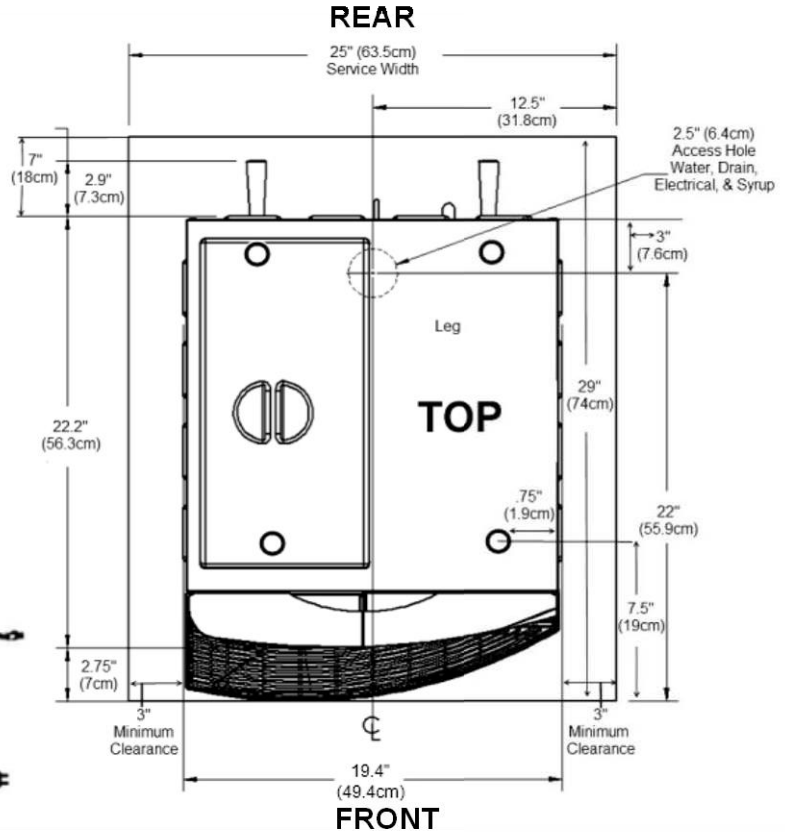
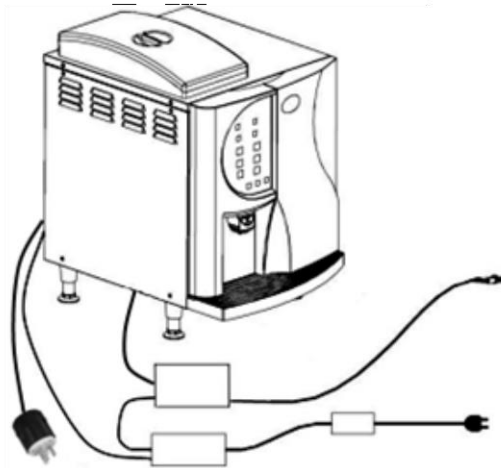


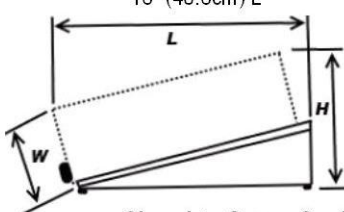



### Access Holes Diagram

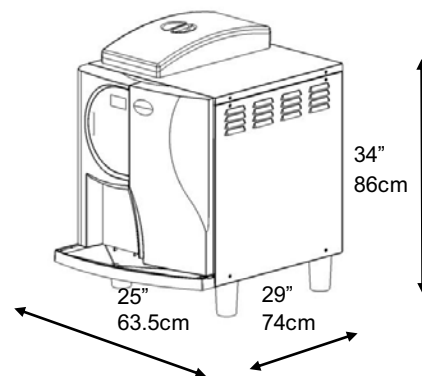
Connection for a 3/4" (1.9cm) ID drain hose must be located within five feet (1.5 meters) of the machine. The location may require a drain hose access hole be cut in the counter top. This must be completed prior to installation.



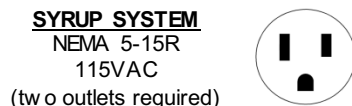
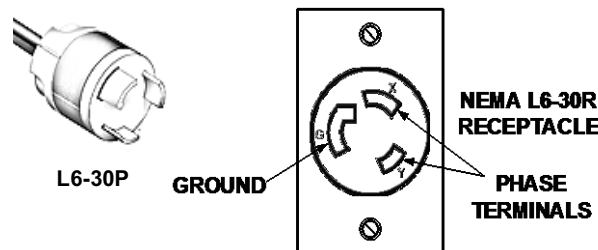
### Flavor Storage Area Diagram

