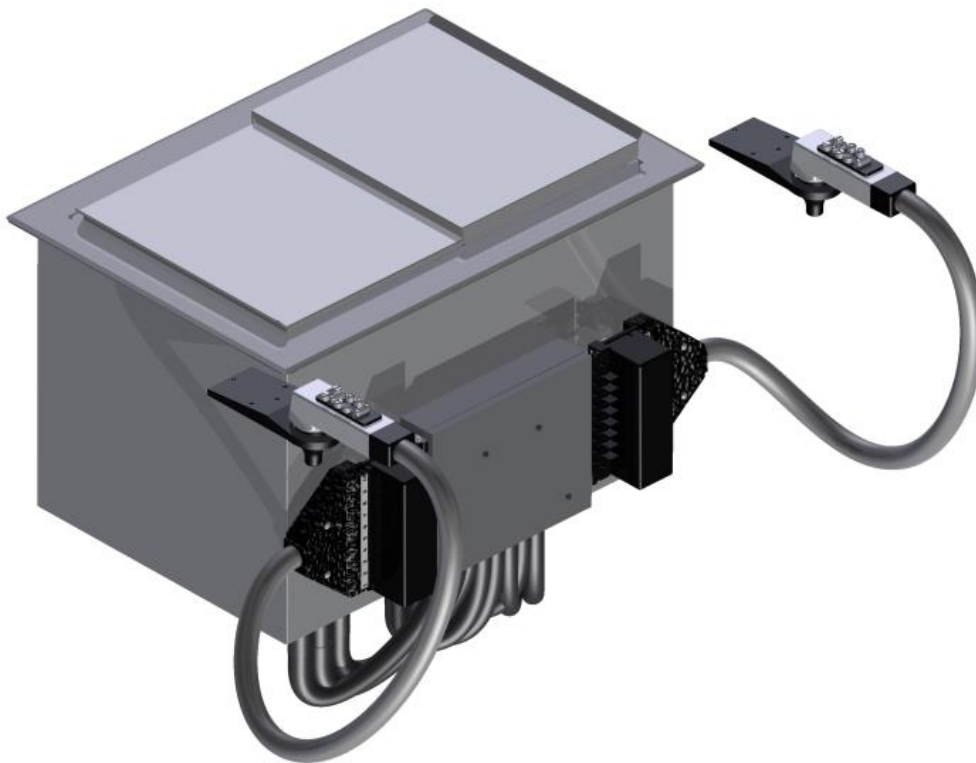


LANCER | SOFT DRINK SYSTEMS

Dropin 1522 Dual Bargun T-Block

Installation, Operation & Service Manual



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1. Introduction

Thank you for purchasing this quality Lancer product. All Lancer products are constructed using the highest quality materials and components. They are designed to the highest possible standards, therefore offering our customers endless hours of optimum performance.

2. The Company

Hoshizaki Lancer is a wholly owned subsidiary of Lancer Corporation, a world leader in the supply of Beverage Dispensing Equipment based in San Antonio, Texas. Lancer has manufacturing bases and distribution networks in 97 countries. Lancer is in turn ultimately owned by Hoshizaki Electric Co Ltd of Nagoya, Japan. Hoshizaki is a global leader in food service equipment.

Hoshizaki Lancer's Australian head office and manufacturing base is located in Adelaide (SA), with branch offices and warehousing facilities in Sydney (NSW), Melbourne (VIC), Brisbane (QLD), Perth (WA) and Auckland (New Zealand).

3. Our Products

Lancer specialises in the design, engineering, manufacture, and marketing of beverage dispensing equipment in two core categories:

Soft Drink Equipment

Mechanically cooled and ice cooled soft drink dispensers, frozen beverage dispensers, dispensing valves, carbonators and an extensive line of beverage dispensing parts and accessories.

