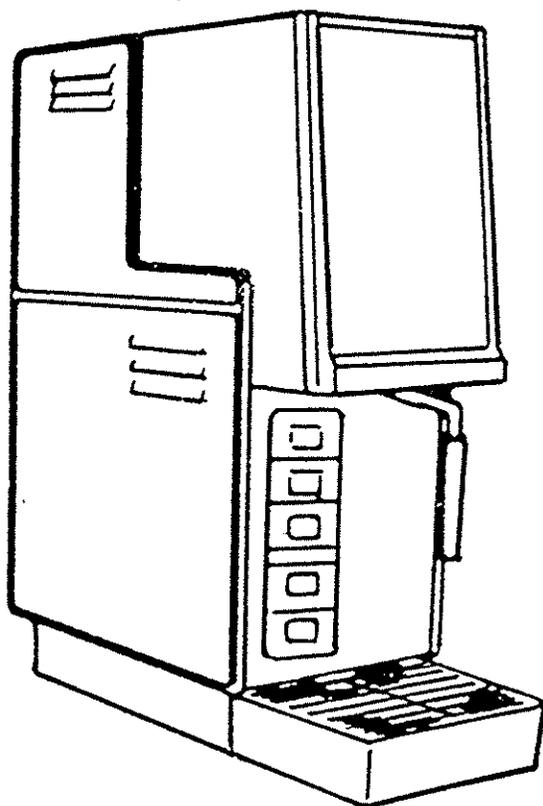


JETRAY

OWNER'S MANUAL FOR **Portable Freeze Dried Coffee Dispenser**



MODEL

SERIAL NO.

FC30

1400

FC30-W25

1100

FC30-W26

*This manual applies to models of
Serial Number 315031 or higher.*

Manufactured by Jet Spray Corporation
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Your Standard of Excellence for Beverage Merchandising on Six Continents

GENERAL DESCRIPTION

MODEL FC30

The FC30 Freeze-Dried Coffee Dispenser is a compact, lightweight, countertop unit designed to automatically dispense coffee by the cup or pot, dispense hot water or any odd size cup of coffee by manually actuating the designated touch switch (see Fig. 1). A simple connection to an electrical outlet and a water source is all that is required to set the unit into operation.

- WARNINGS:**
1. **THIS APPLIANCE MUST BE EARTHED**
 2. **THIS APPLIANCE IS NOT SUITABLE FOR USE BY UNSUPERVISED CHILDREN.**

INSTALLATION

LOCATION

Place the dispenser on a solid level surface with no part of the dispenser extending beyond the edge of that surface.

POWER

- 1) Model FC30 plug the power cord into a 120 volt 60Hz grounded receptacle.
- 2) Model FC30-W25 plug the power cord into a 230 volt 50Hz grounded receptacle.
- 3) Model FC30-W26 plug the power cord into a 220 volt 60Hz grounded receptacle.

NOTE: *As the colors of the wires in the mains leads of this appliance do not correspond with the colored markings identifying the terminals in your plug, proceed as follows (W25 and W26 only):*

- The green and yellow wire must be connected to the terminal in the plug marked with any of the following:

- ▶ the letter E
- ▶ the earth symbol
- ▶ colored green
- ▶ colored both green and yellow.

- The blue wire must be connected to the terminal in the plug marked with the letter N or colored blue.

- The brown wire must be connected to the terminal in the plug marked with the letter L or colored orange

- 4) Connect a 1/4" OD flared, flexible, copper water line (10-125 psig water supply) to the unit at the back where the flare fitting is provided. Flush water line by running water through it, to remove any foreign particles before connecting to unit.

NOTE: *It is advisable to have a separate shutoff and strainer installed in the water line.*

- 5) After the connection is made, be sure that the water supply is turned on.
- 6) Turn on the power switch located in the upper left hand corner of the front panel (when facing the dispenser). Red light will glow to indicate unit is on.
- 7) By turning on the power switch, the water tank will automatically fill. *If water does not fill the tank, check to be sure water supply is turned on.*
- 8) When the tank is nearly full, the heater will turn on automatically and the water fill will automatically shut off.
- 9) The water will reach the preset thermostatically controlled temperature in 10-15 minutes. The thermostat is set for 185° (85°C) and normally needs no adjustment.

