

INSTALLATION AND SERVICE MANUAL

LANCER®

FOR

DELTA III PRE-MIX

COUNTER ELECTRIC DISPENSER

SPECIFICATIONS

DIMENSIONS

Width	16 7/8 inches	(429 mm)
Depth	24 3/4 inches	(628 mm)
Height (without legs)	25 1/2 inches	(648 mm)

WEIGHT

Shipping	170 pounds	(77.1 kg)
Empty	146 pounds	(66.2 kg)
Operating	220 pounds	(99.8 kg)

ICE BANK WEIGHT

27 pounds (12.25 kg)

WATER BATH CAPACITY

10.87 gallons (41.15 liters)

COMPRESSOR

1/3 HP Tecumseh, 115V/60Hz

AGITATOR MOTOR

25W, 115V

CONDENSER MOTOR

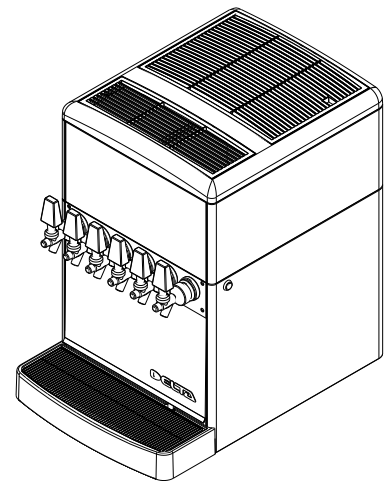
9W, 115V

ICE BANK CONTROL

Lancer Electronic Ice Bank Control (EIBC)

TRANSFORMER

120V (Primary) / 24V (Secondary)



Optional 230V/50Hz and 220V/60Hz systems available.

109 - 12 ounce drinks under 40°F (4.4°C) at two (2) drinks per minute with 105°F (40.5°C) ambient inlet product (pre-mix) using a 1/3 HP, 115V/60Hz refrigeration system (Condition D).

Please refer to the Lancer web site (www.lancercorp.com) for information relating to Lancer Installation and Service Manuals, Instruction Sheets, Technical Bulletins, Service Bulletins, etc.

This manual supersedes and replaces 28-0454, dated 03/29/00.

LANCER®

6655 LANCER BLVD. • SAN ANTONIO, TEXAS 78219 USA • (210) 310-7000

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INSTALLATION INSTRUCTIONS

KIT INSTALLATION, 6 VALVE, PREMIX, FIGAL

1. INSTALLATION PROCEDURES

- 1.1 The accompanying diagram (see next page) demonstrates a typical installation for a six (6) valve premix dispenser using six (6) figals. Five (5) valve kits use similar plumbing with one (1) less figal tank.
- 1.2 *It is VERY IMPORTANT* to make sure that the Regulator adjustment screws are threaded completely out before installation. This ensures that CO₂ gas does not pass uncontrolled through the Regulator assembly during connection.

NOTES:

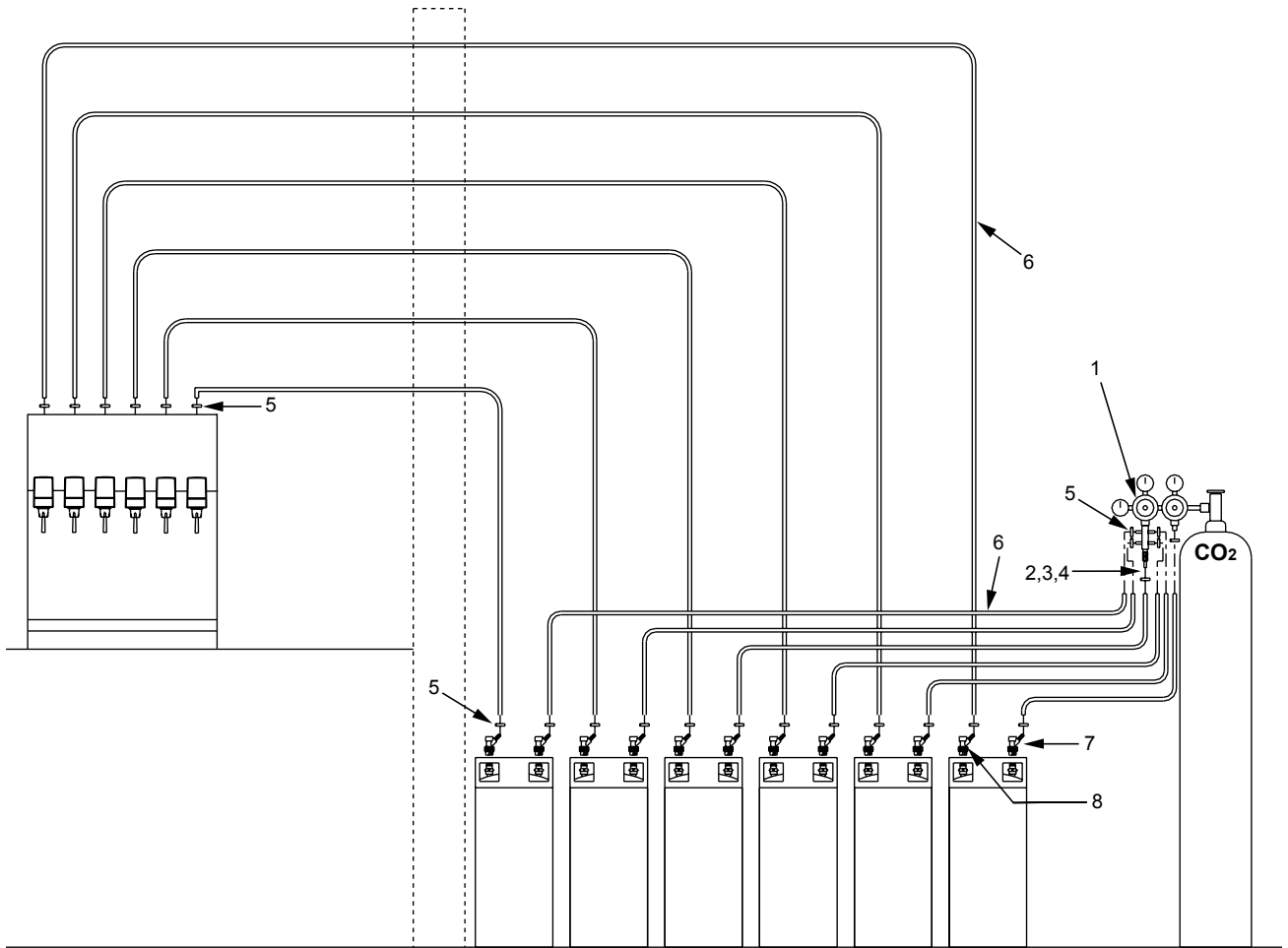
If it is preferred that a Diet product be regulated at a lower CO₂ pressure than non-diet products, ensure that the diet product is connected to the regulator with a single connection. This will allow

KIT INSTALLATION, 6 VALVE, PREMIX, FIGAL (CONTINUED)

the diet product to be controlled individually from the other figals.

