

Wunder-Bar™



ATTENTION
 Unplug the Variety Tea Tower Dispenser's power cord from the electrical supply before removing any covers, making any adjustments, or performing any service on this dispenser.

Variety Tea Tower Dispenser
 For Dispensers with model numbers:
WB-RT-x-N
WB-RT-x-P
WB-RT-x-N-(NDT,ADA,SADA)
WB-RT-x-P-(NDT,ADA,SADA)

Wunder-Bar - Round Tea Tower
x = Number of post-mix Teas dispensable (1 to 4)
 N = Non-Portion Controlled
 P = Portion Controlled
 NDT = No Drip Tray
 ADA = ADA Accessible Switchpack Equipped
 SADA = Smart ADA Accessible Switchpack Equipped
120VAC .45A 60 Hz



Meets the Requirements for NSF/ANSI 372

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OVERVIEW



The Variety Tea Tower dispenser can be configured to dispense 1 to 4, non-carbonated, post-mix tea products.

Typical installation will have the tower counter mounted with BIB Pumps and BIB storage rack located in the immediate area, such as, in the cabinet below or adjacent to the tower.

Note: This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

Modifications not expressly approved by the manufacturer could void the user's authority to operate the equipment under FCC rules.

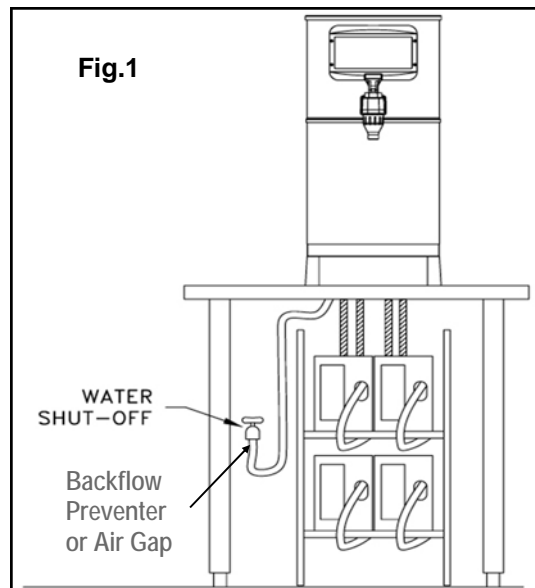
POTABLE WATER SUPPLY:

Locate an existing potable water source with shut-off valve or have a licensed plumber install shut-off valve with 3/8" connection.

IMPORTANT:

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

The tea dispensing system water supply line must be connected to the potable water supply with adequate backflow prevention to comply with federal, state, and local codes.



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PRE-INSTALLATION PLANNING

Confirm the appropriate location for mounting the tower with the store manager. Typically this will be the same customer self-service location where all other soft-drink and beverage dispensing tower equipment is located, in the “front of the house”.

- A. Determine the appropriate location for the tea BIB pump and storage rack with store manager.

If at all possible, the tea BIB pumps and storage rack should be located in cabinetry below the Variety Tea Tower dispenser (Fig.2).

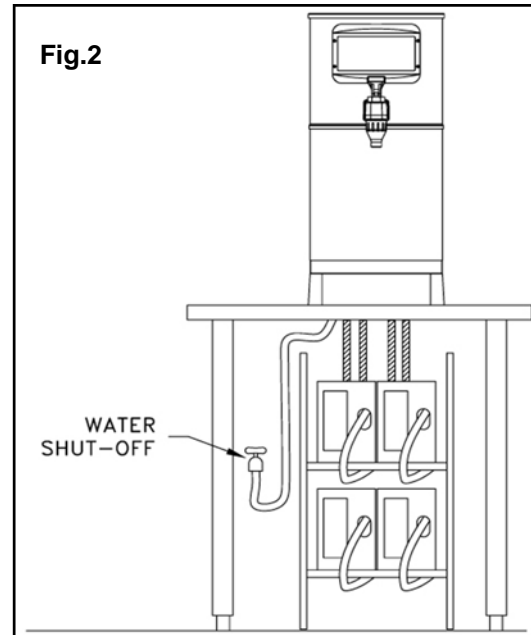
In some instances, where under-cabinet storage space is not available, the tea BIB Pumps and storage rack will be located in a remotely, such as, next to the soft-drink BIB pump and storage rack location.

- B. If the BIB pump and storage rack must be remotely located, determine the method for running the syrup bundle overhead from the BIB pumps to the Tea Tower.

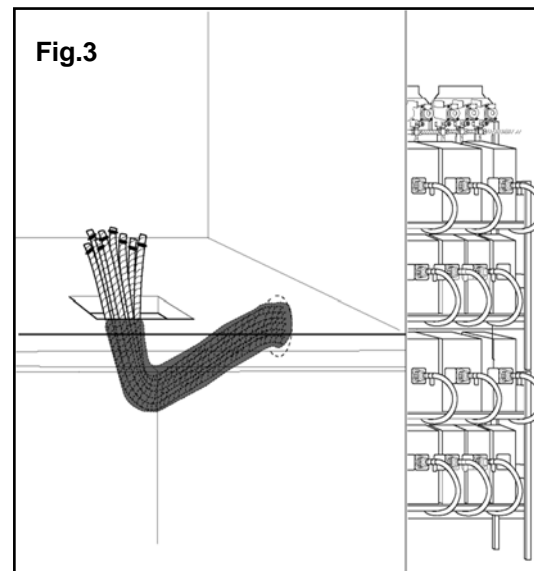
If running through the ceiling, **hangers** must be used to secure the tubing to the ceiling so tubing **does not lay on ceiling tiles**.

If installing in a chase, the same process is used to pull bundle tubing as stainless steel.

If running through walls, be careful not to cut through **fire walls** or damage any plumbing or electrical systems hidden in the wall(s) Fig.3).



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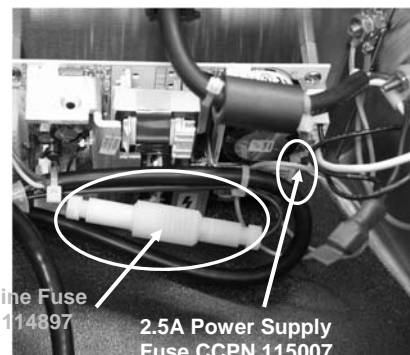
GENERAL SPECIFICATIONS:

Inlet Water Pressure: 25 to 90 PSI dynamic water pressure range

Water Reducer Valve: 50 PSI Water Pressure Reducer Valve included with integral water inlet pigtail assembly (see Fig. 7a, 7b, page 5)

Primary Voltage: 120 VAC via 8-foot long cord with 3-prong, NEMA 5-15P grounded plug

Secondary Voltage: Internal power supply is 120 VAC Prima-



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OPERATION



TO DISPENSE TEA:

- FIRST:** Position a cup under the nozzle. (TOUCH FLAVOR light is flashing, Fig.A)
- SECOND:** Select the desired brand of Tea. (The brand indicator is lit, Fig.B)
- THIRD:** Depress and hold the Dispense Lever until the cup is full (Fig.C). Release the Dispense Lever.
- TOP-OFF:** The brand selection will remain active for 5 seconds after the dispense. To "Top-Off" the dispense, depress and hold the Dispense Lever until the cup is full. If the brand indicator is no longer illuminated green, repeat steps SECOND and THIRD, then TOP-OFF.

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INSTALLATION

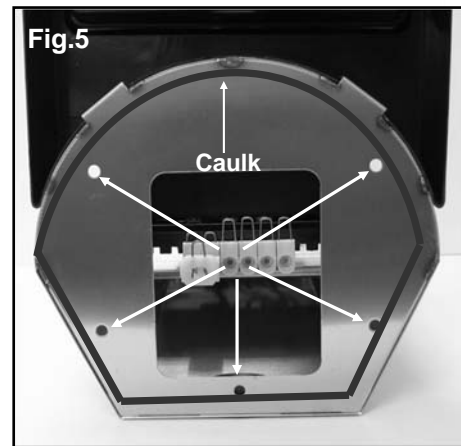
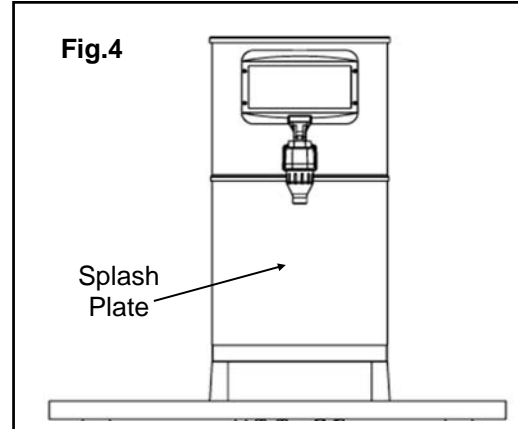
MOUNTING THE TEA DISPENSER TOWER

The Dispenser will be typically mounted to one of the following surfaces, next to existing self-serve soft-drink and other beverage dispensers located at the “front of the house.”

- On a laminated wood countertop, or
- On a stainless steel countertop

Installing to a Countertop (Fig.4)

1. Remove the Splash Plate (See Fig. A & B, C Page 9).
2. Position the tower in the desired countertop location and mark the tubing access and tower mounting holes (Fig.5).
3. Cut an access hole through the countertop for the four (4) syrup and one (1) water tubing. (stainless steel counters must be cut by an authorized contractor).
4. Use a 9/32” to 5/16” drill bit to drill the mounting holes.
5. Place a 1/8” wide bead of silicone rubber caulk about 1/4” in from the edge, around the entire perimeter of the tower base (Fig.5).
6. Use five (5) stainless steel 1/4” bolts and nuts to secure the tower to a stainless steel countertop. Use five (5) wood screws to secure the tower to laminated wood surfaces.
7. Smooth the silicone caulk around the entire perimeter of the tower base.

