SENSATION - SERIES 4800 - MODEL 30 PELLET IBD

Operation Manual

PN: 28-0877

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Model Number

Manual PN: 28-0877
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FOR QUALIFIED INSTALLER ONLY

ABOUT THIS MANUAL

This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides GUIDANCE ONLY to the user on the correct services and site location of the unit.

The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.

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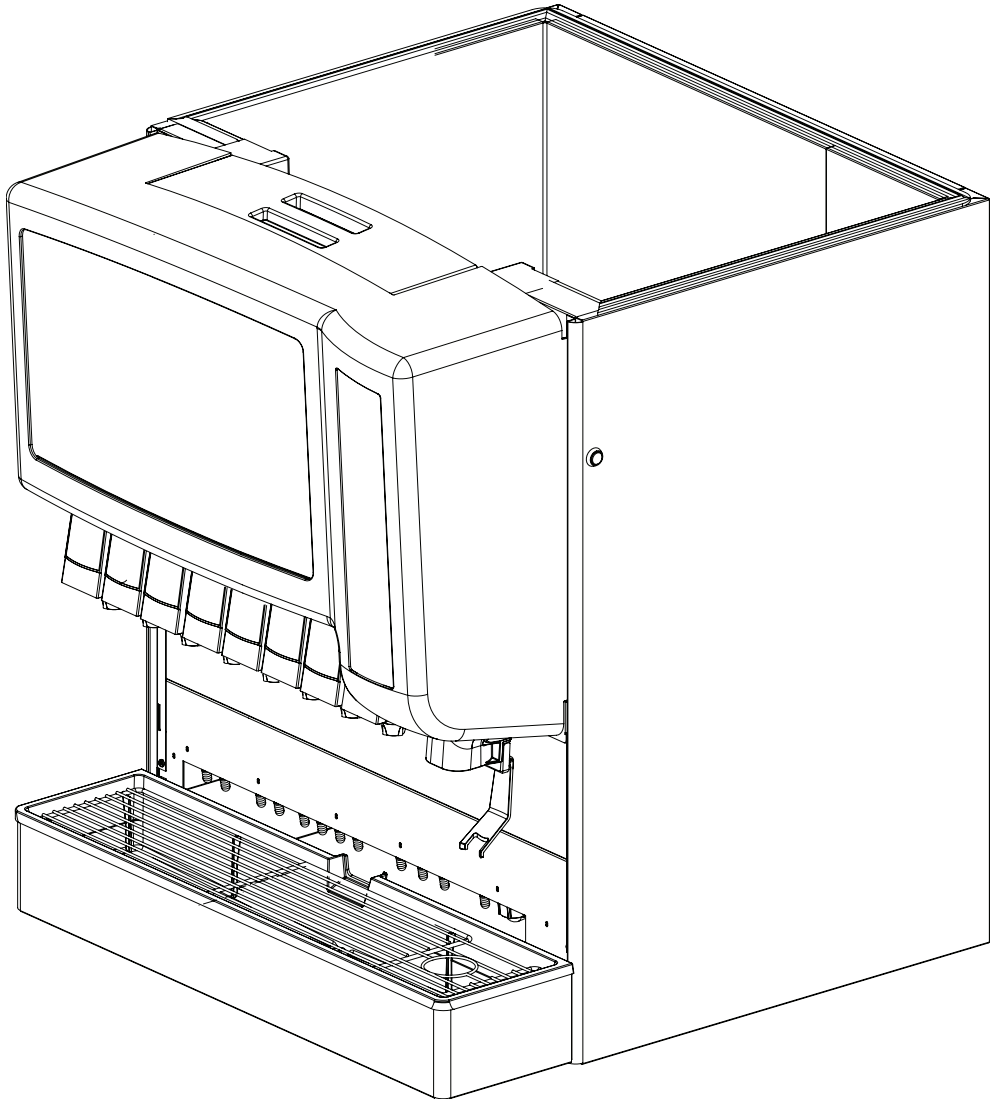
SPECIFICATIONS



DIMENSIONS **Width:** 30 in (762 mm) **Depth:** 31 in (787 mm) **Height:** 37 1/4 in (946 mm) **SPACE REQUIRED** **Left Side:** 6 in (152.4 mm) **Right side:** 6 in (152.4 mm) **Optional legs:** 4 in (101.6 mm) **ELECTRICAL** 10V, 115V/60Hz	**WEIGHT** **Shipping:** 305 lbs (138.6 kg) **Empty:** 275 lbs (125.0 kg) **ICE** **Capacity:** 250 lbs (113.6 kg) **Dispensable:** 180 lbs (79.5 kg) **FITTINGS** **Soda water inlet:** 3/8” barb **Brand syrup inlets:** 3/8” barb	**PLAIN WATER SUPPLY** **Min flowing pressure:** 25 PSI (0.172 MPA) **Max flowing pressure:** 50 PSI (0.345 MPA) **CARBON DIOXIDE (CO2)** **Min pressure:** 60 PSIG (0.413 MPA) **Max pressure:** 80 PSIG (0.552 MPA)

ABOUT THE LANCER IBD 4800 Series

The IBD 4800 Series is designed using the highest quality materials and state-of-the-art technology providing our customers with consistent quality and a unique drink experience.

PRE-INSTALLATION CHECKLIST

TOOLS REQUIRED	
□ Oetiker Pliers	□ Slotted Screwdriver
□ Tubing Cutters	□ Phillips Screwdriver
□ Wrench	□ Cordless Drill

ACCESSORIES	
□ CO2 Regulator Set	□ CO2 Supply
□ Beverage Tubing	□ Oetiker Clamps/Fittings
□ Water Booster	□ Water Regulator

BIB SYSTEM	
□ BIB Rack	□ BIB Regulator Set
□ BIB Syrup Boxes	
□ BIB Connectors - ensure you have the correct connectors for syrup lineup.	

CONSIDER LOCATION OF THE FOLLOWING PRIOR TO INSTALL	
□ Water supply lines	□ Drain
□ Is the countertop level?	□ Heating and air conditioning ducts
□ Grounded electrical outlet.	
□ Enough space to install the dispenser. Include space for a top-mounted ice machine, if necessary.	
□ Does the top-mounted ice machine have a minimum clearance on all sides?	
□ Located away from direct sunlight or overhead lighting.	
□ Can the countertop support the weight of the dispenser? Be sure to include the weight of an ice machine (if necessary) plus the weight of the ice.	
□ This unit is not suitable for use in an area where a water jet could be used.	

WARNING/ADVERTENCIA/AVERTISSEMENT

⚠ The dispenser is for indoor use only. This unit is not a toy. Children should not be supervised not to play with appliance. It should not be used by children or infirm persons without supervision. 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 or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be performed by children without supervision. This unit is not designed to dispense dairy products. The min/max ambient operating temperature for the dispenser is 40°F to 105°F (4.4°C to 40.5°C). Do not operate unit below minimum ambient operation conditions. Should freezing occur, cease operation of the unit and contact authorized service technician. Service, cleaning and sanitizing should be accomplished only by trained personnel. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ El dispensador sólo debe usarse en interiores. Esta unidad no es un juguete. Los niños deben ser supervisados para no jugar con aparato. No la deben usar niños ni personas discapacitadas sin supervisión. Esta unidad no está destinada al uso por parte de personas (incluso niños) con capacidad física, sensorial o mental reducida, o sin experiencia y conocimientos suficientes, a menos que una persona responsable de su seguridad les haya dado supervisión o capacitación en el uso de la unidad. Limpieza y mantenimiento de usuario no deberá ser realizada por los niños sin supervisión. Esta unidad no ha sido diseñada para suministrar productos lácteos. La temperatura ambiente operativa mínima / máxima para el dispensador es de 40°F a 105°F (4.4°C a 40.5°C). No opere la unidad debajo de las condiciones de funcionamiento ambientales mínimos. En caso de congelación se produce, cesar la operación de la unidad y el contacto técnico de servicio autorizado. Servicio de limpieza y desinfección deben llevarse a cabo solamente por personal capacitado. Es necesario tomar medidas de seguridad aplicables. Advertencias de las instrucciones sobre el producto utilizado se deben seguir.

⚠ Le distributeur est destiné à un usage à l'intérieur seulement. Cet appareil n'est pas un jouet. Les enfants doivent être surveillés afin de ne pas jouer avec l'appareil. Il ne devrait pas être utilisé par des enfants ou des personnes infirmes sans surveillance. Cet appareil n'est pas destiné à un usage par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'elles obtiennent de la surveillance ou des instructions au sujet de l'utilisation de l'appareil de la part d'une personne chargée de leur sécurité. Nettoyage et entretien de l'utilisateur ne doivent pas être effectués par des enfants sans surveillance. Cet appareil n'est pas conçu pour distribuer des produits laitiers. La température de service ambiante minimum/maximum pour le distributeur est de 40°F à 105°F (4.4°C à 40.5°C). Ne pas utiliser l'appareil dans des conditions de performance environnementale minimale. En cas de gel, cesser l'exploitation de l'unité et contactez un technicien agréé. Nettoyage et désinfection doivent être effectuées uniquement par du personnel qualifié. Vous devez prendre des mesures de sécurité. Avertissements instructions sur le produit utilisé doivent être respectées.

DISPENSER INSTALLATION HIGHLIGHTS

This unit has been factory sanitized per Lancer specifications.

Listed below are six critical elements which will aid in a successful installation.

1. If this dispenser is installed in an area that is susceptible to ±10% variation of the nominal line voltage, consider installing a surge protector or similar protection device.
2. The unit is equipped with a protective timer for the carbonator pump motor, set for three (3) minutes. If the carbonator motor has timed out, it must be manually reset by either momentarily unplugging the unit or switching off the ON/OFF switch (if present). Once power is restored, the five (5) minute compressor d elay would be in effect.
3. Supply Water Pressure: Minimum - 25 PSI (0.172 MPA); Maximum - 50 PSI (0.345 MPA); If pressure is over 50 PSIG, a water pressure regulator must be used.
4. CO2 Pressure: Recommend nominal pressure 70 PSIG (0.483 MPA). Pressure may be reduced to a minimum of 60 PSIG (0.413 MPA) if remote syrup pumps are being used. It may be increased to a maximum of 80 PSIG (0.552 MPA) only when internal syrup pumps are being used with highlyviscous syrups. Important: Internal syrup pumps may not work at pressures less than 60 PSIG (0.413 MPA). CO2 pressure over 80 PSIG (0.552 MPA) may result in damage or leakage from the syrup pump system or may cause excessive foam in the drink.
5. Valve Adjustment: Make sure drink temperature is below 40°F (4.4°C) before adjusting brix.

PUNTOS IMPORTANTES EN LA UNIDAD DISPENSADORA

Esta tin/dad ha sido saneada en fabrica por las especificaciones de Lancer.

A continuacion se relacionan 6 puntos importantes para una connecta instalacion.

