ICED TEA BREWERS



Models:

FTC-3-N FTC-3.5-N FTC-5-N FTC-10-N

SHOWN: FTC-3.5-N WITH OPTIONAL ST. STEEL FUNNEL



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Operation Manual NM92A JULY 2009

MODEL NO.	VOLTS	PHASE	HZ	WATTS KW	NO. OF HEATERS	AMPS	RECEPTACLE NEMA NO.	POWER CORD	CIRCUIT BREAKER AMPS
FTC-3-N, FTC-3.5-N FTC-5-N,	120	1	60	1.75	1	15	5-15R	5-15P [2 WIRES+GND]	15A
FTC-5-N, FTC-10-N	240	1	60	2.80	1	12.5	6-20R	6-20P [2 WIRES+GND]	20A
FTC-10-N	240	1	60	5.60	2	25	6-30R	6-30P [2WIRES+GND]	30A

ELECTRICAL SPECFICATIONS

* Export 220 Volts, 2.40 KW

OPERATING ENVIRONMENTAL TEMPERATURE:

Do not store unit in temperatures of 32° F or below with tank filled with water. Make sure tank is drained and lines purged to avoid damage.

NOTE: The appliance is not suitable for unsupervised use by young children or aged or infirm persons, according to national standards. If the main power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person in order to avoid a hazard.

UNPACKING AND ASSEMBLY:

The machine is shipped with a set (4) adjustable leveling feet already mounted, (1) brew funnel, (1) brew-thru cover, and (1) water inlet fitting and (1) Operating and Service Manual.

WATER INLET CONNECTION:

HIGHLY RECOMMENDED: A water shut-off valve and a water filter, preferably a combination charcoal/ phosphate filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty.

The tea dispenser is equipped with a $\frac{1}{4}$ " flare water inlet fitting which is located in the back of the unit. Connect the $\frac{1}{4}$ " dia. Copper waterline to the $\frac{1}{4}$ " flare water inlet fitting of the valve.

This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes having jurisdiction. In addition:

- 1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
- 2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.
- 3. For use of machine outside the United States of America, connection to water supply mains should comply with the national "Model Water Byelaws".

The brewer must be connected to a cold water supply with an operating pressure of 20psi minimum and 90psi maximum from a ½ in. supply line. If pressure should exceed 90psi, install a pressure regulator to reduce the operating pressure to 50psi. Use ¼ inch copper tubing for installation of less then 25 ft. and 3/8 copper tubing for more then 25ft from a ½ in cold water supply line.

Install the water inlet fitting provided onto the inlet valve located in the back of the unit. Do not over tighten.

Connect the $\frac{1}{4}$ " copper waterline to the $\frac{1}{4}$ " flare water inlet fitting on the valve.

NOT RECOMMENDED! The uses of a saddle valve to hook up the brewer since most of them restrict the water flow causing inconsistent brew batches.

Note: In areas with extremely hard water, a Water Softener must be installed to prevent a malfunctioning of the equipment due to high lime and mineral buildup. Not doing so it will void the warranty.

COMPLIANCES! This equipment to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and of the Food and Drug Administration (FDA.)

INITIAL SET-UP,

- 1 .Make sure unit is disconnected from power source.
- 2..Remove top cover and make sure that heater switch is in the OFF position. This will prevent Heater Damage due to lack of water in the tank.
- 3. Plug the brewer into a power source.
- 4. Water will flow into the tank and will stop when the tank is fully primed (4-5 minutes)
- Note: This process Is automatic and is controlled by the Level Control Board and the Level Control Sensor plugged into the top of the Tank.

5. Flip the Heater Toggle Switch to the ON position. This activates the heater . Allow 15-20 min. heat up time.

- 6. Unplug the brewer and Replace the top cover.
- 7. Re-connect the brewer and test run the unit by going through a Brew Cycle .

NOTE:

The machine is equipped with a Low Temperature Lockout system and will not brew until the hot water tank is filled with water and has reached the proper brew temperature of 197-203°F.

Insert the Brew Funnel and position empty Dispenser under it.

Go through one Brew cycle to make sure unit is operating properly.

Note: To test the brew cycle with cold water, flip Heater Switch to OFF position. This deactivates the temperature lockout and allows speedier testing.

