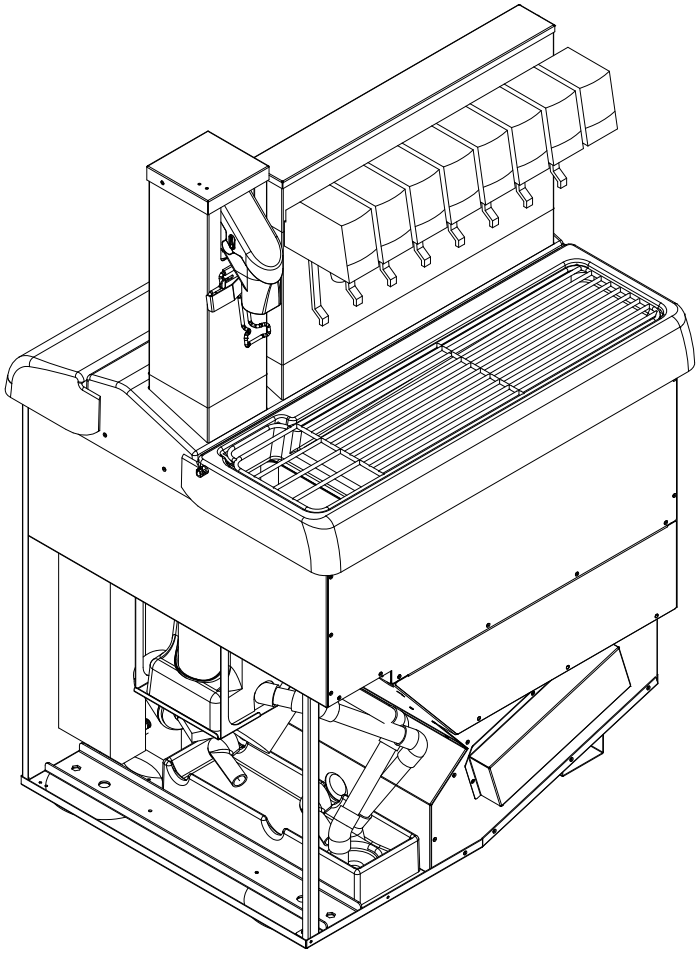
MODEL: IU150 BC

Intraflex Ice/Beverage Dispenser

Operator's Manual



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The products, technical information, and instructions contained in this manual are subject to change without notice. These instructions are not intended to cover all details or variations of the equipment, nor to provide for every possible contingency in the installation, operation or maintenance of this equipment. This manual assumes that the person(s) working on the equipment have been trained and are skilled in working with electrical, plumbing, pneumatic, and mechanical equipment. It is assumed that appropriate safety precautions are taken and that all local safety and construction requirements are being met, in addition to the information contained in this manual.

This Product is warranted only as provided in Cornelius' Commercial Warrant applicable to this Product and is subject to all of the restrictions and limitations contained in the Commercial Warranty.

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Contact Information:

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SAFETY INSTRUCTIONS

READ AND FOLLOW ALL SAFETY INSTRUCTIONS

Safety Overview

- Read and follow **ALL SAFETY INSTRUCTIONS** in this manual and any warning/caution labels on the unit (decals, labels or laminated cards).
- Read and understand ALL applicable OSHA (Occupational Safety and Health Administration) safety regulations before operating this unit.

Recognition

Recognize Safety Alerts
 *This is the safety alert symbol. When you see it in this manual or on the unit, be alert to the potential of personal injury or damage to the unit.*

DIFFERENT TYPES OF ALERTS

DANGER:
Indicates an immediate hazardous situation which if not avoided **WILL** result in serious injury, death or equipment damage.

WARNING:
Indicates a potentially hazardous situation which, if not avoided, COULD result in serious injury, death, or equipment damage.

CAUTION:
Indicates a potentially hazardous situation which, if not avoided, MAY result in minor or moderate injury or equipment damage.

SAFETY TIPS

- Carefully read and follow all safety messages in this manual and safety signs on the unit.
- Keep safety signs in good condition and replace missing or damaged items.
- Learn how to operate the unit and how to use the controls properly.
- **Do not** let anyone operate the unit without proper training. This appliance is **not** intended for use by very young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Keep your unit in proper working condition and do not allow unauthorized modifications to the unit.

QUALIFIED SERVICE PERSONNEL

WARNING:
Only trained and certified electrical, plumbing and refrigeration technicians should service this unit. **ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES. FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.**

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Safety Precautions

This unit has been specifically designed to provide protection against personal injury. To ensure continued protection observe the following:

WARNING:
Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all of the power is off to the unit before any work is performed.

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

CAUTION:
Always be sure to keep area around the unit clean and free of clutter. Failure to keep this area clean may result in injury or equipment damage.

Shipping And Storage

CAUTION:
Before shipping, storing, or relocating the unit, the unit must be sanitized and all sanitizing solution must be drained from the system. A freezing ambient environment will cause residual sanitizing solution or water remaining inside the unit to freeze resulting in damage to internal components.

CO_2 (CO_2 Carbon Dioxide) Warning

DANGER:
CO_2 displaces oxygen. Strict attention **MUST** be observed in the prevention of CO_2 gas leaks in the entire CO_2 and soft drink system. If a CO_2 gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO_2 gas experience tremors which are followed rapidly by loss of consciousness and **DEATH**.

Mounting in or on a Counter

WARNING:
When installing the unit in or on a counter top, the counter must be able to support a weight in excess of 450 lbs. to insure adequate support for the unit. **FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.**

NOTE: Many units incorporate the use of additional equipment such as icemakers. When any addition equipment is used you must check with the equipment manufacturer to determine the additional weight the counter will need to support to ensure a safe installation.

DESCRIPTION

The Intraflex ice dispenser solves your ice service needs in a sanitary, space saving, economical way.

It is designed to be manually or automatically filled with ice. The dispenser is designed to dispense ice cubes (up to 1-1/4 inches in size), cubelets, and hard chipped or cracked ice.

SPECIFICATIONS

Model	IF150 BC Ice Drink Dispenser (Eight-Flavor)
Dimensions	31-7/8 inches wide X 27-7/8 inches Deep X 21-1/4 inches High with 29 inches Depth Below Countertop
Electrical	115 VAC/1 Phase/60 Hz/5.2 Amps Total Current Draw
Clearance Required	54" above counter, front access
Drain	Base Unit is plumbed for PVC or flex plastic tubing installed to local code.
Flavor Selections	Maximum of eight syrup flavors plus plain water and carbonated water.
Ice Requirements	Ice bin capacity is 150 pounds of ice.
Full Weight	435 lbs.

