

U2/S2 - Install & Operation Manual

Dispense options

Chilled & Ambient
Chilled & Sparkling
Chilled, Ambient & Sparkling



Chilled



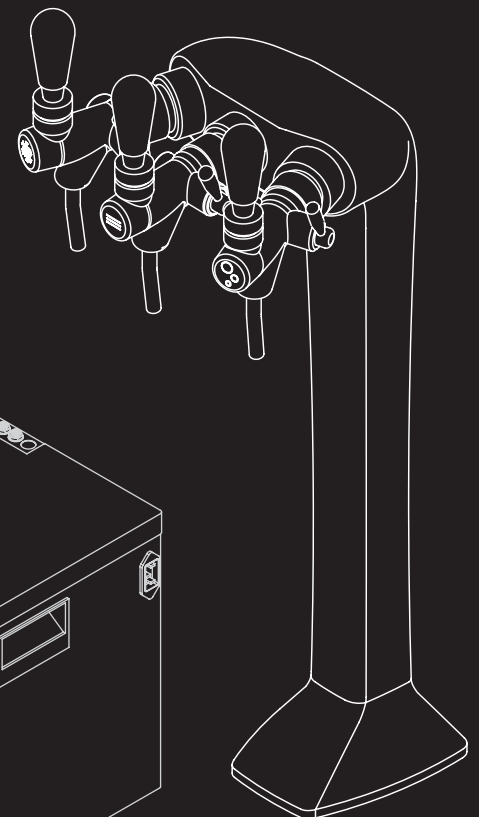
Ambient



Sparkling

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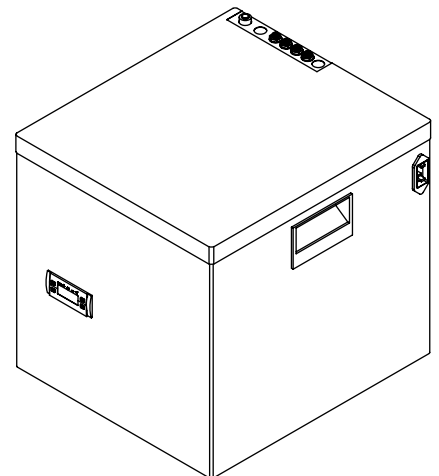
Model Overview

Introduction

The u2 is a robust, simple to operate and maintain multi-headed tap with an aesthetically striking design. The under-counter dispenser is a Dry Chill™ cooler designed to

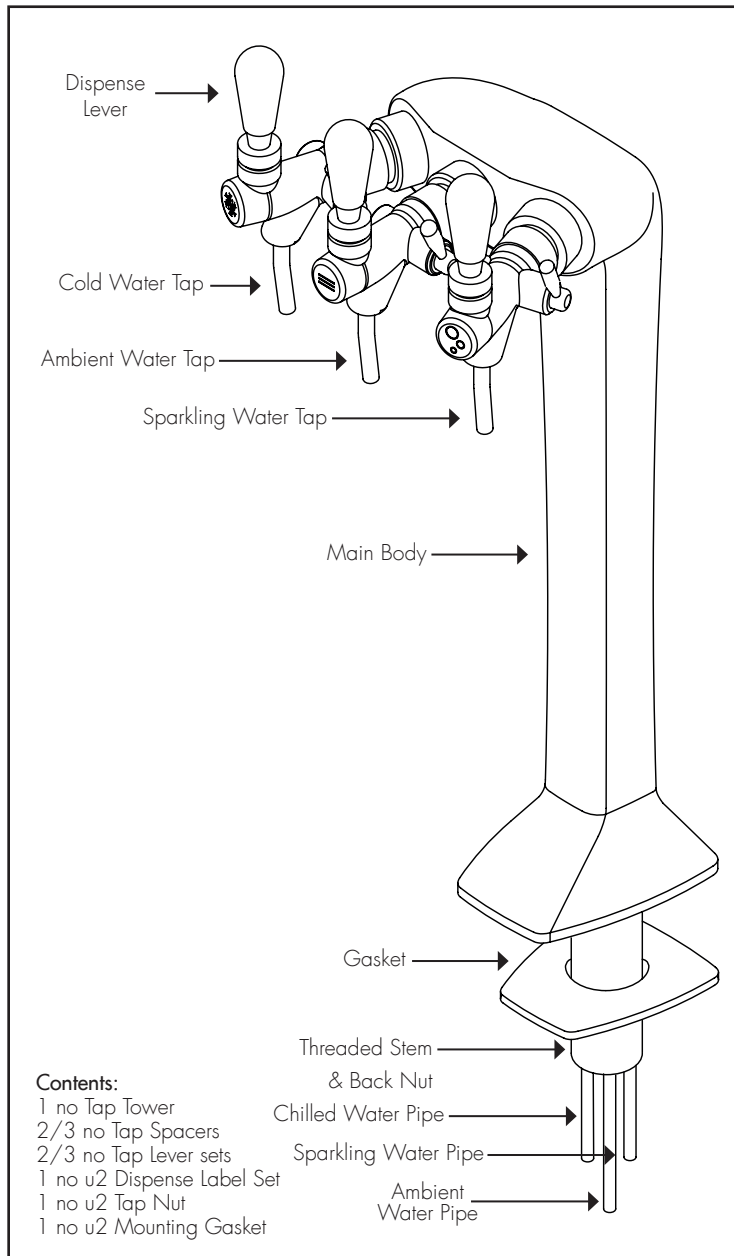
provide ambient still, chilled and/or carbonated water. All the materials and components are tested during the entire production process in order to satisfy all expectations.

COOLING SYSTEM	Stainless steel direct chill coil encased in a solid-block system for instant response cool down action. Ultra efficiency compression system with capillary control. Environmentally friendly R134a refrigerant.
COLD TEMPERATURE	2°C - 10°C.
OUTPUT PER HOUR	40 litres cold at <10°C.
INCOMING 16°C	40 litres sparkling at <10°C.
DISPENSE	Multi-Neck Faucet with ergonomically designed lever controls for each tap.
MAX RUNNING POWER CONSUMPTION - CHILLED, AMBIENT & SPARKLING	570 watt (during recovery), Rated input 323 watt.
MAX RUNNING POWER CONSUMPTION - CHILLED & AMBIENT	570 watt (during recovery), Rated input 300 watt.
POWER SUPPLY	230V AC (50 Hz)
WATER CONNECTION	Mains in - 1/4" Push Fit/ Faucet - 1/4" Push Fit
CO2 CONNECTION	1/4" Push Fit
DIMENSIONS	(w x d x h) 330 x 370 x 362mm
WEIGHT	26Kg
CUPBOARD VENTILATION	Required



Component/Feature Overview

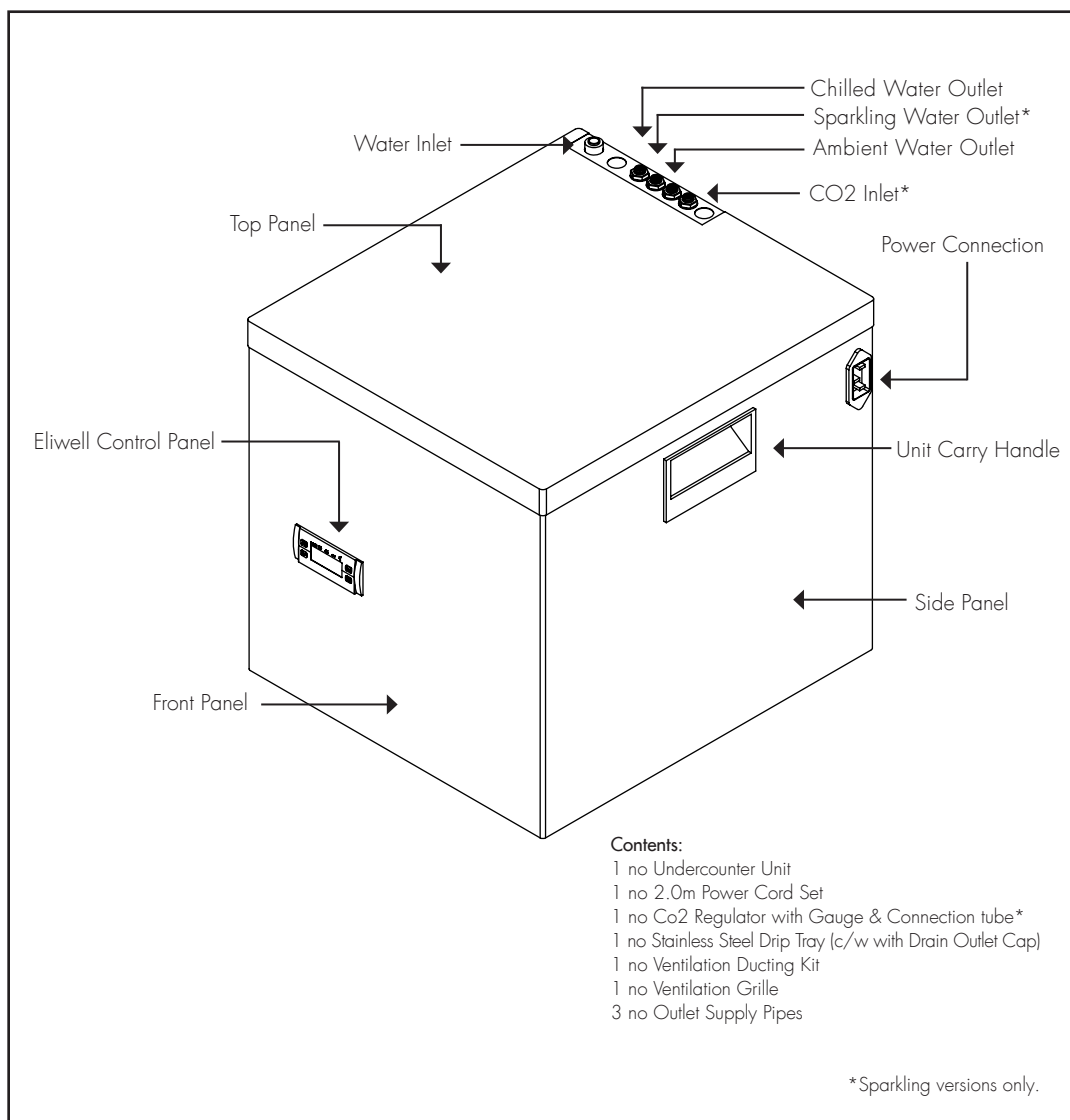
U2 Tap - Major Components



Please Note:

Mains Installation Kit & Filters are supplied as extra items according to individual ordering requirement.
 Ambient water Pipe always Longest

S2 Manual - Major Components



Installation

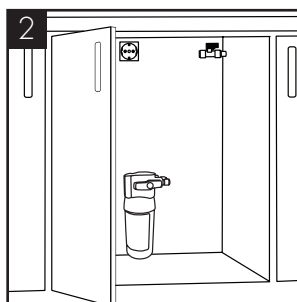
Tap Installation

1

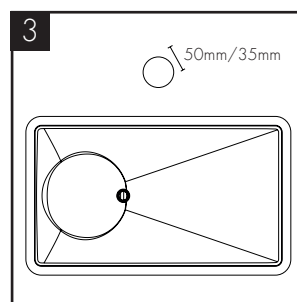
Identify a suitable location for the undercounter unit. It should be positioned within 1.0m of the faucet, and within 2.0m of a suitable services connections:

Service Requirements

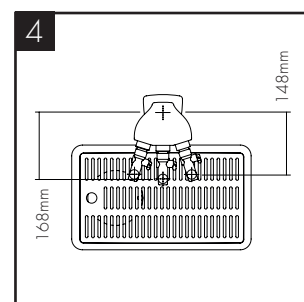
Water: Mains potable water – internally regulated to 1.9bar.
Electricity: 13A supply – Earth Leakage Protected.