1. Si la unidad va a ser instalada en un area en la que puedan darse variaciones de voltage de + 6 - 10% de su valor nominal, se debe considerar la conveniencia de instalar un estabilizador de corriente o sistema de proteccion similar.
2. La unidad esta provista de un protector de tiempo para el motor de la bomba del carbonatador, regulado en 3 minutos. Si el motor del carbonatador se desajustara, se deabe restablecer manualmente, bien desconectando electricamente la unidad o desconectando el interrupter on/off (si lo tiene). Una vez se restablezca la corriente, la demora de los 5 minutos sera efectiva nuevamente.
3. Presión de suministro del agua de red: Minimo 25 PSIG (0.172 MPA). Maximo 50 PSIG (0.345 MPA). En unidades sin regulador de presión incorporado, si la presión del agua es superior a 50 PSIG (0.345 MPA) se debe usar un regulador de presión.
4. PRESION CO2: Presión nominal recomendada 70 PSIG (0.483 MPA). Se puede reducir la presión a un minimo de 60 PSIG (0.413 MPA), si se utilizan bombas de jarabe internas con jarabes de alta viscosidad. IMPORTANTE: Las bombas de jarabe intemas pueden no trabajr a presiónes par debajo de 60 PSIG (0.413 MPA). Presiónes superiores a 80 PSIG (0.552 MPA) pueden dañar o causer fugas en el sistema de bombeo de jarabe o producir excesiva espuma en el producto terminado.
5. Ajuste de las valvulas: Cerciórese de que la temperatura de la bebida es inferior a 4.4°C (40°F) antes de regular el coeficiente Brix.

REGLES DE SECURITE POUR L'NSTALLATION DU DISTRIBUTEUR DE SODAS

La proprètè da cet ensamable est assurè à l'usine sulvant les spècifications èmis par Lancer .

Il est essentiel de respecter les 6 points suivants pour l'installation de l'appareil:

1. Si le distributeur es installè dans une zone ou la tension èlectrique nominale est susceptible de variations de (+) 10%, il est conseillè d'installer un appaeil de protection contre les sautes de courant.
2. L' unitè est èquipèe d'une minuterie de protection pour le moteur de la pompe de carbonateur, règlèe sur 3 minutes. Si le moteur du carbonateur s'est dèrèglèe, il faut refaire le règlage manuellement, soit en dèbranchant temporairement l'unitè, solt en arretant l'appareil avec l'interrupteur (s'il y en a un). Le rètablissement du courant sera suivi par le de'lai de 5 minutes du compresseur.
3. Pression de l'eau: Minimum 25 PSIG (0,176 MPA); Maximum 50 PSIG (0,352 MPA). Sur les unitès qui n'ont pas de règulateur de pression d'eau incorprè, si la pression d'H2O est supèrieure à 50 PSIG (0,352 MPA), un règulateur de pression d'eau doit etre utilsisè.
4. Pression de CO2: on recommande une pression nominal de 70 PSIG (0,483 MPA). La pression peut etre rèduite à un minumum de 60 PSIG (0,413 MPA) si on utilise des pompes à sirop sèparès. Elle peut etre aumentee jusqu'à un maximum de 80 PSIG (0,552 MPA) uniquement les pompes à sirop internes sont utilisèes avec des sirops très èpals. ATTENTION: Les pompes à sirop internes peuvent ne pas fonctionner à des fuites dans le système de ponmpage du sirop, ou produire trop de mousse dans les boissons.
5. Règlage des valves: S' assurer que la tempèrature de la boisson est infèrieure a 4.4°C (40°F) avant de règler le degrè Brix.

ELECTRICAL WARNING/ADVERTENCIA ELÉCTRICA/ AVERTISSEMENT ÉLECTRIQUE

⚠ Check the dispenser serial number plate for correct electrical requirements of unit. Do not plug into a wall electrical outlet unless the current shown on the serial number plate agrees with local current available. Follow all local electrical codes when making connections. Each dispenser must have a separate electrical circuit. Do not use extension cords with this unit. Do not 'gang' together with other electrical devices on the same outlet. The keyswitch does not disable the line voltage to the transformer primary. Always disconnect electrical power to the unit to prevent personal injury before attempting any internal maintenance. The resettable breaker switch should not be used as a substitute for unplugging the dispenser from the power source to service the unit. Only qualified personnel should service internal components of electrical control housing. Make sure that all water lines are tight and units are dry before making any electrical connections!

⚠ Verifique la placa con el número de serie del dispensador, donde encontrará los requisitos eléctricos correctos de la unidad. No enchufe la unidad en un tomacorriente de pared a menos que la corriente indicada en la placa con el número de serie concuerde con la corriente local disponible. Al hacer las conexiones, respete todos los códi- gos eléctricos locales. Cada dispensador debe tener un circuito eléctrico independiente. No use extensiones con esta unidad. No la conecte junto con otros dispositivos eléctricos al mismo tomacorriente. El interruptor de llave no corta el voltaje de línea al transformador primario desconecte siempre la alimentación eléctrica a la unidad para evitar lesiones personales antes de tratar de realizar tareas de mantenimiento. El disyuntor de sobrecarga reseteable no se debe usar como sustituto para desenchufar el dispensador de la fuente de alimentación para realizar tareas de servicio de la unidad. El servicio de los componentes internos de la caja de control eléctrico debe confiarse exclusivamente a personal calificado. Asegúrese de que todas las líneas de agua estén ajustadas y las unidades estén secas antes de hacer conexiones eléctricas.

⚠ Examinez la plaque de numéro de série du distributeur pour connaître les bonnes exigences en matière d'électricité pour l'appareil. Ne le branchez pas à une prise électrique murale à moins que le courant indiqué sur la plaque de numéro de série corresponde au courant local disponible. Respectez tous les codes électriques locaux lorsque vous faites des connexions. Chaque distributrice doit avoir un circuit électrique séparé. N'utilisez pas de cordons prolongateurs avec cet appareil. Ne pas le brancher avec d'autres appareils électriques sur la même prise. L'interrupteur à clé ne coupe pas la tension secteur au transformateur primaire. Débranchez toujours le courant électrique à l'appareil, afin de prévenir des blessures, avant de faire un entretien interne quelconque. Le disjoncteur réarmable ne devrait pas être utilisé au lieu de débrancher le distributeur de la source d'alimentation en électricité pour faire de l'entretien/une réparation de l'appareil. Seul le personnel qualifié devrait faire l'entretien/la réparation des composants internes dans le logement des commandes électriques. Assurez-vous que toutes les conduites d'eau sont étanches et que les appareils sont secs avant de faire des connexions électriques!

CO2/CARBON DIOXIDE /El ANHÍDRIDO CARBÓNICO/ DIOXYDE DE CARBONE

⚠ Carbon Dioxide (CO2) is a colorless, noncombustible gas with a light pungent odor. High percentages of CO2 may displace oxygen in the blood. Prolonged exposure to CO2 can be harmful. Personnel exposed to high concentrations of CO2 gas will experience tremors which are followed by a loss of consciousness and suffocation. If a CO2 gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak. Strict attention must be observed in the prevention of CO2 gas leaks in the entire CO2 and soft drink system.

⚠ El anhídrido carbónico (CO2) es un gas incoloro, no combustible, con un olor pungente ligero. Altos porcentajes de CO2 en la sangre pueden desplazar el oxígeno en la sangre. La exposición prolongada al CO2 puede ser nociva. El personal expuesto a concentraciones altas de CO2 sufre temblores seguidos de la pérdida de la consciencia y sofocación. Si se sospecha que existe una pérdida de CO2, ventile el área contaminada antes de tratar de reparar la pérdida. Hay que prestar suma atención para evitar pérdidas de CO2 en todo el sistema de CO2 y de bebidas gaseosas.

⚠ Le dioxyde de carbone (CO2) est plus lourd que l'air et déplace l'oxygène. Le CO2 est un gaz incolore et incombustible, ayant une odeur un peu âcre. Des concentrations fortes de CO2 peuvent déplacer l'oxygène dans le sang. Une exposition prolongée au CO2 peut être nocive. Le personnel exposé à de fortes concentrations de CO2 gazeux éprouvera des tremblements, suivis rapidement d'une perte de conscience et de suffocation. On doit faire très attention de prévenir les fuites de CO2 gazeux dans le système entier de CO2 et de boisson gazeuse. Si on suspecte qu'il y a une fuite de CO2 gazeux, aérez le secteur contaminé immédiatement avant d'essayer de réparer la fuite.

AUTOMATIC AGITATION/AGITACIÓN AUTOMÁTICA/

⚠ Units are equipped with an automatic agitation system and will activate unexpectedly. Do not place hands or foreign objects in the water bath tank. Unplug the dispenser during servicing, cleaning, and sanitizing. To avoid personal injury, do not attempt to lift the dispenser without assistance. For heavier dispensers, use a mechanical lift.

⚠ Las unidades están equipadas con un sistema automático de agitación, por lo que se pueden activar repentinamente. No ponga las manos ni objetos extraños en el compartimiento donde se guarda el hielo. Durante el servicio, la limpieza y la esterilización, desenchufe el dispensador. Para evitar lesiones personales, no trate de levantar el dispensador sin ayuda. Para los dispensadores más pesados, use un elevador mecánico.

⚠ Les appareils sont équipés d'un système d'agitation automatique qui s'activera de manière inattendue. Ne mettez pas les mains ou des corps étrangers dans le compartiment d'entreposage de glace. Débranchez le distributeur pendant l'entretien/la réparation, le nettoyage et l'aseptisation. Pour éviter des blessures, n'essayez pas de soulever le distributeur sans aide. Pour les distributeurs plus lourds, utilisez un chariot élévateur.

WATER NOTICE/AGUA AVISO/ PRÉAVIS DE L'EAU

⚠ Provide an adequate potable water supply. Water pipe connections and fixtures directly connected to a potable water supply must be sized, installed, and maintained according to federal, state, and local laws. The water supply line must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 25 PSI (0.172 MPA) line pressure, but not exceeding a maximum of 50 PSI (0.345 MPA). Water pressure exceeding 50 PSI (0.345 MPA) must be reduced to 50 PSI (0.345 MPA) with the provided pressure regulator. Use a filter in the water line to avoid equipment damage and beverage off-taste. Check the water filter periodically, as required by local conditions. The water supply must be protected by means of an air gap, a backflow prevention device (located upstream of the CO2 injection system) or another approved method to comply with NSF standards. A leaking inlet water check valve will allow carbonated water to flow back through the pump when it is shut off and contaminate the water supply. Ensure the backflow prevention device complies with ASSE and local standards. It is the responsibility of the installer to ensure compliance.

⚠ Proporcione un suministro adecuado de agua potable. La línea de suministro de agua debe ser de una tubería de por lo menos 3/8 pulgadas (9.525 mm) con una presión de línea mínima de 25 PSI (0.172 MPA) , pero sin superar el máximo de 50 PSI (0.345 MPA). La presión de agua que supere los 50 PSI se debe reducir a 50 PSI (0.345 MPA) con un regulador de presión. Use un filtro en la línea de agua para evitar daños al equipo y cierto sabor raro en las bebidas. Verifique periódicamente el filtro de agua de acuerdo con las condiciones imperantes. El suministro de agua debe estar protegido por una separación de aire, un dispositivo de prevención del contraflujo (situado antes del sistema de inyección de CO2) u otro método aprobado para cumplir las normas NSF. Si la válvula de retención de entrada de agua tuviera pérdidas, permitiría el contraflujo del agua carbonatada a través de la bomba cuando se la detiene y contaminaría el suministro de agua. Asegúrese de que el dispositivo de prevención del contraflujo cumpla con las normas locales y de ASSE. Es responsabilidad del instalador cumplir con estos requisitos.

⚠ Fournissez une alimentation en eau potable adéquate. Les connexions et les dispositifs de conduite d'eau connectés directement à une alimentation en eau potable doivent être calibrés, installés et maintenus selon les lois fédérales, provinciales et locales. La conduite d'alimentation en eau doit être un tuyau d'au moins 3/8 pouces (9.525 millimètres) avec une pression de ligne minimum de 25 LPC (0.172 MPA) , mais ne doit pas dépasser un maximum de 50 LPC (0.345 MPA). Une pression d'eau de plus de 50 LPC (0.345 MPA) doit être réduite à 550 LPC (0.345 MPA) avec le régu- lateur de pression fourni. Utilisez un filtre dans la conduite d'eau pour éviter des dommages à l'équipement et un goût des boissons qui n'est pas juste. Vérifiez le filtre à eau périodiquement, selon les exigences des conditions locales. L'alimentation en eau doit être protégée au moyen d'un intervalle d'air, un disconnecteur hydraulique (situé en amont du système d'injection de CO2) ou une autre méthode approuvée pour se conformer aux normes de la NSF. Un clapet antiretour pour l'eau entrante qui fuie permettra à l'eau gazeuse de repasser par la pompe quand elle est fermée et de contaminer l'alimentation en eau. Assurez-vous que le disjoncteur hydraulique soit conforme aux normes de l'ASSE et locales. L'installateur est responsable d'assurer la conformité.

