

Blend-In-Cup® (BIC) Plus Ice on Board Beverage System

Installation, Operation & Maintenance Manual

Original Instructions — This manual is updated as new information and models are released. Visit www.welbilt.com for the latest manual.



Safety Notices

As you work on this 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:

DANGER

Text in a DANGER box alerts you to a potential death or serious personal injury situation. Be sure to read the danger statement before proceeding and work carefully.

Warning

Text in a WARNING box alerts you to a potential death or 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 this equipment 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 additional 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 multiplexbeverage.com 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, factory certified Welbilt Field Service Technician.

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.

DANGER

NEVER DISABLE, OVERRIDE OR BYPASS EQUIPMENT SAFETY COMPONENTS.

DANGER

RISK OF ELECTRICAL SHOCK!

MOVING PARTS! HOT PARTS!

DISCONNECT POWER BEFORE SERVICING UNIT.

DO NOT OPERATE UNIT WITH ANY PANELS REMOVED.

DANGER - RISK OF FIRE OR EXPLOSION

Flammable refrigerant used.

Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully.

Consult Instruction Manual/Repair Manual/Owner's Guide before attempting to install or service this product. All safety precautions must be followed.

To be repaired only by trained service personnel.

Do not use mechanical devices to defrost refrigerator.

Do not puncture refrigerant tubing.

** DANGER - RISK OF FIRE OR EXPLOSION**

Flammable refrigerant used. Risk of Fire or Explosion due to Flammable Refrigerant Used. Follow Handling Instructions Carefully in Compliance With U.S. and Canadian Government Regulations.

** Warning**

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

** Warning**

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

** 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 correctly grounded outlet only.

** Warning**

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

** Warning**

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

** Warning**

Do not store explosive substances in refrigerator.

** Warning**

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

** Warning- Risk of Injury to Persons- Moving Parts**

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

** 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**

A lifting device is required to lift this appliance.

** Warning**

Do NOT put unapproved containers in blend chambers. Do NOT modify drink ingredients or add anything to drink container that is NOT of the original corporate recipe. DOING THIS WILL VOID ANY AND ALL WARRANTIES!

** 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.

** Caution**

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

 Caution

Do not obstruct machine vents or openings.

 Caution

Do not connect or insert unapproved devices into the USB port on unit. USB port is for software updates only, it is NOT for charging external devices..

 Caution- Risk of Damage to Blender

Do NOT operate the blender in dry conditions. Blender should only be operated with a cup of water or a cup of drink ingredients inside the blend chamber before starting blend.

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Section 1

General Information

Read This Manual

Multiplex 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 Number _____

Serial Number _____

Installation Date _____

Parts__ multiplexbeverage.com _____

About Blend-In-Cup

The Blend-In-Cup 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 or two mixing modules.

The operator controls and 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 changes and additions are uploaded using a USB mass storage device and the Menu Connect Software platform.

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.

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. See "Pre-installation Checklist" on page 15.

Warning

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

Model Numbers

This manual covers the following models:

Blend-In-Cup Beverage Systems
IOB North America MB-8-26P
IOB Europe MB-8-26P

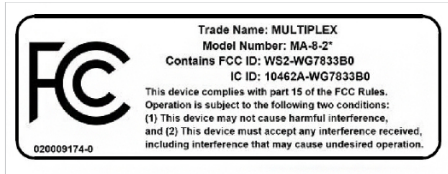
Serial Number Location

The Blend-In-Cup beverage system serial number is listed on the serial number decal affixed to the middle of the lower back panel. Another serial number decal is located on the right side of the machine.

Sample Serial

	MT. PLEASANT, MI 48858
MODEL NO:	SERIAL NO:
ELEC REQ:	
	SYSTEM 1 SYSTEM 2
REFRIGERANT TYPE:	
REFRIGERANT AMOUNT:	
DESIGN PRESSURES	
HIGH SIDE:	
LOW SIDE:	
FOR PARTS OR SERVICE PLEASE CALL:	
	
	
	
	
	MADE IN THE USA

TagAgency Certifications



Manufacturer

Multiplex

645 Park East Boulevard, Suite 5

New Albany, Indiana 47150

USA

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.

Your warranty must be registered online to activate the warranty on this equipment. 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.

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

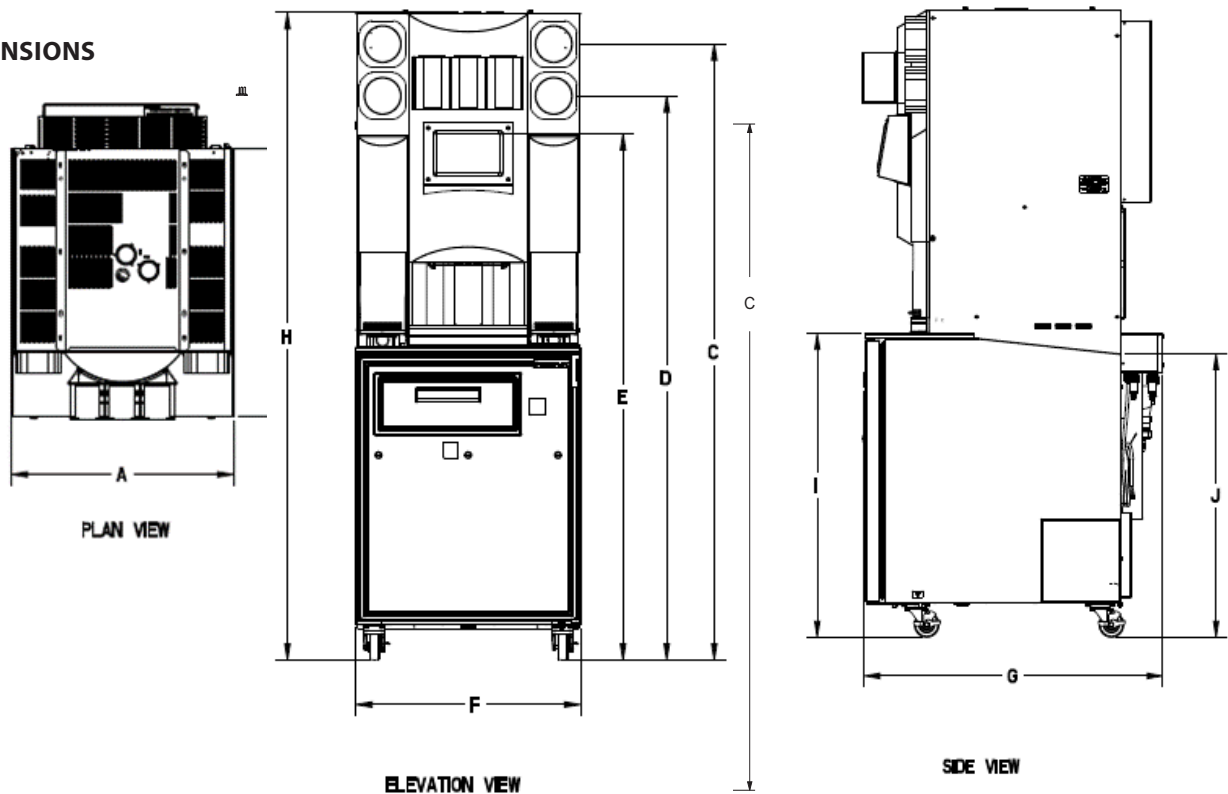
No equipment may be returned to Company without a written Return Materials Authorization (RMA). Equipment returned without an RMA will be refused and returned to the sender at the sender's expense.

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.

"Limited Warranty" on page 72.

Specifications

DIMENSIONS



A	26.00" (66.1cm)	C	71.23" (180.9 cm)	E	60.85" (154.6 cm)	G	36.45" (92.6 cm)	I	36.18" (92 cm)
B	36.93" (93.8 cm)	D	65.23" (165.7 cm)	F	26.00" (66 cm)	H	74.85" (191 cm)	J	33.76" (99 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

	Ice Capacity	HP	Shipping Weight	Unit Weight (Empty)	Unit Weight (Ice Bin & Product Bags Full)
Lower Cabinet	–	1/5	615 lbs (279 kg)	565 lbs (256 kg)	610 lbs (277 kg)
Ice Maker	* Up to 600 lbs (272 kg)/24 hr. Bin Storage 30-35 lbs (14-16 kg)	1/2			

* Ice Capacity and Production depends on Air & Water Temperatures, See *Ice Maker Production* page 10

PRODUCT DELIVERY LOCATION

The location selected for the Blend-In-Cup 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.
- Rinse or Ice Inlet Water Temperature:
min/max = 40°F / 90°F (4°C / 32°C).
- Always use the water supply line supplied when installing this appliance. Never reuse an old supply line.
- Verify floor of install location is level front to back, side to side.
- Keep equipment area clear of combustible material.

⚠ Warning

Carbon Dioxide (CO₂) displaces oxygen. Exposure to a high concentration of CO₂ gas causes tremors, which are followed rapidly by loss of consciousness and suffocation. If a CO₂ gas leak is suspected, particularly in a small area, immediately ventilate the area before repairing the leak. CO₂ lines and pumps must not be installed in an enclosed space. An enclosed space can be a cooler or small room or closet. This may include convenience stores with glass door self serve coolers. If you suspect CO₂ may build up in an area, venting of the B-I-B pumps and / or CO₂ monitors must be utilized.

Clearances

Top	18" (46 cm)
Sides	0" (0 cm)
Back	0" (0 cm)
Front	30" (76 cm)

⚠ Warning

Do not obstruct machine vents or openings.

Heat of Rejection

Model	Base BTU (Cabinet 1)	Ice Maker BTU (Cabinet 2)
MB-8-26P	1101 BTU/hr (0.32 kw)	5416 BTU (1.59 kw) at 90°F (32°C) ambient

NOTE: Results are from ARI 520-90 condition & 95% of compressor efficiency.

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.

Model	Base BTU (Cabinet 1)	Ice Maker BTU (Cabinet 2)
MB-8-26P (R290)	4.94 oz. (140 g)	3.53 oz. (100 g)

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], energy consumption results based on ARI540 LBP condition and is only based on the ice maker compressor.

Ice Production		
Air Temperature/ Water Temperature	24 Hour Ice Production	kWh/100 lbs (45 kg)
70°/50°F (21°/10°C)	650 lbs (295 kg)	2.64
90°/70°F (32°/21°C)	528 lbs (239 kg)	3.25

NOTE: If ice water is being used, depending on the incoming Water Temp, the use of a chiller can drive an increase in ice capacity between 50 lbs (23 kg) and 125 lbs (57 kg) per day.

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 Blend-In-Cup 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 Blend-In-Cup Beverage System Model/Serial Plate for voltage/ampere specifications.

Minimum Circuit Amperage Chart**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.

Model	Region	Voltage/Cycle/Phase	Total Amps	Breaker Size (Max)
MB-8-26P	North America	208-230/60/1	17A	20A
MB-8-26P	International	230-240/50/1	10A	16A

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. All appliance models are equipped with a cord.

North American Model

The cord with the unit is assembled with a NEMA L14-20A Plug. Plug must be installed into a NEMA L14-20R receptacle.

**International Models**

Plug is not provided with the unit. Installer is required to terminate grounding plug in accordance with all local codes and ordinances.

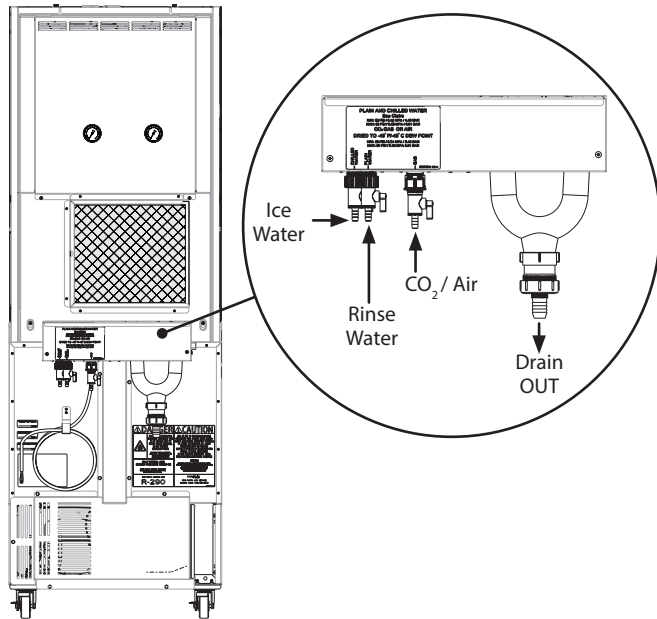
⚠ Warning

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.

CO₂ / AIR, RINSE & ICE WATER**⚠ Warning**

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



- Do not connect either water connection to a hot water supply. Be sure all hot water restrictors installed for other equipment are working. (Check valves on sink faucets, dishwashers, etc.)
- Install a water shut-off valve in each of the water lines at the rear of the machine.
- Insulate ice water inlet lines to prevent condensation.
- Water **MUST** be supplied to **BOTH** water inlets at rear of unit for unit to operate correctly.

Hard Water

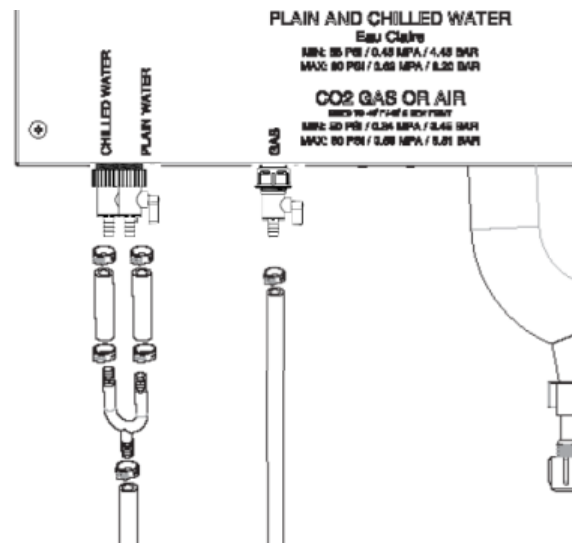
In areas where the water is highly concentrated with minerals the water should be tested by a water treatment specialist, and the recommendations of the specialist regarding filtration and/or treatment should be followed.

Connections**RINSE & ICE WATER**

- Use supplied water line to connect Rinse water to Rinse water inlet at rear of unit.
- Use supplied water line to connect Ice water to ICE INLET at rear of unit. The ice water conduit should be connected as close as possible to inlet of machine for proper performance. Cut the provided hose for Ice water input as close as possible as conduit routing permits.

ICE WATER NOT AVAILABLE

- Water **MUST** be supplied to **BOTH** water inlets at rear of unit for unit to operate correctly.
- Use supplied barbed Y fitting and Oetiker clamps to split incoming Rinse water supply to make connections to both the Rinse and Ice water inlets at rear of unit.



SYSTEM PRESSURES

Supply to the Unit

⚠ Warning

Do not supply more than 80 psi (0.551 MPa, 551 kPa, 5.51 bar) Air/CO₂ to the unit, excessive pressure to product pumps may cause failure.

This table shows the Minimum / Maximum supply of Water and Air/CO₂ required at the rear of the machine at no flow conditions.

	MINIMUM	MAXIMUM
Air / CO₂ Supply	50 psi (.482 MPa, 482 kPa, 4.82 bar)	80 psi (0.551 MPa, 551 kPa, 5.51 bar)
Rinse Water Supply	65 psi (0.448 MPa, 448 kPa, 4.48 bar)	90 psi (0.620 MPa, 620 kPa, 6.20 bar)
Ice Water Supply	65 psi (0.448 MPa, 448 kPa, 4.48 bar)	90 psi (0.620 MPa, 620 kPa, 6.20 bar)

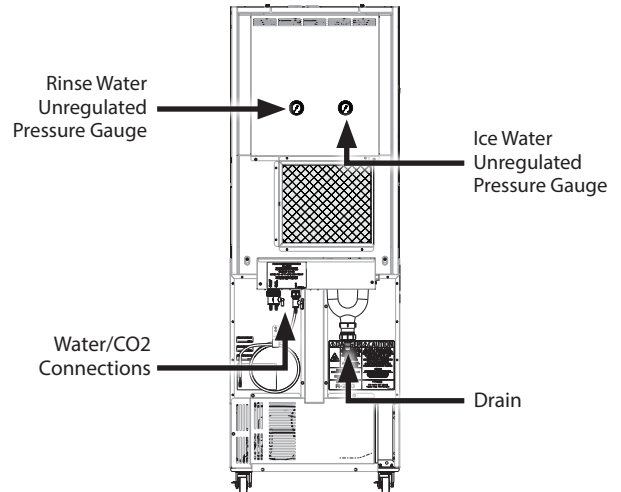
⚠ Warning

Air or CO₂ must be dried to a dew point of -40°F / 40°C. If moisture contaminates any part of the air/ CO₂ system, it will NOT be covered under warranty.

REGULATOR SETTINGS & LOCATION

Water Settings

The internal water regulator is non-adjustable and preset to 44 psi (3 bar). The gauges located on the back of the unit represent unregulated incoming water pressure.

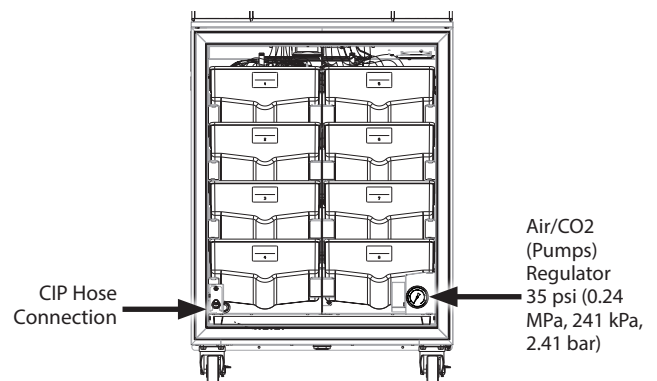


Important

The internal water regulators are non-adjustable. Water requires the incoming pressure meets minimum requirements for dispense and rinse functions to work properly. Water pressure affects the blender area cleaning, a water booster may be required if pressure is too low.

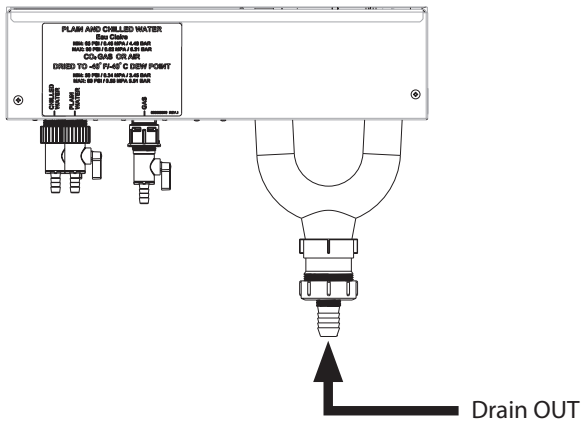
Regulator Settings

REGULATOR	SETTINGS (During Flowing Conditions)
Pumps Air / CO₂	35 psi (0.24 MPa, 241 kPa, 2.41 bar)



Important

Air/CO₂ Requires the pressure measurement to be taken only when a product pump is being activated (product pump during flow conditions).

DRAIN CONNECTIONS

- Connect supplied 1" ID hose to hose-barb connection on machine.
- 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 for back flow prevention. Plumb to local code.

Section 2

Installation

Installation

These instructions are provided as an overview to assist the qualified installer. Contact Multiplex for current installation guide and checklist. Contact your Multiplex Service Agent or call Multiplex for information regarding start-up services.

Important

Failure to follow these installation guidelines may affect warranty coverage.

Installation of unit by a non-authorized installer may affect warranty coverage.

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.

