

LANCER[®]

LANCER SERIES TD 1700 TEA DISPENSER

Operation Manual

PN: 28-0199/02



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FOR QUALIFIED INSTALLER ONLY



ABOUT THIS MANUAL

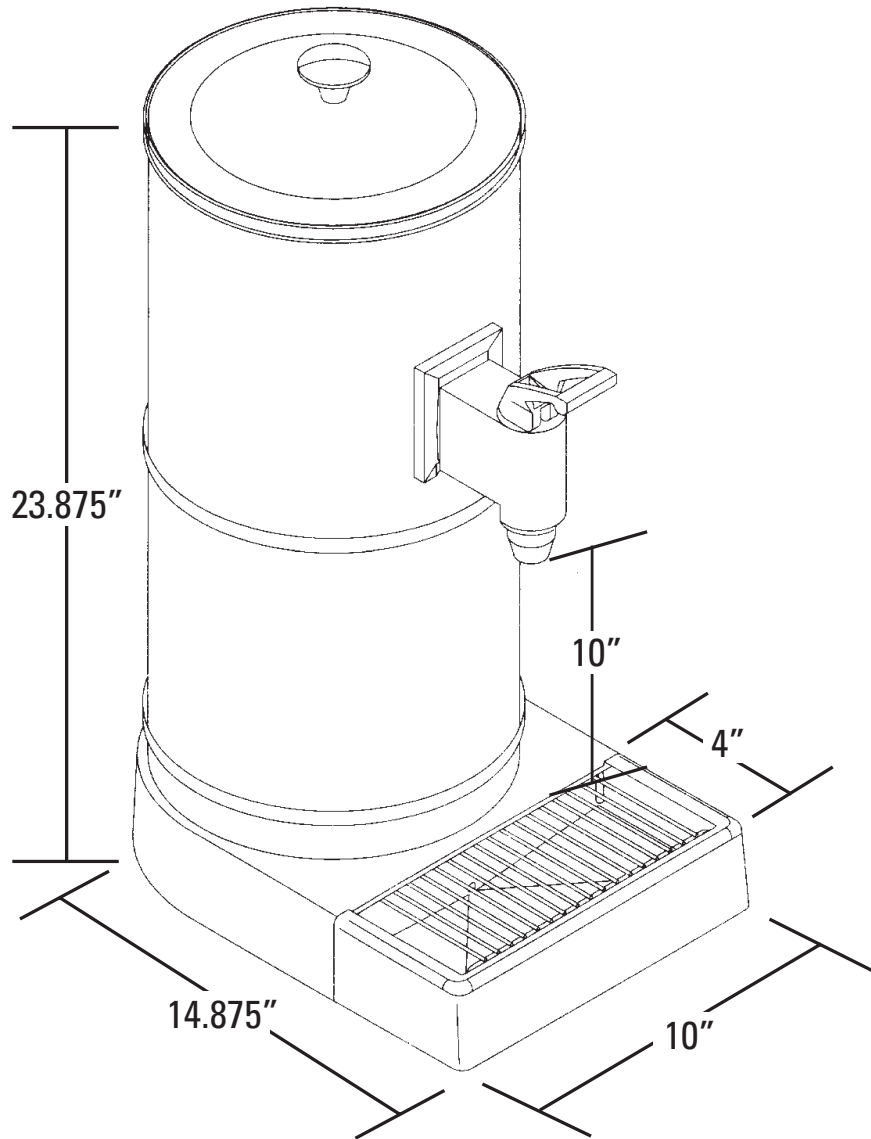
This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides GUIDANCE ONLY to the user on the correct services and site location of the unit.

The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.

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TD 1700 SPECIFICATIONS



<p>DIMENSIONS Width: 10 inches Depth: 14 7/8 inches Height: 23 7/8 inches</p> <p>ELECTRICAL 24 VAC/60 Hz/0.5 Amps</p>	<p>WEIGHT Operating: 12.5 lbs (5.68 kg) Shipping: 20 lbs (9.1 kg)</p> <p>FITTINGS Plain water inlet: 3/8" barb Brand syrup inlets: 3/8" barb</p>	<p>PLAIN WATER SUPPLY Min flowing pressure: 40 PSI (0.276 MPA)</p>
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	<p>Power is supplied to the dispenser by a remote transformer which converts 115 VAC (for PN 85-1711) or 230V (for PN 85-1712) to 24 VAC.</p>
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FEATURES


- Cuprest and drip pan are readily removable for cleaning. (Drip pan drain is capped at the factory. Cap needs to be removed if connected to permanent drain.)
- Nozzle extension assembly is readily removable for cleaning.
- Dispensing valve is readily accessible for inspection, cleaning and servicing.




WARNING/ADVERTENCIA/AVERTISSEMENT



 The dispenser is for indoor use only. This unit is not a toy. Children should not be supervised not to play with appliance. It should not be used by children or infirm persons without supervision. 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. Cleaning and user maintenance shall not be performed by children without supervision. This unit is not designed to dispense dairy products. The min/max ambient operating temperature for the dispenser is 40°F to 75°F (4°C to 41°C). Do not operate unit below minimum ambient operation conditions. Should freezing occur, cease operation of the unit and contact authorized service technician. Service, cleaning and sanitizing should be accomplished only by trained personnel. Applicable safety precautions must be observed. Instruction w!arnings on the product being used must be followed.

 El dispensador sólo debe usarse en interiores. Esta unidad no es un juguete. Los niños deben ser supervisados para no jugar con aparato. No la deben usar niños ni personas discapacitadas sin supervisión. Esta unidad no está destinada al uso por parte de personas (incluso niños) con capacidad física, sensorial o mental reducida, o sin experiencia y conocimientos suficientes, a menos que una persona responsable de su seguridad les haya dado supervisión o capacitación en el uso de la unidad. Limpieza y mantenimiento de usuario no deberá ser realizada por los niños sin supervisión. Esta unidad no ha sido diseñada para suministrar productos lácteos. La temperatura ambiente operativa mínima / máxima para el dispensador es de 40°F a 75°F (4°C a 41°C). No opere la unidad debajo de las condiciones de funcionamiento ambientales mínimos. En caso de congelación se produce, cesar la operación de la unidad y el contacto técnico de servicio autorizado. Servicio de limpieza y desinfección deben llevarse a cabo solamente por personal capacitado. Es necesario tomar medidas de seguridad aplicables. Advertencias de las instrucciones sobre el producto utilizado se deben seguir.

