MULTIPLEX®

Refreshing the Experience

Fresh Blender™

Integrated Beverage Systems

Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual welbilt.com

FRESH BLENDS®

⚠ **Caution**

Read this instruction before operating this equipment.

Original Instructions

Part Number WBL-95-156 June 23, 2021

WELBILT®

Safety Notices

As you work on Welbilt equipment, be sure to pay close attention to the safety notices in this manual. Disregarding the notices may lead to serious injury and/or damage to the equipment.

Throughout this manual, you will see the following types of safety notices:

⚠ Warning

Text in a Warning box alerts you to a potential personal injury situation. Be sure to read the Warning statement before proceeding, and work carefully.

⚠ Caution

Text in a Caution box alerts you to a situation in which you could damage the equipment. Be sure to read the Caution statement before proceeding, and work carefully.

Procedural Notices

As you work on Welbilt equipment, be sure to read the procedural notices in this manual. These notices supply helpful information which may assist you as you work.

Throughout this manual, you will see the following types of procedural notices:

Important

Text in an Important box provides you with information that may help you perform a procedure more efficiently. Disregarding this information will not cause damage or injury, but it may slow you down as you work.

NOTE: Text set off as a Note provides you with simple, but useful, extra information about the procedure you are performing.

Read These Before Proceeding

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ Caution

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website for manual updates, translations, or contact information for service agents in your area.

Important

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

⚠ Warning

Repairs to equipment must be performed by an approved, certified Welbilt Field Service Technician.

⚠ Warning

Do not use electrical appliances or accessories other than those supplied by Manitowoc for your ice machine model.

⚠ Warning

A lifting device is required to lift this appliance.

⚠ Warning

This equipment contains high voltage electricity and refrigerant charge. Installation and repairs are to be performed by properly trained technicians aware of the dangers of dealing with high voltage electricity and refrigerant under pressure. The technician must also be certified in proper refrigerant handling and servicing procedures. All lockout and tag out procedures must be followed when working on this equipment.

⚠ Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

⚠ Warning

Do not store explosive substances in refrigerator.

⚠ Warning

Do not operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Do not obstruct machine vents or openings.

⚠ Warning

Do not store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ Warning

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

⚠ Caution

Do not clean with water jet. Unit is not suitable for installation in an area where a water jet could be used.

⚠ Warning

Blender blades are sharp. Use care when cleaning around blender blades. Never touch the blender blades. Do not misuse or disassemble the blender blades.

⚠ Warning

These appliances are intended to be used in commercial applications such as in kitchens of restaurants, but are not for continuous mass production of food.

⚠ Warning

When using electric appliances, basic precautions must always be followed, including the following:

a. Read all the instructions before using the appliance.
b. To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
c. Do not contact moving parts.
d. Only use attachments recommended or sold by the manufacturer.
e. Do not use outdoors.
f. For a cord-connected appliance, the following must be included:
   - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
   - Unplug from outlet when not in use and before servicing or cleaning.
   - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
g. Follow applicable lock out tag out procedures before working on equipment.
h. Connect to a properly grounded outlet only.

All models intended for sale and use in Australia and New Zealand use only R-404A as a refrigerant. No flammable refrigerants are used.

- All models intended for sale and use in Australia and New Zealand are of climatic class 4.
- All models intended for sale and use in Australia and New Zealand use ecomate® as the insulation blowing gas which is nonflammable.

We reserve the right to make product improvements at any time. Specifications and design are subject to change without notice.

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Section 1
General Information

Read This Manual

Welbilt developed this manual as a reference guide for the owner/operator and installer of this equipment. Please read this manual before installation or operation of the machine. A qualified service technician must perform installation and start-up of this equipment. Consult **Section 5** within this manual for service assistance.

If you cannot correct the service problem, call your Service Agent or Distributor. Always have your model and serial number available when you call.

Your Service Agent _____

Service Agent Telephone Number_____

Your Local Distributor_____

Distributor Telephone Number _____

Model & Item Number _____

Serial Number _____

Installation Date _____

About the FreshBlender™

The FreshBlender beverage system is a self-contained dispensing unit that allows the operator to make flavor combinations of blended and non-blended drinks. It holds product flavoring in a refrigerated reach-in base enclosure, has a refrigerated ice making machine and includes one mixing module.

The customer accesses the unit using a lighted touch screen. Icons on the drink selection screens represent the primary flavor combinations for the drinks. There are multiple drink size options. Menu and software updates can be uploaded using a USB storage device, WiFi, or Bluetooth.

On-screen instructions also include operator procedures for cleaning/sanitizing, checking inventory, replacing product bags, selecting drink sizes and manually preparing drinks. Managers and technicians have access to menu/software updates, diagnostics and other service screens.

Unit Inspection

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim. See "Pre-installation Checklist" on page 15.

⚠ Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

Model, Item Numbers & Serial Numbers

This manual covers the following:

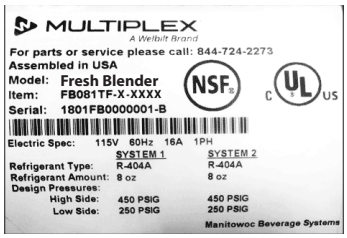
Model: FreshBlender

HOW TO READ ITEM NUMBER

Platform	Flavors	Mixers	Plug	Refrigerant	Hinge	Optional
FB (FreshBlender)	08 (8 Flavors)	1 (Non EcoBlend)	T (115V 60hz)	F (R-404A)	R (Right)	XXXX (Used for Build Specific Info)
	06 (8 Flavors)	E (EcoBlend)	B (220V 60hz)	P (R-290)	L (Left)	
			Z (Bare Lead)			
			E (Euro 16 Amp)			
			U (UK 13 Amp)			
			A (15A Australian Plug)			
			P (20 A Pin & Sleeve)			

SERIAL NUMBER LOCATION

The FreshBlender beverage system serial number is listed on the serial tag affixed to the inside left and rear left of the unit.



Sample Serial Tag

Agency Certifications

Warranty Information

Consult your local Service Agent or Representative for terms and conditions of your warranty. Your warranty specifically excludes all general adjustments, cleaning, accessories and related servicing.

Your warranty should be activated at the time of installation/registration or a card must be returned to activate the warranty on this equipment. If either method is not completed, the warranty period can begin when the equipment leaves the Welbilt factory.

No equipment may be returned to Welbilt without a written Return Materials Authorization (RMA). Equipment returned without an RMA will be refused at Welbilt's dock and returned to the sender at the sender's expense.

Please contact your local distributor for return procedures.

Manufacturer

Manitowoc Beverage Systems

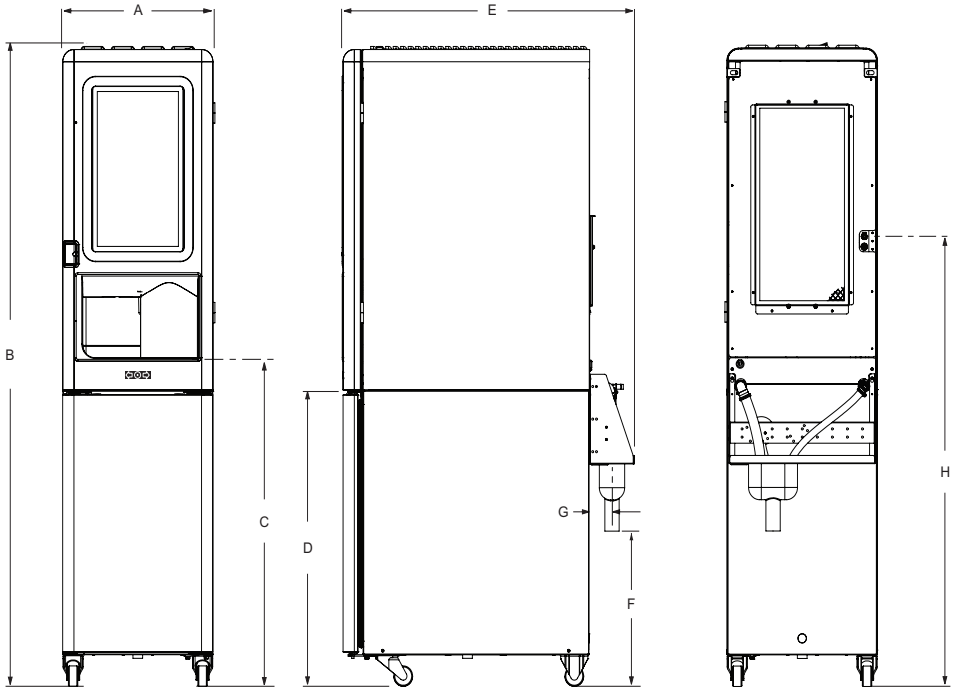
645 Park East Boulevard, Suite 5

New Albany, Indiana 47150

USA

Specifications

DIMENSIONS



Front View **Side View** **Rear View**

A	20.26" (52 cm)	C	40.13" (102 cm)	E	38.79" (99 cm)	G	3.08" (8 cm)
B	78.53" (200 cm)	D	35.73" (91 cm)	F	19.04" (48 cm)	H	54.35" (138 cm)

⚠Warning

To avoid instability the installation area must be capable of supporting the weight of the equipment and a full bin of ice. Additionally the equipment must be level side to side and front to back.

CAPACITY & WEIGHT

Drink Making	Ice Capacity	Ice Compressor HP	Max Product Bin Load	Shipping Weight	Empty Weight	Full Operating Weight
1 drink in less than 2 minutes. 30 per hour up to 2 consecutive peak hours	* Up to 250 lbs (113 kg)/24 hr. Bin Storage 30 lbs (14 kg)	1/3	19.8 lbs (9 kg)	520 lbs (236 kg) Crated	400 lbs (181 kg) Unpacked No Ice/ Product	560 lbs (254 kg) With Ice/ Product

* Ice Capacity and Production depends on Air & Water Temperatures, *See Ice Maker Production page 10*

PRODUCT DELIVERY LOCATION

The location selected for the FreshBlender Beverage System must meet the following criteria.

- The air temperature must be at least 40°F (4°C), but must not exceed 90°F (32°C), climate class 4.
- The location must not be near heat-generating equipment or in direct sunlight and must be protected from weather.
- Plain Inlet Water Temperature: min/max = 40°F / 90°F (4°C / 32°C).
- Always use the water supply line supplied when installing this appliance. Never reuse an old supply line.
- Verify floor of install location is level front to back, side to side.
- Keep equipment area clear of combustible material.

Clearances

Top	18" (46 cm)
Sides	0" (0 cm)
Back	6" (15 cm)
Front	24" (61 cm)

⚠ Warning

Do not obstruct machine vents or openings.

Heat of Rejection

Model	System BTU
FreshBlender	2300 BTU/hr (average)

REFRIGERANT CHARGE

Important

Due to continuous improvements, this information is for reference only. Please refer to the serial number tag to verify electrical data. Serial tag information overrides information listed on this page.

Refrigerant	System	Amount
R404a	1 (Lower Cabinet)	8 oz (226.8 g)
	2 (Ice Maker)	
R290	1 (Lower Cabinet)	4.23 oz (120 g)
	2 (Ice Maker)	3.35 oz (95 g)

ICE MAKER PRODUCTION

Acceptable incoming water temperature range is 40°F (4°C) to 90°F (32°C). Optimum Range is 45°F (7°C) to 50°F (10°C) *(Target 50°F [10°C], results based on ARI capacity testing @ 70°F [21°C] air temperature)*.

R-404a Ice Production		
Ambient Air Temperature/Water Temperature	24 Hour Ice Production	kWh/100 lbs (45 kg) @ 90°/70°F (32°/21°C)
70°/50°F (21°/10°C)	261 lbs (118 kg)	8.69
90°/70°F (32°/21°C)	185 lbs (84 kg)	
Water usage/100 lbs./45.4 kgs of Ice		
Potable Water: 12 gallons, 45.4 liters		

ELECTRICAL

⚠Warning

All wiring must conform to local, state and national codes.

Minimum Circuit Ampacity

The minimum circuit ampacity is used to help select the wire size of the electrical supply. (Minimum circuit ampacity is not the FreshBlender Beverage System's running amp load.) The wire size (or gauge) is also dependent upon location, materials used, length of run, etc., it must be determined by a qualified electrician.

Voltage

A dedicated electrical circuit is required, a power cord is provided with all units. Some models are available in different voltages and may be equipped with a different plug. Refer to Fresh Blends Beverage System Model/Serial Plate for voltage/amperage specifications.

Minimum Circuit Amperage Chart

Important

Due to continuous improvements, this information is for reference only. Please refer to the serial number tag to verify electrical data. Serial tag information overrides information listed on this page.

Item Number	Voltage/Cycle/ Phase	Total Amps	Breaker Size (Min/Max)
FB081TF, FB08ETF	120/60/1	16	20A
FB081PF, FB08EPF	230-240/50/1	8.0 A	15A
FB081AF, FB08EAF	230-240/50/1	8.0 A	15A

120V Units

- Dedicated 120V 20 Amp Circuit
- Non GFI Outlet that accepts NEMA5 – 20 plug
- Outlet within 3' (92 cm) of machine

NOTE: Supplied Cord length is 78" (198 cm).

Bonding Instructions (230-240V 50Hz Units Only)

This appliance must be connected to the potential equalization system in accordance with EN60335-1 and EN60335-2-75. A bonding lug is provided on the lower right front corner of the appliance.

⚠Warning

This machine must be connected to the potential equalization system.

The equipotential bonding symbol Identifies the terminals which, when connected together, bring the various parts of an equipment or system to the same potential.

Grounding Instructions

⚠Warning

The machine must be grounded in accordance with national and local electrical codes.

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

⚠Warning

When using electric appliances, basic precautions must always be followed, including the following:

A. Read all the instructions before using the appliance.

B. To reduce the risk of injury, close supervision is necessary when an appliance is used near children.

C. Do not contact moving parts.

D. Only use attachments recommended or sold by the manufacturer.

E. Do not use outdoors.

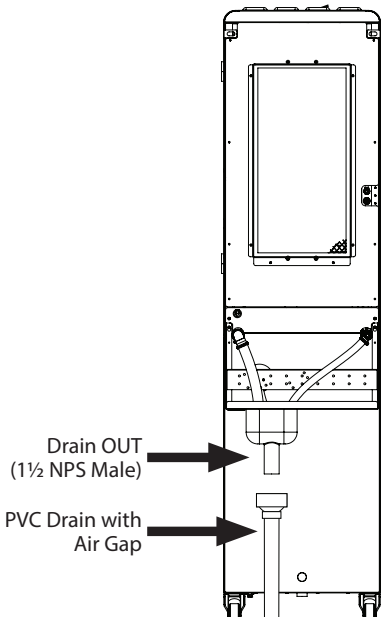
F. For a cord-connected appliance, the following must be included:
   - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
   - Unplug from outlet when not in use and before servicing or cleaning.
   - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

G. Follow applicable lock out tag out procedures before working on equipment.

H. Connect to a properly grounded outlet only. See Grounding Instructions.

DRAIN CONNECTIONS

All Models



Drain Requirements

- Drain lines must have a 1.5 inch drop per 5 feet of run (2.5 cm per meter), and must not create traps.
- The floor drain must be large enough to accommodate drainage from all drains.
- An air gap is required and built in to the unit for back flow prevention.

NOTE: If a PVC configuration is used a second air gap will be created.

- Always plumb to local code.

PVC DRAIN CONFIGURATION

- 4" PVC coupling to minimum 1 ½" PVC.

FLEXIBLE DRAIN LINE CONFIGURATION

- Flexible drain line connected to the 1 ½" NPS drain sink with service loop.

Water Requirements

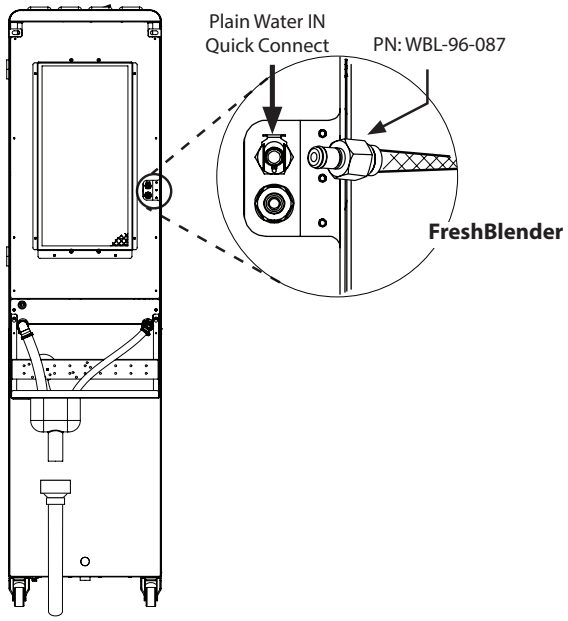
⚠Warning

Connect to a potable water supply only. All plumbing must conform to local, state and national codes.

