




LANCER SERIES TD 1700 TEA DISPENSER

LANCER INSTALLATION GUIDE



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, Precision Cutters



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 TO 75 DEGREES F.

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 A 75 GRADOS F.


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 À 75 DEGRÉS F.

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'ESSEYER 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.

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



1.3 SELECTING A COUNTER LOCATION

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

1.4 WATER SUPPLY - See WATER NOTICE on page 8

- A. The dispenser requires a minimum water flowing pressure of 40 PSI (0.276 MPA).
- B. Water pipe connections and fixtures directly connected to a potable water supply should be sized, installed, and maintained according to federal, state and local laws.

1.5 ELECTRICAL SUPPLY



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

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

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

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

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

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

1.6 INSTALLATION

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

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

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

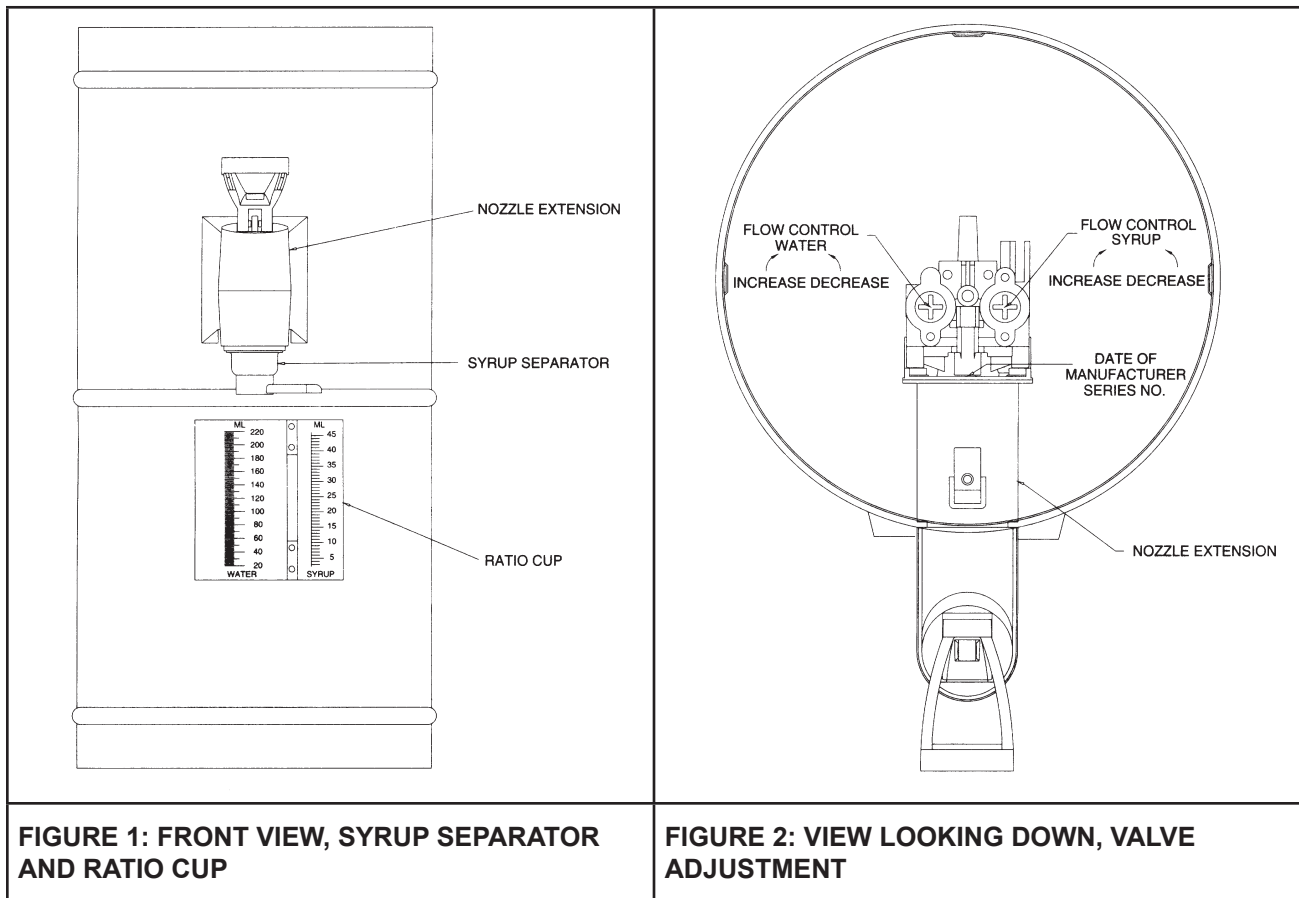


FIGURE 1: FRONT VIEW, SYRUP SEPARATOR AND RATIO CUP

FIGURE 2: VIEW LOOKING DOWN, VALVE ADJUSTMENT

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

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

K. Check operation of unit by activating the handle on the nozzle extension portion of unit.

L. Check dispensing valve for proper flow ratio (see Section 2).

M. Replace lid and secure with knob

2. SYRUP AND WATER RATIO ADJUSTMENT

2.1 PREPARING DISPENSER FOR ADJUSTMENT

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

2.2 ADJUSTMENT PROCEDURE

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

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

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



WARNING THE DISPENSER MUST BE CLEANED AND SANITIZED AFTER INSTALLATION IS COMPLETE AND AFTERWARDS AS REQUIRED BY STATE AND LOCAL AUTHORITIES, OR EVERY SIX MONTHS, MINIMUM.

