

Bistro Touch

NEWCO

ENTERPRISES, INC.



Operating Instruction Manual

Model B-10-TCH

1-800-325-7867

3650 NEW TOWN BLVD ST. CHARLES MO 63301

WWW.NEWCOCOFFEE.COM

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Warning Labels

**NOTICE: Read and follow all notices posted on this machine.
Do not damage or destroy these notices as they are for your
protection**



**THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY
WITH THE BASIC PLUMBING CODE OF THE BUILDING
OFFICIALS AND CODE ADMINISTRATORS INTER-
NATIONAL, INC. (BOCA) AND THE FOOD SERVICE
SANITATION MANUAL OF THE FOOD AND DRUG
ADMINISTRATION (FDA).**


! WARNING

- DO NOT OVERLOAD CIRCUIT.
- ALWAYS ELECTRICALLY GROUND THE CHASSIS OR ADAPTOR PLUG.
- DO NOT DEFORM PLUG OR CORD.
- FOLLOW NATIONAL AND LOCAL ELECTRICAL CODES.
- KEEP COMBUSTIBLES AWAY.

**FAILURE TO COMPLY RISKS EQUIPMENT
DAMAGE, FIRE OR SHOCK HAZARD.**

**READ THE ENTIRE OPERATING
MANUAL BEFORE USING THIS PRODUCT**


MANUFACTURED BY:
NEWCO ENTERPRISES INC.
ST. CHARLES, MO 63301

MFG. DATE: 12/31/99 **CB**  **LISTED**


120	VOLTS A.C.	14.2	AMP	1700	WATTS
1	PHASE	3	WIRE	60	HERTZ

Product Patents & Patent Information

SERIAL NO. FK00000000


FK00000000

MODEL CX-2


CX-2

Introduction & Newco Product Warranty

INTRODUCTION

This machine is intended to brew a 6-20 ounce single serving of coffee and / or powdered hot drinks into a cup. This machine will also dispense hot water for allied beverage use. It is intended for indoor use only on a sturdy counter or shelf.

WARRANTY

Newco warrants equipment manufactured by it for 1 year parts and labor.

These warranty periods run from the date of sale Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to PO Box 852, Saint Charles, MO 63302; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

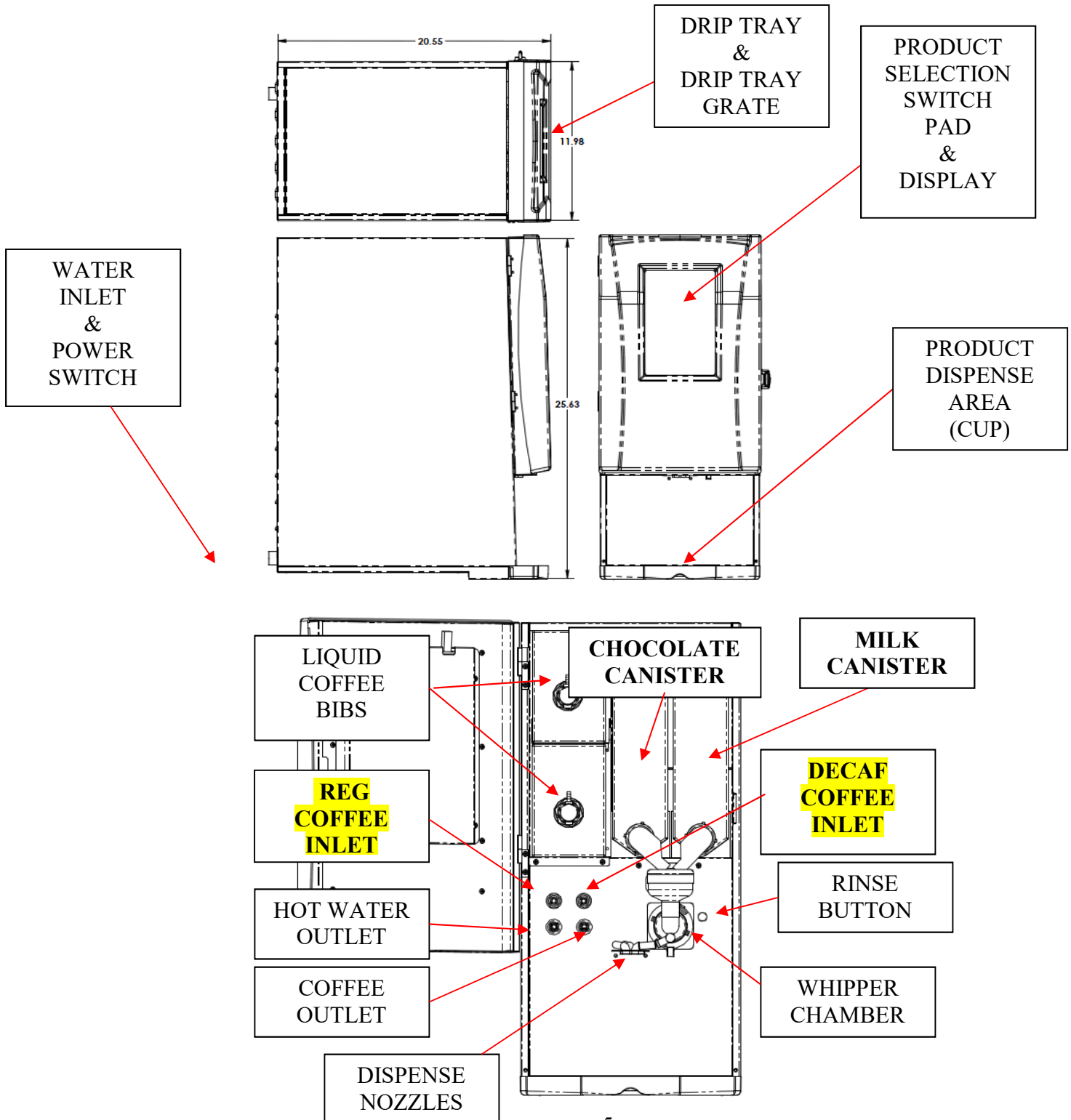
If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

Machine Dimensions & Specifications

120 VAC-1600W HEATER-15A USA POWER SUPPLY
120 VAC-1400W HEATER-15A CANADIAN POWER SUPPLY
1/2 GALLON TANK
6-20 OZ CUP SIZE
TEMPERATURE RANGE 140-205F



Machine Features

- **NO CALIBRATION NEEDED-PLUG & PLAY**
- **TOUCH SCREEN OPERATION**
- **CUSTOMIZED LOGO SCREEN**
- **DECAF BUTTON SWITCHES TO DECAF BIB**
- **WHIPPER RINSE BUTTON**
- **AUTOMATIC POWDER LEVEL RESET**
- **PRE-PROGRAMMED DRINK RECIPES**
- **6-8-10-12-16-20 OUNCE DRINK CHOICES**
- **CUP SELECTION MENU**
- **INDEPENDENT POWDER HOPPER COUNTDOWN & RESET**
- **CUSTOM CALL FOR SERVICE NUMBER**
- **POWER SAVE & POWER DOWN OPTION**
- **WATER FILTER MONITORING OPTIONS**
- **PUSH & HOLD HOT WATER BUTTON**
- **DUMP VALVE DELIVERY FOR POWDERS**
- **4 LB HOPPER SIZE**
- **SEMI-AUTOMATIC CLEANING CYCLE**

THE MACHINE IS CONFIGURED AND READY TO DISPENSE 10-OUNCE DRINKS BY DEFAULT. TO CHANGE RECIPES SEE PROGRAMMING SECTION, MACHINE SET-UP.

Plumbing Connections

Plumber's Installation Instructions

CAUTION: Disconnect Power to machine before proceeding with plumbing installation.

- 1) Attach water line to water filter, rear of machine.
- 2) Flush water line before installing machine. Machine should be connected to COLD WATER LINE ONLY.
- 3) Water pressure should be at least 40 lbs. For less than a 25 ft run, use 1/4" copper tubing and connect to 1/2" or larger water line. For longer runs, use 3/8" copper tubing & connect to 1/2" or larger water line and provide an adapter fitting for connection to the brewer. **A dedicated water line is necessary for this machine. Minimum flow rate is 1GPM.**
- 4) If installed with saddle valve, the valve should have a minimum of 1/8" porthole for up to 25 ft run, and 5/16" porthole for over 25 ft runs.
- 5) **Manufacturer recommends connecting to copper tubing.**

Electrical Hook-Up

WARNING

The Machine must be disconnected from the power source until specified in Installation Instructions.

Determine the available on-site electrical requirements

Refer to Data Plate on the Machine, and local/national electrical codes to determine circuit requirements.

CAUTION – Improper electrical installation will damage electronic components.

Installation Instructions

WARNING: - Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the nameplate serial tag.

Machine must be on a flat and level surface. Plug or wire in machine to appropriate voltage as noted on the brewer serial tag. Serial tag is located on inside of machine.

