ALTA 1522 DROP-IN DISPENSER

Operators Manual

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

This Product is warranted only as provided in Cornelius' Commercial Warrant applicable to this Product and is subject to all of the restrictions and limitations contained in the Commercial Warranty.

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Contact Information:

To inquire about current revisions of this and other documentation or for assistance with any Cornelius product contact:

www.cornelius.com

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This document contains the original instructions for the unit described.

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Safety Instructions

READ AND FOLLOW ALL SAFETY INSTRUCTIONS

Safety Overview

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

Recognition

Recognize Safety Alerts
 *This is the safety alert symbol. When you see it in this manual or on the unit, be alert to the potential of personal injury or damage to the unit.*

DIFFERENT TYPES OF ALERTS

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

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

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

SAFETY TIPS

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

QUALIFIED SERVICE PERSONNEL

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

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Safety Precautions

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

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

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

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

Shipping And Storage

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

CO_2 (Carbon Dioxide) Warning

DANGER:
CO_2 displaces oxygen. Strict attention **MUST** be observed in the prevention of CO_2 gas leaks in the entire CO_2 and soft drink system. If a CO_2 gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO_2 gas experience tremors which are followed rapidly by loss of consciousness and **DEATH.**

Mounting in or on a Counter

WARNING:
When installing the unit in or on a counter top, the counter must be able to support a weight of 200 lbs. to insure adequate support for the unit.

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

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

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SYSTEM OVERVIEW

This manual applies to the Lean Fountain ice cooled dispenser.

RECOMMENDED MAINTENANCE

Details of each task are described on the pages following Table 1.

Table 1.

Maintenance Schedule				
Task	**D**	**W**	**M**	**Q**
Clean all exterior surfaces	**O**			
Clean nozzle and diffuser	**O**			
Clean & sanitize ice bin			**O**	
Sanitize tank systems				**S**
Sanitize syrup lines, BIB Systems				**S**
Sanitize Bin Drain & Drip Tray Drain			**O**	
Legend: **D**aily **W**eekly **M**onthly **Q**uarterly **O**perator **S**ervice Technician				

DETAILS OF MAINTENANCE TASKS

Clean all Exterior Surfaces

Cleaning the Tower

WARNING:
Do not use abrasive cleansers.

1. Remove the cup rest from the drip tray.
2. Wash the drip tray with warm soapy water. Rinse the drip tray, allowing the rinse water to run down the drain hose.
3. Wipe entire exterior of the tower with a damp cloth. Dry the tower with a clean, soft cloth.

CAUTION:
To minimize the possibility of damaging the painted surface of the tower, care must be taken when choosing a cloth. The cloth must be of clean cotton with a deep nap, or equivalent. If a damp cloth is instructed for use, it must be rinsed out in clean water. The damp or the dry cloth must be manually fluffed to a softened consistency before using to wipe or polish the painted portion of the tower.

4. For the painted portion of the tower, (rather than the stainless steel portion) the painted surface may be cleaned using mild detergents or most house hold cleaners like “Fantastik or Mr. Clean”. After cleaning, wipe entire exterior of the tower with a damp cloth. (Do not use strong soaps, abrasive cleaners or any cleaner that contains Alcohol) Dry the tower with a clean, soft cloth.

Cleaning the Nozzle and Diffuser

1. Remove the nozzle and the syrup diffuser, soak them in plain, warm water and wipe with a soft damp cloth.
2. Dry off the nozzle and diffuser with a soft dray cloth.

3. Wipe down the bottom of the dispensing valve with a clean damp cloth. The cloth should only be placed in plain, warm water.
4. Reinstall the nozzle and syrup diffuser on the valve.

Clean and Sanitize the Ice Bin, Drains and Drip Tray

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

Sanitizing solution - Household liquid bleach that contains 5.25% sodium hypochlorite concentration, (such as Hi-Lex or Chlorox).

Prepare the sanitizing solution by mixing 0.5 oz. (141.75 gm) of household bleach to one gallon of potable water. This mixture must not exceed 200 PPM of chlorine, allowable by the FDA. Use this mixture for all sanitizing procedures.

CAUTION:
NEVER use sharp objects to remove ice from the ice bin. Damage to the bin may result.

