



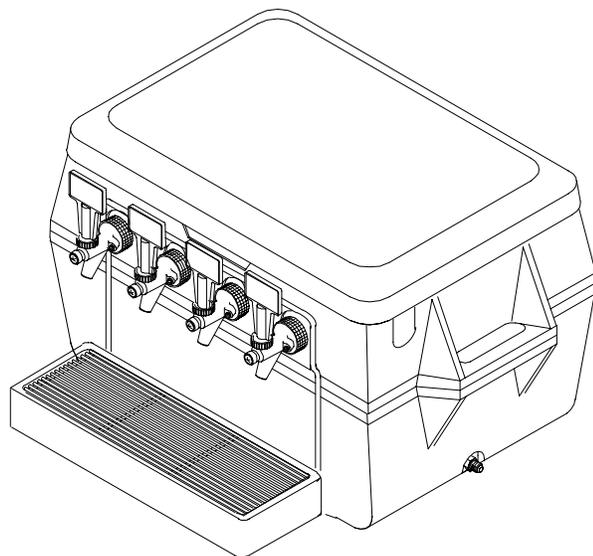
CORNELIUS INC ■ One Cornelius Place ■ Anoka, MN 55303-6234

Telephone (800) 238-3600

Facsimile (800) 535-4231

Installation Manual

ICE-COOLED CHEST-A-FIELD DISPENSER



THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

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

TABLE OF CONTENTS

	Page
SAFETY INFORMATION	1
RECOGNIZE SAFETY INFORMATION	1
UNDERSTAND SIGNAL WORDS	1
FOLLOW SAFETY INSTRUCTIONS	1
CO2 (CARBON DIOXIDE) WARNING	1
SHIPPING, STORING, OR RELOCATING UNIT	1
GENERAL DESCRIPTION	3
UNIT DESCRIPTION	3
THEORY OF OPERATION	4
INSTALLATION	7
UNPACKING AND INSPECTION	7
IDENTIFICATION OF LOOSE-SHIPPED PARTS	7
INSTALLING UNIT	7
PREPARING UNIT FOR OPERATION	8
OPERATION	9
OPERATOR'S INSTRUCTIONS	11
OPERATING CONTROLS	11
DISPENSING VALVE	11
DISPENSING VALVE COMPENSATOR ADJUSTING SCREW	11
DAILY PREOPERATION CHECK	11
UNIT OPERATION	11
ADJUSTMENTS	11
PRODUCT TANKS CO2 REGULATOR	11
ADJUSTING DISPENSED PRODUCT FLOW RATE	11
REPLENISHING CO2 SUPPLY	12
REPLENISHING PRODUCT SUPPLY	12
REPLENISHING ICE SUPPLY	12
PRODUCT FLAVOR CHANGE	12
CLEANING AND SANITIZING	12
CLEANING CO2 SYSTEM GAS CHECK VALVES	12
SERVICE AND MAINTENANCE	13
PREPARING UNIT FOR SHIPPING, RELOCATING, OR STORING	13
ADJUSTMENTS	13
ADJUSTING PRODUCT TANKS CO2 REGULATOR	13
ADJUSTING DISPENSED PRODUCT FLOW RATE	13
REPLENISHING CO2 SUPPLY	13
REPLENISHING PRODUCT SUPPLY	14
PRODUCT FLAVOR CHANGE	14
REPLENISHING ICE SUPPLY	14
CLEANING AND SANITIZING	14
CLEANING CO2 SYSTEM GAS CHECK VALVES	18
TROUBLESHOOTING	19
NO PRODUCT DISPENSED.	19

TABLE OF CONTENTS (cont'd)

	Page
DISPENSED PRODUCT COMES OUT OF DISPENSING VALVE CLEAR BUT FOAMS IN CUP.	19
DISPENSED PRODUCT FOAMS AS IT LEAVES DISPENSING VALVE.	19

