



COLD NITRO BREW DISPENSER

Model: CNB BIB

Operator's Manual



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Contact Information:

To inquire about current revisions of this and other documentation or for assistance with any Cornelius product contact:

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This document contains the original instructions for the unit described.

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Correct Disposal of this Product



RECYCLE

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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SAFETY INSTRUCTIONS

READ AND FOLLOW ALL SAFETY INSTRUCTIONS

Safety Overview

- Read and follow **ALL SAFETY INSTRUCTIONS** in this manual and any warning/caution labels on the unit (decals, labels or laminated cards).
- Read and understand ALL applicable OSHA (Occupational Safety and Health Administration) safety regulations and/or national and local codes before operating this unit.

Recognition

Recognize Safety Alerts



This is the safety alert symbol. When you see it in this manual or on the unit, be alert to the potential of personal injury or damage to the unit.

Different Types of Alerts



DANGER:

Indicates an immediate hazardous situation which, if not avoided, **WILL** result in serious injury, death or equipment damage.



WARNING:

Indicates a potentially hazardous situation which, if not avoided, **COULD** result in serious injury, death, or equipment damage.



CAUTION:

Indicates a potentially hazardous situation which, if not avoided, **MAY** result in minor or moderate injury or equipment damage.

SAFETY TIPS

- Carefully read and follow all safety messages in this manual and safety signs on the unit.
 - Keep safety signs in good condition and replace missing or damaged items.
 - Learn how to operate the unit and how to use the controls properly.
 - **Do not** let anyone operate the unit without proper training. This appliance is **not** intended for use by very young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
 - Keep your unit in proper working condition and do not allow unauthorized modifications to the unit.
-

QUALIFIED SERVICE PERSONNEL

**WARNING:**

Only trained and certified electrical, plumbing and refrigeration technicians should service this unit. **ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES. FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.**

SAFETY PRECAUTIONS

This unit has been specifically designed to provide protection against personal injury. To ensure continued protection, observe the following:

**WARNING:**

Disconnect Power When Servicing - Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all of the power is off to the unit before any work is performed. Failure to disconnect the power could result in serious injury, death or equipment damage.

**WARNING:**

Avoid Clutter - Always be sure to keep area around the unit clean and free of clutter. Failure to keep this area clean may result in injury or equipment damage.

**CAUTION:**

Provide Emergency Power Off (EPO) - Connect to a switchable AC outlet (switch within operator's reach) or ensure that the AC receptacle is in a readily-accessible location allowing quick, emergency shutdown by the operator.

SHIPPING AND STORAGE

**CAUTION:**

Before shipping, storing, or relocating the unit, the unit must be sanitized and all sanitizing solution must be drained from the system. A freezing ambient environment will cause residual sanitizing solution or water remaining inside the unit to freeze resulting in damage to internal components.

UNIT LOCATION

**CAUTION:**

The CNB BIB unit is not suitable for installation in an area where a water jet could be used.

**CAUTION:**

The CNB BIB unit must be located in a horizontal position.

**CAUTION:**

This CNB BIB unit is not designed for use in outdoor locations.

POWER CORD

**CAUTION:**

If the power cord is damaged, it must be replaced by a special cord available from the manufacturer or its service agent.

SOUND LEVELS

**CAUTION:**

The A-weighted sound pressure level has been determined to be below 60 dBA.

MACHINE USAGE

**CAUTION:**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the CNB BIB unit by a person responsible for their safety.

**CAUTION:**

Children should not be allowed to play with or operate the unit.

**CAUTION:**

This appliance is intended to be used in commercial applications for the dispensing of only non-hazardous product.

UNIT CLEANING

**CAUTION:**

This CNB BIB unit **MUST NOT** be cleaned by using a water jet.

GROUNDING INSTRUCTIONS

**CAUTION:**

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

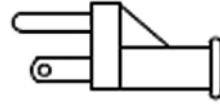
**DANGER:**

Improper connection of the equipment-grounding conductor can result in a risk of electric shock. The conductor with green insulation with or without yellow stripes is the equipment grounding conductor. If repair or replacement of the cord or plug is necessary, do not connect the equipment grounding conductor to a live terminal. If in doubt whether the appliance is properly grounded, check with a qualified electrician or serviceman. Do not modify the plug provided with the appliance - if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

**CAUTION:**

This appliance is for use on electrical circuits, as shown in Table 1, and has a grounding plug that looks like the plug illustrated in Figure 1.

