

## INTEGRA 1 PRE-INSTALLATION CHECKLIST

THIS FORM MUST BE COMPLETED AND SUBMITTED TO CONCORDIA BEFORE INSTALLATION WILL BE SCHEDULED  
**FAX NUMBER 1-425-453-1490 - ATTENTION INSTALLATION COORDINATOR**

The installation visit includes the following: set-up, test, calibration, and customer training. If more than one visit is required to complete the installation due to unprepared site, return visits will be billable at **\$250.00** each.

<b>Company Name</b>		IF APPLICABLE, PLEASE SUPPLY
<b>Contact Name</b>		<b>Construction Company Name</b>
<b>Site Address</b>		<b>Construction Contact Name</b>
<b>Billing Address</b>		
<b>Phone</b>		<b>Phone</b>
<b>Fax</b>		<b>Fax</b>

### SITE PHYSICAL REQUIREMENTS

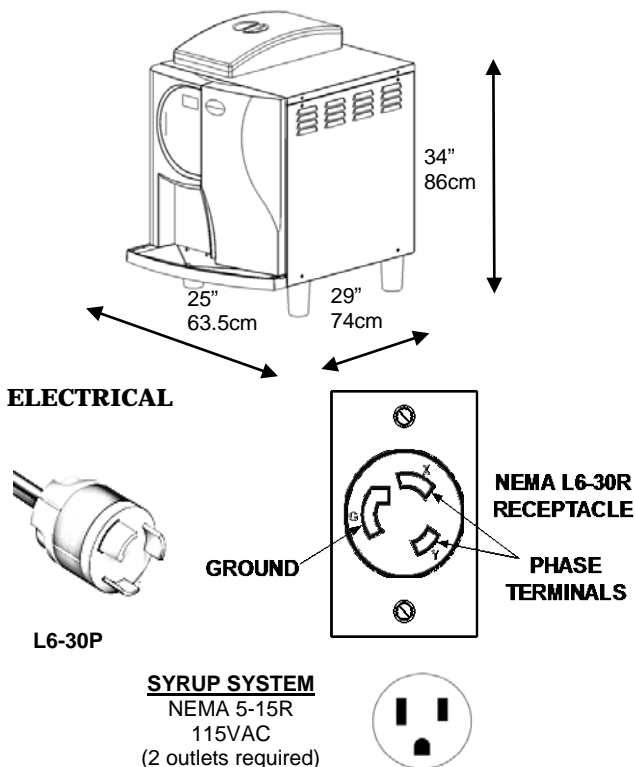
<input type="checkbox"/>	<b>LOCATION:</b> The countertop must support at least 300lbs. Minimum countertop space: 25" (63.5cm) W x 29" (74cm) D x 34" (86cm) H. <b>Actual machine dimensions are smaller</b> , extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See <b>Access Holes Diagram</b> . <b>For Cabinet Installations:</b> Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine <b>must not</b> exceed 85°F (29°C). The machine must be moveable. If you are installing in a cabinet or other enclosed space, please contact Concordia prior to installation.
<input type="checkbox"/>	<b>ELECTRICAL - MACHINE:</b> NEMA L6-30R receptacle. Minimum 208Vac on dedicated 30amp circuit. <b>ELECTRICAL - FLAVOR SYSTEM:</b> NEMA 5-15R or 5-20R receptacle. 115Vac on a 15amp or 20amp circuit (two outlets required) for Espressojet flavor system and chocolate heating rack. <b>Must be located within five feet (1.5 meters) of machine.</b>
<input type="checkbox"/>	<b>WATER:</b> Cold water source with a female 1/4" or 3/8" tube fitting and shut-off valve. Min. 30psi, Max. 100psi, 25gpm. If your location has a Reverse Osmosis System, a freshwater bypass is required. Water hardness must not exceed 3gpg.
<input type="checkbox"/>	<b>WATER TREATMENT SYSTEM:</b> Space must be available to install water treatment system. <b>Must be located within five feet (1.5 meters) of machine.</b> Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.
<input type="checkbox"/>	<b>DRAIN:</b> Connection for a 3/4" (1.9cm) ID drain hose. <b>Must be located within five feet (1.5 meters) of machine.</b>
<input type="checkbox"/>	<b>AMBIENT AIR TEMPERATURE:</b> The air temperature around the machine must not exceed 85°F (29°C), to ensure the refrigeration unit and the machine operate properly.
<input type="checkbox"/>	<b>ESPRESSJET FLAVOR SYSTEM:</b> EspressoJet flavor system product, pumps, tubing, chocolate heating rack, and controls must be installed within an enclosed space. <b>Chocolate sauce <u>MUST</u> be 85°F (29°C) prior to installation.</b> See diagram on page 2.

### CUSTOMER SUPPLIED CONSUMABLES

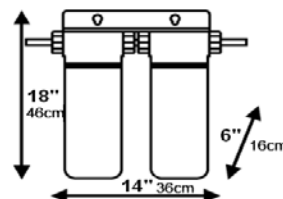
<input type="checkbox"/> <b>BEANS</b>	Whole espresso beans (regular and decaf). Minimum 5lbs each.
<input type="checkbox"/> <b>MILK</b>	Minimum one gallon of milk (e.g. 2%, 1%, or non-fat).
<input type="checkbox"/> <b>CUPS</b>	Two sizes (e.g. 12oz/360mL and 16oz/480mL). Minimum 30 each.

