



OPERATION MANUAL

NEWCO'S MODEL CX-3

SPECIALTY DRINK SINGLE CUP BREWER

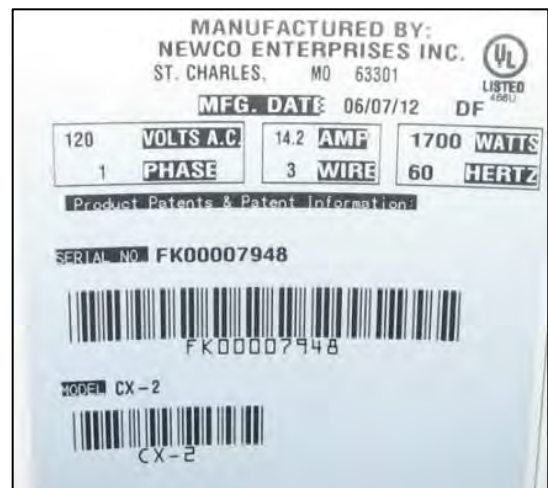
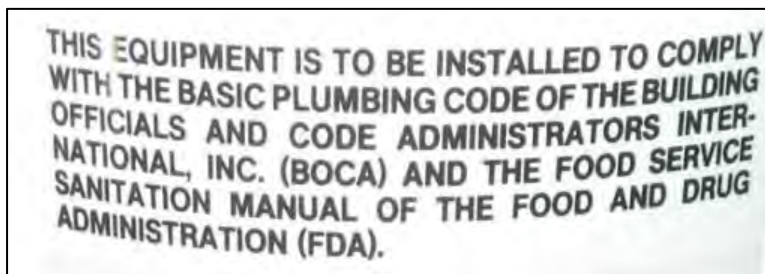
WITH AUTO EJECT SYSTEM

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Warning Labels

NOTICE: Read and follow all notices posted on this machine.
Do not damage or destroy these notices as they are for your protection



Introduction & Newco Product Warranty

INTRODUCTION

This machine is intended to brew 8-12 ounce single serving of coffee and / or powdered hot drinks into a cup. This machine will also dispense hot water for allied beverage use. It is intended for indoor use only on a sturdy counter or shelf.

WARRANTY

Applies to all equipment manufactured after 2/1/2017. This warranty supersedes all other previous warranties that are currently in manuals.

Newco warrants equipment manufactured by it for 1 year parts and labor.

Accessories and Dispensers 1 Year parts only.

Electronic Circuit and Control Boards- 3 years parts, 1 year labor.

Equipment manufactured by others and distributed by Newco- please see original equipment manufacturers warranty, Newco will follow.

These warranty periods run from the date of sale Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets.

This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to **3650 New Town Blvd, Saint Charles, MO 63301**; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

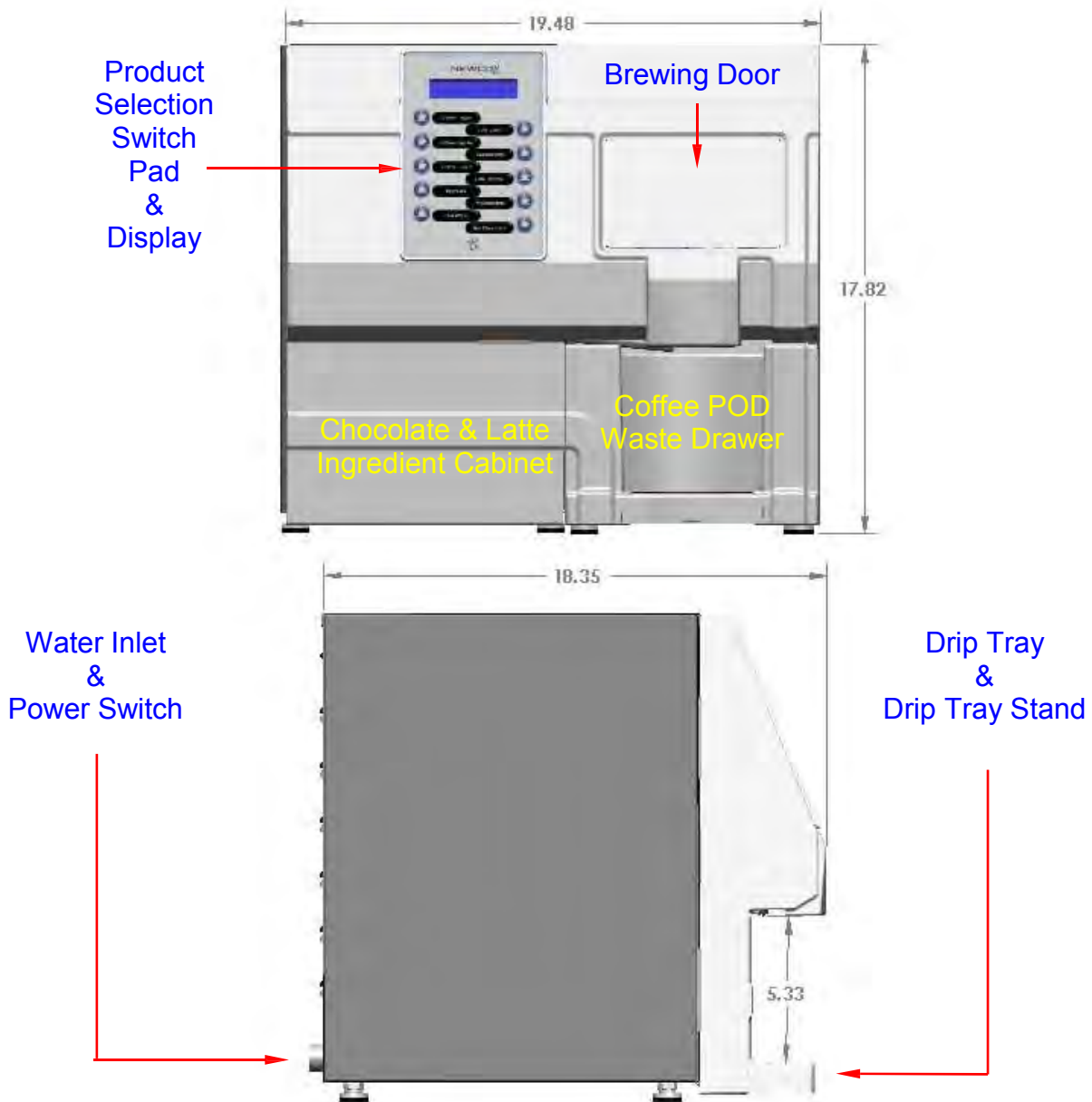
In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

Machine Dimensions & Specifications

120 VAC-1700W HEATER-15A USA POWER SUPPLY

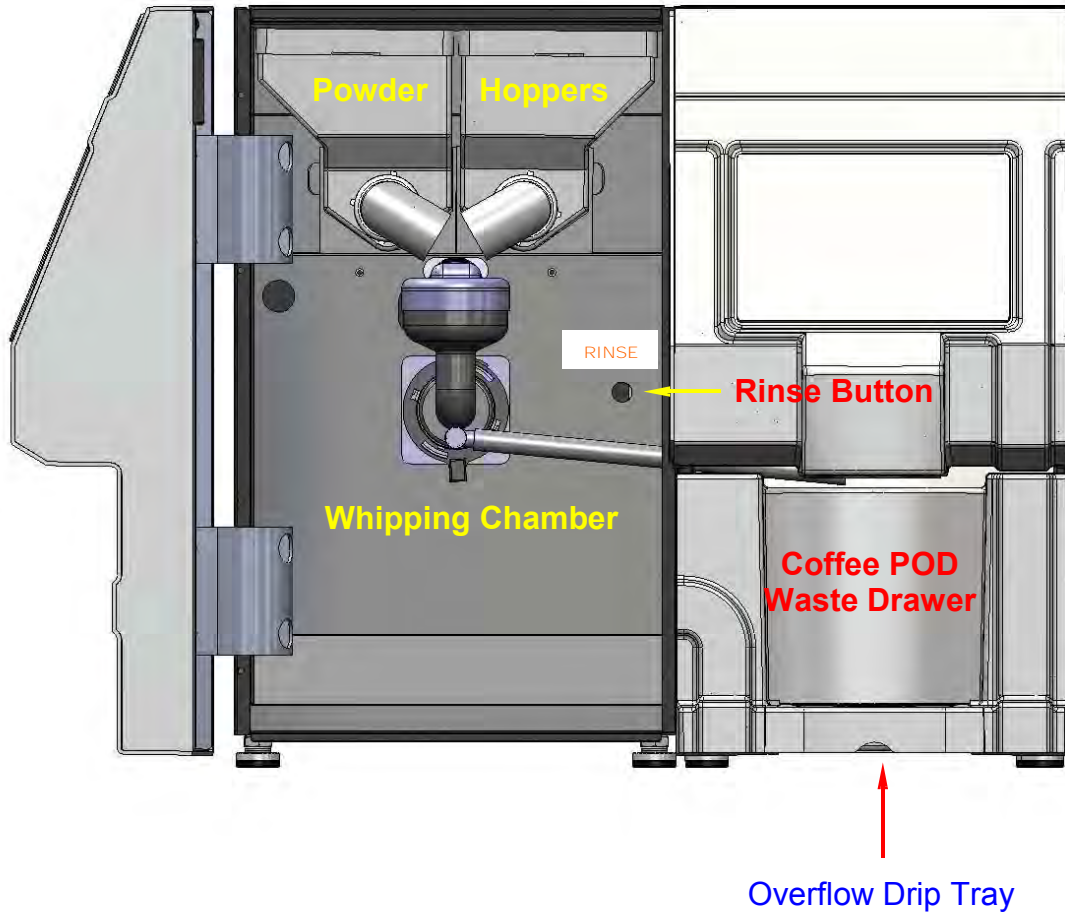
1 GALLON TANK 8-12 OZ CUP SIZE TEMPERATURE RANGE 180-205F

