CORNELIUS INC

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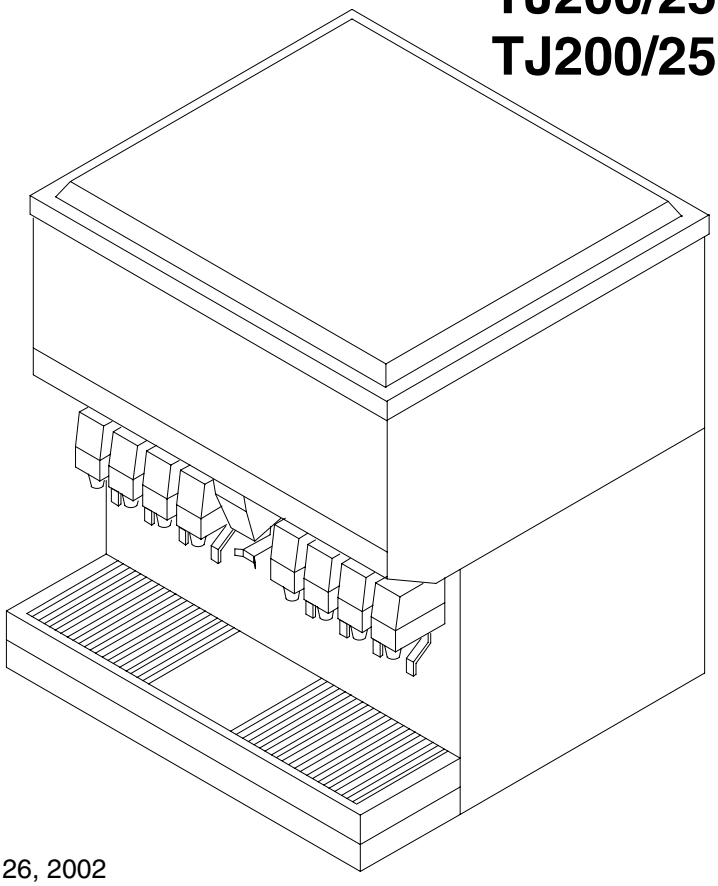
Operator's Manual

ICE/BEVERAGE DISPENSERS

MODELS: TJ200/250/300B
TJ200/250/300BC
TJ200/250AB
TJ200/250ABC
TJ200/250/300KB
TJ200/250/300KBC



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THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

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

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Manufactured Under One or More of the Following Patent Numbers:
3,211,336, 3,274,792, 3,393,839 , 3,517,860, 3,739,842, 4,215,803, 4,227,377, 4,300,3594,346,824
Canadian Patent Numbers912,514 (10/72), 936,855 (11,73), 4,429,543, 4,921,149
Other Patents Pending

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SAFETY PRECAUTIONS

This ice dispenser has been specifically designed to provide protection against personal injury and eliminates contamination of ice. To insure continued protection and sanitation, observe the following

Always disconnect power to the dispenser before servicing or cleaning.

Never place hands inside of hopper or gate area without disconnecting power to the dispenser. Agitator rotation occurs automatically when the dispenser is energized!

ALWAYS be sure the removable lid is properly installed to prevent unauthorized access to the hopper interior and possible contamination of ice.

ALWAYS be sure the upper and lower front panels are securely fastened.

ALWAYS keep area around the dispenser clean of ice cubes.

CAUTION: Dispenser cannot be used with crushed or flaked ice. Use of bagged ice which has frozen into large chunks can void warranty. The dispenser 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 to the hopper. If bagged ice is used, it must be carefully and completely broken into small, cube-sized pieces before filling into the dispenser hopper.

GENERAL DESCRIPTION

The Remcor TJ200 and TJ300 series of ice dispensers solve your ice service needs the sanitary, space saving, economical way. Designed to be manually filled with ice from any remote ice making source, or to be used with one of several "piped ice" type ice makers or top-mounted "Ice cuber,"

These dispensers will dispense cubes (up 1-3/8" in size), cubelets, hard-chipped or cracked ice. Remcor dispensers cannot be used with crushed or flaked ice.

"B" models contain beverage faucets only and must be supplied with cold product from any remote cold plate or refrigerated soda factory.

"BC" models contain beverage faucets and an internal cold plate system. They are designed to be supplied direct from syrup tanks and carbonator, with no additional cooling required.

The TJ250 with 19" x 28" cold plate is shipped with sink not installed. After beverage hook-up is complete, sink is to be positioned with cabinet side flange slots and push sink in. Install side mounting pins to retain sink. Make sure all drain connections are complete.

SPECIFICATIONS

Model Designation: TJ 1 2 - 3 4 5

1	Ice Storage Capacity	TJ200 = 200 lbs. TJ250 = 250 lbs. TJ300 = 300 lbs.
2	Cabinetry Options:	(E) Neutral beige, baked enamel finish and wood grain vinyl-clad upper front panel. (S) All Stainless Steel.
3	Ice-Fill Options:	(No Letter) Manually filled from remote ice maker. (A) Automatic fill from a “piped ice” type ice maker. (K) Automatic fill from a top-mounted “ice cuber”.
4	Beverage System Options:	(B) Beverage faucets. (BC) Beverage faucets and an internal cold plate system.
5	Sink:	On models with a 19” x 28” cold plate, sink is removable.

Example: Model TJ250S-KBC has a 250 pound ice storage capacity with stainless steel cabinet, beverage faucet, internal cold plate and is designed for automatic filling from a top-mounted ice maker.

Table 1. Specifications

Model:	**TJ250 (19”x28” Cold Plate)**	**TJ200**	**TJ250**	**TJ300**
Ice Storage:	250 lbs.	200 lbs.	250 lbs.	300 lbs.
Electrical:	115 Volts 1 Phase 60 Hertz, 6.0 Amps			
Electrical Connection:	“B”, “BC”, “KBC”, and “KB” models: supplied with 6’, 3-wire Cord with 3-prong Ground Type Plug “A” Models: Supplied with 2 x 4 junction box located in lower cabinet enclosure for permanent wiring installation.			
Faucets	Maximum number of 8 faucets available: 10			
Drain Connection:	7/8” ID Hose	7/8” ID Hose	7/8” ID Hose	7/8” ID Hose
Dimensions:	32” W x 42-1/4” H x 36” D	32” W x 38-1/2” H x 36” D	32” W x 42-1/4” H x 36” D	36” W x 44-1/4 H x 36” D
Shipping Weight				
“B”, “KB”, “AB”		220 lbs.	245 lbs.	260 lbs.
“BC”, “KBC”, “ABC”	320 lbs.	275 lbs.	300 lbs.	310 lbs.
Operating Weight (Less Ice Maker)				
“B”, “KB”, “AB”		420 lbs	495 lbs.	560 lbs.
“BC”, “KBC”, “ABC”	570 lbs.	475 lbs.	550 lbs.	610 lbs.

ICE MAKER

REMCOR “A” and “K” model ice/beverage dispensers are designed to be used with one of several “piped ice” type ice makers or top-mount “ice cubers.” These must be obtained from the appropriate manufacturer or distributor in your area.

The following ice makers are approved for use on the TJ150 “K” models:

FEED TUBE OR ICE MAKER INSTALLATION KIT

This kit contains parts and instructions necessary to connect the ice maker to the ice dispenser. Be sure the kit you receive is proper for your ice maker. The following kits are approved for use on the TJ200 / 250 / 300 “A,” “K” dispensers:

“A” MODEL DISPENSERS

KIT NUMBER	ICE MAKER	MODEL
1913	Reynolds	CF-3-TT
1922	Reynolds	CF-6-TT
1923	Jieto	MD700
1924	Scotsman	EC900

“B” MODEL DISPENSERS

KIT NUMBER	ICE MAKER	MODEL
1930 (TJ300)	Ice-O-Matic	C20 / 40 / 60
2097 (TJ250)	Ice-O-Matic	C20 / 40 / 60
1931	Manitowoc	200 / 400 / 600
1932	Kold Draft	GT300 / 400 / 500 / 600
2011	Scotsman	CM250 / 450 / 500 / 650
2012	Hoshizaki	KM451 / 452 / 630 / 632

INSTALLATION INSTRUCTIONS

1. The ice dispenser must be sealed to the counter The template drawing (Figure 10 and 11) indicate openings which must be cut in the counter. Locate the desired position for the dispenser, then mark the outline dimensions on the counter using the template drawings. 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 immediately. "A" models must be fastened in place with mounting hardware provided.

2. Carefully pull the beverage tubes, drain line and power cord through the large opeinings in the bottom of the unit. See (Figure 10 and 11), MOUNTING TEMPLATES, for locating the required clearance holes in the counter for these utility lines.

3. **"A" and "K" Models Only:** Install the ice maker according to the instructions supplied with the kit, and manufacturer's instructions supplied with the ice maker.

4. Connect the drain tube to an open drain. If additional piping is required, it must be 3/4" IPS (or equal). This line must continually pitch downward away from the unit and must contain no traps, or improper drainage will result.

5. Connect the beverage system product lines as indicated in Figure 7 ("B" Models), Figure 8 ("BC" Models) and Figure 9 ("BC" Models with 19 x 28 cold plate and front inlet fittings.) This work should be done by a qualified service person. Note that the hoses are marked with numbers (1 through 8) for syrup connections and "CW" for carbonated water connection.

6. Clean the ice dispenser interior (see CLEANING INSTRUCTIONS).

7. Connect the dispenser cord to a 115 volt, 60 cycle, 3-wire grounded receptacle. "A" models must be permanently wired and conform to NEC and local codes.

OPERATING INSTRUCTION

1. Ice Dispensing: Depressing the operating lever activates a micro switch behind the front panel which energizes the agitator motor and gate solenoid. This causes the agitator to rotate and the gate slide to lift, allowing ice to push out the gate opening.

