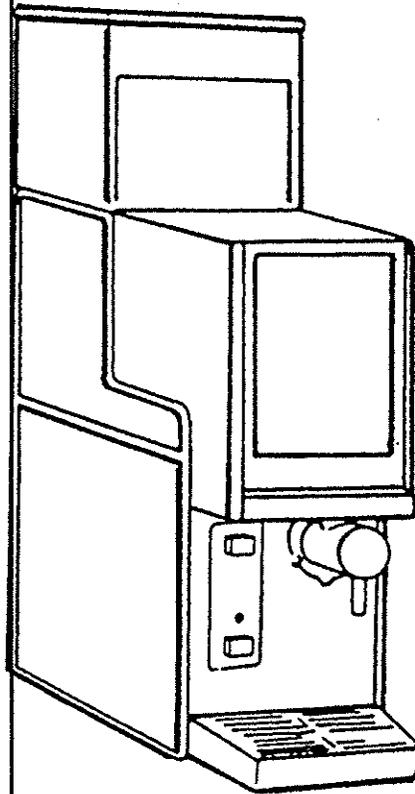


JETWAY

OWNER'S MANUAL

Liquid Hot Chocolate Dispenser



<u>MODEL</u>	<u>MODEL NO.</u>
PHCL30	A7260
PHCL30-W25	A7189
PHCL30-W26	A9419

Manufactured by Jet Spray Corporation
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Your Standard of Excellence for Beverage Merchandising on Six Continents

GENERAL DESCRIPTION

MODEL PHCL30

The PHCL30 is a compact, lightweight, countertop unit designed to dispense a continuous flow of hot chocolate as long as the push button is actuated. Simple connections to an electrical outlet and a water source for filling the water reservoir (no plumbing needed) are all that are required to set the unit into operation.

WARNINGS:

1. **THIS APPLIANCE MUST BE EARTHED**
2. **THIS APPLIANCE IS NOT SUITABLE FOR USE BY UNSUPERVISED CHILDREN**

MODEL PHCL30-W25(W26)

The PHCL30-W25 is a compact, lightweight, countertop unit designed to dispense a timed portion of hot chocolate by momentarily pressing a button. Simple connections to an electrical outlet and a water source for filling the water reservoir (no plumbing needed) are all that are required to set the unit into operation.

INSTALLATION

LOCATION

Place the dispenser on a solid level surface with no part of the unit extending beyond the edge of that surface.

POWER AND WATER

- 1) Model PHCL30-W25 - plug the power cord into a 230 volt 50Hz grounded receptacle.
- 2) Model PHCL30 - plug the power cord into a 115 volt 60Hz grounded receptacle.
- 3) Model PHCL30-W26 - plug the power cord into a 220 volt 60Hz grounded receptacle.

NOTE: *If the colors of the wires in the main leads of this appliance do not correspond with the colored markings identifying the terminals in your plug, proceed as follows (W25 & W26 only):*

- The green and yellow wire must be connected to the terminal in the plug marked with any of the following:
 - ▶ the letter E
 - ▶ the earth symbol
 - ▶ colored green
 - ▶ colored both green and yellow.
- The blue wire must be connected to the terminal in the plug marked with the letter N or colored blue.
- The brown wire must be connected to the terminal in the plug marked with the letter L or colored orange.

POWER CORD

If the supply cord of this appliance is damaged, it must be replaced by a repair shop appointed by the manufacturer because special tools are required.

AMBIENT TEMPERATURE

The dispenser is designed to work between 40° and 130° F.

ASSEMBLY

1. Unwrap the drip tray and place it on the dispenser. Remove the allen wrench from the drip tray. This key is for adjusting the outlet valve.
2. Wash the reservoir and lid and rinse thoroughly. Wash plastic parts by hand only using a mild detergent and a soft cloth. Harsh detergents, abrasives, and dishwashers will damage them.