A qualified electrician should be consulted if there is any doubt about the outlet box being properly grounded.



3-Prong Plug *

* Example of grounded North American plug.

Figure 1.

SYSTEM OVERVIEW

OVERVIEW

The Cold Nitro Brew (CNB BIB) Dispenser is a self-contained, on-demand, in-line nitrogen infusion unit. The CNB BIB (Bag-in-Box) unit allows for still and nitro product to be poured from the same post-mixed source through different dispensers.

The CNB BIB unit provides the highest quality drink appearance and consistency, while keeping operation and maintenance simple and straightforward.

FEATURES

-
- Durable, robust design
 - Easy to use – double-dispenser lever interface
 - Easy to Clean – dispense area is easily wiped down
 - Small Footprint – CNB BIB design allows the unit to be installed remotely and under-counter with minimum space requirement.
 - OPTIMIZED DESIGN — Efficient front breathing design allows the unit to be installed under a counter top or stand-alone.
 - SELF-CONTAINED DESIGN — Water, Nitrogen, and electrical connections are all that are needed, a drain is optional. The unit automatically chills water for cold beverages.
 - PROPRIETARY INFUSION — Unique infusion process layers the beverage with an industry leading, long lasting cascade.
 - No Mixing, No Shaking, No Filling. Just connect the BIB and go!
 - Utilizes concentrated BIB's of cold brew, 1:3 - 1:5 ratio automatic mixing.



SPECIFICATIONS

Table 1.

| | |
|--|--|
| Food Grade Nitrogen Requirements | 80 psi (0.55 MPa) at input |
| Nitrogen Input Connection | 90° ¼" BARB |
| Water Supply Requirements | Filtered water @ > 0.5 GPM and 90 psi (0.62 MPa) at store |
| Water Supply Connection | 90° 3/8" BARB |
| Electrical Ratings | 120V/60Hz/4.5Amps |
| Drain Line | 3/8" ID Tubing |
| Cabinet Capacity | (2) 3-gallon BIBs (Approx. box Dimensions: 13 1/2" H x 7 1/2" W x 9 1/2" D) |
| Cabinet (Door closed, not including tower) | 30.1" (76.5 cm) D (includes standoffs) x 20" (50.8 cm) W x 34" (86.4 cm) H |
| Cabinet (Door closed, including tower) | 30.1" (76.5 cm) D (includes standoffs) x 20" (50.8 cm) W x 50.8" (129 cm) H |
| Shipping Weight | 285 lbs. (129.3 kg) |
| Cup Clearance | 7 1/4" (18.4 cm) drip tray to spout nozzle |
| Recommended pouring size: | At 75°F ambient temperature and 75°F input water temperature, the unit can pour drinks at 16 oz. per minute with a drink temperature of 41°F or lower. |
| Ambient Operating Temperature | 55° F to 100° F (12.8° C to 37.8° C) |

OPERATION

INITIAL STARTUP

UNIT DETAILS

The CNB BIB unit consists of two taps for dispensing two varieties of coffee. The left tap dispenses still cold brew coffee and the right tap dispenses Nitro cold brew coffee.

NOTE: The tap handles need to be pulled all the way down.



Figure 2

Connecting Power

Make sure the power cord is plugged into the appropriate AC outlet.

Connecting Water

Make sure the Water line is properly secured to the back of the unit, as shown in Figure 3

Connecting Nitrogen

Make sure the nitrogen input connector is properly secured to the back of the unit, as shown in Figure 3.

