

NEO INSTALLATION MANUAL



MMDS | V2 | 30/06/2023

Dear Customer

Please read the User Guide and Installation Manual carefully before operating this unit.

Please keep the User Guide and Installation safe and with the unit.

Examine the equipment immediately after supply for transport damage. Contact your equipment supplier and/or carrier if necessary. Damage, which arises by inappropriate treatment or operation, is not subject to guarantee \ warranty.

Equipment manufactured or supplied by Drinkotec complies with the current legislation and standards of the EU and represents the current standard of technology. Safety during operation may only be assured by following the instructions in this guide.

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Drinkotec typically designs for a **5–10-year** product lifetime dependent upon the type of equipment.

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This document has been prepared with the greatest possible care. However, Drinkotec Sarl. assumes no responsibility for errors or omissions. The same applies to any damage resulting from the use of information contained in this manual.

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WARNINGS

C WARNING

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children.

C WARNING

There are no end user serviceable parts. Any fault or problem with the equipment must only be rectified by a qualified service engineer.

C WARNING

Although every care is taken during manufacture, damage to the metalwork during transport, installation and general use may occur. This may result in sharp or jagged edges. Avoid contact with metal edges or other potential hazards.

C WARNING

Before lifting or moving this equipment it is recommended that all persons performing these tasks should receive relevant training in safe handling. All persons lifting or moving this equipment must be wearing the correct personal protective equipment. To prevent personal injury where practical, transporting of the unit over extended distances should be done using a mechanical aid. When not using a mechanical aid, Drinkotec recommend 2-person lift. Always transport the unit in the correct upright position, never on its side or top.

C WARNING

It is unsafe to lift or attempt to move the appliance during cleaning or at any other time when the unit is operating.

C WARNING

Only use equipment for its intended use as described in the installation manual. There are no other recommended uses for this equipment. Unintended use of the equipment will invalidate your warranty.

C WARNING

Drinkotec has done a complete quality and function check on each unit. Nevertheless, leakages on water lines during operation cannot be excluded totally. Regularly inspect the equipment for signs of leakage.

C WARNING

Care must be taken when handling this equipment to avoid either damaging the refrigeration tubing or increasing the risk of a leak.

C WARNING

Component parts shall be replaced with like components and servicing shall be done by factory authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

C WARNING

Keep all ventilation openings in the appliance clear of obstruction.

C WARNING

Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

C WARNING

The evaporation temperature in the refrigeration circuit can typically be -10°c. Without taking preventative steps this can be a potential source of injury.

C WARNING

The compressor, condenser, high pressure refrigeration tubes and motors will become hot during operation. Contact with these parts during operation should be avoided.

C WARNING

The carbonator is an integral part of the unit and it should be noted that the carbonation process involves the use of high pressure and potentially noxious gas. As such sue care must be taken when using the equipment.

C WARNING

This equipment is charged with r290 refrigerant (propane). Only qualified service engineers holding a valid handling certificate for care 40 (propane) can work on the refrigeration system of this equipment. Please read the information below before any work is carried out.

Refrigeration R290 (Care 40, Propane)

Note: Only engineers who have been trained in the safe handling and use of hydrocarbon refrigerants should work on this system.



• Work on this system in a wall ventilated area or outside.

•Use a local leak detector to indicate if there is hydrocarbon in the air around the system (place it at a low level as HCs are heavier than air).

•Ensure there are no sources of ignition (flames or sparking electrical components) within 3m (10 feet) of your work area.

• If replacing components use like for like replacements.

•Take great care when brazing to ensure all HC has been removed from the system. Use refrigerant grade propane (R290 or Care 40).

C WARNING

Do not dispose of the unit without first removing all r290 refrigerant. This process can only be performed by an engineer qualified to handle hydrocarbon refrigerants.

C WARNING

All units are fitted with a standard euro plug to iec83:1985 or a uk plug or country specific plug. Before commencing any cleaning isolate the unit by:

1. Switch off the socket that the plug is installed into.

2. Remove the plug from the socket.

All installations must be checked that they meet local electrical regulations and national codes before the appliance is turned on.

If the mains lead fitted to this equipment is in any way damaged it must be replaced by Drinkotec, our service agent or a qualified electrical engineer. The mains lead connection is a 'y' type.

This equipment must be earthed.

GENERAL DESCRIPTION AND FUNCTION OF THE UNIT

C INTRODUCTION

This equipment is a counter-top post mix dispenser to dispense chilled and carbonated beverages. The equipment is freestanding and contains a refrigeration system for cooling the product, a carbonation system for carbonating mains water and syrup pumps to draw syrup from a bag in box syrup.

The system is designed to work with syrup ratios between 4:1 and 10:1, but is set to use 5:1 ratio post-mix syrup.

This equipment is designed to be installed on a counter or back bar at the point of dispense.





- 1) Postmix nozzle
- 2) Drip tray
- 3) Touchscreen 12'1"
- 4) Water flow adjuster screw

- 5) Drain (Optional)
- 6) Pipes access
- 7) Electric power supply
- 8) 4G Antenna

CONTENT OF YOUR PACKAGE



Neo

C DIMENSIONS



INSTALLATION & COMMISSIONING OF THE UNIT

C TECHNICAL PREREQUISITES

GENERAL REQUIREMENTS

•The equipment is not intended for use with alcoholic, fruit juice or milk-based beverages.

- Do not operate the equipment in a wet environment.
- Do not install or use the unit outdoors.

• Do not install the unit where a steam or water hose could be used in the vicinity of or on the unit.

Any spillage must be wiped dry immediately.

The unit should not be installed in small enclosed spaces or next to equipment that generates heat or where fresh airflow is restricted. Always install in a well-ventilated area.

Keep the unit free from excessive heat and cold. Minimum and maximum ambient temperatures are:

- Minimum: 12°C
- Maximum: 32°C

Misuse or use of the equipment for any other purpose than those identified above will invalidate any warranty, and may constitute a danger to yourself and others.

DEVICE REQUIREMENT

The mains water pressure should be MIN 1.4 bar $\ MAX 3.5$ bar.

The Co2 pressure should be MIN 4.5 bar \ MAX 5.5 bar.

The electrical supply should support theses following settings:

- Voltage: 220-240 V
- Current: 3.5A
- Frequency: 50 Hz
- Power: 660 W
- Fuse rating and type: 10A 20mm HRC

OTHER REQUIREMENTS

The bag in box syrup MUST be within 2 meters of the unit and can be level with or below the unit.



