

OPERATOR'S MANUAL



Model C088 Blended Ice Machine

Original Operating Instructions

080634-M

7/13/15 (Original Publication)
Updated 8/10/15

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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080634-M

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Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072

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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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Section 1

To the Installer

The following information has been included in the manual as safety and regulatory guidelines. For complete installation instructions, please see the Installation Checklist.

Installer Safety



In all areas of the world, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.

Care should be taken to ensure that all basic safety practices are followed during the installation and servicing activities related to the installation and service of Taylor® equipment.

- Only authorized Taylor service personnel should perform installation, maintenance, and repairs on Taylor equipment.
- Authorized service personnel should consult OSHA Standard 29CFR1910.147 or the applicable code of the local area for the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that the proper personal protective equipment (PPE) is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.



The main power supply(s) to the unit must be disconnected prior to performing any installation, maintenance, or repairs. Failure to follow this instruction may result in personal injury or death from electrical shock or hazardous moving parts as well as poor performance or damage to the unit.



This unit has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure that all possible hazards to the installer, user, and the unit have been addressed.

For Indoor Use Only: This unit is designed to operate indoors, under normal ambient temperatures of 70°-75°F (21°-24°C). The unit has successfully performed in high ambient temperatures of up to 104°F (40°C) at reduced capacities.



This unit must **NOT** be installed in an area where a water jet or hose can be used. **NEVER** use a water jet or hose to rinse or clean the unit. Failure to follow this instruction may result in electrocution.



This unit must be installed on a level surface to avoid the hazard of tipping. Extreme care should be taken in moving this unit for any reason. Two or more persons are required to safely move this unit. Failure to comply may result in personal injury or damage to the unit.

The authorized installer should inspect the unit for damage and promptly report any damage to the local authorized Taylor distributor.

This unit is made using USA sizes of hardware. All metric conversions are approximate.



Install potable water connection with a water filter and adequate back-flow protection to comply with applicable National, State, and local codes.

Air Cooled Units

DO NOT obstruct air intake and discharge openings. The top air discharge chute at the rear directs air exhaust upward. No clearance is required.

Electrical Connections

In the United States, this unit is intended to be installed in accordance with the current edition of the National Electrical Code (NEC), ANSI/NFPA 70 which governs the installation of the unit at the local governmental level.

The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety.

In all other areas of the world, the unit should be installed in accordance with the existing local codes. Please contact your local authorities.

Each unit requires one power supply for each data label on the unit. Check the data label(s) on the unit for branch circuit overcurrent protection or fuse, circuit ampacity, and other electrical specifications. Refer to the wiring diagram provided inside of the electrical box for proper power connections.



FOLLOW YOUR LOCAL ELECTRICAL CODES!



CAUTION: THIS UNIT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!



An equipotential grounding lug is provided with this unit. Some countries require the grounding lug be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the unit's frame.



- Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Section 2

To the Operator

The unit you have purchased has been carefully engineered and manufactured to give you dependable operation.

This unit, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.



This Operator's Manual should be read before operating or performing any maintenance on the unit.

Your Taylor unit will NOT compensate for and/or correct any errors made during the set-up or filling operations. Thus, the initial assembly, set-up, and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the unit's operation, including assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that all understand their role in using and maintaining the unit.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

Note: Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor Distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on units or parts if non-Taylor approved parts or incorrect refrigerant were installed in the unit, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by abuse, misuse, neglect, or failure to follow all operating instructions. For full details of your Taylor Warranty, please see the back of the check-out card.



If the crossed out wheeled bin symbol is affixed to this unit, it signifies that this unit is compliant with the EU Directives as well as other similar end of life legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the unit to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local disposal laws, please contact the municipal waste facility and/or your local authorized Taylor distributor.

Compressor Warranty Disclaimer

The refrigeration compressor(s) on this unit are warranted for the term stated on the Taylor check-out card accompanying this unit. However, due to the Montreal Protocol and the U.S. Clean Air Act Amendments of 1990, many new refrigerants are being tested and developed, thus seeking their way into the service industry. Some of these new refrigerants are being advertised as drop-in replacements for numerous applications. It should be noted that in the event of ordinary service to this unit's refrigeration system, **only the refrigerant specified on the affixed data label should be used.** The unauthorized use of alternate refrigerants will void your Taylor compressor warranty. It is the unit owner's responsibility to make this fact known to any technician he employs.

It should also be noted that Taylor does not warrant the refrigerant used in its equipment. For example, if the refrigerant is lost during the course of ordinary service to this unit, Taylor has no obligation to either supply or provide replacement refrigerant either at billable or unbillable terms. Taylor will recommend a suitable replacement if the original refrigerant is banned, obsoleted, or no longer available during the five (5) year Taylor warranty of the compressor.

From time-to-time Taylor may test new refrigerant alternates. Should a new refrigerant alternate prove, through Taylor's testing, that it would be accepted as a drop-in replacement for this unit, then the disclaimer in this "Compressor Warranty Disclaimer" section will not apply to the use of the alternate refrigerant approved by Taylor.

To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call Taylor or your local authorized Taylor distributor. Be prepared to provide the Model/Serial Number of the unit in question.

Note: Continuing research results in steady improvements; therefore, information in this Operator Manual is subject to change without notice.

We, at Taylor Company, are concerned about the safety of the operator at all times when they are coming in contact with the unit and its parts. Taylor makes every effort to design and manufacture built-in safety features to protect both operators and service technicians.

Installing and servicing refrigeration equipment can be hazardous due to system pressure and electrical components. Only trained and qualified service personnel should install, repair, or service refrigeration equipment. When working on refrigeration equipment, observe precautions noted in the literature, tags and labels attached to the unit, and other safety precautions that may apply. Follow all safety code requirements. Wear safety glasses and work gloves.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may also damage the unit and/or its components. Such damage may result in component replacement and service repair expenses.



DO NOT operate the unit without reading this entire Operator Manual first. Failure to follow all of these operating instructions may result in damage to the unit, poor performance, health hazards, personal injury, or death.



This unit is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Where limited equipment operation is allowed for public use, such as a self-serve application, supervision or instruction concerning the use of the appliance by a person responsible for their safety is required. Children should be supervised to ensure that they do not play with the appliance.



- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the unit must be disconnected prior to performing installation, repairs, or maintenance.
- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the unit's data label.
- Units that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Stationary units which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Failure to follow these instructions may result in electrocution. Contact your local authorized Taylor Distributor for service.



DO NOT install the unit in an area where a water jet could be used and do not use a water jet to clean or rinse the unit. Failure to follow these instructions may result in serious electrical shock.



This unit uses CO₂ and must be installed in an area with adequate ventilation. CO₂ in high concentrations is toxic to humans and may cause asphyxiation in confined areas.



DO NOT operate the unit unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



DO NOT remove any parts unless all control switches are in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



DO NOT put objects or fingers near the shaver or pitcher blades. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.



CAUTION-SHARP EDGES: Two people are required to handle the cup dispenser and lid holder support box. Protective gloves must be worn and the mounting holes must NOT be used to lift or hold these parts. Failure to follow this instruction can result in personal injury to fingers or equipment damage.



This unit must be placed on a level surface to avoid the hazard of tipping. Extreme care should be taken in moving this equipment for any reason. Two or more persons are required to safely move this unit. Failure to comply may result in personal injury or equipment damage.



Install potable water connection with a water filter and adequate back-flow protection to comply with applicable National, State, and local codes.



Access to the service area of the unit must be restricted to persons having knowledge and practical experience with the unit, in particular as far as safety and hygiene are concerned.



Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this Operator Manual for the proper procedure to clean this unit.

This machine is designed to operate indoors, under normal ambient temperatures of 70° - 75°F (21° - 24°C). The machine has successfully performed in high ambient temperatures of 104°F (40°C) at reduced capacities.

DO NOT obstruct air intake and discharge openings. A minimum air space is required for adequate air flow. Failure to follow this instruction may cause poor equipment performance and damage to the machine.

NOTICE all warning labels that have been attached to the machine to further point out safety precautions to the operator.



WARNING!

Some consumers are highly allergic to strawberries. In some severe cases, allergic reactions to strawberries can cause death. When blending strawberry product, make sure excess product is removed from the pitcher to eliminate the fear of product carryover.

HAZARD COMMUNICATION STANDARD (HCS) - The procedure(s) in this manual include the use of chemical products. See the Hazard Communication Standard (HCS) manual for the appropriate Material Safety Data Sheet(s) (MSDS). When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your Local code, rinse with clean water.

Section 4

Operator Parts Identification

Model C088

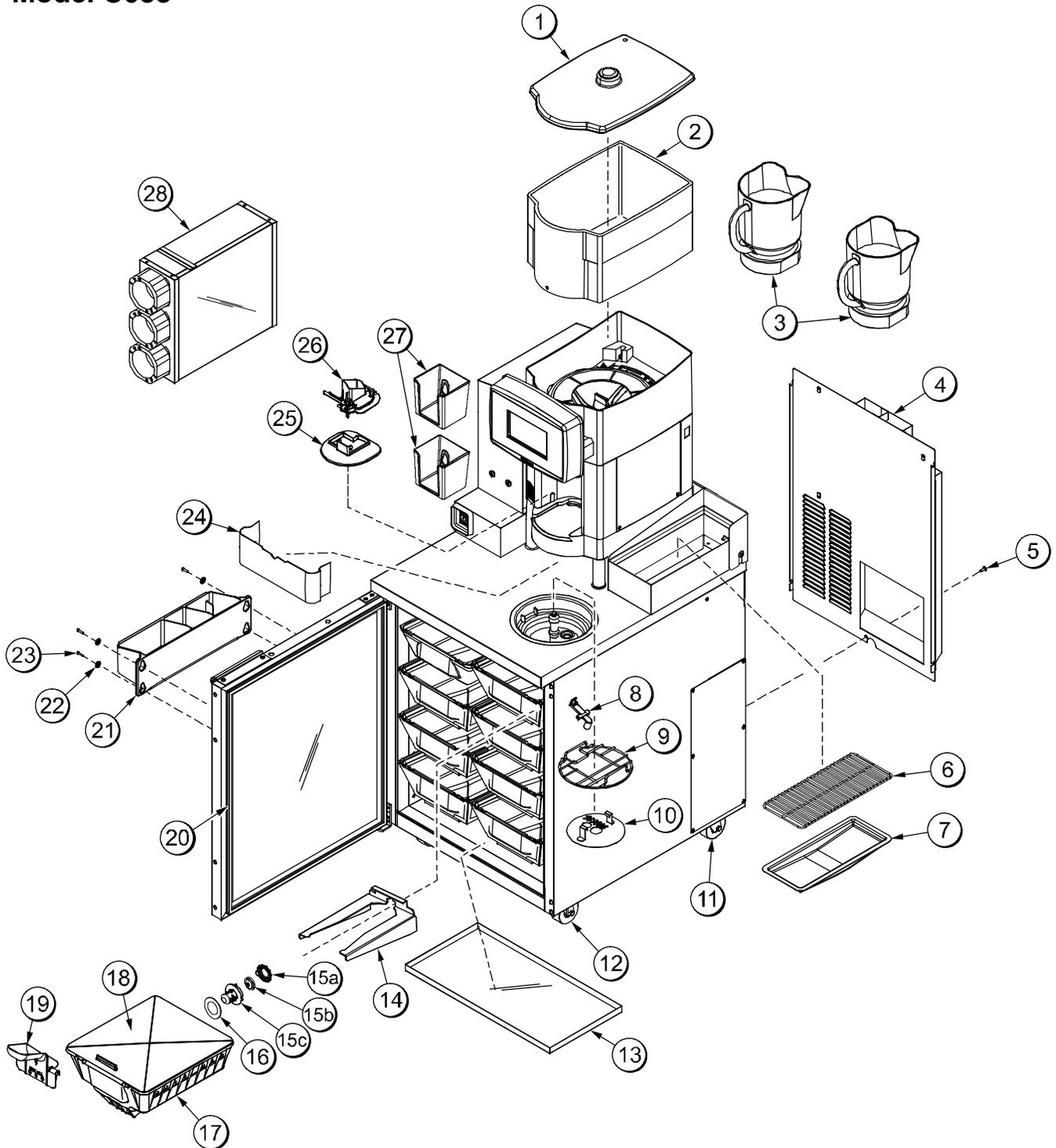


Figure 1

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Model C088 Exploded View Parts Identification

ITEM	DESCRIPTION	PART NO.
1	COVER A.-HOPPER-LARGE	065194-2B
2	HOPPER A.-ICE-LARGE	065194-2A
3	PITCHER-BLENDER-2 BLADE	083354
4	PANEL A.-CART-REAR	X68329
5	SCREW-10-32X1/2 SLTD TRUS	037734
6	GRATE-STAND-PITCHER	064995
7	PAN-DRIP-RACK RINSER	066511
8	ACTUATOR A.-RINSER	X66755
9	GRATE-BOWL RINSE	064997
10	STRAINER A.-SINK	X66311
11	CASTER-2" RIGID DUAL W/BRAKE	081676
12	CASTER-2" SWV DUAL W/BRAKE	081675
13	PAN-CART BOTTOM	067488
14	SHELF A.-SUPPORT BIN	X67076
15	ADAPTOR A.-MIX BIN-BAGLESS	X83443
15a	CAP-ADAPTOR-MIX BIN-BAGLESS	083436

ITEM	DESCRIPTION	PART NO.
*15b	SEAL-CONNECTOR-MIX BIN-BAGLESS	083609
15c	ADAPTOR-MIX BIN-BAGLESS	083435
16	SEAL-ADAPTOR-MIX BIN-BAGLESS	083441
17	BIN-MIX-CLEAR	083607
18	LID-MIX BIN-BAGLESS	083442
19	FUNNEL-MIX BIN	083608
20	GASKET-DOOR-CART	064950-2
21	HOLDER-BOTTLE *FRONT	067813
22	COLLAR-HOLDING .730DX.072 SLOT	046551
23	SCREW-#10-32X3/4 SLTD OVAL	001086
24	SKIRT-UNIT	065194-10
25	GUARD-SPLASH-SHAVER-ICE	065194-8
26	CHUTE-SHAVER-ISLAND OASIS	065194-7
27	HOLDER-LID	067947
**28	DISPENSER A.-CUP	X66687-SP

*ALSO AVAILABLE AS 083609-SER SEAL-PKG (104 TO BAG)

**OPTIONAL DISPENSER

Accessories

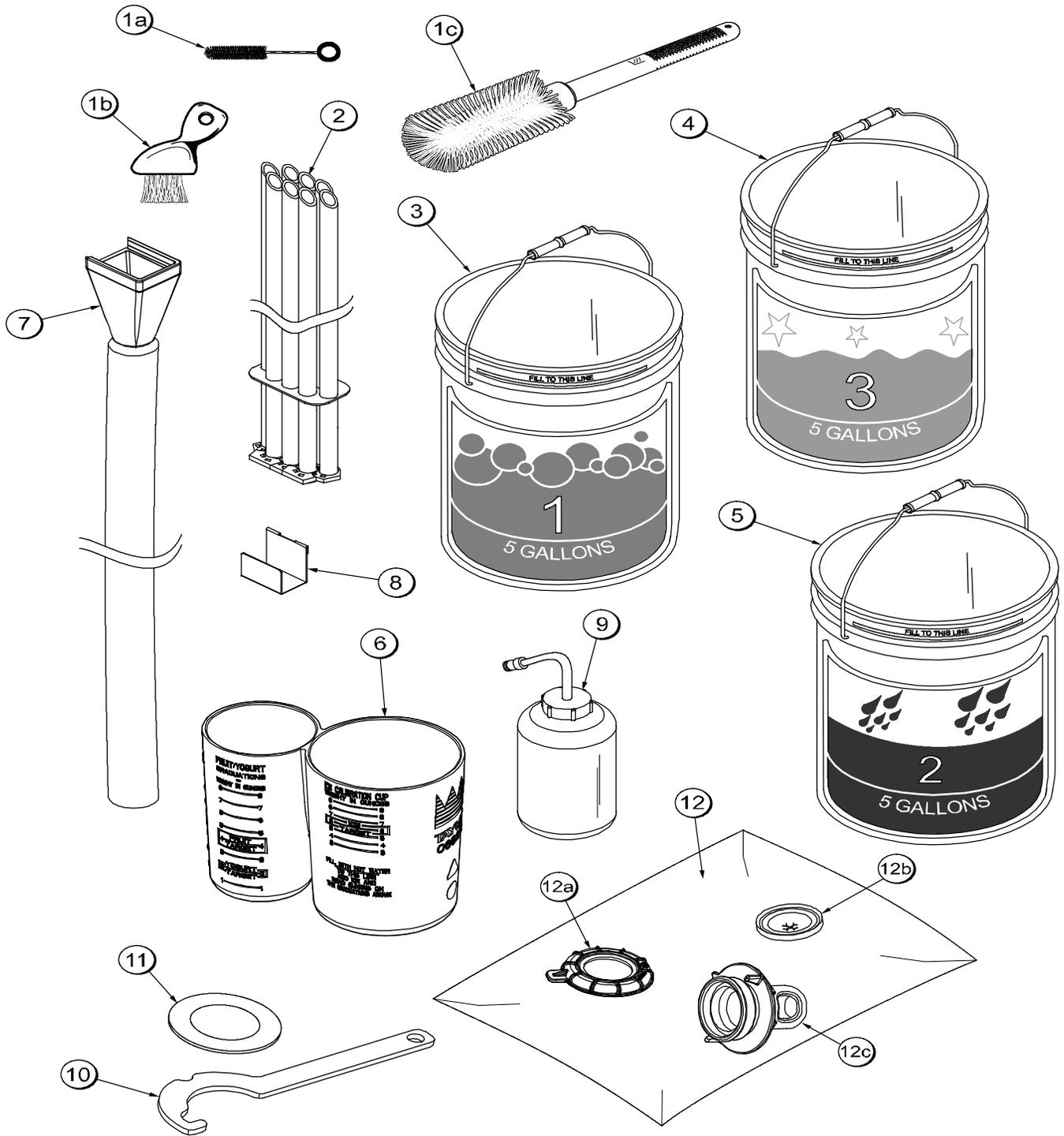


Figure 2

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Accessories Exploded View Parts Identification

ITEM	DESCRIPTION	PART NO.
1	KIT A.-BRUSH	X82970
1a	BRUSH-TUBE - MIX	068460
1b	BRUSH-END-DOOR-SPOUT-SS	039719
1c	BRUSH-MIX PUMP BODY-3 X 7	023316
2	TUBE A.-CLEANING	X66468
3	PAIL-WASH	067960-W
4	PAIL-SANITIZE	067960-S
5	PAIL-RINSE	067960-R
6	CUP-CALIBRATION - ICE/MIX	066273-UV
7	LINE A.-ATTACHMENT-CLEAN	X66750
8	HOLDER-CORD - POWER	067943

ITEM	DESCRIPTION	PART NO.
9	BOTTLE A.-SQUEEZE	X45080
10	TOOL-WRENCH-ADAPTOR	083443-SER
11	SEAL-ADAPTOR-MIX BIN-BAGLESS	083441
12	ADAPTOR A.-MIX BIN-BAGLESS	X83443
12a	CAP-ADAPTOR-MIX BIN BAGLESS	083436
**12b	SEAL-CONNECTOR-MIX	083609
12c	ADAPTOR-MIX BIN-BAGLESS	083435
*	HOSE-CORRUGATED-1 ID X 96	066756-96

* NOT SHOWN

**ALSO AVAILABLE AS 083609-SER SEAL-PKG
(104 TO BAG)

Section 5

Important: To the Operator

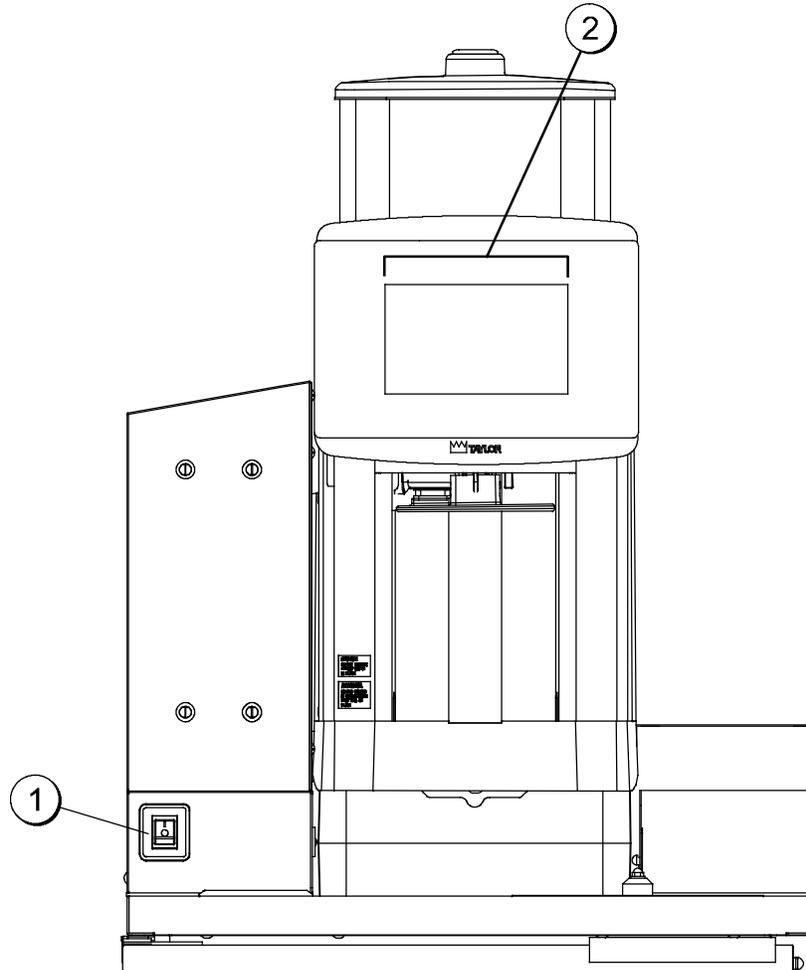


Figure 3

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ITEM	DESCRIPTION
1	POWER SWITCH
2	TOUCH SCREEN CONTROL

Power Switch

The power switch is an ON/OFF toggle switch that controls the power to the machine.

Touch Screen Control

The touch screen control is located in the front face of the blender. It allows the operator to control the functions of the machine. The upper right corner of the product keys is color-coded to indicate the product condition.

- Green = Selected Product
- Yellow = Product Low
- Red = Product Out

Main Menu

Main Menu access is accomplished by pressing the MENU key on the Beverage Selection screen. (See Figure 4.)

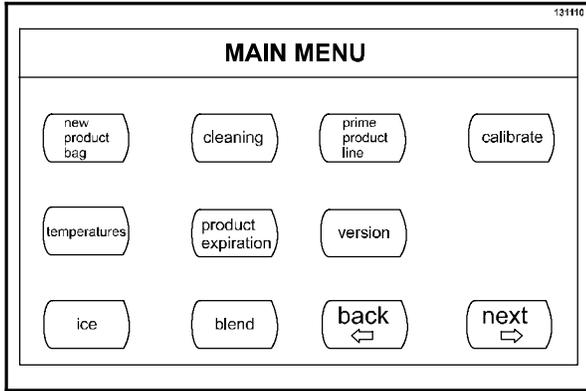


Figure 4

The following keys are displayed on the Main Menu screen. Press the appropriate key to enter the screen.

- New Product Bag
- Cleaning
- Prime Product Line
- Calibrate
- Temperatures
- Product Expiration
- Version
- Ice
- Blend
- Back
- Next

New Product Bag Key

For detailed instructions to replace a product bag, refer to the **Product Installation Procedures For Units Using Product Bags in Bins**, starting on page 27.

Cleaning Key

When the Cleaning key is pressed, the Daily and Weekly Cleaning keys become available.

For detailed instructions, refer to the Daily Opening Procedures starting on page 24 or the Weekly Cleaning Procedures starting on page 37.

Prime Product Line Key

For detailed instructions to prime a product line, refer to the Product Priming Procedures starting on page 30.

Calibrate Key

For detailed instructions to calibrate ice and product, see the Weekly Calibration Procedures, starting on page 56.

Temperatures Key

The Temperatures screen is used to display the current cabinet and dispenser head temperatures.

Product Expiration Key

Bagless Product Bin Units: The product from the product bins must be disposed of during the daily closing procedures. Check the manufacturer's product container for the expiration date.

Units Using Product Bags: The Product Expiration screen displays the expiration date for each product. Product expiration dates will vary, depending on supplier specifications. (See Figure 5.)

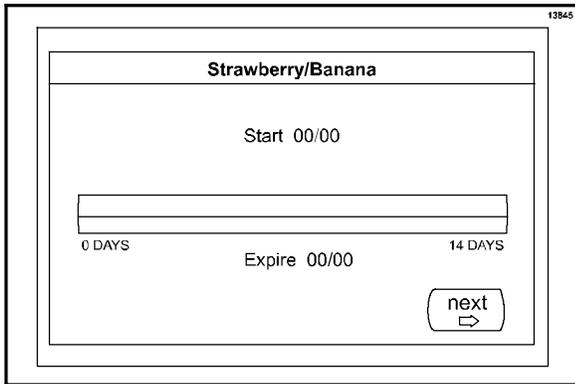


Figure 5

Version Key

Pressing the Version key will display the UVC software version.

Press the NEXT key. The Shaver/Blender version will display.

Press the NEXT key. The User Interface version will display.

Press the NEXT key. The screen will return to the Manager Menu screen.

Press the BACK key twice to return to the Beverage Selection screen.

Ice Key

The ICE key is used to shave ice. With a blender pitcher placed in the dispensing area, press the ICE key until the desired amount of ice has been shaved.

Blend Key

The Blend screen is used for additional blending of a drink. Press and hold the BLEND key to activate the blender.

Back Key

Pressing the BACK key returns to the Main Menu without selecting any options or making any changes.

Next Key

Pressing the Next key advances to the next screen.

Manager Menu

There are three levels of menu access: Main, Manager, and Service. Each level of access allows access to a greater number of menu options.

To access the Manager Menu, press the MENU key on the Beverage Selection screen. On the Main Menu screen, press the NEXT key. The following screen will display. (See Figure 6.)

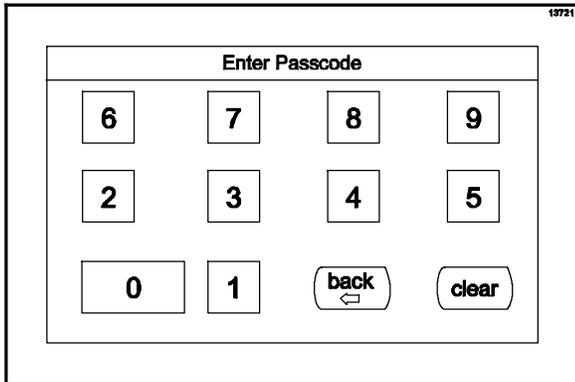


Figure 6

Enter Manager Menu access code **3 3 1 2**. The following screen will display. (See Figure 7.)

