

# **N<sub>2</sub>Mobile<sup>™</sup>**

**Portable Nitrogen Infusion System**

## **Installation, Operation & Maintenance Manual**

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



 **Caution**

Read this instruction before operating this equipment.

**Original Document**

## Safety Notices

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

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

### **DANGER**

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

### **Warning**

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

### **Caution**

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

## Procedural Notices

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

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

### **Important**

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

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

## Read These Before Proceeding:

### **Caution**

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your Multiplex equipment. Read and understand this manual. It contains valuable care and maintenance information. If you encounter problems not covered by this manual, do not proceed, contact Welbilt. We will be happy to provide assistance.

### **Important**

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

### **Warning**

#### **PERSONAL INJURY POTENTIAL**

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

### **Warning**

#### **PERSONAL INJURY POTENTIAL**

For use by trained store staff only.

### **Warning**

#### **PERSONAL INJURY POTENTIAL**

Maximum load 75 pounds or equivalent.

### **Warning**

#### **PERSONAL INJURY POTENTIAL**

Do NOT exceed max working pressure set point of 70 psi.

### **Warning**

#### **PERSONAL INJURY POTENTIAL**

Maximum nitrogen tank load of 16 pounds or equivalent.

Caster types: two (2) swivel and two (2) fixed, size 4 inch each.

NOTE: SAVE THESE INSTRUCTIONS.

Commercial Use Only

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

# Table of Contents

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## Section 1 General Information

<b>Read This Manual</b> .....	5
<b>About N<sub>2</sub> Fusion™</b> .....	5
<b>Unit Inspection</b> .....	5
<b>Model Numbers</b> .....	5
<b>Serial Number Location</b> .....	5
<b>Warranty Information</b> .....	5
Specifications .....	6
Dimensions.....	6
Capacity & Weight.....	6

## Section 2 Installation

<b>Step-by-Step Installation</b> .....	9
Pre-installation Checklist.....	9
Drip Pan .....	10
Catch Pan.....	10
N <sub>2</sub> Supply For Onboard and Remote Cylinder .....	10
Keg Connections .....	12
Connecting the Keg.....	12
Installing Ice packs.....	13
Door Hinge Reversal.....	13

## Section 3 Operation

<b>Machine Operation</b> .....	15
Priming the System .....	15
Taps & Nozzles .....	15
Kegs.....	15
Keg Change .....	15

## Section 4 Maintenance

<b>Cleaning &amp; Sanitizing</b> .....	17
Prepare Cleaning Solutions .....	18
Remove & Clean Ice PAcks.....	18
Keg Removal .....	18
Clean In-line Strainer.....	19
Line Cleaning & Sanitizing .....	19
Clean In-line Strainer.....	19
Keg Connector Cleaning.....	19
Interior Sanitizing.....	19
Exterior Cleaning.....	20
Exterior Sanitizing .....	20
Manual Keg Cleaning.....	20
Prepare Unit for Use .....	21
<b>Other Operations</b> .....	21
Doors & Hinges .....	21

**Section 5**  
**Troubleshooting**

**Troubleshooting Charts.....23**  
    Dispensing Issues..... 23  
    Refrigerator Cabinet Issues..... 24

# Section 1

## General Information

### Read This Manual

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

If you cannot correct the service problem, consult Welbilt KitchenCare at 1-844-724-2273. Always have your model and serial number available when you call.

Your Service Agent \_\_\_\_\_

Service Agent Telephone Number \_\_\_\_\_

Your Local Distributor \_\_\_\_\_

Distributor Telephone Number \_\_\_\_\_

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

### About N<sub>2</sub>Fusion™

Class A: EMC Registration is done on this equipment for business use only (Class A). Product seller and user should notice that this equipment is not for household use.

### Unit Inspection

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim. See "Warranty Information" on page 5.

#### **Warning**

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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

### Model Numbers

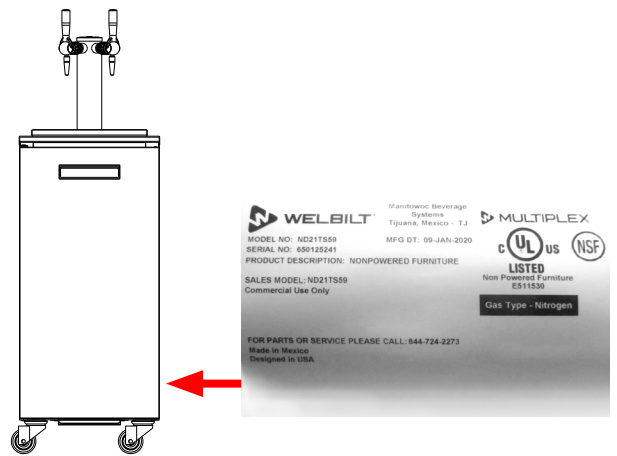
This manual covers the following models:

<b>N<sub>2</sub>Fusion™ Nitrogen Portable Tower</b>
<b>ND21TS59</b>

### Serial Number Location

The serial number on N<sub>2</sub>Fusion™ Nitrogen Portable Tower is printed on the right side of the exterior wall.

**Always have the serial number of your unit available when calling for parts or service.**



Sample Serial Tag

### Warranty Information

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

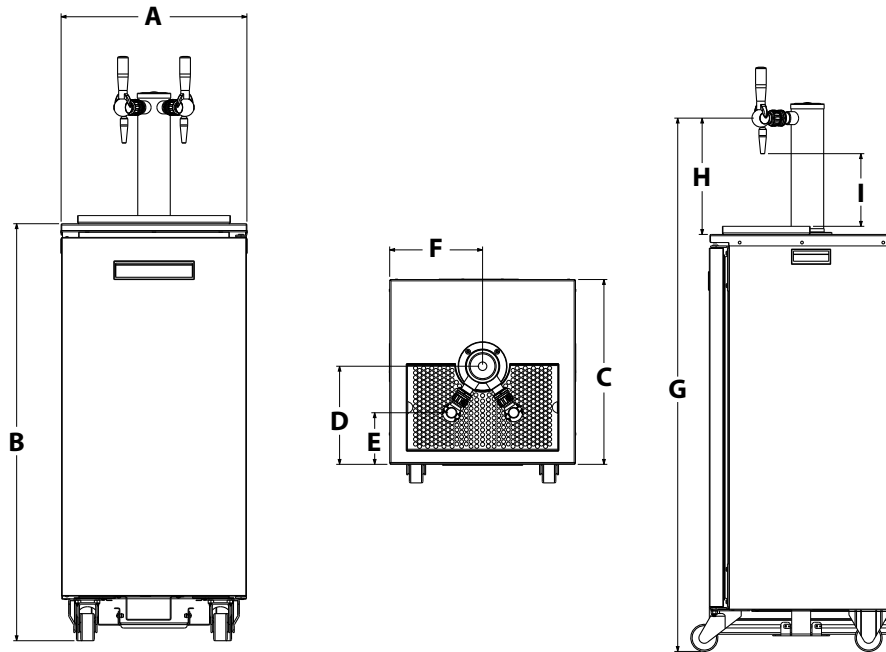
Your warranty card must be returned to activate the warranty on this equipment. If a warranty card is not returned, the warranty period will begin when the equipment leaves the factory.