Machine Functions



Machine Dimensions & Specifications – Continued

FRONT VIEW



Machine Features

- **AUTOMATED POD BREW DRAWER**
- **FACTORY CALIBRATED-PLUG & PLAY**
- **WHIPPER RINSE BUTTON**
- **AUTOMATIC POWDER LEVEL RESET OPTION**
- **POD DRAWER COUNT & COUNT RESET**
- **88 PRE-PROGRAMMED DRINK RECIPES**
- **BUTTON ASSIGNMENT FOR RECIPES**
- **INDEPENDENT POWDER HOPPER COUNTDOWN & RESET OPTION**
- **CUSTOM CALL FOR SERVICE NUMBER OPTION**
- **POWER SAVE & POWER DOWN OPTION**
- **WATER FILTER MONITORING OPTIONS**
- **BEEPER VOLUME CONTROL**
- **POD WASTE DRAWER SENSOR**
- **POD AUTO EJECTION SYSTEM**
- **CUP BREW LED LIGHT**
- **PUSH & HOLD HOT WATER BUTTON**
- **COFFEE VOLUME FLOWMETER CONTROL**
- **DUMP VALVE DELIVERY FOR POWDERS**

THIS MACHINE IS FACTORY CALIBRATED AND IS CONFIGURED AND READY TO DISPENSE 8 OUNCE DRINKS. TO CHANGE RECIPES SEE PROGRAMMING SECTION, MACHINE SET-UP.

Plumbing Connections

This machine must be connected to a cold water system with operating pressure between 20 and 90 psi (138 and 620 kPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the machine. Install a regulator in the line when pressure is greater than 90 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 1/4" flare.

NOTE –Newco recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A tight coil of copper tubing in the water line will facilitate moving the machine to clean the counter top. Newco does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

Flush the water line and securely attach it to the inlet fitting at the rear of the brewer.
Turn on the water supply and check for leaks.

Plumber's Installation Instructions

CAUTION: Disconnect Power to machine before proceeding with plumbing installation.

- 1) Attach water line to water filter, rear of machine.
- 2) Flush water line before installing machine. Machine should be connected to COLD WATER LINE ONLY.
- 3) Water pressure should be at least 40 lbs. For less than a 25 ft run, use 1/4" copper tubing and connect to 1/2" or larger water line. For longer runs, use 3/8" copper tubing & connect to 1/2" or larger water line and provide an adapter fitting for connection to the brewer. **A dedicated water line is necessary for this machine.**
- 4) If installed with saddle valve, the valve should have a minimum of 1/8" porthole for up to 25 ft run, and 5/16" porthole for over 25 ft runs.
- 5) **Manufacturer recommends connecting to copper tubing.**

Electrical Hook-Up

WARNING

The brewer must be disconnected from the power source until specified in Installation Instructions.

Determine the available on-site electrical requirements

Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.

CAUTION – Improper electrical installation will damage electronic components.

Installation Instructions

WARNING: - Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the nameplate serial tag.

- 1) Machine must be on a flat and level surface. Plug or wire in machine to appropriate voltage as noted on the brewer serial tag. Serial tag is located on side of machine.
- 2) With water line connected, turn machine power ON (power switch located lower right rear of machine). Install Drip tray and drip tray grate under brew area (slide tray between guide rails until seated).
- 3) Tank will automatically fill, and machine will start heating. If tank does not fill in 8 minutes, a “tank fill error” will occur. (Note: To reset error power machine on/off with power switch).
- 4) Allow 10 to 15 minutes for water in tank to heat to brewing temperature. (Additional water may drip into drip tray on initial expansion of water in the tank). This will not occur thereafter.
- 5) Heater will turn on when water in tank is at probe level. If brew is initialized before tank temperature is reached, machine will display “Preparing to Brew” until temp is reached, then will start brewing.
- 6) **In higher altitude locations (3000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling:**

Brew water temperature is factory set at 200o F (92.3o C) Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.		
Altitude (Feet)	Boiling point of water o F o C	Recommended water temperature o F o C
-1000	213.8 101.0	200 93.3
-500	212.9 100.5	200 93.3
0	212.0 100.0	200 93.3
500	211.1 99.5	200 93.3
1000	210.2 99.0	200 93.3
1500	209.3 98.5	200 93.3
2000	208.4 98.0	200 93.3
2500	207.4 97.4	200 93.3
3000	206.5 96.9	199 92.8
3500	205.6 96.4	198 92.2
4000	204.7 95.9	197 91.7
4500	203.8 95.4	196 91.1
5000	202.9 94.9	195 90.6
5500	201.9 94.4	195 90.6
6000	201.0 93.9	194 90.0
6500	200.1 93.4	193 89.4
7000	199.2 92.9	192 88.9
7500	198.3 92.4	191 88.3
8000	197.4 91.9	190 87.8
8500	196.5 91.4	189 87.2
9000	195.5 90.8	188 86.7
9500	194.6 90.3	187 86.1
10000	193.7 89.8	186 85.6

Set up instructions for CX3 Machine

Fill and install 2lb hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location. Rotate dispense nozzles down into whipper bowl.

Turn machine on, machine should start filling, will shut off when full.

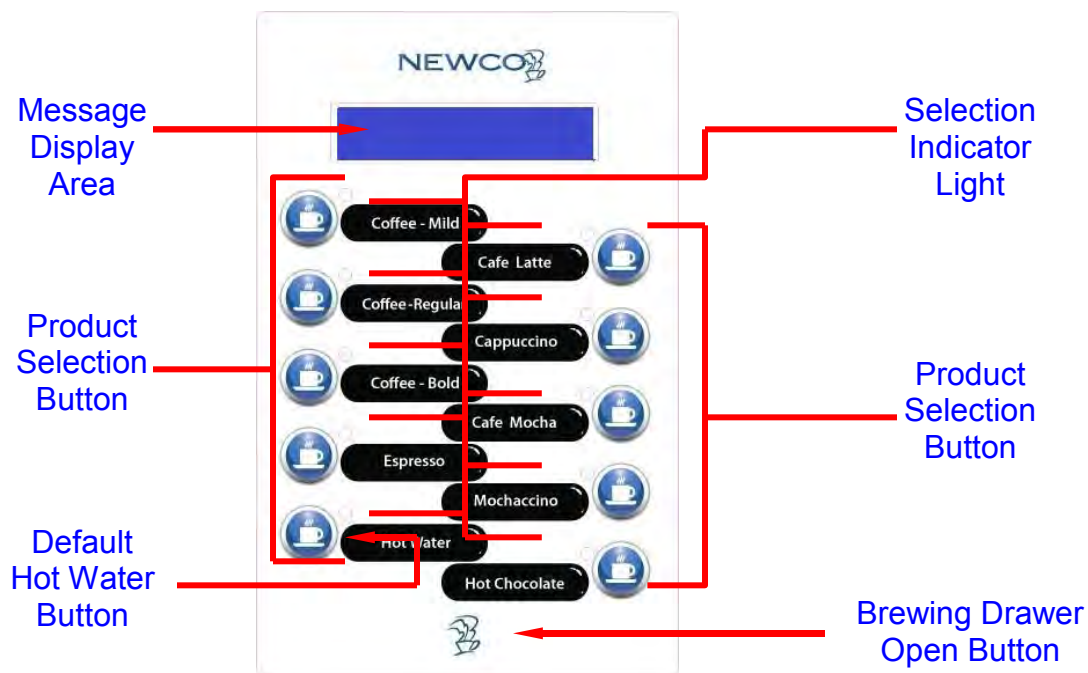
Heater will turn on when water in tank is at probe level and will display Heating: Please Wait. When machine temperature reaches brew temp, display will change to “Ready to Brew”. If brew is initialized before tank temperature is reached, machine will display “Preparing to Brew” until temp is reached, then will start brewing.

