

# Bevi Standup v1.5

Installation and Maintenance Guide



# SAFETY NOTICE

- **CAUTION:** No user servicing/serviceable parts.
- This appliance must be properly installed on a GFCI protected circuit
- Maximum water inlet supply pressure: 87 PSI (0.9 MPa)
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Appliance is only to be installed in locations where it can be overseen by trained personnel.
- The appliance must not be cleaned by a water jet.
- For indoor use only. 10-32°C (50-90°F)
- Appliance shall not be installed in an area where a water jet could be used
- Do not load the shelves with more than 30 lbs (13.6 kg) each.
- Do not store explosive substances such as aerosol cans with a flammable propellant inside the appliance.
- This appliance is climatic class 0: 20°C (68°F), 50% RH, 9.3°C dew point, 7.3 g/kg water vapor mass in dry air.
- Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with federal, state, and local codes.
- Product package is single use, and must be discarded and product not reused upon removal from the equipment.

# Table of Contents

<b>Introduction</b>	<b>4</b>
<b>Key Design Changes</b>	<b>5</b>
<b>New Feature Diagrams</b>	<b>6</b>
<b>Bevi Components</b>	<b>9</b>
<b>Before Installation</b>	<b>10</b>
Tools	10
Site Requirements Measuring	11
Water Pressure Preparation	11
Notes	12
<b>Installing Bevi</b>	<b>13</b>
Filling the Ice Bank	13
Installing the CO2 Tank	14
Installing Flavors	15
Installing Backflow Preventer	16
Initializing the Service Panel	17
Connecting to the Internet Initial	18
Stocking in Service Panel	19
<b>Final Steps</b>	<b>20</b>
Purging the Carbonator	20
Testing Water	20
Entering Incubation Creating the Machine Page	21 22
<b>Basic Maintenance</b>	<b>23</b>
Replacing Flavors	23
Replacing the CO2 Tank	24
Replacing 3M Filter	25
<b>De-installation</b>	<b>26</b>
Tools Removing Bevi	26 27
<b>Bevi Support</b>	<b>28</b>

# Introduction

This document is intended as a comprehensive guide to the Bevi Standup v1.5.

We've redesigned the Standup Bevi machine with you in mind, adding new features that will reduce service time and costs. This guide details installation and maintenance processes, as well as key changes to the overall design. For additional support, please visit [partners.bevi.co](https://partners.bevi.co), or reach out at [support@bevi.co](mailto:support@bevi.co) or 866-704-2384.

Thank you for your partnership and for helping us launch another great product!

# Key Design Changes

Summary of major updates from V1 to V1.5 Standup Bevi.

## Carbonator

- Comes fully installed in the Bevi upon arrival. You are no longer required to lift and place it in the machine.

## Flavor system

- Shelves tilt forward, making it easier for flavor concentrate to flow down and out through the lines.
- The flavor boxes will now connect to the flavor lines via an easy screw cap, rather than a quick disconnect connector.

## CO<sub>2</sub> tank

- Tank pressure is pre-adjusted digitally via a transducer, and no longer needs to be manually adjusted.
- The v1.5 can accept a 5, 10, or 20 lb aluminum CO<sub>2</sub> tank. The control panel has been updated to reflect the new 20 lb option.

## New nozzle design

- The new nozzle assembly is connected to the door of the Bevi, meaning that all priming and pouring can be done in the dispensing area, even with the door open.

## Other features

- Diagnostic still and sparkling water lines have been added to the bottom of the door. These can be used to determine where water stoppage may have occurred.
- A buffer tank has been added to improve filter life.

