 8 OUNCE DRINKS. TO CHANGE RECIPES SEE PROGRAMMING SECTION, MACHINE SET-UP.

Plumbing Connections

This machine must be connected to a cold water system with operating pressure between 20 and 90 psi (138 and 620 kPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the machine. Install a regulator in the line when pressure is greater than 90 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 1/4" flare.

NOTE –Newco recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A tight coil of copper tubing in the water line will facilitate moving the machine to clean the counter top. Newco does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

Flush the water line and securely attach it to the inlet fitting at the rear of the brewer.
Turn on the water supply and check for leaks.

Plumber's Installation Instructions

CAUTION: Disconnect Power to machine before proceeding with plumbing installation.

- 1) Attach water line to water filter, rear of machine.
- 2) Flush water line before installing machine. Machine should be connected to COLD WATER LINE ONLY.
- 3) Water pressure should be at least 40 lbs. For less than a 25 ft run, use 1/4" copper tubing and connect to 1/2" or larger water line. For longer runs, use 3/8" copper tubing & connect to 1/2" or larger water line and provide an adapter fitting for connection to the brewer. **A dedicated water line is necessary for this machine.**
- 4) If installed with saddle valve, the valve should have a minimum of 1/8" porthole for up to 25 ft run, and 5/16" porthole for over 25 ft runs.
- 5) **Manufacturer recommends connecting to copper tubing.**

Electrical Hook-Up

WARNING

The brewer must be disconnected from the power source until specified in Installation Instructions.

Determine the available on-site electrical requirements

Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.

CAUTION – Improper electrical installation will damage electronic components.

Installation Instructions

WARNING: - Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the nameplate serial tag.

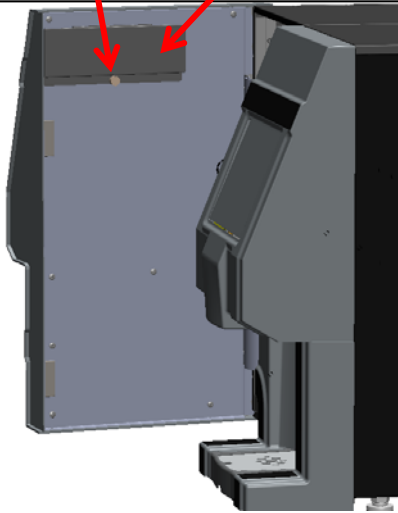
- 1) Machine must be on a flat and level surface. Plug or wire in machine to appropriate voltage as noted on the brewer serial tag. Serial tag is located on side of machine.
- 2) With water line connected, turn machine power ON (power switch located lower right rear of machine). Install Drip tray and drip tray grate under brew area (slide tray between guide rails until seated).
- 3) Tank will automatically fill, and machine will start heating. If tank does not fill in 8 minutes, a “tank fill error” will occur. (Note: To reset error power machine on/off with power switch).
- 4) Allow 10 to 15 minutes for water in tank to heat to brewing temperature. (Additional water may drip into drip tray on initial expansion of water in the tank). This will not occur thereafter.
- 5) Heater will turn on when water in tank is at probe level. If brew is initialized before tank temperature is reached, machine will display “Preparing to Brew” until temp is reached, then will start brewing.
- 6) **In higher altitude locations (3000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling:**

Brew water temperature is factory set at 200o F (92.3o C) Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.		
Altitude (Feet)	Boiling point of water o F o C	Recommended water temperature o F o C
-1000	213.8 101.0	200 93.3
-500	212.9 100.5	200 93.3
0	212.0 100.0	200 93.3
500	211.1 99.5	200 93.3
1000	210.2 99.0	200 93.3
1500	209.3 98.5	200 93.3
2000	208.4 98.0	200 93.3
2500	207.4 97.4	200 93.3
3000	206.5 96.9	199 92.8
3500	205.6 96.4	198 92.2
4000	204.7 95.9	197 91.7
4500	203.8 95.4	196 91.1
5000	202.9 94.9	195 90.6
5500	201.9 94.4	195 90.6
6000	201.0 93.9	194 90.0
6500	200.1 93.4	193 89.4
7000	199.2 92.9	192 88.9
7500	198.3 92.4	191 88.3
8000	197.4 91.9	190 87.8
8500	196.5 91.4	189 87.2
9000	195.5 90.8	188 86.7
9500	194.6 90.3	187 86.1
10000	193.7 89.8	186 85.6

Set up instructions for CX TOUCH Machine

Touch Screen startup Instructions

1. OPEN SIDECAR DOOR, REMOVE KNURLED SCREW & REMOVE DISPLAY ACCESS COVER



2. PRESS AND HOLD UPPER BUTTON FOR 10 SECONDS



4. CYCLE MACHINE POWER

NOTE-WAIT UNTIL SCREEN CYCLES AS SHOWN BELOW BEFORE CYCLING POWERING ON MACHINE



3. RELEASE BUTTON WHEN DISPLAY SHOWS ASUS STARTUP SCREEN



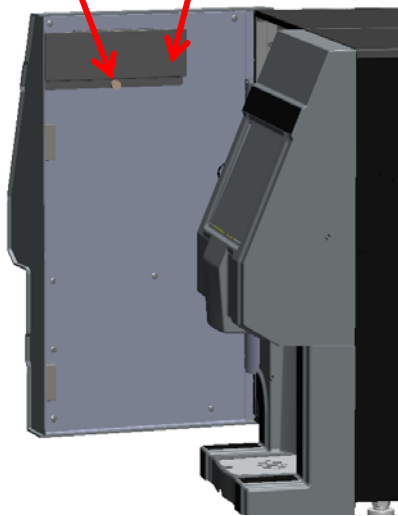
Note: This machine is designed to be run with power cycled on at all times. Refer to the Startup and Power down instructions below and also attached to the inside of the sidecar door for shutting down the Touch Screen Display when the machine is not in use.

Touch Screen Shutdown Instructions

Note: This machine is designed to be run with power cycled on at all times. Refer to the Startup and Power down instructions below and also attached to the inside of the sidecar door for shutting down the Touch Screen Display when the machine is not in use.

When storing machine, or if loss of power occurs, the tablet should be shutdown using the following procedure:

1. OPEN SIDECAR DOOR, REMOVE KNURLED SCREW & REMOVE DISPLAY ACCESS COVER



2. PRESS AND HOLD UPPER ON-OFF BUTTON FOR 10 SECONDS



3. PRESS "Power off" ICON TO TURN TABLET OFF, THEN CONFIRM "Your tablet will shut down"

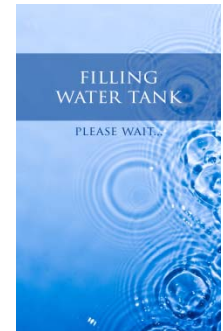


Machine Startup Instructions

Fill and install 2lb hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location. Rotate dispense nozzles down into whipper bowl.

NOTE: TABLET MUST BE POWERED ON PRIOR TO CYCLING POWER TO THE MACHINE

Insure that there is a proper water supply connected to the machine and water is turned on. Insure that the machine is plugged into a proper power outlet and there is power supplied to the machine. Turn machine power switch on, machine should start filling, will shut off when full. The Touch Screen Display will indicate when the machine is filling.



Heater will turn on when water in tank is at probe level and will display Heating: Please Wait. The heating process can take 10-15 minutes before the machine is ready to brew.



When machine temperature reaches brew temp, display will change to the Drink Instruction Screen. The machine is now ready for operation.



