

Install & Operation Manual

Dispense options

Chilled & Ambient
Chilled, Ambient & Sparkling



Chilled



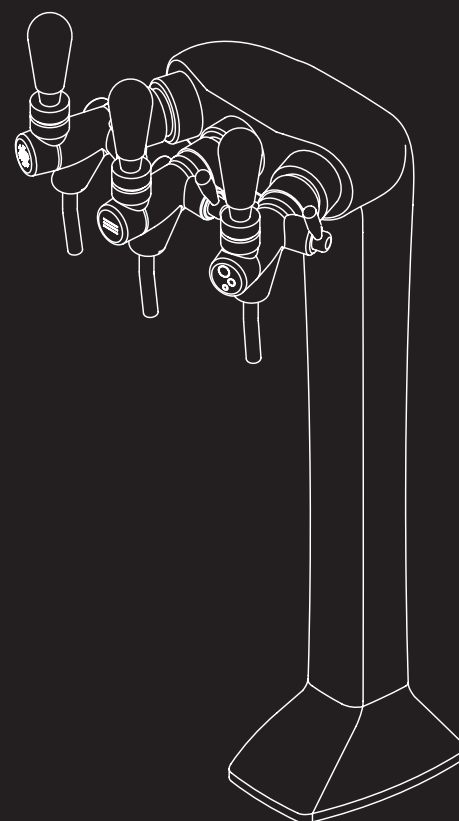
Ambient



Sparkling

Contents

2	Model Overview
4	Component/Feature Overview
6	Installation
16	Operation
21	Maintenance & Cleaning
26	Advanced Troubleshooting
27	Exploded Diagrams & Parts List
32	30-Litre - Technical Information
35	60-Litre - Technical Information
38	Declarations of Conformity



Telephone
+44 (0)1362 695 006
Email
sales@borgandoverstrom.com

borgandoverstrom.com

Synergy House
Fakenham Road
Morton On The Hill
NR9 5SP

Model Overview

Introduction

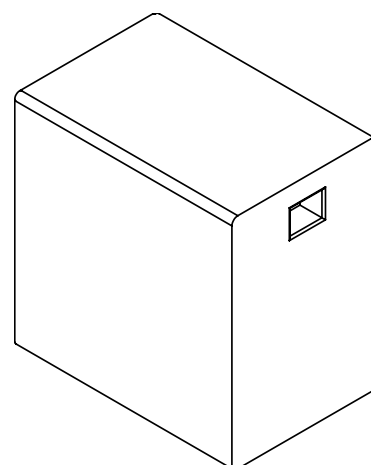
The u2 is a robust, simple to operate and maintain multi-headed tap with an aesthetically striking design. The under-counter dispensers supplied with this tap are manufactured with

the most modern and innovative technologies. All the materials and components are tested during the entire production process in order to satisfy all expectations.

30-Litre:

With its low noise characteristics this unit can be installed in any environment where limited space is an issue. It is controlled by microprocessor which, via specially fitted sensors, will notify the user of any malfunctions and automatically turn off the dispenser when dangerous conditions arise. A separate monitoring system will also let the operator know when the water filter needs to be replaced.

COOLING SYSTEM	High efficiency compression system with capillary control. Environmentally friendly R134A refrigerant.
COLD TEMPERATURE	4°C to 8°C.
OUTPUT PER HOUR	30 litres cold and sparkling.
DISPENSE	Multi-Neck Faucet with ergonomically designed lever controls for each tap.
MAX RUNNING POWER CONSUMPTION	150 watt.
POWER SUPPLY	IEC Power – Fused Socket.
WATER CONNECTION	Mains in (5bar max) - 8mm quick fitting.
CO2 CONNECTION	4mm Quick Fitting.
DIMENSIONS	(w x h x d) 245 x 365 x 375 mm
WEIGHT	16kg
CUPBOARD VENTILATION	Recommended

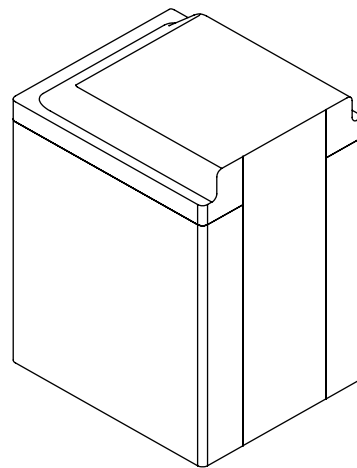


Introduction - Continued

60-Litre:

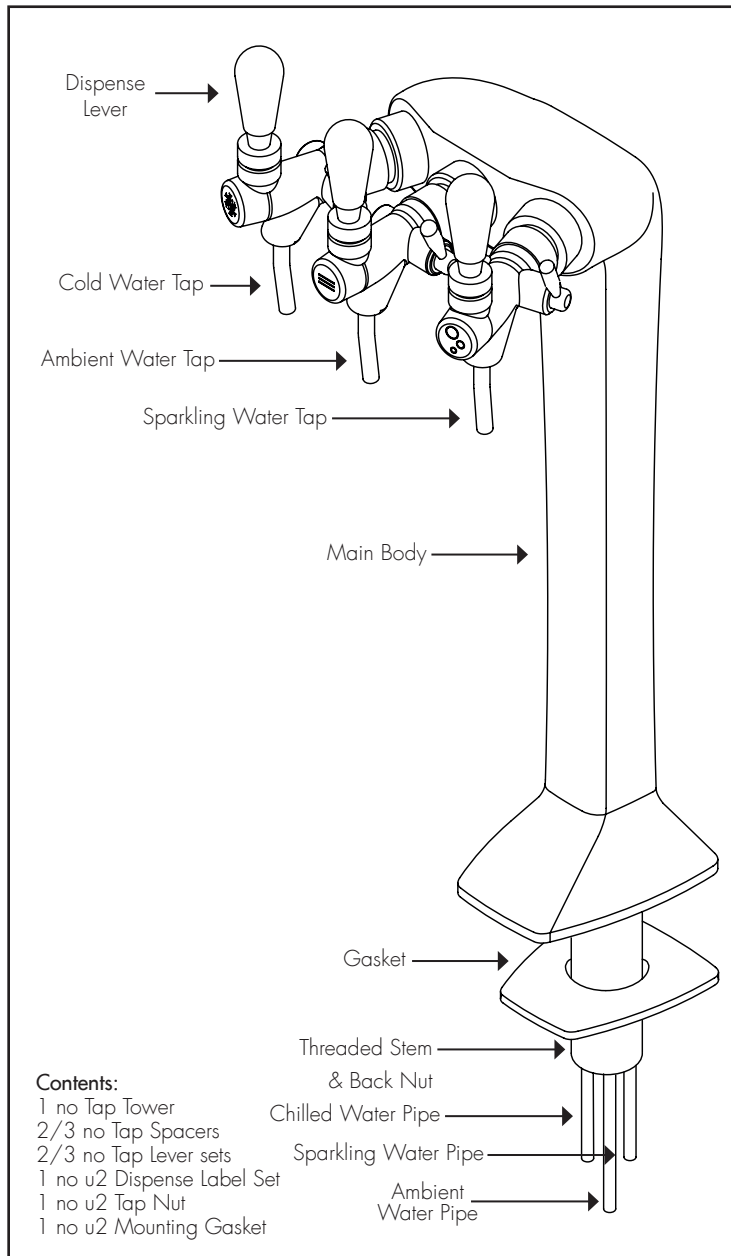
Using “Ice Bank” technology this unit can dispense up to 60 litres of water per hour, completely satisfying the demand of small, medium and large restaurants and catering areas with high performance and a compact design.

COOLING SYSTEM	High efficiency compression system with capillary control. Environmentally friendly R134A refrigerant.
COLD TEMPERATURE	2°C to 11°C.
OUTPUT PER HOUR	60 litres cold and sparkling at 10°C.
DISPENSE	Multi-Neck Faucet with ergonomically designed lever controls for each tap.
MAX RUNNING POWER CONSUMPTION	360 watt.
POWER SUPPLY	IEC Power – Fused Socket.
WATER CONNECTION	Mains in (5bar max) - 8mm Quick Fitting.
CO2 CONNECTION	6mm Quick Fitting.
DIMENSIONS	(l x w x h) 269 x 467 x 510mm
WEIGHT	26kg
CUPBOARD VENTILATION	Recommended



Component/Feature Overview

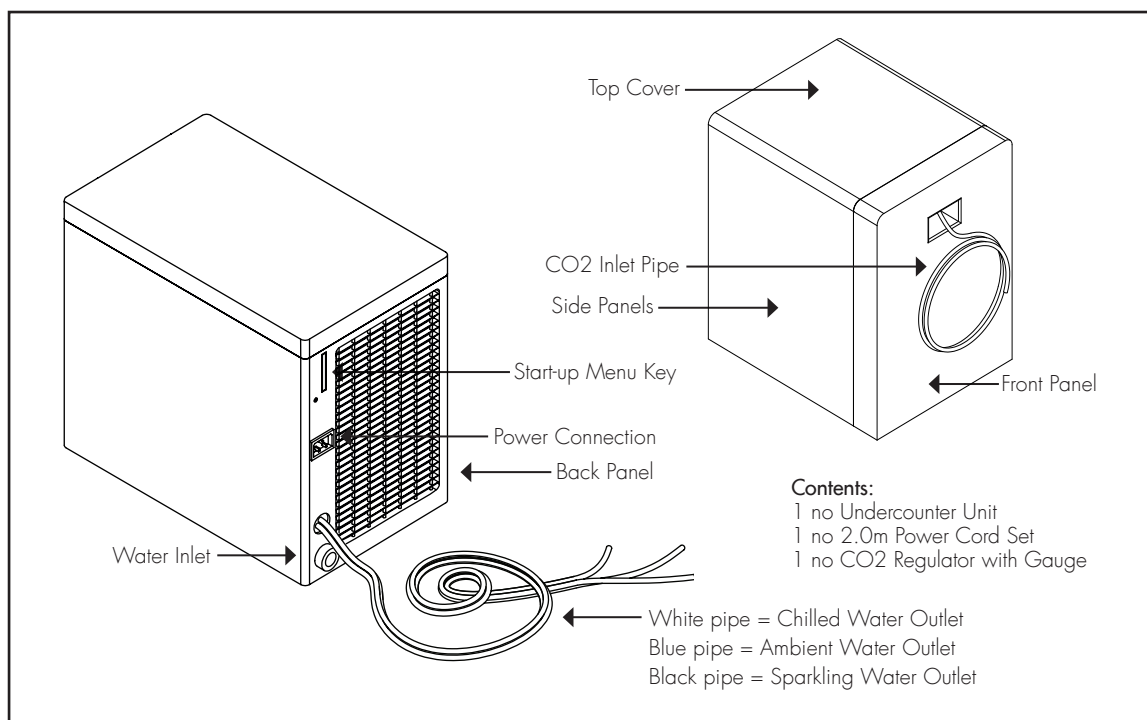
u2 Tap - Major Components



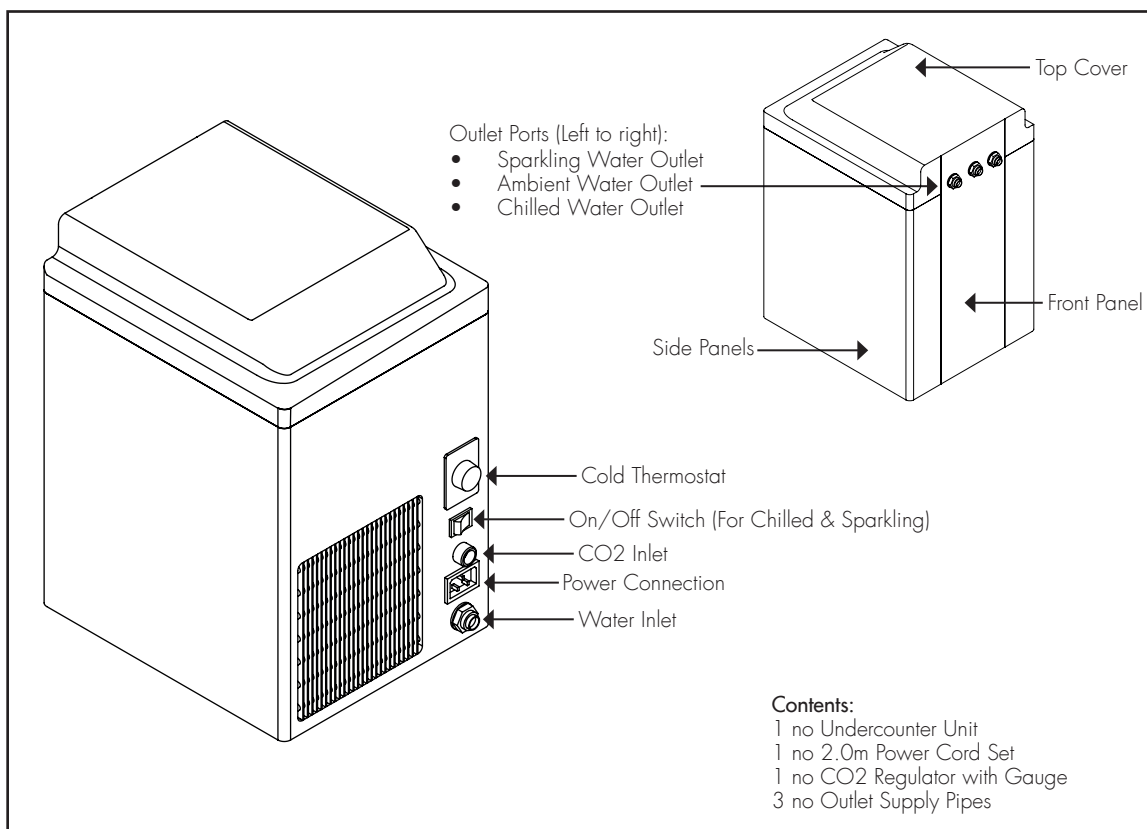
Please Note:

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

30-Litre - Major Components



60-Litre - 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

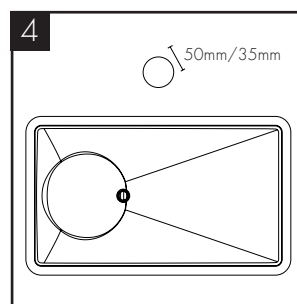
Water: Mains potable water – 2.0bar recommended. Min 1.0bar
Electricity: 13A supply – Earth Leakage Protected.

2

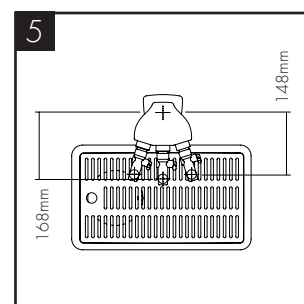
Position correctly with at least 150mm behind the unit, at least 150mm each side and 100mm above.