### INTEGRA 1 INSTALLATION DIMENSIONS

*Actual machine dimensions are smaller*



### WATER TREATMENT SYSTEM DIMENSIONS



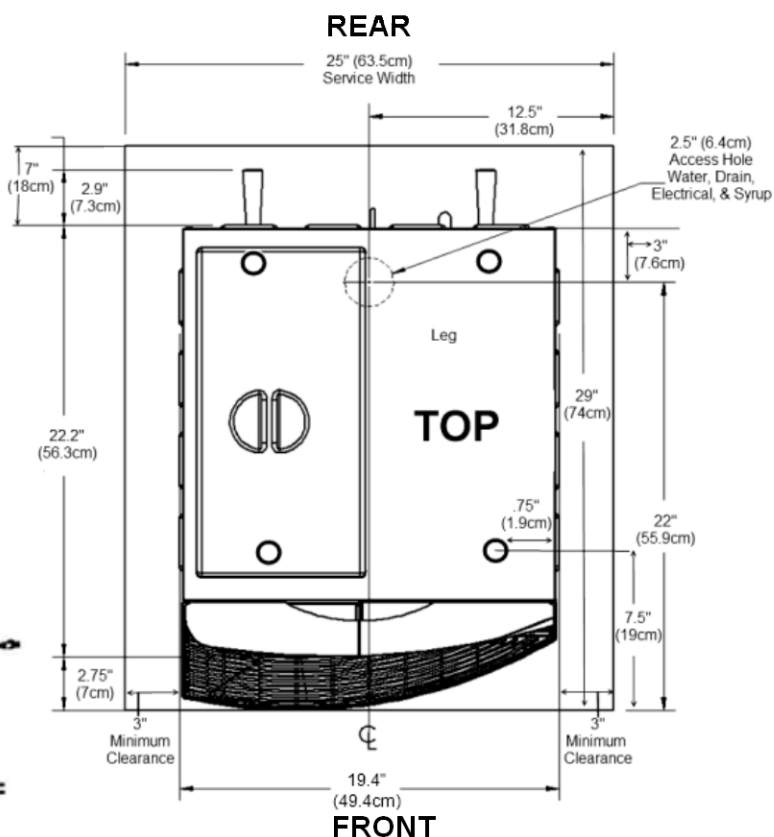
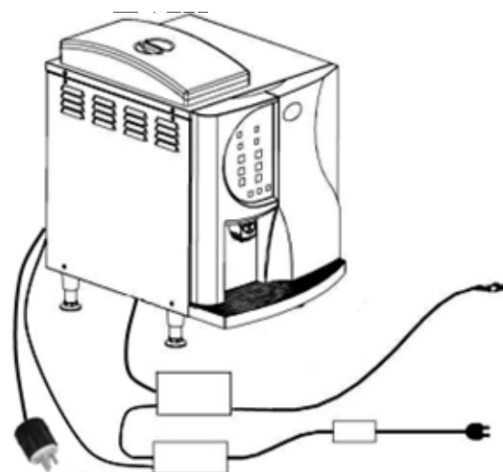
I HAVE READ AND UNDERSTAND THIS DOCUMENT & CONFIRM THESE REQUIREMENTS HAVE BEEN MET. Make copy for your records.

Customer Name (Print): \_\_\_\_\_ Title: \_\_\_\_\_

Customer Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## Access Holes Diagram

Connection for a 3/4" (1.9cm) ID drain hose must be located within five feet (1.5 meters) of the machine. The location may require a drain hose access hole be cut in the counter top. This must be completed prior to installation.

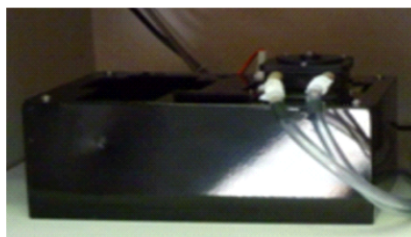


## Flavor Storage Area Diagram

### Syrup Pumps:

1 enclosure 1 pump

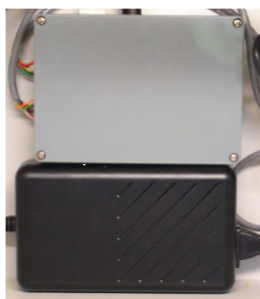
**Peristaltic Pump**  
7" (17.8cm) W  
10" (25.4cm) D  
4.5" (11.4cm) H



### Syrup System Electrical:

**Syrup pump control box**  
5" (13cm) W  
7" (18cm) L  
2.5" (6.4cm) D

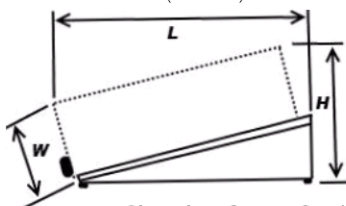
**Syrup pump power supply**  
2.5" (11cm) W  
6" (19cm) L  
1.5" (6.4cm) D



### Heating Rack Dimensions

Heating rack with chocolate sauce box

12.5" (32cm) H  
14" (36cm) W  
16" (40.6cm) L



### Flavor Box Dimensions

**2.5-gal chocolate box**  
9" (22cm) H  
6" (15.3cm) W  
13" (33.1cm) L

**Chocolate Sauce:** One box is in use; one box is preheated in reserve. Both are on heating rack.