



177CMAD2

Digital Coffee Brewers

Base Models: _____

177CMAD1

#177CMAD2

#177CMAD3IL

#177CMAD3L

#177CMADAP

Note:

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

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Critical Information

- **Water Connection:** The water connection must be completed by a licensed and insured plumber or food service technician. Failure to do so may result in damage and void the warranty.
- **Water Requirements:** Water must meet the quality, PSI, and temperature requirements outlined in the manual. Failure to do so may result in damage and void the warranty.
- **Electrical:** Review the electrical requirements found on the coffee brewer's data plate. These requirements must be met, and the equipment must be operated on a dedicated circuit. Failure to do so can affect the product's lifespan and void the warranty.



CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

Hazard Statements

GENERAL SAFETY

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the coffee brewer. It contains specific instructions, safety tips, and cleaning guidelines.
- **Instruction and Training:** Train users on the safe and proper operation of the coffee brewer to avoid accidents and ensure consistent results.
- **No Unauthorized Modifications:** Never modify the coffee brewer settings or components. Doing so may create safety hazards and void the warranty.
- **Hot Surfaces:** Avoid touching hot surfaces during and immediately after use. Use protective gear as necessary.
- **Child Safety:** Supervise children around the coffee brewer, especially when it is in use. Hot water and steam can cause burns.

ELECTRICAL SAFETY

- **Proper Installation:** Ensure your machine is plugged into a properly grounded electrical outlet with the correct voltage. Do not use extension cords or damaged power cords.
- **Grounding:** Ensure the coffee brewer is properly grounded to prevent the risk of electric shock.
- **Cord Safety:** Keep the machine's power cord away from wet areas and prevent it from hanging over counters to avoid tripping hazards, fire risks, and electric shock.

WATER SAFETY

- **Water Quality:** Only use filtered and softened water to prevent limescale buildup. Limescale can reduce the machine's efficiency and shorten its lifespan.

OPERATIONAL SAFETY

- **Placement:** Place the coffee brewer on a stable, level, and heat-resistant surface away from heat sources.
- **Ventilation:** Ensure adequate ventilation behind the machine (6") to prevent overheating and maintain efficient operation.
- **Do Not Operate Unattended:** Avoid leaving the coffee brewer unattended while it is in use.

MAINTENANCE AND CLEANING

- **Cleaning and Maintenance:** Follow regular cleaning and maintenance schedules as specified in the manual to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the manufacturer's guidelines for safe handling and storage.
- **Element Check:** Regularly inspect the heating elements to ensure proper function and detect any signs of damage.
- **Regular Inspection:** Check the power cord for signs of wear or fraying and replace immediately if damaged.

- **Safe Disposal:** Dispose of the coffee brewer machine following local electronic waste guidelines when it is no longer usable.

EMERGENCY PROCEDURES

- **Immediate Action:** In the event of a malfunction, immediately turn off and unplug the coffee brewer machine. Contact the manufacturer for support instead of attempting repairs.

LABELING AND INSTRUCTION

- **Instruction Labels:** Ensure all operational and safety labels are visible and legible. Do not remove any labels.

Initial Setup

NOTE: WATER CONNECTION MUST BE COMPLETED BY A LICENSED AND INSURED PLUMBER OR FOOD SERVICE TECHNICIAN.

Inspect the Packaging: Carefully inspect the exterior of the packaging for any signs of damage that may have occurred during shipping.

Unboxing: Open the packaging carefully using scissors or a box cutter. Avoid damaging the machine or its components.

Remove All Components: Remove the machine and any included accessories from the box. Check that all parts are present.

PLACE IN LOCATION

- **Clearance:** Coffee Brewer requires 6" clearance on all sides to properly function.
- **Stable:** Place the machine on a stable, level surface near an electrical outlet.
- **Climate Control:** It is required to keep the machine in a climate-controlled environment to extend its lifespan.

WATER CONNECTION

1. Install a water filtration system to meet the specified water quality standards.
2. Connect the machine to the cold-water supply ensuring all connections are secure to prevent leaks.
3. Operating water pressure: 20-90 PSI.
4. Preferred flow rate: 1.0 GPM from the water supply.