1. INSTALLATION

BEFORE GETTING STARTED

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

THINGS TO CONSIDER:

Connecting lines can be run through the back of the dispenser or extend down through a counter cutout. Seal the dispenser directly on the countertop.

1.1 UNPACKING THE DISPENSER

A. Set shipping carton upright on the floor. Cut band and remove. Remove any staples that secure the shipping board and lid to the carton. Open top of carton and remove interior packing.
B. Lift carton up and off of the dispenser. Remove wood shipping base from the bottom of the dispenser. (Support dispenser while removing shipping base to prevent damage to the dispenser.)
C. Remove installation parts kits from the ice compartment.
D. Inspect unit and parts for concealed damage(s). If damage exists, notify delivering carrier and file a claim against the carrier.
E. To remove the merchandiser: remove the two (2) screws on the Faucet Plate that secure the merchandiser. The two (2) screws are located (from the left), above the second and third nozzle and the sixth nozzle.

1.2 DRAIN SPIDER

The drain spider (Fig 1) is located to the right side near the front of the bin under the ice shroud. The coldplate has a cavity designed to hold the drain spider. During shipment or installation, the drain spider may become dislodged from its original position.Prior to installing the dispenser, ensure the drain spider is in the correct position.This will prevent drain clog issues. Inspect the lower bin area and reach under the shroud to ensure the drain spider is secure in the coldplate cutout. If the drain spider is not in place, proceed with the following steps:

A. Remove agitator clip and pin from agitator bar (Fig 2).
B. Remove agitator bar from the hub.
C. Remove ice shroud by lifting the side opposite the auger and rotating out from beneath the auger.
D. Locate drain spider and reinstall in the coldplate cavity where drain line exits.
E. Reinstall all components. Ensure agitator clip is locked Fig 2.

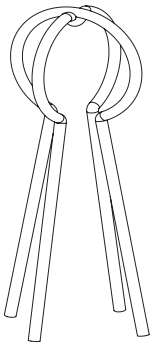


Figure 1

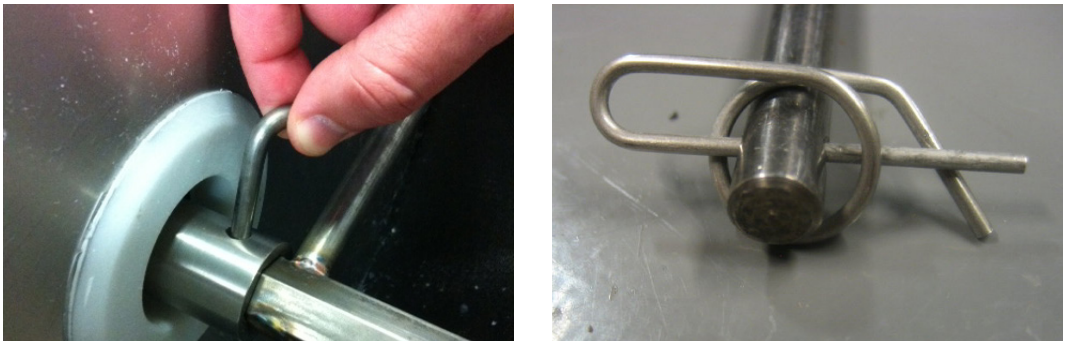


Figure 2

1.3 SELECTING A LOCATION

WARNING TO AVOID PERSONAL INJURY OR DAMAGE, DO NOT ATTEMPT TO LIFT A UNIT WITHOUT HELP. FOR HEAVIER UNITS, USE OF A MECHANICAL LIE MAY BE APPROPRIATE. UNITS ARE EQUIPPED WITH AUTOMATIC AGITATION. THE UNIT MAY ACTIVATE UNEXPECTEDLY. DO NOT PLACE HANDS, OR FOREIGN OBJECTS INTO THE ICE STORAGE COMPARTMENT. UNPLUG DISPENSER FROM THE POWER SOURCE , WHEN UNIT IS BEING SERVICED, CLEANED, OR SANITIZED.

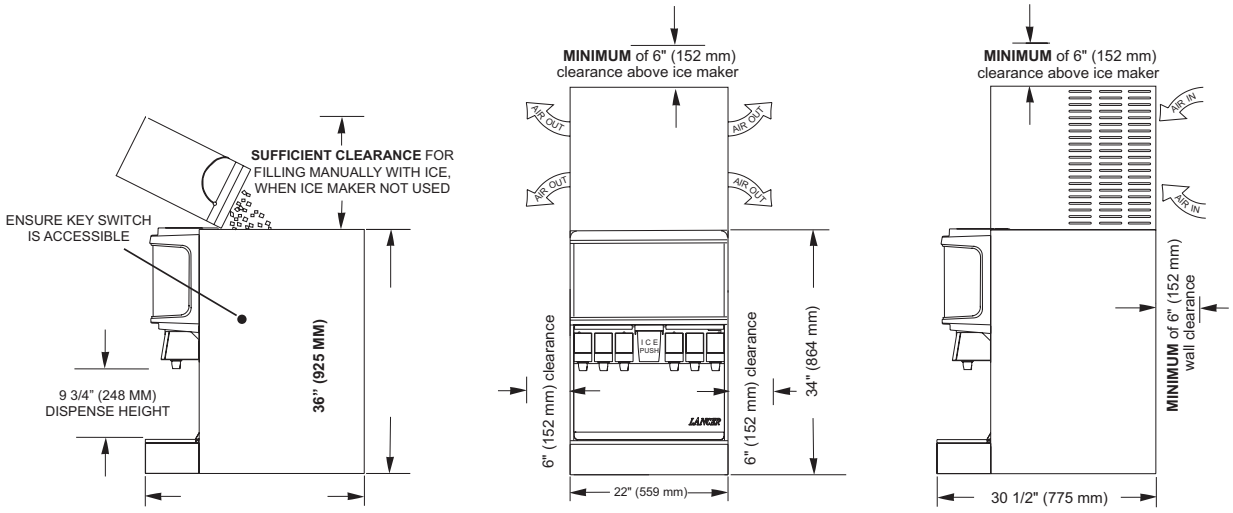
ADVERTENCIA EVITE LAS LESIONES PERSONALES, NO TRATE DE LEVANTAR EL DISPENSADOR SIN AYUDA. PARA LOS DISPENSADORES MÀS PESADOS, USE UN ELEVADOR MECÁNICO. LAS UNIDADES EQUIPADAS CON AGITACIÓN AUTOMÁTICA SE ACTIVAN REPENTINAMENTE. NO PONGA LAS MANOS NI OBJETOS EXTRANOS EN EL COMPARTIMIENTO DE ALMACENAMIENTO DE HIELO. DESENCHUFE EL DISPENSADOR DURANTE TAREAS DE SERVICIO, LIMPIEZA Y ESTERILIZACIÓN.

AVERTISSEMENT POUR ÉVITER DES BLESSURES OU DES DOMMAGES, N'ESSAYEZ PAS DE SOULEVER UNE UNITÉ SANS AIDE. POUR LES UNITÉS PLUS LOURDES, L'UTILISATION D'UN ASCENSEUR MÉCANIQUE PEUT ÊTRE APPROPRIÉE. LES UNITÉS SONT ÉQUIPÉES D'UNE AGITATION AUTOMATIQUE. L'UNITÉ PEUT S'ACTIVER DEMAINÉRE INATTENDUE. NE PLACEZ PAS LES MAINS, OU DES CORPS ÉTRANGERS DANS LE COMPARTIMENT DE STOCKAGE DE GLACE. DÉBRANCHEZ LE DISTRIBUTEUR DE LA SOURCE D'ALIMENTATION EN ÉLECTRICITÉ QUAND L'UNITÉ EST ENTRETENUE, NETTOYÉE OU ASEPTISÉE.

Connecting lines can be run through the back of the dispenser or extend down through a counter cutout. seal the dispenser directly on the countertop. counter cutouts are located in the section 7. Illustrations, Parts Listings and Wiring Diagrams.

A. Select a level, well ventilated, accessible location away from direct sunlight (avoid) or overhead lighting (convenient to water, soda, and syrup lines and open type drain), a properly grounded electric supply and ensure sufficient clearance for air circulation. Sufficient clearance must be provided, if an ice maker is not installed, to allow filling the ice compartment from a five gallon bucket (a minimum of 16 inches is recommended), refer to Fig 3. Lancer does NOT recommend the use of shaved or flake ice in the dispenser.
B. The selected location should be able to support the weight of the dispenser, ice and possibly an **ice** maker being installed after counter cut out is made. Total weight (with ice maker) for the 30" CHEWABLE ICE DISPENSER could exceed 800 pounds (363.6kg).
C. Unit may be installed directly on the countertop or on legs. If installed directly on the counter, the unit must be sealed to the countertop with an fda approved sealant. if an ice maker is to be mounted on top of dispenser, do not install dispenser on legs.

FIGURE 3. SELECTING A LOCATION 22" IBD UNIT DISPLAYED (NO ICEMAKER)



1.4 INSTALLING AN ICEMAKER

WARNING WHEN INSTALLING AN ICEMAKER ON THE DISPENSER, USE A BIN THERMOSTAT TO CONTROL THE ICE LEVEL (SEE BELOW). THIS WILL PREVENT DAMAGE TO THE DISPENSING MECHANISM. THE BRACKET FOR MOUNTING A THERMOSTAT IS LOCATED IN THE ICE BIN. DURING THE AUTOMATIC AGITATION CYCLE AND WHILE DISPENSING ICE, ENSURE THERE IS ADEQUATE SPACE BETWEEN THE TOP OF THE ICE LEVEL AND THE BOTTOM OF THE ICEMAKER SO THE ICE CAN MOVE WITHOUT OBSTRUCTION. CONTACT YOUR ICEMAKER MANUFACTURER FOR INFORMATION ON A SUITABLE BIN THERMOSTAT.

ADVERTENCIA CUANDO INSTALA UNA MÁQUINA DE CUBITOS EN EL DISPENSADOR, USE UN TERMOSTATO DE RECIPIENTE PARA CONTROLAR EL NIVEL DE HIELO (VER MÁS ABAJO). DE ESTA FORMA SE EVITAN LOS DAÑOS AL MECANISMO DISPENSADOR. EL SOPORTE PARA MONTAR EL TERMOSTATO ESTÁ EN EL RECIPIENTE DEL HIELO. DURANTE EL CICLO AUTOMÁTICO DE AGITACIÓN Y CUANDO SE DISPENSA HIELO, ASEGÚRESE DE QUE HAYA ESPACIO ADECUADO ENTRE LA PARTE SUPERIOR DEL NIVEL DE HIELO Y LA PARTE INFERIOR DE LA MÁQUINA DE CUBITOS, DE MODO QUE EL HIELO SE MUEVA SIN OBSTRUCCIONES. COMUNÍQUESE CON EL FABRICANTE DE SU MÁQUINA DE CUBITOS PARA OBTENER INFORMACIÓN SOBRE UN TERMOSTATO DE RECIPIENTE ADECUADO.

