

manual

modbar - steam system

Modbar Steam is a stand-alone steaming system for retail environments requiring powerful steam capacity in a modern, minimal aesthetics. Ideal for cafes looking to complete their Modbar system; add steam capacity to an existing bar; or build an independent beverage-heating workstation.



modbar™

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Operating Manual V1.0 - 10/2018
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C US



1. General Warnings and Safety Specifications

▲ WARNING ▲

This machine is for professional use only and should be installed in locations where its use and maintenance is restricted to trained personnel. Children are forbidden to operate or play with the machine.

▲ WARNING ▲

The Steam Tap must be placed in a horizontal position on a counter higher than 80 cm from the ground.

▲ WARNING ▲

This machine is not suitable for outdoor use. Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

▲ WARNING ▲

As already mentioned in the preceding notes, the manufacturer shall not be held responsible for damage to objects, animals and/or people whenever the machine has not been installed according to the instructions contained in this manual, and is not used to do what it was designed for (i.e. preparing hot drinks).

▲ WARNING ▲

Risk of fire and electric shock. Replace only with manufacturer's cord original spare part, see the parts catalog.

1) Important safeguards

- The weighted sound pressure level of the machine is lower than 70dBA.

- Use, cleaning and maintenance of this Modbar Steam machine are realized by people (including children more than 8 years of age) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, as long as they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety and if they understand dangers.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children less than 8 years

of age.

2) This operating manual is an integral and essential part of the product and must be supplied to users. Users are asked to read the enclosed warnings and cautions carefully, as they provide valuable information concerning safety during installation, operation and maintenance. This manual must be kept in a safe place and be available for consultation to new and experienced users alike.

3) Ensure product's integrity by inspecting the packaging, making sure it presents no signs of damage which might have affected the enclosed machine.

4) Check the machine's

integrity after having carefully removed the packaging.

Note: In case of doubt, do not go on any further and contact your dealer or retailer immediately. They will send out specialized personnel authorized to perform service on the Modbar Steam machine.

5) Packaging (boxes, plastic bags, foam parts and whatever else) must not be left around within easy reach of children, due to the potential danger it represents, nor be discarded in the environment.

6) Check to see that data on the rating plate corresponds to those of the main electrical supply which the machine will be hooked up to.

7) The equipment must be installed to comply with the applicable federal, state or

local electrical and plumbing codes. The installation also must comply to the manufacturer's instructions, and must be performed by qualified and authorized personnel.

8) Incorrect installation may cause for injury/damages to people, animals or objects, for which the manufacturer shall not be held responsible.

9) Safe electrical operation of this device will be achieved only when the connection to the power outlet has been completed correctly and in observance of all local, national, and international electrical codes and safety regulations, and particularly by grounding the unit. Make sure grounding has

been done properly as it represents a fundamental safety requirement. Ensure qualified personnel check such connection.

10) Furthermore, you must ensure that the capacity of the available electrical system is suitable for the maximum power consumption indicated on the Modbar Steam machine.

11) We do not recommend using adapters, multiple plugs and/or extension cords. If you cannot avoid using them, make sure that they are exclusively of the kind which conforms to local, national, and international electrical codes and safety regulations, being careful not to exceed the power and current ratings

indicated on such adapters and extension cords.

12) This device must be used exclusively for the functions it has been designed and built for. Any other application is inappropriate and dangerous.

The manufacturer shall not be held responsible for any damages caused by improper and/or irrational use.

This machine should not be installed in kitchens.

13) Using any electrical device requires that certain fundamental rules be observed. In particular:

- do not touch the device with wet or humid hands and feet;
- do not use the device while having no shoes on your feet;
- do not use extension cords

in bath or shower rooms;

- do not unplug the device from the power outlet by pulling on the power supply cable;
- do not expose the device to atmospheric agents (rain, sun, etc.);
- do not allow children or untrained people to use this device;
- do not clean the control panel with a wet cloth since it is not watertight.

14) Before carrying out any maintenance and/or cleaning operations, turn the main switch, which is located on the front left of the machine, to the “O” or “OFF” position, and disconnect the machine from the electrical network by unplugging the cord or

by switching off the relative circuit breaker. For any cleaning operation, follow exclusively the instructions contained in this manual.

15) In case the machine is operating in a faulty manner or breaks down, disconnect it from the electrical network (as described in the preceding point) and close the water supply valve. Do not attempt to repair it. Contact a qualified and authorized professional to perform any repair. Any repairs must be performed exclusively by the manufacturer or by an authorized centre using only original parts. Non compliance with the above could compromise the safe operation of the machine.

