

Nitro Dispenser Operation Manual

115V/60 Hz Models: ND-20-XX-02 DI



ATTENTION:
Before start of operation,
study this manual

Table of Contents

1.	Safety Instructions	3
1.1.	Setup / Commissioning.....	3
1.2.	Operations	3
1.3.	Spare Parts.....	4
1.4.	Transport and Storage	4
1.5.	Electric Connections	4
1.6.	Service	4
1.7.	Intended Usage.....	4
2.	Before Start	5
2.1	Dispenser Functionality	5
2.2	Dimension.....	5
2.3	Technical Data and Properties.....	6
2.4	Filtration	7
3.	Commissioning	8
3.1.	Scope of Supply	8
3.2.	Setup and Start	9
3.3.	Adjustments.....	12
4.	Decommissioning	13
5.	Hygiene, Cleaning, Maintenance.....	14
5.1.	Product shelf life after connection / opening	14
5.2.	Break times	14
5.3.	Recommended Cleaner and Strength	14
5.4.	Chemical Cleaning	15
5.5.	Preventive Maintenance	18
6.	Packaging and Shipping	19
7.	Troubleshooting	20
7.1.	Online	20
7.2.	Step by Step Guide	20
8.	Spare Parts for Operators.....	22
9.	Disposal.....	24
10.	Warranty.....	24
11.	Declaration of Conformity	24
12.	Contact Data	24

1. Safety Instructions

1.1. Setup / Commissioning

The use and maintenance of the machine shall be limited to trained personnel only.

Place the unit upright standing in a horizontal, level, dry, and clean place. Ensure that the power connection cable is routed directly to the socket. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance. The connecting cable must never be kinked or squeezed and the lateral openings require a free distance of 5 cm to provide the required air circulation. The free distance behind the dispenser must be as well 5 cm. The dispenser front, with the tap outlet must stay open and uncovered.

As an operator pay attention to the listed safety measures:

- Operate dispenser within a temperature range of +43 to +95°F
- Prevent dirt (dust, fibers, etc.) from entering the unit
- Connect only the specified supply voltage.
- The wall socket used must be connected to an overcurrent protection device (16A).
- The device may only be operated with a properly wired protective earth conductor.
- Protect the device against moisture
- Do not insert objects into rotating parts (fan or compressor)
- Observe the warning, safety and service instructions in this manual

1.2. Operations

The device described here may only be operated by suitably trained persons. Children shall not play with the machine. This machine 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 and instruction concerning use of the machine in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children.

Do not use a water jet for cleaning purposes.

Keep ventilation openings, in the appliance enclosure, clear of obstruction. The air circulation must be possible at any time.

Do not damage the refrigerant circuit. The R290 refrigerant is an extremely flammable gas.

Serious personal injury and material damage can be caused by:

- Improper use
- Incorrect installation or operation
- Unauthorized removal of the necessary protective covers or housings
- Invalid opening of the device during operation
- Failure to comply with the applicable legislation / standards for beverage dispense installations.
- Service and repair jobs where access to the machine inside is required, may only be carried out by a trained or instructed technician

If, for any reason, it can be assumed that the safety is impaired or when it is changed from normal operation, the appliance must be put out of service and marked so that it is not inadvertently put back into service by a third party. In addition, the customer service has to be notified. Safety may be impaired if the appliance is not working properly or is visibly damaged.

1.3. Spare Parts

If modules or parts are replaced, only identical & original assemblies or parts may be used.

1.4. Transport and Storage

Damages determined after delivery must be communicated immediately to the carrier. Commissioning may be excluded. The device must only be stored in a dry environment at temperatures of 32 to 140°F.

1.5. Electric Connections

All work must be carried out only if:

- The electrical system is switched off and protected against unintentional reconnection
- Verified that no current is present.
- It is ensured that additional monitoring and protection devices, which are provided for the operation of this control, are installed in a professional manner.

When connecting, ensure that applicable local standards and regulations are observed.

1.6. Service

For service and repair jobs please refer to the technical service manual.

1.7. Intended Usage

The Carbotek Nitro Dispenser is a ready-to-use dispenser to tap nitrogenated and cooled beverages in particular cold-brew coffee or coffee cocktails. This machine is intended for indoor use only. Such as: Small shops, convenience stores and kiosks, bars and restaurants, staff kitchen areas in shops, offices and other working environments, hotels and motels. It may be used in private households as well.

The device is only approved for this application and is not suitable for cooling hot liquids, unfiltered liquids, chemicals or similar.

2. Before Start

2.1 Dispenser Functionality

The Carbotek Nitro Dispenser combines different functions in one device.

- Suction of filtered liquids from an unpressurized or pressurized container, possibly from a bag-in-box.
- Cooling the liquid in the dispenser cooling block
- Injection of filtered compressed air into the liquid. The atmospheric nitrogen (78%) and the oxygen (21%) in the air creates the cascading nitro effect. A built-in compressor is used. There is no nitrogen generator embedded.
- The liquid and the gas are blended in the jet-nozzle spout of the tap.
- Dispense of nitrogenated beverages in the typical Guinness style.
- With a toggle switch the operator can switch between nitrogenated and non-nitrogenated drinks.
- Outlet temperature control.

2.2 Dimension

A detailed diagram of a Carbotek Nitro Dispenser, a compact stainless steel machine used for dispensing nitro-infused beverages. The machine features a single tap with a long handle on the left side. Various dimensions are labeled with letters and numbers: A (body depth), B (drip tray width), C (tap width), D (body height), E (railing height), F1 (drip tray height), F2 (max glass height), F3 (height above tap), F4 (height of tap with handle), and G (width). The machine has a red and white color scheme and the text 'ESPRESSO MARTINI' is visible on the front panel.

