

**Baby Hardtank**  
Cold Beverage Infusion Brewer FETCO Commercial Beverage Equipment



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Cold Extraction Infusing Brewer

P232 March 2024

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## Specifications and requirements

## FETCO Baby Hard Tank IHT-2205

The FETCO Baby Hard Tank IHT-2205 has unique construction only available for this model.

### Water Requirements:

29-58 psig, (200-400kPa) 1½ gpm/(5.7 lpm) +/- 100ppm or 150TDS

**Water inlet fitting:** 3/8 inch push to connect.

**Outlet fitting (drain):** 1/2 inch push to connect

### Coffee Dose Size:

10.6-11.3 oz 300-320 gram

### Coffee grind parameter

0.45 to 0.6mm (Fine espresso grind)

Important! Use a reverse osmosis water supply that has a remineralizing cartridge for this equipment for optimal results. Baby Hardtank has single water connection and one drainage connection.

Water inlet connection – Push-to-fit 3/8 for drinks production and flushing. Drainage connection – Push-to-fit 1/2.

SKU	Volts	Watts	Phase	Amps	Hertz	Electrical plug	Color finish
I2205US-1A000-W1P11	100-125	100	Single	0.8-1.0	50 or 60	NEMA 5-15P	Mocha Zebra
I2205US-1A000-W2P11	100-125	100	Single	0.8-1.0	50 or 60	NEMA 5-15P	Cocoa Brown Pine
I2205US-1A000-W3P11	100-125	100	Single	0.8-1.0	50 or 60	NEMA 5-15P	Light Brown

For domestic units only: "CAUTION - Risk of fire and electric shock.

Replace power cord only with manufacturer's cord set, FETCO part No. 1063.00045.00.

## Infusion Cold Brew

## SKU Number Identification Key

Product Line	Level	Family	Region ID	Phase	Voltage Range	# Heaters	Individual Heater Wattage	Veneer Color	Body Color	Power Cord
I	2 2	0 5	U S	1	A	0	0 0	W 1	P 1	1
I= Infusion	22=Next Generation	Baby Hard Tank - 05	US =United States		A = 100-120 B = 200-240			W1 = Rich Mocha Zebra Wood 3M DI-NOC FW-1134 W2 = Cocoa Brown Pine/Larch Wood 3M DI-NOC FW-1970 W3 = Light Brown 3M DI-NOC FW-1972	SS = Stainless Steel P1 = Powder Coat Black	1= NEMA 5-15P 5=CEE 7/7 Schuko 6=UK1-13P 7= AUSTRALIAN AS3112 (YP-35)
		Std. Hard Tank - 20	IN = International CE = IEC KS=KSA							

## Weights and Capacities

Total time for cold brew	35 to 40 min (user adjustable)	Flushing water consumption	3.2 gal 12 L
		Flushing cycle time	5 minutes
Total water for batch	1gal to 1.5gal 3.5 to 5.5 L	Sanitizing cycle water + Flushing	3.3 gal 12 L
Finished batch size, delivered	0.8 gal to 1.3gal 3.0 to 5.0 L	Sanitation and flushing cycle time	30 minutes

Depth 13 3/8 inches 340mm    Width 13 3/8 inches 341mm    Height 19 3/8 inches 490mm    Weight 39.7 Lb/18kg

NOTE: DIMENSIONS IN PARENTHESIS ARE METRIC

Empty weight  
18kg/ 40 lb

H: 490mm/19 ¾ in  
W: 341mm/13 ¾ in  
D: 340mm/13 ¾ in

NOTE:  
Allow minimum 813mm/32 in clearance from counter

**3M Architectural Wrap for base unit veneer color**

**Mocha Zebra**  
3M Architectural Code 3M DI-NOC FW-1134

**Cocoa Brown Pine/Larch Wood**  
3M Architectural Code 3M DI-NOC FW-1970

**Light Brown**  
3M Architectural Code 3M DI-NOC FW-1972

1) Tank Cover  
2) Bayonet Handle Mandrel  
3) Touch Display  
4) Production Basket  
5) ON/OFF switch

ON/OFF switch is located under front panel 3 inches from left

1) ON/OFF Switch  
2) Power cord inlet connection  
3) Push to connect water inlet  
4) Push to connect outlet/drain  
5) Serial number/SKU label

(ON/OFF switch is under front panel 3 inches from left)

## Positioning and Installation

(For Qualified Service Technicians Only)

### Unpack the device

- Unpack Baby Hard Tank before starting installation of the device.
- Remove the cardboard with accessories.
- Remove the connection cables and the drink production basket.
- Remove the device and the film cover.

### Positioning the device

Provide the following:

- Supply water installation with reverse osmosis water filtration system and remineralization cartridge.
- Drain access receiving vessel or carboy for drainage.
- Single-phase cord and plug electrical installation ~100-120Vac or ~200-240Vac 50 or 60Hz,
- A stable, levelled and vibration-free surface, e.g., a tabletop.

### Electrical:

1. All equipment requires an electrical ground wire. Installation without grounding is dangerous.
2. Verify voltages, amperages, and cord and plug type before attaching equipment.
4. The installation must comply with applicable federal, state, and local codes having jurisdiction at your location.

### Plumbing:

1. Verify that the water line will provide a flow rate of at least 1½ gpm/(5.7lpm) per minute and the water pressure is between 20-75 psig (138-517kPa) before making any connections.
2. Note the push to connect illustration below for the factory inlet and drain fittings to attach tubing to the equipment.
3. The supplied supply line fitting is a 3/8" push to connect the drain is ½" push to connect.
4. Baby Hard tank should be connected to a reverse osmosis system . A finishing remineralizer is preferred.
5. Total water mineralization → +/- 100ppm or 150TDS
6. The water line and newly installed reverse osmosis system must be flushed thoroughly prior to connecting it to the brewer to prevent debris from contaminating the machine.
7. North America: All installations must comply with applicable federal, state, or local plumbing codes.
8. All Others: The water and waste piping and connections shall comply with the International Plumbing Code, International Code Council (ICC), or to the Uniform Plumbing Code (IAPMO).
9. Install a backflow prevention device. Most municipalities require a recognized backflow preventer. Usable on all hot beverage and cold beverage equipment is a WATTS® SD-2 or SD-3. WATTS spring loaded double check valve models are accepted by most zoning authorities. !The check valve should be as close to the water supply inlet of the beverage equipment as possible...

### Proper installation of push to connect tubing.

Tubing for water supply must be clean without dents or blemishes on the outer surface.  
Use LLDPE (linear low density polyethylene) or similar smooth tubing



Cut the tube square and remove any burrs or score marks.



Push the tube into the fitting and up to the tube stop.



Tug the tube to check that it is secure. Test the system before use.

There are two types of Baby Hard Tank brew baskets:  
Non-mesh (portafilter type)  
Mesh type (with wire mesh).

