PEPSI TOWER 2.0 DISPENSER

Operator's Manual

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Notice

The products, technical information, and instructions contained in this manual are subject to change without notice. These instructions are not intended to cover all details or variations of the equipment, nor to provide for every possible contingency in the installation, operation or maintenance of this equipment. This manual assumes that the person(s) working on the equipment have been trained and are skilled in working with electrical, plumbing, pneumatic, and mechanical equipment. It is assumed that appropriate safety precautions are taken and that all local safety and construction requirements are being met, in addition to the information contained in this manual.

This Product is warranted only as provided in Cornelius' Commercial Warranty applicable to this Product and is subject to all of the restrictions and limitations contained in the Commercial Warranty.

Cornelius will not be responsible for any repair, replacement or other service required by or loss or damage resulting from any of the following occurrences, including but not limited to, (1) other than normal and proper use and normal service conditions with respect to the Product, (2) improper voltage, (3) inadequate wiring, (4) abuse, (5) accident, (6) alteration, (7) misuse, (8) neglect, (9) unauthorized repair or the failure to utilize suitably qualified and trained persons to perform service and/or repair of the Product, (10) improper cleaning, (11) failure to follow installation, operating, cleaning or maintenance instructions, (12) use of "non-authorized" parts (i.e., parts that are not 100% compatible with the Product) which use voids the entire warranty, (13) Product parts in contact with water or the product dispensed which are adversely impacted by changes in liquid scale or chemical composition.

Correct Disposal of this Product

RECYCLE

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Trademarks and Copyrights

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800-238-3600

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SAFETY OVERVIEW

- Read and follow **ALL SAFETY INSTRUCTIONS** in this manual and any warning/caution labels on the unit (decals, labels or laminated cards).
- Read and understand ALL applicable OSHA (Occupational Safety and Health Administration) safety regulations before operating this unit.

SAFETY ALERT SYMBOL

This is the safety alert symbol. When you see this in the manual or on the unit, be alert to the potential of personal injury or damage to the unit.

Types of Alerts

 **DANGER**	Indicates an immediate hazardous situation which if not avoided **WILL** result in serious injury, death or equipment damage.
 **WARNING**	Indicates a potentially hazardous situation which, if not avoided, **COULD** result in serious injury, death, or equipment damage.
 **CAUTION**	Indicates a potentially hazardous situation which, if not avoided, **MAY** result in minor or moderate injury or equipment damage.

SAFETY TIPS

- Keep safety signs in good condition and replace missing or damaged items.
- Learn how to operate the unit and how to use the controls.
- **Do not** let anyone operate the unit without proper training. This appliance is **not** intended for use by very young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Keep your unit in proper working condition and do not allow unauthorized modifications to the unit.

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.**

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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 following all lock out/tag out procedures established by the user. Verify all the power is off to the unit before any work is performed. Failure to disconnect the power could result in serious injury, death or equipment damage.
⚠ 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. Whenever the unit is removed from service and/or transported, the unit must be completely drained of product and rinsed out to remove residual product. When transporting the unit, make sure that the unit is carefully tied down or stored in such a manner that the unit will not move during shipment.

Shipping And Storage

⚠ CAUTION	Before shipping, storing, or relocating the unit, the unit must be sanitized and all sanitizing solution must be drained from the system. A freezing ambient environment will cause residual sanitizing solution or water remaining inside the unit to freeze resulting in damage to internal components.

CO_2 (Carbon Dioxide) Warning

⚠ DANGER	CO_2 displaces oxygen. Strict attention **MUST** be observed in the prevention of CO_2 gas leaks in the entire CO_2 and soft drink system. If a CO_2 gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO_2 gas experience tremors which are followed rapidly by loss of consciousness and **DEATH.**

Mounting in or on a Counter

⚠ WARNING	While installing the unit in or on a counter top, the counter must be able to support a weight in excess of 1,000 lbs. to insure adequate support for the unit. **Failure to comply could result in serious injury, death or equipment damage.**

Unit Location

⚠ CAUTION	• This unit is not designed for use in outdoor locations. • The appliance must be placed in a horizontal position. • The appliance is not suitable for installation in an area where a water jet would be used.

Machine Usage

⚠ CAUTION	• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. • Children should be supervised to ensure that they do not play with the appliance.

