



Quick Start Guide for 1, 2 & 4 Faucet D100 Dispensers



High Volume Heated Dispensing Systems

General Information

Specs, Benefits and Contact Information

D100 Dispenser – Overview

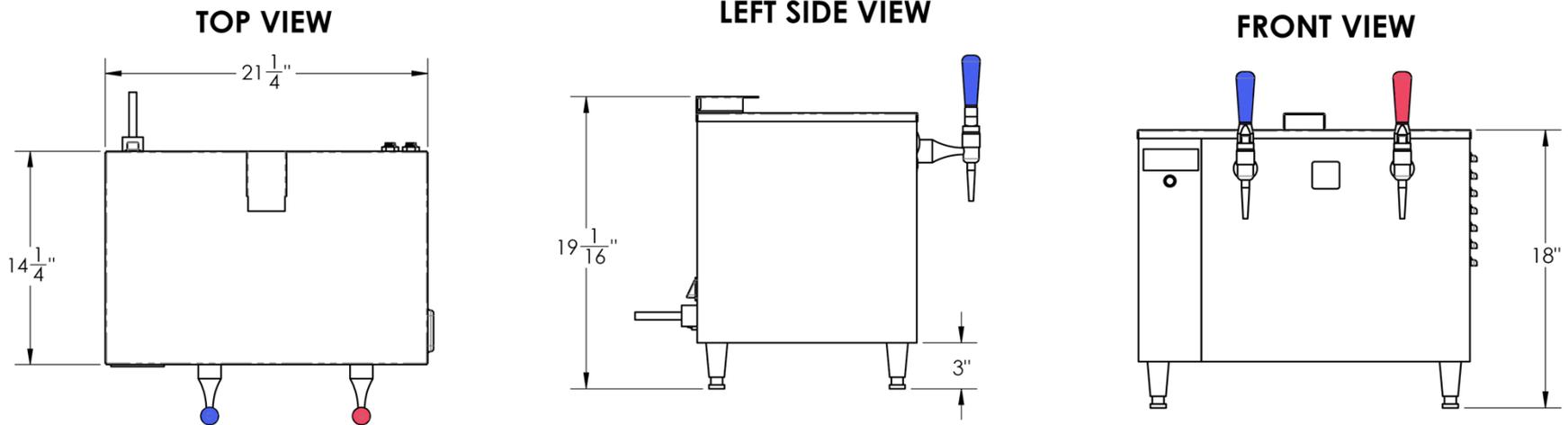


Keeps Food Lines Moving

- Dispenses 48 ounce or 3 - 16oz. tumblers an minute at constant 175 degree temperature.
- Available in single, double hot, hot & cold and double hot / double cold faucet versions.
- Can be set up to use CO2, compressed air or Nitrogen.
- Easy to clean, easy maintain
- ETL and UL listed & NSF approved

Models available in single, double hot, hot & cold and 2 hot & 2 cold faucet versions.

D100 – System Specifications



D100 Dispenser Specifications

Dispensing Speed	48 ounces per minute - 3 -16 ounce cups.
Dispensing Temperature (hot)	Factory set at 175 degrees (F) - can be changed by customer
Product Types	Cold brew and nitro Coffee, Tea, mulled wine, Chocolate Milk, broth, etc.
Watts	1800 watts
Voltage	110 VAC
Amperage Draw	16.65 Amps
Hrz	60 Hrzs, single Phase
Gas pressure	36 psi - stout faucet w/ screen; 25 psi standard faucet or stout faucet w/o screen
Product Packaging Type	Kegs, soda tanks, BiB's, other bulk packaging

Dispenser – Points of Contact



May have up to 2 hot and 2 cold (4 total) faucets.

Installation Guide

Putting it all together

Required Tools and Supplies

- ▣ Flat bladed screw driver – to adjust gas and set screw clamps
- ▣ Faucet Wrench (included) to secure faucets during initial setup
- ▣ Channel locks or stem wrench to secure Gas tank connection
- ▣ Three - 5 or 6 quart buckets – for start up and cleaning
- ▣ Hot Water – for cleaning and shutdown
- ▣ Gas Supply – to operate pumps or pressurize tanks
- ▣ Refrigeration – if required to keep product fresh
- ▣ Tanks, kegs or BiBs of product to be served
- ▣ 110 volt / 20 amp electrical supply

Important Notes – Read First



DO NOT TURN MACHINE ON WITHOUT FIRST ADDING DISTILLED WATER or GLYCOL TO THE RESERVOIR!

THE WATER IN RESERVOIR WILL BE HOT AFTER SHUTDOWN. Use extreme caution if moving dispenser during or after use.

Drain water from dispenser before shipping or transporting.

Set-up - Leg Installation



Leg installation

- ❑ Gently lay dispenser down on it's left side.
- ❑ Screw all four legs into the four leg sockets located in each corner of the bottom of the dispenser unit.
- ❑ Carefully turn unit onto it's feet.

Turning machine on left side will help avoid damaging power switch and fittings.

Set-up - Faucet Installation



Faucet installation

- ❑ Place faucet head onto faucet stem coming out of machine.
- ❑ Secure faucet head by first finger tightening it into place by turning the ring.
- ❑ Use included faucet wrench to secure the faucet into place.
- ❑ Be sure faucets are straight before securing to unit. If the need to be adjusted, loosen faucet nut, twist faucet left or right until straight and retighten nut.

Faucet styles may vary, but they are all attached the same way.

