TOUCHPOINT SERIES 4800T

Operation Manual

PN: 28-0931

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4800T

Manual PN: 28-0931
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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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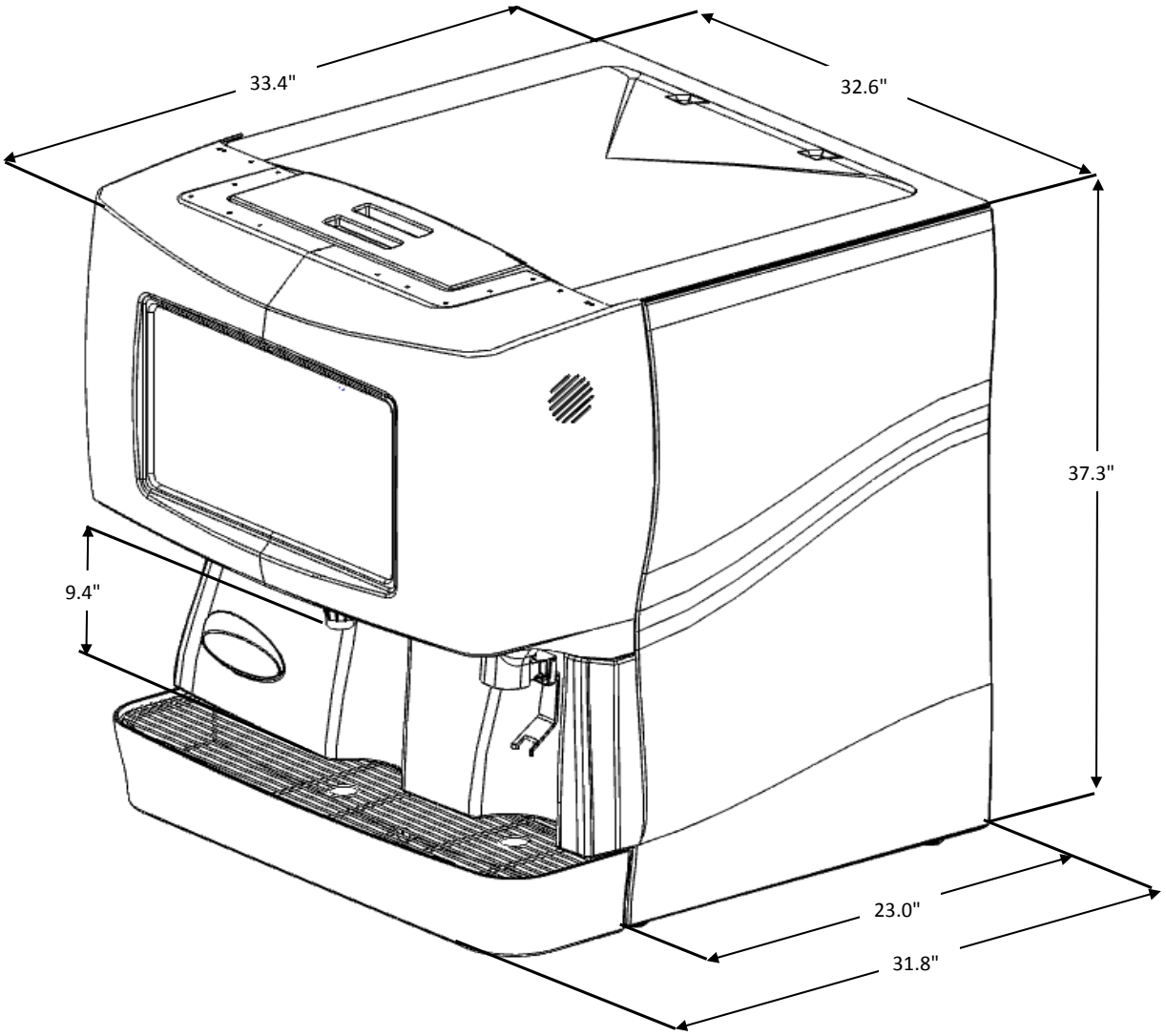
TOUCHPOINT SPECIFICATIONS



DIMENSIONS **Width:** 32.5 in (825 mm) **Depth:** 33.7 in (856 mm) **Height:** 37.3 in (947 mm) **SPACE REQUIRED** **Width:** 41.3 in (1049 mm) **Depth:** 38.5 in (978 mm) **Height:** Determined by manual filling requirements or ice maker mounting **ELECTRICAL** 115VAC/60Hz/2AMPs 220-240VAC/50/60Hz/1AMPs	**WEIGHT** **With ice:** 648 lbs (293 kg) **Shipping:** 498 lbs (225 kg) **ICE** **Capacity:** 250 lbs (113 kg) **Dispensable:** 180 lbs (81 kg) **FITTINGS** **Water for carbonator inlet:** 3/8” barb **Plain water inlet:** 3/8” barb **Brand syrup inlets:** 3/8” barb **Injection flavor inlets:** 1/4” barb **CO2 inlet:** 3/8” barb	**PLAIN WATER SUPPLY** **Min flowing pressure:** 75 PSIG (5.28 kg/cm2, 0.516 MPA) **CARBONATOR WATER SUPPLY** **Min flowing pressure:** 25 PSIG (1.76 kg/cm2, 0.172 MPA) **Max static pressure:** 50 PSIG (3.52 kg/cm2, 0.345 MPA) **CARBON DIOXIDE (CO2)** **Min pressure:** 70 PSIG (4.92 kg/cm2, 0.483 MPA) **Max pressure:** 80 PSIG (5.62 kg/cm2, 0.552 MPA)

This unit emits a sound pressure level below 70 dB

PRE-INSTALLATION CHECKLIST

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.

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

POST MIX ACCESSORIES	
□ CO2 Regulator Set	□ CO2 Supply
□ Beverage Tubing	□ Oetiker Clamps/Fittings
□ Water Booster	□ Water Regulator
□ Precision Cutters (if removing/replacing carbonator tank)	

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 appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. 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°C to 41°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 w!arnings 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. Este aparato puede ser utilizado por niños de 8 años o más y las personas con capacidades físicas, sensoriales o mentales, o por falta de experiencia y conocimientos que hayan recibido supervisión o instrucciones relativas al uso del aparato de una manera segura y comprenda los peligros involucrados. 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°C a 41°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 peut être utilisé par des enfants âgés de 8 ans et plus et les personnes ayant des capacités ou le manque d'expérience et de connaissances physiques, sensorielles ou mentales réduites si elles sont sans surveillance ou instruction concernant l'utilisation de l'appareil en toute sécurité et de comprendre les risques impliqués. 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°C à 41°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. Fill water bath until water overflows from tank overflow tube.
2. The carbonator pump motor must be disconnected from the power supply (see Section 1.7) prior to connection to water .. supply for initial build up of ice bank. Failure to do so will result in automatic shut off of carbonator (see item 6 below) or damage to the pump.
3. 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.
4. There is a five (5) minute delay which prevents the compressor and condenser fan from starting until the delay has lapsed. If electrical current is interrupted, there is always a five (5) minute delay before the compressor starts.
5. Supply Water Pressure: Minimum - 25 PSI (0.172 MPA); Maximum - 50 PSI (0.345 MPA); If pressure is over 50 PSIG (0.345 MPA), a water pressure regulator must be used.
6. On units with the built in water regulator, the regulator must be removed if inlet water pressure is less than 25 PSIG. (0.172 MPA)

PUNTOS IMPORTANTES EN LA UNIDAD DISPENSADORA

Esta unidad ha sido saneada en fabrica por las especificaciones de Lancer.

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

1. Llene el bano-Maria hasta que el agua se desborde sobre el tubo que controla la derrama del tanque.
2. El motor de la bomba del carbonatador debe desconectarse electricamente (Ver Manual - Seccion 1.7) antes de conectar el suministro de agua para la formacion inicial del banco de hielo. De no hacerse esto resultaria en un bloqueo automatico del carbonatador (ver abajo el punto 6) o en danos a la bomba.
3. 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.
4. Hay una demora de 5 minutos que evita que el compresor y el abanico del condensador arranquen hasta pasado ese tiempo. Si hay algun corte en la corriente electrica siempre se producira esa demora de 5 minutos antes de arrancar el compresor.
5. Presión de suministro del agua de red: Minimo 25 PSI (0.172 MPA); Maximo 50 PSI (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.
6. En unidades con regulador de presión incorporado, el regulador debe der eliminado cuando la presión de entrada de agua sea inferior a 25 PSIG (0.172 MPA).

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. Remplir le bain-Maire jusqu'a ce que l'eau dèborde par le tuyau de trop-plein du rèservoir.
2. Le moteur de la pompe du carbonateur doit etre dèbranchè de l'alimentation èlectrique (Voir le manuel, Section 1.7) avant l'arrivèe de l'eau pour la formation initiale de la glace. Oublier ou nègliger cette opèration provoquera l'arret automatique du carbonateur (voir le point 6 cidessous) ou causera des dommages à la pompe.
3. 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.
4. Un d'lai de 5 minutes empeche le compresseur et la ventilation du condesateur de se mettre en marche avant que ce lees de temps ne se soit ècoulè. Lorsque le courant èlectrique es interrompu, il y a toujours un dèlai de 5 minutes avant que le presseur ne se mette en.
5. Pression de l'eau: Minimum 25 PSI (0.172 MPA); Maximo 50 PSI (0.345 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 (0.345 MPA), un règulateur de pression d'eau doit etre utilsisè.
6. Sur les unitès avec règulateur d'eau incorporè, le règulateur doit etre enlevè si la pression d'arrivve est inferièure à 25 PSIG (0.172 MPA)

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 códigos 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 régulateur 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

1.1 RECIEVING THE UNIT

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

1.2 UNPACKING

WARNING TO AVOID PERSONAL INJURY OR DAMAGE, DO NOT ATTEMPT TO LIFT A UNIT WITHOUT HELP. FOR HEAVIER UNITS, USE OF A MECHANICAL LIFT 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.

A. Set shipping carton upright on the floor. Cut band and remove. Open top of carton and remove interior packing.
B. PRIOR to removing unit from shipping base, carefully remove all cladding to avoid damage during unit transfer from shipping base to counter top.
C. Remove these items in the following order:
   1) Ice Chute Lever
   2) Splash Plate

NOTE: Disconnect the electronics wires before removing

   3) Outer nozzle
   4) Merchandiser

NOTE: Unscrew top merchandiser screws prior to removal

   5) Drip Tray/Cup Rest
   6) Side Panels.
D. 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.)
E. Remove installation parts kits from the ice compartment.
F. Inspect unit and parts for concealed damage(s). If damage exists, notify delivering carrier and file claim against the carrier.

1.3 DRAIN SPIDER

The drain spider 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, the drain spider may become dislodged from its original position. Prior to installing the unit, 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 spider is not in place, proceed with the following steps:

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

1.4 SELECTING THE LOCATION

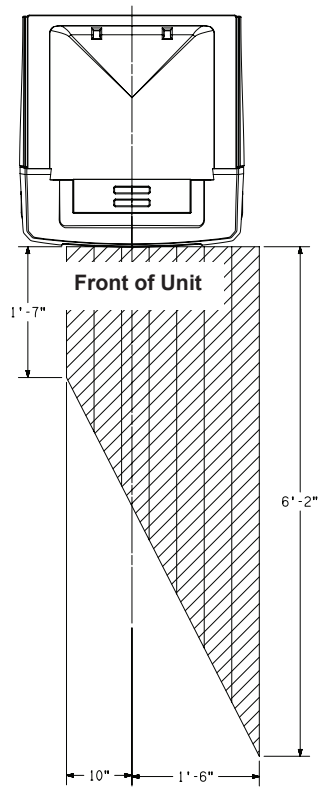
A. Select a level, well ventilated, accessible location away from direct sunlight (avoid) or overhead lighting (convenient to water, soda, and syrup lines and open type drain), a properly grounded electric supply and ensure sufficient clearance for air circulation.

