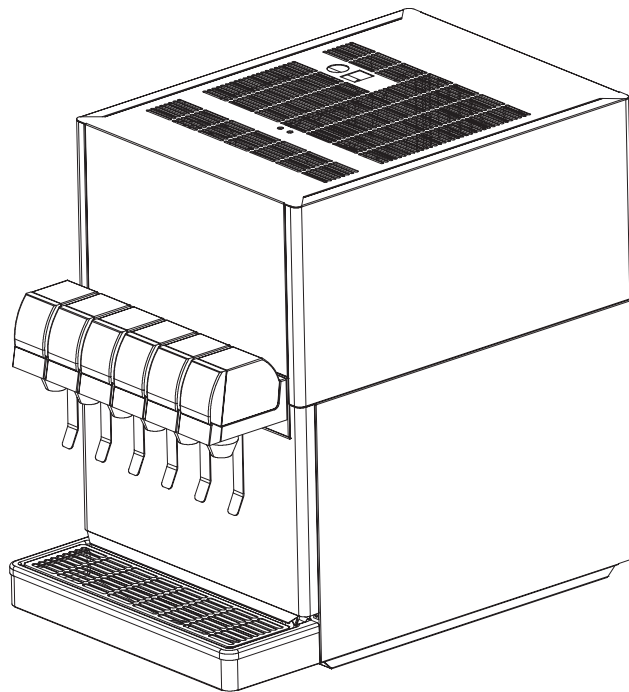




Impulse XL Post-mix Beverage Dispenser Operator's Manual



Release Date: January 31, 2011
Publication Number: 890519401
Revision Date: N/A
Revision: A

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The products, technical information, and instructions contained in this manual are subject to change without notice. These instructions are not intended to cover all details or variations of the equipment, nor to provide for every possible contingency in the installation, operation or maintenance of this equipment. This manual assumes that the person(s) working on the equipment have been trained and are skilled in working with electrical, plumbing, pneumatic, and mechanical equipment. It is assumed that appropriate safety precautions are taken and that all local safety and construction requirements are being met, in addition to the information contained in this manual.

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Contact Information:

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SAFETY INSTRUCTIONS

READ AND FOLLOW ALL SAFETY INSTRUCTIONS

Safety Overview

- Read and follow ALL SAFETY INSTRUCTIONS in this manual and any warning/caution labels on the unit (decals, labels or laminated cards).
- Read and understand ALL applicable OSHA (Occupational Safety and Health Administration) safety regulations before operating this unit.

Recognition

<i>Recognize Safety Alerts</i>

<i>This is the safety alert symbol. When you see it in this manual or on the unit, be alert to the potential of personal injury or damage to the unit.</i>

DIFFERENT TYPES OF ALERTS



DANGER:

Indicates an immediate hazardous situation which if not avoided **WILL** result in serious injury, death or equipment damage.



WARNING:

Indicates a potentially hazardous situation which, if not avoided, **COULD** result in serious injury, death, or equipment damage.



CAUTION:

Indicates a potentially hazardous situation which, if not avoided, **MAY** result in minor or moderate injury or equipment damage.

SAFETY TIPS

- Carefully read and follow all safety messages in this manual and safety signs on the unit.
- Keep safety signs in good condition and replace missing or damaged items.
- Learn how to operate the unit and how to use the controls properly.
- **Do not** let anyone operate the unit without proper training. This appliance is **not** intended for use by very young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Keep your unit in proper working condition and do not allow unauthorized modifications to the unit.

QUALIFIED SERVICE PERSONNEL



WARNING:

Only trained and certified electrical, plumbing and refrigeration technicians should service this unit. **ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES. FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.**

SAFETY PRECAUTIONS

This unit has been specifically designed to provide protection against personal injury. To ensure continued protection observe the following:

WARNING:

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all of the power is off to the unit before any work is performed.

Failure to disconnect the power could result in serious injury, death or equipment damage.

CAUTION:

Always be sure to keep area around the unit clean and free of clutter. Failure to keep this area clean may result in injury or equipment damage.

SHIPPING AND STORAGE

CAUTION:

Before shipping, storing, or relocating the unit, the unit must be sanitized and all sanitizing solution must be drained from the system. A freezing ambient environment will cause residual sanitizing solution or water remaining inside the unit to freeze resulting in damage to internal components.

CO₂ (CARBON DIOXIDE) WARNING

DANGER:

CO₂ displaces oxygen. Strict attention **MUST** be observed in the prevention of CO₂ gas leaks in the entire CO₂ and soft drink system. If a CO₂ gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO₂ gas experience tremors which are followed rapidly by loss of consciousness and **DEATH**.

MOUNTING IN OR ON A COUNTER

WARNING:

When installing the unit in or on a counter top, the counter must be able to support a weight in excess of 615 lbs. to insure adequate support for the unit.

FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.

NOTE: Many units incorporate the use of additional equipment such as icemakers. When any additional equipment is used you must check with the equipment manufacturer to determine the additional weight the counter will need to support to ensure a safe installation.

GENERAL INFORMATION

GENERAL DESCRIPTION

This manual is a guide for installing, operating, and maintaining this equipment. This section gives the Unit Description, Theory of Operation, and Design Data for Impulse Post-Mix Beverage Over counter Dispenser. This Unit must be installed and serviced by a qualified Service Person. This Unit Contains no User serviceable parts.

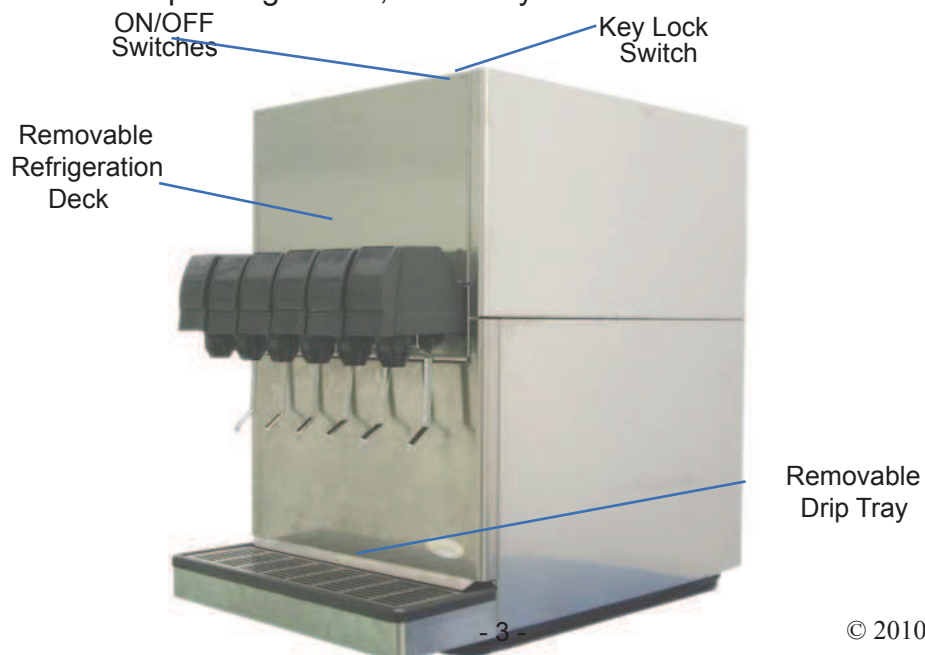
WARRANTY REFERENCE INFORMATION

Warranty Registration Date (to be filled out by customer)
Unit Part Number:
Serial Number:
Install Date:
Local Authorized Serviced Center:

UNIT DESCRIPTION

The Raja over the counter, post-mix, beverage dispenser is large-cooling-capacity, easy-to-maintain, and can be ordered with or without a built-in carbonator. Syrup pump kits are available for the units.

- Raja — 6 valve
Raja units may be island mounted or installed on a front or rear counter. The 2/3 H.P. refrigeration deck is easily removed for service and maintenance. Adjustable water flow regulators and syrup flow regulators, located on dispensing valves, are easily accessible.



The Raja over the counter, post-mix, beverage dispenser offers the following features:

- Syrup pump kit (optional)
- Key-lock switch
- Removable drip tray
- Removable refrigeration deck (s)
- 6 valves on Raja unit
- Built-in carbonator (optional)

SPECIFICATIONS

Dimensions

Height	27.6 inches	700 mm
Width	18.3 inches	464 mm
Depth	29.1 inches	740 mm
Shipping Weight (approx.)	176.2 pounds	80(no water) kg
Water Bath Size	15 gal (US)	57 l
Ice Bank Size	40.0 lb	18.0 kg

Part Numbers

50 Hz Model, 230 VAC see nameplate

Capacity

- Assuming:
- a 3 oz./sec. (85g / sec.) dispensing rate
 - a 90°F (32 °C) ambient temperature
 - two 12-oz. (340g) drinks per minute
 - drinks dispensed at 40° F (5 °C) or below

Capacities by unit are:

Raja unit, 230 volt, 50 Hz, 250 drinks continuously

THEORY OF OPERATION

NOTE: THE UNIT IS FACTORY SET TO DISPENSE NON-CARBONATED WATER AND CARBONATED WATER AS PER CUSTOMER'S REQUIREMENT. IT IS AVAILABLE TO DISPENSE AT MOST 3 NON-CARBONATED WATERS WITH CARBONATED WATER DISPENSING FROM THE REMAINING VALVE(S). NON-CARBONATED WATER DISPENSING VALVE(S) MAY BE CONVERTED TO ALSO DISPENSE CARBONATED DRINK(S).

A CO₂ cylinder delivers carbon dioxide (CO₂) gas through adjustable CO₂ regulators to the applicable syrup tanks or bag-in-box syrup pumps and also the integral (built-in) carbonator. Plain water enters the integral carbonator carbonated water tank and is carbonated by CO₂ gas pressure also entering the water tank. When dispensing valve is opened, CO₂ gas pressure exerted upon the applicable syrup tank contents or bag-in-box syrup pump pushes syrup from the syrup supply, through the Unit syrup cooling coil, and on to the dispensing valve.

Carbonated water is pushed from the integral carbonator carbonated water tank by CO₂ gas head pressure and is pushed through the carbonated water manifold to the dispensing valve. Syrup and carbonated water meet simultaneously at the dispensing valve resulting in a carbonated drink being dispensed. A still (non-carbonated) drink is dispensed in the same manner as the carbonated drink except plain water is substituted for carbonated water.

NOTE

INSTALLATION

Warning

It is the responsibility of the Installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI A112. 1.2-1979; or an approved vacuum breaker or other such method as proved effective by test. and must comply with all federal, State, and Local codes.