PRE-INSTALLATION CHECKLIST

- ☐ Authorized installer needs to have a copy of most current installation start-up guide and checklist. Contact Multiplex for more information.
- ☐ Follow correct food safety guidelines for handling of product bags.
- ☐ Any damage to unit should be noted and reported to the delivering carrier immediately.
- ☐ Check the lower portion of the unit to verify casters are not bent or damaged.
- ☐ Visually inspect the refrigeration package: compressor compartment housing is not damaged, lines are secure and base is intact.
- ☐ Verify floor of install location is level front to back, side to side and all casters are touching the floor.
- ☐ Inspect the unit installation location for electrical outlet location, CO₂ / Air, water hose fittings and shutoff.
- ☐ Drain accessibility is within 6 ft (1.8m) of the unit installation location.
- ☐ Dedicated water supply line to unit has a shut-off installed.
- ☐ Check voltage at outlet dedicated for unit.
- ☐ Remove the side panels from the unit to make the board connections and water regulator gauges accessible.
- ☐ Check board connections are secure and did not vibrate loose during shipment.
- ☐ Remove top panel. Check that the black chute cover is sitting securely on the chute. The ice maker will not operate properly if it is out of place.
- ☐ Check that the home switch is in line with the motor on each blender.

CONNECTIONS

See "System Pressures" on page 3 and "Regulator Settings & Location" on page 13

Important

Leave enough slack in the water, CO₂ / Air and drain lines to allow access to the rear of the machine without disconnecting the lines.

Important

Regulators are factory set but will need to be verified and possibly adjusted under flowing conditions once the unit is operational by a qualified service technician.

1. Confirm correct orientation of Water and CO₂ / Air fittings.
2. The line sets included with the unit should be equipped with male quick connect fitting(s) for the water supply line(s) and female quick connect fitting(s) for the CO₂ / Air supply line.

NOTE: Water MUST be supplied to both water inlets at rear of unit. See "CO₂ / Air, Plain & Chilled Water" on page 13.

3. Coil excess tubing.

See "How to Check Product Pumps Air/CO₂ Pressure" on page 70 and "How to Check Plain Water Pressure" on page 71

4. Coil excess tubing and secure with tie straps.

Drain

See "Drain Connections" on page 14

5. Route drain line (minimum 1" ID) to drain, maintaining a 2" (51 mm) air gap or according to local codes. Cut drain tube to length if needed to remove loops in drain line.

Checklist

Review checklist below before proceeding with next section.

- ☐ All internal packing has been removed.
- ☐ All of the electrical, water and CO₂ / Air connections been made.
- ☐ Required clearance has been established around the machine for air circulation.
- ☐ Verify the machine is grounded and polarity is correct?
- ☐ The machine been installed where the incoming plain water temperature will remain in the range of 40°F / 90°F (4°C / 32°C).

Electrical & Power ON

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

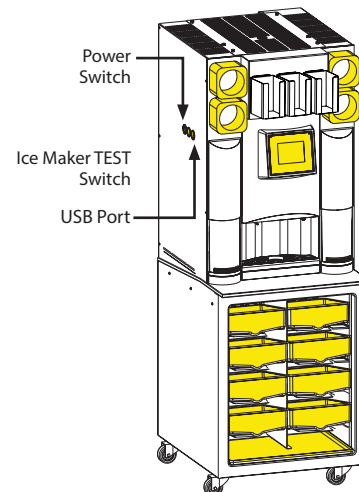
Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

⚠ Caution

Unit MUST not share electrical wall receptacle.

This unit can not be connected to a GFCI outlet. If GFCI is required a GFCI breaker must be utilized.

6. If all electrical and grounding requirements have been followed proceed to insert electrical plug from unit into dedicated wall receptacle.
7. Turn power and ice maker test switch, on the left-hand side of the unit, to the ON position.



Left Side of Unit

8. The touch screen will energize and inform the user that yearly maintenance is due. After install date has been entered this yearly reminder will be reset

Important

Do not add product to the machine until cleaning and sanitizing are complete and cabinet is down to correct temperature.

Checklist

Review checklist below before proceeding to next section.

- ☐ You have a copy of the current Start Up Guide and Start Up Checklist.
- ☐ Air and CO₂ must be dried to a dew point of -40°F /-40°C. Confirm correct external bulk system components have been installed.
- ☐ Drain line is connected correctly.
- ☐ Check gas regulator has been set to correct specification under flowing condition.
Location: Regulator is located in the bottom right corner of the cabinet.
- ☐ Reinstall all exterior panels on unit.
- ☐ Push unit into permanent location
- ☐ Verify the unit is level.
- ☐ Verify drain line is connected correctly.
- ☐ Power and Ice Maker Test Switch is turned to the ON position. Ice Maker Test Switch should always be on during normal operation.

START-UP & CLEANING

▲ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

Tune-Up Reminder

9. The Tune-Up (or Maintenance) reminder screen will appear during initial installation, press the green check to continue.

NOTE: The reminder will periodically appear on the screen during installation of unit until the installation date is set.

10. Press BACK arrow in the lower left corner to access the easyToUCH (Main Menu) screen.

Serial Number

11. During start-up of the machine the installer will be prompted to input the unit's serial number on the touchscreen.

- A. Enter the serial number. See *"Serial Number Location"* on page 7.
- B. Press GREEN check to continue.

Set Time & Date

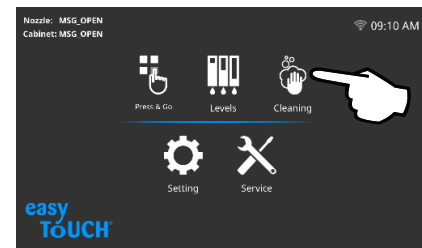
12. Installer must set date, time and input the Install Date to activate warranty.

Set Flavors & Mixers

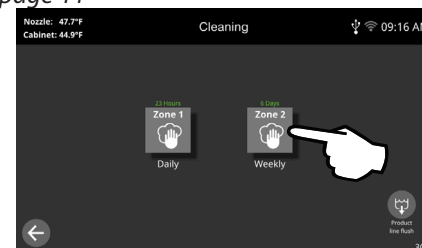
13. Installer must verify the number of flavors and mixers to be configured.

Cleaning

14. Verify drain line is connected correctly.
15. Installer will perform cleaning. The manager on duty should be present during cleaning process to learn and ask questions.
16. Select the Cleaning Icon.



17. Select Zone 2. Clean and sanitize the unit by following the onscreen instructions. See *"Weekly Cleaning - Zone 2"* on page 44



NOTE: During the cleaning process is an ideal time to verify pressure regulator settings during flowing conditions. See *"Regulator Settings & Location"* on page 13.

NOTE: After completing Zone 2 Weekly Cleaning, the following will have been completed:

- A. All beverage lines, ice maker, dispense area and blender chambers cleaned and sanitized.
- B. Water run through the drain to verify drain is clear of blockages.
- C. Verify all regulators are set correctly during cleaning.
- D. Product bags retrieved from walk-in cooler, installed into the product bins and placed into their proper location in the cabinet. *See "Load Product Bags" on page 27. See "Configure Slots" on page 30.*
- E. All product lines primed and ready for use.

Label

- 18. Verify labels are on product bins.

Software

- 19. See current Start Up Guide for information for necessary software requirements for unit. *See "Software Updates" on page 33.*

Calibrate Flavors

See "Calibrate" on page 31.

- 20. Product calibration can be performed once operating temperature has been reached. Once completed, the Blend-In-Cup machine is ready for use.
- 21. Verify correct drinks and flavors are available.

Demonstrate

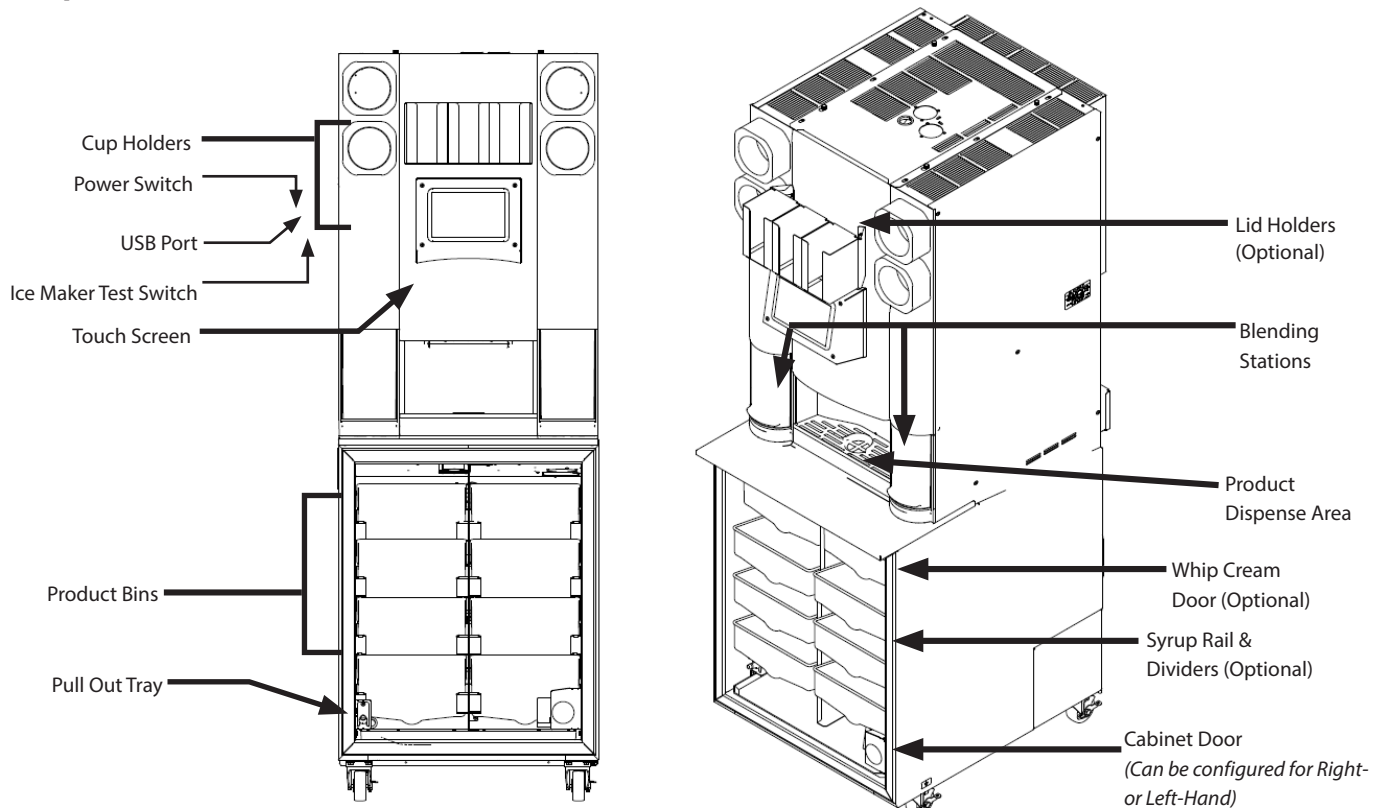
- 22. With store manager present demonstrate using the User Interface screen. *See "Touch Screens" on page 20.*
- 23. Demonstrate how to make drink. *See "Procedure to Make a Drink" on page 24.*
- 24. Demonstrate SETTINGS options, using the default password. *See "Settings Screen" on page 29.*
- 25. Complete Start Up Checklist. Confirm all needed signatures are on the Checklist. Submit completed Checklist following instructions on the Start Up Checklist.

POST INSTALLATION CHECKLIST

- ☐ Time and date have been set.
- ☐ Install date has been entered.
- ☐ Regulators set during flowing conditions.
- ☐ Is the machine cycling ON/OFF on the temperature control?
- ☐ Zone 2 Weekly Cleaning completed.
- ☐ Machine has been sanitized.
- ☐ Product bags loaded, inventory LEVELS screen updated and products primed.
- ☐ Water, Ice and product calibrations have been completed.
- ☐ Settings verified and corrected as necessary.
- ☐ Drinks made with manager present.

Section 3 Operation

Component Identification



NOTE: The Rinse & Ice Water Pressure Gauges are located on the back panel. The CO₂ regulator gauge is located inside the product cabinet. (See "System Pressures" on page 14)

Sequence of Operation

NORMAL OPERATION

"Easy Touch" screen will appear when machine is powered on. Ice Test Switch should be powered on during normal operation

Default Temperature Control Setting	36°F/2°C set point 2°F/1°C differential controlled by software
--	---

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.

ICE MAKING

The ice machine will not start until:

1. The ice maker test switch is in the "ON" position. Switch is located on the left side of the unit.
2. Ice does not contact the bin level switch, ice bin empty.
3. The water reservoir is full of water.

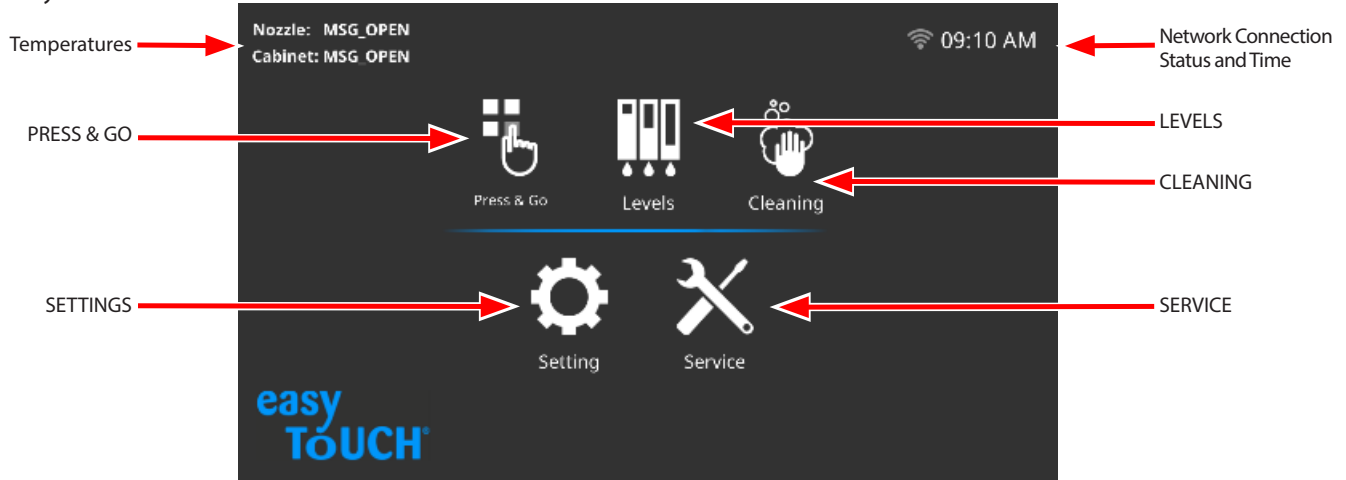
With power supplied and switch in the ON position, the gear motor and refrigeration system start. The float valve controls the water level. The freeze cycle ends when the ice contacts the ice bin level sensor/switch.

Touch Screens

The main screen displays “easyToUch” and has five (5) selections, see below for more information.

EASYTOUCH SCREEN

The easyToUCH screen is the default MAIN MENU.



Icon Button Descriptions

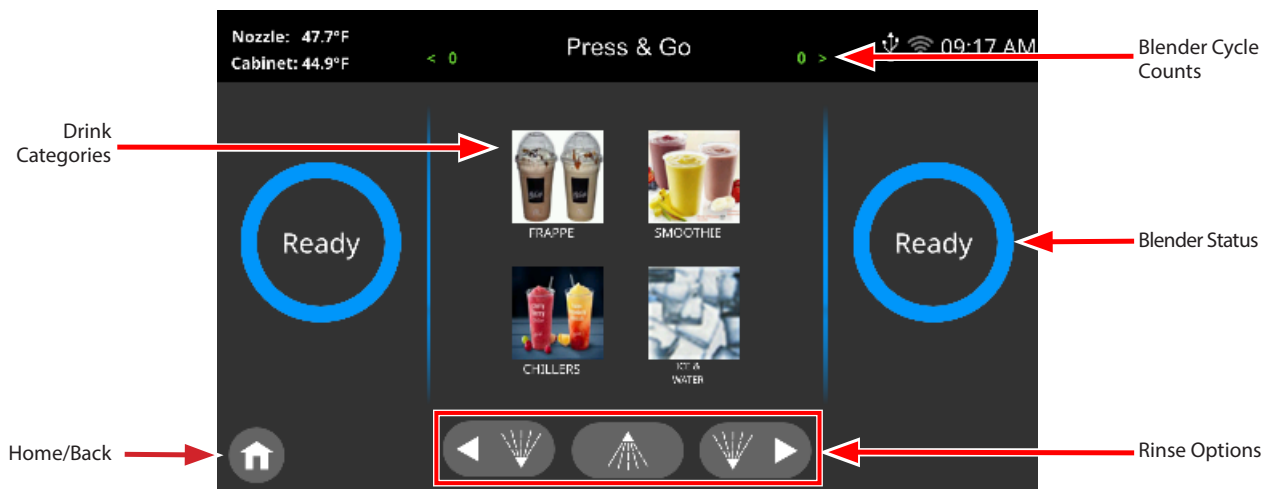
- **PRESS & GO**
Press to start drink making process.
- **LEVELS**
Press to view current product bag flavor slot assignment, days until product flavor expiration status and approximate amount of product remaining in bag.
- **CLEANING**
Press to view cleaning timer expiration status or to start ZONE 1, ZONE 2 or PRODUCT LINE FLUSH cleaning.
- **SETTINGS**
Press to access machine settings.
- **SERVICE**
This icon is for authorized service technicians to access machine service options.

Feature Descriptions

- **Temperatures**
Displays the NOZZLE and CABINET temperatures.
- **Network Connection**
Displays status of network connection.
- **Time**
Displays time. Can be changed in the SETTINGS screen.

PRESS & GO SCREEN

Make a drink by selecting drink making options. Available drink selections are dependent upon the menu file installed on the machine.



How to Access

Press the PRESS & GO icon from the easyToUCH screen.

Icon Button and Features Descriptions

- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
 - **Drink Categories**
Use finger or touchscreen stylus to scroll LEFT to RIGHT as needed to access drink category. Press a category to access flavors available for category.
 - **Home/Back**
Navigates to the previous screen.
 - **Blender Cycle Counts**
Displays amount of blender cycles since last PLANNED MAINTENANCE reset.
 - **Blend Chamber Status**
Displays the status of the blend chamber as READY, FINISHED, BLENDING, RINSING or ERROR.
 - **Rinse- Blender**
Press to rinse the LEFT or RIGHT blender chambers. Blend chamber doors must be closed.
 - **Rinse- Ice Chute Rinse**
Press to rinse the ice chute if it becomes clogged with ice. Repeat if necessary.
 - **Cleaning Reminders**
Notifications will appear to alert ZONE 1 DAILY cleaning timer status or ZONE 2 WEEKLY cleaning timer expiration.
- NOTE: ZONE 2 cleaning expiration reminder will prevent user from making drinks until ZONE 2 weekly cleaning has been completed.

DRINK FLAVOR SELECTION SCREEN

Select a drink flavor. Flavor options will vary depending on what menu is configured on the unit.



How to Access

The FLAVOR SELECTION screen displays after a drink category selection has been made from the PRESS & GO screen. (PRESS & GO/DRINK CATEGORY/DRINK FLAVOR SELECTION)

Icon Button and Features Descriptions

- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
- **Alerts**
YELLOW or RED triangles will appear on drink flavor icon to indicate ingredient level status.
 - **YELLOW Triangle**
A YELLOW triangle will appear on the drink flavor icon if any of the drink ingredients will expire soon or there is less than 15% left in the product bag. Check the LEVELS inventory screen for approximate amount of product remaining.
 - **RED Triangle**
Cannot make a drink with a RED triangle. A RED triangle will appear on the drink flavor icon if any of the drink ingredients are expired or empty in the LEVELS screen. Replace product bag and update LEVELS screen.
- **Drink Flavor**
Flavor choices for the drink category that was selected.
- **Home/Back**
Navigates to the previous screen.
- **Blender Cycle Counts**
Displays amount of blender cycles since last PLANNED MAINTENANCE reset or since last blender shaft replacement.
- **Blend Chamber Status**
Displays the status of the blend chamber as READY, FINISHED, BLENDING, RINSING or ERROR.
- **Rinse- Blender**
Press to rinse the LEFT or RIGHT blender chambers. Blend chamber doors must be closed.
- **Rinse- Ice Chute**
Press to rinse the ice chute if it becomes clogged with ice. Repeat if necessary.

CUP SIZE SCREEN

Select drink cup size and make a drink. Optional Add-Ins are also performed through this screen if the drink requires them.



