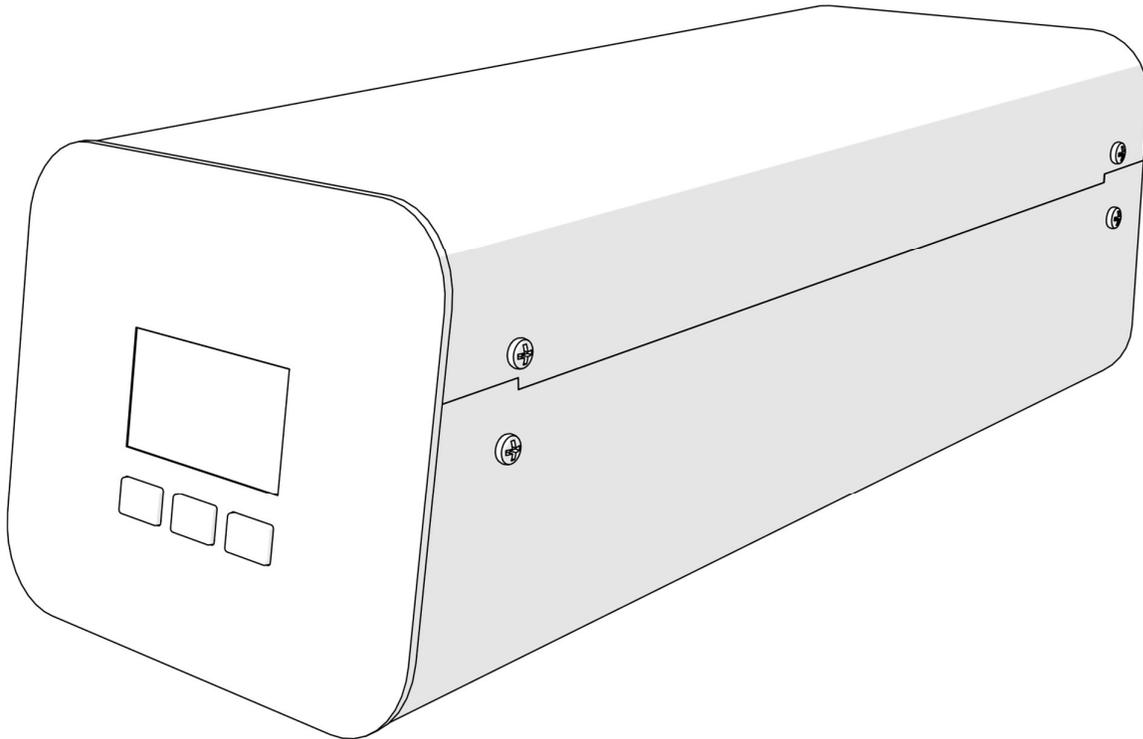


# POUR'D Control Box Service Manual



**1000944#**  
**1000944EU**  
**1001944US#**  
**1000945#**  
**1001945US#**

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## CONTENTS:

1. Introduction .....	3
2. Safety Instructions .....	3
3. Specifications .....	4
4. Installation .....	5
4.1 Control Box Installation .....	7
5. Menu Navigation .....	11
5.1 User Settings .....	11
5.2 Advanced Settings .....	12
6. Routine Maintenance/Internal Access .....	15
6.1 Top Lid Removal .....	15
6.2 PCB Replacement .....	16
6.3 Power Supply Removal .....	16
6.4 Pump Removal .....	17
6.5 Flowmeter Removal .....	18
6.6 Solenoid Valve Replacement .....	19
7. Diagnostics/Trouble Shooting .....	20
8. Electrical Schematics .....	21
9. Spare Parts.....	23



## 1. INTRODUCTION

The information provided in this manual is intended to assist in the installation and maintenance of the Marco POUR'D Control Box. Please read the instructions carefully to prevent accidents and ensure an efficient installation.

This manual is not a substitute for any safety instructions or technical data affixed to the machine or its packaging. All information in this manual is current at the time of publication and is subject to change without notice.

Only technicians or service providers authorised by Marco should carry out installation and maintenance of these machines.

Marco accepts no responsibility for any damage or injury caused by incorrect or unreasonable installation and operation.

## 2. SAFETY INSTRUCTIONS

**When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.**

- **Read all operating and safety instructions carefully.**
- **This appliance must be placed/installed on a horizontal flat stable surface.**
- **The ambient temperatures this appliance should operate within are 5 °C - 35 °C.**
- **This appliance may be placed in self-service areas if attended to by trained personnel.**
- **Risk of flooding, the hose supplied with the machine is non-toxic food quality tested to 190psi. However, a hose is not a permanent connection. It is, therefore, advisable to switch off machine and close the stopcock valve when boiler is not in use, e.g. overnight etc.**
- **The utmost care has been taken in the manufacture and testing of this machine. Failure to install, maintain and / or operate this machine according to the manufacturer's instructions may result in conditions that can cause injury or damage to property. If in any doubt about the serviceability of the machine always contact the manufacturer or your own supplier for advice.**
- **This machine is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.**
- **Children should be supervised to ensure that they do not play with the machine.**
- **In the event any wires are damaged, such wires can only be replaced by experts or professional after service staff from the manufacturer after service department or similar function departments.**
- **CAUTION - Risk of fire and electric shock. Only to be used with manufacturer's specified power cord set. Marco p/n 1501506 (USA), 1501488 (EU), 1501489 (UK/Ire).**
- **This appliance should not be installed in an area where a water jet could be used to clean it.**
- **Access to the service area of the appliance is restricted to persons having knowledge and practical experience of the appliance and the relevant safety and hygiene requirements.**



### 3. SPECIFICATIONS

#### Control Box:

		<b>POUR'D 1000944#, 1000944EU, 1001944US, 1000945#, 1001945US#</b>
<b>Performance</b>	<b>Ratio</b>	12:1 up to 30:1
	<b>Minimum Delivery</b>	120ml
<b>Electrical</b>	<b>Mains Connection</b>	Earthed Mains Plug to IEC 230vac (UK – 3-Pin Plug, BS1363) (EU – CEE7 Schuko) (US (120v – NEMA 5-15)
	<b>Rating</b>	@220 – 240V 50/60Hz 40W  @120v 50/60Hz 40W
<b>Plumbing</b>	<b>Fittings</b>	0.75" BSP (or 3/8" Compression for US versions) food grade inlet hose supplied.
	<b>Required Pressure</b>	0.1-1Mpa (14.5-145psi)
<b>Dimensions</b>	<b>Height</b>	139.7mm (5.5 inch)
	<b>Width</b>	157.5mm (6.2 inch)
	<b>Depth</b>	382.6mm (15.1inch)

## 4. INSTALLATION

### 4.1 Control Box Installation

#### Electrical Installation:

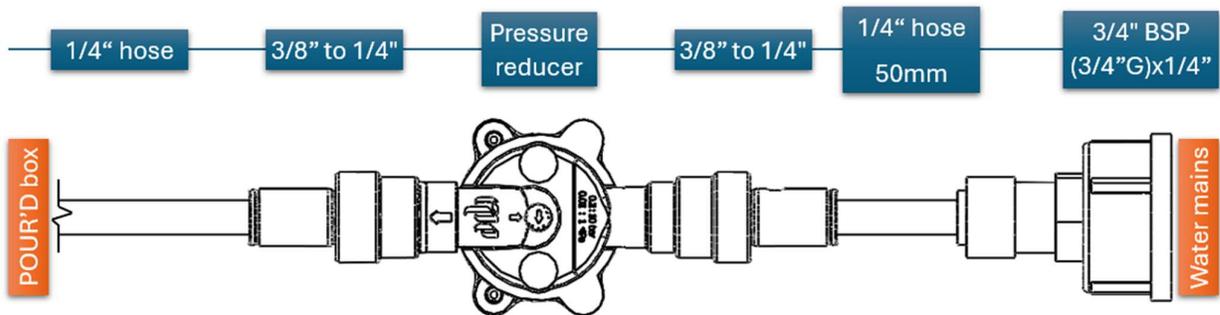
- Electrical specification: 40W-220-240VAC-50/60Hz  
40W-120VAC-50/60Hz
- A moulded IEC C19 CEE7 EU / NEMA 5-15, 15A/125V power cord is provided. This should be plugged into the IEC connection on the rear of the control box and plugged into a suitable power outlet.
- When installing the machine, always observe the local regulations and standards.