1. Remove all ice from the ice bin and melt any remaining ice using hot water.
2. Remove ice bin drain strainer by lifting it straight up.
3. Prepare a mild detergent solution in 120° F (48.9° C) potable water. NEVER use water hotter than 120° F (48.9° C).
4. Using a nylon bristle brush **(Do Not use a wire brush)**, clean the cold plate and the interior of the ice bin with the detergent solution.
5. Pour the remainder of the detergent solution down the drip tray and bin drains. Observe that the solution flows freely. If not, determine the cause. It may be necessary to replace the drain tubing.
6. Prepare two or more gallons of sanitizing solution. Pour half of the solution down the bin and drip tray drains. After the solution has completely drained, pour the remaining solution down the drains.
7. Replace the drain strainer.
8. Using a mechanical spray bottle, prepare sanitizing solution, fill the spray bottle with sanitizing solution and use it to spray the entire interior bin surfaces. Allow to air dry.

Sanitize Syrup lines and BIB Systems

CAUTION:
NEVER use sharp objects to remove ice from the ice bin.

1. Remove all ice from the ice bin and melt any remaining ice with hot water.
2. Remove all the quick disconnects from all the BIB containers.
3. Prepare a mild detergent soap solution in 100° F (37.8° C) potable water in a suitable pail or bucket.
4. Submerge all disconnects in the soap solution, then clean them using a nylon bristle brush **(Do Not use a wire brush)**. Rinse with clean water.
5. Using a plastic pail, prepare approximately five gallons of sanitizing solution.
6. Rinse the BIB disconnects in the sanitizing solution.
7. Sanitizing fittings must be attached to each BIB disconnect. If these fittings are not available, the fittings from empty BIB bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.
8. Place all the BIB disconnects into the pail of sanitizing solution. Operate the valve until the sanitizing solution is flowing from the valve.

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9. Remove the nozzle and syrup diffuser from the valve and clean them in a mild detergent soap solution. Rinse with clean, warm potable water and reassemble the nozzle and syrup diffuser to the valve.
10. Allow the sanitizing solution to remain in the tubes for the manufacturer's recommended exposure time.
11. Remove the sanitizing fittings from the BIB disconnects and place them in a container of potable water. Operate the valve until all the sanitizing solution has been purged from the tubing.
12. Connect the disconnects to the appropriate BIB container. Operate the valve until all water has been flushed from the system and syrup is flowing freely.

CO_2 Settings

The settings shown in Table 2 are nominal settings and they may not satisfy your system. If your installer or service technician has indicated other pressure settings to you, please adhere to those settings. If your system is not performing to your satisfaction, call your service technician. **DO NOT** make adjustments without consulting with a qualified service technician.

Table 2.

Regulator	Pressure Setting
Primary (Carbonator)	75 PSI (5.17 bar)
Secondary, BIB	60 PSI (4.14 bar)

DRINK DISPENSER VALVE

WATER SUPPLY SETTINGS

- Max Oper Pressure for the Cornelius Multi-flavor Valve of 120 PSI (8.27 bar).
- If used, Water Regulator or Booster - Pressure Settings **MUST** be 10 PSI (0.69 bar) below CO_2 pressure [65 psi (4.48 bar) typical].
- Water supply components (ie, regulator) must support 100 Gal/hour or 4 oz/sec flow rate or risk water starvation.

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TROUBLESHOOTING

WARNING:
Only trained and certified electrical, plumbing and refrigeration technicians should service this unit.

All wiring and plumbing must conform to national and local codes. Failure to comply could result in serious injury, death or equipment damage.

