



MANUFACTURERS OF CUSTOMISED CATERING EQUIPMENT

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Specification of Sovereign, Monarch, Magnum and McDonald Machines

Operating voltage	195..265 v AC
Input Frequency range	45..63 Hz
Maximum Current consumption	13.0 A
Standby Power (idle, not heating)	12 Watts
Heating Power	2800 Watts
Heating and making drink	3000 Watts Max
Electrical connection	13A fused UK plug
Internal electrical system	12v MOSFET controlled with slow Start on all major loads.
Fusing	Fused at 13A, electronics protected by Polysilicon fusing.
Fault detection	Over-temperature cut-out on boiler o/fl Thermal fusing on Transformer Boil Dry protection PCB
Isolation	4kV to PCB plus the insulated rubber Button actuators. Opto Isolation.
Boiler Temperature	80..96 degrees in 1 degree steps
Boiler capacity	1.7 Litres
Drink Temperature – dependent on ingredient Mix ratio	65..88 degrees, adjustable by Boiler temperature
Heating technique	Incoloy long life element
Control of Heater	Solid state opto-TRIAC with pre-emptive Logic control to predict heat demands
Water connection	¾" BSP standard inlet valve
Drink size range	4 Fl Oz to 16 Fl Oz (115 to 400 ml) in 5ml steps
Ingredient adjustment	20..100 ml in 2ml steps
Hourly drink rates (4:1 mix ratio)	8 Oz (224ml) 212 /hr 10 Oz (280ml) 170 /hr (these are decreased slightly for 5:1 mix ratio)
Hot water production rate	466ml / minute or 28 litres /hour