

# INSTALLATION INSTRUCTIONS

## VIPER FACEPLATE SPACER INSTALLATION

### 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.**

# FACEPLATE SPACER INSTALLATION



**NOTE:** Install Faceplate Spacers to prevent potential barrel damage and align the Faceplate evenly on the barrel's 4 threaded rods. The Faceplate Spacers are part of a kit or can be acquired individually; see below for all available configurations.

## PART NUMBERS OF ALL AVAILABLE CONFIGURATIONS:

### KIT Part List:

Table 1.

Sl. No.	Part No.	Description
1.	629097945-2	2 Flavor Faceplate Spacer Kit
2.	629097945-3	3 Flavor Faceplate Spacer Kit
3.	629097945-4	4 Flavor Faceplate Spacer Kit
4.	620072813 - Individual Part Number	

Please contact Marmon Link at 1-800-238-3600 with questions regarding the purchase of Faceplate Spacers.


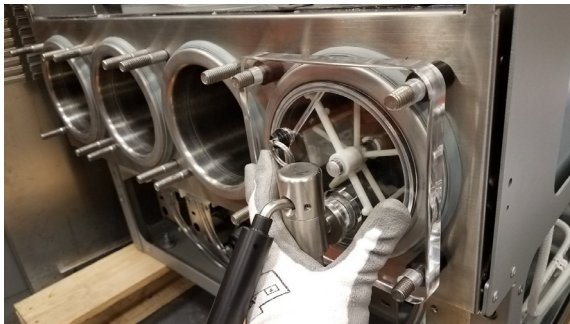


## UNIT PREPARATION FOR FACEPLATE SPACER UPGRADE:

Table 2.

Step	Action
1.	Defrost the barrel and purge the product.
2.	When purging is complete, disconnect power from the unit.
3.	Open the relief valve on the front of the barrel to ensure that pressure is released. <b>NOTE: BARREL PRESSURE MUST BE RELIEVED BEFORE REMOVING THE FACEPLATE!</b>
4.	Remove the four (4) 3/4 in. nuts from the faceplate and slowly remove the faceplate from the unit.

# INSTALLATION INSTRUCTION

**Table 3. Installation Procedure**

Step	Action	
1.	Install four (4) new Faceplate Spacers over the threaded rods. Push the spacers back until they are flush with the foam pack. If the spacers are difficult to push in then the installation of faceplate will ensure they are seated properly.	 <p><b>Figure 1. Faceplate Spacers Installation</b></p>
2.	Slide the faceplate into place until it contacts all 4 Faceplate Spacers and the gasket is fully compressed against the inside of the barrel.	 <p><b>Figure 2. Faceplate Installation</b></p>
3.	<p>Install the four (4) washers and hand tighten the four (4) mounting nuts. Additional turns might be required if the spacers are not flush with the foam pack, as per Step 1. After confirming the spacers are flush with the faceplate and the foam pack, use a 3/4" wrench to tighten the nuts an additional 1/4 turn. Be careful not to over-tighten the nuts or cracking of the faceplate may result.</p> <p>A properly installed Faceplate will have all four (4) mounting nuts flush with the threaded rods, See Figure 3. An improperly installed Faceplate will have over-tightened mounting nuts, See Figure 4. This scenario needs to be avoided to prevent barrel damage, even though it's highly unlikely with the Faceplate Spacers installed.</p>	<div>  <p><b>Figure 3. Properly Tightened nut</b></p> </div> <div>  <p><b>Figure 4. Over Tightened nut</b></p> </div>
4.	Sanitize the system per the "Sanitizing the System" procedure below.	
5.	Refill the barrel with product.	
6.	Perform a motor calibration.	
7.	Faceplate Spacer and Faceplate installation is completed.	

## SANITIZING THE SYSTEM

The sanitizing process consists of emptying the barrel, washing the lines and barrel, cleaning the BIB connectors, rinsing and refilling the system.