Important

A WaterMark™ approved AS2845 backflow preventer is required on the water supply line at installation for Australian model FreshBlender item FB08EAF. Installation must be in accordance with AS/NZS 3500.1 and AS/NZS 3500.2.

SUPPLY CONNECTIONS



Rear of the Unit

- Use the supplied male quick connect (PN: WBL-96-087) and 6' (1.8 m) of ⅜" beverage tubing to the plain water inlet on the rear of the unit for the water supply connection.

NOTE: The 6' (1.8 m) of tubing for the water line is for a service loop to allow the unit to be serviceable if pulled out of place.

- Do not connect water to a hot water supply. Be sure all hot water restrictors installed for other equipment are working. (Check valves on sink faucets, dishwashers, etc.)
- Install a water shut-off valve in the water line at the rear of the machine.
- Insulate water inlet lines if condensation is an issue.
- Equipment to be installed with adequate back flow protection that meets all applicable national, state, and local codes.

HARD WATER

All source water must be filtered. In areas where the water is highly concentrated with minerals the water should be tested by a water treatment specialist, and the recommendations of the specialist regarding filtration and/or treatment should be followed.

SYSTEM PRESSURES

Water Supply to the Unit

⚠ Warning

Do not supply more than 80 psi (0.551 MPa , 551 kPa, 5.51 bar) Plain or Carbonated Water to the unit, excessive pressure to product pumps may cause failure.

This table shows the Minimum / Maximum supply of Water required at the rear of the machine at no flow conditions.

	MINIMUM	MAXIMUM
Plain Water Supply	40 psi (0.276 MPa , 276 kPa, 2.76 bar)	80 psi (0.552 MPa, 552 kPa, 5.52 bar)
Carbonated Water Supply	25 psi (0.172 MPa , 172 kPa, 1.72 bar)	90 psi (0.620 MPa, 620 kPa, 6.20 bar)

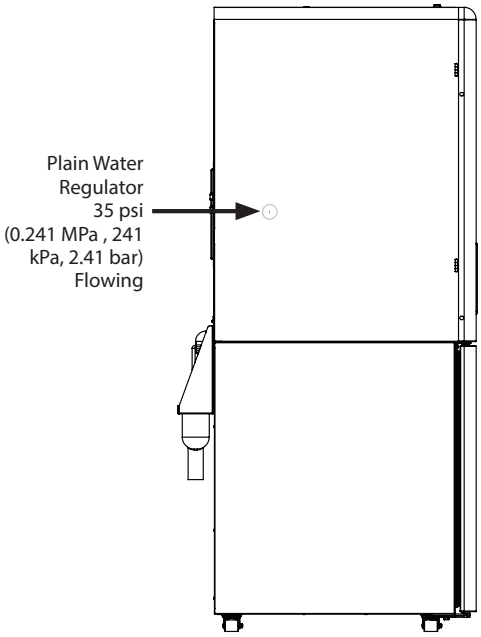
Important

Minimum water pressure supplied to the machine needs to be greater than the 35 psi (0.241 MPa , 241 kPa, 2.41 bar) required during flowing conditions for pressure to be regulated properly.

REGULATOR SETTINGS & LOCATION

All Models

NOTE: The regulator is located behind the left side panel.



Regulator Settings

Important

Water requires the pressure measurement to be taken only when rinse water is spraying or dispensing (flowing conditions).

Important

Water pressure affects the blender area cleaning, a water booster may be required if pressure is too low.

REGULATOR	SETTINGS (During Flowing Conditions)
Plain Water	35 psi (0.241 MPa , 241 kPa, 2.41 bar)

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Section 2
Installation

Step-by-Step Installation

These instructions are provided to assist the qualified installer. Contact your Welbilt Service Agent or call Welbilt for information regarding start-up services.

Important

Failure to follow these installation guidelines may affect warranty coverage.

PRE-INSTALLATION CHECKLIST

- [ ] Keep product bags thawing in a cooler at least 4 days prior to installation.
- [ ] Any damage should be noted and reported to the delivering carrier immediately.
- [ ] Check the lower portion of the unit to be sure casters are not bent.
- [ ] Visually inspect the refrigeration package, compressor compartment housing. Be sure lines are secure and base is still intact.
- [ ] Inspect installation location behind the unit for electrical outlet location, water hose fittings, and shutoff.
- [ ] Check voltage at outlet dedicated for the Fresh Blends unit.
- [ ] Verify floor of install location is level front to back, side to side and all casters are touching the floor.

⚠ Warning

The mass of this appliance will allow it to move uncontrolled on an inclined surface. Adequate means must be provided to prevent uncontrolled movement at all times.

- [ ] Remove the side panels from the unit to make the board connections, and water regulator gauge accessible.
- [ ] Check that board connections are secure and did not vibrate loose during shipment.
- [ ] Check that the micro switch is in line with the motor above the blender.

CONNECTIONS

See "System Pressures" on page 13 and "Regulator Settings & Location" on page 13

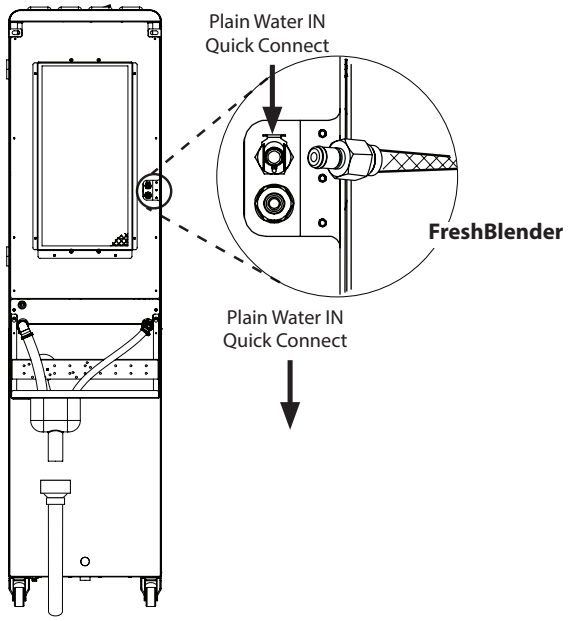
Drain

See "Drain Connections" on page 12

1. Route drain line (minimum 1" ID) to drain, maintaining a 2" (51 mm) air gap. Cut to proper length if needed (do not leave loops in drain).
2. With the drain connected pour 1 cup (1/2 pint) of water down the dispense/blend area drain to verify proper drainage.

Water Connection

3. Confirm correct orientation of Water fittings.



Rear of the Unit

4. The line set included with the unit should be equipped with male quick connect fitting(s) for the water supply line(s).

> **Important**
>
> Leave enough slack in the water and drain lines to allow access to the rear of the machine without disconnecting the lines.

REGULATOR	SETTINGS (During Flowing Conditions)
Plain Water	35 psi (0.241 MPa , 241 kPa, 2.41 bar)

> **Important**
>
> Regulators are factory set but will need to be checked and possibly adjusted under flowing conditions once the unit is operational.

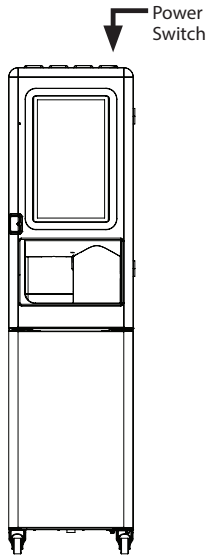
See and "Post Installation Checklist" on page 19

5. Coil excess tubing and secure with tie straps.
6. Check for any water leaks.

Electrical

See "Electrical" on page 11

7. If all electrical and grounding requirements have been followed proceed to insert electrical plug from Fresh Blends unit into wall receptacle.
8. Turn power switch, on the front top right of the unit, to the ON position.



Front of Unit

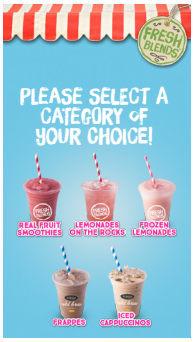
9. The touch screen should energize and inform the user to perform Zone 2 Weekly cleaning before the unit can be put into operation.

> **Important**
>
> Product or caps need to be in place before cleaning and sanitizing the machine or water will flood the refrigeration cabinet..

NOTE: With both the water and power on the unit will begin to make ice 15 minutes after start up.

SOFTWARE

10. Verify correct UI version, firmware, drink menu, and flavors are available.



Drink Selection Screen

(Drink choices will vary depending on loaded recipe file)

START-UP & CLEANING

Important

During first time start-up be sure to perform the Weekly Cleaning before loading any product through the UI, product bags will need to be in place to perform cleaning.

Checklist

Review before proceeding to Start-Up & Cleaning.

- [ ] Has all of the internal packing been removed?
- [ ] Have all of the electrical and water connections been made?
- [ ] Is there proper clearance around the machine for air circulation?
- [ ] Is the machine grounded / polarity correct?
- [ ] Has the machine been installed where the incoming water temperature will remain in the range of 40°F / 90°F (4°C / 32°C)?
- [ ] Has the regulator been properly set? This can be completed/checked during cleaning.
- [ ] Has the blender splash shield sensor and shuttle positions been checked?
- [ ] Has the Power switch on the top of the unit been turned to the ON position?
- [ ] Is the correct UI, Firmware, and Menu loaded on the unit?
- [ ] Are 8 products or sanitation caps in place in the lower refrigeration cabinet prior to Zone 2 cleaning?

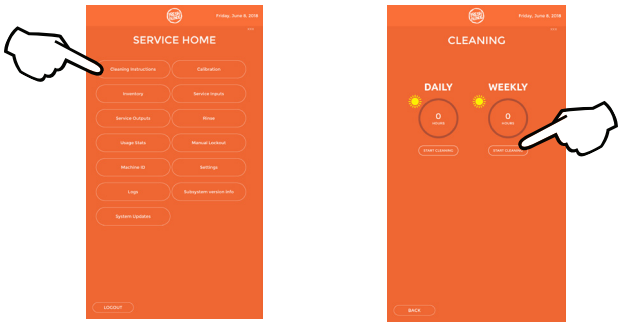
Clean & Sanitize

11. Perform Weekly Cleaning on the Fresh Blends machine by entering the one of the following screens, Employee, Manager, or Service Menu.
    See "Weekly Cleaning - Zone 2" on page 51

NOTE: The these screens are hidden and will require a password. From a start screen, touch the three corners in the order shown below to access the password screen. Leave the field blank and Press ENTER to access the Employee Menu. Manager and Service Menus require passwords.

NOTE: If the TOUCH TO START or OUT OF SERVICE screen is not currently displaying on the machine you must first enter a Flavor Selection screen then double tap the BACK button to bring the TOUCH TO START screen back up.

12. Select the Cleaning Instructions button, then Weekly (Zone 2). Clean and sanitize the Fresh Blends machine by following the on screen instructions.



NOTE: *See "Weekly Cleaning - Zone 2" on page 51* for step by step Weekly Cleaning instructions including supplies and solutions need.

The following will have been completed once the unit is cleaned;

A. All beverage lines, dispense area, and blender chambers, cleaned and sanitized.

B. Water run through the drain to verify it is draining properly.

C. Verify all regulators are set correctly during cleaning.

NOTE: During the cleaning process is an ideal time to verify pressure regulator settings during flowing conditions. *See "Regulator Settings & Location" on page 13*

D. Product bags retrieved from walk-in cooler, installed into the product bins and placed into their proper location in the cabinet.

E. All product lines primed and ready for use.

Load Product & Label

13. Add labels to product bins if used, be sure to put labels in the correct place.
14. Add labels anywhere else on the unit required.
15. Enter the Managers or Service Screen and enter the Inventory screen to load each product into their assigned bin.

CALIBRATE

16. Once enough ice has built up in the bin, 30 - 60 min, ice calibration can be performed, calibrate both ice and water through the Service>Calibration screen.

NOTE: Product calibration is not required at this time unless over or under filling is seen when testing drinks.

17. Reinstall any removed panels.
18. Push the FreshBlender unit into place
19. Verify the unit is level and shim if necessary.
20. Run test drinks through the drink making menu to verify fill levels are accurate, calibrate any flavors that require adjustment.

NOTE: If product calibration is required do so once operating temperature has been reached. See See "Product, Ice, & Water Calibration" on page 36. for step-by-step calibration instructions.

DEMONSTRATE

21. Demonstrate using the Interface. See See "Touch Screens" on page 25.
22. Demonstrate how to make drink. See See "Procedure to Make a Drink" on page 30.
23. Demonstrate Manager Menu options, using the default password. (The password can be changed.) See See "Employee, Managers, & Service Menu Screens" on page 31.
24. Set date and time to activate warranty.
25. Complete start-up form, sign, and have store manager sign form. Attach to claim and email per directions on form.

POST INSTALLATION CHECKLIST

- ☐ Has the machine been properly sanitized?
- ☐ Has each flavor been installed and primed?
- ☐ Has the plain water regulators been correctly set during flowing conditions?
- ☐ Is the machine cycling ON/OFF on the temperature control?
- ☐ Has the owner/operator been instructed regarding maintenance procedures?
- ☐ Has the owner/operator completed the warranty registration card?

26. Once completed, the FreshBlender machine is ready for use.

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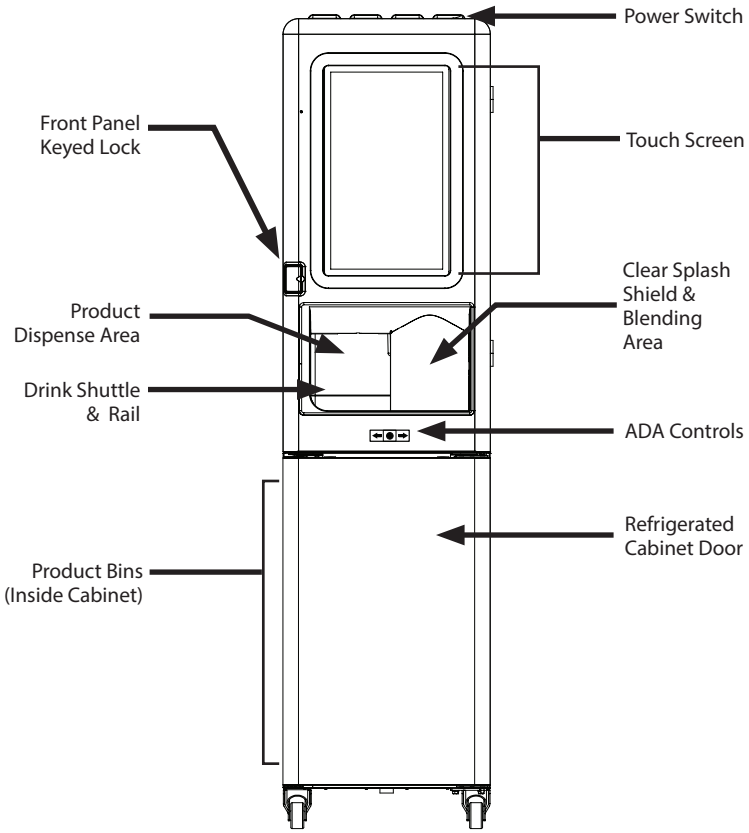
Section 3
Operation

Component Identification



Sequence of Operation

NORMAL OPERATION

Drink Selection screen appears after power-up of the unit. Operator presses one of the drink type buttons on the Drink Selection screen, and the Flavor Options screen appears. Once a flavor is selected a confirmation screen will appear. When the user confirms the selection the on screen instructions for cup location and drink size will then display. See See "Procedure to Make a Drink" on page 30.

With correct cup in place, the drink preparation sequence commences when "Start Drink Size" is initiated through the touch screen. The machine dispenses product and ice into the cup in the dispense area. The cup is then placed into isolated the blend chamber by the automatic shuttle system.

The machine blends the drink for the correct time at the proper blender speed. If add-ins are required for the drink after blending, the user will be prompted. The blender completes the blend sequence and the shuttle system moves the completed drink back into the dispense area where the customer can now retrieve it.

After the drink is removed the automatic rinse of the blender and dispense area initiates. The Drink Selection screen re-appears.

Default Temperature Control Setting	34°F/1°C set point 4°F/.5°C differential controlled by software

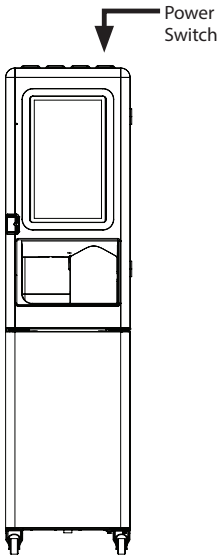
ADA CONTROLS

The ADA keypad can be used cycle through all available touch selections starting on splash screen, category selection, recipe selection, size selection and start drink screens.

When any button on the ADA keypad is pressed a black border highlights the active selection. Pressing the right or left arrows on the ADA keypad navigate to the next selection. Pressing the center button on the ADA keypad is the equivalent to touching the highlighted selection.

