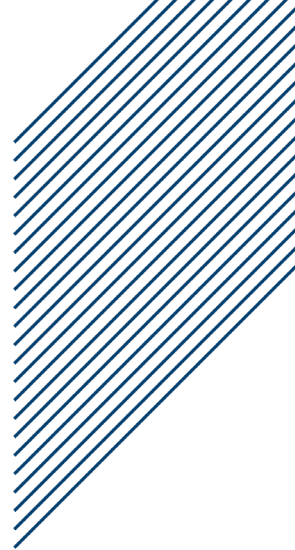


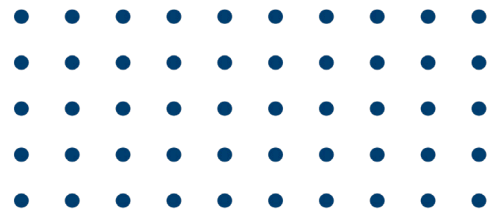


**AQUA  
LIBRA**  
FLAVOUR TAP®



# SPECIFICATION GUIDE

COUNTERTOP



# AQUA LIBRA DISPENSE SYSTEM

Touchscreen enables simple user experience

Energy efficient

Purified Water

Sustainable packaging and road mile reduction

Natural infused flavours

High flow filter to 0.2 micron, UV disinfection (optional)