B. Sufficient clearance must be provided, if an ice maker is not installed, to allow filling ice compartment from a five gallon bucket (a minimum of 16 inches is recommended). Lancer does NOT recommend the use of shaved or flake ice in the dispenser.

C. 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 icemaker) for this unit could exceed 800 pounds (363.6kg).

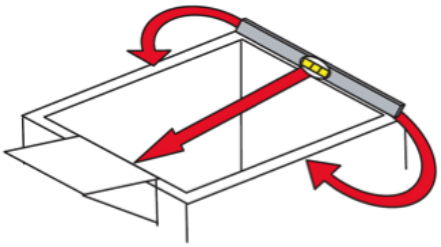
D. Unit may be installed directly on countertop or on legs. If installed directly on the counter, unit must be sealed to the countertop with an FDA approved sealant. If an icemaker is to be mounted on top of dispenser, do not install dispenser on legs.

E. Ensure there is a convenient location for placement of the remote pump deck and that the probe extension cord is long enough to extend to the unit.



1.5 LEVELING THE DISPENSER

In order to facilitate proper dispenser drainage, 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. Repeat this procedure for the remaining three sides. Level unit if necessary. For optimum performance place the unit at a 0° tilt. The maximum tilt is 5°.



1.6 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.

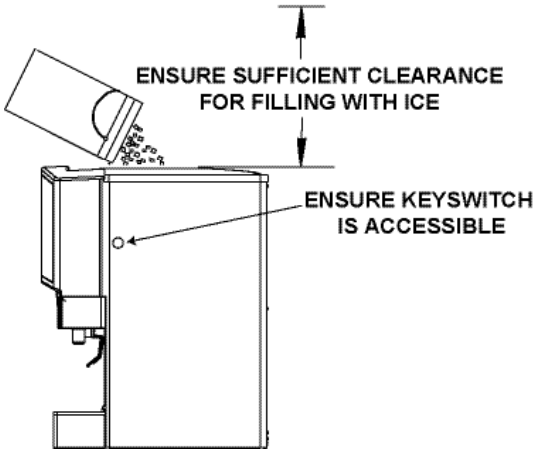
AVERTISSEMENT LORS DE L'INSTALLATION D'UN APPAREIL À CUBES DE GLACE SUR LE DISTRIBUTEUR, UTILISEZ UN THERMOSTAT DE BAC POUR CONTRÔLER LE NIVEAU DE GLACE (VOIR CI-DESSOUS). CECI EMPÊCHERA LES DOMMAGES AU MÉCANISME DE DISTRIBUTION. LE SUPPORT POUR FIXER UN THERMOSTAT SE TROUVE DANS LE BAC DE GLACE. PENDANT 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.

CONTINUED ON NEXT PAGE.....

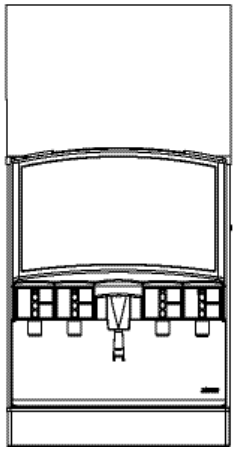
1.6 INSTALLING AN ICEMAKER (CONTINUED)

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 on previous page). Contact your icemaker manufacturer to obtain the correct bin thermostat. 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.

DISPENSER WITH NO ICEMAKER



DISPENSER WITH ICEMAKER



1.7 ADA STANDARDS FOR ACCESSIBLE DESIGN

To assure that beverage service is accessible to all customers, Lancer recom- mends 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 TouchPoint is less than 10” from the front of the counter, or a maximum of 46” if the TouchPoint 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.

1.8 CONNECTING TO ELECTRICAL POWER

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.

1.8 CONNECTING TO ELECTRICAL POWER (CONTINUED)

A. Review the warnings.
B. Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating.
C. Do not plug in the unit at this time.

1.9 CONNECTING TO WATER SUPPLY LINES

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 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 sys- tem) 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..

1.10 CONNECTING TO CO2 (REFER TO ELECTRICAL WARNING ON PAGE 7)

A. Provide a regulated CO2 supply to the dispenser through a 3/8 inch supply line. The maximum pressure is 80 PSI.

WARNING! EXCESSIVE CO2 PRESSURE CAN DAMAGE COMPONENTS

1.11 INSTALLATION OF THE UNIT AND PUMP DECK

A. Inspect the counter location where the unit is to be installed. verify that the counter is strong enough to safely support the weight of the unit being installed (see Section 1.4), after the cutout for the unit is made.
B. Position the pump deck within as close proximity to the dispenser as possible. The pump deck must be on a level surface and have adequate utilities available. Ensue that the pump deck switch is set to the OFF position.
C. Install a shut-off valve in the water line feeding the deck. If a separate water line is run for plain water, ensure that it also has a shut-off valve.
D. The carbonator pump is equipped with a strainer on the inlet side. Failure to install or maintain the water filter may starve the pump of water, causing it to burn out, and voiding the warranty.
E. Position the CO2 gas tank in a serviceable location. Assembly the high pressure regulator to the CO2 gas tank and run the jumper line to the low pressure regulator.
F. Attach the CO2 gas line to the carbonator by attaching the line from the high pressure regulator to the CO2 inlet located at the front of the unit. The setting of the high pressure CO2 gas regulator should be 75 psi. DO NOT turn on CO2 at this time.
G. If required, install water booster (Lancer PN 82-3401 or MC-163172) between water supply and unit.
H. Tee off outbound water line, run one line to the plain water inlet at the front of the dispenser and one to the remote pump deck inlet regulator. Reference plumbing diagram on front of unit for plain water inlet fitting location.
I. Complete the carbonated water line connection between the remote pump deck and carbonated water inlet on the dispenser. Reference plumbing diagram on front of unit for carbonated water inlet fitting location.

CONTINUED ON NEXT PAGE.....

1.11 INSTALLATION OF THE UNIT AND PUMP DECK (CONTINUED)

J. Connect syrup supply lines to the 3/8 inch barb inlet fittings at the front of the unit. Reference plumbing diagram on front of unit. Primary syrup valve is S1.
K. Connect the flavor injection lines to the barb fittings at the front of the unit. Reference plumbing diagram on front of unit.
L. Connect the hose to the Drip Tray fitting, install the Drip Tray, and extend hose to open type drain.
M. 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.

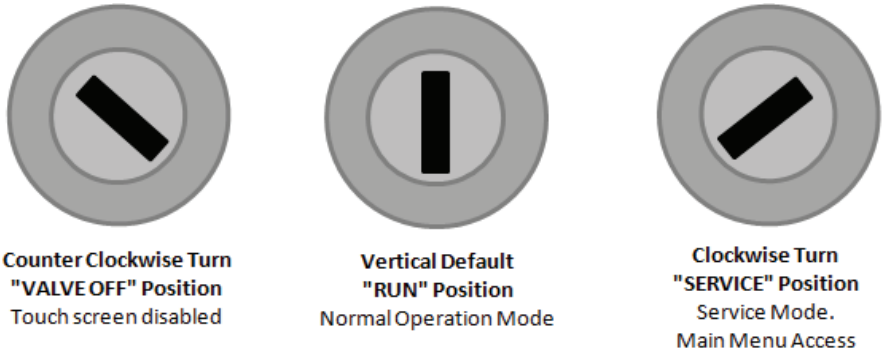
1.12 CHECKING FOR LEAKS

A. Turn on water. Open the pressure relief valve on the carbonator tank by flipping up the valve cap lever, and hold it open until water flows from the relief valve. Close (flip down) the relief valve.
B. Verify Bag-In-Box contains syrup.
C. Check all connections for leaks.

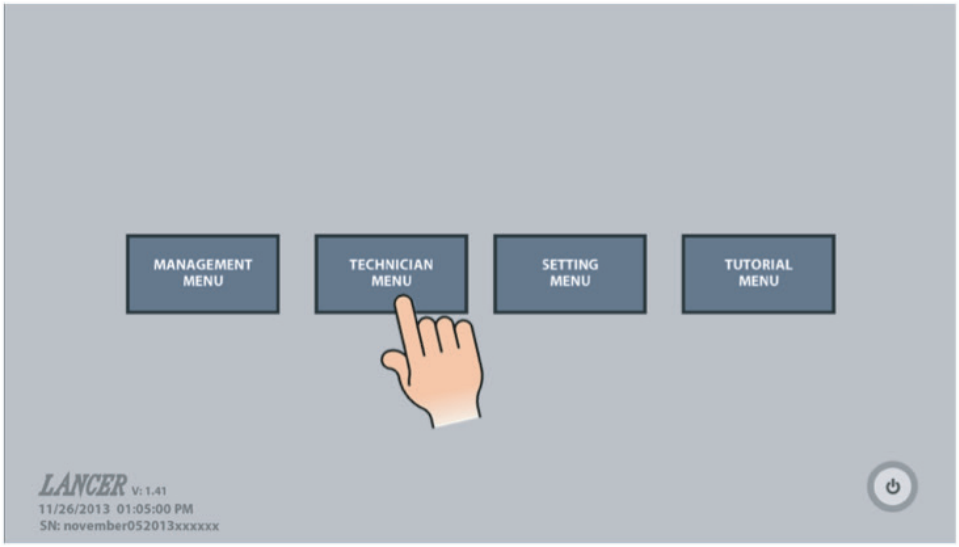
1.13 PRE-INSTALL

NOTE: Prior to plugging in the unit, ensure there are no flash drives insertted in any of the USB ports on CPU

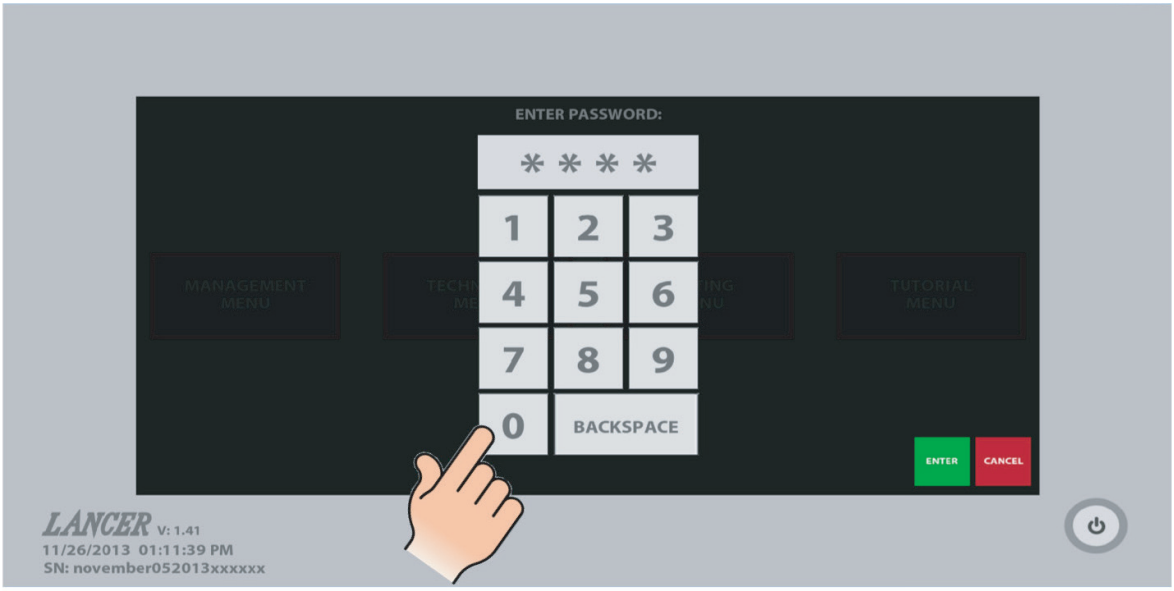
A. Connect Power Cord to grounded electrical outlet.
B. TouchPoint will begin booting up as soon as power is connected. Boot-up may take several minutes. Cup selection carrousel will appear when complete.
C. Test Motor operation by pushing Ice Chute until the agitation motor begins to turn.
D. Utilize the TECHNICIAN MENU valve actuators when valve actuation is required.
E. To access the TECHNICIAN MENU, turnkey switch one position in the clockwise direction to access the MAIN MENU.



