

FOR QUALIFIED INSTALLER ONLY. This basic Installation Sheet is an initial release. If a complete Operations Manual (for the unit being installed) is required or needed, please refer to the Lancer web site (lancercorp.com) for immediate access, or for your convenience, scan this QR code with a mobile device (app required) for immediate access. Contact Lancer Customer Service for assistance as required.



TOOLS REQUIRED: Oetiker Pliers, Tubing Cutters, Wrench, Phillips and Slotted Screwdriver, Cordless Drill



**WARNING** THE DISPENSER IS FOR INDOOR USE ONLY. THIS UNIT IS NOT A TOY. DISPENSER 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 INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. UNIT IS NOT DESIGNED TO DISPENSE DAIRY PRODUCTS. THE MIN/MAX AMBIENT OPERATING TEMPERATURE FOR THE DISPENSER IS 40°F TO 90°F (4°C TO 32°C).

**ADVERTENCIA** EL DISPENSADOR SÓLO DEBE USARSE EN INTERIORES. ESTA UNIDAD NO ES UN JUGUETE. ESTA UNIDAD NO ESTÁ DESTINADA AL USO POR PARTE DE PERSONAS (INCLUSO NIÑOS) CON CAPACIDAD FÍSICA, SENSORIAL O MENTAL REDUCIDA, O SIN EXPERIENCIA Y CONOCIMIENTOS SUFICIENTES, A MENOS QUE UNA PERSONA RESPONSABLE DE SU SEGURIDAD LES HAYA DADO SUPERVISIÓN O CAPACITACIÓN EN EL USO DE LA UNIDAD. ESTA UNIDAD NO HA SIDO DISEÑADA PARA SUMINISTRAR PRODUCTOS LÁCTEOS. LA TEMPERATURA AMBIENTE OPERATIVA MÍNIMA / MÁXIMA PARA EL DISPENSADOR ES DE 40°F A 90°F (4°C A 32°C).

**AVERTISSEMENT** LE DISTRIBUTEUR EST DESTINÉ À UN USAGE À L'INTÉRIEUR SEULEMENT. CET APPAREIL N'EST PAS UN JOUET. IL NE DEVRAIT PAS ÊTRE UTILISÉ PAR DES ENFANTS OU DES PERSONNES INFIRMES SANS SURVEILLANCE. CET APPAREIL N'EST PAS DESTINÉ À UN USAGE PAR DES PERSONNES (Y COMPRIS LES ENFANTS) AYANT DES CAPACITÉS PHYSIQUES, SENSORIELLES OU MENTALES RÉDUITES, OU MANQUANT D'EXPÉRIENCE ET DE CONNAISSANCES, À MOINS QU'ELLES OBTIENNENT DE LA SURVEILLANCE OU DES INSTRUCTIONS AU SUJET DE L'UTILISATION DE L'APPAREIL DE LA PART D'UNE PERSONNE CHARGÉE DE LEUR SÉCURITÉ. CET APPAREIL N'EST PAS CONÇU POUR DISTRIBUER DES PRODUITS LAITIERS. LA TEMPÉRATURE DE SERVICE AMBIANTE MINIMUM/MAXIMUM POUR LE DISTRIBUTEUR EST DE 40°F À 90°F (4°C À 32°C).

## 1. INSTALLATION

### 1.1 RECEIVING THE UNIT

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At time of shipment, the carrier accepts the unit and any claim for damage(s) must be made with carrier. Upon receiving units from the delivering carrier, carefully inspect carton for visible indication(s) of damage. If damage exists, have carrier note same on bill of lading and file a claim with the carrier.

### 1.2 UNPACKING



**WARNING** TO AVOID PERSONAL INJURY OR DAMAGE, DO NOT ATTEMPT TO LIFT A UNIT WITHOUT HELP. FOR HEAVIER UNITS, USE OF A MECHANICAL LIFT MAY BE APPROPRIATE. UNITS ARE EQUIPPED WITH AUTOMATIC AGITATION. THE UNIT MAY ACTIVATE UNEXPECTEDLY. DO NOT PLACE HANDS, OR FOREIGN OBJECTS INTO THE ICE STORAGE COMPARTMENT. UNPLUG DISPENSER FROM THE POWER SOURCE, WHEN UNIT IS BEING SERVICED, CLEANED, OR SANITIZED.