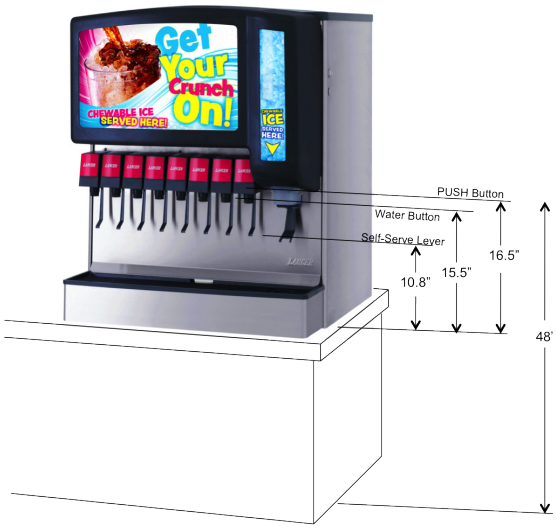
AVERTISSEMENT LORS DE L'INSTALLATION D'UN APPAREIL À CUBES DE GLACE SUR LE DISTRIBUTEUR, UTILISEZ UN THERMOSTAT DE BAC POUR CONTRÔLER LE NIVEAU DE GLACE (VOIR CI-DESSOUS). CECI EMPÊCHERA LES DOMMAGES AU MÉCANISME DE DISTRIBUTION. LE SUPPORT POUR FIXER UN THERMOSTAT SE TROUVE DANS LE BAC DE GLACE. PENDANT LE CYCLE D'AGITATION AUTOMATIQUE ET LORS DE LA DISTRIBUTION DE LA GLACE, ASSUREZ-VOUS QU'IL Y A ASSEZ D'ESPACE ENTRE LE DESSUS DU NIVEAU DE GLACE ET LE FOND DE L'APPAREIL À CUBES DE GLACE, POUR QUE L'APPAREIL À CUBES DE GLACE PUISSE BOUGER SANS OBSTRUCTION. CONTACTEZ VOTRE FABRICANT D'APPAREILS À CUBES DE GLACE POUR OBTENIR DES INFORMATIONS SUR UN THERMOSTAT DE BAC APPROPRIÉ.

A. Install the icemaker per manufacturer specifications. Points of consideration include drainage, ventilation, and drop zones.
B. An adapter plate is required when installing an icemaker. Contact your Sales Representative or Lancer Customer Service for more information.
C. A bin thermostat is required in order to control the level of ice in the dispenser (Refer to WARNING below). Contact your icemaker manufacturer to obtain the correct bin thermostat. The bin thermostat should be a minimum of 2" below the top edge of the dispenser. The preferred location of the bin thermostat is on the right side wall above the auger.
D. Ensure the icemaker is installed properly to allow for removal of the merchandiser.
E. Ensure manual fill is accessible.
F. Clean and maintain icemaker per manufacturer's instructions.

1.5 ADA STANDARDS FOR ACCESSIBLE DESIGN

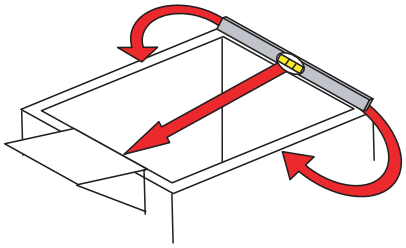
To assure that beverage service is accessible to all customers, Lancer recommends that counter height and equipment selection be planned carefully.

The 2010 ADA Standards for Accessible Design states that the maximum reach height from the floor should be no more than 48" if touch point is less than 10" from the front of the counter, or a maximum of 46" if the touch point is more than 10" and less than 27" from the front of the counter. For more information about the customer's legal requirements for the accessibility of installed equipment, refer to 2010 ADA Standards for Accessible Design - http://www.ada.gov.



1.6 LEVELING THE DISPENSER

In order to facilitate proper dispenser drainage and carbonation, ensure that the dispenser is level, front to back and side to side. Place a level on the top of the rear edge of the dispenser. The bubble must settle between the level lines (Fig 5). Repeat this procedure for the remaining three sides. Level unit if necessary. For optimum performance place the unit at a 0 degree tilt. The maximum tilt is 5 degrees.



1.7 CONNECTING TO WATER SUPPLY LINES

NOTE: In addition to the following, adhere to **WATER SUPPLY WARNINGS AND CAUTIONS**, Page 9.

WATER NOTICE
For the plain water supply line, the inlet water flowing pressure should be at least 75 PSI (0.517 MPA). If the water pressure is lower than 75 PSI (0.517 MPA) flowing, use a water booster system. If the water flowing pressure is lower than 75 PSI (0.517 MPA) at the plain water inlet and a water booster is NOT installed, water products will not hold a proper flow rate or water/syrup ratio. Flow conditions at the nozzle can also be affected, causing poor nozzle coning and mixing. For the soda water supply line, do not exceed 50 PSI (0.345 MPA) for the inlet water static pressure going into the carbonator pump. If the static water pressure exceeds 50 PSI (0.345 MPA), install a water regulator before the carbonator water inlet. The Lancer Water Booster/Tank (PN MC-163172) is offered as a kit. The water booster must be installed as close as possible to the plain water circuit inlet. Install the water regulator (Lancer PN 18-0306) included with unit as close as possible to the water carbonator pump inlet. The recommended water pressure value feeding the carbonator is a minimum of 25 PSI (0.172 MPA). If the normal water pressure does not exceed 50 PSI (0.345 MPA), but fluctuates over this value (for example, when water usage on other equipment connected to the same water supply causes pressure spikes), use a water regulator.

A. Use a sharp knife, razor blade, or tube cutter to cut tubing. Tubing cut with a saw will result in plastic shavings which will plug the flow controls in the dispensing valve.
B. Provide an adequate potable water supply. Water pipe connections and fixtures directly connected to a potable water supply must be sized, installed, and maintained according to federal, state, and local laws. An adequate potable water supply must be provided. It is recommended that the supply shut-off is easily accessible. The water supply line must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 20 PSI (137.9 kPa) line pressure, but not exceeding a maximum of 50 PSI (344.74 kPa). Water pressure exceeding 50 PSI (344.74 kPa) must be reduced to 50 PSI (344.74 kPa) with a pressure regulator. Use a filter in the water line to avoid equipment damage and beverage off-taste. A filter of at least 100 mesh [100 strands per 25mm (one inch)] shall be installed immediately upstream of all check valve type backflow preventers used for water supply protection. The screen shall be accessible and removable for cleaning or replacement.Check the water filter periodically, as required by local conditions. The water supply must be protected by means of an air gap, a backflow prevention device (located upstream of the CO2 injection system) or another approved method to comply with NSF standards. A leaking inlet water check valve will allow carbonated water to flow back through the pump when it is shut off and contaminate the water supply. Ensure the backflow prevention device complies with ASSE and local standards. Do not connect to a heated (hot) water source or a water source supplying soft water. This will cause excessive foaming.
C. It is the responsibility of the installer to ensure compliance.

1.8 CONNECTING A CARBONATOR

A. If carbonator is not installed, install per manufacturer's instructions.

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

PRECAUCIÓN SI NO DESCONECTA LA ALIMENTACIÓN ELÉCTRICA DEL MOTOR PODRÍAN DAÑARSE LA BOMBA Y EL MOTOR DEL CARBONATADO Y ANULAR LA GARANTÍA.

ATTENTION LE FAIT DE NE PAS MAINTENIR LE DÉGAGEMENT SPÉCIFIÉ FERA SURCHAUFFER LE COMPRESSEUR ET AURA COMME CONSÉQUENCE UNE DÉFAILLANCE DU COMPRESSEUR.

1.9 CONNECTING TO ELECTRICAL POWER

NOTE: In addition to the following, adhere to the **ELECTRICAL WARNINGS AND CAUTIONS,** PAGE 4.

GROUNDING WARNING THE DISPENSER MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID SERIOUS INJURY OR FATAL ELECTRICAL SHOCK. THE POWER CORD HAS A THREE-PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT. FOLLOW ALL LOCAL ELECTRICAL CODES WHEN MAKING CONNECTIONS. EACH DISPENSER MUST HAVE A SEPARATE ELECTRICAL CIRCUIT. DO NOT USE EXTENSION CORDS. DO NOT CONNECT MULTIPLE ELECTRICAL DEVICES ON THE SAME OUTLET.

ADVERTENCIA, PUESTA A TIERRA ES NECESARIO PONER A TIERRA ELÉCTRICAMENTE EL DISPENSADOR PARA EVITAR LESIONES GRAVES E INCLUSO ELECTROCHOQUES FATALES. EL CABLE DE ALIMENTACIÓN TIENE UN ENCHUFE PUESTO A TIERRA DE 3 CLAVIJAS. SI NO SE DISPONE DE UN TOMA ELÉCTRICO CONECTADO A TIERRA DE TRES AGUJEROS, USE UN MÉTODO APROBADO PARA PONER A TIERRA LA UNIDAD. AL HACER LAS CONEXIONES, RESPETE TODOS LOS CÓDIGOS ELÉCTRICOS LOCALES. CADA DISPENSADOR DEBE TENER UN CIRCUITO ELÉCTRICO INDEPENDIENTE. NO USE CABLES DE EXTENSIÓN. NO CONECTE VARIOS DISPOSITIVOS ELÉCTRICOS AL MISMO TOMACORRIENTE.

EXIGENCES DE MISE À LA TERRE LA DISTRIBUTRICE DOIT ÊTRE MISE À LA TERRE ÉLECTRIQUEMENT CORRECTEMENT POUR ÉVITER DES BLESSURES GRAVES OU UNE DÉCHARGE ÉLECTRIQUE MORTELLE. LE CORDON D'ALIMENTATION A UNE FICHE À TROIS BRANCHES MISE À LA TERRE. SI AUCUNE PRISE DE COURANT ÉLECTRIQUE À TROIS TROUS N'EST DISPONIBLE, UTILISEZ UNE MÉTHODE APPROUVÉE POUR METTRE L'UNITÉ À LA TERRE. RESPECTEZ TOUS LES CODES ÉLECTRIQUES LOCAUX LORSQUE VOUS FAITES DES CONNEXIONS. CHAQUE DISTRIBUTRICE DOIT AVOIR UN CIRCUIT ÉLECTRIQUE SÉPARÉ. N'UTILISEZ PAS DE CORDONS PROLONGATEURS. NE BRANCHEZ PAS PLUSIEURS APPAREILS ÉLECTRIQUES À LA MÊME PRISE DE COURANT.

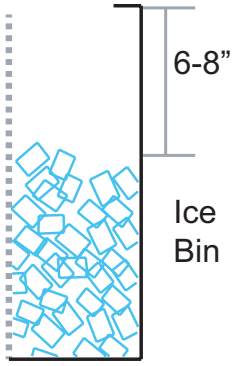
A. Check the dispenser serial number plate for correct electrical requirements of unit. Do not plug into wall electrical outlet unless the current/voltage shown on the serial number plate agrees with local current/voltage available.