Touching the screen will bring up the Drinks Menu Selection Screen

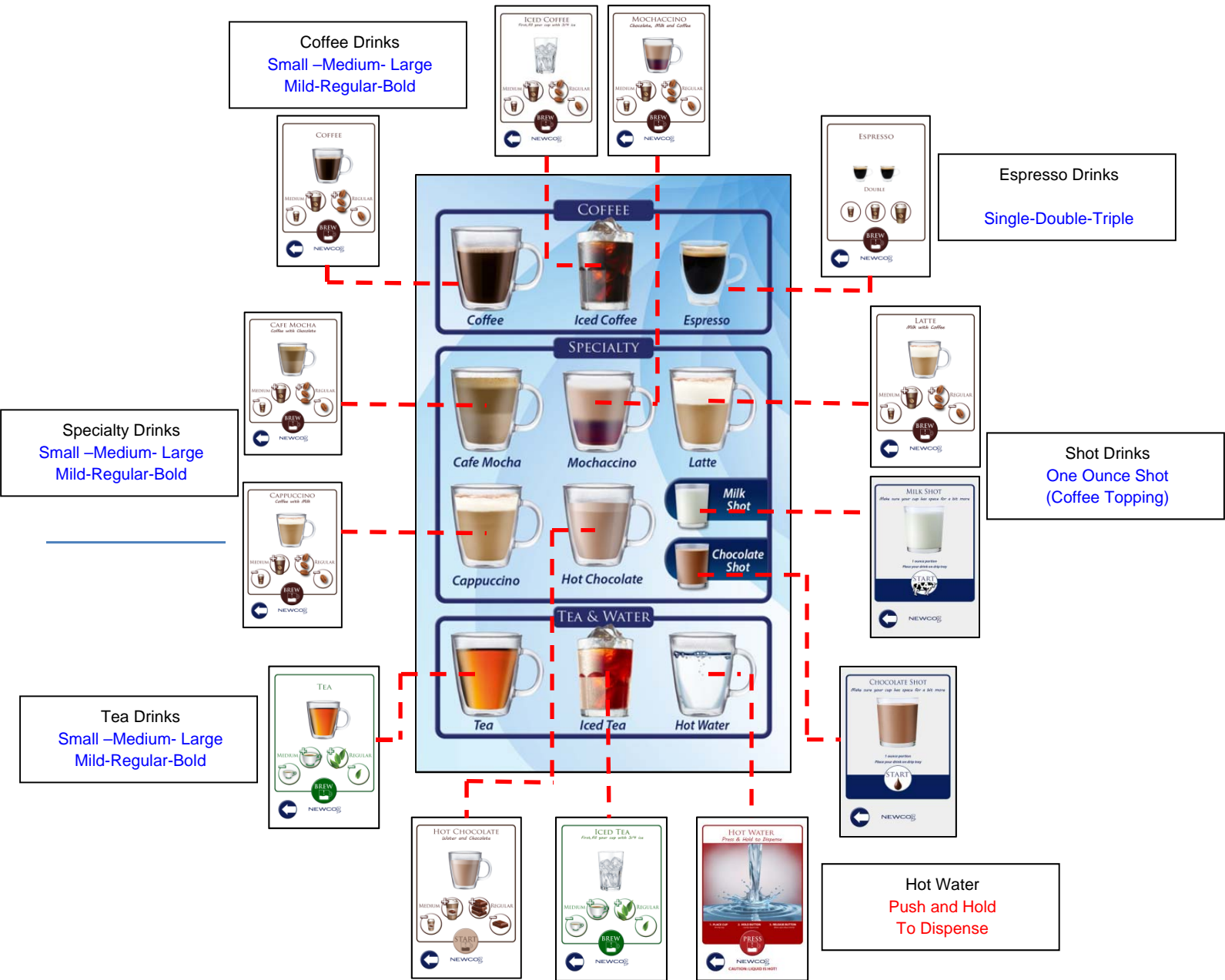
Place an empty cup in the brewing area, open the powdered hopper door, and depress the “Rinse” button next to the whipper bowl until the water runs clear



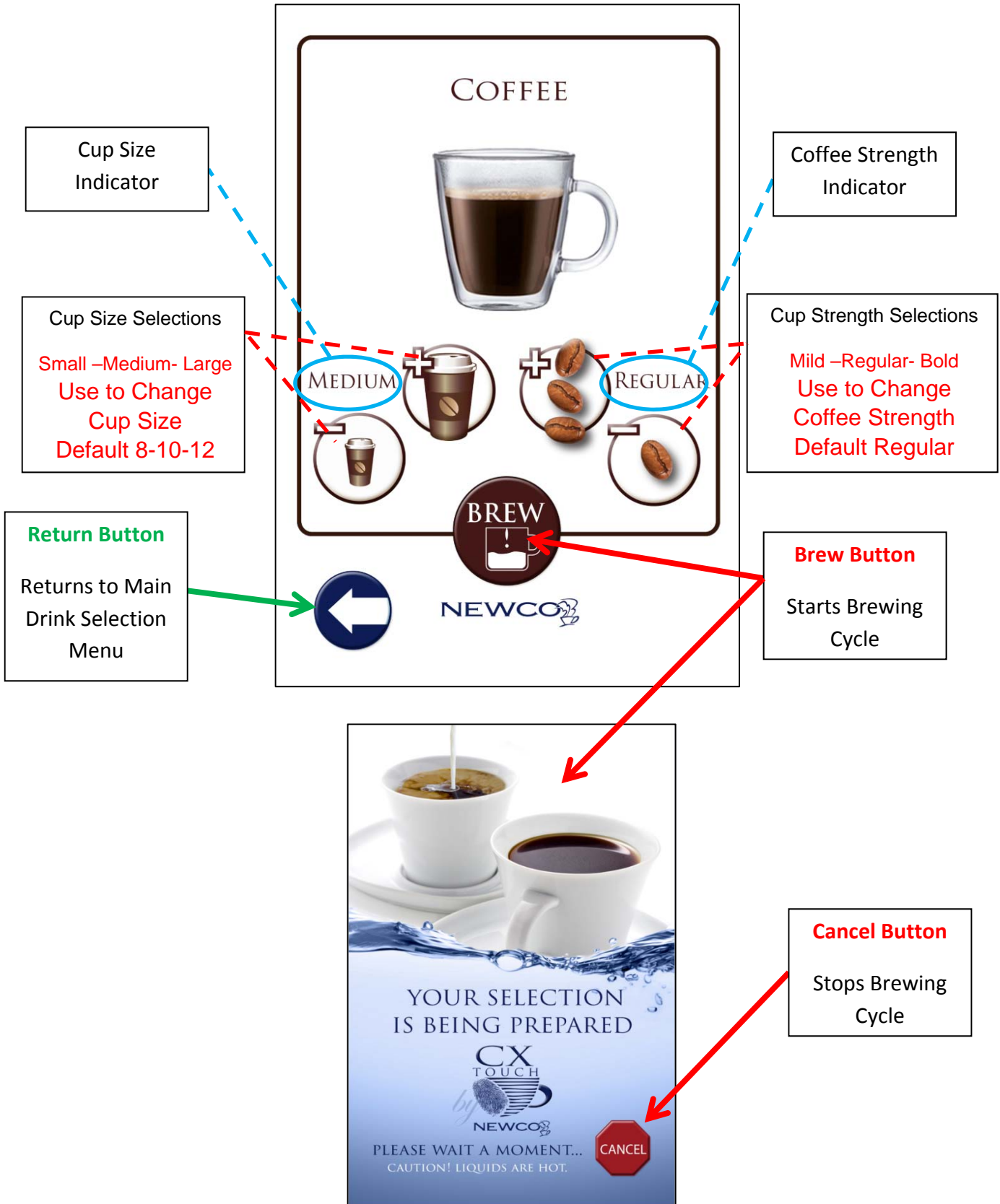
Brewing Drinks

To dispense a drink, place a cup under the dispense area, press a brew selection and place a pod flat side up (not necessary if the drink selection does not use a pod)

