marco

Instruction Manual: 1900945
Machine P/N: 1000990

Rev 3

POUR'D
TOUCH

Contents

Font Box Contents

Part Number	Description	Qty
1000990	POUR'D Touch Font	1
1800623	Drip tray hose	0.5M
1800630	Vent hose	0.5M
2301250	Hot tube to boiler	1
1400818	Straight Union 1/4" – 1/4"	2
1400819	Straight Union 8mm–8mm	1
1400820	8mm–1/4" reducer	1
1401659	Reducer Connector 8mm–10mm	1
1860551	POUR'D Touch Drip Tray	1
1860552	POUR'D Touch Drip Tray Insert	1
1900945	Instruction Manual POUR'D Touch Font	1

Counter Cut Out

- The 100mm /4" cut out is only required for the font with drip tray.
- The font without drip tray requires the 32mm / 1 ¼" cut out only.
- Use a 32mm/ 1 ¼" & a 100mm /4" circular hole saw piece to make the holes.

Scale 1:1

⌀32mm
/ 1 ¼
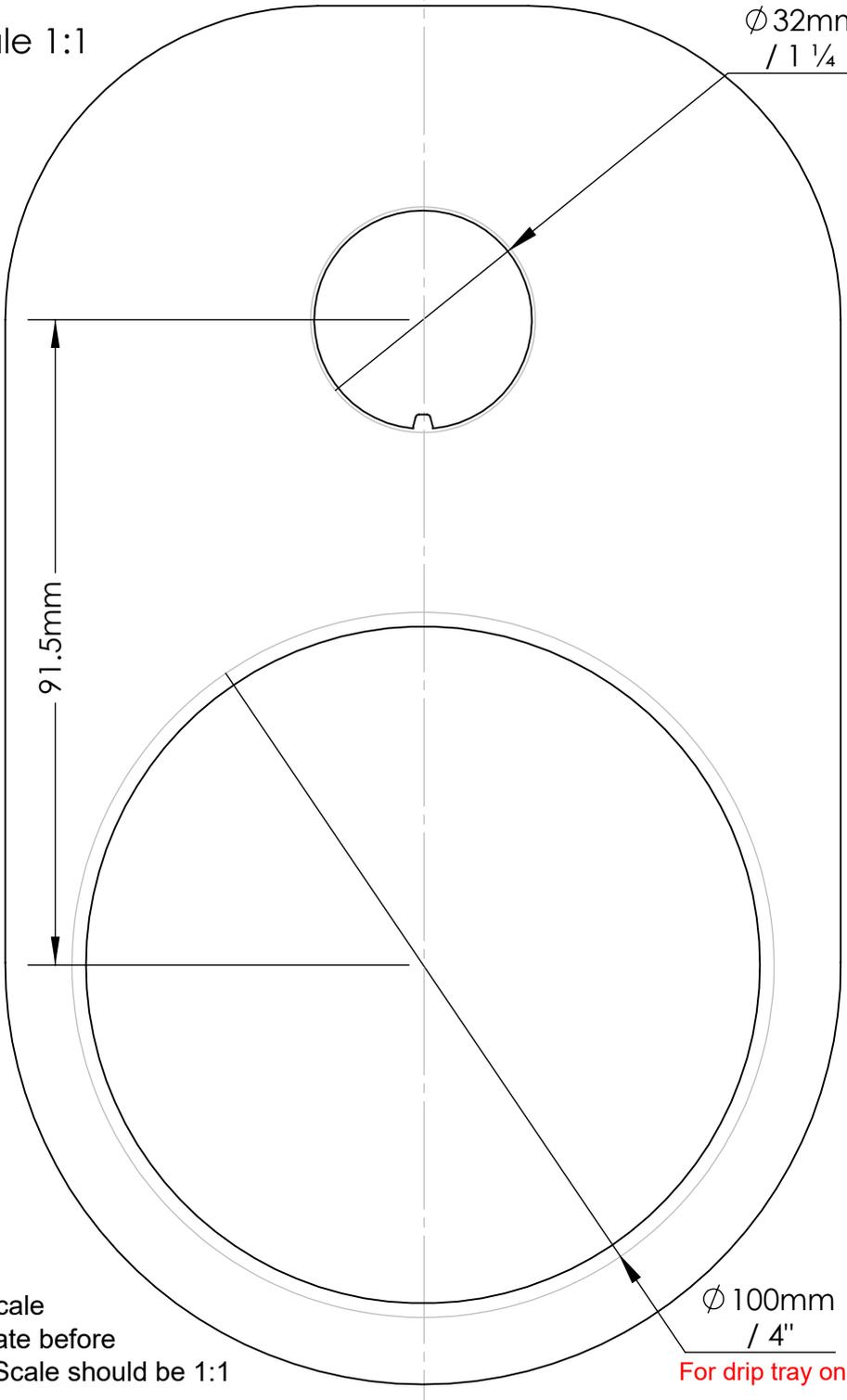
91.5mm

⌀100mm
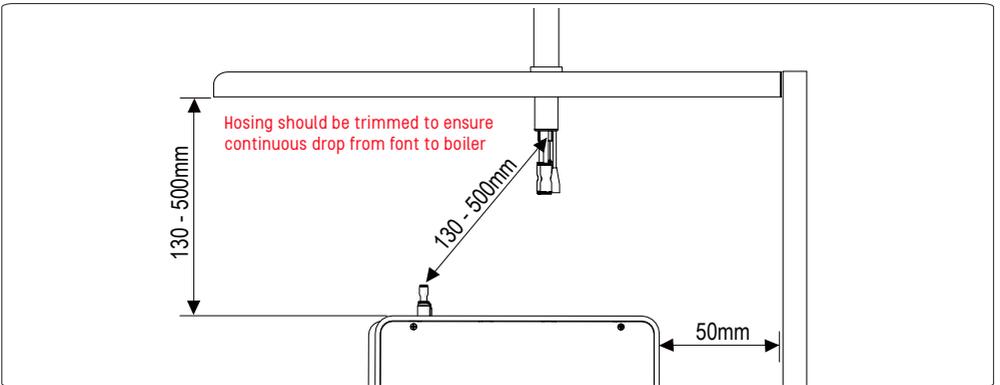/ 4"

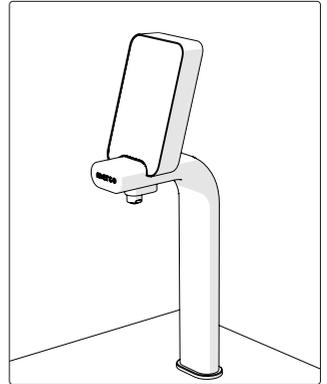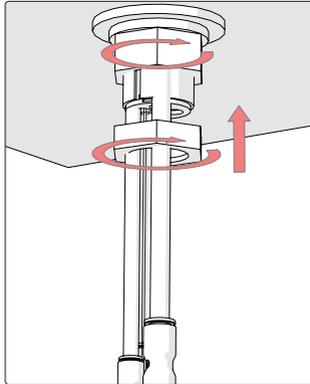For drip tray only

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

3

Installation

1. No Drip Tray

⌀ 32mm / 1 ¼"

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

130 - 500mm

130 - 500mm

50mm

2. Drip Tray

Ø 32mm/ 1 ¼"
Ø 100mm/ 4"