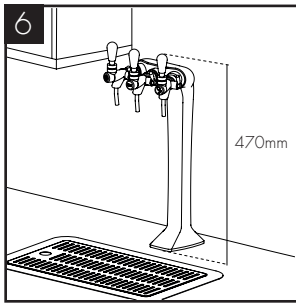
When planning and providing for the connection to the services, always allow for easily accessible service isolator fittings and for the position of an external water filter.



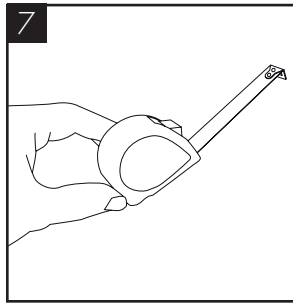
Identify a suitable position for the tap. A 50mm (max) hole is required for a three headed tap, and a 35mm (max) hole for a two headed tap.



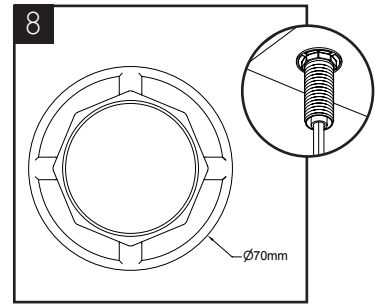
When positioning to drain over an existing sink bowl, allow for the reach of the tap levers or otherwise the position of any optional drip tray. 168mm to middle tap, 148mm to outside taps.



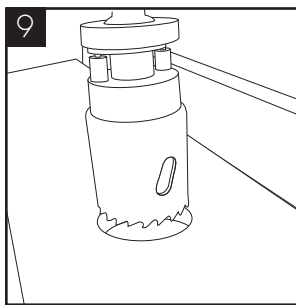
Also allow for the height of the tap levers under any overhanging cupboard/shelf.



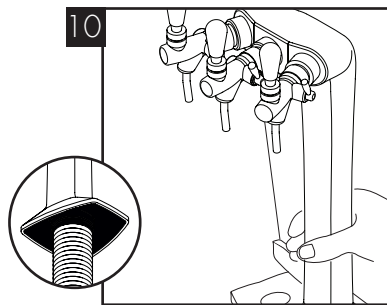
Allow for the space needed for forming the required hole. Relate the selected position to the underneath of the counter and check for any obstructions.



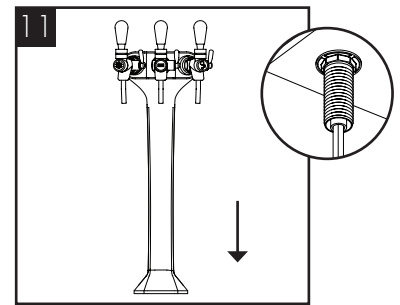
Allow sufficient space for fitting a back nut to the faucet stem.



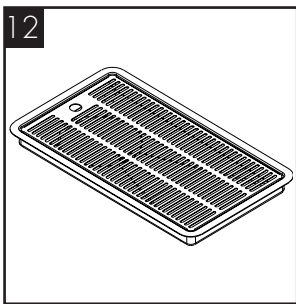
Carefully form the needed hole, using the correct type of cutter for the work surface material. **Observe all local occupational health and safety requirements.**



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.

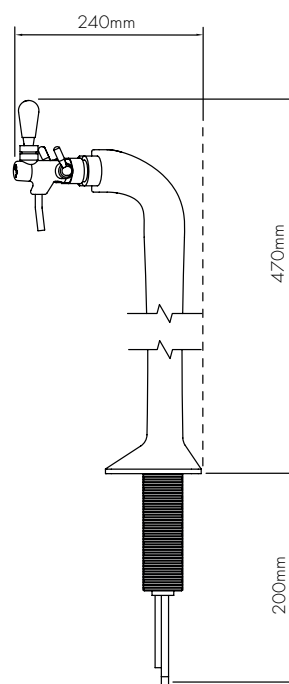
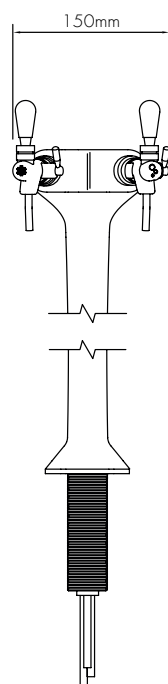
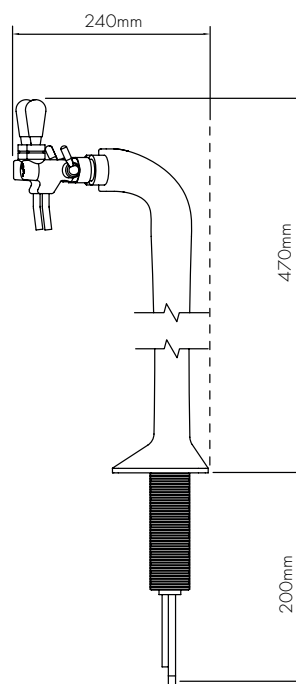
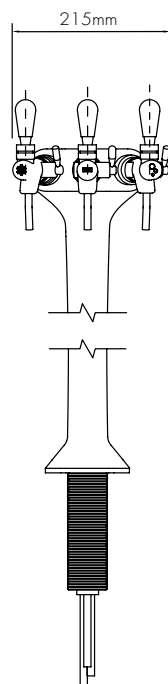


With the tap in position carefully refit the nut. Take care not to overtighten.

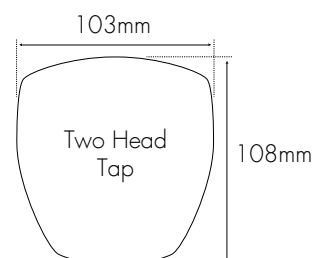
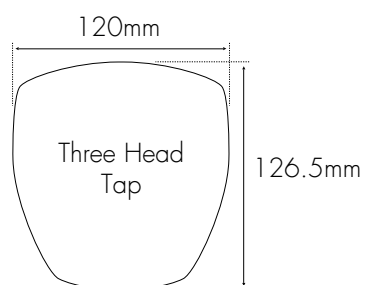


Fit optional Drip Tray at this stage (if selected).

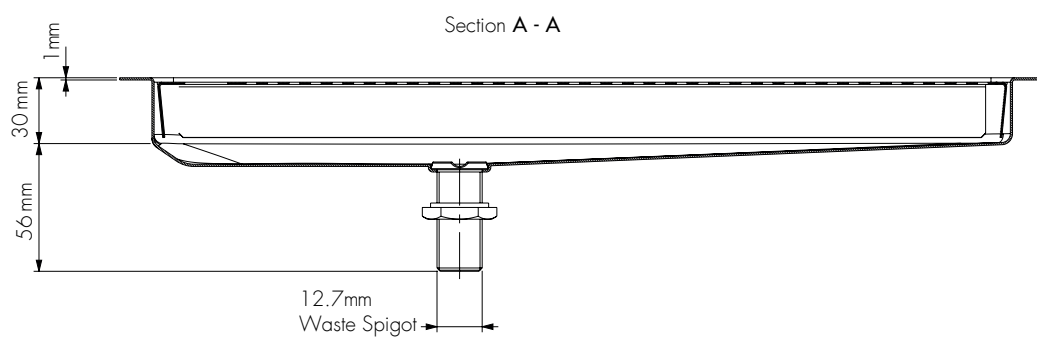
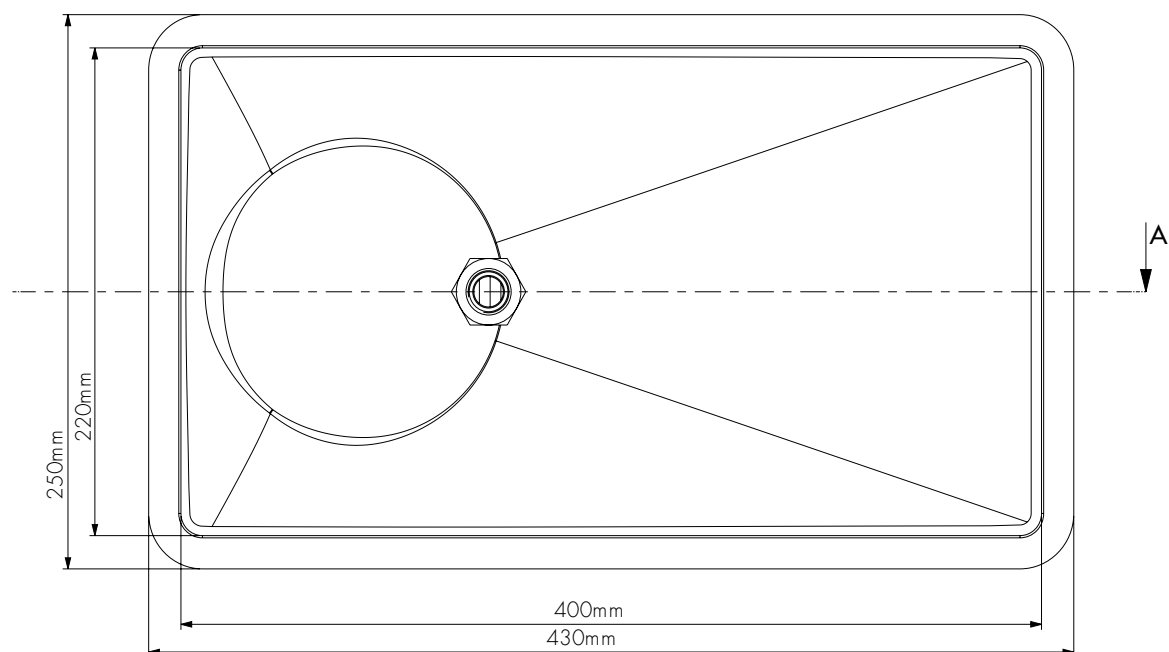
Tap Dimensions



Footprint Dimensions



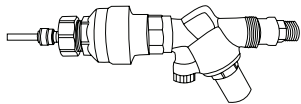
Drip tray Dimensions



30-Litre - Undercounter Unit Installation & Water Connection

NOTE:

- Any temporary water connections are detrimental to the correct functioning of this dispenser.
- During installation only new water supply pipes must be used. The water supply line for this dispenser must consist of an interception valve (tap) and non-return valve.
- For the correct and safe functioning of this dispenser, the water mains must satisfy the criteria detailed in the specification section of this manual (see page 44).
- If mains water is greater than 3.5 bar, a pressure reducing valve (PRV) needs to be fitted to bring the pressure down to 3bar.



- Fittings and pipes for connection to the water mains must be food certified. Optional accessories such as filters and pre-filters, to be assembled on the water mains after the interception valve, must also be certified for food compatibility.

- Check the main components are present as per the lists on pages 4 - 5.
- Pre-flush and fit the filter in an accessible position.
- Position the unit in place, ensuring it is level and stable.
- Connect the water supply pipe to the fitting supplied in the install kit.
- Once connected to the mains, position a suitable container at the open end of the supply pipe and turn on the water to drain and clean the tube; clear the external filter and other outer accessories (if attached) by draining at least 2 litres of water. After this operation turn off the tap.
- Connect the open end of the tube to the 8mm push fit located on the dispenser (see Fig 1).
- Connect the tap supply pipes to the outlet pipes of the undercounter unit. (see fig3)
- Always allow adequate connecting pipe length to enable the unit to be sufficiently moved for any future disconnection.
- Turn on the tap making sure there are no leaks along the supply line (see Fig2).

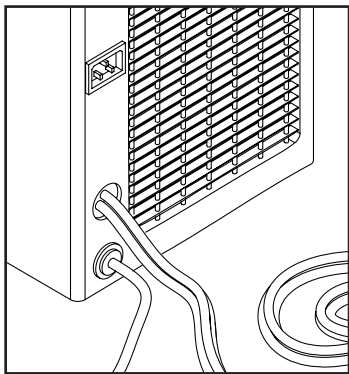


Fig 1

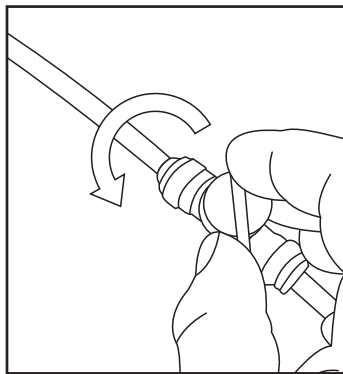


Fig 2

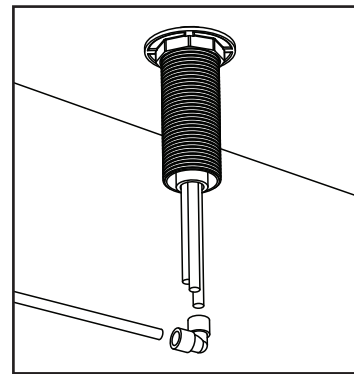
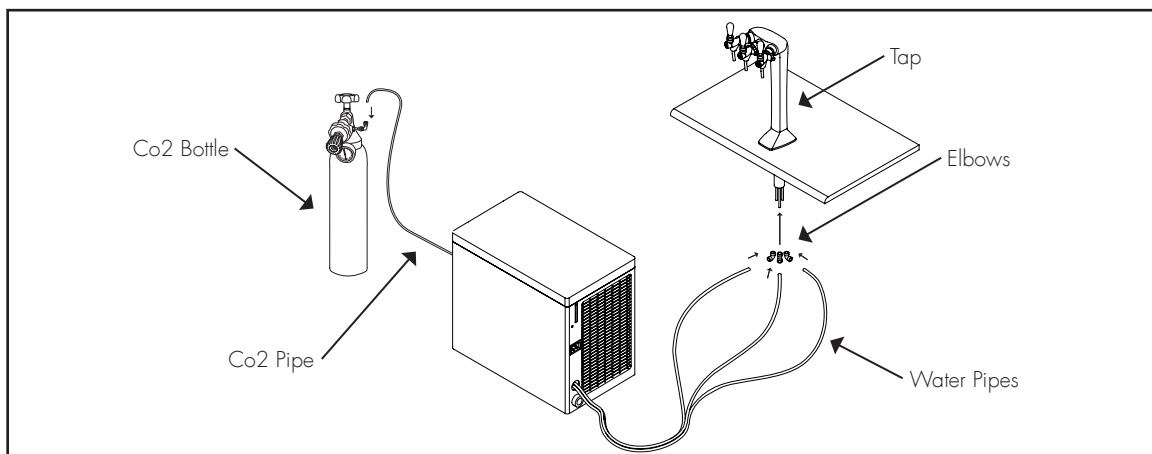


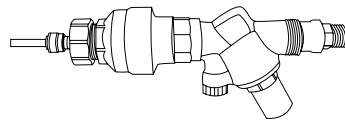
Fig 3



60-Litre - Undercounter Unit Installation & Water Connection

NOTE:

- Any temporary water connections are detrimental to the correct functioning of this dispenser.
- During installation only new water supply pipes must be used. The water supply line for this dispenser must consist of an interception valve (tap) and non-return valve.
- For the correct and safe functioning of this dispenser, the water mains must satisfy the criteria detailed in the specification section of this manual (see page 47).
- If the pressure of the water mains is greater than 3.5 bar, it will be necessary to install a pressure reducer after the interception valve, setting the pressure to 3 bar. Pressure peaks greater than 6.5 bar may cause the safety valve to open.