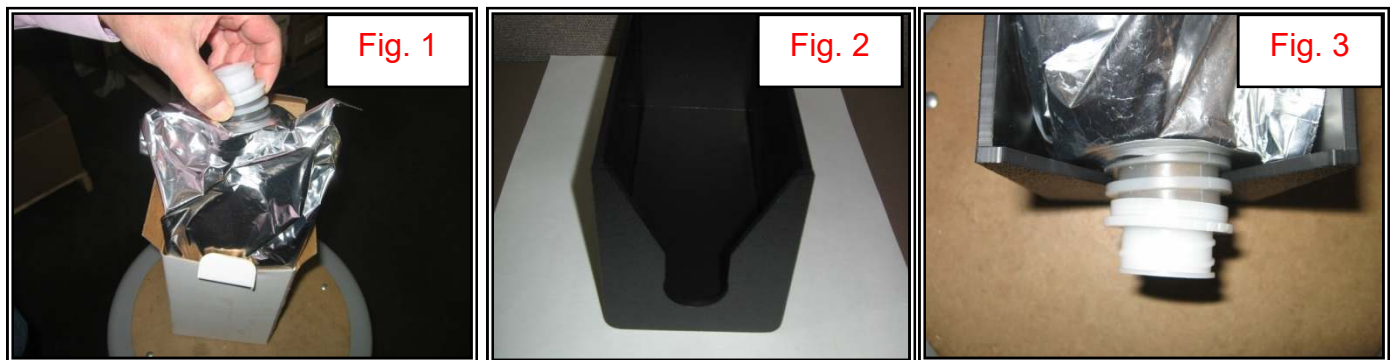
Brew water temperature is factory set at 202o F (94.4o C) Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.		
Altitude (Feet)	Boiling point of water o F o C	Recommended water temperature o F o C
-1000	213.8 101.0	200 93.3
-500	212.9 100.5	200 93.3
0	212.0 100.0	200 93.3
500	211.1 99.5	200 93.3
1000	210.2 99.0	200 93.3
1500	209.3 98.5	200 93.3
2000	208.4 98.0	200 93.3
2500	207.4 97.4	200 93.3
3000	206.5 96.9	199 92.8
3500	205.6 96.4	198 92.2
4000	204.7 95.9	197 91.7
4500	203.8 95.4	196 91.1
5000	202.9 94.9	195 90.6
5500	201.9 94.4	195 90.6
6000	201.0 93.9	194 90.0
6500	200.1 93.4	193 89.4
7000	199.2 92.9	192 88.9
7500	198.3 92.4	191 88.3
8000	197.4 91.9	190 87.8
8500	196.5 91.4	189 87.2
9000	195.5 90.8	188 86.7
9500	194.6 90.3	187 86.1
10000	193.7 89.8	186 85.6

Set up instructions for Bistro 10-Touch Machine

Fill and install ingredient hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location.

Rotate dispense nozzles down into whipper bowl.

Product Installation Procedure



- Open product box and remove the BIB product. Place in Coffee BIB Tray, Fig. 2, (Newco PN 121929) as shown in Fig. 3.

Product Installation Procedure Cont'd



- Remove the plastic insert from the BIB fitment as shown in **Figure 4**.



- Using finger and thumb only to prevent over-tightening, thread the BIB connector on to the BIB fitment until seated as shown in **Figure 5**.

Product Installation Procedure Cont'd



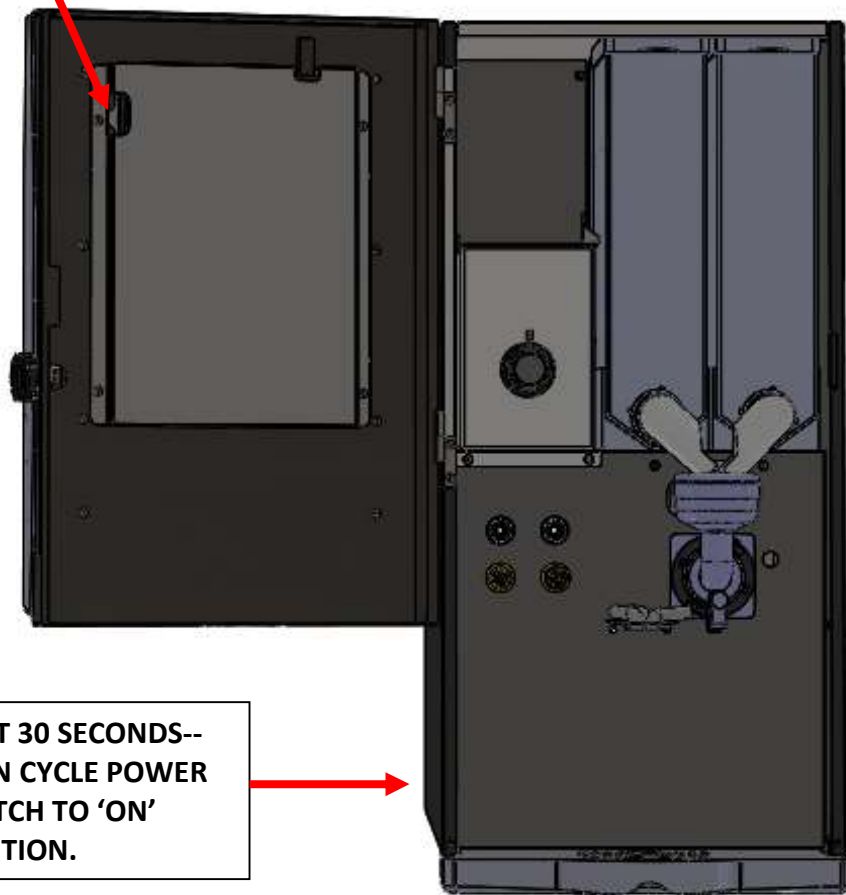
- Place the product in the storage compartment as shown in **Figure 6**.



- Position the tubing as shown in **Figure 7-repeat for 2nd BIB- NOTE COFFEE BIB IS LH CONNECTOR AND DECAF BIB IS RH CONNECTOR SEE PAGE 5**

Touch Screen Startup Instructions

1. OPEN DOOR, PRESS AND HOLD ON/OFF BUTTON FOR 10 SECONDS. RELEASE BUTTON WHEN DISPLAY SHOWS STARTUP SCREEN

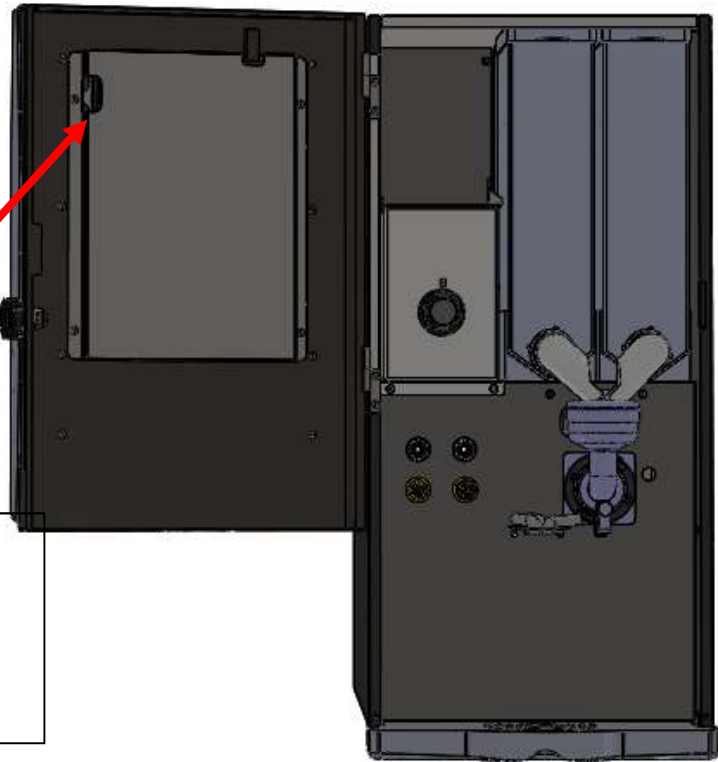


2. WAIT 30 SECONDS-- THEN CYCLE POWER SWITCH TO 'ON' POSITION.

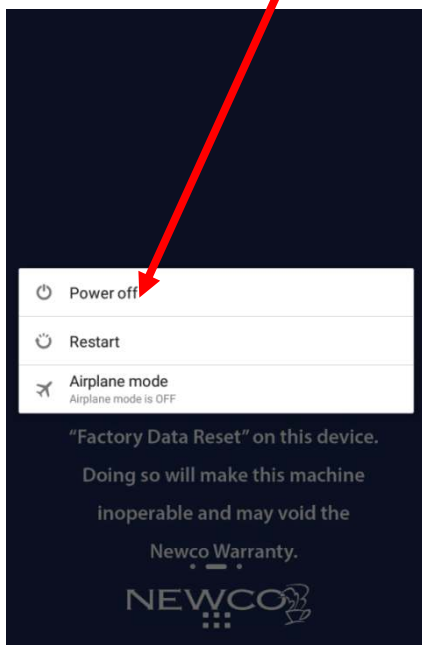
NOTE: THIS MACHINE IS DESIGNED TO BE RUN WITH POWER CYCLED ON AT ALL TIMES. REFER TO THE STARTUP AND POWER DOWN INSTRUCTIONS BELOW AND ALSO ATTACHED TO THE INSIDE OF THE CABINET DOOR FOR SHUTTING DOWN THE TOUCH SCREEN DISPLAY WHEN THE MACHINE IS NOT IN USE.

