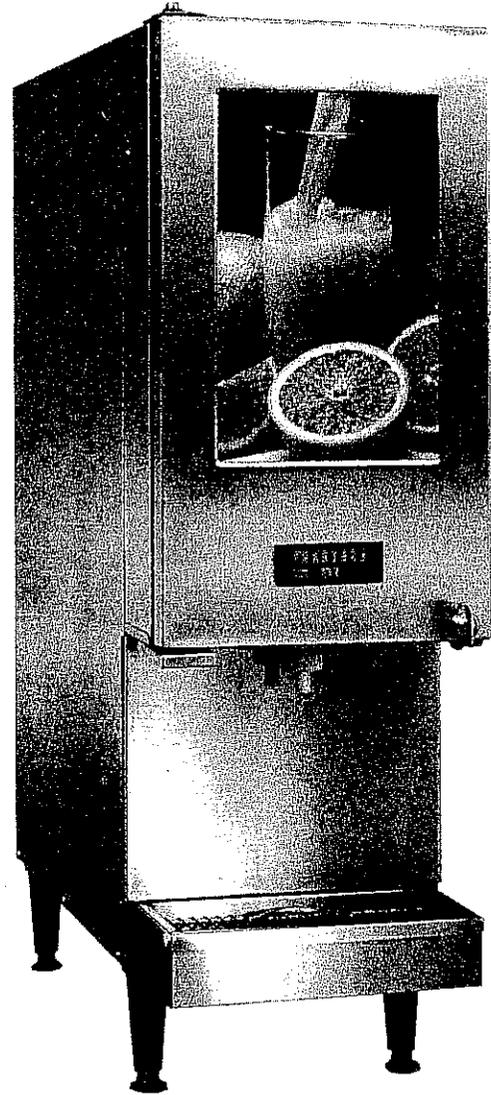


SLJ 1000-1 JUICE DISPENSER



INSTALLATION AND SERVICE MANUAL

PART NO. 85267-001 Rev. B

June, 2001

WILSHIRE CORPORATION

2401 N. PALMER DRIVE • SCHAUMBURG, IL 60196 • (800) 323-4789 • (847) 397-4600 • FAX: (847) 397-0250

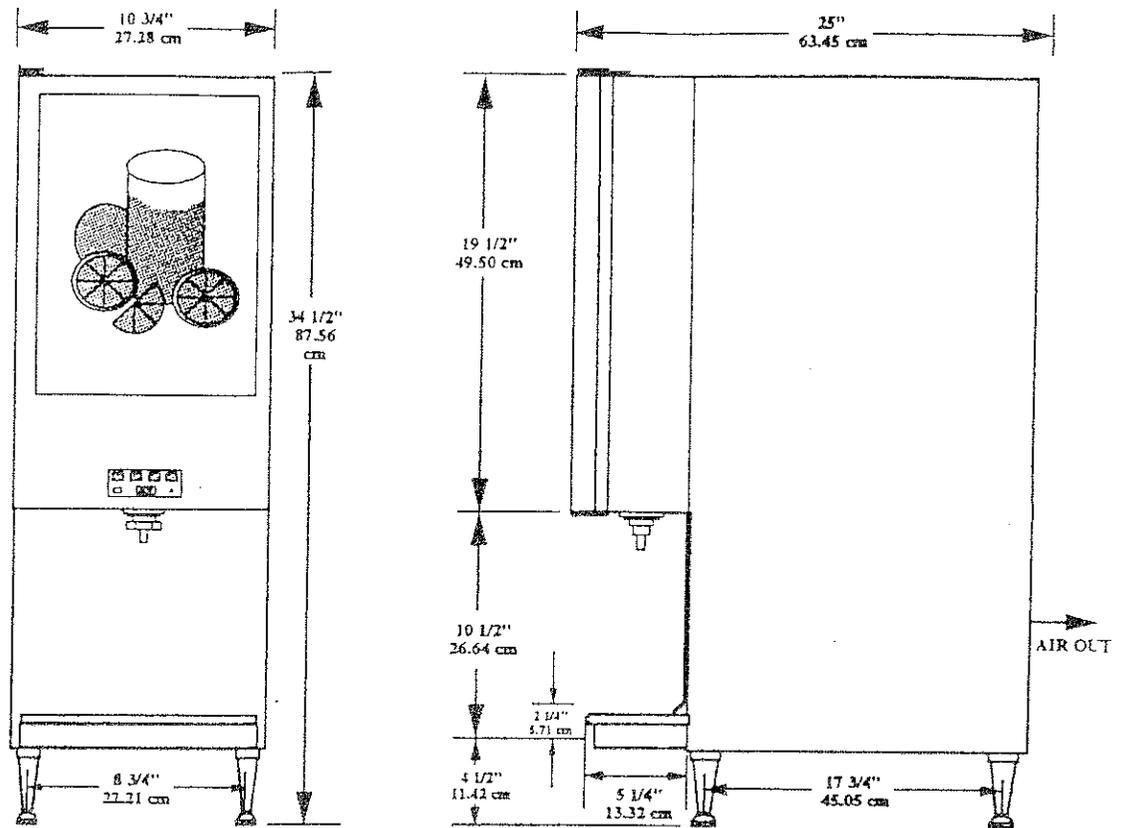
ORANGE JUICE DISPENSER

SLJ 1000-1

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UNIT SPECIFICATIONS



Specifications:

NAMEPLATE DATA: Model SLJ1000-1, 115 V.A.C. volts, 9.43 amps, 1 phase 60 hertz, 5.0 oz. (155g) R-134a refrigerant. Model SLJ1002-1, 220 V.A.C., 5 amps, 1 phase, 50 hertz, 5.0 oz. (155g) R134a refrigerant. Test press: High side 250 psi (17.01 bar). Low side 140 psi (9.5 bar).

CONCENTRATE STORAGE: 3 gallon (11.36 liters) storage tank.

CLEARANCE RECOMMENDED: 12" (30.48 cm) on top and 4" (10.16 cm) required in back for air circulation if sides are blocked off. If sides are open only 2" (5.08 cm) are required in back. Space between bottom of the unit and counter top cannot be obstructed in foot print area.

ELECTRICAL CONNECTION: 6 ft. long (1.83 m) power cord with 3-prong plug attached to dispenser. Export models have line cord less plug.

POWER SUPPLY: 15 amps at 120 volts or 10 amps at 220 volts.

WATER CONNECTION: 3/8 in. (.95 cm) SAE male flare fitting on dispenser.

WATER SUPPLY REQUIREMENTS: 100 psi (7 bar) maximum static pressure. 20 psi (1.4 bar) minimum dynamic pressure; i.e., flowing pressure measured at dispenser water inlet with 3.0 ounces (88.7 ml) per second water flow.

1. Preinstallation

1.1 Receiving

Each unit is completely tested and inspected before shipment. At time of shipment, the carrier accepts the unit and any claim for damage must be made with the carrier.

Upon receiving from the carrier, please, inspect the carton for visible damage. If damage exists, have the carrier make a note on the bill of lading and file a claim with the carrier.

1.2 Unpacking

- Remove staples securing carton to pallet.
- Lift carton up and off of unit.
- Remove top insert and shipping bag.
- Remove legs from unit on pallet.
- Lift unit off of pallet.
- Reinstall legs onto unit.
- Open upper cabinet door and remove installation kit.

Do not lay the unit on sides or on the back.

- Tilt the unit only when securing legs.
- If the unit is to be transported from the place where it was unpacked, do not remove the unit from the pallet. Transport it on the pallet to the installation site.

1.3 Counter location.

- Select location in well ventilated area, close to grounded electrical outlet. If possible do not place the unit close to hot and/or steaming machines.

2. Installation Specifications and Procedure

2.1 Water Supply

The SLJ Juice Dispensing machine is designed to dispense juice at a high flow rate. It is very important that the incoming water line is dedicated for the unit, or at least does not have other machines connected which could cause a water surge, i.e., a dishwashing machine.

Note: For proper cooling capacity the unit must be connected to the remote recirculating cooling unit. If the location is equipped with a dedicated beverage water supply system the juice unit should be connected to it.

Note: The water supply should be consistent with proper water quality standard (neutral ph of 7.0 to 8.0), and should not be connected to a water softener. The water cooling coil is copper, and may be affected by poor water conditions (i.e. severe corrosion and pitting).

Water connections shall be sized, installed, and maintained according to Federal, State, and Local Laws.

2.2 Electrical

A minimum of 15 amps electrical service is needed for 120v power supply or 10 amps for 220v supply.

2. Installation Specifications and Procedure (Continued)

2.3 Space

The minimum clearance is: 4" (10.16 cm) in back and 12" (30.48 cm) on top and open to the front if sides are blocked off. If sides are open then only 2" (5.08 cm) is required in the back. Space between bottom of the unit and counter cannot be obstructed.

Condenser air is drawn from the bottom and discharged out the back. Failure to maintain clearance space will reduce capacity of the unit and cause premature compressor failure.

2.4 Connecting water supply.

- A. Secure 3/8" (.95 cm) flexible hose to the unit water inlet. Make sure that the seal washer is used (hose and seal washer are included with the installation kit).
- B. When securing flare nut use backup wrench on male side of the fitting (unit side) to prevent twisting of the copper tube inside the unit and/or possible damage to the water strainer/solenoid. A water shut off outside the unit is recommended.

2.5 Filling unit with water.

To properly prime the unit with water, without air pockets in the system, push the dispensing switch for a few seconds. Repeat above until a steady flow of water is observed.

Note: Water splashing may occur during the purge cycle.

2.6 Flushing and sanitizing on start up.

Follow standard flushing and sanitizing procedure. (see par. 4, page 6)

2.7 Programming Portion Control.

The portion control supplied with your orange juice dispenser has been preprogrammed to pour 7, 12, and 16 ounce drinks. The "XL" size has also been programmed to pour 16 ounces. Should pour size adjustments be required, please follow the instructions below:

2.7.1 Adjustment:

- a. Simultaneously, press and hold "S" (small) and "XL" (extra large) push button switches on the Portion Control Module until the led "REFILL" light in the corner of the module starts blinking. Release the switches. The blinking led indicates the programming mode is active.
- b. Place the cup under the white mixing valve nozzle and push the selected size button (small, medium, large, or extra large). **Hold** the button in until the cup fills to the desired portion, then release the button repeat the above procedure for the remaining sizes.
Caution: Do not repush any dispense button after the initial size is programmed. This may cause a second dispense sequence or spurt during dispensing.

2.8 Programming Portion Control. (Continued)

2.7.1 Adjustment: (Continued)

- c. After programming all the drink sizes, press and release the "cancel/pour" ▲▼ switch to return the Portion Control to the operational mode. The blinking led light will go out.

If at a future date, it is decided to change the portion size of the drinks, the individual sizes can be adjusted by the above procedure. It is not necessary to reprogram every size.

The portion control has a full memory retention in case of a power failure.

2.7.2 Cancel/Pour: Button ▲▼

- a. Push and release to cancel/pour button to stop the valve from dispensing.
- b. Push and hold for a continuous pour.

3. Concentrate Loading and Brixing

3.1 Placing concentrate products on dispensing platform (inside the cabinet).

To engage the concentrate container, place it in the desired position and press down into bottle adapter opening on dispensing platform tray. **Make sure o-ring seal on the container adaptor is lubricated; otherwise, you may experience difficulties with container replacement.**

Warning!

Concentrate in the container must be completely thawed and be within the temperature range of 35° - 40°F. (1.6° - 4.4°C). Failing to supply concentrate inside the recommended temperature range, especially below 35°F. (1.6°C), will cause an out of brix drink.

It is recommended the concentrate be thawed in a refrigerated (35°-40°F.) (1.6° - 4.4°C) compartment for 36 to 48 hours before use.

It is recommended that the thawed concentrate be thoroughly shaken before use.

3.2 Changing concentrate flavor.

- a. Perform flush procedure (see par. 4.1, page 6).
- b. Move valve handle to "on" position.
- c. Replace concentrate container (see par. 3.1, page 5).

3.3 Pump priming.

- a. Follow paragraph 3.1 (page 5) placing concentrate products on the dispensing platform.
- b. Close the door (or unit will not activate).
- c. Depress the dispense button until concentrate appears at the dispensing nozzle.

3. Concentrate Loading and Brixing. (Continued)

3.4 Brix setting.

- a. Make two (2) full clockwise turns of the corresponding brix screw from the "all the way out" position (factory set). These two turns will bring you within one turn of proper brix setting.
- b. Dispense 1/2 cup of juice and discard.
- c. Dispense 1 cup of juice and use hydrometer to check brix level.
(See hydrometer instructions on laminated card that is provided with dispenser)
- d. Clockwise rotation of the screw decreases brix level for example from 13% to 11.5%. Counterclockwise will increase brix level for example from 11.5% to 13%.

If a brix problem is experienced, refer to troubleshooting guide (page 12).

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance

4.1. Daily: System flush procedure:

- a. A 1 quart (.95 liters) (32 fluid oz. minimum) empty container is needed. Place the empty container on the drip tray grill under the nozzle of the dispensing station.
- b. Open the cabinet door.
- c. Move handle from "dispense" position to the "flush" position.
- d. Close the door.
- e. Depress and hold dispense button until clear water is dispensed from the nozzle.
- f. Move the handle to the "dispense" position.
- g. Depress the push button for approximately 0.5 sec. and release. This will release water pressure from the pump system.

It is recommended to use one or more quarts of water to flush the dispensing system.

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance (Continued)

4.2 Daily: Part washing:

- a. Remove and wash dispensing nozzle, static mixer, splash plate, drip pan, bracket, and grille in a mild detergent solution. Rinse thoroughly.

4.3 Weekly: Sanitizing procedure:

NOTICE: 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:

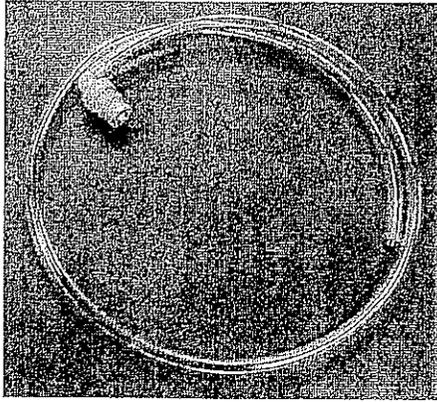
Stera Sheen Green Label: dissolve one (2-oz) packet into 2 gallons (7.8 liters) of warm (80°F - 100°F) water

Diversy Lever: dissolve 1/2 oz of liquid concentrate into 3 gallons (11.4 liters) of warm (80°F - 100°F) water

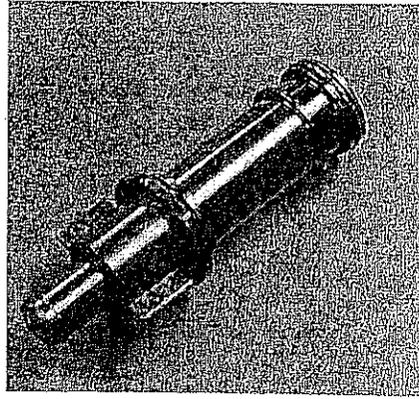
Kay Chemical: dissolve one packet into 2 1/2 gallons (9.5 liters) of warm (80°F - 100°F) water

1. Remove juice concentrate container from unit and place in separate refrigerated compartment.
2. Perform flush procedure per paragraph 4.1 (page 6).
3. 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.
4. Remove nozzle and static mixer from unit and rinse under hot tap water to remove excess pulp.
5. Place nozzle and static mixer in separate container with 1 quart (.95 liter) of sanitizing solution and agitate vigorously, using brush (P/N 07932) to remove any excess pulp or concentrate. (allow to soak for 2 minutes)
6. Clean bottle adaptor's inlet area along with dispensing platform tray with brush and sanitizing solution to remove concentrate and pulp.
7. Clean valve mixing chamber with brush and sanitizing solution. (This is the cavity from which the nozzle is removed).
8. Replace nozzle and static mixer into proper location.
9. Fill a clean 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.**)
10. Place handle in dispense position and close door.
11. Run dispensing station for 90 seconds then stop; allow sanitizing solution to remain in lines for 5 minutes.