 Le distributeur est destiné à un usage à l'intérieur seulement. Cet appareil n'est pas un jouet. Les enfants doivent être surveillés afin de ne pas jouer avec l'appareil. Il ne devrait pas être utilisé par des enfants ou des personnes infirmes sans surveillance. Cet appareil n'est pas destiné à un usage par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'elles obtiennent de la surveillance ou des instructions au sujet de l'utilisation de l'appareil de la part d'une personne chargée de leur sécurité. Nettoyage et entretien de l'utilisateur ne doivent pas être effectués par des enfants sans surveillance. Cet appareil n'est pas conçu pour distribuer des produits laitiers. La température de service ambiante minimum/maximum pour le distributeur est de 40°F à 75°F (4°C à 41°C). Ne pas utiliser l'appareil dans des conditions de performance environnementale minimale. En cas de gel, cesser l'exploitation de l'unité et contactez un technicien agréé. Nettoyage et désinfection doivent être effectuées uniquement par du personnel qualifié. Vous devez prendre des mesures de sécurité. Avertissements instructions sur le produit utilisé doivent être respectées.



ELECTRICAL WARNING/ADVERTENCIA ELÉCTRICA/ AVERTISSEMENT ÉLECTRIQUE



⚠ Check the dispenser serial number plate for correct electrical requirements of unit. Do not plug into a wall electrical outlet unless the current shown on the serial number plate agrees with local current available. Follow all local electrical codes when making connections. Each dispenser must have a separate electrical circuit. Do not use extension cords with this unit. Do not 'gang' together with other electrical devices on the same outlet. The keyswitch does not disable the line voltage to the transformer primary. Always disconnect electrical power to the unit to prevent personal injury before attempting any internal maintenance. The resettable breaker switch should not be used as a substitute for unplugging the dispenser from the power source to service the unit. Only qualified personnel should service internal components of electrical control housing. Make sure that all water lines are tight and units are dry before making any electrical connections!

⚠ Verifique la placa con el número de serie del dispensador, donde encontrará los requisitos eléctricos correctos de la unidad. No enchufe la unidad en un tomacorriente de pared a menos que la corriente indicada en la placa con el número de serie concuerde con la corriente local disponible. Al hacer las conexiones, respete todos los códigos eléctricos locales. Cada dispensador debe tener un circuito eléctrico independiente. No use extensiones con esta unidad. No la conecte junto con otros dispositivos eléctricos al mismo tomacorriente. El interruptor de llave no corta el voltaje de línea al transformador primario desconecte siempre la alimentación eléctrica a la unidad para evitar lesiones personales antes de tratar de realizar tareas de mantenimiento. El disyuntor de sobrecarga resettable no se debe usar como sustituto para desenchufar el dispensador de la fuente de alimentación para realizar tareas de servicio de la unidad. El servicio de los componentes internos de la caja de control eléctrico debe confiarse exclusivamente a personal calificado. Asegúrese de que todas las líneas de agua estén ajustadas y las unidades estén secas antes de hacer conexiones eléctricas.

⚠ Examinez la plaque de numéro de série du distributeur pour connaître les bonnes exigences en matière d'électricité pour l'appareil. Ne le branchez pas à une prise électrique murale à moins que le courant indiqué sur la plaque de numéro de série corresponde au courant local disponible. Respectez tous les codes électriques locaux lorsque vous faites des connexions. Chaque distributrice doit avoir un circuit électrique séparé. N'utilisez pas de cordons prolongateurs avec cet appareil. Ne pas le brancher avec d'autres appareils électriques sur la même prise. L'interrupteur à clé ne coupe pas la tension secteur au transformateur primaire. Débranchez toujours le courant électrique à l'appareil, afin de prévenir des blessures, avant de faire un entretien interne quelconque. Le disjoncteur réarmable ne devrait pas être utilisé au lieu de débrancher le distributeur de la source d'alimentation en électricité pour faire de l'entretien/une réparation de l'appareil. Seul le personnel qualifié devrait faire l'entretien/la réparation des composants internes dans le logement des commandes électriques. Assurez-vous que toutes les conduites d'eau sont étanches et que les appareils sont secs avant de faire des connexions électriques!



WATER NOTICE/AGUA AVISO/ PRÉAVIS DE L'EAU



⚠ Provide an adequate potable water supply. Water pipe connections and fixtures directly connected to a potable water supply must be sized, installed, and maintained according to federal, state, and local laws. The water supply line must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 40 PSI (0.276 MPA) line pressure, but not exceeding a maximum of 50 PSI (0.345 MPA). Water pressure exceeding 50 PSI (0.345 MPA) must be reduced to 50 PSI (0.345 MPA) with the provided pressure regulator. Use a filter in the water line to avoid equipment damage and beverage off-taste. Check the water filter periodically, as required by local conditions. The water supply must be protected by means of an air gap, a backflow prevention device (located upstream of the CO₂ injection system) or another approved method to comply with NSF standards. A leaking inlet water check valve will allow carbonated water to flow back through the pump when it is shut off and contaminate the water supply. Ensure the backflow prevention device complies with ASSE and local standards. It is the responsibility of the installer to ensure compliance.

⚠ Proporcione un suministro adecuado de agua potable. La línea de suministro de agua debe ser de una tubería de por lo menos 3/8 pulgadas (9.525 mm) con una presión de línea mínima de 40 PSI (0.276 MPA), pero sin superar el máximo de 50 PSI (0.345 MPA). La presión de agua que supere los 50 PSI se debe reducir a 50 PSI (0.345 MPA) con un regulador de presión. Use un filtro en la línea de agua para evitar daños al equipo y cierto sabor raro en las bebidas. Verifique periódicamente el filtro de agua de acuerdo con las condiciones imperantes. El suministro de agua debe estar protegido por una separación de aire, un dispositivo de prevención del contraflujo (situado antes del sistema de inyección de CO₂) u otro método aprobado para cumplir las normas NSF. Si la válvula de retención de entrada de agua tuviera pérdidas, permitiría el contraflujo del agua carbonatada a través de la bomba cuando se la detiene y contaminaría el suministro de agua. Asegúrese de que el dispositivo de prevención del contraflujo cumpla con las normas locales y de ASSE. Es responsabilidad del instalador cumplir con estos requisitos.

⚠ Fournissez une alimentation en eau potable adéquate. Les connexions et les dispositifs de conduite d'eau connectés directement à une alimentation en eau potable doivent être calibrés, installés et maintenus selon les lois fédérales, provinciales et locales. La conduite d'alimentation en eau doit être un tuyau d'au moins 3/8 pouces (9.525 millimètres) avec une pression de ligne minimum de 40 LPC (0.276 MPA), mais ne doit pas dépasser un maximum de 50 LPC (0.345 MPA). Une pression d'eau de plus de 50 LPC (0.345 MPA) doit être réduite à 50 LPC (0.345 MPA) avec le régulateur de pression fourni. Utilisez un filtre dans la conduite d'eau pour éviter des dommages à l'équipement et un goût des boissons qui n'est pas juste. Vérifiez le filtre à eau périodiquement, selon les exigences des conditions locales. L'alimentation en eau doit être protégée au moyen d'un intervalle d'air, un disconnecteur hydraulique (situé en amont du système d'injection de CO₂) ou une autre méthode approuvée pour se conformer aux normes de la NSF. Un clapet antiretour pour l'eau entrante qui fuie permettra à l'eau gazeuse de repasser par la pompe quand elle est fermée et de contaminer l'alimentation en eau. Assurez-vous que le disjoncteur hydraulique soit conforme aux normes de l'ASSE et locales. L'installateur est responsable d'assurer la conformité.

