

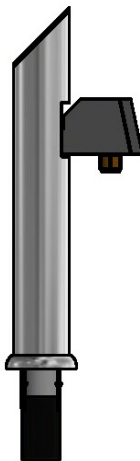
LANCER | SOFT DRINK SYSTEMS

BULLET TOWER

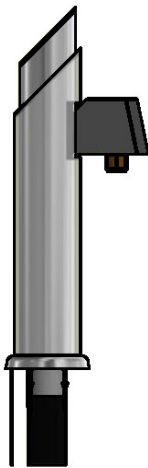
24VAC / 50Hz

Installation, Operation & Service Manual

CREW SERVE

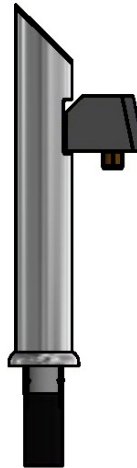


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1. Specifications and Features

1.1 Models

<u>MODEL</u>	<u>DESCRIPTION</u>
05000256	Tower Bullet Customer Versapour 3 oz Push Button H-556mm
05000259	Tower Bullet Customer LEV 3 oz Push Button Candy H-556mm
05000380	Tower Bullet Crew LEV 4.5 oz Portion Control H-656mm
05000385	Tower Bullet Customer LEV 4.5 oz Push Button H-656mm
05000386	Tower Bullet Customer LEV 3 oz Lever H-556mm
05000387	Tower Bullet Customer LEV 4.5 oz Push Button H-556mm
05000447	Tower Bullet Customer Cirsapoiur 3oz Lever H-556mm
05000279	Tower Bullet Customer LEV 4.5 oz Push Button Illuminated H-656mm
05000283	Tower Bullet Crew LEV 3 oz Push Button Illuminated H-656mm
05000284	Tower Bullet Crew LEV 3 oz Portion Control Illuminated H-656mm
05000360	Tower Bullet Customer Versapour 3 oz Lever Illuminated H-656mm
05000362	Tower Bullet Customer Versapour 3 oz Push Button Illuminated H-656mm
05000383	Tower Bullet Crew LEV 4.5 oz Portion Control Illuminated H-656mm

1.2 Product Features

The Bullet Tower is a beverage dispenser that consists of a stainless steel tube with a 24 VAC Lancer Electric Valve (LEV) and is intended for countertop installation.

The Bullet Tower is designed to be supported by a remote chiller that supplies chilled water (carbonated or plain) and a syrup pump that will supply the syrup to be mixed and dispensed in the Tower at a pre-set ratio.

1.3 Options

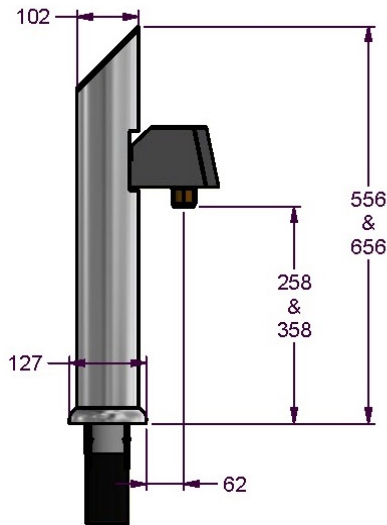
Height:	Option A - 556mm Option B - 656mm
Drink Flow Rate:	3.0 oz/sec (88.7 mL/sec) & 4.5 oz/sec (133 mL/sec)
Valve Type:	LEV or Versapour Lever, Push Button Portion Control
Finish:	Standard stainless steel high polish or Satin. Various finishes and colours can be supplied upon request.
LED Lighting	Option 1 – Customer Top Logo Option 2 – Illuminate Acrylic Sleeve (Colour Changing) Crew Serve or Customer Serve

1.4 Specifications

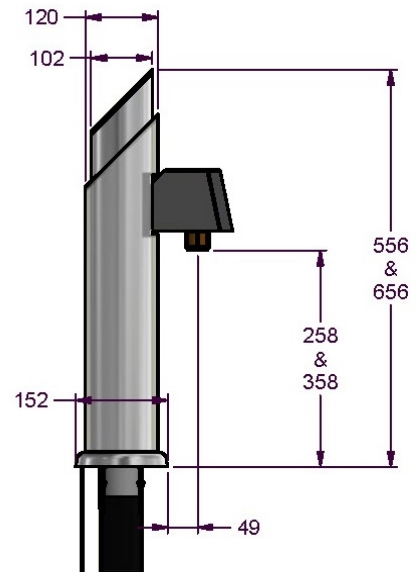
Voltage / Current	Valves 24 VAC 50Hz / 1.25 Amps Option 1 - LED Lights Customer Top Logo 24VAC 0.2 Amps Option 2 - LED Lights translucent tube 24 VAC / 0.35 Amps
Ambient Temperature	2 - 40°C
Max Product Pressure	760 kPa (110 PSIG)

1.5 Dimensions

Crew Serve

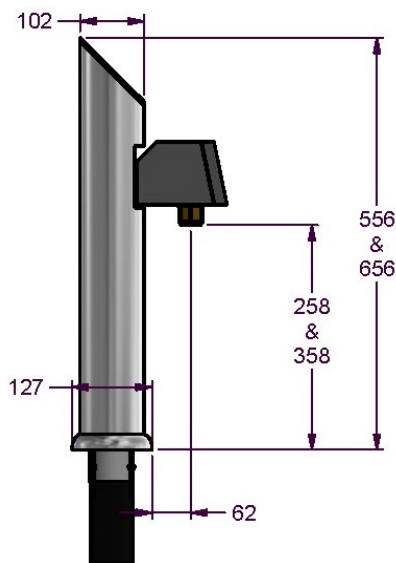


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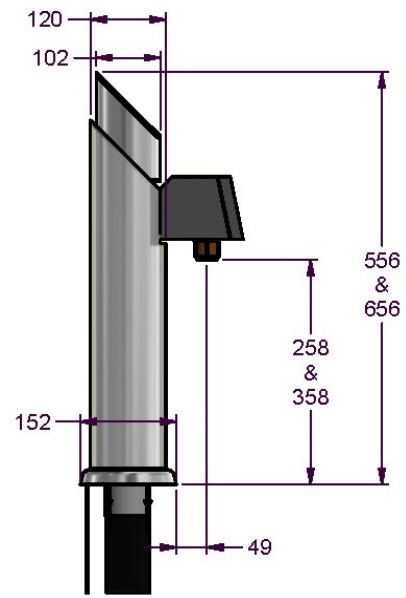


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Customer Serve



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2. Tower Safety Information



2.1 Safety Instructions

For your personal safety, and that of others working around you please read, understand, and follow thoroughly all safety instructions included in this manual.




- Review all applicable OSH (Occupational Safety & Health) regulations.
- Learn how to operate the Dispenser and use the controls properly.
- Ensure that the Dispenser is maintained according to service manual instructions.
- Do not allow any unauthorised modifications to the machine.

2.2 Recognise Safety Alert Symbols



The safety alert symbol precedes Warning and Caution notes throughout this manual. To prevent personal injury or damage to the machine these alerts must be strictly adhered to.

	Warning	Alerts to a potentially hazardous situation that if not avoided CAN result in death or serious injury.
	Caution	Alerts to a potentially hazardous situation that if not avoided MAY result in injury or equipment damage.

2.3 Operating

	Warning	The Tower is intended for indoor operation only; do not operate outside unless suitably protected by a weatherproof enclosure. This appliance is not suitable for installation in an area where a water jet could be used. The Tower must not be cleaned by a water jet.
	Caution	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
	Caution	The Tower is not suitable for use in subfreezing temperatures. To prevent damage to the water supply line, turn off the unit when air temperature is below zero.

2.4 Service & Maintenance

	Caution	Installation of this appliance and service work should only be performed by fully trained & certified Technicians.
	Warning	THIS APPLIANCE MUST BE ISOLATED FROM ELECTRICAL SUPPLY BEFORE COMMENCING ANY SERVICE OR MAINTENANCE WORK.

3. Installation



3.1 Receiving & Unpacking

Each unit is tested and thoroughly inspected before shipment. At time of shipment, the carrier accepts the unit and any claim for damage(s) must be made with the carrier. Upon receiving units from the delivering carrier, carefully inspect shipping crate for visible indication(s) of damage. If damage exists, have carrier note damage on bill of landing and file a claim with the carrier.

	Caution	The use of gloves is recommended to protect hands from potential injury from sharp edges.
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Carefully unpack the Bullet Tower from the shipping carton. Inspect unit for concealed damage and if evident, notify delivering carrier and file a claim against the carrier.

3.2 Selecting a Counter Location

	Warning	The Tower is intended for indoor operation only; do not operate outside unless suitably protected by a weatherproof enclosure. This appliance is not suitable for installation in an area where a water jet could be used. The Tower must not be cleaned by a water jet.
	Caution	The Tower is not suitable for use in subfreezing temperatures. To prevent damage to the water supply line, turn off the unit when air temperature is below zero.

Select a suitable firm, level, horizontal countertop location close to a properly grounded (earthed) electrical outlet. The location should make full use of the merchandising features of the tower to create maximum impact.

3.3 Drip Tray Installation

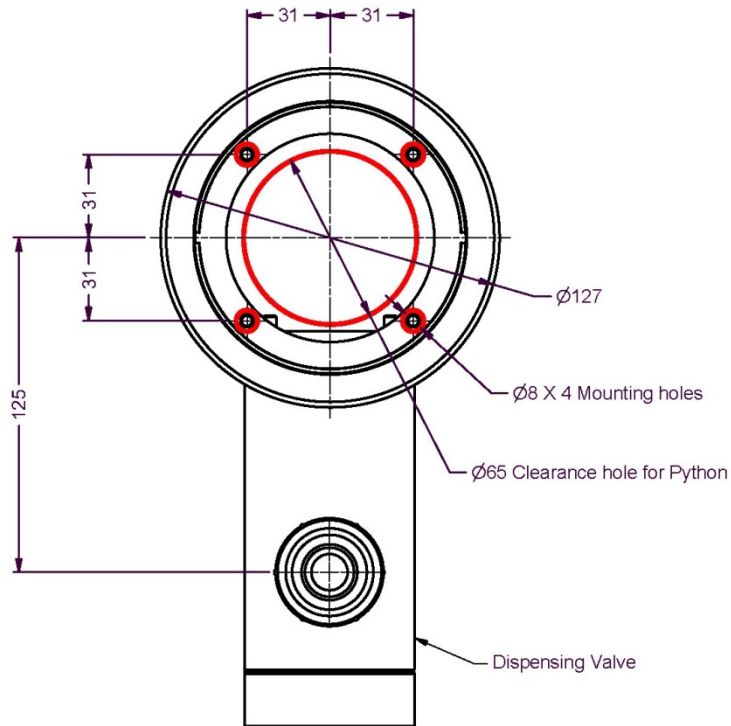
- This dispenser is designed to be mounted on a Drip tray on top of a counter or bar.
- Inspect the counter location where the unit is to be installed. Verify the selected counter is strong enough to safely support the weight of the installed unit, after the cut-out for the unit is made.
- Install the drip tray as per the instruction provided with the drip tray.

