



See corresponding Chapter of  
Equipment Manual for pictures  
and additional information

**When**  
Daily

**Tools**  
*Empty cup*  
*Clean, sanitized towel*

**When**  
Weekly

**Tools**  
*McD Sanitizer (HCS)*  
*One gallon (3.8L) bucket*

# Beverage Systems

## Wilshire Orange Juice Dispenser: Model QLT180/1000-1

### Precaution

Hazard Communication Standard (HCS) – The procedures on this card include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the tools portion of the procedure. See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).

### Flush Orange Juice System at the End of Each Day

1. Place a 12oz empty cup on the drip tray grill under the dispensing nozzle.
2. Open the cabinet door.
3. Depress the flush switch located on the platform to the “flush” position.
4. Close the door.
5. Depress and hold the dispenser switch for 2-3 seconds or until clear water is dispensed at the nozzle.
6. Open the door and reset the flush switch to the “run” position.
7. Remove the nozzle and static mixer and rinse clean with hot tap water to remove pulp. Reinstall the nozzle and static mixer.
8. Using a clean, sanitized towel, wipe down the exterior cabinet and splash panel.

### Sanitizing the Orange Juice System

**NOTE: Prepare the sanitizing solution as follows:**

**Dissolve one packet McD Sanitizer (HCS) into one gallon (3.8L) warm (80°F-100°F or 26.7°C - 37.8°C) water to ensure 200ppm of available chlorine.**

1. Flush the system by following the “daily” flush instructions.
2. Remove the nozzle and static mixer from the dispenser.
3. Open the dispenser door and disconnect the concentrate pouch tube from the mixing chamber. Squeeze any concentrate residue into an empty cup. Do not open the pump while the concentrate tube is disconnected from the mixing chamber.
4. Remove the mixing chamber by firmly pulling forward.
5. Rinse the mixing chamber, nozzle, and static mixer under hot tap water to remove excess pulp.
6. Place the mixing chamber, nozzle, and static mixer into the sanitizing solution and agitate vigorously. Allow the parts to soak for two minutes.
7. Rinse the mixing chamber, nozzle and static mixer thoroughly with warm tap water.
8. Replace the mixing chamber, nozzle, and static mixer. Re-attach the concentrate pouch tube to the mixing chamber.
9. Dispense a small courtesy cup of juice.
10. Wipe internal and external surfaces of the cabinet with a clean, sanitized towel.

**When**  
Weekly

**Tools**

FCOJ Hydrometer  
12-oz./small cup  
21-oz./large cup  
Straw  
Thermometer  
Clean, sanitized towel

## Check Brix

**NOTE: Hydrometer must be cleaned and dried before each test sample. Discard all the samples. Clean the Hydrometer with water. Store the Hydrometer in the refrigerated compartment of the QLT Juice Dispenser.**

1. Dispense approximately 8 ounces (250ml) of orange juice into any cup.
2. Check the drink temperature with the thermometer (Target 35°-45°F. or 1.7°-7.2°C). Discard this drink.

**NOTE: If the drink temperature is not within the target temperatures, check the Dispenser Operating Manual or call for service.**

3. The Hydrometer should be pre-cooled when stored in the holder inside the dispenser.
4. Dispense 14-16 ounces (400-500ml) of orange juice sample into a large cup. Mix thoroughly by stirring the sample with a straw. *Do not shake.*
5. Place a clean, empty Small cup on the dispenser drip tray to catch any overflow or spillage.
6. Pour the sample from the large cup into the small cup until orange juice overflows the brim. Remove the excess foam from the surface of the drink by sweeping lightly across the top surface of the orange juice with a straw.
7. Remove the pre-cooled Hydrometer from its holder inside the dispenser and dry it thoroughly with a clean single service towel.
8. Hold the Hydrometer by the top stem. Lower its body until touching the sample drink prepared in Step #6. Drop the Hydrometer into the middle of the cup. Let the Hydrometer stop moving before reading the scale.
9. Read the Hydrometer at eye level at the TOP surface of the liquid.

<u>Scale Reading</u>	<u>Condition</u>	<u>Corrective Action</u>	<u>Action Required</u>
Yellow	Too Weak	More Concentrate	See Step #10
Green	O.K.	No Adjustments	None
Red	Too Strong	More Water	See Step #11

**NOTE: For a correct brix reading, these instructions must be carefully followed. If brix is found to be out of the green, review and repeat Steps #1-9 above**

10. If reading is Yellow, do the following before breaking the red seal and turning the adjustment screw:
  - A. Open the door and pump slide and inspect the rotor and tube. Insure rotor is clean and free of concentrate build up. Insure that the tube is not pinched in the pump slide. Close pump.
  - B. Make sure that the pouch is not empty.
  - C. Agitate the concentrate by kneading the pouch thoroughly in the pouch holder and squeeze juice toward tube.
  - D. Check the nozzle and static mixer and insure it is not plugged with pulp. Replace nozzle and static mixer. Depress the flush switch located on the platform to the “flush” position. Close door.
  - E. Depress and hold the dispenser switch for 2-3 seconds or until clear water is being dispensed. Open the door and reset the flush switch to the “run” position.
  - F. Dispense a small OJ.
  - G. Recheck the brix starting at Step #1 above. If the brix is still in the Yellow, call 1-800-241-COKE and speak to a Senior Technician before adjusting (Step #11).
11. Remove the red seal and turn water flow control screw clockwise. Recheck the brix starting at Step #1 above. When the reading is in the Green section, the dispenser is correctly adjusted.