



## BEVI CT from Quench Pre-Installation Checklist

Thank you for being a Quench customer! We are excited for your workplace to experience the great-tasting sparkling water from your new Bevi CT from Quench. Before our certified technician can install your machine, the following pre-installation requirements must be completed.

### Water Supply

- 3/8" potable water supply line terminating in 3/8" ball valve with 3/8" female pipe thread to connect to (ball valve must be accessible for service and installation)
- Minimum water supply pressure 50 PSI, 1.3 gallon per minute minimum flowrate
  - Must be a dedicated 3/8" water supply line with no other connections
  - Any water line or valve less than 3/8" is not acceptable

### Electrical

- Dedicated 120 VAC/60Hz/15 amp (standard 3-prong) GFCI-protected circuit
- Electrical connections within 5' of machine location; **NO EXTENSION CORDS**

### Placement

- Countertop machines: 4" diameter hole on the top of the counter to allow routing of beverage tubing lines; **please see attached template for hole placement**
  - Recommend using 2 cabinets to separate chiller unit (which gives off heat) from flavor syrups; **please see reverse side for conceptual drawing**
  - Quench technicians are only permitted to drill up to 1-1/2" diameter holes through laminate or Corian counters. Any other surface or hole size must be pre-drilled prior to install.

### Ventilation

- If installed in an enclosed space, four 2" diameter ventilation cutouts must be drilled in the base of the cabinet.
- An additional 4" diameter connecting hole may be required if multiple cabinets can be utilized. Please see reverse side for conceptual drawing.

### Wi-Fi Requirements

- In order for Quench to monitor CO<sub>2</sub> and flavor additive levels, each machine needs to have a secure Wi-Fi network connection.
  - If network password is changed, Quench must be notified.

### CO<sub>2</sub> Supply

- CO<sub>2</sub> cylinder is on-site
  - For optimum performance, Quench recommends using CO<sub>2</sub> cylinders instead of connecting to a bulk or CO<sub>2</sub> system.
    - If connecting to a bulk or existing CO<sub>2</sub> system, a CO<sub>2</sub> line terminating at a 3/8" barbed shutoff valve must be available within 40" of the installation site
  - Minimum CO<sub>2</sub> pressure is 80 PSI

If you have any questions about the installation, call Customer Care at 1-888-545-7873



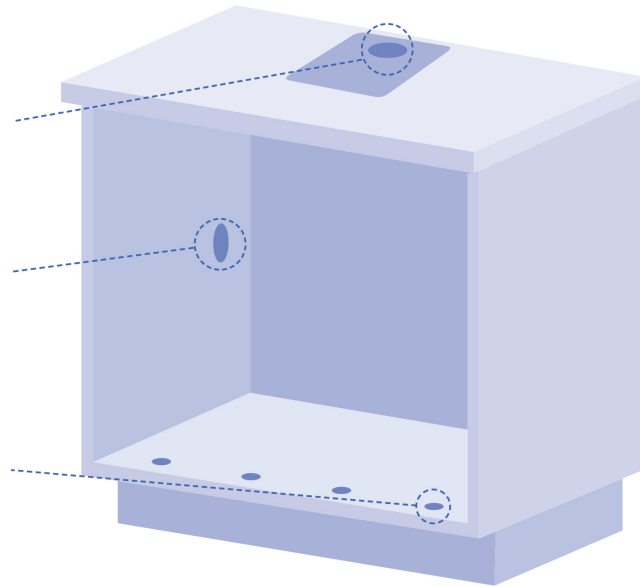
## Cutouts for Ventilation and Routing of Tubing

