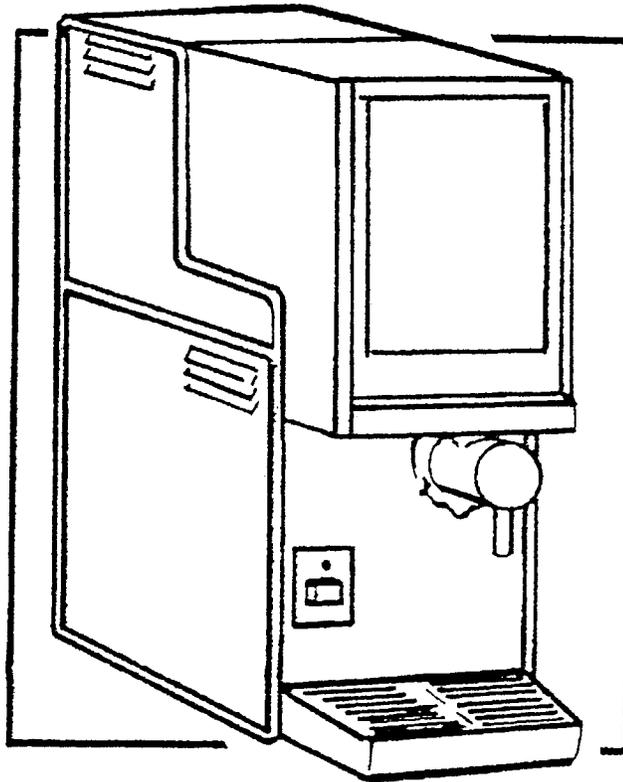


JET SPRAY

Owner's Manual

LIQUID HOT CHOCOLATE DISPENSER



Model Series

HCL30CF

Manufactured by IMI Cornelius/Jet Spray Corporation
2401 N. Palmer Drive, Schaumburg, IL 60196

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GENERAL DESCRIPTION

The liquid hot chocolate dispenser, Series HCL30CF, is a compact, lightweight countertop unit designed to dispense a continuous flow of hot chocolate as long as the push button is actuated. The proper electrical outlet and a water source is all that is required to set the dispenser into operation.

INSTALLATION

1. POWER AND WATER

- A. Place the dispenser on the counter at the desired location accessible to a 120 volt A.C. 60 hertz grounded receptacle only.
- B. Connect a 1/4" OD flared flexible copper water line (10-125 psig water supply) to unit at the back where the flare fitting is provided. Flush water line by running water through it, removing any foreign particles before connecting to unit.

Note: It is advisable to have a separate shutoff and strainer installed in water line.
- C. After connection is made, be sure water supply is turned on.
- D. Plug power cord into 120 volt A.C. 60 hertz grounded receptacle.
- E. Turn on the power switch located in the upper left hand corner of front panel (when facing the dispenser). Red light will glow to indicate unit is on.
- F. By turning on power switch the water tank will automatically fill. If water does not fill tank, check to be sure water supply is turned on.
- G. When the tank is nearly full the heater will turn on automatically and the water fill will automatically shut off.
- H. In about 10-15 minutes the water will reach the preset thermostatically controlled temperature. (The thermostat is set for 170°F (77°C) and normally needs no adjustment.)

OPERATION

Precise, simple operation is a design feature of the Jet Spray liquid hot chocolate dispenser.

SANITIZE BEFORE INITIAL FILL

Clean and sanitize before initial fill by following instructions on Page 4.

START UP

1. Remove inlet syrup tube from syrup inlet fitting.
2. Remove end of chocolate drink base can.
Place appropriate size plastic can lid on opened can.
3. Place can on machine and insert inlet syrup tube into can and syrup inlet fitting. Slide sanitizing switch to right. Push dispense button in until syrup begins to flow, then slide sanitizing switch to left. The syrup system is now ready to start dispensing.

TO REFILL

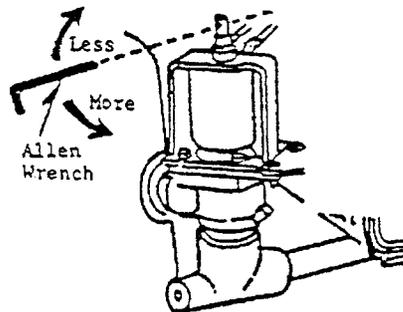
1. When syrup can is empty, remove can and inlet syrup tube from unit. Wash and dry plastic can lid thoroughly before placing on new can of chocolate syrup base.
2. Place new can on unit and reinstall inlet syrup tube. (First drink or two may be weak if syrup circuit was allowed to run dry.)

OPERATING ADJUSTMENT

The dispenser is factory set to deliver a five parts water to one part syrup ratio. If a stronger or weaker drink is desired, this adjustment can be made only by adjusting the water.

Before attempting any adjustments inside the unit, turn unit off and unplug from electrical receptacle.

The ratio is controlled by the water adjustment screw located on top of the solenoid valve behind the left hand upper panel. To adjust water flow use Allen wrench provided. Put wrench through hole in screw on top of solenoid and rotate counterclockwise for a weaker drink, or clockwise for a stronger drink.