Once a selection is made a Submenu for Drink Settings will appear-see page 13



Drinks Submenus



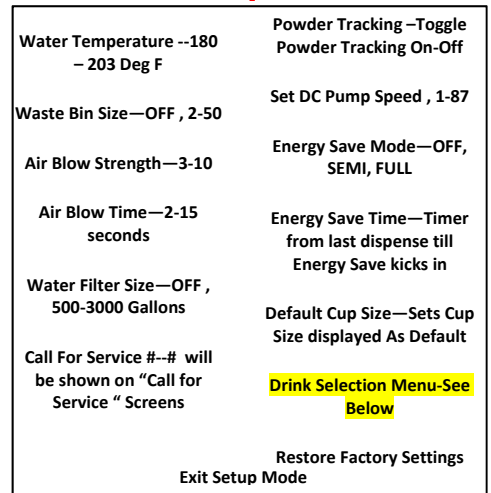
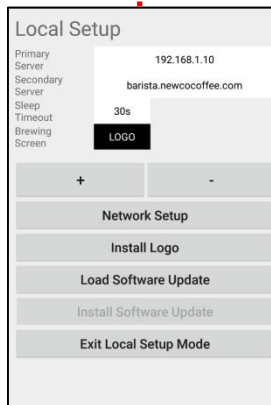
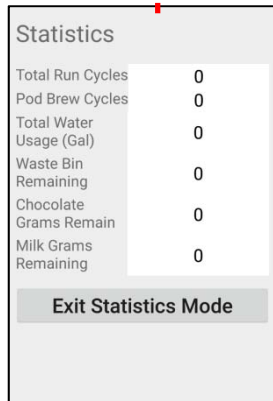
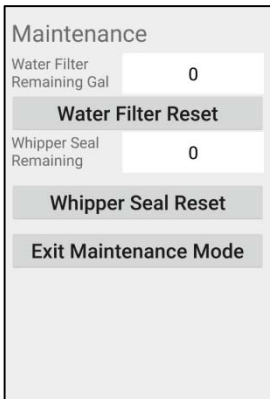
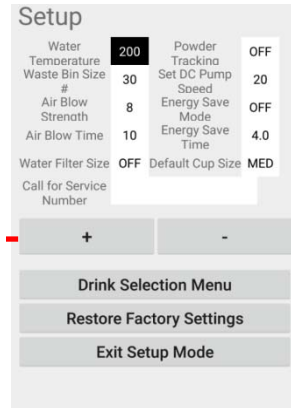
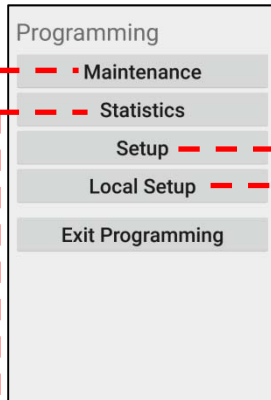
Programming Instructions



TAP 3 TIMES TO ENTER PROGRAMMING MODE

IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN

Screen will change to Program Menu Screen:



Water Filter Remaining Gal*
***NOT SHOWN IF NOT USING A WATER FILTER**

Water filter Reset--Select this after changing filters to reset water filter countdown*

Whipper Seal Remaining--Remaining powdered drink cycles before changing the Whipper Seal

Whipper Seal Reset--Reset count after changing Whipper Seal

Exit Maintenance Mode

Total run cycles--Total drinks dispensed

Pod brew cycles--Tea & Coffee drinks dispensed

Total Water Usage--Total Gallons of water dispensed*

Waste Bin Contents --Used Pods in Bin

Chocolate Grams Remain--Chocolate grams remaining in Hopper**

Milk Grams Remain--Milk grams remaining in Hopper**

Exit Statistics Mode

****NOT SHOWN IF POWDER TRACKING IS DISABLED**

Primary Newco Server (Future Use)

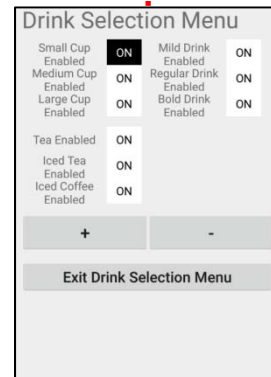
Secondary Server (Future Use)

Sleep Timeout--time brewer will stay awake before entering sleep screen

Brewing Screen-Toggles between Slates & Movies or display Installed Logo Screen

Install Logo & Load Software Update ***See Page 16**

Exit Local Setup Mode



Drink Selection Menu

Ability to turn Drink Selections and/or Cup Sizes On or Off

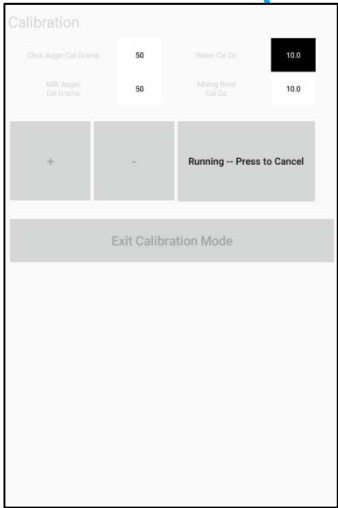
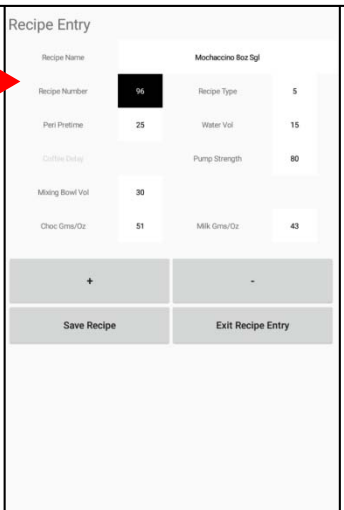
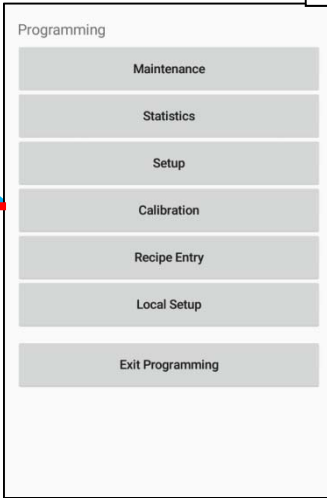
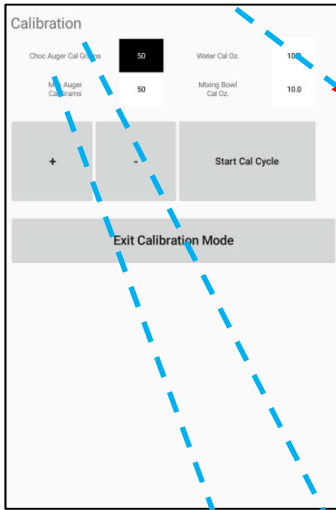
Exit Drink Selection Mode

Programming Instructions (Cont'd)

SECONDARY PROGRAMMING MODE (SERVICE MENU) RECIPES AND CALIBRATION



TAP 3 TIMES ON CENTER OF TOP BAR
THEN TAP 3 TIMES ON CENTER OF BOTTOM BAR
TO ENTER SECONDARY PROGRAMMING MODE
IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN



Choc Auger Cal-- remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the “Choc Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the

Water (for Coffee) Cal--, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Water Cal oz” value selected press “Start Cal Cycle” button button to start calibration countdown period . After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the

Milk Cal-- remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the “Milk Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

Mix Bowl Cal--, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Mixing Bowl Cal oz” value selected press “start “Cal Cycle” button button to start calibration countdown period . After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

Programming Instructions(Cont'd)

SCROLL THROUGH RECIPES BY SELECTING RECIPE NUMBER AS SHOWN THEN USE PLUS AND MINUS (+ -) BUTTONS TO SCROLL UP AND DOWN

CHANGE RECIPE VALUES BY VALUE IN RECIPE FIELD THEN USE PLUS AND MINUS (+ -) BUTTONS TO SCROLL UP AND DOWN

Note: Changing the values in these recipes can result in changes in cup volume and taste profile and should be performed by authorized personnel only.