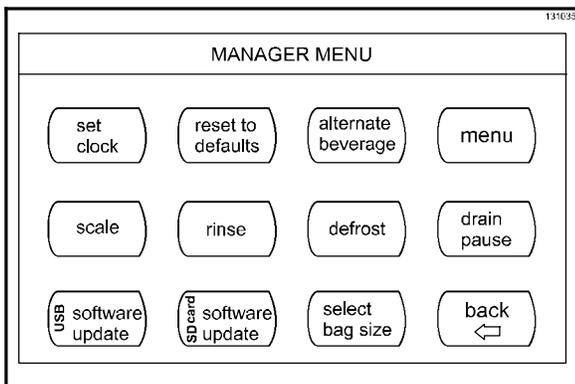


Figure 7

The following keys are displayed on the Manager Menu screen. Press the appropriate key to enter the screen.

- Set Clock
- Reset To Defaults
- Alternate Beverage
- Menu
- Scale
- Rinse
- Defrost
- Drain Pause
- USB Software Update
- SD Card Software Update
- Select Bag Size
- Back

Set Clock Key

The Set Clock feature can only be used during the Weekly Cleaning Procedure. The Set Clock screen is used to set the clock calendar (time and date). The time and date are displayed in the top line of the numeric keypad screen in the following format: "hh:mm MM/DD/YY" i.e., "16:18 08/22/15."

The time is in 24 hour format where the time is 00:00 (12:00 am, midnight) to 23:59 (11:59 pm).

To enter the above time and date, the operator would press the following keys: 1, 6, 1, 8, 0, 8, 2, 2, 1, 5. If an incorrect key is pressed, the operator must press the BACK key to exit this screen and then press the Set Clock key to re-enter the Set Clock numeric keypad screen.

The time and date are not saved until the OK key is pressed. The OK key can be pressed at any time during the time and date editing, for what is displayed is what is saved. Therefore, if only the hour required changing, the entire time/date string does not have to be edited. (See Figure 8.)

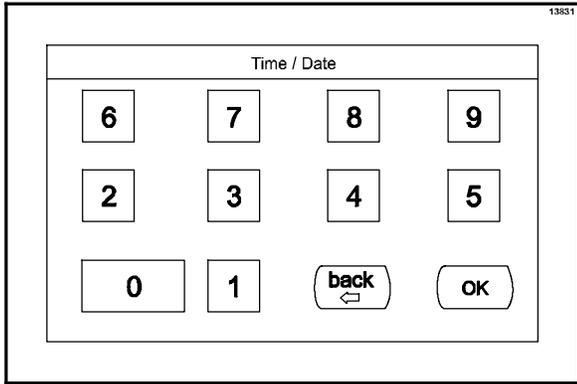


Figure 8

When the OK key is pressed, the time/date displayed is saved.

The Daylight Savings time screen will display. Press the ON key to enable daylight savings time or the OFF key to disable daylight savings time. (See Figure 9.)

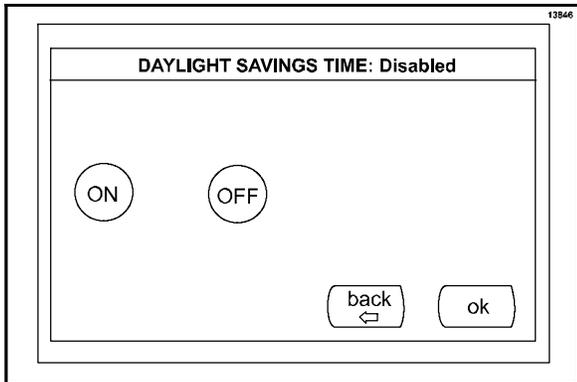


Figure 9

Press the OK key to confirm the selection. The screen will return to the Main Menu.

(Note: Pressing the BACK key instead of the OK key returns to the Main Menu without saving any changes.)

Reset to Defaults Key

This menu is used to reset to factory defaults. The first Reset to Defaults screen displays a BACK and a NEXT key. Pressing the BACK key will return to the Manager Menu. Pressing the NEXT key will advance to the second Reset to Defaults screen which states, “Are You Sure?” Pressing the NEXT key will display a screen stating, “Initializing” and then “UVC Control”. Press the NEXT key.

The screen will display “Check Settings” and “CALIBRATION REQ'D”. Press the NEXT key. The screen will return to the Beverage Selection screen.

Alternate Beverage Key

Not active at this time.

Menu (Beverage Select) Key

This screen allows the user to select the beverages to display in the Beverage Selection screen. The first screen to appear displays all of the selectable beverages. The beverage icons will all have a green border around them to indicate that they will display on the Beverage Selection screen. (See Figure 10.)

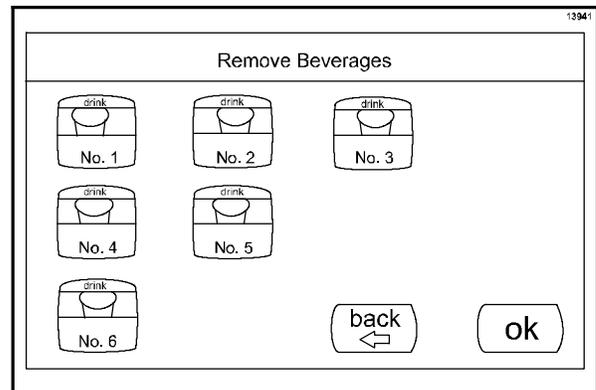


Figure 10

To remove a beverage, press the applicable icon. This will remove the green border. Press the OK key to confirm the selection and proceed to the “Remove Options” screen. (See Figure 11.)

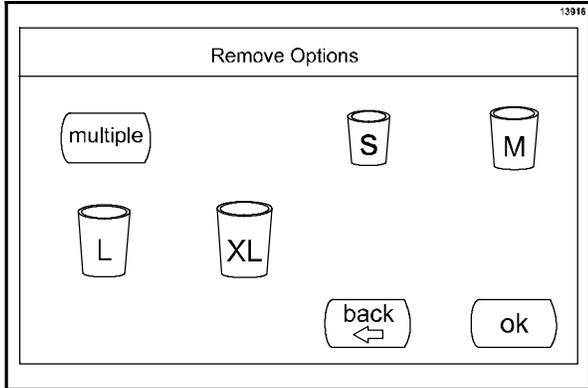


Figure 11

Note: To return to the Manager Menu without making a beverage change, press the BACK key.

The “Remove Options” screen allows the user to select the options to display in the Beverage Selection screen. All of the selectable options are displayed. To remove an option, press the applicable icon. The deselected icons will change to a light grey color.

Pressing the OK key will save and display only the options that were not removed.

Note: To return to the Manager Menu without making an option change, press the BACK key.

Select Temperature Scale Key

The Select Temperature Scale menu allows the operator to select which temperature scale to use when displaying temperature; Fahrenheit or Celsius. The current temperature scale is displayed in the text bar at the top of the screen.

If Fahrenheit is desired, press the ON key. If Celsius is desired, press the OFF key. Pressing the BACK key will return to the Manager Menu without any change to the setting. Pressing the OK key will save the selected scale.

Set Rinse Time Key

The Set Rinse Time menu allows the operator to set the time that the rinser runs when a pitcher is placed on the rinser. The first screen displays the range of values that are valid. Pressing the NEXT key will display the numeric keypad screen to allow entry of the Rinse Time. Enter the desired time by pressing the numbers on the display screen. Press the OK key to confirm the selection.

Defrost Key

In the Defrost Menu, the operator can perform a defrost cycle immediately by pressing the Manual Defrost key or he can schedule defrost cycles by pressing the Schedule key. (See Figure 12.)

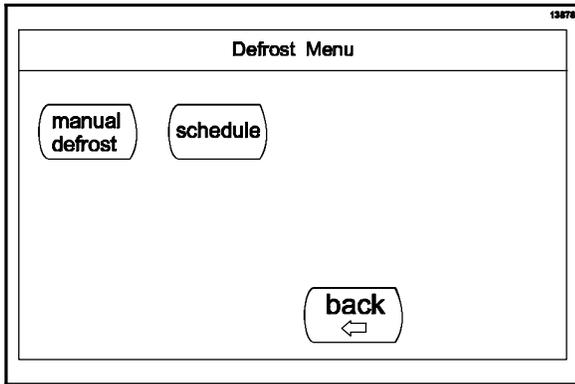


Figure 12

The Manual Defrost Menu allows the operator to manually start a defrost cycle. Press the ON key to enable manual defrost or the OFF key to disable manual defrost. Press the OK key to confirm the selection. (See Figure 13.)

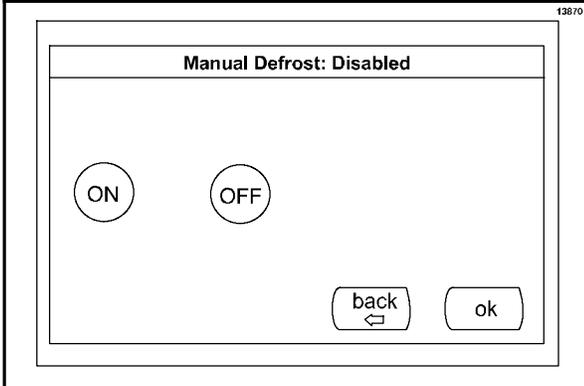


Figure 13

Note: Pressing the BACK key instead of the OK key returns to the Manager Menu without starting a manual defrost cycle.

The Schedule Defrost Menu allows the operator to either select the Intelligent Mode or the number of defrost cycles to run daily.

If the Intelligent Mode is selected, a defrost cycle will only be performed if the system determines that a defrost cycle is necessary.

As an alternative to the Intelligent Mode, the operator can set the system to perform from one to four automatic defrosts daily by pressing the key for the number of daily defrost cycles desired.

The current mode is displayed at the top of the screen. In the example below, the current mode is the Intelligent Mode. (See Figure 14.)

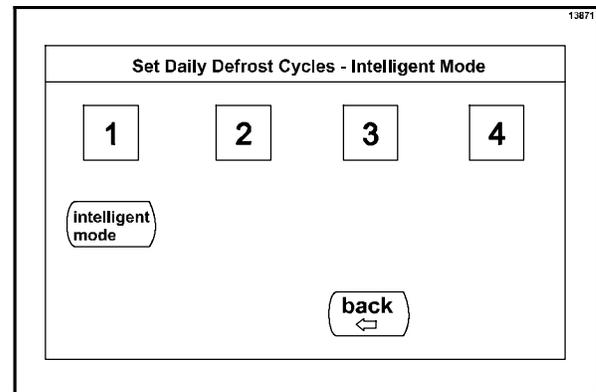


Figure 14

Note: Pressing the BACK key will return to the Defrost Menu without making any selection.

After the Intelligent Mode key or one of the numeric keys is pressed, a screen is displayed to allow confirmation of the new setting. The new setting is displayed at the top of the screen. Pressing the BACK key will return to the Set Daily Defrost Cycles menu without making any changes to the setting. Pressing the OK key will save the new setting and return to the Manager Menu.

The following table shows the schedule for defrost cycles. The defrost cycle takes three minutes to perform.

Defrost Mode	First Cycle	Second Cycle	Third Cycle	Fourth Cycle
Intelligent	As Necessary			
1 per day	0300			
2 per day	0300	1500		
3 per day	0300	1100	1900	
4 per day	0300	0900	1500	2100

Set Drain Pause Key

The Set Drain Pause menu allows the operator to set the time between sequential pumping actions. This is done to allow time for the rinsing sink to empty before the next pump is activated to help prevent the rinsing sink from overflowing during weekly cleaning.

The first screen displays the range of values that are valid. Pressing the NEXT key will display the numeric keypad screen to allow entry of the Rinse Time.

Enter the desired time by pressing the numbers on the display screen. Press the OK key to confirm the selection.

Software Update Key

The Software Update menu allows the operator to install software updates, by using the SD card or the USB port.

Select Bag Size Key

Press the Select Bag Size key. (See Figure 15.)

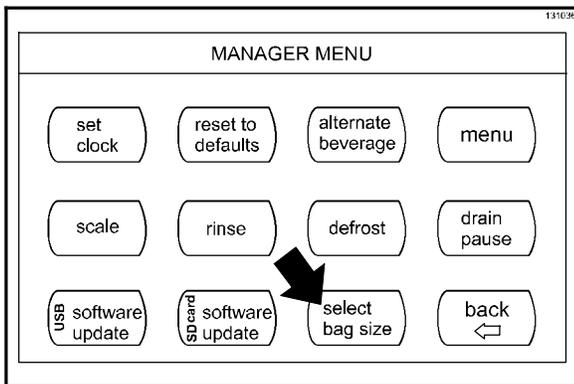


Figure 15

The first screen to appear is the Select Product screen. (See Figure 16.)

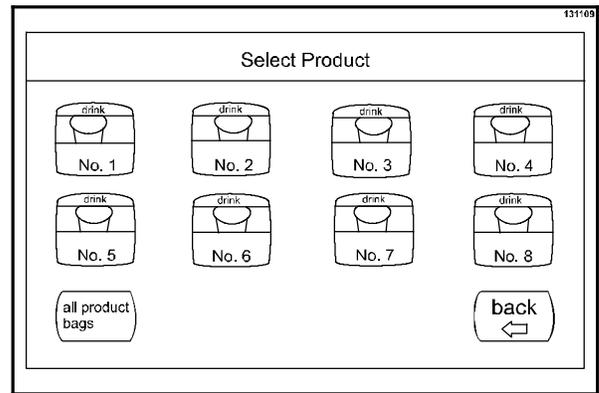


Figure 16

Note: Pressing the BACK key instead of a Product key returns to the Manager Menu.

Press the beverage key for which the bag size is to be selected. That product will display in the title bar.

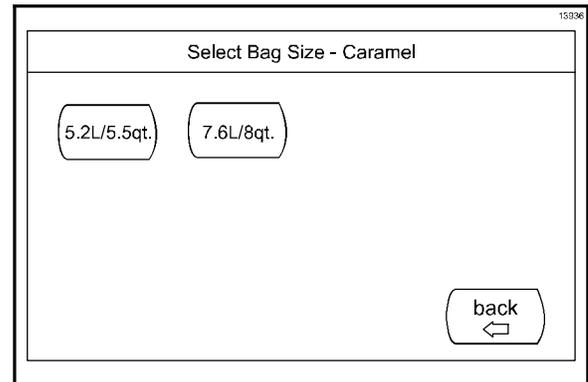


Figure 17

If the user presses the All Product Bags key, all of the products will be assigned the bag size selected in the Select Bag Size screen.

Pressing the bag size key selects and saves the bag size for the selected product. A message screen will display to confirm the selection. (See Figure18.)

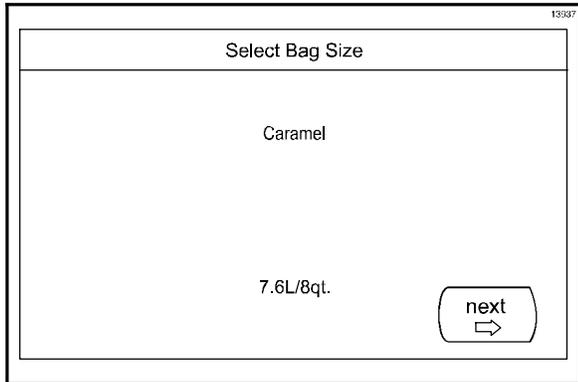


Figure 18

Pressing the NEXT key returns the user to the Manager Menu screen.

Note: Pressing the BACK key will return to the Bag Size screen with no changes made to the product bag size.

Back Key

Pressing the BACK key returns to the previous screen without selecting any options or making any changes.

Blender Pitcher Rinse Station

The blender pitcher rinse station is timer controlled. Position the blender pitcher upside down, with the handle out, on the rinse station grate. (See Figure 19.)

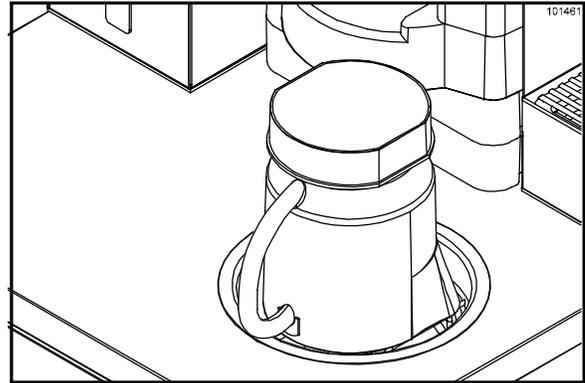


Figure 19

When the blender pitcher is placed on the rinse station grate, the spray nozzle is automatically activated. Water will spray the interior of the pitcher for approximately seven seconds and shut off automatically.

Note: The water shuts off immediately if the pitcher is removed before the seven seconds elapses.

After rinsing, the pitcher may be left on the rinse station or placed upside down on the pitcher stand grate.

Note: Blender pitchers must be washed, rinsed, and sanitized every four hours to prevent a build-up of film on the pitchers.



DO NOT put objects or fingers near the pitcher blade. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.

Ice Hopper

The ice hopper is located at the top of the blender. The ice hopper holds the ice until it is needed. When a drink is selected, the proper amount of ice is shaved and blended with the selected product in the blender pitcher. (See Figure 20.)

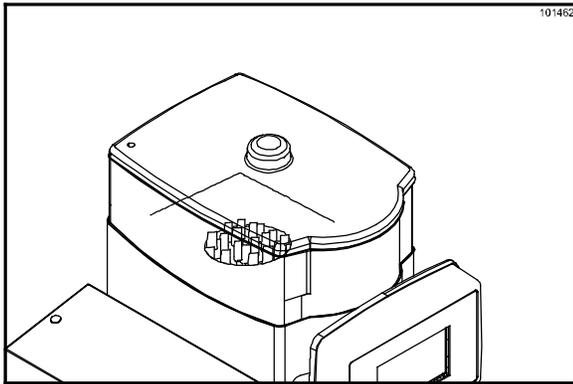


Figure 20

Important: The cover for the ice hopper must be in place for the machine to blend.

The cover must be washed, rinsed, and sanitized during the Daily Closing procedure.

The ice hopper must be emptied every day. It must be washed, rinsed, and sanitized during the Weekly Cleaning procedure.

To remove ice from inside the ice hopper:

- Use a clean, sanitized ice scoop to remove as much ice as possible.
- Install a blender pitcher in the dispensing area and place the cover on the ice hopper. Press the ICE key until all remaining ice has dispensed into the blender pitcher. (See Figure 21.)
- Discard all ice that was removed from the ice hopper.

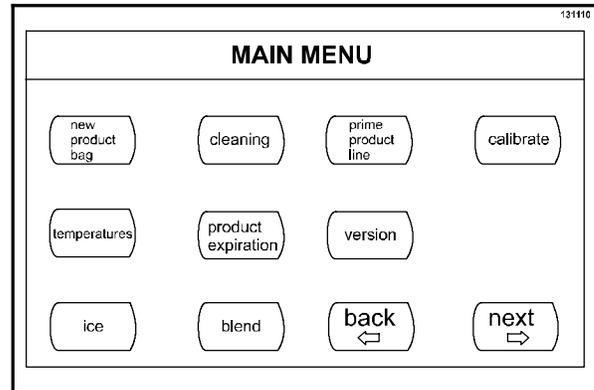


Figure 21

Refilling the Ice Hopper

Step 1

Add ice when the ice level drops to the “ADD ICE” line. (See Figure 22.)

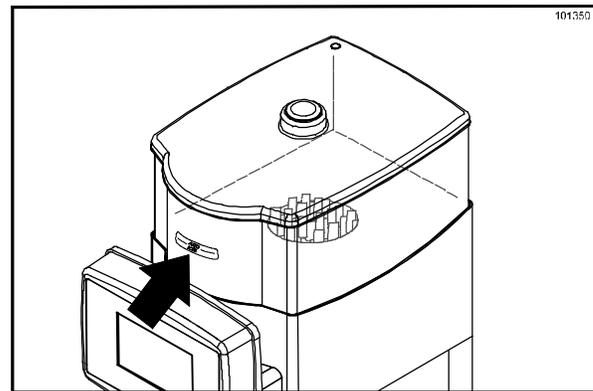


Figure 22

IMPORTANT:

- Drop/commercial cube ice is recommended. The use of bagged ice is not recommended, as it can jam the machine and damage the shaver blade.
- The ice must be clean and free of debris. Failure to follow this instruction may result in contaminated product and can jam the machine, causing damage to the shaver blade.
- Make sure the ice is not bridging (melted together) on the side of the ice hopper, which makes it appear full. If the ice is bridging, use a sanitized cup to push the ice down into the middle of the ice hopper.

Step 2

Gather ice in a sanitized container.

Step 3

Remove the ice hopper cover. (See Figure 23.)

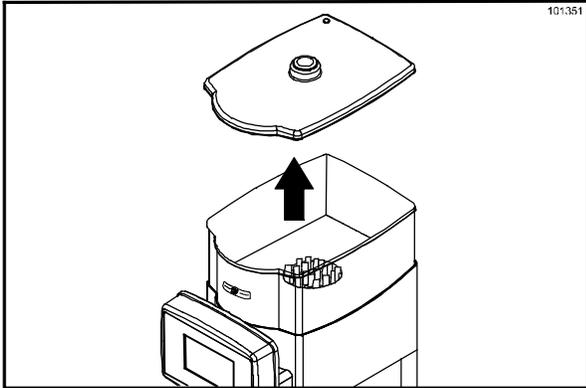


Figure 23

Step 4

Pour the ice into the ice hopper. (See Figure 24.)

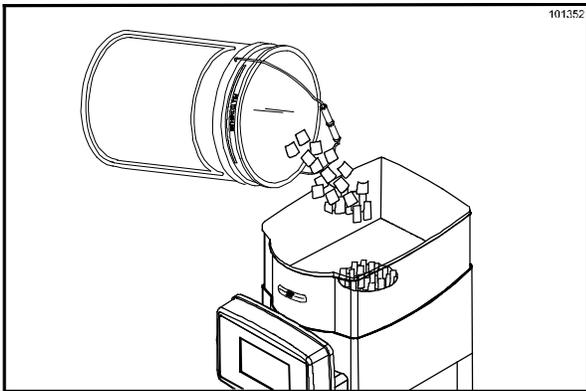


Figure 24

Step 5

Reinstall the ice hopper cover. (See Figure 25.)

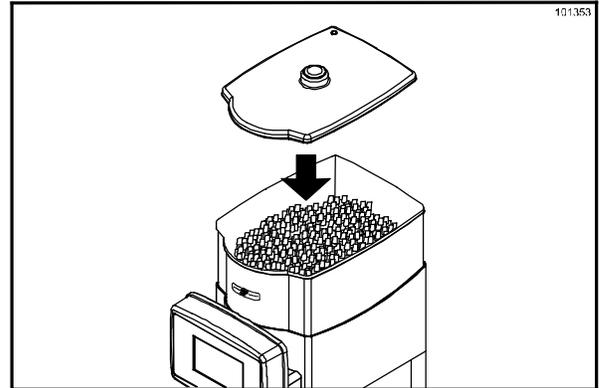


Figure 25

Note: The unit will not function without the ice hopper cover in place.

Dispensing a Drink

Step 1

Place a blender pitcher into the dispensing area. A pitcher can be removed from the rinse station grate or the pitcher stand grate. (See Figure 26.)

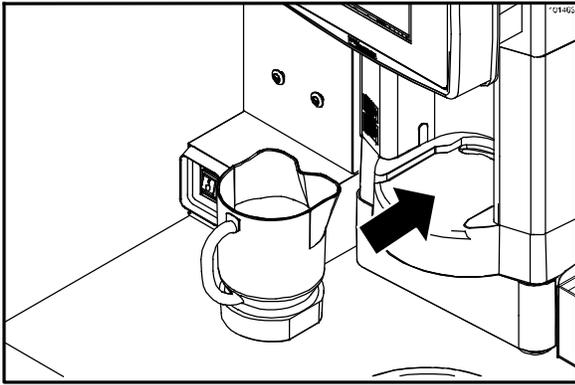


Figure 26

Step 2

From the Beverage Selection Screen, press the appropriate product key. (See Figure 27.)

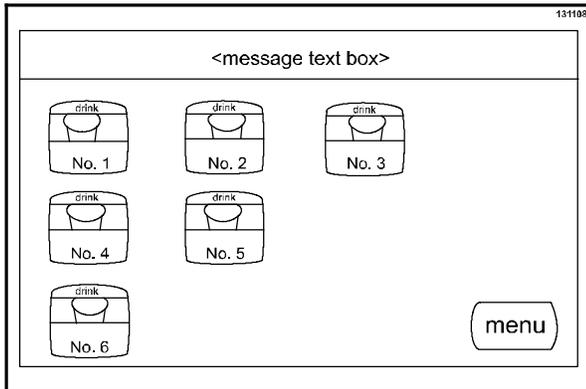


Figure 27

The upper right corner of the product keys is color-coded to indicate the product condition.

Green = Selected Product
Yellow = Product Low
Red = Product Out

Step 3

The next screen to display will indicate the name of the selected product on the right side of the screen. (See smoothie screen example in Figure 28.)

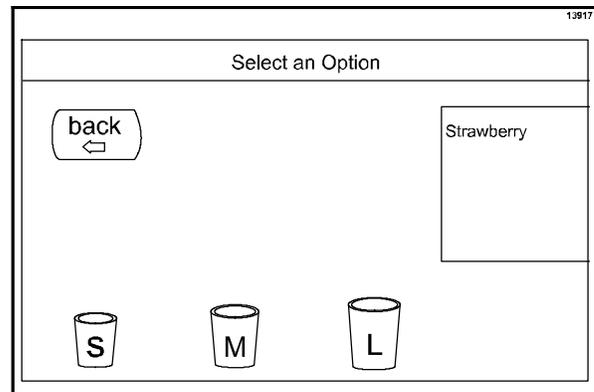


Figure 28

Step 4

Select the desired options by pressing the appropriate keys on the screen. As each option is selected, it is listed on the right side of the screen. If an option is de-selected, that option is removed from the screen.

Section 6

Operating Procedures

We begin our instructions at the point where we enter the store in the morning and find the parts disassembled and laid out to air dry from the previous night's cleaning.

These opening procedures will show you how to install the parts onto the unit in preparation to serve the first beverage.

If you are disassembling the unit for the first time or need information to get to the starting point in our instructions, turn to page 31 and start there.

Daily Opening Procedures

Set Up - Complete the Following



Make sure your hands are clean and sanitized before performing the next steps.

Step 1

Prepare a small amount of an approved cleaning/sanitizing solution containing an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2

Return to the machine with a small amount of the cleaning/sanitizing solution and a clean, sanitized towel. Wipe down the outside surfaces of the unit with the solution. Discard the used towel.

Step 3

Reinstall the ice hopper, ice hopper cover, blender pitchers, ice chute, splash guard, rinse station assembly (grate, actuator, and strainer), pitcher drying station (pitcher stand grate and drip pan), syrup rail, skirt, and mix cabinet drip pan. (See Figure 29.)

