

CMA - NC

Nitrogen coffee machine

USER MANUAL

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■ Model introduction

Thank you for purchasing Puricom Nitro Coffee.

The Nitro Coffee desktop nitrogen coffee machine, uses direct fine filtration to acquire nitrogen from the air. The extracted nitrogen, which makes up 78.12% of air, is infused into coffee or tea at low temperature and medium pressure. Nitrogen coffee, tea, juice and other beverages are extracted from the machine at atmospheric pressure, creating minute bubbles that give the beverage its fine texture.

Features of this machine are as follows:

- Quick production of Nitrogen Coffee or Tea.
- Professional extraction technology perfectly retains the original flavor of the coffee, and gives the coffee a creamy and delicate foam. The taste is silky, smooth, and naturally sweet.
- Appealing visual coffee aesthetics allow customers to enjoy a unique visual feast.
- Fine textured coffee and tea combines well with different flavors of ice cream and juices to form drinks with diverse styles and flavor combinations, allowing coffee and beverage shops to add more menu items and improve sales.

■ Precautions for use

Please read this manual carefully before installing and using the equipment.

If you are unclear or do not understand something with this product, please contact your local dealer or contact the original technical service staff for consultation.



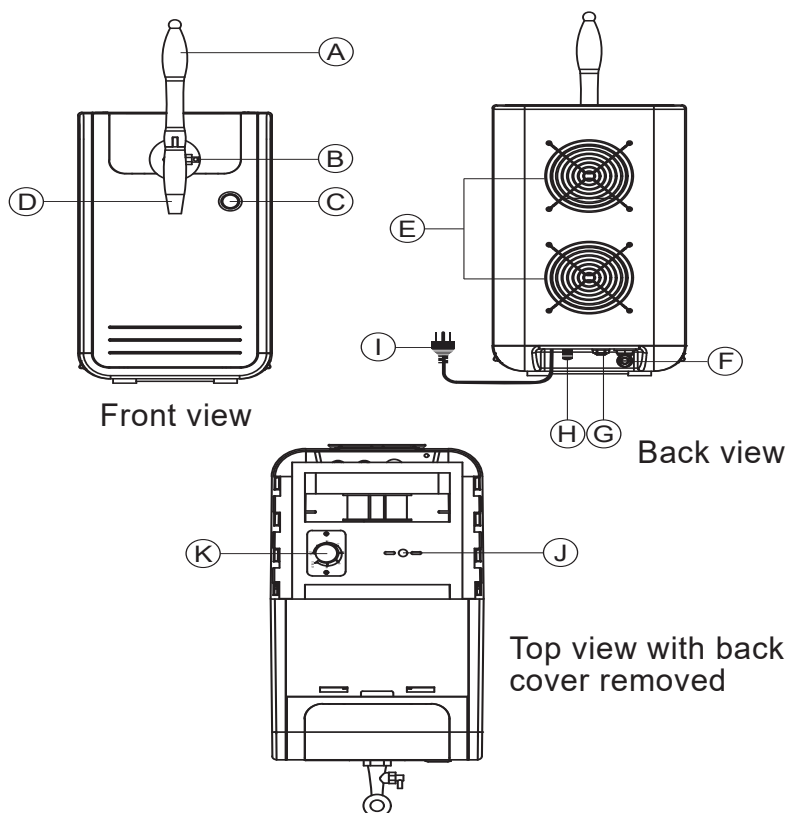
Precautions for use

1. Do not operate the device where the ambient temperature is below 0° C or where the coffee could freeze.
2. Equipment should be placed far enough away from heat sources to ensure the temperature of the coffee will remain low to preserve the taste.
3. The voltage used by the equipment is 110V.*** (see note at top of page 1). (Or: Be sure the electric source is the correct voltage for your machine.)
4. The coffee/tea used must not have suspended solids.
5. The temperature of coffee/tea liquid should be at or below 25 °C. The taste is best at or below room temperature.
6. Do not use sugar, creamer, or other high-viscosity or non-food-safe liquids.
7. When the equipment is used for the first time, cleaning and disinfection should be performed. For details, see the equipment cleaning operation guide.

