



AUTOMATIC CREW SERVE DISPENSER

Setting Time and Date

The correct date and time are needed for system to log the activity in the ACSD accurately.

Step 1

Access Unit Setup screen from Staging Page

Push

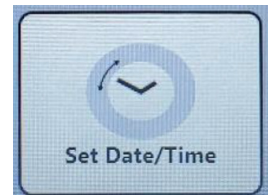


Pin 9876



Step 2

Push Set Date/Time button.



Step 3

Use up and down arrows to set:

- Hour
- Minutes
- Seconds
- AM or PM
- Month
- Day
- Year



Step 4

Push Update.



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Mapping Cups to Tubes

Fill the cup dropper tubes with different sized cups, noting what size is in each tube. Use tube locations – for example, small cups in upper right, medium in upper left, etc.

**Step
1**

Access Unit Setup screen from Staging Page

Push

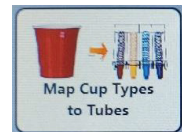


Pin 9876



**Step
2**

 **Push Map Cup Types to Tubes.**



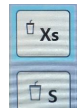
**Step
3**

**Push first cup tube button to map
(Tube 1, 2, 3 or 4).**



**Step
4**

Push the size of cups that is in tube.



**Step
5**

 **REPEAT for each tube.**

**Step
6**

Push Save.



**Step
7**

**When see alert, check if sizes correct and
redo if needed.**

**Step
8**

Push Yes at bottom of alert box.



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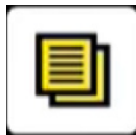
Mapping Soda Brands to Valves

First connect all the BIBs to the valve lines, noting what Brand is connected to which line. Use line numbers – for example, Sprite on valve line 1, Fanta on 2, etc.

**Step
1**

Access Unit Setup screen from Staging Page

Push



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**Step
2**



Push Map Brands to Valves.



**Step
3**

Push the soda brand button for the valve to be set up (or Brand to be changed).

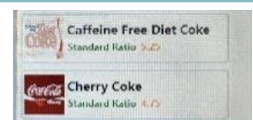


**Step
4**

On the right, use the scroll bar to find connected to the valve line being set up (see the Brand your notes).

**Step
5**

Push the button with the brand name to map or replace current brand on that valve.



**Step
6**



REPEAT until all valves are mapped.

**Step
7**

Push Save.



**Step
8**

When you see alert, check if all are correct and redo if needed.

**Step
9**

Push Yes at bottom of alert box.



AUTOMATIC CREW SERVE DISPENSER

Setting Dispense and Top-Off Times

**Step
1**

Access Unit Setup screen from Staging Page

Push



Pin 9876



**Step
2**

Push Dispense Times Setup.



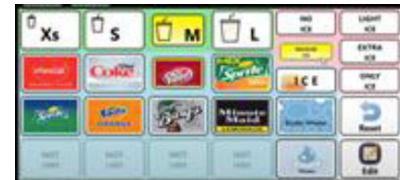
**Step
3**

Push first brand to set up
dispense time.



**Step
4**

Push:
a. Any Size.
b. Any Ice.
c. Then Edit.



**Step
5**

 Adjust either plus or minus button
of the Top Off Delay in milliseconds.



**Step
6**

 Adjust either plus or minus button
of the Top Off Percent for amount
of dispensed before delay starts.



**Step
7**

Push Save.



**Step
8**

 REPEAT setting the Top Off Delay and
Top Off Percent for all brands.



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AUTOMATIC CREW SERVE DISPENSER

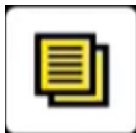
☐ Calibrating Ice Dispensing

Need one of each size cup

Step 1

Access Unit Setup screen from Staging Page

Push

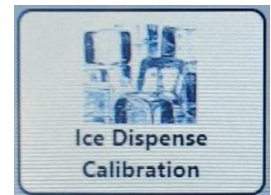


Pin 9876



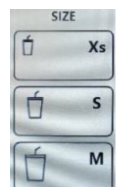
Step 2

☐ Push Ice Dispense Calibration.



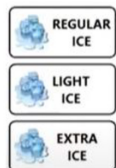
Step 3

Push button of the first size of cup for which you want to calibrate ice.