FIGURE 1. ICE-COOLED CHEST-A-FIELD DISPENSER	3
FIGURE 2. FLOW DIAGRAM	5
FIGURE 3. PARTS IDENTIFICATION (FOUR-FLAVOR UNIT SHOWN)	15
FIGURE 4. CLEANING DISPENSING VALVE	16
FIGURE 5. CO ₂ GAS CHECK VALVE	17

LIST OF TABLES

TABLE 1. DESIGN DATA	4
TABLE 2. LOOSE-SHIPED PARTS	7

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 syrup systems must be sanitized and all sanitizing solution *must* be purged from the syrup systems. All water *must* also be purged from the plain and carbonated water systems. A freezing ambient temperature will cause residual water remaining inside the Unit to freeze resulting in damage to internal components of the Unit.

THIS PAGE LEFT BLANK INTENTIONALLY

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 four-flavor Ice-Cooled Chest-A-Field Dispenser (see Figure 1) hereafter referred to as Unit.

UNIT DESCRIPTION

The Unit is compact and lightweight and is easily set up on a countertop or may be set up as a portable dispenser for special events.

Placing Unit on countertop, installation of LOOSE- SHIPPED PARTS, sanitizing cold plate cooling coils before connecting product tanks, connection of product tanks, and filling Unit with ice is all that is required for operation.

A 31-1/4 inches high Stand Assembly (P/N 264365069) is available to place the Unit on. Also available is a Caster Kit (P/N 160367-000) to make the stand portable.



CAUTION: Before shipping, relocating, or storing Unit, cold plate cooling coils must be sanitized and all sanitizing solution purged from coils and dispensing valves. Ice water and ice must also be removed from inside Unit. A freezing ambient environment will cause residual water remaining inside Unit to freeze resulting in damage to internal components.

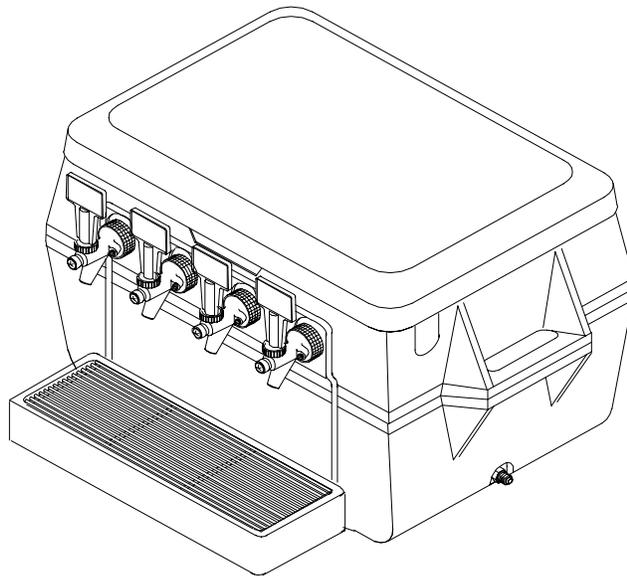


FIGURE 1. ICE-COOLED CHEST-A-FIELD DISPENSER

Table 1. Design Data

Table 1. Design Data	
Unit Model Number:	
Unit With Four Dispensing Valves	264404
Overall Dimensions:	
Width	25-1/2 inches
Depth (w/drip tray in place)	21 inches
Height	15 inches
Weights (approximate):	
Shipping	68 pounds
Dry (no ice)	63 pounds
Loaded With Ice	100 pounds +

THEORY OF OPERATION

A CO₂ cylinder delivers carbon dioxide (CO₂) gas through adjustable CO₂ regulator to the product tanks. When dispensing valve is opened, CO₂ pressure exerted upon contents of product tank forces product from tank, through cold plate cooling coil, and to dispensing valve resulting in a cooled dispensed drink. The amount of ice required to cool the cold plate is determined by how many drinks are being dispensed and product inlet temperature. Periodically inspect amount of ice on top of cold plate and replenish as necessary.

