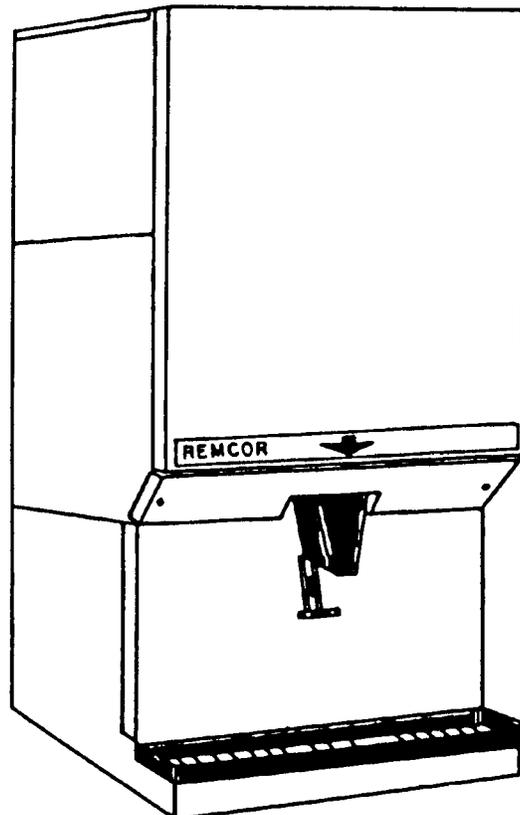


REMCOR®

SPIRAL ICEMAKER DISPENSER

Operator's Manual

MODELS: SID851A/250S
SID851A/250S-B
SID851W/250S
SID851W/250S-B
SID851A/250S-BC
SID851W/250S-BC
208-230/115V, 60HZ, 1PH



Part No. 90914
August, 1995
Revision D

THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

This Manual must be read and understood before installing or operating this equipment

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GENERAL INFORMATION

DESCRIPTION

The Remcor S.I.D. (Spiral Ice Maker/Dispenser) is a unique, self-contained, counter top style unit that automatically makes hard, clear cube-quality ice and stores it in a sealed hopper for sanitary dispensing. The ice is made by a new, patented process on a spiral-shaped, stainless steel evaporator and produces true cube quality ice on the outside of the tubes. There are no augers; no compressing of flaked ice; no bearings; and no high gear motor loads in the ice-making process. The unit has been designed to be simple, yet effective, to provide many years of trouble-free operation.

Table 1. SPECIFICATIONS

Compressor:	1 Horsepower
Refrigerant:	R-502/2.25 lbs. (Air Cooled); 2.75 lbs. (Water Cooled)
Voltage:	208-230/115, 1 phase, 60 Hertz
AMPS:	18
Circuit Ampacity:	25
Fuse Size:	20A Time-Delay
Ice Storage Capacity:	225 lbs.
Ice Making Capacity:	Up to 964 lbs./24 Hours
Shipping Weight:	550 lbs.

Table 2. LBS./24-HOUR ICE PRODUCTION

Air Temp.	Water Temperature					
	40°	50°	60°	70°	80°	90°
60°	964	901	861	806	755	712
70°	916	858	820	777	728	687
80°	817	756	731	700	656	619
90°	725	680	650	630	590	556

INSTALLATION INSTRUCTIONS

UNPACKING INSTRUCTIONS

1. With the unit upright, carefully remove the shipping crate. Inspect for shipping damage and report any such damage to the shipper immediately.
2. Open the hinged service door and remove shipping tape from the ice drop cover, storage hopper cover and agitator in the storage hopper.
3. Remove shipping tape from air inlet filter and sink grill.

INSTALLATION

NOTE: An Everpure Model 9320-42 Systems IV, Model B1000 (or equal) ice maker quality water treatment unit MUST BE INSTALLED in the water supply line to the ice maker. Failure to do so may result in poor quality ice, low production output, and may cause premature failure of the ice maker evaporator and void the extended evaporator warranty.

This ice maker is provided with a stainless steel evaporator designed to last the life of the product. But, some of the chemicals in treated and untreated water, specifically chlorine and sulphur (sulphide), have the ability to attach stainless steel and cause premature failure. An initial investment in proper water treatment will pay for itself in increased production, quality and long life of the product.

1. Location

Locate the ice maker/dispenser indoors in a well-ventilated area. Avoid exposure to direct sunlight and/or heat caused by radiation.

Ambient room temperature must be in the range of 60° to 90° F. Do not install unit in an enclosed area where heat build up could be a problem. For proper air flow for the refrigeration system, allow a 6" clearance at the back of the unit and a 12" clearance at the right side panel.

Consult Figure 1 for utility connection location.

Consult Figure 2 for dimensions for mounting unit to the counter with the hardware provide. **Note that the unit must be level for proper operation.**

The unit must be sealed to the counter. The mounting template drawing (Figure 2) indicated the openings which must be cut in the counter. Locate the desired position for the unit, then mark the outline dimensions and cut-out locations using the template drawing. Cut openings in counter.

Apply a continuous bead of NSF International (NSF) listed silastic sealant (Dow 732 or equal) approximately 1/4" inside of the unit outline dimensions and around all openings. Then position the unit on the counter within the outline dimensions. All excess sealant must be wiped away.

2. Plumbing

Connect the ice maker to a cold, potable water source suitable for drinking. Do not install unit on a water softener line. It is recommended that a hand shut-off valve, strainer, and backflow preventer be used on the incoming supply line. For Models: SID851/250S and SID851/250S-B, a 3/8" outside diameter compression tube fitting is provided at the back of the unit for the water supply hook up (See Figure 1). For model SID851/250S-BC, a 3/8" beverage tubing with a 3/8 x 1/4 barb splicer fitting is provided for connection through the bottom opening in the unit to the water supply (See Figure 2).

IMPORTANT: To ensure proper ice maker operation and also to reduce the frequency of water-related service problems, a water filter should be installed. Remcor recommends the use of one of the following basic systems:

1. Everpure, Inc.

660 No. Blackhawk Drive
Westmont, IL 60559
(708) 654-4000
InsurIce Twin System #9320-42

2. System IV

16632 Burke Lane
Huntington Beach, CA 92647
(714) 842-4221
Basic Water System #B1000

For specific recommendations on these filter systems for your local conditions, consult with a distributor in your area or contact the filter manufacturer.

Models SID851/250S & SID851/250S-B

Connect two (2) 3/4" IPS (or equal) drain lines to the 3/4" threaded drain connections at the lower rear of the unit. These lines must pitch downward to an open drain and must contain no traps or improper drainage will result.

Model SID851/250S-BC

A 1" OD tubing drain elbow is provided at the bottom of the unit for the sink drain. Connect this elbow to a 7/8" ID plastic drain tube.

A 3/4" IPS threaded drain connection for the ice maker is also provided at the bottom of the unit. Connect this to a 3/4" IPS drain line (or equal).

These lines must pitch downward to an open drain and must contain no traps or improper drainage will result.

NOTE: In areas where consistently warm water temperatures are encountered, the use of a Remcor Pre-Cooler in the water line is recommended to maximize the ice production of this unit. Contact Remcor for more information on this product.

2. Electrical

A 4 x 2 junction box is located at the rear of the unit for the supply hook-up. Connect the ice maker to its own circuit per the national electric code and local code. See SPECIFICATIONS for ampacity and fuse size.

IMPORTANT: The wire size must be adequate for the ampacity rating, and the supply voltage must be within a range of $\pm 10\%$ for proper ice maker operation.

NOTE: The units require a 3 wire system plus earth ground for proper operations.

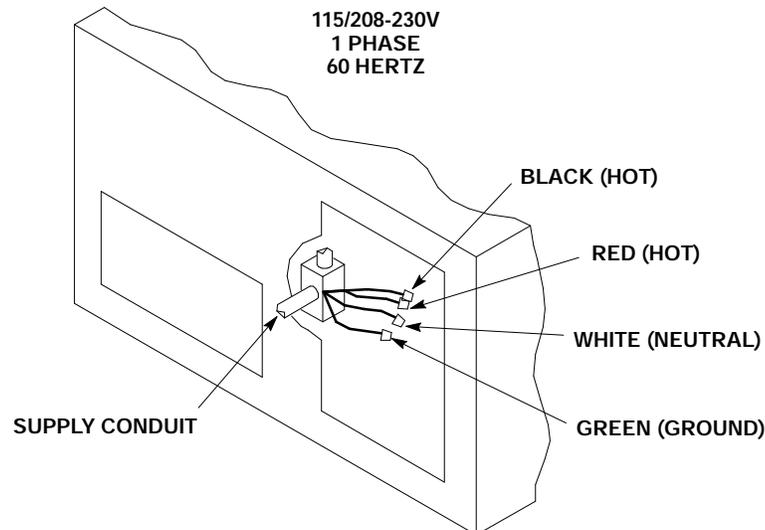
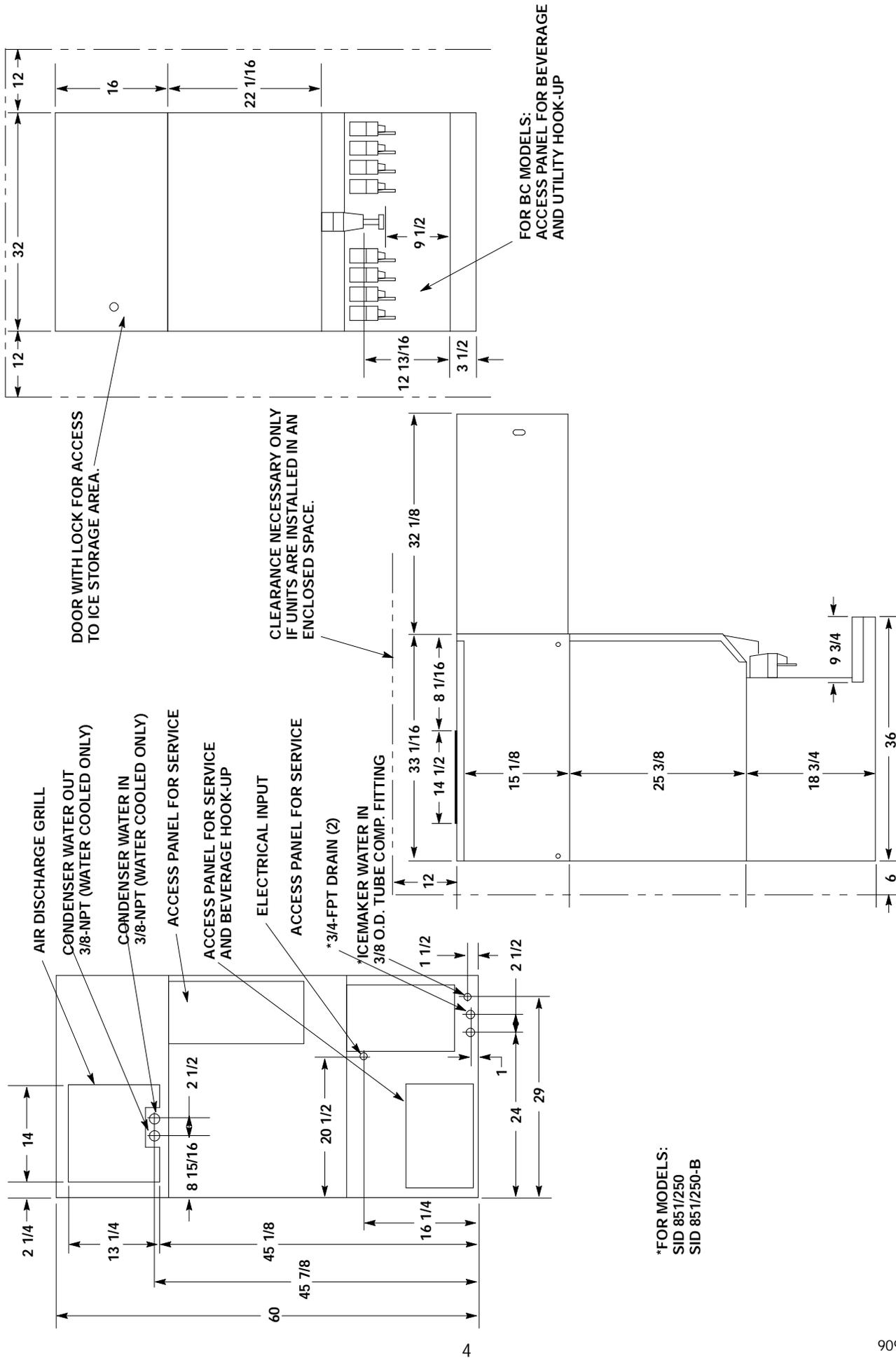
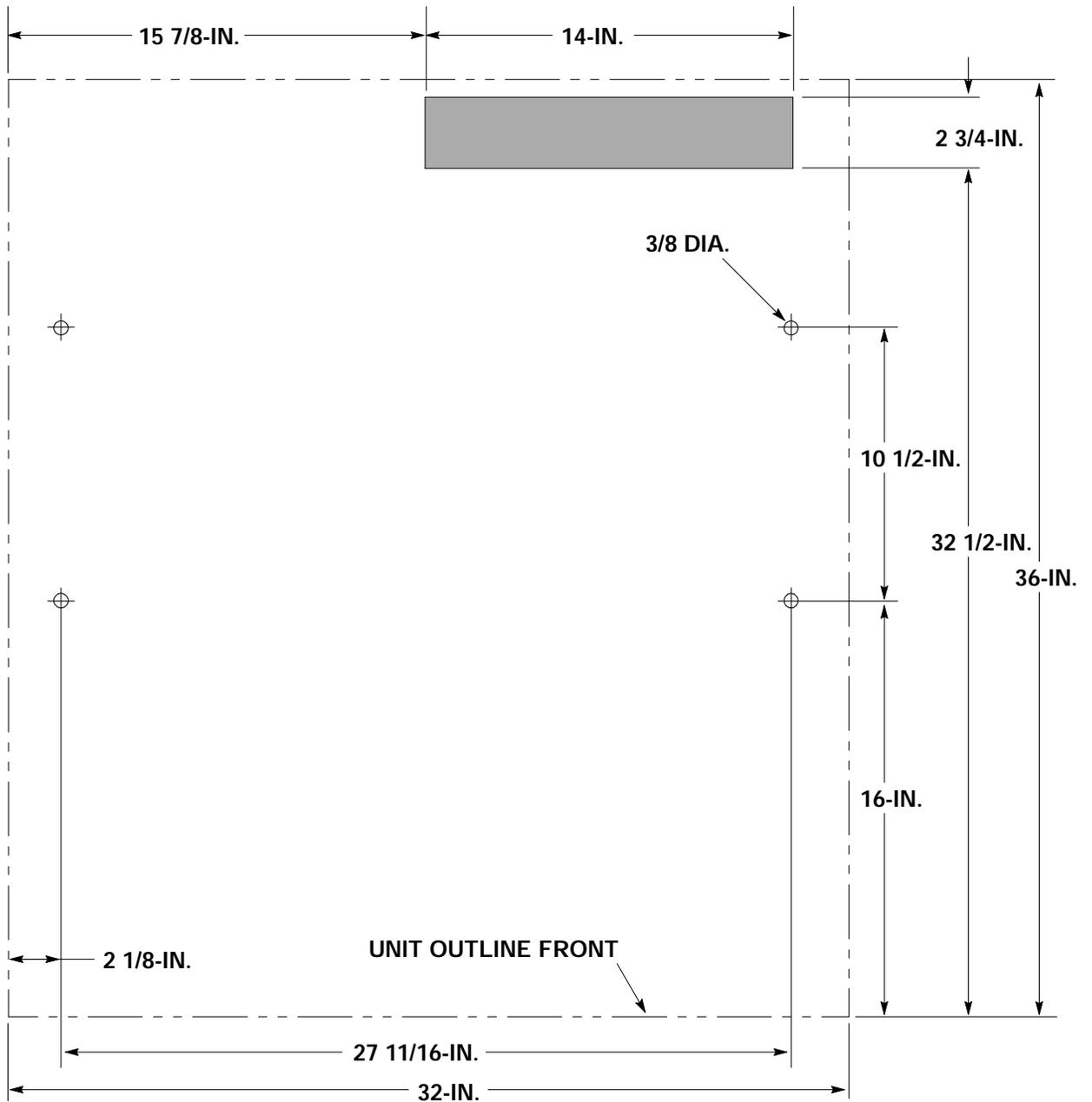