**ADVERTENCIA** EVITE LAS LESIONES PERSONALES, NO TRATE DE LEVANTAR EL DISPENSADOR SIN AYUDA. PARA LOS DISPENSADORES MÁS PESADOS USE UN ELEVADOR MECÁNICO. LAS UNIDADES EQUIPADAS CON AGITACIÓN AUTOMÁTICA SE ACTIVAN REPENTINAMENTE. NO PONGA LAS MANOS NI OBJETOS EXTRANOS EN EL COMPARTIMIENTO DE ALMACENAMIENTO DE HIELO. DESENCHUFE EL DISPENSADOR DURANTE TAREAS DE SERVICIO, LIMPIEZA Y ESTERILIZACIÓN.

**AVERTISSEMENT** POUR ÉVITER DES BLESSURES OU DES DOMMAGES, N'ESSAYEZ PAS DE SOULEVER UNE UNITÉ SANS AIDE. POUR LES UNITÉS PLUS LOURDES, L'UTILISATION D'UN ASCENSEUR MÉCANIQUE PEUT ÊTRE APPROPRIÉE. LES UNITÉS SONT ÉQUIPÉES D'UNE AGITATION AUTOMATIQUE. L'UNITÉ PEUT S'ACTIVER DEMAINÈRE INATTENDUE. NE PLACEZ PAS LES MAINS, OU DES CORPS ÉTRANGERS DANS LE COMPARTIMENT DE STOCKAGE DE GLACE. DÉBRANCHEZ LE DISTRIBUTEUR DE LA SOURCE D'ALIMENTATION EN ÉLECTRICITÉ QUAND L'UNITÉ EST ENTRETENUE, NETTOYÉE OU ASEPTISÉE.

- The ice cooled dispenser is shipped in a corrugated shipping carton. Remove the corrugated shipping carton from the unit.
- Remove the parts from the ice compartment.
- Inspect the unit and parts for concealed damage. If damage exists, notify delivering carrier and file a claim.

**NOTE:** In order to ensure unit drainage and proper carbonation, it is necessary for the dispenser to be level, front to back and side to side.



### 1.3 WATER SUPPLY

- A. Provide an adequate potable water supply. The water supply line must be at least a 1/2 inch (12.7 mm) pipe. Water pressure exceeding 50 PSI (0.345 MPA) is regulated by a pressure regulator on the pump deck. Water pressure below 20 PSI (0.138 MPA) will require a booster pump.
- B. Install a shut-off valve in the water line feeding the deck. If a separate water line is run for plain water, ensure that it also has a shut-off valve.



**CAUTION** POURING COFFEE, TEA, AND LIKE SUBSTANCES INTO THE DRAIN CAN CAUSE CLOGGING.

**PRECAUCIÓN** VERTER EL CAFÉ, EL TÉ Y SUSTANCIAS COMO EN EL DESAGÜE PUEDE CAUSAR LA OBSTRUCCIÓN.

**ATTENTION** VERSER LE CAFÉ, LE THÉ ET DES SUBSTANCES COMME DANS LE DRAIN PEUT CAUSER L'OBSTRUCTION.

### 1.4 CARBONATOR PUMP

The carbonator pump is equipped with a strainer on the inlet side. A water supply containing any appreciable quantity of silt, fine sand, or other debris requires a filter ahead of the pump deck. Clean the filter cartridge periodically, depending on the condition of the water. Failure to do so may starve the pump of water, causing it to burn out, and voiding the warranty.

### 1.5 ELECTRICAL SUPPLY

Locate a standard 20 AMP, 115 VAC, 60 Hz single phase electrical power outlet with ground connectors for the power supply and pump deck.