Initial Set-up – Filling Reservoir Tank (1 of 3)



- Open tank door on the top of the machine and add approximately 1 and ½ gallons of distilled water or glycol until liquid level is just below the bottom of the filling cylinder. DO NOT OVER FILL!!!

DO NOT OVERFILL THE RESERVOIR!!! BOIL OVER COULD OCCUR IF TOO FULL!

Initial Set-up – Filling Reservoir Tank (2 of 3)



- With reservoir now full, turn machine on using the thumb switch on the rear of the machine.
- The dispenser may make a loud humming or grinding sound while the pump self primes. *This is normal*

Loud grinding or humming for a few seconds is normal while pump primes itself!

Initial Set-up – Filling Reservoir Tank (3 of 3)



- ❑ After machine is running smooth, double check reservoir level and fill to original level just below the filling cylinder. DO NOT OVER FILL!!!
- ❑ Close reservoir lid.

DO NOT OVERFILL THE RESERVOIR!!! BOIL OVER COULD OCCUR IF TOO FULL!

Low Water Indicator Light



When reservoir liquid level is low

- The machine will turn off and the red indicator light will turn on.
- Refill the reservoir following the previous steps.
- When water or glycol level has reached a safe level, the dispenser will turn on again and the red light will turn off..
- **Important** – Check water levels every day before start-up. The dispenser naturally loses water via steam and evaporation.

Check water levels every day before starting dispenser – top off if needed.

Connecting Supply Line (1 of 2)



- Locate the John Guest fitting located on the lower right corner of the back of the dispenser.
- If using non-rigid line, use the adaptor kit(s) that came with unit!

IF YOUR DISPENSERS ONLY HAS ONE FAUCET, THERE WILL ONLY BE ONE FITTING

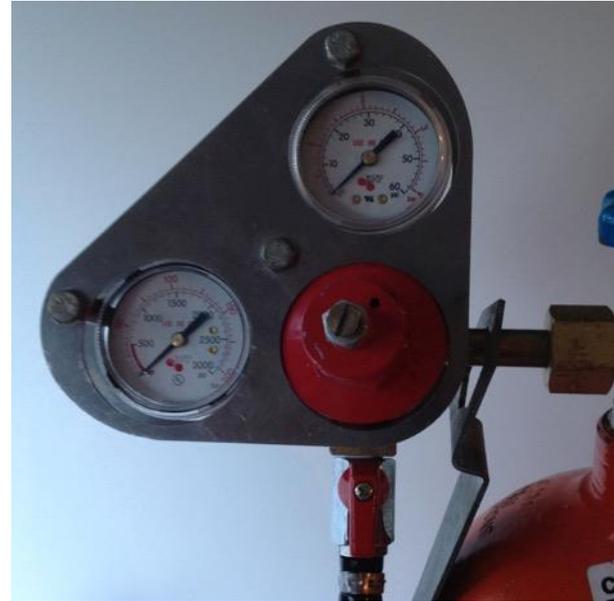
Connecting Supply Line (2 of 2)



- Push supply tube into the fitting as far as it will go.
- Gently pull back on tube to lock tube into place and ensure a secure fit.

Important to ensure tube is securely in place before pressurizing system

Turning on/off Gas Pressure



- ❑ Turn Tank On – turn valve counter-clockwise.
- ❑ To pressurize system, turn red lever so that it is parallel to the outgoing gas line.
- ❑ You will hear a wooshing sound followed by a series of noises as the gas pressurizes the system – that's normal.

Recommended Gas Pressure

To ensure that the system doesn't outrun itself, we recommend adjusting pressure to 22-24 PSI for systems NOT using a faucet screen and 32-36 PSI for those using a screen.

- ▣ Beverages not requiring screen include: cold brew coffee and tea, broth, gluhwein, and hot chocolate milk.
- ▣ Beverages where faucet screens are recommended include: hot or cold nitro coffee.



Lowering pressure slows down the pour times, raising the pressure speeds up the pour times.

Ready to Go

Follow the start up and shut down procedures sent with this guide.

IMPORTANT - When pouring – open faucet fully and quickly. This will prevent splattering and creating a mess.

D300 - START UP PROCEDURE

Make Sure Product is in Compliance with Expiration Date and Follow All Product Refrigeration Recommendations!

START UP

- 1) Open the glycol reservoir door on the top of the unit and **check the glycol fluid level** - should be at least two inches from top. **ADD IF NECESSARY.**
- 2) **Plug in dispenser and turn on** (should take about 5 to 10 minutes to heat up). Also make sure the supply line is connected to bottom of dispenser and that the line is insulated.
- 3) **Connect Product Bag or Tank** to hose or connector depending on packaging. If using shut off valves, be sure they are switched to "Open" after connections are made. Do not overtighten the connections!
- 4) **All supply lines must be hooked up to a full or partially full product bag OR have the inline shut off valve in "Off" position.** Failure to do so will result in a lack of vacuum and dispenser not working. This will also prevent product from leaking out of open supply lines.
- 5) With the **faucet off, turn on gas supply** at tank. **Make sure the gas supply tank is full** by reading tank pressure gauge. Set line pressure at 24 to 26 psi to ensure proper operation.
- 6) Open faucet and **run until a steady stream of product** comes out.
- 7) Dispenser is ready to use.

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Service - 630-550-9725

www.gourmetdispensing.com

Gourmet
DISPENSING

Be sure to open faucet fully and quickly when pouring hot beverages!

Contact Information

Installation & Troubleshooting Questions

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