How to Access

The CUP SIZE SELECTION screen displays after a flavor selection has been made. (PRESS & GO/ DRINK CATEGORY/ DRINK FLAVOR / CUP SIZE SELECTION)

⚠ Warning

Do NOT put unapproved containers in blend chambers. Do NOT modify drink ingredients or add anything to drink container that is NOT of the original corporate recipe. DOING THIS WILL VOID ANY AND ALL WARRANTIES!

Icon Button and Features Descriptions

- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
- **Cup Size Buttons**
Press a cup size (SMALL, MEDIUM, or LARGE) to start the drink making process.

NOTE: Make sure the correct cup has been placed into the dispense area before pressing the drink size button, once cup size is selected the unit will start dispensing product and the screen will display "DISPENSING".

NOTE: The screen will prompt to place cup in mixer when dispensing is complete and return to the PRESS & GO drink category screen while blending the drink. "Procedure to Make a Drink" on page 24

- **Home/Back**
Navigates to the previous screen.

- **Blender Cycle Counts**
Displays amount of blender cycles since last PLANNED MAINTENANCE reset.
- **Blend Chamber Status**
Displays the status of the blend chamber as READY, FINISHED, BLENDING, RINSING or ERROR.
- **Rinse- Blender**
Press to rinse the LEFT or RIGHT blender chambers. Blend chamber doors must be closed.
- **Rinse- Ice Chute**
Press to rinse the ice chute if it becomes clogged with ice. Repeat if necessary.

PROCEDURE TO MAKE A DRINK

NOTE: Ice must be present in the ice bin, product bags must be installed, connected and primed to produce a drink.

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

⚠ Warning

Do NOT put unapproved containers in blend chambers. Do NOT modify drink ingredients or add anything to drink container that is NOT of the original corporate recipe. DOING THIS WILL VOID ANY AND ALL WARRANTIES!

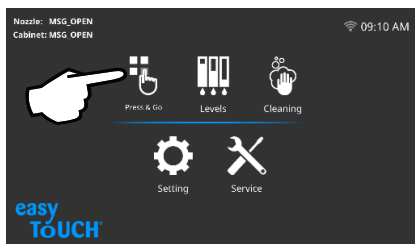
⚠ Caution- Risk of Damage to Blender

Do NOT operate the blender in dry conditions. Blender should only be operated with a cup of water or a cup of drink ingredients inside the blend chamber before starting blend.

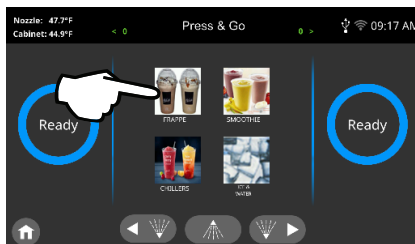
⚠ Warning

Do NOT drop or slam blender door(s) to close.

1. Press the PRESS & GO icon.

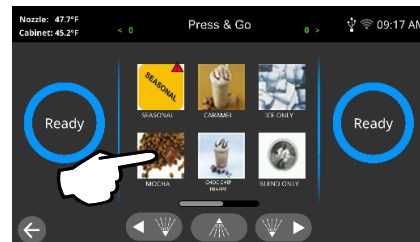


2. Select a category for drink selections.



3. Select a drink from the available options, it may be necessary to scroll LEFT or RIGHT

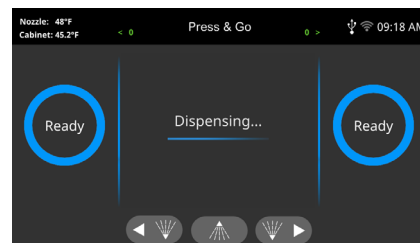
NOTE: If a drink is not available a RED triangle alert will appear on the drink icon to indicate one or more of the ingredients for drink are not available. "Inventory Levels" on page 32



4. Place cup in center dispense area.
5. Select drink size that corresponds with cup placed in dispense area.

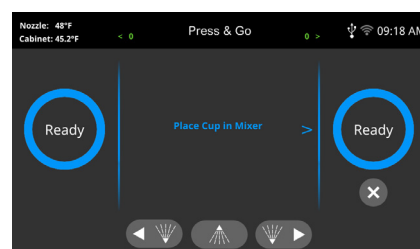


6. Screen will display "Dispensing..." as ice and product are dispensed into cup.

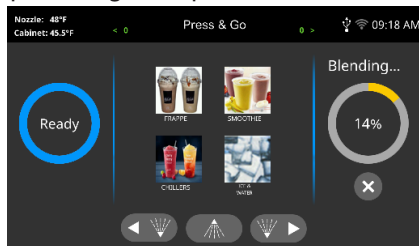


7. The screen will display an arrow indicating available mixer. Place the cup into the blend chamber and carefully close the door. Do NOT drop or slam door.

NOTE: Press the "X" for the corresponding blend chamber side to cancel blend.



8. Closing the blend chamber door will start the blend process.
 - “Blending...” will display above the blend chamber in use.
 - A round status bar with will display the blend percentage complete.



9. A second drink can be dispensed after the first drink is in the blend chamber and can be blended simultaneously.
10. A third drink can be started in the dispense process while both blend chambers are blending.

⚠ Warning

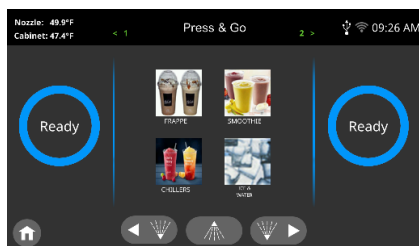
Do NOT drop or slam blender door(s) to close.

11. When the blend process is complete the blend chamber indicator will display “Finished” to alert it is safe to remove the blended drink.



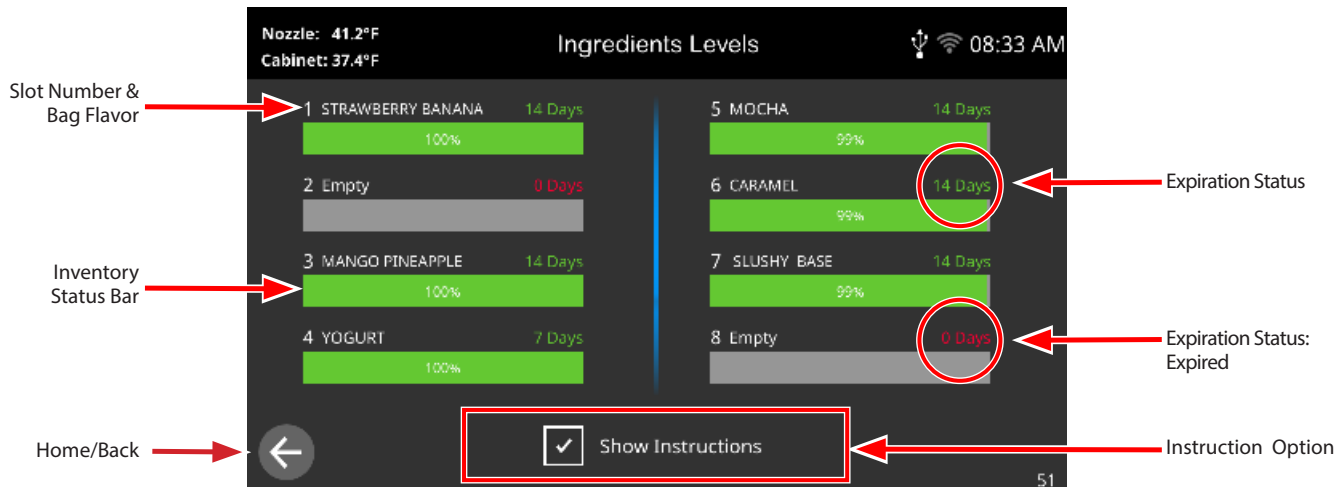
12. Open the door and remove the drink.
13. Carefully close the door. Do NOT slam or drop the blend chamber door.
14. The blend chamber will go through a rinse cycle after the door is closed. After rinse is complete the blend chamber indicator will display “Ready”.

NOTE: The blend station will not be available again until the door is closed and the rinse cycle is completed.



PRODUCT BAG LEVELS

Provides visual product bag inventory information for the user.



How to Access

Press the LEVELS icon from the easyToUCH screen.

Icon Button and Features Descriptions

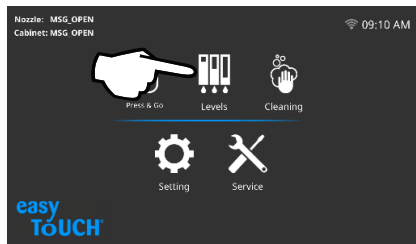
- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
- **Slot Number & Bag Flavor**
Displays the product slot number and the product bag flavor the ingredient levels bar graph represents.
- **Inventory Status Bar**
Product bag inventory tracking estimates the remaining flavoring in each product's bag in the reach-in compartment in 5% increments.
 - **GREEN Bar**
Product bag above 50% full and not expired
 - **YELLOW Bar**
Product bag below 50% full and not expired. A YELLOW triangle ALERT icon appears on the Flavor Selection screen for the affected drink(s).
 - **RED Bar**
Product bag is expired. Replace product. A RED triangle ALERT appears on the Flavor Selection screen for the affected drink(s). *"Inventory Levels" on page 32*
 - **BLACK Bar**
Product line dirty. PRODUCT LINE FLUSH or CLEANING started and not completed. Start and complete the PRODUCT LINE FLUSH, including PRIME process, on slot(s) displayed as black.
- **Back Arrow**
Navigates to previous screen.
- **Expiration Status**
Displays the number of days remaining until the product bag expires. Pressing the corresponding product bar graph will access the Replace Product Bag screen, displaying the steps to follow for replacement. *"Load Product Bags" on page 27*
- **Instruction Options**
Check this box to display product bag loading instructions on the screen during replacing or loading bags of product.

LOAD PRODUCT BAGS

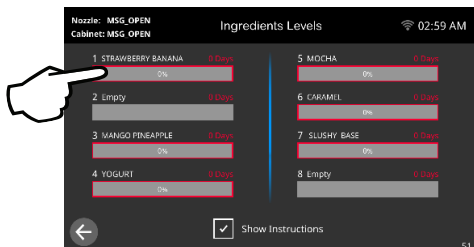
Important

Load each flavor to one (1) slot only. Do NOT load the same flavor to two (2) different slots in the inventory LEVELS screen.

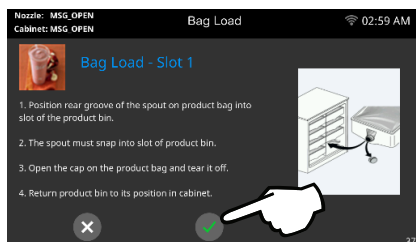
15. Allow cabinet and nozzle temperatures to drop below 39°F (4°C). Cabinet temperature will need to be 39°F (4°C) or below before beginning next step.
16. Load product bags into lower refrigerated cabinet.
17. Load inventory in the inventory LEVELS screen. From easyToUCH screen press LEVELS



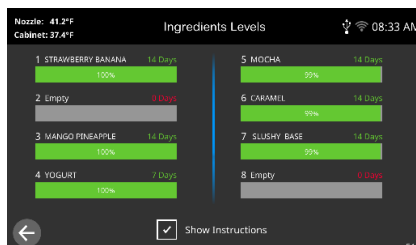
18. Press slot with flavor assigned.



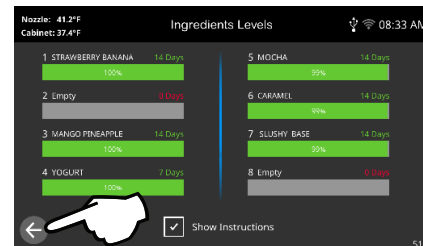
19. Follow onscreen instructions for loading product bag and priming. Press check mark or forward arrow as necessary to advance screen.



20. Repeat loading product bag process until all flavors have been loaded



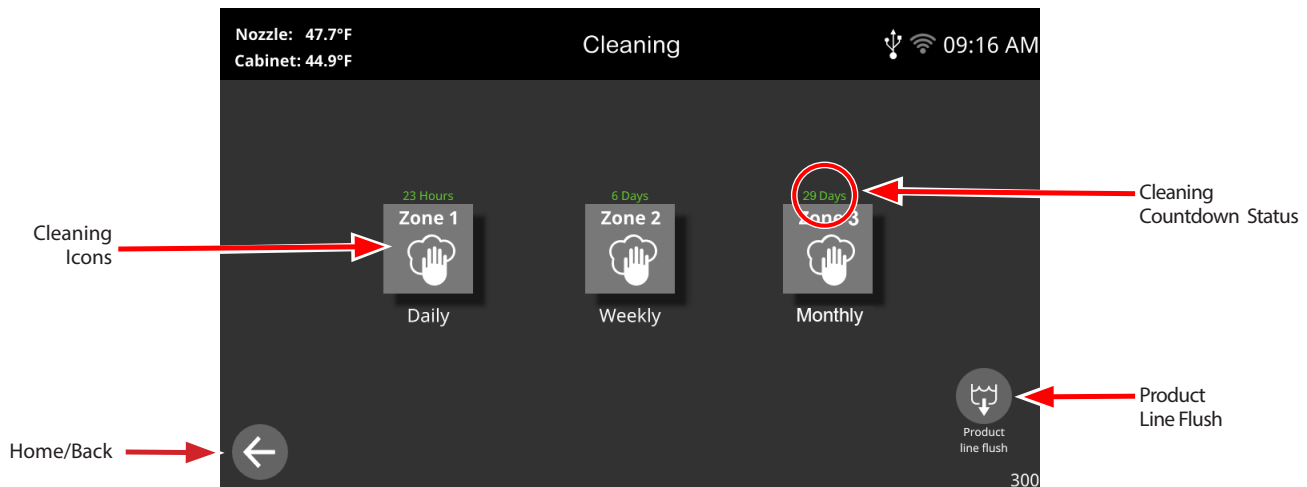
21. Press BACK arrow until return to easyToUCH screen.

**Important**

Loading inventory into the LEVELS screen without replacing the product bag in the refrigerated cabinet will cause the information displayed in the LEVELS screen to be inaccurate.

CLEANING SCREEN

Appears after CLEANING selected from the easyToUCH screen or when prompted to perform routine cleaning. This screen's primary function is to perform routine cleaning and sanitation of the machine.



How to Access

Press the CLEANING icon from the easyToUCH screen.

Icon Button and Features Descriptions

- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
- **Cleaning Icons**
 - **ZONE 1 - Daily Cleaning**
Displays the Daily Cleaning screen and guides the user through all daily cleaning requirements.
"Software Updates" on page 33
 - **ZONE 2 - Weekly Cleaning**
Displays the Weekly Cleaning screen and guides the user through all weekly cleaning requirements. See *"Weekly Cleaning - Zone 2"* on page 44.
 - **ZONE 3 - Monthly Cleaning**
Displays the Monthly Cleaning screen and guides the user through all monthly cleaning requirements. See *"Monthly Cleaning - Zone 3"* on page 54.
- **Back Arrow**
Navigates to previous Main Menu screen.

- **Cleaning Countdown Status**
Displays days or hours left until cleaning is required. Timer resets once cleaning has been completely performed.

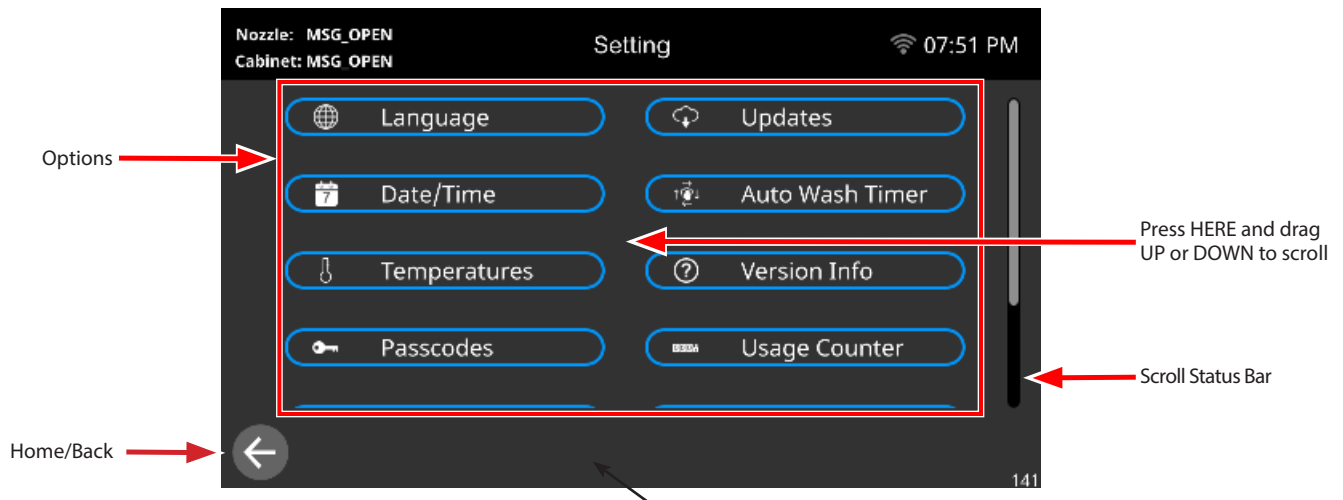
Important

Once the time limit has been exceeded the machine will no longer allow access to the drink making screens until cleaning has been completed.

- **PRODUCT LINE FLUSH**
Displays the Product Line Flush screen and guides the user on how to flush all product lines. Perform product line flush before turning machine off for storage or for cleaning line to prevent cross contamination of flavors. See *"Product Line Flush"* on page 61.

SETTINGS SCREEN

Accessed through the easyToUCH screen, this screen's primary function is to provide on-screen access to manager functions and machine logs. A password is required to access this screen.



How to Access

Press the SETTINGS icon from the easyToUCH screen.

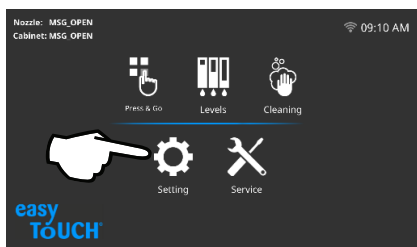
Icon Button and Features Descriptions

- **Title Bar**
Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.
- **Buttons**
Press a button in the Settings screen to access machine information or make changes to customize machine.
 - Language
Options dependent on menu file.
 - Date/Time
Change day, month, year, hours, minutes & timezone.
 - Temperatures
Change units of measurement from imperial to metric.
 - Passcodes
 - Configure Slots
Access Slot Flavors, Inventory Levels and Calibrate Flavors screens.
 - Blender Log
Access machine logs for Left Shaft, Right Shaft, Left Motor and Right Motor.
 - Updates
Access software update screens.
 - Auto Wash Timer
Customize machine auto wash timer.
 - Version Info
Displays machine specific software information.
 - Usage Counter
Displays machine specific shaft and motor usage counts.
 - Network
Connects machine to selected network.
 - Shaft Replacement
Enter password in this screen to indicate left or right shaft replacement. Update counts in Usage Counter screen and Blender Cycle Counts in title Bar.
- **Back Arrow**
Navigates to previous screen.
- **Scroll Status Bar**
Indicates scrolling is available on screen. Press in middle of screen and while pressing drag UP or DOWN to scroll.

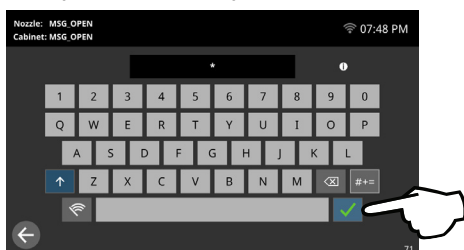
CONFIGURE SLOTS

SLOT FLAVORS

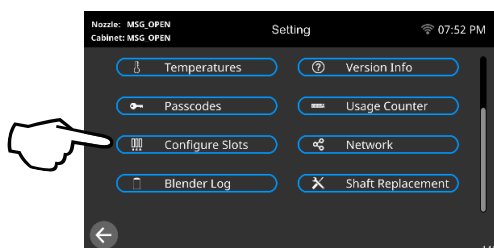
1. From easyToUCH screen press SETTINGS.