- Fittings and pipes for connection to the water mains must be food certified. Optional accessories such as filters and pre-filters, to be assembled on the water mains after the interception valve, must also be certified for food compatibility.

1. Check the main components are present as per the lists on pages 4 & 6.
2. Preflush and fit the filter in an accessible position.
3. Position the unit in place, ensuring it is level and stable.
4. Screw the non-return valve on to the shut off valve along with the pressure reducer if necessary.
5. Use the 1/2" or 3/4" fitting to connect the water supply pipe provided with the install kit to the mains.
6. Connect the water supply pipe to the water supply fitting.
7. Once connected to the mains, position a suitable container at the open end of the supply pipe and open the shut off valve to drain and clean the tube; clear the external filter and other outer accessories (if attached) by draining at least 5 litres of water. After this operation close the shut off valve.
8. Connect the free end of the pipe to the water inlet point on the dispenser (see Fig 1).
9. Remove the lid and fill the ice bath up to the fill markers. Once full ensure the lid is replaced (see Fig 3).
10. Always allow adequate connecting pipe length to enable the unit to be sufficiently moved for any future disconnection.
11. Connect the three tap supply pipes to the outlet pipes of the undercounter unit (see fig4).
12. Open the shut off valve making sure there are no leaks along the supply line (see Fig 2).

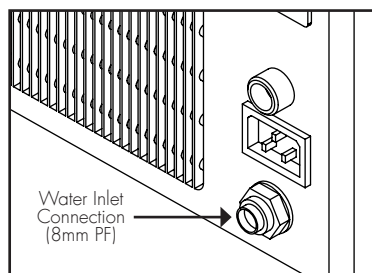


Fig 1

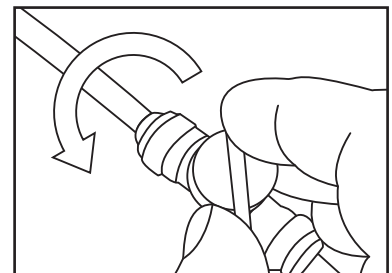


Fig 2

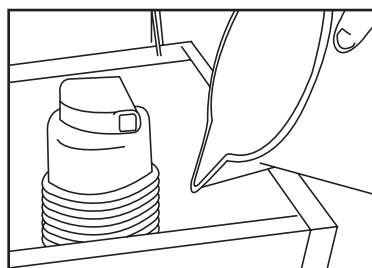


Fig 3

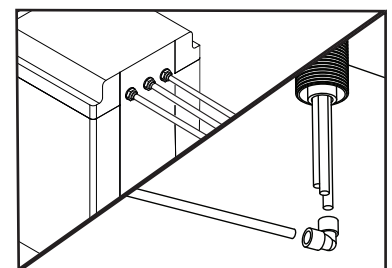
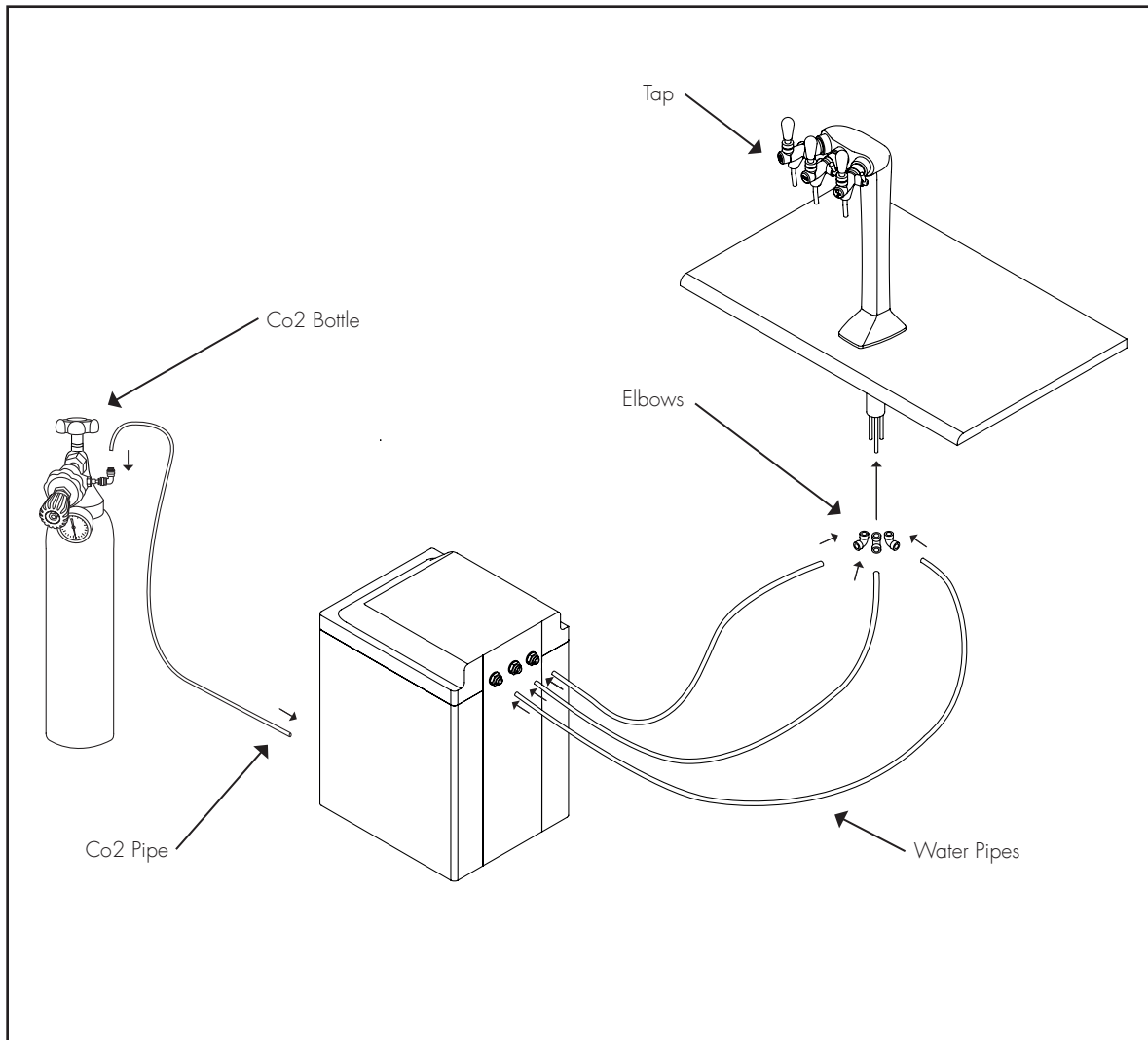


Fig 4



Ventilation Grill Installation

When Borg & Overström u2 undercounter units are installed inside a cabinet or housing, adequate ventilation is recommended to ensure that they operate satisfactorily.

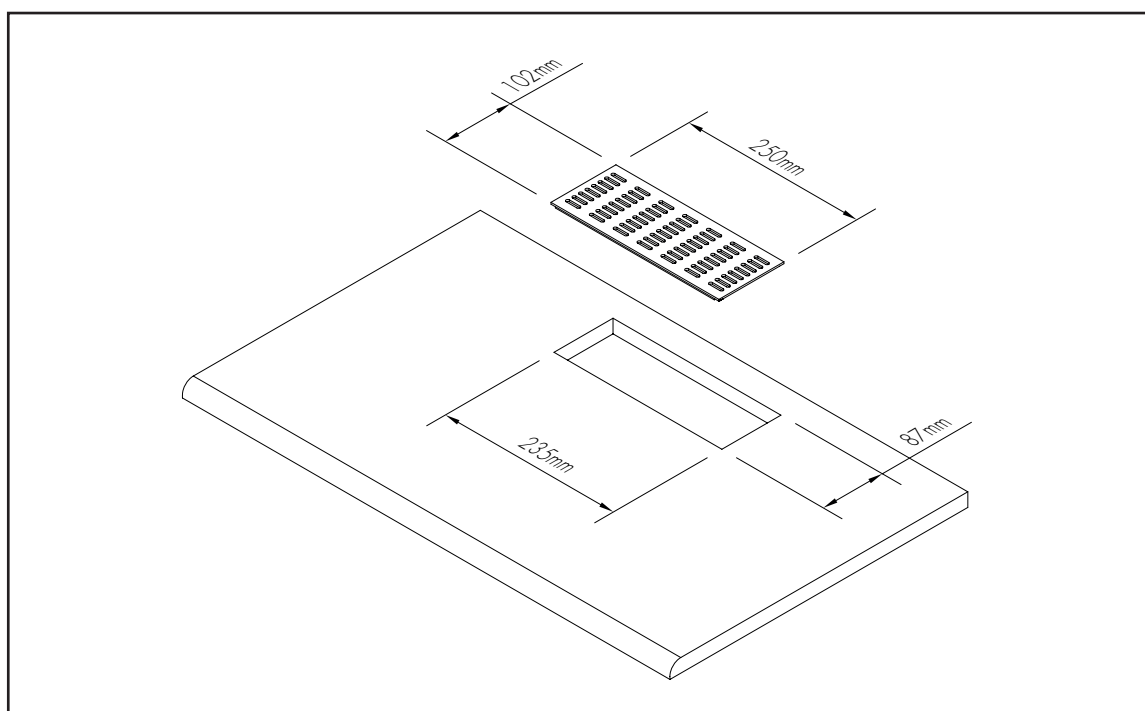
During a cooling cycle it is normal for the unit to produce heat and the purpose of the ventilation is to provide a supply of air that can absorb the generated heat which otherwise will accumulate inside the cabinet or housing and reduce the cooling performance of the unit. The amount of heat generated by the cooling cycle depends directly upon the amount of usage – the higher the usage, the more heat produced.

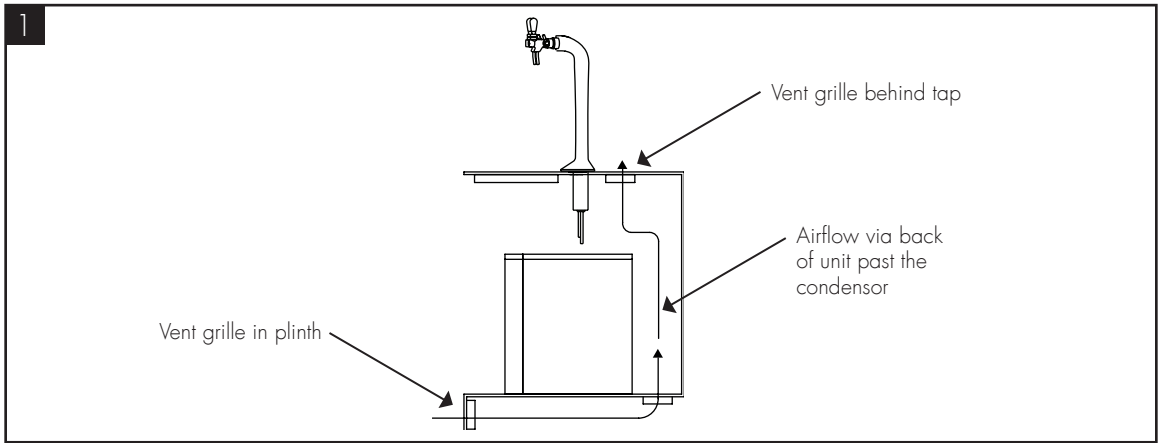
To provide adequate ventilation we recommend that air grilles/vents are fitted as supplied (or vent apertures formed) in the cabinet to allow an airflow as shown below. Normally this should be enough for all situations.

The air grilles fitted (or vent apertures formed) should each have a ventilation area equal to or greater than 25000mm² and the air circulation path inside the cabinet/housing must be unobstructed. (eg: a vent grille with an overall size of 250mm x 100mm).

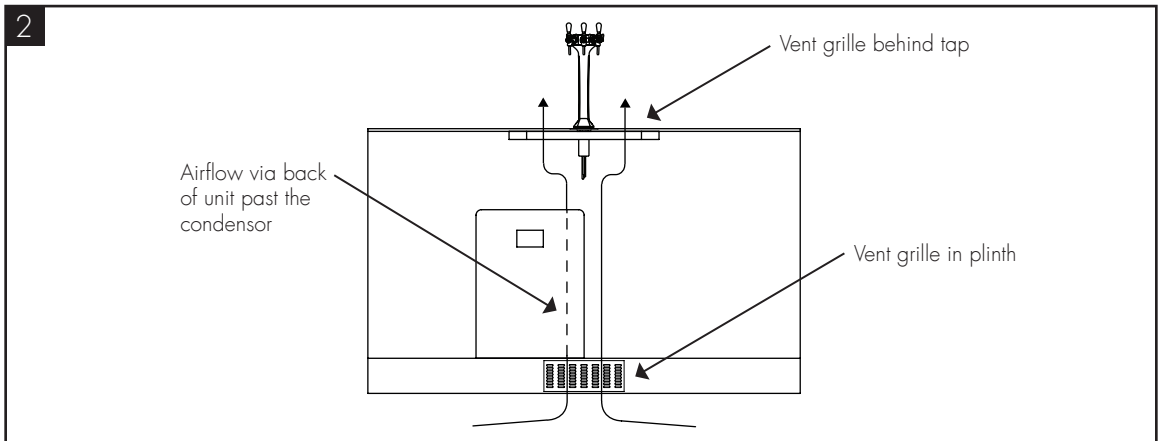
It is recommended that an inlet vent grille is set into the plinth with a corresponding vent grille in the base of the cabinet behind the undercounter unit to allow the air to flow past the condenser. An exhaust vent grille is

also required at the top of the cabinet. It is recommended either behind the tap in the work surface or at the side of the cabinet for a more unobtrusive appearance should this area be available.

