

IDC Pro Installation Genie

Pocket Guide

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Begin Your Installation

Accessing the Service UI

1. Accessing the Service UI

To access the service UI, tap the four corners of the video portion of the screen in the order shown. Top right, top left, bottom left, bottom right. The screen will flash white, wait for the video to reappear before proceeding to the next touch point.

2. Entering the Correct Password

Brand and Flavor Mapping

1. Access Brand Mapping

2. Mapping Brands to Valves

You will now use your brand map previously created to map the correct brand to the correct valve.

3. Copy Brand to Other Side (if applicable)

If the brand mapping is identical on each side (mirroring) you can select "Copy to Other Side".

NOTE: Check the left and right side to confirm the brands were successfully copied

4. Removing a Brand from Brand Mapping

If needed, you can delete a brand from the brand mapping.

5. Access Flavor Mapping

6. Mapping Flavors to Valves

You will now use your brand map previously created to map the correct flavor to the correct valve.

7. Copy Flavors to Other Side (if applicable)

If the flavor mapping is identical on each side (mirroring) you can select "Copy to Other Side".

NOTE: Check the left and right side to confirm the flavors were successfully copied.

8. Removing a Flavor from Flavor Mapping

If needed, you can delete a flavor from the flavor mapping.

Brix Setup

1. Access Brix Setup

Once the syrup lines are purged, it is now time to set the ratios. You **MUST** have ice on the cold plate for at least 30 minutes prior to setting the ratio. If you have not done so already, add ice to the hopper.

Note: There is no syrup separator needed, you will use the service UI to set the water flow rate and the syrup flow rate separately.

2. Valve Layout Description

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Note: The valve layout on the screen matches the physical valve layout in the IDC Pro

Example: A1 is the 1st valve from left on the top row

Example: CW1 is the 6th valve from left on the top row

Total Water Flow does not affect actual water flow rate, this is to capture sales data. Do not adjust!

3. Setting Left Side Water Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Left Side Flowrate Target: CW1 = 7oz. CW2 = 3oz. PW1 = 7oz. PW2 = 3oz. Carb Water = 10oz. Plain Water = 10oz.

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining water valves, you MUST set flow rate for all water.

Tap carb water to check total CW flow rate, it will activate CW1 and CW2 – adjust CW 1 as needed to achieve 10oz.

Tap plain water to check total PW flow rate, it will activate PW1 and PW2 – adjust PW 1 as needed to achieve 10oz.

Note: You do not need to check water every time you check your syrup.

4. Setting Right Side Water Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target: CW3 = 7oz. CW4 = 3oz. PW3 = 7oz. PW4 = 3oz. Carb Water = 10oz. Plain Water = 10oz.

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining water valves, you MUST set flow rate for all water.

Tap carb water to check total CW flow rate, it will activate CW3 and CW4 – adjust CW 3 as needed to achieve 10oz.

Tap plain water to check total PW flow rate, it will activate PW3 and PW4 – adjust PW 3 as needed to achieve 10oz.

Note: You do not need to check water every time you check your syrup.

5. Setting Left Side Syrup Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Left Side Flowrate Target: Follow syrup manufacturer or account specs

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.

For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

Note: You do not need to check water every time you check your syrup.

6. Setting Right Side Syrup Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target: Follow syrup manufacturer or account specs

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.

For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

Note: You do not need to check water every time you check your syrup.

7. Setting Left Side Flavor Shot Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Left Side Flowrate Target: Follow syrup manufacturer or account specs

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.

For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.

Note: You do not need to check water every time you check your syrup.

8. Setting Right Side Flavor Shot Flowrate

When you activate a valve in Brix Setup, it will dispense for a pre-programmed 4 second dispense.

Right Side Flowrate Target: Follow syrup manufacturer or account specs

Place your brix cup under the appropriate nozzle.

Tap the appropriate valve to activate the dispense and capture the volume.

Adjust the flow control as needed to achieve the correct flow rate; rotate clockwise for more flow and counterclockwise for less flow. Repeat for remaining syrup valves.
 For accurate measurements, it is advised to flush the syrup chamber of the brix cup after each dispense.
 Note: You do not need to check water every time you check your syrup.

