



Refreshing the Experience

# Fresh Blender™

## Integrated Beverage Systems

### Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. For the latest go to [multiplexbeverage.com](http://multiplexbeverage.com)



 **Caution**

#### Original Instructions

Read this instruction before operating this equipment.

Part Number 020009601 November 5, 2025



## Safety Notices

As you work on Welbilt equipment, be sure to pay close attention to the safety notices in this manual. Disregarding the notices may lead to serious injury and/or damage to the equipment.

Throughout this manual, you will see the following types of safety notices:

### **Warning**

Text in a Warning box alerts you to a potential personal injury situation. Be sure to read the Warning statement before proceeding, and work carefully.

### **Caution**

Text in a Caution box alerts you to a situation in which you could damage the equipment. Be sure to read the Caution statement before proceeding, and work carefully.

## Procedural Notices

As you work on Welbilt equipment, be sure to read the procedural notices in this manual. These notices supply helpful information which may assist you as you work.

Throughout this manual, you will see the following types of procedural notices:

### **Important**

Text in an Important box provides you with information that may help you perform a procedure more efficiently. Disregarding this information will not cause damage or injury, but it may slow you down as you work.

NOTE: Text set off as a Note provides you with simple, but useful, extra information about the procedure you are performing.

## Read These Before Proceeding

### **Warning**

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

### **Caution**

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website for manual updates, translations, or contact information for service agents in your area.

### **Important**

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

### **Warning**

Repairs to equipment must be performed by an approved, certified Welbilt Field Service Technician.

### **Warning**

Do not use electrical appliances or accessories other than those supplied by Multiplex for your ice machine model.

### **Warning**

A lifting device is required to lift this appliance.

### **Warning**

This equipment contains high voltage electricity and refrigerant charge. Installation and repairs are to be performed by properly trained technicians aware of the dangers of dealing with high voltage electricity and refrigerant under pressure. The technician must also be certified in proper refrigerant handling and servicing procedures. All lockout and tag out procedures must be followed when working on this equipment.

### **Warning**

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

### **Warning**

Do not store explosive substances in refrigerator.

**⚠ Warning**

Do not operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

**⚠ Warning**

All covers and access panels must be in place and properly secured, before operating this equipment.

**⚠ Warning**

Do not obstruct machine vents or openings.

**⚠ Warning**

Do not store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**⚠ Warning**

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

**⚠ Caution**

Do not clean with water jet. Unit is not suitable for installation in an area where a water jet could be used.

**⚠ Warning**

Blender blades are sharp. Use care when cleaning around blender blades. Never touch the blender blades. Do not misuse or disassemble the blender blades.

**⚠ Warning**

These appliances are intended to be used in commercial applications such as in kitchens of restaurants, but are not for continuous mass production of food.

**⚠ Warning**

When using electric appliances, basic precautions must always be followed, including the following:

- a. Read all the instructions before using the appliance.
- b. To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
- c. Do not contact moving parts.
- d. Only use attachments recommended or sold by the manufacturer.
- e. Do not use outdoors.
- f. For a cord-connected appliance, the following must be included:
  - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
  - Unplug from outlet when not in use and before servicing or cleaning.
  - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- g. Follow applicable lock out tag out procedures before working on equipment.
- h. Connect to a properly grounded outlet only.

All models intended for sale and use in Australia and New Zealand use only R-404A as a refrigerant. No flammable refrigerants are used.

- All models intended for sale and use in Australia and New Zealand are of climatic class 4.
- All models intended for sale and use in Australia and New Zealand use ecomate® as the insulation blowing gas which is nonflammable.

We reserve the right to make product improvements at any time. Specifications and design are subject to change without notice.

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# Section 1

## General Information

### Read This Manual

Welbilt developed this manual as a reference guide for the owner/operator and installer of this equipment. Please read this manual before installation or operation of the machine. A qualified service technician must perform installation and start-up of this equipment. Consult **Section 5** within this manual for service assistance.

If you cannot correct the service problem, call your Service Agent or Distributor. Always have your model and serial number available when you call.

Your Service Agent \_\_\_\_\_

Service Agent Telephone Number \_\_\_\_\_

Your Local Distributor \_\_\_\_\_

Distributor Telephone Number \_\_\_\_\_

Model & Item Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

### About the Fresh Blender™

The Fresh Blender™ beverage system is a self-contained dispensing unit that allows the operator to make flavor combinations of blended and non-blended drinks. It holds product flavoring in a refrigerated reach-in base enclosure, has a refrigerated ice making machine and includes one mixing module.

The customer accesses the unit using a lighted touch screen. Icons on the drink selection screens represent the primary flavor combinations for the drinks. There are multiple drink size options. Menu and software updates can be uploaded using a USB storage device, WiFi or Ethernet.

On-screen instructions also include operator procedures for cleaning/sanitizing, checking inventory, replacing product bags, selecting drink sizes and manually preparing drinks. Managers and technicians have access to menu/software updates, diagnostics and other service screens.

### Fresh Blender™ Plus Advanced Sanitation System

Fresh Blender™ Plus Advanced Sanitation system is only an option for 120/60/1 (Voltage/Cycle/Phase) rated units. The optional advanced sanitation features allow the customer to save on cleaning time by automatically performing the Zone 1 & Zone 2 cleaning cycles.

### Unit Inspection

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim.

#### ▲ Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

### Model, Item Numbers & Serial Numbers

This manual covers the following:

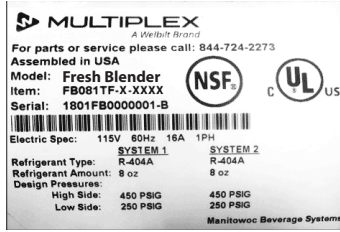
**Model: FreshBlender**

#### HOW TO READ ITEM NUMBER

Platform	Flavors	Mixers	Plug	Refrigerant	Hinge	Optional
FB (FreshBlender)	08 (8 Flavors)	1 (Non EcoBlend)	T (115V 60hz)	F (R-404A)	R (Right)	XXXX (Used for Build Specific Info)
			B (220V 60hz)		P (R-290)	
	06 (8 Flavors)	E (EcoBlend)	Z (Bare Lead)			
			E (Euro 16 Amp)			
			U (UK 13 Amp)			
			A (15A Australian Plug)			
			P (20 A Pin & Sleeve)			

**SERIAL NUMBER LOCATION**

The Fresh Blender™ beverage system serial number is listed on the serial tag affixed to the inside left and rear left of the unit.



Sample Serial Tag

**Agency Certifications**



**Warranty Information**

Consult your local Service Agent or Representative for terms and conditions of your warranty. Your warranty specifically excludes all general adjustments, cleaning, accessories and related servicing.

Warranty registration must be completed online to activate the warranty on this equipment. [www.multiplexbeverage.com](http://www.multiplexbeverage.com)

If a warranty registration is not completed, the warranty period will begin when the equipment leaves the factory of Multiplex a division of Welbilt FSG Operations, LLC a Nevada limited liability company, having its principal office at 2227 Welbilt Boulevard, New Port Richey, Florida 34655 (hereinafter referred to as "Company").

Units that are not installed within 12 months of manufacturing date will have a limited 3 month warranty.

No equipment may be returned to Company without a written Return Materials Authorization (RMA). Equipment returned without an RMA will be refused and returned to the sender at the sender's expense.

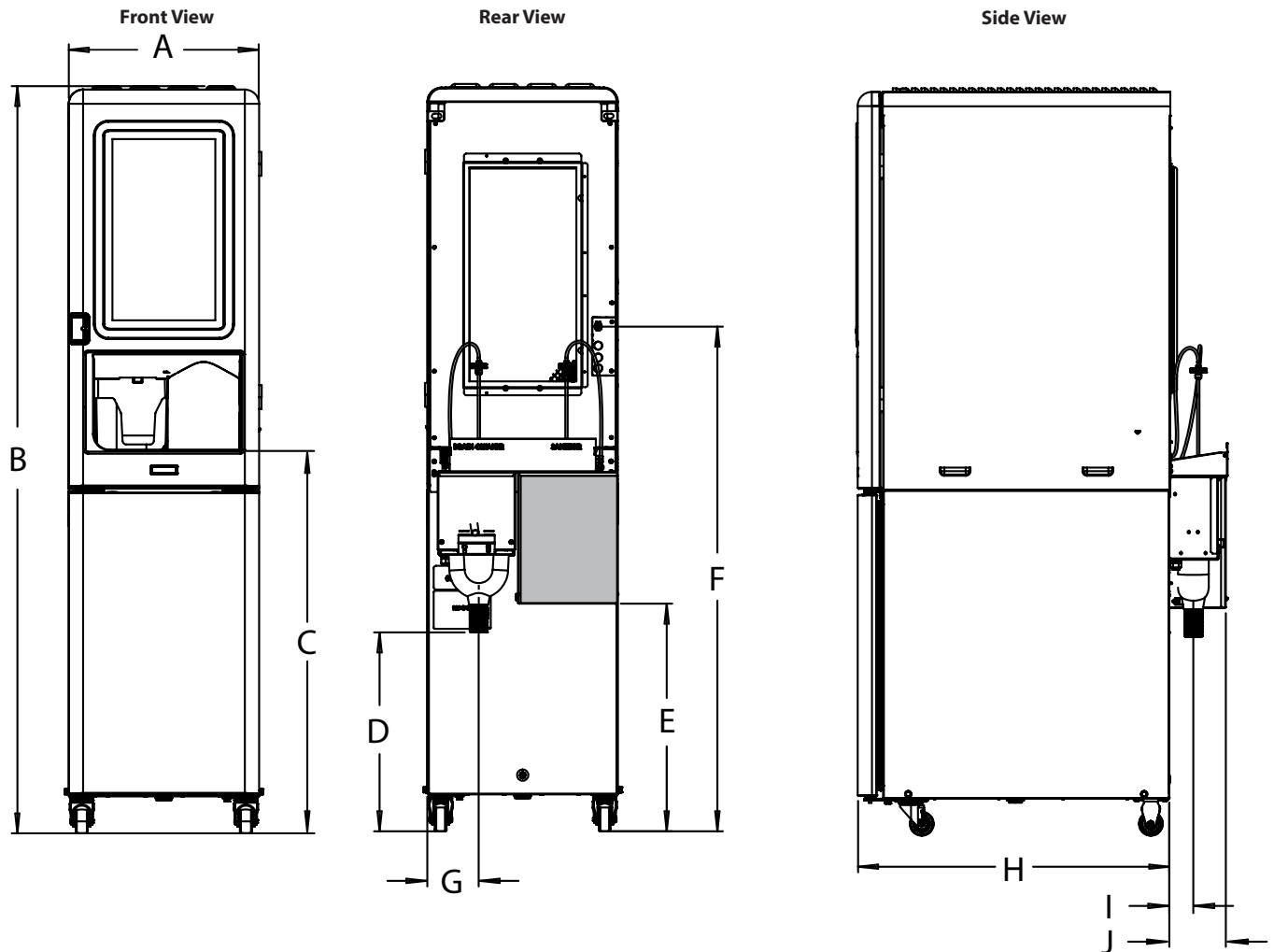
Please contact your distributor for return procedures. Full explanation of the Limited Warranty for Company units can be found in the warranty statement shipped with the unit.

**Manufacturer**

Multiplex  
 645 Park East Boulevard, Suite 5  
 New Albany, Indiana 47150  
 USA

## Specifications

### DIMENSIONS



A	20.00 in (50.8 cm)
B	78.5 in (199.4 cm)
C	40.13 in (102 cm)

D	20.9 in (53.1 cm)
E	23.9 in (60.7 cm)
F	53.0 in (134.6 cm)
G	5.4 in (13.7 cm)

H	32.7 in (83.1 cm)
I	2.5 in (6.4 cm)
J	5.9 in (15.0 cm)

### **Warning**

To avoid instability the installation area must be capable of supporting the weight of the equipment and a full bin of ice. Additionally the equipment must be level side to side and front to back.

### CAPACITY & WEIGHT

Drink Making	Ice Capacity	Ice Compressor HP	Max Product Bin Load	Shipping Weight	Empty Weight	Full Operating Weight
1 drink in less than 2 minutes. 30 per hour up to 2 consecutive peak hours	* Up to 250 lbs (113 kg)/24 hr. Bin Storage 30 lbs (14 kg)	1/3	19.8 lbs (9 kg)	630 lbs (286 kg) Crated	545 lbs (248 kg) Unpacked No Ice/Product	705 lbs (320 kg) With Ice/Product

\* Ice Capacity and Production depends on Air & Water Temperatures, See Ice Maker Production page 12.

**PRODUCT DELIVERY LOCATION**

The location selected for the Fresh Blender™ Beverage System must meet the following criteria.

- The air temperature must be at least 40°F (4°C), but must not exceed 90°F (32°C), climate class 4.
- The location must not be near heat-generating equipment or in direct sunlight and must be protected from weather.
- Plain Inlet Water Temperature: min/max = 40°F / 90°F (4°C / 32°C).
- Always use a new water supply line when installing this appliance. Never reuse an old supply line. A water supply line quick-connect fitting is included with new units.
- Verify floor of install location is level front to back, side to side.
- Keep equipment area clear of combustible material.

**Clearances**

Top	18" (46 cm)
Sides	0" (0 cm)
Back	6" (15 cm)
Front	24" (61 cm)

**⚠ Warning**

Do not obstruct machine vents or openings.

**⚠ Warning**

Never place anything on top of unit.

**Heat of Rejection**

Model	System BTU
FreshBlender	2300 BTU/hr (average)

**REFRIGERANT CHARGE**

**Important**

Due to continuous improvements, this information is for reference only. Please refer to the serial number tag to verify electrical data. Serial tag information overrides information listed on this page.

Refrigerant	Voltage	System	Amount
R290	230V 50Hz	1 (Base Cabinet)	4.23 oz (120g)
		2 (Ice Maker)	3.35 oz (95g)
R404A	115V 60Hz	1 (Base Cabinet)	8.00 oz (226.8g)
		2 (Ice Maker)	8.00 oz (226.8g)
	230V 50Hz	1 (Base Cabinet)	10.00 oz (283.5g)
		2 (Ice Maker)	8.00 oz (226.8g)

NOTE: Always check the serial tag to verify system charge

**ICE MAKER PRODUCTION**

Acceptable incoming water temperature range is 40°F (4°C) to 90°F (32°C). Optimum Range is 45°F (7°C) to 50°F (10°C) (Target 50°F [10°C], results based on ARI capacity testing @ 70°F [21°C] air temperature).

R-404a Ice Production		
Ambient Air Temperature/Water Temperature	24 Hour Ice Production	kWh/100 lbs (45 kg) @ 90°/70°F (32°/21°C)
70°/50°F (21°/10°C)	261 lbs (118 kg)	8.69
90°/70°F (32°/21°C)	185 lbs (84 kg)	
Water usage/100 lbs./45.4 kgs of Ice		
Potable Water: 12 gallons, 45.4 liters		

**ELECTRICAL**

**⚠ Warning**  
All wiring must conform to local, state and national codes.

**Minimum Circuit Ampacity**

The minimum circuit ampacity is used to help select the wire size of the electrical supply. (Minimum circuit ampacity is not the Fresh Blender™ Beverage System’s running amp load.) The wire size (or gauge) is also dependent upon location, materials used, length of run, etc., it must be determined by a qualified electrician.

**Voltage**

A dedicated electrical circuit is required, a power cord is provided with all units. Some models are available in different voltages and may be equipped with a different plug. Refer to Fresh Blender Beverage System Model/Serial Plate for voltage/ampereage specifications.

**Minimum Circuit Amperage Chart**

<b>Important</b>			
Due to continuous improvements, this information is for reference only. Please refer to the serial number tag to verify electrical data. Serial tag information overrides information listed on this page.			
Item Number	Voltage/Cycle/ Phase	Total Amps	Breaker Size (Min/Max)
FB081TF, FB08ETF	120/60/1	16	20A
FB081PF, FB08EPF	230-240/50/1	8.0 A	15A
FB081AF, FB08EAF	230-240/50/1	8.0 A	15A

**120V Units**

- Dedicated 120V 20 Amp Circuit
- Non GFI Outlet that accepts NEMA5 – 20 plug
- Outlet within 3’ (92 cm) of machine

NOTE: Supplied Cord length is 78” (198 cm).

**Bonding Instructions (230-240V 50Hz Units Only)**

This appliance must be connected to the potential equalization system in accordance with EN60335-1 and EN60335-2-75. A bonding lug is provided on the lower right front corner of the appliance.

**⚠ Warning**

This machine must be connected to the potential equalization system.

The equipotential bonding symbol identifies the terminals which, when connected together, bring the various parts of an equipment or system to the same potential.

**Grounding Instructions**

**⚠ Warning**

The machine must be grounded in accordance with national and local electrical codes.

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

**⚠ Warning**

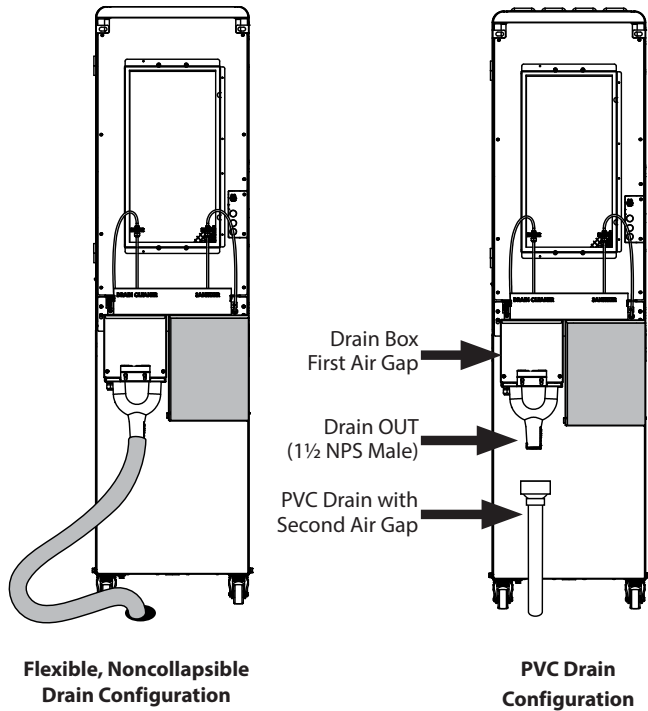
When using electric appliances, basic precautions must always be followed, including the following:

- A. Read all the instructions before using the appliance.
- B. To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
- C. Do not contact moving parts.
- D. Only use attachments recommended or sold by the manufacturer.
- E. Do not use outdoors.
- F. For a cord-connected appliance, the following must be included:
  - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
  - Unplug from outlet when not in use and before servicing or cleaning.
  - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- G. Follow applicable lock out tag out procedures before working on equipment.
- H. Connect to a properly grounded outlet only. See Grounding Instructions.

**DRAIN CONNECTIONS**

**All Models**

Enclosed drain box contains air gap.



**Flexible, Noncollapsible Drain Configuration**

**PVC Drain Configuration**

**Drain Requirements**

- Drain lines must have a 1.5 inch drop per 5 feet of run (2.5 cm per meter), and must not create traps.
- The floor drain must be large enough to accommodate drainage from all drains.
- An air gap is required and built in to the enclosed drain box for back flow prevention.

NOTE: If a PVC configuration is used a second air gap will be created.

- Always plumb to local code.

PVC DRAIN CONFIGURATION

- 4" PVC coupling to minimum 1 1/2" PVC.

FLEXIBLE, NONCOLLAPSIBLE DRAIN LINE CONFIGURATION

- Flexible, noncollapsible drain line connected to the 1 1/2" NPS drain sink with service loop.

**Water Requirements**

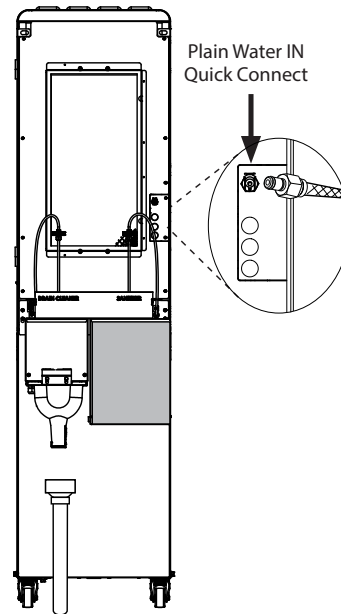
**Warning**

Connect to a potable water supply only. All plumbing must conform to local, state and national codes.

**Important**

A WaterMark™ approved AS2845 backflow preventer is required on the water supply line at installation for Australian model FreshBlender item FB08EAF. Installation must be in accordance with AS/NZS 3500.1 and AS/NZS 3500.2.

**SUPPLY CONNECTIONS**



- Use the supplied male quick connect (PN: [WBL-96-087](#)) and 6' (1.8 m) of 3/8" beverage tubing to the plain water inlet on the rear of the unit for the water supply connection.

NOTE: The 6' (1.8 m) of tubing for the water line is for a service loop to allow the unit to be serviceable if pulled out of place.

- Do not connect water to a hot water supply. Verify all hot water restrictors installed for other equipment are working. (Check valves on sink faucets, dishwashers, etc.)
- Install a water shut-off valve in the water line at the rear of the machine.
- Insulate water inlet line(s) if condensation is an issue.
- Equipment to be installed with adequate back flow protection that meets all applicable national, state, and local codes.

**HARD WATER**

All source water must be filtered. In areas where the water is highly concentrated with minerals the water should be tested by a water treatment specialist and the recommendations of the specialist regarding filtration and/or treatment should be followed.

Service calls and/or damages caused by not filtering and treatment of the incoming water supply will not be covered by warranty.

**SYSTEM PRESSURES**

**Water Supply to the Unit**

**⚠ Warning**

Do not supply more than 80 psi (0.551 MPa , 551 kPa, 5.51 bar) Plain Water to the unit, excessive pressure to product pumps may cause failure.

This table shows the Minimum / Maximum supply of Water required at the rear of the machine at no flow conditions.

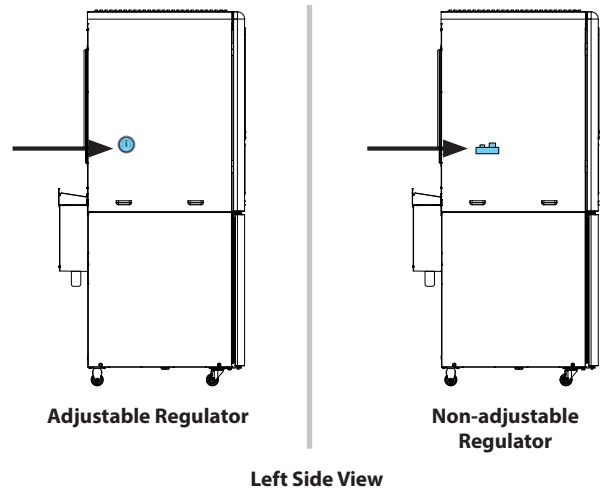
	<b>MINIMUM</b>	<b>MAXIMUM</b>
<b>Plain Water Supply</b>	40 psi (0.276 MPa , 276 kPa, 2.76 bar)	80 psi (0.552 MPa, 552 kPa, 5.52 bar)

**Important**

Minimum water pressure supplied to the machine needs to be greater than the 35 psi (0.241 MPa , 241 kPa, 2.41 bar) required during flowing conditions for pressure to be regulated properly.

**REGULATOR LOCATION & SETTINGS**

**Location**



Regulator is located behind left side panel.

**Regulator Settings**

**Important**

Water requires the pressure measurement to be taken only when rinse water is spraying or dispensing (flowing conditions).

**Important**

Water pressure affects the blender area cleaning, a water booster may be required if pressure is too low.

<b>REGULATOR</b>	<b>SETTINGS (During Flowing Conditions)</b>
<b>Plain Water</b>	35 psi (0.241 MPa , 241 kPa, 2.41 bar)

WATER PRESSURE REGULATORS

Water regulators on unit may be fixed or adjustable. Fixed regulators are not adjustable however need to be verified for correct pressures. Contact Multiplex for further information.

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## Section 2 Installation

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### Step-by-Step Installation

These instructions are provided to assist the qualified installer. Contact your Welbilt Service Agent or call Welbilt for information regarding start-up services.

#### Important

Failure to follow these installation guidelines may affect warranty coverage.

#### FRESH BLENDER™ PLUS ADVANCED SANITATION SYSTEM

This section is for units with the Advanced Sanitation System installed.

Verify cleaner/sanitizer container is available.

Verify drain cleaner container is available.

### PRE-INSTALLATION CHECKLIST

Keep product bags thawing in a cooler at least four (4) days prior to installation.

Any damage should be noted and reported to the delivering carrier immediately.

Check the lower portion of the unit to verify casters are not bent.

Visually inspect the refrigeration package, compressor compartment housing. Verify lines are secure and base is intact.

Inspect installation location behind the unit for electrical outlet location, water hose fittings, and shutoff(s).

Check voltage at outlet dedicated for the Fresh Blends™ unit.

Verify floor of install location is level front to back, side to side and all casters are touching the floor.

#### **⚠ Warning**

The mass of this appliance will allow it to move uncontrolled on an inclined surface. Adequate means must be provided to prevent uncontrolled movement at all times.

Remove the side panels from the unit to make the board connections and water regulator gauge accessible.

Check all board connections are secure and did not vibrate loose during shipment.

Verify the micro switch is in line with the motor above the blender.