SAVE RECIPE CHANGES BEFORE EXITING RECIPE ENTRY MODE VALUES WILL NOT UPDATE UNTIL RECIPE IS SAVED

1	Coffee 8oz Mild	20	Latte 8oz Double	39	Espresso Shot Tpl	58	Tea 8oz Mild	77	Americano 8oz Reg
2	Coffee 8oz Reg	21	Latte 8oz Triple	40	Mochaccino 8oz Sgl	59	Tea 8oz Regular	78	Americano 8oz Bold
3	Coffee 8oz Bold	22	Latte 10oz Single	41	Mochaccino 8oz Dbl	60	Tea 8oz Bold	79	Americano 10oz Mild
4	Coffee 10oz Mild	23	Latte 10oz Double	42	Mochaccino 8oz Tpl	61	Tea 10oz Mild	80	Americano 10oz Reg
5	Coffee 10oz Reg	24	Latte 10oz Triple	43	Mochaccino 10oz Sgl	62	Tea 10oz Regular	81	Americano 10oz Bold
6	Coffee 10oz Bold	25	Latte 12oz Single	44	Mochaccino 10oz Dbl	63	Tea 10oz Bold	82	Americano 12oz Mild
7	Coffee 12oz Mild	26	Latte 12oz Double	45	Mochaccino 10oz Tpl	64	Tea 12oz Mild	83	Americano 12oz Reg
8	Coffee 12oz Reg	27	Latte 12oz Triple	46	Mochaccino 12oz Sgl	65	Tea 12oz Regular	84	Americano 12oz Bold
9	Coffee 12oz Bold	28	Hot Cocoa 8oz Mild	47	Mochaccino 12oz Dbl	66	Tea 12oz Bold	85	Steamer 8oz Mild
10	Cappuccino 8oz Sgl	29	Hot Cocoa 8oz Reg	48	Mochaccino 12oz Tpl	67	Tea Latte 8oz Mild	86	Steamer 10oz Reg
11	Cappuccino 8oz Dbl	30	Hot Cocoa 8oz Bold	49	Cafe Mocha 8oz Mild	68	Tea Latte 8oz Reg	87	Steamer 12oz Bld
12	Cappuccino 8oz Tpl	31	Hot Cocoa 10oz Mild	50	Cafe Mocha 8oz Reg	69	Tea Latte 8oz Bold	88	Shot of Milk
13	Cappuccino 10oz Sgl	32	Hot Cocoa 10oz Reg	51	Cafe Mocha 8oz Bld	70	Tea Latte 10oz Mild	89	Hot Water
14	Cappuccino 10oz Dbl	33	Hot Cocoa 10oz Bold	52	Cafe Mocha 10oz Mild	71	Tea Latte 10oz Reg	90	No Recipe
15	Cappuccino 10oz Tpl	34	Hot Cocoa 12oz Mild	53	Cafe Mocha 10ozReg	72	Tea Latte 10oz Bold		
16	Cappuccino 12oz Sgl	35	Hot Cocoa 12oz Reg	54	Cafe Mocha 10oz Bld	73	Tea Latte 12oz Mild		
17	Cappuccino 12oz Dbl	36	Hot Cocoa 12oz Bold	55	Cafe Mocha 12oz Mild	74	Tea Latte 12oz Reg		
18	Cappuccino 12oz Tpl	37	Espresso Shot Sgl	56	Cafe Mocha 12oz Reg	75	Tea Latte 12oz Bold		
19	Latte 8oz Single	38	Espresso Shot Dbl	57	Café Mocha 12oz Bld	76	Americano 8oz Mild		

Custom Logo--Wifi Setup

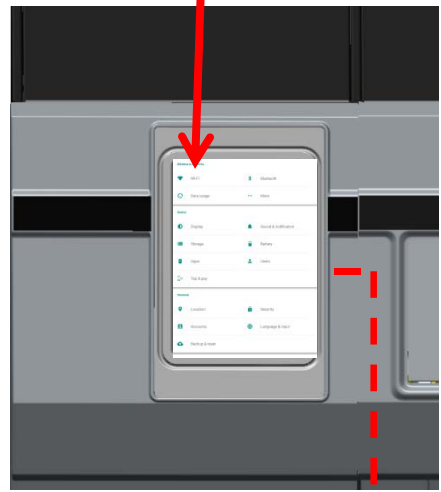
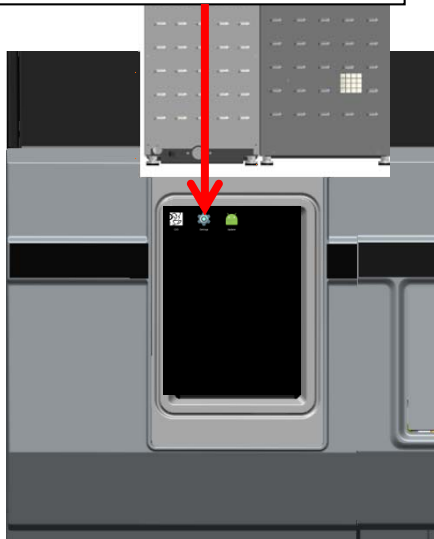
1. TURN OFF POWER TO CX-TOUCH MACHINE USING SWITCH AT REAR RIGHT OF MACHINE

SETTING UP A CUSTOM LOGO SCREEN REQUIRES A WIFI CONNECTION TO THE CX-TOUCH MACHINE. NOTE THAT AFTER THE LOGO IS INSTALLED, THE WIFI CONNECTION NEEDS TO BE TURNED BACK TO "OFF" STATUS

1. TOUCH TO ACCESS APPLICATION ICONS

2. PRESS "Settings" ICON TO ACCESS WIFI

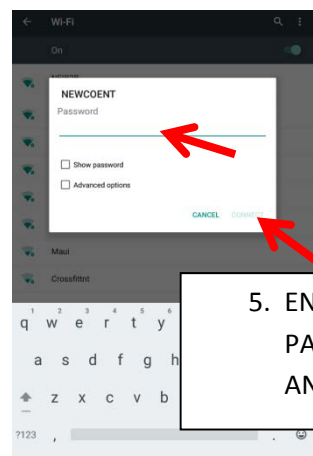
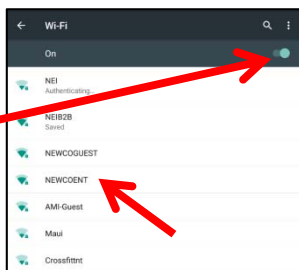
3. PRESS "Wifi" ICON TO ACCESS WIFI SETUP & CONNECT TO LOCAL WIFI NETWORK



4. TURN WIFI "ON"

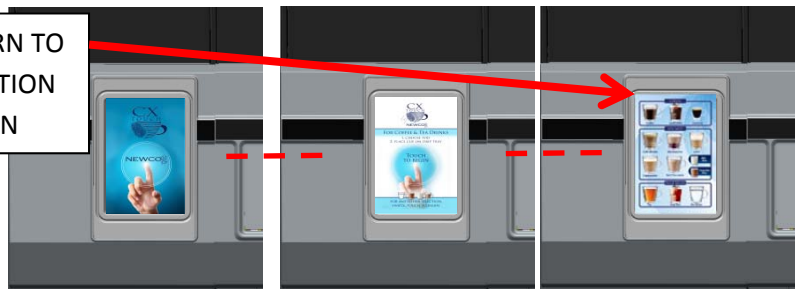
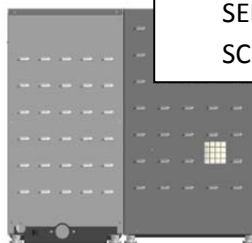
6. SELECT WIFI NETWORK

5. ENTER WIFI PASSWORD AND CONNECT



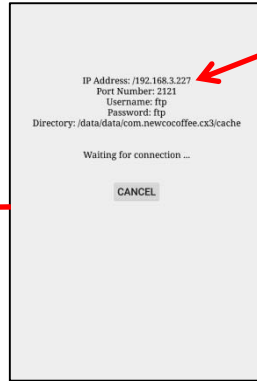
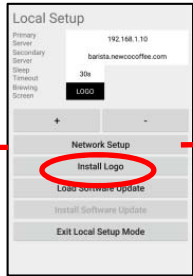
7. TURN ON POWER TO CX-TOUCH MACHINE USING SWITCH AT REAR RIGHT OF MACHINE

8. RETURN TO SELECTION SCREEN



INSTALL CUSTOM LOGO

TAP 3 TIMES TO ENTER PROGRAMMING MODE --IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN



THIS ADDRESS IS UNIQUE FOR EVERY MACHINE. NOTE THAT IT IS USED FOR THE HOST ADDRESS WHEN SETTING UP COMMUNICATION SITE

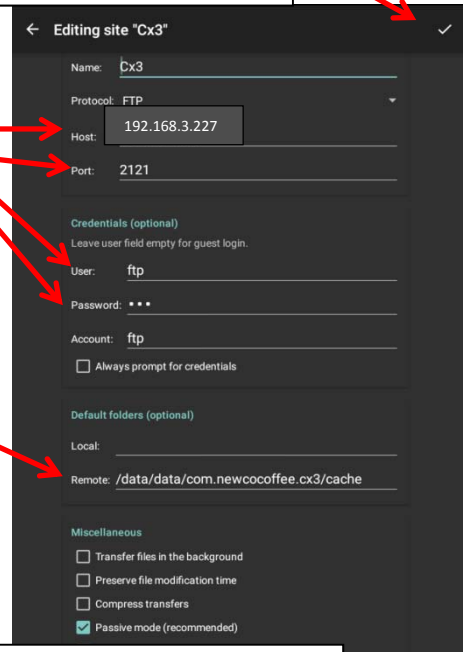
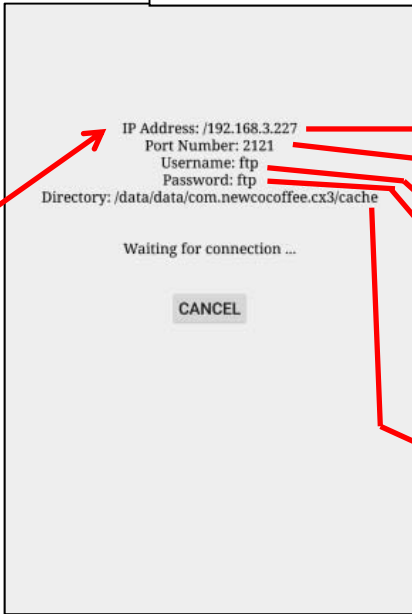
Install Logo Instructions-Custom Sleep Screen (Android Version)