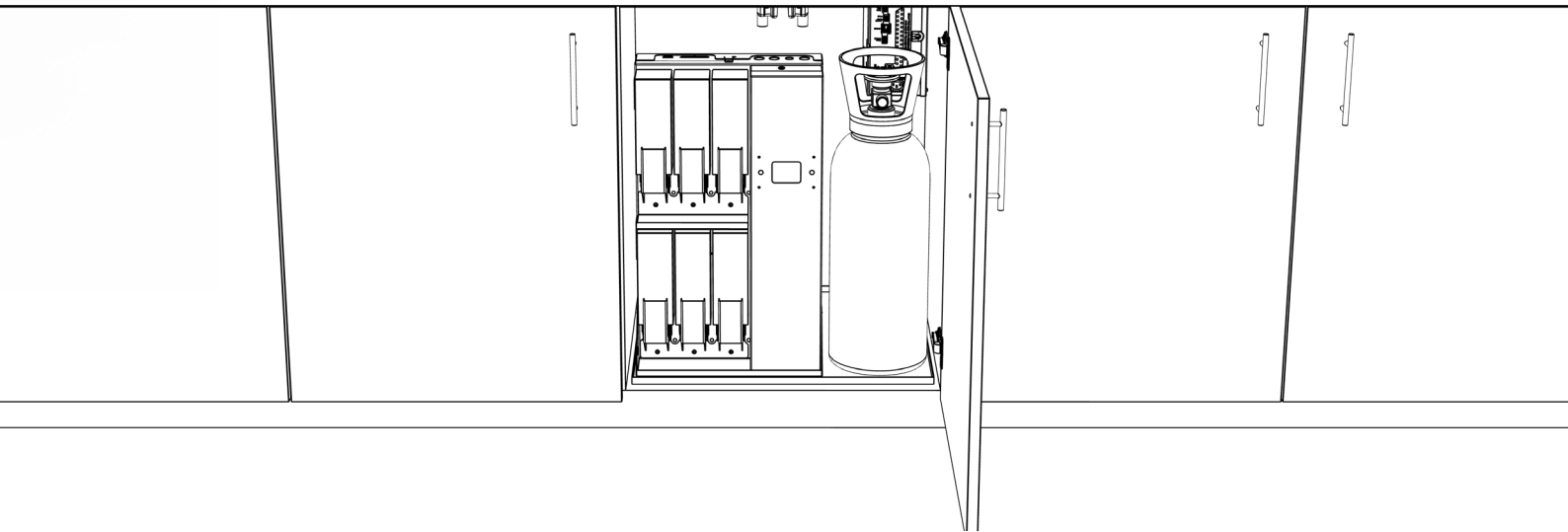
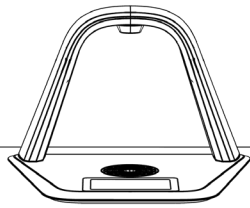
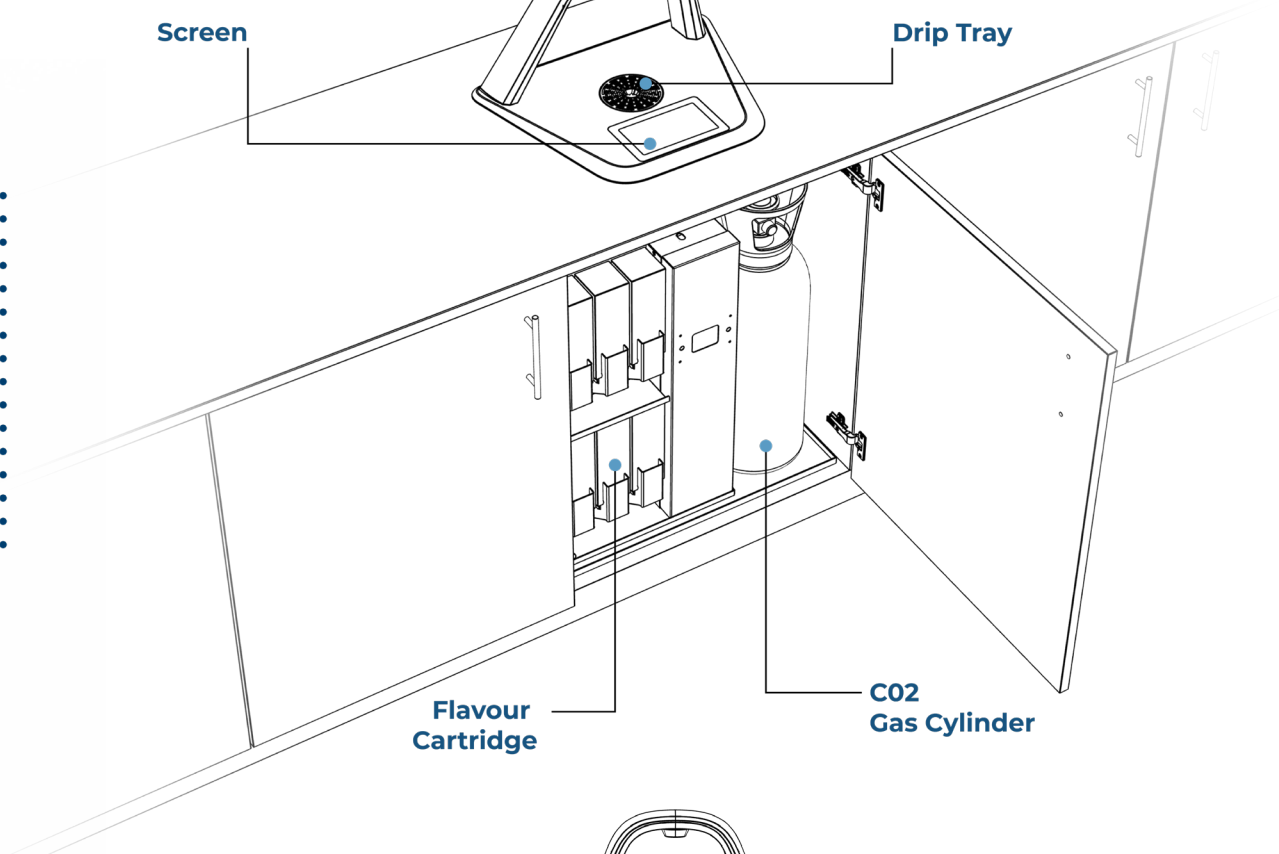
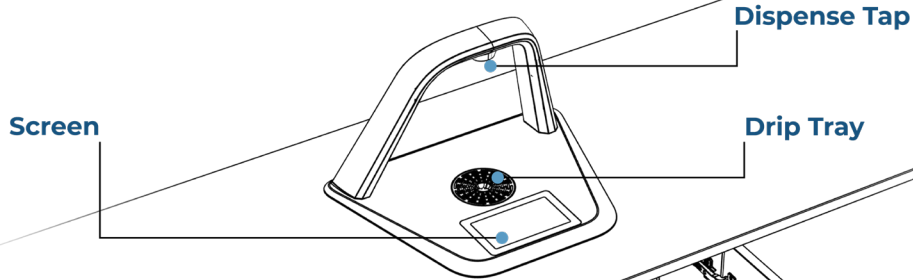
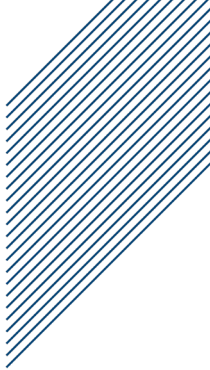
Real-time consumption data reporting