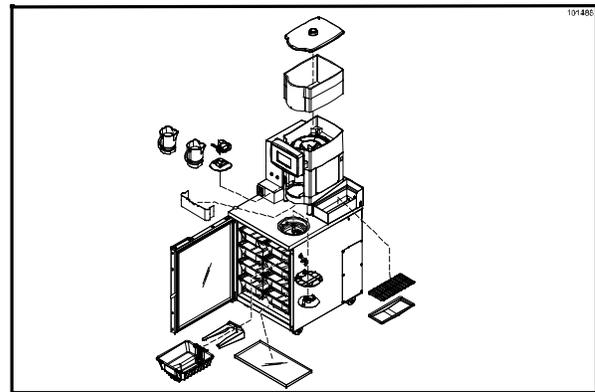


Figure 29

Note: The bottom product bins and shelves must be removed in order to install the mix cabinet drip pan.

Step 4

Bagless product bin units only: Install the product by performing the Product Installation Procedures for Bagless Product Bin Units, starting on page 50.

4 Hour Cleaning Procedures

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your Local code, rinse with clean water.

Blender Pitcher and Splash Guard Cleaning

Step 1

Prepare the sink with an approved cleaning/sanitizing solution containing an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2

Remove both blender pitchers. Appropriately discard any remaining product. Take the pitchers to the sink for cleaning. (See Figure 30.)

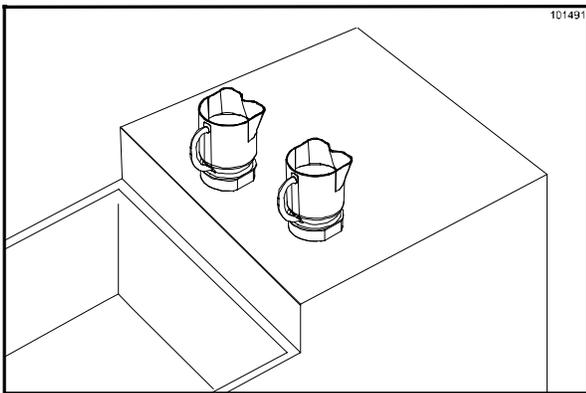


Figure 30

Step 3

Remove the splash guard and take it to the sink for cleaning. (See Figure 31.)

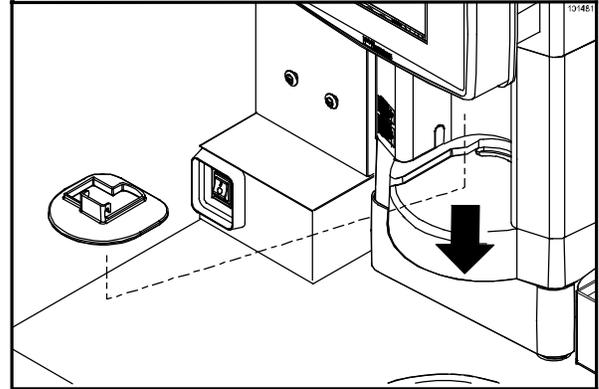


Figure 31

Step 4

Wash the parts in the sink. (See Figure 32.)



CAUTION: Use care when washing the blender pitcher. **DO NOT touch the pitcher blades with your hands.** Failure to follow this instruction may result in personal injury from blade contact.

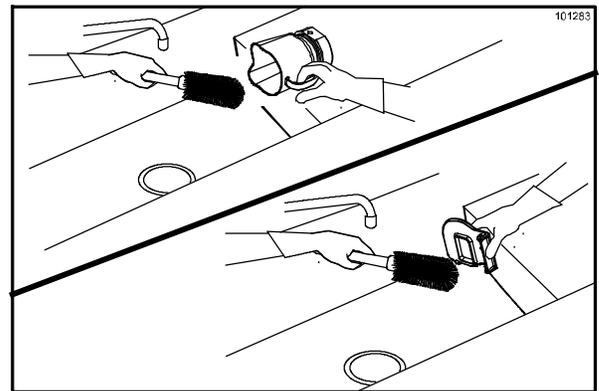


Figure 32

Step 5

Rinse the parts in cool, clean water.

Step 6

Sanitize the parts in approved cleaning/sanitizing solution. If required by your Local code, rinse with clean water.

Step 7

Reinstall the splash guard. (See Figure 33.)

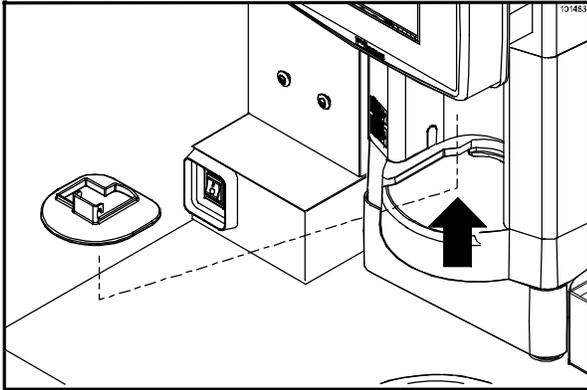


Figure 33

Step 8

Place the blender pitchers on the drying rack and rinser grate. (See Figure 34.)

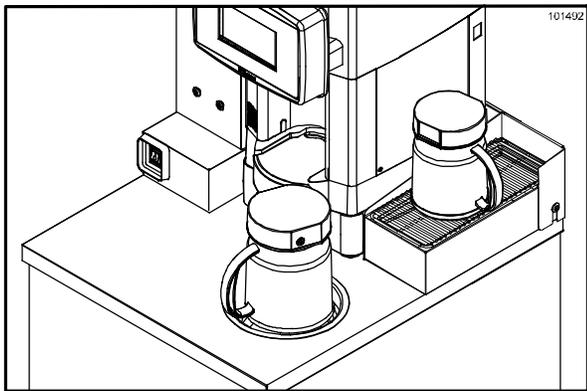


Figure 34

**Single Product Replenishment:
Bagless Product Bin Units**

Note: Your unit is equipped to either use product bags in the bins or to use refillable product bins without product bags. If your unit uses product bags in the bins, please follow the procedures starting on page 27.

Note: The product must be refrigerated below 40°F (4.4°C) before it is installed in the unit.



Make sure your hands are clean and sanitized before performing these steps.

Step 1

Remove the cover from the product bin. (See Figure 35.)

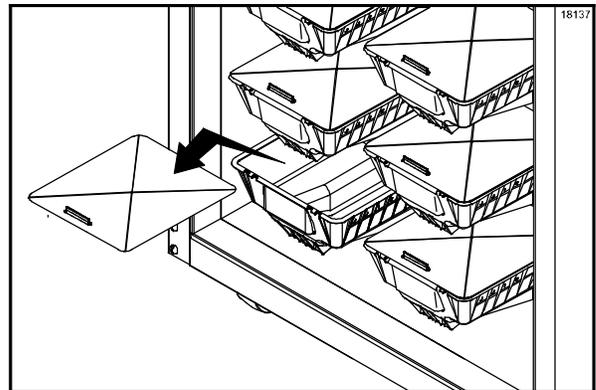


Figure 35

Step 2

Attach the funnel to the edge of the bin. Pour fresh product up to the fill line on the bin. (See Figure 36.)

Note: The product must be refrigerated below 40°F (4.4°C) before it is installed in the unit.

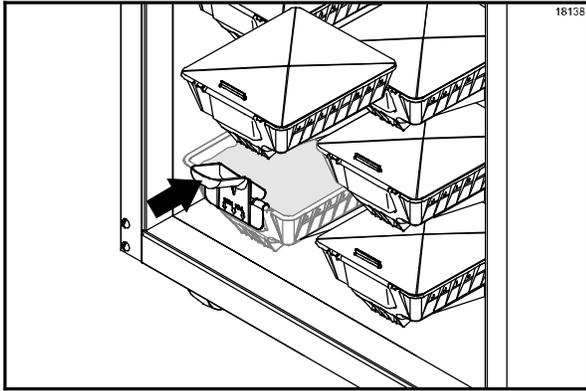


Figure 36

Step 3

Remove the funnel and install a clean, sanitized cover on the bin. (See Figure 37.)

IMPORTANT! Failure to install a clean, sanitized cover could result in contaminated product.

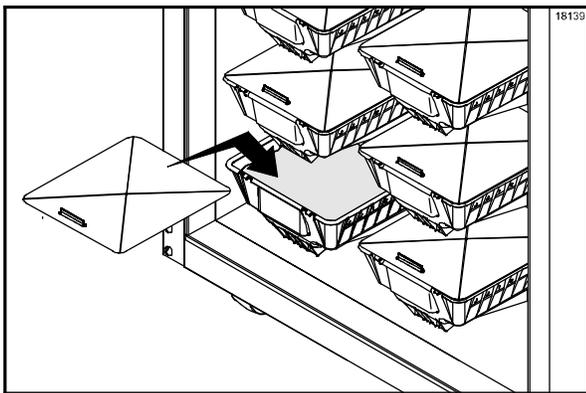


Figure 37

Step 4

Wash and rinse the funnel in the 3 compartment sink.

Step 5

Close the cabinet door.

Step 6

Perform the Priming Procedures starting on page 30.

Single Product Bag Replacement: Units Using Product Bags in Bins

Note: Your unit is equipped to either use product bags in the bins or to use refillable product bins without product bags. If your unit does not use product bags in the bins, please follow the procedures starting on page 50.

Step 1

Press the Menu key. (See Figure 38.)

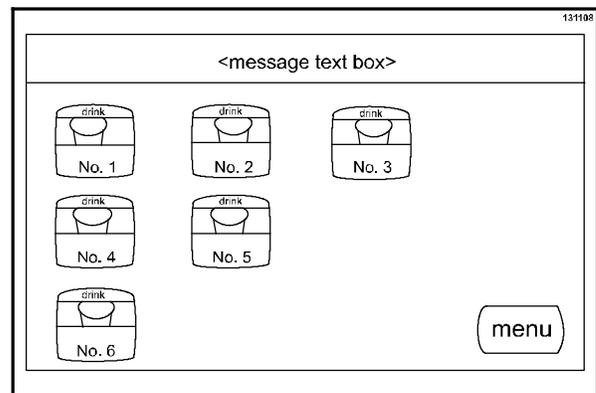


Figure 38

Step 2

From the Main Menu screen, press the New Product Bag key. (See Figure 39.)

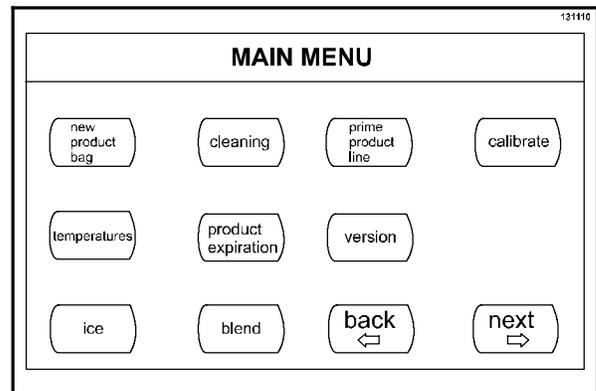


Figure 39

Step 3

Remove the product bin from the machine and place it on a stable, flat surface such as a counter top. (See Figure 40.)

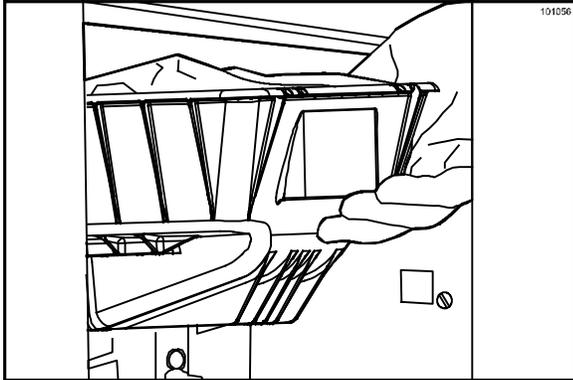


Figure 40

Step 4

Move the bin slide to the “open” position by (1) pulling the slide slightly away from the bin and (2) up, until it stops. Remove and discard the empty product bag. (See Figure 41.)

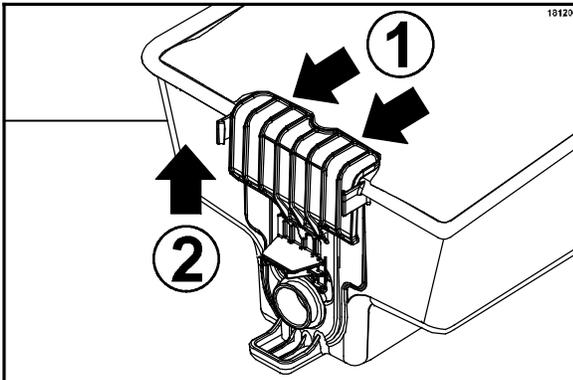


Figure 41

Step 5

Using a clean, sanitized cloth, wipe the inside of the bin before installing a new product bag. (See Figure 42.)

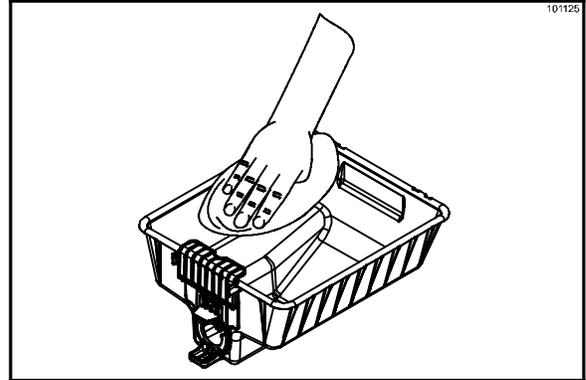


Figure 42

Step 6

Remove the bag of product from the box. (See Figure 43.)

Note: The product must be refrigerated below 40°F (4.4°C) before it is installed in the unit.

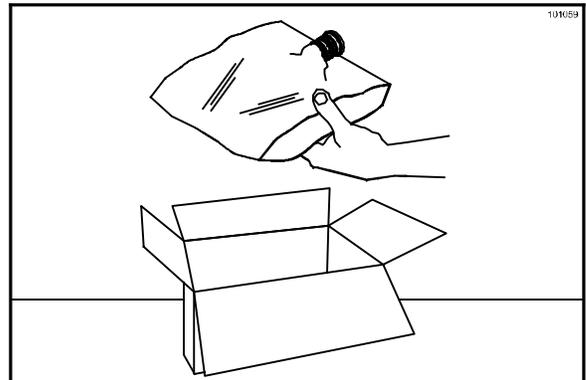


Figure 43

Note: See the quick guide label inside the bin for product bag installation procedures.

Step 7

Place the bag of product into the base of the product bin with the **spout facing down**. (See Figure 44.)

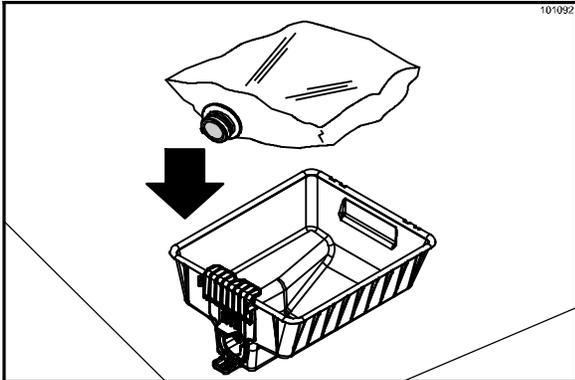


Figure 44

Step 8

Slide the product bag spout into the slot of the product bin.

IMPORTANT: Position the rear groove of the product bag spout into the slot of the product bin. Lock the spout into position by pushing down on the product bin slide until it snaps in place. (See Figure 45.)

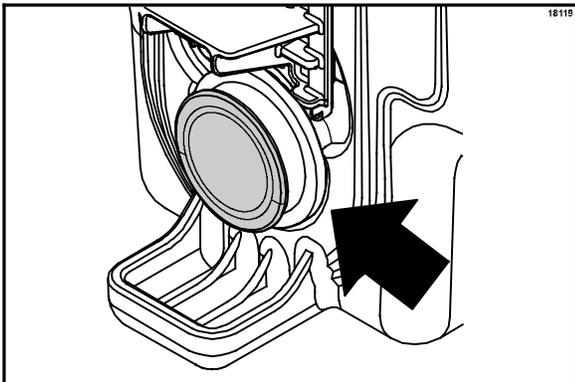


Figure 45

IMPORTANT: Make sure the product bag is not pinched in the bin slot.

Step 9

Arrange the product bag so it is flat and spread out in the bin. (See Figure 46.)

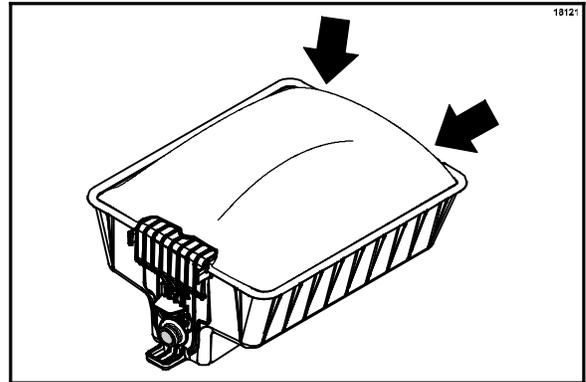


Figure 46

Step 10

Open the cap on the product bag and tear it off. (See Figure 47.)

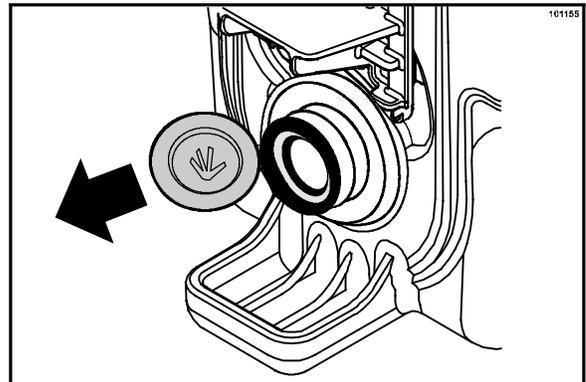


Figure 47

Step 11

Using an approved sanitizing solution and a clean, sanitized towel, clean the syrup fitting in the cabinet. (See Figure 48.)

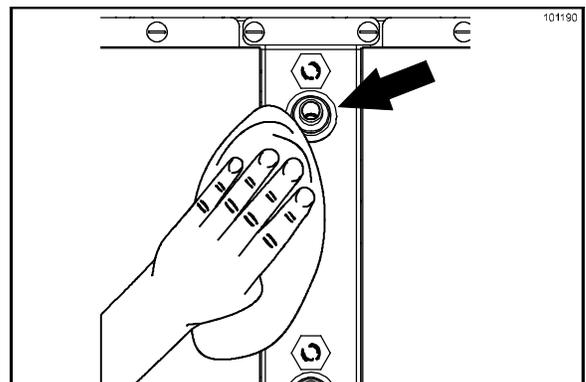


Figure 48

Step 12

If the product bin shelf is not installed, install the shelf over the collar and pin on the back wall of the product cabinet. (See Figure 49.)

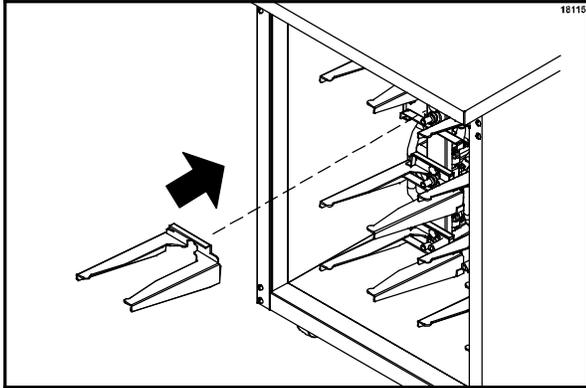


Figure 49

Step 13

Carefully place the product bin with the new product bag on the designated shelf in the refrigerated cabinet. Make sure the bag spout slides over the product tube. (See Figure 50.)

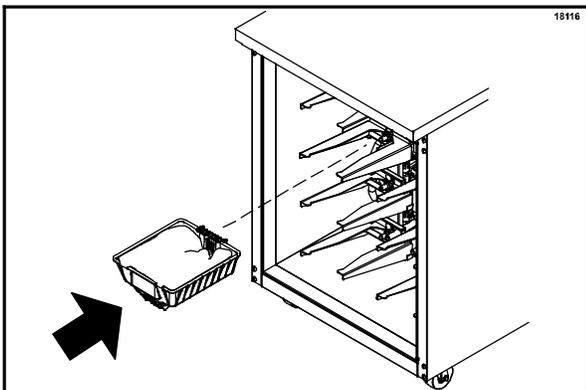


Figure 50

Note: There are eight product locations labeled in the refrigerated cabinet. Be sure to place the product bin with the new product bag into the appropriate location in the cabinet.

Step 14

Close the cabinet door.

Step 15

Perform the Priming Procedures starting on page 30.

Product Priming Procedures

Step 1

Place a blender pitcher in the dispensing area. (See Figure 51.)

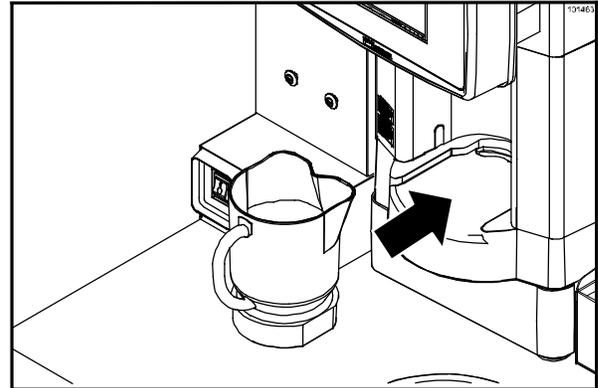


Figure 51

Step 2

Press the Main Menu key to display the Prime Product Line key.

Step 3

Press the Prime Product Line key to display the Prime Product Line screen. (See Figure 52.)

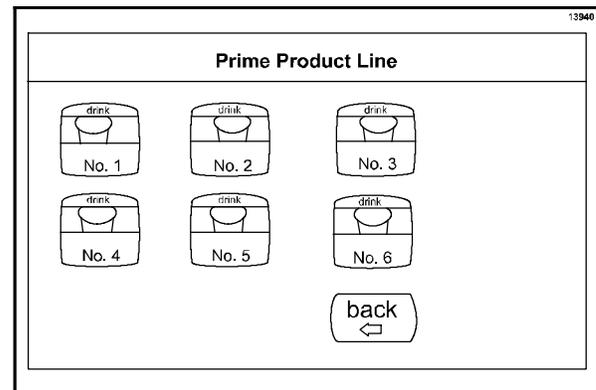


Figure 52

Step 4

Press the appropriate product key.

Step 5

The product will begin priming. A progress bar will show the time to completion. The PAUSE key can be used to stop and restart the process. (See Figure 53.)

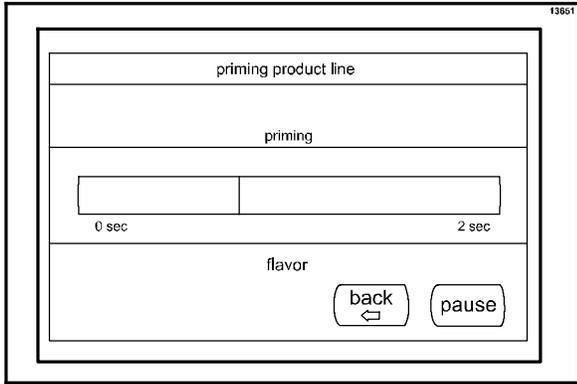


Figure 53

When the product has finished priming, the screen will return to the Beverage Selection Screen. (See Figure 54.)

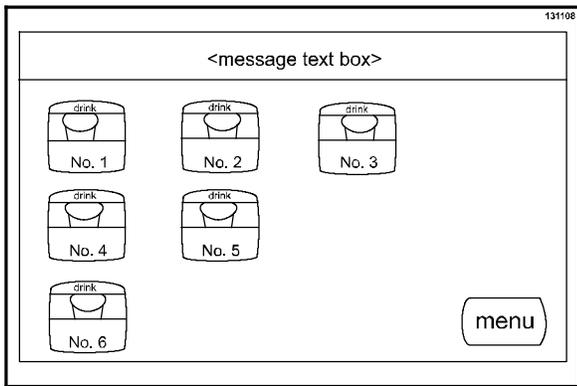


Figure 54

Step 6
Remove the blender pitcher and properly discard the product. (See Figure 55.)

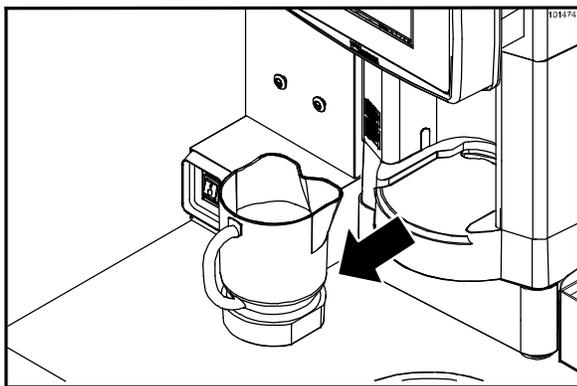


Figure 55

Daily Closing Procedures

This procedure must be done at the close of business.

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your local code, rinse with clean water.

Step 1

Prepare a 2.5 gallon (9.5 liter) pail of an approved cleaning solution.

Step 2

Prepare a 2.5 gallon (9.5 liter) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 3

Fill the spray bottle and the squeeze bottle with cleaning/sanitizing solution.

Step 4

Take the prepared pails and bottles to the machine.

Step 5

Place a blender pitcher in the shaver/blender area. (See Figure 56.)

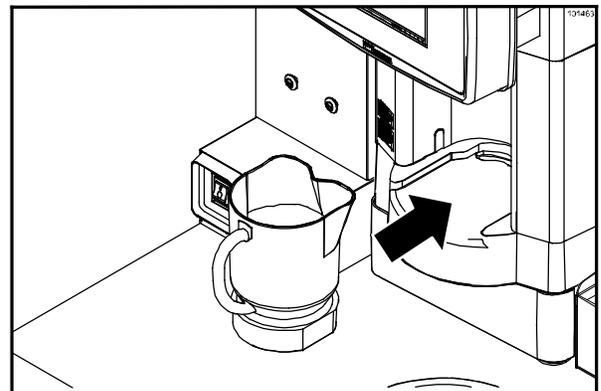


Figure 56

Step 6

Remove the ice hopper cover. Scoop out as much ice as possible, using a clean, sanitized ice scoop. (See Figure 57.)



Use caution when removing ice near the shaver blade area. Failure to follow this instruction could result in personal injury from blade contact.