Place an empty cup in the brewing area, open the powdered hopper door, and depress the “Rinse” button next to the whipper bowl until the water runs clear.

To dispense a drink, place a cup under the dispense area, press a brew selection or the brewing drawer open button and place a pod flat side up (not necessary if the drink selection does not use a pod) and press the button on the keypad which corresponds to the drink desired. When the drink is finished, the machine will beep 3 times and the display will change to “Ready to Brew”

NOTE: TO DISPENSE HOT WATER; PUSH AND HOLD “HOT WATER” BUTTON...WATER WILL DISPENSE UNTIL BUTTON IS RELEASED, OR TIMES OUT AT 12 SECONDS

DRINK SELECTION KEYPAD AND DISPLAY



Programming Instructions

To enter into "Programming Mode", hold the BOTTOM CENTER button while powering up the machine with the power switch.

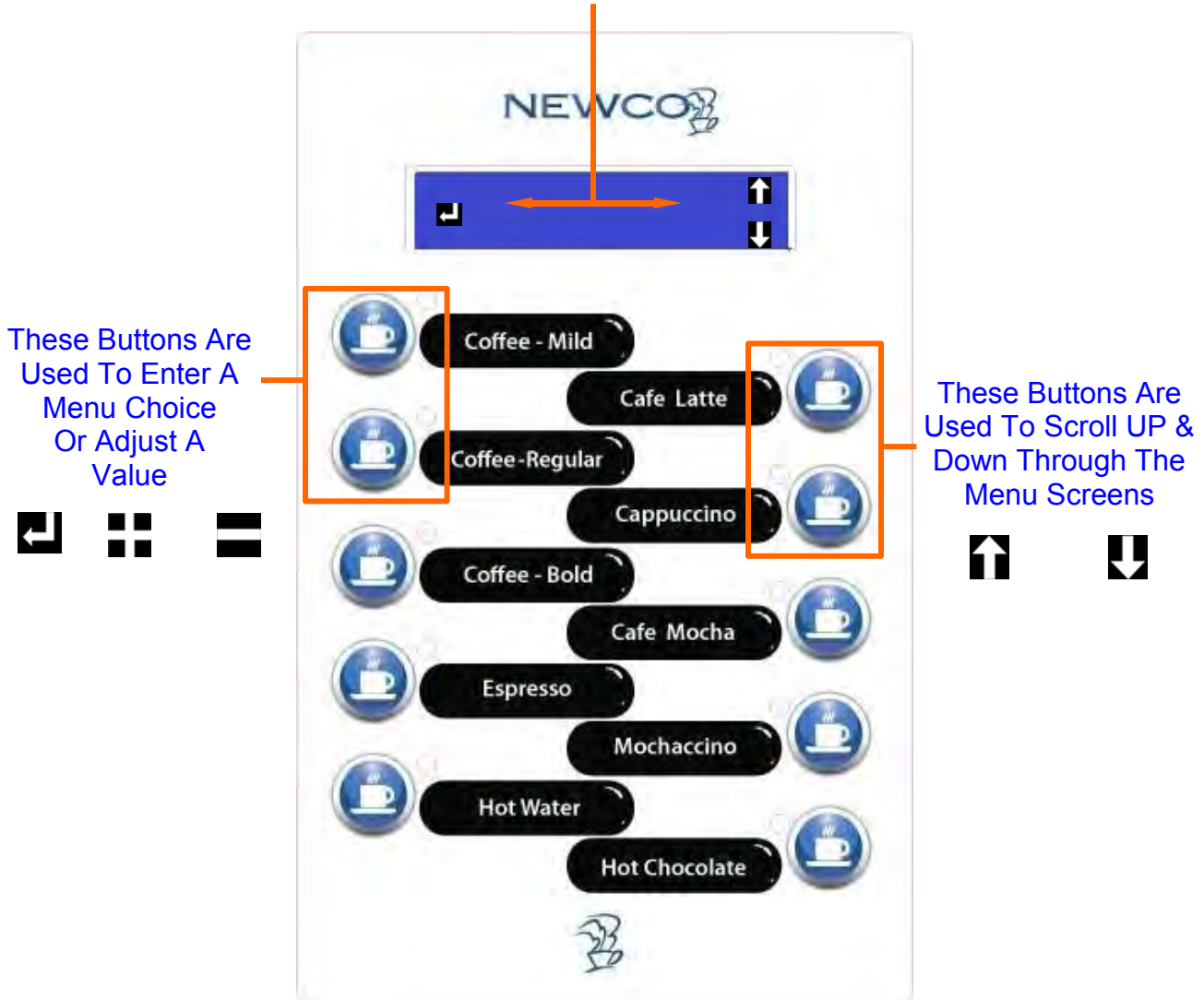
The machine readout will display Select Menu Maintenance in the Message Display Area.

Maintenance, Statistics, and Machine Setup Modes are accessible in the Programming Mode.

The following applies to screen navigation in this mode:

- 1) Upper 2 left buttons are for entering a menu or adjusting the parameter.
- 2) Upper 2 right buttons are for scrolling up/down through program screens.
- 3) Buttons are illuminated to indicate active buttons for input.
- 4) Reset button used in reset screens to reset count shown.

LOOK FOR ICONS ON DISPLAY SCREEN



Programming Instructions (Cont'd)



Pressing the “COFFEE-MILD” Button will select the Mode Displayed



Pressing the “LATTE” Button will scroll forward through the Select Menu Choices



Pressing the “CAPPUCCINO” Button will scroll backwards through the Select Menu Choices

Pressing the “LATTE” button repeatedly will loop the display in 4 Modes:

Maintenance---Statistics---Setup--- ---Exit Program Mode

Maintenance



1. Press Button to Select “Maintenance”

2. Press “LATTE” Button to toggle Select Menu display

Water Filter Remaining* ***NOTSHOWNIFNOTUSINGAWATERFILTER**
 Water filter Reset (Select this after changing filters to reset water filter countdown)*
 Whipper Seal Remaining (Remaining powdered drink cycles before changing the whipper seal)
 Whipper Seal Reset (Select this after changing the whipper seal to reset whipper seal countdown)
 Exit Maintenance Mode

REPLACEMENT WHIPPER SEAL PN 781566 SEE PAGE 23

Statistics



1. Press Button to Select “Statistics”

2. Press “LATTE” Button to Toggle display forward

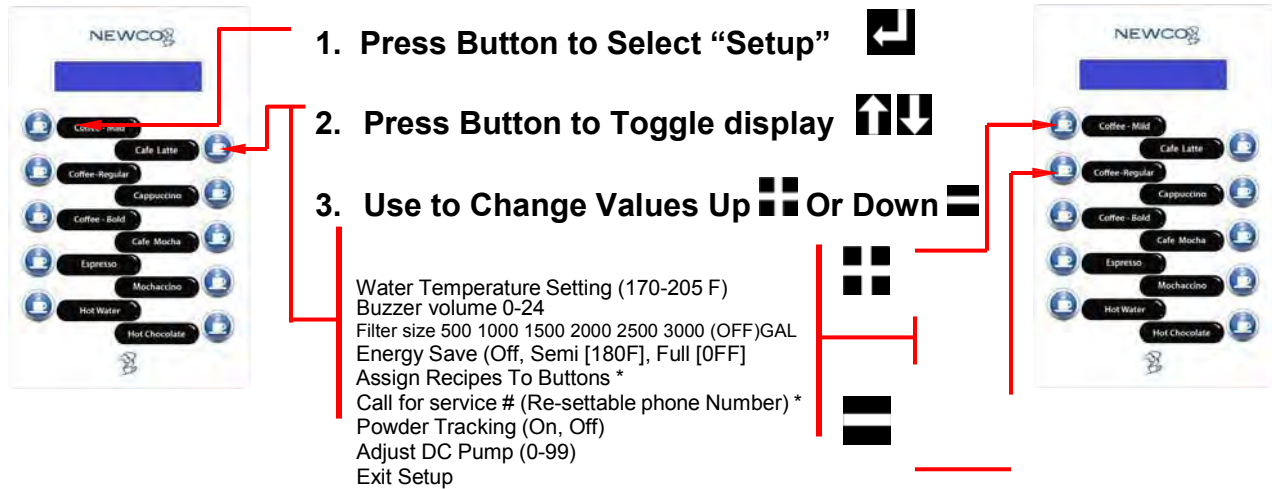
Total run cycles on machine
 Pod brew cycles, re-settable
 Total Gallons water used
Chocolate Powder Remaining
Milk Powder Remaining
 Waste Bin Contents
 Exit Statistics Mode


Information Display Only


(Not shown if Powder Tracking is turned 'OFF')