The drain outlet on the drip tray should be plumbed to waste

130 - 500mm

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

130 - 500mm

50mm
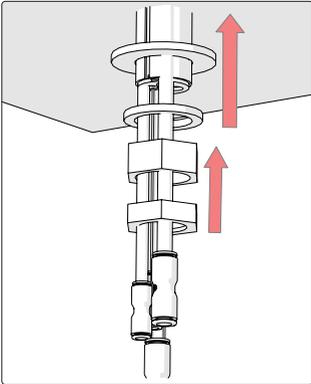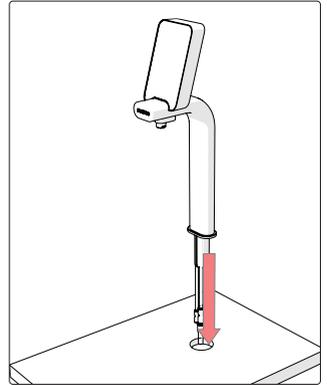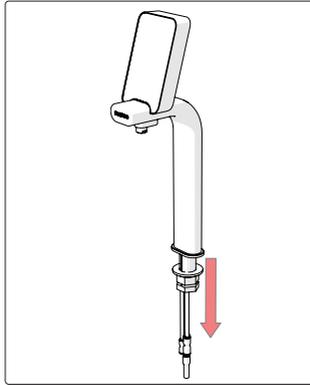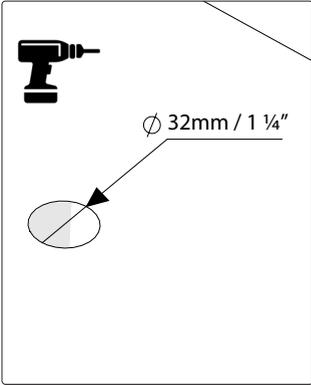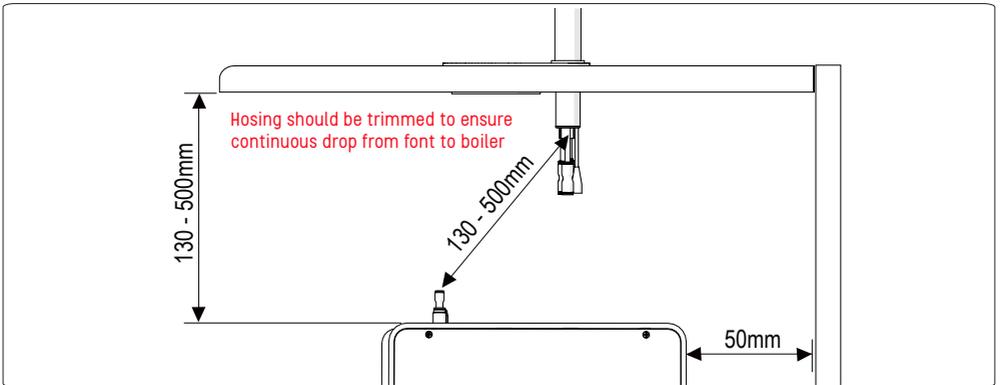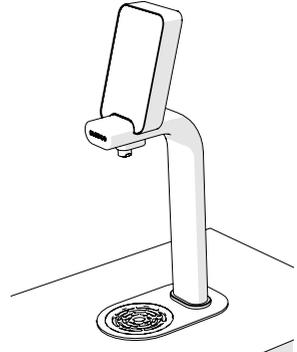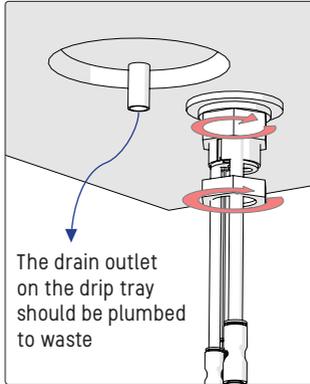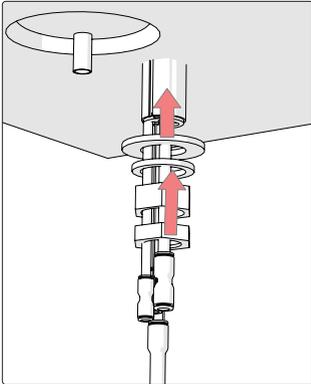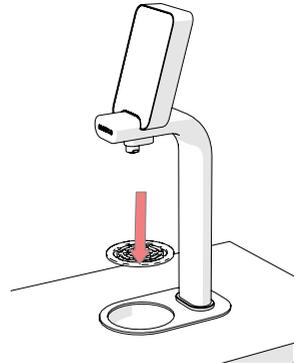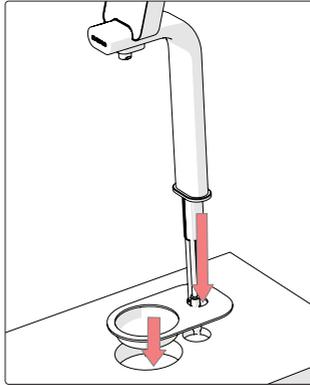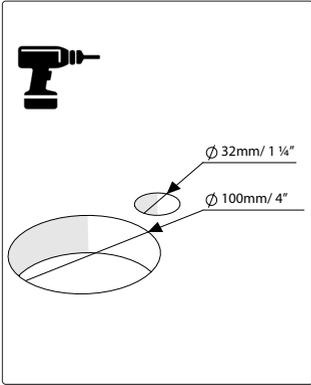