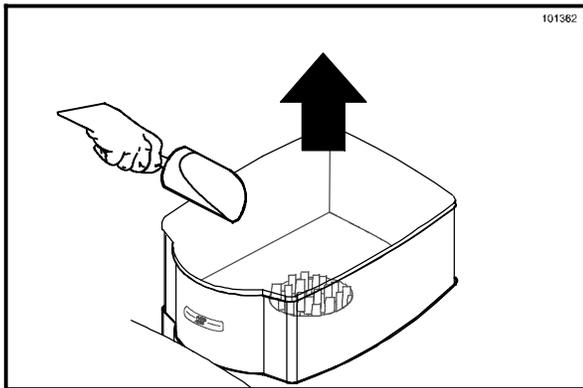


Figure 57

Step 7

Reinstall the ice hopper cover. (See Figure 58.)

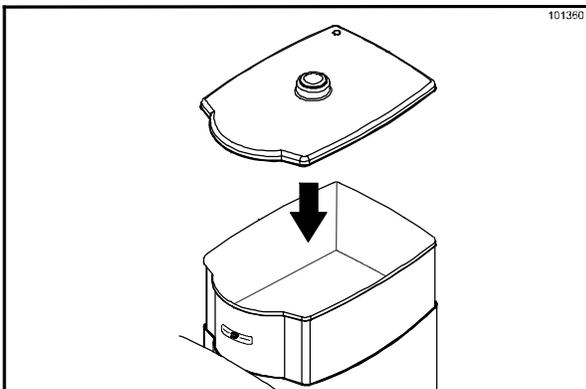


Figure 58

Step 8

Press the ICE key until all remaining ice has dispensed into the blender pitcher.

Step 9

Remove the blender pitcher and discard the ice into the back sink. (See Figure 59.)

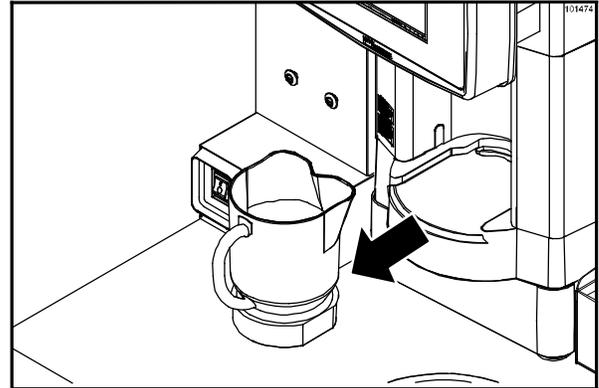


Figure 59

Step 10

Remove the ice hopper and cover. Take them to the sink for cleaning. (See Figure 60.)

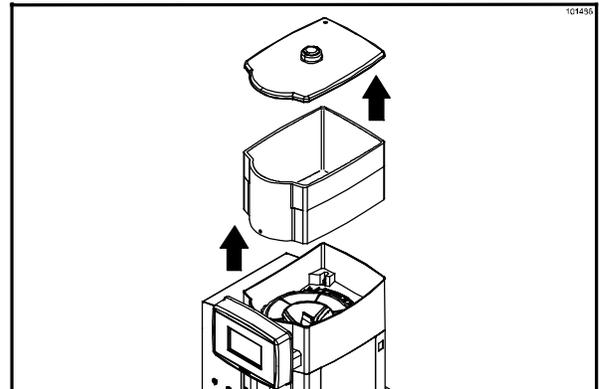


Figure 60

Step 11

Remove the following parts and take them to the 3 compartment sink for cleaning: blender pitchers, splash guard, ice chute, skirt, syrup rail, rinse station assembly (grate, strainer, and actuator), pitcher drying station (pitcher stand grate and drip pan), and mix cabinet drip pan. (See Figure 61.)

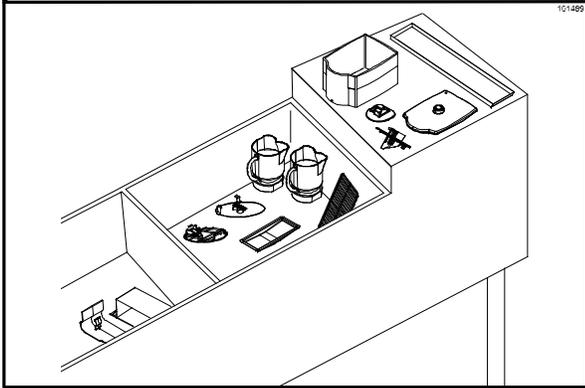


Figure 61

Note: The bottom product bins and shelves must be removed in order to remove the mix cabinet drip pan.

Step 12

Bagless product bin units only:

Remove the product bins and properly dispose of the product.

Step 13

Bagless product bin units only: Take the bins to the 3 compartment sink and thoroughly rinse the bins and covers to remove all product. (See Figure 62.)

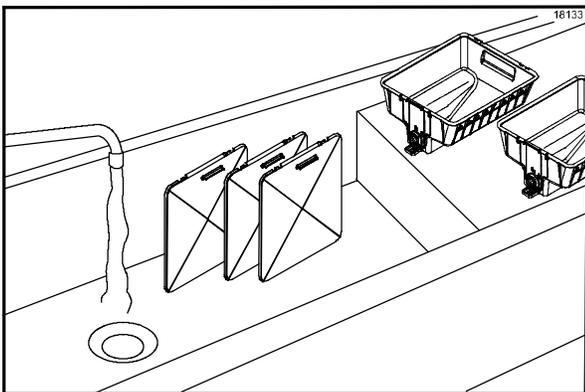


Figure 62

Step 14

Bagless product bin units only:

Turn the product bin adapter assemblies to the unlock position and remove the adapters. The wrench provided in the tune up kit can assist with this step. (See Figure 63.)

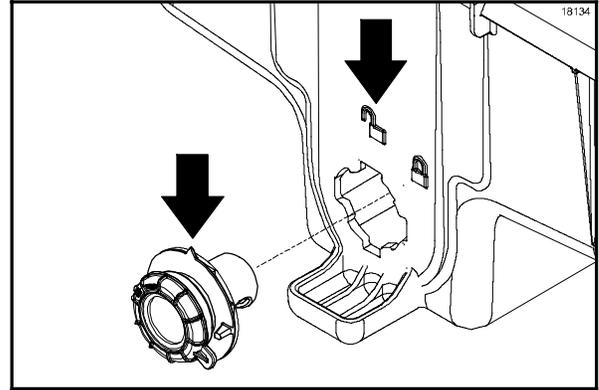


Figure 63

Step 15

Bagless product bin units only:

Disassemble the product bin adapter assemblies by unsnapping the adapter cap. (See Figure 64.)

IMPORTANT! Remove the connector seal. Do not expose the connector seal to detergent.

Rinse the connector seal and place it on a clean, dry surface to air dry overnight.

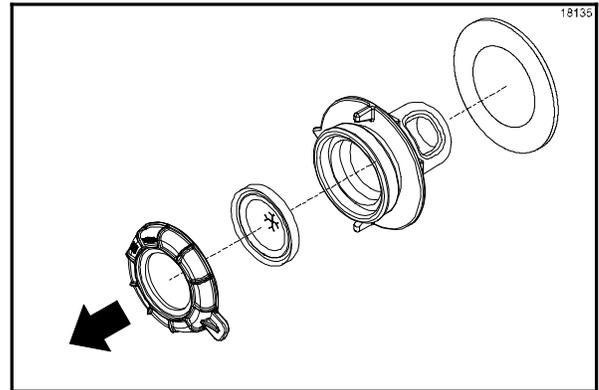


Figure 64

Step 16

Wash the parts in the 3 compartment sink, using an approved cleaning solution. **Note: Do not place the parts in the power soaker sink or dishwasher.**



CAUTION: Use care when washing the blender pitchers. DO NOT touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

Note: If there is a film build-up on the inside of the blender pitchers, place the required amount of approved blender pitcher cleaner into the pitchers. Fill the pitchers with **hot** water and allow them to soak for 5 - 10 minutes.



Use care when filling the pitchers to avoid a scald injury. (See Figure 65.)

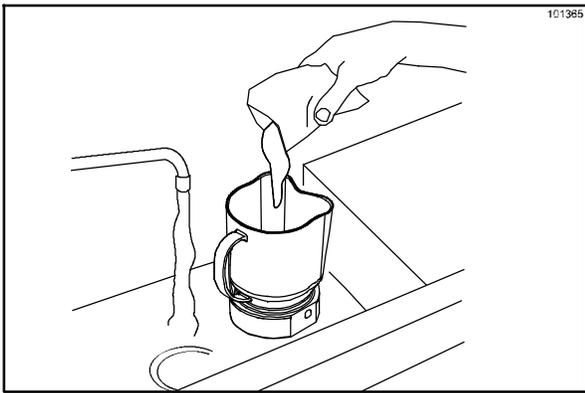


Figure 65



After 5 - 10 minutes, wear protective gloves and use a no-scratch pad to remove residual soil. Discard the cleaning solution.

Step 17

Rinse the parts in cool, clean water.

Step 18

Sanitize the parts in a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. If required by your Local code, rinse with clean water.

Step 19

Place the following parts on a clean, dry surface to air dry overnight: ice hopper, ice hopper cover, blender pitchers, splash guard, ice chute, rinse station assembly (grate, actuator, and strainer), pitcher drying station (grate and drip pan), skirt, syrup rail, and mix cabinet drip pan. (See Figure 66.)

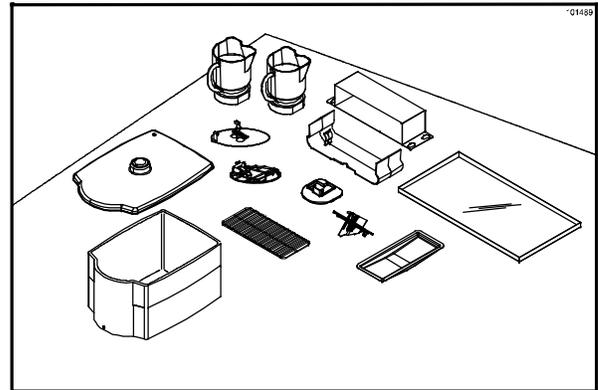


Figure 66

Step 20

Bagless product bin units only:

Place the product bins, covers, and disassembled adapter assemblies on a clean, dry surface to air dry overnight. (See Figure 67.)

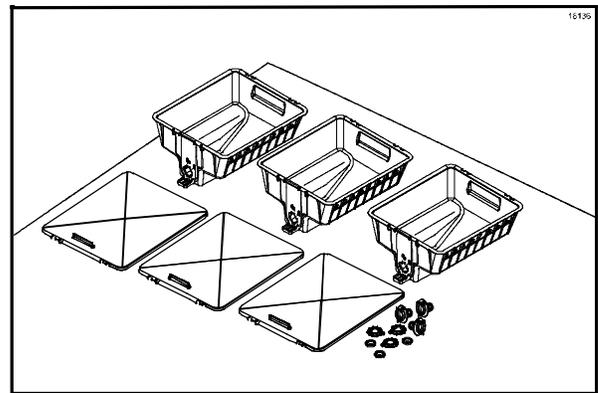


Figure 67

Step 21

Using the squeeze bottle filled with cleaning solution, flush the dispensing area. (See Figure 68.)

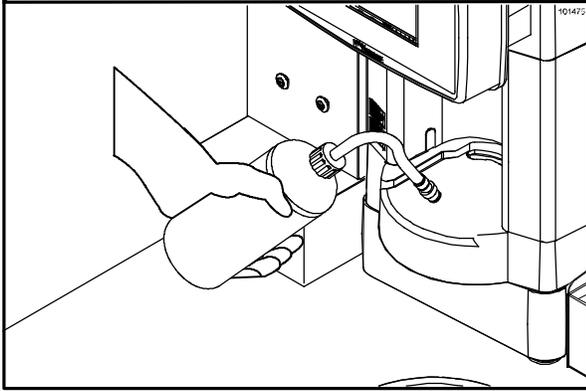


Figure 68

Step 22

Using the spray bottle of cleaning solution and the spout brush, brush clean the dispensing head area.

Repeatedly dip the mix tube brush into the pail of cleaning solution and brush clean the dispenser head openings. (See Figure 69.)

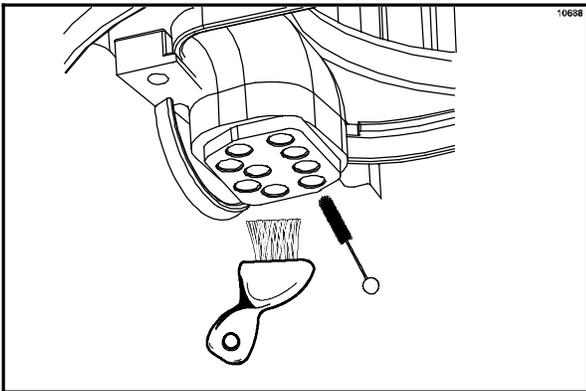


Figure 69

Step 23

If required by your Local code, repeat the previous step, using clean water.

Step 24

Repeatedly dip the spout brush into the pail of cleaning solution and very carefully brush clean the shaver assembly blade and surrounding area. (See Figure 70.)

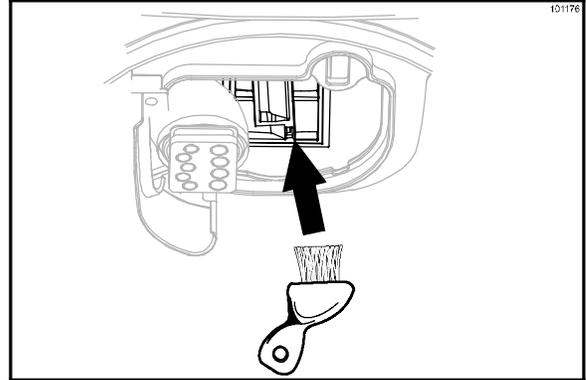


Figure 70

Step 25

If required by your Local code, repeat the previous step, using clean water.

Step 26

Using the squeeze bottle of cleaning solution, thoroughly flush the shaver assembly blade and surrounding area. (See Figure 71.)

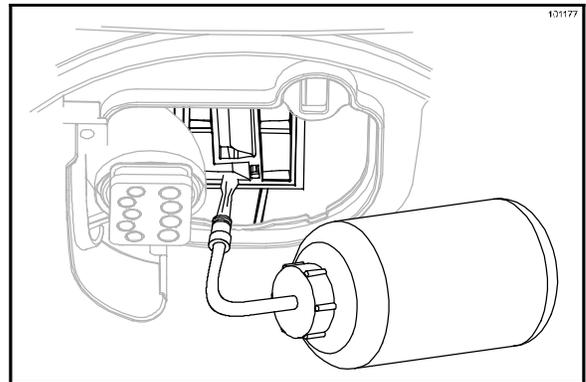


Figure 71

Step 27

If required by your Local code, repeat the previous step, using clean water.

Step 28

Brush clean the rinse station, using the squeeze bottle of cleaning solution and the spout brush. Pay particular attention to the rinser head and the drain area. (See Figure 72.)

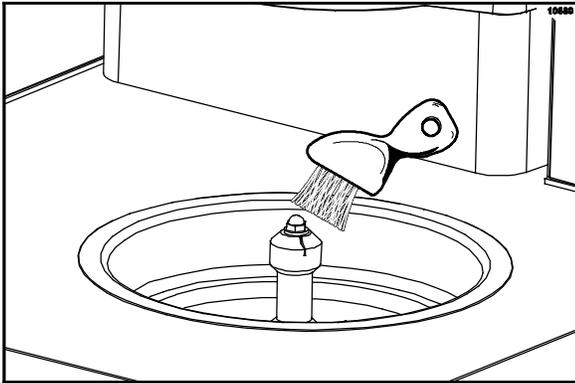


Figure 72

Step 29

Using the squeeze bottle filled with cleaning solution, thoroughly flush the rinse station area. (See Figure 73.)

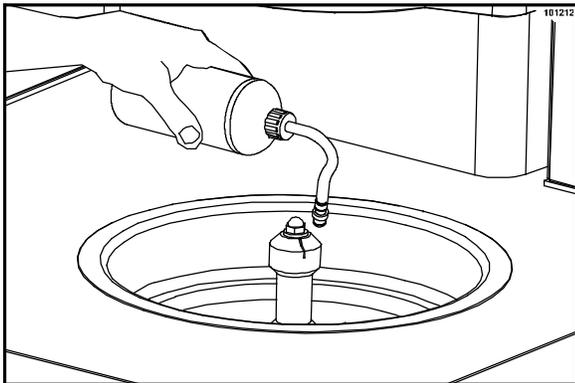


Figure 73

Step 30

Fill the spray bottle and the squeeze bottle with an approved cleaning/sanitizing solution.

Step 31

Repeat steps 21 - 29, using the cleaning/sanitizing solution.

Step 32

Use clean, sanitized towels and the spray bottle of cleaning/sanitizing solution to remove any residual soils or cleaners. Wipe down the interior of the refrigerated cabinet, paying particular attention to the gaskets and edges of the cabinet door. (See Figure 74.)

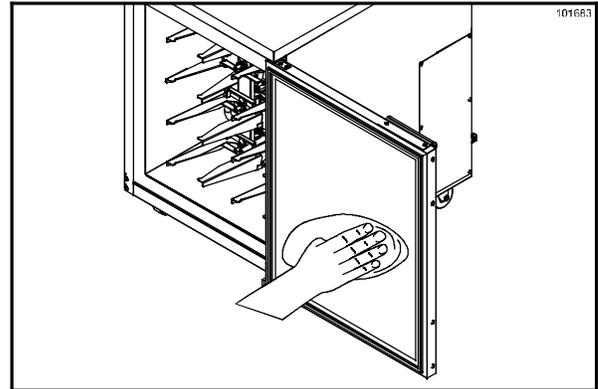


Figure 74

IMPORTANT: DO NOT use a screwdriver or other sharp tool to clean the gasket grooves. This will damage the gaskets.

Step 33

Using clean, sanitized towels and the spray bottle of cleaning/sanitizing solution, wipe the exterior of the machine and the blend center, including the dispensing head and the rinse station. Discard the used towels. (See Figure 75.)

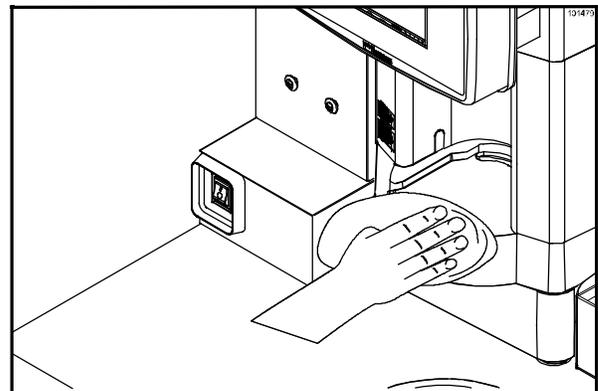


Figure 75

Weekly Cleaning Procedures

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your Local code, rinse with clean water.

Step 1

From the Beverage Selection screen, press the MENU key. (See Figure 76.)

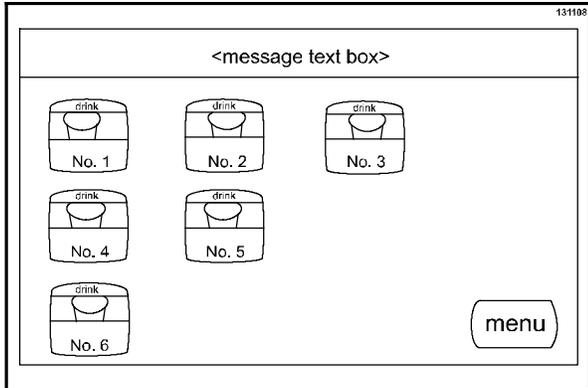


Figure 76

Step 2

The Main Menu screen will display. Press the CLEANING key. (See Figure 77.)

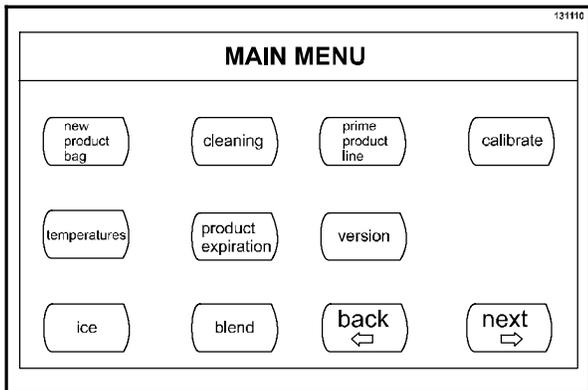


Figure 77

Step 3

Press the WEEKLY key. (See Figure 78.)

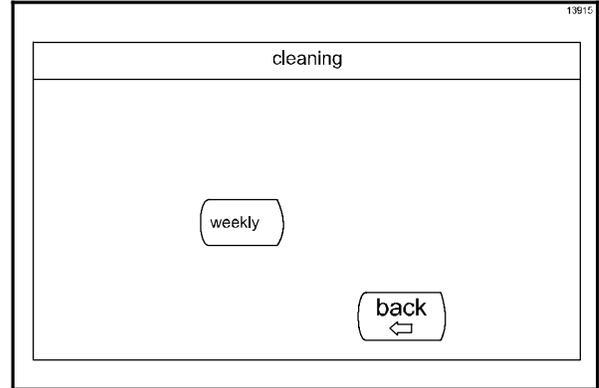


Figure 78

Note: The "HOME" key on the cleaning screens allows the user to easily exit the cleaning screens and return to the Beverage Select screen.

Step 4

Prepare an approved cleaning solution in the 5 gallon Cleaning Solution pail (pail #1). Fill the pail to the labeled level. (See Figure 79.)

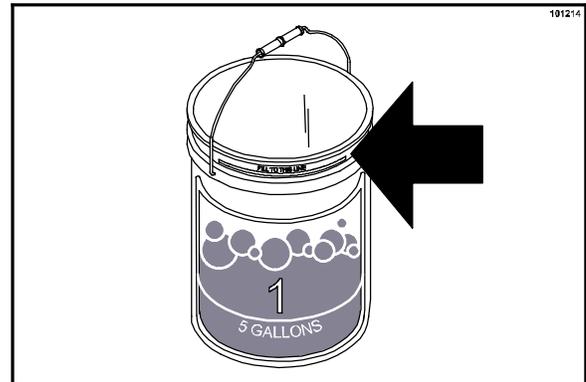


Figure 79

Step 5

Fill the 5 gallon Rinse pail (pail #2) with warm water, to the labeled level.

Step 6

In the 5 gallon Sanitizing Solution pail (pail #3), prepare a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Fill the pail to the labeled level.

Step 7

Place a blender pitcher in the shaver/blender area. (See Figure 80.)

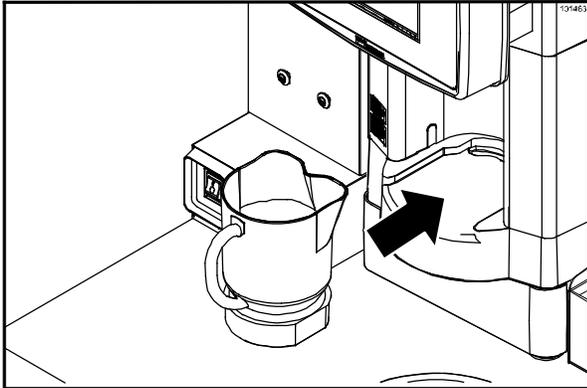


Figure 80

Step 8

Remove the ice hopper cover. Scoop out as much ice as possible, using a clean, sanitized ice scoop. (See Figure 81.)



Use caution when removing ice near the shaver blade area. Failure to follow this instruction could result in personal injury from blade contact.

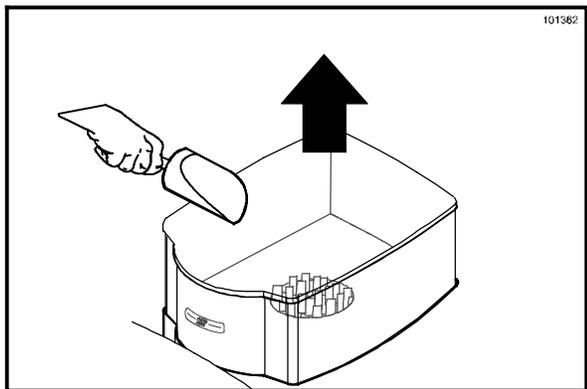


Figure 81

Step 9

Reinstall the ice hopper cover. (See Figure 82.)

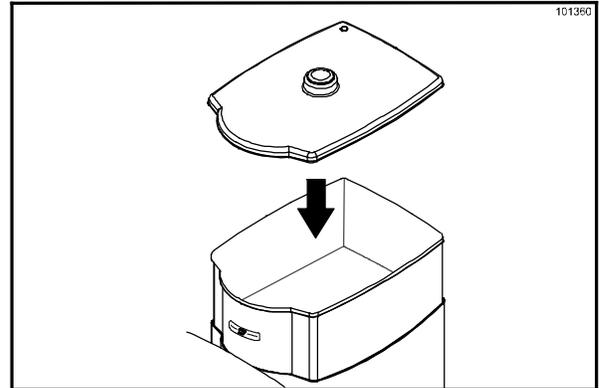


Figure 82

Step 10

Press the ICE key until all remaining ice has dispensed into the blender pitcher.

Step 11

Remove the blender pitcher and discard the ice into the back sink. (See Figure 83.)

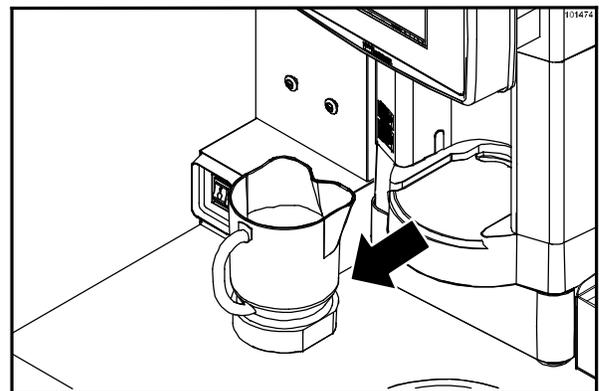


Figure 83

Step 12

Remove the splash guard, ice chute, and ice hopper assembly. Take them to the sink for cleaning. (See Figure 84.)

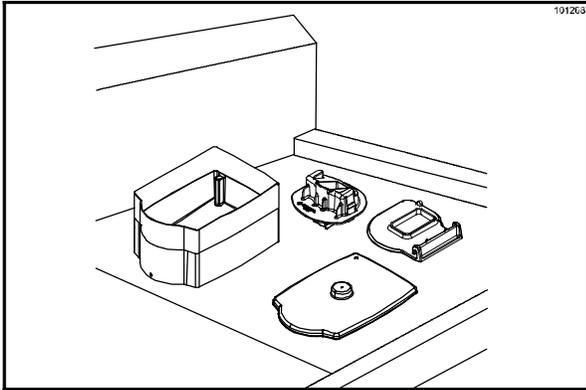


Figure 84

Step 13

Remove the following parts and take them to the sink for cleaning: blender pitchers, skirt, syrup rail, rinse station assembly (grate, strainer, and actuator), pitcher drying station (grate and drip pan). (See Figure 85.)