16) You should plan to

make use of an omnipolar connector during installation, as required by local, national, and international electrical codes and regulations.

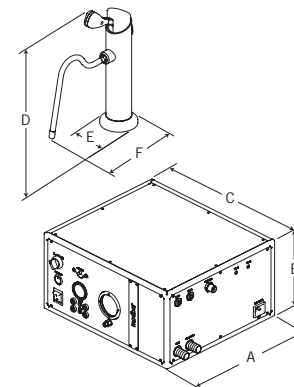
17) In order to avoid dangerous overheating problems, it is recommended that the power supply cable be fully unfurled.

18) Do not obstruct air intake and exhaust grilles and, in particular, do not cover the cup warmer tray with cloths or other items.

19) The machine's power supply cable must not be replaced by users. In case the power supply cable becomes damaged, shut off the machine and disconnect the machine from the electrical network by switching off the relative circuit breaker and

close off the water supply; to replace the power supply cord, contact qualified professionals exclusively.

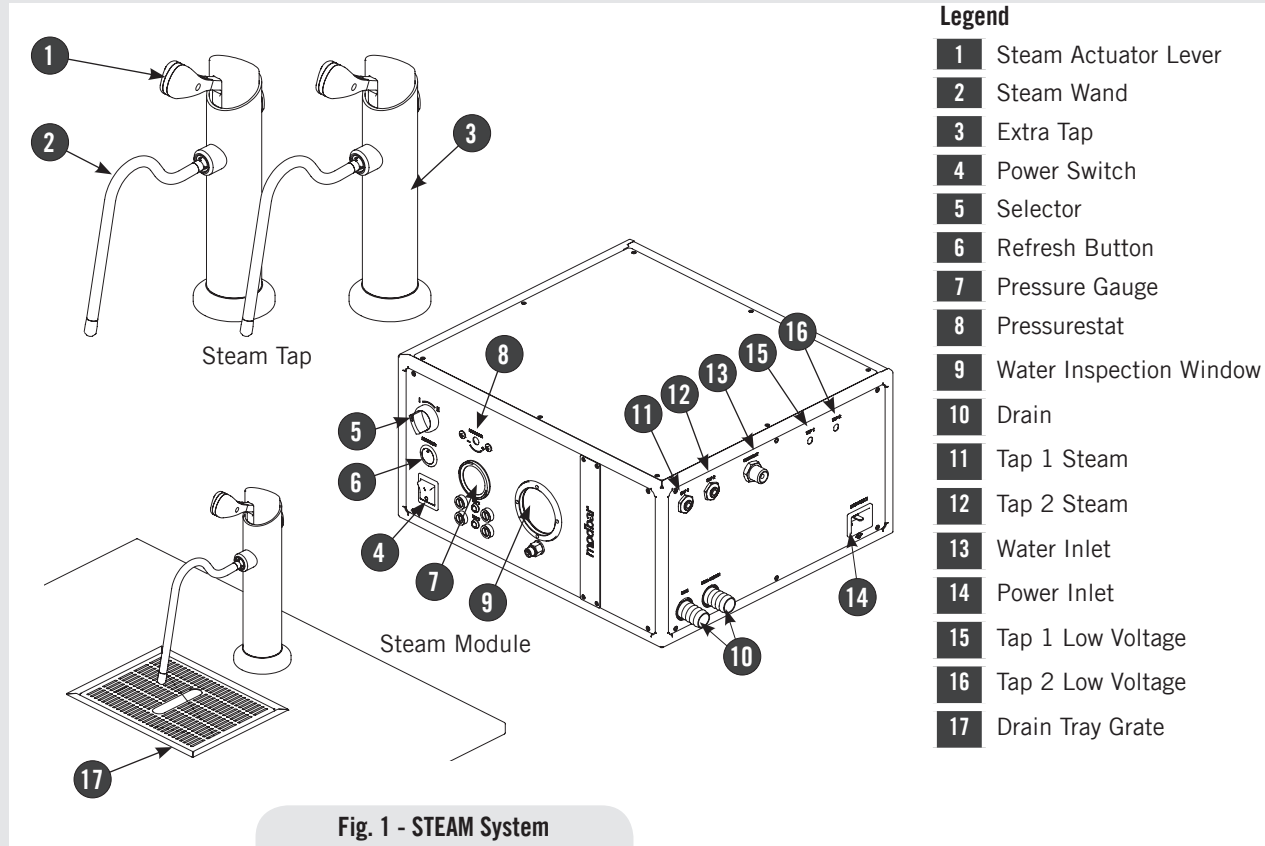
20) Dimensions and weights common to all machines



A [mm]	356	D [mm]	334
B [mm]	215	E [mm]	89
C [mm]	406	F [mm]	312
WEIGHT _{Module} [kg]	18	WEIGHT _{Tap} [kg]	3,5

2. Definition of Available Models

This operating manual refers exclusively to the following models, of our own manufacture:
MODBAR, Steam System



1) General Description

The machine is built in 1 and 2 steam group versions and is essentially composed of the following parts:

- Dispensing tap(s).