Touch Screen Shutdown Instructions

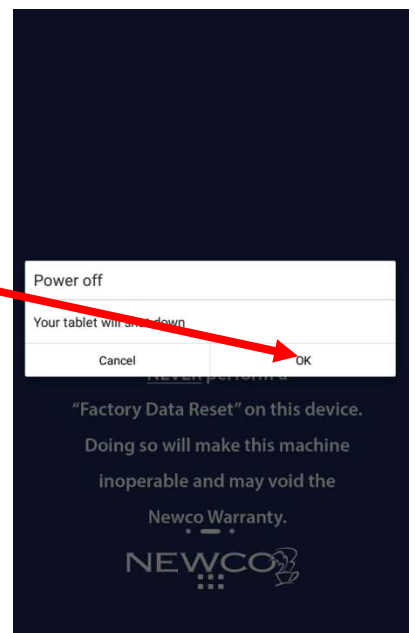
When storing machine, or if loss of power occurs, the tablet should be shutdown using the following procedure:



1. OPEN DOOR, PRESS AND HOLD ON/OFF BUTTON FOR 10 SECONDS—RELEASE WHEN DISPLAY CHANGES TO POWER DOWN OPTIONS



2. CONFIRM SHUT DOWN

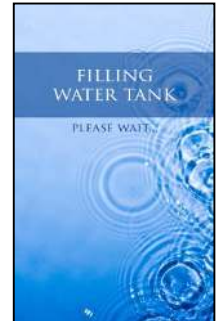


Machine Startup Instructions

Fill and install 4lb hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location. Rotate dispense nozzles down into whipper bowl.

NOTE: TABLET MUST BE POWERED ON PRIOR TO CYCLING POWER TO THE MACHINE

Insure that there is a proper water supply connected to the machine and water is turned on. Insure that the machine is plugged into a proper power outlet and there is power supplied to the machine. Turn machine power switch on, machine should start filling, will shut off when full. The Touch Screen Display will indicate when the machine is filling.



Heater will turn on when water in tank is at probe level and will display Heating: Please Wait. The heating process can take 10-15 minutes before the machine is ready to brew.



When machine temperature reaches brew temp, display will change to the Drink Instruction Screen. The machine is now ready for operation.



Touching the Splash Screen will bring up the Drink Selection Menu

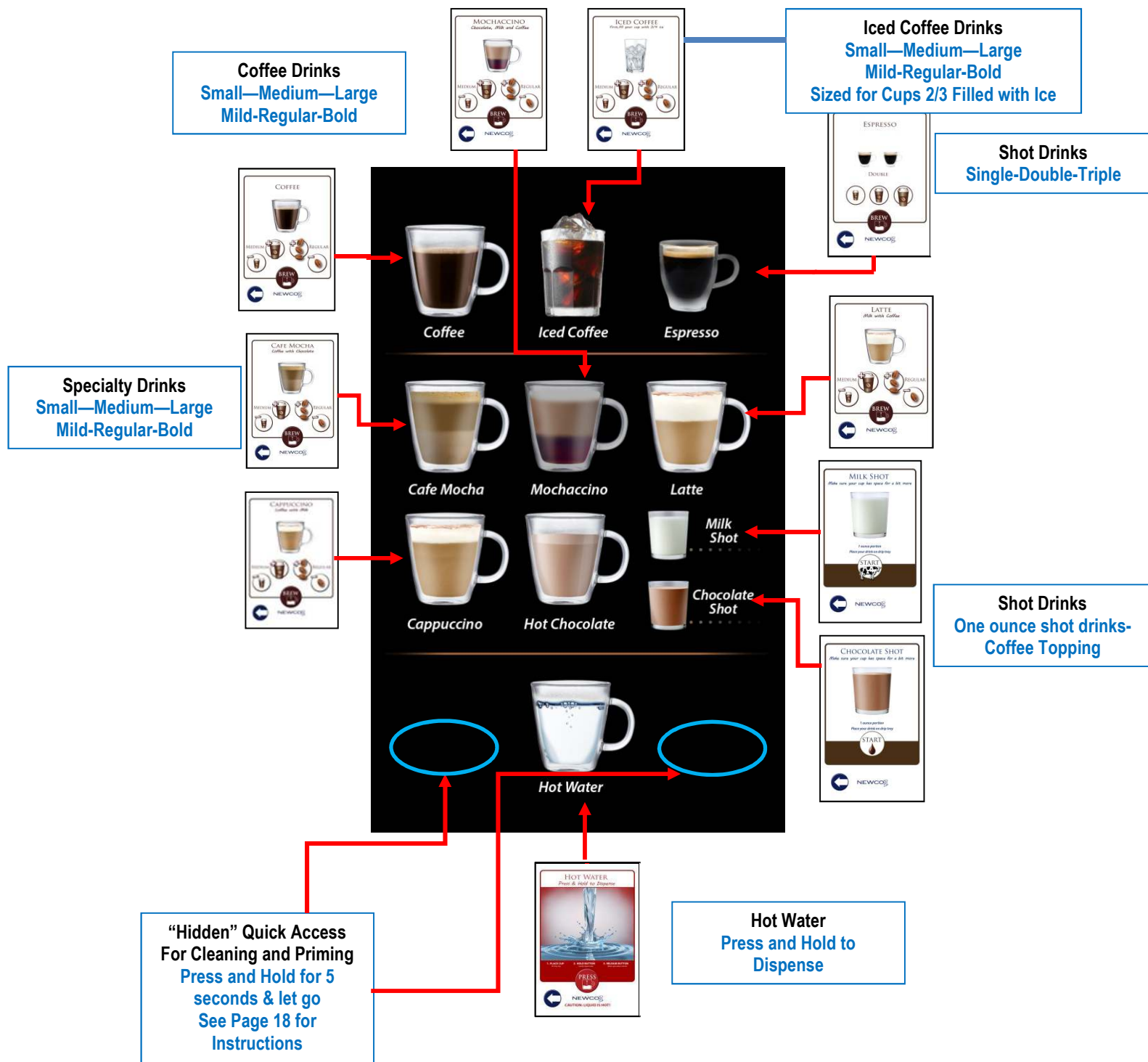
Place an empty cup in the brewing area, open the powdered hopper door, and depress the “Rinse” button next to the whipper bowl until the water runs clear



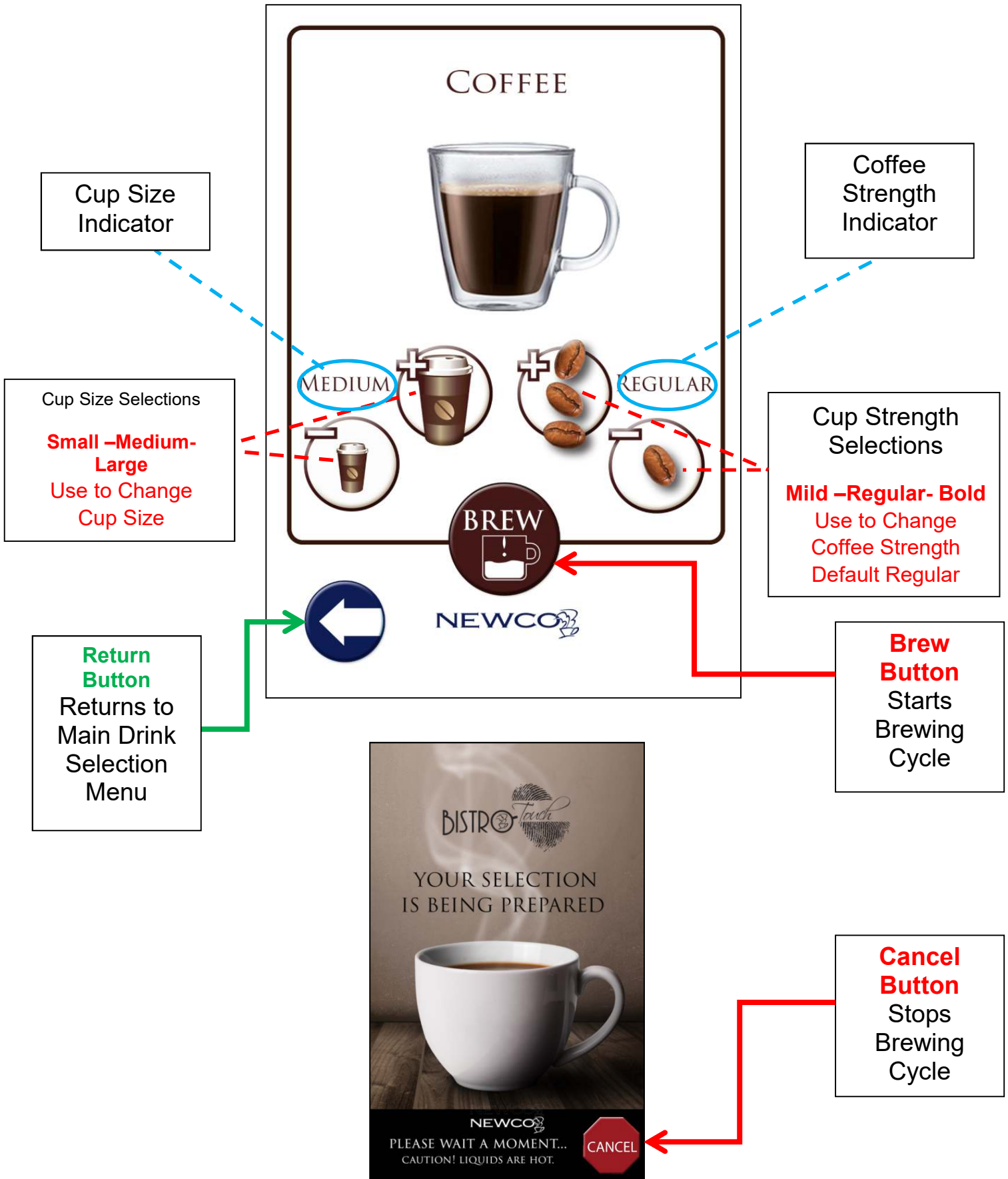
Brewing Drinks

To dispense a drink, place a cup under the dispense area, press a brew selection, choose a cup size and press “Brew” button. (see page 16)