PEPSI TOWER 2.0 SYSTEM OVERVIEW

DESCRIPTION

The Pepsi Tower 2.0 dispenser is a microprocessor controlled unit that dispenses up to 8 or 12 different drinks from one dispenser. It provides automated drink dispensing along with an ADA compliant position for dispensing drinks

SPECIFICATIONS

Model name	Pepsi Tower 2.0
Total Unit Weight	97 lbs (44 kg)
CO2 operating pressure	75 psig (0.52 MPa) max
Ambient Operating Temperature	65 to 95^{o} F (18 to 35^{o} C)
Maximum number of brands/flavors available	8 brands /4 flavors or 12 brands, 2 flavors
Electrical	120 V/1-phase/60 Hz 220 - 240 V/1-phase/50 Hz 15 A dedicated, protected circuit
Supply Requirements	Maximum Static Pressure: 100 PSI Minimum Static Pressure: 40 PSI
Dimensions	33.83" Height x 11.07" Width x 19.82" Depth
Noise Level	The unit emits acoustical noise with an A-weighted sound pressure level no greater than 75 dB, as measured in accordance with EN 60335-2-75

SPIRE 2.0: PHYSICAL DIMENSIONS

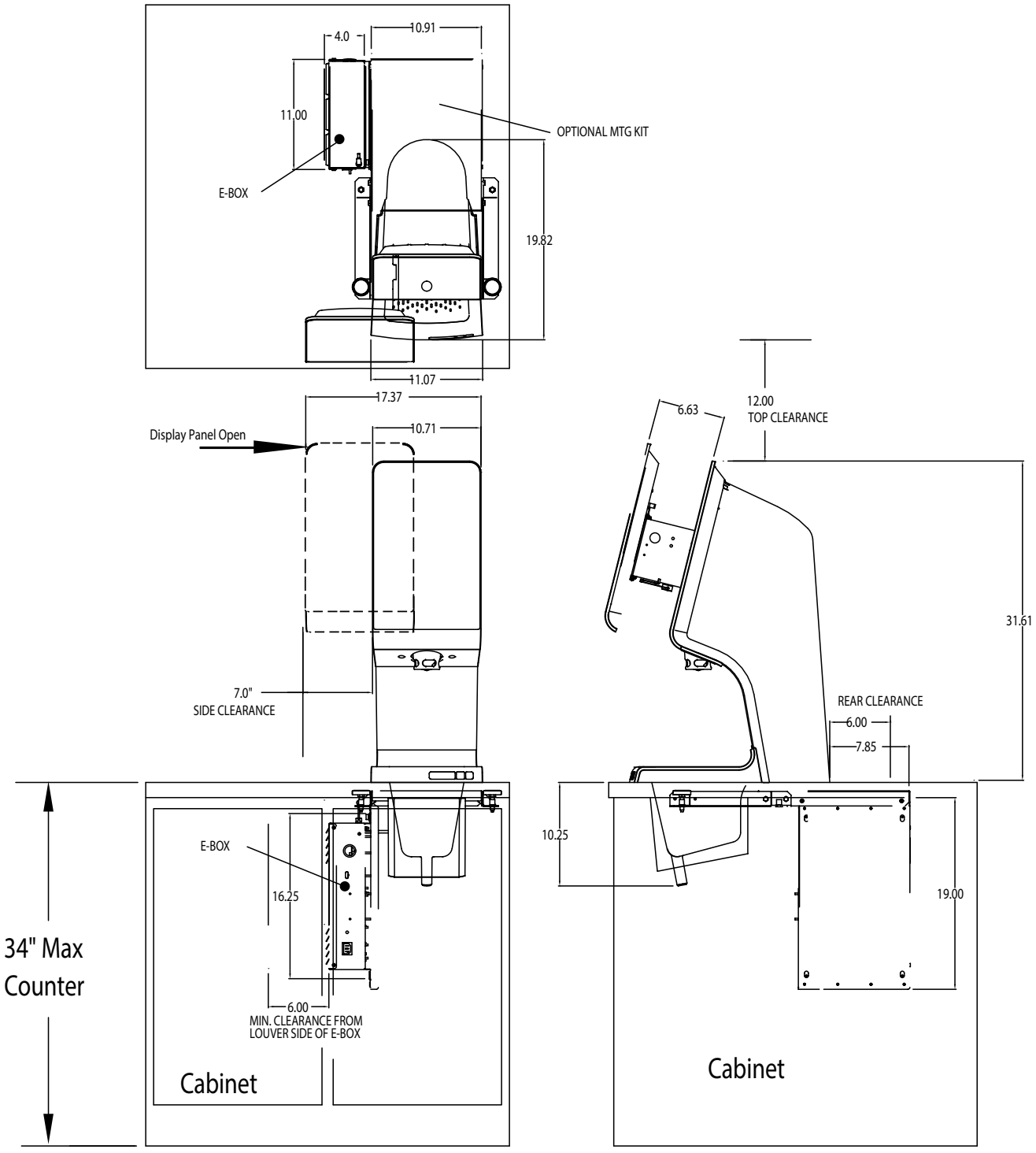


Figure 1 - Spire 2.0 Physical Dimensions

START-UP & OPERATING INSTRUCTIONS

Dispenser Installation

Before start-up and operation, the Spire dispenser must be installed by qualified personnel following instructions given in the Pepsi Tower 2.0 Installation Manual (621058522INS).