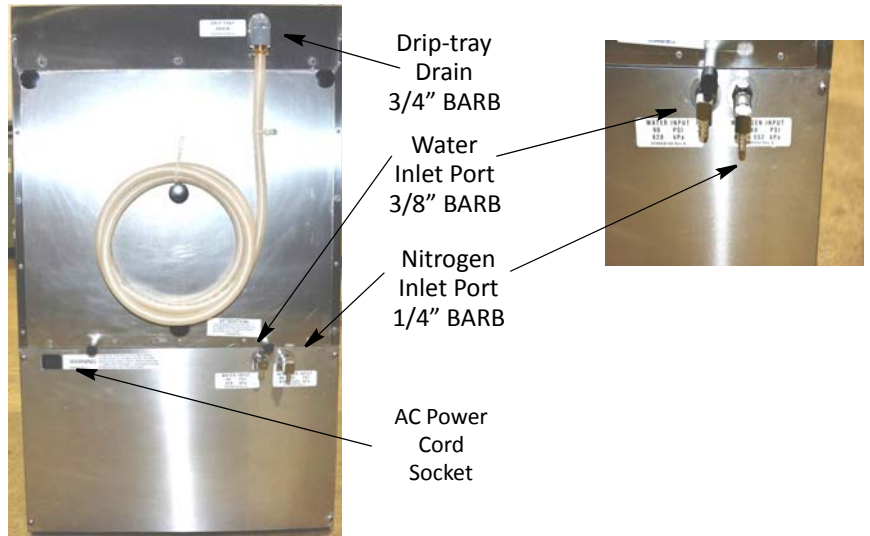


Figure 3.

UNIT MAINTENANCE

DAILY MAINTENANCE



CAUTION:

Use only products approved by Cornelius in the CNB BIB unit. Failure to do so can result in reduced unit performance or render the unit inoperable.

Perform the items listed in Table 2 on a daily basis.

Table 2.

| Step | Action |
|------|--|
| 1 | Wipe the outside, inside, tower, drip tray and taps of the dispenser with a clean disposable towel. |
| 2 | Wash and rinse the drip tray grate. |
| 3 | Check tap nozzles for coffee grains and clean if required. |
| 4 | Check the level of the product BIB. |
| 5 | If using a nitrogen generator, be sure the generator is operational and the gauge shows pressure. If using a nitrogen tank, check the primary nitrogen tank pressures: the primary side gauge should be between 500 and 2500 PSI (3.45 MPa and 17.24 MPa) and the secondary gauge should be approximately 80 PSI (0.55 MPa). If either gauge is not in the proper range, alert the manager on duty of the nitrogen level. |

Cleaning Products

KAY-5® Cleaner/Sanitizer

Mix one 1 oz. (29.6 ml) packets of Kay-5® Sanitizer/Cleaner solution (or similar brand) in 0.75 gallons (3 quarts) of tap water to insure 330 PPM of available chlorine.

Urnex Sani-Pure Sanitizer & Cleaner

Mix 3 oz. (88.7 ml) of Urnex Sani-Pure Sanitizer & Cleaner solution (or similar brand), in 1 gallons (4 quarts) of tap water to insure 600 PPM of available chlorine.

IMPORTANT: Use tap water at 75-95°F (23.89-35°C). Water above this range breaks down the chlorine count and minimizes sanitation.

WEEKLY MAINTENANCE

The following procedures are to be performed on a weekly basis, in addition to the daily maintenance tasks.

Unit Cleaning and Sanitation

Before using the CNB BIB unit for product dispensing and on an ongoing basis, the product tubing and the tower dispenser must be cleaned and sanitized.

Sanitize the product tubing and tower dispenser thoroughly (internally and exterior surfaces) by using one of the cleaners listed.

For the cleaning process, have the following ready: Two, 1 gallon buckets, one white cleaning adapter and approved Sanitizer.

To clean and sanitize the unit, the product tubing and the tower dispenser, perform the procedure in Table 3.

Table 3.





| Step | Action | |
|------|--|--|
| 1 | Open the cabinet door (front door). |  |
| 2 | A. Disconnect the product output connector from the BIB (Bag in Box product) by turning the BLACK threaded connector counterclockwise and lifting on the outside of the BLACK connector B. Remove the BIB from the unit |   |
| 3 | Connect the WHITE screw-in connector to the BLACK product output connector by turning the threaded connector clockwise. |  |

Table 3.




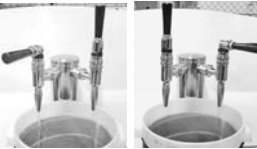

| Step | Action | |
|------|--|---|
| 4 | <p>Using a clean and empty food-grade container: Prepare approximately 0.5 gallons (1.9 liters) of warm water. Place container of water inside the cabinet storage area.</p> |  |
| 5 | <p>Place the BLACK product output connector with the WHITE cleaning adapter inside the food-grade container so that the connector will stay at the bottom.</p> |  |
| 6 | <p>Turn the Sanitizing Valve to the "Dispense" position and the Nitrogen valve to the "OFF" position.</p> |  |
| 7 | <p>A. Open LEFT tower dispenser and dispense 0.25 gallons (1 quart) of water or until the dispense looks clear. B. Close the tap. C. Open RIGHT tower dispenser and dispense 0.25 gallons (1 quart) of water or until the dispense looks clear. D. Close the tap. E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP.</p> |  |
| 8 | <p>Remove the bucket of water from the machine and dispose of the remaining water.</p> |  |