Tea Brewing Procedures.

The Brewers are Factory preset to deliver the correct amount of hot water for best extraction of Hot Tea Concentrate and Cold Water Dilution. See Flavor Chart. Different Tea Blends might require some secondary adjustments of Hot and Cold water ratios in order to achieve their desired flavor profiles. This is easily accomplished by adjusting the Cold and Hot Brew Timers located inside the top. See instructions under Adjustments (for qualified Service Personnel only)

FLAVOR CHART

MODEL	HOT WATER	COLD WATER	DELAY	TEA BAG SIZE
FTC-3-N, FTC-3.5-N	0.78 gal. [3 liters] in 3 minutes	2.75 gal. [10 liters]	1 ½ Min	3 oz
FTC-3-N, FTC-3,5-N (Special Order)	0.78 gal. [3 liters] in 3 minutes	2.75 gal. [10 liters]	5 Min	3 oz
FTC-5-N	1.30 gal. [5 liters] in 5 minutes	3.70 gal. [14 liters]	1 ½ Min	4 oz
FTC-10-N	2.6 gal. [10 liters] in 10 minutes	7.50 gal. [28 liters]	1 ½ Min	(2) 4 oz <u>or</u> (3) 3 oz

Tea Brewing Instructions

CAUTION:

Operate with care.

Tea Brewer dispenses HOT WATER and HOT TEA that can cause serious burns.

- 1. Start each brew cycle with a clean brew funnel and a clean empty tea dispenser.
- 2. Place a tea bag into the funnel and slide the funnel into the funnel rails until it stops.
- 3. When the Green Brew Switch Light comes on, press and release the Brew Button.

NOTE:

This tea brewer will not brew until the pre-set brew temperature (197-203° F) is reached.

- 4. Allow approximately 3 minutes for the tea concentrate to stop dripping from the Funnel tip.
- 5. Carefully remove Brew Funnel and discard the used tea bag ONLY AFTER all visible dripping has stopped.

ADJUSTMENTS TO BE PERFORMED BY QUALIFIED SERVICE PERSONNEL ONLY.

Caution:

Brewer should be unplugged from electrical outlet before any service is performed.

The water flow rate coming from the hot water tank is constant/fixed at 0.75 gal/min. Increasing or decreasing the amount of hot water dispensed from tank can also be used to adjust the strength of the tea.

The Longer water flows · More water · Weaker tea; Less water flows · Less water · Stronger tea. The FTC Machine will complete a full cycle in approximately 5 TO 10 min.

 HOT WATER TIMER ADJUSTMENT (mounted inside top housing). Controls the brewing time (min.) for brewing Coffee and Hot Tea Concentrate Factory set at 3 min. for brewing 3 liters [3/4 gal.] of Tea Concentrate. [later to be diluted with 2 1/4 gal. of cold water which makes up the total 3 gal. lced tea].

To increase or decrease dispensing time and volume of hot water dispensed, turn knob in the direction shown on timer.

Note: The brewing time, temperature, and amount of product used in the funnel effects the drink strength. See chart of Tea Flavors and Grams to be used.

2. COLD WATER TIMER ADJUSTMENT (mounted inside top housing). Controls the dispensing time (min.) for cold water dilution of iced tea. Factory set at 3 min. for dispensing 2 1/4 gal of cold water dispensed & mixed with 3 liters [3/4 gal.] of hot tea concentrate previously brewed. To increase or decrease dispensing time and volume of Iced Tea dilution water dispensed, turn knob in the direction shown on timer.

TO RESET TO FACTORY SETTINGS:

*Push the Brew Button (HOT TEA), then adjust Timer to 3 or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.

*Adjust the Dispense Valve 1/4 turn at a time, if necessary, to increase or decrease the Hot Water Flow. *Push the Brew Button (ICED TEA), then adjust the Timer to 3 min. or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.

3. DELAY TIMER ADJUSTMENT (located inside the unit, near the water inlet valve).

Set Delay Timer knob approximately as shown in picture. This setting corresponds to a delay time of 1.5 minutes after the hot tea begins to dispense. If the water pressure requires a different setting on the Cold Water Timer, then the Delay Timer also needs to be adjusted so that it delays the Cold Water 1.5 minutes after the hot tea <u>begins</u> to dispense.