Item	Part No.	Description	Quantity
--	82-1264-06	Kit, Installation, 6 Valve, Premix, US	
1	18-0266-01/01	Regulator Assy, Tank Mount, US	1
2	05-0011	Flare Seal, 1/4 Inch	1
3	01-0221	Stem, 1/4 Inch	1
4	01-0222	Nut, Swivel, 1/4 Inch	1
5	07-0437	Clamp, 1/4 Inch	24
6	08-0349	Tubing, 1/4 Inch	AR
7	17-0017	Disconnect, Gas, 1/4 Inch	6
8	17-0018	Disconnect, Liquid, 1/4 Inch	6

Item	Part No.	Description	Quantity
--	82-1265-06	Kit, Installation, 6 Valve, Premix, Metric	
1	18-0267-01/01	Regulator Assy, Tank Mount, Metric	1
2	05-0011	Flare Seal, 1/4 Inch	1
3	01-0221	Stem, 1/4 Inch	1
4	01-0222	Nut, Swivel, 1/4 Inch	1
5	07-0437	Clamp, 1/4 Inch	24
6	08-0349	Tubing, 1/4 Inch	AR
7	17-0017	Disconnect, Gas, 1/4 Inch	6
8	17-0018	Disconnect, Liquid, 1/4 Inch	6



Typical Installation, Six (6) Valve Pre-Mix Dispenser Using Six (6) Figal Containers

1. INSTALLATION

1.1 RECEIVING

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At the time of shipment, the carrier accepts the unit and any claim for damages must be made with the carrier. Upon receiving unit from the delivering carrier, carefully inspect carton for visible indication of damage. If damage exists, have carrier note same on bill of lading and file a claim with the carrier.

1.2 UNPACKING

- A. Cut band and remove.
- B. Remove top portion of carton by lifting up.
- C. Remove top inner carton pad and corners.
- D. Remove accessory kit of loose parts from drip tray.
- E. Lift Unit up by plywood shipping base and remove lower portion of carton.
- F. Inspect unit for concealed damage. If evident, notify delivering carrier. File claim against same.
- G. Remove splash plate, located under unit on shipping base.
- H. Remove plywood shipping base from unit by moving unit so that one side is off the counter top or table allowing access to screws on the bottom of the plywood shipping base.

NOTE

If unit is to be transported, it is advisable to leave unit secured to plywood shipping base.

- I. If Unit is to be installed with optional legs, assemble legs to unit by tilting unit. ***DO NOT LAY UNIT ON ITS SIDE OR BACK.***
- J. Remove accessory kit of loose parts from drip tray.

1.3 SELECTING A COUNTER LOCATION

- A. The dispenser is designed to sit on a flat supported surface capable of supporting a minimum weight of 250 pounds (113.6 kg). It may be either counter or leg mounted.

NOTE

NSF listed units must be sealed to the counter or have four (4) inch legs installed.

- B. When the dispenser is to be permanently bolted to the counter top, seal dispenser base to counter top with a bead of clear silicone caulk or sealant which provides a smooth and easily cleaned bond to the counter.

CAUTION

FAILURE TO MAINTAIN PROPER AIR CLEARANCE WILL CAUSE THE COMPRESSOR TO OVERHEAT AND WILL RESULT IN COMPRESSOR FAILURE.

- c. Locate dispenser to allow approximately eight (8) inches of unobstructed space above the unit for proper air circulation. Air is drawn in through the top front grill and exhausted out of the top rear grill. The bonnet may be removed by lifting bonnet upward.

1.4 CONNECTING THE DRAIN

- A. Remove cup rest. Lift splash plate up and pull out and down on the bottom to remove.
- B. Remove the drip tray from the unit and connect the drain tube to the drain fitting located on the bottom. Secure drain tube with clamp provided in accessory kit.
- C. Route the drain tube to a suitable drain and replace the unit's drip tray.

1.5 FILLING UNIT WITH WATER

- A. Remove the bonnet from the unit.
- B. Remove the yellow plastic plug from the unit's fill hole.

CAUTION

THE WATER BATH COMPARTMENT MUST BE FILLED WITH WATER BEFORE PLUGGING IN THE UNIT, OTHERWISE THE COMPRESSOR DECK AND CONDENSER FAN MAY NOT OPERATE PROPERLY.

- C. Fill the water bath compartment with water until it flows out of the overflow tube into the drip tray.

Use bottled drinking water where hard water problems exist. ***Do not use distilled water in units which are equipped with electronic ice bank controls (EIBC).***

- D. Replace the yellow plug.

1.6 CONNECTING TO ELECTRICAL POWER

WARNING

THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT.

CAUTION

FAILURE TO DISCONNECT THE MOTOR POWER SUPPLY WILL DAMAGE THE CARBONATOR MOTOR AND PUMP AND VOID THE WARRANTY.

- A. Check the dispenser serial number plate for unit's correct electrical requirements. Do not plug into electrical outlet unless serial number plate electrical specifications are compatible with local electric utility.
- B. Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating, and plug the unit in. All USA/domestic models are equipped with a power kill switch located on the left side of the condenser, in the bonnet. *Kill switch must be on before the unit will operate.* Allow unit to run and start cooling while completing remainder of the installation.

NOTE

Units equipped with an electronic ice bank control contain a five (5) minute delay. Compressor will not begin running until five (5) minutes after unit is energized.

1.7 CONNECTING TO PRODUCT SUPPLY (see Page ii)

- A. Using proper beverage tubing and fittings, connect to product inlet with a clamp (PN 07-0437).
- B. Mark syrup tube assemblies with product ID tape.
- C. Route through cutout in counter or through access hole in back of unit.
- D. Leave approximately 12 inches (300 mm) of extra tubing length below the counter for servicing and moving the dispenser.
- E. Connect to appropriate figal pre-mix tanks using clamps to secure the connection.
- F. Pressurize system.
- G. Activate each valve until product is observed.
- H. Check for leaks.

2. SCHEDULED MAINTENANCE

2.1 DAILY

- A. Remove the cup rest and wash in warm soapy water.
- B. Pour warm soapy water into the drip tray and wipe with a clean cloth.
- C. With a clean cloth and warm water, wipe off all of the unit's exterior surfaces. **DO NOT USE ABRASIVE SOAPS OR STRONG DETERGENTS.**
- D. Replace the cup rest.

2.2 WEEKLY

- A. Taste each product for off tastes.
- B. Remove the bonnet and check the level of water in the water bath. Replenish as required, and replace the bonnet.