Table 3.







| Step | Action | |
|------|--|---|
| 9 | <p>Using a clean and empty food-grade container: Prepare any of the listed sanitizer/cleaner solutions from the list of cleaning products on page 10. Place the container of sanitizer/cleaner solution inside the cabinet storage area.</p> |  |
| 10 | Place the BLACK product output connector with the WHITE cleaning adapter inside the food-grade container so that the connector will stay at the bottom. |  |
| 11 | <p>A. Open LEFT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution. B. Close the tap. C. Open RIGHT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution. D. Close the tap. E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP.</p> |  |
| 12 | Turn the Sanitizing Valve to the "SANITIZE" position. |  |
| 13 | <p>A. Open LEFT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution B. Close the tap C. Open RIGHT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution D. Close the tap E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP.</p> |  |
| 14 | With the taps straight up (closed), allow sanitizer/cleaner solution to soak in the lines for 20 minutes. | <p>20 Minutes </p> |

Table 3.

| Step | Action | |
|------|--|--|
| 15 | <p>A. Open LEFT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution</p> <p>B. Close the tap</p> <p>C. Open RIGHT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution</p> <p>D. Close the tap</p> <p>E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP.</p> | |
| 16 | <p>Turn the Sanitizing Valve to the “DISPENSE” position and the Nitrogen valve to the ON position.</p> | |
| 17 | <p>A. Open LEFT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution</p> <p>B. Close the tap</p> <p>C. Open RIGHT tower dispenser and dispense 0.25 gallons (1 quart) of sanitizer/cleaner solution</p> <p>D. Close the tap</p> <p>E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP.</p> | |
| 18 | <p>A. Remove the food-grade container from the cabinet and discard any remaining sanitizer.</p> <p>B. Disconnect the WHITE cleaning adapter from the BLACK product output connector by turning the BLACK connector counterclockwise and lifting on the outside of the BLACK connector.</p> | |
| 19 | <p>Reusing a clean and empty plastic food-grade container:</p> <p>A. Prepare a cleaning solution containing 100PPM available chlorine using any of the listed sanitizer/cleaner solutions as described by manufacturer’s instructions. Prepare at least 1 gallon (4 quarts) of solution.</p> <p>B. Bring container of solution to the coffee dispense area.</p> | |

Table 3.




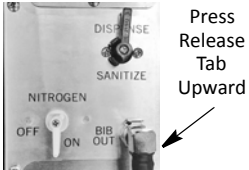





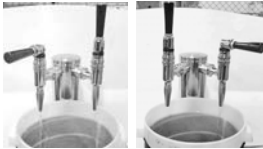


| Step | Action | |
|------|--|--|
| 20 | <p>A. Remove the two dispenser nozzles by unscrewing clockwise (as viewed from above). Carefully use a wrench if needed.</p> <p>B. Disassemble the nozzle parts by inserting a straw into the skinny end of the nozzle and pressing gently. Be careful to catch the o-ring, jet disc, and regulation cone.</p> <p>C. Place the two nozzles and their internal parts into the food-grade container with sanitizer/cleaner solution.</p> |   |
| 21 | <p>From inside of the cabinet:</p> <p>A. Disconnect the BIB product output line from the dispenser panel connector by pushing up on the release tab on the top of the connector and pulling the hose straight out.</p> <p>B. Place the hose assembly into the container with sanitizer/cleaner solution.</p> <p>C. Close the cabinet door.</p> |   |
| 22 | <p>A. Soak the BIB product line and nozzles for 15 minutes.</p> <p>B. While the parts are soaking, wipe the outside, inside, tower, drip tray and valves of the dispenser with a clean, disposable towel. Do not use caustic cleaners inside the unit, use only a damp towel as needed.</p> <p>C. Wash and rinse the drip-tray grate and reinstall.</p> | <p>15 Minutes</p>  |
| 23 | <p>A. Wash hands and put on single-use gloves.</p> <p>B. Remove the nozzles and their internal parts from the container of cleaner/sanitizer solution.</p> |  |
| 24 | <p>A. Perform a visual inspection on each nozzle, o-ring, jet disc, and regulation cone.</p> <p>B. Assemble the nozzle by placing the regulation cone into the nozzle first, point side down. Insert the jet disc next and ensure it sits flat. Lastly, insert the o-ring against the jet disc as shown to the right.</p> <p>C. Screw the two dispenser nozzles onto the spout, tighten only hand tight.</p> |   |