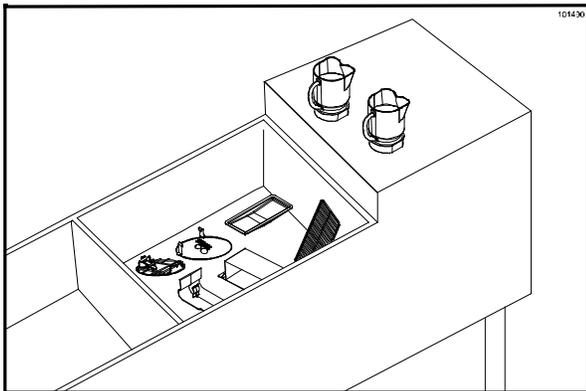


Figure 85

Step 14

Remove the product bins. (See Figure 86.)

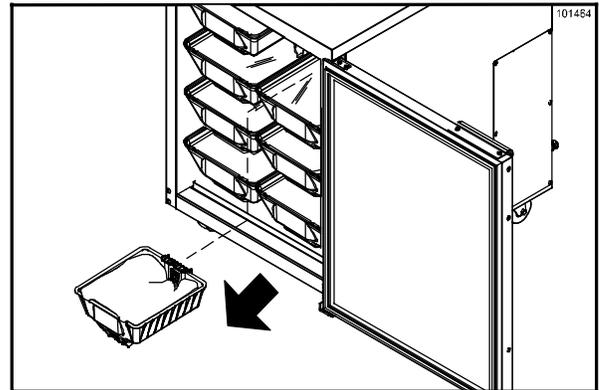


Figure 86

Step 15

Units using product bags only:

Remove the product bags from the product bins. Immediately place all partially used product bags in the walk-in cooler.

Note: To remove the product bag from the bin, move the product bin slide to the “open” position by (1) pulling the slide slightly away from the bin and (2) up, until it stops. (See Figure 87.)

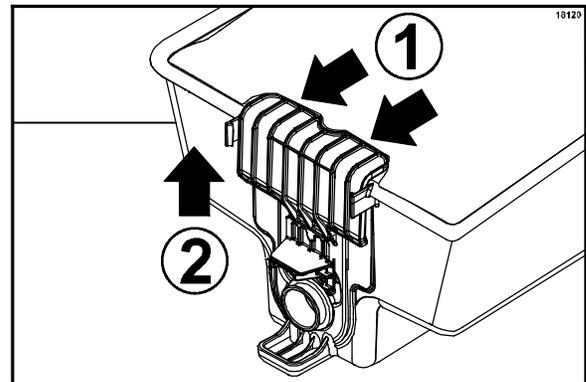


Figure 87

Step 16

Take the product bins to the sink for cleaning.

Step 17

Remove the product bin shelves and the mix cabinet drip pan. Take them to the sink for cleaning. (See Figure 88.)

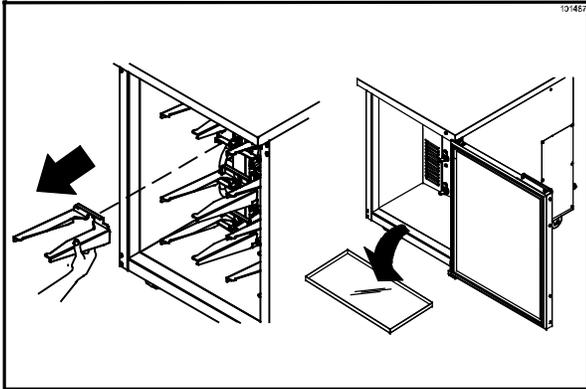


Figure 88

Step 18

Bagless product bin units only:

Properly dispose of the product from the product bins.

Step 19

Bagless product bin units only: Thoroughly rinse the bins and covers. (See Figure 89.)

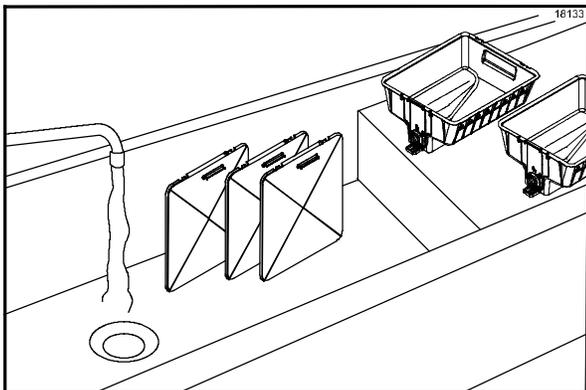


Figure 89

Step 20

Bagless product bin units only:

Turn the product bin adapter assemblies to the unlock position and remove the adapters. (See Figure 90.)

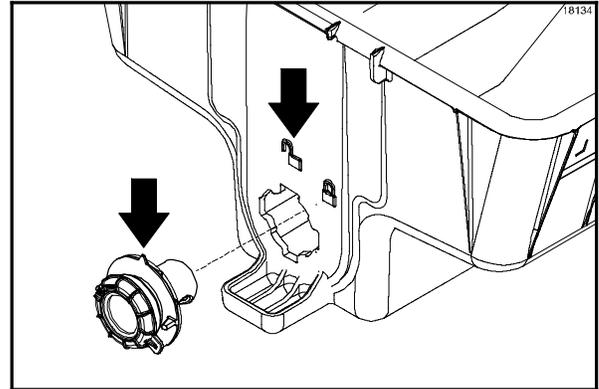


Figure 90

Step 21

Bagless product bin units only:

Disassemble the product bin adapter assemblies by unsnapping the adapter cap. Discard the connector seal. (See Figure 91.)

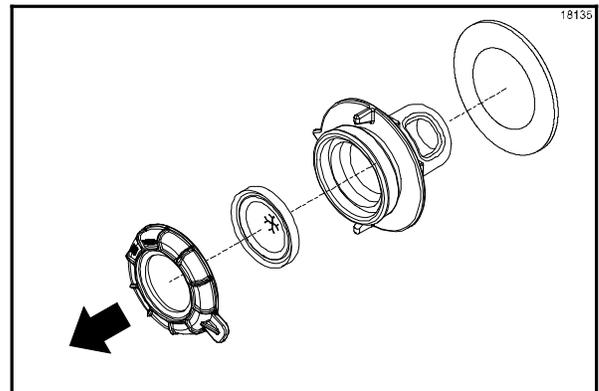


Figure 91

Note: A new connector seal will be installed during assembly.

Step 22

Wash the parts in the 3 compartment sink, using an approved cleaning solution. **Note: Do not place the parts in the power soaker sink or dishwasher.** (See Figure 92.)

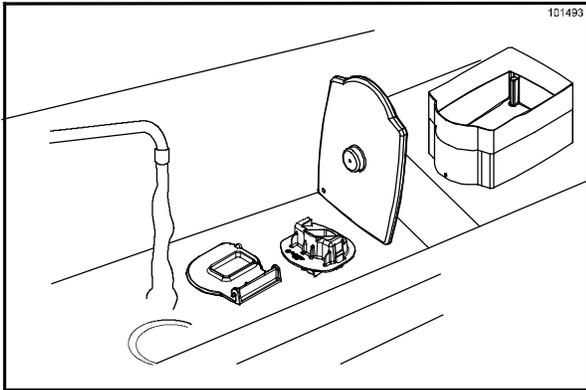


Figure 92



CAUTION: Use care when washing the blender pitchers. DO NOT touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

Note: If there is a film build-up on the inside of the blender pitchers, place the required amount of approved blender pitcher cleaner into the pitchers. Fill the pitchers with **hot** water and allow them to soak for 5 - 10 minutes.



Use care when filling the pitchers to avoid a scald injury. (See Figure 93.)

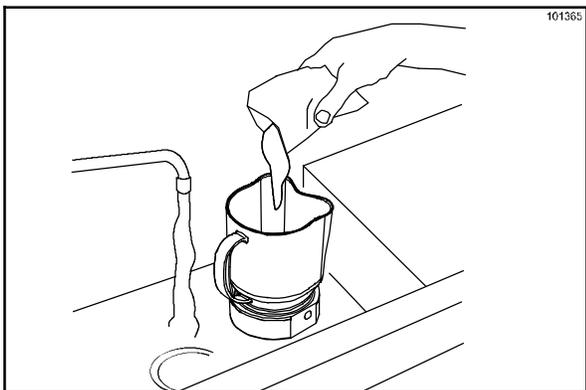


Figure 93



After 5 - 10 minutes, wear protective gloves and use a no-scratch pad to remove residual soil. Discard the cleaning solution.

Step 23

Rinse the parts in cool, clean water.

Step 24

Sanitize the parts in a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. If required by your Local code, rinse with clean water.

Step 25

Place the blender pitchers and the pitcher drying station (grate and drip pan) on a clean, dry surface to air dry. (See Figure 94.)

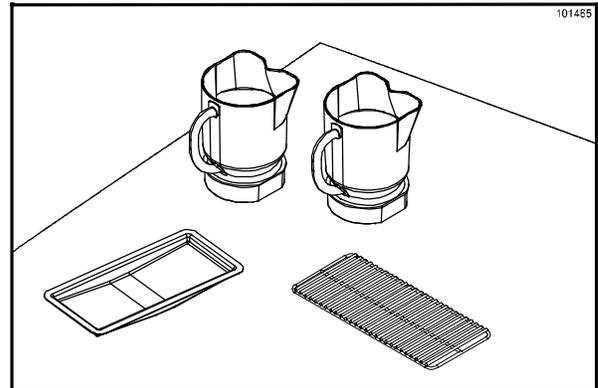


Figure 94

Step 26

Using the squeeze bottle filled with cleaning solution, flush the ice shaver assembly while brushing with the large white ice hopper brush. (See Figure 95.)

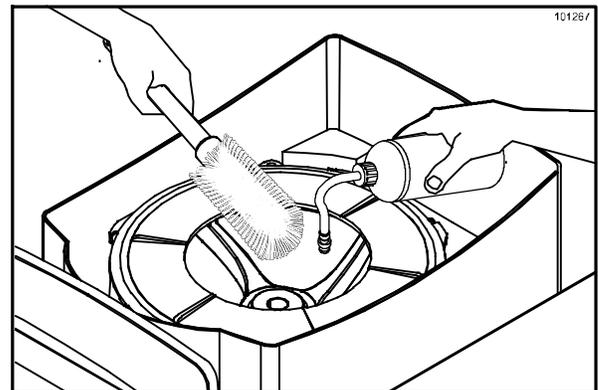


Figure 95

Step 27

Using the squeeze bottle of cleaning solution, flush inside, outside, and under the ice shaver assembly, thoroughly covering all surfaces. (See Figure 96.)

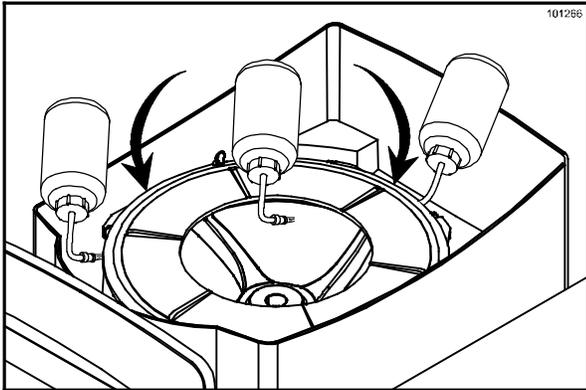


Figure 96

Step 28

Thoroughly flush cleaning solution under the lip of the ice shaver assembly plastic cover. Make sure the solution is applied in a complete 360° circle. (See Figure 97.)

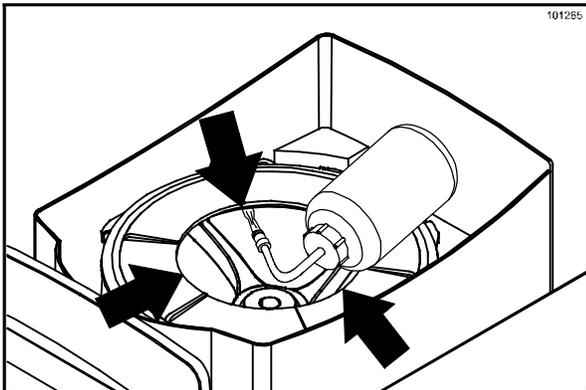


Figure 97

Step 29

Repeat the ice shaver assembly cleaning steps, using cleaning/sanitizing solution.

Step 30

Wearing protective gloves, loosen the wing nut from the rear panel of the box that supports the lid holders. (See Figure 98.)

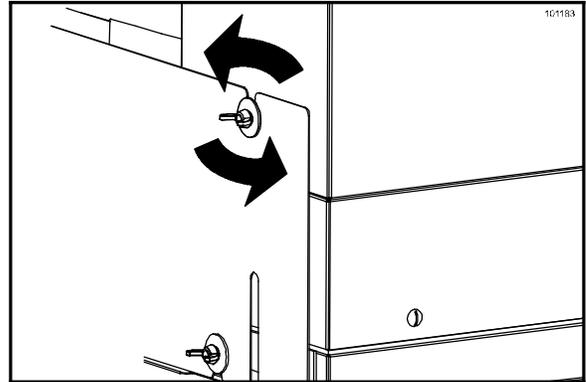


Figure 98

Step 31

If the unit is equipped with a cup dispenser, remove the cup dispenser.

Step 32

Remove the box by sliding it forward. Place the box on a clean, stable surface. (See Figure 99.)

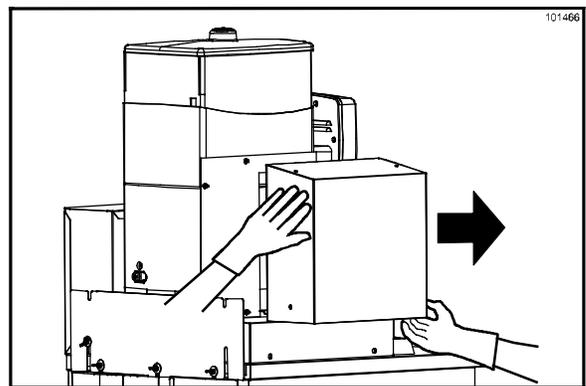


Figure 99

Step 33

Using clean, sanitized towels and the spray bottle of cleaning/sanitizing solution, wipe the black tubing to remove any potential buildup. Do not allow sanitizer to drip onto the surface below. (See Figure 100.)

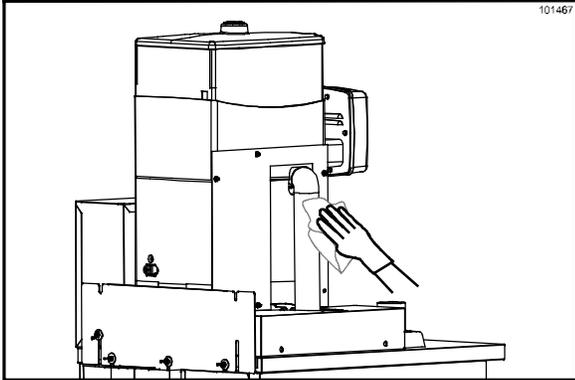


Figure 100

Step 34

Dry the area with a single-use sanitized towel.

Step 35

Reinstall the lid holder box by positioning the locking notch opening in the bottom of the box over the locking notch. Push the box back until the locking notch securely engages the opening and stops the box movement. Verify proper installation by attempting to lift the box up. If the box is properly installed, the box will not lift up. (See Figure 101.)

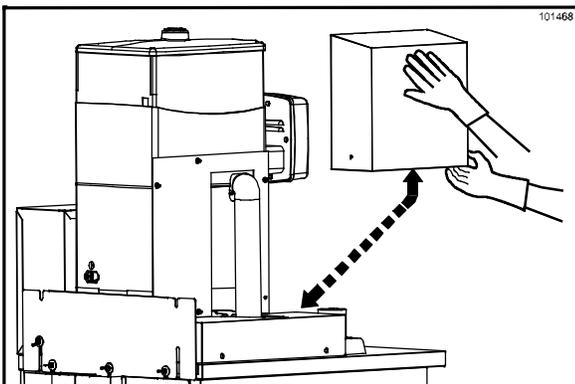


Figure 101

Step 36

If the unit is equipped with a cup dispenser, reinstall the cup dispenser.

Step 37

Tighten the wing nut on the rear panel of the box.

Step 38

Using cleaning/sanitizing solution and a clean, sanitized towel, clean the syrup fittings at the back of the cabinet to remove any dried-on residue. (See Figure 102.)

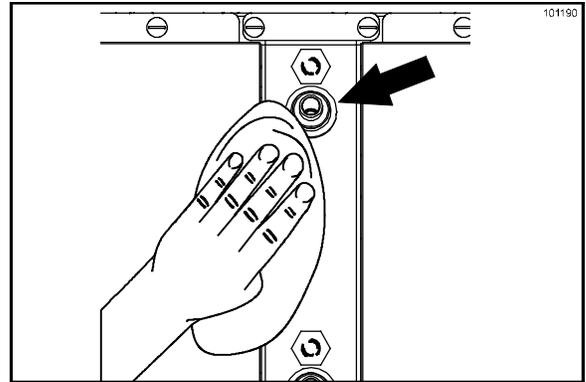


Figure 102

Step 39

Place the three pails on the floor in front of the machine. The pail marked "1", containing the cleaning solution, will be used first. (See Figure 103.)

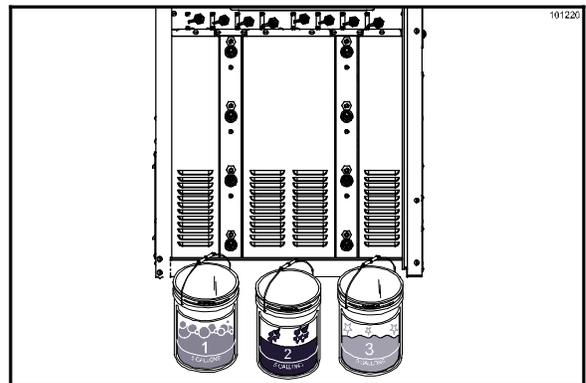


Figure 103

Step 40

Install cleaning tubes onto all inlet fittings. Place the other end of the cleaning tubes into the pail of cleaning solution. (See Figure 104.)

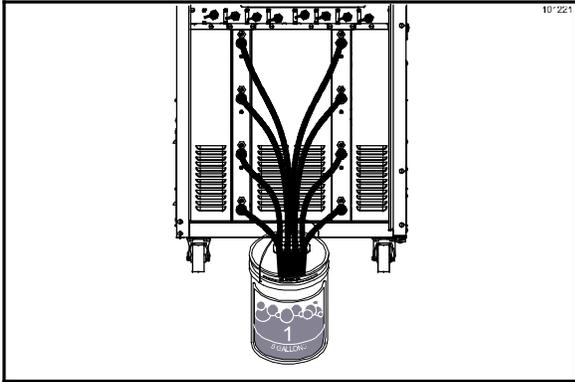


Figure 104

Step 41

Reinstall the rinse station assembly (strainer, grate, and actuator). (See Figure 105.)

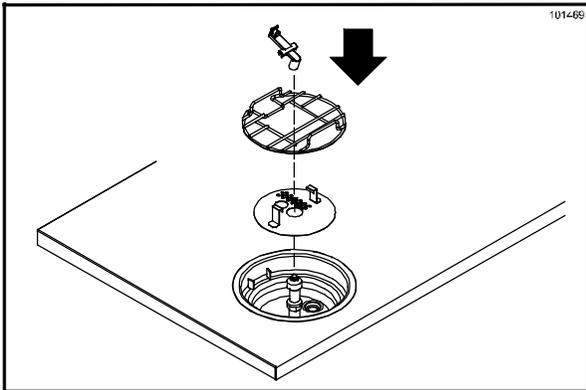


Figure 105

Step 42

Slide the cleaning hose adaptor onto the dispensing head. Wedge the other end of the line into the rinse station grate. (See Figure 106.)

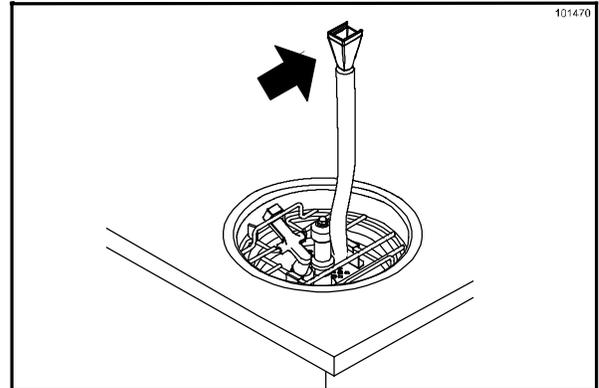


Figure 106

Step 43

Turn the CO2 valves to the “down/on” position to open ALL pumps. (See Figure 107.)

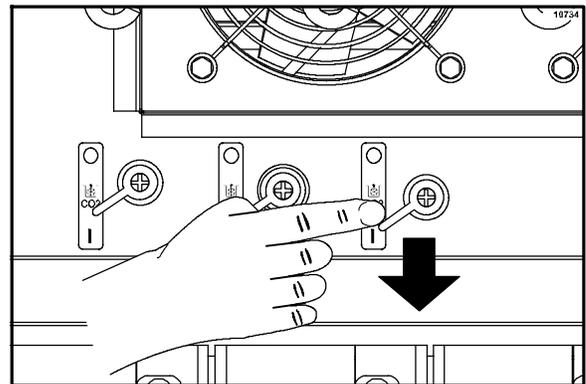


Figure 107

Note: Some markets use compressed air instead of CO2.

Step 44

Press the NEXT key to start the cleaning cycle. One at a time, the cleaning solution will pump through each product line.

A bar graph screen will illustrate the cleaning progress for each product line. (See Figure 108.)

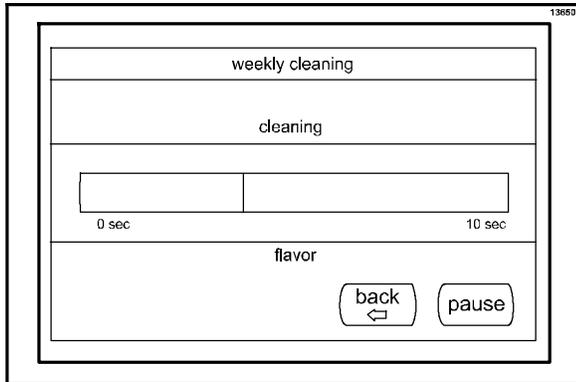


Figure 108

Note: If the drain is not draining fast enough or if the operator needs to leave the machine for awhile, the PAUSE key can be used to stop and restart the process. If the PAUSE key is pressed, a bar graph screen will illustrate the drain pause progress for each product line. (See Figure 109.)

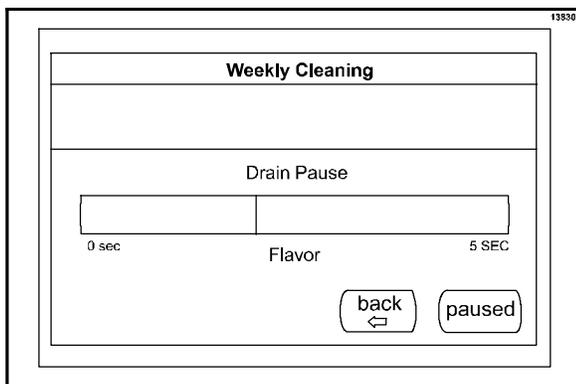


Figure 109

Step 45

Remove the free end of the cleaning tubes from the pail of cleaning solution and place them into the pail of rinse water. (See Figure 110.)

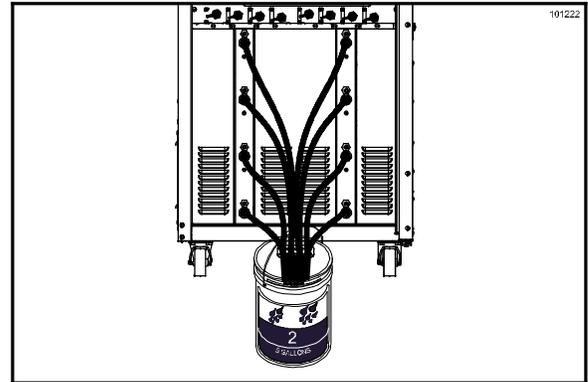


Figure 110

Step 46

Press the NEXT key to start the rinse cycle. The unit will automatically start and stop pumping rinse water through the systems. (See Figure 111.)

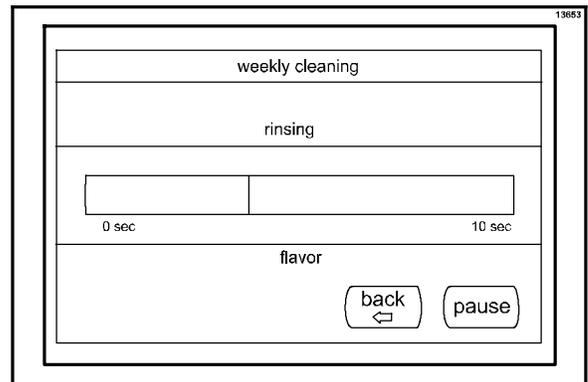


Figure 111

Note: If the drain is not draining fast enough or if the operator needs to leave the machine for awhile, the PAUSE key can be used to stop and restart the process. If the PAUSE key is pressed, a progress bar will show the the drain pause progress for each product line. (See Figure 112.)

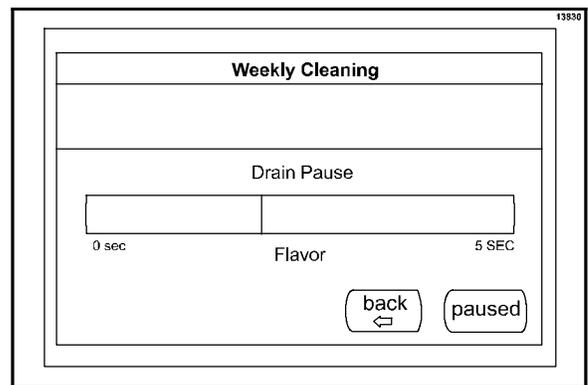


Figure 112

Step 47

Remove the free end of the cleaning tubes from the pail of rinse water and place them into the pail of sanitizing solution. (See Figure 113.)

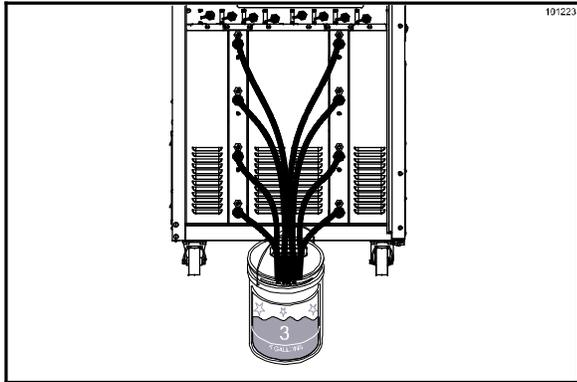


Figure 113

Step 48

Perform this step if required by your market. Otherwise, proceed to step 49. Upon completion of the rinse cycle, discard the remaining rinse water. Sanitize and refill the pail with clean water for a final rinse cycle after completion of the sanitizing cycle.