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

Please contact your local distributor for return procedures.

**Specifications**

**DIMENSIONS**



Model	A	B	C	D	E	F	G	H	I
ND21TS59	17.2" (44 cm)	38.5" (99 cm)	17.1" (44 cm)	9.1" (21 cm)	4.8" (10 cm)	8.6" (22 cm)	49.2" (126 cm)	10.7" (28 cm)	6.7" (17 cm)

**⚠ Warning**

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

**CAPACITY & WEIGHT**

Model	Max Capacity	Volume	Unit Weight*	Shipping Weight
ND21TS59	1 - 3 Gallon (11.36L) Coffee Keg	5.7Ft <sup>3</sup> (161L)	138 lbs (64 kg)	163 lbs (74kg)

\*with empty keg and five (5) ice packs, does not include nitrogen bottle

**PRODUCT DELIVERY LOCATION****⚠ Warning**

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

**⚠ Warning**

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level both front to back and side to side, stable and capable of supporting the weight of the equipment.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C), and must not exceed 90°F (32°C).
- The location must not be near heat-generating equipment or in direct sunlight and must be protected from weather.
- Verify floor of install location is within 1/2" (1.3 cm) of level front to back, side to side.
- Keep equipment area clear of combustible material.
- Do not install in an area where a high-pressure water jet could be used for cleaning.

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## Section 2 Installation

### Step-by-Step Installation

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

#### **⚠ DANGER**

Use appropriate safety equipment during installation and servicing.

#### **⚠ DANGER**

Installation must comply with all applicable fire and health codes in your jurisdiction.

#### **Important**

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

#### **Important**

Failure to follow these installation guidelines may affect warranty coverage.

#### **PRE-INSTALLATION CHECKLIST**

- Any damage should be noted and reported to the delivering carrier immediately.
- Check the lower portion of the unit to be sure casters are not bent.
- Visually inspect the interior of unit to be sure lines are secure.
- Verify floor of install location is within 1/2" (1.3 cm) of level front to back, side to side and all casters are touching the floor.

#### **⚠ Warning**

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

- Check that internal connections are secure and did not vibrate loose during shipment.

**DRIP PAN**

1. Place drip pan in proper location lined up below the dispensing taps.

**CATCH PAN**

1. Make sure catch pan is in proper location under cabinet and cabinet door will close completely.

**N<sub>2</sub> SUPPLY FOR ONBOARD AND REMOTE CYLINDER**

**⚠ DANGER**

Tank under high pressure. Do not drop or allow tank to fall over. Tank must be chained and secured to prevent movement as per OSHA requirements. Do not attempt to handle or connect to tank unless properly trained.

NITROGEN IS AN ASPHYXIANT GAS. A LEAK IN AN ENCLOSED AREA COULD DISPLACE OXYGEN AND CAUSE ASPHYXIATION. ALWAYS TEST GAS HANDLING SYSTEMS FOR LEAKS. A N<sub>2</sub> GAS DETECTOR IS RECOMMENDED.

Nitrogen cylinders contain high-pressure gas which can be hazardous if not handled properly. Make sure you READ and UNDERSTAND the following procedures for nitrogen cylinders BEFORE installation.

**Important**

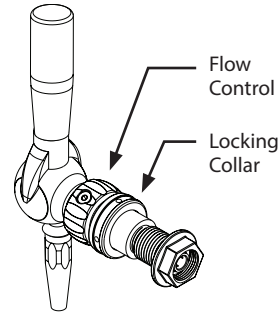
Use only food grade nitrogen (99.5% pure).

1. ALWAYS connect the nitrogen cylinder to the primary regulator and NEVER directly to the unit, keg, or dispensing system. Failure to do so could result in an explosion with possible death or injury when the cylinder valve is opened.
2. ALWAYS follow correct procedures when cylinders are changed.
3. ALWAYS secure the cylinder in an upright position with a chain or strap.
4. NEVER drop or throw a nitrogen cylinder.
5. ALWAYS keep a nitrogen cylinder away from heat. Store extra cylinders in a cool place (preferably 70°F). Securely fasten with a chain or strap in an upright position when storing.
6. ALWAYS check the D.O.T. test date on the cylinder neck before installation. Ask your gas supplier for D.O.T. test requirements.
7. NEVER connect a product container unless there is a safety in the pressure system at or on the nitrogen regulator.

NOTE: During initial installation of the unit, a bracket for the nitrogen cylinder must be installed to a solid wall nearby and a chain or strap used to secure it to the bracket.

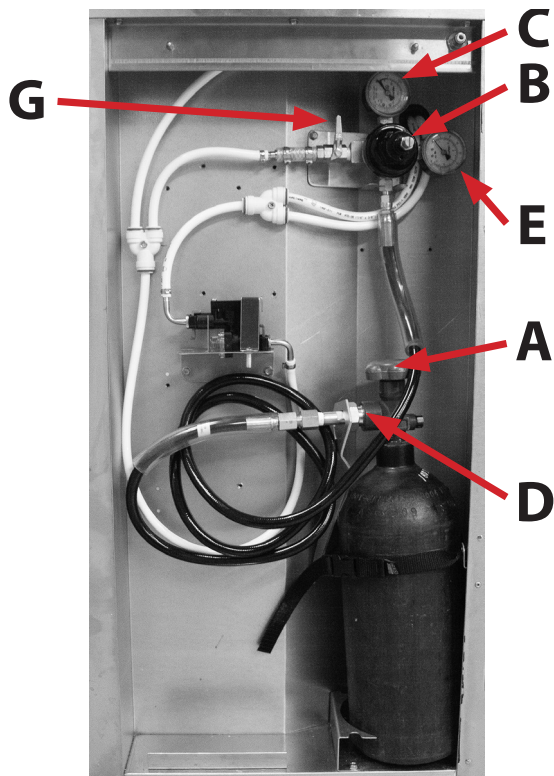
**⚠ Caution**

Installer should always check the locking collars on the taps are tight prior to connecting the Nitrogen supply line. If these collars are loose they can leak at the tower shank when pressurized.