NOTE

Use bottled drinking water where hard water problems exist. ***Do not use distilled water in units which are equipped with electronic ice bank controls (EIBC).***

2.3 MONTHLY

- A. Unplug the dispenser from power source.

- B. Remove the bonnet and clean the dirt from the condenser using a soft brush.
- C. Replace the bonnet and reconnect power.

2.4 EVERY SIX MONTHS

- A. Clean and sanitize the unit using the appropriate procedures outlined in Section 3 of this manual.

2.5 YEARLY

- A. Clean water bath interior, including evaporator coils and refrigeration components.
- B. Clean the entire exterior of the unit.
- C. Sanitize syrup lines using the appropriate procedures outlined in Section 3 of this manual.

3. DISPENSER CLEANING AND SANITIZING

3.1 AMBIENT PROCESS

- A. The ambient process is the most common method for cleaning and sanitizing dispenser equipment. The detergent should be caustic-based and the sanitizer should be low pH (7.0) chloride solution.
- B. Disconnect syrup containers and remove product from tubing by purging with carbon dioxide.
- C. Rinse the lines and fittings with clean room temperature water to remove all traces of residual product.
- D. Fill lines with a caustic-based (low-sudsing, non-perfumed, and easily rinsed) detergent solution. The solution should be prepared in accordance with the manufacturers recommendations, but should be at least two (2) percent sodium hydroxide. Make sure the lines are completely filled and allow to stand for at least 10 minutes.
- E. Flush the detergent solution from the lines with clean water. Continue rinsing until phenolphthalein test indicates the rinse water is free of residual detergent.
- F. Fill the lines with a low pH (7.0) chlorine solution containing at least 50 PPM (50 mg/L) chlorine. Make sure that lines are completely filled and allow to stand for ten (10) minutes.
- G. Reconnect syrup containers and ready Unit for operation.
- H. Draw drinks to refill lines and flush the chlorine solution from the dispenser.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. *This is an NSF requirement.*

- I. Taste the beverage to verify that there is no off taste.

3.2 VALVES

- A. Valves may be cleaned and sanitized in the same manner.
 - 1. Disconnect Unit from power source. Depressurize unit, disconnect syrup containers, and remove product from tubing by purging with carbon dioxide.
 - 2. Carefully remove valves from dispenser.
 - 3. Wash valves in cleaning solution, then immerse them in a bath of sanitizing solution for 15 minutes.
 - 4. Visually inspect dispenser for syrup residue. Clean with warm water and cloth or with the nozzle brush supplied.
 - 5. Install valves to dispenser. Pressurize and ready Unit for operation.
 - 6. Connect Unit to power source.
 - 7. Reconnect syrup containers and ready Unit for operation.
 - 8. Draw drinks to refill lines and flush the chlorine solution from the dispenser.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. *This is an NSF requirement.*

- 9. Taste the beverage to verify that there is no off taste.
- 10. Valve is ready for operation.

4. TROUBLESHOOTING

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
4.1 Miscellaneous leakage.	A. Gap between parts. B. Damaged or improperly installed o-rings.	A. Tighten appropriately. B. Replace or adjust appropriate o-rings.
4.2 Insufficient flow.	A. Insufficient incoming supply pressure.	A. Verify incoming supply pressure is correct.
4.3 Excessive foaming.	A. Incoming product temperature too high. B. Flow rate too high. C. Air in lines. D. Poor quality ice. E. High beverage temperature.	A. Correct prior to dispenser. Consider larger dispenser or pre-cooler. B. Readjust. C. Bleed air from lines. D. Check quality of ice used in drink. E. Check refrigeration system.
4.4 Compressor does not start (no hum), but condenser fan motor runs.	A. Compressor relay or overload malfunctioning. B. Inadequate voltage. C. Incorrect wiring. D. Compressor malfunctioning.	A. Replace compressor relay or overload. B. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. C. Refer to wiring diagram and correct. D. Replace compressor.
4.5 Compressor starts and continues to run until freeze up and will not cut off.	A. Ice bank control failure. B. Incorrect wiring.	A. Replace ice bank control. B. Refer to wiring diagram and correct.
4.6 Compressor does not start but hums.	A. Inadequate voltage. B. Incorrect wiring. C. Starting relay malfunctioning. D. Compressor malfunctioning.	A. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. B. Refer to wiring diagram and correct. C. Replace starting relay. Be sure to use correct relay. Failure to use correct relay will cause compressor failure. D. Replace compressor.
4.7 Compressor starts but does not switch off start winding (will run for only a few seconds before internal overload switches compressor off).	A. Inadequate voltage. B. Incorrect wiring. C. Starting relay malfunctioning.	A. Measure voltage across common and run terminal on compressor. B. Refer to wiring diagram and correct. C. Replace starting relay. Be sure to use correct relay. Failure to use correct relay will cause compressor failure.
4.8 Compressor starts and runs a short time but shuts off on overload.	A. Dirty condenser. B. Insufficient or blocked air flow. C. Inadequate voltage. D. Incorrect wiring. E. Defective condenser fan motor. F. Refrigerant leak. G. Compressor malfunctioning.	A. Clean the condenser. B. Remove all obstructions and allow for minimum clearance of 15 inches (38.1 cm) over top. C. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. D. Refer to wiring diagram and correct. E. Replace condenser fan motor. F. Repair and recharge. G. Replace compressor.

(continued next page)

