

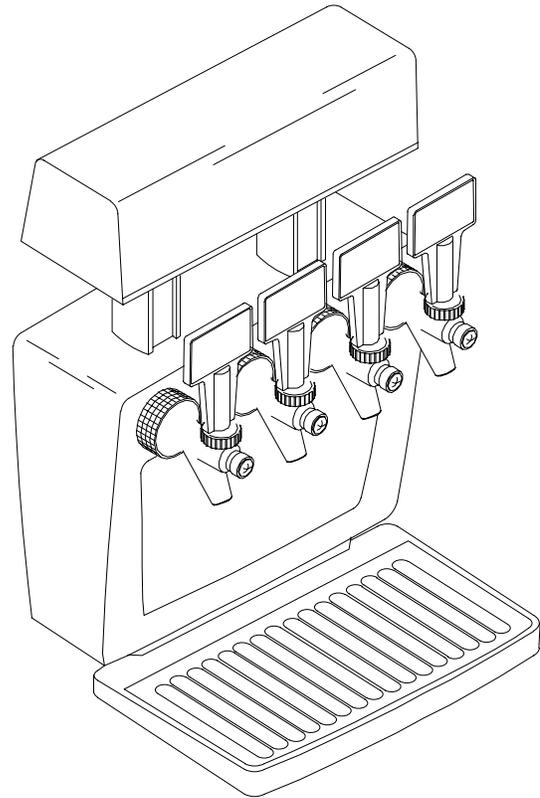


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Installation Manual AMBASSADOR PRE-MIX DISPENSING STATION



Part No. 151468000
September 10, 1964
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Control Code A

THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

This Manual must be read and understood before installing or operating this equipment

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SAFETY INFORMATION

Recognize Safety Information

This is the safety-alert symbol. When you see this symbol on our machine or in this manual, be alert to the potentially of personal injury.

Follow recommended precautions and safe operating practices.



Understand Signal Words

A signal word - **DANGER**, **WARNING**, OR **CAUTION** is used with the safety-alert symbol. **DANGER** identifies the most serious hazards.

Safety signs with signal word **DANGER** or **WARNING** are typically near specific hazards.

General precautions are listed on **CAUTION** safety signs. **CAUTION** also calls attention to safety messages in this manual.



Follow Safety Instructions

Carefully read all safety messages in this manual and on your machine safety signs. Keep safety signs in good condition. Replace missing or damaged safety signs. Learn how to operate the machine and how to use the controls properly. Do not let anyone operate the machine without instructions. Keep your machine in proper working condition. Unauthorized modifications to the machine may impair function and/or safety and affect the machine life.

CO₂ (Carbon Dioxide) Warning

CO₂ Displaces Oxygen. Strict Attention *must* be observed in the prevention of CO₂ (carbon dioxide) gas leaks in the entire CO₂ and soft drink system. If a CO₂ gas leak is suspected, particularly in a small area, *immediately* ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentration of CO₂ gas will experience tremors which are followed rapidly by loss of consciousness and suffocation.

Shipping, Storing, Or Relocating Unit

CAUTION: Before shipping, storing, or relocating this Unit, the product systems must be sanitized and all sanitizing solution *must* be purged from the product systems. A freezing ambient temperature will cause residual water remaining inside the Unit to freeze resulting in damage to internal components of the Unit.

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GENERAL DESCRIPTION

IMPORTANT: To the user of this manual – This manual is a guide for installing, operating, and maintaining this equipment. Refer to Table of Contents for page location of detailed information pertaining to questions that arise during installation, operation, service and maintenance, or troubleshooting this equipment.

This section gives the description, theory of operation, and design data for the Ambassador Four-Flavor Pre-Mix Dispensing Stations with or without lighted sign, hereafter referred to as units.

UNIT DESCRIPTION

The units (see Figure 1) are compact and lightweight and may be island-mounted or installed on or on edge of countertop. Units are designed to dispense pre-cooled pre-mix product from either a refrigeration unit or cold plate (see Figure 2) and consist basically of four dispensing valves attached to front housing, a base with cup rest, and lighted sign if applicable. Installation of unit, installation of LOOSE-SHIPPED PARTS (see Table 1), connection of unit to refrigeration unit or cold plate, and adjusting dispensing valve product flow rate is all that is required for unit operation.

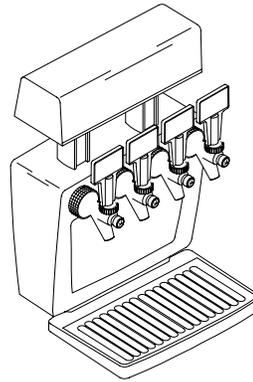


FIGURE 1. AMBASSADOR PRE-MIX DISPENSING STATION (LIGHTED SIGN MODEL SHOWN)

Table 1. Design Data	
Part Numbers:	
Ambassador Dispensing Station (Without lighted sign)	253169
Ambassador Dispensing Station (With lighted sign)	253209
Overall Dimensions:	
Height (With lighted sign)	17-1/2 inches
Height (Without lighted sign)	14-inches
Depth	9-inches
Weight (approximate)	
With Lighted Sign	22-pounds
Without Lighted Sign	20-pounds
Ambient Operating Temperature	40° F to 100° F
Electrical Requirements (Unit with lighted sign)	
Operating Voltage	115 VAC, 60 Hz
Operating Current	0.2-Amps

THEORY OF OPERATION

(see Figure 2)

A CO² cylinder delivers carbon dioxide (CO²) gas through adjustable CO² regulator to product tanks. When dispensing valve is opened, CO² pressure exerted upon product tanks pushes product from product tanks, through applicable cooling unit or cold plate, to dispensing valves resulting in cold dispensed drinks.

