Perfect Servings®

UnoDosé™

Beverage Dispenser

Quick Set-Up Guide



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UnoDosé Specifications

Dimensions:	26.5” H x 9.5” W x 18.5” D
Unit Weight:	33 lbs
Shipping Weight:	37.5 lbs
Electrical:	110 V, 60 Hz, 950 W, 8 Amps
Water Source:	Direct connect
Water Pressure:	20 – 60 PSI
Water Inlet Connection on Machine:	¾” BSP male thread
Tank Capacity:	1.6 Liters
Temperature Setting:	Adjustable
Pallet Configuration:	6 x 2, 12 units per pallet

UnoDosé 1 Select
Item 99940



UnoDosé 2 Select
Item 99941



Programming The Machine – Selecting Your Flavors

From the main screen, press the hidden button area as shown in illustration #1.

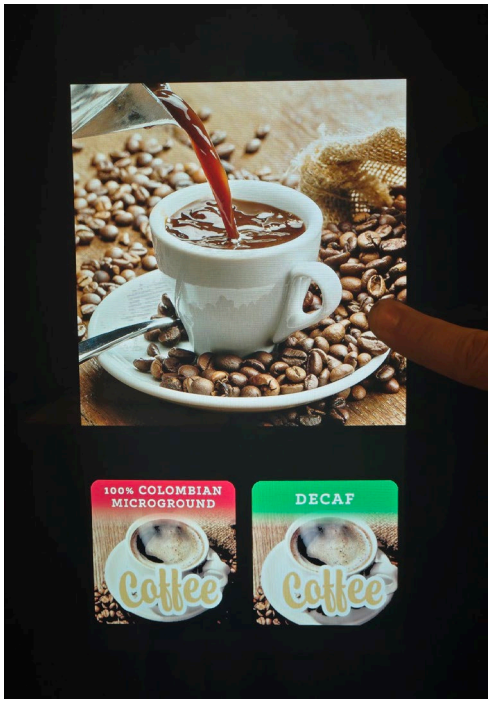


Illustration #1

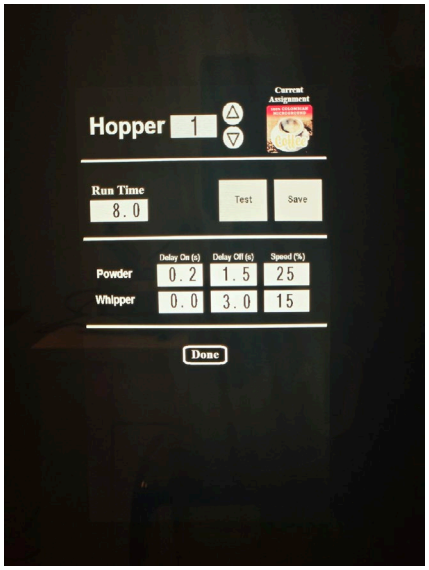
The first page of the setup menu will appear as shown. This is how you will change your flavors. Select your hopper # and then flavor button, then hit the Hopper Setting bar.



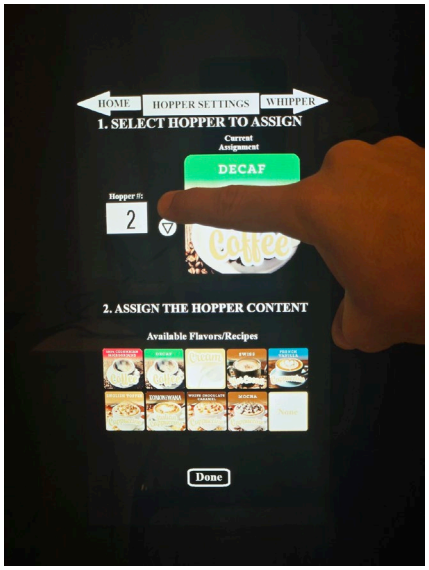
Illustration #2

Programming The Machine – Hopper Settings

Program this hopper setting, then press save, test, then press done. This will bring you to the hopper and flavor selection to select the next hopper and flavor to program.