3.4 Tower Installation

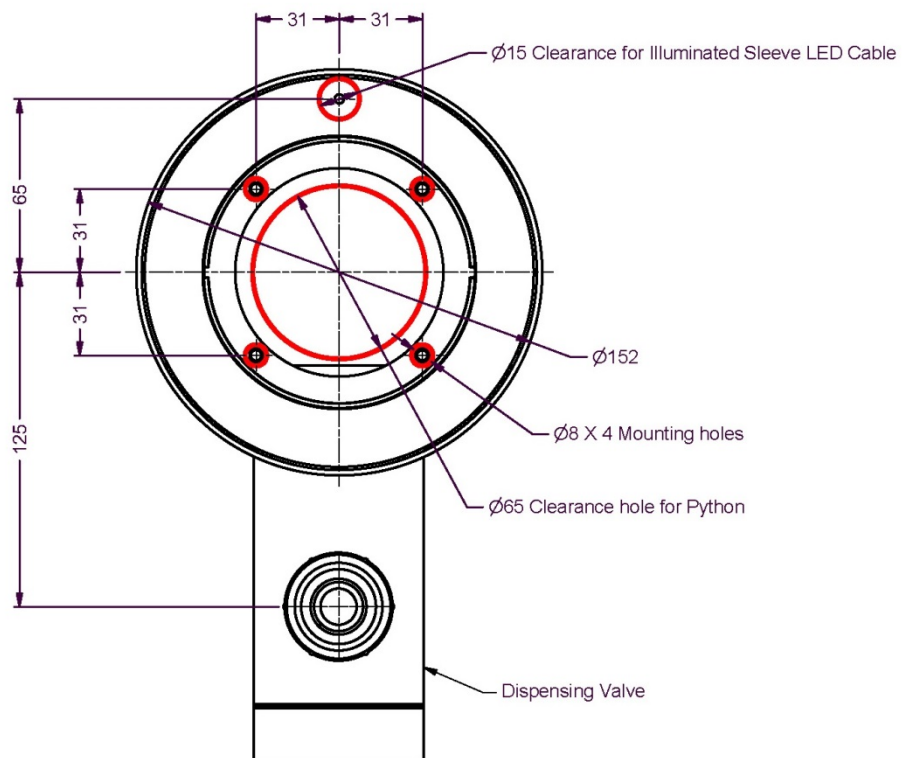
- Use the mounting dimensions provided to verify the selected location; then mark the trunk hole and four mounting holes, illuminated towers require a 15mm Ø hole for LED lead.
- Cut the trunk hole 65mm Ø and drill four 8mm Ø mounting holes, and for Illuminated towers a 15mm Ø hole for LED lead.
- Holding the tower over the mounting location, feed the power wire and tubing leads through the hole, ensuring the gasket is under the base of the tower.
- **IMPORTANT** – for illuminated towers ensure that the LED lead is inserted into the 15mm Ø hole. Seal the lead in the hole with silicon.
- Fasten the tower using the appropriate screws, nuts and washers supplied with the Tower.
- Installation should only be performed by a qualified and competent technician.

3.5 Mounting Holes

BULLET TOWER MOUNTING HOLES



ILLUMINATED BULLET TOWER MOUNTING HOLES



3.6 Connecting Syrup & Soda / Water Lines

- This dispenser is designed to be supported by a remote chiller system and connected to the cooling system via an insulated post mix Python.
- Connect the syrup; soda supply and return (or water if applicable) tube tails of the Bullet Tower to the supply lines from the Python using standard installation procedures.
- The soda (or water if applicable) supply is continuously circulated between the chiller and tower ensuring the beverage is dispensed at the required temperature.
- Use a tube cutter to cut tubing. Tubing cut with a saw will result in plastic shavings that could plug the flow controls in the dispensing valve.
- Ensure the lines from python to the Tower connections are insulated to prevent condensation.



3.7 Electrical Connections

- Connect the LEV valve and the Top Logo LED Lights electrical supply wires to the secondary output of a 24VAC transformer.
- For Illuminated Towers connect the 24VDC to 24VDC convertor wires to the secondary output of the 24VAC transformer.
- (Lancer Transformer 83000451, 240 to 24Vac 3A is sold separately and is suitable for supplying up to 3 towers).
- Plug the transformer into a 240VAC 50 Hz outlet, protected by an appropriate circuit breaker and Residual Current Device (RCD).
- Illuminated Bullet Tower colour adjustment:

The Acrylic Tube colour can be changed by the LED controller changing the colour of the LED Assembly at the base of the tower.

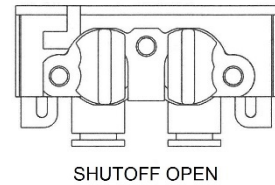
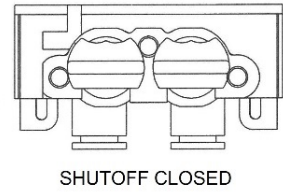
Point the remote control supplied at the sensor attached to the LED controller and press the required colour button on the remote.

Important: Cover the sensors on any other Bullet Towers close by as the remote will affect any LED controller within its range.

	Warning	If the transformer is damaged, they must be replaced with an Australian approved SELV transformer of the same rating. Have it checked by a qualified person in order to avoid a hazard.
	Warning	To prevent possible electrical shock or extensive damage to the unit, the appliance must be supplied by SELV transformers connected to an appropriate electrical outlet socket installed in accordance with local codes and regulations i.e. AS/NZS 3000. The service of a licensed electrician may be required to ensure the installation is in accordance with the local codes and regulations.

3.8 Commissioning

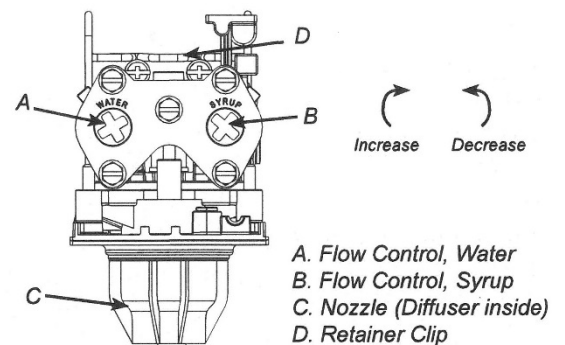
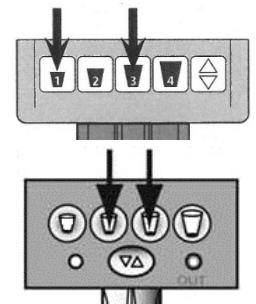
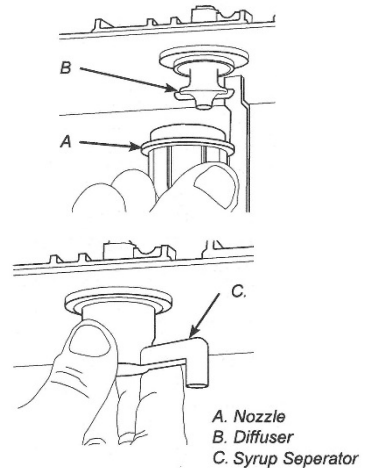
- Turn on the remote chiller and ensure it is operating as per manufacturer's instructions.
- Turn on the tower supply transformer.
- Ensure the chiller has made an ice-bank.
- The drink temperature should be no higher than 4.4°C (40°F) when the brix ratio is set.
- Check the system for leaks.
- Ensure the mounting block soda and syrup stems are in the OPEN position.
- Be sure the shut-off stems are fully turned to the desired position or the flow will be restricted.
- Actuate each dispensing valve to bleed air from the system until a smooth flow is obtained.



Adjusting Soda/Water Flow

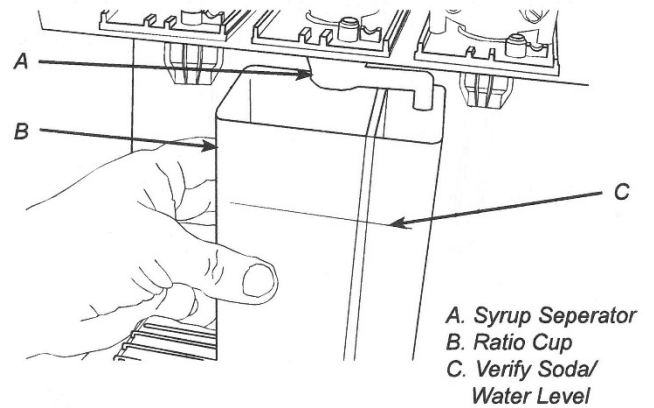
The remote cooling system should have been running for at least two hours before attempting to brix the valve. If a remote chiller is use, ensure the chiller has made an icebank. The drink temperature should be no higher than 4.4°C (40°F) when the brix is set.

- Slide up I.D. panel until flow control adjustments are exposed (see Figure 1)
- Remove nozzle by twisting counter clockwise and pulling down.
- Remove diffuser by pulling down.
- Install Lancer syrup separator (yellow) (PN 54-0031 for 3Oz valves) or Lancer syrup separator (smoke) (PN 54-0201 for 4.5Oz valves) in place of the nozzle.
- Activate dispensing valve to fill separator syrup tube.
- Hold a Lancer brix cup under the syrup separator.
- Operate the valve for 4 seconds.
- For LEV PC valves touch the medium and large cup size at the same time (for 1 second, light blinks) to dispense soda/water and syrup into the cup for 4 seconds.
- For Versapour PC valves touch the small and large cup size at the same time for 1 second, to dispense soda/water and syrup into the cup for 5 seconds.
- Divide number of ml (oz.) of soda/water in the cup by 4 (5 for Versapour PC valves) to determine water flow rate per second.
- To obtain the required flow, use a screwdriver to adjust the soda/water flow control. Adjust clockwise to increase the soda/water flow and anti-clockwise to decrease the soda/water flow.



Adjusting Soda/Water to Syrup Brix (Ratio)

- Obtain a Lancer brix cup with the desired brix ratio for the syrup connected to the valve.
- Hold the Lancer brix cup under the separator and activate the valve.
- Check brix ratio, the soda/water and syrup dispensed into the brix cup should be level.
- To obtain the correct brix ratio, use a screwdriver to adjust the syrup flow control. Adjust clockwise to increase the syrup flow and anti-clockwise to decrease the syrup flow.
- Once the correct soda/water to syrup brix ratio is obtained, repeat the measurement to verify.
- Remove the syrup separator and install the diffuser and nozzle.
- Slide down I.D. panel.



3.9 LEV Portion Control Programming Procedures

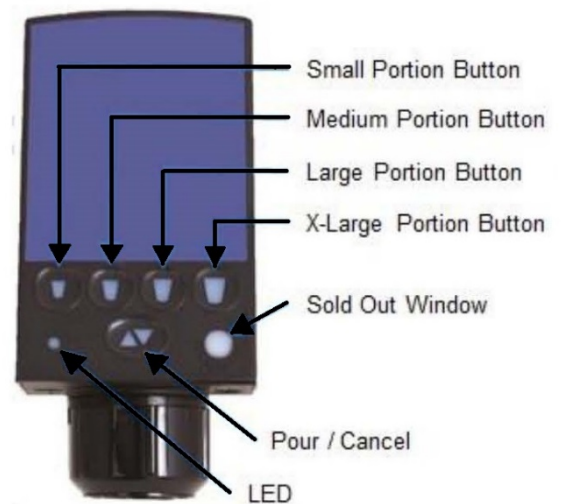
Lancer Electric Valve

The portion control has 5 actuators (selections): small; medium; large; extra-large; pour/cancel. When you touch a selection, the conductivity of your finger completes an electrical circuit activating the valve.

The control also has a lock out feature that deactivates the selection when a button is activated continuously for 15 or more seconds. When powered up, the control performs a self-test by checking each selection to ensure that a button is not activated. If a button is activated the control locks out that selection.

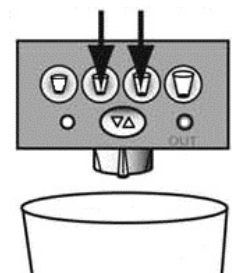
The Portion Control has 3 automated features: a 4 second timer for setting flow rate, no top off pour and top off pour.

LEV



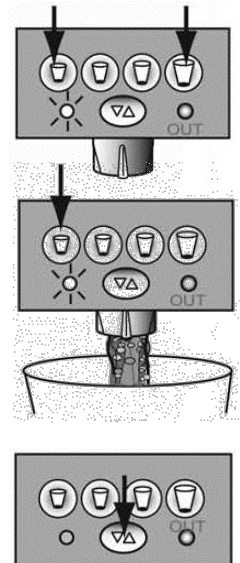
Four Seconds Pour Timer:

- Place ratio cup under nozzle.
- Touch medium and large cup size at the same time (for 1 second, light blinks) the valve will pour for 4 seconds.



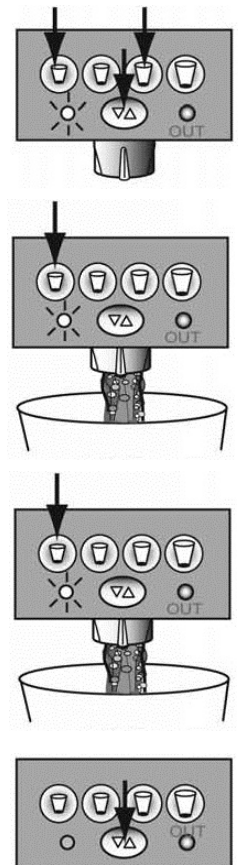
Programming Portion Size – No Top Off

- To enter programming mode, touch small and extra-large cup size at the same time. Hold for 2 seconds until LED lights.
- To set portion, place cup under nozzle and touch corresponding portion button (e.g. Small button highlighted) until the desired liquid level is obtained.
- Repeat for other cup sizes.
- Note: If LED does out during programing all data is retained, however you must re-enter the programming mode to set any remaining sizes.
- To exit programming mode touch the Pour/Cancel button.