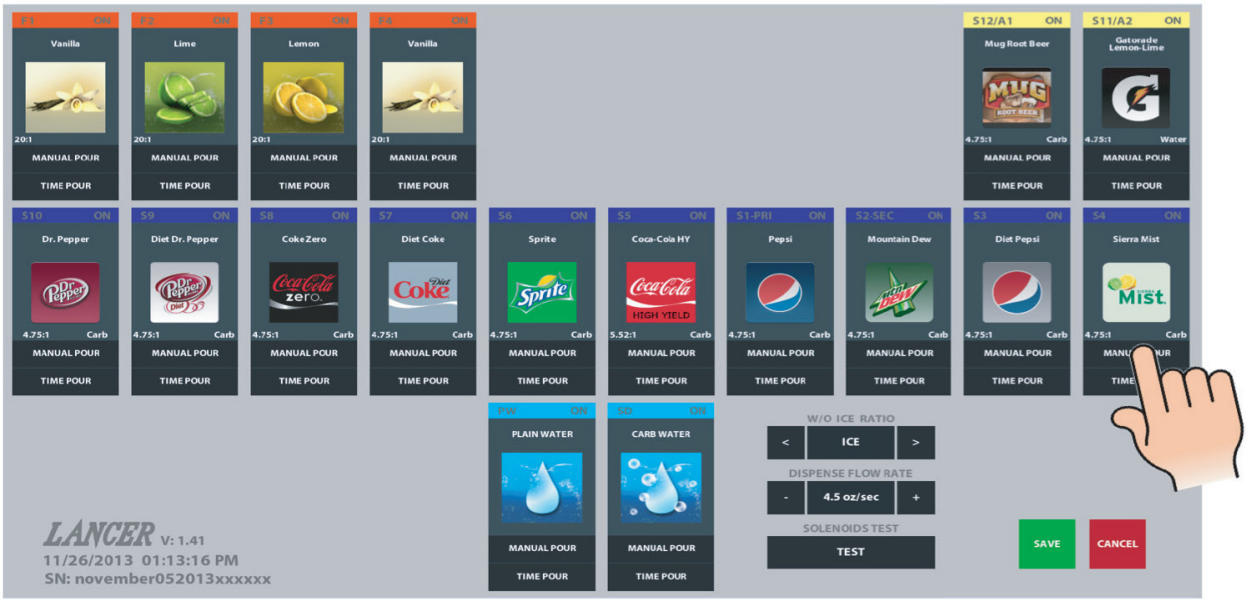
F. Select the TECHNICIAN MENU button.



G. Contact Lancer Warranty for the default pass-code or ask store manager if pass code was changed.



H. During sanitizing, use only the MANUAL POUR button on each valve.



I. Clean and sanitize the entire dispenser prior to proceeding. Follow sanitizing instructions in Section 2.

1.14 CARBONATOR AND SYRUP PURGING

A. Ensure CO2 supply is turned OFF.
B. Ensure the pump deck is turned OFF.
C. Open the relief valve until water comes out. Close the relief valve.
D. Access the TECHNICIAN MENU.
E. To fill plain water and carbonated water lines, ensure a good flow of water is established when pouring from the PLAIN WATER and CARB WATER valve modules.
F. Turn on CO2 at source and ensure the regulator is set at 75 PSIG and that the remote carbonator deck is switched to the OFF position.
G. Turn the remote carbonator deck switch to the ON position.
H. Dispense soda water until the carbonator pump comes on. Release the button, allow the carbonator to fill and stop (usually a few seconds). Repeat this process until the water is carbonated (about 5 cycles).

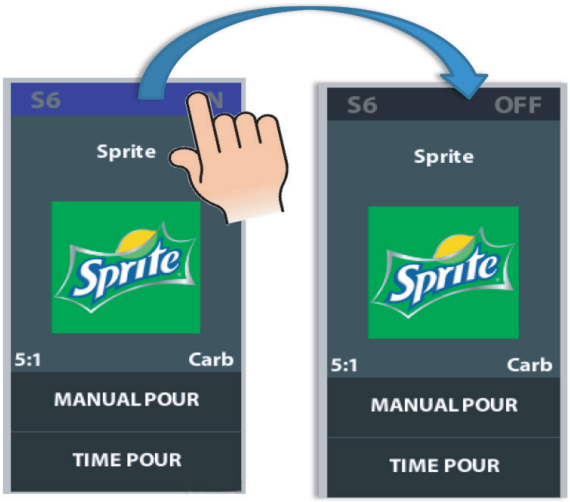
NOTE: The pump deck has a 3 minute timeout feature. If the timeout occurs, turn the deck OFF then ON by flipping the switch on the control box.

NOTE: To check for CO2 leaks, close the valve on the CO2 cylinder and observe if the pressure to the system drops with the cylinder valve closed for five minutes. Open the cylinder valve after check.

I. Ensure the low pressure regulator is at 65 PSIG for syrup lines. Activate each MANUAL POUR button each syrup and flavor valve module to purge air from syrup lines.

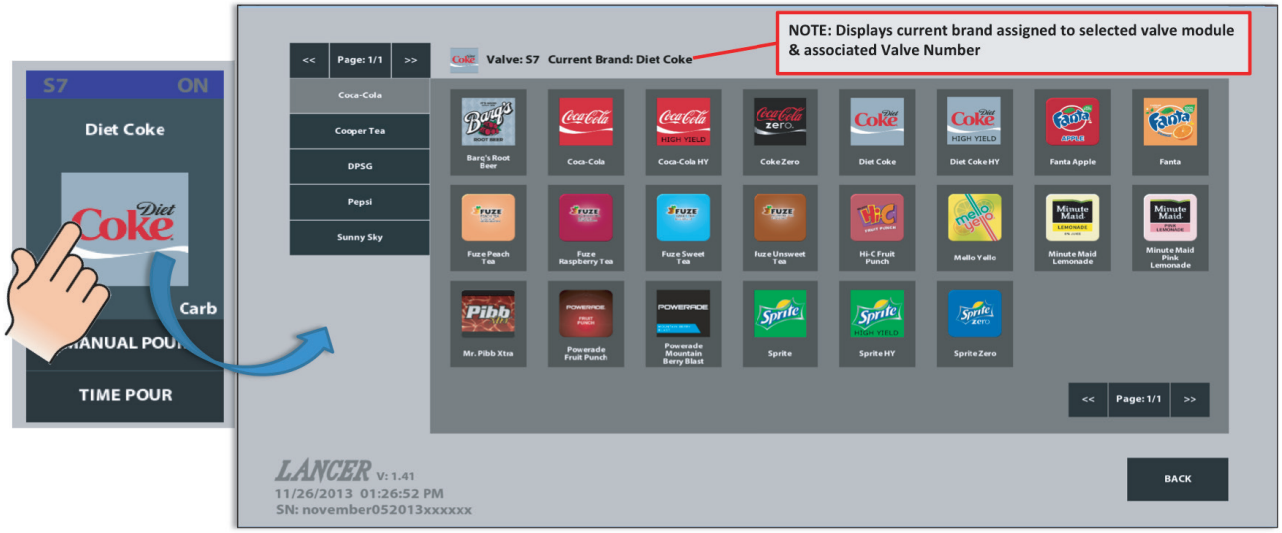
1.15 SETTING UP BRANDS

A. Access the TECHNICIAN MENU.
B. Deactivate any syrup or flavor adder valve module not being used by tapping the colored ribbon at the top of the module:

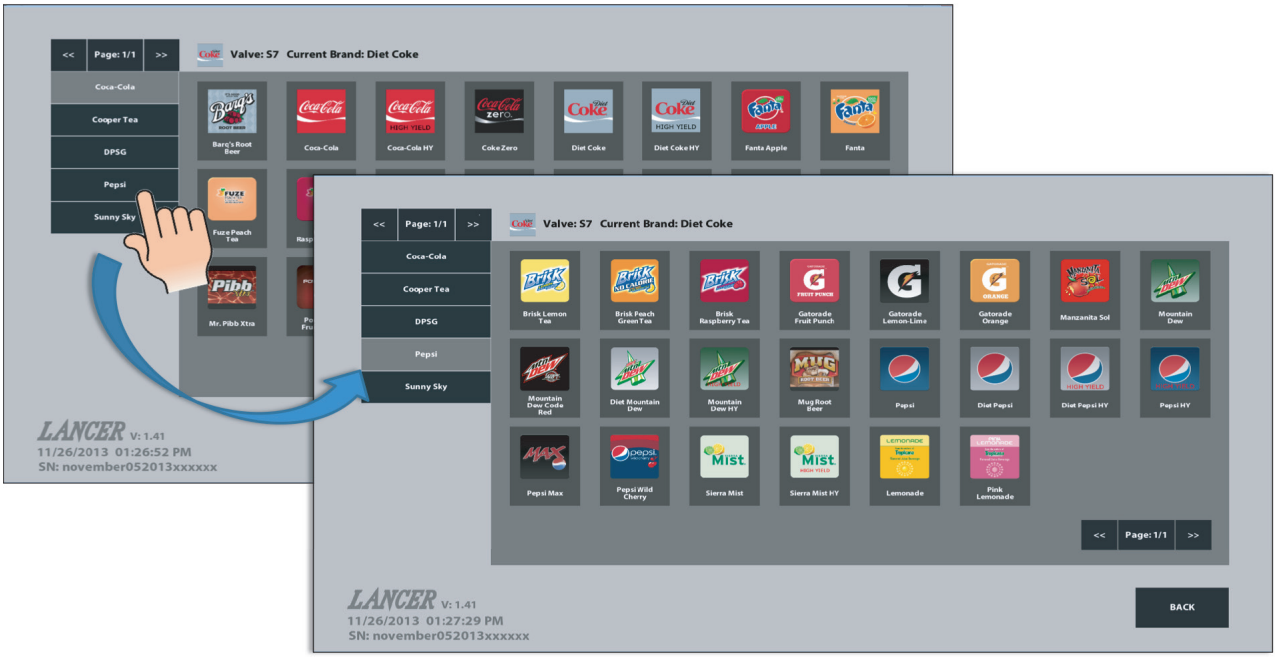


NOTE: The cup associated with each syrup module deactivated will appear with a “SOLD OUT” icon in the cup carrousel and will not be selectable. The flavor adder icons associated with each flavor adder module will no longer appear in the Pour screen.

C. For each syrup and flavor adder module being used, tap the brand icon to open the Brand Library and reveal additional syrup brands for selection.



D. Selecting the different tabs on the left side of the screen will reveal even more available brands. Tap BACK to return to TECHNICIAN MENU.