Once a selection is made a Submenu for Drink Settings will appear-see page 16



Drink Submenu



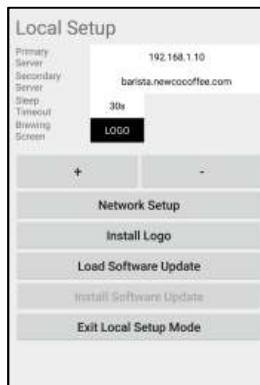
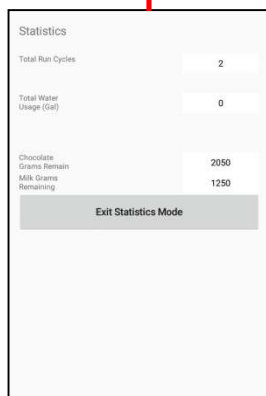
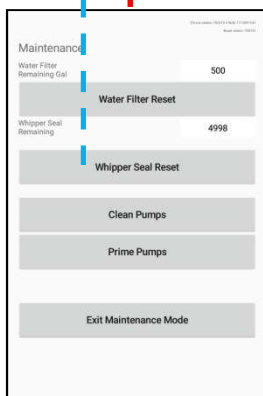
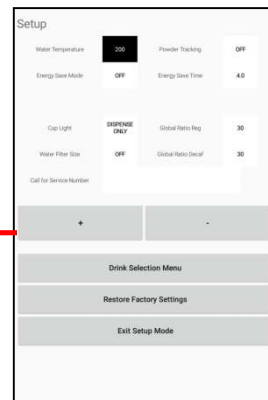
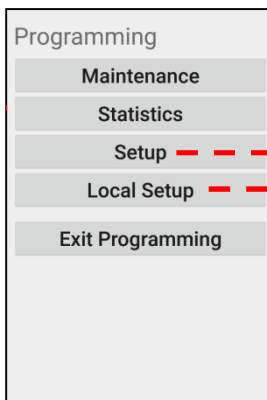
Programming Instructions

**REPLACEMENT
WHIPPER SEAL
PN 781566
SEE PAGE 26**



**TAP 3 TIMES ON CENTER
OF BAR TO ENTER
PROGRAMMING MODE
IF A BREWING ICON IS
ACCIDENTLY TOUCHED
USE THE RETURN
ARROW TO TRY AGAIN**

Screen will change to Program Menu Screen:



Water Filter Remaining Gal **Not shown if not filter tracking is not enabled***
Shows water filter gallons left before filter change*
Water filter Reset
Select this after changing filters to reset water filter countdown*
Whipper Seal Remaining
Powdered drink cycles remaining before changing the Whipper Seal
Whipper Seal Reset
Reset count after changing Whipper Seal
Clean Pumps
Access Pump
Cleaning Menu**
Prime Pumps
Access Pump
Priming Menu **See Page 18**
Exit Maintenance Mode

Total run cycles
Total drinks dispensed
Total Water Usage
Total Gallons of water dispensed*
Chocolate Grams
Chocolate grams remaining in Hopper**
Milk Grams Remain
Milk grams remaining in Hopper**
****NOT SHOWN IF POWDER TRACKING IS DISABLED**
Exit Statistics Mode

Primary Newco Server
(Future Use)
Secondary Server
(Future Use)
Sleep Timeout
Time brewer will stay awake before entering sleep screen
Brewing Screen
Toggles between Slates or Display Installed Logo Screen
Default is Slates
Install Logo & Load Software Update ***See Page 21**
Network Setup ***See Page 21 Instruction #2**
Exit Local Setup Mode

Water Temperature
Adjust Temperature 140 – 205 Deg F
Default 180

Powder Tracking
Turns Choc and Milk Powder Tracking On-Off
Default is "Off"

Energy Save Mode
Turns on Tank Temperature Energy Savings Mode
OFF, SEMI (Lowers tank temp), FULL (Turns Tank Off)
Default is OFF

Energy Save Time
Timer from last dispense till Energy Save kicks in

Cup Light
Turns on dispense Light in Cup Area
OFF, Dispense Only, Always On
Default is Dispense Only

Global Ratio (Reg & Decaf)
Sets Coffee to Water ratio across all recipes
Separate Adjustment for Coffee and Decaf
45:1 to 25:1 Defaults are both 30:1

Water Filter Size
Turns Water Filter tracking On or Off
OFF, 500-3000 Gallons
Default is Off

Call For Service #
Space to enter Contact Info that will be shown on "Call for Service" Screens

Drink Selection Menu-See page 18
Restore Factory Settings
Reset Machine to Factory Defaults
Exit Setup Mode

Programming-Cont'd.

Drink Selection Menu

Drink Selection Menu

Small Cup Config	8 oz	Mild Drink Enabled	ON
Medium Cup Config	10 oz	Regular Drink Enabled	ON
Large Cup Config	12 oz	Bold Drink Enabled	ON
Iced Coffee Enabled	ON	Default Cup Size	MED

+ -

Exit Drink Selection Menu

Drink Selection Menu

Ability to turn Drink Selections and/or Cup Sizes On or Off

Cup Size Choices are 6-8-10-12-16-20 Ounces or OFF
 Drink Strengths are Mild-Regular-Bold
 Iced Drinks can be turned Off or On

Default Cup size

Determines which cup size will Dispense by Default

Exit Drink Selection Mode

Pump Cleaning and Priming



Maintenance

Water Filter Remaining Gal 500

Water Filter Reset

Whipper Seal Remaining 4998

Whipper Seal Reset

Clean Pumps

Prime Pumps

Exit Maintenance Mode

Access from Maintenance Menu

Selecting these Menu Choices will also Enable the Cleaning and Priming Menu

Cleaning and Priming

Connect cleaning solution to BIB connector (Coffee or Decaf).

Clean Coffee Pump

Clean Decaf Pump

Start Cycle

Stop Cycle

Prime Coffee Pump

Prime Decaf Pump

Exit Cleaning and Priming

Cleaning and Priming Menu

This Menu Enables the Coffee Lines to be Cleaned and Sanitized then Re-Primed
 Follow Instructions at top of Menu. Refer to Page 27

“Hidden” Quick Access For Cleaning and Priming
 Press and Hold for 5 Seconds & let go – Quick Access Buttons will Appear
 Selecting Either Button Enables Cleaning and

Programming-Cont'd

SECONDARY PROGRAMMING MODE (SERVICE MENU) RECIPES AND CALIBRATION



**TAP 3 TIMES ON CENTER OF TOP BAR
THEN TAP 3 TIMES ON CENTER OF
BOTTOM BAR
TO ENTER SECONDARY
PROGRAMMING MODE**

**IF A BREWING ICON IS ACCIDENTLY
TOUCHED USE THE RETURN ARROW
TO TRY AGAIN**

CALIBRATION

RECIPE ENTRY-SEE NEXT PAGE

Calibration

Choc Auger Cal Grams	50	Water Cal Oz	10.0
Milk Auger Cal Grams	50	Mixing Bowl Cal Oz	10.0

+ - Start Cal Cycle

Exit Calibration Mode

Programming

- Maintenance
- Statistics
- Setup
- Calibration
- Recipe Entry
- Local Setup
- Exit Programming

Recipe Entry

Recipe Name		Mochaccino Box Sgl	
Recipe Number	16	Recipe Type	5
Pan Pretime	25	Water Vol	15
Coffee Dose		Pump Strength	80
Mixing Bowl Vol	30		
Choc Grams/Oz	51	Milk Grams/Oz	43

+ -

Save Recipe Exit Recipe Entry

Calibration

Choc Auger Cal Grams	50	Water Cal Oz	10.0
Milk Auger Cal Grams	50	Mixing Bowl Cal Oz	10.0

+ - Running - Press to Cancel

Exit Calibration Mode

Choc Auger Cal-- remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the "Choc Auger Grams" value selected press "Start Cal Cycle" button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

Water (for Coffee) Cal--, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the "Water Cal oz" value selected press "Start Cal Cycle" button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

Milk Cal-- remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, and with the "Milk Auger Grams" value selected press "Start Cal Cycle" button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

Mix Bowl Cal--, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the "Mixing Bowl Cal oz" value selected press "start Cal Cycle" button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

Programming-Cont'd

**SCROLL THROUGH
RECIPES BY
SELECTING RECIPE
NUMBER AS SHOWN
THEN USE PLUS
AND MINUS (+ -)
BUTTONS TO
SCROLL UP AND
DOWN**

**CHANGE RECIPE
VALUES BY VALUE
IN RECIPE FIELD
THEN USE PLUS
AND MINUS (+ -)
BUTTONS TO
SCROLL UP AND
DOWN**

Recipe Entry

Recipe Name	Mochaccino 8oz Sgl		
Recipe Number	96	Recipe Type	5
Peri Pretime	25	Water Vol	15
Free Delay		Pump Strength	80
Mixing Bowl Vol	30		
Choc Gms/Oz	51	Milk Gms/Oz	43

**Note: Changing the
values in these
recipes can result
in changes in cup
volume and taste
profile and should
be performed by
authorized
personnel only.**

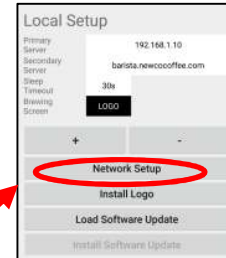
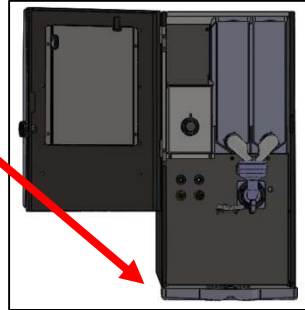
**SAVE RECIPE
CHANGES BEFORE
EXITING RECIPE
ENTRY MODE
VALUES WILL NOT
UPDATE UNTIL
RECIPE IS SAVED**