Select the hopper number, then the flavor for next selection to program.

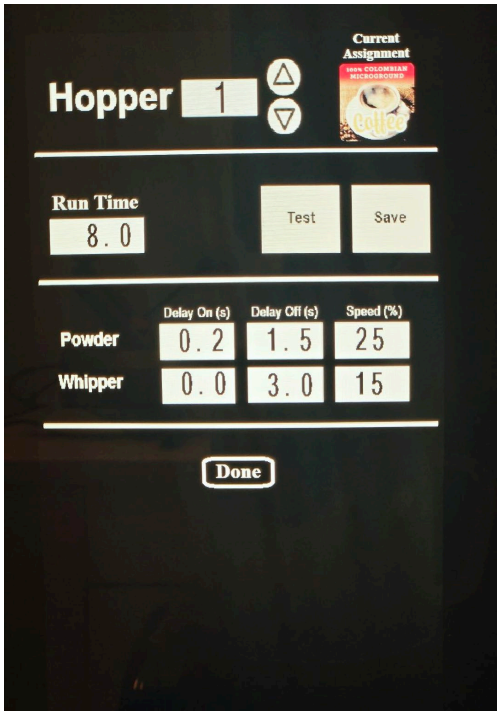


Refer to the Product Setting Guide on the last page of this manual for hopper settings

Hopper Settings

- Run Time = Water and Powder cycle time (1oz per Second)
- Delay On = Time before cycle starts in seconds (s)
- Delay Off = Time after cycle ends in seconds (s)
- Speed = Motor speed in (%) 15%-100% is max
- Powder = Product in the Hopper timing and speed *
- Whipper = Whipper Motor timing and speed *
- Test = Once programmed, test hopper #shown for the proper water desired and product weight target.
- Save = Save program after every button change then hit done, this will bring you to the hopper flavor screen.

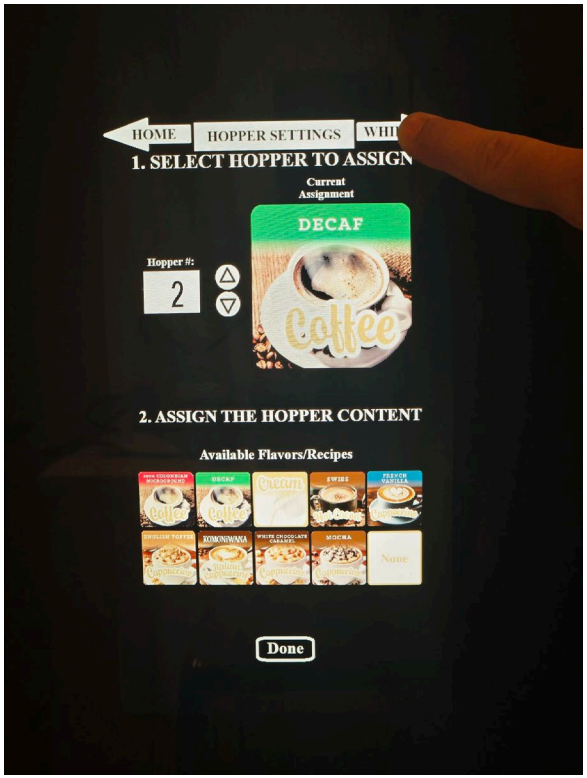
* Powder motor speed and Whipper motor speed will not accept any numbers below 15% or any number above 100%.