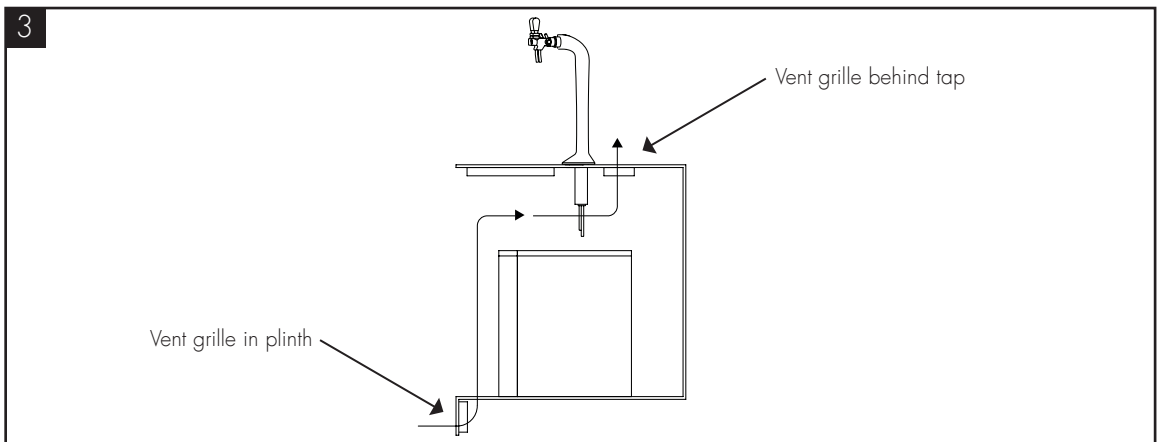




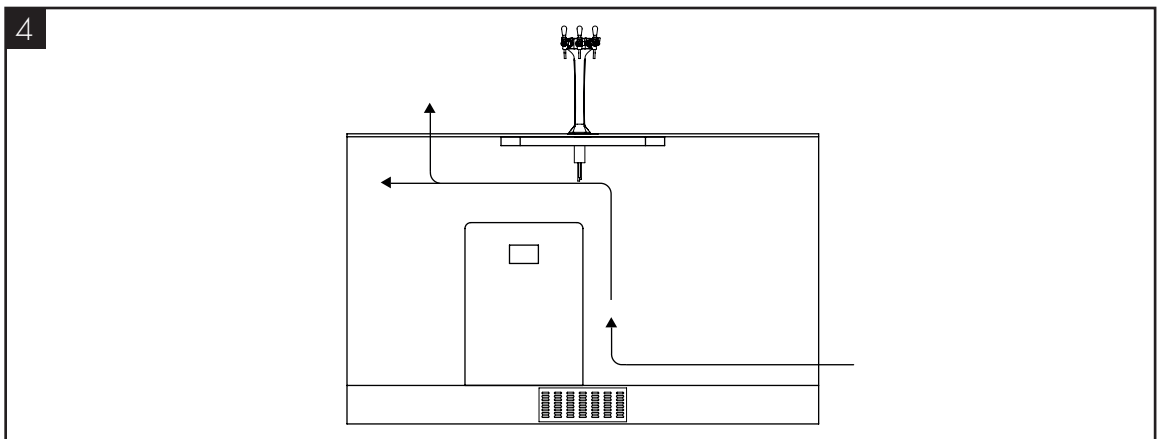
Option 1 - Side View (Recommended air flow path from plinth to worktop).



Option 1 - Front View (Recommended air flow path from plinth to worktop).

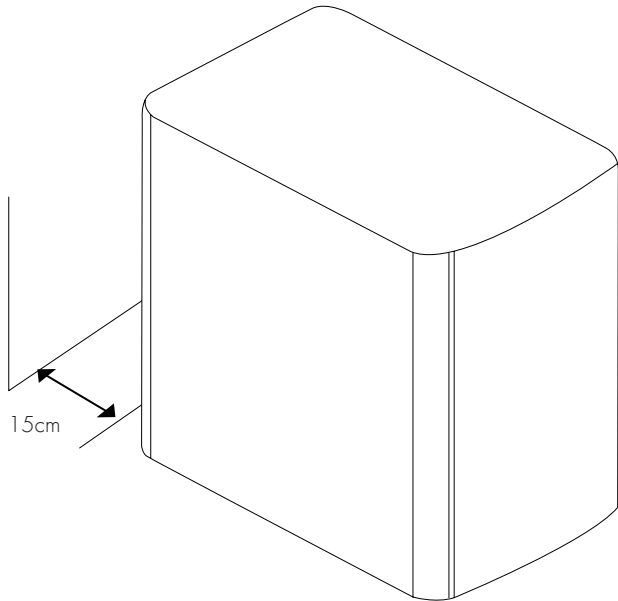


Option 2 - Side View (Air flow from door or kick panel to worktop).




Option 3 - Front View (Air flow from side of cabinet to worktop or opposite side panel).

General Safety



A line drawing of a rectangular dispenser unit. To its left, a vertical line represents a wall. A double-headed arrow indicates a 15cm gap between the wall and the left side of the dispenser.

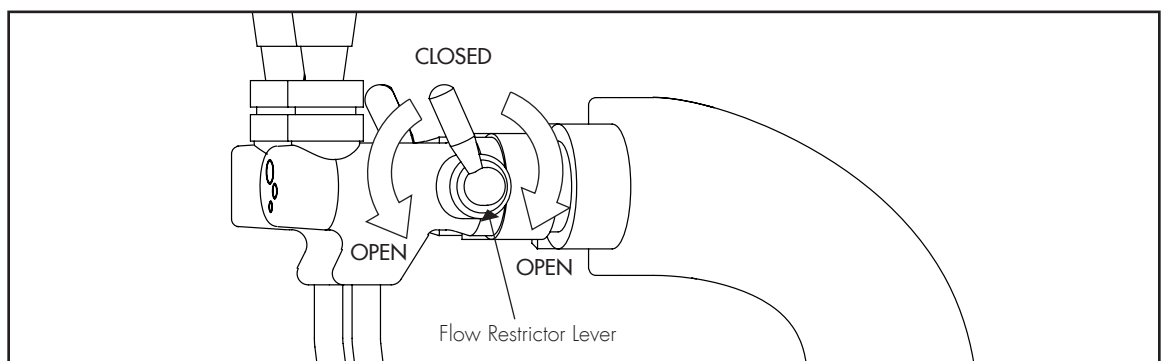
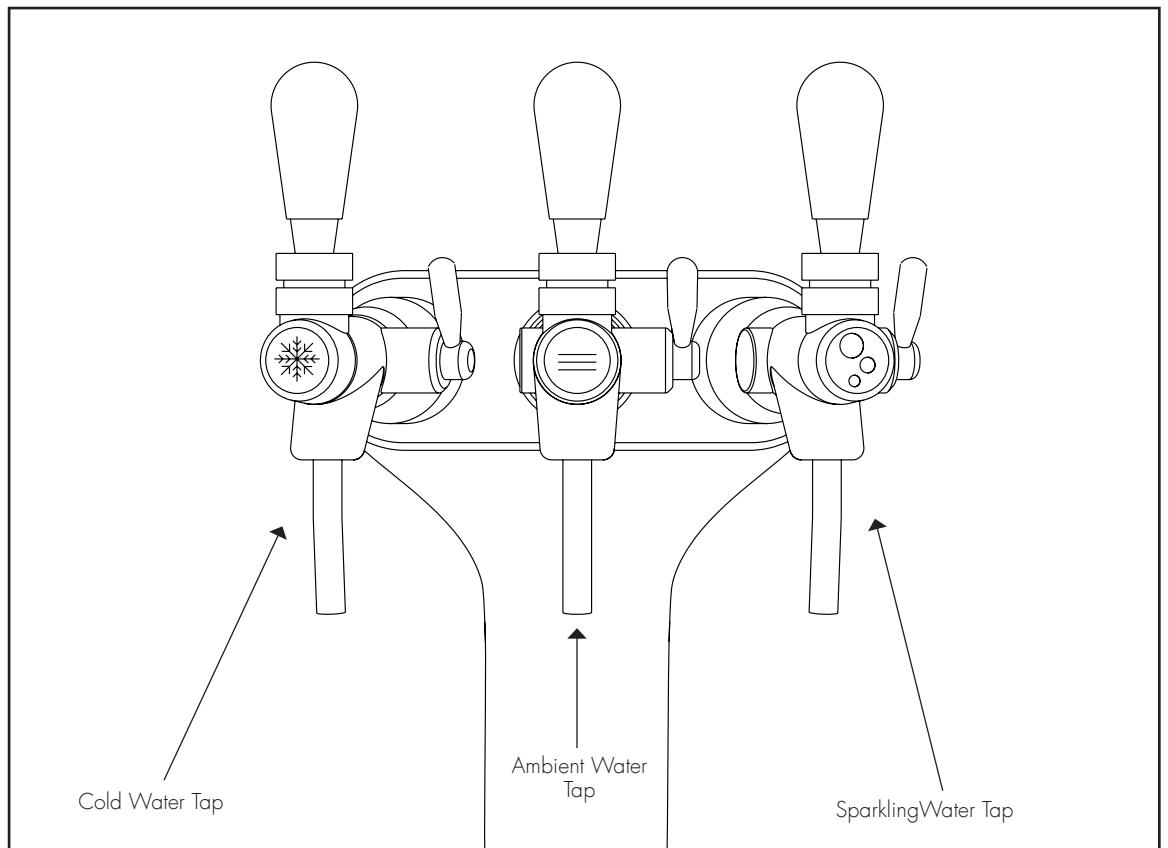
- Always place the dispenser in its vertical position, on a surface which can capably support its weight.
- During use this machine must remain in its upright position.
- Always leave a space no less than 15cm between the wall and dispenser.
- Keep the machine away from sunlight, heat and moisture.
- 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.
- After extended disuse (more than 15 days) of the dispenser it may be necessary to unplug and thaw the machine.
- Ensure adequate ventilation if the unit is placed in a cupboard.



Three circular prohibition icons: 1. A sun with rays crossed out. 2. A factory with smoke crossed out. 3. A cloud with rain and a lightning bolt crossed out.

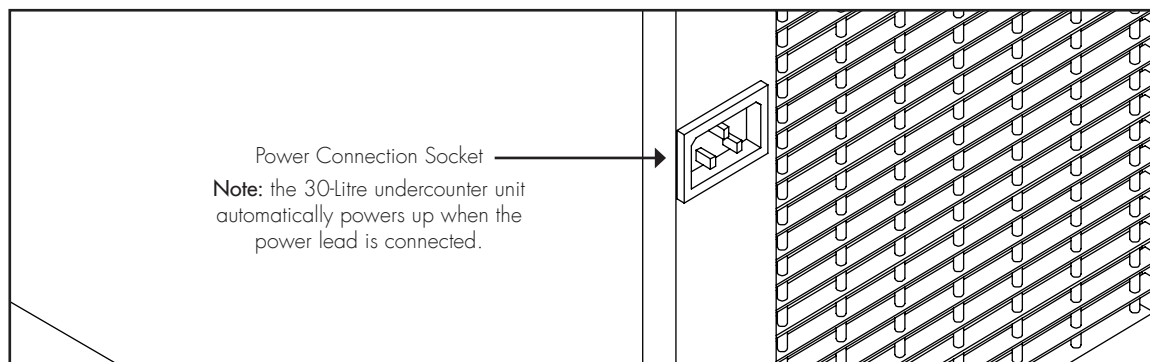
Operation

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.

30-Litre Controls



30-Litre - Initial Cold Water Operation

After carrying out the installation procedures detailed in the previous chapter, run the initial cold water operation as follows:

1. Ensure the CO₂ bottle is properly connected to the dispenser (see page 20).
2. Place a container with a capacity of 5 litres under the tap.
3. Dispense at least 3 litres of both ambient and chilled water.

30-Litre - Temperature Control

The cold water temperature control has 3 settings – 4c, 6c and 8c. The undercounter unit is factory set to 6c.

If any adjustment is required, please carry out the following steps:

1. Locate the button on the back top left of the unit (see Fig 1).
2. Press and hold the button for approximately 3 seconds until you hear the signal beep, continue to hold whilst counting the number of beeps. Use adjacent table to set the temperature:

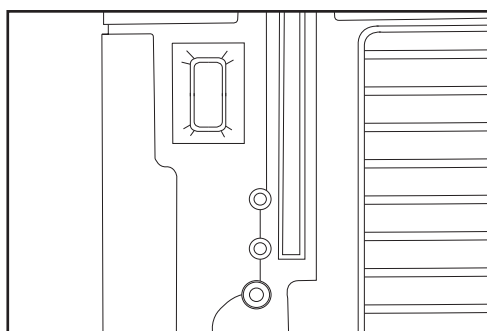


Fig 1

1 bleep	4°C
2 beeps	6°C
3 beeps	8°C

3. To change the setting, each additional press of the same button will select one of the alternative settings. This will be shown by the 3 LEDs in the above image.

4. Release the programming button to save the selected setting.

5. Press and hold the programming button again and count the number of beeps to confirm the setting is saved.

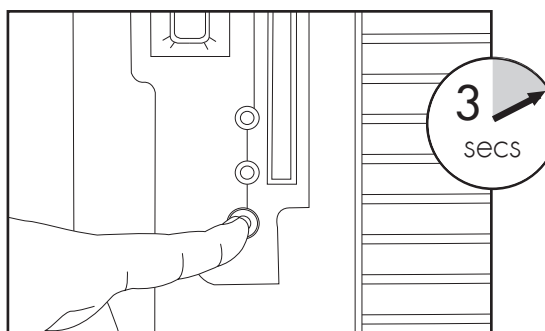
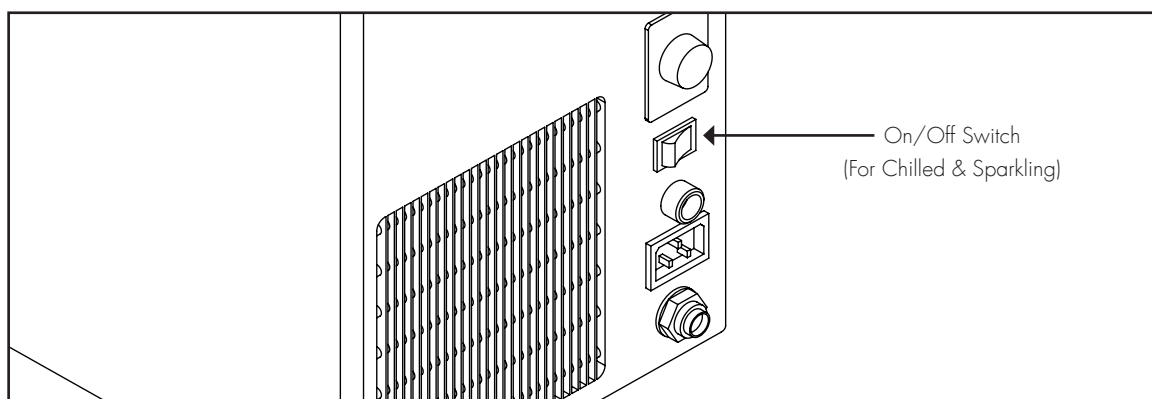


Fig 2

60-Litre Controls



60-Litre - Initial Cold Water Operation

After carrying out the installation procedures detailed in the previous chapter, run the initial cold water operation as follows:

1. Lift the upper plastic cover off of the dispenser by pulling it up.
2. If not done already, fill the ice tank with clean water paying special attention not to wet any of the electrical components.
3. Fill the ice tank to the arrow that indicates the maximum level (see Fig 1). After filling the tank do not move the dispenser as doing so could cause water to spill from the tank. **NOTE:** if this device is operated without water in the ice tank it will cause serious damage to the machine.
4. Dry any drops or splashes caused by filling the ice tank.
5. Pull the ring of the safety valve on the carbonator, releasing gas for at least 2/3 seconds (see Fig 2).
6. Open the water shut off valve on the supply line.
7. Place a container with a capacity of at least 5 litres under the dispensing taps.
8. Dispense at least 3/4 litre of ambient still water, and at least 3/4 litre of chilled water.
9. Position the thermostat switch to number 7, and wait for 2 - 3 minutes.
10. Position the 5 litre container under the sparkling water tap and dispense until only gas comes out.
11. Replace the upper plastic cover and wait for 90 - 120 minutes before dispensing water again so ice may form in the tank.
12. Once started the device must be left operating permanently. If the power supply is interrupted for more than 2 - 3 hours it could cause faults within the ice tank and consequently freeze the water coil. **NOTE:** If a similar anomaly occurs follow ice bank defrosting procedure (see page 26).

