

USER MANUAL

DIGITAL CONTROL AUTOMATIC COFFEE MAKER



MODEL: PAICM-3D



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Please read and keep the instruction



in door use only.

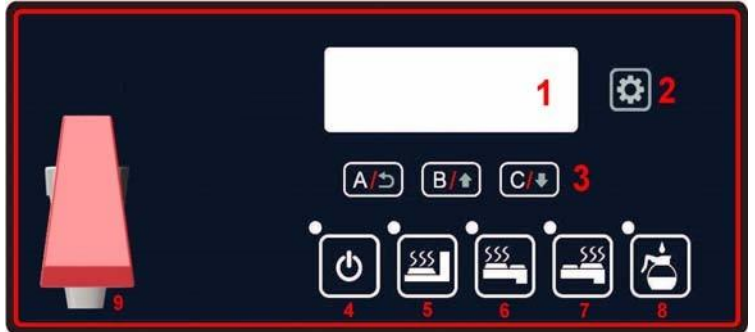


Don't discard

Digital Automatic Coffee/Tea Brewer Series Model No.: PAICM-3D

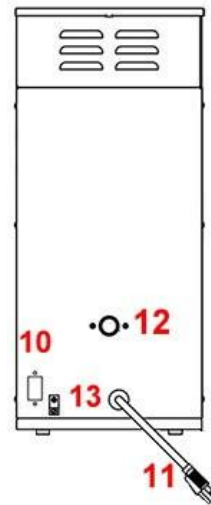
<Control Panel>

- 【1】 Display screen
- 【2】 Setting – service menu
- 【3】 Recipe: A/B/C
(Grey color is for setting option)
- 【4】 Enable brew on/off switch
- 【5】 On/off switch for Lower warming plate
- 【6】 On/off switch for front upper warming plate
- 【7】 On/off switch for rear upper warming plate
- 【8】 Brew switch (Pressing and releasing)
- 【9】 Hot water faucet (Optional)



<Rear Cover>

- 【10】 Main Power Switch
- 【11】 Power cord
- 【12】 Solenoid/water inlet fitting
- 【13】 Ground connector terminal



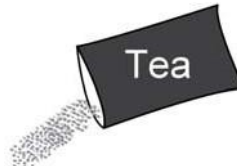
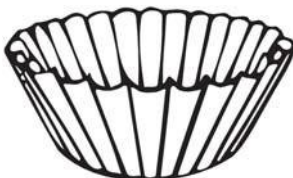
< Accessories >

S/S filter pan/supporter of paper filter



<Consumables>

Filter paper/ Coffee powder/ tea powder



CAUTION: Read the instructions carefully before using the appliance.

Introduction:

We are really pleased that you have chosen our high quality product of Digital Automatic Coffee / TEA BREWER, and we are very sure that you have made a correct decision. Before your use it, please read the following instructions carefully.

Warnings:

- This appliance is only suitable for commercial usage.
- The coffee maker has to be placed in a horizontal position and connected to the ground terminal.
- This coffee maker is a professional type appliance; it must be operated by trained professional personnel.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- Remain in the vicinity of the machine while machine is in operation.
- Never immerse the machine in the water. If the machine has been soaked, it must be dried and checked by specialist before using it again.
- Don't disconnect appliance with wet hand and don't pull the power cord.
- The power cord should be replaced by qualified person with specified type, please contact the service agent for further advice.
- When the machine is in use, some parts of the machine will become very hot. Ensure the line of cord does not touch the hot parts. The user should also be careful not to touch the hot parts.
- Keep the unit away from the children.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning used of the appliance in a safe way and understands the hazards involved.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Machine must not be immersed for cleaning.
- This appliance must not be cleaned by pressure washer.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- All electricians must provide electrical service as specified in conformance with all local and national codes.



The units must away from locate of water sprayed area.