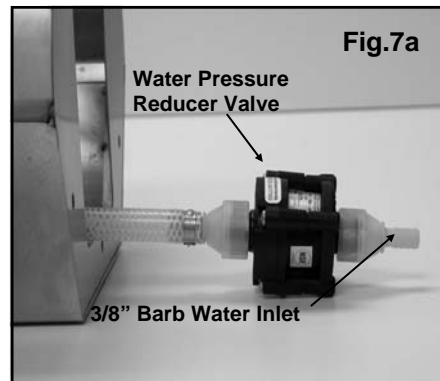
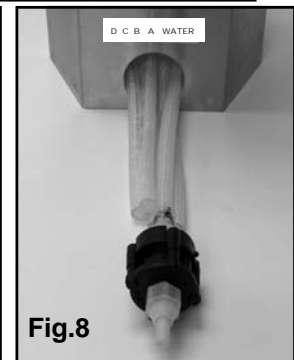
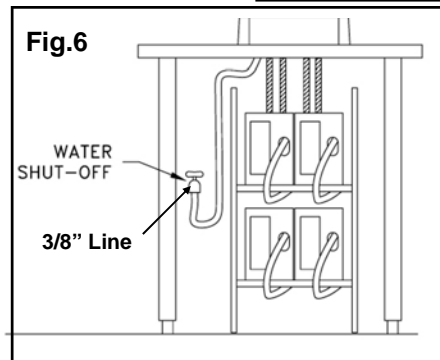


MAKE WATER CONNECTION

1. Connect **3/8”** water line at water source Shut-Off valve (Fig.6).
2. Connect the water source line to the Reducer Valve’s 3/8” inlet fitting(Fig.7a). **The Water Pressure Reducer Valve Pigtail (Fig., 7a, 7b) must be installed.**
3. Turn on water supply at the shut-off valve and check for leaks. Turn off the water shut-off valve when leak checking is completed.

REMOTE BIB PUMP AND RACK NOTE:

Remote BIB Pump and Rack installations, requiring an overhead bundle tubing run, may not allow through-the-bottom access for the water and syrup tubing. In those instances, mount the tower, remove the rear tubing access plug cap and route the water tubing pigtail (with Reducer Valve) and syrup tubing pigtails through the rear access hole Fig.8) before making the water line connection.



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INSTALLATION

INSTALL SYRUP TUBING

The BIB Pumps and Rack will typically be located in the cabinet directly below or adjacent to the Variety Tea Tower (Fig.2, page 3).

Four (4), 1-foot long, 3/8" braided syrup "pigtails", with staggered inlet fittings installed, are included with the Variety Tea Tower. Remove Splash Plate (Fig. A, B, C Page 9).

UNDERCOUNTER PUMP AND BIB RACK:

1. Install the 4 syrup "pigtails" with staggered fittings into the Manifold as shown in Fig.9, push the Kwik Klips in to secure the fittings, and route the pigtails through the Tower bottom as shown in Fig.10.
2. Install 3/8" barbed union fittings into each syrup pigtail's tube end and secure with a clamp.
3. Install each 3/8" syrup supply line onto the appropriate pigtail's barbed union and secure each with a clamp.
4. Re-install Splash Plate (See Fig. 24-26, page 11)

REMOTE PUMP AND BIB RACK—OVER CEILING:

1. Remove the plug from the rear tubing access hole (Fig.11).
2. Install the 4 Syrup "pigtails" with staggered fittings into the Manifold as shown in Fig.9, push the Kwik Klips in to secure the fittings, and route the pigtails through the rear tubing access hole (Fig.11).
3. Install 3/8" barbed union fittings into each syrup pigtail's tube end and secure with a clamp.
4. Install each 3/8" syrup supply line onto the appropriate pigtail's barbed union and secure each with a clamp.
5. Re-install Splash Plate (See Fig. 24-26, page 11)

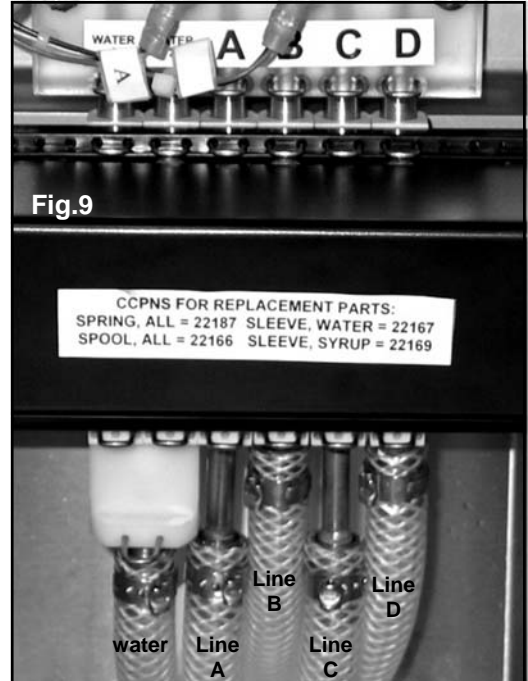


Fig.9

ATTENTION
WATER PRESSURE REDUCING VALVE PIGTAIL ASSEMBLY MUST BE INSTALLED WHETHER OR NOT SYRUP PIGTAILS ARE UTILIZED.



Fig.10

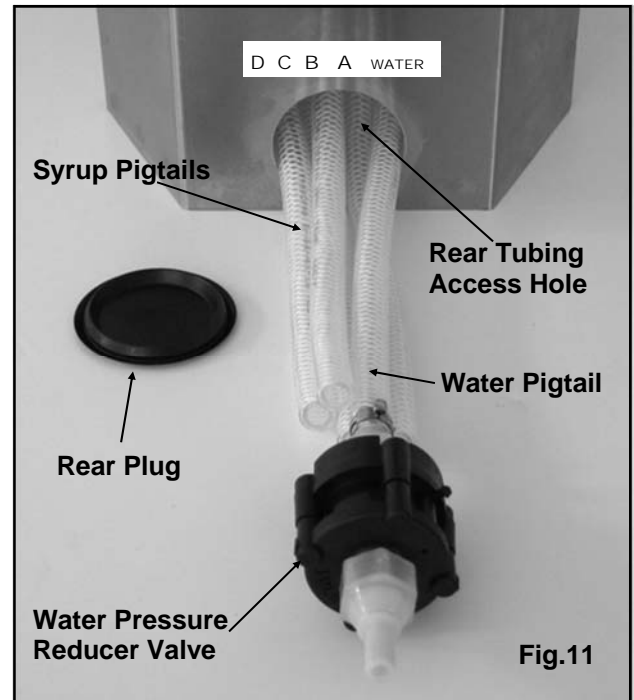


Fig.11

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INSTALL DRIP TRAY DRAIN

The Variety Tea Tower is shipped with a removable Drip Tray (Fig.12) with a straight drain fitting installed.

REAR DRAINING DRAIN LINE INSTALLATION:

1. Lift and remove the drip pan from the tower front (Fig.12).
2. Remove black Cap Plug from lower tower skirt (Fig.13).
3. Attach the 1/2" ID gray drain line to the drip tray's straight drain fitting.
4. Carefully secure the gray drain line to the drain fitting using either an Oetiker clamp or a screw clamp.
5. Route the gray drain line thru tower base and out the rear tubing access hole, to the facility's drain location. Mark the drain line and cut to length.
6. Install drip pan to front of tower.
7. Pour water into the drip pan. Check the drain line to fitting connection for leaks and confirm that the water flows freely from the end of the drain line into the facility's drain.

DOWNWARD DRAINING DRAIN LINE INSTALLATION:

1. Lift and remove the drip pan from the tower front (Fig.12).
2. Remove black Cap Plug from lower tower skirt (Fig.13).
3. Attach a 2" piece of 1/2" ID gray drain line to the drip tray's straight drain fitting.
4. Place two Oetiker or screw clamps onto the 2" gray drain line attached to the drip tray. Crimp or tighten the clamps.
5. Attach a 1/2" x 1/2" 90° stainless steel elbow fitting to the end of the 2" gray drain line.
6. Attach the remaining section of 1/2" ID gray drain line to the 1/2" x 1/2" 90° stainless steel elbow fitting.
7. Place an Oetiker or screw clamp onto the drain, at the 90° stainless steel elbow fitting. Crimp or tighten the clamp.
8. Extend the 1/2" ID gray drain line to the facility's drain.
9. Pour water into the drip pan. Check the drain line to fitting connection for leaks and confirm that the water flows freely from the end of the drain line into the facility's drain.

NO DRAIN LINE:

1. Lift and remove the drip pan from the tower front (Fig.12).
2. Remove black Cap Plug from lower tower skirt (Fig.13).
3. Attach a 2" piece of 1/2" ID gray drain line to the drip tray's straight drain fitting.
4. Install a 1/2" plug (or new all-in-one plug CCPN 113754) into the end of the 2" piece of 1/2" drain line.
5. Secure the drain line to the drain fitting and plug with two Oetiker or screw clamps. Crimp or tighten the clamps.

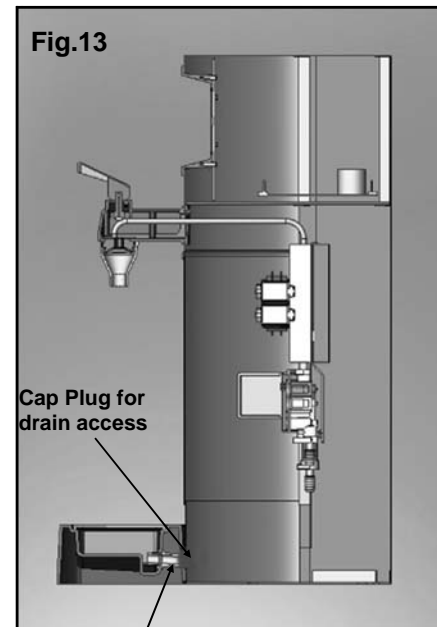


Fig.13

Cap Plug for
drain access

Drain Fitting

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STARTUP

START-UP

TO START DISPENSER:

1. Turn on water Supply. Check for water leaks.
2. Plug power cord into 110 Volt AC power outlet. Touch Flavor LED should begin flashing (Fig.19)
3. Turn on CO2 to BIB pumps. Check for syrup leaks .



Fig.19

DISPENSE DRINKS

KEYPAD OPERATION:

With the "TOUCH FLAVOR" light flashing:

1. Position a cup under the nozzle.
2. Touch the desired brand key (Fig.20). (brand light will illuminate and brand selection will remain active for 5 seconds)
3. If incorrect brand is selected, press any other brand to change the brand selection.