Failure to comply could result in serious injury, death or damage to the equipment.

Water pipe connection and fixtures directly connected to potable water supply shall be sized, intalled and maintained according to Federal, State and Local laws.

DELIVERY INSPECTION AND UNPACKING

Inspection

Upon delivery inspect the unit for damage or irregularities and immediately report problems to the delivering carrier and file a claim with that carrier.

Unpacking

Remove shipping tape and other packing material.

Unpack the loose parts and make sure all items are present.

LOOSE PARTS	
Name	Quantity
Cup rest	1
Drip tray	1
Drain hose	1
Hose clamp	1
Service Manual	1

INSTALLATION REQUIREMENTS

Requirements Summary

Weight.....counter must be level and able to support 510 lbs. (200 kg)
Environment...indoor installation only
Temperature...50 ° F to 110° F (10° C - 43° C) ambient temperature
CO₂..... 75 psi (5 bar)
Syrup..... 60 psi (4 bar)
Water.....30~43 psi (2~3 bar) maximum
Electrical.....see nameplate on unit for electrical requirements

Electrical Requirements

Before connecting electrical power to the unit refer to nameplate to verify power requirements.



DANGER — To avoid possible serious injury or death the ELCB (earth leakage circuit breaker) must be installed in electrical circuit of all 50 Hz units.

FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR DAMAGE TO THE EQUIPMENT.



WARNING — To avoid possible electrical shock the unit must be electrically grounded using the green grounding screw provided inside the electrical contactor box.

FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR DAMAGE TO THE EQUIPMENT.



CAUTION — The wiring must be properly grounded and connected through a 10 - amp disconnect switch (slow-blow fuse or equivalent HVAC / R circuit breaker). ALL WIRING MUST CONFORM TO NATIONAL AND LOCAL CODES. MAKE SURE UNIT IS PROPERLY GROUNDED.

FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR DAMAGE TO THE EQUIPMENT.

Environmental Requirements

Ambient (room) temperature **MUST NOT EXCEED** 110° F (43° C)
Temperatures in excess of 110° F (43° C) will void the factory warranty and may eventually result in refrigeration system failure.



CAUTION — To avoid overheating and damaging to the unit, and voiding the warranty, there must be at least 8 - inch (0.2 m) of clearance on all sides and 18 - inch (0.45 m) on the top of the unit.



CAUTION — This unit is designed for indoor installation only (in non harsh environments).



CAUTION — If the unit is exposed to freezing temperature, water in the unit will freeze and may damage the unit.



CAUTION — The appliance is not suitable for installation in an area where a water jet could be used.

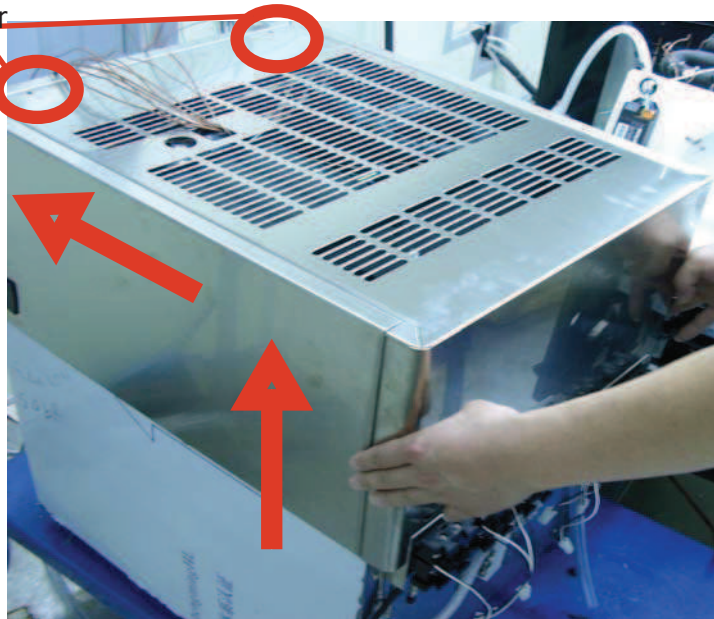
Never put any liquid vessel or water cup onto the Top Cover , avoid spillage into the top vents.

INSTALLATION PROCEDURE

Counter-top Installation

1. Place the unit on a level counter capable of supporting at least 510 pounds (200 kg).
2. Remove two mounted screws from the top and Lift Top-cover off.

Remove Two Screws
Before Remove Top-cover



CAUTION — Make sure that the power to the unit is disconnected (unplugged) before removing the covers.

3. Pull water, syrup, and CO₂ lines through counter or wall. To comply with NSF International requirements the unit must be sealed to the counter top and all access holes in the unit base must be sealed, Caulk/seal the unit to the counter using Dow Corning RTV 731 or equivalent approved sealant.

4. Fill the water bath with clean water around the carbonator tank or bend back the insulation on the non-carbonated unit until it comes out the overflow tube. Make sure the overflow tube is not blocked or plugged. Use low-mineral tap water, not distilled or deionized water.



Fill Waterbath by Hosetube through Hole in top

NOTE -- Water bath must be filled with water before the unit will run.

GLOBAL ICE BANK CONTROL (GIBO) THEORY OF OPERATION

Once electrical power is supplied to the Unit, the agitator motor will start. There will be a three-minute time delay before the refrigeration compressor and the condenser fan motor will start. This three-minute time delay will take place each time electrical power to the Unit is interrupted.

The Unit will continue to operate until ice covers all three stainless-steel pins on the ice bank control probe. The ice bank control module senses this by measuring the difference in electrical resistance between the

water and the ice. When the ice on the evaporator coil becomes thick enough, it covers the three stainless-steel pins on the ice bank control probe. The control module senses there is enough ice and turns the refrigeration compressor and the condenser fan motor off.

The Unit remains turned off until the ice bank control three stainless-steel pins are free of ice. Once this happens, the ice bank control module starts the refrigeration compressor and the condenser fan motor.

5. Make sure that the electrical power circuit breaker is switched off or the fuse removed.

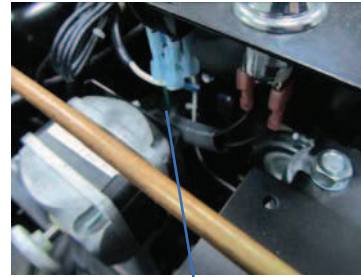
NOTE -- Before connecting electrical power to the unit, refer to nameplate to verify the power requirements.

- A. Remove the following:
- Top cover by removing screws on the top and lifting up
 - key switch wires



Cord
Fastener

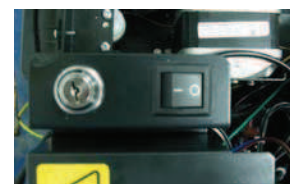
- B. First route the new cord up behind the valve panel and through the cutout in the deck. Use the already attached wire tie/fastener on the deck to secure the cord.



Plug cord into
Receptacle

- C. Connect cord to the receptacle on the refrigeration deck.

- D. Turn the circuit breaker on and then the units power switch. Check to see that the agitator motor has started. After about three minutes the compressor should start. If the agitator or compressor do not start call Technical Services.



Power
Switch

Connect Syrup, Water, and Carbonated Water Lines

1. Route syrup and plain water lines from the back side of the unit and under the unit to the front. Connect them to the appropriate inlet connections.



NOTE -- Water pipe connections and fixtures directly connected to the potable water supply must be sized, installed, and maintained in accordance with NSF Standard 18, as well as Federal, State, and Local laws and regulations.

NOTE -- It is the installer's responsibility to ensure that the water supply is equipped with protection against back flow. This protection can be an air gap as defined by ANSI/ASME A112.1.2-1979, or by an approved vacuum breaker or other approved method.

NOTE -- If water supply pressure to the unit is less than 40 psi, a water pressure booster is required. If water supply pressure to the unit is more than 50 psi, a water pressure regulator must be installed in the supply line.

NOTE -- A water shutoff valve and water filter in the water supply line are recommended.

2. The unit has a built-in carbonator, connect the water line to the pump.



Water Line Connected to Pump

3. Connect optional drip tray drain hose (if used). Be sure the knock-out in the drip pan has been removed if drain hose is used.

4. If the unit has a built-in carbonator, connect the CO₂ lines. Be sure the water and CO₂ are on. CO₂ should be set at 75 psi (5.25 bar) maximum. **Higher CO₂ pressure will result in LOWER carbonation.**



CO₂ Inlet (hold with wrench) Carbonator Bleed Valve

Bleed the air out of the carbonator by pulling up on the metal ring on the bleed valve. Bleed each valve into a bucket until water comes out for 2-3 seconds.

NOTE -- The CO₂ inlet fitting is sealed inside the carbonator with an O-ring. This fitting rotates freely and must be held by a second wrench while securing the CO₂ inlet line.

5. If remote carbonator is used, be sure it is on. Bleed each valve into a bucket until carbonated water comes out.
6. Be sure that all syrup sources are connected and on. Bleed each valve into a bucket until syrup comes out.
7. Reinstall drip tray and position water bath overflow hose in drip tray indent.
8. Check the system for gas leaks by pressurizing the system and then turning off the cylinder valve. Wait a couple of minutes and check the cylinder gauge to see if the pressure has dropped.
9. Check the system for water and syrup leaks.

Check for Leaks

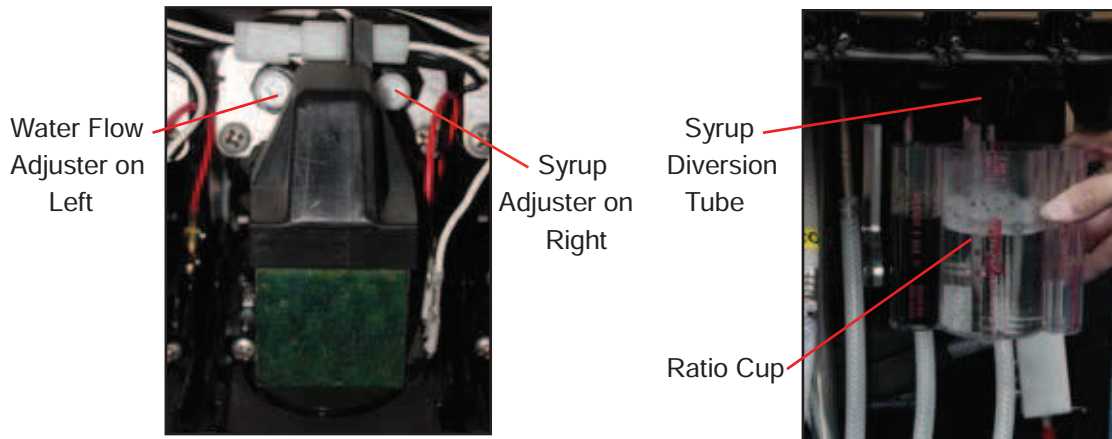
1. Bleed air from the lines by activating dispensing valves.
2. Remove air from carbonator (if unit has built-in carbonator) by opening safety relief valve until water escapes.
3. Check the system for gas leaks by pressurizing the system and then turning off the cylinder valve. Wait a couple of minutes and check the cylinder gauge to see if the pressure has dropped.
4. Check the system for water and syrup leaks.

