

T3 Install & Operation Manual



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Safety

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The appliance shall only be maintained and repaired by authorized technicians who are properly trained and certified. The appliance should be isolated from the electricity supply before removal of any covers. Great care must be employed when working with high pressure carbon dioxide, and in no cases should the maximum operating pressure of 0.4MPa (4 bar) be exceeded.

- The appliance is not suitable for installation in an area where a water jet could be used.
- The appliance shall not be intended for use in lobbies or locations of egress, such as a hallway or public corridor.
- The appliance has to be placed in a horizontal position.

WARNING: Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.

WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.

WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

WARNING: Increased risk of a leak could occur through improper handling, movement or use.

This appliance is intended to be used in household and similar applications such as:-

- Staff kitchen areas in shops, offices and other working environments
- Farm houses and by clients in hotels, motels and other residential type environments
- Bed and breakfast type environments
- Catering and similar non-retail applications

A-weighted emission sound pressure level is below 70 dB(A)



R290

R290 is a refrigerant-grade propane used on a wide range of commercial refrigeration and air conditioning units. A highly pure propane, it has a low environmental impact and nominal global warming potential (GWP), meaning it possesses no qualities that can destroy the ozone layer. R290 also is the preferred hydrocarbon alternative of the Environmental Protection Agency (EPA), substituting more harmful fluorocarbon refrigerants like R22, R134a, R404a and R502.

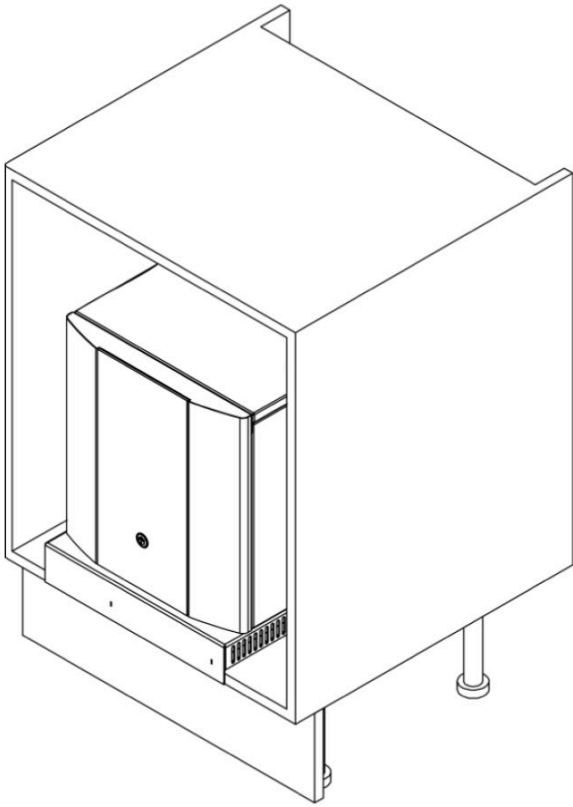
Units with R290 can only be maintained and repaired by authorized technicians who are properly trained and certified.



R600a

R600a is a refrigerant-grade propane used on a wide range of commercial refrigeration and air conditioning units. A highly pure propane, it has a low environmental impact and nominal global warming potential (GWP), meaning it possesses no qualities that can destroy the ozone layer. R600a also is the preferred hydrocarbon alternative of the Environmental Protection Agency (EPA), substituting more harmful fluorocarbon refrigerants like R22, R134a, R404a and R502.

Units with R600a can only be maintained and repaired by authorized technicians who are properly trained and certified.



- Always place the dispenser in its vertical position, on a surface which can capably support its weight.
- During use the unit must remain in its upright position.
- Adequate ventilation must be allowed for. Always install this unit with the Simple-fit Vent Kit to ensure adequate air flow. Installing the unit without the Simple-fit Vent Kit will invalidate the warranty.
- Keep the machine away from sunlight, heat and moisture.
- Power and water supply points must be available near the dispenser, and must meet the criteria specified in the 'Specification' section of this manual.
- The environment where the unit is installed must be free of dust and corrosive/explosive gases.

Waste Electrical Products:

- The WEEE symbol indicates that this item contains electronic components which must be collected and disposed of separately.
- Never dispose of electrical waste in general municipal waste. Collect and dispose of such waste separately.
- Make use of the return and collection systems available to you, or your local recycling programme. Contact your local authority or place of purchase to find out what schemes are available.
- Electrical and electronic equipment contains hazardous substances which, when disposed of incorrectly, may leak into the ground. This can contribute to soil and water pollution which is hazardous to human health; and endangers wildlife.
- It is essential that consumers look to re-use or recycle electrical or electronic waste to avoid it going to landfill sites or incineration without treatment.



Specification

Specification 230v

COOLING SYSTEM	Stainless steel direct chill coil encased in a solid-block system for instant response cool down action. Ultra efficiency compression system with capillary control. Environmentally friendly R290 refrigerant.
DISPENSE	Quadra Neck Faucet with ergonomically designed and situated light touch sensitive controls.
POWER SUPPLY	230-240V~ AC (50Hz)
FUSE RATING	10A
COLD TEMPERATURE FROM	2°C
CHILLED & SPARKLING CAPACITY	50L (ProCore) 80L (ProCore+)
HOT TEMPERATURE UP TO	96°C
HOT TANK VOLUME	1.7L
HOT TANK CAPACITY	1.5L/h
MAXIMUM RUNNING POWER CONSUMPTION - CHILLED, AMBIENT & HOT	1.6kW-230V
MAXIMUM RUNNING POWER CONSUMPTION - CHILLED, AMBIENT, SPARKLING & HOT	1.7kW-230V
RATED CURRENT - CHILLED, AMBIENT & HOT	7.0A ProCore 7.1A ProCore+
RATED CURRENT - CHILLED, AMBIENT, SPARKLING & HOT	7.3A ProCore 7.5A ProCore+
QUANTITY OF REFRIGERATION GAS	R290 33g ProCore R290 40g ProCore+
DIMENSIONS	(w x d x h) 320 x 471 x 375mm
WEIGHT	27Kg MAX
WATER CONNECTION- COLD	3/4" BSP
WATER CONNECTION- HOT	3/4" BSP
INLET WATER TEMPERATURE	Up to 25°C

MINIMUM TO MAXIMUM INLET WATER PRESSURE	0.05MPa (0.5 bar) - 1.0 MPa (10 bar) Internally regulated to 0.3 MPa (2 bar)- Cold Internally regulated to 0.3 MPa (3 bar)- Hot
CO2 CONNECTION	1/4" Push Fit
CO2 PRESSURE	0.4MPa (4 Bar) Maximum
MINIMUM TO MAXIMUM AMBIENT ROOM OPERATING TEMPERATURE	5°C-32°C
CLIMATIC CLASS	N

Specification 115v

COOLING SYSTEM	Stainless steel direct chill coil encased in a solid-block system for instant response cool down action. Ultra efficiency compression system with capillary control. Environmentally friendly R290/R600a refrigerant.
DISPENSE	Quadra Neck Faucet with ergonomically designed and situated light touch sensitive controls.
POWER SUPPLY	110-120V~ AC (60Hz)
FUSE RATING	10A
COLD TEMPERATURE FROM	35°F
CHILLED & SPARKLING CAPACITY	17.5 Gal/h (ProCore) 21 Gal/h (ProCore +)
HOT TEMPERATURE UP TO	187°F
HOT TANK CAPACITY	4 Gal/h
HOT TANK VOLUME	0.4 Gal
MAXIMUM RUNNING POWER CONSUMPTION - CHILLED, AMBIENT & HOT	1kW-115V ProCore 1kW-115V ProCore+
MAXIMUM RUNNING POWER CONSUMPTION - CHILLED, AMBIENT, SPARKLING & HOT	1.1kW-115V ProCore 1.1kW-115V ProCore+
RATED CURRENT - CHILLED, AMBIENT & HOT	9.2A ProCore 9.2A ProCore+
RATED CURRENT - CHILLED, AMBIENT, SPARKLING & HOT	9.6A ProCore 9.6A ProCore+
QUANTITY OF REFRIGERATION GAS	ProCore R600a 20g ProCore+ R290 37g
DIMENSIONS	(w x d x h) 12.6 x 18.5 x 14.8"
WEIGHT	60lbs MAX
WATER CONNECTION- COLD	3/4" BSP
WATER CONNECTION- HOT	3/4" BSP
INLET WATER TEMPERATURE	Up to 77°F
MINIMUM TO MAXIMUM INLET WATER PRESSURE	7.3psi (0.05MPa) - 145psi (1.0MPa) Internally regulated to 29psi (0.2MPa)
CO2 CONNECTION	1/4" Push Fit

CO2 PRESSURE	58psi (0.4Mpa) Maximum
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MINIMUM TO MAXIMUM AMBIENT ROOM OPERATING TEMPERATURE	41°F - 90°F
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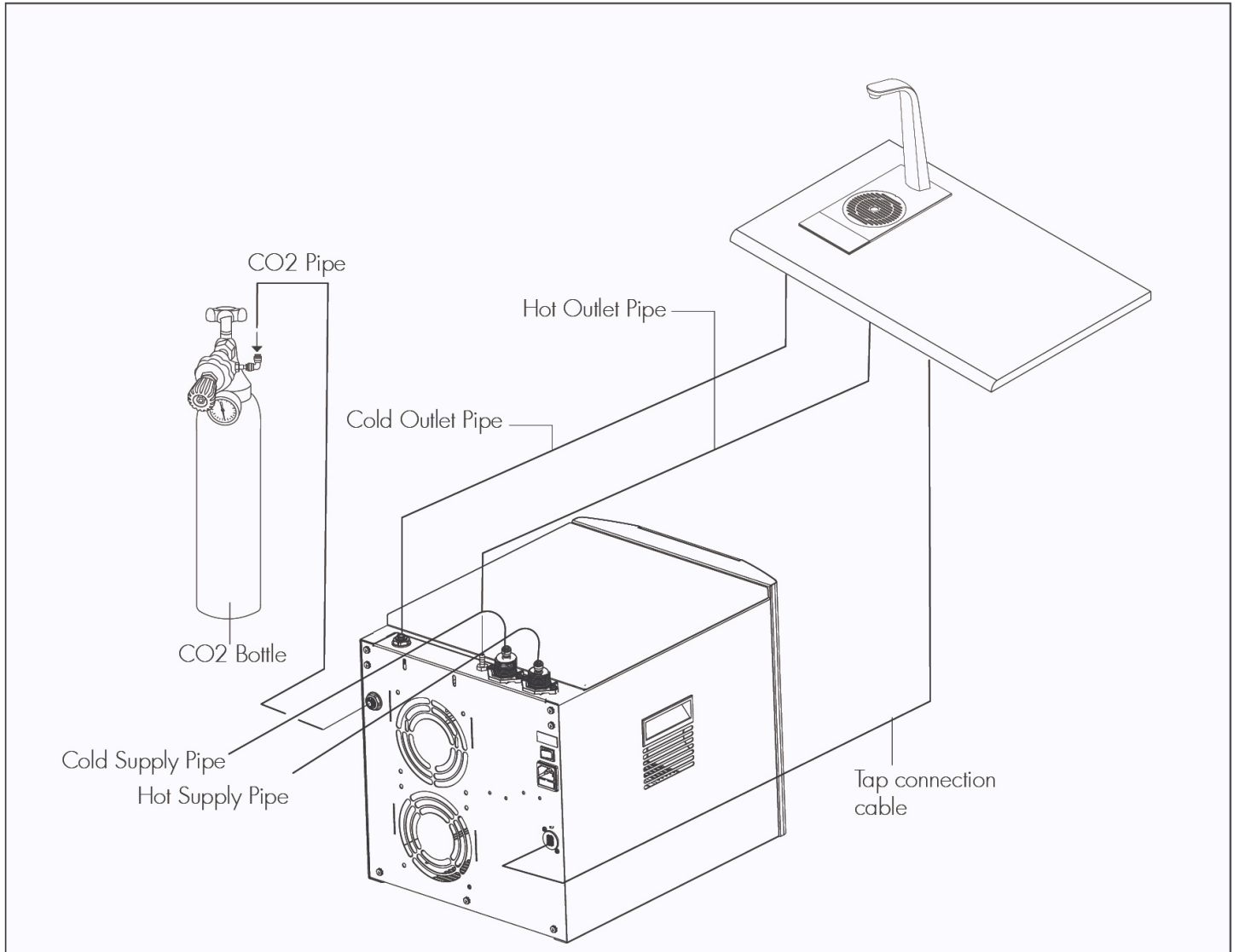
CLIMATIC CLASS	N
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Model Overview