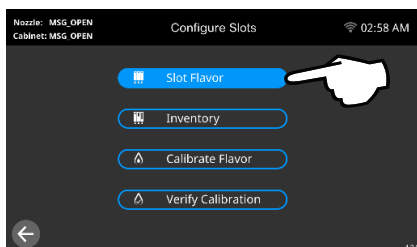
2. Press "A" for password then press GREEN check.



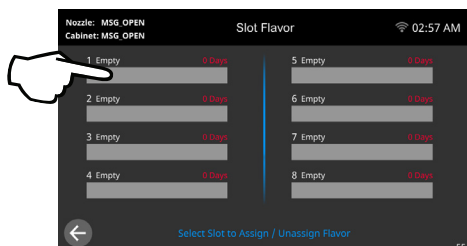
3. Press CONFIGURE SLOTS.



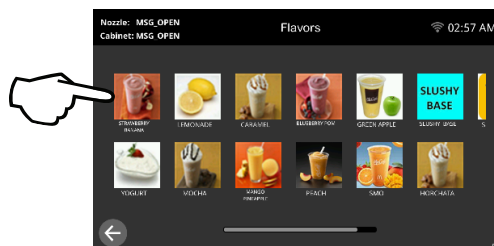
4. Press SLOT FLAVOR.



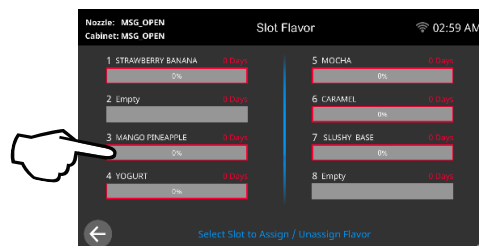
5. Press an EMPTY slot to assign flavor.



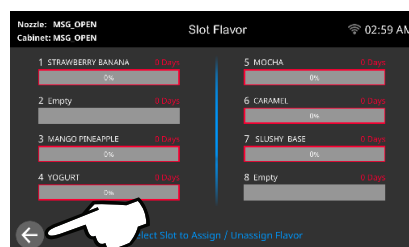
6. Press flavor.



7. Repeat assigning slot flavors per store/corporate guidelines.



8. Press back arrow until return to easyToUCH screen.



INVENTORY LEVELS

9. Load product bags. *"Load Product Bags" on page 27*

CALIBRATE FLAVOR

10. Begin calibration process by completing Pre-Calibration checklist below:

Pre-calibration Checklist:

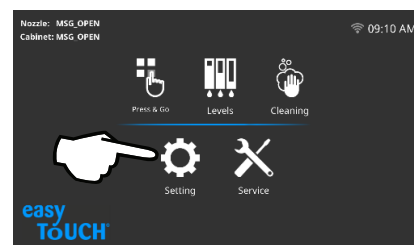
- ☐ Dispense four (4) large cups of ice prior to calibrating to ensure ice is being produced and transferring out of ice bin for accurate calibration. Navigate to PRESS & GO, FRAPPE, then press ICE ONLY.
- ☐ Do NOT proceed until cabinet and nozzle temperatures are within operating temperature 32°F(0°C) to 39°F (4°C) before beginning calibration process. Do NOT proceed if product cabinet is outside of correct operating temperature range.
- ☐ Check for empty product bags in the lower refrigeration cabinet and replace if necessary.
- ☐ Verify each product bag is at least 1/3 full.
- ☐ Check bag to ensure the spout is securely locked in position and the spout side of bag is facing down.
- ☐ CO₂/air pressure must be set to correct specifications before product flavor calibration. Gauge is located in the bottom right corner of refrigeration cabinet.

Gather the following supplies

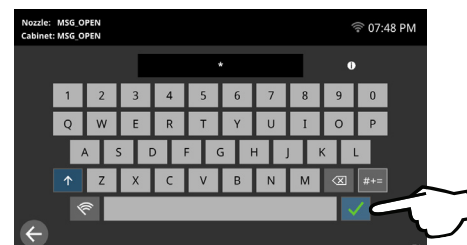
Digital Scale Food Grade Scale measures to at least one decimal point. Scale MUST use correct unit measure.	
Clean Empty Cups	

NOTE: Water must be supplied to unit, ice bin must be filled with ice, flavors must be assigned and product bags must be loaded before a slot can be calibrated.

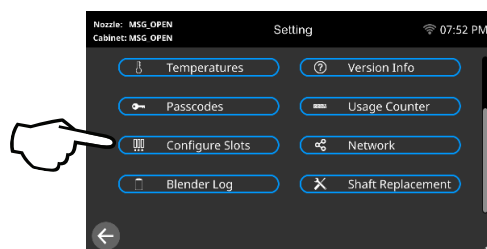
11. If calibrating all flavors perform FACTORY RESET. *"Factory Reset" on page 35*
12. Perform Water, Ice and Product calibrations. From easyToUCH screen press SETTINGS.



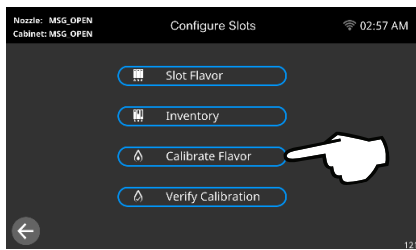
13. Press "A" for password then press GREEN check.



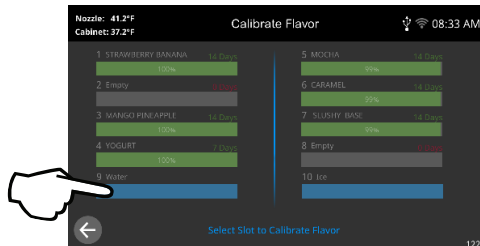
14. Press CONFIGURE SLOTS.



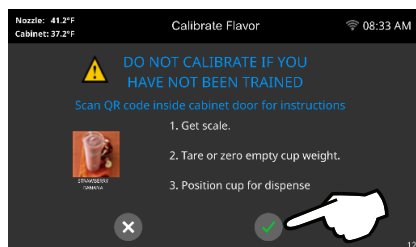
15. Press CALIBRATE FLAVOR.



16. Calibrate WATER first.

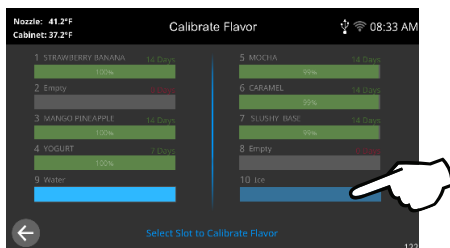


17. Follow onscreen instructions for calibration process. Press check mark or forward arrow as necessary to advance screen.

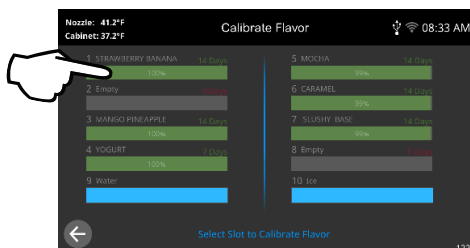


NOTE: Verify scale measurement units (ounces or grams) are the same as the measurement units displayed on the screen.

18. Calibrate ICE second. Press ice and follow the onscreen calibration instructions.

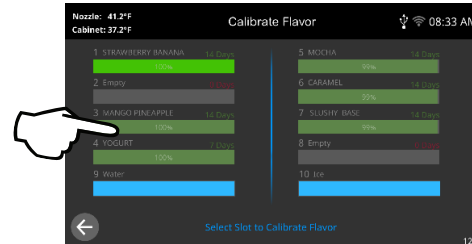


19. Press flavor in SLOT 1 and follow the onscreen calibration instructions.

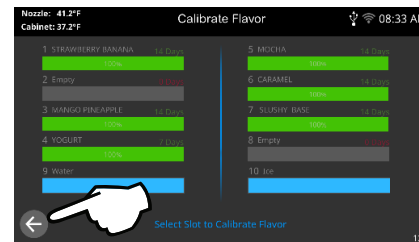


20. Continue calibrating each of the remaining flavors

NOTE: Flavors and flavor fill levels may display “ghosted” or semi-transparent until flavor has been calibrated. Press the “ghosted” or semi-transparent flavor to start the calibration process.



21. Press BACK arrow until return to easyTOUCH screen.



Important

Resetting a product's inventory without replacing the product bag will cause the Product Inventory screen, percentages, and expiration to be inaccurate.

SOFTWARE UPDATES

CAUTION

Software upgrades pose a risk of damage to equipment. Software upgrades are NOT covered under warranty.

Caution

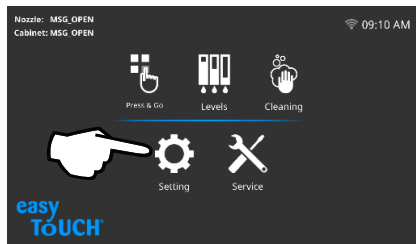
Menu update MUST be performed when a UI update is performed.

Factory reset, configure slots and calibrate flavors MUST be verified/updated when MENU update is performed.

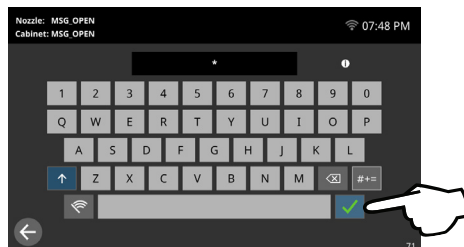
1. Verify unit is ON and screen displays easyToUCH screen.
2. Plug in USB stick into USB port located on LEFT side of unit.



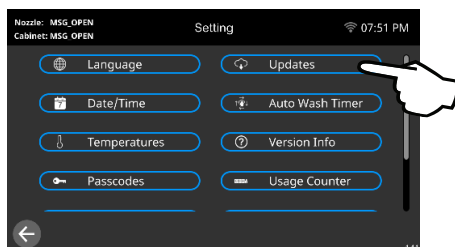
3. From easyToUCH screen press SETTINGS.



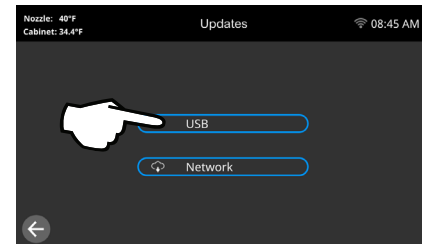
4. From PASSWORD screen press A then GREEN check.



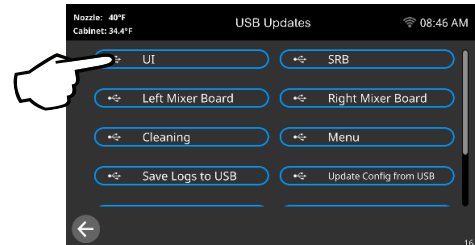
5. Press UPDATES.



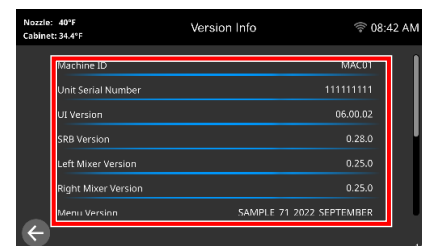
6. Press USB.



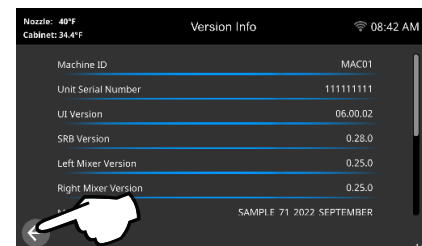
7. Select software category.



8. Select file from USB stick.
9. When YELLOW WARNING box appears, confirm software selection is correct then press check to continue or the X to return to previous screen.
10. Follow onscreen instructions. Screen may automatically reboot or may display message for user to reboot machine.
11. After screen reboots and returns to easyToUCH screen, verify software has updated by going to SETTINGS/VERSION INFO and review the software version.

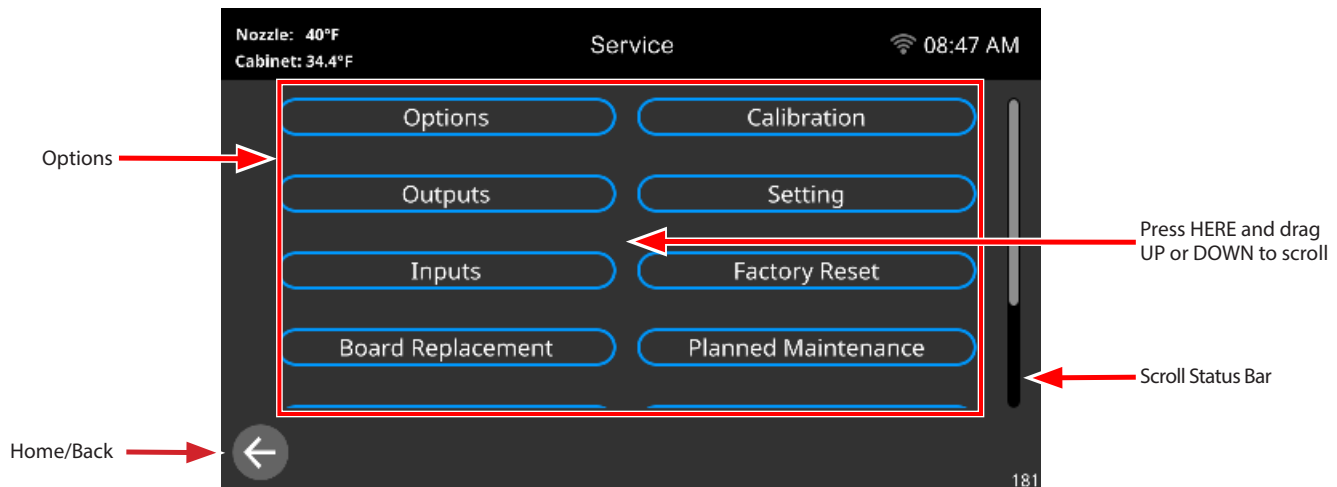


12. Press BACK arrow to return to easyToUCH screen.



SERVICE SCREEN

Accessed through the easyToUCH screen, this screen's primary function is to provide on-screen access to service technicians functions and machine logs. A password is required to access this screen.



How to Access

Press the SERVICE icon from the easyToUCH screen.

Icon Button and Features Descriptions

- **Title Bar**

Shown at the top of some screens. Displays the screen name, temperatures, time and network connection status.

- **Buttons**

Press a button in the Settings screen to access machine information or make changes to customize machine.

- **Options**
Displays blending configurations.
- **Outputs**
Provides access to turn ON and OFF specific solenoids and motors.
- **Inputs**
Displays sensor information.
- **Board Replacement**
Used to update replacement part(s) information.
- **Display Logs**
Provides access to ERROR and EVENT logs.
- **Update Unit Serial Number**
- **Calibration**
Displays current calibration values. Cannot change calibration in this screen.
- **Settings (Cleaning)**
Displays cleaning options.
- **Factory Reset**
Provides access to reset machine calibration values to defaults.

- **Planned Maintenance**
Passcodes necessary to update information when blender shafts have been serviced.
- **Configure Yogurt Small Dispense**
Used to update yogurt settings for Manual Fill and Ice-on-Board machines.

- **Back Arrow**

Navigates to previous screen.

- **Scroll Status Bar**

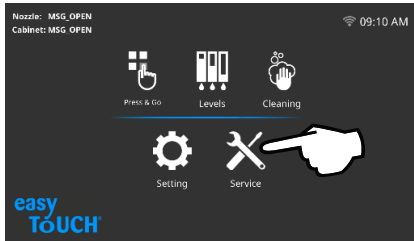
Indicates scrolling is available on screen. Press in middle of screen and while pressing drag UP or DOWN to scroll.

Factory Reset

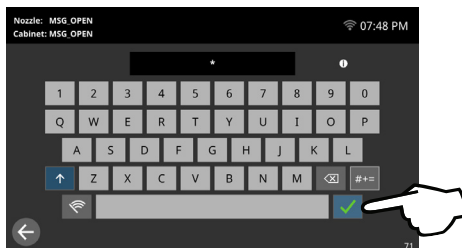
Procedure to reset calibration settings to factory default. Use only when calibrating ice, water AND all flavors. Failing to calibrate all after FACTORY RESET will result in poor drink quality.

PERFORM FACTORY RESET

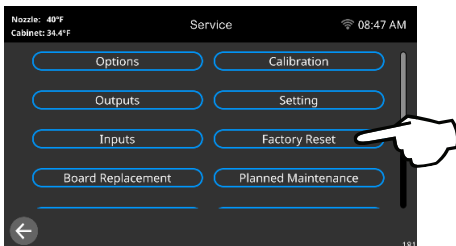
1. From easyToUCH screen press SERVICE.



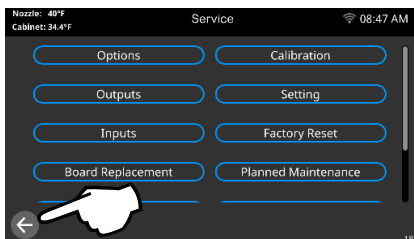
2. Press A then GREEN check.



3. Press FACTORY RESET.



4. Press MACHINE DEFAULTS.
5. Press check to proceed.
6. Screen will display progress then display RESET COMPLETE. Press check.
7. Press BACK arrow to return to easyToUCH screen.



UPDATE BLENDING SETTINGS

8. Update settings for CONFIGURE YOGURT SMALL DISPENSE.
 - A. From easyToUCH screen press SERVICE.
 - B. Press A then GREEN check.
 - C. Scroll down and press CONFIGURE YOGURT SMALL DISPENSE.
 - D. Check table below for correct setting for SLOT.

SETTINGS	BIC MF
YOGURT SMALL DISPENSE SLOT NUMBER	0

- E. If SLOT NUMBER is incorrect, press SLOT NUMBER, press the wiper button to clear, press correct value and then press GREEN check.
 - F. Press BACK arrow until return to easyToUCH screen.
9. Press OPTIONS to update PLUNGE SPEED and CUP OFFSET.

- A. From easyToUCH screen press SERVICE.
- B. Press A then GREEN check.
- C. Press OPTIONS and check table below for correct settings for PLUNGE SPEED and CUP OFFSET.

SETTINGS	BIC MF
PLUNGE SPEED	15%
CUP OFFSET	2.0 INCH 5cm

- D. If PLUNGE SPEED or CUP OFFSET are incorrect, press the incorrect value, press the wiper button to clear incorrect value, press correct value and then press GREEN check.
- E. Press BACK arrow until return to easyToUCH screen.

CALIBRATE

10. Perform calibrations on ice, water and ALL product bag flavors. "Calibrate Flavor" on page 31

Cups

RECOMMENDED CUPS

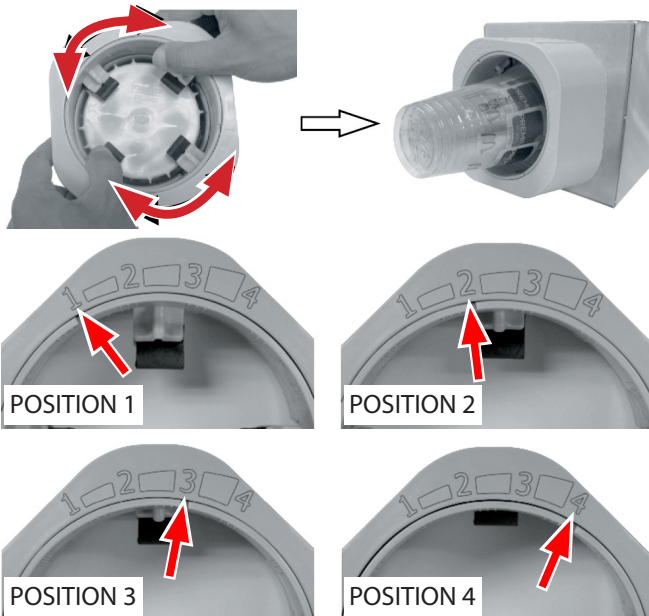
Although a variety of cups may work in the BIC machine, the most success (without cup cracking) has come from polyethylene (PETE) cups. Other varieties such as glass, polypropylene and thick walled styrofoam have also proven workable. Cup thickness, material composition, diameter and cup height play an important role in the workability of the cup within the machine.