2) Description of the various parts

• Steam Boiler

The Steam Boiler consists of a cylindrical tank, which is made of AISI 300 series stainless steel. Each unit is subjected to a hydraulic test, at a pressure of 6 bar, and has an operating pressure of 1.3-1.5 bar. The following is a list of effective volumes and power ratings according to the number of groups installed:

1 steam boiler 4,6 liters 3600 Watts

Covers are welded at either end of the cylindrical tank and on one of them there is a housing for the water heating element, which allows the steam boiler to reach operating pressure within approximately 10 minutes. The steam boiler has various fittings used for safety devices, for supplying hot water and steam, and for the heating element.

It consists of AISI 300 stainless steel tubes. Heating is accomplished through an immersion-type plated heating element.

- Operating pressure of 1.7-1.8 bar, controlled automatically through a pressure switch.
- The pressure is displayed by means of a pressure gauge with a scale of 0 to 2 bar.
- Safety device, based on an expansion type mechanical valve, with counter-acting spring adjusted to 2.5 bar.
- Testing: hydraulic test at 4.5 bar performed on ready-to-use small boilers, at our factory.

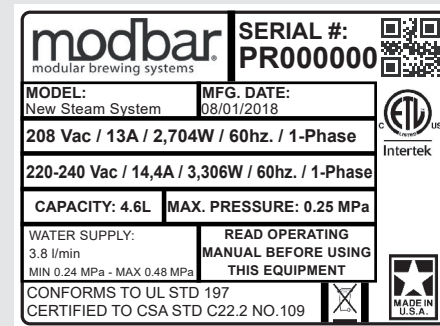
• Dispensing groups

They consist of a precision casting made of stainless steel. The Modbar steam tap is operated via a lever handle located on top of the tap. This handle actuates a valve that allows steam to pass through the steam wand. To dispense steam, move the lever handle from the closed position to the open position.

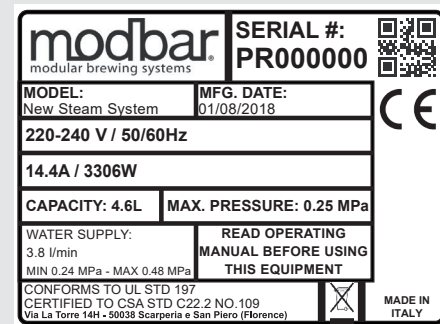
• Exterior cover

The exterior consists of painted and stainless sheet steel panels. To provide good aesthetics, to optimize ergonomics for the operator and to reduce the chance of damage to a minimum.

• Machine ETL plate:



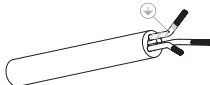
• Machine CE plate:



3. Installation

MODEL/SERIES	BOILER GROUP	V/Hz	RATED POWER (W)	RATED INPUT (A)	POWER CORD SIZE (mm ²)
MODBAR NEW STEAM	1GR / 2GR	AC220-240V/50-60Hz AC208/60Hz	3306 2704	14,4 13	SEE ELECTRICAL CONNECTIONS FOR DETAILS

POWER CORD:
3 X WIRES 1 X BLUE (NEUTRAL)
220V 1 X BROWN (PHASE)
1 X YELLOW & GREEN (GROUND)



WARNING

THE DETAILS ON THE LEFT DESCRIBE HOW TO CONNECT EACH WIRE TO THE PLUG. RESPECT ALSO THE LOCAL SAFETY REGULATIONS.

WARNING

In order to prevent cracks or leakage: do not store or install the Steam machine in places where in boiler or hydraulicsystem to freeze.

WARNING

For the connection of the machine, it must be provided a suitable disconnection device near the installation, so that in case of trip, it is possible to operate the device near the machine.

WARNING

Installation on the counter:
For cutting the counter refer to cutting template placed inside the package.

WARNING

Replace fuses with the same size, type and rating F1 = 2A, 250V

WARNING

This machine should not be installed in kitchens.