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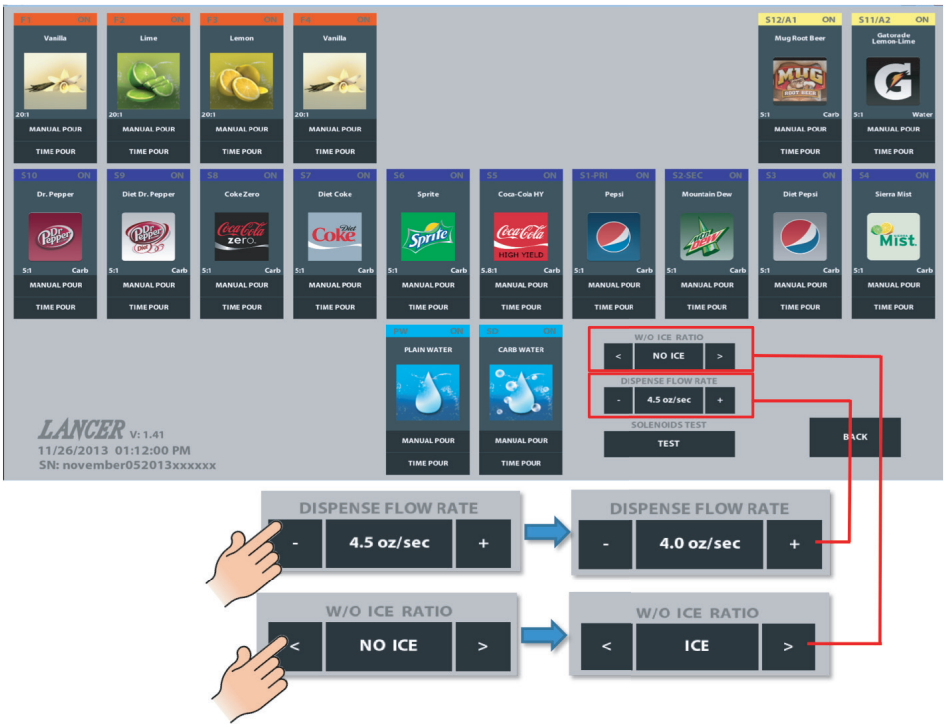
1.15 SETTING UP BRANDS (CONTINUED)

E. Tap the desired syrup brand. Selected brand will become darker. Tap SAVE to change assignment. Tap CANCEL to remove selection.

F. Modify the DISPENSE FLOW RATE and W/O ICE RATIO if required. Ratios and dispense times will automatically be updated when changes are applied.



G. After completing changes, tap SAVE to apply all changes made. Tapping CANCEL will undo ALL unsaved changes.

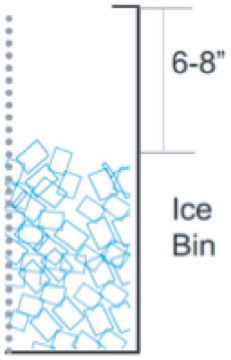
1.16 FILLING ICE AND SETTING RATIO

A. Fill unit with ice until the auger is covered. Push Chute and check for ice delivery.
B. Finish filling the unit with ice and install Top Cover (if applicable).
C. To set the ratio, access the TECHNICIAN MENU.
D. Valve flow controls still need to be manually adjusted.
E. No syrup separator is required. Utilize the graduated cylinder provided in installation kit.
F. Place the graduated cylinder under the nozzle and tap TIME POUR.

G. Check the amount of liquid captured in the graduated cylinder and compare to value displayed onscreen. Tap DISMISS to return to valve modules.
H. Adjust flow control and repeat until required volume dispensed.
I. Repeat this for all modules on the screen.
J. When complete, tap BACK button to return to MAIN MENU.
K. Turn key switch back to NORMAL RUN position.
L. Install these items in the following order: 1) Side Panels, 2) Drip Tray/Cup Rest, 3)Splashplate NOTE: Reconnect the wires, 4) Merchandiser, 5) Ice Chute Lever.

1.17 OTHER

A. Pouring hot water into drain may cause the Drain Tube to collapse. Allow only luke warm or cold water to enter Drain Tube.
B. Pouring coffee tea and similar substances into drain may cause the Drain Tube to become clogged with coffee or tea grounds, or other solid particles.
C. If an icemaker 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. This ensures the lid will not be displaced due to the ice shifting during agitation.



2. CLEANING AND SANITIZING INSTRUCTIONS

A. The cleaning and sanitizing procedures provided herein 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 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 both state and local health department guidelines to ensure proper operation/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 used must be followed.

2.1 CLEANING AND SANITIZING SOLUTIONS

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.

CLEANING SOLUTION: Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90 to 110°F (32 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. Rinsing must be thorough, using clean, potable water at a temperature of 90 to 110°F (32 to 43°C). Extended lengths of product lines may require that an additional volume of cleaning solution is prepared.

SANITIZING SOLUTION: Prepare sanitizing solutions in accordance with the manufacturer's written recommendations and safety guidelines. The solution must provide 200 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 manufacturer's written recommendations and safety guidelines, and provides 200 parts per million (PPM) chlorine. Extended lengths of product lines may require that an additional volume of sanitizing solution be prepared.

2.1 CLEANING AND SANITIZING SOLUTIONS (CONTINUED)

NOZZLE SANITIZING SOLUTION: Prepare a chlorine solution (less than pH 7.0) containing 50 PPM chlorine with clean, potable water at a temperature of 90 – 110°F. Any sanitizing solution may be used as long as it is prepared according to manufacturer's recommendations and safety guidelines, and provides 50 PPM cholorine.

OTHER SUPPLIES NEEDED: 1) Clean cloth towels; 2) Bucket; 3) Extra nozzle; 4) Sanitary gloves; 5) Small brush (PN 22-0017)

2.2 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.

2.3 ICE BIN CLEANING - START UP AND MONTHLY (REFER TO THE AUTOMATIC AGITATION WARNING ON PAGE 8)

A. Disconnect power to the dispenser
B. Remove Top Cover.
C. Melt out any 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.
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 of Operations Manual).
N. Fill Unit with ice and replace Top Cover.
O. Reconnect Dispenser to power source.

2.4 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 CO2 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 CO2 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 CO2 AIT ÉTÉ LIBÉRÉE DU RESERVOIR.

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

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 CO2 supply hose to tank and pressurize.

CONTINUED ON NEXT PAGE.....

2.4 CLEANING AND SANITIZING BEVERAGE COMPONENTS - FIGAL SYSTEMS (CONTINUED)

C. Turn key switch to SERVICE position. Using the TECHNICIAN MENU, activate valve until water is dispensed. NOTE: To activate a valve, access the Technician's Menu. Refer to 'Basic Set Up & User Guide' for instructions to access the Technician's Menu. Diagram 2.1.3 maps each feature of the valve modules dis- played. The diagram shown in 2.2.1 instructs how to actuate a pour from each valve.
D. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.
E. Disconnect CO2 supply hose from the water filled syrup tank.
F. Prepare sanitizing solution for unit as described in section 2.1. Fill a tank with this solution. Connect hose half of syrup line to the tank. Connect CO2 supply hose to tank and pressurize.
G. Using the TECHNICIAN MENU, 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.

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.

H. Prepare nozzle sanitizing solution as described in section 2.1.
I. Turn key switch to "VALVE OFF" position, two positions counter clockwise, to avoid accidental dispense while the nozzle is exposed. This will Exit the TECHNICIAN MENU screen and return to the Cup Carrousel screen.
J. Remove the outer nozzle by twisting clockwise and pulling downward. DO NOT attempt to activate any vlaves while the outer nozzle is removed.
K. Wash outer nozzle with cleaning solution.
L. Immerse the outer nozzle in a bath of the nozzle sanitizing solution for 15 minutes.
M. While the outer nozzle is in the sanitizing solution, using the nozzle brush provided in the installation kit, dip the brush in the sanitizing solution and thoroughly brush the bottom of the inner nozzle body.
N. Rinse the brush in warm 90 – 110°F, clean potable water and brush the bottom of the inner nozzle body once more WITHOUT the sanitizing solution.
O. After the outer nozzle has soaked for 15 minutes, rinse in warm 90 - 110°F, clean potable water for a minimum of 20 seconds ensuring all surfaces of the nozzle have been thoroughly rinsed.
P. Allow outer nozzle to air dry (to expedite drying, forced convection is recommended).
Q. Reinstall the outer nozzle to the unit.
R. Return the key switch position to the SERVICE position and return to the TECHNICIAN MENU.
S. Disconnect CO2 supply hose from the tank.
T. Connect hose half of syrup line to a tank filled with clean, potable, water at a temperature of 90° to 110°F. Connect CO2 supply hose to tank and pressurize.
U. 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.
V. Disconnect CO2 supply hose from the tank.
W. Reconnect syrup lines to syrup containers (for example, quick disconnects, figal containers, etc.) and ready unit for operation.
X. Draw drinks to refill lines and flush the sanitizing solution from the dispenser.
Y. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
Z. Repeat cleaning, rinsing, and sanitizing procedures for each valve and each circuit.

2.5 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. NOTE: To activate a valve, access the Technician's Menu. Refer to 'Basic Set Up & User Guide' for instructions to access the Technician's Menu. Diagram 2.1.3 maps each feature of the valve modules displayed. The diagram shown in 2.2.1 instructs how to actuate a pour from each valve.
D. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.
E. Prepare sanitizing solution for unit as described in section 2.1. Place syrup inlet line in container filled with cleaning solution.
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. Prepare nozzle sanitizing solution as described in section 2.1.
H. Turn key switch to "VALVE OFF" position, two positions counter clockwise, to avoid accidental dispense while the nozzle is exposed. This will Exit the TECHNICIAN MENU screen and return to the Cup Carrousel screen.
I. Remove the outer nozzle by twisting clockwise and pulling downward. DO NOT attempt to acti vate any vlaves while the outer nozzle is removed.
J. Wash outer nozzle with cleaning solution.
K. Immerse the outer nozzle in a bath of the nozzle sanitizing solution for 15 minutes.
L. While the outer nozzle is in the sanitizing solution, using the nozzle brush provided in the installation kit, dip the brush in the sanitizing solution and thoroughly brush the bottom of the inner nozzle body.
M. Rinse the brush in warm 90 – 110°F, clean potable water and brush the bottom of the inner nozzle body once more WITHOUT the sanitizing solution.
N. After the outer nozzle has soaked for 15 minutes, rinse in warm 90 - 110°F, clean potable water for a minimum of 20 seconds ensuring all surfaces of the nozzle have been thoroughly rinsed.
O. Allow outer nozzle to air dry (to expedite drying, forced convection is recommended).
P. Reinstall the outer nozzle to the unit.
Q. Return the key switch position to the SERVICE position and return to the TECHNICIAN MENU.
R. Place syrup inlet line in a clean container filled with clean, potable, water at a temperature of 90° to 110°F.
S. Activate valve to flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of cleaning solution.
T. Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to syrup pack age. Ready unit for operation.
U. Draw drinks to refill lines and to flush the chlorine sanitizing solution from the dispenser.
V. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
W. Repeat cleaning, rinsing, and sanitizing procedures for each valve and each circuit.

2.6 TO ACCESS SERVICE AREA

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

A. Remove outer nozzle. Twist clockwise and pull down.
B. Remove cup rest and ice chute lever.
C. Remove Splash Plate. Take care to disconnect cable connected to back of ADA membrane switch board.
D. Remove screws holding merchandiser in place.
E. Remove Merchandiser.
F. After service, reinstall items.

2.7 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 Ice Chute Lever, then remove Splash Plate Assembly by lifting it up and out from the dispenser face. NOTE: Always remove the ice chute lever before removing the splash plate.
D. Remove clip from Auger Motor Shaft. Remove four (4) screws from brackets. Ensure Motor Harness is disconnected and retain the auger shaft key.
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 Assembly.
K. Reinstall Merchandiser and Splash Plate.
L. Reconnect power to the dispenser.

2.8 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.
J. Be sure to retain the o-ring from between the ice chute assembly and the feed-through.
K. Remove the outer ice chute from the base by pushing the hinge tabs inward to release the outer ice chute.