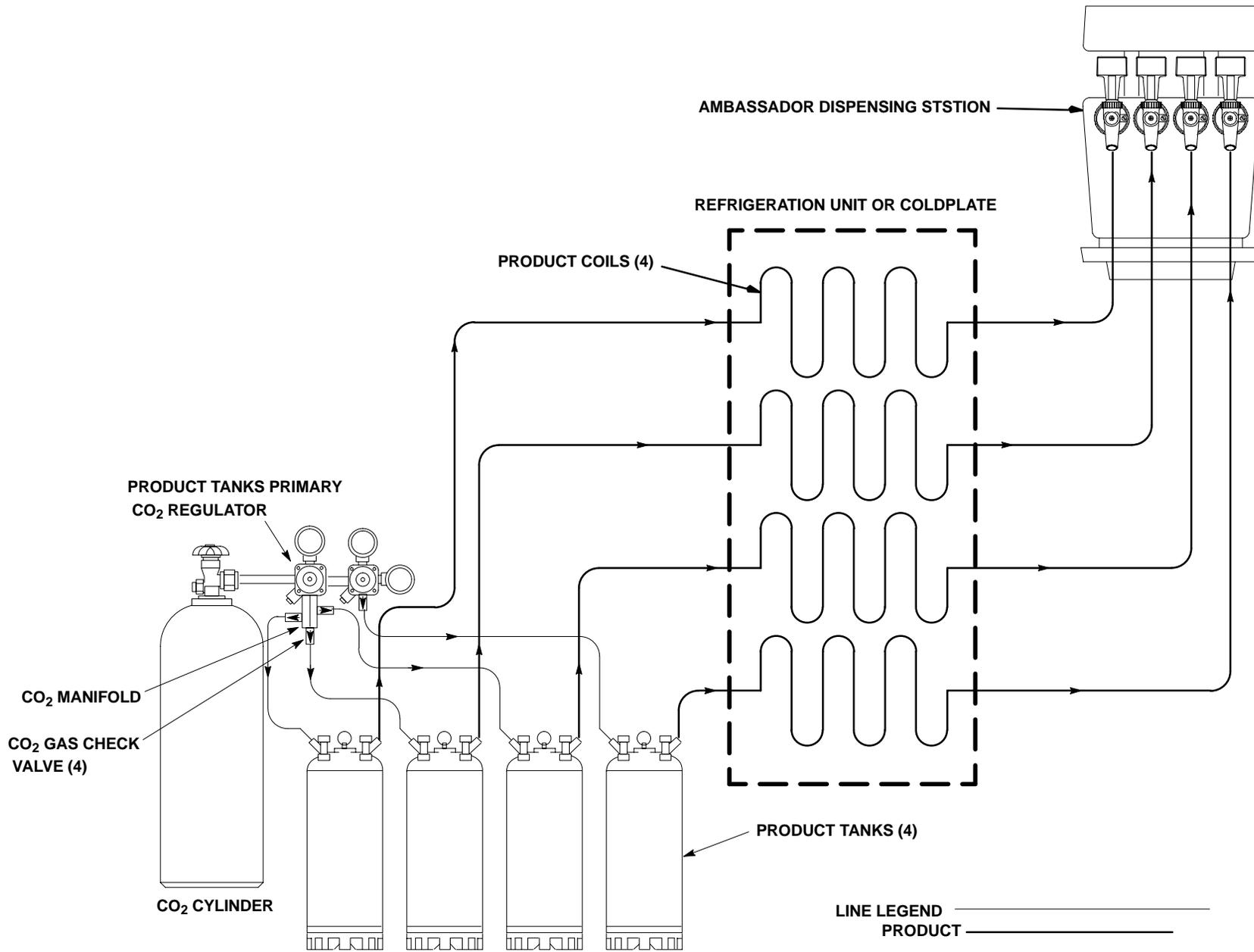


FIGURE 2. FLOW DIAGRAM

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INSTALLATION

This section covers unpacking and inspection, identification of LOOSE-SHIPPED PARTS, selecting location, installing unit, preparing unit for operation, and unit operation.

UNPACKING AND INSPECTION

(see Figure 5)

NOTE: The unit was thoroughly inspected before leaving factory and carrier has accepted and signed for it. Any damage or irregularities should be noted at time of delivery and immediately reported to delivering carrier. Request a written inspection report from Claims Inspector to substantiate any necessary claim. File claim with delivering carrier, not with IMI Cornelius Inc.

1. After unit has been unpacked, remove shipping tape and other packing material.
2. Unpack LOOSE-SHIPPED PARTS. Make sure all items are present and in good condition.

Item No.	Part No.	Name	Qty.
1	140133000	Drain Hose Clamp	1
2	310445000	Drain Hose	1
3	150774000	Wing Nut, 3/8-16	2
4	151140044	Mounting Clamp	2
5	150777000	Hex Nut, Jam, 3/8-16	2
6	150724000	Carriage Bolt, 3/8-16 by 1/4-in.	2
7	150447000	Flat Washer, Rubber	2
8	151202039	Dispensing Valve	4
9	151741039	Knob, Dispensing Valve	4
10	317904999	Decal, Dispensing Valve Knob (as ordered)	4
11	311245000	Reducer, 7/16-20 Female by 1/2-16 Male	4
12	150807100	Adapter, 7/16-20 Male by 1/2-16 Male	4
	150807200	Adapter, 1/2-16 Male by 1/2-16 Male	4
13	151103000	Back Panel (customer specify message)	1
	151692000	Back Panel (customer specify message)	1
14	314080000	Thread Cutting Screw, Phil Pan Hd, Nickel-pltd Steel, No. 6-20 by 3/8-in	4
15	160331000	Flat Washer, Nickel-pltd Brass, No. 6, .147 I.D. by .028 thk	4

IDENTIFICATION OF LOOSE-SHIPPED PARTS

1. DRAIN HOSE (item 2) is to be installed on drip tray and secured with DRAIN HOSE CLAMP (item 1).
2. Dispensing Station to be fastened to countertop using CARRIAGE BOLTS (item 6), FLAT WASHERS, RUBBER (item 7), HEX NUTS (item 5), MOUNTING CLAMPS (item 4), and WING NUTS (item 3).
3. DISPENSING VALVES (item 9) to be installed on the Dispensing Station.
4. DECALS, DISPENSING VALVES KNOBS (item 10) to be installed on KNOBS, DISPENSING VALVES (item 9).

5. KNOBS, DISPENSING VALVES (item 9) to be installed on dispensing valves by pushing knobs down into place on valves levers.
6. Applicable ADAPTERS (item 12) used to connect product inlet lines from refrigeration unit or cold plate to unit product inlet lines. REDUCERS (item 11) are provided to make 1/4-inch flare (7/16–20) connections to unit product inlet lines if desired.
7. Applicable BACK PANEL (item 13) to be installed on unit and secured with FLAT WASHERS (item 15) and THREAD CUTTING SCREWS (item 14).

SELECTING LOCATION

Units may be island-mounted or installed on or on edge of countertop. Locate unit so following requirements are satisfied.

1. Unit with lighted sign to be near properly grounded electrical outlet with proper electrical requirements.
2. In a location convenient for the operator, yet can be easily seen by the customer.
3. Easily accessible for service and maintenance.