Beer Equipment

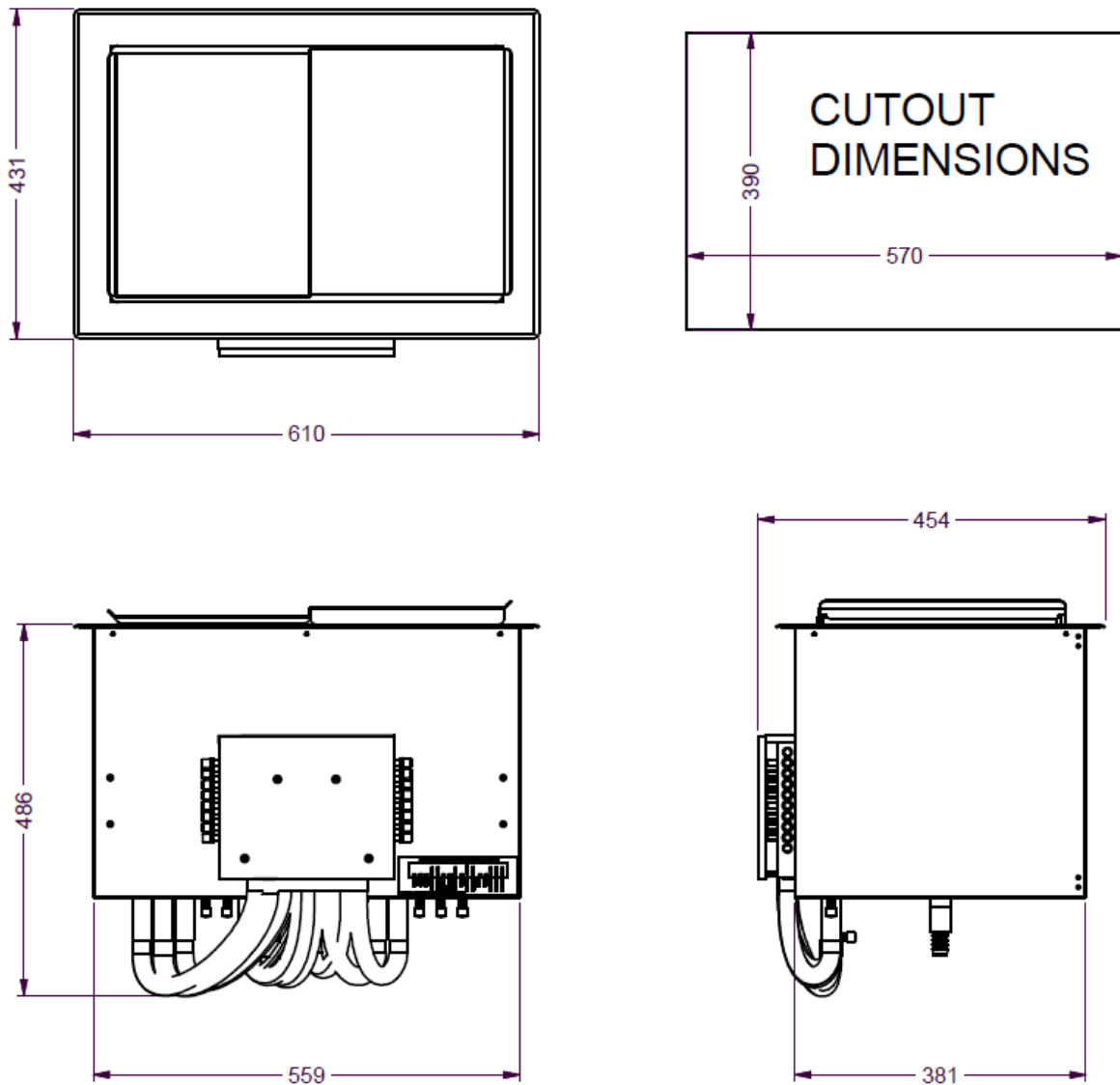
Hoshizaki Lancer manufactures and markets beer dispensing and chilling equipment, and related accessories. Products include founts, chillers, Chillerplates, drip trays, taps, handles, beer line cleaning equipment and an extensive line of beverage dispensing parts and accessories.

4. Product Details

4.1 Product Features

The Hoshizaki Lancer Dropin Bargun series is an Australian designed and manufactured ice cooled post mix dispensing system with integrated mounts for up to 2 bar guns plus a single carbonator designed for smaller installations and limited access areas. It is specifically designed to replace mechanically cooled dispensing equipment in hotels, pubs and other hospitality venues. The bin, T-Block and connecting tubing are fully insulated to maintain drink quality. The unique design allows the use of standard bar guns and easy drop-through installation.