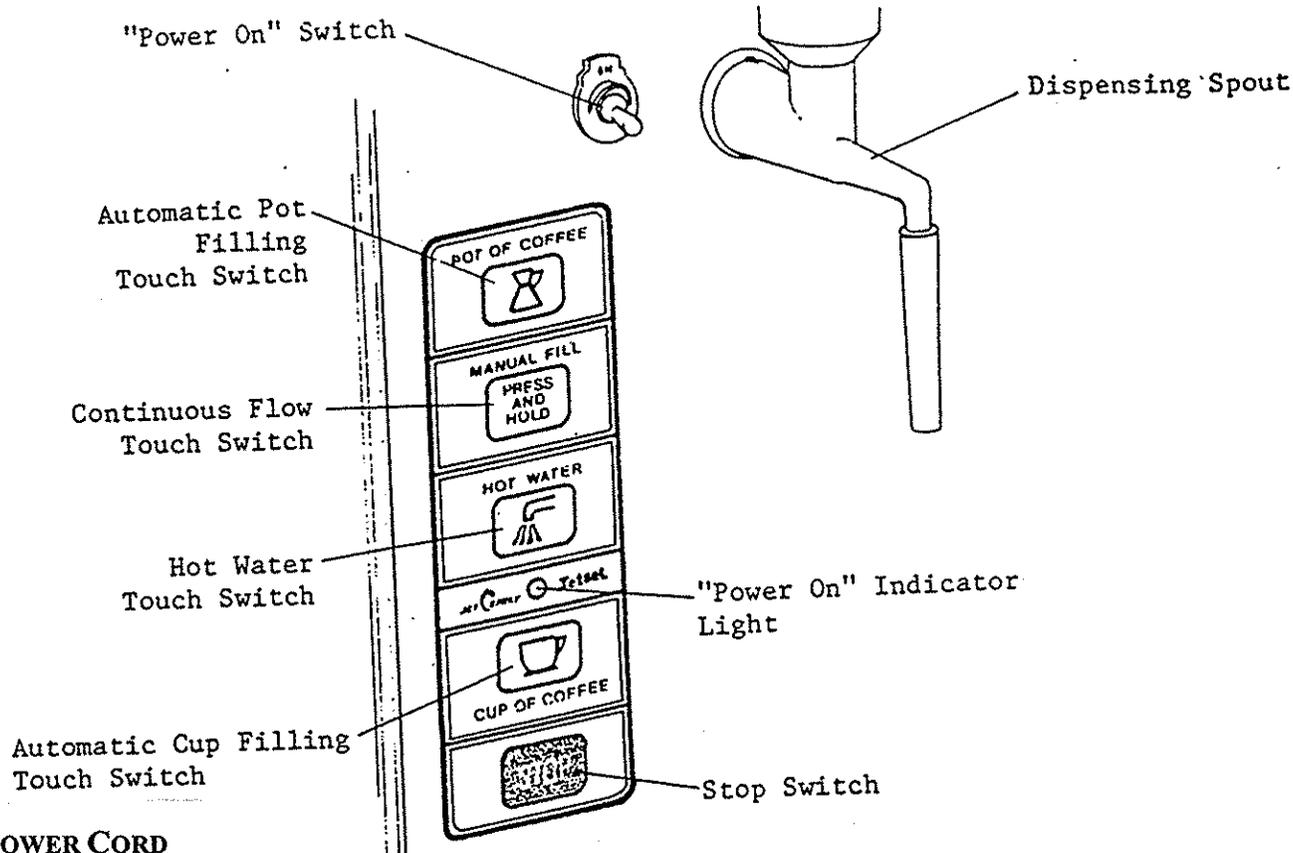


Fig. 1

POWER CORD

If the supply cord of this appliance is damaged, it must be replaced by a repair shop appointed by the manufacturer because special tools are required.