FIGURE 1. ELECTRICAL WIRING INSTALLATION INSTRUCTIONS



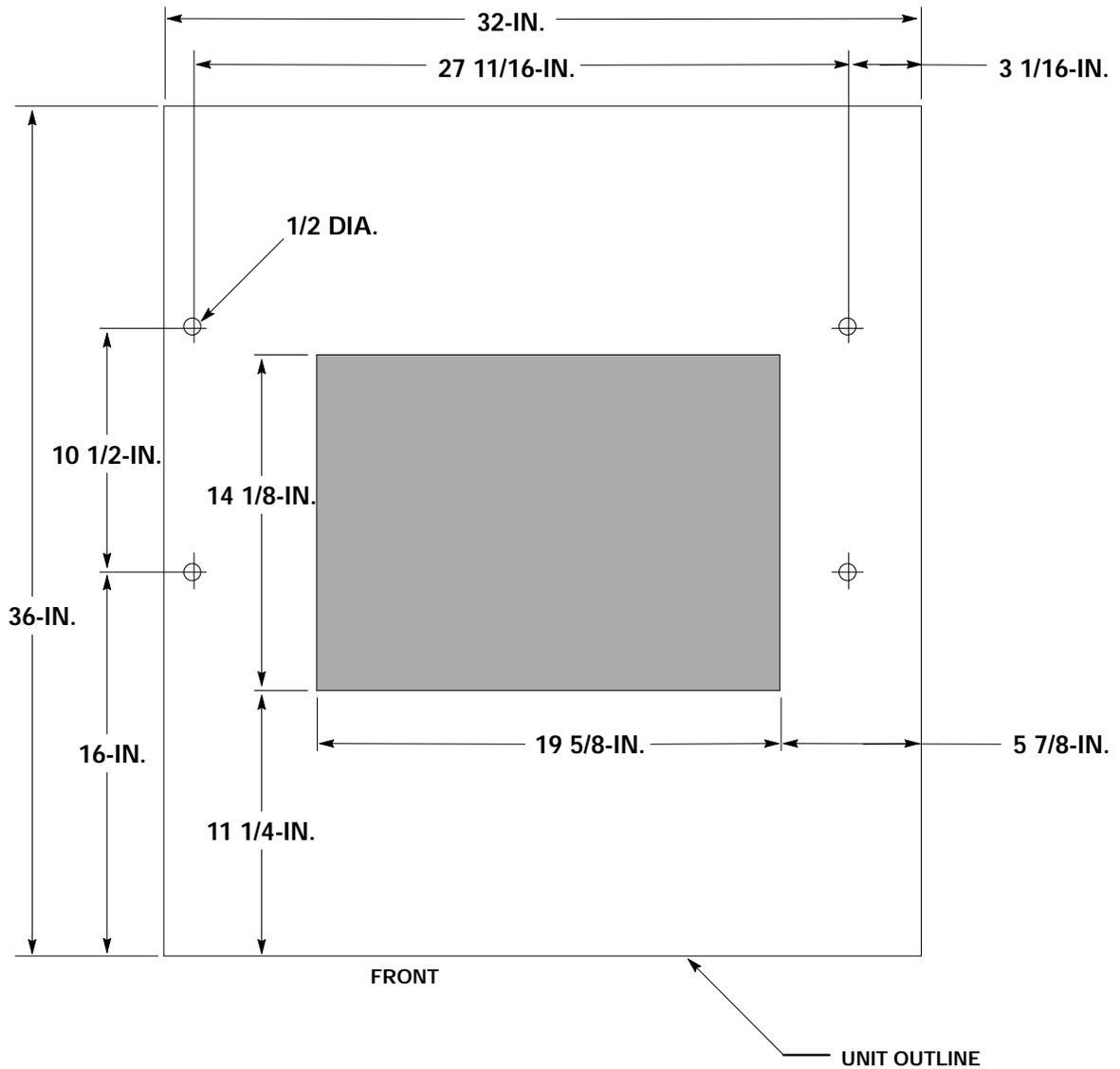
*FOR MODELS:
 SID 851/250
 SID 851/250-B

FIGURE 2. INSTALLATION DIMENSIONS



NOTE: Shaded area indicates opening in bottom for beverage tubing.

FIGURE 3. MOUNTING TEMPLATE MODEL SID 851/250-B



NOTE: Shaded area indicates opening in bottom for beverage tubing and utilities.

FIGURE 4. MOUNTING TEMPLATE MODEL SID 851/250-BC

BEVERAGE SYSTEM

“B” models contain beverage faucets only and must be supplied with cold product from any remote cold plate or refrigerated soda factory. “BC” units have a built-in cold plate, in addition to the beverage faucets and are designed to be supplied directly from syrup tanks and carbonator with no additional cooling required.

Installation

1. Locate the required openings in the counter top for the beverage lines as shown in Figure 3 (for “B” models) or Figure 4 (for “BC” models).
2. For “B” models, carefully pull the beverage tubers through the bottom opening in the unit and through the clearance opening in the counter.
3. For “BC” models, 1/4” and 3/8” beverage tubing “pigtailes” are provided at the front of the unit on the cold plate for syrup and water line hook-up respectively.

To access these inlet tubes, remove the lower front panel above the sink. Remove the sink by disconnecting the sink drain connection; lifting the two (2) sink side mounting pins and pulling the sink forward.

4. Connect the beverage system product lines as indicated in Figure 5 (“B” units) and Figure 6 (“BC” units). This work should be done by a qualified service person. Note that the hoses are marked with numbers (1 through 8) for syrup connection and “CW” for carbonated water connection.
5. For “BC” models, reverse the procedure in step 3 to reconnect the sink. Make sure that all drain connections are properly positioned before installing the lower front panel.

START-UP

1. Open the hinged service door. Remove ice drop cover and storage hopper cover.
2. Turn on water to ice maker.
3. Depress the flush switch to verify that the water dump valve operates and that the water drain lines are open and not plugged.



WARNING: To prevent possible injury, do not stick fingers or hand into ice maker nozzle or hopper with power applied to unit.

4. Put the “Stop/Run” switch in the “run” position. Observe that the ice maker goes through proper ice making and harvest cycles. If unit malfunctions, consult the **Troubleshooting Guide**.

NOTE: Due to meltage loss because of a warm storage hopper, it will take longer to fill the hopper the first time than when the ice maker has been operating continuously.

5. Depress the vend switch lever. Check that both the gate solenoid and agitator motor are energized simultaneously to lift the gate slide and rotate the agitator in the storage hopper, respectively. If either component malfunctions, consult the **Troubleshooting Guide**. Replace the ice drop and hopper covers.
6. For beverage units, start up the beverage system and adjust the faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system. For units with a built in cold plate, it will take approximately one (1) hour from the initial machine start-up for the cold plate to be at full capacity.
7. The bin thermostat is calibrated at an atmospheric pressure equivalent at 500 feet above sea level. For locations at higher elevations, it may be necessary to re-adjust these controls. Consult the **Maintenance/ Adjustment Procedures** section.