Reinstall Panels

1. Reinstall top and front vented panels as well as the front stainless steel panel.

Adjust Water-To-Syrup Ratio

1. Remove valve front cover and install syrup diversion assembly in place of nozzle.



2. Adjust carbonated water flow to the desired rate (such as 2.50 oz. / sec.) (70g / sec.). Turn the adjuster 1/4 of a turn at a time and recheck the flow. To increase flow turn clockwise.
3. Adjust the syrup-to-water ratio of each valve using the syrup adjuster on the left side of each valve. Hold cup under valve and dispense beverage for a specific time (such as 4 seconds).

Adjusting Flow Rates

Flow rates of the water and syrup are adjusted based on the desired ratio. For example: if the desired ratio is 5:1, then the flow rate of the water is 5 times that of the syrup.

If the desired finished drink flow rate is 3.0 ounces per second, then the water flow rate is 2.5 oz./sec. (70 g / sec.) and the syrup flow rate is 0.5 oz./sec. (14 g / sec.) (The water at 2.5 oz./sec. (70 g / sec.) is five times the 0.5 oz./sec. (14 g / sec.) syrup flow rate.)

Flow Rates Based on 5:1 Ratio		
Finished Drink oz./sec.	Water oz./sec.	Syrup oz./sec.
1.5 (42 g/sec.)	1.25 (35 g/sec.)	.25 (7 g/sec.)
2.0 (56 g/sec.)	1.67 (47 g/sec.)	.33 (9.4 g/sec.)
2.5 (70 g/sec.)	2.08 (60 g/sec.)	.42 (12 g/sec.)
3.0 (85 g/sec.)	2.5 (70 g/sec.)	.50 (14 g/sec.)
3.5 (99 g/sec.)	2.92 (83 g/sec.)	.58 (16.5 g/sec.)
4.0 (113 g/sec.)	3.33 (95 g/sec.)	.67 (19 g/sec.)
4.5 (128 g/sec.)	3.75 (105 g/sec.)	.75 (21 g/sec.)

Electronic Control Board Function

An integrated circuit board and microprocessor are used to control the electrical functions of the Raja beverage dispenser. Functional

features of the control board include:

- Ice bank control with compressor start-up protection
- Carbonator control with continuous run protection
- LED diagnostics

Inputs to the control board include line power, the ice bank position sensor, and carbonator water level sensor. Switched outputs from the circuit board include the compressor, agitator motor, condenser fan motor, and carbonator pump (refer to electrical diagram in reference section).

Ice Bank Control

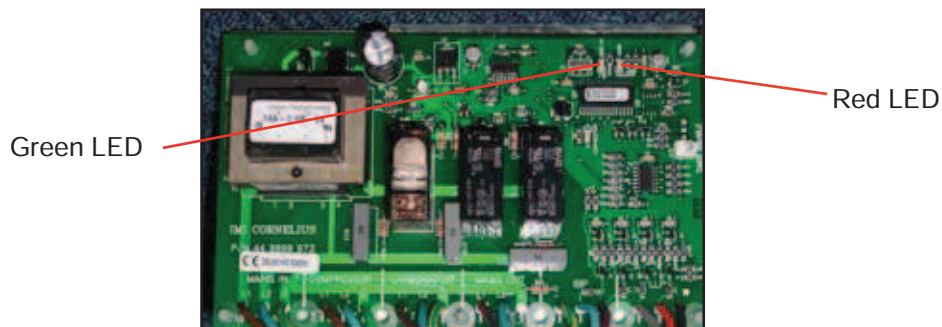
The ice bank control operates the compressor and condenser fan motor to control the size of the ice bank. The control board will not restart the compressor until after the compressor has been off for at least 3 minutes to allow the refrigeration system pressures to equalize.

Carbonator Control

The carbonator control operates the integral carbonator pump to maintain the water level in the carbonator tank within pre-established limits. A programmed timer shuts down the carbonator pump motor if it operates continuously for more than 3 minutes. This prevents the carbonator from running continuously if there is a water leak or loss of water supply.

LED Diagnostics

LED diagnostic lights are mounted on the control board to assist in trouble shooting. There is one green LED and one red LED.



Functions of the LEDs are:

- Red and Green OFF = no power to the dispenser
- Green ON = line voltage is within acceptable range
- Red ON = a fault condition, including carbonator pump running for more than 3 minutes, ice bank control calling for the compressor within the 3 minute startup delay period.

NOTE -- The control board must be reset if the carbonator pump does not run because the 3-minute continuous run period has been exceeded (red LED ON). To reset the control board toggle the main power switch OFF, wait 15 seconds, then toggle to ON.

NOTE

OPERATIONS

OPERATIONS

Starting And Stopping The Unit



1. Push power ON/OFF switch to ON to power on the unit.
2. Insert key into key lock and turn to the ON to activate valves (and optional illuminated front merchandiser).

Dispensing Product

To dispense beverage press a cup or glass against the lever or push the button on the valve cover.

Replenishing Syrup Supply

Tank System:

1. Remove the empty syrup tank by disconnecting the syrup tube first, then the CO₂ tube.
2. Rinse the disconnects in warm water to remove any syrup residue.
3. Move a full tank into position and connect the CO₂ tube first, then the syrup tube.

Bag-In-Box System:

1. Disconnect the syrup tube from the empty bag-in-box and remove the empty box.
2. Rinse the disconnects in warm water to remove any syrup residue.
3. Install a full bag-in-box and connect the syrup tube.

ADJUSTMENTS

Water-to-Syrup Ratio Adjustment

The ratio adjustment should only be done by a qualified service person.

CLEANING AND MAINTENANCE INSTRUCTIONS

These instructions are used on all Cornelius ice drink dispensers.

Some models may have additional cleaning requirements.

Those models will have addition procedures listed later in the manual.

WARNING:

Disconnect power to the unit before cleaning or servicing following all lock out / tag out procedures established by the user. Verify all of the power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.

CAUTION:

Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover, agitator disc or exterior surfaces as damage to the unit may result. Do not use solvents or other cleaning agents as they may attack the material resulting in damage to the unit.

- **Soap solution** – Use a mixture of mild detergent and warm (100° F) potable water.
- **Sanitizing Solution** – Dissolve 2 packets (4 oz) of Stera Sheen Green Label into 2 gallons of warm (80 – 100° F) potable water to ensure 200 ppm of chlorine.

DAILY CLEANING:

1. Remove cup rest from drip tray and clean with warm soapy water, rinse with clean water and allow to air dry.
2. Wipe down the exterior of the unit with warm soapy water, rinse with clean water and allow to air dry.
3. Remove valve nozzles and diffusers and wash in warm soapy water, rinse in clean water and allow to air dry.
4. Pour warm soapy water down the drains to keep them clean and flowing smoothly.
5. Spray the nozzles and diffusers inside and outside with approved sanitizing solution, reinstall them on the valves and allow to air dry.
6. Reinstall the cup rest into the drip tray.
7. Pour all remaining sanitizer solution down the drains to help keep the drain clear.

DAILY MAINTENANCE:

1. Check the temperature, smell and taste of the product.
2. Check the water pressure coming to the unit using the pressure gauges on the back room package.
3. Check carbonation of the drink
4. Check level of CO₂ supply to the system.
5. Check the date on all of the BIB's (bags in boxes).

MONTHLY CLEANING: (IN ADDITION TO DAILY AND WEEKLY PROCEDURES)

- Flush and sanitize all syrup lines as well as all of the syrup connectors. (See the sanitize syrup lines section shown later in this manual).
- Remove ice from hopper and clean and sanitize the hopper. (See the Cleaning the interior surfaces section shown later in this manual).
- While cleaning the hopper use the brush provided with the unit to clean the cold plate surface. To accomplish this, the brush needs to be extended through the opening in the bottom of the hopper.

YEARLY MAINTENANCE:

- Have the water pump and check valve inspected and cleaned by a qualified service technician.
- Have the CO₂ gas check valve inspected and cleaned by a qualified service technician.
- Remove the unit's splash and cold plate cover to clean and sanitize the cold plate surface. (See the cleaning the cold plate section shown later in this manual).

Cleaning Interior Surfaces (Monthly Cleaning)

CAUTION:

When pouring liquid into the hopper, do not exceed the rate of 1/2 gallon per minute. Pouring more liquid into the hopper could result in an overflow situation may result in injury or damage to the equipment.

1. Remove agitator assembly.
2. Using a nylon bristle brush or sponge, clean the interior of the hopper, top cover and agitator assembly with soap solution. Thoroughly rinse the hopper, cover and agitator surfaces with clean potable water.
3. Reassemble agitator assembly. Take special care to ensure that the thumbscrew is tight.
4. Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and agitator assembly. Allow to air dry.
5. Remove merchandiser and ice chute cover from unit.
6. With a nylon bristle brush or sponge, clean the inside of the ice chute, gasket, and cover with soap solution and rinse thoroughly to remove all traces of detergent.
7. Reassemble ice chute assembly.
8. Using a mechanical spray bottle filled with sanitizing solution, spray the inside of the ice chute. Allow to air dry.
9. Reinstall merchandiser.

Cold Plate (Yearly Maintenance)

1. Remove splash panel.
2. Remove or move the plastic cold plate cover to expose the cold plate.
3. Locate and remove any debris from the drain trough. Check that the drain holes are not clogged.
4. Pour small amount of soap solution through cold plate openings in hopper.
5. Using a cloth, wash down the surfaces of the cold plate and plastic cover with soap solution.
6. Install and properly position the access covers on the cold plate.
7. Install the splash panel in the reverse order it was removed.
8. Rinse cold plate surface by pouring potable water through hopper openings.

Dispensing Valves: (Daily Cleaning)

Refer to addendum supplied with the unit that is applicable to the manufacturer of the valves installed on the unit.

Product Tubing (Monthly Cleaning)

IMPORTANT: Only trained and qualified persons should perform these cleaning and sanitizing procedures.