OPERATION

Precise, simple operation is design feature of the Jet Spray Portable Freeze-Dried Coffee Dispenser.

1. The product hopper must be refilled as required. Remove the hood by lifting up. Open hopper cover and fill the hopper with product. Do not pack product down nor remove metal slide plate located in hopper.
2. Place cup or pot under the dispensing spout.

3. **CUP FILLING**



Press momentarily, then release the cup push button and the cup will fill automatically. (Factory set for a 6 oz (180cc) cup.) Adjustments may be made to provide a stronger or weaker drink, or for the use of a larger or smaller cup. Dispense and sample two or three cups to determine if the unit is set to dispense desired strength and quantity. If an adjustment is necessary, refer to the OPERATING ADJUSTMENTS section for instruction.

4. **HOT WATER** 

For hot water only, press and hold hot water button until cup is almost full, then release.

5. **POT FILLING** 

Press momentarily, then release the pot push button and the pot will fill automatically. (Factory set for a 9 cup pot 54 oz). Adjustments may be made for a larger or smaller pot. If an adjustment is necessary, refer to the OPERATING ADJUSTMENTS section for instructions.

6. **MANUAL FILL** 

For odd size cups or odd size pot filling. Press and hold pot button until the cup or pot is almost filled, then release.

7. **STOP** 

Pressing stop switch will immediately stop dispensing cycle.

OPERATING ADJUSTMENTS

WARNING: DANGEROUS VOLTAGES ARE STILL PRESENT WITHIN THE UNIT EVEN IF THE POWER SWITCH IS TURNED OFF. BEFORE ATTEMPTING ANY ADJUSTMENTS INSIDE THE UNIT, TURN THE UNIT OFF AND UNPLUG IT FROM THE ELECTRICAL RECEPTACLE.

There are three operating adjustments that may be made to suit your taste and dispensing needs.

1. **RATIO CONTROL - POWDER TO WATER**
The ratio is controlled by the water adjustment screw located on the top of the solenoid valve behind the left hand upper panel (See Fig. 2).
- To adjust water flow use allen wrench provided. Loosen lock nut. Put wrench through hole in screw on top of solenoid and rotate counter-clockwise for a weaker drink, or clockwise for a stronger drink. Once desired flow is obtained, tighten lock nut.
 - Changing the ratio may necessitate readjusting the portion size to accommodate the new water flow rate. Try a cup and determine if the portion size has changed significantly.

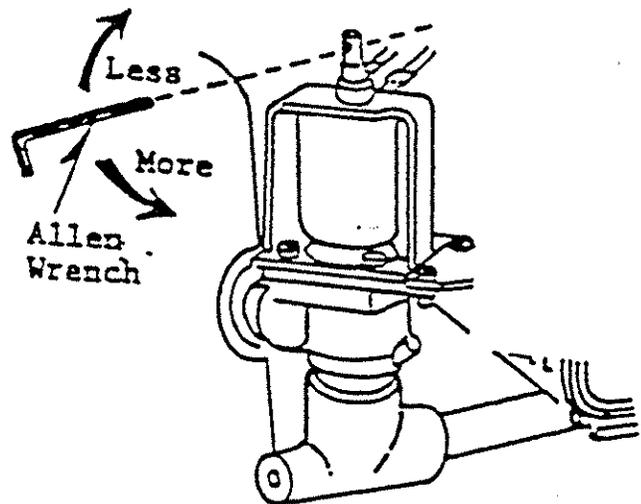


Fig.2

2. **PORTION CONTROL ADJUSTMENT -**
Cup and Pot size - The timer is located behind the lower left-hand side panel, looking at the unit from the front. Adjustments may be made with a small screwdriver. To increase either the cup or pot portion, turn the adjusting screw clockwise. To decrease portion turn counterclockwise (see Fig. 3).