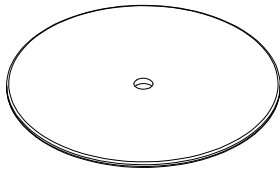
### COLD BREW PRODUCTION (page 1 of 2)

#### For Portafilter (non-mesh) Brew Basket version

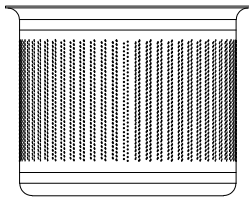
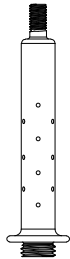
- Step 1. Open the water installation valve that supplies the device
- Step 2. Wash and conduct sanitation for the installation, the tank and the basket, if you have not done it yet.
- Step 3. Prepare a clean receiving vessel or keg for the finished cold brew.
- Step 4. Connect the receiving vessel or keg to the device. Open the valve on the vessels cover.

#### ASSEMBLY INSTRUCTIONS

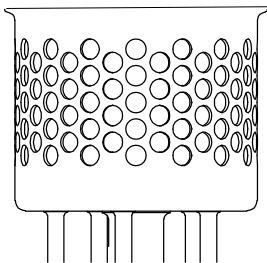
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Step 5. Prepare the unfolded production basket.



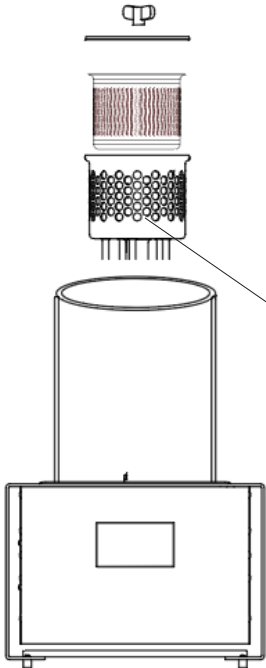
Step 6. Line up the basket elements as shown



Step 7. Screw the assembled element into the threaded sleeve of the basket's bayonet handle.

For Portafilter (non-mesh) Brew Basket version  
COLD BREW PRODUCTION (page 2 of 2)

FOR PORTAFILTER STYLE BREW BASKET



Step 8. Prepare ground coffee/tea/cascara/other dried product.  
The grind size of the coffee should be approx. 0.45 to 0.6mm  
(Fine espresso grind)

Step 9. Pour the prepared ground coffee/tea/cascara\*/other dried product into the basket. Gently shake the basket or level the contents using a spoon so that it does not extend beyond the edges of the basket.  
!!! The level of the charge must not exceed the height of the ring located at the end of the vertical nozzle (the upper part).

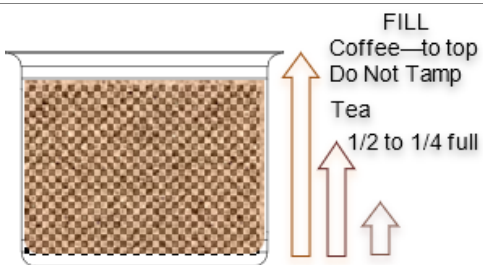
Mandrel of the bayonet handle used to position the production basket with coffee.

Step 10. Close the basket with the cover and screw the wing nut.

Step 11. Remove the tank cover.

Step 12. Position the basket containing coffee/tea/cascara/other dried product on the tank's mandrel. The basket will drop deeper. Gently lift the basket. If it cannot be removed, it means that the basket is positioned properly and secured against falling off the bayonet handle.

If the basket lifts on the mandrel-it is not positioned correctly.  
Repeat its positioning from the beginning.



Note

Coffee must be filled to the top of the basket and covering all the perforations—do not tamp.

Tea 1/2 to 1/4 full

Step 13. Activate the device if it has not been activated yet.

Step 14. Press the [PROGRAM] button. If your drink is based on coffee, go to Step 15A.

In case of tea or another dried product – 15B.

Step 15A. In the [MODE] field, select [COFFEE]. [6]

Step 15B. In the [MODE] field, select [OTHER]. Then, in the [CAPACITY] field, select the required amount of water.

Step 16. In the [DURATION] field, select the drink extraction time.[4]

Step 17. In the [DRAIN] field, select the mode of pumping of the finished drink.[5]

[AUTO] – the drink will be pumped automatically upon completion of extraction.

[MANUAL] – the drink will not be poured without confirmation by the user.

Step 18. Press the [LOAD PROGRAM] button. The summary of the selected mode will be displayed.

At this stage, you may accept the recipe by clicking the middle [PLAY] button or return to settings by pressing [X].

Step 19. After pressing the [PLAY] button, the tank will be filled with water, and then the extraction process will start.

Step 20. If you have chosen the [DRAIN – AUTO] mode, go to Step 21A.

In case of the [DRAIN – MANUAL] mode – 21B.

Step 21A. After the production time expires, the drink will be automatically pumped into the keg.

IF MANUAL PUMP Screen will show notification to start pump.

Step 21B. After the extraction time expires, the [PROGRAM FINISHED!] message will be displayed.

Lift the cover of the tank and take a sample of the drink to assess it.

If the drink is fine, press [X] and accept to pump the drink to the keg.

If the production process must be extended, select the appropriate time on the touch display and press the [PLAY] button.

\*Cascara is also known as coffee cherry tea or “Qishr”. It is made of the dried skins of coffee cherries.  
The brewed product does not taste like coffee.

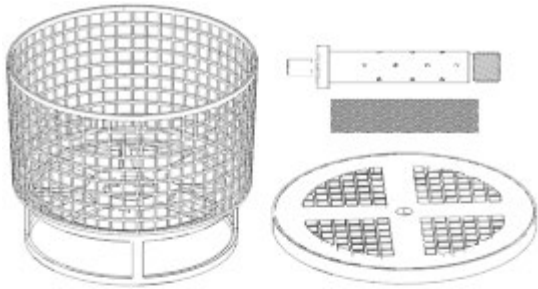
Cascara contains ¼ to ⅓ the caffeine of brewed coffee-more similar to green tea

# COLD BREW PRODUCTION (page 1 of 2)

## For mesh-type brew basket version

- F** Step 1. Open the water installation valve that supplies the device  
**O** Step 2. Wash and conduct sanitation for the installation, the tank and the basket, if you have not done it yet.  
**R** Step 3. Prepare a clean receiving vessel or keg for the finished cold brew.  
**M** Step 4. Connect the receiving vessel or keg to the device. Open the valve on the vessels cover.

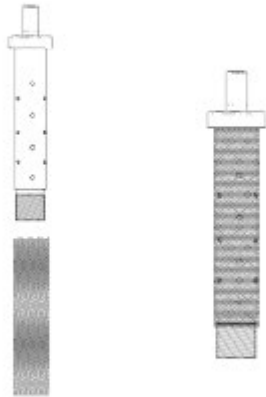
**E**  
**S** Step 5. Prepare the unfolded production basket.



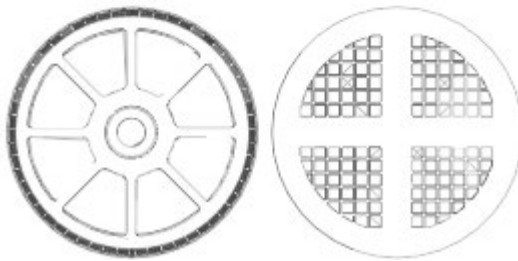
**S**  
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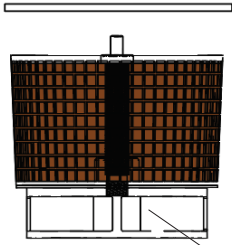
Step 6. Insert the head with nozzles into the mesh sleeve.