Programming-Cont'd

Setup



1. Press Button to Select "Setup" 

2. Press Button to Toggle display 

3. Use to Change Values Up  Or Down 

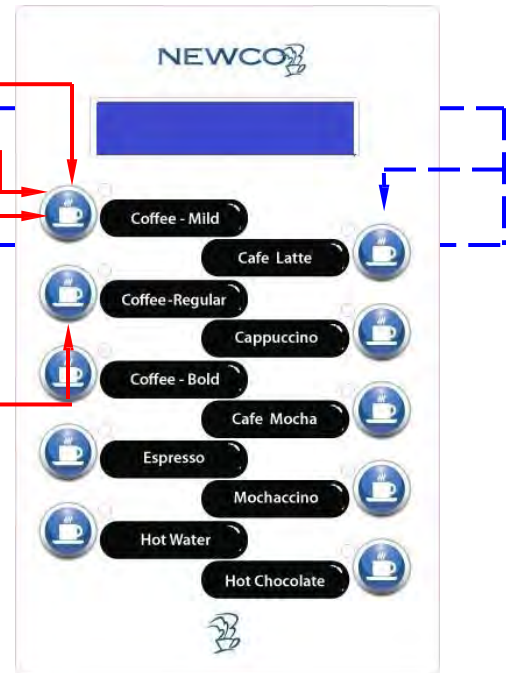
Water Temperature Setting (170-205 F)
Buzzer volume 0-24
Filter size 500 1000 1500 2000 2500 3000 (OFF)GAL
Energy Save (Off, Semi [180F], Full [0FF])
Assign Recipes To Buttons *
Call for service # (Re-settable phone Number) *
Powder Tracking (On, Off)
Adjust DC Pump (0-99)
Exit Setup

- Water Temp Setting-Factory Default is 200 Deg F
- Buzzer Volume-Factory Setting is 1, + or - to hear volume change
- Filter Size-Select Filter size- 0 turns Filter Tracking off
- Energy Save-Selecting Partial or Full Mode asks delay time in hours after last drink has been dispensed (1-4 Hours)
- Assign Recipe to Buttons (See Next Page)
- Call For Service # - See Page 15 (On, Off)
- Powder Tracking (On, Off)

Programming-Cont'd

Assigning Recipes To Buttons

1. Press Button to Select "Setup".
2. Toggle Selection to "Assign Recipes".
3. Select "Assign Recipes".
4. Scroll Up & Down "Recipe Choices" With These Two (2) Buttons.
Select "Recipe" To Be Assigned a Button.
5. All Lights Will Flash. Depressing a Button Will Assign The New Recipe To That Button.
6. Selection Screen Will Return To "Assign Recipes". [Refer Back To Step 3 To Repeat Recipe Button Assignment Or Step 2 To Exit Menu.]



Recipe List

1	Coffee 8oz Mild	20	Latte 8oz Double	39	Espresso Shot Tpl	58	Tea 8oz Mild	77	Americano 8oz Reg
2	Coffee 8oz Reg	21	Latte 8oz Triple	40	Mochaccino 8oz Sgl	59	Tea 8oz Regular	78	Americano 8oz Bold
3	Coffee 8oz Bold	22	Latte 10oz Single	41	Mochaccino 8oz Dbl	60	Tea 8oz Bold	79	Americano 10oz Mild
4	Coffee 10oz Mild	23	Latte 10oz Double	42	Mochaccino 8oz Tpl	61	Tea 10oz Mild	80	Americano 10oz Reg
5	Coffee 10oz Reg	24	Latte 10oz Triple	43	Mochaccino 10oz Sgl	62	Tea 10oz Regular	81	Americano 10oz Bold
6	Coffee 10oz Bold	25	Latte 12oz Single	44	Mochaccino 10oz Dbl	63	Tea 10oz Bold	82	Americano 12oz Mild
7	Coffee 12oz Mild	26	Latte 12oz Double	45	Mochaccino 10oz Tpl	64	Tea 12oz Mild	83	Americano 12oz Reg
8	Coffee 12oz Reg	27	Latte 12oz Triple	46	Mochaccino 12oz Sgl	65	Tea 12oz Regular	84	Americano 12oz Bold
9	Coffee 12oz Bold	28	Hot Cocoa 8oz Mild	47	Mochaccino 12oz Dbl	66	Tea 12oz Bold	85	Steamer 8oz Mild
10	Cappuccino 8oz Sgl	29	Hot Cocoa 8oz Reg	48	Mochaccino 12oz Tpl	67	Tea Latte 8oz Mild	86	Steamer 10oz Reg
11	Cappuccino 8oz Dbl	30	Hot Cocoa 8oz Bold	49	Cafe Mocha 8oz Mild	68	Tea Latte 8oz Reg	87	Steamer 12oz Bld
12	Cappuccino 8oz Tpl	31	Hot Cocoa 10oz Mild	50	Cafe Mocha 8oz Reg	69	Tea Latte 8oz Bold	88	Shot of Milk
13	Cappuccino 10oz Sgl	32	Hot Cocoa 10oz Reg	51	Cafe Mocha 8oz Bld	70	Tea Latte 10oz Mild	89	Hot Water
14	Cappuccino 10oz Dbl	33	Hot Cocoa 10oz Bold	52	Cafe Mocha 10oz Mild	71	Tea Latte 10oz Reg	90	No Recipe
15	Cappuccino 10oz Tpl	34	Hot Cocoa 12oz Mild	53	Cafe Mocha 10ozReg	72	Tea Latte 10oz Bold		
16	Cappuccino 12oz Sgl	35	Hot Cocoa 12oz Reg	54	Cafe Mocha 10oz Bld	73	Tea Latte 12oz Mild		
17	Cappuccino 12oz Dbl	36	Hot Cocoa 12oz Bold	55	Cafe Mocha 12oz Mild	74	Tea Latte 12oz Reg		
18	Cappuccino 12oz Tpl	37	Espresso Shot Sgl	56	Cafe Mocha 12oz Reg	75	Tea Latte 12oz Bold		
19	Latte 8oz Single	38	Espresso Shot Dbl	57	Café Mocha 12oz Bld	76	Americano 8oz Mild		

Programming-Cont'd

Changing “Call For Service” Number (Only when “On”)

Note: Whenever the machine detects a service problem, a description of the problem and a “Call for Service” Telephone Number Scrolls across the Display. This number can be changed during machine Set-Up.

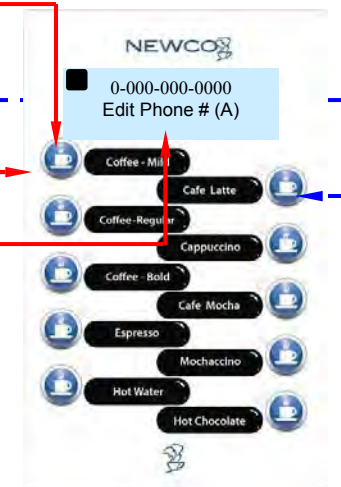
Select the “**Call for Service #**” in the “Set-Up” Menu

Press Button to Select “Setup”

Toggle Selection to “Call for Service #”(0-000-000-0000 is default #)

Select “Call For Service” Number

1. Screen will Change To “Edit Phone #” & Seven (7) Buttons Become Active. A Blinking Cursor & Phone # Is Displayed On The Top Line Of The Display.



- Toggle Characters Or Numbers
- Moves Cursor Forward Or Backward
- Store New Number
- Return To Setup Menu Without Storing #
- Changes Character Sets: (A), (a), (9), (@)



Character Set (A) A-Z Character Set (a) a-z Character Set (9) 1-9

Character Set (@) ! “ # \$ % & ‘ () * +, - . / 0 1 2 3 4 5 6 7 8 9 : ; < = > ? @ (SPACE)

Programming-Cont'd

Selecting “Powder Tracking “ Option

Note: This option enables or disables Powder tracking for drinks using powdered chocolate or powdered milk. The machine can keep track of how much powder is left in the powder canister and suggest that the canister be refilled when nearly empty. Once the canister has been removed, a timer countdown will start and will reset the powder level to “full”. Turning this feature “Off” will disable powder tracking.

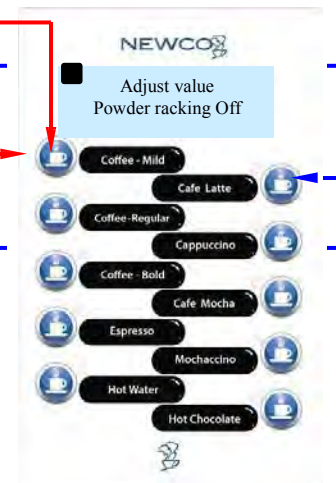
Select “**Powder Tracking**” in the “Set-Up” Menu

Press Button to Select “Setup”

Toggle Selection to “Powder Tracking ”(Off is default)

Select to toggle ”On” or “Off”.