ICE MAKING

Main Power Switch - Front Top Right of the Unit



The ice machine will not start until:

1. The power ON/OFF switch is in the "ON" position.
2. Ice does not contact the bin level sensor/switch.
3. The water reservoir is full of water.
4. After 15 minute delay when power cycled.

15 Minute time delay

The 15 minute delay must be expired before the gear motor or compressor will energize.

The delay period starts to time out upon application of power or movement of the Power rocker switch from OFF to ON.

The delay period starts when:

- The ice machine enters Automatic Shutoff
- Power is disconnected and reconnected
- The water reservoir is low or empty.
- The Power rocker switch is moved from OFF to ON

This time delay period can not be overridden and will reset to 15 minutes if any of the above conditions occur.

PRIOR TO START-UP

When the Power rocker switch is placed in the ON position the following must occur in the listed order before ice making will start.

- The ice chute damper must be in the closed or down position.
- The 15 minute delay period must be expired. The delay period starts upon application of power or rocker switch movement from OFF to ON.
- The water sensing switch must be closed (water reservoir full of water and water sensing float in the up position).

INITIAL START-UP

Applying power and/or moving the rocker switch from OFF to ON will start a 15 minute delay period. This delay period can not be overridden. With the water sensing switch closed (reservoir full of water) the gear motor will energize at the end of the 15 minute time delay. The compressor and condenser fan motor energize 5 seconds after the gear motor.

FREEZE CYCLE

The float valve automatically maintains the water level in the reservoir. The ice damper will open and close to verify ice production. The ice machine will continue to make ice until the ice damper is held open (up) as ice fills the bin.

AUTOMATIC SHUT-OFF

When the ice damper is held open by ice, the gear motor, compressor and condenser fan de-energize. The fifteen minute delay period starts to time out. The ice machine will remain off until the 15 minute delay period expires and the ice damper closes.

RESTART AFTER AUTOMATIC SHUT-OFF

1. **Less than 4 hours have passed since automatic shut-off.**

With the water sensing switch closed (reservoir full of water) the gear motor will energize at the end of the 15 minute time delay. The compressor and condenser fan motor energize 5 seconds after the gear motor.

2. **More than 4 hours have passed since automatic shut-off.**

The dump valve energizes to drain the evaporator. After 30 seconds the dump valve de-energizes. When the reservoir fills with water, the water sensing switch closes and the gear motor energizes. The compressor and condenser fan motor energize 5 seconds after the gear motor.

NOTE: Ice machines use an auger to remove ice from the evaporator. Occasional noises (creaks, groans, squeaks, or pops) are a normal part of the ice making process.

⚠ Caution

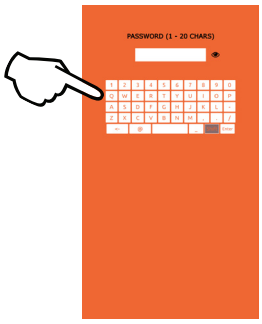
Excessive noise from the ice auger may indicate a more serious issue causing the evaporator to freeze. Shut down the machine immediately and diagnose the issue.

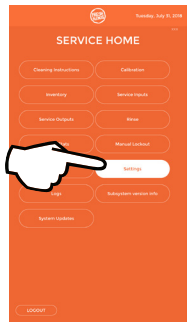
Default Settings

CLEANING

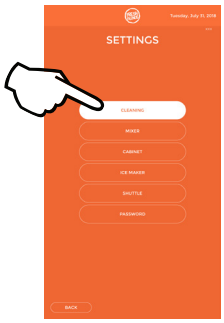
For the unit to clean properly the following needs to be the minimum cleaning settings.

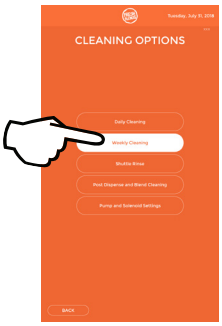
This can be checked through the Managers or Service Screen options.





- Enter the Managers or Service menu and touch the Settings button.

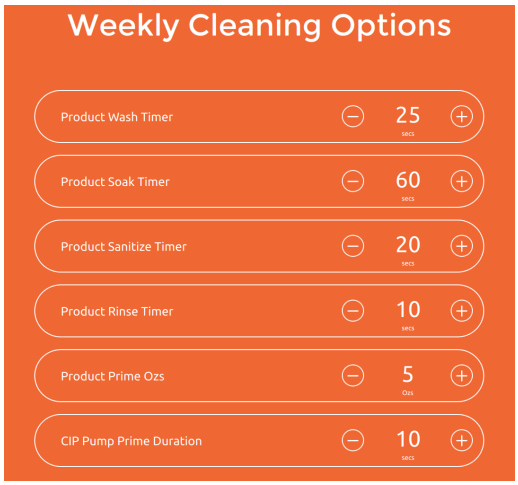




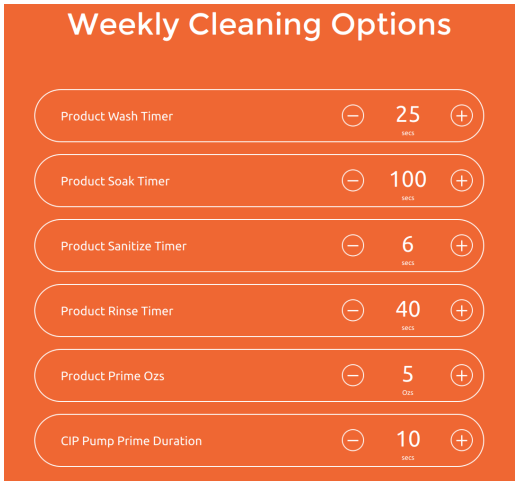
- Choose Cleaning>Weekly Cleaning to verify or change these settings.

> **Important**
>
> Settings should never be set below Minimum settings listed below.

Separate Cleaner/Sanitizer Settings



Combined Cleaner/Sanitizer Settings



Operational Checks

GENERAL

Ice machines are factory-operated and adjusted before shipment. Normally, a newly installed ice machine does not require any adjustment.

To ensure proper operation, always follow the Operational Checks:

- When starting the ice machine for the first time
- After a prolonged out of service period
- After cleaning and sanitizing

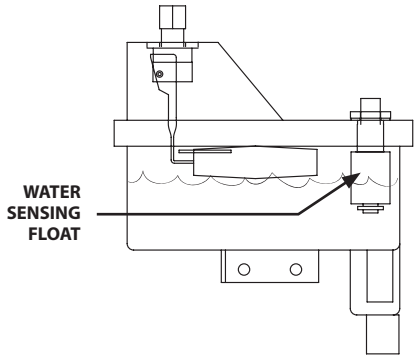
NOTE: Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

Power Switch

The power switch must be placed in the ON position to make ice.

Water Reservoir

The water reservoir must be 2/3 full of water and the water sensing float must be up (switch closed) before the ice machine will start.



Ice Production

Allow the ice machine to produce ice for 15 minutes before testing the dispense mechanism. This will insure a sufficient quantity of ice in the bin for dispensing.

OPERATION

1. **Make a drink.**

Select a drink from the drink menu and make a drink.

2. **Calibrate Ice**

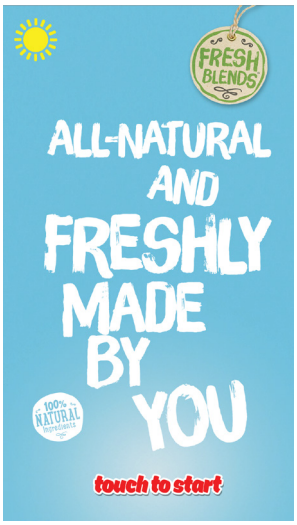
Perform Ice Calibration by accessing Calibration in the Manager or Service menu. See "Product, Ice, & Water Calibration" on page 36.

Touch Screens

The main user screen is for the drink making procedure: Drink Selection displays by default at start-up. The Service and Manager's Menu for accessing the machine's settings is hidden and password protected. Inventory, Cleaning, and other Service oriented screens are also available through the password protected area.

MAIN SELECT TO START SCREEN

The Drink Selection screen appears on power-up (except where clean/sanitize limitations have been exceeded, in which case the Cleaning screen appears). See See "Component Identification" on page 21 for Daily, Weekly and Monthly cleaning/sanitation. The Drink Selection screen's primary function is to select a drink to make or to access the Main Menu.



How to Access

The Touch to Start screens display by default unless cleaning is required or drink selection is being made.

NOTE: Touch the Touch to Start icon to proceed to drink choices

Icon Button Descriptions

- **Touch to Start**
  Touching this icon begins the drink selection process.

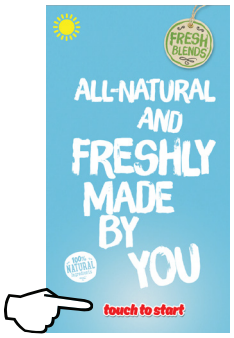
  NOTE: Available drink selections may vary depending on the recipe file installed.
- **Password Screen**
  To access the hidden password screen touch the bottom left, right then top right corners of the screen in that order. Once the password screen appears press ENTER to go to the Employee screen or enter the password for the Manager's or Service menu.
- **Cleaning Reminders**
  When due, an icon displays the time remaining in days until ZONE 2 (Weekly) and ZONE 3* (Monthly) cleaning is required.
  ** If equipped with this feature.*

DRINK SELECTION SCREEN

The category screen is the start of the drink making procedure. The Drink Selection screen appears after the Touch to Start icon has been touched. The Drink Selection screen's primary function is to select a drink category and start the drink making process.

How to Access

The Drink Selection screen displays after touching the Touch to Start icon in the main screen.



Select a Category to continue to next screen.

Icon Button Descriptions

- **Drink Categories**
  The main product categories are displayed left to right on the Drink Selection screen. Touching a category will display the drink flavor options available for the category.

  NOTE: Available drink selections may vary depending on the recipe file installed.

- **Cleaning Reminders**
  When due, an icon displays the time remaining in days until ZONE 2 (Weekly) and ZONE 3* (Monthly) cleaning is required.

  ** If equipped with this feature.*

FLAVOR SELECTION SCREEN

The Flavor Selection screen appears after a Drink Selection has been made. Flavor options will vary depending on what recipes are configured on the unit. This screen's primary function is to select a drink flavor.

How to Access

The Flavor Selection screen displays after a drink selection has been made from the Drink Selection screen.

Select Flavor to continue to next screen.

Icon Button Descriptions

- **Drink Flavor Buttons**
  Flavor choices for the drink type that was selected.

  NOTE: Available flavor selections may vary depending on the recipe file installed.
- **Back Button**
  Navigates back one screen.
- **Cleaning Reminders**
  When due, an icon displays the time remaining in days until ZONE 2 (Weekly) and ZONE 3* (Monthly) cleaning is required.

  ** If equipped with this feature.*

CONFIRMATION SCREEN

The Confirmation screen appears after a drink flavor has been chosen from the Flavor Selection screen. This screen's primary function is to verify the customer's drink choice. Optional Add-Ins are also performed through this screen if the drink requires them.

How to Access

The Flavor Selection screen displays after a drink selection has been made from the Drink Selection screen.

Select "Confirm Selection" to continue to next screen

The screen will display all selected drink information and prompt customer to confirm.

- **Back Button**
  Navigates back one screen.
- **Cleaning Reminders**
  Displays the time remaining in days until ZONE 2 (Weekly) and ZONE 3* (Monthly) cleaning is required.
  ** If equipped with this feature.*

SIZE SCREEN

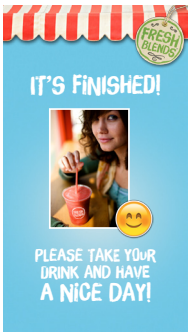
The Size screen appears after a drink flavor has been confirmed from the Confirmation screen. This screen's primary function is to select size and make a drink.

Icon Button Descriptions

- **Drink Size Buttons**
  Press a drink size (SMALL, MEDIUM, or LARGE) to start the drink making process.
- **Back Button**
  Navigates back one screen.

NOTE: Make sure the correct cup is in place before pressing the drink size button, once one is selected the unit will start dispensing ice and product, the screen will display "DISPENSING". Other entertainment, animation, games or advertisements may also display on this screen during this time.

Dispensing & Blending Screens



- The dispensing screen displays as ice and product dispense into the cup. An on screen percentage will display the amount until dispense is finished.

NOTE: Once dispense is complete the cup will automatically move into the blend chamber.

- Once the drink has automatically moved into the blend chamber, the blend screen will then display. An on screen percentage will display the amount until blending is finished.

NOTE: The screen will display "Blending". Other entertainment, animation, games or advertisements may also display on this screen during this time.

- When the blending process is complete the screen will prompt the customer it is finished and the drink will automatically move back into the dispense area.

Procedure to Make a Drink

NOTE: Ice must be present in the ice hopper, product must be connected and primed to produce a drink.

1. The Drink Selection screen displays after touching Touch to Start.

NOTE: Drink choices will vary depending on loaded recipe file

2. The Flavor Selection screen displays after a drink selection has been made from the Drink Selection screen.

3. Select Flavor to continue to next screen

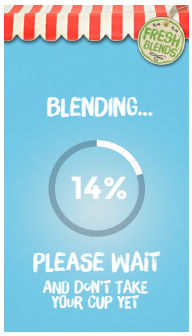
4. Select "Confirm Selection" to continue to next screen

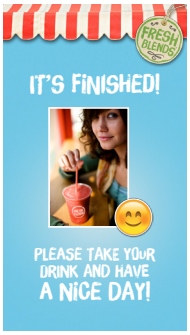
5. The Size screen appears after a drink flavor has been confirmed from the Confirmation screen.

NOTE: Make sure the correct cup is in place before pressing the drink size button.

6. Select the size to start dispensing ice and product, the screen will display "DISPENSING".

7. Once the drink has automatically moved into the blend chamber, the blend screen will then display. An on screen timer will count down the time remaining until blending is finished.





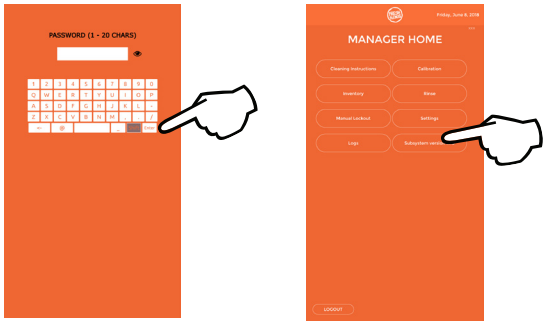
8. The screen will display "Blending". Other entertainment, animation, games or advertisements may also display on this screen during this time.

9. When the blending process is complete the screen will prompt the customer it is complete and the drink will automatically move back into the dispense area.

EMPLOYEE, MANAGERS, & SERVICE MENU SCREENS

Accessed though the main start screen, this screen's primary function is to provide access to cleaning, bag change procedures and other functions specific to the user accessing them. Only certain functions can be performed on the unit by an employee, manager or service technician. It takes a special touch sequence to access these screens and is password protected.

Employee Menu Screen Items



- Leave the password field blank and touch the ENTER button to enter the Employee menu.
- For managers, type the Managers password then touch ENTER.
- For service technicians, type the Service password then touch ENTER.

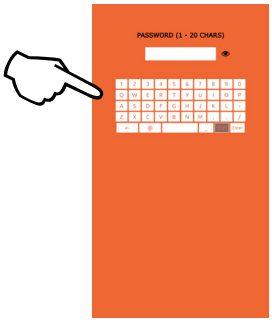
PRODUCT INVENTORY SCREEN

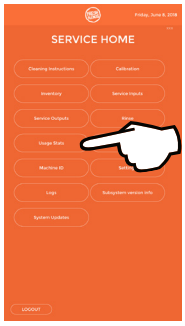
This screen's primary function is to provide visual product inventory information for the user. The Product Inventory screen is normally accessed through the Main Menu.

The inventory screen visually displays levels for all flavors. Underneath each flavor is the time remaining until the flavor expires in days. NOZZLE and CABINET temperatures are also on the inventory screen. When a flavor is touched on the screen, the instructions to replace a product bag will begin. (See See "Procedure to Install a Product Bag" on page 34)

How to Access

This is completed through the Employee, Managers, or Service Screen options.

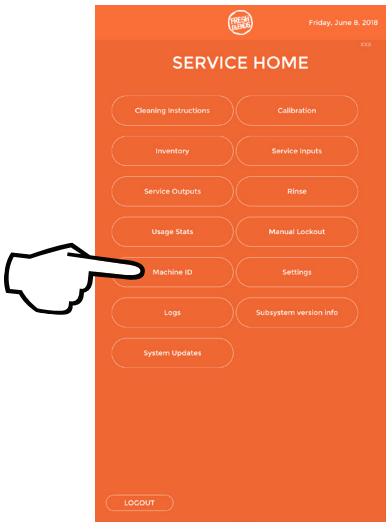




- Enter the Employee, Managers, or Service menu.

