

Model INTEGRA 1 PRE-INSTALLATION CHECKLIST

THIS F	FORM MUST	BE COMPLETED AND SUBMITTED TO CONCORI FAX #425.453.1490 - ATTENTION IN		-	SCHEDULED
		includes the following: Set-up, test, calibration and counprepared site, return visits will be billable at \$20		than one visit	is required to con
Com	pany Name		IF APPLICABL	E, PLEASE SUF	PPLY
Contact Name			Construction Company Name		
S	ite Address				
			Construction Contact	Name	
Billi	ng Address				
	Phone		Phone		
	Fax		Fax		
SIT	E PHYSICA	AL REQUIREMENTS			_
	countertop sp Actual mach for Service A hoses must b For Cabinet accessibility must not exc you are insta	The countertop must support at least 300lbs. Minimum bace: 25" (64cm) W x 29" (74cm) D x 32" (81cm) H. Line dimensions are smaller, extra space is required access. Access holes for the drain, water, and flavor e cut into the countertop. See Access Holes Diagram. Installations: Proper air circulation, ventilation, and needs must be met. The air going into the machine deed 82°F (27.7°C). The machine must be moveable. If alling the IBS1 in a cabinet or other enclosed space, at Concordia prior to installation.	INTEGRA 1 INSTALLATION DIMENSIONS 32" 81cm 74cm 74cm		
		L: NEMA L6-30R receptacle. Minimum 208VAC on AMP circuit. Must be located within 5 feet of machine.			
	shut-off valve Reverse Osn	d water source with a female 1/4" or 3/8" NPT fitting and . Min. 30psi, Max. 100psi, 25gpm. If your location has a nosis System, a freshwater bypass is required. Water st not exceed 3gpg.			
	water treatme machine. Dim	EATMENT SYSTEM: Space must be available to install ent system. Must be located within 5 feet (1.5 meters) of mensions: 11.5" (29cm) W x 5" (13cm) D x 20.5" (52cm) unted on the wall.	ELECTRICAL		1
	within 5 feet (nection for a 3/4" (1.9cm) ID drain hose. Must be located 1.5 meters) of machine.			
	machine mus unit and the n	R TEMPERATURE: The air temperature around the t not exceed 82°F (27.7°C), to ensure the refrigeration nachine operate properly.			NEMA L6-30R RECEPTACLE
	(product, pur	T FLAVOR SYSTEM: EspressJet flavor system nps, tubing, chocolate heating assembly, and controls lled within an enclosed space. NEMA 5-15R or 5-20R	GROUND	0	PHASE TERMINALS

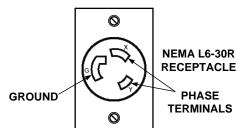
receptacle. 115VAC on a 15AMP or 20AMP circuit. Minimum internal space for EspressJet flavor system: 25" (64cm) W x 15" (38cm) D x 12" (31cm) H, under the unit. Chocolate sauce \underline{MUST}

be 85°F (29.4°C) prior to installation.

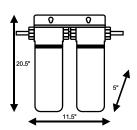
Must be located within 5 feet (1.5 meters) of machine. See Flavor Storage Area diagram.

CUSTOMER SUPPLIED CONSUMABLES

BEANS	Whole espresso beans (regular and decaf). Minimum 5lbs each.
☐ MILK	Minimum one gallon of milk (e.g.2%, 1%, or non-fat)
☐ cups	Two sizes (e.g. 12oz/360mL and 16oz/480mL). Minimum 30 each.



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:	
For Assistance Call: 800 778 0000		6000-073/



Access Holes Diagram

REAR 25" [63.5] SERVICE WIDTH 12½" [64] DRAIN/POWER/ ACCESSORIES HOLE 24½-56-156-3] [53.3] 24½-56-177/K-"

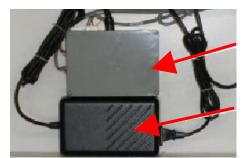
FRONT

Flavor Storage Area Diagram



Peristaltic Pump

Chocolate Sauce – One box in use; one box ready to use.



Syrup pump control box

Syrup pump power supply