

INSTALLATION INSTRUCTIONS

FLAVORBLAST™ TOWER KIT

Component and Overall Assembly

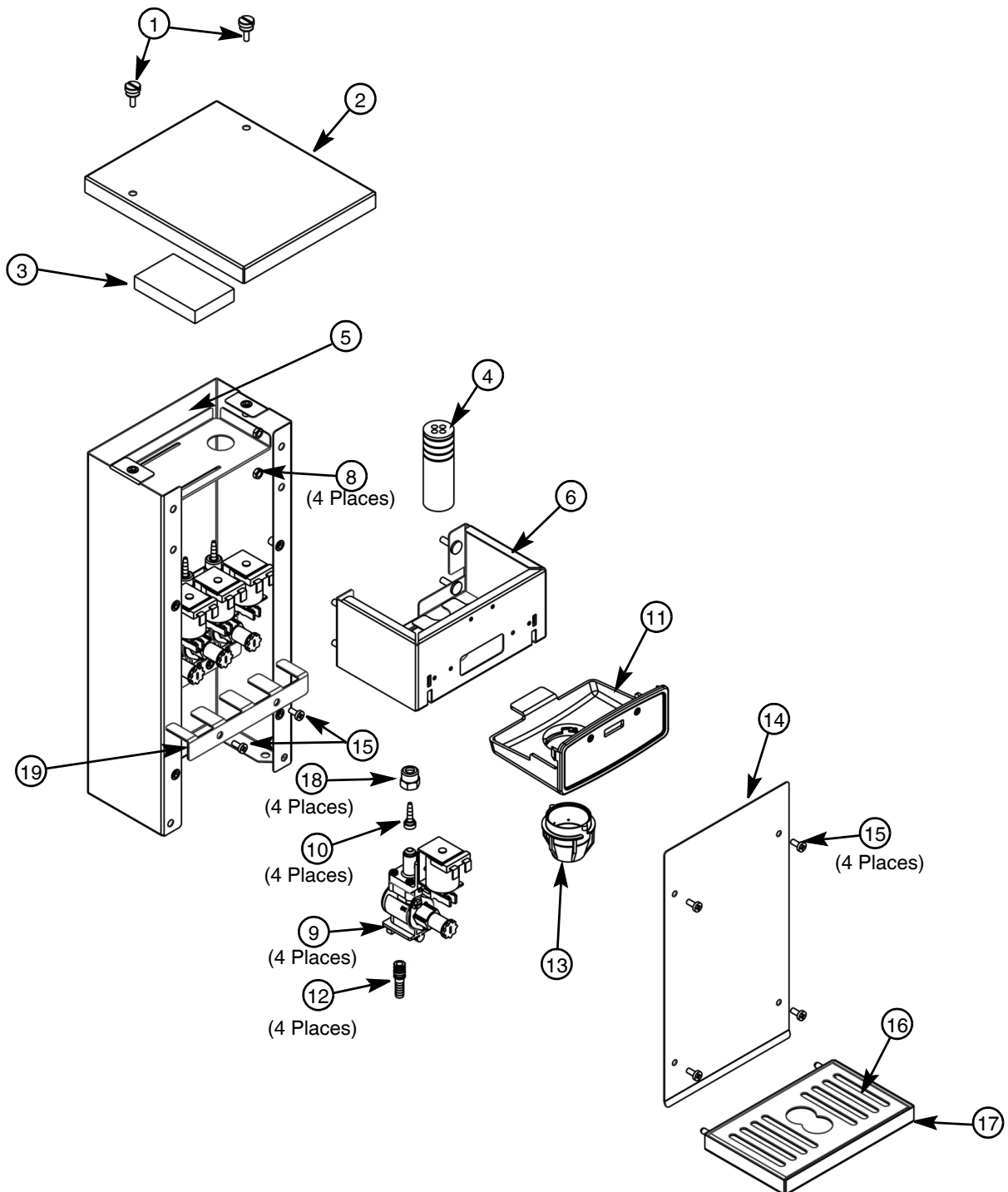
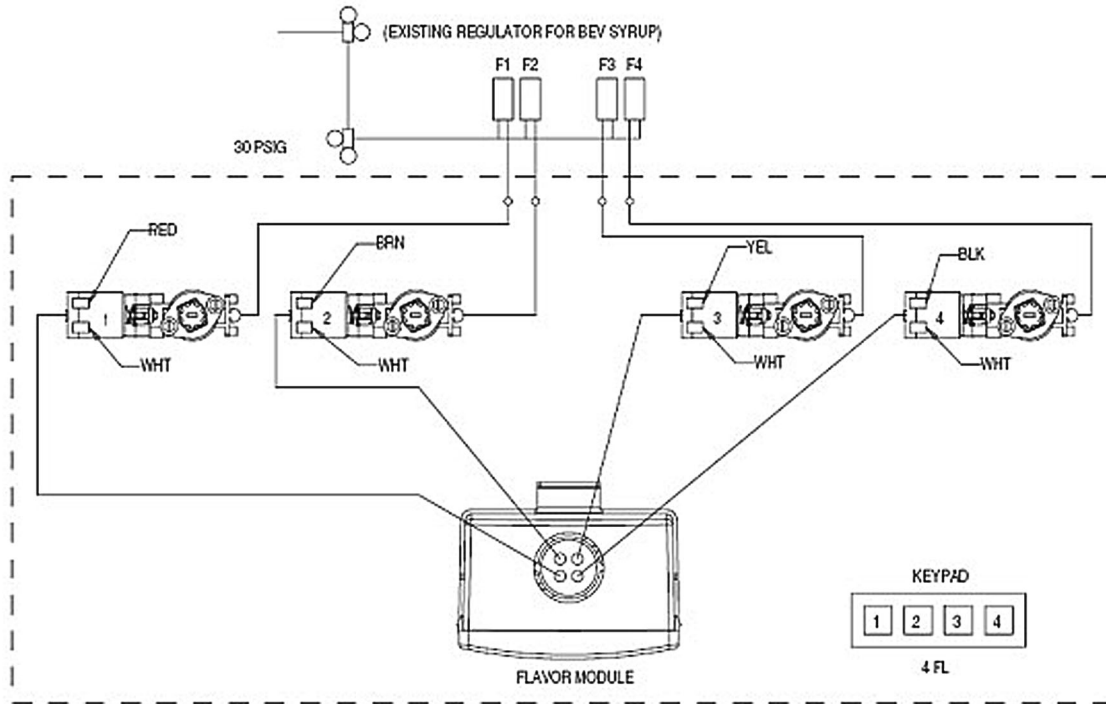