Programming Portion Size – Top Off

- To enter programming mode, touch small, large and pour/cancel cup size buttons at the same time. Hold for 2 seconds until LED light flashes.
- To set portion, place cup under nozzle and touch corresponding portion button (e.g. Small button highlighted) until the desired liquid level is obtained.
- Note: If LED goes out during programing all data is retained, however you must re-enter the programming mode to set any remaining sizes.
- Note: Faster blinking indicates a top off is needed. Regular blinking indicates that the next size should be entered.
- To top off, let the foam settle and then touch the size button again until the desired liquid level is obtained.
- Repeat 'B' & 'C' for other cup sizes.
- Note: There is a 10 second foam settle time limit. You must deign top off within 10 second or the program will save only the first pour and exist the programming mode.
- Note: User is unable to program another cup size until a fill, settle and top off are all recorded.
- To exit programming mode touch the Pour/Cancel button.



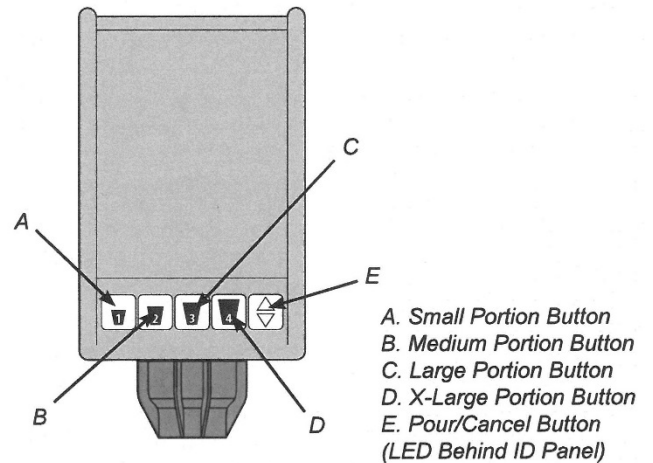
Notes:

1. Programming data will be saved if the keypad is in the programming mode and not touched for 60 seconds.
2. Lock out that deactivates the selection will occur when a button is activated continuously for 15 or more seconds. Power the unit off and on to clear the lockout.
3. If you touch the pour/cancel button for more than 55 seconds all buttons will lock out until pour/cancel is released.

3.10 Versapour Portion Control Programming Procedures

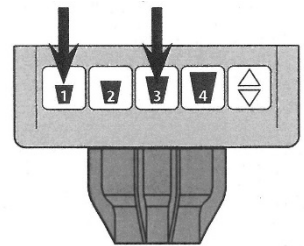
The Portion Control Keypad for the Versapour valve operates at the touch of a finger and has 5 actuators (selections): small, medium, large, extra-large, and pour/cancel. The Portion Control Keypad has three (3) automated features: a five (5) second timer for setting the flow rate, a no top off pour feature, and a top off pour feature.

There is a timeout feature that will exit programming mode after 25.5 seconds of continuous pouring or 25.5 seconds of inactivity. If timeout occurs, all data will be retained; however, you must re-enter programming mode to set any remaining sizes.



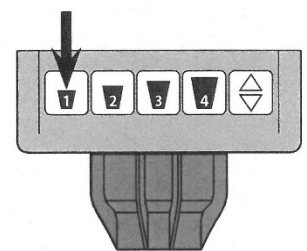
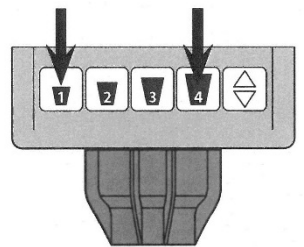
Flow Rate Setting

- Place a ratio cup underneath the nozzle.
- Touch the Small and Large size buttons at the same time.
- The valve will pour for five (5) seconds.
- Use the amount poured to adjust flow rate as needed, (See previous page).
- Press the pour/cancel button to stop the pour at any time.



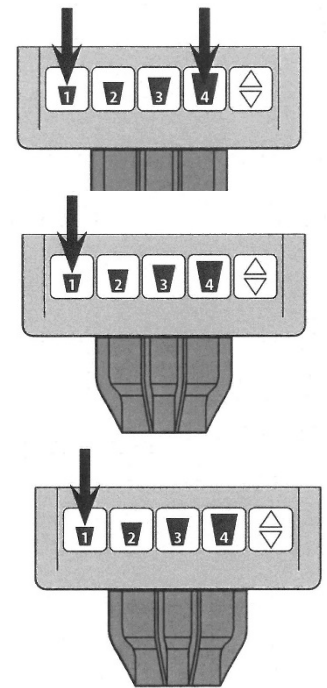
Programming Portion Size – No Top Off

- Place a cup underneath the nozzle.
- Slide the ID Panel up on the Valve Cover to gain access to Valve LED light located on the back of the ID Panel.
- NOTE: DO NOT fully disengage the ID Panel from the Valve Cover. When programming mode is activated, the LED will start blinking.
- To enter programming mode, touch the small and extra-large sizes at the same time.
- To set the portions, touch the corresponding portion size button until the desired liquid level is obtained.
- NOTE: There is a timeout feature that will exit programming mode after 25.5 seconds of continuous pouring or 25.5 seconds of inactivity. If timeout occurs, all data will be retained; however, you must re-enter programming mode to set any remaining sizes.
- Press any of the different size buttons to save the portion data.
- To exit programming mode, touch the pour/cancel button.



Programming Portion Size – Top Off

- Fill any cup with the appropriate amount of ice and place underneath the nozzle.
- To enter programming mode, touch the small and extra-large sizes at the same time.
- To set the portions, touch the corresponding portion size button until the desired liquid level is obtained.
- NOTE: There is a timeout feature that will exit programming mode after 25.5 seconds of continuous pouring or 25.5 seconds of inactivity. If timeout occurs, all data will be retained; however, you must re-enter programming mode to set any remaining sizes.
- To set the top off portion, let foam settle and touch the same portion button again until the cup is full.
- To exit programming mode, touch the pour/cancel button.



4. Dispenser Operation

4.1 Lever

Fill cup with appropriate amount of ice and place under nozzle.
 Press cup against level to dispense beverage.
 Remove cup to stop.

4.2 Push Button

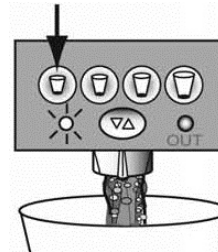
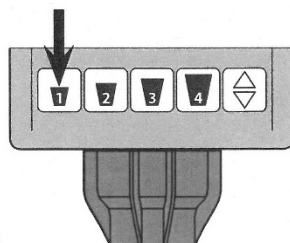
Fill cup with appropriate amount of ice and place under nozzle.
 Press and hold the button on the front panel to dispense beverage.
 Release button to stop.

4.3 Portion control

Fill cup with appropriate amount of ice and place under nozzle.
 Press the required portion size button to begin dispensing the beverage.

1. The required portion of beverage will pour.
2. Press the Pour/Cancel to stop pour prior to complete dispense.

Press and hold the pour/cancel button, beverage will continue to pour until the button is released.



5. Maintenance



Warning

Regular cleaning of the beverage system is extremely important, if this is not performed bacteria etc. will build up and quickly degrade the quality and taste of the beverage.

5.1 As Needed

- Keep exterior surfaces of dispenser (including drip tray and cup rest) clean with a damp, clean cloth.

5.2 Daily Cleaning

Dispensing nozzle and diffuser must be cleaned and sanitized daily.

- Wear sanitary gloves when cleaning and sanitizing.
- Disconnect power so the valve will not be activated during the cleaning procedure. Remove nozzle by twisting counter clockwise and pulling down. Wash nozzle and diffuser in cleaning solution, and then immerse them in a bath of sanitizing solution for 15 minutes.
- Visually inspect around nozzle area for syrup residue. This area may be cleaned with warm clean water and a cloth.
- Rinse and air dry the nozzle and diffuser. Ensure that cleaning solution is thoroughly rinsed from the nozzle and diffuser.
- Reinstall the diffuser and nozzle.
- Connect the electrical power, the unit is ready for operation.

5.3 Weekly

- Taste product for off taste. If off taste occurs clean and sanitize the unit using the appropriate procedures outlined in the Cleaning and Sanitizing section of this manual.

5.4 Monthly

- Clean and sanitize the unit using the appropriate procedures outlined in the Cleaning and Sanitizing section of this manual.
- Check the water level in the water bath of the remote chiller (if necessary). Replenish as required.

5.5 Every Six Months

- Clean the remote chiller as per the manufacturer's instructions (if necessary).

6. Cleaning and Sanitizing

6.1 General Information

	Warning	The operator of the equipment must provide continuous maintenance as required by this manual and state and local health department guideline to maintain proper operation and sanitization.
	Caution	Cleaning and sanitizing should be accomplished only by trained personnel.
	Caution	Use sanitary gloves and wear eye protection during cleaning and sanitizing operations. Follow instruction warnings on the cleaning and sanitizing products. DO NOT use strong bleaches or detergents: these can discolour and corrode various materials. DO NOT use metal scrapers, sharp objects, steel wool, scouring pads, abrasives or solvents on the dispenser.
	Caution	The cleaning and sanitizing procedures below pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established for that equipment.
	Caution	DO NOT use a water jet to clean or sanitize the unit. DO NOT disconnect the water lines when cleaning and sanitizing syrup lines, to avoid contamination. DO NOT spill cleaning and sanitizing solution on any electrical equipment.

6.2 Cleaning and Sanitizing Solutions

Recommended Preparation of Cleaning Solutions

- Mix a mild, non-abrasive detergent (e.g. Sodium Lauretha Sulphate, dish soap) with clean, potable water at a temperature of 32 to 45°C should be used to clean equipment. The mixture ratio is 30ml of cleanser to 7.5 litres of water. A minimum of 15 litres of cleaning solution should be prepared.
- NOTE: Extended lengths of product lines may require additional volume of solution to be prepared.
- Any equivalent cleanser may be used if it provides a caustic-based, non-perfumed, easily-rinsed mixture containing at least two (2) percent sodium hydroxide (NaOH).

Recommended Preparation of Sanitizing Solutions.

- Sanitizing solutions should be prepared per the manufacturer’s written recommendations and safety guidelines. The solution must provide 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach). Prepare a minimum of 15 litres of sanitizing solution.
- NOTE: Extended lengths of product lines may require additional volume of solution be prepared.
- Any sanitizing solution may be used if it is prepared as per the manufacturer’s written recommendations and safety guidelines and provides 100 parts per million (PPM) chlorine.

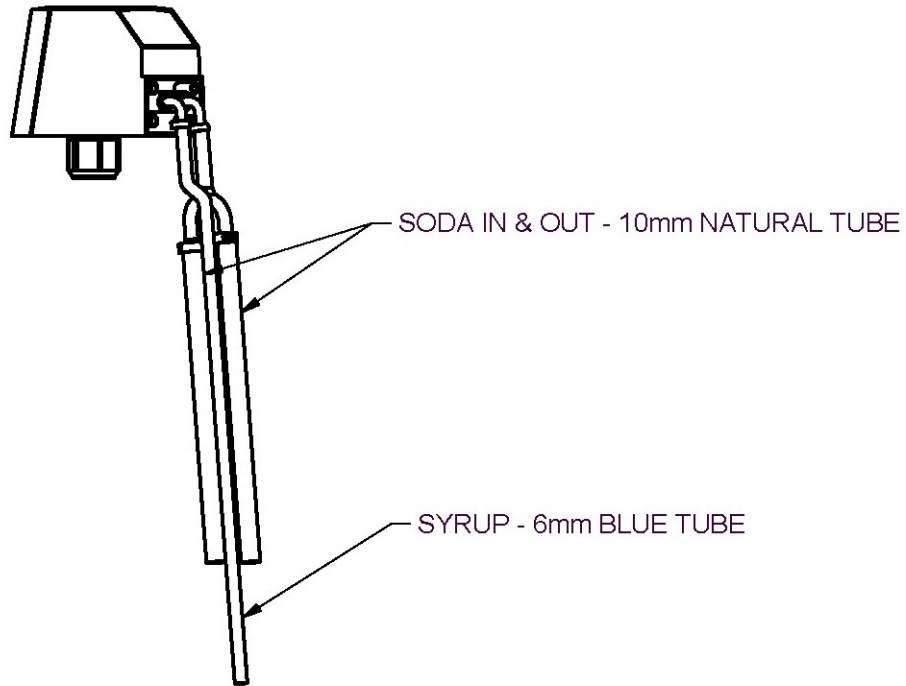
6.3 Cleaning and Sanitizing Bag-In-Box (Bib) Product Lines

- Disconnect the syrup quick disconnect coupling from syrup package and connect coupling to a bag valve removed from an empty Bag-in-Box package.
- Place end of the syrup inlet line, with bag valve attached, into a clean container filled with warm, clean, potable water.
- Place a waste container under the dispensing tap. Activate the tap to fill the line with warm water. Flush and rinse the line and fittings for a minimum of sixty (60) seconds to remove all traces of residual product.
- NOTE: Extended lengths of product lines may require additional time for flushing and rinsing lines.
- Prepare cleaning solution as described in Section 7.2. Place the end of the syrup inlet line into a container filled with the prepared cleaning solution.
- Place waste container under the dispensing tap. Activate the tap and draw cleaning solution through lines for a minimum of sixty (60) seconds. This will ensure line is flushed and filled with cleaning solution. Allow to stand for at least ten (10) minutes.
- Place end of the syrup inlet line into a clean container filled with clean, potable water at temperature of 32 to 45°C.
- Place waste container under the dispensing Tap. Activate the tap to flush and rinse the line and fittings for a minimum of sixty (60) seconds to remove all traces of cleaning solution.
- Prepare sanitizing solution as described in Section 7.2. Place the end of the syrup inlet line into the container filled with the prepared sanitizing solution.
- Activate the tap and draw sanitizing solution through the line for a minimum of sixty (60) seconds. This will ensure the line is flushed and filled with sanitizing solution. Allow the line to stand for at least fifteen (15) minutes.
- Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to the syrup package.
- Draw drinks and refill lines with end-user product to flush sanitizing solution from the line and dispenser.
- Test dispenser in the normal manner for correct operation. Taste dispensed product to ensure there is no off taste. If off-taste is found, flush syrup system again.