A hole at least 4" in diameter is required on the top of the counter

Additional connecting holes may be required if multiple cabinets can be utilized

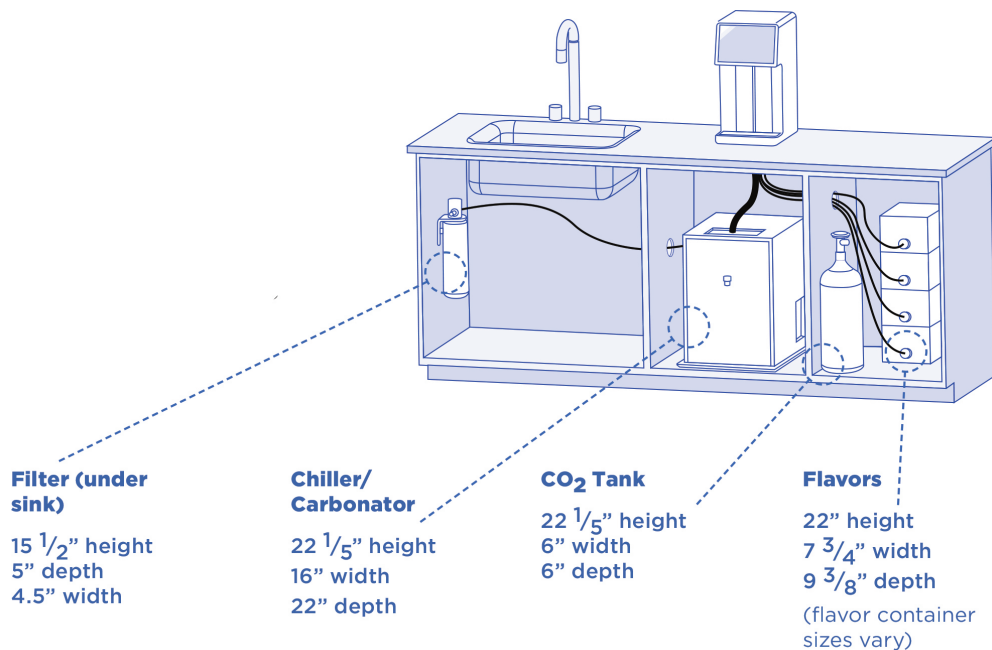
Ventilation cutouts will be needed to ensure the drinks are chilled and carbonated correctly.

Please see pages 4 - 6 for cabinet size and ventilation requirements



Please see tubing drill hole template on page 3 of this document.

## Recommended Cabinet Layout Option



# Bevi by Quench Countertop Hole Template

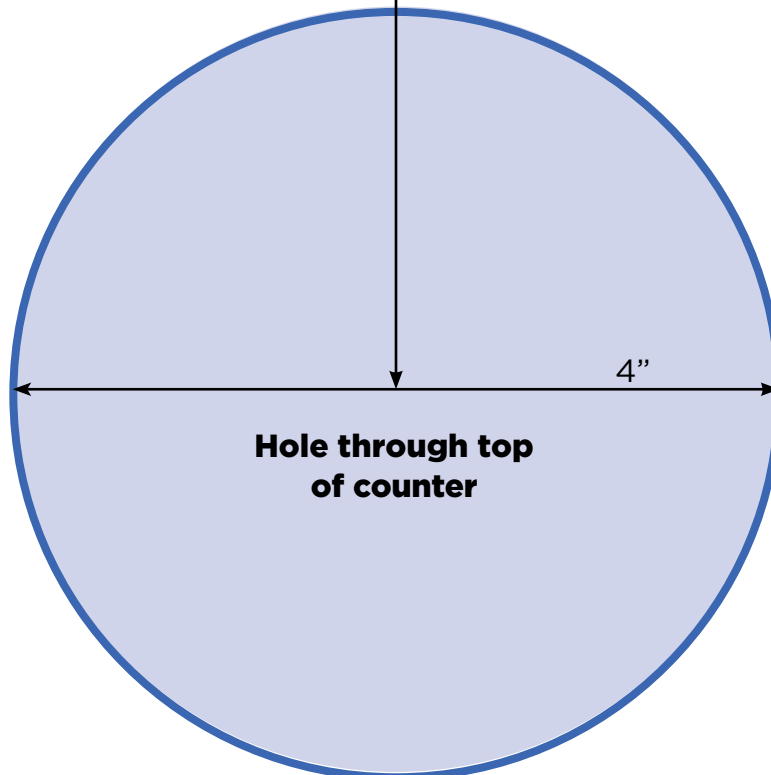


**A minimum of 7" in distance is required between the back wall and the center of the drilled hole.**

7"