1.10 INSTALLATION OF THE UNIT

A. Remove Splash Plate and Top Cover.
B. Remove Cover Plates at rear of unit if not a "through the counter" installation.
C. Connect soda and water supply lines to 3/8 inch barb fittings at the front of the unit. Check for leaks.
D. Connect syrup supply lines to the 3/8 inch barb inlet fittings at the front of the unit. Check for leaks.
E. Install the ice bin drain hose; connect the 90° elbow or straight fitting underneath the unit's base. The ice bin drain is located towards the front of the bin and slightly to the right. Connect the hose. Extend the hose to an open type drain.
F. Connect the hose to the Drip Tray fitting, install the Drip Tray, and extend hose to open type drain.
G. Both drain lines must be insulated with a closed cell insulation. Insulation must cover the entire length of the drain hose, including fittings. The drain should be installed in such a manner that water does not collect in sags or other low points, as condensation will form.
H. Install Cup Rest and Splash Plate.
I. Connect Power Cord to grounded electrical outlet.
J. Test Motor operation by pushing Ice Chute until the agitation motor begins to turn.
K. Clean and sanitize dispenser (refer to Section 3).
L. Fill unit with ice until the auger is covered. Push Chute and check for ice delivery.
M. Finish filling the unit with ice and install Top Cover.
N. Set brix ratio for beverage dispensing valves according to manufacturer's instructions.

1.11 OTHER

A. Pouring hot water into drain may cause the drain tube to collapse. Allow only luke warm or cold water to enter the drain tube. Pouring coffee, tea, and similar substances may causese a clog in the drain tube.
B. If an ice maker is not installed on the unit, it is required to leave at least 6 to 8 inches of clearance from the top of the bin to the ice line (refer to illustration). This ensures the lid will not be displaced due to the ice shifting during agitation.



2. INSTALLATION OF VALVES (LMV, LEV® OR VOLUMETRIC)

2.1 **Model 100** Valves are factory preset for a flow rate of 3.0 ounces per second; an adjustment may be required.

2.2 **Model 145** Factory preset for a flow rate of 4.5 ounces per second; an adjustment may be required.

2.3 **Model 150** (Volumetric) Valves are preset for flows rates of 1.5 oz/sec, 2.25 oz/sec or 3.0 oz/sec based on valve part number. A hand held programmer (Lancer PN 52-1420/02) is required to set ratio on Volumetric Valves (VV). Refer to Lancer website (Install Manual 28-0027 for LMV/LEV valves and 28-0301 for VV for information on the following: Installation, Setting Flow Rate, Setting Ratio, Cleaning, Sanitizing, and Troubleshooting.

3. CLEANING AND SANITIZING INSTRUCTIONS

3.1 GENERAL INFORMATION

A. The cleaning and sanitizing procedures provided pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established by the manufacturer for that equipment.
B. Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The equipment must be cleaned and sanitized after installation is complete. The operator of the equipment must provide continuous maintenance as required by this manual and state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.
C. Cleaning and sanitizing should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning and sanitizing operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.
D. Other Required Supplies: 1) Clean cloth towels, 2) bucket, 3) extra nozzle, 4) sanitary gloves and 5) Small brush (PN 22-0017 included with installation kit).

3.2 **CLEANING SOLUTION:** Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90°F to 110°F (32°C to 43°C). The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Ensure rinsing is thorough, using clean, potable water at a temperature of 90°F to 110°F. Extended lengths of product lines may require additional cleaning solution.

3.3 **SANITIZING SOLUTION:** Prepare sanitizing solutions in accordance with the manufacturer’s written recommendations and safety guidelines. The solution must provide 50 to 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach). A minimum of five gallons of sanitizing solution should be prepared. Any sanitizing solution may be used as long as it is prepared in accordance with the man- ufacturer’s written recommendations and safety guidelines, and provides 50 to 100 parts per million (PPM) chlorine.

WARNING IF A POWDER SANITIZER IS USED, DISSOLVE IT THOROUGHLY WITH HOT WATER PRIOR TO ADDING TO THE SYRUP SYSTEM. ENSURE SANITIZING SOLUTION IS REMOVED FROM THE DISPENSER AS INSTRUCTED. AVOID GETTING SANITIZING SOLUTION ON CIRCUIT BOARDS. DO NOT USE STRONG BLEACHES OR DETERGENTS; THESE CAN DISCOLORAND CORRODE VARIOUS MATERIALS. DO NOT USE METAL SCRAPERS, SHARP OBJECTS, STEEL WOOL, SCOURING PADS, ABRASIVES, OR SOLVENTS ON THE DISPENSER. DO NOT USE HOT WATER ABOVE 140° F (60° C). THIS CAN DAMAGE THE DISPENSER.

ADVERTENCIA SI SE USA UN HIGIENIZADOR EN POLVO, DISUÉLVALO BIEN EN AGUA ANTES DE AGREGARLO AL SISTEMA DE CONCENTRADO. EL USO DE AGUA CALIENTE CONTRIBUYE A DISOLVER LOS HIGIENIZADORES EN POLVO. ASEGÚRESE DE HABER ELIMINADO LA SOLUCIÓN DE ESTERILIZACIÓN DEL DISPENSADOR DE ACUERDO CON LAS INSTRUCCIONES. LOS RESIDUOS DE LA SOLUCIÓN DE ESTERILIZACIÓN REPRESENTAN UN PELIGRO PARA LA SALUD. EVITE QUE LA SOLUCIÓN DE ESTERILIZACIÓN LLEGUE A LAS PLACAS DE CIRCUITOS. NO USE LAVANDINAS NI DETERGENTES QUE PODRÍAN QUITAR EL COLOR Y CORROER DISTINTOS MATERIALES. NO USE RASPADORES METÁLICOS, OBJETOS FILOSOS, LANA DE ACERO, ESTROPAJOS, ABRASIVOS NI SOLVENTES EN EL DISPENSADOR. NO USE AGUA CALIENTE A MÁS DE 140 ºF (60 ºC). PODRÍA DAÑAR EL DISPENSADOR.

AVERTISSEMENT AVANT L'INJECTION DANS LE SYSTÈME, IL FAUDRA QUE LA POUDRE SEPTIQUE SOIT DISSOLUE ENTIÈREMENT DANS CHAUDE. L'EAU CHAUDE PERMETTRA UN MEILLEUR PROCÈS DE DISSOLUTION. SUIVANT LES INSTRUCTIONS JOINTES, IL EST IMPÉRATIF QUE LA SOLUTION SEPTIQUE SOIT ENTIÈREMENT ENLEVÉE. EVITEZ DE METTRE LA SOLUTION EN CONTACT AVEC LES CIRCUITS. N'UTILISEZ PAS DE JAVELLISANTS OU DEDÉTERGENTS FORTS; CEUX-CI PEUVENT DÉCOLORER ET CORRODER DIVERS MATÉRIAUX. N'UTILISEZ PAS DE RACLEURS EN MÉTAL, D'OBJETS POINTUS, DE LAINE D'ACIER, DE TAMPONS À RÉCURER, D'ABRASIFS OU DE SOLVANTS SUR LE DISTRIBUTEUR. N'UTILISEZ PAS DE L'EAU CHAUDE DE PLUS DE 140 DEGRÉS F (60 DEGRÉS C). CECI PEUT ENDOMMAGER LE DISTRIBUTEUR.

3.4 DAILY CLEANING

A. Using the cleaning solution, clean Top Cover and all exterior stainless steel surfaces.
B. Clean exterior of dispensing valves and ice chute.
C. Remove Cup Rest, clean Drip Tray and Cup Rest, and replace Cup Rest.
D. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.
E. Clean beverage valves as specified by the valve manufacturer.

NOTE: After the Sanitizing Procedure in Sections 3.4 thru 3.6, please refer to the following CAUTION.

CAUTION FOLLOWING SANITIZATION, RINSE WITH END-USE PRODUCT UNTIL THERE IS NO AFTERTASTE. DO NOT USE A FRESH WATER RINSE. THIS IS A NSF REQUIREMENT. RESIDUAL SANITIZING SOLUTION LEFT IN THE SYSTEM CREATES A HEALTH HAZARD.

PRECAUCIÓN DESPUÉS DE LA ESTERILIZACIÓN, ENJUAGUE CON EL PRODUCTO FINAL HASTA QUE ELIMINAR EL SABOR QUE QUEDA. NO ENJUAGUE CON AGUA FRESCA. ÉSTA ES UNA EXIGENCIA DE NSF. SI QUEDA SOLUCIÓN DE ESTERILIZACIÓN EN EL SISTEMA, GENERA UN PELIGRO PARA LA SALUD.

ATTENTION DÉFENSE DE RINCER L'OUTIL À L'EAU FRAICHE IMMÉDIATEMENT APRÈS UN TRAITEMENT SEPTIQUE.EN CAS DE APRÈS-GOÛT, NE PURGER AVEC LE PRODUIT FINAL UNE EXIGENCE NSF.

3.5 ICE BIN CLEANING - PERFORM AT STARTUP AND MONTHLY

WARNING THE BIN AGITATION SYSTEM WILL OPERATE AUTOMATICALLY. DO NOT PLACE HANDS IN THE BIN OR THE ICE CHUTE. UNPLUG DISPENSER FROM THE POWER SOURCE, WHEN UNIT IS BEING SERVICED, CLEANED OR SANITIZED.

ADVERTENCIA EL SISTEMA DE AGITACIÓN DEL RECIPIENTE FUNCIONA AUTOMÁTICAMENTE. NO COLOQUE LAS MANOS EN EL TANQUE Ó EL TOBOGÁN. CUANDO SE REALIZAN TAREAS DE SERVICIO, LIMPIEZA O ESTERILIZACIÓN, DESENCHUFE EL DISPENSADOR DE LA ALIMENTACIÓN DE CORRIENTE.

AVERTISSEMENT LE SYSTÈME D'AGITATION DU RÉCIPIENT FONCTIONNERA AUTOMATIQUEMENT. NE PLACEZ PAS LES MAINS DANS LE RÉCIPIENT OU LA DESCENTE DE GLACE. DÉBRANCHEZ LE DISTRIBUTEUR DE LA SOURCE D'ALIMENTATION EN ÉLECTRICITÉ QUAND L'UNITÉ EST ENTRETENUE, NETTOYÉE OU ASEPTISÉE.

3.5 ICE BIN CLEANING - PERFORM AT STARTUP AND MONTHLY (CONTINUED)

A. Disconnect power to the dispenser
B. Remove Top Cover.
C. Melt out remaining ice from the bin.
D. Remove Agitator Pin from Agitator Shaft. Slide Agitator Shaft rearward out Hub and pull out of rear bearing to remove.
E. Remove Ice Shroud by lifting and rotating out from beneath the auger.
F. Use the Cleaning Solution described in Section 3.1, and a clean cloth or soft brush, to clean all removable parts, sides of the Ice Bin, Auger, and surface of the aluminum casting.
G. Using the Cleaning Solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through.
H. Repeat Step F for all exterior surfaces of the dispenser.
I. Using hot water, thoroughly rinse away the cleaning solution.
J. Wearing sanitary gloves, soak and clean cloth towel in Sanitizing Solution, described in Section 3.1, and wash all surfaces of removable parts, sides of the Ice Bin, Auger, and surface of the aluminum casting.
K. Using the Sanitizing Solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through. Refer to Section 3.3 CAUTION.
L. Repeat step F for all exterior surfaces of the dispenser.
M. Wearing sanitary gloves, reassemble all removable parts. Ensure agitator clip is locked (See Fig 2, Section 1.2).
N. Fill Unit with ice and replace Top Cover.
O. Reconnect Dispenser to power source.

3.6 CLEANING AND SANITIZING BEVERAGE COMPONENTS - FIGAL SYSTEMS

WARNING TO AVOID POSSIBLE PERSONAL INJURY OR PROPERTY DAMAGE, DO NOT ATTEMPT TO REMOVE SYRUP TANK COVER UNTIL CO_2 HAS BEEN RELEASED FROM TANK.

ADVERTENCIA PARA EVITAR POSIBLES LESIONES PERSONALES O DAÑOS MATERIALES, NO TRATE DE RETIRAR LA TAPA DEL TANQUE DE SOROPE HASTA QUE SE HAYA LIBERADO LA PRESIÓN DEL CO_2 DEL TANQUE.

