

# R S L

Refreshment Systems Ltd.

## Cleaning Guide Quikbrew Twin



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This cleaning guide is for **advice only**

Please refer to the operative manual for complete safety information and instruction when considering any maintenance on the machine.

## 2. SAFETY INSTRUCTIONS:

- Read all instructions.
- To protect against electric shock do not immerse mains cord in water or other liquid.
- To prevent chafing of the cable, do not let the mains cord hang over the edge of a table or counter; or touch hot surfaces.
- Do not operate any appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner.
- Switch off at the mains (unplug or disconnect from outlet) and turn off the water supply when not in use and before cleaning. Allow to cool before removing components.
- The use of spares and accessories not recommended by Marco may cause damage and/or injuries.
- Do not use outdoors. Do not place on or near a hot gas or electric burner.
- Do not use the appliance for anything other than its intended use.
- Save these instructions.

### 3.7. MAINTENANCE:

Marco machines have been designed to give many years of trouble free service. Marco Beverage Systems design, manufacture and test to ISO9001:2000 standard. The only regular maintenance required is occasional de-scaling.

In common with all water boiler manufacturers, service calls resulting from limescale are not covered by warranty. Fitting a scale reducer is recommended, especially in hard water areas. This can reduce the build-up of scale but may not stop it altogether. A service agent should descale the machine regularly. The frequency that descaling is required depends on the local water supply; hard water areas need more attention. Marco suggest that the machine be descaled every 3 months if the unit is in a hard water area. In soft water environments every 6 months should suffice.

### 3.8. CLEANING:

Like any cooking utensils the coffee urns of your Qwikbrew 2 Twin must be cleaned properly and regularly. Marco recommend cleaning after each days brewing using a proprietary urn-cleansing compound.

Marco Urn Cleanser (Marco Part number 8000240) is available in 800g tubs. Instructions are given on each tub. Your Qwikbrew 2 Twin is supplied with one large urn cleaning brush and one small sight-glass cleaning brush – to ensure thorough cleaning. In order to clean the sightglass, unscrew the small plugs on the top of the sightglass. The sightglass is fragile, so be careful while cleaning.

The exterior of these machines may be cleaned with a damp cloth and a light detergent. Do not use abrasive cloths or creams, as this will spoil the finish of the machine. Do not use a water jet or spray. Beware of accidentally operating the draw off taps when cleaning the front of the machine.

### 3.9. SAFETY:

- This appliance must be earthed.
- Risk of flooding. The hose supplied with this unit is non-toxic food quality tested to 190psi. However, a hose is not a permanent connection. It is, therefore, advisable to switch off boiler and close the stopcock valve when boiler is not in use, e.g. overnight, weekends etc.
- Risk of scalding. Beware of accidentally operating the water drawoff tap especially when cleaning the front of the boiler. ALL users of this machine should be trained and should be aware that the machine dispenses very hot beverages.
- The utmost care has been taken in the manufacture and testing of this unit. Failure to install, maintain and / or operate this boiler according to the manufacturer's instructions may result in conditions that can cause injury or damage to property. If in any doubt about the serviceability of the boiler always contact the manufacturer or your own supplier for advice.

## 4. Technical Data:

### 4.1. GENERAL DESCRIPTION:

QWIKBREW 2 TWIN – 5.6 kW (STANDARD)		
Electrical	Connection	5.6kW,230Vac c/w 1.5m flex
Plumbing	Fittings Pressure	0.75" BSP Food grade inlet hose supplied 5-50 psi (35-345 kPa)
Dimensions	Height Height incl. Cup Rail Width Depth (footprint on counter) Depth Depth incl. Drip Tray	695mm 745mm 655mm 465mm 570mm 620mm
Performance	<u>Coffee Output:</u> 1 x Half brew: 2 x Half brew: 1 x Full Brew: 2 x Full Brew: Maximum Hourly Coffee Output: <u>Hot Water:</u> Immediate Draw Off:  Total Recovery rate at: 5.6KW	Up to 2.84 litres (5 pints) Up to 5.68 litres (10 pints) Up to 5.68 litres (10 pints) Up to 11.36 litres (20 pints) Up to 57 litres (100 pints)  <u>Heat Fill Mode:</u> Up to 15 litres (26 pints) when full. <u>Continuous Fill Mode:</u> 4.5 litres (8 pints) recommended max. 50 litres/hr (88 pints/hr)

QWIKBREW 2 TWIN – 6kW (NON-STANDARD)		
Electrical	Connection	5.6kW,230Vac c/w 1.5m flex
Plumbing	As above	
Dimensions	As above	
Performance	<u>Coffee Output:</u> 1 x Half brew: 2 x Half brew: 1 x Full Brew: 2 x Full Brew: Maximum Hourly Coffee Output: <u>Hot Water:</u> Immediate Draw Off:  Total Recovery rate at 6kW:	Up to 2.84 litres (5 pints) Up to 5.68 litres (10 pints) Up to 5.68 litres (10 pints) Up to 11.36 litres (20 pints) Up to 57 litres (100 pints)  <u>Heat Fill Mode:</u> Up to 16 litres (28 pints) when full. <u>Continuous Fill Mode:</u> 5 litres (8.8 pints) recommended max. 53 litres/hr (94 pints/hr)

QWIKBREW 2 TWIN – 8.4kW (NON-STANDARD)		
Electrical	Connection	8.4kW,400V (3Phase+Neutral) c/w 1.5m flex
Plumbing	As above	
Dimensions	As above	
Performance	<u>Coffee Output:</u> 1 x Half brew: 2 x Half brew: 1 x Full Brew: 2 x Full Brew: Maximum Hourly Coffee Output: <u>Hot Water:</u> Immediate Draw Off:  Total Recovery rate at 8.4kW:	Up to 2.84 litres (5 pints) Up to 5.68 litres (10 pints) Up to 5.68 litres (10 pints) Up to 11.36 litres (20 pints) Up to 57 litres (100 pints)  <u>Heat Fill Mode:</u> Up to 22.5 litres (40 pints)when full. <u>Continuous Fill Mode:</u> 6 litres (10.5 pints) recommended max. 80 litres/hr (141 pints/hr)

#### 4.2. EXTERNAL ARRANGEMENT:



No.	Description	No.	Description
1	Cup Rail Acrylic QB2 Twin - (1801511)	7	Drip Tray
2	Plastic Fascia QBT2 (Twin) - (1801570)	8	Curved Splashback
3	Basket Complete QB2 - (2300087)	9	Plastic Rose MB2T/QBT2 - (1801560)
4	Control Panel Left	10	Front Panel
5	Coffee Tap - (2100290)	11	Control Panel Right
6	Hot Water Tap - (2100275)	12	Urn Lid - (2300350)