

# QUICK USER GUIDE

NITRO-DISPENSER FOR COCKTAILS – MODEL: ND-20-XX-02 CO

## SET UP

### 1. SCOPE OF SUPPLY

- 1 x Nitro Dispenser
- 1 x Plastic CPC valved canister of 5l (170 oz)

#### Accessories Box parts

- 1 x Drip Tray
- 1 x Tap and handle
- 1 x Combi Tap & Filer key
- 1 x Intake hose with CPC couplers
- 1 x Jar of ONE-PRO cleaner 566 g (20 oz)
- 1 x Power cord



### 2. PLACE THE DISPENSER

- Place unit on a level and dry surface
- Leave a gap of at least 3 cm on either side, to allow air ventilation
- Place drip tray in front of the dispenser



### 3. TAP SETUP – STEP ONE

- Attach the tap and tighten the connection with the key (counter clockwise)
- Insert the tap valve into the shank and turn nut clockwise to tighten



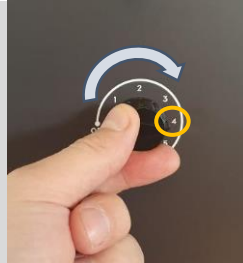
### 4. TAP SETUP – STEP TWO

- Attach the handle
- Fix handle position with the counter screw nut



### 5. ADJUST TEMP TO MODERATE

- Turn the thermostat dial to 4. This is a moderate target temperature of 5°C / 41°F
- During flushing and cleaning, the dispenser can freeze if the temperature is set colder** as the liquid doesn't contain alcohol.
- AVOID LIQUID FREEZING.**



### 6. PREPARE CANISTER WITH WATER

- Put 2.5 l (85 oz) of water into the canister
- Shake it a few times
- Connect the CPC coupler to the canister and the inlet at the dispenser



### 7. FLUSH THE DISPENSER

- Connect the power plug at the backside.
- Switch the toggle switch of the air compressor ON
- Start flushing dispenser with water by pulling tap handle down towards you



### 8. PREPARE COFFEE COCKTAILS

- Prepare your Coffee Cocktails according to your recipe.
- It is important that the coffee (or the coffee concentrate) used has been filtered with 100µm or finer!**
- Connect the CPC coupler



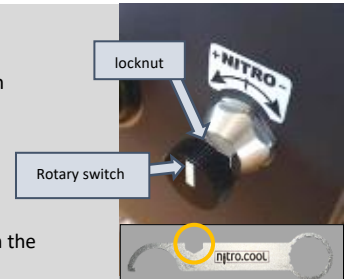
### 9. FILL DISPENSER WITH PRODUCT

- Pull tap handle down until product is pouring out of the tap



### 10. NITRO ROTARY-SWITCH

- In order to change the gas setup (=foam level) use the rotary switch
- Turn the nut clockwise to save the current setting
- Turn the nut counter-clockwise to release it and make gas setup adjustable.
- The required wrench is included in the accessory box. Circled marking.



### 11. ADJUST TEMP TO COLD

- Turn the thermostat dial to 7. This is a coldest target temperature of the dispenser.
- Make sure your Coffee Cocktail drink is in the dispenser. Nonalcoholic beverages will freeze at this temperature.



### 12. READY TO SERVE

- The Nitro-Dispenser is now ready to serve excellent Coffee cocktails.

**CHEERS!**



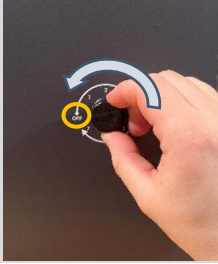
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NITRO-DISPENSER FOR COCKTAILS – MODEL: ND-20-XX-02 CO

## CLEANING

### 1. SWITCH OFF COOLING

- Turn the thermostat dial to 0 (OFF). This will stop the unit from cooling
- Cleaning is more efficient without cooling, as warm water is used
- As well the detergent solution might freeze with cooling left on
- **Freezing the unit might damage the pump or burst hoses !!!**