The outside dimensions between 1-tap and 2-tap versions are identical.

Depth

A:	body depth	16 in
B:	drip tray	5.7 in
C:	tap	4.1 in
A + B:	total depth	21.6 in



Height

D:	body height	14.7 in
E:	railing height	1.5 in
F1:	drip tray	0.59 in
F2:	max glass height	8.07 in
F3:	above tap	1.9 in
F4:	tap with handle	8.07 in
D – F3 + F4	total height	20.86 in

Width

G:	width	6.9 in
----	-------	--------

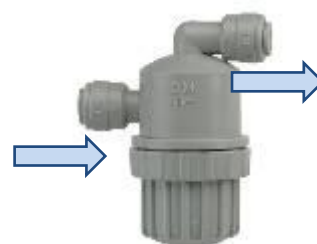
2.3 Technical Data and Properties

Taps	1 Tap
Model	ND-20-01-02 DI
Picture	
Beverages	Espresso-Martini, Coffee-Cocktails, Cold-Brew-Coffee
Electrical & refrigerant	
Power supply	115 V / 60 Hz
Wattage / amperage	368 W / 3.2 A
Refrigerant / amount	 R290, 1.66 oz Propane is an extremely flammable gas
Electrical connection	C14 socket
Power cable	NEMA 5-15P plug (type B – grounded)
Cooler type	dry
Climatic class	N
Accessories	
5l cleaning or product canister with CPC socket	2 x
5l cleaning or product canister with blank red cap	1 x
Intake hose with strainer and CPC coupler	1 x
Inlet strainer for particles > 0.1 mm	1 x
Drip tray	1 x
Cleaning agent	1 jar (20 oz) of ONE-PRO cleaner from URNEX
Features	
Nitrogen source	Filtered compressed air (78% nitrogen)
Jet Nozzle Mono with spray crowns flowrate: 0.6 l (20 oz)/min	1 x
Nitro toggle switch to switch between NITRO and NON-NITRO	1 x

Foam level control	No adjustment – default factory setup
Particle air-filter	Yes
Nitro-Port to connect nitrogen bottles	No
Temperature setup	For cleaning put at level 4 on front scale Coldest temperature is at level 7 on front scale
Liquid volume inside dispenser	1 x 370 ml (12.5 oz)
Cooling effect during nonstop dispense	$\Delta 13^{\circ}\text{F}$ (at 0.6 l (20 oz)/min)
Continuous (non-stop) dispense is only possible until an ambient temperature of 86°F. Between 86 and 95°F non-stop dispensing is possible up to 30 min. Then the dispenser needs a recovery break of 15 min to cool down again.	
Device connections	
Product inlet	1 x CPC coupler 3/8" hose
Others	
Noise emission level	≤ 64 dB
Warranty	2 years (after date of production)
Weight & dimensions	
Net / gross weight	49.2 lb. / 54.2 lb.
Dispenser dimensions (H x W x D) including tap handle	20.86 x 7.6 x 21.65 in
Packaging dimensions (H x W x D)	27.0 x 10.0 x 23.2 in

2.4 Filtration

Ensure that the drink was filtered with a fineness of at least **100 μm** (100 micron). Coarser filtration sizes lead to clogging of the filter in the intake line or in the jet-nozzle outlet-spout of the tap. Make sure the filter adapter is installed in the product intake line. The filter adapter includes a mesh filter with 100 μm particle size.



Attention!



By not using an appropriate intake filter the internal dispenser pump might be damaged or destroyed through particles in your liquid.

3. Commissioning

3.1. Scope of Supply

The Nitro Dispenser is delivered with the components as listed below.


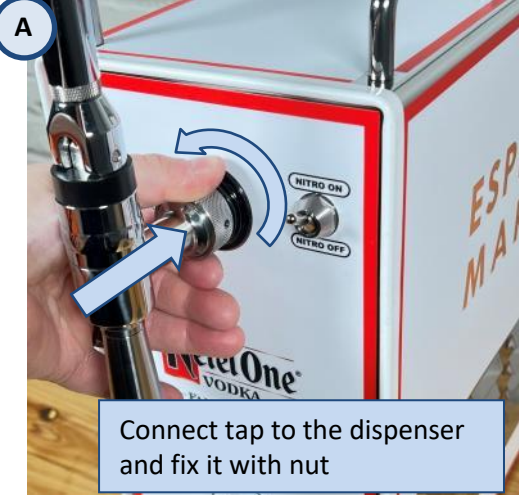

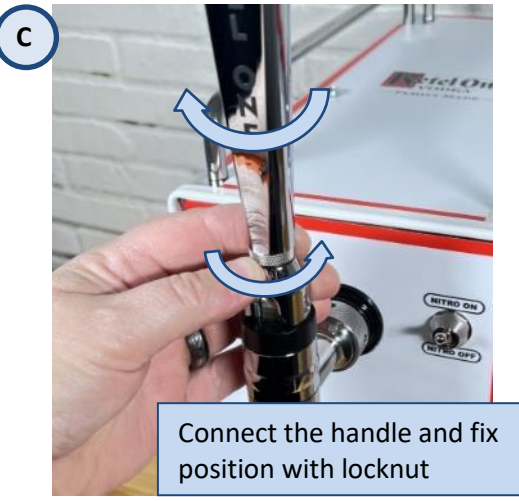


The model specific differences are listed in the table.

