

marco

POURING PERFECTION

Marco Beverage Systems Ltd.

INSTRUCTIONS FOR MODELS

EZT 105

(P/N: 1000530)

EZT 110

(P/N: 1000535)

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 hex bolt in centre). Be very careful not to damage any attachments.
- Use ScaleKleen, Marco part No.1000998 or similar. Follow instructions carefully.
- Thoroughly clean and flush the machine before re-use. Follow installation and first time operation instructions.

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 to switch off boiler and close the stopcock valve when boiler is not in use, e.g. overnight, weekends etc.

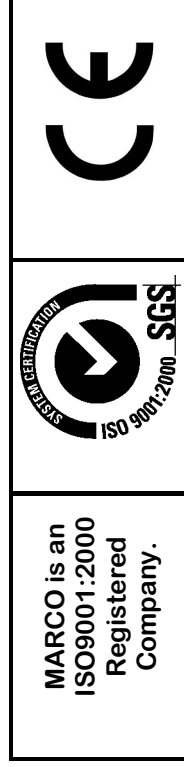
Risk of scalding: Beware of accidentally operating the water drawoff button especially when cleaning the front of the boiler. ALL users of this machine should be trained and should be aware that the machine dispenses very hot beverages.

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.

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.

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

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EZT 105/110 Installation

Plumbing.

1. 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).
2. Connect right-angled tail piece of the hose to the inlet valve (3/4" BSP) of the boiler. Make sure pre-attached sealing washer on hose is secure.
3. Connect tail piece of the hose to the stop valve fitting. Make sure that the pre-attached sealing washer is secure here also.
4. Turn on water supply and check fittings have sealed.
5. A hose is not a permanent connection so it is advisable to close stop valve when the boiler is not in use.

Permanent Overflow.

Feed overflow pipe out of the back of the machine (or out bottom if bottom plate is removed). Connect overflow pipe to permanent overflow plumbing fixture. Otherwise it should be directed to a suitable drain where the water can flow away safely.

Wall Mounting. (Wall Mounting must be done by a qualified fitter)

The boiler should only be mounted on a SOLID concrete wall. Marco takes no responsibility for machines not fully fixed to a wall or machines installed on an inappropriate wall.

Follow the Wall Mount Instructions provided.

Electrical.

The unit needs to be connected to a 13A isolator outlet. A qualified electrician should do this.

THESE APPLIANCES MUST BE EARTHED

First Time Operation

Turn water on at stop valve and switch power on.

The Power light will illuminate and the red status light will begin flashing twice. The machine will start to fill. When the water level is above the element the machine will start heating.

Note: The machine will not heat until the water level is above the elements. The status indicator will flash twice to warn you of this until the water reaches a safe level.

The heat-fill cycle will alternate between heating and filling to maintain correct operating temperature. The Ready light illuminates when the machine is both full and up to normal operating temperature (approx 95C).

Limescale

In common with all water boiler manufacturers, service calls resulting from lime scale 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. The descale light will indicate when descaling becomes urgent. Descaling of the machine should ideally be carried out by qualified service personnel.

Diagnostic Light Guide

| Status light | Symptom | Action required |
|---------------------------|---|--|
| 2 | Water level below elements - Normal when machine first fills. | Check water supply, 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 supply, if OK then call service agent. |
| Continuous | Water level too high Machine operation stops and resumes when water level drops | SWITCH OFF WATER AND POWER Call service agent |
| Continuous & Descal light | Water level too high | Descal machine |

| Descal light | Symptom | Action required |
|--------------|----------------------|-----------------|
| Continuous | Water level too high | Descal machine |

Available Products

| Water Conditioning System | Description | Marco Part number |
|---------------------------|------------------------|-------------------|
| Scale remover | ScaleKleen | 8000260/800270 |
| Scale reducer | Miniphos scale reducer | 8000190 |
| Scale reducer | Dosaphos | 8000000 |
| Filter (Taste improver) | Cuno AP200 | 8000090 |

Maintenance:

Marco machines have been designed to give many years of trouble free service. Marco Beverage Systems manufacture and test to ISO9001:2000 standard. The only regular maintenance required is occasional de-scaling.