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INSTALLATION INSTRUCTIONS

COUNTER HEIGHT (INCHES)	DISPENSER DEPTH (INCHES	AVAILABLE SPACE BELOW DISPENSER (INCHES)	P/N
30	29	1	Consult Factory
31	29	2	Consult Factory
32	29	3	620517502 + 629087406
33	29	4	629087406
34	29	5	629087406
34 1/4 to 35	29	5 1/4 to 6	629087412 + 620517502
35	29	6	629087412
36	29	7	629087412

COUNTERTOP INSTALLATION

WARNING:
It is the responsibility of the installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI/ASME A112. 1.2-1979; or an approved vacuum breaker or other such method as proved effective by test and must comply with all federal, state and local codes.

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

Water pipe connection and fixtures directly connected to a portable water supply must be sized, installed, and maintained according to federal, state and local laws.

Locate the dispenser indoors on a level countertop.

The dispenser *must* be sealed to the countertop. The MOUNTING TEMPLATE (see Figure 1) indicates the opening that *must* be cut in the countertop. Locate the desired position for the dispenser, then mark the outline dimension on the countertop using the dimensions given or use the full size template enclosed.

Apply a continuous bead of NSF International (NSF) listed silastic sealant (Dow 732 or equivalent) approximately 1/4 inch inside the dispenser outline dimensions and around all openings. Position the dispenser on the countertop within the outline dimensions. All excess sealant *must* be wiped away immediately.

1. Attach 3/4-inch elbow to drainpan outlet and orientate to floor drain. Drain line must be pitched 1-inch per 12-inch run. See mounting template (Figure 1) for unit drain location.
   A. Use 3/4-inch nominal plastic pipe for entire drain installation.

NOTE: The use of flex tubing is not recommended by the manufacturer. All lines must be insulated.

   B. To assure proper drainage, *do not* allow a "trap" to form in the drain line.
2. Clean the hopper interior (See Cleaning Instructions).
3. Connect dispenser power cord to 120 VAC 60 HZ 15-Amp 3-wire grounded receptacle.

