

## **SAFETY**

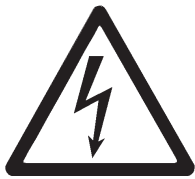


**WARNING!**

### **AUTOMATIC AGITATION**

The dispenser is equipped with automatic agitation and will activate unexpectedly. Do not place hands or foreign objects in the ice storage compartment. Unplug the dispenser during servicing, cleaning, and sanitizing.

To avoid personal injury, do not attempt to lift the dispenser without assistance. For heavier dispensers, use a mechanical lift.



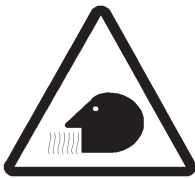
**WARNING!**

### **GROUNDING**

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.

**ALWAYS** disconnect power to the dispenser before attempting any internal maintenance. Note: the keyswitch does not turn off power to the dispenser. It must be physically unplugged.

Only qualified personnel should service the internal components of the dispenser. Avoid any contact with water when plugging in the dispenser.



**WARNING!**

### **CARBON DIOXIDE**

Carbon Dioxide (CO<sub>2</sub>) is heavier than air and displaces oxygen. CO<sub>2</sub> is a colorless, noncombustible gas with a faintly pungent odor. High percentages of CO<sub>2</sub> may displace oxygen in the blood. Prolonged exposure to CO<sub>2</sub> can be harmful. Personnel exposed to high concentrations of CO<sub>2</sub> gas will experience tremors which are followed rapidly by a loss of consciousness and suffocation. Strict attention must be observed in the prevention of CO<sub>2</sub> gas leaks in the entire CO<sub>2</sub> and soft drink system. If a CO<sub>2</sub> gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak.

**The minimum/maximum ambient operating temperature  
for the dispenser is 40 to 90 degrees F.  
The dispenser is for indoor use only.**

## **ICE**

**The Mercury dispenser will operate only with cubed ice.  
Lancer dispensers will not dispense shaved or flaked ice.**

## **IMPORTANT**

**WHEN INSTALLING AN ICEMAKER ON AN IBD UNIT, A BIN THERMOSTAT OR OTHER MEANS OF CONTROLLING THE ICE LEVEL MUST BE INSTALLED. FAILURE TO DO SO COULD RESULT IN DAMAGE TO THE DISPENSING MECHANISM AND VOID THE WARRANTY.**

**DURING THE AUTOMATIC AGITATION CYCLE AND/OR WHILE DISPENSING ICE, THERE MUST BE ADEQUATE ROOM BETWEEN THE TOP OF THE ICE LEVEL AND THE BOTTOM OF THE ICEMAKER SO THAT THE ICE CAN MOVE WITHOUT OBSTRUCTION.**

**CONTACT YOUR ICEMAKER FOR INFORMATION ON A PROPER BIN THERMOSTAT.**

## **CLEANING AND SANITIZING - GENERAL INFORMATION**

- A. Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. This equipment must be cleaned and sanitized after installation is complete, and the operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.

**NOTE:** The cleaning and sanitizing procedures provided herein pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established for that equipment.

- B. Cleaning and sanitizing should be performed by trained personnel only. Use sanitary gloves during cleaning and sanitizing operations. Observe applicable safety precautions. Follow instruction warnings.
- C. Do not disconnect water lines when cleaning and sanitizing syrup lines to avoid contamination.
- D. Do **NOT** use strong bleaches or detergents. They tend to discolor and/or corrode various materials.
- E. Do **NOT** use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, or solvents on the dispenser.
- F. Do **NOT** use hot water above 140°F (60°C). This may damage certain materials.

## **REQUIRED CLEANING SUPPLIES**

- A. **CLEANING SOLUTION:** Mix a mild, non-abrasive detergent with clean, potable water at a temperature of 90 to 110 degrees F. The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Rinsing must be thorough, using clean, potable water at a temperature of 90 to 110 degrees F.

**NOTE:** Extended lengths of product lines may require that an additional volume of cleaning solution be prepared.

- B. Sanitizing solutions should be prepared in accordance with the manufacturer's written recommendations and safety guidelines. The solution must provide 200 parts per million (PPM) available chlorine. A minimum of five gallons of sanitizing solution should be prepared. Any sanitizing solution may be used as long as it is prepared in accordance with the manufacturer's written recommendations and safety guidelines, and provides 200 parts per million (PPM) available chlorine. Sanitizing solution is to be purged from line and equipment by flushing with product only until there is no after taste. **Do not rinse with water.**

**NOTE:** Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product until there is no after taste in the product. **This is an NSF requirement.**

Extended lengths of product lines may require that an additional volume of sanitizing solution be prepared.

