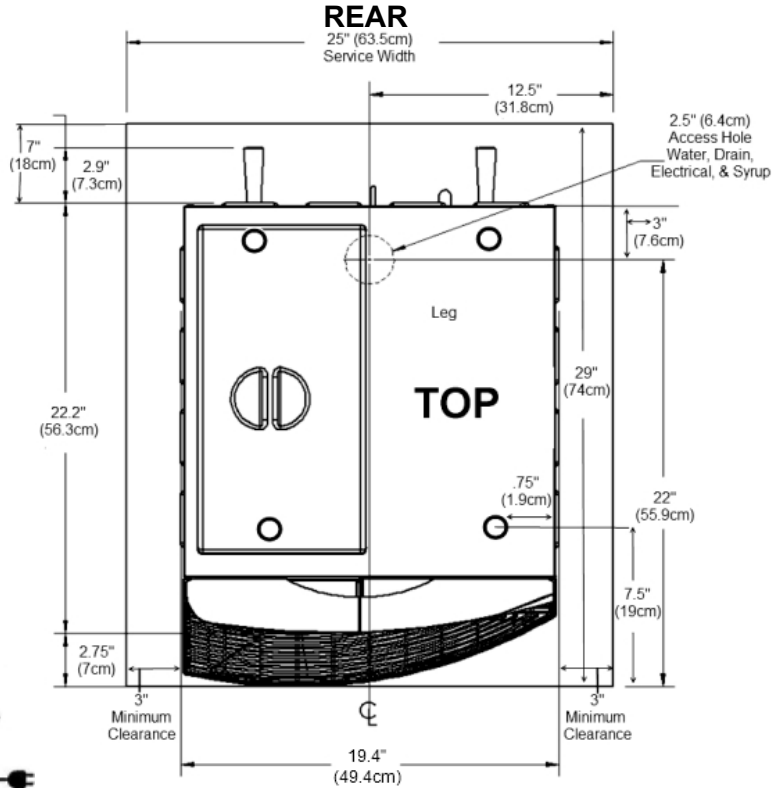
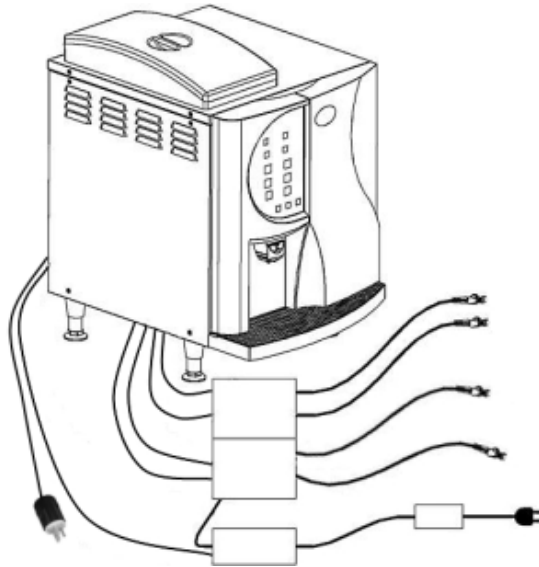




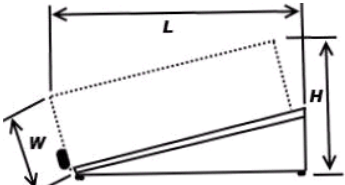

Access Holes Diagram

Connection for a 3/4" (1.9cm) ID drain hose must be located within five feet (1.5 meters) of the machine. The location may require a drain hose access hole be cut in the counter top. This must be completed prior to installation.