PRODUCT TANKS PRIMARY
CO₂ REGULATOR ASS'Y

CO₂ GAS CHECK
VALVE (4)

CO₂ MANIFOLD

(ITEM 2)

DISPENSER

CO₂ CYLINDER

PRODUCT
TANK (4)

COLD PLATE

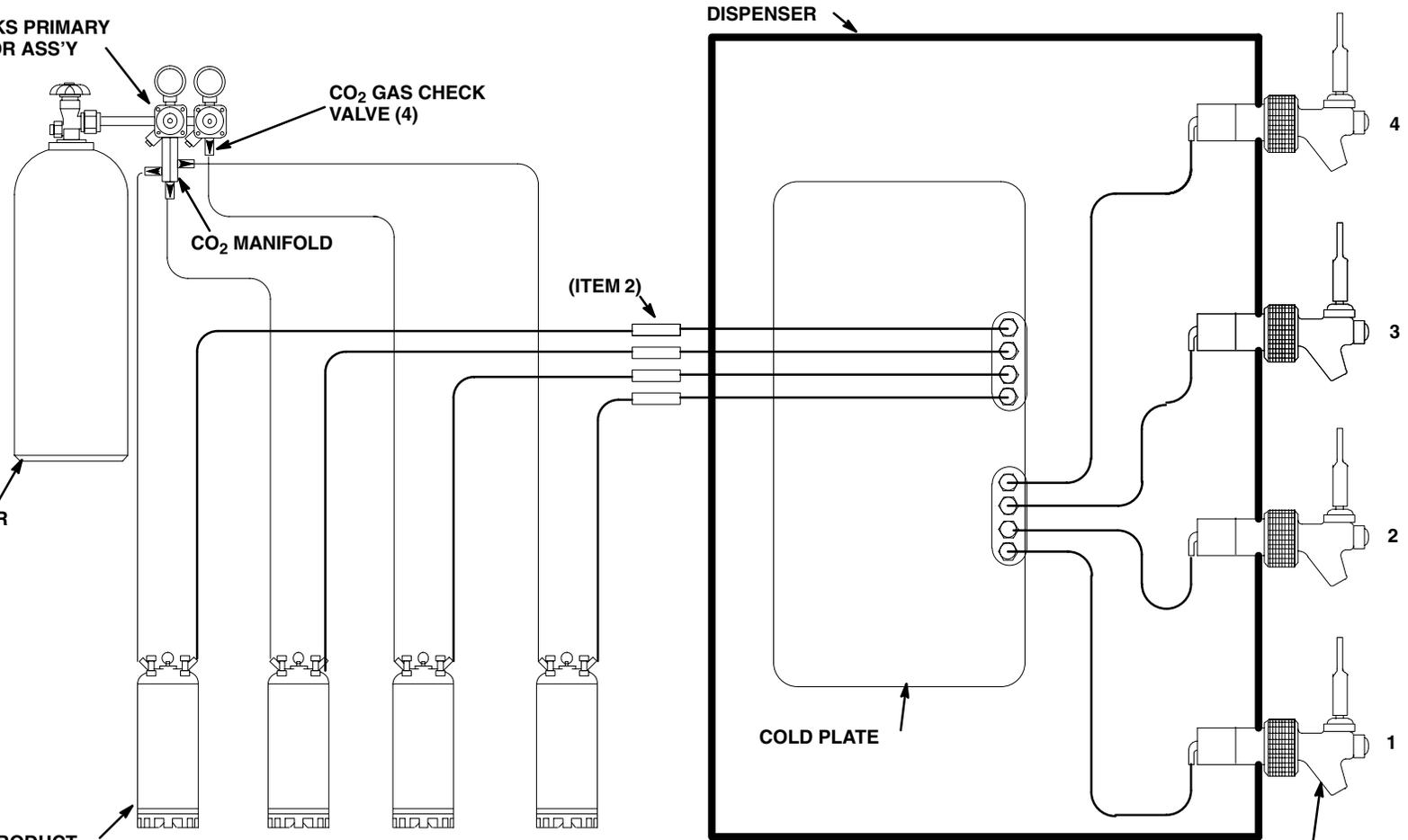
DISPENSING
VALVE (4)