#### Plumbing Installation:

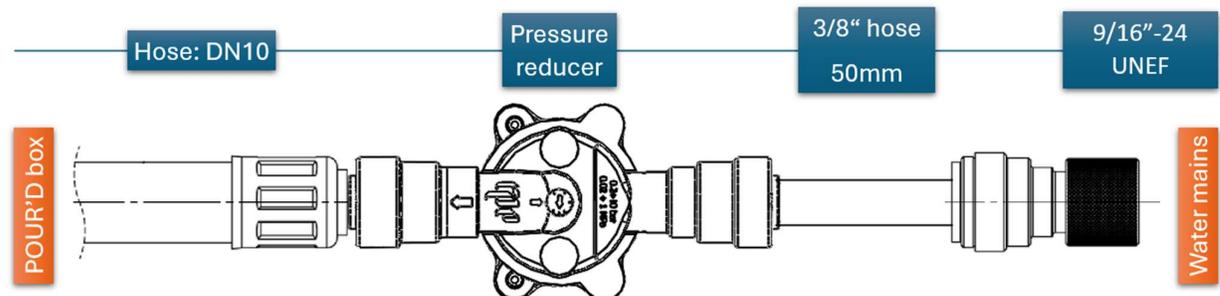
##### To Mains water

**Pressure required (limits):** 0.1-1Mpa (14.5-145psi)

- Fit the water inlet connector 3/4" BSP female (3/4"G)x1/4" Pushfit fitting.  
For US versions use Hose Water Inlet 9/16"-24 UNEF.
- Fit the 1.2 Bar pressure reducer straight after the inlet connector using 50mm 1/4" hose and Reducer Connector 3/8" - 1/4" 2off. Pain attention to flow direction.



For US versions use 50mm 3/8" tube straight after 9/16"-24 UNEF water connector.



**Caution:** Please pay attention to right alignment of Pressure Reducer indicated by arrow.

- Turn on the water to flush any impurities, dust etc. from the inlet hose and water pipe. Allow several litres through.  
Connect the 1/4" hose to the water inlet of the POUR'D Control Box using the 3/4" BSPF fitting provided.  
For US versions connect the 9/16"-24 UNEF hose open end to the Control Box.
- After connecting to the front, turn on mains water and check for any leaks.

**To Font**

- Fit both water and concentrate outlet hoses from Control Box to Font.
- Long 1/4" Font Line for Concentrate
- Short 1/4" Font Line for Water

**To Concentrate**

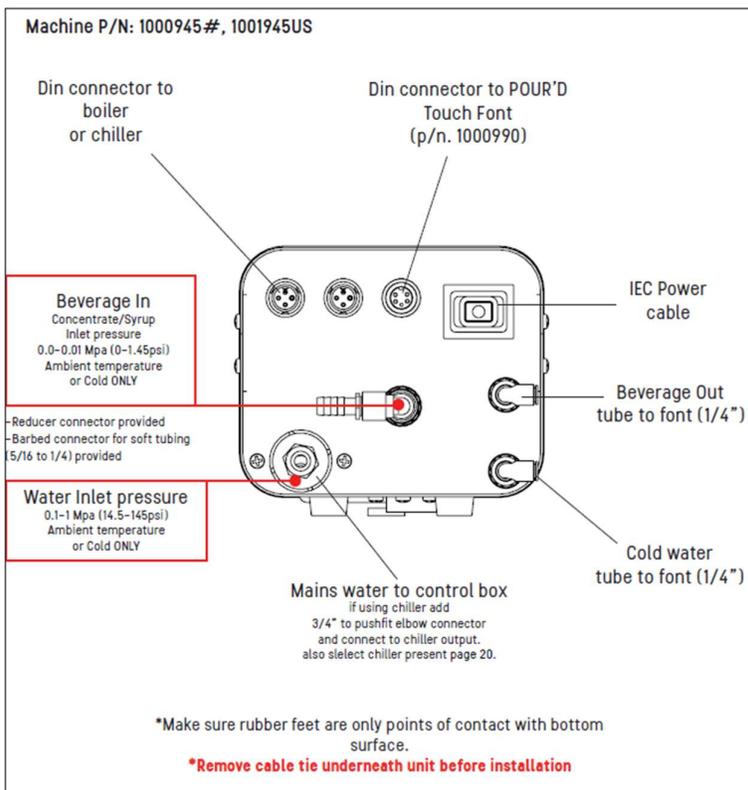
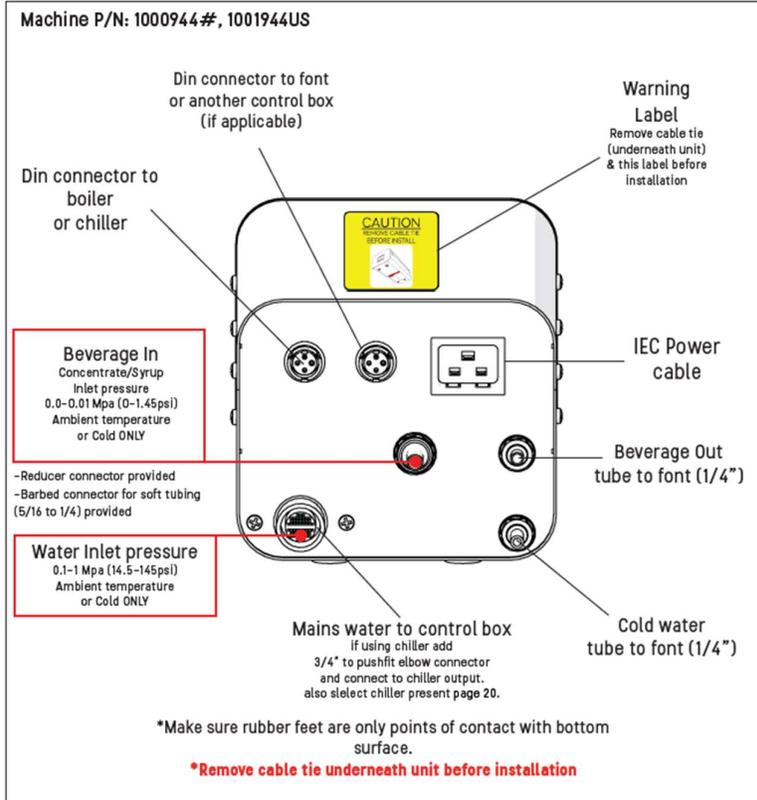
- Fit barbed 5/16" - 1/4" connector to concentrate inlet.
- Connect 1/4" ID PVC hose to barbed connector (this can be replaced by a reducer and a LDPE 1/4" hose for syrups)