Sanitize Pre-Mix And Post-Mix Tank System

1. Remove all the quick disconnects from all the tanks. Fill a suitable pail or bucket with soap solution.
2. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (Do not use a wire brush). Rinse with clean water.
3. Prepare sanitizing solution and using a mechanical spray bottle, spray the disconnects. Allow to air dry.
4. Using a clean, empty tank, prepare five (5) gallons of the sanitizing solution. Rinse the tank disconnects with approximately 9 oz. of the sanitizing solution. Close the tank.
5. Prepare cleaning tank by filling clean five (5) gallon tank with a mixture of mild detergent and potable water (120°F).
6. Connect a gas disconnect to the tank and then apply one of the product tubes to the cleaning tank. Operate the appropriate valve until liquid dispensed is free of any syrup.
7. Disconnect cleaning tank and hook up sanitizing tank to syrup line and CO₂ system.
8. Energize beverage faucet until chlorine sanitizing solution is dispensed through the faucet. Flush at least two (2) cups of liquid to ensure that the sanitizing solution has filled the entire length of the syrup tubing.
9. Allow sanitizer to remain in lines for fifteen (15) minutes.
10. Repeat the step above, applying a different product tube each time until all tubes are filled with the sanitizing solution.
11. Remove the nozzle and syrup diffuser and clean them in a mild soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser on the valve.
12. Rinse the parts in clean water, reassemble the valve and reconnect it to the dispenser.
13. Discard the tank of sanitizing solution and reconnect the product syrup tanks. Operate the valves until all sanitizer has been flushed from the system and only product syrup is flowing.

Sanitize syrup lines, B-I-B Systems

1. Remove all the quick disconnects from all the B-I-B containers.
2. Fill a suitable pail or bucket with soap solution.
3. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (Do not use a wire brush). Rinse with clean water.
4. Using a plastic pail, prepare approximately five (5) gallons of sanitizing solution.
5. Rinse the B-I-B disconnects in the sanitizing solution.
6. Sanitizing fittings must be attached to each B-I-B disconnect. If these fittings are not available, the fittings from empty B-I-B bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.
7. Place all the B-I-B disconnects into the pail of sanitizing solution. Operate all the valves until the sanitizing solution is flowing from the valve. Allow sanitizer to remain in lines for fifteen (15) minutes.
8. Remove the nozzle and syrup diffuser from each valve and clean them in a soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser to the valve.
9. Remove the sanitizing fittings from the B-I-B disconnects and connect the disconnects to the appropriate B-I-B container. Operate the valves until all sanitizer has been flushed from the system and syrup is flowing freely.

Replenishing CO₂ Supply (As Required)

NOTE: When indicator on the 1800-psi gage is in the shaded (“change CO₂ cylinder”) portion of the dial, CO₂ cylinder is almost empty and should be changed.

1. Fully close (clockwise) the CO₂ cylinder valve.
2. Slowly loosen the CO₂ regulator assembly coupling nut allowing CO₂ pressure to escape, then remove the regulator assembly from the empty CO₂ cylinder.
3. Unfasten safety chain and remove the empty CO₂ cylinder.



WARNING:

To avoid personnel injury and/or property damage, always secure the CO₂ cylinder with a safety chain to prevent it from falling over. Should the valve become accidentally damaged or broken off, a CO₂ regulator can cause serious personnel injury or death could occur.

4. Position the full CO₂ cylinder and secure with a safety chain.
5. Make sure gasket is in place inside the CO₂ regulator assembly coupling nut, then install the regulator assembly on the CO₂ cylinder.
6. Open (counterclockwise) the CO₂ cylinder valve slightly to allow the lines to slowly fill with gas, then open the valve fully to back-seat the valve (back-seating the valve prevents gas leakage around the valve shaft).
7. Check CO₂ connections for leaks. Tighten any loose connections.

CHECKING CARBONATED WATER TANK RELIEF VALVE (MONTHLY)

The relief valve on top of the carbonated water tank under the waterbath cover should be periodically checked for proper operation by briefly pulling up on the relief valve ring.

Double Liquid Check Valve Inspection & Cleaning



CAUTION — The carbonator double-liquid check valve must be inspected after any disruptions to the water supply system (plumbing work, earth quakes, etc.) It should also be inspected at least once a year under normal conditions. If particles lodge in the check valve CO₂ gas could back flow into the water system and create a health hazard.



WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.

1. Disconnect the water line from the double check valve then remove the check valve.
2. Disassemble the check valve. Clean and inspect each part, especially check the ball for damage. Replace damaged or suspicious parts.
3. Always install a new seat (p/n 315-250-12).
4. Reassemble and install the check valves.
5. Turn on the CO₂, syrup, and water supplies, and reconnect the electrical power.

Condenser Cleaning

Accumulation of dust and grease on the refrigeration condenser can cause overheating. The condenser should be cleaned as often as necessary to avoid overheating using the following procedure.



WARNING

Water and CO₂ to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.

1. Remove top panel . Disconnect wires to On/Off and Key lock switches.
2. Remove merchandiser (and wires if illuminated).
3. Vacuum or use a soft brush to clean condenser coil. If available, use low pressure compressed air.
4. Clean around top of refrigeration assembly.
5. Reinstall merchandiser, wires to switches and top panel.

SERVICE



CAUTION — Only trained and certified electrical, plumbing and refrigeration technicians should service this unit. ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES.

PREVENTATIVE MAINTENANCE

Preventative Maintenance Summary

Preventative Maintenance Summary	
Procedure	Frequency
Sanitize Unit	3 months
Check Ratio	6 months
Clean Condenser	6 months and as needed
Carbonator Double Liquid Check Valve	annually
Check for Leaks	annually
Clean BIB Connectors	annually

SANITIZING

The syrup systems should be sanitized every 3 months using a non-scented liquid household bleach containing a 5.25% sodium hypo chlorite concentration. See the Service section of this manual for sanitizing procedure.

DOUBLE LIQUID CHECK VALVE INSPECTION & CLEANING

Refer to Section OPERATION (page 22).

CHECK FOR LEAKS

Refer to Section INSTALLATION (page 14).

CHECK RATIO

Refer to Section INSTALLATION (page 15).

Should be done whenever flavors are changed or any service is preformed.

CLEAN CONDENSER

Refer to Section OPERATION (page 22).

CLEAN BIB CONNECTORS

Refer to Section OPERATION (page 21).

ADJUSTMENTS

CO₂ Connection

1. Unscrew protector cap (with chain attached) from CO₂ cylinder valve. Open CO₂ cylinder valve slightly counterclockwise to blow any dirt or dust from outlet fitting before installing primary CO₂ regulator, then close valve.
2. Remove shipping plug from primary CO₂ regulator assembly coupling nut and make sure gasket is in place inside nut. Install regulator assembly on CO₂ cylinder so gages can be easily read, then tighten coupling.
3. Connect soft drink tanks CO₂ lines to primary CO₂ regulator manifold assembly.
4. Install gas quick disconnects on ends of soft drink tank CO₂ lines.



WARNING — To avoid personal injury and property damage always secure CO₂ cylinder in upright position with a safety chain to prevent it from falling over.



WARNING — CO₂ displaces oxygen. Persons exposed to high concentrations of CO₂ will experience tremors, followed by loss of consciousness and death. It is very important to prevent CO₂ leaks, especially in small unventilated areas. If a CO₂ leak occurs ventilate the area before fixing the leak.

Primary And secondary CO₂ Regulator Settings

1. Open CO₂ cylinder valve slightly to allow lines to slowly fill with gas. When lines are fully pressurized open the valve all the way until it back-seats itself (this prevents leaks from the valve).
2. Adjust the cylinder CO₂ regulator to 70 psi (4.8 bar) for bag-in-box applications. 40 psi (2.8 bar) for sugar base tank applications and 10 psi (0.7 bar) for diet base tank applications.

NOTE -- The Colt dispenser with integral cold carbonator requires CO₂ supply pressure of 75 psi (5.2 bar).

3. Bleed air from the lines with the relief valves.
4. Check the system for gas leaks.

TROUBLE SHOOTING

IMPORTANT -- Only a service person should service internal components or electrical wiring.

IMPORTANT -- If repairs are to be made to one of the syrup circuits, disconnect applicable syrup tank and bleed pressure from the system before proceeding.

IMPORTANT -- If repairs will be made to the CO₂ or carbonated water systems, disconnect electrical power to the carbonator, shut off CO₂ and water supplies, then bleed systems before proceeding.



WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work. Failure to comply could result in serious injury, death or damage to the equipment.



WARNING

Water and CO₂ to the system must be turned off and the system depressurized prior to performing this service. Failure to comply could result in serious injury, death or damage to the equipment.

TROUBLESHOOTING POST-MIX SYSTEM

Trouble	Probable Cause	Remedy
Adjustment of dispensing valve syrup flow regulator does not increase to desired water-to-syrup ratio.	<ol style="list-style-type: none"> 1. No syrup supply. 2. Syrup supply container not securely connected into system. 3. Tanks System-Syrup tanks secondary CO₂ regulator out of adjustment. Bag-in-Box System-Primary CO₂ regulator out of adjustment. 4. Inoperative dispensing valve syrup flow control. 5. Tapered washer inside tube swivel nut connection distorted from being over tightened restricting syrup flow. 	<ol style="list-style-type: none"> 1. Replenish syrup supply. 2. Securely connect syrup supply container into syrup system. 3. Adjust syrup tanks secondary CO₂ regulator as instructed. Adjust primary CO₂ regulator as instructed. 4. Repair dispensing valve syrup flow control. 5. Replace tapered gasket. Make sure it seats properly.