WARNING

The machine is intended to be permanently connected to fixed wiring, and it is mandatory that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

Recommended Clearances

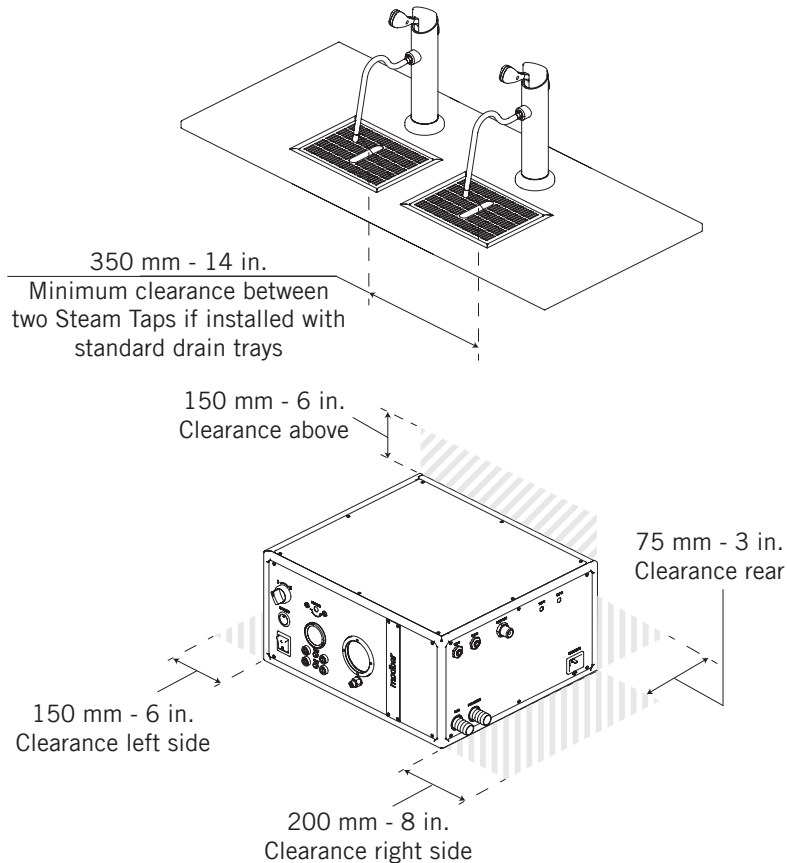


Fig. 2 - Installation guide

WARNING

Installation on the counter:
The thickness of the counter must
be between 20mm and 100mm.

WARNING

The Steam Boiler contain water
at elevated temperature. Water
temperature over 125°F / 52°C
can cause severe burns instantly
or death from scalding (Steam
Boiler 256°F / 124°C)

WARNING

At each installation, the machine
should be equipped with a new
set of tubes for plumbing and
related gaskets.

▲ WARNING ▲

Water pressure supply must be between 0,24 and 0,48 MPa if sufficient pressure is not available we suggest that an additional water supply system is used.

▲ WARNING ▲

Before making any electrical connections make sure that the two strain relief connectors are firmly secured to the body of the machine in order to prevent inadvertent stress on the power cables.

▲ WARNING ▲

Hazardous voltage disconnect from power supply before servicing.

▲ WARNING ▲

The manufacturer declines any responsibility for any event leading to liability suits whenever grounding has not been completed according to current local, national, and international regulations and electrical codes, or other electrical parts have been connected improperly.

▲ WARNING ▲

- U.S.A. and CANADA only - Do not connect to a circuit operating at more than 150V to ground on each leg.

▲ WARNING ▲

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

▲ WARNING ▲

This machine is not suitable for outdoor use. Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

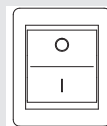
Note:

- The drinking water mains valve and the circuit breakers for the electrical system need to be located in the most convenient position for the operator to access them easily and quickly.
- The machine should be placed on a flat counter and must be placed in settings with the following temperatures:
Minimum room temperature: 5°C/41°F;
Maximum room temperature: 32°C/89°F.
- If the machine has been temporarily housed in settings with a room temperature of less 0°C/32°F, the machine must be placed in a warmer environment in order to gradually defrost the hydraulic system prior to use.
- Water pressure supply must be between 0,24 and 0,48 MPa.

1) Power Switch Function

The two-position power switch on the Modbar module front panel has two separate functions: ON and OFF.

0 - Off: In this position, the module is in the off position.



I - Standby Mode: In this position, the module is in standby mode. When in standby mode, all operations function as normal, but no power is applied to the heating elements. This mode is used for priming the system upon installation, and can also be useful for some diagnostic applications.



