

Coffee Dispenser NICO - Owners Manual



Table of Content:

Contents

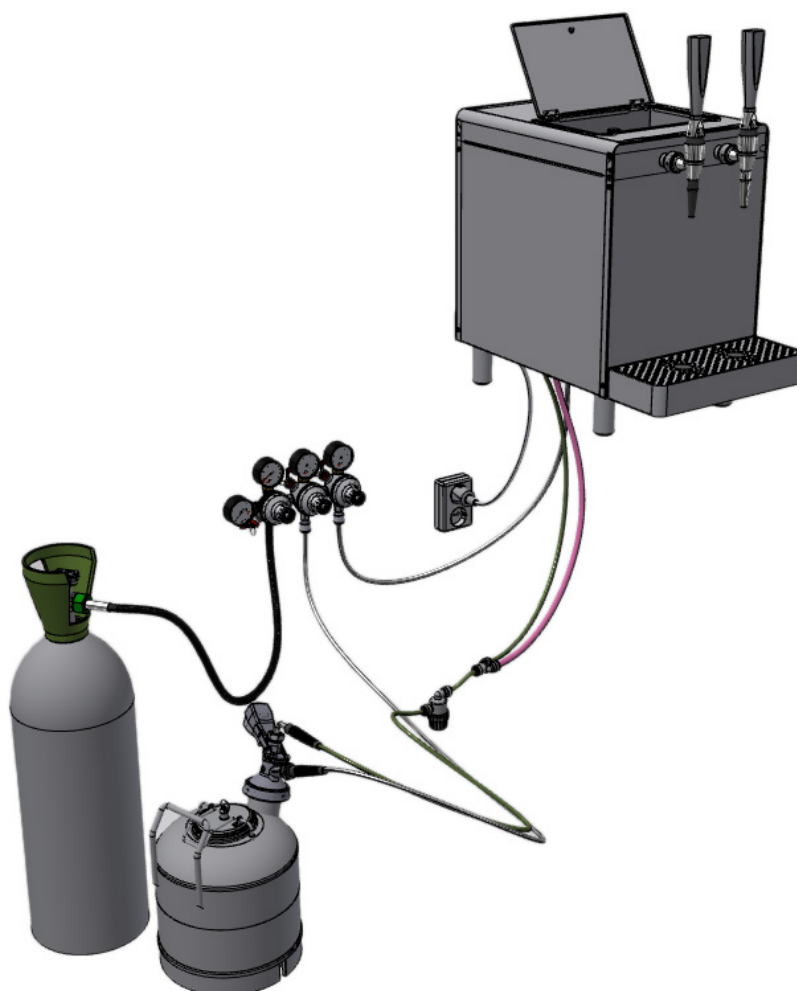
3	Product description
4	Technical Specifications
5	Parts overview
6	Installation and basic setup guide
8	Daily cleaning
10	Every two week cleaning
12	Keg cleaning
13	How to change gas bottle
14	Common issues and how to resolve them
15	Contact info

Product description

Nico is a dry-block cooler for serving cold Black Coffe and Nitro Coffe.

The built in dNim, Direct Nitrogen Injection Module is developed by Micro Matic for maximum performance, hygiene and consistency.

The complete system includes gas regulator, filter and keg coupler and all tubing and fittings required for installation.