**WARNING** CHECK THE DISPENSER SERIAL NUMBER PLATE FOR CORRECT ELECTRICAL REQUIREMENTS OF UNIT. DO NOT PLUG INTO A WALL ELECTRICAL OUTLET UNLESS THE CURRENT SHOWN ON THE SERIAL NUMBER PLATE AGREES WITH LOCAL CURRENT AVAILABLE. THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD HAS A THREE-PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT. FOLLOW ALL LOCAL ELECTRICAL CODES WHEN MAKING CONNECTIONS. EACH POWER SUPPLY MUST HAVE A SEPARATE ELECTRICAL CIRCUIT. DO NOT USE EXTENSION CORDS. DO NOT "GANG" TOGETHER WITH OTHER ELECTRICAL DEVICES ON THE SAME OUTLET. THE KEYSWITCH DOES NOT DISABLE THE LINE VOLTAGE TO THE TRANSFORMER PRIMARY. ALWAYS DISCONNECT POWER TO THE DISPENSER BEFORE ATTEMPTING ANY INTERNAL MAINTENANCE. ONLY QUALIFIED PERSONNEL SHOULD SERVICE INTERNAL COMPONENTS OF ELECTRICAL CONTROL HOUSING. MAKE SURE THAT ALL WATER LINES ARE TIGHT AND UNITS ARE DRY BEFORE MAKING ANY ELECTRICAL CONNECTIONS!

**ADVERTENCIA ELÉCTRICA** VERIFIQUE LA PLACA CON EL NÚMERO DE SERIE DEL DISPENSADOR, DONDE ENCONTRARÁ LOS REQUISITOS ELÉCTRICOS CORRECTOS DE LA UNIDAD. NO ENCHUFE LA UNIDAD EN UN TOMACORRIENTE DE PARED A MENOS QUE LA CORRIENTE INDICADA EN LA PLACA CON EL NÚMERO DE SERIE CONCUERDE CON LA CORRIENTE LOCAL DISPONIBLE. ESTA UNIDAD DEBE ESTAR DEBIDAMENTE CONECTADO A TIERRA PARA EVITAR POSIBLES CHOQUES ELÉCTRICOS MORTALES O LESIONES GRAVES AL OPERADOR. AL HACER LAS CONEXIONES, RESPETE TODOS LOS CÓDIGOS ELÉCTRICOS LOCALES. CADA DISPENSADOR DEBE TENER UN CIRCUITO ELÉCTRICO INDEPENDIENTE. NO USE EXTENSIONES CON ESTA UNIDAD. NO LA CONECTE JUNTO CON OTROS DISPOSITIVOS ELÉCTRICOS AL MISMO TOMACORRIENTE. EL INTERRUPTOR DE LLAVE NO CORTA EL VOLTAJE DE LÍNEA AL TRANSFORMADOR PRIMARIO. DESCONECTE SIEMPRE LA ALIMENTACIÓN ELÉCTRICA A LA UNIDAD PARA EVITAR LESIONES PERSONALES ANTES DE TRATAR DE REALIZAR TAREAS DE MANTENIMIENTO. EL SERVICIO DE LOS COMPONENTES INTERNOS DE LA CAJA DE CONTROL ELÉCTRICO DEBE CONFIARSE EXCLUSIVAMENTE A PERSONAL CALIFICADO. ASEGÚRESE DE QUE TODAS LAS LÍNEAS DE AGUA ESTÉN AJUSTADAS Y LAS UNIDADES ESTÉN SECAS ANTES DE HACER CONEXIONES ELÉCTRICAS.

