







**marco**

**RE-IMAGINE BEVERAGE  
EXCELLENCE EVERYWHERE**

We design and manufacture innovative and energy-efficient beverage dispense solutions for the global hospitality, foodservice and speciality beverage industries.

We collaborate with our industry to re-imagine a sustainable future and create excellent beverage experiences everywhere.

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# CHOOSING THE RIGHT MARCO PRODUCT



## CONVENIENCE

Perfect for “on-the-go service”

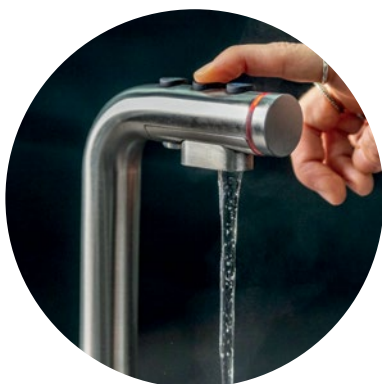
> FRIIA CS .....	6
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> 1b Una Font + MIX UC3 .....	23
> MT4 .....	29
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## OFFICES, CANTEENS & INSTITUTIONS

Perfect for offices, break-rooms, institutions and showrooms.

> FRIIA HCS .....	4
> FRIIA Lite HCS .....	11
> POUR'D 3b Concentrate .....	18
> 1b Una Font + MIX UC3 .....	23
> MT4 / MT8F / MTDT .....	29
> Ecoboiler WMT 5 .....	33
> Jet 6 / Jet Twin .....	36



## SPECIALITY TEA & COFFEE

Perfect for speciality tea and coffee shops, boutique restaurants or hotels.

> FRIIA HCS .....	4
> ColdBRU .....	17
> POUR'D 3b Concentrate .....	18
> 3b Font + MIX UC3 .....	24
> SP9 Twin .....	35



## HOSPITALITY & CATERING

Perfect for banquets, event or sports venues, nursing homes, hospitals, hotels and large restaurants.














> FRIIA HCS .....	4
> MT4 / MT8F / MTDT .....	29
> Jet 6 / Jet Twin .....	36
> BRU .....	37
> Qwikbrew / Maxibrew .....	39





HOT, COLD,  
SPARKLING WATER  
FRIIA

# FRIIA RANGE





FONT OPTIONS

FRIIA C 	FRIIA CS  	FRIIA HC  	FRIIA HCS   	
				
HANDS-FREE C	COLD*	COLD/SPARKLING*	HOT/COLD	HOT/COLD/SPARKLING
*AVAILABLE IN TALL FONT VARIANTS				

BOILER OPTIONS

	
MIX UC3 1000880	MIX UC8 1000887

CHILLER / CHILLER CARBONATOR

			
CHILLER 1000860	CHILLER/CARBONATOR 1000860	LITE CHILLER 1000102	LITE CHILLER/CARBONATOR 1000202

THE PERFECT CHOICE FOR HOT, COLD, SPARKLING WATER. IDEALLY SUITED TO OFFICES, CANTEENS, GYMS, INSTITUTIONS OR SMALL COFFEE SHOPS AND HOSPITALITY SITES.



Sleek and stylish with minimal counter-top space



23% more energy-efficient than leading competitors



Easy to install, service and use

# FRIIA HOT/COLD/SPARKLING



- > Sleek, stylish font combining hot/cold/sparkling water
- > 3 or 8L boiler option

## ORDER CODES (Complete bundle)

- > FRIIA HCS ..... 1000865
- > FRIIA HCS Plus ..... 1000867



CHILLER/CARBONATOR	BOILER	SYSTEM SET-UP

CHILLER/  
CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller/ Carbonator 1000861	436 x 259 x 455	30-40/hr based on incoming water temp of 15°C and output water temp of 5-7°	175-235 ( $\Delta T = 10\text{ }^{\circ}\text{C}$ )	180 W	3/4" BSP	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

BOILERS

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS/HR	POWER @220v	PLUMBING REQS
MIX UC3 1000880	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP
MIX UC8 1000887	385 x 210 x 617	8L				

FONTS

FRIIA HCS	FRIIA HCS PLUS	FONT DIMS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
3b Font 1000862	168 x 120 x 286	138 x 30 x 286	247

PACKAGING

NAME	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller/ Carbonator	500 x 320 x 520	31kg
MIX UC3	450 x 290 x 540	11kg
MIX UC8	450 x 290 x 700	14kg

### PLEASE NOTE

FRIIA components (font, boiler and chiller) are packed and shipped in individual boxes. FRIIA Sparkling variants require food-grade CO<sub>2</sub> (not supplied by Marco).



# FRIIA HOT/COLD



- > Sleek, stylish font combining hot/cold water needs
- > 3 or 8L boiler option

## ORDER CODES (Complete bundle)

- > FRIIA HC ..... 1000864
- > FRIIA HC Plus ..... 1000866



CHILLER	BOILER	SYSTEM SET-UP

CHILLER

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1000860	436 x 259 x 455	30-40l/hr based on incoming water temp of 15°C and output water temp of 5-7°	175-235 (ΔT = 10 °C)	180 W	3/4" BSP	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

BOILERS

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS/HR	POWER @220v	PLUMBING REQS
MIX UC3 1000880	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP
MIX UC8 1000887	385 x 210 x 617	8L				

FONTS

FRIIA HC	FRIIA HC PLUS	FONT DIMS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
2b Font 1000868	168 x 120 x 286	138 x 30 x 286	247

PACKAGING

NAME	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller	500 x 320 x 520	31kg
MIX UC3	450 x 290 x 540	11kg
MIX UC8	450 x 290 x 700	14kg

**PLEASE NOTE** FRIIA components (font, boiler and chiller) are packed and shipped in individual boxes.

# FRIIA COLD/SPARKLING



- > Sleek and stylish alternative to bottled or POU water
- > Two font heights available

## ORDER CODES (Complete bundle)

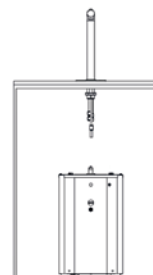
- > FRIIA CS ..... 5000862
- > FRIIA CS Tall ..... 5000865



## CHILLER/CARBONATOR



## SYSTEM SET-UP



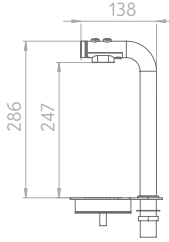
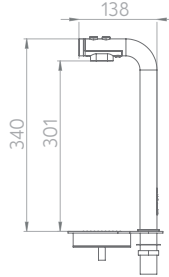


CHILLER/  
CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller/ Carbonator 1000861	436 x 259 x 455	30-40l/hr based on incoming water temp of 15°C and output water temp of 5-7°	175-235 ( $\Delta T = 10^\circ C$ )	180 W	3/4" BSP	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

FONTS


FRIIA CS	FRIIA CS TALL	FONT DIMS	
			

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
2b Font 1000868	168 x 120 x 286	138 x 30 x 286	247
2b Font Tall 1000869	168 x 120 x 345	138 x 30 x 345	301

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT	PLEASE NOTE	FRIIA components (font and chiller) are packed and shipped in individual boxes. FRIIA Sparkling variants require food-grade CO <sub>2</sub> (not supplied by Marco).
FonTS (all)	290 x 570 x 215	1.65kg		
Chiller/Carbonator	500 x 320 x 520	31kg		


# FRIIA COLD & FRIIA HANDS-FREE COLD


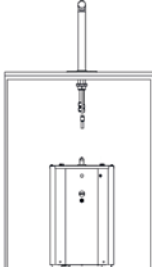


- > Sleek and stylish alternative to bottled or POU water
- > Two font heights available

**ORDER CODES** (Complete bundle)

- > FRIIA C ..... 5000860
- > FRIIA C Tall ..... 5000863
- > FRIIA C Hands-free .... 5000857



CHILLER	SYSTEM SET-UP
	

CHILLER

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1000860	436 x 259 x 455	30-40l/hr based on incoming water temp of 15°C and output water temp of 5-7°	175-235 ( $\Delta T = 10^\circ C$ )	180 W	3/4" BSP	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

FONTS

FRIIA C	FRIIA C TALL	FRIIA C HANDS-FREE
		

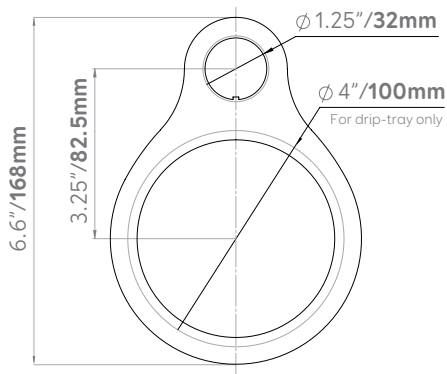
NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
1b Una Font 1000859	168 x 120 x 287	138 x 30 x 287	233
1b Una Font Tall 1000858	168 x 120 x 345	138 x 30 x 345	291
FRIIA C Hands-free Font 1000857	168 x 120 x 344	138 x 30 x 344	305

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT	
Fonts (all)	290 x 570 x 215	1.65kg	<div style="background-color: red; color: white; padding: 5px; display: inline-block; font-weight: bold;">PLEASE NOTE</div> FRIIA components (font and chiller) are packed and shipped in individual boxes.
Chiller	500 x 320 x 520	31kg	

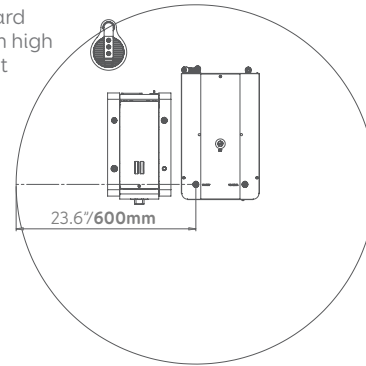
# FRIIA SYSTEM OVERVIEW

## COUNTER CUT-OUTS



## RADIUS OF MAXIMUM FOOT PLACEMENT

Standard 800mm high cabinet



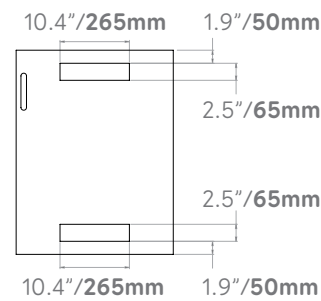
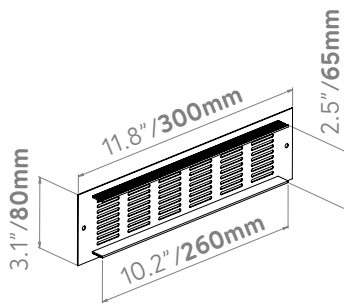
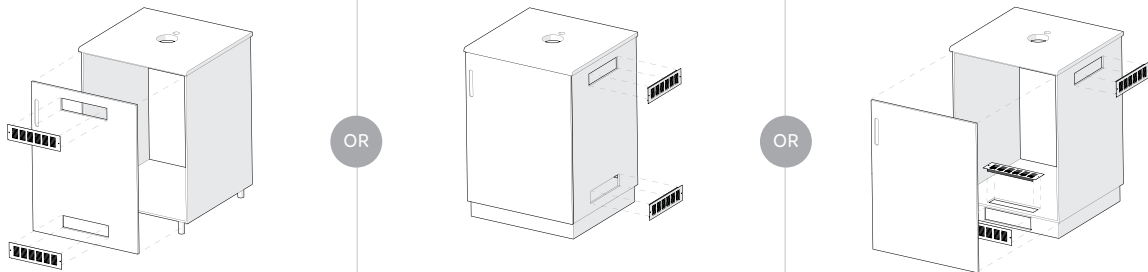
## CABINET

Min: 800mm (h) x 600mm (w) x 600mm (d) with 100mm clearance around machines all sides

## OPERATING ENVIRONMENT

Cannot exceed temperature of 35°C

## VENTILATION



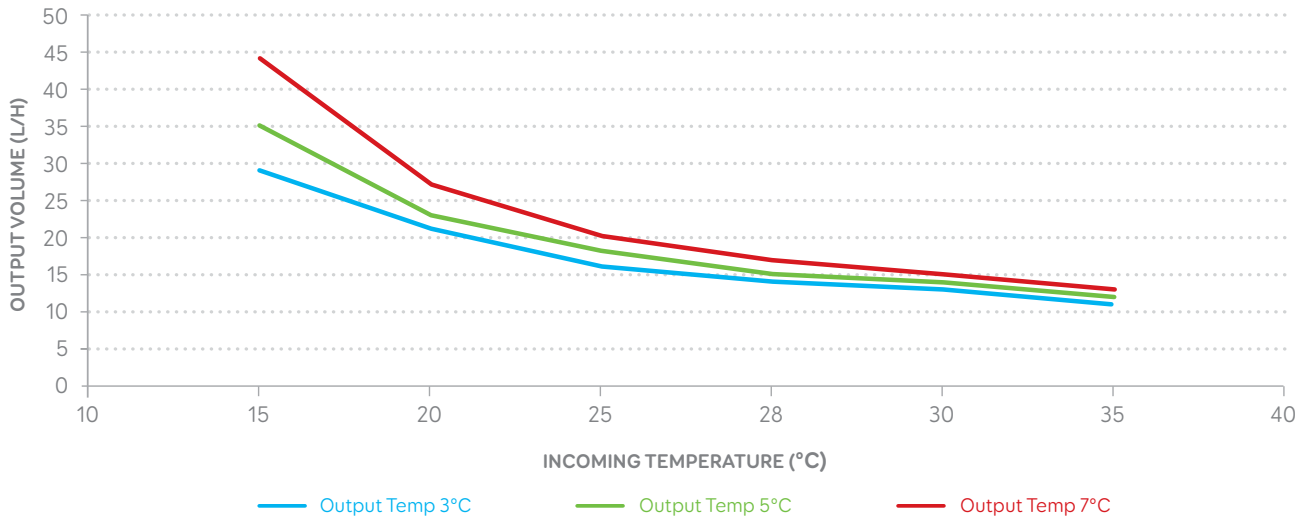
### PLEASE NOTE

It is essential to allow for two ventilation points when installing FRIIA. Vents are not supplied. Where possible, we recommend removing the back of your cabinet.