3. SOFTWARE, MULTIMEDIA & TOUCH SCREEN TROUBLESHOOTING

	TROUBLE	CAUSE	REMEDY
Multi Media & Advertising	3.1 Advertising mode does not activate.	A. Object too close to the proximity sensor located on the front of the dispenser B. No videos uploaded C. Video input selection set to HDMI. D. Incorrect format.	A. Remove object and ensure proper clearances are maintained B. Upload videos. For information on how to upload videos, reference User Guide 28-2810. C. Access Settings in Main Menu. Select “Vide Settings” tab. Ensure “Local Video” is green. If not, select Local Video button. D. Reference 28-2810 TouchPoint User Guide for proper video formatting.
Set Up	3.2 After turning on unit, receiving error message “Remove disks or other media. Press any key to restart”.	A. External USB flash drive is plugged into CPU prior to start up	A. Remove USB from CPU and press the center button on the ADA key pad
	3.3 After turning on the unit, receiving a “Windows Error Recovery” message.	A. Unit was not previously shut down properly	A. Allow countdown to auto start the software OR press the center button on the ADA key pad
	3.4 System not displaying correct date and time after adjustments.	A. Date and time adjustment settings not saved after previous edits	A. Adjust date and time to correct settings and SAVE changes BEFORE exiting
	3.5 After turning on the unit, receiving message on touch screen “No Video Input”.	A. Improper connection between CPU power cables. No power to CPU. B. Video input cables are not connected properly. C. Incorrect software revision. D. Malfunctioning video cables. E. Malfunctioning CPU power supply. F. Malfunctioning touch screen. G. Malfunctioning CPU assembly.	A. Ensure power harnesses are properly connected from main control box to power bricks, and from power bricks to CPU. B. Ensure video input cables are connected correctly from CPU to touchscreen. C. Press the red button to reset the unit and contact Lancer technical services to determine if Windows software BIOS should be reset. D. Replace the video cables. E. Replace CPU power supply. F. Replace touch screen. G. Replace CPU assembly.
	3.6 After plugging in unit to power outlet, no power received at the dispenser.	A. Loose connections at the main control box. B. Tripped breaker	A. Power cord not plugged into power inlet on control box assembly B. Check if breaker popped out and push back in.
	3.7 Incorrect brand line up appears in Beverage Selection Carrousel after configurations were completed.	A. Configuration edits were not saved	A. Reconfigure valve modules to display correct brands and SAVE changes BEFORE exiting

	TROUBLE	CAUSE	REMEDY
Touch Screen & User Interface	3.8 Touch screen not responding to any touch inputs.	A. Loose USB connection at touch screen or CPU. B. CPU not reading touch screen USB. C. Improperly shutdown	A. Ensure all touch screen connections are secure on touch screen and CPU. B. Disconnect touch screen USB from CPU. Plug touch screen USB back into CPU. C. Press red reset button. Wait 5 seconds. Press red reset button again.
	3.9 No dispense occurs when touching the pour button or the cup while in the Pour Screen.	A. Lost communication to valve board. B. Loose valve connection.	A. Reset valve communication in technician's menu B. Run valve diagnostic in technician's menu to identify if loose connection and correct.
Sound	3.10 No sound.	A. Incorrect audio codec in video files B. Volume level set too low. C. Loose speaker connection or dis-connected harness. C. Malfunctioning speaker harness. D. Malfunctioning speaker.	A. Ensure codec is correct per 28-2810 User Guide B. Ensure volume setting is not at the lowest setting. Increase volume as desired. C. Ensure all speaker connections are secure. Check harnesses at speaker and also speaker harnesses inside control box. C. Replace speaker harness. D. Replace speaker assembly.
Exporting Data	3.13 When accessing menus, receive message "Management USB key required! Please plug-in management USB-key. Then tap CHECK Button"	A. No authorized USB flash drive is inserted in the CPU. B. Unauthorized USB flash drive is inserted in the CPU. C. Authorized USB flash drive is insert- ed in the CPU but USB communication error is occurring. D. Malfunctioning USB flash drive	A. Insert authorized flash drive into available USB port on CPU box. Authorized flash drives can be obtained by calling Lancer Customer Service B. File transfers can only be completed with a Lancer provided, authorized USB flash drive. Obtain proper flash drive and insert into available USB port on CPU box. C. Restart the system by using the TERMINAL CONTROL in the main menu. D. Replace USB flash drive

	TROUBLE	CAUSE	REMEDY
ADA	3.12 ADA keypad does not respond to input	A. Loose or improperly connected	A. Check all cables are connected properly from the ADA membrane switch to the ADA control board. Ensure no exposed pins at connections. Ensure cable is not twisted, if it is, disconnect and properly reconnect.
		B. Malfunctioning ADA board	B. Replace ADA board
		C. Malfunctioning ADA membrane switch	C. Replace splash plate with new ADA membrane switch
Key switch/ADA board	3.16 Menu screen does not appear when key switch turned	A. Loose connections	A. Check connections: ADA board to control box for power, ensure USB cable connected properly, ensure 4 pin connector from key switch to ADA board connected properly.
		B. Faulty key switch	B. Replace key switch
		C. Faulty ADA board	C. Replace ADA board
Proximity Sensor	3.17 Auto interrupt / proximity sensor feature not triggering when customer approaches machine	A. Proximity sensor turned off	A. Access Menu and change proximity sensor to be turned on
		B. Proximity sensor not included	B. Ensure unit has an oval window just above the ADA keypad. If no window is located there, unit does not have a proximity sensor.
		C. Loose or improper connections	C. Check connections from proximity sensor to ADA board
		D. Faulty proximity sensor	D. Replace proximity sensor
		E. Faulty ADA board assy	E. Replace ADA board assy

4. MECHANICAL TROUBLESHOOTING

TROUBLE	CAUSE	REMEDY
4.1 Touch screen responsive but no product dispensed when POUR icon is touched from flavor selection/pour screen: No clicking can be heard from solenoid activation	A. Unit is in “NO DISPENSE” mode B. Valve harnesses not connected properly C. Carbonator pump over pressurized not allowing solenoid to open D. Malfunctioning solenoid valve E. Malfunctioning valve board(s)	A. Check key switch and turn to Normal RUN position B. Run Solenoid Test to ensure proper harness connection. Fix highlighted valves if open circuit detected C. Relieve some pressure from the CO2 relief valve and try actuating valve D. Replace valve E. Replace valve board(s)
4.2 Touch screen responsive but no product dispensed when POUR icon is touched from flavor selection/pour screen: Clicking can be heard from solenoid activation	A. Kinked line from valve to nozzle blocking flow	A. Find kinked line and correct
4.3 Push chute and nothing happens	A. Dispenser not connected to power source B. Wiring harness not plugged in C. Ice board defective D. Malfunctioning power supply	A. Connect dispenser to power source B. Plug in wiring harness C. Replace ice board D. Check voltage to power supply. Check fuses.
4.4 Push chute. Ice door opens but motor does not run	A. Wiring harness not plugged in B. Ice board defective C. Motor defective	A. Plug in wiring harness B. Replace ice board C. Replace motor
4.5 Push chute. Motor runs but ice door does not open.	A. Solenoid not connected to ice board B. Solenoid defective C. Ice board defective	A. Connect solenoid to ice board B. Replace solenoid C. Ice board defective
4.6 Push chute, ice door opens, motor runs, but no ice dispenses, or ice is of poor quality	A. Dispenser is out of ice B. Agitator pin is missing or damaged C. Poor ice quality	A. Fill dispenser with ice B. Replace agitator pin C. Service ice machine
4.7 Water in ice bin	A. Cold plate drain is obstructed	A. Remove splash plate 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. Remove outer nozzle and check o-rings. If damaged, replace. If improperly installed, adjust.
4.9 Miscellaneous leakage	A. Gasket not sealing or 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 a min of 25 PSI, max of 50 PSI

TROUBLE	CAUSE	REMEDY
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 D. Defective LFCV module	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 D. Replace module
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 E. Defective LFCV module	A. Verify incoming supply water pressure to plain water inlet is a min 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 E. Replace module
4.13 Erratic ratio	A. Incoming water and/or syrup supply not at min 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
4.14 Insufficient syrup flow	A. Insufficient CO2 pressure to BIB pumps B. Shutoff on mounting block not fully open C. Foreign debris in syrup flow control D. Defective BIB pump	A. Adjust CO2 pressure to BIB pumps to 80 PSI (min. 70 PSI). Do not exceed manufacturer's recommendations B. Open shutoff fully C. Remove syrup flow control from valve and clean out any foreign material to ensure smooth spool movement D. Replace pump
4.15 Valve will not shut off	A. Debris in solenoid seat B. Solenoid plunger sticking	A. Activate valve a few times to free debris. Remove the solenoid coil and plunger. Clean out any foreign material B. Replace solenoid coil
4.16 Water continually leaking at connections	A. Loose water connections B. Flare seal washer leaks	A. Tighten water connections B. Replace flare seal washer

TROUBLE	CAUSE	REMEDY
4.17 Water only dispensed, no syrup. Or syrup only dispensed, no water	A. Syrup BIB empty B. Water or syrup shutoff on mounting block not fully open C. Improper or inadequate water or syrup supply D. CO2 pressure to syrup pump too low E. Stalled or inoperative BIB pump F. Kinked line G. CO2 regulator malfunction H. Defective LFCV module	A. Replace syrup BIB as required B. Open shutoff completely 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. Check the CO2 pressure to the pump to ensure it is between 70-80 PSI E. Check CO2 pressure and/or replace pump F. Remove kink or replace line G. Repair or replace CO2 regulator as Required H. Replace module
4.18 Syrup only dispensed. No water, but CO2 gas dispensed with syrup	A. Improper water flow to dispenser B. Carbonator pump motor has timed out (display message on the LCD screen) C. Liquid level probe not connected properly to PCB D. Defective PCB assembly E. Defective liquid level probe F. Weak or defective carbonator pump	A. Check for water flow to dispenser B. Reset by turning the unit OFF, then ON by using the circuit breaker on the power supply or momentarily unplugging unit C. Check connections of liquid level probe to PCB assembly D. Replace PCB assembly E. Replace liquid level probe F. Replace pump
4.19 Excessive foaming	A. No ice in bin B. Ice not touch cold plate C. Incoming water or syrup temperature too high D. CO2 pressure too high E. Water flow rate too high F. Nozzle and diffuser not clean G. Air in BIB lines	A. Fill bin with ice and allow cold plate to re-stabilize B. Increase auto agitation time C. Correct prior to dispenser D. Adjust CO2 pressure downward, but not less than 70 PSI E. Re-adjust and reset ratio F. Remove and clean G. Bleed air from BIB lines

TROUBLE	CAUSE	REMEDY
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
4.21 BIB pump does not operate when dispensing valve is opened	A. Out of CO2, CO2 not turned on, or low CO2 pressure	A. Replace CO2 supply, turn on CO2 supply, or adjust CO2 pressure to 70-80 PSI
	B. Out of syrup	B. Replace syrup supply
	C. BIB connector not tight	C. Fasten connector tightly
	D. Kinks in syrup or gas lines	D. Straighten or replace lines
4.22 BIB pump operating, but no flow	A. Leak in syrup inlet or outlet line	A. Replace line
	B. Defective BIB pump	B. Replace BIB pump
4.23 BIB pump continues to operate when bag is empty	A. Leak in suction line	A. Replace line
	B. Leaking o-ring on pump inlet fitting	B. Replace o-ring
	C. Defective syrup BIB pump	C. Replace defective pump

TROUBLE	CAUSE	REMEDY
4.24 BIB pump fails to restart after bag replacement	A. Leak in discharge line or fittings	A. Tighten BIB connector
	B. Empty BIB	B. Clean out or replace BIB connector
	C. Air leak on inlet line or bag 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	A. Repair or replace discharge line
	B. Empty BIB	B. Replace BIB
	C. Air leak on inlet line or bag connector	C. Repair or replace
4.26 Low of no carbonation	A. Low or no CO2	A. Check CO2 supply. Adjust CO2 pressure to 70 PSI
	B. Low water pressure	B. Need water booster kit
	C. Worn or defective carbonator pump	C. Replace carbonator pump
	D. Backflow preventer not allowing water to flow	D. Replace backflow preventer, noting the flow direction arrow from pump to coldplate
	E. Probe malfunctioning	E. Replace probe
	F. PCB malfunctioning	F. Replace PCB

5. 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.