■ Product specifications

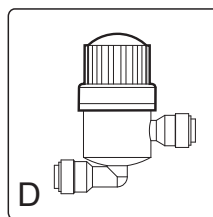
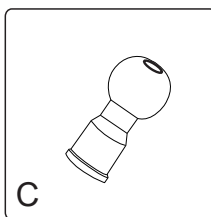
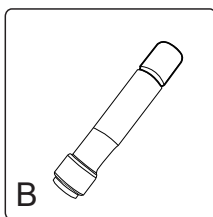
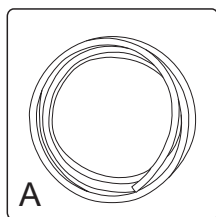
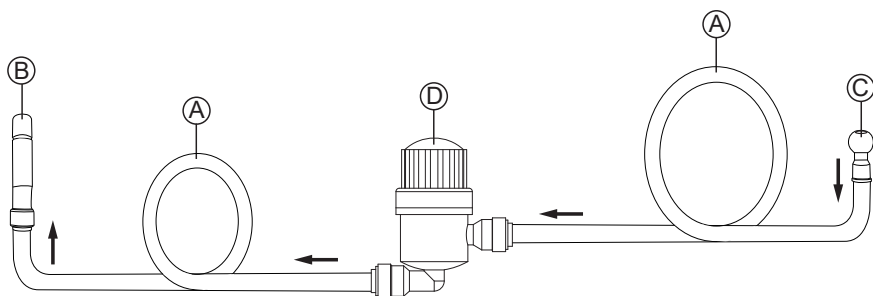
Model	CMA-NC
Type	Nitrogen coffee machine
Voltage	110VAC (220VAC optional)
Machine size	D55xW25xH54cm
Temperature range	$\leq 25^{\circ}\text{C}$ (taste is best at or below room temperature.)
Compressor refrigerant	R134a
Cooling system	Air-cooled heat exchange

■ Product part description



A	Faucet handle	E	Cooling fan	I	Power plug
B	Water adjustment button	F	Water intake	J	Bubble adjustment button
C	Power switch (nitrogen pump)	G	Exhaust vent	K	Temperature adjustment button
D	Faucet spout	H	fuse		

■ Coffee suction tube



零件

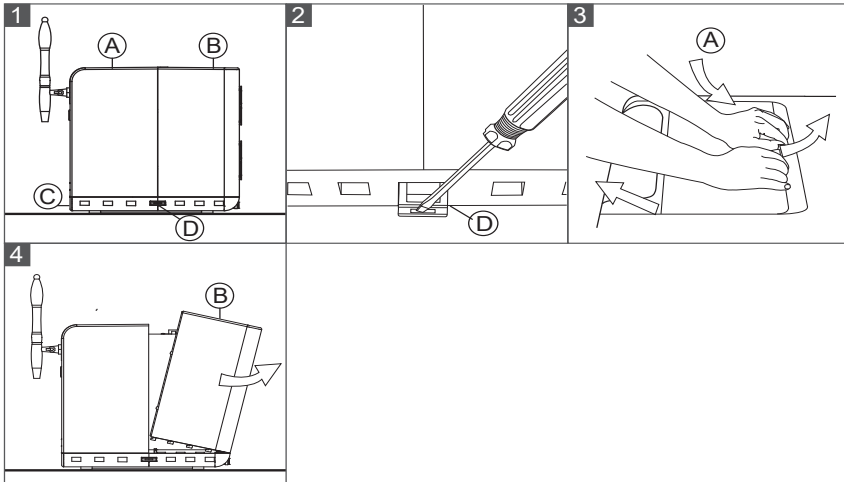
A. PVC hose
(FDA certification grade)