# New Feature Diagrams

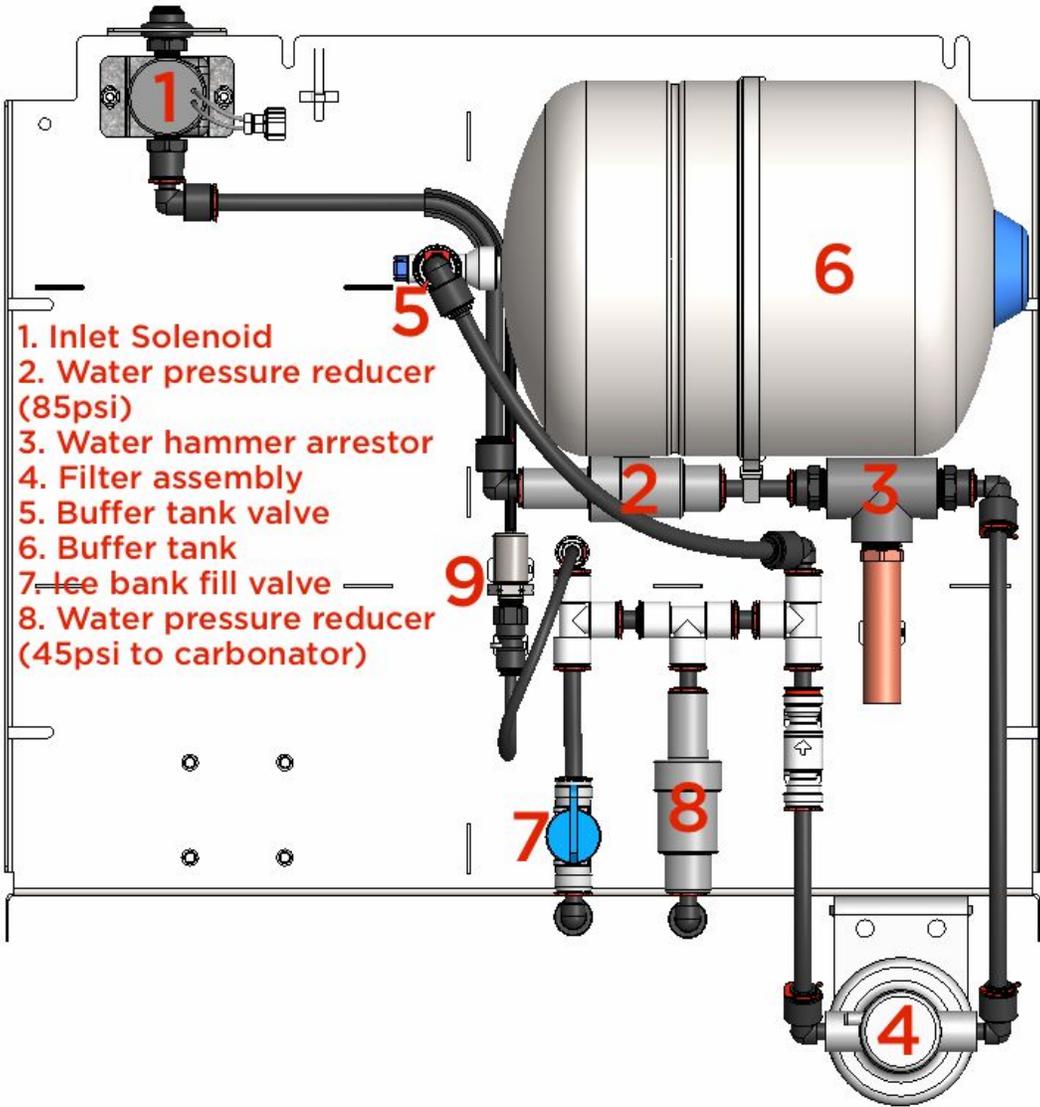


Figure 1: Internal Bevi water path with new buffer tank assembly

**Note:** ONLY utilize the “Ice bank valve” when installing.

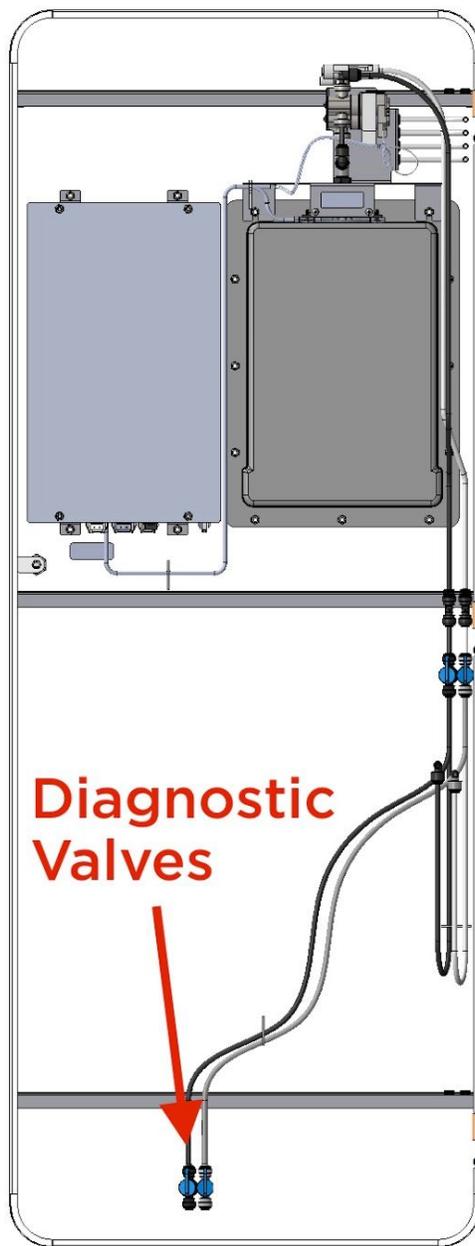


Figure 2: New diagnostic valves in the door of the Bevi

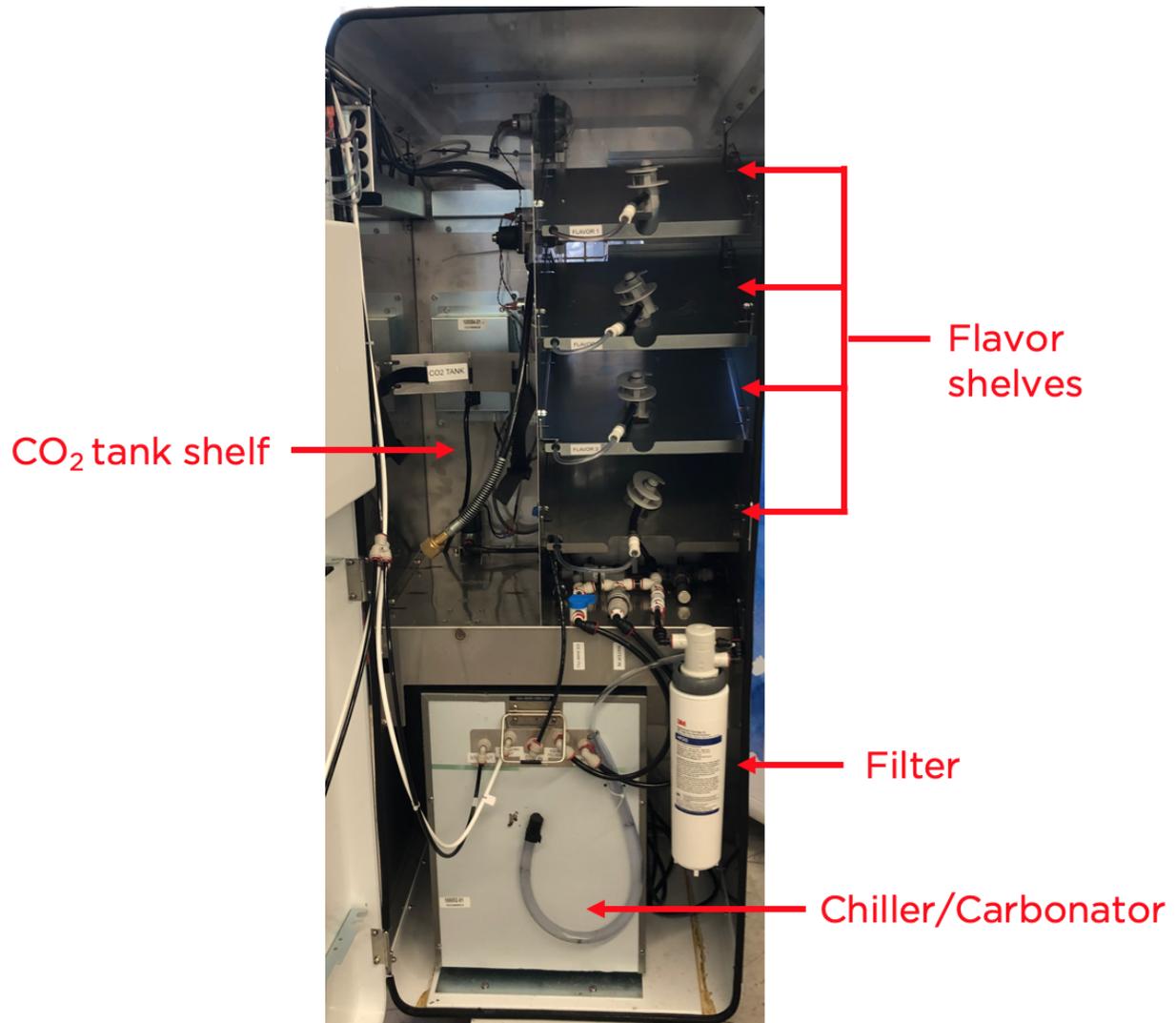


Figure 3: Internal of Bevi machine (without consumables)

# Bevi Components

Bevi v1.5 ships on a pallet that contains the chassis and all internal non-consumable components pre-installed. For detailed information on each component, please refer to the Bevi Hardware Maintenance Guide, which can be found at [partners.bevi.co](https://partners.bevi.co).

Additionally, the following components are not included with the unit by default, but are necessary for installation:



Flavor Concentrate Boxes (4)



5 lbs, 10 lbs or 20 lbs Aluminum CO<sub>2</sub> Tank



$\frac{3}{8}$ " Polyethylene Tubing



**OptConnect™ Cellular**  
*(optional alternative to Wifi or Ethernet connection)*

**⚠ IMPORTANT NOTE:** Only use  $\frac{3}{8}$ " **polyethylene tubing** on the Bevi.

Do not use  $\frac{1}{4}$ " or smaller; it will cause flow problems and machine damage.

