PBD IDC 255 REF FL

Operator's Manual

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Revision: A

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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.

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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.**

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.

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.

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IDC 255 - SYSTEM OVERVIEW

IDC 255 Description

The IDC 255 ice dispenser solves your ice and beverage service needs in a sanitary, space saving, economical way. Designed to be automatically filled with ice from a top mounted ice machine or manually filled with ice from any remote ice-making source, these dispensers will dispense cubes (up to 1-1/4 inch in size), cubelets, and compressed or extruded style ice. The unit is designed to be supplied direct from syrup tanks with no additional cooling required.

In addition, the unit include the following:

- Beverage faucets
- Cold plate
- Internal carbonator tank
- External pump for the carbonator

Figure 1 shows the dimensions of the unit.

IDC 255 Specifications

Model name	IDC 255 (PBD IDC 255 REL FL)
Total unit weight (empty)	Approximately 370 lb. (167.8.kg)
Ice storage	255 lb. (115.7 kg)
CO_2 operating pressure	75 psig (0.52 MPa) max
Ambient operational temperature	65 to 95^{o} F (18 to 35^{o} C)
Maximum number of brands/flavors available	8/4
Electrical	20 V/1-phase/60 Hz 220 - 240 V/1-phase/50 Hz 15 A dedicated, protected circuit
Dimensions	30"L X 33"D X 40"H
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

