



CRAFT BREWER

INSTALLATION CHECKLIST

Site Information

Name: _____

Address: _____

City/State/Zip Code: _____

Phone Number: _____

Installation Date: _____

Machine Information

Model: _____

Serial Numbers

Tower: _____

Water Vacuum Supply Center: _____

Franke Work Order Number: _____

1. Equipment Verification	√=Item present/Complete X=Item not present/Not Complete
1.1 Tower - not damaged and appears new	
1.2 Water Vacuum Supply Center (WVSC) - not damaged and appears new	
1.3 Are all the accessories present, listed in the Accessory Checklist	
2. Water	
2.1 Water filtration system installed, verify source to BKON is on filtration system	
2.2 Complete water test kit (per instructions; water kit sent from Franke)	
2.3 Check water pressure (Minimum: 30 psi; Maximum: 90 psi)	
3. Tower Installation (see Installation Manual)	
3.1 Tower base gasket installed	
3.2 Tower support bracket bolted and installed	
3.3 Drain pan gasket, drain pan filter, drain pan and drain pan cover installed	
3.4 Brew handle color clips installed	
3.5 Purge valves installed in brew handles	
3.6 Brew chamber installed	
4. WVSC Installation (see Installation Manual)	
4.1 Does the WVSC have proper clearance around it (4 inches on all sides)	
4.2 Does the WVSC have proper ventilation (are louvers installed if doors are present)	
4.3 Check CHAD connections	
4.4 Make sure Tower drain line and WVSC drain line are not connected together. Both should drain into the site drain	
4.5 Make sure all 3 drain lines are fastened securely to the store drain	
4.6 Is water line filter-sieve installed	
4.7 Check Data Cable connection to Tower and WVSC	
5. Test Installation	
5.1 Turn on BKON and test for water leaks by examining connections	
5.2 Insert basket, brew handle and run 3 tea recipes	
5.3 Make sure drink completely purges before the rinse cycle begins	
5.4 Run manual rinse cycle on 3 remaining brew handles	
5.5 Run a tea recipe and cancel in mid cycle. Run manual purge to remove drink	
5.6 Take picture of UI screen after all testing is completed and send in with invoice	
5.7 Take picture of installed unit and send in with invoice	

*Must be completed and attached with invoice

Customer Orientation

6. Startup Procedure	√=Complete X=Not Complete
6.1 Remove brew handle before powering on BKON	
6.2 Install all cleaned items	
6.3 Poke all purge valves open with purge valve tool	
6.4 Check and clean all debris from baskets	
6.5 Power on unit (no brew handle or basket)	
7. UI Buttons and Functions (explain)	
7.1 Category button	
7.2 Recipe and size selection	
7.3 Abort button	
7.4 Manual rinse	
7.5 Manual purge	
7.6 Info button	
7.7 Wrench button - Clean in place, Load menu, Set time, Update recipe file, Set time/date	
7.8 Admin menu - Update firmware	
8. Basic Operation Procedures (explain)	
8.1 Prep and brew steps for tea	
8.2 Prep and brew steps for coffee	
8.3 Explain not using tower drain to dump drinks	
8.4 Customer is able to brew tea	
9. Shut Down Procedure (explain)	
9.1 Remove dirty brew handle and basket	
9.2 Insert clean brew handle and basket	
9.3 Turn BKON off	

10. Daily Cleaning Steps (explain)	√=Complete X=Not Complete
10.1 Remove and clean brew chamber and silicone ring	
10.2 Remove and clean brew handle/basket	
10.3 Remove and clean purge valve	
10.4 Remove and clean splash guard	
10.5 Remove and clean drain pan, drain pan cover and drain pan filter	
10.6 Clean tower and surrounding area	
10.7 Clean baskets and purge valves	
11. Maintenance Steps	
11.1 Weekly clean in place procedures	
11.2 Quarterly descale procedures	
12. Manuals and Literature Review	
12.1 Trouble Shooting Guide	
12.2 Software and Menu Installation Guide	
12.3 Startup and Shutdown Guide	
12.4 Operation Manual	
12.5 Weekly and Daily Cleaning Guide	
13. Introduction to Resource Center	
Website: frankeamericas.com/bkon	
Customer Username: ops	
Customer Password: opspass	

Customer Signature _____ Date _____

Installer Signature _____

For Warranty or Customer Support:
Tel +1-800-537-2653
fs-servicecenter.us@franke.com

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