Contact Us

1. Contact Us

If additional support is needed, please call our technical support at: 1-800-238-3600 or corneliushelp@marmonlink.com

Counter Cutout Template: NO Legs

1. Counter Cutout Template: NO Legs

Unit is very heavy!! Take proper safety precautions when lifting and moving.

Unit is front heavy!! Take proper safety precautions when lifting and moving.

Table Lift is recommended to properly lift and move the IDC Pro.

A- Route drain tubing through the 9"x12" opening. This will allow a nice approach and slope to the drain. You may need to use a 90° fitting if the drain tubing doesn't lay flat on the counter.

B- Route beverage tubing, including water and co2, through the front openings. This will allow for ease of access.

Note: make sure to leave a service loop to provide the ability to move equipment as needed. If the front cutout is not provided, you can utilize the 9"x12" for beverage and drain tubing.

Counter Cutout Template: WITH Legs

1. Counter Cutout Template: WITH Legs

Unit is very heavy!! Take proper safety precautions when lifting and moving.

Unit is front heavy!! Take proper safety precautions when lifting and moving.

Table Lift is recommended to properly lift and move the IDC Pro.

Route Beverage Tubing and Drain Tubing through the 9"x12" opening. This will allow a nice approach to the cold plate inlet fittings and proper slope to the drain. Be sure to route the beverage tubing on top of the tubing support bar on the bottom of the dispenser, this will avoid the tubing from sitting on the counter and being visible. Do not route the drain through the tubing support bar as it will prevent proper drainage

Note: You may need to use a 90° fitting if the drain tubing doesn't lay flat on the counter.

Dispenser Placement - Z-Style Configuration

1. Counter Cutout Template - Z-Style Configuration

Unit is very heavy!! Take proper safety precautions when lifting and moving.

Unit is front heavy!! Take proper safety precautions when lifting and moving.

Table Lift is recommended to properly lift and move the IDC Pro.

A- Route Drain tubing through the 9"x12" opening. This will allow a nice approach and slope to the drain. You may need to use a 90° fitting if the drain tubing doesn't lay flat on the counter.

B- Route beverage tubing, including water and co2, through the front openings. This will allow for ease of access.

Note: make sure to leave a service loop to provide the ability to move equipment as needed. If the front cutout is not provided, you can utilize the 9"x12" for beverage and drain tubing.

IDC Pro "Z-Style" - No Drip Tray

1. Continue with IDC Pro "Z-Style" Installation

Now that you have chosen your configuration, please continue:

IDC Pro with Drip Tray

1. Continue with IDC Pro with Drip Tray Installation

Now that you have chosen your configuration, please continue:

Manually Add Ice to the Hopper (if applicable)

1. Cleaning Hopper and Ice Chute

It is now time to clean and sanitize the hopper and ice chute prior to mounting the ice maker.

Use a clean towel to remove any dust or debris from inside the hopper.

Using a mechanical spray bottle filled with Kay 5 sanitizing solution, spray the entire interior surface of the hopper and the inside of the ice chute. Allow to air dry.

2. Adding Ice to the Hopper

If you are not installing a top mounted ice maker, you will now manually add ice to the hopper.

Using an approved and clean ice delivery container, fill the container with the same ice that will be used during operation and slowly pour the ice into the hopper.

Note: The hopper should NEVER be filled with Ice from a freezer as damage may occur. If bagged ice is to be used it must be left out of the cooler for approximately 15-20 minutes, broken up and removed from the bag.

3. Universal Ice Maker Adapter Proper Orientation

The universal ice maker adapter must be in place and oriented properly for ice agitation and ice dispense to occur.

There is a magnet on the backside of the front lip of the ice maker adapter that works with the proximity safety sensor on the back of the digital screen. This is a safety to prevent agitation from occurring during service or manual filling of ice. Agitation will not occur if the ice maker adapter is not in place or if the digital screen is open.

Plug In

1. Plug In

Once the dispenser is completely plumbed, pressurized, and leak checked, you can now plug it in.

