

# marco



POURING PERFECTION

## Marco Beverage Systems Ltd.

### INSTRUCTIONS FOR MODELS

# MAXIBREW 2 TWIN

(P/N: 1000464/1000465)

(P/N: 1000480/1000481)

**Water pressure : 5 - 50 psi (min.-max.)35 - 345 kPa (min.-max.)**

<b>Marco Beverage Systems Limited.</b> 63d Heather Road, Sandyford Industrial Estate, Dublin 18.	<b>Marco Beverage Systems Limited.</b> Shire House, Strixton Manor, Strixton, Wellingborough, Northants, NN29 7PA
Ireland Tel: +353 (0)1 295 2674 Ireland Fax: +353 (0)1 295 3715 email: sales@marco.ie www.marco.ie	UK Tel: +44 (0)2072 744 577 UK Fax: +44 (0)2079 788 141 email: sales@marco-bev.co.uk www.marco-bev.co.uk

## **INSTALLATION:**

### **Electrical installation:**

- Electrical specification:
  - 5.6kW/230V, 6.1kW/240V This needs to be connected to a 30A isolator outlet. A qualified electrician should do this.
  - 8.4kW/400Vac/3P+N+E This unit must be connected to a suitable 3-phase power supply. This should be done by a qualified electrician.
- When power is applied to the unit, a fluorescent light will come on inside the machine. The display PCB will flash a number of times – this indicates which version of software code is in the machine.

### **Plumbing installation procedure:**

**Note: Marco recommends that this machine be positioned on a counter with a drainage facility. Marco cannot be held responsible for any flood damages.**

- Mains water pressure required (limits): 5-50psi (35-345kPa)
- Fit a stop Valve on a cold water line and attach a 3/4" BSP male fitting, (e.g. 3/4" x 1/2" 311 or washing machine type stop valve).
- Connect straight tailpiece of the inlet hose to the stop valve fitting. Make sure that the pre-attached sealing washer is fitted.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several gallons through.
- Connect right-angled tailpiece of the hose to the inlet valve of the boiler (again 3/4" BSP). Make sure the sealing washer is fitted here also.
- Turn on water and check for leaks.
- For model 1000481 Push Button Rear Delivery.
  - This model comes with an optional drain hose to allow urns to be emptied into a drain or container by turning the key on the respective side panels. However the bunged hose must be replaced with a suitable hose to facilitate this.

### **Start-up:**

- Check that all installation procedures have been carried out.
- Turn the water on at the stop valve and switch the power on at the isolator switch. The sight-glass lamp will illuminate.
- Switch the machine on by pressing the button associated to the 'POWER' text on the left control panel. This button should be held until the red light illuminates. The machine will automatically take in water. To switch off, press the button again.

## **OPERATION:**

The Marco Maxibrew 2 Twin uses the 'Heat fill cycle' as standard to ensure that only beverages at the correct temperature are served.

### **Heat-fill mode (Tea and coffee at the optimum temperature):**

- Water will be taken in until it is a safe level above the elements. At this point the water stops and heating begins. Once this quantity of water is up to temperature, another small quantity of cold water is taken in while the heating continues. This heat fill cycle maintains the correct temperature in the tank.
- When the machine has enough water to brew coffee, the green 'Ready to Brew' lights illuminate (approximately 25 minutes after start up). A brew can be selected at this point, but the machine is NOT full yet. No hot water is available out of the hot water tap. After approximately 45 minutes the heaters will shut off. The machine is now full, up to temperature and water is available from the hot water tap.

#### **Continuous Fill Mode (optional):**

- This mode of operation is available as an option, but a service engineer is needed to make this change. The 'Continuous fill mode' essentially keeps the machine full of water, allowing an endless supply of water. In this mode the machine will never run out of water, but misuse (e.g. filling buckets for cleaning) can allow cold water to be served. Using hot water at a faster rate than the machine can recover will result in a temperature drop in the beverage.