TROUBLESHOOTING POST-MIX SYSTEM		
Trouble	Probable Cause	Remedy
Adjustment of dispensing valve syrup flow regulator does not decrease to desired water-to-syrup ratio.	1. Dirty or inoperative dispensing valve syrup flow control.	1. Disassemble and clean dispensing valve syrup flow control.
Dispensed product carbonation too low.	1. Primary CO ₂ regulator out of adjustment for existing water conditions or temperature. 2. Air in carbonator water tank. 3. Water, oil, or dirt, in CO ₂ supply.	1. Adjust primary CO ₂ regulator. As instructed. 2. Vent air out of carbonator water tank through relief valve. 3. Remove contaminated CO ₂ . Clean CO ₂ system (lines, regulator, etc.) using a mild detergent. install a clean CO ₂ supply.
Dispensed product comes out of dispensing valve clear but foams in cup or glass.	1. Oil film or soap scum in cups or glasses. 2. Ice used for finished drink is sub-cooled.	1. Use clean cups or glasses. 2. Do not use ice directly from freezer. Allow ice to become "wet" before using. (refer to following NOTE).
<p>NOTE: Crushed ice also causes dispensing problems. When finished drink hits sharp edges of ice, carbonation is released from dispensed drink.</p>		

TROUBLESHOOTING POST-MIX SYSTEM		
Trouble	Probable Cause	Remedy
Dispensed product produces foam as it leaves dispensing valve.	1. Recovery rate of refrigeration of system exceeded, ice bank depleted.	1. Allow ice bank to recover.
	2. Primary CO ₂ regulator pressure too high for existing water conditions or temperature.	2. Reduce primary CO ₂ regulator pressure settings.
	3. Tanks System-Syrup over-carbonated with CO ₂ as indicated by bubbles in inlet syrup lines leading to unit.	3. Remove syrup tanks quick disconnects. Relieve tank CO ₂ pressure as many times as necessary to remove over-carbonation.
	4. Dispensing valve restricted or dirty.	4. Sanitize syrup system as instructed in Operation Section.
	5. Tapered gasket inside carbonated water line swivel nut connector distorted restricting carbonated water flow.	5. Replace tapered gasket. Make sure it is properly seated.
	6. Dirty water supply.	6. Check water filter. Replace cartridge.

TROUBLESHOOTING POST-MIX SYSTEM		
Trouble	Probable Cause	Remedy
Only syrup dispensed.	<ol style="list-style-type: none"> 1. Water inlet supply line shutoff valve closed. 2. Carbonator not operating. 3. Primary CO₂ regulator not properly adjusted. 	<ol style="list-style-type: none"> 1. Open water inlet supply line shutoff valve. 2. Restore carbonator operation. 3. Adjust primary CO₂ regulator as instructed.
Dispensed product carbonation too low.	<ol style="list-style-type: none"> 1. Primary CO₂ regulator out of adjustment for existing water conditions or temperature. 2. Air in carbonated water tank. 3. water, oil or dirt in CO₂ supply. 	<ol style="list-style-type: none"> 1. Adjust primary CO₂ regulator as instructed. 2. Vent air from carbonated water tank by dispensing from No. 1 dispensing valve to make carbonator water pump motor cycle on. 3. Have service person remove contaminated CO₂ supply, then clean CO₂ system (lines, regulator, etc.) using a mild detergent. install a clean CO₂ supply.

TROUBLESHOOTING CARBONATOR		
Trouble	Probable Cause	Remedy
Carbonator pump not operating.	1. CO ₂ supply depleted. 2. Water supply to carbonator disrupted. 3. Carbonated water tank water level probe electrical wiring disconnected. 4. Inoperative carbonated water tank water level probe. 5. Inoperative carbonator pump or motor. 6. Inoperative control board.	1. Replenish CO ₂ supply. 2. Correct water supply problem. LED Flashing = The anti-flood timer has expired, the controller assumes a tube or connector is broken. Power to the carbonator motor is shut off and the unit needs to be shut down to reset. 3. Connect electrical wiring to water level probe (see note). 4. Replace probe (see note). 5. Replace pump or motor. 6. Replace control board.

TROUBLESHOOTING REFRIGERATION SYSTEM		
Trouble	Probable Cause	Remedy
Refrigeration compressor does not operate.	<ol style="list-style-type: none"> 1. Ice bank sufficient. 2. No water in water tank. 3. Control board power switch on top of unit in "OFF" position. 4. Unit power cord un-plugged, or drop-in refrigeration assembly power cord unplugged. 5. Ice sensor electrically disconnected. 6. No power source (blown fuse or tripped circuit breaker). 7. Low/high voltage. 8. Loose, disconnected, or broken wiring . 9. Overload protector cut out; overheated compressor. Condenser fan motor not operating as required. 10. Inoperative overload protector or start relay. 11. Inoperative ice bank probe. 12. Inoperative control board. 	<ol style="list-style-type: none"> 1. No refrigeration called for. 2. Fill water tank with water as instructed. 3. Place control board power switch in "ON" position (will be a built-in 3-minute time delay before refrigeration compressor starts). 4. Plug in power cord. 5. Electrically connect or replace inoperable sensor. 6. Replace fuse or reset circuit breaker. (Note: Fuse or circuit breaker are not part of unit). 7. Voltage must be 220-240 Volts. 8. Tighten connections or replace broken wiring. 9. Compressor will cool enough to restart, DO not overdraw cooling capacity of unit. Refer to "Condenser Fan Motor Not Operating " in this section. 10. Replace inoperative part. 11. Replace ice bank probe. 12. Replace control board.

TROUBLESHOOTING REFRIGERATION SYSTEM		
Trouble	Probable Cause	Remedy
Compressor will not stop after sufficient ice bank is produced.	<ol style="list-style-type: none"> 1. Ice bank probe location incorrect. 2. Ice temperature sensor inoperative. 3. Control board inoperative. 	<ol style="list-style-type: none"> 1. Place probe in proper location. 2. Replace ice temperature sensor. 3. Place power switch in ON position.
Compressor operates continuously but does not form sufficient bank.	<ol style="list-style-type: none"> 1. Cooling capacity is exceeded by overdrawing. 2. Unit located in excessively hot area or air circulation through condenser coil is restricted. 	<ol style="list-style-type: none"> 1. Reduce amount of drinks drawn per given time. 2. Relocate unit or check and if necessary, clean condenser coil as instructed.
Agitator motor not operating.	<ol style="list-style-type: none"> 1. No power source (blown fuse or tripped circuit breaker). 2. Agitator motor propeller obstructed. 3. Low Voltage. 4. Loose, disconnected, or broken wiring. 5. Inoperative agitator motor. 	<ol style="list-style-type: none"> 1. Replace fuse or reset circuit breaker. (NOTE: Fuse or circuit breaker are not part of unit). 2. Remove obstruction. 3. Voltage must be at 220~230VAC (unit) at compressor terminals when compressor is trying to start. 4. Tighten connections or replace broken wiring. 5. Replace agitator motor.

NOTE

COMPONENT SERVICE



WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.



WARNING

Water and CO₂ to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.

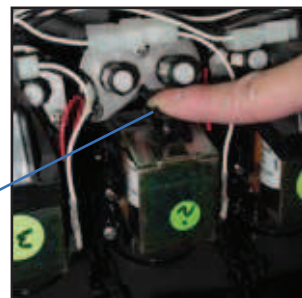
The following are procedures for replacing the major components of the Raja dispenser.

CARBONATOR PUMP REPLACEMENT

1. Disconnect power to the unit.
2. Shut off water and CO₂ at their sources.
3. Remove the following:
 - front merchandiser by removing screws on the top and lifting up
 - key switch wires
 - hood by removing screws on the top and lifting up and forward.

4. Depressurize carbonator by removing the solenoid dust cover from any dispensing valve and push down on the solenoid.

Press Valve Solenoid to Depressurize



5. Disconnect water in and out lines.

Pump Water Connections





WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work. Failure to comply could result in serious injury, death or damage to the equipment.

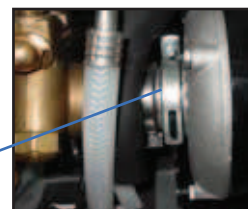


WARNING

Water and CO2 to the system must be turned off and the system depressurized prior to performing this service. Failure to comply could result in serious injury, death or damage to the equipment.

- Loosen the V - band clamp and remove pump.

Pump V - Band



- Install new pump by reversing this procedure.

NOTE -- Be sure there is anti-seize compound on the pump drive tang.

Pump Tang



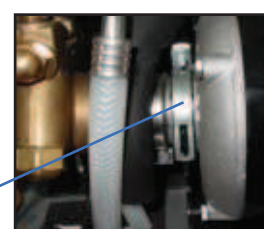
PUMP MOTOR REPLACEMENT

- Disconnect power to the unit.
- Remove the following:
 - front merchandiser by removing screws on the top and lifting up
 - key switch wires
 - hood by removing screws on the top and lifting up and forward.

Remove the motor harness.

- Loosen the V - band clamp and remove pump.

Pump V - Band





WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work. Failure to comply could result in serious injury, death or damage to the equipment.

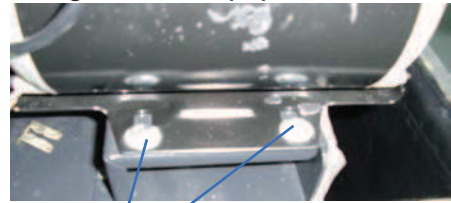


WARNING

Water and CO2 to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.

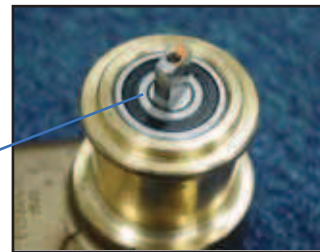
5. Remove four nuts from bolts and remove the motor.



two Bolts in front and two in Back of Motor

6. Install new motor by reversing this procedure.

NOTE -- Be sure there is anti-seize compound on the pump drive tang.



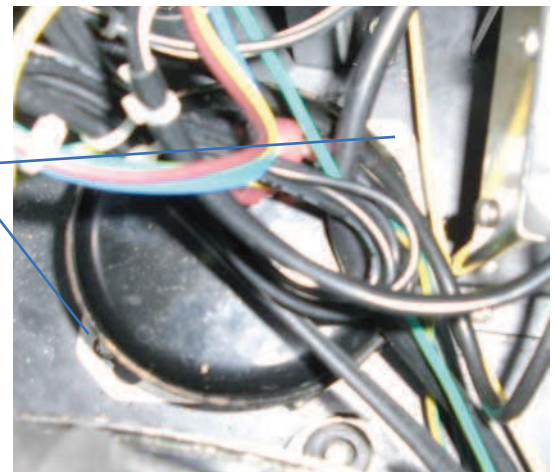
Pump Tang

AGITATOR MOTOR REPLACEMENT

1. Disconnect power to the unit.
2. Remove the following:
 - front merchandiser by removing screws on the top and lifting up
 - key switch wires
 - hood by removing screws on the top and lifting up and forward.
3. Unplug motor harness.
4. Remove mounting screw.

5. Slide motor out of retainer slots and lift up.

Mounting
Screw





WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work. Failure to comply could result in serious injury, death or damage to the equipment.



WARNING

Water and CO2 to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.