INSTALLING UNIT

Unit may be installed on countertop with its drip tray drain hose, product inlet lines, and lighted sign power cord (if applicable) routed through hole cut in countertop or on edge of countertop with drain hose, inlet lines, and power cord (if applicable) routed over edge of countertop under front of unit. Proceed to applicable installation procedure.

UNIT INSTALLATION ON COUNTERTOP

(see Figure 3)

1. Place and tape mounting template (see Figure 4) in position on countertop.
2. Drill and cut indicated holes on template in countertop, then remove template.
3. Remove unit cup rest, then lay unit on its side.
4. Install DRAIN HOSE (item 2) on drip tray drain fitting and secure with DRAIN HOSE CLAMP (item 1).
5. Route unit drip tray drain hose, product inlet lines, and lighted sign power cord (if applicable) down through hole cut in countertop.
6. Place unit in position on countertop with its two mounting holes aligned with two holes drilled in countertop.
7. To comply with National Sanitation Foundation (NSF) requirements, unit base must be sealed with perma-gum or other sealant material. Proceed as follows to seal unit base.
 - A. Tilt unit up to expose bottom of base.
 - B. Liberally apply silastic sealant such as Dow Corning RTV 731 or equivalent on base bottom edges.

NOTE: Do not move unit after positioning or seal from unit base to countertop will be broken.

- C. Lower unit into position on countertop with its mounting holes aligned with holes in countertop to complete seal from unit base to countertop.
8. Install FLAT WASHER, RUBBER (item 7) on each CARRIAGE BOLT (item 6), then insert bolts through holes in unit base and holes drilled in countertop.
9. Install HEX NUTS (item 5) on carriage bolts and tighten nuts against underside of countertop.
10. Secure unit to countertop with MOUNTING CLAMPS (item 4) and WING NUTS (item 3) so arm of each clamp butts up against underside of countertop when wing nuts are tightened.

11. Apply additional sealant around bottom of unit base. Seal must have a minimum radius of 1/2–inch to prevent crevices and to insure a complete seal.

UNIT INSTALLATION ON EDGE OF COUNTERTOP

1. Remove cup rest from unit.
2. Place unit on countertop with drip tray extending off countertop and unit inlet lines and lighted sign power cord (if applicable) routed over edge of countertop.
3. Install DRAIN HOSE (item 2) on drip tray drain fitting and secure with DRAIN HOSE CLAMP (item 1).
4. Install FLAT WASHER, RUBBER (item 7) on each CARRIAGE BOLT (item 6), then insert bolts through mounting holes in unit base.
5. Install HEX NUTS (item 5) on carriage bolts, then tighten nuts against underside of unit base.
6. Push unit back on countertop so bolts are as close as possible to countertop edge.
7. To comply with National Sanitation Foundation (NSF) requirements, unit base must be sealed to countertop and all access holes to unit base must be sealed with permagum or other sealant material. Proceed as follows to seal unit base.
 - A. Tilt unit up to expose bottom of base.
 - B. Liberally apply silastic sealant such as Dow Corning RTV 731 or equivalent on base bottom edges.

NOTE: Do not move unit after positioning or seal from unit base to countertop will be broken.

- C. Lower unit into operating position on countertop to complete seal from unit base to countertop.
8. Secure unit to countertop with MOUNTING CLAMPS (item 4) and WING NUTS (item 3) so arm of each clamp butts up against underside of countertop when wing nuts are tightened.
 9. Apply additional sealant around bottom of unit base. Seal must have a minimum radius of 1/2–inch to prevent crevices and to insure a complete seal.
 10. Seal all access holes to unit base with permagum or other sealant material.

CONNECTING DRIP TRAY DRAIN HOSE

NOTE: Drip tray drain hose routed to waste container is not recommended due to sanitation and cleaning problems. Connection of drain hose to a permanent drain is recommended.

1. Preferably, route drip tray drain hose to permanent drain and connect.
2. Install cup rest in drip tray.

INSTALLING DISPENSING VALVES AND KNOBS

1. Install DISPENSING VALVES (item 8) on unit and secure with coupling nuts. Tighten coupling nuts with spanner wrench.
2. Install DECALS, DISPENSING VALVES KNOBS (item 10) on KNOBS, DISPENSING VALVES (item 9).
3. Install knobs on applicable dispensing valves by pushing knobs down into place on valves levers.

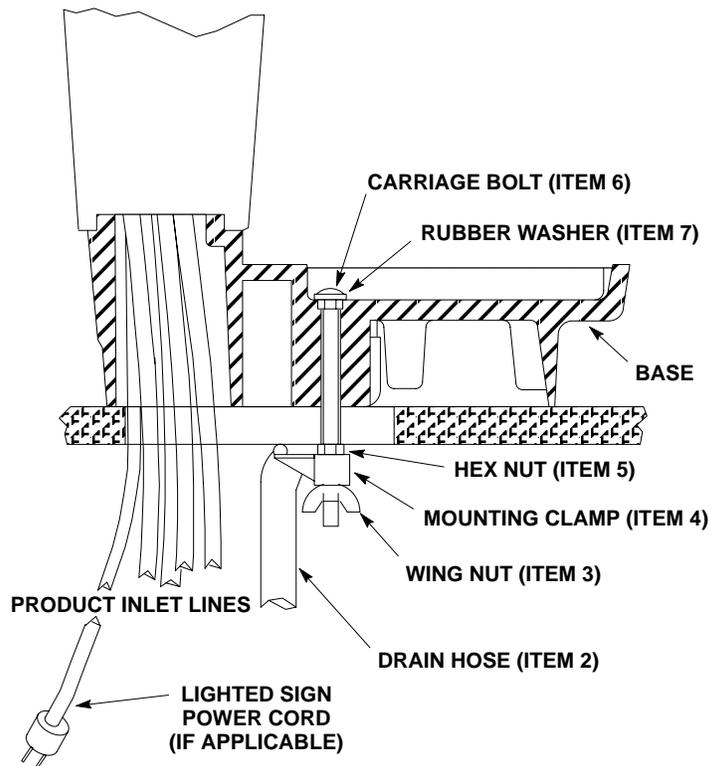


FIGURE 3. UNIT INSTALLATION ON COUNTERTOP

CONNECTING UNIT PRODUCT INLET LINES

(see Figure 2)

All unit product inlet lines internal connections have been made at factory. Perform the following to connect product inlet lines to unit product inlet lines.