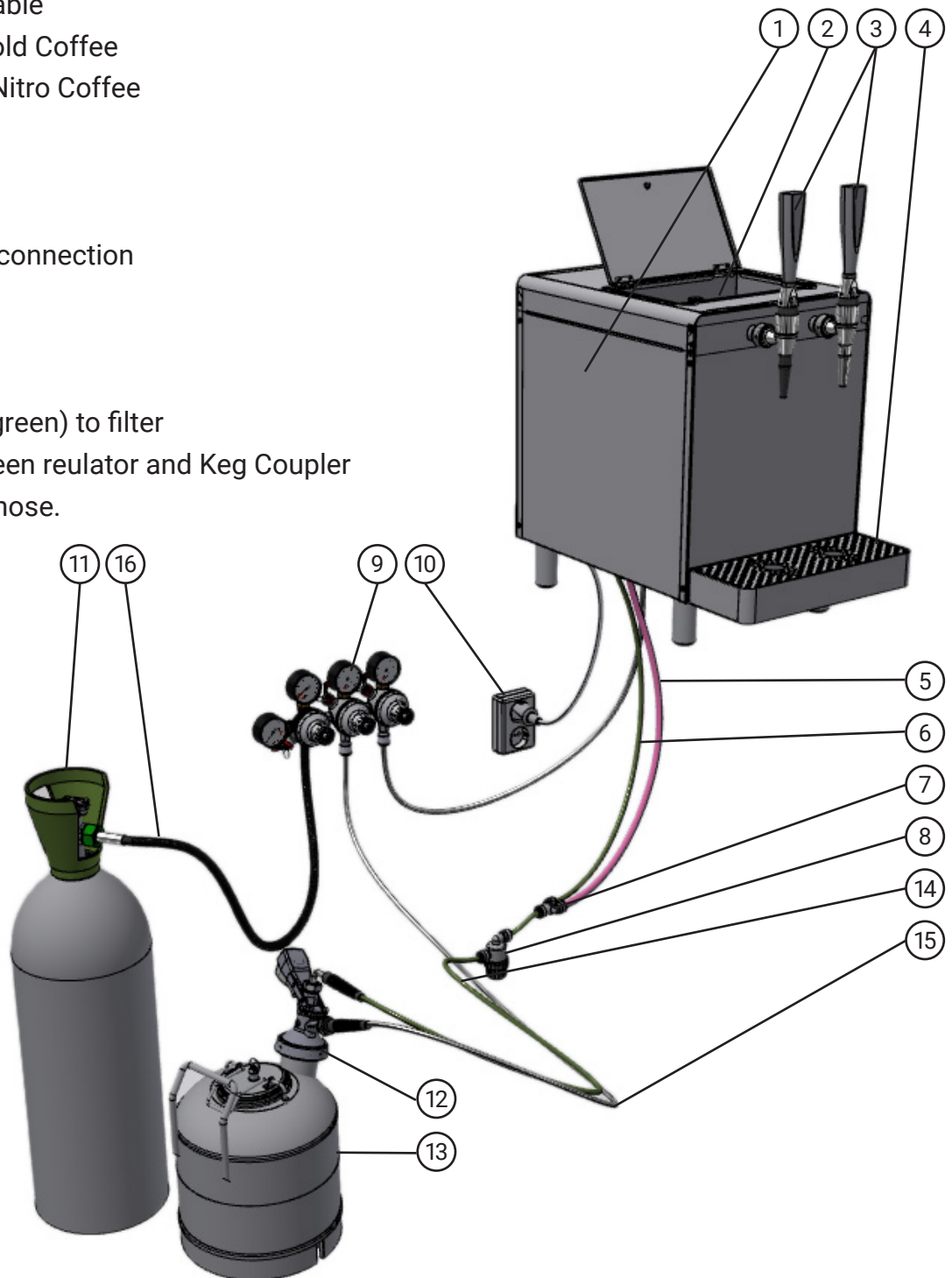
Technical Specifications

Compressor	5,7cc
Cooling Power	540W 104KJ/h
Continuous capacity	46l/23l
Temperature	$\Delta t=10^{\circ}/20^{\circ}$
Weight	35kg
Width	323mm
Depth	532 (411)mm
Height	503mm
Refrigerant	R290
Evaporator	Stainless Steel
Ref.System	Capillary
Condenser	Air - Al Construction
Control Type	Electronic
Casing	Stainless Steel
Coils	1x(8/7)
Voltage/Frequency	230V 50Hz
Power	0327kW
Run amps	1,85A

All data about cooling capacity are based on:
Condensing temp (Tcond 55°C)
Evaporating temp. (Tev -5°C)
Ambient temp. (Tamb 32°C)
And relative humidity 65 ±5%

Parts overview

- 1: NICO Coffee unit
- 2: Control panel
- 3: Taps, nitro tap to the left.
- 4: Drip tray, removable
- 5: Tube, pink for Cold Coffee
- 6: Tube, green for Nitro Coffee
- 7: 2-Way divider
- 8: Filter
- 9: Gas regulator
- 10: Electric power connection
- 11: Nitrogen bottle
- 12: Keg coupler
- 13: Keg
- 14: Product tube (green) to filter
- 15: Gas tube between reulator and Keg Coupler
- 16: High pressure hose.



Installation and basic setup guide

Place the Nico unit on an appropriate bench. Depending on the layout of the surrounding area, it might be necessary to drill a hole (~Ø60mm) below the unit to allow for the tubing.

Connect the power plug to an electric outlet (230V~).

Mount the gas regulator securely on to a wall and connect it to the gas bottle via the high pressure hose, make sure the high pressure hose is firmly connected, see image

If the tubing harness isn't already connected to the Nico unit, connect the tubes located in the bottom of the unit, see **Image 1**

There are 3 inlets, one for gas and 2 for coffee

Connect the grey gas tube to the gas inlet

Connect the pink tube to the middle inlet, for Black Coffee

Connect the green tube to the left side (when viewed from the front of the unit) for Nitro Coffee

Make sure all tubing are seated and secured properly and that the taps are closed.

Open the gas bottle by turning the wheel counterclockwise until it's fully open.

Using a hex key, set the pressure on the two regulators for the keg and dNim to an initial pressure of 2,8 Bar, see **Image 2**

To set the initial level of nitro injection, open the lid to access the control panel and turn the adjustment wheel clockwise to fully close the valve, then open it back up two full revolutions (2x360°) **Image 3**

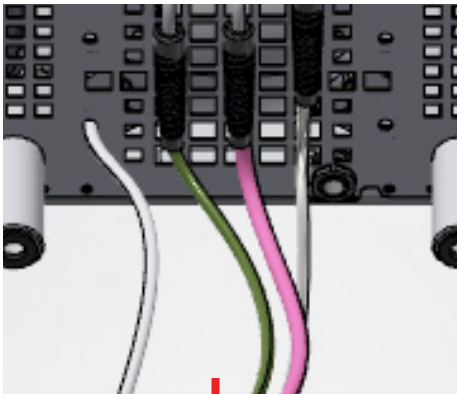
Place a bucket under the taps and connect the Keg.

Open the taps, one at a time, and purge all gas out until there is a steady stream of Coffee.