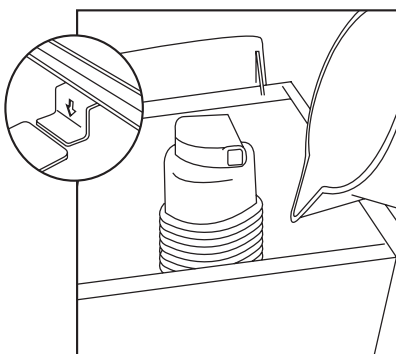


Fig 1

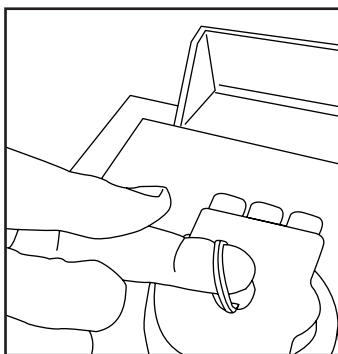
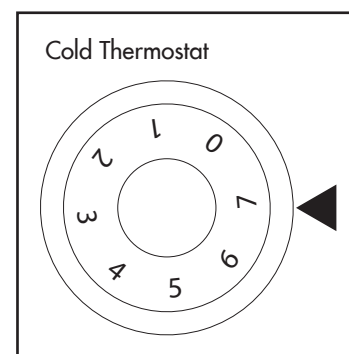
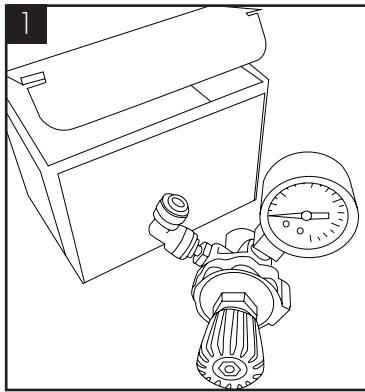


Fig 2

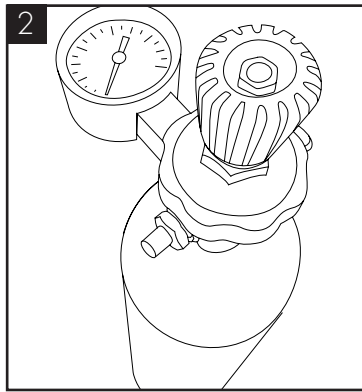


Turn clockwise to decrease water temperature

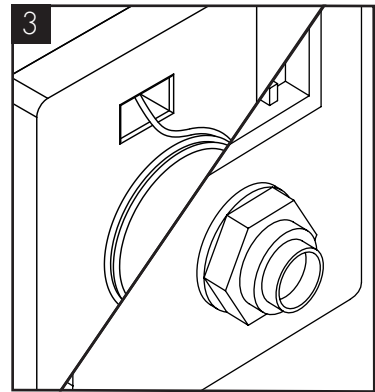
30-Litre - Disposable CO2 Bottle Installation



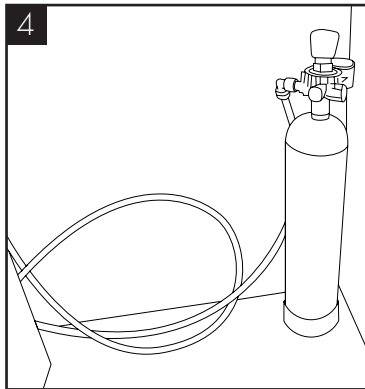
Unpack CO2 Regulator and fit elbow fitting to spigot outlet.



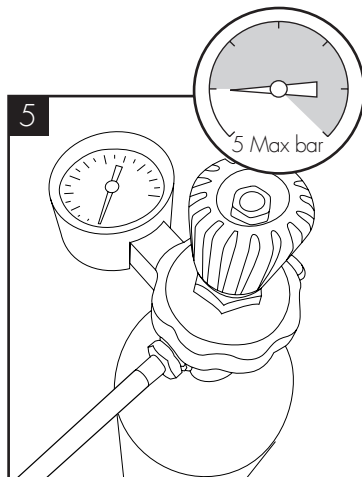
Attach the regulator to the disposable CO2 bottle, ensuring the small pressure relief vent in the stem is facing away from you or anyone else. Ensure the regulator is closed. Hand tighten securely.



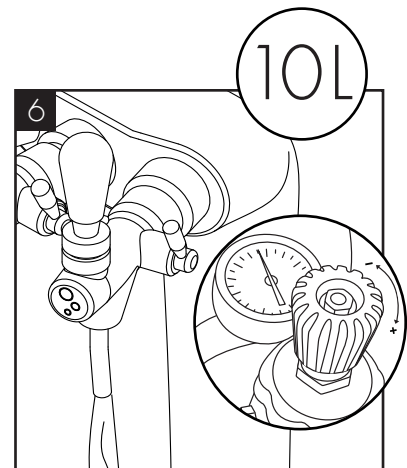
Connect the assembled CO2 bottle and regulator to the 4mm CO2 inlet pipe.



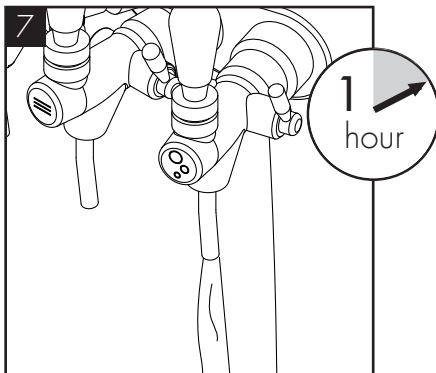
Stand the cylinder in a suitable place.



After completing the water installation, turn on the soda power switch and the pump will run. Allow the carbonation tank to fill. (The carbonation pump will run for up to 2 minutes.). We recommend between 3.5 - 5 bar (max). Do not exceed 5 bar pressure.



Flush through approximately 10 litres of water using the sparkling dispense lever, check and adjust the CO2 pressure accordingly.



It will be necessary to leave the machine for up to 1 hour for sparkling water to develop, by absorbing the CO2.

30/60-Litre - Refillable CO2 Bottle Installation

NOTE:

- Before connecting the CO2 bottle ensure the gas being used is food certified.
 - Do not lay the CO2 bottle on its side whilst attaching the pressure reducer, make sure it is always in an upright position when carrying out this task.
 - Always ensure the reducer's working pressure is higher than the cylinders max pressure.
 - Do not place hands or any other part of the body near the gas as this may cause freeze burns.
 - A small amount of gas leakage during set-up/replacement is normal.
1. Connect the assembled CO2 bottle and regulator to the CO2 inlet on the rear panel (60L) using a 6mm pipe or side panel (30L) using the 4mm pipe (see Fig 1)
 2. In instances where a refillable CO2 bottle is being used screw the pressure reducer on to the gas bottle with a spanner (28mm). If however a single-use gas bottle is in operation, screw the reducer on to the bottle by hand.
 3. If using a refillable gas bottle open it by turning the upper hand grip counter-clockwise (item 1- fig 2).
 4. Ensure the CO2 bottle is securely connected to the dispenser using the 4mm plastic tube.
 5. Insert one end of the tube into the quick fit coupling at the rear or side of the machine, and the other connected to the reducer of the gas bottle.
 6. Open the gas bottle by turning the upper hand grip counter-clockwise (item 1- fig 2).
 7. Turn the black handle of the pressure reducer clockwise (turning towards the + sign) (item 2- fig 2).
 8. Check that any connection points are free of leaks using soapy water.

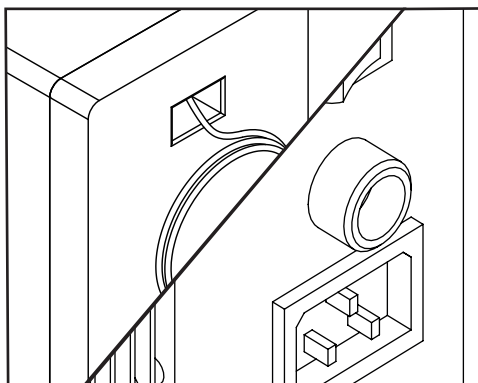


Fig 1

Adjusting Sparkling Water

By adjusting the pressure reducer it is possible to increase or decrease the amount the amount of CO2 present in the water; the optimal recommended values range from 2 – 5 bar. A higher pressure will increase the amount of carbonation in the water, with a lower pressure producing 'slightly sparkling' water. CO2 pressure must be set at +0.5Bar > incoming water pressure.

Replacing a Refillable CO2 Tank

1. Detach the CO2 bottle from any supporting chains or belts.
2. Close the valve at the top of the bottle by turning it clockwise until completely locked (item 1- fig 2).
3. Close the pressure reducer by turning the knob anticlockwise (item 2- fig 2).
4. Remove the CO2 pipe from the pressure reducer, and detach the other end from the dispenser.
5. Screw the adapter (optional) for the external CO2 bottle to the new pressure reducer and tighten it firmly.
6. Connect one end of the new CO2 pipe to the pressure reducer and the other to the appropriate connection point on the dispenser (see page 5 or 6).
7. Screw the ring nut of the adapter assembled on the pressure reducer to the CO2 bottle.
8. Open the valve at the top of the new CO2 bottle.
9. Reattach any chains or belts removed from the bottle and return it to its normal position.
10. Check for leaks using soapy water.

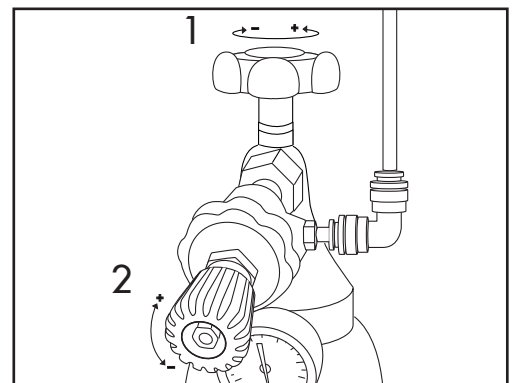
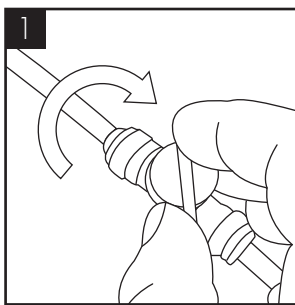


Fig 2

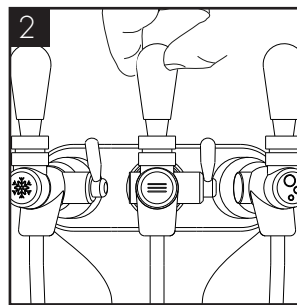
Maintenance & Cleaning

Sanitisation Guide

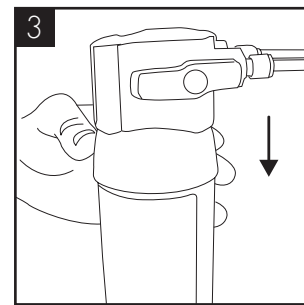
NOTE: All maintenance operations must be carried out with the dispenser switched off. This operation must only be carried out by trained staff. Every 6 months a sanitisation procedure is recommended as follows:



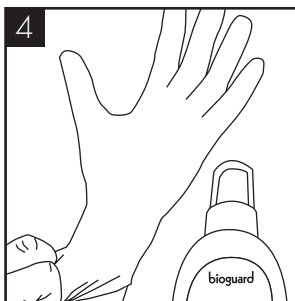
Turn off incoming mains water.



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



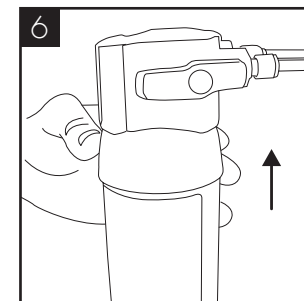
Remove the existing filter.



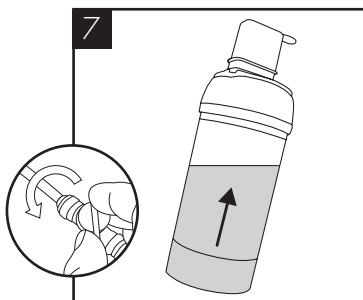
Use Bioguard Hand Gel and put on protective gloves.



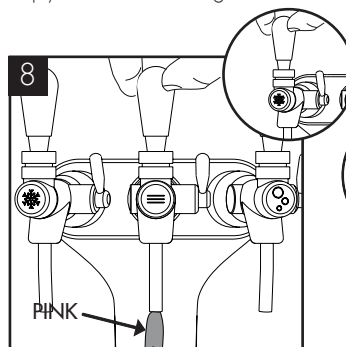
Add 25 ml of Bioguard Internal Sanitisation fluid to a clean and empty service filter cartridge.



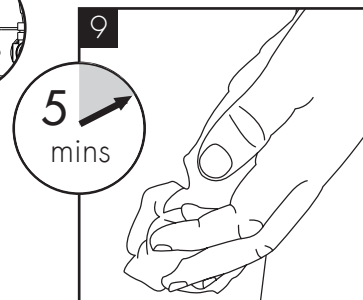
Connect to filter head.



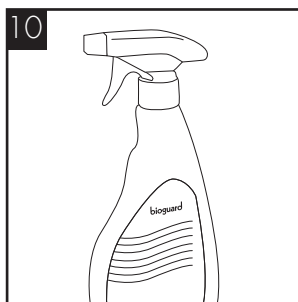
Turn on incoming water, allow service cartridge/doser to fill.