Hopper Settings Display

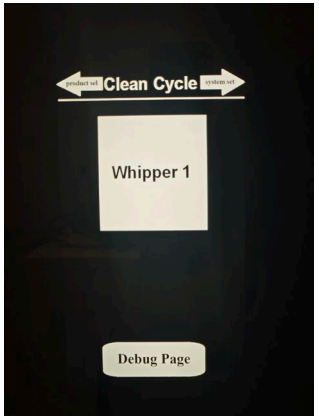
Programming The Machine – Clean Cycle

Press the Whipper arrow to go to the Clean Cycle Page

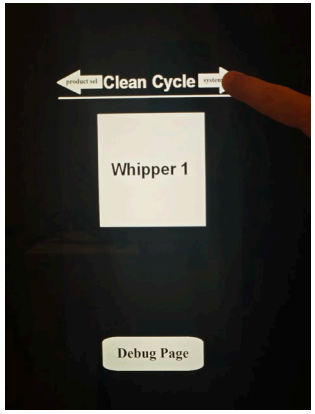


Press arrows to move to next menu

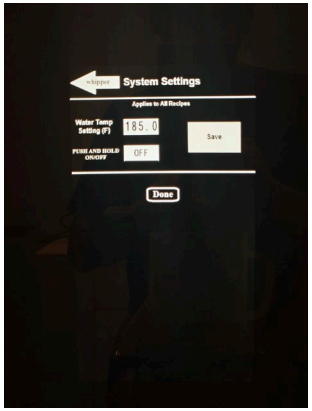
Programming The Machine – Clean Cycle & System Settings



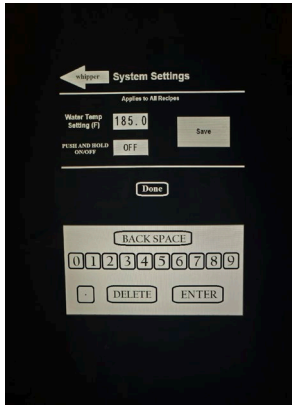
Press “Whipper 1” button to start the rinse cycle for this bowl.



Press “System Set” arrow to get to System Settings page



This is where you can change the Water Temp and Push and Hold feature.



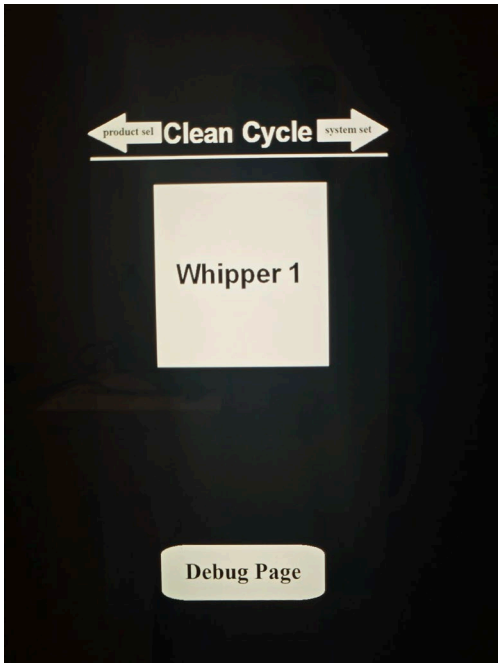
- To change the Water Temperature, press the white box with the temperature shown, then use the numeric keyboard below to input your values, press ENTER after your value is typed, then press SAVE. *
- To change the press and hold value, press the white box with the ON or OFF shown and it will change it to the opposite value shown. Select ON or OFF then press SAVE.

* The thermostat will not accept any number below 100º F or any number above 185º F.

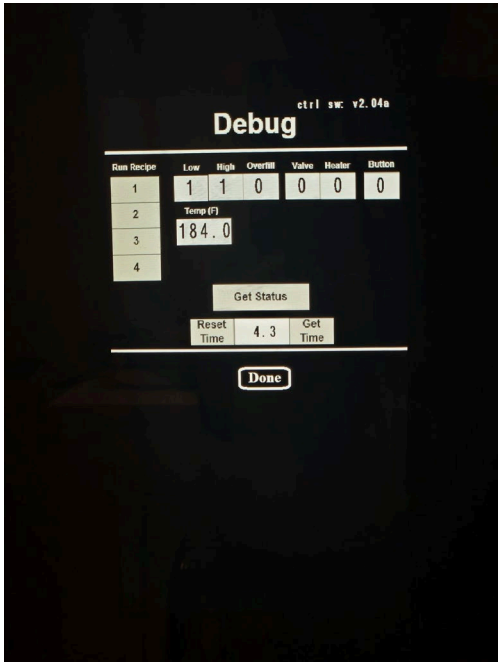
Programming The Machine – Debug

From the Clean Cycle Page press the “Debug Page” button on the bottom. This is a good diagnostics page, letting you know what is on or off.