Recipe List

0 Coffee 6oz Mild	27 Iced Coffee 12oz Mild	54 Cappuccino 6oz Sgl	81 Hot Cocoa 12oz Mild	108 Mochaccino 20oz Sgl
1 Coffee 6oz Reg	28 Iced Coffee 12oz Reg	55 Cappuccino 6oz Dbl	82 Hot Cocoa 12oz Reg	109 Mochaccino 20oz Dbl
2 Coffee 6oz Bold	29 Iced Coffee 12oz Bold	56 Cappuccino 6oz Tpl	83 Hot Cocoa 12oz Bold	110 Mochaccino 20oz Tpl
3 Coffee 8oz Mild	30 Iced Coffee 16oz Mild	57 Cappuccino 8oz Sgl	84 Hot Cocoa 16oz Mild	111 Cafe Mocha 6oz Mild
4 Coffee 8oz Reg	31 Iced Coffee 16oz Reg	58 Cappuccino 8oz Dbl	85 Hot Cocoa 16oz Reg	112 Cafe Mocha 6oz Reg
5 Coffee 8oz Bold	32 Iced Coffee 16oz Bold	59 Cappuccino 8oz Tpl	86 Hot Cocoa 16oz Bold	113 Cafe Mocha 6oz Bold
6 Coffee 10oz Mild	33 Iced Coffee 20oz Mild	60 Cappuccino 10oz Sgl	87 Hot Cocoa 20oz Mild	114 Cafe Mocha 8oz Mild
7 Coffee 10oz Reg	34 Iced Coffee 20oz Reg	61 Cappuccino 10oz Dbl	88 Hot Cocoa 20oz Reg	115 Cafe Mocha 8oz Reg
8 Coffee 12oz Bold	35 Iced Coffee 20oz Bold	62 Cappuccino 10oz Tpl	89 Hot Cocoa 20oz Bold	116 Cafe Mocha 8oz Bold
9 Coffee 12oz Mild	36 Latte 6oz Single	63 Cappuccino 12oz Sgl	90 Espresso Shot Single	117 Cafe Mocha 10oz Mild
10 Coffee 12oz Reg	37 Latte 6oz Double	64 Cappuccino 12oz Dbl	91 Espresso Shot Double	118 Cafe Mocha 10oz Reg
11 Coffee 12oz Bold	38 Latte 6oz Triple	65 Cappuccino 12oz Tpl	92 Espresso Shot Triple	119 Cafe Mocha 10oz Bld
12 Coffee 16oz Mild	39 Latte 8oz Single	66 Cappuccino 16oz Sgl	93 Mochaccino 6oz Sgl	120 Cafe Mocha 12oz Mild
13 Coffee 16oz Reg	40 Latte 8oz Double	67 Cappuccino 16oz Dbl	94 Mochaccino 6oz Dbl	121 Cafe Mocha 12oz Reg
14 Coffee 16oz Bold	41 Latte 8oz Triple	68 Cappuccino 16oz Tpl	95 Mochaccino 6oz Tpl	122 Cafe Mocha 12oz Bld
15 Coffee 20oz Mild	42 Latte 10oz Single	69 Cappuccino 20oz Sgl	96 Mochaccino 8oz Sgl	123 Cafe Mocha 16oz Mild
16 Coffee 20oz Reg	43 Latte 10oz Double	70 Cappuccino 20oz Dbl	97 Mochaccino 8oz Dbl	124 Cafe Mocha 16oz Reg
17 Coffee 20oz Bold	44 Latte 10oz Triple	71 Cappuccino 20oz Tpl	98 Mochaccino 8oz Tpl	125 Cafe Mocha 16oz Bld
18 Iced Coffee 6oz Mild	45 Latte 12oz Single	72 Hot Cocoa 6oz Mild	99 Mochaccino 10oz Sgl	126 Cafe Mocha 20oz Mild
19 Iced Coffee 6oz Reg	46 Latte 12oz Double	73 Hot Cocoa 6oz Reg	100 Mochaccino 10oz Dbl	127 Cafe Mocha 20oz Reg
20 Iced Coffee 6oz Bold	47 Latte 12oz Triple	74 Hot Cocoa 6oz Bold	101 Mochaccino 10oz Tpl	128 Cafe Mocha 20oz Bld
21 Iced Coffee 8oz Mild	48 Latte 16oz Single	75 Hot Cocoa 8oz Mild	102 Mochaccino 12oz Sgl	129 Shot of Chocolate
22 Iced Coffee 8oz Reg	49 Latte 16oz Double	76 Hot Cocoa 8oz Reg	103 Mochaccino 12oz Dbl	130 Shot of Milk
23 Iced Coffee 8oz Bold	50 Latte 16oz Triple	77 Hot Cocoa 8oz Bold	104 Mochaccino 12oz Tpl	
24 Iced Coffee 10oz Mild	51 Latte 20oz Single	78 Hot Cocoa 10oz Mild	105 Mochaccino 16oz Sgl	
25 Iced Coffee 10oz Reg	52 Latte 20oz Double	79 Hot Cocoa 10oz Reg	106 Mochaccino 16oz Dbl	
26 Iced Coffee 10oz Bold	53 Latte 20oz Triple	80 Hot Cocoa 10oz Bold	107 Mochaccino 16oz Tpl	

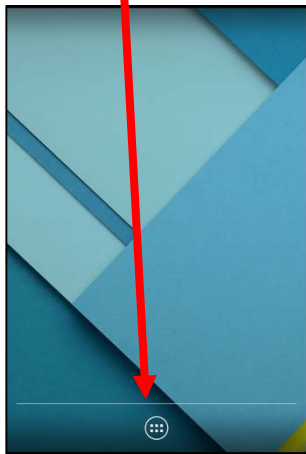
Custom Logo-Wifi Setup

TURN OFF POWER TO MACHINE USING SWITCH AT LOWER LEFT REAR OF MACHINE

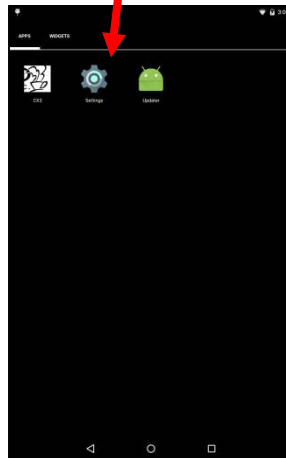


WIFI SETUP CAN ALSO BE ACCESSED FROM "Local Setup" MENU-UNDER "Network Setup" (pg. 17)

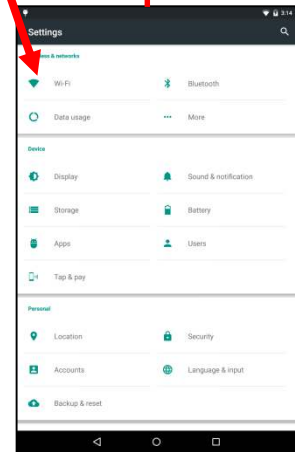
1. TOUCH TO ACCESS APPLICATION ICONS



2. PRESS "Settings" ICON TO ACCESS WIFI



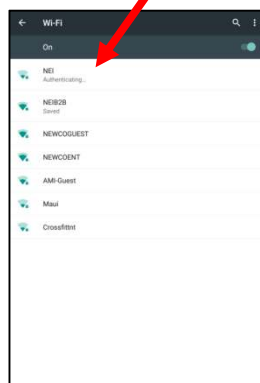
3. PRESS "Wifi" ICON TO ACCESS WIFI SETUP & CONNECT TO LOCAL WIFI NETWORK



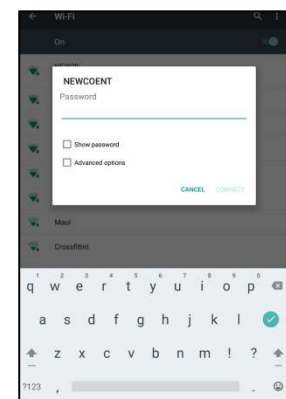
4. TURN "WI-FI" ON



5. SELECT "WI-FI" NETWORK



6. ENTER PASSWORD AND CONNECT



7. TURN ON POWER TO BISTRO-TOUCH MACHINE USING SWITCH AT REAR LEFT OF MACHINE

8. RETURN TO SELECTION SCREEN

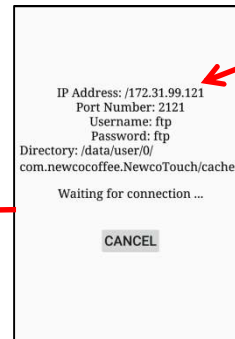
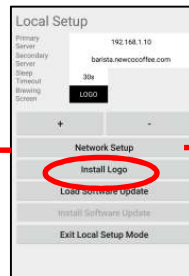


Install Custom Logo (Sleep Screen)

TAP 3 TIMES TO ENTER PROGRAMMING MODE --IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN

ANDROID VERSION)

THIS ADDRESS IS UNIQUE FOR EVERY MACHINE. NOTE THAT IT IS USED FOR THE HOST ADDRESS WHEN SETTING UP COMMUNICATION SITE



Install Logo Instructions-Custom Sleep Screen (Android Version)

