

Cornelius IDC Pro255 Brix Setup



Once the syrup lines are purged, it is now time to set the ratios. ***You MUST have ice on the cold plate for at least 30 minutes prior to setting the ratio. If you have not done so already, add ice to the hopper.***

There is no syrup separator needed, you will use the service UI to set the water flow rate and the syrup flow rate separately.

Accessing the Service UI

Use the keypad on the screen to enter the correct code



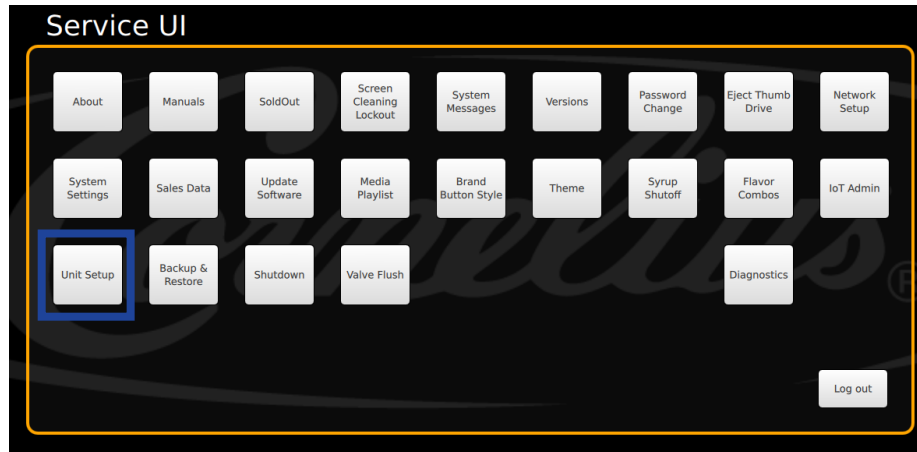
To access the service UI, tap the four corners of the video portion of the screen in the order shown. Top right, top left, bottom left, bottom right. The screen will flash white, wait for the video to reappear before proceeding to the next touch point.



Store Level Access: 1111
Manager Level Access: 2222
Technician Level Access: 3333

Brix Setup:

Access Brix Setup



Tap Unit Setup

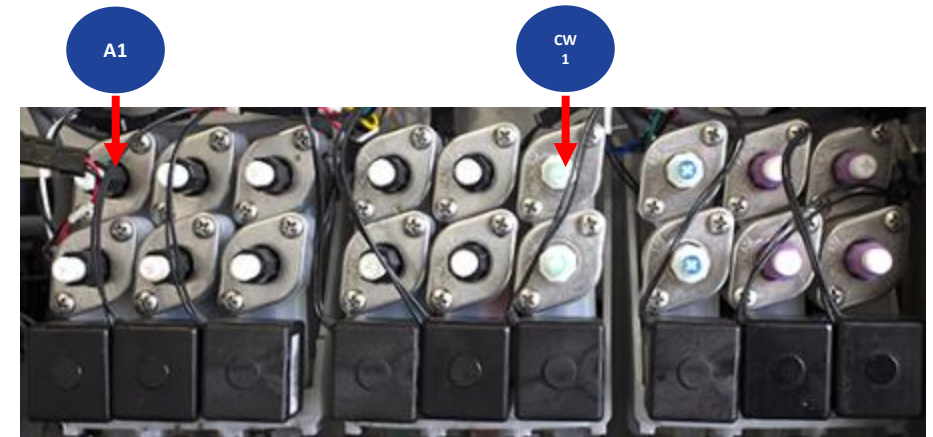
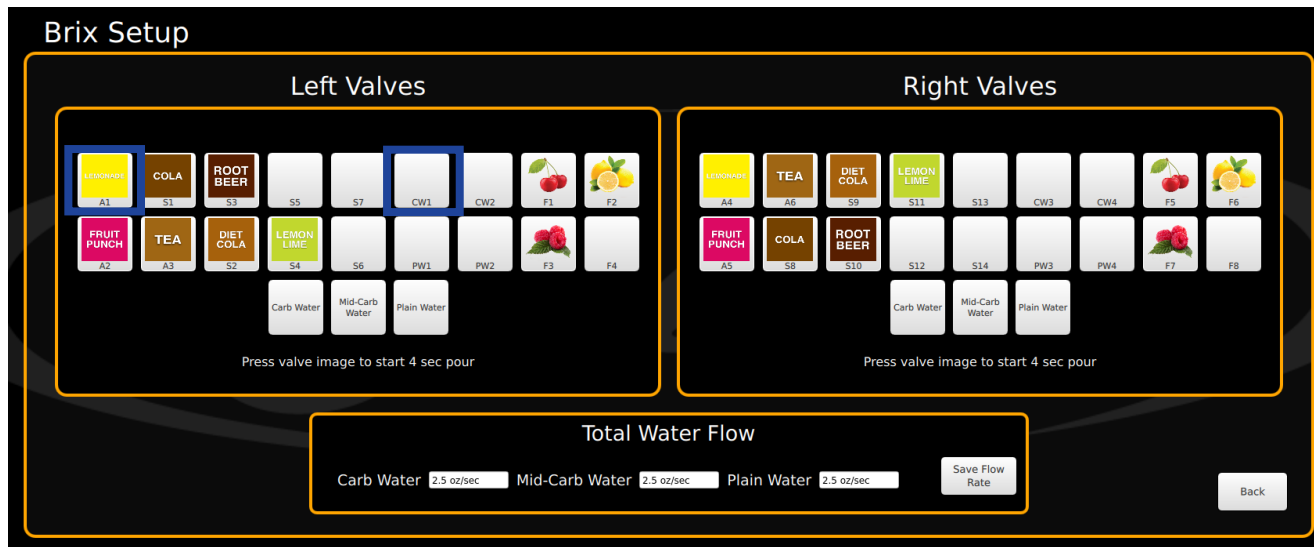