**CONNECTIONS**

**Drain**

1. Route drain line (minimum 1" ID) to drain, maintaining a 2" (51 mm) air gap. Cut to proper length if needed (do not leave loops in drain). See "Drain Connections" on page 14.
1. With the drain connected pour 1 cup (1/2 pint) of water down the dispense/blend area drain to verify proper drainage.

**Water**

2. Confirm correct orientation of water fittings. See "Supply Connections" on page 14.
3. Use the male quick connect fitting that is included with the unit for the new water supply line.

**Important**

Leave enough slack in the water and drain lines to allow access to the rear of the machine without disconnecting the lines.

REGULATOR	SETTINGS (During Flowing Conditions)
<b>Plain Water</b>	35 psi (0.241 MPa, 241 kPa, 2.41 bar)

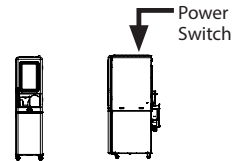
**Important**

Regulators are factory set but will need to be checked under flowing conditions once the unit is operational.  
See "Regulator Location & Settings" on page 15.

4. Coil excess tubing and secure with tie straps to prevent damage when the unit is pushed into operating position.
5. Check for any water leaks.

**Electrical**

6. If all electrical and grounding requirements have been followed proceed to insert electrical plug from Fresh Blends unit into wall receptacle. See "Electrical" on page 13.
7. Turn power switch, on the front top right of the unit, to the ON position.



**Front View**

8. The touch screen should energize and inform the user to perform Zone 2 Weekly cleaning before the unit can be put into operation.

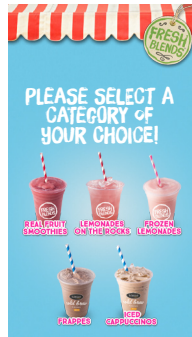
**Important**

Product or caps need to be in place before cleaning and sanitizing the machine or water will flood the refrigeration cabinet..

NOTE: With both the water and power on the unit will begin to make ice 15 minutes after start up.

**SOFTWARE**

- Verify correct UI version, firmware, drink menu and flavors are available.



**Drink Selection Screen**

*(Drink choices will vary depending on loaded recipe file)*

**SANITATION CONNECTIONS**

**Fresh Blender™ Plus Advanced Sanitation Units**

CONNECT CLEANER/SANITIZER

- Install cleaner/sanitizer container. See “Procedure to Install Sanitation Chemicals” on page 44.

CONNECT DRAIN CLEANER

- Install drain cleaner container. See “Calibration” on page 50.

**START-UP & CLEANING**

**Important**

Priming product lines is not necessary prior to performing initial Zone 2 Weekly Cleaning of machine.

**Important**

For units with Advanced Sanitation options, the following start-up and cleaning procedures need to be followed. After manual start-up cleaning has been completed, automated cleaning can be enabled.

**Checklist**

Review before proceeding to Start-Up & Cleaning.

- Has all of the internal packing been removed?
- Have all of the electrical and water connections been made?
- Is there proper clearance around the machine for air circulation?
- Is the machine grounded / polarity correct?
- Has the machine been installed where the incoming water temperature will remain in the range of 40°F / 90°F (4°C / 32°C)?
- Has the plain water pressure been verified for the water pressure regulator?
- Has the blender splash shield sensor and shuttle positions been checked?
- Has the Power switch on the top of the unit been turned to the ON position?
- Is the correct UI, Firmware, and Menu loaded on the unit?
- Are eight (8) product bags or eight (8) sanitation caps in place in the lower refrigeration cabinet prior to Zone 2 Weekly Cleaning?**

FRESH BLENDER™ PLUS ADVANCED SANITATION UNITS

- Verify cleaner/sanitizer container is installed.
- Verify drain cleaner container is installed.
- Verify advanced sanitation automatic schedule is set.

**Load Product & Label**

12. Add labels to product bins if applicable.
13. Add any other labels on the unit required.
14. Allow cabinet temperatures to drop below 39°F (4°C). Cabinet temperature will need to be 39°F (4°C) or below before beginning next step.
15. Enter the EMPLOYEE HOME screen.
16. Press INVENTORY and follow onscreen instructions to load each product into their assigned bin.

**Clean & Sanitize Unit**

17. All eight (8) product bin slots MUST have a product bag, product bag pump or sanitation cap correctly installed over the sanitation fitting before proceeding to the cleaning/sanitizing.

**MANUAL CLEANING**

18. Complete the ZONE 2 WEEKLY CLEANING. See *"Manual Weekly Cleaning - Zone 2"* on page 73.

**FRESH BLENDER™ PLUS ADVANCED SANITATION UNITS**

19. Complete the ZONE 2 WEEKLY CLEANING. See *"Advanced Sanitation Cleaning Weekly- Zone 2"* on page 67.

NOTE: The automated Advanced Sanitation System cleaning will need to be initiated by the installer during the start-up process to complete installation. After installation process the automated cleaning will occur automatically as set in the Advanced Sanitation Scheduler.

**CALIBRATE**

20. Once enough ice has built up in the ice bin, (30 - 60 min after power ON of the unit) ice calibration can be performed. Calibrate the ice and water. See *"Calibration"* on page 50.

NOTE: Product calibration is not required at this time unless over or under filling is seen when testing several drinks.

21. Reinstall any removed panels.
22. Push the unit into place.
23. Verify the unit is level and shim if necessary.
24. Confirm unit has reached operating temperature.
25. Make several drinks to verify fill levels are accurate.

NOTE: The first few drinks may not be accurate due to ice system acclimating to environment.

26. Calibrate any flavors that require adjustment. See *"Calibration"* on page 50.

**Demonstrate**

27. Demonstrate using the Interface with store manager. See *"Touch Screens Store-Level"* on page 32.
28. Demonstrate how to make drink with store manager. See *"Cup Placement Screen"* on page 29.
29. Demonstrate EMPLOYEE and MANAGER menu options. See *"Touch Screens Store-Level"* on page 32.
30. Set date and time to activate warranty.
31. Complete start-up form, sign, and have store manager sign form. Attach to claim and submit per directions on form.

**POST INSTALLATION CHECKLIST**

- Has the machine been cleaned & sanitized according to instructions?
- Has each flavor been installed and primed?
- Has the plain water pressure been verified for the water pressure regulator?
- Is the machine cycling ON/OFF on the temperature control?
- Has the owner/operator been instructed regarding maintenance procedures?
- Has the owner/operator completed the warranty registration card?

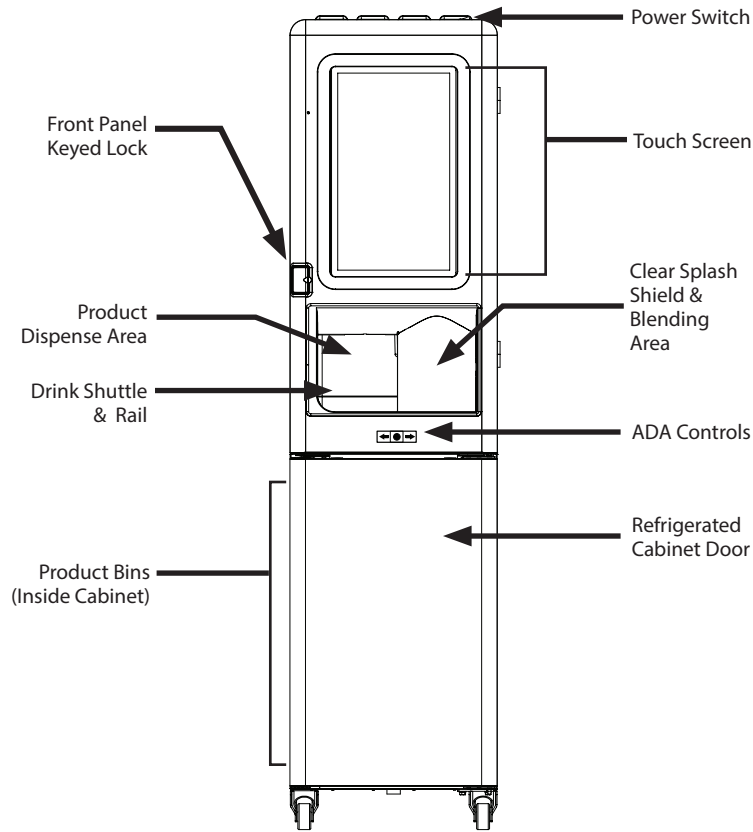
**FRESH BLENDER™ PLUS ADVANCED SANITATION UNITS**

- Verify cleaner/sanitizer container is correctly installed and inventory has been updated through the touchscreen INVENTORY screen.
- Verify drain cleaner container is installed and inventory has been updated through the touchscreen INVENTORY screen.
- Verify advanced sanitation automatic schedule is set.

32. Once completed, the Fresh Blender™ machine is ready for use.

# Section 3 Operation

## Component Identification



## Sequence of Operation

### NORMAL OPERATION

Drink Selection screen appears after power-up of the unit. Operator presses one of the drink type buttons on the Drink Selection screen, and the Flavor Options screen appears. Once a flavor is selected a confirmation screen will appear. When the user confirms the selection the on screen instructions for cup location and drink size will then display. See "Procedure to Make a Drink" on page 30.

With correct cup in place, the drink preparation sequence commences when "Start" is initiated through the touch screen. The machine dispenses product and ice into the cup in the dispense area. The cup is then placed into isolated the blend chamber by the automatic shuttle system.

The machine blends the drink for the correct time at the proper blender speed. If add-ins are required for the drink after blending, the user will be prompted. The blender completes the blend sequence and the shuttle system moves the completed drink back into the dispense area where the customer can now retrieve it.

After the drink is removed the automatic rinse of the blender and dispense area initiates. The Drink Selection screen re-appears.

<b>Default Temperature Control Setting</b>	36°F/2°C set point 4°F/.5°C differential controlled by software
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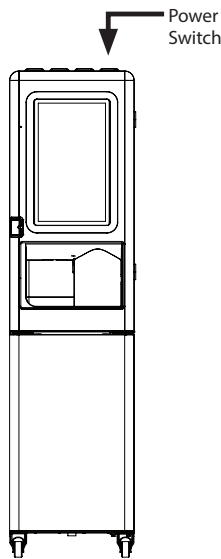
### ADA CONTROLS

The ADA keypad can be used to cycle through all available selections on the screen throughout the drink making process.

When any button on the ADA keypad is pressed a black border highlights the active selection. Pressing the right or left arrows on the ADA keypad navigate to the next selection. Pressing the center button on the ADA keypad is the equivalent to touching the highlighted selection.

## ICE MAKING

### Main Power Switch - Front Top Right of the Unit



The ice machine will not start until:

1. The power ON/OFF switch is in the "ON" position.
2. Ice does not contact the bin level sensor/switch.
3. The water reservoir is full of water.
4. After 15 minute delay when power cycled.

### 15 Minute time delay

The 15 minute delay must be expired before the gear motor or compressor will energize.

The delay period starts to time out upon application of power or movement of the Power rocker switch from OFF to ON.

The delay period starts when:

- The ice machine enters Automatic Shutoff
- Power is disconnected and reconnected
- The water reservoir is low or empty.
- The Power rocker switch is moved from OFF to ON

This time delay period can not be overridden and will reset to 15 minutes if any of the above conditions occur.

### PRIOR TO START-UP

When the Power rocker switch is placed in the ON position the following must occur in the listed order before ice making will start.

- The ice chute damper must be in the closed or down position.
- The 15 minute delay period must be expired. The delay period starts upon application of power or rocker switch movement from OFF to ON.
- The water sensing switch must be closed (water reservoir full of water and water sensing float in the up position).

### INITIAL START-UP

Applying power and/or moving the rocker switch from OFF to ON will start a 15 minute delay period. This delay period can not be overridden. With the water sensing switch closed (reservoir full of water) the gear motor will energize at the end of the 15 minute time delay. The compressor and condenser fan motor energize 5 seconds after the gear motor.

### FREEZE CYCLE

The float valve automatically maintains the water level in the reservoir. The ice damper will open and close to verify ice production. The ice machine will continue to make ice until the ice damper is held open (up) as ice fills the bin.

### AUTOMATIC SHUT-OFF

When the ice damper is held open by ice, the gear motor, compressor and condenser fan de-energize. The fifteen minute delay period starts to time out. The ice machine will remain off until the 15 minute delay period expires and the ice damper closes.

### RESTART AFTER AUTOMATIC SHUT-OFF

#### 1. Less than 4 hours have passed since automatic shut-off.

With the water sensing switch closed (reservoir full of water) the gear motor will energize at the end of the 15 minute time delay. The compressor and condenser fan motor energize 5 seconds after the gear motor.

#### 2. More than 4 hours have passed since automatic shut-off.

The dump valve energizes to drain the evaporator. After 30 seconds the dump valve de-energizes. When the reservoir fills with water, the water sensing switch closes and the gear motor energizes. The compressor and condenser fan motor energize 5 seconds after the gear motor.

NOTE: Ice machines use an auger to remove ice from the evaporator. Occasional noises (creaks, groans, squeaks, or pops) are a normal part of the ice making process.

### Caution

Excessive noise from the ice auger may indicate a more serious issue causing the evaporator to freeze. Shut down the machine immediately and diagnose the issue.

**ACCESSING HIDDEN SCREENS**

The display screen has a robust set of hidden screens to enable user to customize unit as needed.

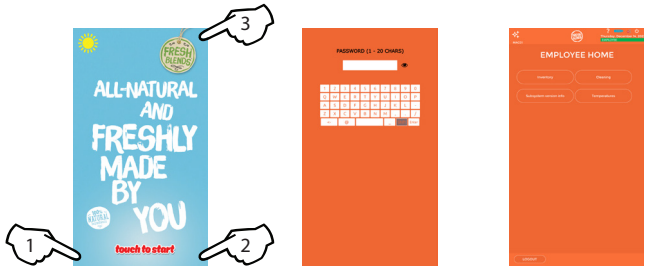
**Important**

Only an authorized user should access the hidden screens. If changes to machine settings are made incorrectly they can cause the machine to malfunction or not work at all.

Incorrect changes to settings are not covered under warranty.

To access the hidden screens the display screen needs to be on the START or MAIN drink making screen.

- From start screen, press the three corners in the order shown to access the password screen.
- Enter password for then press ENTER.



**DEFAULT CLEANING SETTINGS**

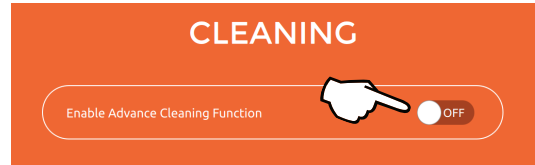
For the unit to clean correctly the following needs to be the minimum cleaning settings.

NOTE: For units with Advanced Sanitation option See "Advanced Sanitation Settings" on page 24.

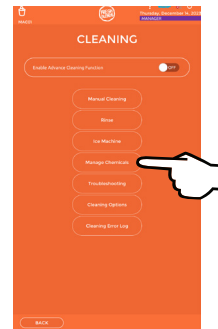
**MANUAL CLEANING SETTINGS**

Manual Cleaning settings can be verified through the MANAGER screen.

- Access MANAGER screen and press CLEANING
- Press OFF for ENABLE ADVANCE CLEANING FUNCTION



- Press MANAGE CHEMICAL



- Press ON or OFF for SEPARATE CLEANER & SANITIZER
  - Select ON if separate chemicals are use for cleaning and sanitizing: one chemical is for cleaning and a different chemical is for sanitizing
  - Select OFF if chemical used is a single combined cleaner & sanitizer
  - If OFF selected then select COMBINED CLEANER & SANITIZER or STERRA SHEEN GREEN LABEL

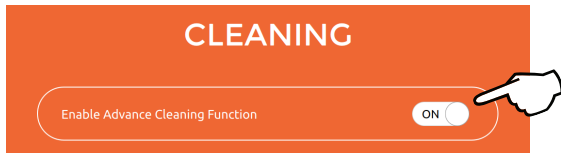


### ADVANCED SANITATION SETTINGS

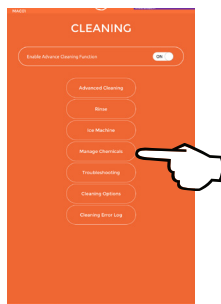
For the unit to clean correctly the following needs to be the minimum cleaning settings.

Advanced Sanitation Cleaning settings can be verified through the MANAGER screen.

- Access MANAGER screen and press CLEANING
- Press ON for ENABLE ADVANCE CLEANING FUNCTION



- Press MANAGE CHEMICALS



- Install chemicals. See "Procedure to Install Sanitation Chemicals" on page 44.
- Set options for Advanced Sanitation SCHEDULER. See "Calibration" on page 50.

### Operational Checks

#### GENERAL

Ice machines are factory-operated and adjusted before shipment. Normally, a newly installed ice machine does not require any adjustment.

To ensure proper operation, always follow the Operational Checks:

- When starting the ice machine for the first time
- After a prolonged out of service period
- After cleaning and sanitizing

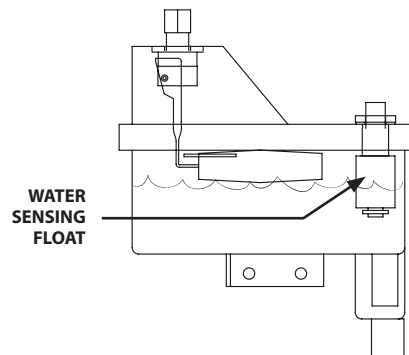
NOTE: Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

#### Power Switch

The power switch must be placed in the ON position to make ice.

#### Water Reservoir

The water reservoir must be filled to mark on side of reservoir and the water sensing float must be up (switch closed) before the ice maker will start.



#### Ice Production

Allow the ice machine to produce ice for 30 minutes before testing the dispense mechanism. This will insure a sufficient quantity of ice in the bin for dispensing.

#### OPERATION

##### 1. Make a drink.

Select a drink from the drink menu and make a drink.

##### 2. Calibrate Ice

Perform Ice Calibration by accessing Calibration in the MANAGER HOME screen. See "Calibration" on page 50.

## Drink Making Screens

The machine is programmed with drink making screens for units that are placed in self-service areas and hidden store-level screens for employees to access machine settings. This section examines the drink making screens.

### MAIN SCREEN

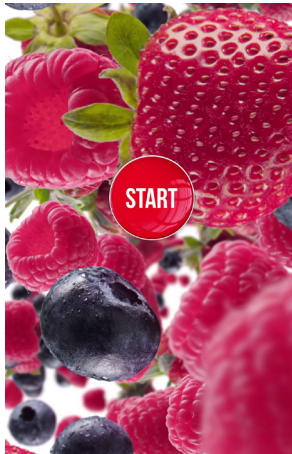
The START or Touch-to-Start screen appears on power-up (except when lockout has initiated, then a lockout screen will display).



### Main Screen Variations

Main Screens may vary by store and/or location.

Some machines may display video or graphic screensavers.



### Icon Button Descriptions

- START or Touch-to-Start**  
 Touching this icon begins the drink making process.  
 NOTE: Available drink selections are dependent on the software recipe file installed. Drink selections may vary by store and/or location.
- Sunshine Icon**  
 Press to view important machine notifications.
- No Icon or Screensaver**  
 Some screens display videos or graphics. Press anywhere on the screen to access the Main Screen to begin the drink making process.

### Sunshine Notification

Press the sunshine to display important notifications.



**DRINK CATEGORY SELECTION SCREEN**

Begin drink making process by selecting a drink category. Available drink categories are dependent upon the software menu file installed on the machine.



**How to Access**

Press the START or Touch-to-Start icon from the MAIN screen.

**Icon Button and Features Descriptions**

- **Drink Categories**

Press a category to access flavors available for category.

NOTE: This screen cannot be accessed when lockout has initiated; a lockout screen will display.

NOTE: If enabled, 4-Hour Blender Sanitize, Zone 1 DAILY CLEANING, Zone 2 WEEKLY CLEANING, Zone 3 ICE MAKER SANITIZE or Zone 4 ICE MAKER DESCALE expiration will prevent user from making drinks until correct cleaning has been completed.

NOTE: Categories that are unavailable for selection may display as SOLD OUT.



### DRINK FLAVOR SELECTION SCREEN

Select a drink flavor. Available drink flavors are dependent upon the software menu file installed on the machine.



#### How to Access

The FLAVOR SELECTION screen displays after a drink category selection has been made.

MAIN SCREEN / DRINK CATEGORY / DRINK FLAVOR SELECTION

#### Icon Button Descriptions

- **Drink Flavor Buttons**  
Flavor choices for the drink category that was selected.  
NOTE: Available flavor selections may vary depending on the recipe file installed.
- **Back Button**  
Navigates back one screen.

NOTE: Flavors that are unavailable for selection may display as SOLD OUT.



**DRINK CUP SIZE SCREEN**

Select a drink cup size. Nutrition facts can be accessed through this screen.



**How to Access**

The DRINK CUP SIZE screen displays after a drink category selection has been made.

MAIN SCREEN / DRINK CATEGORY / DRINK FLAVOR SELECTION / DRINK CUP SIZE

**Icon Button Descriptions**

- **Drink Size Buttons**  
Press a drink size to start the drink making process.
- **Nutrition Facts**  
Press to reveal nutrition facts for drink selection.
- **Back Button**  
Navigates back one screen.

**Dispensing & Blending Screens**



- The dispensing screen displays as ice and product dispense into the cup. An on screen percentage will display the amount until dispense is finished.

NOTE: Once dispense is complete the cup will automatically move into the blend chamber.

- Once the drink has automatically moved into the blend chamber, the blend screen will then display. An on screen percentage will display the amount until blending is finished.

NOTE: The screen will display "Blending". Other entertainment, animation, games or advertisements may also display on this screen during this time.

- When the blending process is complete the screen will prompt the customer it is finished and the drink will automatically move back into the dispense area.

## CUP PLACEMENT SCREEN

Place correct cup size into the dispense area to begin drink dispense and blend.



### How to Access

The CUP PLACEMENT screen displays after a cup size selection has been made.

MAIN SCREEN / DRINK CATEGORY / DRINK FLAVOR SELECTION / DRINK CUP SIZE/ CUP PLACEMENT

### Icon Button Descriptions

- **START or BEGIN**  
Place correct cup into dispense area then press START or BEGIN.
- **Back Button**  
Navigates back one screen.

NOTE: Only use approved cups manufactured specifically for this machine.

**Procedure to Make a Drink**

NOTE: Ice must be present in the ice hopper and product must be connected, primed and added to INVENTORY screen to produce a drink.

1. Press START or Touch-to-Start icon then select a drink category.

NOTE: Available drink categories are dependent upon the menu file installed on the machine.



2. Select Flavor to continue to next screen

NOTE: Flavor options will vary depending on the menu configured on the unit.

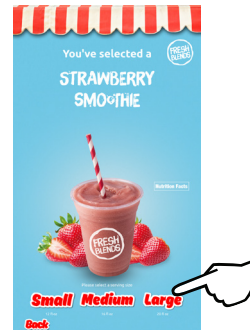


3. Place cup into blend chamber and verify bottom of cup is fitted into cup shuttle.

NOTE: Only use new, clean cups that have been approved for this machine during drink making process.



4. Press CUP SIZE.



5. If a cup is not detected in the dispense area the unit may display an error screen.

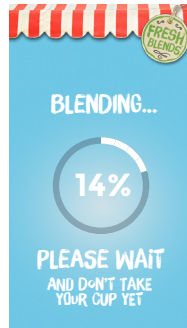
- A. Verify correct size cup is in dispense chamber, make corrections if needed.
- B. Press START or Touch-to-Start to continue process.



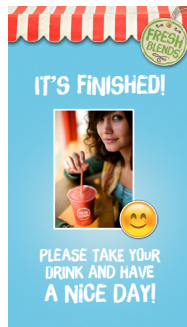
6. Machine will begin dispensing ice and product into cup in the dispense area. Machine will move cup shuttle with cup to the blend area and begin blending. Screen will display progress.



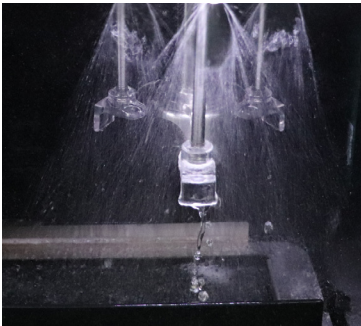
- Machine will move cup shuttle with cup to the blend area and begin blending. Screen will display progress.



- When dispense and blend has completed cup shuttle with blended drink will move back to dispense area. Screen will indicate when cup with blended drink can be removed from dispense area.



- Machine will begin blender rinse process. After rinse complete machine is ready to start drink making process again.

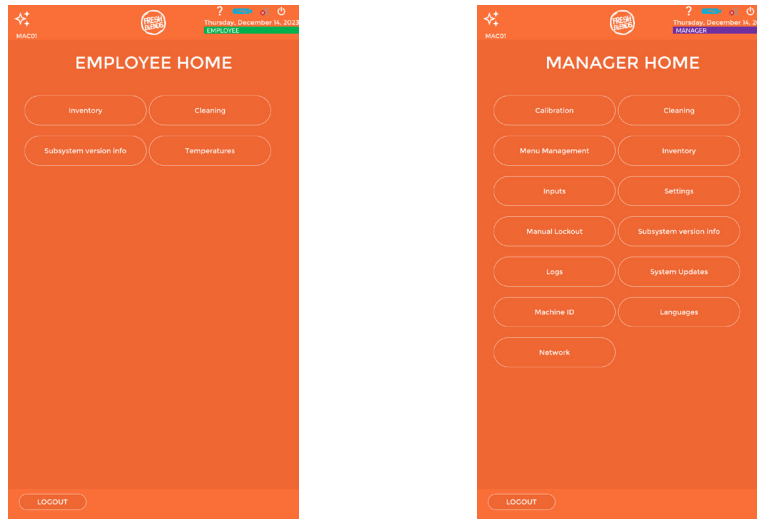


### Touch Screens Store-Level

The machine is programmed with drink making screens for units that are placed in self-service areas and hidden store-level screens for employees to access machine settings. This section examines the hidden store-level screens.