Introduction

The T3 & T3+ epitomises cutting-edge design and innovation with its contoured tap and compact ProCore unit. This is our most discreet range and will fit into any environment seamlessly.

The ProCore dispenser is a cooler designed to provide chilled and carbonated water. All the materials and components are tested during the entire production process in order to satisfy all expectations.

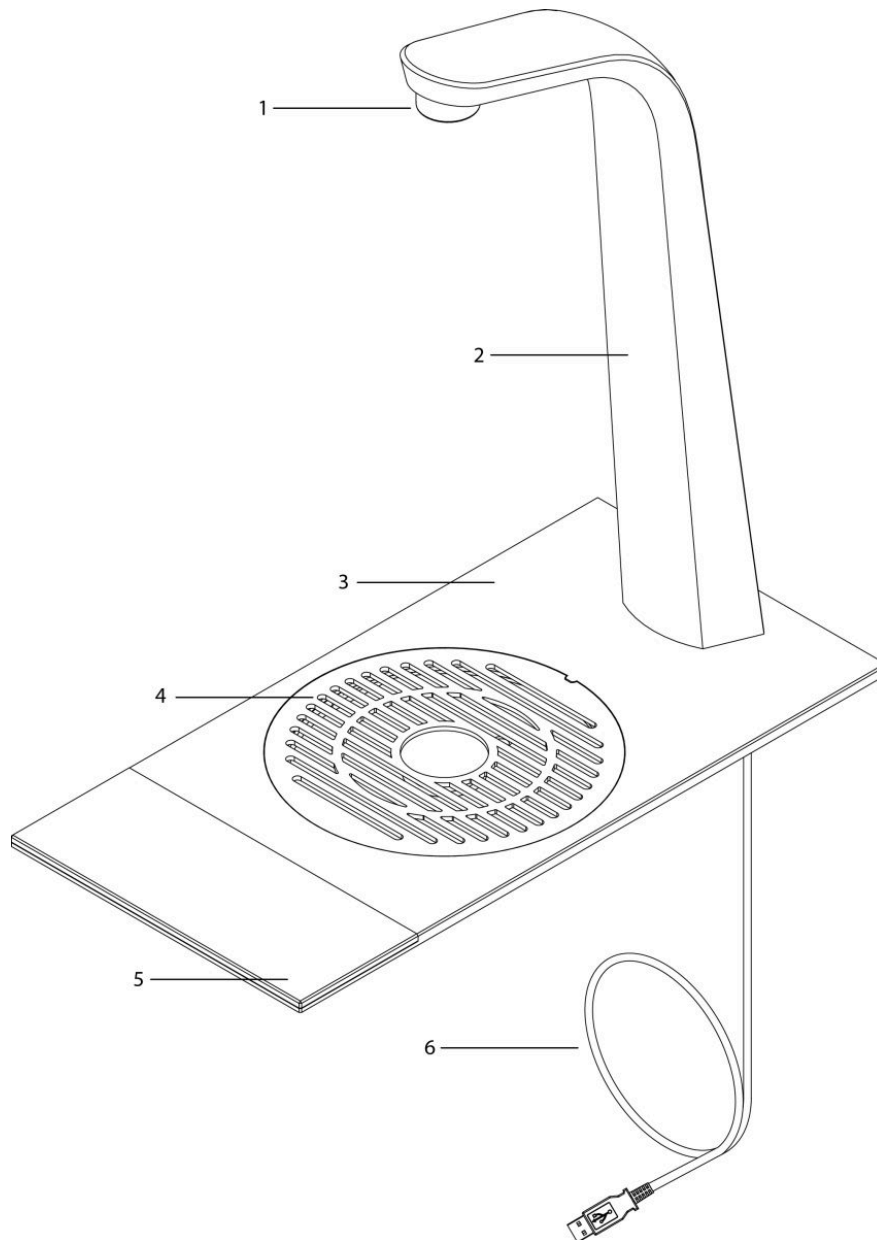


Component/Feature Overview

T3 Tap - Major Components

Contents:

- 1 no T3
- 1 no Top Plate with Control Panel
- 1 no Drip Tray
- 1 no 1.0m x 6mm Insulated Water Pipe
- 1 no Connector Cable
- 1 no Waste Drain Pipe
- 1 no Fixings Set



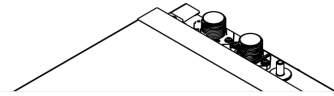
1. Faucet, 2. Main body, 3. Top Mounting Plate, 4. Drip tray, 5. Capacitive touch display, 6. Connector Cable

ProCore Electronic - Major Components

Contents:

- 1 no Undercounter Unit
- 1 no Power Cord Set

- 1 no Co2 Regulator with Gauge & Connection tube*
- 1 no ProCore Simple-fit Ventilation Kit



1. ProCore Simple-fit Vent Flue, 2. ProCore Simple-fit Base, 3. Front Panel, 4. Carry Handle, 5. Top Panel, 6. Water Outlet, 7. Cold Supply, 8. Hot Supply, 9. Hot Outlet, 10. On/Off Switch, 11. Power Connection, 12. Tap Connection, 13. CO2 Inlet*, 14. Side Panel, 15. Hot Switch