**AVERTISSEMENT ÉLECTRIQUE** EXAMINEZ LA PLAQUE DE NUMÉRO DE SÉRIE DU DISTRIBUTEUR POUR CONNAÎTRE LES BONNES EXIGENCES EN MATIÈRE D'ÉLECTRICITÉ POUR L'APPAREIL. NE LE BRANCHEZ PAS À UNE PRISE ÉLECTRIQUE MURALE À MOINS QUE LE COURANT INDIQUÉ SUR LA PLAQUE DE NUMÉRO DE SÉRIE CORRESPONDE AU COURANT LOCAL DISPONIBLE. L'UNITÉ DOIT ÊTRE MISE À LA TERRE ÉLECTRIQUEMENT POUR ÉVITER UNE DÉCHARGE ÉLECTRIQUE MORTELLE OU DES BLESSURES GRAVES POSSIBLES À L'OPÉRATEUR. LE BLOC D'ALIMENTATION DOIT ÊTRE MIS À LA TERRE ÉLECTRIQUEMENT CORRECTEMENT POUR ÉVITER DES BLESSURES GRAVES OU UNE DÉCHARGE ÉLECTRIQUE MORTELLE. LE CORDON D'ALIMENTATION A UNE FICHE À TROIS BRANCHES MISE À LA TERRE. SI AUCUNE PRISE DE COURANT ÉLECTRIQUE À TROIS TROUS N'EST DISPONIBLE, UTILISEZ UNE MÉTHODE APPROUVÉE POUR METTRE L'UNITÉ À LA TERRE. RESPECTEZ TOUS LES CODES ÉLECTRIQUES LOCAUX LORSQUE VOUS FAITES DES CONNEXIONS. CHAQUE SOURCE D'ALIMENTATION DOIT AVOIR UN CIRCUIT ÉLECTRIQUE SÉPARÉ. N'UTILISEZ PAS DE CORDONS PROLONGATEURS. NE BRANCHEZ PAS PLUSIEURS APPAREILS ÉLECTRIQUES À LA MÊME PRISE DE COURANT. L'INTERRUPTEUR À CLÉ NE COUPE PAS LA TENSION SECTEUR AU TRANSFORMATEUR PRIMAIRE. DÉCONNECTEZ TOUJOURS L'ALIMENTATION EN ÉLECTRICITÉ À LA DISTRIBUTRICE AVANT DE FAIRE DE L'ENTRETIEN INTERNE. SEUL LE PERSONNEL QUALIFIÉ DEVRAIT FAIRE L'ENTRETIEN/ LA RÉPARATION DES COMPOSANTS INTERNES DANS LE LOGEMENT DES COMMANDES ÉLECTRIQUES. ASSUREZ-VOUS QUE TOUTES LES CONDUITES D'EAU SONT ÉTANCHES ET QUE LES APPAREILS SONT SECS AVANT DE FAIRE DES CONNEXIONS ÉLECTRIQUES!

### 1.6 CONNECTION OF THE EQUIPMENT

- A. Position to CO2 gas tank in the desired location. Assemble the high pressure regulator to the CO2 gas tank and run the jumper line to the low pressure regulator.
- B. Attach the CO2 gas line to the carbonator by attaching the line from the high pressure regulator to the CO2 inlet. The setting of the high pressure CO2 gas regulator should be 75 PSI. Position the syrup pumps in the desired location. Attach the CO2 gas lines leading from the low pressure regulator to these pumps.

## 1.6 CONNECTION OF THE EQUIPMENT(CONTINUED)

- C. Connect the syrup lines from the pumps to the appropriate inlets at the front of the unit. The syrup inlets are identified at the bottom of the unit.
- D. Position the pump deck under the counter or within 75 feet of the dispenser.
- E. Connect the water inlet line to the pump. Complete the water line connection between the pump and the water inlet to the carbonator at the bottom of the dispenser.
- F. Provide a suitable drain in the plumbing system and attach the 3/4 inch (1.90 cm) diameter schedule 40 PVC drains to it. The drip pan drainage outlet is located at the right rear of the unit.
- G. The ice bin drainage outlet is located at the right front of the unit.
- H. Two insulated flexible drain lines are provided to accommodate the drain connections.
- I. Be sure to place the ice trap in the drain outlet inside the ice bin before filling with ice. This device holds the ice away from the drain outlet, allowing the ice water to drain properly.
- J. Locate the power supply and remove from carton. Follow the enclosed instructions and mount the power supply to the dispenser base frame behind the front panel.
- K. Plug in the power supply to a standard 20 AMP, 115 VAC single phase outlet. The unit will internally convert the 115 VAC to 24 VAC.

## 1.7 START UP

- A. After all connections to water, CO2 gas, electrical power, and syrup pumps are made, check for leaks.
- B. Be sure the Bag-In-Box contains syrup.
- C. Turn on water. Open the pressure relief valve on the carbonator tank by flipping up the valve cap lever, and hold it open until water flows from the relief valve. Close (flip down) the relief valve and turn on the CO2 gas.
- D. To fill all lines with water, cycle the carbonator several times by operating the dispensing valves.
- E. Ensure a good flow of plain water is established from each valve.
- F. Turn on CO2 at source and ensure that the HP regulator is set at 75 PSIG.
- G. Operate valves until unit gases out.
- H. Plug in carbonator pump motor. Pump Deck will automatically start.