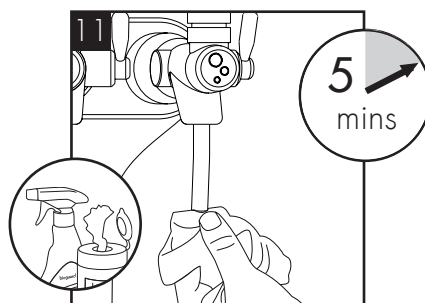
Dispense water using the cold dispense lever until the water appears pink. Briefly dispense using the ambient lever too.



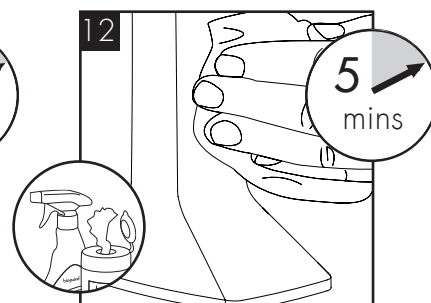
Leave the solution inside machine for sanitisation to take effect (minimum 5 minutes) while thoroughly cleaning the machine externally



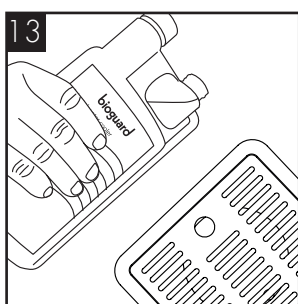
For this we recommend the use of Bioguard Foam Descaler & Sanitiser Spray.



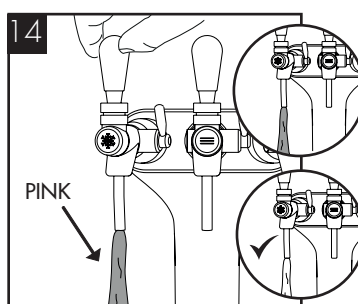
Pay particular attention to the dispense faucets and the tap levers. For this use Bioguard External Sanitiser & Clear Spray and Sanitising Wipes.



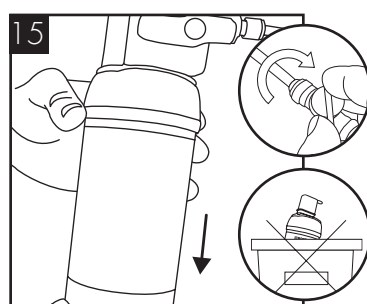
Attend to any cosmetic marks with Bioguard Rejuvenator & Protector as needed.



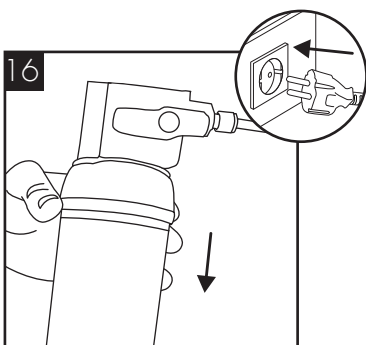
Remember to include the drip tray. If a Waste Overflow System is fitted, empty this and flush through with a small amount of sanitisation fluid if needed.



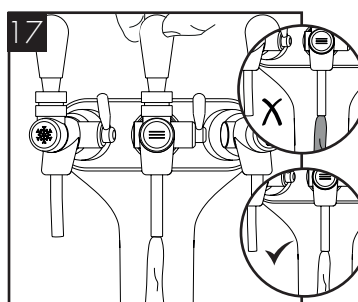
When the external cleaning (minimum 5 minutes) is completed, flush the machine using the cold dispense lever with clean water until the dispense water runs clear. Repeat briefly with the ambient button.



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.



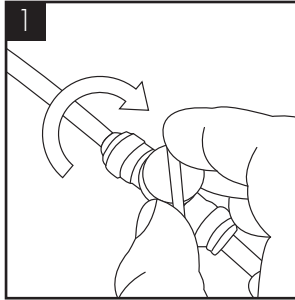
Avoid skin contact and wear protective gloves when handling sanitisation fluids.



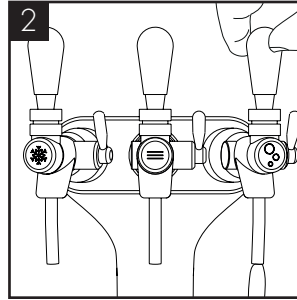
In the event of any skin contact, flush immediately with clean, cold water.

30-Litre - Emptying the CO2 Tank

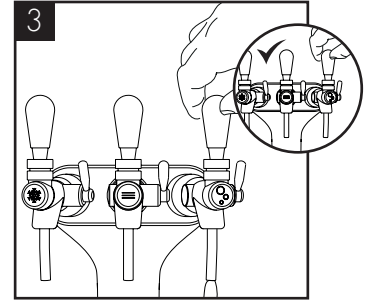
NOTE: Chilled & Ambient models do not drain. Direct Chill water is situated in a factory sealed tank.



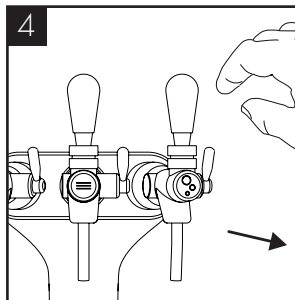
Turn off the water supply.



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

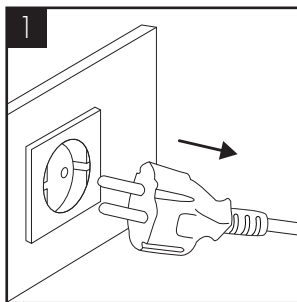


The tank is empty of sparkling water when only CO2 is being released.

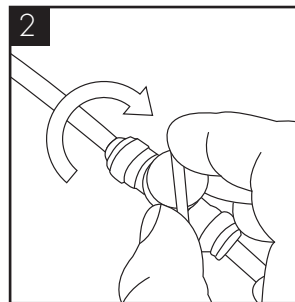


Ensure to release the Sparkling water dispense lever and take care to avoid releasing excess amounts of CO2 gas as this may damage the tank.

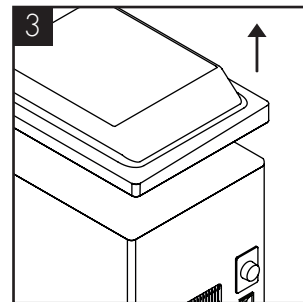
60-Litre - Draining the Direct Chill Tank



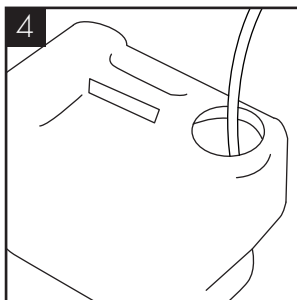
Please make sure the machine is completely disconnected from electricity before carrying out any maintenance work.



Turn off the water supply.

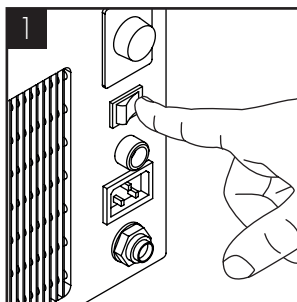


Remove the top cover of the water dispenser.

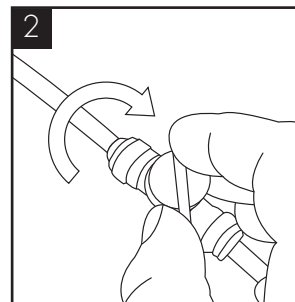


Siphon the water from the cold tank into a suitable container.

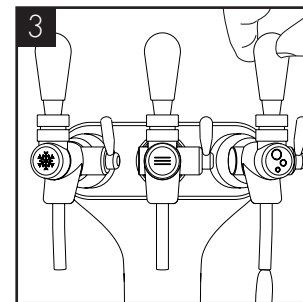
60-Litre - Emptying the CO2 Tank



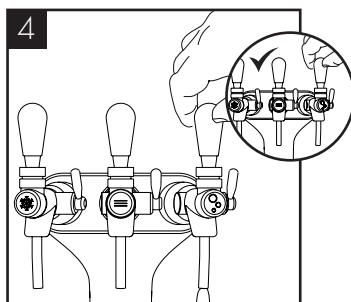
Turn off the chilled and sparkling water switch at the rear of the machine.



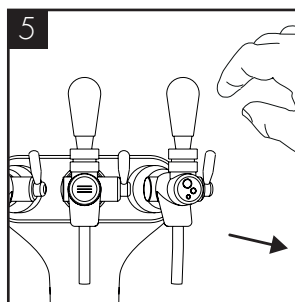
Turn off the water supply.



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.

Ice Tank Defrosting & Emptying - 60-Litre

Should the icebank require defrosting we recommend the following procedure:

1. Keeping the power switch on, turn the thermostat to 0.
2. Make sure water is frequently dispensed from the chilled water tap.
3. Leave the device turned on for at least 12 – 24 hours.
4. Check there is no ice in the tank.
5. Set the thermostat to 6 or 7 and wait at least 90 – 120 minutes before refilling the ice tank.
6. After defrosting shut off the water supply, the CO₂ gas, and remove

the power plug.

7. Locate a rubber tube approximately 2m long and a large container.
8. Insert one end of the tube into the bottom of the ice tank and siphon the water through the tube letting it flow in to the container.
9. Ensure the ice tank is completely emptied.

NOTE: Do not remove water from the ice tank by tilting the machine. Water could spill from the tank and cause damage to electrical components within the machine.