Powering Up the Dispenser

Perform the following steps to power up the dispenser.

1. Plug the power supply plug into a protected 15 amp circuit.

   If the display panel on the unit does power-up, you're ready to dispense a drink. See "Dispensing Drinks" on page 6.

   Otherwise, if the display panel on the unit does not power-up, go to Step 2 in this procedure.
2. If the display does not come on, open the touch screen door by placing both hands on the display screen and pulling forward. See Figure 2 left.
3. With the door in the 90° position locate the **Open-Door Locking Mechanism** (see Figure 2 lower right) and pull the mechanism out to stabilize the opened door. Then, move the display panel to the left, away from the unit.
4. With the door open, on the inside of the unit, locate the **Key Switch** and turn it to the ON position. (See Figure 2 middle).

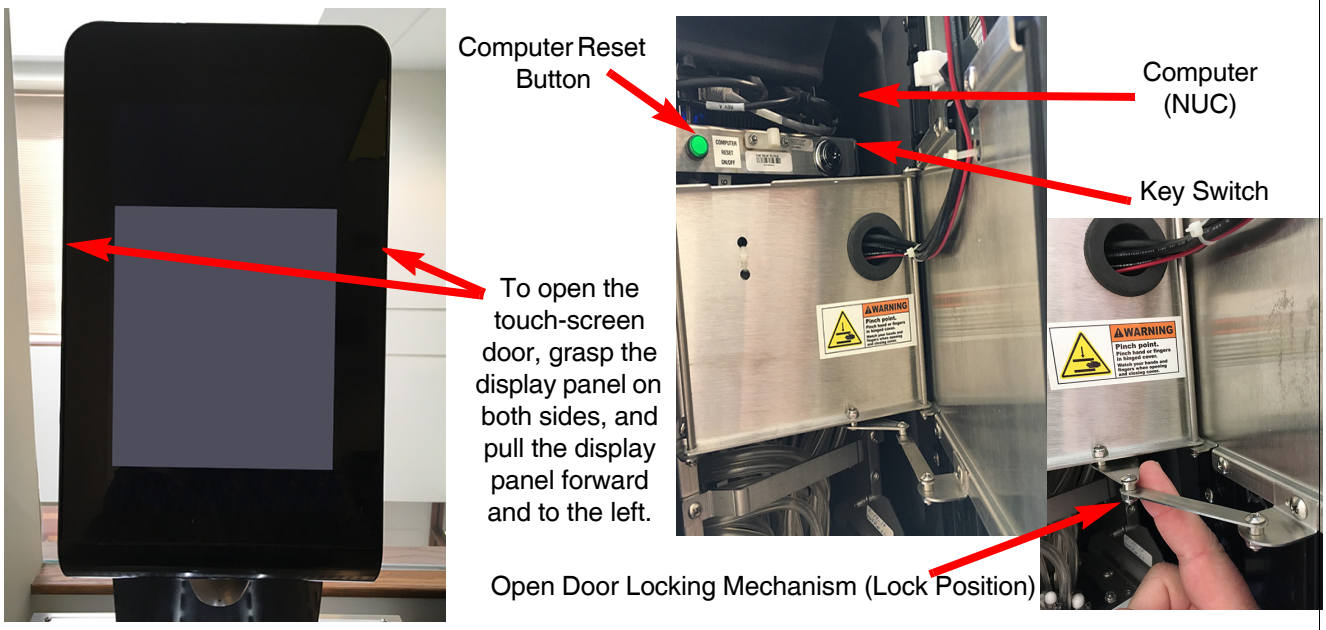


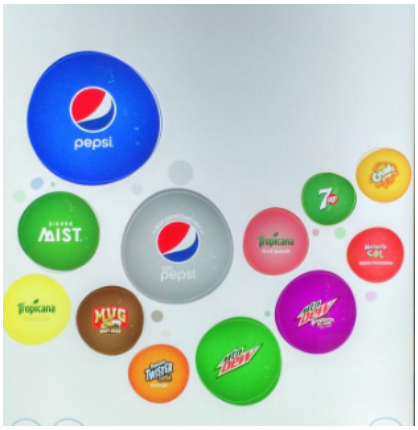
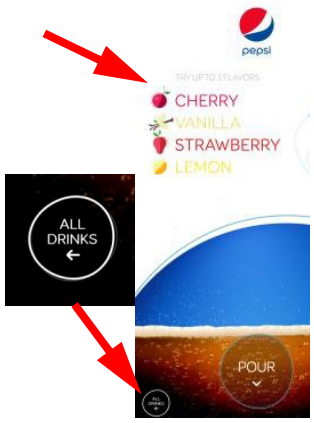
Figure 2

5. Close the display panel.

   Result: The display screen shows the **TOUCH TO START icon** and you're ready to dispense a drink. See "Dispensing Drinks" on page 6.