AVERTISSEMENT POUR ÉVITER DES BLESSURES OU DES DOMMAGES MATÉRIELS POSSIBLES, N'ESSAYEZ PAS DE RETIRER LE COUVERCLE DU RÉSERVOIR DE SIROP, JUSQU'A CE QUE DE LA PRESSION DE CO_2 AIT ÉTÉ LIBÉRÉE DU RESERVOIR.

NOTE: Extended lengths of product lines may require more time than stated below to flush and rinse lines.

A. Disconnect syrup lines from syrup containers (for example, quick disconnects, figal containers, etc.).
B. Connect hose half of syrup line to a syrup tank filled with clean, potable, room temperature water. Connect CO_2 supply hose to tank and pressurize.
C. Activate valve until water is dispensed. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.
D. Disconnect CO_2 supply hose from the water filled syrup tank.
E. Following the instructions as described in Section 3.1 above, mix appropriate amount of cleaning solution. Fill a tank with this solution. Connect hose half of syrup line to the tank. Connect CO_2 supply hose to tank and pressurize.
F. Activate valve and draw cleaning solution through lines for a minimum of 60 seconds. This will ensure line is flushed and filled with cleaning solution. Allow line to stand for at least 30 minutes.
G. Disconnect CO_2 supply hose from the tank.
H. Connect hose half of syrup line to a tank filled with clean, potable, water at a temperature of 90° to 110°F. Connect CO_2 supply hose to tank and pressurize.
I. Activate valve to flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of cleaning solution. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
J. Disconnect CO_2 supply hose from the tank.
K. Reconnect Dispenser to power source.

3.6 CLEANING AND SANITIZING, FIGAL SYSTEMS (CONTINUED)

L. Following the instructions as described in 3.1 above, mix appropriate amount of sanitizing solution.Fill a tank with this solution. Connect hose half of syrup line to the tank. Connect CO2 supply hose to tank and pressurize. Refer to Section 3.3 CAUTION.
M. Activate valve and draw sanitizing solution through line for a minimum of 60 seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least 30 minutes.
N. Disconnect CO2 supply hose from the tank.
O. Reconnect syrup lines to syrup containers (for example, quick disconnects, figal containers, etc.) and ready unit for operation.
P. Draw drinks to refill the lines and flush the sanitizing solution from the dispenser. Refer to Section 3.3 CAUTION.
Q. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure off-taste is not present. If off-taste is found, additional flushing of syrup system may be required.
R. Repeat cleaning, rinsing, and sanitizing procedures for each valve and each circuit. Refer to Section 3.3 CAUTION.

3.7 CLEANING AND SANITIZING BEVERAGE COMPONENTS - BAG-IN-BOX SYSTEMS

NOTE: Extended lengths of product lines may require more time for flushing and rinsing lines than described below.

A. Disconnect the syrup quick disconnect coupling from the syrup packages and connect the coupling to a bag valve removed from an empty Bag-in-Box (BIB) package.
B. Place the syrup inlet line in a clean container filled with clean, potable, room temperature water.
C. Activate valve until water is dispensed. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.
D. Following the instructions as described in 3.1 above, mix appropriate amount of cleaning solution in a clean container. Place syrup inlet line in container filled with cleaning solution.
E. Activate valve and draw cleaning solution through lines for a minimum of 60 seconds. This will ensure line is flushed and filled with cleaning solution. Allow line to stand for at least 30 minutes.
F. Place syrup inlet line in a clean container filled with clean, potable, water at a temperature of 90° to 110°F.
G. Activate valve to flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of cleaning solution.
H. Following the instructions as described in 3.1 above, mix appropriate amount of sanitizing solution in a clean container. Place syrup inlet line in container filled with sanitizing solution. Refer to Section 3.3 CAUTION.
I. Activate valve and draw sanitizing solution through line for a minimum of 60 seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least 30 minutes.
J. Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to syrup package. Ready unit for operation.
K. Draw drinks to refill lines and to flush the chlorine sanitizing solution from the dispenser.
L. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure off-taste is not present. If off-taste is found, additional flushing of syrup system may be required.
M. Repeat cleaning, rinsing, and sanitizing procedures for each valve and each circuit.

3.8 TO ACCESS SERVICE AREA

NOTE: Service area should only be accessed by trained personnel.

A. Remove screws holding merchandiser in place.
B. Remove Merchandiser.
C. After service, reinstall merchandiser and screws.

3.9 ICE CHUTE CLEANING

It is recommended to perform this procedure monthly, or more often if desired. Use the cleaning solution described above. An alternate solution of one part water to one part vinegar may be used to remove water spots and calcium deposits.

A. Turn off power to the dispenser.
B. Remove merchandiser.
C. Remove Splash Plate Assembly by lifting it up and out from the dispenser face.
D. Remove clip from auger motor shaft. Remove four (4) screws from brackets. Ensure motor harness is disconnected and retain the auger shaft key.
E. Remove the ice chute shell.
F. Remove the ice chute assembly base by removing the four (4) screws that attach it to the unit.
G. Prepare the Cleaning Solution described in Section 3.1.
H. Soak the ice chute assembly in the solution.
I. Rinse and dry the ice chute assembly thoroughly.
J. Reinstall the ice chute components.
K. Reinstall merchandiser.
L. Reconnect power to the dispenser.

3.10 REMOVAL OF ICE CHUTE FOR SERVICE

A. Disconnect power to the dispenser
B. Remove the merchandiser.
C. Disconnect the wire harness for the auger motor.
D. Remove the C-clip from the auger shaft.
E. Support the auger motor. Remove four (4) screws securing the auger motor mounting plate.
F. Slide the motor off the auger shaft. Do NOT discard the shaft key.
G. Remove the two (2) auger motor mounting plate support brackets by removing the four (4) screws securing brackets to the mounting plate.
H. Unhook the ice chute spring from the ice chute.
I. Remove the ice chute assembly from the mounting plate by removing the screws securing it into place. Be sure to retain the o-ring from between the ice chute assembly and the feed-through.
J. Remove the outer ice chute from the base by pushing the hinge tabs inward to release the outer ice chute.

4. TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
4.1 No product when switch is activated (switch panel is not lit).	A. Malfunctioning switch assembly.	A. Replace switch assembly.
	B. No power to dispenser.	B. Check internal breaker and incoming power.
	C. Malfunctioning power supply.	C. Check voltage to power supply. Check fuses.
	D. Malfunctioning PCB board.	D. Replace PCB board.
4.2 No product when switch is activated (switch panel is lit).	A. Keyswitch is off or keyswitch harness is disconnected.	A. Turn keyswitch on and/or reconnect keyswitch harness.
	B. Malfunctioning switch assembly.	B. Replace switch assembly.
	C. Malfunctioning LEV module.	C. Replace module.
4.3 Push chute; no response.	A. Dispenser not connected to power source.	A. Connect dispenser to power source.
	B. Hall-effect sensor defective.	B. Replace ice chute base.
	C. Wiring harness not plugged in.	C. Plug in wiring harness.
	D. PC board defective.	D. Replace PC board.
	E. Malfunctioning power supply.	E. Check voltage to power supply. Check fuses.
	F. Magnet not in ice chute shell.	F. Install magnet in ice chute shell.
4.4 Push chute, ice door opens but motor does not run.	A. Wiring harness not plugged in.	A. Plug in wiring harness.
	B. PC board defective.	B. Replace PC board.
	C. Motor defective.	C. Replace motor.
4.5 Push chute, motor runs but ice door does not open.	A. Solenoid not connected to PC board.	A. Connect solenoid to PC board.
	B. Solenoid defective.	B. Replace solenoid.
	C. PC board defective.	C. Replace PC board.
4.6 Push chute, ice door opens, motor runs, but ice does not dispense, or ice is of poor quality.	A. Dispenser is out of ice.	A. Fill dispenser with ice.
	B. Agitator pin is missing or damaged.	B. Replace agitator pin.
	C. Poor ice quality.	C. Service ice machine.
	D. Key not installed on auger shaft.	D.Install key on auger shaft.
	E. Auger trough empty.	E. Change agitation settings.

ISSUE	CAUSE	SOLUTION
4.7 Water in ice bin.	A. Coldplate drain is obstructed.	A. Remove splash plate and drip tray to obtain access to drain tubes and clear accordingly.
4.8 Water leakage around nozzle.	A. Damaged or improperly installed o-ring on nozzle.	A. If damaged, replace. If improperly installed, adjust.
4.9 Miscellaneous leakage.	A. Gap between parts. B. Damaged or improperly installed o-rings.	A. Tighten appropriate retaining screws. B. Replace or adjust appropriate o-rings.
4.10 Noisy/cavitating carbonator pump.	A. Insufficient incoming water supply pressure.	A. Verify incoming supply water pressure to carbonator pump is min. of 25 PSI, max. of 50 PSI.
4.11 Insufficient soda flow (carbonated drinks).	A. Insufficient CO2 supply pressure. B. Shutoff on mounting block is not fully open. C. Foreign debris in soda flow control.	A. Verify incoming CO2 pressure is between 70-75 PSI. B. Open shutoff fully. C. Remove soda flow control from valve and clean out any foreign material to ensure smooth spool movement.
4.12 Insufficient water flow (plain water drinks).	A. Insufficient incoming supply pressure. B. Shutoff on mounting block not fully open. C. Foreign debris in water flow control. D. Water filtration problem.	A. Verify incoming supply water pressure to plain water inlet is a minimum of 75 PSI, max. of 125 PSI. B. Open shutoff fully. C. Remove water flow control from valve and clean out any foreign material to ensure smooth spool movement. D. Service water system as required.
4.13 Erratic ratio.	A. Incoming water and/or syrup supply not at minimum flowing pressure. B. Foreign debris in water and/or syrup flow control. C. CO2 regulator malfunction.	A. Check pressure and adjust. B. Remove flow control from suspected valve and clean out any foreign material to ensure smooth spool movement. C. Repair or replace CO2 regulator.

ISSUE	CAUSE	SOLUTION
4.14 Insufficient syrup flow.	A. Insufficient CO2 pressure to BIB pumps.	A. Adjust CO2 pressure to BIB pumps to 80 PSI (min. 70 PSI). Do not exceed manufacturer's recommendations.
	B. Shutoff on mounting block not fully open.	B. Open shutoff fully.
	C. Foreign debris in syrup flow control.	C. Remove syrup flow control from valve and clean out any foreign material to ensure smooth spool movement.
	D. Defective BIB pump.	D. Replace pump.
4.15 Valve will not shut off.	A. Debris in solenoid seat.	A. Activate valve a few times to free debris. Remove the solenoid coil and plunger. Clean out any foreign material.
	B. Solenoid plunger sticking.	B. Replace solenoid coil.
4.16 Water continually leaking at connections.	A. Loose water connections.	A. Tighten water connections.
	B. Flare seal washer leaks.	B. Replace flare seal washer.
4.17 Water only dispensed, no syrup. Or syrup only dispensed, no water.	A. Syrup BIB empty.	A. Replace syrup BIB as required.
	B. Water or syrup shutoff on mounting block not fully open.	B. Open shutoff completely.
	C. Improper or inadequate water or syrup supply.	C. Remove valve from mounting block & open shutoffs slightly. Check water & syrup supply. If no supply, check unit for other problems. Ensure BIB connection is engaged.
	D. CO2 pressure to syrup pump too low.	D. Check the CO2 pressure to the pump to ensure it is between 70-80 PSI.
	E. Stalled or inoperative BIB pump.	E. Check CO2 pressure and/or replace pump.
	F. Kinked line.	F. Remove kink or replace line.
	G. CO2 regulator malfunction.	G. Repair or replace CO2 regulator as required.
	H. Defective LFCV module.	H. Replace module.