Installation

Connecting Hoses with POUR'D Touch Control Box

Cold water hard 1/4" tube

Beverage tube control box to font hard 1/4" tube

Din connector to font

IEC Power cable

Hot water from boiler 8mm tube

Pump Speed
The pump speed can be adjusted on install, & should change depending the viscosity of the liquid.

Soft tubing to Beverage source

Din connector to boiler

Vent to boiler

Mains water
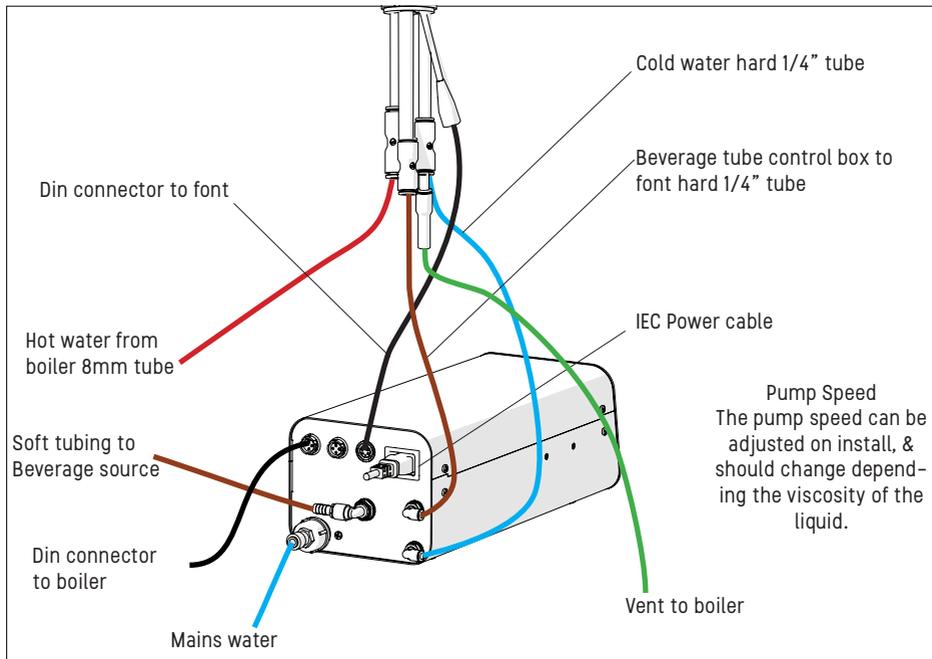
POUR'D Touch Font with Boiler
Beverage Option – Diluted concentrate with hot or ambient water & concentrate shot