6. Install new motor by reversing this procedure.

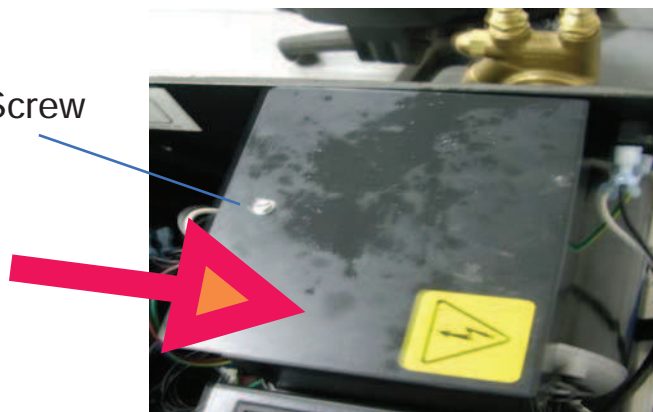
CONTROLLER BOARD REPLACEMENT

1. Disconnect power to the unit.

2. Remove the following:

- front merchandiser by removing screws on the top and lifting up
- key switch wires
- hood by removing screws on the top and lifting up and forward.
- Screw on PCB cover

3. Push the cover off as arrow direction. Screw



4. Unplug all connectors.

5. Squeeze all four standoffs and remove the board.

Connector
in each Corner



6. Install new controller board by reversing this procedure.



WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work. Failure to comply could result in serious injury, death or damage to the equipment.



WARNING

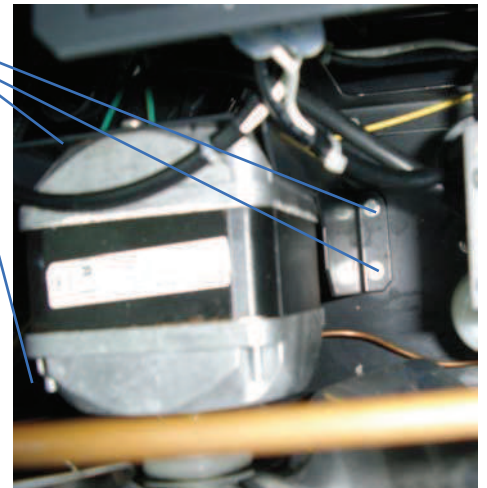
Water and CO2 to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.

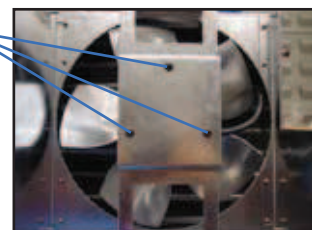
CONDENSER FAN MOTOR REPLACEMENT

1. Disconnect power to the unit.
2. Unplug motor harness.
3. Remove Four screws on mounting bracket.
4. Lift mounting bracket front tab out of slot, then pull motor out from the back.
5. Remove three screws holding motor to bracket and remove motor.

Remove
Four Screws



3 Screws



6. Install new motor by reversing this procedure.



WARNING

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.



WARNING

Water and CO2 to the system must be turned off and the system depressurized prior to performing this service.

Failure to comply could result in serious injury, death or damage to the equipment.



WARNING -- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

POWER CORD REPLACEMENT

1. Disconnect power to the unit.
2. Remove the following:
 - Top cover by removing screws on the top and lifting up
 - key switch wires
3. Remove second valve from the left to facilitate routing of the new cord.
- 4 A. Route the new power cord along the same path as the old one (removing the old cord as you go).

Route Cord Up
and Behind
Valve Panel



- 4 B. First route the new cord up behind the valve panel and through the cutout in the pump deck. Use the already attached wire tie/fastener on the deck to secure the cord.



Cord
Fastener

- 4 C. Connect cord to the receptacle on the refrigeration deck.

Plug Cord into
Receptacle



ILLUSTRATED PARTS LIST

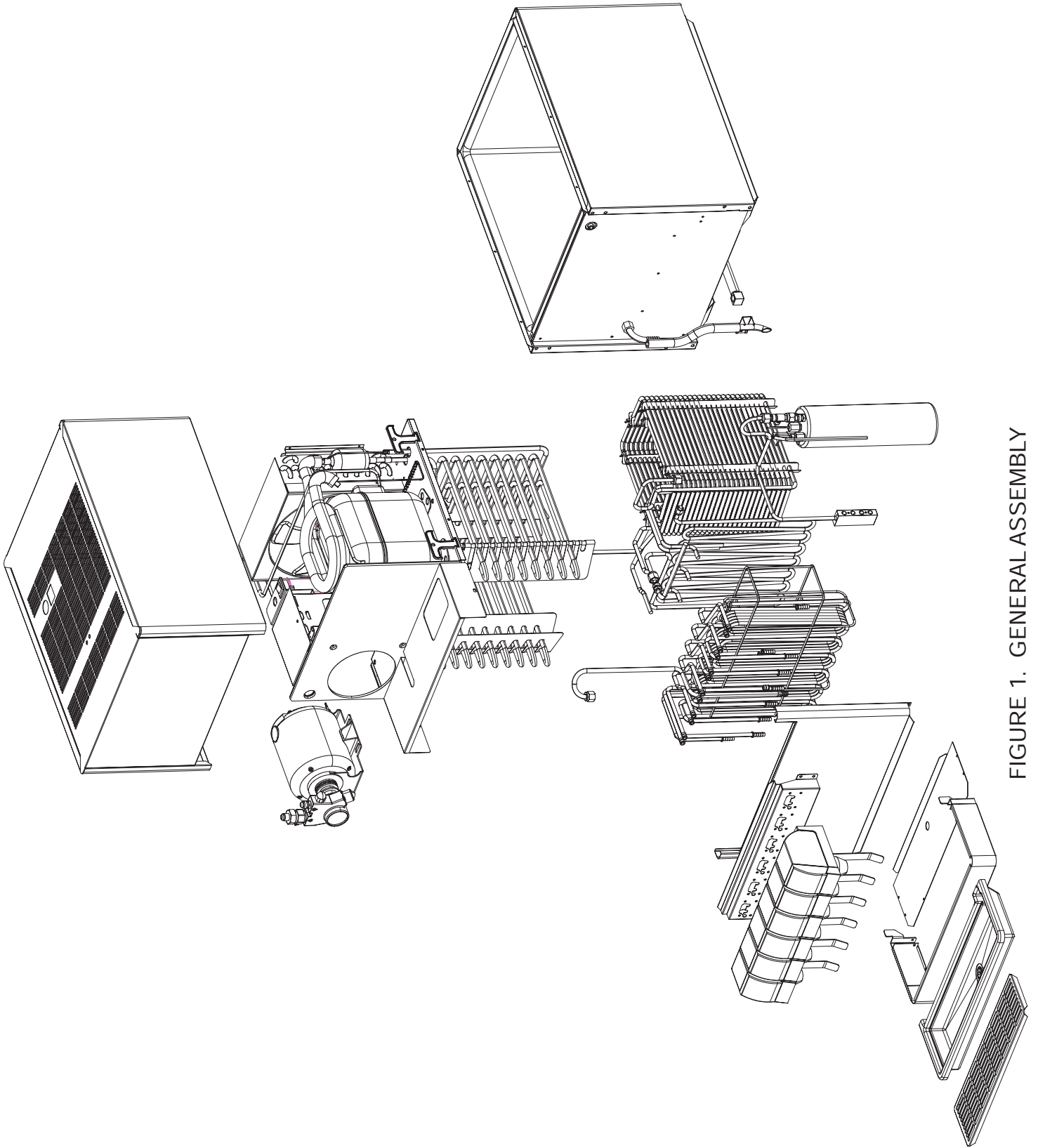


FIGURE 1. GENERAL ASSEMBLY

ILLUSTRATED PARTS LIST

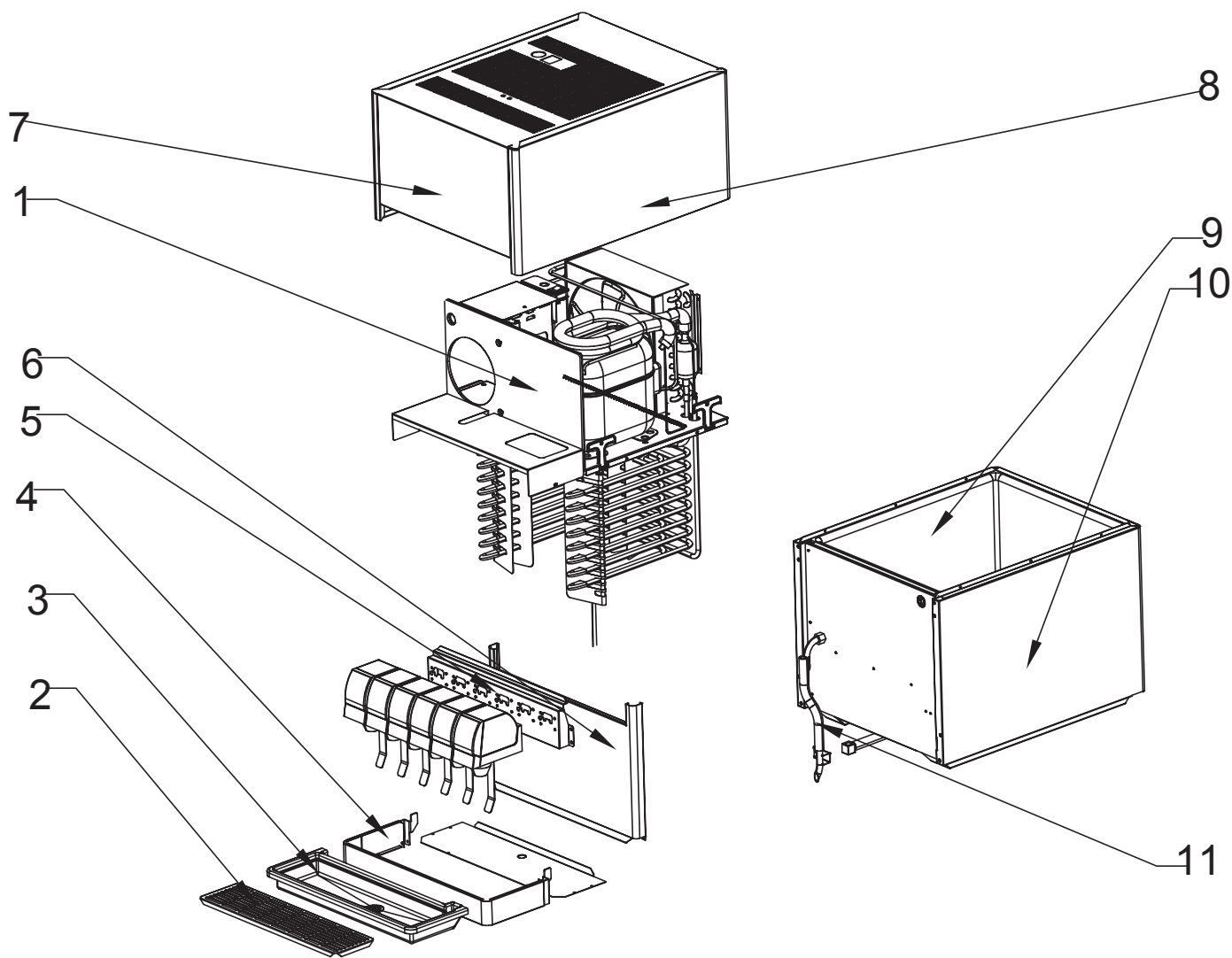


FIGURE 2. HOOD AND PANEL COMPONENTS

No	Part No.	DESCRIPTION
1		Chasis Rfg. Assy.
2	890511110	CUP REST
3	890517201	TRAY
4	890511108	TRAY BRACKET
5	890511109	6 VALVE PANEL
6	890511105	FRONT PANAL
7	890511107	LID UPPER
8	890511106	LID SIDE
9	890517301	WATER BATH
10	890511104	WRAP
11	310445000	BATH FALL TUBE