1. INSTALLATION OF LANCER TEA DISPENSER

1.1 RECEIVING

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

1.2 UNPACKING

- A. The Lancer Tea Dispenser is shipped in a corrugated shipping carton. Carefully remove the carton.
- B. Ensure the following items are included:
 - Tea Dispenser
 - Remote Transformer
 - Installation Kit
- C. Inspect items for concealed damage. If evident, notify delivering carrier and file a claim.

1.3 SELECTING A COUNTER LOCATION

- A. Select a counter location which is close to a properly grounded electrical outlet and a water supply that meets the requirements specified in Section 1.4 below.

1.4 WATER SUPPLY - See WATER NOTICE on page 8

- A. The dispenser requires a minimum water flowing pressure of 40 PSI.
- B. Water pipe connections and fixtures directly connected to a potable water supply should be sized, installed, and maintained according to federal, state and local laws.

1.5 ELECTRICAL SUPPLY



GROUNDING WARNING THE DISPENSER MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID SERIOUS INJURY OR FATAL ELECTRICAL SHOCK. THE POWER CORD HAS A THREE-PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT. FOLLOW ALL LOCAL ELECTRICAL CODES WHEN MAKING CONNECTIONS. EACH DISPENSER MUST HAVE A SEPARATE ELECTRICAL CIRCUIT. DO NOT USE EXTENSION CORDS. DO NOT CONNECT MULTIPLE ELECTRICAL DEVICES ON THE SAME OUTLET.

ADVERTENCIA, PUESTA A TIERRA ES NECESARIO PONER A TIERRA ELÉCTRICAMENTE EL DISPENSADOR PARA EVITAR LESIONES GRAVES E INCLUSO ELECTROCHOQUES FATALES. EL CABLE DE ALIMENTACIÓN TIENE UN ENCHUFE PUESTO A TIERRA DE 3 CLAVIJAS. SI NO SE DISPONE DE UN TOMA ELÉCTRICO CONECTADO A TIERRA DE TRES AGUJEROS, USE UN MÉTODO APROBADO PARA PONER A TIERRA LA UNIDAD. AL HACER LAS CONEXIONES, RESPETE TODOS LOS CÓDIGOS ELÉCTRICOS LOCALES. CADA DISPENSADOR DEBE TENER UN CIRCUITO ELÉCTRICO INDEPENDIENTE. NO USE CABLES DE EXTENSIÓN. NO CONECTE VARIOS DISPOSITIVOS ELÉCTRICOS AL MISMO TOMACORRIENTE.

EXIGENCES DE MISE À LA TERRE LA DISTRIBUTRICE DOIT ÊTRE MISE À LA TERRE ÉLECTRIQUEMENT CORRECTEMENT POUR ÉVITER DES BLESSURES GRAVES OU UNE DÉCHARGE ÉLECTRIQUE MORTELLE. LE CORDON D'ALIMENTATION A UNE FICHE À TROIS BRANCHES MISE À LA TERRE. SI AUCUNE PRISE DE COURANT ÉLECTRIQUE À TROIS TROUS N'EST DISPONIBLE, UTILISEZ UNE MÉTHODE APPROUVÉE POUR METTRE L'UNITÉ À LA TERRE. RESPECTEZ TOUS LES CODES ÉLECTRIQUES LOCAUX LORSQUE VOUS FAITES DES CONNEXIONS. CHAQUE DISTRIBUTRICE DOIT AVOIR UN CIRCUIT ÉLECTRIQUE SÉPARÉ. N'UTILISEZ PAS DE CORDONS PROLONGATEURS. NE BRANCHEZ PAS PLUSIEURS APPAREILS ÉLECTRIQUES À LA MÊME PRISE DE COURANT.

- A. The dispenser requires connection to a properly grounded electrical source:
115V, 60HZ (for PN 85-1711) or 230V, 50HZ (for PN 85-1712).

NOTE: In the event more than one dispenser is installed, each dispenser should be on a separate 15 amp fused circuit.

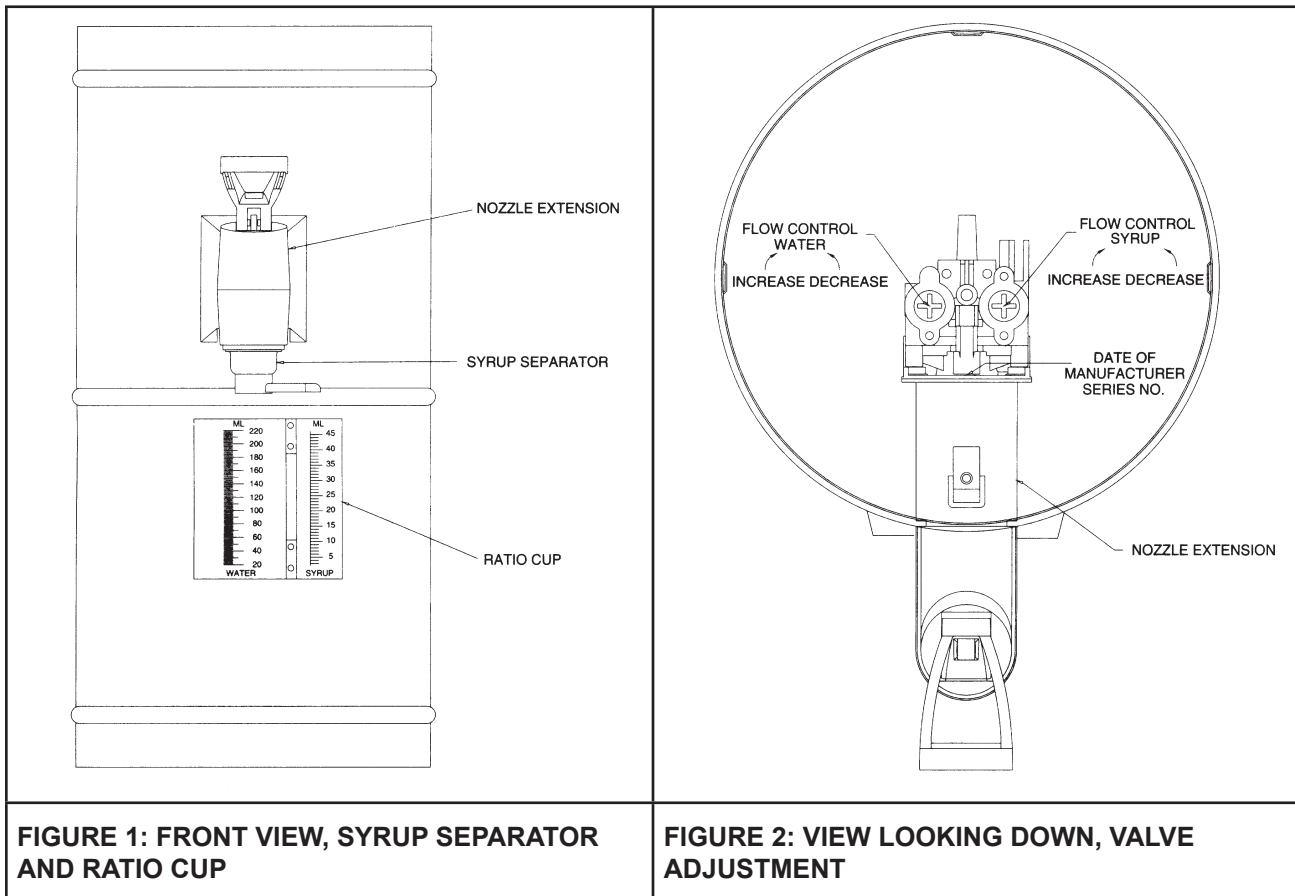
- B. Power is supplied to each dispenser by the remote transformer (included in Installation Kit) which converts 115V (for PN 85-1711) or 230V (for PN 85-1712) to 24 VAC.