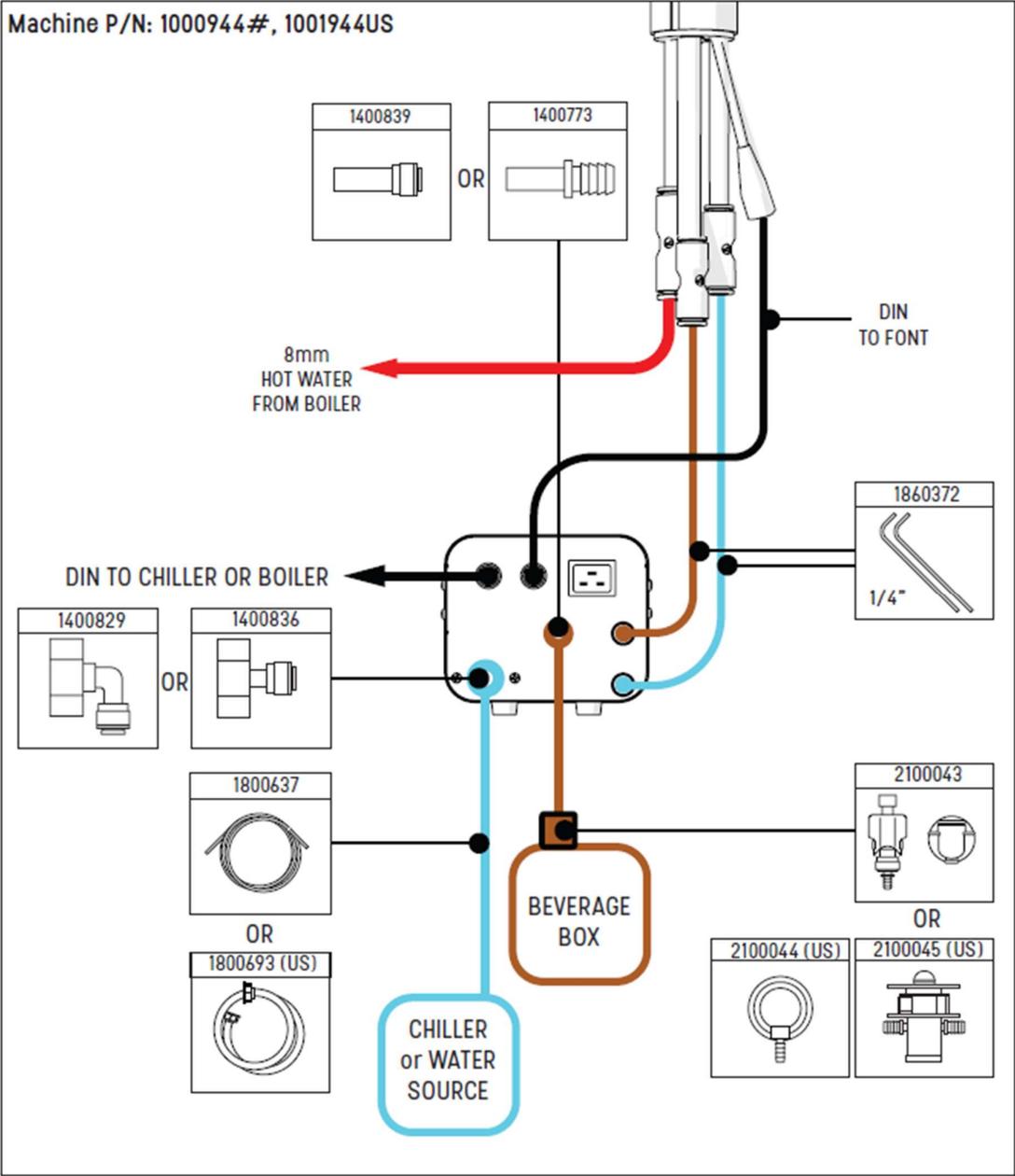
**To Chiller (if available)**

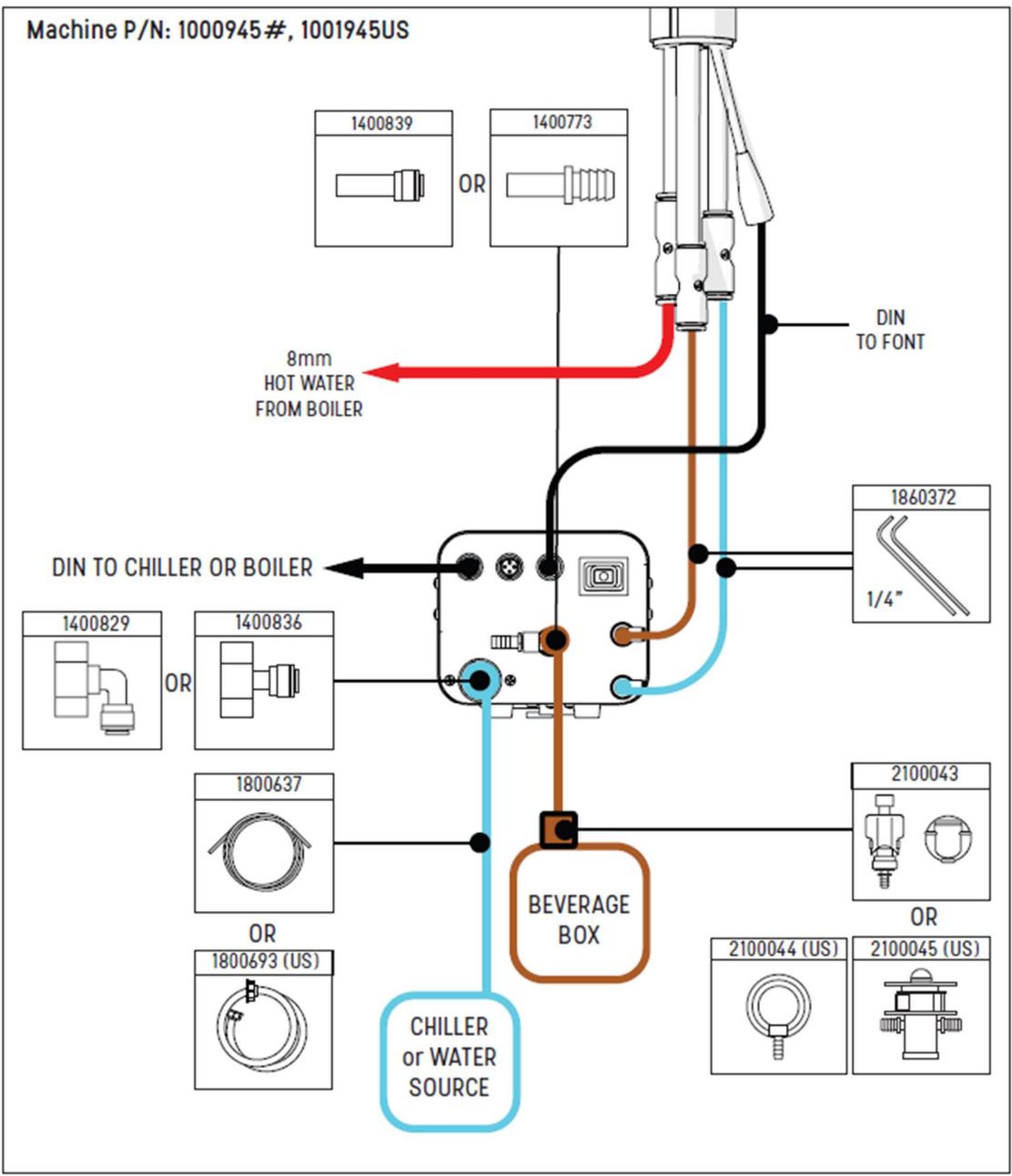
- Fit the water inlet connector 3/4" BSP female (3/4"G)x1/4" Pushfit fitting.
- Connect both machines through Hose LDPE 1/4"

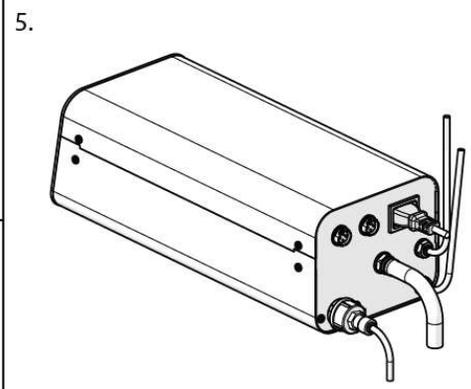
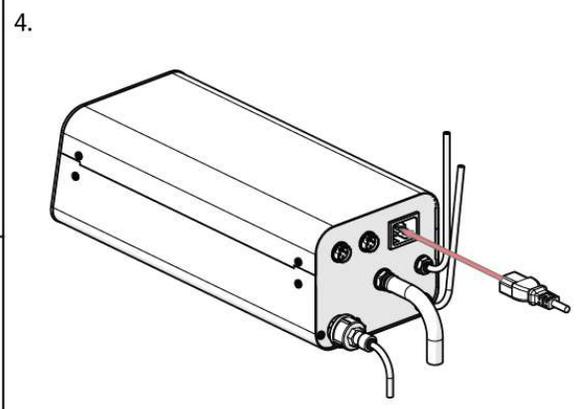
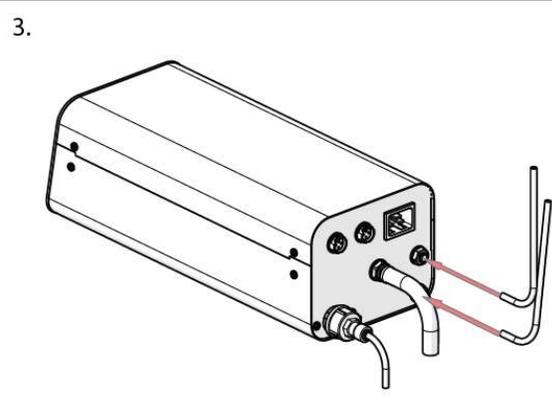
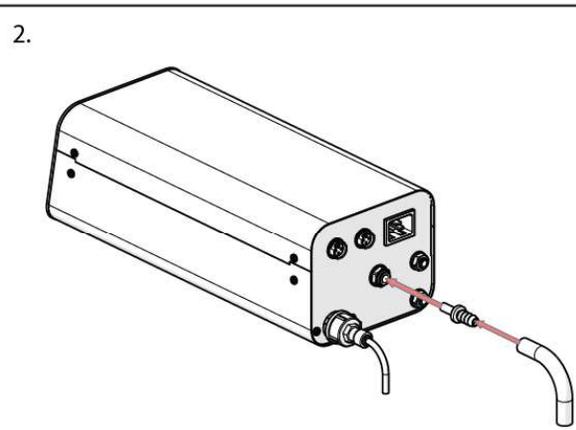
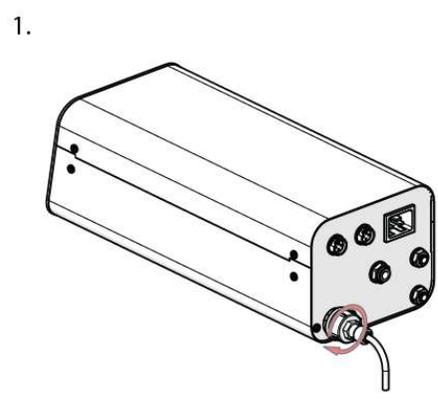
**NO DIRECT PLUMBING FROM BOILER TO CONTROL BOX**