LINE LEGEND

PRODUCT

CO₂

FIGURE 2. FLOW DIAGRAM



THIS PAGE LEFT BLANK INTENTIONALLY

INSTALLATION

This section covers unpacking and inspection, identification of LOOSE-SHIPPED PARTS, installation, and Unit operation.

UNPACKING AND INSPECTION

NOTE: The Unit was thoroughly inspected before leaving the factory and the carrier has accepted and signed for it. Any damage or irregularities should be noted at time of delivery (or not later than 15 days from date of delivery) and immediately reported to the delivering carrier. Request a written inspection report from Claims Inspector to substantiate any necessary claim. File claim with the delivering carrier, not with 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	151741039	Knob,Dispensing Valve	4
2	150807100	Adapter, 7/16-20 male 1/2-16 male	4
	176193000	Adapter, 7/16-20 male by 7/16-20 male	4
3	187512000	Drain Hose, ½ I.D. by 40-in. long	1
4	317659029	Drip Tray	1
5	317660000	Cup Rest	1
6	160816039	Drip Tray Hanger	1
7	317906720 317904702	Decal, Set UF/SF F&B 8FL Coke (264404032) Decal, Set SF/UF/Pre Back Coke (264404035)	2
8	160853720	Decal Ice Chest	1

IDENTIFICATION OF LOOSE-SHIPPED PARTS

1. DECALS, DISPENSING VALVES KNOBS (item 7) to be installed on KNOBS, DISPENSING VALVES (item 1), then knobs are to be installed on dispensing valves.
2. ADAPTERS (item 2) used to connect product tank lines to Unit product inlet lines.
3. DRAIN HOSE (item 3) to be connected to water drain fitting on side of Unit.
4. DRIP TRAY HANGER (item 6) to be hung on front of Unit over dispensing valves.
5. CUP REST (item 5) to be installed on DRIP TRAY (item 4), then drip tray to be installed in drip tray hanger.

INSTALLING UNIT



CAUTION: Do not drop or rough handle Unit. Cold plate could cause severe damage to bottom of Unit.

1. Place Unit in operating position.

2. Route product inlet lines out through notch on top edge of Unit.
3. Wipe Unit interior with a clean damp cloth.
4. Install DECALS, DISPENSING VALVES KNOBS (item 7) on KNOBS, DISPENSING VALVES (item 1), then install knobs on dispensing valves. Install Decals in flat area on back of chest.
5. Install DRIP TRAY HANGER (item 6) over dispensing valves on front of Unit.
6. Install CUP REST (item 5) in DRIP TRAY (item 4), then install drip tray in drip tray hanger.
7. All Unit product inlet lines internal connections have been made at the factory. Perform the following to connect product source lines to unit product inlet lines (see Figure 2).

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

- A. Route, and label for identification, product source lines from product tanks location to Unit.
- B. Connect product source lines to Unit product inlet lines using ADAPTERS (item 2).
8. Install product tanks liquid quick disconnects (not provided) on ends of product source lines.



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

9. Connect DRAIN HOSE (item 3) to water drain fitting on side of Unit. Route drain hose to waste receptacle or drain.
10. Make up CO₂ lines long enough to reach from CO₂ regulator assembly to product tanks location.
11. Connect CO₂ lines to gas check valves on CO₂ regulator assembly CO₂ manifold(s). Seal connections with tapered gaskets.
12. Install product tanks gas quick disconnects (not provided) on other ends of CO₂ lines.

PREPARING UNIT FOR OPERATION

1. Set product tanks CO₂ regulator, using Cornelius Inc; PRE-MIX COMPUTER slide rule or bottling room chart, at equilibrium pressure to 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.