**Still**  
**Carbonated**  
**Flavours**

Purified and chilled  
Purified and chilled  
Choice of six natural flavours

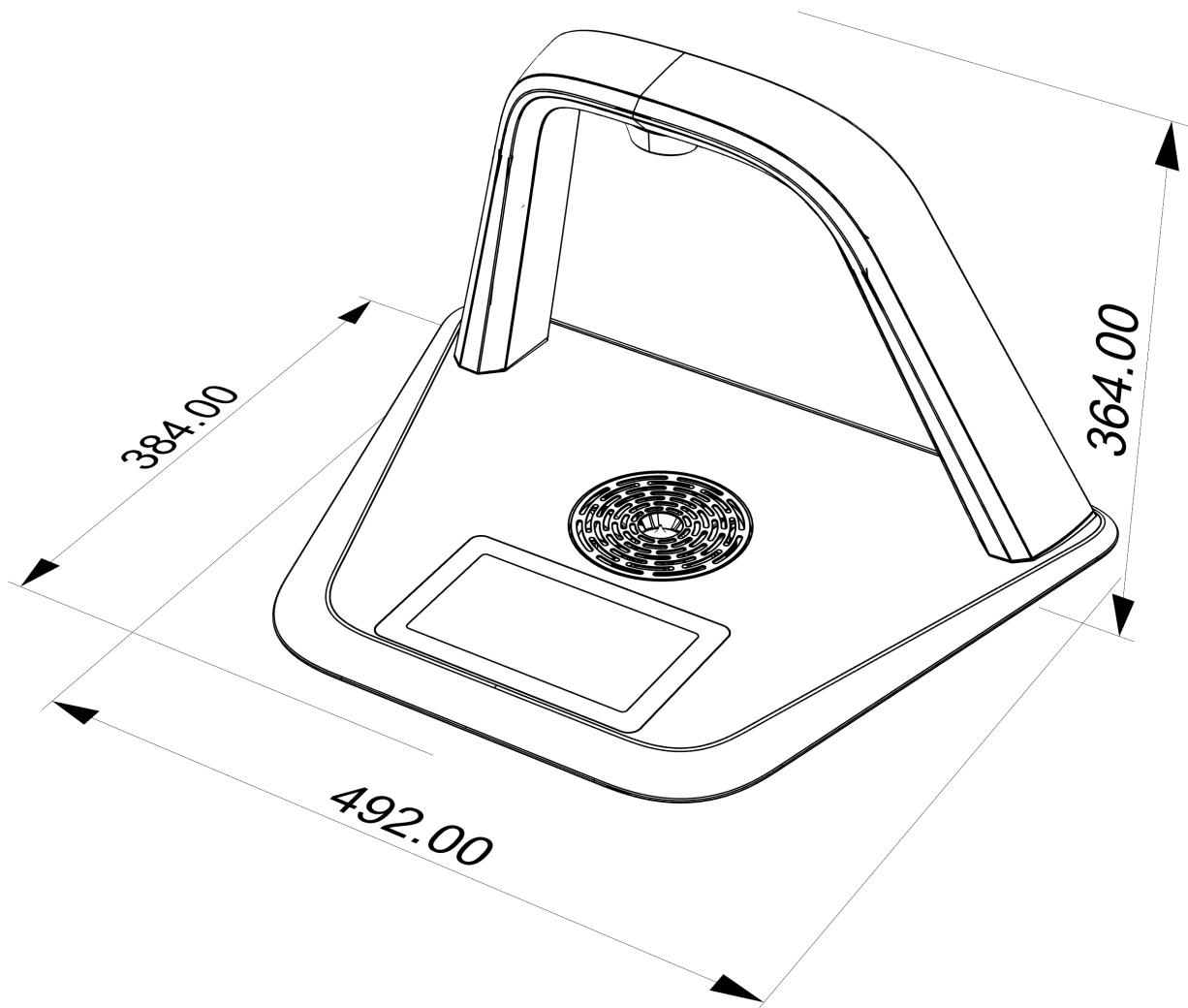