ILLUSTRATED PARTS LIST

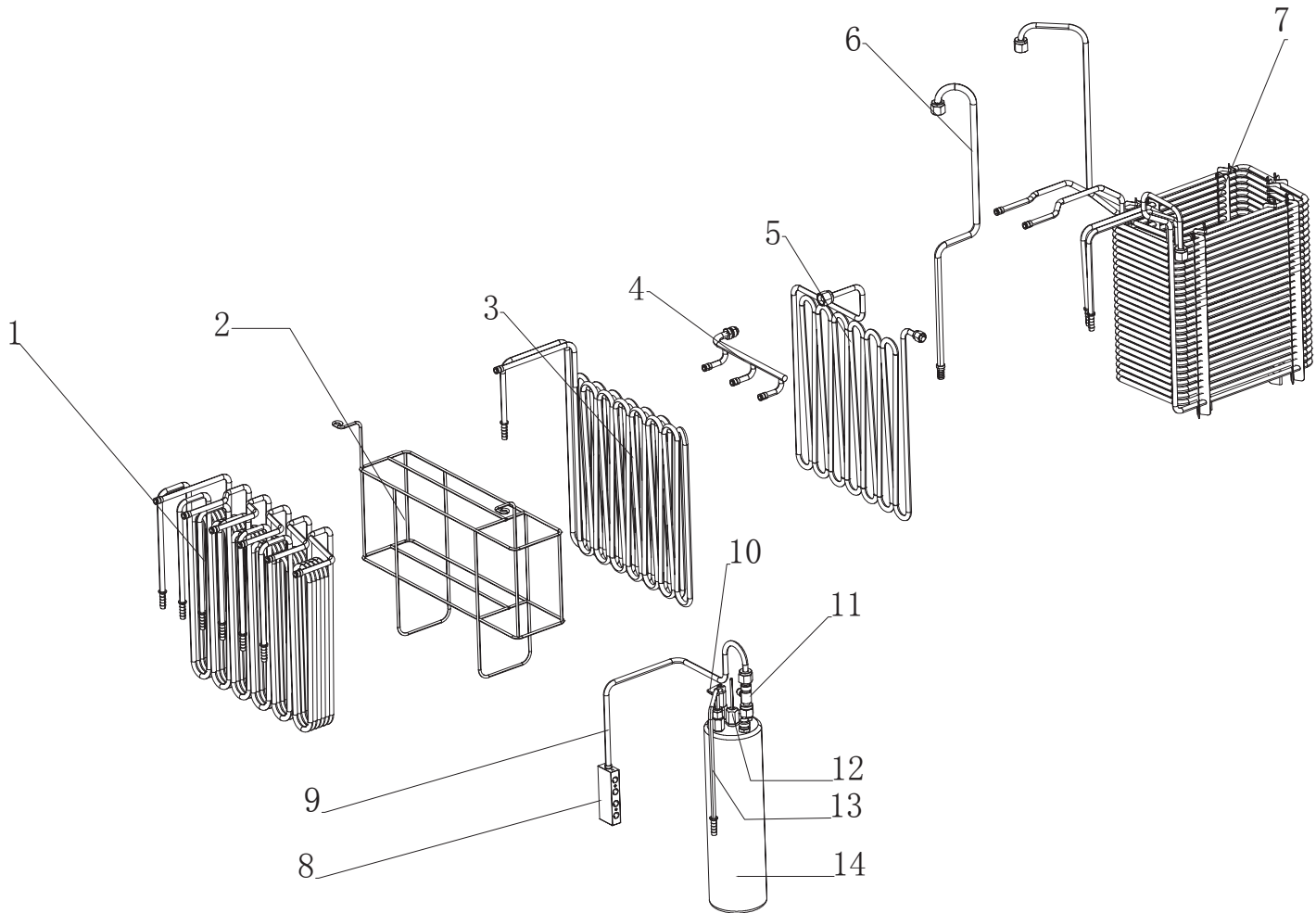


FIGURE 3. COIL AND CARBONATOR COMPONENTS

No	Part No.	DESCRIPTION
1	890512401~6	SYRUP COIL
2	890516706	COIL BRACKET
3	890512413	
4	890512501	MANIFORM TUBE-1
5	890512407	WATER COIL-1
6	890512503	WATER INLET TUBE
7	890512412	WATER COIL CENTRE
8	890517611	MANIFOLD
9	890512414	CARB-BLOCK TUBE
10	71860230	SAFETY VALVE
11	77068200	T FITTING