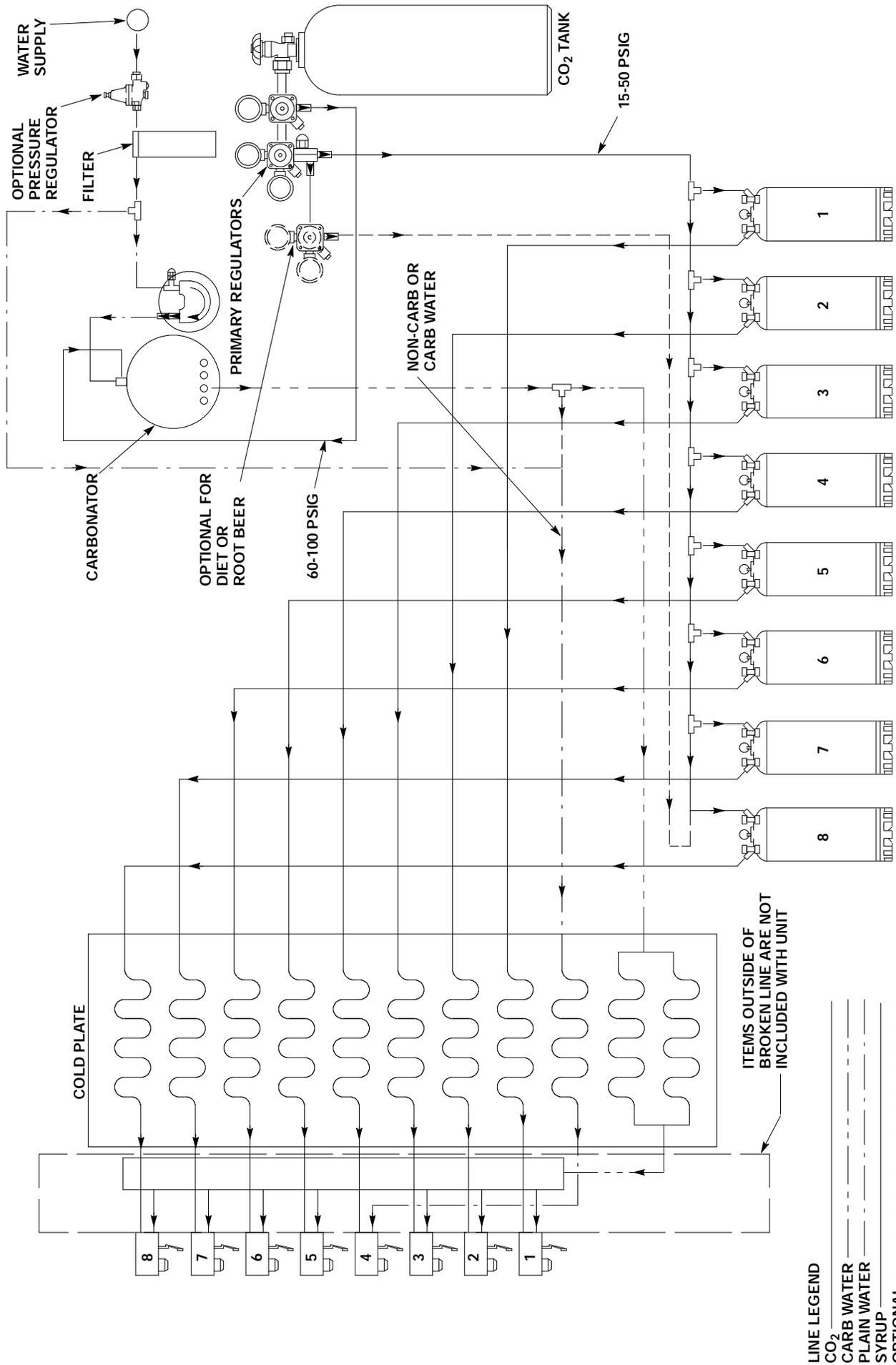


FIGURE 5. BEVERAGE SYSTEM SCHEMATIC B MODELS

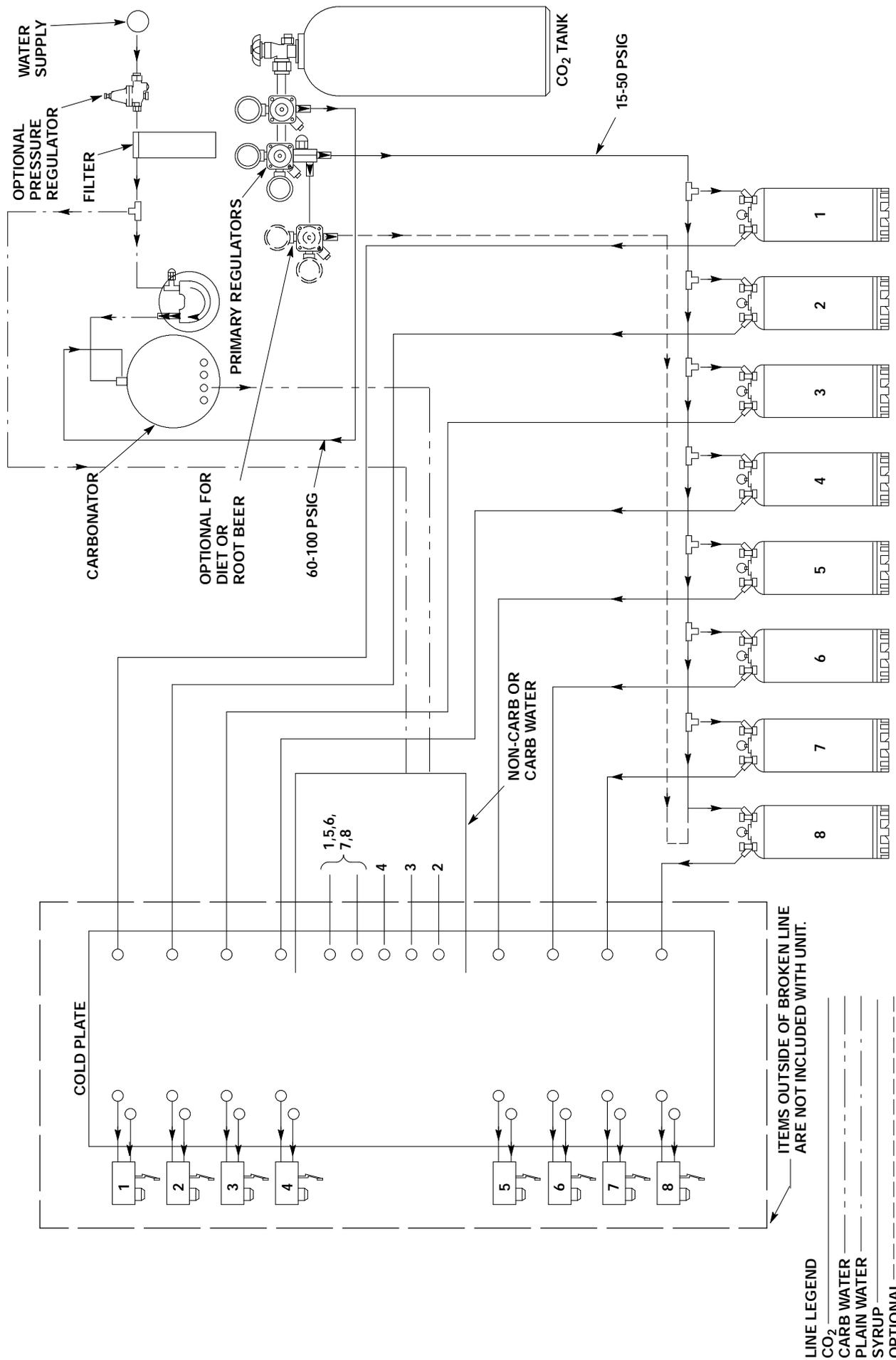


FIGURE 6. BEVERAGE SYSTEM SCHEMATIC -BC MODELS

OPERATING INSTRUCTIONS

A temperature sensing control bulb located in the storage hopper starts and stops the ice making process in response to ice level in the hopper. With this ice level control "calling" for ice (hopper ice level is low), ice begins to form on the stainless steel tubing coils in the evaporator coils until it contacts the ice thickness probe (low voltage conductivity sensor). At this point, the conductivity probe triggers the harvest timer motor. The harvest timer contains five (5) cam operated switches which function as detailed in the table on the following pages.

Table 3. HARVEST CYCLE

Time	Cam Switch	Action
0-86 Seconds	#1	Timer motor energized
1-23 Seconds ± 1 Second	#4	Water dump valve open
1-37 Seconds ± 2 Seconds	#2	Hot gas solenoid valve open. Air pump off. Condenser fan motor off.
37-90 Seconds	#2	Air pump on. Condenser fan motor on. Hot gas solenoid valve closed.
36-39 Seconds	#3	Harvest motor on.
43-47 Seconds	#5	Hopper agitator motor operates.

When ice contacts the ice lever control bulb in the storage hopper, the control will shut down the refrigeration system. If this signal occurs during the harvest cycle, the harvest cycle will be completed before shutdown occurs.

To dispense ice, push the lever located on the lower front panel. Ice will flow from the ice chute until the lever is released.

For units with a built-in cold plate, ice will automatically fill the cold plate cabinet. Allow one (1) hour for the cold plate to reach its maximum capacity. Start up the beverage system and adjust the faucets to the proper brix. Pushing the lever on any faucet will provide beverage of the appropriate flow.

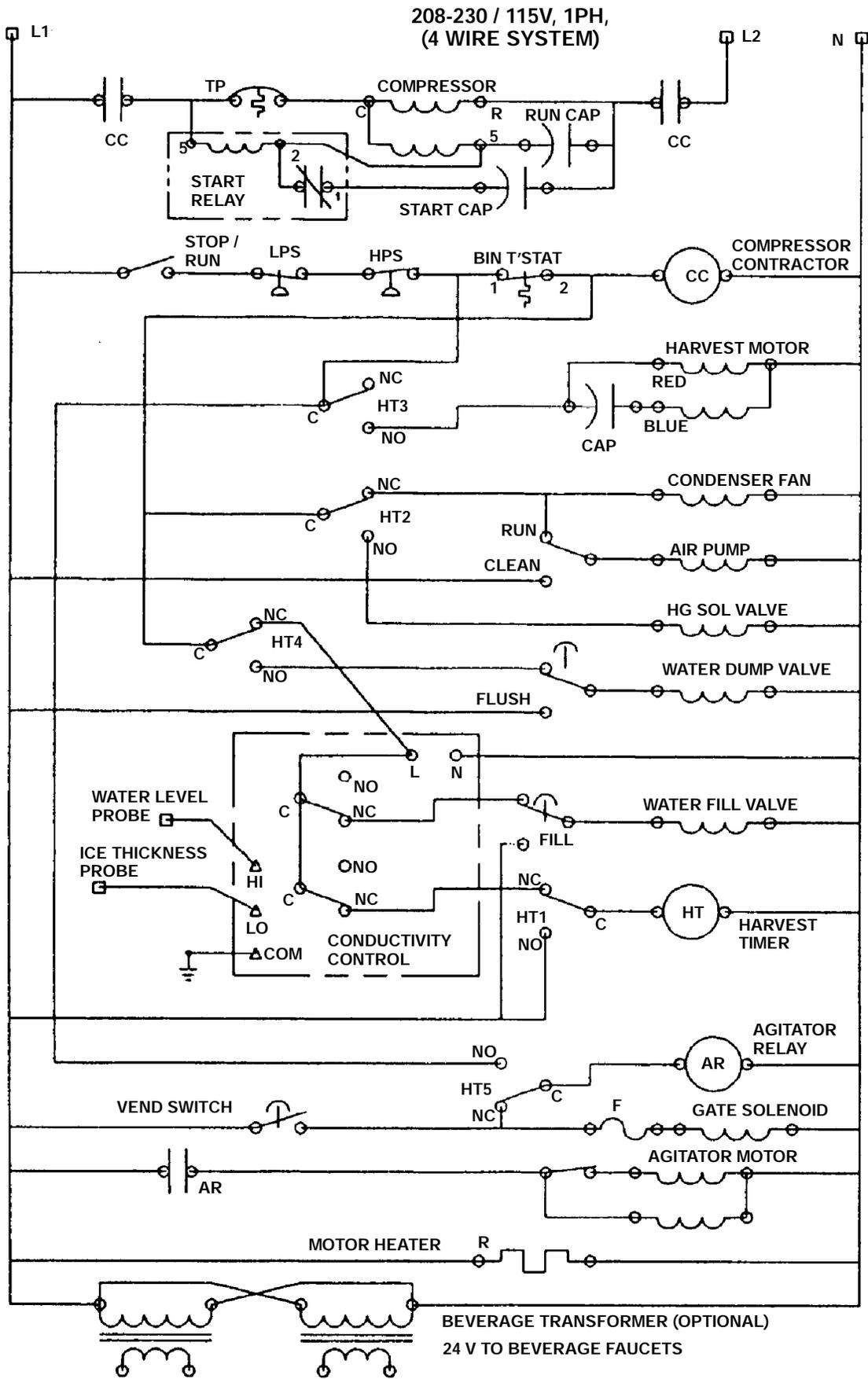


FIGURE 7. WIRING SCHEMATIC SID 850/250

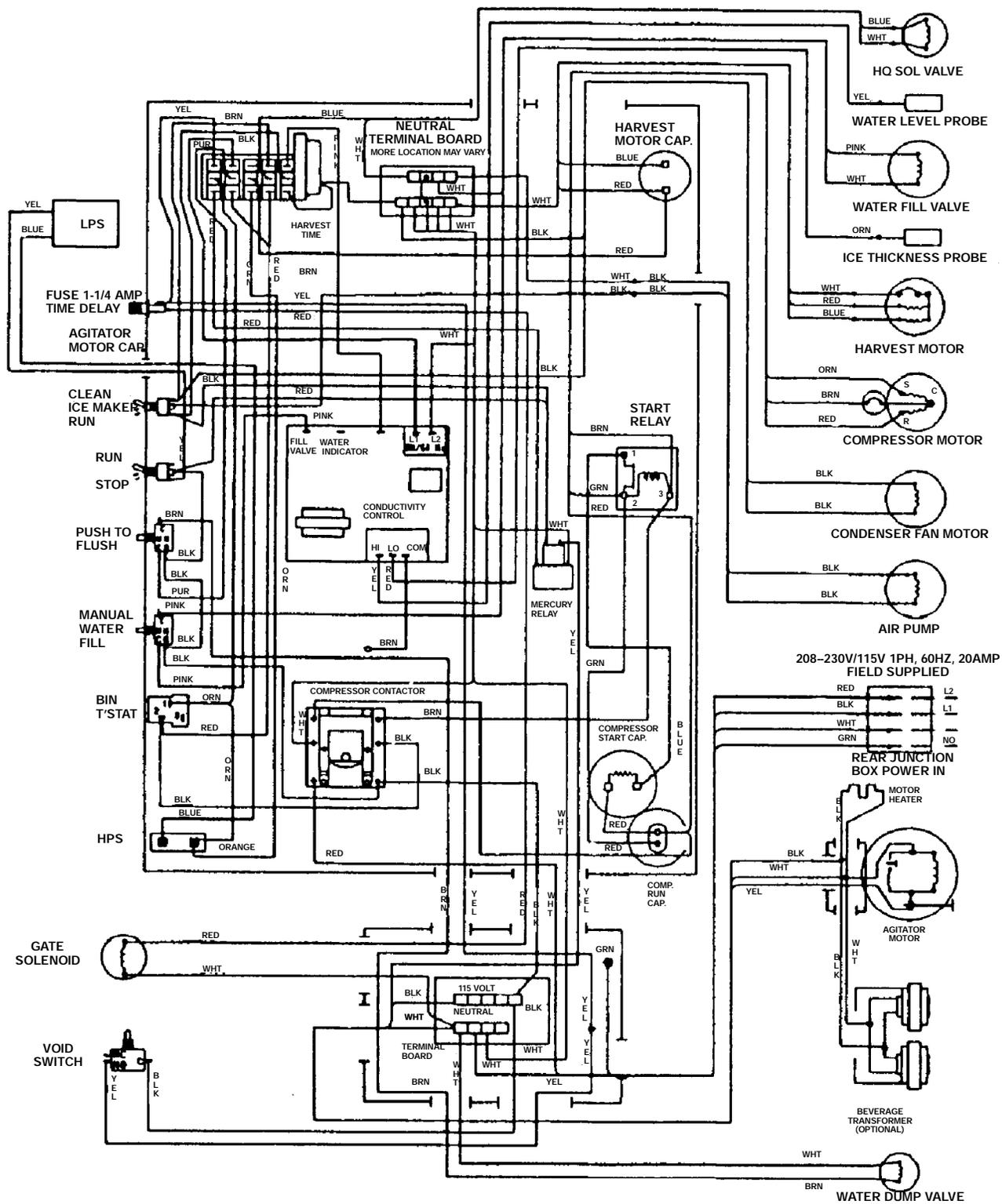


FIGURE 8. WIRING DIAGRAM SID 850/250 (208-230/115V, 1 PH, 60HZ)