Step 4

Push any amount of amount of ice (usually regular).



Step 5

☐ While holding cup under nozzle, push **Dispense** to test ice level.



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Calibrating Ice Dispensing

Need one of each size cup

Step 6

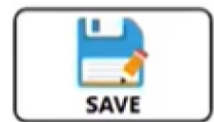
If correct, push **Save**.



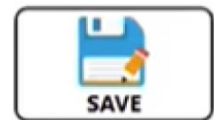
If ice amount too high or low, adjust dispense time with the up or down arrow by the Time box.

d. **RETEST** the ice level using **Dispense**.

e. When correct, push **Save**.



TIME (ms)



Step 7



REPEAT and adjust ice for each cup size.



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Purging Water and Syrup Valves

During valve and line cleaning, attaching new BIBs, or when servicing the ACSD, you may need to purge the air from the water or syrup valves.

Step 1

Access Unit Setup screen from Staging Page

Push

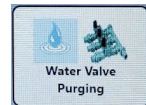


Pin 9876



Step 2

 Push Water Valve Purging.



Step 3

Push each carbonated and plain water valve buttons (1-4) individually until all air is purged from each line.



*Valve will not shut off automatically. **MUST** push button again to deselect or **Reset All** to close all valves.*

Step 4

Push both valves 1 and 2 until water flows well.



Step 5

 Push Syrup Valve Purging.



Step 6

Push the brand button you need to purge until all air is out of the line.

- 4 brand lines can be purged at once.
- Valve will not shut off automatically. **MUST** push button **again** to deselect or **Reset All** to close all valves.



Step 7

 If needed, REPEAT until all Brand lines purged.



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AUTOMATIC CREW SERVE DISPENSER

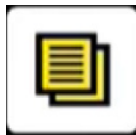
Beverage Dispenser Calibration

During valve and line cleaning, attaching new BIBs, or when servicing the ACSD, you may need to purge the air from the water or syrup valves.

Step 1

Access Unit Setup screen from Staging Page

Push



Step 2

Access Valve Bank:

- Remove the carousel cover slightly.
- Pull the cable off the cover to disconnect it and then, completely lift off.
- Remove the carousel.
- Remove the cup rest.
- Pull open the touchscreen door.
- Remove the valve bank cover.
- Remove the back splash panel by unscrewing the 2 screws with a Phillips-head screwdriver.



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Setup Checklist - Installer/Tech

Step 3



Push Beverage Dispense Calibration.



Step 4



Before adjusting a valve for correct flow rate, first take a sample, then adjust, exercise the valve, repeating until amount/flow rate is accurate. Then, REPEAT for other valves.

- a. Push appropriate valve button to select.

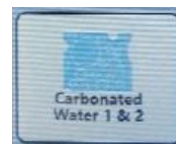
1st - CW1



2nd - PW1



3rd - CW1&2



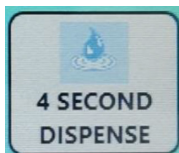
4th - PW1&2



- b. Place ratio cup under dispenser (central compartment).



- c. Push **4 Second Dispense** button for sample.



- d. To adjust valve to appropriate flow rate/amount:
– Screw valve in (+) or out (-) to adjust.



1st - CW1

Adjust CW1 valve until amount in 4 seconds = **9 oz.**



2nd - PW1

Adjust PW1 valve until amount in 4 seconds = **9 oz.**



3rd - CW1&2

Adjust CW2 valve CW2 ONLY until amount in 4 seconds = **12 oz.**

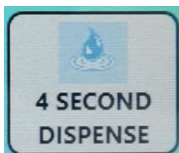


4th - PW1&2

Adjust PW2 valve ONLY until amount in 4 seconds = **12 oz.**



- e. **Push 4 Second Dispense** again to just exercise the valve into drip tray.



- f. **REPEAT** sampling, then adjusting until amount is accurate.



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Setup Checklist - Installer/Tech

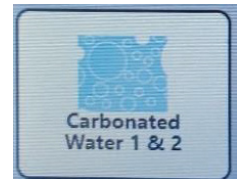
Step 5

- ☐ REPEAT calibration Step 2 for each valve button and PW1&2).