1.6 INSTALLATION

- A. Place Tea Dispenser on countertop. Lay Tea Dispenser on its side to expose product supply and electrical connections.
- B. Identify supply connections in channel on underside of base. The water connection is a 3/8" barb fitting, and the syrup connection is a 3/8" barb fitting.
- C. Thoroughly flush all incoming lines before connecting (see Section 3.3, Cleaning and Sanitizing Procedure). Avoid putting excessive strain on the lines to the unit; use sufficient line lengths.
- D. Identify electrical connector in channel on underside of base.
- E. Connect dispenser connector to output of remote transformer.
- F. Connect input cord on remote transformer to properly grounded electrical source.
- G. Turn Tea Dispenser upright and place in desired location.
- H. Secure Tea Dispenser to counter top with the four #10 mounting screws and wingnuts included in the Installation Kit.

NOTE: The Lancer Tea Dispenser Template (PN 28-0346) is included in the Installation Kit.

- I. Remove lid from dispenser by unscrewing the knob.



- J. Turn on water and syrup supplies. Check for leaks.

NOTE: When using Figal Syrup Supply Tanks, pressurize with clean air or nitrogen (not CO2).

- K. Check operation of unit by activating the handle on the nozzle extension portion of unit.
- L. Check dispensing valve for proper flow ratio (see Section 2).
- M. Replace lid and secure with knob

2. SYRUP AND WATER RATIO ADJUSTMENT

2.1 PREPARING DISPENSER FOR ADJUSTMENT

- A. Remove nozzle from nozzle extension by twisting it to the left and pulling downward. Remove diffuser by pulling downward.
- B. Replace the nozzle and diffuser with the syrup separator (see Figure 1). Push the syrup separator upward and twist it to the right.


2.2 ADJUSTMENT PROCEDURE

- A. Hold ratio cup under the syrup separator (see Figure 1). Hold small chamber marked “4.50 to 1” under the syrup spout.
- B. Actuate the valve until approximately five ounces (148 ml) of water fills the main chamber.
 1. Set the ratio cup on a level surface, and note whether the syrup level is above or below the water level.
 2. If the syrup and water are at the same level, the ratio is properly adjusted. If the syrup and water are not at the same level, continue with the valve adjustment procedure below.
- C. Remove the lid from the dispenser by unscrewing the knob.
- D. Locate the two flow control adjustment screws on the front of the valve (see Figure 2). The water side flow control adjustment screw is on the left. The syrup side flow control adjustment screw is on the right.

NOTE: The water side flow control is factory preset to dispense 2 1/2 fluid ounces per second (74 ml/sec) and should require no adjustment.

- E. Increase or decrease the syrup flow to cause the two liquid levels to become even in the ratio cup. To increase syrup flow, turn the adjustment screw in (clockwise); to decrease flow, turn the screw out (counterclockwise).
- F. Rinse out the ratio cup with water.
- G. Repeat steps E and F until syrup and water levels are even.
- H. Remove the syrup separator, replace the diffuser and nozzle, and reinstall the lid on the dispenser.

3. CLEANING AND MAINTENANCE

	<p>WARNING THE DISPENSER MUST BE CLEANED AND SANITIZED AFTER INSTALLATION IS COMPLETE AND AFTERWARDS AS REQUIRED BY STATE AND LOCAL AUTHORITIES, OR EVERY SIX MONTHS, MINIMUM.</p> <p>ADVERTENCIA EL DISTRIBUIDOR DEBE LIMPIARSE Y DESINFECTARSE DESPUÉS DE LA INSTALACIÓN ES COMPLETO Y DESPUÉS COMO LO REQUIERAN LAS AUTORIDADES ESTATALES Y LOCALES, O CADA SEIS MESES, COMO MÍNIMO.</p> <p>AVERTISSEMENT LE DISTRIBUTEUR DOIT ÊTRE NETTOYÉ ET DÉSINFECTÉ APRÈS L'INSTALLATION EST COMPLÈTE ET ENSUITE COMME EXIGÉ PAR LES AUTORITÉS NATIONALES ET LOCALES, OU TOUS LES SIX MOIS, AU MINIMUM.</p>
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3.1 CLEANING INFORMATION


- A. Clean external surfaces with mild soap and warm water. Rinse with clean water.
- B. Remove four wingnuts and mounting screws securing tea dispenser to counter. Clean under unit as required.
- C. Do NOT use strong bleaches or detergents. They tend to discolor and corrode various materials.
- D. Do NOT use steel wool, scouring pads, or abrasives on the dispenser.
- E. Do NOT use hot water exceeding a temperature of 140oF (60oC). This may damage certain materials.
- F. Continuous maintenance is a basic requirement for proper operation and sanitation of this unit.
- G. Daily routine cleaning should be performed. This should consist of washing the cup rest and drip pan in cleaning solution. Then rinse with tap water. Wipe all splash areas clean, using a damp cloth soaked in cleaning solution.
- H. Reinstall tea dispenser to counter location. Secure with four mounting screws and wingnuts removed in Step A above.

3.2 REQUIRED CLEANING EQUIPMENT

- A. Prepare a cleaning solution consisting of two ounces of CHECK-MARK DDS-164 (NCH Corp./Kernite) per gallon of tap water (200 ppm Quaternaries) at 75°F (24°C). An equivalent cleaning solution may be used if prepared in accordance with the manufacturer’s instructions. Approximately 3 1/2 gallons should be prepared.
- B. Prepare a sanitizing solution consisting of one ounce of CHECK-MARK DDS-185 (NCH Corp./Kernite) per four gallons of tap water (200 ppm quaternaries) at 75°F (24°C). An equivalent sanitizing solution may be used if prepared in accordance with the manufacturer’s instructions. Approximately 3 1/2 gallons should be prepared.