## 4.1 POUR'D Control Box Installation (cont.)





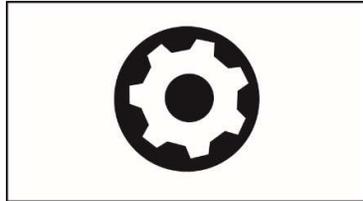




## 5. MENU NAVIGATION

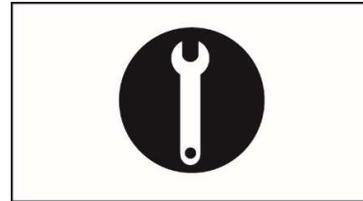
There are 3 menu 'levels' to the POUR'D settings.

### Level 1 – User Settings



Enter by pressing all 3 buttons simultaneously.

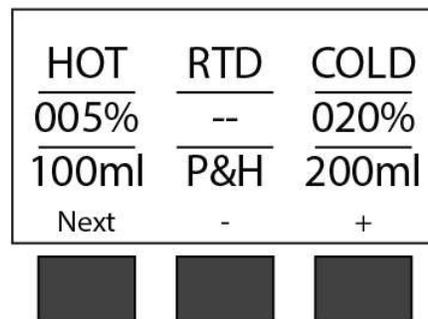
### Level 2 – Advanced Settings



Enter by pressing all 3 buttons simultaneously for > 3 <6 seconds.

### 5.1 LEVEL 1: User Settings

The screens displayed to the User depend on which machine type the software has been set to.



- Top row: Sets the desired mixing mode. (E.g., if there is a boiler, by selecting hot, the concentrate mixed with hot water will be dispensed.)

- Middle row: Sets the percentage of concentrate delivered for that drink.

- Bottom row: Sets the overall dispense volume.

Press **'NEXT'** to cycle through each value shown on the screen.

Press **+** or **-** to adjust a value.

## 5.2 LEVEL 2: Advanced Settings

(Hold all 3 buttons simultaneously for >3 <6 seconds).  
For calibration you will need a container and a scale.

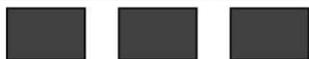
### 5.2.1 Calibration Concentrate Pump

Calibrate conc. pump	
Calibrate cold water	
Calibrate hot water	
Next	Go!



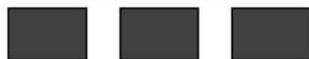
1. Press Go! To enter Concentrate Pump calibration

Calibrate pump fast	
Place bucket under spout and click go	
Next	Go!



2. It's a two-stage calibration.  
First FAST speed mode

Dispense Calibration	
Dispensing	
15	
Next	Go!



3. Press Go! To start dispensing

Dispense Calibration		
Enter Dispensed weight		
122		
Next	-	+



4. Use "+" or "-" write the result and press next.

Calibrate pump slow	
Place bucket under spout and click go	
Next	Go!



5. Second SLOW speed mode  
Click Go! When ready.

Dispense Calibration	
Dispensing	
15	
Next	Go!



6. Press Go! To start dispensing

Dispense Calibration		
Enter Dispensed weight		
72		
Next	-	+



7. Use "+" or "-" to write the result and press next

### 5.2.2 Calibration Cold Water

Calibrate conc. pump	
Calibrate cold water	
Calibrate hot water	
Next	Go!



1. One stage calibration  
Click Go! When ready.

Calibrate cold water	
Place bucket under spout and click go	
Next	Go!



2. Press Go! To start dispensing

Dispense Calibration		
Enter Dispensed weight		
122		
Next	-	+



3. Use "+" or "-" to write the result and press next

### Calibration Hot Water (IF THERE IS A BOILER)

Calibrate conc. pump
Calibrate cold water
<b>Calibrate hot water</b>
Next                      Go!



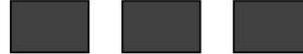
1. Two stage calibration  
Click Go! When ready.

<b>Calibrate hot water</b>
Place bucket under spout and click go
Next                      Go!



2. Press Go! To start dispensing

Dispense Calibration
Enter Dispensed weight
<b>122</b>
Next                      -                      +



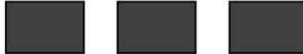
3. Use “+” or “-” to write the  
result and press next

<b>Calibrate hot water</b>
Place bucket under spout and click go
Next                      Go!



4. Second stage calibration  
Click Go! When ready.

Dispense Calibration
Enter Dispensed weight
<b>72</b>
Next                      -                      +

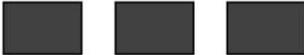


5. Use “+” or “-” to write the  
result and press next.

**The difference between both dispense, is time. POUR'D will adjust itself to have the correct amount delivered. This way the length of the hot water line isn't an issue.**

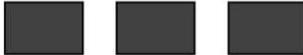
### 5.2.4 Calibration Sparkling Water (IF THERE IS A CHILLER)

<b>Calibrate sparkling</b>
RTD speed:                      050
Chiller present:                      YES
Next                      Go!



1. One stage calibration  
Click Go! When ready.

<b>Calibrate sparkling</b>
Place bucket under spout and click go
Next                      Go!



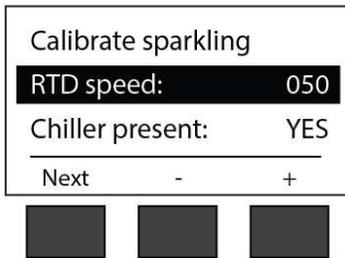
2. Press Go! To start dispensing

Dispense Calibration
Enter Dispensed weight
<b>72</b>
Next                      -                      +



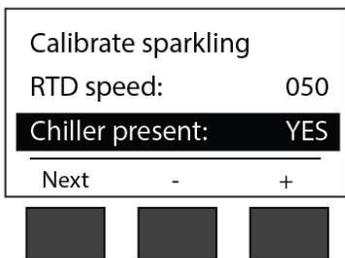
3. Use “+” or “-” to write the  
result and press next

### 5.2.5 Concentrate Pump Speed



Pump speed comes preset to 50% as is the ideal speed for this product.

### 5.2.6 Chiller presence



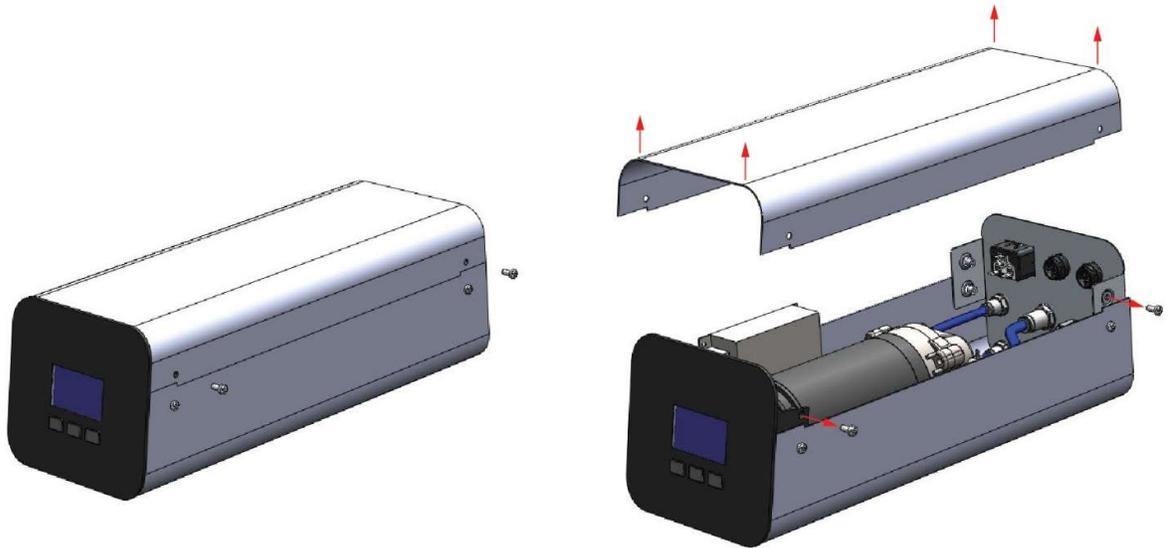
Chiller needs to be activated to be able to dispense cold and sparkling water

## 6. ROUTINE MAINTAINENCE/INTERNAL ACCESS

Maintenance should be carried out by Marco approved technicians only.