Tap Brix Setup

Brix Setup:

Valve Layout Description

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.



Note: The valve layout on the screen matches the physical valve layout in the IDC Pro

- Example: A1 is the 1st valve from left on the top row
- Example: CW1 is the 6th valve from left on the top row
- Total Water Flow does not affect actual water flow rate, this is to capture sales data. Do not adjust!

Brix Setup: Setting Left Side Water Flowrate

When you activate a valve, it will dispense for a pre-programmed
4 second dispense.

Left Side Flowrate Target:

CW1 = 7oz.

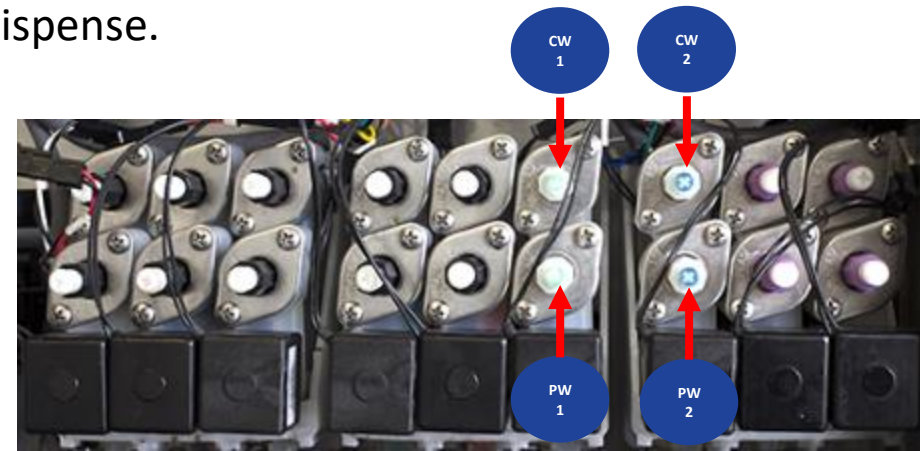
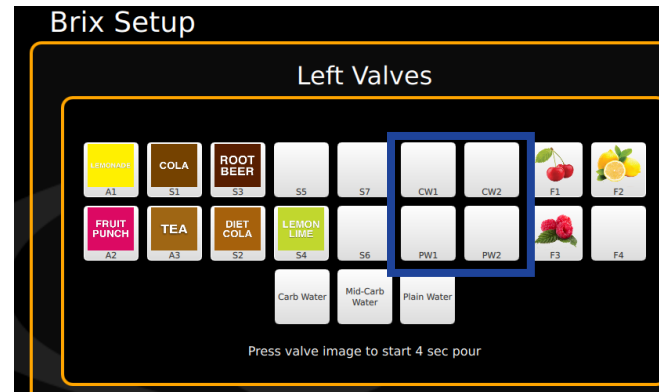
CW2 = 3oz.

PW1 = 7oz.