2. Ice level (Standard Models): When ice level light is on, remove the lid and fill the hopper with ice. Replace lid to avoid contamination of ice.

CAUTION: Use caution to avoid spilling ice when filling dispenser. Clean up immediately any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be stalled on the unit at all times.

Automatic Ice Filling ("A" models): While the ice maker is running, the ice entering the hopper from the feed tube should be loose and in small pieces. Ice entering in the form of hard-packed cylinders indicates a restriction or distortion of the feed tube and could result in ice maker malfunction, if not corrected. The automatic agitation timer causes the ice to level which allows the entire storage bin to fill before the ice machine shuts off. When the ice level remains at the deflector after agitation, the ice maker control capillary (ice maker bulb) stops ice maker operation until the level drops and the bulbs warm up.

Immediately after ice maker shut-off, observe the ice in the hopper between the feed tube entrance and the deflector. it should be loosely pressed against the top of the deflector, indicating correct thermostat operation. If the ice level is low or if the ice is packed hard against the deflector, it will be necessary to re-adjust the ice maker bin control, according to the ice maker instructions. Adjust the control warmer to lower the ice level and colder to raise the ice level.

Automatic Ice Filling ("K" Models): As the "A" models, the agitation tier causes the ice to level which allows the entire storage bin to fill before the ice machine shuts off. The ice maker control capillary bulb maintains the ice level in the storage hopper. Consult the instructions provided with the installation kit and the ice maker manual for location and operation of the ice maker control.

Beverage System - Beverages may be dispensed by operating the lever on the appropriate faucets. On units with cold plates ("c" models), periodic movement of the ice in the hopper is necessary to maintain the level of ice on the cold plate. On initial start-up or after long idle perios with no use, dispensing ice for 20-30 seconds is necessary to fill the cold plate or warm beverages may be experienced.

CLEANING INSTRUCTIONS

WARNING: DISCONNECT POWER BEFORE CLEANING! Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover and the agitator disk, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.

DISPENSER

1. Clean the ice dispenser interior at least once a month.
2. Remove the agitator bolt and lift off the agitator and the agitator disk, taking care not to lose the shaft key. Wash with a mild detergent solution and rinse them thoroughly to remove all traces of detergent.
3. Carefully remove, wash and rinse all internal hopper components.
4. Wash down the inside of the hopper and top cover with a mild detergent solution and rinse thoroughly to remove all traces of detergent.
5. Replace the agitator and other components.
6. Sanitize the inside of the hopper and agitator with a solution of 1 ounce of household bleach in 2 gallons of water. (200 PPM)
7. 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.
8. With brush provided clean the inside of the ice chute and ice chute cover with a mild detergent solution and rinse thoroughly to remove all traces of detergent.
9. Reverse steps above to reassemble ice chute.
10. Sanitize as described in Step 6.

COL D PLATE

1. Carefuly remove the lower front panel of the ice dispenser. On “BC models with 19 x 28 cold plate, remove the beverage faucet panel.
2. Remove cold plate cover by lifting slightly in front and slide forward. On “BC” models with 19 x 28 cold plate, the cover is two (2) pieces. Remove only the front cover.
3. Wash down the inside of the cold plate and cover with mild detergent solution and rinse. A small long handled brush wil be found helpful in reaching the corners.
4. Replace the cover, taking care that it is securely positioned in cold plate tray.
5. Replace and lower front panel, carefully feeding the tube and wires into the cabinet. Be sure not to pinch any tubing or wires between the panel and cabinet.

BEVERAGE SYSTEM CLEANING AND SANITIZING INSTRUCTIONS

1. Prepare the following cleaning, rinsing and sanitizing solutions using a clean, empty figal (5 gallon syrup tank) for each solution.

CLEANING TANK – Fill with a solution of 1/2 ounce of a mild liquid detergent (for example, Ivory liquid) to 1 gallon of warm (120°F) potable water.

RINSING TANK – Fill with warm (120°F) potable water.

SANITIZING TANK – Fill with a chlorine sanitizing solution in the strength of 1/2 ounce of household bleach (sodium hypochlorite) to 1 gallon of cold (ambient) potable water to obtain a solution strength of 200 PPM.

NOTE: Repeat the following procedure on each of the unit's syrup product lines and beverage faucets.

2. Using a suitable pail or bucket, fill one with a detergent solution and a second container with a sanitizing solution in the strengths as described in step 1.

   A. Remove the syrup line quick disconnect fitting from the product tank and submerge in the detergent solution. Clean with a nylon bristle brush (do not use a wire brush). Rinse with clean potable water.

   B. Wearing sanitary gloves, next submerge the quick disconnect fitting in the sanitizing container for 15 minutes. Remove and air dry.

3. Hook-up the sanitized product line fitting (step 2) to the cleaning tank. Hook-up a gas disconnect fitting to the tank and pressurize with 60 to 80 psig CO_2. Energize the beverage faucet continuously for 1 minute to remove all air bubbles. Continue to operate the faucet until liquid dispensed is free of any syrup. Cycle the faucet for 15 seconds on, off and then immediately on again. Repeat this procedure for 15 cycles. Then energize the faucet to remain flowing for 3 minutes.

4. Hook-up the rinsing tank and pressurize with 60 to 80 psig CO_2. Flush the cleaning solution from the product line by cycling the faucet as described in step 3 and then energize the faucet to flow continuously for 3 minutes.

5. Hook-up the sanitizing tank and pressurize with 60 to 80 psig CO_2. Flow the sanitizing solution through the beverage faucet by cycling the faucet as described in step 3. Next energize the faucet continuously to flush at least 2 cups of the sanitizing solution through the system. Finally deenergize the faucet and allow the sanitizer to remain pressurized in the line to 20 minutes.

6. Wearing sanitary gloves. remove the faucet nozzle and diffuser. Repeat the cleaning and sanitizing procedures as described in step 2, then reassemble to the faucet.

7. Disconnect the sanitizing tank. Hook-up the product tank to the unit and to the CO_2 system. Energize the faucet to flush the sanitizing solution from the syrup line and the faucet. Continue flow on the faucet until only syrup is dispensed.

MAINTENANCE

The following dispenser maintenance should be performed at the intervals indicated:

DAILY or as required

Remove foreign material from the vending area sink to prevent drain blockage.

WEEKLY or as required

Clean vending area. Check for proper water drainage from the vending area sink.

MONTHLY

Clean and sanitize the hopper interior (see CLEANING INSTRUCTIONS).

If the dispenser fails to dispense ice when operated, check that the hopper has ice in it and that power is being supplied to the unit. If the problem persists, check the following:

1. Determine if the agitator is rotating (check for the sound of ice movement in the hopper).
2. Observe whether the gate is operating.

After checking the above, refer to the TROUBLESHOOTING GUIDE for possible problem causes and corrective action.

GATE RESTRICTOR PLATE

CAUTION: Disconnect power to dispenser before installing, removing or adjusting restrictor

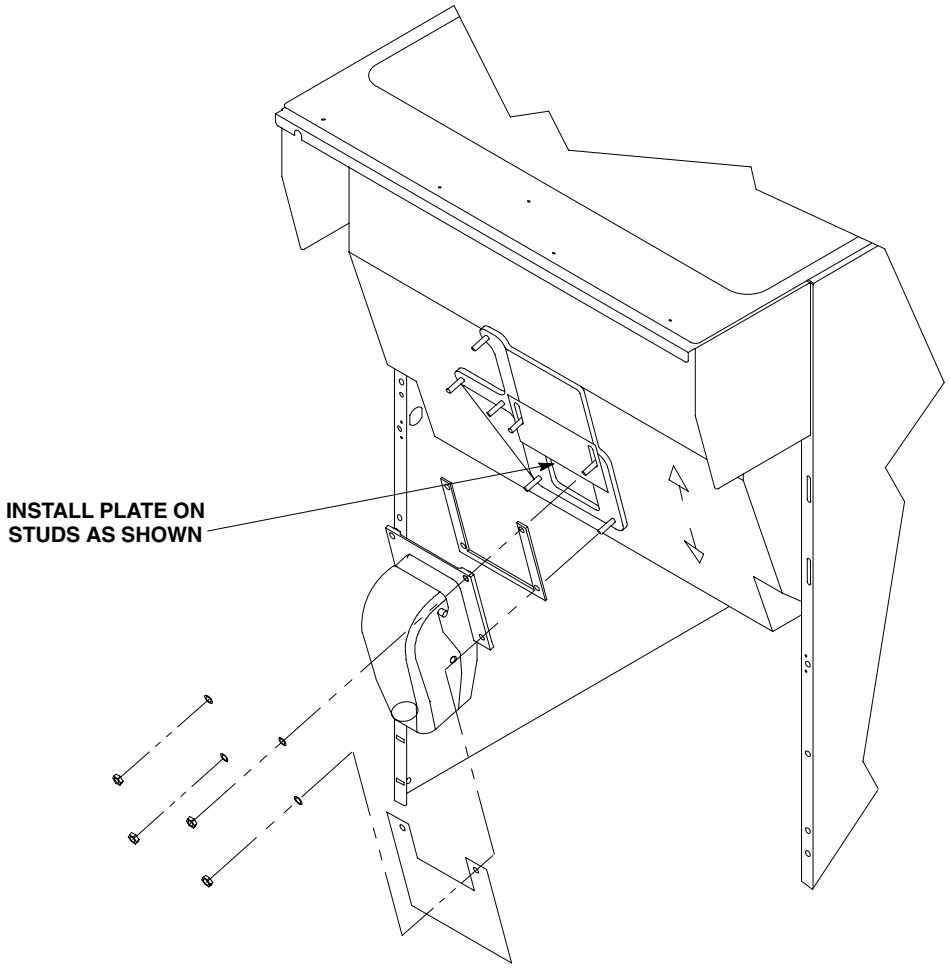


FIGURE 1. GATE RESTRICTOR PLATE

ADJUSTMENT

This dispenser is provided with a gate restrictor plate, installed in its highest position.

