

INTEGRA 4 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 an unprepared site, return visits will be billable at **\$250.00** each.

Company Name		IF APPLICABLE, PLEASE SUPPLY
Contact Name		Construction Company Name
Site Address		Construction Contact Name
Billing Address		
Phone		Phone
Fax		Fax

SITE PHYSICAL REQUIREMENTS

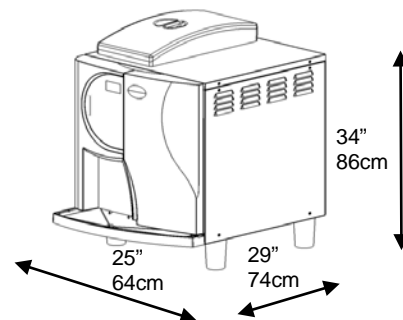
<input type="checkbox"/>	LOCATION: The countertop must support at least 300lbs. Minimum countertop space: 25" (64cm) W x 29" (74cm) D x 34" (86cm) H. Actual machine dimensions are smaller , extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See Access Holes Diagram . For Cabinet Installations: Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine must not 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"/>	ELECTRICAL - MACHINE: NEMA L6-30R receptacle. Minimum 208Vac on dedicated 30amp circuit. ELECTRICAL - FLAVOR SYSTEM: 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. Must be located within five feet (1.5 meters) of machine.
<input type="checkbox"/>	WATER: 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"/>	WATER TREATMENT SYSTEM: Space must be available to install water treatment system. Must be located within five feet (1.5 meters) of machine. Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.
<input type="checkbox"/>	DRAIN: Connection for a 3/4" (1.9cm) ID drain hose. Must be located within five feet (1.5 meters) of machine.
<input type="checkbox"/>	AMBIENT AIR TEMPERATURE: 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"/>	ESPRESSJET FLAVOR SYSTEM: EspressoJet flavor system product, pumps, tubing, chocolate heating rack, and controls must be installed within an enclosed space. Chocolate sauce <u>MUST</u> be 85°F (29°C) prior to installation. See diagram on page 2.

CUSTOMER SUPPLIED CONSUMABLES

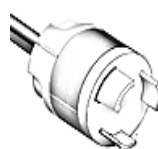
<input type="checkbox"/> BEANS	Whole espresso beans (regular and decaf). Minimum 5lbs each.
<input type="checkbox"/> MILK	Minimum one gallon of milk (e.g. 2%, 1%, or non-fat).
<input type="checkbox"/> CUPS	Two sizes (e.g. 12oz/360mL and 16oz/480mL). Minimum 30 each.

INTEGRA 4 INSTALLATION DIMENSIONS

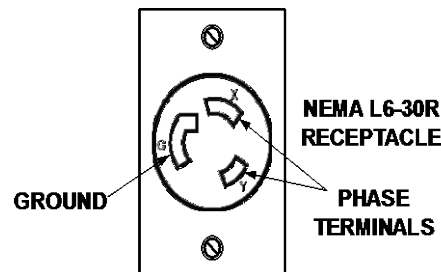
Actual machine dimensions are smaller



ELECTRICAL



L6-30P

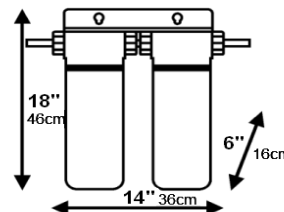


SYRUP SYSTEM

NEMA 5-15R
115Vac
(two outlets required)