- C. Two pressure tanks are required. Use one tank for the cleaning solution, and one for the sanitizing solution.
- D. Other:
 - Clean cloth towels
 - Bucket
 - Small brush (PN 22-0017, included with installation kit)
 - Extra nozzle

3.3 CLEANING AND SANITIZING PROCEDURE

	WARNING ROUTINE CLEANING SHOULD BE PERFORMED PRIOR TO CLEANING AND SANITIZING.
	ADVERTENCIA LIMPIEZA DE RUTINA SE DEBE REALIZAR ANTES DE LA LIMPIEZA Y DESINFECCIÓN.
	AVERTISSEMENT NETTOYAGE ROUTINE DOIT ÊTRE EFFECTUÉE AVANT NETTOYAGE ET LA DÉSINFECTION.

Cleaning and sanitizing are not required for potable water circuits. The potable water lines should remain connected during the cleaning and sanitizing procedures for the syrup circuits to avoid contamination.


- A. Neutralize pressure and disconnect syrup container from valve product line. Remove product from the line by purging with carbon dioxide (CO₂). Purge completion is evident by sputtering from the valve.
- B. Clean the line and fitting with cleaning solution (prepared IAW Section 3.2), and rinse with clean, room temperature water to remove all traces of residual product.
- C. Attach valve product line to the pressure tank containing the cleaning solution. Pressurize and fill the syrup line by activating the valve. Make sure the line is full by running at least three gallons (11 liters) through the valve and allow to stand pressurized for at least ten minutes.
- D. Flush the cleaning solution from the line with clean water. Continue flushing until testing with phenolphthalein shows the rinse water to be free of residual detergent.
- E. Attach the valve line to the pressure tank containing the sanitizing solution (prepared IAW Section 3.2). Pressurize and fill the lines with sanitizing solution. Make sure the lines are completely filled by running at least three gallons (11 liters) through the valve and allow to stand pressurized for at least ten minutes.

NOTE: A sufficient amount of sanitizing solution should be placed in a separate container for the purpose of cleaning and sanitizing the nozzle and diffuser.

- F. Twist off the mixing nozzle and remove the diffuser from under the nozzle extension. Wearing sanitary gloves, clean and sanitize these items, allowing them to remain in the sanitizing solution for at least ten minutes. Then, reinstall the nozzle and diffuser without rinsing them.

NOTE: A fresh water rinse cannot follow sanitization of equipment being actively operated. Purge only with CO₂ or the end use product. This is an NSF requirement.

- G. Purge the sanitizer from the syrup line with carbon dioxide.
- H. Reconnect the syrup container to the valve line and ready the dispenser for operation.


	WARNING FLUSH SANITIZING SOLUTION FROM SYRUP SYSTEMS AS INSTRUCTED. RESIDUAL SANITIZING SOLUTION LEFT IN SYSTEM COULD CREATE A HEALTH HAZARD.
	ADVERTENCIA FLUSH SOLUCIÓN DESINFECTANTE DE JARABE DE SISTEMAS DE COMO INSTRUCCIONES. SOLUCIÓN DESINFECTANTE RESIDUAL QUE QUEDA EN EL SISTEMA PODRÍA CREAR UN PELIGRO PARA LA SALUD.
	AVERTISSEMENT NIVEAU D'ASSAINISSEMENT SOLUTION DE SIROP SYSTEMS AS INSTRUCTIONS. RÉSIDU DÉSINFECTANT SOLUTION PARTI DANS LE SYSTÈME POURRAIT CRÉER UN DANGER POUR LA SANTÉ.

- I. Draw drinks to refill the line and flush the sanitizing solution (chlorine solution) from the dispenser. Taste the beverage to verify that there is no off-taste.

4. REMOVING DISPENSER FROM SERVICE

If it becomes necessary to remove a dispenser from service, complete the following procedure.

- A. Neutralize pressure on water and syrup supply lines. Disconnect water and syrup lines from the dispenser.
- B. Connect suitable pressure tank containing sanitizing solution (prepared IAW Section 3.2) to CO2 supply and syrup inlet line. Then flush sanitizing solution through system. When chlorine solution appears, disconnect tank and allow to stand five minutes.

	<p>WARNING ENSURE ALL SANITIZING SOLUTION IS DRAINED OR BLOWN OUT OF SYSTEM. ALL PRODUCT TUBES MUST BE FREE OF SANITIZING SOLUTION AND OR WATER BEFORE SHIPPING OR STORING UNIT. RESIDUAL WATER IN DISPENSER (STORED IN A FREEZING ENVIRONMENT) CAN CAUSE INTERNAL DAMAGE TO THE UNIT.</p> <p>ADVERTENCIA ASEGÚRESE DE QUE TODA LA SOLUCIÓN DESINFECTANTE SE DRENA O SACADO DE SISTEMA. TODO TUBOS DE PRODUCTO DEBEN ESTAR LIBRES DE SOLUCIÓN DESINFECTANTE O AGUA Y ANTES DE ENVIAR O ALMACENAR LA UNIDAD. EL AGUA RESIDUAL EN EL DISPENSADOR (ALMACENADO EN UN AMBIENTE DE CONGELACIÓN) PUEDEN CAUSAR DAÑOS INTERNOS A LA UNIDAD.</p> <p>AVERTISSEMENT S'ASSURER QUE TOUS SOLUTION DÉINFECTANTE EST DRAINÉE OU SOUFFLÉ DE SYSTÈME. TOUS TUBES DE PRODUITS DOIVENT ÊTRE EXEMPTS DE SOLUTION OU DE L'EAU ET L'ASSAINISSEMENT AVANT L'EXPÉDITION OU UNITÉ DE STOCKAGE. L'EAU RÉSIDUELLE DANS LE DISTRIBUTEUR (STOCKÉE DANS UN ENVIRONNEMENT DE CONGÉLATION) PEUT CAUSER DES DOMMAGES INTERNES À L'UNITÉ.</p>
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- C. Connect clean potable water to syrup inlet line. Then, flush system thoroughly to remove all traces of chlorine.
- D. Connect CO2 supply to syrup inlet line and force all water out of syrup line with CO2 pressure.
- E. Connect CO2 supply to water inlet line and force all water out of water line with CO2 pressure.
- F. Place a disposable plastic bag over dispensing valve nozzle (or entire dispenser), and syrup and water line fittings. Secure in place with tape.

5. SERVICE AND TROUBLESHOOTING

Problems found in the operation of the dispenser can be solved by using the procedures listed below, the Troubleshooting guide, or by calling Lancer Customer Service or the Coca-Cola Company at the numbers listed below. Before seeking repair assistance, check the following.

