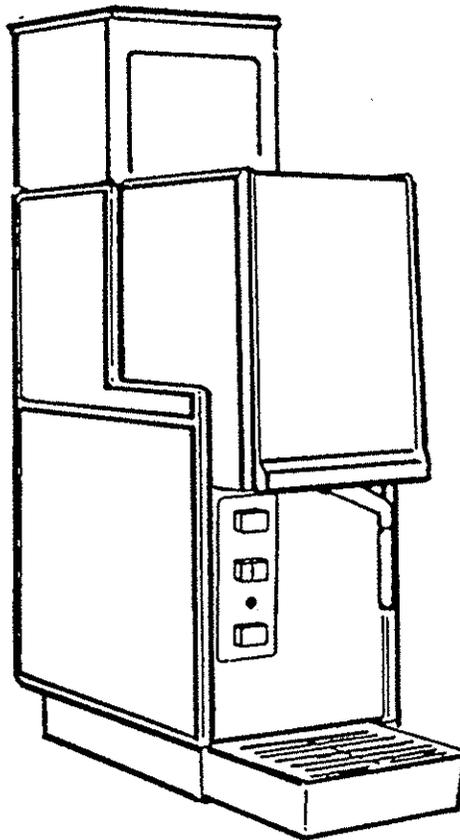


JET ~~RAY~~

OWNER'S MANUAL

FOR
Portable Freeze Dried Coffee Dispenser



MODEL
PFC10
PFC10-W25
PFC10-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 PFC10

The PFC10 Portable Freeze-Dried Coffee Dispenser is a compact, lightweight countertop unit designed to dispense timed portions of coffee 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.

- 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

POWER

- 1) Model **PFC10** plug the power cord into a 115 volt 60Hz grounded receptacle.
- 2) Model **PFC10-W25** plug the power cord into a 230 volt 50Hz grounded receptacle.
- 3) Model **PFC10-W26** plug the power cord into a 220 volt 60Hz grounded receptacle.

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.

AMBIENT TEMPERATURE

The dispenser is designed to work between 40° and 130° F.

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.

ASSEMBLY

1. Unwrap the drip tray and place it on the dispenser. Remove the allen wrench from the drip tray. This key is for adjusting the outlet valve.

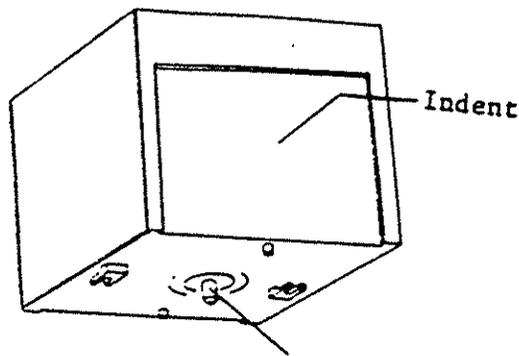


Fig.1

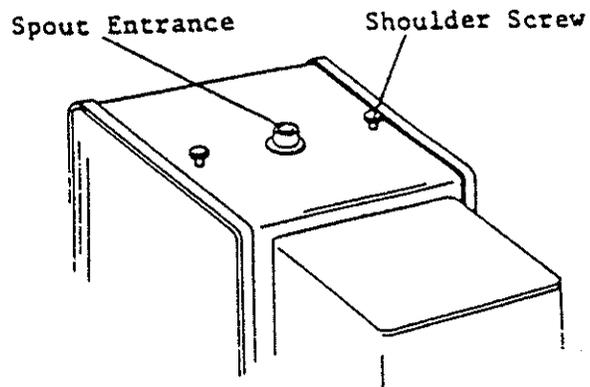


Fig.2

2. Wash the reservoir and lid and rinse thoroughly. Wash plastic parts by hand only using a mild detergent and a soft cloth. Harsh detergents, abrasives, and dishwashers will damage them.

3. Insert the reservoir spout into the spout entrance on top of the unit. Level the reservoir and lower it with indented sides to the back and front but counter-clockwise some 20 degrees. Settle the reservoir and turn it clockwise to lock it in position. Make sure the two claws under the reservoir hook under shoulder screws.

WATER FILL

1. Fill the reservoir with cold drinking water either from a jug or bottle or straight from the tap (faucet). The reservoir spout incorporates a valve which shuts when the reservoir is carried with water in it. Do not fill the reservoir above the fill line.
2. To turn on the dispenser, move the tumbler switch on the front panel upwards. The hot water tank will fill up. When it is full, float-operated micro-switches turn on the heater and shut the inlet valve.
3. Refill the reservoir.
4. The water will reach its working temperature, 185°F (80°C) in 10-15 minutes.