IDC 255 Physical Dimensions

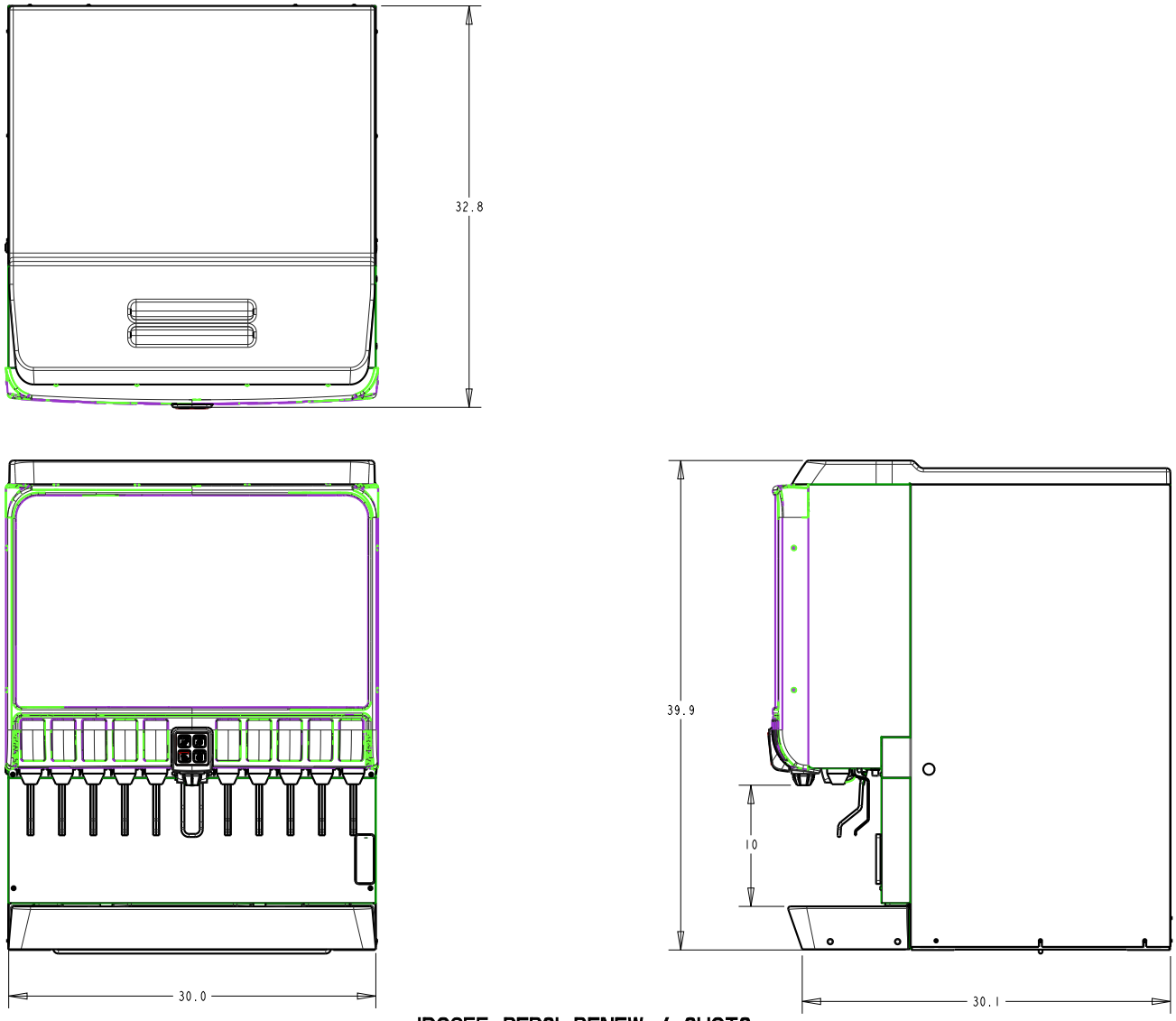

Figure 1 IDC 255 Physical Dimensions

START-UP & OPERATING INSTRUCTIONS

ICE DRINK DISPENSER INSTALLATION

Before start-up and operation, the IDC 255 dispenser must be installed by qualified personnel following instructions given in the IDC 255 Installation manual (621058599INS).

⚠ CAUTION	Do not allow the unit to be stored or operated in conditions below 32o F. This could cause damage to the unit.

Note: The ice drink dispenser is designed to operate in ambient temperatures ranging from 65 to 95^{o} F.

DISPENSER OPERATING REQUIREMENTS

Perform the following activities to operate the dispenser.

1. Fill the ice bin (hopper) with ice.
2. Dispense several large cups of ice (approximately 20 to 30 seconds total dispensing time) to allow the ice to fill the cold plate cabinet.
3. Then, allow 10 to 15 minutes for the cold plate to cool down.
4. As necessary, add ice to the ice bin (hopper) to refill, replacing he ice bin cover each time.
5. Start up the beverage system.
6. Adjust the faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system if necessary. **Note: Add ice to the ice bin (hopper) to refill, replacing he ice bin cover each time.**

DISPENSING A DRINK

Perform the following activities to dispense a drink.

1. Make sure all installation and dispenser operating requirements are satisfied before dispensing a drink.
2. For drinks with no ice, proceed to the next step. For drinks with ice, place a cup in front of the ice chute lever and press firmly against the lever. Remove the cup when the desired amount of ice is dispensed.
3. Place the cup against one of the Sanitary Levers under the brand of choice. Hold and press the cup firmly against the lever to dispense the drink. When the desired amount of beverage is dispensed move the cup forward, away from the lever, to stop dispensing the selected brand. **Note: Do not overfill the cup and if a flavor shot is desired, leave enough room in the cup to accept the optional flavor shot.**
4. Optional: Add a flavor shot to the drink. To do this, place the cup in the center of the unit, under the Flavor Shot nozzle then press one of the flavor shot buttons on the Flavor Shot keypad. **Result: A pre-measured Flavor Shot is added to the drink.** **Note: Release the Flavor Shot button when the sufficient amount of Flavor Shot has been added to the drink.**

FILLING THE ICE BIN

Review the following before filling the ice bin.

⚠ WARNING	Use caution to avoid spilling ice when filling the dispenser. Immediately clean up any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be installed on the unit at all times. **Failure to clean up spills could result in serious injury or death.**
⚠ CAUTION	The dispenser cannot be used with crushed or flaked ice. Use of bagged ice which has frozen into large chunks can void the warranty. The dispenser agitator is not designed to be an ice crusher. Use of large chunks of ice which jam up inside the bin will cause failure of the agitator motor and damage to the bin. If bagged ice is used, it must be carefully and completely broken into small, cube-sized pieces and left to "temper" or warm up for a minimum of 20 minutes at room temperature before loading it into the ice bin.
⚠ IMPORTANT	• After loading the ice into the bin, wait 30 minutes to allow the cold plate to chill the syrups to operating temperature. • Do not overfill the ice bin hopper.

