



Countertop Water Dispenser

23BUWD20

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Critical Information

- **Place Upright After Shipping:** If the machine was shipped on its side, set it upright and allow it to rest for 8 hours before powering on.
- **Maintain Clearance:** Ensure a minimum clearance of **6"** on all sides of the machine to prevent overheating.
- **Use a Filter:** Always operate the machine with a filter installed.
- **Water Pressure Reducer:** If water pressure exceeds **51 PSI**, a pressure reducer is required to ensure safe operation.



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

Hazard Statements

General Safety:

- **Read the Manual:** Before using your water dispenser for the first time, carefully read the complete user manual. It contains specific instructions, safety tips, and cleaning guidelines.
- **Placement:** Place your water dispenser on a stable, level surface away from heat sources or direct sunlight to ensure safe and efficient operation.
- **Child Safety:** Supervise children around the water dispenser, especially when it is in use. The moving parts and low temperatures can pose hazards.
- **Cold Surfaces:** Avoid touching cold surfaces during and immediately after use to prevent frostbite or cold burns.
- **Proper Dispensing:** Teach users how to properly dispense water to prevent spills and contamination.
- **No Modifications:** Never modify your water dispenser in any way. Modifications can create safety hazards and void your warranty.

Electrical Safety:

- **Compatible Voltage:** Ensure your water dispenser's plug matches the electrical outlet's voltage. Using the incorrect voltage can result in hazards.
- **No Extension Cords:** Never use an extension cord to operate the water dispenser.
- **Damaged Cords:** Do not use the dispenser with a damaged power cord. Replace the cord immediately if there are signs of wear or fraying.
- **Emergency Procedures:** In case of a malfunction, immediately turn off and unplug the water dispenser. Do not attempt repairs yourself. Contact the manufacturer for support.

Operational Safety:

- **Ventilation:** Ensure adequate ventilation around the water dispenser to prevent overheating and maintain efficient operation.
- **Regular Inspection:** Inspect the water dispenser and its components regularly. Check for signs of damage or wear and address any issues promptly.
- **Safe Usage:** Do not use the dispenser in areas with extreme heat or humidity, as this may affect performance and safety.

Cleaning and Maintenance:

- **Unplug Before Cleaning:** Always unplug the dispenser and allow it to thaw completely before cleaning.
- **Regular Cleaning:** Clean the water dispenser regularly to prevent mold or bacteria growth. Follow the cleaning instructions below for safe and effective cleaning.
- **Cleaning Frequency:** Establish a routine cleaning schedule to ensure hygienic operation and prevent contamination.
- **Safe Handling:** Avoid using harsh chemicals or abrasive cleaning tools that could damage the dispenser's surfaces.

Disposal and Replacement:

- **Safe Disposal:** If the water dispenser is no longer usable, dispose of it responsibly following local guidelines for electronic waste.
- **Authorized Replacement Parts:** Use only manufacturer-approved parts for repairs or replacements to ensure safety and maintain warranty validity.

Initial Setup

Disposal and Replacement:

1. **Check for External Damage:** Inspect the exterior of the packaging for signs of dents, tears, or punctures.
2. **Open the Box Carefully:** Use scissors or a box cutter to carefully slice through the tape or seals on the box.
3. **Check for Damage:** Once the box is open, inspect the machine for any visible damage.
4. **If Damaged, Contact Manufacturer:** If you find damage, contact the manufacturer immediately with photos of the damage.

Unboxing:

1. **Lift the Machine:** With assistance, carefully lift the machine out of the packaging.
2. **Remove Packaging Materials:** Remove foam inserts, plastic coverings, and any protective materials from the inside and outside of the equipment.

Placement:

1. **Stable Surface:** Place the machine on a stable surface near an electrical outlet.
2. **Climate Control:** Position the machine in a climate-controlled room to extend its lifespan.
3. **Leveling:** Ensure the machine is level for uniform beverage cooling.

Installation

Water Line Installation:

Note: Water connection installation must be completed by a licensed and insured plumber or food service technician.

1. **Ensure Machine is Unplugged:** Always disconnect power before installing water lines.
2. **Connect to Filter:** Attach the water line to an external filter with a flow rate of at least **1 GPM**.
3. **Install Water Line:** Connect the filtered water line to the port labeled **H2O IN** using $\frac{1}{4}$ " potable water tubing.
4. **Use Pressure Reducer:** Water pressure must be between **29–51 PSI**. Install a pressure reducer.
5. **Check for Leaks:** Inspect all connections before proceeding.