Cup size adjustment - 5.2 oz to 13.2 oz
Pot size adjustment - 10.9 oz to 81.3 oz

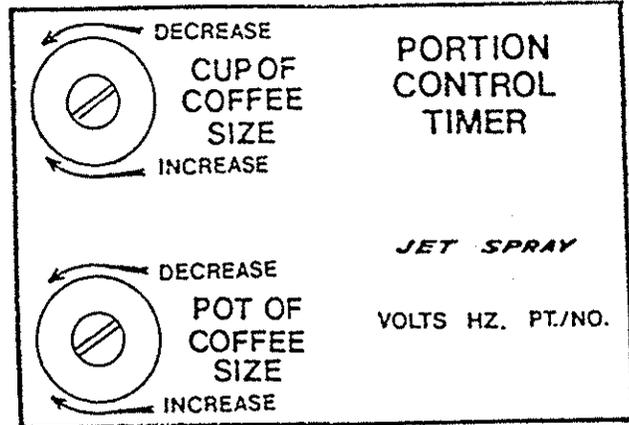


Fig. 3

TEMPERATURE ADJUSTMENT

The water temperature inside the hot water tank may be adjusted between 133°F (56°C) and 195°F (90.5°C) by changing the thermostat located on the side of the tank. Follow the procedure outlined below when adjusting the temperature.

WARNING: TURN OFF POWER AND UNPLUG FROM ELECTRICAL RECEPTACLE.

1. Remove left hand lower side panel.
2. Using a flat-head screw-driver, turn the adjusting screw on the thermostat: clockwise to increase temperature or counter-clockwise to decrease temperature.
3. Replace side panel, plug in and turn on power.

NOTE: *It will take a couple of minutes for the unit to increase the water temperature so wait before testing. Repeat steps 1-3 if further adjustments are necessary.*

CLEANING

The mixing funnel and spout are self-cleaning. Each time a beverage is dispensed, hot water flushes these components. However, it is necessary occasionally to give the unit a major cleaning. Proceed as follows:

A. PRODUCT SYSTEM

1. Turn power switch off, unplug unit and remove the hood over the product hopper.
2. Remove hopper assembly. See Item "D" in this section for cleaning.
3. Disconnect funnel from rubber tube outlet. Remove funnel from dispensing spout.
4. Wash all removed parts in warm soapy water, RINSE AND DRY THOROUGHLY.
5. Reassemble the parts on the dispenser.
6. Replace the hood and plug in unit when required.

B. DISPENSER CABINET

1. The outside of the dispenser should be wiped with a clean, damp cloth and mild soap (Turn unit off before wiping over touch switches.)
2. **Do not use abrasive or solvent base cleaners!** Soap and water will keep the dispenser sparkling clean and attractive.
3. Empty and wash the drip tray daily.

4. Reassemble parts on dispenser.
5. Fill hopper assembly with product. Do not pack down.
6. Replace hood and plug in unit.

C. WATER STRAINER

Depending upon water conditions, the inlet water line strainer should be checked periodically and back-flushed to clean out collected residue. If the strainer cannot be back-flushed, replace with a new strainer.

D. HOPPER ASSEMBLY

1. Unplug unit, remove hood and hopper assembly.
2. Remove parts as shown in Fig. 5.
3. Wash all hopper parts in warm (not hot) soapy water and rinse thoroughly. Do not put any plastic parts in dishwasher. Dry thoroughly before reassembling.