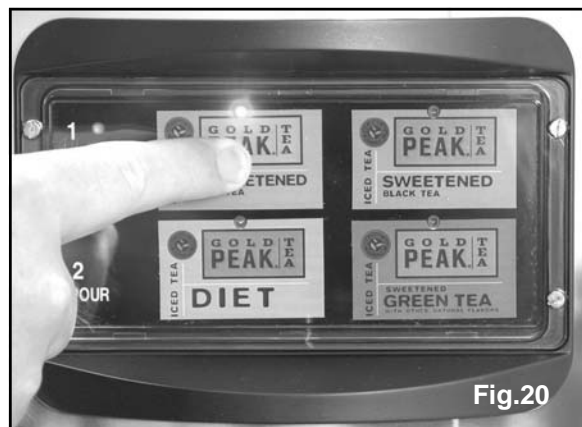


Fig.20

4. Depress and hold Dispense Lever until cup has been filled to the desired level (Fig.21).
5. "Top Off" the dispense by depressing Dispense Lever, again, within 5 seconds. If the brand indicator is no longer illuminated green, repeat steps SECOND and THIRD, then TOP-OFF.



Fig.21

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CALIBRATION

TOOLS REQUIRED: PHILLIPS SCREWDRIVER
 SLOT SCREWDRIVER
 STANDARD RATIO CUP
 50 or 100 ML GRADUATED
 CYLINDER

SPECIFICATIONS

Finished Beverage Flow Rate:
2.0 ounces per second
Water Flow Rate: 1.69 oz/sec; 50 ml/sec
Syrup Flow Rate: .31 oz/sec; 9 ml/sec
Ratio Set Points: ALL BRANDS- 5.5:1

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1. Remove the Splash Plate



Fig.A

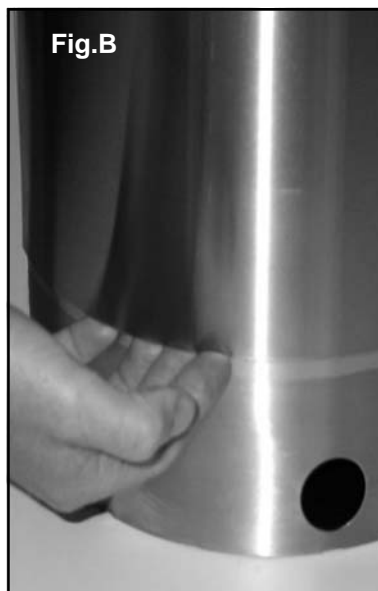


Fig.B



Fig.C

A. Remove two Splash Plate Phillips head retainer Screws.

B. Grasp the bottom edge of the Splash. Lift Splash Plate upward 1/4".

C. Swing bottom of Splash Plate outward. Then, pull downward to remove Splash Plate from tower.

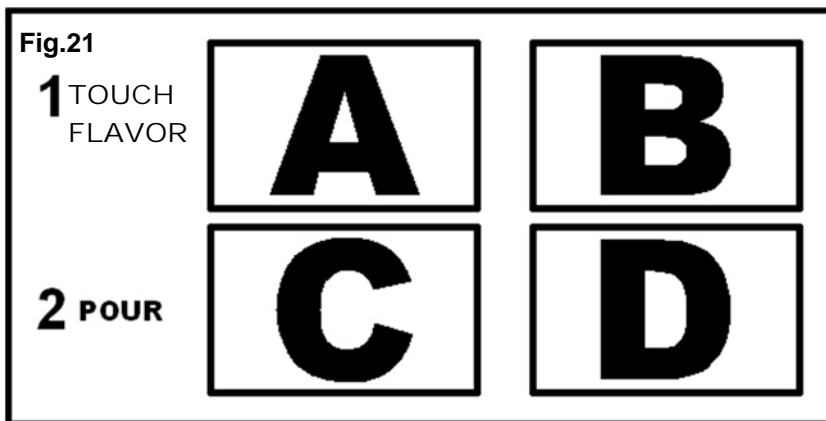


Fig.21

1 TOUCH FLAVOR

2 POUR

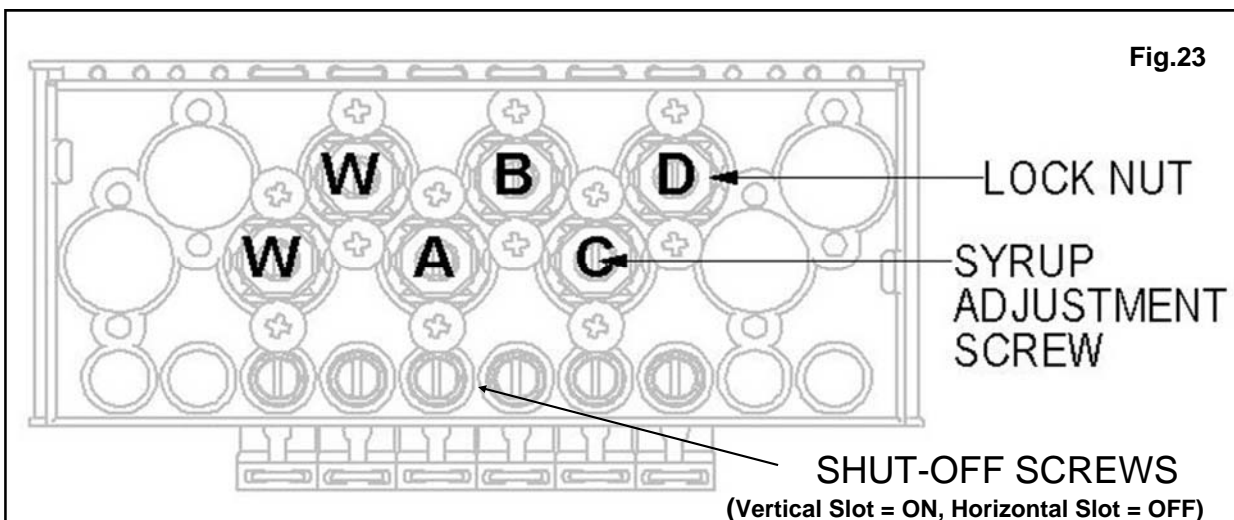
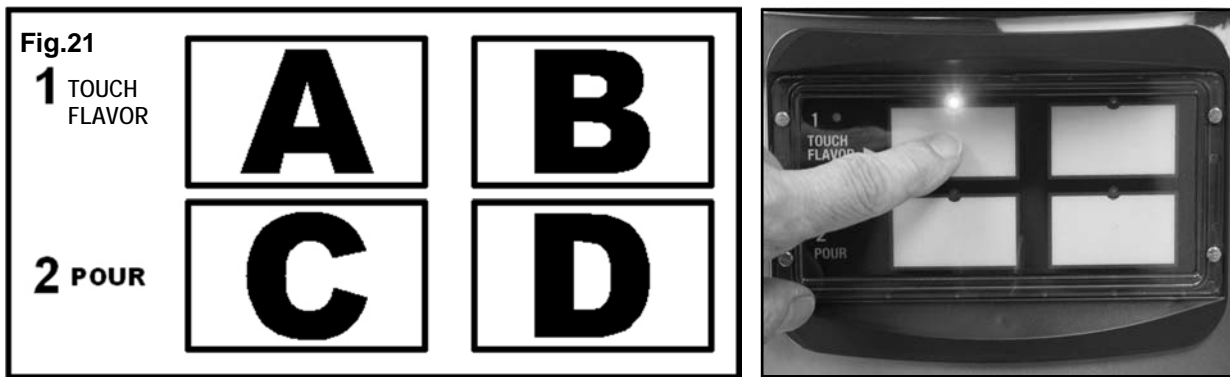


Fig.22

2. Simultaneously press and hold the A and B Brand Buttons (Fig.22). After 5 seconds, the "TOUCH FLAVOR" light will flash RED indicating CALIBRATE MODE.
3. **To Calibrate the Water:** When in the default CALIBRATE MODE, only the "TOUCH FLAVOR" light should be flashing RED, which will allow 4-second timed pours of water, only. **DO NOT PRESS ANY BRAND BUTTONS.**
4. Place a Standard Ratio Cup under Nozzle and depress the Dispense Lever to start a 4-second dispense of 6.8 Ounces (200 ml) of water (when the twin water flow regulators are properly adjusted).

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STARTUP

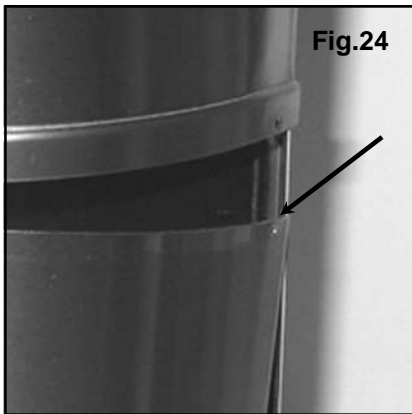


CALIBRATION (Continued)

5. If the amount of water dispensed is not 6.8 ounces (200 ml), loosen both water Lock Nuts (W in Fig.23), and then use a flat blade screwdriver to adjust the water Flow Regulator Adjusting Screws **Clockwise to increase** the amount of water dispensed or **Counterclockwise to decrease** the amount of water dispensed.
6. Place Standard Ratio Cup under nozzle, depress Dispense Lever to confirm 6.8 oz (200 ml) of water.
7. **To calibrate syrups:** While still in the CALBRATE MODE, press the A, B, C, or D key to select a syrup for calibration. The TOUCH FLAVOR light should be flashing RED and the selected syrup light should be "ON". (Pressing syrup key again returns system to the Water CALIBRATE MODE.)
8. Place 50 or 100 ml Graduated Cylinder under Nozzle.
9. Depress Dispense lever to initiate a 4-second dispense of the selected syrup.
10. Adjust the A, B, C, or D syrup Flow Regulator Adjusting Screw (Fig.23), if necessary. All syrups are pre-set at the factory for a 5.5:1 ratio (1.23 oz , 36.4 ml, in 4 seconds). If the amount of syrup dispensed is not 1.23 oz (36.4 ml), loosen the Lock Nut (Fig.23) and use a flat blade screwdriver to adjust the appropriate Flow Regulator Adjusting Screw **Clockwise to increase** the amount of syrup dispensed or **Counterclockwise to decrease** the amount of syrup dispensed.
11. Place 50 or 100 ml Graduated Cylinder under nozzle, depress Dispense Lever to confirm 1.23 oz or 36.4 ml of syrup
12. REPEAT for all Brands.
13. Re-tighten all lock nuts (Fig.23)
14. Simultaneously press A and B Brand Buttons(Fig.21,22). After 5 seconds, the TOUCH FLAVOR will resume flashing GREEN indicating return to NORMAL Mode.
15. Reinstall the Splash Shield (see Fig, 24, 25, 26 on page 11).