(1) means “ON” (0) means “OFF. Press “Get Status” to see what the current machine status is. The Current Software Version is listed at the top right of the page. Press done to exit.



Clean Cycle Page



Debug Page

Debug Menu

Descriptions

Run Recipe - (1-4) products, if available and see the status

Low - Water sensor level (1=Normal)

High - Water sensor level (1=Normal)

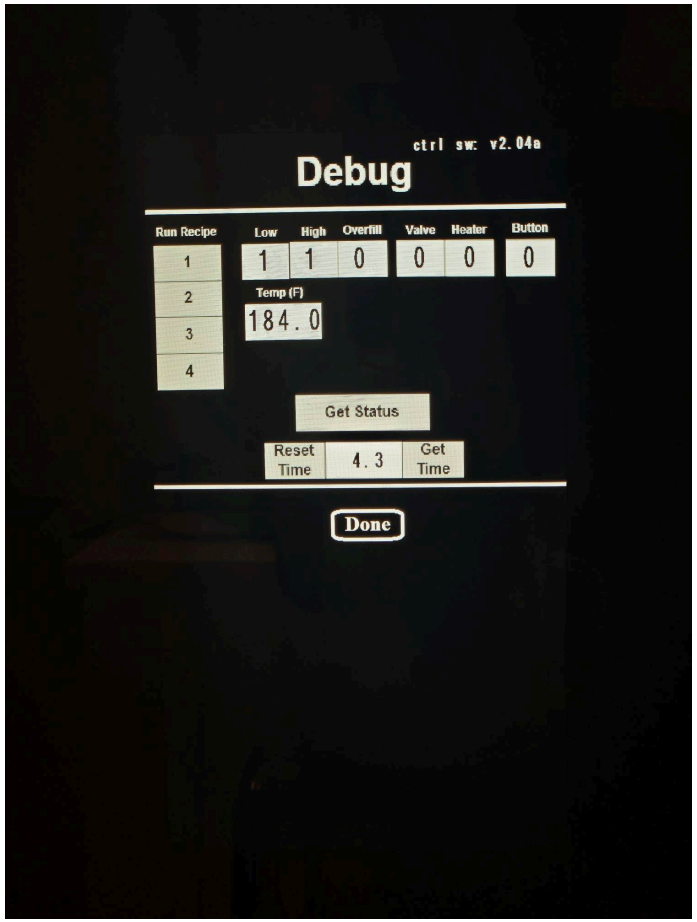
Overfill - Water sensor level (0=Normal, 1=ERROR - This will shut off the inlet valve)

Valve - Inlet water valve

Heater - Normally Yes when machine is below temperature

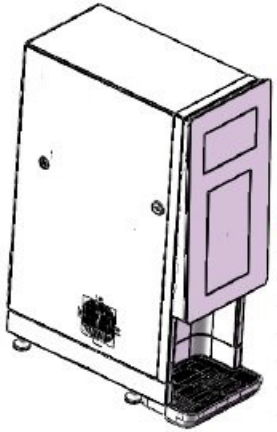
Button - (Future Use)