**Important**

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

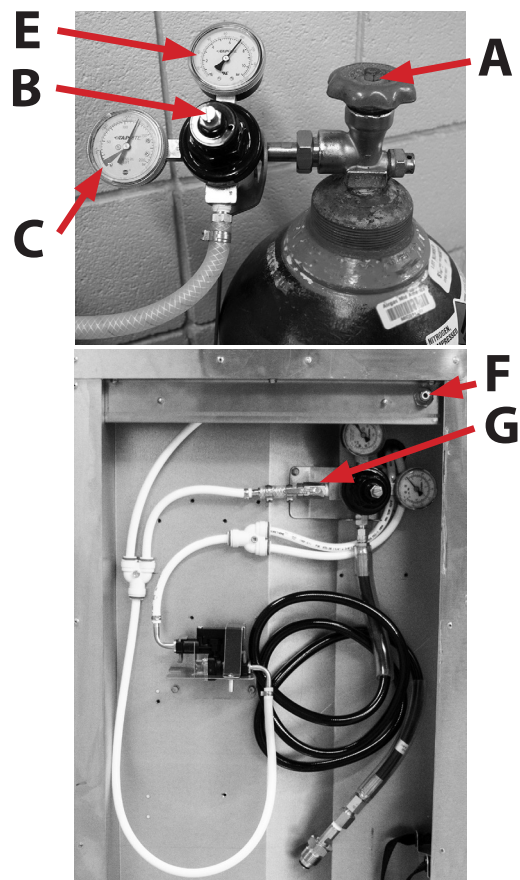
**Onboard Nitrogen Installation/Replacement****INSTALLATION**

1. Set nitrogen cylinder in place securing with strap.
2. Unscrew (counter-clockwise) regulator key "B" as far out as it will go. (The regulator is now in the off position.)
3. Remove dust cap from new cylinder at "D". Slightly open and close valve "A" quickly to blow dust from outlet.
4. With cylinder valve "A" in closed position, attach regulator to cylinder at "D".
5. Open valve "A" all the way. (This is important because this cylinder valve seals in two places.)
6. Screw regulator key "B" in (clockwise) until required pressure 60-70 psi is reached "E".
7. Make sure valve "G" is in the open position (in-line with the hose). (Image above shows valve "G" in closed position.)

NOTE: Drinks will not pour if outlet valve "A" is closed.

**REMOVAL**

1. Make sure cylinder valve "A" is closed.
2. Unscrew (counter clockwise) regulator key "B" as far out as it will go. (The regulator is now in the off position.)
3. Remove regulator from empty cylinder at "D".
4. Remove empty cylinder from machine.
5. Install new cylinder. See *Installation* steps above.

**Remote Nitrogen Installation/Replacement****INSTALLATION**

1. Secure nitrogen cylinder to wall with chain.
2. Attach regulator to nitrogen cylinder.

**Important**

For remote cylinder setups use Taprite Regulator 5741PMHPN-02 (Welbilt part number [3239832](#)) with specifications: inlet, nitrogen tank fitting with nut; outlet, 1/4" barb with check; gauges, 160# and 3000#; safety blow-off, 130 +/- 4 psi; working pressure, 0-120 psi.

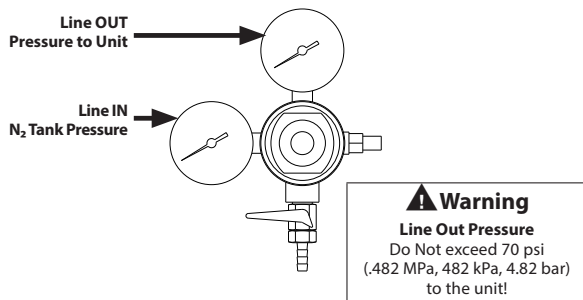
3. Move shutoff valve "G" to closed position. (Image above shows valve "G" in open position.)
4. Connect one end nitrogen hose to regulator and other end to female quick connect fitting [3237375](#) included with installation kit.
5. Unscrew (counter clockwise) regulator key "B" as far out as it will go. (The regulator is now in the off position.)
6. Hook up nitrogen supply line to quick disconnect "F" using supplied female quick connect fitting.
7. Open nitrogen cylinder valve "A" all the way.
8. Screw regulator key "B" in (clockwise) until required pressure 60-70 psi is reached "E".

**REMOVAL**

1. Disconnect quick disconnect fitting "F" from the back of the unit.
2. Unscrew (counter clockwise) regulator key "B" as far out as it will go. (The regulator is now in the off position.)
3. Detach the regulator from the nitrogen cylinder.
4. Replace the nitrogen cylinder. Make sure both the old and new cylinders are properly secured to a secure structure.
5. See *Installation* steps above.

**Nitrogen Connections & Pressures**

1. Set inlet from food grade nitrogen tank to back of the dispenser to 60-70 psi  
(.413-.482 MPa, 413-482 kPa, 4.13-4.82 bar).



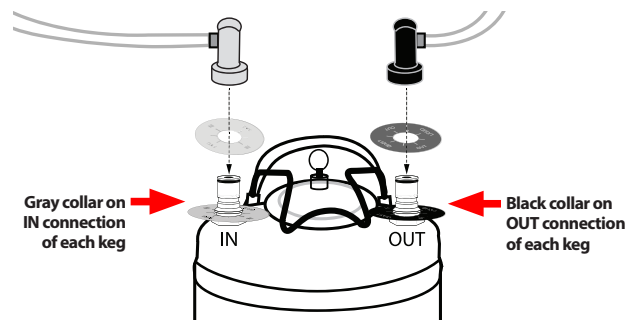
**KEG CONNECTIONS**

**⚠ DANGER**  
Never stand directly over keg when connecting, disconnecting, or when keg is pressurized.

**Important**  
Only use kegs available from Welbilt KitchenCare.

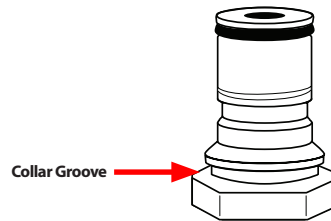
**Keg Post Collars**

1. Locate post collars and match the black to OUT post and gray to IN post.



NOTE: Color coding allows partners to match the black connector to black collar and gray connector to gray collar.

