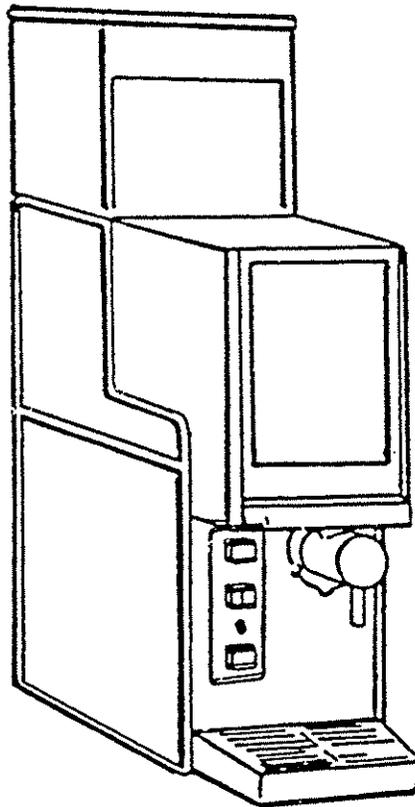


JET-SRAY

OWNER'S MANUAL
FOR
PORTABLE POWDERED CAPPUCCINO DISPENSER



MODEL
PCC10
PCC10-W25
PCC10-W26

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

GENERAL DESCRIPTION

MODEL PCC10

The PCC10 Portable Powdered Cappuccino Dispenser is a compact, lightweight countertop unit designed to dispense timed portions of Cappuccino by pressing a button. A simple connection to an electrical outlet and a water source for filling the reservoir (no plumbing needed) are 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 AND WATER

- 1) Model PCC10 - plug the power cord into a 115 volt 60Hz grounded receptacle.
- 2) Model PCC10-W25 - plug the power cord into a 220/240 volt 50Hz grounded receptacle.
- 3) Model PCC10-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) Place the drip tray and cover in position.

- 5) Filling the Water Reservoir System:

- a. Clean the reservoir assembly in warm soapy water and rinse thoroughly.

Note: *Use only mild detergents such as liquid dishwashing soaps on all plastic parts. Harsh abrasives will scratch the plastic.*

- b. Place the reservoir on the unit with the spout going into the mating part on the top of the unit (see Fig. 1 and Fig. 2). When placing reservoir on the unit, the indents on the reservoir (see Fig. 1) must face forward and back. Place the reservoir slightly at an angle to the unit with right-hand front corner slightly back. Rotate the reservoir clockwise, i.e., bring the right-hand corner toward the front of the unit until reservoir bottom clips catch and stop on the hold-down screws.
- c. Fill the reservoir with cold water only. This can be done by either removing the reservoir and filling at sink or by filling in place.

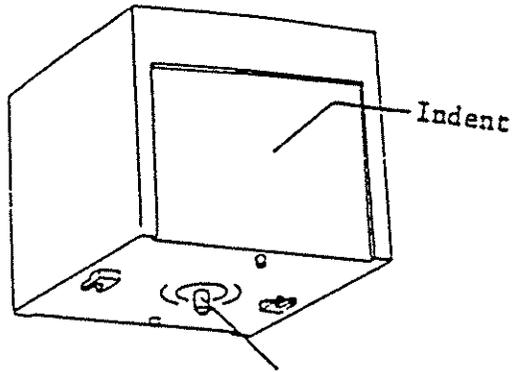


Fig. 1

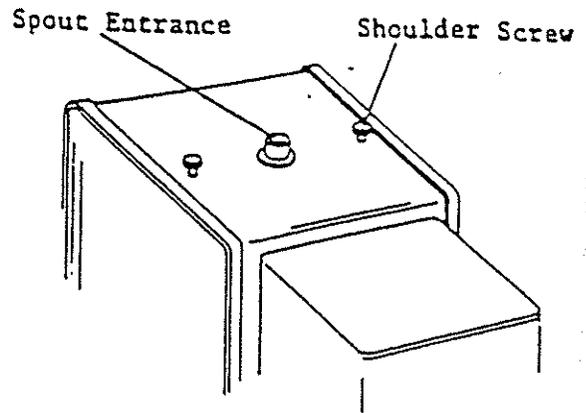


Fig. 2

Reservoir has a check valve that will prevent the water from running out of the spout when the reservoir is not in the unit. Fill reservoir to the fill line.

- 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 power switch the water tank will automatically fill. If water does not fill 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) In about 10-15 minutes the water will reach the preset thermostatically controlled temperature (The thermostat is set for 190°F (88°C) and normally needs no adjustment).