NOTE: REDUCERS (item 11) are provided to make 1/4-inch flare (7/16–20) connections to unit product inlet lines if desired.

1. Install applicable ADAPTERS (item 12) on ends of unit product inlet lines.
2. Route and label for identification, product inlet lines from refrigeration unit or cold plate to unit.

NOTE: The numbered unit product inlet lines to dispensing valves are labeled to identify dispensing valve they serve. For example: Line labeled “1” must be connected to system that provides product to be dispensed from NO. 1 dispensing valve. (NO. 1 dispensing valve is valve on right side when facing front of unit.)

3. Connect product inlet lines from refrigeration unit or cold plate to applicable labeled unit product inlet lines.

PREPARING UNIT FOR OPERATION

1. Adjust product tanks CO² regulators as specified.
2. Sanitize product systems as instructed.
3. Connect product tanks into product systems. Check for leaks and tighten or repair any loose connections.

OPERATION

1. Dispense from each dispensing valve until air is bled from systems and product is dispensed.

2. Check for leaks and tighten or repair any loose connections.
3. Adjust dispensing valve product flow rate as specified.

ELECTRICAL CONNECTION (ONLY ON UNIT WITH LIGHTED SIGN)



WARNING: Lighted sign must be electrically grounded to avoid possible fatal electrical shock or serious injury to operator. Unit power cord is equipped with a three-prong plug. If a three-hole (grounded) electrical outlet is not available, use an approved method to ground lighted sign.

Plug lighted sign power cord into electrical outlet with proper electrical requirements.

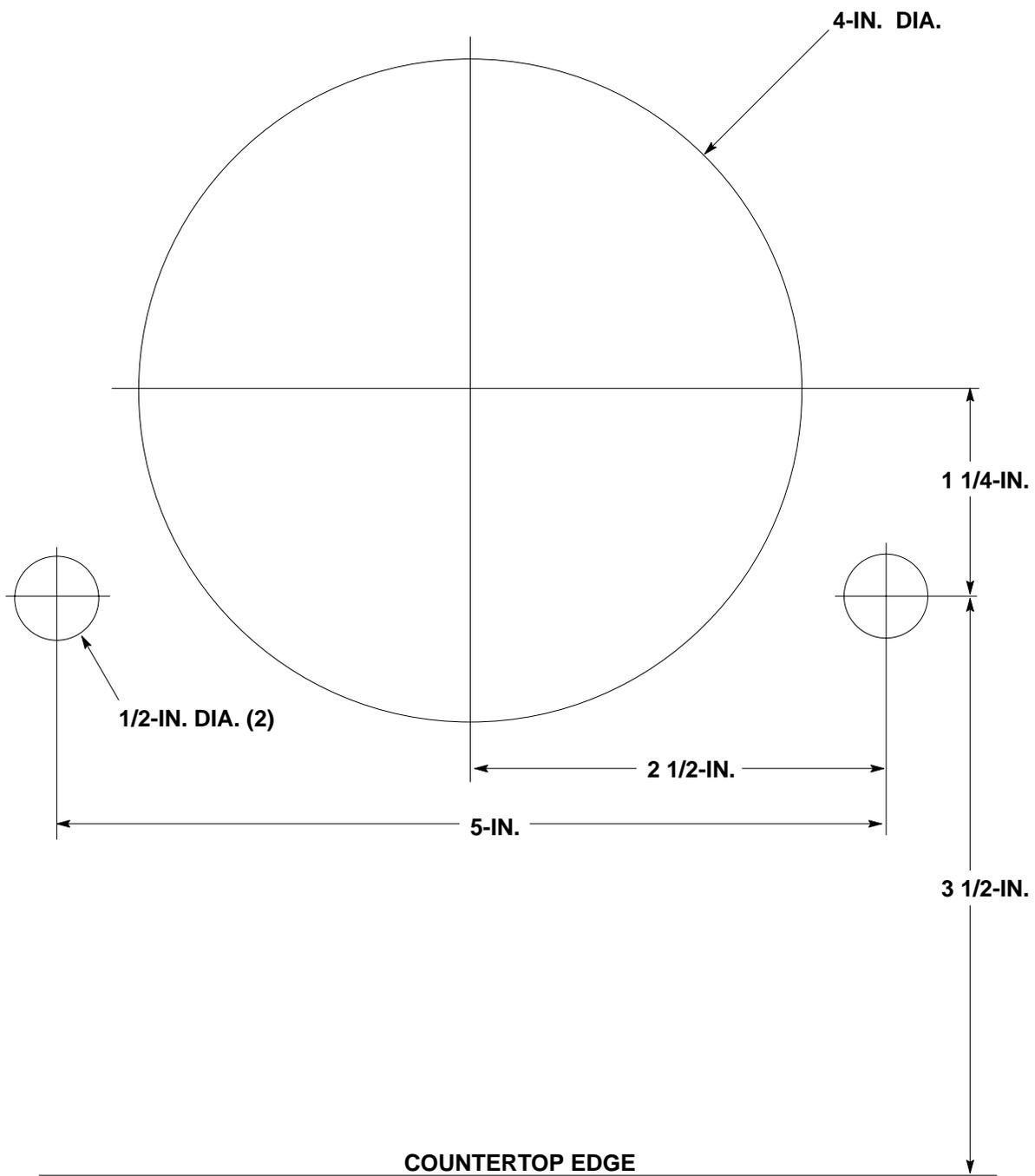


FIGURE 4. MOUNTING TEMPLATE

OPERATOR INSTRUCTIONS

This section covers operators instructions for operating controls, daily pre-operation check, adjustments, replenishing CO² and product supplies, cleaning and sanitizing unit, and cleaning gas check valves.

OPERATING CONTROLS

(see Figure 5)

DISPENSING VALVE

Place cup or glass under dispensing valve nozzle. Pull dispensing valve knob forward until cup or glass is full, then release knob.

DAILY PRE-OPERATION CHECK

1. Make sure primary CO² regulator assembly 1800-psi gage indicator is not in shaded (“change CO² cylinder”) portion of dial. If so, CO² cylinder is almost empty and must be replaced.
2. Sufficient product supply in all product tanks. If not, replenish product supply as instructed.
3. Make sure drip tray is clean and clean cup rest is in place in drip tray.

ADJUSTMENTS

PRODUCT TANKS CO² REGULATORS

(see Figure 2)

Product tanks CO² regulators should be checked periodically for proper pressure settings and if necessary, adjusted as instructed.