Boiler Setup

Never place beverage source above control box to avoid concentrate spilling on machine

3 finger press long hold

3 finger press short hold

(Plumbed to mains)

Set mode to UC MIX both

All temperatures the same and volumes to 0

Factory preset	
Mode:	UC MIX BOTH
Temp units:	°C
Next	- +

90° 90° 90°
0ml 0ml 0ml
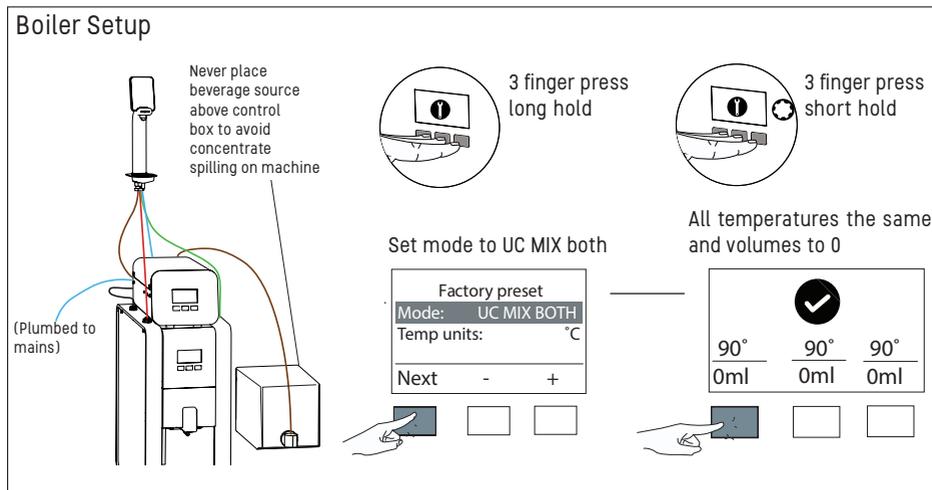
Installation

POUR'D Touch Font with Chiller

Beverage Option – Diluted concentrate with cold, sparkling or ambient water & concentrate shot

**Connecting Hoses
For use with chiller**

Din connector to font

Soft tubing to Beverage source (1800519)

(1400769)

(1400829/1400836)

(1800637)

Never place beverage source above control box to avoid concentrate spilling on machine

Cold/Sparkling water
(1800372)

Beverage tube control box to font
(1800372)