#### EMPLOYEE AND MANAGER HOME SCREENS

The display screen has a robust set of hidden screens to enable user to access customize machine. The EMPLOYEE HOME screen has necessary options for employee level operators including cleaning, inventory and system information. The MANAGER HOME screen is password protected and has extended options for manager-level employees including all employee-level options.

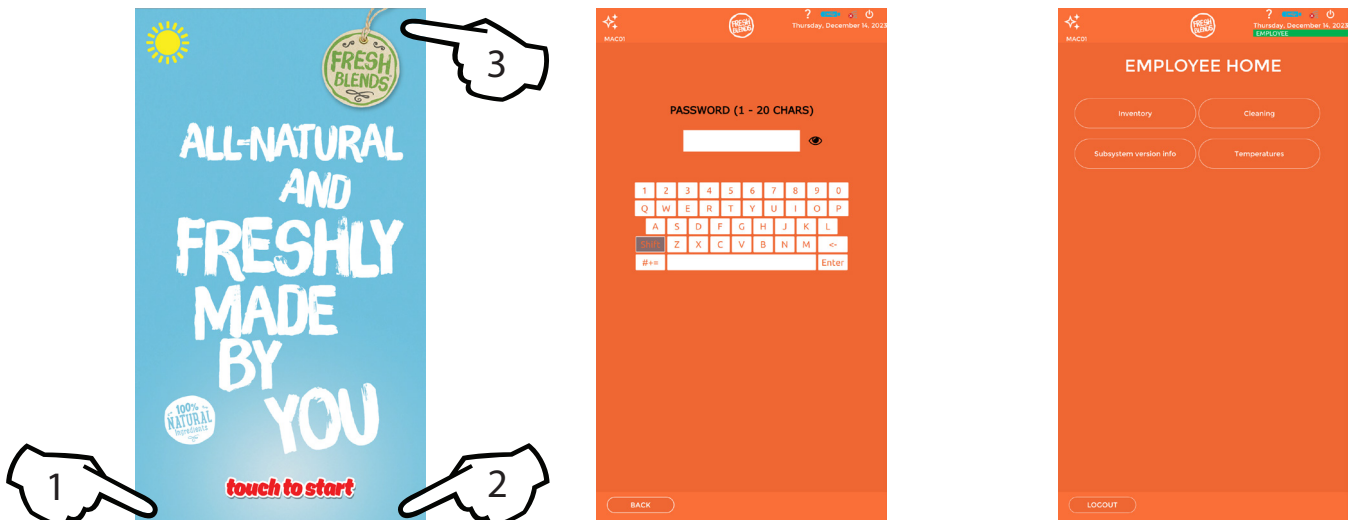


#### ACCESSING HIDDEN SCREENS

The display screen has a robust set of hidden screens to enable user to customize unit as needed.

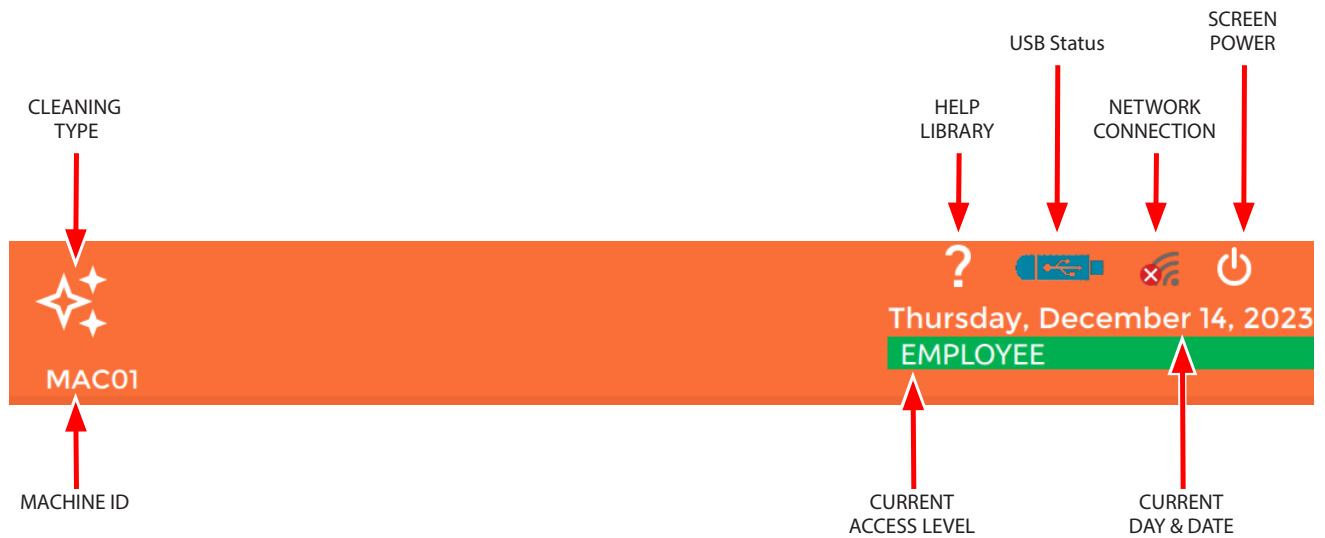
To access the hidden screens the display screen needs to be on the START or MAIN drink making screen.

- From start screen, press the three corners in the order shown to access the password screen.
- For EMPLOYEE HOME press ENTER; for MANAGER HOME enter the manager password then press ENTER.



### HIDDEN SCREEN INFORMATION HEADER

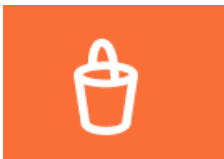
At the top of each hidden screen a header will display important information.



#### Icon Button Descriptions

- **Cleaning Type**  
Indicates if machine is set to MANUAL CLEANING or ADVANCED SANITATION CLEANING.

NOTE: Advanced Sanitation Cleaning only available for machines equipped with Advanced Sanitation system.



MANUAL CLEANING



ADVANCED SANITATION CLEANING

- **Help Library**  
Press to access digital help library.
- **USB Status**  
Indicates circuit board connection status.
- **Network Connection**  
Indicates status of Internet connection.



CONNECTED

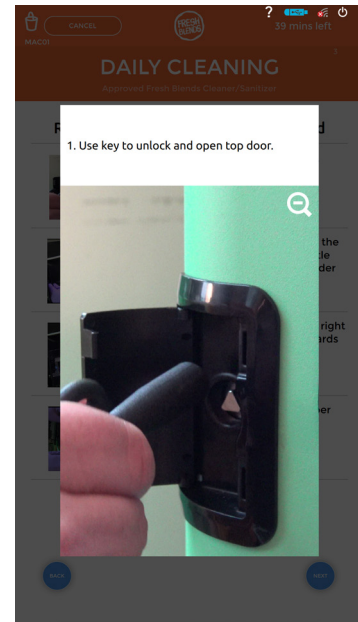
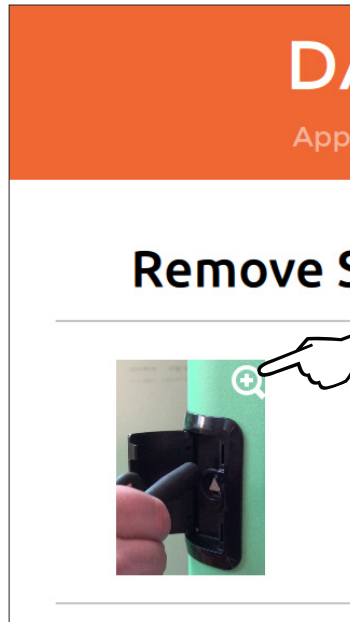
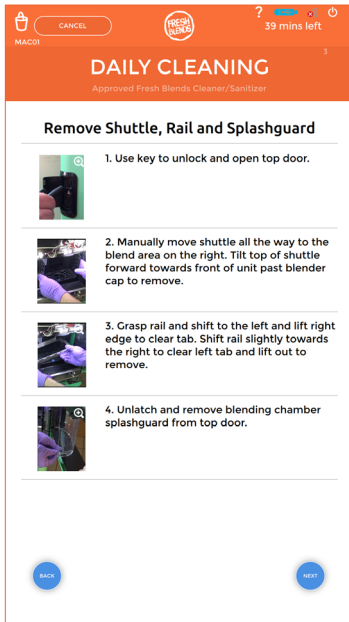


NOT CONNECTED

- **Screen Power**  
Press to safely turn display screen OFF. Refrigeration stays powered ON.
- **Machine ID**  
Unique identification code to assist tech support access machine.
- **Current Access Level**  
**Indicates hidden screen access level.** Dependant upon password entered.
- **Current Day & Date**  
Displays current day of week and calendar date.
- **Back Button**  
Navigates back one screen.

### HIDDEN SCREEN PICTURE MAGNIFIER

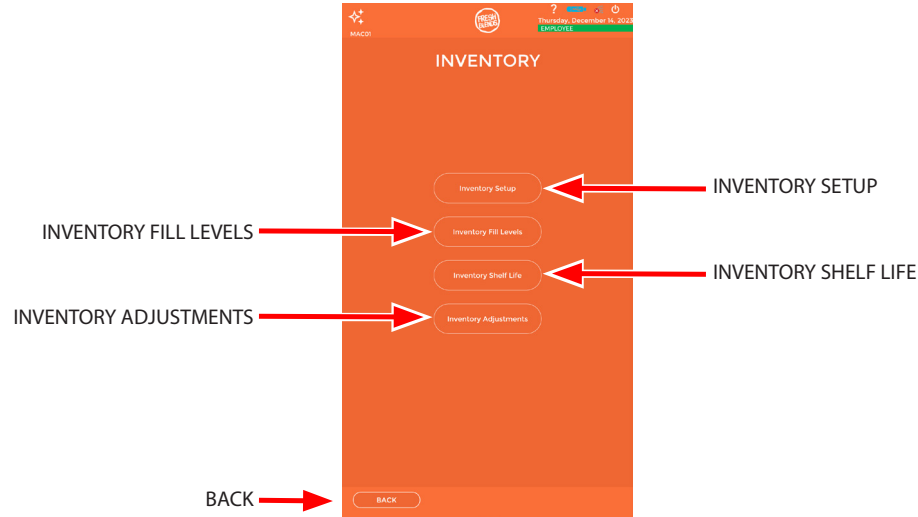
Some screens have helpful pictures to assist with procedures. Press the magnifying glass icon to enlarge the picture. To return to previous view press the magnifying glass icon a second time.



## INVENTORY SCREEN

ACCESS LEVEL: EMPLOYEE & MANAGER

The INVENTORY screen assists in managing product bag inventory and provide up-to-date inventory levels and expiration timers. Also provides ability to make product inventory adjustments.



### How to Access

EMPLOYEE HOME or MANAGER HOME / INVENTORY

### Icon Button Descriptions

- Inventory Setup**  
 Press to access assigning slot flavors screen. Slot flavors and percentage of product left will display on this screen.  
 Press a slot to begin the product bag loading, removal reloading and priming functions.
- Inventory Fill Levels**  
 Press to view the current product bag fill level percentages.
- Inventory Shelf Life**  
 Press to view current days left before product bag expiration.
- Inventory Adjustments**  
 Press to access Level and Residual product bag adjustment functions. Use Level Adjustments for changes to product bag inventory after product bag has been weighed on a scale. Use Residual Adjustments for very small product bag quantity adjustments.
- Back Button**  
 Navigates back one screen.

**Assign Flavor and Load Product Bag**

**Caution**

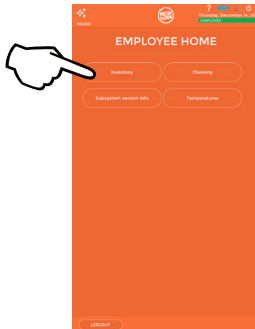
Product bags MUST be completely thawed before loading in to machine. Loading frozen product bags into machine can result in damage to machine.

1. Access the hidden EMPLOYEE HOME or MANAGER HOME hidden screens.
  - A. From start screen, press the three corners in the order shown to access the password screen.
  - B. Press ENTER for EMPLOYEE or enter password for MANAGER then press ENTER.

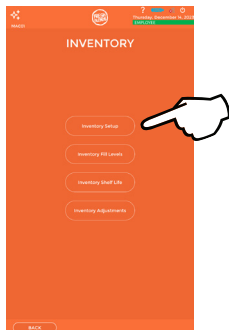
NOTE: The EMPLOYEE HOME screen does not require a password to access.



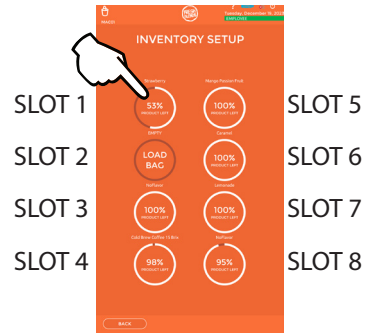
2. Press INVENTORY.



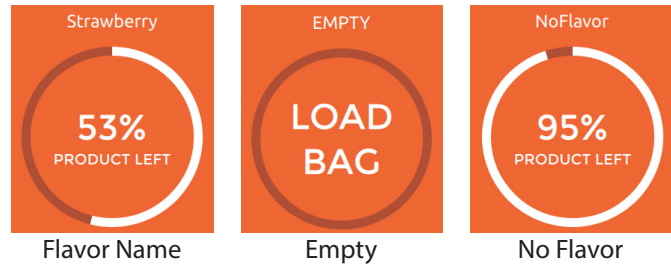
3. Press INVENTORY SETUP.



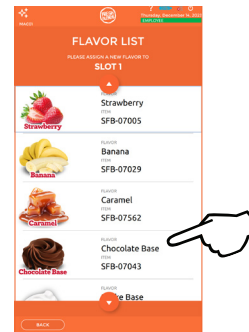
4. Press the slot that needs a product bag.



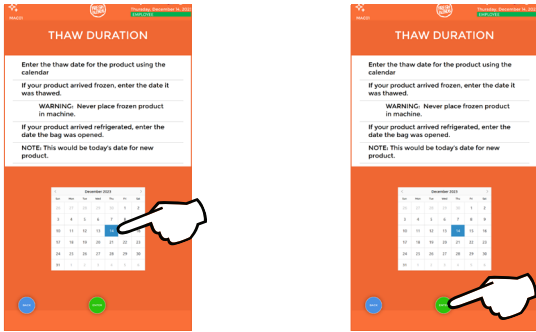
5. Slot may display a flavor name, "Empty" or "No Flavor".



- A. If slot selected currently displays a flavor then press BAG LOAD to load new bag of same flavor. Proceed to STEP 7 on page 37.
  - B. If slot selected currently displays flavor as "EMPTY" then proceed to next step.
  - C. If slot selected displays "No Flavor" or incorrect flavor then press BAG REMOVAL. Return to STEP 4 on page 36.
6. Press bag flavor.



- 7. Select the date on the calendar that bag was placed in refrigerator to start thaw process then press CONFIRM.



- 8. Load product bag.

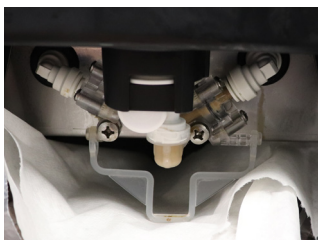
- A. Remove product bin from lower refrigerated cabinet, discard existing product bag if there is one.
- B. Wipe down and clean the product bin before installing the new product bag into the bin.
- C. Remove two (2) seals from product bag pump.



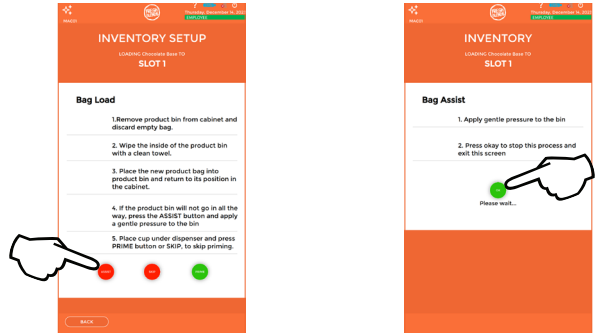
- D. Install the new product bag making sure the product pump is facing the correct way with the product elbow pointing towards the back of the bin and properly snapped into the bin.



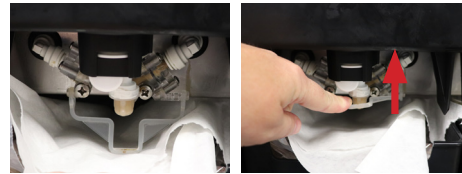
- E. Slide the loaded product bin into correct slot in the lower refrigeration cabinet.



- F. Press ASSIST to begin bag assist feature.



- G. Press product bag pump onto motor shaft then push latch over pump.

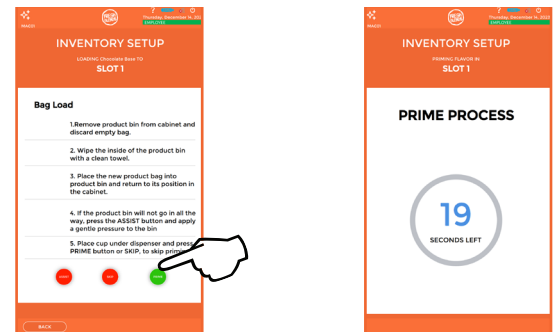


NOTE: Do not force the latch over the pump, if the latch does not snap into place press BAG ASSIST. Motor shaft will begin to turn, press the bag pump over the shaft until it is firmly installed.

- 9. Place empty cup in cup shuttle under dispense head to prime product.



- 10. Press PRIME until a steady stream of product dispenses into cup.



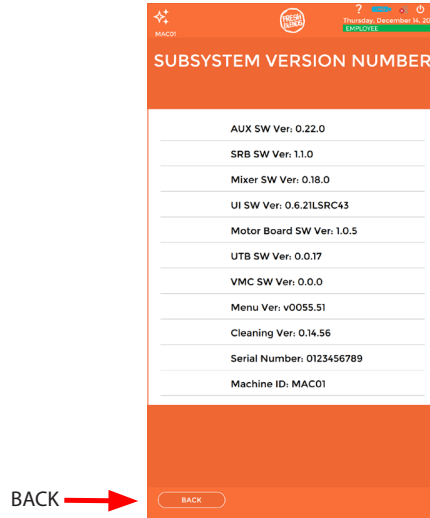
- 11. Dispose cup with dispensed product into trash or large sink. Never pour into the machine's drain.

- 12. Screen will return to the INVENTORY screen.

### SUBSYSTEM VERSION INFO

ACCESS LEVEL: EMPLOYEE & MANAGER

Displays important information about machine including software versions..



#### How to Access

EMPLOYEE HOME or MANAGER HOME / SUBSYSTEM VERSION INFO

### TEMPERATURES

ACCESS LEVEL: EMPLOYEE & MANAGER

Displays current readings of temperature probes installed in unit.



#### How to Access

EMPLOYEE HOME or MANAGER HOME / TEMPERATURES

**CLEANING-EMPLOYEE**

ACCESS LEVEL: EMPLOYEE

Displays cleaning status and expiration timer. See "Maintenance" on page 63 for more cleaning information.

**How to Access**

EMPLOYEE HOME / CLEANING

**Icon Button Descriptions**

- Cleaning Type**  
 Displays if the machine is set to Manual or Advanced cleaning.  
 Advanced cleaning is only available for machines with optional advanced Sanitation systems.
- Sunshine**  
 Indicates cleaning is expired or will expire soon.
- Daily (Zone 1)**  
 Displays time remaining before cleaning is due. Machine may or may not lockout to prevent drink making. Cleaning must be completed to reset timer and remove lockout. Press START button to begin cleaning.
- Weekly (Zone 2)**  
 Displays time remaining before cleaning is due and unit will lockout to prevent drink making. Cleaning must be completed to reset timer and remove lockout. Press START button to begin cleaning.
- Blender (4-hour)**  
 Displays time remaining before blender cleaning is due. Machine may or may not lockout to prevent drink making. Cleaning must be completed to reset timer and remove lockout. Press START button to begin cleaning.
- Back Button**  
 Navigates back one screen.

## CLEANING-MANAGER

ACCESS LEVEL: MANAGER

The manager level cleaning screen provides access to change the cleaning type, change cleaning options and provides troubleshooting functions.



### How to Access

MANAGER HOME / CLEANING

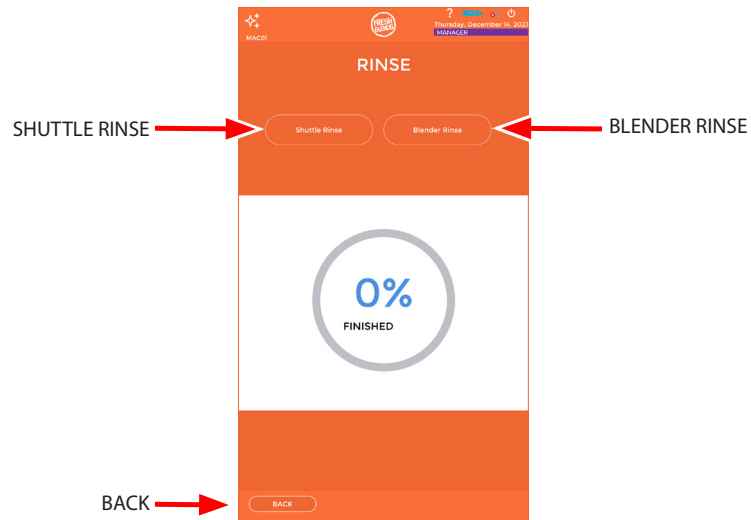
#### Icon Button Descriptions

- Enable Advanced Cleaning**  
 Advanced cleaning is only available for machines with optional Advanced Sanitation systems. For machines with Advanced Sanitation system turn this ON to enable Advanced Sanitation functions and processes. For machines without the Advanced Sanitation system turn this to OFF.
- Advance or Manual Cleaning**  
 This button changes depending on the cleaning type of the machine. Press this to access the cleaning status and expiration timers of all cleaning processes. Same screen as See "Cleaning-Employee" on page 39.
- Rinse**  
 Press to access dispense and blend area automatic rinse functions.
- Ice Machine**  
 Press to access the cleaning status and expiration timers of the ice maker.
- Manage Chemicals**  
 Manage Chemicals is only available for machines with optional Advanced Sanitation Systems. Provides access to updating inventory for the cleaning chemicals.
- Troubleshooting**  
 Provides managers access to turning machine functions ON/OFF as needed to assist in determining machine issues.
- Cleaning Options**  
 Provides access to customize cleaning for the machine.
- Cleaning Error Log**  
 Press to display all the errors that have been logged to the machine.
- Back Button**  
 Navigates back one screen.

**RINSE**

ACCESS LEVEL: MANAGER

Provides access to the manager to activate rinse process when additional cleaning of dispense and blend areas is necessary.

**How to Access**

MANAGER HOME / CLEANING / RINSE

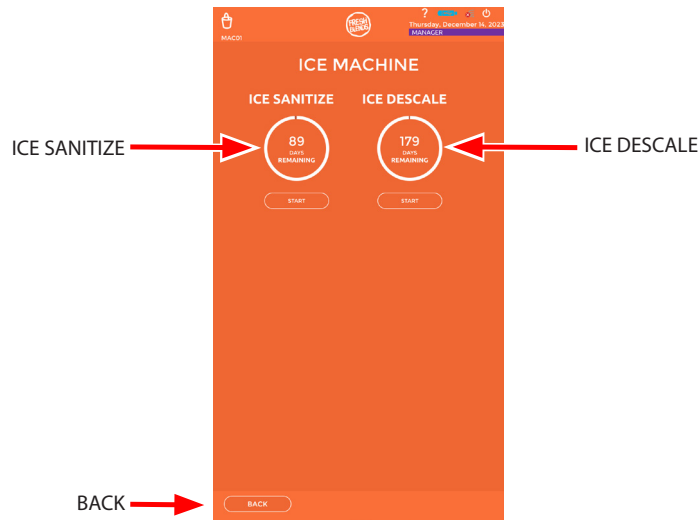
**Icon Button Descriptions**

- **Shuttle Rinse**  
Press to start the automatic rinse of the cup shuttle. Rinse sprayers will activate and shuttle will move.
- **Blender Rinse**  
Press to activate automatic rinse of the blender area, blender shaft and cup holder. Rinse sprayers will activate and blender shaft will move.
- **Back Button**  
Navigates back one screen.

## ICE MACHINE

ACCESS LEVEL: MANAGER

Displays cleaning status and expiration timers for ice machine. See "Maintenance" on page 63 for more cleaning information.



### How to Access

MANAGER HOME / CLEANING / ICE MACHINE

### Icon Button Descriptions

- Ice Sanitize**  
 Displays status and expiration timer for ice maker sanitation.  
 Depending on the machine settings, expiration of the ice sanitize timer may result in machine lockout. Ice sanitize will need to be completed to reset expiration timer and remove lockout.  
 Press START to begin the ice maker sanitize process. Once complete the status and expiration timer will reset.
- Ice Descale**  
 Displays status and expiration timer for ice maker descale.  
 Depending on the machine settings, expiration of the ice descale timer may result in machine lockout. Ice descale will need to be completed to reset expiration timer and remove lockout.  
 Press START to begin the ice maker descale process. Once complete the status and expiration timer will reset.
- Back Button**  
 Navigates back one screen.