## **BREWING COFFEE:**

- Slide out the coffee filter bowl and place a single sheet of filter paper in the bowl.
- Put the correct amount of ground coffee into the filter paper. Your coffee supply company may have pack sizes to suit the brews of your new Maxibrew 2 Twin; if not, as an approximate guide for your first brews: 220g-240g (8-8½oz) for a Half Brew (10 pints [5.7 litres])
- 440g-480g (16-17oz) for a Full Brew (20 pints [11.4 litres])
- Depending on the coffee grind and roast, and on water quality, you may have to adjust these quantities to obtain the optimum flavour.
- Level off the surface of coffee by gently shaking the filter bowl. Slide the coffee filter bowl into the guide rails in the brew head and push fully home.

- Select the correct brew on the relevant control panel (e.g. left control panel if the left urn being used) by pressing either the Half Brew switch for a 10 pint brew or the Full Brew switch for a 20 pint brew. Press the switch until the amber light illuminates. If you make a mistake press the Power switch to turn the machine off. Wait 3 seconds and turn back on again. Select the correct brew.
- A half brew should take around 4min30secs-5min30secs. A full brew should take around 9-11min. These depend on the set up of the machine (factory).
- As soon as possible after brewing – remove the filter paper with the spent grinds.

**Note: allow time for all the coffee to drain from the filter bowl before removing.**

- A brew can be selected whenever the green ‘Ready to brew’ lights are illuminated.
- Left and right brews can run simultaneously (although the two brew buttons should not be depressed at exactly the same time. Press and release one brew button before doing the same on the other side).

**Note: When the machine does not have enough hot water in reserve for a brew, the brew buttons are disabled and the green ‘Ready to Brew’ lights go off. After a few minutes, the green Ready to Brew lights will illuminate and a brew can be selected once more.**

When the machine has enough water to brew coffee, the green ‘Ready to Brew’ lights illuminate (after approximately 26-39 minutes depending on power). A brew can be selected at this point, but the machine is NOT full yet and will continue to fill. After approximately 34-50 minutes (depending on power) the heaters will shut off. The machine is now full and up to temperature.

### **HOT WATER:**

- When the machine is full, up to 35 pints/20litres of water is available for tea etc. If all this water is used and no water is available at the hot water tap, the machine should be left for a short while to recover (Heat-fill mode). The recovery rate of this machine is approximately 2½pints (1.45litres) per minute.

**Note: A brew can still be selected after all the hot water has been drawn off the hot water tap. While the machine is brewing, however, the hot water recovery rate is reduced and the machine will take longer to replenish the hot water supply.**

### **LOCK FUNCTION:**

- The Maxibrew 2 Twin has a button lock function to prevent untrained personnel operating the machine, or accidental misuse by trained personnel. If the lock button (left hand side control panel) is pressed for approximately 6 seconds, a red light next to the button will illuminate. Both control panels are now 'locked'. No buttons are operational when the lock function is enabled. The machine will operate as normal, i.e. if the machine is brewing, it will continue to brew. Once completed another brew cannot be selected until the lock is disabled.

**Note: The 'Ready to Brew' lights will still be on, but no brew will be able to be selected.**

- To disable the lock function – hold the lock button for approximately 6 seconds once again.

### **COFFEE AERATOR:**

- The Maxibrew 2 Twin has an air-operated agitation system to mix coffee after a brew or after the coffee has been left standing for a period of time. Press and hold the Coffee Aerator button (right hand side control panel) for approximately 10 seconds to mix the coffee in the urns. Both urns are aerated when the button is pressed. A brew should only be selected whenever the green 'Ready to brew' lights are illuminated in order to produce the highest quality of coffee possible. (the brew light turns on when there is enough water at the correct brewing temperature. If there is enough water yet it is not at optimum temperature, it is possible to brew but the brew light will not be illuminated)
- Left and right brews can run simultaneously (although the two brew buttons should not be depressed at exactly the same time. Press and release one brew button before doing the same on the other side).