Perform the following steps to fill the ice bin.

1. Remove the ice bin cover
2. Fill the bin with ice. (255 lb. MAX). ⚠ **Important: Do not over-fill the ice bin.**
3. Replace the ice bin cover. **To do this, slide the ice bin cover over the ice bin.**

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CLEANING AND MAINTENANCE INSTRUCTIONS

The following cleaning and maintenance instructions apply to the dispenser.

⚠ 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 hopper, 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 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

Perform the following steps on a daily basis during low traffic times:

1. Remove the cup rest (see Figure 1), clean it with a warm soap solution (see "Soap and Sanitizing Solutions" on page 10) then rinse it with clean water and allow it to air dry.
2. Wipe down the exterior surfaces of the unit (including the drip tray) using a soft cloth and warm soap solution. Rinse the surfaces with clean water and wipe them dry with a clean soft cloth.

Figure 1

3. Remove and clean each valve nozzle housing and diffuser. See Figure 1 and Figure 2.

   To remove each valve nozzle, grasp the nozzle housing and turn it clockwise (to the right) about a 1/4 turn, then pull it down.

   Then, separate the diffusers from each nozzle housing. To do this, grasp the nozzle housing and push the diffuser out through the nozzle housing.

   Finally, with all valve nozzle components separated, wash the components in a warm soap solution (see "Soap and Sanitizing Solutions" on page 10) and allow them to air dry.

Figure 2

4. Clean the interior of the ice chute using the brush provided with the unit or a nylon bristle brush with a warm soap solution. Once clean, rinse with clean water and allow it to air dry.

   Note: Pour any remaining warm soap solution down the drain to help keep the drain clean and flowing smoothly.

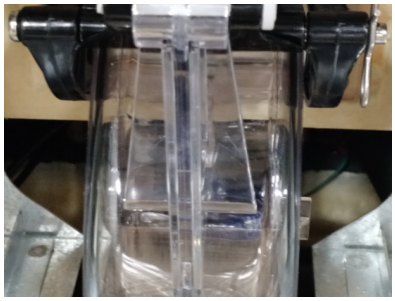

Figure 3

5. Once the ice chute is dry, spray the ice chute inside and out with sanitizer (see "Soap and Sanitizing Solutions" on page 10) and allow it to air dry.
6. Pour any remaining warm soap solution and/or sanitizer down the drain to help keep the drain clean and flowing smoothly.
7. Spray the all the valve nozzle housings and diffusers inside and out with sanitizer (see "Soap and Sanitizing Solutions" on page 10) then reinstall them on the valves and allow them to air dry.
8. Reinstall the cup rest into the drip tray.
9. Pour all the remaining soap solution and sanitizer solution down the drain to help keep the drain clear.

Dispensing Valves - Daily Cleaning

Refer to information supplied with the unit that is applicable to the manufacturer of the valves installed on the unit.

Weekly Cleaning & Maintenance

Check the following items weekly to maintain the unit in proper condition.

- Conduct and adhere to all daily cleaning activities. See "Daily Cleaning" on page 10.
- Check the temperature, smell and taste of the product.
- Check the water pressure coming into the unit using pressure gauges on the back room package. Water pressure should be as follows: [60 - 65 psi, (0.45 MPa)]
- Check carbonation of the drink.
- Check the level of the CO_2 cylinder supplying the unit. See "" on page 17.
- Check the date on all of the BIBs (bags in boxes) supplying product to the unit.

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Ice Chute Cleaning

Review all steps firsts, the perform the following activities to clean the ice chute weekly.:

1. Free-up the merchandiser, disconnect the keypad harness connector from the merchandiser, then remove the merchandiser from the unit to provide better access to the ice chute.