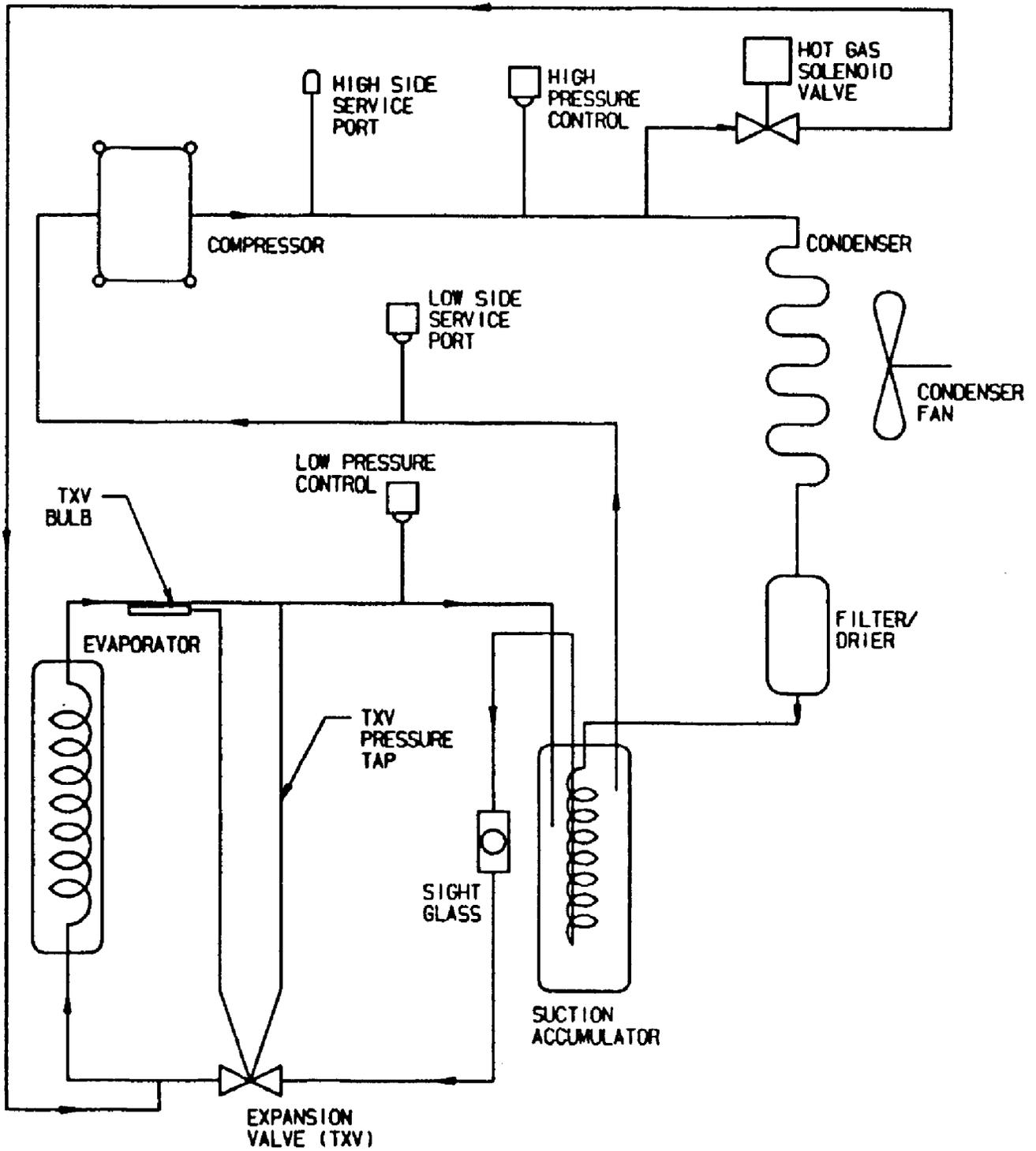


FIGURE 9. REFRIGERATION SCHEMATIC

MAINTENANCE

REGULAR BASIS (or as required)

Cleaning of the ice maker is recommended on a regular basis not only for sanitary reasons, but also to maintain the performance of the unit. Build-up of lime and scale can hinder ice making production rates and interfere with proper dispensing of the ice. See **Cleaning Instructions** for the recommended procedure.

EVERY THREE MONTHS (or as required)

It is recommended that the air inlet filter be cleaned every three (3) months or sooner depending on the operating environment for proper refrigeration system performance. On an air-cooled unit, also check that the condenser is free of dirt/foreign material that could cause air flow blockage. Consult the **Maintenance/Adjustment Procedures** section for cleaning these items.

PERIODICALLY (or as required)

Check the vending area sink for proper water drainage. Remove any foreign material from the sink to prevent drain blockage.

CLEANING INSTRUCTIONS

IMPORTANT: The ice maker should be cleaned at a minimum of three (3) month intervals or more frequently, depending on local water conditions. The storage hopper interior should be cleaned once a month.



CAUTION: Do not use metal scrapers, sharp objects or abrasives on the surface of the storage hopper, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic surface. Use only the recommended chemicals and solutions for both the ice maker and hopper.

Ice Maker Section

1. Open the hinged service door.
2. Put the "Stop/Run" switch in the "stop" position at the end of the harvest cycle.



WARNING: The unit is still plugged into the electrical power during ice maker section cleaning. Therefore, do not reach into hopper, and do not contact exposed electrical wiring or components.

3. Remove the ice drop cover from the evaporator and the storage hopper cover.
4. Seal the evaporator outlet with the plastic plug provided with the unit and replace the ice drop cover.
5. Remove cleaning fill plug and add four (4) ounces of Virginia Ice Machine Cleaner to the evaporator and replace cleaning fill plug.



CAUTION: Virginia Ice Machine Cleaner is a mild acid, therefore, normal care should be taken when using. Keep out of eyes and cuts. Read warnings on package before using. Do not operate unit in the cleaning mode without the ice drop cover in place. There may be some overflow of cleaning solution through the evaporator vent tube during the cleaning cycle.

6. Push manual water fill switch and fill evaporator with water (approximately 5 seconds).
7. Put the "Clean/Run" switch in the "clean" position. Allow unit to run in the cleaning mode for at least 30 minutes.
8. Put the "Clean/Run" switch in the "run" position.
9. Depress the "Flush" switch push button and drain evaporator for about 1-1/2 minutes. Release push button. Push manual water fill switch and allow evaporator to refill with water. Repeat Step 9 three (3) times to thoroughly remove cleaning solution from evaporator.
10. Depress the "Flush" switch push button for 1-1/2 minutes to drain the evaporator.
11. Remove the evaporator plug.
12. Put the "Stop/Run" switch in the "run" position and allow unit to run through at least three (3) complete ice making cycles or until ice is free of "sweet" taste.



WARNING: If unit fails to harvest ice, put the "Stop/Run" switch in the "stop" position. Depress the "Flush" switch push button for 1-1/2 minutes to drain the evaporator. Flush the evaporator with hot water to thoroughly melt all the ice in the evaporator. Repeat Step 9 to remove all traces of the cleaning solution from the evaporator.

13. Dispense all ice out of storage hopper and discard.

Dispenser Section

1. Turn off main electrical power supply to machine.
2. Remove agitator assembly from storage hopper and wash and rinse it thoroughly.
3. Wash down all inside surfaces of the ice storage area, including the top cover and ice drop cover with a mild detergent solution and rinse thoroughly to remove all traces of detergent.
4. Replace agitator.
5. Remove ice chute cover as follows:
 - A. Flex sides outward to disengage lower pins.
 - B. Lift ice chute cover to disengage upper pins.
 - C. Lower ice chute cover down out of unit. **Note: It may be helpful to twist cover slightly.**
6. Clean the inside of the ice chute and ice chute cover with a mild detergent solution. Rinse thoroughly to remove all traces of detergent.
7. Reverse steps above to reassemble ice chute.
8. Sanitize the inside of the hopper agitator, ice chute, the hopper cover and ice drop cover with a solution of 1 ounce of household bleach to 2 gallons of water. (200 PPM)
9. Replace the hopper cover and ice drop cover. Turn on the electrical power supply. The ice maker is ready for normal operation.

For Units With Beverage System

Cold Plate

1. Carefully remove the lower front panel. (Below beverage faucets).

2. Slide the cold plate cover back. (Remove shipping tape and discard).
3. Remove any debris from the drain trough and spring. Check that drain hole is not clogged.
4. Wash down the inside of the cold plate with a mild detergent solution and rinse. A small, long handled brush will be found helpful in reaching the corners.
5. Slide the cover forward, taking care that it is securely positioned on the cold plate.
6. Replace the lower front panel.

Beverage System

1. Remove the faucet spouts, wash in mild detergent, rinse and replace.
2. Disconnect electrical power to the carbonator. Shut off the water supply and close the CO₂ regulator to the carbonator.
3. Disconnect the syrup tanks from the system.
4. Energize the beverage faucets to purge the remaining soda water in the system.
5. Use a clean 5 gallon tank for each of the following:

Cleaning Tank: Fill with hot (120° - 140° F) potable water.

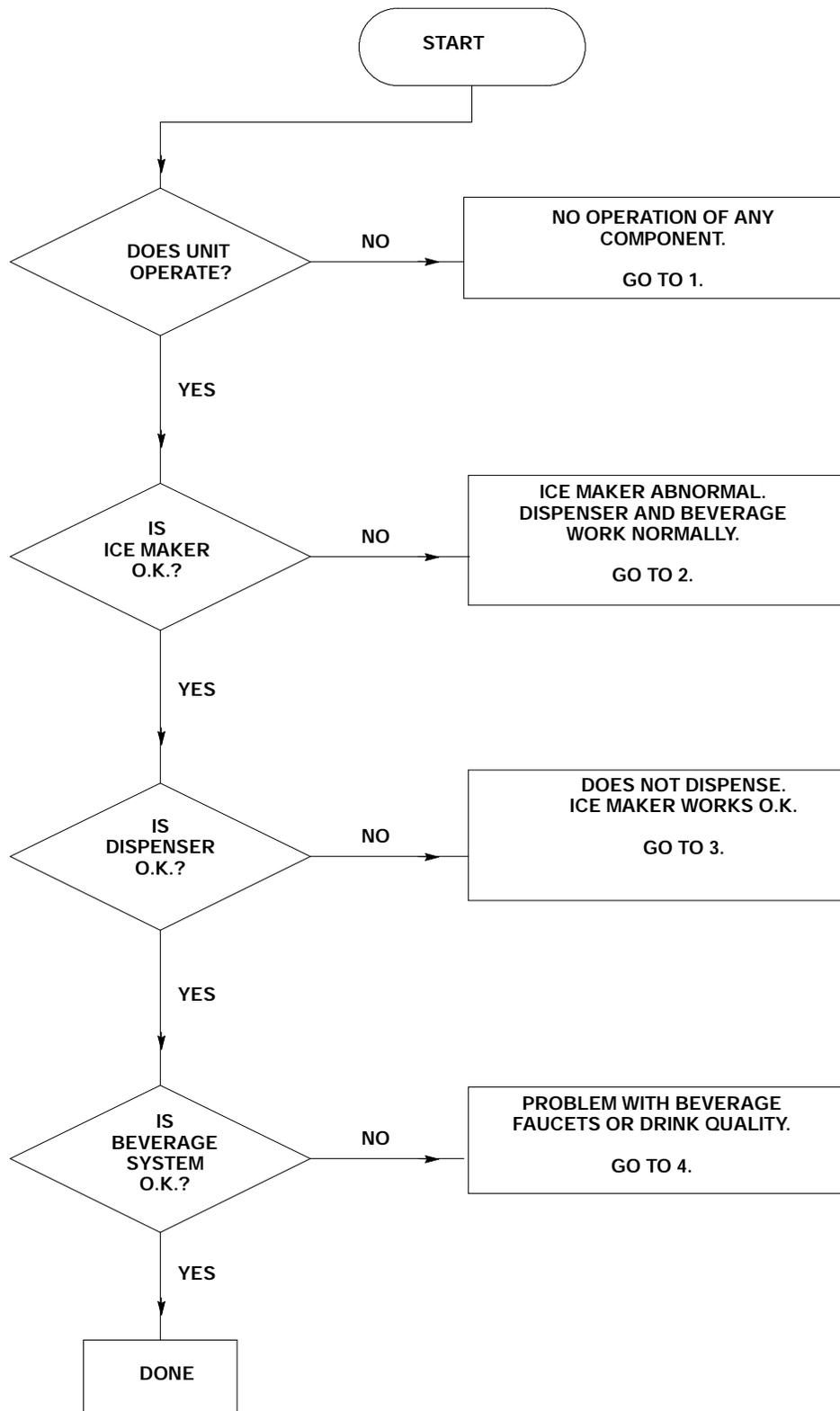
Sanitizing Tank: Fill with a chlorine sanitizing solution in the strength of 1 ounce of household bleach (sodium hypochlorite) to 2 gallons of cold (ambient) potable water (200 PPM).

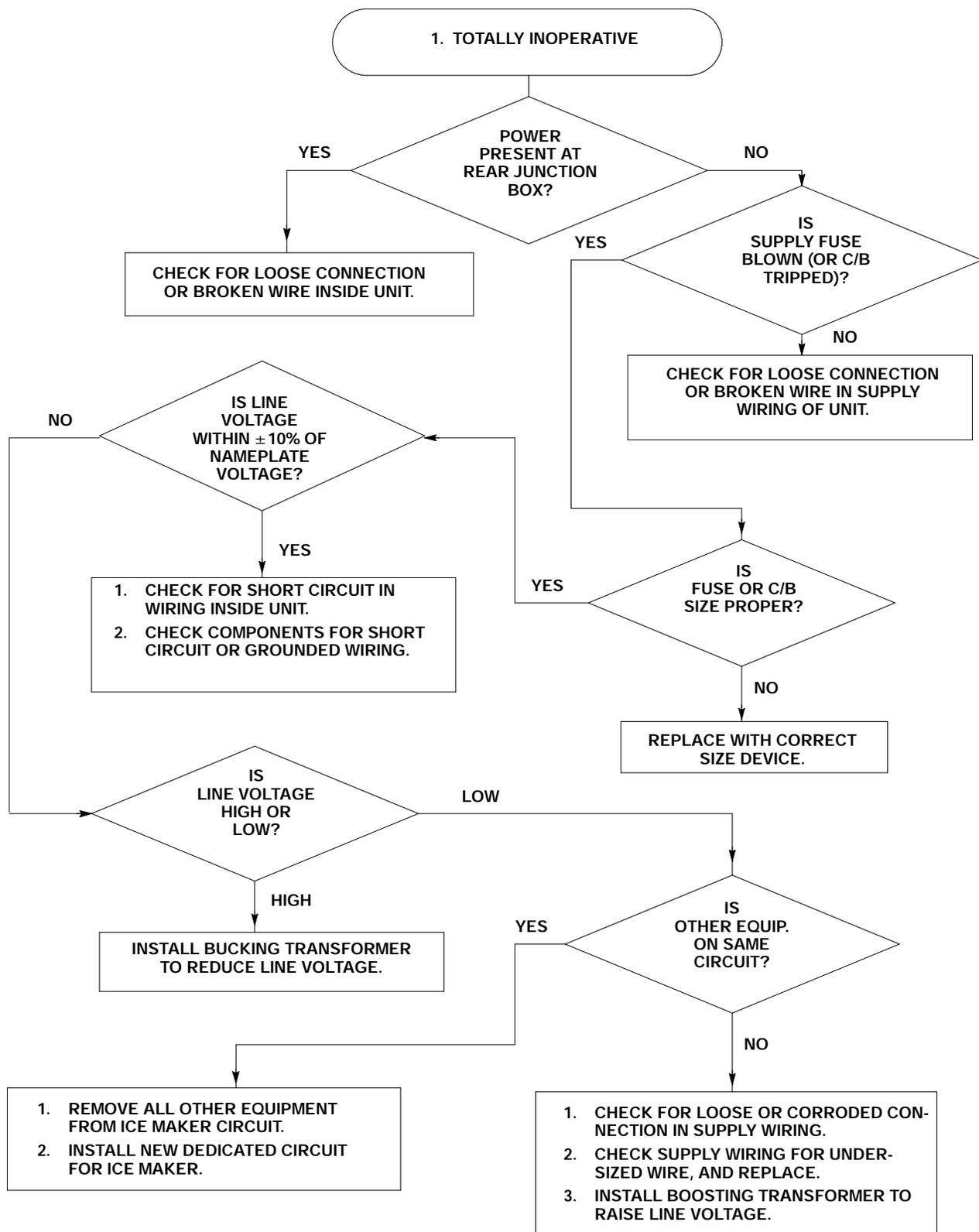
6. Repeat the following procedure on each of the units' syrup product lines:
 - A. Connect the cleaning tank to the syrup line to be sanitized and to the CO₂ system.
 - B. Energize the beverage faucet until the liquid dispensed is free of any syrup.
 - C. Disconnect the cleaning tank and hook up the sanitizing tank to the syrup line and CO₂ system.
 - D. Energize the beverage faucet until the chlorine sanitizing solution is dispensed through the faucet. Flush at least 2 cups of liquid to ensure that the sanitizing solution has filled the entire length of the syrup lines. Allow the sanitizer to remain in the line for twenty (20) minutes.
 - E. Disconnect the sanitizing tank. Hook up the product tank to the syrup line and to the CO₂ system.
 - F. Energize the faucet to flush the sanitizing solution from the syrup line and faucet. Continue to draw on the faucet until only syrup is dispensed.
7. Repeat Step 2 in reverse order to turn on the carbonator. Dispense at least 1 cup of beverage from each faucet. Check taste. Continue to flush if needed, to obtain a satisfactory tasting drink.