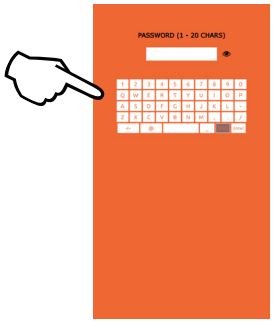
ASSIGNING FLAVORS

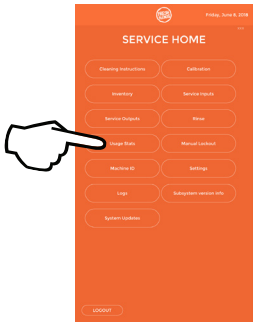
Accessed though the main start screen, this screen's primary function is to provide access to all other procedures and adjustments that can be performed by a manager on the unit. It takes a special touch sequence to access and is password protected.



Enter Password

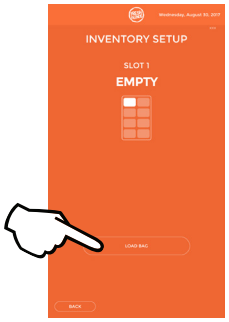
1. This is completed through the Employee, Managers, or Service Screen options.

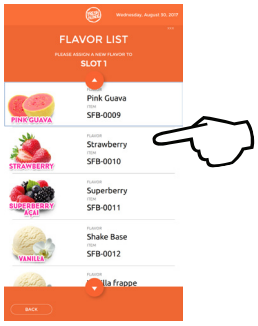




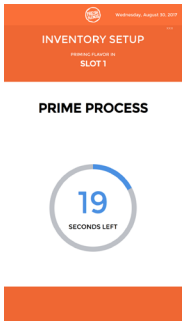
- Enter the Employee, Managers, or Service menu.

2. Choose a slot and then choose a flavor/product type that is loaded into the bin.





3. Follow the on-screen instructions and prime the product.

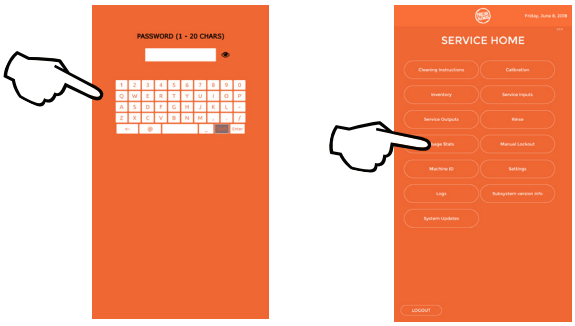


NOTE: In order to dispense product a product bag must be loaded (See See "Procedure to Install a Product Bag" on page 34) and calibrated (See See "Product, Ice, & Water Calibration" on page 36).

PROCEDURE TO INSTALL A PRODUCT BAG

This is through the Employee, Managers, or Service Screen options.

1. Enter the Employee, Managers, or Service menu. See See “Employee, Managers, & Service Menu Screens” on page 31



2. Select the INVENTORY button.
3. Choose the corresponding slot on the screen where the bag was just loaded. If the slot was empty the circle icon representing the slot will read LOAD BAG. If there is already product in the slot it will display the flavor name.
    - If loading a new bag in an empty slot the screen will display EMPTY. Press the LOAD BAG button.
    - If reloading an existing flavor the screen will display the flavor and options for BAG REMOVAL, BAG RELOAD, or PRIME. Choose to RELOAD if loading the same flavor, or REMOVAL if loading a different flavor.

NOTE: When loading a new bag you will need to assign a flavor following the instructions on the screen and scrolling to the flavor being loaded.

NOTE: When performing a BAG REMOVAL the screen will instruct you on removal and you will then be taken back to the setup screen to load a new bag.

4. After assigning a flavor or pressing BAG RELOAD the screen will instruct on how to load the bag in the lower refrigeration cabinet.
5. Remove product bin from the cabinet, discard existing product bag if there is one.
6. Wipe down and clean the product bin before installing the new product bag into the bin.

NOTE: When installing the new product bag make sure the product pump is facing he correct way with the product elbow pointing towards the back of the bin and properly snaps into the bin.

7. Slide the loaded product bin into it’s slot in the lower refrigeration cabinet and latch into place.

NOTE: Do not force the latch over the pump, if the latch does not snap into place adjust the pump until it properly seats on the sanitation fitting and latches easily.

8. Close the refrigeration door and place a cup into the dispense area.
9. Press PRIME to prime the bag.

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PRODUCT, ICE, & WATER CALIBRATION

Important

Allow cabinet to reach operating temperature 34°F – 38°F (1°C – 3°C) before calibrating. Calibration will be inaccurate if performed above operating temperatures.

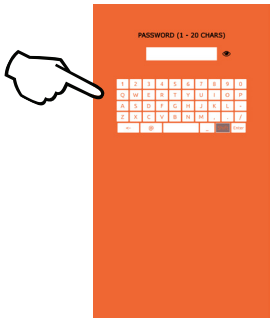
Pre-calibration Checklist

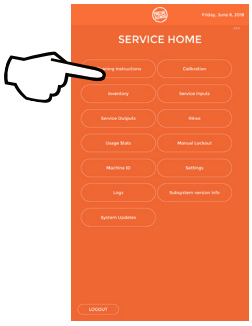
- [ ] If calibrating ice verify bin is at least half full.
- [ ] If calibrating ice, go to Service> Outputs> Ice Motor Menu and manually dispense 2 large cups of ice prior to calibrating.
- [ ] Check for empty product bags in the cabinet and replace if necessary.
- [ ] Ensure that each flavor has a bag more than 1/3 full.
- [ ] Check bag to ensure the spout is securely locked in position and the spout side of bag is facing down.
- [ ] Ensure product flavors to be calibrated have been refrigerated for 24 hours in a 34°F/1°C – 40°F/4°C environment and the product cabinet is at operating temperature 32°F/0°C – 34°F/1°C.
- [ ] Check Zone 2 cleaning was completed over 1 hour ago.
- [ ] Check that Machine has been turned on for at least 1 hour – Do not proceed with this check during peak time - Dispense 2 large cups of ice.

Gather the following supplies

Digital Scale Set to ounces	
Empty & Clean Cups	

1. Enter the Employee, Managers, or Service Screen options.

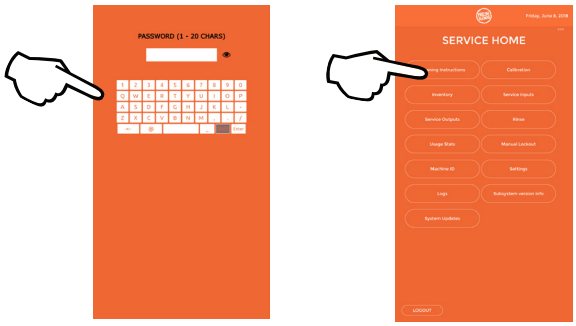




2. Select the CALIBRATION button.
3. Select what is going to be calibrated: ICE, WATER or FLAVOR.
4. If calibrating ice or water these will only dispense 1 time, flavors will take an average of 3 -5 dispenses.
5. Follow the on screen instructions and place a cup in the dispense area.
6. Press the button to dispense when ready.
7. When dispense has finished weigh the cup and enter the weight of the dispense into the screen, then press ENTER.
8. Repeat this 3 - 5 times as prompted by the screen.
9. Once completed you will be returned to the main calibration screen.
10. Calibration is now complete, calibrate something else or press BACK and logout to return to the drink making screen.

SHUTTLE CALIBRATION

This is completed through the Employee, Managers, or Service Screen options.

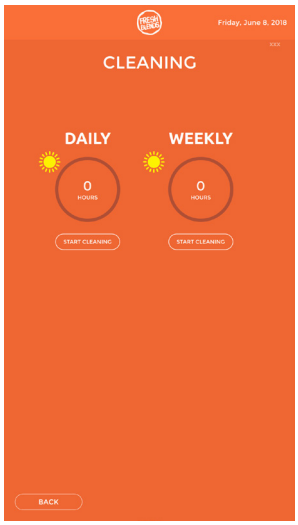


- Enter the Employee, Managers, or Service menu.

1. Select the CALIBRATION button.
2. Select Shuttle Calibration.

CLEANING INSTRUCTIONS SCREEN

The Cleaning screen appears after selected from the Main Menu or when prompted to perform routine cleaning. This screen's primary function is to perform routine cleaning and sanitation of the machine.



How to Access

This is completed through the Employee, Managers, or Service Screen options.

- Enter the Employee, Managers, or Service menu.

> **Important**
>
> Once the time limit has been exceeded the machine will no longer make a drink until cleaning has been completed.

See See "Maintenance" on page 43 for all daily and weekly cleaning instructions.

Other Operations

LOADING NEW MENU RECIPES

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the SYSTEM UPDATES button and choose MENU.
3. Press CHECK FOR UPDATE if the button appears.
4. If a new menu is available or has been sent to the machine it will display here as available for download.
5. Press UPDATE to begin the download and let the unit proceed to download then apply the update.
6. The screen should then reboot on its own to complete the update.

Once the screen comes back up and the drink making screen appears the new menu will be available. Reloading or loading of new product may be necessary.

MANUAL LOCKOUT

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the MANUAL LOCKOUT button.
3. Through this screens toggle you can lock the unit, preventing users from making drinks.

NOTE: This screen may be helpful if it needs to be down for maintenance or other reasons.

USAGE STATS

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the USAGE STATS button.
3. This screen displays usage stats for the unit.

SERVICE INPUTS

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the SERVICE INPUTS button.
3. This screen displays a variety of different readings like temperatures and current states of the machine.

SERVICE OUTPUTS

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the MANUAL LOCKOUT button.
3. This screen gives access to all outputs on the unit.

NOTE: This screen will allow the user to manually operate individual solenoids and other output functions on the machine. Primary use of this screen is troubleshooting and diagnostics to be used by a service technician.

MACHINE ID

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the MACHINE ID button.

SETTINGS

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the SETTINGS button.

LOGS

How to Access

This is completed through the Managers or Service Screen options only.

1. Enter the Managers or Service menu.
2. Select the LOGS button.

SUBSYSTEM VERSION INFO

How to Access

This is completed through the Managers or Service Screen options only. This screen will display what software/ firmware versions are currently loaded on the machine.

1. Enter the Managers or Service menu.
2. Select the SUBSYSTEM VERSION INFO button.

Section 4
Maintenance

General Maintenance

This section covers common unit components and their care.

The chart below is an overview of the maintenance that the end user and service technician should perform, and the frequency. These figures are the minimum required. If the Ice Machine is supplied with hard water, more frequent cleaning should be performed. If the condenser air filter is totally blocked after one week, more frequent cleaning is recommended. (X = End User, S = Service Company)

Maintenance	Daily	Weekly	Monthly	3 Months	6 Months	Annual	After Prolonged Shutdown	At Start-Up
Blender / Dispense Area Cleaning/ Sanitizing (Zone 1 Cleaning)	X							
Product Line Cleaning & Sanitizing (Zone 2 Cleaning)		X					X	S
Drain Cleaning	X	X					X	
Clean Air Filters			X				X	
Clean/Sanitize Ice Maker/Bin (Zone 3 Cleaning)					S		X	
Descale Ice Maker/Bin (Zone 3 Cleaning)					S		S	
Clean Condenser Coil				X			X	
Inspect Ice Maker / Dispenser Parts						S	X	S
Check Ice Quality	X	X				S	S	S

⚠ Warning

The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area

Important

If the machine going to be shut down for any length of time, it is recommended to go through the Zone 2 - Weekly Cleaning both prior to turning off the unit and when returned to use.

If the unit is turned off, the product will no longer be kept cool in the refrigeration cabinet. Remove all product bags and keep refrigerated to prevent spoilage.

DOOR GASKET MAINTENANCE

Door gaskets require regular cleaning to prevent mold and mildew buildup and also to retain the elasticity of the gasket. Gasket cleaning can be completed with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket. Gaskets can be easily replaced and do not require the use of tools or an authorized service person. The gaskets are "Dart" style and can be pulled out of the groove in the door and new gaskets can be "pressed" back into place.

DRAIN MAINTENANCE - INSIDE LOWER CABINET

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit, be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit, make sure the end of the drain tube is in the condensate evaporator in the machine compartment. The leveling of the unit is important, as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

REFRIGERATOR

⚠Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and can damage the breaker strips and gaskets.

CARE & CLEANING

⚠Warning

Never Use Steel Pads, Wire Brushes or Scrapers!

⚠Caution

Never use an acid-based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include: tomatoes, peppers and other vegetables.

DOORS/HINGES

Over time and with heavy use, doors and hinges may become loose. If this happens, tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require qualified service agents or maintenance personnel to perform repairs.

NOTE: Do not place hot pans on/against the blue ABS liner. Do not throw items into the storage area. Failure to follow these recommendations could result in damage to the interior of the cabinet or to the blower coil. Overloading the storage area, restricting the airflow, and continuous opening and closing of the doors and drawers will hamper the unit's ability to maintain operational temperature.

PREVENTING BLOWER COIL CORROSION

Immediately wipe up all spills.

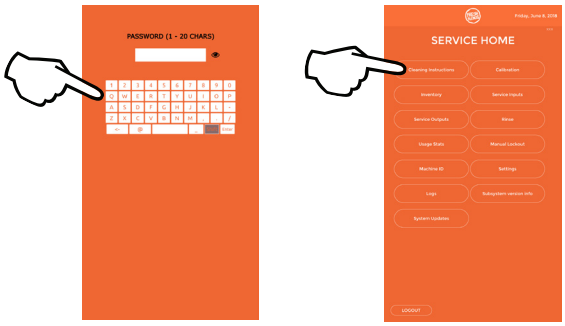
Daily Cleaning - Zone 1

NOTE: The following procedures are the basic daily cleaning instructions, on-screen instructions can vary depending on the options that have been selected in the program.
** These items are optional and may not be displayed during ZONE 1 Cleaning.*

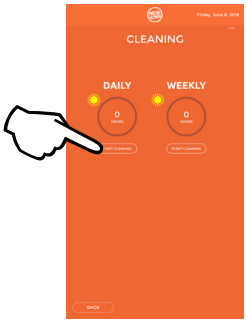
> **⚠ Warning**
>
> When in contact with cleaning and sanitizing solution chemicals gloves and safety glasses are recommended.

- Time to complete - 15 minutes

This is performed through the Employee, Managers, or Service Screen options.



- Enter the Employee, Managers, or Service menu and touch the Cleaning Instructions button.



- Choose DAILY to perform the Daily Zone 1 cleaning.

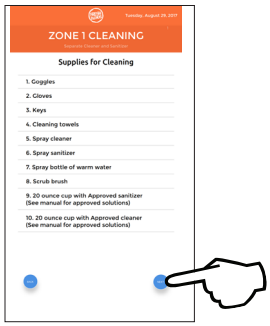
APPROVED SEPARATE CLEANER & SANITIZERS

- Dish Detergent (Such as Dawn® Dish Soap)
- QUAT (Quaternary Ammonium) sanitizer such as Clean Quick®

APPROVED COMBINED CLEANER & SANITIZERS

- Stera-Sheen® Green Label Sanitizer/Cleaner
- KAY-5® Green Label Sanitizer/Cleaner

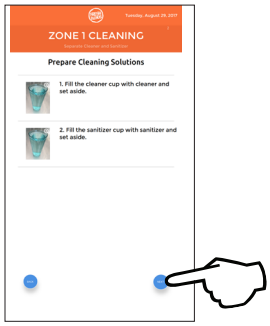
GATHER THE FOLLOWING SUPPLIES



- Disposable gloves
- Door key
- Cleaning towels
- Approved Cleaner - mild dish detergent, Stera-Sheen® Green Label Sanitizer/Cleaner, or KAY-5® Green Label Sanitizer/Cleaner
- Approved Sanitizer - QUAT (Quaternary Ammonium) sanitizer solution providing 300 ppm minimum such as clean quick®. Stera-Sheen® Green Label Sanitizer/Cleaner or KAY-5® Green Label Sanitizer/Cleaner providing 100 ppm Chlorine
- Two (2) large cup (20 ozs, 0.6 liter)
- Two (2) Spray Bottles (1 for Cleaner, 1 for Sanitizer)

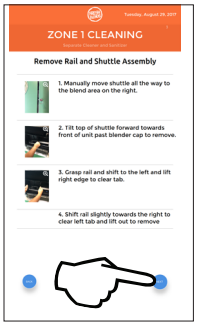
Press NEXT when ready to continue.

Prepare Cleaning Solutions



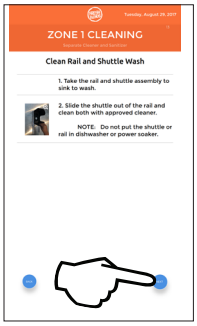
3. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with dish detergent cleaner solution and set aside.
4. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with sanitizer solution and set aside.
5. Press NEXT when ready to continue.