	1-tap Nitro Dispenser
	<ul style="list-style-type: none"> 1) 1x Nitro Dispenser 2) 1x Accessories box 3) 2x 5l (170 oz) product / cleaning canister
	<p>Accessories box parts</p> <ul style="list-style-type: none"> 2.1) 1x drip tray 2.2) 1x intake hose 2.3) 1x ONE-PRO cleaner 2.4) 1x dispenser tap 2.5) 1x tap handle 2.6) 1x tap & filter key 2.7) 1x power cord *¹ 2.8) 1x User manual + temperature notice

*1: The power cord has a C13 plug to connect to the dispenser. The socket plug is country specific

3.2. Setup and Start

The setup and starting procedure between one and two tap versions in principle is identical except the number of taps, intake hoses and canisters differ between the models.

<p>1. Remove foil from drip tray</p>  <p>Remove foil from drip tray</p>	<p>2. Connect tap and handle to dispenser</p> <p>A</p>  <p>Connect tap to the dispenser and fix it with nut</p>
<p>B</p>  <p>Use wrench to tighten the connection</p>	<p>C</p>  <p>Connect the handle and fix position with locknut</p>
<p>3. Establish electrical connection</p> <p>A</p>  <p>Connect power cord with C13 plug to the dispenser.</p> <p>B</p>  <p>Connect to wall socket.</p>	

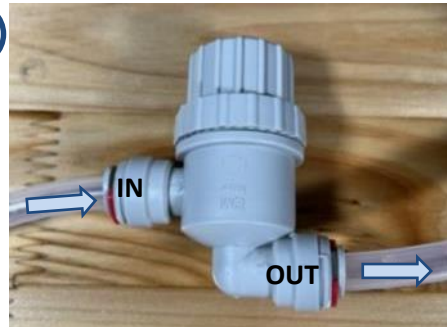
4. Connect canister and rinse with water

A



Fill canister half with water.
About 2.5 l (85 oz)

B



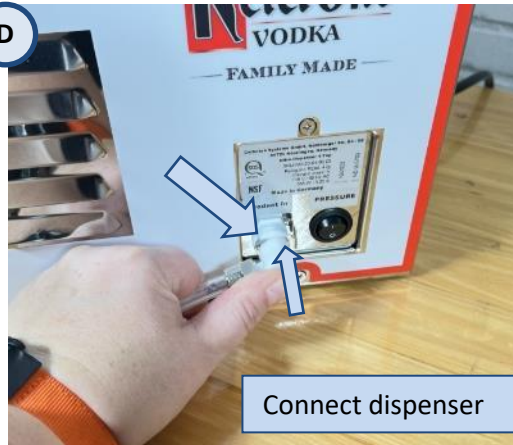
If filter is in the intake line: Check flow direction at the filter connection.
Filter might be also part of the canister lid.

C



Connect canister

D



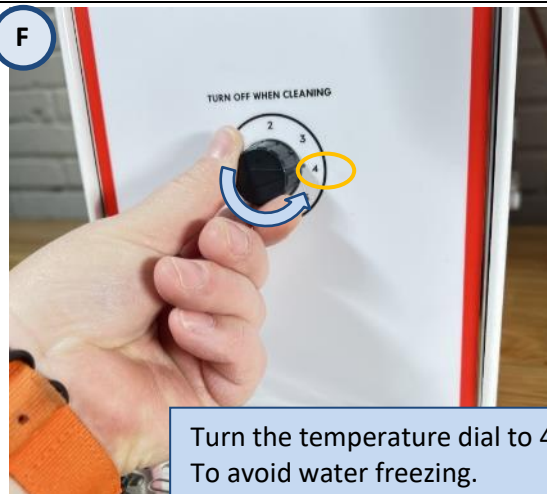
Connect dispenser

E



Toggle on pressure switch

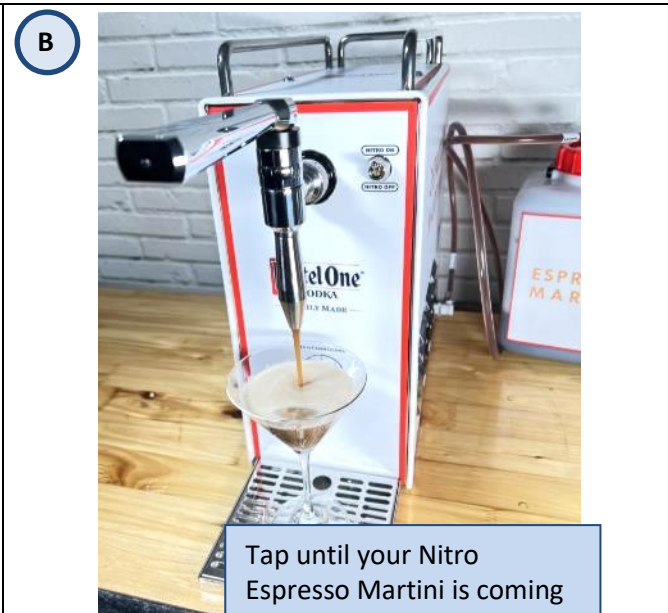
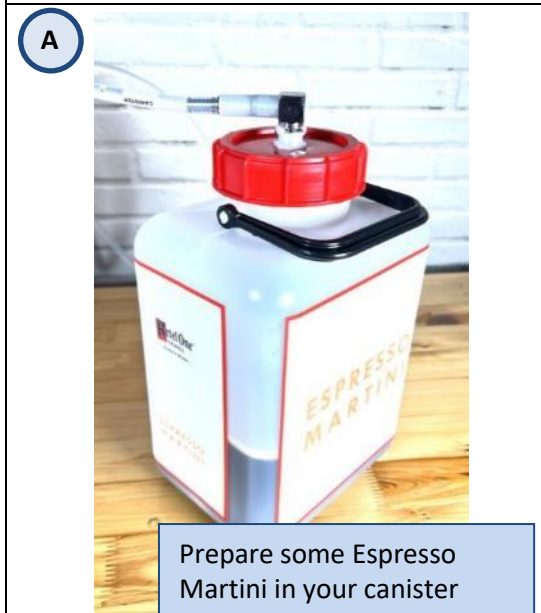
F