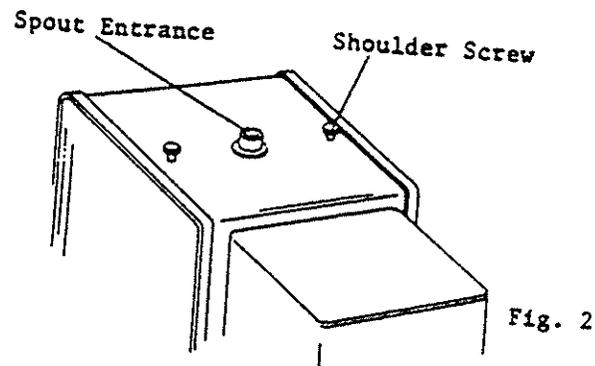
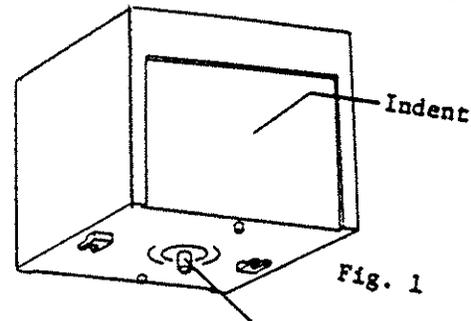


Fig. 1 and Fig. 2

3. Insert the reservoir spout into the spout entrance on top of the unit. Level the reservoir and lower it with indented sides to the back and front but counter-clockwise some 20 degrees. Settle the reservoir and turn it clockwise to lock it in position. Make sure the two claws under the reservoir hook under shoulder screws.

3. Refill the reservoir.
4. The water will reach its working temperature, 175°/80°C in 10-15 minutes.

WATER FILL

1. Fill the reservoir with cold drinking water either from a jug or bottle or straight from the tap (faucet). The reservoir spout incorporates a valve which shuts when the reservoir is carried with water in it. Do not fill the reservoir above the fill line.
2. To turn on the dispenser, move the tumbler switch on the front panel upwards. The hot water tank will fill up. When it is full, float-operated micro-switches turn on the heater and shut the inlet valve.

OPERATION

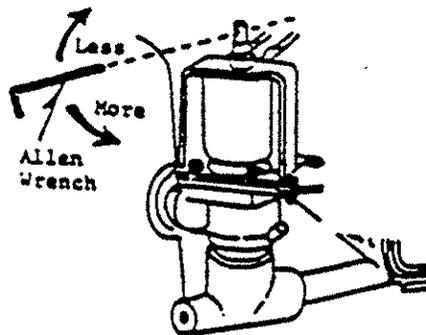
DISPENSING

Push the cup button once and let it go. Dispense and sample two or three cups to see if the strength and quantity are right. If they are not right, refer to the ADJUSTMENTS section below.

ADJUSTMENT

Safety - Switch off power before unscrewing the left side panel to adjust water or chocolate. The water adjustment does not require skill but dosing plates should be changed by a trained engineer.

- a. Unless otherwise ordered the dispenser will be factory set to dispense at a strength of one ounce (28 gm) of chocolate concentrate to five ounces of water to make a six ounce drink (170 ml).
- b. If these settings have to be changed, there are two adjustments: -



Water - See figure above. To change the amount of water dispensed loosen the lock nut on top of the outlet valve. Put the Allen key (from the drip tray) into the hole in the screw above the lock nut. Turn the screw clockwise (viewed from above) for less water and anti-clockwise for more water. Tighten the lock nut on completion.

