



marco





marco

**RE-IMAGINE BEVERAGE
EXCELLENCE EVERYWHERE**

We design and manufacture innovative and energy-efficient beverage dispense solutions for the global hospitality, foodservice and specialty beverage industries.

We collaborate with our industry to re-imagine a sustainable future and create excellent beverage experiences everywhere.

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CHOOSING THE RIGHT MARCO PRODUCT



CONVENIENCE & QSR

Perfect for on-the-go service.

- > FRIIA CS 6
- > POUR'D 3b Concentrate 12
- > 1b Una font + MIX UC3 15
- > MT4 22
- > Jet Twin 26



OFFICES, BREAKROOMS & INSTITUTIONS

Perfect for offices, break-rooms, institutions and showrooms.

- > FRIIA HCS 4
- > POUR'D 3b Concentrate 12
- > 1b Una font + MIX UC3 15
- > 3b font + MIX UC3 16
- > MT4 / MT8 22
- > Jet 6 26
- > Jet Twin 26



SPECIALTY TEA & COFFEE

Perfect for specialty tea and coffee shops, boutique restaurants or hotels.

- > FRIIA HCS 4
- > ColdBRU 11
- > POUR'D 3b Concentrate 12
- > 3b font + MIX UC3 16
- > SP9 Twin 25



HOSPITALITY, CATERING & FOODSERVICE

Perfect for banquets, event or sports venues, nursing homes, hospitals, hotels and large restaurants.

- > FRIIA HCS 4
- > POUR'D 3b Concentrate 12
- > MT4 / MT8 22
- > Jet Twin 26



HOT, COLD,
SPARKLING WATER

FRIIA RANGE

FRIIA
C



FRIIA
CS



FRIIA
HC



FRIIA
HCS



FONT OPTIONS



HANDS-FREE C



COLD*



COLD/SPARKLING*



HOT/COLD



HOT/COLD/SPARKLING

*AVAILABLE IN TALL FONT VARIANTS

BOILER OPTIONS



MIX UC3 - 220/110v
1000880US / 1001880US



MIX UC8 - 220v
1000887US

CHILLER / CHILLER CARBONATOR



CHILLER
1001860US



CHILLER CARBONATOR + CO2 REGULATOR
1001861US + 1400198

THE PERFECT CHOICE FOR
HOT, COLD, SPARKLING WATER.
IDEALLY SUITED TO OFFICES,
CANTEENS, GYMS, INSTITUTIONS
OR SMALL COFFEE SHOPS AND
HOSPITALITY SITES.



Sleek and stylish
with minimal
counter-top space



23% more energy-
efficient than
leading competitors



Easy to
install, service
and use

FRIIA HOT/COLD/SPARKLING



- > Sleek, stylish font combining hot/cold/sparkling water
- > 0.8 or 2.1 GAL boiler option

ORDER CODES (Complete bundle)

- > FRIIA HCS (220/110v) ... 5002869US/5001869US
- > FRIIA HCS Plus 5002867US



CHILLER/CARBONATOR	BOILER	SYSTEM SET-UP

CHILLER/
CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	GAL/HR	CUPS /HR	POWER @110v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller/ Carbonator 1001861US	17.1 x 10.2 x 17.9	7.9-11.8 GALS/hr based on incoming water temp of 59°F and output water temp of 41-44°F	175-235 ($\Delta T = 18^\circ F$)	180W	3/8" Compression or 3/8" John Guest	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

BOILERS

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQ		
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	IMMEDIATE DRAW OFF	GAL/HR	CUPS/HR	POWER	NEMA	PLUMBING REQS
MIX UC3 - 110v 1001880US	15.1 x 8.2 x 17.4	0.8 GAL	3.6 GAL	75	1.4kW @ 110v	5-15p	3/8" Compression or 3/8" John Guest
MIX UC3 - 220v 1000880US			7.3 GAL	156	2.8kW @ 220v	L6-20P	
MIX UC8 - 220v 1000887US	15.1 x 8.2 x 24.2	2.1 GAL					

FONTS

FRIIA HCS	FRIIA HCS PLUS	FONT DIMS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H inches)	DIMENSIONS EXCL. DRIP TRAY (D X W X H inches)	TAP TO COUNTER (inches)
3b Font 1000862	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.7

PACKAGING

NAME	PACKAGING DIMENSIONS (L x W x H inches)	WEIGHT
Fonts (all)	11.4 x 22.4 x 8.4	4.4lbs
Chiller	19.2 x 11.8 x 20.2	69.4lbs
MIX UC3 - 220v/110v	17.7 x 11.4 x 21.2	25lbs
MIX UC8 - 220v	17.7 x 11.4 x 27.5	30.8lbs

PLEASE NOTE FRIIA components (font, boiler and chiller) are packed and shipped in individual boxes. FRIIA Sparkling variants require food-grade CO₂ (not supplied by Marco).

FRIIA HOT/COLD



- > Sleek, stylish font combining hot/cold water needs
- > 0.8 or 2.1 GAL boiler option

ORDER CODES (Complete bundle)

- > FRIIA HC (220/110v) ... 5002868US/5001868US
- > FRIIA HC Plus 5002866US



CHILLER	BOILER	SYSTEM SET-UP

CHILLER

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	GAL/HR	CUPS /HR	POWER @110V	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1001860US	17.1 x 10.2 x 17.9	7.9-11.8 GALS/hr based on incoming water temp of 59°F and output water temp of 41-44°F	175-235 (ΔT = 18 °F)	180W	3/8" Compression or 3/8" John Guest	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

BOILERS

PRODUCT INFO	SIZE	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS		
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	IMMEDIATE DRAW OFF	GAL/HR	CUPS/HR	POWER	NEMA	PLUMBING REQS
MIX UC3 - 110v 1001880US	15.1 x 8.2 x 17.4	0.8 GAL	3.6 GAL	75	1.4kW @ 110v	5-15p	3/8" Compression or 3/8" John Guest
MIX UC3 - 220v 1000880US			7.3 GAL	156	2.8kW @ 220v	L6-20P	
MIX UC8 - 220v 1000887US	15.1 x 8.2 x 24.2	2.1 GAL					

FONTS

FRIIA HC	FRIIA HC PLUS	FONT DIMS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H inches)	DIMENSIONS EXCL. DRIP TRAY (D X W X H inches)	TAP TO COUNTER (inches)
2b Font 1000868	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.7

NAME	PACKAGING DIMENSIONS (L x W x H inches)	WEIGHT
Fonts (all)	11.4 x 22.4 x 8.4	4.4lbs
Chiller	19.2 x 11.8 x 20.2	69.4lbs
MIX UC3 - 220v/110v	17.7 x 11.4 x 21.2	25lbs
MIX UC8 - 220v	17.7 x 11.4 x 27.5	30.8lbs

PACKAGING

PLEASE NOTE FRIIA components (font, boiler and chiller) are packed and shipped in individual boxes.

FRIIA COLD/SPARKLING



- > Sleek and stylish alternative to bottled or POU water
- > Two font heights available

ORDER CODES (Complete bundle)

- > FRIIA CS 5001862US
- > FRIIA CS Tall 5001865US



CHILLER/CARBONATOR

CHILLER/CARBONATOR	SYSTEM SET-UP

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	GAL/HR	CUPS /HR	POWER @110v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller/ Carbonator 1001861US	17.1 x 10.2 x 17.9	7.9-11.8 GALS/hr based on incoming water temp of 59°F and output water temp of 41-44°F	175-235 ($\Delta T = 18^\circ F$)	180W	3/8" Compression or 3/8" John Guest	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

FONTS

FRIIA CS	FRIIA CS TALL	FONT DIMS	

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H inches)	DIMENSIONS EXCL. DRIP TRAY (D X W X H inches)	TAP TO COUNTER (inches)
2b Font 1000868	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.7
2b Font Tall 1000869	6.6 x 4.7 x 13.6	5.4 x 1.1 x 13.6	11.8

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H inches)	WEIGHT	PLEASE NOTE	FRIIA components (font and chiller) are packed and shipped in individual boxes. FRIIA Sparkling variants require food-grade CO ₂ (not supplied by Marco).
Fonts (all)	11.4 x 22.4 x 8.4	4.4lbs		
Chiller/Carbonator	19.2 x 11.8 x 20.2	69.4lbs		

FRIIA COLD & FRIIA HANDS-FREE COLD




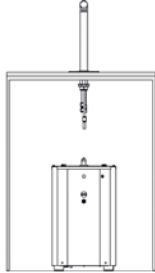
- > Sleek and stylish alternative to bottled or POU water
- > Two font heights available

ORDER CODES (Complete bundle)

- > FRIIA C 5001860US
- > FRIIA C Tall 5001863US
- > FRIIA C Hands-free 5001857US-C



