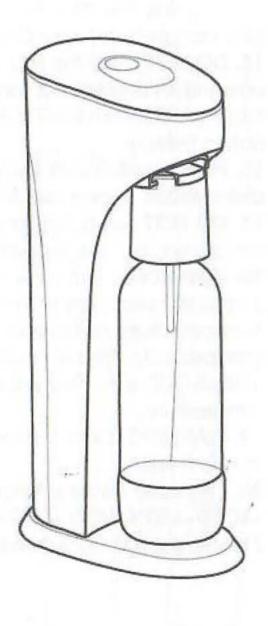


Beverage Carbonation System User Manual



CO2 Exchange LLC 3130 Market Street Green Bay WI 54304 Tele: 1-833-262-7927

Made In Taiwan

Model: Soda Sense 410 Version: 100-000-1A

## IMPORTANT SAFEGUARDS

This appliance is intended for countertop use only.

- DO NOT store carbonation bottle, fizz infuser or CO2 carbonator in a freezer or in a stove/oven or other heat source, such as a heated car.
- If the CO2 carbonator is colder or warmer than room temperature, it must be gradually brought to room temperature before use.

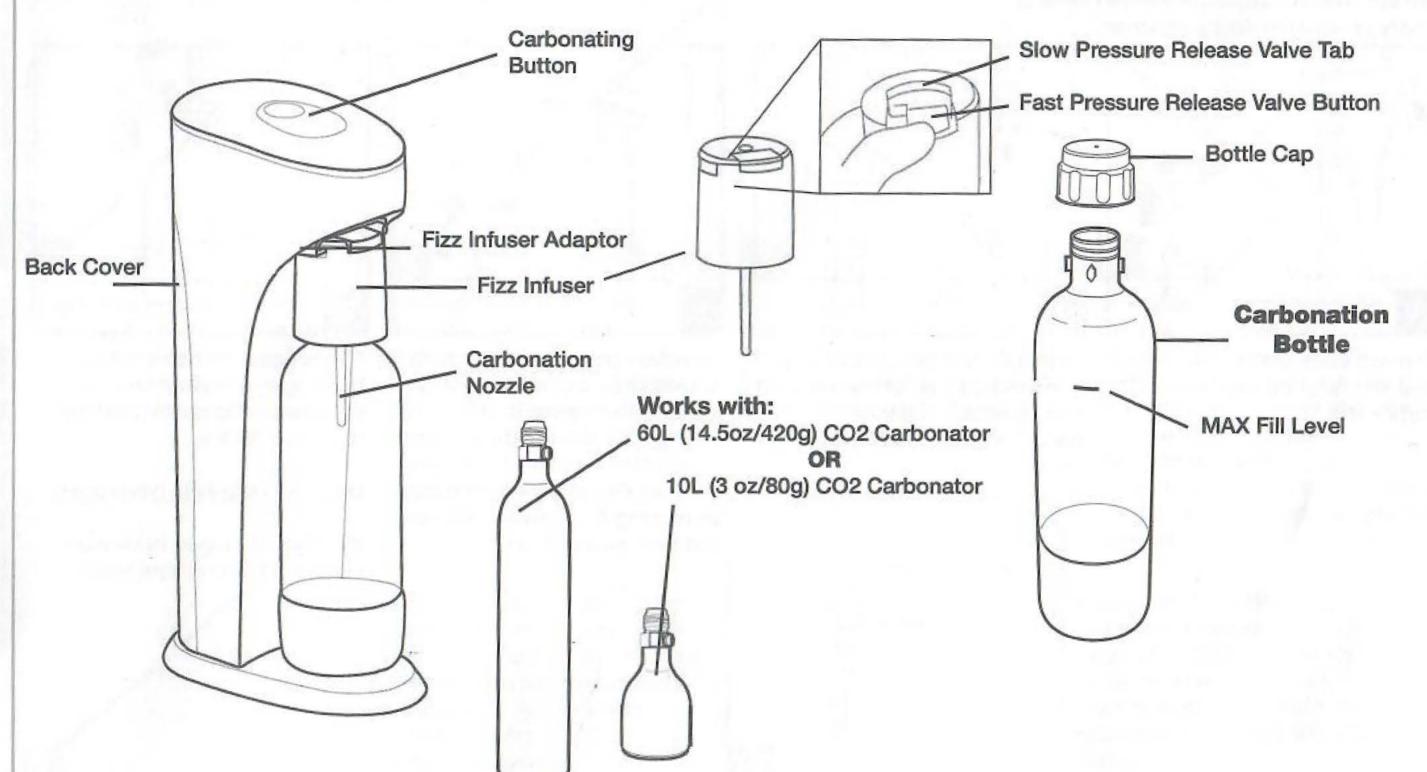
DO NOT place it in the freezer or on a heat source to accelerate the process.

