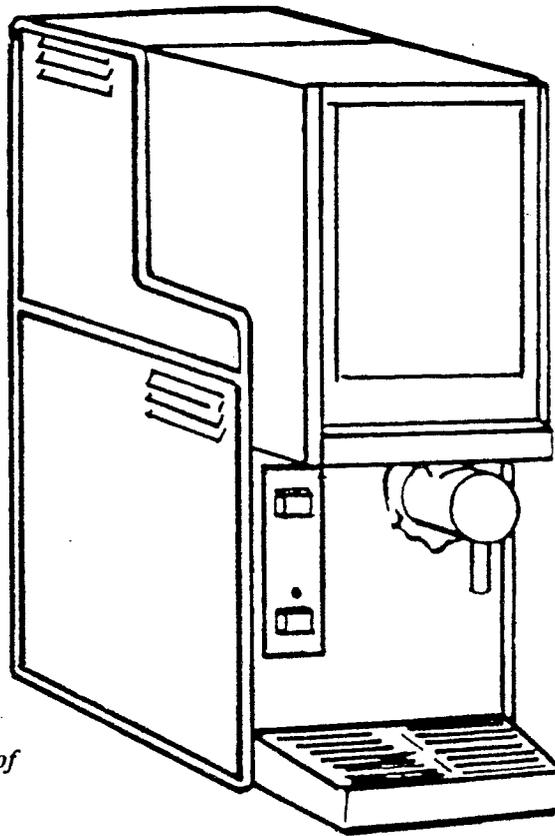


JETRAY

OWNER'S MANUAL FOR **Powdered Capuccino Dispenser**



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

MODEL

CC10
CC10-W25
CC10CF
CC10CF-W25
CC10-W26
CC10CF-W26

Manufactured by Jet Spray Corporation
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GENERAL DESCRIPTION

MODEL CC10

The CC10 Powdered Cappuccino Dispenser is a compact, lightweight, countertop unit designed to dispense a timed, portion of Cappuccino by pressing a button. A simple connection to an electrical outlet and a water source is all that is required to set the unit into operation.

MODEL CC10CF

The CC10CF Powdered Cappuccino Dispenser is a compact, lightweight, counter-top unit designed to dispense a continuous flow of Cappuccino by the push of a button.

- 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 unit extending beyond the edge of that surface.

POWER AND WATER

- 1) Model **CC10** - plug the power cord into a 115 volt 60Hz grounded receptacle.
- 2) Model **CC10-W25** - plug the power cord into a 230 volt 50Hz grounded receptacle.
- 3) Model **CC10-W26** plug the power cord into a 220 volt 60Hz grounded receptacle.

NOTE: *If the colors of the wires in the main 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 the water line by running water through it to remove any foreign particles before connecting to the 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 180°F (82°C) and normally needs no adjustment.

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 and simple operation is the design feature of the Jet Spray Powdered Cappuccino Dispenser.

CLEAN BEFORE INITIAL FILL

Clean the powder system before initial fill by following instructions on page 4.

START-UP

Remove the hood by lifting up. Open the hopper cover, then fill the hopper with your product. *Do not pack product down.*

DISPENSING

Model CC10

Portion Control - To dispense a drink, push cup button momentarily, then release. The cup will fill automatically. Adjustment may be made to provide a stronger/ weaker drink or for the use of a larger or smaller cup. Dispense and sample two or three cups of product 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 instructions.

Hot Water Only - For hot water only, push and hold hot water button until cup is almost full, then release.

Model CC10CF

Continuous Flow - Push and hold cup button until cup is almost full, then release. Dispense and sample two or three cups of product 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 instructions.

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.

The dispenser is factory set to deliver a 6oz drink, however, it can be adjusted from 5 to 18 ounces by adjusting the portion control timer. Stronger or weaker drinks can be easily obtained by adjusting the ratio control.