WATER TREATMENT SYSTEM DIMENSIONS



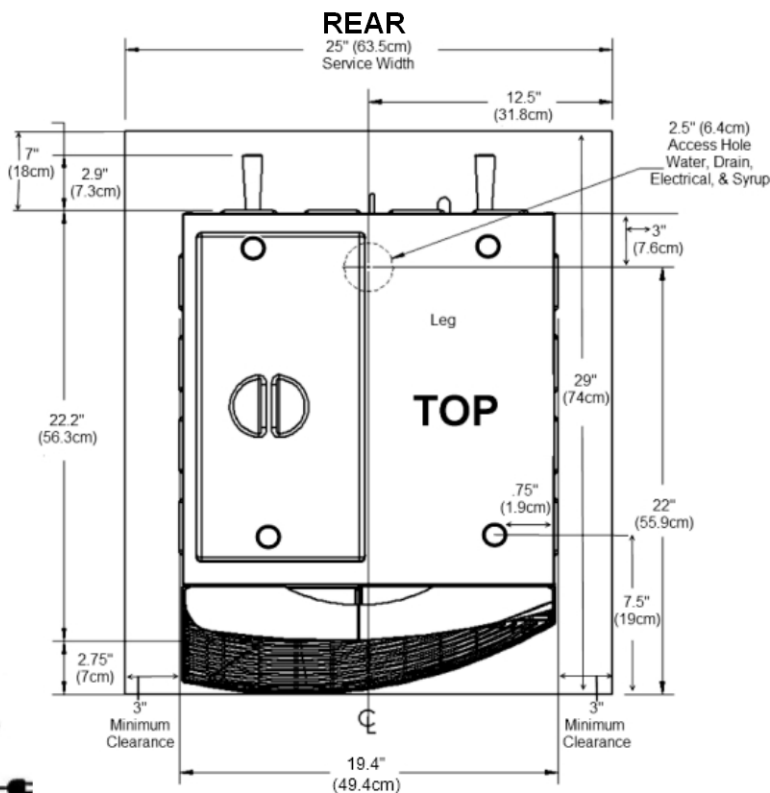
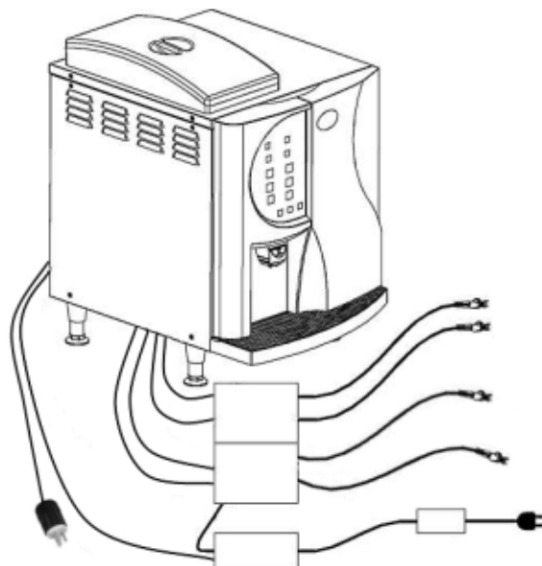
I HAVE READ AND UNDERSTAND THIS DOCUMENT & CONFIRM THESE REQUIREMENTS HAVE BEEN MET. Make copy for your records.

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.



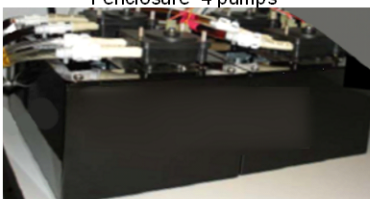
FRONT

Flavor Storage Area Diagram

Syrup Pumps:

1 enclosure 4 pumps

Pump Enclosure Dimensions
9" (16cm) H
19" (26cm) W
13" (18cm) L



Syrup System Electrical:

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

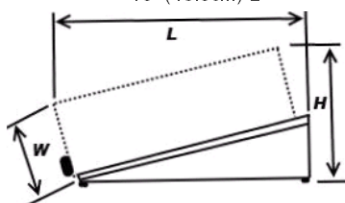
Syrup pump power supply
2.5" (11cm) W
6" (19cm) L
1.5" (6.4cm) D



Syrup tubing from machine to pumps are 8'; Syrup tubing from pumps to syrup boxes are 5' 8"

Heating Rack Dimensions

Heating rack with chocolate sauce box
12.5" (32cm) H
14" (36cm) W
16" (40.6cm) L



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



Flavor Box Dimensions

1-gallon syrup box
5.5" (14cm) H
6.7" (17cm) W
13" (33.1cm) L

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

Sample storage area dimensions: 25" (64cm) H x 43" (109cm) W x 23" (59cm) D