IDC Pro | Installation Requirements Summary

The following items are requirements & considerations to be reviewed prior to a scheduled installation to ensure minimum disruption to your business. Review this document thoroughly. If for some reason you will not be ready for install on the date scheduled, you must contact your installation coordinator or sales rep. to revise the date. FAILURE TO PROVIDE AT LEAST 24 HRS NOTICE MAY CAUSE A DELAY IN RESCHEDULING INSTALLATION (which cannot be rescheduled for the next day). Make sure all local code requirements are met prior to installation.

Water System:

(ornelius)

- 1/2" dedicated water line at a minimum pressure of 50 psi & a max of pressure of 60 psi.
- A water booster is highly recommended to ensure incoming water pressure consistently exceeds 90 psi. A water booster can be ordered from Cornelius (part number 630901665).
- A pre set 65 psi water regulator is needed & will be installed on the inlet of the Pump Deck for each install. See Cornelius Preset 65 psi Water Regulator part number 620055952.
- Use ambient or cold un-softened water. If you use chilled water, insulate the line to prevent condensation.

CO2 System:

- C02 Must be on location before equipment can be installed.
- You must have 80 psi or greater feeding the pump deck regulator.
- Use proper storage and safety procedures when handling and storing CO2.
- See Cornelius secondary Co2 regulator (p/n 283012111).

Syrup System:

- At least 39"W x 17"D x 73"H is required for a 3' wide x 5' high back room rack with a top shelf to hold all syrup bag-in-boxes for an IDC Pro + drive thru system. This will suffice for a common configuration of 10-12 brand syrups, and 4 flavor shots. *Some configurations may require additional BIB rack space depending on the number of brands offered by a franchisee. All products must be on location before equipment can be installed.
- Storage temperature should be between 60°F-75°F. Do not store syrup above 95°F or below 55°F.
- Syrup pump secondary Co2 regulators should be set at 65-75 psi for brand syrups. For flavor shot syrups, set at 50psi if the pumps are mounted in the back room; or 35 psi if mounted under the self-serve drink station

Plumbing:

- The IDC Pro has 14 brands through the cold plate for core carbonated beverages; 7 on each side, 6 ambient (non carb); 3 each side, and 8 flavor shots; 4 on each side.
- Cold plate (inlets) , ambient lines and flavor shot lines are identified as follows: S =Syrup, F=Flavor, A=Ambient
- Record what brands & flavors are to be connected to each cold plate (inlets), ambient or flavor shot line prior to installation.

Tubing:

- The IDC Pro requires one 3/8" line of tubing for all syrups to be dispensed; one ½" line for plain water, and one ½" line for Co2." The most common configuration will require the following amount of tubing to suffice for 12 brands and 4 flavor shots.
 - 14 line bundle with 12 x 3/8" and 2 x 1/2"
 - 6 line bundle with 6 x 3/8"

Carbonator & Pump Deck:

- The IDC Pro is cold carbonation; the carbonator tank is located behind the splash panel on the right hand side.
- Pump deck contains carbonator motor, carbonator pump and a 75PSI pre set Co2 regulator
- Pump deck receives its power from the IDC Pro, carbonator board located in the Ebox
- If the IDC Pro carbonator tank probes do not receive enough water to satisfy the probes within 5 minutes, it prevents power from being sent to the carbonator motor to prevent the motor from burning out. In this case you must shut down the IDC Pro, unplug it from the wall & plug it back in to clear the error on the carbonator board. Note: Follow proper shutdown procedures.

Drains:

- Drains must be located within 6 feet of the dispenser.
- Clamps to secure the drain line to the drip tray drain are included with the unit.
- Make sure requirements and considerations are met to adhere to all local codes for proper drain setup.

Dispenser Placement:

- The counter must support 1000 lbs. (which includes the dispenser, ice in the hopper and possible ice maker).
- Allow adequate space from heat lamps, ovens broilers, compressor exhausts, etc.
- Refer to the Equipment Setup diagram & unit Specifications on the following pages.

Electrical & Video Upload:

- A separate 115VAC, 20 amp, grounded duplex outlet for each IDC Pro.
- · Outlet should be located within 6 feet of the IDC Pro.
- A video uploaded to the unit must be the correct format (Mp4, H.264).

Cornelius IDC Pro | Equipment Setup

Equipment Setup Diagram: Review the following equipment setup diagram to ensure installation requirement are met prior to installation.



(ornelius) IDC Pro & Viper | Equipment Setup

Equipment Setup Diagram: Review the following equipment setup diagram to ensure installation requirement are met prior to installation.



IDC Pro Specifications: Review the following unit specifications to ensure installation requirement are met prior to installation.

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IDC Pro 255 - Specifications

| Maximum Number of Valves available | 36 Total; 20 brands, 8 flavors & 8 water |
|------------------------------------|--|
| Built-in Cold Plate | Yes |
| Voltage | 120V, 60Hz, 20Amp, single phase; 8.5A of total unit draw |
| | A dedicated 20Amp circuit is needed. |
| | 220 -240V 50 - 60Hz, single phase; 5.5A of total unit draw |
| Dimensions | 35" Length; 30" Width; 39" Height measured to top of bin |
| Screen Dimensions | 32 in. Diagonally |
| CO2 Operating Pressure of brand | 65 psig (5.17 bar) minimum |
| CO2 Operating Pressure of flavor | 35-50 psig (2.07-3.45 bar) |
| Water Pressure | 60 psig (3.45-4.48 bar) minimum |
| Water Volume Minimum flow rate | . 125 gal/hr. (0.473 cubic meters/hr.) |
| Shipping Weight | 545 lb. (247.2 kg) |
| Counter Weight | 440 lb. (199.6 kg) |
| Ice Storage Weight | 255 lbs. (115.7 kg) |
| Cup Clearance | 9-3/4 in. (24.77 cm) |
| Ambient Operating Temperature | 65 to 95° F (18.3 to 35° C) |