



Countertop Water Dispenser

23BCWD8 · 8 GPH · SPARKLING / CHILLED

23BCWD8HT · 8 GPH · SPARKLING / CHILLED / HOT

23BCWD4HT · 4 GPH · CHILLED / HOT / AMBIENT

23BCWD8TP · 8 GPH · SPARKLING / CHILLED TAP STYLE

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Critical Information

- If the unit was on its side during shipping, let it stand upright for 8 hours before use.
- A minimum clearance of 6" is necessary on all sides of the unit. Without the proper clearance, the machine may experience overheating.
- **This equipment must be installed by a certified plumber.** Machine must be run with a filter. If water pressure to the machine exceeds 51 PSI, a water pressure reducer **must** be used.



Conforms to UL 60335-1/60335-2-89
Conforms to ANSI/NSF STD. 18

Hazard Statements

- **Read the Manual:** Before using your Beverage Dispenser for the first time, carefully read the user manual. It will contain specific instructions, safety tips, and cleaning guidelines.
- **Placement:** Situate your Beverage Dispenser on a stable, level surface away from heat sources or direct sunlight.
- **Electrical Safety:** Ensure your Beverage Dispenser's plug is compatible with the electrical outlet's voltage. Never use an extension cord or a damaged power cord.
- **Water Safety:** Use only fresh, clean water in your Beverage Dispenser.
- **Child Safety:** Supervise children around the Beverage Dispenser, especially when it is in use.
- **Cold Surfaces:** Avoid touching cold surfaces during and immediately after use to prevent frostbite or cold burns.
- **Cleaning and Maintenance:** Unplug your Beverage Dispenser and let it thaw completely before cleaning. Follow the instructions for cleaning to ensure safe operation.
- **Ventilation:** Ensure the Beverage Dispenser has adequate ventilation to prevent overheating and ensure efficient operation.
- **No Modifications:** Never modify your Beverage Dispenser in any way. This could create safety hazards and void your warranty.
- **Emergencies:** In case of a malfunction, immediately turn off and unplug the Beverage Dispenser. Do not attempt to repair it yourself. Contact the manufacturer for support.
- **Regularly inspect:** Check the power cord for damage. If there are any signs of wear or fraying, replace the cord immediately.
- **Safe Disposal:** If the Beverage Dispenser is no longer usable, dispose of it responsibly by following local guidelines for electronic waste.
- **Proper Dispensing:** Teach users how to properly dispense refrigerated beverages to prevent spills and contamination.
- **Do Not Operate Unattended:** Avoid leaving the Beverage Dispenser unattended while it is running.
- **Cleaning Frequency:** Clean the Beverage Dispenser regularly to prevent mold or bacteria growth, following the instructions on page 6.

Initial Setup

- **Inspect the Packaging:** Inspect the exterior of the packaging to check for any signs of damage that might have occurred during shipping. If the unit has been shipped horizontally or at an angle, wait 8 hours before turning on to allow cooling circuit to reset.
- **Unboxing:** Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts. Inspect the unit for damage and notify the seller if damage is noticed.
- **Remove All Components:** Take the machine and any accessories out of the box.
- **Place in Location:** Make sure the machine is on a stable surface close to an electrical outlet. It is recommended to place it in a climate-controlled environment to extend the life of the machine. Leveling the machine will enable greater functionality and longevity.

Installation

Water Connection: A licensed plumber is required to install the water connection.

- **Cold Water Supply:** Connect the water inlet only to cold water supply lines.
- **Fittings:** Use ¼" push connect fittings for the connection to the machine.

Electrical Connection:

- **Voltage Check:** Ensure the machine's operating voltage matches the electrical service voltage.
- **No Extension Cords:** Do not use extension cords or surge protectors.

Water Line Installation:

- **Unplug the Machine:** Ensure the machine is unplugged.
- **Connect to Filter:** Attach the water line to an external filter with a flow rate of at least 1 GPM.
- **Pressure Regulation:** If the water pressure exceeds 51 PSI, use a water pressure reducer.
- **Connection to Machine:** Connect the water line from the filter to the port labeled "H₂O IN" on the back of the machine using ¼" potable water tubing.
- **Check for Leaks:** Verify all connections for leaks before connecting the water line to the machine.

CO₂ Line Installation:

- **Unplug the Machine:** Ensure the machine is unplugged.
- **Use Food Grade CO₂:** Only use food-grade CO₂ cylinders with a proper pressure regulator.
- **Regulator Connection:** Connect the regulator output to the port labeled "CO₂ IN" on the back of the machine.
- **Purge Water Lines:** Do not open the regulator until the water lines are purged.

Electrical Installation:

- **Connect to Outlet:** Plug the power cord into a grounded outlet.
- **Power On:** Turn the power switch on the rear of the unit to the "ON" position.