NOTE: *Tea Dispenser will reset to normal "Ready to Dispense" mode if the Dispense Lever is not activated within 60 seconds after initiating the CALIBRATE mode.*

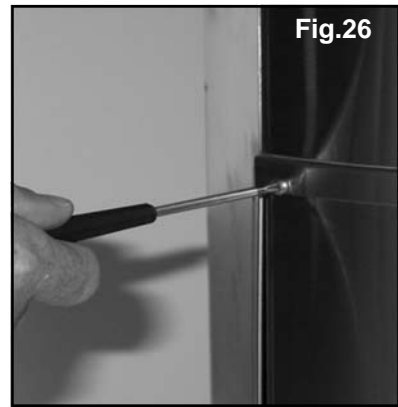
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A. Position both upper corners of the Splash Plate inside the opening flanges.



B. Slide Plate upward under the overhang. Swing bottom edge inward fully. Then lower Splash Plate until inner bottom clips are seated.



C. Install both Phillips head Splash Plate retainer screws and tighten, fully.

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ADJUSTING SYRUP AMOUNTS FOR ALTERNATE RATIOS

4-Second dispense

4:1 = 1.69 oz (50 ml)

4.5:1 = 1.50 oz (44.5 ml)

5:1 = 1.35 oz (40 ml)

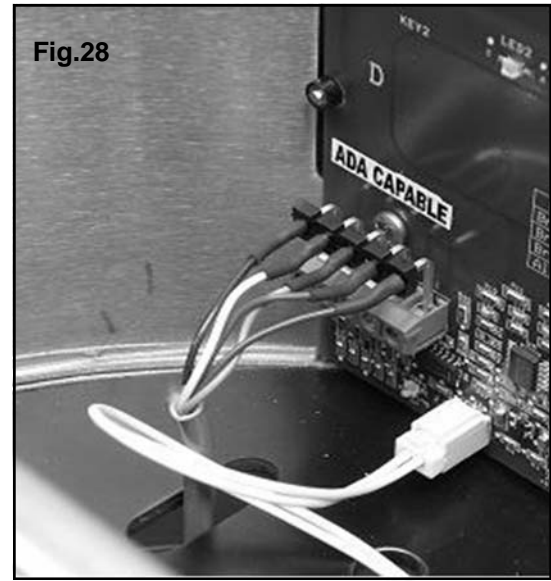
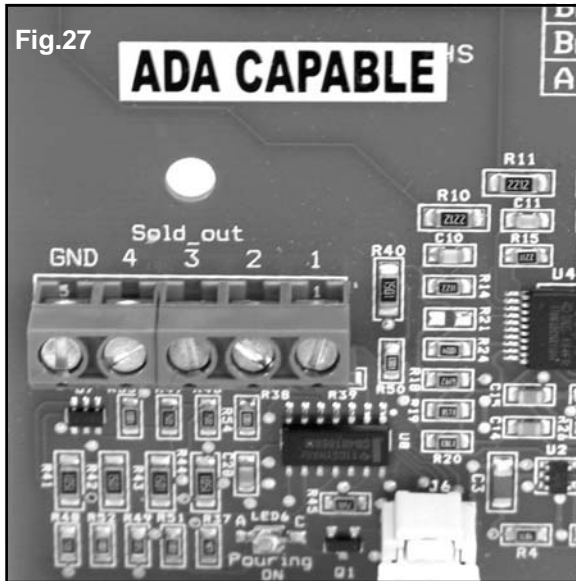
6:1 = 1.13 oz (33.4 ml)

Do Not Re-adjust the WATER from set-point of 1.69 oz/sec (50 ml/sec) or 6.76 oz (200 ml) in 4 Seconds

1. Remove the Splash Plate (Fig. A, B, C Page 9).
2. Simultaneously press A and B Brand Buttons (Fig.21 & 22, page 10). After 5 seconds, the "TOUCH FLAVOR" light will flash RED indicating CALIBRATE MODE.
3. Place 50 or 100 ml Graduated Cylinder under Nozzle to recheck.
4. Press the desired brand key and then depress Dispense lever (a 4-second dispense will occur).
5. If the amount poured is less or more than the amount listed above, for a ratio other than 5.5:1, adjust that brand's Flow Regulator Adjusting Screw (Fig.23, page 10) Clockwise to increase the amount of syrup dispensed or Counterclockwise to decrease amount of syrup.)
6. Repeat step 4 until the proper amount of syrup for the desired ratio, is dispensed in 4 seconds
7. Repeat steps 2 through 5 to adjust any other brands that require a ratio other than 5.5:1
8. Simultaneously press and hold the A and B Brand Buttons. After 5 seconds, the TOUCH FLAVOR will resume flashing GREEN indicating return to NORMAL Mode.
9. Re-tighten all lock nuts (Fig.23, page 10)
10. Re-install the Splash Plate (Fig. 24, 25, 26)

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OPTIONAL FEATURES



ADA SWITCHPACK ACCESSORY KIT

Tools Required:

- Short #2 Philips Screwdriver
- Short #0 Standard (slotted) Screwdriver

Parts Required:

CCPN	Wunder-Bar #	Description
119511	WB-VTT-ADA	Switchpack, ADA Compliant

If the ADA CAPABLE label is not on the CIU, the unit does not have compatible programming. A replacement ADA CAPABLE CIU is needed before installing the Switchpack.

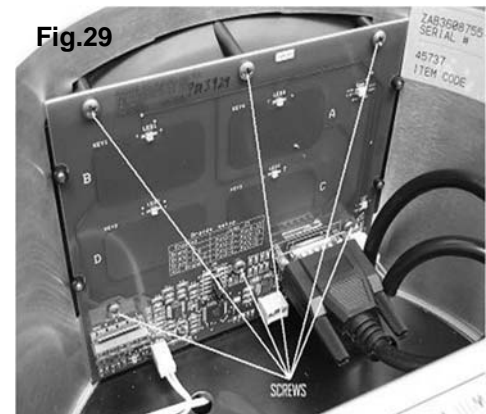
1. Disconnect Variety Tea Tower from AC power source.
2. Using Philips Screwdriver, remove Front Splash Plate and Top Cover.
3. Punch or cut small slot or thru-hole in Plug at the bottom rear of the Variety Tea Tower.
4. Route WIRE END of Switchpack Cable through Hole Plug and up through the slotted hole in the Bulkhead Plate into Electronics Area.
5. Using the Short (slotted) Screwdriver, loosen all five screws of the ADA input Terminal trip (BLUE, Fig.27) on the ADA CAPABLE CIU PCBoard.
6. Attach the Switchpack Cable Wire-ends to the ADA input Terminal Strip (Fig.28), as follows:
BLACK= GND; WHITE= 4; GREEN= 3; RED= 2; BROWN=1
Make sure all Screws of the Input Terminal Block are snug, but do not over-tighten.
7. Secure Switchpack Cable to the interior metal surface inside the electronics compartment, using the adhesive-backed Tie Mount and Cable Tie included with kit.

DO NOT SECURE CABLE TO CIU PCBoard.

8. Reinstall Front and Top Access Covers.
9. Position and secure Switchpack Mount to Countertop.
10. Reconnect AC power to the Unit.

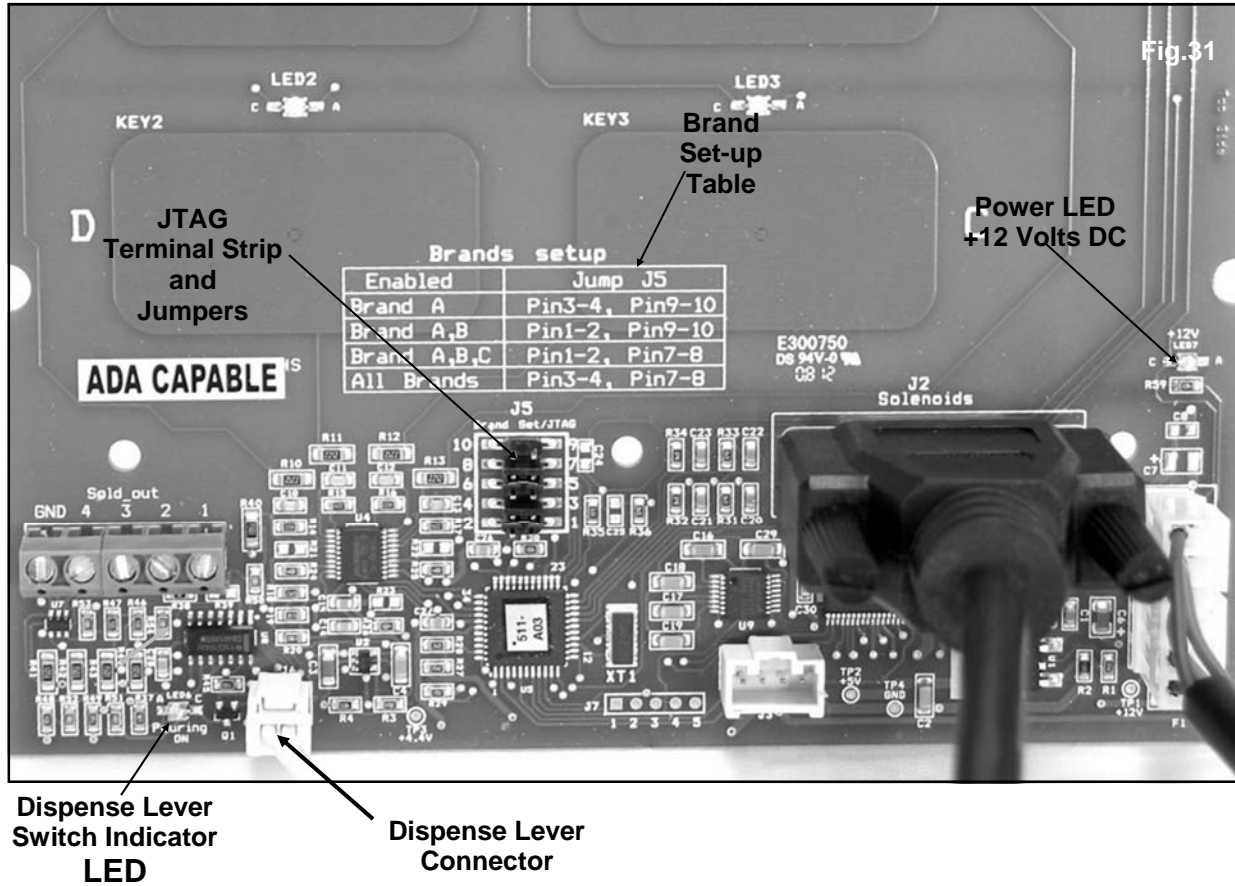
If it becomes necessary to remove the CIU to replace it with an ADA CAPABLE CIU and/or correctly attach the Switchpack wires:

- A. Perform Steps 1 thru 4 above.
- B. Carefully unplug the three (3) cables from the CIU .
- C. Remove the six (6) screws securing CIU.
- D. Attach the Switchpack wires as directed in steps 5&6 above.
- E. Install the ADA CIU into the VTT Bezel with the six (6) screws.
- F. Plug the three (3) cables back into the CIU.
- G. Complete Steps 7 thru 10.



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OPTIONAL FEATURES

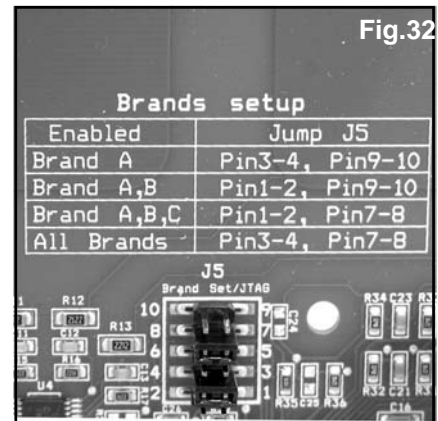


TO CONFIGURE TEA BRANDS

The Variety Tea Dispenser may be configured to dispense one to four brands of tea.

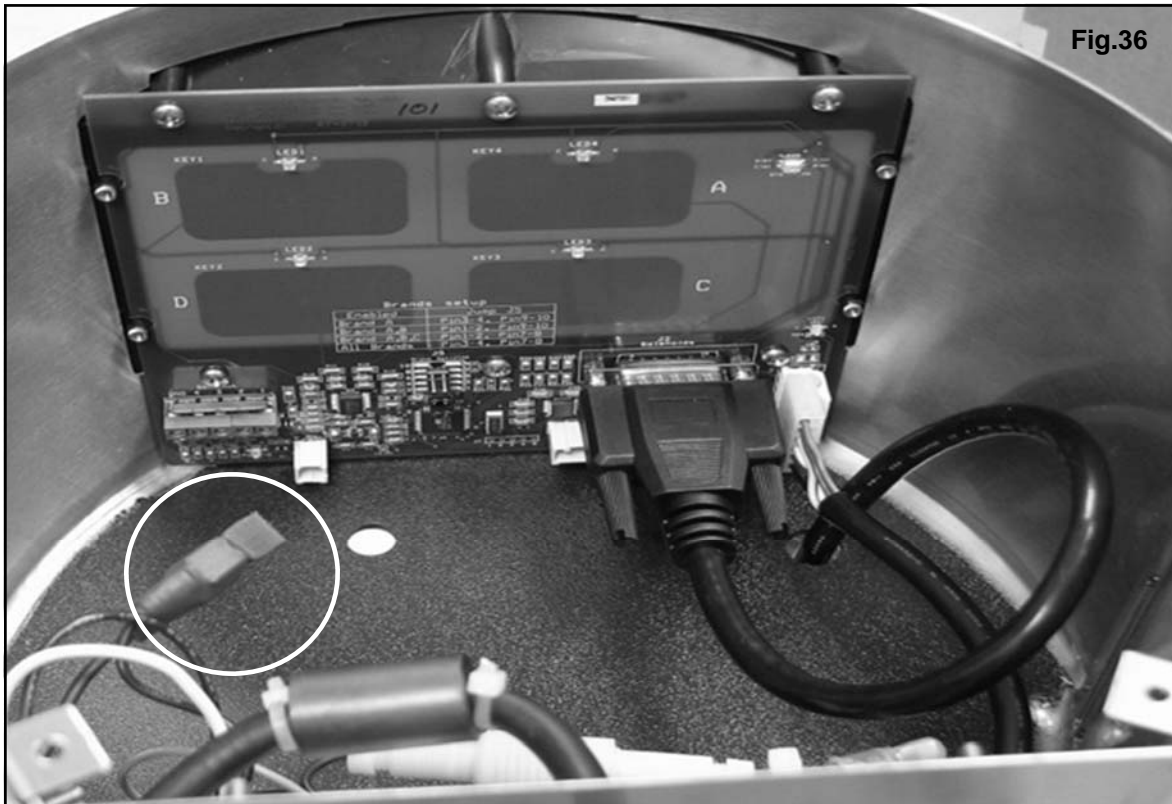
Tea Brand Card Configuration:

1. Disconnect the Variety Tea Tower from the AC power source.
2. Remove the four (4) Top Cover Screws and Top Access Cover.
3. Locate Brands setup table and the JTAG Terminal Strip and Jumpers located in the center of the CIU PC Board (Fig.31 and 32).
4. Reposition the JUMPERS per the Brands Setup Table (Fig.32)



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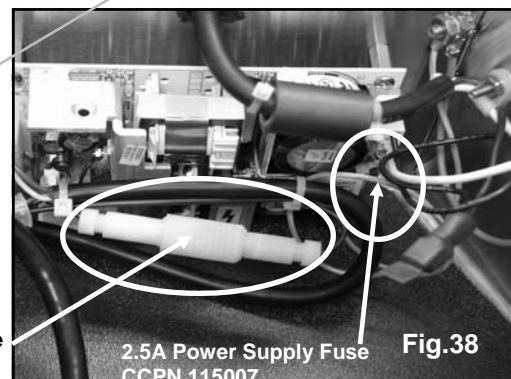
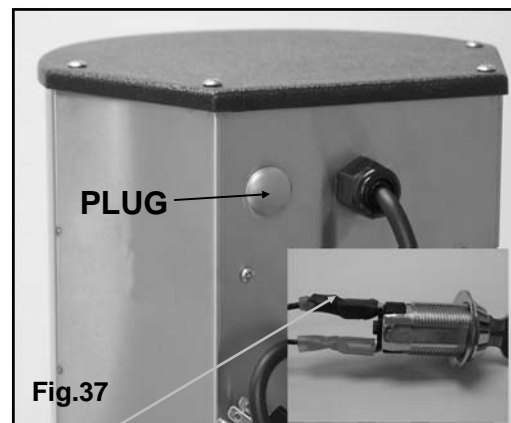
OPTIONAL
FEATURES



OPTIONAL KEYLOCK POWER SWITCH

All Variety Tea Dispenser Towers are shipped with a plugged hole on the upper right rear side, for field installation an optional Keylock Power Switch (CCPN 10436). A shielded harness power connection, for the Keylock Power Switch, is provided inside the electronics compartment of every tower. Follow these instructions to install the Keylock Power Switch.

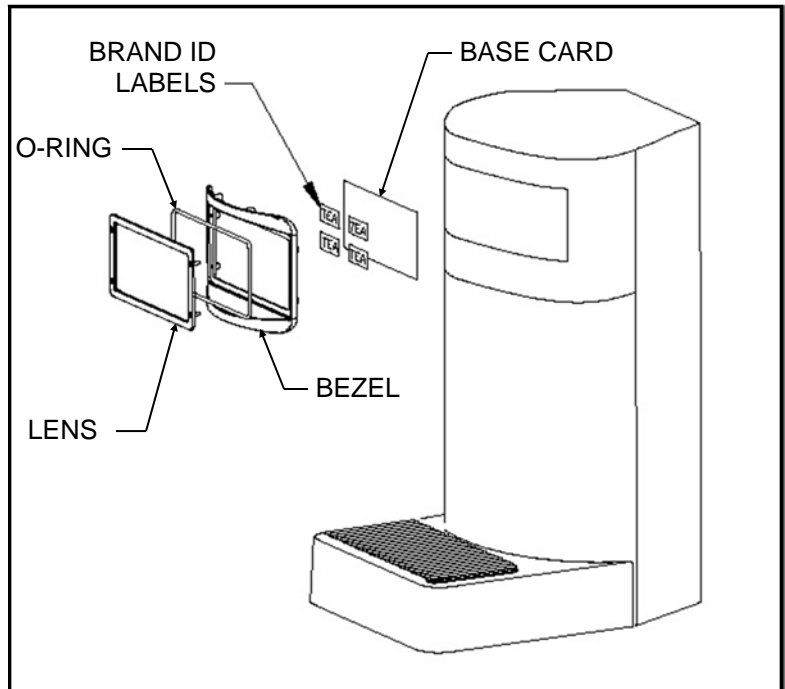
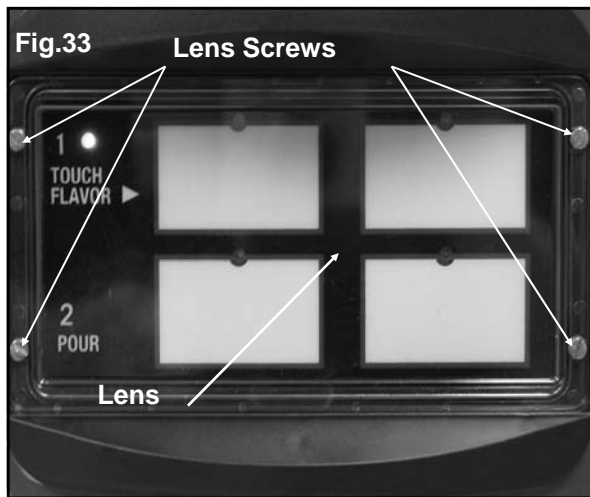
1. Disconnect AC power from the Unit.
2. Remove Top Access Cover.
3. Remove Hole Plug (Fig.37).
4. Install AC Keylock Switch.
5. Remove protective shrink tubing from AC Terminals (BLACK WIRES) (Fig.36 see circled area).
6. Separate the two terminal connectors.
7. **Cover exposed male terminal connector with protective shrink tubing or electrical tape.**
8. Connect both female terminal connectors to the Keylock Power Switch's male spade terminals (Fig.37 Inset).
9. Replace Top Cover.
10. Reconnect AC power to the Unit.