NOTE: prior to plugging the IDC Pro in, check the hopper to ensure there is nothing in the hopper.

The IDC Pro should be plugged into a protected and dedicated 120Vac, single phase, 15amp circuit.

Plumbing - Drip Tray Configuration

1. Access the Cold Plate

Open the digital screen

Remove the nozzle cover

Remove the splash panel

2. Drain Line and Drain Boots – Drip Tray

Route the drain line first to avoid interference with beverage tubing – it is easier to route beverage tubing around the drain tubing than routing the drain tube through the beverage tubing

Ensure the supplied 6 foot drain line is correctly routed under the dispenser towards the drain. The drain line will be connected to the drip tray at a later time in the installation process

Ensure the drain boots are secured properly with either Zip ties or hose clamps

3. Creating a Brand Map

To ensure you are connecting the appropriate brands and or flavors to the appropriate valves, it is critical to know your brand lineup prior to connecting syrup lines.

You can dispense the same brands on each side of the dispenser which is referenced as “mirroring” or you can dispense different brands on each side of the dispenser which is referenced as “dual”. The next steps will provide an example of both setups.

4. Mirrored Brand Line Up

You can use this as an example of how to set up your mirrored brand line up.

5. Syrup Tubing Connections - Mirrored Brand Lineup

This is an example of “Teeing” for Mirrored Brand Lineups.

When dispensing the same brands on both sides of the dispenser (mirroring), you will “T” off of the main syrup supply from the bundle and connect to the appropriate cold plate or soft plumbed tubing on the left and right side of the dispenser.

NOTE: this picture does not have oetikers, you MUST use oetikers to secure the connections.

6. Dual Brand Line Up

You can use this as an example of a worksheet to set up your dual brand line up.

7. Syrup Tubing Connections - Dual Brand Line Up

When dispensing different brands on both sides of the dispenser (dual brands), you will connect the syrup supply from the bundle directly to the appropriate cold plate or soft plumbed tubing on the left and right side of the dispenser.

8. Ambient and Flavor Shot Tubing Placement

To avoid interference from the ambient and flavor shot tubing while installing the splash panel, arrange the ambient and flavor shot lines between the cold plate barbs. This should be done prior to making connections.

9. Cold Plate Inlet Identification

S1-S14

Carbonated core brands should be connected to the cold plate inlet barbs. There are 14 cold plate inlets, seven for the left nozzle and seven for the right nozzle

10. Ambient Tubing Identification

A1-A6

Ambient syrup lines bypass the cold plate and should be used for non-carbonated or lower volume brands. There are six ambient soft plumbed lines, three for the left nozzle and three for the right nozzle.

11. Flavor Shot Tubing Identification

F1-F8

Flavor shots are optional. There are eight soft plumbed flavor shot lines. They are typically “Tee’d” together to offer the same flavor shots on each side.

12. Identifying the Pump Deck and Pump Deck Operation

The IDC Pro is equipped with an internal carbonator that is located and foamed in on the right side of the cold plate. The pump deck is external to the dispenser and includes the following components that feed the IDC Pro’s internal carbonator:

Carbonator motor

Carbonator pump

75 psi pre-set secondary CO2 regulator

The pump deck receives its power from the dispenser and is controlled by the liquid level / carbonation board located in the dispenser’s e-box.

The pump deck must be mounted within 6 feet of the dispenser due to the length of the power cord, which can be found behind the splash panel coiled on top of the cold plate.

Do not plug in the carbonator pump at this time.

NOTE: When the dispenser is powered on, the carbonator pump will time out after 2 minutes if the carbonator probes aren’t satisfied. This is a safety feature to prevent the pump from running dry and burning out.

To clear this error, you must follow the proper shutdown process and power cycle the dispenser. The ON / OFF switch for the carbonator pump will not clear the error.