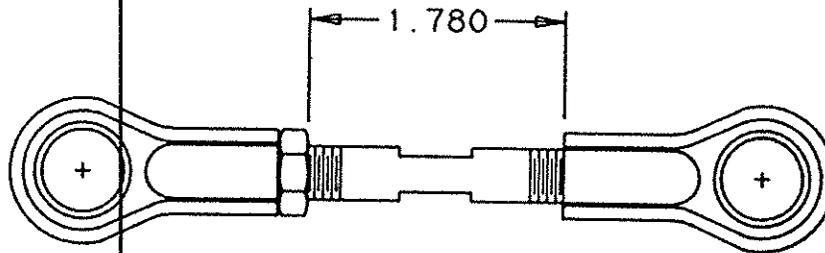
Chocolate - To change the amount of chocolate concentrate dispensed change the dosing plate in the dispense cam wheel. There are six different dosing plates Jet Spray will be glad to advise which one to use.

<u>Product Throw</u>	<u>Color Code</u>	<u>Part Number</u>
25 ml	Orange	8116
29 ml	Green	7141
31 ml	Black	6613
33 ml	Purple	8577
36 ml	Blue	6961
38 ml	White	4962

The screw adjustment on the vertical rod on the syrup pump is only to enable the rod end bearing to slide comfortably over the bolt in the cam wheel. **IT HAS NO EFFECT ON THE STRENGTH OF THE DRINK.**

WARNING: ONLY TRAINED PERSONNEL SHOULD ADJUST THE SYRUP PUMP. PREMATURE FAILURE OF SYRUP PUMP DIAPHRAGM COULD RESULT FROM MALADJUSTMENT.

The rod length should be the same for all displacement plates. Use the figure below as a guide for the rod length if it becomes uncalibrated while changing a displacement plate.



TEMPERATURE ADJUSTMENT

The water temperature inside the hot water tank may be adjusted between 133°F(56°C) and 195°F(90.5°C) by changing the thermostat located on the side of the tank. Follow the procedure outlined below when adjusting the temperature.

WARNING: TURN OFF POWER AND UNPLUG THE UNIT FROM ELECTRICAL RECEPTACLE.

1. Remove left hand lower side panel.
2. Using a flat-head screw-driver, turn the adjusting screw on the thermostat: clockwise to increase temperature or counter-clockwise to decrease temperature.
3. Replace side panel, plug in and turn on the power.

NOTE: *It will take a couple of minutes for the unit to increase the water temperature so wait before testing. Repeat steps 1-3 if further adjustments are necessary.*

SANITIZING AND CLEANING

The Jet Spray hot chocolate mixing system is self-cleaning. Each time a beverage is dispensed, hot water flushes the water system. However, periodic sanitizing of the syrup system and cleaning of the exterior cabinet and components are necessary for satisfactory operation. Proceed as follows:

A. Syrup System

1. Remove syrup can and inlet syrup tube from syrup inlet fitting.
2. Remove plastic can lid and inlet syrup tube from can and wash both thoroughly with hot water.
3. Moisten snout of cleaned lid and insert into syrup inlet fitting.
4. Carefully fill lid with boiling water.
5. Place an empty container under outlet spout.
6. Slide sanitizing switch to right to SAN position.
7. Continue sanitizing until water leaving dispenser is completely clean, refilling lid with hot water as required. Sanitizing normally takes 5-10 minutes.
8. Sanitize syrup system on a weekly basis. ***JET SPRAY CANNOT BE RESPONSIBLE FOR PROBLEMS DUE TO IMPROPER CLEANING OF THE DISPENSER.***

B. Mixing Chamber Cleaning

1. Remove the funnel extension.
2. Remove the funnel from the whipper chamber.
3. Rotate the whipper chamber clockwise and remove it.
4. Remove the impeller blade by pulling forward.
5. Wash all parts with mild detergent such as Joy or an equivalent (*mixture of detergent should be 1 oz. of detergent to 1 gallon of water*). Rinse thoroughly with at least 70°F water.
6. Reassemble the impeller blade, whipper chamber and funnel.
7. Replace funnel cover with recessed edge of funnel aligned to clear syrup can when in place.
8. Be sure syrup outlet valve is still securely installed in syrup outlet tube.
9. Flush parts with hot water for 60 seconds simply by pushing and holding the Rinse Button.