II - Operating Mode: In this position, the module is in operating mode. Power is applied to the heating elements, and all functions operate as normal.



2) Installation guide

Upon installation, the Modbar module must be primed before use. This is accomplished by the following steps.

- Ensure that filtered water is supplied to the module.
- Ensure that the power switch is in the off position.
- Ensure that the module power cable is plugged into its appropriate power source.
- Turn the power switch counter-clockwise to place it in standby mode.
- The module will begin to fill the boiler. Once the maximum fill level is achieved, the module will cease to fill. When full, the sight glass will be approximately half full of water.
- At this point, it is safe to turn the switch clockwise into operating mode.

3) General Use

During general use, the module is already primed, and it is not necessary to prime the system. To start the module, follow these steps:

- Ensure that filtered water is supplied to the module.
- From the off position, turn the power switch clockwise to place it into operating mode.

- At this point, the elements will begin to heat. When each heat zone reaches set temperature, the module is ready for use.

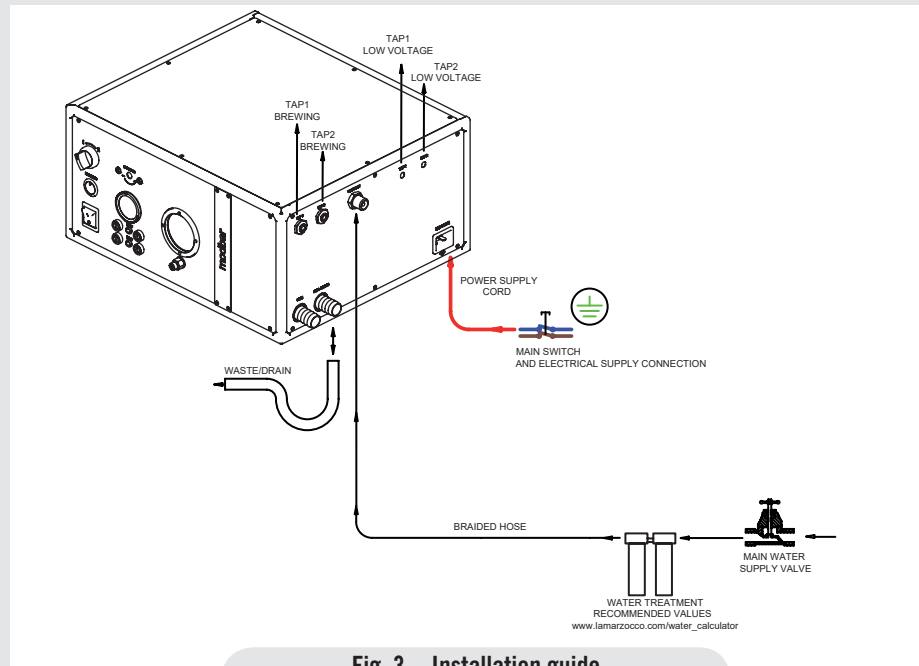


Fig. 3 - Installation guide

4) Accessories

Check the package to make sure that the following accessories are included:

- 3 stainless steel braided hoses for water connections;
- 5 mt of reinforced plastic tubing for drainage;
- 9 hose clamp.

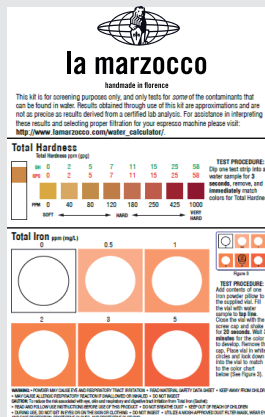
In order to proceed with installation, it is necessary that the following are available:

- Pipes carrying drinking water with a 3/8"G (BSP) end connection; (3/8" Compression for USA and Canada)
- Electrical Supply according to the specification of the steam machine purchased:
- Single/Three phase 220VAC - 50/60 Hz electrical connection with ground, protected socket and approved interlock switch
- Single phase 200VAC - 50/60 Hz electrical connection with ground, protected socket and approved interlock switch
- Waste water drain system.

5) Water test kit

In order to enable you to check if your water supply is within the suggested ranges, La Marzocco the machines will be equipped with two units of a quick water test kit (see image below) including 6 test-strips and

instruction cards.



The parameters that you can measure are Total Hardness, Total Iron, Free Chlorine, Total Chlorine, pH & Total Alkalinity, Chlorides.