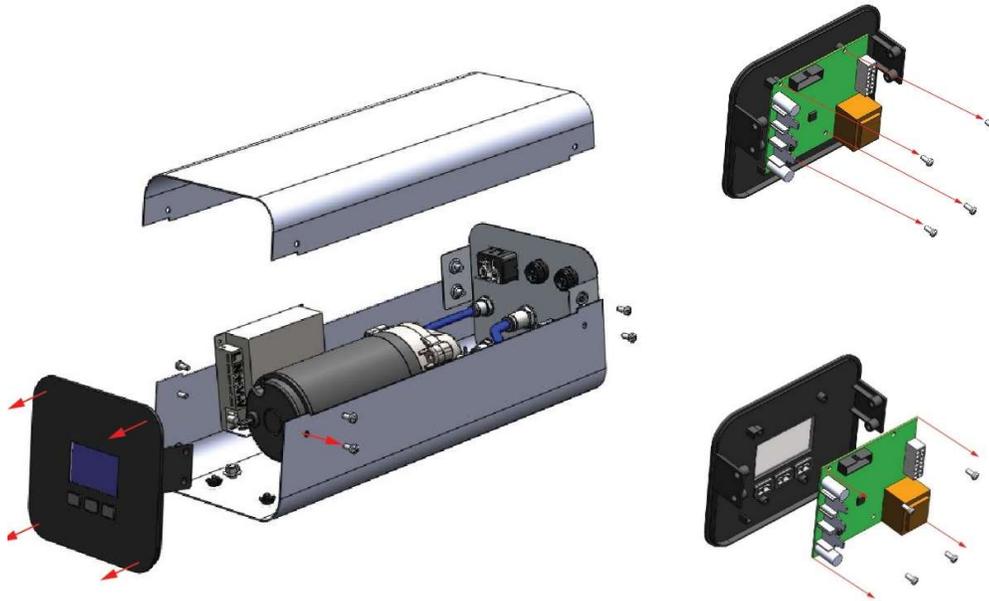
### 6.1 Top Lid Removal:

1. Remove the Top Sides screws from the sides.
2. Pull the Top up



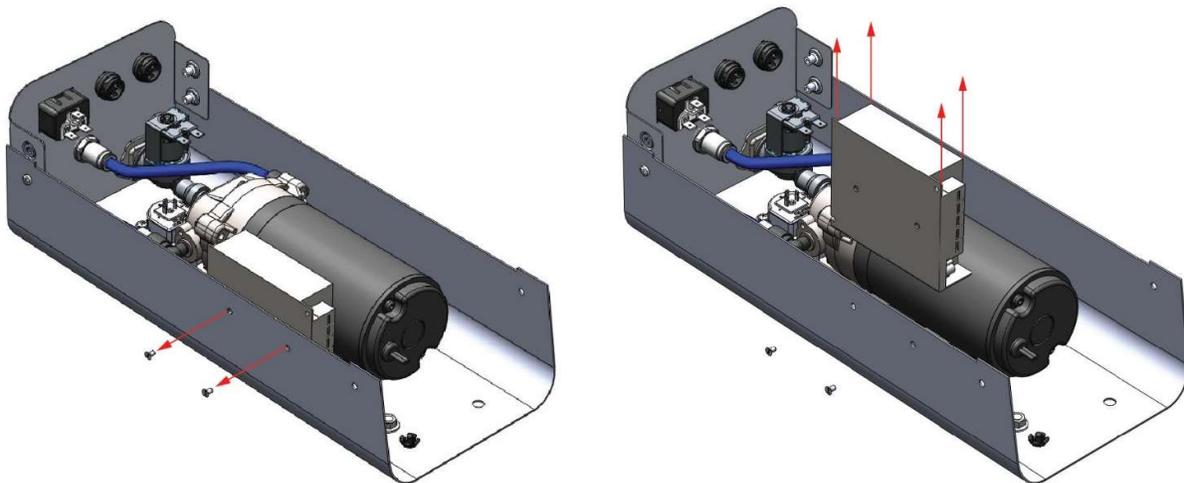
### 6.2 PCB Replacement:

1. Remove the 2 Low Front screws.
2. Pull the front fascia panel and disconnect the wiring.
3. Remove 4 screws to release PCB from Front Fascia panel.



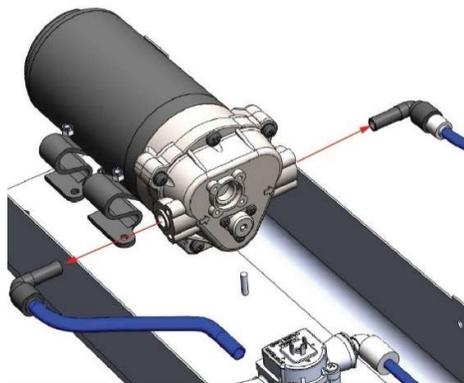
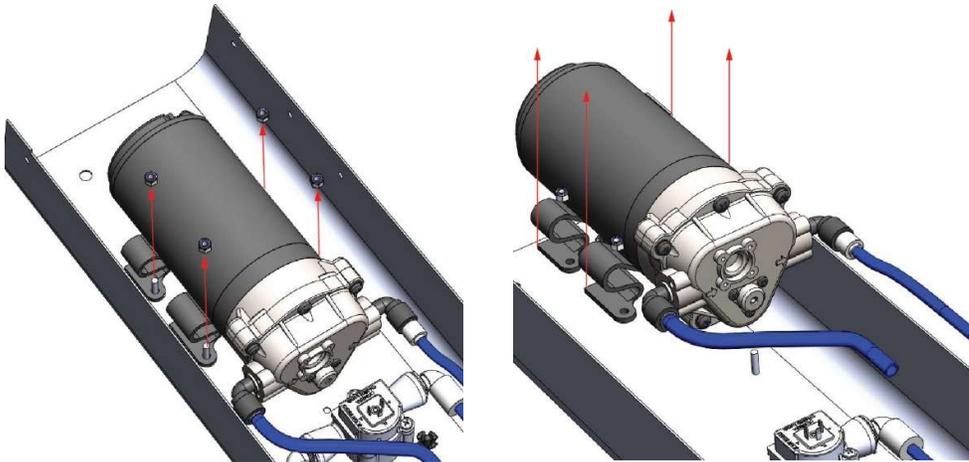
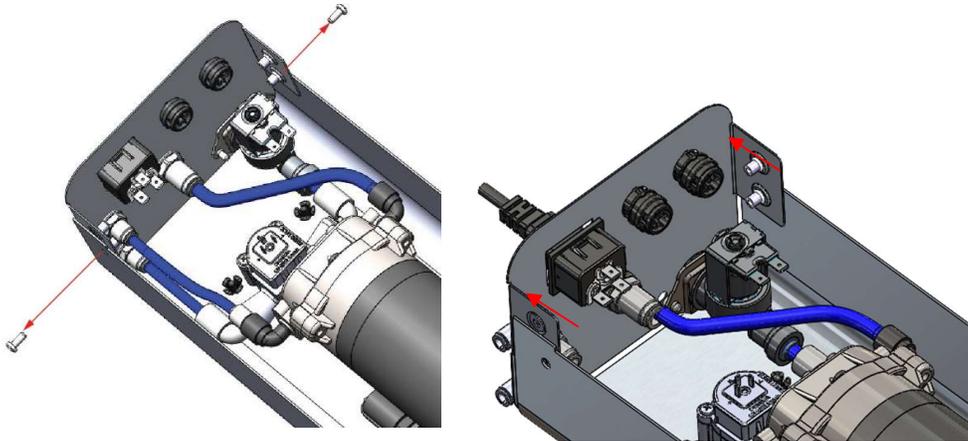
### 6.3 Power Supply Removal:

1. Remove two side screws
2. Unscrew wiring connected to Power Supply.
3. Pull Power Supply up



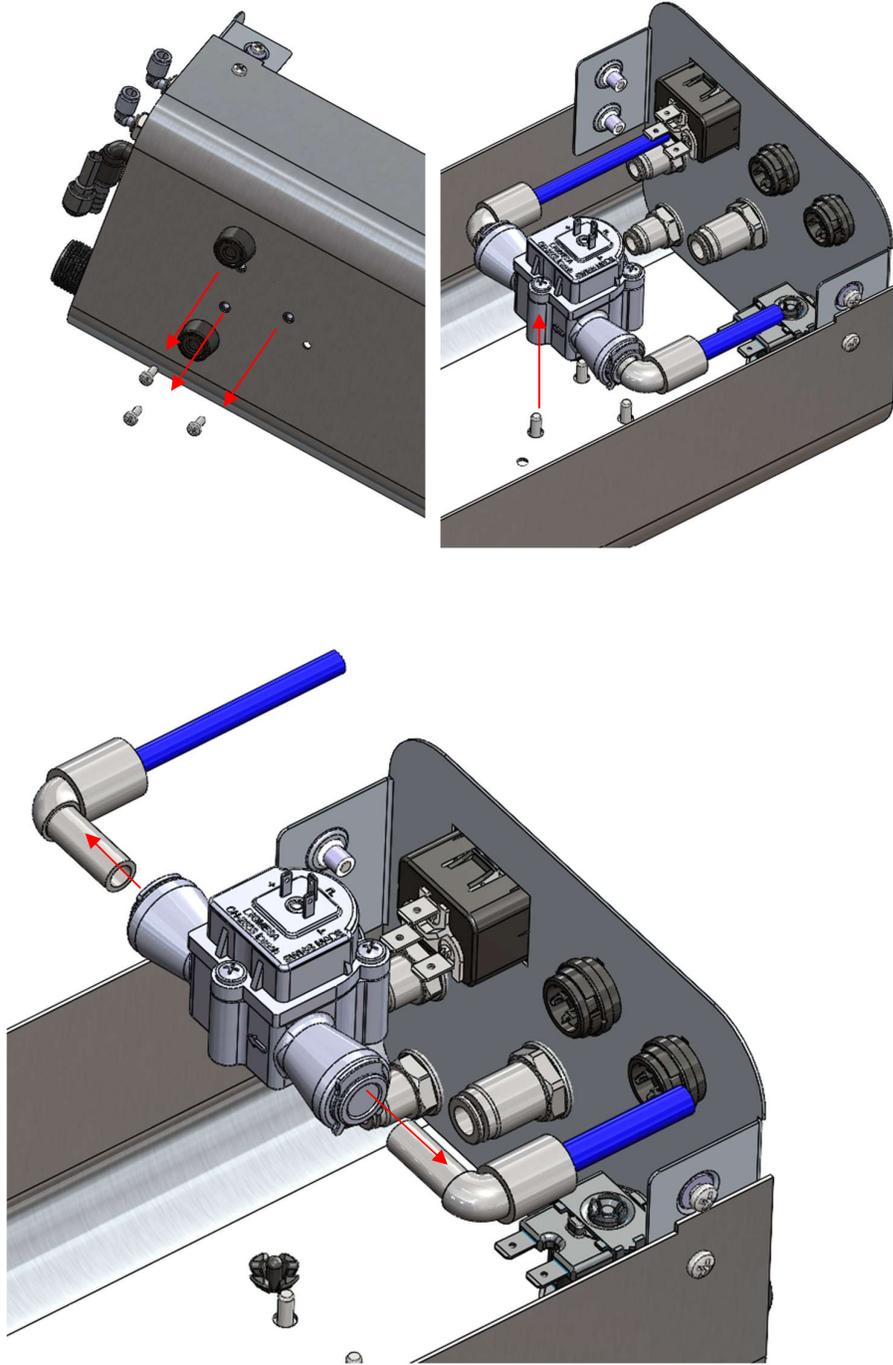
#### 6.4 Pump Removal:

1. Remove the screws holding the back panel but keep the back panel in place. Removing the screws will give you a little extra room to help remove the tubes connected to the pump.
2. Careful disconnect all hoses going to the pump.
3. Remove 4 nuts that holds the pump in place.
4. Pull the pump up.
5. Remove both elbows push fit connectors.



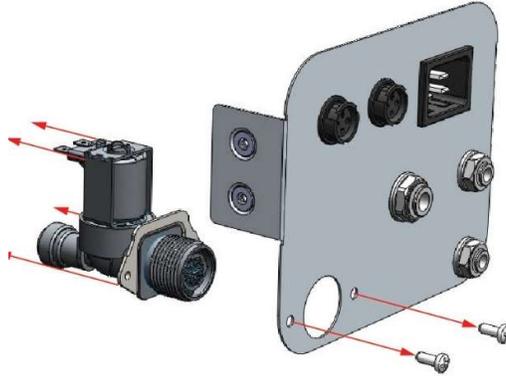
### 6.5 Flowmeter Removal:

1. Turn the machine upside down and remove the three screws.
2. Flow meter will be loose and ready to remove
3. Remove both elbow connectors.

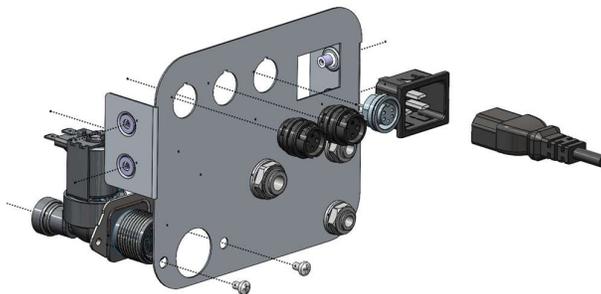


## 6.6 Solenoid Valve Replacement

1. Remove screws holding the solenoid to the Rear Panel.
2. Solenoid is free to be replaced.



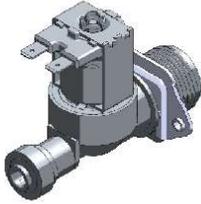
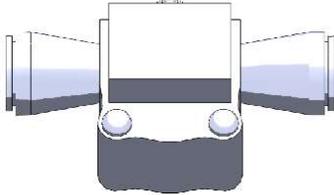
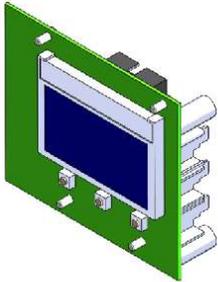
*Figure 1.1000944# model*