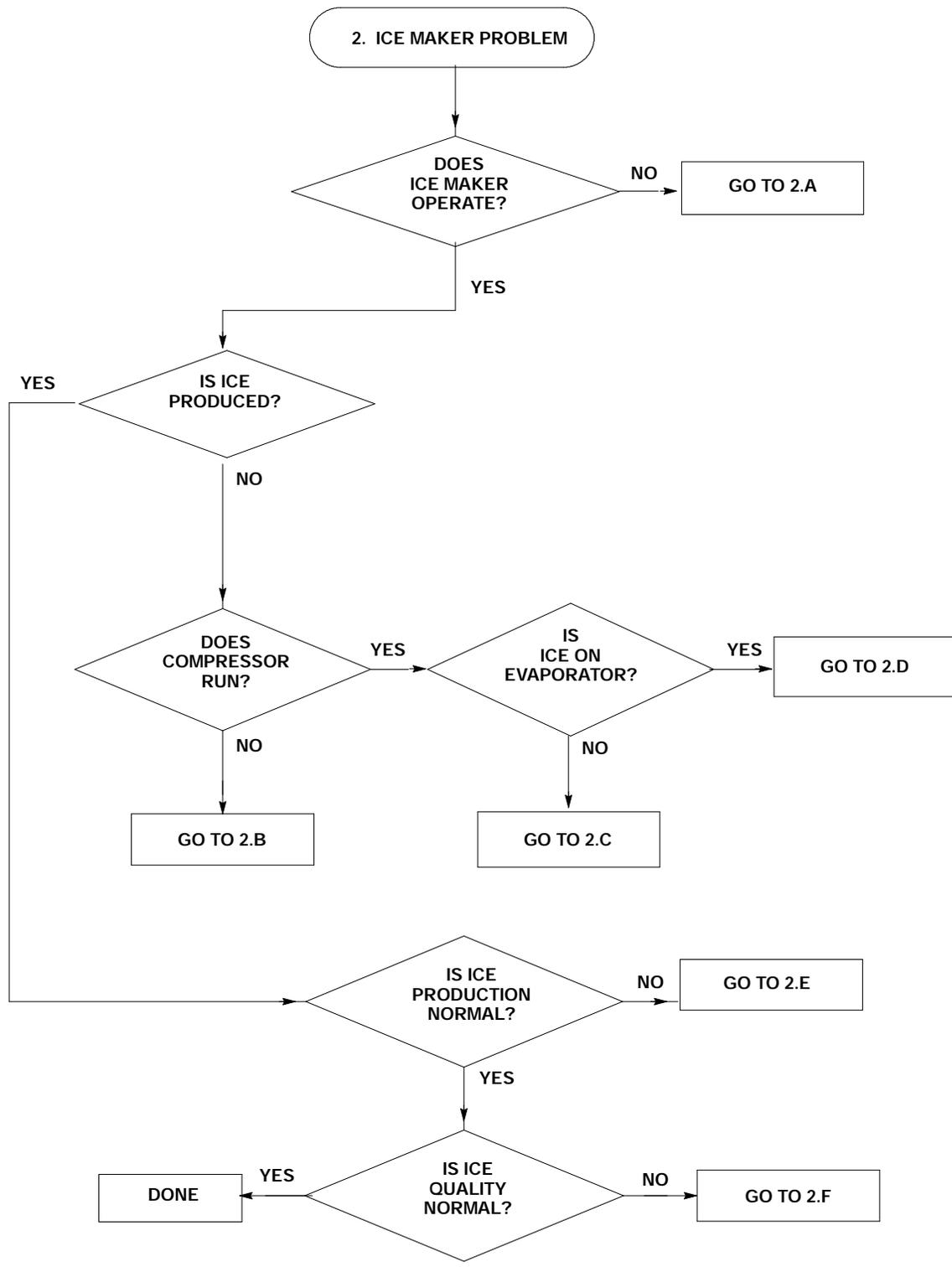
TROUBLESHOOTING GUIDE

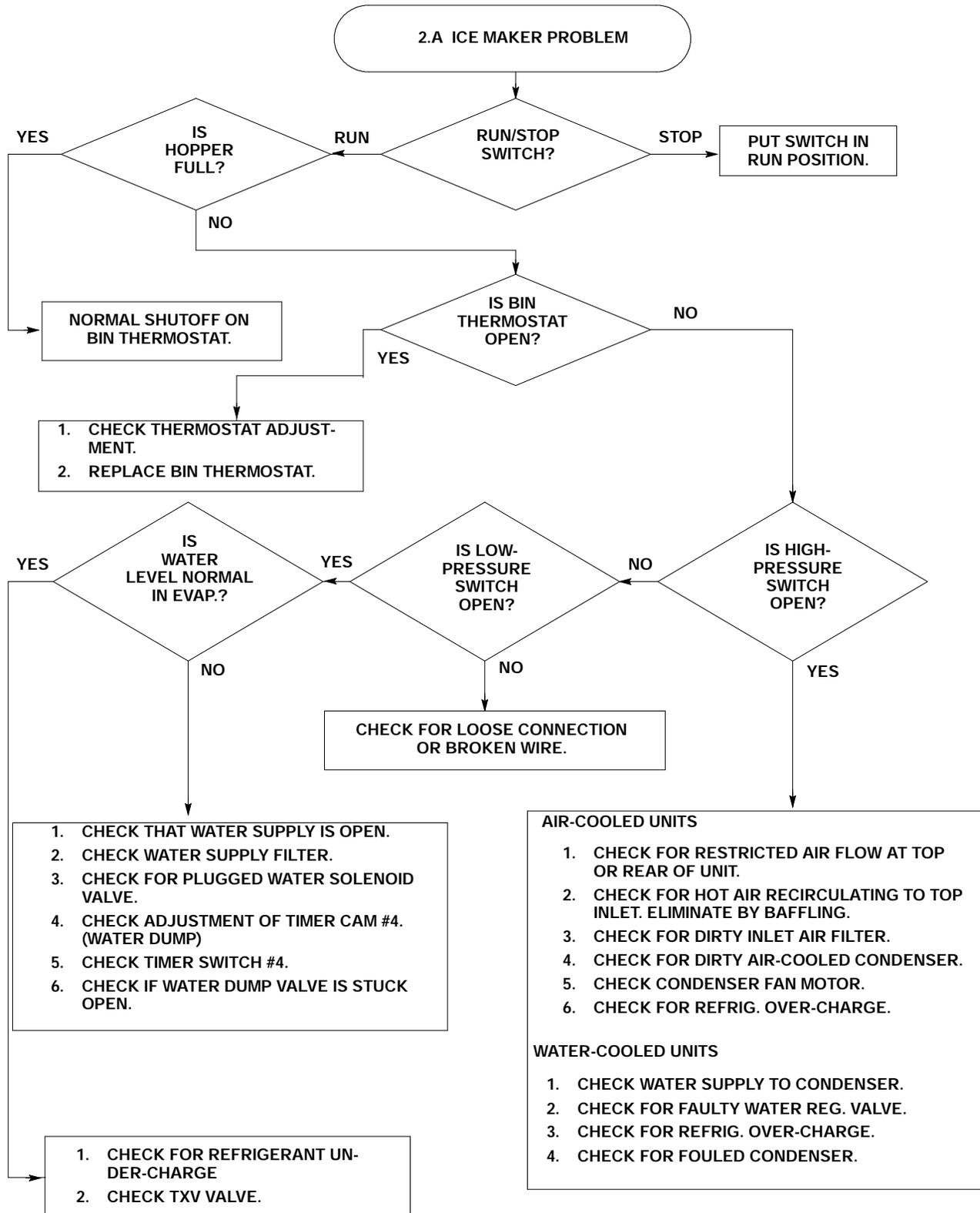
The following pages contain troubleshooting charts designed to aid an experienced service person in diagnosing any operating problem which may be experienced. It is assumed that normal service techniques and skills are familiar to the person doing the troubleshooting. In order to gain maximum benefit from these charts please note:

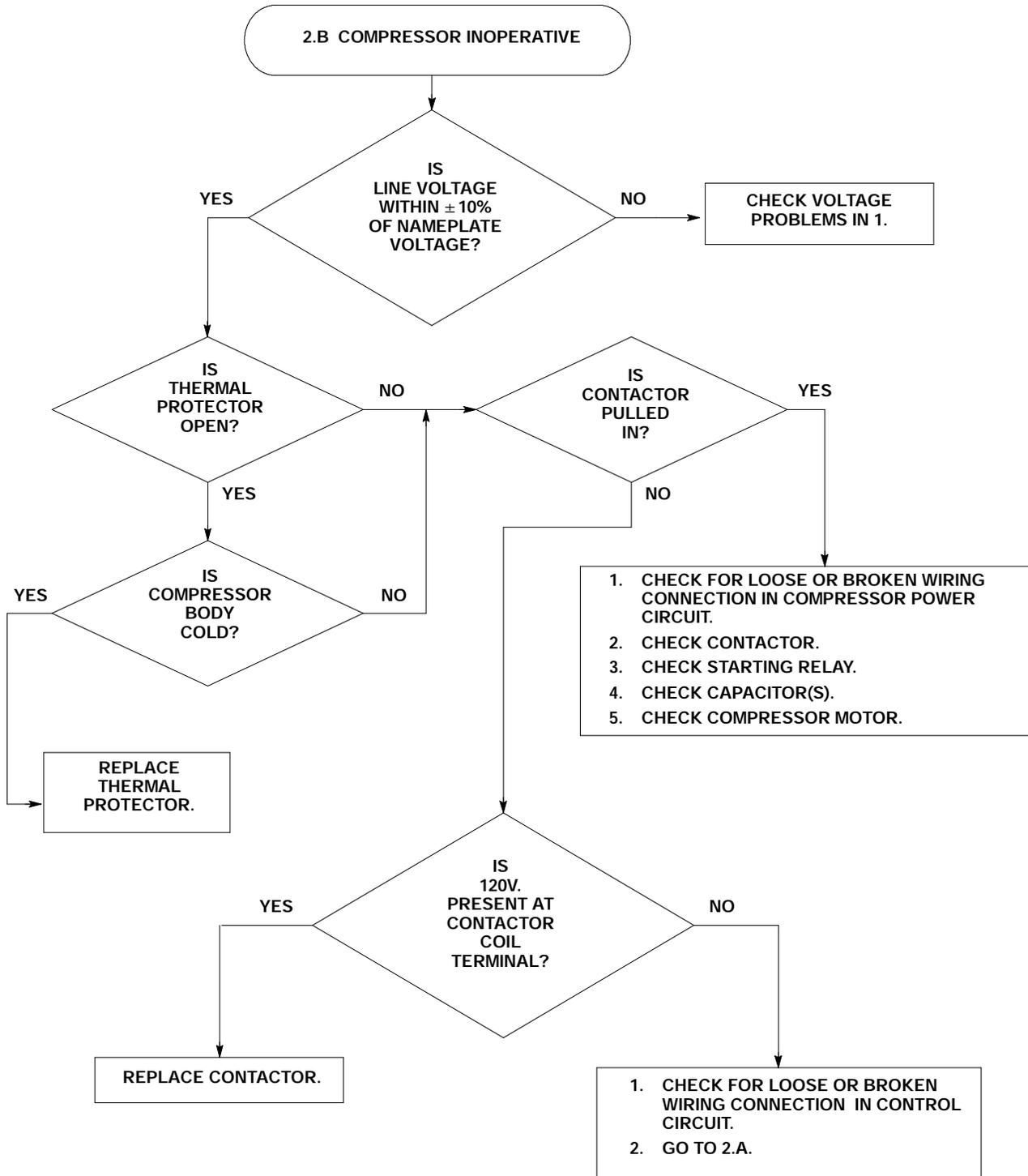
1. Start at the beginning of the chart and supply the appropriate answer to each question.
2. Do not skip any section, unless instructed to do so. You might miss the solution to your problem.
3. Evaluate the possible problem causes in the sequence in which they are presented. In general, they begin with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