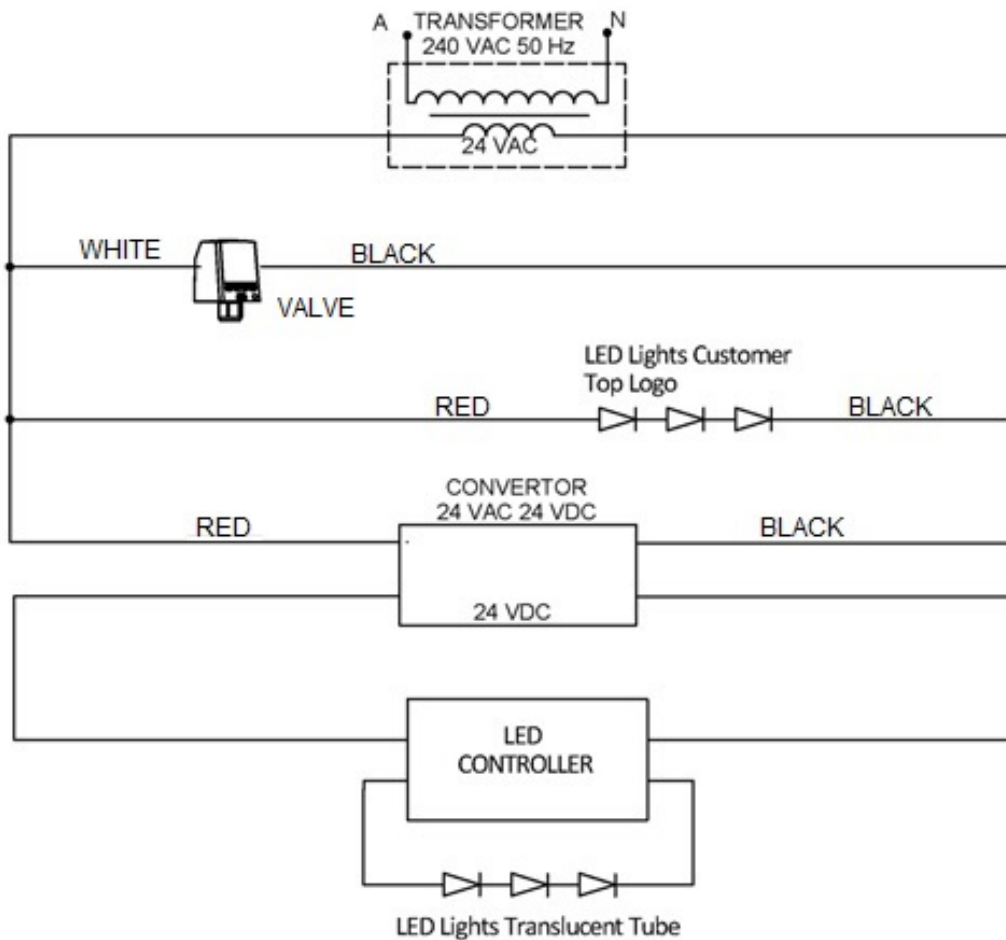
6.4 Cleaning and Sanitizing Nozzles and Diffusers

- Disconnect the power so the dispensing valve will not be activated during the cleaning procedure.
- Remove nozzles by twisting counter clockwise and pulling down.
- Remove the diffusers by pulling downwards.
- Wash nozzles and diffusers in cleaning solution, and then immerse them in a bath of sanitizing solution for 15 minutes.
- Let nozzles and diffusers air dry. DO NOT rinse with water after sanitizing.
- Reinstall the diffusers and nozzles.
- Connect power.
- Test dispenser in the normal manner for correct operation. Taste dispensed product to ensure there is no off taste. If off-taste is found, flush syrup system.

7. Plumbing Diagram



8. Electrical Circuit Diagram



9. Assembly Diagram & Parts List

9.1 Bullet Tower Crew Illuminated Assembly.

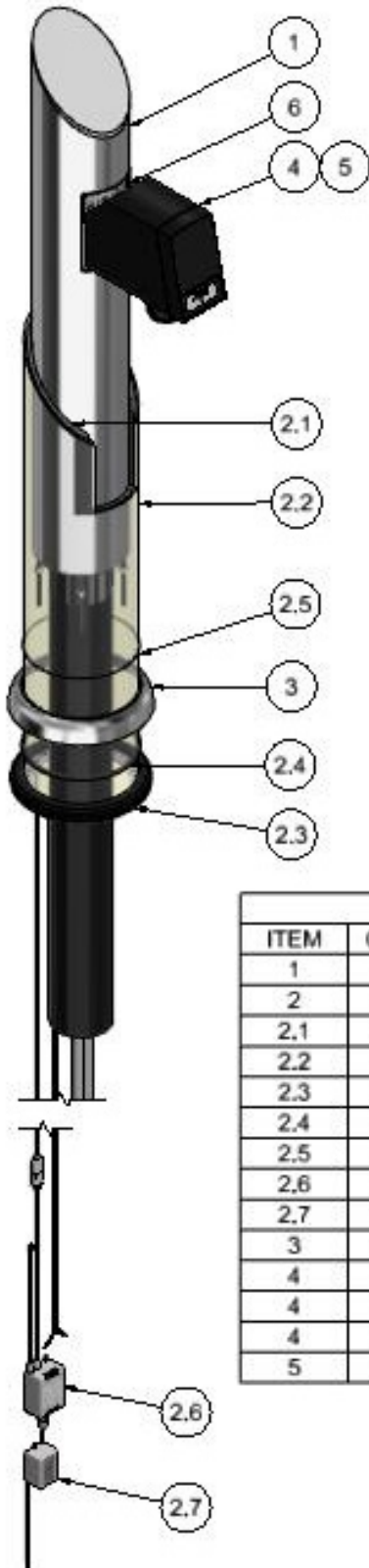
05000283, 05000284 & 05000383



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	05000282	TOWER BULLET 24V CREW TALL
2	1	83000476	ACRYLIC LED 24V SL BULLET CREW
2.1	1	83000472	ACRYLIC LED SLEEVE
2.2	1	83000472	ACRYLIC LED SEAL
2.3	1	83000494	LED RGB ROUND ASSEMBLY
2.4	1	83000476 ITEM 4	ORING 5MM
2.5	1	83000476 ITEM 5	ORING 2MM
2.6	1	83000522	LED CONTROLLER
2.7	1	83000529	LED CONVERTER
3	1	61001031	SKIRT ILL BULLET PMIX TWR
9	1	21000900	VALVE LEV 3OZ PORTION CONTROL
4	1	21190114	VALVE LEV 3 OZ PUSH BUTTON
8	1	21190213	VALVE 4.5OZ PORTION CONTROL
5	4	79601328	SCREW BR M5 X 25MM CH HD SLT

9.2 Bullet Tower Customer Illuminated Assembly

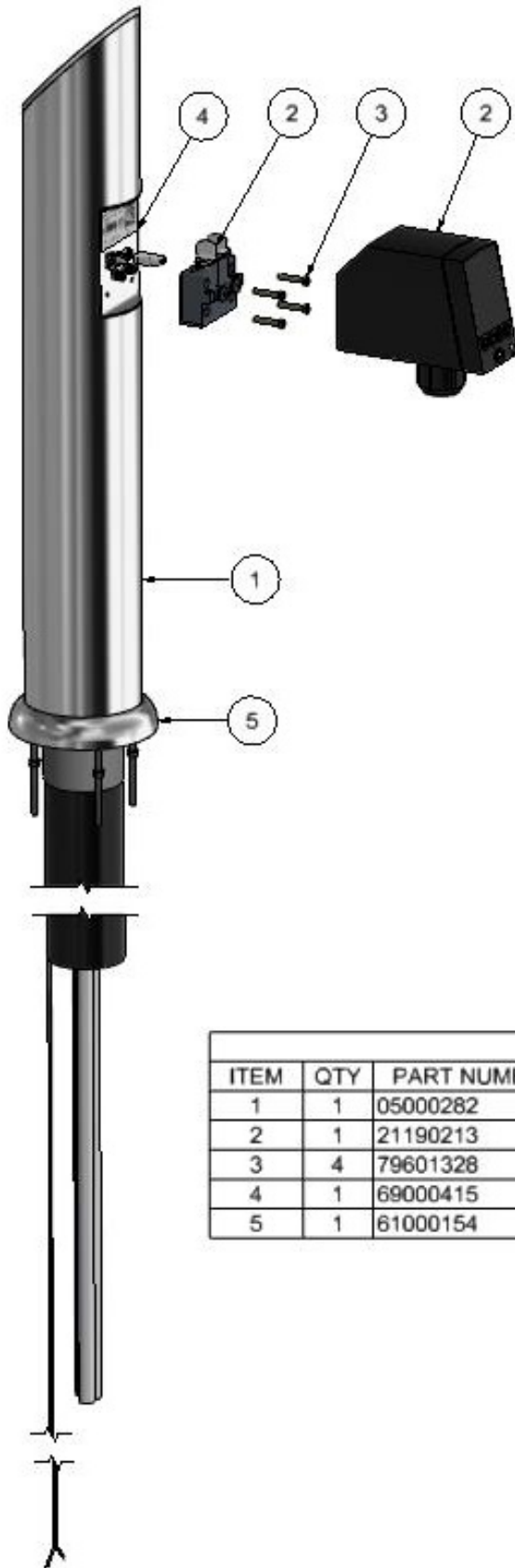
05000279, 05000360 & 05000362



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	05000278	TOWER BULLET 24V CUS TALL 4.5P
2	1	83000474	ACRYLIC LED 24V SL BULLET CUST
2.1	1	83000448	ACRYLIC LED SLEEVE
2.2	1	83000448	ACRYLIC LED SEAL
2.3	1	83000494	LED RGB ROUND ASSEMBLY
2.4	1	83000474 ITEM 4	ORING 5MM
2.5	1	83000474 ITEM 5	ORING 2MM
2.6	1	83000522	LED CONTROLLER
2.7	1	83000539	LED CONVERTER
3	1	61001031	SKIRT ILL BULLET PMIX TWR
4	1	21000175	VALVE VERSAPOUR 3OZ LEVER
4	1	21000176	VALVE VERSAPOUR 3OZ PUSH BUTTON
4	1	21190185	VALVE LEV 4.5OZ PUSH BUTTON
5	4	79601328	SCREW BR M5 X 25MM CH HD SLT