# TECHNICAL DRAWING

## COUNTERTOP



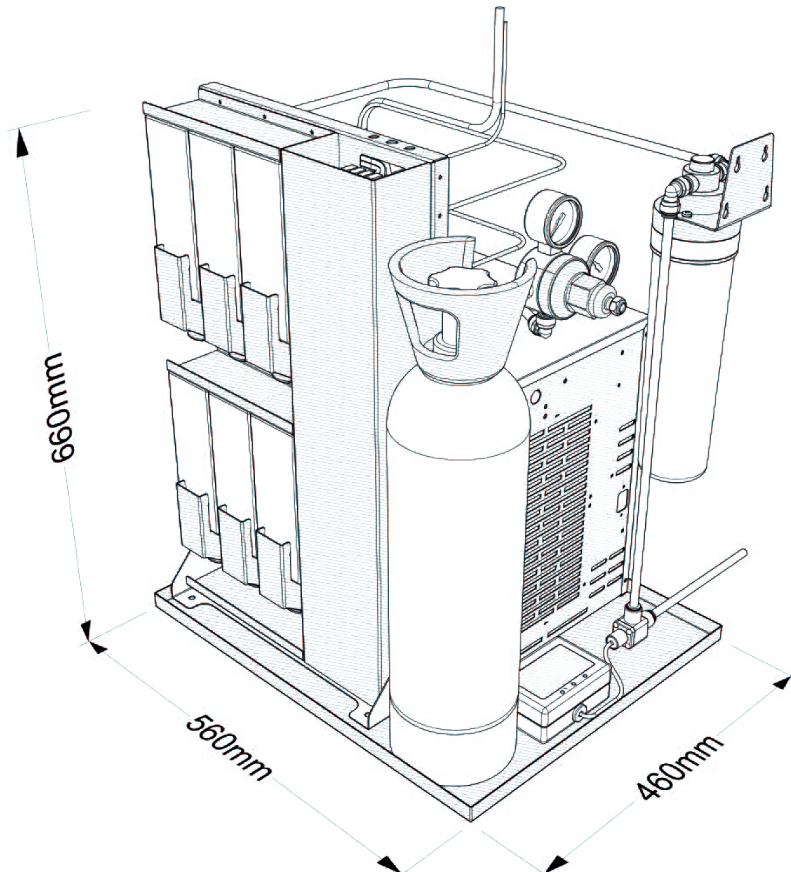
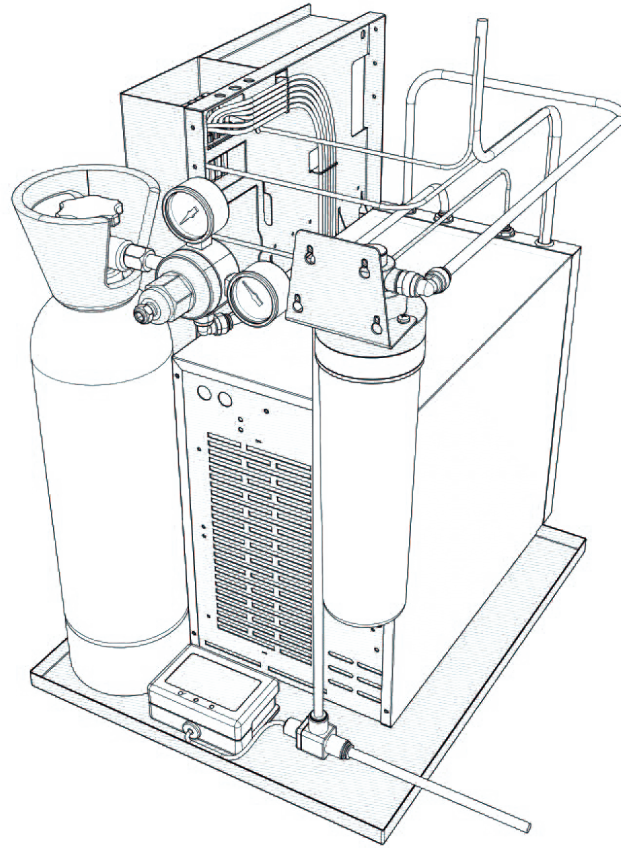
# TECHNICAL DRAWING

