BIBO

Home Carbonation System

User Manual

Contact Information:

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Model: BIBO Fizz



IMPORTANT SAFEGUARDS

This appliance is intended for countertop use only.

1. DO NOT store carbonation bottle, BIBO Fizz or CO2 cylinder in a freezer

2 DO NOT store carbonation bottle, BIBO Fizz or CO2 cylinder near or in a stove/oven or other heat source, such as a heated car.

3. if the CO2 cylinder is colder or warmer than room temperature, it must be gradually brought up to room temperature before use. DO NOT place it in the freezer or on a heat source to accelerate the process.

4. Inspect that the CO2 cylinder and bottle are firmly attached before each use.

5. Check expiration date on bottle. Do not use out of date bottle.

6. Never transport a unit with a full bottle attached.

7. DO NOT make any modifications or repairs to the unit and accessories. Repairs may be made only by our authorized service personnel.

8 Only use the BIBO approved accessories, such as bottles and CO2 cylinders. (check our website for latest information)

9. WARNING! Food Safety Hazard:

- · Always use only food/beverage-grade CO2.
- It is user's sole responsibility to use other CO2 sources (e.g. paintball, medical grade)

10. Be aware of the carbonation rate of the beverage you are carbonating. If the beverage starts generating a lot of fizz slow down your carbonation or pressure release rate and wait for the fizz to settle.

11. DO NOT remove carbonation injector while bottle contents are pressurized. Always press the release button to finalize the pressure release process before removing the carbonation injector.

- 12. Always place the unit on a level, stable, and water-resistant surface.
- 13. The unit must always be upright during operation.
- 14. DO NOT submerge the unit under water and do not clean while in operation.
- 15. Only use the unit when a filled bottle is inserted. Never attempt to fill an empty bottle with CO2.
- 16. Do not force the carbonation injector into its adapter if the adapter is not oriented 20 degree outward. The nozzle on machine might be damaged if force it in. (Tilt the adapter outward by hand to recede the nozzle).
- 17. Hand wash bottle with soap and warm water. Never place in dishwasher. Never use brushes, abrasives, or chemical cleaners.
- 18. DO NOT use bottle if deformed, scratched, or discolored, or if the expiration date has passed.
- 19. WARNING: Explosion Hazard. Always store CO2 cylinders in a cool, dry place, away from any type of heat exposure. Exposing to heat can cause cylinder pressure to build up and release CO2 gas unexpectedly. Do not touch cylinder if CO2 is being released; wait until all CO2 is discharged and the cylinder has come to room temperature.
- 20. WARNING: Cold-burn Hazard Discharging CO2 gas can cause skin to freeze.
- 21. The water bottle storage temperature range is MAX: +40° C/+120° F, MIN: +1° C/+34° F. Never store outside this range.
- 22. Use the unit to carbonate pulp free drinks only.

SAVE THESE INSTRUCTIONS!



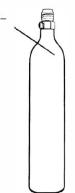
FEATURES & PARTS

BEFORE FIRST USE: Hand wash the water bottle in warm soapy water; rinse. Wipe the outside with a soft cloth to dry. Never wash the water bottle in a dishwasher. Harsh chemicals will damage the water bottle.

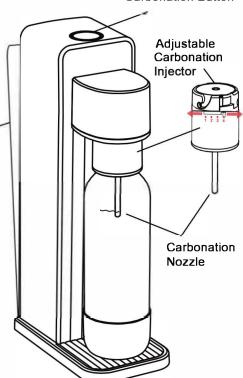
Back - Cover

Compatible with BIBO CO2 cylinders only:

60L (14.5 oz/410g) _ CO2 Cylinder



Carbonation Button



MARNING

FOOD HAZARD SAFETY

•Always use only food and beverage-grade CO2

HOW TO USE

Only use BIBO specified CO2 cylinder and bottles. Never carbonate if drink bottle is empty or not completely attached. **WARNING!** Pulped beverages may clog the pressure release valve.

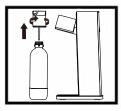
Only use pulpless beverages like alcohols and pulp free juices.



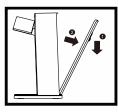
All parts to your machine.



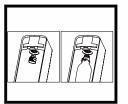
1. To remove bottle for filling pull the bottle from the bottom toward you until it is at a 20 degree angle then twist clockwise to remove the bottle.



2. To remove carbonation injector, unscrew counter-clockwise from the bottle.



3. Remove back cover.



4. Remove seal and twist off cap from CO2 carbonator. Twist the CO2 cylinder in clockwise until hand tight.

Replace back cover.



favourite beverage

concoction. Screwthe

back onto the bottle by

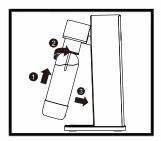
carbonation injector

turning the bottle

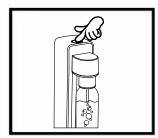
clockwise.