Table 3.

| Step | Action | |
|------|---|---|
| 25 | A. Remove the BIB product line from the sanitizer/cleaner solution. B. Grasp the hose by the metal connector. C. Push the hose straight into the "BIB OUT" port until it locks in place. |  |
| 26 | A. Obtain a product BIB. B. Place it in the cabinet, outlet port towards the base of the cabinet, and connect the BLACK product output connector by turning the threaded connector ring clockwise. Be sure the connector is screwed on completely. C. Close the cabinet door. | |
| 27 | A. Open LEFT tower until cleaner is displaced and coffee comes out B. Close the tap C. Open RIGHT tower until cleaner is displaced and coffee comes out D. Close the tap E. NOTE: DO NOT OPEN BOTH VALVES AT THE SAME TIME AS DISPENSING MAY PULSE OR EVEN STOP. |  |
| 28 | Open the door and turn on the nitrogen gas valve |  |
| 29 | Open the RIGHT tower until nitro coffee is dispensed |  |

MONTHLY MAINTENANCE

Check the water level in the ice bank and replenish it when it is low, as described in Table 4.

Table 4




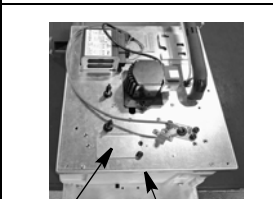
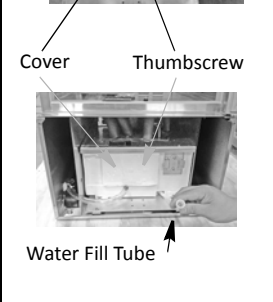
| | | |
|----------|---|--|
| <p>1</p> | <p>Access the ice bank for water filling.</p> <ul style="list-style-type: none"> A. Lift grill upwards and pull bottom towards the front to disengage the locking tabs in the bottom frame assembly B. Unfasten cover (remove 2 screws at top of cover). C. Slide filter to the left |  <p>Two Screws</p>   |
| <p>2</p> | <p>Open the ice-bank water-refill cover.</p> <ul style="list-style-type: none"> A. Remove the thumbscrew securing the ice-bank refill cover. B. Lift off the cover and set it aside. |  <p>Cover Thumbscrew</p>  <p>Water Fill Tube</p> |

Table 4

| | | |
|---|--|--|
| 3 | <p>Fill the ice bank with potable water.</p> <p>A. Use a funnel and pour water into refill opening. Capacity is approximately 3.6 gallons (13.6 liters). The reservoir is full when water begins trickling through the overflow tubing at the lower-front, center of the ice bank.</p> <p>NOTE: The ice bank may also be filled with chilled water to reduce the time for cool down to 33°F (0°C). (Typical cooling time using room-temperature water is 6 hours.)</p> <p>NOTE: The ice bank typically requires a water refill every month. Observe the water level shown in the drain tube (with red cap). Remove cap for accurate reading.</p> <p>B. Replace the filter, cover, and grille in reverse order from step 1 above</p> | |
|---|--|--|




CHANGING A BIB CONTAINER

When changing a product BIB container, orient the BIB with the connector hose upward to prevent spillage during product hose disconnection. Be sure to clean up any spillage.

Table 5.

| Step | Action | |
|------|---|------|
| 1 | Open the cabinet door. | |
| 2 | <p>A. Disconnect the product line connector from the empty BIB by unscrewing the BLACK threaded ring counter-clockwise.</p> <p>B. Remove the empty BIB container and properly discard it.</p> | |

Table 5.

| Step | Action | |
|------|---|--|
| 3 | <p>A. Open the new BIB box to expose the bag outlet connector.</p> <p>B. Remove the protective white cap from the outlet connector and discard.</p> |   |
| 4 | <p>A. Orient the BIB as shown and place it into the cabinet.</p> <p>B. Connect the dispenser product line to the BIB by pressing its BLACK connector into the BIB outlet while rotating the threaded ring clockwise. Ensure it is secure and not leaking.</p> <p>C. Close the cabinet door.</p> |  |
| 5 | <p>A. Dispense about 8 to 10 oz. of product to remove any trapped air in the lines.</p> <p>B. Check foam height and adjust if required by referring to the next section, Unit Foam Head Height Adjustment.</p> | |

CHANGING COFFEE TYPES

In some cases the type of coffee used in the CNB BIB unit may require an adjustment of the height of the foam head for proper presentation. If this adjustment is required, it should be performed by a manager or technician who is trained in the operation of the CNB BIB unit.