2. Press each collar over the IN and OUT posts until they seat in the groove below the taper.



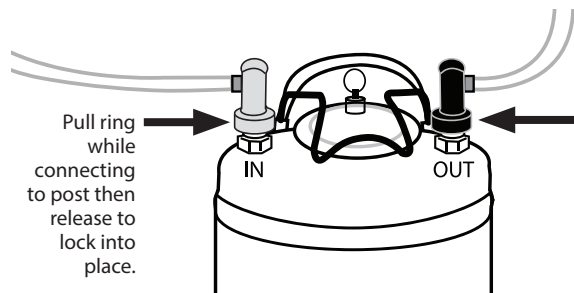
**CONNECTING THE KEG**

**⚠ DANGER**  
Never stand directly over keg when connecting, disconnecting, or when keg is pressurized.

**Important**  
Only use kegs available from Welbilt KitchenCare.

3. First connect the Black quick connect line to the connection labeled OUT on the coffee keg. This supplies coffee to Tap 1 and 2.

**Important**  
Hook the OUT line up to the coffee keg first, this helps prime the system once the nitrogen IN line is connected to the cylinder.

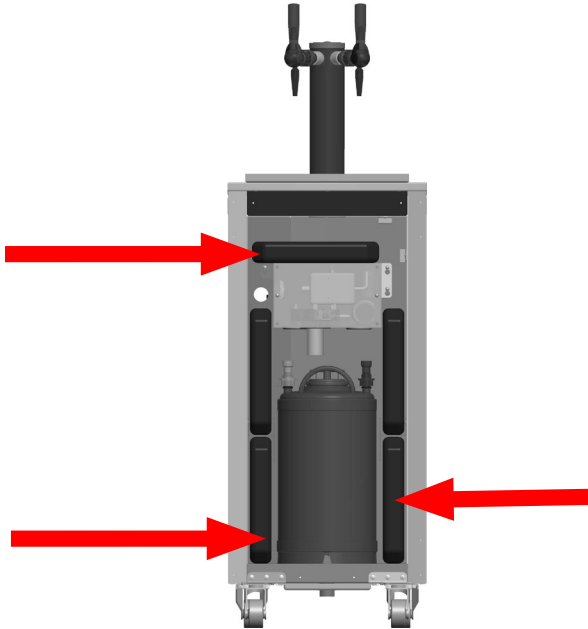


4. Relieve pressure on keg by pulling up on pressure relief ring on top of keg lid.
5. Next, connect the Gray quick connect line to the connection labeled IN on the coffee keg. This line supplies Nitrogen into cylinder. See "Keg Change" on page 15 & "Priming the System" on page 15
6. Once the system is primed it is ready to pour drinks.
7. Check the regulator to make sure the pressure has not changed and pour a few drinks from each tap to verify proper flow. Adjust pressures if needed.
8. Check for leaks inside the cabinet and at the taps.
9. Close cabinet door and unit is ready for use.

### INSTALLING ICE PACKS

1. Freeze ice packs for 8 hours at 28° F (-2° C).
2. Install one pack to left of keg as shown below, one to right of keg and one above keg. Make sure ice packs are securely placed in brackets and cabinet door will close completely.

NOTE: Additional ice packs can be purchased and installed as shown below.



### DOOR HINGE REVERSAL

Instructions for installations that require the cabinet door to be reversed.

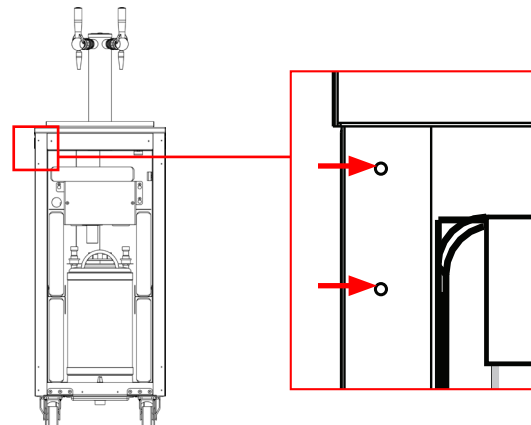
1. Remove drip pan.
2. Remove ice packs and catch pan.
3. Depressurize, disconnect and remove keg and nitrogen cylinder. If using remote nitrogen, disconnect.

NOTE: Unit can be laid down. Place on clean cardboard or cloth to prevent damage to side of unit.

4. Use a [screwdriver](#) to remove the bottom hinge pin.

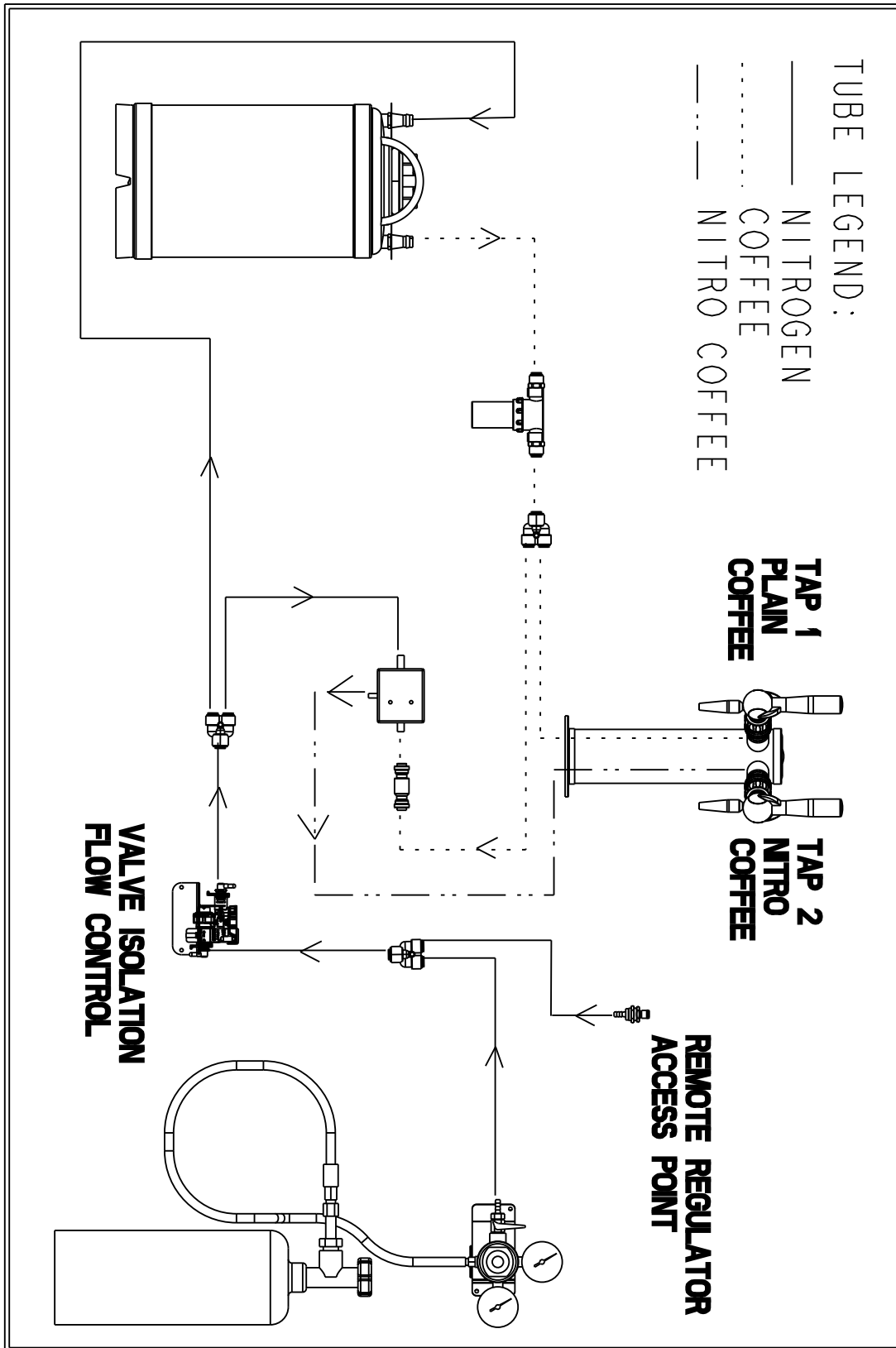
NOTE: Lock-tight was used during factory installation, so extra force may be required.