**Note:** Flavors and OptConnect™ devices must be ordered in advance from the Bevi ordering platform ([bevi.handshake.com](https://bevi.handshake.com)). CO<sub>2</sub> and tubing may be purchased from your preferred retailer. For help with ordering these components, please email [orders@bevi.co](mailto:orders@bevi.co).

# Before Installation

## Tools

When installing Bevi, the following tools will be of use:



10” Adjustable wrench



Double sided or foam mounting tape



Pitcher or bucket with 1L marking



Paper towels



Internet-connected mobile device or computer

## Site Requirements

Before installing a Bevi unit, it is necessary to conduct a site inspection to ensure that the space, plumbing, and electrical requirements are met. Specifications for a standup Bevi include:

- Plumbing
  - Minimum inflow rate of 1.3 gal/min (5 L/min) at 50 psi (3.5 Bar)
  - 3/8" outer diameter water line within 50 ft of the unit
- Electrical
  - 110-120 VAC, 60 Hz, 9A max current draw
  - GFCI protected, 3-prong outlet
- Space
  - At least 4" ventilation room behind the machine
  - At least 4" ventilation room above the machine
  - At least 2.5" ventilation room on both sides of the machine
  - The Bevi is 23.5" deep, 61.5" tall, 22.25" wide

## Measuring Water Pressure

In order to confirm that the main water line will have sufficient pressure:

1. Measure the static water pressure, which should be no less than 50 psi.
2. Fully open the main water line valve and dispense 1 L of water, recording the time it takes to fill. If the container fills in 10 seconds or less, then the water supply should be adequate.

For more information, refer to the Bevi Standup Requirements Guide, which can be found at [partners.bevi.co](https://partners.bevi.co).

## Preparation Notes

- During normal operation, the ice bank fill valve should be closed (see Figure 1, part #7).
- Two diagnostic valves (water line and sparkling line) attached to the bottom of the door should remain closed and are only to be used for troubleshooting and to drain the buffer tank (see Figure 2).
- After the installation, all valves except diagnostic valves and ice bank fill valves should remain open.