These are the additional procedures that require the following parts from the sanitation kit:



Water Valve Cleaning Hose

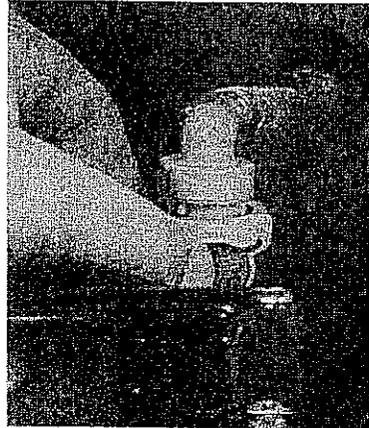


Nozzle Block Connector

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



13. Disconnect water connector on platform.



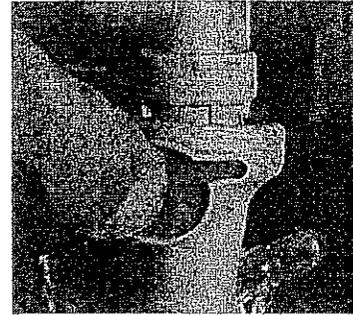
14. Connect Water Valve Cleaning Hose to platform.



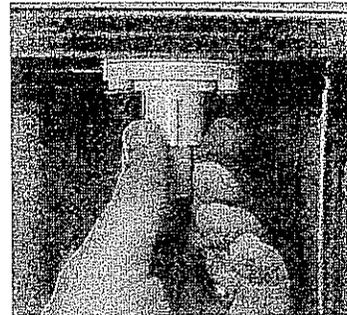
IMPORTANT:

To disconnect the water hose from the Platform, press button to release.

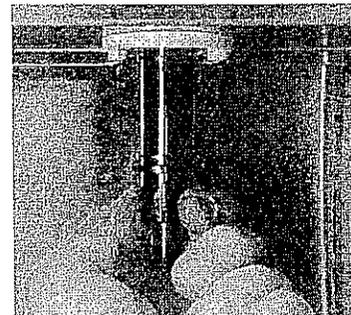
Be sure when engaging the connector you press down firmly until a button click is heard and felt.



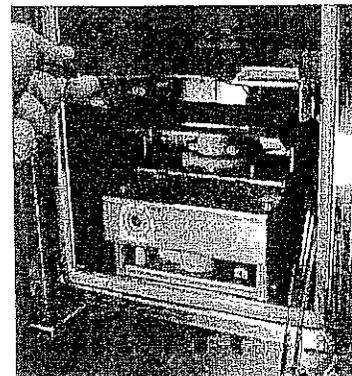
15. Remove the nozzle from the dispenser.
Turn ½ turn and pull down.



16. Replace with Nozzle Block Connector.
When fully inserted, turn ½ to secure.



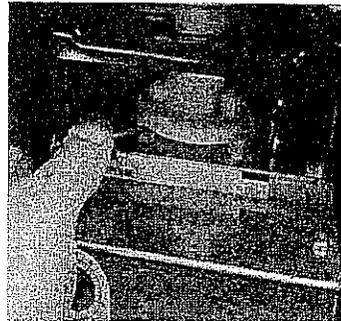
17. Replace the support tray.



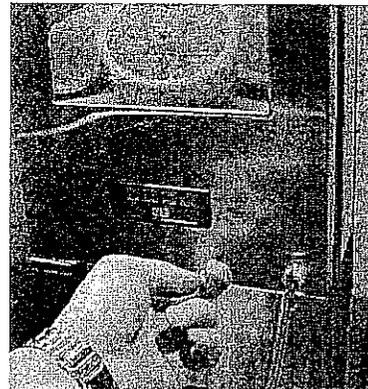
18. Reinstall the reservoir with sanitizing solution



19. Put the valve into the DISPENSE position



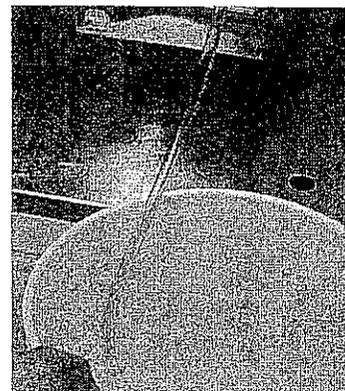
20. Carefully close door. Door will not close completely. Be sure not pinch the Water Valve Cleaning Hose.



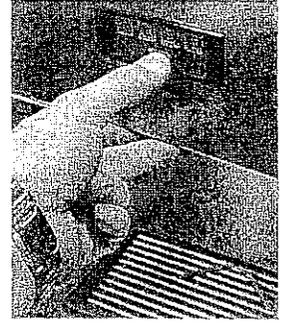
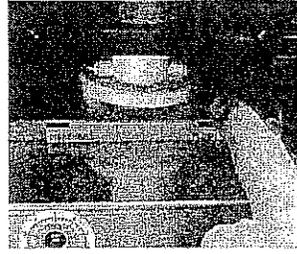
21. Press and hold the ARROW button as shown. Keep dispensing until sanitizer begins draining from the hose.

ALLOW Sanitizing SOLUTION TO REMAIN IN LINES FOR 5 MINUTES.

During initial cleaning
ALLOW Sanitizing SOLUTION
TO REMAIN IN LINES FOR 10 MINUTES
For ALL four cycles,



22. Put the valve into the FLUSH position.
Press and hold the ARROWS button
for 5 seconds.

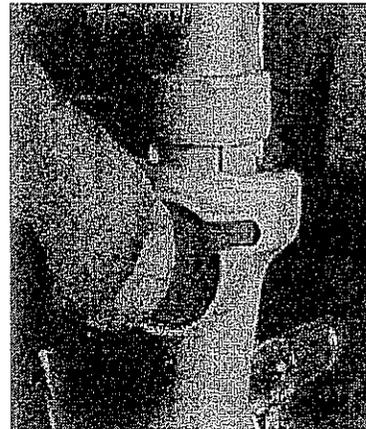


**ALLOW Sanitizing SOLUTION
TO REMAIN IN THE BOTTLE ADAPTOR
FOR 5 ADDITIONAL MINUTES**

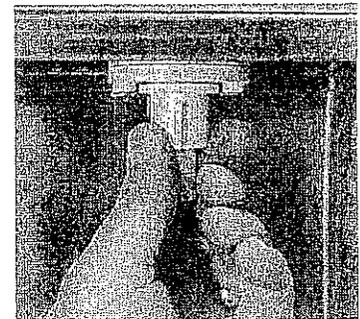
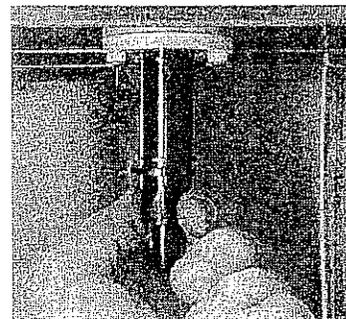
23. Remove the reservoir and tray.



24. Remove the Water Valve Cleaning Hose
Reconnect the water supply to the
platform.

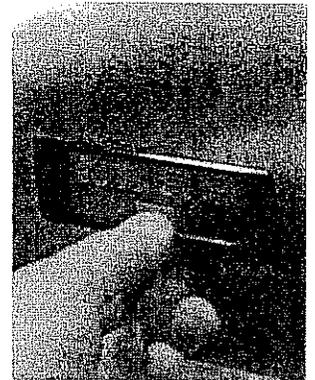
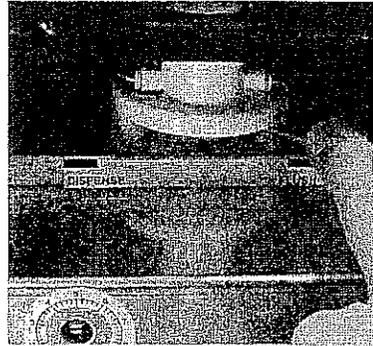


25. Remove the Nozzle Block Connector
Replace with dispensing nozzle.

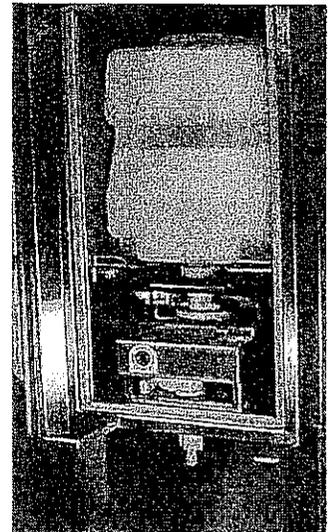
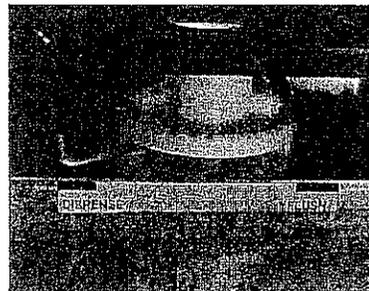


- 26.** Keep the valve in the FLUSH position.
Close the door and push and hold the
ARROW button for 5 seconds until
Water runs clear

**During initial cleaning run DISPENSE
1 GALLON (4 LITERS) OF
WATER.**



- 27.** Place the valve into DISPENSE
and dispense remaining sanitizer.



28. Replace sanitizing solution container with a new concentrate container and close door.

29. Depress and hold dispense button until juice appears at outlet of the dispensing nozzle.

30. Dispense and discard two 8 oz. Cups (237ml) of juice.

Note: Wipe internal and external surfaces of cabinet with a clean damp cloth.

4.4 Weekly: Check Brix Setting:

Tools: Hydrometer or Refractometer

- a. Dispense required ounces of juice per brix testing device instructions.
- b. Test concentrate to water ratio of dispensed juice per brix testing device instructions.
- c. Clockwise rotation of knob decreases brix level (i.e. from 13% to 11.5%). Counter-clockwise rotation of knob increases brix level (i.e. from 11.5% to 13%).

Note: If brix problem persists, refer to trouble shooting guide (page 27).

4.5 Semi-Annual: General Cleaning:

- a. Remove access port of Y-shaped water solenoid located on water inlet in lower cabinet, clean stainless steel strainer and reinstall.
- b. Clean condenser fins.
- c. Clean air inlet grille located in base of unit.
- d. Clean lower cabinet interior.
- e. Wipe fan blade clean.

4.6 Yearly: Replace Pump Tubing: (Kit Part #45098)

4.6.1 Removal of platform. (see fig. 1)

- a. Perform system flush procedure (see paragraph 4.1, page 6)
- b. Remove concentrate container from the dispenser and place in a refrigerator.
- c. Remove the product shelf.
- d. Depress the button on the water line quick disconnect and lift the water line away from the platform.
- e. Unplug the platform electrical connector at the inside rear of the cabinet.
- f. Release the catch at the front of the platform by pulling the tab towards yourself with one finger.

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance (Continued)

4.6.1 Yearly: Replace Pump Tubing: (Continued)

- g. Remove the nozzle and static mixer
- h. Carefully lift and pull the platform from the dispenser and place it in a clean and well lit area for service.

4.6.2 Replacement of pump hose. (see fig. 2 & 3)

- a. Remove platform as described in step 1 of instructions.
- b. Remove the 2 white plastic hose clamps from the pump tube connections. Remove the two stainless steel concentrate delivery tubes from the hose ends.
- c. Loosen and remove the four thumb screws from the pump body.
- d. Remove the rear half (**only**) of the pump body to reveal the hose and rollers.
- e. Remove the old hose from the pump body. If the rollers come out with the hose, place it back into the housing being sure to align the roller assembly shaft keyway to the motor shaft key so that the two interlock.
(see fig. 3 for step by step pictorial instructions).
- f. Firmly press the new hose into the pump body around the roller assembly, being sure to keep the protruding ends even with each other. Once the hose is in place, replace the outer half of the pump body. Hold the tubing in place inside pump housing with one hand, capture the lower part of the tubing with the outer housing, then proceed to capture the shaft of the roller assembly and push the housing straight onto the pump/motor portion of the assembly. Make sure to capture the hose within the body and not pinch it between the halves. Do not use any tool other than your finger tips to manipulate the hose into the housing or damage to the hose may result.
- g. While holding the pump halves together by hand, reinsert the 4 thumb screws and tighten them in a criss-cross pattern until the 2 halves are pressed together.
- h. Insert the 2 stainless tubes into the hose ends and fasten them with new clamps using pliers to tighten the clamps.

- 4.6.3 Replace platform in unit, reinstall nozzle and static mixer, connect water, install product shelf and concentrate, and reconnect power to unit.