Select to store selection and exit “Powder Tracking”



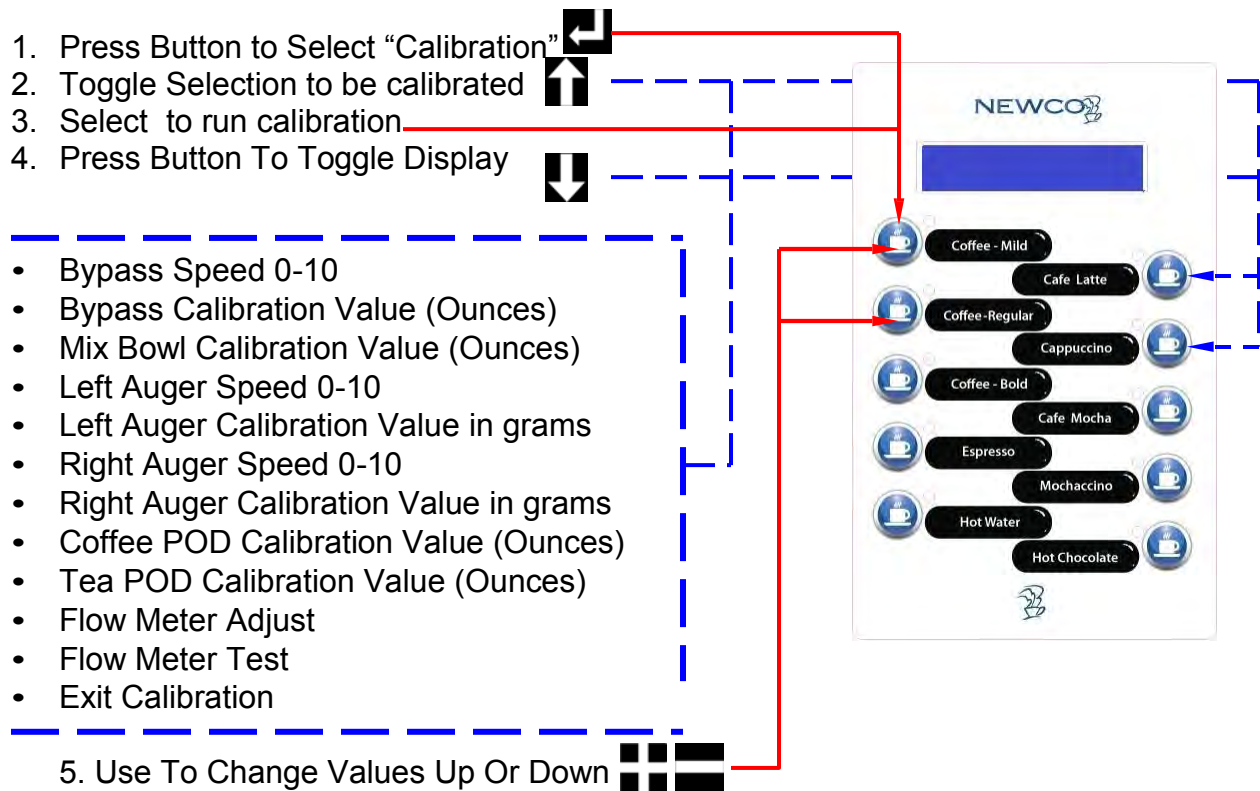
Service Notes & Troubleshooting

MACHINE CALIBRATION

NOTE: THIS MACHINE HAS BEEN CALIBRATED AT THE FACTORY, AND CHANGING THESE SETTINGS CAN AFFECT THE QUALITY OF THE DRINK. ANY CHANGE TO THESE SETTINGS MUST BE DONE BY TRAINED SERVICE PERSONELL ONLY.

To Access Calibration Menu: Hold Lower LH Button Down While Turning Machine Power On

CALIBRATION



NOTE: SHOULD THE COFFEE OR TEA VOLUME NEED ADJUSTMENT, A SMALL VOLUME CAN BE ADDED OR SUBTRACTED BY ADJUSTING THE "FLOWMETER ADJ" VALUE + OR -

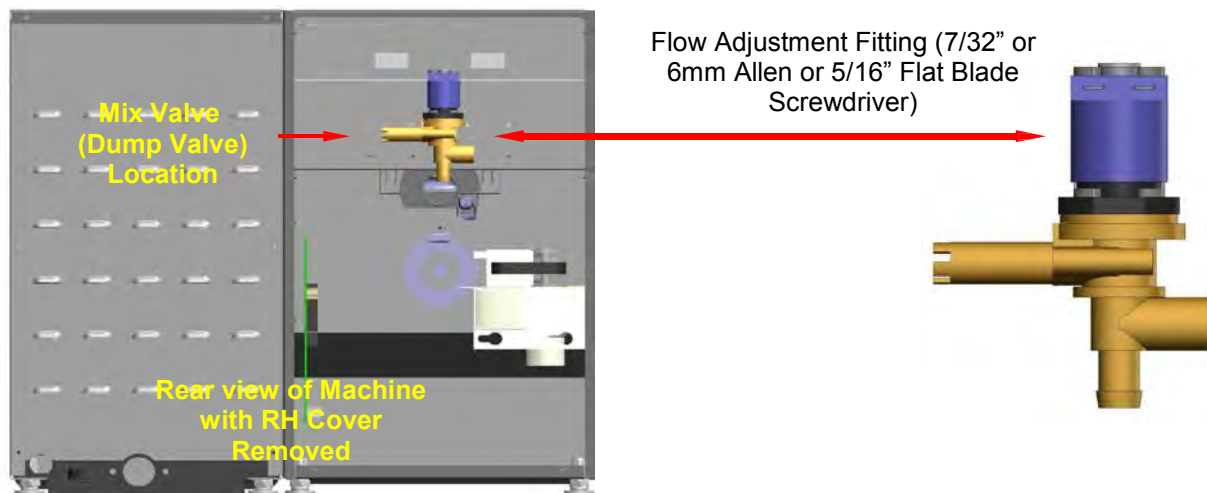
Factory Defaults	Value
Bypass Speed	4
Bypass Cal	20.0
Left Auger Speed	9
Left Auger Cal	156
Right Auger Speed	9
Right Auger Cal	90
Mix Bowl Cal	20.0

CALIBRATION NOTES & INSTRUCTIONS- CONT'D

“Bypass Speed”, this is the pump duty cycle value, 1-10, to adjust the “Hot water Bypass”, or hot water speed during machine cycles. Note: too high a value may result in water overflow, too low a value and water will trickle out of machine. **Value is set at 4 at the factory.** [HOT WATER PUMP]

“Bypass Cal”, Insert a container capable of holding 32 or more ounces of water under delivery area of machine, then press the top left button to start calibration countdown period of 30 seconds. (Note: if machine is not up to temperature, machine will wait until temperature is reached before running calibration cycle, display will read “Preparing to Brew” At the end of the calibration cycle, display will change to “Adjust Value”. Use the upper left buttons to toggle the value, increasing or decreasing value until the display number matches the amount of water measured in ounces (see instruction #5 pg. 17). Press the Upper Right button when done- screen will change to “Bypass Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- to repeat press the top right button to restart cycle. [HOT WATER PUMP]

“Mix Bowl Cal”, Insert a container capable of holding 32 or more ounces of water under delivery area of machine, then press the top left button to start calibration countdown period of 30 seconds. (Note: if machine is not up to temperature, machine will wait until temperature is reached before running calibration cycle, display will read “Preparing to Brew”) At the end of the calibration cycle, display will change to “Adjust Mix bowl Cal” This Number will need to be within ½ ounce of 20 ounces, (see instruction #5 pg. 17). Press the Upper Right button when done- screen will change to “Mix Bowl Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- - to repeat press the top right button to restart cycle. **Note: When replacing Mix Bowl Dispense (Dump) valve, the valve must be adjusted to dispense 20 (+/- ½) ounces in this calibration cycle. See Illustrations Below.** [DUMP VALVE SET TO 20 OUNCES]



CALIBRATION NOTES & INSTRUCTIONS- CONT'D

Auger 1:

“Left Auger Speed (Chocolate)”, this is the left or chocolate auger delivery duty cycle value, 1-10, to adjust the auger motor speed for delivering powdered product. This value should remain at 9 or 10 for the Wolfgang Puck powdered products. **Value is set at 9 at the factory.**

“Left Auger Cal” (Chocolate), remove whipper chamber and hold a 12 ounce plastic cup under the left auger dispense spout, then press either of the top two buttons to start calibration countdown period of 30 seconds. At the end of the calibration cycle, display will change to “Adjust Value”. Use the upper left buttons to toggle the value, increasing or decreasing value until the display number matches the amount of powder measured in grams (see instruction #3 above). Press the Upper Right button when done- screen will change to “Left Auger Cal” again. This is in case there was a spill or problem during the cycle and the measurement needs to be repeated- to repeat press the top right button to restart cycle. **The default value is 156 Grams (5.5 oz) and normally will not need any adjustment.**

Auger 2:

“Right Auger Speed” (Milk), this is the right or milk product auger delivery duty cycle value, 1-10, to adjust the auger motor speed for delivering powdered product. This value should remain at 9 or 10 for the Wolfgang Puck powdered products. **Value is set at 9 at the factory.**

“Right Auger Cal” (Milk), repeat the same steps as “Left Auger Cal” measuring the product from the right canister (Milk Product). **The default value is 90 Grams (3.17 oz) and normally will not need any adjustment.**

“Coffee Pod Cal”, Not Normally Necessary-Use Flow meter Cal Instructions

“Tea Pod Cal”, Not Normally Necessary- Use Flow meter Cal Instructions

“Flow Meter Cal”, Default is 0, Adjust + or – Adjustments will Add or Subtract Approx .17 oz per each increment

Note this adjustment is only necessary to add or subtract the volume of coffee or tea in the cup. Once the adjustment has been made exit calibration and brew a normal coffee or tea to check the cup volume.