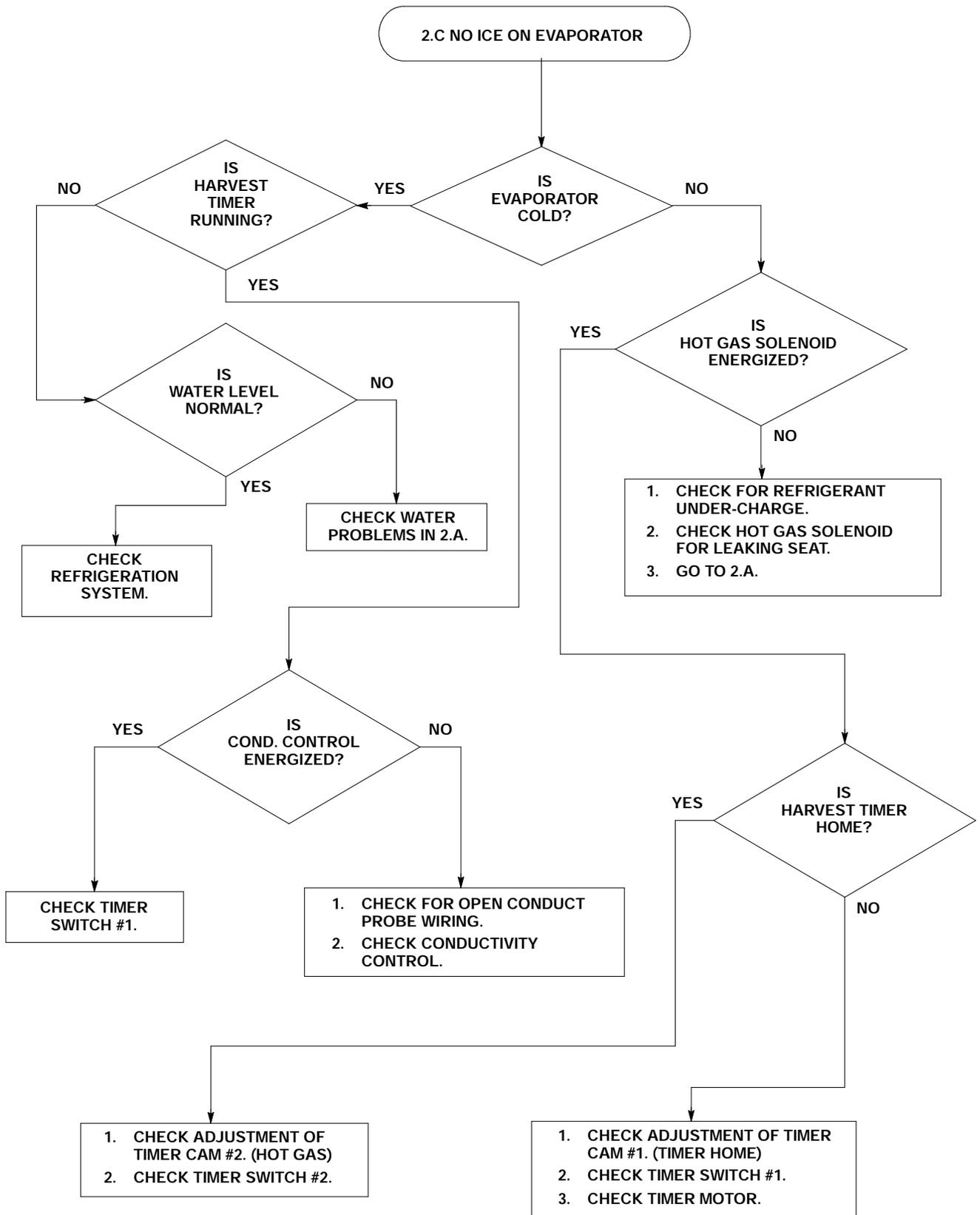


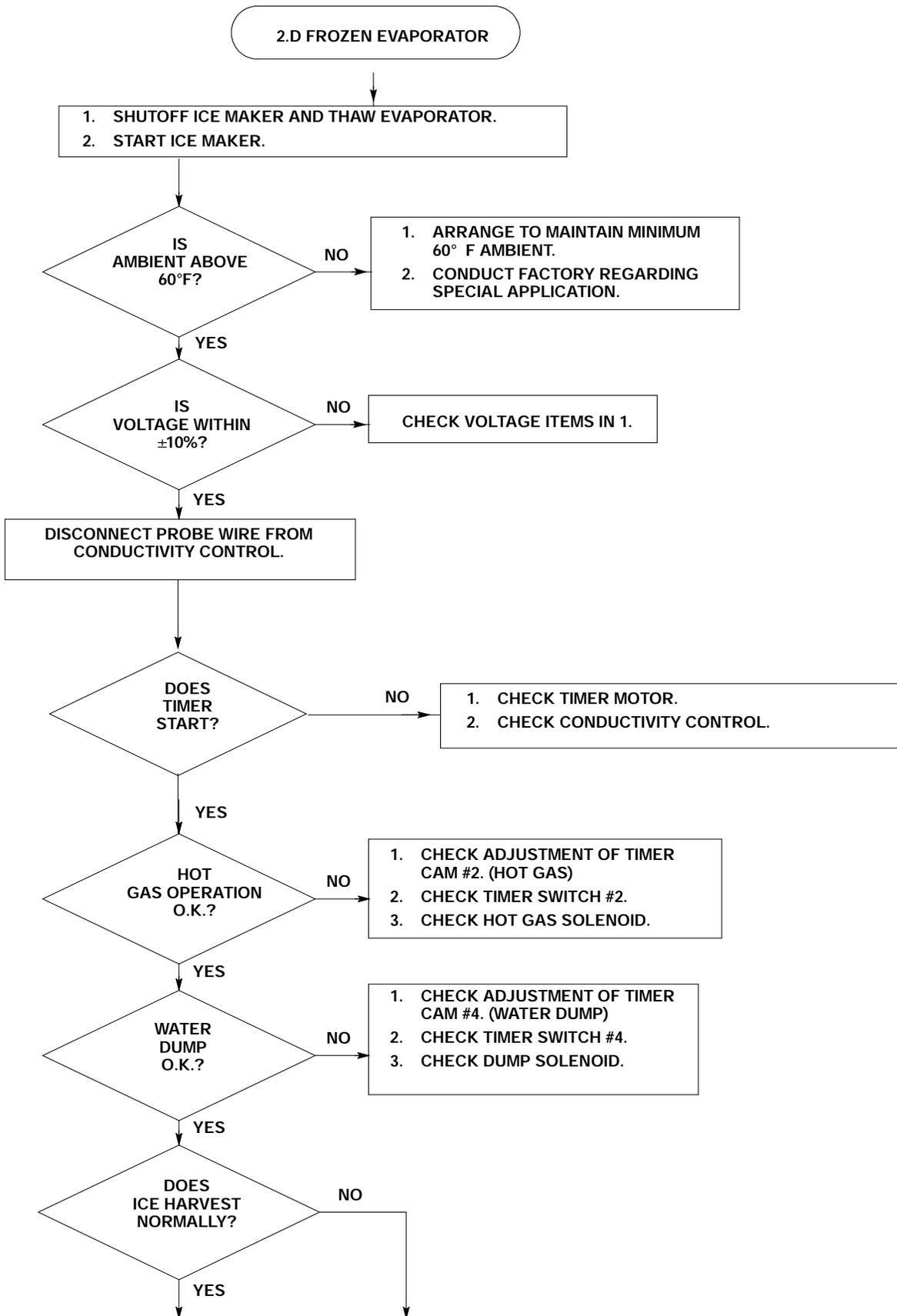




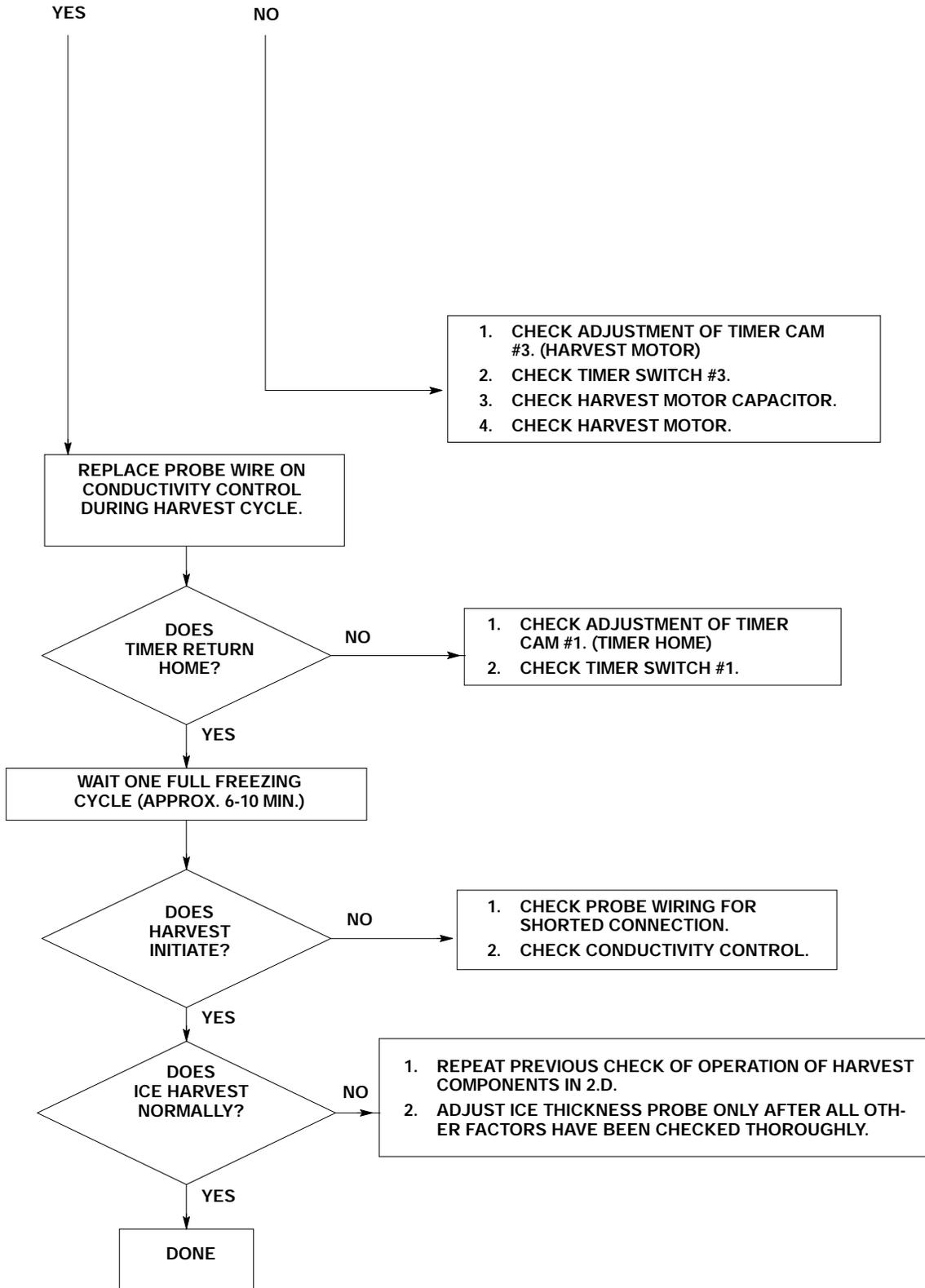


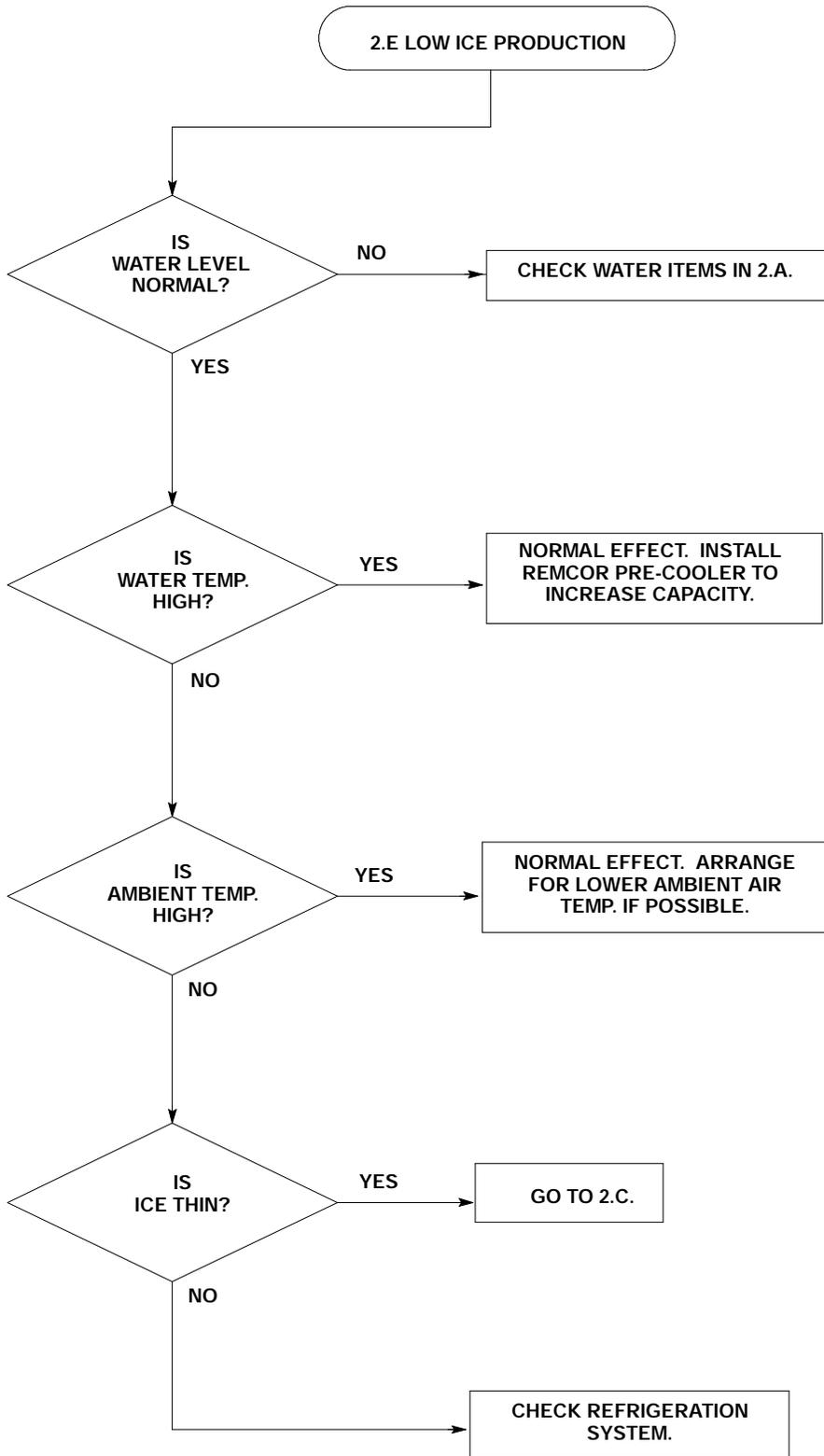


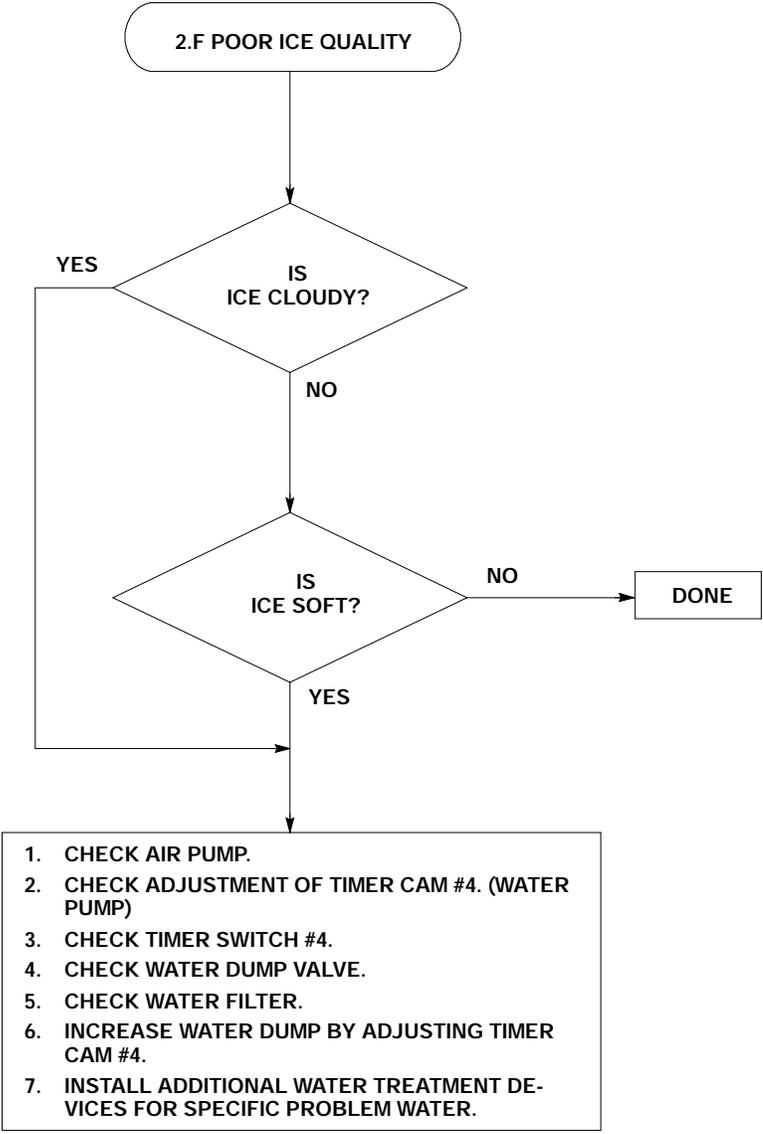


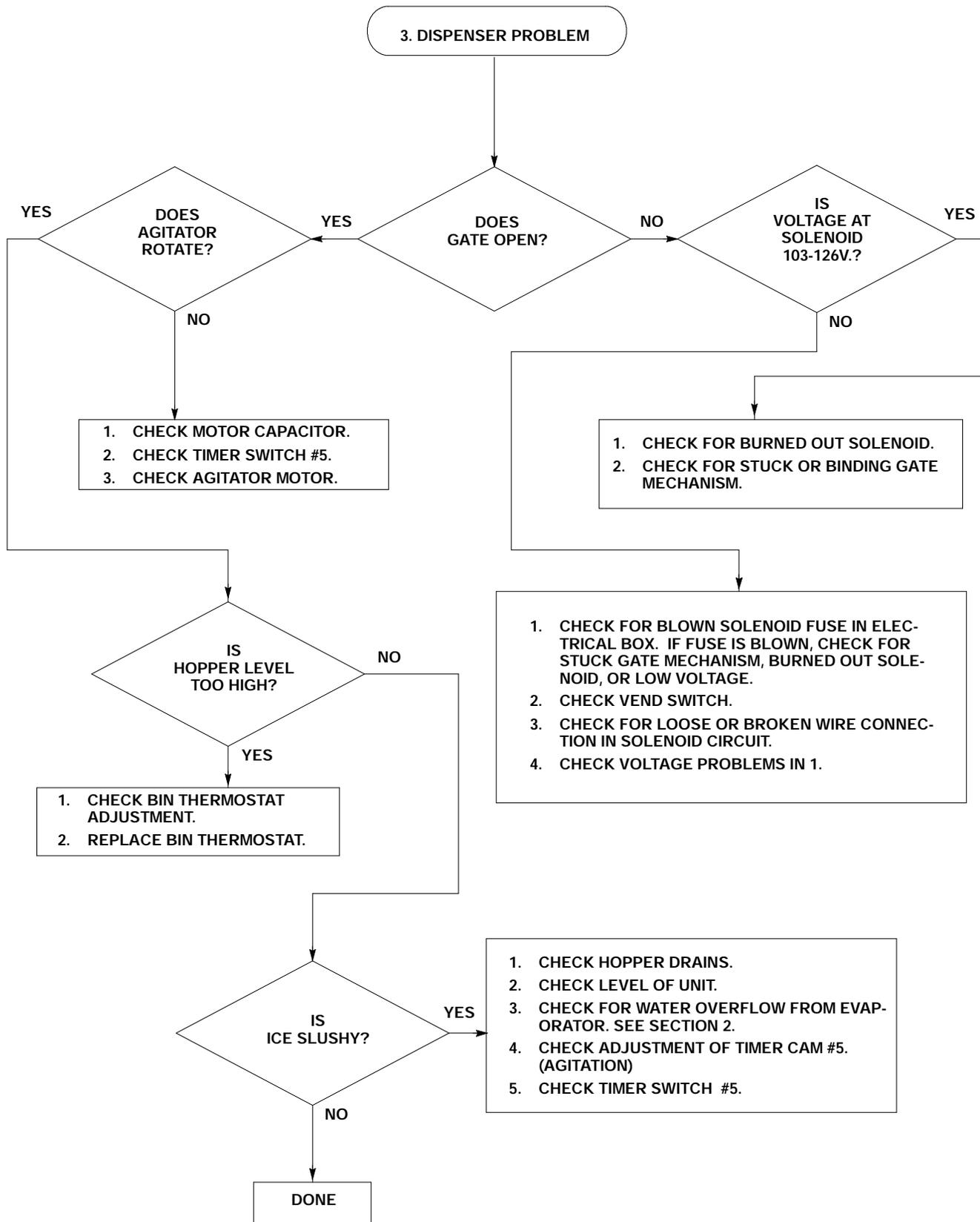


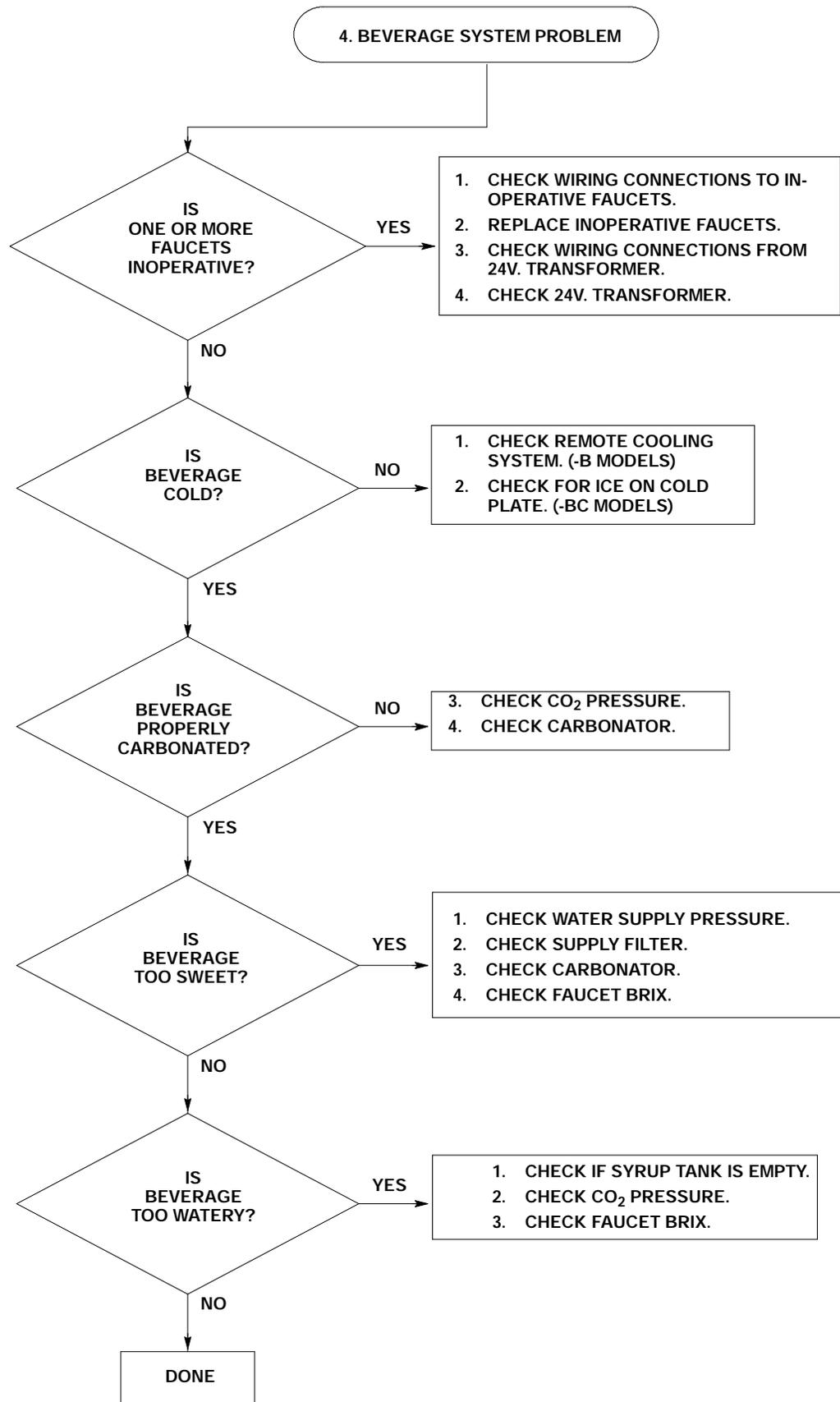
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MAINTENANCE/ADJUSTMENT PROCEDURES

THERMOSTAT ALTITUDE ADJUSTMENTS

IMPORTANT: Adjust the bin thermostat setting only if storage hopper over fill is a problem.

BIN THERMOSTAT

1. Open the hinged service door.
2. The adjustment screw is located below the "Flush" switch on the left side of the electrical box.
3. For altitudes up to 6,000 feet, turn the adjustment screw COUNTERCLOCKWISE as follows:

ELEVATION (FEET)	COUNTERCLOCKWISE TURN
2,000	1/13
4,000	1/6
6,000	1/4

4. For altitudes above 6,000 feet, consult the factory.

CLEARING EVAPORATOR FREEZE-UP



WARNING: To prevent possible injury, do not place fingers or hand into ice maker nozzle or hopper with power applied to the unit.

1. Open the hinged service door.
2. Place the "Stop/Run" switch in the "Stop" position.
3. Close the water supply valve to the ice maker.
4. Remove the ice drop and hopper covers.
5. Depress the "Flush" switch push button and drain the evaporator.
6. Pour hot water into the evaporator ice exit opening. It will be necessary to use either a funnel or a container with a spout. Fill the evaporator completely.
7. Drain the evaporator. Repeat steps 5 and 6 as required to ensure that all the ice in the evaporator is melted.
8. Open the water supply valve. Depress the fill switch and refill evaporator.
9. Replace the ice drop and hopper covers.