### 2. PREPARE CANISTER WITH WATER

- Take the canister, rinse it with water, fill with 2.5l (85 oz) of water
- Before connecting to the dispenser, shake it to ensure that all internal surfaces have water contact
- Connect the canister to the CPC coupler



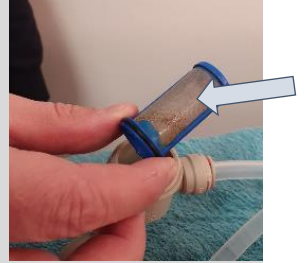
### 3. FLUSH THE DISPENSER WITH WATER

- Pull tap handle towards you and flush 1.5l (50 oz) of water through the dispenser



### 4. CHECK INTAKE FILTER

- Take the filter key and open the intake filter. A small amount of water will spill out
- Take out the filter screen, rinse and remove any sediment



### 5. CHECK TAP NOZZLE

- Unscrew the tap nozzle
- Check the inlet for particles. No particles should be there.
- Rinse and use brush if required



### 6. PREPARE SOLUTION WITH URNEX ONE-PRO

- **We recommend wearing gloves and safety glasses when using chemicals**
- Prepare solution with 2.5 l (85 oz) warm water (40°C/104°F) and two tea spoons of ONE-PRO (11g / 0.4 z)
- Shake it
- Connect canister to the CPC coupler



### 7. FLUSH THE DISPENSER WITH CLEANING SOLUTION

- Open the tap and flush 2.0l (68 oz) of the solution through the dispenser
- Wait 10 min
- Clean drip-tray meanwhile
- Flush the remaining solution through the dispenser



### 8. PREPARE CANISTER WITH WATER

- Take the canister, rinse it with water and fill it with 2l (68 oz) of water
- Shake it
- Connect the canister to the CPC coupler



### 9. RINSE WITH WATER

If you want to continue with product dispense:

- Tap 1.5 l (50 oz) of water through the dispenser.
- Now connect back to your dispensing product

If you want to take the dispenser out of service:

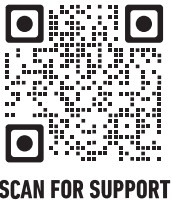
- Keep tap open until canister is empty and air is coming through the tap nozzle



### 10. CANISTER VACUUM VALVE

- Take out the white canister vacuum valve and rinse it with warm water to prevent the valve from sticking over time.





# NITRO-DISPENSER - TROUBLESHOOTING GUIDE

Nitro-Dispenser Service: [espressomartinimaker.com/pages/support](https://espressomartinimaker.com/pages/support)

Helping the operator to identify and resolve problems

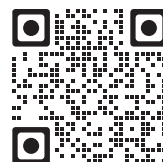
Technical problems, fixable through the operator					Operator experience ID							
					E1	E2	E3	E4	E5	E6	E7	E8
Problem ID	Problem	Effect	toDO	Verification	Too much foam during dispense	Not enough foam during dispense	Liquid flowrate is too slow	No liquid is coming out anymore	Drinks are not cold enough	Leaking	Bad taste / Collapsing canister	Others
CP1	Pressure toggle switch OFF	No power built-up of the pneumatic circuit. -> No dispense happens, as the pumps runs on pneumatic pressure.	Switch pressure toggle switch in ON position	Dispensing becomes possible				X				
CP2	No electrical power	Without electrical power no cooling and no air compressor runs. -> No dispensing, no cooling	Check if power cord properly is plugged in. Check if any fuse trapped. Check whether the dispenser makes any noise.	You should hear some noises when opening the tap. (e.g. pump, air-compressor, cooling-compressor)				X				
CP3	Dispenser frozen	If temperature was not reduced during cleaning or dispense of non-alcoholic drinks, freezing can occur.	Disconnect from electrical power and let it sit to let the internal ice melt down. This can take up to 8 hours.	Dispensing is possible				X				
CP4	CPC adapter not connected	The CPC adapter of the intake line is not properly connected to the socket of the dispenser or canister.	Check the socket connections of intake line and reestablish connection.	Visual check if intake line socket connections are ok.				X				
CP5	Thermostat setup	The thermostat dial is not in its coldest setup position.	The thermostat dial in the dispenser front must be turned clockwise to 7.	When cooling compressor switches off, the second glass of 200 ml should be around 0 - 3°C					X			
CP6	High volume dispense	If there is high volume dispense in peak moments, the cooling compressor cannot cool down fast enough.	The canister connected to the dispenser must be pre cooled in a fridge. This reduces the required cooling energy for the dispenser.	In high volume nonstop dispense the cooling effect is only around 7°C between input and output.					X			
CP7	Intake filter clogged	Liquid flowrate too slow -> Mismatch of gas and liquid stream	Open and check intake filter	Target flowrate: 0.6 l/min (+/- 10%)	X		X	X				
CP8	Tap outlet nozzle clogged	Liquid flowrate too slow -> Mismatch of gas and liquid stream	Open and check nozzle. Try to tap without nozzle.	Target flowrate: 0.6 l/min (+/- 10%)	X		X	X				
CP9	Smaller air leak at intake line	Together with the liquid, air is sucked into the dispenser through a leak in intake line or canister lid. -> Mismatch of gas and liquid stream	Check all connections at intake line and in canister lid.	Visible check: There must not be any air bubbles sucked into the dispenser during dispense.	X		X	X				