# FRIIA PERFORMANCE AND MAINTENANCE

## FRIIA OUTPUT VOLUME

Based on flow rate of 1.4L/min and ambient temperature of 20-25°C. Chart indicates FRIIA chilling capacity based on incoming water temperature and desired output water temperature.



### SANITISATION ACCESSORIES

Sanitisation Kit: Internal Water Cooler Sanitising Solution 1L + Chiller Best Service Cartridge	8000900
Internal Water Cooler Sanitising Solution 1L	8800125
Scaleclean 1kg Descaler (5 uses)	8000260
Chiller Best Service Cartridge	8000522
Scaleclean 200g Descaler (1 use)	8000270

#### HOW TO CLEAN FRIIA

- > Wipe down front daily with non-abrasive cleaner.
- > Sanitise the system every 6 months, after a filter change or after a period of inactivity (more than 72 hours)

#### MAINTENANCE

- > We recommend use of both HOT (scale reducing filter if limescale is present) and COLD (carbon block for taste and odour) water filters for FRIIA. Please contact us for advice on the best water filter.
- > Descale the MIX boiler if scale is present in the water.



HOT, COLD,  
SPARKLING WATER

FRIIA LITE

# FRIIA LITE HOT/COLD/SPARKLING



- > In-built water filter
- > Internal or external CO<sub>2</sub>
- > Sleek, stylish font for lower volume sites such as small offices
- > Average 12L cold water per hour vs. standard FRIIA 35L/hr
- > Award-winning, energy-efficient hot water boiler

## ORDER CODES

(Complete bundle)

FRIIA Lite HCS  
5000203



CHILLER/CARBONATOR	BOILER	SYSTEM SET-UP

CHILLER/  
CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS			
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER	PLUMBING REQS	COMPRESSOR POWER	REFRIGERANT
FRIIA Lite Chiller/ Carbonator 1000202	468 x 279 x 420	12L/hr based on incoming water temp of 15°C and output water temp of 5-7°	60	230V	3/4" BSPM Working Water Pressure: 1 Bar (14.5psi) to 4 Bar (58psi)	129W	R600a/35g

BOILER

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS/HR	POWER @ 220v	PLUMBING REQS
MIX UC3 1000880	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP

FONT

FRIIA LITE HCS	FONT DIMS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
3b Font 1000862	168 x 120 x 286	138 x 30 x 286	247

NAME	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller/ Carbonator	590 x 385 x 520	21.2kg
MIX UC3	450 x 290 x 540	11kg

PACKAGING

### PLEASE NOTE

FRIIA Lite components (font, boiler and chiller) are packed and shipped in individual boxes. FRIIA Lite Sparkling variants require either an internal CO<sub>2</sub> canister (we recommend SodaStream 60L) or an external food grade CO<sub>2</sub> with regulator.

# FRIIA LITE HOT/COLD



- > In-built water filter
- > Sleek, stylish font for lower volume sites such as small offices
- > Average 12L cold water per hour vs. standard FRIIA 35L/hr
- > Award-winning, energy-efficient hot water boiler

## ORDER CODES

(Complete bundle)

FRIIA Lite HC  
5000204



CHILLER	BOILER	SYSTEM SET-UP
		


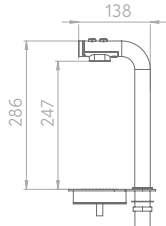
CHILLER

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS			
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER	PLUMBING REQS	COMPRESSOR POWER	REFRIGERANT
FRIIA Lite Chiller 1000201	468 x 279 x 420	12L/hr based on incoming water temp of 15°C and output water temp of 5-7°	60	230V	3/4" BSPM Working Water Pressure: 1 Bar (14.5psi) to 4 Bar (58psi)	129W	R600a/35g

BOILER

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS/HR	POWER @ 220v	PLUMBING REQS
MIX UC3 1000880	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP

FONT

FRIIA LITE HC	FONT DIMS
	

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
2b Font 1000868	168 x 120 x 286	138 x 30 x 286	247

NAME	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller	590 x 385 x 520	21.2kg
MIX UC3	450 x 290 x 540	11kg

PACKAGING

## PLEASE NOTE

FRIIA Lite components (font, boiler and chiller) are packed and shipped in individual boxes.



# FRIIA LITE COLD/SPARKLING



- > In-built water filter
- > Internal or external CO<sub>2</sub>
- > Two font heights available
- > Sleek, stylish font for lower volume sites such as small offices
- > Average 12L cold/sparkling water per hour vs. standard FRIIA 35L/hr

## ORDER CODES

(Complete bundle)

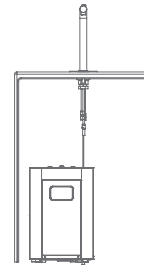
- > FRIIA Lite CS  
5000206
- > FRIIA Lite CS Tall  
5000207



## CHILLER/CARBONATOR



## SYSTEM SET-UP



CHILLER/  
CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS			
NAME ORDER CODE	DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER	PLUMBING REQS	COMPRESSOR POWER	REFRIGERANT
FRIIA Lite Chiller / Carbonator 1000202	468 x 279 x 420	12L/hr based on incoming water temp of 15°C and output water temp of 5-7°	60	230V	3/4" BSPM Working Water Pressure: 1 Bar (14.5psi) to 4 Bar (58psi)	129W	R600a/35g

FONTS

FRIIA LITE CS	FRIIA LITE CS TALL	FONT DIMS	

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
2b Font 1000868	168 x 120 x 286	138 x 30 x 286	247
2b Font Tall 1000869	168 x 120 x 345	138 x 30 x 345	301

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller/Carbonator	590 x 385 x 520	21.2kg

## PLEASE NOTE

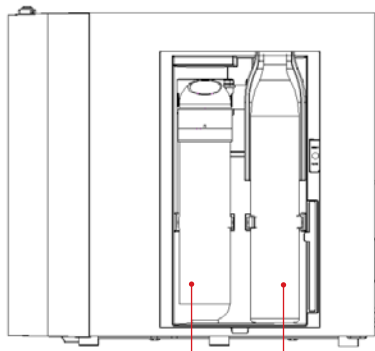
FRIIA Lite components (font and chiller) are packed and shipped in individual boxes. FRIIA Lite Sparkling variants require either an internal CO<sub>2</sub> canister (we recommend SodaStream 60L) or an external food grade CO<sub>2</sub> with regulator.

# FRIIA LITE ACCESSORIES & MAINTENANCE

## CO<sub>2</sub> SPECS

FRIIA Lite can be used with an internal or external CO<sub>2</sub> canister.

A compatible gas cylinder is the **SodaStream 60L** cylinder.



Filter 1400216  
CO<sub>2</sub> Cylinder



## FILTER SPECS

NAME ORDER CODE	FLOW RATE	WORKING PRESSURE	TEMPERATURE	MAX PURIFIED WATER CAPACITY	PH RANGE	APPLICABLE INLET WATER
PAC Sediment & Carbon Cold Water Filter 1400216	3L/min	0.1-0.4MPa	4-38°C	3600L or 6 months	5-10	TDS below 350 ppm

## SANITISATION ACCESSORIES

Sanitisation Kit: Internal Water Cooler Sanitising Solution 1L + Chiller Best Service Cartridge	8000900
Internal Water Cooler Sanitising Solution 1L	8800125
Scaleclean 1kg Descaler (5 uses)	8000260
Chiller Best Service Cartridge	8000522
Scaleclean 200g Descaler (1 use)	8000270

### FRIIA LITE MAINTENANCE

- > Wipe down front daily with non-abrasive cleaner.
- > Sanitise the system every 6 months, after a filter change or after a period of inactivity (more than 72 hours)

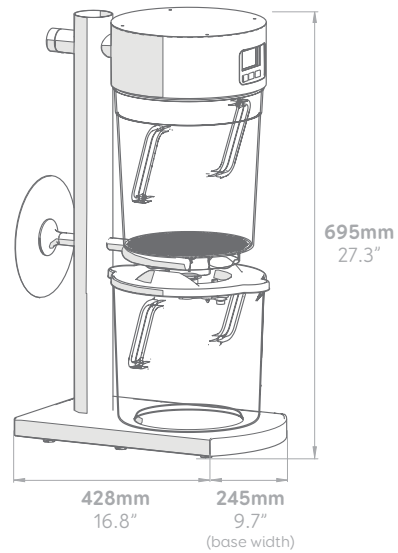




COLD COFFEE,  
CONCENTRATES  
& FLAVOURS

ColdBRU  
1000950

## DIMENSIONS



- > Average 19% extraction and 4% TDS (up to 30% better yield than leading competitor)
- > Easy to clean with no paper filters

- > Average brew time of 3 hours
- > Input and save up to 3 recipes for ease and consistency

THE QUICKEST, EASIEST, MOST CONSISTENT WAY TO BREW CONCENTRATE COFFEE.

BREWER

NAME ORDER CODE	DIMENSIONS INCL. HANDLES (D x W x H mm)	PLUMBING REQS	POWER REQS	WEIGHT
ColdBRU 1000950	428 x 323 x 695	1/4" Pushfit or 3/4" BSP Female	230V 50/60Hz	11 kg

PACKAGING






NAME ORDER CODE	PACKAGING DIMENSIONS (D x W x H mm)	PACKED WEIGHT	QTY / PALLET
ColdBRU 1000950	490 x 400 x 900	12.2kg	6



## TOTAL BEVERAGE CHOICE, ON TAP

### ORDER CODES (Complete bundle)

POUR'D Concentrate 3b  
5000940C3B

FONT	CONTROL BOX	BOILER	CHILLER / CARBONATOR	
		<b>OPTIONAL MIX UC3</b> 	<b>OPTIONAL FRIIA</b> 	<b>OPTIONAL FRIIA LITE</b> 
<ul style="list-style-type: none"> <li>&gt; POUR'D can be used to dispense beverages from any concentrate or syrup source.</li> </ul>		<ul style="list-style-type: none"> <li>&gt; To dilute with hot water, or</li> <li>&gt; To add separate hot water</li> </ul>	<ul style="list-style-type: none"> <li>&gt; To dilute with either chilled or sparkling water</li> <li>&gt; To add separate chilled/sparkling water</li> </ul>	

DRINK OPTIONS

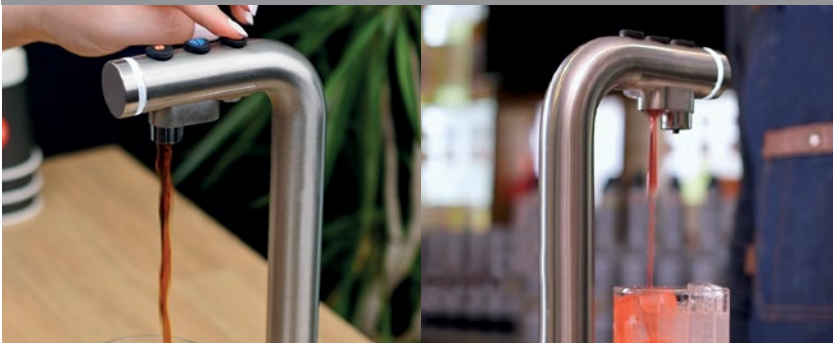
POUR'D can be used with:  
Concentrates & Syrups with Max Viscosity of 700 CPS

#### BEVERAGE IDEAS (from concentrate):

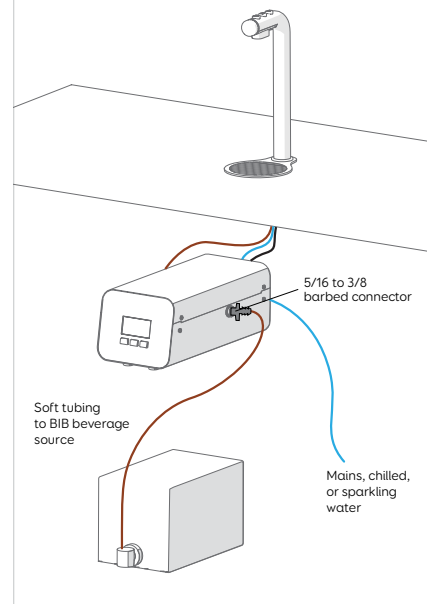
- > Cold coffee
- > Hot coffee (Americano style)
- > Shot coffee concentrate for iced mochas / lattes
- > Sparkling lemonade
- > Iced tea

Minimum 4ml concentrate to 125ml final beverage

Option to add hot water for tea, americano, hot chocolate



### POUR'D SET-UP



RECOMMENDED DILUTION RATIOS: 5:1 – Hot 

1:1 - 30:1 – Cold/Sparkling  

PRODUCT SPECS

	FONT	CONTROL BOX	BOILER	CHILLER / CARBONATOR	
	3B POUR'D FONT 1000942	POUR'D Control Box 1000944	MIX UC3 1000880	FRIIA 1000860 / 1000861	FRIIA Lite 1000201 / 1000202
Dimensions (D x W x H mm)	168 x 125 x 287 (Incl. drip tray)	399 x 157 x 140 (width not including tubing)	385 x 210 x 444	436 x 259 x 455	468 x 279 x 420
Power	—	230v 40W	230V 2.8kW	230V 200W	230V 220W
Plumbing	—	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSPM
L/HR	—	126L	28L	30-40l/hr based on incoming water temp of 15°C and output water temp of 5-7°	12L/hr based on incoming water temp of 15°C and output water temp of 5-7°
Performance Specs	—	Dilution Range: 1:1 - 30:1	Immediate Draw Off: 3L	Cups/HR: 175-235 (ΔT = 10 °C)	Cups/HR: 60
Compressor Power	—	—	—	1/8hp	129 W
Charge	—	—	—	45g	35g
Refrigerant	—	—	—	R290	R600a/35g