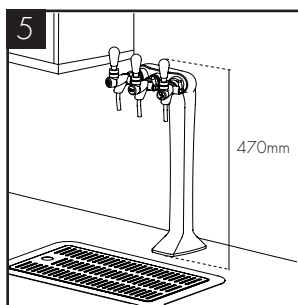
When planning and providing for the connection to the services, always allow for easily accessible service isolator fittings and for the position of an external water filter.



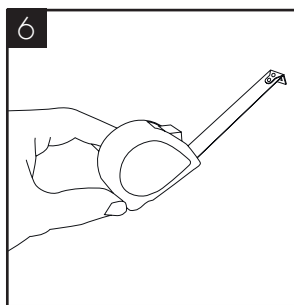
Identify a suitable position for the tap. A 50mm (max) hole is required for a three headed tap, and a 35mm (max) hole for a two headed tap.



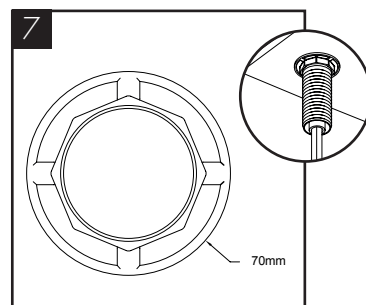
When positioning to drain over an existing sink bowl, allow for the reach of the tap levers or otherwise the position of any optional drip tray. 168mm to middle tap, 148mm to outside taps.



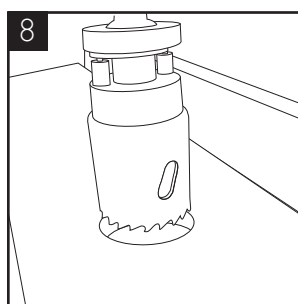
Also allow for the height of the tap levers under any overhanging cupboard/shelf.



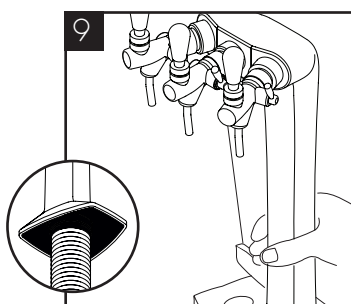
Allow for the space needed for forming the required hole. Relate the selected position to the underneath of the counter and check for any obstructions.



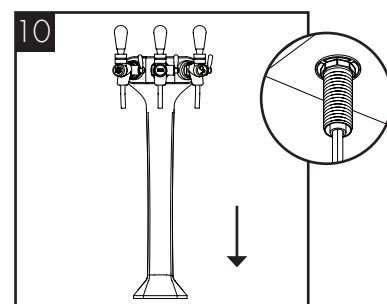
Allow sufficient space for fitting a back nut to the faucet stem.



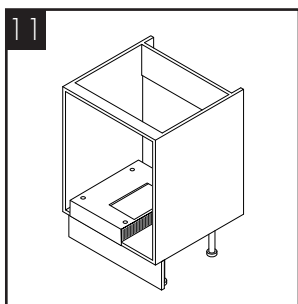
Carefully form the needed hole, using the correct type of cutter for the work surface material. **Observe all local occupational health and safety requirements.**



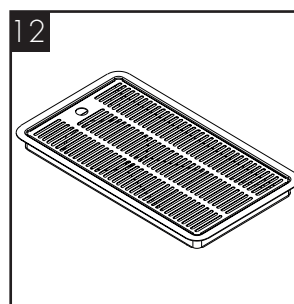
Remove the back nut from the tap and carefully feed the connecting pipe tails through the hole formed in the work surface. Ensure the rubber gasket is positioned correctly on the base of the tap.



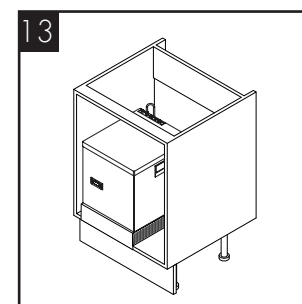
With the tap in position carefully refit the nut. Take care not to over-tighten.



Install the ventilation system using the instructions/templates provided.

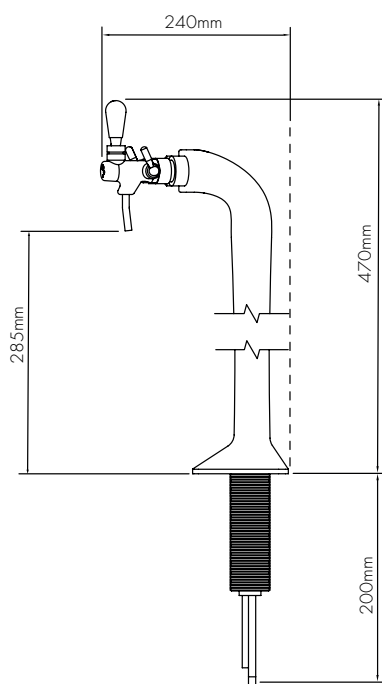
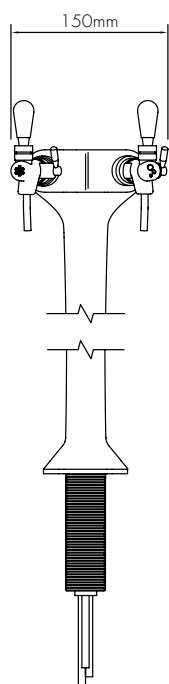
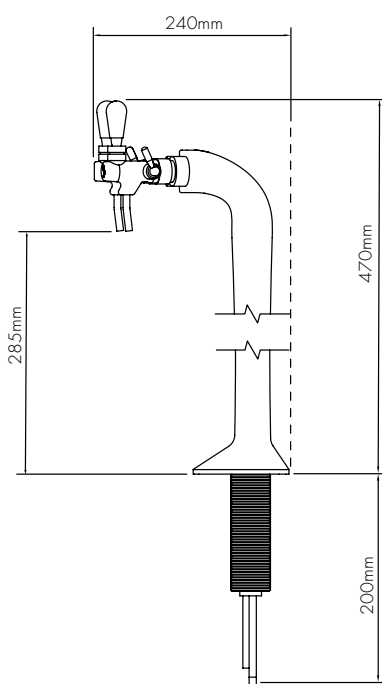
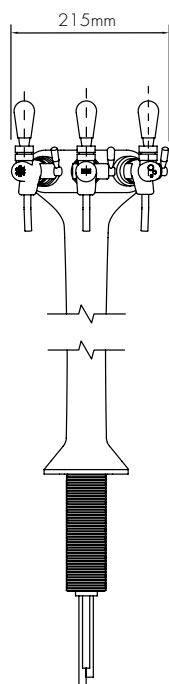


Fit optional Drip Tray at this stage (if selected).

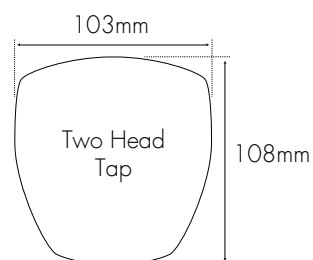
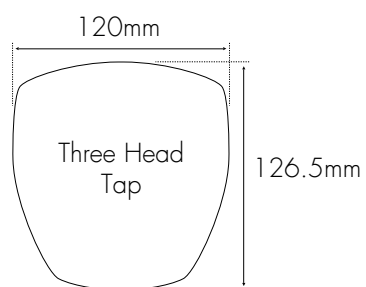


Once the ventilation system is installed, position the unit on the ducting as instructed and follow the connection steps on page 9.

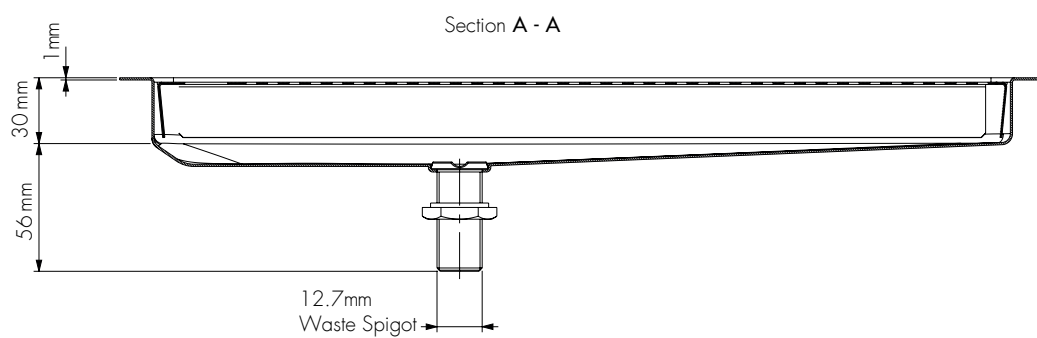
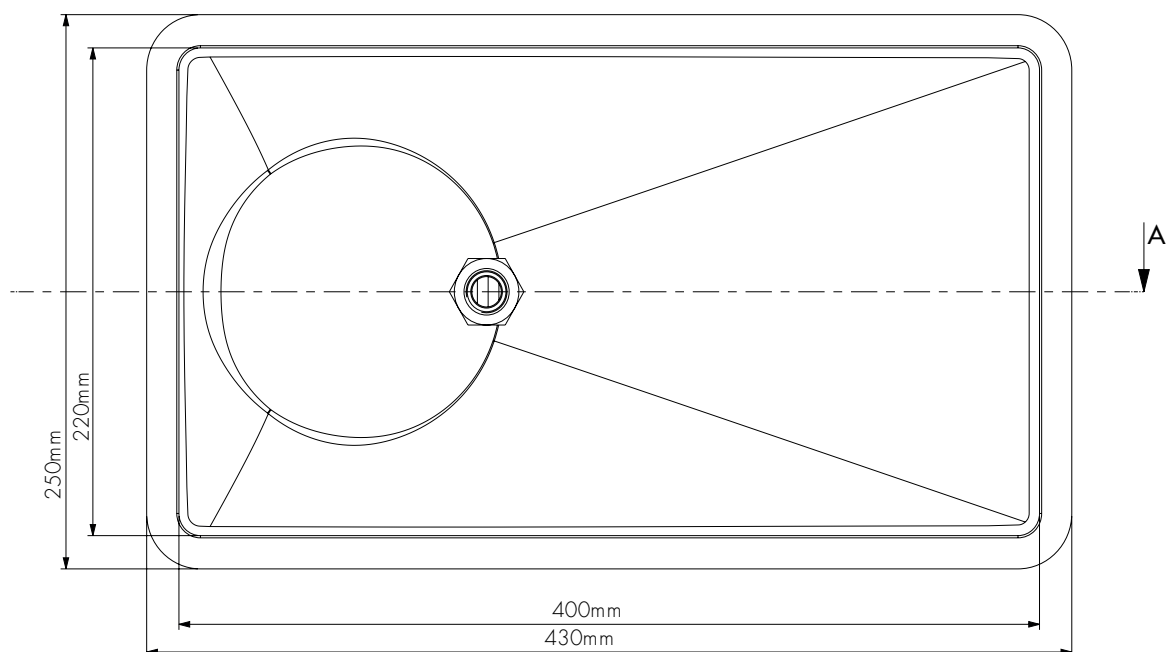
Tap Dimensions