Unit Foam Head Height Adjustment

NOTE: Follow all previous **INSTALLATION** and **CLEANING/SANITATION** section processes before continuing with this section.

Once the equipment has been installed, cleaned, and sanitized, perform the procedure in Table 6 to adjust the foam head height on the CNB BIB unit.

Table 6.




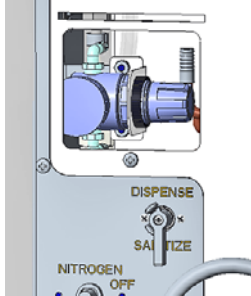
| Step | Action | |
|------|---|---|
| 1 | Make sure the Nitrogen tank is open or the nitrogen generator is turned on. The primary side gauge should be between 500 and 2500 PSI and the secondary gauge should be between 60 and 80 PSI. |  |
| 2 | Open the cabinet door. |  |
| 3 | Inside the cabinet, ensure that the Nitrogen inlet valve is turned to the "ON" position. |  |
| 4 | A. Open/remove Nitrogen secondary regulator access cover. B. Locate the secondary Nitrogen regulator. Adjust only the regulator shown. |  |

Table 6.

| Step | Action | |
|------|---|--|
| 5 | <p>REDUCED FOAM HIGHT adjustment:</p> <p>A. Adjust the regulator control knob slightly (approximately 1/8th of a turn) to the LEFT (counter-clockwise). Only very fine adjustments are required. This reduces the amount of Nitrogen injected.</p> <p>B. Open the RIGHT tower dispenser and dispense about 8 oz. of product to drain the line of product at the previous foam setting. Then dispense 12 oz. of product and confirm the foam head height. Repeat and dispense another 12 oz. to confirm setting.</p> <p>C. Repeat step A if a further reduction of foam head height is required.</p> | |
| 6 | <p>INCREASED FOAM HIGHT adjustment:</p> <p>A. Adjust the regulator control knob slightly (approximately 1/8th of a turn) to the RIGHT (clockwise). Only very fine adjustments are required. This increases the amount of Nitrogen injected.</p> <p>B. Open the RIGHT tower dispenser and dispense about 8 oz. of product to drain the line of product at the previous foam setting. Then dispense 12 oz. of product and confirm the foam head height. Repeat and dispense another 12 oz. to confirm setting.</p> <p>C. Repeat step A if a further increase of foam head height is required.</p> | |
| 7 | <p>Reinstall the regulator access cover.</p> | |

TROUBLESHOOTING

Table 7 describes some of the possible symptoms and solutions for troubleshooting the CNB BIB unit.

Table 7.

| Symptom | Probable Cause | Solution |
|---|---|--|
| Refrigerator not working | A. Power cord not plugged into outlet. B. GFI outlet tripped. C. Store breaker on dispenser circuit is tripped. | A. Plug into outlet. B. Press reset on outlet. C. Check/reset the breaker. |
| Dispenser tap is dripping | A. Tap handle not fully in off position. B. Tap valve seal is worn or damaged. C. Excessive system pressure. | A. Move to off position. B. Check/replace seal(s). C. Check/adjust Water and Nitrogen pressure settings. |
| Tap leaks at the tower coupling. | A. Tap is not connected tightly. B. Worn/cracked coupling gasket. | A. Tighten coupling nut. B. Replace coupling gasket. |
| Tap cannot be removed from tower coupling. | A. May not have been removed recently. | A. Pour hot water on the coupling ring to loosen it. |
| Tap is spurting or no product is being dispensed. | A. BIB is empty or nearly empty. B. Tap strainer is clogged. | A. Replace BIB. B. Remove the tap nozzle and clean internal components. |
| | If none of the above solutions fix the unit, call service. | |

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