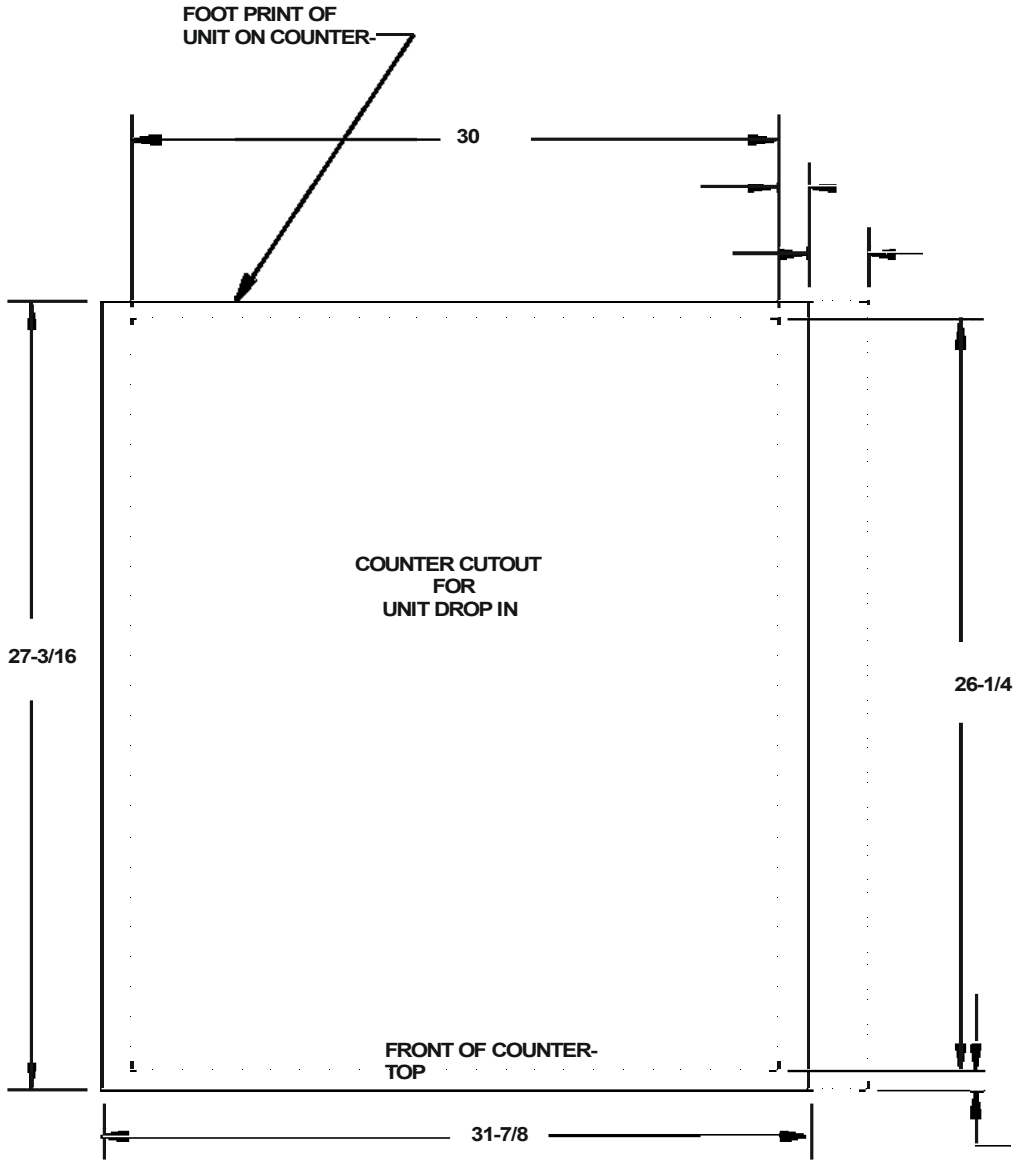

Figure 1. Mounting Template

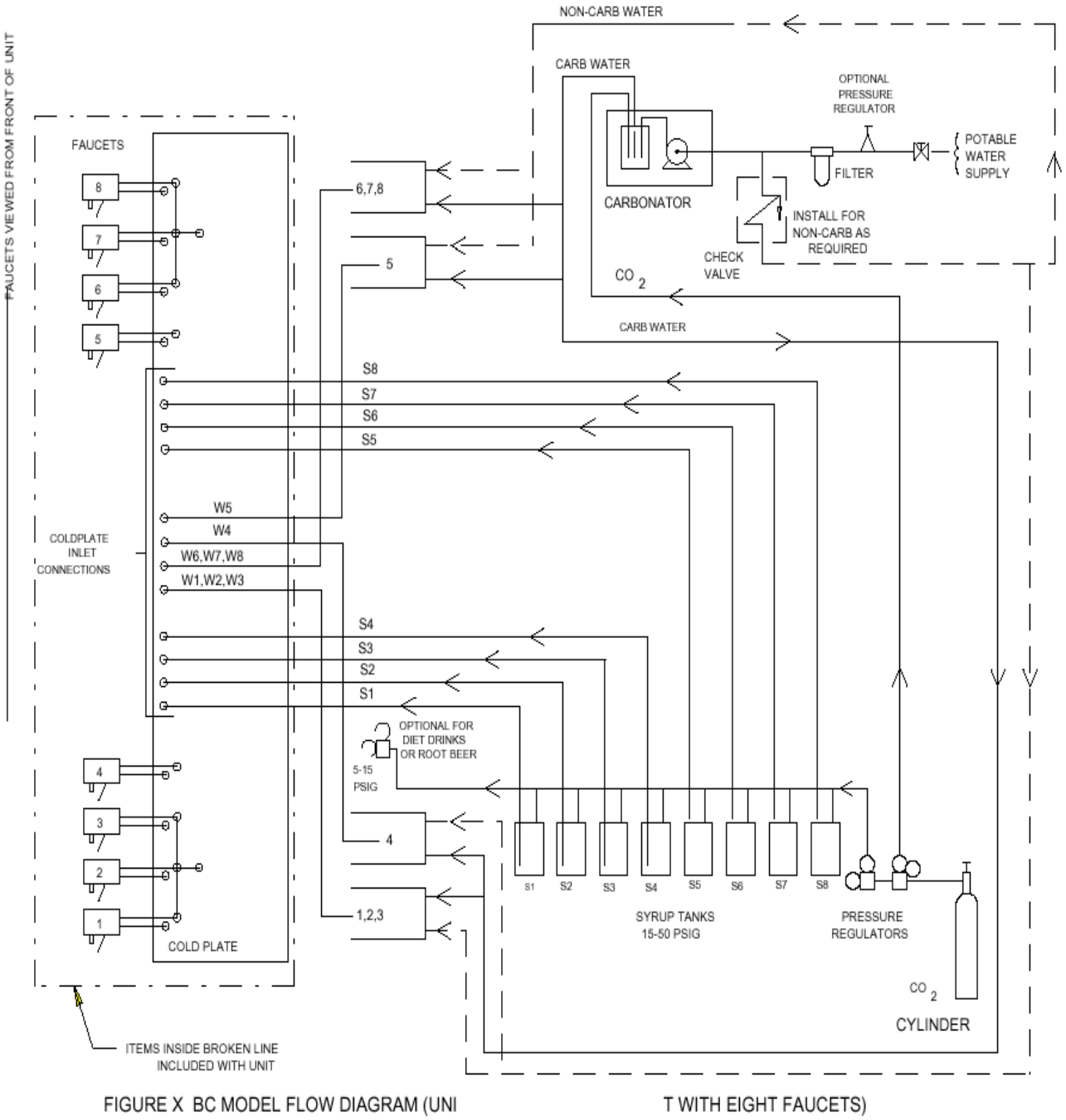

FIGURE X BC MODEL FLOW DIAGRAM (UNI T WITH EIGHT FAUCETS)

Figure 2. Flow Diagram

CLEANING AND MAINTENANCE INSTRUCTIONS

These instructions are used on all Cornelius ice drink dispensers. Some models may have additional cleaning requirements. Those models will have addition procedures listed later in the manual.

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.

CAUTION:
Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover, agitator disc or exterior surfaces as damage to the unit may result. Do not use solvents or other cleaning agents as they may attack the material resulting in damage to the unit.

Soap solution – Use a mixture of mild detergent and warm (100° F) potable water.

Sanitizing Solution – Dissolve 2 packets (4 oz) of Stera Sheen Green Label into 2 gallons of warm (80 – 100° F) potable water to ensure 200 ppm of chlorine.

Daily Cleaning:

1. Remove cup rest from drip tray and clean with warm soapy water, rinse with clean water and allow to air dry.
2. Wipe down the exterior of the unit with warm soapy water, rinse with clean water and allow to air dry.
3. Remove valve nozzles and diffusers and wash in warm soapy water, rinse in clean water and allow to air dry.
4. Clean the interior of the ice chute using the brush provided with the unit with warm soapy water, rinse with clean water and allow to air dry.
5. Spray the ice chute inside and out with sanitizer and allow to air dry.
6. Pour warm soapy water down the drains to keep them clean and flowing smoothly.
7. Spray the nozzles and diffusers inside and outside with approved sanitizing solution, reinstall them on the valves and allow to air dry.
8. Reinstall the cup rest into the drip tray.
9. Pour all remaining sanitizer solution down the drains to help keep the drain clear.

Daily Maintenance:

1. Check the temperature, smell and taste of the product.
2. Check the water pressure coming to the unit using the pressure gauges on the back room package.
3. Check carbonation of the drink
4. Check level of CO_2 supply to the system.
5. Check the date on all of the BIB's (bags in boxes).

Weekly Cleaning: (In addition to daily procedures)

Remove the ice chute cover and clean it along with the back half with warm soapy using the brush provided with the unit. Rinse with clean water and reinstall on the unit. Spray the ice chute assembly with approved sanitizer allowing it to air dry.

Monthly Cleaning: (In addition to daily and weekly procedures)

1. Flush and sanitize all syrup lines as well as all of the syrup connectors. (See the sanitize syrup lines section shown later in this manual).

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2. Remove ice from hopper and clean and sanitize the hopper. (See the Cleaning Interior Surfaces section of this manual).
3. While cleaning the hopper use the brush provided with the unit to clean the cold plate surface. To accomplish this, the brush needs to be extended through the opening in the bottom of the hopper.

Yearly Maintenance:

Have the water pump and check valve inspected and cleaned by a qualified service technician.

Have the CO_2 gas check valve inspected and cleaned by a qualified service technician.

Remove the splash and cold plate cover to clean and sanitize the cold plate surface. (See the Cleaning the Cold Plate section of this manual).

START-UP AND OPERATING INSTRUCTIONS

Fill the hopper with ice. Dispense a large cup of ice. Repeat this procedure when ever the dispenser has run out of ice. In normal operation, pushing the ice dispenser lever will cause ice to flow from the ice chute. Ice flow will continue to flow as long as the lever is held depressed.

CAUTION:
Avoid spilling ice when filling the dispenser. Clean up any spilled ice immediately. To prevent contamination of the ice, the dispenser lid *must* be closed at all times

If the dispenser fails to dispense beverage or ice, refer to the Troubleshooting Section of this manual.