Footprint Dimensions



Drip tray Dimensions



Ventilation System Installation

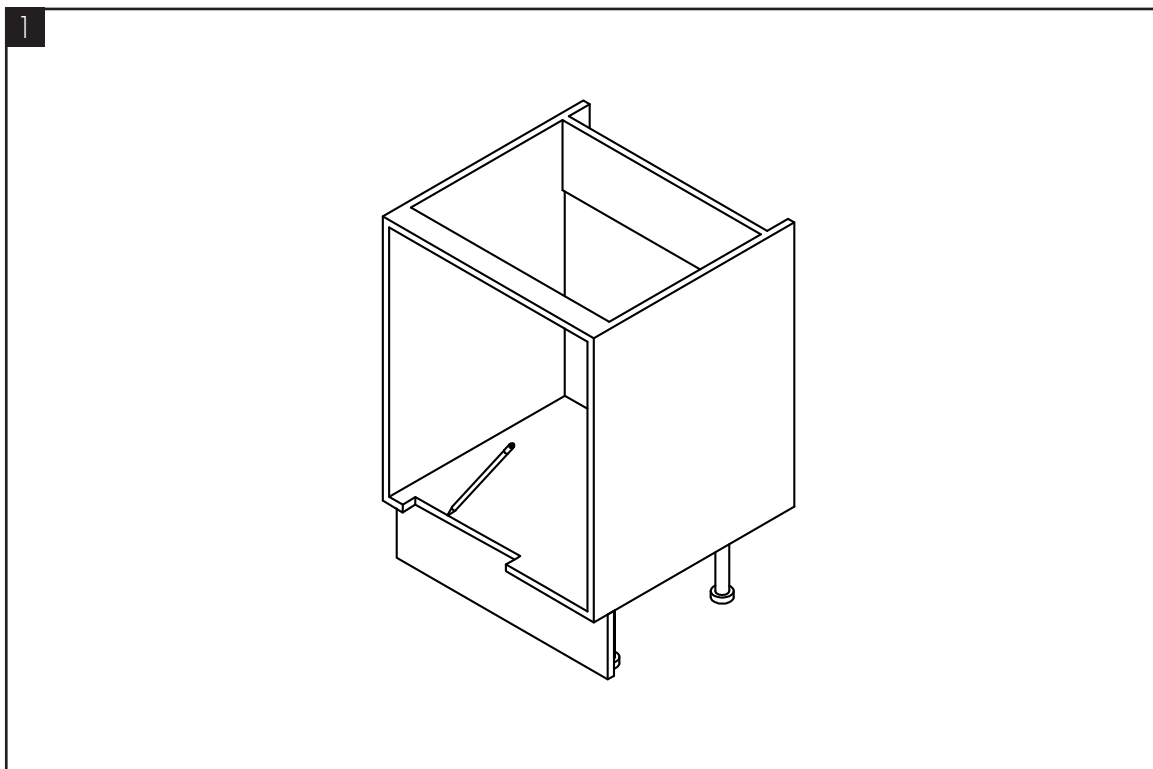
When Borg & Overström undercounter units are installed inside a cabinet or housing, adequate ventilation is recommended to ensure that they operate satisfactorily.

During a cooling cycle it is normal for the unit to produce heat, and the purpose of ventilation is to provide a supply of air that can absorb the generated heat which would otherwise accumulate inside the cabinet or housing, and reduce the cooling

performance of the unit. The amount of heat generated by the cooling cycle depends directly upon the amount of usage – the higher the usage, the more heat produced. To provide adequate ventilation we recommend that air grilles/vents are fitted as supplied (or vent apertures formed) in the cabinet to allow an airflow as shown below. Normally this should be enough for all situations.

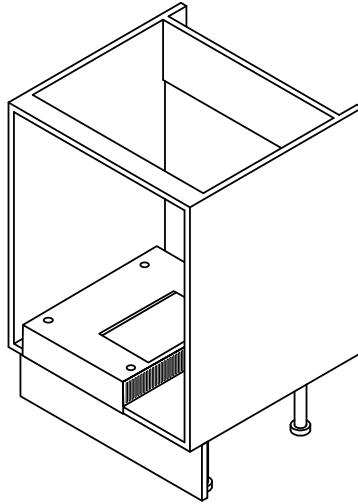
Important: Before making any cuts into the cupboard or kick board, ensure the area to be cut is free from water pipes or electrical cables. There is a risk of serious injury

or death if electrical cables are cut, and significant damage to property if a water pipe is cut.



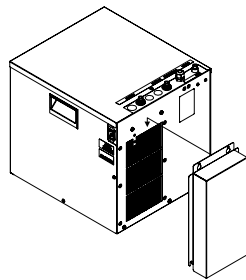
Using the template provided, carefully mark and cut the aperture to the edge of the cabinet.

2

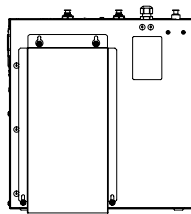


Situate the Simple-fit ventilation base in place centrally over the aperture. Ensuring that there is a minimum of 30mm air gap to each side.

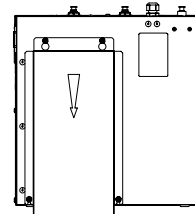
3



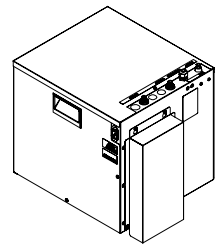
Loosen the 4 screws on the rear of the appliance.



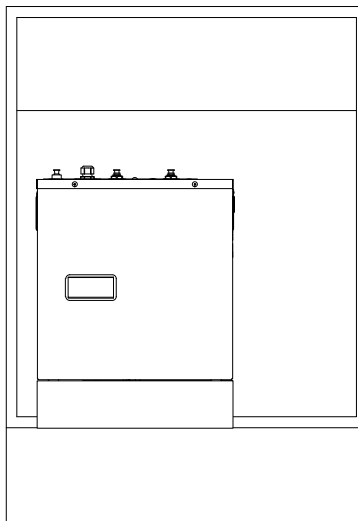
Slot the rear vent over the screws.



Tighten the 4 screws.

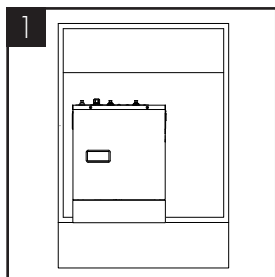


4

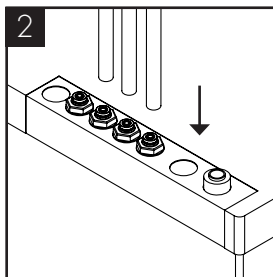


The S2 appliance must be placed carefully in position on the ventilation base to ensure the chimney is located correctly in the chimney aperture at the rear of the base. After installation the vents at the front of the cabinet and to the sides of the ventilation base must not be obstructed. Any obstructions will adversely affect the airflow to the appliance causing potential for poor performance, over heating or fridge failure.

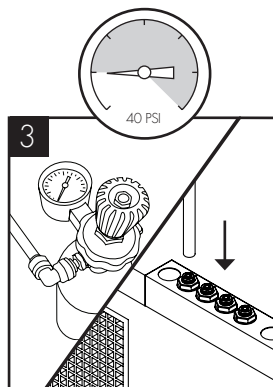
Undercounter Installation & Water Connection



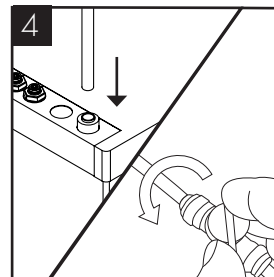
1
Locate the machine in a suitable enclosure, ensuring that the supplied ventilation kit can be installed.



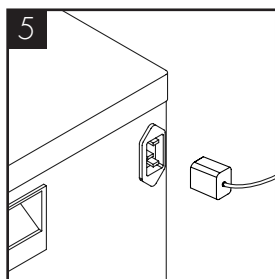
2
Connect the u2 tap to the Chilled, Ambient and Sparkling* water outlets.



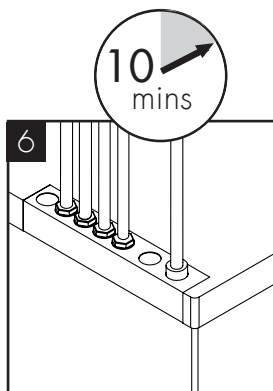
3
*Connect the CO2 supply from gas regulator, ensuring the pressure is set to 58 PSI (4 bar), and turn on the supply.



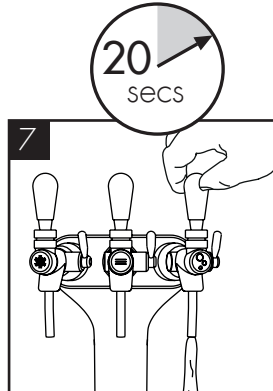
4
Connect the chiller to the water supply and open the mains supply isolation valve.



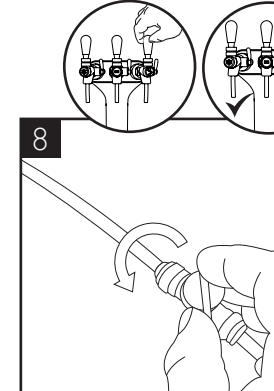
5
Connect the unit to the electrical supply and turn on.



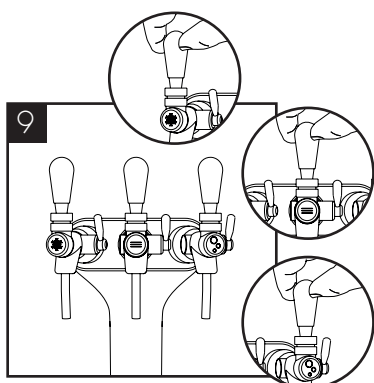
6
After approximately 10 minutes, the compressor and fan will stop as the chiller has reached its normal operating temperature.



7
*The carbonator should be purged of air by activating the sparkling water dispense for approximately 20 seconds.