DISPENSING DRINKS

The Pepsi Tower 2.0 unit uses a touch screen to select and dispense drinks. Perform the following to dispense a drink:

1. From the touch screen display panel, tap the **TOUCH TO START icon** as shown in Figure 3. Result: The Drink Selection screen is displayed as shown in Figure 4.	 **Figure 3**
2. Select a **Drink icon** from the Drink Selection screen (Figure 4). Note: To select a drink, touch one of the **Drink icons**. Result: the Flavor Shot Screen is displayed. See Figure 5.	 **Figure 4**
3. **Optional**: Choose a **Flavor Shot**. Note: To select a flavor shot, touch one of the flavor shot icons or touch ALL DRINKS to return to the Flavor Selection screen.	 **Figure 5**
4. Place a cup under the dispensing nozzle, then touch-and-hold the **Pour Icon** to dispense the drink.	 **Figure 6**

ADA KEYPAD

The Spire 2.0 unit features touch-sensitive buttons located on the front of the unit (lower right, drain-tray panel). These buttons provide an alternative method to navigate the item selection and dispense screens.

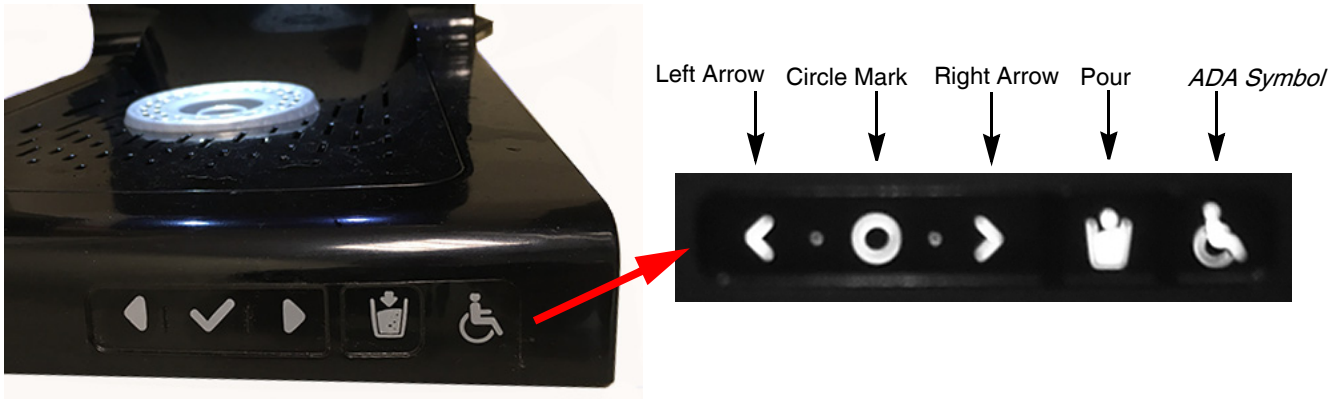


Figure 7 Keypad Operation

Left Arrow	Use the **Left Arrow** button to move the screen display selection highlight to the left.
Right Arrow	Use the **Right Arrow** button to move the screen display selection highlight to the right.
Circle Mark	Use the **Circle Mark** button to selects a highlighted item from the Drink Selection screen and Flavor Selection screen. Note: From the Drink Selection screen, when you highlight an item and press the Circle Mark button, the Flavor Shot screen displays. Flavor Shot selection is optional. Up to 3 flavor shots can be selected.
Pour	Use the **Pour** button to dispense a drink. Note: The Pour Button is active after a drink selection is made; selection of Flavor Shot items (up to 3 can be selected) is optional.

: **ADA Keypad - Button Descriptions**

ADA Keypad Operation

Perform the following steps to use the Keypad to dispense a drink:

1. Select a **Drink Selection icon** from the Drink Selection screen.

   Note: To select a drink using the ADA Keypad, press the Left and Right arrow buttons on the keypad (lower front) to highlight a **Drink Selection icon**, then press the **Circle Mark button** to select the item.

   Result: The Flavor Shot screen is displayed.