- Inspect that the CO2 carbonator and bottle are firmly attached before each use.
- 4. Check expiration date on bottle. DO NOT use out of date bottle.
- Never transport a unit with a full bottle attached.
- 6. DO NOT make any modifications or repairs to the unit and accessories. Repairs may be made only by our authorized service personnel.
- Only use approved accessories, such as bottles and CO2 carbonators(check our website FAQ for latest information)
- 8. WARNING! Food Safety Hazard:
  - Always use food/beverage-grade CO2.
  - It is user's sole responsibility if using other CO2 sources (e.g., paintball, medical grade).
- 9. Be aware of the foaming rate of the beverage you are carbonating. If the beverage starts generating a lot of foam, slow down your carbonation or pressure release rate and wait for the foam to settle.
- 10. DO NOT remove Fizz Infuser while bottle contents are pressurized. Always press the blue button to finalize the pressure release process before removing the Fizz Infuser.

- Always place the unit on a level, stable, and water-resistant surface.
- 12. The unit must always be upright during operation.
- 13. DO NOT submerge the unit under water and do not clean while in operation.
- 14. Only use the unit when a filled bottle is inserted. Never attempt to fill an empty bottle with CO2.
- 15. DO NOT force the Fizz Infuser into its adaptor if the adaptor is not oriented 45 degrees outward. The nozzle on the machine might be damaged if forced in. (Tilt the adaptor outward by hand to make the nozzle recede).
- 16. Hand wash bottle with soap and warm water. Never place in dishwasher. Never use brushes, abrasives, or chemical cleaners.
- 17. DO NOT use bottle for carbonation if deformed, scratched, or discolored, or if the expiration date has passed.
- 18. WARNING: Explosion Hazard. Always store CO2 carbonators in a cool, dry place, away from any type of heat exposure. Exposing to heat can cause carbonator pressure to build up and release CO2 gas unexpectedly. Do not touch carbonator if CO2 is being released; wait until all CO2 is discharged and carbonator has come to room temperature.
- WARNING: Cold-burn Hazard. Discharging CO2 gas can cause skin to freeze.
- 20. The water bottle storage temperature range is MAX: +40°C/+120°F, MIN: +1°C/+34°F. Never store outside this range.
- Use the unit to carbonate pulp free drinks only.

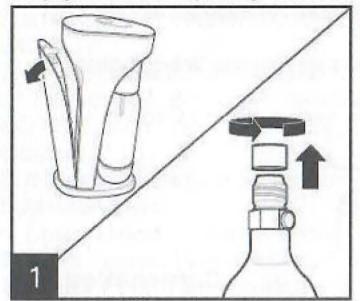
## PARTS AND FEATURES

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

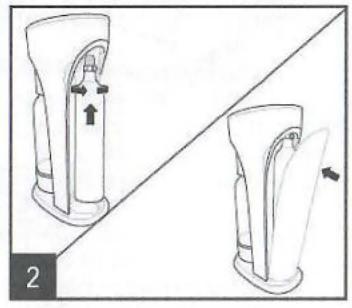


# HOW TO USE

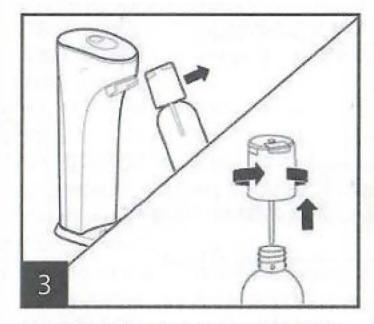
NOTE: Only use specified CO2 carbonators, and bottles. Never carbonate if drink bottle is empty or not completely attached.



Remove back cover. Remove seal and twist off cap from CO2 carbonator.