Useful tools





Ø 60mm

Ø 30 mm (pour écoulement)



2.5 mm

Torx20



Graduated dosing unit



KITS OF INSTALLATION (OPTIONAL)



83.54.10 NEO – 4C filter kit 83.54.11 NEO – 7C filter kit



83.54.00 NEO – Connection kit for syrup, C02 & water

COMMISSIONING INSTRUCTIONS

a. Cut the work surface according to the scale cutting below:



b. Open the top of the NEO



d. Place the NEO in its final place by grabbing the top bars



c. Open both sides by pulling from the top



e. Pull the 4 syrup pipes, the water inlet & the gas inlet from the cabinet



f. Connect the filtered water hose - 3/8" OD suitable for John Guest connections to the John Guest connector labeled "WATER" on the back of the unit (highlighted in blue).



h. Connect the bag-in-box syrup lines to the connectors labelled syrup 1 – syrup 4 (highlight in purple). g. Connect the CO2 supply to the connector labelled Co2 (highlight in yellow)



i. Remove the filling cap from the bath and, using a funnel, carefully fill the bath with cold, clean water. Stop filling when the last python is covered with water.





Do not turn the water supply on yet. Do not turn the CO2 supply on yet. Do not switch the mains power on yet.

j. Plug the detachable mains lead into the power inlet socket.



I. Turn on the mains water supply and check for leaks externally and internally. k. Turn on the CO2 supply and check for leaks externally and internally.



m. Replace the sides and the top of the NEO.





DRINKCTEC



Before starting the programming and brixing, make sure that the mains water, CO2 and syrup bag-in-box are connected.

- 15 -

a. Plug the unit into the mains power supply, you will see the initializing screen.

Then you will see the main screen.



Ideally, the Neo should be connected using an Ethernet cable to ensure a good connection during set up.

b. Launch a web browser and enter <u>https://loop.drinkotec.net/</u> to access Loop360, enter your access information and sign in.

Welcome	back!
Please enter your detail	4)
Email	
meimartin@drinkotec.ch	
Password	
Sign i	n
Forgot your password?	
English	



CREATION OF THE HORECA

a. Access "Admin mode".

00 ANALYTICS	1 008	NK v	En, 17 Mar 2023	Thu, 23 Mer 2023	Puises	
B Dashboard	E. Revenue E O	Fri, 1 B Mar. 2023 - Thu, 1 6 Mar. 2023	E. Lost Revenue ε	+0 Eper month +0 Eper year	<	*
3. Bev Maker mode	Dispensed # oz 0	Fri, 10 Mar 2023 - Thu, 15 Mar 2023	Service Loss it or O	+ 0.6 st per mandh + 0.6 st per mandh	SPR %	- () % Fn 10 Mer 2028 - Thu, 16 Mar 2028
	E. Ravenue Special ke	activity Maintenance a	ctivity Fillup activity			
	1.6-	18/03	19/03 2	20/03 21/03	22/03	23/03
 User settings Sign out 	Categories Name : E.Revenue	E. Lost Revenue	SPR 0		Team Name : E. Revenue :	SPR :

b. Access the "HoReCas" menu.

	O Deliste O Create J. Incont	Search Q
O) Users	g occur g occur a mpor	
🗂 Devices	Name	*
🖯 Bev makers	сі з ссерик	
HoReCas		
Product Images	Albert Pob	
G Boy Maker mode	Bains de l'Est	
😋 HoffeCa mode	Balzac	
	вес	
	Beermax Test Horeca	
	Beverly Hills Fun Pub	
 User settings 	Bibarium, Salon Prowein 2023	
[→ Sign out	CI Brasserie de Montbenon	2

The creation of the HoReCa can be done in two ways: from scratch or from a template.



From scratch

Construction Pordres Devides Ber makers In CoEP UK Name In CoEP UK Albert Pub Bains de FEst Bains de FEst Baizac Baizac Bac Bac <trt< th=""><th>Name Subscription type Basic Deactivation date Select date Address Address Timezone Europe/Zurich Currency</th></trt<>	Name Subscription type Basic Deactivation date Select date Address Address Timezone Europe/Zurich Currency
R: Ucore Devices Name Ber makers 1 CCEP UK HoReCas Albert Pub Devices Bains de FEst Ber Maker mode Bains de FEst Bains de FEst Balzac BBC Beermax Test Horeca	Subscription type Basic Deactivation date Select date Address Address Timezone Europe/Zurich Curroncy
Devices Name Ber makers 1 CCEP UK HoteCas Albert Pub Ber Maker mode Bains de l'Est Bel Maker mode Bains de l'Est Ber max Test Horeca Bermax Test Horeca	Basic Deactivation date Select date Address Address Timezone Europe/Zurich Curroncy
Bermakere: 1 CCEP UK HoteCas Albert Pub BerMakere mode Bains de l'Est HoteCa mode Bains de l'Est Bolzac Bolzac Boc Bermax Test Horeca	Deactivation date Select date Address Address Timezone Europe/Zurich Curroncy
MotReCas Albert Pub Product images Albert Pub Bains de TEst Bains de TEst HoffsCa mode Balzac BBC BBC Beermax Test Horeca Beermax Test Horeca	Address Address Timezone Europe/Zurich Currency
Product Images Abert Pub Bains de l'Est Bains de l'Est HolleCa mode Balzac BBC BBC Bermax Test Horeca	Address Address Timezone Europe/Zurich Currency
Ge Bev Maker mede Bains de l'Est D) HoBeCe mode Balzac BBC BBC BBC Beermax Test Horeca	Address Address Timezone Europe/Zurich Currency
HollsCa mode Balzac BBC Beermax Test Horeca	Address Timezone Europe/Zurich Currency
Balzac BBC BBC Beermax Test Horeca	Timezone Europe/Zurich Currency
BBC Beermax Test Horeca	Europe/Zurich Currency
Beermax Test Horeca	Currency
Beermax Test Horeca	
Beverly Hills Fun Pub	Use fluid oz.
A User astrone Bibarium Salan Drowein 2023	
	Opening hour
C) Brasserie de Montbenon	8 AM
	Closing hour
	12 AM

c. Select the "Create" button & complete all information.

From a template

		-
, Users	Deete O Create I Import	
🗂 Devices	Name	18
🖯 Bev makers	а ссерик	
D HoReCas		
Product images	Albert Pub	
Ġ Bev Maker mode	Bains de l'Est	
🕞 HoReCamode	Balzac	
	BBC	
	Beermax Test Horeca	
	Beverly Hills Fun Pub	
 User settings 	Bibarium, Salon Prowein 2023	
[→ Sign out	Ilrasserie de Montbenon	0

c. Import the json file from your computer.

