

SLJ CLEANING INSTRUCTIONS

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.

WEEKLY SANITIZING PROCEDURE

**CAUTION:**

Read instructions before starting cleaning procedure. This is to ensure you have all of the supplies required to perform the procedure.

**CAUTION:**

When this weekly sanitation procedure is performed for the first time on a dispenser that has dispensed juice, the weekly procedure **MUST** be performed 4 times before returning the dispenser back to normal juice dispensing operation, in order to be thoroughly cleaned.

NOTE: Prepare sanitizing solution insuring 100 ppm of available chlorine using one of the following:

- Stera Sheen Green Label: Dissolve one (2 oz.) packet into 2 gallons (7.8 liters) of warm (80F-100F) water.
- Diversy Lever: Dissolve 1/2 oz. of liquid concentrate into 3 gallons (11.4 liters) of warm (80F-100F) water.
- Kay Chemical: Dissolve one packet into 2 1/2 gallons (9.5 liters) of warm (80F-100F) water.

Prepare sanitizing solution as follows:

1. Dissolve two packets (4 oz.) Stera Sheen green label into two gallons (7.7 liters) warm (80° F - 100° F) (26.7° C - 37.8° C) water to insure 200 ppm of available chlorine.
2. Remove juice concentrate container from unit and place separate refrigerated compartment.
3. Perform flush procedure per paragraph 4.1 of Installation and Service manual p/n 85267-001.
4. Fill a clean empty concentrate container with one quart of extremely hot tap water approximately 140° F (60° C) and place into unit. Run the hot water completely through unit into a large container. When complete remove concentrate container.
5. Remove nozzle and static mixer from unit and rinse under hot tap water to remove excess pulp.
6. Place nozzle and static mixer in separate container with 1 quart (.95 liter) of sanitizing solution and agitate vigorously, using a brush (p/n 07932) to remove any excess pulp or concentrate (allow to soak for 2 minutes).
7. Clean bottle adapters inlet are along with dispensing platform tray with brush and sanitizing solution to remove concentrate and pulp.
8. Clean valve mixing chamber with brush and sanitizing solution (This is the cavity from which the nozzle is removed).
9. Replace nozzle and static mixer into proper location.
10. Fill empty concentrate container with 2 quarts (1.9 liters) of sanitizing solution, place on dispensing platform, and insert bottle fitting into bottle adaptor (Note: do not reuse the same sanitizing solution used to clean nozzles, static mixers, etc.).
11. Place handle in dispense position and close door.
12. Run dispensing station for 90 seconds then stop; allow sanitizing solution to remain in lines for 5 minutes.

Additional Sanitizing Procedures:

The following procedures require the parts from the sanitation kit, shown in Figure 1..



Water Valve Cleaning Hose



Nozzle Block Connector

Figure 1. Sanitation Kit Parts

1. Open door and remove the bottle and the tray.



Figure 2.

2. Disconnect water connector on platform.



Figure 3.

3. Connect water valve cleaning hose to platform, See Figure 4-6.

**IMPORTANT:**

To disconnect the water hose from the platform, press the button to release. Be sure when engaging the connector you press down firmly until a click is heard and felt.



Figure 4.



Figure 5.



Figure 6.

4. Remove the nozzle from the dispenser. Rotate 1/2 turn and pull down.



Figure 7.

5. Replace with nozzle block connector. When fully inserted, rotate 1/2 turn to secure.



Figure 8.

6. Replace the support tray.



Figure 9.

7. Reinstall the reservoir with sanitizing solution.



Figure 10.

8. Place the valve in the DISPENSE position.

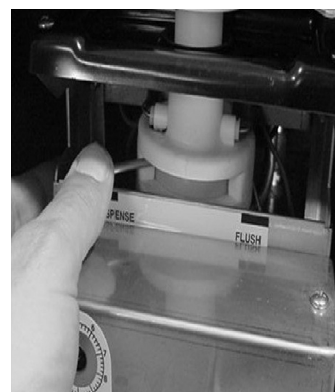


Figure 11.

9. Carefully close the door. The door will not close completely.

! IMPORTANT:
Be sure not to pinch the water valve cleaning hose.