- A. Does the syrup container contain syrup?
- B. Is the syrup line properly connected to the syrup tank or bag?
- C. Is the syrup outlet line properly connected to the pump stand fitting (BIB only)?
- D. Is the CO2 outlet line properly connected to the pump stand fitting (BIB only)?
- E. Is the dispenser unplugged?
- F. Do the CO2 cylinders contain adequate CO2 supply?
- G. Are the CO2 regulators properly set?
- H. Are the circuit breakers in the "OFF" position, or electrical fuses blown?
- I. Service for dispensing systems can be obtained by calling the following:
 1. The Coca-Cola Company at 1-800-241-COKE (2693)
 2. Lancer at 1-800-729-1500

6. TROUBLESHOOTING

The following chart is designed to aid in correcting Tea Dispenser problems. Indicated corrective actions should be made by qualified dispensing service personnel only.

TROUBLE	CAUSE	REMEDY
6.1 No product dispensed from valve.	<p>A. No electricity to dispenser.</p> <p>B. No gas pressure on system.</p> <p>C. Transformer not connected, or defective transformer.</p> <p>D. Loose or defective connections.</p>	<p>A. Check fuse or circuit breaker and replace or reset as applicable. If circuit opens again, locate short in electrical system and correct.*</p> <p>B. Check gas pressure on CO2 tank - valve open?</p> <p>C. Check output transformer. Should be 24 VAC. Replace if defective.*</p> <p>D. Check all connections between transformer and dispensing valve. Tighten if loose. If defective, replace.*</p>
6.2 Only water dispensed - no syrup.	<p>A. Syrup tank is empty (usually accompanied by hissing and sputtering).</p> <p>B. Gas or liquid syrup tank disconnects not secure.</p> <p>C. Syrup or gas lines to tank are kinked.</p> <p>D. Syrup mounting block shutoff valve closed.</p> <p>E. Lack of pressure to syrup tanks.</p> <p>F. Dip tube in syrup tank blocked.</p> <p>G. Dispensing valve port blocked.</p>	<p>A. Replace or fill syrup tank.*</p> <p>B. Check that both disconnects are locked in position.</p> <p>C. Adjust lines or replace.</p> <p>D. Open valve.</p> <p>E. Check secondary regulator. Adjust to 60 PSIG (414 KPA) if sugar-based. Adjust to 15 PSIG (103 KPA) if sugar-free. For BIB adjust to 60 PSIG for all pumps.</p> <p>F. Remove both quick disconnects from syrup container. Depressurize tank through relief valve. Remove syrup and wash tank. Interchange quick disconnects and pressurize to the syrup out connection to remove debris from dip tube. Clean tank again. Upon completion, restore disconnects to their original locations.</p> <p>G. Back-flush system.</p>
6.3 Only syrup dispensed, no water.	<p>A. Water mounting block shutoff valve closed.</p> <p>B. Water supply off.</p> <p>C. Inadequate water supply pressure.</p>	<p>A. Open valve.</p> <p>B. Open water supply valve.</p> <p>C. Check pressure. Consider installation of water pressure booster kit.</p>

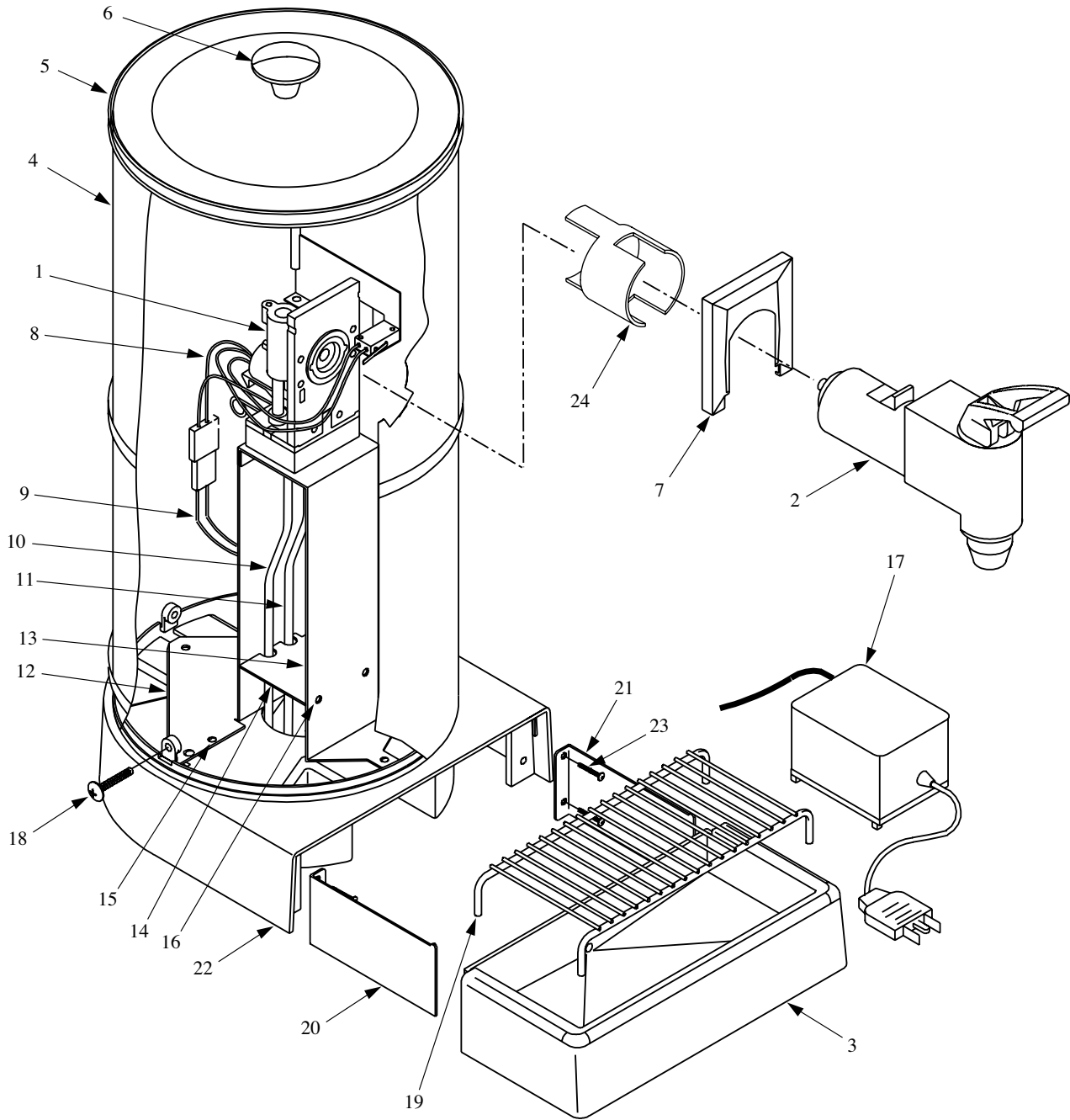
TROUBLE	CAUSE	REMEDY
6.4 Ratio cannot be set.	<p>A. Inadequate water supply pressure.</p> <p>B. Product lines not installed properly.</p>	<p>A. Turn water flow control (left side) to full open (CW). Measure flow rate. If greater than 2.5 oz/sec (74 ml/sec), adjust water to 2.5 oz/sec, then adjust syrup. If less than 2.5 oz/sec with flow control at maximum setting, adjust syrup to proper ratio with water at maximum setting.</p> <p>B. Ensure water supply is connected to water inlet and syrup supply is connected to syrup inlet.</p>
6.5 Bad taste or odor.	<p>A. Dirty valve.</p> <p>B. Foreign substance in water.</p> <p>C. Contaminated ice.</p> <p>D. Contaminated syrup.</p> <p>E. Impure CO2 gas.</p> <p>F. Plumber's pipe compound.</p> <p>G. Improper sealing of conduit and floor chases.</p>	<p>A. Clean nozzle and diffuser thoroughly.</p> <p>B. If water is free of impurities, it is tasteless and odorless. Clean and flush the system, and service the water filter. (If the system does not have a water filter, consider installing one.)</p> <p>C. Same conditions may exist in ice as in plain water. Check with ice machine service personnel to have filter installed. Clean ice bin or chest.</p> <p>D. Clean and sanitize lids, lid gaskets, tanks and syrup/CO2 couplers per tank manufacturers or maintenance instructions.</p> <p>E. Carbon dioxide gas is odorless, colorless and tasteless. If COs gas should contain any oil or sludge from filling tanks, a bad taste could result. use only beverage grade CO2. Welding grade CO2 can be contaminated.</p> <p>F. Some of these compounds impart a taste to the water. Remove piping and clean joints. Replace piping, using only teflon tape.*</p> <p>G. Be sure conduit and chases are properly caulked and sealed with approved materials.*</p>