## MANAGE CHEMICALS SCREEN

ACCESS LEVEL: MANAGER

Assists in managing chemical inventory and provide up-to-date inventory levels. Also provides ability to make chemical inventory adjustments.



### How to Access

MANAGER HOME / CLEANING / MANAGE CHEMICALS

### Icon Button Descriptions

- **Sunshine Notification**  
Press to access important notifications.
- **New Bottle Prime**  
Press to access assigning chemical and loading new chemical bottle screen.  
Never use any chemical that is not an available option in the New Bottle Prime screen.
- **Re-Prime Chemical**  
Press to prime chemical lines with chemical.  
Use this function to remove any air pockets from the chemical dispense system.
- **Back Button**  
Navigates back one screen.

**Procedure to Install Sanitation Chemicals**

**FRESH BLENDER™ PLUS ADVANCED SANITATION UNITS**

This section is for machines that have the optional Advanced Sanitation system installed.

NOTE: Must have MANAGER level access for this procedure.

**Important**

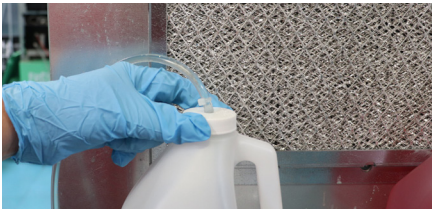
Always follow all safety precautions and instructions on chemical bottles. Wear appropriate PPE (Personal Protective Equipment) when handling chemicals.

Only use chemicals that have been approved for use in the machine as per location guidelines.

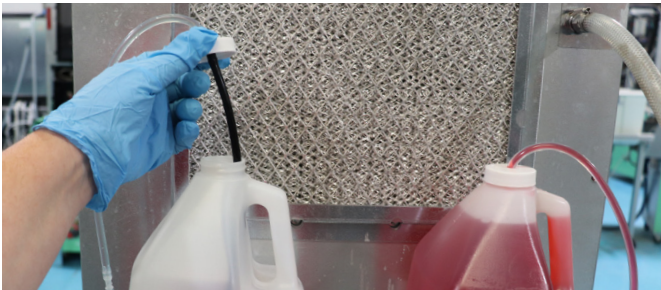
**REAR VIEW OF UNIT**



1. Pull unit away from wall to access rear connections.
2. Place bucket under drain.
3. Disconnect the empty drain cleaner container if applicable.
  - A. Carefully unscrew the cap assembly from the old container.



- B. Carefully lift the cap assembly away using caution not to spill chemical.



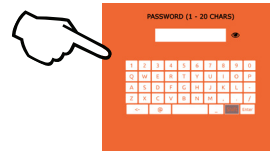
4. Set empty container aside using caution not to spill any chemical.
5. Place new drain cleaner container on rear shelf.
6. Remove cap from new container and put cap on old container.
7. Connect new drain cleaner container.
  - A. Carefully insert tube into new container.



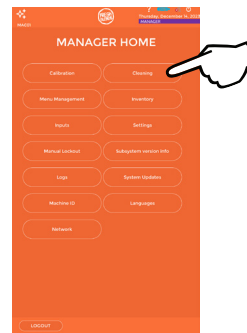
- B. Carefully hold tube and screw the cap assembly onto the new container.



8. Repeat process for replacing sanitizer/cleaner container if applicable.
9. Remove bucket and push unit back into place.
10. Confirm drain is connected correctly.
11. Correctly dispose of empty chemical container(s).
12. Access the MANAGER HOME screen.

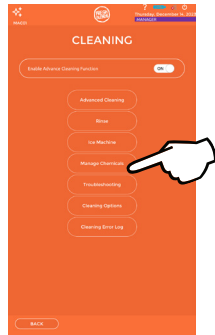


13. Press CLEANING.

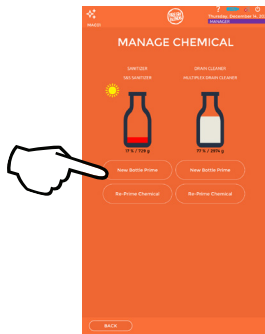


14. Press **MANAGE CHEMICALS**.

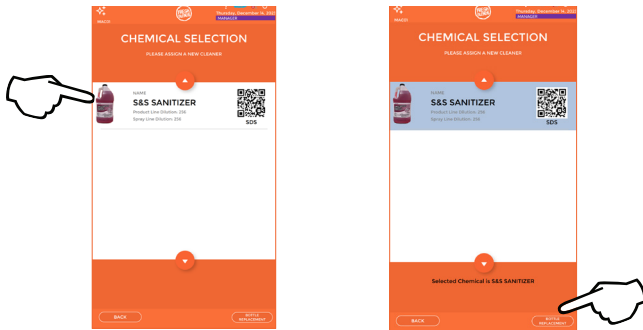
**NOTE:** Advanced Sanitation slider at top must be ON to access settings.



15. Press **NEW BOTTLE PRIME** button under corresponding chemical.

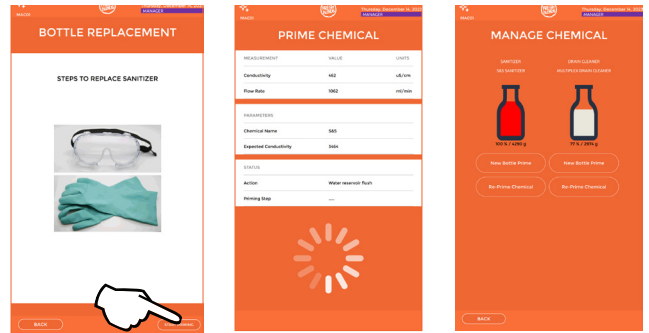


16. Press the correct chemical then press **BOTTLE REPLACEMENT**.



17. Press **PRIME** to begin priming process, machine will begin priming the system with the reloaded chemical and once process is complete the machine will return to **MANAGE CHEMICAL** screen.

**NOTE:** After priming is complete the machine will begin ice system flush. This process can take up to 10 minutes.

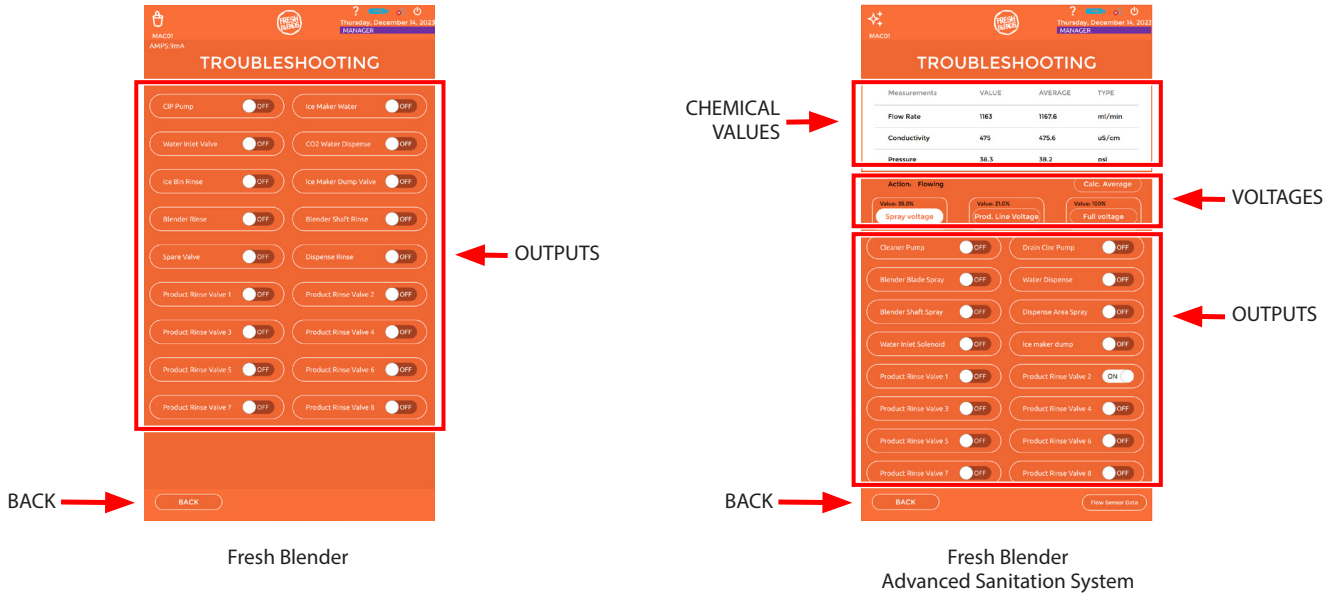


18. Press **BACK** button until return to drink menu.

**TROUBLESHOOTING**

ACCESS LEVEL: MANAGER

The troubleshooting screen provides managers access to turning machine functions ON/OFF as needed to assist in determining machine issues.



**How to Access**

MANAGER HOME / CLEANING / TROUBLESHOOTING

**Icon Button Descriptions**

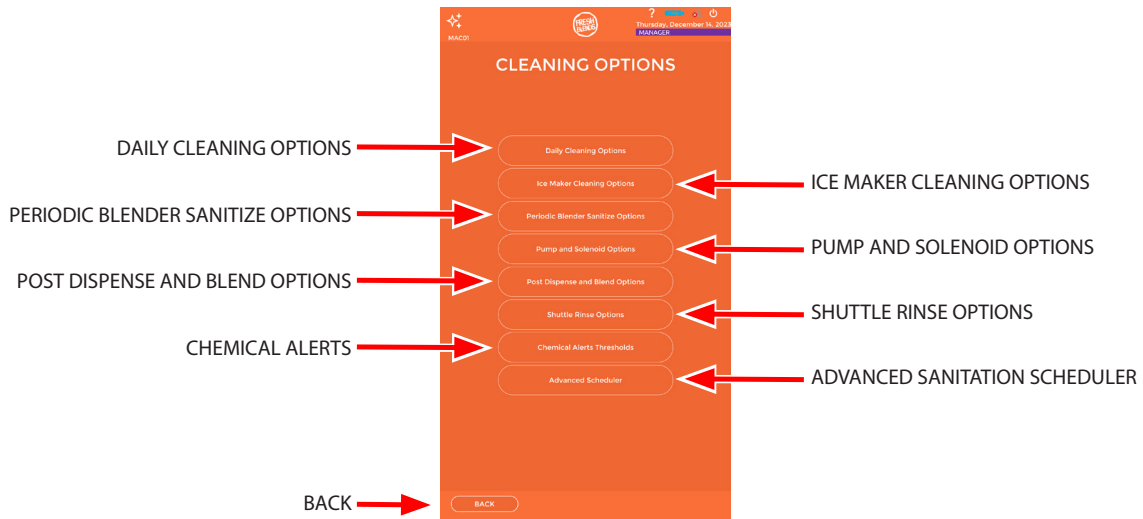
- **Outputs**  
Displays available machine functions that can be turned ON/OFF for testing.
- **Back Button**  
Navigates back one screen

- **Chemical Values**  
Units with Advanced Sanitation System installed chemical values can be monitored from this section.
- **Voltages**  
Units with Advanced Sanitation System installed voltage values can be monitored from this section.

## CLEANING OPTIONS SCREEN

ACCESS LEVEL: MANAGER

Provides ability to make adjustments to the cleaning options. Check all local health codes to confirm minimum settings needed for machine.



### How to Access

MANAGER HOME / CLEANING / CLEANING OPTIONS

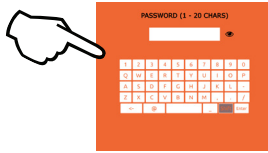
### Icon Button Descriptions

- Daily Cleaning Options**  
 Daily Cleaning (ZONE 1) Lockout can be turned OFF/ON. When ON the machine will lockout the user from making drinks until Daily Cleaning completed.
- Ice Maker Cleaning Options**  
 Ice Maker Sanitize (ZONE 3) and/or Ice Maker Descale (ZONE 4) Lockout can be turned OFF/ON. When ON the machine will lockout the user from making drinks until Ice Maker Sanitize and/or Ice Maker Descale completed.
- Periodic Blender Sanitize Options**  
 Periodic Blender Sanitize can be turned OFF/ON. When ON the machine will automatically display notification when machine needs to be sanitized.  
 Periodic Blender Sanitize Lockout can be turned OFF/ON. When turned ON the machine will lockout the user from making drinks until Periodic Blender Sanitize completed.
- Pump and Solenoid Options**  
 Feature used for assisting in troubleshooting with technical support.
- Post Dispense and Blend Options**  
 Shaft Rinse Time and Dispense Rinse Time can be adjusted to conform with local health codes.
- Shuttle Rinse Options**  
 Shuttle Rinse, Shuttle Rinse Pause, Shuttle Rinse Bottom and Shuttle Rinse Top can be adjusted to conform with local health codes.
- Chemical Alert Thresholds**  
 For machines equipped with Advanced Sanitation System the Low Chemical Alert feature can be adjusted. Low Chemical Alert will create a notification in the Sunshine screen to alert user chemicals need to be ordered and installed.
- Advanced Scheduler**  
 Only for machines equipped with Advanced Sanitation System.  
 The day of week and time for the Advanced Sanitation process to start can be changed.  
 NEVER bypass local healthcodes.
- Back Button**  
 Navigates back one screen.

### Procedure to set Low Chemical Reminder

Units with advanced sanitation system have a customizable low chemical reminder feature.

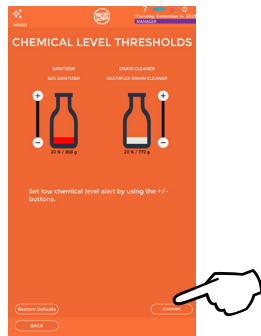
1. Enter MANAGER HOME screen.



2. Press CLEANING / CLEANING OPTIONS / CHEMICAL ALERT.

NOTE: Advanced Sanitation must be ON to access schedule.

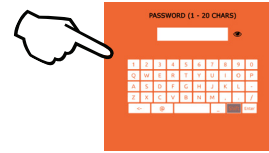
3. Read onscreen instructions and make changes as needed.
4. Press CONFIRM to accept changes or RESTORE DEFAULTS to return machine to original alert default values.



### Procedure to Set Advanced Sanitation Scheduler

Units with advanced sanitation system have a customizable automatic scheduler.

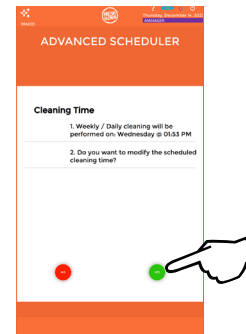
1. Enter MANAGER HOME screen.



2. Press CLEANING / CLEANING OPTIONS / ADVANCED SANITATION SCHEDULER.

NOTE: Advanced Sanitation must be ON to access schedule.

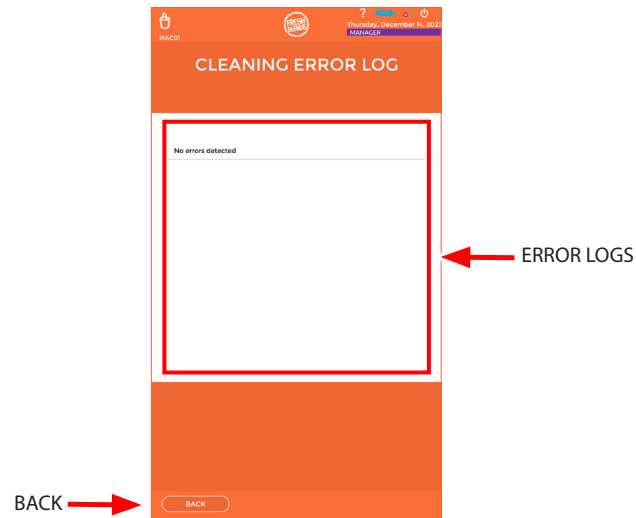
3. Read onscreen instructions then press YES or NO as needed.



**CLEANING ERROR LOG**

ACCESS LEVEL: MANAGER

Displays list of all cleaning errors.

**How to Access**

MANAGER HOME / CLEANING / CLEANING ERROR LOG

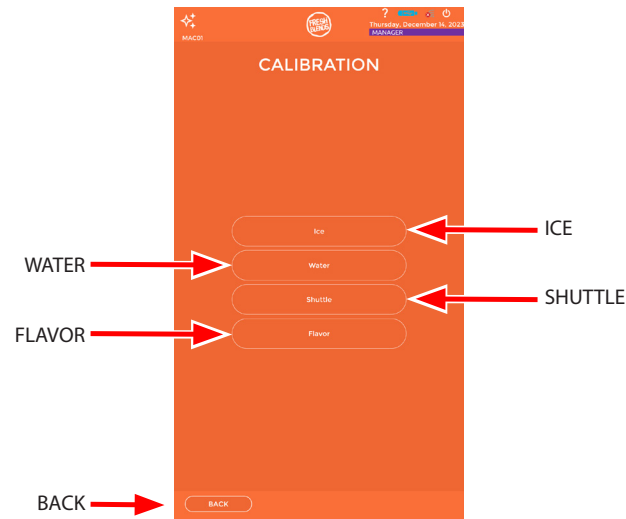
**Icon Button Descriptions**

- **Error List**  
Lists errors associated with cleaning.  
Press in center of screen to scroll up/down as needed to view all log entries.
- **Back Button**  
Navigates back one screen.

## CALIBRATION

ACCESS LEVEL: MANAGER

Provides ability to calibrate ice, water, shuttle and flavors. When drink selection does not fill cup to correct level calibration may need to be performed. Troubleshoot issue before calibrating.



### How to Access

MANAGER HOME / CALIBRATION

### Icon Button Descriptions

- **Ice**  
Press to start calibration process for ice.  
Ice maker must be operation  
Dispense several cups of ice before calibrating ice to ensure fresh, not compacted ice is available for calibration.
- **Water**  
Press to start calibration process for water.  
Water must be connected to machine and flowing at correct pressures.
- **Shuttle**  
Press to start calibration process for drink shuttle.  
Shuttle and shuttle rail must be installed correctly and both must not be damaged.
- **Flavor**  
Press to start calibration process for flavor.  
Machine may prompt user to calibrate up to three (3) times.  
If flavor has not been correctly primed during last bag installation flavor calibration will not be accurate.
- **Back Button**  
Navigates back one screen

**Ice, Water & Product Flavor Calibration**

**Important**

Allow cabinet to reach operating temperature 34°F – 38°F (1°C – 3°C) before calibrating. Calibration will be inaccurate if performed above operating temperatures.

**Pre-calibration Checklist**

- Confirm the machine has been powered on for at least one (1) hour – Do not proceed with this check during peak machine usage time.
- Verify Zone 2 cleaning was completed over 1 hour ago.
- If calibrating ice:
  - Verify bin is at least half full.
  - Manually dispense two (2) large cups of ice prior to calibrating.
- If calibrating flavors:
  - Check for empty product bags in the cabinet and replace if necessary.
  - Ensure that each flavor has a bag more than 1/3 full
  - Check bags to ensure the spouts are securely locked into position and the spout side of bag is facing down.
  - Ensure product flavors to be calibrated have been refrigerated for 24 hours in a 34°F-40°F (1°C – 4°C) environment and the product cabinet is at operating temperature 32°F– 34°F (0°C – 1°C).

Gather the following supplies:

<b>Digital Scale Set to ounces</b>	
<b>Empty &amp; Clean Cups</b>	

1. Enter MANAGER HOME screen.



2. Press CALIBRATION then press item that is to be calibrated: ICE, WATER or FLAVOR.

NOTE: If calibrating ice or water these will only dispense 1 time, flavors will take an average of 3 -5 dispenses.


3. Follow the onscreen instructions and place a cup in the dispense area.
4. Press DISPENSE when ready.
5. When dispense has finished weigh the cup and enter the weight of the dispense into the screen, then press ENTER. Verify scale measuring units match units on display screen.

NOTE: Screen may prompt to repeat this process 3 - 5 times.

6. Once completed screen will automatically return to calibration screen.
7. Calibration is now complete, calibrate something else or press BACK/LOGOUT until return to drink making screen.

**Shuttle Calibration**

Gather the following supplies:

<b>Digital Scale Set to ounces</b>	
<b>Empty &amp; Clean Cups</b>	

1. Enter MANAGER HOME screen.



2. Press CALIBRATION then press SHUTTLE CALIBRATION.
3. Follow onscreen instructions.

## MENU MANAGEMENT

ACCESS LEVEL: MANAGER

Displays current menu installed on machine and all other available menus available for download.



### How to Access

MANAGER HOME / MENU MANAGEMENT

### Icon Button Descriptions

- **Menu Versions**

Displays current menu that is active on machine and all other menus that are available for download.

Product bag flavors may vary by menu selected and by region location.

Not all product bag flavors are available to each region. MUST have flavors of product bags available that match the recipe requirements for the menu to work correctly.

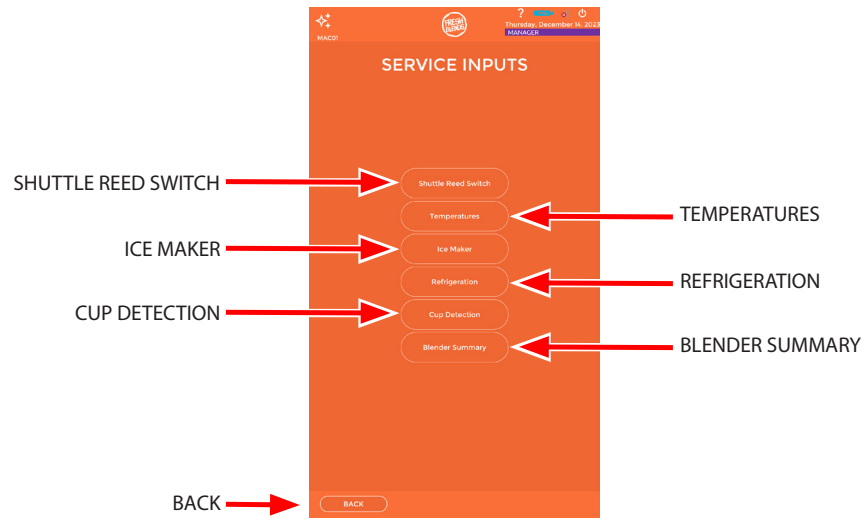
- **Back Button**

Navigates back one screen.

## INPUTS

ACCESS LEVEL: MANAGER

The Inputs screen provides valuable information about the operation of the machine.



### How to Access

MANAGER HOME / INPUTS

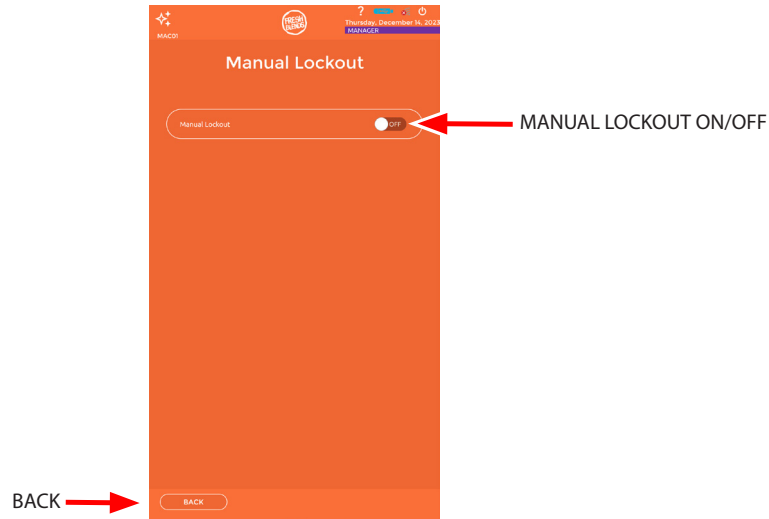
### Icon Button Descriptions

- **Shuttle Reed Switch**  
Displays state of machine safety switches.
- **Temperatures**  
Displays current temperature readings of temperature sensors.
- **Ice Maker**  
Displays current information for ice maker functions and sensors.
- **Refrigeration**  
Displays current information for refrigeration functions and sensors.
- **Cup Detection**  
Displays current information for cup detection functions and sensors.  
Screen provides access to training cup detection sensors for different cup sizes.  
Only use machine approved cups.
- **Blender Summary**  
Displays blender cycle counts, times per cycle and total blend cycle time.
- **Back Button**  
Navigates back one screen.

## MANUAL LOCKOUT

ACCESS LEVEL: MANGER ONLY

Enables Manager to lock the machine to prevent drink making. Display screen will notify end-users that machine cannot be used. Machine refrigeration will stay on.



### How to Access

MANAGER HOME / MANUAL LOCKOUT

### Icon Button Descriptions

- **Manual Lockout ON/OFF**  
Press to turn lockout ON or OFF.  
Lockout turned ON will prevent drink making until lockout has been turned OFF in this screen.  
Turning the lockout ON/OFF in this screen will not affect cleaning lockout status.
- **Back Button**  
Navigates back one screen.

## LOGS

ACCESS LEVEL: MANAGER

The machine saves important information about processes and functions of the machine through the logs.



### How to Access

MANAGER HOME / LOGS

### Icon Button Descriptions

- **Error Logs**  
Displays all error log entries for machine.
- **Cleaning Logs**  
Displays completion date and time of every cleaning cycle: Blender Sanitize, Daily and Weekly.
- **Back Button**  
Navigates back one screen.

