

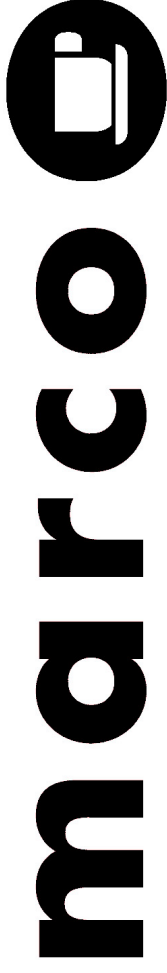
Remove the sight-glass plug to clean- this should be finger-tight. Do not lose this plug, as it forms part of the "Agitator" system.

Water conditioning system	Description	Marco Part number
Scale remover	ScaleKleen	1000998
Scale reducer	Miniphos scale reducer	8000190
Scale reducer	Dosaphos	8000000
Filter (Taste improver)	Cuno AP200	8000090

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 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 which can cause bodily 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.**



POURING PERFECTION

Marco Beverage Systems Ltd.

INSTRUCTIONS FOR MODELS

MAXIBREW

(P/N: 1000410)

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

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<p>MARCO is an ISO9001:2000 Registered Company.</p>		
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INSTALLATION:

Electrical installation:

- Electrical specification: 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

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.

Start-up:

- 1) Turn on at "Power" switch - marked with "O" and "I" symbols. Power switch lamp will glow.
- 2) Machine will draw water in automatically and start heating once the water covers the boiler element. In future, the heating will come on almost instantly at switch-on - once boiler determines that water is covering the element.
- 3) When the boiler is up to temperature (93°C), the Green Ready Light will glow.
- 4) Successful brewing can now commence. Water can now also be drawn off at the Red "Hot Water" Tap.

Brewing Coffee:

- 1) Slide out Coffee Filter-Bowl and place filter paper in bowl.
- 2) Put correct amount of ground coffee into filter paper: see next instruction.

- 3) Your coffee supply company may have pack sizes to suit the brews of your Maxibrew; if not, as an approximate guide for your first brews: try about 8oz. (227g) for a 10 pint brew, and 16oz. (454g) for a 20 pint brew.
- 4) Depending on coffee grind and roast, and on water quality, you may have to adjust these quantities to obtain optimum flavour.
- 5) Level off surface of coffee by gently shaking filter bowl.
- 6) Ensure top of filter paper does not fall in over coffee.
- 7) Slide Coffee Filter Bowl into it's guide-rails in the brew-head and push fully home.
- 8) Select correct brew on front panel by firmly pressing either half brew switch for a 10 pint brew or full brew switch for a 20 pint brew.
- 9) If you make a mistake - cancel brew immediately by switching machine off at Power switch and turning on again. Re-select correct brew.
- 10) Appropriate Brew light illuminates during brew. (About 5 minutes for half brew, 10 minutes for full brew).

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

- 11) Quantity of coffee in urn can be checked by pressing sight-glass light-switch located above the coffee tap.
N.B. As soon as possible after brew cycle finishes - remove filter paper with spent coffee grounds.

Agitator System

The MaxiBrew 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.
A brief (10-20 seconds) press of the Agitator Button will suffice.

Hygiene

Like any cooking utensils, the coffee-urn of your Maxibrew must be cleaned properly, regularly.

MARCO recommends cleaning after each day's brewing using a proprietary urn-cleansing compound. MARCO URN CLEANSER is available in 1kg tubs for this purpose.
Instructions are given on each tub.

Your Maxibrew is supplied with one large Urn cleaning brush and one small sight-glass cleaning brush - to ensure thorough cleaning.