4.2 Specifications



Dimensions

Width	609 mm
Depth	454 mm
Height	710 mm (484 mm Drop In Only)
Cut-out	570mm x 390 mm

Weight

Shipping	64.5 kg
Empty	49.6 kg
Operating	76.6 kg

Ice Capacity 27 kg

Product Coils 6 Syrup + Soda + Water

Ambient Temperature 2 - 40°C

Max Water Inlet Pressure 380 kPa

CO2 Gas Pressure 520 kPa – with chilled water inlet (recommended)

Construction Wetted materials: stainless steel, PE, acrylic, and EPDM.

Drink Capacity 55 ml (1.8 oz) /second continuous soda flow @ 520 kPa CO2 pressure.

NOTE: Hoshizaki Lancer reserves the right to continuous improvement. Always check the specification plaque that is attached to your device for the latest product information.

4.3 Models

DropIn 1522 BG1 single bar gun dispenser.

DropIn 1522 BG2 dual bar gun dispenser.

5. Safety Information


5.1 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.
- Review all applicable Beverage Dispensing Gas Standards
- Install the unit securely and leak check connections.
- Do not allow any unauthorised modifications to the machine.


5.2 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, serious injury.
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	Caution	Alerts to a potentially hazardous situation that if not avoided MAY result in injury or equipment damage.
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5.3 Operating

	Warning	Do not remove, defeat or modify the CO2 relief valve.
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	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.
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5.4 Service & Maintenance

	Caution	Installation of all dispensers and service work should only be performed by fully trained & certified Electrical, Plumbing, & Gas Technicians.
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**Warning**

Carbonator contains CO₂ gas and water under pressure. Depressurise before performing any work on the system.

**Warning**

ALL WIRING AND PLUMBING MUST CONFORM TO LOCAL AND NATIONAL CODES.

5.5 Carbon Dioxide (CO₂)

**Warning**

The Drop In uses a CO₂ (Carbon Dioxide) supply. CO₂ is a heavier than air, colourless, non-combustible gas with a faintly pungent odour.

Personnel exposed to high concentrations of CO₂ gas will experience tremors, which are followed rapidly by loss of consciousness and suffocation.

If a CO₂ gas leak is suspected, **immediately** ventilate the contaminated area before attempting to repair the leak.

6. Installation

6.1 Receiving

Each unit is completely tested under operating conditions 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.

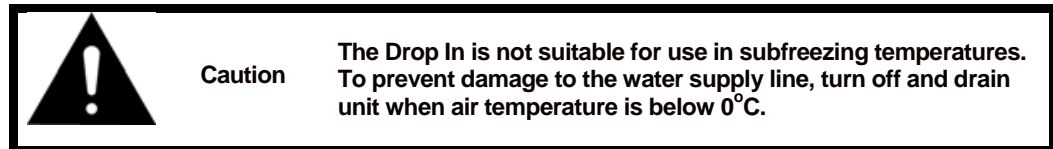
6.2 Unpacking

Carefully unpack the Drop In and remove the drain hose assembly and other contents from the ice well. Inspect unit for concealed damage and if evident, notify delivering carrier and file a claim against the carrier.

6.3 Selecting a Location

**Warning**

Most carbonators are intended for indoor operation only; do not operate outside unless suitably protected by a weatherproof enclosure.