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Variety Tea Tower BRAND CARD STICKER REPLACEMENT INSTRUCTIONS

TOOLS REQUIRED:
Slot Screwdriver—(blade size 5 to 6)



1. Disconnect the Variety Tea Tower from the AC power source.
2. With a Slot (5-6) Screwdriver, remove the four (4) Lens Screws and the Lens (**Fig.33**).
3. Remove the Brand Card and place it on a flat, dry surface (**Fig.34**).
4. Carefully remove the old Brand Stickers from the Brand Card.
5. Clean and dry the Brand Card and Lens on both sides if necessary. *Dirt, residue and moisture on these parts can cause the Variety Tea Tower to operate improperly.*
6. Apply the new Brand Stickers over the corresponding positions (white rectangles) of the Brand Card(**Fig.34**).
7. Reinstall the Lens with the four (4) Lens Screws (**Fig.35**). Tighten only until snug. **Do not over-tighten.**



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TROUBLESHOOTING

The following troubleshooting topics offer immediate solutions to common problems. If a problem cannot be resolved using this guide, call your local authorized Wunder-Bar installer/service agent for assistance. Contact your local authorized service agent for repair.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Tower User Interface lights will not activate	No power to Tower	A. Confirm power cord is plugged into active 120 volt outlet. B. Remove Top Cover. Check In-line Fuse (Fig.36) CCPN 114867 and Power Supply (at top of power supply PC board) p/n RT-069A C. Confirm key switch is in "ON" position. (If equipped with optional Keylock Switch) D. Check circuit breaker. E. Remove top cover. Confirm that green (+12v) LED indicator above Power Connector (6-pin) is always ON when power cord is plugged in (Fig.31, page 13) WARNING: DO NOT TOUCH ANY INTERNAL COMPONENTS OR WIRING WHEN TOP COVER IS REMOVED WITH POWER ON!
Tower User Interface is not sensitive enough	Tower interface is dirty	A. Unplug Power cord (or, if equipped, turn key switch to "OFF" position). B. Clean User Interface lens with "slightly" damp cloth. C. Completely dry User Interface lens with clean cloth. D. Plug in Power Cord. (or, if equipped, turn key switch to "ON" position)
No or little water dispensing	Low water pressure	A. Confirm water inlet is open. B. Replace water filter(s) if needed. C. Confirm that both water shut-off screws are open (screw slots are vertical) D. Confirm that both solenoid wire harness connectors on both water solenoids are installed fully onto both solenoids' terminals. E. Enter Calibration Mode (Page 9) and confirm that 6.8 ounces (200 ml) of water is dispensed in a 4 second calibration test dispense.
No syrup dispensing on one brand	Out of syrup	A. Confirm BIB is not empty. B. If equipped with optional sold-out feature: Flashing brand LED indicates sold-out condition. C. Confirm BIB Connector is firmly attached D. Confirm BIB Syrup Tubing is not kinked
No syrup on one selection	Solenoid not activating	A. Verify 12 vdc at coil B. No 12 vdc-check control board and wiring between control board & solenoid
	Solenoid armature not lifting	A. Verify 12 VDC B. Inspect inside solenoid
	Flow control dirty	A. Disassemble and clean
	Flow control stuck in closed position	A. Disassemble and clean
No syrup dispensing on all brands	No CO2	A. Check CO2 supply—Replenish Supply if necessary
	Co2 pressure excessive	A. Adjust to 65 psi
Drip pan is not draining properly	Kinked or clogged drain line	If equipped with optional drain fitting and hose kit: A. Confirm drain line is not kinked B. Pour warm water down drain to loosen clog
Nozzle spits syrup	Air in BIB or dirty nozzle	A. Confirm BIB is not empty B. Confirm BIB Connector is firmly attached C. Follow Nozzle Cleaning Instructions
No dispense when Lever is depressed	Defective Switch or Connection	A. Confirm that Switch connector on PCB is installed. B. LED next to switch connector illuminates when lever is depressed. (see Fig.31, page 13) C. SELECT DRINK constant red = Dirty or stuck Lever

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BIB Post-Mix Variety Tea Dispensing System

EQUIPMENT NECESSARY

BIB cleaning adapters (4)
Clean 5 gallon bucket (1)
Safety goggles and rubber gloves
Low foaming chlorinated detergent

DO NOT USE BLEACH. Bleach is abrasive and harsh on the numerous plastic components in our dispensing systems. We have confirmed that using a buffered chlorinated detergent and following the prescribed procedures ensures optimum sanitation and maintenance of dispensing equipment. This will limit sanitizer odor/off-taste carryover that could be perceived as a hazard to consumers.

CLEANING SOLUTION

Kay-5. Sanitizer/Cleaner: Chlorinated alkaline product is approved for use as a manual type cleaner or for use as a chlorinating sanitizer. Kay-5. packets can be ordered through Coca-Cola Parts (CCF P/N 25823) in two 1 oz. packets. When mixed with 5 gallons of water, it will deliver the appropriate cleaner concentration.

CAUTION: Chlorinated detergents are corrosive. Wear rubber gloves and safety goggles while performing all cleaning and sanitation procedures.

Note: If another chlorinated detergent is used other than Kay-5, make certain that you check the instructions for proper dilution to produce a 100 PPM chlorinating sanitizer solution.

CLEANING PROCEDURE

WASH

1. Fill 5 gallon bucket with warm (110°F to 135°F) potable water.
2. Disconnect all BIB syrup connectors from the BIBs.
3. Connect the BIB adapters to all syrup lines.
4. Put the syrup lines with the attached adapters into the bucket of warm water.
5. Activate each brand until warm water dispenses through the valve for each syrup circuit.
6. Continue this process until clear water is seen coming through the valve for each syrup circuit.

RINSE

1. In a clean 5 gallon bucket, prepare cleaning solution by adding two 1 oz. packets of Kay-5 to 5 gallons of clean potable ambient water (68°F). This produces a 100 PPM chlorinated cleaning solution.
2. Place all of the syrup lines with adapters into the bucket containing the cleaning solution.
3. With your fingers (**wear rubber gloves**), feel the cleaning solution being dispensed. When it is slippery to the touch, continue dispensing for 10 more seconds, then stop.
4. Allow the sanitizer solution to remain in the syrup lines for 10 minutes.
5. After 10 minutes, remove the syrup lines from the bucket, and pour the sanitizer solution from the bucket into a sink or floor drain.
6. Rinse exterior surfaces of the syrup connectors with clean potable water to remove residual sanitizer.

SANITIZE

1. In a clean 5 gallon bucket, prepare a sanitizing solution by adding two 1 oz. packets of Kay-5 to 5 gallons of clean potable ambient water (68°F). This will produce a 100 PPM sanitizer solution.
2. Place the sanitized syrup connectors in the bucket with clean potable ambient water.
3. Activate each brand.
4. Remove the connector from the bucket and press the desired brand button until only air is dispensed from the nozzle. Do this for each syrup circuit.
5. Disconnect the BIB adapters and attach the syrup lines back to their original BIBs.
6. Activate each brand until syrup is dispensed. Continue dispensing syrup for 1 minute. Do this for each syrup circuit. After 1 minute, taste a drink from each syrup circuit. If the drink tastes satisfactory, you are finished. If there is an off-taste from any valve, flush the valve for another minute, then taste a drink. Continue this process until beverage taste is satisfactory.

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C L E A N I N G I N S T R U C T I O N S

Nozzle, Diffuser, Drain and Tower Exterior

EQUIPMENT NECESSARY

- Clean 5 gallon bucket (1)
- Clean cloth towel (1)
- Safety goggles and rubber gloves

• CLEANING SOLUTION

Kay-5® Sanitizer/Cleaner: Chlorinated alkaline product is approved for use as a manual cleaner or for use as a chlorinating sanitizer. Kay-5® packets can be ordered through Coca-Cola Parts (CCF P/N 25823) in two 1 oz. packets. When mixed with 5 gallons of water, it will deliver the appropriate cleaner concentration.

CAUTION: Chlorinated detergents are corrosive. Wear rubber gloves and safety goggles while performing all cleaning and sanitation procedures.

Note: If another chlorinated detergent is used other than Kay-5®, make certain that you check the instructions for proper dilution to produce a 100 PPM chlorinating sanitizer solution.

