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INSTALLATION & MAINTENANCE MANUAL

This is an abbreviated **Installation and Maintenance Manual** for the six-flavor Venture Post-Mix Dispenser (hereafter referred to as a Unit). The Venture Dispenser may be installed on a front or rear counter. Retain this abbreviated manual as part of your equipment manuals. A full manual (P/N 318832000) is available upon request.

NOTE: Optional 4-inch Legs (P/N 314744000) that will elevate the Unit 4-inches above the countertop are available. When ordering legs, order a quantity of four.

IMPORTANT: TO THE INSTALLER.

It is the responsibility of the Installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI/ASME A112. 1.2-1979; or an approved vacuum breaker or other such method as proved effective by test.

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained according to Federal, State, and Local laws.

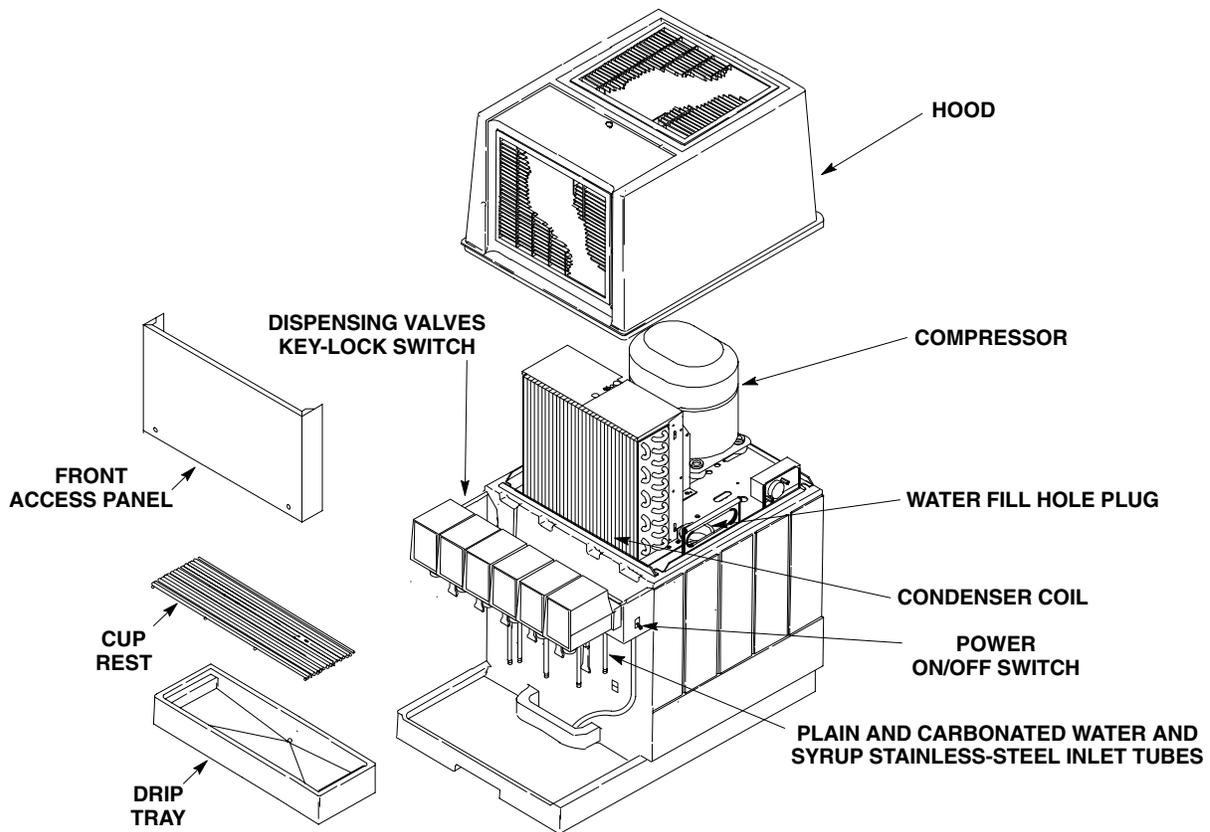


FIGURE 1. PARTS IDENTIFICATION

Control Code C - D

| Design Data | |
|--|--------------------|
| Unit Part Number | 4173561020 |
| Dimensions: | |
| Width | 16-1/4 inches |
| Height | 27-5/8 inches |
| Depth | 24-1/2 inches |
| Weights: | |
| Shipping Weight (approx) | 124 pounds |
| Dry Weight (approx) | 115 pounds |
| Ice Bank Weight (approximate) | 31 pounds |
| Drop-In Refrigeration Assembly | 58 pounds |
| Water Bath Capacity (no ice bank) approximately | 9-3/4 gallons |
| Refrigeration Requirements (Refrigerant Type and Amount) | See Unit Nameplate |
| Ambient Operating Temperature | 40° F to 120° F |
| Electrical Requirements: | |
| Operating Voltage | See Unit Nameplate |
| Current Draw | See Unit Nameplate |
| Electric Dispensing Valves | 24 VAC, 60Hz |

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 the 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 IMI Cornelius Inc.

INSTALLATION



CAUTION: *Do not* place or store anything on top of the Unit.

A minimum of 15-inches clearance *must* be maintained above the Unit to the nearest object (shelf, cupboard, ceiling, etc.). The front grille of the Unit *must* be unobstructed to allow air to enter the Unit hood. Unit is for indoor use.

The Unit *must* be located close to a permanent drain to connect the Unit drip tray drain hose. Main Plug *must* be accessible for disconnection.



WARNING: To avoid possible fatal electrical shock or serious injury to the operator, it is *highly recommended* that a GFCI (ground fault circuit interrupt) be installed in the electrical circuit for the domestic Units. It *is required* that an ELCB (earth leakage circuit breaker) be installed in the electrical circuit for the export Units