C. Dispenser Cabinet

1. The outside of the dispenser should be wiped with a clean, damp cloth and mild soap.
2. ***Do not use abrasive or solvent base cleaners!*** Soap and water will keep the dispenser sparkling clean and attractive.
3. Empty and wash the drip tray daily.

D. WATER STRAINER

If a water line strainer has been installed in the exterior water line, it should be checked periodically and back flushed to clean out collected residue. If the strainer cannot be back flushed, replace with a new strainer.

SERVICE TIPS

- Do not clean plastic parts with hot water, abrasive, or solvents.
- Do not clean dispenser cabinet with any abrasive or solvents.
- In certain areas the water supply may be a problem. Certain areas have water with a high mineral content which can result in scale formation inside the heater tank and reduce its life and efficiency. Other areas may have off-odors in the water which results in a poor tasting drink. If you have these problems, consult a local water treatment expert such as Everpure or other reputable companies. These people have equipment which can eliminate the problems just mentioned.
- Use only chocolate drink based formulated for automatic dispensers. We cannot be responsible for weak or erratic drinks due to thick, hard-to-pump syrup.
- Because hot chocolate syrups thicken with age, rotate stock to use oldest product first.
- If unit is taken out of service either to be stored or to be repaired, the syrup circuit must be cleaned according to the cleaning instructions noted on Page 5. (We cannot assume responsibility for problems due to storing units that are not properly cleaned.) After cleaning syrup system, remove JETVENT lid and push drink button twice to remove water from syrup circuit.

DRAINING OF THE TANK

1. Turn power switch off.
2. Unplug the dispenser, remove water reservoir and drip tray. Carry unit to counter next to a sink, or have a two gallon water container handy.
3. Loosen drain plug at rear of unit. Do not remove completely.
4. Place unit over sink or other suitable container and remove drain plug. Tank holds 1.5 gallons (5.7 liters) of water.
5. After drainage replace plug and tighten securely.

SPECIFICATIONS

Model Number

PHCL30

PHCL30-W25

PHCL30-W26

Size:

Cabinet:

Controls:

Portion Size:

Stainless Steel Water Tank:

Continuous Dispensing Rate:

Peak Dispensing:

Heater:

PHCL30

PHCL30-W25

PHCL30-W26

Drip Tray:

Net Weight:

Shipping Weight:

Specifications

115 VAC 60Hz 1350W 11.1 A

230 VAC 50Hz 1867 W

220 VAC 60Hz 1714 W

8-¹/₁₆"W x 18-⁵/₈"D x 27-¹/₂"H (20.4 x 47.3 x 70.0 cm)

Stainless Steel Exterior, Impact Resistant Hood & Drip Tray

Small cup

Factory set for 6oz (177 ml)

1.5 Gallons (5.7 liters)

Three 6 oz. (177 ml) cups/min. USA

Five 6 oz. (177 ml) cups/min. W25

Six 6 oz. (177 ml) cups/min. for: four minutes (30 cups total)

USA; seven minutes (42 cups total) W25

1200 W @ 115 VAC Incoloy Removable

2000 W @ 240 VAC Incoloy Removable

2000 W @ 240 VAC Incoloy Removable

Removable - Impact Resistant

30lbs (13.5kg)

32lbs (14.5kg)

NOTES

Attention is drawn to the requirements of National Regulations about connecting to and using Potable water supplies.

Jet Spray dispensers conform to the requirements of the Model Water Bylaws of 1986 SI 1147.

All hoses and couplings are capable of withstanding 1.5 times the rated operating pressure for 30 minutes at 50°C after being aged for 10 days at 70°C.

All surfaces which come into contact with food or drinking water are constructed of food quality non-toxic materials, are non-corrosive, non-tainting and do not support the growth of bacteria.

PHCL30 WIRING DIAGRAM