5. Tilt door out from bottom and slide top pin out of the hinge bracket.
6. Remove top hinge pin from door.
7. Use a putty knife or similar tool to remove both plugs from door to expose alternate hinge pin locations and re-install the plugs in original hinge pin locations.
8. Install top hinge pin on new hinge side.
9. Remove top and bottom hinge brackets from cabinet face.
10. Locate scored holes on opposite cabinet face.



11. Install top and bottom hinge brackets in new locations.
12. Slide top door hinge pin into top hinge bracket and close door onto cabinet face.
13. Install bottom hinge pin through hinge bracket and into door.

14. PLUMBING DIAGRAM



# Section 3 Operation

## Machine Operation

### PRIMING THE SYSTEM

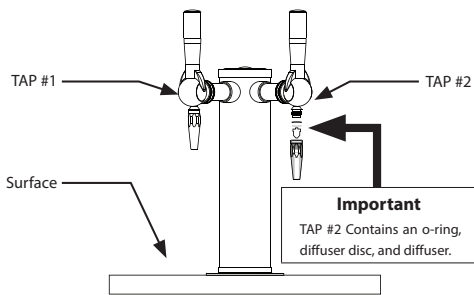
#### Important

Priming is always required during keg change.

1. Prime lines into a cup.
  - A. Open cold brew coffee tap until product flows out.
  - B. Open nitrogen cold brew coffee tap until product flows out.
2. Once the system is primed it is ready to pour drinks.

### TAPS & NOZZLES

For best performance do not allow both taps to remain fully opened for extended periods of time.



- Tap 1 - Cold Brew Coffee
- Tap 2 - Nitrogenated Cold Brew Coffee

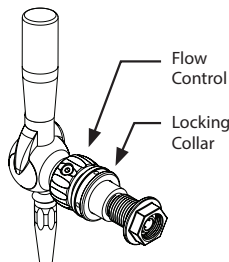
#### Important

Coffee on tap 2 will not be nitrogenated properly if the correct nozzle with diffuser is not installed.

*"How to Remove Nozzles" on page 20 & "How to Install Nozzles" on page 20*

### Flow Control & Locking Collar

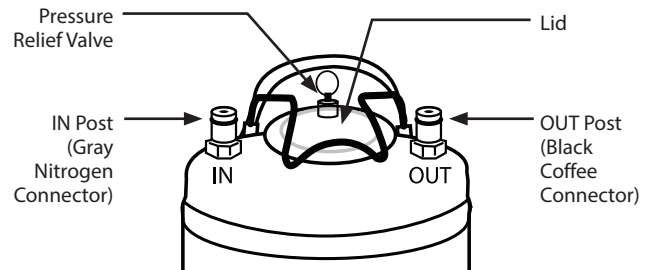
**DO NOT** adjust the flow control, it is set at the factory. The locking collar keeps the tap tightened to the tower. A special tool is required for proper adjustment.



### KEGS

#### Important

Only use kegs available from Welbilt KitchenCare.



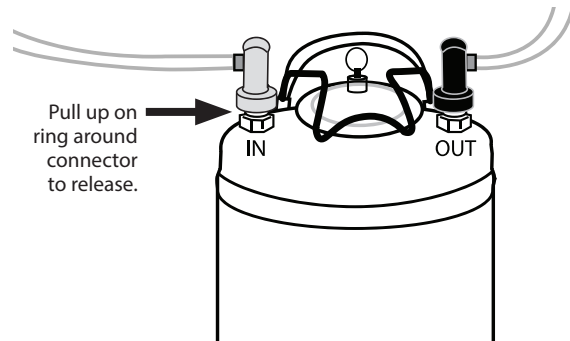
#### ⚠ DANGER

Never stand directly over keg when connecting, disconnecting, or when keg is pressurized. Do not attempt to remove lid until all pressure has been relieved from keg.

### KEG CHANGE

When a coffee keg is empty product will no longer dispense.

1. Disconnect the GAS IN (gray) fitting from the keg by pulling up on the ring around the connector to release from the post.

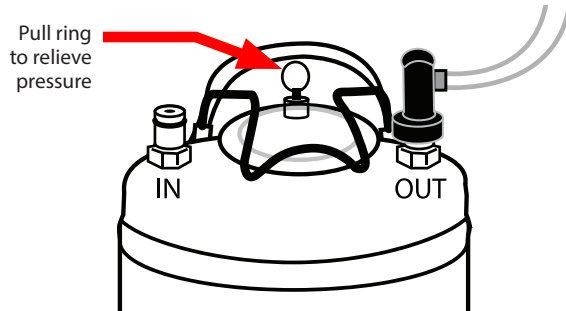


2. Leave the COFFEE OUT (black) fitting connected to the keg.

(continue next page)

3. Pull up on the pressure relief ring on top of the keg to vent the nitrogen from the keg and the system plumbing shown below.

NOTE: Hold the ring up until the system is fully vented (hissing gas stops)



4. Disconnect the COFFEE OUT (black) fitting from the keg and remove the keg.
5. Place new keg in cabinet.

#### **Important**

Make sure new coffee keg has been chilled to the operating temperature range of 45° - 36°F (7° - 2°C) before use or may cause foaming in the system.