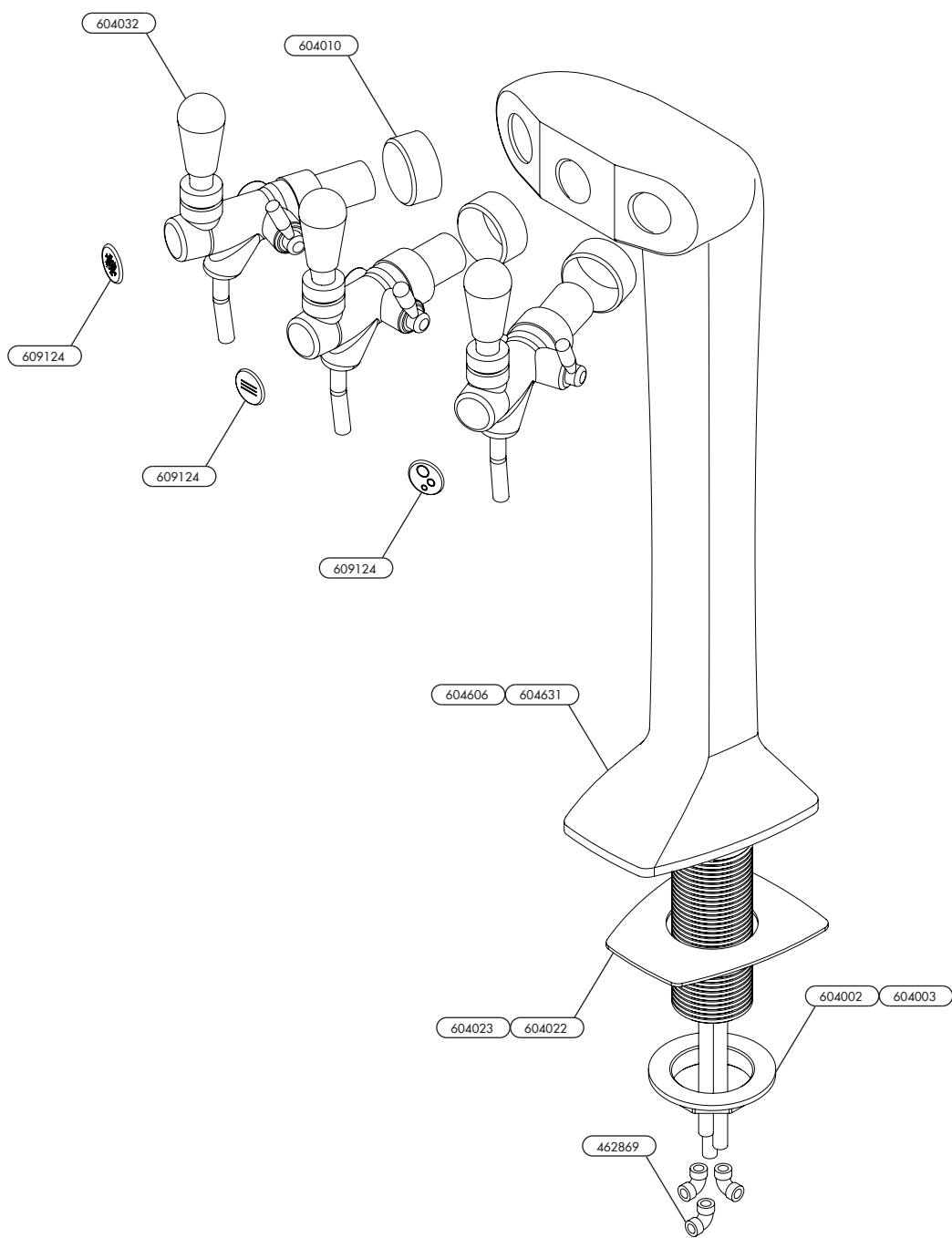
Advanced Troubleshooting

30 & 60-Litre Fault Diagnosis

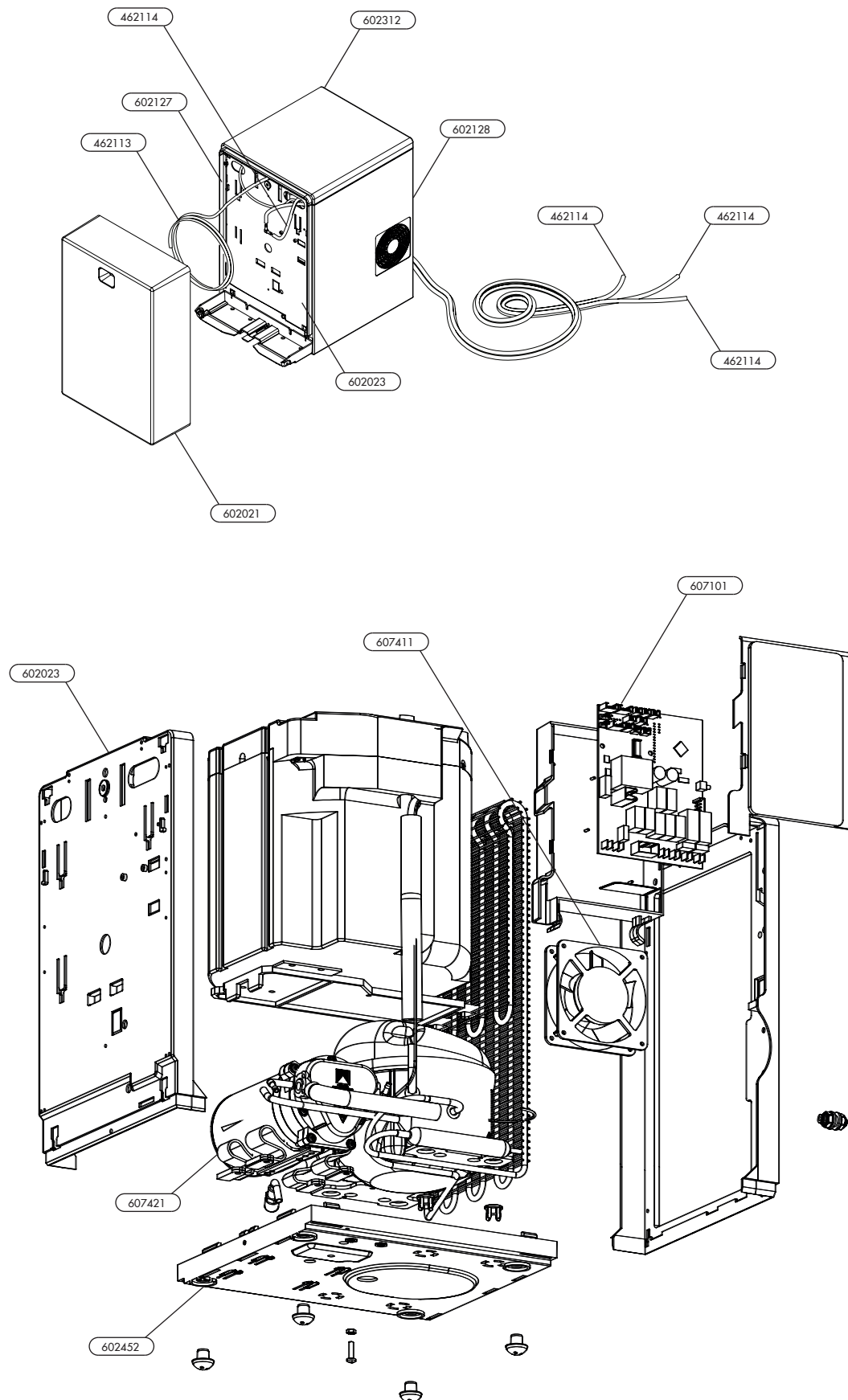
Problem/Report	Possible Cause	Suggested Action
No Water Dispenses	Closed water tap.	Open the tap.
	The connection pipe to the tap is kinked or pressed shut.	Adjust the path of the pipe to prevent kinks or compression.
Only a Small Amount of Water Dispenses	Obstructed filter.	Replace the filter.
	Low inlet water pressure.	Please contact technical support.
Cold Water not Cold	Insufficient or obstructed ventilation.	Check the dispenser is positioned correctly with nothing obstructing the ventilation slots (see pages 12 - 14).
	Frozen coil or issues with ice tank.	Adjust the thermostat to a higher temperature. If this fails carry out the ice tank defrosting procedure (see page 26).
	No power supply.	Check the power cable is properly connected to the dispenser, and that any electrical components are operating correctly
Water Leaks	Filter installed incorrectly.	Disconnect the power supply, close the interception valve and replace the filter (see pages 21 - 22).
	Internal damage.	Disconnect the power supply, close the interception valve and contact technical support.
Sparkling Water not Carbonated	Lack of CO2.	Replace the CO2 bottle (see page 20).
Only CO2 is Expelled When Dispensing Sparkling Water	Blocked water pump. No water supply	Disconnect the power supply, close the interception valve and contact technical support.
Sparkling Water is Dispensed in Splatters.	High CO2 pressure.	Reduce the CO2 pressure using the pressure reducer.
Only a Small Amount of Sparkling Water is Dispensed.	Low CO2 pressure.	Increase the CO2 pressure using the pressure reducer.
Bleeping Noise - 7 bleeps.	Refrigeration alarm.	Disconnect machine from power and contact technical support.
Bleeping Noise - 6 bleeps every 15 seconds.	Pump blockage.	Locate and repair accordingly.

Exploded Diagrams & Parts List

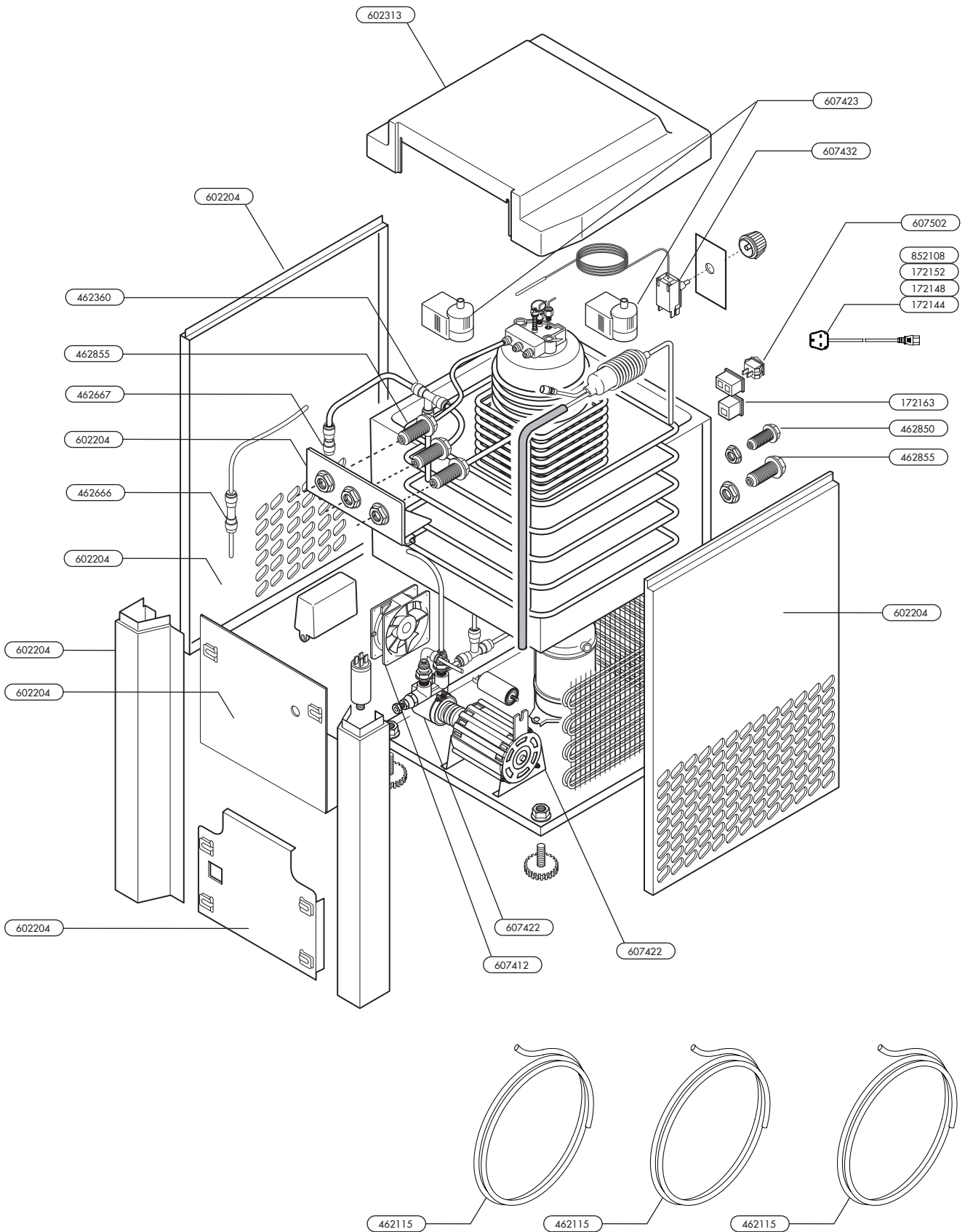
Tap Exploded Diagram



30-Litre - Chilled, Ambient & Sparkling Exploded Diagram



60-Litre - Chilled, Ambient & Sparkling Exploded Diagram



Tap Parts List

Borg & Overstrom Part No	Description
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

30-Litre - Parts List

Borg & Overstrom Part No	Description
462113	4mm CO2 Pipe, per metre
462114	6mm Water Pipe, per metre
602021	U series 30L Front Panel
602023	U series 30L Internal Mounting Panel
602127	U series 30L Left Side Panel
602128	U series 30L Right Side Panel
602312	U series 30L Top Panel
602452	U series 30L Base Panel
607101	U series 30L Main Control PCB
607411	12V Cooling Fan
607421	U series 30L Carbonation Pump (Sparkling model only)

60-Litre - Parts List

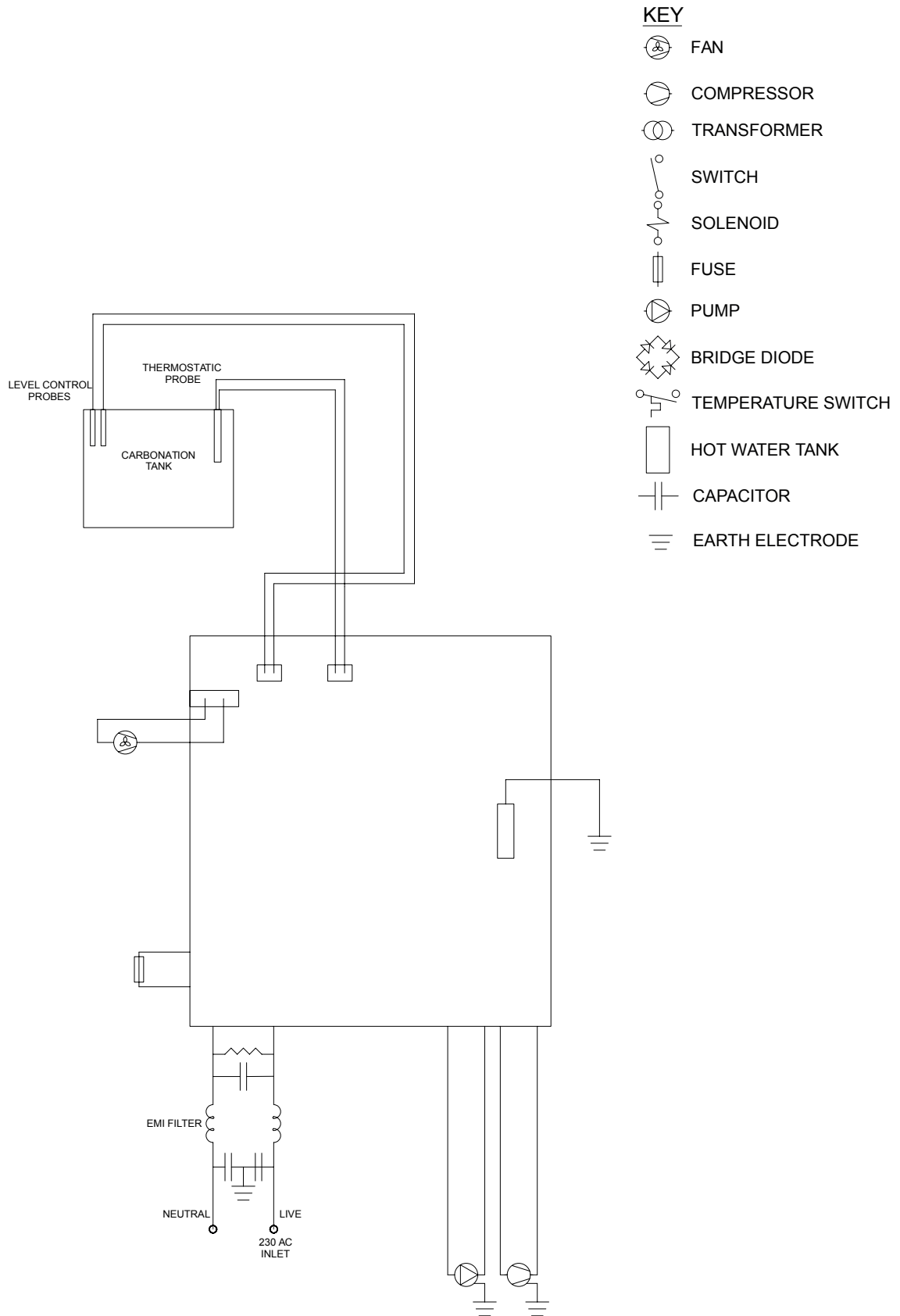
Borg & Overstrom Part No	Description
172144	IEC Power Cord set - Danish
172148	IEC Power Cord set -Schuko/EURO
172152	IEC Power Cord set - UK
172163	IEC Socket
462115	8mm Water pipe, per metre
462360	T - Fitting 8mm
462666	Non - Return Valve Ø 6mm
462667	Non - Return Valve Ø 8mm
462850	Bulk Head Fitting Ø 6mm
462855	Bulk Head Fitting Ø 8mm
602204	U series 60L Metal Structure Assembly
602313	U series 60L Top Panel
607412	Cooling Fan
607422	U series 60L Carbonation Pump Assembly
607423	U series 60L Direct Chill Tank Circulation Pump
607432	U series 60L Thermostat Assembly
607502	U series 60L On / Off Switch
852108	IEC Power Cord set - Swiss