B. Stainless steel
quick coupling

C. Stainless steel
suction head

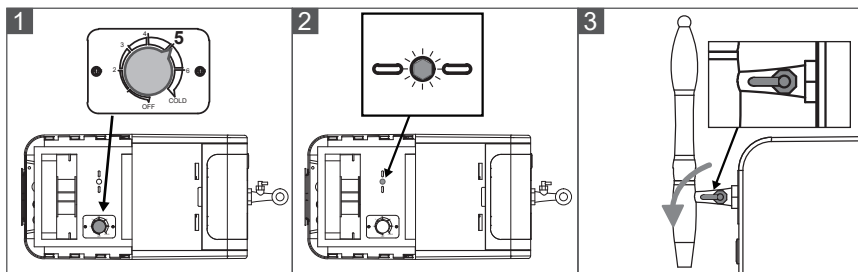
D. Coffee / tea
residue filter

■ Shell disassembly instructions



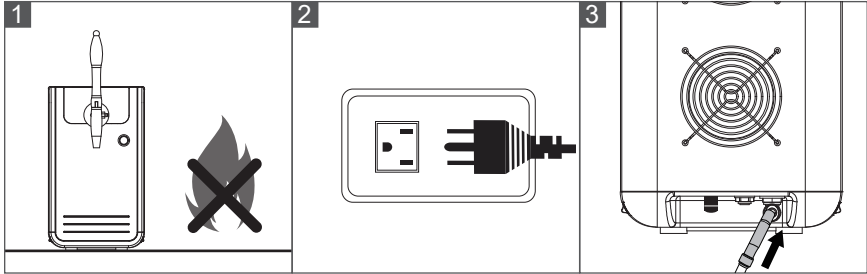
1. A. Front cover B. Rear cover C. Base D. Pin-latch
2. Insert a flat-head screwdriver into the pin-latch slot D and push the latch down until it is loose.
3. Press down on the upper cover A with both hands and push toward the back of the case to release the top cover. Lift up on the top cover to remove
4. Push back on the back cover section B as shown by the arrow, and remove the back panel section in the direction indicated.

■ Function adjustment instructions

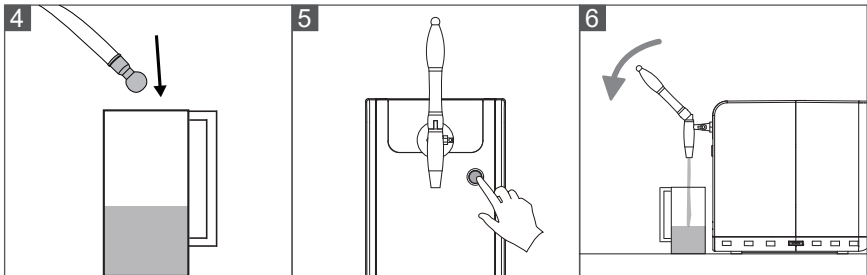


1. The arrow on the temperature adjustment button indicates the temperature setting. The factory setting is at 5, which is approximately equal to 10°C.
2. The arrow on the foam adjustment button indicates the foam condition. Turn counterclockwise to increase the produced foam, and clockwise to decrease the foam.
3. The arrow on the water outlet adjustment button indicates the coffee flow rate. Increase the water flow rate by moving the button downwards.

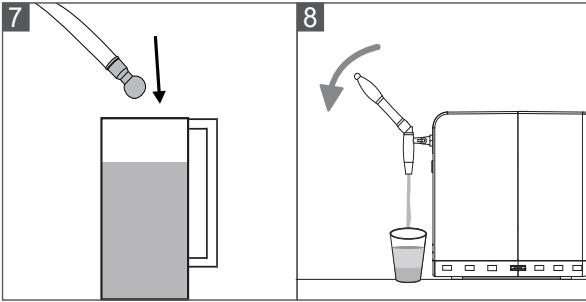
■ Equipment operation and use



1. Install the unit on a flat counter, away from heat sources.
2. Plug in the unit' s power supply.
3. Connect the water inlet hose to the water inlet opening.