CHILLER

CHILLER	SYSTEM SET-UP
	

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE	DIMENSIONS (D X W X H inches)	GAL/HR	CUPS /HR	POWER @110V	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1001860US	17.1 x 10.2 x 17.9	7.9-11.8 GALS/hr based on incoming water temp of 59°F and output water temp of 41-44°F	175-235 (ΔT = 18 °F)	180W	3/8" Compression or 3/8" John Guest	1/8hp	45g	R290

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

FONTS

FRIIA C	FRIIA C TALL	FRIIA C HANDS-FREE
		

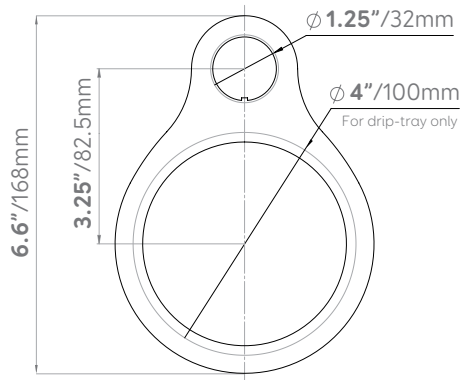
NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H inches)	DIMENSIONS EXCL. DRIP TRAY (D X W X H inches)	TAP TO COUNTER (inches)
1b Una Font 1000859	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.1
1b Una Font Tall 1000858	6.6 x 4.7 x 13.5	5.4 x 1.1 x 13.5	11.4
FRIIA C Hands-free Font 1000857	6.6 x 4.7 x 13.5	5.4 x 1.1 x 13.5	12

PACKAGING

ITEM	PACKAGING DIMENSIONS (L x W x H inches)	WEIGHT	PLEASE NOTE FRIIA components (font and chiller) are packed and shipped in individual boxes.
Fonts (all)	11.4 x 22.4 x 8.4	4.4lbs	
Chiller	19.2 x 11.8 x 20.2	69.4lbs	

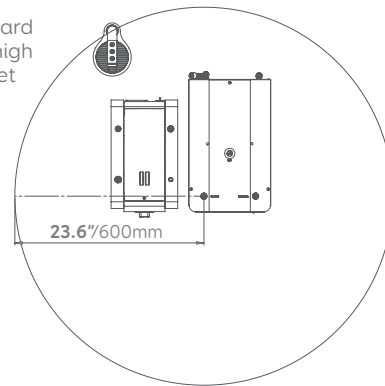
FRIIA SYSTEM OVERVIEW

COUNTER CUT-OUTS



RADIUS OF MAXIMUM FOOT PLACEMENT

Standard 31.5" high cabinet



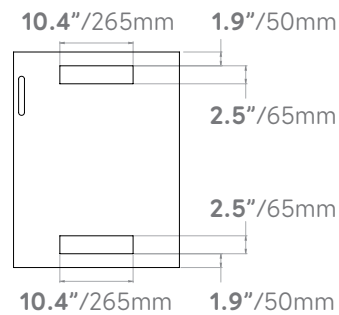
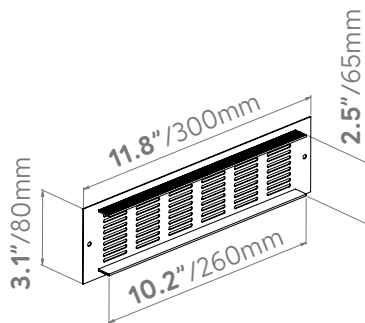
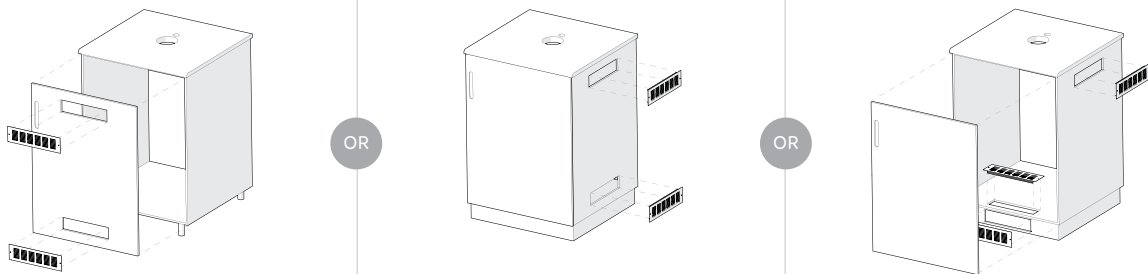
CABINET

Min: 31.5" (h) x 23.6" (w) x 23.6" (d) with 3.9" clearance around machines all sides

OPERATING ENVIRONMENT

Cannot exceed temperature of 95°F

VENTILATION



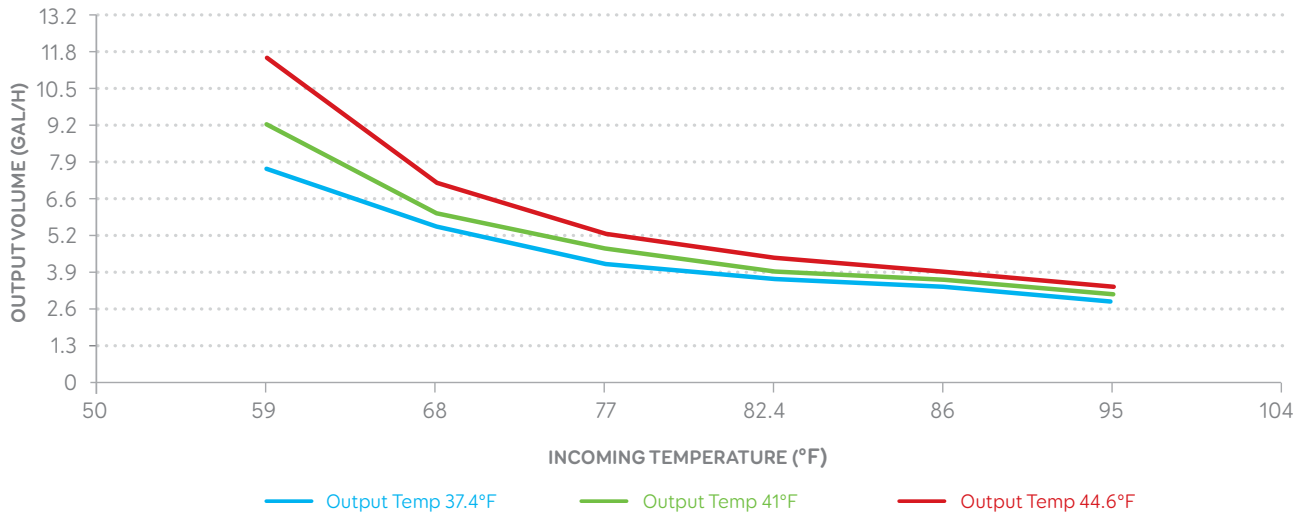
PLEASE NOTE

It is essential to allow for two ventilation points when installing FRIIA. Vents are not supplied. Where possible, we recommend removing the back of your cabinet.

FRIIA PERFORMANCE & MAINTENANCE

FRIIA OUTPUT VOLUME

Based on flow rate of 0.3 GAL/min and ambient temperature of 68-77°F. Chart indicates FRIIA chilling capacity based on incoming water temperature and desired output water temperature.



HOW TO CLEAN FRIIA

- > Wipe down front daily with non-abrasive cleaner.
- > Sanitize the chiller every 6 months, after a filter change or after a period of inactivity (more than 72 hours). Visit our YouTube channel for further instruction.

MAINTENANCE

- > FRIIA requires use of both a HOT (scale reducing filter if limescale is present) and COLD (carbon block for taste and odour) water filters for FRIIA. Please contact us for advice on the best water filter.
- > Descale the MIX boiler if scale is present in the water.

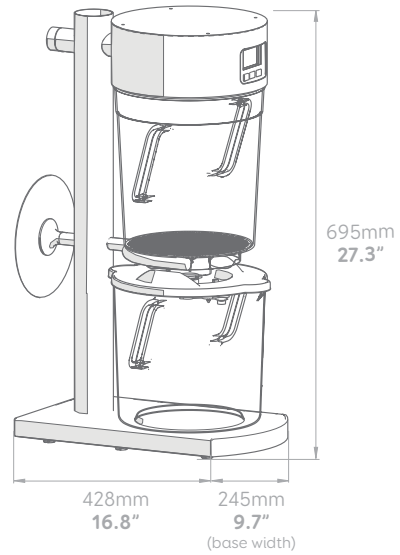


COLD COFFEE,
CONCENTRATES
& FLAVORS

ColdBRU
1001950US



DIMENSIONS



- > Average 19% extraction and 4% TDS (up to 30% better yield than leading competitor)
- > Easy to clean with no paper filters

- > Average brew time of 3 hours
- > Input and save up to 3 recipes for ease and consistency

THE QUICKEST, EASIEST, MOST CONSISTENT WAY TO BREW CONCENTRATE COFFEE.