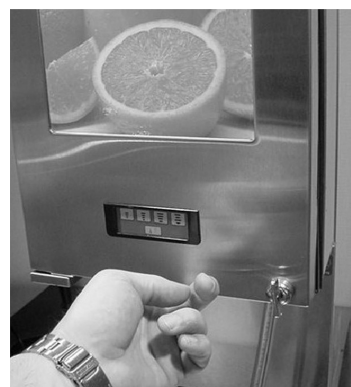


Figure 12.

10. Press and hold the ARROW button. Keep dispensing until sanitizer begins to flow through the hose.



Figure 13.

11. Allow sanitizing solution to remain in the lines for at least five minutes.

NOTE: For initial cleaning, allow the solution to remain in the lines for 10 minutes. Be sure to repeat this procedure for all four cycles.



Figure 14.

12. Remove the reservoir and tray.



Figure 15.

13. Remove the water valve cleaning hose and reconnect the water supply to the platform.

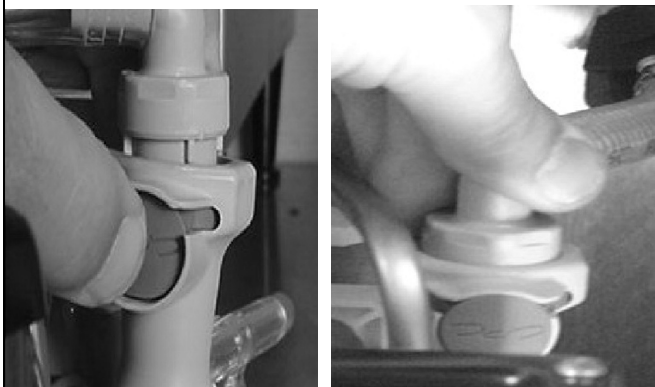


Figure 16.

14. Remove the nozzle block connector and replace it with the dispensing nozzle.

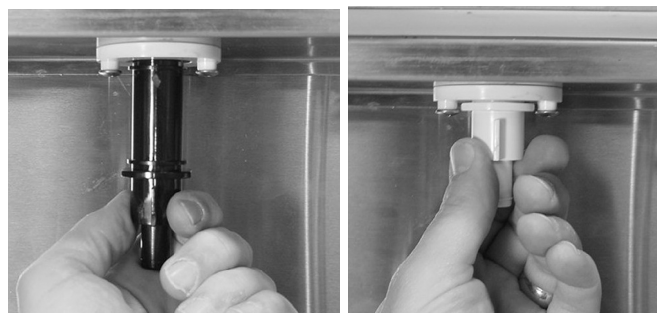


Figure 17.

15. Keep the valve in the FLUSH position and close the door.

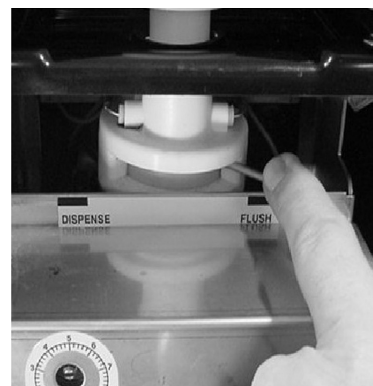


Figure 18.

16. Push and hold the ARROW button for five seconds until the water runs clear. During initial cleaning run DISPENSE 1 GALLON (4 liters) OF WATER.



Figure 19.

17. Place the valve into the DISPENSE position and dispense the remaining sanitizer.

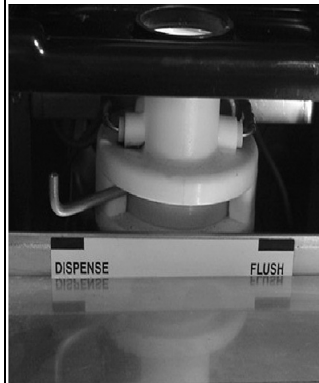


Figure 20.

18. Replace sanitizing container with a new concentrate container and close the door.
19. Depress and hold the Dispense button until juice appears from the dispensing nozzle.
20. Dispense and discard two 8 oz. cups (237 ml.) of juice before serving.