Adjust the Fizz-Meter, 1 is the lowest, 4 is the highest intensity. (5.5 grams to 8.8 grams of CO2)

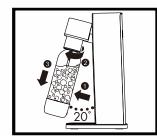
HOW TO USE cont.



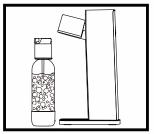
6. Attach the carbonation bottle onto the BIBO Fizz by turning and pushing back into place.



7. Carbonate with short bursts, as short as 0.25 seconds. Wait after each burstfor the bubbles to settle.



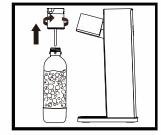
8. Pull the bottle forward and unscrew by turning clockwise.



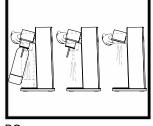
9. Place the bottle and carbonation injector on a level surface, open the slow release valve. Watch the bubbles in the bottle. Before the bubbles start to come out the top close the valve and wait for the fizz to settle.



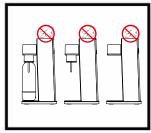
10. If the slow release valve is open and the sound of air coming out stops, press the fast release button to make sure pressure is fully released. (For water you can press the fast release button right any time)



11. When the unit is fully depressurised unscrew the carbonation injector counter-clockwise from the bottle and pour yourself a delicious carbonated drink.

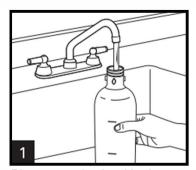


DO



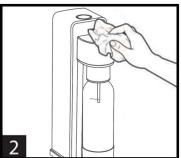
DON'T

CARE AND CLEANING

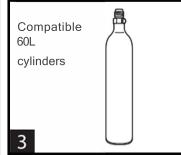


Rinse water bottle with clean water after every use. BIBO bottle base cap can be removed by twisting for easy cleaning.

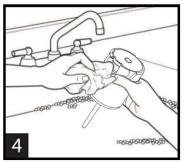
WARNING! Damaged water bottles can fail during carbonation. Hand wash the bottle with soap and water. Never place the water bottle in a dishwasher. Never use brushes, abrasives, or chemical cleaners. Replace the bottle if it is scratched, deformed or past the expiration date.



To clean the carbonating countertop unit, wipe with a damp cloth. Do not immerse unit in water or use any solvents or abrasive cleaners, since this could damage the surface.



Empty CO2 cylinders may be exchanged for a full cylinder exclusively at bibowater.co.uk



Make sure to wash carbonation injector after every use under running water. This is particularly important when carbonating very sugary and/ or highly viscous beverages.

NOTE: For one-push machines, the machine will automatically carbonate to optimum CO2 level. This table is for manual push machines only.

	PRESS	NUMBER	
	LEGNTH	OF	
_	(SECONDS)	PRESSES	
WATER	1	2-3	
SYRUP	0.75	4-5	
JUICE	.25-1	4-20	
WINE	.25-1	4-20	
BEER	0.25	12-20	

ADVICE FOR BEST RESULTS

- Use the coldest temperature beverages possible 33° to 42° F OR 0.5° to 5.5° C.
- Use the table on the right as a reference for the carbonation of beverages.

TROUBLESHOOTING

PROBLEM	POSSIBLE ISSUE & POSSIBLE SOLUTION
No Carbonation	Check if CO2 cylinder is close to empty. Use a brand new cylinder. Cylinder is too cold. Wait until cylinder reaches room temperature. Beverage is too warm. Use 33°-42°F (OS-SSC) very cold beverage. Check to see if CO2 cylinder is properly installed into the receptacle. If not, carbonation button will not activate CO2 cylinder to release CO2.
Slight Carbonation	 CO2 is not mixed well with water. Allow for 10 seconds after CO2 is released into water to complete mixing before releasing pressure. CO2 cylinder is close to empty. Change the CO2 cylinder. Cylinder is too cold. Wait until cylinder reaches room temperature. Beverage is too warm. Use 33°- 42°F (0.5° - 5.5°C) very cold beverage. Press on the carbonation button for a longer period of time (for manual machines only)
It's difficult to remove the water bottle from the carbonating unit.	•The excess CO2 has not been released. Lift the pressure release tab on the carbonation injector and wait until all the excess CO2 has been released. Always press the quick release button to empty the pressure.
Foam rises too quickly while carbonating or releasing pressure	•For manual machines, use shorter carbonation bursts. Every beverage will carbonate differently. If the bubbles are coming out when you are releasing pressure through the slow release valve next time you carbonate that particular beverage: *Pour less beverage to leave more room for bubbles to rise. *Use shorter bursts (for manual machines). Just press button once for (one-push machines) *Wait longer between each carbonation press.