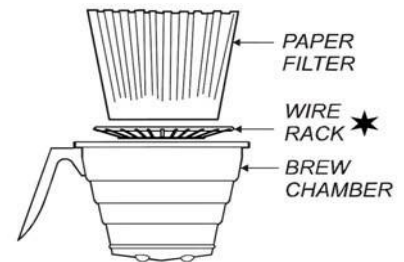
In case, if any incorrect on operates or water over flow, Please **TURN-OFF** the power switch immediately to **STOP** the brewing procedure.



Caution! Hot Surface!

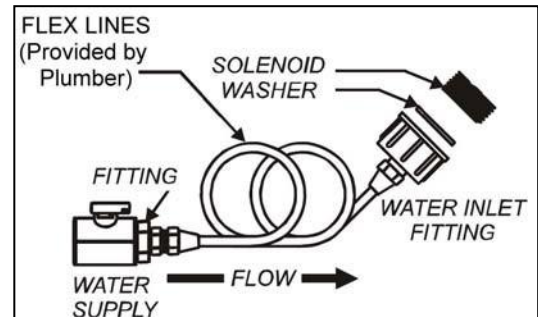
Installation: (Initial Set-up)

Please check the Brew Chamber is assembled correctly. The spring (Wire Rack) MUST wedge firmly at the bottom of the Filter Basket.



1. Place the Machine on a dry, firm and horizontal surface with plenty of room above to allow easy and safe connect to the water source.

2. Plumb the unit in to the water source. A qualify water filter or softer water is recommended. The brewer must be connected to a cold water system with operating pressure between 20 and 90psi (0.138 and 0.620 MPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90PSI to reduce it to 50pci.



The water inlet fitting is 1/4" flare. A tight coil of copper

tubing in the water line will facilitate moving the brewer to clean the counter top. We do not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

3. Insert an empty funnel into the funnel rails.
4. Place an empty Server at correct position under the Brew Chamber.
5. Plug the machine to the power source.



6. Turn on the main ON/OFF switch located on the back side of brewer. The display will show "Insufficient water storage in the tank" and "Turn on enable brew on/off switch and tank filling."
7. Push **【4】**enable brew on/off switch. Then the water will flow into the tank and stop when the tank is filled to its capacity. Display will show "Please wait, tank filling" until tank is filled with water.
8. Wait approximately 15 ~ 20 minutes for the water in the tank to heat to the setting temperature. Display will show "Ready to Brew, water temp.: °F" when tank is reach operating temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
9. Place a small container under the faucet. Then open the faucet handle and release it when you hear thank refilling.
10. The machine is now ready for use.
11. During above operation, it is normal to hear some brewing and pumping sounds and to see some water vapor coming out of the machine.



Owing to different water pressure in different area, it is necessary to **【Calibrate water volume】** before brewing coffee or tea.

Optional Setting Introduction – Programming button



Program A, B, C and hiding Recipe.

A: This is used to select options that appear on the display during programming (Back) B: This is used to select options that appear on the display during programming (Yes/+) C: This is used to select options that appear on the display during programming (No/-)



On/Off switch for the warmer plate and correspond to the relevant graphics.



Setting – service menu Press and hold on 3 seconds to access menu
This is used to access the program mode and is used to step forward through the menu.



Brewing – Ready to brew

Lighting: Press again Pause (Blinking)

Blinking: Press again Restart to brew; press and hold on 3 second (Turn off)



Enable brew on/off switch Stand by switch

Press on the main power switch at the back cover of machine and then press the enable brew on/off switch. The screen displays before and after status as below:



Insufficient water storage in the tank
Turn on enable brew on/off switch and tank filling

Before status



Please wait, tank filling

(After status)

Heating Water temp. _____°F

(After filling the tank)