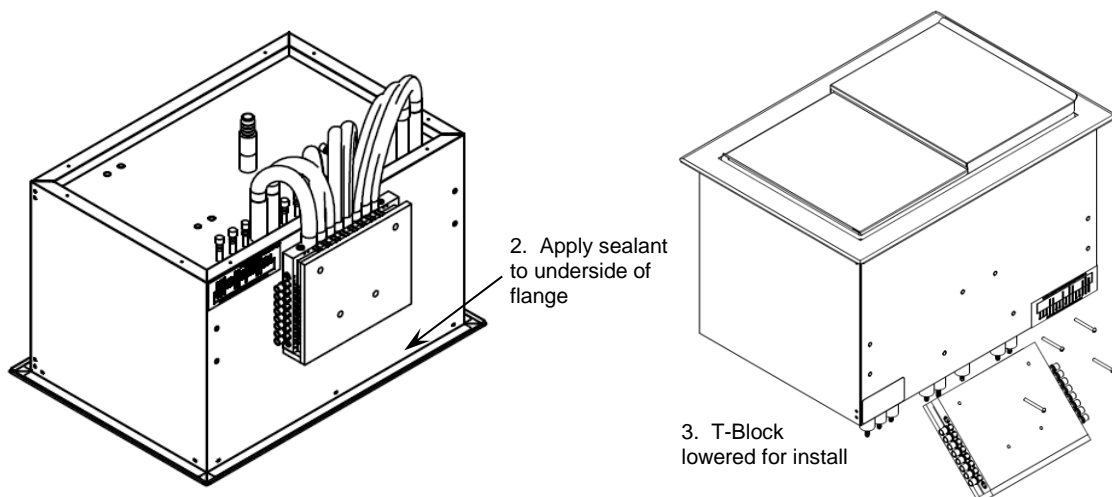


1. The counter must be strong enough to support 80kg with a 570mm x 390mm cut out in it.
2. A 3-pin, Earthed 230V / 10 Amp GPO; potable water supply, regulated CO2 supply and drainage must be accessible.
3. For best performance the unit should be mounted away from potential heat sources such as heaters, under-counter refrigeration, dish washers, etc.

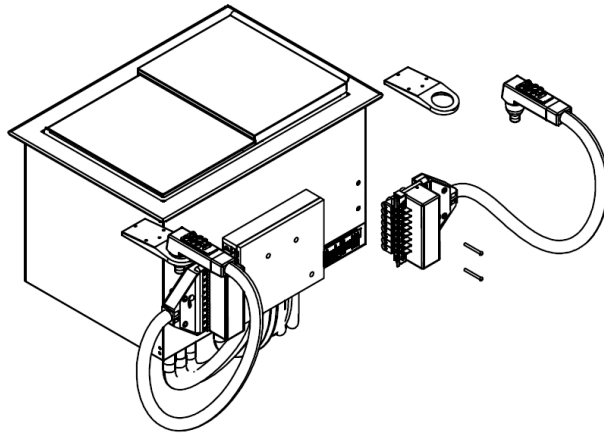
6.4 Installation

1. Prepare the counter as previously discussed.
2. Apply a sealing compound liberally to the underside of the top flange on the Drop In.

NOTE: IT IS A REGULATORY REQUIREMENT TO SEAL THE FLANGE TO THE TOP OF THE COUNTER.



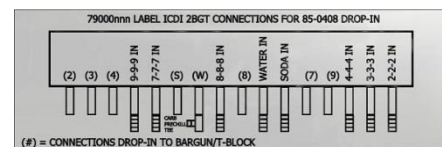
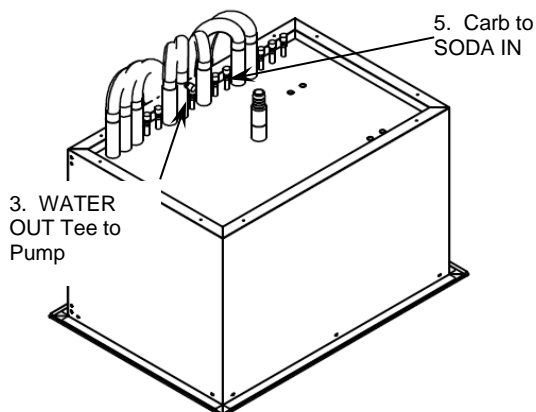
3. Remove the 4 screws holding the T-Block on to the Drop In and allow it to swing down so that the whole Drop In assembly may be set through the opening in the counter. Do not remove the connecting tubing.
4. Set the Drop In in place. The T-Block must be facing the operator's side.
5. Reconnect the T-Block to the Drop In.