5.1 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.

5.2 DIP #5 through #8 – DISPENSE TIME/AGITATION SYNC

Switch	Function	Default Setting	Avail Time Settings
#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

MODEL 4800 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

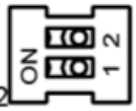
SWITCH #		AUGER RUN TIME
7	8	
OFF	OFF	6 SEC DISPENSED
OFF	ON	9 SEC DISPENSED
*ON	OFF	12 SEC DISPENSED
ON	ON	15 SEC DISPENSED

SWITCH #		AGITATOR ON TIME
5	6	
OFF	OFF	11 SECONDS
OFF	ON	9 SECONDS
*ON	OFF	7 SECONDS
ON	ON	5 SECONDS

SW2 SWITCH 1: MUST BE ON FOR MODEL 4800

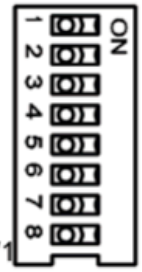
SW2 SWITCH 2: POSITION DOES NOT MATTER

SW2



SW1 SWITCH 1: NOT USED FOR MODEL 4800

SW1 SWITCH 2: NOT USED FOR MODEL 4800



LANCER PN: 06-3289/01

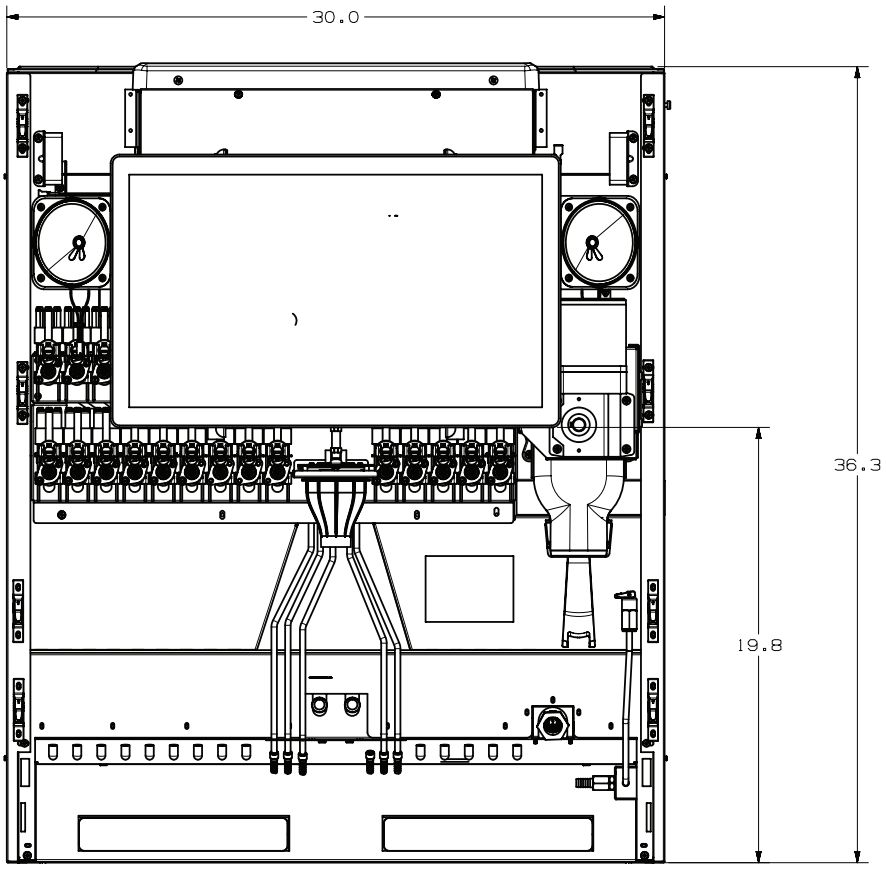
*= DENOTES DEFAULT

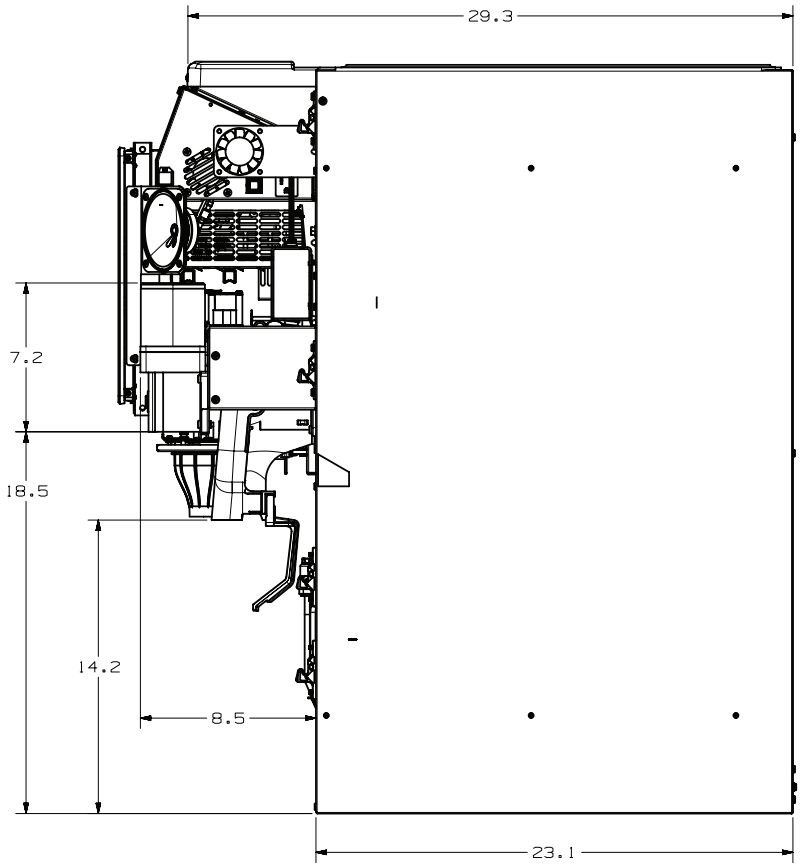
SW1

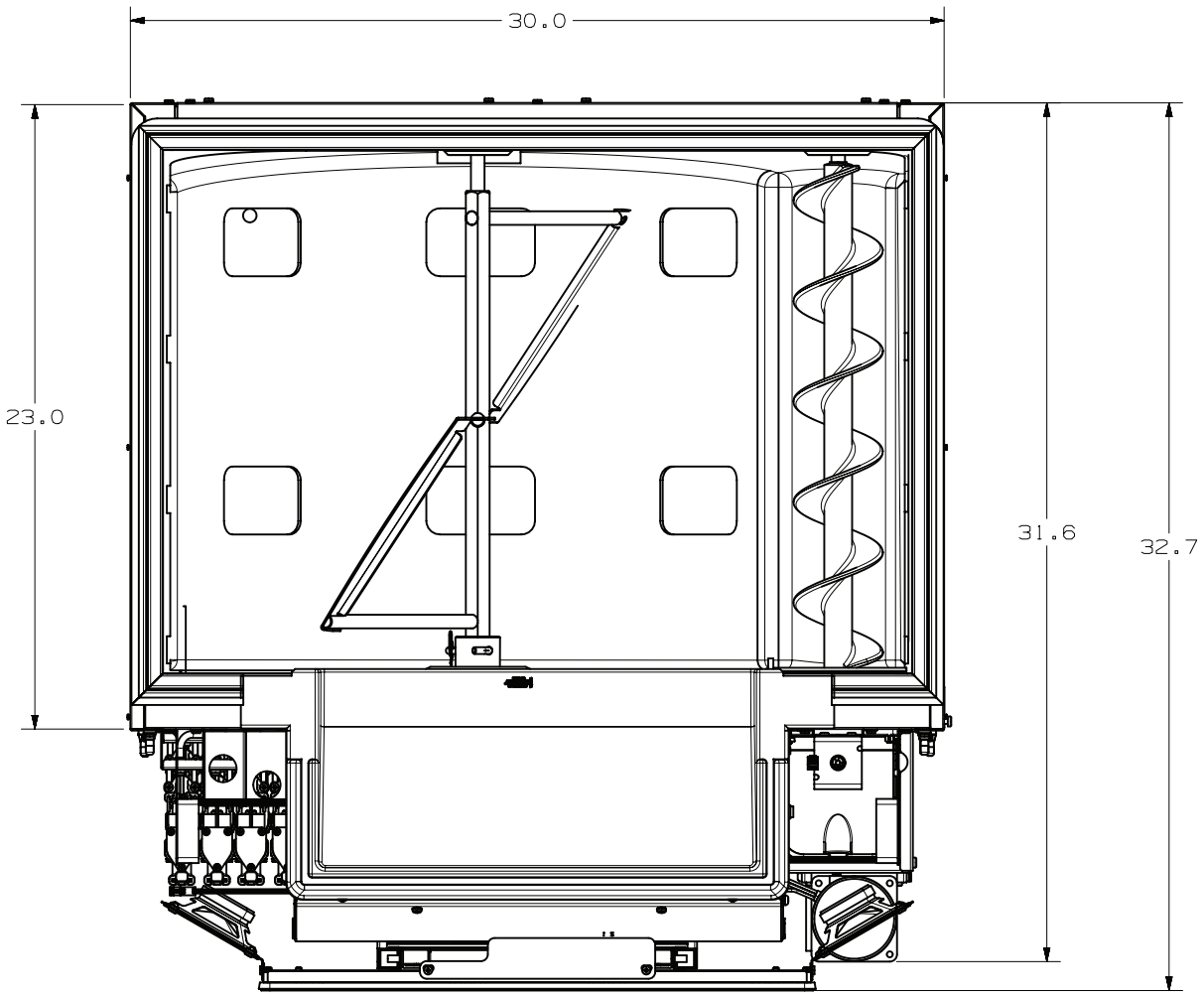
6. DISPENSER DISPOSAL

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 purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