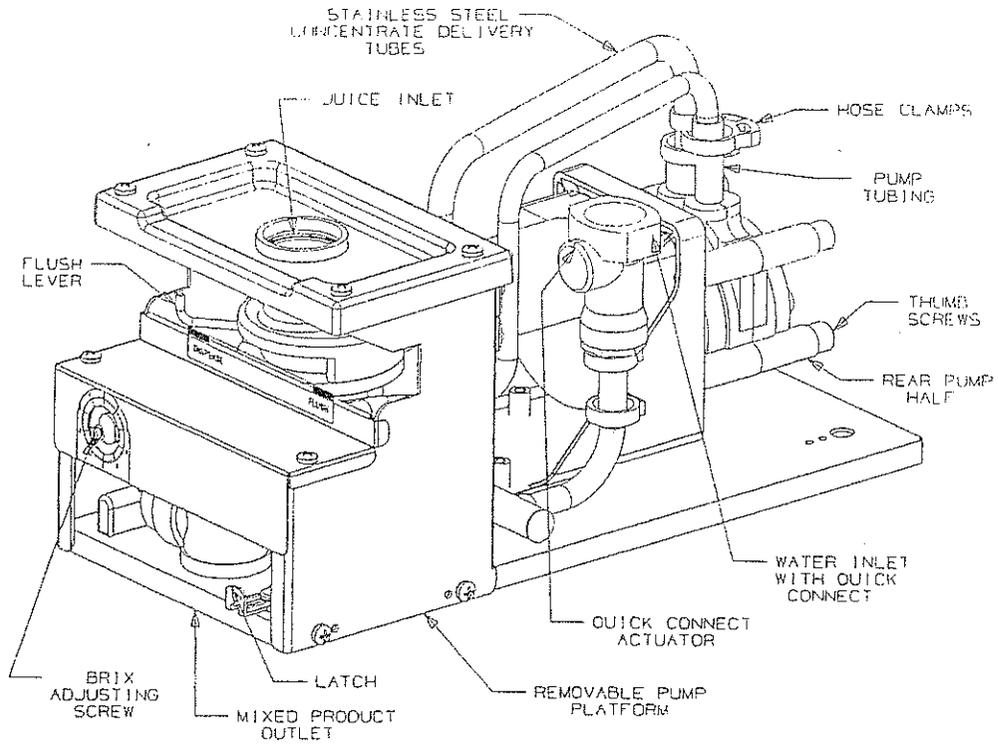


FIG. 1

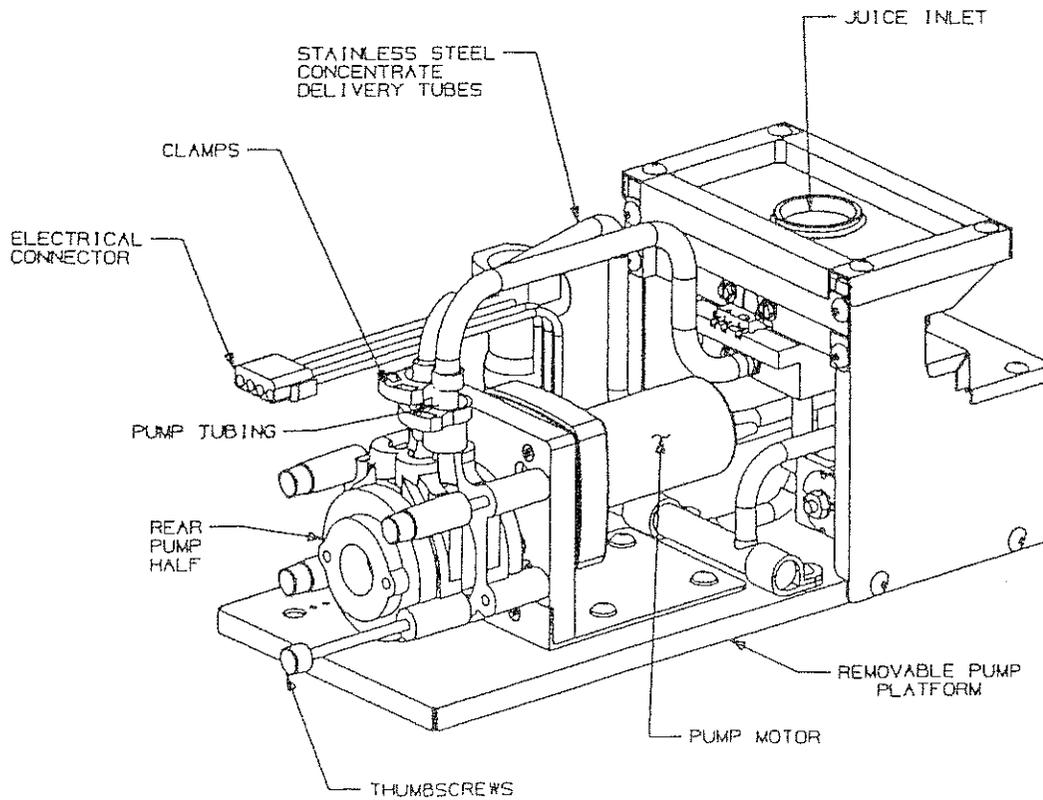


FIG. 2

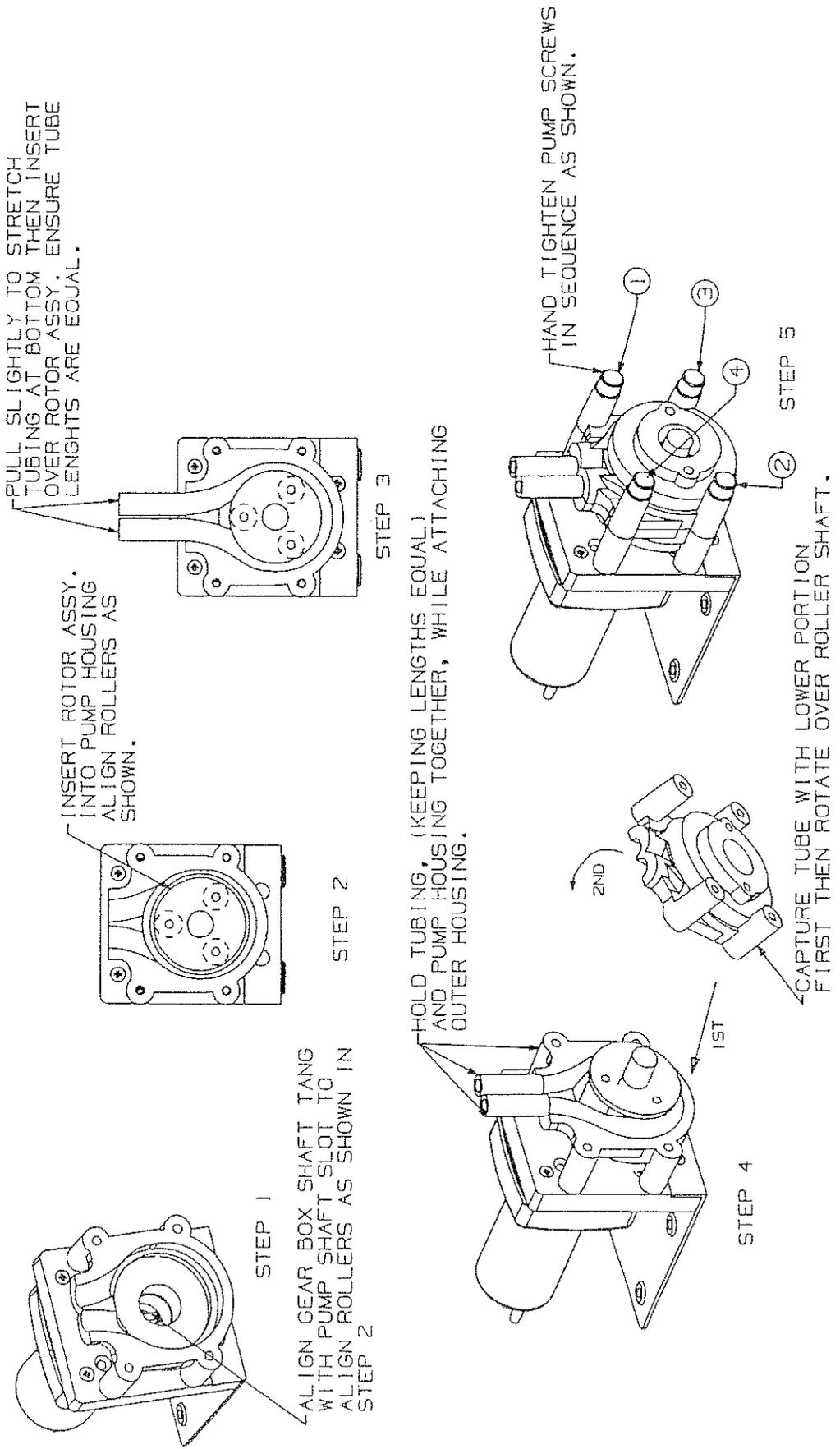
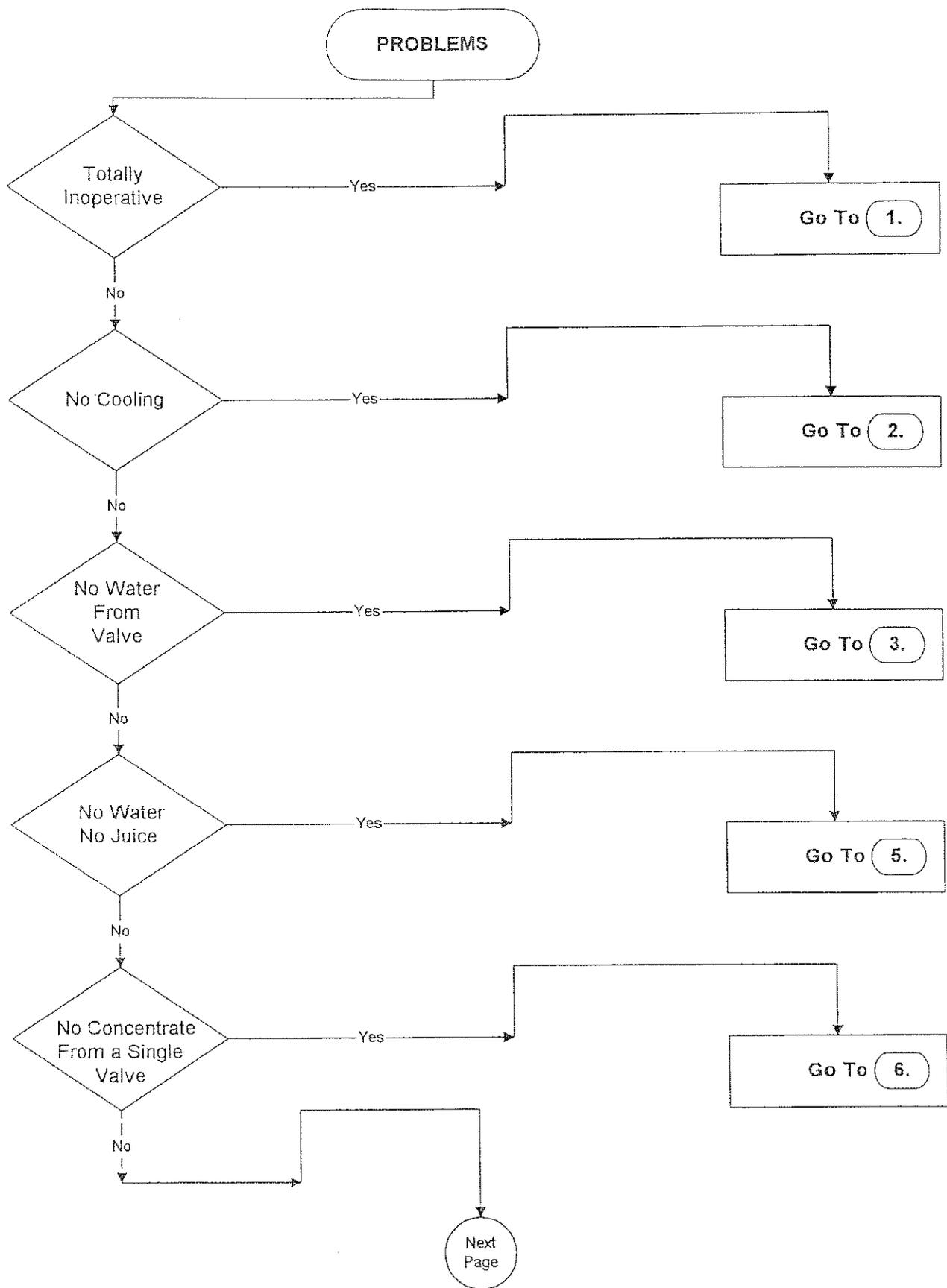


FIG. 3

TROUBLE-SHOOTING GUIDE

The following pages contain trouble shooting charts designed to aid an experienced serviceman in diagnosing any operating problems that may be experienced. In order to gain maximum benefit from the charts, please note:

1. Start at the beginning of the chart and supply the appropriate answer to each question.
2. Do not skip any section, unless instructed to do so. You may miss the solution to your problem.
3. Evaluate the possible problem causes in the sequence in which they are presented. In general, they began with the most likely and/or easiest to check, and proceed to the less likely and/or more complicated.
4. If, after checking all indicated causes, the problem is not resolved, it is recommended that you try a second time. Evaluate symptoms carefully and modify your answers as necessary.
5. If you are unable to resolve a problem after several attempts, contact Wilshire customer service (1-800-344-4600) for assistance.



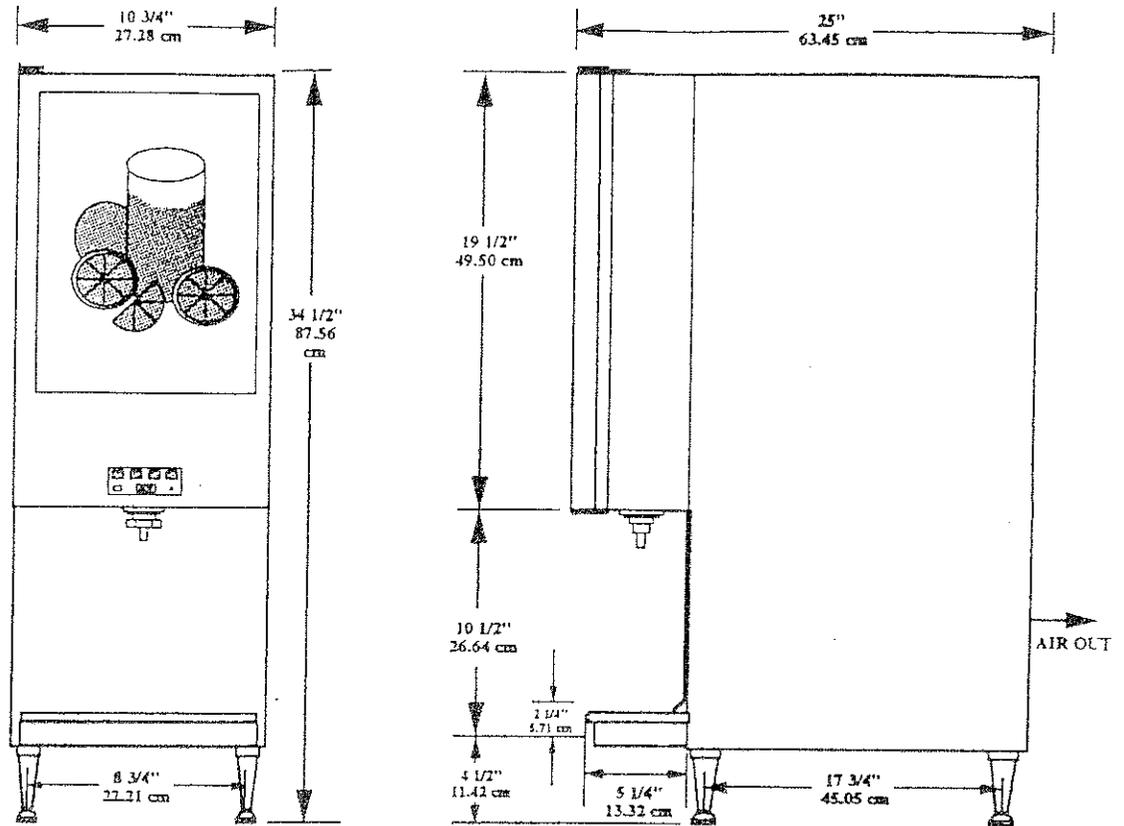
ORANGE JUICE DISPENSER

SLJ 1000-1

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Each unit is completely tested and inspected before shipment. At time of shipment, the carrier accepts the unit and any claim for damage must be made with the carrier.

Upon receiving from the carrier, please, inspect the carton for visible damage. If damage exists, have the carrier make a note on the bill of lading and file a claim with the carrier.

1.2 Unpacking

- Remove staples securing carton to pallet.
- Lift carton up and off of unit.
- Remove top insert and shipping bag.
- Remove legs from unit on pallet.
- Lift unit off of pallet.
- Reinstall legs onto unit.
- Open upper cabinet door and remove installation kit.

Do not lay the unit on sides or on the back.

- Tilt the unit only when securing legs.
- If the unit is to be transported from the place where it was unpacked, do not remove the unit from the pallet. Transport it on the pallet to the installation site.