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT	QTY / PALLET
Font	290 x 570 x 215	2kg	54
Control Box	419 x 260 x 330	5.6kg	48/36 (sea/air freight)
MIX UC3	450 x 290 x 540	11kg	24
FRIIA Chiller/Carbonator	590 x 385 x 520	35kg	5
FRIIA Lite Chiller/Carbonator	590 x 385 x 520	21.2kg	

POUR'D CAN DILUTE/DISPENSE:


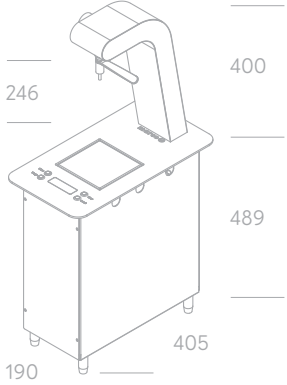
Non-Dairy Milks	✓	Dairy Milk	✗
Syrups	✓	Thick Syrup/Molasses (>700 CPS)	✗
Concentrates	✓	Kombucha	✗
Juice (no pulp, <700 CPS)	✓	Powder	✗
RTD Cold Drinks	✓	RTD Hot Drinks	✗

# HOT WATER





# ÜBER BOILER

<b>ÜBER BOILER</b> 1000680	<b>DIMENSIONS</b>
	
<ul style="list-style-type: none"> <li>&gt; Built in water drain, scales and timer</li> <li>&gt; 0.1° water accuracy with patented APLogic™ software</li> <li>&gt; Variable manual control flow rate</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Joystick for direction flow control</li> <li>&gt; 156 cups (180ml) per hour</li> <li>&gt; 28 litre output per hour</li> </ul>

HIGHLY PRECISE MANUAL BREWING STATION FOR PERFECT POUROVER COFFEE OR SPECIALITY TEA.

BOILER

NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	L/HR	ABOVE COUNTER DIMENSIONS (D x W x H mm)	UNDER- COUNTER DIMENSIONS (D X W X H mm)	TAP TO COUNTER (T mm)	PLUMBING REQS
Über Boiler 1000680	2.8kW	5.6L	28	470 x 250 x 400	405 x 190 x 489	246	3/4" BSP

PACKAGING



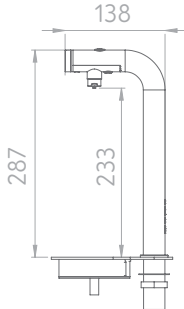
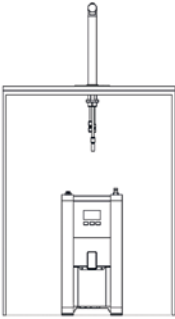
NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Über Boiler 1000680	20kg	570 x 340 x 1000	5



# HOT WATER

## UNDERCOUNTER BOILERS



# 1B UNA FONT WITH UNDERCOUNTER BOILERS

1B UNA FONT 1000859		DIMENSIONS	SYSTEM SET-UP
			
<p>&gt; Space-saving countertop font</p>		<p>&gt; Vacuum insulated tank for up to 70% more energy-efficiency</p>	

MIX UC3 1000880	MIX UC8 1000887
	OR
	

FONT

NAME ORDER CODE	DIMENSIONS INCL. DRIP TRAY (D x W x H mm)	DIMENSIONS EXCL. DRIP TRAY (D x W x H mm)	TAP TO COUNTER (T mm)
1b Una Font 1000859	168 x 120 x 287	138 x 30 x 287	233



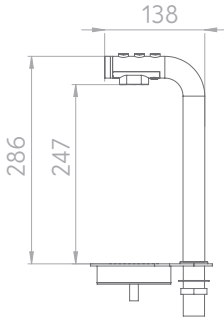
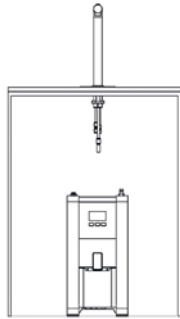
BOILERS



PRODUCT INFO	WATER TYPE	SIZE DIMENSIONS	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
NAME ORDER CODE	ADJUSTABLE TEMP	DIMENSIONS (D x W x H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS
MIX UC3 1000880	Y	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP
MIX UC8 1000887		385 x 210 x 617	8L				

PACKAGING

NAME ORDER CODE	PACKAGING DIMENSIONS (L x W x H mm)	PACKED WEIGHT	QTY / PALLET
1b Una Font 1000859	290 x 570 x 215	1.65kg	30
MIX UC3 1000880	450 x 290 x 540	11kg	18
MIX UC8 1000887	450 x 290 x 700	14kg	24

# 3B MIX FONT WITH UNDERCOUNTER BOILERS

3B MIX FONT 1000879		DIMENSIONS	SYSTEM SET-UP
			
<ul style="list-style-type: none"> <li>&gt; Space-saving countertop font</li> <li>&gt; Vacuum insulated tank for up to 70% more energy-efficiency</li> </ul>		<ul style="list-style-type: none"> <li>&gt; Dispense three volumes and three temperatures from one boiler</li> </ul>	

MIX UC3 1000880	MIX UC8 1000887
	
OR	

FONT

NAME ORDER CODE	DIMENSIONS INCL. DRIP TRAY (D x W x H mm)	DIMENSIONS EXCL. DRIP TRAY (D x W x H mm)	TAP TO COUNTER (T mm)
3b MIX Font 1000879	168 x 120 x 287	138 x 30 x 287	247

BOILERS

PRODUCT INFO NAME ORDER CODE	WATER TYPE		SIZE DIMENSIONS	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS	
	MULTI-TEMP	ADJUSTABLE TEMP	DIMENSIONS (D x W x H mm)	IMMEDIATE DRAW OFF	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS
MIX UC3 1000880	Y	Y	385 x 210 x 444	3L	28L	156	2.8kW	3/4" BSP
MIX UC8 1000887			385 x 210 x 617	8L				

PACKAGING

NAME ORDER CODE	PACKAGING DIMENSIONS (L x W x H mm)	PACKED WEIGHT	QTY / PALLET
3b MIX Font 1000879	290 x 570 x 215	2kg	30
MIX UC3 1000880	450 x 290 x 540	11kg	18
MIX UC8 1000887	450 x 290 x 700	14kg	24



# HOT WATER

COUNTERTOP PUSH BUTTON



# MIX COUNTERTOP MULTI-TEMP WATER BOILERS/PUSH BUTTON

MIX PB3 1000870	MIX PB8 1000875	DIMENSIONS
		
<ul style="list-style-type: none"> <li>&gt; 3 or 8 litre options</li> <li>&gt; Up to 70% more energy-efficient</li> <li>&gt; Removable drip tray</li> </ul>	<ul style="list-style-type: none"> <li>&gt; 28 litre output per hour</li> <li>&gt; 156 cups (180ml) per hour</li> </ul>	

SEE TABLE FOR  
PRODUCT DIMENSIONS

PROGRAMMABLE FOR ON-DEMAND AND ACCURATE WATER DELIVERY IN THREE SEPARATE TEMPERATURES AND VOLUMES.

BOILERS

NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	DIMENSIONS (D x W x H mm)	TAP TO COUNTER (T mm)	PLUMBING REQS
MIX PB3 1000870	2.8kW	3L	435 x 210 x 421	126	3/4" BSP
MIX PB8 1000875		8L	435 x 210 x 592	127	

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
MIX PB3 1000870	11kg	450 x 290 x 540	24
MIX PB8 1000875	14kg	450 x 290 x 700	18



**HOT WATER**  
COUNTERTOP TAP



# MT BOILER RANGE

MT4 1000762	MT8 1000763	MT8F 1000763F	MTDT 1000764	MT25 1000765	MT30 1000766
					
<ul style="list-style-type: none"> <li>&gt; Insulated tank for minimal energy-loss</li> <li>&gt; 4, 8, 25, 30L options</li> <li>&gt; In-built filter option for 8L model</li> </ul>			<ul style="list-style-type: none"> <li>&gt; LED temperature display</li> <li>&gt; Removeable drip tray</li> <li>&gt; Dual Tap model for hot &amp; ambient water</li> </ul>		

ENERGY-EFFICIENT & RELIABLE COUNTERTOP WATER BOILERS WITH SLEEK LED TEMPERATURE DISPLAY.

BOILERS

NAME ORDER CODE	DIMENSIONS (D x W x H mm)	TAP TO DRIP TRAY (T mm)	TAP TO COUNTER (C mm)	IMMEDIATE DRAW OFF	L/HR	CUPS/HR	POWER REQS	PLUMBING REQS
MT4 1000762	436 x 202 x 464	238	300	4L	28L	156	2.8kW @200V	3/4" BSP
MT8 1000763	436 x 202 x 589			8L				
MT8F 1000763F				8L (hot)	28L (hot)	156 (hot)		
MTDT 1000764				25L	28L	156	2.8kW @230V	
MT25 1000765	270 x 270 x 690			30L	56L	311	5.6kW @230V	
MT30 1000766								

FILTER SPECS (1000763F ONLY)

NAME ORDER CODE	INITIAL FLOW VELOCITY	BLACK WATER	RESIDUAL CHLORINE REMOVAL	REMOVAL RATE OF TURBIDITY	COD REMOVAL RATE	SCALE INHIBITING RATIO	LIFETIME CAPACITY
MT8F Filter 8000781	≥3L/min	No visible black water	≥80%	≥30%	25%	≥50%	7200L

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
MT4 1000762	11kg	505 x 260 x 550	24
MT8 1000763	9.5kg	510 x 260 x 655	
MT8F 1000763F	10kg		
MTDT 1000764	9.5kg		
MT25 1000765	21kg	320 x 330 x 750	10
MT30 1000766			


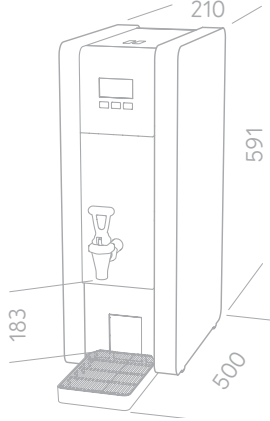
## OPTIONAL

HANDS-FREE URN TAP ADAPTER  
2100500



ASSOCIATED PRODUCT (SOLD SEPARATELY)

# MIX COUNTERTOP WATER BOILERS/TAP

MIX T8 1000871	DIMENSIONS
	
<ul style="list-style-type: none"> <li>&gt; 8 litres</li> <li>&gt; Vacuum insulated tank for up to 70% more energy-efficiency</li> <li>&gt; Removable drip tray</li> </ul>	<ul style="list-style-type: none"> <li>&gt; 28 litre output per hour</li> <li>&gt; 156 cups (180ml) per hour</li> <li>&gt; Built-in water filter</li> </ul>

HIGHLY ACCURATE AND ENERGY-EFFICIENT BOILER WITH BUILT-IN FILTER FOR ADDED QUALITY CONTROL.

BOILER


NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	DIMENSIONS (D x W x H mm)	TAP TO COUNTER (T mm)	PLUMBING REQS
MIX T8 1000871	2.8kW	8L	500 x 210 x 591	183	3/4" BSP

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
MIX T8 1000871	14kg	450 x 290 x 700	18

OPTIONAL

HANDS-FREE URN TAP ADAPTER  
2100500



ASSOCIATED PRODUCT (SOLD SEPARATELY)

# ECOBOILER COUNTERTOP WATER BOILERS/TAP

ECOBOILER T5 1000660	ECOBOILER T10 1000661	ECOBOILER T20 1000662	ECOBOILER T30 1000663	DIMENSIONS
				
<ul style="list-style-type: none"> <li>&gt; 5, 10, 20 or 30 litre options</li> <li>&gt; Easy to descale</li> <li>&gt; Removeable drip tray</li> </ul>		<ul style="list-style-type: none"> <li>&gt; Made from 95% recyclable materials</li> <li>&gt; Energy-efficient with precise temperature</li> </ul>		

SEE TABLE FOR  
PRODUCT DIMENSIONS

BOILERS

NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	L/HR	CUPS (180ml)/HR	DIMENSIONS (D x W x H mm)	TAP TO COUNTER (T mm)	PLUMBING REQS
Ecoboiler T5 1000660	2.8kW	5L	28L	156	515 x 210 x 465	185	3/4" BSP
Ecoboiler T10 1000661		10L			463 x 210 x 590		
Ecoboiler T20 1000662		20L			570 x 240 x 690		
Ecoboiler T30 1000663	5.6kW	30L	56L	311	570 x 300 x 690		

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Ecoboiler T5 1000660	10kg	290 x 550 x 555	18
Ecoboiler T10 1000661	12.5kg	290 x 680 x 550	
Ecoboiler T20 1000662	19kg	600 x 350 x 840	10
Ecoboiler T30 1000663	22kg	600 x 380 x 840	

## OPTIONAL

### HANDS-FREE URN TAP ADAPTER 2100500



ASSOCIATED PRODUCT (SOLD SEPARATELY)

TAP BOILERS IN A RANGE OF VOLUMES FOR CATERING LOCATIONS SUCH AS CAFÉS, HOTELS, RESTAURANTS AND CANTEENS.