# Installing Bevi

## Filling the Ice Bank

Time Requirement: 5 to 7 minutes

Step	Action
1	Open the Bevi machine using the included keys.
2	Insert and twist the 3M filter cartridge into the filter bracket.
3	Insert a $\frac{3}{8}$ " water line into the back of the machine, making sure it reaches comfortably to the water outlet in the wall.
4	Turn the source water valve on.
5	Plug in the power cord and turn the machine on using the power switch on the back of the Bevi. <b>Note:</b> If you leave the machine off, the inlet valve will remain closed and water will not flow into the Bevi.
6	Turn on the ice bank fill valve; you will hear water start flowing into the ice bank. Fill until water begins to flow into the overflow tube.
7	Once the ice bank is filled, close the ice bank fill valve (it will remain closed during normal operation).

## Installing the CO<sub>2</sub> Tank

**Time Requirement:** 3 to 5 minutes

Step	Action
1	Lift the tank onto the CO <sub>2</sub> tank shelf.
2	Fasten the nylon strap to secure CO <sub>2</sub> tank.
3	Thread the CO <sub>2</sub> hose onto the tank and tighten with wrench. <b>Note:</b> Ensure that nylon washer between hose and tank is in place.
4	Rotate the knob on the top ½ turn counter-clockwise to open the tank.

## Installing Flavors

**Time Requirement:** 1 to 3 minutes each

Step	Action
1	Load each flavor box onto the appropriate shelf (numbered 1-4, top to bottom).
2	Partially open the cardboard box by lifting up at the perforations, and remove the protective cap from the spout on the bag inside.  <b>Note:</b> Make sure to face boxes with the spout forward and angled downwards to ensure proper flow.
3	Connect the spout of the concentrate bag by screwing the green connector cap clockwise until secure.
4	<b>Turn on the carbonator</b> using the power button located on the right rear side of the chiller. Once it is switched on, it should turn green.

## Installing Backflow Preventer

**Time Requirement:** 1 to 3 minutes each

NOTE: Installation of an ASSE-approved backflow preventer is required to meet NSF standards

Step	Action
1	Ensure that water into the system is momentarily turned off.
2	Using tube cutters, cut the inlet water line at a location external to the machine.
3	Insert the backflow preventer so that the arrows point in the direction of water flow (arrow should point towards the unit).
4	Attach red locking clips to the backflow preventer.
5	Turn on the water supply.
6	Check for leaks at the connection locations on the backflow preventer

# Initializing the Service Panel

**Time Requirement:** 1 to 1.5 minutes

Step	Action
1	From the main touchscreen page, press the <b>Ingredients</b> button on the bottom of the touchscreen.
2	Select any flavor to bring up the ingredients list view.
3	Either press and hold the <b>X</b> in the top right corner for approximately 5-6 seconds, or tap the bottom of the ingredients list window repeatedly until the panel appears.

**Note:** When you enter the service panel, it is important to navigate to the **Advanced** tab to copy down the Machine ID and Touchscreen ID (the Machine ID can also be found on a sticker on the back of the Bevi).

You will need this when [Creating the Machine Page](#).