### Suggested Sanitizers

#### KAY-5® Sanitizer/Cleaner (100 PPM)

Mix one packet of KAY-5® Sanitizer/Cleaner per 2.5 gallons of tap water [70°-100°F (24°-35°C)] according to manufacturer's instructions to ensure 100 PPM of available chlorine.

#### Household Bleach (200 PPM)

For 6% Sodium Hypochlorite bleach, mix 2.5 fl oz (75mL) in 5 gallons of tap water [70°-100°F (24°-35°C)]. For 5.25% Sodium Hypochlorite bleach, mix 2.2 fl oz (66mL) of bleach in 5 gallons of tap water [75°-95°F (24°-35°C)]. This will ensure a bleach solution of 200 PPM of available chlorine.

## SANITIZING THE BARREL

Sanitize the syrup system and barrel by performing the procedure shown below Table.

**Table 4. Sanitizing the Barrel**

Step	Action
1.	Use a clean 5-gallon bucket filled with a sanitizing solution and water at a temperature of 90° F to 110° F (32° C to 43° C) Prepare the sanitizing solution according to the instructions in the "Suggested Sanitizers" section above.
2.	Connect a sanitizing fitting (p/n cc 28688) to the BIB connector. Put the connector in the bucket of sanitizing solution.
3.	Make sure the Product/BRIX valve is in the BRIX position.
4.	Hold waste container under the BRIX tube to collect flush water from the syrup line and open the manual syrup flow valve to start filling the syrup line with sanitizing solution. Continue to hold the syrup flow valve open until sanitizing solution starts coming out of the BRIX tube.
5.	Turn the Product/BRIX valve in the Product position.
6.	Manually override (open) the syrup flow valve to fill the barrel with sanitizing solution.
7.	Fill the barrel with sanitizing solution by opening the faceplate relief valve until sanitizing solution comes out of the relief port.
8.	Hold a 16 oz. cup under the dispense valve. Hold the dispense valve fully open until the cup is full.
9.	Use the brush provided with the unit to clean the relief port and clean the outlet of the dispense valve with sanitizing solution.
10.	From the Barrel Status menu, press the SPIN button while highlighting the appropriate barrel. This starts the scraper blades. Allow blade to operate for minimum of 10, but no more than 15 minutes. Turn the scraper blade off by pressing the OFF button.
11.	Place a large container under the dispense valve and drain as much sanitizing solution as possible from the barrel.
12.	When the pressure in the barrel drops, from the Barrel Maintenance menu, press the PURGE button to re-pressurize the barrel with CO <sub>2</sub> . As sanitizing solution level lowers in the barrel, partially close the valve to avoid spurting.

## FLUSHING THE SYSTEM

Flush the wash water from the system by performing the procedure in Below Table.

### **CAUTION:**

Flush the system thoroughly, residual sanitizing solution left in the system may create a health hazard.

**Table 5. Flushing the System**

Step	Action
1.	Turn the Product/BRIX valve to the Product position.
2.	Manually open the manual water flow valve to start filling the barrel with wash water. At the same time, open the faceplate relief valve until water comes out.
3.	From the Barrel Status menu, press the SPIN button while highlighting the appropriate barrel. This starts the scraper blade. Allow the blade to operate for fifteen seconds, then turn barrel OFF by pressing the OFF button.
4.	To drain the water from the system, turn the barrel OFF.
5.	Place a container under the barrel dispensing valve. Open the dispensing valve and dispense all rinse water from the barrel. When the pressure in the barrel drops, from the Barrel Maintenance menu, press the PURGE button to re-pressurize the barrel with CO <sub>2</sub> . As the wash water level lowers in the barrel, partially close the valve to avoid spurting.
6.	Remove the sanitizing fitting (p/n cc 28688) from the BIB connector and connect a BIB containing syrup to the syrup line.
7.	Rotate the Product/BRIX valve to the BRIX position and open the valve at the end of the tube.
8.	Hold a waste container under the BRIX tube to collect the sanitizing solution from the syrup line and open the manual syrup flow valve to start filling the syrup line with syrup. Continue to hold open the syrup flow valve until syrup starts coming out of the BRIX tube.
9.	Perform a BRIX setup.