## COUNTERTOP



# TECHNICAL DRAWING

## UNDERCOUNTER SPACE



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# CONSUMABLES REPLENISHMENT

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## CO2 Cylinder

It is important both you and your staff can change cylinders safely, efficiently and competently. This guide to changing gas cylinders will help you fully meet your requirements.

**PLEASE NOTE:** CO2 cylinders are NOT included in the install. Please order CO2 cylinders before the installation takes place by [clicking here](#). We recommend size E (3.15kg).

## The basics

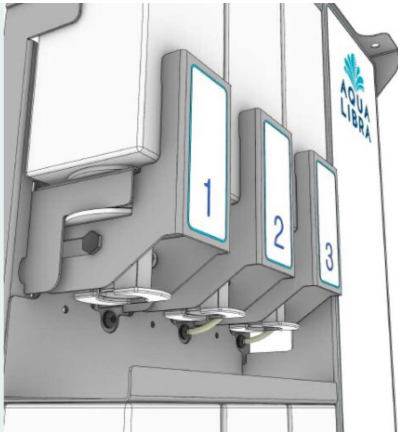
Anyone who changes a gas cylinder must:

**Be fully trained for their own protection and to comply with the Manual Handling Regulations 1992.**

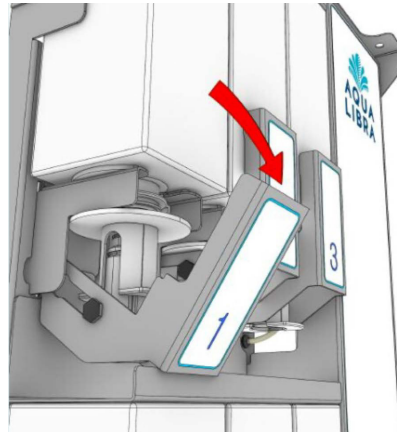
## Changing a BOC (carbon dioxide) cylinder