10. Consult **TROUBLESHOOTING GUIDE** to determine cause of freeze-up before putting unit back in service.

ICE THICKNESS ADJUSTMENT



WARNING: Do not adjust ice thickness probe unless all other problem causes have been evaluated.

1. Open the hinged service door and remove the ice drop and hopper covers.
2. Collect and weigh the ice produced during the harvest cycle. The amount of ice harvested should weigh approximately five (5) pounds. Use the following procedure to adjust the probe to obtain this weight. (A clockwise adjustment will reduce the harvest weight while counterclockwise turns will increase the amount).



CAUTION: Do not turn the screw on the end of the probe. Rotate the plastic probe body only using a 3/8 inch open end wrench. Make adjustments in 1/8 inch turn increments.

- A. Place the "Stop/Run" switch in the "Stop" position. (If unit is in the ice-making cycle, stop the unit at the end of the harvest cycle).
 - B. Access to the probe is obtained by removing the rear service panel. (For units without beverage faucets, the probe can be adjusted from the front by removing the lower front panel if rear access is blocked).
 - C. Adjust the probe.
 - D. Place the "Stop/Run" switch in the "Run" position.
 - E. Collect and weigh the ice harvested. Repeat step A through E as necessary to obtain the required amount of ice.
3. In making an initial adjustment (for example, if the probe has been removed and replaced for any reason), turn probe clockwise until it just touches the evaporator coil (a slight back pressure will be felt). Turn probe counterclockwise 2-1/2 turns. Follow procedure in step 2 to obtain the required ice harvest weight.