IEC Power Cable

Din connector to Chiller

IEC Power Cable

Mains
3/8" hose as supplied with the FRIIA chiller
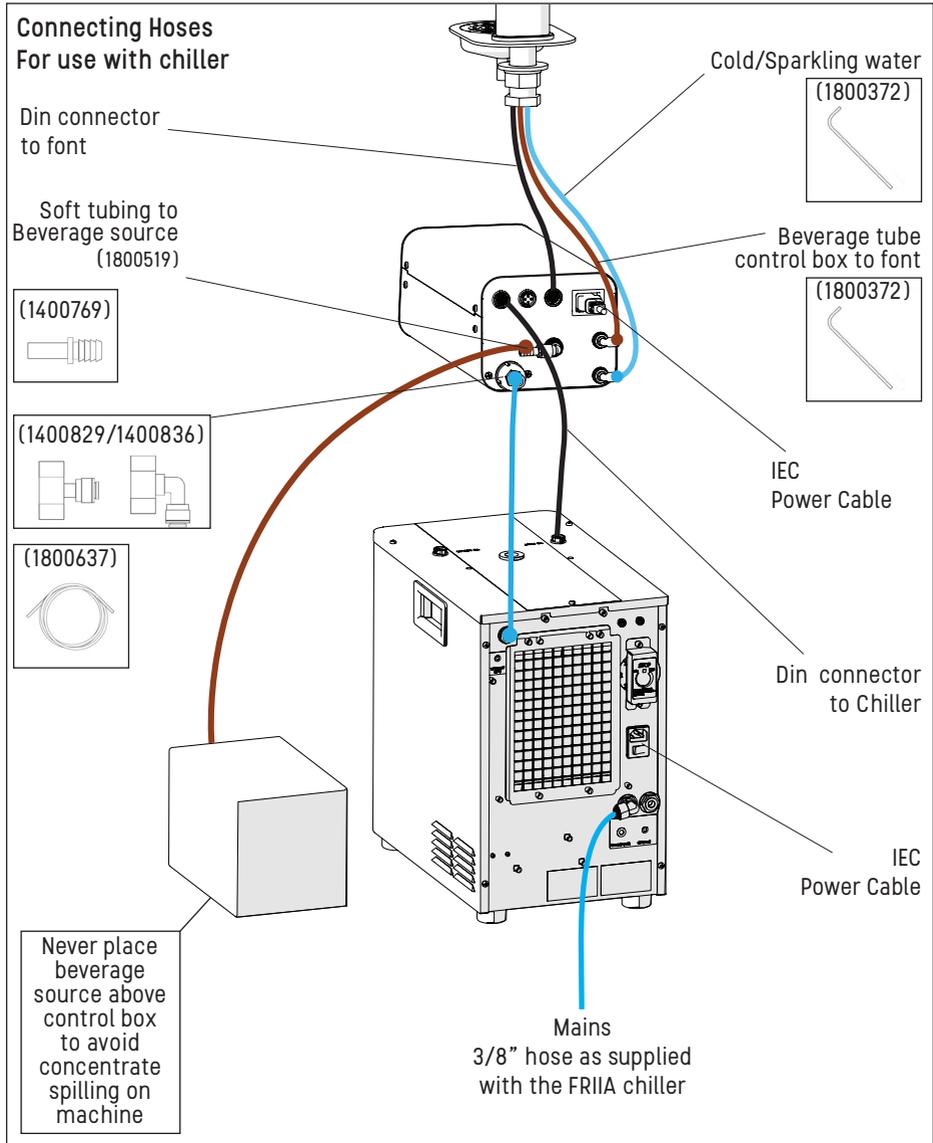
Installation

POUR'D Touch Font with Boiler and Chiller

Beverage Option – Diluted concentrate with hot, cold, sparkling or ambient water & concentrate shot

Beverage tube
control box to font
(1800372)

Din connector
to font

Hot water
from boiler
8mm tube

Water Tube
(1800372)

Link cable
from Pour'd box to
Chiller power
connector

Chiller
(1800637)

TO BOILER
Connector

TO FONT
connector

Soft tubing to
Beverage source
(1800519)

(1400769)