BREWER

NAME ORDER CODE	DIMENSIONS INCL. HANDLES (D x W x H inches)	PLUMBING REQS	POWER REQS	WEIGHT
ColdBRU 1001950US	16.8 x 12.7 x 27.3	1/4" Pushfit	120V 50/60Hz	21.7lbs

PACKAGING

NAME ORDER CODE	PACKAGING DIMENSIONS (D x W x H inches)	PACKED WEIGHT	QTY / PALLET
ColdBRU 1001950US	19.3 x 15.7 x 35.4	26.8lbs	6

POUR'D CONCENTRATE



TOTAL BEVERAGE CHOICE, ON TAP

ORDER CODE (Complete bundle)

> POUR'D Concentrate 3b (110v) 5001940C3B

POUR'D FONT & CONTROL BOX



SYSTEM SET-UP



POUR'D can be used to dispense beverages from any concentrate or syrup source. Concentrate/syrup can be dispensed without dilution or can be diluted with your choice of hot, cold, or sparkling water.

ASSOCIATED PRODUCTS (SOLD SEPARATELY)

PACKAGING

OPTIONAL

MIX UC3 - 220v / 110v
1000880US / 1001880US



Hot water dilution or separate hot water

FRIIA CHILLER / CARBONATOR
1001860US / 1001861US



To dilute with either chilled or sparkling water.

Or add separate chilled or sparkling water.

ITEM	PACKAGING DIMENSIONS (L x W x H inches)	WEIGHT	QTY / PALLET
Font	11.4 x 22.4 x 8.4	4.4lb	54
Control Box	16.5 x 10.2 x 13	12.4lb	48/36 sea/air freight)
Chiller / Chiller Carbonator	19.2 x 11.8 x 20.2	69.4lbs	5
MIX UC3 - 220v/110v	17.7 x 11.4 x 21.2	25lbs	24

FONT

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H inches)	DIMENSIONS EXCL. DRIP TRAY (D X W X H inches)	TAP TO COUNTER (inches)
3b POUR'D Font 1000942	6.6 x 4.9 x 11.8	5.4 x 1.1 x 11.2	9.7

CHILLER/ CARBONATOR

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
		GAL/HR	CUPS /HR	POWER @110v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1001860US	17.1 x 10.2 x 17.9	7.9-11.8 GALs/hr based on incoming water temp of 59°F and output water temp of 41-44°F	175-235 (ΔT = 18 °F)	180W	3/8" Compression or 3/8" John Guest	1/8hp	45g	R290
Chiller/ Carbonator 1001861US								

A minimum operating pressure of 2 bar or 28 psi downstream of filter is required for optimum output l/min.

BOILERS

PRODUCT INFO	SIZE	PERFORMANCE SPECS		PLUMBING & ELECTRICAL REQS		
		IMMEDIATE DRAW OFF	GAL/HR	POWER	NEMA	PLUMBING REQS
MIX UC3 - 110v 1001880US	15.1 x 8.2 x 17.4	0.8 GAL	3.6 GAL	1.4kW @ 110v	5-15p	3/8" Compression or 3/8" John Guest
MIX UC3 - 220v 1000880US			7.3 GAL	2.8kW @ 220v	L6-20P	

CONTROL BOX

NAME ORDER CODE	DIMENSIONS (D X W X H inches)	OUTPUT /HR (GAL)	PLUMBING REQS	POWER @ 110V	CONCENTRATE RATIO RANGE
Control Box 1001940US	14.2 x 5.5 x 6.9	33.3	3/8" Compression or 3/8" push fit	40W, 0.17A	1:1 - 1:9

Control Box Sparkling
1001944US
From May 2023



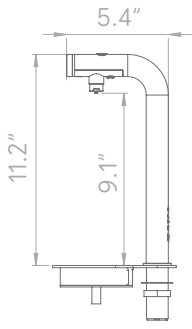
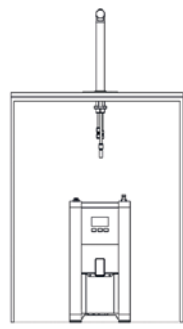




HOT WATER

UNDERCOUNTER BOILERS



1B UNA FONT WITH UNDERCOUNTER BOILERS

1B UNA FONT 1000859		DIMENSIONS	SYSTEM SET-UP
			
<p>> Space-saving countertop font</p>		<p>> Vacuum insulated tank for up to 70% more energy-efficiency</p>	

MIX UC3 - 220v / 110v 1000880US / 1001880US	MIX UC8 - 220v 1000887US
	
OR	

FONT

NAME ORDER CODE	DIMENSIONS INCL. DRIP TRAY (D x W x H inches)	DIMENSIONS EXCL. DRIP TRAY (D x W x H inches)	TAP TO COUNTER (T inches)
1b Una Font 1000859	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.1



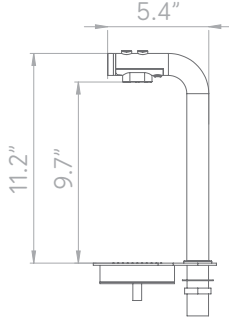
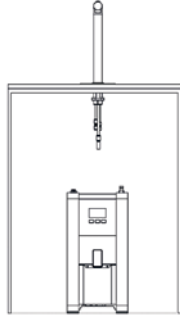
BOILERS



PRODUCT INFO NAME ORDER CODE	WATER TYPE ADJUSTABLE TEMP	SIZE DIMENSIONS DIMENSIONS (D x W x H inches)	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS		
			IMMEDIATE DRAW OFF	GAL /HR	CUPS /HR	POWER	NEMA	PLUMBING REQS
MIX UC3 - 110v 1001880US	Y	15.1 x 8.2 x 17.4	0.8 GAL	3.6 GAL	75	1.4kW @ 110v	5-15p	3/8" Compression or 3/8" John Guest
MIX UC3 - 220v 1000880US				7.3 GAL	156	2.8kW @ 220v	L6-20P	
MIX UC8 - 220v 1000887US		15.1 x 8.2 x 24.2	2.1 GAL					

PACKAGING

NAME ORDER CODE	PACKAGING DIMENSIONS (L x W x H inches)	PACKED WEIGHT	QTY / PALLET
1b Una Font 1000859	11.4 x 22.4 x 8.4	4.4lbs	30
MIX UC3 - 220v / 110v 1000880US / 1001880US	17.7 x 11.4 x 21.2	25lbs	24
MIX UC8 - 220v 1000887US	17.7 x 11.4 x 27.5	30.8lbs	18

3B MIX FONT WITH UNDERCOUNTER BOILERS

3B MIX FONT 1000879		DIMENSIONS	SYSTEM SET-UP
			
<ul style="list-style-type: none"> > Space-saving countertop font > Vacuum insulated tank for up to 70% more energy-efficiency 		<ul style="list-style-type: none"> > Dispense three volumes and three temperatures from one boiler 	

MIX UC3 - 220v / 110v 1000880US / 1001880US	MIX UC8 - 220v 1000887US
	
OR	

FONT

NAME ORDER CODE	DIMENSIONS INCL. DRIP TRAY (D x W x H inches)	DIMENSIONS EXCL. DRIP TRAY (D x W x H inches)	TAP TO COUNTER (T inches)
3b MIX Font 1000879	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.7

BOILERS

PRODUCT INFO NAME ORDER CODE	WATER TYPE		SIZE DIMENSIONS DIMENSIONS (D x W x H inches)	PERFORMANCE SPECS			PLUMBING & ELECTRICAL REQS		
	MULTI-TEMP	ADJUSTABLE TEMP		IMMEDIATE DRAW OFF	GAL /HR	CUPS /HR	POWER	NEMA	PLUMBING REQS
MIX UC3 - 110v 1001880US	Y	Y	15.1 x 8.2 x 17.4	0.8 GAL	3.6 GAL	75	1.4kW @ 110v	5-15p	3/8" Compression or 3/8" John Guest
MIX UC3 - 220v 1000880US					7.3 GAL	156	2.8kW @ 220v	L6-20P	
MIX UC8 - 220v 1000887US			15.1 x 8.2 x 24.2	2.1 GAL					

PACKAGING

NAME ORDER CODE	PACKAGING DIMENSIONS (L x W x H inches)	PACKED WEIGHT	QTY / PALLET
MIX UC3 - 220v / 110v 1000880US / 1001880US	17.7 x 11.4 x 21.2	25lbs	24
MIX UC8 - 220v 1000887US	17.7 x 11.4 x 27.5	30.8lbs	18
3b MIX Font 1000879	11.4 x 22.4 x 8.4	4.4lbs	30



この水は
浄水器で
浄水した
水です
お飲み
ください

HOT WATER

COUNTERTOP PUSH BUTTON



MIX COUNTERTOP MULTI-TEMP WATER BOILERS/PUSH BUTTON

MIX PB3 - 110v / 220v 1001870US/1000870US	MIX PB8 1000875US	DIMENSIONS
		
<ul style="list-style-type: none"> > 0.8 or 2.1 gallon options > Up to 70% more energy-efficient > Removable drip tray 	<ul style="list-style-type: none"> > 7.5 gallons output per hour > 156 cups per hour 	

SEE TABLE FOR
PRODUCT DIMENSIONS

PROGRAMMABLE FOR ON-DEMAND AND ACCURATE WATER DELIVERY IN THREE SEPARATE TEMPERATURES AND VOLUMES.