Step 7. Screw the assembled element into the threaded sleeve of the basket's bayonet handle.

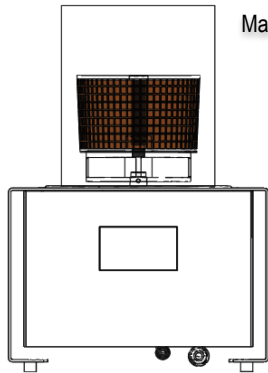
## COLD BREW PRODUCTION (page 2 of 2) For mesh-type brew basket version

FOR MESH STYLE BREW BASKET



Step 8. Prepare ground coffee/tea/cascara/other dried product. The grind size of the coffee should be approx. 0.45 to 0.6mm (Fine espresso grind)

Step 9. Pour the prepared ground coffee/tea/cascara\*/other dried product into the basket. Gently shake the basket or level the contents using a spoon so that it does not extend beyond the edges of the basket.  
!!! The level of the charge must not exceed the height of the ring located at the end of the vertical nozzle (the upper part).

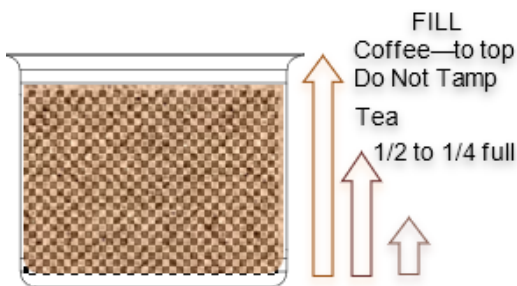


Mandrel of the bayonet handle used to position the production basket with coffee.

Step 10. Close the basket with the cover and screw the wing nut.

Step 11. Remove the tank cover.

Step 12. Position the basket containing coffee/tea/cascara/other dried product on the tank's mandrel. The basket will drop deeper. Gently lift the basket. If it cannot be removed, it means that the basket is positioned properly and secured against falling off the bayonet handle. If have managed to remove the basket, repeat its positioning from the beginning.



Note

Coffee must be filled to the top of the basket and covering all the perforations—do not tamp.

Step 13. Activate the device if it has not been activated yet.

Step 14. Press the [PROGRAM] button. If your drink is based on coffee, go to Step 15A.

In case of tea or another dried product – 15B.

Step 15A. In the [MODE] field, select [COFFEE].

Step 15B. In the [MODE] field, select [OTHER]. Then, in the [CAPACITY] field, select the required amount of water.

Step 16. In the [DURATION] field, select the drink extraction time.

Step 17. In the [DRAIN] field, select the mode of pumping of the finished drink.

[AUTO] – the drink will be pumped out automatically upon completion of extraction. [MANUAL] – the drink will not be poured without confirmation by the user.

Step 18. Press the [LOAD PROGRAM] button. The summary of the selected mode will be displayed.

At this stage, you may accept the recipe by pressing the middle [PLAY] button or return to settings by pressing [X].

Step 19. After pressing the [PLAY] button, the tank will be filled with water, and then the extraction process will start.

Step 20. If you have chosen the [DRAIN – AUTO] mode, go to Step 21A.

In case of the [DRAIN – MANUAL] mode – 21B.

Step 21A. After the production time expires, the drink will be automatically pumped into the keg.

Step 21B. After the extraction time expires, the [PROGRAM FINISHED!] message will be displayed.

Lift the cover of the tank and take a sample of the drink to assess it.

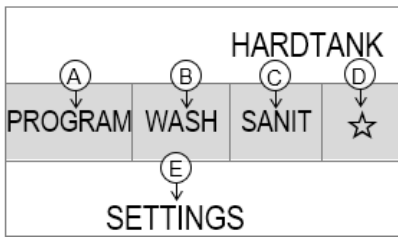
If the drink is fine, press [X] and accept to pump the drink to the keg.

If the production process must be extended, select the appropriate time on the touch display and press the enter button.

\*Cascara is also known as coffee cherry tea or “Qishr”. It is made of the dried skins of coffee cherries.

The brewed product does not taste like coffee. It contains ¼ to ⅓ the caffeine of brewed coffee—more similar to green tea

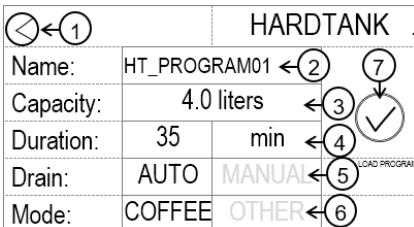
## Touch display



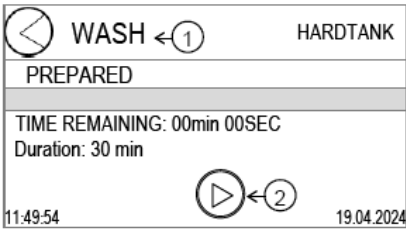
### Main menu:

- 1 – [PROGRAM] – production cycle configuration menu.  
*Select, modify and start the BHT Infuser*
- 2 – [WASH] Flushing program. *Start and progress status of WASH program.*
- 3 – [SANIT] Sanitation program. *Start and progress status of SANITATION program*
- 4 – [FAVORITE] Quick access to favorite recipe.
- 5 – [SETTINGS] Access to controls and detailed setting for the BHT Infuser

### Ⓐ Menu [PROGRAM]:

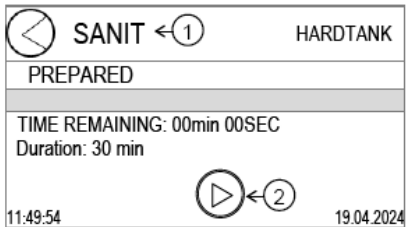


- 1 – [←] Back to the main menu.
- 2 – [NAME] Saving new recipes and loading previously saved ones.
- 3 – [CAPACITY] Setting of the amount of water used to produce a drink.  
Changes may be introduced in the [OTHER] mode.
- 4 – [DURATION] Production time setting.
- 5 – [DRAIN] Selection of the finished drink pumping method. Automatic or manual.
- 6 – [MODE] Switch between modes [COFFEE] and [OTHER].  
([COFFEE] – no ability to change the amount of water or [OTHER] – with an ability to change the amount of water).
- 7 – [LOAD] Load a configured recipe.



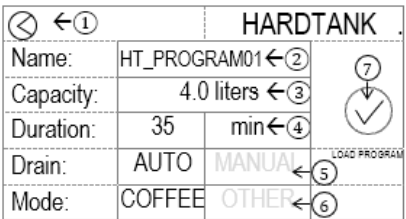
### Ⓑ Menu [WASH]:

- 1 – [←] Back to the main menu
- 2 – [PLAY] Start the flushing program



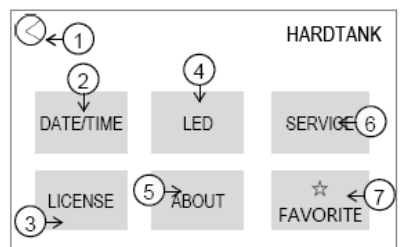
### Ⓒ Menu [SANIT]:

- 1 – [←] Back to the main menu
- 2 – [PLAY] Start the sanitation program



### Ⓓ ★ Menu [FAVORITES]: ★

This automatically displays and will activate a selected PROGRAM as in screen Ⓐ shown above



### Ⓔ Menu [SETTINGS]:

- 1 – [←] Back to the main menu.
- 2 – [DATE/TIME] Set the date and time.
- 3 – [LICENSE] License.
- 4 – [LED] Set the intensity of the logo highlight
- 5 – [ABOUT] Information about the device
- 6 – [SERVICE] Service menu
- 7 – [FAVORITE] Settings of the favorite drink

### Activation of utility programs

1. Before starting production

Baby Hardtank has:

- One drink production process program [PROGRAM].
- One tank and internal installation flushing program [WASH]. !!! Use after each production process.
- One tank and internal installation sanitation program [SANIT]. !!! Use at the end of each day.