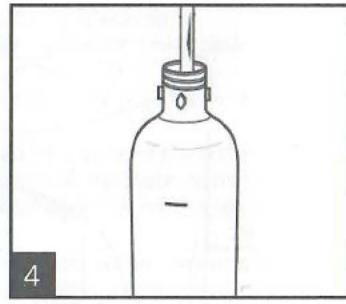


To install CO2 carbonator, insert threaded part of carbonator into unit receptacle and hand-tighten. Replace back cover.



Remove Fizz Infuser and bottle assembly by pulling assembly forward 45 degrees and then sliding it off the countertop unit.

Remove Fizz Infuser from bottle by rotating it counter-clockwise and then pulling it up.



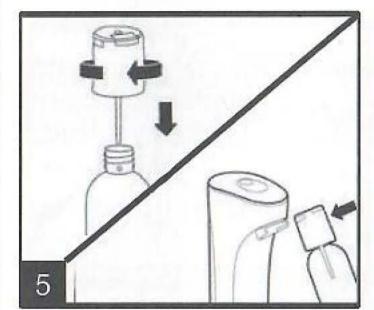
Fill carbonation bottle with beverage you intend to carbonate. Do not fill past the maximum fill line.

Only use pulp-less beverages.

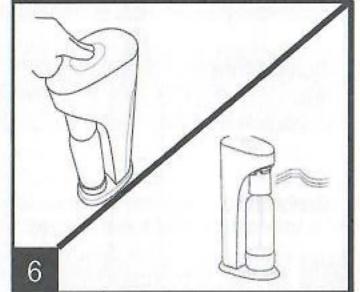
WARNING! Pulped beverages may clog the pressure release valve.

#### **HOW TO USE (Continued)**

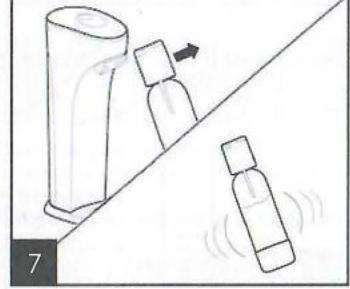




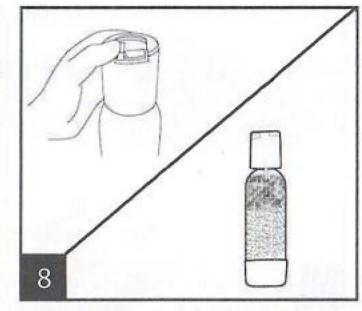
Attach Fizz Infuser to bottle by screwing it clockwise and slide Fizz Infuser fully into countertop adapter and tilt Fizz Infuser to straight vertical position.



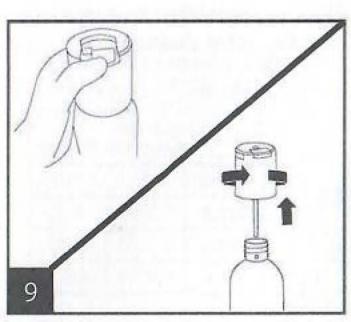
For high foaming beverages, fill the bottle halfway and carbonate using short bursts (~0.25 sec.). For low foaming beverages, fill up to max fill line and use longer bursts. Stop carbonating when a discharge sound is heard.



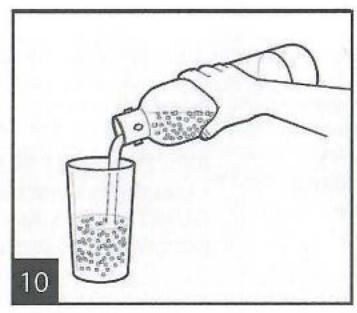
Pull Fizz Infuser and Bottle
Assembly forward 45 degrees
and slide it off of the machine.
Gently shake the bottle and Fizz
Infuser assembly to increase
carbonation level.



Open the slow release valve on the fizz infuser and pay attention to foam levels as pressure releases. If the foam reaches the top of the bottle close the slow release valve and wait for foam to settle before opening again. If the foam reaches the top too quickly, shorten your carbonation pushes next time.

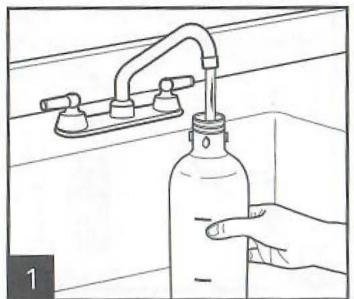


If the slow release valve is open and the sound of air coming out stops, press the blue fast release button to make sure pressure is fully released. Remove Fizz Infuser by unscrewing it counter-clockwise.