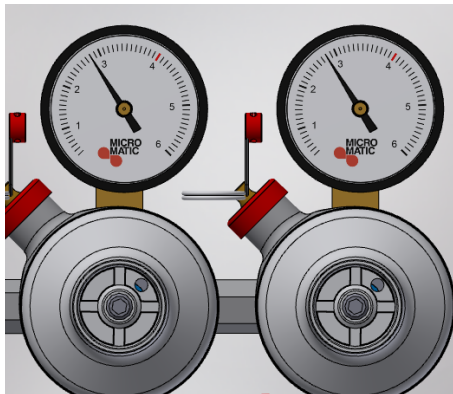
Close the taps.

To adjust the head height of the nitro coffee, turn the injection valve counterclockwise (+) to increase head height and clockwise (-) to decrease head height.

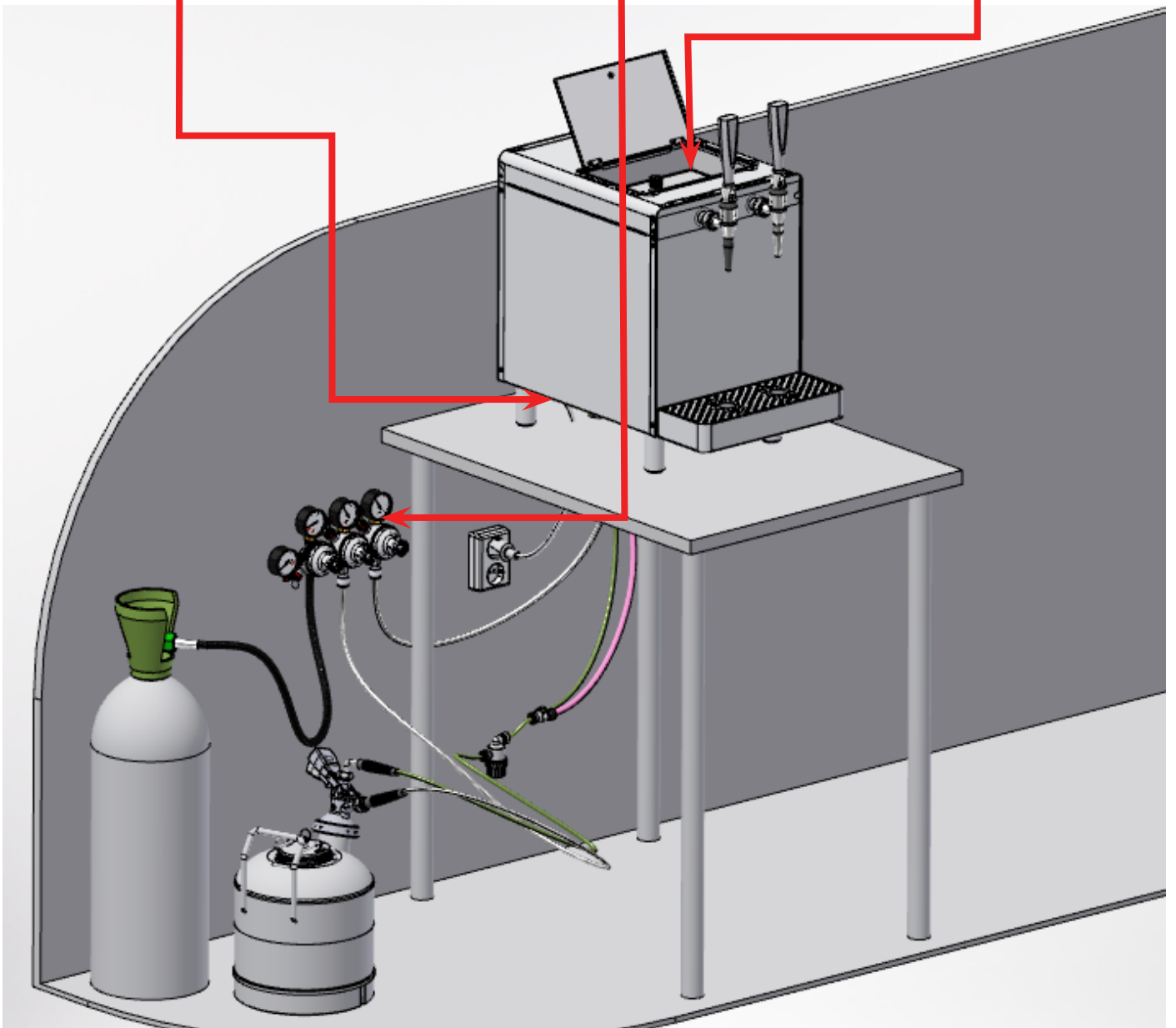
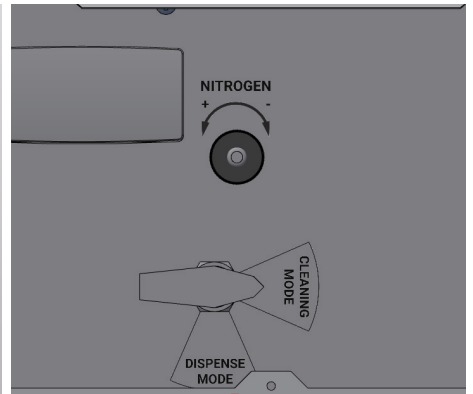
1