AUGER ASSEMBLY BREAKDOWN

1. For cleaning, the auger assembly is constructed for simple (tools not required) breakdown. First remove the tower cap (Item 69) by removing the 3 knurled screws.
2. Once the tower cap is out of the way you will see a wire retainer (Item 77). By placing your fingers on the backside of the ice chute (Item 65) with your thumbs pointing upward, place the thumbs on the retainer wire and with a slight upward movement push the wire retainer towards the rear of the unit. The retainer should pop out of the saddle and swing backwards.
3. At this point, you should be able to pull up on the ice chute and remove it from the assembly. You will notice that the ice chute is made up of three pieces. That is the ice chute, the ice chute cover and the auger gate which is respectively (Items 65, 66, and 69). When reassembling the ice chute, the auger gate sits in slots in the ice chute with the short tang side up.
4. The auger (Item 73) can now be removed by just grasping it and pulling up. Notice that the bottom of the auger has a depression in the form of a D pattern. When replacing the auger, it is necessary to rotate the auger after insertion in the tube to engage the motor shaft.

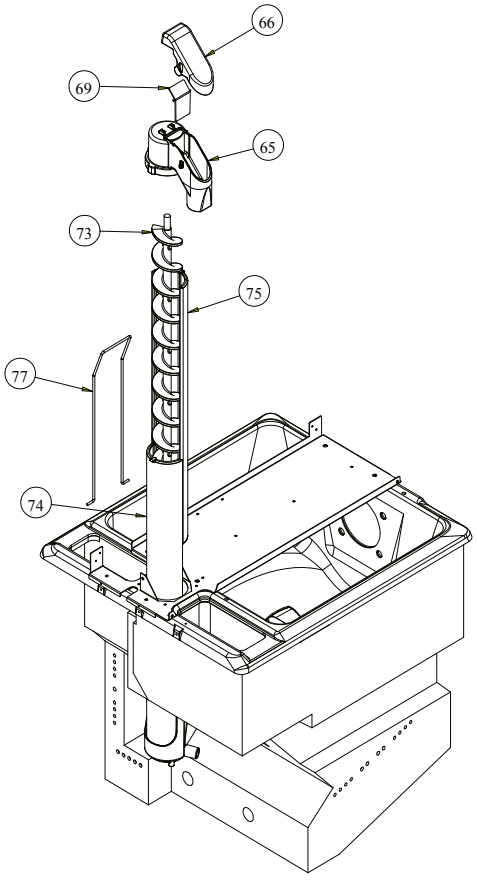

Figure 3. Auger Assembly

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Cleaning and Sanitizing Instructions

WARNING:
Disconnect electrical power to the dispenser 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.

Soap Solution: Use a mixture of mild detergent and warm (100° F) potable water.

Sanitizing Solution: Use 1/2-ounce of household bleach in one gallon of potable water. Preparing the sanitizing solution to this ratio will create a solution of 200 PPM.

Cleaning Dispenser

Cleaning Exterior Surfaces

IMPORTANT: Perform the following daily.

1. Remove cup rest from the drip tray.
2. Wash the drip tray with soap solution. Rinse with potable water and allow solution to run down the drain.
3. Wash cup rest with soap solution and rinse with potable water. Install cup rest in drip tray.
4. Clean all exterior surfaces of the dispenser with soap solution and rinse with potable water.

Cleaning Interior Surfaces

CAUTION:
When pouring liquid into the hopper, *do not* exceed the rate of 1/2-gallon per minute.

IMPORTANT: Perform the following at least once a month.

1. Lift drip tray to expose the hopper, then remove all ice from the hopper.
2. Remove the drip tray and rear cover from the dispenser by grasping near the tower and pulling gently outward.

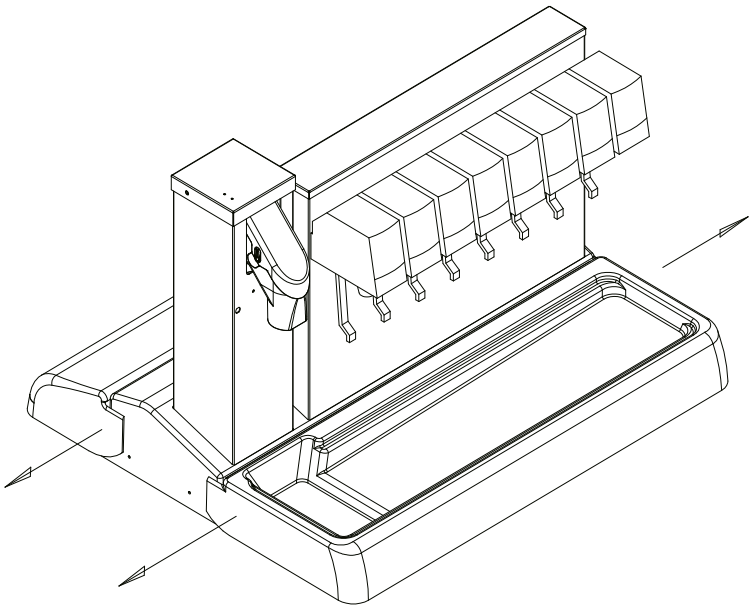

Figure 4. Drip Tray and Rear Cover Removal

3. Remove agitator disk and agitator assembly.
4. Remove tower cover by removing two thumb screws.
5. Move the retaining bail to the rear of the tower which will allow removal of the ice chute assembly.

6. Grasp the auger by the shaft end and lift out the auger tube. Take care not to damage either end of the auger.
7. Remove the auger tube by lifting upward. The tube will separate into two halves for easy cleaning when fully removed.
8. Open the front door of the cabinet below the hopper. This will give you access to the lower auger drive area and the passage between the hopper and the auger for cleaning.
9. Using the previously prepared detergent solution, clean the valves, the hopper covers, agitator disk, agitator assembly, interior of the hopper, both halves of the ice chute, auger, auger tubes, and the lower auger area of the auger housing. Thoroughly rinse all of the previously cleaned parts with potable water.
10. Reassemble the agitator assembly and disc into the hopper. Make certain the retaining screw is tight.
11. Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior of the hopper and the agitator assembly. Go to the lower auger drive area and also spray with sanitizing solution. Allow to air dry.
12. Using the spray bottle, spray the inside of the two halves of the auger tube, the auger, the two halves of the chute assembly, and the undersides of the driptray and rear cover. Allow to air dry.
13. Reassemble the two halves of the auger tube and place back into it's mounting. Holding the auger by the upper shaft end, insert into the auger tube. Make certain that the auger slips into it's drive pin. The chute assembly will not assemble properly if the auger is not seated on it's drive pin. Reassemble the chute assembly onto the auger tube and lock down by snapping the retainer onto the upper housing. Reinstall the tower cover with the thumb screws.
14. Reinstall the driptray and rear cover

NOTE: The auger tubes are different lengths and marked "TOP" and "BOTTOM" (the end with the tab is the top). The shorter tube half is adjacent to the beverage valves. When properly assembled, the top of the two halves should be even.