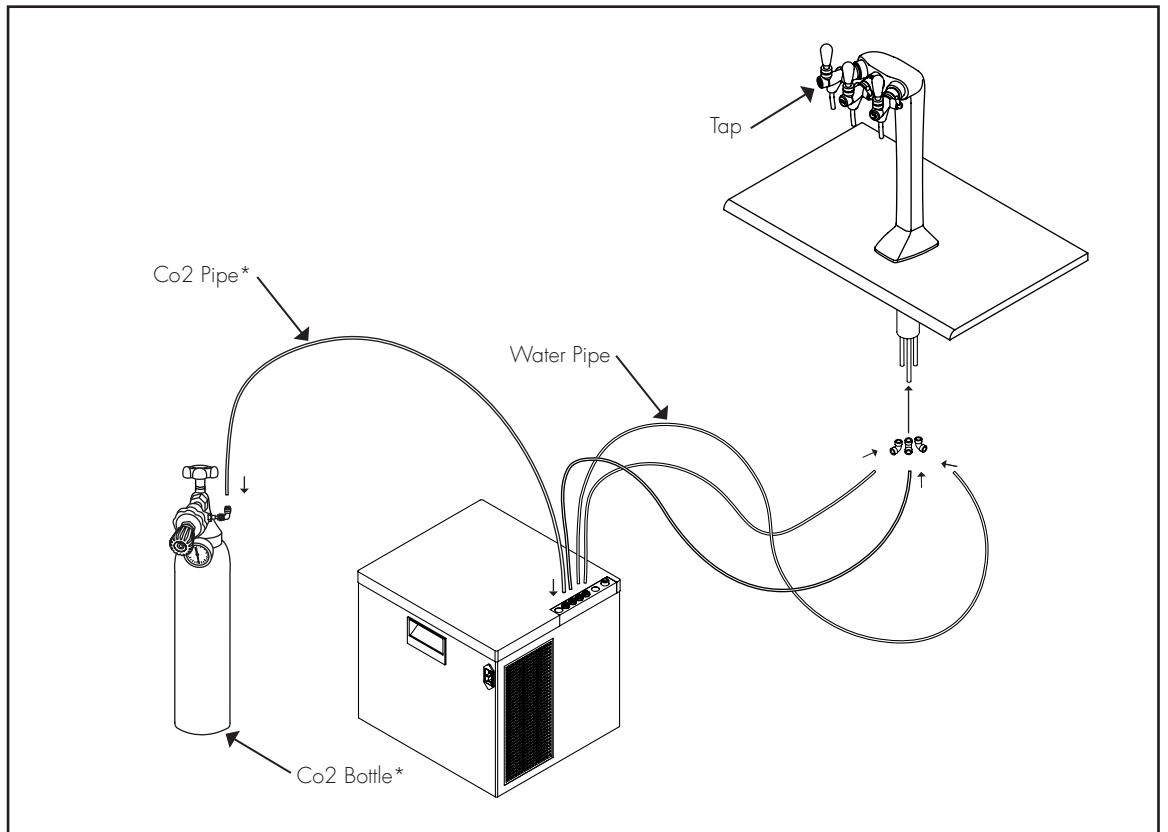


8
*Isolate the water supply and activate the sparkling water dispense. When the water system has emptied, allow gas to be expelled for approximately 5 seconds. Immediately after this 5 second period restore the water supply and allow the system to refill.



9
Dispense ambient, still and sparkling water*, in turn, to purge any air from the system. The time to do this may vary depending on the length of pipe between the unit and the tap.

*Sparkling versions only.



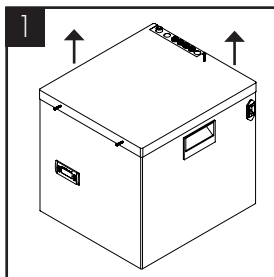
Safety

The unit should be isolated from the electricity supply before removal of any covers. Great care must be employed when working with high pressure carbon dioxide, and in no cases should the maximum operating pressure of 58 PSI (4 bar) be exceeded.

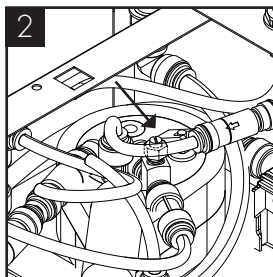
*Sparkling versions only.

Sparkling Water Flow Rate - Sparkling Versions Only

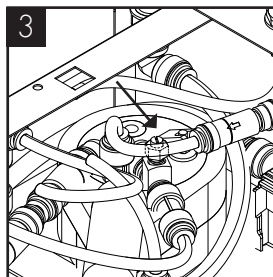
NOTE: The soda water flow rate is set to 35ml/sec at a CO₂ pressure of 58 PSI (4 bar). To adjust the soda water flow rate follow these steps:



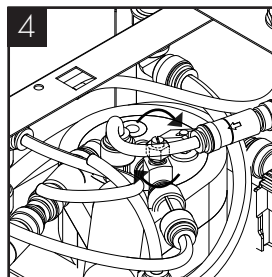
Remove the 3 screws holding the unit lid down and lift the lid away



Locate the flow control adjuster, this can be found on top of the carbonator can, connected to the central port of the can.



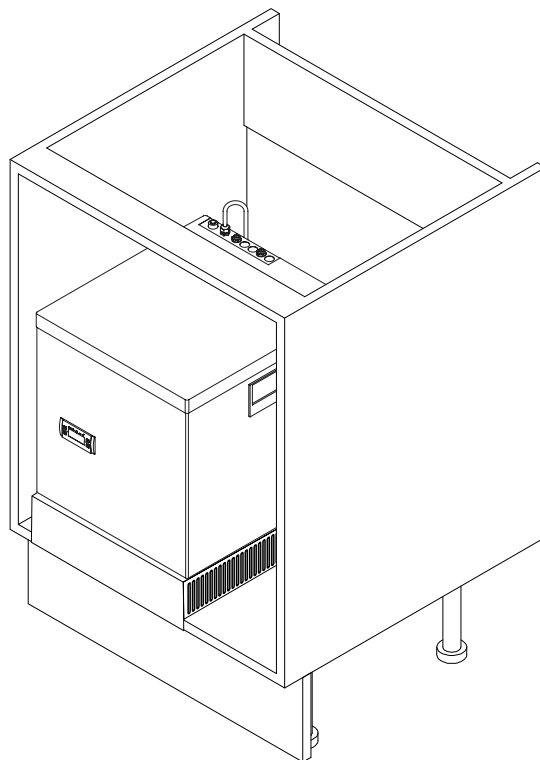
Loosen the lock nut, but do not remove.



Flow can then be adjusted by turning the adjuster screw, anti-clockwise to increase flow and clockwise to restrict flow. After each adjustment the flow rate should be timed.

Once the correct flow rate is achieved reverse steps 1, 2 and 3.

General Safety

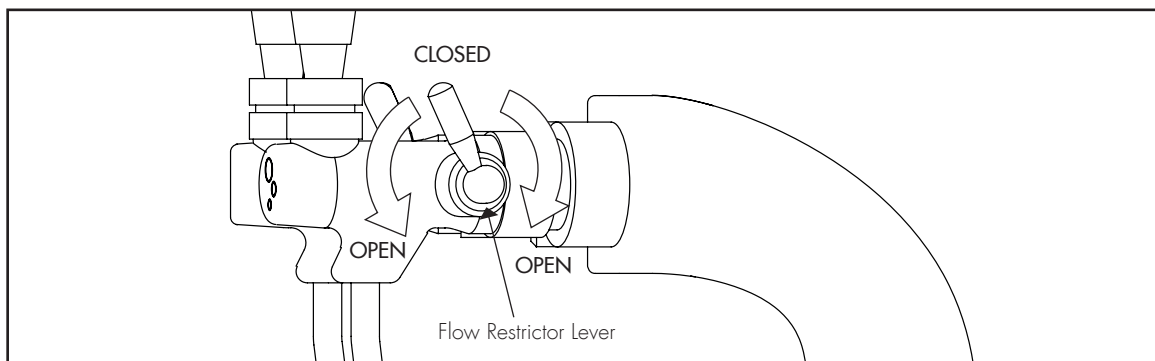
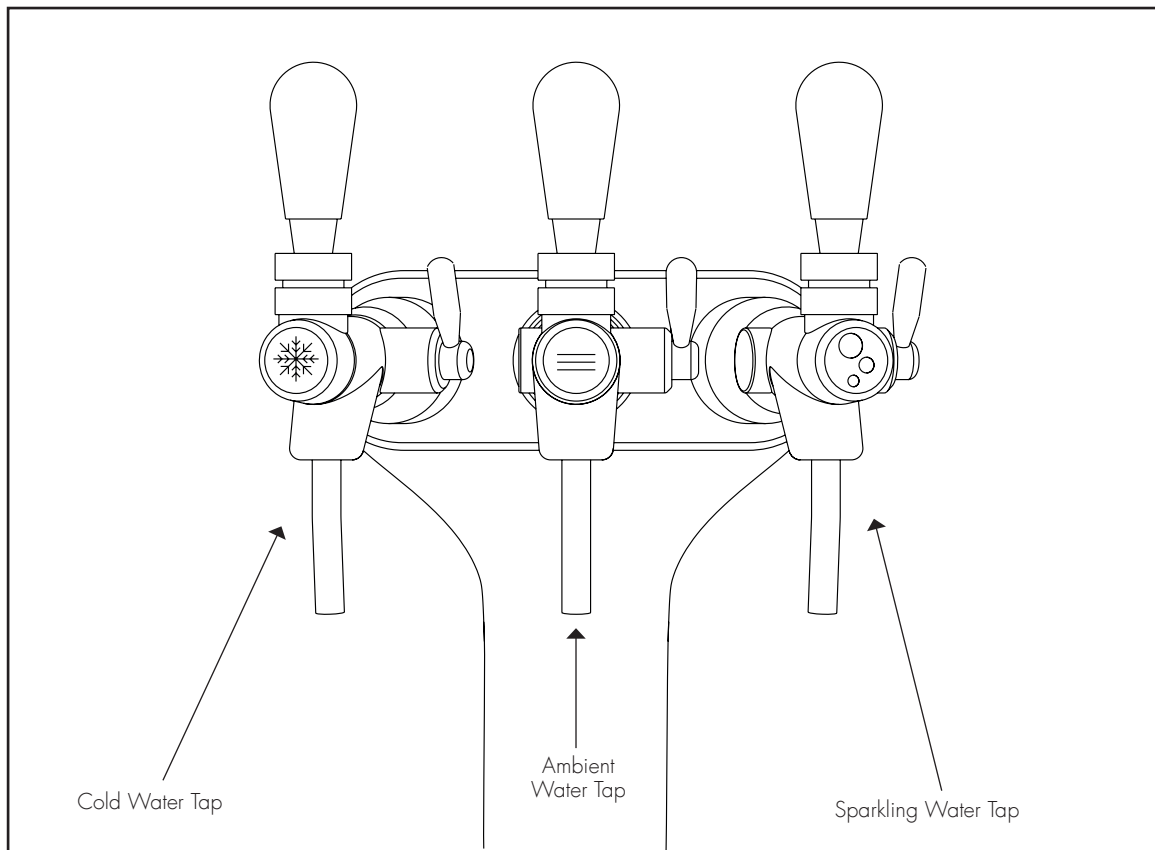


- Always place the dispenser in its vertical position, on a surface which can capably support its weight.
- During use this machine must remain in its upright position.
- Adequate ventilation must be allowed for - we recommend using the supplied ventilation ducting kit.
- Keep the machine away from sunlight, heat and moisture.
- Power and water supply points must be available near the dispenser, and must meet the criteria specified in the 'Specification' section of this manual.
- The environment where this machine is installed must be free of dust and corrosive/explosive gases.