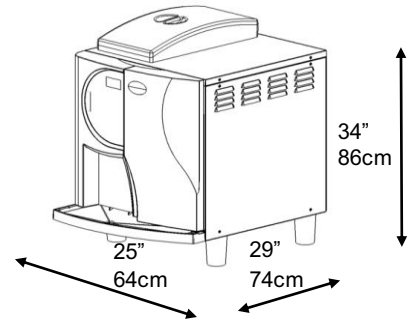
FRONT

Flavor Storage Area Diagram

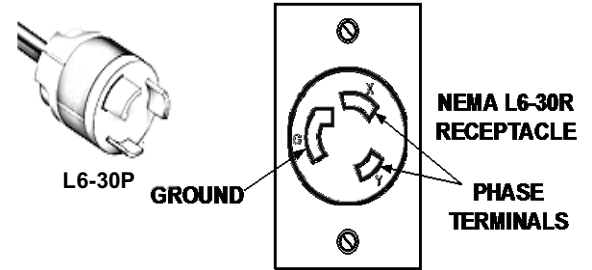
<p>Syrup Pumps: 1 enclosure 4 pumps</p> <p>Pump Enclosure Dimensions 9" (16cm) H 19" (26cm) W 13" (18cm) L</p> 	<p>Syrup System Electrical:</p> <p>Syrup pump control box 5" (13cm) W 7" (18cm) L 2.5" (6.4cm) D</p> <p>Syrup pump power supply 2.5" (11cm) W 6" (19cm) L 1.5" (6.4cm) D</p> 
<p>Syrup tubing from machine to pumps are 8'; Syrup tubing from pumps to syrup boxes are 5' 8"</p>	
<p>Heating Rack Dimensions Heating rack with chocolate sauce box 12.5" (32cm) H 14" (36cm) W 16" (40.6cm) L</p> 	<p>Flavor Box Dimensions</p> <p>1-gallon syrup box 5.5" (14cm) H 6.7" (17cm) W 13" (33.1cm) L</p> <p>2.5-gal chocolate box 9" (22cm) H 6" (15.3cm) W 13" (33.1cm) L</p>  <p>Chocolate Sauce: One box is in use; one box is preheated in reserve. Both are on heating rack.</p>

Sample storage area dimensions: 25" (64cm) H x 43" (109cm) W x 23" (59cm) D

PRE-SITE PHYSICAL REQUIREMENTS	
<input type="checkbox"/>	<p>LOCATION The countertop must support at least 300lbs. Minimum countertop space: 25" (64cm) W x 29" (74cm) D x 34" (86cm) H. Actual machine dimensions are smaller, extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See Access Holes Diagram.</p> <p>For Cabinet Installations: Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine must not exceed 85°F (29°C). The machine must be moveable. If you are installing in a cabinet or other enclosed space, please contact Concordia prior to installation.</p>
<input type="checkbox"/>	<p>ELECTRICAL MACHINE: NEMA L6-30R receptacle. Minimum 208Vac on dedicated 30amp circuit.</p> <p>FLAVOR SYSTEM: NEMA 5-15R or 5-20R receptacle. 115Vac on a 15amp or 20amp circuit (two outlets required) for Espressojet flavor system and chocolate heating rack. Must be located within five feet (1.5 meters) of machine.</p>
<input type="checkbox"/>	<p>WATER Cold water source with a female 1/4" or 3/8" tube fitting and shut-off valve. Min. 30psi, Max. 100psi, 25gpm. If your location has a Reverse Osmosis System, a freshwater bypass is required. Water hardness must not exceed 3gpg.</p>
<input type="checkbox"/>	<p>WATER TREATMENT SYSTEM Space must be available to install water treatment system. <u>Must be located within five feet (1.5 meters) of machine.</u> Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.</p>
<input type="checkbox"/>	<p>DRAIN Connection for a 3/4" (1.9cm) ID drain hose. <u>Must be located within five feet (1.5 meters) of machine.</u></p>
<input type="checkbox"/>	<p>AMBIENT AIR TEMPERATURE The air temperature around the machine must not exceed 85°F (29°C), to ensure the refrigeration unit and the machine operate properly.</p>
<input type="checkbox"/>	<p>ESPRESSOJET FLAVOR SYSTEM EspressoJet flavor system (product, pumps, tubing, chocolate heating rack, and controls must be installed within an enclosed space. NEMA 5-15R or 5-20R receptacle. 115Vac on a 15amp or 20amp circuit. Chocolate sauce MUST be 85°F (29°C) prior to installation. See Flavor Storage Area Diagram.</p>



ELECTRICAL

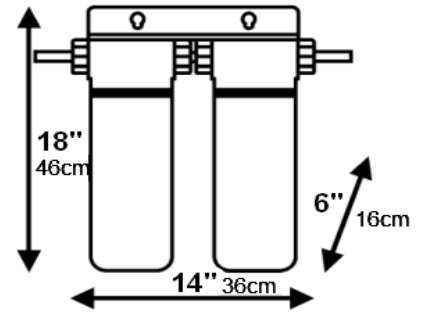


SYRUP SYSTEM

NEMA 5-15R
115Vac
(Two outlets required)



WATER TREATMENT SYSTEM DIMENSIONS



CUSTOMER-SUPPLIED CONSUMABLES	
BEANS	Whole espresso beans (regular and decaf). Minimum 5lbs each.
MILK	Minimum one gallon of milk (e.g. 2%, 1%, or non-fat).
CUPS	Two sizes (e.g. 12oz/360mL and 16oz/480mL). Minimum 30 each.

Company Name		IF APPLICABLE, PLEASE SUPPLY
Site Contact Name		Construction Company Name
Site Address		Construction Contact Name
Billing Address		
Phone		Phone
Fax		Fax

I HAVE READ AND UNDERSTAND THIS DOCUMENT. I CONFIRM ALL PRE-SITE REQUIREMENTS HAVE BEEN MET. I ASSUME RESPONSIBILITY FOR ANY ADDITIONAL FEES INCURRED DUE TO INCOMPLIANCE WITH ANY PRE-SITE REQUIREMENT.

Customer Name (Print): _____ Title: _____

Customer Signature: _____ Date: _____