Electrical Connection: Ensure the machine's plug is compatible with the outlet's voltage. Never use an extension cord or damaged power cord. Plug the machine directly into a power source.

PREP

1. Insert an empty funnel and place a server under it.
2. Make sure the power and water supply are connected.
3. Press the ON/OFF switch to ON.
4. Water will flow into the tank and stop when the tank is filled to its capacity. The display will show "FILLING" until the tank is full.
5. Wait for the water in the tank to heat to the proper temperature. The display will show "READY TO BREW" when the tank is at operating temperature. Some water may drip from the funnel during this time.
6. Water volumes and flow settings are pre-set at the factory. Refer to the programming section of the manual to adjust.
7. The brewer is now ready for use according to the Coffee Brewing instructions.

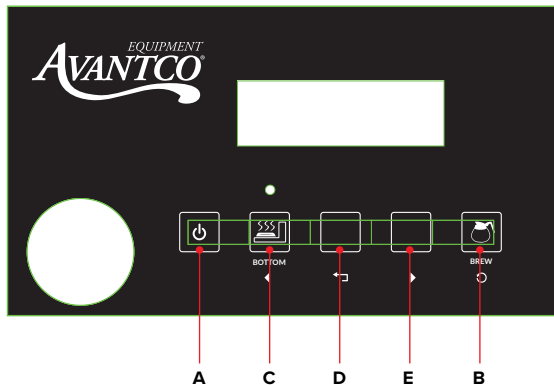
Programming

CONTROL PANEL OVERVIEW

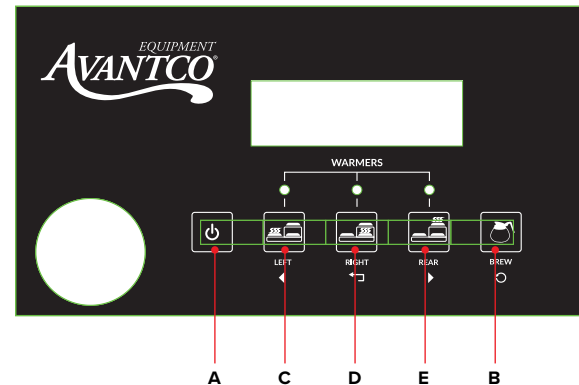
Icon	Button	Function
A	ON/OFF	Turns the machine on. Pressing the "ON/OFF" switch (indicator on) enables the brew circuit and energizes the tank refill circuit. Pressing the switch again (indicator OFF) stops tank refilling and brewing. Pressing this switch during programming of the brewer will exit the setup and return to the main screen.
B	Brew	When the "ON/OFF" switch is ON and the main screen is visible, momentarily pressing and releasing this switch will begin a brew cycle.
C	Warmer Plate (Position varies by Model)	When the "ON/OFF" switch is ON and the main screen is visible, momentarily press this to start heating the warmer. Press again to turn off warmer. Also use this button to toggle between and adjust settings.
D	Warmer Plate (Position varies by Model)	When the "ON/OFF" switch is ON and the main screen is visible, momentarily press this to start heating the warmer. Press again to turn off warmer. Pressing and holding this button allows entry into the programming menu.
E	Warmer Plate (Position varies by Model)	When the "ON/OFF" switch is ON and the main screen is visible, momentarily press this to start heating the warmer. Press again to turn off warmer. Also use this button to toggle between and adjust settings.