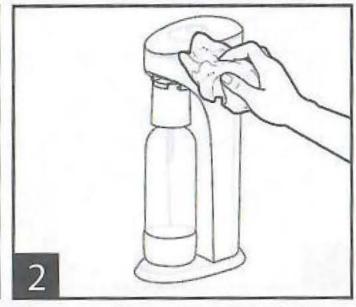


Pour yourself a refreshing carbonated beverage. Take care not to pour too quickly, some beverages will foam much more than others. Learn from experimentation and enjoy your drinks.

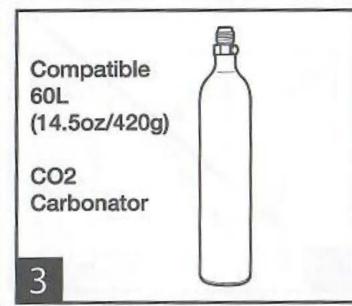
### **CARE AND CLEANING**



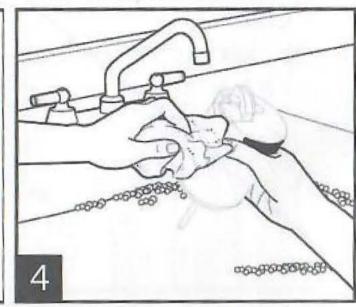
Rinse water bottle with clean water after each use. Drinkmate bottle bottom cap can also be removed (by twisting) for cleaning underneath it.



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



Empty CO<sub>2</sub> carbonators may be exchanged for a full carbonato.



Make sure to wash Fizz Infuser after every use under running water. The Fizz Infuser allows you to carbonate non-water based beverages because it can both slowly relieve pressure and can be easily cleaned. This is especially important if foam came out of the valve during use.

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

#### TIPS FOR BEST RESULTS

- Use the coldest beverages possible, 33°-42°F (0.5°-5.5°C)
- Use this table as a reference guide to define how to manipulate the push button for less foam and best results.

Press	
Length	Avg.
(seconds)	Pushes

	(seconds)	r uarica
Water	1	2-3
Syrup	.75	4-5
Juice	0.25-1	4-20
Wine	0.25-1	4-20

### TROUBLESHOOTING

#### **PROBLEM**

#### PROBABLE CAUSE/SOLUTION

Cannot attach bottle to machine / Fizz Infuser is blocked by a white tip  Put your fingers behind the Fizz Infuser Adapter (half-moon shape), and pull it forward to about 45 degree angle from vertical position.

No Carbonation

- Check if CO2 carbonator is empty. Use a brand new carbonator.
- Carbonator is too cold. Wait until carbonator reaches room temperature.
- Beverage is too warm. Use a very cold beverage.
- Check to see if CO2 carbonator is properly installed into the receptacle. Hand tighten.

Slight Carbonation

- CO2 is not mixed well with drink. Wait 10 seconds after carbonating to complete mixing before releasing pressure.
- CO2 carbonator is close to empty. Change the CO2 carbonator.
- Carbonator is too cool. Wait until carbonator reaches room temperature.
- Beverage is too warm. Use 33°-42°F (0.5°-5.5°C) very cold beverage.
- Beverage is too sugary. Sugar moleculars tend to absorb more CO2 around so it feels less carbonated than water only.
- Press on the carbonation button for a longer period of time.

It's difficult to remove the water bottle from the Fizz Infuser after carbonating. - Excess CO2 has not been released. Lift the pressure release tab on the Fizz Infuser and wait until all the excess CO2 has been released. Always push the blue fast release button to empty the pressure.

Foam rises too quickly while carbonating or releasing pressure - Use shorter carbonation bursts. Every beverage will foam differently. If foam is coming out when you are releasing pressure through the slow release valve, next time you carbonate that beverage: (i) pour less beverage to leave more room for foam to rise up; (ii) use shorter bursts; (iii) wait longer between each carbonation press. For drinks with alcohol or high sugar content, fill the bottle halfway and use short CO2 bursts. This is a machine that allows you to use your own imagination to design your own sparkling beverages and learn to make beverages to your liking. The more you make drinks you'll learn how to best carbonate your favorite drinks.