Remove Splash Guard & Shuttle



1. Use key to unlock and open top door.
2. Manually move shuttle all the way to the blend area on the right.
3. Tilt top of shuttle forward towards front of unit past blender cap to remove.
4. Grasp rail, shift to the left, and lift right edge to clear tab.
5. Shift rail slightly towards the right to clear left tab and lift out to remove.
6. Unlatch and remove blending chamber splash guard from top door.
7. Press NEXT when ready to continue.

Clean Blender Splash Guard & Shuttle



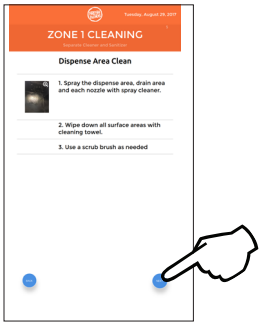
Important

DO NOT put the shuttle or rail in dishwasher or power soaker.

DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

1. Take the blender splash guard, shuttle, and rail to the kitchen.
2. Wash, rinse, and sanitize the splash guard, shuttle, and rail in the three compartment sink making sure to remove any product residue.
3. After sanitizing, allow all pieces to air dry.
4. Press NEXT when ready to continue.

Clean Dispense Area



⚠ Warning

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

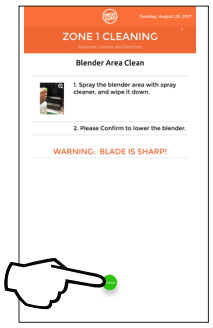
1. Using the spray bottle filled with cleaner solution thoroughly spray down the dispense and drain area.

Important

Make sure to saturate the dispense nozzles and ice dispense opening with cleaning solution.

2. Using a clean towel saturated with dish detergent cleaner solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
3. Wipe the dispense and drain area with a clean towel saturated with dish detergent cleaner solution.
4. Completely wipe down dispense and drain area with clean sanitized towel.
5. Press NEXT when ready to continue.

Clean Blender Area



⚠ Warning

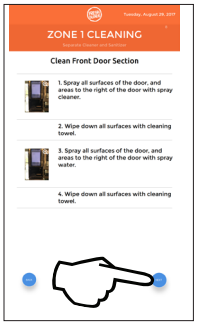
The blender station contains sharp moving parts. Wear gloves to protect hands.

1. Spray and wipe the blender and area with a clean towel saturated with cleaner solution.
2. Press CONFIRM to lower the blender.

Clean Blender

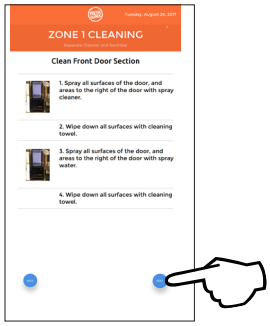
1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with cleaner solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.
3. Press CONFIRM when complete to raise blender.

Clean Front Door Section



1. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel saturated with dish detergent cleaner solution.
2. Press NEXT when ready to continue.

Sanitize Dispense Area



1. Using the spray bottle filled with sanitizer solution, thoroughly spray down the dispense and drain area

Important

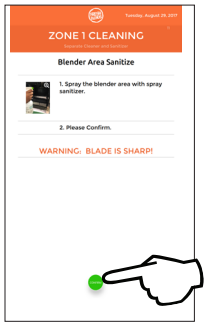
Make sure to saturate the dispense nozzles and ice dispense opening with sanitizer solution.

2. Using a clean towel saturated with sanitizer solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure to sanitize each of the openings.
3. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
4. Do not wipe sanitizer off and allow to air dry.
5. Press NEXT when ready to continue.

Sanitize Blender Area

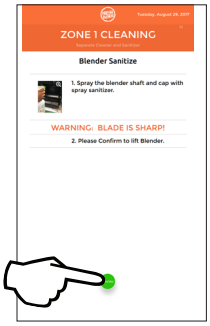
⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.



1. Spray and wipe the blender and area with a clean towel saturated with sanitizer solution.
2. Press CONFIRM button when ready to lower the blender.

Sanitize Blender



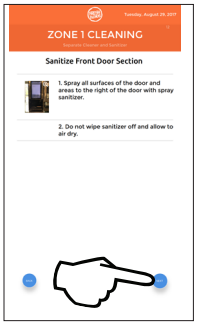
1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with sanitizer solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.

Important

Allow to air dry, DO NOT wipe off sanitizer!

3. Press CONFIRM when complete to raise blender.

Sanitize Front Door Section



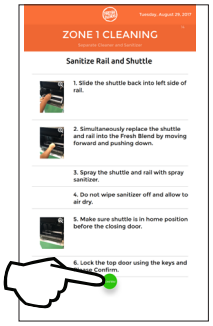
1. Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with sanitizer solution.

Important

Allow to air dry, DO NOT wipe off sanitizer!

2. Press NEXT when ready to continue.

Install Splash Guard & Shuttle



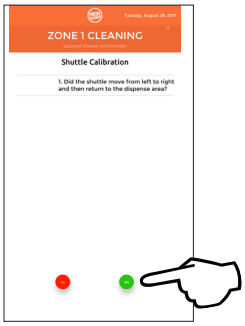
1. Retrieve splash guard, rail, and shuttle from the kitchen.
2. Place rail back by tucking left edge under tab, place down on tray, and shift to the right.
3. Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
4. Move shuttle all the way to the right in the dispense area.
5. Slide clear blender chamber splash guard back into top door opening on the right.

Important

Make sure the clear splash guard is properly snapped in to place or the blender will not work!

6. Close top door, lock the door using key, then press CONFIRM.

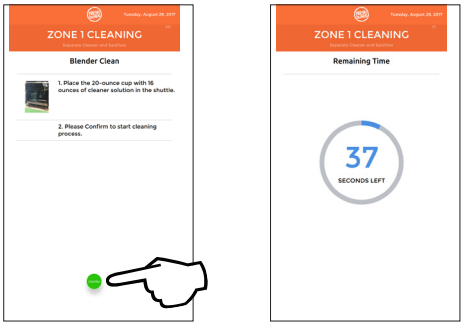
Shuttle Calibration



1. Did the shuttle move from left to right and then return to the dispense area?
2. Press YES or NO to continue.

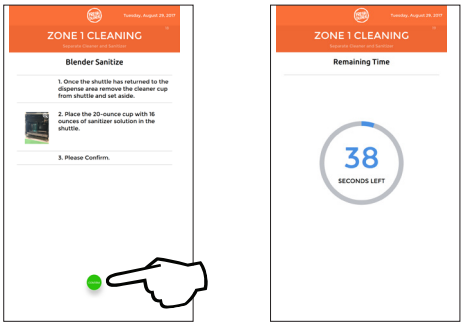
NOTE: If NO, the screen will prompt you to make sure the shuttle is in place to continue.

Blender Cleaning Cup



1. Place the cup (20 ozs, 0.6 liter) filled with dish detergent cleaner solution, that was set aside earlier, into the shuttle.
2. Press CONFIRM to start the cleaning process.

Blender Sanitizing Cup

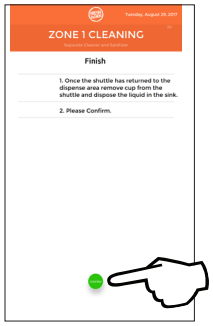


1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour down the drain in the dispense area.
2. Place the cup (20 ozs, 0.6 liter) filled with sanitizer solution, that was set aside earlier, into the shuttle.
3. Press CONFIRM to start sanitizing process.

Clean Drain

1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and dump down the drain.
2. Use key to unlock and open the top door.
3. Pour 1 Gal / 4L of hot water (113 F / 45 C) down the drain.
4. Pour any remaining cleaner/sanitizer solution from pray bottle down drain.

Daily Cleaning Complete



1. Daily cleaning has been completed.
2. Unit will need to be cleaned again in 7 days.
3. Return supplies to cleaning kit.
4. Ensure top and bottom doors are closed and locked
5. Press CONFIRM.

NOTE: By pressing CONFIRM, the daily cleaning has been completed and the daily timer has been reset for 24 hours.

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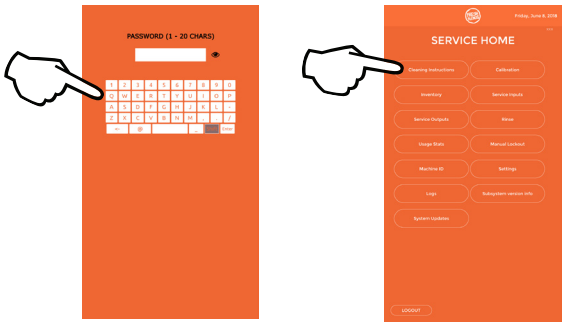
Weekly Cleaning - Zone 2

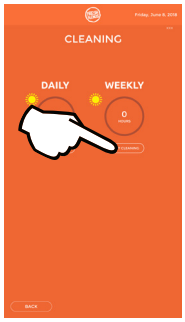
NOTE: The following procedures are the basic weekly cleaning instructions, on-screen instructions can vary depending on the options that have been selected in the program. SEE ALSO "Default Settings" on page 23.
**These items are optional and may not be displayed on all screens during ZONE 2 Cleaning.*

- Time to complete - 45 Minutes

This is performed through the Employee, Managers, or Service Screen options.



- Enter the Employee, Managers, or Service menu and touch the Cleaning Instructions button.



- Choose WEEKLY to perform the weekly zone 2 cleaning.

NOTE: Failure to complete the weekly cleaning sequence entirely will not reset the weekly cleaning timer and will require the process to be repeated.

Important

There are two different methods of cleaning depending on the chemicals being used, follow on screen instructions to gather the proper supplies and approved chemicals also listed below.

APPROVED SEPARATE CLEANER & SANITIZERS

- Dish Detergent (Such as Dawn® Dish Soap)
- QUAT (Quaternary Ammonium) sanitizer such as Clean Quick®

See "Separate Cleaner & Sanitizer Method" on page 52 for instructions.

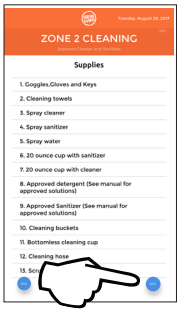
APPROVED COMBINED CLEANER & SANITIZERS

- Stera-Sheen® Green Label Sanitizer/Cleaner
- KAY-5® Green Label Sanitizer/Cleaner

See "Combined Cleaner & Sanitizer Method" on page 59 for instructions.

SEPARATE CLEANER & SANITIZER METHOD

Gather the Following Supplies



- Disposable gloves
- Door key
- Cleaning towels
- Two (2) buckets (5 gallon, 20 liters)
- Cleaner - mild dish detergent
- Approved QUAT (Quaternary Ammonium) sanitizer solution providing 300 ppm minimum such as clean quick® mixed per instructions.
- Three (3) cups (20 ozs, 0.6 liter)
- Bottomless Cleaning Cup
- Two Spray Bottles (1 for Cleaner, 1 for Sanitizer)
- Cleaning hose

Prepare Cleaning Solutions

1. Bucket 1 - Mix one (1) teaspoon dish detergent cleaner per 5 gallons with lukewarm water.
2. Bucket 2 - Fill the bucket mixing QUAT sanitizer (300 ppm minimum) and lukewarm water.
3. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with dish detergent cleaner solution from Bucket 1 and set aside.
4. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with sanitizer solution from Bucket 2 and set aside.
5. Press NEXT when ready to continue.

Clean Refrigerated Base

1. Use key to unlock and open bottom door.
2. Using the spray bottle with cleaner solution, spray and wipe all the surfaces in base including door and gasket with clean towel saturated with dish detergent cleaner.
3. Wipe down all the surfaces with a clean towel saturated with clean rinse water.
4. Press NEXT when ready to continue.

Sanitize Refrigerated Base

1. Using the spray bottle with sanitizer solution, spray and wipe all the surfaces in base including door and gasket with clean towel saturated with sanitizer solution.
2. Do not wipe sanitizer off and allow to air dry.
3. Press NEXT when ready to continue.

Prepare Refrigerated Base

1. Make sure all 8 product flavor bags present and connected.

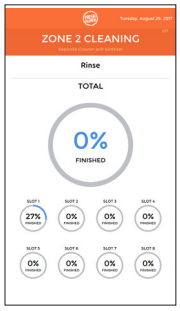
> **⚠ Warning**
>
> All 8 slots need either a product bag or a cap over the product sanitation fitting of the motor assembly in order to clean or water/cleaner/sanitizer will flow into the cabinet during the cleaning process.

1. Install a product flavor bag or a cap over product sanitation fitting if slot is empty.
2. Repeat for each empty slot.
3. Close bottom door.
4. Press NEXT when ready to continue.

Prepare to Clean

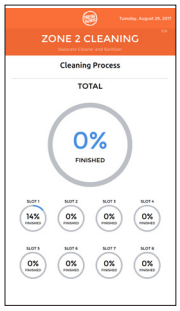
1. Open the top door.
2. Connect the cleaning hose to the CIP pump connector.
3. Place the other end into the bucket with mild dish detergent solution.
4. Place the bottomless cleaning cup in shuttle.
5. Press CONFIRM to start the Rinse/Cleaning Process.

First Rinse Process



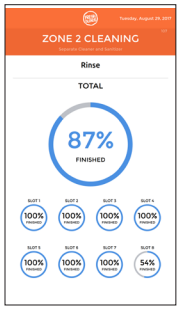
The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines then automatically proceed to Prime lines with cleaner for the CIP (Clean In Place) process.

Cleaning Process



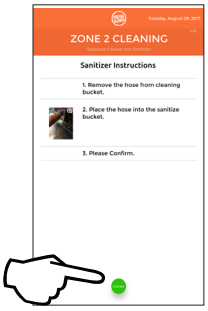
The screen will display the line cleaning progress for each line then automatically proceed to the Soak Time screen then second Rinse Process.

Second Rinse Process



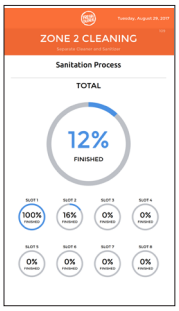
The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines. The screen will prompt user when complete.

Sanitizer Instructions



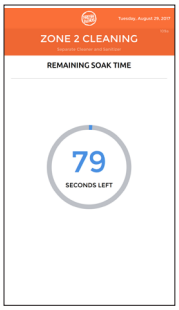
1. Remove the hose from the cleaning bucket.
2. Place the hose into the bucket with sanitizer solution.
3. Press CONFIRM to start the sanitizing cycle.

First Sanitation Process



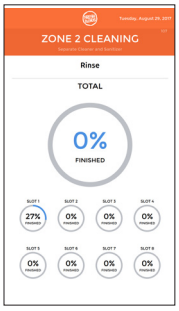
The screen will display the line sanitizing progress for each line then automatically proceed to the Soak Time Screen.

First Sanitizing Soak



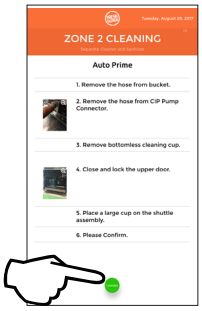
After the sanitizer solution has run through and flooded all product lines the unit will go into a hold displayed on screen. Once the timer finishes counting down it will automatically proceed to sanitize the lines and hold a second time. After the second hold time the unit will proceed to the Rinse Process.

Final Rinse Process



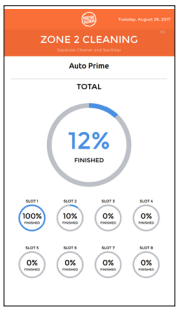
The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines then prompt the user to proceed to Prime lines with product.

Auto Prime



1. Remove the hose from bucket.
2. Disconnect the hose from CIP Pump Connector.
3. Do NOT remove bottomless cleaning cup.
4. Press CONFIRM to proceed to Auto Prime the lines with product.

<u>AUTO PRIME</u>

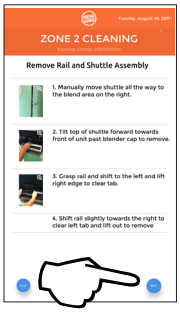


The screen will display Auto Prime progress for each line until all lines have been primed.

Auto Prime Complete

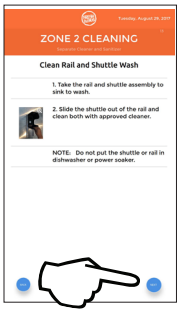
1. Remove bottomless cleaning cup from shuttle.

Remove Splash Guard & Shuttle



1. Manually move shuttle all the way to the blend area on the right.
2. Tilt top of shuttle forward towards front of unit past blender cap to remove.
3. Grasp rail, shift to the left, and lift right edge to clear tab.
4. Shift rail slightly towards the right to clear left tab and lift out to remove.
5. Unlatch and remove blending chamber splash guard from top door.
6. Press NEXT when ready to continue.