× Create

d. Select the HoReCa you have just created. You will directly access the "Configuration" menu.

If you have used the import method, do not forget to edit and update the HoReCa datas. The following steps will already be completed. Check that all information is correct.

ANALYTICS	Dellmayr Gland		
BB Deshboard			Backfill Edit 🗇 Export
tt Configuration	Address: Cham. de la Crétaux, 1196 Gb Timezone: Europe/Zurich	ind, Switzerland	
C, Bev Maker mode	Subscription type: Basic Deactivation date: -		
🖵 Admin mode	Currency: CHF Use fluid oz.: False Working hours: BAM - 12AM		
	Zones Devices Categories	Inventory Keys Products Team Warnings	
	Oreate		Bearth) Q
	Postmix E	Water 🖄 Products: 2	
	0	0	
(5) User settings			
(→ sign out			

CREATION OF CATEGORIES

a. Access the "Categories" tab & create two categories: Postmix & Water.

CO LODP" ANALYTICS	CCEP UK - NEO #1		
B Dashboard			Backfill Edit @ Export
HI Configuration	Address: Paris, France Timezone: Europo/Zurich Subscription type: Basic Deactivation date: - Currency: €		
	Use fluid oz.: Falee Working hours: 8AM - 12AM Zones Devices Categories Inventory Keys © Create	Products Team Warnings	Sijeti Q.
	Postmix Water Products 9 Products 2	0	
(@} User settings [-→ Sign out			(2

b. Fill in all the information needed & click on the "Submit" button.

× Create	e - Category	
Name		
Name		
Unit based		
Submit	Cancel	



Product categories dispensed on NEO are not Unit based. Be sure to not check this option.

CREATION OF INVENTORY

a. Access "Configuration "in the menu then go to "Inventory" tab.

	ССЕРЧИК- НЕО #1		
28 Deahboard		Backfill	Edit @ Export
Ht Configuration	Address: Paris, Paris Timezone: Europe/Zurich		
😋 Bev Maker mode	Subscription type: Basic Deactivation date: - Currency: € Use fluid oz.: Folse Working hours: BAM - 12AM		
	Zones Devices Categories Inventory Keys Products Team Warmings		9
 User settings Sign out 			?



b. Start creating your first inventory item.

ANALYTICS	CCEP UK - NEO #1	
B Dashboard		Backfill Edit A Export
1 Configuration	Address: Paris, France Timezone: Europe/Zurich	
) Bev Maker mode	Subscription type: Basic Deactivation date: -	
	Currency: 6	
	Vorking hours: 8AM - 12AM	
	Zones Davices Cateoories Inventory Keys Products Team Warnings	
	© Dreate	Starth
Vser settings		

c. Fill in all the information needed & click on the "Submit" button.

 \times Create - Inventory item

Name		
Ratio		
1: 0.0		
Size		
0.0	L	
Water mix type		
No mix		V



The size corresponds to the size of the container. For example:

3, 10, 15, 20 liters. Check this size information on the bag-in-box.

d. Once an inventory item is created, you can update quantity by clicking on the pen in the right corner.

CONFIGURATION ANALYTICS	CCEP UK - NEO IN ddress: Paris, France Imezone: Europo/Zurich ubscription type: Basic eactivation date: -	×				Name Citron Urban		
BB Dashboard 411 Configuration Act Th Configuration Su Dev Maker mode Su	ddress: Paris, France Imezone: Europe/Zurich ubscription type: Basic eactivation date:					Name Citron Urban		
+11 Configuration Ac The Set Maker mode Do	ddress: Paris, France imezone: Europe/Zurich ubscription type: Basic eactivation date: -					Citron Urban		
The Dev Maker mode De	daress: Paris, France Imezone: Europe/Zurich ubscription type: Basic eactivation date: -							
🕞 Bev Maker mode Su	ubscription type: Basic eactivation date:							
De	eactivation date:					Ratio		
						1: 6.3		
Us	se fluid oz.: Folse					Size		
w	forking hours: 8AM - 12AM					10.0	L	
	Zones Devices Categories I	Inventory Keys	Products Team	Warnings		Water mix type		
	③ Create					Carbonated water		Ψ.
	Citron Urban 10 L					Quantity		
	5 inventory terms left					5		
	Rutio 1:6.3					1.23. 		
	Water mod type: Carbonated water					Zone - Default	evilete lees	
						Default product to call	culate loss	
(3) User settings	Default 5€/L					Lemon Urban		<u>×</u>
[-> Sign out	U		100		194225	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		

e. Create the three other inventory items.



Products

a. Access the "Products" tab.

Dashboard	Timezone: Europe/Zurich Subscription type: Basic Deactivation date: - Currency: €	
†1 Configuration	Use fluid oz.: False Working hours: BAM - 12AM	
G, Bev Maker mode	Zones Devices Categories Inventory Keys Products Team Warnings	
	O Create O Upload All categories Postmix Water	areast A
😚 User settings		

b. Create the product you want to dispense. If you want to serve still and sparkling water, you must also create the product.

Dashboard	Timezone: Europe/Zurich Subscription type: Basic Desctivution date: - Currency: € Use fluid oz.: False Working hours: BAM - 12AM
S Bev Maker mode	Zones Devices Categories inventory Keys Products Team Warnings O Create O Upload Al categories Postmix Water
(한) User settings	
[→ Sign out	(2)



If you want to serve still and sparkling water, you must also create the products.



c. Fill up all the information & click on the "Submit" button.

Create - Product 🛛 👋	Price for estimates (CHF/L)
Category	Price for estimates
Postmix	Portion 1 PLU
Name	PLU
Name	Portion ml
Has portions	Portion
	Price (CHF)
	Price

You have to create portions. If you just have one portion, choose the size of your standard glass. You can create up to 3 portions.

PLU have to be different for each product. If you don't have PLU system, you can start with 100 and so on. For example:

Product 1 with 3 doses: PLU 101, PLU 102, PLU 103

Product 2 with 3 doses: PLU 201, PLU 202, PLU 203

The estimate price can be used in different ways.

)

It can be the cost price or the selling price per liter.

f the drinks are free, the customer will be able to see the monthly cost of his consumption in the dashboard.

If the drinks are charged, the customer will have a global idea of his sales.

d. Add your recipe.