ISSUE	CAUSE	SOLUTION
4.18 Syrup only dispensed. No water, but CO2 gas dispensed with syrup.	A. Improper water flow to dispenser.	A. Check for water flow to dispenser.
	B. Carbonator pump motor has timed out (display message on the LCD screen).	B. Reset by turning the unit OFF, then ON by using the circuit breaker on the power supply or momentarily unplugging unit.
	C. Liquid level probe not connected properly to PCB.	C. Check connections of liquid level probe to PCB assembly.
	D. Defective PCB assembly.	D. Replace PCB assembly.
	E. Defective liquid level probe.	E. Replace liquid level probe.
	F. Weak or defective carbonator pump.	F. Replace pump.
4.19 Excessive foaming.	A. No ice in bin.	A. Fill bin with ice and allow coldplate to re-stabilize.
	B. Incoming water or syrup temperature too high.	B. Correct prior to dispenser.
	C. CO2 pressure too high.	C. Adjust CO2 pressure downward, but not less than 70 PSI.
	D. Water flow rate too high.	D. Re-adjust and reset ratio.
	E. Nozzle and diffuser not clean.	E. Remove and clean.
	F. Air in BIB lines.	F. Bleed air from BIB lines.
4.20 Circuit breaker tripping.	A. Valve wire harness shorted to itself or faucet plate.	A. Detect short by disconnecting valve harnesses from switch panel (4 25-pin harnesses and 4 9-pin harnesses). Restore power. If breaker does not trip, find and replace shorted harness. If breaker trips, re-install the 8 harnesses, and proceed to step B.
	B. Controller PCB is bad.	B. Detect by disconnecting the white 5-pin harness from the controller PCB. Restore power. If breaker does not trip, replace controller PCB. If breaker trips, re-install the white 5-in harness and proceed to step C.
	C. Secondary wire harness has a short.	C. Locate short from a motor or solenoid harness and replace.
	D. Power supply is bad.	D. Detect short by disconnecting all harnesses connected to power supply. Restore power. If breaker still trips, replace power supply.

ISSUE	CAUSE	SOLUTION
4.21 BIB pump does not operate when dispensing valve is opened.	A. Out of CO2, CO2 not turned on, or low CO2 pressure. B. Out of syrup. C. BIB connector not tight. D. Kinks in syrup or gas lines.	A. Replace CO2 supply, turn on CO2 supply, or adjust CO2 pressure to 70-80 PSI. B. Replace syrup supply. C. Fasten connector tightly. D. Straighten or replace lines.
4.22 BIB pump operating, but no flow.	A. Leak in syrup inlet or outlet line. B. Defective BIB pump.	A. Replace line. B. Replace BIB pump.
4.23 BIB pump continues to operate when bag is empty.	A. Leak in suction line. B. Leaking o-ring on pump inlet fitting. C. Defective syrup BIB pump.	A. Replace line. B. Replace o-ring C. Replace defective pump.
4.24 BIB pump fails to restart after bag replacement.	A. BIB connector not on tightly. B. BIB connector is stopped up. C. Kinks in syrup line.	A. Tighten BIB connector. B. Clean out or replace BIB connector. C. Straighten or replace line.
4.25 BIB pump fails to stop when dispensing valve is closed.	A. Leak in discharge line or fittings. B. Empty BIB. C. Air leak on inlet line or bag connector.	A. Repair or replace discharge line. B. Replace BIB. C. Repair or replace.
4.26 Low or no carbonation.	A. Low or no CO2. B. Low water pressure. C. Worn or defective carbonator pump. D. Backflow preventer not allowing water to flow. E. Probe malfunctioning. F. PCB malfunctioning.	A. Check CO2 supply. Adjust CO2 pressure to 70 PSI. B. Need water booster kit. C. Replace carbonator pump. D. Replace backflow preventer, noting the flow direction arrow from pump to coldplate. E. Replace probe. F. Replace PCB.

5. LIGHT EMITTING DIODES (LEDS)

Light Emitting Diodes (LEDs) are provided on the PC Board to aid in troubleshooting electrical difficulties. Referring to the wiring diagram included in this manual (also affixed to the electrical box cover), the following information in Section 5 can be obtained from the LEDs.

5.1 LED D3 - Light is on when the ice dispense switch is activated. If the chute is depressed and the light does not turn on, check to see if the wire harness is connected or if the dispense switch is defective.

5.2 LED D4 - Light is used on units with lid interlock switches. On the 4500 series ice-beverage dispenser, this light should always be lit. If it is not, check the Lid Interlock jumper (black wire with 4 pin white connector).

5.3 LED D5 - Light is on when +5VDC is present at the circuit board. It should be lit whenever the unit is connected to a power source. If the light is off, check to see if the internal circuit breaker on the transformer was tripped. If it has tripped, it can be reset by depressing the switch on the top of the transformer.

5.4 LED D6 - Light is on when +32VDC is present at the circuit board. It should be lit whenever the unit is connected to a power source. If the light is off, check to see if the internal circuit breaker on the transformer has tripped. If it tripped, it can be reset by depressing the switch on the top of the transformer.

5.5 LED D7 - Light flashes when there is no ice between the sensors in the ice bin. If the bin is empty and the light is not flashing, check all wiring harnesses.

5.6 LED D8 - Light is on when the solenoid is activated. When the chute is depressed, this light should turn on. If it does not, check to see if the solenoid leads are connected to the PC board are damaged, check continuity of solenoid. Replace if defective.

5.7 LED D9 - Light is on when the motor is activated. When the chute is depressed, this light should turn on. If it does not, check to see if the motor harness is connected to the PC board are damaged, check continuity of motor harness and motor. Replace if defective.

6. AUTOMATIC AGITATION AND LOW ICE ALARM CONTROL

Each Series 4800 ice beverage dispenser is equipped with automatic agitation for the ice bin. Referring to the tables on the wiring diagram included in this manual (also affixed to the electrical box cover), the automatic agitation timing can be changed as follows. A set of DIP switches is provided to control the timing and low ice control. Refer to 7.6 AGITATION - CONTROLS, pg. 33.

6.1 DIP #3 & #4 - AUTOMATIC AGITATION FREQUENCY

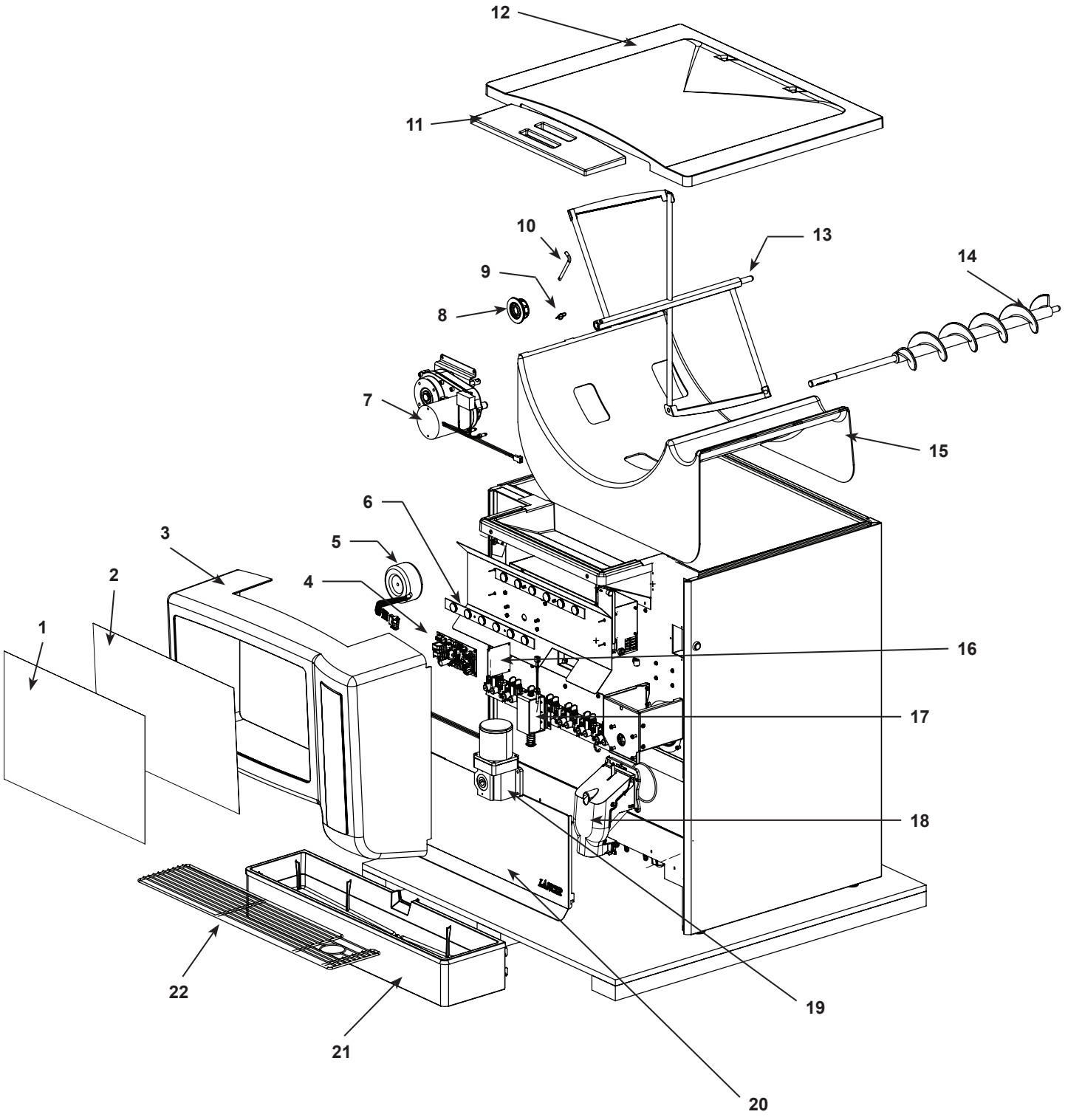
The default ON time is preset to 3 seconds. Automatic agitation should not be used with extruded ice types. Only use this feature when dispensing cubed ice.