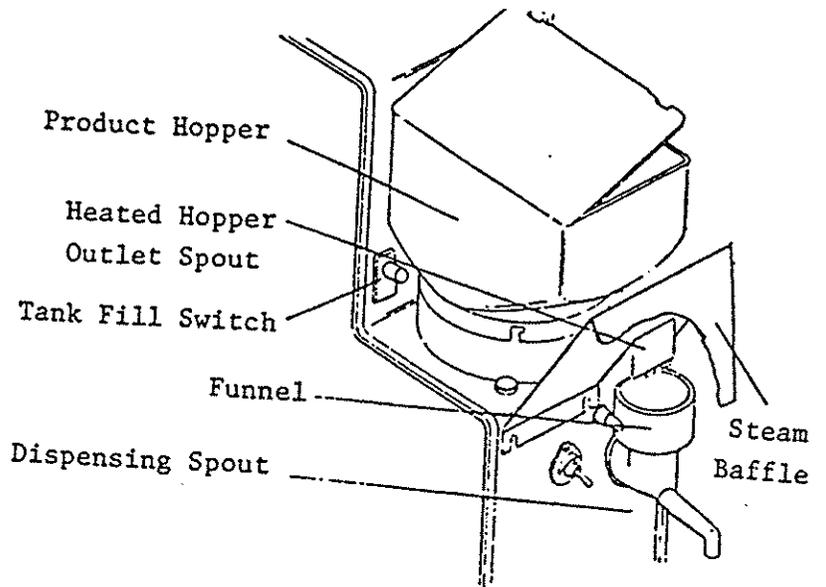


Fig. 4

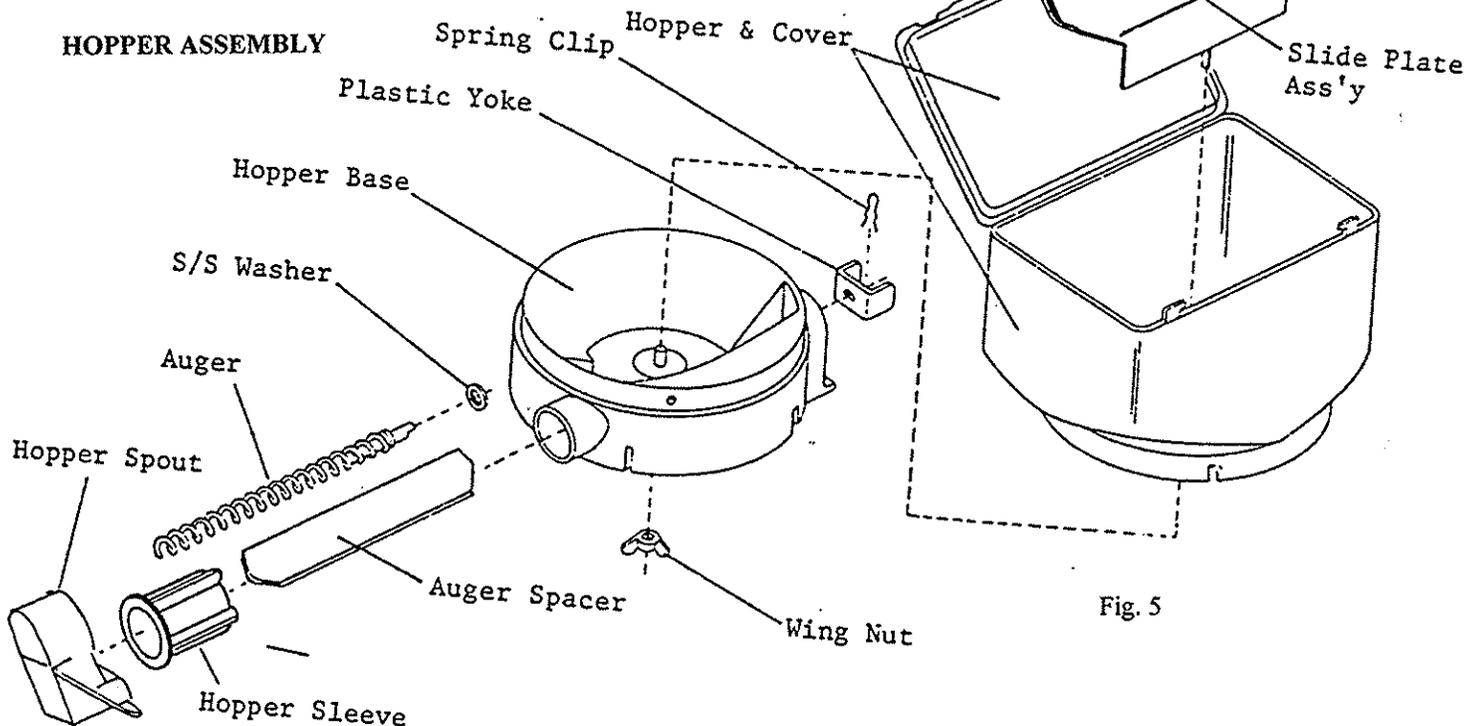


Fig. 5

SERVICE TIPS

- Do not clean plastic parts with hot water, abrasives, or solvents.
- Do not clean dispenser cabinet with any abrasives or solvents.
- In certain areas, the water supply may be a problem. Certain areas have water with a high mineral content which can result in scale formation inside the heater tank and reduce its life and efficiency. Other areas may have off-odors in the water which results in a poor tasting drink. If you have these problems, consult a local water treatment expert such as Everpure or other reputable companies. These people have equipment which can eliminate the problems just mentioned.

DRAINING OF THE TANK

1. Turn power switch off.
2. Unplug dispenser, remove water reservoir and drip tray. Carry unit to counter next to sink, or have a two gallon water container handy.
3. Loosen drain plug at rear of unit. Do not remove completely.
4. Place unit over sink or other suitable container and remove drain plug. Tank holds 1.5 gallons (5.7 liters) of water.
5. After drainage, replace plug and tighten securely.