Dashboard	Timezone: Europe/Zurich Subscription type: Basic Description date: - Currency: € Use fluid oz.: False	
🔓 Bev Maker mode	Verking nours: David 12490	
	© Create ③ Upload	direct) Q
	All categories Postmix Water	
	Post Max 1	
	Pontera (2.0+PA)	
	20 ml 20 ml SCHE 100 ml 466 427	
	Read and a second s	
> User settings	Addrucepe (g)	
→ Sign out		

e. Choose your ingredients from the list of inventory items and create the recipe you want by adding other inventory items and their percentages. Then, click on the "Submit" button.

POSTMIX 1 - Recipe
Step 1
elect an inventory item
rcentage ۱ ۶
+ Add item
+ Add step
Submit Cancel

Example for traditional postmix drink:

ICE TEA - Recipe	
Step 1	
Inventory item	
THE BIO 10L	V
Percentage	
100	%

Eau Ginger - Recipe ×
Step 1
Inventory item
Limo Ginger 10L
Percentage
35
Inventory item
Still water
Percentage
65
%

f. The last step is to add logo you want to display on the screen by clicking as shown below in the red square.

Dashboard	Timezone: Europe/Zarich Subacription type: Basic Desctivation date: - Currency: C	
tt Configuration	Use fluid oz.: False Working hours: BAM - 12AM	
G, Bev Maker mode		
	Zones Devices Categories Inventory Keys Products Team Warnings	faer)
	All categories Postmix Water	Constant of Consta
	Position	
	POSTMIX1	
	#66 #67	
	Add motpe: [2]	
O> User settings	B 0	
⇒ Sign out		

g. You can upload a new logo or choose an available logo from our library.

Image has to be 250x250 pixels size. We recommend using a circular logo for design purposes.

Product images	Upload	X Upload - Image	
🖻 Upload		Product images Uplo	ad
		Smart Soda -	Coca Cola
		Diet cherry vanilla	Coca-Cola Light
		Conte	Coca Cola
		Coca-Cola	
		Zero	Coca-Cola

h. Repeat for all products and recipes you wish to dispense.



Assign device to horeca

a. Access "Admin mode" and "Devices" menu. Check if the device exists by looking for the id in the search bar.

If the device already exists, delete the existing allocation so that it is available for your HoReCa.

ANALYTICS	17 De	Geta 🕞 Crea	te		Simorch
vices		S# =	Name	: Туре	HoReCa
v.makers		262	1 CCEP ENGLAND	Pulse Inside	1 CCEP UK
ReCas Iduct Images		301	BEERMAX 1	BeerMAX	Demi Lune Café - Genève
r Maker mode		302	BEERMAX 2	BeerMAX	Demi Lune Café - Genève
ReCa mode		954	BeerMAX - Mahou Demo	BeerMAX	Mahou San Miguel #2
		267	BeerMax Open Days	BeerMAX	Drinkotec Open Days
		300	BeerMax Umami	BeerMAX	UMAMI - HARTEK AS
		269	Beermax Virtual Install	BeerMAX	Beermax Test Horeca
		3	Beverly Hills Fun Pub	CASCADE+	Beverly Hills Fun Pub
er settings		4	Brasseur Neuchâtel	CASCADE+	Brasseur Neuchätel

b. Go back to "Configuration" to the "Devices" tab.

ANALYTICS	CCEP-UK - NEO #1	
22 Dashboard		Backfill Edit O Export
┿╡ ↓ Configuration	Address: Paris, France Timezone: Europe/Zurich	
😋 Bev Maker mode	Subscription type: Basic	
💭 Admin mode	Deactivation date: - Currency: € Use fluid oz.: False Working hours: 8AM - 12AM	
	Zones Devices Categories Inventory Keys Products Team Warnings	
⟨⊙⟩ User settings[→ Sign out	Optimize my operations with Beermax Vision PX	Code Cap

c. You will have two choices if the device already exists in Loop (checked in point a):

Create: if the device is not existing

Assign: if the device is already created in Loop

	CCEP UK - NEO #1			
28 Dashboard			Backfill	Edit @ Export
+++ Configuration	Address: Paris, France Timezone: Europe/Zurich			
😋 Bev Maker mode	Subscription type: Basic Deactivation date: -			
💭 Admin mode	Curreney: € Use fluid oz.: False Working hours: 8AM - 12AM			
	Zanes Devices Categories Inventory Keys	Products Team Warnings		
	Neo Sinactive Neo #556 Default			
	Firmware v1.0.1 Latest update installed			
(⊙) User settings	Optimize my operations with			
[→ Sign out	Beermax	Vision PX	Code Cap	

Create option

Cancel

Fill in the serial number & the name.

Be sure that the others settings are similar as below.

Choose your device from the list.

Do not hesitate to rename it if necessary.

X Create - Device	imes Assign - Devices
Serial number	Device
	Search Q
Name	(#278) Manhattan Cairo
Name	(#2) CASCADE + GastroTeket
Has POS connection	1
Select date 🖽	Submit
Has health check	
Connected to IoT Core	
Remote config version	
3.x.x 🗸	
Туре	vour device like this. NEO + NAME O
Neo	FINAL CUSTOMER

Associate inventory & products to Devices

a. Update line 1 to line 4 with the inventory item create before by clicking on the pen. You can update if needed the notification about volume alert.

You also can update the ingredient in the "Inventory item" list. This list is creating on the "Inventory" tab.



b. Edit or add each product you want to dispense by clicking on the pen in the right corner, and choose from the list created from "Product" tab. You can add up to 10 drinks.





The order of the products will be the same on the machine screen.

?

Depending on your screen size, you can slide over each line to see the rest of the products.



Check doses and recipes for each product. If an error appears, go back to the "Product" tab, edit the product in question and click on the "Submit" button. Return to the "Device" tab and select your product again. An update should be visible.



If the logos are not visible on the machine, simply go back to the "Product" tab and reload the logos as indicated on p.26.

SET UP TECHNICAL SETTINGS

a. Still in the "Devices" tab, check the different sensors as well as the minimum and maximum values for the alerts by clicking on the pen in the right corner.