SPECIAL ORDER

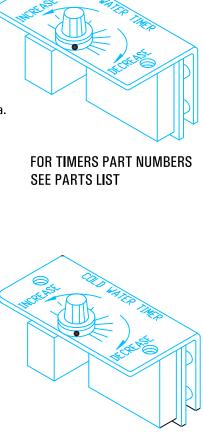
This setting corresponds to a delay time of 5 minutes after the hot tea finishes despensing.

If the water pressure is higher than 20 PSI, decrease the setting on the Cold Water Timer and Delay Timer. If the water pressure is lower than 20 PSI, increase only the setting on the Cold Water Timer to Max.

4. BREW AND DISPENSING CYCLE ADJUSTMENTS- FTC-10: TO BE PERFORMED BY QUALIFIED SERVICE PERSONNEL ONLY. *Caution: Brewer should be unplugged from electrical outlets before any service is performed.*1. DELAY TIMER - MOUNTED IN BACK, NEAR BASE, ABOVE WATER INLET VALVE. Set Delay Timer knob approximately as shown in picture.

This setting corresponds to a delay time of 3 minutes after the hot tea begins to dispense. NOTE:

THE BREWER IS FACTORY ADJUSTED TO DELIVER 3 GAL. OF CONCENTRATED TEA AND 7 GAL. DILUTED WATER FOR A TOTAL OF 10 GAL.



5. DUAL WATER INLET VALVE:

The Water Inlet Valve is located on the lower part of the main body with the threaded end protruding out of in the back.

The Water Inlet Valve allows water flow up to .87 gal./min. [gpm]. One side supplies water to the tank and one side supplies water directly to the lced Tea dilution water nozzle. The time that each side draws water is controlled by the Hot Water timer and Cold Water Timer.

6. DISPENSE VALVE:

Locate Dispense Valve, by removing the top lid of machine. Looking down into the machine, the Dispense Valve is mounted on the tank. FIXED FLOW: 1 LITER/ MINUTE [0.26 gal./ minute]

FTC 3 N, FTC 3 5 N	3 liters in 3 minutes [0.78 gal. in 3 minutes]
FTC-5-N	5 liters in 5 minutes [1.3 gal. in 5 minutes]
FTC-10-N	10 liters in 10 minutes [2.6 gal. in 10 minutes]

7. THERMOSTAT ADJUSTMENT:

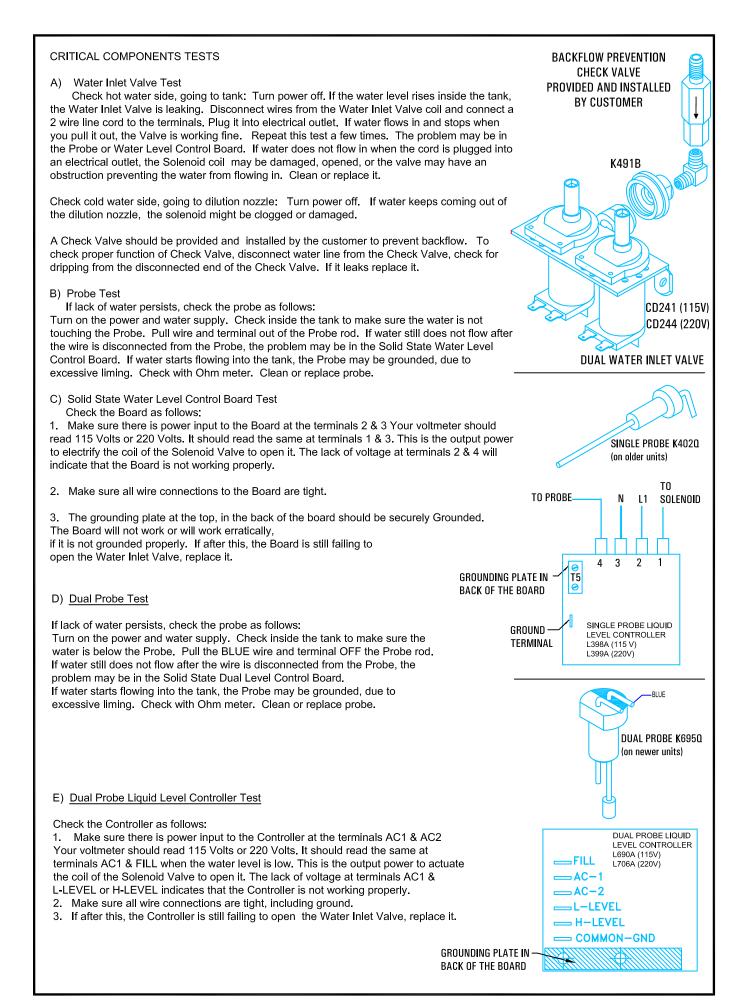
Locate Thermostat: Remove the top cover. Thermostat is mounted on top of tank. The thermostat is factory set to deliver hot brewing water at 195°F with the thermostat knob turned to full ON position. If adjustments should be necessary to increase or decrease the water TEMPERATURE, proceed as follows:

To INCREASE the water temperature,

Turn <u>Thermostat Shaft</u> to its maximum clockwise, CW, position. Remove the knob and locate the <u>Slotted Adjustment Screw</u> inside the hollow thermostat shaft. Using a narrow-bladed screwdriver, engage slotted adjustment screw and turn it ¼ turn slowly counterclockwise, CCW.

Allow a few minutes for the temperature to reach set level. The Heater Light will go ON, indicating the heating element is activated, wait for it to go OFF, indicating that the water has reached new set temperature. Take a temperature reading and repeat if necessary.

To DECREASE the water temperature - simply turn the Thermostat Knob one notch counterclockwise CCW to the next lower dial setting.



SANITIZING:

All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first. <u>To prepare a sanitizing solution:</u>

ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70° - 90°F). Soak all parts for a minimum of 3 min. in the sanitizing solution.

Note: Always start with an unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.

Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

CARE FOR STAINLESS STEEL:

Stainless Steel surfaces that come in contact with food substances, MUST BE CLEANED EVERY DAY.

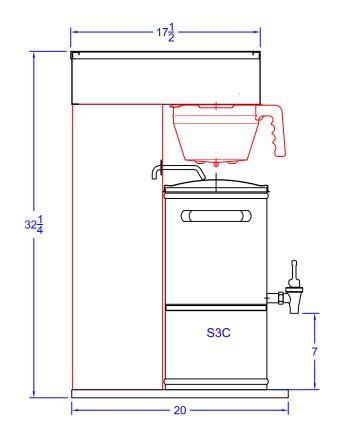
WHEN CLEANING STAINLESS STEEL, ONLY A pH NEUTRAL CLEANER IS TO BE USED.

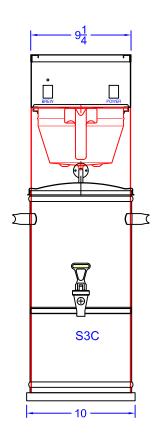
Use nylon or brass brushes (not steel wire brushes) for removing food deposit.

Many food products contain acids, alkalis, or other substances which corrode Stainless Steel.