## MACHINE ID

ACCESS LEVEL: MANAGER

Provides access to Machine ID information and registering or decommissioning machine.



### How to Access

MANAGER HOME / MACHINE ID

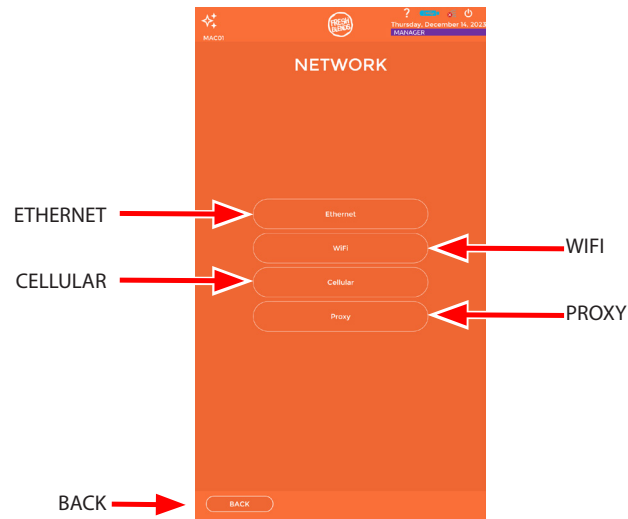
### Icon Button Descriptions

- **Machine ID**  
Displays identification number/letters assigned to machine.
- **Register or Decommission**  
Press REGISTER during installation of machine to register machine and assign unique machine identification number.  
Press DECOMMISSION when machine will no longer be in service.
- **Back Button**  
Navigates back one screen.

**NETWORK**

ACCESS LEVEL: MANGER ONLY

Provides access to assigning Internet connection source.

**How to Access**

MANAGER HOME / NETWORK

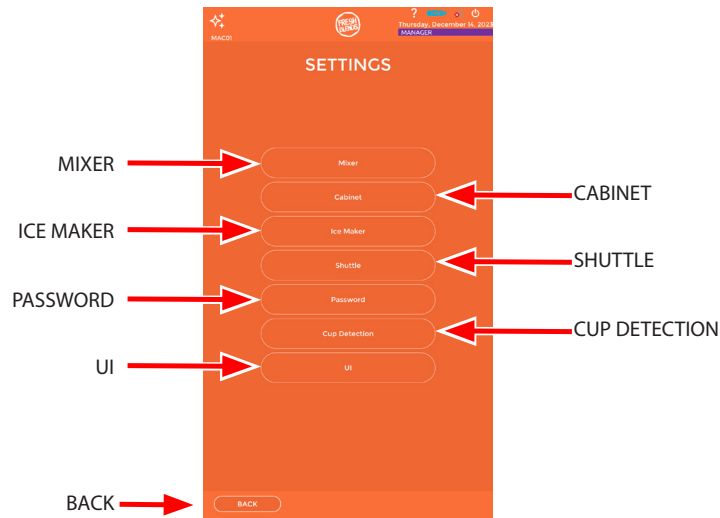
**Icon Button Descriptions**

- **Ethernet**  
Press to begin process of connecting machine to Ethernet source.  
Machine will need the Ethernet cable from store's network hub connected to port at back of machine.
- **WiFi**  
Press to begin process of connecting machine to wireless Internet source.  
A wireless Internet source and password to source must be provided.
- **Cellular**  
Press to begin process of connecting machine to cellular Internet source.  
Machine will need cellular card and antenna.
- **Proxy**  
Press to begin process of connecting machine to proxy server.  
Proxy server and password to proxy must be provided.
- **Back Button**  
Navigates back one screen.

## SETTINGS

ACCESS LEVEL: MANAGER

Provides access to machine settings to customize machine.



### How to Access

MANAGER HOME / SETTINGS

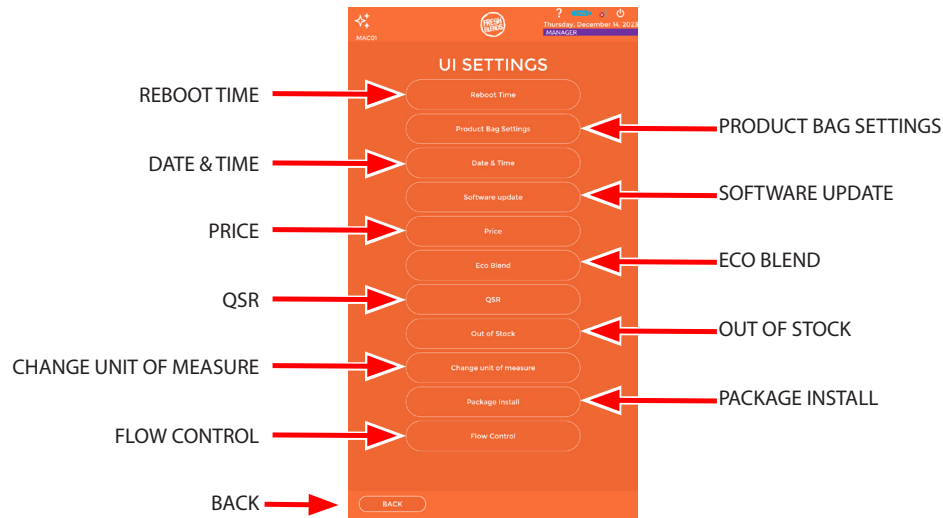
### Icon Button Descriptions

- **Mixer**  
Provides access to change Plunge Speed and Cup Offset.
- **Cabinet**  
Provides access to refrigerated cabinet settings: Set Point, Temperatures and Defrost Cycles.
- **Ice Maker**  
Provides access to ice maker settings and timers.
- **Shuttle**  
Displays current linear rail type and provides access to shuttle options.
- **Password**  
Change MANAGER password from this screen.
- **Cup Detection**  
Provides access to turn Cup Detection, Size Detection and Dispense Drink Bypass ON/OFF. Cup Detection detects if there is a cup placed into the shuttle during drink making process. Size Detection detects the size of the cup placed into the shuttle during drink making process.
- **UI (User Interface, Display Screen)**  
Provides access to all settings related to the UI.
- **Back Button**  
Navigates back one screen.

## USER INTERACE (UI) SETTINGS

ACCESS LEVEL: MANAGER

The machine UI (User Interface or Display Screen) has an extensive amount of settings to customize machine.



### How to Access

MANAGER HOME / SETTINGS / UI SETTINGS

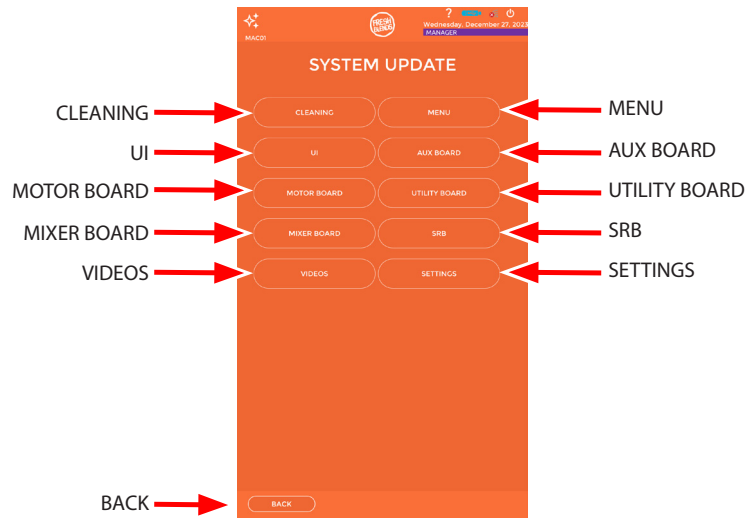
### Icon Button Descriptions

- **Reboot Time**  
Provides access to change amount of time for display reboot time.
- **Product Bag Settings**  
Options for Bag Roll and Low Level notifications.
- **Date & Time**  
Option to set date and time manually or automatically.
- **Software Update**  
Turn automatic software updates ON/OFF.
- **Price**  
Provides access to turn menu cup and price override ON/OFF.  
Menu cup and price override turned ON allows access to changing prices displayed.
- **Eco Blend**  
Turn Eco Blend ON/OFF.
- **QSR (Quick Serve Restaurant)**  
Option to change machine mode for store's that have machine installed behind counter away from customers.  
Allows store personnel to bypass the additional steps needed to make drinks.
- **Out of Stock**  
ON the machine will display the OUT OF STOCK icon over the drink or flavor.  
OFF the machine will hide the out of stock drink or flavor.
- **Change Unit of Measure**  
Change machine measurement to Imperial or International System (metric) units.
- **Package Install**  
Provides access to update software packages.
- **Flow Control**
- **Back Button**  
Navigates back one screen.

## SYSTEM UPDATES

ACCESS LEVEL: MANAGER

Software updates may be necessary periodically and can be accessed through the SYSTEM UPDATES screen.



### How to Access

MANAGER HOME / SYSTEM UPDATES

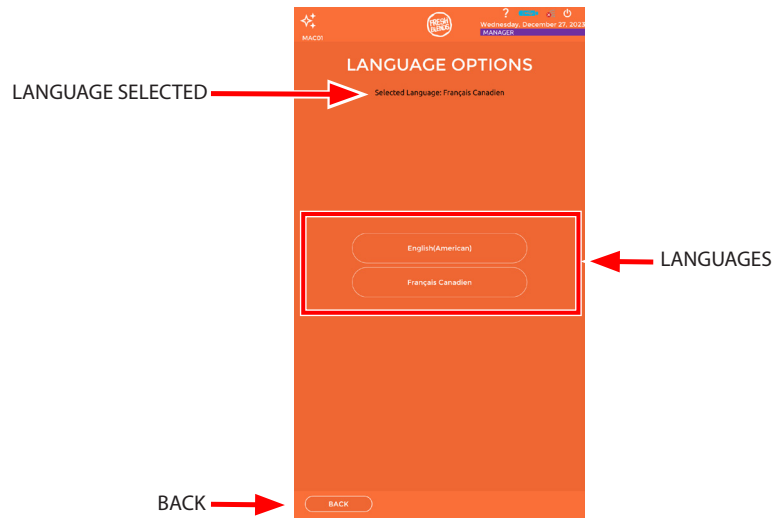
### Icon Button Descriptions

- **Cleaning**  
Press to begin updating cleaning software process.
- **UI (User Interface, Display Screen)**  
Press to begin UI software update process.
- **Motor Board**  
Press to begin motor board software update process.
- **Mixer Board**  
Press to begin mixer board software update process.
- **Videos**  
Press to begin video software update process.
- **Menu**  
Press to begin menu software update process.
- **Aux Board (Auxilliary Board)**  
Press to begin aux board software update process.
- **Utility Board**  
Press to begin utility board software update process.
- **SRB (Smart Relay Board)**  
Press to begin SRB software update process.
- **Settings**  
Press to access System Update Settings. Provides access to configuring or returning to default System Update Settings.
- **Back Button**  
Navigates back one screen.

## LANGUAGES

ACCESS LEVEL: MANAGER

Machine may have multiple languages available.



### How to Access

MANAGER HOME / LANGUAGES

### Icon Button Descriptions

- **Language Selected**  
Displays current language selected for machine.
- **Languages**  
Press one of the language buttons to change the language displayed on the screen. Press the Back button until return to Main screen for changes to take effect.
- **Back Button**  
Navigates back one screen.

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## Section 4 Maintenance

### General Maintenance

This section covers common unit components and their care.

The chart below is an overview of the maintenance that the end-user and service technician should perform, and the frequency. These figures are the minimum required. If the machine is supplied with hard water, more frequent cleaning should be performed. If the condenser air filter is totally blocked after one week, more frequent cleaning is recommended. (X = End User, S = Service Company)

Maintenance	Daily	Weekly	Monthly	3 Months	6 Months	Annual	After Prolonged Shutdown	At Start-Up
Blender / Dispense Area Cleaning/ Sanitizing (Zone 1 Daily Cleaning)	X						X	
Exterior of Unit Cleaning/Sanitizing	X						X	
Product Line Cleaning & Sanitizing (Zone 2 Weekly Cleaning)		X					X	S
Blender / Dispense Area Shuttle & Rail Cleaning & Sanitizing		X					X	
Drain Cleaning	X						X	
Clean Air Filters			X				X	
Door Gasket Cleaning & Sanitizing			X				X	
Clean/Sanitize Ice Maker/Bin (Zone 3 Ice System Sanitizing)					X		X	
Descale Ice Maker/Bin (Zone 4 Ice System Descale)					X		X	
Descale Ice Making System Complete Disassembly						S	S	
Clean Condenser Coil				X			X	
Inspect Ice Maker / Dispenser Parts						S	S	S
Check Ice Quality	X	X				S	S	S

#### Warning

The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

#### Important

If the unit is turned off, the product will no longer be kept cool in the refrigeration cabinet. Remove all product bags and keep refrigerated to prevent spoilage. If the machine going to be shut down for any length of time follow shut-down procedure. See "Removal from Service / Winterization" on page 93..

**OVERVIEW**

You are responsible for maintaining the maintenance of the machine.

Maintenance procedures are not covered by the warranty.

Following maintenance guidelines for the machine will prevent unnecessary service calls and extend the life of the machine.

More frequent maintenance may be needed in some locations.

The Ice Making System **MUST** be maintained in accordance with the instructions in this manual. Sanitizing is recommended every six (6) months.

More frequent sanitizing or descaling may be required by local health codes and/or in some existing water conditions.

**APPROVED CLEANER & SANITIZER****Important**

Always follow manufacturer's instructions for mixing and disposing of chemicals.

**⚠ Warning**

Using unapproved chemicals could result in damage to machine and void warranty.

AUTOMATIC CLEANING

NOTE: For units equipped with Fresh Blender™ Plus Advanced Sanitation.

## Cleaner &amp; Sanitizer Combined

- Ecolab Sink & Surface Cleaner Sanitizer (diluted by machine to 0.27 – 0.55 fl. oz./gal)
- Purdy Stera Sheen Quat Sanitizer (diluted by machine to 0.25 – 0.5 fl. oz./gal)

MANUAL CLEANING SEPARATE CLEANER & SANITIZER

## Cleaner

- Dish detergent such as Dawn.

## Sanitizer

- Quat (Quaternary Ammonium) sanitizers at 300 PPM such as Clean Quick.

MANUAL CLEANING COMBINED CLEANER & SANITIZER

## Cleaner &amp; Sanitizer Combined

- Chlorine sanitizers at 100 PPM such as Stera-Sheen Green Label or [Kay-5 Cleaner/Sanitizer](#).

## SHUTTLE & RAIL CLEANING/SANITIZING

### MANUAL CLEANING

The cup shuttle and shuttle rail will be cleaned during the manual cleaning process.

### ADVANCED SANITATION CLEANING SYSTEMS

Once a week the cup shuttle and shuttle rail must be removed and thoroughly cleaned and sanitized.

## DOOR GASKET MAINTENANCE

Door gaskets require regular cleaning to prevent mold and mildew buildup and also to retain the elasticity of the gasket. Gasket cleaning can be completed with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket. Gaskets can be easily replaced and do not require the use of tools or an authorized service person. The gaskets are "Dart" style and can be pulled out of the groove in the door and new gaskets can be "pressed" back into place.

## DRAIN MAINTENANCE - INSIDE LOWER CABINET

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit, be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit, make sure the end of the drain tube is in the condensate evaporator in the machine compartment. The leveling of the unit is important, as the units are designed to drain correctly when level. Verify all drain lines are free of obstructions.

## REFRIGERATOR

### **Warning**

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

The interior and exterior can be cleaned using soap and warm water. If this is not sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and can damage the breaker strips and gaskets.

## CARE & CLEANING

### **Warning**

Never Use Steel Pads, Wire Brushes or Scrapers!

### **Caution**

Never use an acid-based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include: tomatoes, peppers and other vegetables.

## DOORS/HINGES

Over time and with heavy use, doors and hinges may become loose. If this happens, tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require qualified service agents or maintenance personnel to perform repairs.

NOTE: Do not place hot pans on/against the blue ABS liner. Do not throw items into the storage area. Failure to follow these recommendations could result in damage to the interior of the cabinet or to the blower coil. Overloading the storage area, restricting the airflow, and continuous opening and closing of the doors and drawers will hamper the unit's ability to maintain operational temperature.

## PREVENTING BLOWER COIL CORROSION

Immediately wipe up all spills.

## Advanced Sanitation Cleaning 4-Hour Sanitize

### FRESH BLENDER™ PLUS ADVANCED SANITATION SYSTEM

After setting Advanced Sanitation Scheduler the machine will automatically perform the 4-Hour Sanitize. The blender shaft will be automatically cleaned and sanitized once every four (4) hours. The unit must have the Advanced Sanitation System for this feature.

5. Fresh Blender™ screen will display a message and countdown timer.



6. During sanitize cycle sanitizer can viewed spraying through nozzles in blend chamber.
7. Sanitizer test strips can be used to verify PPM of sanitizer solution. See "Overview" on page 64.



8. Sanitizer solution remains on surfaces until drink selection begins.
9. When complete screen will return to drink making screen and timer will reset.
10. Before next drink is made, a rinse cycle will activate.

## Advanced Sanitation Cleaning Daily- Zone 1

### Fresh Blender™ Plus Advanced Sanitation System

After setting Advanced Sanitation Scheduler the unit will automatically perform Daily Zone 1 cleaning. The blender area and blender shaft will be cleaned and then sanitized. This will be followed up with automatic dispense of drain cleaner solution if applicable.

NOTE: Verify correct cleaning chemicals have been installed at rear of unit. See "Overview" on page 64.

NOTE: Make sure product pumps are in place and sanitation fittings are covered.

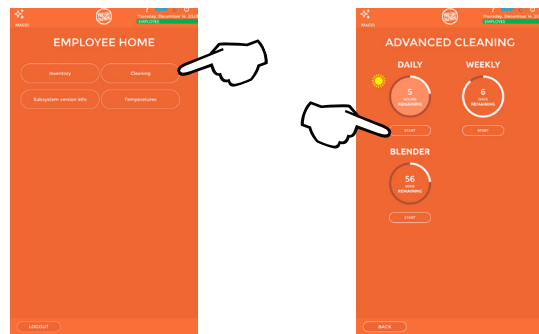
### USER-INITIATED START ADVANCED SANITATION

The Advanced Sanitation Zone 1 can be started outside of the schedule if needed.

1. Before beginning, verify all slots in lower refrigeration cabinet are loaded with product bags.

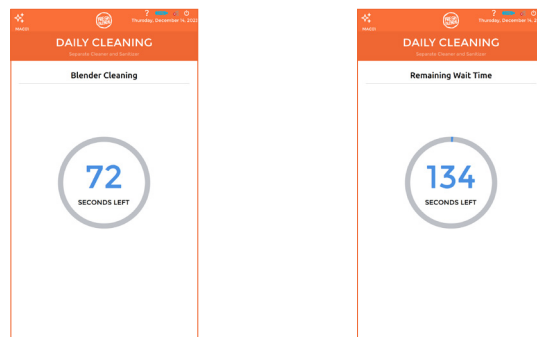
NOTE: Product bags must be loaded into the lower refrigeration cabinet and product must be loaded into the INVENTORY menu. See "Assign Flavor and Load Product Bag" on page 36.

2. Enter the EMPLOYEE HOME screen, press CLEANING then press START for DAILY cleaning.



3. Screen will display progress of cleaning and sanitizing.

NOTE: After cleaning the machine will begin a sanitizer hold to ensure sanitizer covers parts for required amount of time.



4. Screen will automatically return to drink making screen after cleaning is complete and daily timer will reset.

## Advanced Sanitation Cleaning Weekly- Zone 2

### Fresh Blender™ Plus Advanced Sanitation System

After setting Advanced Sanitation Scheduler the unit will automatically perform Zone 2 cleaning according to the date and time set. The product lines will be cleaned and then sanitized. This will be followed up with automatic dispense of drain cleaner solution if applicable.

NOTE: Verify correct cleaning chemicals have been installed at rear of unit. See "Overview" on page 64.

NOTE: Verify all eight (8) product bin slots have a product bag, product bag pump or sanitation cap correctly installed over the sanitation fitting before proceeding to cleaning/sanitizing of machine. Water will flow out of any uncovered sanitation fitting causing the refrigerated cabinet to flood.

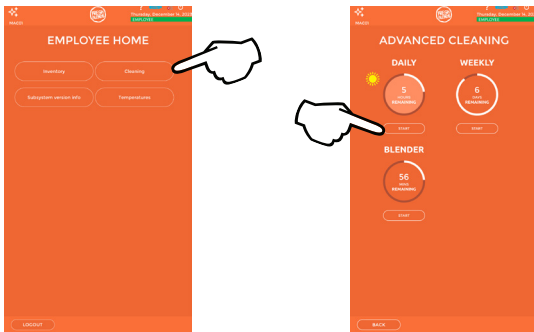
#### USER-INITIATED START ADVANCED SANITATION

The Advanced Sanitation Zone 2 can be started outside of the schedule if needed. Starting the process will not change or affect the schedule settings.

1. Before beginning, verify all eight (8) product bin slots have a product bag, product bag pump or sanitation cap correctly installed over the sanitation fitting before proceeding to cleaning/sanitizing of machine. Water will flow out of any uncovered sanitation fitting causing the refrigerated cabinet to flood.

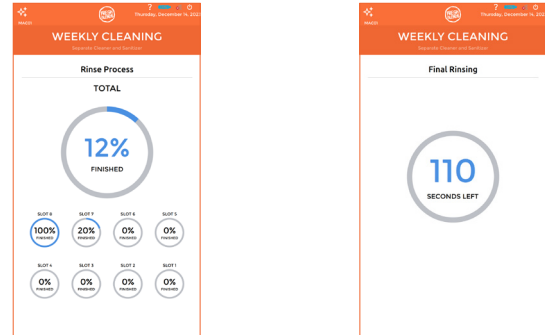
NOTE: Product bags must be loaded into the lower refrigeration cabinet and product must be loaded into the INVENTORY menu. See "Inventory Screen" on page 35..

2. Enter the EMPLOYEE HOME screen, press CLEANING then press START for DAILY cleaning.



3. Screen will display progress of cleaning and sanitizing.

NOTE: After sanitizing complete, a final timer will execute and the ice maker water reservoir will flush several times. Water from reservoir will drain to rear of machine and may not be seen.



4. Screen will automatically return to drink making screen after cleaning is complete and weekly timer will reset.

### Manual Daily Cleaning - Zone 1

NOTE: Manual Daily Cleaning is not necessary if unit is equipped with operational Advanced Sanitation System.

NOTE: The following procedures are the basic daily cleaning instructions, onscreen instructions can vary depending on the options that have been selected in the program.

**Warning**

When in contact with cleaning and sanitizing solution chemicals gloves and safety glasses are recommended.

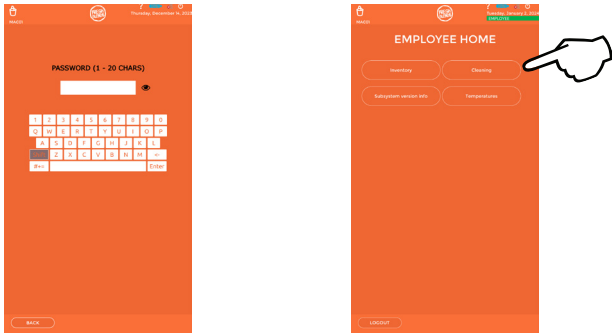
**Warning**

The blender station contains sharp moving parts. Wear gloves to protect hands.

- Time to complete - 15 minutes

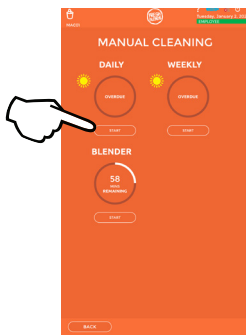
**This is performed through the EMPLOYEE HOME screen.**

1. Enter the EMPLOYEE HOME screen, press CLEANING and press START for Daily Cleaning.



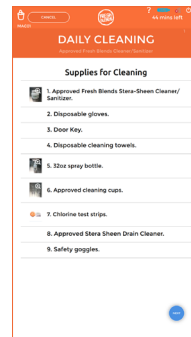
2. Choose DAILY to perform the Daily Zone 1 cleaning.

NOTE: See "Overview" on page 64.



### Gather Supplies

3. Gather supplies then press NEXT to continue..
- Disposable gloves
  - Safety goggles
  - Door key
  - Cleaning towels
  - Approved Cleaner & Sanitizer (See "Overview" on page 64.)
  - Approved drain cleaner
  - Two (2) large cup (20 ozs, 0.6 liter)
  - Two (2) spray bottles (1 for Cleaner, 1 for Sanitizer)
  - Chlorine test strips



### Prepare Cleaning and Sanitizing Solutions

4. Prepare cleaning and sanitizing solutions.
  - A. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with cleaning solution and set aside.
  - B. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with sanitizing solution and set aside.
  - C. Press NEXT when ready to continue.

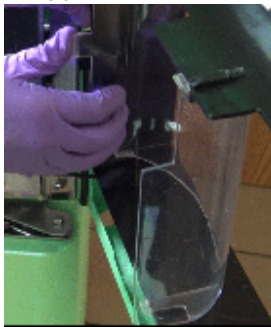


**Remove Splash Guard, Rail & Shuttle**

5. Remove splash guard, rail and shuttle for cleaning.
  - A. Use key to unlock and open top door.
  - B. Manually move shuttle all the way to the blend area on the right.
  - C. Tilt top of shuttle forward towards front of unit past blender shaft and cup holder to remove.
  - D. Grasp rail, shift to the left, and lift right edge to clear tab.
  - E. Shift rail slightly towards the right to clear left tab and lift out to remove.