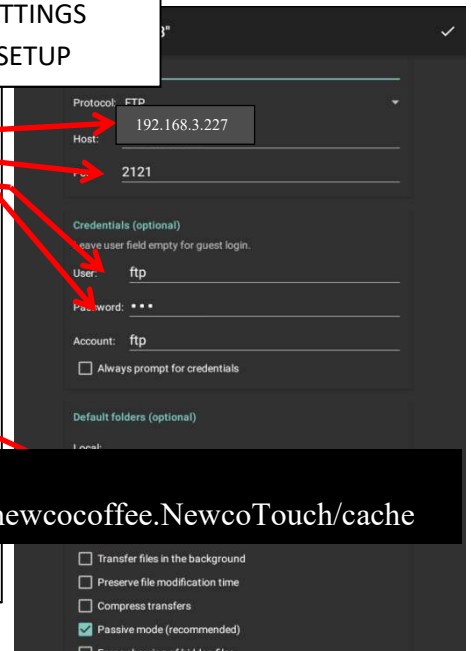
INSTALL "FTP EXPRESS" APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE CX-TOUCH. APPLICATION EXAMPLE SHOWN IS "FTP EXPRESS" FOR ANDROID. SETUP FTP CONNECTION AS SHOWN-COPY INFORMATION FROM CX-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE IP ADDRESS

1. OPEN THE APP AND COPY SETTINGS FROM BISTRO TOUCH-SAVE SETUP

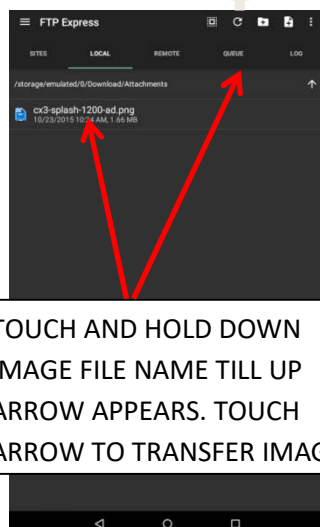
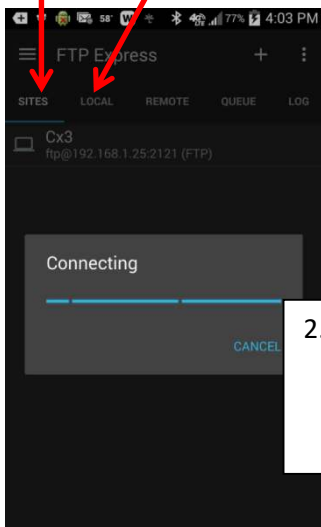
IP Address: /172.31.99.121
Port Number: 2121
Username: ftp
Password: ftp
Directory: /data/user/0/com.newcocooffee.NewcoTouch/cache
Waiting for connection ...

CANCEL

Remote:
/data/user/0/com.newcocooffee.NewcoTouch/cache

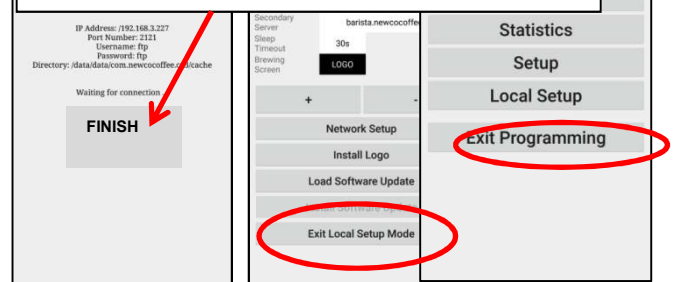


3. TOUCH SITE TO OPEN CONNECTION, SELECT "LOCAL" WHEN CONNECTED



2. TOUCH AND HOLD DOWN IMAGE FILE NAME TILL UP ARROW APPEARS. TOUCH ARROW TO TRANSFER IMAGE

4. BISTRO-TOUCH SCREEN WILL CHANGE TO FINISH. PRESS TO EXIT, THEN EXIT SETUP MENUS. TURN OFF WIFI, SEE PAGE 21 #4, TURN OFF



Install Logo Instructions-Custom Sleep Screen

(APPLE IOS VERSION)

INSTALL THE "ITRANSFER" APP ONTO A LOCAL PHONE OR TABLET.
CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE BISTRO-TOUCH.

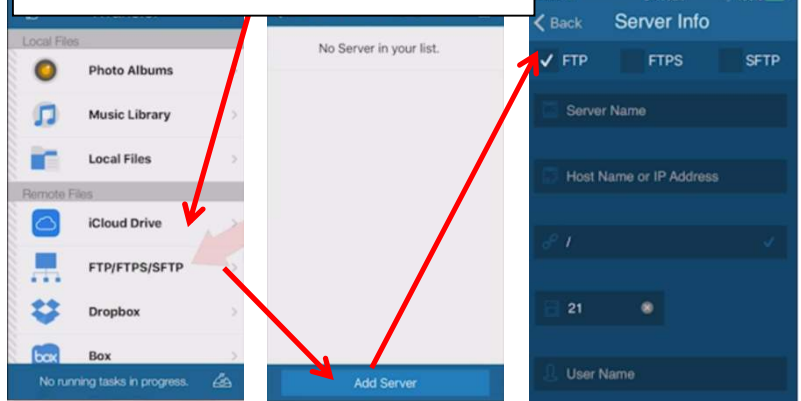
APPLICATION EXAMPLE SHOWN IS "ITRANSFER"

FOR I-PHONE/IOS/APPLE

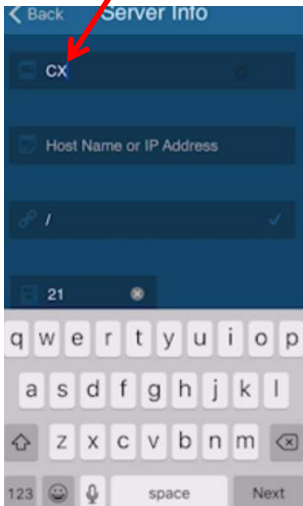
SETUP FTP CONNECTION AS SHOWN-
COPY HOST ADDRESS FROM BISTRO-TOUCH AS SHOWN ON SCREEN-NOTE-
EACH MACHINE HAS A UNIQUE ADDRESS

PASSWORD IS ftp

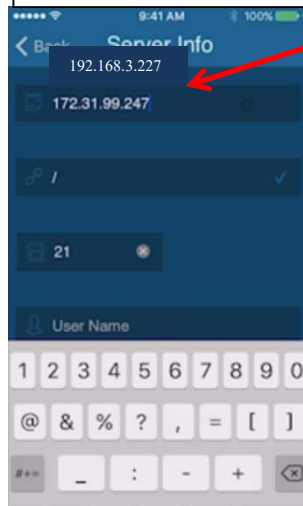
1. OPEN THE APP AND SLELCT FTP/FTPS/ SFTTH, ADD SERVER,



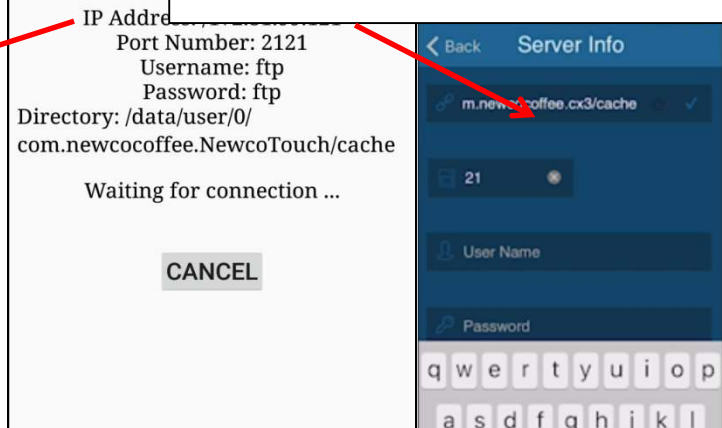
2. FOR SERVER NAME ENTER CX



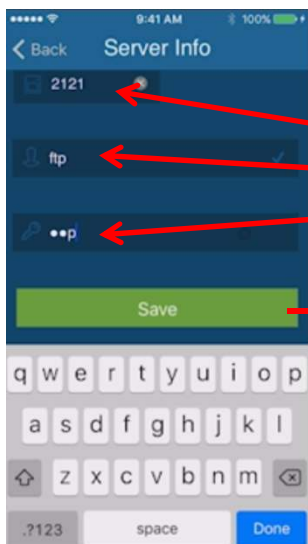
3. FOR HOST IP ADDRESS COPY IP ADDRESS INFO FROM BISTRO-TOUCH



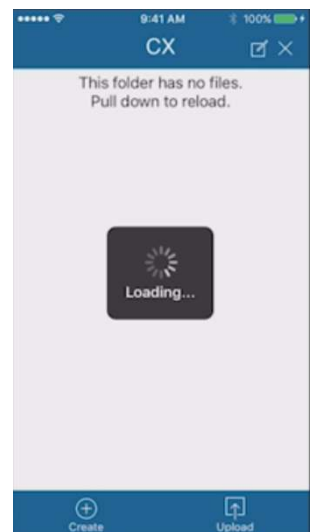
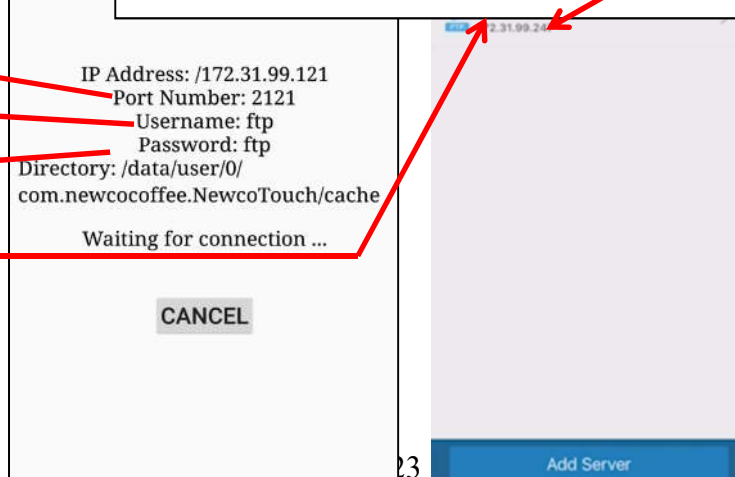
4. FOR REMOTE PATH INFO ENTER - /data/user/0/com.newcocooffee.NewcoTouch/cache