Turn the temperature dial to 4
To avoid water freezing.



5. Start product dispense



3.3. Adjustments

Things that can be adjusted from the operator are:

1. Nitro On/Off Toggle-Switch
2. Target dispense temperature

1. Nitro On/Off Toggle-Switch



When changing from NITRO-ON to NITRO-OFF it takes about 50 ml (1.7 oz) of product until the remaining nitro gas is out. Open & close the tap handle a couple of times (3-4) and dispense the 50 ml (1.7 oz) in small batches, like this the gas in the tap is flushed out faster.

2. Temperature

The target dispense temperature can be adjusted at the thermostat knob at the front within a range of $\Delta 24^{\circ}\text{F}$.

Turning it clockwise = make it colder (max position is 7)

Turning it counter clockwise = make it warmer or switch cooling off at a position of 0.

Coldest temperature is position 7

Warmest temperature is position 1



When tapping non-alcoholic beverages during cleaning and rinsing, the unit must be set to level 4 or lower (3,2,1) - otherwise the beverage may freeze. Level 4 corresponds to approx. 41°F .

The dispenser has an internal liquid buffer that is kept cold according to the thermostat settings. In a non-stop dispense situation the cooling effect is a reduction of $\Delta 13^{\circ}\text{F}$ from the intake temperature of the cocktail (at a flowrate of $0.6 \text{ l} / (20 \text{ oz})/\text{min}$).

4. Decommissioning

Before putting the dispenser out of service, we recommend a chemical cleaning – especially if you want to keep it out of service for a longer time.

1. Provide a chemical cleaning (as in chapter 5.4) OR flush the dispenser and canister with clean water.
2. Let the dispenser suck in air until air is coming out of the nozzle.
Do NOT disconnect the intake line from the dispenser in order to suck air. The CPC coupler system has a check valve that prevents air sucking and by this the internal liquid buffer cannot be emptied.
3. Disconnect the intake line and remove power plug from electrical socket.
4. Pull handle to open tap and release internal pressure

Protect the dispenser against rain and dust and store it in a temperatures range between 32°F and 140°F .

5. Hygiene, Cleaning, Maintenance

5.1. Product shelf life after connection / opening

The product shelf life after connection to the dispenser depends on a couple of circumstances that are independent from the dispenser. Such as:

- Shelf life of product before and after connection
- Product type and product sensibility
- Ambient or cooled environment before and after connection
- Tapping frequency and break times

Carbotek recommends a weekly cleaning interval – however this is just a general recommendation. The appropriate, product specific shelf life after connection and the corresponding cleaning interval needs to be evaluated with the concrete product.

The product shelf life and the product quality are in the responsibility of the operator. Carbotek can just provide general recommendation at this stage.

5.2. Break times

Consider the points below only as a general guideline to provide enduring high product quality to your customers. Product specific differences may exist.


- Keep the cooling on “max cold” during dispense break times
- If the dispense break is longer than 2 days, disconnect your product and flush the dispenser with fresh water before restart of cocktail dispense.
- If the break time is more than 4 days follow the “Decommissioning” steps in chapter 4.
- After a break time always check the product quality with a small sip, before restart of operations.

5.3. Recommended Cleaner and Strength

As a cleaner we recommend the product ONE-PRO from URNEX with a strength of two teaspoons (11g / 0.4 oz) of powder to 2.5 l (0.7 gal) of warm (40°C / 104°F) water.

ONE-PRO is a so-called one-step cleaner that combines cleaning and disinfection.



2 x  of ONE-PRO powder (11g/0.4 oz)
+ 2.5l of WARM WATER (40°C/104°F)
= 2.5l of CLEANING SOLUTION

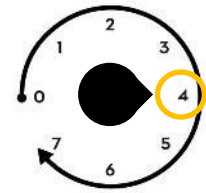
5.4. Chemical Cleaning

Track the cleaning activities in a cleaning protocol in case cleaning records are requested from a food inspection.


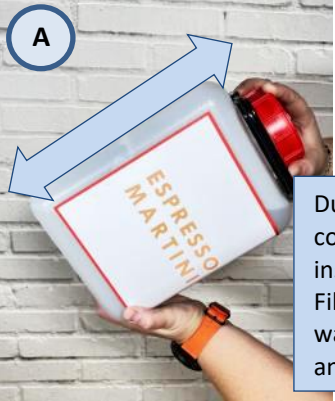


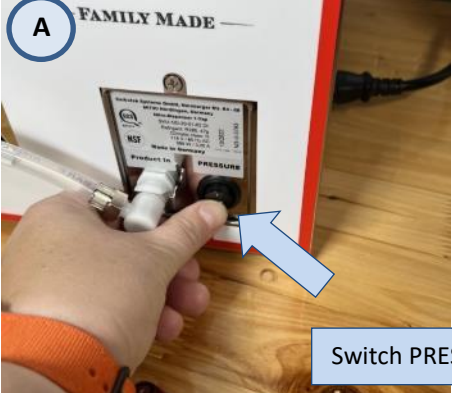

If the machine is setup/used for coffee cocktails the dispensing temperature might drop below the water freezing point. In such cases we recommend to reduce the temperature settings during the cleaning process. The thermostat dial at the front should be set on pos 4 or less. Otherwise, the detergent or rinsing water might freeze.