Service Notes

This machine uses advanced diagnostics to alert the operator should any of the motors or motor controllers sense the motors are not turning at the correct rate or sense a bad connection. These errors highlighted by a scrolling display such as “Call for Service—(Left Auger) Motor Error”, and the Service Number entered during machine set-up will be displayed. These Motor error messages include Left and Right Auger Motors, Hot Water Bypass Pump, Water Pump, Whipper Motor, and the Brew Mechanism’s Upper & Lower Motors.

Usually repairing a bad connection or replacing the indicated motor or pump will remedy the problem.

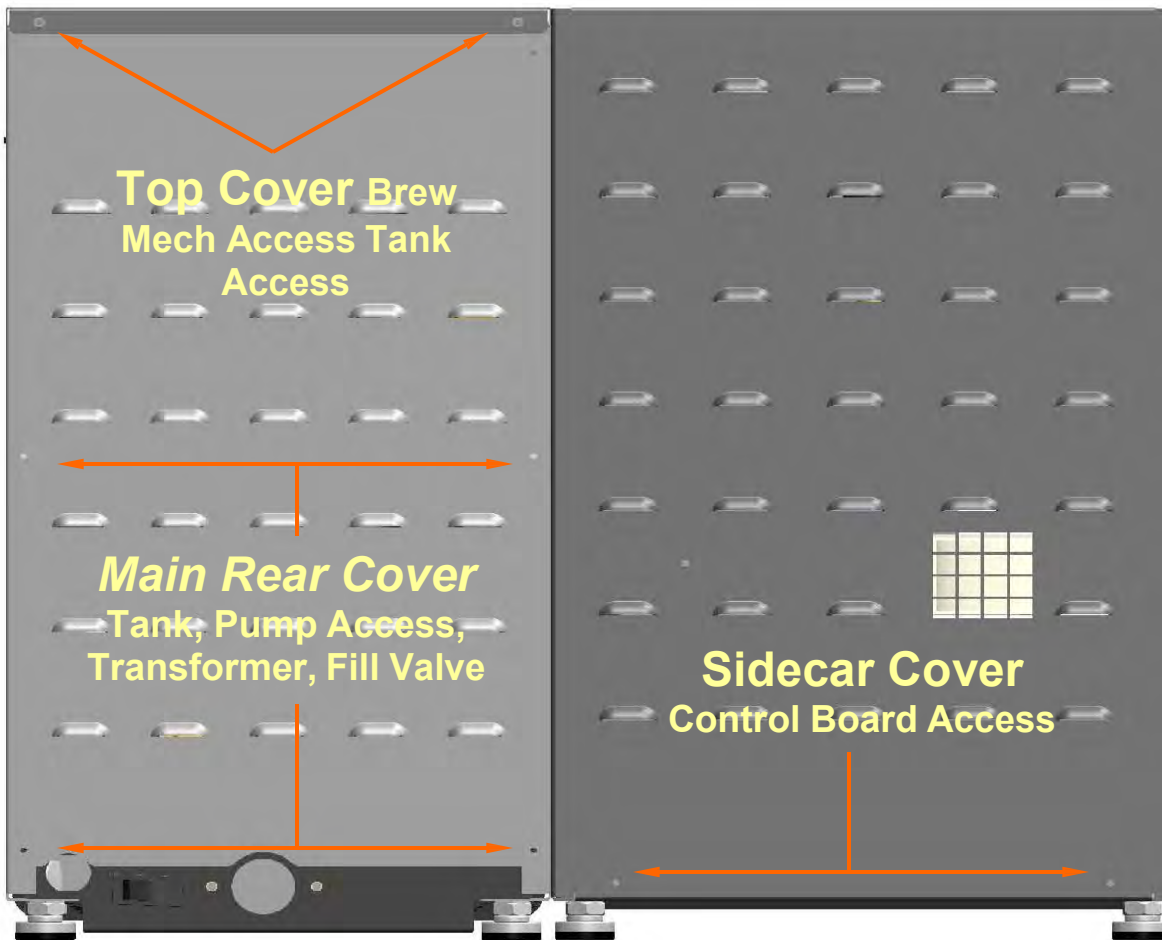
Display Reads	Possible Cause(s)	Remedies	Notes
Fill Timeout	Water shut off to Machine	Check Water Supply Shutoff	Initial fill time longer than 8 minutes
	Supply Line Blocked or too small	Repair or Replace as needed	Fill time Longer than 1 Minute
	Water Filter Restricted	Replace-Service Required	Water Probe has a 30 second Hysteresis cycle
	Inlet Solenoid valve Faulty	Replace-Service Required	
	Control Board Failure	Replace-Service Required	
Thermistor Error	Thermistor not plugged in	Make sure plug in housing is latched	Open or Shorted Thermistor
	Faulty Thermistor	Replacement	
	Control Board Failure	Replace-Service Required	
Heater Timeout	Faulty Thermistor	Replacement	4 Minute Continuous Heater Run
	Faulty Heater Element	Replace-Service Required	
	Control Board Failure	Replace-Service Required	

DRAINING THE HOT WATER TANK

THE DRAIN TUBE IS CLIPPED TO THE TANK PLATE IN FRONT OF THE TANK. TANK HOLDS APPROX 1 US GALLON.

THE HOT WATER TANK CAN BE DRAINED FROM THE FRONT OF THE MACHINE – UNPLUG MACHINE FROM POWER SOURCE. REMOVE POD WASTE TRAY. **CAUTION-UNLESS THE TANK IS LEFT TO COOL THE WATER IS EXTREMELY HOT AND CAN CAUSE HARMFUL BURNS.** REPLACE DRAIN PLUG, ENSURE HOSE CLAMP IS TIGHT AND REPOSITION DRAIN HOSE BEFORE RE-FILLING THE HOT WATER TANK.

