

FRIIA COLD FRIIA COLD/SPARKLING



CHILLER/ CARBONATOR	FONT	FRIIA C HANDS-FREE FONT 305mm - 1000857	SYSTEM SET-UP
<ul style="list-style-type: none"> Cold or Cold/Sparkling options Two font heights available 		<ul style="list-style-type: none"> Cold only Safe and hygienic: eliminates touchpoint 	

FRONTS

NAME ORDER CODE	DIMENSIONS INC. DRIP TRAY (D X W X H mm)	DIMENSIONS EXCL. DRIP TRAY (D X W X H mm)	TAP TO COUNTER (mm)
1b Font - 247mm (Una font) 1000859	168 x 120 x 287	128 x 30 x 287	247
2b Font - 247mm 1000868			
1b Font - 305mm (Una font) 1000858	168 x 120 x 345	128 x 30 x 345	305
Hands-Free Font - 305mm 1000857			
2b Font - 305mm 1000869			

NAME	PACKAGING DIMENSIONS (L x W x H mm)	WEIGHT
Fonts (all)	290 x 570 x 215	1.65kg
Chiller	500 x 320 x 520	31kg
Chiller/Carbonator		35kg

PACKAGING

PLEASE NOTE FRIIA components (font, chiller and boiler if required) are packed and shipped in individual boxes.

CHILLER/CARBONATOR

PRODUCT INFO		SIZE	PERFORMANCE SPECS		PLUMBING, ELECTRICAL AND TECHNICAL SPECS				
NAME ORDER CODE		DIMENSIONS (D X W X H mm)	L/HR	CUPS /HR	POWER @220v	PLUMBING REQS	COMPRESSOR POWER	CHARGE	REFRIGERANT
Chiller 1000860		436 x 259 x 455	30-40/hr based on incoming water temp of 15°C and output water temp of 5-7°	175-235 ($\Delta T = 10^\circ C$)	180 W	3/4" BSP	1/8hp	45g	R290
Chiller/Carbonator 1000861									

ORDERING FRIIA		ORDER CONTAINS				
NAME ORDER CODE	DESCRIPTION	ACCESSORIES		CHILLER/ CARBONATOR	BOILER	FONT
FRIIA C 5000860	Cold	Drip Tray	-	Chiller	-	1b Font 247mm
FRIIA C - 305mm 5000863	Cold					1b Font 305mm
FRIIA C HANDS-FREE - 305mm 1000857	Cold					Hands-Free Font 305mm
FRIIA CS 5000862	Cold + Sparkling	CO ₂ Regulator		Chiller Carbonator	-	2b Font 247mm
FRIIA CS - 305mm 5000865	Cold + Sparkling					2b Font 305mm



FONT DIMS		COUNTER CUT-OUTS
<ul style="list-style-type: none"> All temperature options 	<ul style="list-style-type: none"> Cold or Cold/Sparkling only 	

RADIUS OF MAXIMUM FONT PLACEMENT	OPERATING ENVIRONMENT
<p>Standard 800mm high cabinet</p>	<p>Cannot exceed temperature of 35°C</p>
	<p>CABINET</p> <p>Min: 800mm (h) x 600mm (w) x 600mm (d) with 100mm clearance around machines all sides</p>
	<p>PLEASE NOTE It is essential to allow for two ventilation points when installing FRIIA. Vents are not supplied.</p>