- F. Unlatch and remove blending chamber splash guard from upper door.



- G. Press NEXT when ready to continue.



**Clean Splash Guard, Rail & Shuttle**

**Important**

DO NOT put the shuttle, rail or splash guard in dishwasher or power soaker.  
DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

6. Clean the splash guard, rail and shuttle.
  - A. Take the blender splash guard, shuttle and rail to three-compartment sink.
  - B. Wash, rinse and sanitize the splash guard, shuttle, and rail in the three-compartment sink making sure to remove any product residue.
  - C. After sanitizing, allow all pieces to air dry.
  - D. Press NEXT when ready to continue.

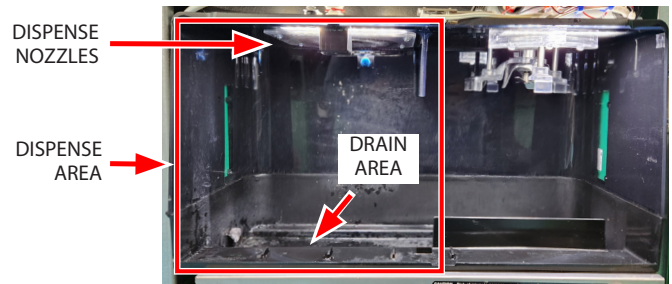
**Clean Dispense Area**

**Warning**

The blender station contains sharp moving parts. Wear gloves to protect hands.

**Warning**

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

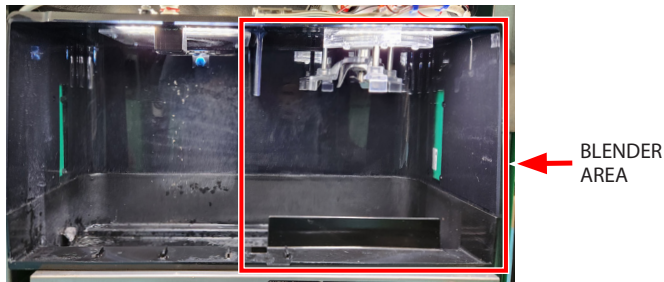


7. Thoroughly clean the dispense area.
  - A. Using the spray bottle filled with cleaner solution thoroughly spray and saturate the dispense and drain areas.
  - B. Using a clean towel saturated with cleaner solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
  - C. Wipe the dispense and drain area with a clean towel saturated with cleaner solution.
  - D. Completely wipe down dispense and drain area with clean sanitized towel.
  - E. Press NEXT when ready to continue.

### Clean Blender Area

#### ⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.



8. Thoroughly clean the blender area.
  - A. Spray and wipe the blender and area with a clean towel saturated with cleaner solution.
  - B. Press CONFIRM to lower the blender.

### Clean Blender Shaft and Cup Holder

9. Thoroughly clean the blender and cup holder.
  - A. Spray and wipe the blender shaft and cup holder with a clean towel saturated with cleaner solution.
  - B. Lift the cup holder, spray and wipe down top of blade housing and bottom of blender cap.
  - C. Press CONFIRM when complete to raise blender.

### Clean Front Door Areas

10. Thoroughly clean the doors and black dispense & blend frame surfaces.
  - A. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel saturated with cleaner solution.
  - B. Press NEXT when ready to continue.

### Sanitize Dispense Area

11. Sanitize dispense area.
  - A. Using the spray bottle filled with sanitizer solution, thoroughly spray and saturate the dispense and drain areas.
  - B. Using a clean towel saturated with sanitizer solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure to sanitize each of the openings.
  - C. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
  - D. Do not wipe sanitizer off and allow to air dry.
  - E. Press NEXT when ready to continue.

### Sanitize Blend Area

#### ⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.

12. Sanitize blend area.
  - A. Spray and wipe the blender and area with a clean towel saturated with sanitizer solution.
  - B. Press CONFIRM button when ready to lower the blender.

### Sanitize Blender Shaft and Cup Holder

13. Sanitize the blender shaft and cup holder.
  - A. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with sanitizer solution.
  - B. Lift the cup holder, spray and wipe down top of blade housing and bottom of cup holder.

#### Important

Allow to air dry, DO NOT wipe off sanitizer!

- C. Press CONFIRM when complete to raise blender.

### Sanitize Front Door Section

14. Sanitize the doors and black dispense & blend frame surfaces.
  - A. Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with sanitizer solution.

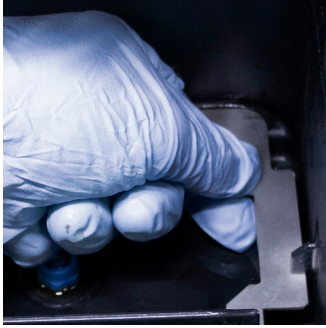
#### Important

Allow to air dry, DO NOT wipe off sanitizer!

- B. Press NEXT when ready to continue.

### Install Splash Guard, Rail & Shuttle

15. Install clean and sanitized splash guard, rail and shuttle.
  - A. Retrieve splash guard, rail, and shuttle.
  - B. Place rail back by tucking left edge under tab, place down on tray, and shift to the right.



- C. Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
- D. Move shuttle all the way to the LEFT in the dispense area.
- E. Slide clear blender chamber splash guard back into top door opening on the right.

#### **Important**

Make sure the clear splash guard is correctly snapped into place or the blender will not work!

- F. Close top door, lock the door using key, then press CONFIRM.

### Shuttle Calibration

16. Verify shuttle installed correctly.
  - A. Did the shuttle move from left to right and then return to the dispense area?
  - B. Press YES or NO to continue.

NOTE: If NO, the screen will prompt to verify the shuttle is in place before continuing.

### Blender Cleaning Cup

17. Start blender cleaning using the cleaning cup.
  - A. Place the cup (20 ozs, 0.6 liter) filled with cleaner solution, that was set aside earlier, into the shuttle.
  - B. Press CONFIRM to start the cleaning process.

### Blender Sanitizing Cup

18. Start blender sanitizing using the cleaning cup.
  - A. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour down the drain in the dispense area.
  - B. Place the cup (20 ozs, 0.6 liter) filled with sanitizer solution, that was set aside earlier, into the shuttle.
  - C. Press CONFIRM to start sanitizing process.

### Clean Drain

19. Clean the drain.
  - A. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour down the drain.
  - B. Use key to unlock and open the top door.
  - C. Pour 1 Gal / 4L of hot water (113 F / 45 C) down the drain.
  - D. Pour any remaining cleaner/sanitizer solution from spray bottle down drain.
  - E. Pour approved drain cleaner in drain following drain cleaner manufacturer directions.

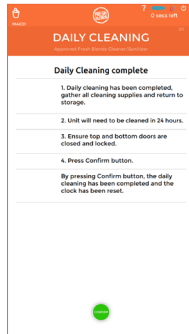


**Daily Cleaning Complete**

20. Daily cleaning has been completed.

- A. Unit will need to be cleaned again in 7 days.
- B. Return supplies to cleaning kit.
- C. Ensure top and bottom doors are closed and locked
- D. Press CONFIRM.

NOTE: By pressing CONFIRM, the daily cleaning has been completed and the daily timer has been reset for 24 hours.



## Manual Weekly Cleaning - Zone 2

NOTE: Manual Weekly Cleaning is not necessary if unit is equipped with operational Advanced Sanitation System.

NOTE: Failure to complete the weekly cleaning sequence entirely will not reset the weekly cleaning timer and will require the process to be repeated.

NOTE: The following procedures are the basic weekly cleaning instructions, onscreen instructions can vary depending on the options that have been selected in the program.

### Warning

When in contact with cleaning and sanitizing solution chemicals gloves and safety glasses are recommended.

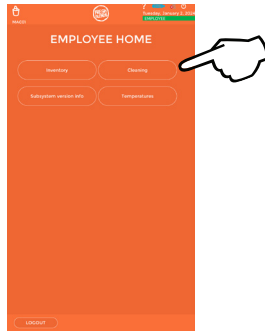
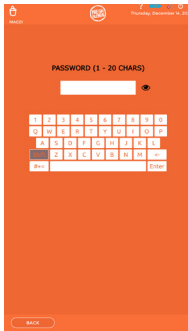
### Warning

The blender station contains sharp moving parts. Wear gloves to protect hands.

- Time to complete - approximately 55 minutes

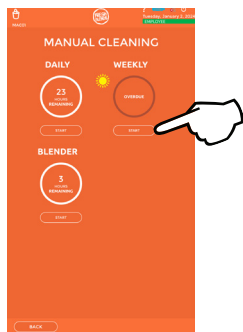
**This is performed through the EMPLOYEE HOME screen.**

1. Enter the EMPLOYEE HOME screen, press CLEANING and press START for Daily Cleaning.



2. Choose DAILY to perform the Daily Zone 1 cleaning.

NOTE: See "Overview" on page 64.



### Important

There are two different methods of cleaning depending on the chemicals being used, follow onscreen instructions to gather the correct supplies and approved chemicals. See "Overview" on page 64.

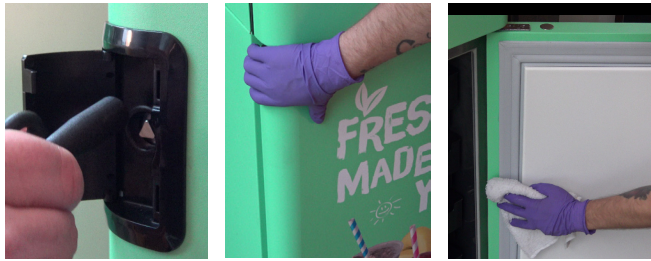
### COMBINED CLEANER & SANITIZER METHOD

3. Gather the supplies then press NEXT to continue.
  - Approved Combined Cleaner & Sanitizer mixed per manufacturer's instructions. See "Overview" on page 64.
  - Approved drain cleaner
  - Disposable gloves
  - Safety goggles
  - Door key
  - Cleaning towels
  - 2.5-gallon shaker jug (2.5 gallon, 9.5 liters)
  - Two (2) cleaning cups (20 ozs, 0.6 liter)
  - Bottomless cleaning cup
  - Spray bottle (32oz, 1 liter)
  - Chlorine test strips
  - Fresh Blender cleaning hose

### Prepare Cleaning Solutions

4. Prepare cleaning and sanitizing solutions.
  - A. Remove cap from shaker jug and fill to 2.5-gallon/9.5 liter mark with luke-warm water.
  - B. Add approved combined cleaner & sanitizer to shaker jug and mix with the 2.5-gallons (9.5 liters) of water per manufacturer's instruction.
  - C. Screw cap back onto jug and shake until product is completely dissolved.
  - D. Remove cap from jug and pour 16oz /0.5 liter of solution into the spray bottle.
  - E. Fill the two (2) cleaning cups (20 ozs, 0.6 liter) with solution from the jug and set aside.
  - F. Press NEXT when ready to continue.

**Clean Refrigerated Base**

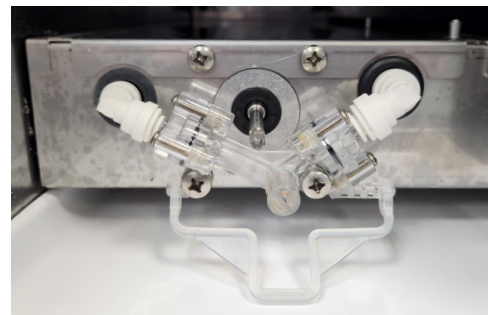
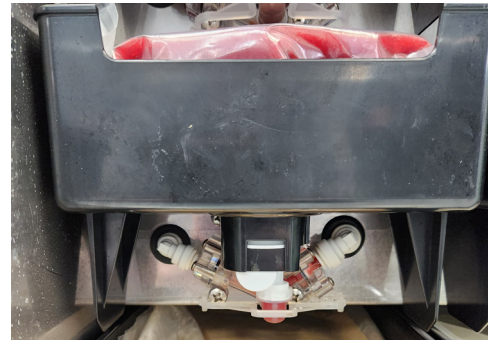


5. Clean lower refrigerated cabinet.
  - A. Use key to unlock and open bottom door.
  - B. Using the spray bottle with combined cleaner/sanitizer solution, spray all the surfaces in base cabinet including door and gasket with solution.
  - C. With a clean disposable towel, wipe clean all the surfaces in base cabinet including door and gasket.
  - D. Press NEXT when ready to continue.

**Sanitize Refrigerated Base**

6. Sanitize lower refrigerated cabinet.
  - A. Using the spray bottle with cleaner/sanitizer solution, spray all the surfaces in base cabinet including door and gasket with solution.
  - B. Saturate a disposable towel with cleaner/sanitizer solution from spray bottle and wipe down surfaces in base cabinet including door and gasket.
  - C. Do not wipe sanitizer off, allow to air dry.
  - D. Press NEXT when ready to continue.

**Prepare Refrigerated Cabinet**



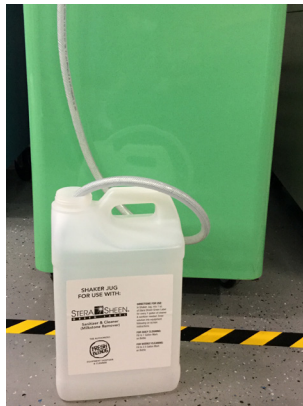
7. Verify all flavor slots have a product bag installed or a cap over the spigot.
  - A. Confirm all eight (8) product flavor bags are installed correctly.

**⚠ Warning**

All eight (8) slots need either a product bag or a cap over the product sanitation fitting of the motor assembly in order to clean or water/cleaner/sanitizer will flow into the cabinet during the cleaning process.

- B. Install a product flavor bag or a cap over product sanitation fitting if slot is empty.
- C. Repeat for each empty slot.
- D. Close bottom door.
- E. Press NEXT when ready to continue.

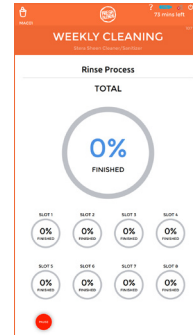
**Prepare to Clean**



8. Connect cleaning hose and shaker jug.
  - F. Open the top door.
  - G. Connect the cleaning hose to the CIP pump connector.
  - H. Place the other end into the shaker jug containing the cleaner/sanitizer solution making sure it reaches the bottom of the jug.
  - I. Place the bottomless cleaning cup in shuttle.
  - J. Press CONFIRM to start the Rinse/Cleaning Process.

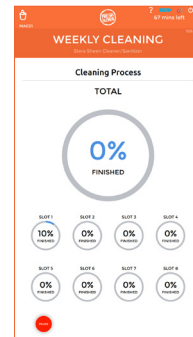
**Rinse Process**

9. The screen will display the line rinsing progress for each product line. Fresh water is flushed through all product lines.



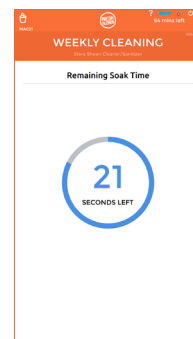
**Cleaning Process**

10. The machine automatically proceeds to flush lines with cleaner/sanitizer for the CIP (Clean In Place) process.



**Cleaning Soak**

11. The machine will automatically proceed to the first Soak screen. The machine holds cleaner/sanitizer in the product lines for a period of time to clean product lines.



**Cleaning Rinse Process**

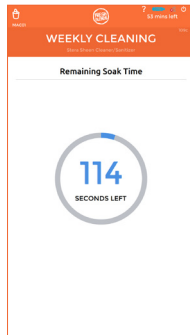
12. The machine will automatically proceed to the second rinse and display the line rinsing progress for each line. Fresh water is flushed through all product lines.

### First Sanitizing Process

13. The machine will automatically proceed to the sanitation process and display the line sanitizing progress for each line. Product lines flush with cleaner/sanitizer for the CIP (Clean In Place) process.

### First Sanitizing Soak

14. The machine will automatically proceed to the second Soak screen. The machine holds cleaner/sanitizer in the product lines for a period of time to sanitize product lines.



### Second Sanitizing Process

15. The machine will automatically proceed to the sanitation process and display the line sanitizing progress for each line. Product lines flush with cleaner/sanitizer for the CIP (Clean In Place) process.

### Second Sanitizing Soak

16. The machine will automatically proceed to the second Soak screen. The machine holds cleaner/sanitizer in the product lines for a period of time to sanitize product lines.

### Final Rinse Process

17. The machine will automatically proceed to the final rinse and display the line rinsing progress for each line. Fresh water is flushed through all product lines.

### Final Wait Time

18. The machine will automatically proceed to the final wait time screen and display the remaining time. Machine performs several Ice Water Reservoir flushes during this time.

### Auto Prime Process

19. Prepare unit for priming and continue. The machine will prime the product lines. Product will dispense into the cup in the dispense area. The screen will display Auto Prime progress for each line until all lines have been primed.

- A. Remove the hose from the shaker jug

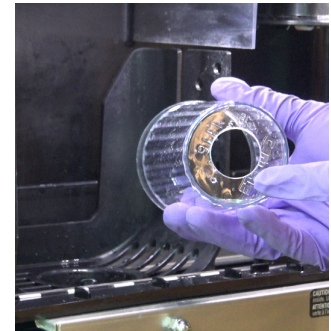
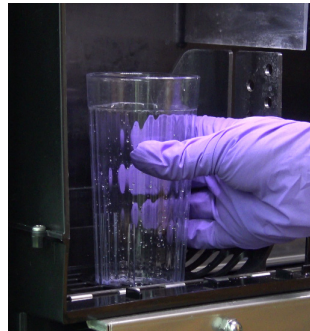
NOTE: Top off the spray bottle with sanitizing solution from jug.

- B. Disconnect the hose from CIP Pump Connector.  
C. Do NOT remove bottomless cleaning cup.

- D. Press CONFIRM to proceed to Auto Prime the lines with product.

### Auto Prime Complete

20. Remove bottomless cleaning cup from shuttle then press NEXT.



### Final Rinse

21. Machine will begin rinsing the entire stage area: dispense area, blender shaft and blend area.

### Remove Splash Guard & Shuttle

22. Remove splash guard, rail and shuttle.
- Manually move shuttle all the way to the blend area on the right.
  - Tilt top of shuttle forward towards front of unit past blender cap to remove.
  - Grasp rail, shift to the left, and lift right edge to clear tab.
  - Shift rail slightly towards the right to clear left tab and lift out to remove.
  - Unlatch and remove blending chamber splash guard from top door.
  - Press NEXT when ready to continue.

### Clean & Sanitize Blender Splash Guard and Shuttle

#### Important

DO NOT put the shuttle or rail in dishwasher or power soaker.  
DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

23. Clean and sanitize the splash guard, rail and shuttle.
- Take the blender splash guard, shuttle, and rail to three-compartment sink.
  - Wash, rinse, and sanitize the splash guard, shuttle, and rail in the three-compartment sink making sure to remove any product residue.
  - Allow all pieces to air dry.
  - Press NEXT when ready to continue.

**Clean Dispense Area**

24. Thoroughly clean dispense area.

**⚠ Warning**

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

- A. Using the spray bottle filled with cleaner/sanitizer solution thoroughly spray down the dispense nozzle and drain area.

**Important**

Make sure to saturate the dispense nozzles and ice dispense opening with solution.

- B. Using a clean towel saturated with cleaner/sanitizer solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
- C. Wipe the dispense and drain area with a clean towel saturated with cleaner/sanitizer solution.
- D. Completely wipe down dispense and drain area with clean sanitized towel.
- E. Press NEXT when ready to continue.

**Clean Blender Area****⚠ Warning**

The blender station contains sharp moving parts. Wear gloves to protect hands. NEVER touch blender blades.

25. Thoroughly clean blender area.

- A. Blender shaft will lower to allow access to top of blender shaft and cup holder.
- B. Spray and wipe the blender and area with a clean towel saturated with cleaner/sanitizer solution.
- C. Press CONFIRM to lower the blender.

**Clean Blender Shaft**

26. Thoroughly clean blender shaft and cup holder. NEVER touch the blender blades!

- A. Spray and wipe the blender shaft and cup holder with a clean towel saturated with solution.
- B. Lift the cup holder, spray and wipe down top of blade housing and bottom of blender cap.
- C. Press CONFIRM when complete to raise blender.

**Clean Front Door Section**

27. Clean all surfaces of upper door.

- A. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel

saturated with cleaner/sanitizer solution.

- B. Press NEXT when ready to continue.

**Sanitize Dispense Area**

28. Thoroughly sanitize dispense area.

- A. Using the spray bottle filled with cleaner/sanitizer solution, thoroughly spray down the dispense nozzle and drain area

**Important**

Make sure to saturate the dispense nozzles and ice dispense opening with sanitizer solution.

- B. Using the spray bottle of cleaner/sanitizer solution, thoroughly spray the dispense nozzle making sure to cover each of the openings.
- C. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
- D. Do not wipe sanitizer off surfaces, allow to air dry.
- E. Press NEXT when ready to continue.

**Sanitize Blender Area**

29. Thoroughly sanitize dispense area.

- A. Spray and wipe the blender and area with a clean towel saturated with cleaner/sanitizer solution.
- B. Do not wipe sanitizer off surfaces, allow to air dry.
- C. Press CONFIRM when ready to lower the blender.

**Sanitize Blender****⚠ Warning**

The blender station contains sharp moving parts. Wear gloves to protect hands. NEVER touch blender blades.

30. After blender shaft lowers thoroughly sanitize the blender shaft and cup holder. NEVER touch the blender blades.
- Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with solution.
  - Lift the cup holder, spray and wipe down top of blender housing and bottom of blender cap.

**Important**

Allow to air dry, DO NOT wipe off sanitizer!

- Press CONFIRM when complete to raise blender.

**Sanitize Front Door Section**

31. Thoroughly sanitize the upper door.
- Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with solution.

**Important**

Allow to air dry, DO NOT wipe off sanitizer!

- Press NEXT when ready to continue

**Install Splash Guard, Rail and Shuttle**

32. Install the cleaned and sanitized splash guard, rail and shuttle.
- Retrieve splash guard, rail, and shuttle.
  - Place rail back by tucking left edge under tab, place down on tray, and shift to the right.
  - Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
  - Move shuttle all the way to the right in the dispense area.
  - Slide clear blender chamber splash guard back into top door opening on the right.

**Important**

Make sure the clear splash guard is properly snapped in to place or the blender will not work!

- Close top door, lock the door using key, then press CONFIRM.

**Shuttle Calibration**

33. The cup shuttle will begin calibration.
- Did the shuttle move from left to right and then return to the dispense area?
  - Press YES or NO to continue.

NOTE: If NO, the screen will prompt to verify the shuttle is in place to continue.

**Blender Cleaning Cup**

34. Using cleaning cup begin the blender blade cleaning process.
- Place one cup (20 ozs, 0.6 liter) filled with cleaner/sanitizer solution, that was set aside earlier, into the shuttle.
  - Press CONFIRM to start the cleaning process.
  - Cup shuttle will move to blend area and blender shaft will lower into cup.
  - Shuttle and cup will move to dispense area when complete.

**Blender Sanitizing Cup**

35. Using sanitizer cup begin the blender blade sanitizing process.
- Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour contents of cup down the drain in the dispense area.
  - Place the second cup (20 ozs, 0.6 liter) filled with solution, that was set aside earlier, into the shuttle.
  - Press CONFIRM to start sanitizing process.

- D. Cup shuttle will move to blend area and blender shaft will lower into cup.
- E. Shuttle and cup will move to dispense area when complete.

**Clean Drain**

36. Clean the drain.

- A. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour contents of cup down the drain.
- B. Use key to unlock and open the top door.
- C. Pour 1 gallon / 4 liters of hot water (113 F / 45 C) down the drain.
- D. Pour any remaining cleaner/sanitizer solution from shaker jug down drain.
- E. Use store approved drain cleaner and follow manufacturers directions for pouring into drain.
- F. Close and lock upper door.
- G. Press CONFIRM to continue.

**Weekly Cleaning Complete**

37. Weekly cleaning has been completed.

- A. Unit will need to be cleaned again in 7 days.
- B. Return supplies to cleaning kit.
- C. Verify top and bottom doors are closed and locked
- D. Press CONFIRM.

NOTE: By pressing CONFIRM, the weekly cleaning has been completed and the weekly timer has been reset for 7 days

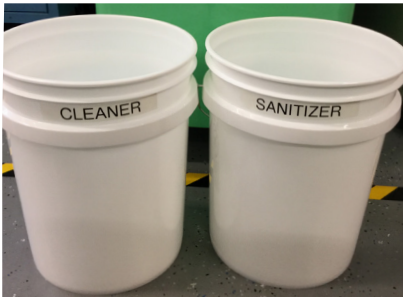
## SEPARATE CLEANER & SANITIZER METHOD

For overview and screen access: See "Manual Weekly Cleaning - Zone 2" on page 73.