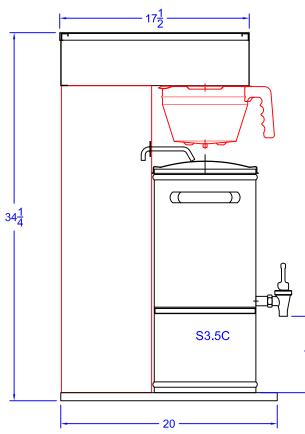
TROUBLESHOOTING GUIDE WARNING: To reduce the risk of electrical shock unplug the dispenser power cord before repairing or replacing any internal components of the unit.. Before any attempt to replace a component be sure to check all electrical connections for proper contact PROBLEM PROBABLE CAUSE REMEDY a) Heater Switch OFF. 1 a) Turn Heater Switch ON. Brewed Cold Tea. b) Run out of hot water b) Allow time for water in tank to heat after filling. c) Thermostat is OFF. c) Set Thermostat at 197°F [to max. position]. d) Loose electrical connection. d) Check all electrical connections for contact. e) Thermostat is defective. e) Replace Thermostat. f) Hi-Limit Temperature Switch is tripped. f) Replace the Hi-limit Temperature Switch.. g) Bad Heating Element or Heater is burned out. g) Replace Heater. h) Bad low temperature cutout circuit. h) Replace Contactor/ Relay. Contactor/Relay 2 a) Not enough Tea in the brew funnel. a) Put more Tea in the brew funnel [see chart] Tea too weak. b) Water flow too low. b) Check flow [should be .26 gal /min.] Replace Dispense Valve. c) Brew time is too short. c) Adjust hot water timer to 3 min. max. d) Water is too cold. d) Adjust Thermostat to 197°F [to max. position] a) Too much tea in the brew funnel. a) Put less Tea in the brew funnel [see chart] b) Check flow [should be .26 gal /min.] Replace Dispense Valve. 3 Tea too strong. b) Water flow is high c) Brew time is too long. c) Adjust hot water timer to 3 min. 197°F [to max. position] d) Water is too hot. d) Adjust Thermostat to 197°F [to max. position] a) Leaking Water Inlet Valve. a) Clean/check fittings of Water Inlet Valve. 4 Water keeps dripping Replace Water Inlet Valve if needed. See "Water Inlet Valve Test" b) Clean/unclog Water Dispense Valve. or running from b) Clogged/ stuck Water Dispense Valve dilution nozzle. Replace Dispense Valve if defective. a) Check Water Inlet Valve. Replace if necessary. a) Water Inlet Valve malfunction. 5 See "Water Inlet Valve Test" No water is going b) Test High-Level Float Switch. See "High-Level Float Test" into tank at all. b) Hi-Level Float Switch malfunction. c) Probe malfunction. c) Check Probe. Replace if necessary. ٥r d) Solid State Water Level Controls board d) Check The Water Level Controls. Replace if necessary. No water is coming from dilution nozzle malfunction. e) Timer malfunction. e) Check Timer: Time dispensing time vs. set time on Timer. Replace if necessary. a) Water Level Probe malfunction. 6 a) Check Level Control Probe. Replace if necessary. See "ProbeTest". Water will not stop b) Solenoid (Water Inlet Valve) malfunction. b) Check Solenoid. Replace if necessary. flowing into water tank. c) Solid State Water Level Control board c) Check The Water Level Controls. Replace if necessary. malfunction. d) Float Switch malfunction. d) Replace Float Switch. a) Turn Heater Switch ON. 7 a) Heater Switch is OFF. Water is not heating up b) Thermostat is OFF. b) Turn Thermostat ON. Turn Thermostat Knob Clockwise. c) Loose connection on Thermostat. in the water tank. c) Make sure all wires and ring terminals on the thermostat are tight. d) Hi-Limit Temperature Switch is tripped d) Reset the Hi-Limit Button, If heater still does not work, or it is defective. replace the Hi-limit Temperature Switch (see Item 6 in Tank ill.). e) Heater is burned out or defective. e) Replace the Heater. h) Bad Low Temperature Cutout Circuit. h) Replace Contactor/Relay. See item 2 of Description of Components. Contactor/Relay.