Ideally, you should perform a test on the water BEFORE the water treatment system and again AFTER the water system in order to verify if this is actually matching our suggested ranges.

Once the test has been performed, learn which treatment system is most appropriate for your particular water supply by filling out the online water calculator on our website: LA MARZOCCO WATER CALCULATOR (http://www.lamarzocco.com/water_calculator/).

6) Water supply connection

In order to connect the machine up to the water mains proceed according to the indications given in the chapter about Installation and in compliance with any local/national safety standards of the location in which the machine is being installed.

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

To guarantee a correct and safe functioning of the machine and to maintain an adequate performance level and a high quality of the beverages being brewed it is important that the incoming water be of a hardness greater than 7°f (70ppm, 4°d) and less than 10°f (100ppm, 6°d), pH should be between 6.5 and 8.5 and the quantity of chlorides be less than 50mg/l. Respecting these values allows the machine to operate at maximum efficiency. If these parameters are not present, a specific filtration device should be installed, while always adhering to the local national standards in place regarding potable water.

Then connect the inlet of the water filter/softener (if present) to the drinking water supply using one of the supplied stainless steel braided hoses. Before connecting the filter to the main water supply, flush

the water supply line and the filtration system in order to eliminate any residual particles which could otherwise get stuck in taps or valves thus preventing them from working properly. Connect the water supply connection of the steam module using one of the supplied stainless steel braided hoses. Then connect the steam module inlet to the water filter/softener outlet (if present).

7) Electrical connections

a) Power supply cord

- This is the main power supply cable that provides power to the entire steam machine:
- 200/220VAC 1 Phase 3-core cable with 1,5mm² cross section

8) Waste water drain connection

The steam machine drain is to be connected by means of the included reinforced plastic tubings. Connect one end of the reinforced plastic tubing to the drain hose connection on the right side of the steam machine, secure with included hose clamp. Connect the other ends to a suitable waste water collection system.

In case such a system is not available, drained liquids may be collected in a suitable bucket and any necessary drain pipe extensions shall be made using steel-lined PVC tubing and suitable hose clamps.

Water specifications table

		Min.	Max.
T.D.S.	ppm	90	150
Total Hardness	ppm	70	100
Total Iron (Fe ⁺² /Fe ⁺³)	ppm	0	0,02
Free Chlorine (Cl ₂)	ppm	0	0,05
Total Chlorine (Cl ₂)	ppm	0	0,1
pH	value	6,5	8,5
Alkalinity	ppm	40	80
Chloride (Cl ⁻)	ppm	not more	50

N.B.: Test water quality (the warranty is void if water parameters are not within the range specified in the section “installation”)

4. Machine Operation and Dispensing Operation

CAUTION

Use caution when operating the steam tap. Steam is hot, and will burn you if it is used incorrectly. The Steam Boiler contains water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding.

WARNING

The machine must not be dipped in, nor splashed with, water in order to clean it. For cleaning operations, please follow the instructions listed below very carefully.

WARNING

This machine is designed only for preparing hot drinks.

IMPORTANT

The temperature of the water in the steam boiler and therefore of the tap(s) may eventually be raised or lowered via the pressurestat (please consult the Manual for detailed instructions).

1) Starting the steam machine

a) Filling the boiler with water

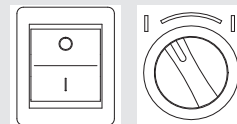
Once the installation procedures have been completed, it is necessary to fill the boiler tank with water. Complete the following procedure to properly fill the boiler tank.

Upon installation, the Modbar steam module must be primed before use. This is accomplished by the following steps.

- Ensure that filtered water is supplied to the module
- Ensure that the power switch is in the off position
- Ensure that the module power cable is plugged into its appropriate power source
- Turn the power switch counter-clockwise to place it in standby mode
- The module will begin to fill the boiler. Once the maximum fill level is achieved, the module will cease to fill. When full, the sight glass will be

approximately half full of water

- At this point, it is safe to turn the switch clockwise into operating mode.



2) Waiting for the Steam Machine to Heat to Operating Temperature

During general use, the module is already primed, and it is not necessary to prime the system. To start the module, follow these steps:

- Ensure that filtered water is supplied to the module
- From the off position, turn the power switch clockwise to place it into operating mode
- At this point, the elements will begin to heat. When each heat zone reaches set temperature, the module is ready for use.

3) Steaming after first installation

Once the first installation procedures are finished, before proceeding with steam, please follow these steps:

- Being careful to avoid burns, turn on each steam wand for at least one minute.