   IMPORTANT: The merchandiser has four (4) hooks (two on each side) that fit into slots on the frame of the unit and the keypad on the merchandiser is connected to a wiring harness, so CAREFULL removal is necessary to avoid damage to the keypad harness, keypad and connectors. See Figure 5.

   To free-up the merchandiser from the unit, grasp either side of the merchandiser and lift it up to free its hooks from the slots in frame. Then CAREFULLY tilt the top of the merchandiser away from the unit to expose the keypad harness connector. See Figure 5.

Grasp both sides of the Merchandiser, and lift straight up, to unhook it from slots in the frame of the unit

Keypad harness connector inside the Merchandiser

Disconnect the Keypad harness connector before removing the Merchandiser from the unit.

Figure 4

2. Disconnect the keypad harness connector from the merchandiser, then remove the merchandiser from the unit and store it in a safe place.
3. Once the merchandiser is removed, remove the ice chute cover.
4. Clean the ice chute cover, the ice chute assembly and opening using a warm soap solution (see "Soap and Sanitizing Solutions" on page 10) and the brush provided with the unit.
5. Rinse the ice chute cover, the ice chute assembly and opening with clean water, then reinstall the ice chute onto the unit and allow it to air dry.
6. Spray the ice chute assembly with sanitizer (see "Soap and Sanitizing Solutions" on page 10) and allow it to air dry.
7. Re-install the Merchandiser.

   To do this, connect the keypad harness connector (see Figure 5) to the keypad on the Merchandiser.
8. Replace the Merchandiser onto the unit.

   To do this, lift the merchandiser over the LED Panel and insert the merchandiser hanging brackets into slots on both sides of the frame assembly.

MONTHLY CLEANING

The following cleaning activities are to be performed monthly.

- Conduct and adhere to all daily and weekly cleaning and maintenance activities. See "Daily Cleaning" on page 10 and "Weekly Cleaning & Maintenance" on page 11.
- 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 13.
- Remove ice from the hopper. Clean and sanitize the hopper. See "Cleaning and Sanitizing Interior Surfaces (Monthly)" on page 14.

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 5

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 10.
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 6

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.
9. Operate the valves until all sanitizer has been flushed from the system and syrup is flowing freely.

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Cleaning and Sanitizing Interior 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 steps to clean the interior surfaces of the ice bin:

1. Remove the cover from the ice bin.

   Avoid damage to the ice bin cover by putting it in a safe place.

2. Remove the agitator retaining screw and agitator cover.

   Note: Be careful not to drop the agitator retaining screw into the cold plate opening.

   To do this, turn the agitator retaining screw counterclockwise, then lift the agitator cover off the agitator.

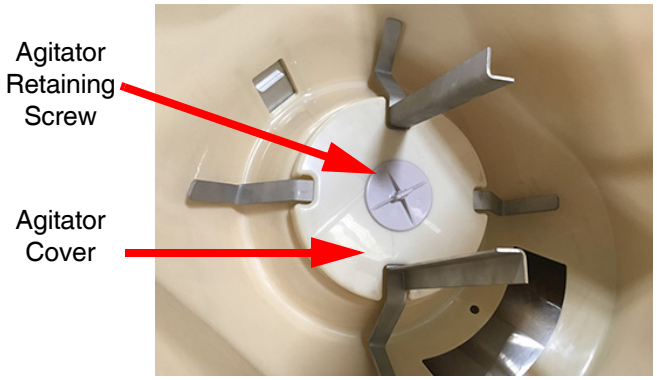

Figure 7

3. Remove the agitator from the bin.

   One-piece Agitator (see Figure 9, left): Lift the agitator from the bin.

   Two-piece Agitator Assembly (see Figure 9, right): Lift the top piece of the agitator assembly from the bin, then lift the second, bottom piece out of the bin.

   Result: See Figure 10.

