

INSTALLATION INSTRUCTIONS

Platform and Coil Sanitation of Quantum 1, 2, 3 or 4 **Flavor Machines**

SAFETY INSTRUCTIONS



WARNING:

Before starting installation, read and understand all safety label and warnings on the machine. Also review and understand all safety instructions in the owners, installation and service manuals.

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

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.

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. 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:

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.



Instructions

The following procedure covers the installation and process to sanitize the water coil and valve body and tubing of any Quantum 1,2,3 or 4 flavor machines. The following procedure requires the purchase of a sanitation kit P/N 729011136.

Installation

1. Remove water line from bottom of machine.



Figure 1.

2. Prepare 96 Oz (3/4 of gallon) of sanitation solution with sanitization solution.



Figure 2.

IMPORTANT: Use "Stera-Sheen Green Label" Sanitizing solution (or similar brand) by dissolving one packet per 1 gallon (3.8L) of potable water to insure 200 ppm of available chlorine.

IMPORTANT: Use potable water at 80°F -100°F (26.7°C-37.8°C). Water above this temperature will break down the chlorine count and minimize sanitization.

3. Open door and remove shelf and disconnect water line from platform.



Figure 3.

4. Using tube assembly supplied with the kit connect 3/8"-18 swivel to incoming water line. And 3/8 quick connect coupling to platform inlet.



Figure 4.



Figure 5.



Figure 7.



Figure 6.



 Connect water outlet hose to waterline in rear of cabinet. Place tube through platform after connection as shown below.



Figure 8.



Figure 9.

6. Defeat door switch using a small piece of tape.



Figure 10.



Figure 11.

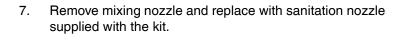




Figure 12.

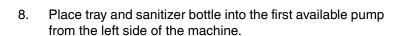




Figure 13.

9. Turn brix adjusting screw clockwise to open water valve and allow better flow.



Figure 14.



10. Push dispense button for 1 minute. This will dispense about ¼ or 24 Oz of sanitation fluid through the machine. A slow stream of liquid should begin to flow from the tube coming from the back of the cabinet. Repeat steps 7 to 10 for every valve on the machine until all have been purged with sanitizer.



Figure 15.

IMPORTANT: FLUSH CYCLE

11. Remove sanitation tubes, sanitation nozzle and door switch lockout protection. Replace existing nozzles, water line and reconnect water to platforms. **FLUSH** system thoroughly to remove all sanitation fluids from system. Fill a full bottle with clean water and run about ¼ of the volume out in each valve. Take a sample from each dispense valve and check for smell as a result of residual sanitation fluids. If an odor is present rerun the purge cycle until no unusual chemical smell or taste is detected.



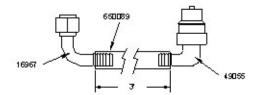
CAUTION:

If the bottle used to contain the sanitizer is used to purge the system residue in the bottle could be detected during the FLUSH cycle.

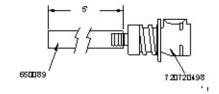


Reset Brix on all Valves

Assembly Part Numbers



Platform to Water Inlet Hose Assembly



Water Outlet Hose Assembly

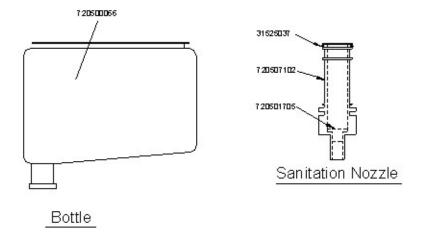


Figure 16.