9.3 Bullet Tower Crew Standard Assembly

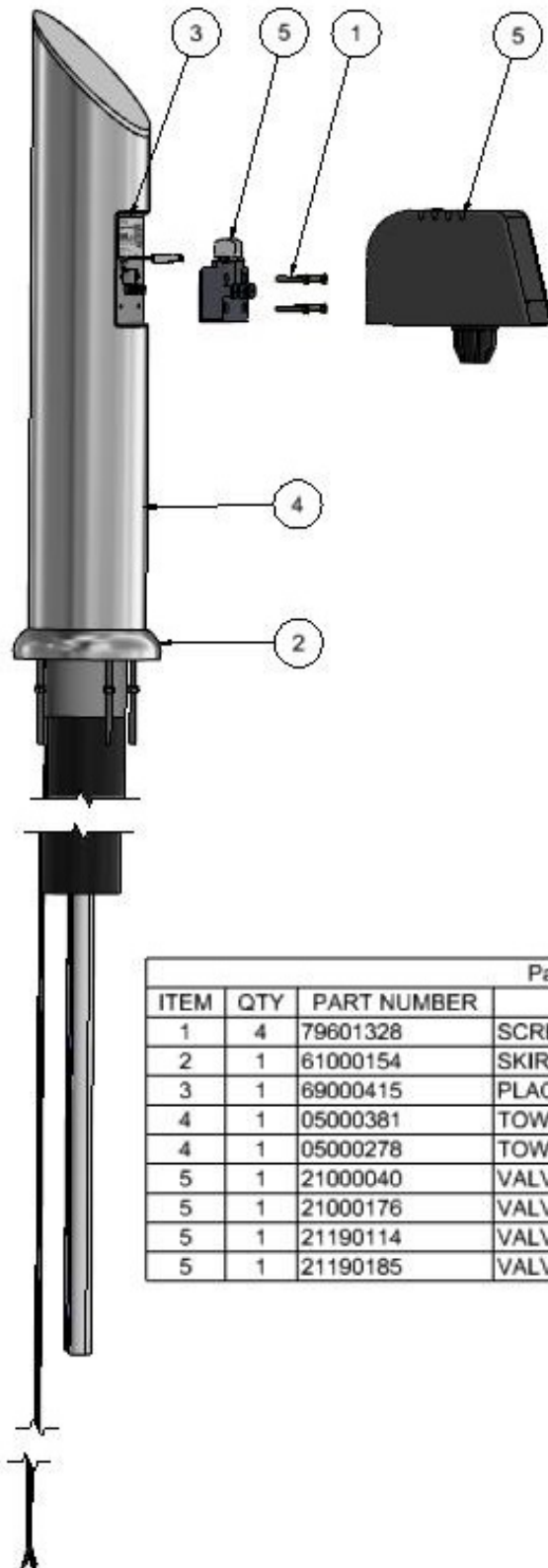
05000380



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	05000282	TOWER BULLET 24V CREW TALL
2	1	21190213	VALVE LEV 4.5OZ PC
3	4	79601328	SCREW BR M5 X 25MM CH HD SLT
4	1	69000415	PLAQUE BULLET TOWER V2
5	1	61000154	SKIRT SLIMLINE PMIX TOWER

9.4 Bullet Tower Customer Standard Assembly

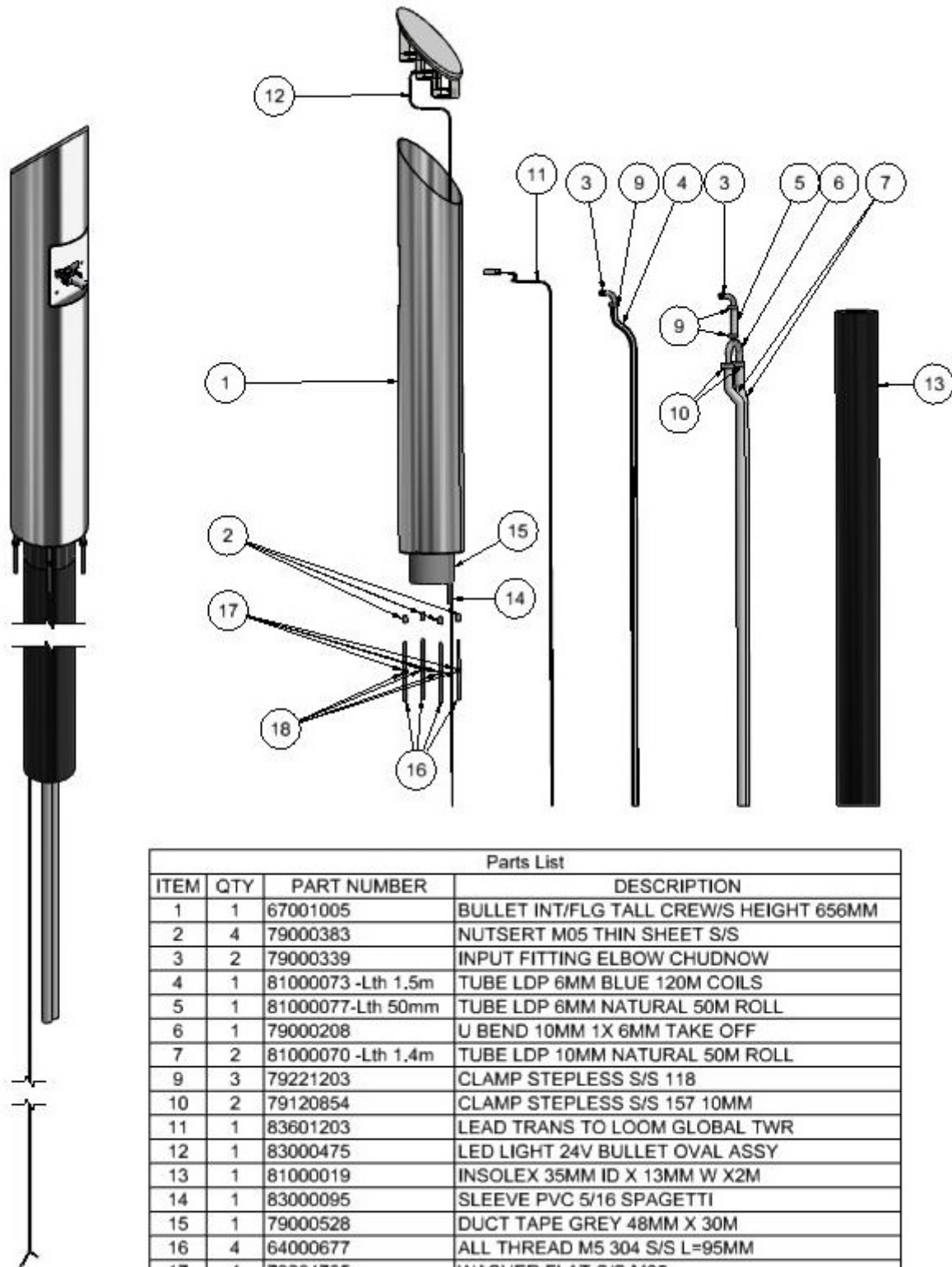
Height 556mm – 05000256, 05000259, 05000386 & 05000387
 Height 656mm – 05000385



Parts List				
ITEM	QTY	PART NUMBER	DESCRIPTION	
1	4	79601328	SCREW BR M5 X 25MM CH HD SLT	
2	1	61000154	SKIRT SLIMLINE PMIX TOWER	
3	1	69000415	PLAQUE BULLET TOWER V2	
4	1	05000381	TOWER BULLET CUSTOMER HEIGHT 556MM	
4	1	05000278	TOWER BULLET CUSTOMER HEIGHT 656MM	
5	1	21000040	VALVE LEV 3 OZ LEVER	
5	1	21000176	VALVE VERSAPOUR 3.0 PUSH BUTTON	
5	1	21190114	VALVE LEV 3 OZ PUSH BUTTON	
5	1	21190185	VALVE LEV 4.5OZ PUSH BUTTON	

9.5 Bullet Tower Crew Base Assembly

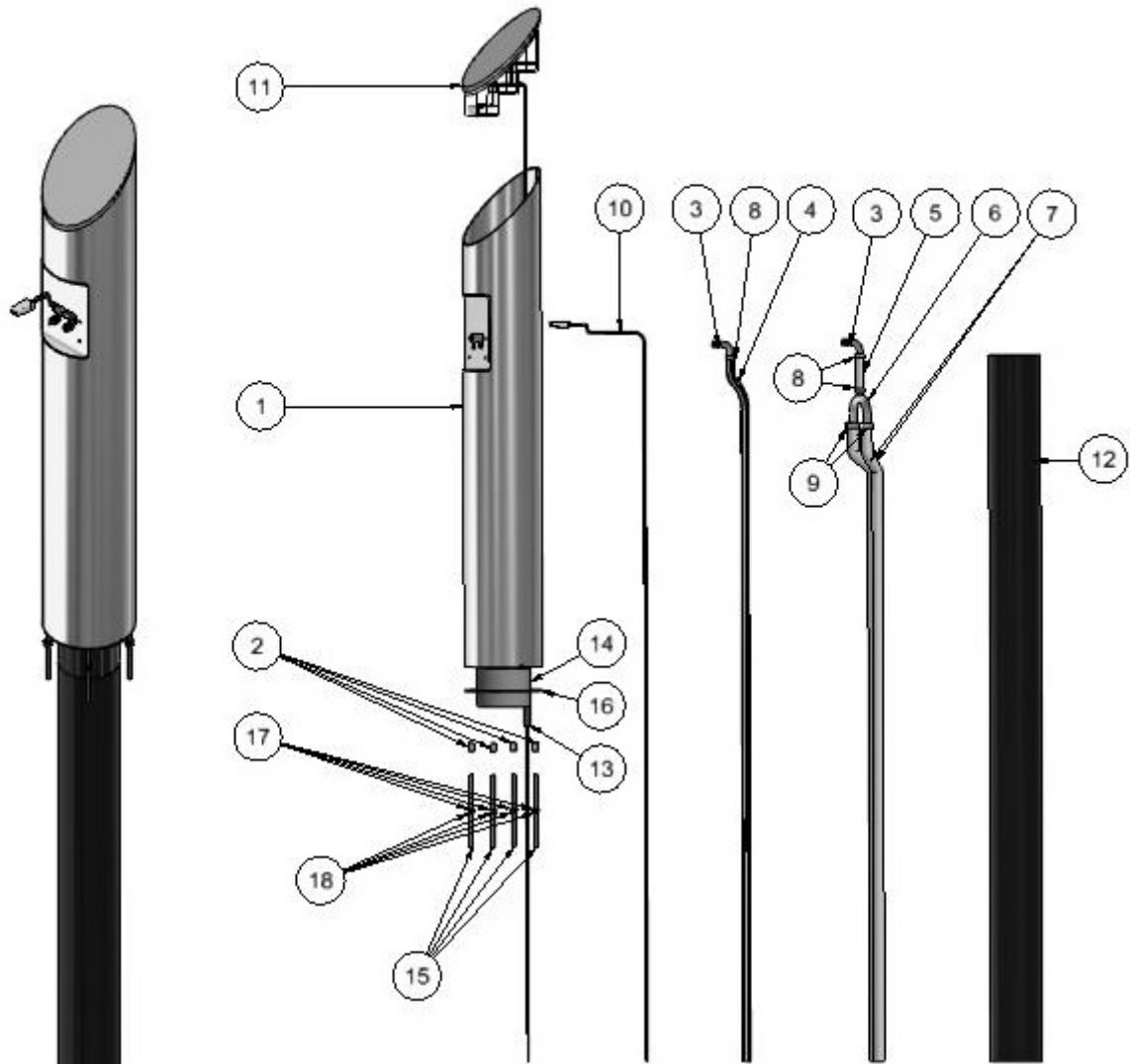
05000282



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	67001005	BULLET INT/FLG TALL CREW/S HEIGHT 656MM
2	4	79000383	NUTSERT M05 THIN SHEET S/S
3	2	79000339	INPUT FITTING ELBOW CHUDNOW
4	1	81000073 -Lth 1.5m	TUBE LDP 6MM BLUE 120M COILS
5	1	81000077-Lth 50mm	TUBE LDP 6MM NATURAL 50M ROLL
6	1	79000208	U BEND 10MM 1X 6MM TAKE OFF
7	2	81000070 -Lth 1.4m	TUBE LDP 10MM NATURAL 50M ROLL
9	3	79221203	CLAMP STEPLESS S/S 118
10	2	79120854	CLAMP STEPLESS S/S 157 10MM
11	1	83601203	LEAD TRANS TO LOOM GLOBAL TWR
12	1	83000475	LED LIGHT 24V BULLET OVAL ASSY
13	1	81000019	INSOLEX 35MM ID X 13MM W X2M
14	1	83000095	SLEEVE PVC 5/16 SPAGETTI
15	1	79000528	DUCT TAPE GREY 48MM X 30M
16	4	64000677	ALL THREAD M5 304 S/S L=95MM
17	4	79264785	WASHER FLAT S/S M05
18	4	79150056	NUT M05 [HEX] SS
19	1	87000150	GASKET BULLET TOWER V2