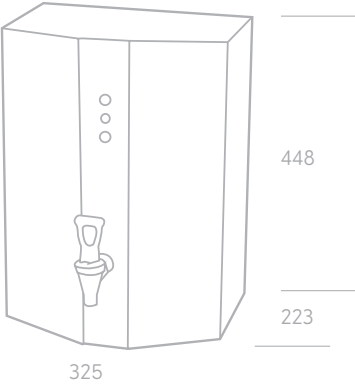
merco



ecobottle

HOT

# ECOBOILER WALL MOUNT

ECOBOILER WALL MOUNT 1000671	DIMENSIONS
	
<ul style="list-style-type: none"> <li>&gt; 133 cups (180ml) per hour</li> <li>&gt; Wall mounted to take up minimal space</li> </ul>	

**BOILER**

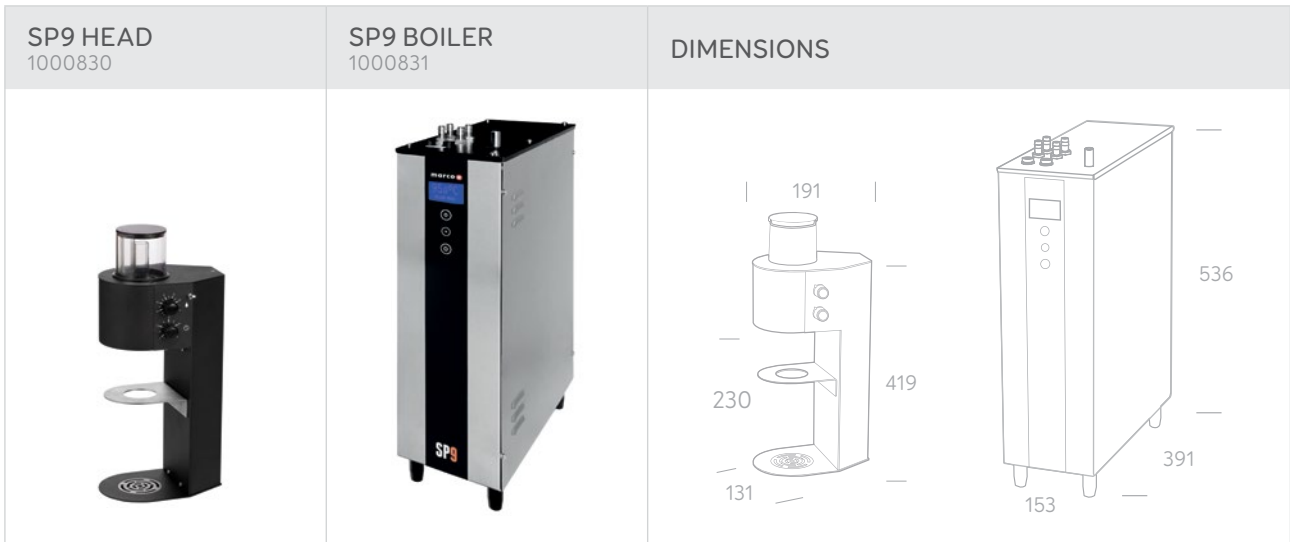
NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	L/HR	DIMENSIONS (D x W x H mm)	TAP TO COUNTER (T mm)	PLUMBING REQS
Ecoboiler WMT 5 1000671	2.4kW	5L	24L	223 x 325 x 448	—	3/4" BSP

**PACKAGING**

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Ecoboiler WMT5 1000671	22kg	330 x 410 x 480	16

# COFFEE





**SINGLE-SERVE UNDERCOUNTER PRECISION BREWER.**

BOILERS & HEADS

NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	CUPS (180ml) PER HOUR	HEAD DIMENSIONS (D x W x H mm)	UNDERCOUNTER BOILER DIMENSIONS (D x W x H mm)	TAP TO COUNTER (mm)	PLUMBING REQS
SP9 Single 1000832	2.4kW	4L	25	191 x 131 x 420	395 x 155 x 565	230	3/4" BSP
SP9 Single (White) 1000832(W)							
SP9 Twin 1000833			50	191 x 131 x 420 (per head)			
SP9 Twin (White) 1000833(W)							

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
SP9 Single 1000832	4.5kg (head) + 14.1kg (boiler) Total: 18.6kg (2 boxes)	585 x 290 x 216 (head) 510 x 270 x 715 (boiler)	12
SP9 Single (White) 1000832(W)			
SP9 Twin 1000833	4.5kg (per head) + 14.1kg (boiler) Total: 23kg (3 boxes)	585 x 290 x 216 (head x2) 510 x 270 x 715 (boiler)	
SP9 Twin (White) 1000833(W)			

**GOOD TO KNOW** SP9 Single / SP9 Single White [1000832 / 1000832(W)] is packed and shipped in two boxes, SP9 Twin / SP9 Twin White [1000833 / 1000833(W)] is packed and shipped in three boxes.

<b>JET 6 2.8kW</b> 1000851 <b>JET 6 5.6kW</b> 1000850	<b>JET TWIN</b> 1000855	<b>DIMENSIONS</b>	
			
<ul style="list-style-type: none"> <li>&gt; Single (6 litre) or Twin (12 litre) options</li> <li>&gt; Pre-set recipe and volume options</li> <li>&gt; Basket safety lock during brewing</li> <li>&gt; Operator friendly and easy-to-use</li> </ul>		<ul style="list-style-type: none"> <li>&gt; Vacuum insulated urn for energy-efficiency and temperature retention</li> <li>&gt; Two power options</li> </ul>	

ASSOCIATED PRODUCTS  
(SOLD SEPARATELY)

REQUIRED	OPTIONAL	
<b>JET URN</b> 1700204	<b>JET GRINDER</b> 1000891	<b>HANDS-FREE URN TAP ADAPTER</b> 2100500
		

PRECISE,  
PROGRAMMABLE  
BATCH BREWER FOR  
HIGHER VOLUME  
REQUIREMENTS.

ACCESSORIES

NAME	ORDER CODE
Hands-Free Urn Tap Adapter	2100500
Jet Filter Papers - Case of 500	8000151



BREWERS

PRODUCT INFO	PERFORMANCE SPECS	SIZE	PLUMBING & ELECTRICAL REQS		PACKAGING		
NAME ORDER CODE	FULL BREW	DIMENSIONS (D x W x H mm)	POWER @ 230V	PLUMBING REQS	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Jet 6 2.8kW 1000851	6L	462 x 303 x 840	2.8kW	3/4" BSP	24kg	500 x 400 x 900	6
Jet 6 5.6kW 1000850			5.6kW				
Jet Twin 1000855	6L (per urn)	462 x 614 x 837			28kg	500 x 710 x 920	2

ACCESSORIES

PRODUCT INFO	SIZE	PACKAGING		
NAME ORDER CODE	DIMENSIONS (D x W x H mm)	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Jet Grinder 1000891	370 x 188 x 559	25kg	580 x 300 x 800	12
Jet Urn 1700204	420 x 245 x 570	7kg	640 x 310 x 440	16




BRU F45M / F45A 1000900 / 1000901	BRU F60M / F60A 1000902 / 1000903	DIMENSIONS
		
<ul style="list-style-type: none"> <li>&gt; 1.8 jug or 2.2 litre flask options</li> <li>&gt; Manual and automatic fill options</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Improved sprayhead performance</li> <li>&gt; Simple set up, service and refurb</li> </ul>	

SEE TABLE FOR  
PRODUCT DIMENSIONS

ENERGY-EFFICIENT AND EASY TO USE SMALL BATCH BREWERS FOR CANTEENS, COFFEE SHOPS, BUSINESSES OR CONFERENCES.

ASSOCIATED PRODUCTS (SOLD SEPARATELY)

REQUIRED
<b>AIRPOT 2.2L (FOR BRU F60M/F60A)</b> 1700179


<b>NAME ORDER CODE</b> 2.2l Airpot 1700179	<b>NAME ORDER CODE</b> BRU Filter Papers - Case of 1000 8000200
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ACCESSORIES PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
F45M Jug Manual Fill 1000900	8kg	600 x 250 x 507	24
F45A Jug Auto Fill 1000901			
F60M Flask Manual Fill 1000902	9kg	420 x 250 x 657	20
F60A Flask Auto Fill 1000903			

JUGS & FLASKS

NAME ORDER CODE	POWER @ 230V	BREW CAPACITY	DIMENSIONS (D x W x H mm)	PLUMBING REQS
F45M Jug Manual Fill 1000900	2.4kW	1.8L	365 x 214 x 446	—
F45A Jug Auto Fill 1000901				3/4" BSP
F60M Flask Manual Fill 1000902	2.2kW	2.2L	365 x 214 x 598	—
F60A Flask Auto Fill 1000903				3/4" BSP



COFFEE/HOT WATER

# QWIKBREW / MAXIBREW BOILER-BREWERS

**QWIKBREW SINGLE**  
1000379

**QWIKBREW 6**  
1000382

**DIMENSIONS**

- > Half and full brew feature
- > Separate coffee and hot water taps

**QWIKBREW TWIN**  
1000495

**MAXIBREW TWIN**  
1000465

**DIMENSIONS**

- > 2 coffee urns
- > Half and full brew feature
- > Separate coffee and hot water taps

SEE TABLE FOR  
PRODUCT DIMENSIONS

HIGHLY CONVENIENT BOILER AND BREWER COMBO, IDEAL FOR HIGH VOLUME CATERING LOCATIONS SUCH AS HOTELS, CANTEENS, BANQUETS AND CONFERENCES.

BOILER-BREWERS

NAME ORDER CODE	POWER @ 230V	DIMENSIONS (D x W x H mm)	TAP TO DRIPTRAY (T mm)	COFFEE		WATER			PLUMBING REQS
				BREW CAPACITY	CUPS (180ml) PER HOUR	IMMEDIATE DRAW OFF	L/HR	CUPS (180ml) PER HOUR	
Qwikbrew Single 1000379	2.8kW	577 x 362 x 760	176	5.5L	189	50L	28L	156	3/4" BSP
Qwikbrew 6 1000382	5.6kW						56L	311	
Qwikbrew Twin 1000495		618 x 650 x 752	5.5L x 2	377	84L	467			
Maxibrew Twin 1000465	8.4kW, 3 phase (400v)	630 x 762 x 868	185	12L x 2	529				

ACCESSORIES

NAME ORDER CODE
QB FILTER PAPER 350-152 (52GSM) 8000150
MAXI FILTER PAPER 6L 437-203 (52GSM) 8000205

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H mm)	QTY / PALLET
Qwikbrew Single 1000379	31kg	870 x 700 x 460	6
Qwikbrew 6 1000382			
Qwikbrew Twin 1000495	40kg	750 x 550 x 850	1
Maxibrew Twin 1000465	50kg	850 x 850 x 650	

PACKAGING

# INSTALLATION & COUNTER CLEARANCE GUIDES

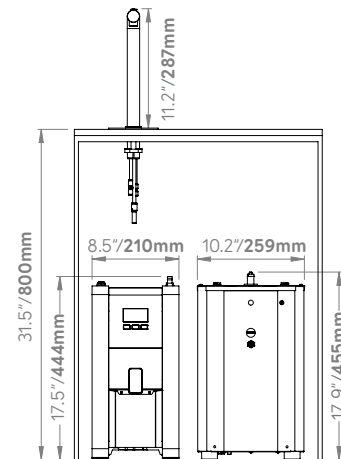
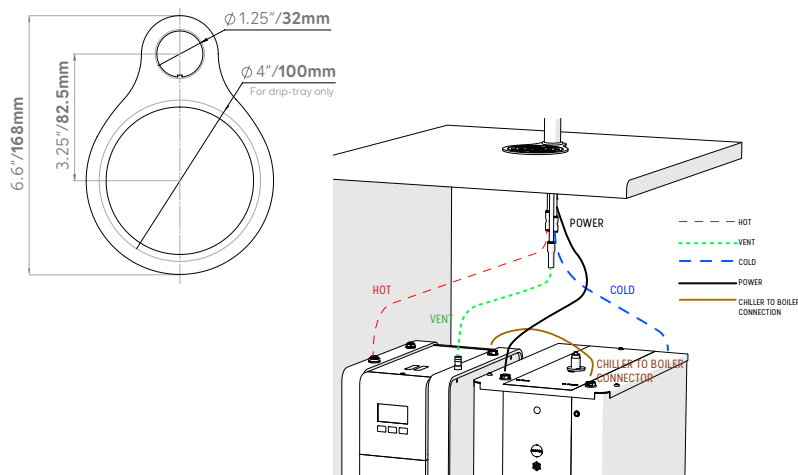


Only qualified technicians should carry out the installation and maintenance of Marco equipment. For full installation guides and service manuals visit [www.marco beveragesystems.com](http://www.marco beveragesystems.com)

## FRIIA HOT/COLD & FRIIA HOT/COLD/SPARKLING

### COUNTER CUT-OUT WITH DRIP TRAY

FRIIA HC 1000864  
FRIIA HCS 1000865



### VENTILATION REQUIREMENTS

**FRONT VENTILATION:** Ventilation grilles cut out of standard cabinet door.

**SIDE VENTILATION:** Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

**BASE VENTILATION:** Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- > At least 2 x vents 260mm/10.2" w x 65mm/2.5 h
- > The cabinet may be ventilated in many ways provided there are cut outs placed near the base and another near the top of the cabinet to take advantage of natural circulation.