7. UNIT DIMENSIONS

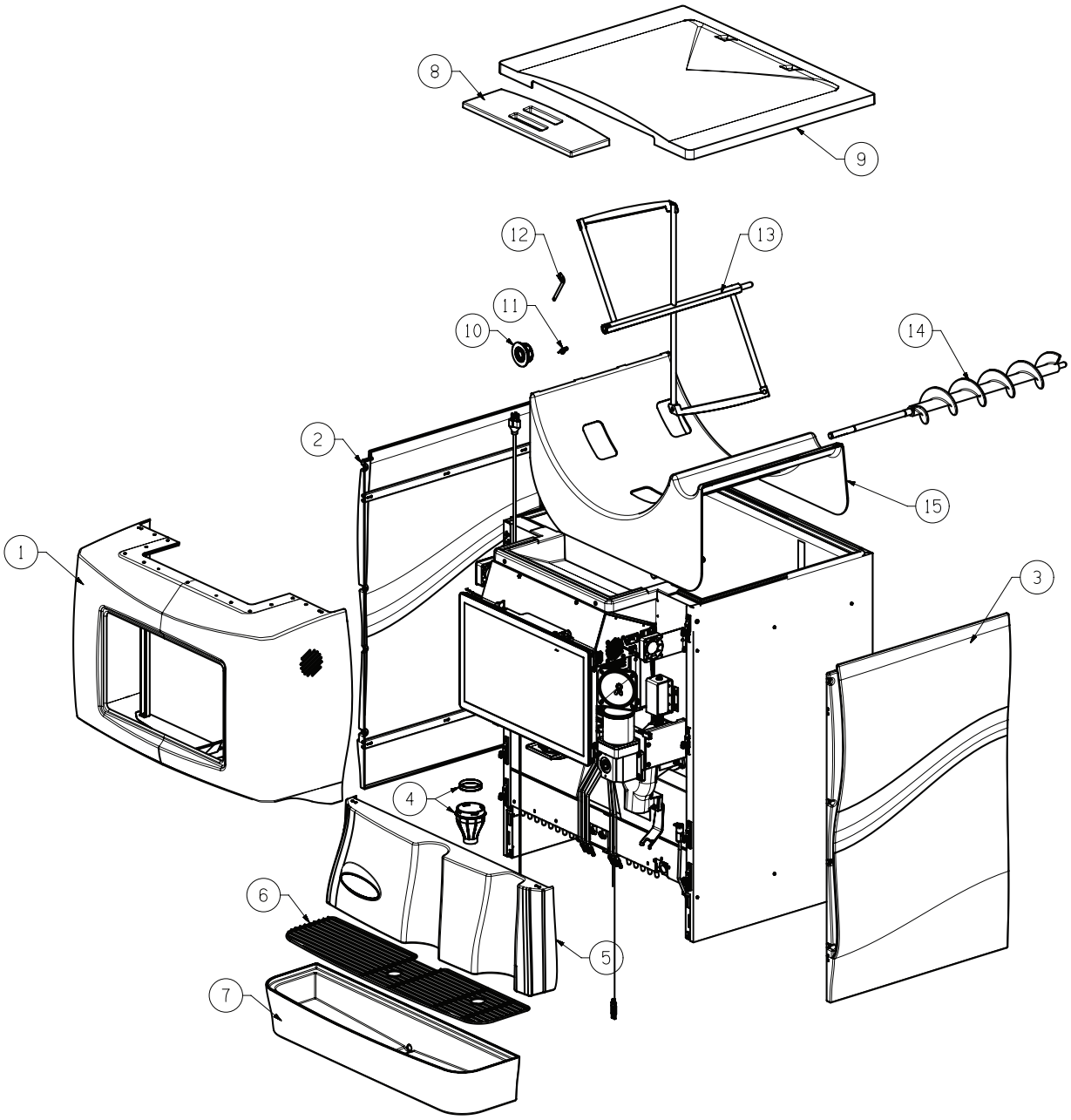





30.0
23.0
31.6
32.7

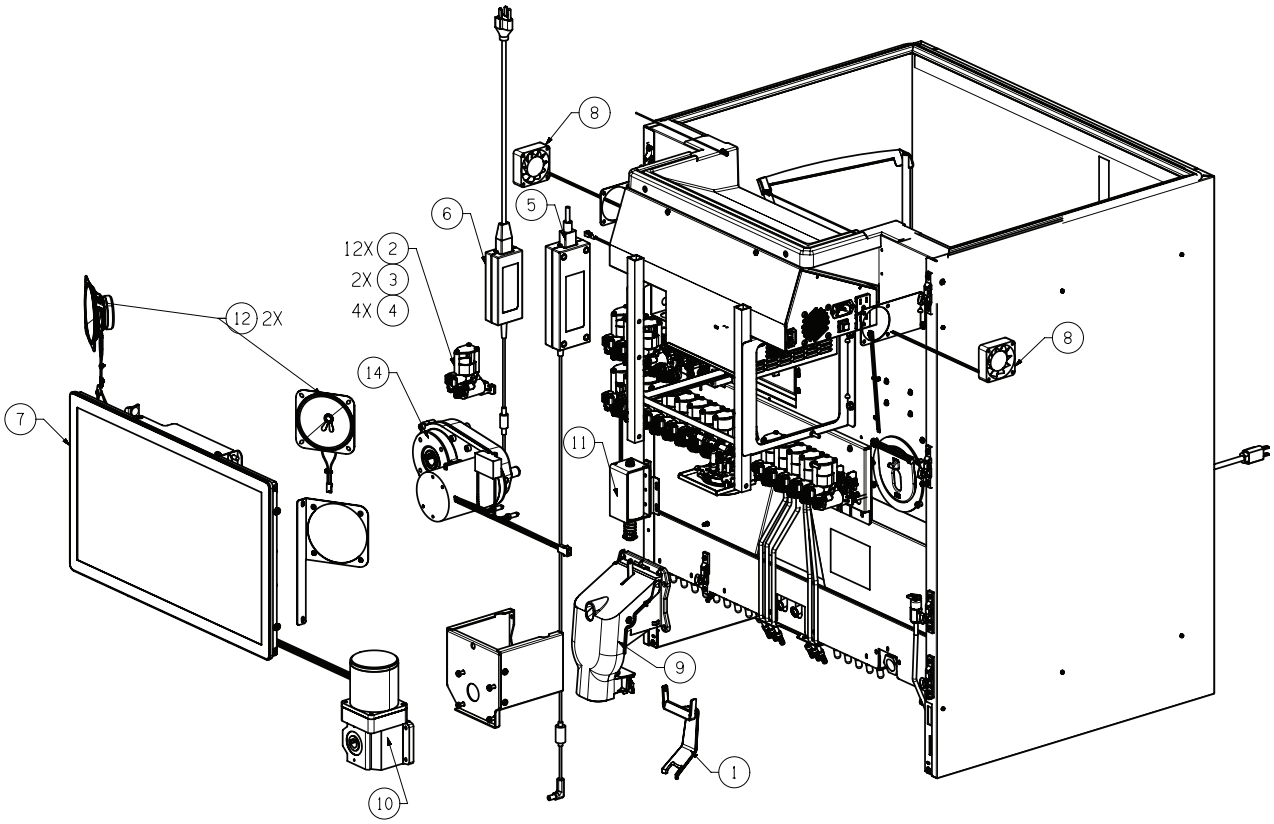
8. ILLUSTRATIONS AND PARTS LISTINGS

8.1 SPARE PARTS LIST 1



Item	Part No.	Description
1	82-4683	Merchandiser Assy, TP30
2	82-4515	Panel,Side, Left,Assy
3	82-4513	Panel Assy, Side,Right
4	82-4718	Kit, Spare Parts, Nozzle,TP
5	82-4682	Splash Plate Assy, TP30
6	23-1627	Cup Rest, Wire Form, TP30
7	82-4691	Drip Tray Assy, TP30
8	05-1476	Lid,Front, IBD, RND
9	05-2730	Lid, Back .30 Mercury
10	02-0406/01	Seal, Shaft, Motor
11	03-0368	Retainer, Pin, Agitator, IBD
12	10-0762	Pin, Agitator, IBD, Single Retainer
13	82-4363	Agitator Assy, Angled, P-Ice
14	82-4315	Auger, Plastic Overmold, Pellet Ice
15	05-2845	Insert, Bin, Thermoform, P-Ice

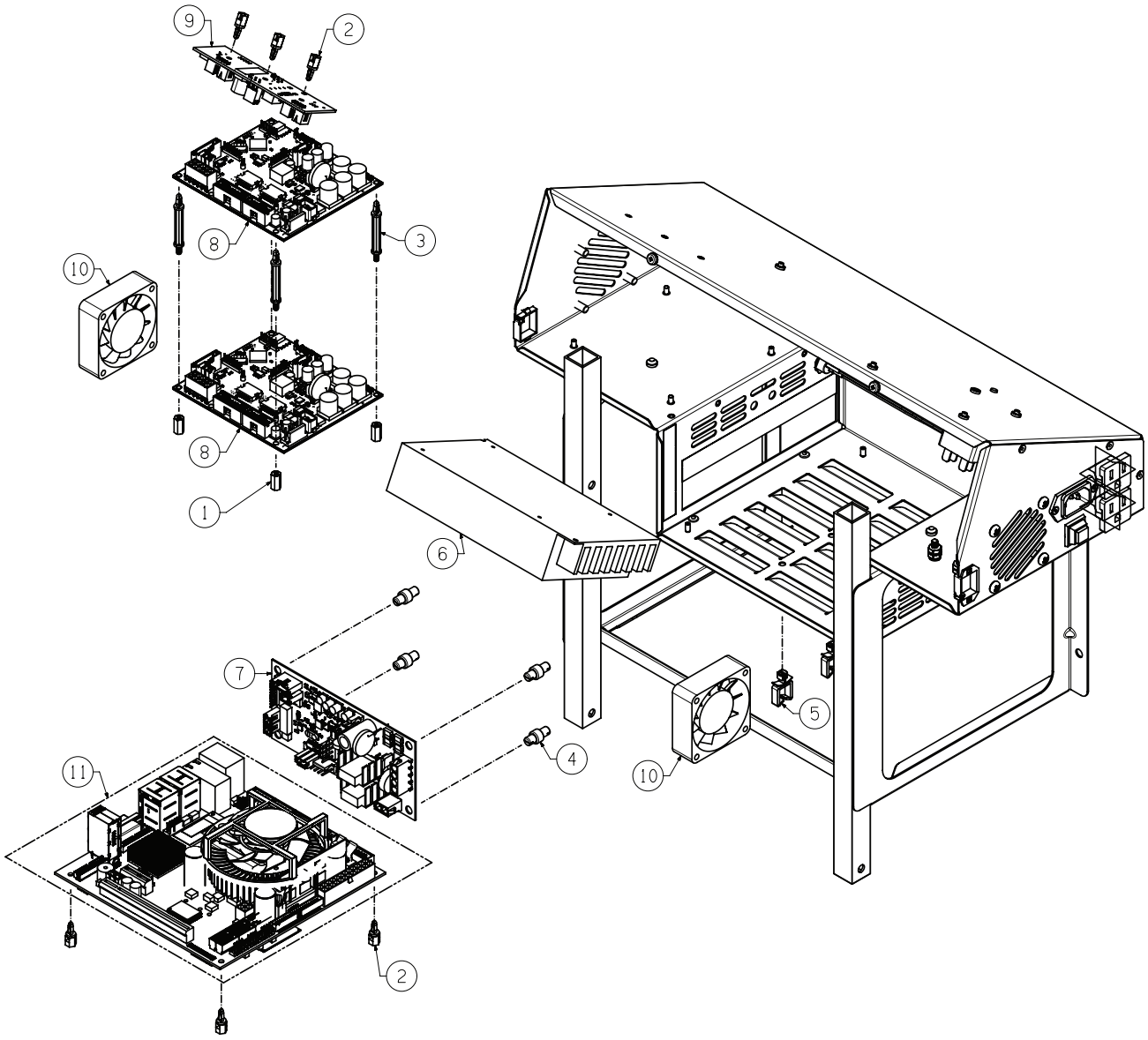
8.2 SPARE PARTS LIST 2



Item	Part No.	Description
1	05-0999/02	Lever, Chute, IBD
2	19-0260/03	Valve Assy, LFCV,4.5 Syr, Blk, SC
3	19-0261/05	Valve Assy, LFCV, 4.5 Soda, Gry, S
4	19-0262/03	Valve Assy, LFCV, 0.2 INJ, NAT, Sc
5	52-3416	Power Brick, 19V, 4.7A, 90W, TouchPoint
6	52-3417	Power Brick, 12V, 5A, 60W, TouchPoint
7	52-3420	Monitor, Touch Screen, 22, P-Cap, TouchPoint
8	81-0640/02	Fan Motor Assy, Ctrl Bx, FCOJ, 2V
9	82-4450	Ice Chute Assy, Sensation
10	82-4451	Auger Motor Assy
11	82-4507	Solenoid, Door Assy, 24V, Night Fury
12	82-4525	Speaker Assy, Wire And Speaker, TouchPoint
13*	82-4020	Solenoid, LFCV, Rebuild Kit