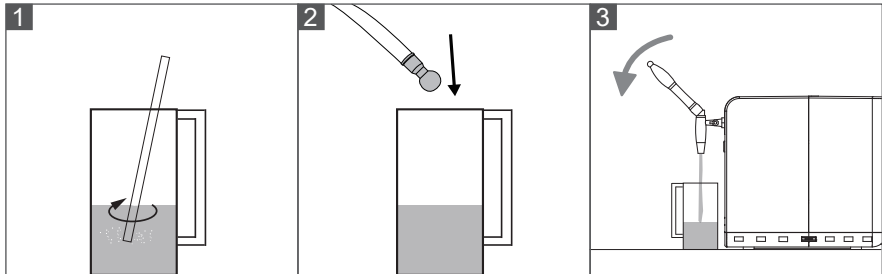
4. Prepare approximately one liter of pure water in a pitcher. Put the suction head of the water inlet hose into the pitcher to draw water for cleaning of the machine.
 5. Press the power switch to turn on the nitrogen pump.
 6. Place a pitcher under the faucet and pull down the handle of the faucet. When all inlet water has run through the unit, cleaning is complete.
- ✗Once cleaning is complete you can start enjoying the delicious drink this machine makes.



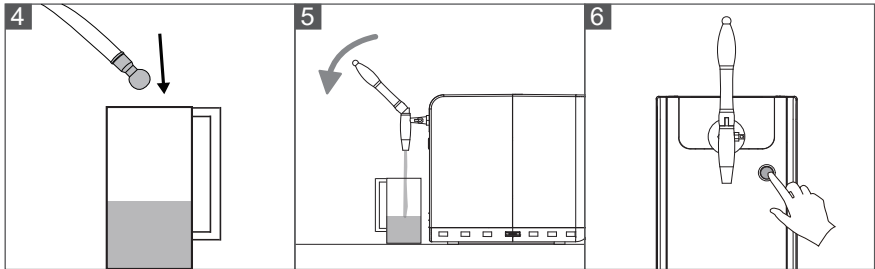
7. Prepare a pitcher of your favorite cold brew coffee or tea.
Place the suction head of the water inlet hose into pitcher.
8. Pull down the faucet handle to dispense nitrogen coffee/tea.
Enjoy a glass of smooth creamy coffee or tea.

■ Cleaning and maintenance

Daily cleaning of the equipment will ensure consistent, fresh coffee quality. It is recommended to rinse the system at the close of each day.

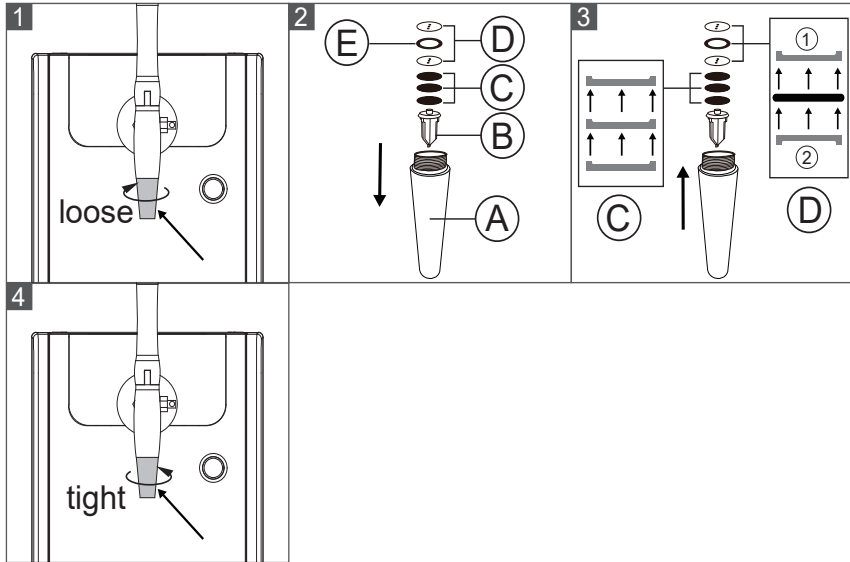


1. Prepare a pitcher of hot water (about 1L). Add a teaspoon of baking soda and stir until the soda is completely dissolved.
2. Put the suction head of the water inlet hose into the cleaning liquid pitcher.
3. Pull down the handle of the faucet to operate the machine. Let the soda solution flow through the machine until about half of the solution has been drawn from the pitcher. Close the faucet and let the solution sit in the machine for about 10-15 minutes. Open the faucet and let the faucet run until all the soda solution has passed through the machine.