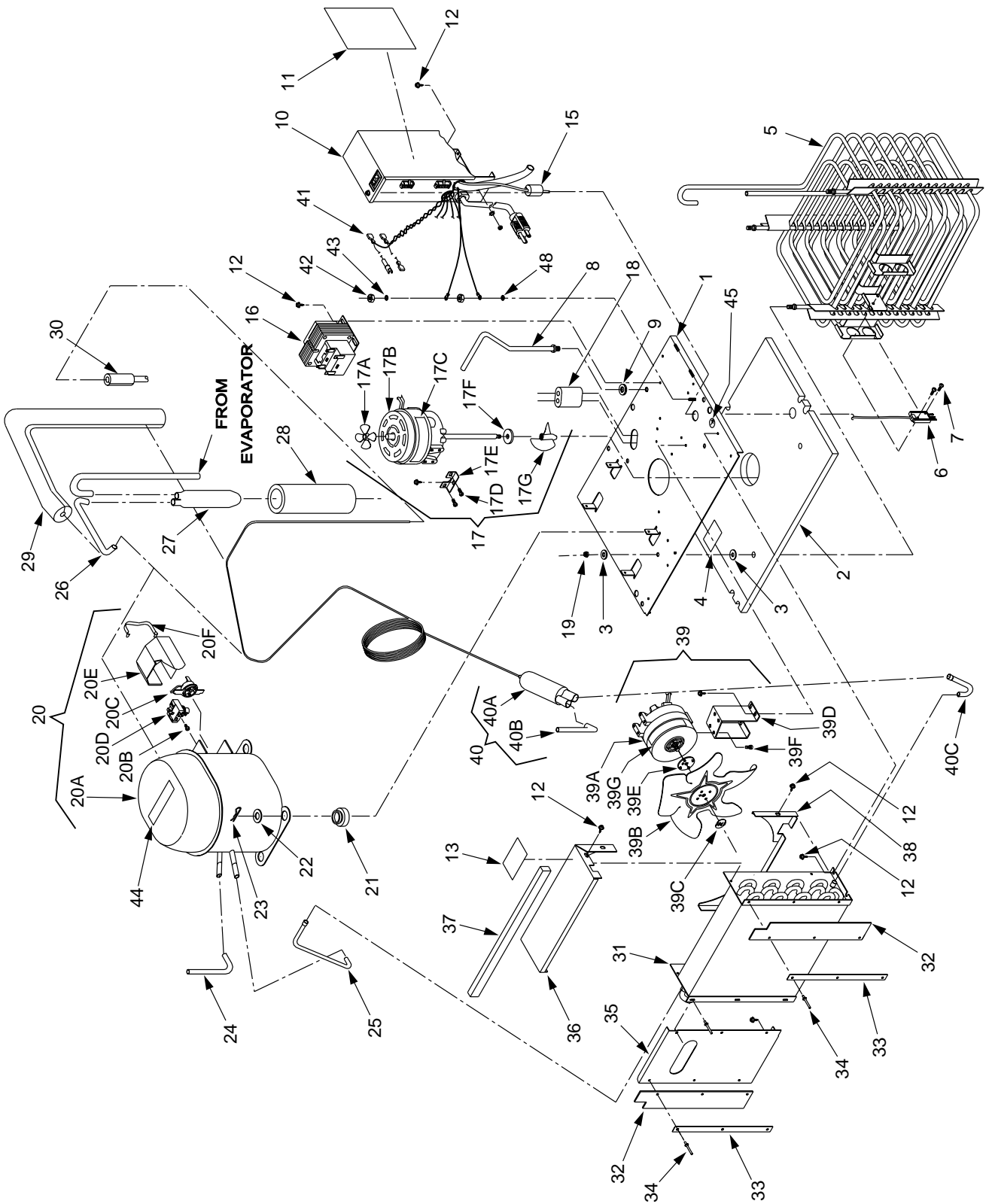
<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
<i>(continued from previous page)</i>		
4.9 Warm drinks.	A. Restricted airflow. B. Refrigeration system not running. C. Refrigerant leak. D. Condenser fan motor not working. E. Dirty condenser. F. Dispenser capacity exceeded.	A. Check clearances around sides, top, and inlet of unit. Remove objects blocking airflow through grill. B. Refer to Sections 4.11 - 4.15. C. Repair and recharge. D. Replace condenser fan motor. E. Clean condenser. F. Add pre-cooler or replace with larger dispenser.

