

Product: Viper

Subject: Check Valve Preventative Maintenance

Date: 10/30/2023

Dear Valued Customer,

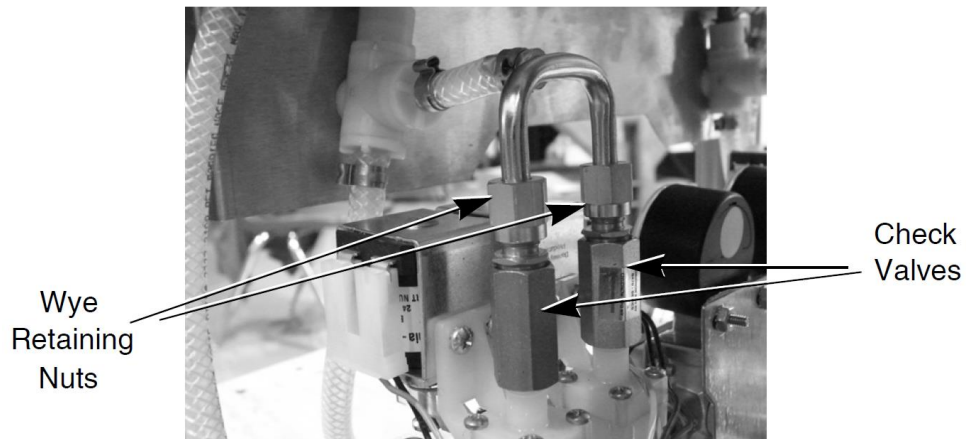
At Marmon Foodservice Technologies, we are committed to providing high-quality products and supporting our customers in maintaining those products. We have recently identified a potential issue that can be caused by component wear. This impacts Viper units (VIPER (E) 2 FLAVOR, VIPER (E) 3 FLAVOR & VIPER (E) 4 FLAVOR) and may affect their reliability after service.

Products Affected: All Vipers (VIPER (E) 2 FLAVOR, VIPER (E) 3 FLAVOR & VIPER (E) 4 FLAVOR)

Potential Issue: Over the life of the product the springs in the water and syrup check valves may wear, resulting in a failure in the spring. Damaged check valve springs can lead to operational issues or safety hazards.

Solution: Check valve PN 560002991 and Gasket PN 178025100 should be replaced as part of preventative maintenance every 5 years. Replacement should be performed prior to sanitizing the system.

Step	Procedure
1	Disconnect power from the unit.
2	Disconnect or shut off and bleed the water and syrup lines to remove pressure from the system.
3	Remove the splash panel and side panels.
4	Remove the Wye tube from the output (top) of the valves by loosening the nuts between the Wye and the check valves.
5	Remove the Check Valves from the valve assembly.
6	Install the new Check Valves onto the valve assembly and torque to 50 in-lbs.
7	Install the Wye tube and gasket to the output (top) of the valves by tightening the nuts between the Wye and the check valves to 90 in-lbs.
8	Reconnect or turn on the water and syrup lines.
9	Connect the unit to power.
10	Sanitize the unit per the service manual before returning to service.



Following these guidelines will help keep your Viper equipment operating safely and reliably.

Thank you for your continued support and trust in our products.

Sincerely,
Marmon Foodservice Technologies