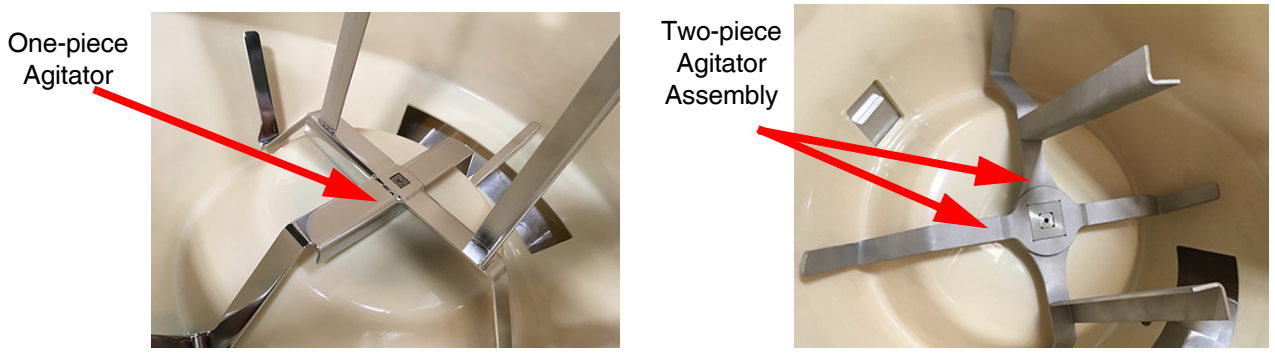

Figure 8

4. With the agitator removed from the bin, clean the interior of the bin, the agitator cover and the agitator component(s).

   Note: Use a soap solution with a nylon bristle brush, sponge or cloth to clean the interior of the bin, agitator cover and agitator component(s).

   Then, thoroughly rinse the bin, cover and agitator surfaces with clean potable water.

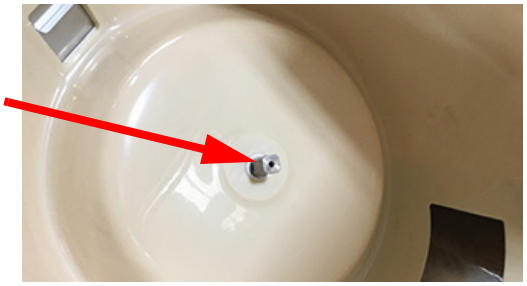

Figure 9

5. Replace the clean agitator into the clean bin by properly seating the agitator onto the spindle.

   One-piece Agitator: Place the agitator over the spindle. Make sure the agitator is seated properly (see Figure 10 and Figure 11).

   Two-piece Agitator Assembly: Place the bottom agitator component over the spindle, then, place the top agitator component in place over the bottom agitator. Make sure the agitator assembly is seated properly (see Figure 10 and Figure 12).