OPERATION

Precise, simple operation is design feature of the Jet Spray Portable Freeze-Dried Coffee 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 6 oz or 8oz factory set cup size. To dispense a drink, push cup push 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).

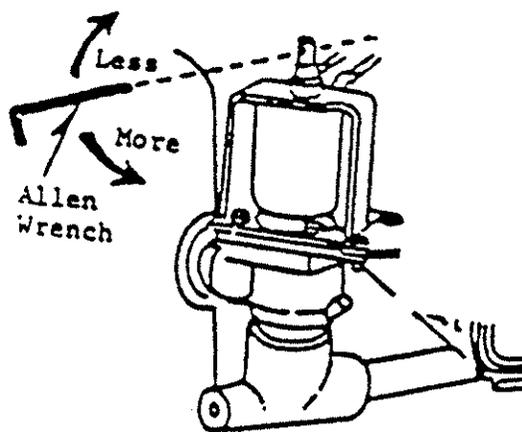


Fig. 3

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.

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.

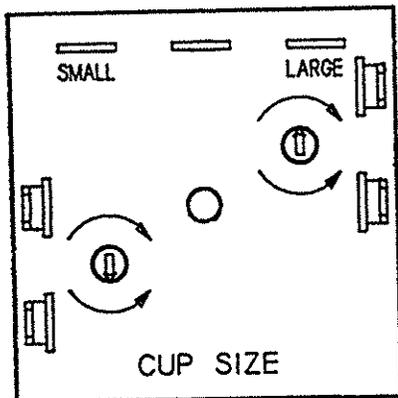


Fig. 4

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.
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

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.