The following are cup general guidelines. Cups outside these parameters may work but are not recommended. Testing in the machine with the product will be necessary. Contact the Multiplex team for a detailed cup evaluation.

- Cup heights between 4.25" and 7.00"
- Cup opening diameter greater than 3.50" and less than 4.18"
- Cup base diameter greater than 2.38" and less than 2.62"
- Approved Materials - PET, PET-R, Glass & Metal

CHANGING THE CUP DISPENSER SIZE

Turn the inner dial so that the notch sets at 1, 2, 3 or 4. Setting 1 will hold the smallest cup and 4 the largest cup. When the dial moves from 1 to 2, the dispenser fingers retract and allow for a larger cup to be inserted.



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 Ice 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)

It is recommended that trained technicians manually clean and sanitize the ice bin.

Maintenance	Daily	Weekly	Monthly	3 Months	Annual	After Prolonged Shutdown	At Start-Up
Zone 1 Cleaning Cleaning & Sanitizing Blenders & Dispense Area	X						
Automated Zone 2 Cleaning Cleaning & Sanitizing Product Lines & Blenders		X					
Automated Zone 3 Cleaning Descale & Sanitizing Ice Maker, Ice Bin, & Blenders			X				
Drain Cleaning		X					
Clean Air Filters			X				
Clean Condenser Coil				X			
Manually Clean & Inspect Ice Maker & Ice Bin Dispensing Components					S	S	S
Check Ice Quality					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 machine going to be shut down for any length of time, it is recommended to go through the Zone 2 - Weekly Cleaning both prior to turning off the unit and when returned to use.

If the unit is turned off, the product will no longer be kept cool in the refrigeration cabinet. Remove all product bags then purge and rinse the product lines to prevent spoilage.

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 done 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 properly when level. Be sure all drain lines are free of obstructions.

REFRIGERATORS

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 isn't 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.

STAINLESS STEEL CARE & CLEANING

To prevent discoloration or rust on stainless steel, several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel's surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to break down the steel and begin to form discoloration or rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads!

Warning

Never Use Steel Pads, Wire Brushes, or Scrapers!

Cleaning solutions need to be alkaline-based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used, be sure to rinse repeatedly and dry thoroughly. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

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.

Daily Cleaning - Zone 1

The following procedures are the basic daily cleaning instructions. Onscreen instructions vary depending on the menu (recipe) software that is installed on the machine.

Cleaning supplies such as buckets and cups are provided with the machine.

Failure to complete the daily cleaning sequence entirely or progressing too quickly will prevent daily cleaning timer from resetting and the process will need to be repeated correctly before drinks can be made.

- Time to complete - 15 minutes.

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

⚠ Warning

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

⚠ Caution- Risk of Damage to Blender

Do NOT operate the blender in dry conditions. Blender should only be operated with a cup of water or a cup of drink ingredients inside the blend chamber before starting blend.

⚠ Caution

NEVER put machine components in a dishwasher or power soaker.

⚠ Caution

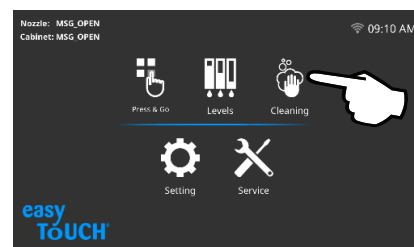
NEVER insert cleaning brush or sharp objects into drain opening. Brushes are made for cleaning only NOT for removing drain clogs.

Important

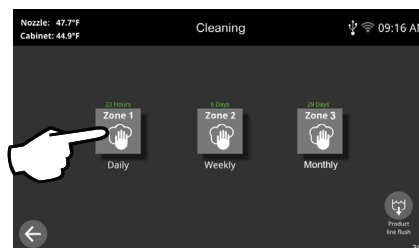
Use finger to scroll UP and DOWN on touchscreen as necessary. Press the RIGHT arrow or check mark to advance screen to move through onscreen instructions.

START ZONE 1 DAILY CLEANING

1. From the easyToUCH screen press CLEANING.



2. From the Cleaning screen press ZONE 1.



GATHER THE FOLLOWING SUPPLIES

Follow the on-screen instructions and gather the following supplies:

Clean towels (Cloths*)	
Spray Cleaner & Detergent Solution (Approved mild dish detergent solution) Fill spray bottle from bucket 1	
Spray Sanitizer & Solution Approved sanitizers: Solution that provides 100 ppm available chlorine minimum. Or solution providing 300 ppm Quaternary Ammonium minimum. Fill spray bottle from bucket 3	
Red & Blue Cleaning Cups (1 of each per blender station)	
Cleaning Brush, Gloves & Safety Glasses*	
* These items are optional and may not be displayed on all easyToUCH screens.	

NOTE: If other cleaners are used, it is possible they will not clean or sanitize your machine to NSF standards.

- Press the right arrow to continue.

BLENDERS / DISPENSE AREA CLEANING & SANITIZING

Grate Removal / Blender Station Wash

⚠ Warning

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

⚠ Caution

NEVER insert cleaning brush or sharp objects in drain opening. Brushes are made for cleaning only NOT for removing drain clogs.

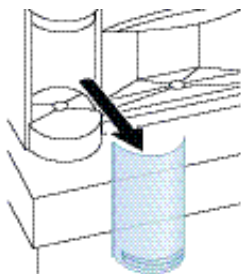
3. Put on gloves and safety glasses.
4. Remove grates from both blender stations by pulling up and out then set grates aside.



5. Spray all surfaces inside of the blender stations with mild dish detergent solution, then scrub thoroughly with approved cleaning brush.
6. Thoroughly wipe down all surfaces of both blender stations with a clean towel then advance to next screen.
7. The SLIDE PROGRESS screen will display while the blender shafts move into cleaning position.

Blender Door Removal

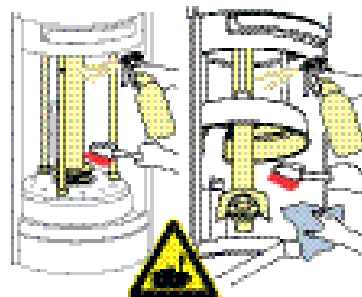
8. Slightly open blender door then squeeze bottom of door. Tilt out and pull the door down and out. Set door aside. Repeat for other door then advance to next screen.



Blender Station Wash

9. Completely spray blender station with mild dish detergent solution, use approved cleaning brush to thoroughly scrub the entire area.

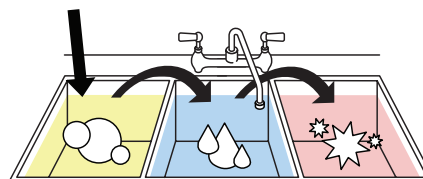
10. Using the approved cleaning brush, thoroughly scrub down top of blender cap and blender arm.



11. Lift blender cap and thoroughly scrub with approved cleaning brush top of blade housing and bottom of blender cap.
12. Thoroughly spray with sanitizer solution and use approved cleaning brush scrub entire blender assembly.
13. Repeat cleaning for other blender station then advance to next screen.

Wash Blender Grates & Doors

14. Take all grates and blender doors to three-compartment sink to wash with approved cleaning brush, rinse and sanitize components. Do not put in dishwasher or power soaker. Advance to next screen.

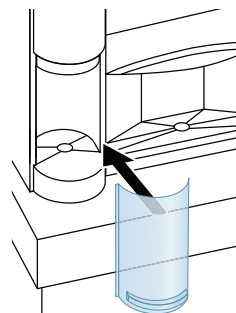


⚠ Warning

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

Reinstall Blender Doors

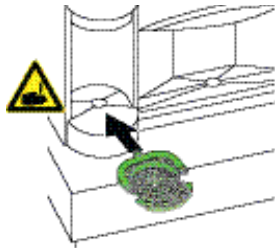
15. Reinstall blender doors then advance screen.



16. The SLIDE PROGRESS screen will initiate and blender shafts will raise.

Reinstall Blender Grates

17. Reinstall both blender grates then advance to next screen.



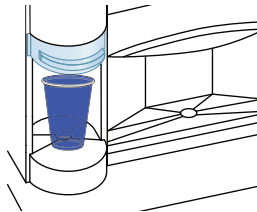
Blender Wash

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

18. Place a blue cleaning cup with mild dish detergent solution in both blend chambers and close the blender doors. Do NOT slam or drop the doors. Advance to next screen.



19. The blenders will lower into the mild dish detergent solution and WASHING will display on the screen for each blender station.
20. Follow onscreen instructions. When prompted remove the blue cups and pour mild dish detergent solution down the blender station drains.
21. Close the blender doors. Do NOT slam or drop the doors.
22. The rinse process will begin and RINSING will display on the screen for each blender station.
23. FINISHED will display on the screen for each blender station and then progress to the Blender Sanitize screen.

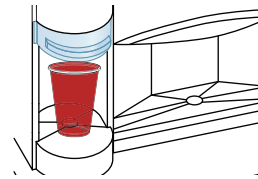
Blender Sanitize

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

24. Place a red sanitizing cup with approved sanitizing solution in both blender stations and close the blender doors. Do NOT slam or drop the doors. Advance to next screen.



25. The blenders will lower into the sanitizer solution. SANITIZING will display on the screen for each blender station.
26. Follow onscreen instruction. When prompted remove the red cups and pour sanitizing solution down the blender station drains.
27. Close the blender doors. Do NOT slam or drop the doors.
28. FINISHED will display on the screen then screen will progress to the Blender Station Sanitize screen.

Blender Station Sanitize

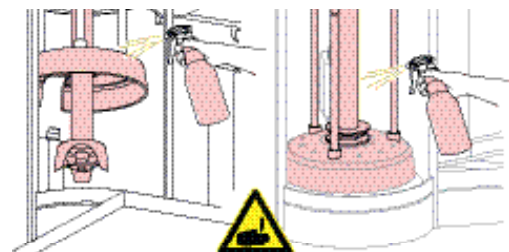
⚠ Warning

The blender station contains sharp moving parts. Wear gloves to protect hands. Never touch blades, use approved cleaning brush to clean/sanitize.

⚠ Caution

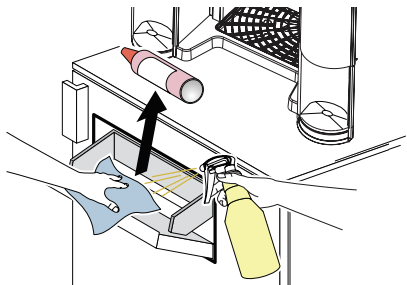
NEVER insert cleaning brush or sharp objects in drain opening. Brushes are made for cleaning only NOT for removing drain clogs.

29. Completely spray both blender stations with sanitizer solution. Do not wipe off, allow to air dry. Advance to next screen.



WHIPPED CREAM DOOR CLEANING

30. Remove contents from the whipped cream door and place in refrigerator.
31. Completely spray interior and exterior of whipped cream door with mild dish detergent solution.



32. Thoroughly wipe down interior and exterior of whipped cream dispense station, let dry completely.
33. Return contents to the whipped cream door and close door completely. Do NOT slam door closed. Advance to next screen.

DISPENSING AREA CLEANING**Caution**

Do NOT Insert brush or sharp object into the red dispense nozzles.

34. Spray all dispensing area surfaces with mild dish detergent solution, then use clean cloth and/or use approved cleaning brush to thoroughly scrub area.
35. Thoroughly spray each individual dispense nozzle with mild dish detergent solution and apply cleaner to each individual dispensing valve. Use approved clean towel to wipe the area clean then advance to next screen.

**DISPENSING AREA SANITIZING**

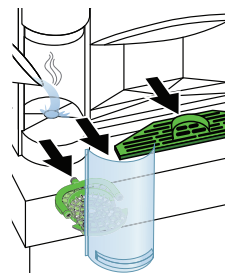
36. Thoroughly spray each individual dispense nozzle with sanitizing solution. Do NOT wipe off, allow to air dry.
37. Thoroughly spray dispense area with sanitizing solution. Do NOT wipe off, allow to air dry. Advance to next screen.

**DRAIN CLEANING****Important**

When in contact with drain cleaning chemicals chemical-resistant gloves and safety glasses are recommended.

38. Prepare Unit for Drain Cleaning

- A. Remove blender doors and grates.
- B. Remove grate from center dispense area.

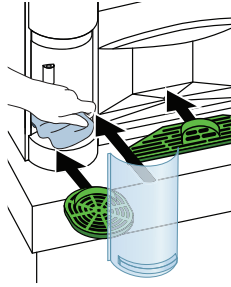


- C. Slowly pour 1 gal / 3.8 L of hot (120-130°F / 49-54°C) water into each drain. DO NOT EXCEED 140°F/60°C.
- D. Advance to next screen.

39. Prepare Drain Cleaning Solution**Important**

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

- A. Only use approved drain cleaner.
 - B. Follow manufacturer's directions for preparation and use of drain cleaner.
 - C. Immediately replace and tighten cap on drain cleaner container.
- 40. Reinstall Grate(s) / Door(s)**
- A. Wipe drain areas and work surface with disposable towel to remove drain cleaner. Correctly dispose drain cleaner towel.



- B. Reinstall blender grates.
- C. Reinstall dispense area grate.
- D. Reinstall blender doors then advance screen.

Important

Drain cleaner is most effective when left for four (4) hours, however the machine can be used as needed.

DAILY CLEANING COMPLETED

- 41. Daily cleaning has been completed.
 - A. Remove gloves and safety glasses.
 - B. Unit will need to be cleaned again in 24 hours.
 - C. Clean, rinse, sanitize, and air dry any equipment before storing in a safe, protected location.
 - D. Press the GREEN check to indicate the Zone 1 Daily Cleaning has been completed. The screen will return to the Main Menu screen.

Weekly Cleaning - Zone 2

The following procedures are the basic weekly cleaning instructions. Onscreen instructions vary depending on the menu (recipe) software that is installed on the machine.

Failure to complete the weekly cleaning sequence entirely or progressing too quickly will prevent weekly cleaning timer from resetting and the process will need to be repeated correctly before drinks can be made.

- Time to complete - 90 minutes.

⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

⚠ Warning

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

⚠ Caution- Risk of Damage to Blender

Do NOT operate the blender in dry conditions. Blender should only be operated with a cup of water or a cup of drink ingredients inside the blend chamber before starting blend.

⚠ Caution

NEVER put machine components in a dishwasher or power soaker.

⚠ Caution

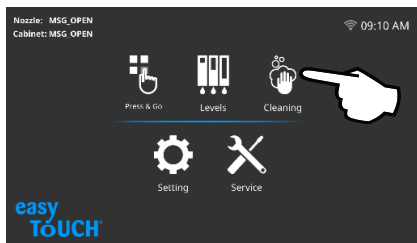
NEVER insert cleaning brush or sharp objects into drain opening. Brushes are made for cleaning only NOT for removing drain clogs.

Important

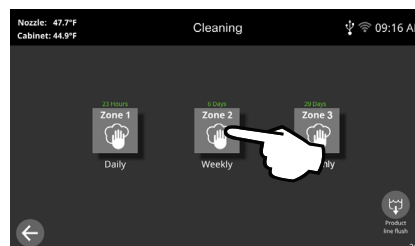
Use finger to scroll UP and DOWN on touchscreen as necessary. Press the RIGHT arrow or check mark to advance screen to move through onscreen instructions.

START ZONE 2 WEEKLY CLEANING

1. From the easyToUCH screen press CLEANING.



2. From the CLEANING screen press ZONE 2.



NOTE: Failure to complete Zone 2 warning screen will appear. Hit the check mark to continue with Zone 2 cleaning.

Gather Supplies

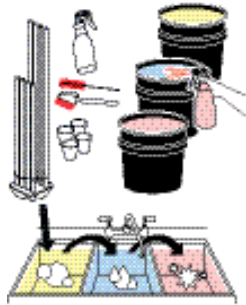
3. Follow the onscreen instructions and gather the following supplies then advance to next screen.

Cleaning Hose With Filter* (Located below product bins)	
Clean towels (Cloths)	
Spray Cleaner & Detergent Solution (mild dish detergent solution) Fill spray bottle from bucket 1	
Spray Sanitizer & Solution Approved sanitizers: Solution that provides 100 ppm available chlorine minimum. Or solution providing 300 ppm Quaternary Ammonium minimum. Fill spray bottle from bucket 3	
Red & Blue Cleaning Cups (1 of each per blender station)	
Cleaning Brushes, Gloves & Safety Glasses	
Set of Three (3) Cleaning Buckets (Wash, Rinse & Sanitize Solutions)	
Splash Shield	
Cleaning Manifold	
Drain cleaner & Dispenser	

NOTE: If other cleaners are used it can cause damage to machine or will not clean and sanitize machine to NSF standards.

Cleaning Equipment

4. Put on safety glasses and chemical-resistant & cut-resistant gloves.
5. Clean, rinse, sanitize, and dry all cleaning supplies.



6. Air dry buckets for 5 minutes. Soak other supplies in sanitizer sink for 5 minutes. Advance to next screen.

Prepare Cleaning Solutions

7. Prepare cleaning, rinsing, and sanitizing solutions.

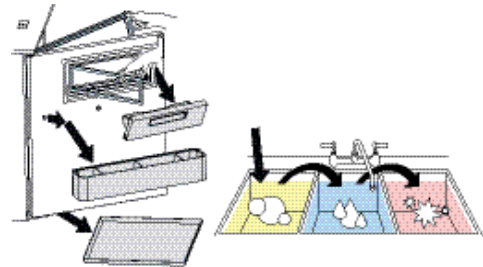


- A. Fill WASH bucket (labeled #1) with warm water and approved mild dish detergent solution mixed per manufacturer's directions. Mix thoroughly.
- B. Fill RINSE bucket (labeled #2) with warm, clean water.
- C. Fill SANITIZER bucket (labeled #3) with warm water and approved sanitizer solution mixed to manufacturer's directions. Mix thoroughly.
- D. Fill two (2) blue cleaning cups with mild dish detergent solution, and two (2) red cups with sanitizer solution then set aside.
- E. Use finger to scroll UP and DOWN on instruction screens as necessary. Press the RIGHT arrow to advance to next screen.

GASKET SEALS, DRIP TRAY & WHIP CREAM DOOR

8. Remove, clean, sanitize, and air dry the following parts: gaskets, drip tray, and whip cream door.

- A. Remove contents from the whipped cream door and place in refrigerator.
- B. Remove Whip Cream Door.
 - Open whip cream door
 - While holding large refrigerator cabinet door closed, firmly pull LEFT side of whip cream door out to detach whip cream door from large refrigerator door and set aside.



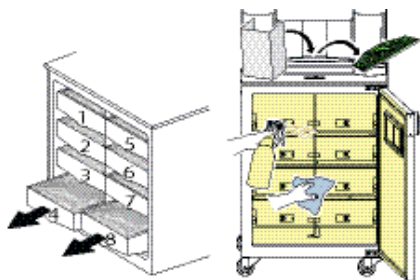
- C. Remove whip cream door gasket, main door gasket and drip tray from bottom of refrigerated cabinet. If applicable, remove syrup holder on front of the refrigerated cabinet door.

NOTE: Syrup holder is an optional accessory and store may not have one installed.

- D. Take all removed items except the whip cream door to three-compartment sink to clean, rinse and sanitize. Allow to air dry. **Do not put in dishwasher or power soaker.**
- E. Clean, rinse and sanitize whip cream door. Allow to air dry. Do NOT submerge whip cream door.
- F. Use finger to scroll UP and DOWN on instruction screens as necessary. Press the RIGHT arrow or check mark to advance screen.

Washing Instructions

9. Remove grate from center dispense area, take to three-compartment sink to wash, rinse and sanitize. Allow to air dry.
10. Install the metal cleaning splash guard in dispense area.
11. Remove product bins from cabinet, clean then take product and product bins to refrigerated storage.



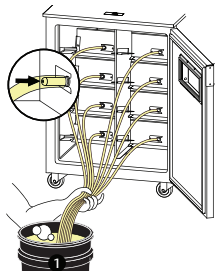
12. Spray mild dish detergent solution on interior refrigerator surfaces and use sanitized clean cloth to wipe surfaces: each white product nozzle (bib connector), back rails, center divider, cleaning hose and inner walls with cleaner.
13. Spray sanitizer on interior refrigerator surfaces and use sanitized clean cloth to wipe surfaces: each white product nozzle (bib connector), back rails, center divider, cleaning hose and inner walls with cleaner.
14. Use finger to scroll UP and DOWN on instruction screens as necessary. Press the RIGHT arrow or check mark to advance screen.

