

RECOMMENDED FRUTISTA UNIT SETUP GUIDE

SAFETY INSTRUCTIONS

WARNING:

Before starting installation, read and understand all safety label and warnings on the machine. Also review and understand all safety instructions in the owners, installation and service manuals.

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

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 area around the unit clean and free of clutter.

Failure to keep this area clean may result in injury or equipment damage.



GUIDELINES

NOTE: Please take the time to familiarize yourself with the differences between a standard Cornelius Viper and the Frutista Freeze Cornelius Viper. The instructions below are meant as a guide to correcting common set-up errors and not to replace the Frutista Freeze Viper manual.

1. 60Hz units should be set to "Motor Type 1".
2. 50Hz units should be set to "Motor Type 2".
3. Set each barrel to FCB and to a viscosity setting of 3.
4. Ensure that there is a minimum of 100 psig is available from the bulk CO₂ tank to a dedicated CO₂ regulator.
5. Set the dedicated CO₂ regulator to the Frutista unit to 75 psig.
6. All barrels **MUST** be purged with CO₂ prior to the initial product fill.
7. **DO NOT** set up overlapping or adjacent defrost lockouts for any barrel.
8. Lockouts are to be set at 10:30am and 5:00pm only.
9. Be sure to program **ALL** barrels to "SLEEP" from restaurant close to 5:30am.
10. Do not instruct the restaurant crew to use the relief valve to fill the barrel above the fill line on the faceplate for Viper units.