HOPPER ASSEMBLY

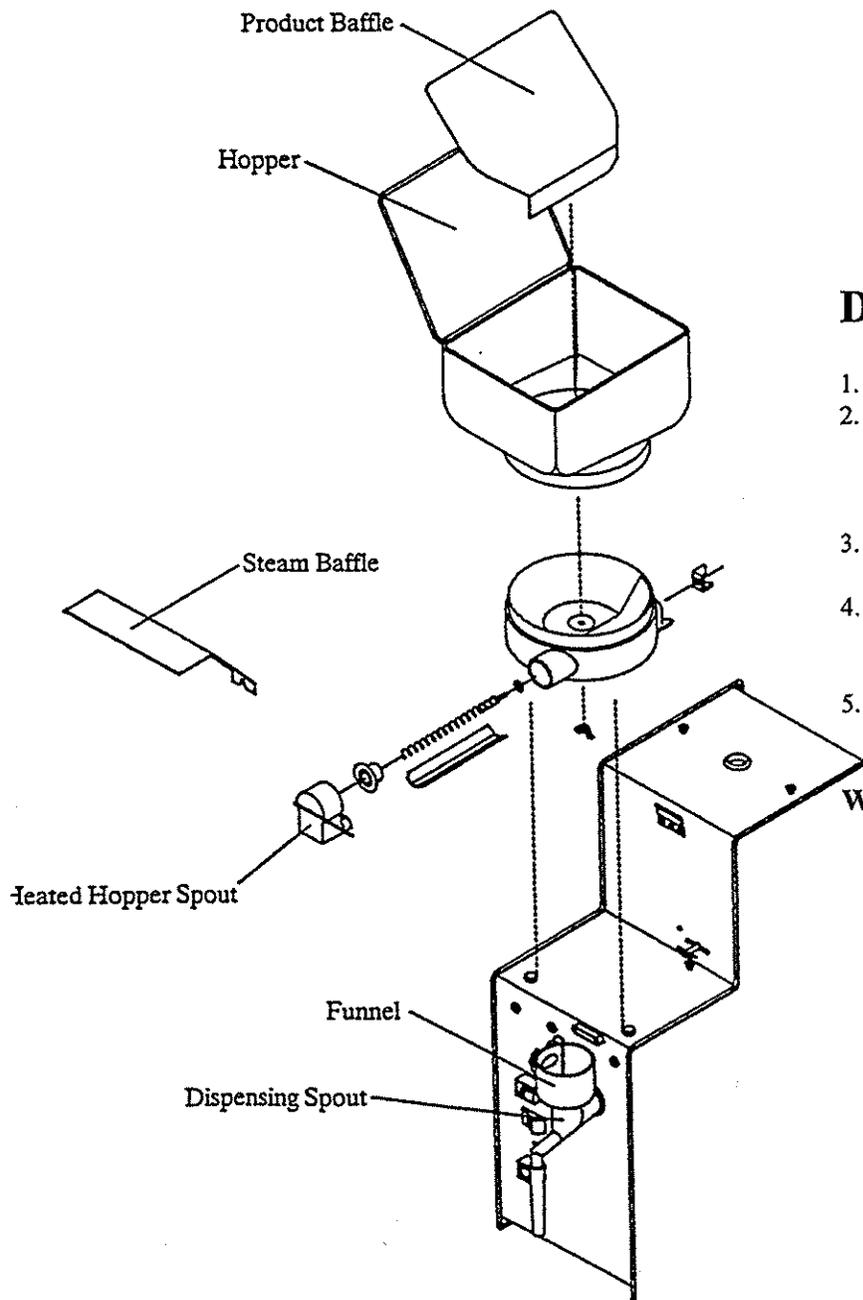


Fig. 5

SERVICE TIPS

- Do not clean plastic parts with hot water, abrasive, or solvents.
- Do not clean dispenser cabinet with any abrasive or solvent base cleaners.
- 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
PFC10	120 VAC 60 Hz 1350W 11.31 Amps
PFC10-W25	230 VAC 50 Hz 1840W
PFC10-W26	220 VAC 60 Hz 1728 W
Size:	8- ¹ / ₁₆ "W x 18- ⁵ / ₈ "D x 27.5"H (20.4 x 47.3 x 70.0cm)
Cabinet:	Stainless Steel Exterior
Controls:	Impact Resistant Hood & Drip Tray
Portion Size:	Small Cup, Large Cup, Hot Water
Maximum Drink Size:	Factory set for Small-6oz (177ml), Large-8oz(236ml) cups
Stainless Steel Water Tank:	18oz (532ml)
*Dispensing Rate:	1.5 Gallons (5.7 liters)
PFC10	80 6oz (177ml) Cups/hr
PFC10-W25	133 6oz (177ml) Cups/hr
PFC10-W26	133 6oz (177ml) Cups/hr
Capacity:	Approximately 1 1/2 lbs (will vary depending on product served).
Heater:	
PFC10	1200 W @ 120 VAC Incoloy Removable
PFC10-W25	2000 W @ 240 VAC Incoloy Removable
PFC10-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

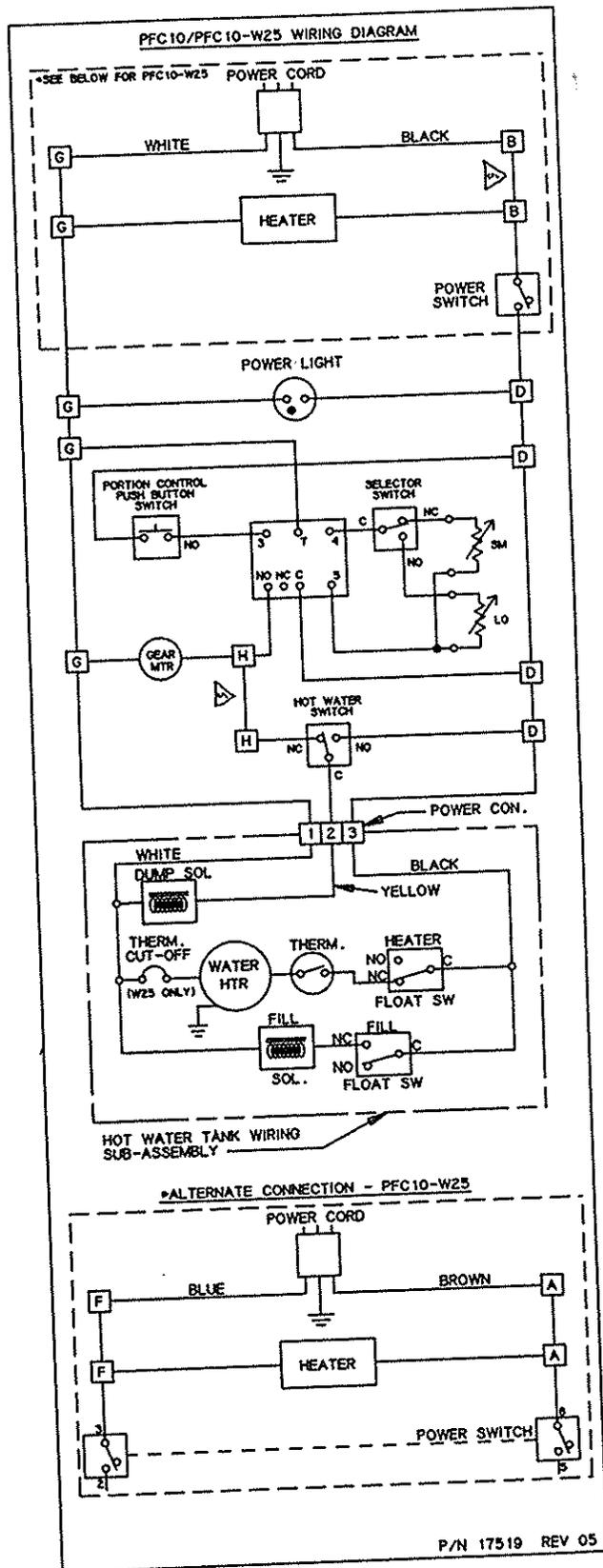
Attention is drawn to the requirements of National Regulations about connecting to and using potable water supplies. Jet Spray dispensers conform to the requirements of the Model Water By laws of 1986 SI 1147.