The Unit *must* be installed near a properly grounded electrical outlet with proper electrical requirements. The electrical circuit *must* be properly fused (slow-blow type fuse) or the circuit *must* be connected through an equivalent HACR circuit breaker. The electrical outlet *must* be accessible for ease of connecting and disconnecting the Unit power cord. No other electrical equipment should be connected to this circuit. *REFER TO UNIT NAMEPLATE FOR THE REQUIRED POWER CIRCUIT OPERATING VOLTAGE, HZ, AND THE MINIMUM CIRCUIT AMPACITY OF THE UNIT. ALL ELECTRICAL WIRING MUST CONFORM TO NATIONAL AND LOCAL ELECTRICAL CODES.*

The Unit syrup and plain and carbonated water source tubes may either be routed in through opening in lower back side of the Unit to location behind the front panel or tubes may be routed up through hole cut in the countertop to inside of the Unit. Cut necessary hole in countertop if applicable. The top of the unit must remain free of all objects.

1. Install loose-shipped drain hose on Unit and secure with provided clamp.
2. Place Unit in operating position on the countertop. To meet NSF International (NSF) requirements, seal Unit to countertop with silastic sealant, such as Dow Corning RTV 731 or equivalent.
3. Route drip tray drain tube down to and connect to permanent drain.
4. Remove hood from Unit. Fill water tank with clean water until water runs out of overflow into the drip tray pan. Use low-mineral-content water where a local water problem exists.
5. Remove Unit front access panel (see Figure 1) for access to the Unit syrup and plain and carbonated water stainless-steel connecting tubes and the Unit power switch.
6. Plug Unit power cord into accessible electrical outlet with applicable GFCI (ground fault circuit interrupt) or an ELCB (earth leakage circuit breaker) in the electrical circuit..
7. Place Unit power switch located on right side of the Unit (see Figure 1) in the “ON” position. The refrigeration system will start and begin building an ice bank.
8. Route syrup source tubes (numbered for identification) and carbonated and plain water source tubes (see Figure 3) up to and to inside of the Unit. Connect numbered syrup source tubes to matching number labeled Unit syrup inlet tubes. Connect carbonated and plain water source tubes to Unit carbonated and plain water inlet tubes.



CAUTION: To prevent any water or syrup leaks at the valves, be sure that all valve latches are secure and all valves are properly installed.



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.