IMPORTANT: To prevent off-taste of dispensed product, product systems must be cleaned and sanitized to remove residue that may be present inside cold plate cooling coils.

2. Sanitize all product systems as instructed.
3. Fill Unit with ice as instructed.
4. Connect full product tanks into systems.

OPERATION

1. Dispense from each dispensing valve until air is purged from systems and product is dispensed.
2. Check for leaks and tighten any loose connections.
3. Adjust dispensing valves for product flow rate by turning dispensing valve Compensator Adjusting Screw (Figure 4) to the left (counterclockwise) for higher product flow rate or to the right (clockwise) for lower product flow rate.

THIS PAGE LEFT BLANK INTENTIONALLY

OPERATOR'S INSTRUCTIONS

This section covers operators instructions for operating controls, daily preoperation check, adjustments, replenishing CO₂ and product supplies, cleaning and sanitizing, checking cold plate ice supply, and cleaning CO₂ gas check valves.



CAUTION: Do not drop or rough handle Unit. Cold plate could cause severe damage to bottom of Unit.

OPERATING CONTROLS

DISPENSING VALVE

(see Figure 3)

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

DISPENSING VALVE COMPENSATOR ADJUSTING SCREW

(see Figure 4)

Dispensing valve compensator adjusting screw (located on side of dispensing valve) is used to adjust product dispensing flow rate to a lower or higher rate. Adjust as instructed.

DAILY PREOPERATION CHECK

1. Make sure CO₂ cylinder 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.

UNIT OPERATION

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

ADJUSTMENTS

PRODUCT TANKS CO₂ REGULATOR

(see Figure 2)

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

ADJUSTING DISPENSED PRODUCT FLOW RATE

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

REPLENISHING CO₂ SUPPLY

NOTE: When indicator on 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.

REPLENISHING ICE SUPPLY

Periodically check and make sure sufficient amount of ice is on cold plate for proper cooling of dispensed product. Replenish ice supply as instructed.

PRODUCT FLAVOR CHANGE

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

CLEANING AND SANITIZING

Unit should be thoroughly cleaned and sanitized as instructed every time it is used as a portable (moved from one location to another). If Unit is used as a semi-portable (left in one location part of the time), it should be thoroughly cleaned and sanitized every 30-days.

CLEANING CO₂ SYSTEM GAS CHECK VALVES

(see Figure 2 and Figure 5)

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

SERVICE AND MAINTENANCE

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

PREPARING UNIT FOR SHIPPING, RELOCATING, OR STORING

CAUTION: Before shipping, relocating, or storing Unit, cold plate cooling coils must be sanitized and all sanitizing solution purged from coils and dispensing valves. Ice water and ice must also be removed from inside Unit. A freezing ambient environment will cause residual water remaining inside Unit to freeze resulting in damage to internal components.

ADJUSTMENTS

ADJUSTING PRODUCT TANKS CO₂ REGULATOR

(see Figure 2)

Set product tanks CO₂ regulator, using Cornelius PRE-MIX COMPUTER slide rule or bottling room chart, at equilibrium pressure to 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.

ADJUSTING DISPENSED PRODUCT FLOW RATE

Turn dispensing valve Compensator Adjusting Screw (Figure 4) 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 CO₂ cylinder regulator assembly 1800-psi gage is in shaded (“change CO₂ cylinder”) portion of dial, CO₂ cylinder is almost empty and should be changed.

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 with safety chain to prevent it from falling over. Should the 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 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 gas quick disconnect (grey) and liquid quick disconnect (black) from empty product tank, then remove tank.
2. Place full product tank in position, then connect gas quick disconnect (grey) and liquid quick disconnect (black) to full product tank.