- Turn and close off the valve on top of the empty cylinder.
- Remove the safety strap and place the empty cylinder on the floor.
- Using the correct spanner provided, undo the nut on the cylinder to disconnect the high-pressure hose, and allow residual gas to escape from the hose.
- Remove the plastic plug or tape from the new full cylinder outlet and discard it.
- 'Sniff' the replacement cylinder by quickly opening and closing the valve on the top to clear any dust or moisture from the outlet (always point the outlet away from your body and wear safety glasses when sniffing).
- Connect the high-pressure hose/nut to the replacement cylinder.
- Tighten the nut firmly with the spanner.
- Turn on the valve on top of the cylinder.
- Check for leaks using a solution of soapy water or a commercial equivalent.
- Reposition the cylinder and fit the safety strap.
- Flush & dispense sparkling water from the dispense tap.

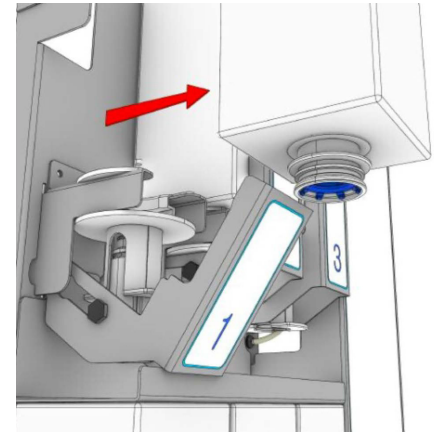
# FLAVOUR CARTRIDGES



Identify the flavour that needs changing.

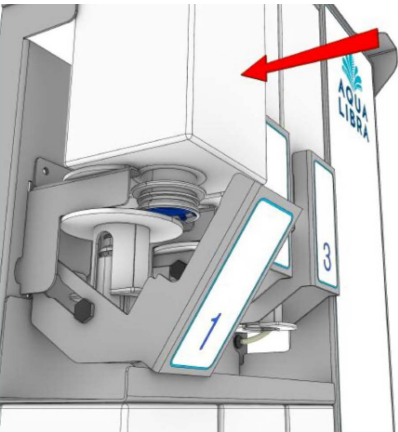


Pull lever down firmly.



Slide the empty box out and place into the recycling bin.

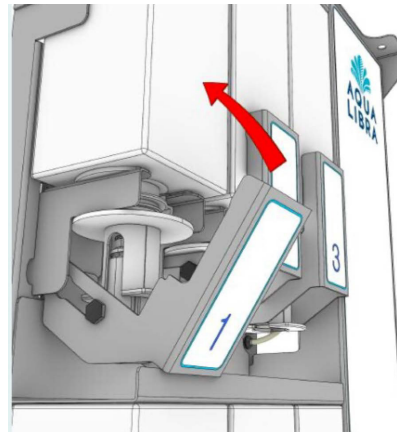
Wipe the area around the nozzle with a clean lint free cloth.



Check the flavour is correct on the new box.

Pull open the perforated opening and pull out the Bag In Box (BIB) connection nozzle.

Remove the nozzle cap and slide into the BIB location



Push lever up firmly.



# SERVICE AND MAINTENANCE

## 1 Cleaning

- Regular cleaning of the appliance is required.
- Only use a lint free cloth and spray.
- All surfaces should be cleaned regularly throughout the day.  
Only use approved cleaning products and materials.
- Any water spillage should be cleaned immediately.
- Do not use any abrasive materials for cleaning or wiping. Ensure chemicals do not contain acids or bleach.
- Wear the correct PPE.

## 2 Water safety

It is important you complete a visual check of the surrounding floor area regularly and frequently to ensure it is free from any water spillages that may be caused by consumers filling their re-useable drinks bottles.

Follow your store guidelines for cleaning spills.

## 3 Servicing

### WATER

No. 1 Potable cold mains water supply terminating in a 15mm Ballofix isolation valve. Minimum water pressure required: 2.5 BAR

Minimum water flow rate required: 300 L.P.H.

Please Note: The site cold mains water supply must be microbiologically safe.

### WASTE

No. 1 40mm Upstand trapped waste supply.