6. Connect the COFFEE OUT (black) fitting to the keg first.
7. Pull up on the pressure relief ring on top of the keg to vent the keg and the system plumbing.
8. Connect the GAS IN (gray) fitting.
9. Open both plain and nitrogen taps and let flow into cup until product comes out to prime lines.

## Section 4 Maintenance

### Cleaning & Sanitizing

NOTE: Cleaning items, other than the cleaning manifold and five gallon bucket, are not supplied with the N<sub>2</sub>Fusion™ Nitro Tower.

#### **DANGER**

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

#### **Important**

This unit has been designed for use with Starbucks Cold Brew Coffee prepared and stored in accordance with NFL Project Reference MW1346. The following cleaning instructions and intervals are not approved for use with other beverages.

#### **Warning**

Never Use Steel Pads, Wire Brushes or Scrapers!

#### **Caution**

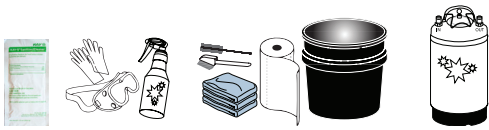
Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

### MAINTENANCE SCHEDULE

Maintenance	At Start-up	Daily	Weekly	Monthly	After Prolonged Shutdown
Kegs		X			X
Exterior	X	X			X
Keg Connection	X	X		X	X
Gasket	X	X		X	X
Interior	X	X			X
Casters	X			X	X
Line Cleaning	X		X		X
Filter Cleaning	X	X			X

**TOOLS REQUIRED**

- 1 - One (1) ounce packet **KAY-5®** Sanitizer/Cleaner
- 1 Cleaned and Sanitized 3 Gallon Keg
- 1 Clean 5 Gallon Bucket
- 1 Clean 2.5 Gallon Bucket
- Clean Towels
- Spray Bottles & PPE (gloves, goggles)
- Tube Brush and/or Urn Brush
- Cleaning Manifold (hoses)



**Caution**

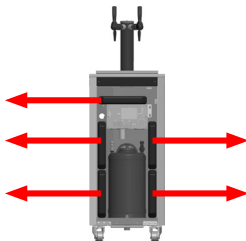
Put on gloves and safety goggles before cleaning unit.

**PREPARE CLEANING SOLUTIONS**

1. Put on gloves and safety goggles before cleaning unit.
2. Mix 1 packet of **KAY-5®** Sanitizer/Cleaner with lukewarm water per packet instructions in clean 2.5 gallon bucket.
3. Fill spray bottle by removing top from clean spray bottle and submerge spray bottle in sanitizer/cleaner mixture in 2.5 gallon bucket until spray bottle is full. Replace top of cleaning bottle and set aside.
4. Fill cleaning keg with remaining sanitizer/cleaner from 2.5 gallon bucket and set aside.

**REMOVE & CLEAN ICE PACKS**

5. Remove ice packs.

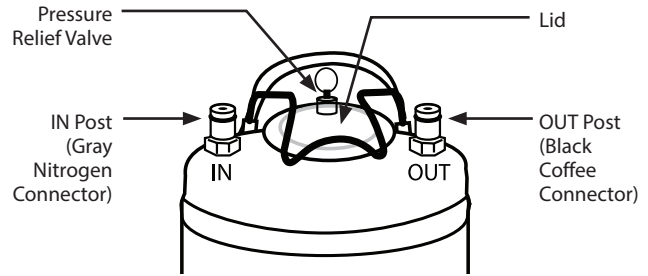


6. Spray ice packs with sanitizer/cleaner and wipe dry with clean towel.
7. Place in freezer for next use.

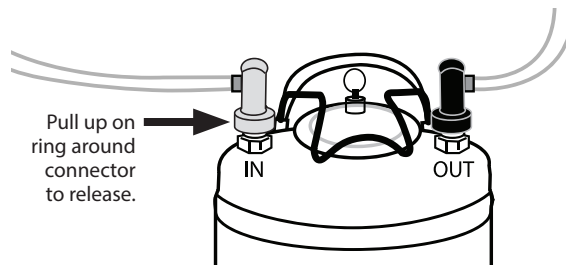
**KEG REMOVAL**

**⚠ DANGER**

Never stand directly over keg when connecting, disconnecting, or when keg is pressurized. Do not attempt to remove lid until all pressure has been relieved from keg.

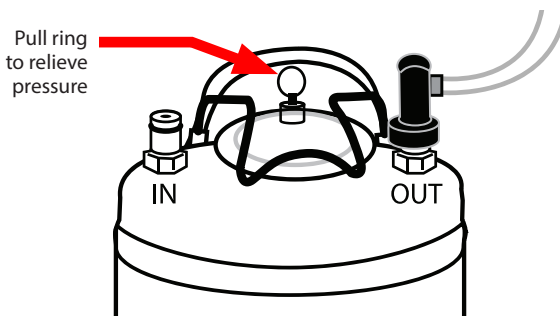


8. Disconnect the GAS IN (gray) fitting from the keg by pulling up on the ring around the connector to release from the post.



9. Leave the COFFEE OUT (black) fitting connected to the keg.
10. Pull up on the pressure relief ring on top of the keg (illustrated below) to vent the nitrogen from the keg and the system plumbing shown above.

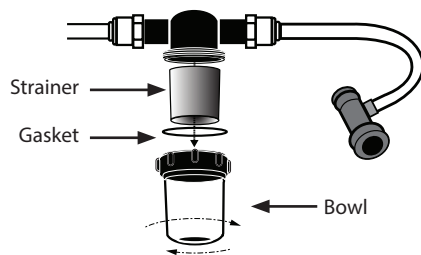
**NOTE:** Hold the ring up until the system is fully vented (hissing gas stops).



11. Disconnect the COFFEE OUT (black) fitting from the keg, remove the keg and set aside.

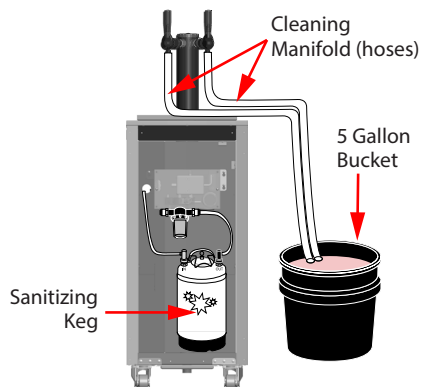
**CLEAN IN-LINE STRAINER**

12. Locate the in-line coffee strainer above the keg location inside the refrigeration cabinet.
13. Put down a towel or small cloth to catch any coffee that may still be in the line or bowl during removal.
14. Grasp the bowl and rotate counterclockwise to loosen and remove the bowl.
15. The strainer is a metal mesh ring that will be located inside the bowl. Be careful not to damage the rubber gasket that is seated in the bowl.
16. Visually inspect the clear strainer bowl for debris and coffee grinds.
17. Rinse under warm tap water, scrub thoroughly inside and out with the tube brush included with the unit.
18. Clean and sanitize before putting back into place.
19. Reassemble the bowl with mesh and gasket back in place.
20. Rotate bowl clockwise and hand tighten.