PRODUCT FLAVOR CHANGE

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

REPLENISHING ICE SUPPLY

Periodically check ice supply on cold plate and replenish with clean ice as necessary. **MAKE SURE WATER DRAIN HOLE ON SIDE OF UNIT IS OPEN AND WATER IS DRAINING FROM INSIDE UNIT.**

CLEANING AND SANITIZING

IMPORTANT: Only qualified personnel should perform cleaning and sanitizing procedure. Unit should be thoroughly cleaned and sanitized every time it is used as a portable (moved from one location to another). If Unit is used as a semiportable (left in one location part of the time), it should be thoroughly cleaned and sanitized every 30-days. Proceed as follows to clean and sanitize the Unit using Chlor-Tergent (Oakite Products, Inc.) or equivalent sanitizer.

1. Disconnect product tanks from product systems. Rinse quick disconnects in warm water.
2. Open dispensing valves to relieve pressure on systems.
3. Remove dispensing valves knobs by pulling knobs up and off valves.
4. Using a spanner wrench, loosen and remove coupling nuts from dispensing valves, then remove valves from unit.
5. Remove phillips-head screw on end of dispensing valve, then remove outer sleeve, spring, and inner sleeve.
6. Loosen and remove knob lever bonnet securing lever in dispensing valve body, then remove lever.
7. Slide shaft and seat assembly out through rear of dispensing valve body.
8. Wash disassembled dispensing valve parts in plain water.
9. Assemble dispensing valve by reversing disassembly procedure steps 5 through 7 preceding.
10. Disassemble and clean remaining dispensing valves by performing steps 5 through 9 preceding.
11. Remove compensators from inside sleeve and coupling nut assemblies.
12. Wash compensators in plain water, then install compensators in sleeve and coupling nut assemblies.