CLEANING/REPLACE THE FILTER

1. Remove the filter from the cabinet panel by sliding it forward toward the front of the unit.
2. Wash the filter in a solution of warm water and a mild detergent. Do not use caustic detergents as they may attack the aluminum filter elements.
3. Dry filter thoroughly.
4. For maximum effectiveness, reactivate the filter with an air filter coating (see Parts List, Miscellaneous Components).

CLEANING THE CONDENSER

Air-Cooled Units.

1. Disconnect power to the unit.
2. Remove the upper right side panel.
3. Remove all dirt/foreign material built up from the condenser fins (fan side). Be careful not to damage the fins. It is recommended that a power vacuum cleaner with a "crevice" tool attachment be used.

HARVEST TIME ADJUSTMENT



WARNING: Disconnect electrical power to the unit before servicing the timer in the electrical box.

1. Disconnect power to ice maker.
2. Open the hinged service door and remove the electrical control box cover.
3. Place the "Stop/Run" switch in the "Stop" position.
4. Using Figure 10 as a guide, set the timer cam tabs as follows, starting with cam wheel No.1 (all cam tab positions are in relation to No.1 left cam tab).

NOTE: Timer cam wheels can be manually rotated only in the normal direction of rotation-downward as viewed from the front of the unit.

- A. "Manually" adjust the cam tabs by using each "click" as the cam tab is rotated, as equivalent to .75 seconds.
- B. Set up cam wheel No.1 with the left and right cam tabs back-to-back as shown in Figure 7A.
- C. Adjust the cam tabs on wheels No. 2 through No. 5 in sequence as shown on the chart. Rotate the cam wheels manually downward to set each wheel.
- D. After the cam tabs are manually set, reconnect power to the ice maker.
- E. Rotate the cam wheels slightly to activate the timer motor (No. 1 telltale down).
- F. Using a stop watch, time the cam switch telltales. Adjust the cam tabs as necessary for the required cycle times.

MANUAL FILLING

In the event that the ice maker is not functioning, the hopper may be manually filled with ice.

1. Open the hinged service door.
2. Place the "Stop/Run" switch in the "Stop" position.



WARNING: Electrical power is on to the agitator motor and the gate solenoid. Avoid contact with these components.

3. Remove the ice drop and storage hopper covers.
4. Fill hopper with ice and replace covers. Unit is now ready for dispensing.



CAUTION: Do not use crushed or flaked ice. Use of bagged ice, which has frozen into large chunks, can void warranty. The agitator is not designed to be an ice crusher. Use of large chunks of ice which "jam up" inside the hopper will cause failure of the agitator motor and damage the hopper. If bagged ice is used, it must be carefully and completely broken into small, cube size pieces before filling into the storage hopper. Do not allow foreign material to enter the ice storage hopper.

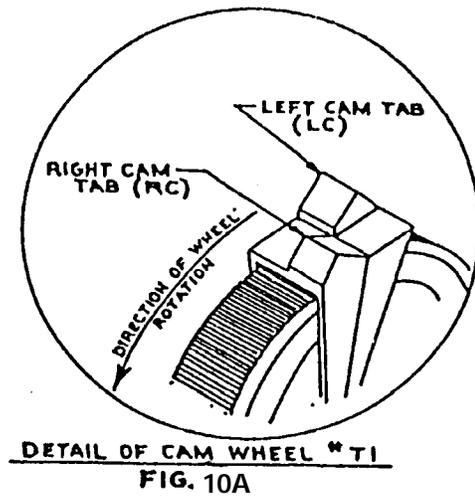
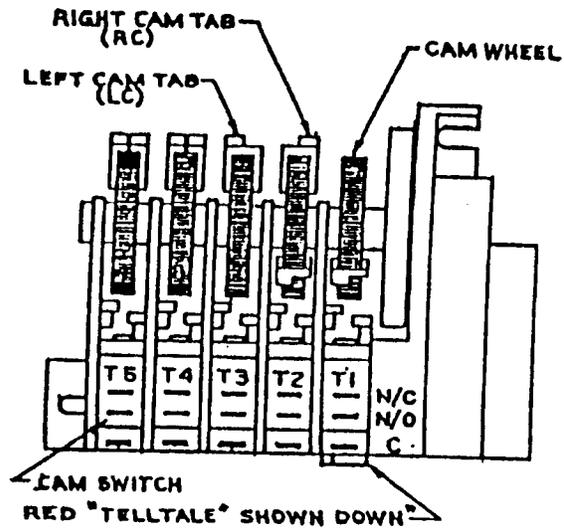
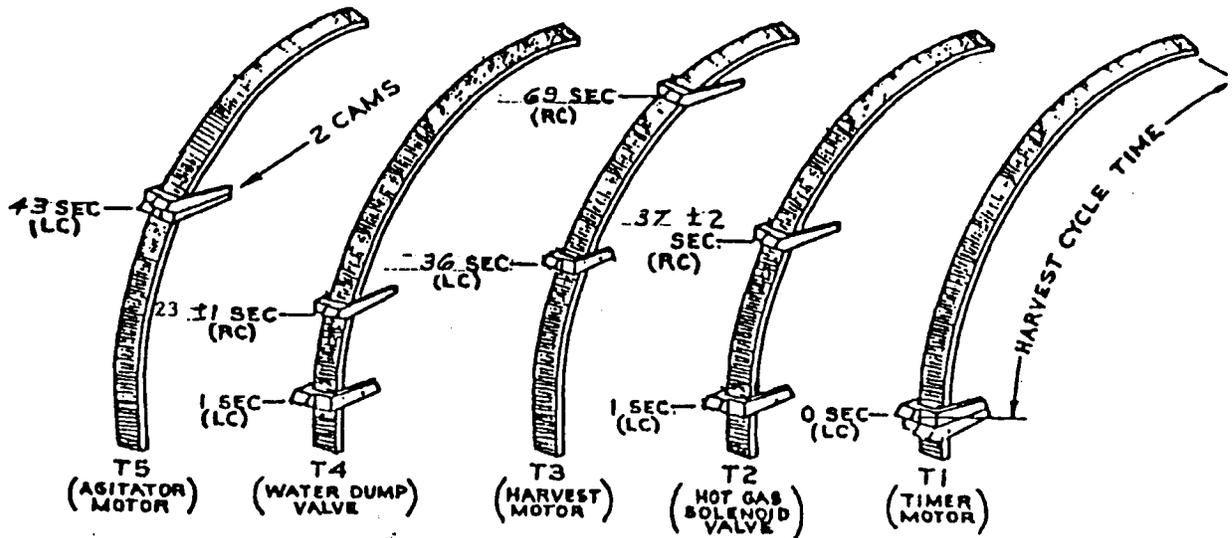


FIGURE 10. HARVEST TIMER

PARTS LIST

<u>DESCRIPTION</u>	<u>PART NUMBERS</u>			
	<u>Air Cooled</u>		<u>Water Cooled</u>	
	250	250 "BC"	250	250 "BC"
Dispenser Components				
Gate Slide	21491	21491	21491	21491
Depressor Lever	22777	22777	22777	22777
Depressor Retainer	22644	22644	22644	22644
Agitator	23692	23692	23692	23692
Vend Switch	30895	30895	30895	30895
Switch Boot	31007	31007	31007	31007
Agitator Motor with Gasket	31197-1	31197-1	31197-1	31197-1
Agitator Motor Shaft Seal	50891	50891	50891	50891
Agitator Motor Plate Insulation	50967	50967	50967	50967
Sink	51024	52208	51024	52208
Sink Grill	70496	70496	70496	70496
Ice Chute, Back Section	53015	53015	53015	53015
Ice Chute Cover	53016	53016	53016	53016
Gate Gasket	50770	50770	50770	50770
Gate Solenoid Assembly	31470	31470	31470	31470
Gate Rebuilding Kit	70438	70438	70438	70438
Agitator Motor Heater	-----	30794	-----	30794
Agitator Motor Gasket	50481	50481	50481	50481

<u>DESCRIPTION</u>	<u>PART NUMBERS</u>			
	<u>Air Cooled</u>		<u>Water Cooled</u>	
	250	250 "BC"	250	250 "BC"
Electrical Controls				
Contactors	30379	30379	30379	30379
Toggle Switch	30385	30385	30385	30385
Flush Switch	30895	30895	30895	30895
Bin Thermostat	31001	31001	31001	31001
Fuse, 1-1/4 Amps (Gate Solenoid)	31406	31406	31406	31406
Timer, Harvest	31840	31840	31840	31840
Conductivity Control	31743	31743	31743	31743
Capacitor, Harvest Motor	31673	31673	31673	31673
Compressor Start Relay	31671	31671	31671	31671
Capacitor, Compressor Start	31741	31741	31741	31741
Capacitor, Compressor Run	31673	31673	31673	31673
Compressor Overload	31742	31742	31742	31742
High Pressure Control	60501	60501	60501	60501
Low Pressure Control	60369	60369	60369	60369
Transformer, Beverage	-----	31091	-----	31091
Relay, Agitator Motor	31375	31375	31375	31375

PARTS LIST (CONT'D)

<u>DESCRIPTION</u>	<u>PART NUMBERS</u>			
	<u>Air Cooled</u>		<u>Water Cooled</u>	
	<u>250</u>	<u>250 "BC"</u>	<u>250</u>	<u>250 "BC"</u>
Refrigeration Components				
Compressor	60678	60678	60678	60678
Compressor Mounting Kit	31607	31607	31607	31607
Air Pump	31568	31568	31568	31568
Hose Adaptor, 3/8 NPT X 3/8 Barb	51189	51189	51189	51189
Hose Adaptor 90°, 3/8 NPT X 3/8 Barb	51190	51190	51190	51190
Condenser Fan Motor	31738	31738	-----	-----
Condenser Fan Blade	31739	31739	-----	-----
Water Valve Inlet	40672	40672	40672	40672
Condenser Air-Cooled	60679	60679	-----	-----
Condenser Shroud	51388	51388	-----	-----
Tinnerman Clip, Shroud	70704	70704	-----	-----
Filter (Drier)	60623	60623	60623	60623
Hot Gas Solenoid Valve	60620	60620	60620	60620
Hot Gas Solenoid Coil (115 Volt)	32576	32576	32576	32576
TXV R-502	60947	60947	60947	60947
Condenser, Water Cooled	-----	-----	60309	60309
Water Regulating Valve	-----	-----	40122	40122
Water Drain Valve	40653	40653	40653	40653
Tubing, Water Drain, 1/2 inch I.D.	50351	50351	50351	50351
Tubing, Air Pump, 3/8 inch I.D.	50096	50096	50096	50096

<u>DESCRIPTION</u>	<u>PART NUMBERS</u>			
	<u>Air Cooled</u>		<u>Water Cooled</u>	
	<u>250</u>	<u>250 "BC"</u>	<u>250</u>	<u>250 "BC"</u>
Evaporator Components				
Evaporator Assembly	61023	61023	61023	61023
Evaporator Housing, Foamed	51368	51368	51368	51368
Evaporator Coil Assembly	60680	60680	60680	60680
Harvest Bar Assembly With Gaskets	51369-1	51369-1	51369-1	51369-1
Gasket Kit	51356	51356	51356	51356
Ice Thickness Probe	51179	51179	51179	51179
Harvest Motor With Gaskets	31560-1	31560-1	31560-1	31560-1
Hose Adaptor, 1/4 NPT X 3/8 Barb	51191	51191	51191	51191
Hose Adaptor, 1/4 NPT X 1/2 Barb	51192	51192	51192	51192
10-32 X 5/8 Phillips Flat Head Screw	70746	70746	70746	70746

<u>DESCRIPTION</u>	<u>PART NUMBERS</u>			
	<u>Air Cooled</u>		<u>Water Cooled</u>	
	<u>250</u>	<u>250 "BC"</u>	<u>250</u>	<u>250 "BC"</u>
Miscellaneous Components				
Filter	70551	70551	70551	70551
Filter Coating, 16 Ounces	51355	51355	51355	51355
Label "Press For Ice"	90906	90906	90906	90906
Wiring Diagram	90915	90915	90915	90915
Manual	90914	90914	90914	90914
Cleaning Label	90916	90916	90916	90916



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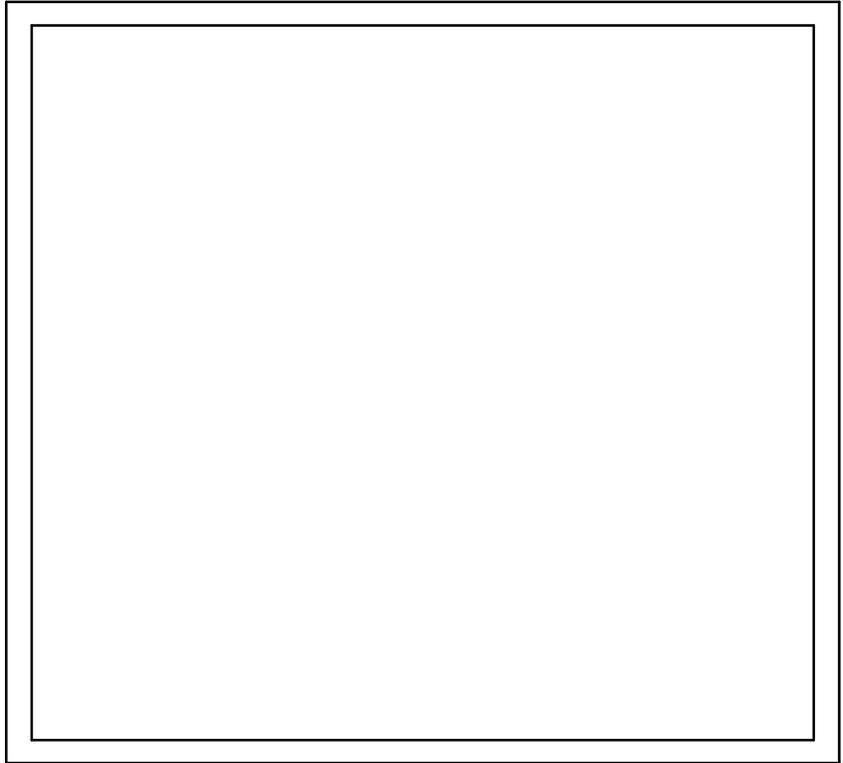
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