Sanitizing Syrup Tanks System

CAUTION:
Only trained and qualified persons should perform these cleaning and sanitizing procedures.

Sanitize syrup tanks system as follows:

1. Remove all the quick disconnects from all the tanks. Fill a suitable pail or bucket with soap solution.
2. 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.
3. Prepare sanitizing solution and using a mechanical spray bottle, spray the disconnects. Allow to air dry.
4. Using a clean, empty tank, prepare five (5) gallons of the sanitizing solution. Rinse the tank disconnects with approximately 9 oz. of the sanitizing solution. Close the tank.
5. Prepare cleaning tank by filling clean five (5) gallon tank with a mixture of mild detergent and potable water (120°F).
6. Connect a gas disconnect to the tank and then apply one of the product tubes to the cleaning tank. Operate the appropriate valve until liquid dispensed is free of any syrup.
7. Disconnect cleaning tank and hook up sanitizing tank to syrup line and CO_2 system.
8. Energize beverage faucet until chlorine sanitizing solution is dispensed through the faucet. Flush at least two (2) cups of liquid to ensure that the sanitizing solution has filled the entire length of the syrup tubing.
9. Allow sanitizer to remain in lines for fifteen (15) minutes.
10. Repeat the step above, applying a different product tube each time until all tubes are filled with the sanitizing solution.
11. For post-mix valves, remove the nozzle and syrup diffuser and clean them in a mild soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser on the valve.
12. For pre-mix valves, disconnect all product tubes from the tank of sanitizing solution and then open the valves to allow the pressure to be relieved. Remove the valves from the dispenser, disassemble and wash thoroughly in a mild soap solution.

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13. Rinse the parts in clean water, reassemble the valve and reconnect it to the dispenser.
14. Discard the tank of sanitizing solution and reconnect the product (syrup or pre-mix) tanks. Operate the valves until all sanitizer has been flushed from the system and only product (syrup or pre-mix) is flowing.

Sanitize B-I-B Systems

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 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. Operate all the valves until the sanitizing solution is flowing from the valve. Allow sanitizer to remain in lines for fifteen (15) minutes.
8. Remove the nozzle and syrup diffuser from each valve and clean them in a soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser to the valve.
9. Remove the sanitizing fittings from the B-I-B disconnects and connect the disconnects to the appropriate B-I-B container. Operate the valves until all sanitizer has been flushed from the system and syrup is flowing freely.

Ice Auger Speed Control

The ice auger is a variable speed device. A potentiometer is used to control this speed. The potentiometer is located on the CB 1 control board (see Figure 5). The CB 1 control board is located inside the electrical control box which is below the counter facing towards the front of the counter. Removing the three screws and cover will expose the CB 1 Control board. By turning the potentiometer knob located on the CB1 control board CCW (counterclockwise) increases the speed of the ice delivery. Turning the potentiometer knob CW (clockwise) decreases the speed of the ice delivery. This control is factory pre-set to the lowest speed.