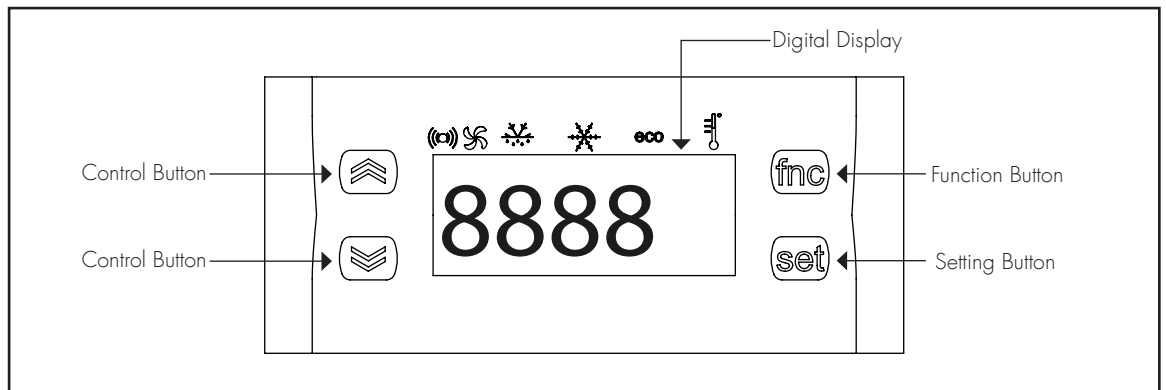
Operation

Functions & Controls

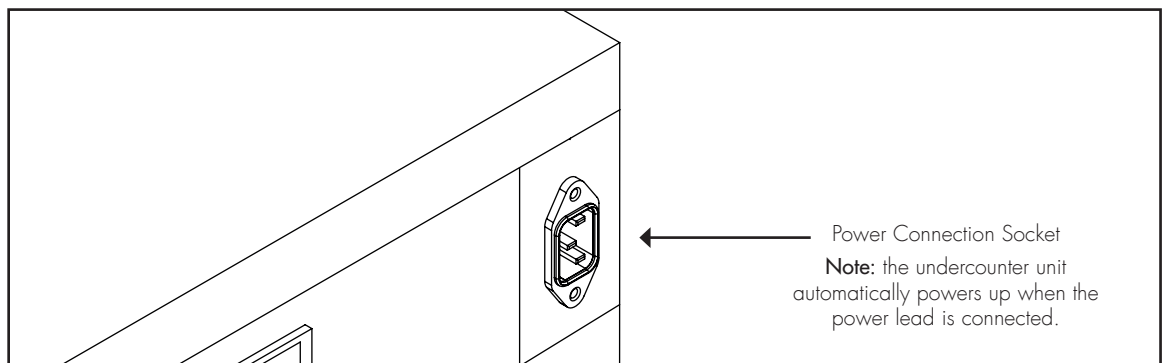


Use the valves on the sides of the taps to increase or decrease flow rate. Lever in the upright position is fully closed.

Eliwell Control Panel

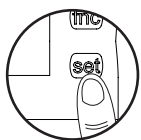


Controls



Basic Settings

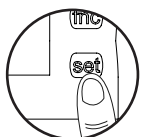
Adjusting the Set Point:



1. Switch on Mains power – the display will flash several times, then the fridge system will switch on and the display will give a steady reading, this is the temperature of the water bath sensor.
2. Press and release the 'Set' button – The display will show 'SET'.
3. Press 'Set' again and the display will show a numeric value (e.g. 9°C).
4. Raise or lower this figure to the desired setting using the up or down arrows on the left of the control display window.
5. When the correct setting is shown in the display window press 'Set' button the display will now show SET.
6. Press FNC button to return to the probe temperature reading.



Altering the Differential setting:

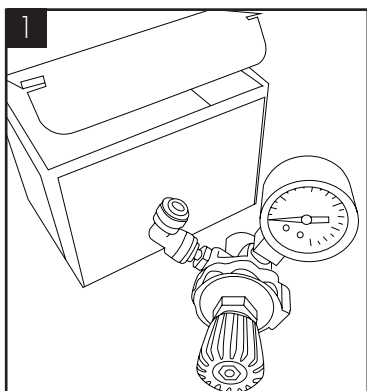


1. Press and hold the 'Set' button until CP shows on the display – Release the button.
2. Press 'Set' again, DIF will show on the display.
3. Press 'Set' again and the display will show a numeric value, (e.g. 1°C, the default setting.)
4. Raise or lower this figure to the desired setting using the up or down arrows on the left of the control display window.
5. When the adjustment has been made press 'Set' again the display will show DIF.
6. If no further changes are required press FNC again to exit.

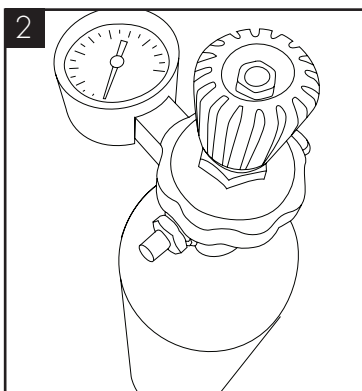


NOTE: If no buttons are pressed for 15 seconds, the control will revert to temperature display mode, and any changes to settings will be saved.

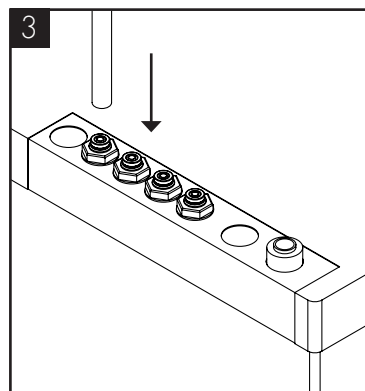
CO2 Bottle Installation - Sparkling Versions Only



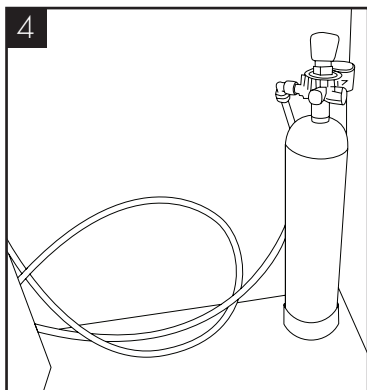
1
Unpack CO2 Regulator and fit elbow fitting to spigot outlet.



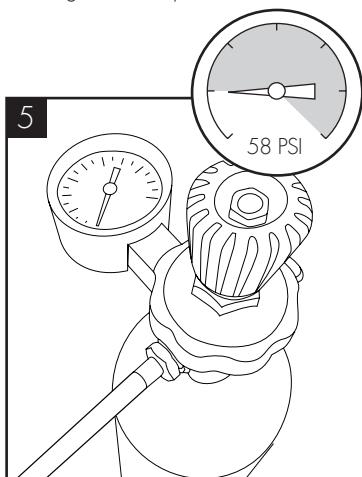
2
Attach the regulator to the disposable CO2 bottle, ensuring the small pressure relief vent in the stem is facing away from you or anyone else. Ensure the regulator is closed. Hand tighten securely.



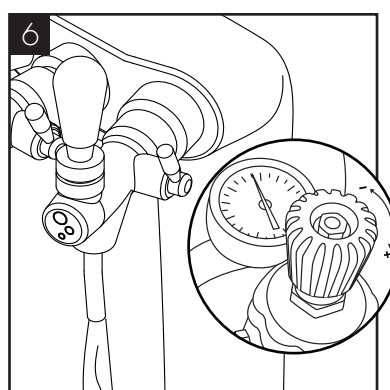
3
Connect the assembled CO2 bottle and regulator to the CO2 inlet using a 1/4" pipe.



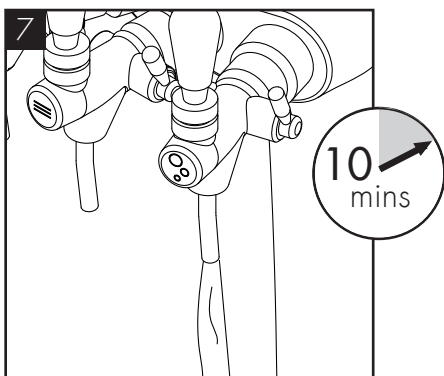
4
Stand the cylinder in a suitable place.



5
We recommend between 3.5 - 4 bar(58 PSI) (max). Do not exceed 4 bar pressure.



6
It is necessary to prime the sparkling system with CO2 - using the sparkling dispense lever for a few seconds until CO2 is coming through, check and adjust the CO2 pressure accordingly

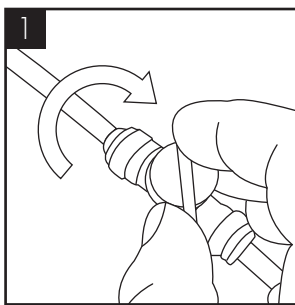


7
Allow the machine to stand for 8 - 12 minutes for the initial chilling process to complete.

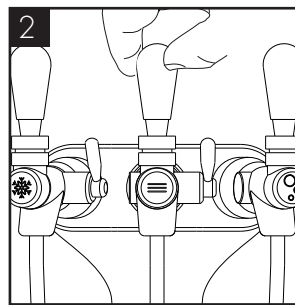
Maintenance & Cleaning

Sanitisation Guide

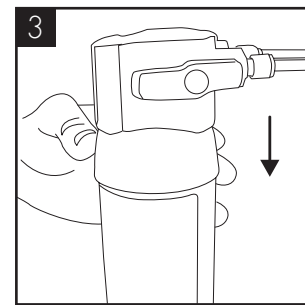
NOTE: All maintenance operations must be carried out with the dispenser switched off. This operation must only be carried out by trained staff. Every 6 months a sanitisation procedure is recommended as follows:



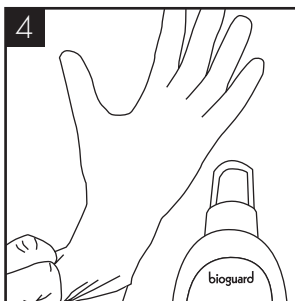
Turn off incoming mains water.



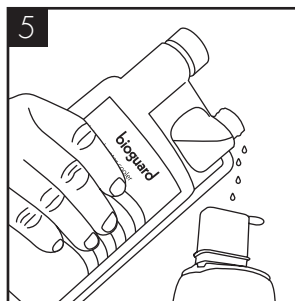
Briefly dispense cold/ambient water to release internal water pressure from the machine.



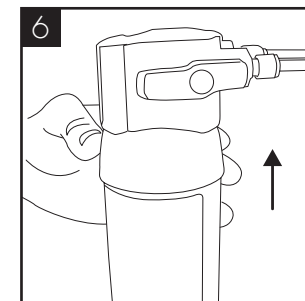
Remove the existing filter.



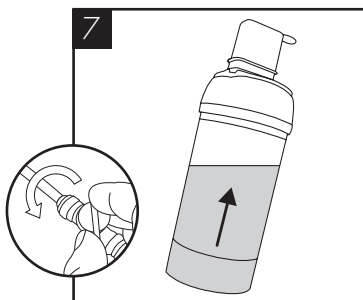
Use Bioguard Hand Gel and put on protective gloves.



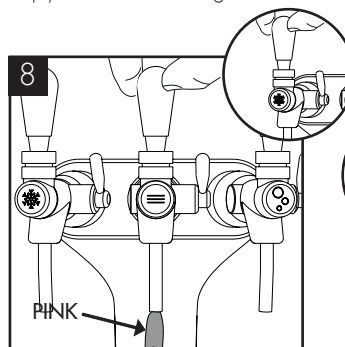
Add 25 ml of Bioguard Internal Sanitisation fluid to a clean and empty service filter cartridge.



Connect to filter head.



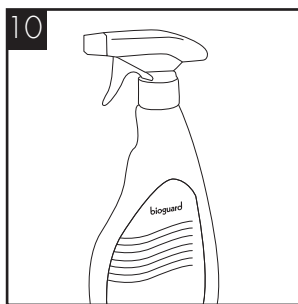
Turn on incoming water, allow service cartridge/doser to fill.



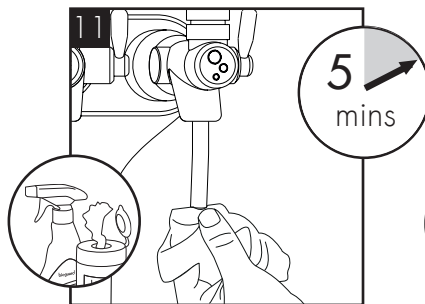
Dispense water using the cold dispense lever until the water appears pink. Briefly dispense using the ambient lever too. Repeat with sparkling dispense lever if present.