This plate adjusts the rate of ice flow from the dispenser. In applications using buckets, carafes or other large containers, the plate may be removed entirely for maximum ice flow. For glasses and cups, the plate may be adjusted downward to reduce the flow of ice. The best position depends on the type of ice being used and the size container, and must be found by trial and error. Adjustment is made by loosening the upper two ice chute retaining nuts, sliding the restrictor plate to the desired position and re-tightening the nuts.

If the dispenser fail to dispense the ice when operated, check that the hopper has ice in it and that power is being supplied to the unit. If the problem persists, check the following.

1. Determine if the agitator is rotating (check for the sound of ice movement in the hopper).

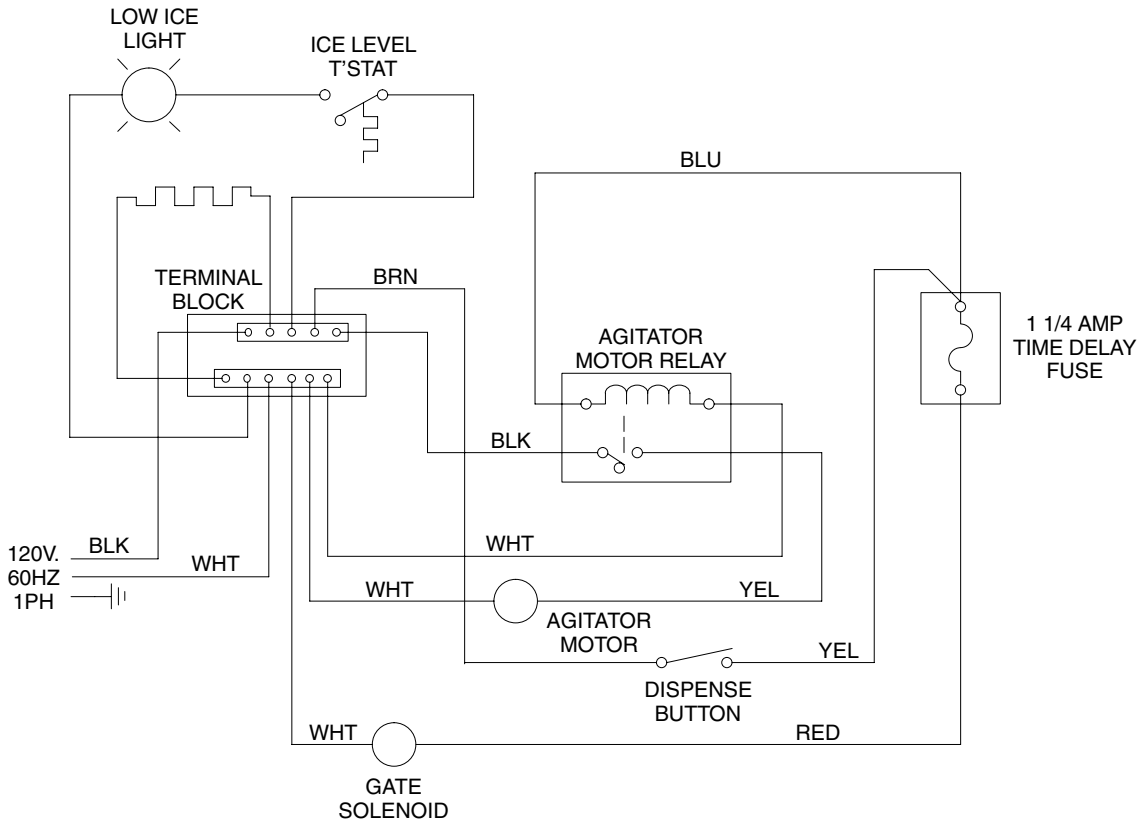
2. Observe whether the gate is operating.

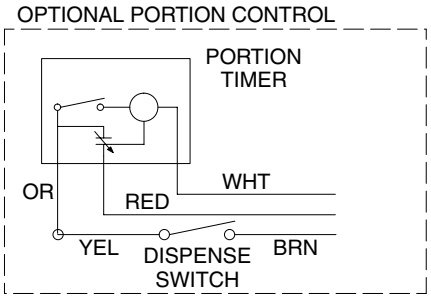
TROUBLESHOOTING GUIDE

Should your unit fail to operate properly, check that there is power to the unit and that the hopper contains ice. If the unit does not dispense, check the following chart under the appropriate symptoms to aid in locating the defect.

Trouble		Probable Cause
BLOWN FUSE OR CIRCUIT BREAKER	A.	Short circuit in wiring.
	B.	Defective gate solenoid.
	C.	Defective agitator motor.
GATE DOES NOT OPEN. AGITATOR DOES NOT TURN	A.	No power.
	B.	Bent depressor plate (does not actuate switch).
	C.	Defective dispensing switch.
GATE DOES NOT OPEN OR IS SLUGGISH. AGITATOR TURNS.	A.	Defective gate solenoid.
	B.	Weak gate spring.
GATE OPENS. AGITATOR DOES NOT TURN.	A.	Agitator motor protector tripped.
	B.	Defective agitator motor.
	C.	Defective agitator relay.
ICE DISPENSES CONTINUOUSLY.	A.	Stuck or bent depressor plate (does not release switch).
	B.	Defective dispensing switch.
	C.	Improper switch installation.
SLUSHY ICE. WATER IN HOPPER.	A.	Blocked drain.
	B.	Unit not level.
	C.	Ice maker malfunction.
ICE SOLIDIFIED IN HOPPER OR ICE AT REAR CORNER ONLY.	A.	Defective or improperly adjusted ice maker thermostat.
NO ICE IN HOPPER	A.	Ice maker malfunction.
ICE PACKED IN HOPPER	A.	Defective or improperly adjusted ice maker control (not shutting off).
BEVERAGES DO NOT DISPENSE.	A.	No 24 Volt power to faucets.
	B.	No CO_2 pressure.
BEVERAGES TOO SWEET.	A.	Carbonator not working.
	B.	No CO_2 pressure in carbonator.
	C.	Faucet brix requires adjusting.
BEVERAGES NOT SWEET ENOUGH.	A.	Empty syrup tank.
	B.	Faucet brix requires adjusting.
BEVERAGES NOT COLD (UNITS WITH BUILT-IN COLD PLATE).	A.	Unit standing with no ice use - no ice in cold plate cabinet.

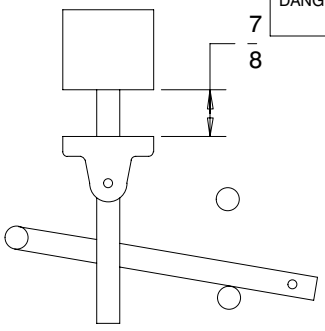
Refer to manufacturer's instructions for troubleshooting ice maker.





SERVICE INFORMATION

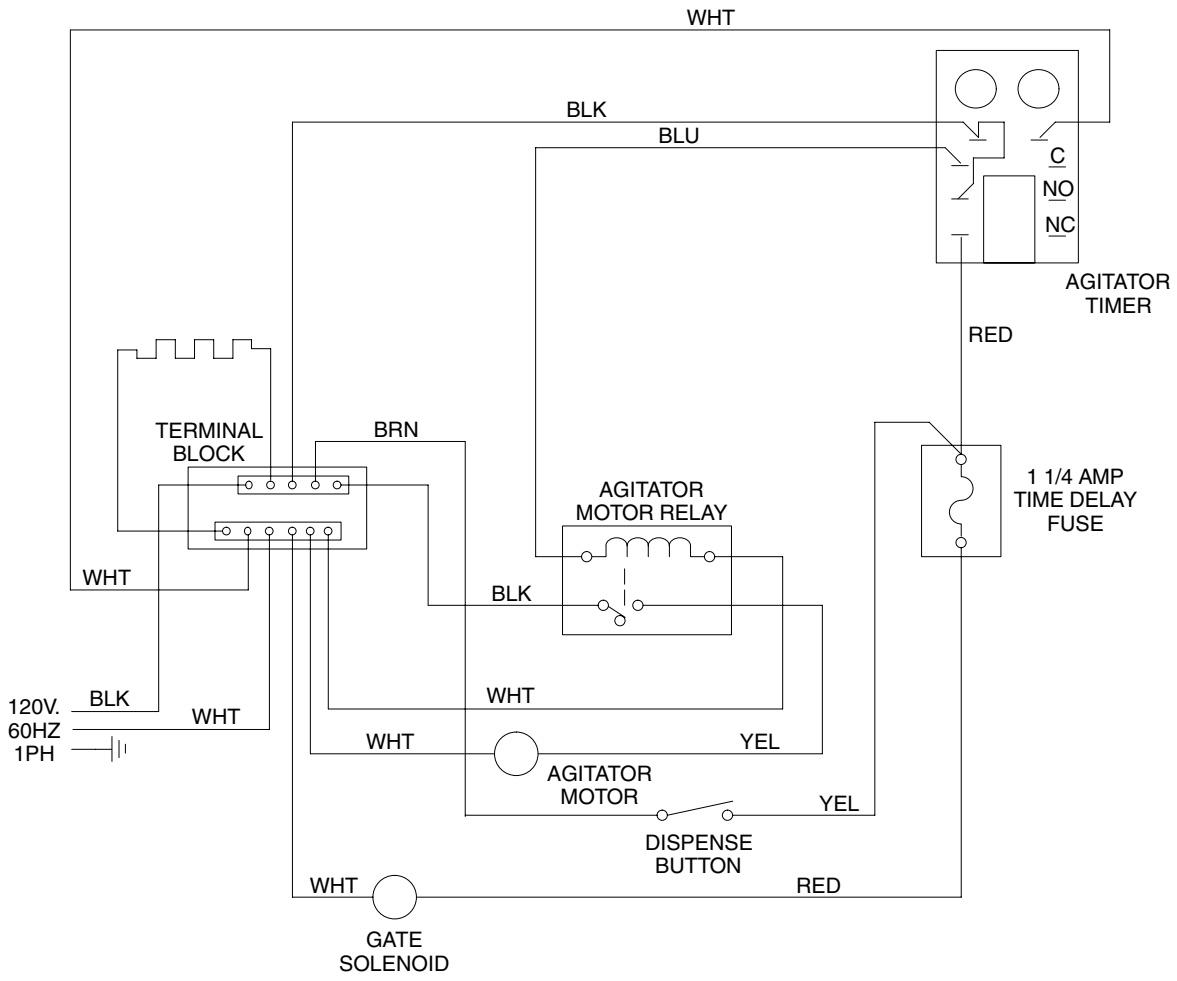
DANGER! ELECTRIC SHOCK HAZARD. DISCONNECT POWER BEFORE SERVICING UNIT.