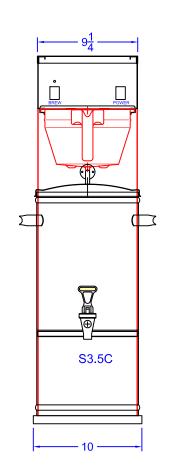
FTC-3-N

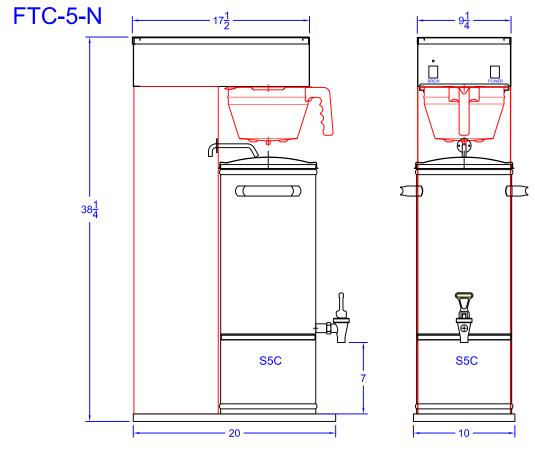




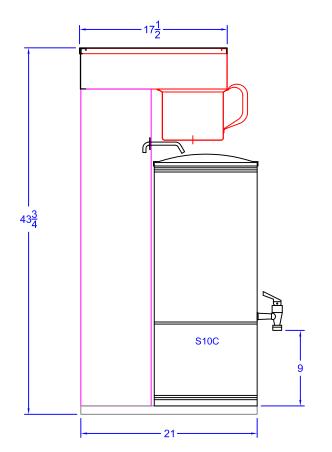
FTC-3.5-N

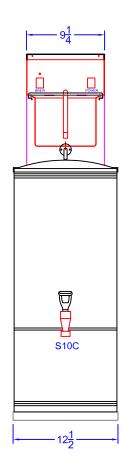


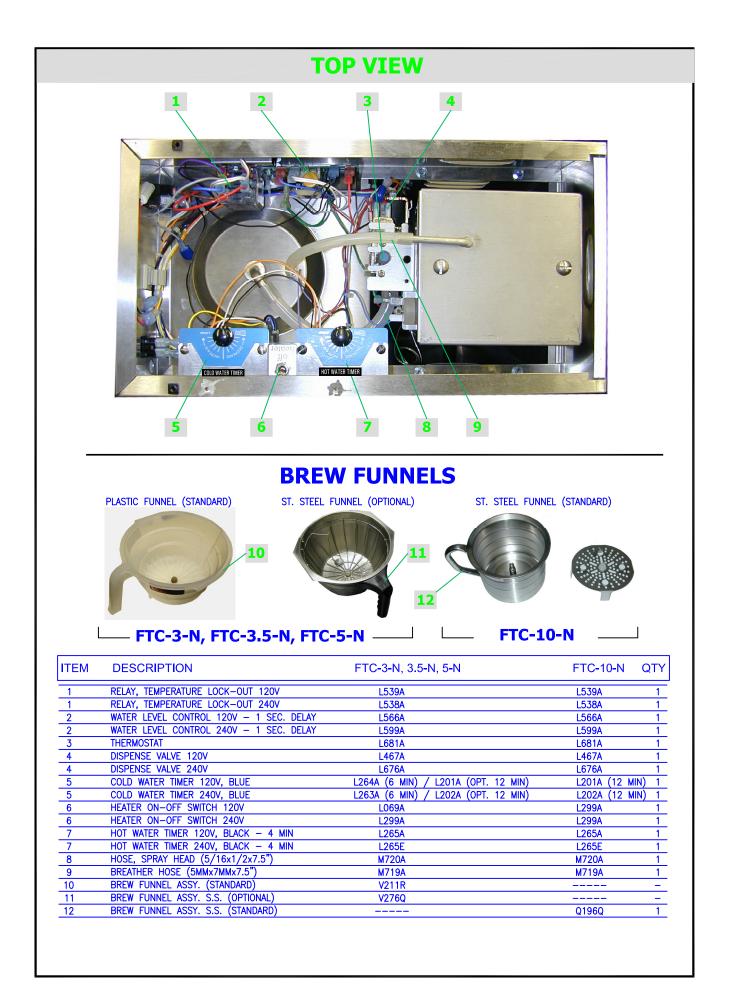


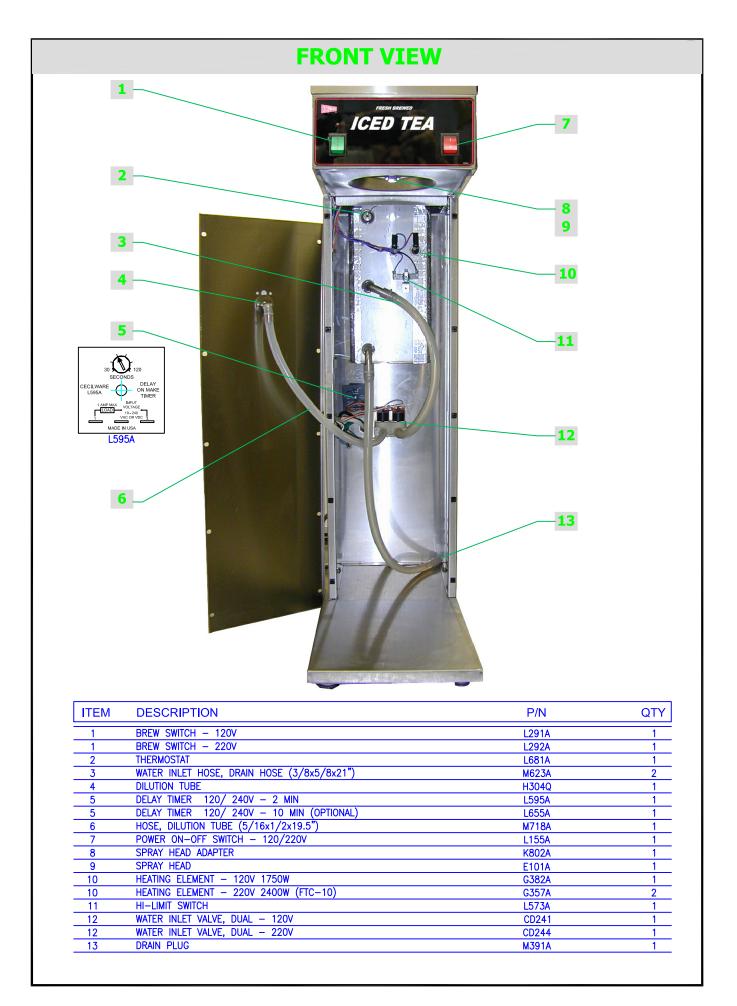