13. Plain Water Flow Path to Pump Deck and IDC Pro

Main water supply boosted to 90-110 psi

Water Pressure Regulator pre-set at 65 psi Note: WPR needs to be located 12"-18" prior to the pump deck inlet

3/8" x 3/8" x 3/8" Tee fitting

Plain water to connect to the PW inlet on the left side of the cold plate

14. Carbonated Water Flow Path to Pump Deck and IDC Pro

3. 3/8" x 3/8" x 3/8" Tee fitting

5. Inlet of carbonator pump

6. Outlet of carbonator pump

7. Plain water to connect to the CW inlet on the left side of the cold plate

15. Co2 Flow Path to Pump Deck and IDC Pro

Co2 supply from main Co2 source set at 90-110psi

Inlet of pre-set 75psi secondary Co2 regulator

Outlet of secondary Co2 regulator

Co2 to connect to the 1/4" braided tube on the right side of the IDC Pro. This 1/4" braided tube is connected to the internal carbonator tank

16. Engage Co2, Water, and Syrup

It is now time to pressurize the system. Prior to pressurizing the system, check all connections to ensure everything is connected and properly secured.

Slowly engage Co2 – Check for leaks

Pump Deck: 90-110psi

When engaging the CO2 to the pump deck, the dispenser's internal carbonator will also fill with CO2. You may hear a brief popping noise from the relief valve – this is normal

BIB pumps: 65-75psi

Flavor Shots (if applicable): 35-45psi if under counter, 55psi if back room (recommended)

Slowly Engage Water - Check for leaks a. Water pressure: Regulated to 65psi

17. Connecting the Drain Tube to Drip Tray

It is now time to connect the drain line to the drip tray

Make two cuts in the insulation directly across from each other

Carefully fold back the insulation to gain access to the end of the drain tube

Slide the hose clamp over the end of the drain tube

Slide the drain tube over the drip tray drain port

Properly position the hose clamp and tighten the clamp

Slide the drain boots over the cold plate drain and direct them into the drip tray. Secure with a hose clamp or zip tie

Fold the insulation over the hose clamp & connection and place insulation tape around the cuts to prevent condensation

18. Installing the Drip Tray

A - The Drip Tray utilizes two angled hooks, one on the far left and one on the far right that align with two open slots on the far left and far right of the IDC Pro frame

Align the two angled hooks with the two slots and press into place

The drip tray can be disassembled to remove the plastic tray and the foam insert (insulation), leaving only the metal frame

Drain port is on the right side of the drip tray.

Plumbing - Z-Style Configuration

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Route the drain lines first to avoid interference with beverage tubing – it is easier to route beverage tubing around the drain tubing than routing the drain tube through the beverage tubing

Ensure the supplied 6 foot drain hoses are correctly routed under the dispenser towards the drain. You can cut the zip ties around the tubing as needed for flexibility.

Ensure the drain boots are secured properly to the cold plate drains with either Zip ties or hose clamps

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The pump deck must be mounted within 6 feet of the dispenser due to the length of the power cord, which can be found behind the splash panel coiled on top of the cold plate.

Do not plug in the carbonator pump at this time.

NOTE: When the dispenser is powered on, the carbonator pump will time out after 2 minutes if the carbonator probes aren't satisfied. This is a safety feature to prevent the pump from running dry and burning out.

To clear this error, you must follow the proper shutdown process and power cycle the dispenser. The ON / OFF switch for the carbonator pump will not clear the error.

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Main water supply boosted to 90-110 psi

Water Pressure Regulator pre-set at 65 psi Note: WPR needs to be located 12"-18" prior to the pump deck inlet 3/8" x 3/8" x 3/8" Tee fitting

Plain water to connect to the PW inlet on the left side of the cold plate

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Co2 supply from main Co2 source set at 90-110psi

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Outlet of secondary Co2 regulator

Co2 to connect to the 1/4" braided tube on the right side of the IDC Pro. This 1/4" braided tube is connected to the internal carbonator tank

16. Engage Co2, Water, and Syrup

It is now time to pressurize the system. Prior to pressurizing the system, check all connections to ensure everything is connected and properly secured.

Slowly engage Co2 – Check for leaks

Pump Deck: 90-110psi

When engaging the CO2 to the pump deck, the dispenser's internal carbonator will also fill with CO2. You may hear a brief popping noise from the relief valve – this is normal.