4) Steaming milk or other liquids

In order to allow for any condensed water in the wand to be released ALWAYS allow some steam to be discharged by turning on the valve before inserting the steam wand into the pitcher of liquid to be heated.

Dip one of the steam wand (see p. 7, item 2) which are connected to the steam valve, into the liquid to be heated, push down the lever (see p. 7, item 1) until steam comes out at the end of the wand.

The steam will transfer heat to the liquid raising its temperature up to boiling point. Be careful not to allow liquid to overflow in order to avoid severe burns.

In order to prevent the heated liquid from being sucked back into the steam boiler it is recommended before using the wand that you purge the steam valve and steam wand by opening the valve for a few seconds to allow steam to escape to the atmosphere from the end of the steam wand. Failure to do so can cause the heated liquid to transfer from the heated liquid container to the steam boiler (via vacuum created from cooling parts). This condition is undesirable and can cause contamination in the steam boiler. After use remember to purge the wand by opening the steam valve for a few seconds, and then clean the outside of the wand itself with an appropriate cloth.

In order to prepare milk for making

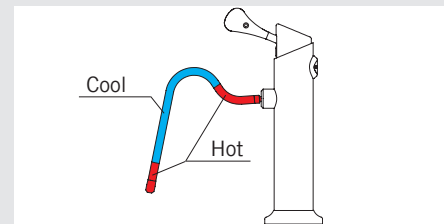
cappuccino with the right amount of foam, go through the following steps:

- After purging the steam wand place the container half-full of milk underneath, carefully open the steam valve and raise the container so as to bring the wand end to a point just below the surface of the milk; at this point, move the container up and down just enough to dip the nozzle end in and out of the milk until you get the right amount of foam, bring the temperature of the milk almost up to 149/158°F or 65/70°C. You can then pour this milk into a cup containing warm espresso and you will end up with a fresh cup of cappuccino.

5) Dispensing Operations

The Modbar steam tap is operated via a lever handle located on top of the tap. This handle actuates a solenoid valve that allows steam to pass through the steam wand.

To dispense steam, move the lever handle from the closed position (up) to the open position (down). The lever will come back up thanks to a spring placed under the lever itself. To stop the steam push down the lever again.



6) Pressurestat

It is possible to regulate the pressure of the steam boiler by pressurestat (see p. 7, item 8).

The adjustment must be performed by qualified and authorized personnel using a tool.



5. Maintenance and Periodic Cleaning Operations

▲ WARNING ▲

Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

▲ WARNING ▲

The machine must be installed so that qualified technical personnel can easily access it for eventual maintenance.

▲ WARNING ▲

The Steam Boiler contains water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding.

▲ WARNING ▲

This machine is for professional use only and should be installed in locations where its use and maintenance is restricted to trained personnel.

▲ WARNING ▲

The machine must not be dipped in, nor splashed with, water in order to clean it. For cleaning operations, please follow the instructions listed below very carefully.

▲ WARNING ▲

If the above-mentioned instructions are not adhered to the manufacturer cannot be held responsible for damage to persons or things.

▲ WARNING ▲

The machine is intended to be permanently connected to fixed wiring, and it is advisable that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

▲ WARNING ▲

In order to prevent cracks or leakage: do not store or install the steam machine in places where temperature may cause water in boiler or hydraulic system to freeze.

General service/maintenance safety guidelines

- Before performing any maintenance and/or cleaning operations, turn the main power switch to the OFF position and disconnect the machine from the power source by unplugging the cord or by switching off the relative circuit breaker. For any cleaning operations, follow exclusively the instructions contained in the manual.
- Always use care when performing maintenance, as the equipment may be hot. We recommend allowing the equipment to fully cool before performing any maintenance procedures.

1) Cleaning the drain collector

Remove the drain tray grill at least twice a week and clean.

2) Cleaning the body

Wipe the surfaces with a soft, non abrasive cloth in the direction of the glazing marks, if any. Do not use any alcohol or solvents whatsoever on painted or imprinted parts in order not to damage them.

3) Water Filter/Softener

Please see the documentation accompanying the water filter/softener for proper operating and cleaning instructions.

4) Cleaning the steam nozzles

Steam nozzles must be cleaned immediately after use with a damp cloth and by producing a short burst of steam so as to prevent the formation of deposits inside the nozzles themselves, which may alter the flavor of other drinks to be heated.

5) Depressurize the steam boiler

Turn the selector in position I then push down the steam lever in order to depressurize the steam boiler.

- **Steam boiler refresh:** to activate this function you need to push the refresh button (see p. 7, item 6). During this operation the water from the main supply will come inside the steam boiler automatically.