- 10) Set the beverage quantity selector switch to the desired setting - small 6oz. or large 8oz. If the unit is to be used in a self-service cafeteria, the drink size selector switch may be set and secured by ordering cafeteria kit S7736.

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 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 and fill the hopper with product. *Do not pack product down.*

DISPENSING

Portion Control - First select the 6oz or 8oz factory set cup size. To dispense a drink, push cup button momentarily, then release. The cup will fill automatically. Adjustment 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 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.

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 UNIT OFF AND UNPLUG FROM THE ELECTRICAL RECEPTACLE.

The dispenser is factory set to deliver 6oz. and 8oz. drink sizes, however, it can be adjusted from 5 to 18 ounces by adjusting the portion control timer. Stronger or weaker drinks can be obtained by adjusting the ratio control.

1. **RATIO CONTROL - POWDER TO WATER** The ratio is controlled by the water adjustment screw located on top of the solenoid valve behind the left hand upper panel (see Fig. 3).

- a. 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.
 - 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** -Adjustments in drink size are made by simply turning dials on the Universal Timer (see Fig. 4).

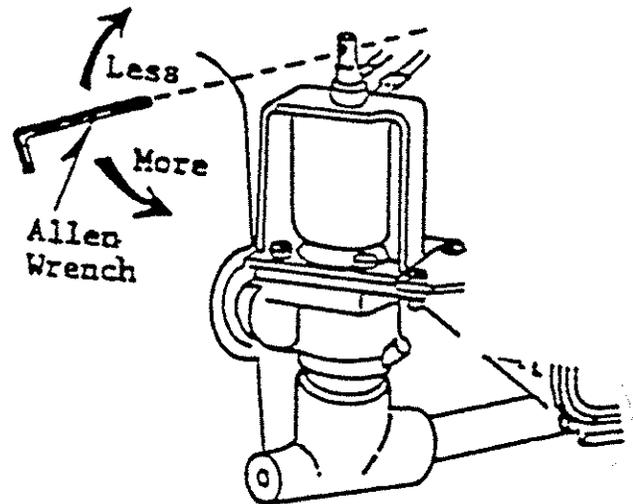


Fig. 3

SMALL DRINK

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

LARGE DRINK

The same procedure must be followed as above, but for the large drink selection, place the selector switch in the large position and dispense a test drink. Repeat the adjustments to the "large" dial until the desired portion has been reached.

This procedure can also be used for large changes in the portion sizes. Any two sizes from 3.0 to 18.0 ounces (86 to 532cc) may be selected. Unit is factory set for a 2oz (59cc) differential -- 6oz (180cc) small and 8oz (237cc) large.

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.

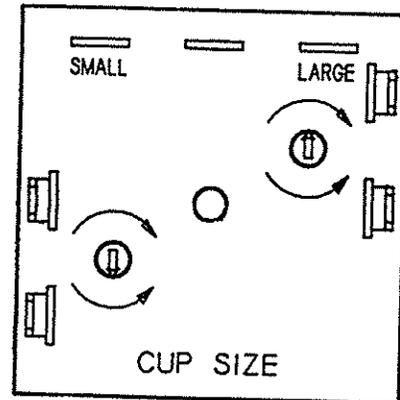


Fig. 4

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 hot chocolate mixing system is self-cleaning. Each time a beverage is dispensed, hot water flushed the water system. However, periodic cleaning of the powder system and cleaning of the exterior cabinet and components is necessary for satisfactory operation. Proceed as follows:

A. POWDER SYSTEM

1. Remove hood and make sure power switch is in the "OFF" position.
2. Remove hopper assembly.
 - a. Remove parts from assembly as shown in Fig. 5. Do not remove the spring wiper from the auger.
 - b. Wash all hopper parts in warm (not hot) soapy water and rinse thoroughly. Do not put in dishwasher. Dry parts thoroughly before reassembling.
3. Remove the funnel cap and funnel from whipper chamber.
4. Rotate the whipper chamber clockwise and remove it.
5. Remove the impeller blade from the motor shaft.
6. Wash all removed parts in warm soapy water and rinse thoroughly.
7. Do not use steel wool, abrasive, or solvent base cleaners on any part of the unit.

B. DISPENSER CABINET

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.

