

NOZZLE BUSHING - CLEANING AND SEALING INSTRUCTIONS

Safety Instructions for Qualified Service Personnel

**WARNING:**

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

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

Safety Precautions

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

**WARNING:**

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

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

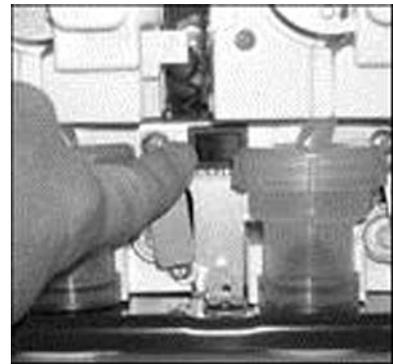
**CAUTION:**

Always be sure to keep the area clean and free of clutter.

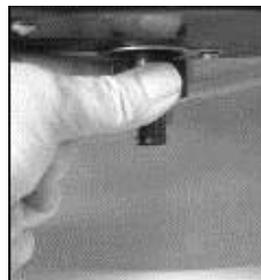
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REMOVING PUMP PLATFORM(S)

1. Open the cabinet door and flush the mixing chambers with water.



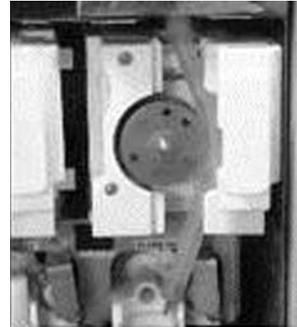
2. Remove the nozzles and static mixers.



3. Remove the mixing chambers and install the red stoppers onto the silicon tubes.

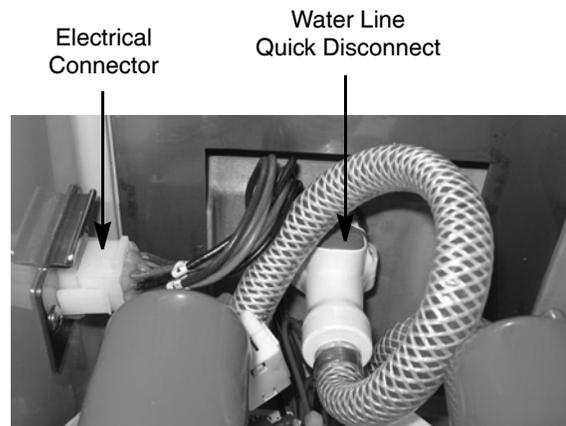


4. Open the QLT pumps, lift out the concentrate containers and store them in the refrigerator for the duration of the retrofit process. Remove the pouch holder shelf.

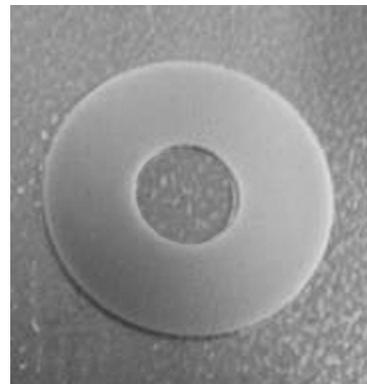


5. Unplug the water line quick disconnect by pressing the gray button. Slide the locking latch forward. Lift the platform slightly and pull it forward to gain access to the electrical connector.

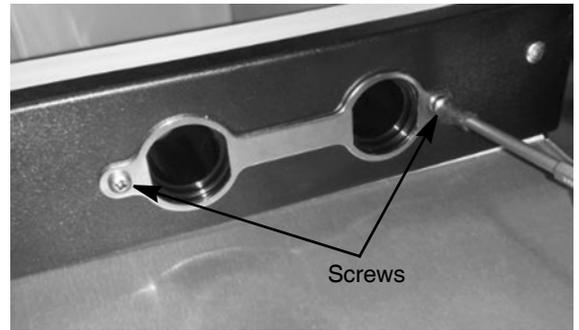
Unplug the electrical connector by squeezing the locking tabs on both sides and pulling out the connector. Lift and remove the pump platform.



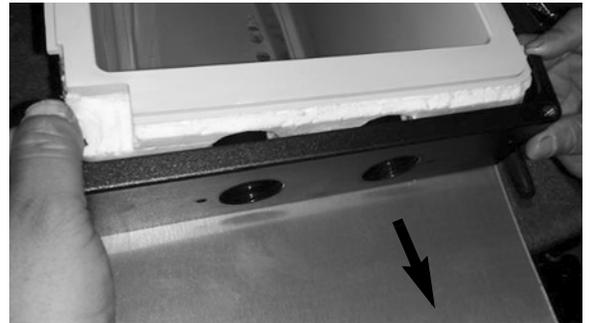
6. Remove the natural rubber nozzle bushing gaskets and discard. New gaskets **must** be installed during the retrofit process.



7. With the dispense platform and nozzle removed, remove the two Phillips head screws holding in the nozzle brackets.



8. Remove the plastic cover.



9. Check the inside of the cover. If the cover has beverage spillage or mold on it, clean, sanitize and dry the cover.



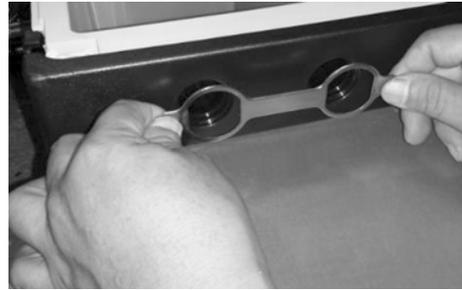
10. Mix a solution of sanitizer according to the manufacturer's directions. Use a stiff brush to clean the nozzle-bushing opening and all exposed surfaces of the cabinet.



11. Check the cabinet insulation foam. If it has beverage spillage or mold, clean and sanitize the foam with approved sanitizer solution. Dry the insullation foam and the area around the bushing holes.

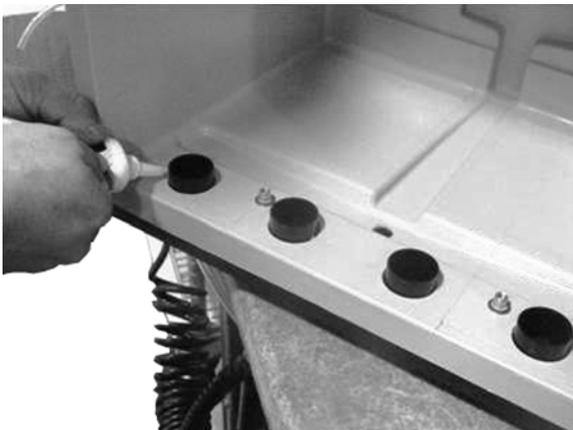


12. When the foam is dry, install the nozzle bushing provided and secure it with the two screws that were removed earlier.



13. Seal the edge between the nozzle bushing and the cabinet floor with RTV. Let the RTV air dry for approximately 5 minutes before applying the gasket.

NOTE: Use only Food Grade RTV sealant.



14. Install the gasket. Stretch it around the rear of the nozzle bushing as shown. Pull the gasket forward, stretching it over the nozzle bushing.



15. Push down on the edges of the gasket to insure that it is laying flat on the floor of the cabinet. The gasket is not glued and can be removed for cleaning.



⚠ CAUTION:

When properly installed, the gasket is sealing around the neck of the nozzle bushing and is lying flat on the cabinet as shown.

16. Reinstall the pump platform, cabinet shelf and concentrate containers into the unit.
17. Replace the mixing chambers and nozzles.