BIB pumps: 65-75psi

Flavor Shots (if applicable): 35-45psi if under counter, 55psi if back room (recommended)

Slowly Engage Water - Check for leaks

Water pressure: Regulated to 65psi

Programming

1. Intro

It is now time to verify important settings such as the Time and Date, Software Version, Ice Agitation Timing and make necessary adjustments if needed.

2. Setting Date and Time

It is important to set the correct date and time as well as the current time zone. This will ensure that the auto restart that occurs every morning at 2:00am does not interrupt operation.

3. Access and Setting Date and Time

4. Adding Account Specific Media Content if Needed

Accounts have the option to add account specific media content, if that is the case please use the link below to walk through properly formatting and adding media content.

NOTE: It is recommended to have the properly formatted content on a USB prior to arrival. Click the link below to access the support documentation.

https://www.cornelius.com/resource_library/idc-pro-video-brochure-uploading-and-editing-content/

5. Adding New Brand and Flavor Shot Images if Needed

Accounts have the option to add account specific brands that may not be included in the Brand or Flavor Shot library, if that is the case please use the link below to walk through properly formatting and adding new icons. NOTE: It is recommended to have the properly formatted content on a USB prior to arrival. Click the link below to access the support documentation.

https://www.cornelius.com/resource_library/idc-pro-formatting-and-adding-new-brand-or-flavor-shot-images/

6. Brand Button Style: Arranging Brand Layout on Main Screen

Note: this does not affect the mapping and does not require plumbing changes as long as the brand/flavor is plumbed to the correct side of the dispenser.

Brand Button style allows you to change how the brand layout is displayed on the main screen. You can choose between Cover Flow or Grid. Cover flow allows you to move the brands like a carousel, where the Grid is stationary. Grid is the default setting and more widely used.

7. Adjusting Ice Agitation Timing - If Dispensing Soft Ice

It is important to set the automatic ice agitation cycle for the type of ice being dispensed. If not set properly, it will impact the ice dispense process.

If the IDC Pro is dispensing soft ice, you MUST adjust the ice agitation.

8. Accessing the Electrical Box to Adjust Ice Agitation Timing

To access the liquid level/agitation board to adjust the agitation timing, you must first remove the electrical box cover. To do so, open the screen to gain access to the electrical box and loosen the screws in the upper left and upper right corner.

NOTE: you do not have to completely remove the screws, they have retainers on the back that secure them in place

9. Identifying the Liquid Level-Agitation Board

Automatic ice agitation timing is factory set for cubed ice and will agitate 4 sec / 1 hour

You MUST adjust agitation timing when you are dispensing soft ice to .5sec / 3 hours.

ON Timing– Rotate all the way to the left (min). OFF Timing – Rotate all the way to right (max)

Cornelius does not provide a bin stat for ice makers not manufactured by Cornelius. You MUST install a bin stat to control proper ice level to 4-6” below the top of the hopper

10. How To Perform a Backup

It is highly recommended to perform a backup of the dispenser once the installation is complete. You will use the USB that was sent with the IDC Pro to capture the backup. Once the backup is complete, place the USB in one of the pouches on the back of the screen.

Use the link to access the support documentation: <https://www.cornelius.com/wp-content/uploads/2019/05/IDC-Pro-How-to-perform-a-backup.pdf>

11. Complete - Contact Us For Support

Your IDC Pro installation is now complete. Logout of the service UI and test pour multiple drinks and ice dispense to ensure proper operation.

Be sure to leave all documentation behind with the appropriate store personnel.

If additional support is needed, please call our technical support at: 1-800-238-3600 or corneliushelp@marmonlink.com

Start Up

1. IDC Pro Configuration Screen

The IDC Pro configuration screen will appear once the screen is powered on. You will have three options to choose from.