Note: Use the refresh button for 2 minutes at end of the working day at least two times per week. Push again the refresh button to stop this function.

- **Steam boiler draining:** Yearly, we recommend to fully drain the steam boiler by means of the specific ball valve located inside the module.

IMPORTANT

If the machine has not been used for more than 8 hours or, in any case, after long periods of being idle, in order to use the machine to its full potential it is necessary to perform some cleaning cycles before brewing beverages as follows:

- Being careful to avoid burns, turn on each steam wand for at least one minute.

If the machine is not going to be used for long periods of time, it is advisable to follow these safety indications:

- Disconnect the machine from the water mains or interrupt the water connection via a mains tap.
- Disconnect the machine from the electrical mains.

6. De-commissioning and Demolition

1) De-commissioning and demolition

Start by setting the main switch to the “0” or OFF position.

Disconnecting from the power outlet

Disconnect the steam machine from the electrical network by switching off the associated circuit breaker or circuit protection device. Remove the power supply cord from the power connection. ~~Remove the Pump Motor Power Cord from the water pump motor.~~

Disconnecting from the water system

Shut off the water supply by closing the specific tap located upstream of the water filter/softener inlet. Disconnect the water pipe at the water filter/softener inlet.

Remove the hose connecting the steam module to the main water supply. Remove the reinforced plastic tubing on the drain connection.

At this point, the machine may be removed from the bar, being very careful not to drop it or squash your fingers.

The machine is made out of various materials and therefore, if you do not intend to put it back in service, it must be taken to a special disposal company which will select the materials which can be recycled and discard the others.

Current regulations make it illegal to discard such machine by leaving it on public grounds or on any private property.

Recycling notice: Warning for the protection of the environment:

Used Electrical and electronic waste contains hazardous but also valuable and scarce materials which should be recovered and recycled properly. We kindly ask that you contribute to the protection of the environment and natural resources by delivering used equipment to the relevant recycling locations if such locations are available in your country.



7. Mandatory Maintenance and Check-up Operations

These operations are in addition to the Maintenance and Periodic Cleaning Operations as specified in Chapter 5.

The following maintenance and check-up operations could be carried out by a qualified technician.

The time required for the periodic maintenance is determined by the quantity of daily work and/or hot drinks consumption.

N.B. These periodic maintenance operations are not covered by warranty.

EVERY THREE/FOUR MONTHS

- Drain and refresh boiler water valve
- Replace steam wand ball fitting o-rings
- Check/note water hardness (Water quality must be within the range of parameters specified in the chapter on Installation, otherwise warranty is voided)
- Inspect water inlet solenoid
- Inspect plumbing for leaks or clogs
- Check all switches for proper operation
- Inspect and clean fill probes
- Inspect the gicleur for clogs

EVERY YEAR (in addition to the above)

- Inspect electrical wiring cable on the terminal block
- Inspect boiler safety switches
- Remove and clean/inspect boiler temperature probes
- Accurate control of the tightness at 2,4Nm of each

EVERY 3 YEARS (in addition to the above)

- Check the condition of the inside of boilers and if necessary rinse out with a proper cleaning product allowed for food and beverage appliances

Troubleshooting

- This steam machine is equipped with several feedback mechanisms that alert the operator when an unusual condition occurs.

Description	Message Solution
Module not heating	Verify that the power switch is turned clockwise to the operating mode position and not counterclockwise to the standby mode position.
Note on safety reset switches	The steam module features two safety reset thermostat controlled switches, attached near the heater port on the boiler. If the steam boiler does not heat it may be due to the activation of the safety reset switches, which are triggered by excess temperature and signify abnormal operation and possibly failed components. The safety switches mentioned are internal to the steam module and are not user resettable. If you believe a safety switch has been activated, the module may require service by an authorized technician. Please contact Modbar for additional support and information.
Tap not dispensing	Verify that there is water in the sight glass. If the boiler is over or under full, this will cause the tap to cease functioning. Verify that pressure is adequate. If the temperature is programmed to below boiling, the tap will not function.
Steam and/or water is visible around the ball fitting	This indicates that the o-ring is beginning to wear, and that the machine will soon need preventative maintenance. Please contact Modbar Support for an o-ring kit, as well as detailed replacement instructions.

Description	Message Solution
Boiler not filling	<p>Verify that water is turned on to the module.</p> <p>Verify that water pressure is adequate. The operable pressure range for Modbar equipment is 0,24 - 0,48 MPa. If water pressure is too low, the boiler will not fill.</p>