1.3 Counter location.

- Select location in well ventilated area, close to grounded electrical outlet. If possible do not place the unit close to hot and/or steaming machines.

2. Installation Specifications and Procedure

2.1 Water Supply

The SLJ Juice Dispensing machine is designed to dispense juice at a high flow rate. It is very important that the incoming water line is dedicated for the unit, or at least does not have other machines connected which could cause a water surge, i.e., a dishwashing machine.

Note: For proper cooling capacity the unit must be connected to the remote recirculating cooling unit. If the location is equipped with a dedicated beverage water supply system the juice unit should be connected to it.

Note: The water supply should be consistent with proper water quality standard (neutral ph of 7.0 to 8.0), and should not be connected to a water softener. The water cooling coil is copper, and may be affected by poor water conditions (i.e. severe corrosion and pitting).

Water connections shall be sized, installed, and maintained according to Federal, State, and Local Laws.

2.2 Electrical

A minimum of 15 amps electrical service is needed for 120v power supply or 10 amps for 220v supply.

2. Installation Specifications and Procedure (Continued)

2.3 Space

The minimum clearance is: 4" (10.16 cm) in back and 12" (30.48 cm) on top and open to the front if sides are blocked off. If sides are open then only 2" (5.08 cm) is required in the back. Space between bottom of the unit and counter cannot be obstructed.

Condenser air is drawn from the bottom and discharged out the back. Failure to maintain clearance space will reduce capacity of the unit and cause premature compressor failure.

2.4 Connecting water supply.

- A. Secure 3/8" (.95 cm) flexible hose to the unit water inlet. Make sure that the seal washer is used (hose and seal washer are included with the installation kit).
- B. When securing flare nut use backup wrench on male side of the fitting (unit side) to prevent twisting of the copper tube inside the unit and/or possible damage to the water strainer/solenoid. A water shut off outside the unit is recommended.

2.5 Filling unit with water.

To properly prime the unit with water, without air pockets in the system, push the dispensing switch for a few seconds. Repeat above until a steady flow of water is observed.

Note: Water splashing may occur during the purge cycle.

2.6 Flushing and sanitizing on start up.

Follow standard flushing and sanitizing procedure. (see par. 4, page 6)

2.7 Programming Portion Control.

The portion control supplied with your orange juice dispenser has been preprogrammed to pour 7, 12, and 16 ounce drinks. The "XL" size has also been programmed to pour 16 ounces. Should pour size adjustments be required, please follow the instructions below:

2.7.1 Adjustment:

- a. Simultaneously, press and hold "S" (small) and "XL" (extra large) push button switches on the Portion Control Module until the led "REFILL" light in the corner of the module starts blinking. Release the switches. The blinking led indicates the programming mode is active.
- b. Place the cup under the white mixing valve nozzle and push the selected size button (small, medium, large, or extra large). **Hold** the button in until the cup fills to the desired portion, then release the button repeat the above procedure for the remaining sizes.
Caution: Do not repush any dispense button after the initial size is programmed. This may cause a second dispense sequence or spurt during dispensing.

2.8 Programming Portion Control. (Continued)

2.7.1 Adjustment: (Continued)

- c. After programming all the drink sizes, press and release the "cancel/pour" ▲▼ switch to return the Portion Control to the operational mode. The blinking led light will go out.

If at a future date, it is decided to change the portion size of the drinks, the individual sizes can be adjusted by the above procedure. It is not necessary to reprogram every size.

The portion control has a full memory retention in case of a power failure.

2.7.2 Cancel/Pour: Button ▲▼

- a. Push and release to cancel/pour button to stop the valve from dispensing.
- b. Push and hold for a continuous pour.

3. Concentrate Loading and Brixing

3.1 Placing concentrate products on dispensing platform (inside the cabinet).

To engage the concentrate container, place it in the desired position and press down into bottle adapter opening on dispensing platform tray. **Make sure o-ring seal on the container adaptor is lubricated; otherwise, you may experience difficulties with container replacement.**

Warning!

Concentrate in the container must be completely thawed and be within the temperature range of 35° - 40°F. (1.6° - 4.4°C). Failing to supply concentrate inside the recommended temperature range, especially below 35°F. (1.6°C), will cause an out of brix drink.

It is recommended the concentrate be thawed in a refrigerated (35°-40°F.) (1.6° - 4.4°C) compartment for 36 to 48 hours before use.

It is recommended that the thawed concentrate be thoroughly shaken before use.

3.2 Changing concentrate flavor.

- a. Perform flush procedure (see par. 4.1, page 6).
- b. Move valve handle to "on" position.
- c. Replace concentrate container (see par. 3.1, page 5).

3.3 Pump priming.

- a. Follow paragraph 3.1 (page 5) placing concentrate products on the dispensing platform.
- b. Close the door (or unit will not activate).
- c. Depress the dispense button until concentrate appears at the dispensing nozzle.

3. Concentrate Loading and Brixing. (Continued)

3.4 Brix setting.

- a. Make two (2) full clockwise turns of the corresponding brix screw from the "all the way out" position (factory set). These two turns will bring you within one turn of proper brix setting.
- b. Dispense 1/2 cup of juice and discard.
- c. Dispense 1 cup of juice and use hydrometer to check brix level.
(See hydrometer instructions on laminated card that is provided with dispenser)
- d. Clockwise rotation of the screw decreases brix level for example from 13% to 11.5%. Counterclockwise will increase brix level for example from 11.5% to 13%.

If a brix problem is experienced, refer to troubleshooting guide (page 12).

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance

4.1. Daily: System flush procedure:

- a. A 1 quart (.95 liters) (32 fluid oz. minimum) empty container is needed. Place the empty container on the drip tray grill under the nozzle of the dispensing station.
- b. Open the cabinet door.
- c. Move handle from "dispense" position to the "flush" position.
- d. Close the door.
- e. Depress and hold dispense button until clear water is dispensed from the nozzle.
- f. Move the handle to the "dispense" position.
- g. Depress the push button for approximately 0.5 sec. and release. This will release water pressure from the pump system.

It is recommended to use one or more quarts of water to flush the dispensing system.

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance (Continued)

4.2 Daily: Part washing:

- a. Remove and wash dispensing nozzle, static mixer, splash plate, drip pan, bracket, and grille in a mild detergent solution. Rinse thoroughly.

4.3 Weekly: Sanitizing procedure:

NOTICE: 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:

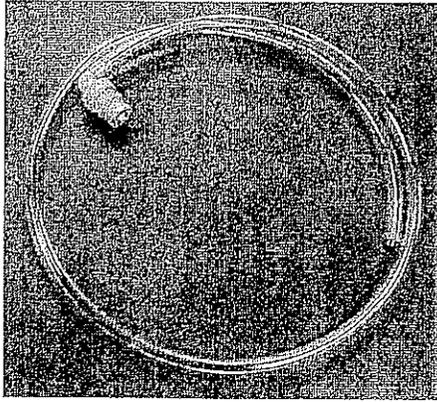
Stera Sheen Green Label: dissolve one (2-oz) packet into 2 gallons (7.8 liters) of warm (80°F - 100°F) water

Diversy Lever: dissolve 1/2 oz of liquid concentrate into 3 gallons (11.4 liters) of warm (80°F - 100°F) water

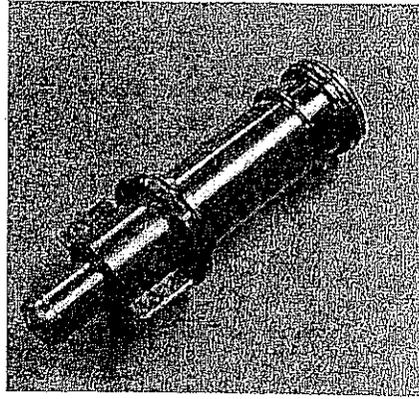
Kay Chemical: dissolve one packet into 2 1/2 gallons (9.5 liters) of warm (80°F - 100°F) water

1. Remove juice concentrate container from unit and place in separate refrigerated compartment.
2. Perform flush procedure per paragraph 4.1 (page 6).
3. 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.
4. Remove nozzle and static mixer from unit and rinse under hot tap water to remove excess pulp.
5. Place nozzle and static mixer in separate container with 1 quart (.95 liter) of sanitizing solution and agitate vigorously, using brush (P/N 07932) to remove any excess pulp or concentrate. (allow to soak for 2 minutes)
6. Clean bottle adaptor's inlet area along with dispensing platform tray with brush and sanitizing solution to remove concentrate and pulp.
7. Clean valve mixing chamber with brush and sanitizing solution. (This is the cavity from which the nozzle is removed).
8. Replace nozzle and static mixer into proper location.
9. Fill a clean 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.**)
10. Place handle in dispense position and close door.
11. Run dispensing station for 90 seconds then stop; allow sanitizing solution to remain in lines for 5 minutes.

These are the additional procedures that require the following parts from the sanitation kit:



Water Valve Cleaning Hose

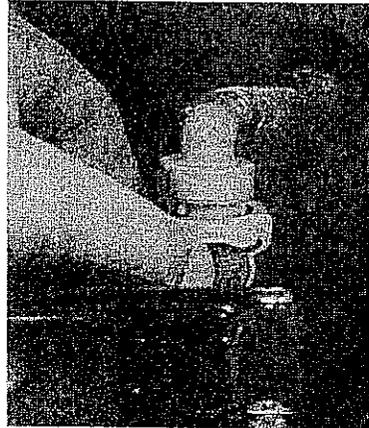


Nozzle Block Connector

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



13. Disconnect water connector on platform.



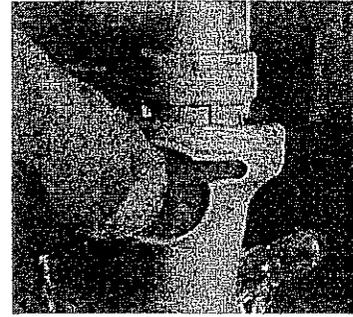
14. Connect Water Valve Cleaning Hose to platform.



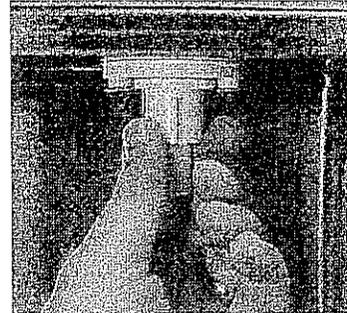
IMPORTANT:

To disconnect the water hose from the Platform, press button to release.

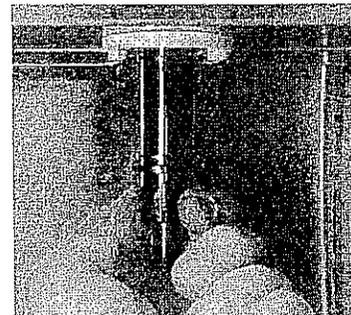
Be sure when engaging the connector you press down firmly until a button click is heard and felt.



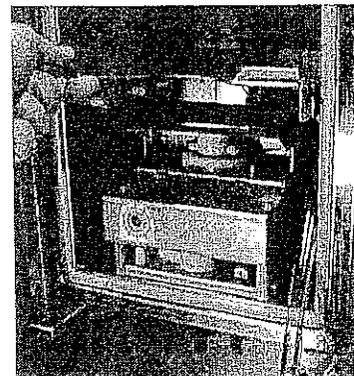
15. Remove the nozzle from the dispenser.
Turn $\frac{1}{2}$ turn and pull down.



16. Replace with Nozzle Block Connector.
When fully inserted, turn $\frac{1}{2}$ to secure.



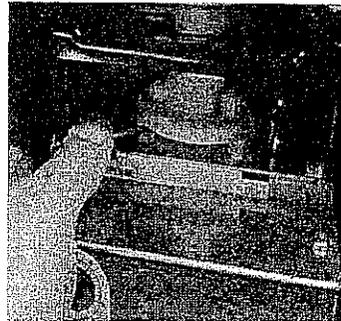
17. Replace the support tray.



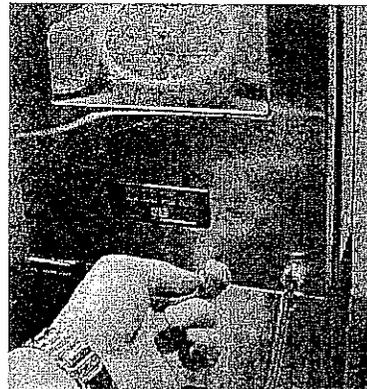
18. Reinstall the reservoir with sanitizing solution



19. Put the valve into the DISPENSE position



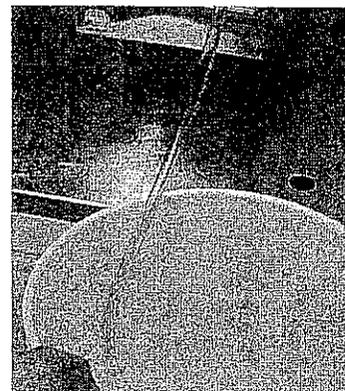
20. Carefully close door. Door will not close completely. Be sure not pinch the Water Valve Cleaning Hose.



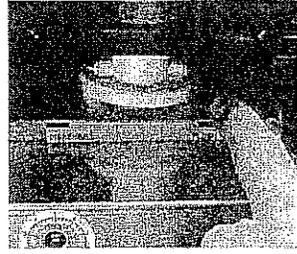
21. Press and hold the ARROW button as shown. Keep dispensing until sanitizer begins draining from the hose.

ALLOW Sanitizing SOLUTION TO REMAIN IN LINES FOR 5 MINUTES.

During initial cleaning
ALLOW Sanitizing SOLUTION
TO REMAIN IN LINES FOR 10 MINUTES
For ALL four cycles,



22. Put the valve into the FLUSH position.
Press and hold the ARROWS button
for 5 seconds.

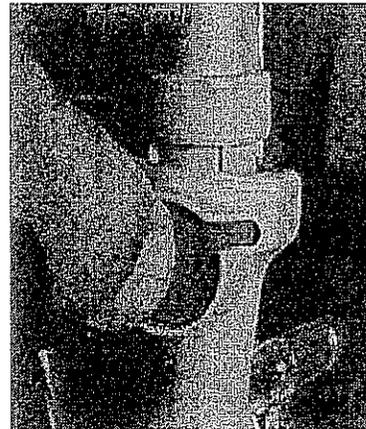


**ALLOW Sanitizing SOLUTION
TO REMAIN IN THE BOTTLE ADAPTOR
FOR 5 ADDITIONAL MINUTES**

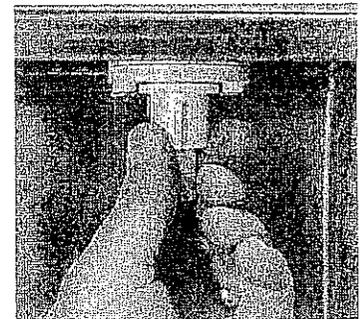
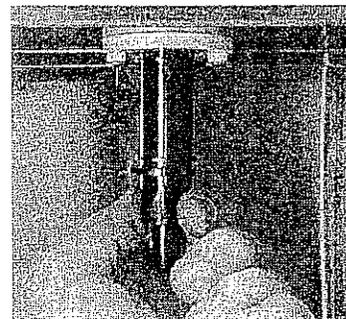
23. Remove the reservoir and tray.