2

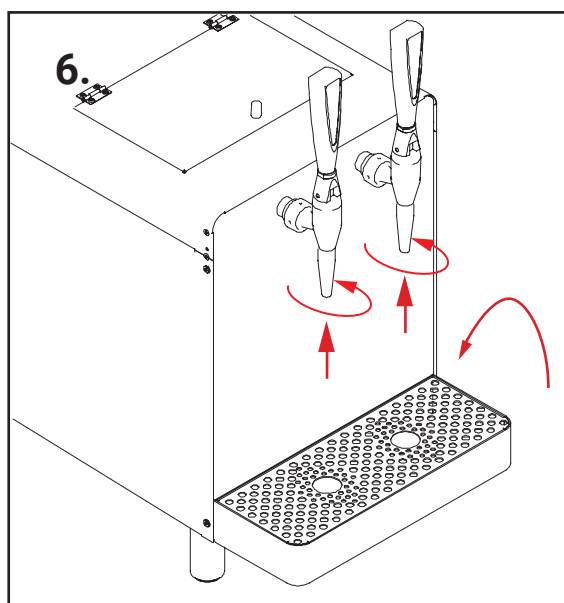
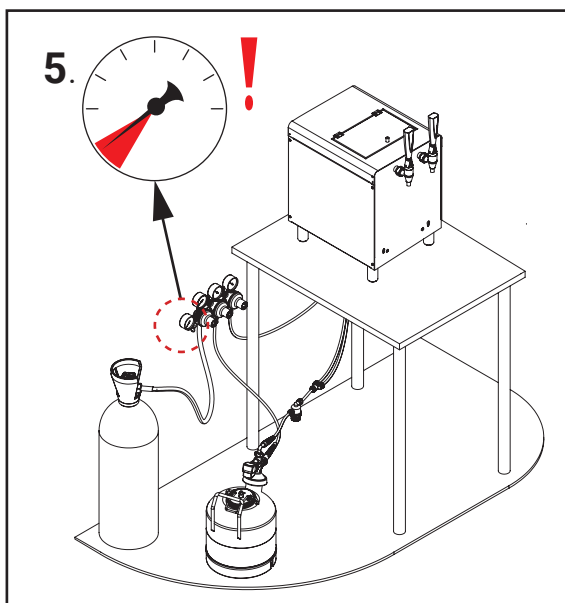
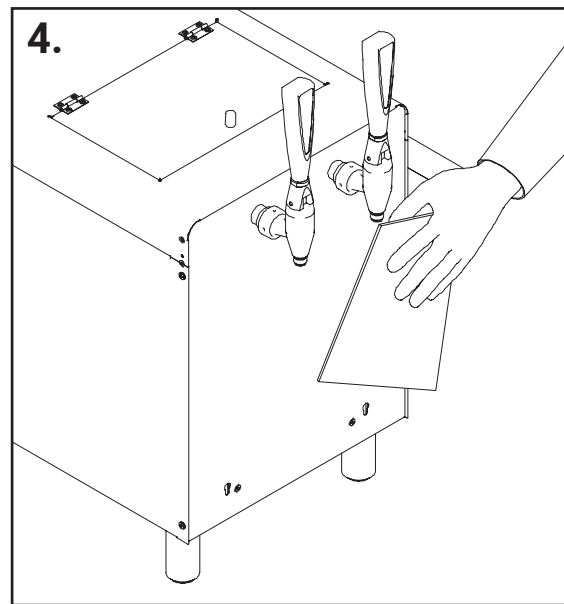
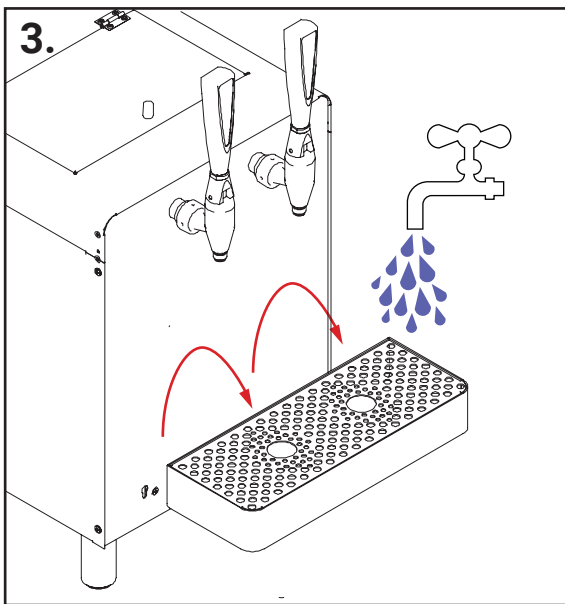
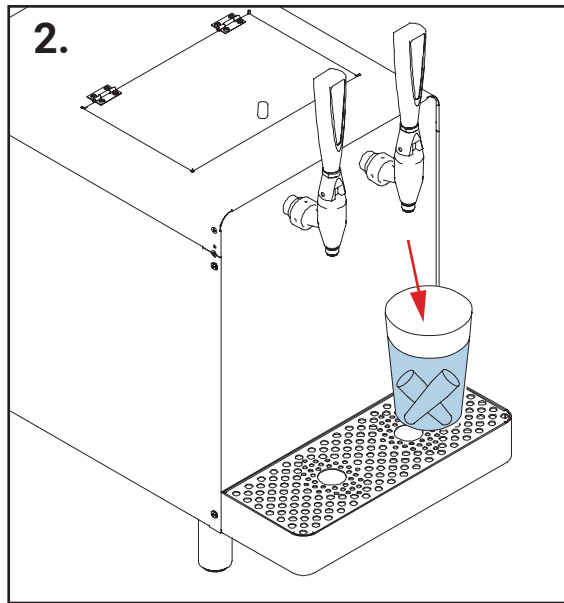
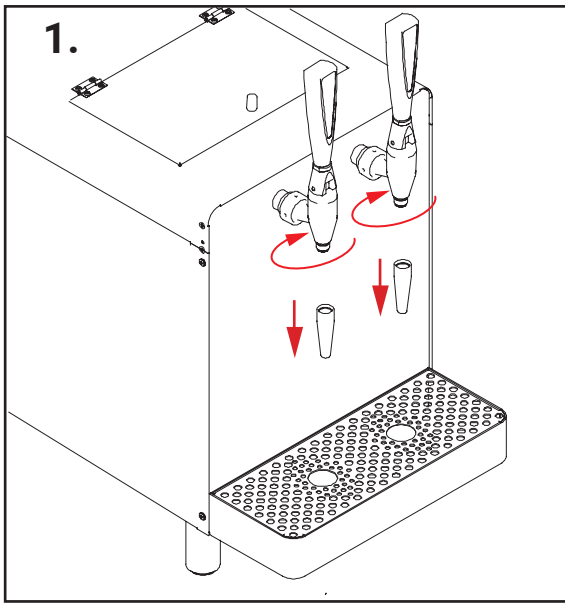