CONTROL PANEL DIAGRAMS

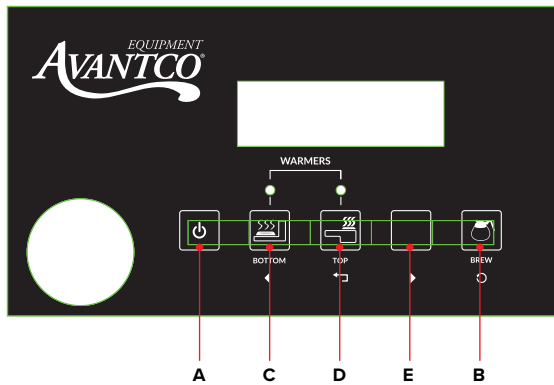
177CMAD1



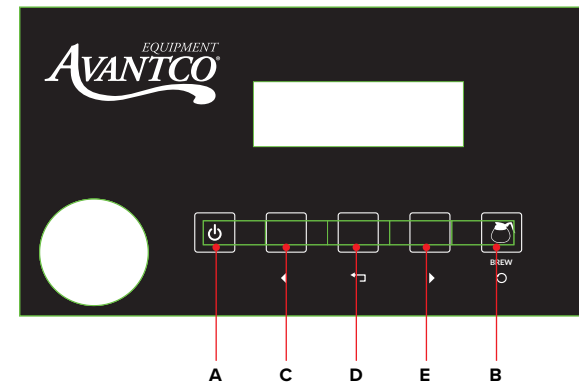
177CMAD3L



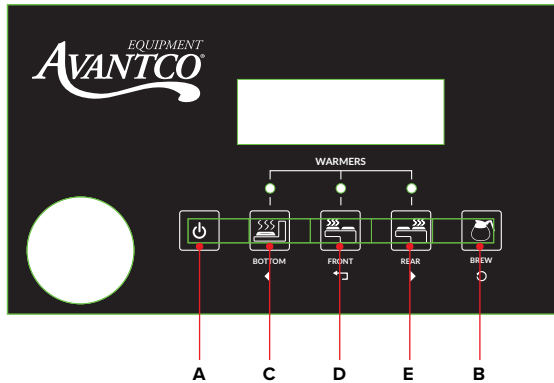
177CMAD2



177CMADAP



177CMAD3IL



ENTERING PROGRAMMING MODE

1. The ON/OFF switch must be OFF before entering programming mode.
2. Press and hold Button (D) for 3 seconds to access program settings.
3. Enter the password "011" using Button (E) to toggle and press Button (D) to enter.
4. Press the power button (A) to exit programming mode after making changes.

BREW BY VOLUME

1. Press and hold Button (D) to enter programming mode.
2. Enter passcode "011" using Button (E) to toggle and press Button (D) to confirm.
3. Select "Brew by Volume" and press Button (D).
4. Press the BREW button (B) to start dispensing water.
5. When the desired volume is reached, press the BREW button (B) again to stop.

BREW BY TIME

1. Press and hold Button (D) to enter programming mode.
2. Enter passcode "011" using Button (E) to toggle and press Button (D) to confirm.
3. Select "Brew by Time" using Button (E) and press Button (D) to enter.
4. Adjust the time using Buttons (C) and (E).
5. Press the BREW button (B) to save and exit.

TEMPERATURE

1. Press and hold Button (D) to enter programming mode.
2. Enter passcode "011" using Button (E) to toggle and press Button (D) to confirm.
3. Select "Temperature" using Button (E) and press Button (D) to enter.
4. Adjust the temperature using Buttons (C) and (E).
5. Press the BREW button (B) to save and exit.

ENERGY SAVING MODE (FACTORY SET TO OFF):

NOTE: CHOOSE BETWEEN "ON", "OFF", OR "ON 140"

- **ON:** The unit will automatically shut off 4 hours from last brew
- **OFF:** No energy savings mode
- **ON 140:** The temperature automatically lowers to 140 degrees if the unit has not brewed in 4 hours

1. Press and hold Button (D) to enter programming mode.
2. Enter passcode "011" using Button (E) to toggle and press Button (D) to confirm.
3. Select "Energy Saving Mode" using Button (E) and press Button (D) to enter.
4. The default setting is OFF. Press Button (E) to toggle to ON.
5. Adjust the temperature as needed, then press the BREW button (B) to save and exit.

Cleaning

PREPARATION

- **Cool Down:** Allow the machine to cool for at least 30 minutes before cleaning.
- **Unplug:** Disconnect the machine from the power source to avoid electrical shocks.
- **Gloves:** Wear gloves to protect both your hands and the machine.