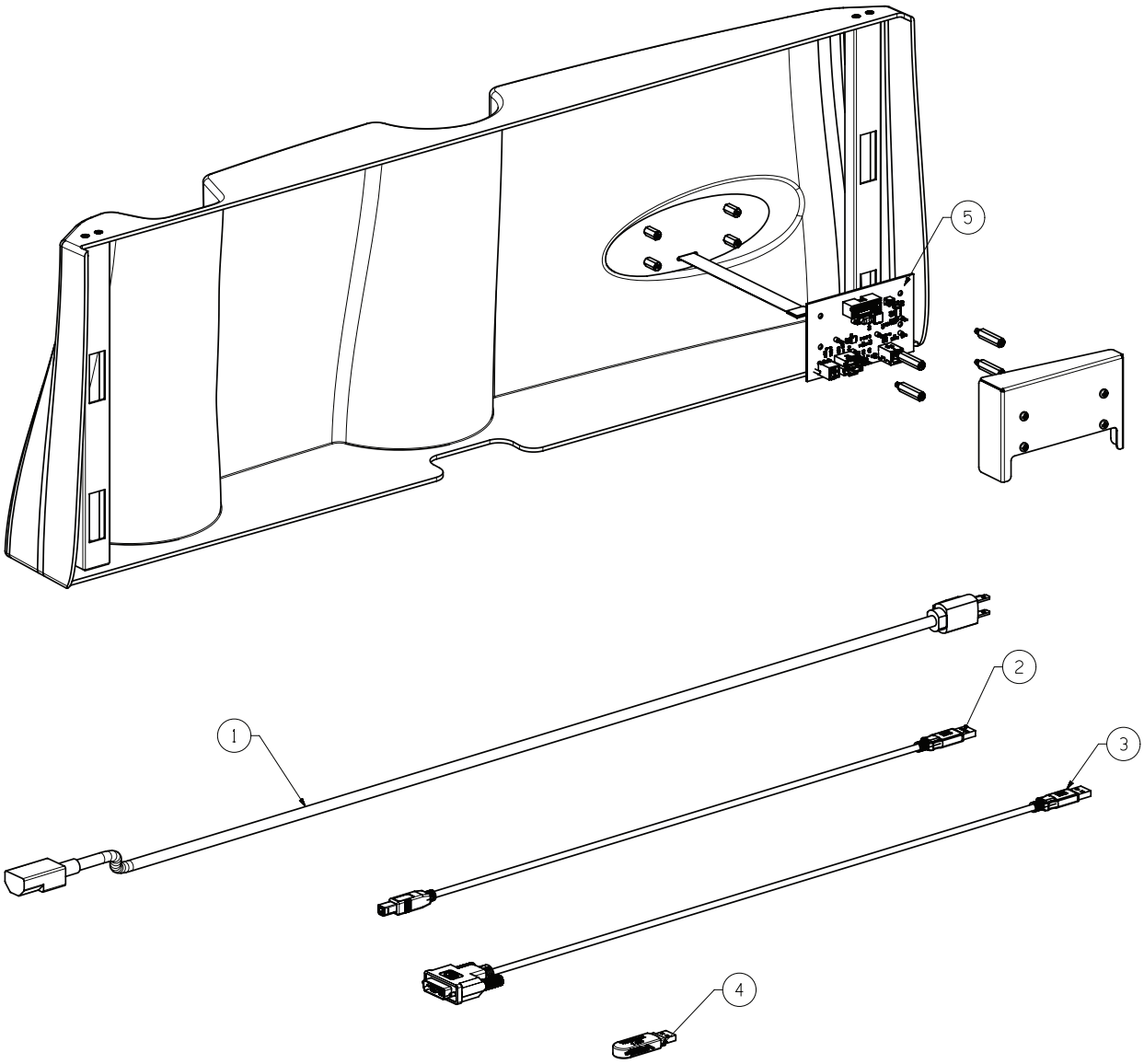
* Denotes that item is not shown on drawing

8.3 SPARE PARTS LIST 3: CONTROL BOX ASSY



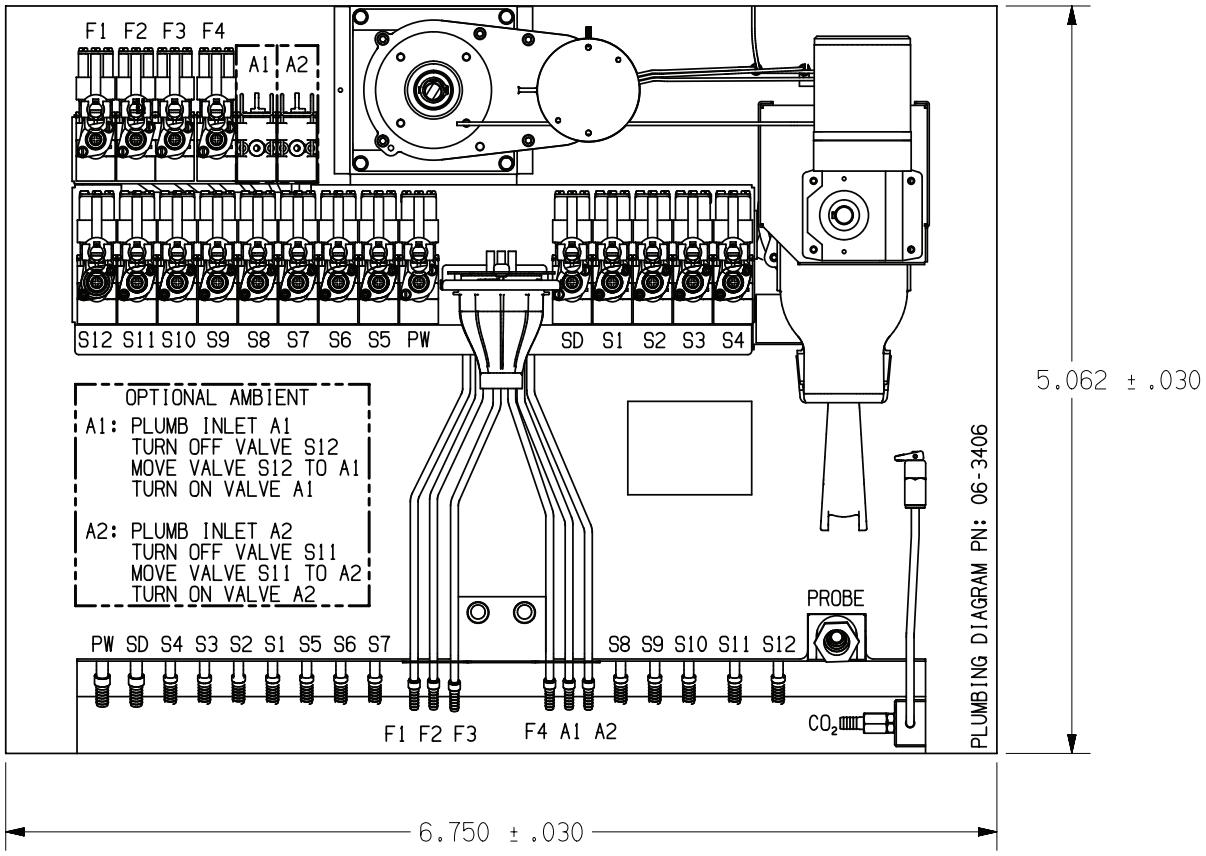
Item	Part No.	Description
1	05-3101	Standoff, #6-32X.5, Nylon
2	05-3185	Standoff, PCB, Snap-Lock, .375, Nylon
3	05-3186	Standoff, PCB, Snap-Fit, 1-3/8, Nylon
4	13-0047	Stdf .250 Hartwell #Hnst4-250-1
5	13-0209	Wire Saddle, ROHS, W/Arrowhead
6	52-3422	Power Suplly, 24VDC, TouchPoint
7	64-5037	PCB Assy, Ice Cntrl Bd, Pellet
8	64-5061	PCB Assy, Universal Dispense, Controller
9	64-5077	PCB Assy,Usb To Serial Level Converter, TouchPoint
10	81-0640/02	Fan Motor Assy, Ctrl BX, FCOJ, 2V
11	82-4719-Sp	Kit, Spare Parts, CPU Assy, TP

8.4 SPARE PARTS LIST 4: SPLASH PLATE

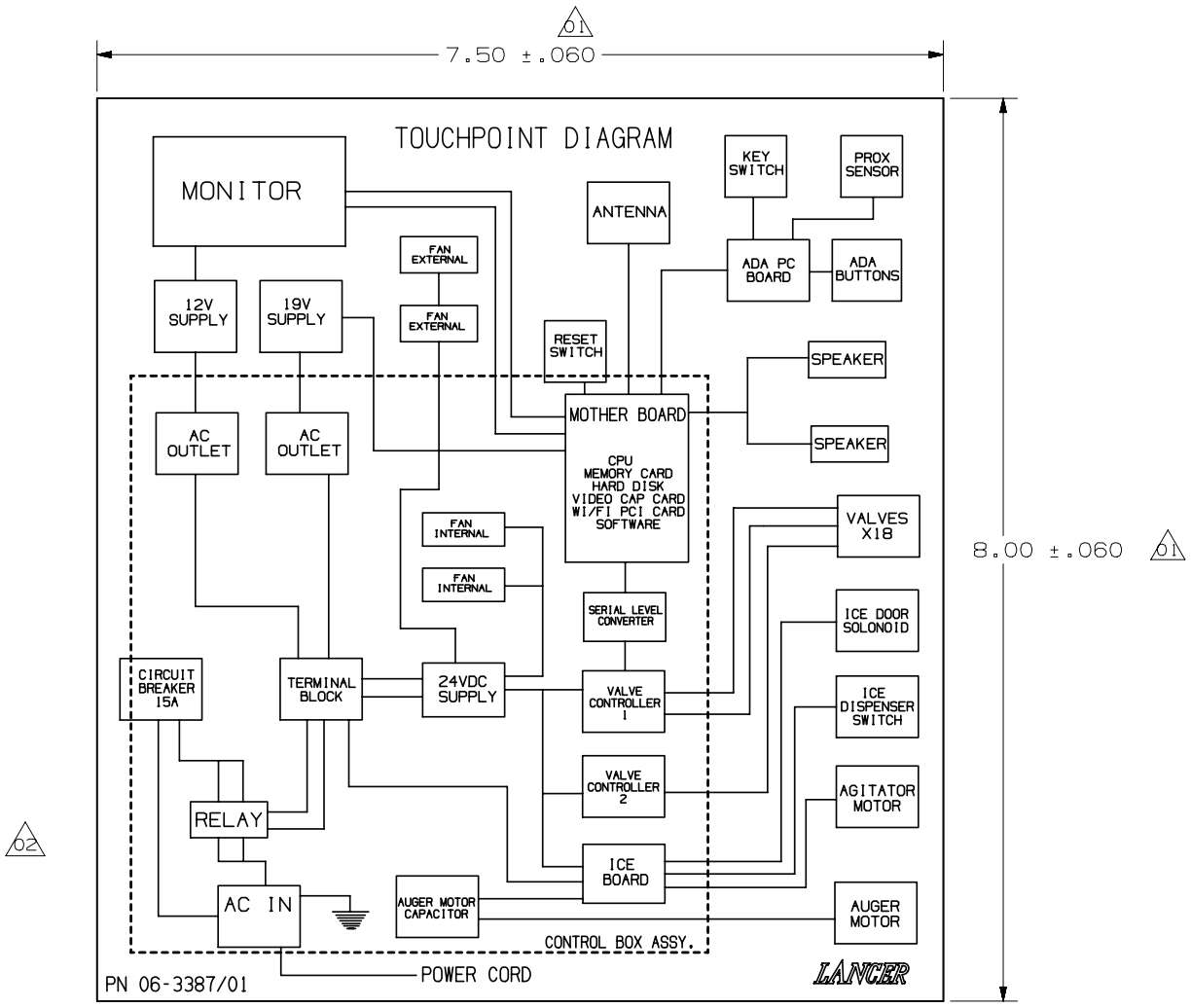


Item	Part No.	Description
1	21-0752	Power Cord, 16/3, SJT
2	52-3418	Cable, USB, ADA Board, TouchPoint
3	52-3429	Cable, HDMI To DVI, TouchPoint
4	52-3550	USB Flash Drive Assy, Update Key, TouchPoint
5	64-5065	PCB Assy, ADA, TouchPoint

8.5 PLUMBING DIAGRAM



8.6 ELECTRONICS DIAGRAM



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