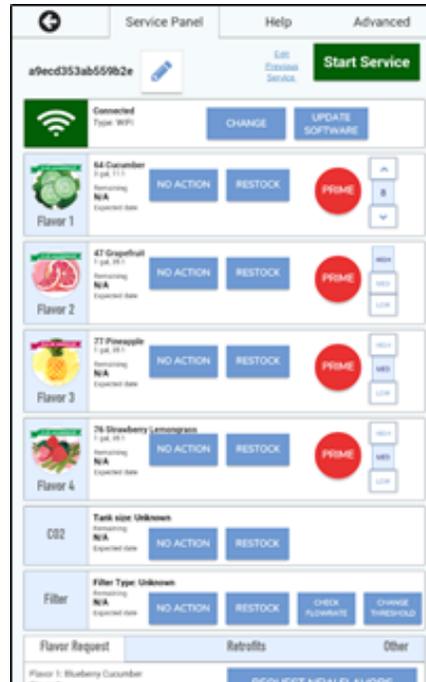


Figure 4: The Bevi Service Panel

# Connecting to the Internet

**Time Requirement:** 2 to 4 minutes

Step	Action
1	Press the Change button on the top of the service panel.
2	<p>Select the appropriate connection type from the three options.</p> <ul style="list-style-type: none"><li>● <b>Connect Wirelessly:</b> Turn on the WiFi with the slider at top right of the screen. Select the appropriate network and enter the password if necessary.</li><li>● <b>Connect via Ethernet:</b> The ethernet port on the standup is located beneath the power button on the back of the machine. Simply plug the cable into the port and it should connect automatically. In newer countertop models, the ethernet cable hangs from the bottom of the head unit and will thread down through the 4" hole in the countertop. An extension cable can be used if it does not reach the ethernet jack.</li><li>● <b>Connect via OptConnect™:</b> After installing and initializing the OptConnect™, enter the Serial Number in the box and press <b>Done</b>.</li></ul>
3	Return to the Service Panel main page and check that the internet is properly connected. The icon on the left of the network field should be green, with a "Connected" tag and the connection type listed.

## Initial Stocking in Service Panel

**Time Requirement:** 3 to 5 minutes

### Flavors

For each flavor, perform the following steps to initialize:

Step	Action
1	Press the <b>Restock</b> button to bring up the flavor list.
2	Type in the two digit ID number found on the flavor box, and select the appropriate flavor for the new BiB.  <b>Note:</b> Make sure to go by the number on the box, not just the flavor name. Differently numbered flavors can have differing concentration dispense ratios.
3	Place a bucket or large container under the nozzle and prime the line for at least 15 seconds or until concentrate freely flows.

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

Perform the following steps to initialize CO<sub>2</sub>:

Step	Action
1	Press the <b>Restock</b> button in the CO <sub>2</sub> subsection.
2	Select 10lb or 20lb.

### Filter

Perform the following steps to initialize the Filter:

Step	Action
1	Press the <b>Restock</b> button in the Filter subsection.
2	Select the 3M Filter option.

# Final Steps

## Purging the Carbonator

**Time Requirement:** 3 to 5 minutes

To ensure that the CO<sub>2</sub> and water mix properly, perform an initial carbonator purge.

Step	Action
1	Turn off the carbonator then stop the main water flow.
2	Dispense sparkling water until the reservoir is empty and only CO <sub>2</sub> dispenses.
3	Turn the water and carbonator back on to refill reservoir. <b>Ensure that the water is turned on first.</b>
4	Test the sparkling water.

## Testing Water

**Time Requirement:** 3 to 5 minutes

Test each type of water - still, sparkling, and each flavor - testing for the following:

- Cool temperature (it will not be fully chilled yet)
- Correct and noticeable flavor
- Sufficient CO<sub>2</sub> concentration
- Consistent flow

If any of these seem off, consult the Bevi Hardware Guide on [partners.bevi.co](https://partners.bevi.co), or contact [Bevi Support](#).

# Entering Incubation

**Time Requirement:** 1 to 3 minutes

Perform the following instructions to initiate the Incubation process.

Step	Action
1	Once all components are properly connected and water is flowing properly, close and lock the door of the Bevi
2	In the service panel, press the <b>Start Incubation</b> button on the Advanced tab. Select the incubation time. We recommend 3 hours, but it can be set lower if the carbonator has already been running for some time.
3	A screensaver with a countdown will appear. If you need to exit the screensaver and return to the control panel, tap repeatedly between the hours and minutes on the screen.

 **IMPORTANT NOTE: Incubation is a mandatory part of the installation process. Without it, the Bevi temperature will be too high to properly operate. Do not skip this step.**

## Creating the Machine Page

**Time Requirement:** 5 to 7 minutes

The last step to registering the machine is to create a new unit on the dashboard. To create a new machine page, you will need a smartphone or computer.

Step	Action
1	Navigate to <a href="http://well.bevi.co">well.bevi.co</a> and log in with your registered Google account (please contact Bevi Support if you do not have an account).
2	On the <b>Inventory</b> page, press the <b>+ New Unit</b> button.
3	Fill in the client's company and the desired unit name and click <b>Create Unit</b> .
4	On the new page, fill in the following details: <ul style="list-style-type: none"><li>• Company and client contact information</li><li>• Machine, Tablet, and optional OptConnect™ IDs<ul style="list-style-type: none"><li>○ Machine &amp; Tablet IDs can be found on the Advanced tab of the Service Panel</li></ul></li></ul>
5	If the machine has been properly connected to the internet, the page should update itself within a few minutes with the current inventory.