**WARNING** DO NOT TURN ON THE CO2 SUPPLY AT THIS TIME. DO NOT OPERATE THE CARBONATOR PUMP DECK WITH THE WATER SUPPLY TURNED OFF.

**ADVERTENCIA** NO CONECTE TODAVÍA LA ALIMENTACIÓN DE CO2. NO UTILICE LA PLATAFORMA DE LA BOMBA DE CARBONATACIÓN CON EL SUMINISTRO DE AGUA APAGADO.

**AVERTISSEMENT** N'OUVREZ PAS L'ALIMENTATION EN CO2 À CE MOMENT. NE PAS FAIRE FONCTIONNER LA PLATE-FORME DE POMPE DE CARBONATATION DE LA FOURNITURE DE L'EAU ÉTEINT.

- I. Activate carbonated water valves so that the carbonator pump cycles several times and a good flow of carbonated water is established.
- J. A low pressure gas regulator controls the flow of syrup to each dispensing valve. Connect BIB connectors to BIB's. Set LP regulator to 65 PSIG. Activate all valves to purge air from the syrup lines.

**NOTE:** The unit will cycle on for 5.5 seconds, shut down, and immediately start again and run for additional 5.5 second intervals until the water level reaches the probe.

- K. The dispenser bin should now be filled with ice cubes one inch below the level of the door opening.

## 1.8 ADJUSTING WATER FLOW FOR LEV

The unit should have ice on the cold plate for a least one hour before you attempt to brix the valves. The drink temperature should be no higher than 40 degrees F (4.4° C) when the ratio is set. This is done after the unit has ice in the ice bin.

- A. Slide the ID panel up until the flow controls are exposed.
- B. Remove the nozzle by twisting counterclockwise and pulling down.
- C. Remove the diffuser by pulling down.
- D. Install Lancer yellow syrup separator (PN 54-0031) in place of the nozzle.
- E. Activate the dispensing valve to fill the separator syrup tube.
- F. Hold a brix cup under the syrup separator and dispense water and syrup into the cup for four seconds. Divide the number of ounces (ml) of water in the cup by four to determine the water flow rate per second.
- G. To obtain the proper flow, use a screwdriver to adjust the water flow control.
- H. Repeat process for each valve.

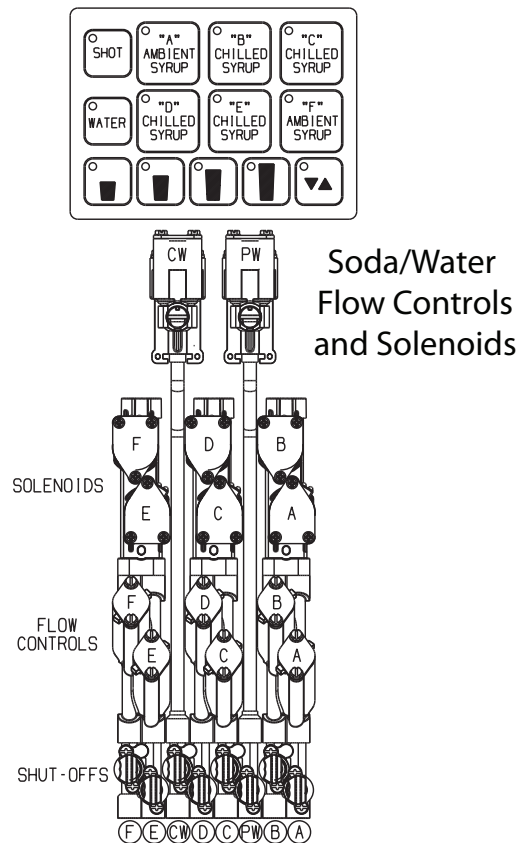
## 1.8 ADJUSTING WATER TO SYRUP RATIO (BRUX) FOR LEV

- Hold the brix cup under the syrup separator and activate valve. Check ratio (brix).
- To obtain the proper ratio, use screwdriver to adjust syrup flow control.
- Remove syrup separator.
- Install diffuser and nozzle.
- Slide ID panel DOWN.
- Repeat process for each valve.