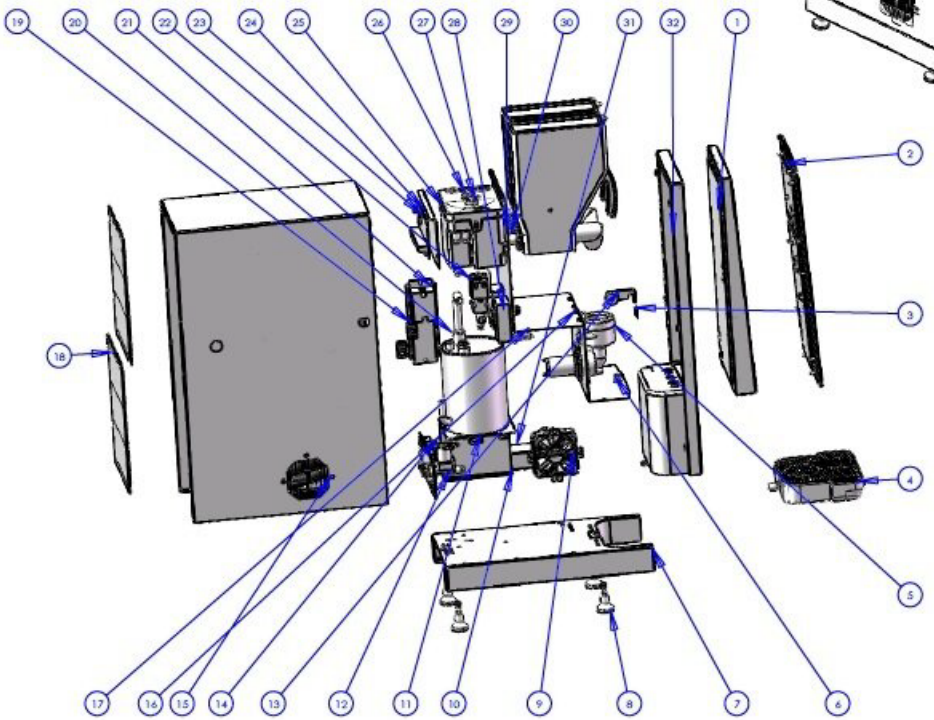
Get Status - Press to get current status of the machine



(1) means “ON”
(0) means “OFF”

Reset Time is for Programmer purpose only.





Number	Part	Part number
1	front panel back cover	998.045
2	screen set	998.031
3	SD card	998.128
4	drip tray	998.039
5	mixing system	998.288
6	dispense area	998.050
7	bottom plate	998.051
8	machine legs	998.145
9	fan	998.129
10	power holder	998.054
11	1.6L water boiler	998.105
12	bottom back plate	998.046
13	door lock	998.036
14	left hold plate for boiler	998.052
15	machine shell	998.048
16	lower baffle	998.050
17	exhuast base	998.044
18	back cover plate	998.045
19	SSR holder	998.122
20	variable diameter silicone tube	998.134
21	MGR-1 D4825 SSR	998.322
22	componeti valve	998.355
23	PCB	998.503-uno
24	PCB fix plate	998.053
25	water tank	998.089
26	low water sensor	998.092
27	overflow water sensor	998.120
28	feeding motor	998.233
29	upper baffle	998.049
30	small hopper	998.017
31	SMPS LPV-100-24	998.320
32	front panel frame	998.032

Product Setting Guide

	Motor RPM	Flavor	Run Time	Powder Delay On	Powder Delay Off	Powder Speed	Whipper Delay On	Whipper Delay Off	Whipper Speed
8 oz Cup:	30 RPM	Coffee: Decaf or Microground	8.0	0.2	1.5	25%	0.0	3.0	15%
8 oz Cup:	130 RPM	Cappuccino	8.0	0.3	1.0	20%	0.0	3.0	100%
8 oz Cup:	130 RPM	Hot Chocolate	8.0	0.3	1.5	17%	0.0	3.0	100%
1 Liquid Capsule:	130 RPM	Coffee Creamer	0.8	0.1	0	45%	0.0	2.0	20%

IMPORTANT: Coffee is configured at the warehouse with a **special canister spring** and requires a **30 RPM motor**. Other products - such as creamers, cappuccinos, and hot chocolate - are configured with a **standard canister spring** and a **130 RPM motor**.

- **Switching from coffee to creamer, cappuccino or hot chocolate:** Replace the motor with a **130 RPM motor** and change to the **standard canister spring**.
- **Switching from creamer, cappuccino or hot chocolate to coffee:** Replace the motor with a **30 RPM motor** and install the **special coffee canister spring**.