# Basic Maintenance

## Replacing Flavors

**Time Requirement:** 2 to 4 minutes

To replace a Flavor Concentrate Box, follow these steps:

Step	Action
1	Open the Bevi machine door.
2	Find the flavor box you wish to remove.
3	Turn the green connector on the concentrate spout counter-clockwise until loose.
4	Remove the old flavor box and discard.
5	Insert the new flavor box onto the shelf.
6	On the new box, partially open by lifting up at the perforations, and remove the protective cap from the spout on the bag inside. <b>Note:</b> Make sure to face boxes with the spout forward and angled downwards to ensure proper flow.
7	Connect the spout of the concentrate bag by screwing the green connector cap clockwise until secure.
8	Close the Bevi machine door.

### Service Panel

Whenever a consumable is restocked, it is very important to enter the changes in the service panel and press **End Service** upon completion.

# Replacing the CO<sub>2</sub> Tank

**Time Requirement:** 2 to 4 minutes

To replace the CO<sub>2</sub> tank, follow these steps:

Step	Action
1	Open the Bevi machine door to access the CO <sub>2</sub> tank.
2	Detach the nylon strap holding the tank in place.
3	Rotate the knob on the top clockwise until it stops turning to close the tank.
4	Using a wrench, loosen the connection between the hose and the tank.
5	Remove the old tank from the machine.
6	Lift the new tank onto the CO <sub>2</sub> tank shelf.
7	Fasten the nylon strap to secure CO <sub>2</sub> tank.
8	Thread the CO <sub>2</sub> hose onto the tank and tighten with wrench. <b>Note:</b> Ensure that nylon washer between hose and tank is in place.
9	Rotate the knob on the top counter-clockwise ½ turn to open the tank.
10	Close the Bevi machine door.

## Service Panel

Whenever a consumable is restocked, it is very important to enter the changes in the service panel and press **End Service** upon completion.

**Note:** With the V1.5 Standup Bevi, changing a CO<sub>2</sub> tank no longer requires checking or adjusting a pressure gauge. The transducer will digitally monitor and adjust pressure accordingly.

# Replacing 3M Filter

**Time Requirement:** 3 to 5 minutes

To replace a 3M Filter cartridge, follow these steps:

Step	Action
1	Open the Bevi machine door..
2	Find the 3M Filter Assembly on the bottom-right side of the Bevi.
3	To remove the old cartridge, twist counterclockwise while pulling down.
4	Install the new one by pushing the cartridge up into the filter head while turning clockwise until it stops turning.
5	Close the Bevi machine door.

## Service Panel

Whenever a consumable is restocked, it is very important to enter the changes in the service panel and press **End Service** upon completion.

# De-installation

## Tools



10" Adjustable wrench



Large Bucket



12V water pump (such as Flojet) with 3/8" quick connect fittings

## Removing Bevi

**Time Requirement:** 15 to 20 minutes

Step	Action
1	Turn the water valve off at the back of the machine and remove the water line from the machine. You may wish to have a bucket nearby in case of spills during disconnect
2	Turn off the carbonator using the large green power button on the right side of the unit.
3	Disconnect and remove the CO <sub>2</sub> tank.
4	Open both diagnostic valves located on the door (see Figure 2) into a bucket until the buffer tank is fully drained and no more water pours out.
5	Drain the ice bank by disconnecting the tubing from the “Ice bank fill” valve. We recommend connecting to an electric pump to pull the water from the “Ice bank fill” line at the front panel.
6	Remove the filter by unscrewing it from the filter head.
7	Remove the flavors boxes.
8	Prime the flavors from screen to flush all the flavor lines.
9	Turn off the machine power and disconnect the outlet.

# Bevi Support

Online: [partners.bevi.co](https://partners.bevi.co)

Phone: 866-704-2384

Email: [support@bevi.co](mailto:support@bevi.co)