Clean & Sanitize Blender Splash Guard and Shuttle



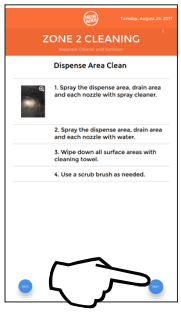
Important

DO NOT put the shuttle or rail in dishwasher or power soaker.

DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

1. Take the blender splash guard, shuttle, and rail to the kitchen.
2. Wash, rinse, and sanitize the splash guard, shuttle, and rail in the three compartment sink making sure to remove any product residue.
3. Allow all pieces to air dry.
4. Press NEXT when ready to continue.

Clean Dispense Area



⚠ Warning

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

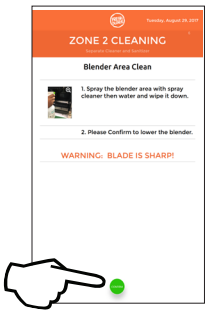
1. Using the spray bottle filled with cleaner solution thoroughly spray down the dispense nozzle and drain area.

Important

Make sure to saturate the dispense nozzles and ice dispense opening with cleaning solution.

2. Using a clean towel saturated with dish detergent cleaner solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
3. Wipe the dispense and drain area with a clean towel saturated with dish detergent cleaner solution.
4. Completely wipe down dispense and drain area with clean sanitized towel.
5. Press NEXT when ready to continue.

Clean Blender Area



⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.

1. Spray and wipe the blender and area with a clean towel saturated with cleaner solution.
2. Press CONFIRM to lower the blender.

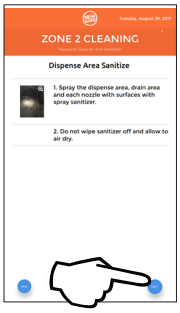
Clean Blender

1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with cleaner solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.
3. Press CONFIRM when complete to raise blender.

Clean Front Door Section

1. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel saturated with dish detergent cleaner solution.
2. Press NEXT when ready to continue.

Sanitize Dispense Area



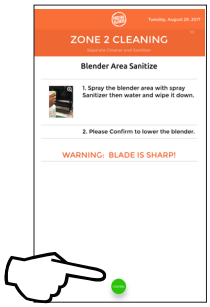
1. Using the spray bottle filled with sanitizer solution, thoroughly spray down the dispense and drain area

Important

Make sure to saturate the dispense nozzles and ice dispense opening with sanitizer solution.

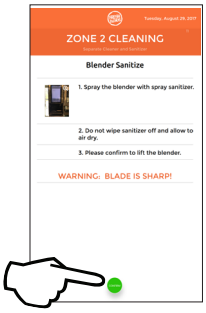
2. Using a clean towel saturated with sanitizer solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure to sanitize each of the openings.
3. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
4. Do not wipe sanitizer off and allow to air dry.
5. Press NEXT when ready to continue.

Sanitize Blender Area



1. Spray and wipe the blender and area with a clean towel saturated with sanitizer solution.
2. Press CONFIRM button when ready to lower the blender.

Sanitize Blender



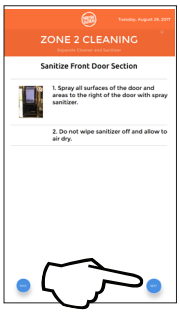
1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with sanitizer solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.

Important

Allow to air dry, DO NOT wipe off sanitizer!

3. Press CONFIRM button when complete to raise blender.

Sanitize Front Door Section



1. Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with sanitizer solution.

Important

Allow to air dry, DO NOT wipe off sanitizer!

2. Press NEXT when ready to continue

Install Splash Guard & Shuttle

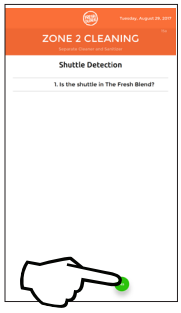
1. Retrieve splash guard, rail, and shuttle from the kitchen.
2. Place rail back by tucking left edge under tab, place down on tray, and shift to the right.
3. Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
4. Move shuttle all the way to the right in the dispense area.
5. Slide clear blender chamber splash guard back into top door opening on the right.

Important

Make sure the clear splash guard is properly snapped in to place or the blender will not work!

6. Close top door, lock the door using key, then press CONFIRM.

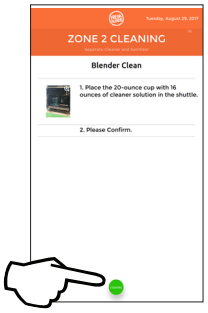
Shuttle Calibration

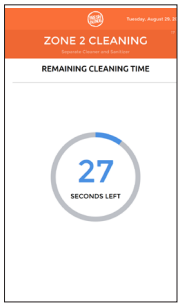


1. Did the shuttle move from left to right and then return to the dispense area?
2. Press YES or NO to continue.

NOTE: If NO, the screen will prompt you to make sure the shuttle is in place to continue.

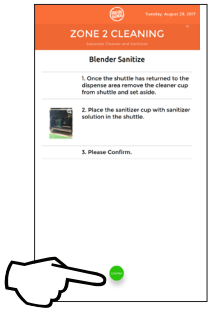
Blender Cleaning Cup

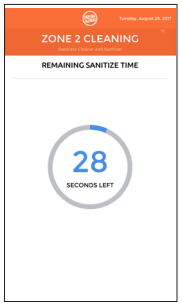




1. Place the cup (20 ozs, 0.6 liter) filled with dish detergent cleaner solution, that was set aside earlier, into the shuttle.
2. Press CONFIRM to start the cleaning process.

Blender Sanitizing Cup





1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour down the drain in the dispense area.
2. Place the cup (20 ozs, 0.6 liter) filled with sanitizer solution, that was set aside earlier, into the shuttle.
3. Press the CONFIRM to start sanitizing process.

Clean Drain

1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and dump down the drain.
2. Use key to unlock and open the top door.
3. Pour 1 Gal / 4L of hot water (113 F / 45 C) down the drain.
4. Pour any remaining cleaner/sanitizer solution from shaker jug down drain.

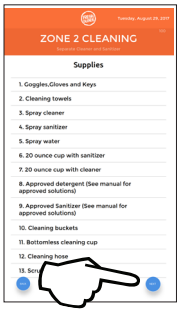
Weekly Cleaning Complete

1. Weekly cleaning has been completed.
2. Unit will need to be cleaned again in 7 days.
3. Return supplies to cleaning kit.
4. Ensure top and bottom doors are closed and locked
5. Press CONFIRM.

NOTE: By pressing CONFIRM, the weekly cleaning has been completed and the weekly timer has been reset for 7 days.

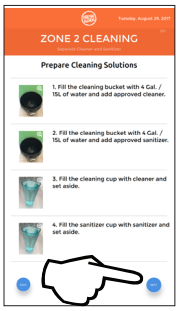
COMBINED CLEANER & SANITIZER METHOD

Gather the Following Supplies



- Stera-Sheen® Green Label (2.5 ozs, 70.9 g) or 1 packet (1 oz, 20.4 g) Kay-5® Green Label cleaner/ sanitizer providing 100 ppm minimum when mixed per instructions with luke warm water.
- Disposable gloves
- Door key
- Cleaning towels
- 2.5-gallon Shaker Jug (2.5 gallon, 9.5 liters)
- Two (2) Cleaning Cups (20 ozs, 0.6 liter)
- Bottomless Cleaning Cup
- Spray Bottle (32oz, 1 liter)
- Cleaning hose

Prepare Cleaning Solutions

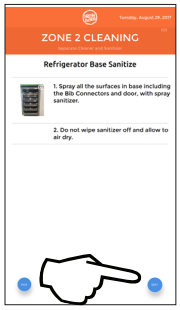


6. Remove cap from shaker jug and fill to 2.5-gallon/9.5 liter mark with luke warm water.
7. Add Stera-Sheen® Green Label (2.5 ozs, 70.9 g) or 1 packet (1 oz, 20.4 g) Kay-5® Green Label to shaker jug.
8. Screw cap back onto jug and shake until product is completely dissolved.
9. Remove cap from jug and pour 16oz /0.5 liter of solution into the spray bottle.
10. Fill the two (2) cleaning cups (20 ozs, 0.6 liter) with solution from the jug and set aside.
11. Press NEXT when ready to continue.

Clean Refrigerated Base

1. Use key to unlock and open bottom door.
2. Using the spray bottle with cleaner/sanitizer solution, spray all the surfaces in base including door and gasket with solution.
3. With a clean disposable towel, wipe clean all the surfaces in base including door and gasket.
4. Press NEXT when ready to continue.

Sanitize Refrigerated Base



1. Using the spray bottle with cleaner/sanitizer solution, spray all the surfaces in base including door and gasket with solution.
2. Saturate a disposable towel with solution from spray bottle and wipe down surfaces in base including door and gasket.
3. Do not wipe sanitizer off and allow to air dry.
4. Press NEXT when ready to continue.

Prepare Refrigerated Base

1. Make sure all 8 product flavor bags present and connected.

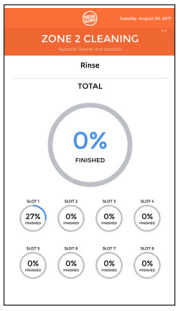
> **⚠ Warning**
>
> All 8 slots need either a product bag or a cap over the product sanitation fitting of the motor assembly in order to clean or water/cleaner/sanitizer will flow into the cabinet during the cleaning process.

1. Install a product flavor bag or a cap over product sanitation fitting if slot is empty.
2. Repeat for each empty slot.
3. Close bottom door.
4. Press NEXT when ready to continue.

Prepare to Clean

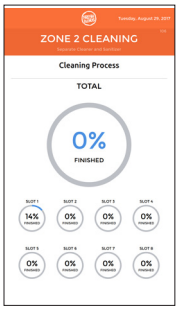
1. Open the top door.
2. Connect the cleaning hose to the CIP pump connector.
3. Place the other end into the shaker jug containing the cleaner/sanitizer solution making sure it reaches the bottom of the jug.
4. Place the bottomless cleaning cup in shuttle.
5. Press CONFIRM to start the Rinse/Cleaning Process.

First Rinse Process



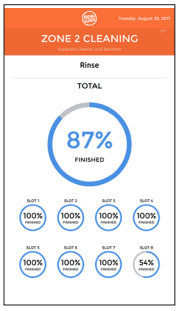
The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines then automatically proceed to Prime lines with cleaner for the CIP (Clean In Place) process.

Cleaning Process



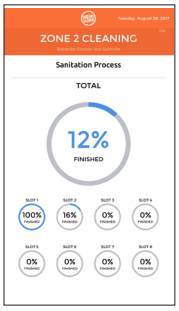
The screen will display the line cleaning progress for each line then automatically proceed to the first Soak Time screen and second Rinse Process.

Second Rinse Process



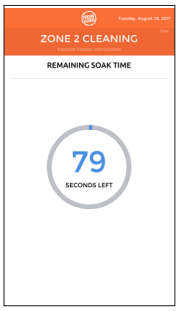
The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines then automatically proceed to the first Sanitizing Process.

Sanitation Process



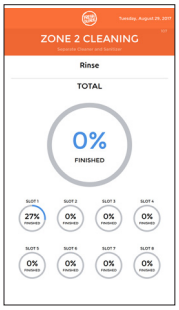
The screen will display the line sanitizing progress for each line then automatically proceed to the Soak Time Screen.

Second Soak Time



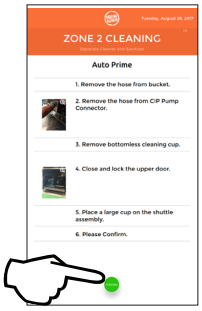
After the sanitizer solution has run through and flooded all product lines the unit will go into a hold displayed on screen. Once the timer finishes counting down it will automatically proceed to sanitize the lines and hold a final time. After the final hold time the unit will proceed to the Final Rinse Process.

Final Rinse Process



The screen will display the line rinsing progress for each line where fresh water is flushed through all product lines then prompt the user to proceed to Prime lines with product.

Auto Prime

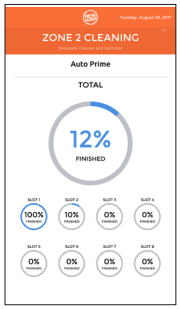


1. Remove the hose from the shaker jug

NOTE: Top off the spray bottle with sanitizing solution from jug.

2. Disconnect the hose from CIP Pump Connector.
3. Do NOT remove bottomless cleaning cup.
4. Press CONFIRM to proceed to Auto Prime the lines with product.

<u>AUTO PRIME</u>

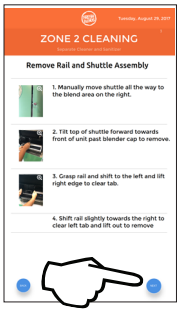


The screen will display Auto Prime progress for each line until all lines have been primed.

Auto Prime Complete

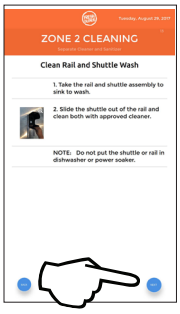
1. Remove bottomless cleaning cup from shuttle.

Remove Splash Guard & Shuttle



1. Manually move shuttle all the way to the blend area on the right.
2. Tilt top of shuttle forward towards front of unit past blender cap to remove.
3. Grasp rail, shift to the left, and lift right edge to clear tab.
4. Shift rail slightly towards the right to clear left tab and lift out to remove.
5. Unlatch and remove blending chamber splash guard from top door.
6. Press NEXT when ready to continue.

Clean & Sanitize Blender Splash Guard and Shuttle



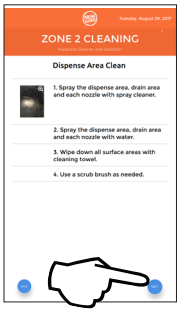
Important

DO NOT put the shuttle or rail in dishwasher or power soaker.

DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

1. Take the blender splash guard, shuttle, and rail to the kitchen.
2. Wash, rinse, and sanitize the splash guard, shuttle, and rail in the three compartment sink making sure to remove any product residue.
3. Allow all pieces to air dry.
4. Press NEXT when ready to continue.

Clean Dispense Area



⚠ Warning

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

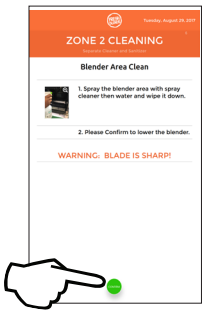
1. Using the spray bottle filled with cleaner/sanitizer solution thoroughly spray down the dispense nozzle and drain area.

Important

Make sure to saturate the dispense nozzles and ice dispense opening with solution.

2. Using a clean towel saturated with cleaner/sanitizer solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
3. Wipe the dispense and drain area with a clean towel saturated with dish detergent cleaner solution.
4. Completely wipe down dispense and drain area with clean sanitized towel.
5. Press NEXT when ready to continue.

Clean Blender Area



⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.

1. Spray and wipe the blender and area with a clean towel saturated with cleaner/sanitizer solution.
2. Press CONFIRM to lower the blender.

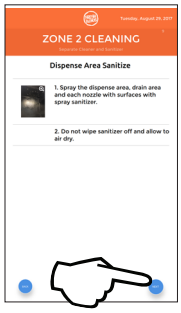
Clean Blender

1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.
3. Press CONFIRM when complete to raise blender.

Clean Front Door Section

1. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel saturated with cleaner/sanitizer solution.
2. Press NEXT when ready to continue.

Sanitize Dispense Area



1. Using the spray bottle filled with cleaner/sanitizer solution, thoroughly spray down the dispense nozzle and drain area

Important

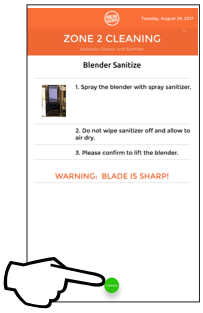
Make sure to saturate the dispense nozzles and ice dispense opening with sanitizer solution.

2. Using the spray bottle of cleaner/sanitizer solution, thoroughly spray the dispense nozzle making sure to cover each of the openings.
3. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
4. Do not wipe sanitizer off and allow to air dry.
5. Press NEXT when ready to continue.

Sanitize Blender Area

1. Spray and wipe the blender and area with a clean towel saturated with cleaner/sanitizer solution.
2. Press CONFIRM when ready to lower the blender.

Sanitize Blender



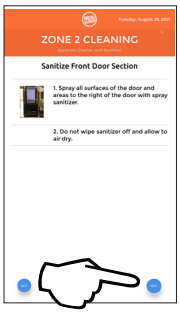
1. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with solution.
2. Lift the blender cap, spray and wipe down top of blade housing and bottom of blender cap.

Important

Allow to air dry, DO NOT wipe off sanitizer!

3. Press CONFIRM when complete to raise blender.

Sanitize Front Door Section



1. Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with solution.

Important

Allow to air dry, DO NOT wipe off sanitizer!