Step 49

Press the NEXT key to start the sanitizing cycle. The unit will automatically start and stop pumping sanitizing solution through the systems and into the rinser bowl. (See Figure 114.)

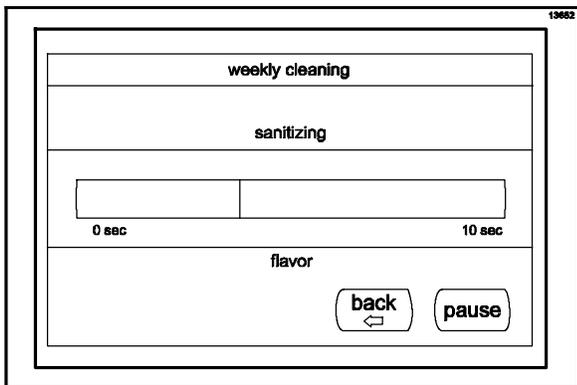


Figure 114

Note: The PAUSE key can be used to stop and restart the process. (See Figure 115.)

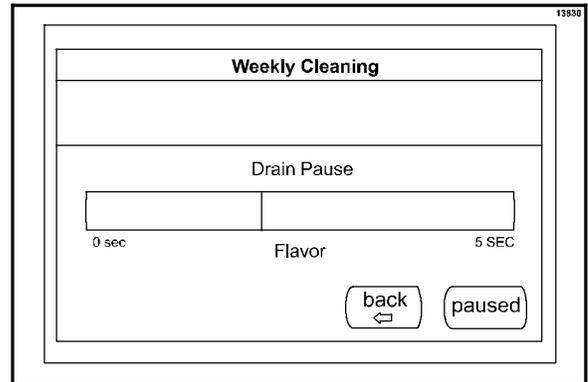


Figure 115

Step 50

After the sanitizing solution stops pumping through the systems, it will soak for five minutes. (See Figure 116.)

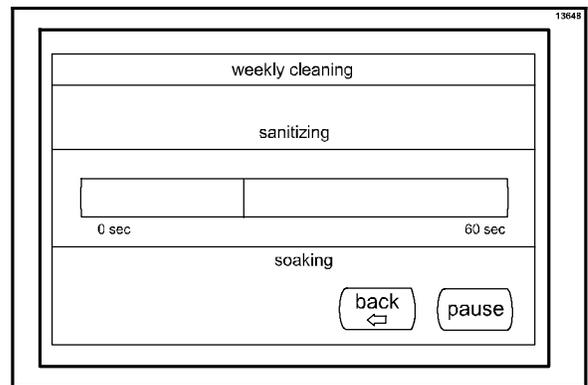


Figure 116

Step 51

Perform this step if required by your market. Otherwise proceed to step 52. Upon completion of the sanitizing cycle, place the free end of the cleaning tubes into the second pail of rinse water. Press the NEXT key to start the final rinse cycle. The unit will automatically start and stop pumping rinse water through the systems.

Step 52

Remove the cleaning tubes from the pail and lay them across the rim of the pail. Keep the cleaning hose adaptor connected to the dispensing head. (See Figure 117.)

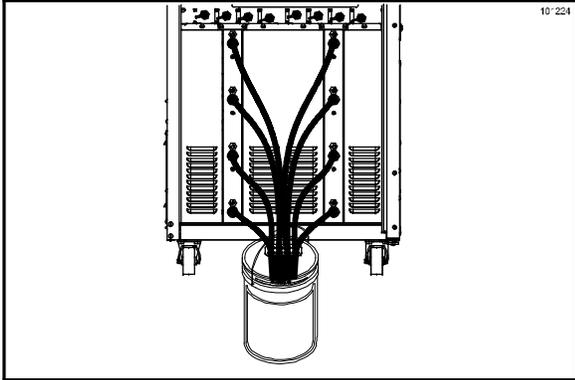


Figure 117

Step 53

Press the NEXT key to start the purge cycle. (See Figure 118.)

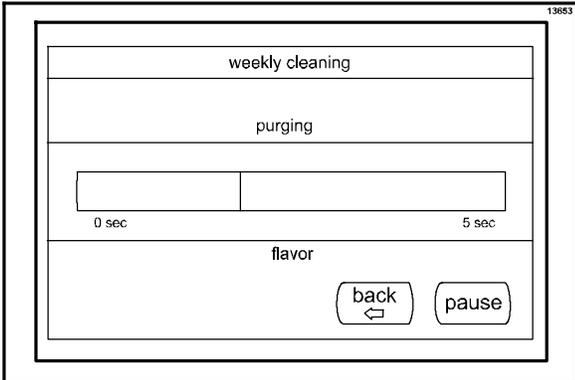


Figure 118

Note: The PAUSE key can be used to stop and restart the process.

Step 54

If the date and/or time need to be changed, go to page 16 and follow the Set Clock procedures.

Step 55

Remove the cleaning hose adaptor and place it in an empty pail. (See Figure 119.)

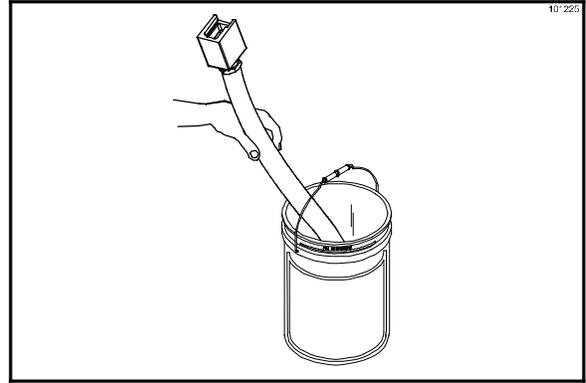


Figure 119

Step 56

Remove the cleaning tubes from the inlet fittings and place them in an empty pail. (See Figure 120.)

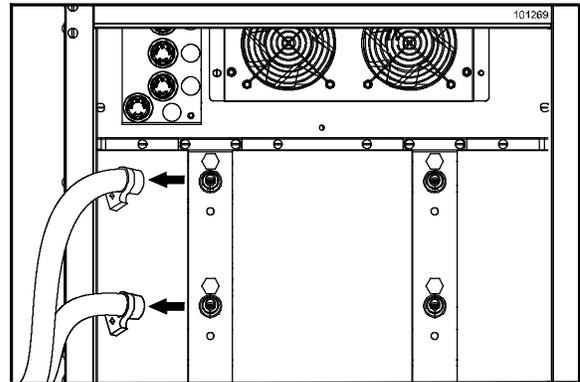


Figure 120

Step 57

Close the unused pumps by turning the CO2 valves to the "up/off" position. (See Figure 121.)

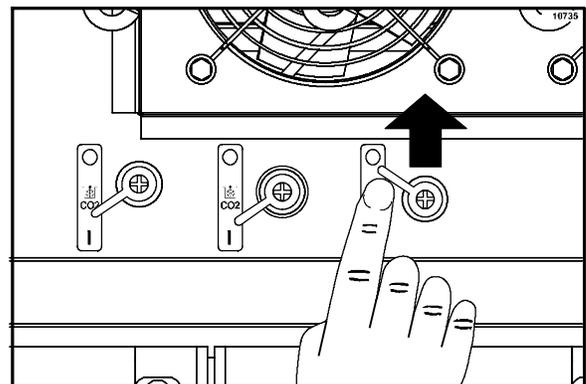


Figure 121



CAUTION: Failure to close the valves to unused pumps allows CO₂ to escape. In high concentrations, CO₂ is toxic to humans and may cause asphyxiation in confined areas.

Step 58

Wipe the inside of the cabinet door and the inlet fittings, using an approved cleaning/sanitizing solution and a clean, sanitized towel. (See Figure 122.)

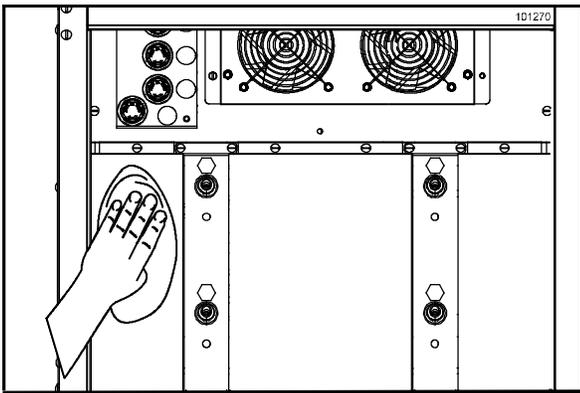


Figure 122

Step 59

Using the spray bottle of cleaning solution and the spout brush, brush clean the dispensing head area.

Repeatedly dip the mix tube brush into the pail of cleaning solution and brush clean the dispenser head openings. (See Figure 123.)

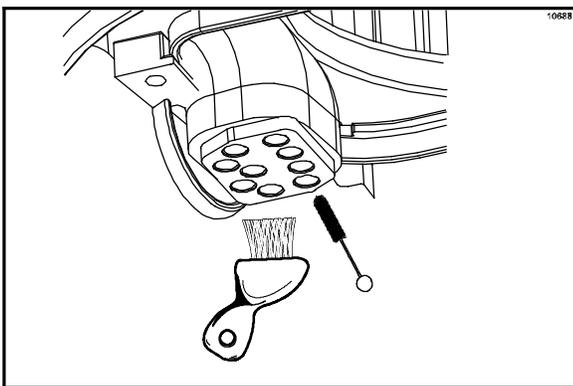


Figure 123

Step 60

Repeat the previous step, using cleaning/sanitizing solution.

Step 61

Reinstall the ice hopper and the ice hopper cover. (See Figure 124.)

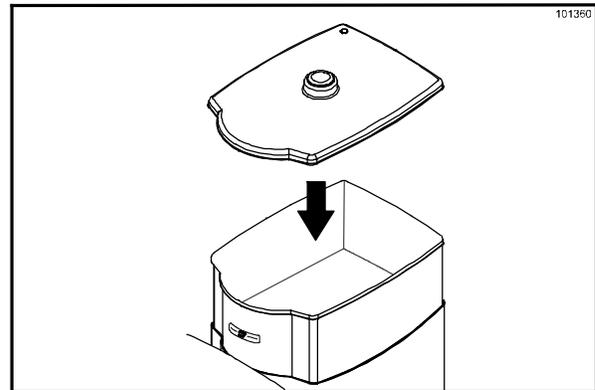


Figure 124

Step 62

Lightly lubricate the inlet fittings, using an approved food grade lubricant (example: Taylor Lube). Make sure no lubricant enters the fittings. (See Figure 125.)

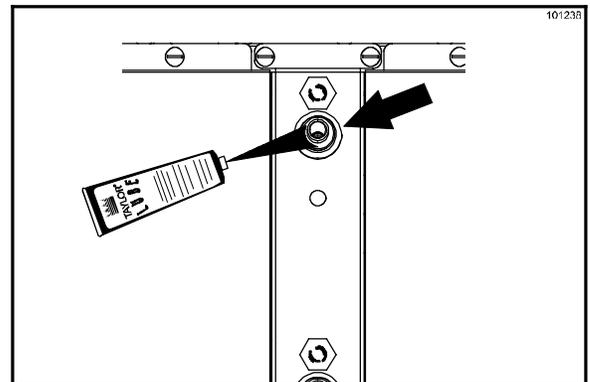


Figure 125

Step 63

Install the mix cabinet drip pan. (See Figure 126.)

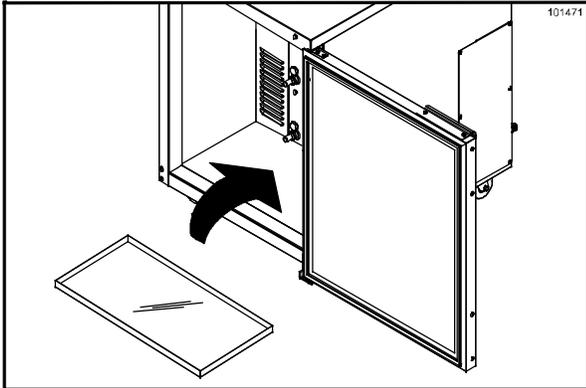


Figure 126

Step 64

Install the product bin shelves. (See Figure 127.)

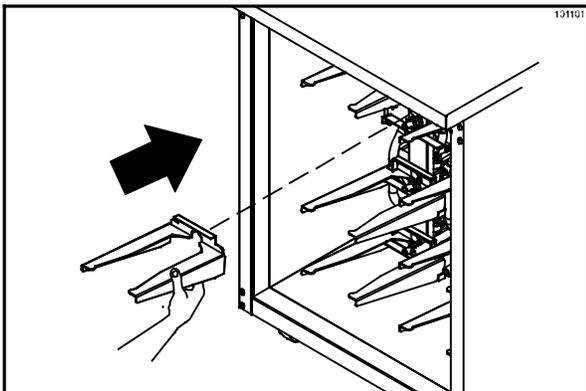


Figure 127

Weekly Product Installation - Units Using Product Bags in Bins

Note: Your unit is equipped to either use product bags in the bins or to use refillable product bins without product bags. If your unit does not use product bags in the bins, please follow the procedures starting on page 50.

Step 1

Place the bag of product into the base of the product bin with the **spout facing down**. (See Figure 128.)

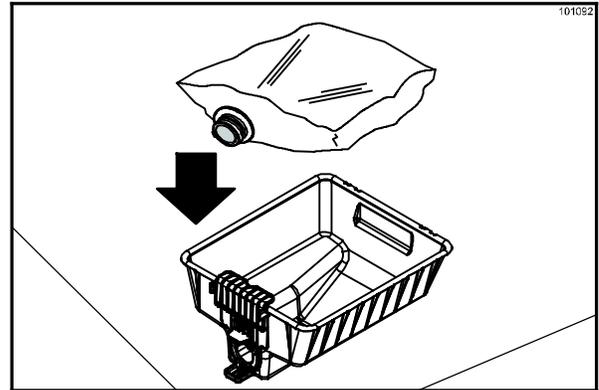


Figure 128

Step 2

Slide the product bag spout into the slot of the product bin.

IMPORTANT! Position the rear groove of the product bag spout into the slot of the product bin. Lock the spout into position by pushing down on the product bin slide until it snaps in place. (See Figure 129.)

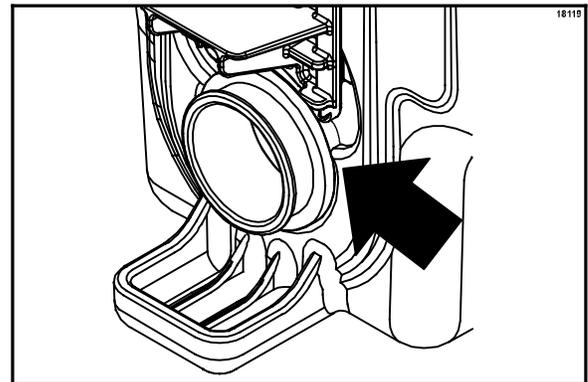


Figure 129

IMPORTANT! Make sure the product bag is not pinched in the bin slot.

Step 3

Arrange the product bag so it is flat and spread out in the bin. (See Figure 130.)

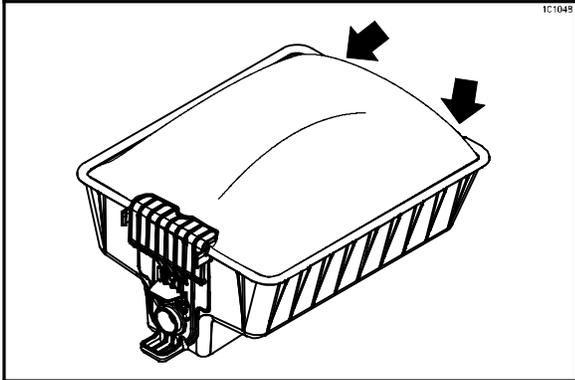


Figure 130

Step 4

Place each product bin in its proper position. The bin locations are labeled inside the refrigerated cabinet. Make sure the bag spout slides over the product tube. (See Figure 131.)

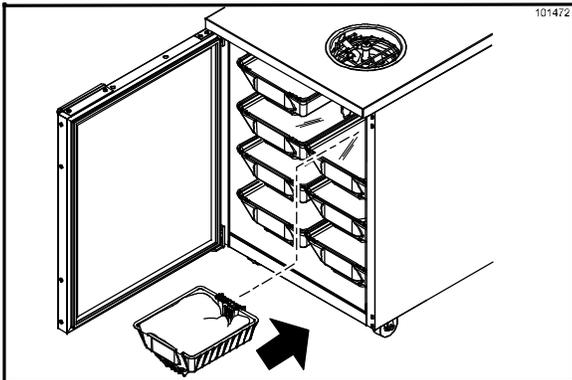


Figure 131

Step 5

Perform the product priming procedures shown on page 30 for each product.

Step 6

Proceed to “Weekly Cleaning Procedures (Continued),” starting on page 52.

**Weekly Product Installation:
Bagless Product Bin Units**

Note: Your unit is equipped to either use product bags in the bins or to use refillable product bins without product bags. If your unit uses product bags in the bins, please follow the procedures starting on page 49.



Make sure your hands are clean and sanitized before performing these steps.

Step 1

Place a clean, sanitized product bin on a clean, flat surface. (See Figure 132.)

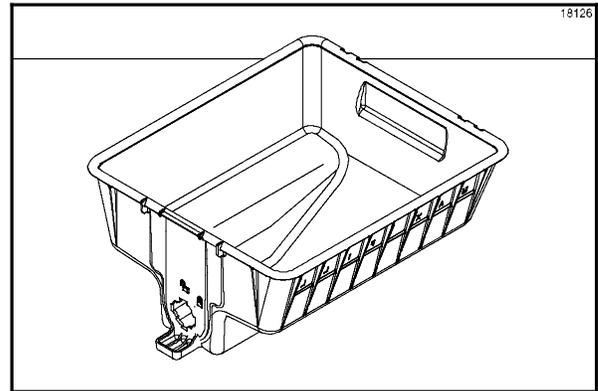


Figure 132

Step 2

Assemble a clean, sanitized product bin adapter assembly. To make assembly easier, a light coat of Taylor lube can be applied to the adaptor seal. (See Figure 133.) Make sure the connector seal is positioned with the protrusion facing into the adaptor. (See Figure 133 insert.)

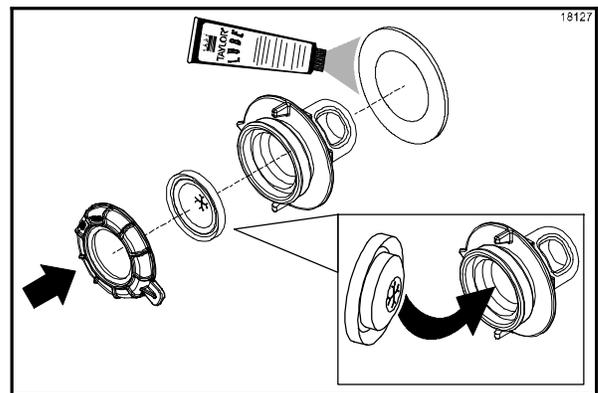


Figure 133

Step 3

Install the adapter assembly into the product bin, with the arrow pointing at the unlock symbol. (See Figure 134.)

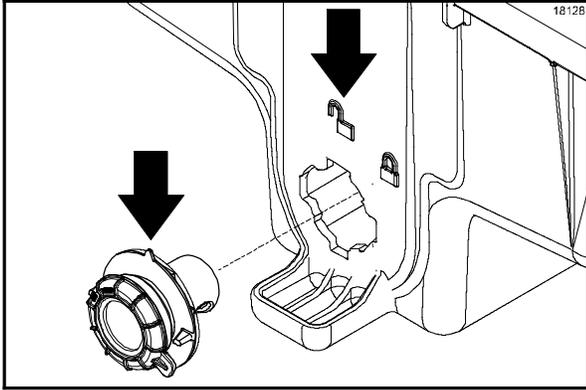


Figure 134

Step 4

Turn the adapter assembly arrow clockwise until it points to the lock symbol. The wrench provided in the tune up kit can assist with this step. (See Figure 135.)

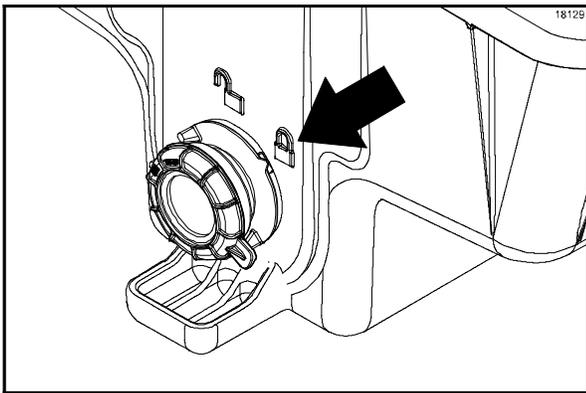


Figure 135

Step 5

Install the product bin on the designated shelf in the refrigerated cabinet. Make sure the adapter assembly slides over the product tube. (See Figure 136.)

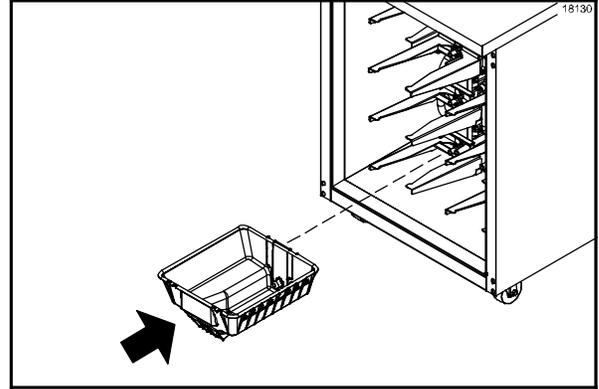


Figure 136

Note: For ease of installation, install the bins on the lowest shelves first.

Step 6

Attach the funnel to the edge of the bin. Pour fresh product up to the fill line on the bin. (See Figure 137.)

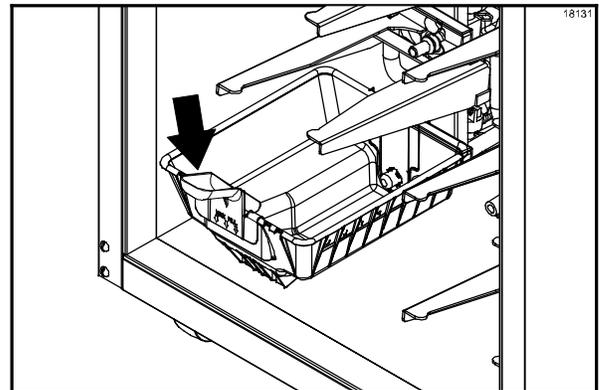


Figure 137

Note: The product must be refrigerated below 40°F (4.4°C) before it is installed in the unit.

Step 7

Remove the funnel and install a clean, sanitized cover on the bin. (See Figure 138.)

IMPORTANT! Failure to install a clean, sanitized cover could result in contaminated product.

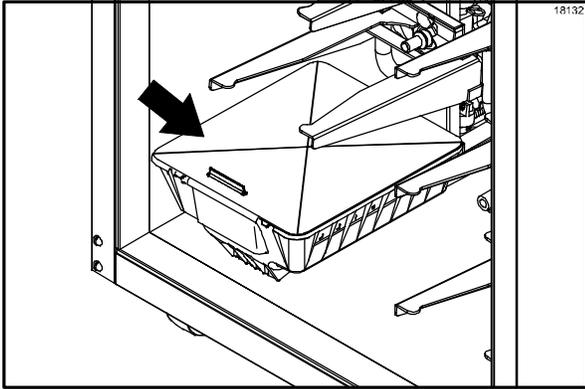


Figure 138

Step 8

Wash and rinse the funnel in the 3 compartment sink.

Step 9

Repeat steps 1 - 8 for the remaining product bins.

Step 10

Close the cabinet door.

Step 11

Perform the product priming procedures shown on page 30 for each product.

Step 12

Proceed to “**Weekly Cleaning Procedures (Continued)**” starting on page 52.

Weekly Cleaning Procedures (Continued)

Step 1

Install the ice chute and the splash guard. (See Figure 139.)

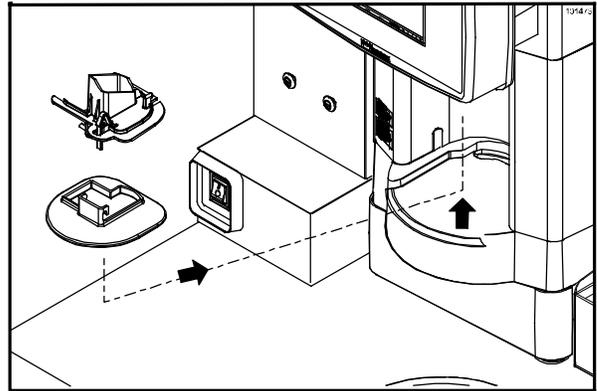


Figure 139

Step 2

Place a blender pitcher in the dispensing area. (See Figure 140.)

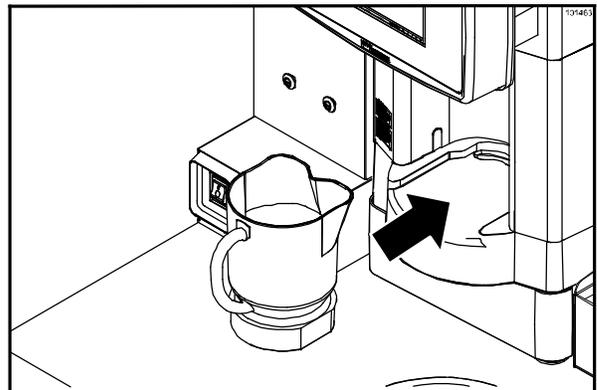


Figure 140

Step 3

Press the NEXT key to prime the product lines. The PAUSE key can be used to stop and restart the process. (See Figure 141.)

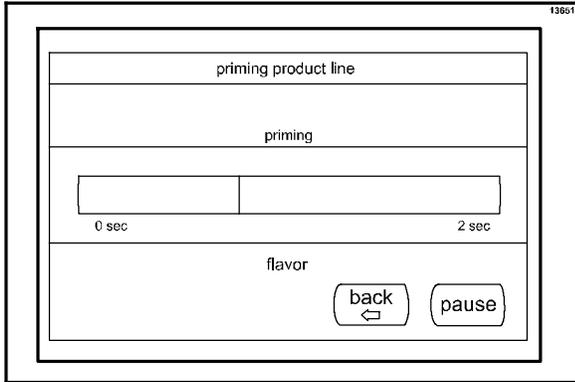


Figure 141

Step 4

After the last product line has primed, press the NEXT key.