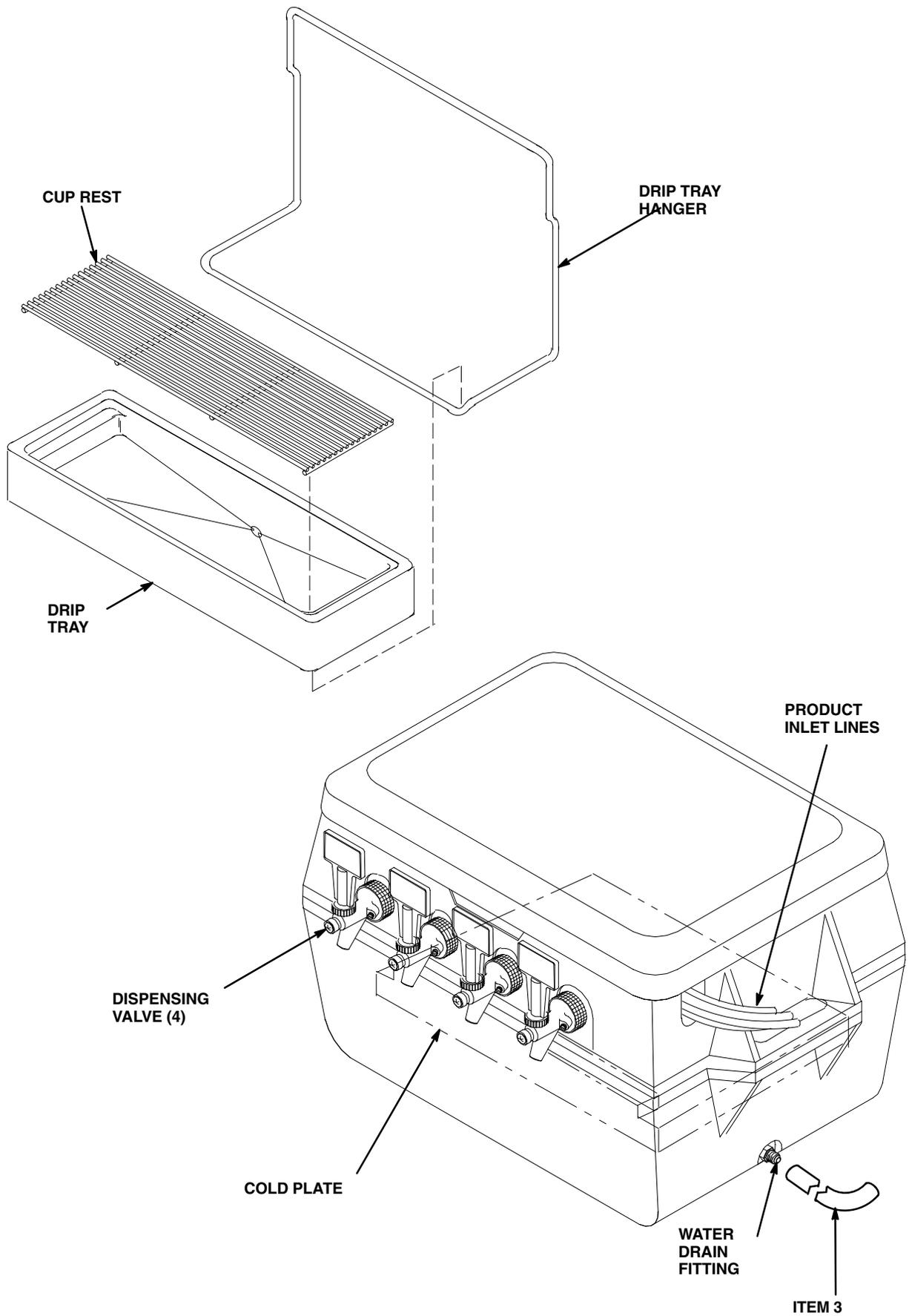


FIGURE 3. PARTS IDENTIFICATION (FOUR-FLAVOR UNIT SHOWN)

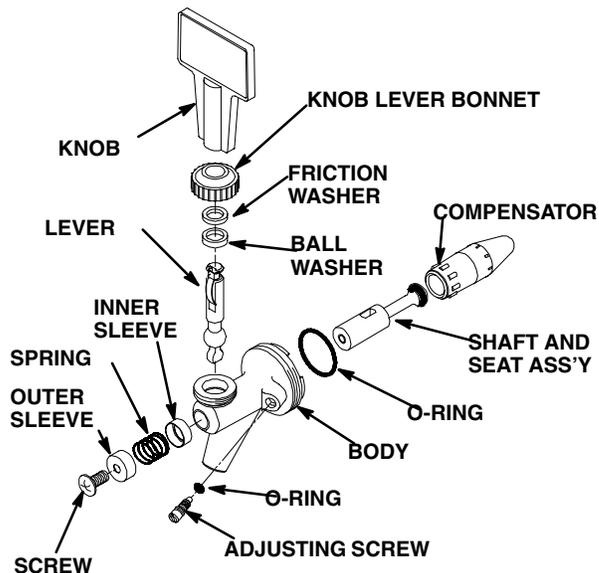


FIGURE 4. CLEANING DISPENSING VALVE

13. Install dispensing valves on unit. Make sure coupling nuts are tight.
14. Using clean empty product tank, prepare full tank of sanitizing solution by using 70° F to 100° F (max) plain water and .67 oz/gallon of sanitizer. This mixture will provide 200-ppm of chlorine.
15. Shake sanitizing solution tank to thoroughly mix solution, then connect tank to product system to be sanitized.
16. Place waste container under dispensing valve. Open dispensing valve to permit sanitizing solution to purge product out of line, coil, and dispensing valve. Continue to draw from valve until only sanitizing solution is dispensed.
17. Repeat steps 15 and 16 preceding to purge product from, and install sanitizing solution in, remaining systems.



CAUTION: Do not allow sanitizing solution to remain in product systems longer than recommended contact time. Exceeding contact time will result in damage to stainless steel components.

18. Allow sanitizing solution to remain in product systems for 10 to 15 minutes (max) contact time.
19. Remove product tank containing sanitizing solution from product system, then connect tanks containing product into systems.