CO2 Line Installation:

1. **Use Food-Grade CO2:** Connect only food-grade CO2 cylinders equipped with a proper pressure regulator.
2. **Attach CO2 Line:** Connect the regulator output to the port labeled **CO2 IN** on the back of the machine.
3. **Do Not Open Regulator Yet:** Ensure water lines are purged before opening the regulator.

Electrical Installation:

1. **Confirm Voltage:** Ensure the operating voltage matches the machine's requirements.
2. **Direct Connection:** Plug the machine directly into a grounded outlet. **Do not** use extension cords.
3. **Power On:** Turn the power switch on the back of the unit to the **ON** position.

Purging the Machine:

1. **Purge Water Lines:** Press and hold each dispensing button until water runs free of air. Discard this water.
2. **Purge CO2:** Slowly turn the CO2 regulator until the output reads **50–58 PSI**. Purge the sparkling water dispenser until it flows consistently. Discard the water.

Cleaning

Preparation:

1. **Replace Filter:** Change the water filter before cleaning.
2. **Power Off:** Turn off the machine using the power switch.
3. **Wear Gloves:** Use gloves to maintain hygiene and protect your hands.

Cleaning:

1. **External Surfaces:** Wipe down the machine, drip tray, and dispensing nozzle.
2. **Non-Electrical Parts:**
 - **Warm Water and Soap:** Wash removable parts using warm water and mild dish soap.
 - **Non-Abrasive Sponge:** Use a soft sponge to avoid scratching surfaces.
 - **Brush Hidden Areas:** Use a soft-bristled brush for cleaning hard to reach areas, valves, and mixing blades.
3. **Avoid Bleach:** Use non-chlorine, food-safe cleaners for stainless steel. Use citric acid cleaners for limescale buildup.
4. **Sanitize:** Apply a food-grade sanitizer to all parts that come into contact with beverages.

Drying and Inspection:

1. **Air Dry:** Allow all parts to air dry completely in a ventilated area.
2. **Inspect Components:** Ensure all parts are clean and dry before reassembling.
3. **Reassemble:** Replace components like the drip tray.

Operation

Start-up Procedure:

1. **Plug In the Machine:** Ensure all controls are in the OFF position before connecting to power.
2. **Power On:** Use the power switch on the back to turn on the machine.
3. **Run a Test Cycle:** Dispense a small amount of water to confirm the system is clean and operational. Discard the test water.
4. **Adjust Temperature:** Use a flathead screwdriver to set the temperature between 42–50°F using the dial on the center-right back of the unit.
5. **Chilling:** Allow up to 1 hour for the unit to reach optimal cooling temperature.

Storage:

1. **Clean Before Storing:** Follow cleaning procedures before storage.
2. **Store Upright:** Keep the machine upright and covered to maintain usability.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, ensuring beverage quality and maintaining the machine's performance.

1. Turn off the machine and disconnect it from the power source.
2. Use a damp cloth to wipe down all exterior surfaces, including taps, levers, and drip trays.
3. Dry all wiped areas thoroughly with a clean, dry towel to prevent moisture buildup.
4. Turn on the machine to allow the beverages to re-chill after cleaning.

Weekly Vacuum

Purpose: To prevent dust and debris from clogging air inlets, ensuring proper ventilation and preventing overheating.

1. Turn off the machine and disconnect it from the power source.
2. Use a vacuum nozzle to remove debris from all vents.
3. Turn on the machine to allow the beverages to re-chill after cleaning.

Monthly Checks

Inspect for Wear

Purpose: To identify and address signs of wear, tear, or damage, maintaining the machine's operational efficiency.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for discoloration, burn marks, cuts, and other signs of wear.
3. Examine all seals, gaskets, and hoses for wear or leakage.
4. Check electrical cords and plug points for integrity.
5. Ensure taps, levers, and manual components operate correctly.
6. Consider using a maintenance kit to replace worn parts for consistent cooling performance.
7. If issues are detected, consult the troubleshooting section or a service provider for assistance.

Yearly Filter Change

Purpose: To maintain optimal water filtration and prevent overheating due to clogged filters.

1. Change the filter when it reaches maximum capacity or after one year, whichever comes first.
2. Turn off the water supply if required.
3. Remove the old filter.
4. Install a new filter rated at 1 GPM flow rate or higher.
5. Turn the water supply back on.

Professional Servicing Annual Maintenance

Purpose: To ensure specialized features, including electrical components and temperature controls, operate effectively.

1. Schedule an annual maintenance appointment with a certified cold beverage equipment technician.
2. The technician will inspect electrical components, plumbing connections, and refrigeration units.
3. Calibration tests will be performed to optimize temperature and carbonation levels.
4. Worn or damaged parts will be replaced as needed.
5. Request a detailed service report for warranty claims and future reference.

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.