*Figure 2. 1000945# model*

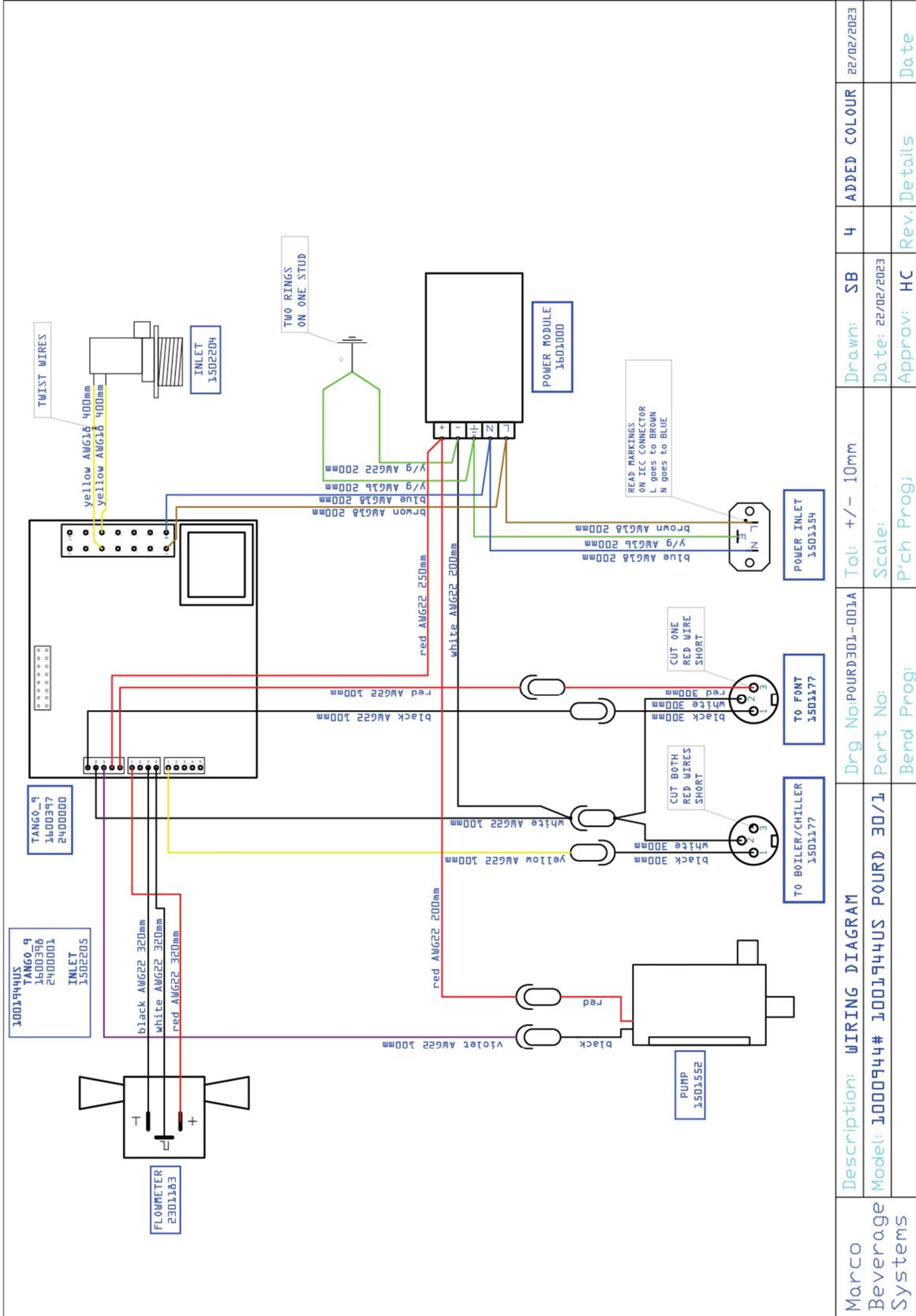
## 7. DIAGNOSTICS

### TROUBLESHOOTING

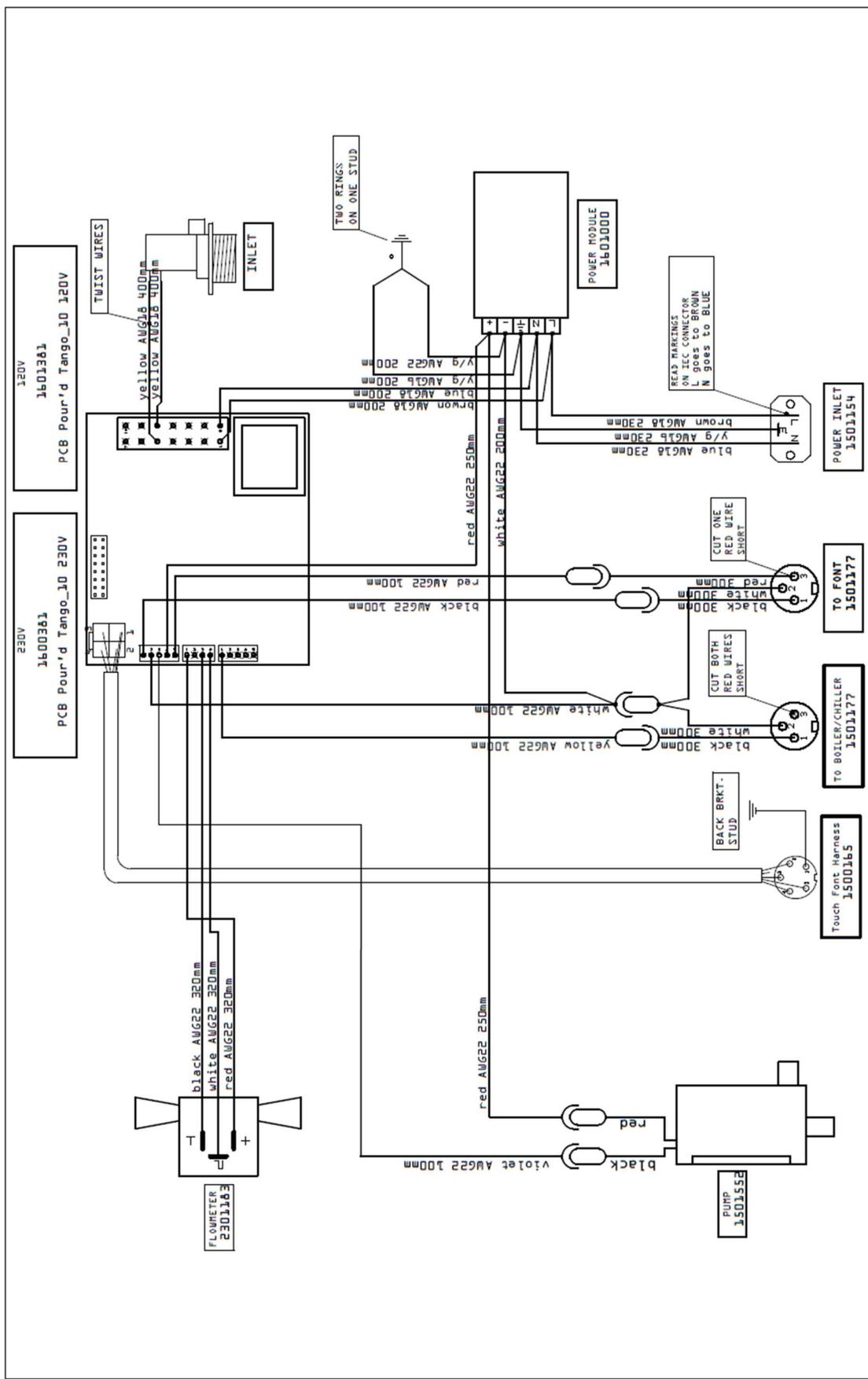
	Reported Issue	Component	Check
1.	Not dispensing water	Valve Inlet Solenoid 5/16" Push fit (230V-1502204/120V-1502205) 	Check power supply from PCB/230V ok. If 230V from PCB replace inlet Solenoid
2.	Inaccurate water volumes	Digimesa Flow Meter (2301183) 	Recalibrate the machine as per manual If issue persists check power supply from PCB/230V ok. If 230V from PCB replace Flow Meter
3.	Not dispensing water	PCB Tango_9 230V / 110V (100397/100398) 	Check power supply from 230V ok. Check power between PCB and components/ If components not receiving power, replace PCB
4.	Inaccurate volume or Not dispensing concentrate	Diaphragm Pump (1501552) 	-Inaccurate Volume Recalibrate the machine as per manual If issue persists check power supply from PCB/230V ok. If 230V from PCB replace Pump -Not dispensing If issue persists check power supply from PCB/230V ok. If 230V from PCB replace Pump

# 8. ELECTRICAL SCHEMATICS

## Wiring Diagram



Marco Beverage Systems	Description: WIRING DIAGRAM	Drwg No: P0URD301-001A	Tol: +/- 10mm	Drawn: SB	4	ADDED COLOUR	22/02/2023
	Model: 1000944# 1001944US P0URD 30/1	Part No:	Scale:	Date: 22/02/2023			
	Bend Prog:	P'ch Prog:		Rev: Details			Date
				Approv: HC			