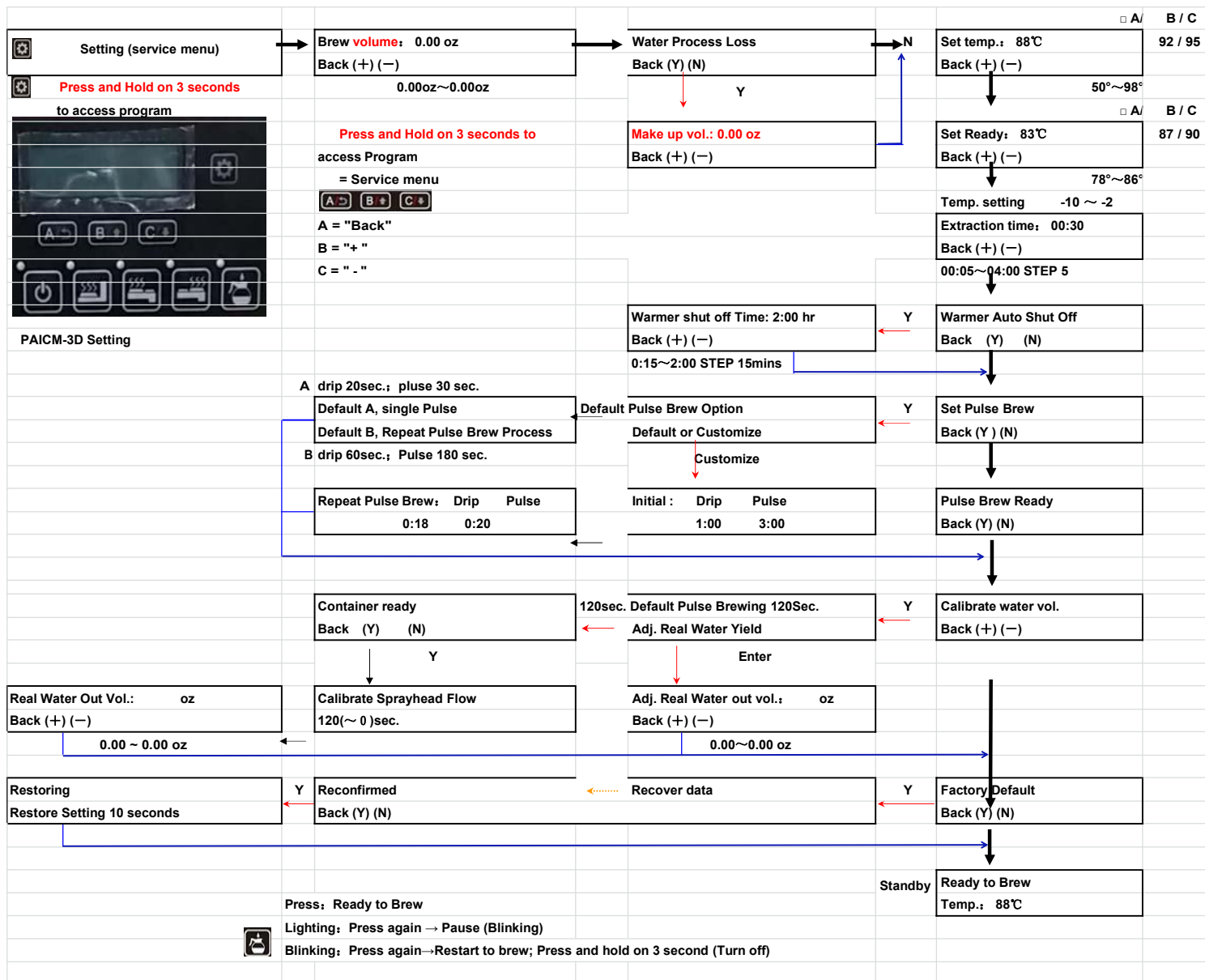
Before conducting the “calibrate water volume” procedure, the container, measuring cup and electric scale are necessary to prepare.



【Calibrate water volume】 Recommend to execute this procedure once a week to ensure the machine accuracy.