					Neo sen	Gland / Tei sor 1	mperature
	NEO GLAND Gland Neo				Туре		
88 Dashboard	PIN: 0000				Cor	npressor	~
the Configuration	Mode: Fast mode Controlled mode Dispensing authorization: Disabled ~				Min		Max
G. Bev Maker mode	Dispensing type: Push to pour Oose				-1		12
Admin mode	Fridge system: Disabled 🚺 Enabled				1		1.1.1.1
	Vahes: Disabled C Enabled Syrup wash after dispensing: Disabled C Enabled Temperature sensor 1	nabled Temperature sensor 2	Ø	Pressure sensor 1	Su E	Power Power	cei E
	Allowed range	Allowed range		Allowed range		Allowed range	1000
	-1°C 12°C	-1"C	3*C	1bar	5bar	BOW	1500W
	Line 1 Lin Container #1 Cort Cola 10 L kee	ne 2 Container #2 tea 10 L	Line 3 Container Limo Ging	ි ග ger 10 L	Line 4 Gostainer 44 Limo Lemon 10	<i>1</i> 2	Line 5 Still water
(i) User settings	O inventory items left O in Inventory item used Inventory	wentory items left	0 Inventory I	ritems left	O inventory items	left. ed	
(→ Sign out	Kotify when valurre below. 1 L.	90 % Notify when volume below: 1 L	A Notify	69 % white volume below, 7,1,	C Notily when	86 % Volumo below, 1 L	0

For the NEO, you must have the following values:

Temperature sensor 1 Compressor	C	Temperature sensor 2 Ice bank	Ľ
Allowed range Min 10°C	Max 45°C	Allowed range Min -1°C	Max 3°C
Pressure sensor 1	Ľ	Power	Ľ

Allowed range	
Min	Max
3.5bar	6bar

Power	Ľ
Power	
Allowed range	
Min	Max
80W	1200W

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b. Once the settings are updated, access the sensor data by clicking on the box below.



curve and the power graph should contain one curve.

The temperature graph should contain 2 curves, the pressure graph should contain one

CO LOOP" ANALYTICS Temperatures Dashboard All Compressor Ice bank 111 Configuration 43.0 S Bey Maker mode Admin mode 14.5 0.5* 0052 0143 0234 0325 0416 0507 0558 0649 0740 0831 0922 1013 1104 1155 1246 1337 1428 1519 1610 Pressures All HP Aligal 2 20.0 b 13.5 ba 8.5 ba 3.5 bar 00:52 01:43 02:34 03:25 04:16 05:07 05:58 06:49 07:40 08:31 09:22 10:13 11:04 11:55 12:46 13:37 14:28 15:19 16:10 Power 32.0 W 24.0 W 24/03/2023, 11:19 16.0 W 31.1 W 8.0 W WWW User settings 0.0 W [-> Sign out

Assignment of the contract to a company

a. Access « Bev Maker Mode » in the menu.



b. Select your company from the list. Go to the "Configuration" menu & make sure you are in the "My HoReCas" tab.

Autor field			
∼ª Soles	DRINKOTEC		Edit
Ar Technical ⊲) Marketing †↓ Configuration	Address: Chem. de la Vuarpillière 29, 1260 Nyon, Switzerland: Timezone: Europe/Zurich Email domain: dirikkotec.ch Subscription type: Basic Deactivation date: -		
🖓 HokeCambdo 🖵 Admin mode 3	My HoReCas Team Territories Videos Brands Integrations		
		ON ON VE	and the second second
		intervention in	in c.X Livia Galays Ma Ma Ma Ma Ma Ma Ma Ma Ma Ma Ma Ma Ma
	© Create HoReCa 0 Create HoReCa 0 Create Address Address Account originty	in an ar i in an	en e k Linus Galages mass entres
(b) User settings	© Create HoffeCa Create contract HofReCa Address Account priority BBC PL de la Riponne 1, 1005. Gold	Look	nor e.X Livia Calayos Maria Ma



In the case of a HORECA installation in French-speaking Switzerland, choose the company "DRINKOTEC".

c. Click on "Create a contract ».

DRIN	COTEC Y			
DRINKOTEC				Edit
Address: Chem. de la V Timezone: Europe/Juli Email domain: drinkote Subscription type: Basi Deactivation date: -	uarpiliëre 29, 1260 Nyon, Switz sh c	efand		
Create HoReCa			under de de Ter brand	tinner tinner
HoReCa	= Address	Account priority	SLA	
(b) BBC	Pl. de la Riponne 1, 1005		4 hours	🖉 Update Contract 🛛 🖸
	ORINI DRINKOTEC Address: Chem. de la V Timezone: Europa/Zurk Emeil domain: drinkote Subscription type: Basi Deactivation date: -	ORINKOTEC DRINKOTEC Address: Chem. de la Vuarpiliere 29, 1260 Nyon, Switz Timezone: Europe/Zurich Enail domain: drikkotec.ch Subscription type: Basic Deactivation date: - My HoRaCas Team Territories Videos My HoRaCas Team Territories Videos Orente HoReCa Orente HoReCa Orente HoReCa dorente HoReCa = Address	BRINKOTEC BRINKOTEC Address: Chem. de la Vuarpilière 29, 1260 Nyon, Switzerland Timezone: Europe/Zurloh Branil domain: dirikotoce.ch Subscription type: Basic Deactivation date: -: My HoReCes Tem Territories Videos Brands Integrations My HoReCes Tem Territories Videos Brands Integrations O Create Contract D Create HorieCe C Create HorieCe Address Address Address Address Account priority	DRINKOTEC DRINKOTEC Address: Chem. de la Vuarpilière 29, 1260 Nyon, Switzerland. Trazzone: Europe/Zurkôł Brazil domain: dirkotec.ch Subscription type: Basic Deactivation date: - My HoReice Term Territories Video: Bradits Image: Subscription type: Center Territories Video: Bradits Image: Subscription type: Center Territories Video: Bradits Image: Subscription type: Center Territories Oriente Hoffect Center contract Video: address My BioRice: Center contract

d. Search for the created HoReCa in the list.

					HabaCa
A 29/62					HDREGA
/ Technical					1 CCEP UK
1 Marketing					Albert Pub
1 Configuration					Balzac
G HoReCa mode	⊙ Create HoReCa ⊙	Create contract			Bibarium_Salon Prowein 2023
Admin mode	HoReCa	Address	Account priority	SLA	Please select a horeca to setup contract details.
	§ 68C	PL de la Riponne 1, 1005	Gold	4 hours	Submit Cancel
	Bains de l'Est	Rue de l'Est 3, 1207 Genè	Gold	4 hours	
	Beverly Hills Fun Pub	Skagenkalen 14a, 4006 S	Gold	4 hours	
	Brasserie de Montben	o All. Emest-Ansermet 3, 1	Gold	4 hours	
Vser settings	Brasseur Neuchätel	Fbg du Lac 1, 2000 Neuc	Gold	4 hours	
Sim out	Brasseurs Lausanne	Rue Centrale 4, 1003 Lau	Gold	4 hours	

If your HORECA is not in the list, it means that it is already linked to another company.

e. Add the concerned device in the technical & marketing accesses, then click on " Submit ".