### UNPACKING INSTRUCTIONS

- > The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- > Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- > Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- > The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to the 3/4" BSP fitting to connect the supplied 3/8" hose.
- > Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- > In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- > If the filter is new, turn on water and flush at least 10 litres (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- > To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

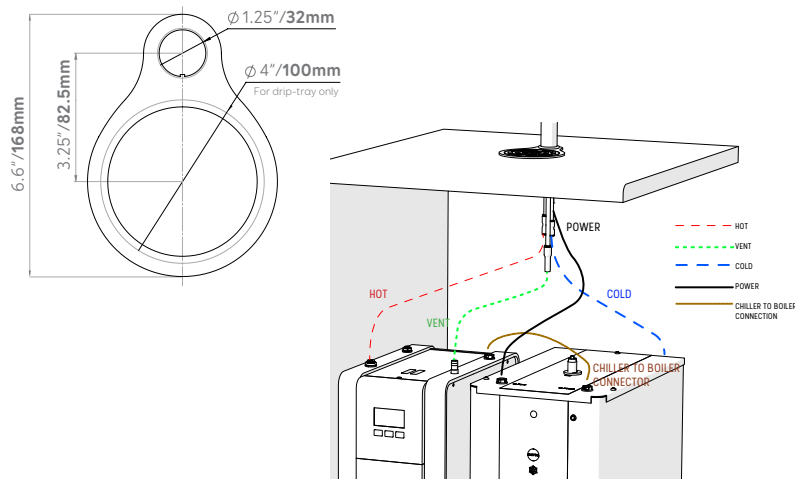
### OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- > Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- > Check that all installation procedures have been carried out.
- > Ensure water inlet is open.
- > Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- > Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- > When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- > Once water and CO<sub>2</sub> are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- > On the pressure reducer knob, adjust CO<sub>2</sub> pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO<sub>2</sub> pressure.
- > To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- > At this point you can dispense water.

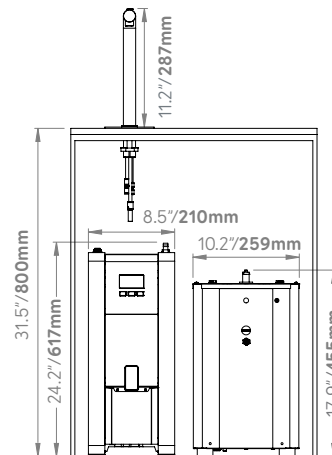
# FRIIA HC PLUS & FRIIA HCS PLUS

## FRIIA HOT/COLD PLUS & FRIIA HOT/COLD/SPARKLING PLUS

### COUNTER CUT-OUT WITH DRIP TRAY



FRIIA HC PLUS 1000866  
FRIIA HCS PLUS 1000867



### VENTILATION REQUIREMENTS

**FRONT VENTILATION:** Ventilation grilles cut out of standard cabinet door.

**SIDE VENTILATION:** Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

**BASE VENTILATION:** Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- > At least 2 x vents 260mm/10.2" w x 65mm/2.5 h

### UNPACKING INSTRUCTIONS

- > The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- > Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- > Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- > The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing and water regulations.

- > Fit a stop valve on a cold water line and attach a 3/8" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve).
- > Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- > In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- > If the filter is new, turn on water and flush at least 10 litres (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- > To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

### OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- > Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- > Check that all installation procedures have been carried out.
- > Ensure water inlet is open.
- > Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- > Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- > When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- > Once water and CO<sub>2</sub> are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- > On the pressure reducer knob, adjust CO<sub>2</sub> pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO<sub>2</sub> pressure.
- > To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- > At this point you can dispense water.

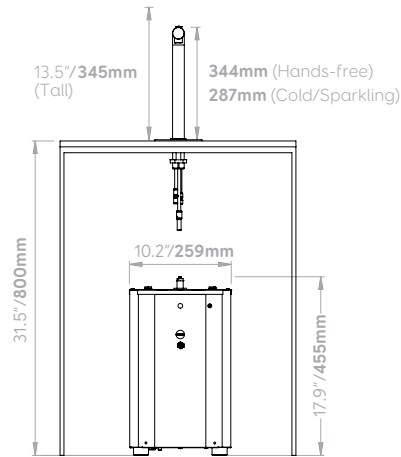
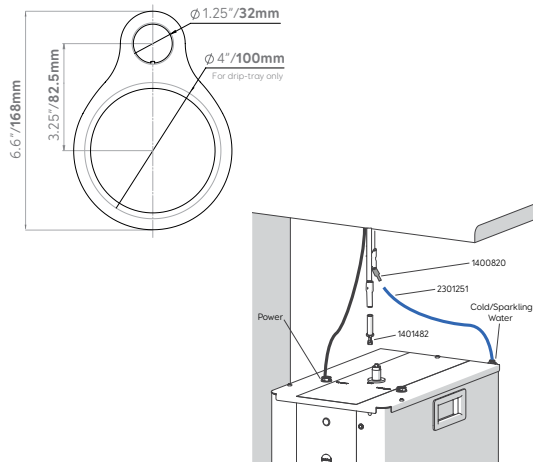
# FRIIA C, FRIIA CS & FRIIA C HANDS-FREE

## FRIIA COLD, FRIIA COLD/SPARKLING & FRIIA C HANDS-FREE

### COUNTER CUT-OUT WITH DRIP TRAY

FRIIA C 5000860  
 FRIIA C Tall 5000863  
 FRIIA C Hands-Free 5000857

FRIIA CS 5000862  
 FRIIA CS Tall 5000865



### VENTILATION REQUIREMENTS

**FRONT VENTILATION:** Ventilation grilles cut out of standard cabinet door.

**SIDE VENTILATION:** Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

**BASE VENTILATION:** Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- > At least 2 x vents 260mm/10.2" w x 65mm/2.5 h
- > The cabinet may be ventilated in many ways provided there are cut outs placed near the base and another near the top of the cabinet to take advantage of natural circulation.

### UNPACKING INSTRUCTIONS

- > The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- > Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- > Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- > The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to the 3/4" BSP fitting to connect the supplied 3/8" hose.
- > Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- > In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- > If the filter is new, turn on water and flush at least 10 litres (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- > To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

### OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

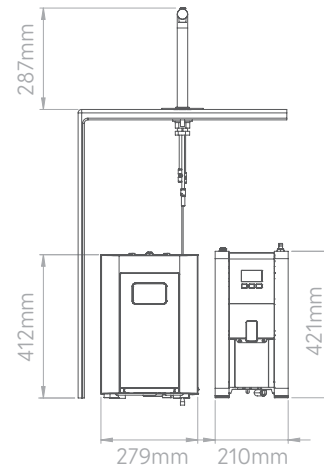
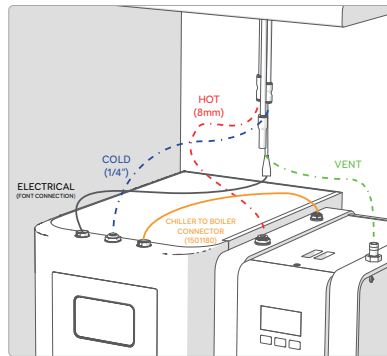
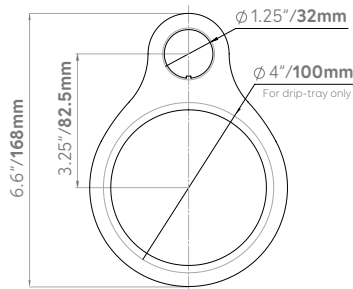
- > Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- > Check that all installation procedures have been carried out.
- > Ensure water inlet is open.
- > Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- > Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- > When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- > Once water and CO<sub>2</sub> are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- > On the pressure reducer knob, adjust CO<sub>2</sub> pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO<sub>2</sub> pressure.
- > To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- > At this point you can dispense water.

# FRIIA LITE HCS & FRIIA LITE HC

## FRIIA LITE HOT/COLD/SPARKLING & FRIIA LITE HOT/COLD

### COUNTER CUT-OUT WITH DRIP TRAY

FRIIA LITE HCS 5000203  
FRIIA LITE HC 5000204



### VENTILATION REQUIREMENTS

**FRONT VENTILATION:** Ventilation grilles cut out of standard cabinet door.

**SIDE VENTILATION:** Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

**BASE VENTILATION:** Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h

### UNPACKING INSTRUCTIONS

- > The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- > Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- > Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- > The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.

- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to the 3/4" BSP fitting to connect the supplied 3/8" hose.
- > Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- > In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- > If the filter is new, turn on water and flush at least 10 litres (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- > To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

### BEFORE USING CHILLER

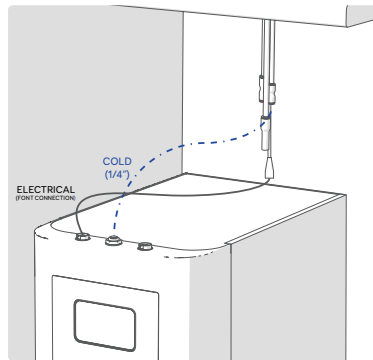
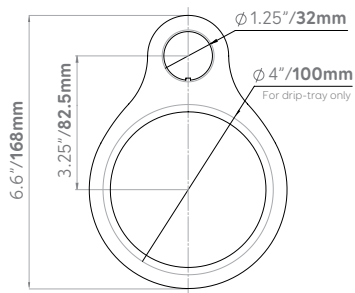
- > Before connecting the chiller to the power source, let it stand upright for approximately 2-3 hours, this will reduce the possibility of a malfunction.
- > Check that all installation procedures have been carried out.
- > Ensure water inlet is open.
- > Ensure CO<sub>2</sub> valve is full stop.
- > Before supplying power to the chiller check water and CO<sub>2</sub> lines do not leak.
- > Plug the chiller into a suitable socket and turn the Cooling Switch on the rear of the chiller to the ON position.
- > When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- > If using an external CO<sub>2</sub> Cylinder, on the pressure reducer knob, adjust CO<sub>2</sub> pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO<sub>2</sub> pressure.
- > The chiller will take approximately 70-120 minutes to get down to temperature depending on the temperature of your incoming water. The blue light on the front of the chiller remains flashing during chilling.
- > Once the blue light stops flashing and remains solid the chiller is down to temperature and at this point you can dispense water.
- > To enable the filling of lines, push the front buttons in the following order: sparkling water, cold water & hot water until the flows appear.
- > At this point you can dispense water.



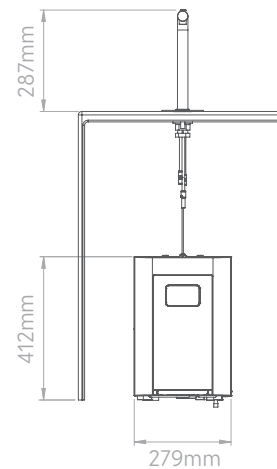
# FRIIA LITE CS & FRIIA LITE CS TALL

## FRIIA LITE COLD/SPARKLING

### COUNTER CUT-OUT WITH DRIP TRAY



FRIIA LITE CS 5000206  
FRIIA LITE CS TALL 5000207



### VENTILATION REQUIREMENTS

**FRONT VENTILATION:** Ventilation grilles cut out of standard cabinet door.

**SIDE VENTILATION:** Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

**BASE VENTILATION:** Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h

### UNPACKING INSTRUCTIONS

- > The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- > Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- > Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- > The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.

- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to the 3/4" BSP fitting to connect the supplied 3/8" hose.
- > Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- > In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- > If the filter is new, turn on water and flush at least 10 litres (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- > To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

### BEFORE USING CHILLER

- > Before connecting the chiller to the power source, let it stand upright for approximately 2-3 hours, this will reduce the possibility of a malfunction.
- > Check that all installation procedures have been carried out.
- > Ensure water inlet is open.
- > Ensure CO<sub>2</sub> valve is full stop.
- > Before supplying power to the chiller check water and CO<sub>2</sub> lines do not leak.
- > Plug the chiller into a suitable socket and turn the Cooling Switch on the rear of the chiller to the ON position.
- > When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- > If using an external CO<sub>2</sub> Cylinder, on the pressure reducer knob, adjust CO<sub>2</sub> pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO<sub>2</sub> pressure.
- > The chiller will take approximately 70-120 minutes to get down to temperature depending on the temperature of your incoming water. The blue light on the front of the chiller remains flashing during chilling.
- > Once the blue light stops flashing and remains solid the chiller is down to temperature and at this point you can dispense water.
- > To enable the filling of lines, push the front buttons in the following order: sparkling water, cold water & hot water until the flows appear.
- > At this point you can dispense water.

# FRIIA LITE CO<sub>2</sub> INSTALLATION PROCEDURE

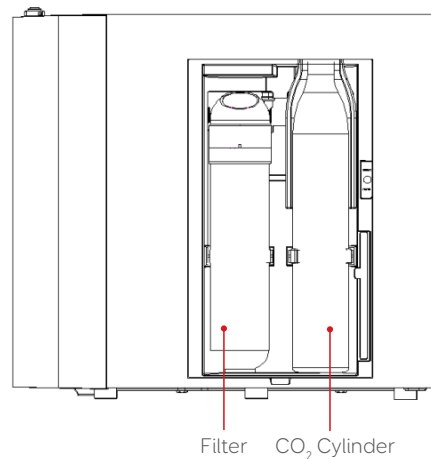
## FRIIA LITE

### CO<sub>2</sub> INSTALLATION PROCEDURE

There are two CO<sub>2</sub> install options with this chiller, either an inbuilt 360-410gr/60L gas cylinder or an external CO<sub>2</sub> cylinder.