7. DISPENSER DISPOSAL



To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

8. ILLUSTRATIONS AND PARTS LISTINGS
8.1 LANCER TEA DISPENSER ASSEMBLY



8.1 LANCER TEA DISPENSER ASSEMBLY (CONTINUED)

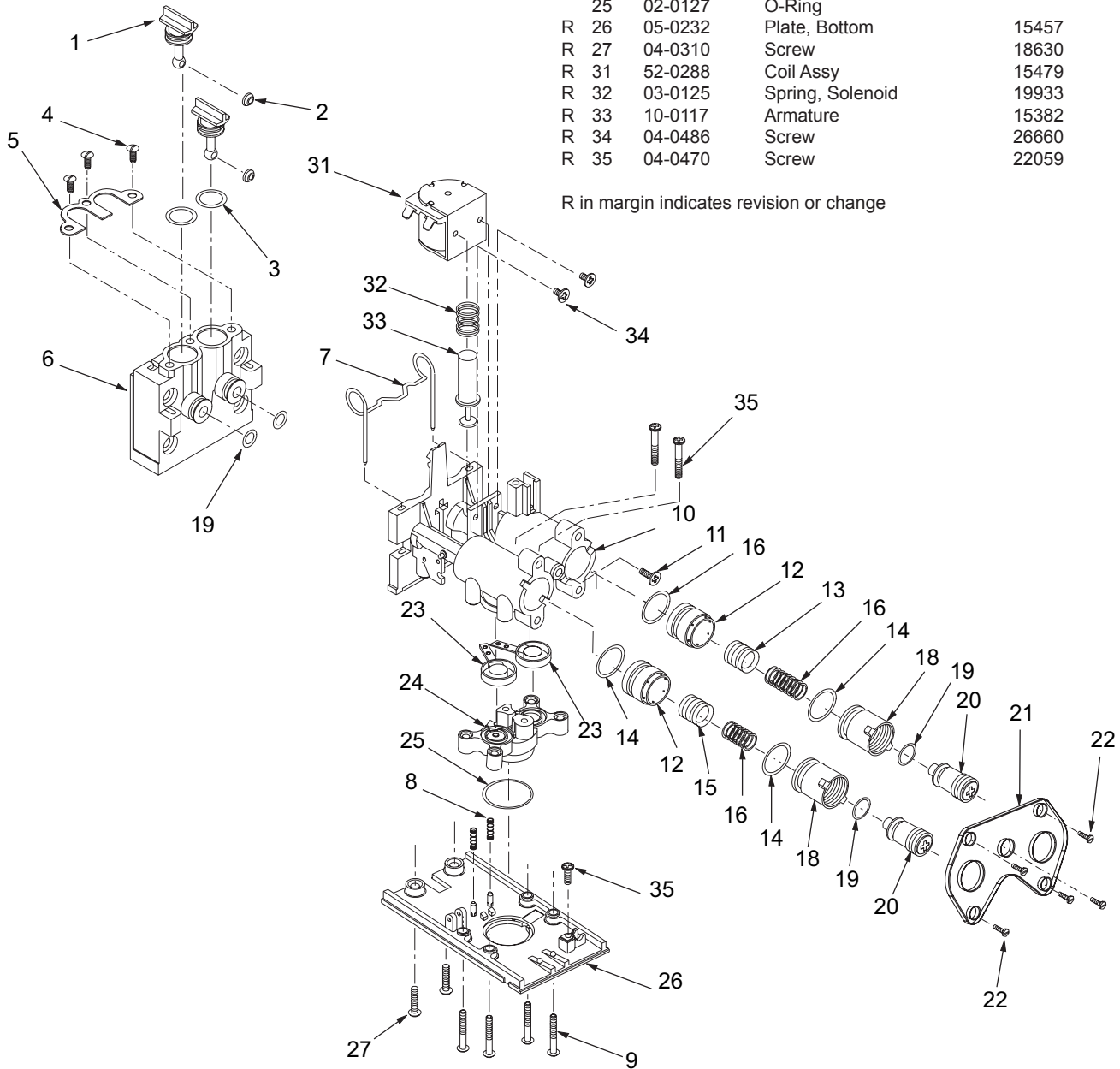
<u>Item</u>	<u>Lancer Part No.</u>	<u>Description</u>	<u>CCUSA Part No.</u>
1	19-0137	Valve Assy	22330
2	54-0132	Nozzle Extension Assy	22331
3	05-0881	Drip Tray, Tea Urn	23055
R 4	30-5455/01	Wrapper, Tea Urn	
5	30-5478	Lid	22334
6	05-0805	Knob	22335
7	05-0808	Retainer	22336
8	52-1194	Harness, Valve Wiring	22337
R 9	52-1186/01	Wire Harness	22338
10	48-0725	Water Supply Tube	22339
R 11	48-0725	Syrup Supply Tube	22339
R 12	30-5871	Rear Bracket	
R 13	30-5870	Front Bracket	
14	30-5459	Tube Spacer	22343
15	04-0310	Screw (#8-16 x .600)	18630
16	04-0148	Screw (#10-32 x 1/4)	22346
17	25-0049	Transformer Assy	22347
18	04-0494	Screw (#10-32 x 0.625)	22348
19	23-0924	Cup Rest, Wire	23053
20	30-5750	Bracket, Left, Drip Tray	23052
21	30-5813	Bracket, Right, Drip Tray	23051
22	54-0151	Base Assembly	23054
23	04-0372	Screw (#8-32 X.500)	
R 24	05-1571	Sleeve, Nozzle Ext	
R -	08-0082	Drain Hose, Vinyl, 0.500 ID x 0.750 OD	15512