WARNING: DO NOT STORE UNIT IN SUBFREEZING LOCATION WITHOUT FIRST DRAINING WATER SYSTEM OR DAMAGE TO UNIT WILL RESULT.

SPECIFICATIONS

Models	Specifications
FC30	120 VAC 60 Hz 1650W 14 Amps
FC30-W25	230 VAC 50 Hz 1844W
FC30-W26	220 VAC 60 Hz 1728 W
Inlet Water Pressure:	<u>psi</u> <u>Kpa</u> <u>Bars</u>
Min (Static)	10 68.9 0.69
Max (Static)	125 861.3 8.6
Min (Dynamic)	20 137.8 13.8
Size:	8- ¹ / ₁₆ "W x 18- ⁵ / ₈ "D x 21"H (20.4 x 47.3 x 53.3cm)
Cabinet:	Stainless Steel Exterior Impact Resistant Hood & Drip Tray
Dispensing Range:	<u>oz</u> <u>ml</u>
Cup	4-12 118-355
Pot	8-60 237-1774
Normal Factory Setting:	
Cup	6 177
Pot	54 1596
*Dispensing Rate:	
FC30	100 5oz (148ml) Cups/hr
FC30-W25	133 5oz (148ml) Cups/hr
FC30-W26	133 5oz (148ml) Cups/hr
Capacity:	Approximately 1 1/2 lbs (will vary depending on product served).
Stainless Steel Water Tank:	1.5 Gallons (5.7 liters)
Heater:	
FC30	1500 W @ 120 VAC Incoloy Removable
FC30-W25	2000 W @ 240 VAC Incoloy Removable
FC30-W26	2000 W @ 240 VAC Incoloy Removable
Drip Tray:	Removable - Impact Resistant
Net Weight:	30lbs (13.5kg)
Shipping Weight:	32lbs (14.5kg)
*Based on 65°F (18.3°C) inlet temperature and 190°F (88°C) dispense temperature.	