**LINE CLEANING & SANITIZING**

NOTE: Only to be performed using **KAY-5®** Sanitizer/Cleaner.

21. Connect the outlet (OUT) then inlet (IN) keg connectors to the cleaning solution keg.
22. Place a clean five (5) gallon bucket on the floor in front of unit.
23. Place clear nozzle cleaning hose over nozzles of both the (plain and nitrogen coffee) taps and place other end of clear hoses in the five (5) gallon bucket. Open both the plain and nitrogen coffee taps and allow liquid to flow for 1 minute minimum.



24. Close taps and allow machine to sit for ten (10) minutes minimum.
25. Open both the plain and nitrogen coffee taps and allow liquid to flow until bubbles are seen coming from five (5) gallon bucket, close both taps once gas is observed blowing through the system.
26. Depressurize and remove cleaning keg. (See "Keg Change" on page 15)
27. Disconnect clear drain hoses from tap nozzles, empty five (5) gallon bucket, clean and store for use during next weekly cleaning.

**Important**

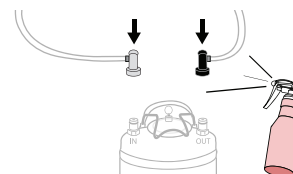
At end of weekly Line Cleaning & Sanitizing, perform all daily cleaning measures.

**CLEAN IN-LINE STRAINER**

29. Once the line cleaning is complete the strainer will need cleaned again to ensure no new debris have been trapped in the filter.
30. Reassemble the bowl with mesh and gasket back in place.

**KEG CONNECTOR CLEANING**

31. Spray sanitizer/cleaner on one keg connector and wipe down with clean towel.
32. If required a brush can be used for stains or residue build-up.
33. Repeat previous two steps for other keg connector.

**KEG CONNECTOR SANITIZING**

34. Heavily spray both of the connectors with sanitizing solution and allow sanitizer to remain for fifteen (15) minutes or as directed by cleaner manufacturer.

**NOTE: INTERIOR CLEANING**

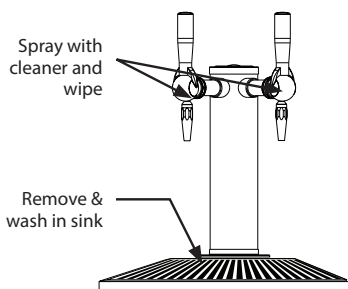
35. Spray internal surfaces with sanitizer/cleaner and wipe off with clean towel.

**INTERIOR SANITIZING**

36. Spray internal surfaces with sanitizer/cleaner and allow to remain for 15 minutes, before wiping off with clean towel.
37. Check interior for any spills or drips, spray with sanitizer/cleaner and wipe down.

**EXTERIOR CLEANING**

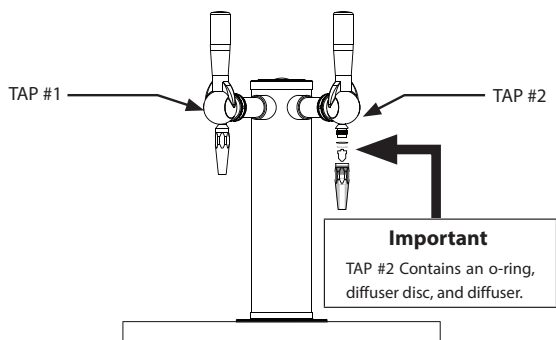
38. Spray each tap with sanitizer/cleaner, wipe down, look for obstructions and check for proper flow.



- 39. Wash drip pan in sink and allow to dry.
- 40. Spray top surface of unit with sanitizer/cleaner and wipe dry with clean towel.
- 41. Pull unit out and clean around the cabinet.
- 42. Wipe door gasket and surfaces with a damp cloth rinsed in water to remove dust and dirt from the outside of the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.
- 43. Wash catch pan under unit in sink and allow to dry.

**EXTERIOR SANITIZING**

44. Spray all external surfaces with sanitizer/cleaner. Allow to remain for 15 minutes before wiping off with clean towel.



45. Spray each nozzle with sanitizer/cleaner and allow to remain for 15 minutes, before wiping off with clean towel.

NOTE: If removing tap nozzles to clean/sanitize, tap 2 contains an o-ring and diffuser. DO NOT lose the diffuser and make sure it is put back on tap 2 after cleaning/sanitizing.

**HOW TO REMOVE NOZZLES**

- A. Rotate nozzle counter-clockwise by hand, no tool should be required for removal.

NOTE: Be aware of the diffuser and o-ring in the tap 2 nitro nozzle. If they are taken out of the nozzle replace in the correct order. See Step "44" on page 20 See "Clean In-line Strainer" on page 19.

**HOW TO INSTALL NOZZLES**

- A. To re-install the nozzle, thread the nozzle back onto the tap by turning clockwise and firmly hand tighten to prevent leaks, no tool required for installation.

**Important**

Coffee on tap 2 will not be nitrogenized properly if the correct nozzle with diffuser are not installed.

- 46. Daily cleaning and sanitizing may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.
- 47. Re-install drain pan and catch pan.

**MANUAL KEG CLEANING**

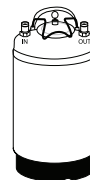
**Tools Required**

- 1 - One (1) ounce packet **KAY-5®** Sanitizer/Cleaner
- 1 Clean 2.5 Gallon Bucket
- Clean Towels
- Tube Brush and/or Urn Brush

**⚠ DANGER**

Never stand directly over keg when connecting, disconnecting, or when keg is pressurized. Do not attempt to remove lid until all pressure has been relieved from keg.

NOTE: This is to be performed when a product keg is empty prior to filling the keg with new product.



- 1. Empty remaining product from the keg into the 3-compartment sink.

2. Fill keg with warm soapy water.
3. Use the urn brush to scrub the inside of the keg and lid, loosening coffee soils, oils, and residue.
4. Empty the dirty soapy water into the 3-compartment sink.