It's recommended to wear gloves and safety glasses when working with chemical detergents.

Pay attention to the local safety standards.



CLEANING PROCESS

1. Cleaning equipment	2. Rinse with water
<p>You need:</p> <ul style="list-style-type: none"> - Cleaner - Brush - Teaspoon - 2l (68 oz) jug - Filter wrench 	<p>A</p>  <p>Dump remaining cocktail. Clean canister inside with a brush. Fill canister half with water (=2.5l (85 oz)) and shake it.</p>
<p>B</p>  <p>Connect canister to the dispenser.</p>	<p>C</p>  <ul style="list-style-type: none"> - Open tap and dispense 1.5l (50 oz) of water. - Put nitro toggle switch in NITRO-OFF position
3. Release system pressure	
<p>A</p>  <p>Switch PRESSURE OFF</p>	<p>B</p>  <p>Keep the tap open to release pressure</p>

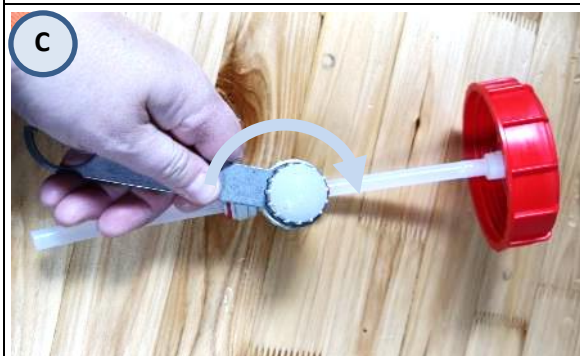
4. Check intake filter, jet-nozzle and tap valve



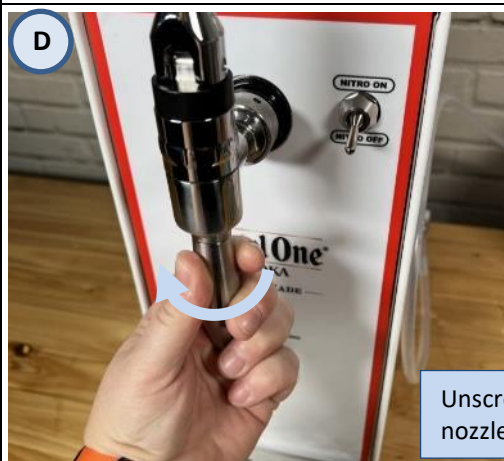
Open filter adapter with wrench
Note: Filter adapter might have different position



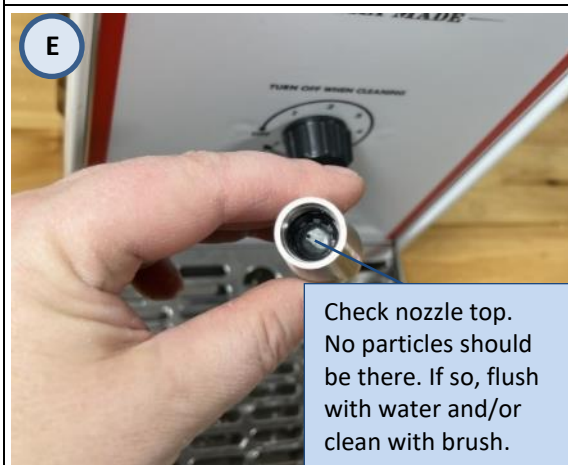
Take out filter element and clean with water in case of particles or clogging.



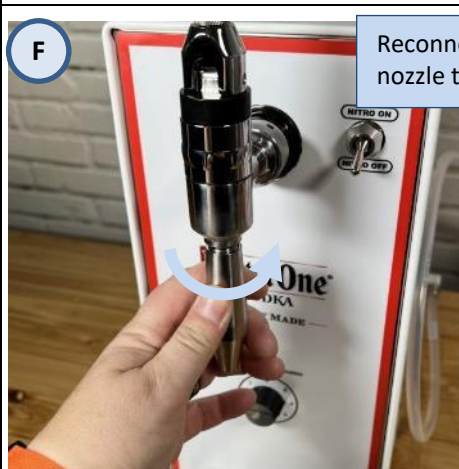
Close filter again



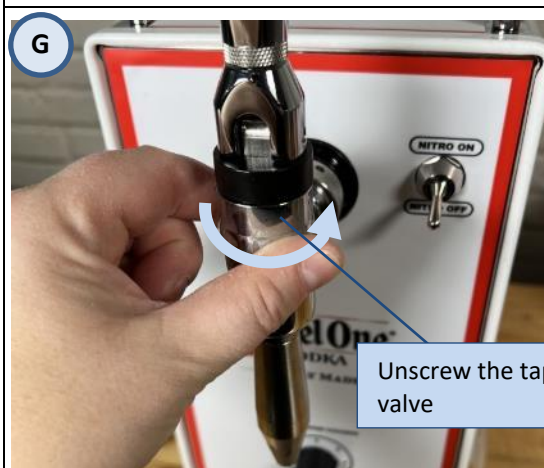
Unscrew jet nozzle



Check nozzle top.
No particles should be there. If so, flush with water and/or clean with brush.



