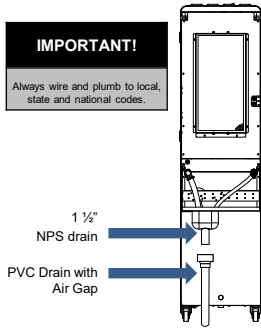
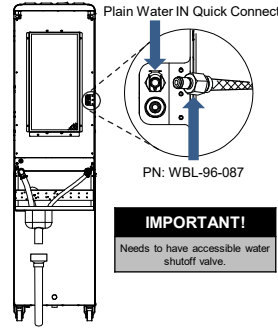


FreshBlender Installation & Start-Up

Site Readiness



DRAIN
4" PVC coupling to minimum 1 1/2" PVC or Flexible drain line connected to the 1 1/2" NPS drain funnel with service loop. Drain lines must have a 1.5 inch drop per 5 feet of run (2.5 cm per meter), and must not create traps.



WATER
Use the supplied male quick connect (PN: WBL-96-087) and attach necessary length of 3/8" ID beverage tubing to allow movement of machine for service. This connects to the plain water inlet on the rear of the unit for the water supply connection.
NOTE: DO NOT USE THE CLEANING HOSE WITH MESH FILTER FOR THIS CONNECTION!



Voltage/Cycle/Phase	Total Amps	Breaker Size (Min/Max)
120/60/1	16A	20A

ELECTRIC

- Dedicated 120V 20 Amp Circuit
- Non GFI Outlet that accepts NEMA5 – 20 plug
- Outlet within 3' (92 cm) of machine
- Supplied cord length 78" (198 cm)

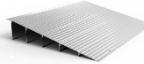
Delivery & Uncrating of the Unit



INSPECT CRATE
Be sure crate is delivered up right, not lying down on a side.



UNPACK
Use provided 1/2" – 9/16" wrench to remove bolts on the machine from the pallet.



INSTALL RAMP
Locate the wooden ramp provided in the crate and attach to pallet.

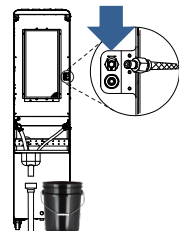


PLACE UNIT
Roll the unit into place or close enough to final install location to make connections.

Start Up



REMOVE PANEL
Remove the left side panel to gain access to the water regulator and plumbing.
Note: Use bucket if needed for temporary drain.



CONNECT WATER
Connect incoming water line to the rear of the unit and check for leaks.



POWER UP
Plug unit into dedicated wall outlet and power ON the machine with the toggle switch located on the upper right of the machine.



CHECK PRESSURE
Dynamic 35 psi (0.241 MPa, 241 kPa, 2.41 bar)
NOTE: Dynamic pressure needs to be set while water is being dispensed or flowing.
NOTE: Water Booster may be needed if water pressure is too low.
NOTE: Do not supply more than 80 psi (0.552 MPa, 552 kPa, 5.52 bar) water to unit, excessive pressure may cause failure.

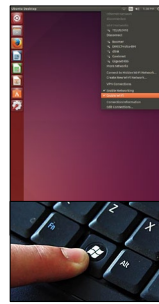


MAKE ICE
Once water is connected and the unit is ON there is a 15 min delay, after the delay allow 20 min of ice making before calibrating.
NOTE: Other tasks can continue to be performed while waiting.

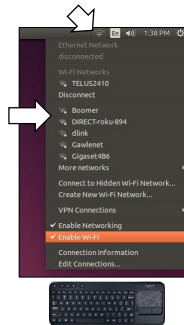
Connect to Wi-Fi



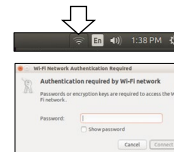
CONNECT KEYBOARD
Using a USB corded or wireless keyboard with integrated mouse pad connect to the USB port inside the top door to the right of the screen.
* The Logitech™ K400 shown above is ideal for this application.



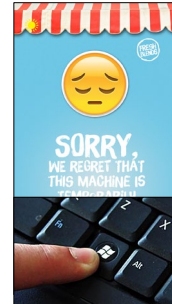
ACCESS DESKTOP
Press the Windows logo key on the keyboard to access the hidden desktop.



SELECT WIFI
Use the mouse pad to mouse over and click on the Wi-Fi icon. In the drop down make sure Enable Wi-Fi is checked and then select your Wi-Fi source.




ENTER PASSWORD
Enter network password when prompted. Once connected the Wi-Fi icon will display connection strength bars.



