



# INSTRUCTIONS AND PARTS LIST

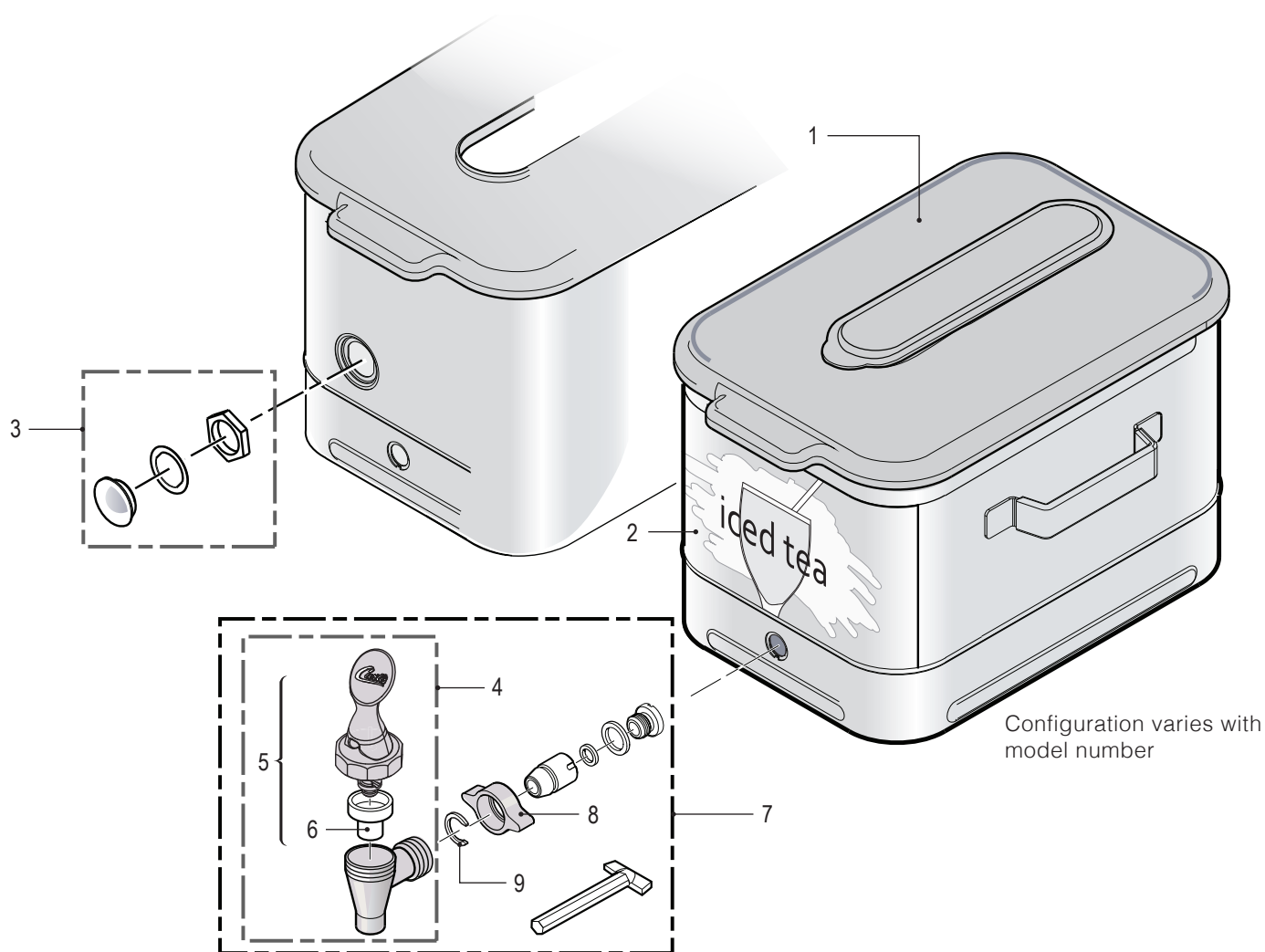
## TCO SERIES ICED TEA DISPENSERS



### WARNING:

- Clean the dispenser completely before using it for the first time according to the DAILY CLEANING INSTRUCTIONS (back). Clean it regularly as instructed in the DAILY CLEANING INSTRUCTIONS.
- This product can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## PARTS LIST