1. OPEN THE APP AND COPY SETTINGS FROM CX-SAVE SETUP WHEN FINISHED

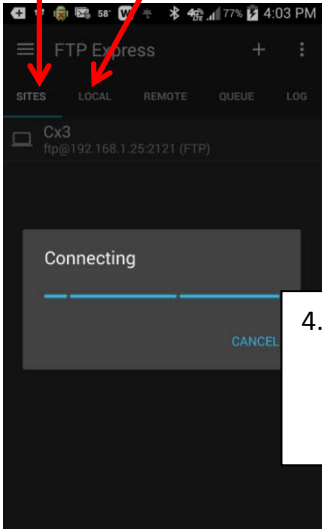
INSTALL "FTP EXPRESS" APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE CX-TOUCH.

APPLICATION EXAMPLE SHOWN IS "FTP EXPRESS" FOR ANDROID

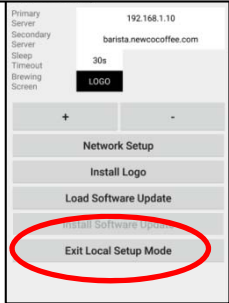
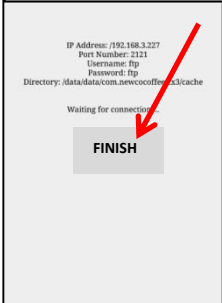
SETUP FTP CONNECTION AS SHOWN-COPY INFORMATION FROM CX-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE IP ADDRESS



2. TOUCH SITE TO OPEN CONNECTION, SELECT "LOCAL" WHEN CONNECTED



3. CX-TOUCH SCREEN WILL CHANGE TO FINISH. PRESS TO EXIT, THEN EXIT SETUP MENUS. **TURN OFF WIFI, SEE PAGE 19.**



4. TOUCH AND HOLD DOWN IMAGE FILE NAME TILL UP ARROW APPEARS. TOUCH UP ARROW TO TRANSFER IMAGE

Install Logo Instructions-Custom Sleep Screen (IOS Apple Version)

INSTALL THE "ITRANSFER" APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE CX-TOUCH.

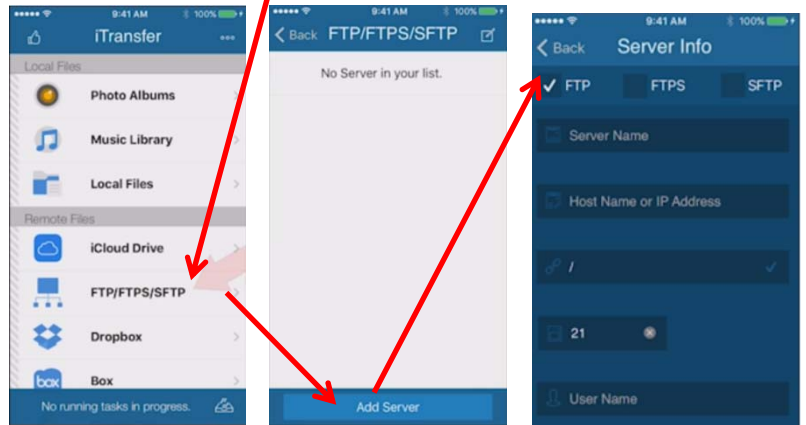
APPLICATION EXAMPLE SHOWN IS "ITRANSFER"

FOR I-PHONE/IOS/APPLE

SETUP FTP CONNECTION AS SHOWN-COPY HOST ADDRESS FROM CX-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE ADDRESS

PASSWORD IS ftp

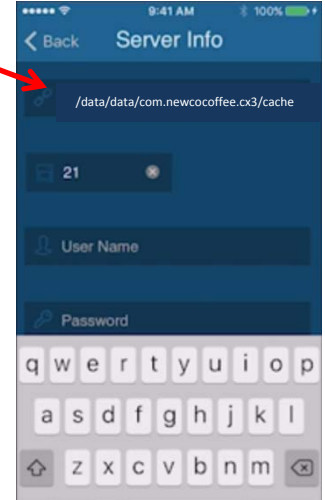
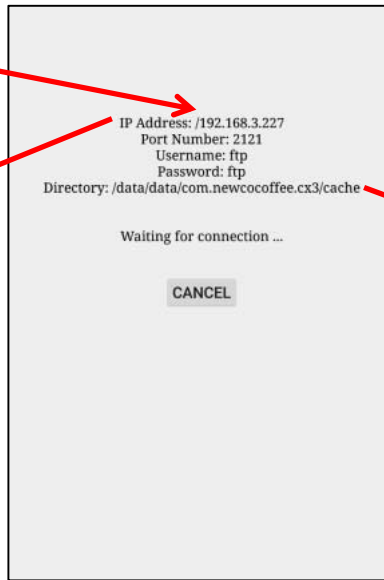
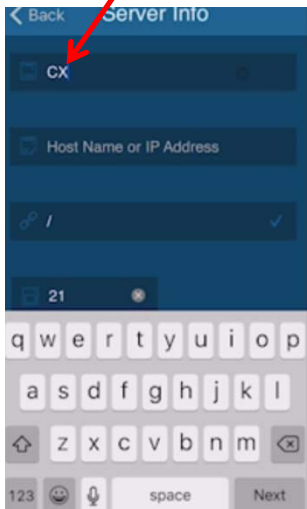
1. OPEN THE APP AND SLELCT FTP/FTPS/ SFTH, ADD SERVER,



2. FOR SERVER NAME ENTER CX

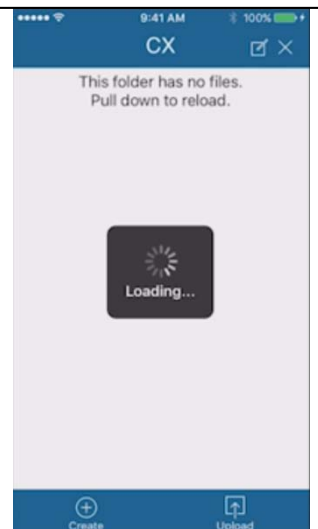
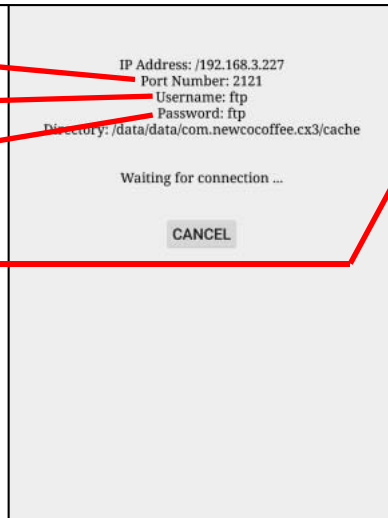
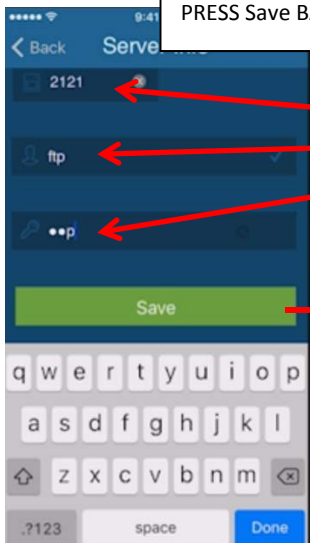
3. FOR HOST IP ADDRESS COPY IP ADDRESS INFO FROM CX-TOUCH