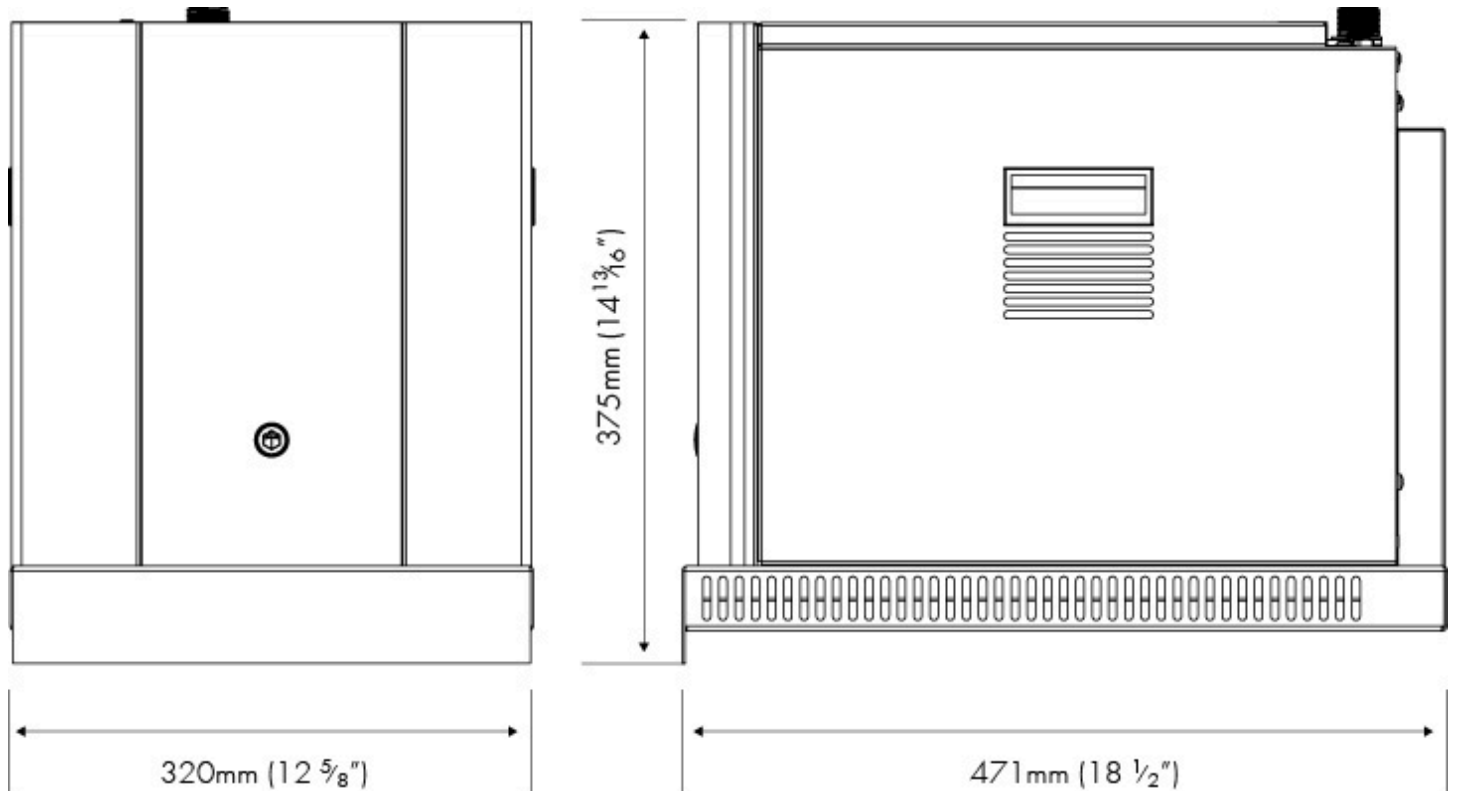
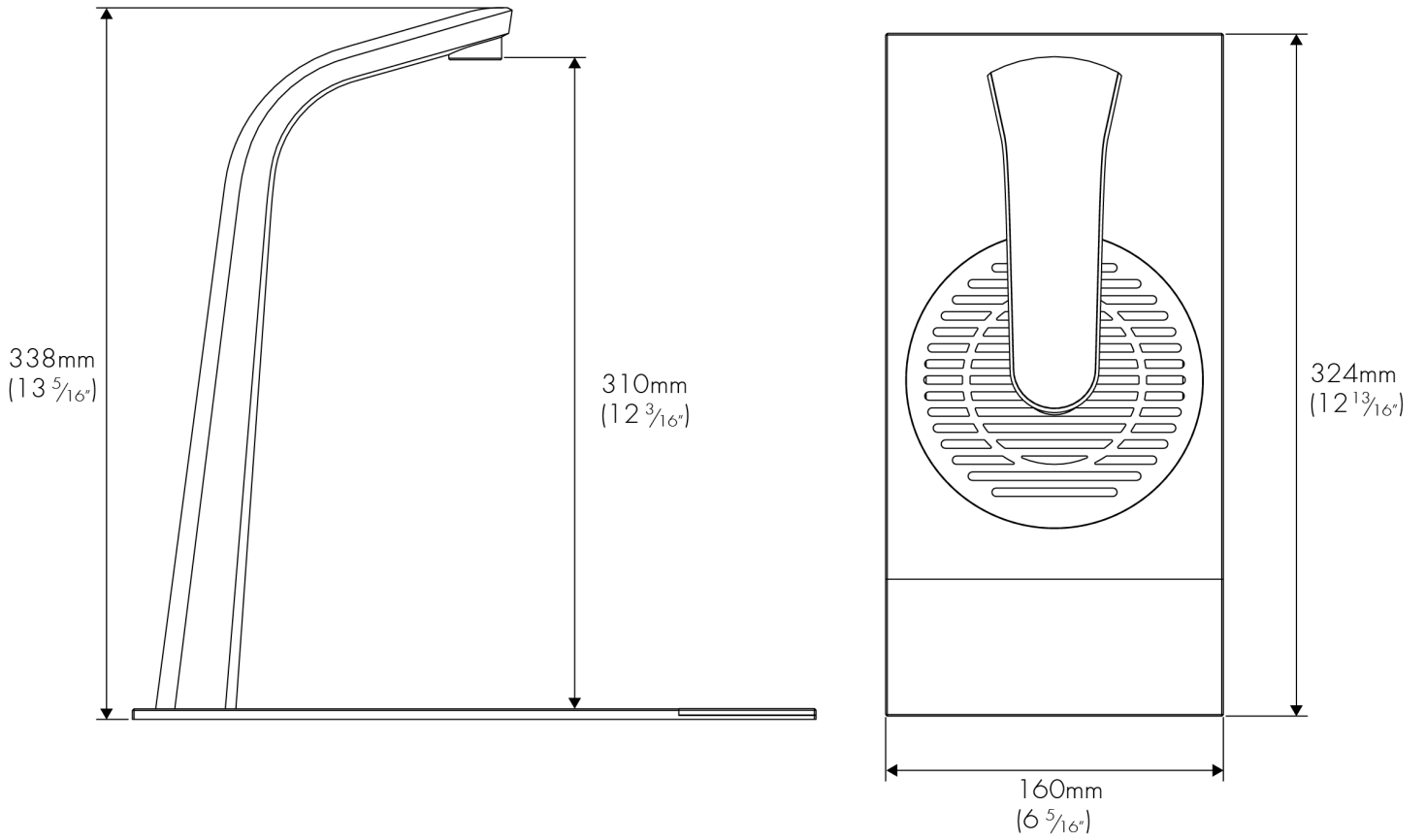
Please Note:

Mains Installation Kit & Filters are supplied as extra items according to individual ordering requirement.

*Sparkling versions only

Dimensions

NOTE: Monofit tap base 11.5mm taller.



How-to-Install Video

Installation

Installation Requirements

Identify a suitable location for the ProCore unit. It should be positioned within 1.0m of the faucet, and within 2.0m of suitable services connections. Ensure to allow enough space for the Simple-fit Vent Kit which must be installed with the unit.

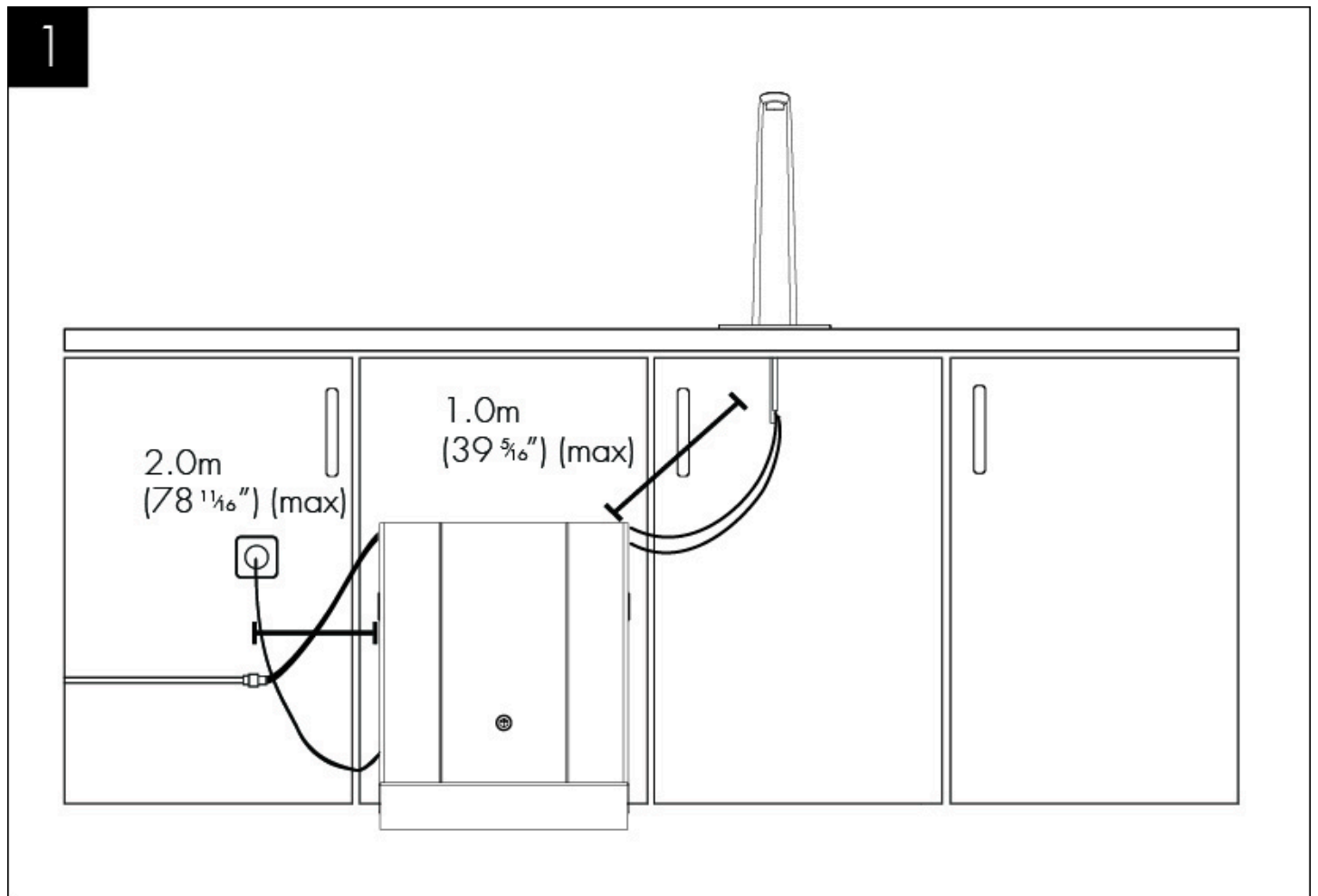
The ProCore unit must be installed in accordance with the relevant requirements of:

- The appropriate building regulations by application of either The Building Regulations (England and Wales), The Building Regulations (Scotland) or The Building Regulations (Northern Ireland). In territories other than those listed the local regulations in force must be complied with.
- The Water Supply (Water Fittings) Regulations (England, Wales and Northern Ireland) or The Water Byelaws in Scotland.

The unit must not be installed where it is liable to freeze. If the unit is thought to be frozen it must not be switched on. It should be allowed to thaw and must then be thoroughly inspected to ensure it is undamaged. No water leakage allowed to contact the mains switch or mains inlet coupler.

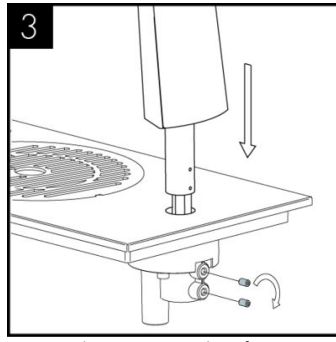
Service Requirements

- Water: Mains potable water
- CO2: Food Grade CO2 to be supplied
- Electricity: 10A supply – Earth Leakage Protected Required (For USA & Canada, the supply must be protected by a ground-fault circuit interrupter (GFCI))

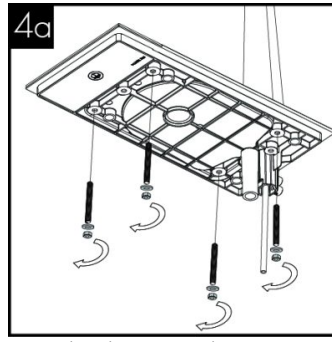




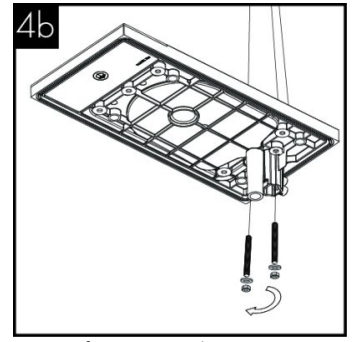
2 First, install the T3 tap to the top plate base. Line up the tap so it's parallel to the front of the base.



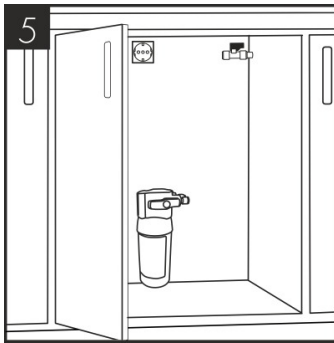
3 Insert the tap so the fixing screws line up with the indentations. Tighten up the M4 hex screws with an Allen key until the tap is secure.