| ITEM # | PART #   | DESCRIPTION                                                       |
|--------|----------|-------------------------------------------------------------------|
| 1      | WC-5683  | LID, SOLID/BREW-THRU (OPTIONAL USES) TCO'S                        |
| 2      | WC-38471 | LABEL, FRONT TCO ICED TEA GENERIC.                                |
| 3*     | WC-3724  | KIT, EZ VIEW REPLACEMENT                                          |
| 4      | WC-1803  | FAUCET, "SPB" SERIES, BLACK HANDLE/<br>PLASTIC 1-1/32-14 UNS CURT |
| 5      | WC-3707  | KIT, FAUCET SPB SERIES USE ON WC-1803                             |

| ITEM # | PART #   | DESCRIPTION                                           |
|--------|----------|-------------------------------------------------------|
| 6      | WC-1805  | SEAT CUP, "S" FAU. USE ON WC-1800/B/LB/D/DL/L/WC-1803 |
| 7**    | WC-37260 | KIT, FAUCET W/ADAPTER COMPLETE TC/TT                  |
| 8      | WC-1905  | NUT, WING PLASTIC 1-1/32-14UNF (TC-2,3,5,10)          |
| 9      | WC-1906  | "C" RING .917 X .760 X .090 TT-3 TC'S                 |

\* Older units with EZ-VIEW.

\*\* Not used on newer units with a shank that is welded to the container.

# DAILY CLEANING INSTRUCTIONS

**NOTICE** - Do not use cleaning liquids, compounds or powders containing chlorine (bleach) or corrosives. These products promote corrosion and will damage the finishes. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

The following cleaning process requires a mild solution of dish-washing detergent and warm water, and One-Pro Beverage Equipment Cleaner (Curtis PN WC-79001). Mix the One-Pro cleaner at a ratio of 1 oz. (28 g.) per 5 gal. (19 L) of hot water (122°F/50°C min.).

## Container

- 1 Prepare a mild solution of detergent and warm water. Remove the container from the brewer and remove the lid. Rinse.
- 2 **Wash** - Wipe the exterior surfaces with a sponge and the detergent solution to remove spills and debris. Use the detergent solution and a soft bristled brush to wash the inside of the container.
- 3 **Rinse** - Rinse with clean, warm water.
- 4 **Sanitize** - Fill the container to the top with One-Pro cleaning solution, mixed as specified above. Allow the mixture to soak for 15 minutes, then drain. Fill the container to the top with warm clean water, then drain. Fill with water and drain a second time.
- 5 Disassemble the faucet - Unscrew the faucet assembly from the container. Then, unscrew the handle/bonnet assembly from the top of the faucet and remove. Inspect the seat cup for wear. Replace the seat cup if it is damaged.
- 6 **Air Dry** - Turn the container upside down and allow to air dry.

## Faucet Parts and Lid

- 7 **Wash** - Wash the lid and faucet parts with the detergent solution.
- 8 **Rinse** - Thoroughly rinse all parts with clean, warm water.
- 9 **Sanitize** - After rinsing, place the faucet parts in One-Pro solution, mixed as specified above, and allow them to soak for 15 minutes.
- 10 **Air Dry** - Remove the parts from the sanitizer, rinse them off thoroughly, and allow them to air dry.
- 11 Reassemble - When dry, reassemble the handle/bonnet. Hand tighten the handle/bonnet onto the top of the faucet assembly. Hand-tighten the faucet assembly onto the container outlet.