No	Part No.	DESCRIPTION
12	890514406	PROBE
13	890512301	CO2 TUBE

ILLUSTRATED PARTS LIST

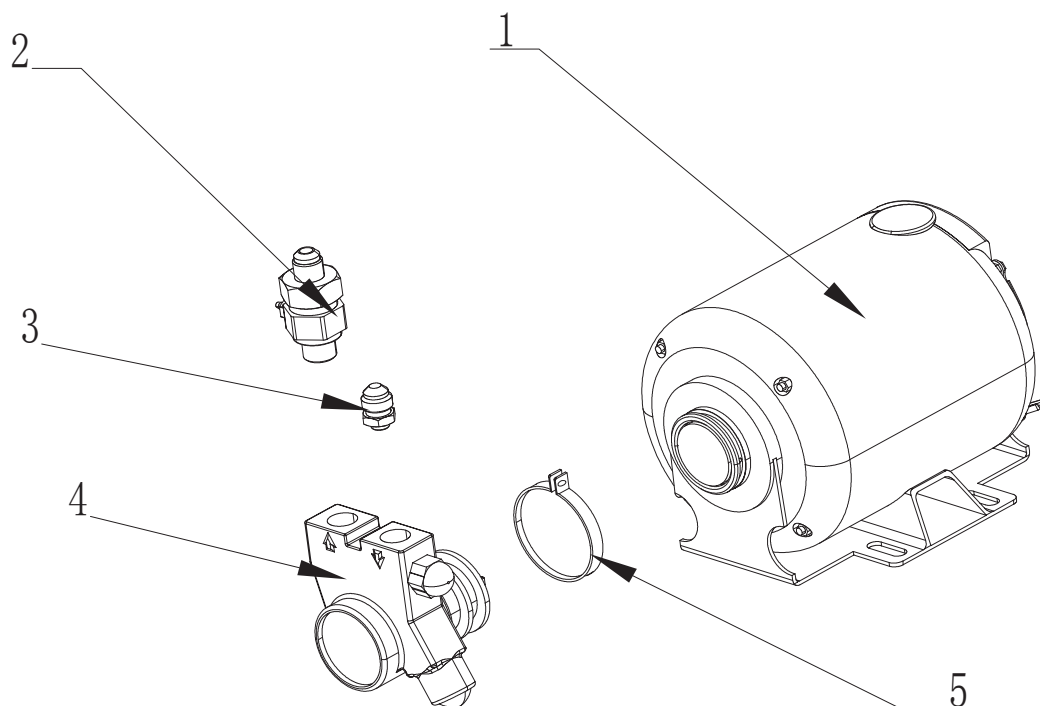


FIGURE 4. PUMP AND MOTOR ASSEMBLY

No	Part No.	DESCRIPTION
1	560004940	MOTOR
2	620608773	CHECK VALVE
3	111337000	FITTING
4	60170	PUMP
5	187483000	CLAMP

ILLUSTRATED PARTS LIST

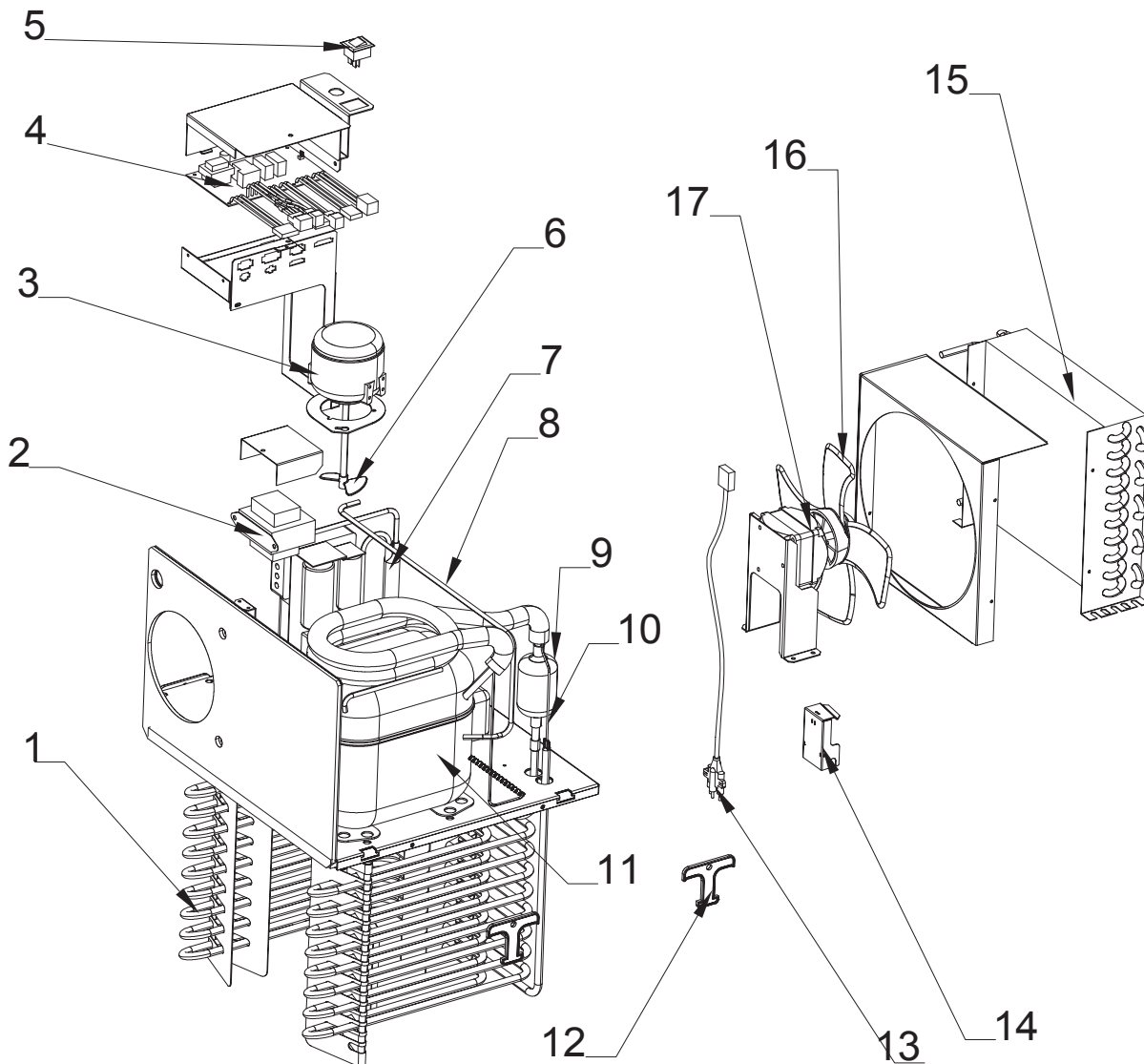


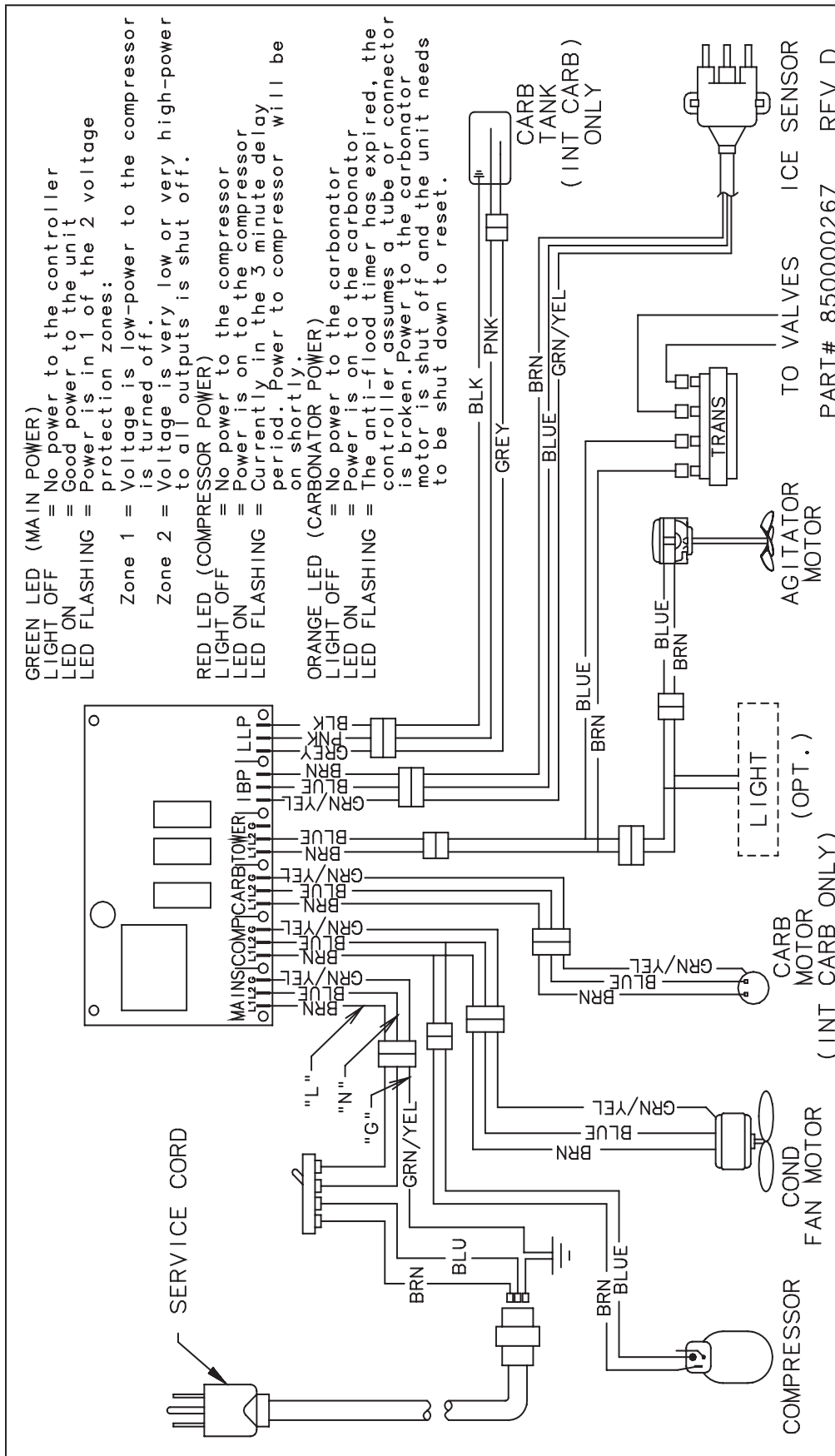
FIGURE 5. REFRIGERATION ASSEMBLY

No	Part No.	DESCRIPTION
1	890513501	EVAPORATOR ASSY
2	560002114	TRANSFORMER
3	318168002	Agitator Motor
4	449999973	PCB
5	560002735	Switch
6	3600	Agitator Blade
7	580450066	DRYER
8	890513201	DISCHARGE TUBE
9		STORAGE TANK
10	2RW237A	CAPILLARY
11	890515201	COMPRESSOR

No	Part No.	DESCRIPTION
12	4556	Handle
13	560003860	ICE Bank Probe
14	890511102	SEAT SENSE POLE
15	2RFO96A-AL	CONDENSER
16	856012045	Fan Blade
17	890514101	FAN MOTOR

REFERENCE MATERIAL

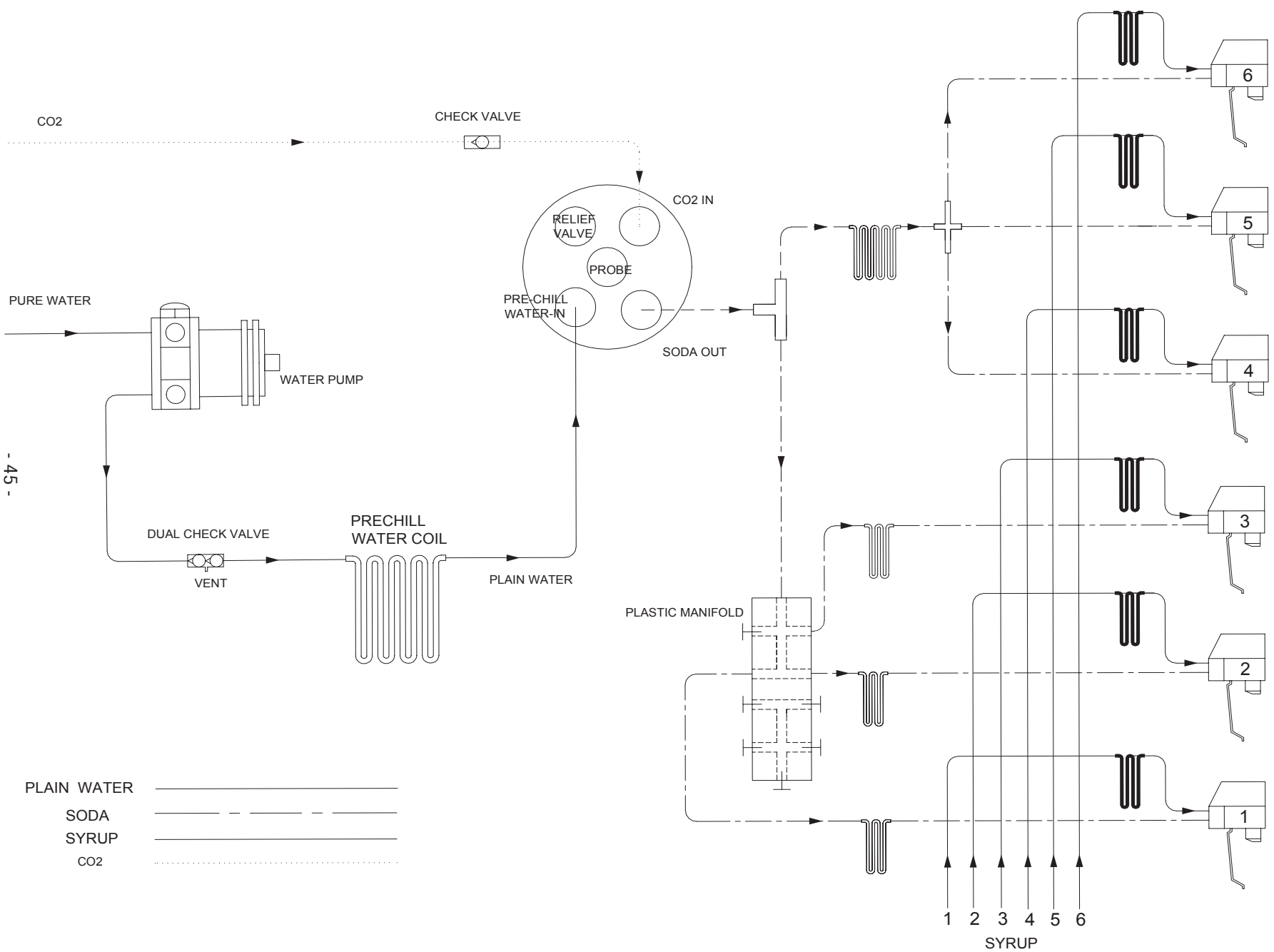
WIRING DIAGRAM



PART# 850000267 REV D

REFERENCE MATERIAL

PLUMBING DIAGRAM---INTERNAL CARBONATOR



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NOTE

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