NOTES

NOTES

5. ILLUSTRATIONS, PARTS LISTS, AND WIRING DIAGRAMS

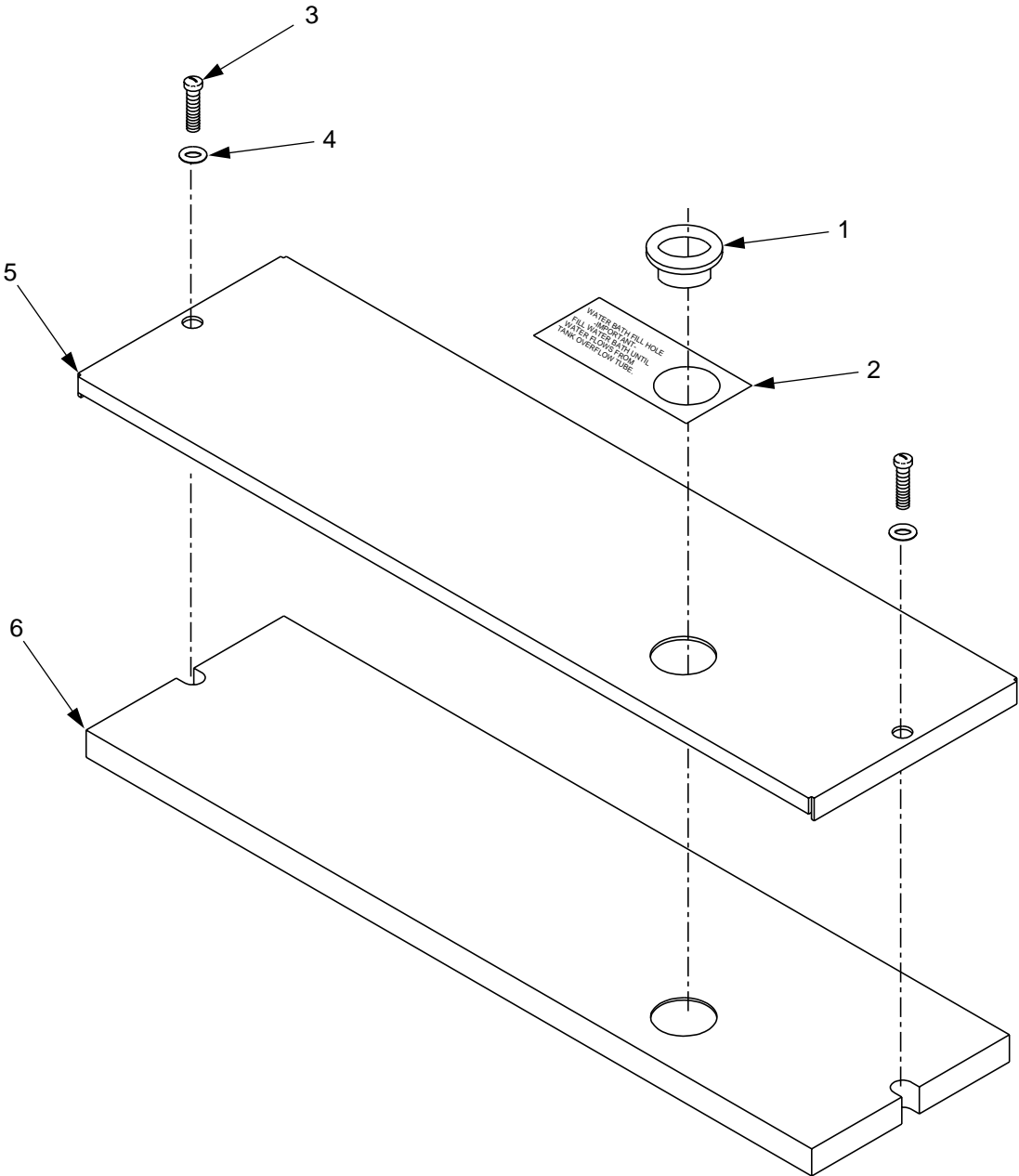
5.1 REFRIGERATION DECK ASSEMBLY



5.1 REFRIGERATION DECK ASSEMBLY (CONTINUED)

ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
-	82-2768	Deck Assy, Refrigeration, 115V/60Hz, Non-Carb	21	02-0114	Grommet, Compressor
-	82-2901	Deck Assy, Refrigeration, 230V/50Hz, Non-Carb	22	04-0537	Washer, Compressor
-	82-2902	Deck Assy, Refrigeration, 220V/60Hz, Non-Carb	23	03-0150	Clip, Retainer, Compressor
			24	47-0344	Tube, Process
			25	47-0718	Tube, Compressor Discharge
			26	47-0724	Tube, Return Line
			27	51-0061	Accumulator
			28	50-0211	Boot
1	51-5496	Deck Plate, Sub-Assy	29	50-0205	Insulation
2	50-0200/01	Insulation, Deck Plate	30	50-0159	Insulation
3	04-0063	Washer, Flat, 1/4"	31	23-0985	Condenser
4	89-0014	Hole Cover	32	50-0201	Baffle, Rubber
5	82-2494	Evaporator Assy	33	30-5112	Retainer Strip
6	52-1773	Probe Assy	34	04-0518	Rivet, 0.125" X 0.328"
7	04-0394	Screw, 6 - 32 X .500"	35	30-5867	Handle/Air Shield
8	51-0068	Handle	36	51-5697	Fan Shroud, Upper
9	04-0574	Washer, Lock, 5/16"	37	50-0249	Insulation, Strip
10	REF	Control Housing Assy	38	30-5866	Fan Shroud, Lower
-	52-0900/02	Control Housing Assy with Kill Switch	39	52-2140	Fan Assy, 115V/60Hz
-	52-0903/02	Control Housing Assy without Kill Switch	-	52-2147	Fan Assy, 220V/50-60Hz
			39a	91-0007	Motor Assy, 115V/60Hz, 9W
			-	91-0009	Motor Assy, 220V/50-60Hz, 9W
11	06-2221	Label, Wiring Diagram	39b	07-0354	Fan Blade
12	04-0504	Screw, 8 - 18 X .375"	39c	04-0060	Nut, Flat
13	06-0080/01	Label, Nameplate	39d	30-5864	Bracket, Fan Motor
14	- - - - -	(This item not used.)	39e	02-0033	Silencer, Fan Blade
15	02-0041	Seal	39f	04-0059	Screw, 8 - 36 X 0.375"
16	25-0047	Transformer, 75VA, 24V, 115V/60Hz	39g	06-0433/01	Label, 115V/60Hz, 9W
-	25-0048	Transformer, 75VA, 24V, 220V/50-60Hz	-	06-0670	Label, 220V/50-60Hz, 9W
17	82-2558	Agitator Assy, 115V/60Hz	40	23-0765	Dryer Cap Assy
-	82-2487	Agitator Assy, 230V/50Hz	40a	23-0982	Dryer Cap
-	82-2761	Agitator Assy, 220V/60Hz	40b	47-0344	Tube, Process
17a	05-0424/01	Propeller, 2.625" Diameter	40c	47-0698	Tube, Condenser, Out
17b	91-0119	Motor, Agitator, 115V/60Hz	41	52-2008	Harness Assembly, Transformer
-	91-0112	Motor, Agitator, 230V/50Hz	42	04-0110	Nut, 8-32
-	91-0130	Motor, Agitator, 220V/60Hz	43	04-0576	Washer, Lock, Internal Tooth
17c	06-0633	Label, 115V/60Hz, 25W	44	06-0430	Label, 115V/60 Hz, 1/3 HP
-	06-0634	Label, 230V/50Hz, 25W	-	06-0460	Label, 230V/50 Hz, 1/3 HP
-	06-2191	Label, 220V/60Hz, 25W	-	06-0666	Label, 240V/60 Hz, 1/3 HP
17d	04-0059	Screw, 8 - 36 X .375"	45	06-0877	Label, Ground
17e	30-5113/01	Bracket, Agitator Motor	-	11-0018	Wire Tie
17f	02-0032	Washer, Rubber	-	15-0012	Duct Tape
17g	05-1437	Propeller, Water	-	15-0011	Adhesive, Insulation
18	02-0040	Seal, Extrusion	-	95-0177	Refrigerant, R-134a
19	04-0032	Nut, Lock, 1/4" - 20	-	96-0004	Solder, 60/40
20	83-0033	Compressor Assy, 1/3 hp, 115V/60Hz (includes items listed below)	-	96-0003	Brazing Alloy
-	83-0034	Compressor Assy, 1/3 hp, 240-220V/50Hz	-	52-2027	Harness Assy, PCB to Ground
-	83-0038	Compressor Assy, 1/3 hp, 220V/60Hz			
20a	83-0033-01	Compressor, 1/3 hp, 115V/60Hz			
-	83-0034-01	Compressor, 1/3 hp, 240-220V/50Hz			
20b	04-1010	Screw, Brass, 6 - 32 X 0.250"			
20c	12-0339	Overload, 115V/60Hz			
-	12-0290	Overload, 230V/50Hz			
-	12-0253	Overload, 220V/60Hz			
20d	12-0005	Relay, 115V/60Hz			
-	12-0031	Relay, 230V/50Hz			
-	12-0028	Relay, 220V/60Hz			
20e	13-0066	Cover, Terminal			
20f	03-0040	Bale Strap			
20g	03-0041	Spring Overload (Not Shown)			
20h	12-0260	Start Capacitor, 220V/60Hz (Not Shown)			