The drink production process offers:

- [NAME] The ability to save new recipes and load previously saved ones.
- [CAPACITY] The ability to select the amount of water needed to produce drinks.
- [DURATION] The ability to select the extraction time.
- [DRAIN] The ability to change the drink pumping mode after extraction (automatic upon completion of the extraction or with an ability to continue maceration).
- [MODE] Switching between operating modes (COFFEE) – without the ability to change the amount of water or (OTHER) – with the ability to change the amount of water).



## After Production

- !!! Do not use metal or wooden tools to clean the basket and the cover. This may damage the basket and fittings.
- Step 1. Cleaning of the production basket. Loosen the wing nut and remove the cover of the basket.
- Step 2. Turn the basket upside down over a waste bin and shake it.
- Coffee/tea/cascara contained within should fall out. Carefully remove the remains, in a way to not damage the basket.
- Step 3. Remove the head with nozzles from the basket.
- Step 4. Thoroughly clean all parts of the basket to remove the remains of coffee/tea/cascara.
- Pay special attention to the openings in the head.
- Ports must be clean, unobstructed and free from remains of coffee/tea/cascara.
- Step 5. Put clean basket parts aside.
- Step 6. Install the cleaning nozzle.
- Step 7. Activate the [WASH] program.
- Step 8. At the end of a working day, activate the [SANIT] program.
- Step 9. After shutting down the device, disconnect it from the power and water supply.
- . Remarks regarding use
- When filling the basket with coffee, closing the basket's cover and putting the basket into the tank, use latex gloves.
  - Do not grind coffee directly into the basket. This will charge the basket with static electricity, thus negatively impacting production of cold brew.
  - Do not use alcohol of concentration exceeding 60% as this will damage the sealing elements.
  - Pay special attention when mounting the basket on the bayonet handle in the tank to prevent the basket from sliding off. If the basket slides out of the sleeve, water will stop flowing through the basket, and the extraction will be affected.

## Sanitation

- In order to clean the device:
- Step 1. Remove the tank cover and remove the brew basket
- Step 2. Wipe the inside of the tank and lid to remove any matter (tea leaves, coffee grounds etc....).
- Step 3. Clean all matter from inside brew basket (tea leaves, coffee grounds etc....).
- Step 4. Place the disassembled brew basket into the dishwasher and start the cycle.
- Step 5. Install the cleaning nozzle.
- Step 6. Add one quart/liter of cleaning solution below to brew chamber and replace tank cover and close the tank cover.
- Step 7. Open the device's water supply valve if it is closed.
- Step 8. Insert the drainage pipe to a drain keg or other container (min. capacity 10 gallons/40L).
- Step 9. Press the ON switch on the bottom and start the device. Wait for the device to turn on.
- Step 10. Activate the [SANIT] mode.
- Step 11. After completion of the program, the display will show [FINISH].
- Step 12. Open tank cover. remove the cleaning nozzle and flush it.
- Step 13. Wipe the inside of the brew tank and lid.
- Step 14. Remove the brew basket from the dishwasher and reassemble it. Reinstall brew basket
- Step 15. Add one liter of cleaning solution below to brew chamber for the second cycle and replace tank cover
- Step 16. Press the ON switch on the bottom and start the device. Wait for the device to turn on.
- Step 17. Activate the [SANIT] mode
- Step 18. After completion of the program, the display will show [FINISH].
- Step 19. To dispose: dilute the used solution in the container (keg) with water and pour it into a drain, flush the container.
- Step 20. Open the cover and check the tank. Remove any remaining contamination using a paper towel.

## Sanitizing Solution

### Directions to prepare cleaning and disinfecting agents for the Baby Hard Tank Sanitation

Cleaner concentrate	Required dosage of cleaner	To make two liters of cleaning solution for two cleanings
Urnex cleaner for Hard Tank	120 ML/4 ounces per cleaning	240 ML/8 ounces in two quarts/liters of water
Rinza (Quat)	240 ML/8 ounces per cleaning	480 ML/16 ounces in two quarts/liters of water

In accordance with the chart above, measure the amount of the cleaner concentrate for two cleanings.

Then, in a separate vessel mix two quarts/liters of water with previously prepared agent.

Add one half of the diluted cleaning agent (one quart/liter) to hard tank for each of the two cycles.

Water temperature for sanitation: 86-105 F or 30-40 C

!!! Do not pour concentrated agent directly into the device. Prepare the cleaning solution in a separate vessel

Chemical agents are used to clean the device. Before using any chemical, read the product data sheet

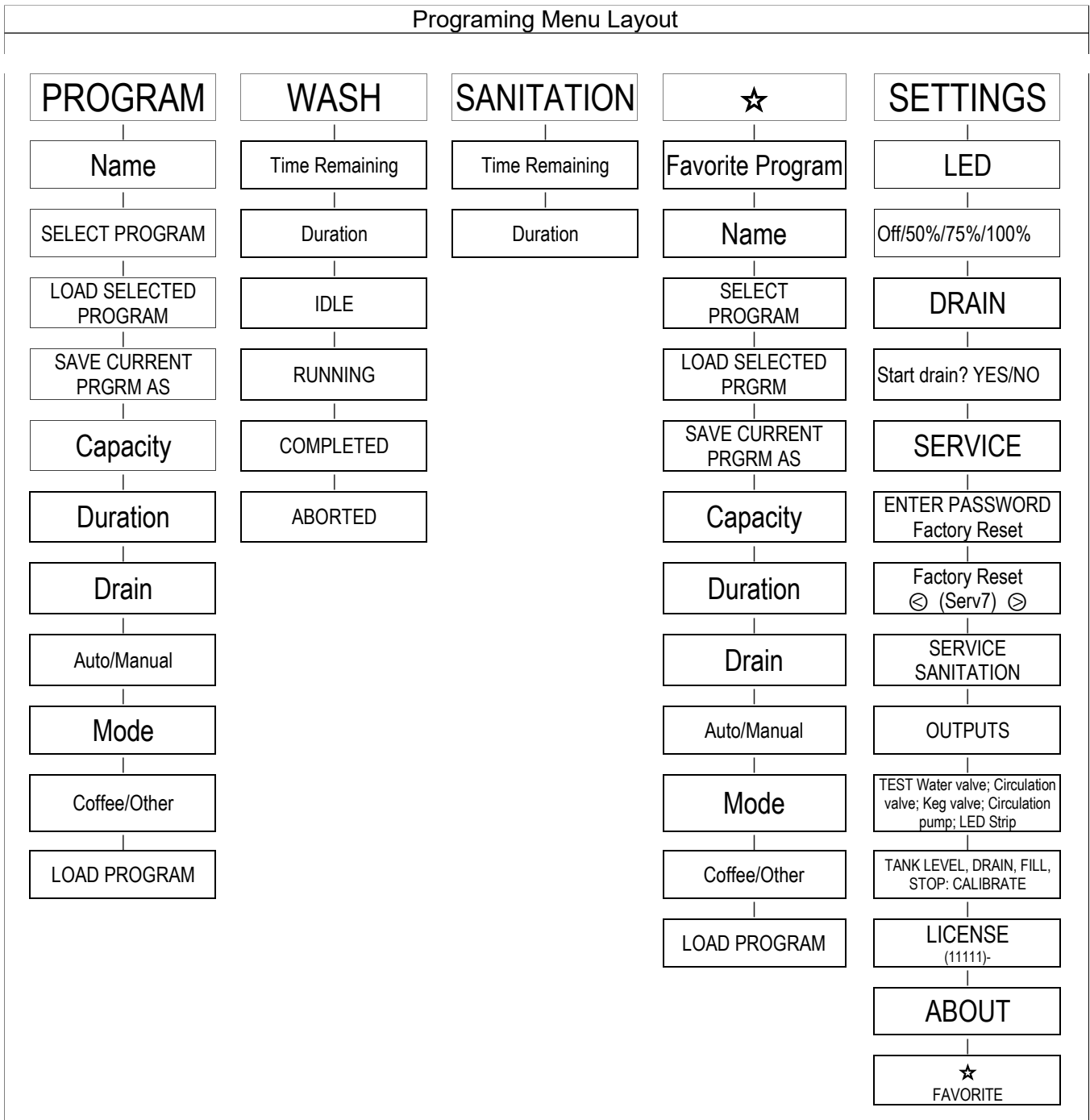
NOTE:

Do not use any other type of cleaner for the Hard Tank. Never use any chlorine containing cleaners with Hard Tank.

Do not combine any other type of cleaner with the recommended cleaners

<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">PREPARING DEVICE    HARDTANK</p> <p style="text-align: right; font-size: small;">v1:5.0</p> </div>	<div style="border: 1px solid black; padding: 5px; text-align: center;"> <p style="margin: 0;">HARDTANK</p> <hr/> <p style="margin: 0; display: flex; justify-content: space-around;"> <span>PROGRAM</span> <span>WASH</span> <span>SANIT</span> <span>★</span> </p> <p style="margin: 0; font-size: 2em; font-weight: bold;">SETTINGS</p> </div>	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">←    HARDTANK</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="border: 1px solid black; padding: 2px;">Name:</td> <td style="border: 1px solid black; padding: 2px;">HT_PROGRAM01</td> <td rowspan="2" style="border: 1px solid black; text-align: center; vertical-align: middle;">✓</td> </tr> <tr> <td style="border: 1px solid black; padding: 2px;">Capacity:</td> <td style="border: 1px solid black; padding: 2px;">4.0 liters</td> </tr> <tr> <td style="border: 1px solid black; padding: 2px;">Duration:</td> <td style="border: 1px solid black; padding: 2px;">35</td> <td style="border: 1px solid black; padding: 2px;">min</td> </tr> <tr> <td style="border: 1px solid black; padding: 2px;">Drain:</td> <td style="border: 1px solid black; padding: 2px;">AUTO</td> <td style="border: 1px solid black; padding: 2px;">MANUAL</td> </tr> <tr> <td style="border: 1px solid black; padding: 2px;">Mode:</td> <td style="border: 1px solid black; padding: 2px;">COFFEE</td> <td style="border: 1px solid black; padding: 2px;">OTHER</td> </tr> </table> <p style="text-align: right; font-size: x-small; margin-top: 5px;">LOAD PROGRAM</p> </div>	Name:	HT_PROGRAM01	✓	Capacity:	4.0 liters	Duration:	35	min	Drain:	AUTO	MANUAL	Mode:	COFFEE	OTHER
Name:	HT_PROGRAM01	✓														
Capacity:	4.0 liters															
Duration:	35	min														
Drain:	AUTO	MANUAL														
Mode:	COFFEE	OTHER														

Initialization: Wait 30-60 seconds      First Screen – Menu layout settings below      Program Screen (after activating PROGRAM)



PROGRAM		Baby Hard Tank operation and controls settings			
Initialization: Wait 30-60 seconds		First Screen – touching “PROGRAM”		A-G identified below	
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
Ⓐ Name	Title of your recipe	HT_PROGRAM01	Two or three preprogrammed	20+ recipes	
Ⓑ Capacity*	Size of batch	4.0 liters	1.5-5 liters	0.1 liters	
<p>*Adjusting Capacity First-set screen to PROGRAM. Next-set in OTHER Mode.</p> <p>Touch the Capacity bar (red arrow↑) to access Hardtank capacity settings.</p>		<p>Two presets are included. 3.0 and 4.0 liters Touch the &lt; and&gt; icons to install a custom batch size between 1.5 and 5 liters. The 4.0 liter batch size is a good beginner size</p>			
Ⓒ Duration	Infusion/extraction time	35 minutes	1-99 minutes	1 minute	
Ⓓ Drain	Empties when batch is complete	AUTO	AUTO/MANUAL		Manual recommended
Ⓔ Mode	Preset	COFFEE	COFFEE/OTHER		OTHER opens all settings

WASH		Baby Hard Tank Cleaning and Rinse			
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
Name	WASH	10 Minutes			
<p>Touch Wash on opening screen</p>					

SANITATION		Baby Hard Tank sanitizing routine			
<p>Touch Wash on opening screen</p>		<p>TOUCH Ⓣ to start sanitation</p>			
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
Name	SANITATION	30 Minutes	Contact FETCO Technical Support at <a href="mailto:techsupport@fetco.com">techsupport@fetco.com</a> or at (800) 338-2699 -option 2 (US & Canada) for assistance with calibration		

★FAVORITES★

Baby Hard Tank set different recipe programs

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POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
NAME	Title of your recipe	HT_PROGRAM01	Various	20+ recipes	See expansion below

<p>All 20 saved recipes are accessed by scrolling the left column. The center → position is the recipe being accessed.</p>				<p>LOAD SELECTED PROGRAM will load the recipe in lower right corner</p>
	<p>HT_PROGRAM01</p>			<p>SAVE CURRENT PROGRAM AS will SAVE recipe routine and name in lower right corner</p>
	<p>HT_PROGRAM01 (tap for keyboard)</p>			<p>Lower right corner [HT_PROGRAM01] is the name of the recipe</p>

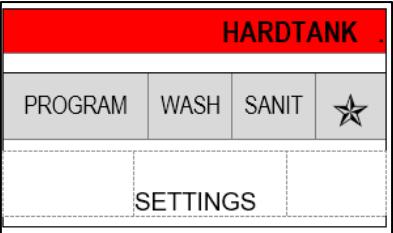
<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold;">HARDTANK</div> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td style="width: 25%;">PROGRAM</td> <td style="width: 25%;">WASH</td> <td style="width: 25%;">SANIT</td> <td style="width: 25%; text-align: center;">★</td> </tr> </table> <div style="border: 1px dashed black; padding: 5px; margin-top: 5px; text-align: center;">SETTINGS</div> </div>	PROGRAM	WASH	SANIT	★	<p>Below are the SERVICE menus FOR SETTINGS</p>
PROGRAM	WASH	SANIT	★		