Trouble	Probable Cause	Remedy
WATER-TO-SYRUP "RATIO" TOO LOW OR TOO HIGH	A. Dispensing valve syrup flow regulator not properly adjusted. B. CO_2 gas pressure to syrup tanks insufficient to push syrup out of tank or to pump from the BIB container.	A. Adjust Water-to-Syrup "Ratio" of dispensed drink as instructed. B. Adjust syrup tanks secondary CO_2 regulator as instructed.
ADJUSTMENT OF DISPENSING VALVE SYRUP FLOW REGULATOR DOES NOT INCREASE TO DESIRED WATER-TO-SYRUP "RATIO"	A. Dispensing valve syrup flow regulator, BIB quick disconnect, or syrup line restricted. B. BIB quick disconnects not secure. C. Secondary CO_2 regulator out of adjustment. D. No syrup supply. E. Improper syrup BRIX. F. Dirty or inoperative piston or spring in dispensing valve syrup flow regulator.	A. Sanitize syrup system as instructed. B. Secure quick disconnects. C. Adjust syrup tanks secondary CO_2 regulator as instructed. D. Replenish syrup supply. E. Replenish syrup supply. F. Disassemble and clean dispensing valve syrup flow regulator.
ADJUSTMENT OF DISPENSING VALVE SYRUP FLOW REGULATOR DOES NOT DECREASE TO DESIRED WATER-TO-SYRUP "RATIO".	A. Dirty or inoperative piston or spring in dispensing valve syrup flow regulator.	A. Disassemble and clean dispensing valve syrup flow regulator.
DISPENSED PRODUCT CARBONATION TOO LOW.	A. Carbonator primary CO_2 regulator out of adjustment for existing water conditions or temperature. B. Air in carbonator tank. C. Water, oil, or dirt, in CO_2 supply.	A. Adjust carbonator primary CO_2 regulator (Reference manual provided with carbonator). B. Vent air out of carbonator tank through relief valve. Actuate dispensing valve carbonated water lever to make carbonator pump cycle on. C. Remove contaminated CO_2. Clean CO_2 system (lines, regulators, etc.) using a mild detergent. Install a clean CO_2 supply.
DISPENSED PRODUCT COMES OUT OF DISPENSING VALVE CLEAR BUT FOAMS IN CUP OR GLASS.	A. Dispensing valve restricted or dirty. B. Dirty water supply. C. Warm Product - No ice in bin, bridged ice on cold plate or plugged drain.	A. Sanitize syrup system as instructed. B. Check water filter. Replace cartridge. (see NOTE) C. Replenish ice, break ice up to eliminate bridging, unplug the drain. **NOTE: If water supply is dirty, be sure to flush lines and carbonator completely. It may be necessary to remove lines to carbonator tank, invert tank and flush tank and all inlet lines to remove any foreign particles or dirt.**

Trouble	Probable Cause	Remedy
NO PRODUCT DISPENSED FROM DISPENSING VALVE.	A. Transformer unplugged. B. No electrical power to transformer. C. Disconnected dispensing valve power cord. D. Disconnected or broken wiring to dispensing valve. E. Inoperative transformer.	A. Plug in the transformer. B. Check fuse or circuit breaker. C. Connect dispensing valve power cord. D. Connect or replace wiring. E. Replace transformer, as instructed.
NO PRODUCT DISPENSED FROM ONE DISPENSING VALVE	A. Broken or disconnected wiring. B. Inoperative dispensing valve solenoid coil C. Inoperative dispensing valve microswitch.	A. Repair or connect wiring. B. Replace solenoid coil as instructed. C. Replace board, as instructed.
ONLY CARBONATED WATER DISPENSED.	A. Quick disconnects not secure. B. Out of syrup. C. BIB connectors not properly connected. D. Syrup secondary CO_2 regulator not properly adjusted. E. Inoperable dispensing valve. F. Dispensing valve syrup flow regulator not properly adjusted. G. Dispensing valve syrup flow regulator, BIB quick disconnect, or syrup lines restricted.	A. Secure quick disconnects. B. Replenish syrup supply as instructed. C. Inspect and properly attach the connectors. D. Adjust syrup tanks secondary CO_2 regulator as instructed. E. Repair dispensing valve. F. Adjust dispensing valve syrup flow regulator (Water-to-Syrup “Ratio”) as instructed. G. Repair regulator, disconnect or lines and sanitize syrup system as instructed.
ONLY SYRUP DISPENSED.	A. Plain water inlet supply line shutoff valve closed. B. Carbonator power cord unplugged from electrical outlet. C. Carbonator primary CO_2 regulator not properly adjusted.	A. Open plain water inlet supply line shutoff valve. B. Plug carbonator power cord into electrical outlet. C. Adjust carbonator primary CO_2 regulator (Reference manual provided with carbonator).

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