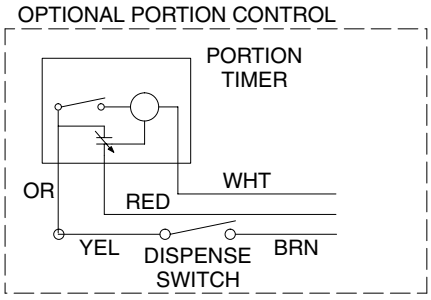


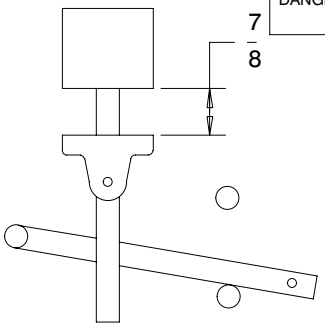
SOLENOID ADJUSTMENT

WHEN REPLACING SOLENOID ADJUST TO 7/8 AS SHOWN BEFORE TIGHTENING MOUNTING SCREWS

FIGURE 2. WIRING DIAGRAM TJ200 / 250 / 300-B







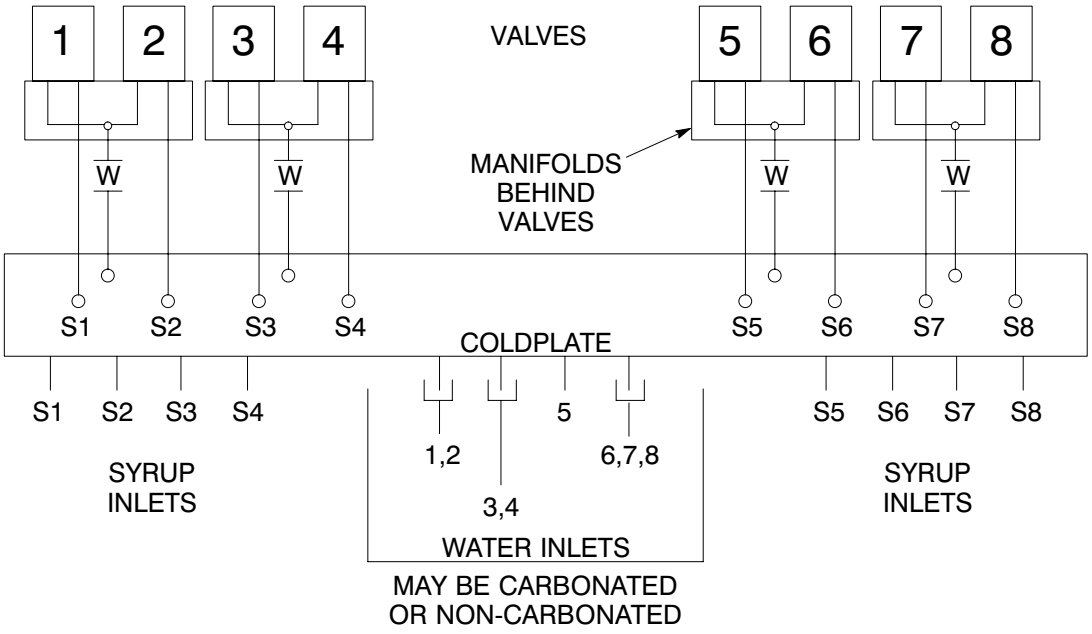
SERVICE INFORMATION

DANGER! ELECTRIC SHOCK HAZARD. DISCONNECT POWER BEFORE SERVICING UNIT.

SOLENOID ADJUSTMENT

WHEN REPLACING SOLENOID ADJUST TO 7/8 AS SHOWN BEFORE TIGHTENING MOUNTING SCREWS

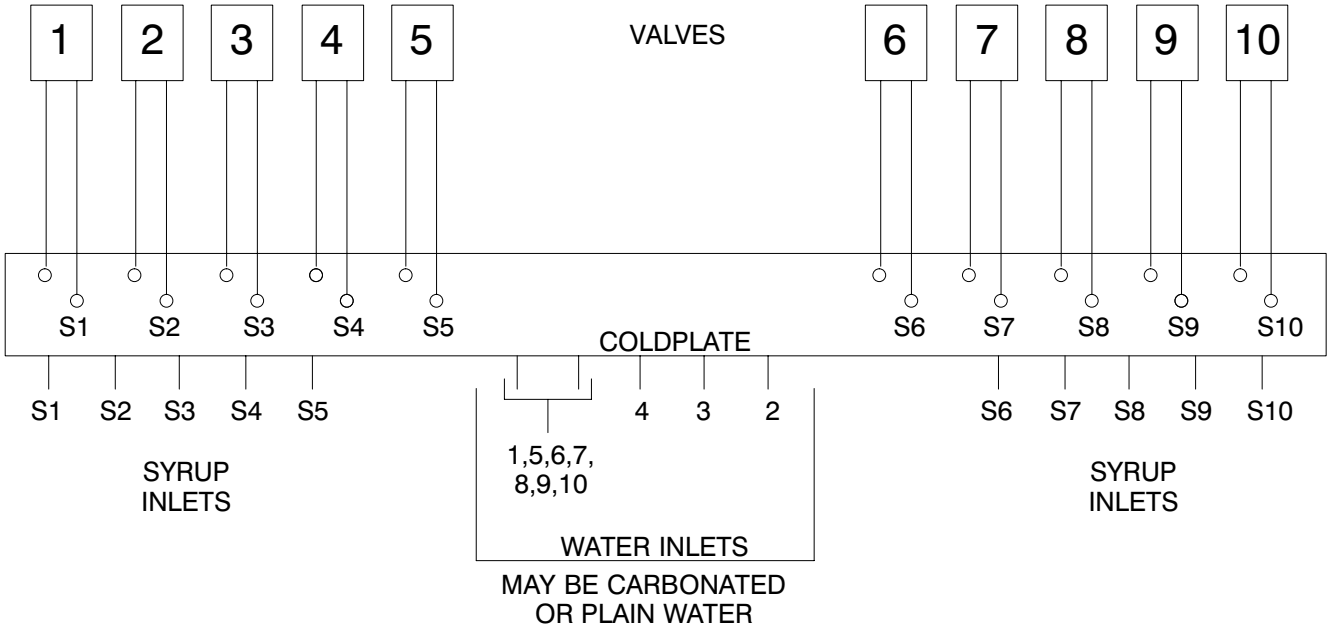
FIGURE 3. WIRING DIAGRAM TJ200 / 250 / 300—BC, AB, ABC, KB, KBC



NOTE: 1) TO SERVICE COLDPLATE INLET FITTINGS, SINK HAS TO BE REMOVED. TO REMOVE, DISCONNECT SINK DRAIN CONNECTIONS, THEN LIFT TWO (2) SIDE MOUNTING PINS AND PULL SINK FORWARD. REVERSE TO RECONNECT.

2) MAKE SURE ALL DRAIN CONNECTIONS ARE PROPERLY POSITIONED FOR DRAINING AFTER SERVICE, BEFORE PANELS ARE INSTALLED.

FIGURE 4. PLUMBING SCHEMATIC (8 VALVES)



NOTE: 1) TO SERVICE COLDPLATE INLET FITTINGS, SINK HAS TO BE REMOVED. TO REMOVE, DISCONNECT SINK DRAIN CONNECTIONS, THEN LIFT TWO (2) SIDE MOUNTING PINS AND PULL SINK FORWARD. REVERSE TO RECONNECT.

2) MAKE SURE ALL DRAIN CONNECTIONS ARE PROPERLY POSITIONED FOR DRAINING AFTER SERVICE, BEFORE PANELS ARE INSTALLED.