VENTILATION

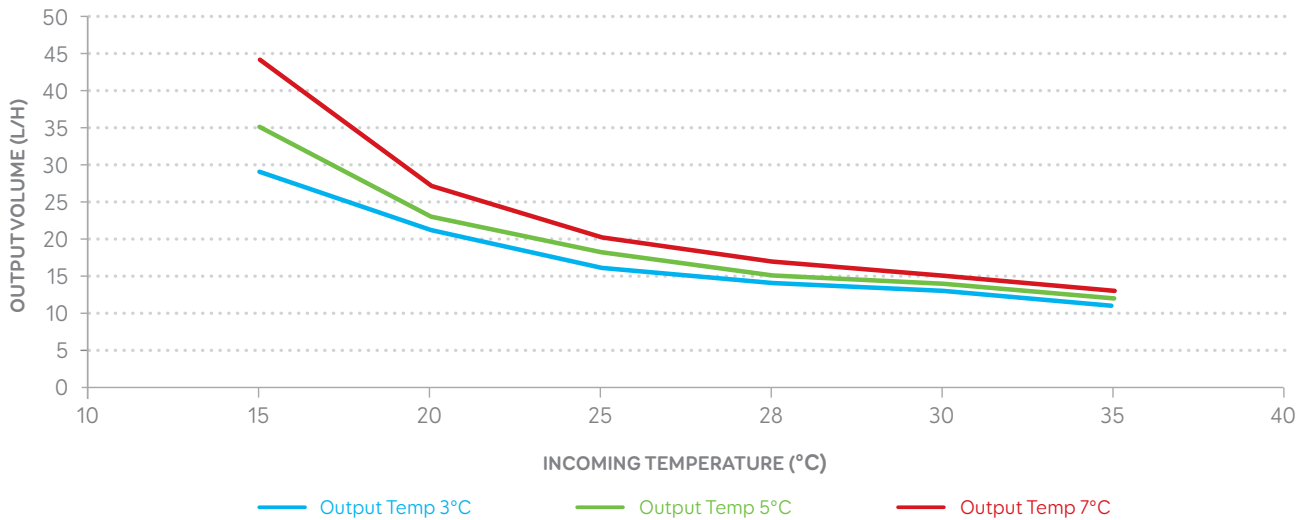
OR

OR



FRIIA OUTPUT VOLUME

Based on flow rate of 1.4L/min and ambient temperature of 20-25°C. Chart indicates FRIIA chilling capacity based on incoming water temperature and desired output water temperature.



SANITISATION ACCESSORIES

Sanitisation Kit: Internal Water Cooler Sanitising Solution 1L + Chiller Best Service Cartridge	8000900
Internal Water Cooler Sanitising Solution 1L	8800125
Scaleclean 1kg Descaler (5 uses)	8000260
Chiller Best Service Cartridge	8000522
Scaleclean 200g Descaler (1 use)	8000270

HOW TO CLEAN FRIIA

- Wipe down front daily with non-abrasive cleaner.
- Sanitise the system every 6 months, after a filter change or after a period of inactivity (more than 72 hours)

MAINTENANCE

- We recommend use of both HOT (scale reducing filter if limescale is present) and COLD (carbon block for taste and odour) water filters for FRIIA. Please contact us for advice on the best water filter.
- Descale the MIX boiler if scale is present in the water.

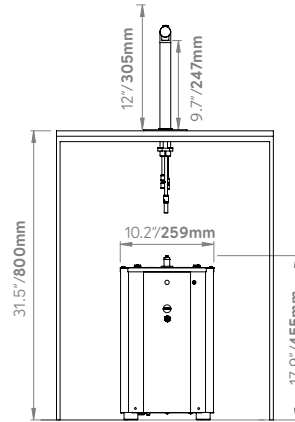
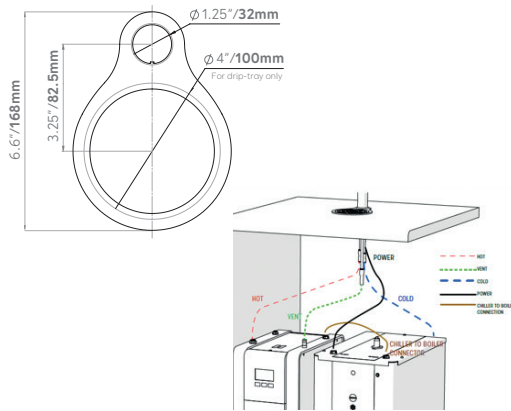


FRIIA C/CS (247mm & 305mm) /FRIIA C HANDS-FREE (305mm)

COUNTER CUT-OUT WITH DRIP TRAY

FRIIA C 5000860
 FRIIA C 305mm 5000863
 FRIIA C HF 305mm 1000857

FRIIA CS 5000862
 FRIIA CS 305mm 5000865



VENTILATION REQUIREMENTS

FRONT VENTILATION: Ventilation grilles cut out of standard cabinet door.