### POWER

No. 1 220 -240V ac 50Hz 13A twin socket.

Water System Power Load: (Peak lime): 4.0 Amps -600 Watts.

### APPLIANCE WEIGHT

125 kg

### REFRIGERANT

All Aqua Libra chiller equipment use R290a refrigerant at 70g charge.

### ENERGY CONSUMPTION

Standby mode	60 watts	0.371 amps	0.32KWh per hour
Full operation mode	540 watts	2.82 amps	7.68 KWh per 24 hours
			934KWh per annum

### CO2 USE PER SERVE

4g per serve approximately, TBV

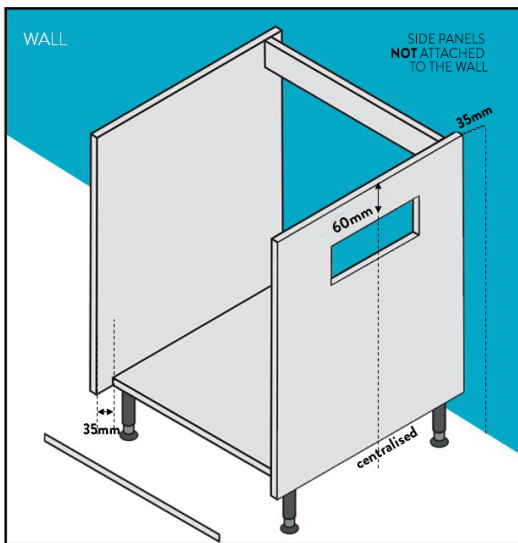
### CONTACT

Aqua Libra Co, Unit 12, Haselmere Industrial Estate, Pig Lane, Bishop's Stortford, Herts, CM23 3HG  
Maintenance and Service 0800 080 6696 | Hours of operation: Mo-Fri, 08:00-17:00

# VENTILATION

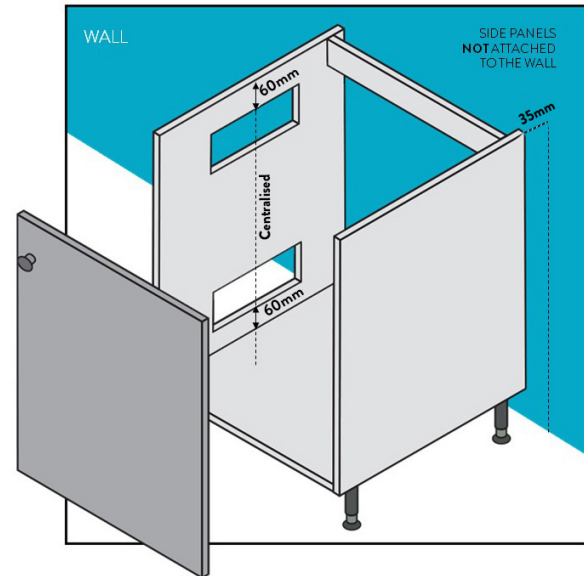
**Please note, in all cases the back panel MUST BE removed before installation.**

PLEASE NOTE: The following guidance applies only to the countertop option. To enable the appropriate air flow, if possible, please ensure the side panels are not fitted directly to the back wall. We advise a 35mm void. For the freestanding option, ventilation is integrated, so please ensure there are no restrictions to the airflow.