4"

**Hole through top of counter**

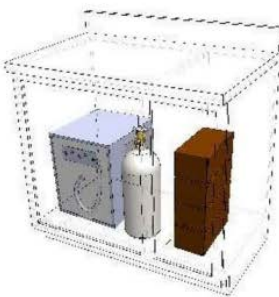
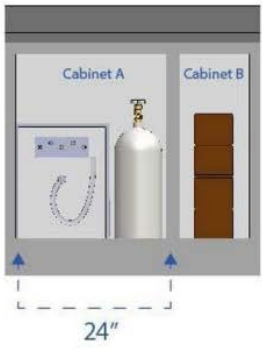


# Ventilation Options for 2 Cabinets

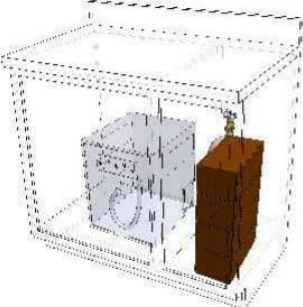
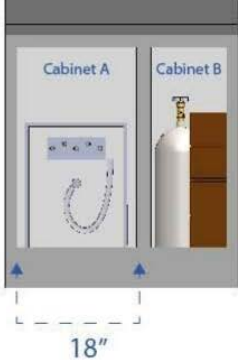
\*Ventilation Guide for 2 cabinets

Tool	1.5" Hole Saw	1.75" Hole Saw	2" Hole Saw	2.5" Hole Saw	Sawzall
<b>Ventilation Geometry (15 in<sup>2</sup>)</b>	9 holes	7 holes	5 holes	3 holes	1" x 15" rectangle
<b>Ventilation Geometry (12 in<sup>2</sup>)</b>	7 holes	5 holes	4 holes	3 holes	1" x 12" rectangle

Layout option #1: If you have more than 24" width in a cabinet

Cabinet A Components	Cabinet A Dimensions	Cabinet A Ventilation*		
Carbonator + Co2 Tank	<b>Minimum</b> 24" in width 24" in depth 28" in height	<b>Minimum</b> 15 in <sup>2</sup> *		
Cabinet B Components	Cabinet B Dimensions	Cabinet B Ventilation		
4 x BIBs	12" in width 24" in depth 28" in height	n/a *		

Layout option #2: If you have 18" - 24" width in a cabinet

Cabinet A Components	Cabinet A Dimensions	Cabinet A Ventilation*		
Carbonator	<b>Minimum</b> 18" in width 24" in depth 28" in height	<b>Minimum</b> 12 in <sup>2</sup> *		
Cabinet B Components	Cabinet B Dimensions	Cabinet B Ventilation		
Co2 Tank + 4 x BIBs	<b>Minimum</b> 18" in width 24" in depth 28" in height	n/a *		

# Ventilation Options for 1 Cabinet

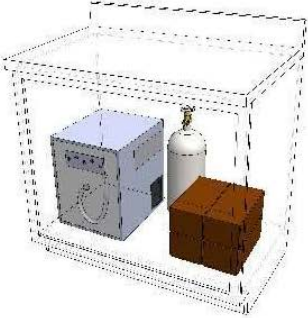
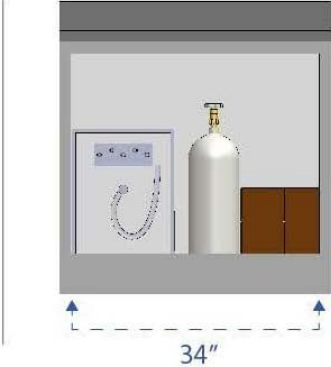
## \*\*Ventilation Guide for 1 cabinet