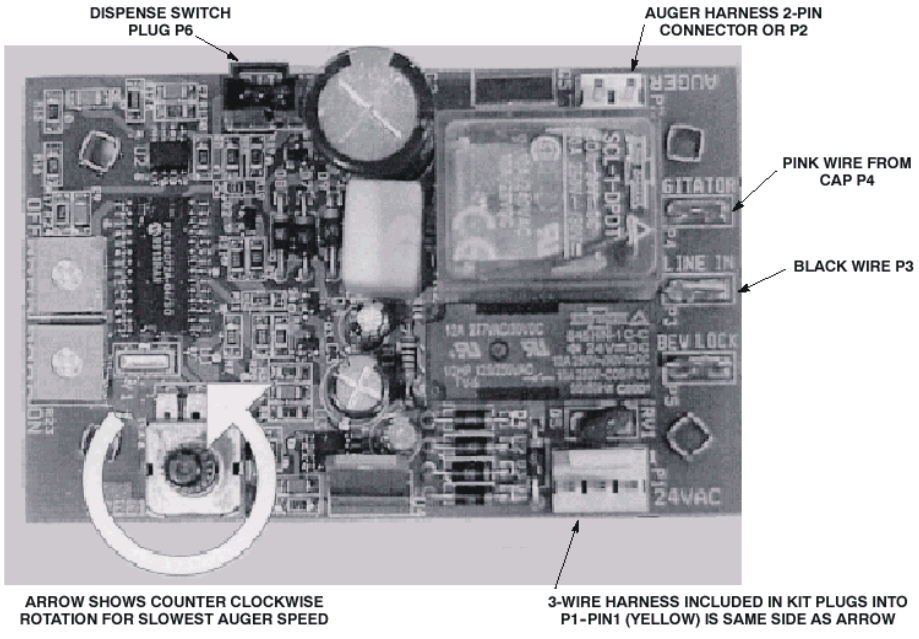

Figure 5. Ice Auger Speed Control

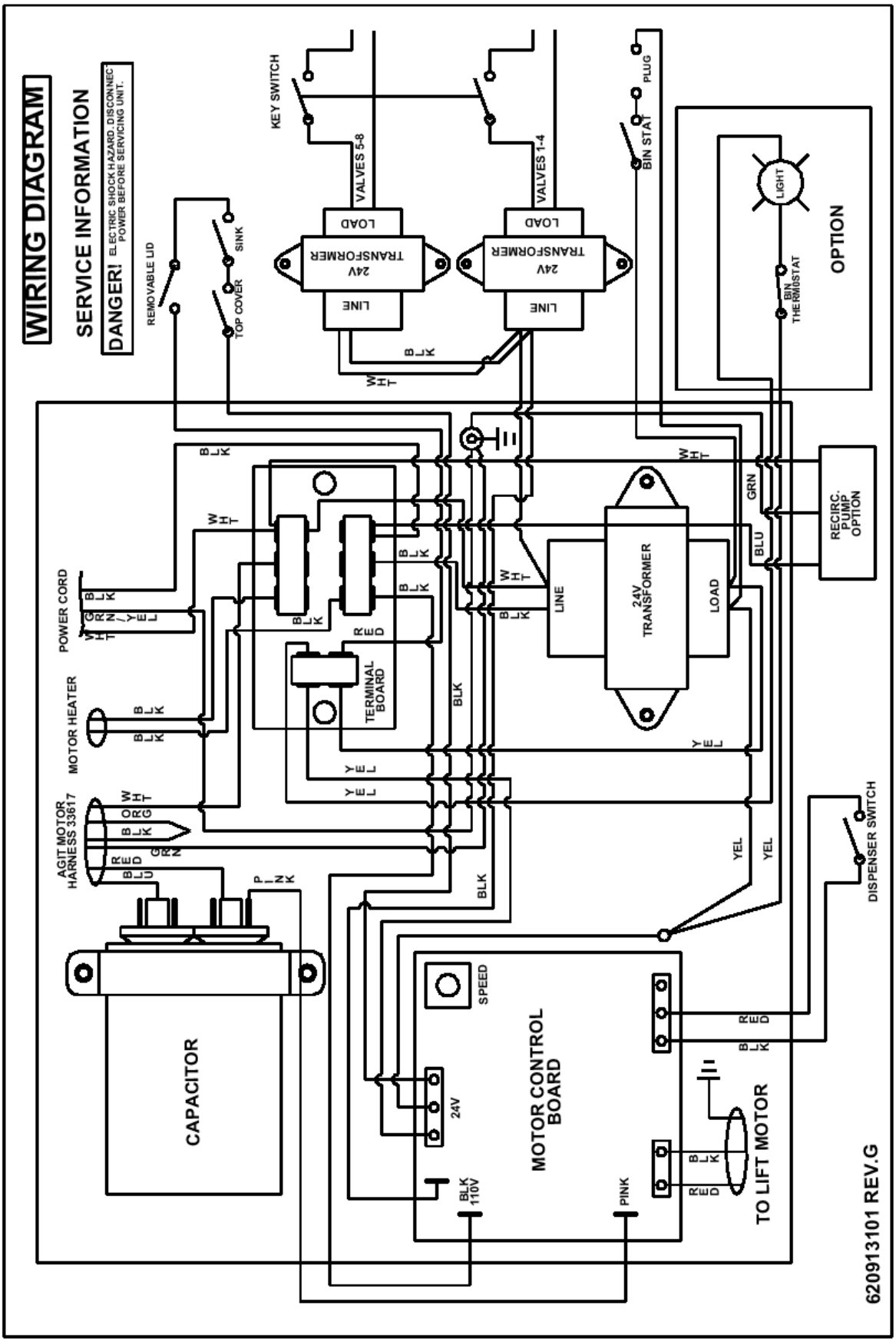

Figure 6. Wiring Diagram

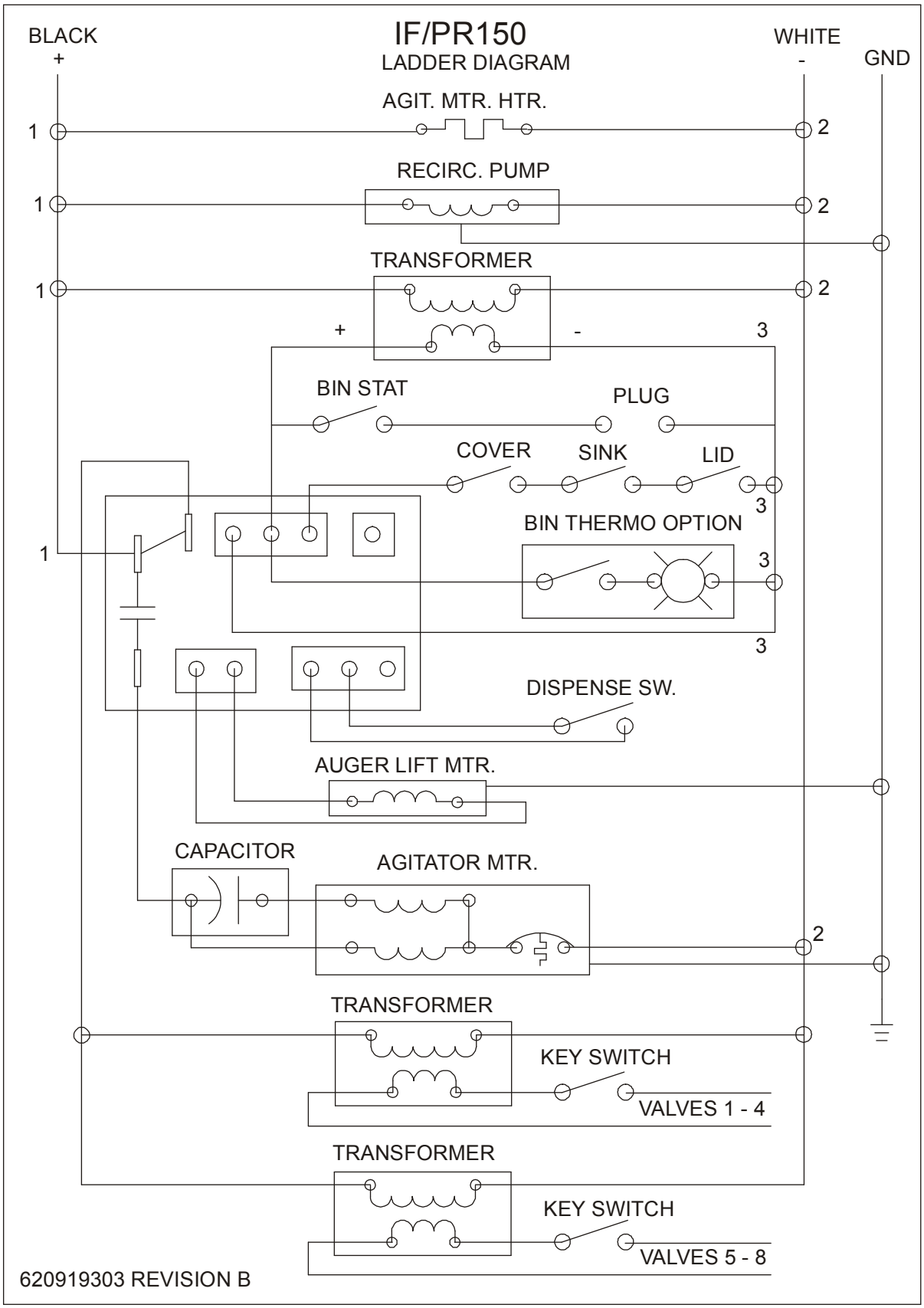

Figure 7. Ladder Diagram

TROUBLESHOOTING

WARNING:
If repairs are to be made to a syrup system, disconnect syrup supply from the applicable syrup system, then relieve the system pressure before proceeding. If repairs are to be made to the CO_2 system, stop dispensing, shut off the CO_2 supply, then relieve the system pressure before proceeding. If repairs are to be made to the unit electrical system, *make sure* electrical power is disconnected from the unit before proceeding.

IMPORTANT: Only qualified personnel should service internal components or electrical wiring.