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. 1).
 - a) To adjust water flow use the Allen wrench provided. Loosen lock nut. Put wrench through hole in screw on the top of the solenoid and rotate counter-clockwise for a weaker drink, or clockwise for a stronger drink. Once desired flow is obtained, tighten lock nut.
 - b) Changing the ratio may necessitate readjusting the portion size to accommodate the new water flow rate. Try a cup and determine if portion size has changed significantly.
2. **PORTION CONTROL ADJUSTMENT - (Model CC10 Only)** Adjustments in drink size are made by simply turning the dial on the Universal Timer (see Fig. 2).

This procedure can also be used for large changes in portion sizes. Any size, from 3.0 to 18 ounces (85 to 532cc), may be set. The CC10 unit is factory set to dispense a 6oz (180cc) drink.

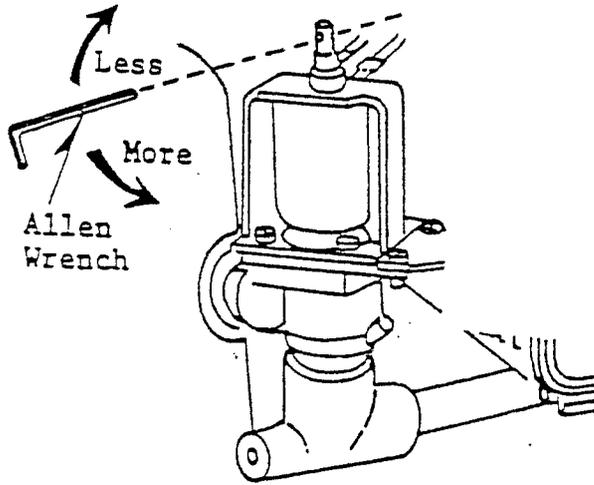


Fig. 1

Turn the "large" dial on the Universal Timer clockwise to increase drink size or counter-clockwise to decrease drink size. After the adjustments have been made, plug in the unit, turn on power and dispense a test drink. Repeat this procedure until the desired portion has been reached making sure the unit is turned off and unplugged while making adjustments.

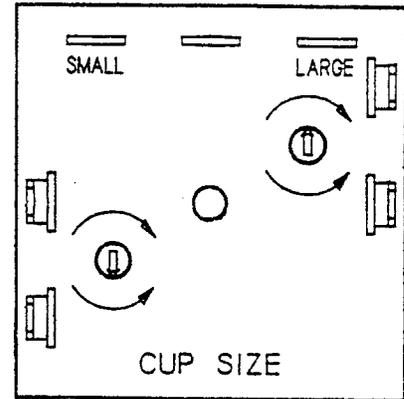


Fig. 2

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 THE UNIT 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 the 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 Jet Spray Cappuccino product system is self-cleaning. Each time a beverage is dispensed, hot water flushes the water system. However, periodic cleaning of the powder system, and cleaning of the exterior cabinet and components are necessary for satisfactory operation (see to Fig. 3). Proceed as follows:

A. POWDER SYSTEM

1. Turn off power switch, unplug unit, and remove the hood over the powder hopper.
2. Remove steam baffle and heated hopper outlet spout.
3. Remove the hopper assembly. See item "D" for cleaning.
4. Disconnect funnel from rubber tube outlet. Remove funnel from whipper chamber.
5. Remove the whipper chamber clockwise and remove it.
6. Remove the impeller blade from the motor shaft.
7. Wash all removed parts in warm soapy water and rinse thoroughly.
8. Reassemble the parts on the dispenser.
9. Replace funnel on whipper chamber.
10. Replace hopper assembly.
11. Replace steam baffle and heated hopper outlet spout.
12. Replace hood and plug in unit when required.

B. DISPENSER CHASSIS

1. The outside of the dispenser should be wiped with a clean, damp cloth and mild soap.
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.