24. Remove the Water Valve Cleaning Hose
Reconnect the water supply to the
platform.

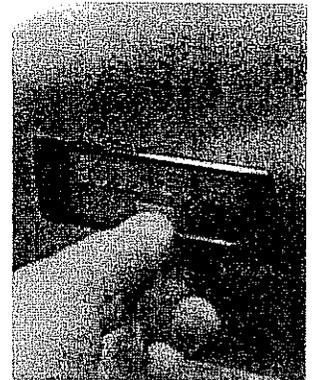
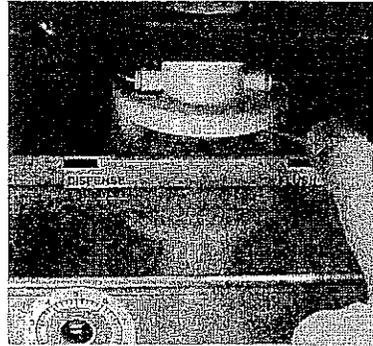


25. Remove the Nozzle Block Connector
Replace with dispensing nozzle.

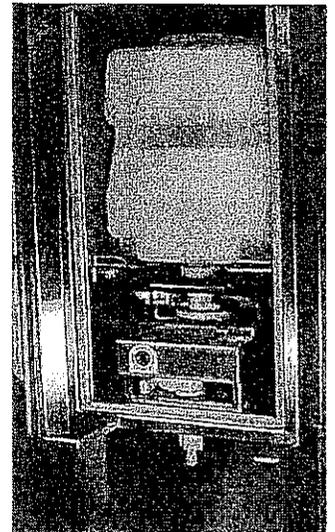
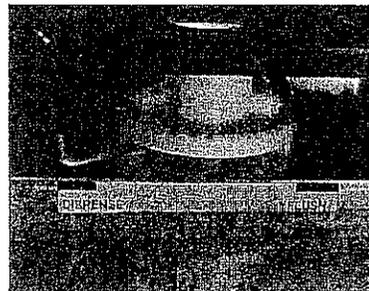


26. Keep the valve in the FLUSH position.
Close the door and push and hold the
ARROW button for 5 seconds until
Water runs clear

During initial cleaning run **DISPENSE**
1 GALLON (4 LITERS) OF
WATER.



27. Place the valve into **DISPENSE**
and dispense remaining sanitizer.



28. Replace sanitizing solution container with a new concentrate container and close door.

29. Depress and hold dispense button until juice appears at outlet of the dispensing nozzle.

30. Dispense and discard two 8 oz. Cups (237ml) of juice.

Note: Wipe internal and external surfaces of cabinet with a clean damp cloth.

4.4 Weekly: Check Brix Setting:

Tools: Hydrometer or Refractometer

- a. Dispense required ounces of juice per brix testing device instructions.
- b. Test concentrate to water ratio of dispensed juice per brix testing device instructions.
- c. Clockwise rotation of knob decreases brix level (i.e. from 13% to 11.5%). Counter-clockwise rotation of knob increases brix level (i.e. from 11.5% to 13%).

Note: If brix problem persists, refer to trouble shooting guide (page 27).

4.5 Semi-Annual: General Cleaning:

- a. Remove access port of Y-shaped water solenoid located on water inlet in lower cabinet, clean stainless steel strainer and reinstall.
- b. Clean condenser fins.
- c. Clean air inlet grille located in base of unit.
- d. Clean lower cabinet interior.
- e. Wipe fan blade clean.

4.6 Yearly: Replace Pump Tubing: (Kit Part #45098)

4.6.1 Removal of platform. (see fig. 1)

- a. Perform system flush procedure (see paragraph 4.1, page 6)
- b. Remove concentrate container from the dispenser and place in a refrigerator.
- c. Remove the product shelf.
- d. Depress the button on the water line quick disconnect and lift the water line away from the platform.
- e. Unplug the platform electrical connector at the inside rear of the cabinet.
- f. Release the catch at the front of the platform by pulling the tab towards yourself with one finger.

4. Cleaning and Sanitizing Procedures Juice Dispenser Maintenance (Continued)

4.6.1 Yearly: Replace Pump Tubing: (Continued)

- g. Remove the nozzle and static mixer
- h. Carefully lift and pull the platform from the dispenser and place it in a clean and well lit area for service.

4.6.2 Replacement of pump hose. (see fig. 2 & 3)

- a. Remove platform as described in step 1 of instructions.
- b. Remove the 2 white plastic hose clamps from the pump tube connections. Remove the two stainless steel concentrate delivery tubes from the hose ends.
- c. Loosen and remove the four thumb screws from the pump body.
- d. Remove the rear half (**only**) of the pump body to reveal the hose and rollers.
- e. Remove the old hose from the pump body. If the rollers come out with the hose, place it back into the housing being sure to align the roller assembly shaft keyway to the motor shaft key so that the two interlock.
(see fig. 3 for step by step pictorial instructions).
- f. Firmly press the new hose into the pump body around the roller assembly, being sure to keep the protruding ends even with each other. Once the hose is in place, replace the outer half of the pump body. Hold the tubing in place inside pump housing with one hand, capture the lower part of the tubing with the outer housing, then proceed to capture the shaft of the roller assembly and push the housing straight onto the pump/motor portion of the assembly. Make sure to capture the hose within the body and not pinch it between the halves. Do not use any tool other than your finger tips to manipulate the hose into the housing or damage to the hose may result.
- g. While holding the pump halves together by hand, reinsert the 4 thumb screws and tighten them in a criss-cross pattern until the 2 halves are pressed together.
- h. Insert the 2 stainless tubes into the hose ends and fasten them with new clamps using pliers to tighten the clamps.

4.6.3 Replace platform in unit, reinstall nozzle and static mixer, connect water, install product shelf and concentrate, and reconnect power to unit.

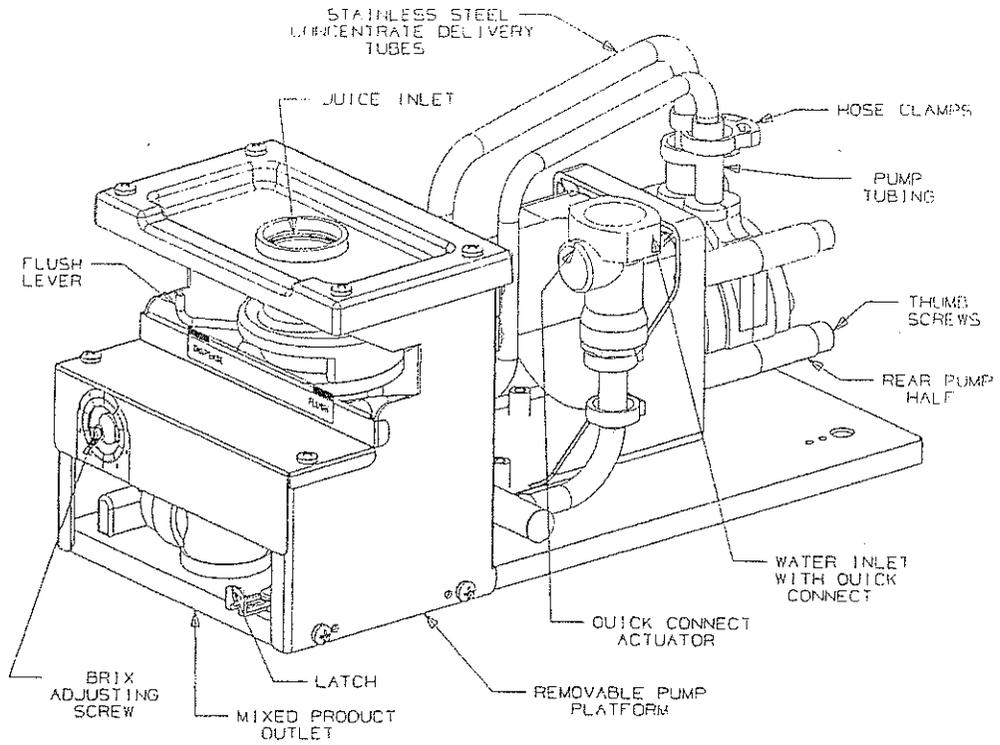


FIG. 1

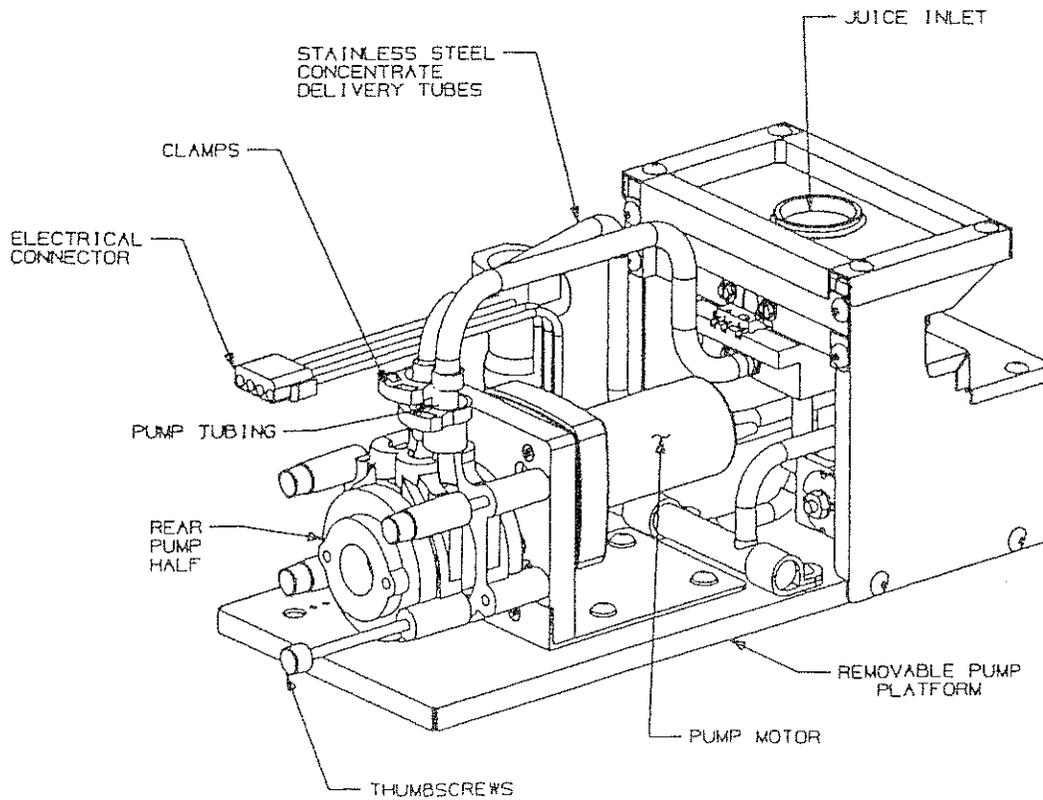


FIG. 2

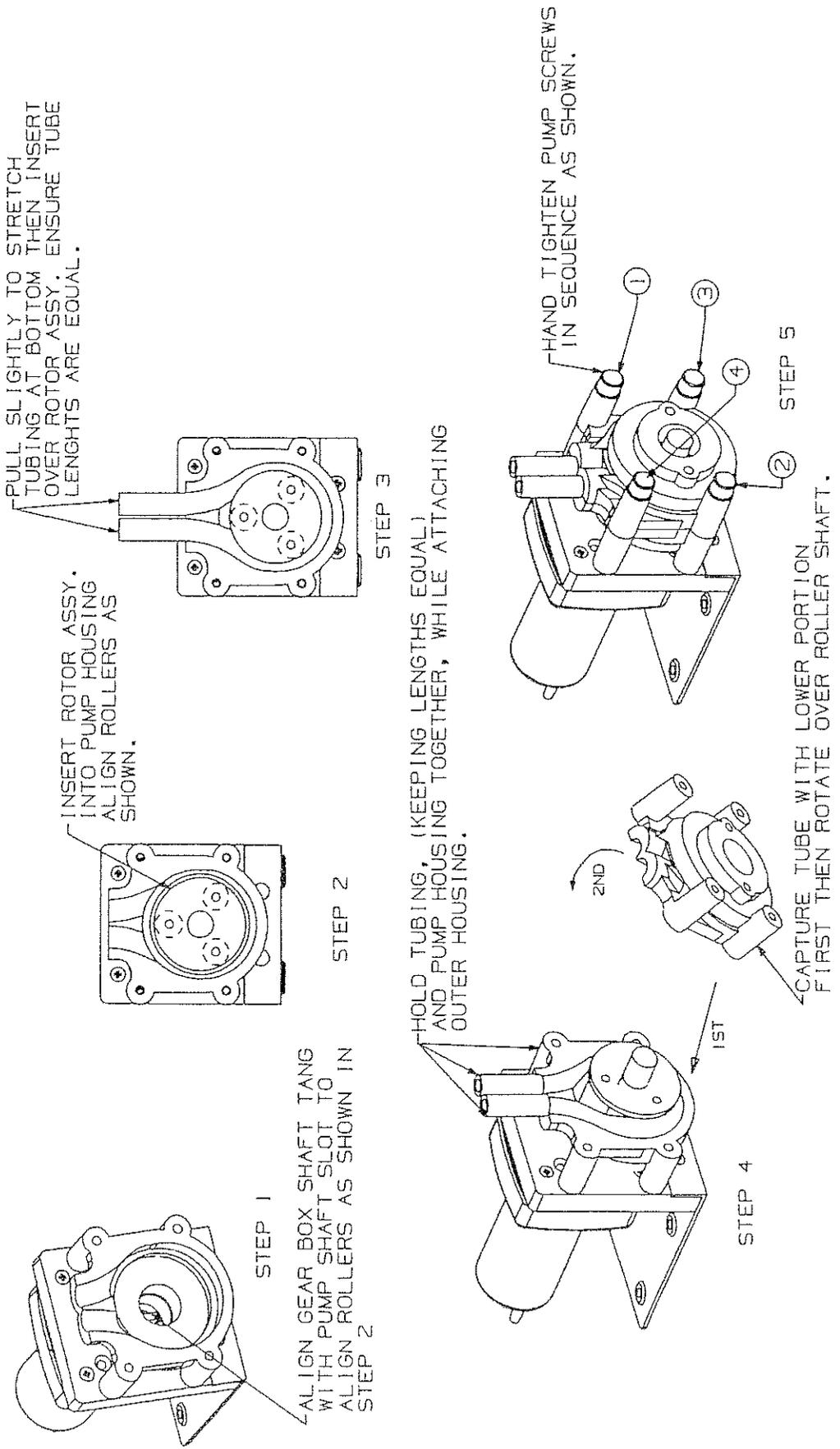
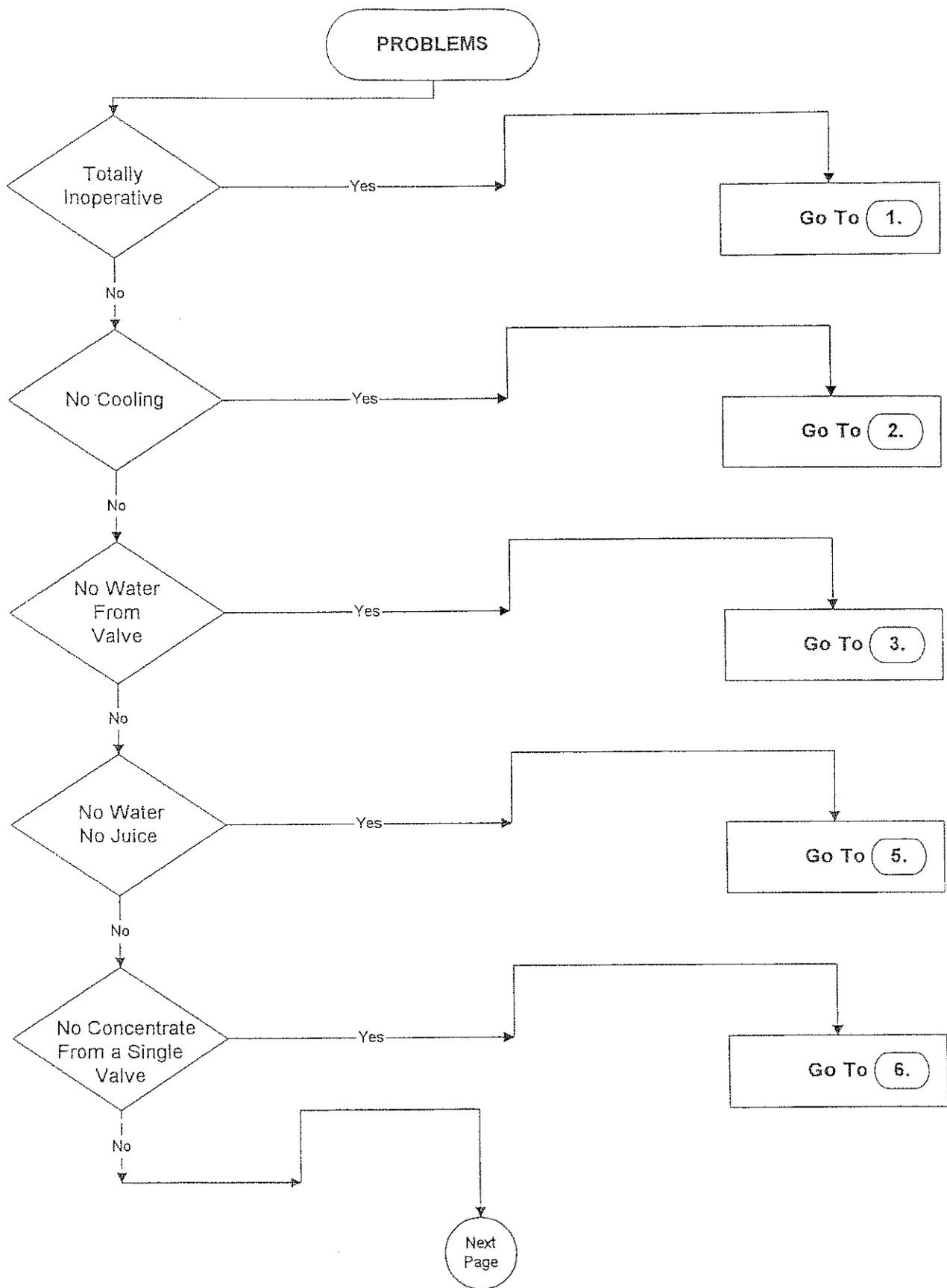