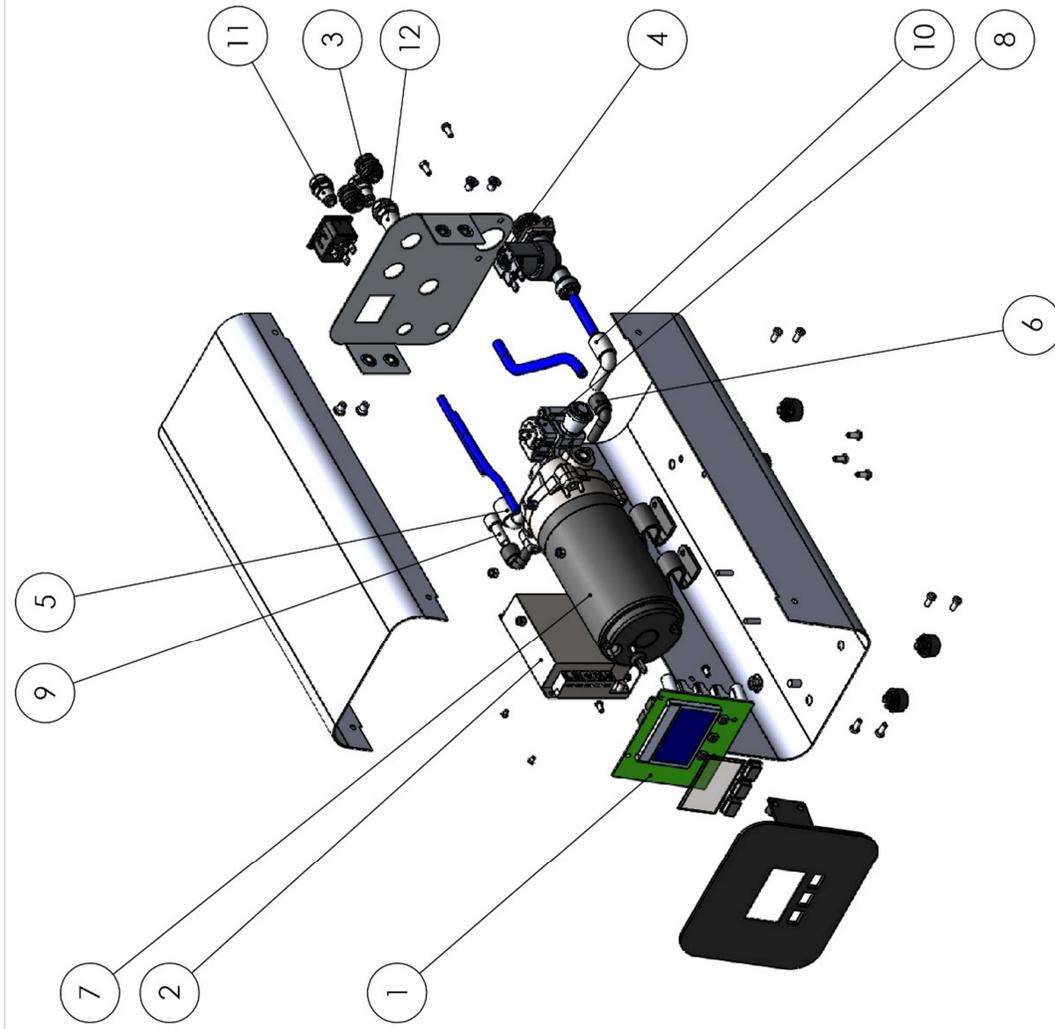


Marco Beverage Systems	Description: WIRING DIAGRAM	Drng No: PDTH-001A	Tol: +/- 10mm	Drawn: SN
	Model: 1000945#, 1001945US#, Pour'd Touch Control Box	Part No:	Scale: NTS	Date: 26/11/25
		Bend Prog:	Prch Prog:	Approv: JCC
				Rev: CD 1029



# 9. SPARE PARTS

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	1600397 / 1600398	POUR'D PCB 240V / POUR'D PCB 110V	1
2	1601000	Power Supply 24V Dc	1
3	1501177	Harness SP9 Boiler Lead 3 core DIN	2
4	1502196/1502198	Valve Inlet Solenoid - 1/4" push fit Hydraulic EV118/FSW	1
5	1400774	3/8" - 1/4" stem to push fit elbow	1
6	1400832	Elbow Tube-to-Tube Adaptor, 8mm PM220808E	2
7	1501552	Aquatec CDP 5800 Pump	1
8	2301183	Flow Meter	1
9	1400839	Reducer 5/16 to 1/4 JG P1061008S	1
10	1400777	3/8" - 5/16" stem to push fit elbow	1
11	1400436	Bulkhead Connector 1/4" (Legris)	2
12	1400437	Bulkhead Connector 5/16" (Legris)	1
13	1501488	EU Plug	
14	1501489	UK Plug	
15	1501506	US Plug	

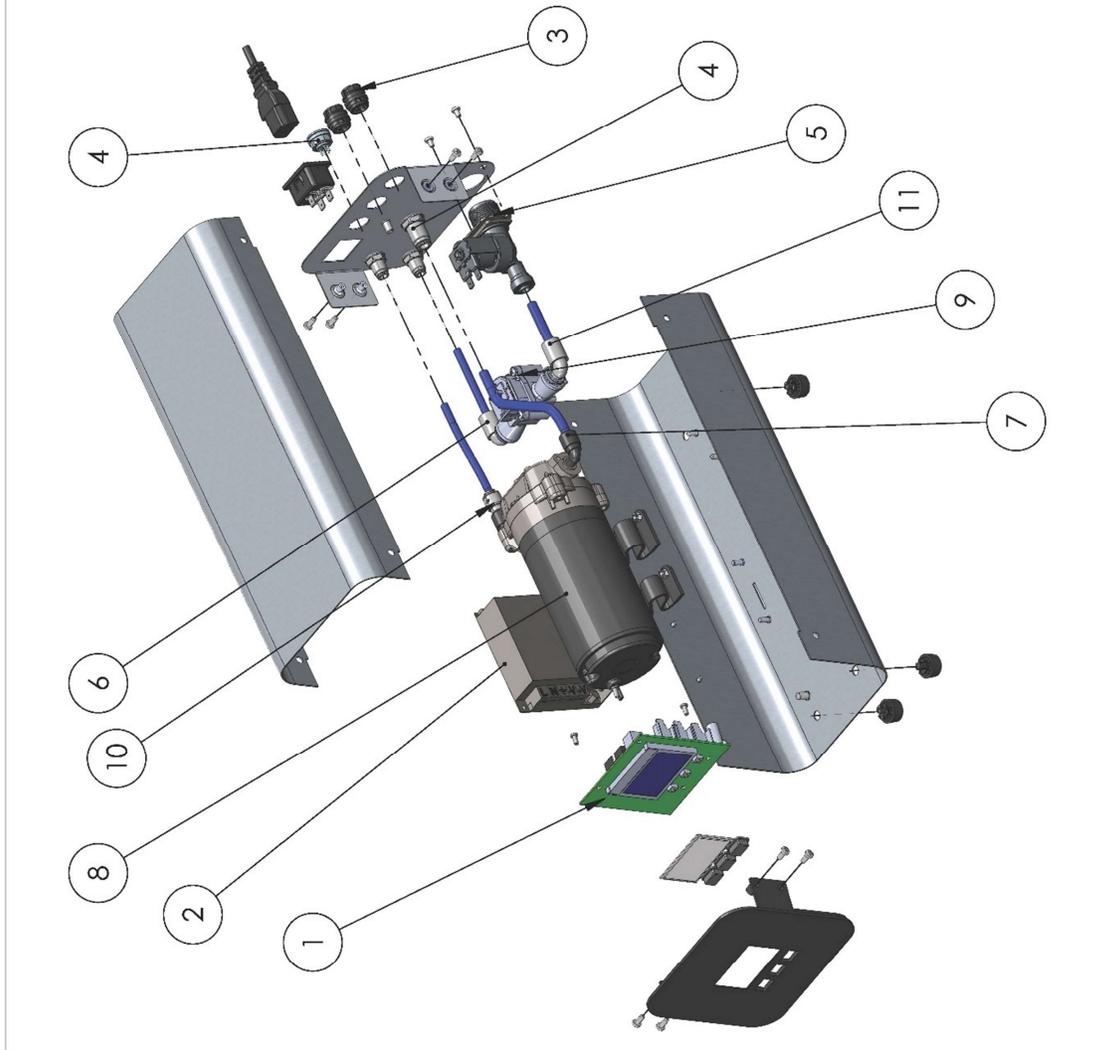


DESCRIPTION: 1000944 Pour'D Spare Parts List	DRAWN BY	SB	03/03/2023
	APPROVED BY	TM	09-03-2023
UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS TOLERANCES: LINEAR: +0.2mm ANGULAR: +0.5°	REVISION	CO:	878
DWG NO.:			SCALE:1:20
MATERIAL:			





ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	1600397 / 1600398	POUR'D PCB 240V / POUR'D PCB 110V	1
2	1601000	Power Supply 24V Dc	1
3	1501177	Harness SP9 Boiler Lead 3 core DIN	2
4	1500165	Wiring Harness POUR'D Touch C. Box	1
5	1502196	Valve Inlet Solenoid 1/4" push fit	1
6	1400774	3/8" - 1/4" stem to push fit elbow	1
7	1400832	Elbow Tube-toTube Adaptor, 8mm PM220808E	3
8	1501552	Aquatec CDP 5800 Pump	1
9	2301183	Flow Meter Digimesa	1
10	1400839	5/16"-1/4" Stem-Pushfit Reducer (John Guest)	2
11	1400777	3/8" - 5/16" stem to push fit elbow	1
12	1501488	EU Plug	
13	1501489	UK Plug	
14	1501506	US Plug	



UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS TOLERANCES: LINEAR: $\pm 0.25mm$ ANGULAR: $\pm 0.5^\circ$	DESCRIPTION:	POUR'D Touch Control Box 30.1
	DWG NO.:	1000945 POUR'D Touch Control Box 30.1
	MATERIAL:	mm
	DRAWN BY:	JL
	APPROVED BY:	BB
	REVISION	CO: 1029
		SCALE: 1:5