CONNECT CLEANING TUBES & WASH LINES

15. Connect cleaning manifold to product tubes.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Connect the four (4) shorter tubes to bottom white nozzles. Connect the four (4) longer tubes to top white nozzles.
- B. Place cleaning manifold into WASH bucket (labeled #1).



- C. Press GREEN check; the mild dish detergent solution will cycle through each line and display progress on

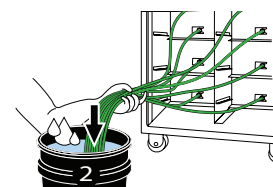
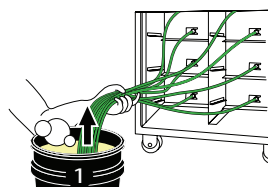
the screen.

Rinse Lines

16. Rinse product lines with warm rinse water.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from WASH bucket (labeled #1) and place into RINSE bucket (labeled #2).



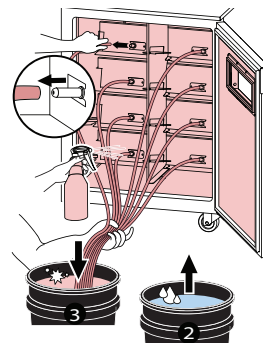
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the warm rinse water will cycle through each line and display progress on the screen.

Sanitize Lines

17. Sanitize product lines with sanitizer solution.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from RINSE bucket (labeled #2) and place into SANITIZER bucket (labeled #3).



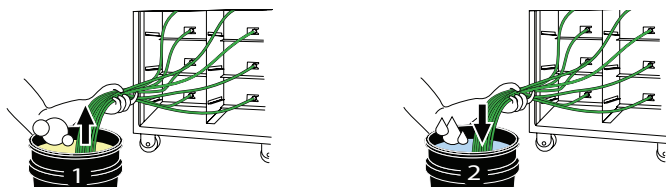
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the sanitizer solution will cycle through each line and display progress on the screen.
- D. Screen will advance to SANITATION HOLD TIME. Proceed to next steps while machine counts down the hold time.

Rinse Lines

18. Rinse product lines with warm rinse water.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from WASH bucket (labeled #1) and place into RINSE bucket (labeled #2).



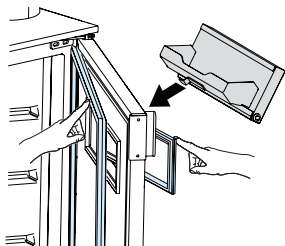
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the warm rinse water will cycle through each line and display progress on the screen.

Gasket Seals, Drip Tray & Whip Cream Door

19. Reinstall gasket seals, drip tray and whip cream door.

NOTE: Gaskets can be soaked in clean warm water to soften and make easier to reinstall.

- A. Install whip cream door gasket.



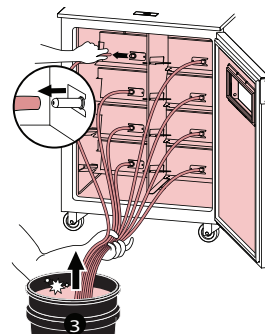
- B. Install whip cream door by positioning the right-side spring button into right-side whip cream door opening and then push left-side spring button and snap left-side whip cream door into place.
- C. Replace drip tray then reinstall gasket on inside of refrigerator door, press into position all the way around the door.

Purging Lines

20. Purge product lines of remaining liquid.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

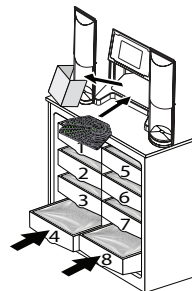
- A. Disconnect the cleaning hoses from white nozzles.



- B. Press GREEN check to continue and begin automatic purging of the lines. Air is pushed through each line blowing out any remaining liquid. Screen will advance when purge process is complete.

Reinstall Inventory

21. Reinstall product bags into bins.
22. Retrieve product bins from refrigerated storage and reinstall each into their correct slot number.
23. Remove splash shield from dispense area and take to three-compartment sink to wash, rinse and sanitize. Allow to air dry.
24. Reinstall center grate into the dispense area.



Auto Prime

25. Perform auto prime to prime product lines with product.
 - A. Place a large empty cup under the dispensing nozzles.
 - B. Press GREEN check when ready to prime all product slots.
 - C. Remove and dispose of large cup with primed product then advance to next screen.

Important

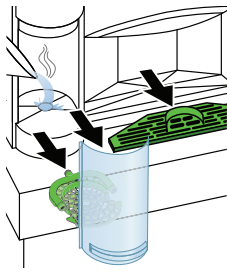
Do Not pour down the drain on the BIC unit!

Drain Cleaning**Important**

When in contact with drain cleaning chemicals chemical-resistant gloves and safety glasses are recommended.

26. Prepare Unit for Drain Cleaning

- A. Remove blender doors and grates.
- B. Remove grate from center dispense area.



- C. Slowly pour 1 gal / 3.8 L of hot (120-130°F / 49-54°C) water into each drain. DO NOT EXCEED 140°F/60°C.
- D. Advance to next screen.

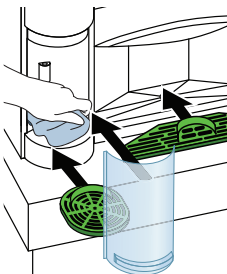
27. Prepare Drain Cleaning Solution**Important**

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

- A. Only use approved drain cleaner.
- B. Follow manufacturer's directions for preparation and use of drain cleaner.
- C. Immediately replace and tighten cap on drain cleaner container.

28. Reinstall Grate(s) / Door(s)

- A. Wipe drain areas and work surface with disposable towel to remove drain cleaner. Correctly dispose drain cleaner towel.



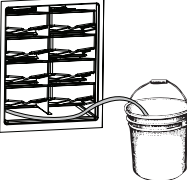
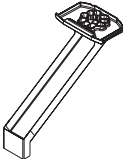
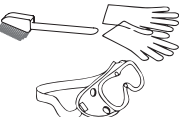
- B. Reinstall blender grates.

- C. Reinstall dispense area grate.
- D. Reinstall blender doors then advance screen.

Important

Drain cleaner is most effective when left for four (4) hours, however the machine can be used as needed.

SANITIZING ICE BIN**Gather the Following Supplies**

Cleaning Buckets - Set of Two (2)	
Cleaning Hose With Filter* (Located below product bins)	
Ice Removal Chute	
Splash Guard	
Sanitizing Solution Approved sanitizers: Solution that provides 100 ppm available chlorine minimum. Or solution providing 300 ppm Quaternary Ammonium minimum.	
Cleaning Brush, Gloves & Safety Glasses*	

NOTE: If other cleaners are used, it is possible they will not clean or sanitize your machine to NSF standards.

- Press the Down Arrow to continue.

Removal of Ice

Follow the on screen instructions:

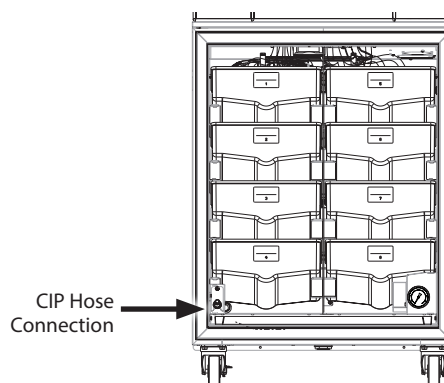
1. Install ice removal chute in dispenser area.
2. Place empty bucket on floor under ice chute.
3. Press the Green Check to begin dispensing ice.
 - The Ice Dispensing Timer screen will display, and the machine will empty of ice.

Ice Disposal

1. Dispose of ice in the bucket and set aside.
2. Remove ice removal chute from the dispenser area and set aside.
3. Press the Green Check.

Sanitizing Ice Bin Prep

4. Install splash guard in dispense area.
5. Put on gloves and safety glasses.*
6. Fill sanitizer bucket with water and add sanitizer.
7. Connect cleaning hose onto fitting and into sanitizer bucket.
8. Press the Green Check to begin sanitizing the ice bin and water nozzles.
 - The Sanitizing Timer screen will display, and count down during the sanitizing process.

**Discard Sanitizer**

1. Remove cleaning hose from the bottom of refrigerated cabinet.
2. Discard remaining sanitizer from the bucket.
3. Press Green Check to continue.

Rinsing Sanitizer Prep

1. Press the Green check to begin the plain water rinse cycle.
 - The Rinse Timer screen will display and count down during the rinsing process, then automatically proceed to the Grate Removal/Blender Station Wash screen.

BLENDERS / DISPENSE AREA CLEANING & SANITIZING**Grate Removal / Blender Station Wash****⚠ Warning**

The blender station contains sharp moving parts. Wear cut-resistant gloves to protect hands. NEVER TOUCH BLENDER BLADES.

2. Put on safety glasses and chemical-resistant & cut-resistant gloves and safety glasses.
3. Remove grate from each blender station by pulling grate up and then out.



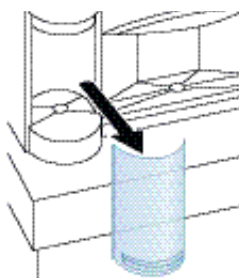
4. Spray all surfaces inside of the blender station(s) with mild dish detergent solution then scrub thoroughly with approved cleaning brush.
5. Thoroughly wipe down all surfaces of blender station with a clean towel then advance to next screen.

Do NOT touch blender blades!

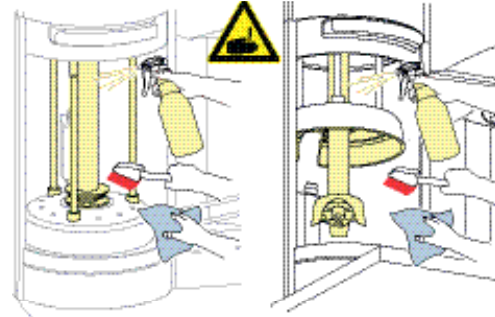
6. Repeat for other side then advance to next screen. SLIDE PROGRESS screen will display while the blenders move into cleaning position.

Blender Door Removal ; Wash & Sanitize

7. Slightly open blender door.
8. Squeeze at bottom of door.
9. Tilt door out and pull the door down and out.
10. Repeat for other door. Take both doors to three-compartment sink to wash, rinse and sanitize. Allow to air dry. Advance to next screen.

**Blender Station Wash**

11. Completely spray blender station with mild dish detergent solution, use approved cleaning brush to thoroughly scrub the entire area.



12. Thoroughly scrub down top of blender cap and arm using the approved cleaning brush.
13. Lift blender cap and thoroughly scrub top of blade housing and bottom of blender cap.
14. Repeat for other blender station and shaft.

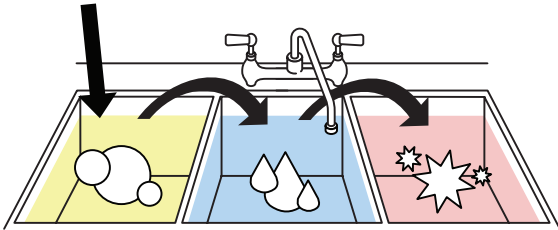
Clean Blender Shaft Bushing

15. Locate the WHITE bushing in the center of each blender chamber ceiling and clean thoroughly.
 - A. Spray the WHITE bushing with mild dish detergent solution and use approved brush to clean thoroughly.
 - B. Rinse blender area and WHITE bushing with clean water.
 - C. Thoroughly spray entire blend chamber including ceiling with sanitizer and allow to air dry.
 - D. Repeat for other side then advance to next screen.

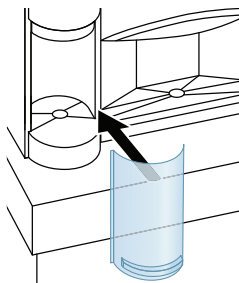
Wash Blender Grate(s) / Door(s)**⚠ Warning**

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

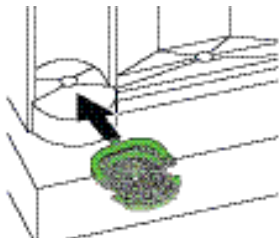
16. Take all grates and doors to three-compartment sink to wash, rinse and sanitize then advance to next screen. Allow to air dry. **Do not put in dishwasher or power soaker.**

**Reinstall Blender Doors**

17. Reinstall blender doors then advance to next screen. SLIDE PROGRESS screen will display and the blenders will move into operating position.

**Reinstall Blender Grates**

18. Reinstall blender grates then advance to next screen.

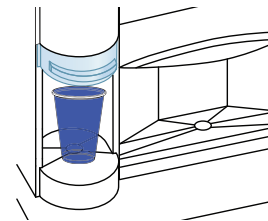
**Blender Shaft Wash****⚠ Warning- Risk of Injury to Persons- Moving Parts**

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

19. Wash and rinse each blender shaft.

- A. Place a BLUE cleaning cup with approved mild dish detergent solution in each blend chambers and close the blender doors. Do NOT slam or drop blender door(s).



- B. Press the GREEN check to begin. The blenders will lower into the mild dish detergent solution and hold. WASHING will display on the screen.
- C. Follow the onscreen instruction, when prompted remove the BLUE cup(s) and pour the mild dish detergent solution down the drain if no foreign objects present in cup.
- D. Close the blender door(s) and RINSING will display on the screen while the machine rinses the blenders.
- E. FINISHED will display on the screen then progress to the Blender Sanitizing screen.

Blender Shaft Sanitizing

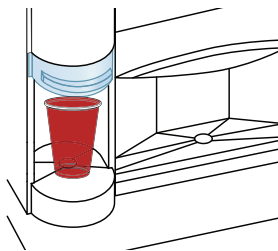
⚠ Warning- Risk of Injury to Persons- Moving Parts

Blend chambers contain fast-moving, sharp blender blades. Never put hands or other body parts into the blend chamber while blender blades are operating.

Never open the blender door and remove the cup until the blender shaft has completely stopped blending and blender shaft has moved out of the cup.

20. Sanitize each blender shaft.

- A. Place a RED sanitizing cups with approved sanitizing solution in each blender station and close the blender doors.



- B. Press the GREEN check to begin. The blenders will lower into the sanitizer solution and hold. SANITIZE will display on the screen.
- C. Follow the onscreen instructions, when prompted remove the RED cups and pour sanitizing solution down the drain if no foreign objects present in cups.
- D. Close the blender doors. Do NOT drop or slam blender doors.
- E. FINISHED will display on the screen then progress to the Blender Station Sanitizing screen.

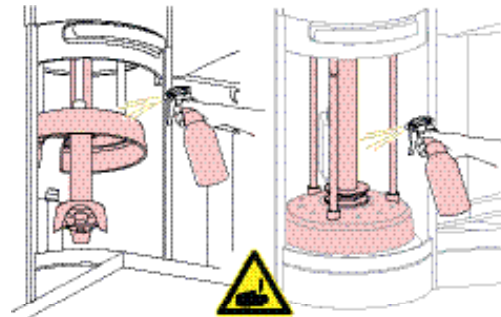
Blender Station Sanitizing

⚠ Warning

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

21. Sanitize both blender stations.

- A. Completely spray blender station with approved sanitizer solution.



B. Allow to air dry, do not wipe off sanitizer!

C. Repeat for other side then advance to next screen.

Dispense Area Cleaning

⚠ Caution

Do NOT Insert a brush or sharp object into the RED dispense nozzles.

22. Thoroughly clean the dispense area.

- A. Spray all dispensing area surfaces with mild dish detergent solution, then use cloth and/or use approved cleaning brush to thoroughly scrub area.
- B. Thoroughly spray each individual RED dispense nozzle with mild dish detergent solution then use towel to wipe the area. Do NOT use brushes or sharp objects to clean RED dispense nozzles.
- C. Advance to next screen.



Dispensing Area Sanitizing

23. Sanitize dispense area.

- A. Thoroughly spray each individual dispense nozzle with approved sanitizing solution.
- B. Thoroughly spray dispense area with approved sanitizing solution. **Do Not wipe off sanitizer! Allow to air dry.**



- C. Reinstall center dispense grate.
- D. Press the GREEN check to continue to advance sanitation hold time.

WEEKLY CLEANING COMPLETED

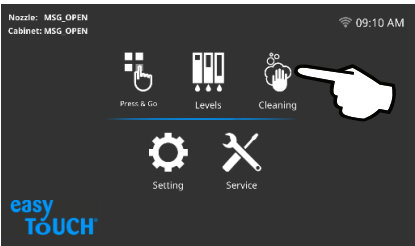
24. Weekly cleaning has been completed.

- A. Clean, rinse, sanitize, and air dry any equipment before storing in a safe, protected location.
- B. Press the GREEN check to indicate the Zone 2 Weekly Cleaning has been completed. The screen will return to the Main Menu screen.
- C. Remove gloves and safety glasses.*
- D. Unit will need to be cleaned again in 7 days.

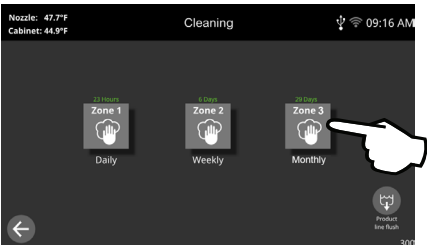
Monthly Cleaning - Zone 3

- Time to complete - Approximately 90 minutes.

1. From the easyToUCH screen press CLEANING.



2. From the Cleaning screen press ZONE 3.



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

GATHER THE FOLLOWING SUPPLIES

Follow the on-screen instructions and gather the following supplies:

Cleaning Buckets - Set of Two (2)	
Cleaning Hose With Filter* (Install at nozzle located below product bins)	
Ice Removal Chute	
Splash Guard	
Clean towels (Cloths*)	
Sanitizing Solution Approved sanitizers: Solution that provides 100 ppm available chlorine minimum. Or solution providing 300 ppm Quaternary Ammonium minimum.	
Descaler Solution Use approved ice machine cleaner. Consult product label for correct ratio of cleaner and water. Part number 020009715 use 16oz/5 gal (473ml/19L)	
Cleaning Brush, Gloves & Safety Glasses*	

If other cleaners are used, it is possible they will not clean or sanitize your machine to NSF standards.

ICE BIN CLEANING PREP

Removal of Ice

Follow the on screen instructions:

1. Install ice removal chute in dispenser area.
2. Place empty bucket on floor under ice chute.
3. Press the Green Check to begin dispensing ice.
 - The Ice Dispensing Timer screen will display, and the machine will empty of ice.

Ice Disposal

1. Dispose of ice in the bucket and set aside.
2. Remove ice removal chute from the dispenser area and set aside.
3. Press the Green Check.

Descaling

Descaling is recommended every six (6) months. More frequent descaling, full removal and cleaning/soaking of internal ice maker components may be required depending on water conditions. Carefully follow any instructions provided with the bottles of ice machine descaling or sanitizing solution.

⚠ Warning

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

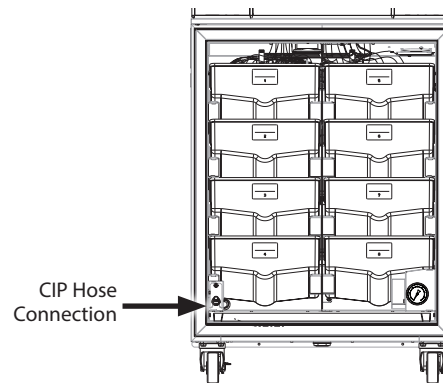
ICE MAKER & ICE BIN DESCALING

Descaling Ice & Water System Prep

4. Put on gloves and safety glasses.*
5. Install splash guard in the dispense area.
6. Fill cleaning bucket with water and add descaler.

NOTE: Use an approved ice machine cleaner. Consult manufacturer's instructions for correct ratio.

7. Locate cleaning hose and connect to the port inside the cabinet below product bin 4.



8. Place cleaning hose into bucket with descaler solution.
9. Press the green check to begin descaling the ice machine.
 - The Descaling Ice Maker Timer Screen will display and count down during the descaling process.
 - Continue Descaling Screen will display once completed.