3



Daily cleaning

1. Unscrew the nozzles from the the taps.
2. Place the nozzles in a glass of clean water, let them soak overnight
3. Lift the drip tray up and away, rinse in water.
4. Wipe the machine with a damp soft cloth.
5. Check the level of nitrogen in the gas bottle, when the needle is in the red area it's time to change to a new bottle. (See separate instruction)
6. Before use, reinstall the nozzles and the drip tray

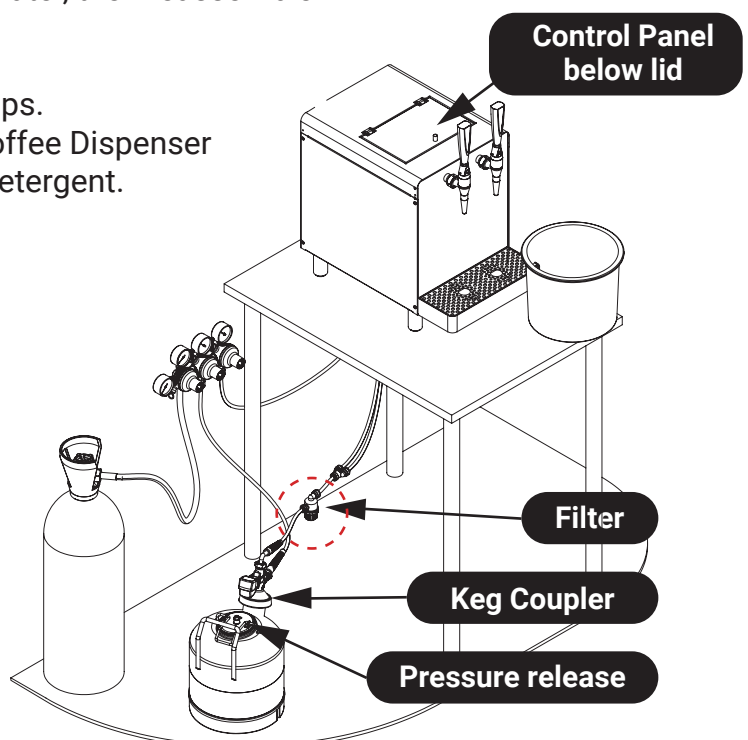