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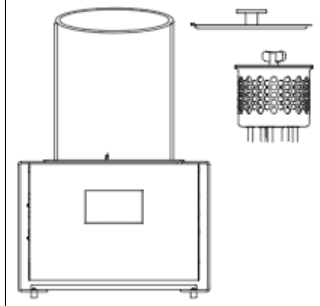
	<p>Pressing the launch icon starts the sanitation routine</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center;">SANITATION</td> <td style="width: 50%; text-align: center;">HARDTANK</td> </tr> <tr> <td colspan="2" style="text-align: center;">RUNNING</td> </tr> <tr> <td colspan="2" style="text-align: center;">TIME REMAINING: 89 MIN 30 SEC</td> </tr> <tr> <td colspan="2" style="text-align: center;">DURATION: 90 MIN</td> </tr> <tr> <td colspan="2" style="text-align: center;"> </td> </tr> </table>	SANITATION	HARDTANK	RUNNING		TIME REMAINING: 89 MIN 30 SEC		DURATION: 90 MIN			
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RUNNING												
TIME REMAINING: 89 MIN 30 SEC												
DURATION: 90 MIN												

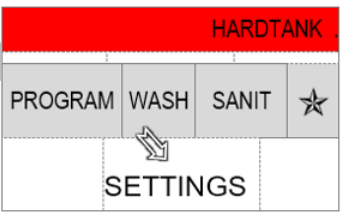
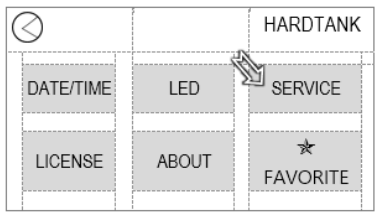
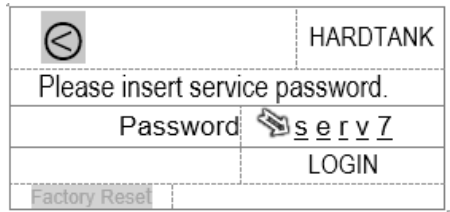
	<p>Touching the "OFF" icon turns that position on. This is for testing for service and calibration</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Water valve</td> <td>Opens the fill valve</td> </tr> <tr> <td>Circulation valve</td> <td>Rotates (3-way) valve to Circulate position</td> </tr> <tr> <td>Keg (drain) valve</td> <td>Rotates (3-way) valve to Drain position</td> </tr> <tr> <td>Circulation pump</td> <td>Operates circulation pump</td> </tr> <tr> <td>LED Strip</td> <td>Turns on enclosure LED light</td> </tr> </table>	Water valve	Opens the fill valve	Circulation valve	Rotates (3-way) valve to Circulate position	Keg (drain) valve	Rotates (3-way) valve to Drain position	Circulation pump	Operates circulation pump	LED Strip	Turns on enclosure LED light
Water valve	Opens the fill valve											
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	<p>Pressing the launch icon sets operation settings</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">NORMAL</td> <td>To operate Hard Tank</td> </tr> <tr> <td>DEMO</td> <td>To operate without water and product-for training</td> </tr> <tr> <td>NO WATER</td> <td>For dry operation and calibration</td> </tr> <tr> <td>Slow Flow</td> <td><b>INACTIVE</b>=Maines water supply; plumbed connection <b>ACTIVE</b> = Use with FloJet, external or self-fill supply</td> </tr> <tr> <td>Device Units</td> <td>LITERS-as supplied by factory Fl/Oz -will require reboot when activated, follow prompts on screen</td> </tr> </table>	NORMAL	To operate Hard Tank	DEMO	To operate without water and product-for training	NO WATER	For dry operation and calibration	Slow Flow	<b>INACTIVE</b> =Maines water supply; plumbed connection <b>ACTIVE</b> = Use with FloJet, external or self-fill supply	Device Units	LITERS-as supplied by factory Fl/Oz -will require reboot when activated, follow prompts on screen
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Device Units	LITERS-as supplied by factory Fl/Oz -will require reboot when activated, follow prompts on screen											

<b>CALIBRATION</b>			
		<p>← If the top banner is red colored, the Baby Hard Tank is not calibrated, and the calibration procedure is needed</p>	<p>Calibration screen. Contact FETCO fetco.com or Technical Support at <a href="mailto:techsupport@fetco.com">techsupport@fetco.com</a> or (800) 338-2699 -option 2 (US &amp; Canada) for assistance with the calibration procedure</p>

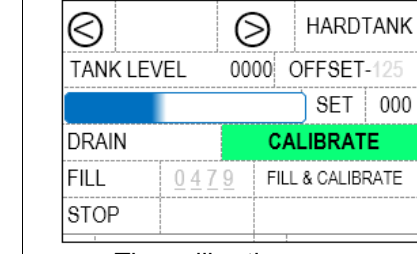
- To calibrate the Baby Hard Tank
- Carefully measure 5200ml (5.2 liters) water for the calibration. This may be added in portions
  - Remove the lid and then the brewbasket, set these aside. →
  - Insure the unit is dry, if not: drain the unit.
  - Use a wet/dry vacuum to remove any remaining water from the unit and the sump.
  - Turn the unit OFF, then ON.
  - Touch the SETTINGS icon after the “PREPARING DEVICE” routine complets.
  - Touch the SERVICE icon on the main screen and touch the blank password box and enter s e r v 7 using the virtual keyboard. Press the ⊙ icon 3 times to CALIBRATE
  - Add 5.2 L water. Touch and hold the CALIBRATE icon, then touch the DRAIN icon to drain.



			<p>Touch the blank icon right of Password and enter <u>s e r v 7</u>. Touch LOGIN to enter SERVICE programming</p>
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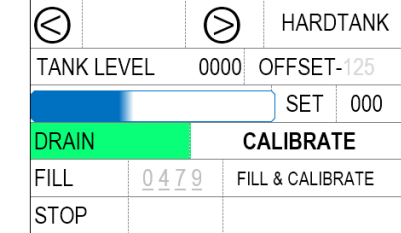


Press right arrow icon three times



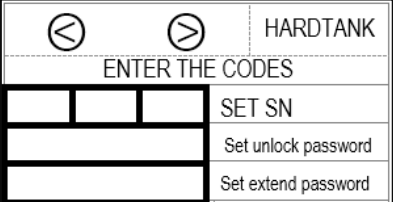
The calibration screen

Add 5200ml or 5.2 liters\* of water to the unit.  
**[!]** Check that this amount is correct!  
 ←Touch and hold CALIBRATE for 10 sec.  
 (Equivalent measures)  
 5.2liter =5,200 ml =5.2 kg  
 Or 1gallon+48 Fl oz  
 Or (1 gallon+1 ½ qt)  
 Or 11.46 lb or (11 lb +7 ½oz)