Continue Descaling

10. Press the Green Check to descale the ice bin and water nozzles.
 - The Descaling Bin & Nozzles Timer Screen will display and count down during the descaling process.
 - Discard Descaler Screen will display once completed.

Discard Descaler

11. Discard remaining descaler from the bucket.
 - Press the Green Check to continue. The Plain Water Rinse Timer Screen will display and count down.

Rinsing Descaler Prep

12. Press the Green Check to begin The Plain Water Rinse Cycle.
 - The Rinse Timer screen will display, and count down during the rinsing process then proceed to the Sanitizing Ice Maker Prep screen.

ICE MAKER & ICE BIN SANITIZING

Sanitizing Ice Maker Prep

1. Put on gloves and safety glasses.*
2. Fill sanitizer bucket with water and add sanitizer.
3. Place cleaning hose in sanitizer bucket
4. Press the Green Check to begin sanitizing the ice maker.
 - The Sanitizing Timer screen will display, and count down during the sanitizing process.

Discard Sanitizer & Ice Purge Prep

5. Remove splash panel.
6. Install ice removal chute in the dispenser area.
7. Place empty bucket on the floor under the ice chute.

⚠ Warning

This ice production will contain residual cleaning chemicals and must be discarded.

8. Press the green check to begin dispensing ice.
 - The Ice Dispensing Timer screen will display, and the machine will empty of ice.

Ice Disposal

1. Dispose of ice in the bucket and set aside.
2. Remove ice removal chute from the dispenser area and set aside.

Press the Green Check to proceed to the next screen.

Sanitizing Ice Bin & Water Nozzles Prep

1. Put on gloves and safety glasses.*
2. Install splash guard in dispense area.
3. Press the Green Check to begin sanitizing the ice bin and water nozzles.
 - The Sanitizing Timer screen will display, and count down during the sanitizing process.

Discard Sanitizer

1. Remove cleaning hose from the bottom of refrigerated cabinet.
2. Discard remaining sanitizer from the bucket.
3. Press Green Check to continue.

Rinsing Sanitizer Prep

1. Install splash guard in the dispense area.
2. Press the Green Check to begin the plain water rinse cycle.
 - The Rinse Timer screen will display, and count down during the rinsing process then automatically proceed to the Cleaning Solution Ice Production screen.

ICE MAKER PURGE PRODUCTION

- Ice will then be produced using water from the unit's chilled water source to remove any remaining cleaning solution from the ice maker.

⚠ Warning

This ice production will contain residual cleaning chemicals and must be discarded.

Removal of Ice

1. Remove splash panel.
2. Install ice removal chute in dispenser area.
3. Place empty bucket on floor under ice chute.
4. Press the Green Check to begin dispensing ice.
5. The Ice Dispensing Timer screen will display, and the machine will empty of ice.

Ice Disposal

1. Dispose of ice in the bucket and set aside.
2. Remove ice removal chute from the dispenser area and set aside.
3. Press the Green Check to signify you have completed the Zone 3 Monthly Cleaning. The screen will return to the Main Menu screen.

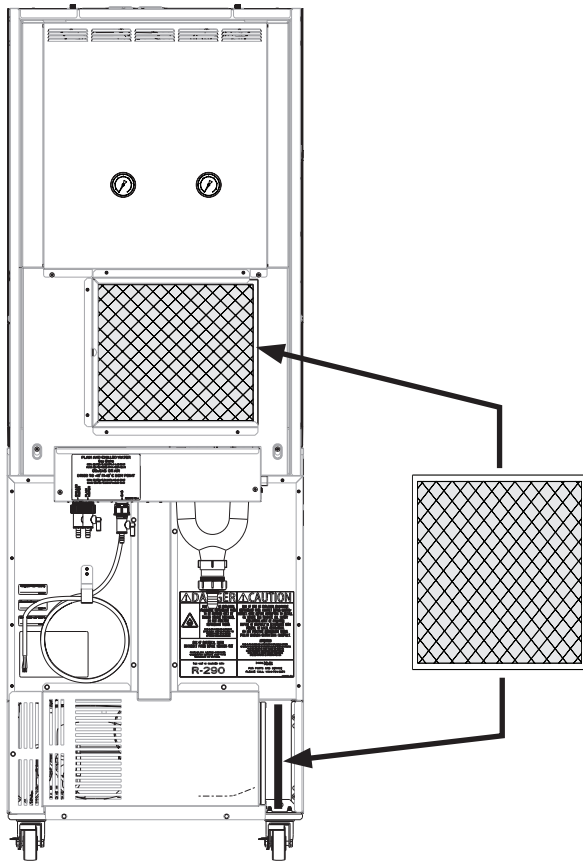
Important

Ice storage has been depleted, low ice level may exist for 30 minutes! Ice maker will turn on after Z3 cleaning is complete.

OTHER MONTHLY TASKS

Air Filters

For units equipped with upper and/or lower air filters. Each month check the air filters to be sure they are clean and allow proper airflow.



Air Filter Locations

First access the rear of the unit. Slide them out one at a time and inspect them. If they are dirty or light will not pass through them when held up to light, take to a sink and wash with dish soap until clean. DO NOT put in a dishwasher.

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

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. 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.

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.

Use cleaners designed for use with stainless steel products.

Heavy stains should be removed with stainless steel wool. Never use plain steel wool or abrasive pads. They will scratch the panels.

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, soft cloth.

Ice Machine Cleaning

TRAINED TECHNICIAN ONLY

These instructions are for units with internal ice maker when manual cleaning is required for the ice bin and other ice making/dispensing components.

Important

Only a trained manager or authorized technician should perform ice machine cleaning.

Descaling is recommended every six (6) months. More frequent descaling may be required in some existing water conditions. Sanitizing is recommended every three (3) months. Carefully follow any instructions provided with the descaling or sanitizing solutions being used.

⚠ Warning

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

⚠ Warning

To prevent injury, disconnect main supply power to the dispenser (when used) before cleaning or sanitizing the bin area and dispenser parts.

TOOLS REQUIRED

- Gloves
- Bucket for Ice Disposal
- Ice Removal Chute

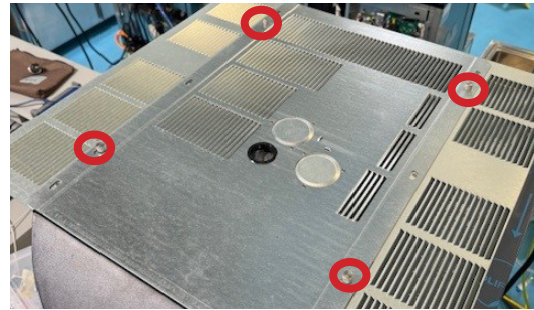
UNIT PREPARATION

Important

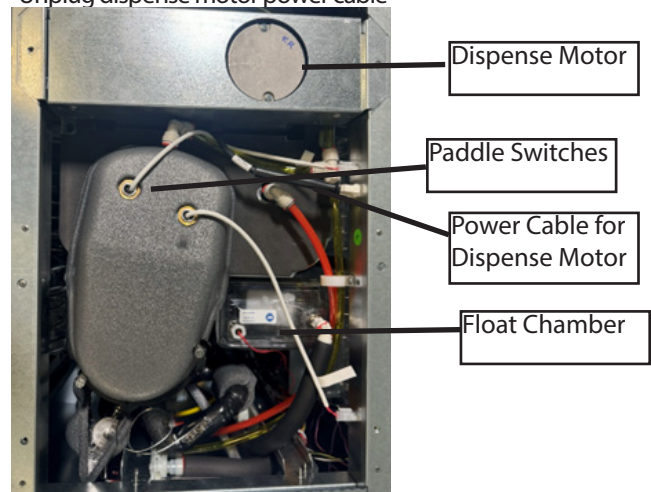
Keep refrigeration cabinet door closed so that product remains chilled while the unit is OFF.

1. Shut off all incoming water to the machine.
2. Drain water from evaporator and reservoir by operating the Service> Cleaning Outputs> Ice System Drain until all water is purged from the system..
3. Using the Ice Removal Chute and a bucket, remove all ice from the bin by accessing Service> Outputs> Ice Motor and toggling it ON until all ice is removed from the bin.
4. Turn off main power switch then unplug the units power cord.

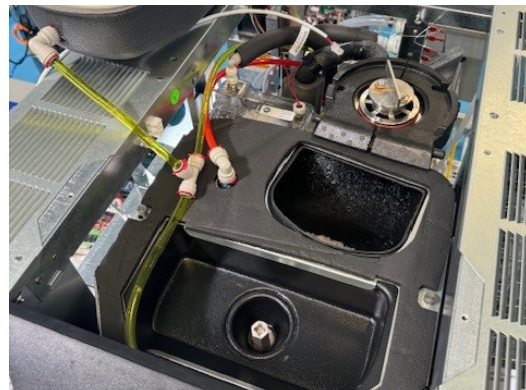
5. On the top of the unit, loosen and remove the 4 thumb screws. Set thumbscrews in a secure location.



6. Unplug dispense motor power cable



7. Remove ice dispense motor box by removing the thumbscrews. Set the box in a secure location.
8. Unplug the two paddle switches. Next, remove two thumb screws to remove the ice transfer chute. Set components in a secure location.



9. Remove ice bin lid by removing two thumbscrews.
10. Remove any remaining ice manually.

BIN / DISPENSER DESCALE, CLEAN, & SANITIZE

NOTE: Heavy accumulations of scale may require descaling. Skip the using descaler if only sanitizing the ice machine.

11. When descaling, use an approved descaling solution ratio noted.

Amount of Luke Warm Water	Amount of Ice Machine Cleaner
5 gallons (20 Liters)	Use approved nickle safe ice machine cleaner. Consult manufacturer's instructions for ratio to make up 1 container of solution.

12. When Sanitizing, use an approved sanitizing solution ratio noted.

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons (20 Liters)	Use 1/4 ounce (15 ml) household bleach per gallon or approved sanitizer that provides 100 ppm available chlorine. Or solution providing 300 ppm Quaternary Ammonium minimum. Consult manufacturer's instructions for ratio.

13. Remove ice agitator and dispense wheel assembly.

14. Soak the following parts for 20 minutes in descaling solution, then rinse thoroughly:

- Agitator
- Dispense Wheel
- Wheel Housing

15. Soak the removed parts in sanitizing solution for 10 minutes and wipe them down.

NOTE: Rusting will occur if cleaning solution remains on components. Rinse & wipe down thoroughly.

16. With a bottle brush, brush the ice nozzle at bottom of ice bin with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.

17. Wipe down the complete inner ice bin wall and lid with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.

18. Replace and plug in all cleaned parts in their correct positions:

- Assembled Dispense Wheel & Housing
- Auger
- Ice bin lid
- Transfer chute
- Motor

19. Reinstall unit top with the thumbscrews and any additional panels that may have been removed.

20. Turn on water coming into machine.

21. Restore power to the unit and turn ON the ice maker test switch.

22. From there, perform Zone 2 cleaning protocol on page 44.

Full Disassembly Descale, Clean & Sanitize

TRAINED TECHNICIAN ONLY

This is the full disassembly process for sanitizing and/or descaling the ice maker dispense components manually.

Important

Only a trained manager or authorized technician should perform ice machine cleaning.

NOTE: Disassembly of the bin and dispenser parts for descaling is not required unless heavy accumulations of scale have been found. If disassembling to sanitize the ice maker components descaling is recommended while it is apart as a preventative measure to help ensure proper function of the ice maker.

1. Disconnect power to the unit to prevent injury.
2. Remove the unit top by removing thumbscrews.
3. Unplug dispense motor & remove ice dispense motor assembly. Set in secure location.
4. Unplug paddle switches & remove ice bin cover. Set in secure location.
5. Remove any remaining ice manually.

BIN / DISPENSER DESCALE, CLEAN, & SANITIZE

6. Use an approved descaling solution ratio noted.

Amount of Luke Warm Water	Amount of Ice Machine Cleaner
5 gallons (19 Liters)	Use approved nickle safe ice machine cleaner. Consult manufacturer's instructions for ratio to make up 1 container of solution.

7. Use an approved sanitizing solution ratio noted.

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons (19 Liters)	Use 1/4 ounce (15 ml) household bleach per gallon or approved sanitizer that provides 100 ppm available chlorine. Or solution providing 300 ppm Quaternary Ammonium minimum. Consult manufacturer's instructions for ratio.

8. Remove ice agitator. Descale, rinse and sanitize the ice agitator.
9. Remove the dispense wheel assembly.
10. Soak the following parts for 20 minutes in descaling solution, then rinse thoroughly:
 - Dispense Wheel & Housing
11. Soak the removed parts in sanitizing solution for 10 minutes and wipe them down.

NOTE: Rusting will occur if cleaning solution remains on components. Rinse & wipe down thoroughly.

12. Wipe the inner ice bin wall with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.
13. With a bottle brush, brush the ice nozzle at bottom of ice bin with descaler solution. Rinse and wipe dry. Repeat with sanitizer solution. Rinse and wipe dry.
14. Replace and plug in all cleaned parts in their correct positions:
 - Assembled Dispense Wheel/Plates
 - Auger
 - Bin Cover
 - Motor

ICE MACHINE SANITIZING

To be done every three (3) months.

15. Use an approved sanitizing solution ratio noted.

Amount of Luke Warm Water	Amount of Sanitizer
5 gallons (19 Liters)	Use 1/4 ounce (15 ml) household bleach per gallon or approved sanitizer that provides 100 ppm available chlorine. Consult manufacturer's instructions for ratio.

16. Fill reservoir and evaporator with sanitizer/water solution.
17. Verify the ice maker test switch is in the OFF position, then reconnect power and run the gear motor for 10 minutes.
18. Move the ice maker test switch to the ON position. The ice machine will make ice with the sanitizer/water solution and deposit the ice in the bin/dispenser. Make ice for 20 minutes - add sanitizer/water solution as the water level in the reservoir drops.

NOTE: Do not allow the sanitizer/water level to drop below the sensing probes. The ice machine will start a 20 minute delay period if the sensing probes lose contact with the water for more than 10 seconds. If this happens, refilling the reservoir, then disconnecting and reconnecting power will restart the ice machine.

19. Move the ice maker test switch to the OFF position and disconnect power.
20. Drain the evaporator/reservoir and reinsert the drain hose into the hose clip.
21. Remove blocking from under reservoir float and reinstall reservoir cover.
22. Turn on the ice making water supply, reconnect power and move the ice maker test switch to ON.
23. Allow the ice machine to run for 20 minutes, then place

the compressor rocker switch in the OFF position, disconnect power and discard all ice produced.

24. Replace all cleaned parts in their correct positions.

Product Line Flush

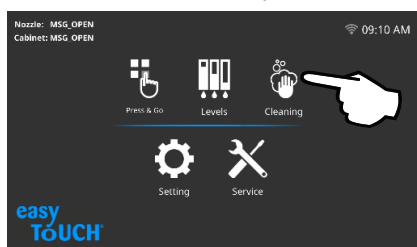
The following procedures are the basic product line flushing instructions.

Product Line Flush procedure allows a user to choose specific product lines to flush instead of performing cleaning on all product lines.

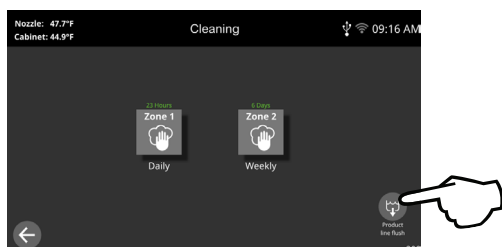
Product line flush should be completed whenever a flavor is changed to prevent allergen contamination to new product drinks.

Product line flush should be performed whenever a flavor has been unassigned/removed to prevent product from sitting in lines and/or clogging lines from non-use.

1. Return to the Main Menu and press CLEANING icon.



2. In the CLEANING screen select the PRODUCT LINE FLUSH icon.



NOTE: Performing the product line flush through this interface procedure will not reset the Zone 2 cleaning countdown timer, Zone 2 cleaning will need to be performed in its entirety in order to reset the timer.

⚠ Warning

This ice production will contain residual cleaning chemicals and must be discarded.

NOTE:

Gather the Following Supplies

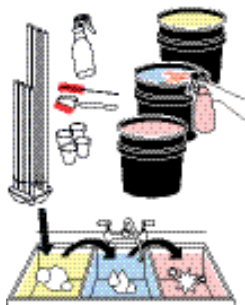
Follow the on screen instructions and gather the following supplies:

Clean towels (Cloths)	
Mild Dish Detergent Solution	
Sanitizing Solution Approved sanitizers: Solution that provides 100 ppm available chlorine minimum. Or solution providing 300 ppm Quaternary Ammonium minimum.	
Set of Three (3) Cleaning Buckets (Wash, Rinse & Sanitize Solutions)	
Splash Shield	
Cleaning Manifold	
Cleaning Brush, Gloves & Safety Glasses	

NOTE: If other cleaners are used, it is possible they will damage machine or will not clean and sanitize machine to NSF standards.

Prepare Supplies

3. Put on safety glasses and chemical-resistant & cut-resistant gloves.
4. Clean, rinse, sanitize and dry all cleaning supplies.



5. Air dry buckets for 5 minutes. Soak other supplies in sanitizer sink for 5 minutes. Advance to next screen.

Prepare Cleaning Solutions

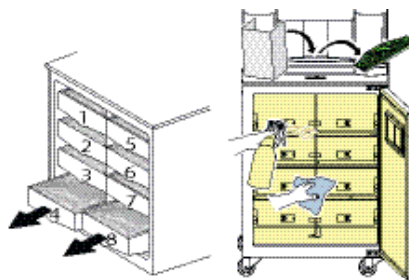
6. Prepare cleaning, rinsing and sanitizing solutions.



- A. Fill WASH bucket (labeled #1) with warm water and mild dish detergent solution mixed per manufacturer's directions. Mix thoroughly.
- B. Fill RINSE bucket (labeled #2) with warm, clean water.
- C. Fill SANITIZER bucket (labeled #3) with warm water and approved sanitizer solution mixed to manufacturer's directions. Mix thoroughly.
- D. Fill two (2) blue cleaning cups with mild dish detergent solution, and two (2) red cups with sanitizer solution then set aside.
- E. Use finger to scroll UP and DOWN on instruction screens as necessary. Press the RIGHT arrow or check mark to advance to next screen.

Washing Instructions

7. Remove grate from center dispense area, take to three-compartment sink to wash, rinse and sanitize. Allow to air dry.
8. Install the metal cleaning splash guard in dispense area.
9. Remove product bins from cabinet, clean then take product and product bins to refrigerated storage.



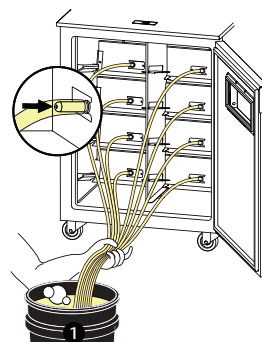
10. Spray cleaner on interior refrigerator surfaces and use sanitized clean cloth to wipe surfaces: each white product nozzle (bib connector), back rails, center divider, cleaning hose and inner walls with cleaner.
11. Spray sanitizer on interior refrigerator surfaces and use sanitized clean cloth to wipe surfaces: each white product nozzle (bib connector), back rails, center divider, cleaning hose and inner walls with cleaner.
12. Use finger to scroll UP and DOWN on instruction screens as necessary. Press the RIGHT arrow or check mark to advance screen.

Connect Cleaning Tubes

13. Connect cleaning manifold to product tubes.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Connect the four (4) shorter tubes to bottom white nozzles. Connect the four (4) longer tubes to top white nozzles.
- B. Place cleaning manifold into WASH bucket (labeled #1).



- C. Advance to next screen.

Select Product Line(s) to Flush

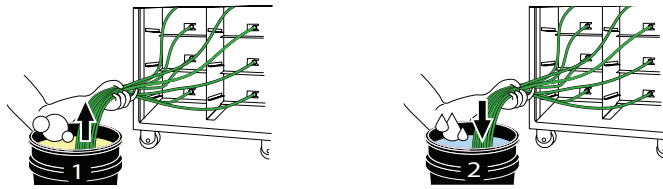
14. Select product line(s) to perform product line flush then press GREEN check and progress will display on the screen.