Step 5

Remove the blender pitcher and appropriately discard the product. **Do not pour the product down the rinse station drain.** (See Figure 142.)

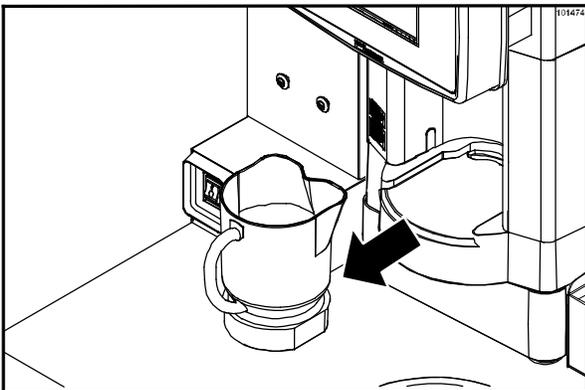


Figure 142

Step 6

Using the squeeze bottle of cleaning solution, thoroughly flush the dispensing drain area. (See Figure 143.)

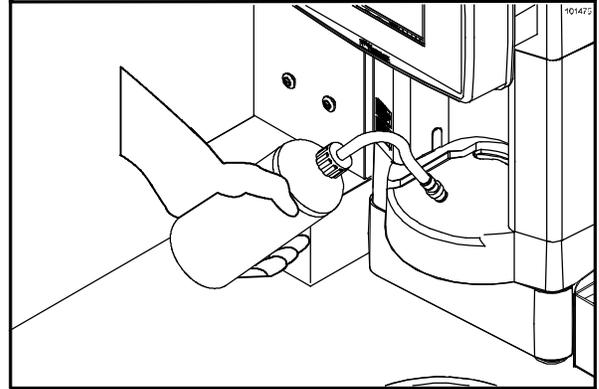


Figure 143

Step 7

Remove the rinse station assembly. Brush clean the rinse station, using the spray bottle of cleaning solution and the spout brush. Pay particular attention to the rinser head and the drain area. (See Figure 144.)

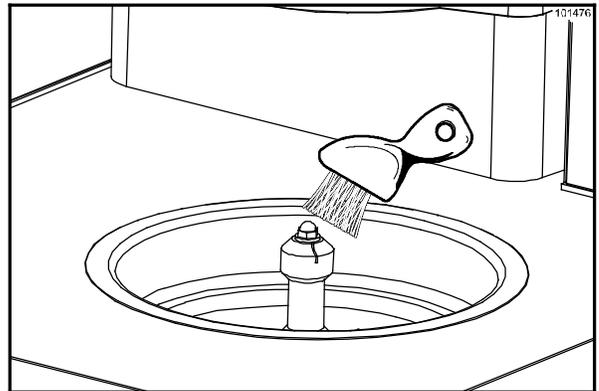


Figure 144

Step 8

Reinstall the rinse station assembly. Using the squeeze bottle of cleaning solution, thoroughly flush the rinser head and rinse station area. (See Figure 145.)

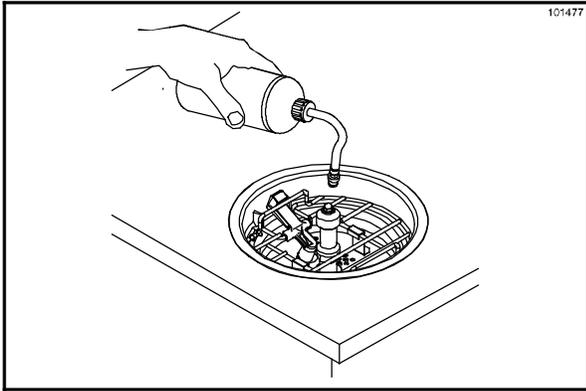


Figure 145

Step 9

Repeat these steps, using cleaning/sanitizing solution.

Step 10

Using clean, sanitized towels and the spray bottle of cleaning/sanitizing solution, wipe down the interior of the refrigerated cabinet to remove any residual soils or cleaners. Pay particular attention to the gaskets and edges of the cabinet door. (See Figure 146.)

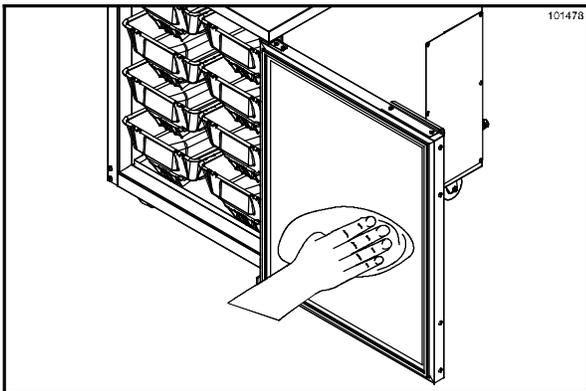


Figure 146

IMPORTANT: DO NOT use a screwdriver or other sharp tool to clean the gasket grooves. This will damage the gaskets.

Step 11

Using clean, sanitized towels and the spray bottle of cleaning/sanitizing solution, wipe the exterior of the machine and the blend center, including the dispensing head and the rinse station. Discard the used towels. (See Figure 147.)

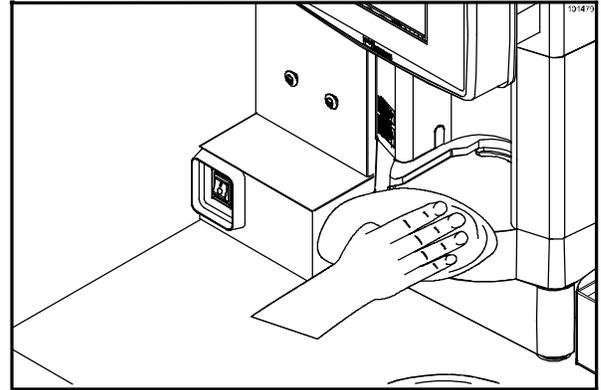


Figure 147

Step 12

Slowly pour two full pitchers of hot water from the back sink into the rinse station drain. (See Figure 148.)



CAUTION: Water temperature must not exceed 140°F (60°C).

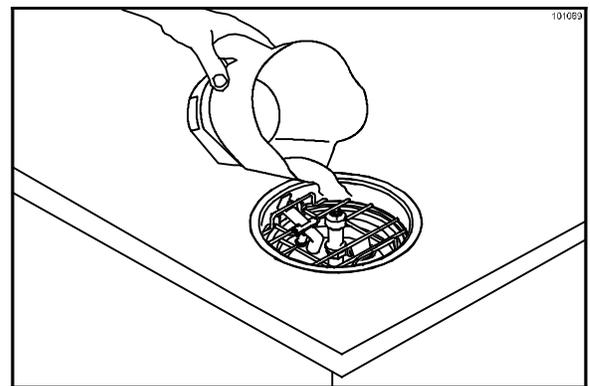


Figure 148



CAUTION: Wear eye protection before performing the following steps.

Failure to follow this instruction may result in drain cleaner splashing into the eyes. (Please refer to the approved drain cleaner MSDS for recommendations regarding proper Personal Protection Equipment [PPE].)

Step 13

Prepare the drain cleaning solution according to the manufacturer's instructions.

Step 14

Carefully purge a small amount of solution from the dispenser into the utility sink. This helps prevent "sputtering" of solution and possible splashing back onto clothing or eyes. (See Figure 149.)

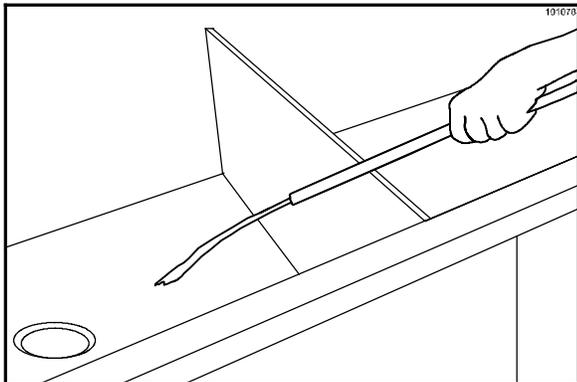


Figure 149

Step 15

Carefully spray a generous amount of drain cleaning solution into the blender dispensing area drain hole. (See Figure 150.)

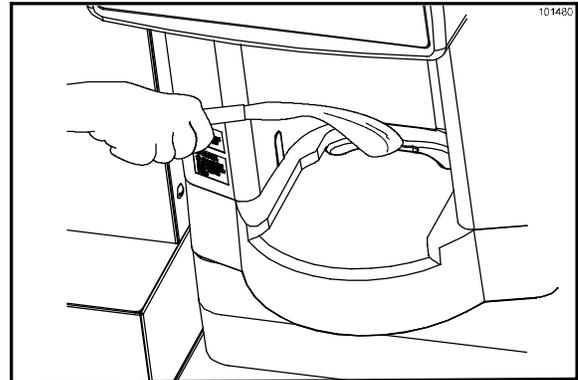


Figure 150

Step 16

Carefully spray a generous amount of drain cleaning solution into the rinse station drain hole. (See Figure 151.)

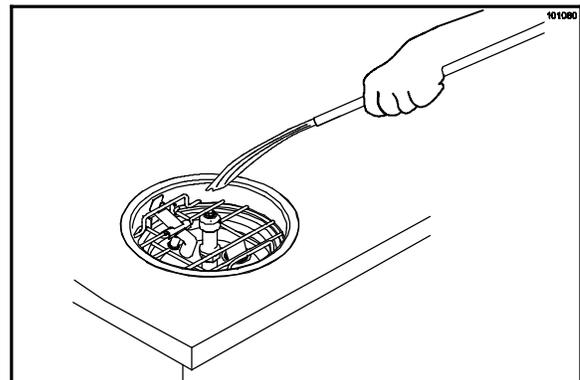


Figure 151

Step 17

Press the BACK key twice to return to the Beverage Selection screen.

IMPORTANT: Do not use the drain for at least four hours after performing the weekly cleaning.

IMPORTANT: Do not calibrate for at least two hours after performing the weekly cleaning.

Weekly Calibration Procedures

Ice Calibration

Step 1

Make sure the ice level is above the ADD ICE line on the hopper. Add ice, if needed. (See Figure 152.)

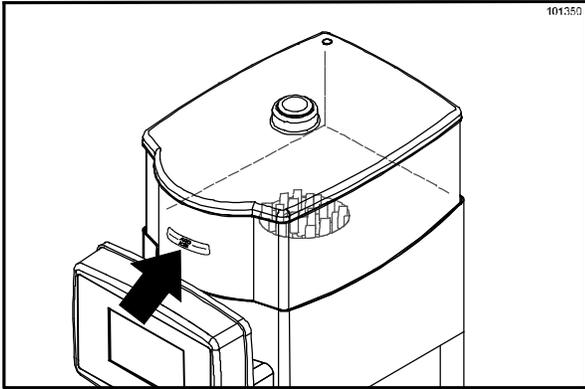


Figure 152

Step 2

Press the MENU key to display the Main Menu. (See Figure 153.)

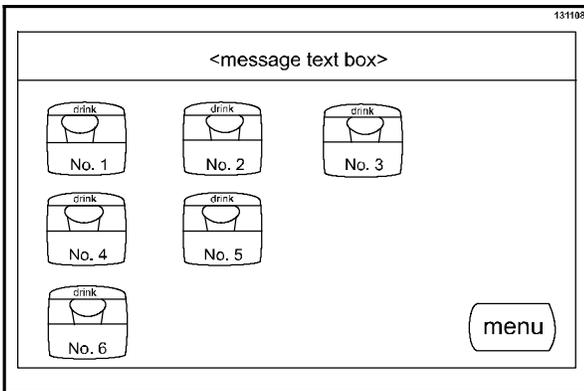


Figure 153

Step 3

Place a blender pitcher in the shaver/blender area. Press the ICE key until the pitcher is half full of shaved ice. Discard the ice into the back sink. (See Figure 154.)

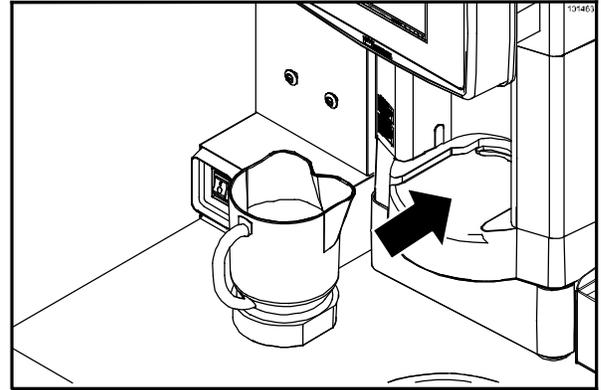


Figure 154

Step 4

Remove the splash guard. (See Figure 155.)

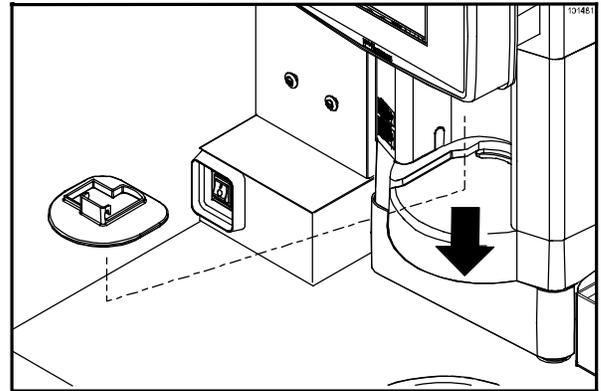


Figure 155

Step 5

From the Main Menu screen, press the CALIBRATE key. (See Figure 156.)

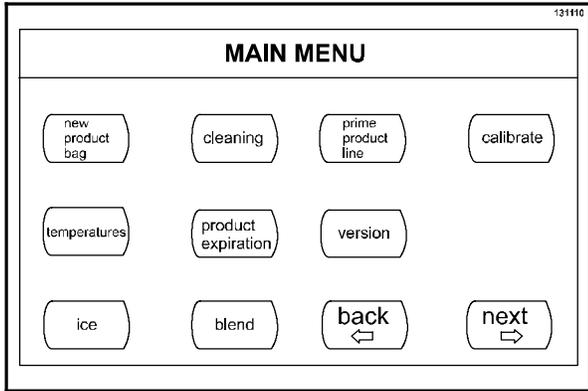


Figure 156

Step 6

The Calibrate screen will display. (See Figure 157.)

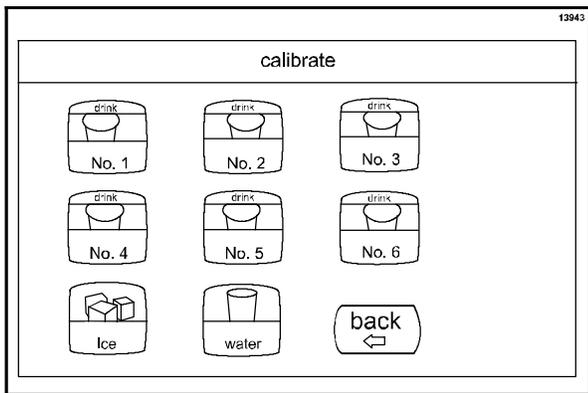


Figure 157

Step 7

Press the ICE key.

Step 8

Fill the large calibration cylinder with hot water from the coffee maker, up to the water level line. (See Figure 158.)



CAUTION: Use care when filling the calibration cylinder to avoid a scald injury.

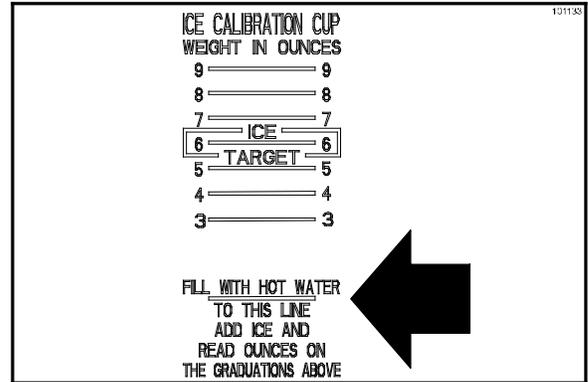


Figure 158

Step 9

Hold the large cylinder under the ice chute. Press the NEXT key to shave the ice. (See Figure 159.)

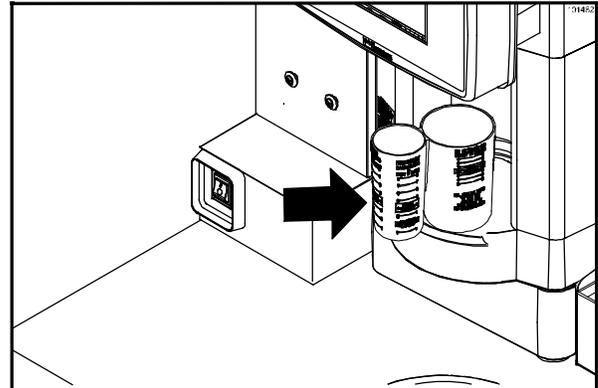


Figure 159

Step 10

Tap the cylinder a couple of times so the ice will settle. Do not push the ice down into the cylinder. (See Figure 160.)

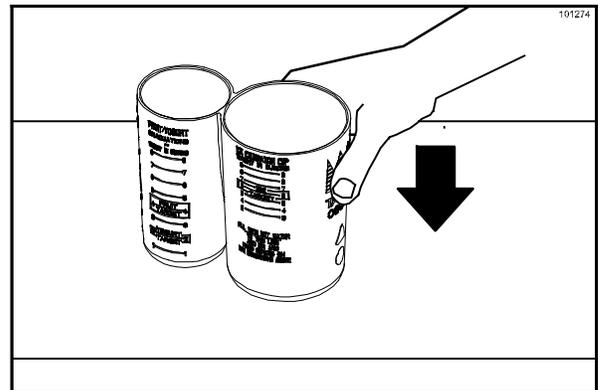


Figure 160

The level of water should be within the target window on the cylinder. (**Note:** 6 oz of ice should shave in 3 seconds.) (See Figure 161.)

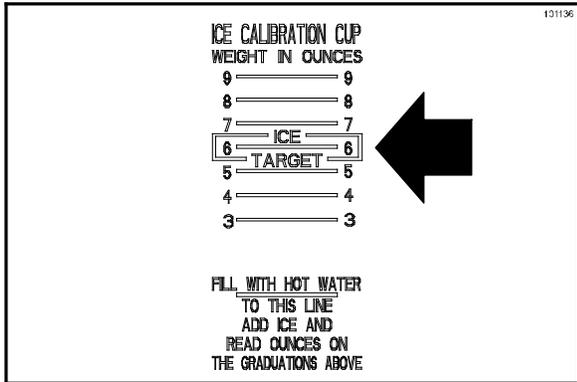


Figure 161

Step 11

If the level of water is within range, press the OK key.

Step 12

If the level of water is not within range, remember the weight number and press the NEXT key. Enter the amount of water dispensed, including the decimal point, and press the ENTER key. (See Figure 162.)

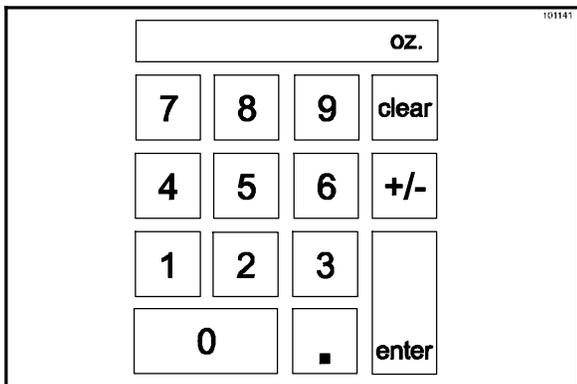


Figure 162

Step 13

Discard the water into the back sink. (See Figure 163.)

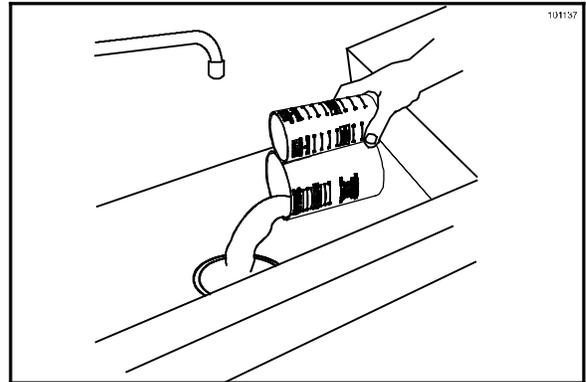


Figure 163

Step 14

Press the BACK key to return to the Calibrate screen or re-verify the calibration by pressing the NEXT key and repeating the calibration procedure. When the ice calibration is at the proper range, repeatedly press the BACK key to return to the Main Menu screen.

Note: If unit is still unable to shave 6 oz of ice within 3 seconds, evaluate the ice quality. If the problem persists, contact a service technician to evaluate the shaver blade.

Step 15

Reinstall the splash guard. (See Figure 164.)

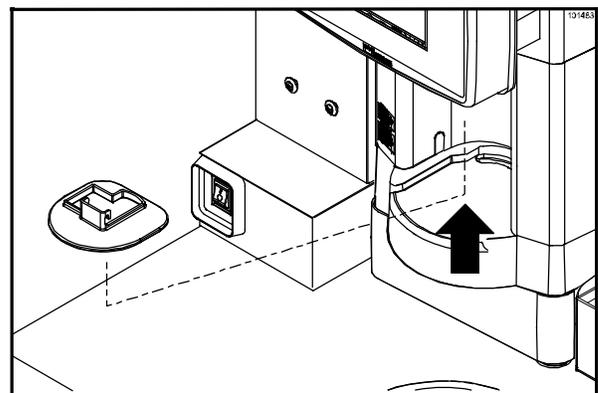


Figure 164

Product Calibration

Step 1

Remove the splash guard. (See Figure 165.)

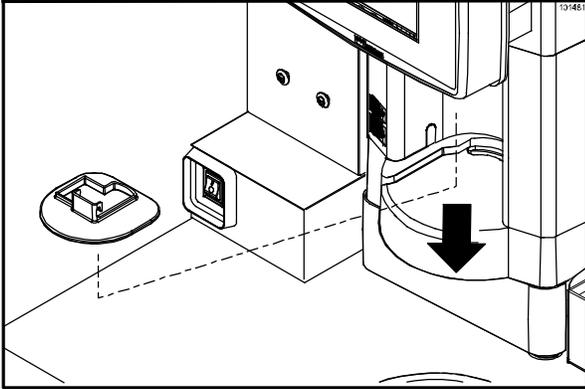


Figure 165

Step 2

Press the MENU key. (See Figure 166.)

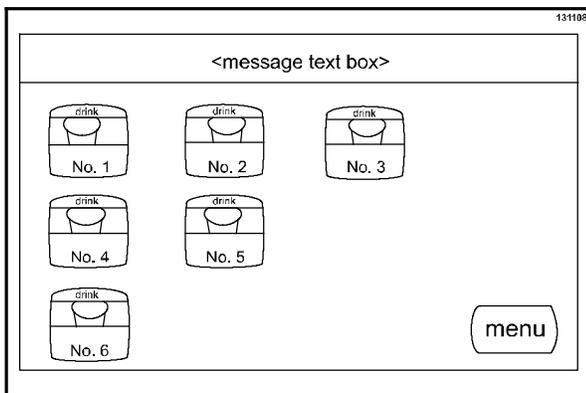


Figure 166

Step 3

From the Main Menu screen, press the CALIBRATE key. (See Figure 167.)

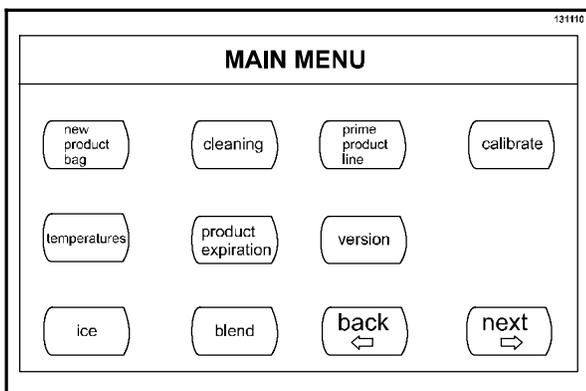


Figure 167

Step 4

The Calibrate screen will display. (See Figure 168.)

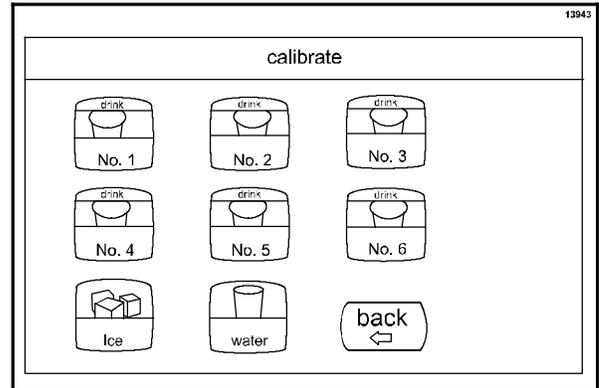


Figure 168

Step 5

Press the appropriate product key to be calibrated.

Step 6

Hold the small calibration cylinder under the dispensing head and press the NEXT key. (See Figure 169.)

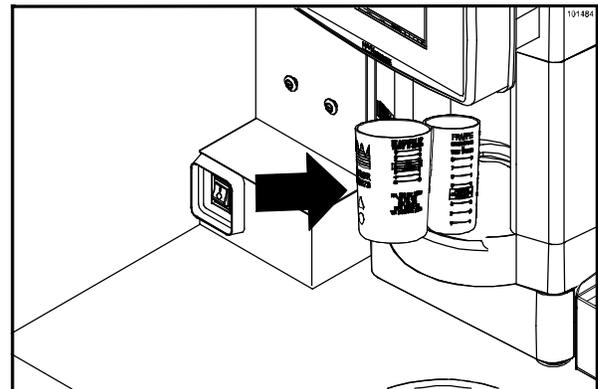


Figure 169

Step 7

Check the product level, using the appropriate scale for each type of product: Fruit/Lemonade, Frappe, and Yogurt. (See Figure 170.)

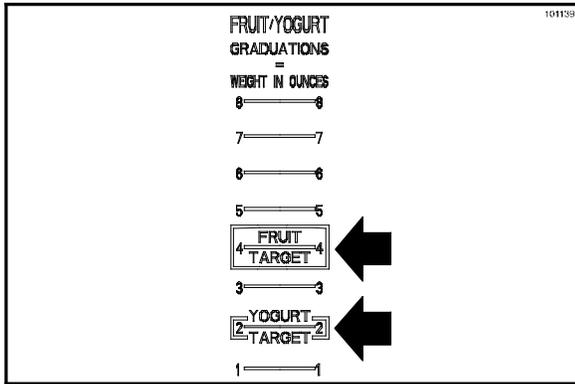


Figure 170

The level of product should be within the target window on the cylinder. (See Figure 171.)