4. FOR REMOTE PATH INFO ENTER - /data/data/com.newcocooffee.cx3/cache



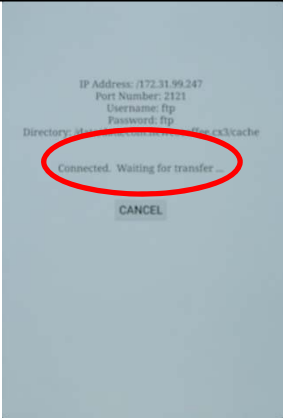
5. ENTER PORT 2121, USERNAME ftp, PASSWORD ftp THEN PRESS Save BAR-SERVER NAME IS NOW SHOWN AS CX

6. TAP SERVER CX TO CONNECT TO CX-TOUCH MACHINE

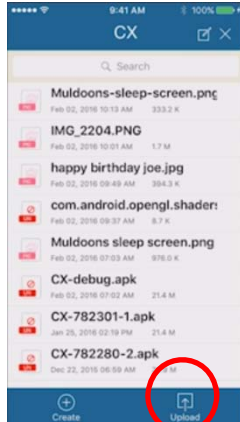


Install Logo Instructions-Custom Sleep Screen (IOS Apple Version) Cont'd

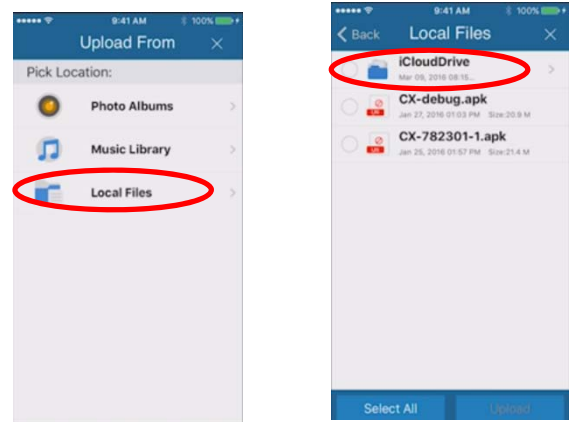
7. STATUS ON CX-TOUCH MACHINE CHANGES TO Connected-Waiting for transfer



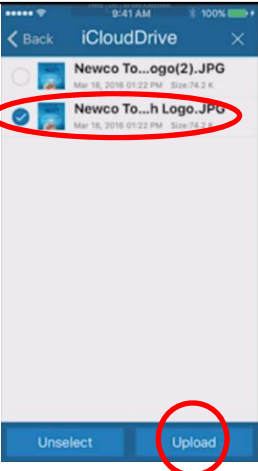
8. TO SELECT A FILE TO TRANSFER SELECT THE UPLOAD BUTTON



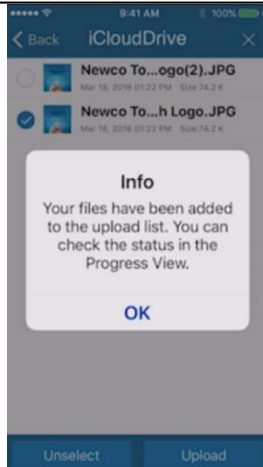
9. SELECT THE DIRECTORY WHERE THE IMAGE FILE TO BE TRANSFERRED RESIDES



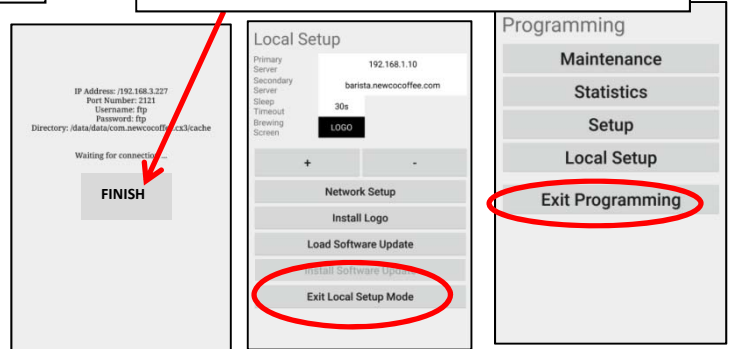
10. SELECT THE IMAGE TO BE TRANSFERRED THEN SELECT Upload



11. FILE WILL TRANSFER TO THE CX-TOUCH MACHINE

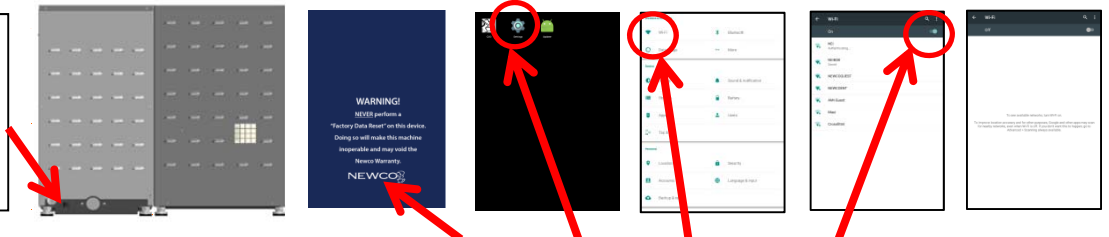


12. SELECT FINISH TO COMPLETE TRANSFER, THEN EXIT FROM PROGRAMMING SCREENS. TURN OFF WIFI, SEE BELOW.



Turning off WIFI Mode

TURN OFF POWER TO CX-TOUCH MACHINE USING SWITCH AT REAR RIGHT OF MACHINE



OPEN ICONS, SETTINGS, WIFI. TURN WIFI SWITCH OFF & THEN POWER DOWN TOUCHSCREEN—SEE INSTRUCTIONS ON PAGE 11. FOLLOW INSTRUCTIONS ON PAGE 10 TO TURN TOUCHSCREEN BACK ON.

Load Software Update

Future updates to the Touch Screen Software will be delivered via e-mail. Instructions for updating the firmware from a Smart Phone or Tablet will be included in the e-mail.

Service Notes & Troubleshooting



These error screens will display a service phone number to call if entered in “Setup” Menu (Page 15)

*Usually repairing a bad connection or replacing the indicated motor will remedy the problem.