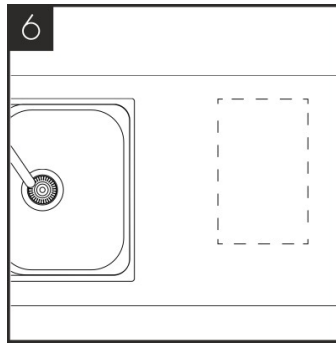
4a Standard: Using the 4 x M6 allthreads provided, locate them into the base of the tap. Place the additional earth wire on one of the bars with the star washer beneath it (attach the other end to the lid SEM screw on the ProCore when installed). Then, tighten till secure using the flange nuts provided.



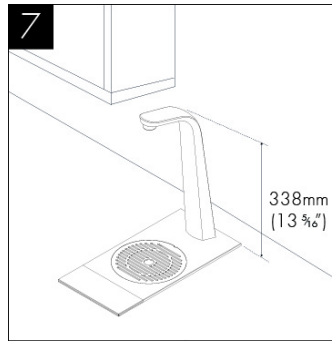
4b Monofit: Using the 2 x M6 allthreads provided, locate them into the base of the tap. Place the additional earth wire on one of the bars with the star washer beneath it (attach the other end to the lid SEM screw on the ProCore when installed). Then, tighten till secure using the flange nuts provided.



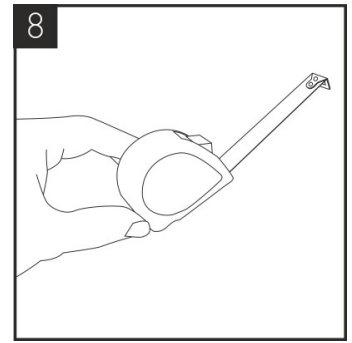
5 When planning and providing for the connection to the services, always allow for easily accessible service isolator fittings and for the position of an external water filter.



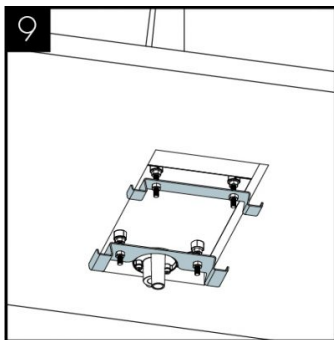
6 Identify a suitable position for the faucet. Refer to the cut out guide template. Ensure worktop is level to allow system to drain.



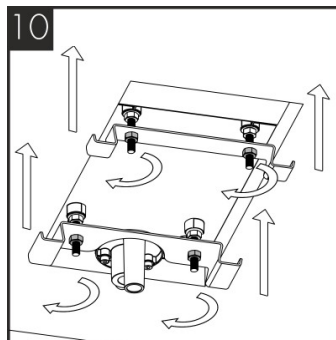
7 Also allow for the height of the tap head under any overhanging cupboard/shelf.



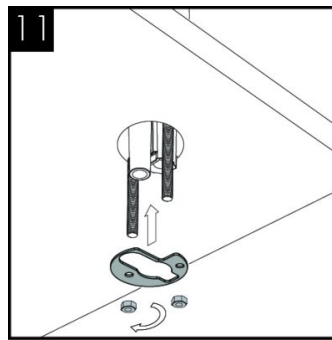
8 Allow for the space needed for forming the required cut out. Relate the selected position to the underneath of the counter and check for any obstructions.



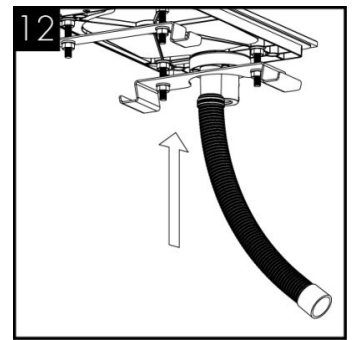
9 Allow sufficient space for fitting the worktop fixing brackets.



10 Standard: Tighten the 4 fixing flange nuts so that the worktop brackets are fixed



11 Monofit: Tighten the 2 fixing nuts so that the worktop bracket is fixed up against



12 Fit waste pipe and connect to drain ensuring there is a constant fall.

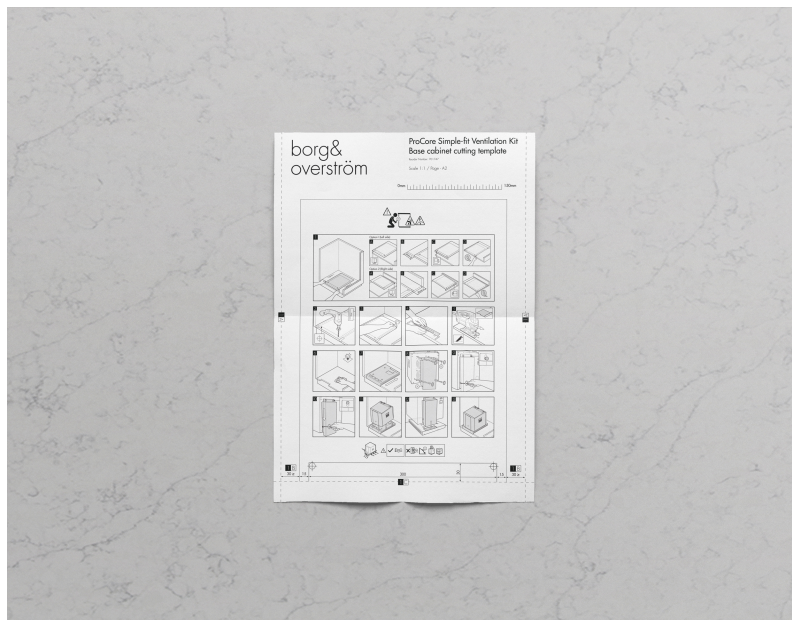
up against the underside of
the worktop.

the underside of the
worktop.

Cutting Templates

ProCore Vent Base Cutting Template

We recommend you check the dimensions of the ProCore Simple-fit Ventilation Kit using the cutting template prior to cutting the base cabinet.



[Download or order the ProCore Vent Base Cutting Template here](#)

Tap & Drip tray Cutting Template

We recommend you check the dimensions of the tap and drip tray using the cutting template prior to cutting the work surface.



[Download or order the T2/T3 cutting template here](#)

Tap & Driptray Cutting Template - Monofit

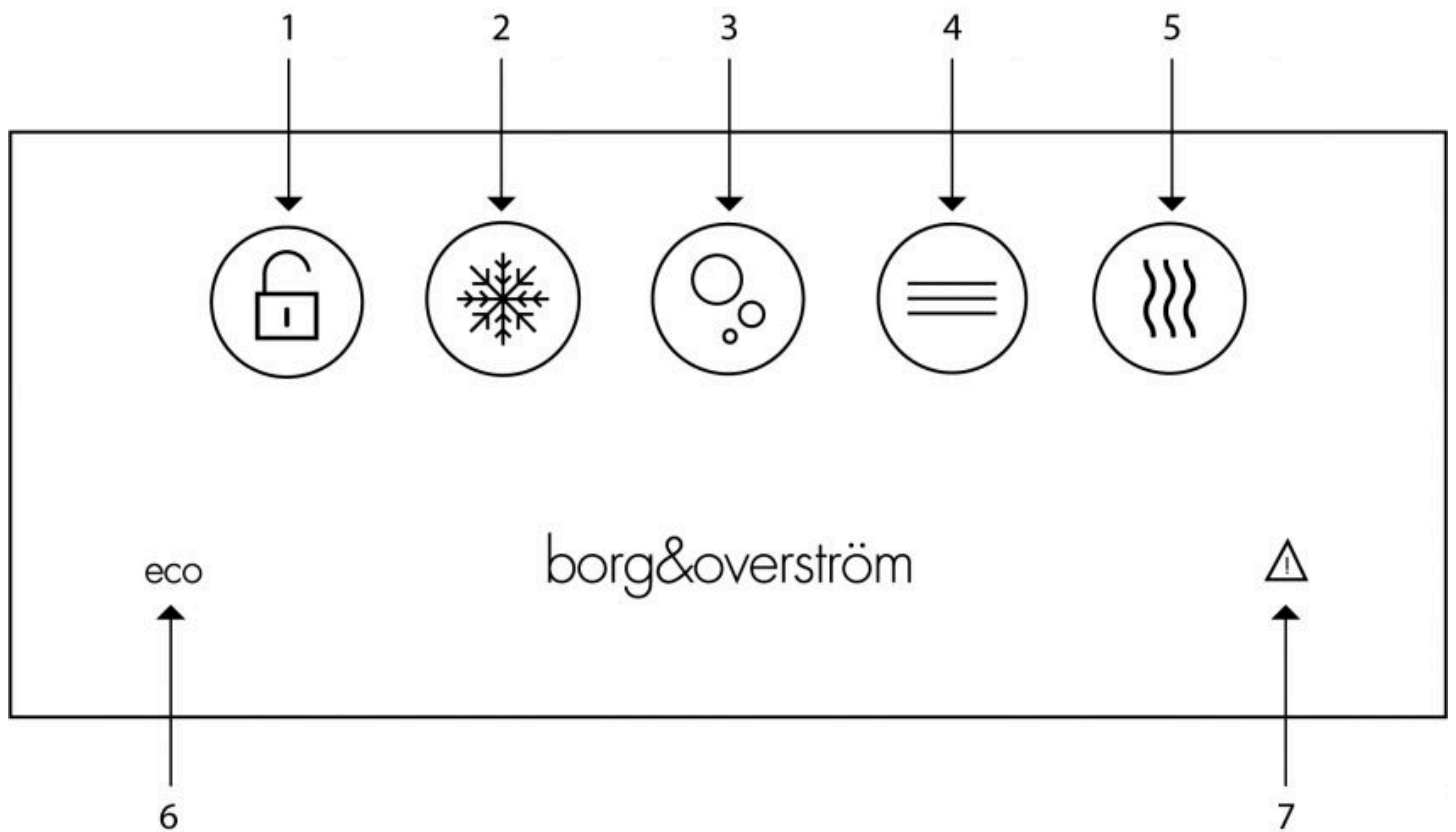
We recommend you check the dimensions of the tap and driptray using the cutting template prior to cutting the work surface.



[Download or order the T2/T3 Monofit cutting template here](#)

Operation

Tap Control Panel



1. Unlock Button, 2. Chilled Dispense, 3. Sparkling Dispense, 4. Ambient Dispense, 5. Hot Dispense
6. 'eco' Mode Symbol 7. Warning Symbol.