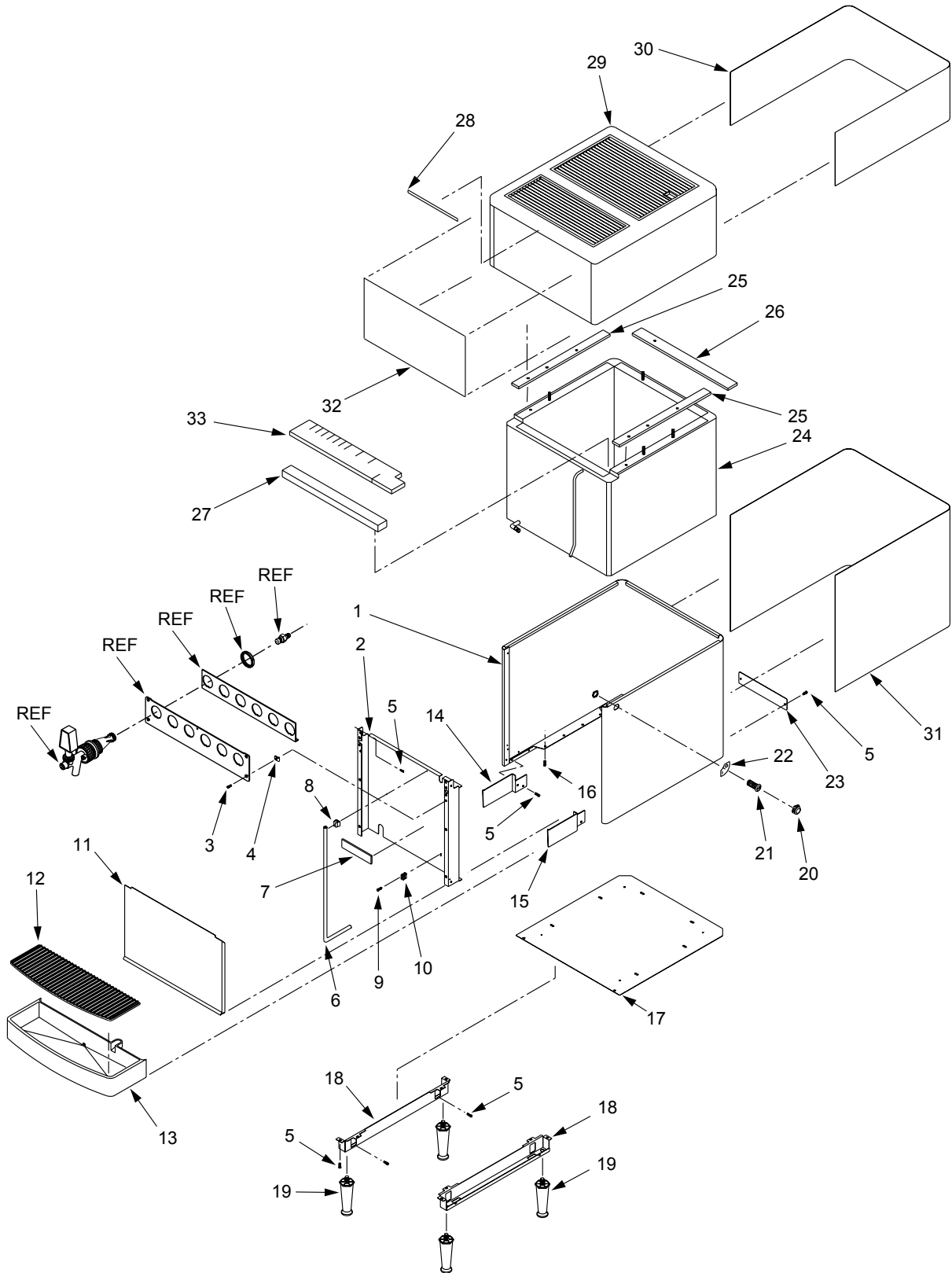
5.2 DECK ASSEMBLY



5.2 DECK ASSEMBLY (CONTINUED)

<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
1	04-0711	Caplug
2	06-0856	Label, Water Fill
3	04-0431	Screw, 1/4 - 20 x 1.250, Round Head
4	04-0033	Washer, 1/4
5	30-5891/01	Plate, Carbonator (No Carbonator)
6	50-0254/01	Insulation, Carbonator Deck (No Carbonator)