FIGURE 5. PLUMBING SCHEMATIC (10 VALVES)

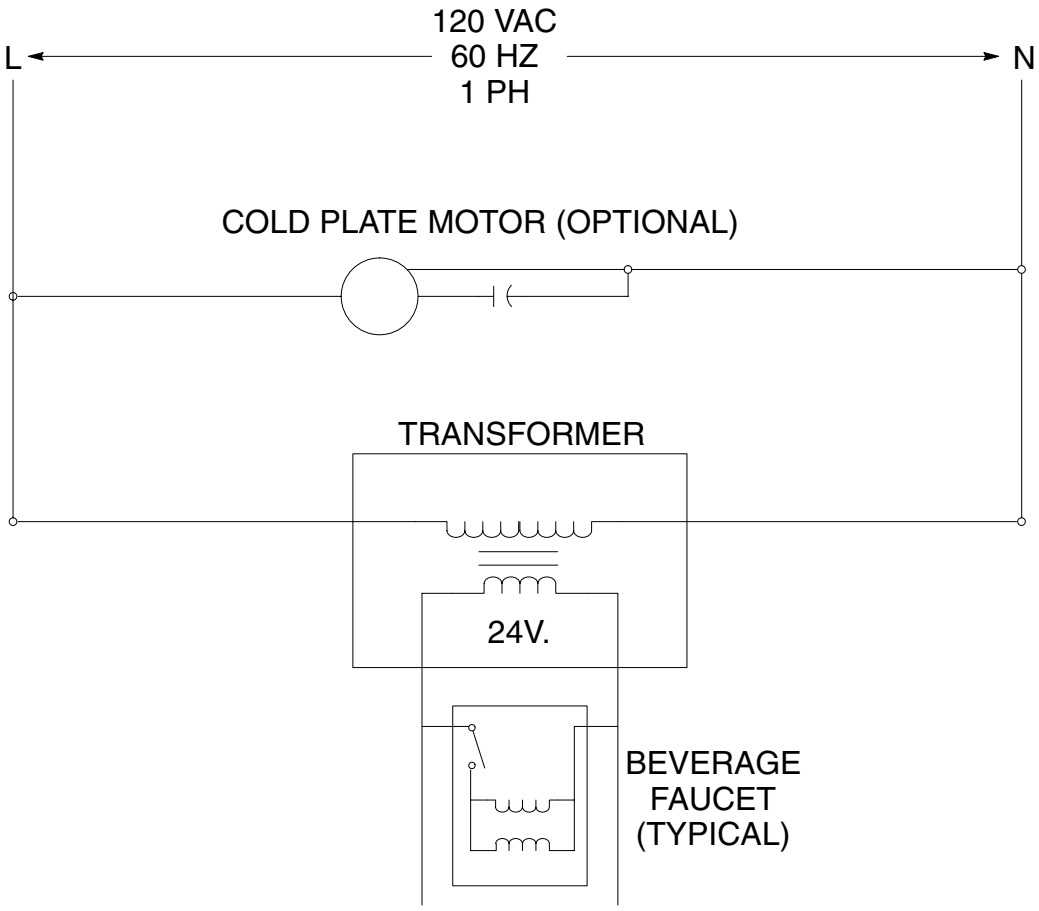


FIGURE 6. BEVERAGE SYSTEM WIRING

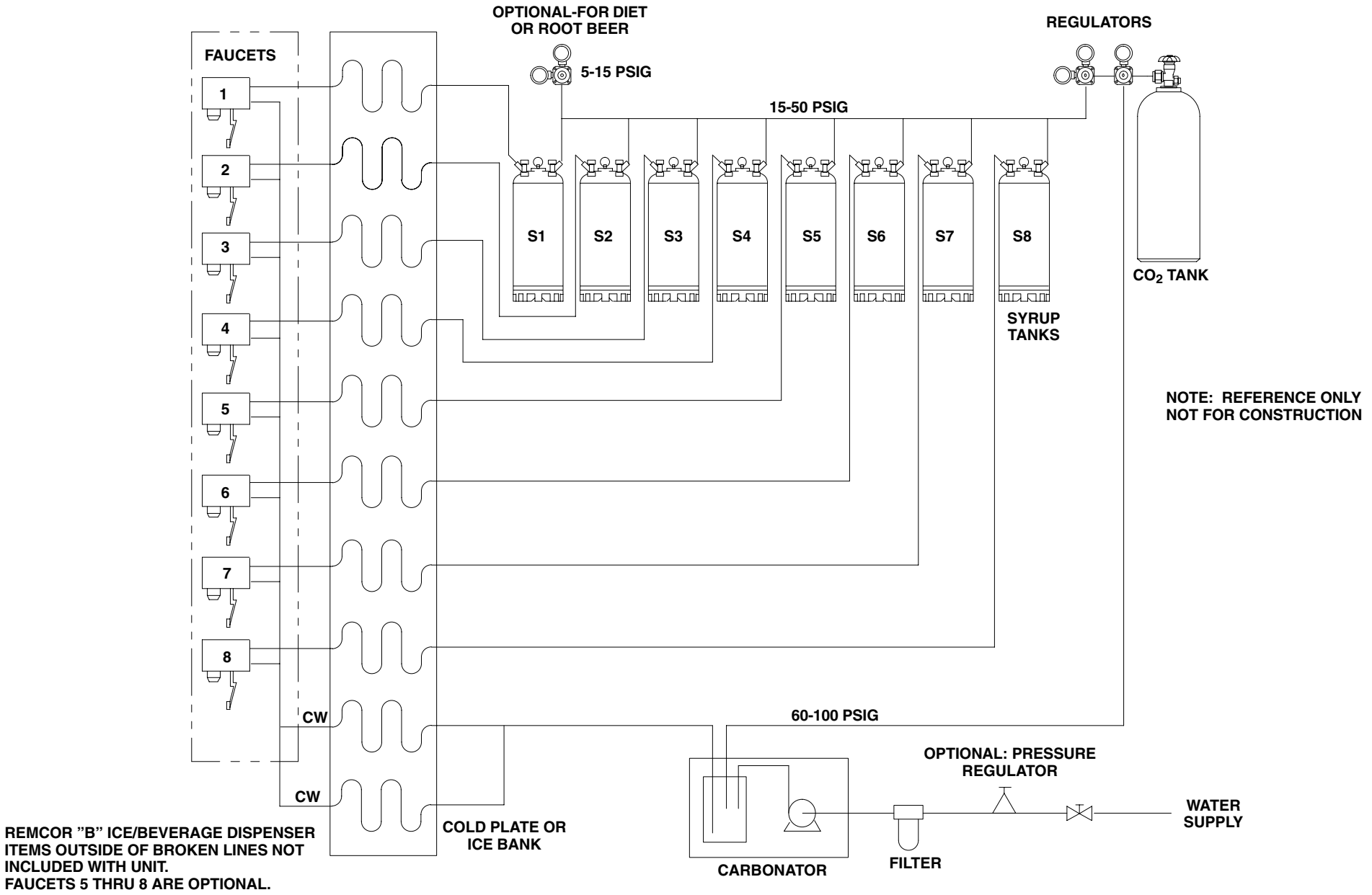


FIGURE 7. BEVERAGE SYSTEM SCHEMATIC "-B" MODELS

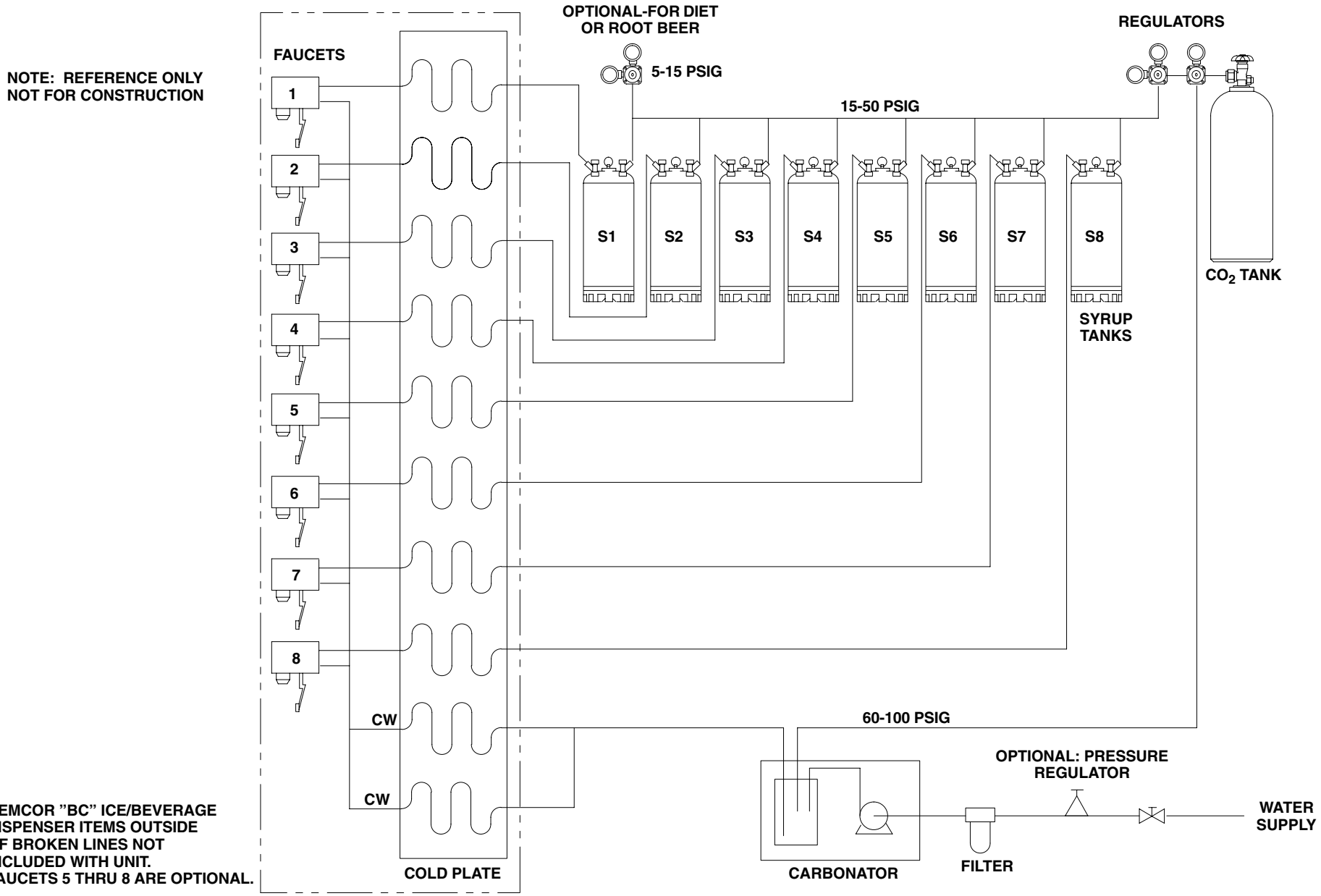
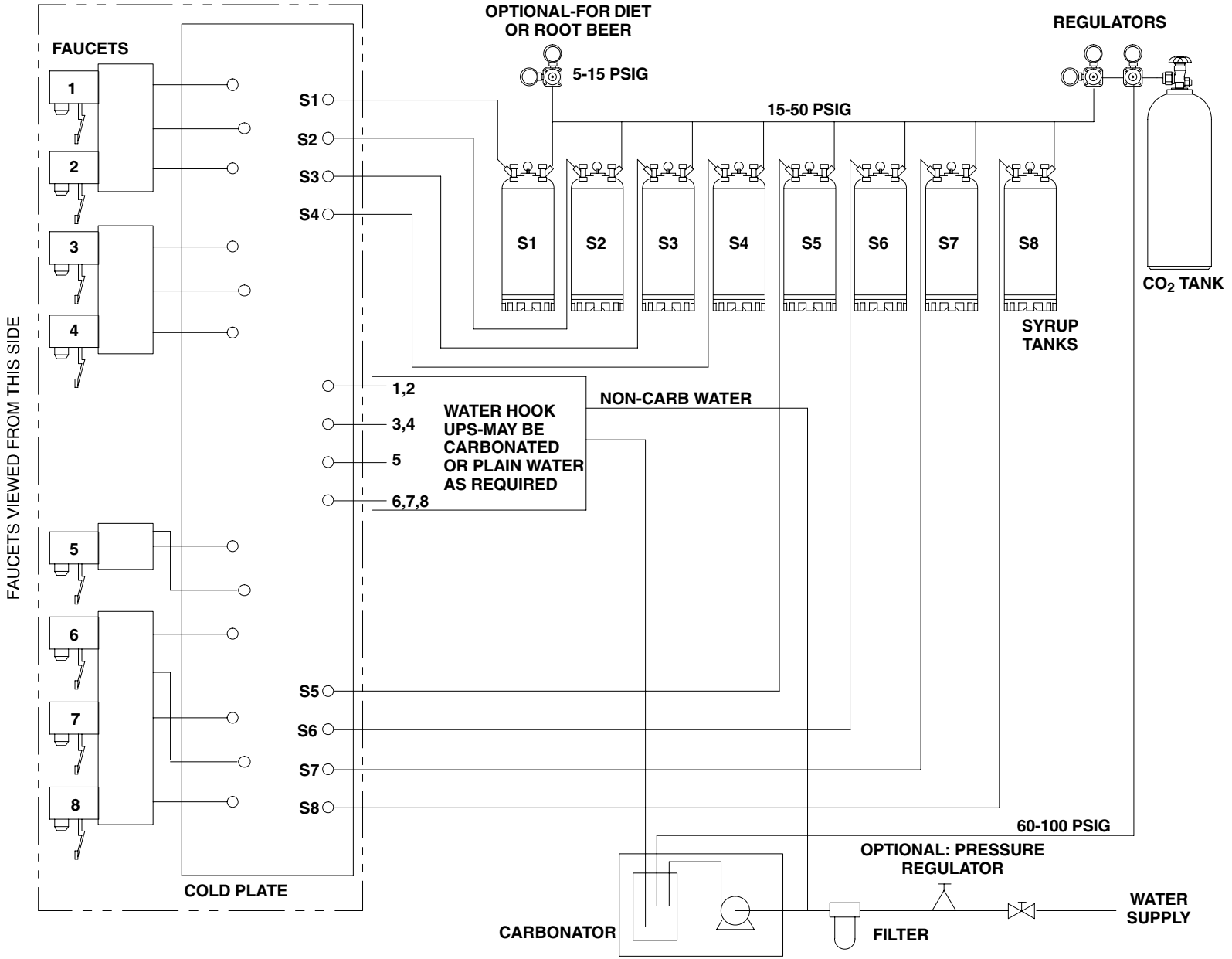