30-Litre - Technical Information

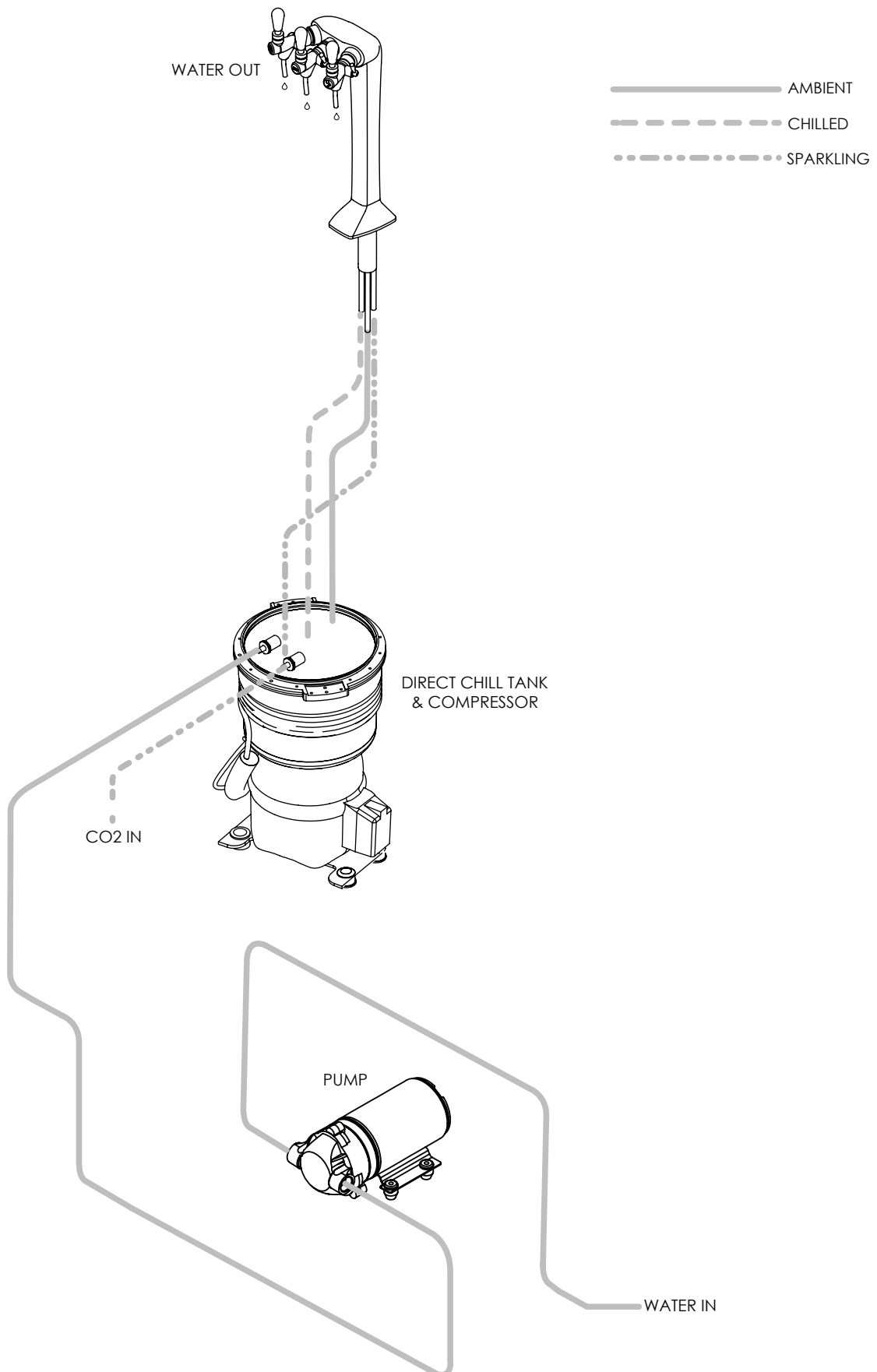
Specification (30-Litre)

POWER SUPPLY VOLTAGE	230V - 50Hz
CLIMATE CLASS	SN
ROOM OPERATING TEMPRATURE	10 - 32 °C
QUANTITY OF REFRIGERATION GAS	R134a 40g
WATER PUMP TYPE	Membrane
CARBONATION SYSTEM	4 litres
DISPENSED WATER TEMPRATURE	4°C - 8°C
COLD AND SPARKLING WATER OUTPUT	30 l/h
WATER SYSTEM WORKING PRESSURE MIN-MAX	1.5 - 3.5 bar
CO2 WORKING PRESSURE MIN-MAX	2 - 5.5 bar
GROSS WEIGHT (ACCESSORIES EXCLUDED)	16kg (Unit Only)
UNDERCOUNTER UNIT DIMENSIONS	(w x h x d) 245 x 365 x 375 mm
STORAGE TEMPERATURE MIN/MAX	2 - 32°C
POWER CONSUMPTION: STANDBY MODE	1.38W
POWER CONSUMPTION: COMPRESSOR ON	75W
MAX POWER CONSUMPTION	150W - 0.68A

30-Litre - Electrical Circuit Diagram



30-Litre - Water Pathway Diagram

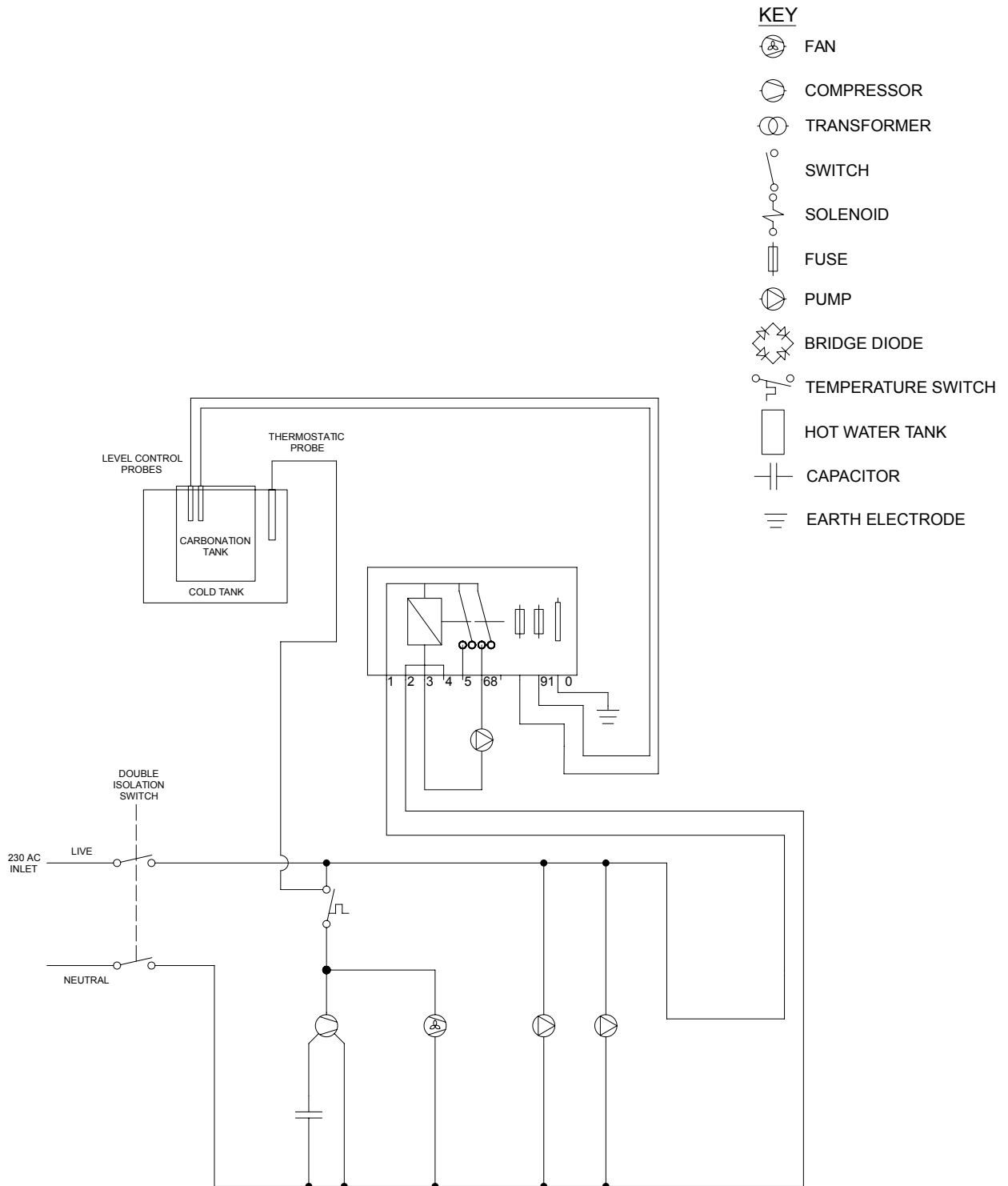


60-Litre - Technical Information

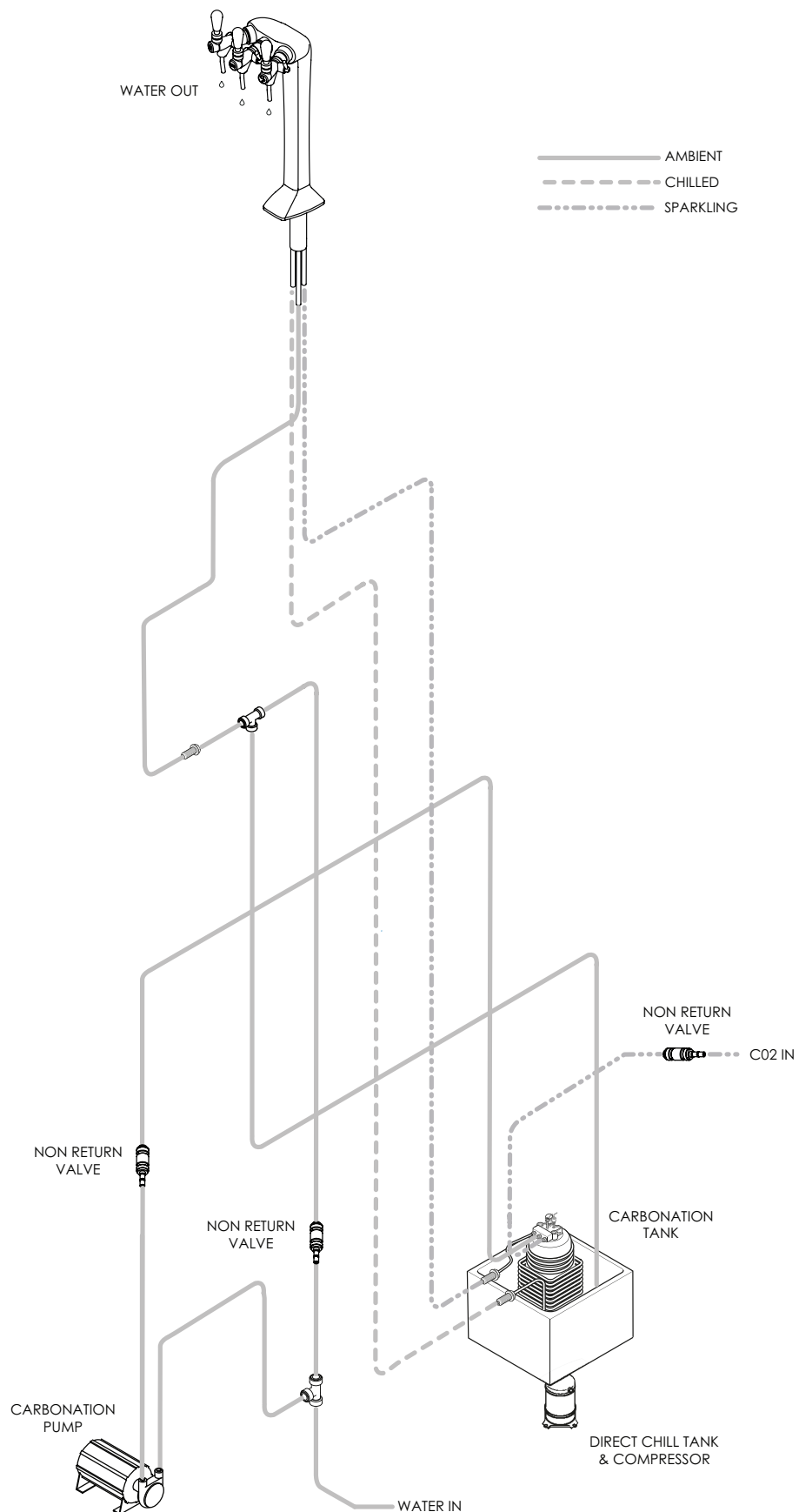
Specification (60-Litre)

POWER SUPPLY VOLTAGE	220/230V 50/60Hz Monophasic
MAX POWER CONSUMPTION	670W - 2.9A - Climatic Class SN
ROOM OPERATING TEMPRATURE	10 - 32°C / 50 - 89.6°F
COMPRESSOR POWER	180W – 1/8 Hp
QUANTITY OF REFRIFERATION GAS	R134a 98g
CONDENSATION OF VENTILATED AIR	Yes
COMPRESSOR TYPE	Reciprocating
WATER PUMP TYPE	Rotary
CARBONATION SYSTEM	Saturator
MINIMUM INLET WATER TEMPERATURE	5°C / 41°F
MAXIMUM INLET WATER TEMPERATURE	25°C / 77°F
DISPENSED WATER TEMPERATURE	Adjustable
COLD AND SPARKLING WATER OUTPUT	60l/hr at 10°C / 50°F (Room Temperature 25°C/77°F - Humidity 75%)
WATER and CO2 INLET FITTING	Quick Fitting - Water Ø 8mm - CO2 Ø 6mm
WATER SYSTEM WORKING PRESSURE MIN-MAX	150 - 500 kPa (1.5 – 5 bar)
CARBONATOR CAPACITY	1 litre
ICE TANK CAPACITY	7 Litres (Max fill = 6 Litres)
CO2 WORKING PRESSURE MIN-MAX	350 - 500 kPa (3.5 – 5 bar)
STORAGE TEMPERATURE MIN/MAX	Min 2°C/35.6°F - Max 40°C/104°F
UNDERCOUNTER UNIT DIMENSIONS	(l x w x h) 330 x 265 x 495mm
WEIGHT WITH PACKAGE	26kg

60-Litre - Electrical Circuit Diagram



60-Litre - 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
u1 /u2 30L /BZ (Undercounter) Series

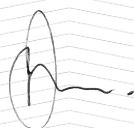
According to:

2014/35/EC - Directive 2014/35/EU of the European Parliament and council - 26/02/14
2014/30/EC - Directive 2014/30/EU of the European Parliament and council - 26/02/14
2011/65/CE - Directive 2011/62/EU of the European Parliament and council - 08/06/11
amending Directive 2001/83/EC

Applicable Regulations & Standards:

2006/95/CE - EN60335-1:2012 + A11:2014
EN60335-2-24:2010
EN60335-2-75:2002 + A1:2004 + A2:2008
EN62233:2008
2004/108/EC - EN55014-1:2006 + A1:2009 + A2:2011
EN55014-2:1997 + A1:2001 + A2:2008
EN61000-3-2:2006 + A1:2009 + A2:2009
EN61000-3-3:2013
2011/65/CE - EN50581:2012

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 February 2017

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
u1 / u2 60L / BZ (Undercounter) Series

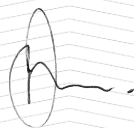
According to:

2014/35/EC - Directive 2014/35/EU of the European Parliament and council - 26/02/14
2014/30/EC - Directive 2014/30/EU of the European Parliament and council - 26/02/14
2011/65/CE - Directive 2011/62/EU of the European Parliament and council - 08/06/11
amending Directive 2001/83/EC

Applicable Regulations & Standards:

2014/35/EU - EN60335-1:2012 + A11:2014
EN60335-2-24:2010
EN60335-2-75:2004 + A1:2005 + A11:2006 + A2:2008 + A12:2010
EN62233:2008
2014/30/EU - EN55014-1:2006 + A1:2009 + A2:2011
EN55014-2:2015
EN61000-3-2:2014
EN61000-3-3:2013
2011/65/EU - EN50581:2012

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 February 2017

© Copyright Borg & Overström.

This manual is printed by Borg & Overström and shall not be reproduced or copied in anyway.

Document Reference: U2.30.60.I&OM.v21062018