To Mains Water
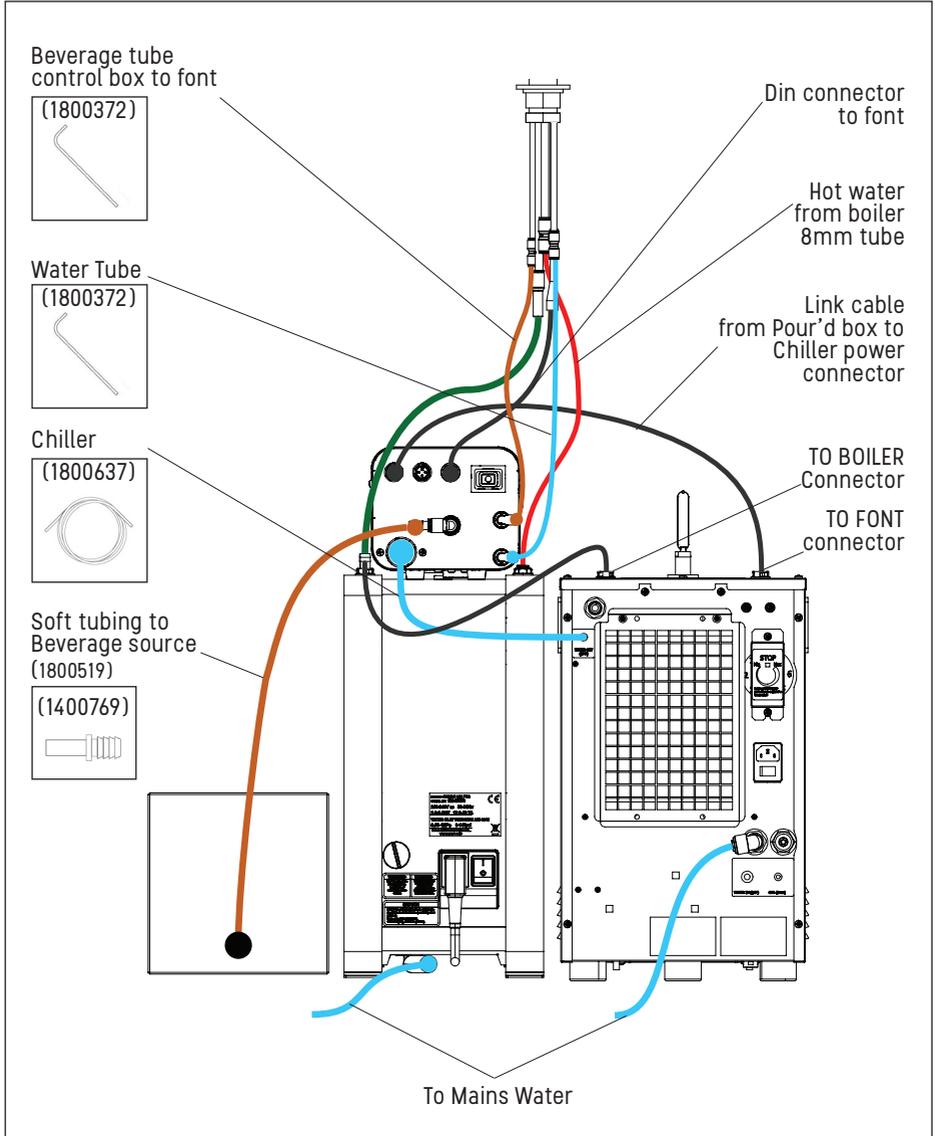
Installation

System Outputs
When the machine is turned on for the first time, the system outputs must be set.

1. **(Home Screen)**

2. Press and hold the bottom right corner of the screen for 5 seconds to access operator settings

3. (Operator Settings Screen)

4. Press settings icon to access advanced settings

Installation

5. Enter PIN
Default PIN: 0000

6. (Advanced Settings Screen)

7.

8. Use the toggle switches to indicate the connected devices

Priming

Ensure all lines are primed before starting the calibration process.
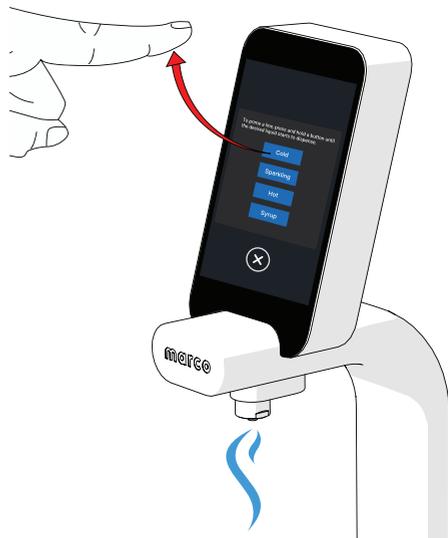Priming is in 'Operator Settings'. Before priming, place a vessel under the font.

1.

2.

To prime a line, press and hold a button until the desired liquid starts to dispense.

3.

4.

Calibration

Before using the machine for the first time, the machine needs to be calibrated. Calibration is in 'Advanced Settings'.

1.

2.

3.

4.

Calibration

5.

Syrup Step 1:

1. Place bucket under the spout and press "Start"

▶ Start

ⓧ

6.

Syrup Step 1:

1. Place bucket under the spout and press "Start"

■ Cancel

ⓧ

7.

Syrup Step 2:

Input the dispensed weight in grams:

330 g

✓ Accept

ⓧ

1. Perform a full calibration for syrup, cold, sparkling, and hot lines (if applicable).

2. Equipment needed: scales and vessel.

3. Follow the on-screen instructions for each step.

NOTE: 'Dispensed weight' refers to the weight of the liquid dispensed; therefore, the weight of the container used must be deducted.

Operator Settings

Set Recipes

1.

2.

3.

4.

Operator Settings

Cleaning – MUST BE DONE DAILY

1.

2.

3.

1. Disconnect the tubing from beverage source.

2. Put the tubing into a bucket of cleaning solution. We recommend using Urnex Cafiza 2 for coffee–based beverages or Urnex Rinza Milk System cleaner for alternative milk (follow Urnex instructions). Use a separate container to collect the wastewater.