ADJUSTING DISPENSED PRODUCT FLOW RATE

Product flow rate should be checked periodically and if necessary, adjusted as instructed.

REPLENISHING CO² SUPPLY

NOTE: When indicator on primary CO² cylinder regulator assembly 1800-psi gage is in shaded (“change CO² cylinder”) portion of the dial, CO² cylinder is almost empty and should be changed.

CO² supply should be checked daily and if necessary, replenished as instructed.

REPLENISHING PRODUCT SUPPLY

Product supply should be checked daily and if necessary, replenished as instructed.

CLEANING AND SANITIZING

DAILY CLEANING OF UNIT

Daily cleaning of unit should be performed at end of daily operation as instructed.

SANITIZING UNIT

Product systems should be sanitized as instructed every 90-days following Sanitizer Manufacturer's recommendations.

CLEANING CO² SYSTEM GAS CHECK VALVES

(see Figure 2)

The CO² system gas check valves must be inspected and serviced at least once a year under normal conditions and after any CO² system servicing or disruption as instructed.

SERVICE AND MAINTENANCE

This section describes service and maintenance procedures to be performed on the unit.

IMPORTANT: Only qualified personnel should service internal components or lighted sign electrical wiring.

CUP REST AND LIGHTED SIGN DOME (IF APPLICABLE) REMOVAL

(see Figure 5)

CUP REST

Lift cup rest up and out of drip tray.

LIGHTED SIGN DOME

1. Remove two screws securing end cap on lighted sign, then remove end cap.
2. Remove dome.

PERIODIC INSPECTION

1. Check for loose dispensing valves and tighten as necessary.
2. Check dispensing valves for dripping that indicates leaking and repair as necessary.
3. Make sure lighted sign (if applicable) is operating.

ADJUSTMENTS

ADJUSTING PRODUCT TANKS CO₂ REGULATORS

(see Figure 2)

NOTE: To readjust CO₂ regulator to lower setting, loosen adjusting screw lock nut, then turn screw to the left (counterclockwise) until pressure gage reads 5-psi lower than new setting will be. Turn adjusting screw to the right (clockwise) until gage registers new setting, then tighten lock nut.

Set product tanks CO₂ regulators, using Cornelius PRE-MIX COMPUTER slide rule or bottling room chart, at equilibrium pressure for highest temperature encountered between product tank storage area and unit plus 5-psig operating pressure for lines 10-feet in length or less and no vertical lift. Add one pound for every 10-feet over initial 10-feet of product tank to unit line length and one pound for every 2-feet of vertical lift. Add one pound for every product tank on line over three tanks. Loosen lock nut on CO₂ regulator adjusting screw, turn adjusting screw to the right (clockwise) until gage registers desired pressure, then tighten adjusting screw lock nut.

ADJUSTING DISPENSED PRODUCT FLOW RATE

(see Figure 5)

Rotate dispensing valve compensator adjusting screw to the left (counterclockwise) for higher product flow rate or to the right (clockwise) for lower product flow rate.

REPLENISHING CO₂ SUPPLY

NOTE: When indicator on primary CO₂ regulator assembly 1800-psi gage is in shaded (“change CO₂ cylinder”) portion of dial, CO₂ cylinder is almost empty and should be changed.

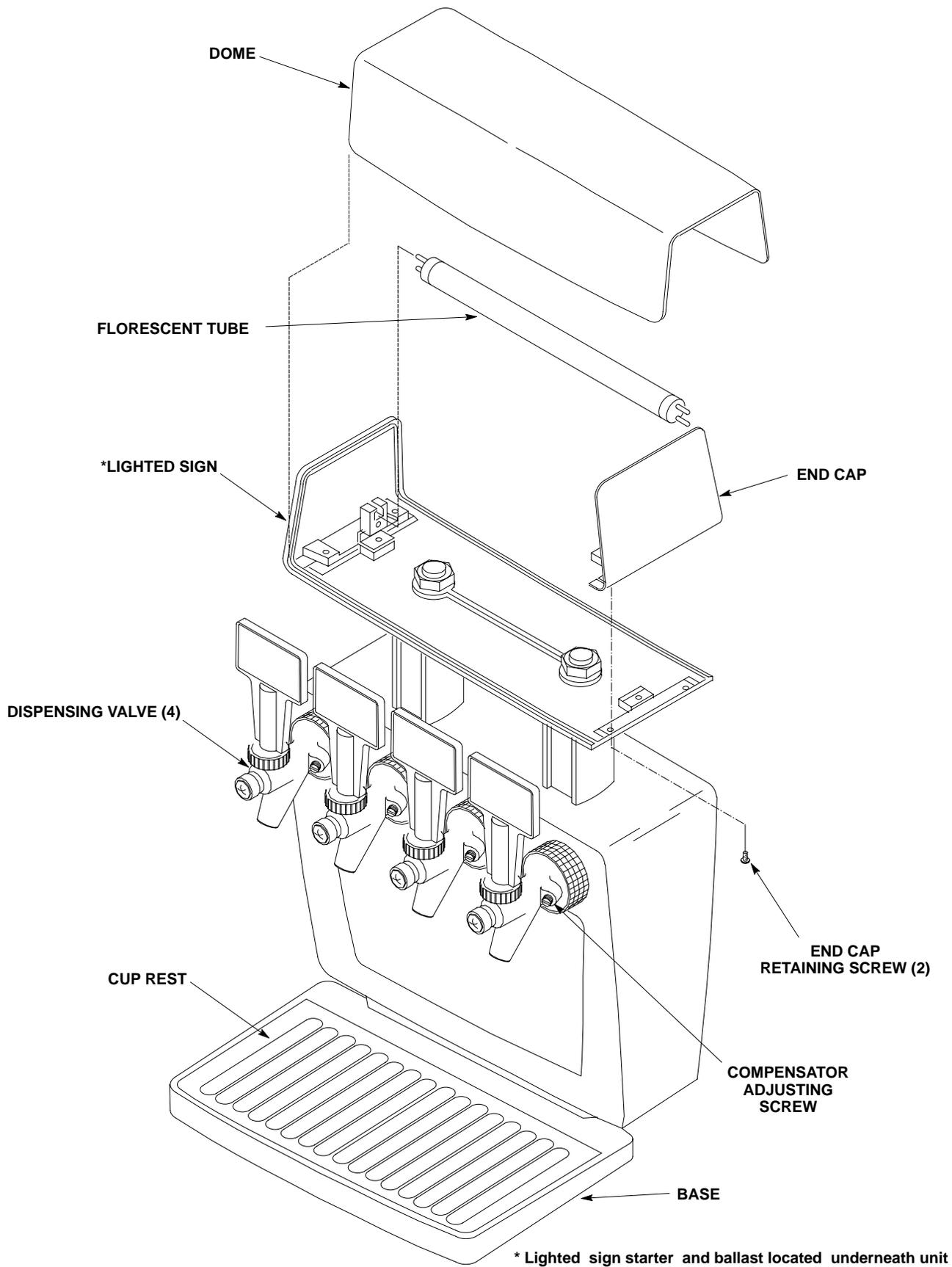


FIGURE 5. PARTS IDENTIFICATION (LIGHTED SIGN MODEL SHOWN)