2. Press NEXT when ready to continue

Install Splash Guard & Shuttle

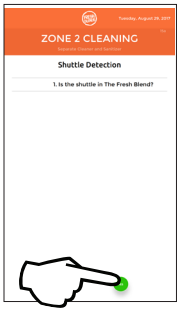
1. Retrieve splash guard, rail, and shuttle from the kitchen.
2. Place rail back by tucking left edge under tab, place down on tray, and shift to the right.
3. Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
4. Move shuttle all the way to the right in the dispense area.
5. Slide clear blender chamber splash guard back into top door opening on the right.

Important

Make sure the clear splash guard is properly snapped in to place or the blender will not work!

6. Close top door, lock the door using key, then press CONFIRM.

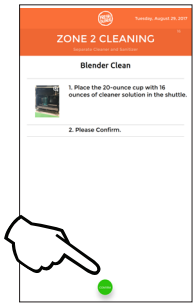
Shuttle Calibration

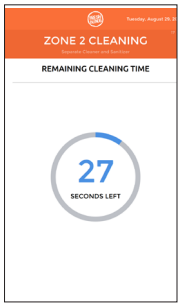


1. Did the shuttle move from left to right and then return to the dispense area?
2. Press YES or NO to continue.

NOTE: If NO, the screen will prompt you to make sure the shuttle is in place to continue.

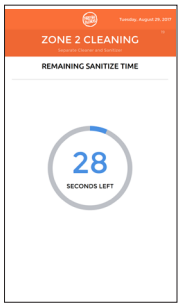
Blender Cleaning Cup





1. Place one cup (20 ozs, 0.6 liter) filled with cleaner/ sanitizer solution, that was set aside earlier, into the shuttle.
2. Press CONFIRM to start the cleaning process.

Blender Sanitizing Cup



1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour down the drain in the dispense area.
2. Place the second cup (20 ozs, 0.6 liter) filled with solution, that was set aside earlier, into the shuttle.
3. Press CONFIRM to start sanitizing process.

Clean Drain

1. Once the shuttle has returned to the dispense area, remove cup from the shuttle and dump down the drain.
2. Use key to unlock and open the top door.
3. Pour 1 gallon / 4 liters of hot water (113 F / 45 C) down the drain.
4. Pour any remaining cleaner/sanitizer solution from shaker jug down drain.

Weekly Cleaning Complete

1. Weekly cleaning has been completed.
2. Unit will need to be cleaned again in 7 days.
3. Return supplies to cleaning kit.
4. Ensure top and bottom doors are closed and locked
5. Press CONFIRM.

By pressing CONFIRM, the weekly cleaning has been completed and the weekly timer has been reset for 7 days

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Monthly Tasks

Cleaning the Condenser Coil

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be completed at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

⚠ Caution

Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

Exterior Cleaning

Remove dust and dirt from the exterior surfaces with a mild household dish washing detergent and warm water. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads. They will scratch the panels.

Plastic exterior panels and UI (User Interface) Screen should be cleaned with a mild household dish washing detergent and warm water on a damp cloth. Wipe dry with a clean lint free cloth. DO NOT saturate the screen or other electrical components with water or other cleaning agents.

Ice Maker Sanitizing & Descaling - Zone 3 & 4

OVERVIEW

You are responsible for maintaining the ice machine in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Sanitizing is recommended every six (6) months. More frequent sanitizing or descaling may be required in some existing water conditions.

Follow carefully any instructions provided with the containers of Ice Machine Descaling or Sanitizing Solution

⚠ Warning

Always wear liquid-proof gloves to prevent the descaling and sanitizing solutions from coming into contact with skin.

NOTE: All steps will be displayed on screen.

- Time to complete - 2 hours

Descaling is a choice during Zone 3 Ice Maker Sanitizing. Or can be performed by itself in Zone 4 Descaling.

Important

Only a trained manager or authorized technician should access the service screens. If changes to these settings are made incorrectly they can cause the unit to malfunction or not work at all.

NOTE: Failure to complete the Zone 3 or 4 cleaning sequence in its entirety could affect drink quality and will not reset the cleaning timer which will require the process to be repeated.

⚠ Warning

To prevent injury, disconnect main supply power to the dispenser (when used) before cleaning or sanitizing the bin area and dispenser parts.

Items Required

- Gloves
- Spray Bottle of Sanitizer Solution
- Clean & Sanitized Towels/Cloths
- Bottle Brush”
- Clean Bucket (5 gallon, 20 liters)
- Clean Pitcher or Cups

APPROVED SANITIZERS

- QUAT (Quaternary Ammonium) sanitizer such as Clean Quick®
- Stera-Sheen® Green Label Sanitizer/Cleaner
- KAY-5® Green Label Sanitizer/Cleaner

Unit Preparation

Important

Keep refrigeration cabinet door closed so that product remains chilled while the unit is OFF. If the unit will be powered down for extended periods of time remove the product bins and place in separate refrigerator to prevent them from getting warm.

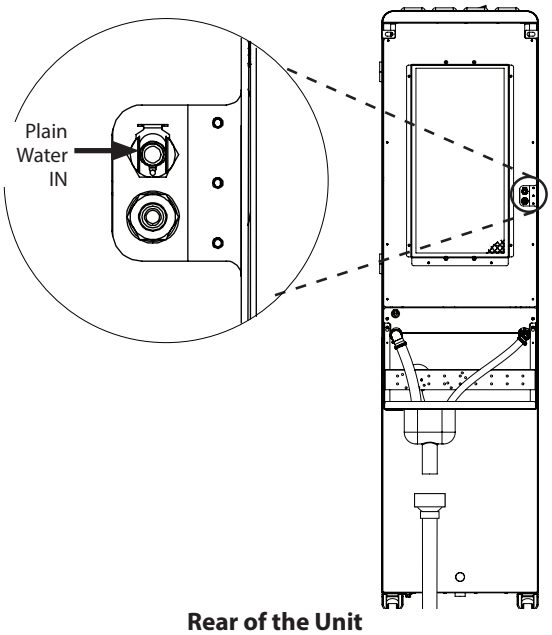
FULL ICE MAKER SANITIZING

To be completed every six (6) months.

Important

Only a trained manager or authorized technician should perform ice machine sanitizing.

1. Disconnect the water supply line quick connect in the back of the unit.



Rear of the Unit

2. Remove the left side and top panels from the unit to gain access to the reservoir, ice dispense motor, and bin.
3. Mix approved sanitizing solution to the correct ratio.

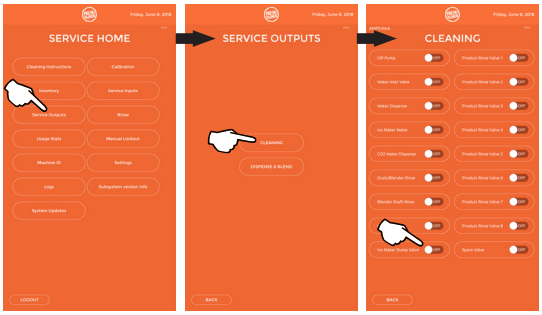
Amount of Luke Warm Water	Amount of Sanitizer
5 gallons/20 Liters (10 gallons/40 Liters may be needed to full submerse removed parts)	Approved QUAT (Quaternary Ammonium) sanitizer solution providing 300 ppm minimum such as clean quick® mixed 1.5 oz/44 ml per 5 gallons/20 liters or Solution that provides 100 ppm available Chlorine minimum, consult manufacturer's instructions for ratio or 1/4 ounce /15 ml household bleach per gallon.

⚠Warning

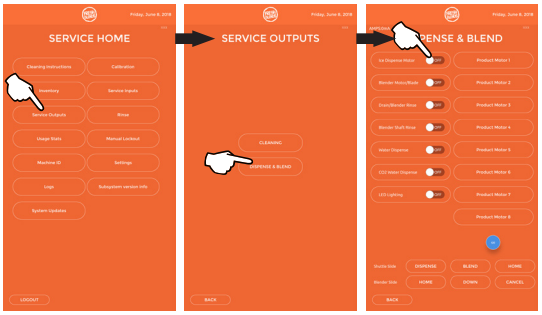
Always wear liquid-proof gloves to prevent the sanitizing solution from coming into contact with skin.

4. Fill Spray bottle with portion of sanitizer solution from the bucket. Set aside for later use.
5. Enter the Service screen from the Touch To Start Screen by touching these three corners one at a time and entering the Service password into the password screen.

6. Evacuate all water from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all water has been emptied from the system then toggle OFF.

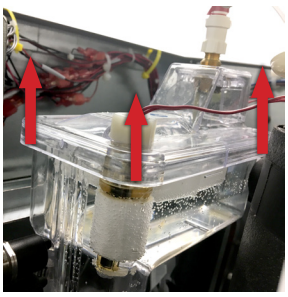


7. Empty all ice from the ice bin by entering the Service screen> Service Outputs> Dispense & Blend and toggling the Ice Motor ON until all ice has been dispensed from the ice bin.

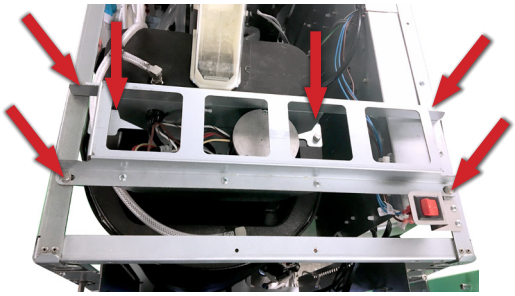


8. Set the power rocker switch on the top right of the unit to the OFF position and disconnect power cord from source.

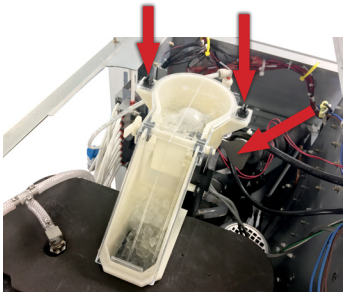
9. Remove top cover from the water reservoir by pulling it up and off.



10. Spray and wipe down the reservoir lid inside and out with sanitizing solution.
11. Using a clean pitcher/cup fill reservoir with sanitizing solution from the bucket. Remainder of solution will be used for manual sanitizing of other parts.
12. Remove ice dispense motor assembly from the top of the bin by removing six (6) thumbscrews, four (4) on the top cross member and two (2) that secure it to the bin lid.



13. Loosen the two (2) floating nuts on the clear ice chute cover and remove the clear ice chute cover.

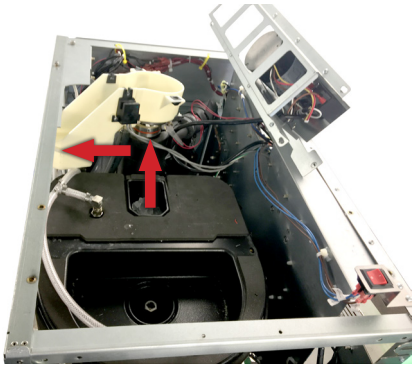


14. Using a clean pitcher/cup pour the sanitizer solution into the top of the evaporator unit full, any excess will exit through the overflow tube in the reservoir.

NOTE: Once the evaporator is full fill the pitcher/cups on more time and set aside for later use.

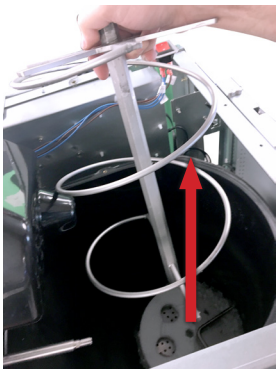
15. Remove the ice wiper nut, strainer, ice damper flap, and set aside.

16. Loosen the large wing clamp that secures the ice chute to the evaporator.
17. Pull the ice chute up and out of the ice bin lid.



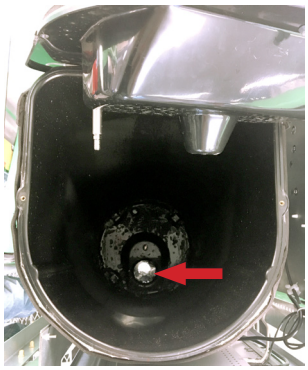
NOTE: The chute can be rotated to the side and does not need to be completely removed.

18. Remove ice bin cover and auger dispense assembly including the dispense wheel at the bottom, then remove any remaining ice in the bin manually.



19. Wipe away any visible deris and soak the following parts in sanitizing solution for 10 minutes;
    - Auger (make sure each end is submersed)
    - Dispense Wheel & Housing
    - Ice Wiper Nut
    - Strainer
    - Ice damper flap

20. Thoroughly spray the inside walls and floor of the ice bin down with sanitizer solution spray bottle, then wipe down so no sanitizer is left visibly wet in the bin.



21. With a bottle brush, clean the ice nozzle at bottom of ice bin with sanitizer solution, rinse and wipe dry.
22. Spray and wipe down the ice bin lid inside and out, making sure to thoroughly sanitize the ice chute opening.
23. Spray and wipe down the ice chute and clear cover that was moved in step 17 inside and out with sanitizer solution, making sure to thoroughly sanitize the each end of the ice chute.
24. Remove the soaking parts from sanitizing solution, spray with sanitizer solution and wipe them down.

⚠ Warning

If solution is left on these parts, they will rust.

25. Replace all cleaned parts in their correct positions:
    - Assembled Dispense Wheel & Housing

Important

Make sure FRONT Arrow on housing is pointing to the front of the unit or ice will not dispense when reassembled.

- Auger
- Bin Cover
- Motor and six (6) thumbscrews

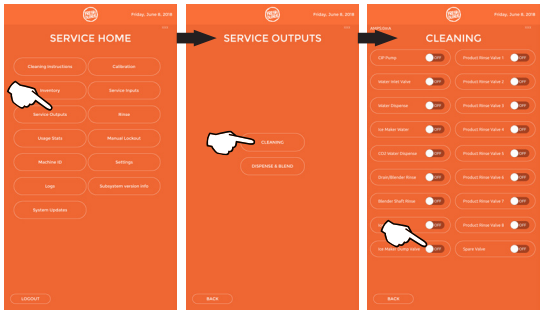
Important

Make sure the motor mates up with the auger shaft or the thumbscrews will not align and ice will not dispense when reassembled.

26. Reassemble the ice chute by placing it back into the bin lid opening, pushing it back on to the top of the evaporator and tightening the large wing clamp loosened in step 16.
27. Put ice damper flap and the ice chute strainer back into place, then tighten the ice wiper nut down on to the top of the evaporator.
28. Spray and wipe down the ice chute assembly with sanitizer solution.
29. Secure the clear ice chute cover on to the ice chute, removed in step 13, with the two (2) floating cover nuts.
30. Plug unit back into power source and power ON the unit by moving the power rocker switch to the ON position.
31. After approximately 15 minutes the compressor will kick on and the ice machine will make ice with the sanitizer solution then begin to deposit the ice in the bin.

NOTE: Do not allow the sanitizer solution level to drop below the sensing probes. The ice machine will start a 20 minute delay period if the sensing probes lose contact with the water for more than 10 seconds. If this happens refill the reservoir and power cycle the unit to start over.

32. Make ice for 20 minutes, adding sanitizer solution as the water level in the reservoir drops using the pitcher/ cups set aside earlier.
33. After making ice for 20 minutes evacuate all sanitizer solution from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all solution has been emptied from the system then toggle OFF.



34. Power down the unit by moving the power rocker switch to the OFF position.
35. Reconnect the water supply line quick connect in the back of the unit, place the top and left panels back onto the unit
36. Power ON the unit by moving the power rocker switch to the ON position.

NOTE: Startup delay after power cycle will take approximately 15 minutes before the compressor will turn on.

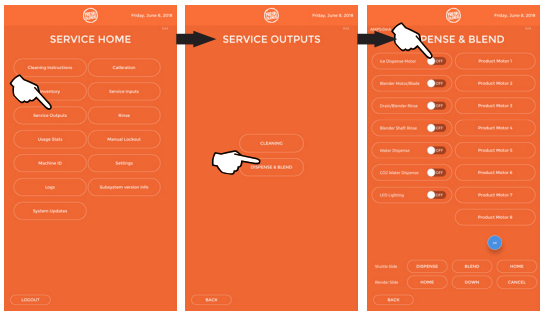
37. After the startup delay, allow the ice machine to make ice for 20 minutes.

⚠ Warning

This ice production will contain residual cleaning chemicals and must be discarded.

38. After 20 minutes power cycle the unit by turning the rocker switch to the OFF position, waiting 30 seconds then ON.

39. Empty all ice from the ice bin by entering the Service screen> Service Outputs> Dispense & Blend and toggling the Ice Motor ON until all ice has been dispensed from the ice bin, discard all ice produced.



40. Logout of the Service screen and allow the ice maker to make ice for 20 minutes before putting the unit back into use.

NOTE: Ice Calibration may be required. See "Product, Ice, & Water Calibration" on page 36

Ice Machine Descaling & Sanitizing

To be completed every six (6) months.