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.

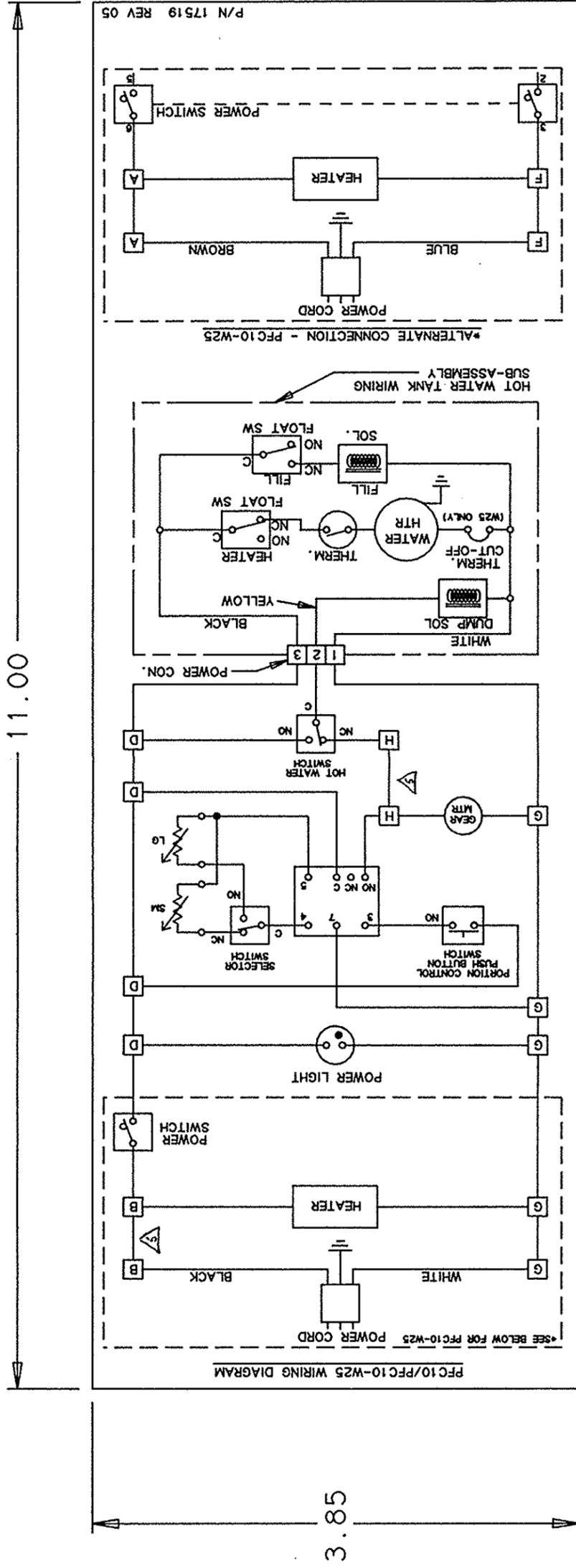
All surfaces which come into contact with food or drinking water are constructed of food quality non-toxic materials, are non-corrosive, non-tainting and do not support the growth of bacteria.

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

PFC10 WIRING DIAGRAM



DO NOT SCALE DRAWING



NOTES:

1. JETSPRAY TO SUPPLY ARTWORK.
2. JET SPRAY TO APPROVE SAMPLES PRIOR TO EACH PRODUCTION RUN.
3. MAT'L: STANDARD WHITE LITHO W/BLACK PRINT-FASSON CRACK'N PEEL.

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	CHK'D: <i>GFS</i> DATE: 7/3/91					
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