	PV	14 A	V.S.	7	× Create - Contract
~ Sales					HoReCa
Ar Technical					Albert Pub
(j) Marketing					Account priority
151 Contribution					Gold
TTY COMPANY					SLA
🕞 HoReCa mode	G Create HoReCa G	Create contract			4 hours
💭 Admin mode					Technical access
	HoReCs 2	Address	Account priority	SLA	Devices
	:§i sec	Pi. de la Riponne 1, 1005	Gold	4 hours	Marketing access
	🛞 Bains de l'Est	Rue de l'Est 3, 1207 Genè	Gold	4 hours	Devices Select
	Beverly Hills Fun Pub	Skagenkalen 14a, 4006 S.,	Gold	4 hours	Product targets
	Brasserie de Montber	o All, Ernest-Ansermet 3, 1	Gold	4 hours	+ Add product
O User settings	Brasseur Neuchatel	Fbg du Lec 1, 2000 Neuc	Gold	4 hours	
[→ Sign out	Brasseurs Lausanne	Rue Centrale 4, 1003 Lau	Gold	4 hours	

f. Go to the "Videos" tab, locate the device in the list. Click on the Camera icon with "+". You can also check which video is running by clicking on the Camera icon.

	C DRINKOTEC	
パ Sales	DRINKOTEC	Edit
 ↓ Technical ↓ Marketing ↓ Configuration ↓ HoReCa mode 	Address: Chem. de la Vuarpilitére 29, 1260 Nyon, Switzerland Timezone: Europe/Zurich Email domain: drinkotec.ch Subscription type: Basic Deactivation date: -	
🖵 Admin mode	My HoReCas Team Territories Videos Brands Integrations Neo Neo Centre Espoir Cont Lac #308 Neo Monthenon Image: Second S	٩
 User settings [-+ Sign out 	Vision PX DNATA Vision PX DNATA Vision PX DNATA #211 D DNATA	1

g. Select the video you want to add directly from your computer.





For Drinkotec technicians, a "NEO" sub-folder in the "Technical Service Training" folder contains the default video.

If the customer wishes to change the video at the time of installation, please contact the marketing department.

h. A confirmation message will appear at the top of the screen, as shown below.



If you get an error message, check these different recommendations:

- The video resolution should not exceed 1920x1080pixels. The ideal resolution is 1280x720 pixels.
- The video should not exceed 25MB.
- It must be in mp4 format.

If everything is correct, try again to download the video. If the error persists, please contact the Drinkotec Plateform team.

C FIRST COMMISSIONING

ACCESS TO SETTING MENU

a. Access the setting mode by swiping to the left with one finger from the right of the screen.



It is important to start swiping at the beginning of the screen and not on the black side or in the middle of the screen.

b. Enter the default password "0000".



ENABLING COMPONENTS

a. Check the connection to the cloud. The link between the cloud and the machine should be green. This may take a few minutes from the moment the machine has been turned on.



b. Access "back. Config" tab.





c. Access "Enable/Disable system component" using the arrows.



d. Press on each button to switch on the three systems: Fridge, Carbonator pump, Dispense valve. The three buttons have to be green. Then, go back by clicking the "Return" button.



SYRUP PUMP PRIMING

a. Press the "up" arrow to access the "Prime Product Syrup".



b. Press each product logo, hold and release as soon the syrup starts pouring from the dispense nozzle. Repeat the action for each product.





c. Click the "return" button, then on "save & return" button. Access the "Cleaning" menu and press Carbonated water & still water one after the other until the water flows.





The location of the still and sparkling water is always the same as shown in the box above.

Brix ratio settings

The function of this menu is to adjust the flow rate to ensure the correct brix ratio.



The cooler must be turned on for at least 30 minutes to perform the brix & calibration steps.



The carbonated water flow rate should be set first, followed by the still water and finally the syrup flow rates.

a. Press the "up" arrow to access "Set up product brix".



b. Press the "up" arrow to access "Test pour for spark. Water" and click on the button. The unit will dispense sparkling water for 7 seconds. Make sure a cup is under the dispensing nozzle.



c. Measure the volume dispensed. You have to get 220 ml. Adjust the dispense valve flow rate.

d. To access the flow adjusters, first remove the plastic covers near the nozzle to allow access to the screw.



Looking from front of unit: Left adjuster - Still water

Right adjuster – Soda water

e. Thanks to a 2.5" screwdriver, regulate the flow. And check again the volume dispensed.



Less flow

More flow



f. Repeat the process for the still water by pressing the "up" arrow to access "Test pour for still. Water". **You have to get 220 ml**.





02/12/2022, 08:53 0.8

g. Press the "down" arrow to access the "Set up brix for syrup #1".

h. With a measuring cup / brix cup. Click on "Test pour". The unit will dispense syrup for 7 second.



Example of parameters and volumes for Good Good products. (the % Flowrate on the NEO can vary on each machine.)

Products	Syrup flowrate	Sugar level (brix optique)	Volume needed (ml)
Cola	56 %		48
Cola Zero			44
Limo Lemon	42%	6.8	44
Limo Ginger	50%	9.2	44
The froid	40%	4.5	44



If you do not have a brix cup to apply the ratio, you can calculate the amount in milliliters needed to meet the ratio. The calculation is as follows: amount of water x ratio
 For example, for the NEO, the calculation is as follows:
 20 / ratio
 If your ratio is 1:5, the calculation is: 220/5 = 44
 You will need 44 ml of syrup when you adjust the brix.

i. Press buttons (-) and (+) to increase or decrease the syrup pump flow rate. Repeat until the correct volume is dispensed.



Perform the "Test Pour" twice to ensure that the volume is accurate. Feel free to run water between each brix to thoroughly clean the nozzle.

j. Press the "Return" button to go back to the previous screen. Press the "up" arrow to access "Set up brix for syrup #2" to select flavor 2 & set the flowrate.

Once flavor 2 flow rate has been set, then set flavors 3 & 4.

Press the "Return" button twice to go back to the main menu.

SETUP PRODUCT CARBONATION

a. Access "Setup product carbonation" using to the arrows.



b. Associate which product is still or sparkling by clicking in your choice. The selected button turns green. Then, go back to the precedent menu by clicking on the "Return" button.



Setup the post wash

a. Access "Enable/Disable syrup wash" using the arrows.