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

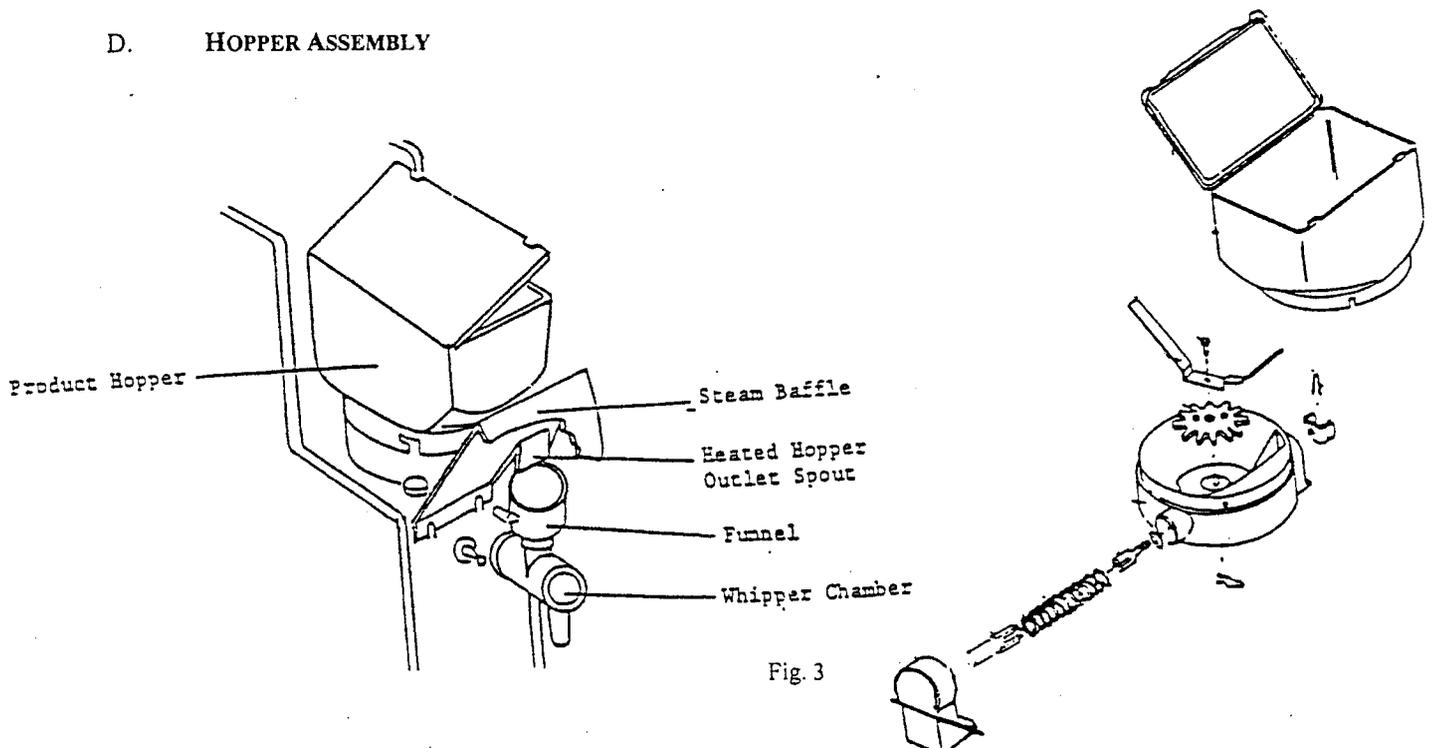


Fig. 3

1. Remove hood and make sure power switch is in OFF position.
2. Remove steam baffle and heated hopper spout.
3. Remove parts as shown in figure 3.
4. Wash all hopper parts in warm (not hot) soapy water and rinse thoroughly. DO NOT PUT ANY PLASTIC PARTS IN DISHWASHER. Dry parts thoroughly before reassembling.
5. Reassembly parts on dispenser.
6. Fill hopper assembly with product. Do not pack down.
7. Replace hood.