PW2 = 3oz.

Carb Water = 10oz.

Plain Water = 10oz.



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining water valves, you MUST set flow rate for all water.
 - b) Tap carb water to check total CW flow rate, it will activate CW1 and CW2 – adjust CW 1 as needed
 - c) Tap plain water to check total PW flow rate, it will activate PW1 and PW2 – adjust PW 1 as needed

Note: You do not need to check water every time you check your syrup.

Brix Setup: Setting Right Side Water Flowrate

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target:

CW3 = 7oz.

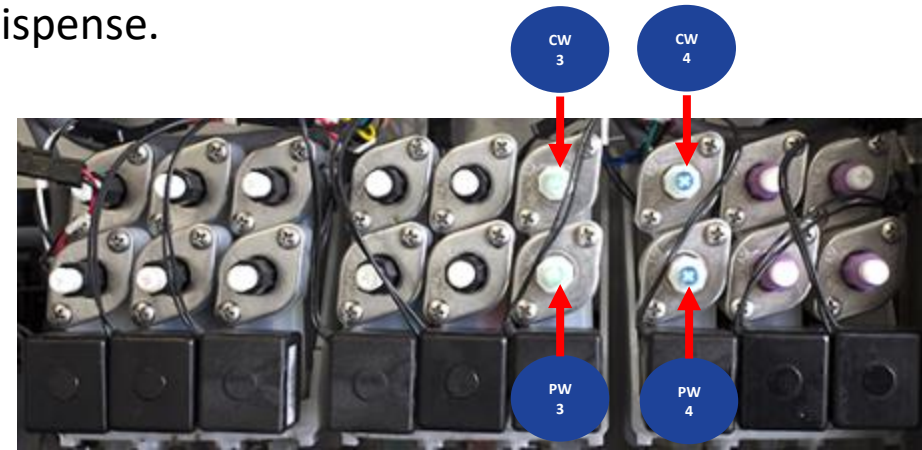
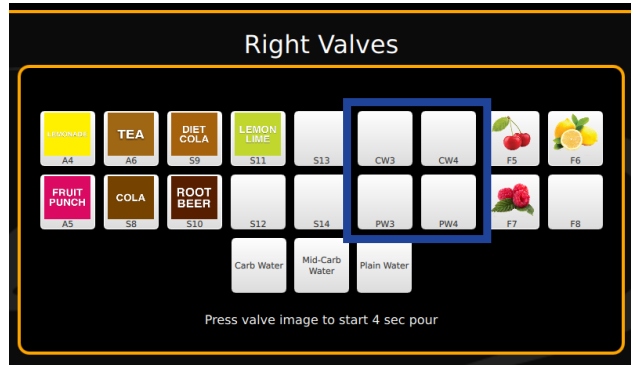
CW4 = 3oz.

PW3 = 7oz.

PW4 = 3oz.

Carb Water = 10oz.

Plain Water = 10oz.



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining water valves, you MUST set flow rate for all water.
 - b) Tap carb water to check total CW flow rate – adjust CW 3 as needed
 - c) Tap plain water to check total PW flow rate – adjust PW 3 as needed

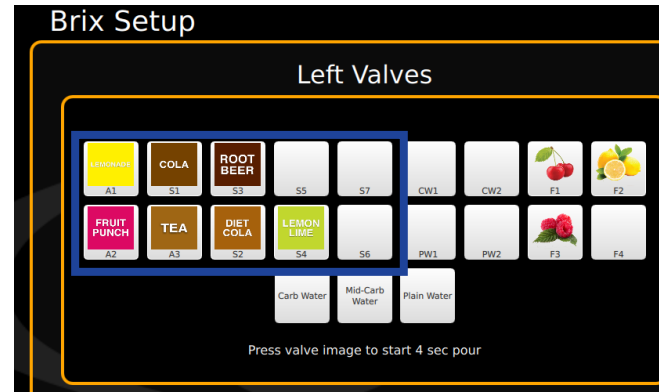
Note: You do not need to check water every time you check your syrup.

Brix Setup:

Setting Left Side Syrup Flowrate

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.