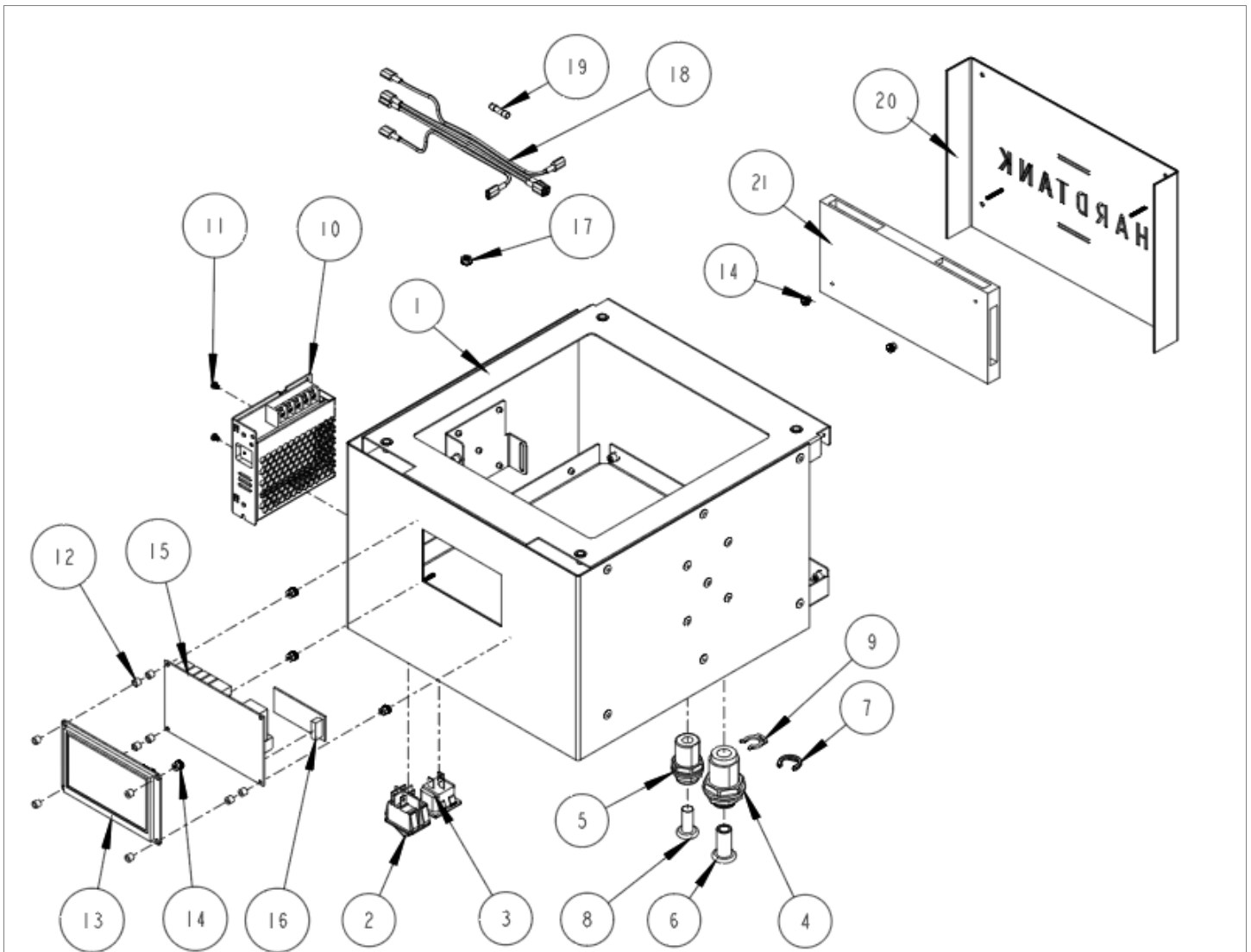


**Top banner is no longer red colored (unit is calibrated)→**  
 ←Touch and hold DRAIN for 10 sec.  
 Calibration is complete



	<p><b>OPTIONAL</b> Enter data for the machine</p>
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	<p>Factory setting Contact FETCO Technical Support at <a href="mailto:techsupport@fetco.com">techsupport@fetco.com</a> or (800) 338-2699 -option 2 (US &amp; Canada) for assistance</p>
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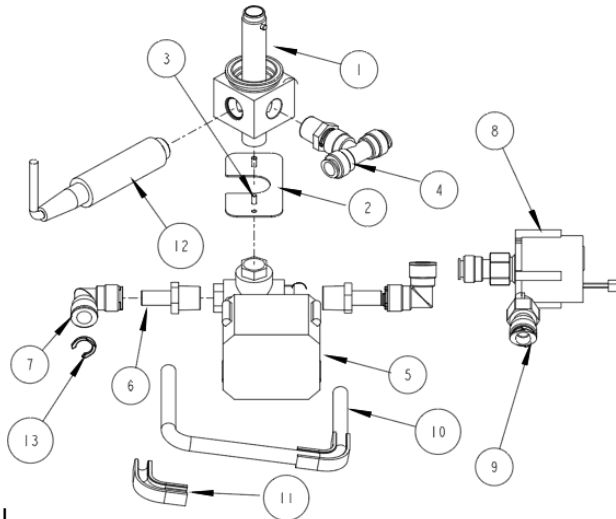
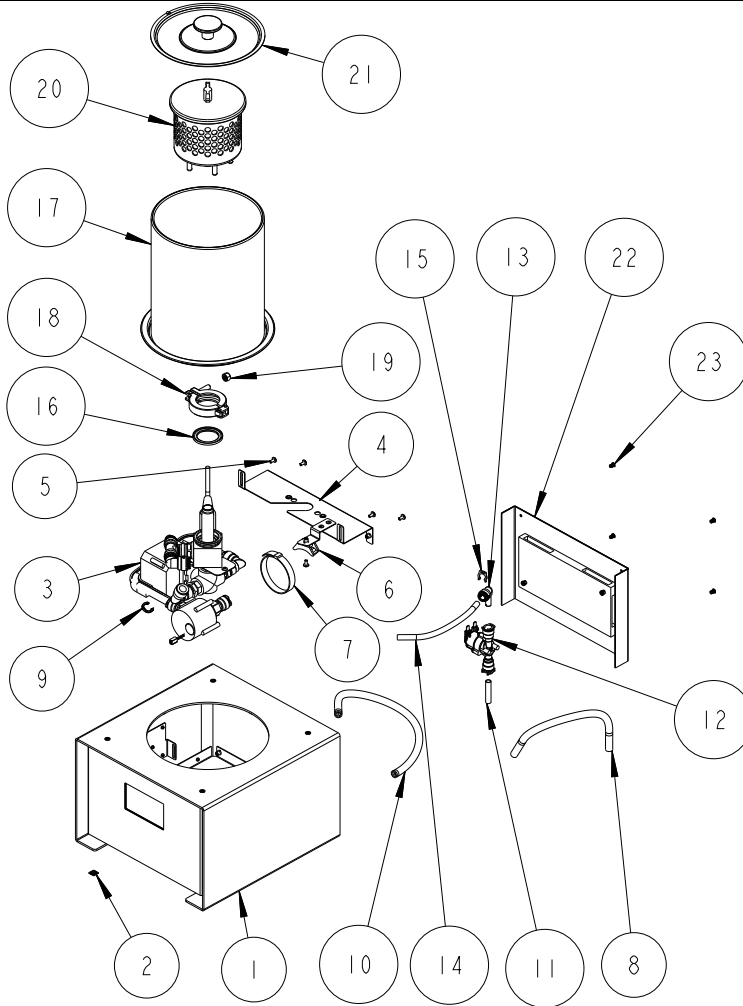
Baby Hard Tank electrical assembly