Technical problems, fixable through the operator					Operator experience ID							
					E1	E2	E3	E4	E5	E6	E7	E8
Problem ID	Problem	Effect	toDO	Verification	Too much foam during dispense	Not enough foam during dispense	Liquid flowrate is too slow	No liquid is coming out anymore	Drinks are not cold enough	Leaking	Bad taste / Collapsing canister	Others
CP10	Big air leak at intake line	Due to a loose connection at the intake line or canister lid, ambient air is sucked into the dispenser instead of product out of the canister.	Check all connections at intake line and in canister lid.	Visible check: There must not be any air bubbles sucked into the dispenser during dispense.				X				
CP11	Wrong setup at nitro rotary switch	The gas setup at the rotary switch is not ok any more. -> Mismatch of gas and liquid stream	Close rotary switch clockwise. Locknut has to be released. Then open carefully in small steps and check dispensing result. Fix locknut when result is good.	Good dispensing result	X	X						
CP12	Recipe or glass issue	Ingredient based foam instability or detergent traces at glass border.	Instructions as in manual Chapter 3.4	Reference liquid could be used		X						
CP13	Recipe issue	Beverages with CO2	Instructions as in manual Chapter 3.4	Reference liquid could be used	X							
CP14	Tap valve not screwed in entirely	The valve is not in the end position. -> Liquid will spill out although tap is closed	Tighten tap valve to its end position.	No liquid must spill out when tap is closed.						X		
CP15	Leaking in terms of liquid spilling or dropping out.	Leaking from intake hose are probably due to a bad hose connection. Leaking at the coupler are probably caused through a damaged O-ring. Leaking from inside the machine require service technician.	Reestablish connections at the intake hoses.  Check the O-ring from CPC couplers at intake line. A bad O-ring at a coupler can be the problem.	No leaking from intake hose or coupler must occur.						X		
CP16	No cleaning	Without regular cleaning, the quality of the drinks will suffer. The canister can collapse if the venting valve in the lid is not cleaned.	Apply cleaning procedure as described in manual chapter 5.4	After cleaning check smell / taste with pure water. There must NOT be any OFF taste.							X	
CP17	Canister venting valve blocked	Canister is collapsing as venting valve does not open when liquid is sucked out through the dispenser.	Regular cleaning of venting valve in canister lid is required to avoid this. See cleaning procedure in operation manual chapter 5.5	When venting valve is cleaned it will open when product is sucked from canister.							X	
CP18	Part damaged or broken	If parts are damaged those can be ordered through the website below.										X

If the problem is different from the listed ones, the root cause is inside the dispenser.

Please get in touch with: **Duke Service Company**

Through the website: [www.espressomartinimaker.com](http://www.espressomartinimaker.com)



SCAN FOR SUPPORT