DISASSEMBLY

- **Carafe, Airpot, or Coffee Pot:** Remove from the machine. These components must be cleaned after each use.
- **Filter Basket:** Remove by pulling it off from the coffee machine's head.

CLEANING NON-ELECTRICAL PARTS:

- **Water Temperature:** Use warm water and mild dish soap for washing the removable parts.
- **Soft Sponge:** Clean removable parts with a non-abrasive sponge or cloth to avoid scratching.
- **Brushing:** Use a soft-bristled brush to clean hidden or hard-to-reach areas.
- **Safe Cleaners:** If needed, use a non-abrasive, food-safe cleaner.
- **Sanitizer:** Sanitize parts before reassembly.

MACHINE BODY

- **Wipe Exterior:** Use a moist cloth to clean the machine's exterior, removing any spills or debris.
- **Clean Sprayhead:** Ensure the sprayhead holes remain open by cleaning weekly to prevent restricted water flow and ensure optimal coffee brewing.

DRYING AND INSPECTION

- **Air Dry:** Allow all parts to air dry completely before reassembly.
- **Inspection:** Visually inspect all parts to ensure they are clean and fully dry.

Operation

- **Start-up Procedure:** Refer to the Initial Setup section to ensure the coffee machine is ready for use.
- **Programming Adjustments:** Adjust control settings as needed by following the Programming section instructions.
- **Run a Water Cycle:** Run a water cycle to ensure the system is clean and ready for brewing coffee.

BREW COFFEE

1. Begin with a clean, empty brew funnel.
2. Insert a filter into the funnel.
3. Pour fresh coffee grounds into the filter and gently shake to level them.
4. Slide the funnel into the rails until it stops.
5. Place an empty server under the funnel.
6. Ensure the "ON/OFF" switch is ON.
7. Press the **BREW** button.
8. The display will show "**BREWING**" with the remaining time on the brew cycle.
9. Once brewing is complete, the display will show "**DRIPPING**" until no more coffee drips from the funnel.
10. Carefully remove the funnel and discard the grounds only after visible dripping has stopped.

Maintenance

REGULAR CLEANING

Daily Wipe: Prevent the buildup of food particles, grime, and bacteria, which can affect food quality and machine performance by wiping the machine daily.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining liquids from dispensers or reservoirs.
3. Perform a complete cleaning process as outlined in the Cleaning section.
4. Wipe down exterior surfaces, including taps, levers, and drip trays, with a damp cloth.
5. Dry all areas with a clean towel to prevent moisture buildup.

MONTHLY CHECKS

Inspect for Wear: Regularly check components for signs of wear, tear, or damage.

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

PROFESSIONAL SERVICING

Annual Maintenance: Ensure that electrical components and temperature controls are functioning correctly.

- Schedule an annual service appointment with a certified technician specializing in hot beverage equipment.
- The technician will perform a comprehensive inspection, checking electrical components and plumbing connections.
- Calibration tests may be performed to ensure optimal temperature and brewing efficiency.
- Worn or damaged parts will be replaced as needed.
- Obtain a detailed service report for your records, which will be useful for warranty claims and future troubleshooting.

Troubleshooting

Issue	Possible Cause	Solution
Brew cycle will not start.	No water.	Check plumbing and shut-off valves.
	No power or incorrect voltage to the brewer.	Check for voltage across the terminals at the terminal block.
	ON/OFF switch failure.	Test the ON/OFF switch.
	Brew switch failure.	Test the BREW switch.
	Control board malfunction.	Service required.
	Spray head obstruction.	Remove the spray head and check for obstructions. Clear or replace.
Temperature too low.	Water temperature in the tank does not meet the ready temperature.	Wait for the brewer to heat to the proper temperature.
Heating time too long.	Tank heater failure.	Service required.
	Control board/thermistor failure.	Service required.
Fill time too long.	Water shut off to brewer.	Check water supply shut-off.
	Inlet solenoid failure.	Service required.
	Control board failure.	Service required.
	ON/OFF switch is OFF.	Turn switch ON.