Note: CSAH Version shown.

Note: 6 and 7 will only appear when unit is in 'eco' mode or appliance has a fault.

Basic Functions

Dispensing cold water:

Press and hold dispense icon and release to finish dispense

- Chilled icon flashing – Dry Block is above 10 degrees and chilling down

Dispensing hot water:

Press the unlock icon and then press and hold the hot button to dispense.

- Hot icon pulsing– Hot tank is below 80°C degrees on 230v appliances/ 161°F on 110v appliances.

'Eco' Mode:

'Eco' mode symbol illuminates when unit is in 'eco' mode, to awaken unit press and hold any dispense icon. The appliance will activate 'eco' mode in the below instances:

- Dispense inactivity
- Low light level

Warning Symbol:

'Warning triangle' symbol will illuminate and flash upon a fault. The number of flashes relates to a particular fault. [Click to view fault codes](#)

Connectivity:

- Bluetooth hands free app dispense
- Bluetooth alarmed waste kit enabled
- Foot switch operation enabled

Advanced functions:

Hold 'Hot Unlock Icon' for 20 seconds for decommissioning and commissioning.

To turn on/off eco mode, tap the chilled icon 7 times and hold on the 7th. 2 beeps will indicate Eco is on and 1 beep will mean Eco is off.

To turn on/off Bluetooth waste, tap the chilled icon 5 times and hold on the 5th. 2 beeps will indicate on and 1 beep will indicate off.

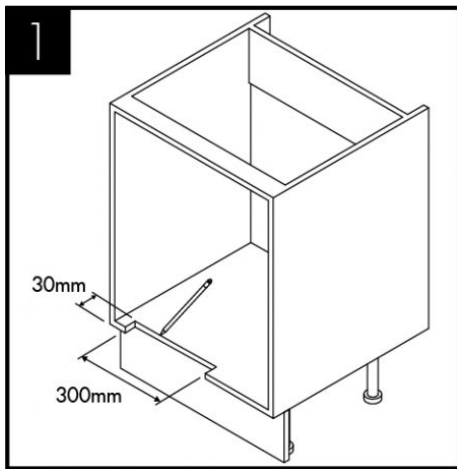
Note: Functions can only be changed within 10 minutes of the appliance being switched on.

Ventilation System Installation

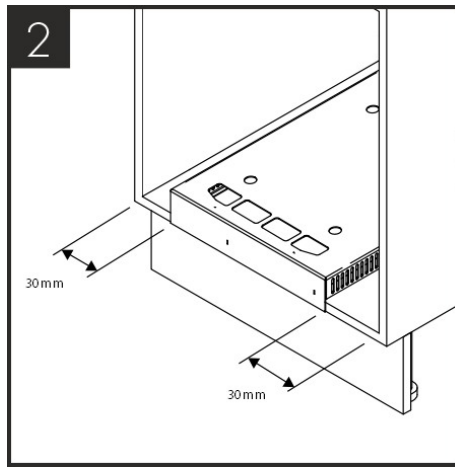
When Borg & Overström undercounter units are installed inside a cabinet or housing, adequate ventilation is essential to ensure that they operate satisfactorily. During a cooling cycle it is normal for the unit to produce heat, and the purpose of ventilation is to provide a supply of air that can absorb the generated heat which would otherwise accumulate inside the cabinet or housing, and reduce the cooling performance of the unit. The amount

of heat generated by the cooling cycle depends directly upon the amount of usage – the higher the usage, the more heat produced. To provide adequate ventilation, this unit must be installed with a Simple-fit Vent Kit to facilitate air flow. Normally this should be enough for all situations. Installing the unit without the Simple-fit Vent Kit will invalidate the warranty.

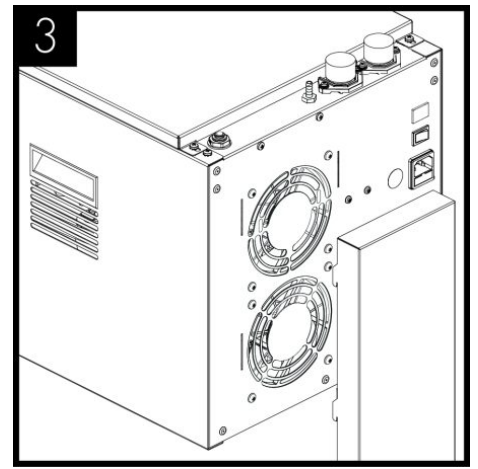
Important: Before making any cuts into the cupboard or kick board, ensure the area to be cut is free from water pipes or electrical cables. There is a risk of serious injury or death if electrical cables are cut, and significant damage to property if a water pipe is cut.



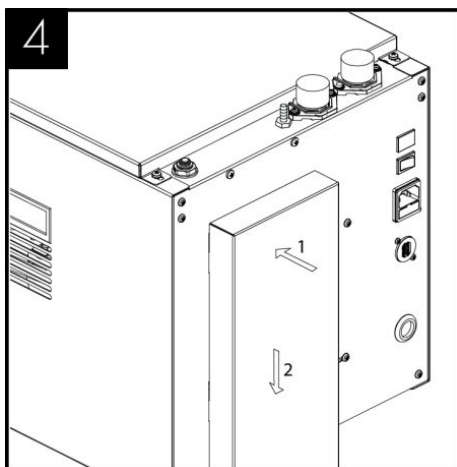
Using the template provided, carefully mark and cut the aperture to the edge of the cabinet.



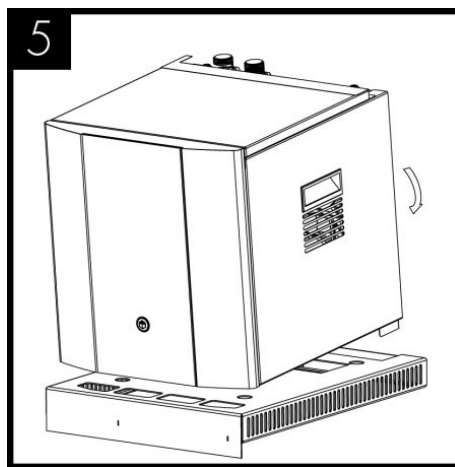
Situate the ProCore Simple-fit ventilation base in place centrally over the aperture. Ensuring that there is a minimum of 30mm air gap to each side.



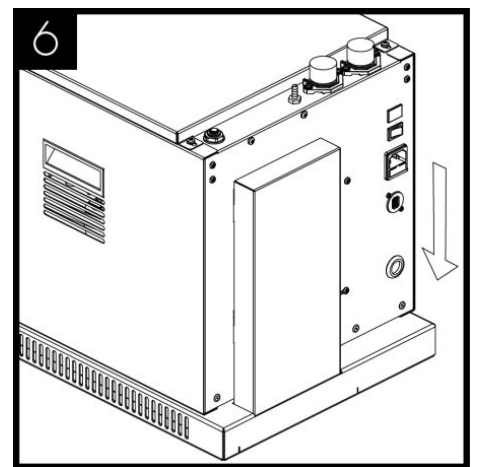
Line up the vent flue chimney with the backplate.



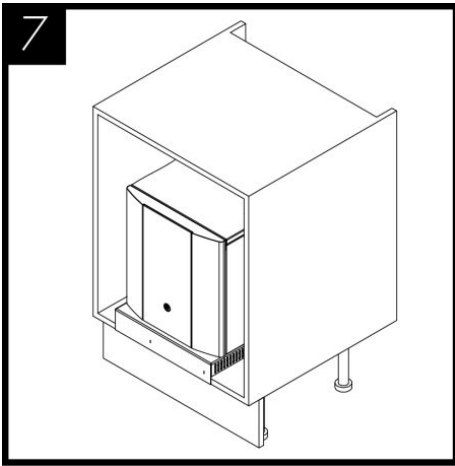
Place the rear vent chimney over the slots and slide downwards into place.



Lift and tilt the unit into position ready to lower.



Lower the appliance carefully into position on the ventilation base to ensure the chimney is located correctly in the chimney aperture at the rear of the base.



After installation the vents at the front of the cabinet and to the sides of the ventilation base must not be obstructed.

NOTE: Any obstructions will adversely affect the airflow to the appliance causing potential for poor performance, over heating or fridge failure.

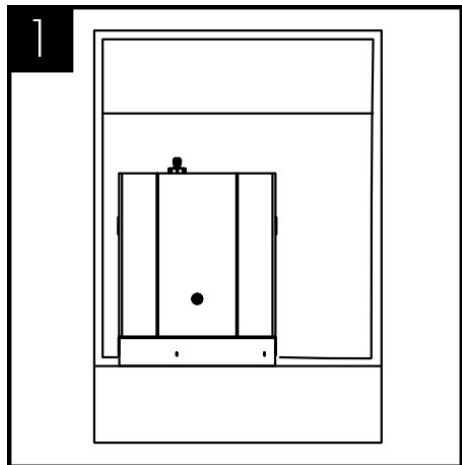
ProCore Installation & Water Connection

The use of a Borg & Overström installation kit is highly recommended. All kits have been designed to include all the parts you need to safely and correctly install our dispensers. To ensure you select the correct kit for the model you're installing, please visit the website or contact our support team.

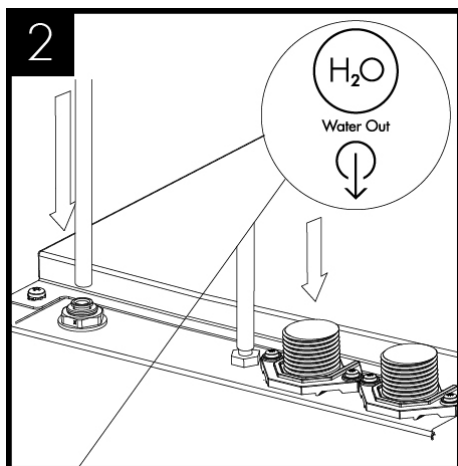
All installations of water dispensers must include a water block. A water block is conveniently included in every one of our installation kits. If you're not using Borg & Overström installation kit, ensure you install a water block – failure to do so will negate any insurance claims for water damage resulting from water dispenser malfunction.

For installation kits and water blocks please see our store [here](#).

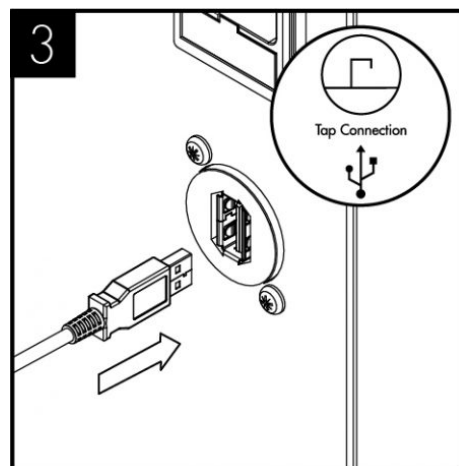
NOTE: The water filters on the supply line to the unit needs to be pre-flushed prior to the water connection to the appliance.