<p><b>Syrup Pumps:</b> 1 enclosure 1 pump</p> <p><b>Peristaltic Pump</b> 7" (17.8cm) W 10" (25.4cm) D 4.5" (11.4cm) H</p> 	<p><b>Syrup System Electrical:</b></p> <p><b>Syrup pump control box</b> 5" (13cm) W 7" (18cm) L 2.5" (6.4cm) D</p> <p><b>Syrup pump power supply</b> 2.5" (11cm) W 6" (19cm) L 1.5" (6.4cm) D</p> 
<p><b>Heating Rack Dimensions</b> Heating rack with chocolate sauce box 12.5" (32cm) H 14" (36cm) W 16" (40.6cm) L</p> 	<p><b>Flavor Box Dimensions</b> 2.5-gal chocolate box 9" (22cm) H 6" (15.3cm) W 13" (33.1cm) L</p>  <p><b>Chocolate Sauce:</b> One box is in use; one box is preheated in reserve. Both are on heating rack.</p>

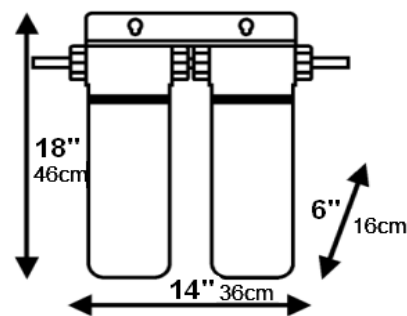
<b>PRE-SITE PHYSICAL REQUIREMENTS</b>	
<input type="checkbox"/>	<p><b>LOCATION</b> The countertop must support at least 300lbs. Minimum countertop space: 25" (63.5cm) W x 29" (74cm) D x 34" (86cm) H. <b>Actual machine dimensions are smaller</b>, extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See <b>Access Holes Diagram</b>.</p> <p><b>For Cabinet Installations:</b> Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine <b>must not</b> exceed 85°F (29°C). The machine must be moveable. If you are installing in a cabinet or other enclosed space, please contact Concordia prior to installation.</p>
<input type="checkbox"/>	<p><b>ELECTRICAL MACHINE: NEMA L6-30R receptacle.</b> Minimum 208Vac on dedicated 30amp circuit.</p> <p><b>FLAVOR SYSTEM: NEMA 5-15R or 5-20R receptacle.</b> 115Vac on a 15amp or 20amp circuit (two outlets required) for Espressjet flavor system and chocolate heating rack. <b>Must be located within five feet (1.5 meters) of machine.</b></p>
<input type="checkbox"/>	<p><b>WATER</b> Cold water source with a female 1/4" or 3/8" tube fitting and shut-off valve. Min. 30psi, Max. 100psi, 25gpm. If your location has a Reverse Osmosis System, a freshwater bypass is required. <b>Water hardness must not exceed 3gpg.</b></p>
<input type="checkbox"/>	<p><b>WATER TREATMENT SYSTEM</b> Space must be available to install water treatment system. <b>Must be located within five feet (1.5 meters) of machine.</b> Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.</p>
<input type="checkbox"/>	<p><b>DRAIN</b> Connection for a 3/4" (1.9cm) ID drain hose. <b>Must be located within five feet (1.5 meters) of machine.</b></p>
<input type="checkbox"/>	<p><b>AMBIENT AIR TEMPERATURE</b> The air temperature around the machine must not exceed 85°F (29°C), to ensure the refrigeration unit and the machine operate properly.</p>
<input type="checkbox"/>	<p><b>ESPRESSJET FLAVOR SYSTEM</b> EspressJet flavor system product, pumps, tubing, chocolate heating rack, and controls must be installed within an enclosed space. <b>Chocolate sauce MUST be 85°F (29°C) prior to installation.</b> See diagram on page 3.</p>



**ELECTRICAL**



**WATER TREATMENT SYSTEM DIMENSIONS**



<b>CUSTOMER-SUPPLIED CONSUMABLES</b>	
<b>BEANS</b>	Whole espresso beans (regular and decaf). Minimum 5lbs each.
<b>MILK</b>	Two gallons of milk (e.g. 2% and non-fat).
<b>CUPS</b>	Two sizes (e.g. 8oz/240mL and 12oz/360mL). Minimum 30 each.

<b>Company Name</b>		IF APPLICABLE, PLEASE SUPPLY
<b>Site Contact Name</b>		<b>Construction Company Name</b>
<b>Site Address</b>		<b>Construction Contact Name</b>
<b>Billing Address</b>		
<b>Phone</b>		<b>Phone</b>
<b>Fax</b>		<b>Fax</b>

I HAVE READ AND UNDERSTAND THIS DOCUMENT. I CONFIRM ALL PRE-SITE REQUIREMENTS HAVE BEEN MET. I ASSUME RESPONSIBILITY FOR ANY ADDITIONAL FEES INCURRED DUE TO INCOMPLIANCE WITH ANY PRE-SITE REQUIREMENT.

Customer Name (Print): \_\_\_\_\_ Title: \_\_\_\_\_

Customer Signature: \_\_\_\_\_ Date: \_\_\_\_\_