



KIT PART NUMBER 6230108

INSTRUCTIONS FOR REPLACING YOUR NATIONAL VENDORS HOT WATER VALVE, P/N 6238170 WITH HOT WATER VALVE, P/N 6238112.

CHECK THE PARTS RECEIVED IN THE KIT WITH THE PARTS LIST IN THESE INSTRUCTIONS. IF ANY PARTS ARE MISSING, CONTACT THE NATIONAL VENDORS PARTS DEPARTMENT IMMEDIATELY.

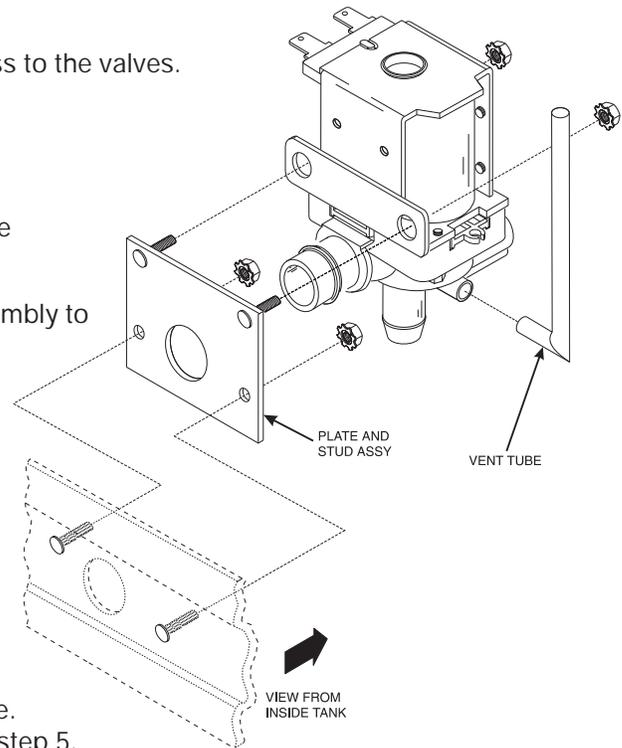
Read these instructions carefully before installing the kit.
Keep these instructions for part numbers and for future reference.

This kit contains the following:

INDEX	PART NUMBER	DESCRIPTION	QUANTITY
1	6238112	VALVE ASSY - H.W.T. - 115V	1
2	6230109	KIT INSTRUCTIONS-6230108	1

REPLACING THE HOT WATER VALVE

1. Disconnect power from the machine.
2. Remove the necessary covers to obtain clear access to the valves.
3. Shut off the water at the water inlet shut-off valve.
4. Drain the water from the hot water tank.
5. Disconnect the valve harness from the valve you are replacing.
6. Remove the two #8-32 nuts securing the valve assembly to the hot water tank. Remove the valve.
7. Install the replacement valve supplied in the kit as follows (see figure):
 - a. Using the two nuts removed in step 6, attach the valve mounting plate and stud assembly to the hot water tank.
 - b. Mount the valve assembly with the two nuts supplied to the mounting plate and stud assembly.
 - c. After mounting the valve assembly to the mounting plate on the tank, install the vent tube.
 - d. Re-connect the valve harness you removed in step 5.
8. Open the water inlet shut-off valve.
9. Reinstall all covers that were removed in step 2.
10. Connect power to the machine.
11. Fill the hot water tank by following the standard fill procedures detailed in the setup or operator guides supplied with your machine.





SETTING THE WATER TIMES AND METERING THE FLOW OF THE VALVE

There are several flowrates and water times for the various drinks that your machine can dispense. There is sufficient adjustment in the metering of the new valve to use the National Vendors default water times for all drinks except for fresh brew drinks (including recipe drinks). Listed below is a table of the volumes and new water times recommended for several cup sizes. Refer to your setup or operator guides for the appropriate programming information.

Hot Drink Center

Selection		Time (in seconds) per size cup					
		Volume (in ml) per size cup					
		5 oz	7 oz	8 oz	9 oz	10 oz	12 oz
A	Fresh Brew Coffee	4.50	6.40	7.50	8.20	9.00	11.00
		130	190	220	240	265	315
B	Fresh Brew Decaf	4.50	6.40	7.50	8.20	9.00	11.00
		130	190	220	240	265	315
D	Fresh Brew Espresso	2.25	3.20	3.75	4.10	4.50	5.50
			95	110	120	130	160
E	Cappuccino	See Below					

Cappuccino can be made with various ratios of chocolate to coffee, according to taste. Lightener is also used for cappuccino. The most efficient way to setup the cappuccino drink is to utilize the ratio features described in the operator's guide.

Cafe' System 7

Selection		Time (in seconds) per size cup					
		Volume (in ml) per size cup					
		5 oz	7 oz	8 oz	9 oz	10 oz	12 oz
Fresh Brew Coffee/Decaf		4.50	6.40	7.50	8.20	9.00	11.00
		130	190	220	240	265	315
Fresh Brew Espresso		2.25	3.20	3.75	4.10	4.50	5.50
		65	95	110	120	130	160
Fresh Brew Coffee/Decaf with Whitener		3.60	5.10	6.00	7.05	7.75	9.45
		105	150	175	205	225	280
Fresh Brew Espresso with Whitener		1.05	1.80	2.25	2.80	3.15	4.00
		30	50	65			115
Fresh Brew Cafe' Mocha		0.55	1.15	2.85	3.15	4.00	5.55
				85		115	165
Fresh Brew Cappuccino and Cafe' Latte		2.65	4.30	5.40	5.85	6.75	8.55
			125	160	170	200	250