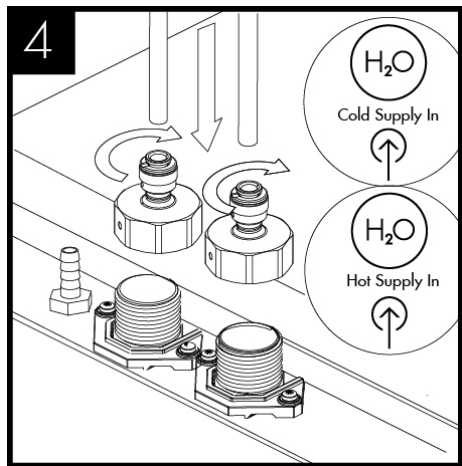
1
Locate the ProCore in a suitable position, using the supplied ventilation base by following the instructions above.



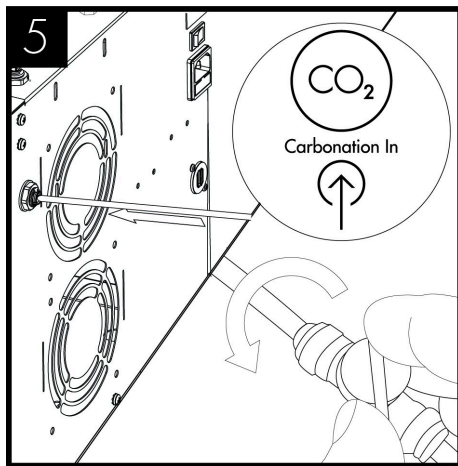
2
Connect the T3 tap to the water outlets.
NOTE: To improve sparkling anti-drip & hot draw back cut pipes to shortest length possible.



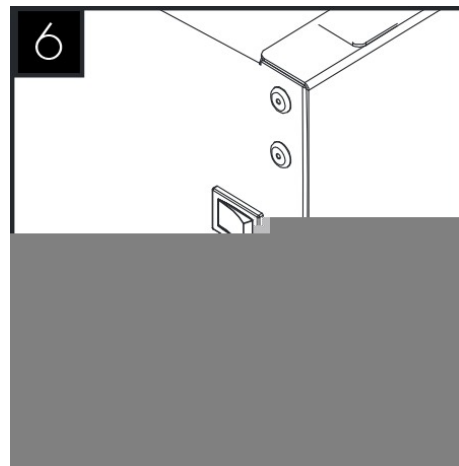
3
Connect the T3 Tap USB to the ProCore unit.



4
Connect the Water Inlet adapter as supplied and connect to water supply.



5
Connect the CO2 supply from gas regulator, ensuring the pressure is set to max 58 PSI (4 bar), and turn on the supply (See CO2 Installation section)



6
Connect the unit to the electricity supply. The unit will then go into commissioning mode, see hot tank commissioning section below before proceeding to step 7.

The carbonator should be purged of air by activating the sparkling water dispense for approximately 10 seconds.

Turn on the water supply to fill the tank.

Allow the machine to stand for 10 minutes for the initial chilling process to complete.

Hot Tank Commissioning

On initial start up the 'Unlock' and 'Hot' icon will be flashing, this means the unit is in commissioning mode. To commission the hot tank safely please follow the below steps:

1. Press the 'Unlock' icon then hold the 'Hot' icon to start filling the hot tank. This will time out after 30s.
 2. To continue filling the tank, repeat step 1 as many times as is required until water flows from the tap outlet.
 3. After water has been dispensed from the outlet, press and hold the 'Unlock' icon for 20 seconds until the unit beeps.
 4. The 'Unlock' icon will now be solid and the 'Hot' icon slowly flashing. The ProCore or ProCore+ is now active.
- *Expect dripping on hot dispense until the tank has reached temperature and initial dispense made. This will only occur on first heating cycle on initial start-up.

CO2 Bottle Installation - Sparkling Versions Only

Unpack CO2 Regulator and fit elbow fitting to spigot outlet.

Attach the regulator to the disposable CO2 bottle, ensuring the small pressure relief vent in the stem is facing away from you or anyone else. Ensure the regulator is closed. Hand tighten securely.

Connect the assembled CO2 bottle and regulator to the CO2 inlet using a $\frac{1}{4}$ " pipe.

Stand the cylinder in a suitable place.

We recommend between 3.5 - 4 bar (58 PSI) (max). Do not exceed 4 bar pressure.

Sparkling Water Flow Rate - Sparkling Versions Only

NOTE: Sparkling water flow rate factory setting = 1.8L (0.4 Gal) per minute MAX. This may need adjusting depending on inlet pressure. To do so follow below steps:

Remove the 2 screws holding the unit lid down and slide the lid off.

Locate the flow control adjuster, this can be found towards the front of the unit.

Flow can then be adjusted as follows: turning the cap anti-clockwise to increase flow and clockwise to restrict flow. After each adjustment the flow rate should be timed to an acceptable flow rate and/or uninterrupted sparkling dispense.

Once the correct flow rate is achieved place the cover back on to the unit by sliding it in place and replacing the screws.

Maintenance & Cleaning

Sanitisation Guide

The product is supplied from the factory in clean condition, but we recommend that a sanitisation procedure is carried out at the point of installation, according to the sanitisation instruction relevant to this model, which can be found in the respective Instruction & Operation Manual.

NOTE: Failure to use sanitising products and processes approved by Borg & Overström will invalidate your warranty.

This operation must only be carried out by trained staff.

A sanitisation procedure is recommended every 6 months.

Turn off incoming mains water

Briefly press chilled dispense button to release internal water pressure from the machine.

Remove the existing filter

Use hand gel and put on protective gloves.

Add 25 ml of Bioguard Internal Sanitising Solution to a clean and empty service filter cartridge.

Connect to filter head.

Turn on incoming water, allow the service filter cartridge to fill

Dispense water using the chilled button until the water appears pink. Repeat with sparkling & ambient water buttons.

Leave the solution inside machine for sanitisation to take effect (minimum 5 minutes) while thoroughly cleaning the dispenser externally. (All

Pay particular attention to the dispense faucet and the push button controls. For this use Sterizen External Sanitiser and Sanitising Wipes.

maintenance operations must be carried out with the dispenser switched off.)

Remember to include the drip tray. If a Waste Overflow System is fitted, empty this and flush through with a small amount of sanitisation fluid if needed.

Attend to any cosmetic marks as needed. For this we recommend the use of Bioguard External Sanitiser.

Reconnect the power and switch on the dispenser.

When the external cleaning (minimum 5 minutes) is completed, flush the machine using the chilled button with clean water until the dispense water runs clear. Repeat briefly with the ambient and sparkling buttons if present.

Turn off water and briefly press chilled dispense button to release internal water pressure from the machine.

Remove the service filter. Retain service filter for reuse.

Fit new filter and turn on incoming water supply.

Pre-flush the new filter to waste using the chilled button until the water appears clear and is free of air. Flush through a small amount of water to check all functions.



Please note that this sanitisation fluid contains an active caustic/alkaline agent. Always use responsibly and with care remembering that due to its alkaline nature unnecessary concentrated/prolonged contact with any materials, including metals, can cause damage. Always rinse all contact surfaces after use with clean water.



Avoid skin contact and wear protective gloves when handling sanitisation fluids.



In the event of any skin contact, flush immediately with clean, cold water.

Emptying the CO2 Tank

Turn off the water supply.

Press and hold the Sparkling water dispense button until all the water is expelled and only CO2 gas is being released.

The tank is empty of sparkling water when only CO2 is being released.

Ensure to release the Sparkling water button and take care to avoid releasing excess amounts of CO2 gas as this may damage the tank.

Draining the Hot Tank

NOTE: FIRST ENSURE THE UNIT IS PUT BACK INTO COMMISSION MODE BEFORE PROCEEDING

To drain the hot tank proceed with the following steps:

Remove the 2 screws holding the unit lid down and slide the lid off.

Remove the 2 screws holding the front panel in place and lift off and set aside.

Locate the drain pipe just behind the inlet expansion tank towards the front of the unit. Pull the bung out of the pipe and drain the water into a jug.

Once the tank is fully drained ensure the bung is then fully pushed back in.

Care and Maintenance of Stainless Steel

Introduction

All grades of stainless steel will stain and discolour due to surface deposits and can never be accepted as completely maintenance free. In order to achieve maximum corrosion resistance the surface of the stainless steel must be kept clean. Provided the grade of stainless steel and the surface finish are correctly selected, and cleaning schedules carried out on a regular basis, good performance and long service life are assured.

Factors Affecting Maintenance

Surface contamination and the formation of deposits must be prevented. These deposits may be minute particles of iron or rust from other sources used on the building of new premises and not removed until after the stainless steel items have been fixed. Industrial and even naturally occurring atmospheric conditions can produce deposits which can be equally corrosive, e.g. salt deposits from marine conditions.

The working environment also offers more aggressive conditions e.g. hot humidity, such as in a swimming pool, increases the speed of discolouration and therefore requires the maintenance to be on a more frequent basis. Modern processes use many cleaners, sterilizers and bleaches for hygienic purposes. All these proprietary solutions, when used in accordance with makers instructions are safe but if used incorrectly (e.g. warm or concentrated) can cause discolouration and corrosion on the surface of any quality of stainless steel. Strong acid solutions are sometimes used to clean masonry and tiling of buildings, but they should never be permitted

to come into contact with metals, including stainless steel. If this should happen the acid solution must be removed immediately and copious applications of water.

Maintenance Programme

With care taken during fabrication and installation, cleaning before handing over to the Client should present no special problems, although more attention than normal may be required if the installation period has been prolonged. Where surface contamination is suspected, immediate attention to cleaning after site fixing will encourage a trouble-free product. Food handling, pharmaceutical, aerospace and certain nuclear applications require extremely high levels of cleanliness applicable to each industry.

Advice is often sought concerning the frequency of cleaning stainless steel and the answer is quite simple "clean the metal when it is dirty in order to restore its original appearance". This may vary from once to four times a year for external applications or it may be once a day for an item in hygienic or aggressive situations. Frequency and cost of cleaning is lower with stainless steel than with many other materials and will often outweigh the initial higher cost of this superior product.