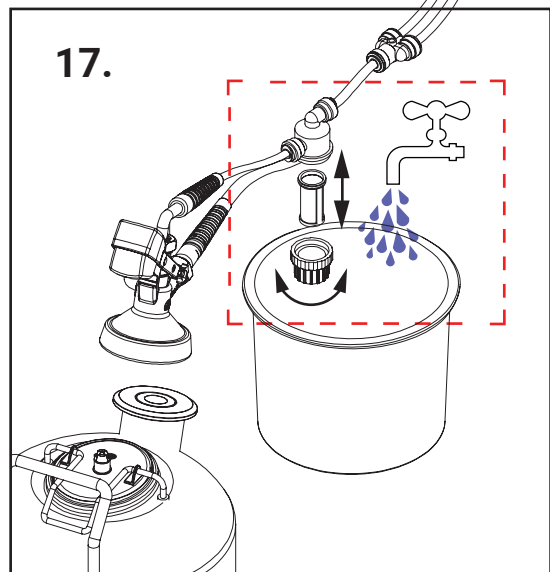
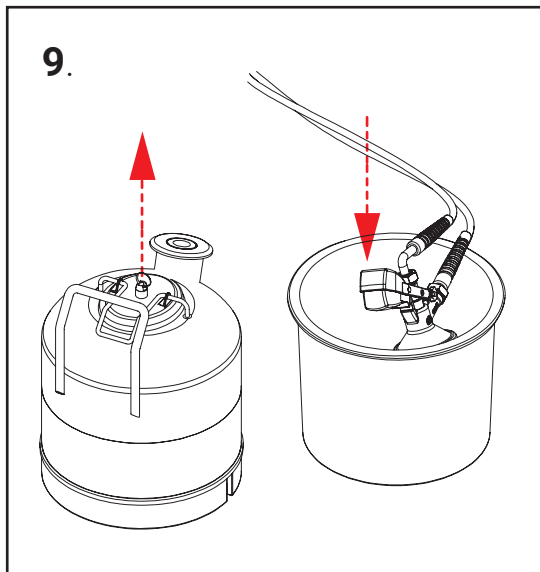
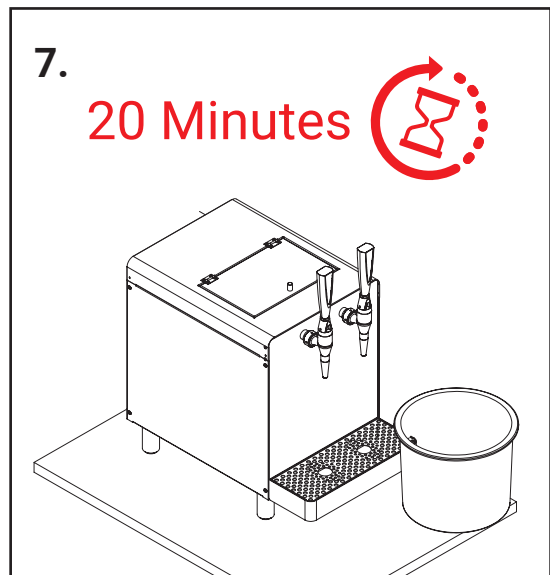
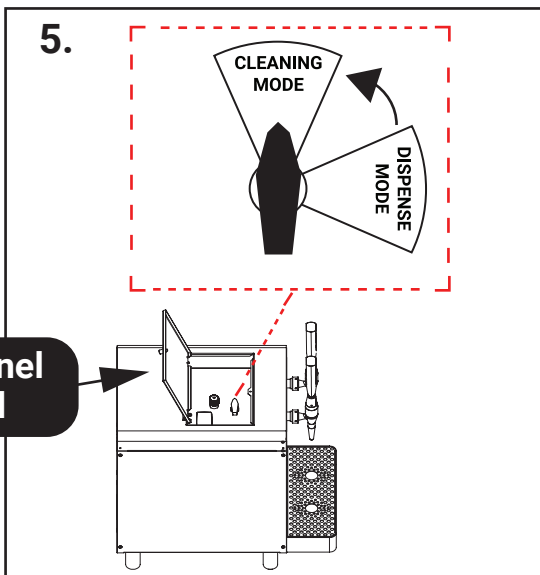
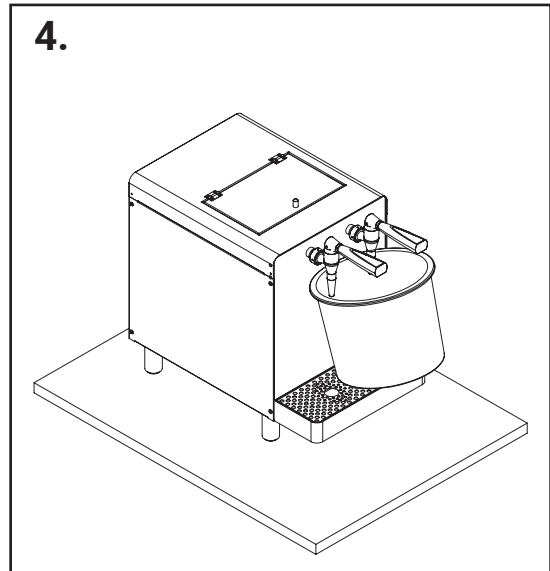
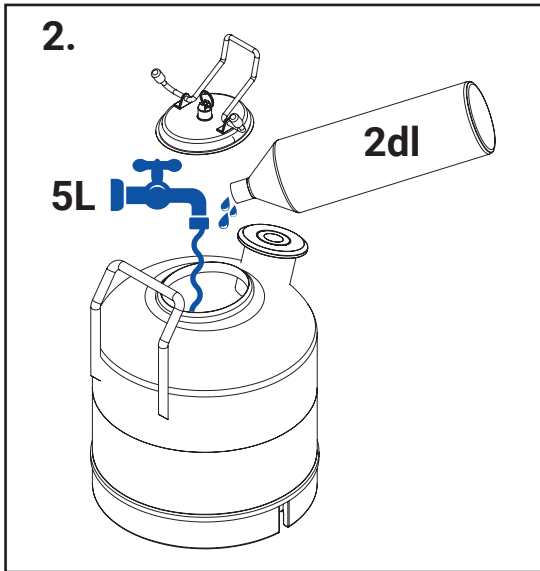
Every two week cleaning

Caution: Wash off all detergent spillage immediately to avoid stains and damage. If detergent gets anywhere on your body or clothes, wash it off immediately. Remember to always wear rubber gloves and safety glasses.