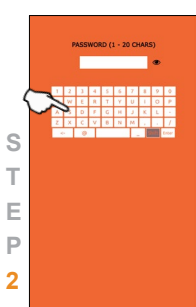
RETURN TO DRINK SCREEN
Press the Windows logo key on the keyboard to return to the drink making screen.
* The USB keyboard can now be disconnected.

FreshBlender Installation & Start-Up


Register the Unit



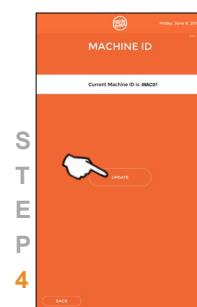
STEP 1



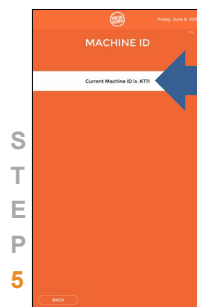
STEP 2



STEP 3



STEP 4



STEP 5

3 CORNER TOUCH
From start screen, touch the three corners in the order shown to access the password screen.

ENTER PASSWORD
Using the virtual keyboard on screen type "SERVICE" and press ENTER.


SELECT MACHINE ID
Press the Machine ID button to begin registering the unit.

NOTE: Unit must first be connected to Wi-Fi to complete these steps.

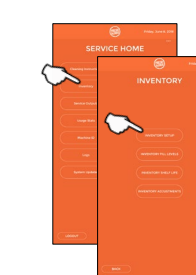
UPDATE
Press the Update button and follow on screen instructions. You will need the unit serial number, store number, and access id to complete.

COMPLETE
Once the unit is registered a new ID will display on the Machine ID page. The unit is now connected to the cloud and available software updates can be run if needed.


Load Product & Calibrate



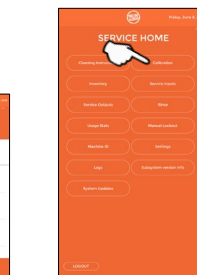
LOAD BAGS IN CABINET



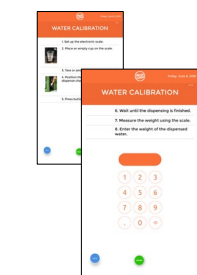
ASSIGN PRODUCT



LOAD BAG ON SCREEN



ACCESS CALIBRATION



CALIBRATE

LOAD BAGS IN CABINET
Line unit up over the drain and load product bags. Some stores may have a specific arrangement for product bin placement.

NOTE: Products must be thawed in a refrigerator @ 38°F (3 °C) for a minimum of 48 hours prior to loading.


ASSIGN PRODUCT
In the Service or Managers screen, select the Inventory Button. And select INVENTORY SETUP.

LOAD BAG ON SCREEN
One at a time select which bin is being assigned, follow the on screen instructions to select flavors and prime the products.

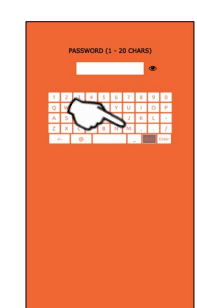
ACCESS CALIBRATION
In the Service or Managers screen select the Calibration Button. Only Ice & Water are required during start-up. Ice can be calibrated after given 20 minutes to make ice.

CALIBRATE
Use a digital scale to calibrate ice and water (input weight in ounces). Follow the on screen instructions and/or see manual.

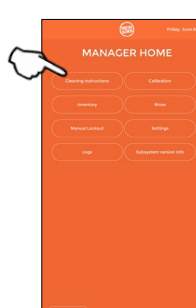
Train Crew on Weekly Cleaning



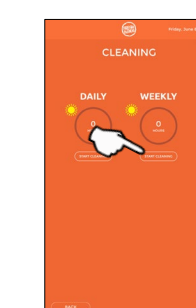
3 CORNER TOUCH



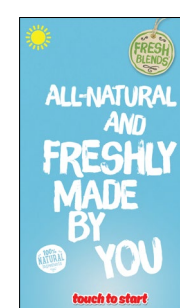
PASSWORDS



CLEANING



WEEKLY CLEANING



MAKE DRINKS

3 CORNER TOUCH
From start screen, instruct on how to perform the 3 corner touch in the order shown to access the password screen.

PASSWORDS
Instruct on using the virtual keyboard, Managers use the password "MANAGER" employees can just leave the field blank and press Enter.

NOTE: The SERVICE password should only be used by technicians.

CLEANING
Demonstrate how to access the cleaning by selecting the Cleaning Instructions Button.

WEEKLY CLEANING
Select Start Cleaning, under the Weekly Cleaning icon and perform all on screen tasks as instructed to completion.

MAKE DRINKS
Once the weekly cleaning has been completed the unit is ready to be put into use. Logout of the screen and test a few drinks, if ice, water, or product fill levels are off recalibrate as needed.