4. Press "Clean Now" & follow the instructions on the screen.

5. Process will take 170 seconds and use 1.5L of water + Solution required per cycle.

6. Once the program is finished replace cleaning solution with clean ambient/cold water. (2L per cycle)

7. Press "Clean Now" on the screen.

8. Repeat until water comes out clear.

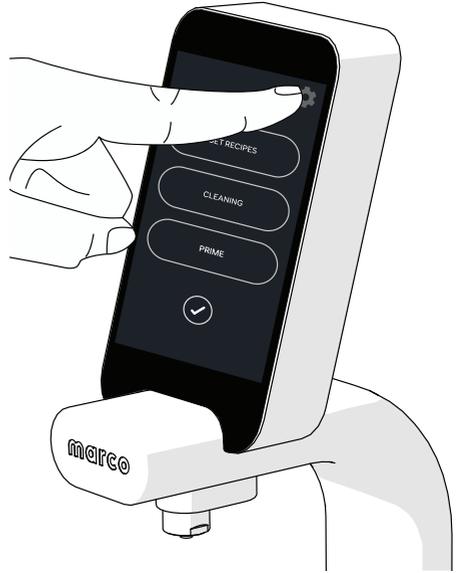9. Reconnect the line to the beverage source. LEAVE THE LINE EMPTY OVERNIGHT

Advanced Settings
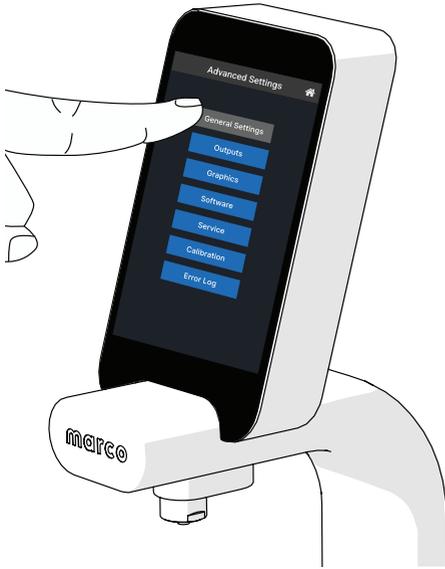
Accessing advanced settings

1.

2.

3.

4.

Advanced Settings

General Settings – Change Language, PIN, Unit Settings, and Reset Factory Settings

1.

2.

Quick Dispense Mode
Enables Push & Hold
directly from the
home screen.

Graphics – Upload / Change Backgrounds and Icons

Insert a USB drive formatted as 'FAT32', containing 480x854px images ended by 'bg.png'.

1.

2.

Advanced Settings

3.

4.

5.

6.

Advanced Settings

7.

8.

Software Update
Insert a valid USB drive formatted as 'FAT32' containing a valid .bin in the format "31xxyyy_ver_zzzz.bin" placed in the root directory (top level folder).

1.

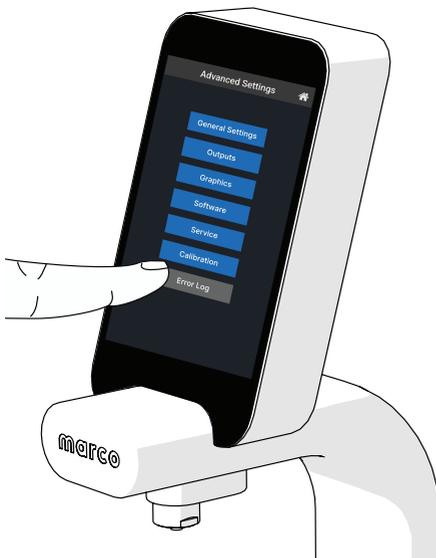

2.

Advanced Settings

Service – Test Outputs

1.

2.

Error Log – Download / Erase Error Log
Records details of errors in the machine as a text file. Service personnel can download the text file to a USB stick to analyse.
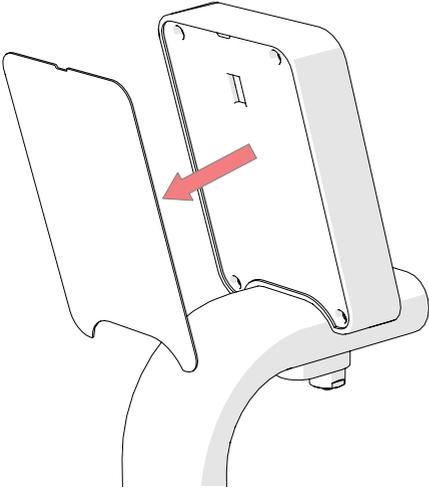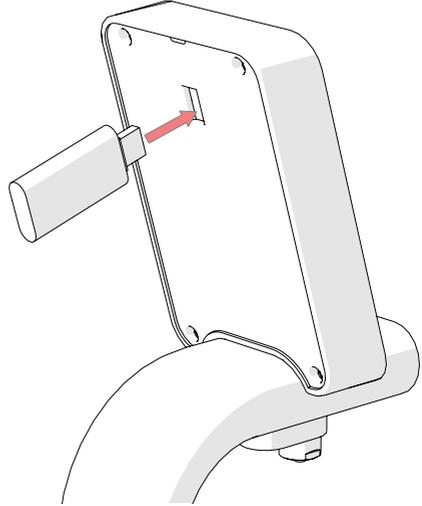
1.

2.