REF	QTY	Part Number	Description
1	1	1102.00504.00	HOUSING SUBASSEMBLY GREY, HARD TANK
2	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC
3	1	1065.00003.00	CONNECTOR, POWER INLET, 15A, 250VAC
4	1	1025.00148.00	CROSSING PUSH-FIT 1/2
5	1	1025.00146.00	CROSSING PUSH-FIT 3/8 RO
6	1	1023.00414.00	PLUG 1/2
7	1	1086.00050.00	LOCKING CLIP 1/2
8	1	1023.00413.00	PLUG 3/8
9	1	1086.00026.00	CLIP, 3/8", LOCKING
10	1	1052.00061.00	POWER SUPPLY UNIT LRS-75-24
11	2	1082.00081.00	SCREW, P/H PHIL. MACHINED, M3x0,5mmx4MM LG., 316SS
12	10	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P
13	1	1058.00170.00	NEXTION 4.3" LCD
14	6	1029.00006.00	NUT, FINGER KNURLED, #4-40
15	1	1051.00053.00	PCB MODULE, BHT
16	1	1051.00054.00	TELEMETRY MODULE, BHT
17	1	1084.00051.00	NUT, HEX LOCKWASHER, #8-32, 18-8 ST. STL.
18	1	1402.00122.00	HARNESS, HARD TANK, UNIVERSAL
19	1	1053.00055.00	FUSE, TYPE F4AH500VAC, SCHURTER
20	1	1102.00505.00	ASSEMBLY, BACK PANEL WITH WRAP137, HARD TANK
21	1	1058.00171.00	LED PANEL

Hard Tank table of authorities

SKU	Bill of Material	Exterior color	Cord assembly
I2205US-1A000-W3P11	1101.000611.00	Light Brown/Black powder	1063.00045.00
I2205US-1A000-W2P11	1101.000610.00	Grey/Black powder	1063.00045.00
I2205US-1A000-W1P11	1101.000609.00	Brown/Black powder	1063.00045.00
I2205CE-1A000-W3P15	1101.000607.00	Light Brown/Black powder	1063.00046.00
I2205CE-1A000-W2P15	1101.000606.00	Grey/Black powder	1063.00046.00
I2205CE-1A000-W1P15	1101.000605.00	Brown/Black powder	1063.00046.00

Parts Diagrams



#3 Pump assembly detail

P/N1102.00517.00



Baby Hard Tank fluid handling and exterior trim subassembly drawing # 1101.00611.00			
REF	QTY	Part Number	Description (Model SKU Number
1	1	1102.00510.00	Body and housing subassembly Brown, (SKU I2205CE-1A000-W1P15)
		1102.00509.00	Body and housing subassembly Grey, (SKU I2205CE-1A000-W2P15)
		1102.00524.00	Body and housing subassy Pear Ash (SKU I2205CE-1A000-W3P15)
		1102.00510.00	Body and housing subassembly Brown (SKU I2205US-1A000-W1P11)
		1102.00509.00	Body and housing subassembly Grey, (SKU I2205US-1A000-W2P11)
		1102.00524.00	Body and housing subassy Pear Ash (SKU I2205US-1A000-W3P11)
2	1	1044.00012.00	LABEL GROUND, CE
3	1	1102.00517.00	DISTRIBUTOR, MAIN ASSEMBLY
4	1	1112.00558.00	WELDMENT, DISTRIBUTOR FLANGE, HARD TANK
5	7	1082.00023.00	SCREW, #8-32 X 3/8 TRUSS HD PHIL., MACHINE
6	1	1029.00044.00	HOLDER, CABLE TIE, 0.50" WIDE X 0.13" THICK MAXIMUM
7	1	1066.00004.00	CABLE TIE, 0.50" W X 06" TH X 11"LG, 400 LB STRENGTH
8	1	1025.00157.00	PIPE L=320mm 1/2
9	4	1086.00050.00	LOCKING CLIP 1/2
10	1	1025.00158.00	PIPE L=380mm 1/2
11	1	1025.00165.00	TUBE, 3/8" OD X 1/4" ID X 1 3/4" LONG
12	1	1057.00082.00	VALVE, 24VDC, 2.15 L/MIN FLOW, 3/8" PUSH IN TYPE
13	1	1025.00147.00	ELBOW PUSH-FIT 3/8
14	1	1025.00155.00	PIPE L=180mm 3/8
15	5	1086.00026.00	CLIP, 3/8", LOCKING
16	1	1024.00117.00	GASKET, DN32
17	1	1102.00516.00	ASSEMBLY, GLASS CYLINDER
18	1	1011.00109.00	TRICLAMP
19	1	1084.00044.00	LOCKNUT, NYLON INSERT, 5/16-18
20	1	1102.00519.00	BASKET ASSEMBLY, GASKET AND WING NUT
21	1	1102.00515.00	ASSEMBLY, LID, HARD TANK
22	1	1102.00507.00	Assembly, back & led panels, wrap137, (SKU I2205CE-1A000-W1P15)
		1102.00508.00	Assembly, back & led panels, wrap138, (SKU I2205CE-1A000-W2P15)
		1102.00526.00	Assembly, pear ash & led panels, wrap 140 (SKU I2205CE-1A000-W3P15)
		1102.00507.00	Assembly, back & led panels, wrap137, (SKU I2205US-1A000-W1P11)
		1102.00508.00	Assembly, back & led panels, wrap138, (SKU I2205US-1A000-W2P11)
		1102.00526.00	Assembly, pear ash & led panels, wrap 140 (SKU I2205US-1A000-W3P11)
23	4	1082.00142.00	SCREW, BUTTON RD HD, HEX DRIVE, M4 X .7mm X 8mm LG, BLK OXIDE
#3 Distributor (pump) assembly* (detail) P/N1102.00517.00			
REF	QTY	Part Number	Description
1	1	1102.00514.00	FLOW DISTRIBUTOR ASSEMBLY
2	1	1001.00486.00	DISTRIBUTOR BRACKET, HARD TANK
3	2	1082.00023.00	SCREW, #8-32 X 3/8 TRUSS HD PHIL., MACHINE
4	1	1102.00499.00	MALE TEE SWIVEL
5	1	1057.00081.00	MOTORIZED BALL VALVE, G1/2 24VDC
6	2	1025.00150.00	STEM ADAPTER GZ1/2
7	2	1025.00149.00	TUBE ELBOW UNION 1/2
8	1	1102.00502.00	ASSEMBLY, WATER PUMP AND CONNECTOR, TOPSFLO
9	2	1025.00160.00	FEMALE ADAPTER GW1/2 1/2
10	1	1025.00156.00	PIPE L=360mm 1/2
11	2	1023.00412.00	FLOW BEND CLIP 3/8
12	1	1054.00018.00	WATER LEVEL SENSOR 12DC 0-5V
13	5	1086.00050.00	LOCKING CLIP 1/2
*Note that some components used for the pump assembly are not sold individually. Contact FETCO Technical Support at techsupport@fetco.com or at (800) 338-2699 -option 2 (US & Canada) for assistance with these parts			