BOILERS

NAME ORDER CODE	POWER	IMMEDIATE DRAW OFF	DIMENSIONS (D x W x H inches)	CUPS / HR	NEMA	TAP TO COUNTER (inches)	PLUMBING REQS
MIX PB3 - 110v 1001870US	1.4kW @ 110v	0.8 GAL	17 x 8.2 x 16.5	75	5-15p	5	3/8" Compression or 3/8" John Guest
MIX PB3 - 220v 1000870US	2.8kW @ 230V			156	L6-20P		
MIX PB8 - 220v 1000875US		2.1 GAL	17 x 8.2 x 23.3				

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
MIX PB3 - 110v 1001870US	25lb	17.7 x 11.4 x 21.2	24
MIX PB3 - 220v 1000870US			
MIX PB8 - 220v 1000875US	30.8lb	17.7 x 11.4 x 27.5	18

HOT WATER COUNTERTOP TAP



ECOBOILER COUNTERTOP WATER BOILERS/TAP

ECOBOILER T5 - 110v / 220v 1001660US / 1000660US	ECOBOILER T10 1000661US	DIMENSIONS
		
<ul style="list-style-type: none"> > 1.3 or 2.6 gallon options > Easy to descale > Made from 95% recyclable materials 	<ul style="list-style-type: none"> > 7.3 gallons output per hour > 156 cups per hour 	

SEE TABLE FOR
PRODUCT DIMENSIONS

BOILERS

NAME ORDER CODE	POWER	IMMEDIATE DRAW OFF	DIMENSIONS (D x W x H inches)	CUPS /HR	NEMA	TAP TO COUNTER (inches)	PLUMBING REQS
Ecoboiler T5 - 110v 1001660US	1.4kW @ 110v	1.3 GAL	20.2 x 8.2 x 18.3	75	5-15P	7.2	3/8" Compression or 3/8" John Guest
Ecoboiler T5 - 220v 1000660US	2.8kW @ 230v			156	L6-20P		
Ecoboiler T10 - 110v 1001661US	1.4kW @ 110v	2.6 GAL	20.2 x 8.2 x 23.2	75	5-15P		
Ecoboiler T10 - 220v 1000661US	2.8kW @ 230v			156	L6-20P		

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
Ecoboiler T5 - 110v 1001660US	22lb	11.4 x 22 x 22	18
Ecoboiler T5 - 220v 1000660US			
Ecoboiler T10 - 110v 1001661US	27.5lb	11.4 x 27 x 22	
Ecoboiler T10 - 220v 1000661US			

OPTIONAL

HANDS-FREE URN TAP ADAPTER
2100500



ASSOCIATED PRODUCT (SOLD SEPARATELY)

TAP BOILERS IN A RANGE OF VOLUMES FOR CATERING LOCATIONS SUCH AS CAFÉS, HOTELS, RESTAURANTS AND CANTEENS.

MT BOILER

MT4 - 110v / 220v
1000762US / 1001762US



- > Insulated tank for minimal energy-loss
- > 1 or 2 GAL options

MT8 - 110v / 220v
1000763US / 1001763US



- > Removable drip tray
- > Live LED temperature display

ENERGY-EFFICIENT & RELIABLE COUNTERTOP WATER BOILERS WITH SLEEK LED TEMPERATURE DISPLAY.

BOILERS

NAME ORDER CODE	DIMENSIONS (D x W x H inches)	TAP TO DRIP TRAY (inches)	TAP TO COUNTER (inches)	IMMEDIATE DRAW OFF	GAL /HR	CUPS /HR	POWER	NEMA	PLUMBING REQS
MT4 - 110v 1001762US	17 x 7.9 x 18.2	9.3	10	1 GAL	3.8	75	1.4kW	5-15 plug	3/8" Compression or 3/8" John Guest
MT4 - 220v 1000762US					7.3	156	2.8kW		
MT8 - 110v 1001763US	17 x 7.9 x 23			2.1 GAL	3.8	75	1.4kW		
MT8 - 220v 1000763US				7.3	156	2.8kW			

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
MT4 - 110v 1001762US	20lbs	19.8 x 10.2 x 21.6	24
MT4 - 220v 1000762US			
MT8 - 110v 1001763US	24lbs	20 x 10.2 x 25.7	
MT8 - 220v 1000763US			

OPTIONAL

HANDS-FREE URN TAP ADAPTER
2100500



ASSOCIATED PRODUCT
(SOLD SEPARATELY)



marco

93°





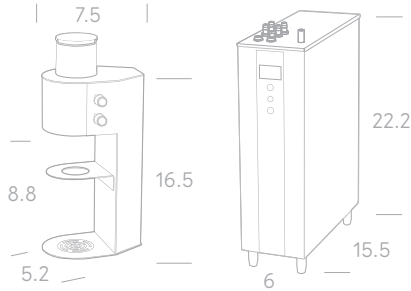
COFFEE



ORDER CODES (Complete bundle)

- > SP9 Single 1000832US
- > SP9 Twin 1000833US
- > SP9 Single White 1000832(W)US
- > SP9 Twin White 1000833(W)US



SP9 HEAD 1000830	SP9 BOILER 1000831US	DIMENSIONS
		
<ul style="list-style-type: none"> Compatible with most manual pourover brewing devices (e.g. Chemex, Kalita, Hario) Precise water temperature 	<ul style="list-style-type: none"> Preset brewing time (1 to 5 minutes) Preset volume (150 to 750ml) 	

SINGLE-SERVE UNDERCOUNTER PRECISION BREWER.


BOILERS & HEADS

NAME ORDER CODE	POWER @ 230V	IMMEDIATE DRAW OFF	CUPS / HR	HEAD DIMENSIONS (D x W x H inches)	UNDERCOUNTER BOILER DIMENSIONS (D x W x H inches)	NEMA	TAP TO COUNTER (inches)	PLUMBING REQS
SP9 Single 1000832US SP9 Single (White) 1000832(W)US	2.4kW	1 GAL	25	7.5 x 5.2 x 16.5	15.5 x 6 x 22.2	L6-20P	8.8	3/8" Compression or 3/8" John Guest
SP9 Twin 1000833US SP9 Twin (White) 1000833(W)US			50	7.5 x 5.2 x 16.5 (per head)				

PACKAGING

NAME ORDER CODE	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
SP9 Single 1000832US SP9 Single (White) 1000832(W)US	13.2lb (head) + 25.7lb (boiler) Total: 38.9lb (2 boxes)	23 x 11.25 x 8.5 (head) 20 x 10.5 x 28 (boiler)	12
SP9 Twin 1000833US SP9 Twin (White) 1000833(W)US	13.2lb (per head) + 25.7lb (boiler) Total: 52.1lb (3 boxes)	23 x 11.25 x 8.5 (head x2) 20 x 10.5 x 28 (boiler)	

ASSOCIATED PRODUCTS
(SOLD SEPARATELY)

OPTIONAL	
1B UNA FONT 1000859	
The SP9 boiler can be used with the Una Font and SP9 head	

NAME ORDER CODE	DIMENSIONS INCL. DRIP TRAY (D x W x H inches)	DIMENSIONS EXCL. DRIP TRAY (D x W x H inches)	TAP TO COUNTER (T inches)
1b Una Font 1000859	6.6 x 4.7 x 11.2	5.4 x 1.1 x 11.2	9.1

GOOD TO KNOW

SP9 Single and SP9 Twin systems ship in either two (Single) or three boxes.

JET 6 2.8kW 1000851US JET 6 5.6kW 1000850US	JET TWIN 1000855US	DIMENSIONS	
			
<ul style="list-style-type: none"> > Single (1.5 gallon) or Twin (3 gallon) options > Pre-set recipe and volume options > Variable batch volumes > Basket safety lock during brewing 		<ul style="list-style-type: none"> > Operator friendly and easy-to-use > Vacuum insulated urn for energy-efficiency and temperature retention > Two power options 	

ASSOCIATED PRODUCTS
(SOLD SEPARATELY)

REQUIRED	OPTIONAL
JET URN 1700204	JET GRINDER 1000891
	

PRECISE,
 PROGRAMMABLE
 BATCH BREWER
 FOR HIGHER
 VOLUME
 REQUIREMENTS.