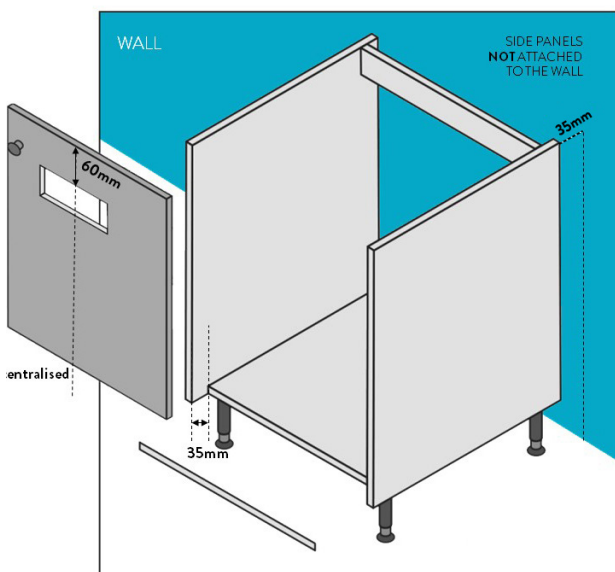
## BASE CUTOUT (FOR END CABINET)

Ventilation can be made to the base of the cabinet, with the removal of a narrow section of floor, immediately behind the door and trim with roll edging strip. Typical cut-out size must not be less than 35mm deep.



## SIDE VENTILATION (FOR END CABINET)

Ventilation grilles cut in the side of a standard 600mm cabinet. The grilles may be fitted on either side provided they ventilate into a free and unobstructed area.



## BASE CUTOUT & DOOR VENTILATION (FOR TERRACED UNIT)

Ventilation can be made to the base of the cabinet, with the removal of a narrow section of floor, immediately behind the door and trim with roll edging strip. Typical cut-out size must not be less than 35mm deep. Ventilation grill cut in high level on a standard 600mm cabinet door.

**PLEASE NOTE:** The maximum ambient air temperature for Aqua Libra Cooling systems is 32°C.

**PLEASE NOTE:** Additional smart ventilation options are available on request.

# VENTILATION GRILLS OPTIONS

Aqua Libra Co supplies the below ventilation grills. Please contact the install team to discuss and confirm if your preferred option or bespoke ventilation grills can be used.

## Ventilation Grill (450 x 70 mm)

Recess Mounting

Matt Silver

Ventilation area 81.22 cm<sup>2</sup>

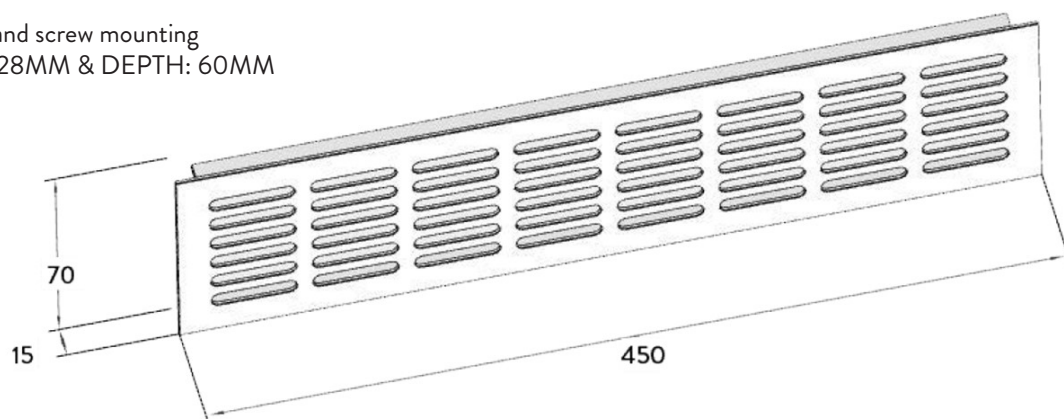
Length 450 mm (recessed length 424 mm)

Height: 70 mm

Oval slots arranged in parallel

Installation: For press fitting and screw mounting

CUT OUT SIZE = WIDTH: 428MM & DEPTH: 60MM



## Ventilation Grill (450 x 100 mm)

Recess Mounting

Silver F1

Ventilation area 142 cm<sup>2</sup>

Height 100 mm (recessed height 86mm)

Length: 400mm (flange length 76mm)

Oval slots arranged in parallel

Installation: For press fitting and screw mounting