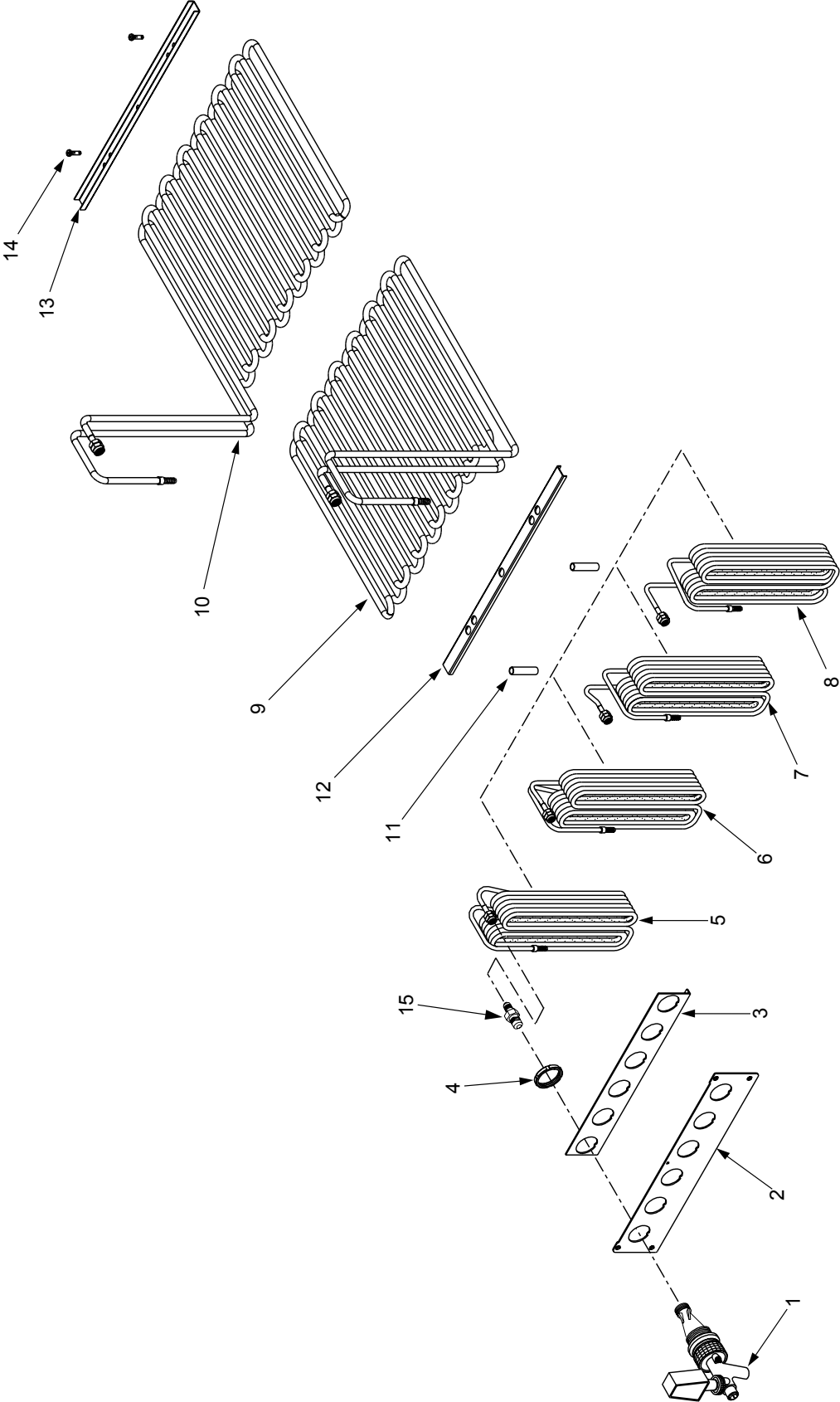
5.3 CABINET ASSEMBLY



5.3 CABINET ASSEMBLY (CONTINUED)

ITEM	PART NO.	DESCRIPTION
-	82-2551	Cabinet Assy
1	51-5629/01	Wrapper Assy
2	30-7353/01	Front Support, SS
3	04-0443	Screw, 10 - 24 x 0.375", Countersink
4	04-0074	Nut, Clip, 10 - 24
5	04-0504	Screw, 8 - 18 x 0.375", with Washer
6	08-0004	Tubing, Tygon, 5/16" ID
7	06-0851	Label, Overflow
8	03-0302	Clip, Drain Hose
9	04-0077	Screw, 4 - 20 x 0.250"
10	03-0062	Clip, Overflow Tube
11	30-0319	Splash Plate
12	05-1585	Cup Rest, Plastic
13	05-1657	Drip Tray
14	30-7533/01	Bracket, Drip Tray, Right
15	30-7534/01	Bracket, Drip Tray, Left
16	04-0545	Screw, 8 - 16 x 0.750"
17	30-7358	Plate, Tank, Bottom
18	51-0717/01	Bracket, Leg
19	81-0112	Leg, Plastic
20	07-0405	Plug, Key Switch
21	12-0097	Key Switch (Includes Nut)
22	06-0881	Label, Key Switch
23	07-0347	Plate, Cover
24	REF	Tank Assy
-	42-0057	Tank Assy
-	42-0058	Tank Assy, LF Sol
25	50-0151	Insulation, Tank, Side
26	50-0150	Insulation, Tank, Back
27	50-0248	Insulation, Tank, Front
28	06-0632	Label, "WARNING"
29	REF	Bonnet Assy
-	82-2764	Bonnet Assy (Contact Customer Service for Graphic Options)
30	06-2177	Label, Graphic, Bonnet (Contact Customer Service for Graphic Options)
31	06-2178	Label, Graphic, Tank Wrapper (Contact Customer Service for Graphic Options)
32	06-2227	Decal, Bonnet, Front (Contact Customer Service for Graphic Options)
33	50-0209	Insulation, Comb
REF	REF	See Section 5.4

5.4 TUBING ASSEMBLY

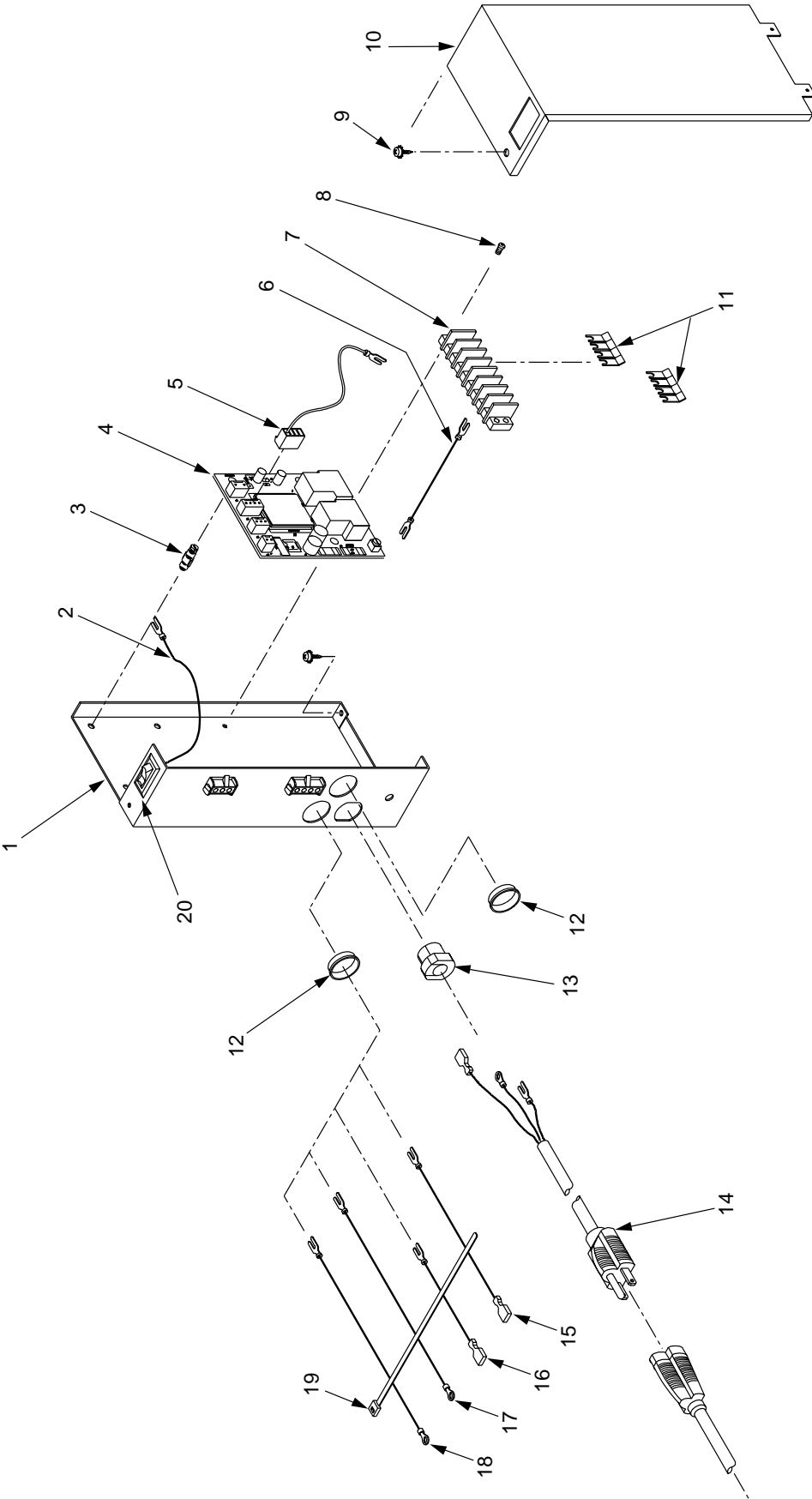


5.4 TUBING ASSEMBLY (CONTINUED)

<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
R 1	19-0258	Valve Assy, Pre-Mix, Becker
2	30-5486	Faucet Plate, 5 Valve
-	30-5488	Faucet Plate, 6 Valve
3	30-5487	Support, Faucet Plate, 5 Valve
-	30-5489	Support, Faucet Plate, 6 Valve
4	REF	Backing Nut, Valve
5	48-0760	Tube Assy, Prod #4/3, 6V/5V
6	48-0759	Tube Assy, Prod #5/4/3, 6V/5V
7	48-0761	Tube Assy, Prod #3, 6V
8	48-0762	Tube Assy, Prod #2, Pre-Delta
9	48-1494	Tube Assy, #1, Pre-Mix
10	48-1495	Tube Assy, #6, Pre-Mix
11	01-1831	Spacer, 10 - 24, Threaded
12	30-6807	Spacer. Lower, Water Cage
13	30-6767	Brace, Water Coils
14	04-0116	Screw, 10 - 24 x 0.625, PHD, PH, SS
R 1	05-1932	Fitting, Adapter, 7/16 MF x 1/2 MF