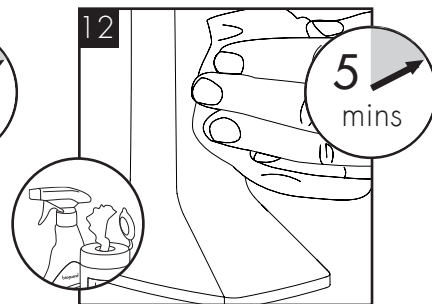
Leave the solution inside machine for sanitisation to take effect (minimum 5 minutes) while thoroughly cleaning the machine externally



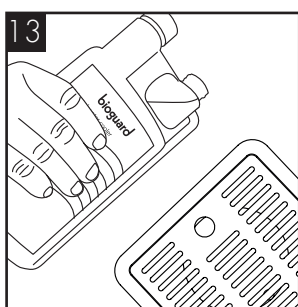
For this we recommend the use of Bioguard Foam Descaler & Sanitiser Spray.



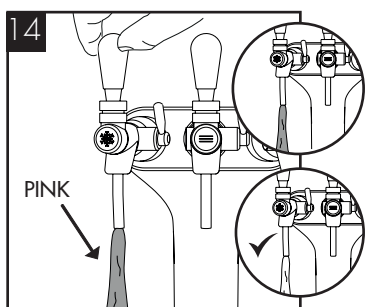
Pay particular attention to the dispense faucets and the tap levers. For this use Bioguard External Sanitiser & Clear Spray and Sanitising Wipes.



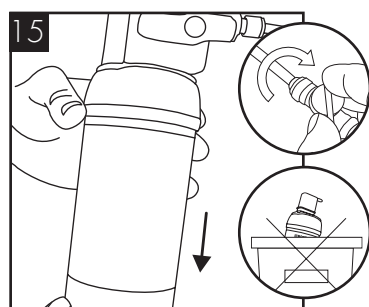
Attend to any cosmetic marks with Bioguard Rejuvenator & Protector as needed.



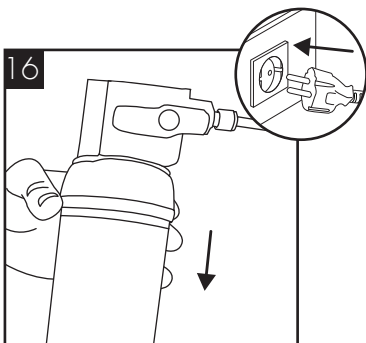
Remember to include the drip tray. If a Waste Overflow System is fitted, empty this and flush through with a small amount of sanitisation fluid if needed.



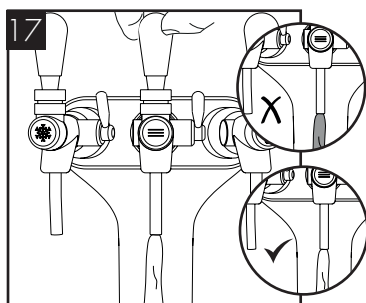
When the external cleaning (minimum 5 minutes) is completed, flush the machine using the cold dispense lever with clean water until the dispense water runs clear. Repeat briefly with the ambient and sparkling levers if present.



Turn off water and remove the service filter. Retain service filter for reuse.



Fit new filter. Turn on incoming water supply and reconnect the power.



Pre-flush the new filter to waste using the ambient dispense lever until the water appears clear and is free of air. Flush through a small amount of water to check all functions.



Please note that this sanitisation fluid contains an active caustic/alkaline agent. Always use responsibly and with care remembering that due to its alkaline nature unnecessary concentrated/prolonged contact with any materials, including metals, can cause damage. Always rinse all contact surfaces after use with clean water.

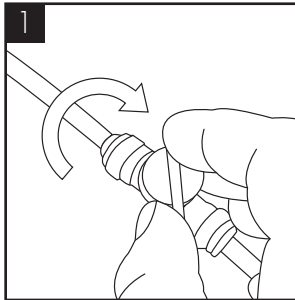


Avoid skin contact and wear protective gloves when handling sanitisation fluids.

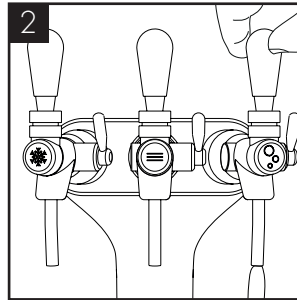


In the event of any skin contact, flush immediately with clean, cold water.

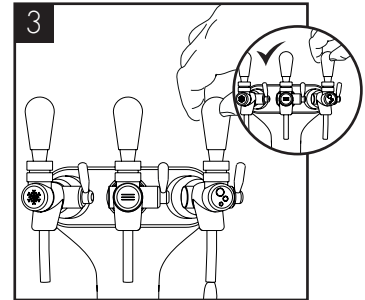
Emptying the CO2 Tank - Sparkling Versions Only



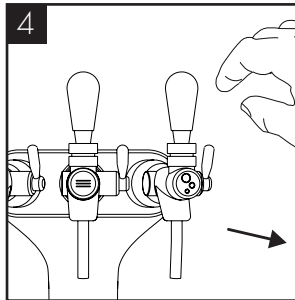
Turn off the water supply.



Pull and hold the Sparkling water dispense lever until all the water is expelled and only CO2 gas is being released.



The tank is empty of sparkling water when only CO2 is being released.



Ensure to release the Sparkling water dispense lever and take care to avoid releasing excess amounts of CO2 gas as this may damage the tank.

Advanced Troubleshooting

Fault Diagnostics

Problem/Report	Possible Cause	Suggested Action
No Water Dispensing	Water Pressure Regulator	Check water tank flow through the regulator. Replace if necessary.
No Sparkling Water*	No CO2 pressure, check by operating pressure relief valve on carbonator tank	Check CO2 bottle, regulator and non-return valve. Supply pressure should be 58 psi (4bar), adjust or replace as necessary.
	Carbonator Tank Not Filling	Check carbonator probe for possible short circuit to ground. Check for pump timeout, cycle power off & on then purge carbonator. Check supply to water pump (230V AC), if voltage present & pump inoperative - replace pump. If voltage not present & pump is not timed out, check control board fuses. If necessary replace control board.
Poor Quality Carbonation*	Incorrect CO2 Pressure	Check CO2 bottle, regulator and non-return valve. Supply pressure should be 58 psi (4bar), adjust or replace as necessary.
	Air in Carbonator Tank	Isolate the power supply and operate the sparkling water tap until gas is expelled. Allow gas to expel for 5 seconds. Switch on power supply and allow the can to refill.
	Residue in Carbonator Tank	After prolonged use, a surface film can develop within the carbonator tank. Refer to cleaning and sanitising instructions.
	Carbonator Tank is Overfilled	If pump runs continuously, check connections to tank level probe, if problem persists replace the PCB.

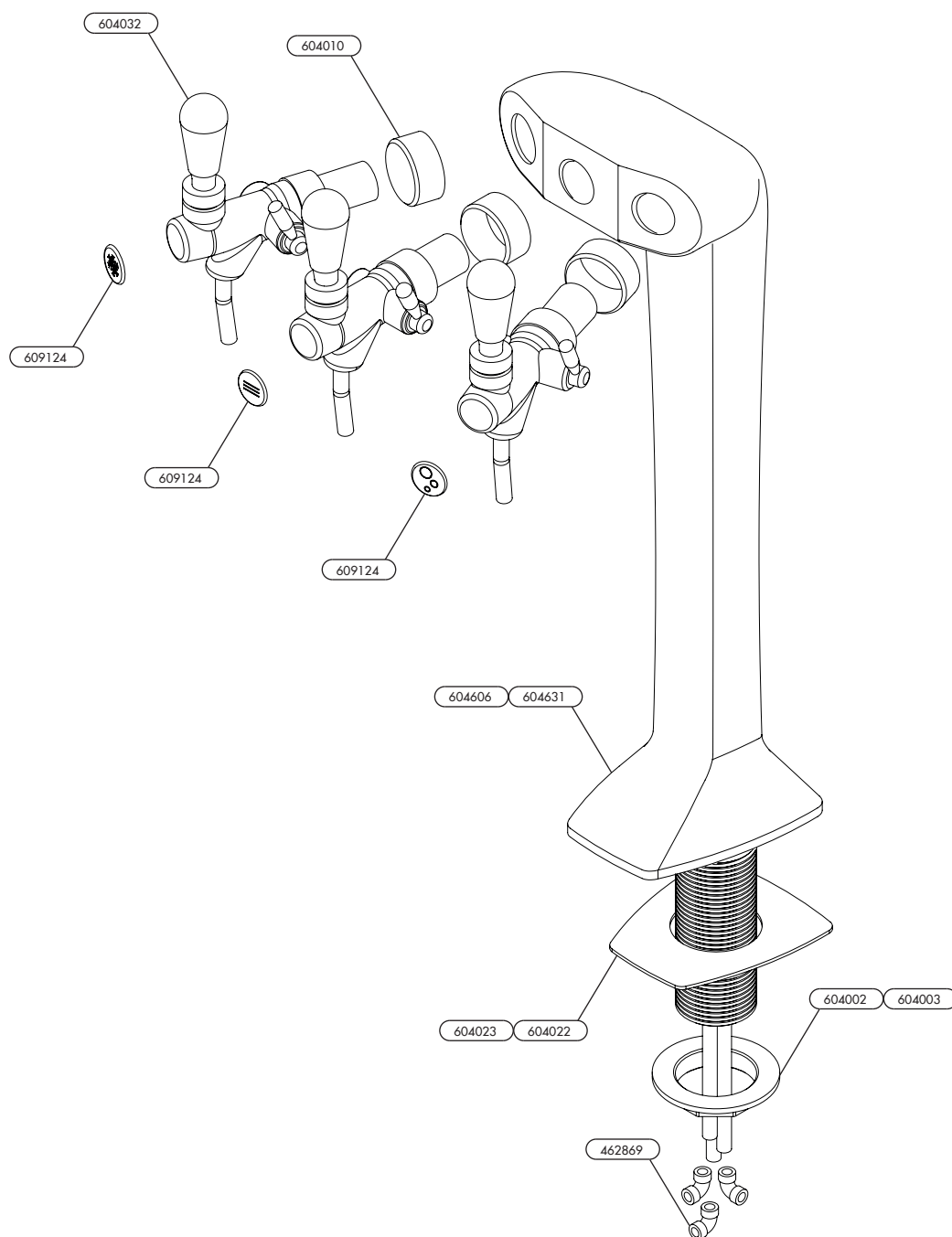
*Sparkling versions only.