?

This menu allows you to turn the 25 milliseconds post-dispensing flush ON or OFF. In normal dispensing it should be set to ON to allow the nozzle to be briefly rinsed. This prevents cross flavors and staining between flavors.

b. You can change the setting by clicking on the button as shown in the red square.



CALIBRATION

To start, you will need a 500 ml graduated container.

a. Press and hold the product 1 logo to start the calibration. Pour exactly 1/2 liter (500ml) and release when you reach the reference volume.



If you made an error, start again the process. Once you press the product logo, the calibration process starts again.

b. Repeat the same process for the three other products and waters.

c. Once all products are calibrated, you can press the "Save & Exit" button.



C FINAL CHECK

The installation is now done.

Test pouring each drink one by one to make sure everything is ok.

If sparkling drinks are not dispensed, go back to "Setup product carbonation" p. 47 and click on each sparkling button. Then return to the main screen and try to pour again.

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UPDATE SETTINGS

Change syrup ingredient

a. Access Loop360. Please refer to "Installation & Commissioning of the unit - Set Up Loop360 - Inventory" p.20 to create your new inventory item.

b. Go to the "devices" tab and remove each product on the device that is using the deleted ingredient by clicking on the pen in the right corner.



c. Still on the "devices" tab, edit the inventory item you want to change by clicking on the pen in the right corner & choose the one you just created.





Do not forget to clean your syrup line before changing for another flavor.

Now follow the next steps below.

C UPDATE PRODUCTS

a. Access Loop360. Please refer to "Installation & Commissioning of the unit - Set Up Loop360 - products" p.23. Follow the steps to add your new product.

b. Accessing the setting menu. Please refer to "Installation & Commissioning of the unit -Set Up Loop360 – Associate ingredients & drinks to device" p.29. Follow steps to associate your new drink to your device.

C UPDATE DRINK RECIPE

Access Loop360. Please refer to "Installation & Commissioning of the unit - Set Up Loop360 – products" p.25. Follow the steps from letter d.

UPDATE LOGO PRODUCT

Access Loop360. Please refer to "Installation & Commissioning of the unit - Set Up Loop360 - products" p.26. Follow the steps from letter f.

C UPDATE DOSES

a. Access Loop360. Go to "Products" tab from "Configuration" menu.

ANALYTICS	Timezone: Europe/Zurich Subscription type: Basic Description date: -	Edit - Product ×
22 Dashboard	Currency: €	
111 Configuration	Use fluid oz.: False Werking bours: BAM: 124M	Name
Sev Maker mode	transing measure and the test	Postmix
	Zones Devices Categories Inventory Keys Products Team Warnings	
	Create D Upload	Price for estimates (CHF/L)
	All categorieiu Postmix Water	0.00
	Pointan	Portion 1 Remove
	POSTMIX1	PLU
	Portiona (3 CHPAL)	1001
		1001
	5 CHF 6 CHF #66 #67	Portion ml
	Remote Annual	
	Add nucpe - 18	200
🚱 User settings	B 0	Price (CHE)
[→ Sign out		rice (only
		2.50

b. Update portion you want & click on the "Submit" button.

c. Access "Devices" tab, edit the product you just portioned by clicking on the pen in the right corner and without making any changes, click on the "Submit" button. The NEO will load and you will see the update.

	NEO Default Neo									Edit	
Dashboard	PIN: 0000										
10 Contraction	Dispensing authorization	n: Disabled									
1 Configuration	Dispensing type: Push to	o pour 💽 De	ose								
	Fridge system: Disabled	Enabled	i .								
	Carbonator system: Disa	abled D En	abled								
	Valves: Disabled	Enabled									
	Syrup wash after dispensing: Disabled										
	Line 1		Line 2		Line 3		Line 4	N	eo Show	room / Pro	oduct 1
	Container #1		Container #2		Container #3		Container #4				
	Cola 10 L		Citron Urban 10		Infusade 10 l.		Ginger 10 L	Pro	oduct		
	5 inventory terms left		5 inventory iterne is	(8.)	5 inventory items is	n	5 inventory items to	no - 1 - 1	an Tan Cuma		
	Inventory Rem used	_	Inventory item used	00.0	Inventory item used		Inventory item used		ce rea Supe		
	Q Notify when volum	ne bekw: 1, L	Q. Notify when vo	furne below 1 L	C Notify when vo	turne beldw. 1 L.	Q Notily when vo	lume bel			
	Mairdenance		Maintenance		Maintenance		Mamlenance		Submit	Cancel	Remove
	Next cloaning	Last catalong	Next devining	Last spaning	Next climing	Last chimnes	Next climents	Lant			
	Cardinación volume	California	Cashration volume	Calibration frime	Calibration withom	Calibration time	Californian volume	Calibration time	Calibration volum	e Californiae for	
	500 ml	4.1 sec.	500 mi	5.2 sec.	500 mi	5.8 sec.	500 ml	5.7 sec.	500 mi	6.7 s€	
	Pasenie .	ď	Pesterio	ß	Posteria	62	Poderla	E	Pointmalk	2	
	Perma	ß	Postmin	ø	Pentimie	ß	Pearris	Ø	Poitmle	E:	
	Product 1		Product 2		Product 3		Product 4		Mix 1		
	Portions		Portions		Portions		Portions		Portions		
	200 ml 300 ml 500 ml		200 ml (230 m)		250 ml 330 ml 350 m		260 ml 330 mt 600 ml		300 ml 000 ml		
	0.1 € 0.1 € 4 € #101 #102 #1003		#201 #202		0.1 € 0.1 € 0.1 € #301 #302 #303		0.1 € 0.1 € 0.1 € #401 ¥402 #403		#701 #702		
	Reope		Recipt		Roope		Recipe		Finope		
) User settings	1. Cola 100%		1. Citron Urban 100	8	1. Infusade 100%		1. Ginger 100%		1. Cola 50% Ginger 50%		

- 53 -

C UPDATE DEVICE SETTINGS

a. Access Loop360. Access the « Configuration » menu & go the "Devices" tab. Select your device. You can edit the name of your device by clicking the "Edit" button. Finish by clicking the "Submit" button.