6. TAP SERVER CX TO CONNECT TO BISTRO-TOUCH MACHINE

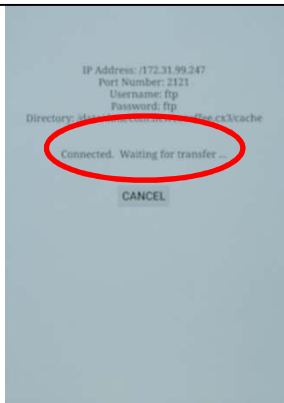


5. ENTER PORT 2121, USERNAME ftp, PASSWORD ftp THEN PRESS Save BAR-SERVER NAME IS NOW SHOWN AS CX

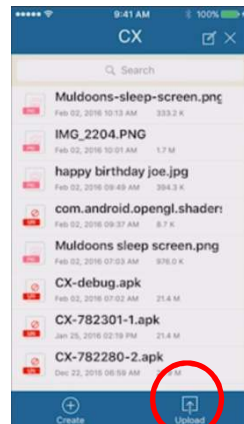


Install Logo Instructions-Custom Sleep Screen Cont'd

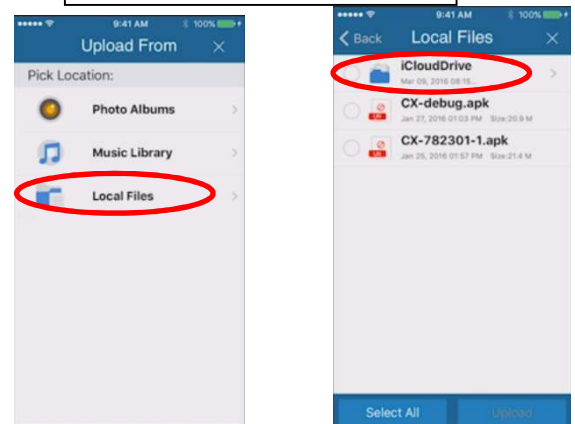
7. STATUS ON BISTRO-TOUCH MACHINE CHANGES TO Connected-Waiting for transfer



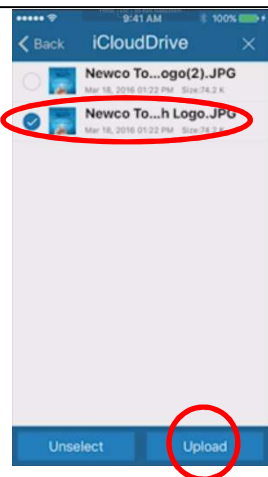
8. TO SELECT A FILE TO TRANSFER SELECT THE UPLOAD BUTTON



9. SELECT THE DIRECTORY WHERE THE IMAGE FILE TO BE TRANSFERRED RESIDES



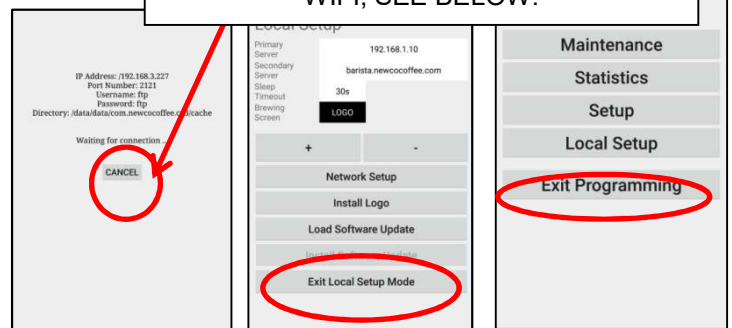
10. SELECT THE IMAGE TO BE TRANSFERRED THEN SELECT Upload



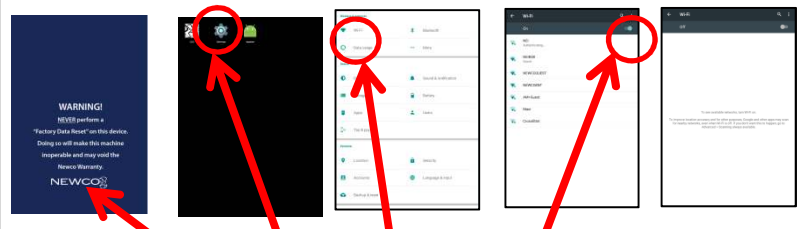
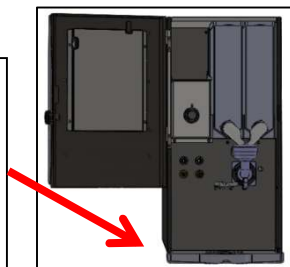
11. FILE WILL TRANSFER TO THE BISTRO-TOUCH MACHINE



12. SELECT FINISH TO COMPLETE TRANSFER, THEN EXIT FROM PROGRAMMING SCREENS. TURN OFF WIFI, SEE BELOW.



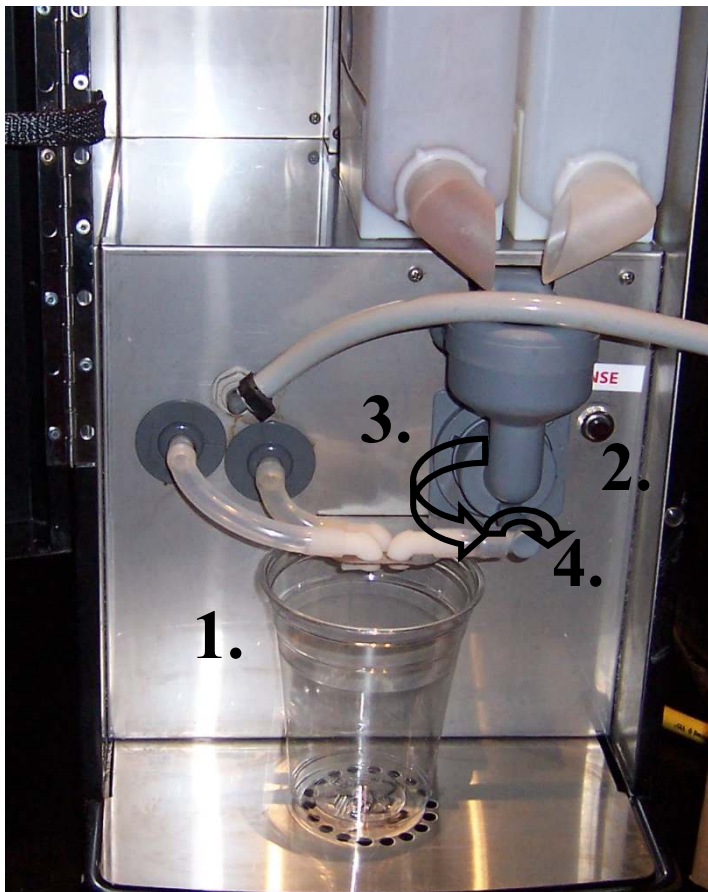
TURN OFF POWER TO BISTRO-TOUCH MACHINE USING SWITCH AT REAR RIGHT OF MACHINE



OPEN ICONS, SETTINGS, WIFI. TURN WIFI SWITCH OFF & THEN POWER DOWN TOUCHSCREEN—SEE INSTRUCTIONS ON PAGE 13. FOLLOW INSTRUCTIONS ON PAGE 12 TO TURN TOUCHSCREEN BACK ON.

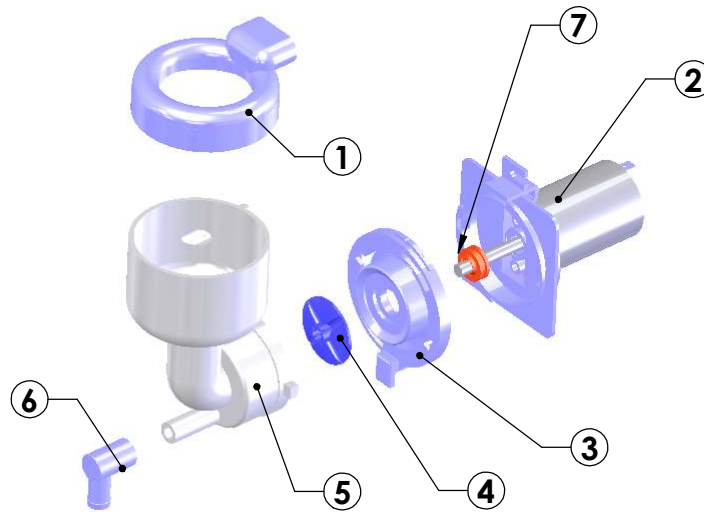
Daily Cleaning Instructions

1. Push and hold “Rinse” Button until water runs clear (Rinses Mixing bowl and Coffee Mix Chamber) Empty and remove cup
2. Rotate Tab on Whipper Base Counterclockwise to “Five O-Clock”
3. Pull and rotate Dispense Nozzle away from Whipper Bowl
4. Lift and remove Steam Cap from Whipper Bowl, Pull and Remove Whipper chamber from Base
5. Wash Steam Cap, Whipper Bowl and Whipper Blade in Warm Soapy Water
6. Remove Coffee, Milk & Chocolate Canisters & wipe Product Compartment with warm soapy water
7. Dry parts with a clean dry towel and re-assemble Whipper Chamber-Secure by turning tab clockwise on Whipper Base to “Six O-Clock”