Left Side Flowrate Target:
Follow syrup manufacturer or
account specs



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.
 - b) For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

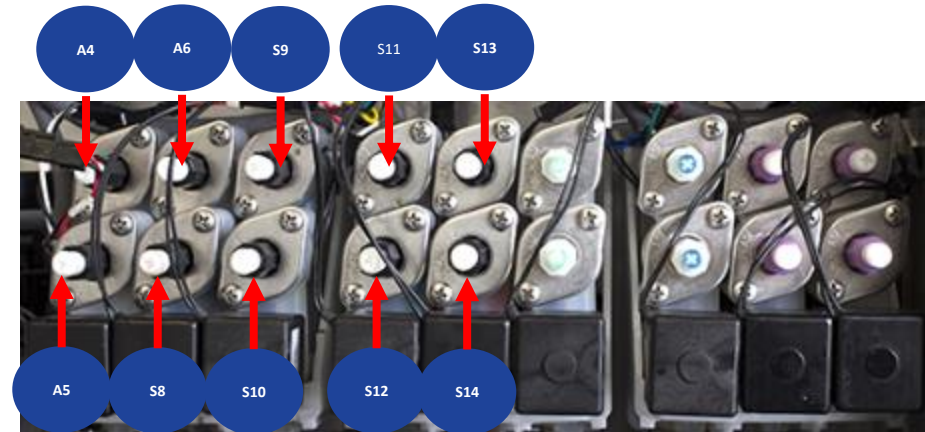
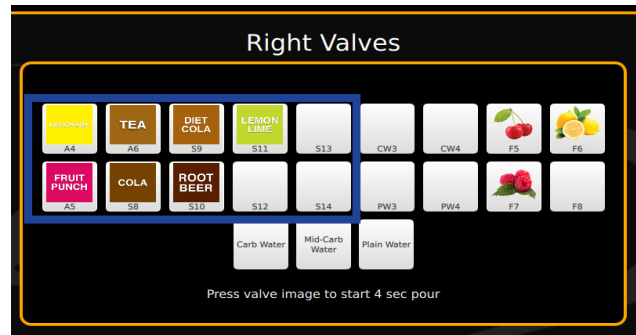
Note: You do not need to check water every time you check your syrup.

Brix Setup:

Setting Right Side Syrup Flowrate

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target:
Follow syrup manufacturer or
account specs



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.
 - b) For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

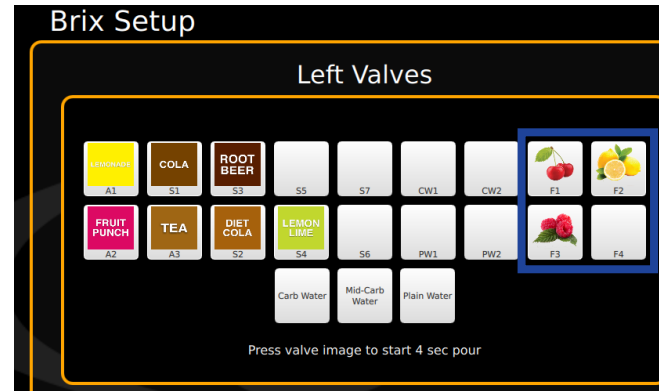
Note: You do not need to check water every time you check your syrup.

Brix Setup:

Setting Left Side Flavor Shot Flowrate

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.

Left Side Flowrate Target:
Follow syrup manufacturer or
account specs



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.
 - b) For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

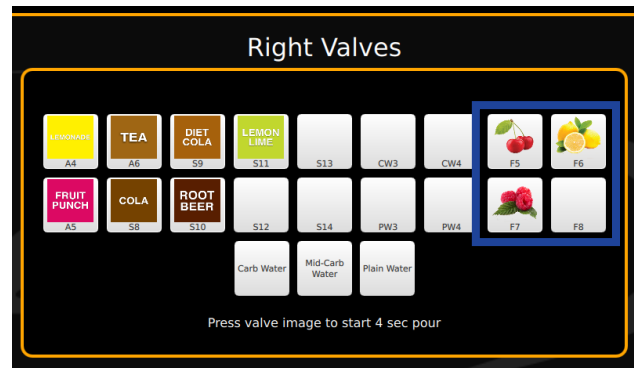
Note: You do not need to check water every time you check your syrup.

Brix Setup:

Setting Right Side Flavor Shot Flowrate

When you activate a valve, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target:
Follow syrup manufacturer or
account specs



1. Place your brix cup under the appropriate nozzle.
2. Tap the appropriate valve to activate the dispense and capture the volume.
 - a) Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining flavor shot valves.
 - b) For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

Note: You do not need to check water every time you check your syrup.