6. Remove the red dust caps from the T-Block.
7. Install Bar Guns to the T-Block /Drop In with the screws provided.
8. Mount the Bar Gun holsters and set the guns in position.
9. Attach the drain tube to the bottom of the Drop In and connect it to a suitable drain. Wrap the drain nipple to prevent condensation.

6.5 Connecting the Carbonator.

1. Ensure there is sufficient clearance (> 710mm) under the counter for the Carbonator to be connected to the drop in.
2. The Carbonator should be as close to the Drop In as practical for quality purposes.
3. Locate the Tee fitting on the WATER OUT and connect to the carbonator pump inlet. Trim the tube to suit the installation but make sure to leave excess (>75mm) insulation to insure adequate coverage of the tube connection and prevent condensation.
4. Locate the SODA IN to the Drop In and connect the carbonator outlet to it. Repeat Step 4 above trimming the tube but keeping a generous excess of insulation to work over the connection when finished.



6.6 Connecting Water and Syrups

1. Using appropriate tubing and fittings connect a 10mm water supply line from the Drop In WATER IN to a filtered, regulated water supply. Installation in accordance with AS/NZS 3500.1 and AS/NZS 3500.2.
2. Turn on water supply, check for leaks and adjust water regulator to 380 kPa.
3. Open the carbonator relief valve until water flows from CO2 exhaust tube; then close the relief valve.
4. Connect the syrups to the Drop In according to the decal located near the T-Block.



Warning

The water inlet has to be supplied through a water tap that is installed in accordance with plumbing rules and regulations.



Caution

Maximum water supply pressure to be 380 kpa.

6.7 Connecting to CO2 supply



Warning

As carbon dioxide (CO2) displaces oxygen; prevention of CO2 leaks is paramount. If a leak is suspected, immediately ventilate the contaminated area, before attempting repairs.

1. Connect CO₂ supply line from regulator to the 6mm gas inlet on carbonator.
2. Turn on CO₂ Supply
3. Adjust CO₂ Regulator supplying Carbonator to 520 kPa for chilled inlet water.
4. Check for leaks with a mild soap solution and repair as required before continuing.

6.8 Plumbing the CO2 exhaust vent

Provisions are provided to vent any escaped CO₂ to a naturally ventilated area in accordance with AS 5034 gas standards. Check the instructions that came with the carbonator.

7. Commissioning

1. Purge all dispensing lines of air by cycling through the flavours on each bar gun and check for leaks. Repair as required before proceeding.
2. Dispense soda from a valve or Bargun until the pump starts on the Carbonator. Close the valve and allow the Carbonator to cycle off to check if the Carbonator is operating properly.
3. Fill ice well at least 2/3 full and allow to set 10-15 minutes prior to setting the dispenser flow rates and brix ratios.



Caution Do not use sub-cooled ice

8. Scheduled Maintenance



Warning The Drop In exterior must not be cleaned by a water jet.

Daily

Cleaning/Sanitising

To ensure optimum drink quality and system performance at all times please follow cleaning and sanitising procedures for the dispensing valves/barguns recommended by the valve/bargun manufacturer.

Checking CO₂ Supply

Ensure that the contents gauge on the CO₂ Regulator reads higher than 1400kpa on the dial. If it does not, then the CO₂ cylinder is empty and must be changed using safe working practices.