NOTES

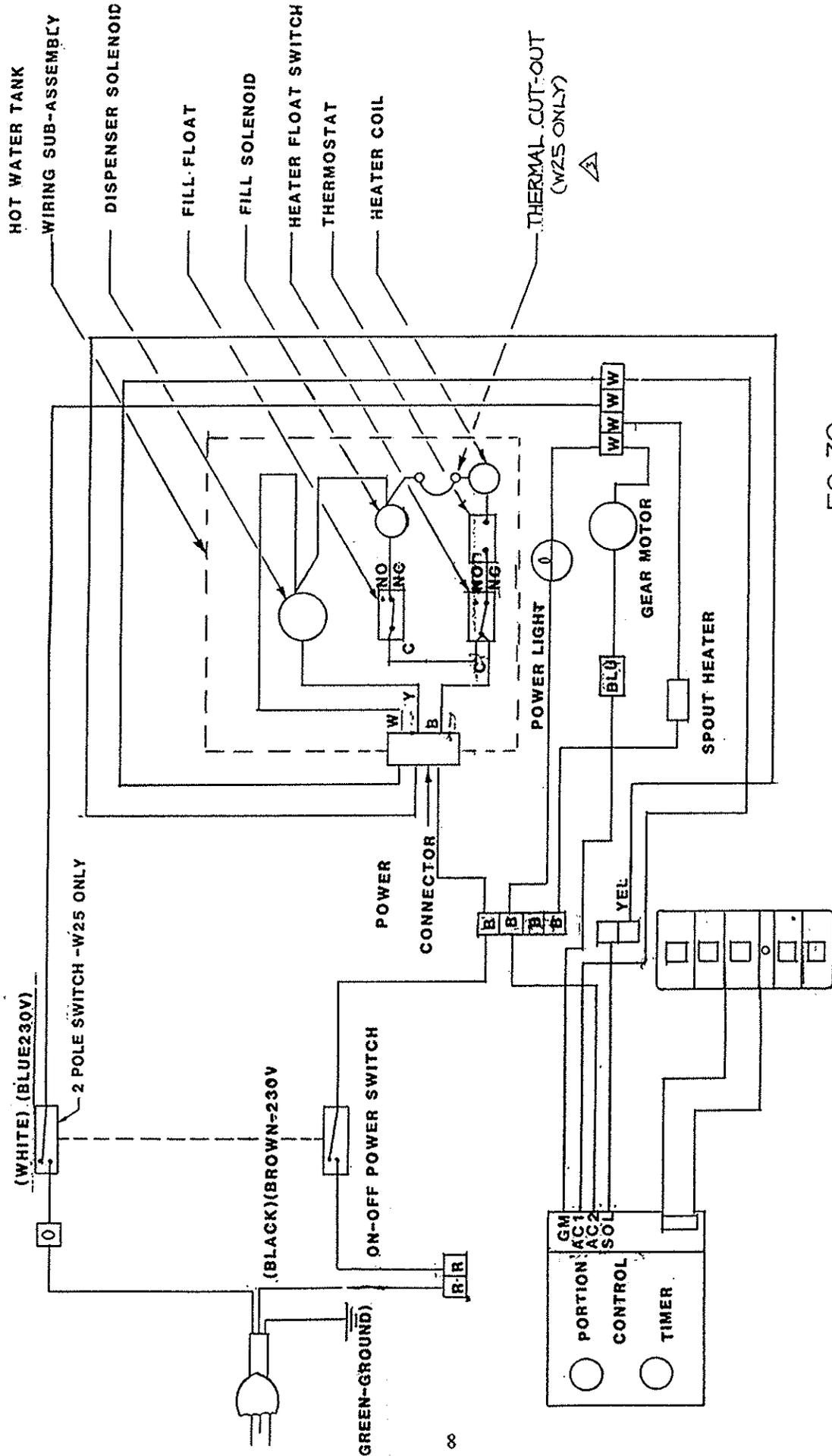
Attention is drawn to the requirements of National Regulations about connecting to and using potable water supplies. Jet Spray dispensers conform to the requirements of the Model Water By laws of 1986 SI 1147.

All hoses and couplings are capable of withstanding 1.5 times the rated operating pressure for 30 minutes at 50°C after being aged for 10 days at 70°C.

All surfaces which come into contact with food or drinking water are constructed of food quality non-toxic materials, are non-corrosive, non-tainting and do not support the growth of bacteria.

Jet Spray Corporation reserves the right to make changes in design and/or engineering without notice.

FC30 WIRING DIAGRAM



FC-30
 WIRING DIAGRAM
 P/N15909REV2
 115V/220-240V

TOUCH CONTROL PANEL