BREWERS

PRODUCT INFO	PERFORMANCE SPECS	SIZE	PLUMBING & ELECTRICAL REQS			PACKAGING		
NAME ORDER CODE	FULL BREW	DIMENSIONS (D x W x H inches)	POWER @ 230V	PLUMBING REQS	NEMA	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
Jet 6 2.8kW 1000851US	1.5 GAL	16.9 x 11.9 x 33	2.8kW	3/8" Compression or 3/8" John Guest	L6-20P	52.9lb	19.6 x 15.7 x 35.4	6
Jet 6 5.6kW 1000850US			5.6kW		L6-30P			
Jet Twin 1000855US	1.5 GAL (per urn)	18.2 x 24.2 x 35.3				106lb	19.6 x 27.9 x 36.2	2

ACCESSORIES

PRODUCT INFO	SIZE	PACKAGING		
NAME ORDER CODE	DIMENSIONS (D x W x H inches)	PACKED WEIGHT	PACKAGING DIMENSIONS (L x W x H inches)	QTY / PALLET
Jet Urn 1700204	16.5 x 9.6 x 22.4	15.4lbs	25.1 x 12.2 x 17.3	16
Jet Grinder 1000891	14.5 x 7.4 x 22	55lbs	22.8 x 11.8 x 31.4	12



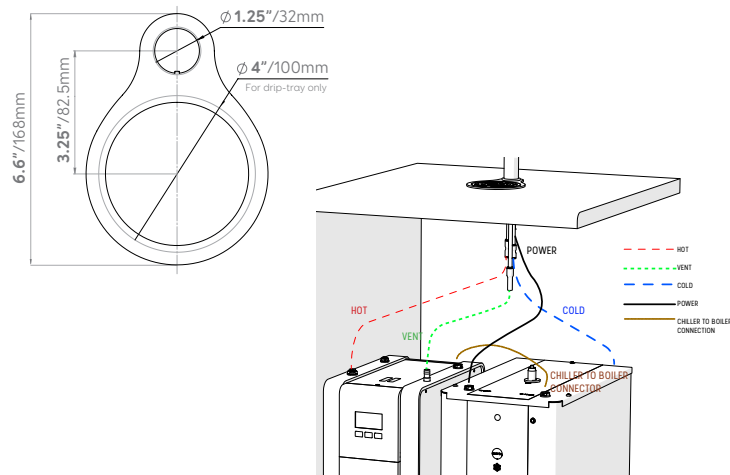
INSTALLATION & COUNTER CLEARANCE GUIDES



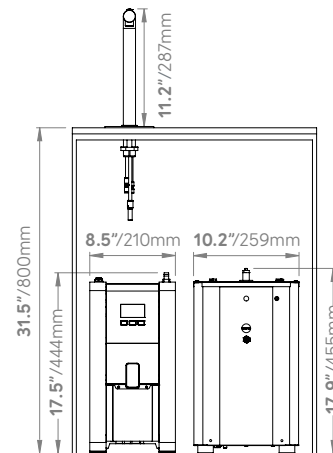
Only qualified technicians should carry out the installation and maintenance of Marco equipment. For full installation guides and service manuals visit www.marco beveragesystems.com

FRIIA HOT/COLD & FRIIA HOT/COLD/SPARKLING

COUNTER CUT-OUT WITH DRIP TRAY



FRIIA HC (220/110v) 5002868US/5001868US
 FRIIA HCS (220/110v) 5002869US/5001869US



VENTILATION REQUIREMENTS

FRONT VENTILATION: Ventilation grilles cut out of standard cabinet door.

SIDE VENTILATION: Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

BASE VENTILATION: Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h
- The cabinet may be ventilated in many ways provided there are cut outs placed near the base and another near the top of the cabinet to take advantage of natural circulation.

UNPACKING INSTRUCTIONS

- The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to 3/8" Compression or 3/8" John Guest.
- Connect water supply lines following the installation drawings, as per installation guide.
- In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- If the filter is new, turn on water and flush at least 10 liters (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

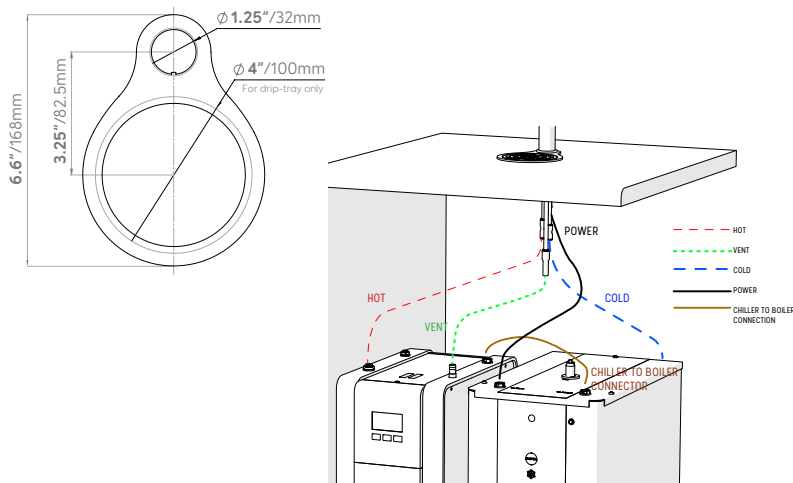
OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- Check that all installation procedures have been carried out.
- Ensure water inlet is open.
- Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- Once water and CO2 are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- On the pressure reducer knob, adjust CO2 pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO2 pressure.
- To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- At this point you can dispense water.

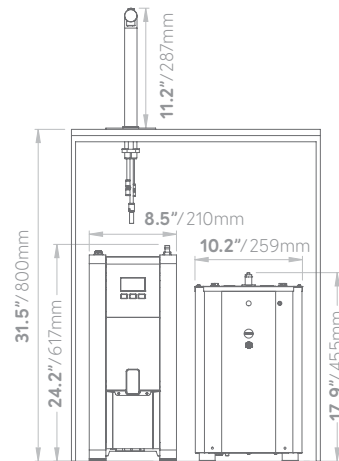
FRIIA HC PLUS & FRIIA HCS PLUS

FRIIA HOT/COLD PLUS & FRIIA HOT/COLD/SPARKLING PLUS

COUNTER CUT-OUT WITH DRIP TRAY



FRIIA HC PLUS 5002866US
FRIIA HCS PLUS 5002867US



VENTILATION REQUIREMENTS

FRONT VENTILATION: Ventilation grilles cut out of standard cabinet door.

SIDE VENTILATION: Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

BASE VENTILATION: Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h

UNPACKING INSTRUCTIONS

- The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.

- Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to 3/8" Compression or 3/8" John Guest.
- Connect water supply lines following the installation drawings, as per installation guide.
- In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- If the filter is new, turn on water and flush at least 10 liters (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

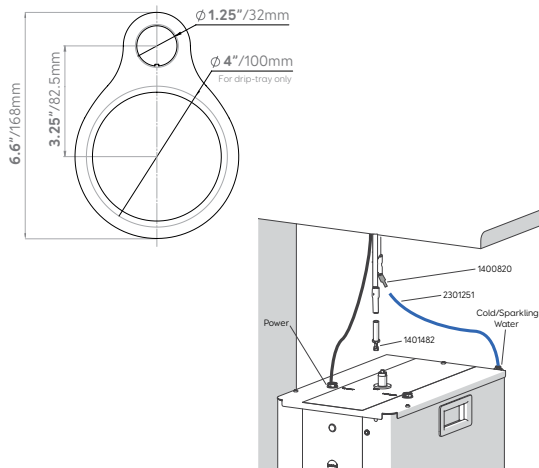
OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- Check that all installation procedures have been carried out.
- Ensure water inlet is open.
- Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- Once water and CO2 are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- On the pressure reducer knob, adjust CO2 pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO2 pressure.
- To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- At this point you can dispense water.

FRIIA C, FRIIA CS & FRIIA C HANDS-FREE

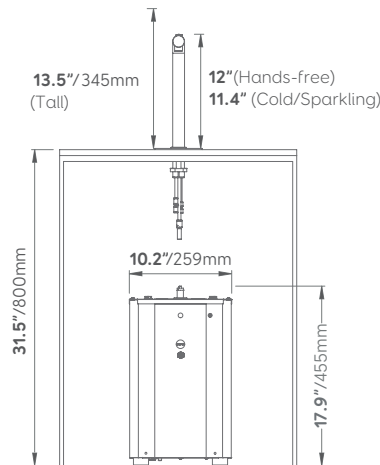
FRIIA COLD, FRIIA COLD/SPARKLING & FRIIA C HANDS-FREE

COUNTER CUT-OUT WITH DRIP TRAY



FRIIA C 5001860US
 FRIIA C Tall 5001863US
 FRIIA C Hands-Free 5001857US-C

FRIIA CS 5001862US
 FRIIA CS Tall 5001865US



VENTILATION REQUIREMENTS

FRONT VENTILATION: Ventilation grilles cut out of standard cabinet door.

SIDE VENTILATION: Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

BASE VENTILATION: Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h
- The cabinet may be ventilated in many ways provided there are cut outs placed near the base and another near the top of the cabinet to take advantage of natural circulation.