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

20. Place waste container under dispensing valve. Dispense from valve and allow product to purge sanitizing solution out of product system and until only product is dispensed.
21. Repeat preceding step 20 to purge sanitizing solution out of remaining product systems and until only product is dispensed.



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.

22. Thoroughly rinse inside and outside of product tank that was used for sanitizing solution to remove all solution residue.
23. Remove all ice from inside Unit, then rinse cold plate and Unit interior with plain water.
24. Raise end of drain hose from water drain fitting on side of Unit above level of lid.
25. Prepare two gallons of sanitizing solution by using 70° F to 100° F (max) plain water and .67 oz/gallon of sanitizer. This mixture will provide 200-ppm of chlorine.
26. Pour prepared two gallons of sanitizing solution inside unit on top of cold plate.

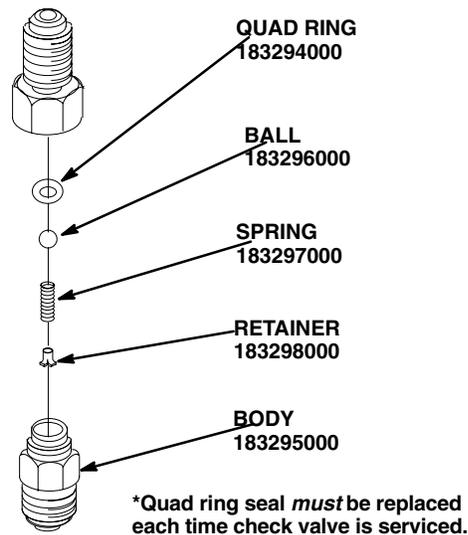


FIGURE 5. CO₂ GAS CHECK VALVE



CAUTION: Do not allow sanitizing solution to remain on top of cold plate longer than recommended contact time. Exceeding contact time will result in damage to stainless steel components.

27. Using brush, clean entire inside surface and top of cold plate with sanitizing solution.
28. Allow sanitizing solution to remain inside unit for 10 to 15 minutes (max) contact time.
29. Lower end of drain hose from water drain fitting on side of unit and allow sanitizing solution to drain from inside unit into waste container.
30. Thoroughly rinse inside of unit and cold plate with plain water to remove all sanitizing solution.
31. Install drain hose on water drain fitting, then fill unit with ice as instructed.
32. Remove cup rest, drip tray, and drip tray holder from Unit.
33. Wash removed items, then rinse with plain water.
34. Wipe entire Unit exterior with clean damp cloth.

35. Install cup rest, drip tray, and drip tray holder on Unit.

CLEANING CO₂ SYSTEM GAS CHECK VALVES

(see Figures 2 and 5)

The CO₂ system 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.

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.

Trouble	Probable Cause	Remedy
NO PRODUCT DISPENSED.	A. Product tank quick disconnects not properly attached.	A. Attach quick disconnects.
	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.	A. Oil film or soap scum in cup.	A. Use clean cups.
	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 finished drink hits sharp edges of ice, carbonation is released from dispensed drink.		
DISPENSED PRODUCT FOAMS AS IT LEAVES DISPENSING VALVE.	A. No ice on cold plate.	A. Replenish ice supply.
	B. Product tanks CO ₂ regulator adjusted too high.	B. Adjust product tanks CO ₂ regulator to proper equilibrium pressure as instructed, then replace product supply.
	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 in swivel nut.
	E. Oil, water, or dirt in CO ₂ supply.	E. Remove contaminated CO ₂ . Clean CO ₂ system (lines, regulators, etc.). Install a clean CO ₂ supply.

THIS PAGE LEFT BLANK INTENTIONALLY

CORNELIUS INC.

CORPORATE HEADQUARTERS:

One Cornelius Place
Anoka, Minnesota 55303-6234
(763) 421-6120
(800) 238-3600