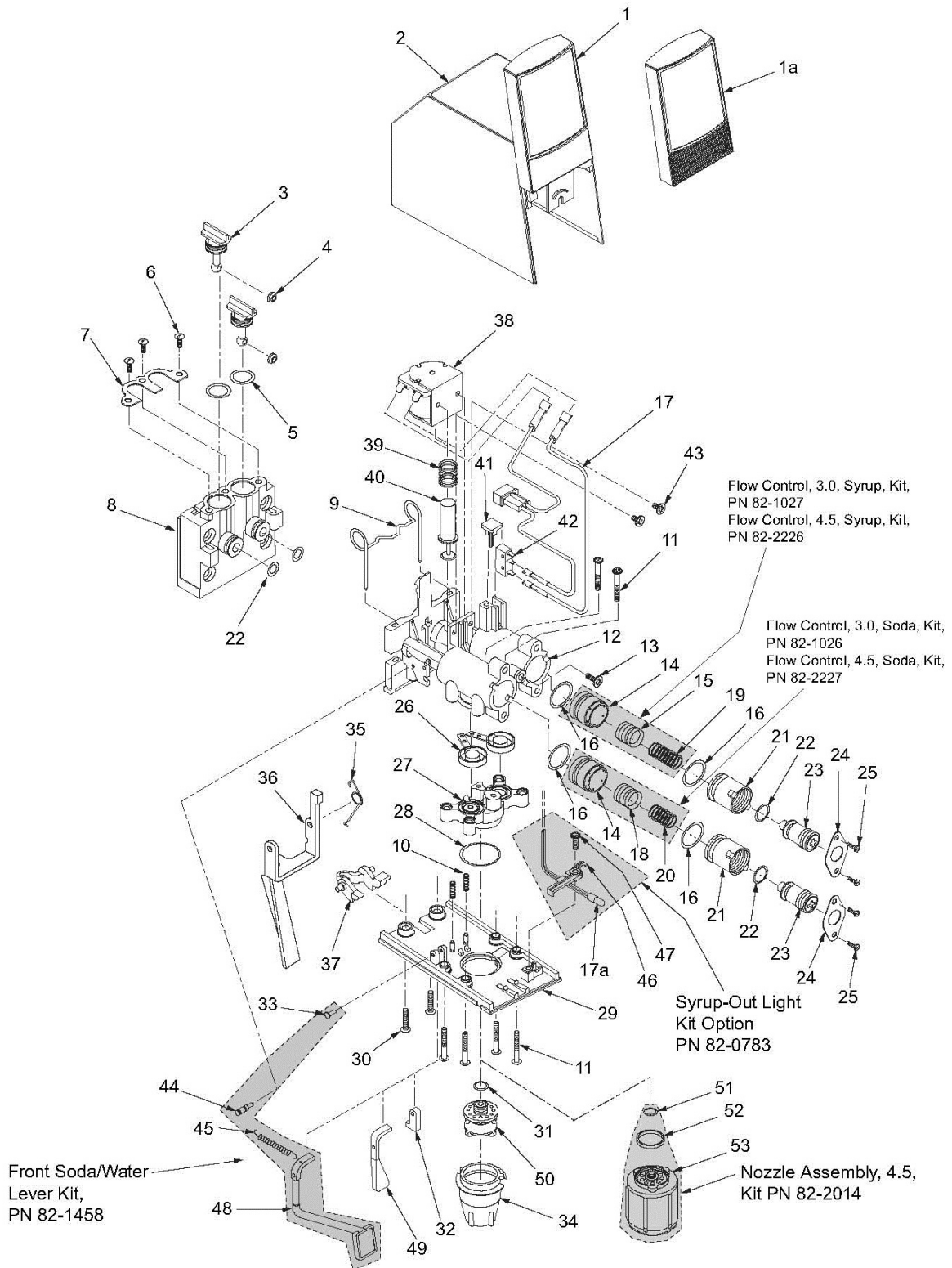
9.6 Bullet Tower Customer Base Assembly

05000278 & 05000381



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	67001002	BULLET INT/FLG CUST/S HEIGHT 656MM
1	1	67000307	BULLET INT/FLG CUST/S HEIGHT 556MM
2	4	79000383	NUTSERT M05 THIN SHEET S/S
3	2	79000339	INPUT FITTING ELBOW CHUDNOW
4	1	81000073 -Lth 1,5m	TUBE LDP 6MM BLUE 120M COILS
5	1	81000077-Lth 50mm	TUBE LDP 6MM NATURAL 50M ROLL
6	1	79000208	U BEND 10MM 1X 6MM TAKE OFF
7	2	81000070 -Lth 1,4m	TUBE LDP 10MM NATURAL 50M ROLL
8	3	79221203	CLAMP STEPLESS S/S 118
9	2	79120854	CLAMP STEPLESS S/S 157 10MM
10	1	83601203	LEAD TRANS TO LOOM GLOBAL TWR
11	1	83000475	LED LIGHT 24V BULLET OVAL ASSY
12	1	81000019	INSOLEX 35MM ID X 13MM W X2M
13	1	83000095	SLEEVE PVC 5/16 SPAGETTI
14	1	79000528	DUCT TAPE GREY 48MM X 30M
15	4	64000677	ALL THREAD M5 304 S/S L=95MM
16	1	87000150	GASKET BULLET TOWER V2
17	4	79264785	WASHER FLAT S/S M05
18	4	79150056	NUT M05 [HEX] SS

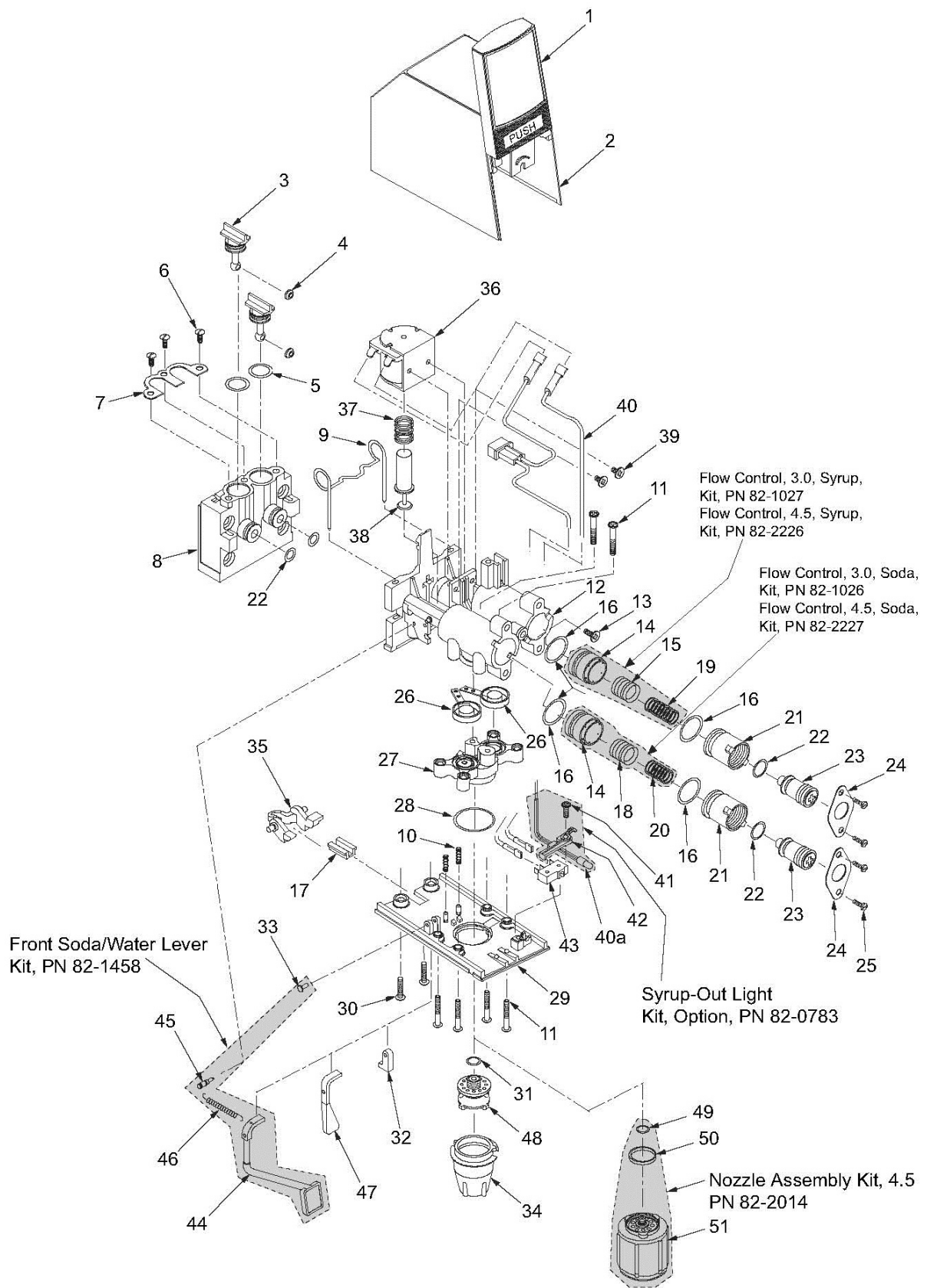
9.7 LEV Lever Assembly



LEV Lever Assembly Continued

<u>Item</u>	<u>Part No.</u>	<u>Description</u>	<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	05-0287	I.D. Panel	34	05-0233	Nozzle, 3.0 (Used in Valves produced through September 1998)
1a	54-0057	I.D. Panel (Syrup-Out)			
2	54-0029	Cover Sub Assy			
-	54-0030	Cover Assy (Item No. 1-2)	-	05-1463	Nozzle, 3.0 (Used in Valves produced in September 1998 and later)
-	54-0059	Cover Assy (Item No. 1a-2)			
3	05-0266	Stem, Valve, Mounting Block			
4	05-0267	Washer	35	03-0081	Lever, Spring, Electric
5	02-0047	O-Ring	36	05-0231	Lever, Electric
6	04-0269	Screw	37	05-0238	Yoke, Electric
7	03-0087	Retainer, Stem, Valve, Mounting Block	38	52-0288	Coil Assy, LEV®
			39	03-0125	Spring, Solenoid, LEV®
8	05-0265	Mounting Block	40	10-0117	Armature, LEV®
-	82-0274	Block Assy, Mounting (Item No. 3-8, 22)	41	05-0935	Plug, Retainer, Micro-Switch
			42	26-0265	Micro-Switch
9	03-0233	Retainer, Valve, 1-Piece	43	04-0486	Screw
10	03-0143	Spring, Pin, LEV®	44	04-0724	Pin, Stud
11	04-0270	Screw	45	03-0238	Spring, Front Soda/Water Lever
12	54-0189	Body Assy, Upper			
13	04-0302	Screw	46	05-0490	Holder
14	81-0274	Sleeve, Syrup/Water, 3.0	47	04-0470	Screw
-	81-0382	Sleeve, Syrup/Soda, 4.5	48	09-0120	Lever, Front, Soda/Water
15	81-0273	Piston, Syrup, 3.0	49	05-0274	Lever, Soda, 3.0
-	81-0383	Piston, Syrup, 4.5	50	54-0028	Diffuser Assy, 3.0 (Used in Valves produced through September 1998)
16	02-0132	O-Ring			
17	52-0622	Wire Harness			
17a	52-0902	Wire Harness (Syrup-Out)	-	05-1593	Diffuser Assy, 3.0 (Used in Valves produced in September 1998 and later)
18	81-0275	Piston, Soda, 3.0			
-	81-0384	Piston, Soda, 4.5			
19	03-0169	Spring, Syrup, Flow Control, LEV®	51	02-0133	O-Ring
			52	02-0421	Seal, Nozzle, 4.5
20	03-0171	Spring, Soda, Flow Control, LEV®	53	54-0183	Nozzle Assy, 4.5
21	05-0262	Bonnet, Flow Control			
22	02-0126	O-Ring			
23	05-1919	Plug, Adjustment, Flow Control, White			
-	82-0527/01	Plug, Adjustment Assy, White (Item No. 16, 21-23)			
24	03-0088	Retainer, Flow Control			
25	04-0267	Screw			
26	82-2929	Arm, Paddle, Assy			
27	54-0046	Body Assy, Lower, 3.0			
-	54-0188	Body Assy, Lower, 4.5			
28	02-0408	O-Ring, Nozzle, Red, 3.0 (Used in Valves produced through September 1998)			
29	05-0232	Plate, Bottom, 3.0			
-	05-1108	Plate, Bottom, 4.5			
30	04-0310	Screw			
31	02-0133	O-Ring (Used in Valves produced through September 1998)			
32	05-0281	Plug, Bottom Plate			
33	04-0775	Pin, Lever, Soda			