Machine Access Points



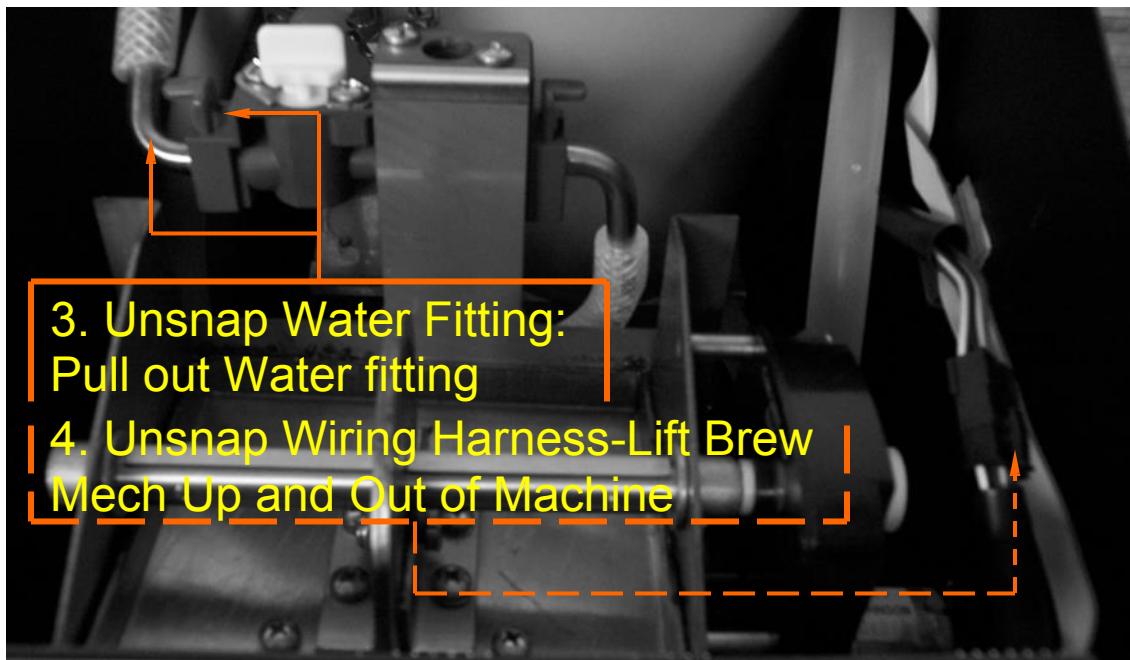
Pod Brew Mechanism Removal

Front View From Drip Tray



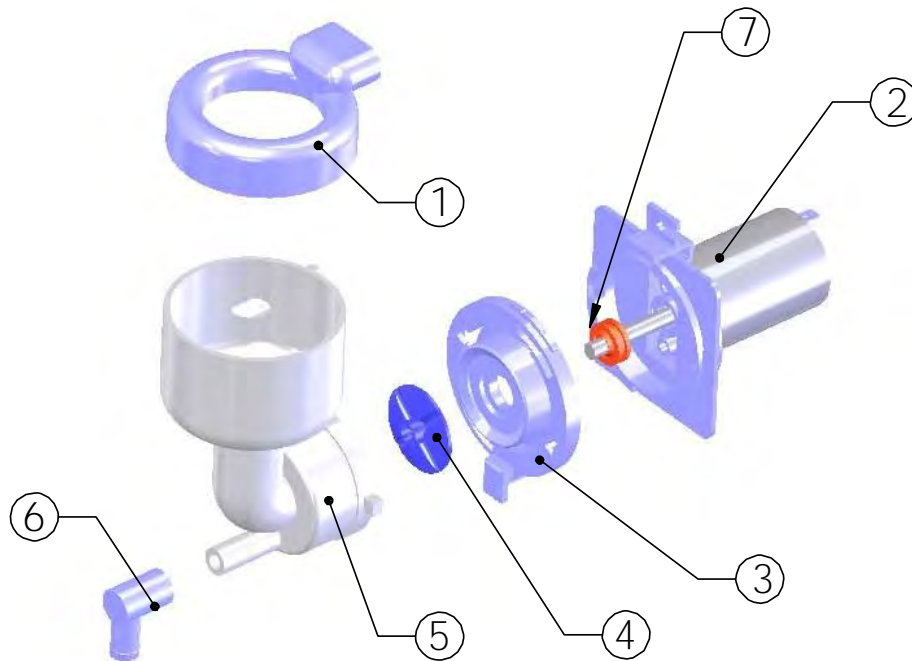
Front

View - Cover Off

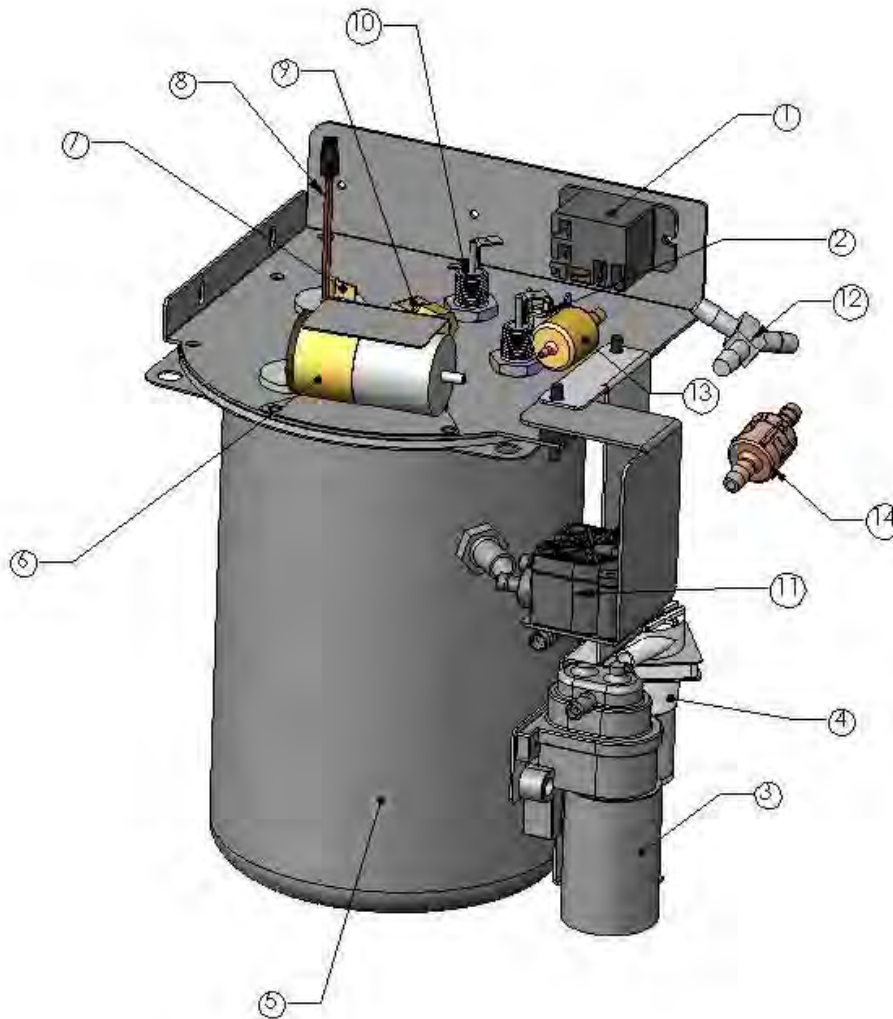


Whipper Assembly PN 767377

ITEM #	PART NUMBER & DESCRIPTION
1	767376 WHIPPER STEAM CAP
2	767195 WHIPPER MOTOR
3	767196 BASE, WHIPPER MOUNTING
3.5	767390,O-RING WHIPPER BASE RED [NOT SHOWN]
4	767197 WHIPPER IMPELLER
5	767365 WHIPPER BOWL
6	767200 WHIPPER NOZZLE
7	781566 WHIPPER SEAL (<i>REPLACE AFTER 5000 CYCLES</i>)

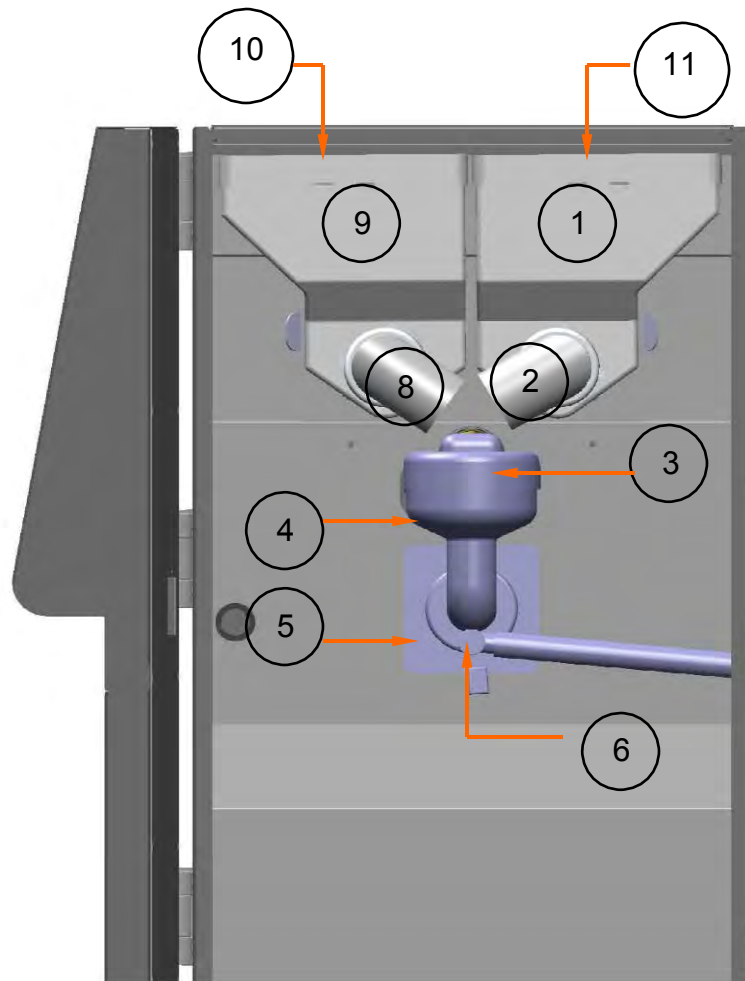


Tank Assembly PN 780048



ITEM #	PART NUMBER	DESCRIPTION	QTY/EA
1	110958	RELAY, 12 VDC SPST 30A	1
2	111593	HI-LIMIT THERMOSTAT	1
3	109937	GEAR PUMP ASS'Y	1
4	781772	PUMP ASS'Y W/ELBOW (HOT WATER)	1
5	780253	TANK ONLY	1
6	773056	AIR PUMP, POD	1
7	500396	LIQUID LEVEL PROBE& BUSHING	2
8	151677	DUAL TEMP THERM PROBE	1
9	100149	ELBOW ¼ C X 1/8 NPT	1
10	704166-10 (1700W) 704161-10 (1400W)	TANK HEATING ELEMENT (US) TANK HEATING ELEMENT (CAN)	1
11	120682	FLOWMETER	1
12	767281	"WYE" HOSE FITTING	1
13	202165	AIR PUMP CHECK VALVE	1
14	202166	WATER PUMP CHECK VALVE	1