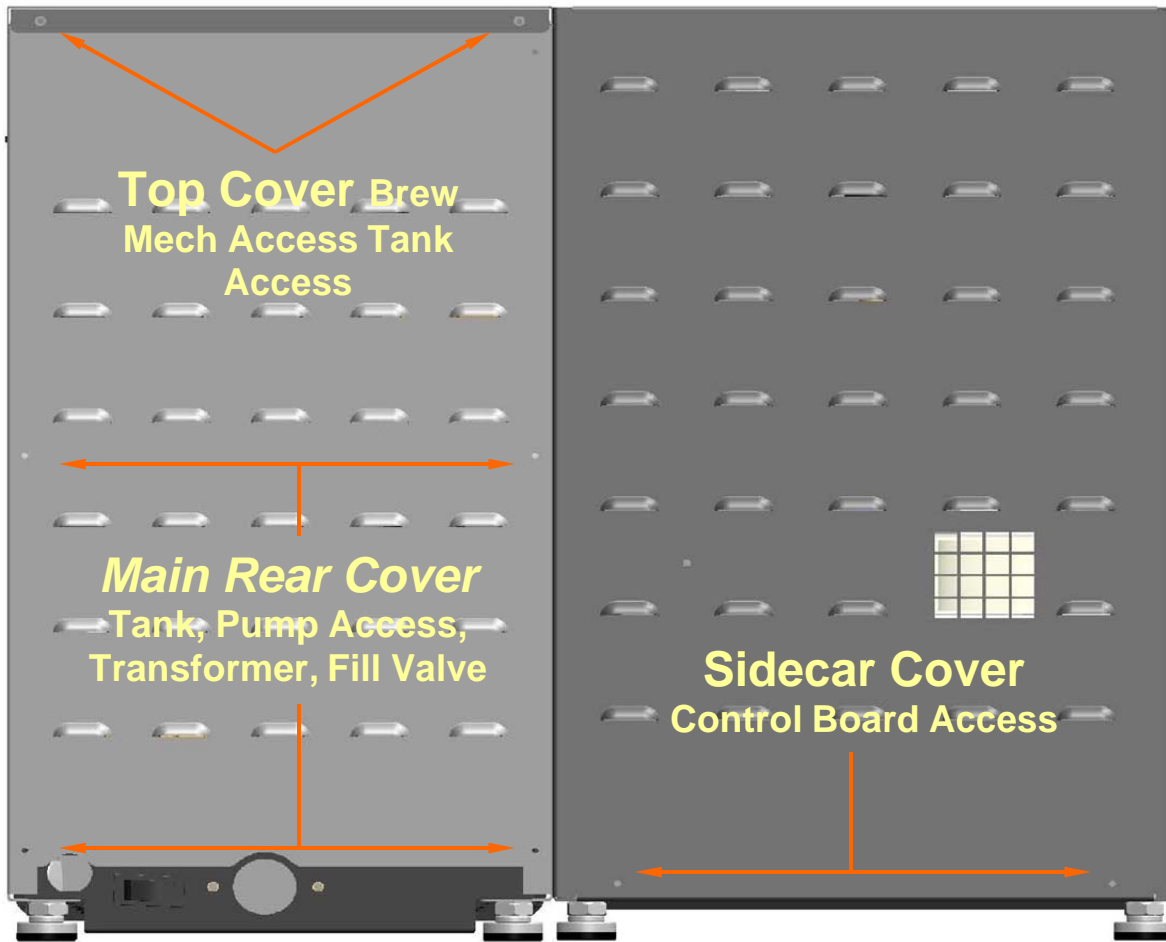
Display Reads	Possible Cause(s)	Remedies	Notes
Fill Timeout Error	Water shut off to Machine	Check Water Supply Shutoff	Initial fill time longer than 8 minutes
	Supply Line Blocked or too small	Repair or Replace as needed	Fill time Longer than 1 Minute
	Water Filter Restricted	Replace-Service Required	Water Probe has a 30 second Hysteresis cycle
	Inlet Solenoid valve Faulty	Replace-Service Required	
	Control Board Failure	Replace-Service Required	
Thermistor Error	Thermistor not plugged in	Make sure plug in housing is latched	Open or Shorted Thermistor
	Faulty Thermistor	Replacement	
	Control Board Failure	Replace-Service Required	
Heater Error	Faulty Thermistor	Replacement	4 Minute Continuous Heater Run
	Faulty Heater Element	Replace-Service Required	
	Control Board Failure	Replace-Service Required	
Motor Errors*	Wiring Disconnect Brew Mech	Check Brew Mech Wires, Harness	

DRAINING THE HOT WATER TANK

THE DRAIN TUBE IS CLIPPED TO THE TANK PLATE IN FRONT OF THE TANK. TANK HOLDS APPROX 1 US GALLON.

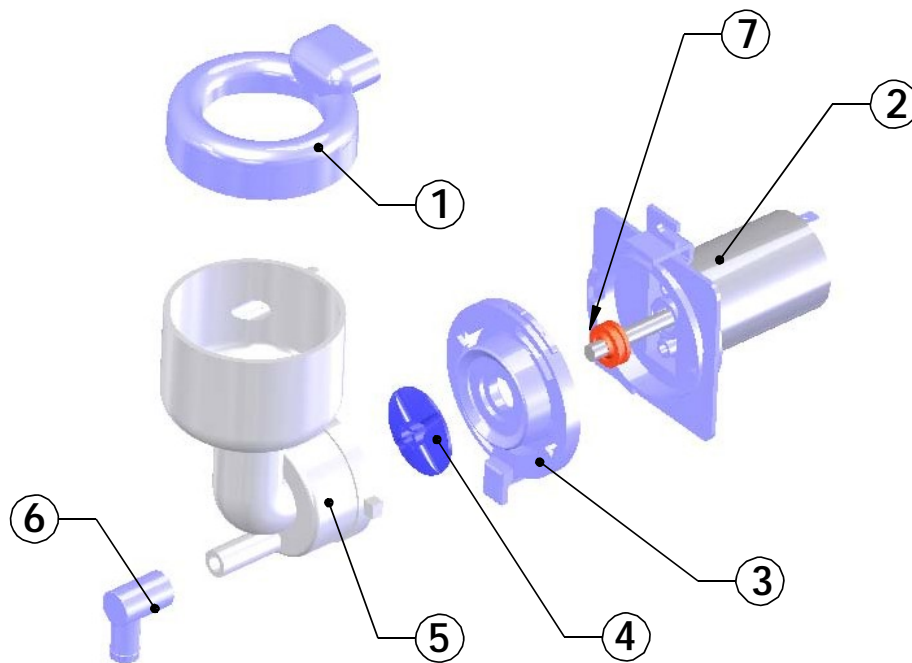
THE HOT WATER TANK CAN BE DRAINED FROM THE FRONT OF THE MACHINE – UNPLUG MACHINE FROM POWER SOURCE. REMOVE POD WASTE TRAY. **CAUTION-UNLESS THE TANK IS LEFT TO COOL THE WATER IS EXTREMELY HOT AND CAN CAUSE HARMFUL BURNS.** REPLACE DRAIN PLUG, ENSURE HOSE CLAMP IS TIGHT AND REPOSITION DRAIN HOSE BEFORE RE-FILLING THE HOT WATER TANK.

Machine Access Points

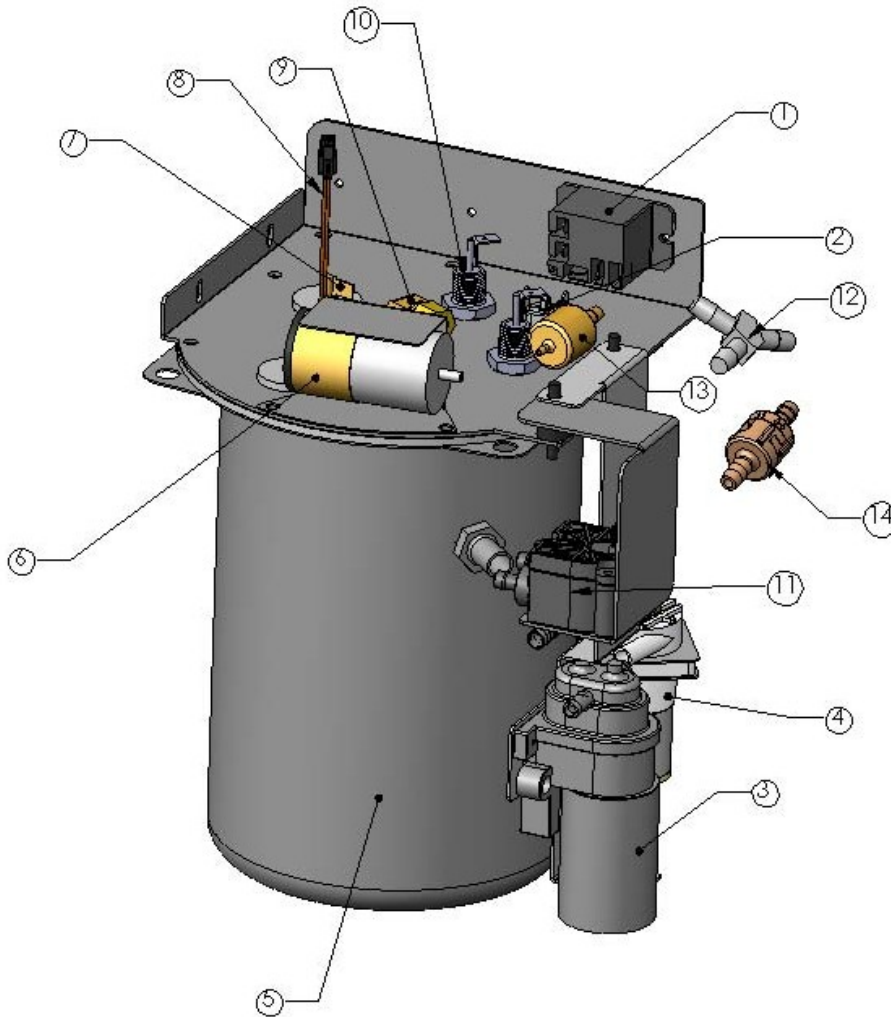


Whipper Assembly PN 767377

ITEM #	PART NUMBER & DESCRIPTION
1	767376 WHIPPER STEAM CAP
2	767195 WHIPPER MOTOR
3	767196 BASE, WHIPPER MOUNTING
3.5	767390,O-RING WHIPPER BASE RED [NOT SHOWN]
4	767197 WHIPPER IMPELLER
5	767365 WHIPPER BOWL
6	767200 WHIPPER NOZZLE
7	781566 WHIPPER SEAL (<i>REPLACE AFTER 5000 CYCLES</i>)