### Gather the Following Supplies

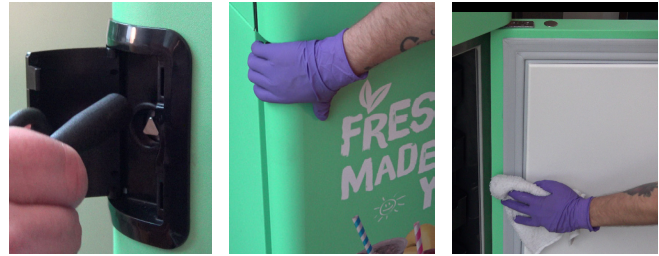
1. Gather the supplies then press NEXT to continue.
- Approved Separate Cleaner and Sanitizer mixed per manufacturer's instructions. See "Overview" on page 64.
- Disposable gloves
- Safety glasses
- Door key
- Cleaning towels
- Two (2) buckets (5 gallon, 20 liters)
- Three (3) cups (20 ozs, 0.6 liter)
- Bottomless Cleaning Cup
- Two Spray Bottles (1 for Cleaner, 1 for Sanitizer) (32oz, 1 liter)
- Chlorine test strips
- Fresh Blender Cleaning hose

### Prepare Cleaning Solutions



1. Prepare separate cleaning and sanitizing solutions.
  - A. Bucket 1 - Mix one (1) teaspoon dish detergent cleaner per 5 gallons with lukewarm water.
  - B. Bucket 2 - Fill the bucket mixing QUAT sanitizer (300 ppm minimum) and lukewarm water.
  - C. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with dish detergent cleaner solution from Bucket 1 and set aside.
  - D. Fill one (1) cup (20 ozs, 0.6 liter) and spray bottle with sanitizer solution from Bucket 2 and set aside.
  - E. Press NEXT when ready to continue.

### Clean Refrigerated Base

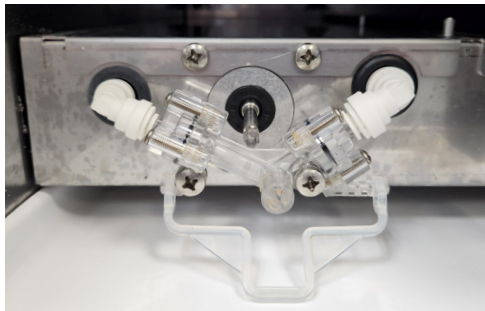
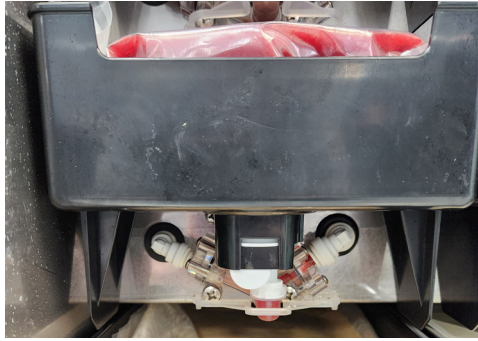


2. Use key to unlock and open bottom door.
  - A. Using the spray bottle with cleaner solution, spray and wipe all the surfaces in base including door and gasket with clean towel saturated with cleaner.
  - B. Wipe down all the surfaces with a clean towel saturated with clean rinse water.
  - C. Press NEXT when ready to continue.

### Sanitize Refrigerated Base

3. Sanitize lower refrigerated cabinet.
  - A. Using the spray bottle with sanitizer solution, spray and wipe all the surfaces in base including door and gasket with clean towel saturated with sanitizer solution.
  - B. Do not wipe sanitizer off surfaces, allow to air dry.
  - C. Press NEXT when ready to continue.

**Prepare Refrigerated Base**



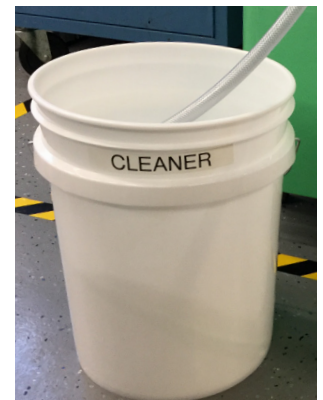
4. Verify all flavor slots have a product bag installed or a cap over the spigot.
  - A. Confirm all eight (8) product flavor bags are installed correctly.

**⚠ Warning**

All eight (8) slots need either a product bag or a cap over the product sanitation fitting of the motor assembly in order to clean or water/cleaner/sanitizer will flow into the cabinet during the cleaning process.

- B. Install a product flavor bag or a cap over product sanitation fitting if slot is empty.
- C. Repeat for each empty slot.
- D. Close bottom door.
- E. Press NEXT when ready to continue.

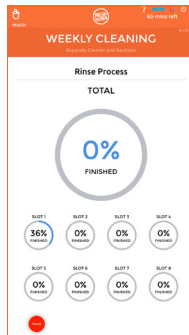
**Prepare to Clean**



5. Connect cleaning hose and cleaner bucket.
  - A. Open the top door.
  - B. Connect the cleaning hose to the CIP pump connector as shown on the touchscreen.
  - C. Place the other end into the bucket with cleaner solution.
  - D. Place the bottomless cleaning cup in shuttle.
  - E. Press CONFIRM to start the Rinse/Cleaning Process.

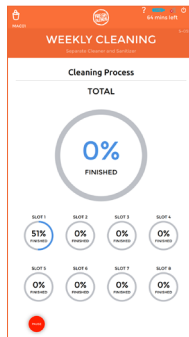
### Rinse Process

- The screen will display the line rinsing progress for each product line. Fresh water is flushed through all product lines.



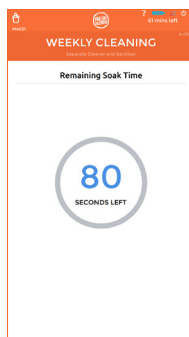
### Cleaning Process

- The machine automatically proceeds to flush lines with cleaning solution from the bucket for the CIP (Clean In Place) process.



### Cleaning Soak

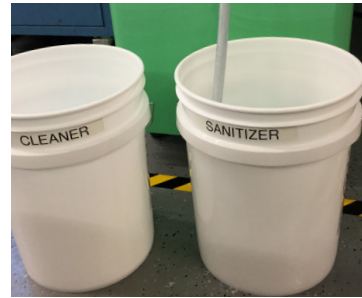
- The machine will automatically proceed to the first Soak screen. The machine holds cleaner in the product lines for a period of time to clean product lines.



### Cleaning Rinse Process

- The machine will automatically proceed to the second rinse and display the line rinsing progress for each line. Fresh water is flushed through all product lines.

### First Sanitizing Process



- Move cleaning hose to sanitizer bucket and continue.

- Remove the hose from the cleaning bucket.
- Place the hose into the bucket with sanitizer solution.
- Press CONFIRM to start the sanitizing cycle.
- The screen will display the line sanitizing progress for each line then automatically proceed to the Soak Time Screen.

### First Sanitizing Soak

- The machine will automatically proceed to the second Soak screen. The machine holds sanitizer in the product lines for a period of time to sanitize product lines.

### Second Sanitizing Process

- The machine will automatically proceed to the sanitation process and display the line sanitizing progress for each line. Product lines flush with sanitizer for the CIP (Clean In Place) process.

### Second Sanitizing Soak

- The machine will automatically proceed to the second Soak screen. The machine holds cleaner/sanitizer in the product lines for a period of time to sanitize product lines.

### Final Rinse Process

- The machine will automatically proceed to the final rinse and display the line rinsing progress for each line. Fresh water is flushed through all product lines.

### Final Wait Time

- The machine will automatically proceed to the final wait time screen and display the remaining time. Machine performs several Ice Water Reservoir flushes during this time.

### Auto Prime Process

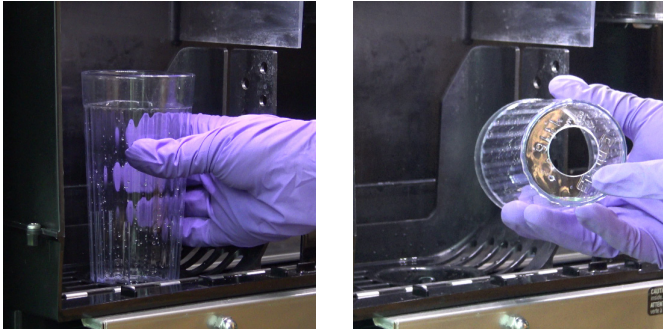
- Prepare unit for priming and continue. The machine will prime the product lines. Product will dispense into the cup in the dispense area. The screen will display Auto Prime progress for each line until all lines have been primed.

- Remove the hose from the sanitizer bucket.

- B. Disconnect the hose from CIP Pump Connector.
- C. Do NOT remove bottomless cleaning cup.
- D. Press CONFIRM to proceed to Auto Prime the lines with product.

### Auto Prime Complete

17. Remove bottomless cleaning cup from shuttle then press NEXT.



### Final Rinse

18. Machine will begin rinsing the entire stage area: dispense area, blender shaft and blend area.

### Final Rinse

19. Machine will begin rinsing the entire stage area: dispense area, blender shaft and blend area.

### Remove Splash Guard, Rail & Shuttle

20. Remove splash guard, rail and shuttle.
- A. Manually move shuttle all the way to the blend area on the right.
  - B. Tilt top of shuttle forward towards front of unit past blender cap to remove.
  - C. Grasp rail, shift to the left, and lift right edge to clear tab.
  - D. Shift rail slightly towards the right to clear left tab and lift out to remove.
  - E. Unlatch and remove blending chamber splash guard from top door.
  - F. Press NEXT when ready to continue.

### Clean & Sanitize Blender Splash Guard and Shuttle

#### Important

DO NOT put the shuttle or rail in dishwasher or power soaker.  
DO NOT use abrasive cleaners or pads on the clear splash guard, this will scratch and damage the guard.

21. Clean and sanitize the splash guard, rail and shuttle.
- A. Take the blender splash guard, shuttle, and rail to three-compartment sink.
  - B. Wash, rinse, and sanitize the splash guard, shuttle,

and rail in the three-compartment sink making sure to remove any product residue.

- C. Allow all pieces to air dry.
- D. Press NEXT when ready to continue.

### Clean Dispense Area

22. Thoroughly clean dispense area.

#### Warning

NEVER use a scrub brush on flavor dispenser nozzles - This will damage the machine!

- A. Using the spray bottle filled with cleaner solution thoroughly spray down the dispense nozzle and drain area.

#### Important

Make sure to saturate the dispense nozzles and ice dispense opening with solution.

- B. Using a clean towel saturated with cleaner solution, wrap the towel around your finger and thoroughly swab out each flavor dispense nozzle making sure no product residue is left around the openings.
- C. Wipe the dispense and drain area with a clean towel saturated with cleaner/sanitizer solution.
- D. Completely wipe down dispense and drain area with clean sanitized towel.
- E. Press NEXT when ready to continue.

### Clean Blender Area

#### Warning

The blender station contains sharp moving parts. Wear gloves to protect hands. NEVER touch blender blades.

23. Thoroughly clean blender area.

- A. Blender shaft will lower to allow access to top of blender shaft and cup holder.
- B. Spray and wipe the blender and area with a clean towel saturated with cleaner solution.
- C. Press CONFIRM to lower the blender.

### Clean Blender Shaft

24. Thoroughly clean blender shaft and cup holder. NEVER touch the blender blades!

- A. Spray and wipe the blender shaft and cup holder with a clean towel saturated with solution.
- B. Lift the cup holder, spray and wipe down top of blade housing and bottom of blender cap.
- C. Press CONFIRM when complete to raise blender.

**Clean Front Door Section**

- 25. Clean all surfaces of upper door.
  - A. Spray and wipe down all surfaces of the door and areas to the right of the door with a clean towel saturated with cleaner solution.
  - B. Press NEXT when ready to continue.

**Sanitize Dispense Area**

- 26. Thoroughly sanitize dispense area.
  - A. Using the spray bottle filled with sanitizer solution, thoroughly spray down the dispense nozzle and drain area

**Important**

Make sure to saturate the dispense nozzles and ice dispense opening with sanitizer solution.

- B. Using the spray bottle of sanitizer solution, thoroughly spray the dispense nozzle making sure to cover each of the openings.
- C. Wipe the dispense and drain area with a clean towel saturated with sanitizer solution.
- D. Do not wipe sanitizer off surfaces, allow to air dry.
- E. Press NEXT when ready to continue.

**Sanitize Blender Area**

- 27. Thoroughly sanitize dispense area.
  - A. Spray and wipe the blender and area with a clean towel saturated with sanitizer solution.
  - B. Do not wipe sanitizer off surfaces, allow to air dry.
  - C. Press CONFIRM when ready to lower the blender.

**Sanitize Blender**

**⚠ Warning**

The blender station contains sharp moving parts. Wear gloves to protect hands. NEVER touch blender blades.

- 28. After blender shaft lowers thoroughly sanitize the blender shaft and cup holder. NEVER touch the blender blades.
  - A. Spray and wipe the blender shaft and top of blender cap with a clean towel saturated with sanitizer solution.
  - B. Lift the cup holder, spray and wipe down top of blender housing and bottom of blender cap.

**Important**

Allow to air dry, DO NOT wipe off sanitizer!

- C. Press CONFIRM when complete to raise blender.

**Sanitize Front Door Section**

- 29. Thoroughly sanitize the upper door.
  - A. Spray and wipe all surfaces of the door and areas to the right of the door with a clean towel saturated with sanitizer solution.

**Important**

Allow to air dry, DO NOT wipe off sanitizer!

- B. Press NEXT when ready to continue

**Install Splash Guard, Rail and Shuttle**

- 30. Install the cleaned and sanitized splash guard, rail and shuttle.
  - A. Retrieve splash guard, rail, and shuttle.
  - B. Place rail back by tucking left edge under tab, place down on tray, and shift to the right.
  - C. Place shuttle by placing in blender area; tuck front bottom lip in rail channel and tilt back toward unit past blender cap until fully resting on rail.
  - D. Move shuttle all the way to the right in the dispense area.
  - E. Slide clear blender chamber splash guard back into top door opening on the right.

**Important**

Make sure the clear splash guard is properly snapped in to place or the blender will not work!

- F. Close top door, lock the door using key, then press CONFIRM.

**Shuttle Calibration**

- 31. The cup shuttle will begin calibration.
    - A. Did the shuttle move from left to right and then return to the dispense area?
    - B. Press YES or NO to continue.
- NOTE: If NO, the screen will prompt to verify the shuttle is in place to continue.

**Blender Cleaning Cup**

32. Using cleaning cup begin the blender blade cleaning process.
- A. Place one cup (20 ozs, 0.6 liter) filled with cleaner solution, that was set aside earlier, into the shuttle.
  - B. Press CONFIRM to start the cleaning process.
  - C. Cup shuttle will move to blend area and blender shaft will lower into cup.
  - D. Shuttle and cup will move to dispense area when complete.

**Blender Sanitizing Cup**

33. Using sanitizer cup begin the blender blade sanitizing process.
- A. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour contents of cup down the drain in the dispense area.
  - B. Place the second cup (20 ozs, 0.6 liter) filled with sanitizer solution, that was set aside earlier, into the shuttle.
  - C. Press CONFIRM to start sanitizing process.
  - D. Cup shuttle will move to blend area and blender shaft will lower into cup.
  - E. Shuttle and cup will move to dispense area when complete.

**Clean Drain**

34. Clean the drain.
- A. Once the shuttle has returned to the dispense area, remove cup from the shuttle and pour contents of cup down the drain.
  - B. Use key to unlock and open the top door.
  - C. Pour 1 gallon / 4 liters of hot water (113 F / 45 C) down the drain.
  - D. Pour any remaining cleaner/sanitizer solution from shaker jug down drain.
  - E. Use store approved drain cleaner and follow manufacturers directions for pouring into drain.
  - F. Close and lock upper door.
  - G. Press CONFIRM to continue.

**Weekly Cleaning Complete**

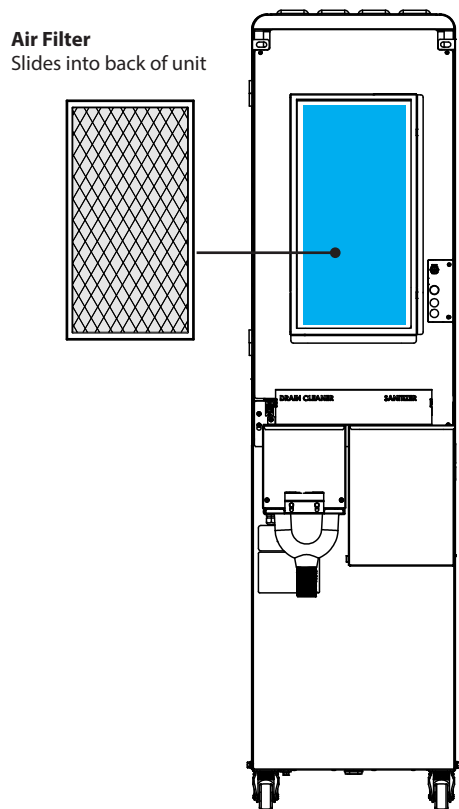
35. Weekly cleaning has been completed.
- A. Unit will need to be cleaned again in 7 days.
  - B. Return supplies to cleaning kit.
  - C. Verify top and bottom doors are closed and locked
  - D. Press CONFIRM.

NOTE: By pressing CONFIRM, the weekly cleaning has been completed and the weekly timer has been reset for 7 days

## Monthly Tasks

### AIR FILTER MAINTENANCE

Each month check the air filter to verify it is clean and allows proper airflow.



### Air Filter Location

Air filter is located on back of unit towards the bottom. Carefully slide air filter out and inspect. If it is dirty or light will not pass through when held up to light, take to three-compartment sink to wash with dish soap until clean. Rinse thoroughly and allow to air dry. **DO NOT** put in a dishwasher.

Once clean, slide it back into place on the unit and move unit back into place.

In order to maintain proper refrigeration performance, the condenser filter **must be** cleaned of dust, dirt and grease regularly. It is recommended that this be completed at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil

cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

### Caution

Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

### CLEANING THE CONDENSER COIL

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. To prevent damage, brush in the direction of the fins. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

### EXTERIOR CLEANING

Remove dust and dirt from the exterior surfaces with a mild household dish washing detergent and warm water. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads. They will scratch the panels and other machine components.

Plastic exterior panels and UI (User Interface) Screen should be cleaned with a mild household dish washing detergent and warm water on a damp cloth. Wipe dry with a clean lint free cloth. **DO NOT** saturate the screen or other electrical components with water or other cleaning agents.

## Ice Maker Sanitizing & Descaling - Zone 3 & 4

### OVERVIEW

You are responsible for maintaining the ice machine in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty. Ice Maker Sanitizing is recommended every two (2) months. Ice Maker Descaling is recommended every six (6) months. More frequent sanitizing and descaling may be required by local health codes or in some existing water conditions. Descaling is a choice during Zone 3 Ice Maker Sanitizing. Follow carefully any instructions provided with the containers of Ice Machine Descaling or Sanitizing Solution.

#### Warning

Always wear liquid-proof gloves and safety goggles to prevent the descaling and sanitizing solutions from coming into contact with skin.

NOTE: All steps will be displayed on screen.

NOTE: Failure to complete the Zone 3 or 4 cleaning sequence in its entirety could affect drink quality and will not reset the cleaning timer which will require the process to be repeated.

NOTE: The following procedures are the basic weekly cleaning instructions, onscreen instructions can vary depending on the options that have been selected in the program.

### Approved Sanitizers for Ice Maker

- QUAT (Quaternary Ammonium) sanitizer such as Clean Quick®
- Stera-Sheen® Green Label Sanitizer/Cleaner
- KAY-5® Green Label Sanitizer/Cleaner

### Approved Sanitizers for Ice Maker

- Nickle-safe Ice Maker Descaler

### Supplies

- Liquid proof gloves
- Shaker jug or bucket for solutions
- Bucket for removing ice
- Fresh Blender cleaning hose
- Approved sanitizer
- Approved descaler if performing descale
- Ice removal chute

### ICE MAKER SANITIZE- ZONE 3

The Ice Maker Sanitize procedure provides a semi-automated process for sanitizing the ice making system.

- Time to complete - approximately 2 hours

1. From the MANGER HOME screen press CLEANING / ICE MACHINE.
2. Gather supplies.

#### Empty Water & Ice

3. Empty water from the ice maker system.
  - A. Disconnect the water supply line from the rear of the machine
  - B. Press CONFIRM for the machine to begin draining water from the ice maker system.
4. Empty ice from system.
  - A. Place ice removal chute under the ice chute in the dispense area.
  - B. Place bucket under end of ice removal chute. It is helpful to place the bucket on a stool or box to prevent ice from missing bucket.
  - C. Press DISPENSE to start ice bin dump.
  - D. Press PAUSE if necessary to pause the process and stop the ice dispense. Press RESUME to start dispensing ice.
  - E. Dispense ice until ice bin is empty. If all ice is not removed the machine will not move to next step.
  - F. Remove ice removal chute and discard ice from bucket. Do NOT use ice that has been dispensed.
  - G. Press NEXT to continue.
5. Choose YES or NO to perform ice maker descale procedure at same time as the sanitize procedure.

NOTE: If select YES skip to Descale Zone 4 section. See "Ice Maker Descale- Zone 4" on page 89.

#### Prepare Sanitizer Solution

6. Prepare solution.
  - A. Fill shaker jug or bucket with 1 gallon of lukewarm water and mix in approved sanitizer to correct ppm.
  - B. Use key to unlock upper door.
  - C. Connect cleaning hose to the CIP pump quick disconnect fitting.
  - D. Place other end of cleaning hose into shaker jug or bucket of sanitizing solution.
  - E. Press CONFIRM to start ice maker sanitizing procedure.

**Sanitize & Soak and Ice Production**

7. Machine will begin ice maker sanitizing.
  - A. Ice maker system fills with sanitizer.
  - B. The machine will automatically proceed to the Soak screen. The machine holds sanitizer in the ice maker system for a period of time to sanitize system.
8. Machine automatically begins making ice with sanitizer solution.

**Rinse**

9. Rinse ice maker system.
  - A. Connect water supply at rear of machine.
  - B. Press CONFIRM to continue.
10. Empty the ice maker and reservoir.
  - A. Disconnect the water supply line from the rear of the machine
  - B. Press CONFIRM for the machine to begin draining sanitizer solution and water from the ice maker system.

**Discard Ice**

11. Empty sanitizer solution ice from system and discard.
  - A. Place ice removal chute under the ice chute in the dispense area.
  - B. Place bucket under end of ice removal chute. It is helpful to place the bucket on a stool or box to prevent ice from missing bucket.
  - C. Press DISPENSE to start ice bin dump.
  - D. Press PAUSE if necessary to pause the process and stop the ice dispense. Press RESUME to start dispensing ice.
  - E. Dispense ice until ice bin is empty. If all ice is not removed the machine will not move to next step.
  - F. Remove ice removal chute and discard ice from bucket. Do NOT use ice that has been dispensed.
  - G. Press NEXT to continue.

**First Ice Production Clean-out**

12. Begin ice production clean-out. Machine will make ice with fresh water to remove sanitizer from system.
  - A. Connect water supply line at rear of machine.
  - B. Disconnect CIP hose from front of machine.
  - C. Close and secure upper door with key.
  - D. Press CONFIRM to continue.
13. Machine will begin ice production and progression timer will display onscreen.

**Second Ice Production Clean-out**

14. Begin second ice clean-out procedure to remove any remaining sanitizer from the ice making system.
  - A. Place ice removal chute under the ice chute in the dispense area.
  - B. Place bucket under end of ice removal chute. It is helpful to place the bucket on a stool or box to prevent ice from missing bucket.
  - C. Press DISPENSE to start ice bin dump.
  - D. Press PAUSE if necessary to pause the process and stop the ice dispense. Press RESUME to start dispensing ice.
  - E. Dispense ice until ice bin is empty. If all ice is not removed the machine will not move to next step.
  - F. Remove ice removal chute and discard ice from bucket. Do NOT use ice that has been dispensed.
  - G. Press NEXT to continue.

**Return Supplies**

15. Ice maker sanitizing complete, return supplies to storage.
  - A. Ice maker sanitizing has been completed and timer has been reset.
  - B. Return supplies to cleaning kit.
  - C. Verify upper and lower doors are closed, secured and upper door is locked.
  - D. Press CONFIRM to complete.
  - E. Press BACK until return to drink making screen.

**Lockout**

16. Ice system Lockout
  - A. Ice production lockout will display on MAIN screen for approximately 30 minutes. During this time the machine will make fresh ice.
  - B. Lockout will automatically cycle to the MAIN drink making screen after ice bin has reached adequate level of fresh ice.

**ICE MAKER DESCALE- ZONE 4**

The Ice Maker Descale procedure provides a semi-automated process for descaling the ice making system.

- Time to complete - approximately 2 hours

1. From the MANGER HOME screen press CLEANING / ICE MACHINE.
2. Gather supplies.

**Empty Water & Ice**

3. Drain water from the ice maker system.
  - A. Disconnect the water supply line from the rear of the machine
  - B. Press CONFIRM for the machine to begin draining water from the ice maker system.
4. Empty ice from system.
  - A. Place ice removal chute under the ice chute in the dispense area.
  - B. Place bucket under end of ice removal chute. It is helpful to place the bucket on a stool or box to prevent ice from missing bucket.
  - C. Press DISPENSE to start ice bin dump.
  - D. Press PAUSE if necessary to pause the process and stop the ice dispense. Press RESUME to start dispensing ice.
  - E. Dispense ice until ice bin is empty. If all ice is not removed the machine will not move to next step.
  - F. Remove ice removal chute and discard ice from bucket. Do NOT use ice that has been dispensed.
  - G. Press NEXT to continue

**Prepare Descale Solution**

5. Prepare solution.
  - A. Fill shaker jug or bucket with 1 gallon of lukewarm water and mix in approved descaler per manufacturer's instructions.
  - B. Use key to unlock upper door.
  - C. Connect cleaning hose to the CIP pump quick disconnect fitting.
  - D. Place other end of cleaning hose into shaker jug or bucket of descaling solution.
  - E. Press CONFIRM to start ice maker descaling procedure.

