Section 4
Maintenance

Cleaning & Sanitizing

GENERAL
You are responsible for maintaining the dispenser in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.
Clean and sanitize the dispenser every six months for efficient operation. An extremely dirty dispenser may require more frequent cleaning and sanitizing due to operating environment and/or water quality. If the dispenser requires more frequent cleaning and sanitizing, consult a qualified service company to test the water quality and recommend appropriate water treatment.

⚠️ Warning
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.

DAILY CLEANING
All cleaning must meet your local health department regulations. The following cleaning instructions are provided as a guide.

⚠️ Caution
Use only warm soapy water to clean the exterior of the tower. Do not use solvents or other cleaning agents. Do not pour hot coffee into the drain pan. Pouring hot coffee down the drain pan can eventually crack the drain pan, especially if the drain pan is cold or still contains ice.

⚠️ Warning
This Electric Shock Hazard
Unplug unit before servicing or cleaning.

⚠️ Warning
When using cleaning fluids or chemicals, rubber gloves and eye protection must be worn.

Clean the exterior and drain pan:
1. Turn off the key switch located on either right or left side of the unit.
2. Lift the grid and remove it from the drain pan.
3. Using mild soap, warm water and a clean cloth, wipe the drain pan and splash panel. Then, rinse with clean, warm water. Allow plenty of warm (not hot) water to run down the drain of the drain pan, to remove syrup residue that can clog the drain opening.
4. Wash the grid, then rinse with clean water. Place the grid back in the drain pan.
5. Wash all exterior surfaces of the unit with warm water and a clean cloth. Wipe again with a clean, dry cloth.
6. Clean the dispensing valves:
   • Remove nozzles and diffusers from beverage valves.

Nozzle Removal

• Rinse nozzle and diffuser with warm, clean water.
• Clean nozzles and diffusers with soapy water and a soft bristle brush.

7. Clean the underside of the beverage valves with warm, soapy water. Rinse with clean damp towel.
8. Replace nozzles and diffusers on valves.
9. Turn on the key switch.
Cleaning/Sanitizing Procedure
This procedure must be performed a minimum of once every six months.

- The dispenser and bin must be disassembled, cleaned and sanitized (See Disassembly in this section).
- All ice produced during the cleaning and sanitizing procedures must be discarded.
- Removes mineral deposits from areas or surfaces that are in direct contact with water.

⚠️ Warning
Unplug unit before servicing or cleaning ice bin.
Ice bin contains parts that can move at any time and will cause injury if hands are in the way.

⚠️ Warning
When using cleaning fluids or chemicals, rubber gloves and eye protection must be worn.

Clean and sanitize the ice bin:
1. Unplug unit and remove all ice from the ice bin.
2. Mix a solution of mild detergent to clean the dispenser bin and components.
3. Wash the ice bin using a sponge and the mild detergent solution.
4. Using the mild detergent solution and a soft bristle brush or clean cloth, clean the following dispenser parts:
   - Entire bin
   - Paddle wheel
   - Paddle wheel area
   - Agitator
   - Paddle wheel pin
   - Ice chute
   - Rear bushing
   - Motor shaft
   - Strip lids (where applicable)
5. Rinse all the parts in clean, running water.
6. Prepare approximately 2 gallons (7.6 liters) of sanitizing solution by mixing 1/2 ounce (15 ml) of household bleach (that contains 5.25% sodium hypochlorite) with 2 gallons (7.6 liters) of 120°F water. The mixture must not exceed 100 PPM of chlorine. Or mix a solution of any approved sanitizer, following the directions for mixing and applying the sanitizer.
7. Sanitize the ice bin and cold plate with the sanitizing solution for at least 10 seconds.
8. Allow to air dry. Do not rinse.

Re-assembling the dispenser parts:
9. Re-assemble parts in the following order:
   - Bin liner
   - Paddle wheel
   - Agitator
   - Paddle wheel pin
   - Ice chute
   - Merchandiser
10. Hand tighten all knurled fasteners.
11. Pour in fresh, sanitary ice and replace the plastic lid on the top of the dispenser.
12. Plug in the unit's electrical cord.
13. Check for proper ice dispensing.

CLEANING CHECKLIST
- Check CO₂ supply. If CO₂ supply is low, an arrow on the primary regulator gauge will point to a shaded area that reads “Low CO₂” or “Change CO₂ Cylinder.”
- Check syrup supply.
- Clean drain pan, grid, and splash panel.
- Clean the valve nozzles and diffusers.