X ANALYTICS	NEO SHOWROOM Default Neo			Edit			
B Dashboard	PIN: 0000		Г				
4 Configuration	Dispensing authorization: Disabled		Info				
• Rev Maker mode	Dispensing type: Push to pour Do	19e -	Name				
0	Carbonator system: Disabled	abled	Torona mana				
Admin mode	Valves: Disabled () Enabled	Reference -	Neo Showroom				
	Syrup wash after dispensing: Disabled	Enabled					
	Temperature sensor 1	Temperature sensor 2	Temperature sensor 3 Cor		Select date		
	Allowed range same same -4°C 4°C	Allowedrange Mon -1°C 12°C	Allowed range same same same same same same same sam	Allow Min -1*D	Has health check		
	Line 1 🕼 Container #1	Line 2 🖉 Container #2	Line 3 Contaiver #5	Line			
	COLA 10 L O inventory items left	GINGER BEER 10 L. O inventory items latt	LIMO CITRON 10 L 0 inventory starts left	Dim	Connected to IoT Core		
	Enventory item used	Inventory item used	inventory item used inven				
	A Notify when volume below: 2 L	A Notify when volume below 1 L	Ċ,				
	Maintenance	Maintenance	Meintmance	Main	Remote config version		
3 User settings	Next cleaning 04/07/70 23/05/70 Calibration volume Calibration time	Nect cleaning Last cleaning 04/07/70 23/05/70 Calibration volume. Calibration time	Nest charring Last charring 04/07/70 23/05/70 Calibration volume. Colibration time	Not a 04/0 Calibr	3.x.x		
Sign out	500 ml 13.7 sec.	500 ml 16.8 sec	500 ml 18.7 sec.	500 (

b. You also can update the general settings of your device.



BIBS MANAGEMENT

C KNOW BIBS LEVEL

FROM LOOP360

.

a. From the HoReCa mode, access the "Configuration" menu and you will see directly the bibs level.

Dashboard	NEO Default Neo PIN: 0000 Dispensing authorization: Disat	vled 🛩							Edit
😪 Bev Maker mode	Fridge system: Disabled E Carbonator system: Disabled Valves: Disabled Enabled Syrup wash after dispensing: Disab	habled Enabled Ned C Enabled							
	Line 1 Container #1 Cola 10 L	Line 2 Container #2 Citron Urban 10		Line 3 Container #3 Infusade 101.		Line 4 Container #4 Ginger 10 I.		Line 5 Still water	
				Insurfate light (156		Inventory item use	d	1	
	Hwantory item used	L Q Notify when vo	80% furne below 11,	C triatily when vi	7X	Q Notily when w	77 % alume below, 1 L		
User settings	Neeritary Kest used as a Maintenance Neer determine 04/07/70 23/05/ Californion volume 500 ml 4.1 s	Mentersance Mentersance Nacional Nacional Od/07/70 me calcalation exume so: 500 ml	40% furne-below 11, Latt cheering 23/05/70 Cateration my 5.2 sec.	Maintenance Natify when vot Maintenance Auto diemang 04/07/70 Calination witcher 500 ml	Lass chirring 23/05/70 Celiforance time 5.8 sec.	A Rotilly when w Maintenance Neid criming 04/07/70 Cohorson volani 500 ml	77.5 dame below: 1 L Last deaming 23/05/70 Cal frastion time 5.7 sec.	Maintenance Next stearing 04/07/70 Calencor structure 500 ml	Lant ck 23/1 Cal contro 6.1
⊘ User settings [-> Sign out	Hovenicay item used 48.5 Harity when values below 1 Maintennes Dalotareng Dalotareng Dalotareng Dalotareng Calination Storm 4.1 g	L A Notify when or Net tenance Not deveng Advantage 20 04/07/20 Categorie accrete 20 00 ml	50% Aprile Delow 1 L Last obering 23/05/70 Categories I me 5/2 sec.	Maintenance Naintenance Naind dimining 04/07/70 Cationeen watwine 500 mil	Ent detrong 23/05/70 Cel Banco Time 5.8 sec.	A Restily when w Mawlenance Need claming 04/07/70 Cathoration volume 500 ml	27.5 dume below: 1 L Land dearing 23/05/70 Calibration time 5.7 Sec.	Maintenance Next stearing 04/07/70 Calenanan volume 500 ml	Current de 23/U Currentes 6.3

ON THE NEO

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit – First Commissioning - Access to Setting menu" p.38.

b. Access the "Containers" Menu and you will see the bibs level.





This value is calculated based on the bib volume set and the volume dispensed. The bib volume is updated every 5 seconds. Line will be locked if the bib is empty, and a new bib can be set.

C Set New BIB

a. When a bib is empty, the icon of the concerned product will be displayed in a red circle.



b. Replace the empty bib by a new one.

c. Access the setting menu. Please refer to "Installation & Commissioning of the unit - First Commissioning - Access to Setting menu" p.38.

d. Access the "Containers" Menu and select the relevant product line. Click the "Resupply" button & finish by clicking the "Save & Exit" button.



MAINTENANCE AND CLEANING

CLEANING OF THE ELEMENTS

Drinkotec products are made with a variety of materials, and each material may have specific cleaning requirements. To get started, here are some tips that apply to all products:

- Only use a soft, lint-free cloth. Avoid abrasive cloths, towels, paper towels or similar items.
- Avoid excessive wiping, which may cause damage.
- Unplug all external power sources, devices and cables.
- Keep liquids away from the product, unless otherwise noted for specific products.
- Do not allow moisture to enter openings.
- Do not use aerosols, bleaches or abrasives.
- Do not spray cleaning products directly on the item.

When cleaning the outside of your device, first shut down and unplug the power adapter. Then use a damp, soft, lint-free cloth to clean the exterior. Avoid getting moisture in any openings. Don't spray liquid directly on the device. Don't use aerosol sprays, solvents, abrasives or cleaners containing hydrogen peroxide that may damage the finish.

To clean the screen, first turn off and unplug the power adapter. Moisten a soft, lint-free cloth with water only, then use it to clean the screen. To clean hard-to-remove stains, you can moisten the cloth with a 70% isopropyl alcohol (IPA) solution.

CLEANING THE NOZZLE

It is recommended to clean the nozzle daily. You can remove it by pulling the nozzle towards you. Once removed, you can clean it by running it under warm water.



CLEANING THE SYRUP LINE

a. Accessing the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.38.

b. Make sure to connect your sanitizer to the syrup line #1.

c. Access the "Cleaning Menu" and press the "Product #1" button until the sanitizer flows. Continue to purge according to your sanitizer instructions.



d. Replace your sanitizing solution with clear water on the syrup line. Proceed with the rinsing by repeating the operation: press the "Product #1" button until the line is completely rinsed.

- e. Reconnect your syrup.
- f. Repeat the above steps for all product lines.