The “Use Current Settings” option uses the default manufacturing settings. Use this option when not loading from a USB

The “Load from USB” option should be selected when you are loading an account specific configuration from a USB. Note: THE USB SUPPLIED WITH THE IDC PRO DOES NOT CONTAIN ACCOUNT-SPECIFIC

CONFIGURATIONS. IT IS BLANK AND CAN BE USED TO PERFORM A BACKUP OF THE DISPENSER CONFIGURATION.

The “Skip Settings” option is used for training and demo purposes, do not use when installing. When selected, it will postpone loading a configuration and the IDC Pro Configuration Screen will appear each time the IDC Pro power cycles.

2. Accessing the ADA USB Port

Open the screen. Grasp the screen on the left upper corner and gently guide the screen open

Unplug the ADA USB cable located on the back of the screen. Note: All USB cables may be black. The ADA USB will be identified with a piece of yellow heat shrink.

Plug in the USB that contains the pre loaded account specific configuration.

3. Load Configuration from USB

Loading an account specific configuration will upload a copy of a previous back up to auto populate all settings including brand and flavor mapping, media content, and any specific settings for that account.

4. Purge Plain Water

It is now time to purge the plain water. This will remove the air from the line and ensure you have a steady stream.

5. Purge Carbonated Water

It is now time to purge the carbonated water. This will remove the air from the line as well as fill the carbonator to satisfy the carbonator probes. This avoids restarting the IDC Pro to clear the “no water error” at a later time.

Top Mounted Ice Maker (if applicable) - Drip Tray Configuration

1. Universal Ice Maker Adapter

When top mounting an ice maker, the IDC Pro does not require a specific ice maker adapter for a specific ice maker. The hopper cover is a universal ice maker adapter and has perforated cutouts for the most popular ice maker drop zones.

Identify and measure the drop zone of the ice maker that will be top mounted on the IDC Pro. Following safety guidelines, carefully cut along the perforated lines to remove the proper drop zone.

NOTE: You can cut outside the lines if needed but be sure to only cut within the drop zone of the ice maker to avoid leaving openings around the ice maker. Do NOT cut the ice maker adapter while on the IDC Pro.

2. Universal Ice Maker Adapter Proper Orientation

The universal ice maker adapter must be in place and oriented properly for ice agitation and ice dispense to occur.

There is a magnet on the backside of the front lip of the ice maker adapter that works with the proximity safety sensor on the back of the digital screen. This is a safety to prevent agitation from occurring during service or manual filling of ice. Agitation will not occur if the ice maker adapter is not in place or if the digital screen is open.

3. Cleaning Hopper and Ice Chute

It is now time to clean and sanitize the hopper and ice chute prior to mounting the ice maker.

Use a clean towel to remove any dust or debris from inside the hopper.

Using a mechanical spray bottle filled with Kay 5 sanitizing solution, spray the entire interior surface of the hopper and the inside of the ice chute. Allow to air dry.

4. Ice Maker Support Bars

Ice maker support bars are sent with the IDC Pro and must be used to support a top mounted ice maker. The universal ice maker adapter will not support the weight of an ice maker without the ice maker support bars.

You will receive 3 ice maker support bars; 1 long and 2 short.

The long bar will span side to side and will be placed in the center or front of the hopper depending on the ice maker.

The short bars will only be used if the long bar is used in the front position (shown above). You can configure the support bars differently based off size of the ice maker and the drop zone location.

Note: Make sure the ice maker support bars do not interfere with the ice maker drop zone.

5. Silicon Around Hopper

When top mounting an ice maker, it is recommended to run a bead of silicon around the hopper edge prior to setting the ice maker adapter on the hopper. This will prevent the lid from moving during ice maker service and operation as well as water dripping down the sides and back of the dispenser from condensation if the bin stat fails. Once complete, carefully place the universal ice maker adapter on the IDC Pro and place the ice maker on top of the universal ice maker adapter so the drop zone aligns with the opening.

Top Mounted Ice Maker (if applicable) - Z-Style Configuration

1. Universal Ice Maker Adapter

When top mounting an ice maker, the IDC Pro does not require a specific ice maker adapter for a specific ice maker. The hopper cover is a universal ice maker adapter and has perforated cutouts for the most popular ice maker drop zones.