9. Make sure primary and secondary CO₂ regulators adjusting screws are turned to the left (counterclockwise) until all tension is relieved from adjusting screws springs, then open the CO₂ cylinder shutoff valve.
10. Adjust primary CO₂ regulator for carbonator operating pressure as instructed in manual provided with the carbonator.
11. Adjust the sugar and diet syrup secondary CO₂ regulators for bag-in-box syrup pumps to 45 to 50-PSI for syrup lines up to 100-feet in length. For syrup lines longer than 100-feet, add 1-PSI for every 10-feet of added length. **DO NOT EXCEED MAXIMUM PRESSURE SPECIFIED ON THE SYRUP PUMP.**

If a pressure setting of 45-PSI to 50-PSI on the diet syrup secondary CO₂ regulator causes foamy dispensed diet drinks, the pressure setting may be lowered until the foam problem is corrected.

12. Turn on plain and carbonated water supplies to the Unit. Check for water leaks and repair as needed.
13. Make sure Dispensing Valves key-lock power switch on left side of the Unit (see Figure 1) is in the “ON” position, then dispense from all Dispensing Valves to bleed all air from the water systems.

14. Adjust Dispensing Valves for desired water flow rate. Turn water flow regulators to the left (counterclockwise) for less water or to the right (clockwise) for more water.
15. Connect full bag-in-box syrup supplies into the syrup systems.
16. Dispense from all Dispensing Valves to bleed all air from syrup systems. Check for syrup and water leaks and repair if evident.
17. Adjust Dispensing Valves for Water-To-Syrup “Ratio” of dispensed drinks as follows:

Note: Refer to syrup manufacturer’s recommendations on syrup package for Water-to-Syrup “Ratio”.

- A. Remove dispensing valve cover.
- B. Hold container under dispensing valve. Open dispensing valve and dispense just enough to fill syrup by-pass tube with syrup.
- C. Hold large chamber of ratio cup under dispensing valve nozzle. Place free end of syrup by-pass tube into syrup chamber marked for proper ratio. Open dispensing valve and dispense approximately five ounces of water into ratio cup. Water and syrup levels should be even in ratio cup.
- D. If water and syrup levels are not even in ratio cup, turn dispensing valve syrup flow regulator labeled “SYRUP” adjusting screw to the left (counterclockwise) no more than 1/4-turn at a time for less syrup or to the right (clockwise) no more than 1/4-turn at a time for more syrup.
- E. Repeat Water-to-Syrup “Ratio” test and adjust syrup flow regulator as many times as necessary until proper ratio of dispensed drink is achieved.

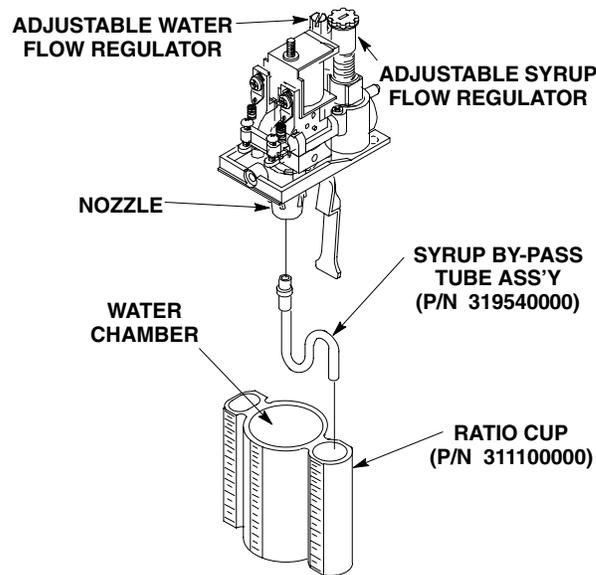


FIGURE 2. RATIO CUP AND SYRUP DIVERSION TUBE

- F. Remove syrup by-pass tube from dispensing valve.
 - G. Repeat steps A through F to adjust remaining Dispensing Valves for Water-To-Syrup “Ratio” of the dispensed drinks.
 - H. Install Dispensing Valve covers.
18. Install Unit front access panel.

MAINTENANCE

CLEANING AND SANITIZING

Exterior of the Unit, drip tray, and cup rest *should* be cleaned at end of daily operation and syrup systems *should* be sanitized every 90 days following Sanitizing Manufactures' recommendations. Dispensing Valves *should* be cleaned at least once a week.

CLEANING REFRIGERATION SYSTEM CONDENSER COIL

The refrigeration system condenser coil *must* be cleaned every 30 days.