1. Fully close (clockwise) CO² cylinder valve.
2. Slowly loosen CO² regulator assembly coupling nut allowing CO² pressure to escape, then remove regulator assembly from empty CO² cylinder.
3. Unfasten safety chain and remove empty CO² cylinder.



WARNING: To avoid personal injury and/or property damage, always secure CO² cylinder in upright position with a safety chain to prevent it from falling over. Should valve become accidentally damaged or broken off, CO² cylinder can cause serious personal injury.

4. Position CO² cylinder and secure with safety chain.
5. Make sure gasket is in place inside CO² regulator assembly coupling nut, then install regulator on CO² cylinder.
6. Open (counterclockwise) CO² cylinder valve slightly to allow lines to slowly fill with gas, then open valve fully to back-seat valve. (Back-seating valve prevents leakage around valve shaft).
7. Check CO² connections for leaks. Tighten loose connections.

REPLENISHING PRODUCT SUPPLY

1. Remove CO² disconnect (grey) and liquid disconnect (black) from empty product tank, then remove tank.
2. Place full product tank in position, then install CO² disconnect (grey) and liquid disconnect (black) on full product tank.

PRODUCT FLAVOR CHANGE

Sanitize applicable product system as instructed, then install full tank of new flavor product.

CLEANING AND SANITIZING

DAILY CLEANING OF UNIT

1. Remove cup rest from drip tray.
2. Wash out inside of drip tray, then rinse drip tray allowing water to escape through drain hose to waste container or drain.
3. Clean all external surfaces of unit with sponge. Rinse out sponge with clean water, then wring excess water out of sponge and wipe off external surfaces of unit. Wipe unit dry with a clean soft cloth. **DO NOT USE ABRASIVE TYPE CLEANERS.**
4. Install cup rest in drip tray.

SANITIZING UNIT

IMPORTANT: Only qualified personnel should perform sanitizing procedure.

NOTE: An alternate to the preferred sanitizing procedure outlined below would be to remove dispensing valve, then make necessary connections to circulate sanitizing solution through the product systems. After systems have been sanitized, dispensing valves may then be disassembled (see Figure 6) and cleaned before re-installing on Unit.

The product systems should be sanitized every 90-days following Sanitizer Manufacturer's recommendations. Use Chlor-Tergent (Oakite Products, Inc.) or equivalent sanitizer. An economic practice would be to arrange any flavor changeover to coincide with sanitizing operation. Proceed as follows to sanitize product systems.

1. Remove quick disconnects from product tanks. Rinse quick disconnects in potable water.
2. Open dispensing valves to relieve pressure on the systems.
3. Remove dispensing valves knobs by pulling knobs up and off valves.
4. Using a spanner wrench, loosen and remove coupling nuts from the dispensing valves, then remove valves from the Unit.
5. Remove phillips-head screw on end of the dispensing valve (see Figure 6), then remove outer sleeve, spring, and inner sleeve.
6. Loosen and remove knob lever bonnet securing lever in the valve body, then remove the lever.
7. Slide shaft and seal assembly out through rear of the dispensing valve body.
8. Wash disassembled dispensing valve parts in potable water.
9. Assemble dispensing valves by reversing disassembly procedure steps 5 through 7 preceding.
10. Following Sanitizer Manufacturer's instructions, fill clean empty product tank with sanitizing solution.
11. Connect sanitizing solution tank into product system to be sanitized.
12. Place waste container under applicable dispensing valve. Open dispensing valve to permit sanitizing solution to purge product out of product system and dispensing valve. Continue to draw from valve until only sanitizing solution is dispensed.
13. Repeat steps 11 and 12 preceding to purge product from and install sanitizing solution in remaining product systems.
14. Follow Sanitizer Manufacturer's application instructions.
15. Remove tank containing sanitizing solution from product system.



WARNING: To avoid possible personal injury or property damage, do not attempt to remove product tank cover until CO² pressure has been released from tank.

16. Install tanks containing product in product systems.

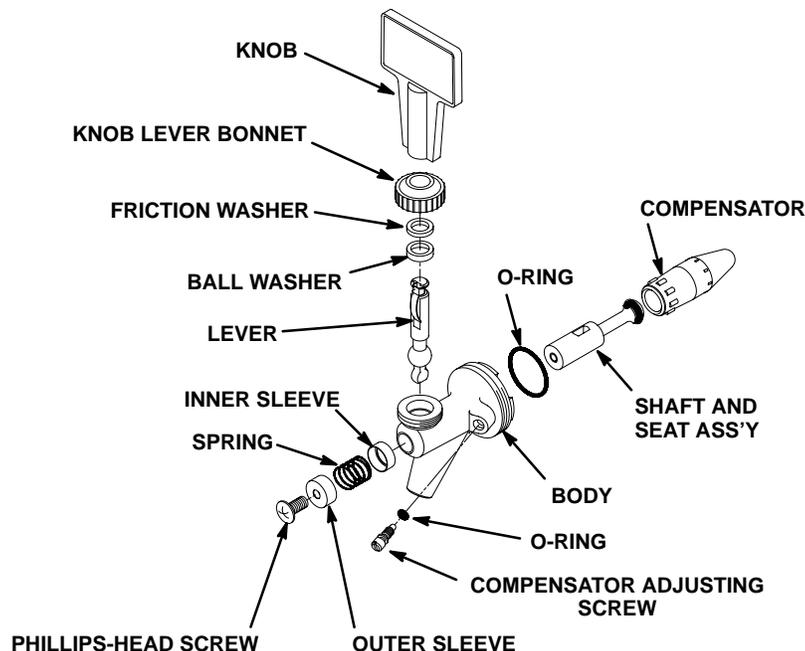


FIGURE 6. DISPENSING VALVE PARTS IDENTIFICATION



WARNING: Flush sanitizing solution from product systems as instructed. Residual solution left in systems could create a health hazard.