R in margin indicates revision or change

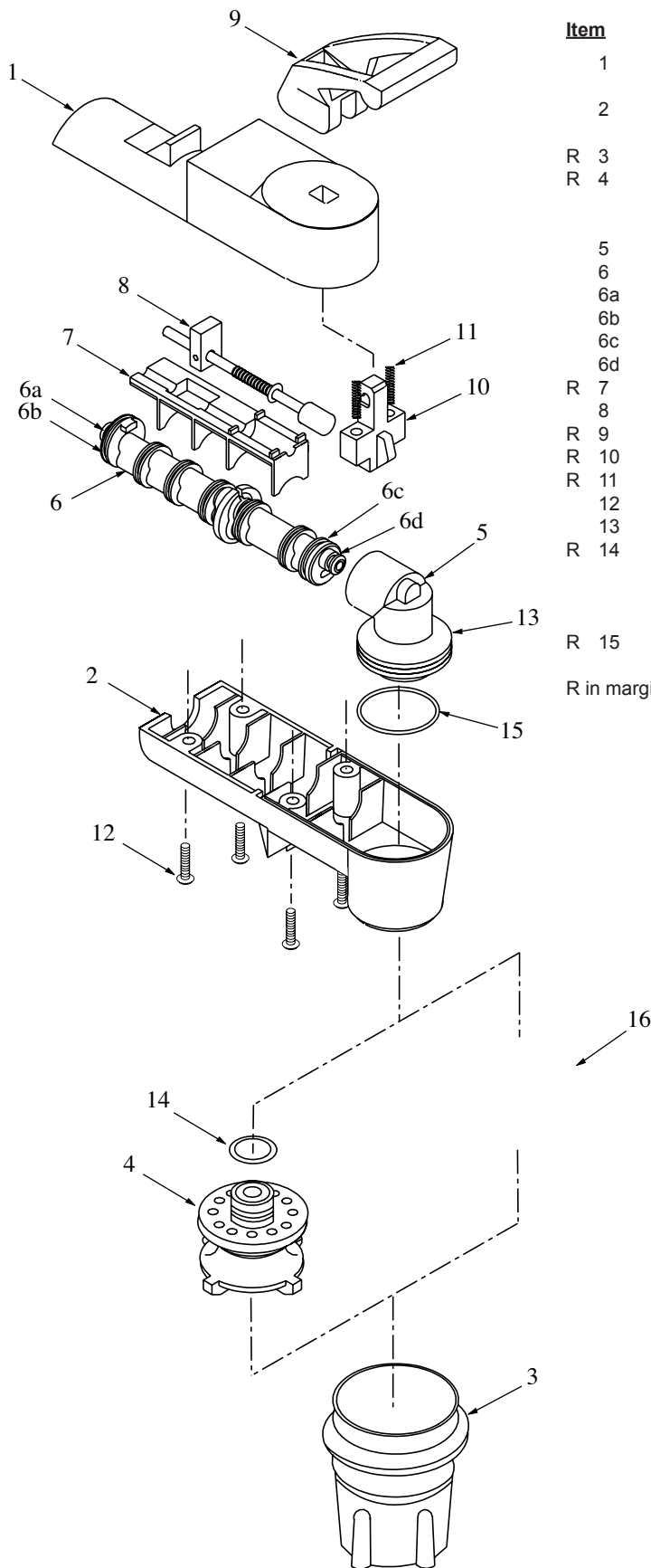
8.2 LANCER TEA DISPENSER - VALVE ASSEMBLY (PN 19-0137)

<u>Item</u>	<u>Lancer Part No.</u>	<u>Description</u>	<u>CCUSA Part No.</u>	<u>Item</u>	<u>Lancer Part No.</u>	<u>Description</u>	<u>CCUSA Part No.</u>
R 1	05-0266	Valve Stem	12270	R 9	04-0270	Screw	18635
R 2	05-0267	Washer	12286	R 10	54-0189	Body, Upper Assy	25729
R 3	02-0047	O-Ring	15175	R 11	04-0302	Screw	21691
R 4	04-0269	Screw	19894	R 12	81-0274	Sleeve, Ceramic	22421
R 5	03-0087	Retainer	12263	R 13	81-0273	Spool, Ceramic (Syrup)	22422
R 6	05-0265	Mounting Block	12189	R 14	02-0132	O-Ring	10708
R 7	03-0233	Retainer, Valve	24231	R 15	81-0275	Spool Ceramic (Soda)	22423
8	03-0143	Spring, Pin		R 16	03-0169	Spring (Syrup)	11144
				17	03-0171	Spring (Soda)	
				R 18	05-0262	Bonnet Flow Control	15023
				R 19	02-0126	O-Ring	10706
				R 20	05-0645	Plug, Adjustment	26659
				R 21	03-0433	Retainer, Flow Control	23777
				R 22	04-0267	Screw	23779
				R 23	82-0190	Paddle Arm Assy	18722
				R 24	54-0046	Body, Lower Assy	19781
				25	02-0127	O-Ring	
				R 26	05-0232	Plate, Bottom	15457
				R 27	04-0310	Screw	18630
				R 31	52-0288	Coil Assy	15479
				R 32	03-0125	Spring, Solenoid	19933
				R 33	10-0117	Armature	15382
				R 34	04-0486	Screw	26660
				R 35	04-0470	Screw	22059

R in margin indicates revision or change



8.3 LANCER TEA DISPENSER - EXTENSION ASSEMBLY (PN 54-0132)



<u>Item</u>	<u>Lancer Part No.</u>	<u>Description</u>	<u>CCUSA Part No.</u>
1	05-0792	Upper Housing, Nozzle Ext.	22349
2	05-0793	Lower Housing, Nozzle Ext.	22350
R 3	05-0233/01	Nozzle	22351
R 4	54-0028/01	Diffuser Assy (Used in 17124 production models through October 1998)	
5	05-0799	Nozzle Interface	22353
6	54-0136	Product Tube Assy	22354
6a	02-0221	O-Ring	22363
6b	02-0133	O-Ring	17411
6c	02-0219	O-Ring	22364
6d	02-0133	O-Ring	17411
R 7	05-0795	Support Mechanism	
8	54-0134	Switch Actuator Assy	22357
R 9	05-0806/02	Handle, 2 Way	22358
R 10	05-0807/02	Handle Ext., 2 Way	22359
R 11	03-0197/01	Spring Handle Ext.	22360
12	04-0397	Screw, 8 - 16 x 0.500	22361
13	02-0231	O-Ring (2-029)	22362
R 14	02-0133	O-Ring (2-009) (Used in production models with Item 4 through October 1998)	17411
R 15	02-0127	O-Ring (2-022)	

R in margin indicates revision or change

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