PROBLEM	CLEANING AGENT	COMMENTS
Routine cleaning	Soap or mild detergent and water (Such as Fairy Liquid).	Sponge, rinse with clean water, wipe dry if necessary.
Fingerprints	Soap or warm water or organic solvent (e.g. Usher/Walker Thinners No PF8017, acetone, alcohol).	Rinse with clean water, wipe dry if necessary.
Stubborn stains and discolouration	Mild cleaning solutions i.e Jiff, Goddard Stainless Steel Care.	Rinse well with clean water, wipe dry if necessary.
Rust and other corrosion products.	Oxalic Acid. The cleaning solution should be applied with a swab and allowed to stand for 15-20 minutes before being washed away with water. May continue using Jiff to give final clean.	Rinse well with clean water. (precautions for acid cleaners should be observed).

PROBLEM	CLEANING AGENT	COMMENTS
Scratches on surface	Slight scratches. Impregnated nylon pads. Polishing with scuffs dressed with iron free abrasives. For deeper scratches; apply in direction of polishing. Then clean with soap or detergent as per routine cleaning.	Do not use ordinary steel wool - iron particles can become embedded in stainless steel and cause further surface problems.

Precautions

Acids should only be used for on-site cleaning when all other methods have been proved unsatisfactory. Rubber gloves should be used and care taken to see that acid cleaners are not spilt over adjacent areas. Special precautions are necessary with oxalic acid. Solvents should not be used in closed places. Smoking must be avoided when using solvents.

Advanced Troubleshooting

Fault Diagnostics

Problem/Report	Possible Cause	Suggested Action
No Water Dispensing	Power supply turned off	Check the power supply has been fitted properly and turned on.
	Water Pressure Regulator	Check water flow through the regulator. Replace if necessary.
	Check Tap HMI Control	Check fault codes.
	Water isolated from machine	Check water inlet supply.
	Commissioning mode	Ensure hot tank is full by dispensing hot option and then take unit out of commissioning mode.
	Lock icon not pressed	To dispense from hot, press the lock symbol first then hot shortly after.
No Sparkling Water	No CO2 pressure	Check CO2 bottle, regulator and non-return valve. Supply pressure should be 58 psi (4bar), replace as necessary.
	Carbonator tank not filling	Check carbonator probe for possible short circuit to ground. Check for pump timeout, cycle power off & on then purge carbonator.
Poor Quality Carbonation	Incorrect CO2 pressure	Check CO2 bottle, regulator and non-return valve. Supply pressure should be 58 psi (4bar), replace as necessary.
	Air in carbonator tank	Refer to installation and water connection section to see how to purge the carbonator tank.
	Residue in carbonator tank	After prolonged use, a surface film can develop within the carbonator tank. Refer to cleaning and sanitising instructions.
Warm Drinks	Insufficient cooling air flow through the fridge	Check that the condenser is not blocked. Check supply to cooling fans (230V AC). If supply present replace fans. If supply not present move on to the compressor.
	Compressor not running	Check supply to compressor (230V AC). Check NTC probe is not faulty. Check for system over heat. Allow the unit to cool and check for airflow obstructions. Once the unit has cooled the fridge system will restart. If the problem persists contact technical support.
	Fridge failure	If compressor & fan are running and there is no cooling contact technical support.
Water lying in bottom of machine	Leak in pipe work and/or filter	Contact your distributor.

Problem/Report	Possible Cause	Suggested Action
Not all symbols displayed	Unit is in heater commissioning mode	See hot tank commissioning section.
Temperature not hot enough	Mid heating cycle	If the hot icon is pulsing then unit is not at correct temperature. Wait for solid light.
	Temperature probe not installed correctly or damaged	Ensure temperature probe is correctly installed or request replacement.
	Water demand too high	See product specification.
	Element not working	Check and replace as required.
Dripping	Heater over heating	Ensure temperature probe is correctly fitted and not damaged.
		Lower temperature using app.
Continuous or incorrect dispense	Poorly seated HMI lens	Replace lens assembly.
	Excess water on lens	Ensure you keep lens clean and clear of liquids.
Poor laminar flow	Outlet scaled up	Replace outlet assembly.

Fault Codes

Internal overheat triggered

Carbonator can not filling

Boiler not heating correctly

Waste kit full

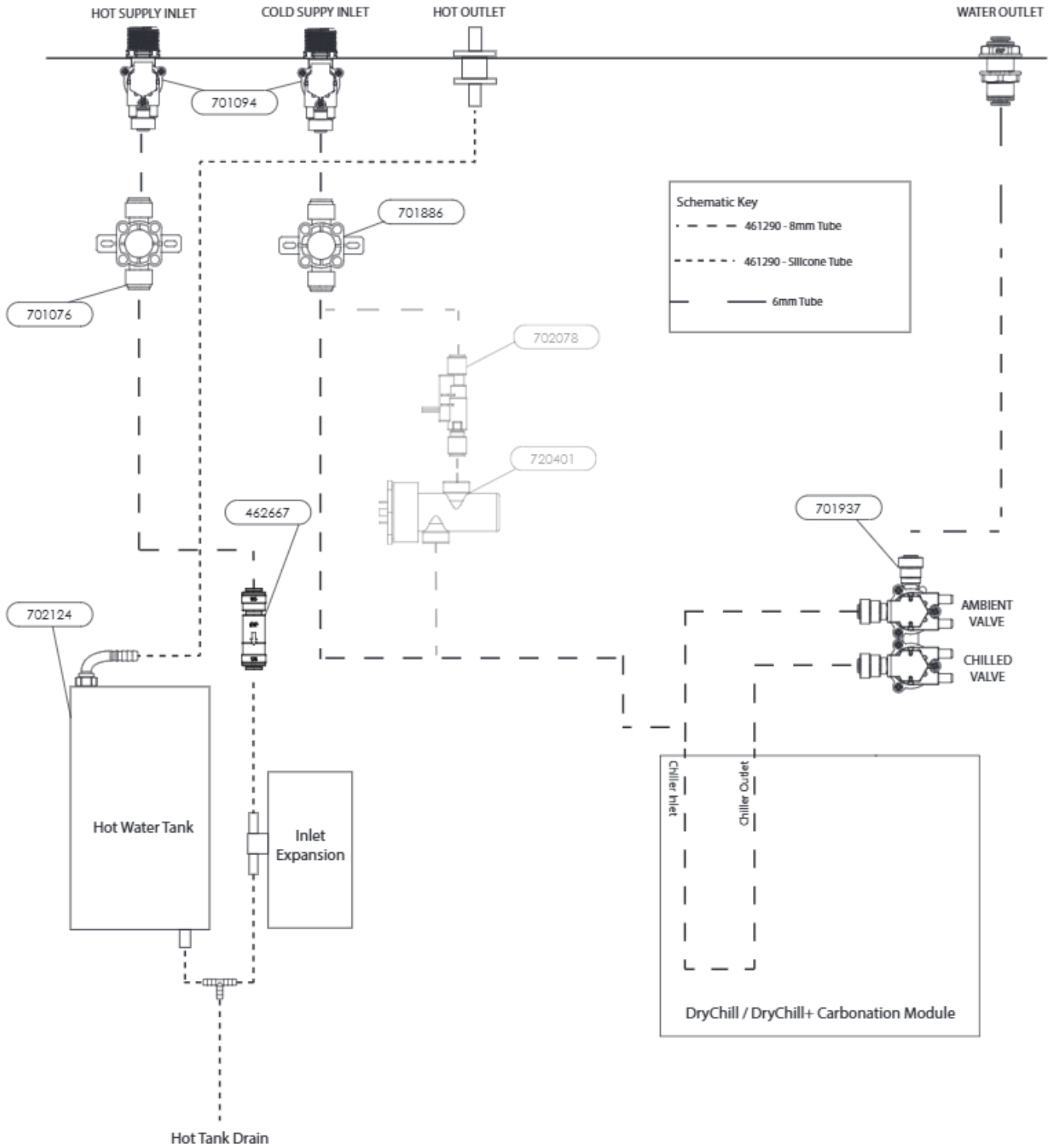
Boiler dry fire

Technical Information

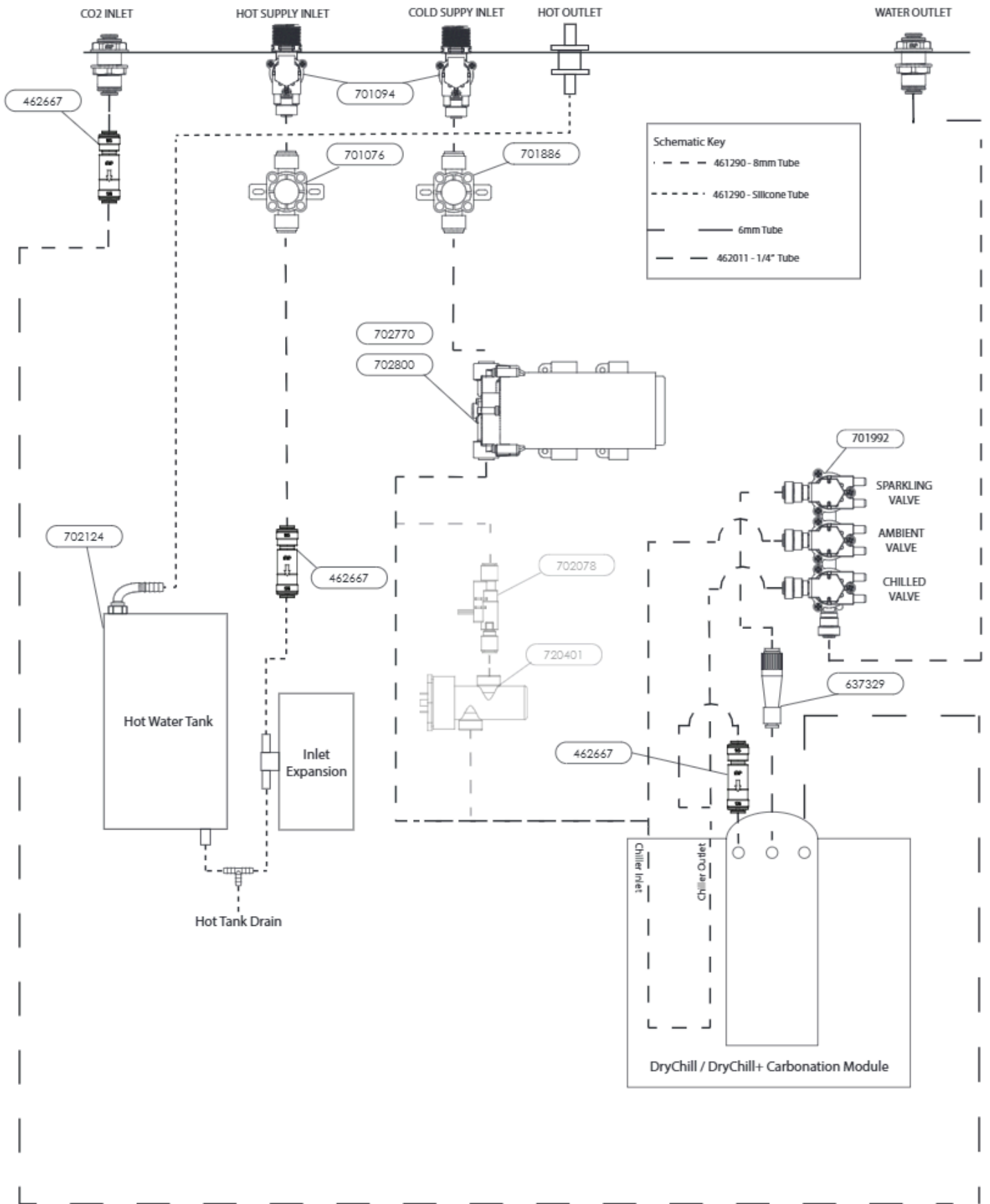
T3/T3+ Chilled, Ambient & Hot Circuit Schematic

