

# VIPER QUICK START GUIDE

<p><b>WATER REQUIREMENTS:</b></p>	<p>25 psig flowing through 1/2" i.d. water supply line.                  2 and 3-Barrels: At a volume of 100 GPH.                  4-Barrel: At a volume of 150 GPH.  <b>NOTE: If water requirements are less than minimum, then a water booster must be installed. If water pressure is greater than 100 psig static, then a water regulator must be installed</b></p>
<p><b>CO<sub>2</sub> REQUIREMENTS (2 REGULATORS):</b></p>	<p>1 dedicated regulator set to 75 psig for pump supply located within six feet of machine.                  1 dedicated regulator set to 70 psig for FUB or 75 psig for FCB.</p>
<p><b>SYRUP TUBING REQUIREMENTS:</b></p>	<p>Most syrups use 3/8" inside diameter tubing up to 75 feet. 1/2" inside diameter tubing is required for greater distances.                  For FUB units, the length of tubing runs must not exceed 100 ft. horizontally and 10 ft. of vertical lift.  <b>NOTE: High viscosity syrups require 1/2" inside diameter tubing for all distances.</b></p>

## RECOMMENDED VIPER SETTING FOR TACO BELL INCREASED OVERRUN

**NOTE: Settings may have to be adjusted based on syrup flavor or brand**

<p><b>Expansion Tank CO<sub>2</sub> Regulator</b>                  Setting: 30 psi for all units</p>		<p><b>Barrel Overrun CO<sub>2</sub> Regulators</b>                  Recommended Setting: 30 psi on each regulator</p>	
<p><b>Motorman Valve (Conversion Kit)</b>                  Recommended Viscosity Setting: 4</p>		<p><b>Stainless Push Handle (New Units)</b>                  Recommended Viscosity Setting: 3-4</p>	