Descaling

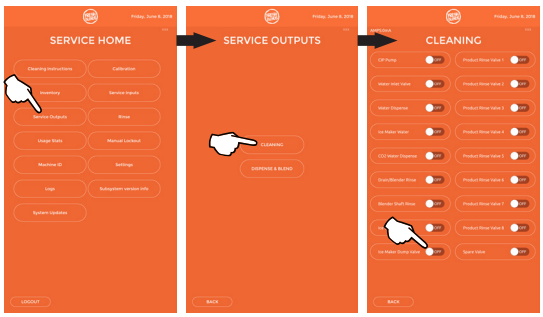
Important

Only a trained manager or authorized technician should perform ice machine sanitizing.

⚠Warning

Always wear liquid-proof gloves to prevent the descaling and sanitizing solutions from coming into contact with skin.

1. Disconnect the water supply line quick connect in the back of the unit.
2. Remove the left side and top panels from the unit to gain access to the reservoir, ice dispense motor, and bin.
3. Evacuate all water from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all water has been emptied from the system then toggle OFF.

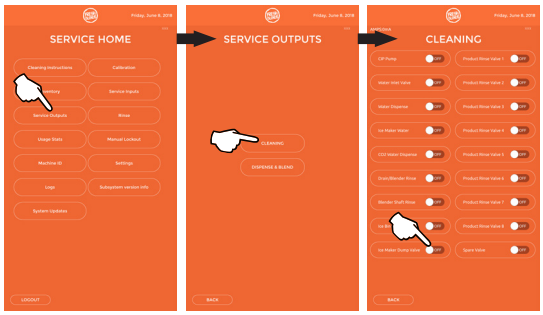


4. Mix approved descaling solution ratio noted.

Amount of Luke Warm Water	Amount of Ice Machine Cleaner
5 gallons/20 Liters	Use approved ice machine cleaner. Consult manufacturer's instructions for ratio to make up 1 container of solution.

NOTE: For safety and maximum effectiveness, use the solution immediately after dilution

5. Remove top cover from the water reservoir, fill the evaporator and reservoir with solution. Remainder of solution will be used for manual descaling of other parts.
6. Reconnect power and turn the power rocker switch to the ON position.
7. Leave the descaler in the system for 15 minutes and perform the following procedures during the 15 minute period:
   - Descale drain by gently flexing to remove any scale residue.
   - Inspect water feed and drain lines and clean as needed.
   - Evacuate all solution from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all solution has been emptied from the system then toggle OFF.



8. Using a pitcher, fill and drain the evaporator/reservoir four (4) times.
9. Set the power rocker switch on the top right of the unit to the OFF position, disconnect power.
10. Remove ice dispense motor assembly by removing six (6) thumbscrews.
11. Remove ice bin cover.
12. Remove any ice in the bin manually.
13. Remove ice agitator. Descale, rinse and sanitize the ice agitator.
14. Remove the dispense wheel assembly.

15. Soak the following parts for 20 minutes in descaling solution, then rinse thoroughly:
    - Dispense Wheel
    - Housing
16. Use an approved sanitizing solution ratio noted.

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons/20 Liters	Use approved QUAT (Quaternary Ammonium) sanitizer solution providing 300 ppm minimum or solution that provides 100 ppm available Chlorine minimum. Consult manufacturer's instructions for ratio or 1/4 ounce (15 ml) household bleach per gallon

17. Soak the removed parts in sanitizing solution for 10 minutes and wipe them down.

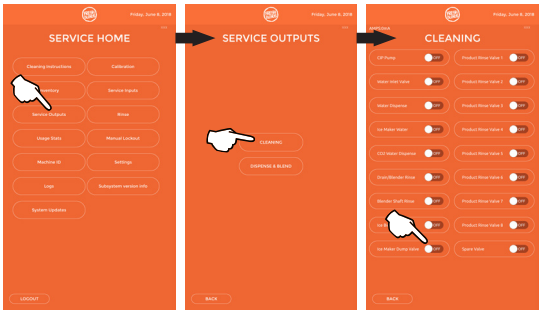
⚠ Warning

If solution is left on these parts, they will rust.

18. Wipe the inner ice bin wall with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.
19. With a bottle brush, clean the ice nozzle at bottom of ice bin with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.
20. Replace all cleaned parts in their correct positions:
    - Assembled Dispense Wheel/Plates
    - Auger
    - Bin Cover
    - Motor and six (6) thumbscrews
21. Plug unit back into power source and power ON the unit by moving the power rocker switch to the ON position.
22. After approximately 15 minutes the compressor will kick on and the ice machine will make ice with the sanitizer solution then begin to deposit the ice in the bin.
23. Make ice for 20 minutes, adding sanitizer solution as the water level in the reservoir drops.

NOTE: Do not allow the sanitizer solution level to drop below the sensing probes. The ice machine will start a 20 minute delay period if the sensing probes lose contact with the water for more than 10 seconds. If this happens refill the reservoir and power cycle the unit to start over.

24. After making ice for 20 minutes evacuate all sanitizer solution from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all solution has been emptied from the system then toggle OFF.



25. Power down the unit by moving the power rocker switch to the OFF position.
26. Reconnect the water supply line quick connect in the back of the unit, place the top and left panels back onto the unit
27. Power ON the unit by moving the power rocker switch to the ON position.

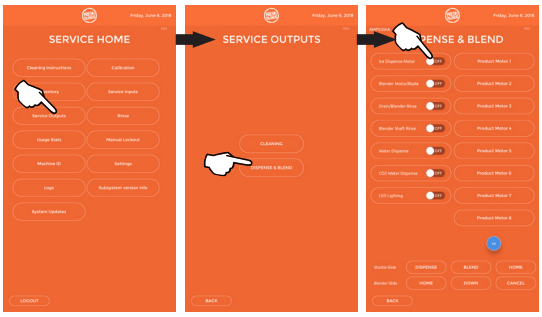
NOTE: Startup delay after power cycle will take approximately 15 minutes before the compressor will turn on.

28. After the startup delay, allow the ice machine to make ice for 20 minutes.

⚠ Warning

This ice production will contain residual cleaning chemicals and must be discarded.

29. After 20 minutes power cycle the unit by turning the rocker switch to the OFF position, waiting 30 seconds then ON.
30. Empty all ice from the ice bin by entering the Service screen> Service Outputs> Dispense & Blend and toggling the Ice Motor ON until all ice has been dispensed from the ice bin, discard all ice produced.



31. Logout of the Service screen and allow the ice maker to make ice for 20 minutes before putting the unit back into use.

NOTE: Ice Calibration may be required. See “Product, Ice, & Water Calibration” on page 36

Removal from Service / Winterization

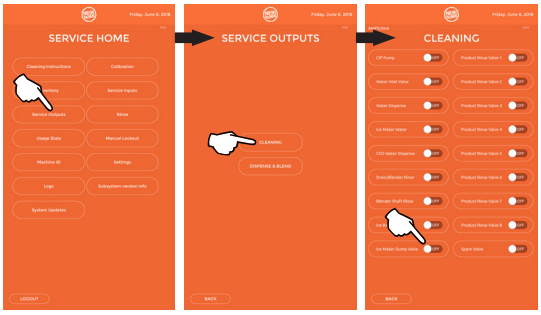
GENERAL

Special precautions must be taken if the ice machine head section is to be removed from service for an extended period of time or exposed to ambient temperatures of 32°F (0°C) or below.

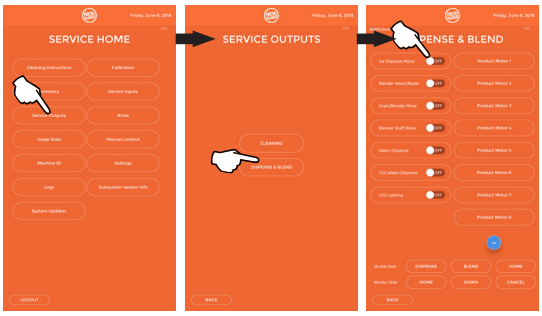
> ⚠ **Caution**
>
> If water is allowed to remain in the ice machine in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty..

Follow the procedure below;

1. Run Zone 2 Weekly Cleaning procedure with no product in the bins and caps over the sanitation fittings so no product or liquid will be left in the system after priming.
2. Disconnect the water supply line quick connect in the back of the unit.
3. Remove the left side panel from the unit to see the ice maker and incoming water lines.
4. Evacuate all water from the reservoir and evaporator by entering the Service screen> Service Outputs> Cleaning and toggling the Ice Maker Dump Valve ON until all water has been emptied from the system then toggle OFF.



5. Empty all ice from the ice bin by entering the Service screen> Service Outputs> Dispense & Blend and toggling the Ice Motor ON until all ice has been dispensed from the ice bin, discard all ice produced.



6. Disconnect the electrical power at the circuit breaker or the electric service switch.
7. Disconnect drain tubing (from the inlet to dump valve), drain any remaining water trapped in the system into container and discard.
8. Make sure water is not trapped in any of the water lines, drain lines, distribution tubes, etc.. If water is found, disconnect the tubing, drain, and discard.
9. Once all ice and water have been removed from the system the left panel can be put back on and the unit stored.

Annual Planned Maintenance

The following parts are recommended for annual planned maintenance replacement to ensure optimum unit performance and minimize downtime:

- Refrigerator door gasket (cleaning may be sufficient)
- Two (2) #6 O-rings for the water and CIP hose quick connect lines
- Dispense Head Assembly including LMS valves
- Blender Shaft Assembly
- Shuttle Components
- Sanitation Fittings

The evaporator for the on board ice maker should be inspected at least once a year. The evaporator service life also depends on the water quality and environment. More frequent inspection and maintenance are recommended to keep performance of this ice maker optimized.

NOTE: All planned maintenance must be completed by an approved, certified Welbilt Field Service Technician.

Section 5
Troubleshooting

If a problem arises during operation of your Fresh Blends Beverage System, follow the checklist below before calling service. Routine adjustments and maintenance procedures are not covered by the warranty.

Before Calling For Service Checklist

Symptom	Possible Cause	Corrective Action
No power to the unit.	Power cord unplugged?	"Yes - Plug in power cord. No - Verify power by plugging in a cell phone charger, fan etc. Turn on. "
	Main Power Switch turned off?	"Yes - Turn on main power switch. No - Verify power by plugging in a cell phone charger, fan etc. "
	Is the circuit breaker on?	"Yes - Verify above power cord unplugged, main power switch turned on if yes call Service. No - Reset circuit breaker."
Display Unit is Off	Power cord unplugged?	"Yes - Plug in power cord. No - Verify power by plugging in a cell phone charger, fan etc. Turn on. "
	Main Power Switch turned off?	"Yes - Turn on main power switch. No - Verify power by plugging in a cell phone charger, fan etc. "
	Is the circuit breaker on?	"Yes - Verify above power cord unplugged, main power switch turned on if yes call Service. No - Reset circuit breaker."
Display Screen is on	The display screen is not responding.	"Yes - Reboot system No - Call service. "
Flavor Not Dispensing	Is there product bag in the slot?	"Yes - Check that the product bag is not empty, if empty replace the product bag. No - Place a product bag in slot. "
		"Yes - Verify that the product was installed correctly. (See installation guide) remove the product and reload the flavor bag. No - Load product bag into slot. "
	Does the motor operate when the drink is selected? (Open the refrigerator door and listen for motor)	"Yes - Verify the product bag is not empty/ or nearly empty. If empty/or nearly empty replace product. Yes - Prime the flavor slot and listen if the motor engages. No - Call Service. "
Ice Not Dispensing	Is the water line hooked up?	"Yes -Check and verify no ice errors have been asserted on the UI. (To come soon) No - Install the water line. "
	Does the recipe contain ice?	"Yes - Continue troubleshooting. No - Manually dispense ice."
	Can you hear the ice dispense mechanism operate when you select to manually dispense ice?	"Yes - Chute could be obstructed with ice from a previous dispense. Using a straw, insert it into the chute where the ice is dispensed from and move it around to dislodge any possible jammed ice. No - Call Service. "

Symptom	Possible Cause	Corrective Action
Single Product Under Filling	Was the product just replaced?	"Yes - Product maybe too cold. Check temperature settings. No - Call Service"
		"Yes - Verify that the product was installed correctly. (See installation guide) Uninstall the product and reinstall the flavor bag. No - Call Service. "
	Product bag empty	"Yes - Replace product bag. No - Verify no kinks in the bag. "
	Bag Leaking	"Yes - Verify that the bag was installed in the refrigerated unit correctly. "
Single Product Over Filling	Was the product just replaced?	Yes - Check and verify that the bag was refrigerated for 24 hours prior to use. If it has not been wait until it hits temperature, as the product is too thin.
		"Yes - Verify that product was installed correctly. No - Verify the pump is correctly installed. If not replace. "
All products are overflowing	Was weekly cleaning just performed?	"Yes - The product lines need to cool down. The door open during the cleaning process may have warmed up the lines and they need to cool down. No - Wait and try again in a few minutes. If it persists, check the water, ice calibrations. "
	Was correct size cup placed in shuttle?	"Yes - The product lines need to cool down. The door open during the cleaning process may have warmed up the lines and need to cool down. No - Repeat the drink with the proper cup size. "
High Product Temperature Error	Has the refrigerator been open for weekly cleaning?	"Yes - Verify that the door is completely close and monitor the temperature for 30 minutes. No - Lower the temperature on the refrigerator. "
	Is there damage to the door gasket or the refrigerator door not closing correctly?	"Yes - Clean or replace the gasket. No - Mechanical issues preventing the door from closing call service. "
	Has a large amount of warm product been placed in the cabinet?	"Yes - Verify that the temperature is coming down. No - Lower the temperature on the refrigerator. "
	Does the temperature come down at all?	"Yes - Proceed as normal. No - Check the filter on the back of the unit and clean. "
	Was the unit off for over 2 hours?	"Yes - Do a Zone 2 cleaning and replace all the products. No - Continue troubleshooting. "
Compressor runs for long periods or continuously	Has a large amount of warm product been placed in the cabinet?	"Yes - Allow adequate time for product to cool down. No - Clean the filter on the back of the unit. "
	Prolonged door openings or door is ajar.	"Yes - Clean or replace the gasket. No - Mechanical issues preventing the door from closing call service. "
	Door gasket not sealing properly.	"Yes - Clean or replace the gasket. No - Mechanical issues preventing the door from closing call service. "
	Has the filter been cleaned?	"Yes - Continue troubleshooting. No - Clean filter. "
	Has the unit hit operating temperature?	"Yes - Monitor temperature for 30 minutes and if the condenser does not turn off then call service. No - Verify that the unit hits the assigned temperature. "

Symptom	Possible Cause	Corrective Action
Unit Locked Out	Zone 2 cleaning expired?	"Yes - Perform Zone 2 cleaning and normal operations will restart. No - Verify errors. "
	Did an ERROR occur?	Yes - Certain errors will lock out the system. See operating menu for the list.
Flavor Locked Out	Did SHELF LIFE expire?	"Yes - Replace flavor and perform a Zone 2 cleaning. No - Is product bag empty? If so replace bag. "
	Empty bag?	"Yes - Replace flavor. No - Verify no kinks and that the bag still has product in it. "
Cabinet temperature is too high	Temperature is set to a temperature > 40 degrees?	"Yes - Lower temperature. No - Continue troubleshooting. "
	Listen to see if Evaporator Fan(s) will operating.	"Yes - Continue troubleshooting. No - Call for Service. "
	Excessive amount of warm product placed in cabinet.	"Yes - Allow adequate time for product to cool down. No - Clean the filter on the back of the unit. "
	Prolonged door openings or door ajar.	"Yes - Clean the gasket. Yes - Replace the gasket. Yes - Tighten the hinge on the door. (over time the screws may loosen). No - Mechanical issues maybe preventing the door from closing call service. "
	System low on refrigerant.	Call for service - Service company must locate and repair leak, recover, evacuate and recharge.
	Does the Compressor not start or hums and trips on overload protector?	"Yes - Clean the filter on the back of the unit. Yes - Move cabinet or make other adjustments to gain proper cabinet clearances. No - Call Service. "
Recipe does not dispense correctly	Is the water line hooked up?	"Yes -Check and verify that the pressure on the water line is 30 psi. No - Install the water line. "
	Is there product bag in the slot?	"Yes - Check that the product bag is not empty, if empty replace the product bag. No - Place a product bag in slot. "
		"Yes - Verify that the product was installed correctly. (See installation guide) Uninstall the product and reinstall the flavor bag. No - Install product bag into slot. "
Product is Frozen	Is the temperature set at < 35 ?	"Yes - Increase temperature to 36 degrees. No - Continue trouble shooting. "
	Was product fully defrosted prior to placing in machine?	"Yes - Verify temperature on the unit is set at No - Take product out and place back in the fridge until fully defrosted. "

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