Reconnect the nozzle to the tap.



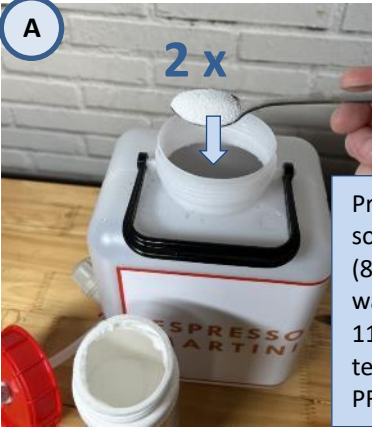
Unscrew the tap valve



Check tap valve and clean with a brush if required.
Then put it back in its position.

5. Prepare 2.5 l of cleaning solution and flush dispenser


A



2 x

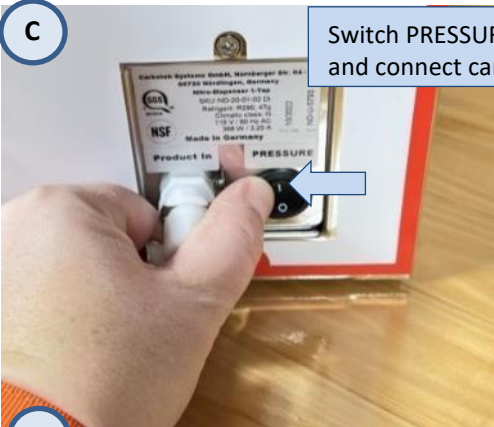
Prepare cleaning solution with 2.5l (85 oz) hand warm water (104°F) and 11g/0.4 oz (two teaspoons) of ONE-PRO powder.

B



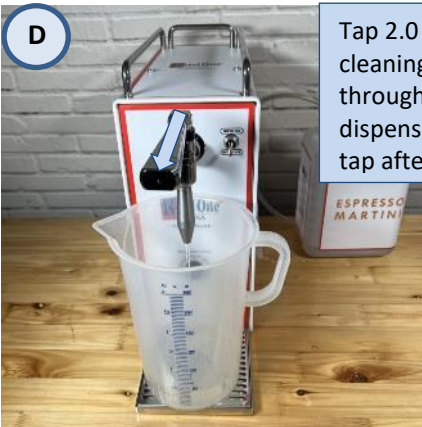
Shake canister

C




Switch PRESSURE ON and connect canister

D



Tap 2.0 l (68 oz) of cleaning solution through the dispenser. Close the tap after.

E



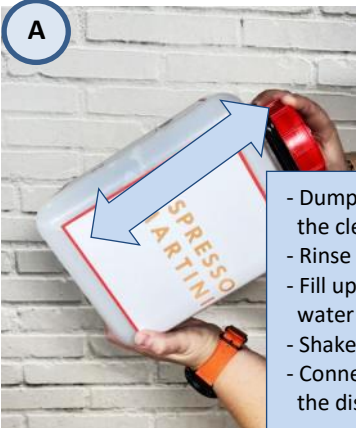
Clean drip-tray meanwhile



WAIT 10 MINUTES

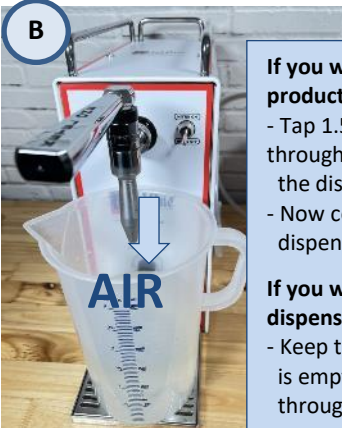
6. Rinse with water

A



- Dump the rest of the cleaning solution.
- Rinse canister with water
- Fill up canister with fresh water (around 2.0 l (68 oz))
- Shake it
- Connect canister to the dispenser

B



AIR

If you want to continue with product dispense:

- Tap 1.5 l (50 oz) of water through the dispenser.
- Now connect back to your dispensing product

If you want to take the dispenser out of service:



- Keep tap open until canister is empty and air is coming through the tap nozzle

7. If required set the temperature back to the setting before start of the Cleaning Process.


5.5. Preventive Maintenance

As preventive maintenance jobs are considered:

- Rinse the vacuum valve at the canister with warm water.** **Every 4 weeks**
 This is required if the canister is used as a product canister for beverages.
 For sugary liquids this is recommended to be done with every cleaning cycle.

<p>Take out the silicone vacuum valve at the canister lid.</p>	
<p>Rinse it with warm water to remove cocktail residuals. These residuals might lead to a clogging effect of the vacuum valve.</p>	

- Dust removal from condenser grid at the backside** **Every 6 months**

<p>Blow away the dust at the condenser grid with compressed air.</p>	
--	--

6. Packaging and Shipping

If parcel shipping is intended, please ship the dispenser **ONLY** with the original packaging components as shown below. The dispenser tap must be detached before packaging.