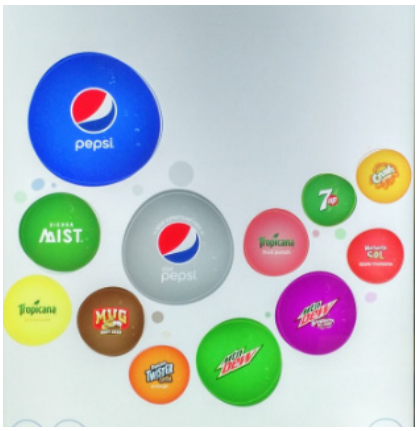


Figure 8

2. **Optional**: From the Flavor Shot screen, select Up to 3 flavors.

   Note: To select a flavor shot using the ADA keypad, press the Left and Right arrow buttons on the keypad (lower front) to highlight a **flavor shot icon** then press the **Circle Mark button** to select the item. Repeat this process to select up to 3 flavor shots.

   Use the ALL DRINKS icon to return to the Flavor Selection screen.

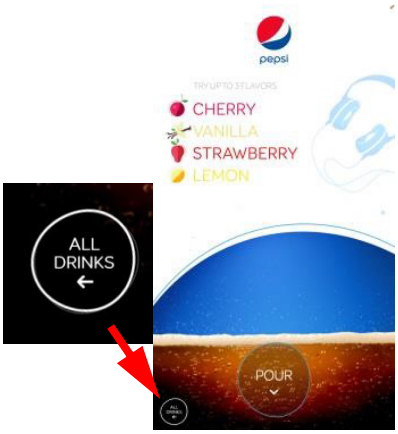


Figure 9

3. Press the **Pour button** to dispense the drink.

   Result: The drink is dispensed as long as you hold the Pour button, then, after releasing the Pour button, the screen defaults back to the Drink Selection screen.

Figure 10

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CLEANING AND MAINTENANCE INSTRUCTIONS

Review and conduct the following cleaning and maintenance activities according to the guidelines in this manual.

⚠ 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.** • Do not use metal scrapers, sharp objects or abrasives on the ice storage bin, top cover, agitator disc or exterior surfaces as damage to the unit may result. Do not use solvents or other cleaning agents as they may attack the material resulting in damage to the unit. • **Use the Soap Solution and Sanitizing Solutions identified in this manual**.

SOAP AND SANITIZING SOLUTIONS

Use the following soap and sanitizing solutions when cleaning the Spire dispenser.

- **Soap Solution**: Use a mixture of mild detergent and warm (100° F) potable water.
- **Sanitizing Solution:** Use Stera Sheen Green Label: Dissolve 1 packet [2 oz (59.0ml)] of Stera Sheen Green Label into 2 gallons of tap water [75-95F (23.9-35C)] to achieve 100ppm of chlorine. Or, use Kay-5 Sanitizer/ Cleaner: Dissolve 1 packet [1 oz (29.6ml)] of Kay-5 Sanitizer/Cleaner into 2.5 gallons of tap water [75-95F (23.9-35C)] to achieve 100ppm of chlorine.

DAILY CLEANING ACTIVITIES

Perform the following daily cleaning activities on a daily basis during low traffic times.

1. Remove the Cup Rest from the Drip Tray and clean both with a warm soap solution and nylon bristle brush. Then, rinse them with clean water and allow to air dry.

Figure 11

2 Wipe down the and exterior of the unit with a warm soap solution. Then, rinse with clean water and dry with a clean, soft cloth.

⚠ **CAUTION**

Do not use glass cleaner or harsh chemicals on the touch screen.

3. Remove the valve nozzle components (nozzle housing and nozzle) from the unit. The nozzle housing and nozzle is shown in Figure 12 and Figure 13).

   To remove the valve nozzle housing, place your hand on the valve nozzle housing lever and turn the component clockwise (to the right) about a 1/4 turn, then pull it down.

   Note: The nozzle may be inside the nozzle housing when the housing is removed as in Figure 12. If so, separate the nozzle from the housing before cleaning as shown in Figure 13. If not, grasp the nozzle under the valve and pull it down from the unit.

   Result: Nozzle components are removed from under the multi-brand dispensing valve.

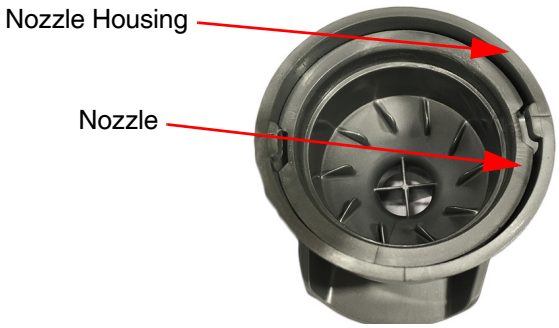

Figure 12 - Nozzle Housing with Nozzle, Multi-brand Valve

Figure 13 - Nozzle Housing (left) & Nozzle (right)

4. Next, remove the diffuser located under the multi-brand valve.

   To do this, with the nozzle housing removed, grasp the diffuser and pull it straight down, away from the nozzle base.