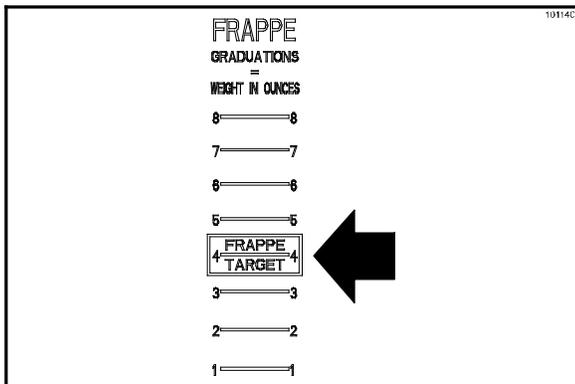


Figure 171

Step 8

If the level of product is within range, press the OK key.

Step 9

If the level of product is not within range, remember the weight number and press the NEXT key. Enter the amount of product dispensed, including the decimal point, and press the ENTER key. (See Figure 172.)

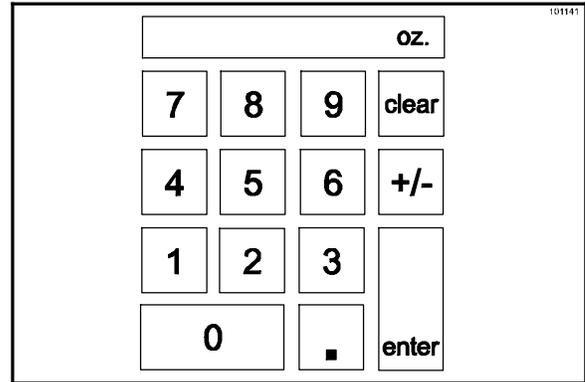


Figure 172

Step 10

Appropriately discard the product. (See Figure 173.)

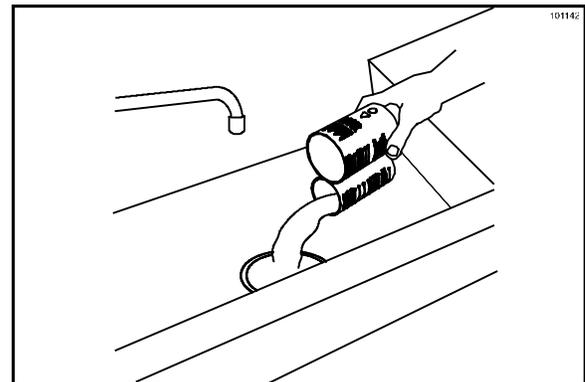


Figure 173

Step 11

Press the BACK key to return to the Calibrate screen or re-verify the calibration by pressing the NEXT key and repeating the calibration procedure. When product calibration is at the proper range, repeatedly press the BACK key to return to the Main Menu screen.

Step 12

Reinstall the splash guard. (See Figure 174.)

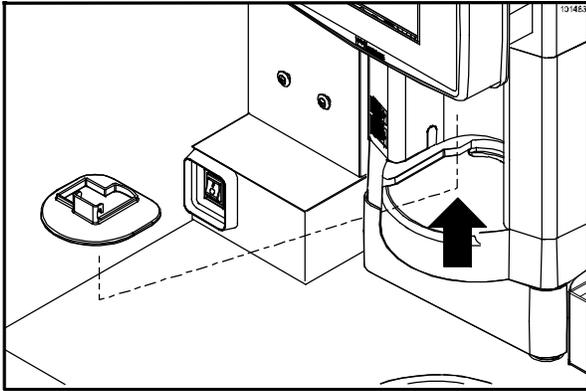


Figure 174

Clearing Clogged Product Line

Step 1

Fill the cleaning bottle with a warm cleaning/sanitizing solution containing an active chlorine concentrate of 100 - 200 PPM. (See Figure 175.)

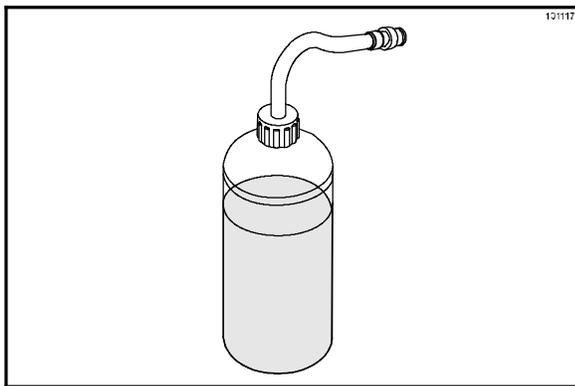


Figure 175

Step 2

Place a blender pitcher in the dispensing area. (See Figure 176.)

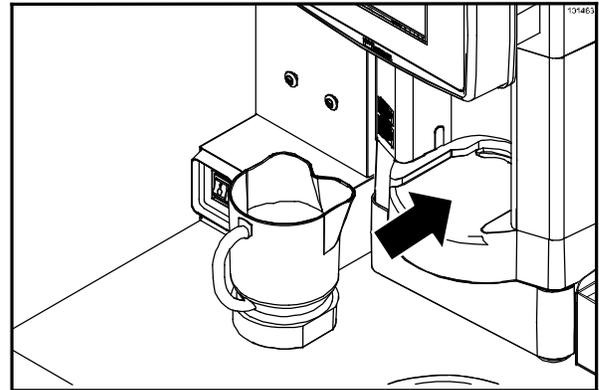


Figure 176

Step 3

Remove the appropriate product bin. (See Figure 177.)

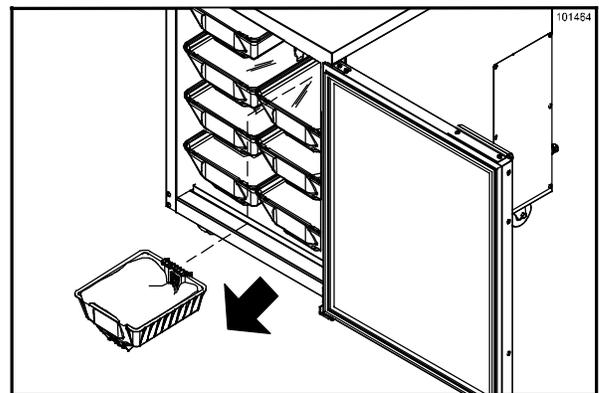


Figure 177

Step 4

Remove the product bin shelf. (See Figure 178.)

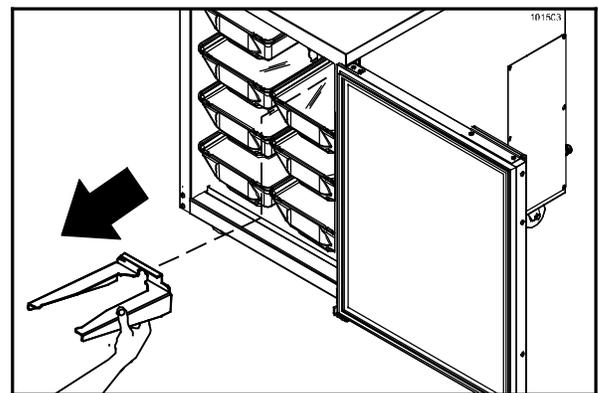


Figure 178

Step 5

Install one of the cleaning tubes on the fitting of the clogged product line. (See Figure 179.)

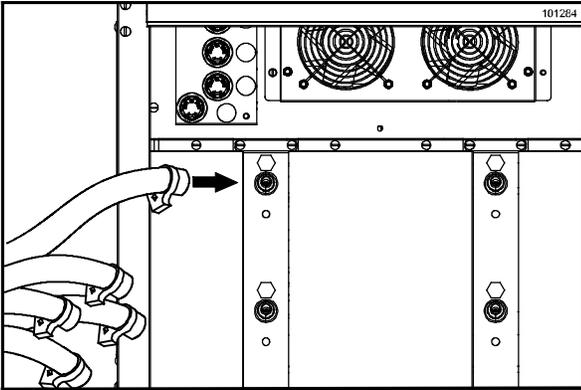


Figure 179

Step 7

Insert the bottle adaptor into the other end of the cleaning tube. (See Figure 181.)

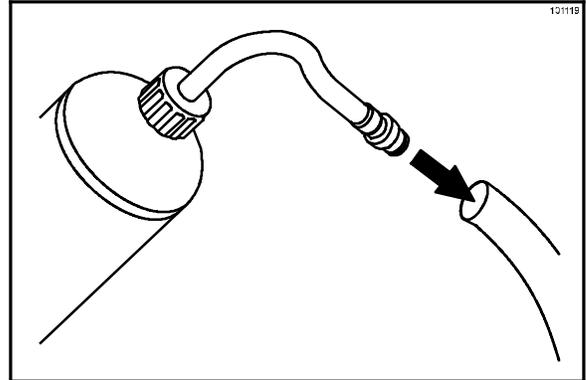


Figure 181

Step 6

Make sure the CO2 valve is in the “down/on” position so the pump is open. (See Figure 180.)

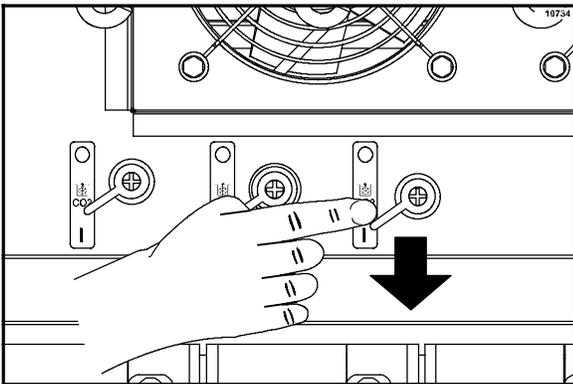


Figure 180

Step 8

Press the MENU key from the Beverage Selection screen to display the Main Menu screen. (See Figure 182.)

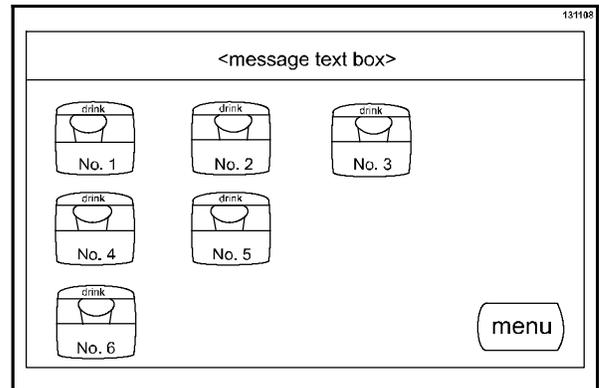


Figure 182

Step 9

Press the Prime Product Line key.
(See Figure 183.)

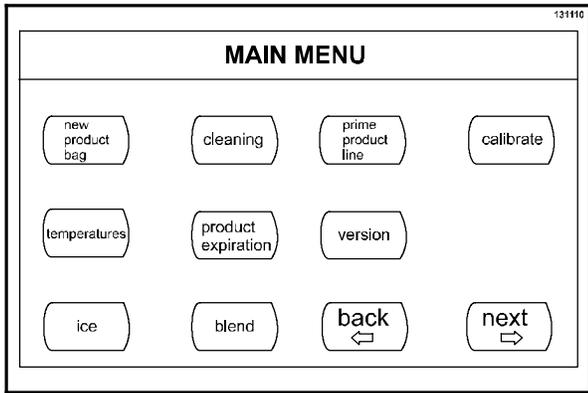


Figure 183

Step 10

Squeeze the cleaning bottle to fill the cleaning tube with cleaning/sanitizing solution. Refill the bottle, if needed. (See Figure 184.)

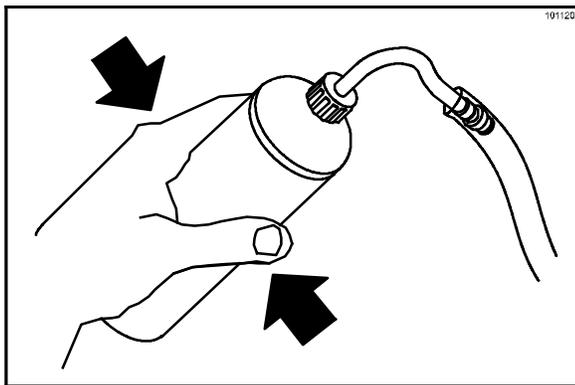


Figure 184

Step 11

Press the appropriate product key and squeeze the cleaning bottle while the product line is priming.
(See Figure 185.)

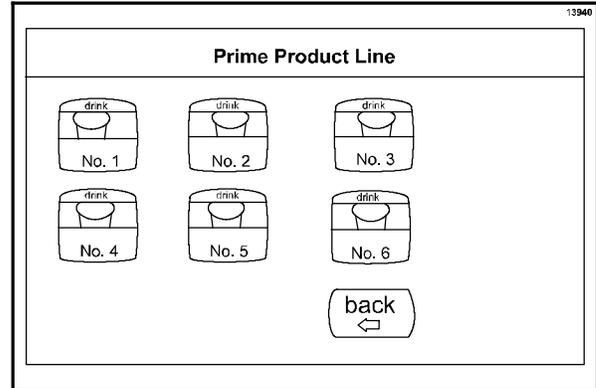


Figure 185

A bar graph screen will display the progress of the priming. (See Figure 186.)

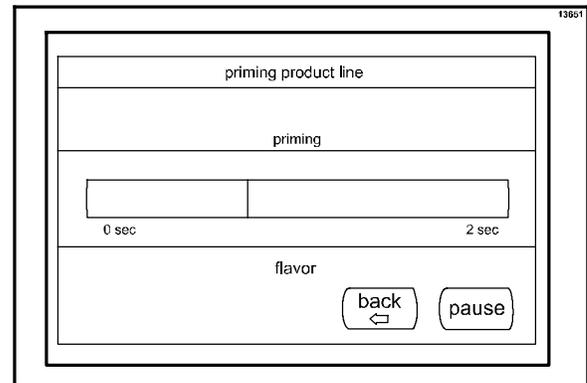


Figure 186

Step 12

Repeat the cleaning procedures until the cleaning/sanitizing solution enters the blender pitcher.

Note: If the cleaning/sanitizing solution doesn't enter the blender pitcher after several attempts, turn off the CO2 valve and contact your Taylor Distributor.

Step 13

Remove the cleaning tube from the product line fitting. (See Figure 187.)

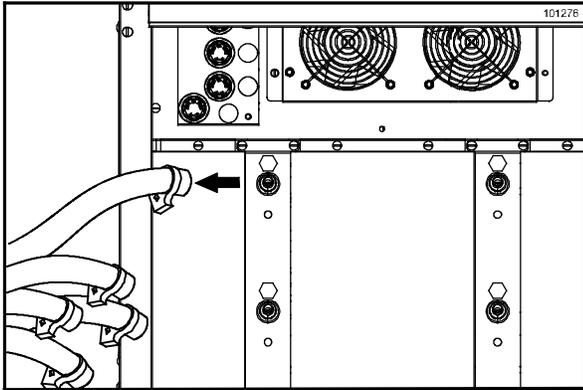


Figure 187

Step 14

Install the product bin shelf.

Step 15

Install the product bin.

Step 16

Bagless product bin units only:

Properly dispose of the product and then follow the Daily Closing Procedures starting on page 33 to rinse, clean, and sanitize the product bin. After sanitizing, if required by your Local code, rinse the bin with clean water.

Step 17

Bagless product bin units only: Perform the product installation procedures starting on page 50.

Step 18

Press the MENU key from the Beverage Selection screen to display the Main Menu screen. (See Figure 188.)

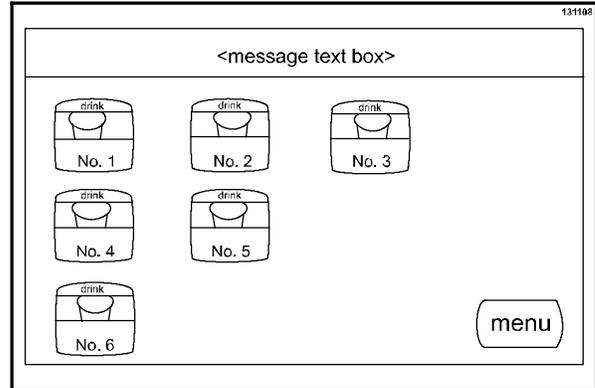


Figure 188

Step 19

Press the Prime Product Line key. (See Figure 189.)

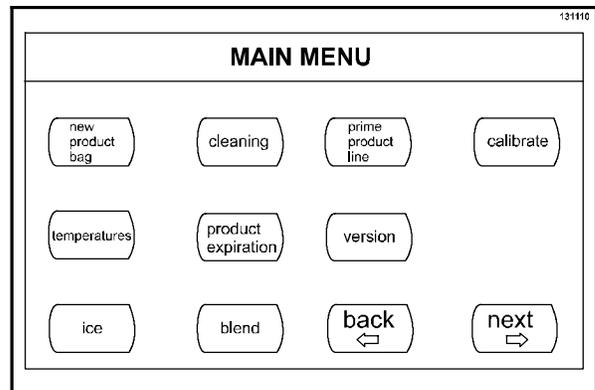


Figure 189

Step 20

Press the appropriate product key.
(See Figure 190.)

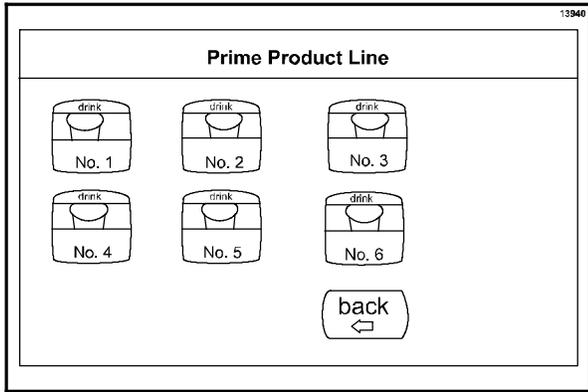


Figure 190

Step 21

The product will begin priming. A progress bar will show the time to completion. The PAUSE key can be used to stop and restart the process.
(See Figure 191.)

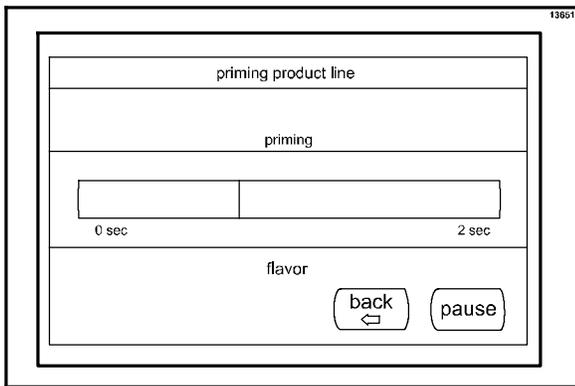


Figure 191

Step 22

When the bag has finished priming, the screen will return to the Beverage Selection Screen.
(See Figure 192.)

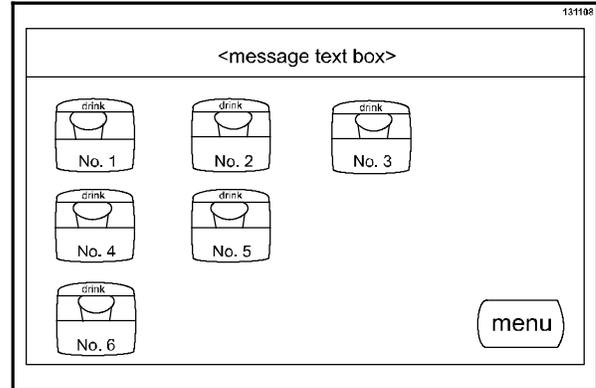


Figure 192

Step 23

Discard the cleaning/sanitizing solution in the blender pitcher into the back sink.

Section 7

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
The display screen is blank or frozen.	The power switch is off.	Place the power switch in the ON position. Wait two minutes for the screen to display.
	The interface control is wet.	Turn the power switch off for one minute. Place the power switch in the ON position and wait two minutes for the screen to display.
Machine will not dispense product.	Units using product bags: The product bag is empty.	Install a new product bag, following the proper installation procedures.
	Units using product bags: The product bag is not properly installed in the product bin.	Re-install the product bag, following the proper installation procedures.
	Bagless product bin units: The product level in the bin is too low.	Using the funnel, add fresh product to the bin, up to the fill line.
	There isn't a blender pitcher in the dispensing area.	Place a blender pitcher into the dispensing area.
	The product line is clogged.	Perform the product line cleaning procedures.
	The unit is locked out for the 7 day cleaning.	Perform the 7 day cleaning.
	The CO2 valve inside the cabinet is turned off.	Place the CO2 valve in the ON position.
	The CO2 line at the back of the unit is unplugged.	Plug in the CO2 line.
	The CO2 line at the back of the unit is kinked.	Straighten the CO2 line.
	The CO2 bulk tank is low or empty.	Call the CO2 supplier to refill.

PROBLEM	PROBABLE CAUSE	REMEDY
Machine will not dispense ice .	The ice hopper is empty.	Refill the ice hopper.
	Ice is melted together (bridging) in the ice hopper.	Use a sanitized cup to push the ice into the middle of the ice hopper and then refill the ice hopper. Note: The ice must be removed every night during Closing Procedures.
	The ice chute is blocked.	Place the power switch in the OFF position. Clear the ice restriction. IMPORTANT: To prevent injury, DO NOT use your fingers to clear the restriction.
	The ice hopper cover is not installed properly.	Make sure the ice hopper cover is properly seated.
	There isn't a blender pitcher in the shaver/blender area.	Place a blender pitcher into the shaver/blender area.
	The unit is locked out for the 7 day cleaning.	Perform the 7 day cleaning.
Unit is under-filling or over-filling the blender pitchers.	The product, ice, or yogurt is out of calibration.	Recalibrate. (Note: If 6 oz of ice doesn't shave within 3 seconds, evaluate ice quality/call service technician to evaluate blade.)
	The ice hopper is out of ice.	Refill the ice hopper.
	Ice is melted together (bridging) in the ice hopper.	Use a sanitized cup to push the ice into the middle of the ice hopper and then refill the ice hopper. Note: The ice must be removed every night during Closing Procedures.
	The ice chute is blocked.	Place the power switch in the OFF position. Clear the ice restriction. IMPORTANT: To prevent injury, DO NOT use your fingers to clear the restriction.
	Units using product bags: The product bag is not properly installed in the product bin.	Re-install the product bag, following the proper product bin installation procedures.
	The incorrect portion size was dispensed.	Select the correct portion size.
	The pinch valve is faulty or worn.	Call service technician.
	The CO2 pressure is too low.	Call service technician.
	The CO2 bulk tank is low.	Call the CO2 supplier to refill.

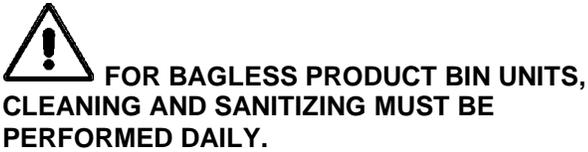
PROBLEM	PROBABLE CAUSE	REMEDY
The pitcher rinser is not working.	The water line at the back of the unit is disconnected.	Connect in the water line.
	The water line at the back of the unit is kinked.	Straighten the water line.
	The rinser actuator is improperly installed.	Correctly install the rinser actuator.
	The rinser actuator is faulty.	Replace the rinser actuator.
	The rinser actuator is not moving freely.	Remove, clean, and reinstall the rinser actuator.
	The water filter is dirty/clogged.	Call service technician.
	Low water pressure in store.	Call service technician.
The rinser drain is slow.	The drain is clogged.	Pour hot water into the drain until the problem is resolved. Ensure weekly drain cleaning is being performed.
Product is leaking inside the cabinet.	Units using product bags: The product bag is not properly installed.	Re-install the product bag, following the proper installation procedures.
	Units using product bags: There is a tear in the product bag or in the spout.	Install a new product bag, following the proper installation procedures.
	Bagless product bin units: The mix bin adaptor connector seal is torn.	Install a new connector seal in the mix bin adaptor assembly.
	Bagless product bin units: The mix bin adaptor connector seal is installed backwards.	Install the connector seal with the protrusion facing toward the bin.
	Bagless product bin units: The mix bin adaptor seal is missing.	Install the adaptor seal in the mix bin adaptor assembly.
The unit is leaking CO2.	The CO2 valve of an unused pump was not shut off.	Shut the CO2 valve off.
The temperatures of the dispenser head and/or the product cabinet are reading over 40° F (5° C) for over 30 minutes.	Fault is displayed.	Check product temperature. If temperature is over 40° F (5° C), discard product and call service technician.
Product keeps dripping from the dispenser head.	Worn product tube.	Call service technician.
	Faulty pinch valve.	Call service technician.
Unit runs, but does not shave ice.	Ice hopper is empty.	Refill the hopper.
	Shaver blade guard has not been removed.	Call authorized service technician to remove the guard.
	Shaver blade is damaged.	Call authorized service technician.

Section 8 Important: Operator Checklist

During Cleaning and Sanitizing



Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning and sanitizing operations.



Troubleshooting Bacterial Count

- 1. Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush cleaning.
- 2. Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all mix passageways.
- 3. Properly prepare the cleaning and sanitizing solutions. Read and follow the label directions carefully. Too strong of a solution may damage the parts and too weak of a solution will not do an adequate job of cleaning or sanitizing.

Regular Maintenance Checks

- 1. Dispose of blades, tubes, and filters if they are damaged and replace with new ones.
- 2. Follow all lubricating procedures as outlined in “Assembly”.
- 3. If your machine is air cooled, check the condensers for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned **monthly** with a soft brush. **Never** use screwdrivers or other metal probes to clean between the fins. **Note:** For machines equipped with an air filter, it will be necessary to vacuum clean the filters on a monthly schedule.



Caution: Always disconnect electrical power prior to cleaning the condenser. Failure to follow this instruction may result in electrocution.

Winter Storage

If the place of business is to be closed during the winter months, it is important to protect the machine by following certain precautions, particularly if the building is subject to freezing conditions.

Disconnect the machine from the main power source to prevent possible electrical damage.

On water cooled machines, disconnect the water supply. Relieve pressure on the spring in the water valve. Use air pressure on the outlet side to blow out any water remaining in the condenser. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Your local Taylor Distributor can perform this winter storage service for you.

Wrap detachable parts of the freezer and place them in a protected dry place. Rubber trim parts and gaskets can be protected by wrapping them with moisture-proof paper. All parts should be thoroughly cleaned of dried mix or lubrication which attract mice and other vermin.

Note: It is recommended that an authorized service technician perform winter storage draining, to insure all water has been removed. This will guard against freezing and rupturing of the components.

Section 9

Parts Replacement Schedule

DESCRIPTION	WEEKLY	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY
*Seal-Connector-Mix Bin-Bagless	X			
*Seal-Adapter-Mix Bin-Bagless		X		
*Adapter-Mix Bin-Bagless		X		
*Cap-Adapter Mix Bin-Bagless		X		
**Pinch Tubes				X
**Water Filter				X
**CO2 Filter				X
**Shaver Blade				X
Brushes			Inspect & Replace if Necessary	Minimum

* Bagless Product (Mix) Bin Units, only.

**Must be replaced by an authorized service technician.