#### INTERNAL GAS CYLINDER

- > Open the side door.
- > Install the CO<sub>2</sub> cylinder into the machine.
- > A compatible gas cylinder to use is the Sodastream 60L cylinder: [sodastream.co.uk/pages/co2-gas-cylinders](http://sodastream.co.uk/pages/co2-gas-cylinders)



#### EXTERNAL GAS CYLINDER

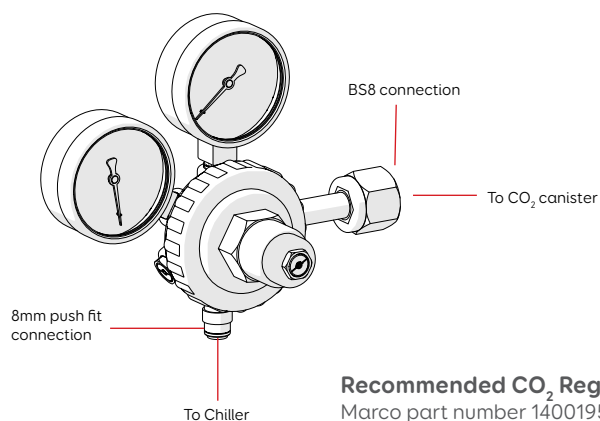
- > The machine has an external gas connection for 8mm hose (not provided) in the rear; you must supply appropriate pressure gas (0.4MPa). Only use super-dry, food grade CO<sub>2</sub>.
- > Before connecting the pressure reducer to the gas cylinder, always vent any dirt from the valve. Close the cylinder valve after few seconds.

#### GAS CYLINDER LOCATION

To prevent the risk of injury or damage the CO<sub>2</sub> cylinder must always be kept in a vertical position against a wall, held in place by a chain and fixed to a bracket. Do not expose the bottle to heat sources or very low temperatures.

#### PRESSURE REDUCERS

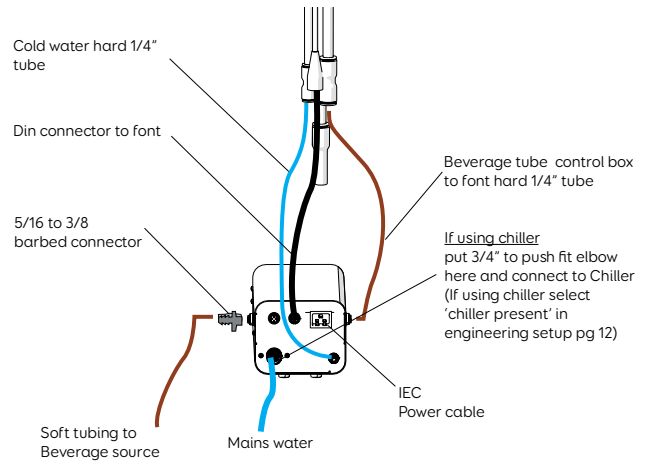
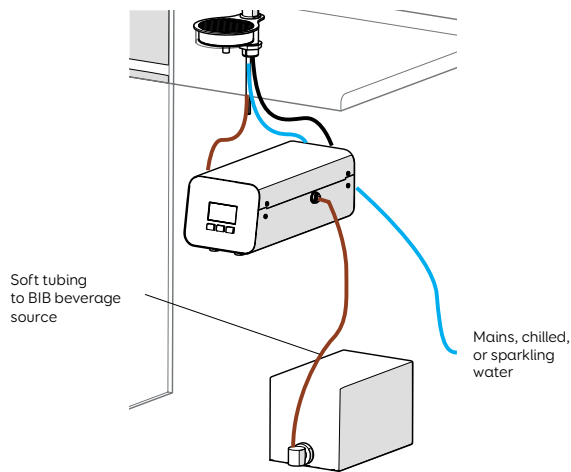
- > There are different type of CO<sub>2</sub> cylinder available. Always use a pressure reducer suitable for the type of valve on the cylinder. If you use CO<sub>2</sub>, especially in a small area, ventilate the contaminated area at once.
- > We advise using a Dual gauge CO<sub>2</sub> regulator, Marco part number 1400195.
- > Check for leaks using a solution of soapy water.



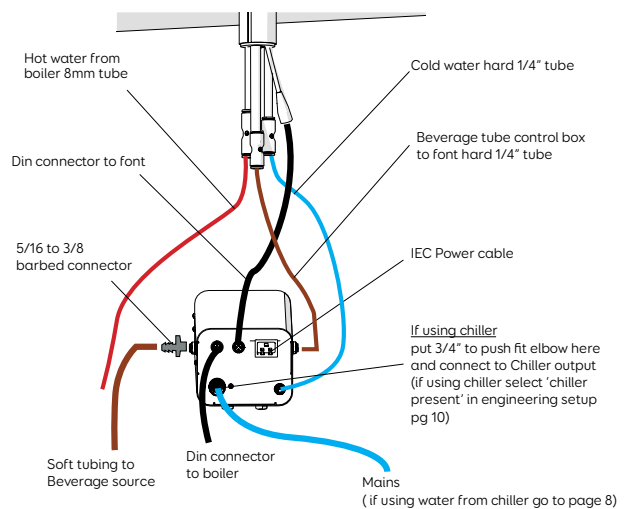
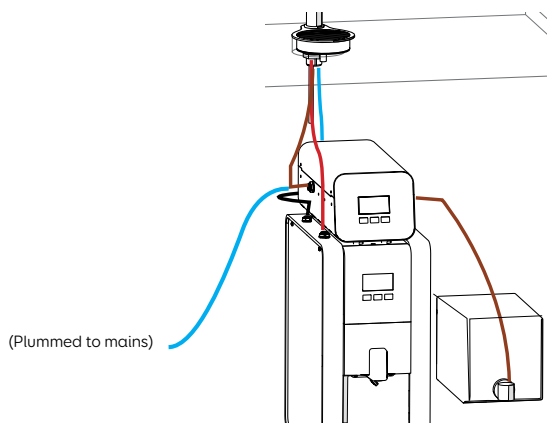
## POUR'D

### POUR'D CONCENTRATE 3B 5000940C3B

#### Mains Water or Chilled Water from FRIIA

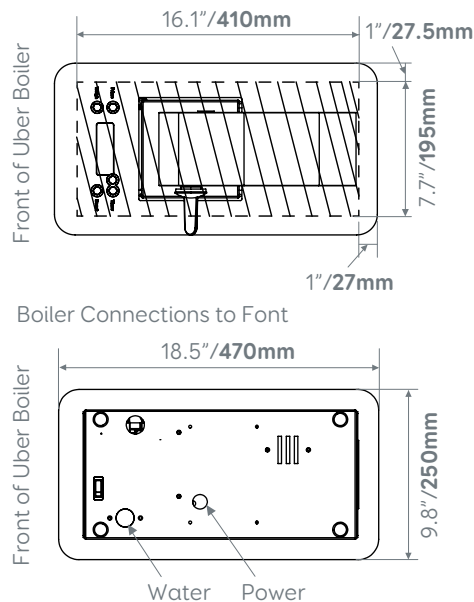


#### Mains Water + Hot Water Boiler

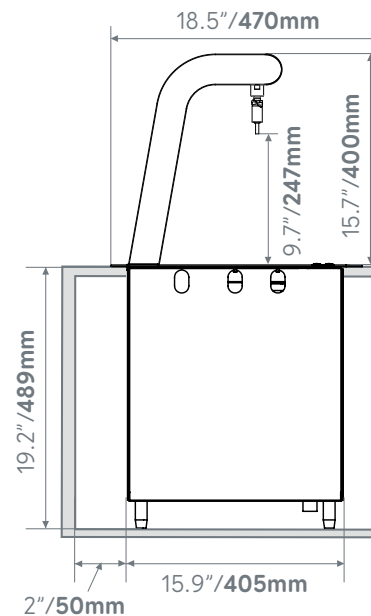


## ÜBER BOILER

### COUNTER CUT-OUT



### ÜBER BOILER 1000680



#### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

#### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

#### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.
- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.

- > Turn on water and check for leaks.
- > This equipment must be installed with adequate backflow protection to comply with all applicable federal, state and local codes.

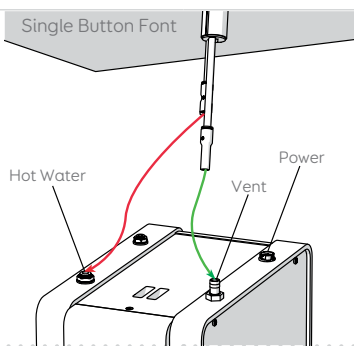
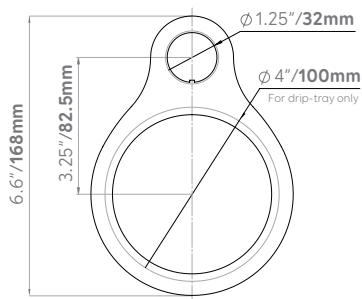
#### OPERATING BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into an appropriate electrical supply and press power button located under the bottom of the tank unit.
- > The boiler unit will then take in water to the middle level probe and then commence heating.
- > The display will show PRIME FILL and the TANK TEMP will show the temperature of the water in the tank.
- > Once the temperature reaches the value set as standby the boiler will continue filling the tank in short bursts to maintain constant temperature.
- > The display will show PRIME READY at this stage and the BOOST button will be enabled.
- > Once the water level in the tank has reached the high level probe (full) the heater will turn off and display will show PRIME READY FULL.
- > The boiler is now ready for use.

# 1B UNA FONT WITH UNDERCOUNTER WATER BOILERS

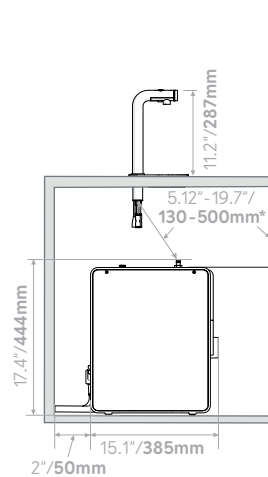
## 1 BUTTON UNA FONT WITH MIX UC3/UC8

### COUNTER CUT-OUT WITH DRIP TRAY



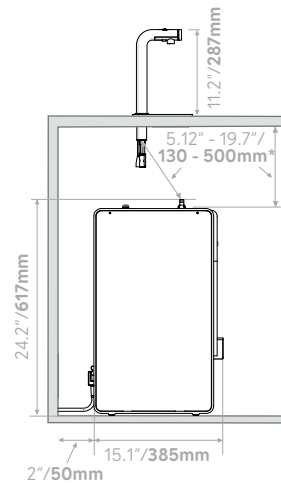
### 1b UNA FONT 1000859

#### MIX UC3 1000880



\* Hosing should be trimmed to ensure continuous drop from font to boiler

#### MIX UC8 1000887



\* Hosing should be trimmed to ensure continuous drop from font to boiler

### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.

- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- > Turn on water and check for leaks.

### OPERATING BOILER FOR THE FIRST TIME

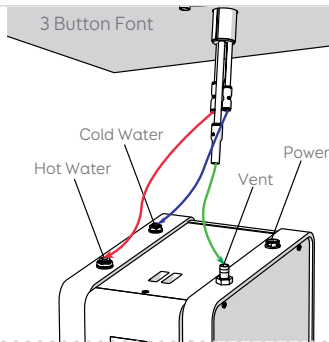
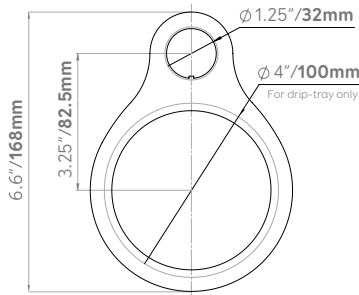
- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into suitable socket.
- > Turn on the power switch.
- > The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins).
- > The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- > The boiler may now be used to dispense Hot Water to the preset factory settings.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

# MIX 3B FONT WITH UNDERCOUNTER WATER BOILERS

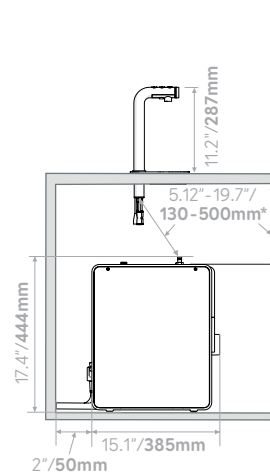
## MIX 3 BUTTON FONT WITH MIX UC3/UC8

### COUNTER CUT-OUT WITH DRIP TRAY



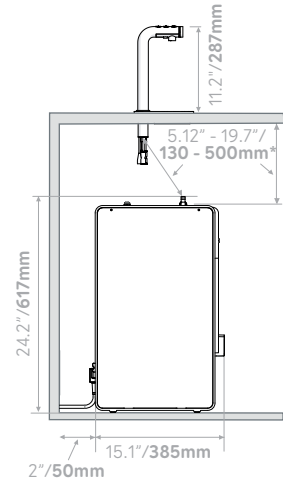
### MIX 3b FONT 1000879

#### MIX UC3 1000880



\* Hosing should be trimmed to ensure continuous drop from font to boiler

#### MIX UC8 1000887



\* Hosing should be trimmed to ensure continuous drop from font to boiler

### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.

- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- > Turn on water and check for leaks.