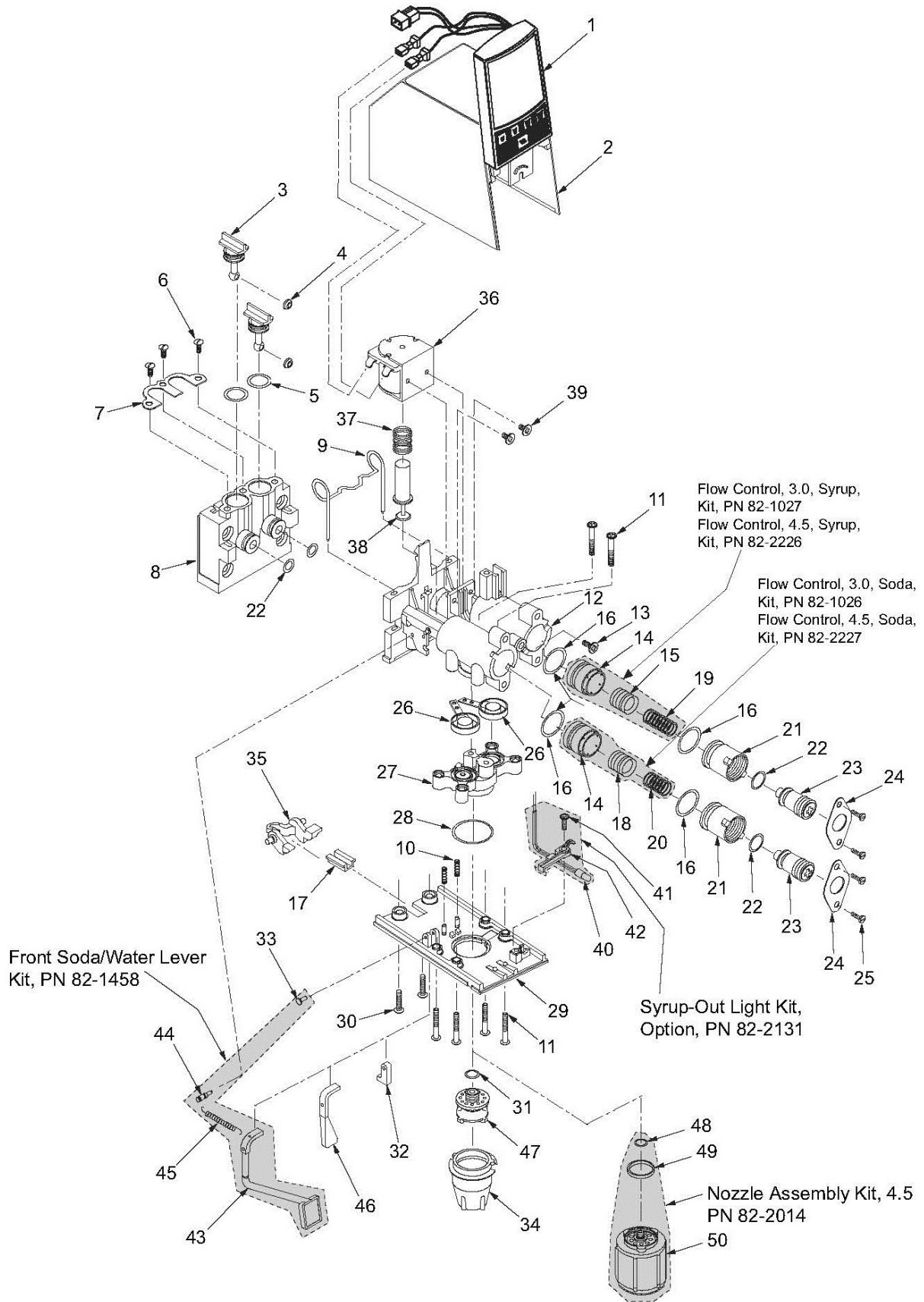
9.8 LEV Push Button Assembly



LEV Push Button Assembly Continued

<u>Item</u>	<u>Part No.</u>	<u>Description</u>	<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	54-0140	I.D. Panel, Large Pushbutton	35	05-0238	Yoke, Electric
2	54-0029	Cover Sub Assy	36	52-0288	Coil Assy, LEV®
-	54-0139	Cover Assy, Large (Pushbutton, Item No. 1-2)	37	03-0125	Spring, Solenoid, LEV®
3	05-0266	Stem, Valve, Mounting Block	38	10-0117	Armature, LEV®
4	05-0267	Washer	39	04-0486	Screw
5	02-0047	O-Ring	40	52-0622	Wire Harness
6	04-0269	Screw	40a	52-0902	Wire Harness (Syrup-Out)
7	03-0087	Retainer, Stem, Valve, Mounting Block	41	04-0470	Screw
8	05-0265	Mounting Block	42	05-0490	Holder
-	82-0274	Block Assy, Mounting (Item No. 3-8, 22)	43	26-0265	Micro-Switch
9	03-0233	Retainer, Valve, 1-Piece	44	09-0120	Lever, Front Soda/Water
10	03-0143	Spring, Pin	45	04-0724	Pin, Stud
11	04-0270	Screw	46	03-0238	Spring, Front Soda/Water Lever
12	54-0189	Body Assy, Upper	47	05-0274	Lever, Soda
13	04-0302	Screw	48	54-0028	Diffuser Assy, 3.0 (Used in Valves produced through September 1998)
14	81-0274	Sleeve, Syrup/Water, 3.0	-	05-1593	Diffuser Assy, 3.0 (Used in Valves produced in September 1998 and later)
-	81-0382	Sleeve, Syrup/Soda, 4.5			
15	81-0273	Piston, Syrup, 3.0	49	02-0133	O-Ring
-	81-0383	Piston, Syrup, 4.5	50	02-0421	Seal, Nozzle, 4.5
16	02-0132	O-Ring	51	54-0183	Nozzle Assy, 4.5
17	05-0491	Filler			
18	81-0275	Piston, Soda, 3.0			
-	81-0384	Piston, Soda, 4.5			
19	03-0169	Spring, Syrup, Flow Control, LEV®			
20	03-0171	Spring, Soda, Flow Control, LEV®			
21	05-0262	Bonnet, Flow Control			
22	02-0126	O-Ring			
23	05-1919	Plug, Adjustment, Flow Control, White			
-	82-0527/01	Plug, Adjustment Assy, White			
24	03-0088	Retainer, Flow Control			
25	04-0267	Screw			
26	82-2929	Arm, Paddle, Assy			
27	54-0046	Body Assy, Lower, 3.0			
-	54-0188	Body Assy, Lower, 4.5			
28	02-0408	O-Ring, Nozzle, Red, 3.0 (Used in Valves produced through September 1998)			
29	05-0232	Plate, Bottom, 3.0			
-	05-1108	Plate, Bottom, 4.5			
30	04-0310	Screw			
31	02-0133	O-Ring (Used in Valves produced through September 1998)			
32	05-0281	Plug, Bottom Plate			
33	04-0775	Pin, Lever, Soda			
34	05-0233	Nozzle, 3.0 (Used in Valves produced through September 1998)			
-	05-1463	Nozzle, 3.0 (Used in Valves produced in September 1998 and later)			

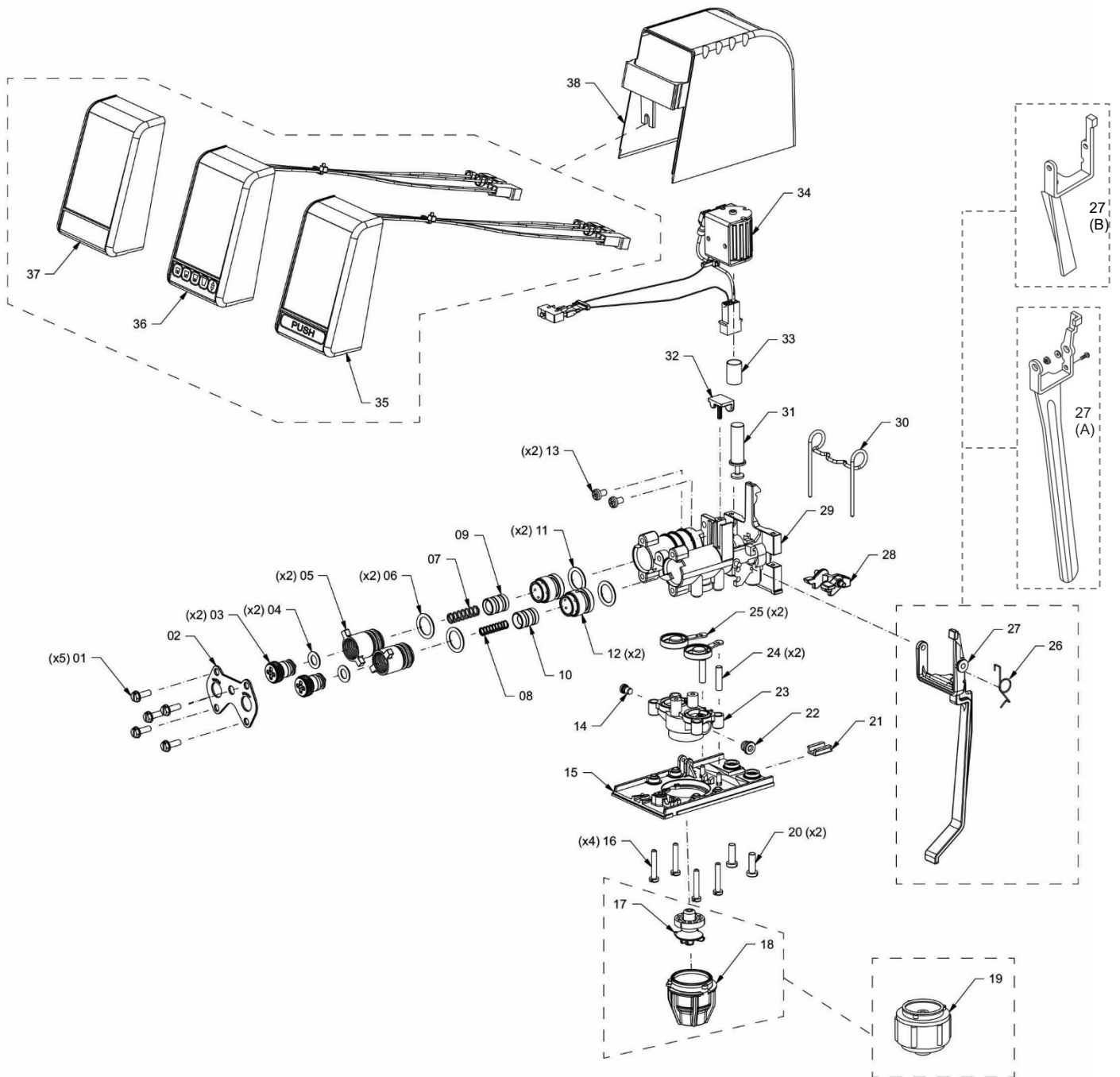
9.9 LEV Portion Control Assembly



LEV Portion Control Assembly Continued

<u>Item</u>	<u>Part No.</u>	<u>Description</u>	<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	52-1581	I.D. Panel (Used in Valves produced through May 2000)	29	05-0232	Plate, Bottom, 3.0
-	52-2296	I.D. Panel, PC, Parylene (Used in Valves produced through June 2000 and later)	-	05-1108	Plate, Bottom, 4.5
2	54-0029	Cover Sub Assy	30	04-0310	Screw
-	54-0181	Cover Assy, Large (Items No. 1-2)	31	02-0133	O-Ring (Used in Valves produced through September 1998)
3	05-0266	Stem, Valve, Mounting Block	32	05-0281	Plug, Bottom Plate
4	05-0267	Washer	33	04-0775	Pin, Lever, Soda
5	02-0047	O-Ring	34	05-0233	Nozzle, 3.0 (Used in Valves produced through September 1998)
6	04-0269	Screw	-	05-1463	Nozzle, 3.0 (Used in Valves produced in September 1998 and later)
7	03-0087	Retainer, Stem, Valve, Mounting Block	35	05-0238	Yoke, Electric
8	05-0265	Mounting Block	36	52-0288	Coil Assy, LEV®
-	82-0274	Block Assy, Mounting (Item No. 3-8, 22)	37	03-0125	Spring, Solenoid, LEV®
9	03-0233	Retainer, Valve, 1-Piece	38	10-0117	Armature, LEV®
10	03-0143	Spring, Pin	39	04-0486	Screw
11	04-0270	Screw	40	52-2069	Wire Harness (Syrup-Out)
12	54-0189	Body Assy, Upper	41	04-0470	Screw
13	04-0302	Screw	42	05-0490	Holder
14	81-0274	Sleeve, Syrup/Water, 3.0	43	09-0120	Lever, Front Soda/Water
-	81-0382	Sleeve, Syrup/Soda, 4.5	44	04-0724	Pin, Stud
15	81-0273	Piston, Syrup, 3.0	45	03-0238	Spring, Front Soda/Water Lever
-	81-0383	Piston, Syrup, 4.5	46	05-0274	Lever, Soda
16	02-0132	O-Ring	47	54-0028	Diffuser Assy, 3.0 (Used in Valves produced through September 1998)
17	05-0491	Filler	-	05-1593	Diffuser Assy, 3.0 (Used in Valves produced in September 1998 and later)
18	81-0275	Piston, Soda, 3.0	48	02-0133	O-Ring
-	81-0384	Piston, Soda, 4.5	49	02-0421	Seal, Nozzle, 4.5
19	03-0169	Spring, Syrup, Flow Control, LEV®	50	54-0183	Nozzle Assy, 4.5
20	03-0171	Spring, Soda, Flow Control, LEV®			
21	05-0262	Bonnet, Flow Control			
22	02-0126	O-Ring			
23	05-1919	Plug, Adjustment, Flow Control, White			
-	82-0527/01	Plug, Adjustment Assy, White			
24	03-0088	Retainer, Flow Control			
25	04-0267	Screw			
26	82-2929	Arm, Paddle, Assy			
27	54-0046	Body Assy, Lower, 3.0			
-	54-0188	Body Assy, Lower, 4.5			
28	02-0408	O-Ring, Nozzle, Red, 3.0 (Used in Valves produced through September 1998)			