Should the 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		Remedy
BLOWN FUSE OR CIRCUIT BREAKER	a	Short circuit in electrical wiring.	a	Repair electrical wiring.
	b	Inoperative 24 VAC transformer.	b	Replace transformer.
	c	Inoperative agitator motor.	c	Replace agitator motor.
	d	Shorted motor.	d	Replace motor.
AGITATOR DOES NOT TURN, AUGER DOES NOT TURN.	a	No electrical power.	a	Restore electrical power.
	b	Bent depressor plate (does not actuate switch).	b	Replace depressor plate.
	c	Inoperative dispensing switch.	c	Replace dispensing switch.
	d	Inoperative interlocks, lids not closed.	d	Replace interlocks.
	e	Inoperative timer board.	e	Replace timer board.
	f	Inoperative 24 VAC transformer.	f	Replace transformer.
ICE DISPENSES CONTINUOUSLY.	a	Stuck or bent depressor plate (does not release switch).	a	Replace depressor plate.
	b	Inoperative dispensing switch.	b	Replace dispensing switch.
	c	Improper switch installation.	c	Correct switch installation.
	d	Inoperative timer board.	d	Replace timer board.
SLUSHY ICE. WATER IN HOPPER.	a	Blocked drain.	a	Unplug and flush out the drain.
	b	Unit not sitting level.	b	Level the unit.
	c	Poor ice quality due to water quality or ice maker problems.	c	Install water filter system. For ice-maker problems, consult ice maker manual.
	d	Improper use of flaked ice.	d	Use correct ice.
AGITATOR TURNS, AUGER DOES NOT TURN.	a	Inoperative auger motor.	a	Replace auger motor.
	b	Inoperative or improper setting of speed control.	b	Replace speed control or re-adjust speed control.
	c	Inoperative rectifier.	c	Replace rectifier.
	d	Ice jam.	d	Clear ice jam.
	e	Inoperative timer board.	e	Replace timer board.
AUGER TURNS, AGITATOR DOES NOT.	a	Inoperative agitator motor.	a	Replace agitator motor.
	b	Inoperative motor capacitor.	b	Replace motor capacitor.
	c	Inoperative timer board.	c	Replace timer board.

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Trouble	Probable Cause	Remedy
BEVERAGES DO NOT DISPENSE	a Beverage keyswitch in "OFF" position.	a Beverage keyswitch is in "ON" position
	b No 24 volts to dispensing valves.	b Make sure unit is connected to electrical power. Check 24 VAC transformer.
	c No CO_2 pressure.	c Check CO_2 regulator. Check CO_2 tank pressure.
BEVERAGES TOO SWEET.	a Carbonator not operating.	a Consult carbonator manual.
	b No CO_2 pressure in carbonator.	b Check CO_2 regulator. Check CO_2 tank pressure.
	c Dispensing valve brix requires readjustment.	c Refer to dispensing valve manufacturer for brix adjustment instructions.
BEVERAGES NOT SWEET ENOUGH	a Depleted syrup supply.	a Replenish syrup supply.
	b Dispensing valve brix requires readjustment.	b Refer to dispensing valve manufacturer for brix adjustment instructions.
BEVERAGES NOT COLD.	a Unit standing with no ice in it's hopper.	a Replenish ice supply.

NOTE: Contact your local syrup or beverage equipment distributor for additional information and trouble shooting of your beverage system.

ILLUSTRATED PARTS LIST

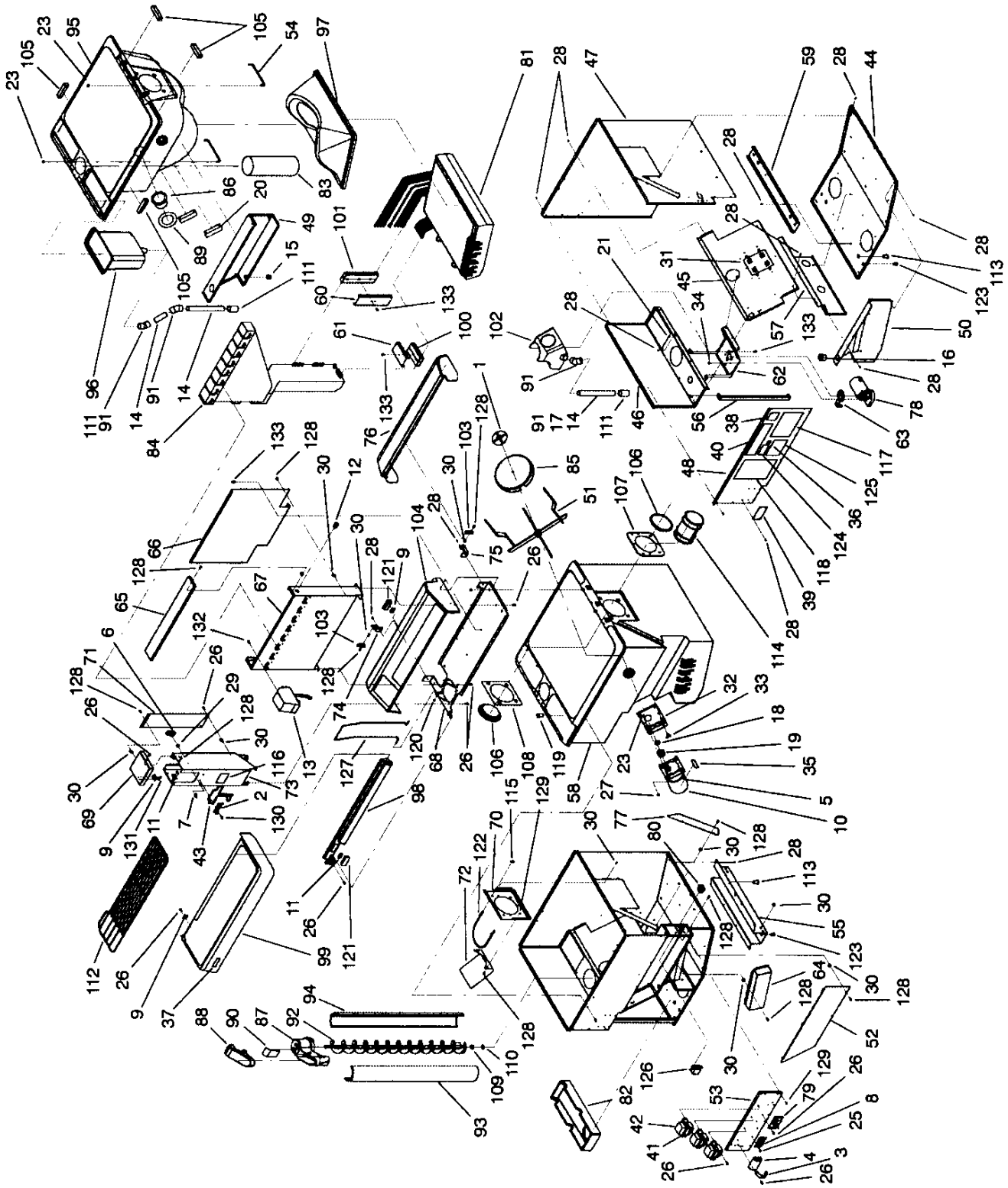

Figure 8. Illustrated Parts Breakdown

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DISPENSER SECTION PARTS LIST