Tool	1.5" Hole Saw	1.75" Hole Saw	2" Hole Saw	2.5" Hole Saw	Sawzall
<b>Ventilation Geometry (25 in<sup>2</sup>)</b>	15 holes	11 holes	8 holes	5 holes	1" x 25" rectangle 1" x 12.5" rectangle (x2)

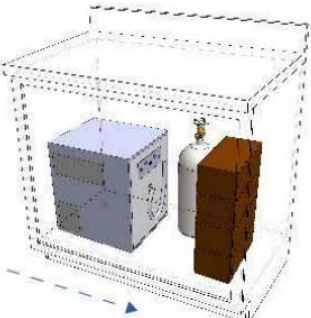
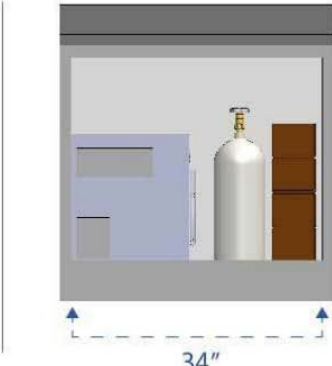
### Layout #3: Single Cabinet, 34"+, chiller venting out front

Note: Stack the flavor BIBs only two boxes high right next to one another with the spout at the front or side (not facing upwards)

Ensure that they are closer to the front of the cabinet so that they are close to the ventilation holes

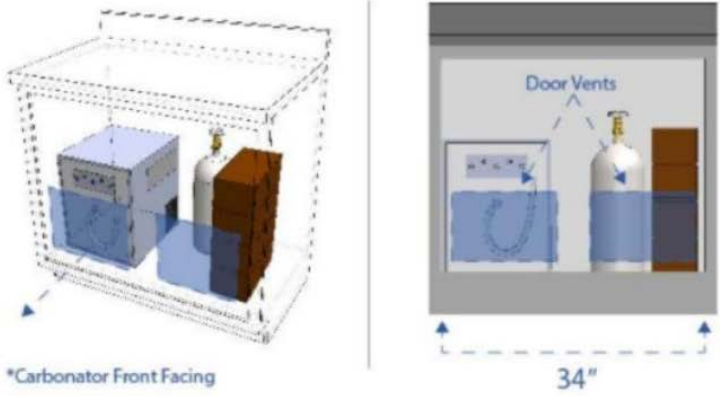
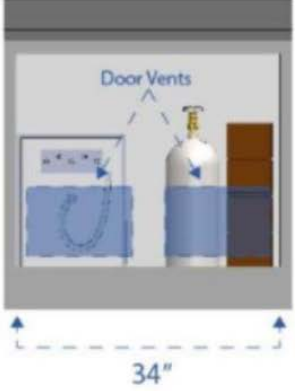
Cabinet A Components	Cabinet A Dimensions	Cabinet A Ventilation**	
Carbonator + Co2 Tank + 4 x BIBs	<b>Minimum</b> 34" in width 24" in depth 28" in height	<b>Minimum</b> 25 in <sup>2</sup> **	 

### Layout #4: Single Cabinet, 34"+, chiller venting sideways (not to wall)

Cabinet A Components	Cabinet A Dimensions	Cabinet A Ventilation**	
Carbonator + Co2 Tank + 4 x BIBs	<b>Minimum</b> 34" in width 24" in depth 28" in height	<b>Minimum</b> 25 in <sup>2</sup> **	 

## Layout #5: Single Cabinet, 34" +, chiller venting out front, 4 stacked BIBs

If BIBs are stacked 4 high, in addition to the toeboard ventilation, two door vents also need to be installed on the cabinet

Cabinet A Components	Cabinet A Dimensions	Cabinet A Ventilation**		
Carbonator + Co2 Tank + 4 x BIBs	<b>Minimum</b> 34" in width 24" in depth 28" in height	<b>Minimum</b> 25 in <sup>2</sup> (toeboard) + 2 door vents (110 in <sup>2</sup> ) **	 <p>*Carbonator Front Facing</p>	 <p>Door Vents</p> <p>34"</p>