HOPPER ASSEMBLY

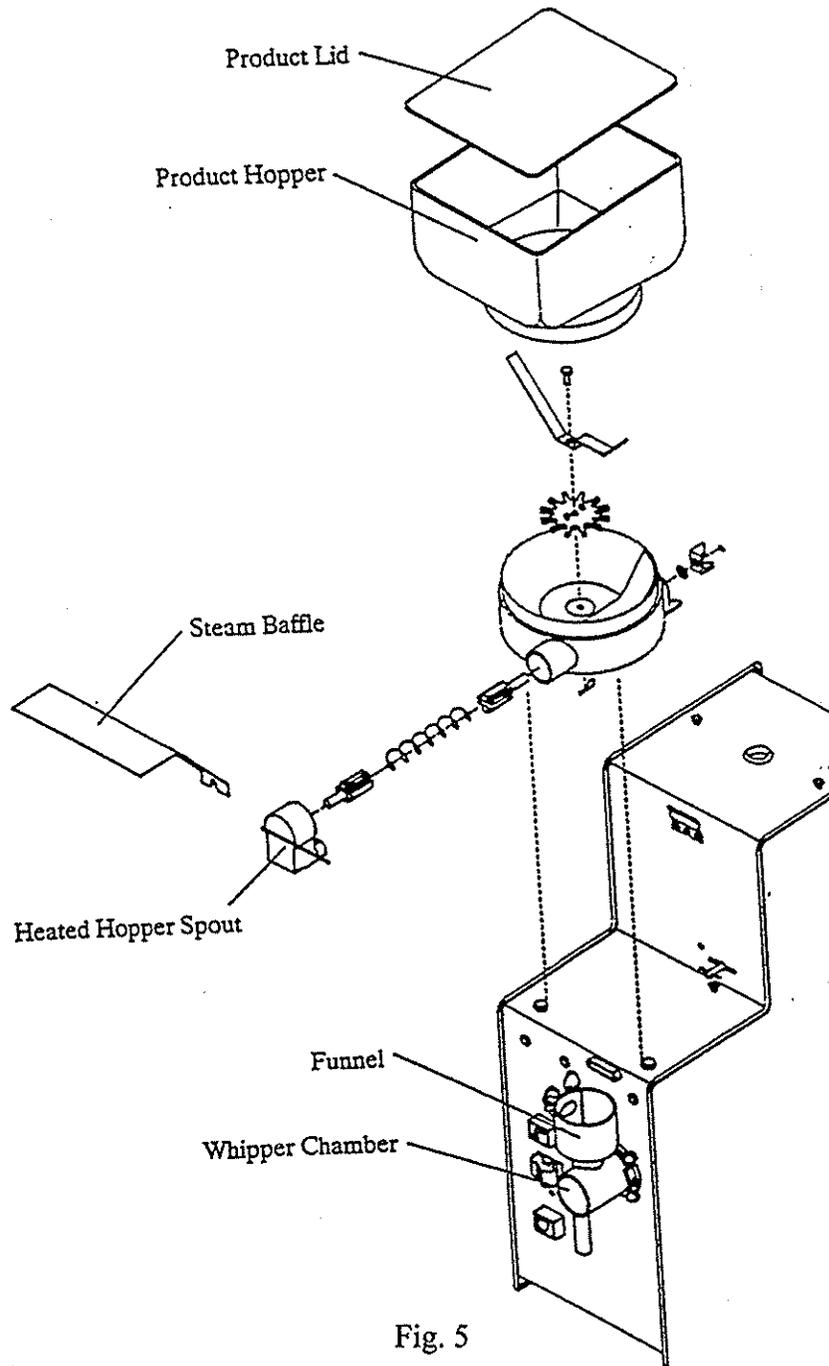


Fig. 5

SERVICE TIPS

- Do not clean plastic parts with hot water, abrasive, or solvents.
- Do not clean dispenser cabinet with any abrasive or solvent.
- 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 MAY RESULT.

SPECIFICATIONS

Models	Specifications
PCC10	115 VAC 60 Hz 1730W 14.4 Amps
PCC10-W25	230 VAC 50 Hz 1885W
PCC10-W26	220 VAC 60 Hz 1840 W
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:	Small Cup, Large Cup, Hot Water
Portion Size:	Factory set for Small-6oz (177ml), Large-8oz(236ml) cups
Maximum Drink Size:	18oz (532ml)
Stainless Steel Water Tank:	1.5 Gallons (5.7 liters)
Dispensing Rate:	
PCC10	96 6oz (177 ml) Cups/hr
PCC10-W25	160 6oz (177ml) Cups/hr
PCC10-W26	160 6oz (177ml) Cups/hr
Capacity:	4-5 lbs chocolate powder is equivalent to 75-85 six ounce servings(will vary depending on product served).
Heater:	
PCC10	1200 W @ 115 VAC Incoloy Removable
PCC10-W25	2000 W @ 240 VAC Incoloy Removable
PCC10-W26	2000 W @ 240 VAC Incoloy Removable
Drip Tray:	Removable - 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 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.

PCC10 WIRING DIAGRAM