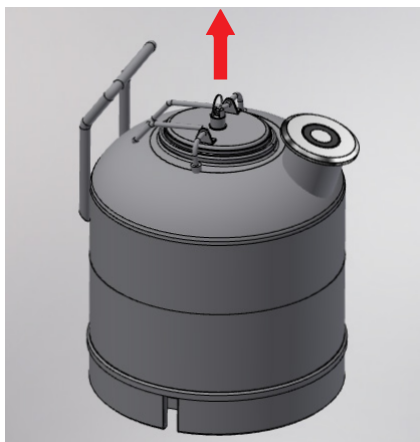
1. Disconnect the Keg Coupler from product keg.
2. Fill a Cleaning Bottle with 5L cold water and add 2dl of Draftline15 detergent.
3. Connect the Keg Coupler to the cleaning bottle.
4. Hold a bucket up close to the Taps, open them and keep them open until the line has been thoroughly cleared of product and cleaning solution flows out of the tap. Pour ~1L/Tap.
5. Close the Taps and turn the dispense mode valve knob to position "CLEANING MODE"
6. Open the Taps again and pour about a half liter of cleaning solution per Tap.
7. Let the cleaning solution soak for 20 minutes.
8. Open the Taps and pour another half-liter of cleaning solution per tap and then close the Taps.
9. Disconnect the Keg Coupler (Place Keg Coupler in the bucket to prevent leakage on floors etc.) and release pressure from the cleaning bottle by pulling up the safety pin located on top of lid.
10. Rinse the Cleaning Bottle with fresh cold water three times and then fill it with about 5L of cold water.
11. Reconnect the Keg Coupler to cleaning keg.
12. Open the Taps and pour the rinse water through until only gas is coming out of the taps, then close the Taps.
14. Turn the dispense mode valve knob to position "DISPENSE MODE".
15. Disconnect the Keg Coupler and open the Taps to relief pressure in the system.
16. Close the Taps.
17. Open the in-line filter and clean it with fresh water, then reassemble the filter.
18. Connect product Keg - Check filter for leaks.
19. Open Taps until fresh product flows, close Taps.
20. Carefully wipe all areas on and around the Coffee Dispenser with a soft cloth to remove any residues of detergent.





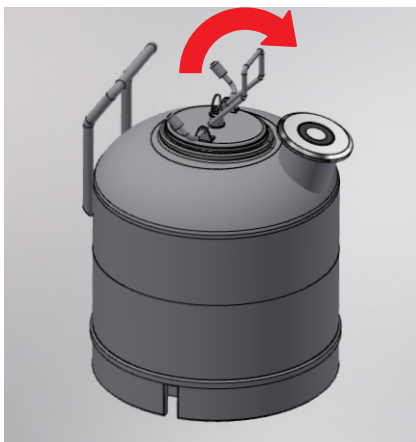
Keg cleaning

Degas the keg



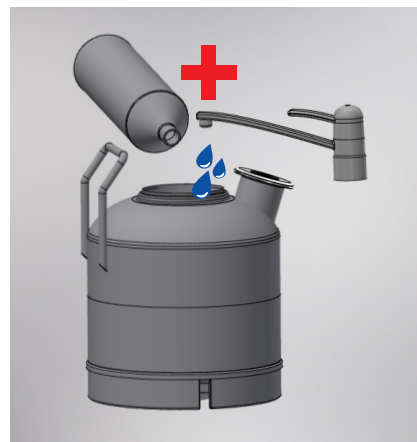
Close the keg and shake it to cover all internal areas

Open the keg

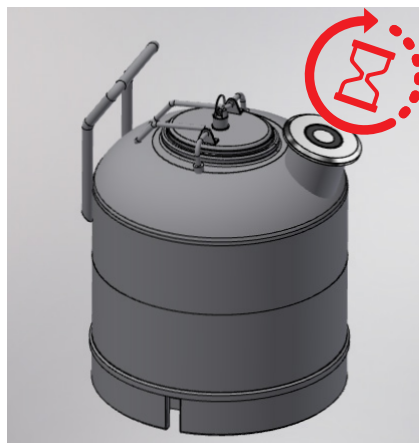
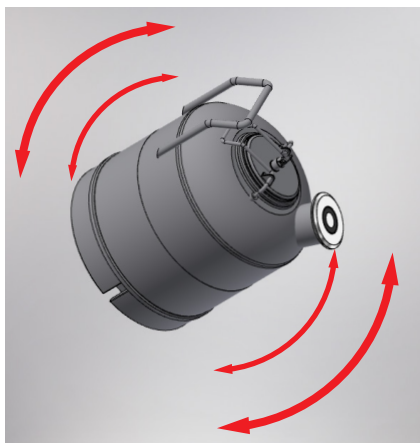


Let the cleaning solution sit for 10 minutes, repeat the process x 2.

Fill the keg with 5L of cold water and 2dl of Draftline 15



Degas the keg and empty it carefully from cleaning solution.



