

XPRESS 6 PRE-INSTALLATION CHECKLIST

THIS FORM MUST BE COMPLETED AND SUBMITTED TO CONCORDIA BEFORE INSTALLATION WILL BE SCHEDULED
FAX NUMBER 1-425-453-1490 - ATTENTION INSTALLATION COORDINATOR

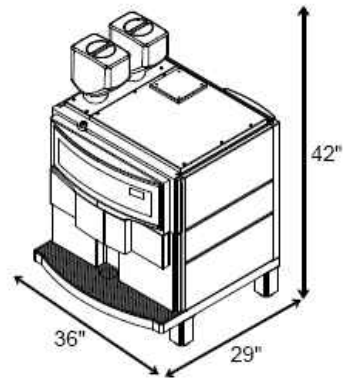
The installation visit includes the following: set-up, test, calibration, and customer training. If more than one visit is required to complete the installation due to unprepared site, return visits will be billable at **\$250.00** each.

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

SITE PHYSICAL REQUIREMENTS

<input type="checkbox"/>	<p>LOCATION: The countertop must support at least 300lbs. Minimum countertop space: 36" (92cm) W x 29" (74cm) D x 42" (107cm) 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: NEMA L14-30R receptacle. Minimum 208Vac on dedicated 30amp circuit. <u>Must be located within five feet of machine.</u></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>ESPRESSJET FLAVOR SYSTEM: EspressJet 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 <u>MUST</u> be 85°F (29°C) prior to installation. See Flavor Storage Area Diagram.</p>

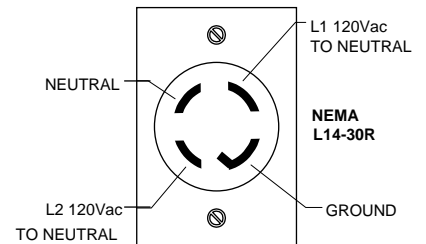
XPRESS 6 INSTALLATION DIMENSIONS



ELECTRICAL



L14-30P



SYRUP SYSTEM

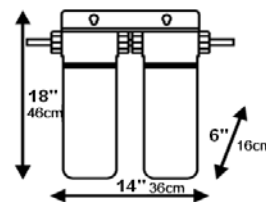
NEMA 5-15R
115Vac
(two outlets required)



CUSTOMER SUPPLIED CONSUMABLES

<input type="checkbox"/>	BEANS	Whole espresso beans (regular and decaf). Minimum 5 lbs each.
<input type="checkbox"/>	MILK	Two gallons of milk (e.g. 2% and non-fat).
<input type="checkbox"/>	CUPS	Two sizes (e.g. 8oz/240mL and 12oz/360mL). Minimum 30 each.

WATER TREATMENT SYSTEM DIMENSIONS



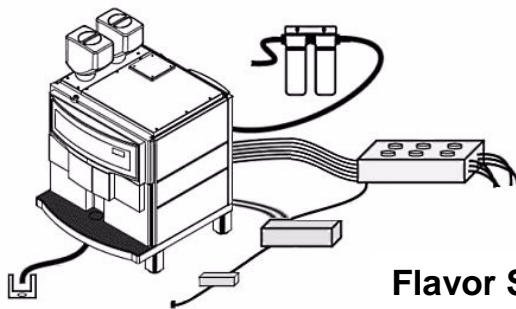
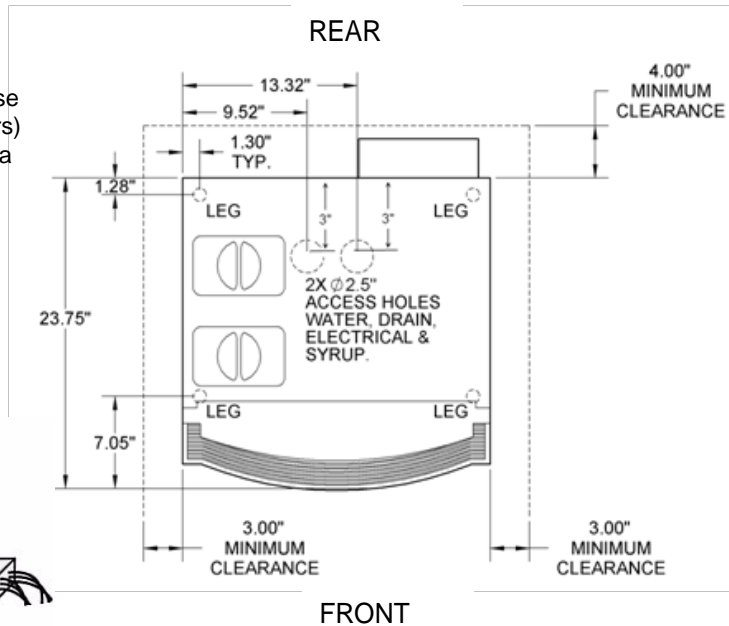
I HAVE READ AND UNDERSTAND THIS DOCUMENT & CONFIRM THESE **REQUIREMENTS HAVE BEEN MET**. Make copy for your records.

Customer Name (Print): _____ Title: _____

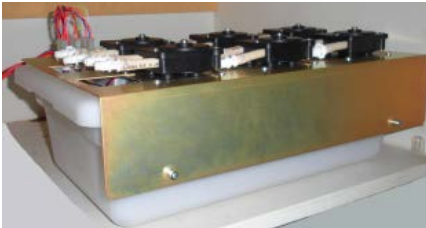

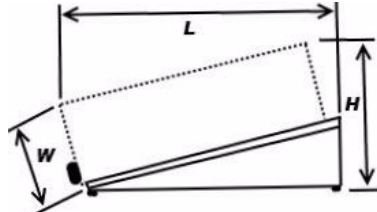

Customer Signature: _____ Date: _____

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.



Flavor Storage Area Diagram

<p>Syrup Pumps: 1 enclosure 6 pumps</p> <p>Pump Enclosure Dimensions 7.5" (19.5cm) H 12" (30.5cm) W 17.5" (44.5cm) 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> <table border="1"> <tr> <td>2.5-gal chocolate box</td> <td>1-gallon syrup box</td> </tr> <tr> <td>9" (22cm) H</td> <td>5.5"(14cm) H</td> </tr> <tr> <td>6" (15.3cm) W</td> <td>6.7"(17cm) W</td> </tr> <tr> <td>13" (33.1cm) L</td> <td>13" (33.1cm) L</td> </tr> </table>  <p>Chocolate Sauce: One box is in use; one box is preheated in reserve. Both are on heating rack.</p>	2.5-gal chocolate box	1-gallon syrup box	9" (22cm) H	5.5"(14cm) H	6" (15.3cm) W	6.7"(17cm) W	13" (33.1cm) L	13" (33.1cm) L
2.5-gal chocolate box	1-gallon syrup box								
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Sample storage area dimensions: 25" (64cm) H x 43"(109cm) W x 23"(59cm) D