Warning

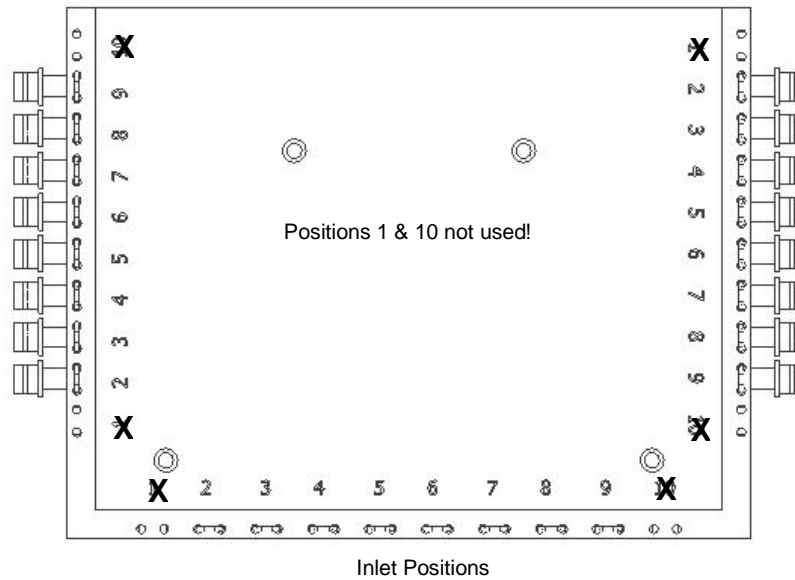
To avoid personal injury and/or property damage, always secure the CO₂ cylinder with a safety chain to prevent it from falling over; and use appropriate protective equipment (as defined in Clause 3.3.2 of AS 5034) to handle cylinders. Should the valve become accidentally damaged or broken off, a CO₂ cylinder can cause serious personnel injury.

Quarterly

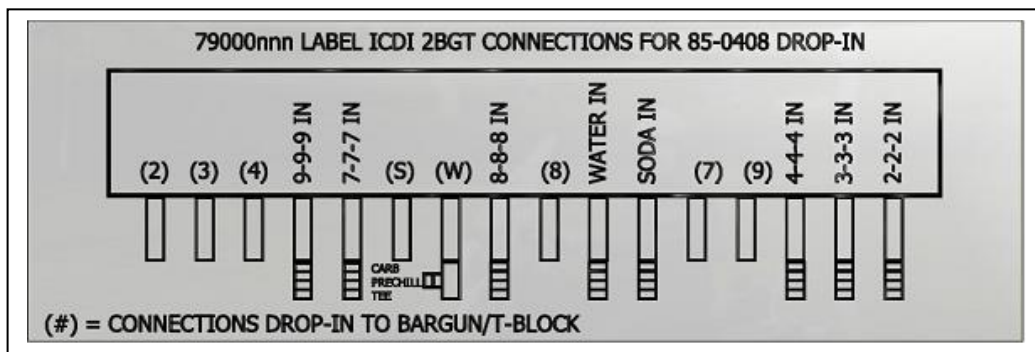
The Drop In should be connected to a filtered water supply. To ensure optimum drink quality and system performance, water filters should be replaced every 3 months.

9. T-Block Schematic

The Hoshizaki Lancer Drop In Bar Gun Series are purposely matched to specific bar guns and their flavour configuration. Use the diagrams below for generic connections. Numbering on T-Block corresponds to numbering on Wunderbar Guns.