Packaging Components



Parts and article numbers

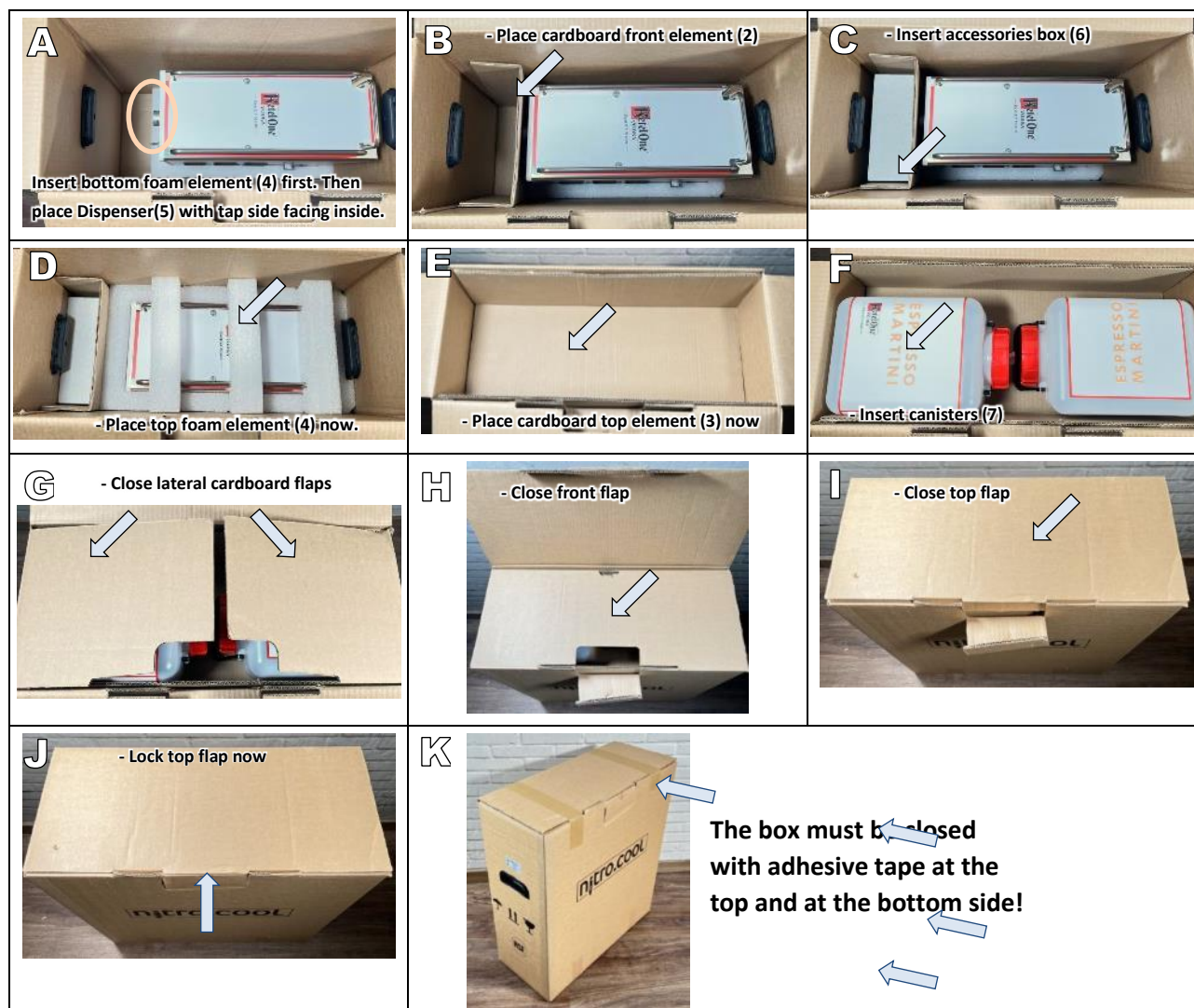
- 1) Transport carton (art 413) with handles (2 x 420)
- 2) Cardboard cut-out front (art 417)
- 3) Cardboard cut-out top (art 418)
- 4) Bottom and top foam elements (art 414)
- 5) Nitro-Dispenser
- 6) Accessories box
- 7) Two Canisters

Transport carton SET ND 2020

419 = 413 + 417 + 418 + 420 (2x)

Foam elements not included!

Step by Step (Tap must be detached)



7. Troubleshooting

7.1. Online



<https://youtu.be/R2wHw6kXgUU>



Nitro-Dispenser Service:
Troubleshooting 1-Tap | Ketel1 | 115V

Helping the operator to identify and resolve problems

7.2. Step by Step Guide

Below find a table with potential problems, its causes and solutions.

Problem	Cause	Solutions
1) Not enough or too much foam	A change in the foaming behavior can be caused through a flowrate increase or decrease at the liquid side. This causes a liquid/gas mismatch and leads to a non-perfect dispensing result.	The standard target flowrate is 0.6 l (20 oz)/min (+/- 10%) Check the dispenser flowrate with water and a timer.
	a) Clogging issues of intake filter or nozzle.	Check your filter in the intake line and remove any particles in it. Unscrew the tap nozzle and check if particles have clogged the components.
	b) Flowrate reduction through scaling.	If the dispenser was standing unused for a longer time the nozzle holes might have closed through scaling. Disassemble nozzle elements and clean them in acetic solution.
	c) If there is too much foam suddenly the dispenser might suck air in through the product intake line.	Check if all your connections between dispenser and container are sealed well. Sometimes the John-Guest push-in system causes air leaks that need to be fixed. There must be no air bubbles coming through the intake line together with the product into the dispenser.
	d) Check the Nitro-ON/OFF toggle switch.	Change the direction of the Nitro-ON/OFF toggle SWITCH and try again.
	e) Product related. Certain recipes or ingredients are not foam stable.	Try pure cold-brew coffee as reference medium. If this works fine it's a product related issue.
	f) Traces of rinsing agent on the glass can destroy the foam as well	Try to use different glasses or single use plastic cups to verify this aspect.
2) Not cold enough	No electrical power or thermostat knob is turned off.	Check if dispenser has electrical power (does the air compressor run?). For max cooling turn the thermostat knob clockwise until 7 o'clock position.