Fault Diagnostics (Continued)

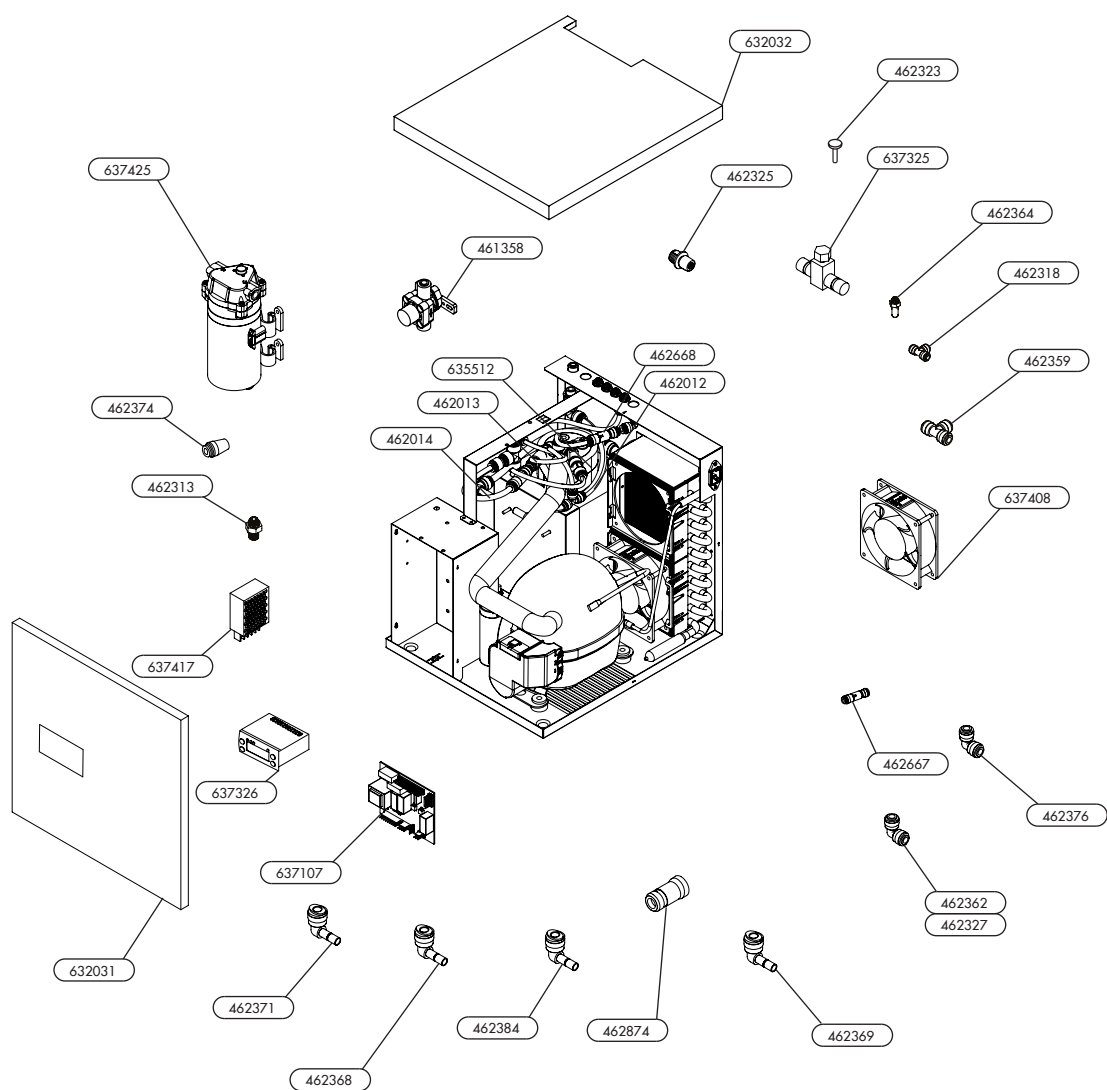
Problem/Report	Possible Cause	Suggested Action
Warm Drinks	Insufficient cooling air flow through the fridge.	Check that the condenser is not blocked. Check supply to cooling fans (230V AC). If supply present replace fans. If supply not present move on to the compressor. The supply to the fans and the compressor are linked.
	Compressor not running	Check supply to compressor (230V AC). If supply not present check the Eliwell fridge controller is operating. Check for system over heat. Allow the unit to cool and check for airflow obstructions. Once the unit has cooled the fridge system will restart. If the problem persists contact technical support. If the Eliwell controller is operating check the operating parameters are correctly set and inspect the probes. Replace probes as necessary.
	Eliwell fridge controller not operating.	Check supply to the controller. If present replace the controller. If supply is not present check the PCB.
	PCB not operating.	Check the fuses on the board and the fuse in the mains plug. If fuses are ok replace the PCB.
	Fridge failure	If compressor & fan are running and there is no cooling contact technical support.

Exploded Diagrams & Parts List

U2 - Tap Exploded Diagram



Exploded Diagram - Chilled & Ambient / Chilled & Sparkling / Chilled, Ambient & Sparkling



U2 - Tap Parts List

Borg & Overstrom Part No	Description	Chilled & Ambient	Chilled & Sparkling	Chilled, Ambient & Sparkling
462869	Equal 8mm Elbow	•	•	•
604002	U2 Twin Port Tap Nut	•	•	
604003	U2 Triple Port Tap Nut			•
604010	U2 Tap spacer			•
604022	U2 Twin Port Tap Mounting Gasket	•	•	
604023	U2 Triple Port Tap Mounting Gasket			•
604032	U2 Tap Lever with Compensator	•	•	•
604606	Twin Port tap Tower	•	•	
604631	Triple Port Tap Tower			•
609124	U2 Dispense Icon label Set	•	•	•

S2 Manual - Undercounter Unit Parts List

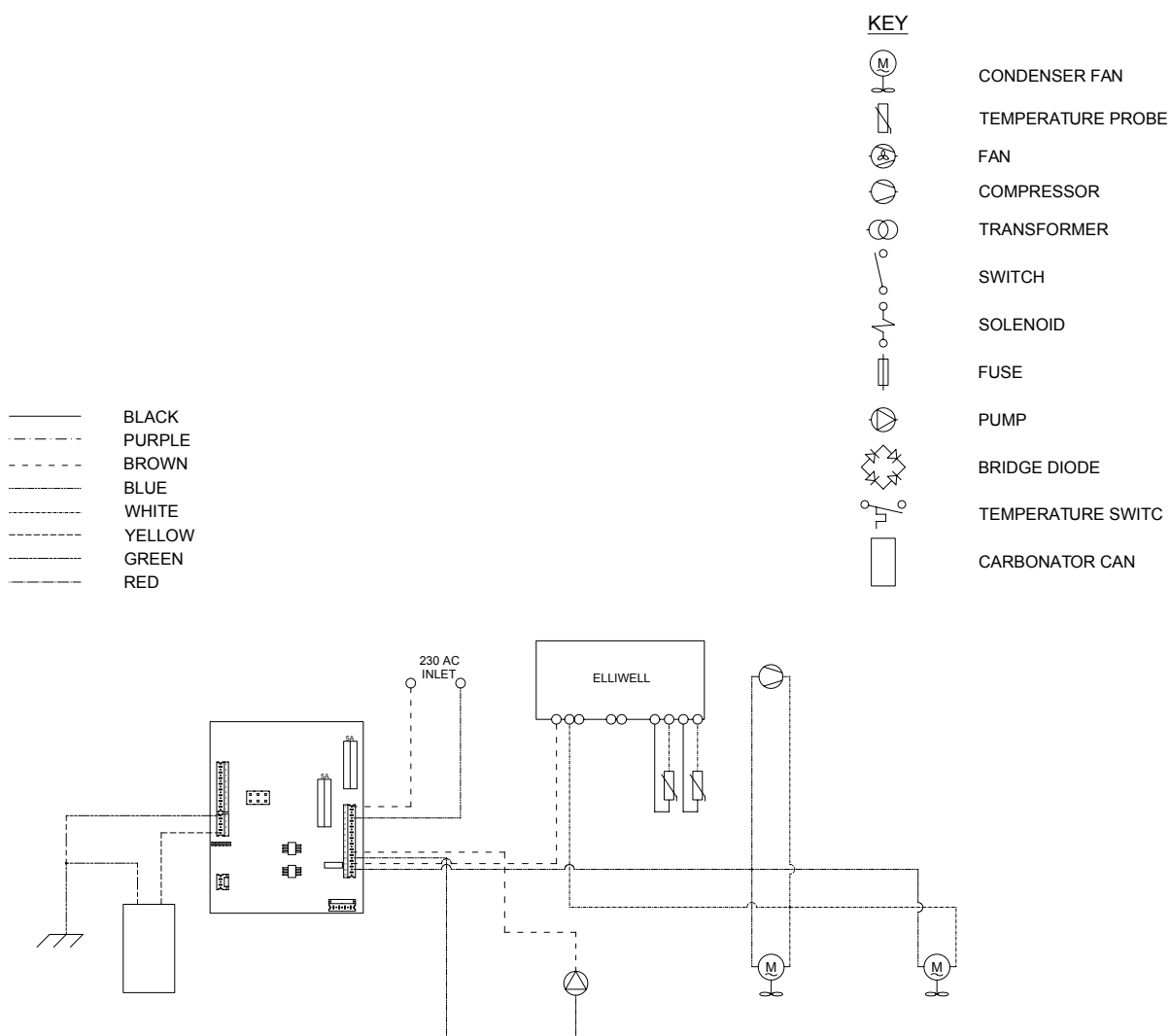
Borg & Overstrom Part No	Description	Chilled & Ambient	Chilled & Sparkling	Chilled, Ambient & Sparkling
461358	S2 Pressure Regulator Valve	•	•	•
462012	3/8 LLDPE BU TUBE		•	•
462013	1/4 LLDPE BU TUBE	•	•	•
462014	5/16 LLDPE BU TUBE		•	•
462313	Straight Adaptor, 3/8x1/4 BSP		•	•
462318	Equal Tee, 1/4	•	•	•
462323	Plug Grey 1/4"		•	
462325	Bulkhead Connector, 1/4	•	•	•
462327	Reducing Elbow 3/8 x 1/4	•		
462359	Equal Tee, 3/8		•	•
462362	Equal Elbow, 3/8		•	•
462364	Stem Adaptor, 3/8ODx1/4BSP		•	•
462368	Stem Elbow, 1/4-1/4	•	•	•
462369	Stem Elbow, 3/8-1/4		•	•
462371	Stem Elbow, 3/8-3/8		•	•
462374	Reducer, 3/8-5/16		•	•
462376	Equal Elbow, 5/16		•	•
462384	Stem Elbow, 5/16-5/16		•	•
462667	Single Check Valve, 5/16		•	•
462668	Single Check Valve, 1/4		•	•
462874	Reducing Straight Connector, 5/16-1/4		•	•
632031	S2 Front Wrap	•	•	•
632032	S2 Lid	•	•	•
633512	Can Wrap Insulation		•	•
637107	EXL 170 CLIP III Control Board	•	•	•
637325	Flow Control		•	•
637326	Eliwell Control	•	•	•
637408	Axial Fan 240V	•	•	•
637417	12V Power Supply	•	•	•
637425	Aquatec Pump IPC1400 MOTOR ASSEMBLY	•	•	•

Technical Information

Specification

COOLING SYSTEM	Stainless steel direct chill coil encased in a solid-block system for instant response cool down action. Ultra efficiency compression system with capillary control. Environmentally friendly R134a refrigerant.
COLD TEMPERATURE	2°C - 10°C
OUTPUT PER HOUR	40 litres cold at <10°C.
	40 litres sparkling at <10°C.
DISPENSE	Multi-Neck Faucet with ergonomically designed lever controls for each tap.
MAX RUNNING POWER CONSUMPTION - CHILLED, AMBIENT & SPARKLING	570 watt (during recovery), Rated input 323 watt.
MAX RUNNING POWER CONSUMPTION - CHILLED & AMBIENT	570 watt (during recovery), Rated input 300 watt.
QUANTITY OF REFRIGERATION GAS	R134a 130g
POWER SUPPLY	230V AC (50 Hz)
WATER CONNECTION	Mains in - 1/4" Push Fit/Faucet - 1/4" Push Fit. (Tap supply connection: 8mm)
CO2 CONNECTION	1/4" Push Fit.
DIMENSIONS	(w x d x h) 330 x 370 x 362mm
WEIGHT	26Kg
RATED CURRENT - CHILLED & AMBIENT	1.9A
RATED CURRENT - CHILLED, AMBIENT & SPARKLING / CHILLED & SPARKLING	2A
FUSE RATING	5A
INLET WATER PRESSURE	<28 PSI (1.9Bar) - Internally regulated to 28 PSI (1.9Bar).
CO2 PRESSURE	58 PSI (4 Bar) Maximum
COMPRESSOR	Tecumseh THB4422Y
CLIMATIC CLASS	N