### **TROUBLESHOOTING:**

The Marco Maxibrew 2 Twin uses an electronic diagnostic system to help determine faults. If an error is detected a sequence of flashes is displayed through the POWER light. This sequence is repeated (cycled) until:

1. The problem is rectified by an engineer, or
2. In the case of the 6 flash cycle – the machine senses that normal operation has resumed, and the flash sequence ceases.

The number of flashes in a cycle corresponds to the symptom in the table below:

**Note: Some of the error sequences will be displayed if there is low water pressure. Please check that there is water pressure and that the water stop-valve is open before calling your service agent.**

### **Status/Diagnostic light guide:**

No of flashes	Symptom	Action required
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2	Water level below elements. Normal when machine first fills.	Check water pressure, if this is OK - call service agent.
3	Temperature sensor failure (o/c)	Call service agent
4	Water not heating	Call service agent
5	Temperature sensor failure (s/c)	Call service agent
6	Machine not filling	Check water pressure. If this is OK and the machine has not returned to normal operation after 15 min – call service agent

**MAINTENANCE:**

Marco machines have been designed to give many years of trouble free service. The only regular maintenance required is occasional de-scaling.

In common with all water boiler manufacturers, service calls resulting from limescale are not covered by warranty. Fitting a scale reducer is recommended, especially in hard water areas. This can reduce the build-up of scale but may not stop it altogether.

A service agent should descale the machine regularly. The frequency that descaling is required depends on the local water supply; hard water areas need more attention. Marco suggests that the machine be descaled every 3 months if the unit is in a hard water area. In soft water environments every 6 months should suffice.

## **CLEANING:**

Like any cooking utensils the coffee urns of your Maxibrew 2 Twin must be cleaned properly, regularly. Marco recommend cleaning after each days brewing using a proprietary urn-cleansing compound.

Marco Urn Cleanser (Marco Part number 8000240) is available in 800g tubs. Instructions are given on each tub. Your Maxibrew 2 Twin is supplied with one large urn cleaning brush and one small sight-glass cleaning brush – to ensure thorough cleaning. In order to clean the sightglass, unscrew the small plugs on the top of the sightglass. The sightglass is fragile, so be careful while cleaning.

- For model 1000481 Push Button Rear Delivery.

This model comes with an optional drain hose to allow the user to empty the Urns into a drain or container by turning the key on the respective side panels.

However some residue can be left in the taps and dispense valves and this residue should be also drained off prior to performing a new brew.

The keys should be removed after use and stored in a safe place to remove the possibility of accidental emptying of Urns.

The exterior of these machines may be cleaned with a damp cloth and a light detergent. Do not use abrasive cloths or creams, as this will spoil the finish of the machine. Do not use a water jet or spray. Beware of accidentally operating the draw off taps when cleaning the front of the machine.

Like any cooking utensils the coffee urns of your Maxibrew 2 Twin must be cleaned properly and regularly. Marco recommend cleaning after each days brewing using a proprietary urn-cleansing compound.

## **SAFETY:**

- **This appliance must be earthed.**
- Risk of flooding. The hose supplied with this unit is non-toxic food quality tested to 190psi. However, a hose is not a permanent connection. It is, therefore, advisable empty the Urns, switch off boiler and close the stopcock valve when boiler is not in use, e.g. overnight, weekends etc.
- Risk of scalding. Beware of accidentally operating the water drawoff tap especially when cleaning the front of the boiler. ALL users of this machine should be trained and should be aware that the machine dispenses very hot beverages.
- The utmost care has been taken in the manufacture and testing of this unit. Failure to install, maintain and or operate this boiler according to the manufacturer's instructions may result in conditions that can cause injury or damage to property. If in any doubt about the serviceability of the boiler always contact the manufacturer or your own supplier for advice.