		The 1 o'clock position is about 54°F warmer than the coldest position.
	<p>The thermostat setup at the coldest position is the 7 o'clock position) -</p> <p>The temperature can be adjusted or switched off through the thermostat knob at the front panel.</p>	<p>The thermostat setup can only be changed through the instructions in the service manual.</p> <p>If the cooling capacity of the device is not strong enough, you need to precool your beverage or reduce the inlet temperature of your product.</p>
3) Flowrate is too fast or too slow.	Flowrate is controlled through the 3 spray crowns in the nozzle. Each crown has 2 holes. If flowrate is too low one of the holes might be closed or clogged.	<p>Remove the complete Nozzle from the Dispenser and check the flowrate. It should be more than 1 l/min.</p> <p>If flowrate is lower, the root cause might be in the internal pump pressure supply. Contact Carbotek or technician in this case.</p> <p>If flowrate check above is ok, disassemble the Nozzle and check spray crowns for debris.</p>
4) The dispenser doesn't dispense anything at all	a) Filter adapter in the intake line is clogged.	Check if the intake filter is clogged.
	b) Tap-nozzle is clogged	Disassemble the Nozzle and check spray crowns for debris.
	c) Air compressor is turned off or has no electrical power.	Check whether the PRESSURE switch at the side of the dispenser is turned on and if the dispenser has power.
	d) The CPC adapter of the intake line is not pushed properly into the dispenser socket.	Push intake line adapter properly into dispenser socket.
	e) Product is frozen To achieve the 30°F dispense temperature the dispenser inside cools down a bit lower. Sometimes it overcools the liquid and the product can freeze. This can also happen to non-alcoholic liquids.	Set the temperature knob on the front to 0 and wait about 30 - 90 minutes. Then try again.
	f) If the dispenser was used without filter adapter in the intake line, coffee particles (in case of insufficient filtration) can get into the pump and damage or block valve parts. This could lead to the situation that no liquid is sucked any more.	Pump must be exchanged as shown in service manual.

8. Spare Parts for Operators

Article Code	Picture	Article Text	Notes
432		Canister 5L, PE, food safe BLANK RED CAP	Canister for cleaning and / or product storage
488		Lid for 5L-canister with CPC Ketel 1 Panel Mount Female 3/8 Filter in uptake line	Lid with valve for canister (432) Used from Ketel1 USA
495		Lid for 5L-canister with CPC Panel Mount Female 3/8	Lid with valve for canister (432)
659		Check valve - combination valve 7.7 mm material: ML-153 silicon white	Vacuum valve for lid (495)
195		Double click Intake hose Ketel1 USA CPC Coupler / 1.5 m hose / CPC Coupler	Intake hose – KETE1 USA
196		Double click Intake hose CPC Coupler / 0.13 m hose / filter / 1.5 m hose /CPC Coupler	Intake hose
822		Strainer adapter, 100 micron for JG 3/8" intake line 3/8" - 3/8"	Intake filter
1179		Fine filter - strainer, 200 mesh per inch 100 micron particle size	Filter element of filter (822)
1316		CPC Elbow coupler 3/8 PTF - NSF valved, POM hose 9.5mm OD, 6.4mm ID	
1310-Q5		O-Ring 7.65 x 1.78 mm (QTY 5 each) for CPC Elbow-Coupler (1316) Type: AS568-011 / FDA Buna-N	O-Ring for CPC Elbow (1316)
382		Drip tray NSF compliant dimensions 165x150x16mm AISI 304	
1437		Tap handle - chrome plated plastic (BI)	
1447		Tap handle - stainless (BI)	
1411		Tap handle - Oak wood Height 16 cm, conical	

1472		Stout-Tap NSF (BI) without nozzle, handle and shank	
410		Jet Nozzle Mono (0.6 l/min) Connection thread IT: 9/16" - 26 TPI	
1419		Nitro Dispenser Combi-Key	Tool for filter (822) and tap (1472)
783		Rubber feet 7,2/11 LDPE, black	
856		Power plug cable North America type B - C13 plug / Nema 5-15 P 1.8 m	
1779		Accessories box Nitro-Dispenser (Spare part) All parts 1-tap Ketel1 (USA/CA)	All parts included as shown in manual
419		Transport carton SET ND 2020 slim with handles and cardboard inserts Size: 650 x 255 x 590 mm (H x W x D)	Transport packaging components
414		Packaging foam parts ND 2020 slim	Transport packaging components
506		ONE-PRO Cleaner Jar 566 g	Good for approx. 100 cleaning cycles

9. Disposal

The dispenser can be disposed in a recycling center for electrical appliances / refrigerators. Do not dispose it in domestic waste. Please notice the relevant national regulations.



10. Warranty

The guarantee and warranty period during proper and intended use is 1 year.

Defect components will be replaced

11. Declaration of Conformity

Carbotek Systems GmbH, Germany, declare under our sole responsibility that the product is in conformity with the following standards:



12. Contact For Service and Warranty

KYK Marketing

2600 Constant Comment Place

Louisville, KY 40299

Phone: 800-847-6963

Email: Service@espressomartinimachine

Website: WWW.Espressomartinimachine.com