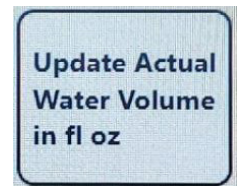
See above for steps.

Step 6

- ☐ Once the water volumes are accurate, update the volume in the ACSD by pushing **CW 1&2** (carbonated water).



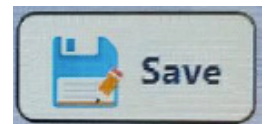
- a. Push **Update Actual Water Volume in fl oz**.



- b. Enter **1200** in the keypad and push the **green arrow** button.



- c. Push **Save** button.

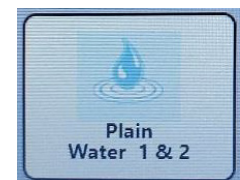


- d. Push **Update Beverage Dispense Times** button.



Step 7

- ☐ REPEAT the water volume update (Step 5) for **PW 1&2** (plain water).



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AUTOMATIC CREW SERVE DISPENSER

Calibrating Syrup Dispensing

Step 1

Access Unit Setup screen from Staging Page

Push



Pin 9876



Step 1

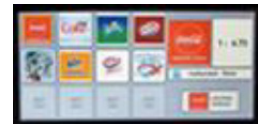


Push **Beverage Dispense Calibration.**



Step 2

Push button of first Brand to sample.



Step 3

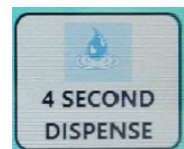
Place ratio cup under nozzle.



Step 4



Push **4 SECOND DISPENSE** to capture a sample into the ratio cup side compartment.



Step 5

Check if the syrup (side compartment) is even with the proper CW/PW fill level (center compartment) on the ratio cup.

- If needed, adjust appropriate syrup valve by screwing in (+) or out (-).
- **REPEAT** sampling and adjusting valve until the syrup level is even with the proper CW/PW level in the ratio cup.



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Adjusting Portion Levels

Need a large-sized cup.

Step 1

Access Unit Setup screen from Staging Page

Push



Pin 9876



Step 2



Dispense a large **Carbonated Water, No Ice**.

If large **Carbonated Water** cup was correct portion, skip Step 2 and move to Step 3.

Step 3

If Carbonated Water portion not right ...

- Push **Beverage Dispense Calibration**.
- Push **CW1&2**.
- Push **Update Actual Water Volume in fl oz**.

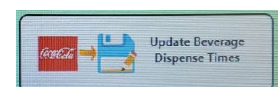
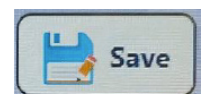
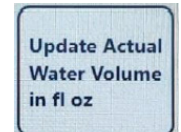


The adjustments are the opposite of what you might expect.

- Lower the **Actual Water Volume in fl oz** number to *increase* the portion.
- Raise the **Actual Water Volume in fl oz** number to *lower* the portion.

- Enter the new volume amount in the keypad.
- Push the **green arrow** button.
- Press **Save** button.

g. Push **Update Beverage Dispense Times** button.





Setup Checklist - Installer/Tech

Step 4



Dispense a large **Plain Water, No Ice**.

If large **Plain Water** cup was correct portion, skip Step 4.

Step 5

If PW portion not right ...

a. Push **Beverage Dispense Calibration**.

e. Push **PW1&2**.

f. Push **Update Actual Water Volume in fl oz**.



The adjustments are the opposite of what you might expect.

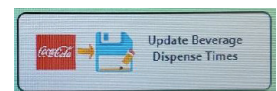
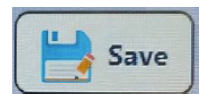
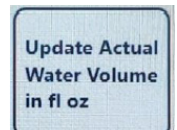
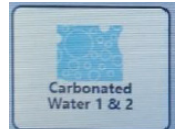
- Lower the **Actual Water Volume in fl oz**. number to *increase* the portion.
- Raise the **Actual Water Volume in fl oz**. number to *lower* the portion.

d. Enter the new volume amount in the keypad.

e. Push the **green arrow** button.

f. Press **Save** button.

g. Push **Update Beverage Dispense Times** button.



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