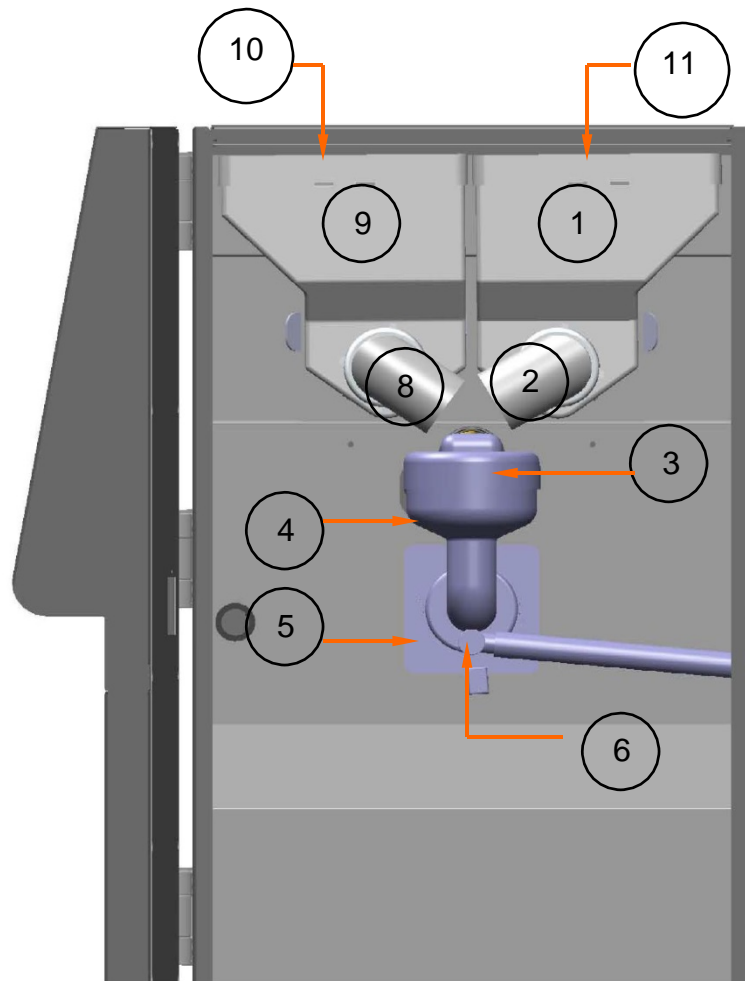


Tank Assembly PN 780048



ITEM #	PART NUMBER	DESCRIPTION	QTY/EA
1	110958	RELAY, 12 VDC SPST 30A	1
2	111593	HI-LIMIT THERMOSTAT	1
3	109937	GEAR PUMP ASS'Y	1
4	781772	PUMP ASS'Y W/ELBOW (HOT WATER)	1
5	780253	TANK ONLY	1
6	773056	AIR PUMP, POD	1
7	500396	LIQUID LEVEL PROBE & BUSHING	2
8	151677	DUAL TEMP THERM PROBE	1
9	100149	ELBOW ¼ C X 1/8 NPT	1
10	704166-10 (1700W) 704161-10 (1400W)	TANK HEATING ELEMENT (US) TANK HEATING ELEMENT (CAN)	1
11	120682	FLOWMETER	1
12	767281	"WYE" HOSE FITTING	1
13	202165	AIR PUMP CHECK VALVE	1
14	202166	WATER PUMP CHECK VALVE	1

Whipper (767377) & Cannister (767385 & 767386) Assembly

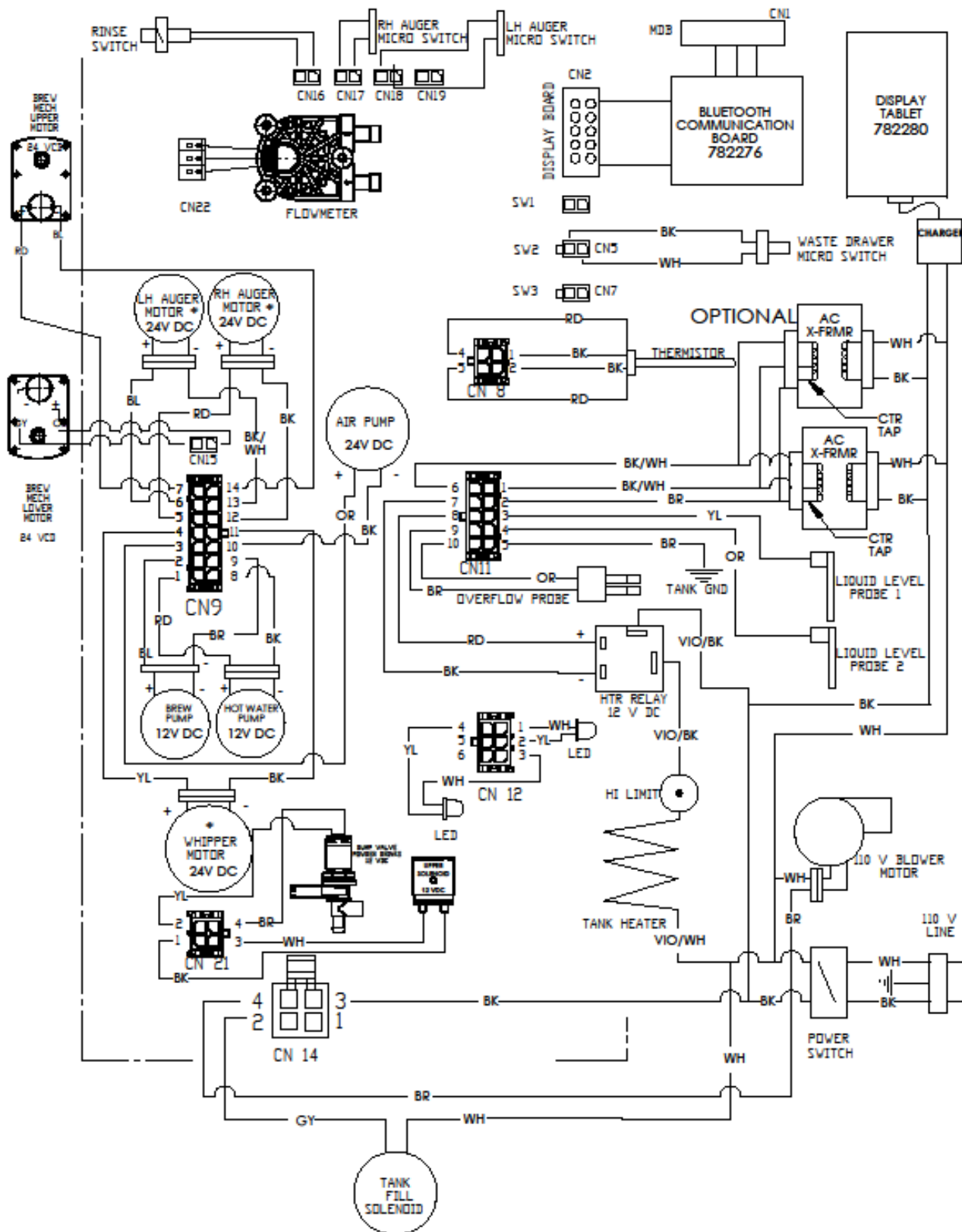


ITEM #	PART NUMBER & DESCRIPTION
1	780796-HOPPER ASS'Y, RH (LATTE)
2	767202-ELBOW, 7CM,RH
3	767376-WHIPPER CAP
4	767365-BOWL, WHIPPER, 767197-IMPELLER
5	767196-WHIPPER BASE, 767195- MOTOR
6	767200-NOZZLE, WHIPPER
7	781040-BULKHEAD, WATER (NOT SHOWN)
8	767201-ELBOW, 7CM,LH
9	780197-HOPPER ASS'Y, LH (CHOCOLATE)
10	780153 -HOPPER LID-BROWN
11	780154-HOPPER LID-WHITE

Wiring Diagram

782305 CONTROL BOARD ONLY

782306 CONTROL BOARD AND BRACKET ASS'Y



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