ADVERTENCIA EL DISTRIBUIDOR DEBE LIMPIARSE Y DESINFECTARSE DESPUÉS DE LA INSTALACIÓN ES COMPLETO Y DESPUÉS COMO LO REQUIERAN LAS AUTORIDADES ESTATALES Y LOCALES, O CADA SEIS MESES, COMO MÍNIMO.

AVERTISSEMENT LE DISTRIBUTEUR DOIT ÊTRE NETTOYÉ ET DÉSINFECTÉ APRÈS L'INSTALLATION EST COMPLÈTE ET ENSUITE COMME EXIGÉ PAR LES AUTORITÉS NATIONALES ET LOCALES, OU TOUS LES SIX MOIS, AU MINIMUM.

3. CLEANING AND MAINTENANCE

3.1 CLEANING INFORMATION

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

3.2 REQUIRED CLEANING EQUIPMENT

- A. Prepare a cleaning solution consisting of two ounces of CHECK-MARK DDS-164 (NCH Corp./Kernite) per gallon of tap water (200 ppm Quaternaries) at 75°F (24°C). An equivalent cleaning solution may be used if prepared in accordance with the manufacturer's instructions. Approximately 3 1/2 gallons should be prepared.
- B. Prepare a sanitizing solution consisting of one ounce of CHECK-MARK DDS-185 (NCH Corp./Kernite) per four gallons of tap water (200 ppm quaternaries) at 75°F (24°C). An equivalent sanitizing solution may be used if prepared in accordance with the manufacturer's instructions. Approximately 3 1/2 gallons should be prepared.
- C. Two pressure tanks are required. Use one tank for the cleaning solution, and one for the sanitizing solution.
- D. Other:
 - Clean cloth towels
 - Bucket
 - Small brush (PN 22-0017, included with installation kit)
 - Extra nozzle



WARNING ROUTINE CLEANING SHOULD BE PERFORMED PRIOR TO CLEANING AND SANITIZING.

ADVERTENCIA LIMPIEZA DE RUTINA SE DEBE REALIZAR ANTES DE LA LIMPIEZA Y DESINFECCIÓN.

AVERTISSEMENT NETTOYAGE ROUTINE DOIT ÊTRE EFFECTUÉE AVANT NETTOYAGE ET LA DÉSINFECTION.

3.3 CLEANING AND SANITIZING PROCEDURE

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

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

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

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

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

- G. Purge the sanitizer from the syrup line with carbon dioxide.
- H. Reconnect the syrup container to the valve line and ready the dispenser for operation.
- I. Draw drinks to refill the line and flush the sanitizing solution (chlorine solution) from the dispenser. Taste the beverage to verify that there is no off-taste.

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