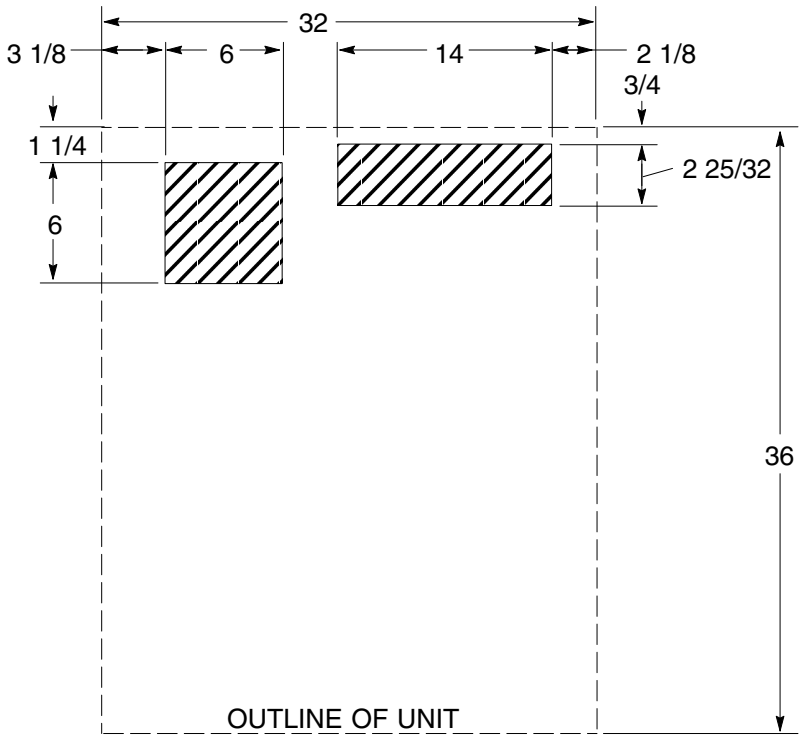
FIGURE 8. BEVERAGE SYSTEM SCHEMATIC "-BC" MODELS

NOTE: REFERENCE ONLY
NOT FOR CONSTRUCTION

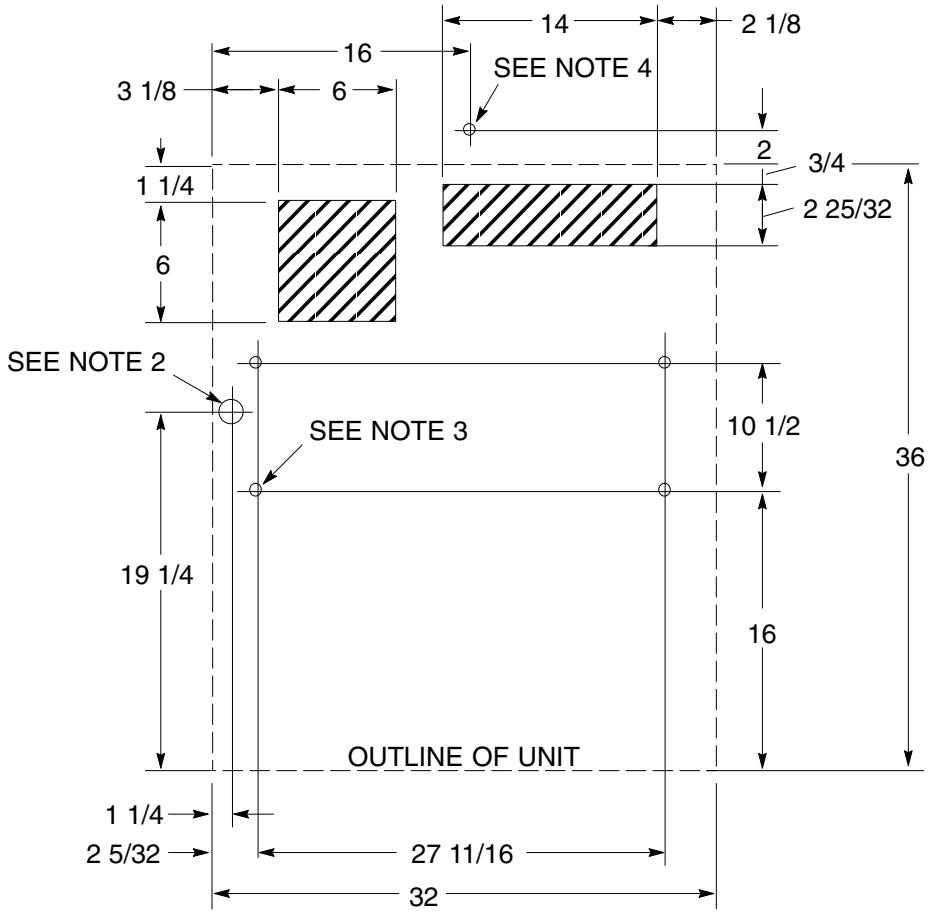


REMCOR "BC" ICE/BEVERAGE DISPENSER ITEMS OUTSIDE OF BROKEN LINES NOT INCLUDED WITH UNIT.