Figure 1.

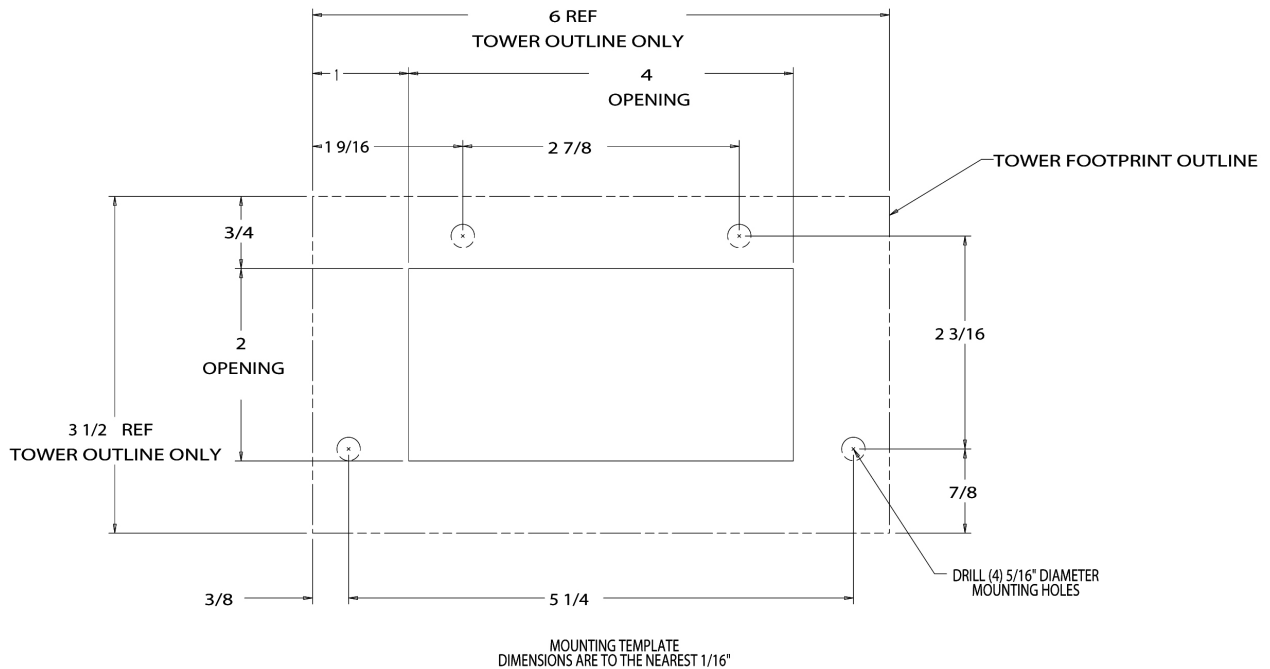
Item No.	Part No.	Description
1	70188	#8-32 Knurled thumb screw
2	620520570	Tower cover
3	620314823	PC board
4	620715833	Inner nozzle
5	620053016	Tower
6	620055921	Nozzle housing
8	70015	#10-32 KEPS nut
9	2487	Solenoid
10	620718933	1/8" barb X 1/4" FPT straight fitting
11	620054630	Flavor Blast plastic housing
12	620709066	3/8" Dole X 1/4" barb straight fitting
13	1945	Outer nozzle, black
14	620053443	Tower front panel
15	70171	#8-32 X 3/8" Long truss head phillips machine screw
16	620716512	Cuprest
17	620053702	Drip tray
18	77010100	Flare nut
19	620052284	Solenoid holddown plate
-	52792	1/4" ID Red-line Plus braided tubing
-	620313280	Membrane keypad
-	620316443	Solenoid power harness
-	620318305	24V Power harness (from x-frmr to pc board)
-	630000601	115V to 24V Transformer assembly
-	770000119	1/8" ID clear tubing
-	77040700	1/4" Barb X 3/8" barb splicer
-	311908000	#11.3 Oetiker clamp
-	620313686	Keypad harness to PC board

INSTALLATION

1. Set-up flavors in Back-Room Package area as shown in Figure 2. CO₂ pressure must be set at 30 PSI and syrups must be ambient temperature.
2. Locate and mark the approved location for the tower installation.


Figure 2.

- Using the mounting template dimensions (Figure 3), drill and cut out the appropriate holes and openings for this application. Be sure to de-burr all cut edges in the counter top to prevent damage to the tubing.


Figure 3.

- Secure the tower to the counter top with supplied 1/4-20 bolts and nuts.
- Silicone the tower to the counter top.

NOTE: The drip tray is designed to be removed for cleaning. If desired, the drip tray may be siliconed to the counter top with the tower.

6. Connections to the tower can proceed once the Back-Room Package items have been installed and tubing from the BRP has been run to the tower. Make note of which flavors are hook-ups 1, 2, 3 and 4.
7. Apply the appropriate flavor decals to FlavorBlast™ keypad. **NOTE: the far left button corresponds to hook-up 1 and so forth.** Use the blank decals if your particular flavor decal is not enclosed in this kit.
8. Locate the transformer box assembly in a dry location and within 8 feet of the tower assembly. Connect the transformer box power cord to a 120V, 60 cycle, Single Phase 3-wire grounded receptacle.
9. Plug in the 24V power harness from the tower to the transformer box assembly.
10. Press to actuate each keypad to 'purge' air out of the tubing. Purging is complete when a steady stream of syrup is observed from each flavor.
11. It may be necessary to adjust the syrup flow rate. A 1 second shot = 1/2 oz. of syrup. Adjust the flow control screw on the appropriate solenoid to achieve this flow rate. The same procedure should be used for all four solenoids. If needed, remove the tower cover and locate the PCB board and adjust flavor shot dispense time, see Figure 4. Factory default setting is 1 second.