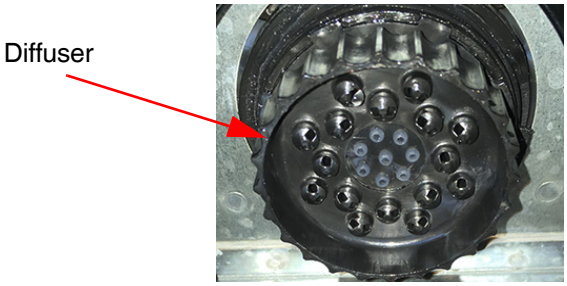

Figure 14

5. Clean the nozzle housing, nozzle and diffuser components using a warm soap solution and nylon bristle brush. See "Soap and Sanitizing Solutions" on page 9.

   After cleaning, let them air dry.

6. Pour warm soap solution down the drain to keep the drain clean and flowing smoothly.

7. Spray all the nozzle components (nozzle housings, nozzles, diffusers) inside and outside with approved sanitizing solution. See "Soap and Sanitizing Solutions" on page 9.

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8. Re-install clean nozzle components for the multi-brand valve.

   To replace these components back into the unit, do the following:

   - Push the diffuser on to the nozzle base so that the diffuser gasket is against the nozzle base. See Figure 14.
   - With the diffuser in place, place the multi-brand nozzle in the nozzle housing so that notches in nozzle line up with the tabs of the housing. See Figure 12 above.
   - Finally, place the nozzle housing (with the nozzle inside) over the nozzle base (as shown in Figure 14) and turn the housing approximately 1/4 turn (counter-clockwise) to secure the housing to the nozzle base.

   Result: Clean nozzle components for the multi-brand valve are re-installed.

WEEKLY MAINTENANCE

In addition to daily cleaning check the following items weekly to maintain the unit in proper condition.

- Check the temperature, smell and taste of the product.
- Check the water pressure coming to the unit using the pressure gauge on the back room package.
- Check carbonation of the drinks.
- Check the level of the CO_2 cylinder in the back room supplying the unit.
- Check the date on all of the BIBs in the back room package to avoid using expired product.

MONTHLY CLEANING

The following cleaning activities are to be performed monthly.

- Conduct all daily and weekly cleaning and maintenance activities appropriately, as scheduled.
- Flush and sanitize all syrup lines, as well as all of the syrup connectors. See "Sanitizing syrup lines, BIB Systems (Monthly) - Product Tubing" on page 12.
- Clean the and sanitize the ice bin. See "Cleaning and Sanitizing Interior Surfaces (Monthly)" on page 20.

Sanitizing syrup lines, BIB Systems (Monthly) - Product Tubing

Sanitizing the syrup lines and BIB system should be done monthly.

⚠ 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.

Perform the following steps to sanitize the syrup lines for BIB systems:

1. Remove all the quick disconnects from all the BIB containers in the back room.

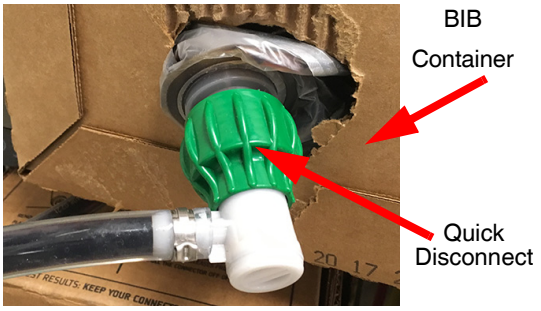

Figure 15

2. Fill a suitable pail or bucket with warm water and a soap solution.
3. Submerge all the disconnects in a warm soap solution and clean them using a nylon bristle brush.

   ⚠ IMPORTANT Do not use a wire brush.
4. Rinse them thoroughly with clean, potable water.
5. Using a large plastic pail, prepare approximately five (5) gallons of sanitizing solution. See "Soap and Sanitizing Solutions" on page 9.
6. Soak the BIB disconnects in the sanitizing solution for a minimum of fifteen (15) minutes.
7. Sanitized fittings must be attached to each BIB disconnect. If these fittings are not available, the fittings from empty BIB bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.

Figure 16

8. Place all the BIB disconnects into the pail of sanitizing solution. Operate all the valves until the sanitizing solution is flowing from the valve. Allow sanitizer to remain in the lines for fifteen (15) minutes.

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Cleaning and Sanitizing Interior and Exterior Surfaces (Monthly)

⚠ CAUTION	While pouring liquid into the ice bin, do not exceed the rate of 1/2 gallon per minute. Pouring more liquid into the bin could result in an overflow situation that may result in personal injury or damage to the equipment.