Identify and measure the drop zone of the ice maker that will be top mounted on the IDC Pro. Following safety guidelines, carefully cut along the perforated lines to remove the proper drop zone.

NOTE: You can cut outside the lines if needed but be sure to only cut within the drop zone of the ice maker to avoid leaving openings around the ice maker. Do NOT cut the ice maker adapter while on the IDC Pro.

2. Universal Ice Maker Adapter Proper Orientation

The universal ice maker adapter must be in place and oriented properly for ice agitation and ice dispense to occur.

There is a magnet on the backside of the front lip of the ice maker adapter that works with the proximity safety sensor on the back of the digital screen. This is a safety to prevent agitation from occurring during service or manual filling of ice. Agitation will not occur if the ice maker adapter is not in place or if the digital screen is open.

3. Cleaning Hopper and Ice Chute

It is now time to clean and sanitize the hopper and ice chute prior to mounting the ice maker.

Use a clean towel to remove any dust or debris from inside the hopper.

Using a mechanical spray bottle filled with Kay 5 sanitizing solution, spray the entire interior surface of the hopper and the inside of the ice chute. Allow to air dry.

4. Ice Maker Support Bars

Ice maker support bars are sent with the IDC Pro and must be used to support a top mounted ice maker. The universal ice maker adapter will not support the weight of an ice maker without the ice maker support bars.

You will receive 3 ice maker support bars; 1 long and 2 short.

The long bar will span side to side and will be placed in the center or front of the hopper depending on the ice maker.

The short bars will only be used if the long bar is used in the front position (shown above). You can configure the support bars differently based off size of the ice maker and the drop zone location.

Note: Make sure the ice maker support bars do not interfere with the ice maker drop zone.

5. Silicon Around Hopper

When top mounting an ice maker, it is recommended to run a bead of silicon around the hopper edge prior to setting the ice maker adapter on the hopper. This will prevent the lid from moving during ice maker service and operation as well as water dripping down the sides and back of the dispenser from condensation if the bin stat fails. Once complete, carefully place the universal ice maker adapter on the IDC Pro and place the ice maker on top of the universal ice maker adapter so the drop zone aligns with the opening.

Valve Purge

1. Valve Purge

Once the brand and flavor mapping is complete, it is now time to purge the valves to remove air from the syrup lines. This allows you to confirm the mapping matches what is being dispensed as well as remove any air to ensure a steady flow before setting the brix.

2. Access Valve Purge

3. Activating Valves

Installation Parameters and Dimension Specifications

Installation Parameters

1. Installation Parameters

Parameter | Specification Ice capacity | 255 lb ice bin capacity Electrical rating | Single Phase, 120 Volts, 60Hz, 9 Amps **Needs a 15 amp dedicated circuit Water supply pressure | 1/2" line regulated to 65 psi prior to the pump deck inlet Water volume | 125 gph CO2 | 90-110 psi directly from Co2 supply **The provided pump deck has a pre set non adjustable 75 psi secondary Co2 regulator Syrup (brands) | 65 psi - 75 psi Syrup (flavor) | 55 psi in back room, 35-45 psi if placed up front Brand syrup and CO2 supply lines | 3/8" ID tubing

Water Filtration

1. Water Filtration

Water filtration is very important as it is the base of your beverage. Water filtration will vary from state to state and municipality to municipality but you NEED a filtration system to ensure a quality beverage. The number of filters and the mediums will be based off of volume, water quality the equipment being supplied.

Filtration system should consist of pre-filter to removed large sediment, followed by carbon filters to remove taste and odor.

DO NOT USE IMF / DESCALER – These filters remove too many minerals from the water and will prevent proper carbonation.

Weight and Dimension Specifications

1. Weight and Dimension Specifications

Measurement | Specification Dimensions (in) | 35 X 30 X 39 (D X W X H) Counter weight (lb) | 440 (dry) Shipping weight (lb) | 545 Counter Support (lb) | Capable of supporting 1000 lbs. (IDC Pro + ice in hopper + top-mounted ice maker [if applicable])