Advanced Settings

USB Connection

USB connection is required for uploading graphics, downloading the error log, and updating the software.
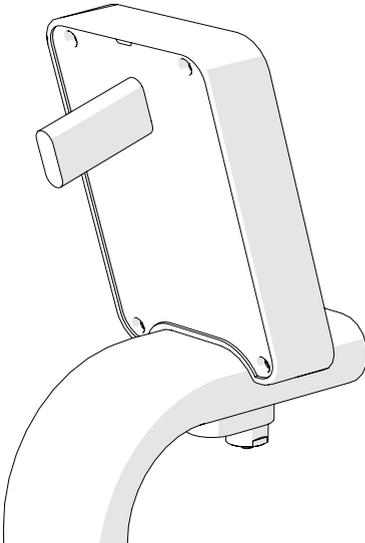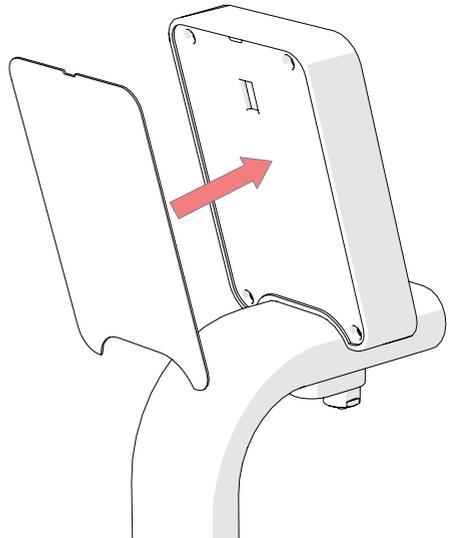
1.

2.

3.

4.

Operating Font

1. Push & Hold

Beverage will dispense while the button is pressed and stop once released.
Beverage volume not displayed under push & hold recipes.
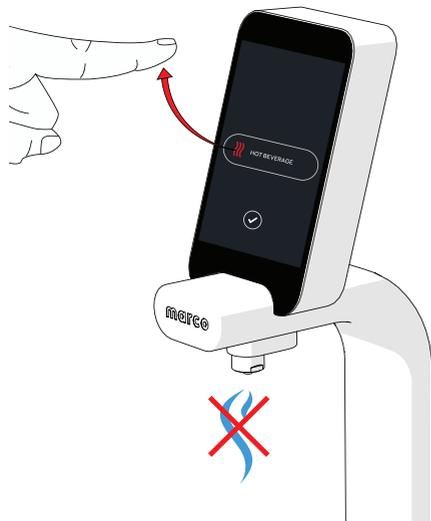
1.

2.

Quick Dispense Mode (in General Settings)
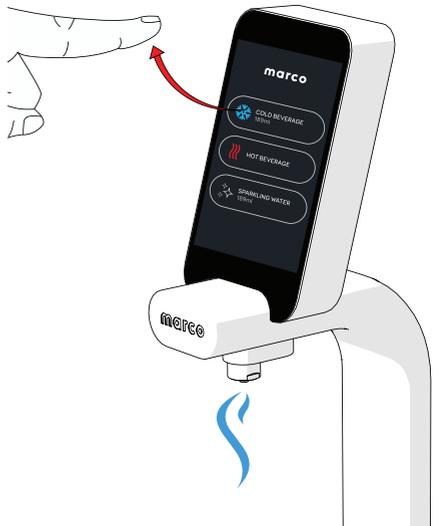Enables Push & Hold directly from the home
screen.

2. Push & Release (Volumetric)

Dispenses a pre-defined volume of beverage
(set in recipe).
Beverage volume displayed under push &
release (volumetric) recipes.

3.

Cleaning & Maintenance

RISK OF SCALDING

Turn off the control box before cleaning to prevent accidental triggering of a dispense.

Beware of accidentally operating the font – especially when cleaning around the screen.

The appliance may not be immersed in water or cleaning solution . The exterior of this font may be cleaned with a damp cloth and a light detergent. The external surfaces of the appliance must not be cleaned by a water jet.
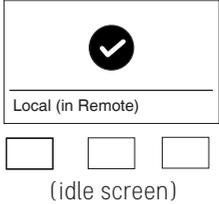
For cleaning the internal tubing and components, the recommended cleaning solution is Urnex Cafiza cleaner.

Twist off and wash out flow straightener.

Do not use abrasive cloths or creams, as this will spoil the finish of the font.

Troubleshooting

The screen of the machine indicates various errors or problems with the machine. See diagnostic table below for futher details.

SCREEN DISPLAY	ACTION
No Water	Check mains water pressure, if pressure is okay then call service technician
Comms error	Check control box screen, should display the idle screen. If any other screen is displayed (settings screens), return to idle screen to fix error. Local (in Remote) (idle screen)

UL LISTED E337347   NSF NSF/ANSI   CE