Perform the following to clean and sanitize all interior and exterior surfaces of the dispenser and ice chest.

1.	Prepare a warm soap solution. See "Soap and Sanitizing Solutions" on page 9.
2	Use a nylon bristle brush or sponge, and clean interior surfaces of the ice chest, making sure to cover all surfaces with soap solution.
3	Rinse the ice chest and all interior surfaces with clean potable water.
4	After cleaning the interior surfaces, use a warm soap solution to clean all exterior surfaces of the dispenser and ice chest. Then, rinse all cleaned surfaces with clean potable water.

YEARLY MAINTENANCE

- Have the water pump and check valve inspected and cleaned by a qualified service technician.
- Have the CO2 gas check valve inspected and cleaned by a qualified service technician.

REPLENISHING CO_2 SUPPLY (AS REQUIRED)

NOTE: When the indicator on the 1800-psi gage is in the shaded ("change CO_2 cylinder") portion of the dial, CO_2 cylinder is almost empty and should be changed.

⚠ **DANGER**	CO_2 displaces oxygen. Strict attention **MUST** be observed in the prevention of CO_2 gas leaks in the entire CO_2 and soft drink system. If a CO_2 gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO_2 gas experience tremors which are followed rapidly by loss of consciousness and **DEATH**.

Perform the following steps to change the CO_2 cylinder:

1. Fully close (clockwise) the CO_2 cylinder valve.

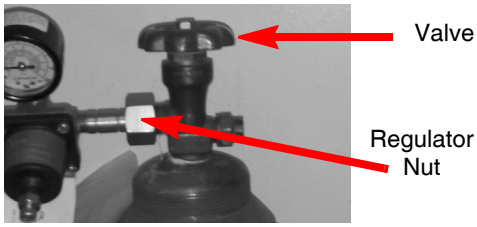

Figure 17

2. Slowly loosen the CO_2 regulator assembly coupling nut, allowing CO_2 pressure to escape.
3. Remove the regulator assembly from the empty CO_2 cylinder.
4. Unfasten the safety chain and remove the empty CO_2 cylinder.

⚠ **WARNING** To avoid personnel injury and/or property damage, always secure the CO_2 cylinder with a safety chain to prevent it from falling over. Should the valve become accidentally damaged or broken off, a CO_2 regulator can cause serious personnel injury or death could occur.

Figure 18

5. Position the full CO_2 cylinder in its proper location and secure it with a safety chain.
6. Make sure the gasket is inside the CO_2 regulator assembly coupling nut and is properly seated.

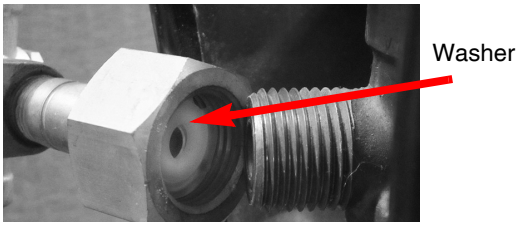

Figure 19

7. Install the regulator assembly on the CO_2 cylinder.
8. Open (counterclockwise) the CO_2 cylinder valve slightly to allow the lines to slowly fill with gas.
9. Open the valve fully to back-seat the valve to prevent gas leakage around the valve shaft).
10. Check all CO_2 connections for leaks and tighten any loose connections.

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TROUBLESHOOTING

NOTE:Refer to the electrical and flow diagrams located inside of the E-Box cover for troubleshooting.

⚠ CAUTION:
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 CO_2 system, stop dispensing, shut off the CO_2 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.

Should your unit fail to operate properly, check that there is power to the unit and that the bin contains ice. If the unit does not dispense, check the following chart under the appropriate symptoms to aid in locating the defect.