UNPACKING INSTRUCTIONS

- The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to 3/8" Compression or 3/8" John Guest.
- Connect water supply lines following the installation drawings, as per installation guide.
- In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- If the filter is new, turn on water and flush at least 10 liters (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

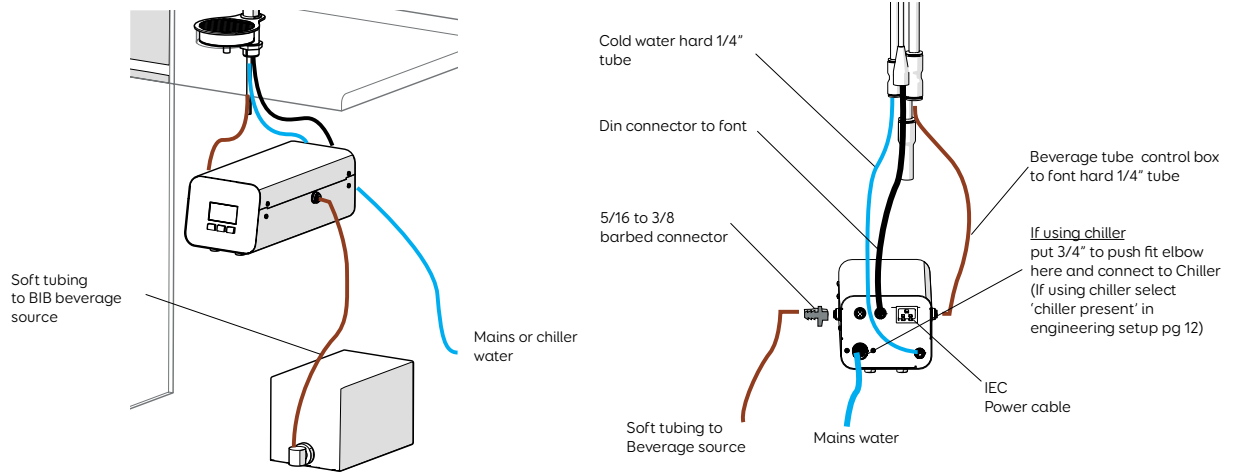
OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- Check that all installation procedures have been carried out.
- Ensure water inlet is open.
- Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- Once water and CO2 are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- On the pressure reducer knob, adjust CO2 pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO2 pressure.
- To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 litres of water from each line.
- At this point you can dispense water.

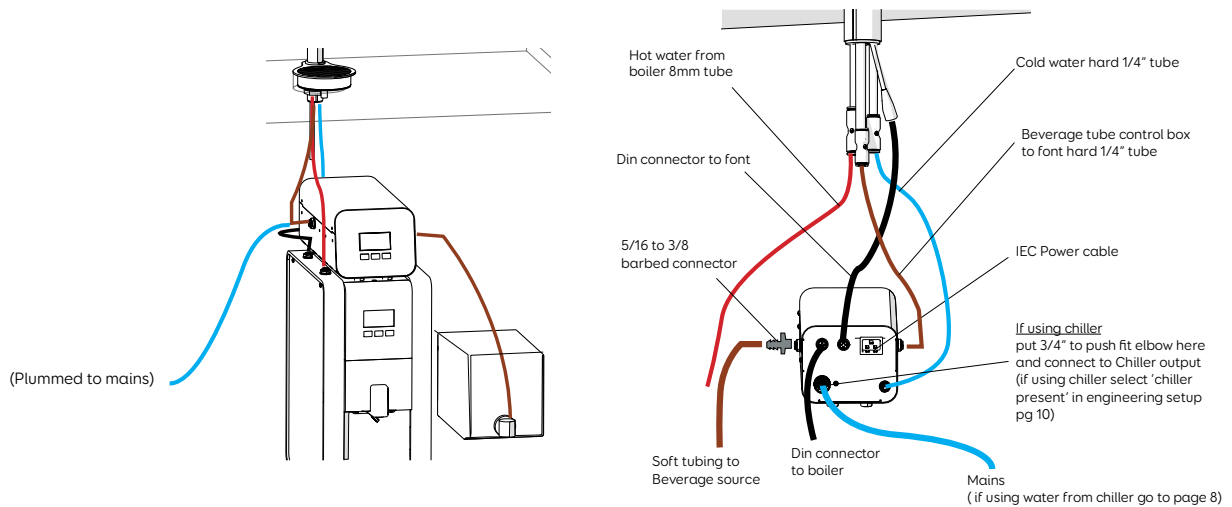
POUR'D CONCENTRATE

POUR'D 3B CONCENTRATE
5001940C3B

Mains Water or Chilled Water from FRIIA



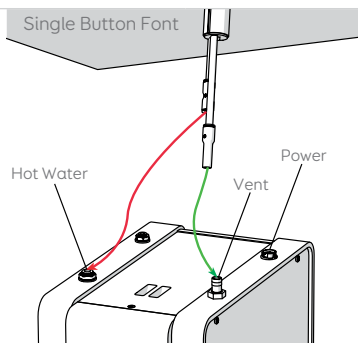
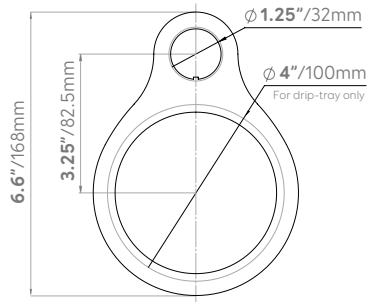
Mains Water + Hot Water Boiler



1B UNA FONT WITH UNDERCOUNTER WATER BOILERS

1 BUTTON UNA FONT WITH MIX UC3/UC8

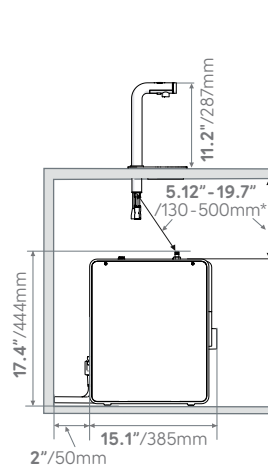
COUNTER CUT-OUT WITH DRIP TRAY



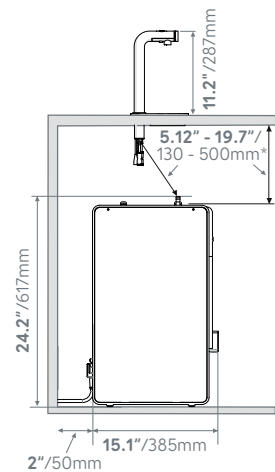
1b UNA FONT 1000859

MIX UC3 (220/110v)
1000880US/1001880US

MIX UC8 (220v)
1000887US



* Hosing should be trimmed to ensure continuous drop from font to boiler



* Hosing should be trimmed to ensure continuous drop from font to boiler

VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 14.5 - 145psi (100 -1000kPa, 0.1 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine requires either a 3/8" compression, or 3/8" John Guest water connection.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.

OPERATING BOILER FOR THE FIRST TIME

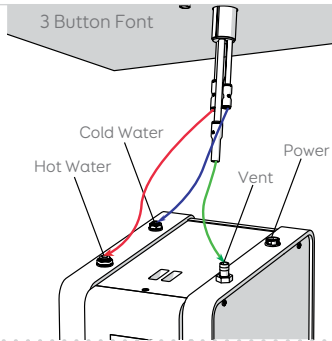
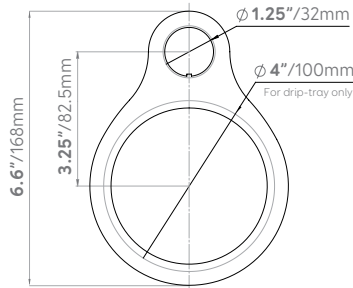
- Check that all installation procedures have been carried out.
- Ensure water valve is on.
- Plug boiler into suitable socket.
- Turn on the power switch.
- The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins.).
- The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- The Boiler may now be used to dispense Hot Water to the preset factory settings.

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

MIX 3B FONT WITH UNDERCOUNTER WATER BOILERS

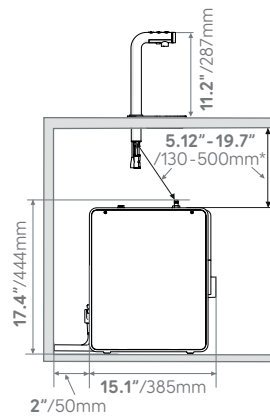
MIX 3 BUTTON FONT WITH MIX UC3/UC8

COUNTER CUT-OUT WITH DRIP TRAY



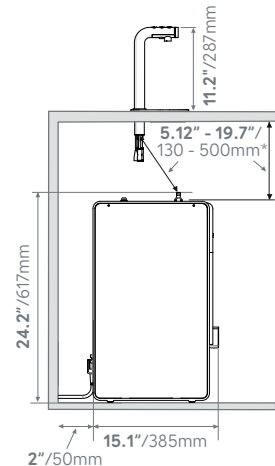
MIX 3b FONT 1000879

MIX UC3 (220/110v)
1000880US/1001880US



* Hosing should be trimmed to ensure continuous drop from font to boiler

MIX UC8 (220v)
1000887US



* Hosing should be trimmed to ensure continuous drop from font to boiler

VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 14.5 - 145psi (100 -1000kPa, 0.1 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine requires either a 3/8" compression, or 3/8" John Guest water connection.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.