## 2. MVU OPERATION

### 2.1 MVU PLUMBING DIAGRAM - MAKING CONNECTIONS TO THE MVU

Positions A and F are ambient syrups only. Remove the rear cover to make these syrup connections. All other syrups and water are fed through the cold plate connections at the front of the unit. Plumb according to the label on the unit.



### 2.2 SYSTEM STARTUP

- Pour several drinks from each MVU to prime for beverages.
- Prime all flavor shots.

## 3. RECOMMENDED SERVICE AND MAINTENANCE

### 3.1 SCHEDULED

**Daily** – Section 3.4

**Monthly** – Section 3.5 .

**Periodic Sanitizing** - Sections 3.2 and 3.3

**As Needed** - Keep exterior surfaces of dispenser (including drip tray and cup rest) clean with a damp cloth.

### 3.2 CLEANING AND SANITIZING SYSTEMS

#### A. General Information

Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized according to NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and state and local health department guidelines to maintain proper operation and sanitization.

**NOTE:** The cleaning and sanitizing procedures below pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established for that equipment. Cleaning and sanitizing should be accomplished only by trained personnel. Use sanitary gloves during cleaning and sanitizing operations. Observe all safety precautions. Follow instruction warnings on the cleaning product.

### 3.2 CLEANING AND SANITIZING SYSTEMS (CONTINUED)



**CAUTION** TO AVOID CONTAMINATION, DO NOT DISCONNECT WATER LINES WHEN CLEANING AND SANITIZING SYRUP LINES.

**PRECAUCIÓN** PARA EVITAR LA CONTAMINACIÓN, NO DESCONECTE LAS LÍNEAS DE AGUA AL LIMPIAR Y DESINFECTAR LÍNEAS DE JARABE.

**ATTENTION** POUR ÉVITER TOUTE CONTAMINATION, NE PAS DÉCONNECTER LES CONDUITES D'EAU LORS DU NETTOYAGE ET L'ASSAINISSEMENT DES CHÂÎNES DE SIROP.

#### B. Recommended Cleaning Solution

Cleaning solutions (for example, Ivory Liquid, Calgon, etc.) mixed with clean, potable water at a temperature of 90 to 110 degrees Fahrenheit should be used to clean equipment. The mixture ratio, using Ivory Liquid, is one ounce of cleanser to two gallons of water. A minimum of four gallons of cleaning mixture should be prepared.

**NOTE:** Extended lengths of product lines may require that an additional volume of solution be prepared. Any equivalent cleanser may be used as long as it provides a caustic-based, non-perfumed, easily-rinsed mixture containing at least two percent sodium hydroxide (NaOH).

#### C. Recommended Sanitizing Solution

Sanitizing solutions should be prepared according to the manufacturer's written recommendations and safety guidelines. Follow manufacturer's requirements so that the solution provides 200 parts per million (PPM) chlorine at a temperature of 90 degrees F to 120 degrees F. Prepare a minimum of four gallons of sanitizing solution.

**NOTE:** Extended lengths of product lines may require that an additional volume of solution be prepared. Any sanitizing solution may be used as long as it is prepared according to the manufacturer's written recommendations and safety guidelines, and provides 200 parts per million (PPM) chlorine.

### 3.3 CLEANING AND SANITIZING BAG-IN-BOX (BIB) SYSTEMS

- A. Disconnect syrup quick disconnect coupling from syrup packages and connect coupling to a bag valve removed from an empty Bag-in-Box package.
  - B. Place end of syrup inlet line, with bag valve attached, in a clean container filled with clean, potable, room temperature water.
  - C. Place waste container under applicable dispensing valve. Activate valve until water is dispensed. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.
- NOTE:** Extended lengths of product lines may require additional time for flushing and rinsing lines.
- D. Prepare cleaning solution as described in Section 3.2 above. Place end of syrup inlet line in container filled with cleaning solution.
  - E. Place waste container under applicable dispensing valve. Activate valve and draw cleaning solution through lines for a minimum of sixty seconds. This will ensure line is flushed and filled with cleaning solution. Allow line to stand for at least thirty minutes.
  - F. Place end of syrup inlet line in a clean container filled with clean, potable water at a temperature of 90 to 110 degrees F.
  - G. Place waste container under applicable dispensing valve. Activate valve to flush and rinse line and fittings for a minimum of sixty seconds to remove all traces of cleaning solution. Continue rinsing until testing with phenolphthalein shows that the rinse water is free of residual detergent.
  - H. Prepare sanitizing solution as described in Section 3.2 above. Place end of syrup inlet line in container filled with sanitizing solution which has been prepared.
  - I. Activate valve and draw sanitizing solution through line for a minimum of sixty seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least fifteen minutes.
  - J. Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to syrup package. Ready unit for operation.