FIGURE 9. BEVERAGE SYSTEM SCHEMATIC -BC MODELS 19 X 28 COLD PLATES WITH FRONT INLET FITTINGS



TJ 200/250-B, BC, KB, KBC

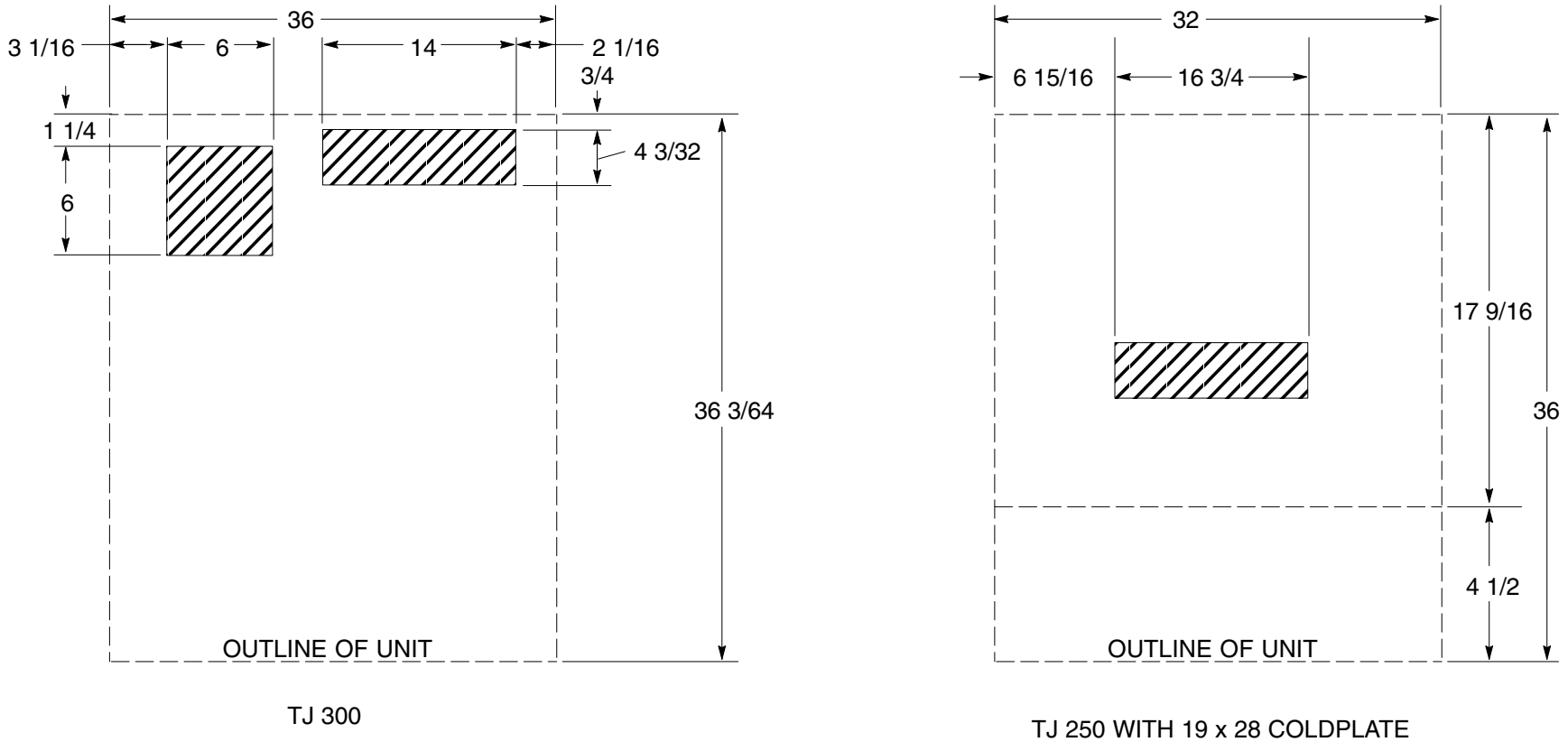


TJ 200/250-AB, ABC

NOTES:

1. SHADED AREAS INDICATE OPENINGS IN CABINET BOTTOM NEEDED FOR UTILITIES.
2. 1 1/8 DIA. ACCESS HOLE FOR ELECTRICAL SUPPLY CONDUIT.
3. FOUR 3/8 DIA. HOLES FOR SECURING UNIT TO COUNTER.
4. 1/2 DIA. ACCESS HOLE FOR ICEMAKER CONTROL BULB.

FIGURE 10. MOUNTING TEMPLATE TJ200 / 250-B, BC, KB, KBC - TJ200 / 250-AB, ABC



NOTE: SHADED AREAS INDICATE OPENINGS IN COUNTER REQUIRED FOR UTILITIES AND BEVERAGE TUBING.