T3/T3+ Chilled, Ambient, Sparkling & Hot Circuit Schematic

Water Pathway - Chilled, Ambient & Hot

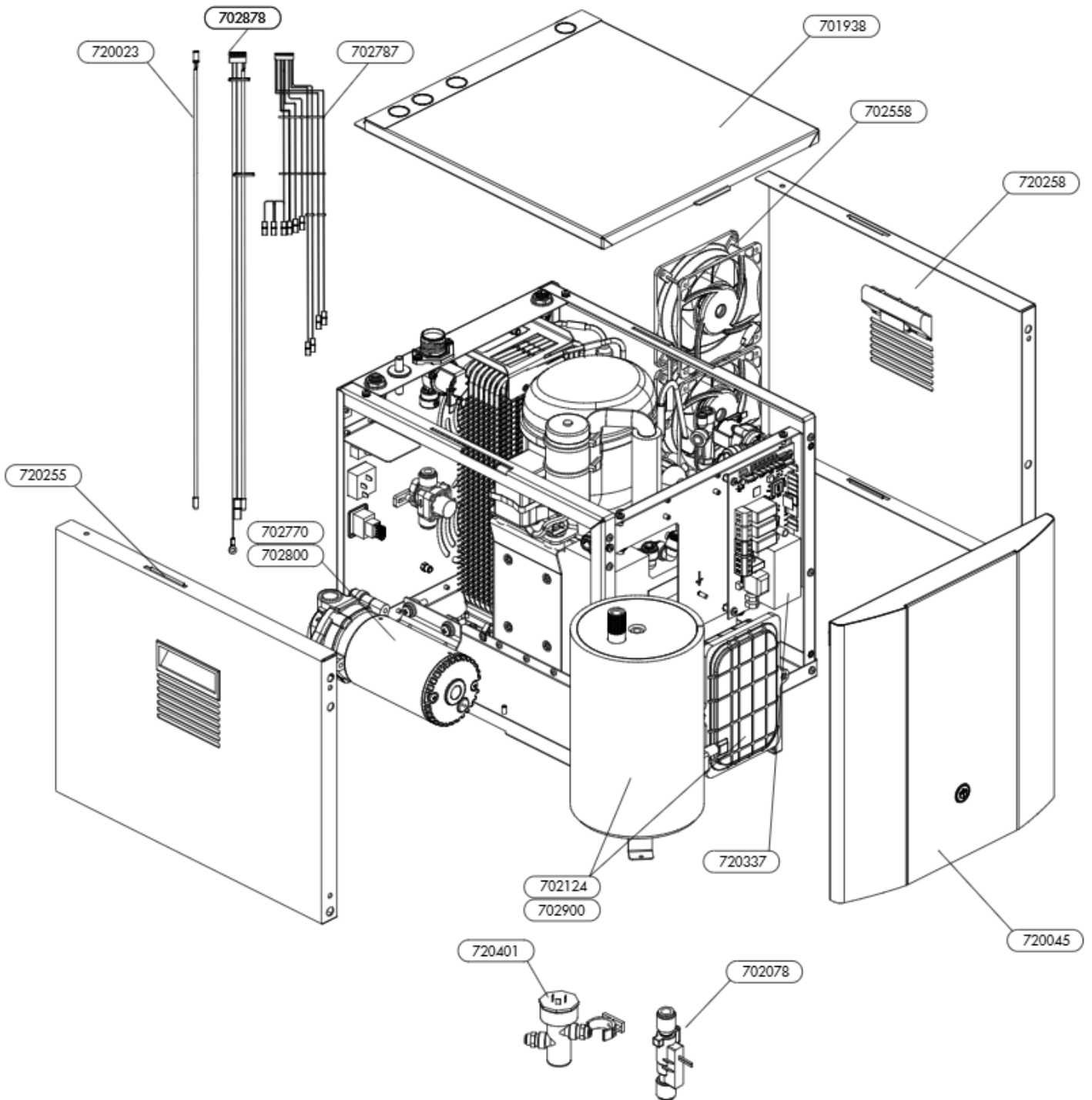


Water Pathway - Chilled, Ambient, Sparkling & Hot

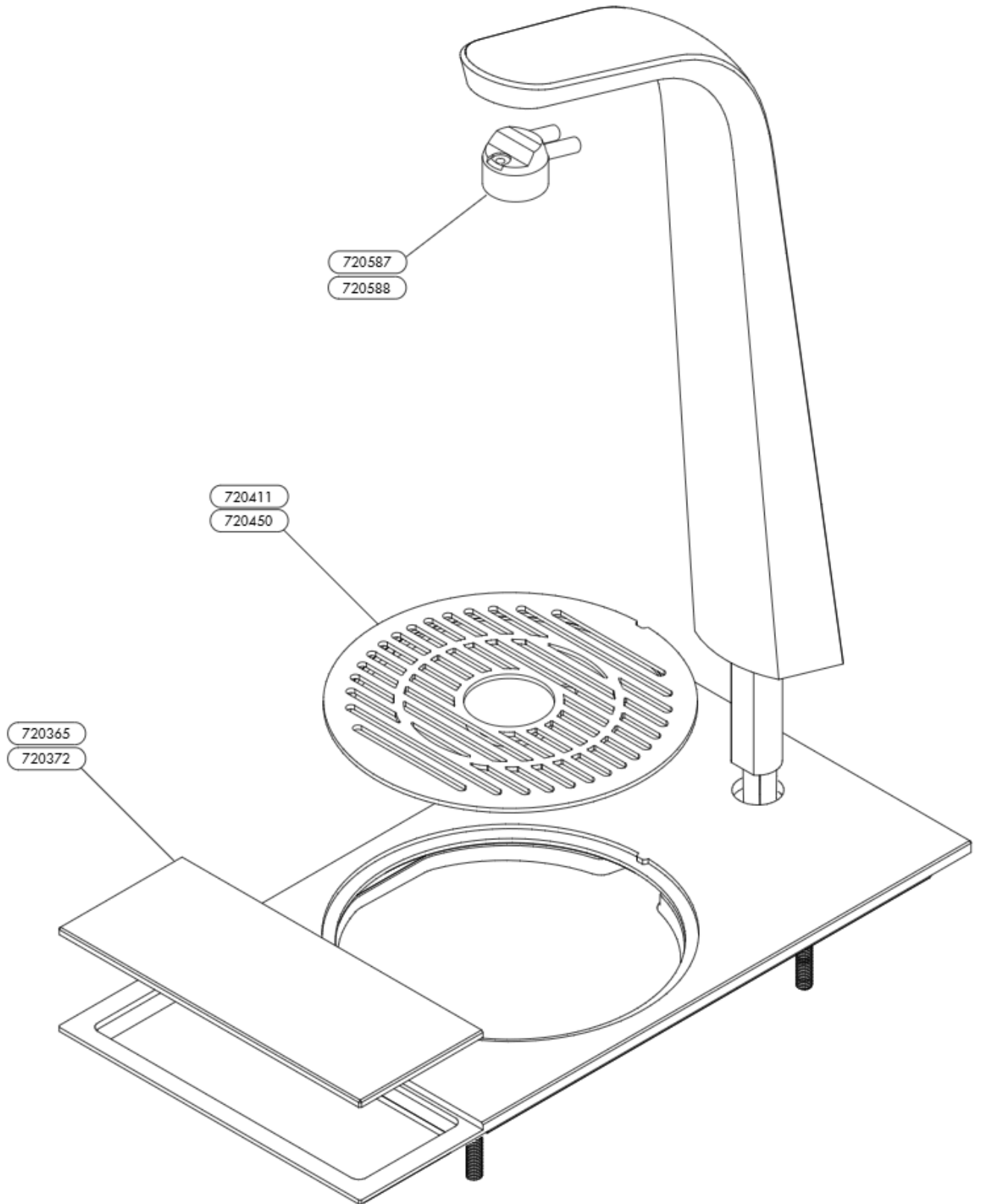


Spares

ProCore/ProCore+ Exploded Parts Diagram



T3/T3+ Exploded Parts Diagram



Spares List

Click on part numbers to view in webstore.

Category 1. Safety Critical Spares

Part No.	Description	CAH	CSAH
720337	Main Control PCBA	•	•
702770	Pump 230V	•	•
702800	Pump 115V	•	•
702558	Cooling Fan	•	•
702124	Hot Water Tank 230v	•	•
702900	Hot Water Tank 115v	•	•
720401	UV Assembly Kit	•	•
702078	Flow Switch	•	•
701094	8mm Solenoid 3/4" BSP	•	•
701886	8mm PRV 2 Bar	•	•
701076	8mm PRV 3 bar	•	•
701937	8mm 2 Way Solenoid	•	
701992	8mm 3 Way Solenoid		•
701729	8mm PF Solenoid Valve	•	•
637329	8mm Inline Flow Restrictor		•
462667	8mm Safety Check Valve		•
462668	1/4" Safety Check Valve		•
702878	Sensor Loom Connector	•	•
702787	Solenoid Loom	•	•
720365	CAH HMI Lens Asm	•	
720372	CSAH HMI Lens Asm		•

Category 2. Cosmetic Spares

Part No.	Description	CHA	CSAH
701938	Top Panel	•	•

Part No.	Description	CHA	CSAH
720258	RightHand Side Panel	•	•
720255	LeftHand Side Panel	•	•
720045	Door Assembly	•	•
720587	Outlet Polished Silver - Retrofit Kit	•	•
720588	Outlet Plated Black - Retrofit Kit	•	•
720411	Drip Tray - Polished Steel	•	•
720450	Drip Tray Black - Plated	•	•

Category 3. Any required spares not listed above- contact support for these items.