C. Other Cleaning Supplies:

- (1) Clean cloth towels.
- (2) Bucket.
- (3) Small brush (PN 22-0017) - included with installation kit.
- (4) Extra nozzle.
- (5) Sanitary gloves.

## DAILY CLEANING

Using cleaning solution, clean top cover and all exterior stainless steel surfaces. Clean exterior of dispensing valves and ice chute. Remove cup rest. Clean drip tray and cup rest, and replace cup rest. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.

- A. Carefully remove the nozzle housings by turning counterclockwise and pulling down from the nozzle body.
- B. Wash the nozzle housings in warm soapy water and rinse with clean warm water.
- C. Wet a clean cloth in warm soapy water.
- D. While the nozzle housing is removed, wipe down the perimeter and end of the nozzle body.
- E. With a clean cloth, remove any soapy residue on the nozzle body.
- F. Make certain that the nozzle housing rubber seal is not torn or otherwise damaged.
- G. Wet the inner surface of the nozzle housing with water and reinstall the nozzle housing by sliding it over the nozzle body and turning clockwise to lock in position.

## ICE CHUTE CLEANING

- A. Turn off power to the dispenser
- B. Remove the merchandiser. Disengage the switch panel assembly and tilt downward to access the ice chute.
- C. Unhook the spring from the upper ice chute by pulling up and out.
- D. Remove the lower chute by carefully spreading apart the arms of the lower chute.
- E. Mix the cleaning solution. Put a portion of the solution into a spray bottle. Soak the lower chute in the remaining solution.
- F. Spray the upper chute with the cleaning solution.
- G. With a soft sponge, clean the inside of the upper and lower chutes.
- H. Rinse the lower chute thoroughly.
- I. Dry the lower chute thoroughly.
- J. Empty the cleaning solution from the spray bottle, then refill with plain water. Rinse the upper chute thoroughly.
- K. Dry the upper chute.
- L. Reinstall the lower ice chute onto the upper chute, then reinstall the spring.
- M. Re-engage the switch panel assembly. Reinstall the merchandiser.
- N. Reconnect power to the dispenser.

## ICE BIN CLEANING - PERFORM AT START UP AND MONTHLY

- A. Disconnect dispenser from power source.
- B. Remove top cover.
- C. Remove agitator pin from agitator shaft. Slide agitator shaft rearward out of motor shaft and pull out of rear bearing to remove.

- D. Remove dispensing wheel from motor shaft by sliding rearward.
- E. Remove dispensing wheel shroud.
- F. Remove splash plate assembly by lifting it up and out from the dispenser face.
- G. Using cleaning solution described in Section 2.2 and a clean cloth or soft brush, clean all removable parts, sides of ice bin, ice chute, and surface of aluminum casting.
- H. Repeat Step G for all exterior surfaces of the dispenser.
- I. Using hot water, thoroughly rinse away the cleaning solution.
- J. Wearing sanitary gloves, soak a clean cloth towel in sanitizing solution described in Section 2.2, and wash all surfaces of removable parts, sides of ice bin, ice chute, and surface of aluminum casting.
- K. Repeat Step J for all metal and plastic surfaces (**but not labels**) of the dispenser exterior.
- L. Wearing sanitary gloves, reassemble all removable parts.
- M. Fill unit with ice and replace top cover.
- N. Reconnect dispenser to power source.

## **CLEANING AND SANITIZING BEVERAGE COMPONENTS - BAG-IN-BOX SYSTEMS**

**NOTE:** Extended lengths of product lines may require more time for flushing and rinsing lines than stated below.

- A. Disconnect syrup quick disconnect coupling from syrup packages and connect coupling to a bag valve removed from an empty Bag-in-Box (BIB) package.
- B. Place syrup inlet line in a clean container filled with clean, potable, room temperature water.
- C. 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.
- D. Following the instructions as described in 2.2 above, mix appropriate amount of cleaning solution in a clean container. Place syrup inlet line in container filled with cleaning solution.
- E. 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 30 minutes.
- F. Place syrup inlet line in a clean container filled with clean, potable, water at a temperature of 90° to 110°F.
- G. 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. Following the instructions as described in 2.2 above, mix appropriate amount of sanitizing solution in a clean container. Place syrup inlet line in container filled with sanitizing solution.
- I. Activate valve and draw sanitizing solution through line for a minimum of 60 seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least 30 minutes.
- J. Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to syrup package. Ready unit for operation.
- K. Draw drinks to refill lines and to flush the chlorine sanitizing solution from the dispenser.

**NOTE:** Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product until there is no after taste in the product. **This is an NSF requirement.**

- L. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
- M. Repeat cleaning, rinsing, and sanitizing procedures for each valve and each circuit