17. Place waste container under each dispensing valve. Open dispensing valves to permit product to purge sanitizing solution out of product systems. Continue to dispense from valves until only product is dispensed.
18. Thoroughly rinse out product tank that was used for sanitizing solution to remove all solution residue from inside tank.

REPAIR AND REPLACEMENT

DISPENSING VALVE ASSEMBLY

Removal.

1. Disconnect product line liquid disconnect from applicable product tank outlet fitting.
2. Open dispensing valve to relieve pressure on system.
3. Remove dispensing valve knob by pulling knob up and off valve.
4. Using spanner wrench, loosen and remove coupling nut from dispensing valve.

Installation.

1. Install dispensing valve on unit by reversing Removal procedure. Tighten coupling nut using spanner wrench.
2. Install knob on dispensing valve.

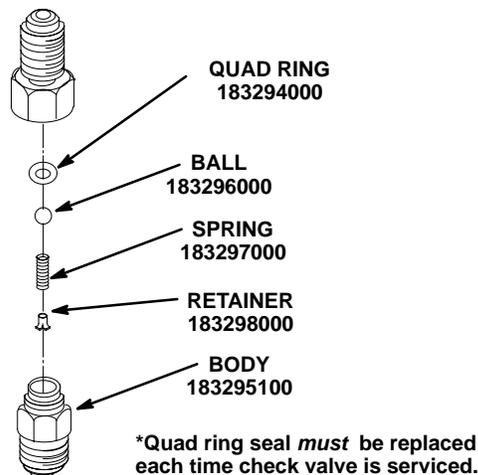


FIGURE 7. CO² GAS CHECK VALVE

LIGHTED SIGN (IF APPLICABLE) FLUORESCENT TUBE

(see Figure 5)

Removal.

1. Unplug lighted sign power cord from electrical outlet.
2. Remove two screws securing dome end cap, then remove end cap and dome.
3. Remove fluorescent tube from lamp holders.

Installation.

1. Install new fluorescent tube by reversing Removal procedure.
2. Plug lighted sign power cord into electrical outlet.

LIGHTED SIGN (IF APPLICABLE) STARTER

Removal.

1. Unplug lighted sign power cord from electrical outlet.
2. Remove wing nuts, hex nuts (if applicable), and mounting clamps securing unit to countertop.
3. Tip front of unit up far enough for access to starter located on bottom of unit.
4. Remove starter from socket.

Installation.

1. Install new starter by reversing Removal procedure.

NOTE: To comply with National Sanitation Foundation (NSF) requirements, unit base must be sealed to countertop and all access holes to unit base must be sealed with permagum or other sealant material when re-installing unit on countertop.

2. Plug lighted sign power cord into electrical outlet.

LIGHTED SIGN (IF APPLICABLE) BALLAST

Removal.

1. Unplug unit power cord from electrical outlet.
2. Remove wing nuts, hex nuts (if applicable), and mounting clamps securing unit to countertop.
3. Tip front of unit up far enough for access to ballast located on bottom of unit.
4. Remove ballast from unit.

Installation.

1. Install new ballast on unit by reversing Removal procedure.

NOTE: To comply with National Sanitation Foundation (NSF) requirements, unit base must be sealed to countertop and all access holes to unit base must be sealed with permagum or other sealant material when reinstalling unit on countertop.

2. Plug lighted sign power cord into electrical outlet.

CLEANING CO² GAS CHECK VALVES (see Figures 2 and 7)

The CO² gas check valves must be inspected and serviced at least once a year under normal conditions and after any servicing or disruption of the CO² system. ALWAYS REPLACE QUAD RING SEAL EACH TIME GAS CHECK VALVES ARE SERVICED.