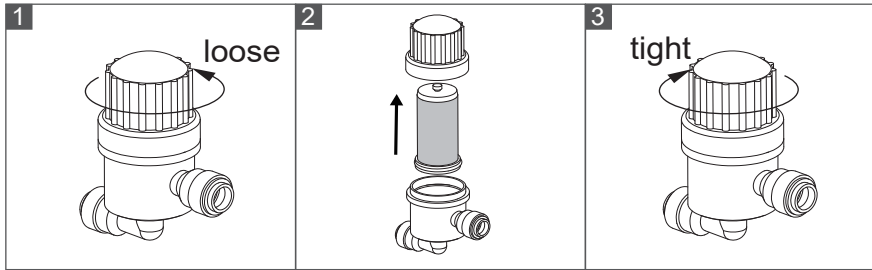
4. Prepare another a pitcher of water (at least 1.5L) for rinsing the soda solution from the machine. Place the suction head of the water inlet hose into the pot.
5. Pull down the handle of the faucet to start the rinse water flowing in the machine. After all the rinse water has flowed through the machine, cleaning is complete.
6. Turn off the power switch (nitrogen pump). If you will not be using the system for a long time, it is suggested to unplug the unit.

■ Faucet spout cleaning and maintenance



1. Turn the spout of the faucet clockwise to remove from the faucet. (See the arrow in the illustration.)
2. Take out the internal parts of the faucet spout and rinse clean, A. Faucet spout B. Rectifier valve C. Strainer x3 pieces D. Fine foam filter x2 pieces E. Water stop gasket.
3. After rinsing parts, put back in the order shown in the figure D. The first notch of the fine foam filter is facing up, the second notch is facing down. The notches on all three of the filters are facing up.
- 4 Return the faucet spout back onto the faucet by turning counter-clockwise, as indicated by the arrow in figure 4.

■ Filter cleaning and maintenance



1. Rotate the upper cover of the filter counter-clockwise to loosen it.
2. Take out the filter element and rinse out any residue.
3. Put the filter element back after rinsing, and turn the upper cover of the filter clockwise to lock it.

✖Note: If this filter is clogged or not cleaned properly, the drink may not be drawn properly or may leave an off taste in the coffee.

■ Machine operation and maintenance video

Scan the QR CODE below to see a clear video demonstration of how to operate and clean.




■ Troubleshooting reference

Unusual condition	Possible cause	Solution
The coffee foam is too thick or too little, and the product is not consistent.	The coffee machine is not cooling properly, or the incoming beverage temperature is too high	<ol style="list-style-type: none"> 1. Check whether the cooling switch is turned on and adjusted to a proper temperature. 2. Be sure the inlet coffee is at or below room temperature.
	Clogged faucet spout	Clean the faucet spout assembly
No coffee comes from the spout	No coffee liquid in the coffee supply pitcher	Replenish
	Ice has formed in the cooling tubes	<ol style="list-style-type: none"> 1. De-ice by unplugging the power for approximately 20 minutes. 2. Check if the temperature control is adjusted too low and readjust.
	The coffee tube is not in the coffee	Be sure the tube is placed properly in the coffee supply pitcher.
	Coffee's nitrogen pump failure	Replace the pump.
	Clogged faucet spout	Clean the faucet spout assembly

Unusual condition	Possible cause	Solution
Drinks have an off taste or smell	The system is not cleaned.	Please refer to the machine cleaning and maintenance section of this manual to clean and disinfect the system.
No cooling	No power.	Plug in the power cord
	Air vent clogged.	Clean vent
	Incorrect temperature adjustment.	Adjust to a suitable temperature 4 or 5 is generally recommended
	Output temperature is too high	Pre-cool or decrease the temperature of the inlet coffee
	Poor heat dissipation in the equipment environment	Change location
	Cooling fan failure	replace
	Compressor failure	replace

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*Member,
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Association*