Purge Machine:

- **Purge Air:** Press and hold each dispensing button one at a time until water runs free of air. Repeat with all dispensing buttons. Discard the purged water.
- **Regulate CO₂ Pressure:** After the machine purge, slowly turn the CO₂ regulator connected to the CO₂ tank until the output reads 50 to 58 psi.
- **Purge Sparkling Water:** Press the sparkling water dispenser button until sparkling water is dispensed. Discard the purged water.

Hot Water Setup: (23BCWD8HT and 23BCWD4HT models only)

- **Fill and Connect:** Once the machine is filled with water and connected to the water supply, turn the boiler switch located on the back of the machine to the "ON" position.
- **Heat Water:** Wait at least 10 minutes for the water to reach the desired temperature for dispensing.

Cleaning

Preparation:

- Remove and replace filter before cleaning.
- Turn off machine using the power switch located on the back to avoid dispensing water while cleaning.
- Clean external surfaces of the machine, drip tray, and dispensing nozzle.

Cleaning Non-Electrical Parts:

- **Water Temperature:** Use warm water and mild dish soap for washing the removable parts.
- **Soft Sponge:** Use a non-abrasive sponge or cloth to wash the removable parts, avoiding any scratches.
- **Brushing:** Use a soft-bristled brush to clean hidden areas like the coffee spout, any valves, and around the mixing blades.
- **Safe Cleaners:** If necessary, use a non-abrasive, food-safe cleaner. Do not use Chlorine bleach cleaners to clean stainless steel. For limescale buildup, use a citric acid cleaner.
- **Sanitizer:** Use a sanitization liquid before reassembly.

Sanitization:

- **Choose a Sanitizer:** Use a food-grade sanitizing solution to disinfect parts that come in contact with the beverages.

Drying and Inspection:

- **Air Dry:** Set the parts in a well-ventilated area to air dry. Ensure they are completely dry before reassembly.
- **Inspection:** Visually inspect each component to ensure they are clean and completely dry.

Operation

Start-up Procedure:

- **Plug in the Machine:** Make sure all controls are in the "OFF" position before plugging in. Plug into the power outlet.
- **Turn On:** Locate the power switch on the back of the machine and turn on the unit.
- **Run a Test Cycle:** Before serving any beverages, run a test cycle, dispensing some of the liquid into a cup and discarding it. This will ensure the system is clean and ready for use.
- **Adjust Temperature:** Set the temperature according to your preference and the beverage you are serving. Temperature range is from 42–50°F. Use a flathead screwdriver to adjust the temperature dial on the back of the machine.
- **Chilling:** Unit may take up to an hour when first plugged in to dispense cold water.
- **Storage:** Follow the cleaning instructions to effectively clean the machine before storing. Keep the unit upright and covered to ensure its optimal usability in the future.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the beverages and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Use a damp cloth to wipe down all exterior surfaces.
3. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.
4. After completing these steps, turn on the machine to allow the beverages to re-chill.

Weekly Vacuum

Purpose: To prevent dust and debris from clogging air inlets, potentially causing the machine to overheat.

1. Turn off the machine and disconnect it from the power source.
2. Use a vacuum nozzle to vacuum debris from all vents.
3. After completing these steps, turn on the machine to allow the beverages to re-chill.

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the troubleshooting section or service provider for recommended actions or replacements.

Yearly Filter Change

Purpose: To prevent dust and debris from clogging air inlets, potentially causing the machine to overheat.

The filter should be changed after 1 year of use or when maximum filter gallon capacity is reached.

1. Turn off water line before removing filter.
2. Remove old filter.
3. Install new filter rated at 1 GPM flow rate or more.
4. Turn on water supply.

Professional Servicing

Annual Maintenance

Purpose: To ensure that specialized features like electrical components and temperature controls are working correctly.

- Schedule an annual service appointment with a certified technician who specializes in cold beverage equipment.
- The technician will perform a comprehensive inspection, checking electrical components, plumbing connections, and refrigeration units.
- Calibration tests may be performed to ensure optimal temperature and carbonation levels.
- Any worn or damaged parts will be replaced.
- Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

Troubleshooting

| Problems | Solutions |
|---|--|
| Water not dispensing. | Confirm that all external water valves are in the "ON" position. |
| | Confirm that the power switch is in the "ON" position. |
| Low flow. | Replace filter. |
| | Confirm that all external water valves are fully in the "ON" position. |
| Sparkling water issues. | Confirm that the CO ₂ cylinder is not empty. |
| Water not reaching desired temperature. | Confirm that thermostat on the back of the unit is set to the desired level. |
| | If just plugged in, allow unit time to heat/cool water to desired temperature. |