**CAUTION** FOLLOWING SANITIZATION, RINSE WITH END-USE PRODUCT UNTIL THERE IS NO AFTERTASTE. DO NOT USE A FRESH WATER RINSE. THIS IS A NSF REQUIREMENT. RESIDUAL SANITIZING SOLUTION LEFT IN THE SYSTEM CREATES A HEALTH HAZARD.

**PRECAUCIÓN** DESPUÉS DE LA ESTERILIZACIÓN, ENJUAGUE CON EL PRODUCTO FINAL HASTA QUE ELIMINAR EL SABOR QUE QUEDA. NO ENJUAGUE CON AGUA FRESCA. ÉSTA ES UNA EXIGENCIA DE NSF. SI QUEDA SOLUCIÓN DE ESTERILIZACIÓN EN EL SISTEMA, GENERA UN PELIGRO PARA LA SALUD.

**ATTENTION** DÉFENSE DE RINCER L'OUTIL À L'EAU FRAICHE IMMÉDIATEMENT APRÈS UN TRAITEMENT SEPTIQUE. EN CAS DE APRÈS-GOÛT, NE PURGER AVEC LE PRODUIT FINAL UNE EXIGENCE NSF.

### 3.3 CLEANING AND SANITIZING BAG-IN-BOX (BIB) SYSTEMS (CONTINUED)

K. Draw drinks and refill lines with end product to flush sanitizing solution from the dispenser.

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

L. Test dispenser in the normal manner for proper operation. Taste dispensed product to ensure there is no offtaste. If off-taste is found, flush syrup system again.

M. Repeat cleaning, rinsing, and sanitizing procedures for each valve circuit.

### 3.4 DAILY CLEANING - VALVES

Valves may be cleaned and sanitized (see preparation in Section 3.2) in the same manner.

A. Remove cover and disconnect power so the valve will not be activated during the cleaning procedure.

Remove nozzle and diffuser. Wash these parts in cleaning solution, then immerse them in a bath of sanitizing solution for 15 minutes.

B. Visually inspect around nozzle area for syrup residue. This area may be cleaned with warm water and cloth or with the nozzle brush supplied. Wipe off dispensing lever.

C. Wearing sanitary gloves, remove, drain and air dry the nozzle and diffuser.

D. Wearing sanitary gloves, replace diffuser, twist nozzle in place.

E. Connect power and replace cover. Valve is ready for operation.

### 3.5 MONTHLY CLEANING - ICE BIN COMPARTMENT ON ALL ICE CHESTS

A. Clean and sanitize the ice bin compartment of the dispenser thoroughly at least once every month. Use the following procedure:

B. Prepare cleaning solution and sanitizing solution described in Section 3.2.

C. Using the cleaning solution and a clean soft cloth, wash down the sides of the ice bin and the surface of the aluminum casting.

D. Using clean, potable water, thoroughly rinse away the cleaning solution from the sides and surface of the casting.

E. Using plastic sanitary gloves, soak a white cotton gauze cleaning rag in the sanitizing solution and wipe all surfaces in the ice compartment.

**NOTE:** A fresh water rinse cannot follow sanitization of equipment. Purge only with the end-use product. This is an NSF requirement.

F. Sanitizing of the ice compartment is complete. Refill with ice.

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***LANCER***<sup>®</sup>

Lancer Corp.

800-729-1500

Technical Support/Warranty: 800-729-1550

[custserv@lancercorp.com](mailto:custserv@lancercorp.com)

[lancercorp.com](http://lancercorp.com)