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 area 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 the dispenser, remove water reservoir and drip tray. Carry unit to counter next to a 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

Portion Control Models	Specifications
CC10	120 VAC 60Hz 1720 W 14Amps
CC10-W25	230 VAC 50Hz 1885 W
CC10-W26	220 VAC 60Hz 1728 W
Continuous Flow Models	
CC10CF	120 VAC 60 Hz 1720W 14Amps
CC10CF-W25	230 VAC 50 Hz 1885W
CC10CF-W26	220 VAC 60 Hz 1728W
Inlet Water Pressure	<u>psi</u> <u>Kpa</u> <u>Bar</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 53.3 cm)
Cabinet:	Stainless Steel Exterior, Impact Resistant Hood & Drip Tray
Controls:	
CC10/W25/W26:	Cup, Hot Water
CC10CF/W25/26:	Continuous Flow
Portion Size:	Factory set for 6oz
(portion control units only)	
Maximum Drink Size:	18oz (532cc)
Stainless Steel Water Tank:	1.5 Gallons (5.7 liters)
Dispensing Rate:	
CC10/CC10CF	120 6oz (177ml) Cups/hr
CC10-W25	160 6oz (177ml) Cups/hr
CC10-W26/CC10CF-W26	160 6oz (177ml) Cups/hr
Heater:	
CC10/CC10CF	1500 W @ 120 VAC Incoloy Removable
CC10-W25/CC10CF-W25	2000 W @ 240 VAC Incoloy Removable
CC10-W26/CC10CF-W26	2000 W @ 240 VAC Incoloy Removable
Drip Tray:	Removeable - Impact Resistant
Net Weight:	30lbs (13.5kg)
Shipping Weight:	32lbs (14.5kg)

NOTES

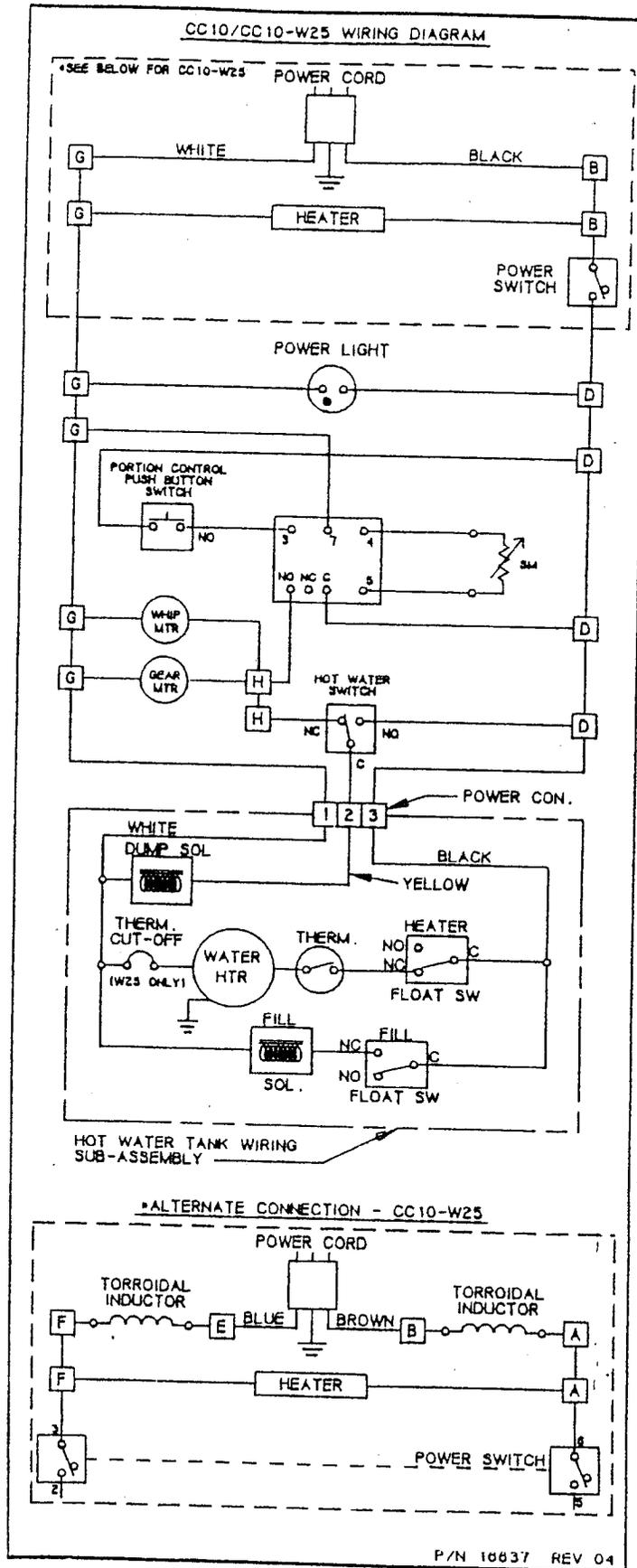
Attention is drawn to the requirements of National Regulations about connecting to and using Potable water supplies. Jet Spray dispensers conform to the requirements of the Model Water Bylaws of 1986 SI 1147.