Repeat rinse x 3

Fill the keg with cold water



Shake the keg to flush all internal surfaces clean from detergent

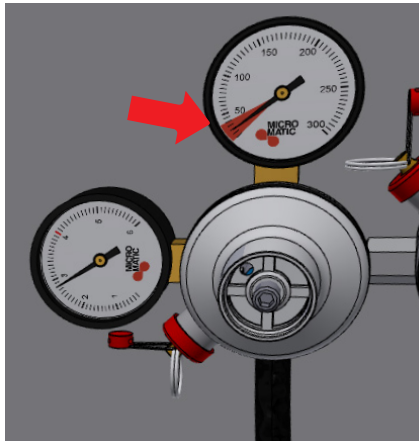


Degas and empty the keg, repeat the process 3 times.

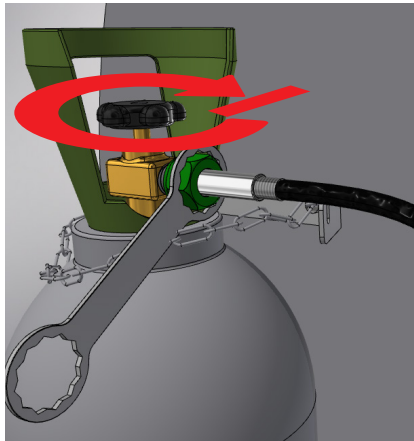


How to change gas bottle

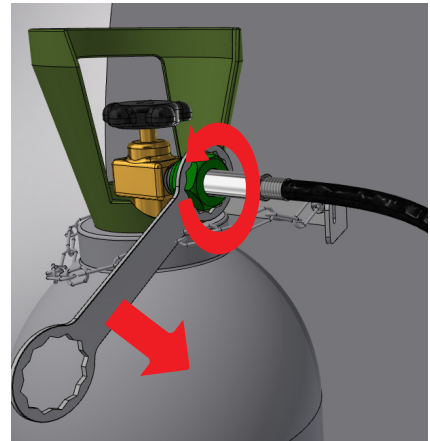
When the needle has reached the red field on the high pressure manometer. - Replace the gas bottle.



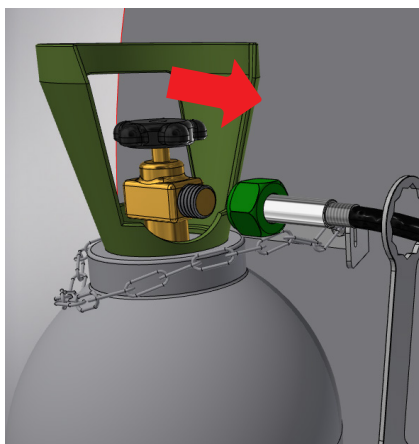
Shut the gas valve by turning the wheelknob clockwise until fully closed.



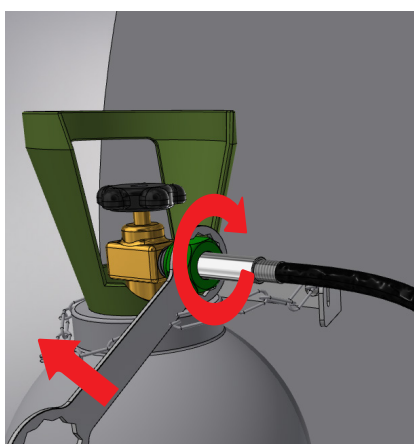
Use the wrench provided to loosen the High Pressure hose nut. There will be a slight sound of gas pouring out



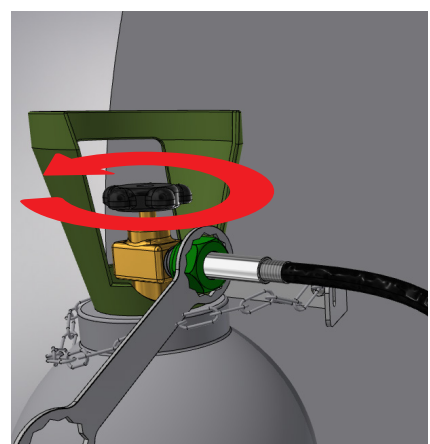
Remove the high pressure hose, unlock the security chain and replace the bottle with a new one.



Reconnect the high pressure hose and tighten the nut clockwise with the wrench.



Open the gas valve counterclockwise until fully opened.



Common issues and how to resolve them

Product is not cold:

- Check settings on the electronic thermostat, the setting should be +2°C
- Check that the electric plug is connected to the wall socket, also check so that the corresponding fuse is ok.

Nitro Coffee has too much head height:

- Check the pressure settings on the regulator, the base pressure setting is ~2,8 Bar
- Check the flow control valve on the dNim, the basic setting is two full revolutions from closed position, try with a slightly lower setting, perform a test pour and do further adjustments until head height is satisfactory.

Nitro Coffee has too low head height:

- Check the pressure settings on the regulator, the base pressure setting is ~2,8 Bar
- Check the flow control valve on the dNim, the basic setting is two full revolutions from closed position, try with a slightly higher setting, perform a test pour and do further adjustments until the head height is satisfactory.

Contact info

CONTACT INFO:

MM Service Center AB
Honungsgatan 2
SE-432 48 Varberg
Sweden

Phone: +46 340 545 700
Email: mm@micro-matic.se
www.micro-matic.se