FIG. 3

TROUBLE-SHOOTING GUIDE

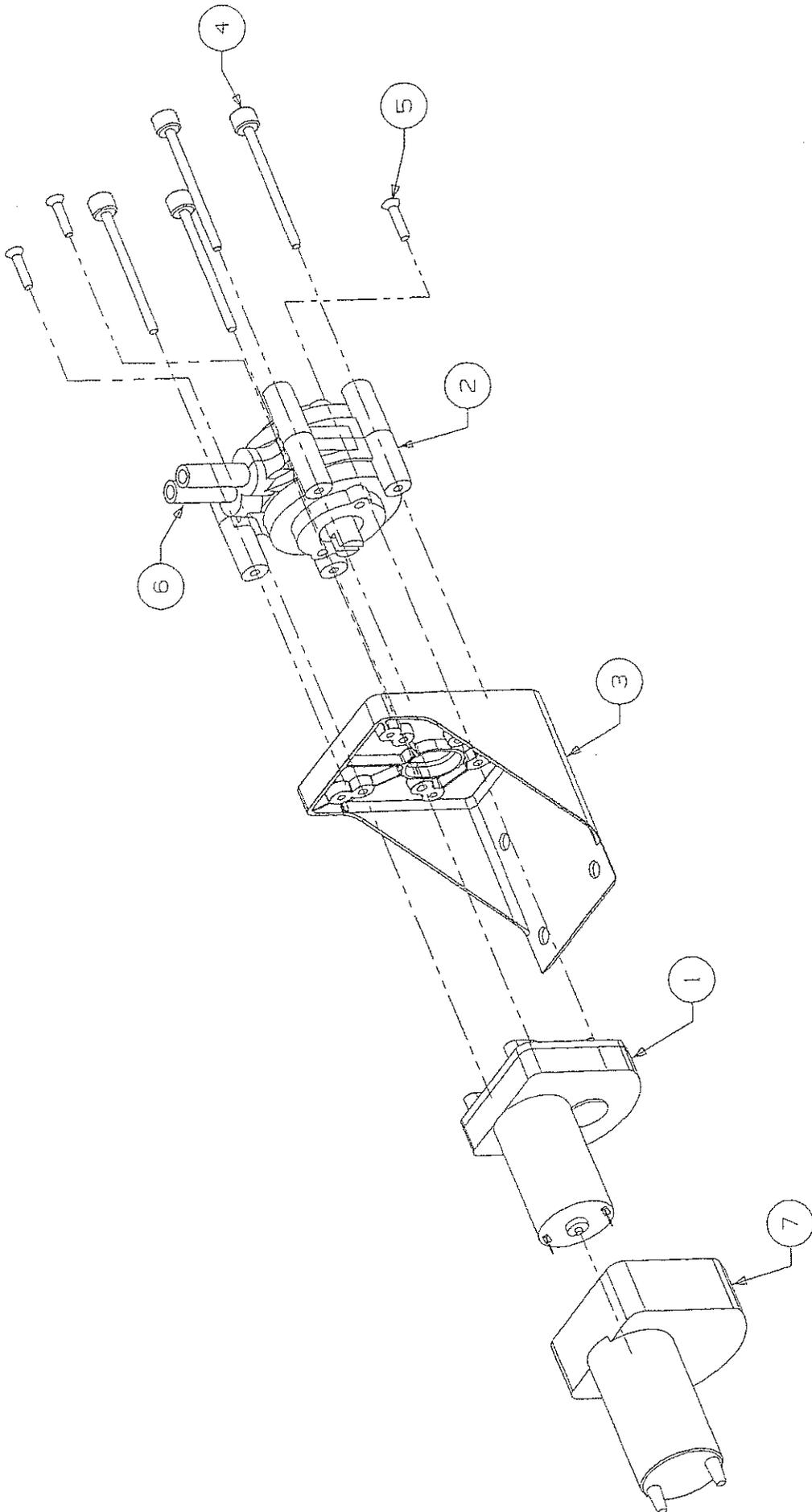
The following pages contain trouble shooting charts designed to aid an experienced serviceman in diagnosing any operating problems that may be experienced. In order to gain maximum benefit from the charts, please note:

1. Start at the beginning of the chart and supply the appropriate answer to each question.
2. Do not skip any section, unless instructed to do so. You may miss the solution to your problem.
3. Evaluate the possible problem causes in the sequence in which they are presented. In general, they began with the most likely and/or easiest to check, and proceed to the less likely and/or more complicated.
4. If, after checking all indicated causes, the problem is not resolved, it is recommended that you try a second time. Evaluate symptoms carefully and modify your answers as necessary.
5. If you are unable to resolve a problem after several attempts, contact Wilshire customer service (1-800-344-4600) for assistance.



PUMP & MOTOR ASSEMBLY
P/N 45185

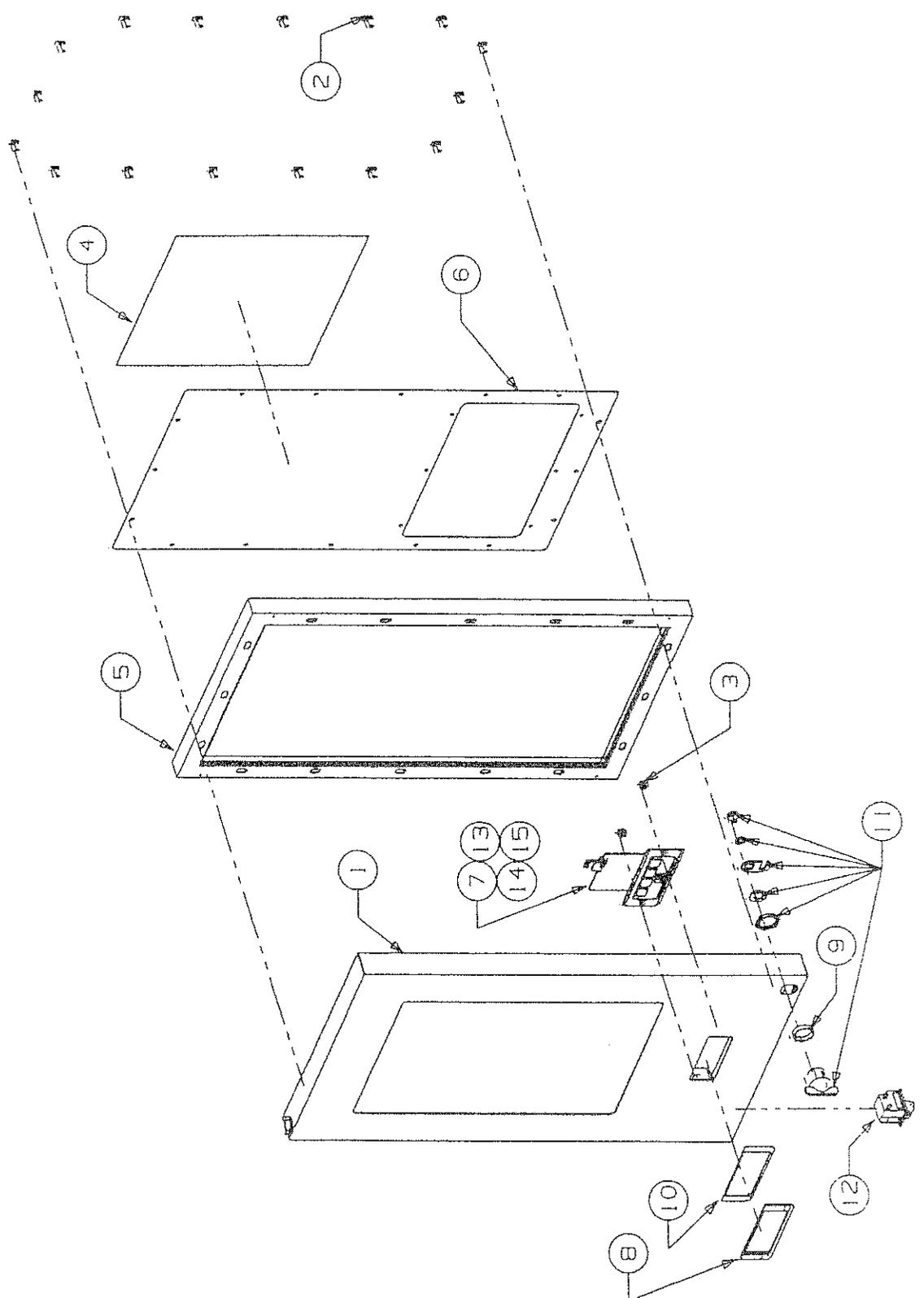
ITEM	PART NO.	DESCRIPTION	QTY.
1	45016-001	MOTOR - PUMP	1
2	45078	PUMP	1
3	45050	BLOCK ASSEMBLY, PUMP & MOTOR	1
4	45017-001	THUMBSCREW, PUMP	4
5	07007-007	SCREW, #6 - 32 X 1-1/8" FHMS, S.S.	4
6	45037	TUBING - NORPRENE, 1/4" I.D. X 3/32"	1
7	45074-001	BOOT-MOTOR	1
8	45062	SPACER (MOLON MOTOR ONLY)	4



DOOR ASSEMBLY

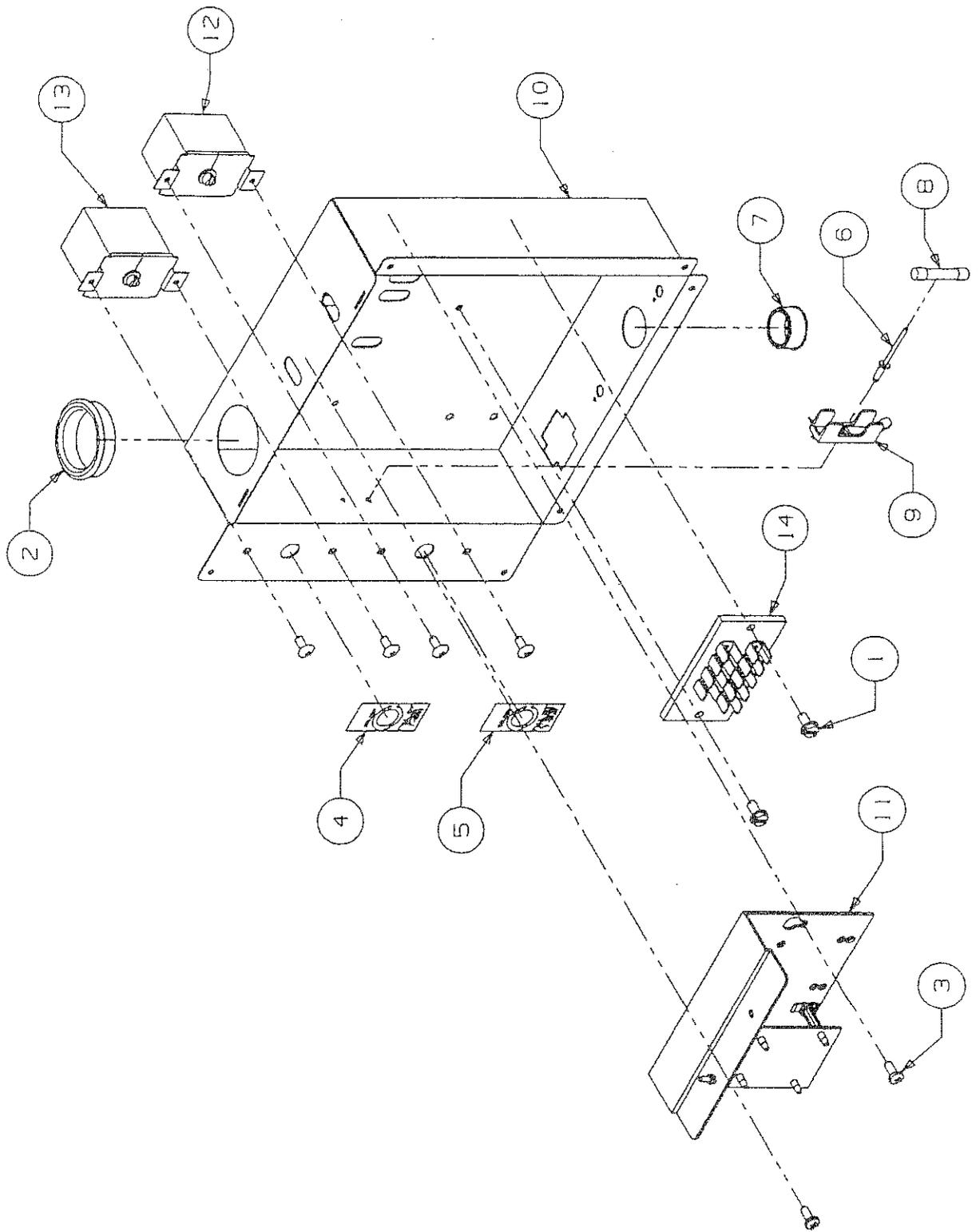
P/N 45102

ITEM	PART NO.	DESCRIPTION	QTY.
1	45112-001	DOOR WELDMENT - FOAMED	1
2	07040-01	SCREW, #8 X 3/8" TYPE "F" BH, SS	24
3	07204-03	NUT #8 - 32 KEPS	2
4	45198	LABEL - CLEAN & SANITIZE	1
5	45120	DOOR GASKET - MAGNETIC	1
6	45124	PLATE - DOOR REAR	1
7	49269	PORTION CONTROL BRACKET ASSEMBLY	1
8	49241	MASK - TOUCH BUTTON	1
9	47033	SPACER - DOOR LATCH	1
10	49241-001	ADHESIVE - MASK, TOUCH BUTTON	1
11	47013	DOOR LATCH ASSEMBLY	1
12	33023	SAFETY SWITCH	1
13	49280	BOARD - PORTION CONTROL	1
14	49281	BRACKET - PORTION CONTROL	1
15	49282	SPACER - PORTION CONTROL	4