OPERATING BOILER FOR THE FIRST TIME

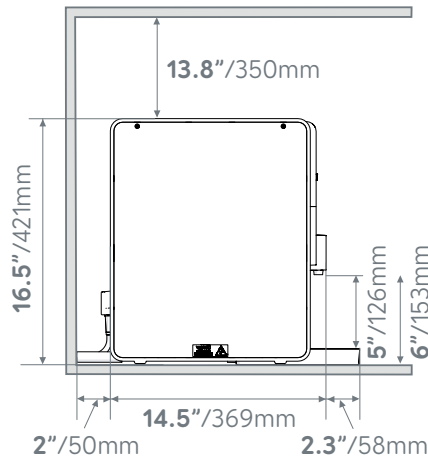
- Check that all installation procedures have been carried out.
- Ensure water valve is on.
- Plug boiler into suitable socket.
- Turn on the power switch.
- The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins.).
- The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- The Boiler may now be used to dispense Hot Water to the preset factory settings.

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

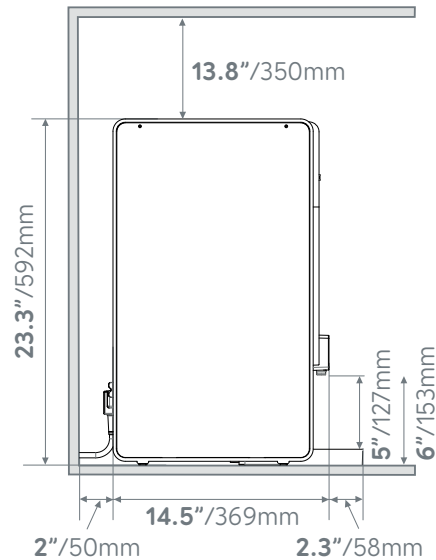
MIX COUNTERTOP MULTI-TEMP WATER BOILERS/PUSH BUTTON

MIX PB3 & MIX PB8

MIX PB3 1000870US
MIX PB3 (110V) 1001870US



MIX PB8 1000875US



VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 14.5 - 145psi (100 -1000kPa, 0.1 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine is supplied with a 3/8" Compression or 3/8" John Guest.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.
- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.

OPERATING BOILER FOR THE FIRST TIME

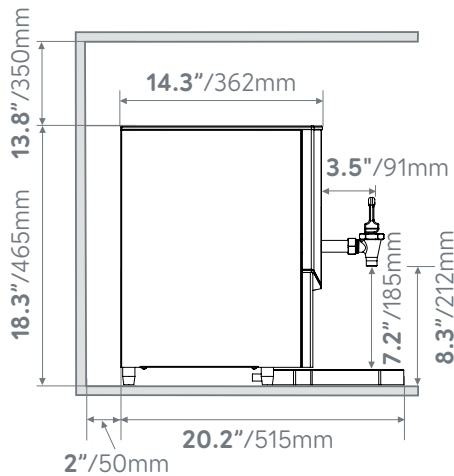
- Check that all installation procedures have been carried out.
- Ensure water valve is on.
- Plug boiler into suitable socket.
- Turn on the power switch.
- The "Wait" progress circle will be visible on the screen and the machine will fill to a safe level, above the elements, before heating.
- The "Ready" tick will come up on screen when the machine is full and up to normal operating temperature (approx. 10/20 mins.).
- The boiler is now ready for use - the display will show the button settings and the "Ready" status tick.
- The Boiler may now be used to dispense Hot Water to the preset factory settings.

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

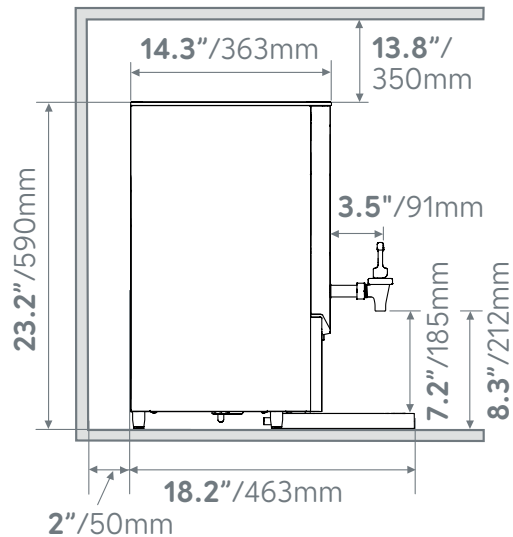
ECOBOILER COUNTERTOP WATER BOILERS/TAP

ECOBOILER T5 & ECOBOILER T10

ECOBOILER T5 1000660US
ECOBOILER T5 (110V) 1001660US



ECOBOILER T10 1000661US
ECOBOILER T10 (110V) 1001661US



VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 14.5 -145psi (100 -1000kPa, 0.1 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine is supplied with a 3/8" Compression or 3/8" John Guest.
- 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 litres through, especially for new installations.
- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- 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 a suitable socket and press power button on the front of the machine marked 'Power'.
NOTE: On the T5 the 'Power' button light also acts as the "Ready/Status" indicator.
- The "power on" light will glow green and the machine will fill to a safe level, above the elements, before heating.
- The "Ready/Status" light will cycle two red 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.
- Whilst the machine is above the safe level and filling, the "Ready/Status" light will glow orange.
- The "Ready/Status" light will glow green when the machine is both full and up to normal operating temperature, allow approx 15 minutes.
- 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.

MT BOILER

MT4 (110v) 1001762US
 MT4 (220v) 1000762US

MT8 (110v) 1001763US
 MT8 (220v) 1000763US

VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L5-15P moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 100-500kPa, 0.1-0.5MPa (14.5-72.5psi).
- Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (e.g. 3/4" x 1/2" or washing machine type stop valve).
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.
- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.

NOTE:

- Using a non-food grade hose (e.g. a washing machine hose) will usually result in off tastes & smells in the water and can possibly be toxic.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.

OPERATING BOILER FOR THE FIRST TIME

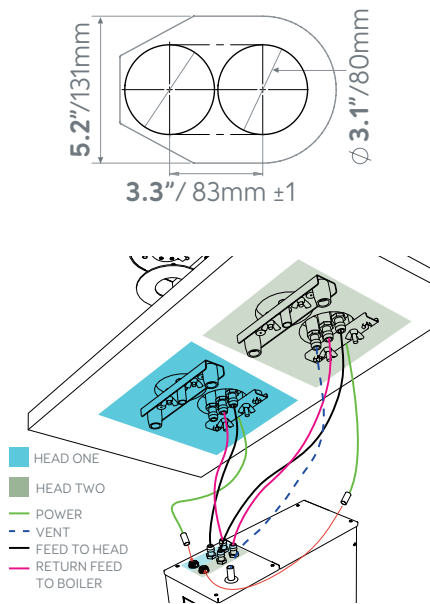
- Check that all installation procedures have been carried out.
- Ensure water valve is connected
- Plug in the IEC connector to the boiler.
- On models with a filter, connect the filter.
- Plug boiler into suitable socket.
- The boiler will power up.
- The screen will show the software revision.
- The machine will then fill with water and the display will flash between E-2 & the current temperature of the tank, until the water has reached the low level probe, then it will show the current water temperature.
- The default temperature is 95°C.
- Once the machine is up to temperature the boiler is now ready for use.

NOTE:

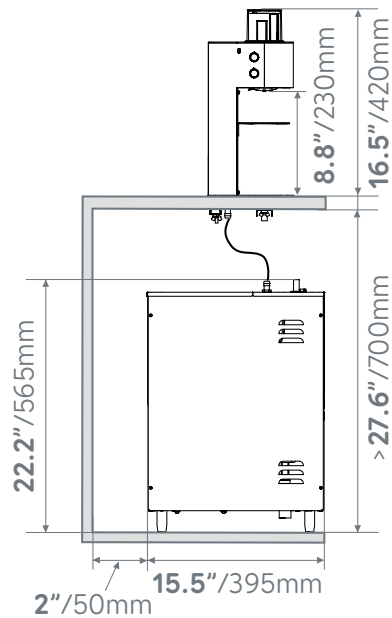
- Because the boiler is electronically controlled no priming is necessary.
- The element cannot switch on until a safe level of water is reached.

SP9 SINGLE-SERVE PRECISION BREWER

COUNTER CUT-OUT



SP9 SINGLE 1000832US
 SP9 TWIN 1000833US



VENTILATION REQUIREMENTS

50mm/1.9" clearance required at each side and back of machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 14.5-145psi (100 -1000kPa, 0.1 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine is supplied with a 3/8" Compression or 3/8" John Guest.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.
- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.
- The SP9 Head has a drip tray attached with a drain outlet which should be plumbed to waste.