Rinse Lines

15. Rinse product lines with warm rinse water.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from WASH bucket (labeled #1) and place into RINSE bucket (labeled #2).



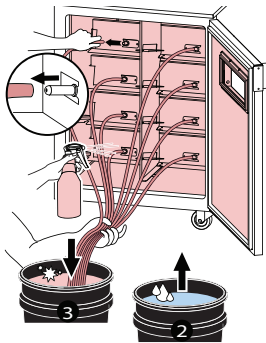
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the warm rinse water will cycle through each line and display progress on the screen.

Sanitize Lines

16. Sanitize product lines with sanitizer solution.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from RINSE bucket (labeled #2) and place into SANITIZER bucket (labeled #3).



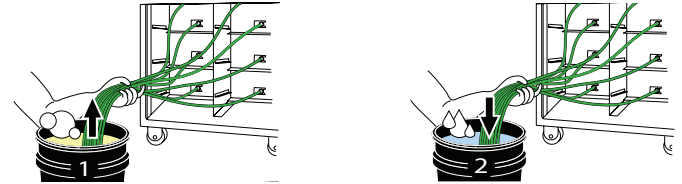
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the sanitizer solution will cycle through each line and display progress on the screen.
- D. Screen will advance to SANITATION HOLD TIME.

Rinse Lines

17. Rinse product lines with warm rinse water.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

- A. Remove cleaning manifold from WASH bucket (labeled #1) and place into RINSE bucket (labeled #2).



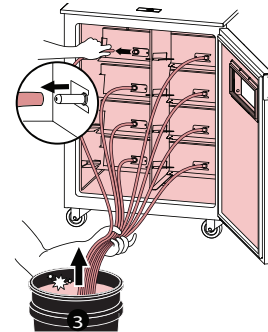
- B. Verify each of the manifold tubes are firmly connected.
- C. Press GREEN check; the warm rinse water will cycle through each line and display progress on the screen.

Purging Lines

18. Purge product lines of remaining liquid.

NOTE: DO NOT ALLOW CLEANING MANIFOLD TO TOUCH THE FLOOR.

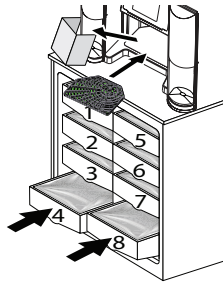
- A. Disconnect the cleaning hoses from white nozzles.



- B. Press GREEN check to continue and begin automatic purging of the lines. Air is pushed through each line blowing out any remaining liquid. Screen will advance when purge process is complete.

Reinstall Inventory

19. Reinstall product bags into bins.
20. Retrieve product bins from refrigerated storage and reinstall each into their correct slot number.
21. Remove splash shield from dispense area and take to three-compartment sink to wash, rinse and sanitize. Allow to air dry.
22. Reinstall center grate into the dispense area.



Auto Prime

23. Perform auto prime to prime product lines with product.

- Place a large empty cup under the dispensing nozzles.
- If no product bag(s) will be installed into slot(s), press the X to skip the priming process
- If product bag (s) will be installed, press slot(s) that need primed then press GREEN check to continue.
- Remove and dispose of large cup with primed product then advance to next screen.

Important

Do not pour down the drain on the BIC unit!

Dispense Area Cleaning

⚠ Caution

Do NOT Insert a brush or sharp object into the RED dispense nozzles.

24. Thoroughly clean the dispense area.

- Spray all dispensing area surfaces with mild dish detergent solution, then use cloth and/or use approved cleaning brush to thoroughly scrub area.
- Thoroughly spray each individual RED dispense nozzle with mild dish detergent solution then use towel to wipe the area. Do NOT use brushes or sharp objects to clean RED dispense nozzles.
- Advance to next screen.

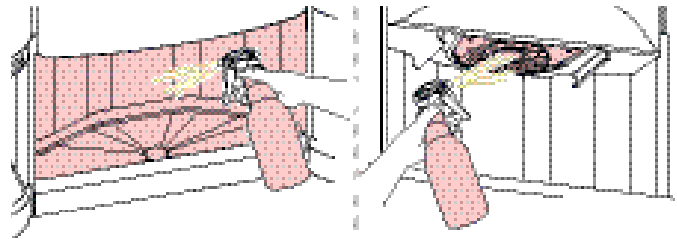


Dispensing Area Sanitizing

25. Sanitize dispense area.

- Thoroughly spray each individual dispense nozzle with approved sanitizing solution.

- Thoroughly spray dispense area with approved sanitizing solution. **Do not wipe off sanitizer! Allow to air dry.**



- Reinstall center dispense grate.

- Advance to next screen.

Product Line Flush Completed

26. Product Line Flush has been completed.

- Clean, rinse, sanitize, and air dry any equipment before storing in a safe, protected location.

27. Press the GREEN Check to complete Product Line Flush. The screen will return to the Main Menu.

Annual Planned Maintenance

Contact service for recommended PM kit for your location.

The evaporator for the on board icemaker 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 icemaker optimized.

NOTE: All planned maintenance must be done by an approved, certified technician.

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Section 5

Troubleshooting

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

Before Calling For Service Checklist

Symptom	Possible Cause	Corrective Action
Display Screen is off or refrigeration system is not running	Circuit breaker tripped.	Reset or replace circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Main power switch turned off.	Turn main power switch on.
Display screen is on, but does not respond to commands	Control board locked up.	Reboot by turning off and on the main power switch.
Recipe does not dispense correctly	Low CO ₂ pressure.	Replace CO cylinder, set regulator to correct pressure. See "System Pressures" on page 13.
	No water supply or low water pressure.	Restore water supply, chilled and rinse water should both be connected. Check that the regulator is at correct pressure. See "System Pressures" on page 13.
	Product is installed incorrectly, not installed, or product line is blocked.	Re-install correctly or install product. If line is blocked, see "Procedure to Clear Blocked Line" on page 68.
	Ice does not dispense. Ice may be clogged.	Put clean straw through the dispense nozzle . If ice is still not dispensing, call service.
Blender does not start when cup is inserted	Blender door is not closed.	Close blender door.
	Blender door switch is not osing.	Call for service.
Compressor runs for long periods or continuously	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Door gasket(s) not sealing properly.	Check gasket condition. Adjust door or replace gasket if necessary.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold. Also, check gasket condition.

Symptom	Possible Cause	Corrective Action
Cabinet temperature is too high	Thermostat set too high.	Set thermostat to lower temperature.
	Evaporator Fan(s) will not operate.	Call for service.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold. Also, check door gasket condition.
	System low on refrigeration.	Call for service - Service company must locate and repair leak, recover, evacuate and recharge.
	Compressor will not start - hums and trips on overload protector.	Clean the condenser coil. Move cabinet or make other adjustments to gain proper cabinet clearances. See "Clearances" on page 10. Check and correct incoming voltage to cabinet.
Cabinet is noisy	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.
Refrigerator is freezing product	Thermostat is set too low.	Set thermostat to higher temperature. See "Normal Operation" on page 19.
Light corrosion is present on whipped cream door or other stainless steel parts.	Environmental factors, hard water, salts, over use of chloride based cleaners and/or food products with acidic content.	Wipe up all spills immediately. Use nylon brush, soft cloth, soap, and water to clean and remove corrosion. See "Stainless Steel Care & Cleaning" on page 38.

Procedure to Clear Blocked Line

Perform this procedure if product is not dispensing due to clogged product line.

Before performing this procedure verify product bag is connected correctly and product bag does not have holes. Incorrect connection of product bag or bag with holes will prevent product from dispensing.

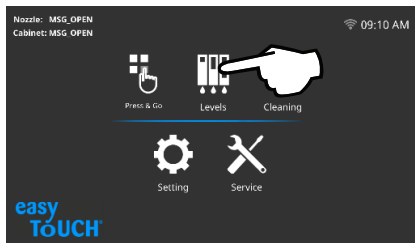
1. Fill squirt bottle from cleaning kit with very warm water.



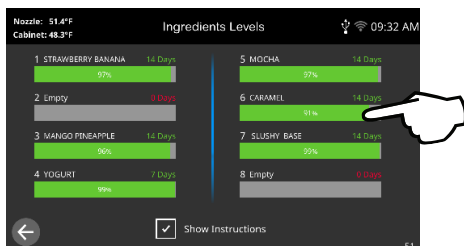
2. Remove product bin that is connected to line that is clogged and needs cleared.
3. Connect squirt bottle to white nozzle inside cabinet.

NOTE: If vinyl tubing from cleaning kit is missing the cleaning manifold hoses can be used in place of the vinyl tubing.

4. Press LEVELS from the easyToUCH screen.



5. Press the product flavor with blocked line.



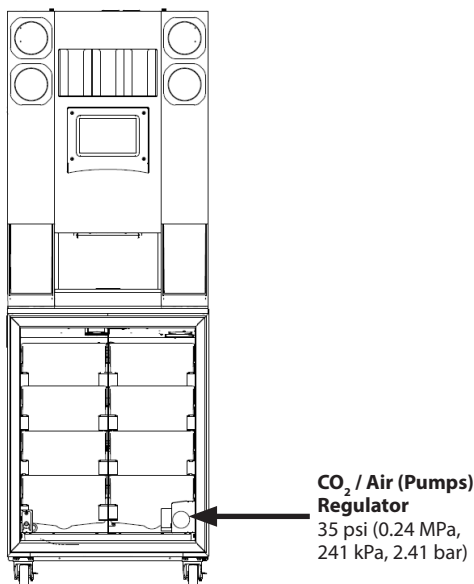
6. Disregard onscreen instructions for bag removal and press GREEN check.
7. Disregard onscreen instructions for bag loading and press GREEN check.
8. Press PRIME FLAVOR.
9. Place a cup under dispense area.
10. Press and hold the HOLD TO PRIME button while squeezing the squirt bottle.

11. Observe dispense area for product to dispense into cup.
12. Repeat until product and/or water enters the cup.
13. Remove squirt bottle.
14. Reinstall product bin and verify product bag connects to white nozzle correctly.
15. Press and hold the HOLD TO PRIME icon until steady flow of product flows into cup.
16. Press BACK arrow and/or X to return to easyToUCH screen.
17. Wash, rinse and sanitize squirt bottle then return to cleaning supply storage.
18. Perform PRODUCT LINE FLUSH to thoroughly clean and sanitize line. See "Product Line Flush" on page 61.

Pressures

HOW TO CHECK PRODUCT PUMPS CO₂ / AIR PRESSURE

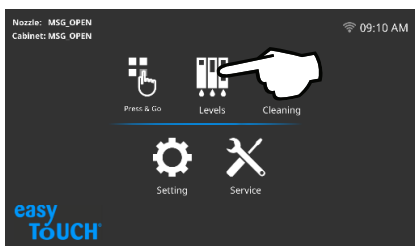
1. Verify CO₂ / Air connections are secure at rear of machine and shut-offs are turned ON.
2. Verify CO₂ / Air tank at location is not empty.
3. Locate the Product Pumps CO₂ / Air regulator inside the bottom of the lower refrigerated cabinet.



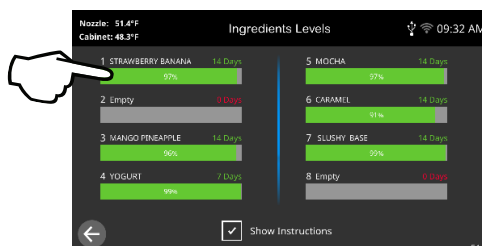
9. Place a cup under dispense area.
10. Press and hold the HOLD TO PRIME button while checking the CO₂ / Air pressure reading on the regulator on the left side of the unit.
11. The regulator will decrease to a stable pressure while the product is priming and then rise back to a higher pressure when the prime button is released.
12. The regulator should maintain 35 psi (0.24 MPa, 241 kPa, 2.41 bar) +/- 2 psi (.014MPa, 14 kPa, .14 bar) under flowing conditions.
13. If the CO₂ / Air regulator fails to maintain this pressure during flowing conditions, call service to adjust.

NOTE: To save product the CO₂ / Air pressure can be checked during Zone 2 Cleaning or at any time product pumps are in use.

4. Press LEVELS from the easyToUCH screen.



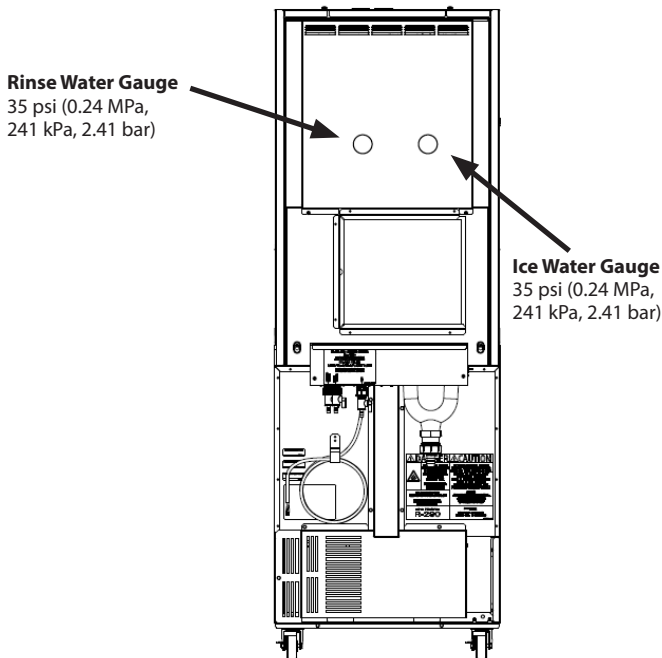
5. Press any product flavor slot with a bag that is at least half full.



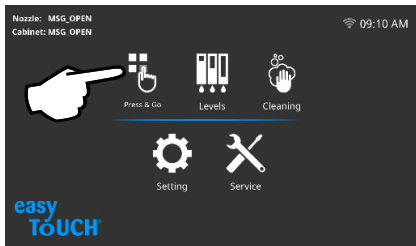
6. Disregard onscreen instructions for bag removal and press GREEN check.
7. Disregard onscreen instructions for bag loading and press GREEN check.
8. Press PRIME FLAVOR.

HOW TO CHECK RINSE WATER PRESSURE

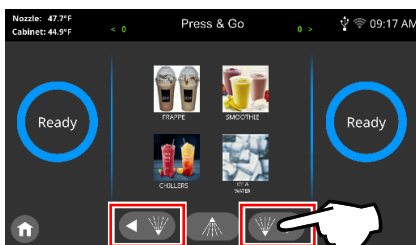
1. Locate RINSE WATER regulator on BACK of machine.



2. From the easyToUCH screen press PRESS & GO.



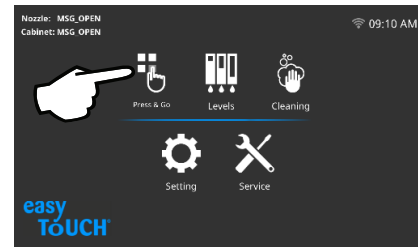
3. Activate a rinse cycle by touching the right or left rinse button while reading the rinse water gauge on BACK side of the unit.



4. The gauge will decrease to a stable pressure while the water is flowing and then rise back to a higher pressure once the rinse completes.
5. The rinse water gauge should maintain 35 psi (0.24 MPa, 241 kPa, 2.41 bar) +/- 2 psi (.014 MPa, 14 kPa, .14 bar) under flowing conditions.
6. If the rinse water gauge fails to maintain this pressure during flowing conditions, call service for assistance.

HOW TO CHECK ICE WATER PRESSURE

1. Locate ICE WATER gauge on BACK side of machine.
2. From the easyToUCH screen press PRESS & GO.



3. Press ICE & WATER.

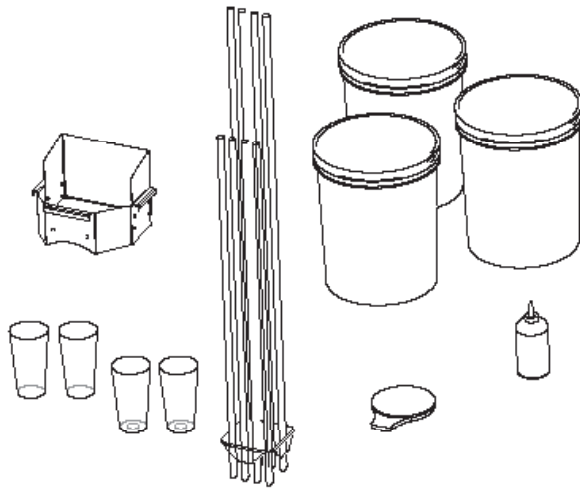


4. Press WATER.
5. Press a dispense amount then unit will begin dispensing ice water.
6. The gauge will decrease to a stable pressure while the water is flowing and then rise back to a higher pressure once the rinse completes.
7. The ice water gauge should maintain 35 psi (0.24 MPa, 241 kPa, 2.41 bar) +/- 2 psi (.014 MPa, 14 kPa, .14 bar) under flowing conditions.
8. If the ice water gauge fails to maintain this pressure during flowing conditions, call service for assistance.

Tools & Cleaning Supplies

Cleaning Kits

COMPONENTS



Complete cleaning kits are available.

These kits include the following;

- Three (3) 5-gallon (20 liter) buckets
- Bucket labels for Wash, Rinse, & Sanitizing
- BLUE & RED cups for blender cleaning
- Squeeze Bottle (for clearing product line clogs)
- Dispense Area Cleaning Splash Shield
- Cleaning Brush for Blenders (BLUE)
- Cleaning Brush for Grates (RED)
- Cleaning Manifold for product line cleaning (eight (8) cleaning tubes attached to metal frame)
- Scale
- CIP Hose

BRUSHES

Cleaning Brush- Red

⚠ Caution

NEVER insert cleaning brush or sharp objects into drain opening. Brushes are made for cleaning only NOT for removing drain clogs.

The RED cleaning brush is designed to clean the dispense area grate and the two (2) blender chamber grates.

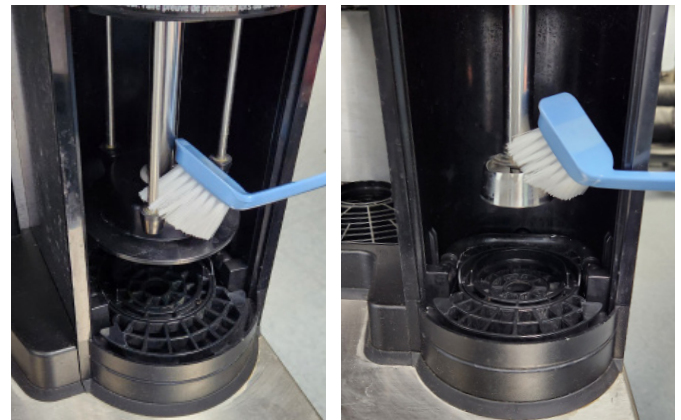


Cleaning Brush Blue

⚠ Caution

Do NOT Insert a brush or sharp object into the RED dispense nozzles.

The BLUE cleaning brush is designed to clean the dispense and blender areas including the blender shaft and the blender cup cover.



Limited Warranty

WHO IS COVERED

This Limited Warranty is available only to the original end user of the product and is not transferable.

Exclusions From Coverage

This warranty shall not apply to:

- Any part or assembly that has been altered, modified, or changed.
- Repair or replacement of parts or assemblies required because of misuse, abuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance.
- Normal maintenance items, including but not limited to, light bulbs, fuses, containers, gaskets, Valves or product stickers used in the unit, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Improper or unauthorized repair.
- Failures caused by improper or erratic voltages.
- Any parts subject to damage beyond the control of Company, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Company.
- Any machine that has been installed and/or maintained inconsistent with the technical instructions provided by the Company.
- Any machine initially installed more than five years from the serial number production date.
- Any products or equipment manufactured or sold by Company when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Company equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Company.
- Any product cleaned without using an approved Company cleaning solution shall void this Limited Warranty.
- This warranty shall not apply if the Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

Remedies

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the Machine on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said Machine or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Company's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.

To secure prompt and continuing warranty service, the warranty registration card must be completed and sent to the COMPANY within five (5) days from the installation date.

GOVERNING LAW

For equipment, products and services sold in the United States, this Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.



MULTIPLEX
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Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

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