CHECKING ICE WATER BATH

A gurgle heard from the Unit indicates water level in the water tank is low and more water should be added to the tank. If water in water bath is dirty, water should be drained from the tank, water tank coils should be cleaned, and the tank refilled with fresh water. USE LOW-MINERAL CONTENT WATER WHERE A LOCAL WATER PROBLEM EXISTS.

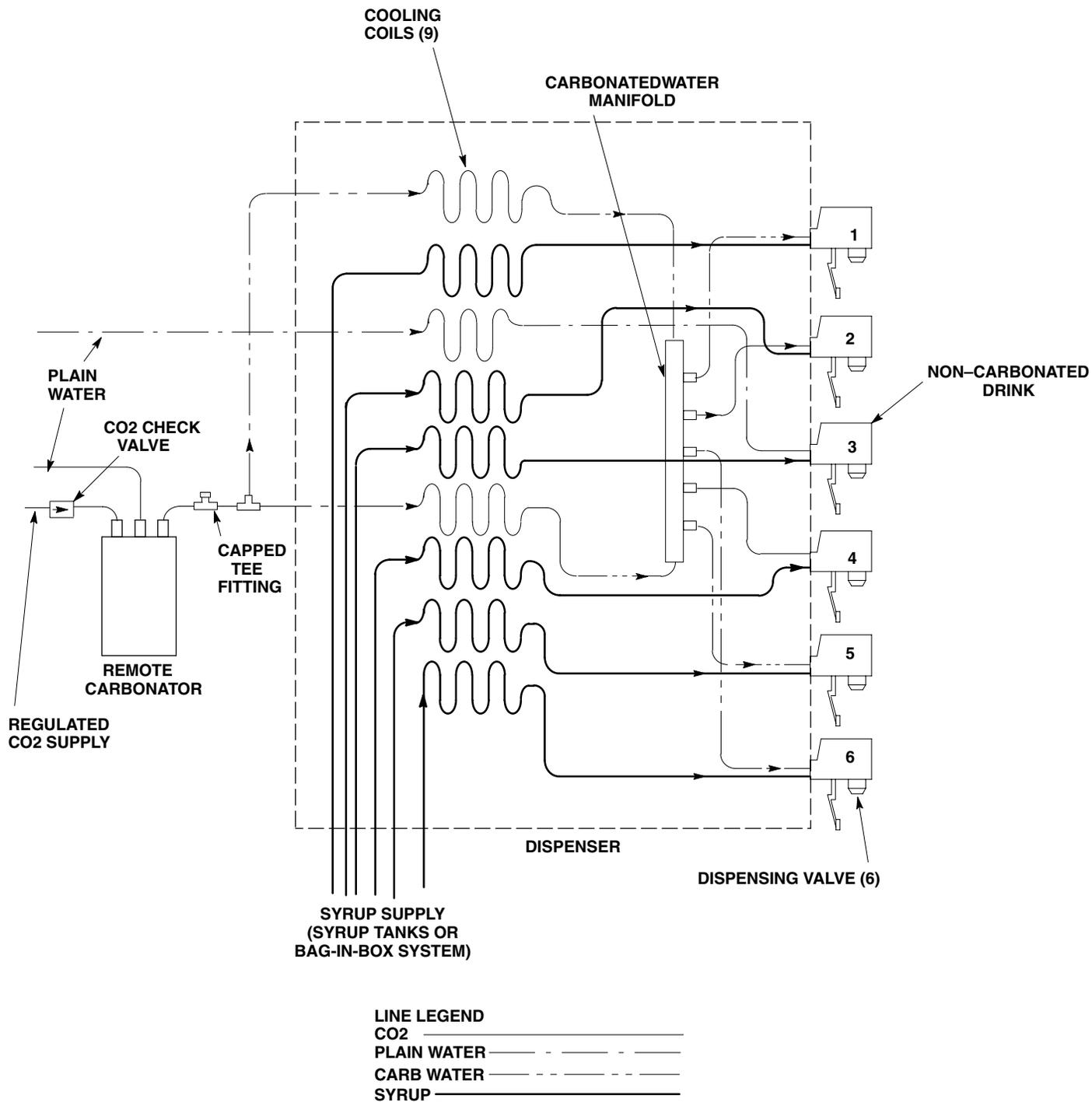


FIGURE 3. FLOW DIAGRAM