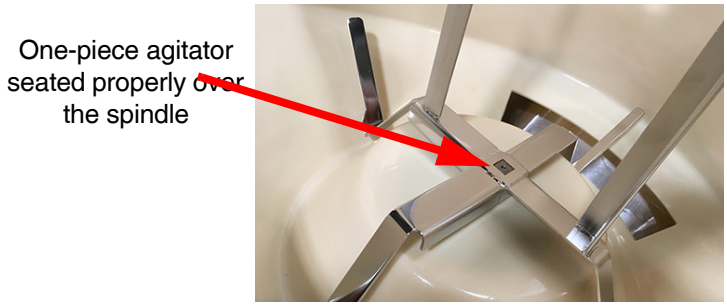

Figure 10 - One-piece Agitator

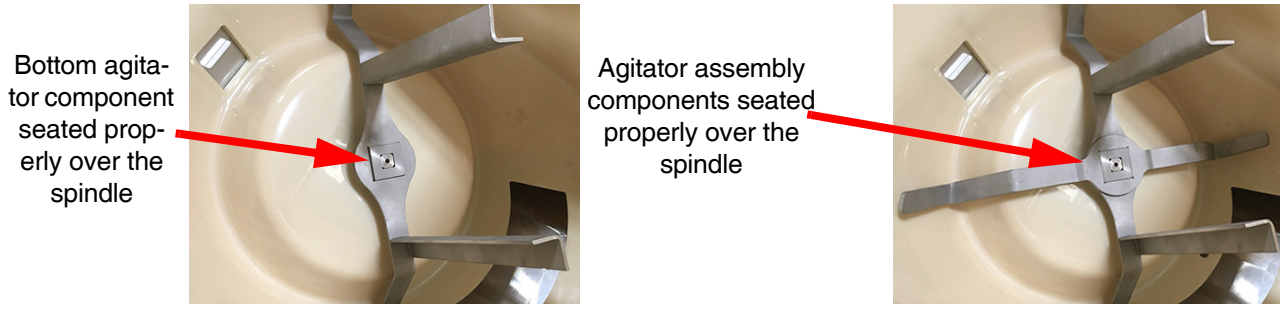

Figure 11 - Two-piece Agitator Assembly

6. With the agitator seated properly, place the agitator cover over the agitator and secure it with the agitator retaining screw. Make sure that the agitator retaining screw is tight as shown in Figure 13.

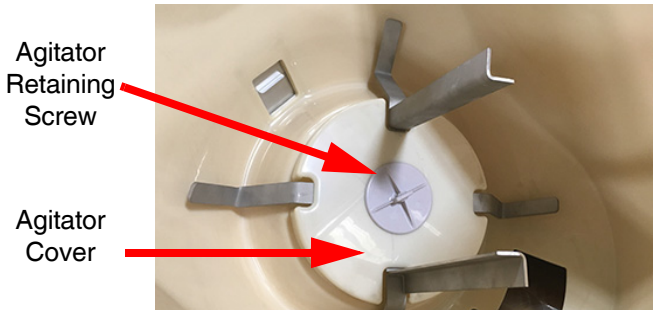

Figure 12

7. Clean the exposed cold plate surface by extending the brush through the opening in the bottom of the ice bin.

   IMPORTANT: **Make sure you do not scratch or damage the cold plate.**

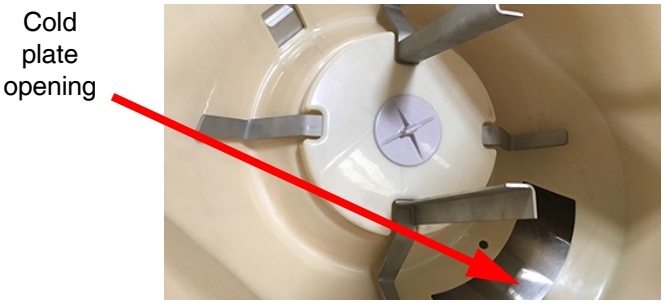

Figure 13

8. Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and agitator assembly and allow it to air dry.
9. Open the display door and remove the ice chute cover from the unit.

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10. With a nylon bristle brush or sponge, clean the inside of the ice chute, gasket and cover with soap solution and rinse them thoroughly to remove all traces of detergent.
11. Reassemble the ice chute assembly.
12. Using a mechanical spray bottle filled with sanitizing solution, spray the inside of the ice chute. Allow the ice chute to air dry.

Sanitizing Pre-Mix and Post-Mix Product Tubing Tank Systems (Monthly)

Sanitizing pre-mix and post-mix product tubing systems 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 tanks. Fill a suitable pail or bucket with soap solution.
2. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (Do not use a wire brush). Rinse with clean water.
3. Prepare sanitizing solution and using a mechanical spray bottle, spray the disconnects.Allow to air dry.
4. Using a clean, empty tank, prepare five (5) gallons of the sanitizing solution. Rinse the tank disconnects with approximately 9 oz. of the sanitizing solution. Close the tank.
5. Prepare cleaning tank by filling clean five (5) gallon tank with a mixture of mild detergent and potable water (120^{o} F).
6. Connect a gas disconnect to the tank and then apply one of the product tubes to the cleaning tank.Operate the appropriate valve until liquid dispensed is free of any syrup.
7. Disconnect cleaning tank and hook up sanitizing tank to syrup line and CO_2 system.
8. Energize beverage faucet until chlorine sanitizing solution is dispensed through the faucet. Flush at least two (2) cups of liquid to ensure that the sanitizing solution has filled the entire length of the syrup tubing.
9. Allow sanitizer to remain in lines for fifteen (15) minutes.
10. Repeat the step above, applying a different product tube each time until all tubes are filled with the sanitizing solution.
11. Remove the nozzle and syrup diffuser and clean them in a mild soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser on the valve.
12. Rinse the parts in clean water, reassemble the valve and reconnect it to the dispenser
13. Discard the tank of sanitizing solution and reconnect the product syrup tanks. Operate the valves until all sanitizer has been flushed from the system and only product syrup is flowing.