Programming Function – Flow Chart

Model: PAICM-3D



Calibrate water volume

“Calibrate water volume” programming is at the last second options of function setting. Before conducting the “calibrate water volume” procedure, the container, measuring cup and electric scale are necessary to prepare.

- **Actual calibration** Follow the screen indication, actual measuring the water out volume for 4 minutes. Then, input the actual measuring value. After measuring, please convert to oz per minute and remember this parameter to facilitate future adjustment.
- **Input calibration data** Provide the data to qualified person, or when conduct the simulation testing, input experience value to save actual meaning time.
 The standard value is approximately 1.1L per minute.



Before calibrate water volume, the container, measuring cup and electric scale are necessary. Please remove filter pan to avoid any inaccuracy when doing calibration.

Quick menu

Three quick menus setting **【 A 】** **【 B 】** **【 C 】** , which build-in the factory default setting of temperature and water out mode. In addition to the built-in three quick menus, there is a hiding recipe in the setting button which can be regarded as **【 D 】** . The user can free setting: water out temperature, water volume, Pulse Brew volume, Pulse Brew time and etc.



The machine can be configured up to three hot plates by models, corresponding to the hot plates illustration and used as needed.



【 A 】 190.4 °F degree Non-Stop dripping. Water out volume is depended on the choice that made at that time. For example, at **【 A 】** mode choose “Full Capacity” Press the Brew button, the brewing programing for this time is: at 190.4°F degree, non-stop dripping 202oz.



【 B 】 197.6 °F degree Non-Stop dripping. For example, at **【 B 】** mode no choose “Half” or “Full” Capacity Press the Brew button, the brewing programing for this time is: at 197.6 °F degree, non-stop dripping 125oz.



【 C 】 203 °F degree Non-Stop dripping. For example, at **【 C 】** mode choose “Half” Capacity Press the Brew button, the brewing programing for this time is: at 203°F degree, non-stop dripping 101oz.



【 D 】 Hiding menu. For example, at **【 D 】** mode no choose “Half” , “Full” capacity, **【 A 】** , **【 B 】** , **【 C 】** mode Press the Brew button, the brewing programing for this time is: at 185°F degree, non-stop dripping 125oz. (Factory default value is 185°F degree.)



Under **【 A 】** , **【 B 】** , **【 C 】** mode, the users may change their parameters from quick menu per their request which is to press **【 A 】** or **【 B 】** or **【 C 】** and hold on 2 seconds, the system will lead the users enter the setting status. Then, the users can set any parameters according to the screen

indication. The new setting parameters will replace the factory defaults setting after complete setting procedure.

If no choose **【 A 】** , **【 B 】** , **【 C 】** mode, there is a hiding recipe in the setting button which can be regarded as **【 D 】** . The users may set any parameters per their demands at D mode which is to press and hold 3 seconds and enter to the setting procedure.

Factory Default

When the machine setting occurs the confusion or has new recipe or resets the machine to upgrade the program, please restore to the factory default first.

Option: Hot Water Faucet

The machine that equips with hot water faucet, the user can open the faucet handle to get hot water.

- When the water temperature in the boiler tank is higher than the brewing temperature, the user can open the faucet and release some water in order to reduce the temperature in the boiler tank.



WARNING! HOT WATER!



WARNING! REMOVE FUNNEL SLOWLY!

Tank Drain

When the machine needs to move, repair, de-scaling, or empty the remained water in the boiler tank, please follow the below steps to release water:

- Unplug the power cord from the socket and cool down the machine at least 40 minutes to avoid any burn injury during released water process.
- Remove two black fixed pillars from machine bottom and loosen the 6 screws of the front cover.
- White water pipe tube and hose shutoff clamp can be seen inside of machine. (Figure 1)
- Fasten the white hose shutoff clamp at the end of the drain hose. (Figure 2)
- The connector in the front of water tube clips with a metal clamp. Please press down the metal clamp and move slightly to the end of tube. (Figure 3)
- Place the end of the drain hose in a container that has a minimum capacity of 405oz or more.
- Release the white clamp to drain water from the tank.
- When tank is empty, leave the white clamp loose and connect drain hose back to original position, then press down the metal clamp and move it back original position.
- Please reconfirm that the hose shut off clip is at the loosen status.
- Replace the front panel and tighten the screws.
- Reinstall the black fixed pillars back to machines bottom.