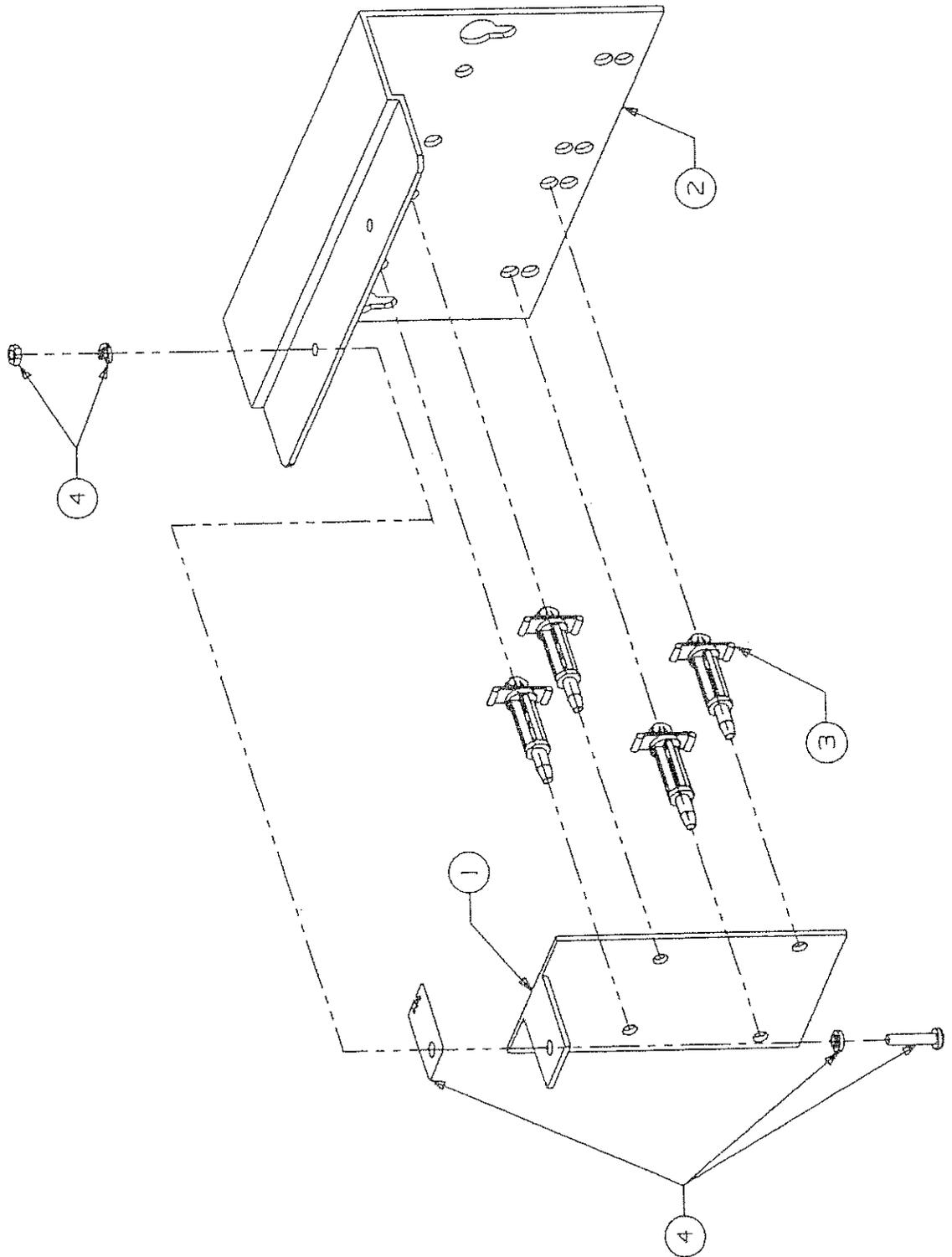
ELECTRICAL BOX ASSEMBLY - DC
P/N 45104

ITEM	PART NO.	DESCRIPTION	QTY.
1	07061-001	SCREW, #10 X 3/8" TYPE F, HHWF	2
2	07339-03	SNAP - BUSHING, 1-5/16" I.D. X 1.609" O.D.	1
3	07040-01	SCREW, #8 X 3/8" TYPE F, BH, S.S.	2
4	46423	WATER THERMOSTAT - LABEL	1
5	46424	CONCENTRATE THERMOSTAT - LABEL	1
6	07348-01	RIVET, .125" X .375" X .26	1
7	07352-01	UNIVERSAL, BUSHING	1
8	59328-001	FUSE - 6.25 AMP, 250V	1
9	45059	FUSE HOLDER	1
10	45106	ELECTRICAL BOX	1
11	45138	VOLTAGE REGULATOR ASSEMBLY	1
12	46306	THERMOSTAT - CONCENTRATE	1
13	46307	THERMOSTAT - WATER EVAPORATOR	1
14	49273	TERMINAL BOARD	2
15	11735	WATER SOLENOID - HARNESS ASSEMBLY	1
16	11743	ELECTRICAL BOX - HARNESS ASSEMBLY	1
17	11748	WIRE ASSEMBLY - BLUE	1
18	11674	WIRE ASSEMBLY - BLUE, FUSE JUMPER	2
19	11722	WIRE ASSEMBLY - 24VAC	1
20	11688	THERMOSTAT - HARNESS ASSEMBLY	1
21	36113-006	CABLE TIE, 3 3/8" LONG	4



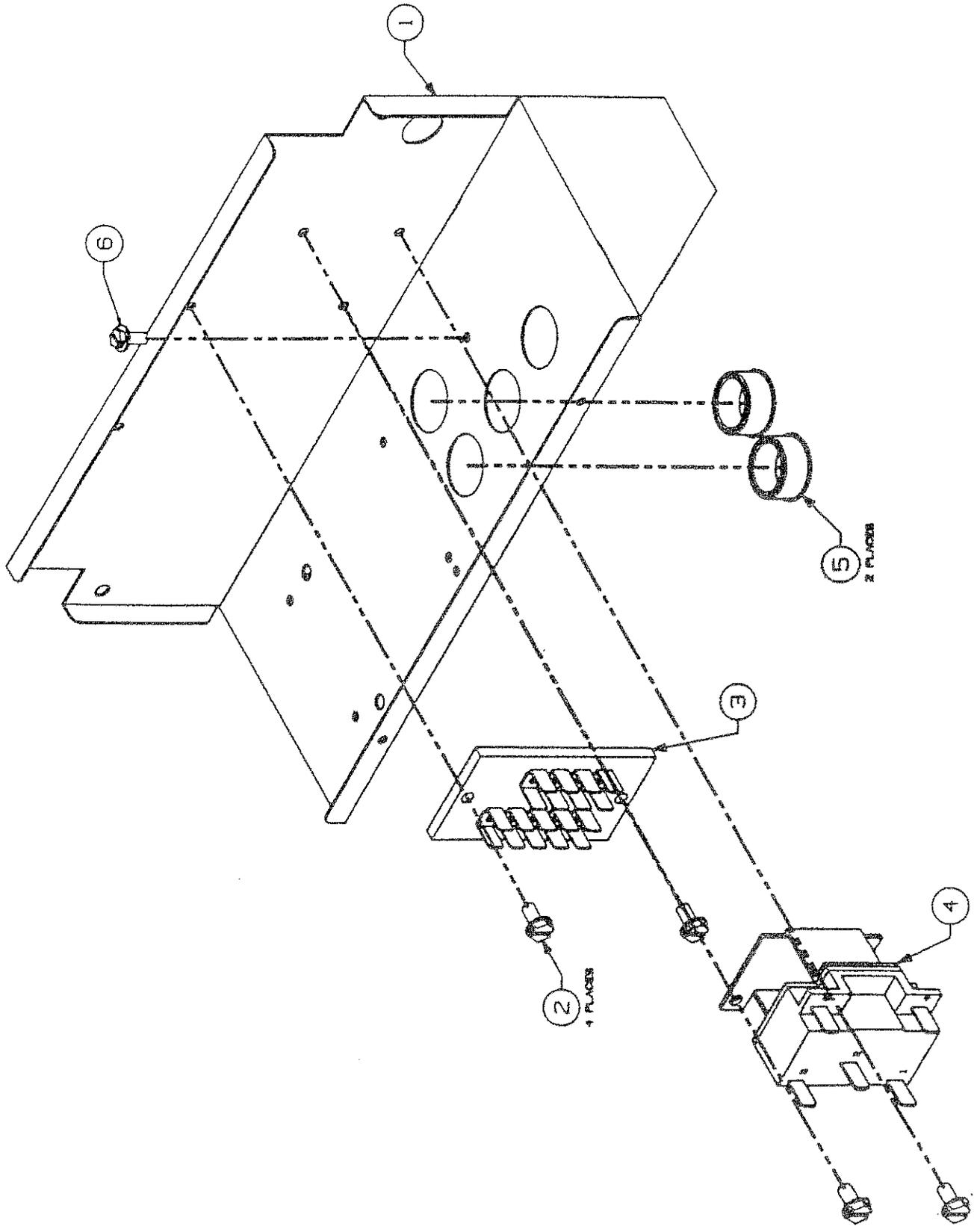
VOLTAGE REGULATOR ASSEMBLY
P/N 45138

ITEM	PART NO.	DESCRIPTION	QTY.
1	45012-002	VOLTAGE REGULATOR	1
2	45162	VOLTAGE REGULATOR - BRACKET, HOLDER	1
3	45056	PORTION CONTROL BOARD, SUPPORT	4
4	45004	MOUNTING KIT	1
5	45004-001	INSULATOR	1



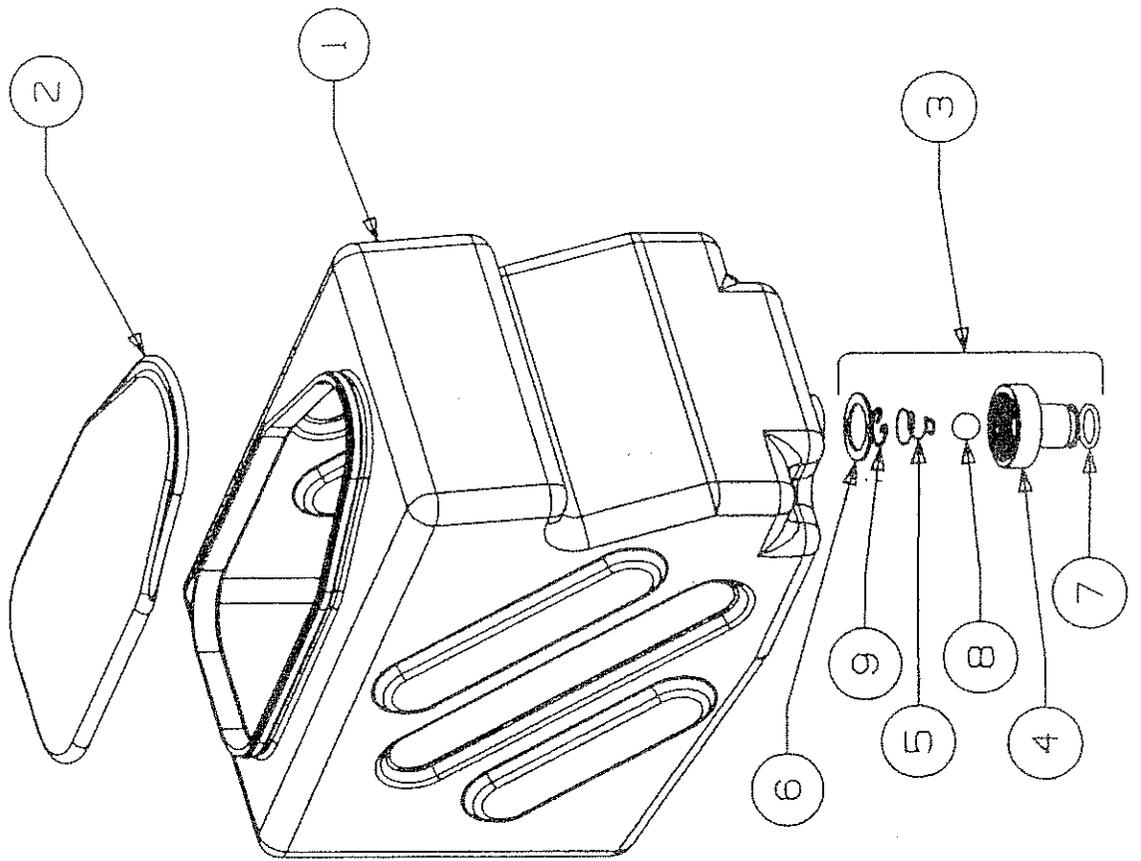
ELECTRICAL BOX ASSEMBLY - AC
P/N 45109 (115V)
P/N 45109-001 (220V)

