

Cleaning:

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 tap when cleaning the front of the machine.

Limescale:

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. The frequency that descaling is required depends on the local water supply; hard water areas need more attention. A scale reducer can reduce the build up of scaling, but may not stop it altogether. Descaling of the machine should ideally be carried out by qualified service personnel.

Cautions and safety tips:

- This appliance must be earthed. If the moulded plug supplied is not used then ensure that the green/yellow cable is connected to a suitable earth.
- 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 to 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.
- 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.

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POURING PERFECTION

Marco Beverage Systems Ltd.

INSTRUCTIONS FOR MODELS

COMET 2

(P/N: 10001115)

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

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Installation details:

- Comet 2 (2.8kW) - A moulded 13A plug is factory fitted. A suitable 13A outlet is all that is required.

Installation procedure:

- 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 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.

Operating boiler for the first time:

- Check that all installation procedures have been carried out.
- Ensure water valve is on.
- Plug boiler into 13A socket and turn power on at switch in the front of the machine.
- The orange "power on" light will glow and the machine will fill to a safe level, above the elements, before heating. The red "Ready/Status" light will cycle two flashes while the machine is filling to the safe level.
- After this amount of water has heated to about 96°C the boiler will draw more water in until the temperature drops by 1 or 2 degrees. The boiler will then heat again. This heat fill cycle continues until the boiler is full (approx. 25 - 30 mins). The green "Ready/Status" light illuminates when the machine is both full and up to normal operating temperature.
- The boiler is now ready for use.

NOTE:

Because the boiler is electronically controlled no priming is necessary. The element cannot switch on until a safe level of water is reached.

Troubleshooting:

The Ready/Status light signals various errors or problems. A cycle of red flashes indicates an error. The number of flashes in a cycle corresponds to the symptom in the table below:

Status/Diagnostic light guide:

No of flashes	Symptom	Action required
2	Water level below elements. Normal when machine first fills.	Check water pressure, if this is OK then 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 OK then call service agent.

Maintenance:

Marco machines have been designed to give many years of trouble free service. Marco Beverage Systems manufacture and test to ISO9002:2000 standard. The only regular maintenance required is occasional de-scaling.

Descaling Procedure:

- Isolate machine from power supply.
- Isolate machine from water supply.
- ALLOW TO COOL COMPLETELY!
- Drain water from machine.
- Remove all lids.
- Remove as much scale as possible by hand, paying particular attention to level probes (White plastic with steel tab). Be very careful not to damage any attachments.
- Use ScaleKleen, Marco part No. 8000270 or similar. Follow instructions carefully.
- Thoroughly clean and flush the machine before re-use.
- Follow installation and first time operation instructions