SIDE VENTILATION: Ventilation grilles cut out of standard 600mm cabinet. Grilles may be fitted on either side as long as they ventilate into an open unobstructed area.

BASE VENTILATION: Ventilation grilles cut in base panel and base plinth, a grille must also be cut out at the top of the cabinet.

- At least 2 x vents 260mm/10.2" w x 65mm/2.5 h
- The cabinet may be ventilated in many ways provided there are cut outs placed near the base and another near the top of the cabinet to take advantage of natural circulation.

UNPACKING INSTRUCTIONS

- The chiller must be handled only in a vertical position. Transporting the appliance in a horizontal position can cause severe damage to the refrigerator.
- Remove the exterior and interior packing. Packing materials (especially any plastic bags) should be stored out of the reach of children, as a potential source of danger. When disposing packaging parts, please follow current regulations on the matter, separating carton from plastic parts.
- Always check that the equipment that is delivered corresponds to the model indicated in the accompanying document.
- The equipment is shipped in a cardboard box. Once the packaging has been removed, check the equipment has not been damaged in transit; if damage is found, notify the carrier.

ELECTRICAL INSTALLATION PROCEDURE

When installing the machine, always observe the local regulations and standards. The appliance is supplied with a moulded power cord. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install.

The standard machines are supplied with a UK 3-pin plug. For EU models a 2-pin CEE-7 plug will be supplied. US models will be supplied with the suitable plug. A suitable mains power supply socket should be available within easy access of the appliance so that it can be disconnected easily after install. The wires from the front are terminated in a Mini Fit connector which will plug into a similar Mini Fit connector mounted on the top lid of the undercounter boiler.

PLUMBING INSTALLATION PROCEDURE

- Ensure that the equipment is installed according to local plumbing & water regulations.
- Fit a stop valve on a cold water line and attach a 3/4" BSP male fitting, (eg. 3/4" x 1/2" 311 or washing machine type stop valve). Suitable fittings are supplied with the kit to attach to the 3/4" BSP fitting to connect the supplied 3/8" hose.
- Connect water supply lines following the installation drawings, as per installation guide (starting page 14).
- In case filter systems are used verify that they satisfy the requirements of the legislation in force.
- If the filter is new, turn on water and flush at least 10 liters (2.5 gallon) through the filter before to connect it to the cooler; if the filter is a used one, connect water inlet to the chiller.
- To ensure that the maximum value of pressure of 3 Bar is not exceeded the chiller integrates a pressure reducer.
- Turn on the water to flush any impurities, dust etc from the inlet hose and water pipe. Allow several litres through. Especially for new installations.

OPERATING THE CHILLER/CARBONATOR FOR THE FIRST TIME

- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction.
- Check that all installation procedures have been carried out.
- Ensure water inlet is open.
- Before supplying power to the unit check water and Carbon Dioxide lines do not leak.
- Plug the chiller into a suitable socket switch ON/OFF switch on the rear of the chiller to ON position. The "Power ON Status" light will light-up.
- When the unit is on, the carbonation pump starts to fill. The carbonation device stops when it reaches the maximum level.
- Once water and CO2 are connected, open the vent on top of the Chiller by pulling the ring. This operation allows the escape of any air bubbles present inside, which would affect the carbonation adversely.
- On the pressure reducer knob, adjust CO2 pressure to a value between 50 and 65 PSI (350 and 450 kPa) (3.5 - 4.5 bar). This value depends on the temperature of the water and on the ambient temperature. The temperatures correspond to the CO2 pressure.
- To enable filling the lines, open the two lines in the following order: cold sparkling water and cold natural water, until the flows appear regular and without the presence of air, in each case deliver and discharge at least 5 liters of water from each line.
- At this point you can dispense water.