6.2 DIP #5 through #8 - DISPENSE TIME/AGITATION SYNC

Switch	Function	Default Setting	Avail Time Setting
#7 and #8	Set the amount of total dispense time before agitation occurs.	12 seconds	6 seconds 9 seconds 12 seconds 15 seconds
#5 and #6	Set the agitation time (should be less than the dispense time). If using an icemaker, the agitation time can be decreased.	7 seconds	5 seconds 7 seconds 9 seconds 11 seconds

7. ILLUSTRATIONS AND PARTS LISTINGS

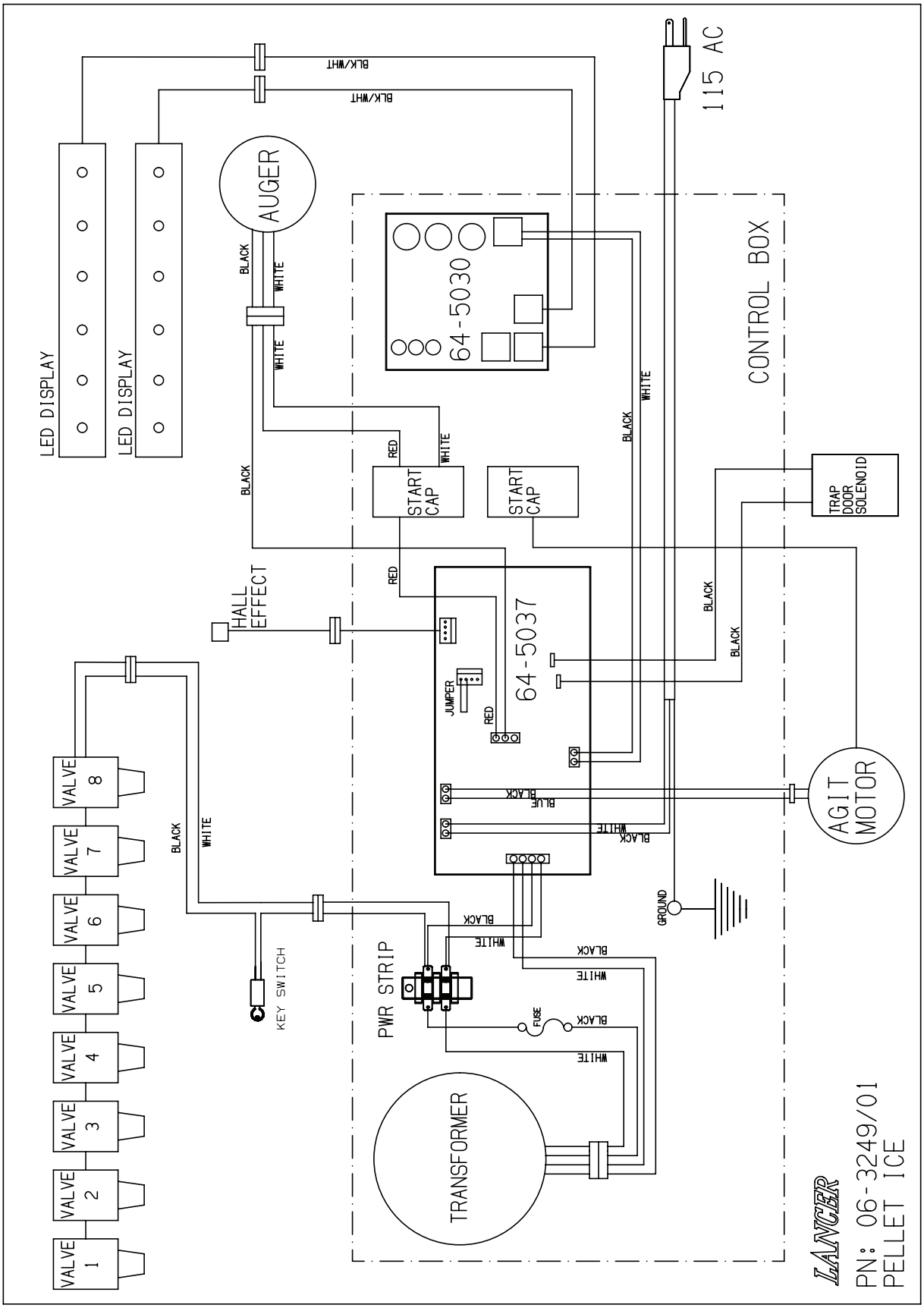
7.1 SPARE PARTS LIST



7.1 SPARE PARTS LIST (CONTINUED)

Item	Part No.	Description
1	27-0126	Lens Merch, Pellet Ice
2	06-3284	Panel, Graphic, Generic, Pellet Ice
3	05-2955	Merchandiser, Pellet Ice
4	64-5037	Ice Control Board, Pellet Ice
5	25-0094	Transformer, Toroidal
6	64-5031-01/01	PCB Assy, Backlight
7	82-4452	Agitator Motor Assy
8	02-0406/01	Seal, Shaft, Motor
9	03-0368	Retainer, Pin, Agitator, IBD
10	10-0762	Pin, Agitator, IBD, Single Retainer
11	05-1476/01	Lid, Front, IBD
12	05-2370	Lid, Back, 30” Mercury
13	82-4363	Agitator Assy, Angled, P-Ice
14	82-4315	Auger, Plastic Overmold, Pellet Ice
15	05-2845	Insert, Bin, Thermoform, P-Ice
16	64-5030	Power Supply
17	82-4415	Solenoid Assy, IBD, No Link
18	82-4450	Ice Chute Assy, Sensation
19	82-4451	Auger Motor Assy
20	30-10141	Splash Plate, 30”
21	82-4374	Drip Tray Assy, IBD 30
22	23-1551	Cup Rest, Pellet Ice

7.2 WIRING DIAGRAM - 115V/60HZ



DIP SWITCH LEGEND

SW1

SWITCH #		AUTO AGITATE OFF TIME
3	4	
OFF	OFF	NO AUTO AGITATION
OFF	ON	20 MINUTES
ON	OFF	40 MINUTES
ON	ON	60 MINUTES

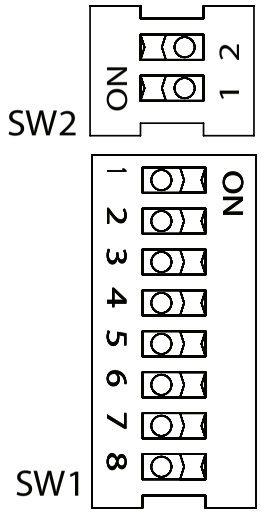
SWITCH #		REFILL ON TIME
5	6	
OFF	OFF	11 SECONDS
OFF	ON	9 SECONDS
ON	OFF	7 SECONDS
ON	ON	5 SECONDS

SWITCH #		REFILL START AFTER
7	8	
OFF	OFF	6 SEC DISPENSED
OFF	ON	9 SEC DISPENSED
ON	OFF	12 SEC DISPENSED
ON	ON	15 SEC DISPENSED

SW2 SWITCH 1: MUST BE ON FOR CORRECT OPERATION

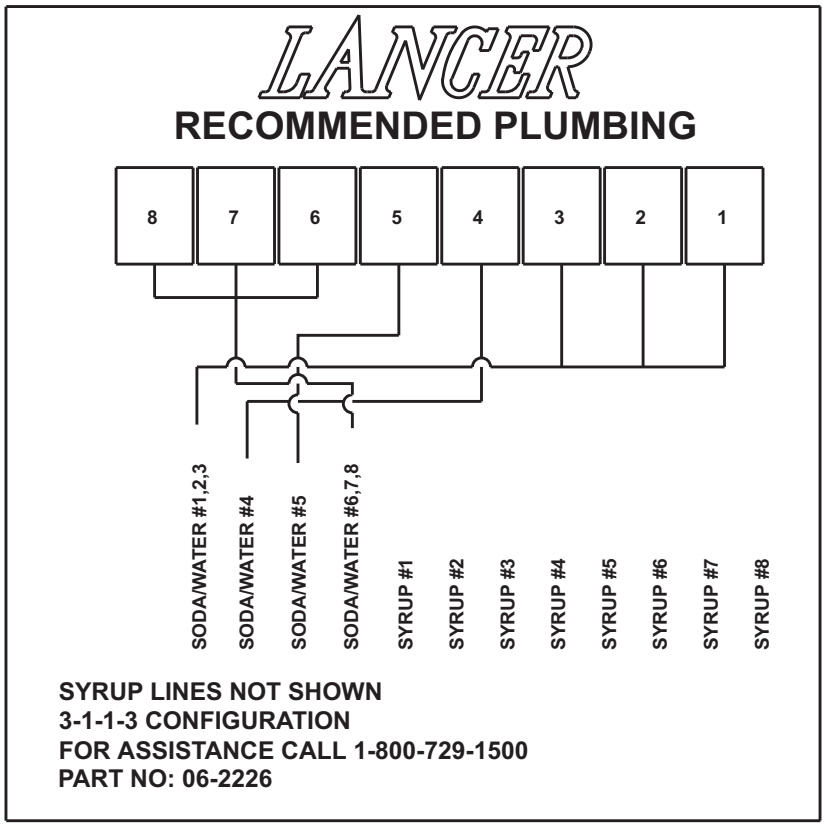
SW1 SWITCH 1: "LOW ICE" LED INDICATOR ENABLED

SW1 SWITCH 2: "LOW ICE" ALARM ENABLED

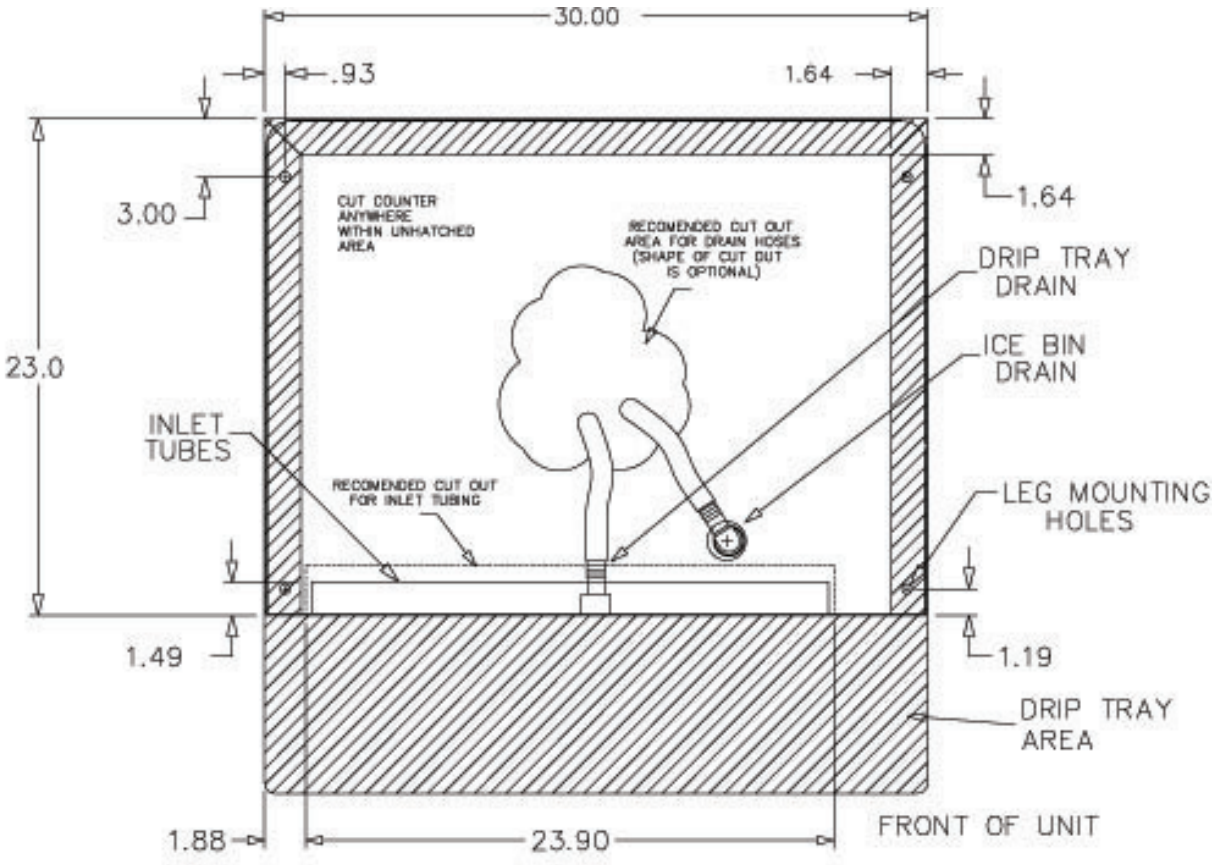


LANCER PN: 06-3289

7.4 RECOMMENDED PLUMBING, EIGHT (8) VALVE



7.5 COUNTER CUTOUT



8. DISPENSER DISPOSAL

To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was pur chased. Comply with local regulations regarding disposal of the refrigerant and insulation.

LANCER®

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