YEARLY MAINTENANCE

Perform the following activities annually to maintain the unit:

1. Have the water pump and check valve inspected and cleaned, if necessary, by a qualified service technician.
2. Have the CO_2 gas check valve inspected and cleaned, if necessary, by a qualified service technician.
3. Remove the splash panel and cold plate cover to clean and sanitize the cold plate surface. (See "Cleaning the Cold Plate (Yearly)" on page 17).

Cleaning the Cold Plate (Yearly)

Perform the following steps to clean the cold plate:

1. Remove the Splash Panel from the unit.

   To do this, remove the Splash Panel retaining screws from the Splash Panel, see.Figure 1. Then tilt the bottom of the splash panel away from the unit, guiding the panel down away from the valve levers and remove the panel to a safe place.

2. Note the proper position of the plastic cold plate cover(s), then remove or move the cover(s) to expose the cold plate.
3. Locate and remove any debris from the drain trough. Check that the drain holes are not clogged..
4. Pour a small amount of soap solution through the cold plate opening in the ice bin.

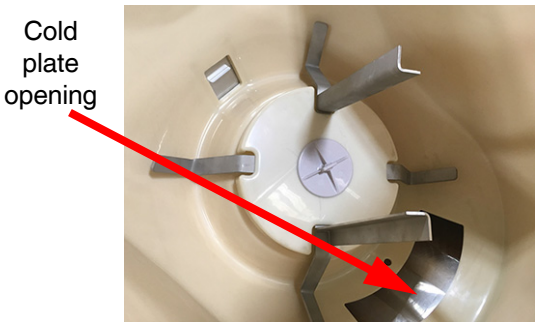

Figure 14

5. Using a cloth and soap solution, clean the surface of the cold plate through the cold plate opening (as shown in Figure 14 and clean the plastic cold plate cover. When finished, thoroughly rinse the cold plate, cold plate opening and plastic cold plate cover with clean water.

   IMPORTANT: Make sure you do not scratch or damage the cold plate.

6. Replace the plastic cold plate covers into the proper position.

   IMPORTANT: Make sure the access cover is seated properly.

7. Reinstall the Splash Panel using the splash panel retaining screws. See Figure 1.
8. Rinse the cold plate surface by pouring potable water through openings in the ice bin.See Figure 15.

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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.

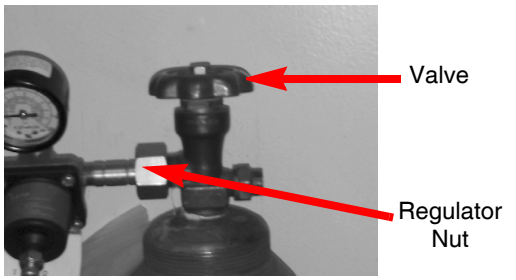

Figure 15

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 16

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.

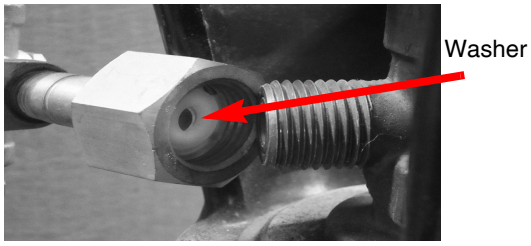

Figure 17

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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