Item No.	Part No.	Name
1	15087	Retainer, Agitator
2	27107	Retainer, Lever, Ice Dispenser
3	30514	Strap, Capacitor Chiller
4	30774	Capacitor, Agitator Motor
5	30794	Heater, Agitator Motor
6	30895	Actuator Switch
7	31007	Boot, Switch
8	31107	Terminal Board
9	31981	Actuator, Magnetic
10	32498	Gear Motor, 75W, 120V 50/60HZ, 6.5RPM
11	32953	Reed Switch Ass'y
12	32977	Switch, Key
13	41333	Dispensing Valve Ass'y, LEV, Low Flow
14	50336	Pipe, PVC, .750 Dia. By 20-Feet Long
15	50458	Strain Relief
16	50573	Snap Bushing, .375 I.D.
17	50951	Fitting, Elbow, 3/4
18	51859	Seal, Shaft Motor
19	52876	Gasket, Motor Shaft
20	52998	Block, Motor
21	53219	Trim, Black
22	70015	Hex Nut, No. 10-32
23	70018	Hex Nut, 1/4-20
24	70048	Washer, .255 I.D.
25	70147	Sheet Metal Screw, Phil Rd Hd, No. 6 By 1/2-In. Long
26	70217	Sheet Metal Screw, Hex Hd, No. 8 By 1/2-In. Long
27	70260	Machine Screw, Phil Rd Hd, 1/4-20 By 1-In. Long
28	70320	Pop Rivet, 125 Dia.
29	70847	Spacer, Switch
30	70959	Hex Nut, No. 8-32
31	70992	Receptacle, 1/4 Turn
32	70993	Retainer, 1/4 Turn
33	70994	Stud, 1/4 Turn
34	71028	Bolt, 1/4-20
35	90432	Label, Warning
36	90580	Label, Electrical Data
37	91486	Medallion
38	91956	Label, Warning, Chillers
39	91975	Data Plate
40	92067	Label, Agitator Timer
41	92305	Label, Transformer
42	449999999	Transformer, 120V 60HZ--24V 80VA
43	620024701	Lever, Dispense

Item No.	Part No.	Name
44	620028201	Base, Cabinet
45	620028202	Plate, Motor Mounting
46	620028205	Wrap, Cabinet
47	620028213	Wrap, Front
48	620028214	Electrical Box
49	620028216	Panel, Base
50	620028218	Agitator Ass'y
51	620028222	Cover, Electrical Box
52	620028223	Plate, Mounting
53	620028226	Bolt, 1/4-20
54	620028227	Bracket, Leg Adapter
55	620028232	Bracket, Support, Auger Motor
56	620028204	Cover, Access
57	620028234	Bracket, Motor Mount
58	620028235	Hopper Ass'y
59	620028246	Stiffener, Base
60	620028249	Plate, Alignment, Syrup Lines
61	620028250	Plate, Alignment, Water Lines
62	620028253	Bracket, Auger Motor Mount
63	620028270	Plate, Auger Motor
64	620028282	Cover, Inlet Lines
65	620035202	Lid, Tower
66	620035203	Panel, Tower
67	620035204	Tower, Left-Hand
68	620035207	Base, Tower
69	620043101	Cap, Tower
70	620043206	Sleeve, Mounting, Ice maker Box
71	620044509	Panel, Back, Tower
72	620044614	Plate, Deflector
73	620045501	Tower, Ice
74	620709604	Hinge Bracket, Left-Hand, Cover, Back
75	620709605	Hinge Bracket, Right-Hand, Cover, Back
76	620513202	Lid, Back
77	620046017	Cover, Bin Thermostat
78	629087456	Motor, Gear, 38W, 24V
79	620311701	Timer, Agitator
80	620314201	Connector, Power Inlet
81	620403001	Cold Plate
82	620403018	Tray, Drain
83	620403021	Pipe, Drain
84	620406401	Tube, Bundle
85	620503801	Agitator Disk
86	620503802	Ice Conduit
87	620504001	Ice Chute
88	620504002	Cover, Ice Chute

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Item No.	Part No.	Name
89	620504006	Seal, Hopper Conduit
90	620504011	Gate, Auger
91	620504021	Fitting, Elbow
92	620505502	Auger
93	620505703	Tube Ass'y, Auger, Front
94	620505704	Tube Ass'y, Auger, Back
95	620506503	Hopper, Generic
96	620506504	Drip Tray, Generic
97	620506506	Baffle, Hopper
98	620506513	Hinge, Drain
99	620506514	Drip Tray Ass'y, Gray
100	620506518	Block Connector, Water Lines
101	620506519	Block Connector, Syrup Lines
102	620506531	Housing, Auger
103	N/A	N/A
104	620513203	Base, Tower
105	620513307	Block, Wrapper
106	620516602	Cover, Ice Maker Sleeve
107	620517501	Collar, Ice Maker Sleeve
108	620517601	Sleeve, Ice Maker
109	629087456	Seal, Motor Shaft, Auger
110	620701123	Washer
111	620704603	Fitting, Coupling
112	620704606	Cup Rest
113	620705401	Insert
114	620708907	Tube, Ice Transfer
115	620709601	Clip, Pushon
116	620906404	Label, Notice, Ice
117	620913101	Label, Wiring
118	620919303	Label, Wiring Ladder
119	620704101	Strainer, Drip Tray
120	620705201	Pushon Nut, 3/16 Dia.
121	629087430	Kit, Interlock switch bracket
122	620708908	Tube, Bin
123	620710201	Insert, Threaded, 3/8-16
124	620911202	Label, Auger Speed Control
125	620918901	Label, Plumbing
126	638009387	Switch, Bin Control
127	620704001	Retainer, Ice Chute Holdown
128	70171	Screw, No. 8-32 By 3/8-In. Long
129	70076	Nut, No. 8-32
130	620701601	Sheet Metal Screw, No. 10-16
131	70509	Nut, No. 4-40
132	620705801	Sheet Metal Screw, No. 8-18
133	70204	Screw, No. 8-32

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