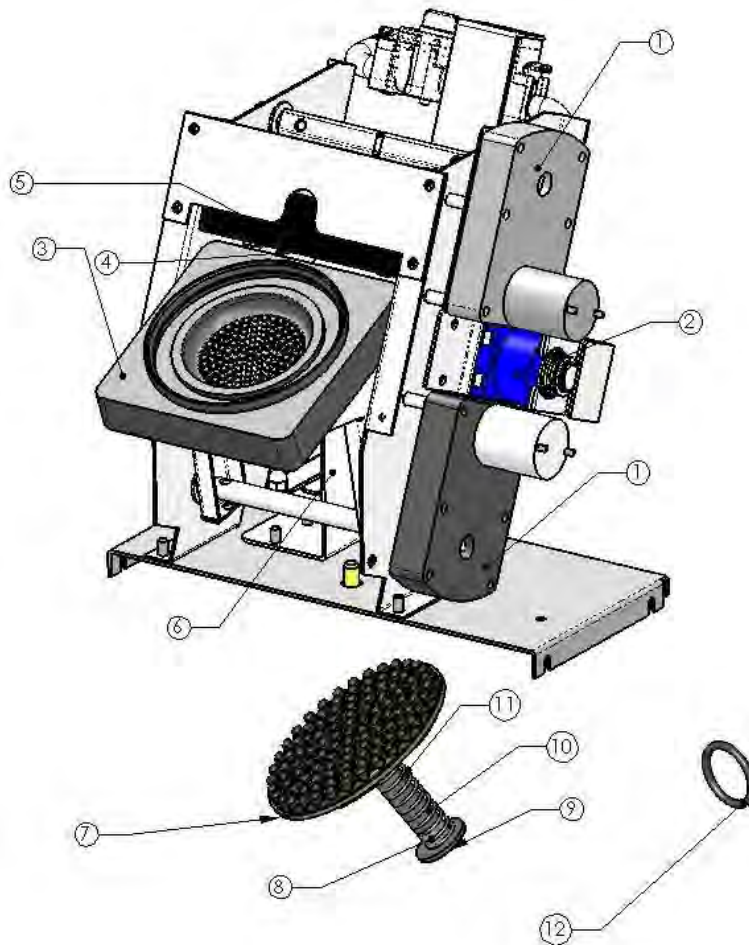
Whipper (767377) & Cannister (767385 & 767386) Assembly



ITEM #	PART NUMBER & DESCRIPTION
1	780796-HOPPER ASS'Y, RH (LATTE)
2	767202-ELBOW, 7CM,RH
3	767376-WHIPPER CAP
4	767365-BOWL, WHIPPER, 767197-IMPELLER
5	767196-WHIPPER BASE, 767195- MOTOR
6	767200-NOZZLE, WHIPPER
7	781040-BULKHEAD, WATER (NOT SHOWN)
8	767201-ELBOW, 7CM,LH
9	780197-HOPPER ASS'Y, LH (CHOCOLATE)
10	780153 -HOPPER LID-BROWN
11	780154-HOPPER LID-WHITE

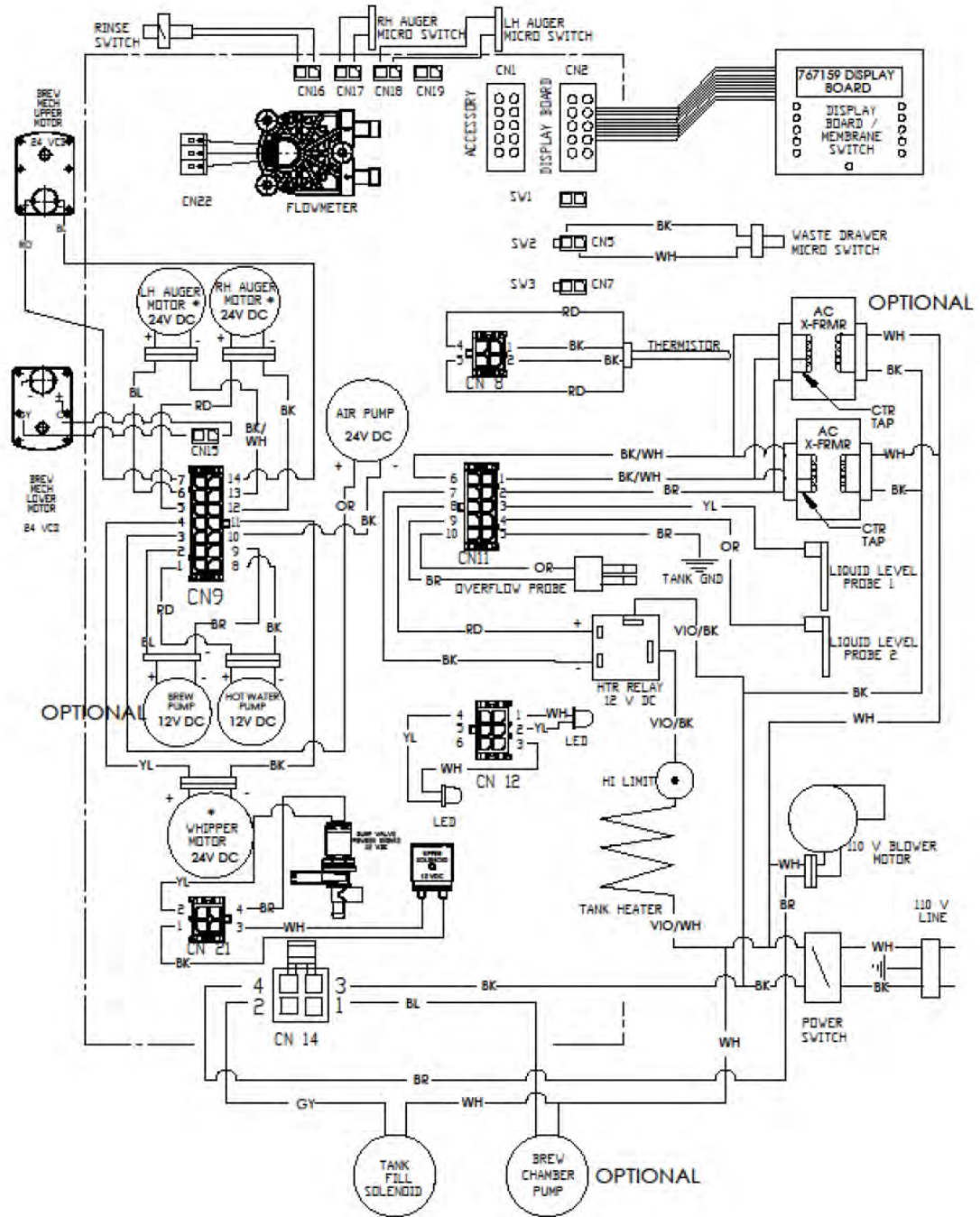
61mm Pod Brew Mech Ass'y PN 780052

ITEM #	PART NUMBER	DESCRIPTION	QTY/EA
1	780230	BREW MECH MOTOR	2
2	780231	DELTROL SOLENOID	1
3	780553	LOWER BREW CHAMBER	1
4	773246	U-CUP SEAL RING	1
5	780257	UPPER BREW CHAMBER 61MM	1
6	780554	EJECT SLOPE CAM ASS'Y	1
7	780528	MOLDED BUMP DISC PAD	1
8	780422	1/4" X 3/16" NYLON SPACER	1
9	780546	KICKER SLIDE WASHER	1
10	780254	1/4" X 1" STAINLESS STANDOFF SPACER	1
11	780421	COMPRESSION SPRING	1
12	780264	LOWER BREW CHAMBER O-RING	1



NOTE: Your CX-3 can be equipped with various optional brew mechanisms to provide brewing choices tailored to your specific needs. For information on these optional brew mechanisms and associated replacement parts contact NEWCO Technical Services at 1-800-556-3926 or NEWCO Customer Service at 1-800-325-7867

Wiring Diagram



780143 BOARD AND BRACKET ASS'Y