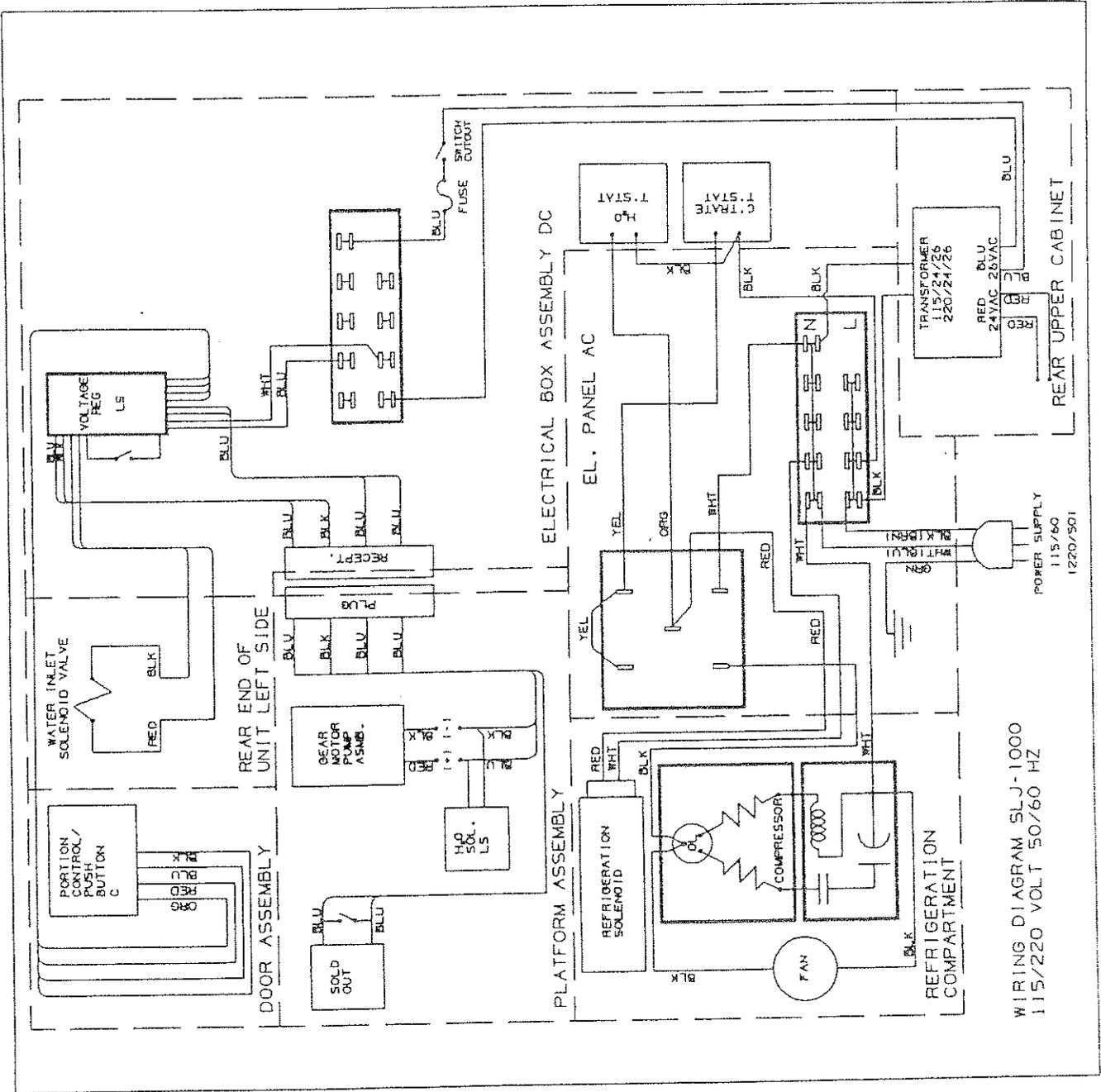
ITEM	PART NO.	DESCRIPTION	QTY.
1	45110	ELECTRICAL BRACKET ASSEMBLY, AC	1
2	07061-001	SCREW, #10 X 3/8" TYPE F, HHWF	4
3	49273	TERMINAL BOARD	1
4	46308	STARTING - RELAY, 115V	1
	46308-1	STARTING - RELAY, 220V	1
5	07352-01	UNIVERSAL, BUSHING	2
6	07049-001	SCREW, #8 X 3/8" TYPE F GROUND	1
7	11754	WIRE ASSEMBLY-GROUND	1
8	96574	WIRE ASSEMBLY-RELAY	1
9	33133	ADAPTOR-TWIN TERMINAL	1



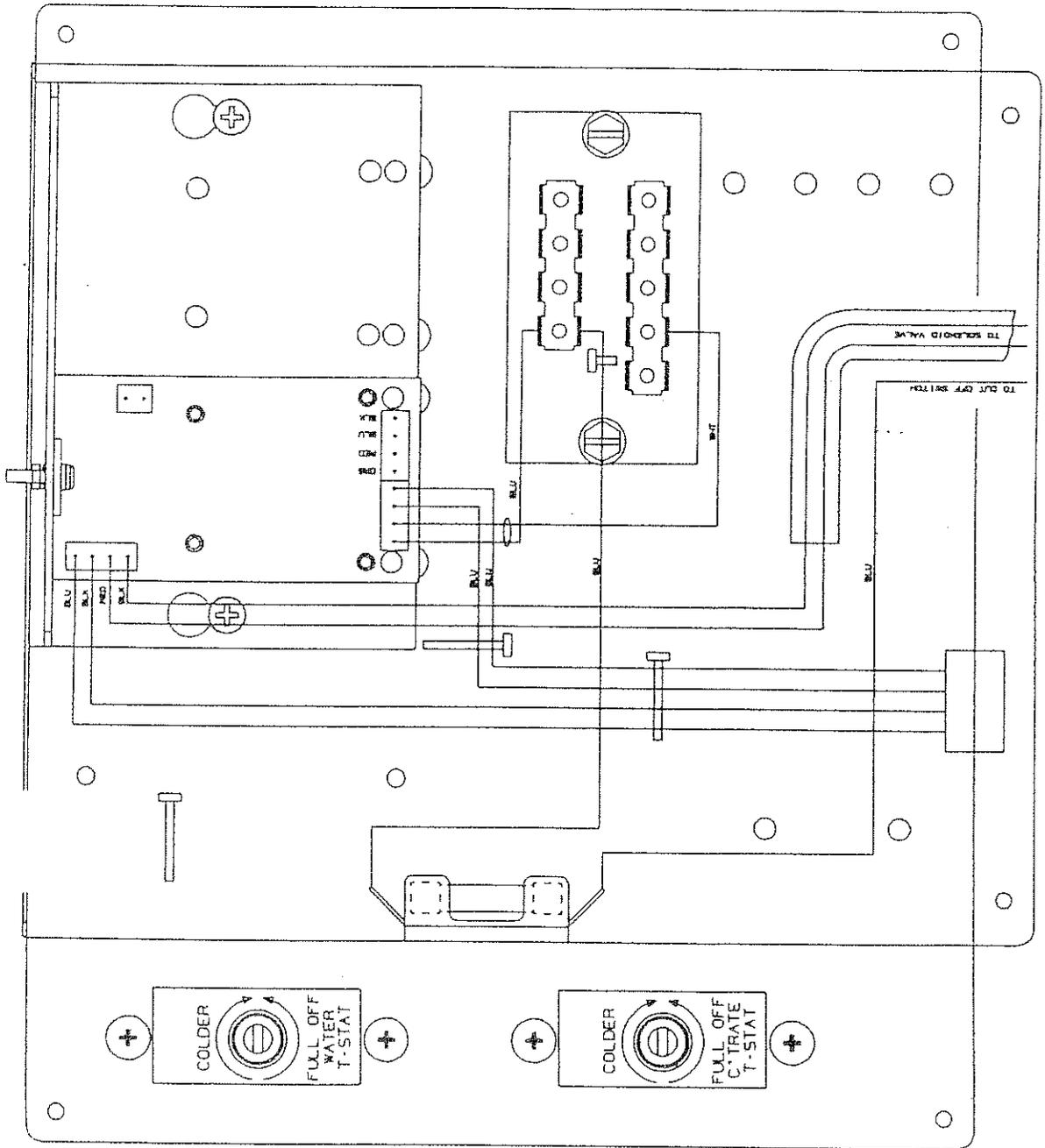
TANK ASSEMBLY
P/N 45245

ITEM	PART NO.	DESCRIPTION	QTY.
1	45247	TANK-3 GALLON	1
2	45247-001	LID TANK	1
3	45248	ADAPTOR ASSEMBLY - TANK	1
4	45246	ADAPTOR - TANK	1
5	18367-01	SPRING	1
6	29192	GASKET - ADAPTOR	1
7	31525-010	O-RING, .937" O.D. X .737" I.D.	1
8	46357-1	BALL - CHECK	1
9	46433	RETAINER	1





WIRING DIAGRAM SLJ-1000
115/220 VOLT 50/60 HZ



SLJ1000-1
RECOMMENDED SPARE PARTS LIST
(FOR 10 DISPENSERS)

PART NO.	DESCRIPTION	QTY.
45177	POPPET SEAL HOLDER	6
07029-02	SCREW, PUMP	6
07040-01	SCREW, WASHER HOLD DOWN	6
07041-05	SCREW, NOZZLE RETAINING	6
15321	RING, RETAINING, WATER SOLENOID	3
15323	ARMATURE, WATER SOLENOID	1
18070	GASKET, RUBBER, WATER SOLENOID	2
18071	ARMATURE SEAT	2
18367	SPRING, COIL S/S, WATER SOLENOID	2
22081	WASHER, HOLD DOWN	6
31525-003	"O" RING, TUBING INLET FITTING	12
31525-004	"O" RING, BOTTLE ADAPTER	12
31525-017	"O" RING, DISPENSE & FLUSH VALVE	12
31525-020	"O" RING, WATER SOLENOID VALVE, MIXING BLOCK	12
31525-021	"O" RING, VALVE MIXING BLOCK	6
31525-037	"O" RING, BOTTLE ADAPTER OR DISPENSING NOZZLE	12
31525-057	"O" RING BOTTLE ADAPTER	6
45003-001	NOZZLE AND "O" RING ASSEMBLY	3
45010-001	OVERLOAD, COMPRESSOR, 115V	1
45010-002	RELAY, COMPRESSOR, 115V	1
45010-003	CAPACITOR, COMPRESSOR, 115V	1
45012-100	KIT, REPLACEMENT, VOLTAGE REGULATOR S/N 395 & BELOW	2
45012-102	KIT, REPLACEMENT, VOLTAGE REGULATOR #2 S/N 396 & ABOVE	2
45016-001	MOTOR, PUMP - ALTERNATE SEE P/N 45185	1
45178	PUMP, COMPLETE - ALTERNATE SEE P/N 45185	1
45037	TUBING, NORPRENE, PUMP	4
45122	VALVE BLOCK ASSEMBLY	1
45054-001	OVERLOAD, COMPRESSOR 220V	1
45054-002	RELAY, COMPRESSOR START, 220V	1
45054-003	CAPACITOR, COMPRESSOR, 220V	1
45057	TOGGLE SWITCH, PUMP SPEED CONTROL	1

SLJ1000-1
 RECOMMENDED SPARE PARTS LIST (Continued)
 (FOR 10 DISPENSERS)

PART NO.	DESCRIPTION	QTY.
45076	ACTUATOR PIN	2
45123	STATIC MIXER	3
46306	THERMOSTAT, CONCENTRATE	1
46307	THERMOSTAT, WATER	1
46308	RELAY, STARTING 115V	1
46308-1	RELAY, STARTING 220V	1
46321	TOGGLE SWITCH, ON/OFF	1
47011	DIAPHRAGM WITH HOLE, LOWER BLOCK ASSEMBLY	1
45180	SPRING ACTUATOR	1
45189	POPPET, RUBBER	4
45179	DIAPHRAGM, SUPPORT	2
45186	SPRING	1
47202-001	DRIER/STRAINER ASSEMBLY	1
48520-001	COIL ASSEMBLY WATER SOLENOID, 24V	1
49266	RELAY, USE WITH P/N 45012 S/N 395 & BELOW	2
49612	PORT, WATER VALVE	3
54833	SPACER, NOZZLE RETAINING SCREW	6
59328-001	FUSE, 6.25 AMP, 250V	4
75971-11	REFRIGERANT SOLENOID COIL ONLY, 115V	1
75971-21	REFRIGERANT SOLENOID COIL ONLY, 220V	1
96609-10	REFRIGERANT SOLENOID VALVE & COIL ASSEMBLY 115V	1
96609-20	REFRIGERANT SOLENOID VALVE & COIL ASSEMBLY 220V	1
27407	SANITIZER, PAC	10
27408	PETROGEL, 4 OZ. TUBE	5
45026	BOTTLE ADAPTER ASSEMBLY	1
45185	PUMP & MOTOR ASSEMBLY	1
45061-001	FLAVOR LABEL KIT (BLACK)	OPTIONAL
45080	KEYLOCK DISPENSE KIT	OPTIONAL
45091-001	SOLENOID, WATER VALVE INLET/STRAINER	1
45175-001	FAN & MOTOR ASSEMBLY, CONDENSOR, 115V	1
45175-002	FAN & MOTOR ASSEMBLY, CONDENSOR, 220V	1

NOTES



WILSHIRE CORPORATION

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WILSHIRE CORPORATION

CERTIFICATE OF WARRANTY

ONE YEAR LIMITED BEVERAGE EQUIPMENT WARRANTY

Wilshire (formerly Selmix, Reynolds Products, Alco Dispensing Canada, Ltd.) warrants to the original commercial purchaser/user, that any commercial product of its manufacture bearing the name Wilshire will be free from defect in material and/or factory workmanship, and that if properly installed, maintained, and serviced in accordance with the Service Manual furnished with the product, it will perform adequately under normal use. This product warranty shall be effective for a period of one year from the date of original installation or 15 months from the date of original shipment by Wilshire, whichever period elapses first, provided the warranty registration card is completed and returned to Wilshire within 30 days from the date of installation.

Wilshire's obligation, upon return of the part or parts to its factory, transportation charges prepaid, is limited strictly to replacing or to repairing without charge any part or parts Wilshire finds to be defective in material and/or workmanship during the warranty period. The serial and model numbers and date of original installation of the product must be given. No part or assembly which has been subject to accident, alteration or misuse or which is not installed, maintained, or serviced in accordance with the Service Manual furnished with the product, or which is from a machine on which the serial number has been removed, shall be covered by this warranty. This warranty does not provide for service calls from factory representatives or from any other agencies and shall not include labor charges of any nature.

Wilshire will accept a part, parts, or equipment freight prepaid and return same freight collect to the sender within the continental U.S. or port of export within the continental limits of the U.S. Wilshire is not responsible for international freight, customs fees or duties at country of destination.

ADDITIONAL FOUR YEAR LIMITED WARRANTY ON HERMETICALLY SEALED REFRIGERATION SYSTEM

This warranty shall be effective for a period of four (4) years from the expiration of the above described warranty.

Wilshire agrees to replace any part of the Hermetically Sealed Refrigeration System which Wilshire finds to be defective due to factory workmanship and/or material and not due to accident, negligence, alteration, abuse or misuse. Wilshire does not provide for service calls from factory representatives or any other agencies to make adjustments or other attention required to the Hermetically Sealed Refrigeration System or the reinstallation of same.

THIS WARRANTY DOES NOT COVER DAMAGE CAUSED BY LACK OF PREVENTATIVE MAINTENANCE, IMPROPER INSTALLATION, ACCIDENT, MISUSE, NEGLIGENCE, ALTERATION, FIRE, FLOOD OR ACTS OF GOD. In those jurisdictions where liability for damages cannot be disclaimed, original purchasers recovery shall not exceed the cost of the warranted product.

WILSHIRE ASSUMES NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, INCLUDING, BUT NOT LIMITED TO, SPOILED PRODUCT, LOST PROFITS, OR DAMAGE TO OTHER PROPERTY.

THIS WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS OR WRITTEN LANGUAGE IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY."

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