OPERATING BOILER FOR THE FIRST TIME

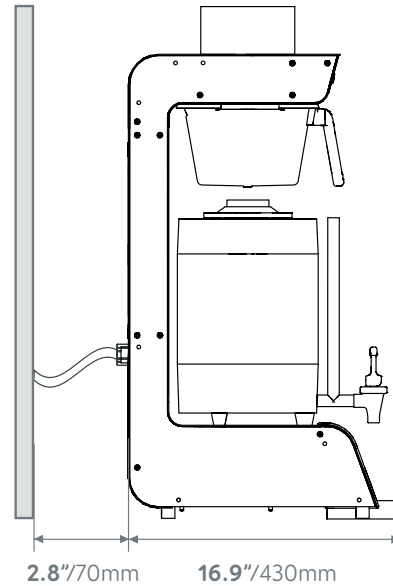
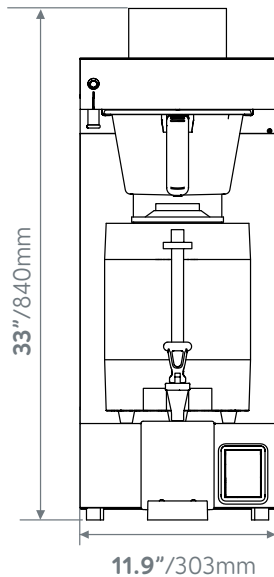
- Check that all installation procedures have been carried out.
- Ensure the water valve is on.
- Plug in the SP9 Boiler to an appropriate electrical supply and press the power button on the front of the machine.
- The light will glow green and the machine will fill to a safe level, above the elements, before heating.
- The "Ready/Status" light will cycle two red flashes while the machine is filling to the safe level.
- After this amount of water has heated to the set point the machine will draw more water in until the temperature drops by 1 or 2 degrees. The machine will then heat again. This heat fill cycle continues until the SP9 Boiler is full.
- Whilst the machine is above the safe level and filling, the "Ready/Status" light will remain blank.
- The "Ready/Status" light will glow green when the machine is both full and up to normal operating temperature.
- The SP9 Boiler takes 15 minutes to heat up initially.
- The SP9 Boiler is now ready for use.

NOTE: Because the machine is electronically controlled no priming is necessary.

JET 6 BATCH BREWER

JET 6 2.8KW 1000851US

JET 6 5.6KW 1000850US



VENTILATION REQUIREMENTS

- Back: 70mm/2.7"
- Sides: 50mm/1.9"

Clearance required around machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

1000850US - 5.6kW/200-230V ac

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-30P power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

1000851US - 2.8kW/200-230V ac

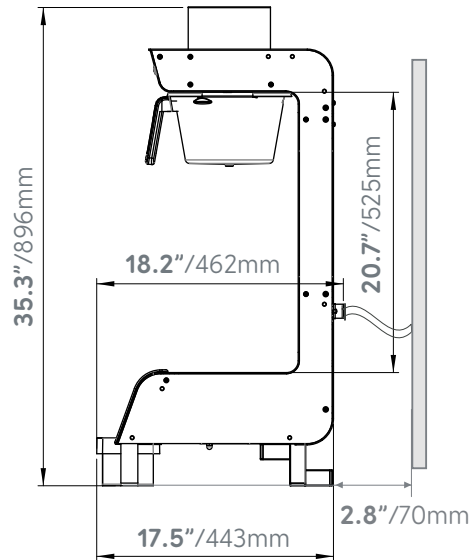
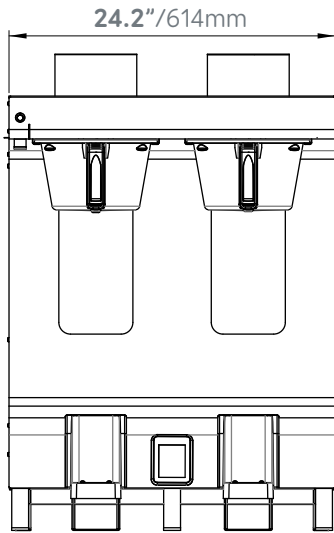
When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-20P power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 8 -145psi (55 -1000kPa, 0.05 - 1MPa).
- Requires inline water filter within your water specifications.
- The machine requires either a 3/8" compression, or 3/8" John Guest water connection.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.
- Connect the hose to the inlet valve of the boiler. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.
- The SP9 Head has a drip tray attached with a drain outlet which should be plumbed to waste.

JET TWIN BATCH BREWER

JET TWIN
1000855US



VENTILATION REQUIREMENTS

- Back: 70mm/2.7"
- Sides: 50mm/1.9"

Clearance required around machine if installed in an enclosed cabinet.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a NEMA L6-30P power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Mains water pressure required (limits): 8 -145psi (55 -1000kPa, 0.05 - 1MPa).
- The inlet water must be potable and free of contaminants.

- Requires inline water filter within your water specifications.
- The machine is supplied with a 3/8" Compression or 3/8" John Guest.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through, Especially for new installations.
- Connect the hose to the inlet valve of the machine. Make sure a sealing washer is fitted.
- Turn on water and check for leaks.

OPERATING THE APPLIANCE FOR THE FIRST TIME

- Check that all installation procedures have been carried out.
- Ensure water valve is on. Plug machine into an appropriate electrical supply and switch on the rocker switch under the machine. Follow the instructions on the screen.

SHIPPING & PACKAGING INFORMATION

ORDER CODE	NAME	PACKED WEIGHT	QTY/ PALLET	PACKAGING DIMENSIONS (L x W x H inches)		
5001860US	FRIIA C	73.8lbs	5	Font: 11.4 x 22.4 x 8.4 Chiller/Carbonator: 19.2 x 11.8 x 20.2		
5001863US	FRIIA C Tall					
5001857US-C	FRIIA C HANDS-FREE					
5001862US	FRIIA CS	82.6lbs		5	Font: 11.4 x 22.4 x 8.4 Chiller/Carbonator: 19.2 x 11.8 x 20.2	
5001865US	FRIIA CS Tall					
5002868US / 5001868US	FRIIA HC (220/110v)	98.8lb			Font: 11.4 x 22.4 x 8.4 Chiller/Carbonator: 19.2 x 11.8 x 20.2 Boiler: 17.7 x 11.4 x 21.2	
5002869US / 5001869US	FRIIA HCS (220/110v)	107.6lbs				
5002866US	FRIIA HC PLUS	104.6lbs				
5002867US	FRIIA HCS PLUS	113.4lbs			Font: 11.4 x 22.4 x 8.4 Chiller/Carbonator: 19.2 x 11.8 x 20.2 Boiler: 17.7 x 11.4 x 27.5	
1001950US	ColdBRU	26.8lbs	6			19.3" x 15.7" x 35.4"
5001940C3B	POUR'D Concentrate 3b	4.4lb	30			Font: 290 x 570 x 215 Control Box: 419 x 260 x 330
1000880US / 1001880US	MIX UC3 (220/110v)	25lbs	24		17.7 x 11.4 x 21.2	
1000887US	MIX UC8 (220v)	30.8lbs	18	17.7 x 11.4 x 27.5		
1000879	MIX FONT 3 TEMP	4.4lbs	30	11.4 x 22.4 x 8.4		
1000859	1B UNA FONT					
1000870US / 1001870US	MIX PB3 (220/110v)	25lbs	24	17.7 x 11.4 x 21.2		
1000875US	MIX PB8	30.8lbs	18	17.7 x 11.4 x 27.5		
1000660US / 1001660US	ECOBOILER T5 (220/110v)	22lbs	18	11.4 x 22 x 22		
1000661US / 1001661US	ECOBOILER T10 (220/110v)	27.5lbs		11.4 x 27 x 22		
1000762US / 1001762US	MT4 (220/110v)	20lbs	24	19.8 x 10.2 x 21.6		
1000763US / 1001763US	MT8 (220/110v)	24lbs		20 x 10.2 x 25.7		
1000832US	SP9 SINGLE WITH BOILER	13.2lbs (head)	12	23 x 11.25 x 8.5 (head)		
1000832(W)US	SP9 SINGLE (WHITE) WITH BOILER	25.7lbs (boiler)		20 x 10.5 x 28 (boiler)		
		38.9lbs (total, 2 boxes)		Note: delivery in 2 boxes		
1000833US	SP9 TWIN WITH BOILER	13.2lbs (head) x 2	12	23 x 11.25 x 8.5 (head) x 2		
1000833(W)US	SP9 TWIN (WHITE) WITH BOILER	25.7lbs (boiler)		20 x 10.5 x 28 (boiler)		
		52.1lbs (total, 3 boxes)		Note: delivery in 3 boxes		
1000830	SP9 HEAD	9.9lbs	30	11.4 x 22.4 x 36		
1000851US	JET 2.8kW	52.9lbs	6	19.6 x 15.7 x 35.4		
1000850US	JET 5.6kW					
1000855US	JET TWIN	106lbs	2	19.6 x 27.9 x 36.2		
1700204	JET URN	15.4lbs	16	25.1 x 12.2 x 17.3		

WE CARE ABOUT OUR CUSTOMERS

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