9.10 Versapour Valve Assembly



PARTS LIST				
ITEM	PART NO.	HL PART NO.	ALT. PART NO.	DESCRIPTION
1	04-0267/02	21000220		SCR,8-16X.5,PLSTI,HHSW/W,SS
2	03-0433/02	21000119		RETAINER FLOW CONTROL LEV
3	05-1919	21000032		PLUG ADJUSTMENT LEV
4	02-0126	79020126		ORING 2-109 97-0999 (GO-109)
5	05-0262/04	21000014		BONNET FLOW CONTROL LEV VALVE
6	02-0132	21020132		ORING LANCER
7	03-0171	21030171		SPRING SODA LANCER VALVE
8	03-0169	21030169		SPRING SYRUP FLOW CONTROL LEV
9	81-0275	21810275		PISTON,WATER,3OZ,VALVE
10	81-0273	21810273		PISTON,SYRUP,3OZ,VALVE
11	02-0132	21020132		ORING LANCER
12	81-0274	21810274		SLEEVE SYRUP LANCER 3OZ VALVE
13	04-0486	21000203		SCR,8-32X.270,PLNHD,PH/SL,MS
14	05-0234/01	21000204		PLUG,SMALL
15	05-1108/03	15000228		PLATE BOTTOM LEV 4.5OZ
16	04-0270	21000206		SCR,6-19X.910,PHD,PH/SL,PLT
17	05-1593/02	21051593		DIFFUSER VERSAPOUR 3.0OZ
18	05-3242	21000207		NOZZLE,BLACK,VERSAPOUR
19	54-0183/04	21000208		NOZZLE ASSY, 2-SHOT 4.5OZ/S
20	04-0310	21000209		SCR,8-16X.600,PHD,PH/SL,PLT
21*	05-0491/01	21000210		FILLER,LEV,PUSHBUTTON
22	05-0235	21000205		PLUG,LARGE
23	05-1109/01	21000211		BODY,LOWER,PRESSURE,4.5
24	03-0143	21000030		SPRING BANJO VALVE LEV
25	82-3869/01	21000212		PADDLE ARM,SIMRIT COMPOUND C
26**	03-0081	21000037		SPRING LEVER LEV VALVE
27**	05-0776/02	21540165		LEVER,ELECTRIC,SELF-SERV,LEV
27A	30-5416	21000117		LEVER SS METAL
27B	05-0231	21000025		LEVER SHORT
28	05-0238/06	21000054		YOKE LEV VALVE
29	05-1110/04	21000214		BODY UPPER, LEV
30	03-0233	21030233		RETAINER VALVE LEV VOL
31	10-0117/04	87000069		ARMATURE LEV VALVE
32**	05-0935	21000215		PLUG,CHERRY SWITCH
33	03-0125	21000038		SPRING SOLENOID LEV
34	52-1248/03	21521248		COIL HARNESS ASSY LEV
35	52-3630	21000216		ID PANEL ASSY, LPV, PB
36	52-3632	21000217		ID PANEL ASSY, LPV,PC
37	05-3241	21000218		PANEL,ID,BLACK,VERSAPOUR
38	05-3240	21000219		COVER,BLACK,VERSAPOUR

* denotes part only applicable in Versa Pour PB & PC

** denotes part only applicable in Versa Pour SSL, short lever

10. Trouble Shooting

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
Miscellaneous leakage.	<ul style="list-style-type: none"> A. Gap between upper and lower valve bodies. B. Worn or damaged paddle arm assemblies. C. Damaged or improperly installed O-rings. 	<ul style="list-style-type: none"> A. Tighten all six (6) retaining screws. B. Replace paddle arm assemblies. C. Replace appropriate O-rings.
Lights do not work.	<ul style="list-style-type: none"> A. Transformer not plugged in. B. Faulty transformer to loom connection. C. Transformer failure. D. LED failure. 	<ul style="list-style-type: none"> A. Check transformer connections. B. Check transformer to loom connection. C. Reset transformer supply circuit breaker or replace faulty transformer. D. Replace LED.
Valve does not work.	<ul style="list-style-type: none"> A. Transformer not plugged in. B. Faulty transformer to loom connection. C. Transformer failure. D. Valve failure 	<ul style="list-style-type: none"> A. Check transformer connections. B. Check transformer to loom connection. C. Reset transformer supply circuit breaker or replace faulty transformer. D. Replace valve.
Insufficient water/soda flow.	<ul style="list-style-type: none"> A. Insufficient incoming supply water pressure. B. Shutoff on mounting block not fully open. C. Foreign debris in water/soda flow control. 	<ul style="list-style-type: none"> A. Verify incoming supply water/soda pressure is a minimum of 25 PSI. B. Open shutoff fully. C. Remove water/soda flow control from upper body and clean out any foreign material to ensure smooth free spool movement.
Insufficient syrup flow.	<ul style="list-style-type: none"> A. Insufficient CO₂ pressure to BIB pumps. B. Shutoff on mounting block not fully open. C. Foreign debris in syrup flow control. 	<ul style="list-style-type: none"> A. Adjust CO₂ pressure to 80 PSI (minimum 70 PSI) for BIB pumps. B. Open shutoff fully. C. Remove syrup flow control from upper body and clean out any foreign material to ensure smooth free spool movement.
Erratic ratio.	<ul style="list-style-type: none"> A. Insufficient incoming supply of water/soda and/or syrup pressure. B. Foreign debris in water/soda and/or syrup flow controls. 	<ul style="list-style-type: none"> A. Check pressure and adjust. B. Remove flow controls from upper body clean out any foreign material to ensure smooth free spool movement.
Valve will not shut off.	<ul style="list-style-type: none"> A. Faulty control panel. B. Faulty touch panel. C. Solenoid armature not returning to bottom position. 	<ul style="list-style-type: none"> A. Replace control board. B. Replace touch panel. C. Replace defective armature or spring.
No product dispensed.	<ul style="list-style-type: none"> A. Water/soda and syrup shutoffs on mounting block not fully open. B. ID panel actuator on electric valve is not actuating the switch. C. Electric current not reaching electric valve. D. Improper or inadequate water/soda or syrup supply. 	<ul style="list-style-type: none"> A. Open shutoffs fully. B. Repair or replace. C. Check electric current supplied to valve. If current is adequate, check solenoid coil and switch, and replace if necessary. D. Remove valve from mounting block and open shutoffs slightly and check water/soda and syrup supply. If no supply, check Tower chiller for freeze-up or other problems.

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
	F. Transformer failure.	F. Reset transformer supply circuit breaker or replace faulty transformer.
Water/soda only dispensed; no syrup; or syrup only dispensed; no water.	A. Water/soda or syrup shutoff on mounting block not fully open. B. Improper or inadequate water/soda or syrup supply. C. CO ₂ pressure too low. D. Stalled or inoperative BIB pump. E. Kinked line.	A. Open shutoff fully. B. Remove valve from mounting block and open shutoffs slightly and check water and syrup supply. If no supply, check Tower chiller for freeze-up or other problems. Ensure BIB connection is engaged. C. Check the CO ₂ pressure to the BIB pump manifold to ensure it is between 70 PSI. D. Check CO ₂ pressure and/or replace pump. E. Remove kink or replace line.
Syrup only dispensed. No water/soda, but CO ₂ gas dispensed with syrup.	A. Improper water/soda flow to the Tower. B. Water line frozen.	A. Check for water/soda flow to the Tower. B. Check Tower chiller unit.
Insufficient syrup flow.	A. Insufficient syrup pressure. B. Shutoff valve restriction. C. Valve flow control stuck.	A. Check incoming syrup to ensure minimum flowing pressure. B. Check shutoff on mounting block to ensure it is in fully open position. C. Remove water flow control from upper body and clean out any foreign material to ensure smooth free spool movement. Sleeve and spool are marked "S/D".
Excessive foaming.	A. Incoming water/soda or syrup temperature too high. B. CO ₂ pressure too high. C. Water/soda flow rate too high. D. Nozzle and diffuser not properly installed. E. Nozzle and diffuser not clean. F. Air in BIB lines. G. Poor quality ice. H. High beverage temperature.	A. Correct prior to Eclipse Tower. Consider larger or pre-cooler. B. Adjust CO ₂ pressure downward, but not less than 70 PSI. C. Readjust and reset ratio. D. Remove and reinstall properly. E. Remove and clean. F. Bleed air from BIB lines. G. Check quality of ice used in drink. H. Check Tower chiller unit.
Warm drinks.	Tower chiller faulty: A. Restricted airflow around Tower chiller. B. Tower chiller unit connected to hot water supply. C. Refrigeration system not running. D. Refrigerant leak. E. Condenser fan motor not working. F. Dirty condenser. G. Dispenser capacity exceeded.	Check chiller: A. Check clearances around sides, top, and inlet of Tower chiller unit. Remove objects blocking airflow through grill. B. Switch to cold water supply. C. Check refrigeration system. D. Repair and recharge. E. Replace condenser fan motor. F. Clean condenser. G. Add pre-cooler or replace with larger dispenser.

11. Certificate of Warranty

It is the policy of Hoshizaki to provide to its current customers, warranty for all equipment supplied and installation work performed within a specified period.

Parts and Equipment

Lancer provides a warranty period of twelve (12) months from the date of original invoice for all manufactured parts. Repair or replacement of defective parts will be at the sole discretion of Lancer.

Changeover parts will be invoiced to the customer at the customers normal purchase cost and upon return of the warranty item and validation of the claim, the invoice will be credited.

Installations

Lancer provides a warranty period of twelve (12) months from the date of final invoice for workmanship after the completion of any installation work, provided the parts and labour are completed by Lancer or its subcontractor.

Labour

Lancer will not normally cover any labour costs associated with a warranty claim. Subject to the approval of the Divisional Sales Manager, Lancer may choose to reimburse the customer for some or all labour costs associated with a warranty claim. Any claim for labour costs must be authorized by Lancer prior to the work being undertaken.

Exclusions

Lancer will not accept any liability or cost associated with any consequential losses (such as loss of syrup or beer), loss of profit or damage to property as a result of faulty product.

Warranty shall not apply:

- a) If in the opinion of Lancer, the equipment has been used in a situation the equipment has not been designed for;
- b) If in the opinion of Lancer, the equipment has been subject to abuse, negligence or accident;
- c) If connected to improper, inadequate or faulty power, water or drainage service or operated using incorrect, insufficient or contaminated lubricants, coolants, refrigerants or additives;
- d) Where the product is installed, maintained or operated otherwise than in accordance with the instructions supplied by Lancer;
- e) Where the product has been damaged by foreign objects;
- f) Where the product has been serviced, repaired, altered or moved otherwise than by Lancer or its nominees or using other than Lancer approved replacement parts.

To obtain full details of your warranty and approved service agency, please contact your dealer/supplier, or the nearest Hoshizaki Office.

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