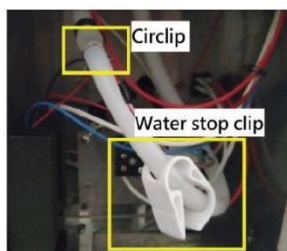


Figure 1



Figure 2

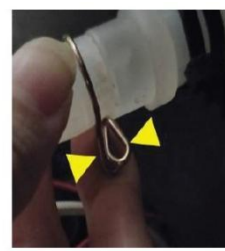


Figure 3

Cleaning

It is important that the Machine and its accessories are kept clean after using.

For dirt or smudges on the Machine, it is better to clean them with a soft damp cloth, and if necessary, with a non-corrosive and/or non-abrasive detergent or cleaner.

The filter pan and container pot might have some coffee or tea spots on them; clean them after using daily is the best way to maintain the machine and its accessories.

If the coffee / tea spots accumulate on the filter pan or container pot over a while, please follow the below steps to clean:

- Put the filter pan and container pot into water and immerse for several hours.
- The glass jug and filter pan should be washed in warm soapy water.
- If necessary, clean with a non-corrosive or non-abrasive detergent.
- Repeat to rinse until all remained detergent have been cleaned out.

De-sediments

After long term use, as the general water has some minerals, the limescale could build up in the boiler; water tank and brew spray head, especially in the area that is belonged to hard water quality. When inside of machine builds up too much limescale, it will affect the normal operating of machine. Therefore, we recommend that your coffee maker is descaled at the regular intervals, e.g. every 3-6 months or as required. If the water filters through more slowly than usual, it is a sign that descaling is necessary. Please follow below steps to de-sediment:

- Melt 300 ml citric acid to a pail of warm water (around 2000ml) or dilute 2000ml condensed lemon juice to 1 liter of warm water.
- Place filter basket in proper position.
- Place an empty pot at the correct position under the filter basket.
- Connect to the solenoid valve by using an external water pump instead of water source. Then, pump the citric acid solution into water tank by following the same brewing procedure.
- Standing for 10 mins, repeat 2~3 times of descaling steps if necessary.
- Connect back to the water source and run the brewing cycles for several times with water in order to clean away the citric acid liquid remained in the water tank.

Turn off the power and wait until water cool down inside of boiler. After that, using drainpipe to release all remainder water in the boiler until the residual lemon flavor is completely removed.



During the descaling process, please assign the technical person to guard the whole process.



During the descaling process, wear appropriate gloves and goggles are necessary to avoid any acid liquid splash.



In case if any acid liquid splash to the eyes or skin, please use a great quantity of water to wash and go to the hospital immediately.

Secret Recipe – Coffee & TEA

Fresh, good-tasting water is essential since it makes up more than 98 percent of a cup of coffee. The brewing, pulse, extraction or pouring water time is primarily determined by the grind size.

A longer brewing time is required for the water to penetrate the larger grind particles. The grain size of grinding also affects the coffee taste. The fine grinding may cause over extraction and a bitter taste. The coarse grinding may cause under-extract and tasteless. We suggest medium grinding (5 grain size) will be the best. Never reuse the coffee filter paper and coffee powder.

【Simple Recipe tea】

Item	Brewing Ratio	Brewing Time	Recommend Temp.
Special black tea	1: 40	10 mins	203°F
Roasted oolong tea	1: 40	10 mins	203°F
Oolong tea	1: 40	10 mins	187°F
Green tea	1: 40	6 mins	185°F

only for reference