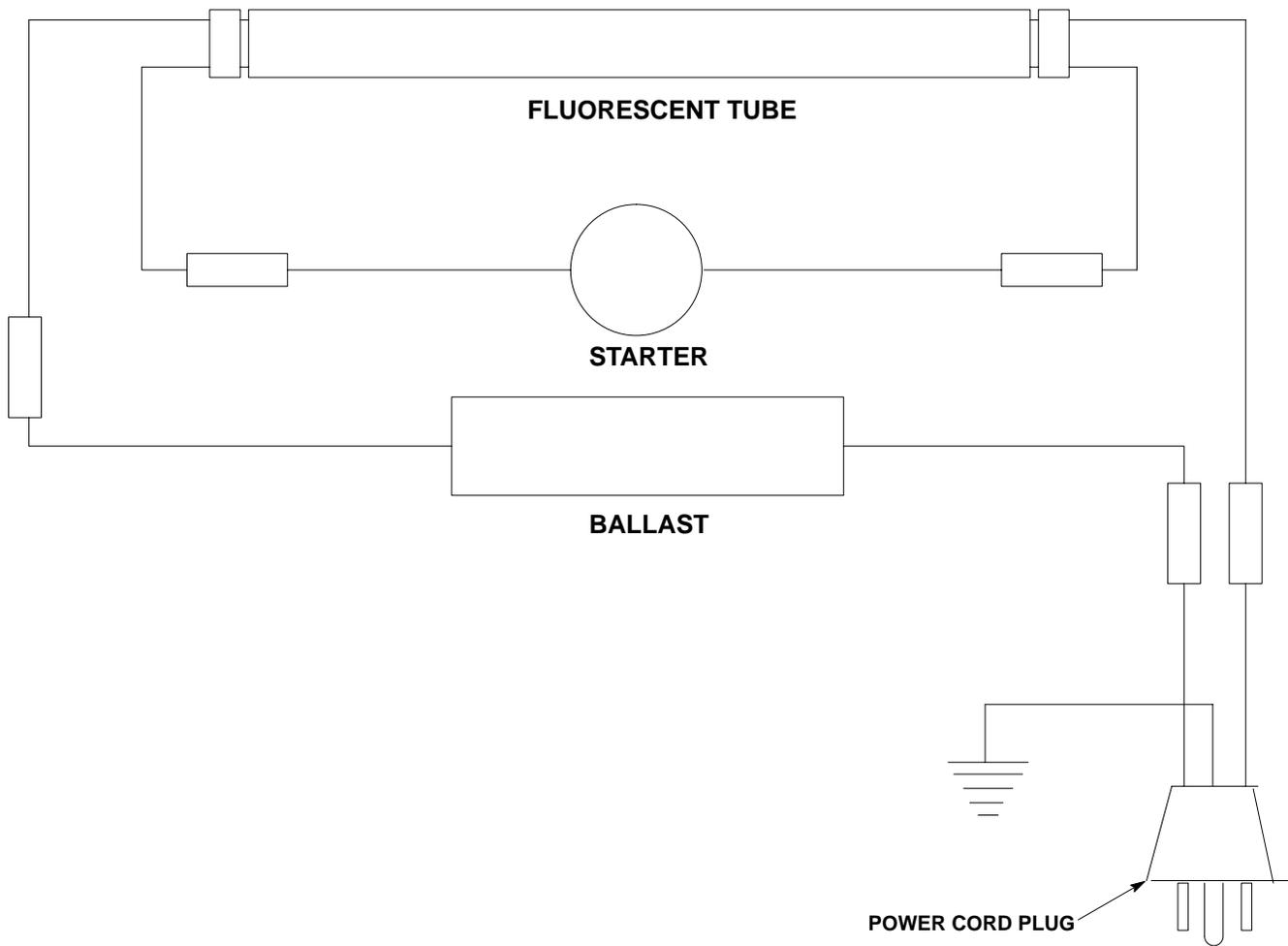


FIGURE 8. LIGHTED SIGN WIRING DIAGRAM

TROUBLESHOOTING

IMPORTANT: Only qualified personnel should service internal components or electrical wiring.



WARNING: If repairs are to be made to a product system, remove quick disconnects from the applicable product tank, then relieve the system pressure before proceeding. If repairs are to be made to the CO₂ system, stop dispensing, shut off the CO₂ supply, then relieve the system pressure before proceeding. If repairs are to be made to the refrigeration system, make sure electrical power is disconnected from the unit.

DISPENSING STATION

Trouble	Probable Cause	Remedy
NO PRODUCT DISPENSED.	A. Quick disconnects not properly connected to product tanks.	A. Connect quick disconnects properly.
	B. No product supply (tank empty).	B. Replenish product supply as instructed.
	C. No CO ² supply.	C. Replenish CO ² supply as instructed.
DISPENSED PRODUCT COMES OUT OF DISPENSING VALVE CLEAR BUT FOAMS IN CUP OR GLASS.	A. Oil film or soap scum in cup or glass.	A. Use clean cups and glasses.
	B. Ice used for finished drink is sub cooled	B. Do not use ice directly from freezer. Allow ice to become "wet" before using. (Refer to following NOTE).
NOTE: Crushed ice also causes dispensing problems. When dispensed product hits sharp edges of the ice, carbonation is released from product.		
DISPENSED PRODUCT FOAMS AS IT LEAVES DISPENSING VALVE.	A. Recovery rate of refrigeration unit or cold plate exceeded.	A. Allow refrigeration unit to recover or check cold plate for ice supply.
	B. Product tanks CO ² regulator improperly adjusted.	B. Adjust product tanks CO ² regulator as instructed.
	C. Dispensing valve restricted or dirty.	C. Clean dispensing valve as instructed.
	D. Tapered nylon washer inside tube swivel nut connection distorted from being overtightened restricting product flow.	D. Replace nylon washer. Make sure it is properly seated.
	E. Oil, water, or dirt in CO ² supply.	E. Remove contaminated CO ² . Clean CO ² system (lines, regulator, etc.). Install clean CO ² supply.

Trouble	Probable Cause	Remedy
LIGHTED SIGN (IF APPLICABLE)		
LIGHTED SIGN NOT OPERATING.	<ul style="list-style-type: none"> A. Lighted sign power cord unplugged. B. No power source (blown fuse or tripped circuit breaker). C. Fluorescent tube, starter, or ballast inoperable. D. Loose, disconnected, or broken wiring. 	<ul style="list-style-type: none"> A. Plug lighted sign power cord into electrical outlet. B. Replace fuse or reset circuit breaker). (Note: Fuse is not part of unit.) C. Replace inoperable part as instructed. D. Tighten connections or replace broken wiring.

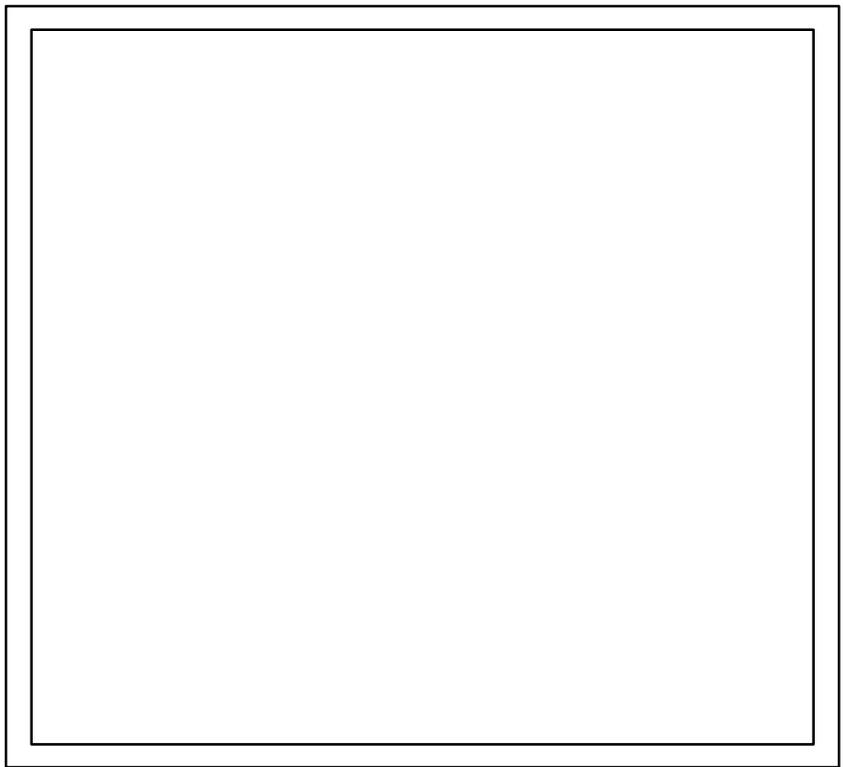
WARRANTY

IMI Cornelius Inc. warrants that all equipment and parts are free from defects in material and workmanship under normal use and service. For a copy of the warranty applicable to your Cornelius, Remcor or Wilshire product, in your country, please write, fax or telephone the IMI Cornelius office nearest you. Please provide the equipment model number, serial number and the date of purchase.

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