Whipper Disassembly

1	767376 WHIPPER STEAM CAP
2	767195 WHIPPER MOTOR
3	767196 BASE, WHIPPER MOUNTING
4	767197 WHIPPER IMPELLER
5	767365 WHIPPER BOWL
6	767200 WHIPPER NOZZLE
7	781566 WHIPPER SEAL (REPLACE AFTER 2500 CYCLES)



Cleaning & Sanitizing Instructions



1. Remove product from storage area and disconnect BIB connectors as shown in **figures 1 & 2**.

Cleaning & Sanitizing Instructions-Cont'd



2. Place an empty container in the dispense area of the machine as shown in **figure 3**.

Cleaning & Sanitizing Instructions-Cont'd

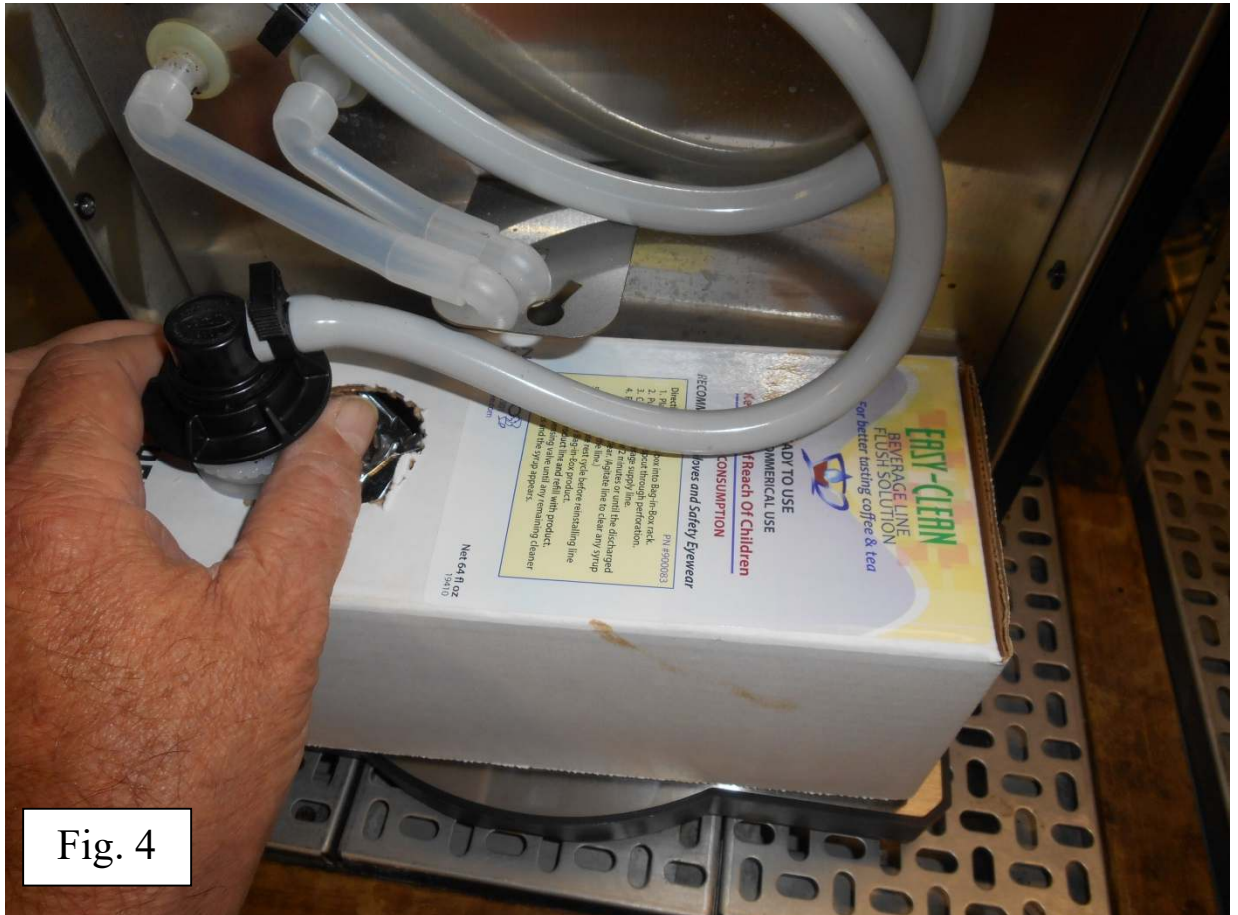



Fig. 4

1. Connect the cleaning solution to the BIB connector for Pump and connect cleaning BIB (PN 900083) as shown in **figure 4**.

Cleaning Instructions

1. Remove the product BIBs from the machine and connect a BIB of cleaning solution to the PUMP 1 (COFFEE) BIB connector as shown in figs. 1-4 pages 27-29.
2. Enter Cleaning and Priming Menu (Page 18)
3. Press the Clean Pumps button on the display panel to enter Cleaning Mode.
4. Display message will read “Connect Cleaning Solution to Bib Connector”.
5. Place an empty 12 oz cup in the dispense area. Press “Clean Coffee Pump” button to Start- Cleaning Cycle will start and finish automatically.
6. Cleaning cycle runs 2.5 minutes total: pump 45 sec., dwell 90 sec., & water 15 sec
7. When cleaning cycle ends, disconnect the BIB of cleaning solution from the Pump BIB connector and replace the coffee BIB with new product. The machine will automatically advance to the Prime Pumps mode.
8. To Prime: Press and hold the “Prime Coffee Pump” button until a steady stream of product flows from the dispense area into the vessel.
9. Change Cleaning solution to Pump 2 (DECAF) and repeat steps 3-8 to Clean, Clean and Prime Pump 2 (DECAF).
10. Exit to Home screen  when finished.
11. Discard the Contents of the 12 oz cup.

Weekly Sanitizing Instructions

1. Following daily cleaning instructions on page 27.
2. Remove the bag connector from the product box and disassemble or prop open the internal valve to allow free flow of product through the connector. NOTE: Cutting the mating fittings from an empty bag makes an excellent “free flowing” connector for this purpose.
3. Place the bag connector into a one-gallon (3.8 liter) container of warm soapy tap water 140°F (60°C).
4. Place an empty container under dispense tip and activate the corresponding button until the clean soapy water is dispensed from the dispense tip.
5. Repeat steps 3 and 4 with warm tap water 140°F (60°C) to rinse the soapy water from the pump tubing. Continue dispensing until the water is clear, and no soapy water is being dispensed.
6. Prepare 1 gallon (9.46L) of sanitizing solution by dissolving 1 tablespoon of household bleach into 1 gallon (9.46L) of 120°F (48.9°C) water to ensure 200 ppm of available chlorine.
7. Place the coffee connector in the sanitizing solution. Again, repeat steps 3 and 4 with the sanitizing solution, ensuring that the bag connector remains covered in sanitizer. Once sanitizing solution is being dispensed, stop dispensing and allow the solution to sit for 5 minutes.
8. Repeat step 5 to flush out the sanitizing solution from the pump tubing.
9. Remove the mating connector from the bag connector.
10. Reattach the bag connector to product BIB.
11. Activate the Coffee Mild button until coffee appears, then dispense 2 8- ounce cups of coffee and discard
12. Remove Whipper Components as shown on page 25
13. Soak Whipper Components in remaining unused sanitizer for 5 minutes, then rinse thoroughly and let air dry before re-installing.

Service Notes & Troubleshooting

Load Software Update

Future updates to the Touch Screen Software will be delivered via e-mail. Instructions for updating the firmware from a Smart Phone or Tablet will be included in the e-mail.



These error screens will display a servi

***Usually repairing a bad connection or replacing the indicated motor will remedy the problem.**

Display Reads	Possible Cause(s)	Remedies	Notes
Fill Timeout Error	Water shut off to Machine	Check Water Supply Shutoff	Initial fill time longer than 4 minutes
	Supply Line Blocked or too small	Repair or Replace as needed	Fill time Longer than 1 Minute
	Water Filter Restricted	Replace-Service Required	Water Probe has a 30 second Hysteresis cycle
	Inlet Solenoid valve Faulty	Replace-Service Required	
	Control Board Failure	Replace-Service Required	
Thermistor Error	Thermistor not plugged in	Make sure plug in housing is latched	Open or Shorted Thermistor
	Faulty Thermistor	Replacement	
	Control Board Failure	Replace-Service Required	
Heater Error	Faulty Thermistor	Replacement	4 Minute Continuous Heater Run
	Faulty Heater Element	Replace-Service Required	
	Control Board Failure	Replace-Service Required	

DRAINING THE HOT WATER TANK

THE DRAIN TUBE IS CONNECTED TO BLACK PLUG ON REAR LOWER PANEL OF MACHINE. TANK HOLDS APPROX 3/4 US GALLON.

THE HOT WATER TANK CAN BE DRAINED FROM THE REAR OF THE MACHINE – UNPLUG MACHINE FROM POWER SOURCE. **CAUTION-UNLESS THE TANK IS LEFT TO COOL THE WATER IS EXTREMELY HOT AND CAN CAUSE HARMFUL BURNS.** REPLACE DRAIN PLUG, ENSURE HOSE CLAMP IS TIGHT AND REPOSITION DRAIN HOSE BEFORE RE-FILLING THE HOT WATER TANK.

Wiring Diagram

Notes

Notes