### OPERATING BOILER FOR THE FIRST TIME

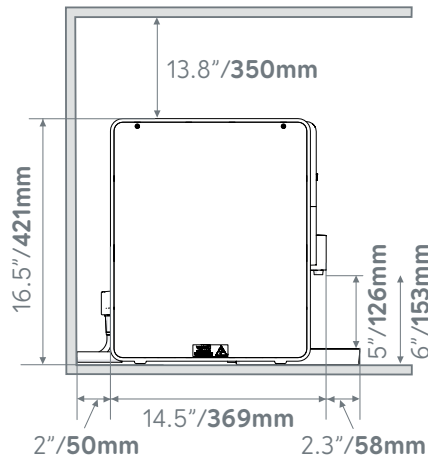
- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into suitable socket.
- > Turn on the power switch.
- > The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins).
- > The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- > The boiler may now be used to dispense Hot Water to the preset factory settings.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

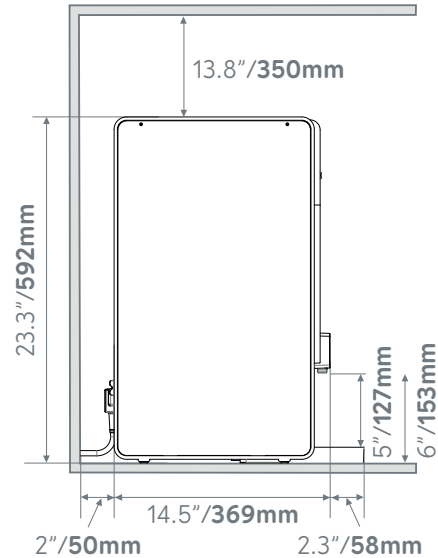
# MIX COUNTERTOP MULTI-TEMP WATER BOILERS/PUSH BUTTON

## MIX PB3 & MIX PB8

### MIX PB3 1000870



### MIX PB8 1000875



#### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

#### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

#### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.

- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- > Turn on water and check for leaks.

#### OPERATING BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into suitable socket.
- > Turn on the power switch.
- > The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins).
- > The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- > The boiler may now be used to dispense Hot Water to the preset factory settings.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

MT BOILERS	
MT4 1000762	MT8 1000763
MTDT 1000764	MT8F 1000763F
MT25 1000765	MT30 1000766

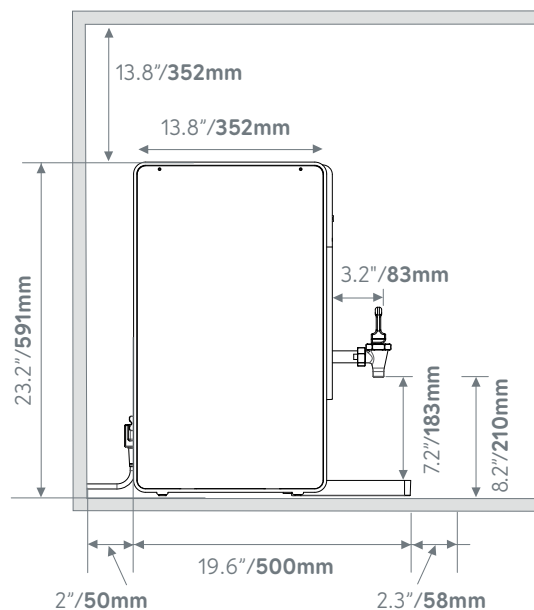
<p><b>VENTILATION REQUIREMENTS</b></p> <p>50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.</p> <p><b>ELECTRICAL INSTALLATION PROCEDURE</b></p> <p>Electrical specification: 2.8kW 200-230Vac 50Hz. When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.</p> <p><b>PLUMBING INSTALLATION PROCEDURE</b></p> <ul style="list-style-type: none"> <li>&gt; Ensure that the equipment is installed according to local plumbing &amp; water regulations.</li> <li>&gt; Mains water pressure required (limits): 100-500kPa, 0.1-0.5MPa (14.5-72.5psi).</li> <li>&gt; Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting (e.g. 3/4" x 1/2" or washing machine type stop valve).</li> <li>&gt; Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.</li> <li>&gt; Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.</li> <li>&gt; Turn on water and check for leaks.</li> </ul> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>&gt; Using a non-food grade hose (e.g. a washing machine hose) will usually result in off tastes &amp; smells in the water and can possibly be toxic.</li> <li>&gt; Do not connect the machine to pure reverse osmosis water or other aggressive types of water.</li> </ul>	<p><b>OPERATING BOILER FOR THE FIRST TIME</b></p> <ul style="list-style-type: none"> <li>&gt; Check that all installation procedures have been carried out.</li> <li>&gt; Ensure water valve is connected</li> <li>&gt; Plug in the IEC connector to the boiler.</li> <li>&gt; On models with a filter, connect the filter.</li> <li>&gt; Plug boiler into suitable socket.</li> <li>&gt; The boiler will power up.</li> <li>&gt; The screen will show the software revision.</li> <li>&gt; The machine will then fill with water and the display will flash between E-2 &amp; the current temperature of the tank, until the water has reached the low level probe, then it will show the current water temperature.</li> <li>&gt; The default temperature is 95°C.</li> <li>&gt; Once the machine is up to temperature the boiler is now ready for use.</li> </ul> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>&gt; Because the boiler is electronically controlled no priming is necessary.</li> <li>&gt; The element cannot switch on until a safe level of water is reached.</li> </ul>
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# MIX COUNTERTOP WATER BOILERS/TAP

## MIX T8

MIX T8 1000871



### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.
- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- > Turn on water and check for leaks.

### OPERATING BOILER FOR THE FIRST TIME

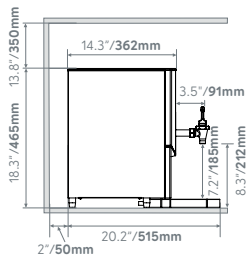
- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into suitable socket.
- > Turn on the power switch.
- > The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins).
- > The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- > The boiler may now be used to dispense Hot Water to the preset factory settings.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

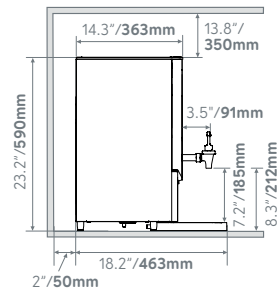
# ECOBOILER COUNTERTOP WATER BOILERS/TAP

## ECOBOILER T5, T10, T20, T30

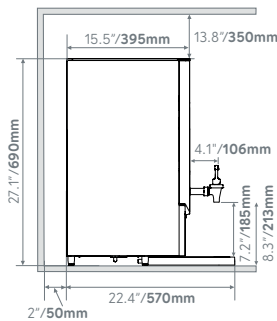
### ECOBOILER T5 1000660



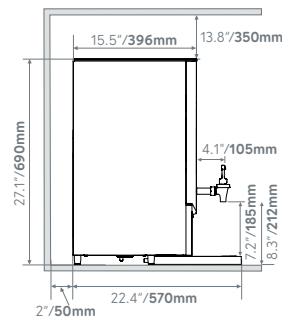
### ECOBOILER T10 1000661



### ECOBOILER T20 1000662



### ECOBOILER T30 1000663



#### VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

#### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

#### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Connect straight tailpiece of the hose to the stop valve fitting. Make sure that the pre-attached sealing washer is fitted.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.

- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- > Turn on water and check for leaks.

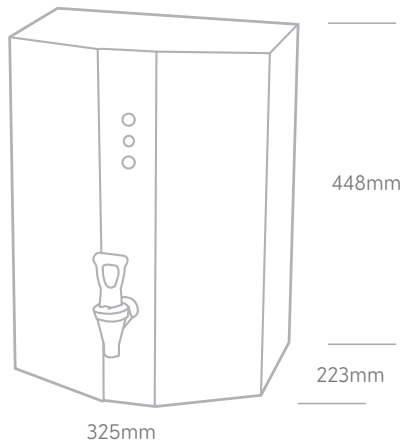
#### OPERATING BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Ensure water valve is on.
- > Plug boiler into a suitable socket and press power button on the front of the machine marked 'Power'.  
**NOTE:** On the T5 the 'Power' button light also acts as the "Ready/Status" indicator.
- > The "power on" light will glow green and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready/Status" light will cycle two red flashes while the machine is filling to the safe level.
- > Whilst the machine is above the safe level and filling, the "Ready/Status" light will glow orange.
- > The "Ready/Status" light will glow green when the machine is both full and up to normal operating temperature, allow approx 15 minutes.
- > The boiler is now ready for use.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

## ECOBOILER WMT5

ECOBOILER WMT5 1000671



### ELECTRICAL INSTALLATION PROCEDURE

- > Electrical specification: 2.4kW-230V-50Hz.
- > Suitable fusing for a 2.4-3 kW circuit.
- > Ensure the machine is fully earthed.

### PLUMBING INSTALLATION PROCEDURE

**NOTE:** Marco recommends that this machine be positioned over a counter with a drainage facility. Marco cannot be held responsible for any flood damages.

- > Mains water pressure required (limits): 5 - 50psi (35 - 345kPa).
- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).
- > Connect the hose to the inlet valve of the boiler (again 3/4" BSP). The orientation of the tail piece will vary depending on whether the machine is plumbed at the rear or at the underside.
- > Connect the other end of the inlet hose to the stop valve fitting. Make sure that the pre-attached sealing washer is fitted.
- > If the overflow tubing is pumped it must be pumped with a tundish device. If the overflow tubing is not pumped the overflow tube should stick out of the base of the machine.
- > Turn on water and check for leaks.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through.

### OPERATING BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Ensure water valve is on and there is power to the appliance.
- > The "Ready/Status" light will cycle two red flashes while the machine is filling to the safe level.
- > Whilst the machine is above the safe level and filling, the "Ready/Status" light will remain blank.
- > The "Ready/Status" light will glow green when the machine is both full and up to normal operating temperature.
- > The boiler is now ready for use.

**NOTE:** Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

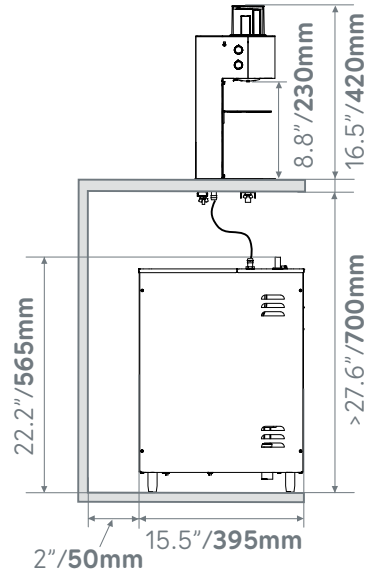
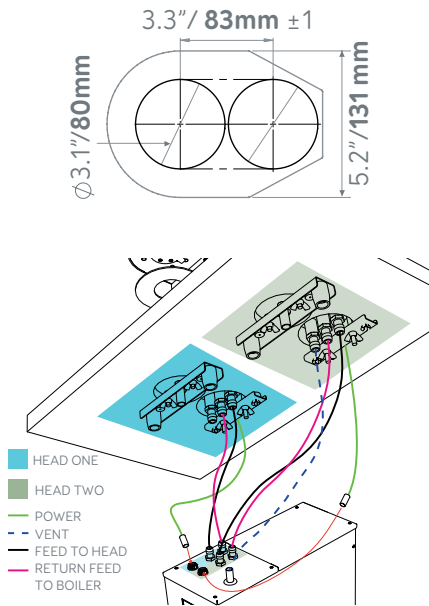
### ECO MODE OPERATION:

- > All ECO Boilers use high grade insulation and it is applied to give a significant energy usage improvement over a standard water boiler.
- > The ECO Boiler incorporates a ½ tank 'ECO Mode' function. To enable the 'ECO Mode' press the button located below the 'Ready' indicator so that the leaf symbol illuminates green.
- > This mode saves energy by minimising the energy wasted during machine down-time. **NOTE:** The ECO Mode is most effective in installations where the machine has a regular 'off' period.
- > To achieve the most benefit from the energy saving 'ECO Mode' on your ECO boiler unit the following method should be employed:
  - Towards the end of the boiler's operating period for a given day, switch the machine to ECO Mode.
  - Whilst maintaining water at 96°C, the machine tank will slowly drop to half full, where it will remain.
  - At the end of the machines operating period it should be turned 'off'.
  - During the 'off' period as there is less water in the tank there will be less energy lost to the surrounding environment, resulting in an energy saving.
  - To disable simply press the 'ECO Mode' button again so that the leaf symbol is not illuminated.

SP9 SINGLE-SERVE PRECISION BREWER

COUNTER CUT-OUT

SP9 SINGLE 1000832  
 SP9 TWIN 1000833



**VENTILATION REQUIREMENTS**

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

**ELECTRICAL INSTALLATION PROCEDURE**

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

**PLUMBING INSTALLATION PROCEDURE**

- > Ensure that the equipment is installed according to local plumbing and water regulations.
- > Mains water pressure required (limits): 14.5 - 145psi (100 - 1000kPa, 0.1 - 1MPa).
- > Requires inline water filter within your water specifications.
- > The machine is supplied with a 3/4" BSP connection.
- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, especially for new installations.
- > Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.

- > Turn on water and check for leaks.
- > The SP9 Head has a drip tray attached with a drain outlet which should be plumbed to waste.

**OPERATING BOILER FOR THE FIRST TIME**

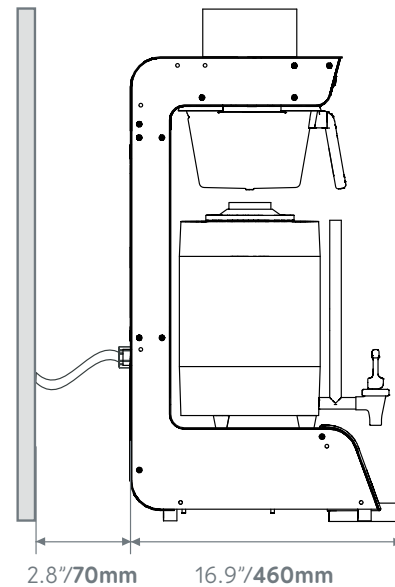
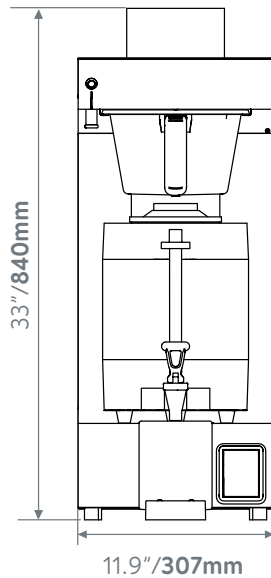
- > Check that all installation procedures have been carried out.
- > Ensure the water valve is on.
- > Plug in the SP9 Boiler to an appropriate electrical supply and press the power button on the front of the machine.
- > The light will glow green and the machine will fill to a safe level, above the elements, before heating.
- > The "Ready/Status" light will cycle two red flashes while the machine is filling to the safe level.
- > Whilst the machine is above the safe level and filling, the "Ready/Status" light will remain blank.
- > The "Ready/Status" light will glow green when the machine is both full and up to normal operating temperature.
- > The SP9 Boiler takes 15 minutes to heat up initially.
- > The SP9 Boiler is now ready for use.