R in margin indicates change or revision

5.5 CONTROL HOUSING



5.5 CONTROL HOUSING (CONTINUED)

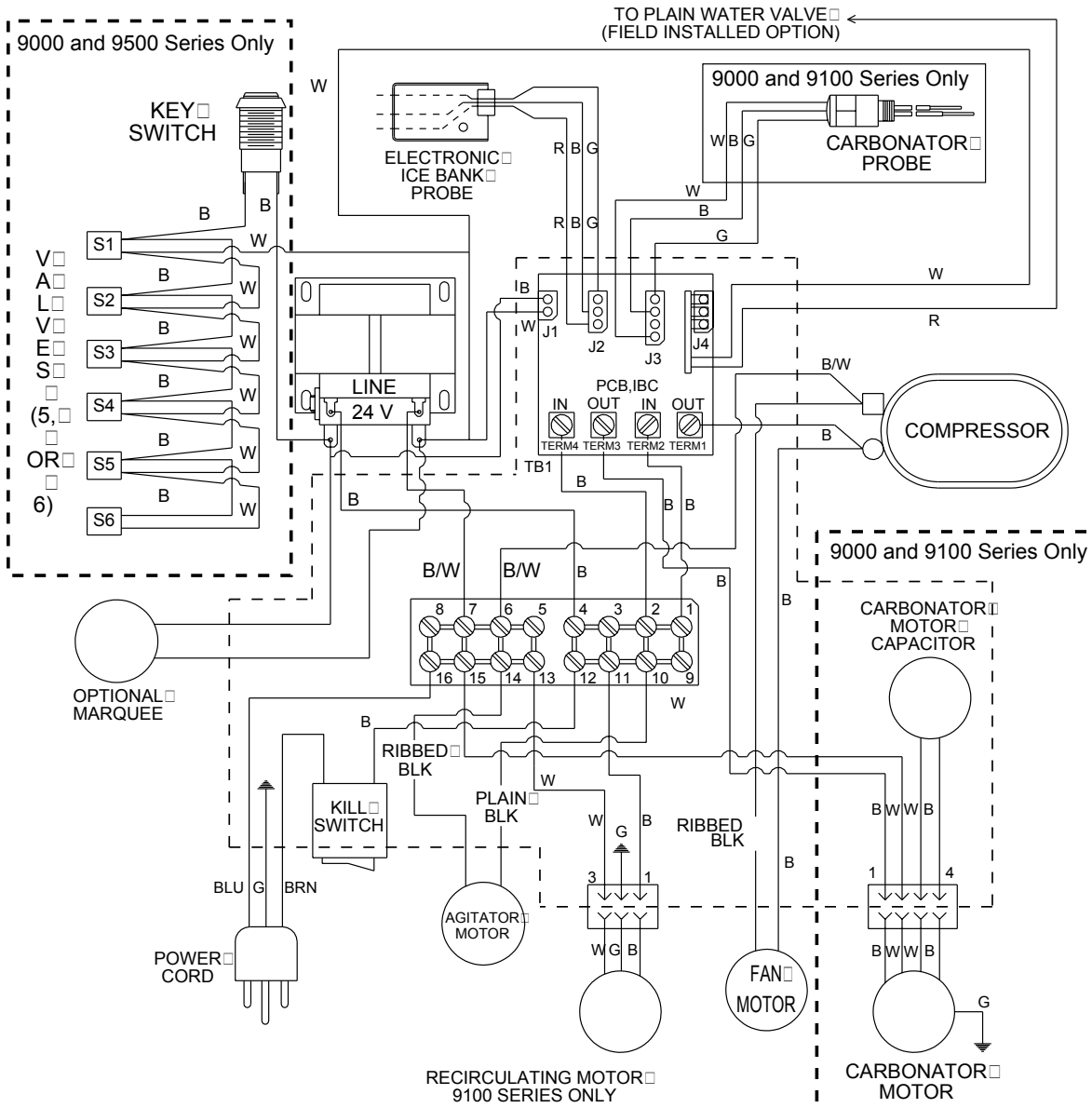
<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
-	52-0900/02	Control Housing, With ON/OFF Switch
R -	52-0903/02	Control Housing, Without ON/OFF Switch
1	30-5109/02	Control Housing
2	52-0868/01	Lead Assy, ON/OFF Switch
3	13-0047	Stand-off
4	52-1423/01	PCB Assy
5	52-2027	Lead Assy, Probe Ground (Non-Carb Units Only)
6	52-2061	Lead Assy, EIBC
7	12-0190	Terminal Block
8	04-0477	Screw, 8 - 32 x 0.375"
9	04-0504	Screw, 8 - 16 x 0.375"
10	30-5108/01	Cover, Control Box
11	11-0186	Jumper, 4-Position
12	13-0059	Bushing
13	13-0028	Strain Relief
14	52-1219	Power Cord (Pigtail)
15	52-0904	Harness Assy, Trans #1
16	52-0905	Harness Assy, Trans #2
17	52-0906	Harness Assy, Comp #1
18	52-0907	Harness Assy, Comp #2
19	11-0008	Tie Wrap
20	12-0089	Switch

R in margin indicates change or revision

5.6 WIRING DIAGRAM

IMPORTANT

1. WHEN STARTING UNIT OR IF CURRENT IS INTERRUPTED, THERE IS A FIVE (5) MINUTE DELAY BEFORE THE COMPRESSOR/FAN STARTS.
2. THERE IS A THREE (3) MINUTE PROTECTION TIMER ON THE CARBONATOR PUMP MOTOR. IF THE MOTOR HAS TIMED OUT, CHECK WATER SUPPLY AND RESET BY MOMENTARILY DISCONNECTING POWER.



DELTA

SYM.	DESCRIPTION
	CHASSIS GROUND
	CHAMFER PIN
	OPTIONAL WATER BOOST PCB, IBC J4
---	CONTROL BOX

LANCER

LABEL, WIRING DIAGRAM
06-2221