SANITIZING AND CLEANING

The Jet Spray hot chocolate mixing system is self-cleaning. Each time a beverage is dispensed, hot water flushes the water system. However, periodic sanitizing of the syrup system and cleaning of the exterior cabinet and components are necessary for satisfactory operation. Proceed as follow:

A. SYRUP SYSTEM

1. Remove syrup can and inlet syrup tube from syrup inlet fitting.
2. Remove plastic can lid and inlet syrup tube from can and wash both thoroughly with hot water.
3. Place clean #10 or #2-1/2 can on unit and reinstall inlet syrup tube.
4. Carefully fill can with boiling water.
5. Place an empty container under outlet spout.
6. Slide sanitizing switch to right to SAN position.
7. Continue sanitizing until water leaving dispenser is completely clean. Sanitizing normally takes 5-10 minutes.
8. Sanitize syrup system on a weekly basis. JET SPRAY CANNOT BE RESPONSIBLE FOR PROBLEMS DUE TO IMPROPER CLEANING OF THE DISPENSER.

B. MIXING CHAMBER CLEANING

1. Remove the funnel cover.
2. Remove the funnel from the blender housing.
3. Rotate the blender housing clockwise and remove it.
4. Remove the impeller blade.
5. Wash all parts with mild detergent such as Joy or an equivalent (mixture of detergent should be 1 oz. of detergent to 1 gallon of water). Rinse thoroughly with at least 70°F water.
6. Reassemble the impeller blade, blender housing and funnel.
7. Replace funnel cover with recessed edge of funnel aligned to clear syrup can when in place.
8. Be sure syrup outlet valve is still securely installed in syrup outlet tube.
9. Flush parts with hot water for 60 seconds simply by pushing and holding Flush Button located in the upper left hand corner of the front panel behind the hood.

C. DISPENSER CABINET

1. The outside of the dispenser should be wiped with a clean, damp cloth and mild soap.
2. DO NOT USE ABRASIVE OR SOLVENT BASE CLEANERS. Soap and water will keep the dispenser sparkling clean and attractive.
3. Empty and wash the drip tray daily.

D. WATER STRAINER

If a water line strainer has been installed in the exterior water line, it should be checked periodically and back flushed to clean out collected residue. If the strainer cannot be back flushed, replace with a new strainer.

SERVICE TIPS

1. Do not clean plastic parts with hot water, abrasives, or solvents.
2. Do not clean dispenser cabinet with any abrasive or solvent.
3. In certain areas the water supply may be a problem. Certain areas have water with a high mineral content which can result in scale formation inside the heater tank and reduce its life and efficiency. Other areas may have off-odors in the water which result in a poor tasting drink. If you have these problems, consult a local water treatment expert such as Everpure or other reputable companies. These people have equipment which can eliminate the problems just mentioned.
4. Use only chocolate drink base formulated for automatic dispensers. We cannot be responsible for weak or erratic drinks due to thick, hard-to-pump syrup.
5. Because chocolate syrups thicken with age, rotate stock to use oldest product first.
6. If product has thickened excessively or is below 70°F (21°C) warm unopened can in hot water before use. Then stir contents well before adding plastic can lid.
7. If unit is taken out of service either to be stored or to be repaired, the syrup circuit must be cleaned according to the cleaning instructions noted on Page 4. (We cannot assume responsibility for problems due to storing units that are not properly cleaned.) After cleaning syrup system, remove empty can and push and hold Drink Button to remove all water from syrup circuit.

Also, drain hot water tank by following instructions below.

DRAINAGE OF TANK

1. Turn power switch off.
2. Unplug dispenser, remove inlet water line, hood, product hopper, and drip tray. Carry unit to counter next to sink, or have two gallon water container handy.
3. Loosen drain plug at rear of unit. **DO NOT REMOVE COMPLETELY**
4. Place unit over sink or other suitable container and remove drain plug. [Tank holds 1.5 gallons (5.7 liters) of water.]
5. After drainage replace plug and tighten securely.

DO NOT STORE UNIT IN SUBFREEZING LOCATION WITHOUT FIRST DRAINING WATER SYSTEM OR DAMAGE TO UNIT WILL RESULT.

SPECIFICATIONS HCL30CF

<u>Model</u> HCL30CF	<u>Electrical Specifications</u> 120 VAC 60Hz 1350 Watts 11.1 Amps
Size:	8-1/16" W X 18-5/8" D X 20-1/4" H (20.5 X 47.3 X 51.4 cm)
Cabinet:	One piece stainless steel wrapper forms front, top, and rear of unit.
Upper/Lower Side Panels - Removable:	Stainless Steel
Portion Size:	Continuous flow
Stainless Steel Water Tank:	1.5 gallons (5.7 liters)
Continuous Dispensing Rate:	Three 6 oz. (180 ml) cups/min.
Peak Dispensing:	Six 6 oz. (180 ml) cups/min for five minutes (30 cups total)
Capacity:	1 #2-1/2 size can yields 27 six ounce (180 ml) cups. 1 #10 size can yields 96 six ounce (180 ml) cups.
Heater:	Stainless Steel Hot Water Tank. Adjustable thermostatically controlled removable 1200 watts
Drip Tray:	Removable - Drain connection provided
Water Pressure Required: (Flowing)	10 psi (.7 kg/sq cm)
Water Inlet Connection:	1/4" male flare
Net Weight:	30 lbs. (13.5 kgs)
Shipping Weight:	32 lbs. (14.5 kgs)

Jet Spray Corp. reserves the right to make changes in design
and/or engineering without notice.

HCL30CF WIRING DIAGRAM