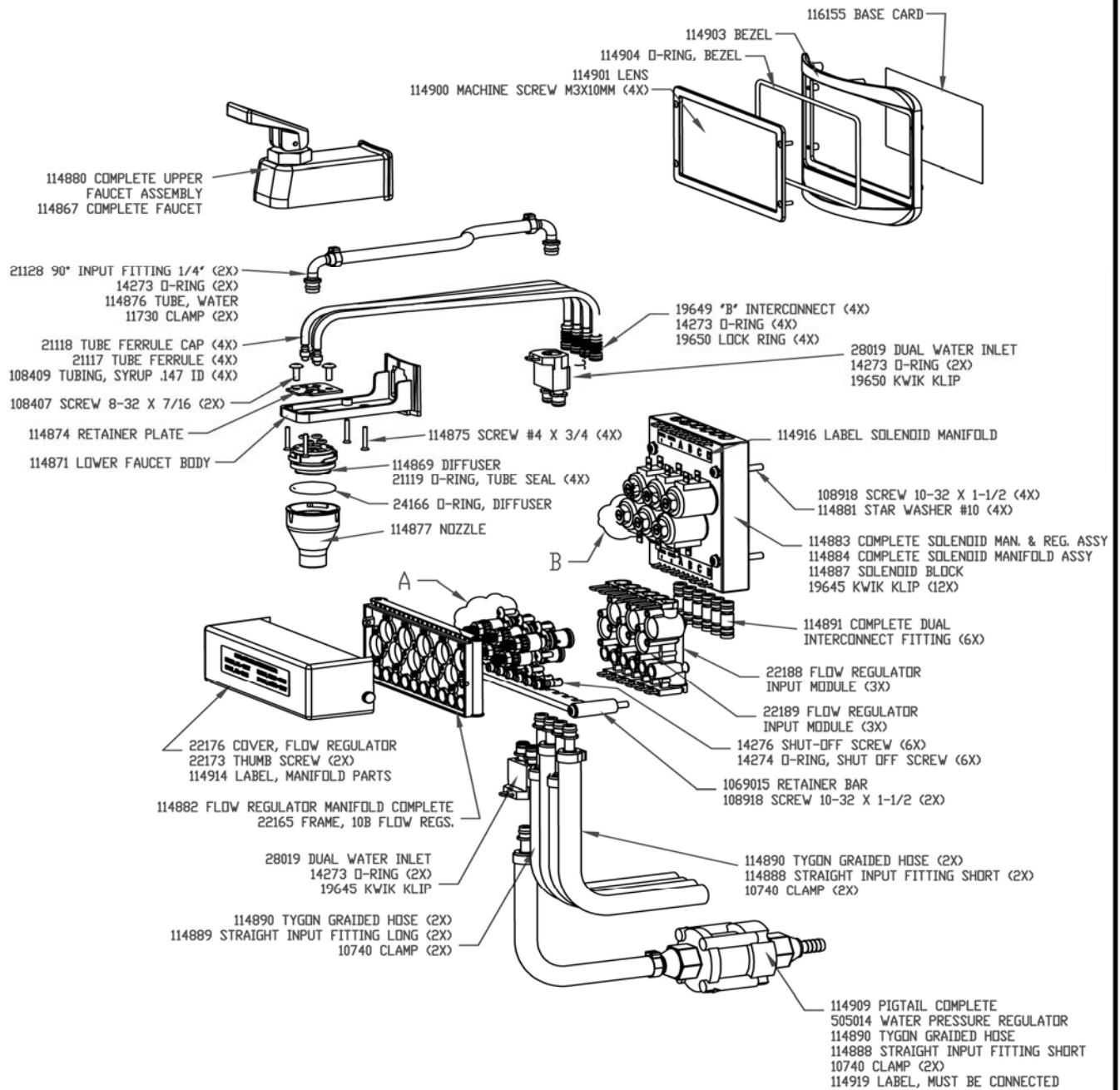
DO NOT USE BLEACH. Bleach is abrasive and harsh on the numerous plastic components in our dispensing systems. We have confirmed that using a buffered chlorinated detergent and following the prescribed procedures ensures optimum sanitation and maintenance of dispensing equipment. This will limit sanitizer odor/off-taste carryover that could be perceived as a hazard to consumers.

Recommended Daily Procedures

1. Prepare a sanitizing solution by adding two 1 oz. packets of Kay-5® to 5 gallons of potable water (not greater than 100°F) in a clean 5 gallon bucket. This will produce a 100 PPM chlorine solution. Stir to ensure Kay-5® crystals are completely dissolved.
2. Unplug or turn dispenser off at key lock.
3. Remove nozzle and place in sanitizing solution for 2 minutes. Scrub nozzle and diffuser with a brush until any buildup is removed.
4. Remove nozzle from sanitizer solution. Allow nozzle and diffuser to air dry.
5. Remove cup rest and rinse in warm water.
6. Pour about ½ gallon of sanitizing solution down tower drain to help prevent drain clogs. Note: if not equipped with a drain, remove drip tray and rinse with potable water.
7. Wipe outside of dispenser down with warm damp cloth (do not use sanitizer or any other cleaning product on the user activation panel).
8. Reinstall nozzle onto diffuser.
9. Reinstall cup rest and drip tray.
10. Plug dispenser in or turn key lock on.
11. Dispense a beverage to confirm operation.

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0550294_9 coke page 1 of 3.DWG / 5-1-2008



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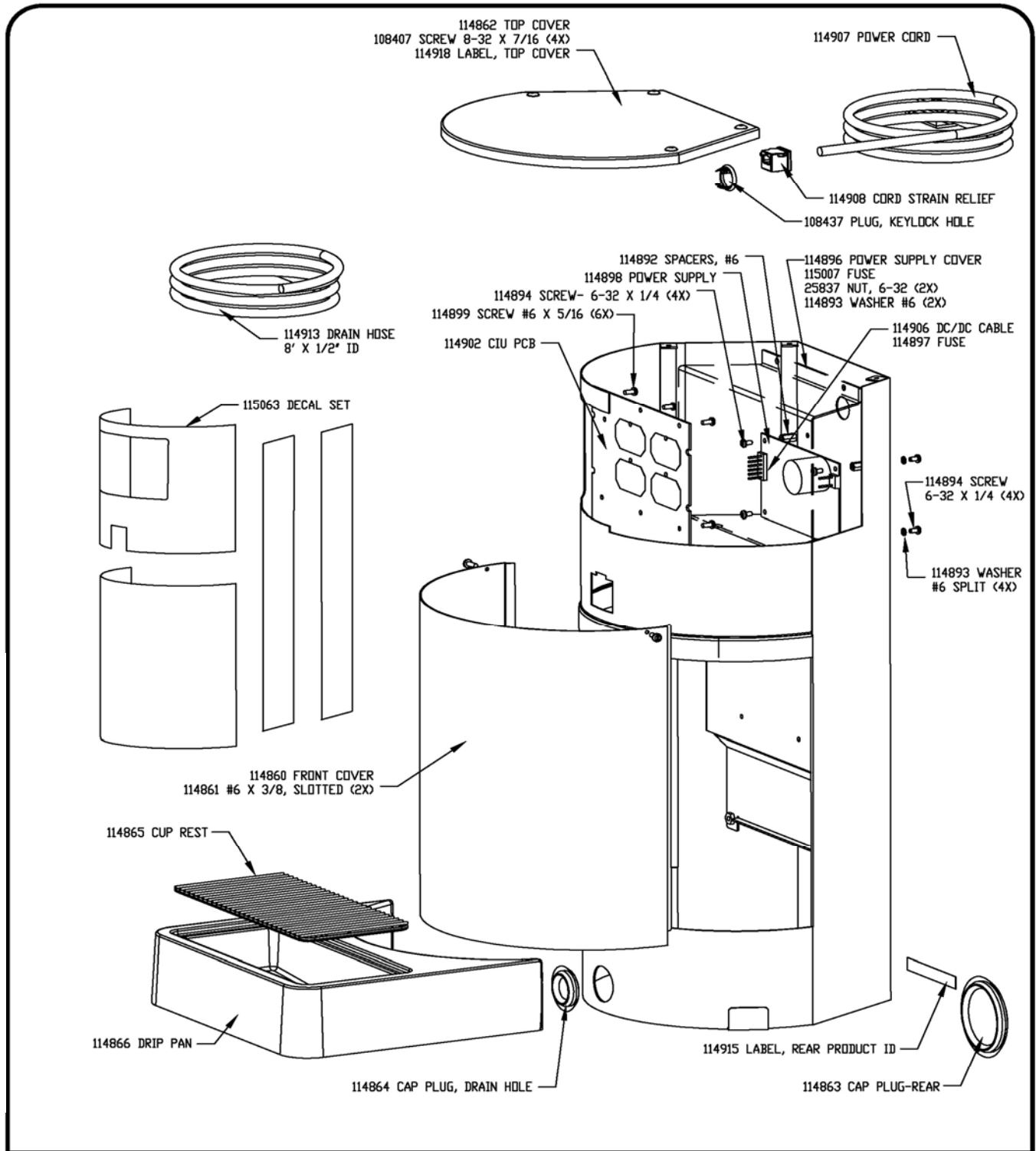
OFFICE: 707.448.5151

FAX: 707.448.1521

2060 Cessna Drive, Suite 100, Vacaville, CA 95688

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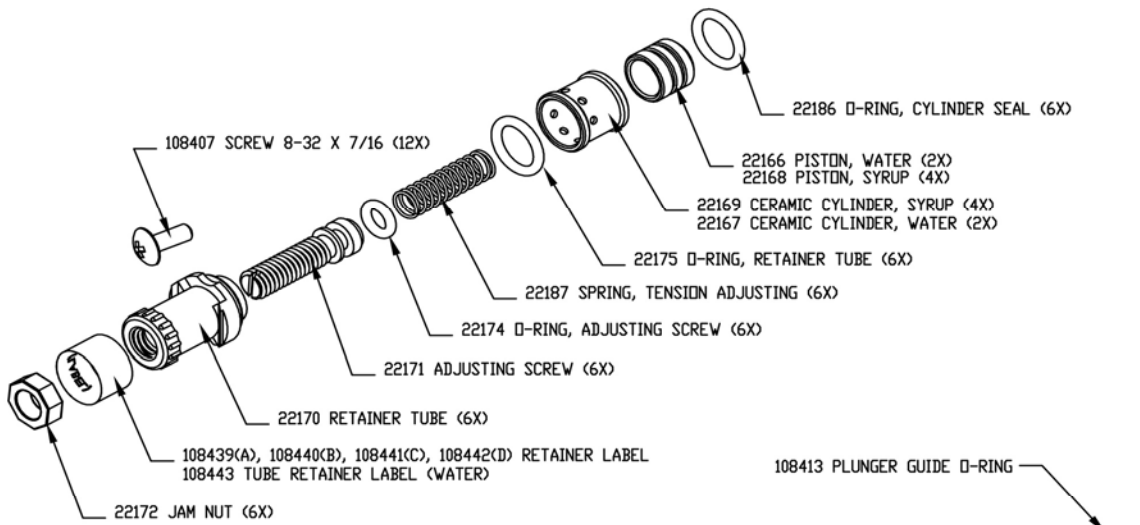
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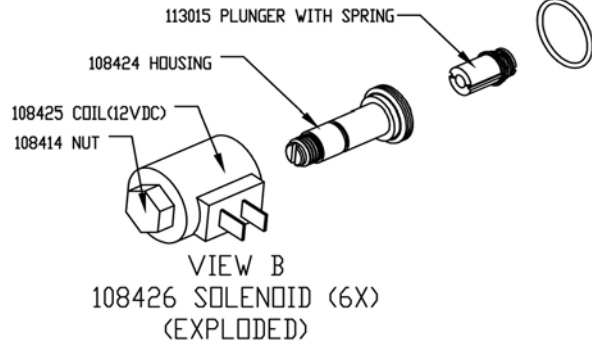
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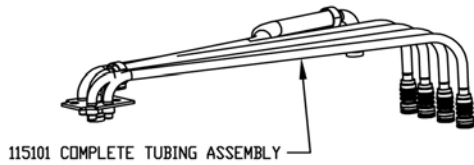
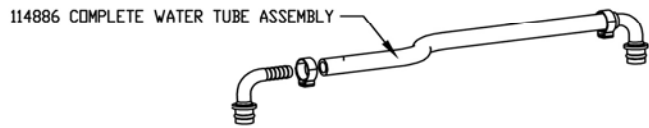
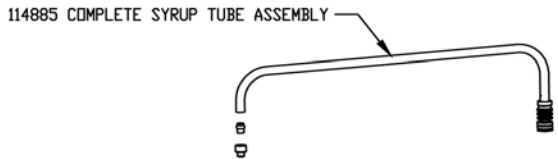
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VIEW A
FLOW REGULATOR
(EXPLODED)