FIGURE 11. MOUNTING TEMPLATE TJ300 - TJ250 WITH 19 X 28 COLD PLATE

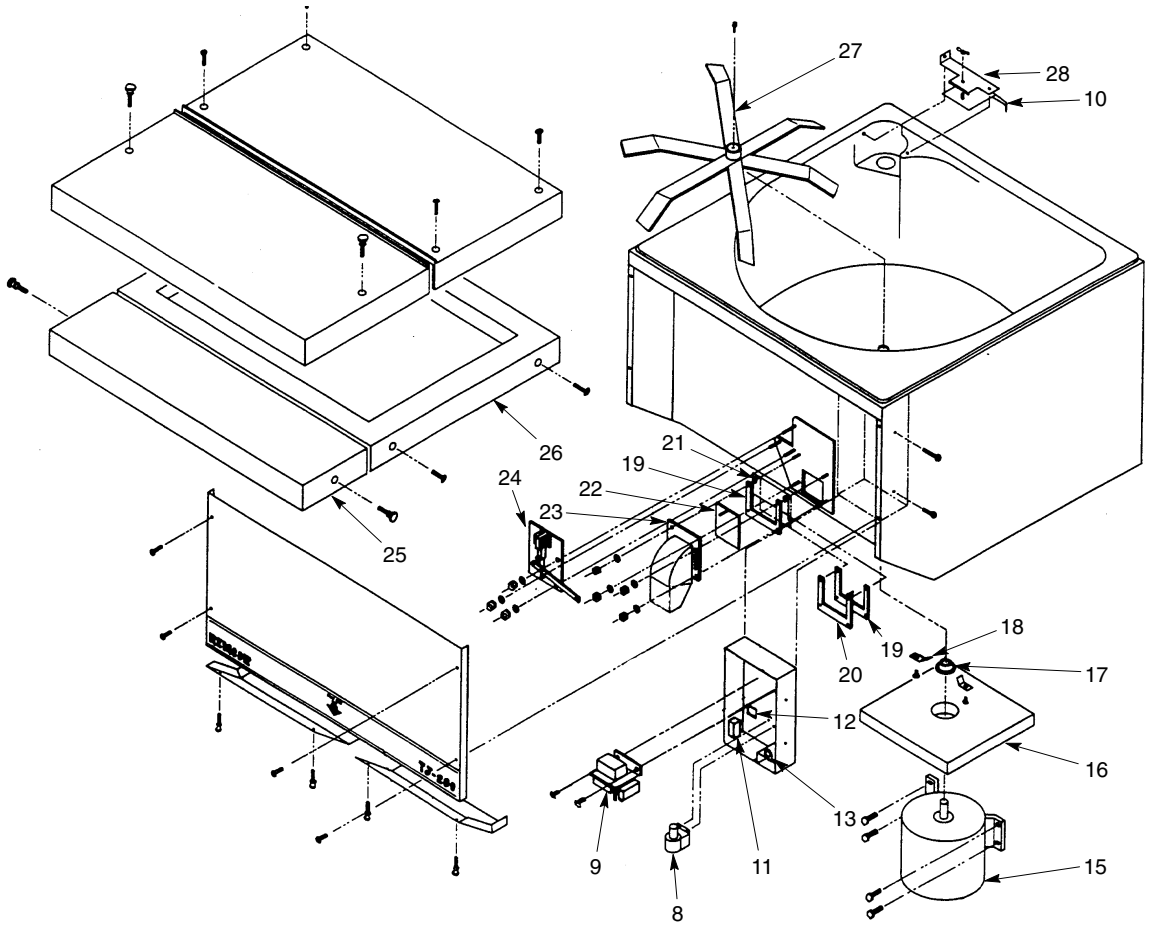


FIGURE 13. EXPLODED VIEW UPPER SECTION

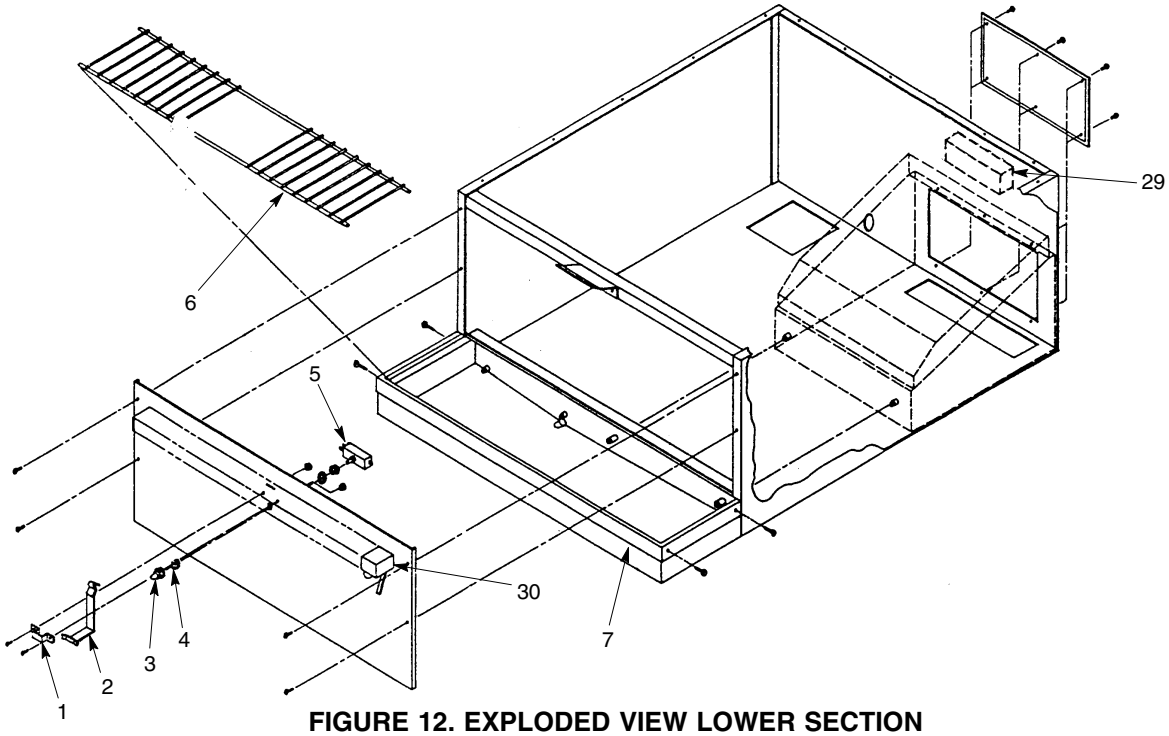


FIGURE 12. EXPLODED VIEW LOWER SECTION

EXPLODED VIEW UPPER AND LOWER PARTS LIST

Item No.	Part No. TJ250–BC 19x28 CP	Part No. TJ200/250 B, BC	Part No. TJ200/250 AB, ABC	Part No. TJ200/250 KB, KBC	Part No. TJ300 KBC	Description
1	22644	22644	22644	22644	27107	Depressor Retainer
2	22777	22777	22777	22777	27472	Depressor Lever
3	31007	31007	31007	31007	31007	Switch Boot
4	31163	31163	31163	31163	31163	Boot Adapter
5	02070	02070	02070	02070	30895	Dispensing Switch
6	70496	70496	70496	70496	70710	Sink Grill
7	——— ———	——— 51024–1	——— 51024–1	——— 51024–1	52782	Sink Drip Tray TJ2XX (32 x 6–3/4 Three)
	52163	51032	51032	51032	———	Sink (Cold Plate Units)
	10145	———	———	———	10145	Sink Mtg. Pin
	70928	70928	70928	70928	70928	Cold Plate Drain Spring
	——— ———	——— ———	——— ———	——— ———	28059 28512R	Drip Tray Extension (35 x 9.6) Drip Tray Extension (36 x 9.5 Three sided)
	08052	08052	08052	08052	08052	Splashguard Kit (Two clear side guards)
8	31375	31375	31375	31375	31375	Mercury Relay
9	31763	———	31763	31763	620314803	Agitation Timer
10	———	———	22441	———	———	Bracket-Ice Deflector
11	———	31001	———	———	———	Ice Level Thermostat
12	30960	30960	30960	30960	30960	Terminal Board
13	———	31205	———	———	———	Ice Level Light
14	31091	31091	31091	31091	31433	Transformer-Beverage Faucets (Not Shown)
15	31197–1	31197–1	31197–1	31197–1	31617–1*	Agitator Motor Kit (Includes motor, seak, hardware and key) *31617–1 does not include key
	30794	30794	30794	30794	30794	Agitator Motor Heater
	70341	70341	70341	70341	70341	Heater Spring, 3 per, req'd
16	50967	50967	50967	50967	50967	Insulation (Agitator Motor)
17	50891	50891	50891	50891	51101	Motor Shaft Seal
18	22402	22402	22402	22402	22402	Bracket-Hopper Seal
19	51891	51891	51891	51891	51891	Gate Gasket
20	———	———	22519	———	———	Ice Diverter
21	22081	22081	22081	22081	22081R	Gate Restrictor
22	21491	21491	21491	21491	21491	Gate Slide
23	53015	53015	53015	53015	53015	Ice Chute Back Section
	53016	53016	53016	53016	53016	Ice Chute Cover
24						Solenoid Assembly
	31094	31094	31094	31094	31470	Solenoid
	70438	70438	70438	70438	70438	Rebuilding Kit
25	22082	50962	50962	22082	25454R	Lid-Removable
26	22084	50963	50963	22084	25452	Cover Assembly - Rear
27	———	22047	22047	22047	25744	Agitator (TJ200)
	22047	22047	22047	22047	———	Agitator (TJ250)
		20858	20858	20858		Agitator Keyway (Fits inside shaft of the agitator)
28	———	———	22339	———	———	Deflector Assembly
29	———	———	31116	———	———	Cold Plate Agitator Motor
	———	———	22857	———	———	Agitator, Cold Plate Motor
	———	———	31134	———	———	Capacitor, Cold Plate Agitator Motor

Item No.	Part No. TJ250–BC 19x28 CP	Part No. TJ200/250 B, BC	Part No. TJ200/250 AB, ABC	Part No. TJ200/250 KB, KBC	Part No. TJ300 KBC	Description
30						Beverage Faucets
	40366	40366	40366	40366	40366	McCann “Pepsi”
	40324	40324	40324	40324	40324	McCann “Coke”
	40391	40391	40391	40391	40391	McCann Non-Carbonated
	40444	40444	40444	40444	40444	McCann Fast Flow
	40400	40400	40400	40400	40400	Cornelius “Pepsi”
	40445	40445	40445	40445	40445	Cornelius Fast Flow
	40404	40404	40404	40404	40404	Dole
	40483	40483	40483	40483	40483	Dole Fast Flow
	40446	40446	40446	40446	40446	Concessions
	40447	40447	40447	40447	40447	Concessions Fast Flow
	———	———	———	———	51802	Beverage Drip Shield
	40944	40944	40944	40944	40944	Lancer (lever)
	41050	41050	41050	41050	41050	Lancer (push button)
N/A	70439 70927	70439 70927	70439 70927	70439 70927	70439 70927	4” Leg Black Plastic (Sold by the each) 4” Leg Caster (Sold by the each)
N/A	———	32366	32366	32366	———	Lighted Display (Obsolete)
N/A	——— ——— ———	——— ——— ———	——— ——— ———	——— ——— ———	32367 91204 51877	Lighted Merchandiser (Use 91204 or 51877) Graphics 7–11 Clear Merchandiser Panel (18–13/16 x 35–13/16)
N/A	———	91797	91797	91797	———	Gen. Graphics (obsolete)

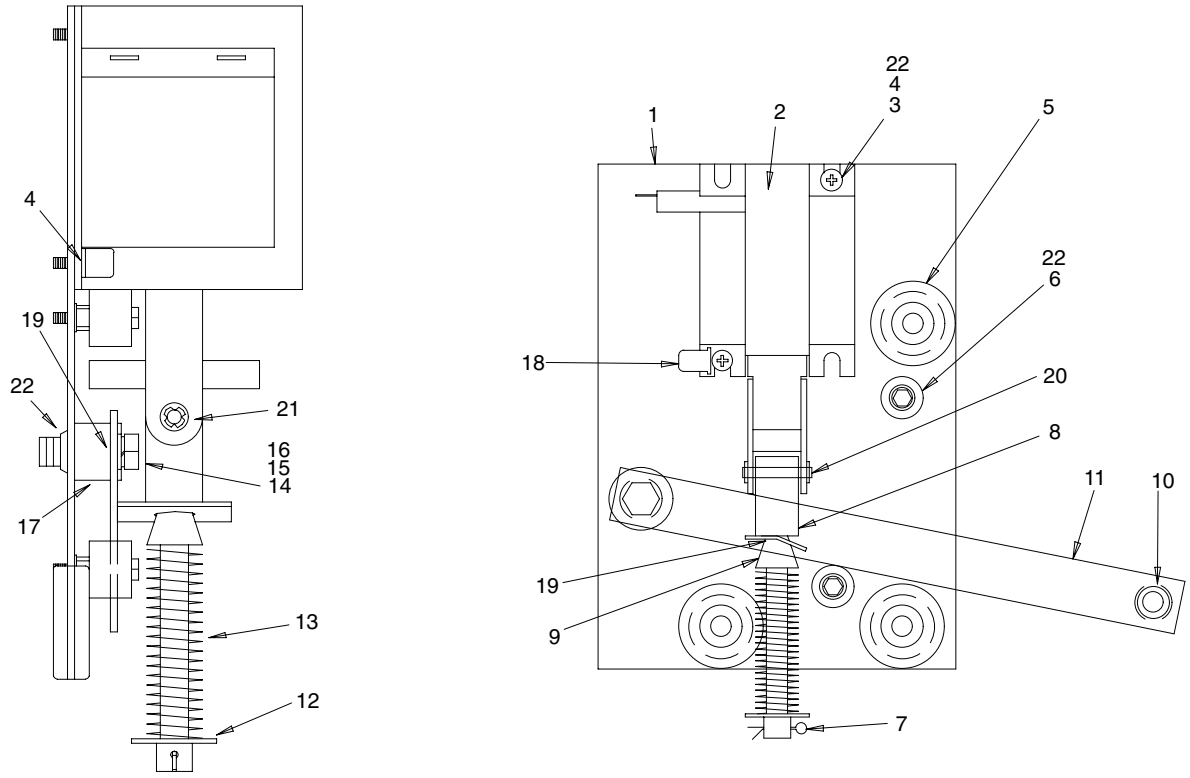


FIGURE 14. SOLENOID ASSEMBLY

Index No.	Part No.	Qty.	Name
1	22889	1	Solenoid Mounting Plate
2#	31551	1	Solenoid Service Kit
3	70171	2	8–32 x 3/8 Phil Tr HD Screw
4	70121	2	No. 8 Lockwasher
5	50752	3	Isolator
6*	50753	2	Bumper Assembly
7*	70423	1	Cotter Pin
8*	10080	1	Gate Lift Rod
9	10081	1	Gate Lift Rod Bushing
10	50754	1	Gate Arm Bearing
11	22890	1	Gate lift Arm
12	70043	1	Flatwasher
13*	70422	1	Spring
14	70263	1	1/4-20 x 3/4 Hex Hd Screw
15	70048	1	1/4 Lockwasher
16	70066	1	1/4 Flatwasher
17	10077	1	Pivot Bearing
18	30227R	1	1/4 Quick Connect Tab
19	50305	—	Lubricant
20*	21592	1	Solenoid Linkage Pin
21*	70433	2	Retainer Ring
22	51088	—	Loctite
—*	70438	—	Rebuilding Kit

NOTE: * Parts supplied with rebuilding kit.
 # 31551 solenoid supplied with items 20 & 21.