Chilled, Ambient & Sparkling / Chilled & Sparkling - Circuit Diagram

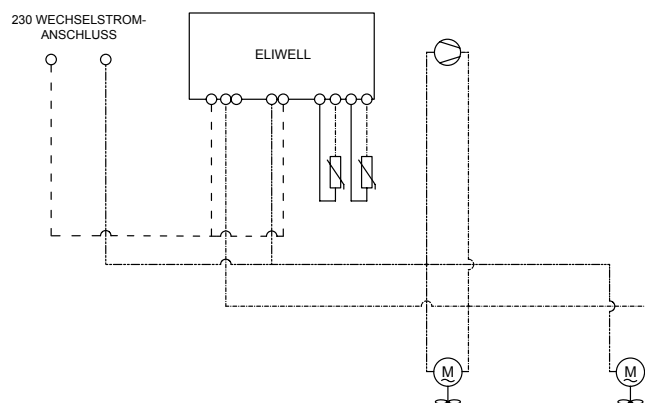


Chilled & Ambient - Circuit Diagram

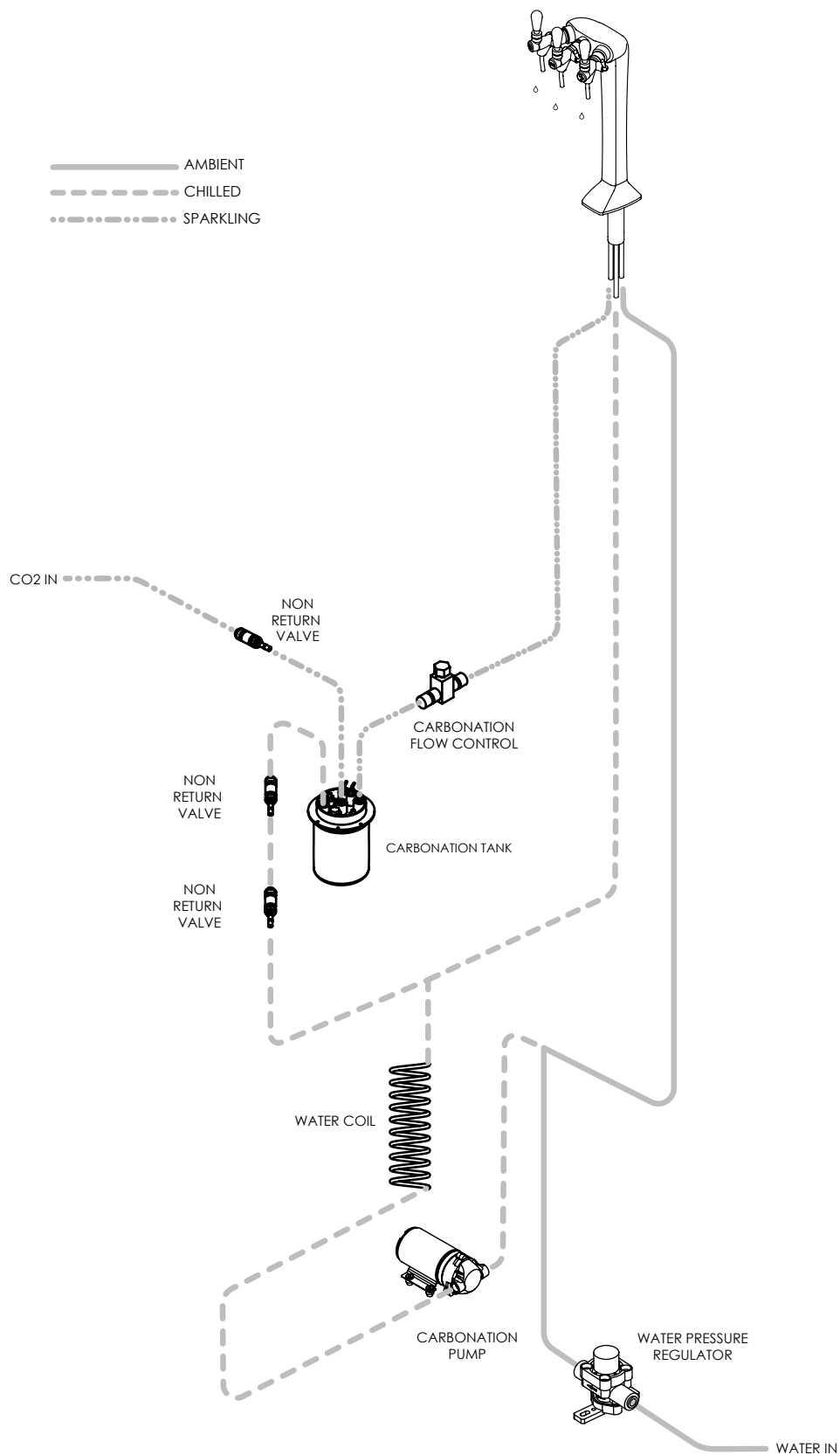
—	SCHWARZ
- · - · -	LILA
- - - - -	BRAUN
- · · · ·	BLAU
- · - - -	WEISS
- - - - -	GELB
- · - - -	GRÜN
- - - - -	ROT

SCHLÜSSEL

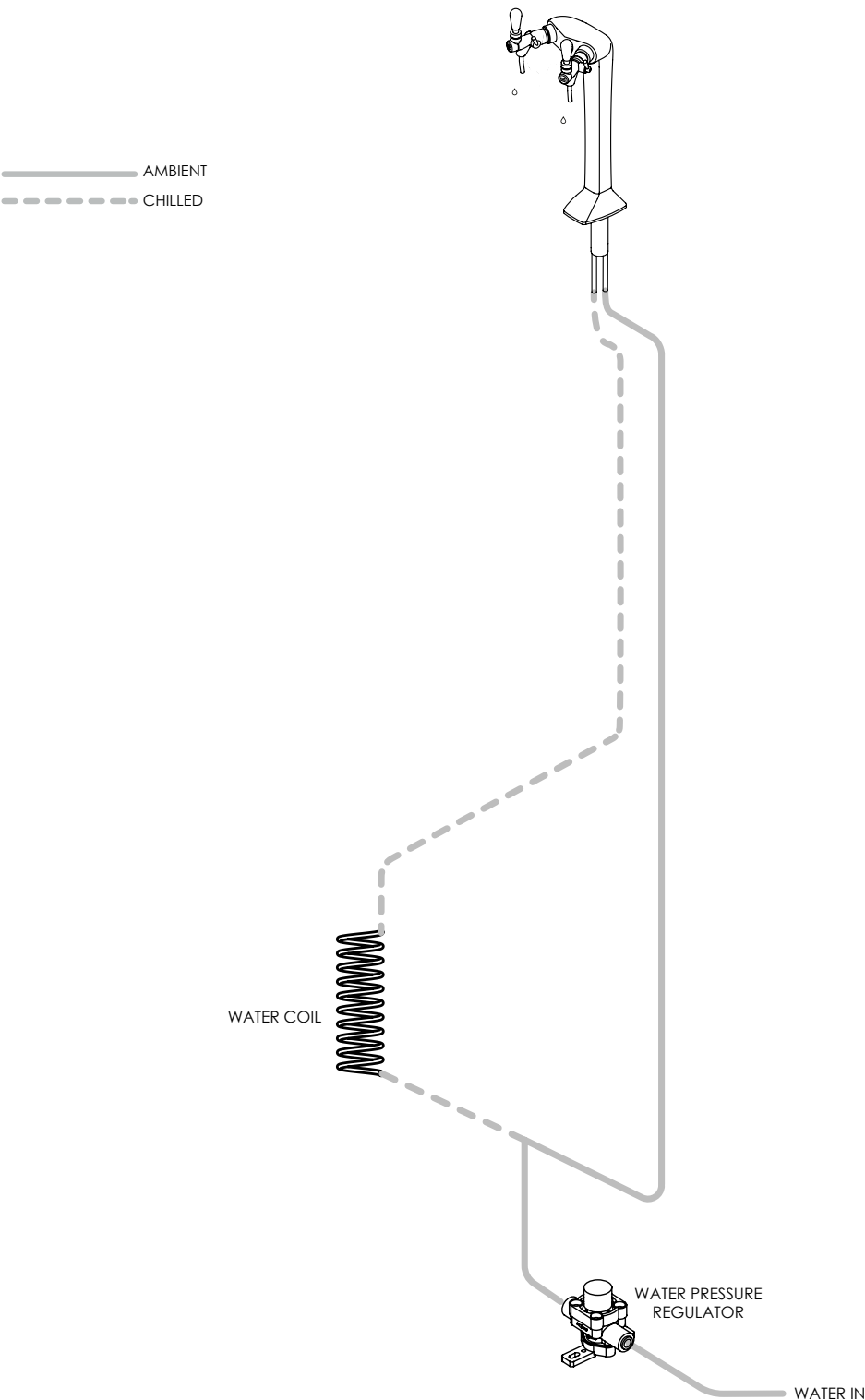
	KONDENSATORGEBLÄSE
	TEMPERATUR-SONDE
	GEBLÄSE
	KOMPRESSOR
	TRANSFORMER
	SCHALTER
	KALTWASSER-ZYLINDERSPULE
	SICHERUNG
	PUMPE
	DIODENBRÜCKE
	TEMPERATURSCHALTER
	KARBONATOR-BÜCHSE



Chilled & Sparkling / Chilled, Ambient & Sparkling - Water Pathway Diagram



Chilled & Ambient Water Pathway Diagram - Water Pathway Diagram



CE Declaration of Conformity CE

Producer:

Borg & Overström

Synergy House
Fakenham Road
Morton-on-the-Hill
NR9 5SP
UK

**Product Type:
Model Range:**

Water Dispenser
S2/U1/U2 40L (Undercounter) Series

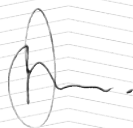
According to:

2004/108/EC	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
97/23/EC	Pressure Equipment Directive (PED)
2011/65/EU	Restriction of the use of certain hazardous substances (RoHS)
2012/19/EU	Waste Electrical & Electronic Equipment (WEEE)
1935/2004:	materials and articles intended to come into contact with food.
2023/2006:	good manufacturing practice for materials and articles intended to come into contact with food (GMP)

Applicable Regulations & Standards:

EN 60335 1:2012:	Household and similar electrical appliances - Safety. Part 1. general requirements
BS EN ISO 13585:2012:	Brazing — Qualification test of brazers and brazing operators.
BS EN ISO 9001:2008:	Quality management systems
BS EN ISO 14001:2004:	Environmental management systems

We declare that the above product(s) comply with the relevant basic requirements of the known EC regulations, provided the products are installed and used in accordance with the parameters of their design and purpose, as identified.



Daniel Lyon
Managing Director

Date July 2018

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