**NOTE:** Because the machine is electronically controlled no priming is necessary.

## JET 6 BATCH BREWER

JET 6 2.8kW 1000851

JET 6 5.6kW 1000850



### VENTILATION REQUIREMENTS

- > Back: 70mm/2.7"
- > Sides: 50mm/1.9"

Clearance required around machine if installed in an enclosed cabinet.

### ELECTRICAL INSTALLATION PROCEDURE

**1000851** - 2.8kW/200-230V ac

When installing the machine, always observe the local regulations and standards. The standard machine is supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

**1000850** - 5.6kW/200-230V ac

When installing the machine, always observe the local regulations and standards. The 5.6kW machine is supplied with a three core electrical cord and should be connected to a 30 amp dedicated socket. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

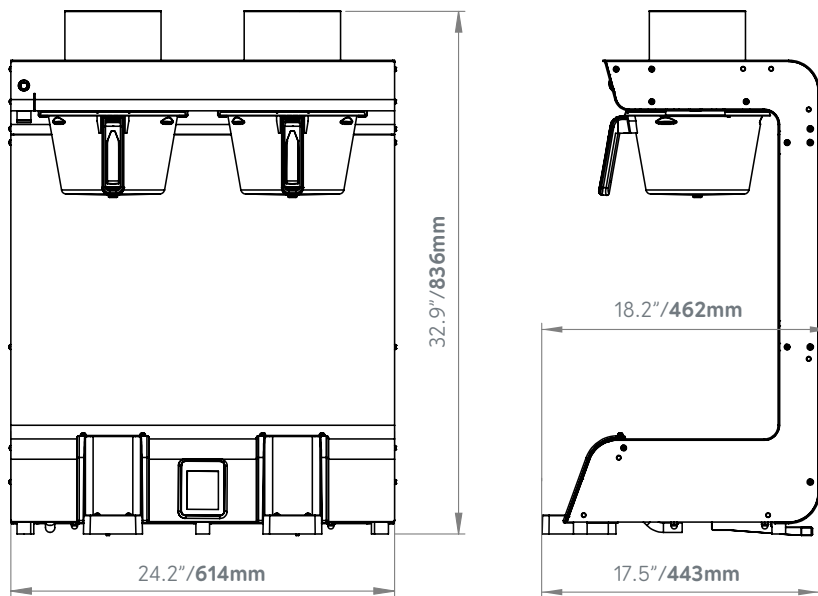
### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Fit a stop valve and suitable fitting on a cold water line (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).
- > The boiler requires a suitable food grade inlet hose with 3/4" BSP female elbow fitting which will attach to the underside of the machine.
- > Make sure that the pre-attached sealing washer is fitted on both ends.
- > Turn on the water to flush any impurities, dust etc. from the inlet hose and water pipe. Allow several gallons through.
- > Connect right-angled tailpiece of the hose to the inlet valve of the boiler (again 3/4" BSP). Make sure the sealing washer is fitted here again.
- > Turn on water and check for leaks.

**NOTE:** Using a non-food grade hose (e.g. a washing machine hose) will usually result in off-tastes & smells in the water, and can possibly be toxic.

## JET TWIN BATCH BREWER

JET TWIN 1000855



### VENTILATION REQUIREMENTS

- > Back: 70mm/2.7"
- > Sides: 50mm/1.9"

Clearance required around machine if installed in an enclosed cabinet.

### ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The 5.6kW machine is supplied with a three core electrical cord and should be connected to a 30 amp dedicated socket. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

### PLUMBING INSTALLATION PROCEDURE

- > Ensure that the equipment is installed according to local plumbing & water regulations.
- > Fit a stop valve and suitable fitting on a cold water line (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).
- > The boiler requires a suitable food grade inlet hose with 3/4" BSP female elbow fitting which will attach to the underside of the machine.

- > Make sure that the pre-attached sealing washer is fitted on both ends.
- > Turn on the water to flush any impurities, dust etc. from the inlet hose and water pipe. Allow several gallons through.
- > Connect right-angled tailpiece of the hose to the inlet valve of the boiler (again 3/4" BSP). Make sure the sealing washer is fitted here again.
- > Turn on water and check for leaks.

**NOTE:** Using a non-food grade hose (e.g. a washing machine hose) will usually result in off-tastes & smells in the water, and can possibly be toxic.

### OPERATING THE APPLIANCE FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Ensure the water valve is on. Plug the machine into an appropriate electrical supply and switch on the rocker switch under the machine. Follow the instructions on the screen.

BRU			
BRU F45M 1000900	BRU F45A 1000901	BRU F60M 1000902	BRU F60A 1000903
<p><b>PLUMBING INSTALLATION PROCEDURE</b></p> <ul style="list-style-type: none"> <li>&gt; Fit a stop valve and suitable fitting on a cold water line (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).</li> <li>&gt; The boiler requires a suitable food grade inlet hose with 3/4" BSP female elbow fitting which will attach to the underside of the machine.</li> <li>&gt; Make sure that the pre-attached sealing washer is fitted on both ends.</li> <li>&gt; Turn on the water to flush any impurities, dust etc. from the inlet hose and water pipe. Allow several gallons through.</li> </ul>		<ul style="list-style-type: none"> <li>&gt; Connect right-angled tailpiece of the hose to the inlet valve of the boiler (again 3/4" BSP). Make sure the sealing washer is fitted here again.</li> <li>&gt; Turn on water and check for leaks.</li> </ul> <p><b>NOTE:</b> Using a non-food grade hose (e.g. a washing machine hose) will usually result in off-tastes and smells in the water, and can possibly be toxic.</p>	

## QWIKBREW BOILER-BREWERS

QWIKBREW SINGLE 1000379

QWIKBREW 6 1000382

### ELECTRICAL INSTALLATION PROCEDURE

When installing the product, always observe the local regulations and standards. Products without an electrical plug are to be connected by an authorised professional installer. **NOTE:** These appliances must be earthed!

### PLUMBING INSTALLATION PROCEDURE

- > Water pressure: 5 - 50 psi (min.-max.) 35 - 345 kPa (min.-max.)
- > Fit a stop valve on a cold water line and attach a ¾" BSP male fitting.
- > Connect the straight tail-piece of the flexible hose to the stop valve fitting. Make sure that pre-attached sealing washer is secure.
- > Connect the right angled tail-piece of the hose to the inlet valve of the brewer (in the base of the machine); again making sure that the pre-attached sealing washer is secure.
- > Turn on water supply and check that the fittings have sealed.
- > A hose is not a permanent connection so it is advisable to close the stop valve when not in use for long periods (e.g. weekends/holidays).
- > For model 1000379 Push Button Rear Delivery, there is an optional drain hose to allow urn to be emptied into a drain or container by turning the key on the side panel. However the bunged hose must be replaced with a suitable hose to facilitate this.
- > For model 1000382, the Coffee and Hot Water output is controlled via Front Push Buttons. These operate in a "Push and Hold" mode. To drain the coffee urn a key switch is located at the front on the unit. When operated this key switch will open the coffee output valve and allow the coffee urn to drain. A suitable container should be used.

### OPERATING THE BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Switch on the power to the unit by pressing the Power Button (see below); all the LEDs on the control panel will flash momentarily.
- > The machine will automatically take in water. The 'Power On' LED will begin to flash until water has passed safely above the elements (~ 3 minutes).
- > Heating will begin, and the 'Power On' LED will stop flashing and glow.
- > When the water has reached the high level and is up to temperature, the green 'Ready to Brew' light illuminates. The appliance is now ready for brewing and water can be drawn off from the hot water tap.



## MAXIBREW TWIN & QWIKBREW TWIN BOILER-BREWERS

QWIKBREW TWIN 1000495

MAXIBREW TWIN 1000465

### ELECTRICAL INSTALLATION PROCEDURE

5.6kW/230V, 6.1kW/240V

This needs to be connected to a 30A isolator outlet. A qualified electrician should do this.

8.4kW/400Vac/3P+N+E

This unit must be connected to a suitable 3-phase power supply. This should be done by a qualified electrician.

### PLUMBING INSTALLATION PROCEDURE

**NOTE:** Marco recommend that this machine be positioned on a counter with a drainage facility. Marco cannot be held responsible for any flood damages.

- > Mains water pressure required (limits): 5 - 50psi (35 - 345kPa).
- > Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).
- > Connect the straight tailpiece of the inlet hose to the stop valve fitting. Make sure that the pre-attached sealing washer is fitted.

- > Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several gallons through.
- > Connect right-angled tailpiece of the hose to the inlet valve of the boiler (again 3/4" BSP). Make sure the sealing washer is fitted here also.
- > Turn on water and check for leaks.

### OPERATING THE BOILER FOR THE FIRST TIME

- > Check that all installation procedures have been carried out.
- > Turn the water on at the stop valve and switch the power on at the isolator switch. The sight-glass lamp will illuminate.
- > Switch the machine on by pressing the button associated to the 'POWER' text on the left control panel. This button should be held until the red light illuminates. The machine will automatically take in water. To switch off, press the button again.

# SHIPPING & PACKAGING INFORMATION

ORDER CODE	NAME	PACKED WEIGHT (kg)	QTY/ PALLET	PACKAGING DIMENSIONS (L x W x H mm)			
5000860	FRIIA C	33	5	Font: 290 x 570 x 215 Chiller/Carbonator: 490 x 300 x 515			
5000863	FRIIA C TALL						
5000857	FRIIA C HANDS-FREE						
5000862	FRIIA CS	38		5	Font: 290 x 570 x 215 Chiller/Carbonator: 490 x 300 x 515		
5000865	FRIIA CS TALL						
1000864	FRIIA HC	44.5			5	Font: 290 x 570 x 215 Chiller/Carbonator: 490 x 300 x 515 Boiler: 450 x 290 x 540	
1000865	FRIIA HCS	48.5					
1000866	FRIIA HC PLUS	47.5				5	Font: 290 x 570 x 215 Chiller/Carbonator: 490 x 300 x 515 Boiler: 450 x 290 x 700
1000867	FRIIA HCS PLUS	51.5					
1000950	COLDBRU	12.2	6		490 x 400 x 900		
5000940C3B	POUR'D CONCENTRATE 3B	2	30		Font: 290 x 570 x 215 Control Box: 419 x 260 x 330		
1000880	MIX UC3	11	24		450 x 290 x 540		
1000887	MIX UC8	14	18	450 x 290 x 700			
1000680	ÜBER BOILER	20	5	570 x 340 x 1000			
1000879	3B MIX FONT	2	30	290 x 570 x 215			
1000859	1B UNA FONT						
1000870	MIX PB3	11	24	450 x 290 x 540			
1000875	MIX PB8	14	18	450 x 290 x 700			
1000871	MIX T8						
1000762	MT4	11	24	505 x 260 x 550			
1000763	MT8	9.5		510 x 260 x 655			
1000763F	MT8F	10					
1000764	MTDT	9.5					
1000765	MT25	21	10	320 x 330 x 750			
1000766	MT30						

ORDER CODE	NAME	PACKED WEIGHT (kg)	QTY/ PALLET	PACKAGING DIMENSIONS (L x W x H mm)
1000660	ECOBOILER T5	10	18	290 x 550 x 555
1000661	ECOBOILER T10	12.5		290 x 680 x 550
1000662	ECOBOILER T20	19	10	600 x 350 x 840
1000663	ECOBOILER T30	22		600 x 380 x 840
1000671	ECOBOILER WMT5	12	16	330 x 410 x 480
1000832 / 1000832(W)	SP9 Single with boiler / SP9 Single White with boiler	4.5 (head)	12	585 x 290 x 216 (head)
		14.1 (boiler)		510 x 270 x 715 (boiler)
		18.6 (total, 2 boxes)		—
1000833 / 1000833(W)	SP9 Twin with boiler / SP9 Twin White with boiler	4.5 (head) x 2	12	585 x 290 x 216 (head) x 2
		14.1 (boiler)		510 x 270 x 715 (boiler)
		23.6 (total, 3 boxes)		—
1000830	SP9 HEAD	4.5	30	290 x 570 x 215
1000851	JET 2.8kW	24	6	500 x 400 x 900
1000850	JET 5.6kW			
1000855	JET TWIN	48	2	500 x 710 x 920
1700204	JET URN	7	16	640 x 310 x 440
1000891	JET GRINDER	25	12	580 x 300 x 800
1000900	BRU F45M	9	24	600 x 250 x 507
1000901	BRU F45A			
1000902	BRU F60M	8	20	420 x 250 x 657
1000903	BRU F60A			
1000379	QWIKBREW SINGLE	31	6	870 x 700 x 460
1000382	QWIKBREW 6			
1000495	QWIKBREW TWIN	40	1	750 x 550 x 850
1000465	MAXIBREW TWIN	50		850 x 850 x 650

# WE CARE ABOUT OUR CUSTOMERS

Contact us for any advice you require – we're here to help

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For more product info, FAQs and troubleshooting tips visit our website: [\*\*www.marcobeveragesystems.com\*\*](http://www.marcobeveragesystems.com)