**Descal & Soak and Ice Production**

6. Machine will begin ice maker descaling.
  - A. Ice maker system fills with descaler.
  - B. The machine will automatically proceed to the Soak screen. The machine holds descaler in the ice maker system for a period of time to descale system.
7. Machine automatically begins making ice with descaler solution.

**Rinse**

8. Rinse ice maker system.
  - A. Connect water supply at rear of machine.
  - B. Press CONFIRM to continue.
9. Empty water from the ice maker system.
  - A. Disconnect the water supply line from the rear of the machine
  - B. Press CONFIRM for the machine to begin draining descaling solution and water from the ice maker system.

**Prepare Sanitizer Solution**

10. Prepare solution.
  - A. Fill shaker jug or bucket with 1 gallon of lukewarm water and mix in approved sanitizer to correct ppm.
  - B. Use key to unlock upper door.
  - C. Connect cleaning hose to the CIP pump quick disconnect fitting.
  - D. Place other end of cleaning hose into shaker jug or bucket of sanitizing solution.
  - E. Press CONFIRM to start ice maker sanitizing procedure.

**Sanitize & Soak and Ice Production**

11. Machine will begin ice maker sanitizing.
  - A. Ice maker system fills with sanitizer.
  - B. The machine will automatically proceed to the Soak screen. The machine holds sanitizer in the ice maker system for a period of time to sanitize system.
12. Machine automatically begins making ice with sanitizer solution.

**Rinse**

13. Rinse ice maker system.
  - A. Connect water supply at rear of machine.
  - B. Press CONFIRM to continue.
14. Empty water from the ice maker system.
  - A. Disconnect the water supply line from the rear of the machine.
  - B. Press CONFIRM for the machine to begin draining sanitizer solution and water from the ice maker system.

**First Ice Production Clean-out**

15. Begin ice production clean-out. Machine will make ice with fresh water to remove sanitizer from system.
  - A. Connect water supply line at rear of machine.
  - B. Disconnect CIP hose from front of machine.
  - C. Close and secure upper door with key.
  - D. Press CONFIRM to continue.
16. Machine will begin ice production and progression timer will display onscreen.

**Second Ice Production Clean-out**

17. Empty all ice from the ice making system.
  - A. Place ice removal chute under the ice chute in the dispense area.
  - B. Place bucket under end of ice removal chute. It is helpful to place the bucket on a stool or box to prevent ice from missing bucket.
  - C. Press DISPENSE to start ice bin dump.
  - D. Press PAUSE if necessary to pause the process and stop the ice dispense. Press RESUME to start dispensing ice.
  - E. Dispense ice until ice bin is empty. If all ice is not removed the machine will not move to next step.
  - F. Remove ice removal chute and discard ice from bucket. Do NOT use ice that has been dispensed.
  - G. Press NEXT to continue.

**Return Supplies**

18. Ice maker descaling complete, return supplies to storage.
  - A. Ice maker descaling has been completed and timer has been reset.
  - B. Return supplies to cleaning kit.
  - C. Verify upper and lower doors are closed, secured and upper door is locked.
  - D. Press CONFIRM to complete.
  - E. Press BACK until return to drink making screen.

**Lockout**

19. Ice system Lockout
  - A. Ice production lockout will display on MAIN screen for approximately 30 minutes. During this time the machine will make fresh ice.
  - B. Lockout will automatically cycle to the MAIN drink making screen after ice bin has reached adequate level of fresh ice.

**ICE MAKER DESCALE- COMPLETE DISASSEMBLY**

The Ice Maker Descale Complete Disassembly procedure should only be performed by authorized service technicians and provides complete instructions for descaling ice maker system in high water scale buildup situations.

After completing Ice Maker Descale Complete Disassembly, Zone 3 and Zone 4 procedures must be performed,

**Important**

Only an authorized service technician should perform Ice Maker Descale Complete Disassembly procedure.

- Time to complete - approximately 55 minutes

**Unit Preparation**

**Important**

Keep refrigeration cabinet door closed so that product remains chilled while the unit is OFF. If the unit will be powered down for extended periods of time remove the product bins and place in separate refrigerator to prevent them from getting warm.

1. Evacuate all water from the reservoir and evaporator by entering the MANAGER HOME screen then press CLEANING / TROUBLESHOOTING. Toggle ON the Ice Maker Dump Valve until all water has been emptied from the system then toggle OFF.
2. With water supply still connected and turned ON, fill and dump the reservoir through the screen 4 times and evacuate any ice from the bin using the ice dump chute and ice dump cycle in the menu. This option is found in the Service Home, Service Outputs, Dispense & Blend screen.
3. Turn Off or Isolate Water supply to the machine and then complete one more Ice Maker Dump Valve ON until all water has been emptied from the system then toggle OFF.
4. Mix approved Nickle Safe Ice Descaling Solution and Sanitizer to the correct ratio for descaling and sanitizing ice maker parts.

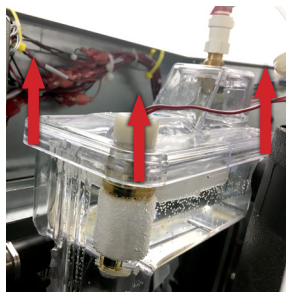
**SANITIZER**

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons (20 Liters) (10 gallons (40 Liters) may be needed to full submerge removed parts)	Approved QUAT (Quaternary Ammonium) sanitizer solution providing 300 ppm minimum such as clean quick® mixed 1.5 oz per 5 gallons or Solution that provides 100 ppm available Chlorine minimum, consult manufacturer's instructions for ratio or 1/4 ounce (15 ml) household bleach per gallon.

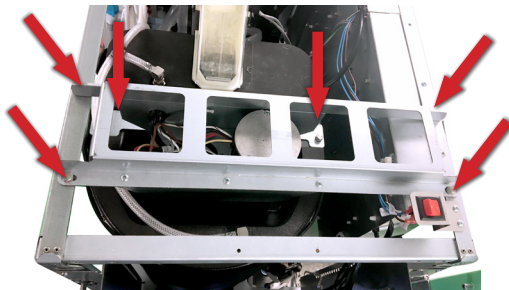
**DESCALER**

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons (20 Liters)	Multiplex Ice Descaler part number 000000084 use 16oz/5 gal (473ml/19L)

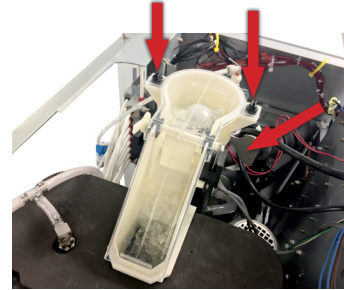
5. Fill Spray bottle with portion of sanitizer solution from the bucket. Set aside for later use.
6. Set the power rocker switch on the top right of the unit to the OFF position, disconnect power.
7. Remove LEFT SIDE and TOP panels.
8. Remove top cover from the water reservoir by pulling it up and off.



9. Spray and wipe down the reservoir, float assembly, float switch assembly and lid inside and out with sanitizing solution.
10. Using a clean pitcher/cup fill reservoir with sanitizing solution from the bucket. Remainder of solution will be used for manual sanitizing of other parts.
11. Remove ice dispense motor assembly from the top of the bin by removing six (6) thumbscrews, four (4) on the top cross member and two (2) that secure it to the bin lid.



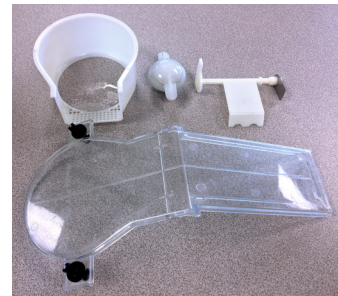
12. Loosen the two (2) floating nuts on the clear ice chute cover and remove the clear ice chute cover.



13. Using a clean pitcher/cup pour the sanitizer solution into the top of the evaporator unit full, any excess will exit through the overflow tube in the reservoir.

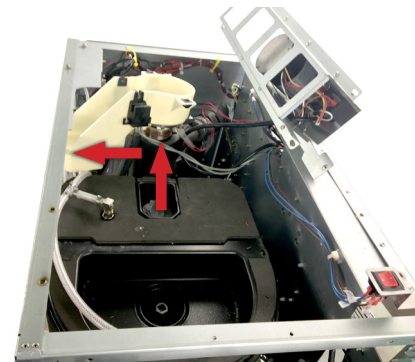
NOTE: Once the evaporator is full fill the pitcher/cups one more time and set aside for later use.

14. Remove the ice wiper nut, strainer, ice damper flap, and set aside.



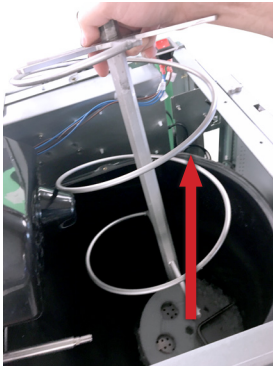
15. Loosen the large wing clamp that secures the ice chute to the evaporator.

16. Pull the ice chute up and out of the ice bin lid.



NOTE: The chute can be rotated to the side and does not need to be completely removed.

17. Remove ice bin cover and auger dispense assembly including the dispense wheel at the bottom, then remove any remaining ice in the bin manually.

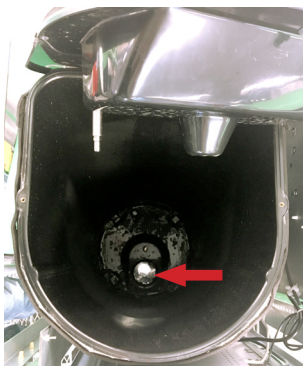


18. Wipe away any visible debris and soak the following parts in descaler then sanitizer solution for 10 minutes each;

**⚠ Warning**

If descale solution is left on these parts too long, they will rust.

- Auger (make sure each end is submersed)
  - Dispense Wheel & Housing
  - Ice Wiper Nut
  - Strainer
  - Ice damper flap
19. Thoroughly spray the inside walls and floor of the ice bin down with sanitizer solution spray bottle, then wipe down so no sanitizer is left visibly wet in the bin.



20. With a bottle brush, clean the ice nozzle at bottom of ice bin with sanitizer solution, rinse and wipe dry.
21. Spray and wipe down the ice bin lid inside and out, making sure to thoroughly sanitize the ice chute opening.
22. Spray and wipe down the ice chute and clear cover that was moved in step 16 inside and out with sanitizer solution, making sure to thoroughly sanitize the each end of the ice chute.
23. Remove the soaking parts from sanitizing solution, spray with sanitizer solution and wipe them down.

24. Replace all cleaned parts in their correct positions:

- Assembled Dispense Wheel & Housing

**Important**

Make sure FRONT Arrow on housing is pointing to the front of the unit or ice will not dispense when reassembled.

- Auger
- Bin Cover
- Motor and six (6) thumbscrews

**Important**

Make sure the motor mates up with the auger shaft or the thumbscrews will not align and ice will not dispense when reassembled.

25. Before reassembling the ice chute, carefully lift the ice chute up and off of the ice maker evaporator assembly and inspect the orange o-ring. If the orange o-ring at the top of the ice maker evaporator assembly is dry and/or damaged, remove old o-ring then replace by coating new o-ring with food grade lubricant and carefully slide over top of ice maker evaporator assembly.
26. Reassemble the ice chute by placing it back into the bin lid opening, pushing it back on to the top of the evaporator and tightening the large wing clamp loosened in step 15.
27. Put ice damper flap and the ice chute strainer back into place, then tighten the ice wiper nut down on to the top of the evaporator.
28. Spray and wipe down the ice chute assembly with sanitizer solution.
29. Secure the clear ice chute cover on to the ice chute, removed in step 12, with the two (2) floating cover nuts.
30. Plug unit back into power source and power ON the unit by moving the power rocker switch to the ON position.
31. Perform ice maker system Descale (Zone 4) to descale and sanitize system.

**⚠ Warning**

Do NOT serve drinks until ice maker system Descale (Zone 4) has been completed. See *"Ice Maker Sanitizing & Descaling - Zone 3 & 4"* on page 87.

NOTE: Ice Calibration may be required. See *"Ice, Water & Product Flavor Calibration"* on page 51.

## Removal from Service / Winterization

Special precautions must be taken if the ice machine head section is to be removed from service for an extended period of time or exposed to ambient temperatures of 32°F (0°C) or below.

 **Caution**

If water is allowed to remain in the ice machine in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty..

Follow the procedure below;

1. Perform Zone 2 Weekly Cleaning procedure with no product in the bins and **caps** over the sanitation fittings. No product or liquid will be left in the system after AUTO PRIME completes at the end of the Zone 2 process.
2. Disconnect the water supply line quick-connect in the back of the machine.
3. Remove the left side panel from the machine to access the ice maker and incoming water lines.
4. Evacuate all water from the reservoir and evaporator. From MANAGER HOME screen press CLEANING / TROUBLESHOOTING and toggle ON the ICE MAKER DUMP VALVE.
5. Evacuate all ice from the reservoir and evaporator. From MANAGER HOME screen press CLEANING / ICE BIN DUMP and follow onscreen instructions. May need to perform process more than once until all ice has been emptied from the system. DISCARD ALL ICE from this procedure.
6. Disconnect the electrical power at the circuit breaker or the electric service switch.
7. Disconnect drain tubing (from the inlet to dump valve), drain any remaining water trapped in the system into container and discard.
8. Make sure water is not trapped in any of the water lines, drain lines, distribution tubes, etc.. If water is found, disconnect the tubing, drain, discard water and reconnect.
9. Once all ice and water have been removed from the system the left panel can be put back on and the unit stored.

## Annual Planned Maintenance

The following parts are recommended for annual planned maintenance replacement to ensure optimum unit performance and minimize downtime:

- Refrigerator door gasket (cleaning may be sufficient)
- Two (2) #6 O-rings for the water and CIP hose quick connect lines
- Dispense Head LMS valves
- Blender Shaft Assembly
- Shuttle Components
- Sanitation Fittings

The evaporator for the on board ice maker should be inspected at least once a year. The evaporator service life also depends on the water quality and environment. More frequent inspection and maintenance are recommended to keep performance of this ice maker optimized.

NOTE: All planned maintenance must be completed by an approved, certified Welbilt Field Service Technician.

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## Section 5 Troubleshooting

If a problem arises during operation of your Fresh Blends Beverage System, follow the checklist below before calling service. Routine adjustments and maintenance procedures are not covered by the warranty.

### Troubleshooting Videos Available

FreshBlender Crew Training videos can be found online [youtube.com/@MultiplexBeverage/playlists](https://www.youtube.com/@MultiplexBeverage/playlists).

### Before Calling For Service Checklist

From MAIN screen press the sunshine icon to view possible causes. See “Main Screen” on page 25.

Symptom	Possible Cause	Corrective Action
OOPS SOMETHING WENT WRONG displays during drink making process	Upper door not secure	<ul style="list-style-type: none"> <li>Verify door is securely closed and locked</li> </ul>
Flavor not available or missing  Flavor “SOLD OUT”	Did product bag expire?	<ul style="list-style-type: none"> <li>Replace bag. See “Assign Flavor and Load Product Bag” on page 36.</li> </ul>
	Empty bag?	<ul style="list-style-type: none"> <li>Replace bag. See “Assign Flavor and Load Product Bag” on page 36.</li> <li>Verify that the product bag was installed correctly. See “Assign Flavor and Load Product Bag” on page 36.</li> </ul>
Product Not Blending	Blender pulses but does not blend during the drink making process?	<ul style="list-style-type: none"> <li>Drinks that are categorized in the menu as “Flavor over Ice”, “Refreshers” or “Iced Coffee” do not blend, the machine stirs the drinks by pulsating the blender. The ice does not blend for these categories.</li> </ul>
	Drink underfilled? Not enough product or water dispensed into cup?	<ul style="list-style-type: none"> <li>Was product just replaced? Product may be too cold or frozen. Carefully knead product bag for frozen chunks. Check product bag pump for damage.</li> <li>Verify the product bag was installed correctly. See “Assign Flavor and Load Product Bag” on page 36.</li> <li>Verify water is connected to machine and turned on.</li> <li>Calibrate water if drink recipe contains water.</li> </ul>
	Too much ice dispensed into cup?	<ul style="list-style-type: none"> <li>Calibrate ice. See “Calibration” on page 50.</li> </ul>
	Blender not operating during drink making process?	<ul style="list-style-type: none"> <li>Verify door is securely closed and locked.</li> <li>Calibrate shuttle. See “Calibration” on page 50.</li> </ul>
Machine Locked Out	Cleaning due?	<ul style="list-style-type: none"> <li>Press the Sunshine icon to check errors. See “Sunshine Notification” on page 25.</li> </ul>
	Manual lockout enabled?	<ul style="list-style-type: none"> <li>Determine why someone at location turned ON the machine lockout setting.</li> </ul>
	High temperature?	<ul style="list-style-type: none"> <li>Press the Sunshine icon to check errors. See “Sunshine Notification” on page 25.</li> </ul>
Recipe does not dispense correctly product flavors	Is the correct product bag flavor in the assigned slot?	<ul style="list-style-type: none"> <li>Verify that the product bag was installed correctly. See “Assign Flavor and Load Product Bag” on page 36.</li> </ul>
Display screen not responding to touch	Is display screen on?	<ul style="list-style-type: none"> <li>Turn main power switch located at top right of machine OFF for 30 seconds, clean touchscreen then turn main power switch ON.</li> <li>See SYMPTOM “Display screen is not ON” above.</li> </ul>

Symptom	Possible Cause	Corrective Action
No power to the unit	Power cord unplugged?	<ul style="list-style-type: none"> <li>Plug in power cord.</li> <li>Verify power at outlet by plugging in a cell phone charger, fan etc. into same wall outlet as machine.</li> </ul>
	Main Power Switch turned off?	<ul style="list-style-type: none"> <li>Turn on main power switch located at top of machine.</li> <li>Verify power at outlet by plugging in a cell phone charger, fan etc. into same wall outlet as machine.</li> </ul>
	Is the circuit breaker or GFI outlet tripped?	<ul style="list-style-type: none"> <li>Reset circuit breaker or GFI outlet. NOTE: Dedicated non-GFI outlet recommended.</li> </ul>
Display screen is not ON	Power cord unplugged?	<ul style="list-style-type: none"> <li>Plug in power cord.</li> <li>Verify power by plugging in a cell phone charger, fan etc. into same wall outlet as machine.</li> </ul>
	Main Power Switch turned off?	<ul style="list-style-type: none"> <li>Turn on main power switch located at top of machine.</li> <li>Verify power at outlet by plugging in a cell phone charger, fan etc. into same wall outlet as machine.</li> </ul>
	Is the circuit breaker or GFI outlet tripped?	<ul style="list-style-type: none"> <li>Reset circuit breaker or GFI outlet. NOTE: Dedicated non-GFI outlet recommended.</li> </ul>
Flavor Not Dispensing	Is there product bag in the slot?	<ul style="list-style-type: none"> <li>Verify product bag is not empty, if empty replace.</li> <li>Verify the product bag was installed correctly with latch secure over product pump. See <i>"Assign Flavor and Load Product Bag"</i> on page 36.</li> </ul>
	Does the product bag motor operate when the drink is selected? (Open the refrigerator door and listen for motor)	<ul style="list-style-type: none"> <li>Prime the flavor slot and listen if the motor engages.</li> <li>Replace product bag or product bag pump. See <i>"Assign Flavor and Load Product Bag"</i> on page 36.</li> <li>No - Call Service.</li> </ul>
Ice Not Dispensing	Is the water line hooked up?	<ul style="list-style-type: none"> <li>Press the Sunshine icon to check errors. See <i>"Sunshine Notification"</i> on page 25.</li> <li>Connect the water line and open shut-off valve.</li> </ul>
	Is there anything on top of unit?	<ul style="list-style-type: none"> <li>Remove all boxes or objects from top of unit. NEVER place anything on top of unit.</li> </ul>
	Is air filter clogged/dirty?	<ul style="list-style-type: none"> <li>Remove air filter from machine and clean. See <i>"Air Filter Maintenance"</i> on page 86.</li> </ul>
Single Product Under Filling	Was the product just replaced?	<ul style="list-style-type: none"> <li>Product may be too cold or frozen. Carefully knead product bag for frozen chunks.</li> <li>Check product bag pump for damage.</li> <li>Verify that the product bag was installed correctly. See <i>"Assign Flavor and Load Product Bag"</i> on page 36.</li> <li>Verify cabinet and nozzle temperatures are below 39°F (4°C). See <i>"Inputs"</i> on page 53.</li> <li>Confirm refrigerated cabinet set point is 36°F (2°C). See <i>"Settings"</i> on page 58.</li> </ul>
	Product bag empty?	<ul style="list-style-type: none"> <li>Replace product bag.</li> <li>Verify no obstructions in product bag.</li> </ul>
	Bag Leaking?	<ul style="list-style-type: none"> <li>Verify the product bag was installed correctly. See <i>"Assign Flavor and Load Product Bag"</i> on page 36.</li> <li>Check product bag pump for damage.</li> </ul>

Symptom	Possible Cause	Corrective Action
Single Product Over Filling	Was the product just replaced?	<ul style="list-style-type: none"> <li>Verify that the product bag was refrigerated for 24 hours prior to use. If bag outside food-safe temperature then discard bag.</li> <li>Calibrate the product flavor.</li> </ul>
All products are overfilling	Was weekly cleaning just performed?	<ul style="list-style-type: none"> <li>The product lines need to cool down. The door open during the cleaning process may have warmed up the lines and they need to cool down.</li> <li>Verify cabinet and nozzle temperatures are below 39°F (4°C). See "Inputs" on page 53.</li> <li>Confirm refrigerated cabinet set point is 36°F (2°C). See "Settings" on page 58.</li> <li>Wait and try again in a few minutes. If it persists, calibrate product flavors.</li> </ul>
	Was correct size cup placed in shuttle?	<ul style="list-style-type: none"> <li>Only use Fresh Blend approved cups with this machine.</li> <li>Always use correct cup size.</li> </ul>
	Too much ice or water dispensed in cup?	<ul style="list-style-type: none"> <li>Calibrate ice and water. See "Calibration" on page 50.</li> </ul>
High Product Temperature Error	Has the refrigerator been open for extended period of time?	<ul style="list-style-type: none"> <li>Confirm the refrigerated cabinet door is completely closed and monitor the temperature for 30 minutes.</li> <li>Verify cabinet and nozzle temperatures are below 39°F (4°C). See "Inputs" on page 53.</li> <li>Confirm refrigerated cabinet set point is 36°F (2°C). See "Settings" on page 58.</li> </ul>
	Is there damage to the lower refrigerated cabinet door gasket or the refrigerator door not closing correctly?	<ul style="list-style-type: none"> <li>Clean or replace the door gasket.</li> <li>Mechanical issues preventing the door from closing, call service.</li> </ul>
	Has a large amount of warm product been placed in the cabinet?	<ul style="list-style-type: none"> <li>Confirm the refrigerated cabinet door is completely closed and monitor the temperature for 30 minutes.</li> <li>Verify cabinet and nozzle temperatures are below 39°F (4°C). See "Inputs" on page 53.</li> <li>Confirm refrigerated cabinet set point is 36°F (2°C). See "Settings" on page 58.</li> </ul>
	Dirty air filter?	<ul style="list-style-type: none"> <li>Check the filter on the back of the unit and clean. See "Air Filter Maintenance" on page 86.</li> </ul>
	Was the unit off for over 2 hours?	<ul style="list-style-type: none"> <li>Discard all product bags, allow unit to reach temperature, install new product bags and perform Zone 2 cleaning.</li> </ul>

### Fresh Blender™ Plus Advanced Sanitation Units

Symptom	Possible Cause	Corrective Action
<p>Advanced Sanitation Zone 2 Cleaning Failed</p>	<p>Is water line connected correctly?</p>	<ul style="list-style-type: none"> <li>• Connect the water line .</li> <li>• Verify in-line water shutoff valve is open.</li> <li>• Press the Sunshine icon to check errors. <i>See “Sunshine Notification” on page 25.</i></li> <li>• View Advanced Sanitation Error Log: Log into the MANAGER menu, press ADVANCED CLEANING / ERRORS.</li> <li>• If machine does not display errors, manually start ADVANCED SANITATION.</li> </ul>
	<p>Out of cleaner/sanitizer or drain cleaner?</p>	<ul style="list-style-type: none"> <li>• Replace the empty container(s) and update the inventory. <i>See “Procedure to Install Sanitation Chemicals” on page 44.</i></li> <li>• Verify connections are secure to the chemical container(s)</li> <li>• Verify container(s) inventory is correct by logging into the MANAGER menu, press ADVANCED SANITATION / INVENTORY SETUP</li> </ul>
	<p>Disconnected, damaged or crimped lines?</p>	<ul style="list-style-type: none"> <li>• Inspect the lines connecting the cleaner/sanitizer and drain containers to the rear of machine and verify they are free of crimps, breaks or other obstructions. Make connections and straighten lines as necessary.</li> </ul>
		<ul style="list-style-type: none"> <li>• Log into the MANAGER menu, press ADVANCED CLEANING / ERRORS. If machine does not display errors, manually start ADVANCED SANITATION.</li> </ul>
<p>Is product bag empty? Is product bin empty? Does inventory screen indicate missing inventory?</p>	<ul style="list-style-type: none"> <li>• The machine CANNOT clean with an empty product bag or empty product bin slot. Replace the empty product and update the inventory in the INVENTORY screen.</li> </ul>	

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