



Cornelius IDC PRO

Brixing Instructions



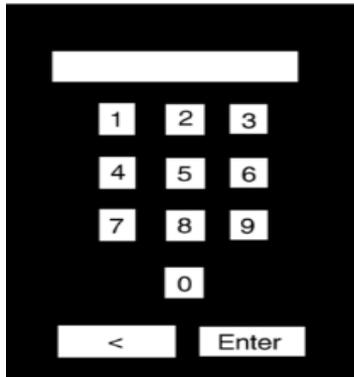
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Accessing the Service UI



- Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counter clockwise direction, in the form of a “C”.
- This will display the Key pad screen.



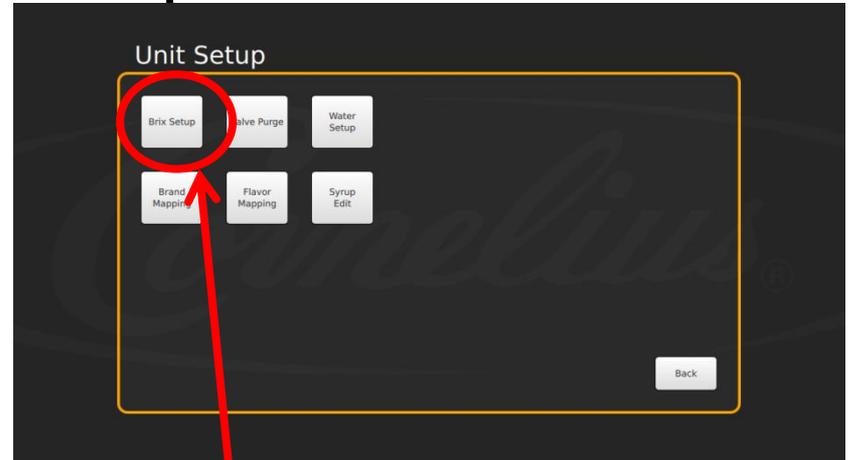
Once each corner is tapped, type in the password “3333” then press Enter to access the Service level menu.



Brixing Setup



1) Select Unit Setup

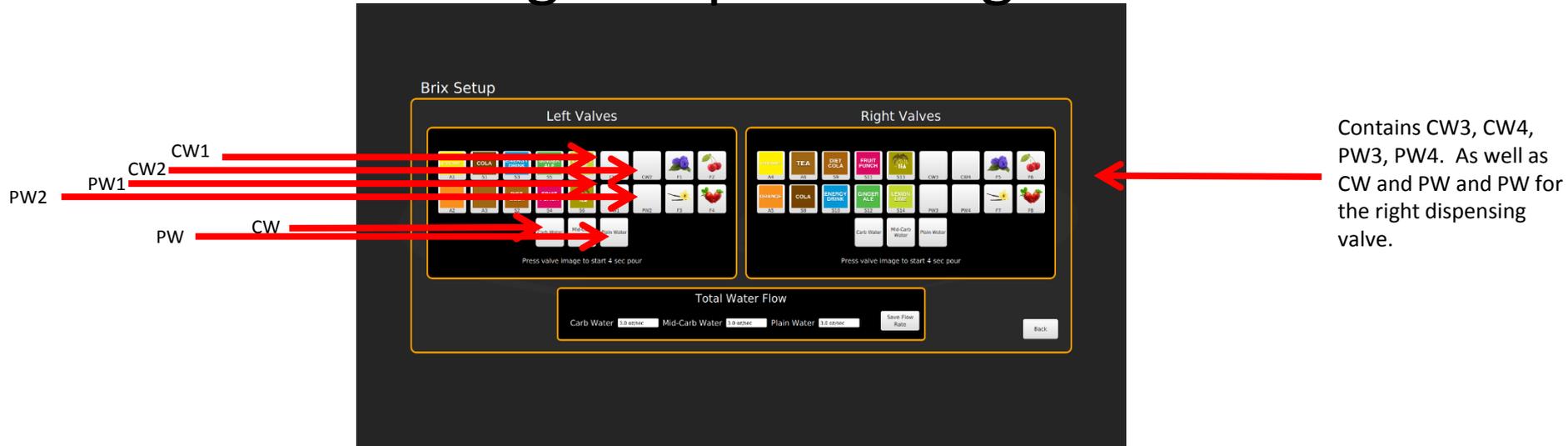


2) Select Brix Setup

*Prior to setting the ratios you need to have ice in the hopper and on the cold plate for at least 30 minutes.



Brixing Setup – Setting Water



- When you select a valve to brix it will dispense for a preprogrammed 4 second dispense. Buttons on the screen match the layout of the valves on the machine
- All instructions and volumes are based on a 3 oz./second pour rate.
- Set CW1, CW3, PW1 and Pw3 to 7 oz.
- Use a brixing cup – place under the nozzle you are dispensing from. Press CW 1 button and fill center of brixing cup to 7 oz. Adjust flow control as needed; clockwise for more water/counterclockwise for less water. Repeat for CW3, PW1 and PW3.
- Set CW2, CW4, PW2 and PW4 to 3 oz.
- Use a brixing cup – place under the nozzle you are dispensing from. Press CW2 button and fill center of brixing cup to 3 oz. Adjust flow control as needed; clockwise for more water/counterclockwise for less water. Repeat for CW3, PW1 and PW3.



Brixing Setup – Setting Syrup

- It is recommended to set to manufacturer specs
- Use same brixing cup – place under the nozzle you are dispensing from. Start with the A1 button on the left and fill the correct brix chamber of the brixing cup to same level as the water. Adjust A1 valve, as needed; clockwise for more syrup/counterclockwise for less syrup. Again, buttons on the screen match the layout of the valves on the machine.
- HINT: use your hand or finger to steady the brix cup against the gray dispensing nozzle to keep it steady when the syrup is dispensing.
- Repeat for all left valves: A2, A3, S1, S2, S3, S4, S5, S6 & S7.
- Do same for Right Valves for syrup: A4, A5, A6, S8, S9, S10, S11, S12, S13, S14.
- For Flavor Shot valves: no brixing necessary. Just ensure there is a steady flow coming out of each of the valves (F1 – F8).



Brix Setup

Left Valves

LEMONADE A1	COLA S1	ENERGY DRINK S3	GINGER ALE S5	LEMON LIME S7	CW1	CW2	F1	F2
ORANGE A2	TEA A3	DIET COLA S2	FRUIT PUNCH S4	Green TEA S6	PW1	PW2	F3	F4
Carb Water			Mid-Carb Water		Plain Water			

Press valve image to start 4 sec pour

Right Valves

LEMONADE A4	TEA A6	DIET COLA S9	FRUIT PUNCH S11	Green TEA S13	CW3	CW4	F5	F6
ORANGE A5	COLA S8	ENERGY DRINK S10	GINGER ALE S12	LEMON LIME S14	PW3	PW4	F7	F8
Carb Water			Mid-Carb Water		Plain Water			

Press valve image to start 4 sec pour

Total Water Flow

Carb Water Mid-Carb Water Plain Water

Save Flow Rate

Back



Syrup Valves (black)

Water Valves (white)

Flavor Shots (purple)



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