**NOTE:** Take care not to damage the inner parts of the keg including the stem.

5. Fill half the keg with clean water, replace the lid, and agitate the keg to thoroughly rinse the inside of the keg.
6. Empty the rinse water into the 3-compartment sink.
7. Mix 1 packet of **KAY-5®** Sanitizer/Cleaner with lukewarm water per packet instructions in keg.
8. Replace the lid and agitate the keg to thoroughly sanitize the inside of the keg.
9. Allow the sanitizer/cleaner to sit inside of the keg for at least one minute.
10. Empty the sanitizer/cleaner solution into the 3-compartment sink.
11. Store the keg and lid in a location that protects the keg from overhead contamination.
12. Allow the keg and lid to fully air dry before next use.

## PREPARE UNIT FOR USE

### Connect Keg & Prime System

#### Important

Make sure new coffee keg has been chilled to the operating temperature range of 45° - 36°F (7° - 2°C) before use or may cause foaming in the system.

#### Important

Only use kegs available from Welbilt KitchenCare.

1. Connect chilled product keg to the system.
2. Hold a cup to tap 1 and open the tap until product comes out then close tap to prime the line. Repeat on tap 2.

### Install Ice Packs

3. Install frozen ice packs in cabinet.
4. Close cabinet door and unit is ready for use.

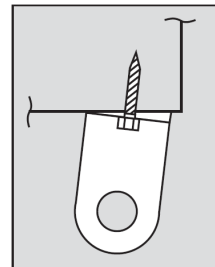
## Other Operations

### DOORS & HINGES

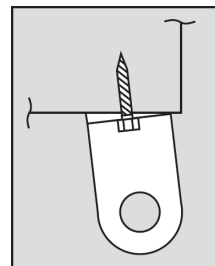
Over time and with heavy-use doors, the hinges may become loose. If this happens, tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require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

### Door Adjustment

If the door needs lowering at the handle, use a 5/16" (8 mm) wrench to loosen the hinge screws and install a spacer outside of the hinge. Tighten the screws.



If the door needs to be higher at the handle, use a 5/16" (8 mm) wrench to loosen the hinge screws and install a spacer inside of the hinge. Tighten the screws.



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## Section 5 Troubleshooting

### Troubleshooting Charts

Prior to contacting Service please find the issue in one of the charts and perform the correction, if the issue is not listed or persists then contact Service.

DISPENSING ISSUES		
Problem	Cause	Correction
Coffee does not dispense	Product line is not primed	Open both plain and nitrogen taps and let flow to prime lines
	Product keg is empty	Change out the product keg. <i>See "Keg Change" on page 15</i>
	Keg connectors not connected	Check keg connectors. <i>See "Keg Change" on page 15</i>
	Low / No Nitrogen pressure.	Open Nitrogen tank valve, adjust pressure, or change N <sub>2</sub> supply tank. <i>See "N<sub>2</sub> Supply For Onboard and Remote Cylinder" on page 10</i>
	Nitrogen supply tank is empty	Change out the Nitrogen supply tank. <i>See "N<sub>2</sub> Supply For Onboard and Remote Cylinder" on page 10</i>
	Debris in nozzle	Remove nozzle and clean. <i>See "How to Remove Nozzles" on page 20</i>
	Debris in in-line strainer/filter	Clean filter. <i>See "Clean In-line Strainer" on page 19</i>
	Flow compensator, infuser or check valve clogged	Call for service to fix or replace.
The coffee seems to be watery	Cold Brew Coffee not prepared correctly	Change product keg with keg of correctly prepared cold brew coffee.
	Cleaning cycle not complete	Finish cycle & replace the product keg
Product flowing slow from valve	Debris in nozzle	Remove nozzle and clean. <i>See "How to Remove Nozzles" on page 20</i>
	Debris in filter	Remove and Clean Filter. <i>See "Clean In-line Strainer" on page 19</i>
	Check Nitro pressure gauge	Make sure pressures are set correctly. <i>See "Nitrogen Connections &amp; Pressures" on page 12 and "N<sub>2</sub> Supply For Onboard and Remote Cylinder" on page 10</i>
	Flow compensator closed	Call Service to have adjusted.
Product does not appear to be nitrogenated	Nitro Coffee nozzle does not have diffuser installed	Check cold brew nozzle to see if nozzles were reversed. Nozzle with diffuser disc is intended to be installed on the Nitro side of the tower. <i>See "How to Install Nozzles" on page 20</i>
Nitrogen Supply Tank OFF	Turned OFF when tank was swapped/ installed.	Check Nitrogen tank. <i>See "N<sub>2</sub> Supply For Onboard and Remote Cylinder" on page 10</i>
	Tank incorrectly shut OFF during keg change.	
There is a hissing sound coming from the nitrogen tank	Regulator nut leaking	Tighten regulator nut. <i>See "N<sub>2</sub> Supply For Onboard and Remote Cylinder" on page 10</i>
		Check for missing washer inside of regulator nut.
There is a puddle of product on the floor	Bottom catch pan missing	Find and replace.
	Bottom catch pan full	Empty and clean catch pan in 3 compartment sink.
	Missing or damaged o-rings	Check keg connectors and keg have correct o-rings installed and o-rings are not nicked or damaged. Install or replace o-rings.
The drip pan under the taps has standing coffee	Drip pan full	Empty and clean drip pan in 3 compartment sink.
Foam dispensing from valve	Cold brew temp above 45 degrees	Attach keg of cold brew that is chilled to below 45°F. <i>See "Keg Change" on page 15</i>
	Debris in in-line strainer/filter	Clean filter. <i>See "Clean In-line Strainer" on page 19</i>

<b>DISPENSING ISSUES</b>		
<b>Problem</b>	<b>Cause</b>	<b>Correction</b>
Keg connectors won't go onto the keg posts	Incorrect connector	Make sure the IN connector is gray and the OUT connector is black. <i>See "Keg Change" on page 15</i>
	Not pulling up on the connector release ring while connecting	Pull up on the ring around the connector to allow it to slip over the IN or OUT post and lock into place. <i>See "Keg Change" on page 15</i>

<b>REFRIGERATOR CABINET ISSUES</b>		
<b>Problem</b>	<b>Cause</b>	<b>Correction</b>
Warm drinks	Ice packs not frozen	Replace ice packs with correctly frozen ice packs and replace warm product keg with chilled product keg.
	Excessive amount of warm product placed in cabinet.	Replace warm product keg with chilled product keg.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Cabinet door not closing	Make sure door gasket is clean, not torn or damaged, and installed correctly.
Leaking internally	Door gasket torn or damaged	Replace door gasket.
	Check the in-line filter bowl and o-ring.	May need to depressurize the unit and remove the filter bowl to check. <i>See "Clean In-line Strainer" on page 19</i>
	Missing or damaged o-rings	Check keg connectors, keg and filter have correct o-rings installed and o-rings are not nicked or damaged. Install or replace o-rings.

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