Dispenser Troubleshooting		
Symptom	**Cause**	**Remedy**
Blown fuse or circuit breaker	Short circuit in electrical wiring	Repair Wiring
	Inoperable agitator motor (shorted motor)	Replace gear motor
Beverage does not dispense	No 30V DC to valves	Restore 30V DC to valves
	No CO_2 pressure	Restore CO_2 pressure
Beverage is too sweet	Valve brix requires adjustment	Adjust valve brix
	Carbonator is not operating	Repair carbonator
	No CO_2 in carbonator	Restore CO_2 pressure in carbonator
	City water pressure supply low or inconsistent	Booster pump must be used if dynamic water pressure drops below 40 psig.
Unit will not dispense carbonated drinks. Dispenses syrup only.	CO_2 pressure in carbonator tank is too high.	Check CO_2 pressure regulator setting. 75 psig recommended. Relieve pressure from carbonator tank.
	Water valve will not open	Check electrical connection to water valve. Check resistance of coil (should be 9 ohms). Check for voltage at coil when brand button is depressed.
Unit will not dispense carbonated drinks. Spurts CO_2 and syrup only.	Carbonator tank is empty, because tank was emptied while power was applied to unit. 5 minute time-out of carbonator pump/motor occurred, and carbonator pump is locked off.	Unplug the unit and reconnect the unit. Main control board will reset, ice agitation will occur, and carbonator tank will refill to normal level.
	Note that this can occur while the water filter system is serviced or water supply is shutoff. If drinks are drawn from the dispenser while water pressure is shutoff, the carbonator pump starts and runs continuously, then shuts off on the 5 minute timeout.	1) low water pressure switch deactivates carbonator pump, 2) after 5 minutes reset and retry carbonator pump. If water supply is restored, the 5 minute timeout will not occur. Repeat reset a second time, but on a third time, then lockout carbonator pump, which will generate a service call.
Carbonated drinks are flat (low on carbonation)	CO_2 is out	Replace CO_2
	Carbonator tank is 100% filled because the city water pressure exceeds the carbonator tank CO_2 pressure regulator setting.	CO_2 setting for the carbonator tank is 75 psig, max water pressure is 60 psig. If necessary, install a water pressure regulating valve.

Low water pressure	Could be caused by excessively long runs (over 40 ft.) of 3/8" water supply line.	Increase line size to 1/2"
	Low water pressure	Add water pressure booster pump
	Plugged water filter.	Change water filter
	Water booster bladder has burst	Replace water booster tank/bladder
No Syrup or Watered down drink dispensed	Syrup supply is empty	Replace BIB
	BIB pump not working	Replace BIB pump
	No CO_2 or compressed air supply to BIB pump, or not enough pressure	Check CO_2 pressure regulator setting. 65 psig recommended. Replace CO_2 tank or fix compressor.
No power to the unit (blue light on the computer is not on)	A. E-Box not plugged in B. Key switch is OFF (some models). C. Repair connection to relay board.	A. Plug in the E-Box B. Turn Key switch ON (some models). C. Repair connection to relay board.
Display does not come on.	A. No Power. B. Loss of communication. C. Computer not booting up. D. Software locked up.	A. Check 19.8 V and 12 V power. B. Check USB and HDMI cable connections. C. Press reboot switch to cycle computer. D. Press reboot switch to cycle computer.
Valves do not activate.	A. Relay board not functioning. B. Loss of communication between computer and relay board or software locked up. C. Valve mapped wrong. D. Valve is defective.	A. Check USB and HDMI cable connections. B. Press reboot switch to cycle computer. Press reboot switch to cycle computer. C. Validate valve mapping. D. Check valve piston for clogging and check that back block shutoff is open.
Out of service message.	A. Relay board not functioning. B. Loss of communication between computer and relay board.	A. Check USB and HDMI cable connections. B. Press reboot switch to cycle computer.
Product down lights do not function.	A. Loss of power. B. Inoperable light.	A. Check power connection to relay board. B. Check wiring to LEDs and/or replace faulty light.
Beverages are not sweet enough.	A. Empty BIB container. B. Valve BRIX requires adjustment.	A. Replace BIB container. B. Adjust BRIX.
Beverages are too sweet.	A. Carbonation low. B. Valve BRIX requires adjustment.	A. Inspect and repair carbonation source. B. Adjust BRIX.
Beverages are low or not carbonated.	A. Recirculation system not functioning properly.	A. Inspect and repair recirculation system.
Beverages are not cold.	A. Recirculation system not functioning properly.	A. Inspect and repair recirculation system.

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Carbonator Troubleshooting		
Symptom	**Cause**	**Remedy**
Carbonator pump does not start to fill tank	Power cord for the carbonator pump motor is not connected.	Carbonator pump is powered off the main control board inside the electrical box of the unit. Check that the umbilical cord is connected from the unit to the pump motor terminal box.
Power cord is connected but carbonator pump does not run	Carbonator pump motor is disabled.	Check the enable/disable switch on the carbonator pump terminal box and enable it, if necessary.
	Probes were dry, unit was powered up, water was not turned on, and carbonator did not fill.	This results in a 5 minute timeout. Unplugging the unit and plugging it in will reset the unit and start the carbonator pump.
	Water service was interrupted for more than 5 minutes.	Unplugging the unit and plugging it in will reset the unit and start the carbonator pump.
Carbonator pump is short cycling with every drink drawn	Lower liquid level probe reads "dry" while upper probe reads "wet"	Check color of leads going to probes. Black should go to bottom probe and white to top probe. Reverse if incorrect.

Contact your local syrup or beverage equipment distributor for additional information and troubleshooting of beverage system.

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