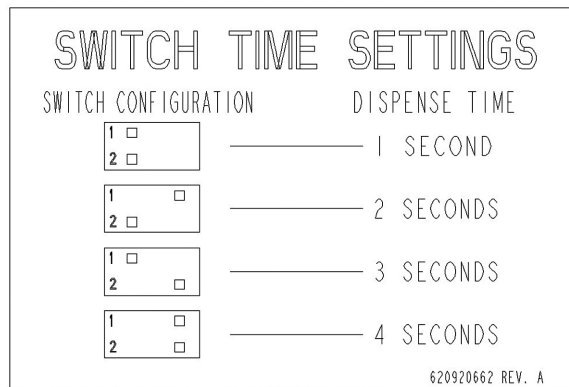


Figure 4.

12. Check all connections for leaks.
13. Tower is now ready for use.

TROUBLESHOOTING

FLAVOR SYRUPS DO NOT DISPENSE

- No 24 volt power to PC board.
- No CO₂ pressure.
- Empty syrup tank.
- Kinked tubing.
- Clogged inner nozzle.
- Defective PC board.
- Defective harness from keypad.
- Circuit breaker on transformer box tripped, reset transformer box circuit breaker.
- Defective Flow control.
- Defective solenoid harness.
- Defective keypad.

FLAVOR DISPENSES FOR MORE THAN 1 SEC

- Dip switch settings on control board incorrect.
- PC board defective.
- Defective flow control.

FLAVOR DISPENSES MORE THAN 0.5 OZ

- Dip switch settings on control board incorrect.
 - Flow control incorrectly set.
 - PC board defective.
 - Defective flow control.
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Sanitizing Procedure



WARNING:

Disconnect power to the unit before servicing. Follow all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.

- Soap solution – Use a mixture of mild detergent and warm (100°F) potable water.
- Sanitizing solution – Use ½ ounce of household bleach in 1 gallon of potable water. Preparing the sanitizing solution to this ratio, the required solution of 200 PPM will be obtained.
- Cleaning tank – Fill clean, empty tank with a mixture of mild detergent and five (5) gallons of warm potable water (120°F).

Sanitize Flavor Syrup Lines - B-I-B System

1. Remove all the quick disconnects from all the B-I-B containers.
2. Fill a suitable pail or bucket with soap solution.
3. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. Do not use a wire brush. Rinse with clean water.
4. Using a plastic pail, prepare approximately five (5) gallons of sanitizing solution.
5. Rinse the B-I-B disconnects in the sanitizing solution.
6. Sanitizing fittings must be attached to each B-I-B disconnect. If these fittings are not available, the fittings from the empty B-I-B bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.
7. Place all the B-I-B disconnects into the pail of sanitizing solution. ‘Purge’ all the flavor valves until the sanitizing solution is flowing from inner nozzle. This can easily be accomplished by holding down each keypad



button for at least 15 seconds. After 15 seconds the valve will go into 'purge' mode and continuously dispense for the next 60 seconds. Allow sanitizer to remain in lines for at least thirty (30) minutes.

8. Remove nozzle cover (outer nozzle) from flavor module housing. Clean in a soap solution and rinse with clean water.
9. Remove the sanitizing fittings from the B-I-B disconnects and connect the disconnects to the appropriate B-I-B container. Operate the flavor valves until all sanitizer has been flushed from the system and flavor syrup is flowing freely.

Tower - Cleaning Exterior Surfaces

IMPORTANT: Perform the following daily.

1. Remove the cup rest from drip tray.
2. Wash the drip tray with soap solution and rinse with clean water.
3. Wash the cup rest with soap solution and rinse in clean water. Install the cup rest into the drip tray.
4. Clean all exterior surfaces with soap solution and wipe down with a clean damp rag or towel.