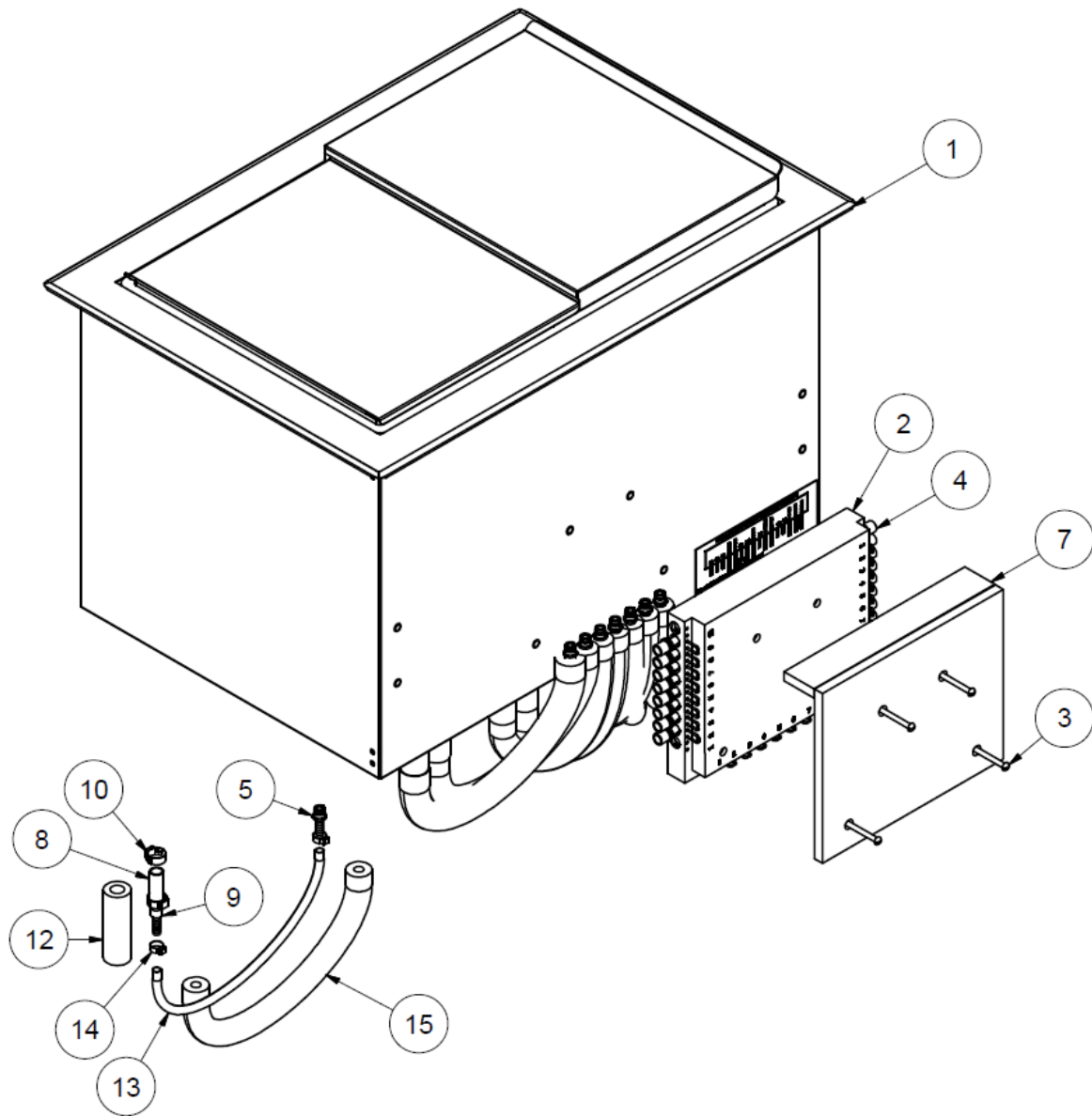


The diagram below represents the tails of the Drop In. Those marked with () are connected directly to the T-Block with the corresponding number.



10. Assembly Diagrams & Parts List

Ref	Part No	Description
1	18000041	DROP IN 15 X 22 8 COIL GENERIC
2	15000264	TEE BLOCK WUNDERBAR
3	79000424	SCREW 3/16 BSW X 1.75 SS SLT HD
4	79000108	CAP BLANKING PLASTIC 3/8 CP4
5	15000111	INPUT FITTING STRAIGHT WUNDERBAR
6	15000138	ORING INLET / INTERCON WUNDERBAR
7	81000503	INSULATION T-BLOCK 10MM KIT
8	81000072	TUBE LDP 10MM U/V BLACK X 35MM LG
9	79000342	SPLICE REDUCING 10/6MM S/S
10	79120854	CLAMP STEPLESS S/S 157 10MM
12	81000010	INSOLEX 12MM ID X 13MM W X 75MM LG
13	81000080	TUBE LDP 6MM U/V BLACK
14	79221203	CLAMP STEPLESS S/S 118
15	81000009	INSOLEX 10MM ID X 9MM W



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.

12. Manufacturer's Checklist

Checked by Date

TAG No. (P/MIX) (REF)

- All motors and pumps secured and mounted correctly.
- All pumps run quietly and carbonator pump switched O.K.
- Carbonator and plumbing pressure tested. Check for leaks on pumps, clamps, welds, strainers, Carbonator fittings and all joints.
- Clean exterior of unit including power cords.
- Check body for sharp edges.
- Carbonator relief valve fitted and correct.
- Copy checklist & file, put manual/checklist in plastic bag.
- Customer asset No.

W/O