VIEW B
SOLENOID (6X)
(EXPLODED)



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VARIETY TEA TOWER REPLACEMENT PARTS LIST

PART #	TOWER PARTS
108407	Screw (Top Cover & Bulkhead Plate Mounting) (FR-43)
114860	Splash Plate (Lower Front Cover) (RT-010A)
114861	Screw, Splash Plate retention (RT-013)
114862	Cover, Top - Black Plastic (RT-015)
114863	Cap Plug - Rear Tubing Access (RT-017)
114864	Cap-Plug - Drain Hole Access (RT-018)
114865	Cup Rest, Wire Form (RT-035)
114866	Drip Pan, Black Plastic (RT-036)
PART #	FAUCET PARTS
108407	Screw (Retainer Plate & Diffuser Mounting) (FR-43)
24166	O-Ring, Diffuser (PH14-30)
114867	Faucet Complete (faucet cover & Lower body, handle, plunger, spring, switch, diffuser, nozzle, o-rings, screws, tubes) (RT-050)
114869	Diffuser, Clear Plastic (RT-050B)
114885	Syrup Tubing Assembly (includes 12" tube, fitting, lock rings, ferrules, caps, O-rings) (RT-051)
114886	Water Tubing Assembly (includes water tube, straight and 90° fittings, o-rings, clamps) (RT-052)
115101	Tubing Assembly COMPLETE (includes four 114885, one 114886, one 114874) (RT-305)
114871	Lower Faucet Body (RT-050D)
114874	Retainer Plate (RT-050H)
114875	Screw, Faucet Body Assembly (RT-050I)
114877	Nozzle, Black Twist Lock (RT-050K)
114880	Upper Faucet Assembly (faucet cover, handle, plunger, spring, switch, harness) (RT-350)
PART #	PRODUCT FLOW PATH PARTS
505014	Water Pressure Reducer Valve (505014) 50 PSI
108918	Screw, Solenoid Manifold & Flow Reg. Retainer Bar (1501-228)
114881	Lock Washer, #10 External Tooth (CTOP-HP-059)
22165	Flow Regulator Frame (FR-02)
22166	Water Piston, Ceramic (Water positions ONLY) (FR-03C)
22167	Water Cylinder, Ceramic (Water positions ONLY) (FR-04C)
22168	Syrup Piston, Ceramic (Syrup positions ONLY) (FR-06C)
22169	Syrup cylinder, Ceramic (Syrup positions ONLY) (FR-07C)
22170	Retainer Tube (FR-09)
22171	Adjusting Screw (requires one FR-13 O-ring) (FR-10)
22172	Jam Nut (FR-11)
22174	O-ring, Adjusting Screw (FR-13)
22175	O-ring, Tube Retainer (FR-14)
114884	Solenoid Manifold Assy.(Manifold w/solenoids & Klips assembled & tested) (RT-025)
114876	Water Tube, ONLY (7-1/4" long, blue tint) (RT-050J)
22176	Cover, Flow Regulator (FR-15)

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VARIETY TEA TOWER REPLACEMENT PARTS LIST

PART #	PRODUCT FLOW PATH PARTS
108439	A Label, Tube Retainer (FR20-A)
108440	B Label, Tube Retainer (FR20-B)
108441	C Label, Tube Retainer (FR20-C)
108442	D Label, Tube Retainer (FR20-D)
108443	Water Label, Tube Retainer (FR-20)
22186	O-ring, Cylinder Seal (FR-28)
22187	Spring - Tension Adjusting (FR-29)
22188	Flow Regulator Input Module #1 (FR-30-1)
22189	Flow Regulator Input Module #2 (FR-30-2)
22173	Thumb Screws (FR-42)
108407	Screw, for Retainer Tube (FR-43)
21117	Tube Ferrule (PH10-17)
21118	Cap, Tube Ferrule (PH10-18)
21119	O-ring, Tube Seal (PH10-19)
14274	O-ring, Shut-off Screw (PM10-6)
14276	Shut-off Screw (requires one PM10-6 O-ring) (PM10-8)
114888	Input Fitting, 3/8" Short Straight (requires one PM10-14 O-ring) (PM10-11)
114889	Input Fitting, 3/8" Long Straight (requires one PM10-14 O-ring) (PM10-12)
21128	Input Fitting - 1/4 x 90 degree (requires one PM10-14 O-ring) (PM10-13)
14273	O-ring, for Input Fittings, Interconnect Fittings, and Dual Interconnect Fittings (PM10-14)
19645	Kwik Klip (PM10-16)
19646	O-ring, for Interconnect Fittings and Dual Interconnect Fittings (PM10-21)
19649	B Interconnect Fitting (requires one PM10-21 O-ring for each fitting) (PM10-24)
19650	Lock Ring for B Interconnect Fitting (PM10-25)
28019	Dual Water Input Fitting Complete (with O-rings, Kwik Klip, and Input Fittings) (PM10-70)
1069015	Tube Retainer Bar (PM10-82)
10740	Oetiker Clamp - 17.0 (PM-FT-18)
11730	Oetiker Clamp - 10.5 (PM-FT-21)
114882	Flow Regulator Manifold, Complete (assembled and tested, no fittings) (RT-011)
114883	Solenoid & Flow Reg Manifold Assy (assembled, tested, calibrated) (RT-019)
114890	Tubing - Braided Tygon (12" long pigtail tubing) (ST-009)
114891	Dual Interconnect Fitting Complete , Stainless Steel (with two PM10-21 O-rings installed) (ST-018)
108426	Solenoid, Operator, Kip 12vdc, 7 Watt, 100 MOPD (includes O-ring) (ST-021)
108414	Hex Nut, Solenoid Coil Retention (ST-021A)
108425	Coil, Solenoid, 12 volt DC (includes plated cover) (ST-021B)
108424	Plunger Housing, Solenoid (ST-021C)
108413	O-ring, Solenoid Seat (ST-021G)
113015	Plunger with Spring (ST-021H)

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VARIETY TEA TOWER REPLACEMENT PARTS LIST

PART #	CIU AND ELECTRONIC PARTS
109705	Cable Tie, 6" (0303-638)
109706	Mount, Cable Tie (0303-746)
114881	Washer, external Tooth Lock (CTOP-HP-059)
114892	Hex Spacer - Power Supply Mounting (EP-HW-2)
114893	Washer, Split Lock (EP-HW-9)
114894	Screw, Power Supply Mounting (PX-34)25837
25837	Hex Nut, power supply cover retention (PX-29)
114896	Cover, Power Supply (RT-066)
114897	Fuse, 5 Amp (RT-068)
114898	Power Supply 110 volt AC to 24 volts DC (RT-069)
115007	Fuse, Power Supply, 2.5 Amp (RT-069A)
114899	Screw, CIU to Bezel (RT-070E)
114900	Screw, Lens to Bezel (RT-070F)
114901	Lens, CIU (RT-071A)
114902	Keypad and PCB Assembly Complete (RT-071B)
114903	Bezel Assembly with inserts (RT-071C)
114904	O-ring, Bezel (RT-071D)
114905	Solenoid Wire Harness (RT-072)
114906	DC Cable - Power Supply to PCB (RT-073)
114907	Power Cord - 110 volt AC - 9 foot (RT-074)
114908	Power Cord Strain Relief Complete (RT-076)
PART #	LABELS, MISCELLANEOUS PARTS, AND ACCESSORIES
115301	Graduated Cylinder, 50 ml
108437	Plug Keylock SFT (ST-085)
114909	Pigtail Set with Water Pressure Reducer Valve and all Input Fittings (RT-009)
114913	Drain Hose, Gray, 1/2" ID x 8' Long (RT-038)
114914	Label for Manifold Parts - Spools, Sleeves (RT-110)
114915	Label, Rear Cover Product ID (D,C,B,A,WATER) (RT-111)
114916	Label - Solenoid Manifold (RT-112)
114917	Label, Flow Rate & Ratio Adjustment Instructions (inside Splash Shield) (RT-120)
114918	Label - Top Cover - Sold Out and Brand Number Change Instructions (RT-121)
114919	Label, Water Regulator Must Be Connected to Water Inlet During Installation (RT-123)
114920	Installation Manual (RT-128)
119511	Switchpack, ADA Compliant
114922	Data-Logger Interface Cable (RT-135)
116155	Base Card
115063	Decal Set—Four Decals for Tea Tower Exterior (RT-225)
115328	Spare Parts Kit without graduate (RT-950)