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.

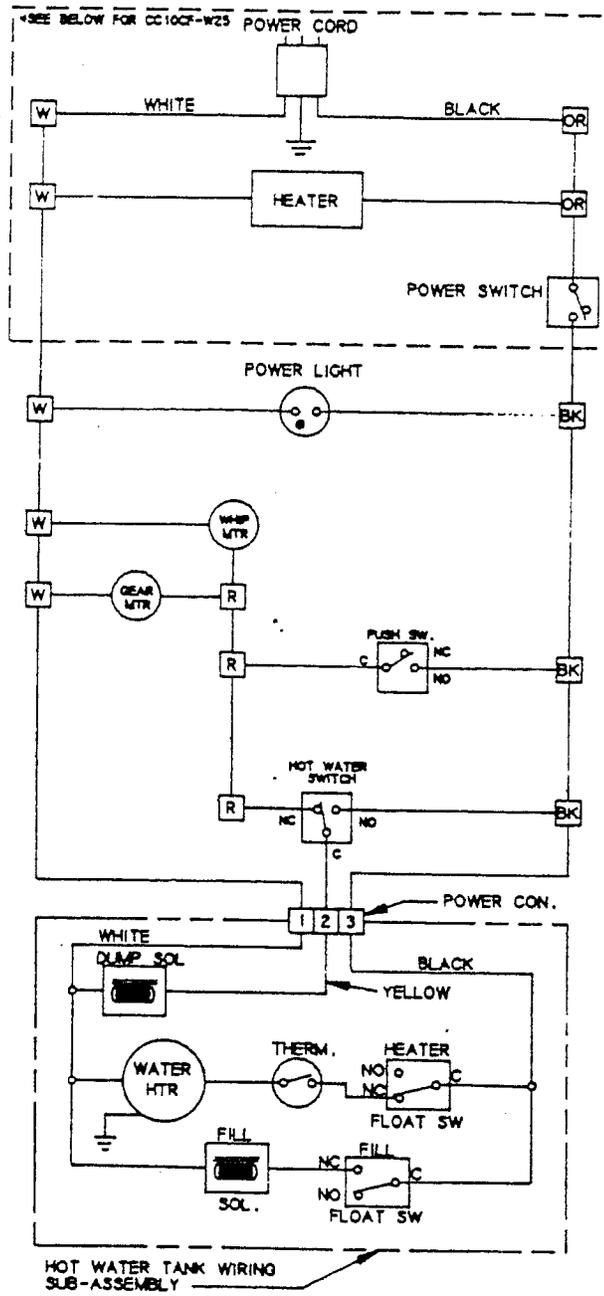
Jet Spray Corporation reserves the right to make changes in design and/or engineering without notice.

CC10 WIRING DIAGRAM



CC10F WIRING DIAGRAM

CC10CF/CC10CF-W25 WIRING DIAGRAM



ALTERNATE CONNECTION - CC10CF-W25