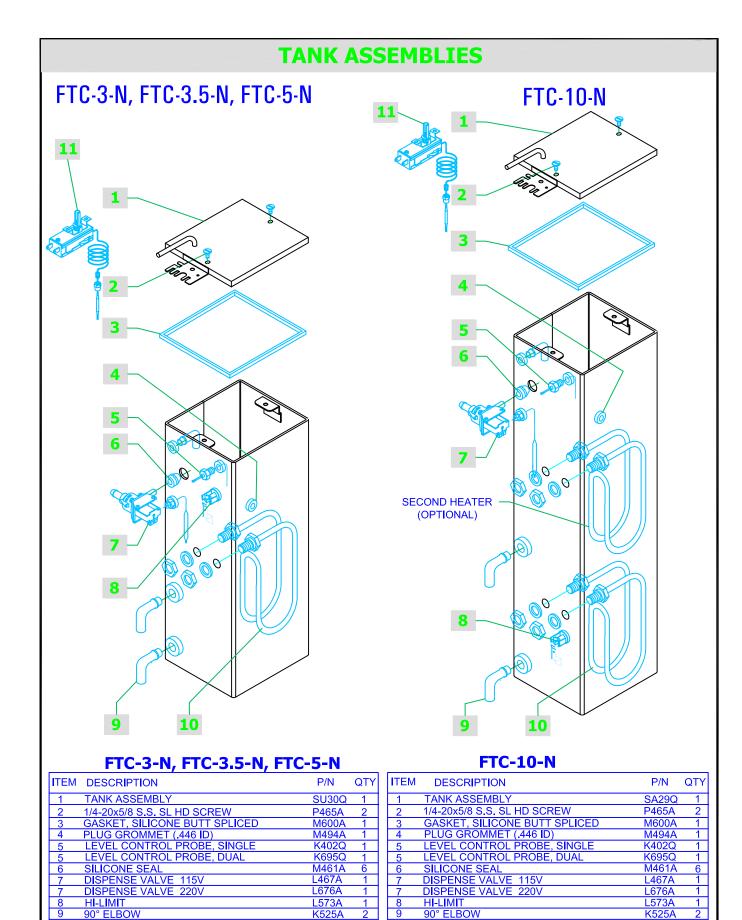
FTC-10-N











HEATER ELEMENT 220 V, 2400W (EXPORT) G357AHEATER ELEMENT 240 V, 2800WG358ATHERMOSTATL681A

G382A

G357A

G358A

L681A

HEATER ELEMENT 120 V, 1750W

HEATER ELEMENT 220 V, 2400W (EXPORT) HEATER ELEMENT 240 V, 2800W THERMOSTAT

