



IDC PRO 255

Operator's Manual



Release Date: May 30, 2016

Publication Number: 621058649OPR

Revision: 1

Visit the Cornelius web site at www.cornelius-usa.com for all your Literature needs.

The products, technical information, and instructions contained in this manual are subject to change without notice. These instructions are not intended to cover all details or variations of the equipment, nor to provide for every possible contingency in the installation, operation or maintenance of this equipment. This manual assumes that the person(s) working on the equipment have been trained and are skilled in working with electrical, plumbing, pneumatic, and mechanical equipment. It is assumed that appropriate safety precautions are taken and that all local safety and construction requirements are being met, in addition to the information contained in this manual.

This Product is warranted only as provided in Cornelius' Commercial Warranty applicable to this Product and is subject to all of the restrictions and limitations contained in the Commercial Warranty.

Cornelius will not be responsible for any repair, replacement or other service required by or loss or damage resulting from any of the following occurrences, including but not limited to, (1) other than normal and proper use and normal service conditions with respect to the Product, (2) improper voltage, (3) inadequate wiring, (4) abuse, (5) accident, (6) alteration, (7) misuse, (8) neglect, (9) unauthorized repair or the failure to utilize suitably qualified and trained persons to perform service and/or repair of the Product, (10) improper cleaning, (11) failure to follow installation, operating, cleaning or maintenance instructions, (12) use of "non-authorized" parts (i.e., parts that are not 100% compatible with the Product) which use voids the entire warranty, (13) Product parts in contact with water or the product dispensed which are adversely impacted by changes in liquid scale or chemical composition.

Contact Information:

To inquire about current revisions of this and other documentation or for assistance with any Cornelius product contact:

www.cornelius.com
800-238-3600

Trademarks and Copyrights:

This document contains proprietary information and it may not be reproduced in any way without permission from Cornelius.

This document contains the original instructions for the unit described.

CORNELIUS INC
101 Regency Drive
Glendale Heights, IL
Tel: + 1 800-238-3600

Printed in U.S.A.

Correct Disposal of this Product



RECYCLE

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

TABLE OF CONTENTS

Safety Instructions	1
Read and Follow ALL Safety Instructions	1
Safety Overview	1
Recognition	1
Different Types of Alerts	1
Safety Tips	1
Qualified Service Personnel	2
Safety Precautions	2
Shipping And Storage	2
CO2 (Carbon Dioxide) Warning	2
Unit Location	3
System Overview	4
Features	4
Specifications	4
Operation	6
Starting the Unit	6
Initial Power Up	6
ADA Keypad Operation	7
Cleaning and Maintenance	8
Daily Cleaning and Maintenance	8
Daily Inspection	8
Checking the CO2 Supply	8
Checking for CO2 and Water Leaks	8
Daily Cleaning	9
Weekly Cleaning and Maintenance	11
Cleaning the Splash Panels and the Drip Tray Cover	11
Monthly Cleaning and Maintenance	13
Syrup Line Cleaning & Sanitizing	13
Cleaning and Sanitizing the Hopper	14
Quarterly Cleaning and Maintenance	15
Cleaning and Sanitizing the Cold Plate	15
Annual Cleaning and Maintenance	16
Annual Inspection	16
Maintenance Procedures	17
General	17
Unit Operation	17
Unit Shutdown/Restart	17

Changing to a Different Brand or Flavor	18
Replenishing the CO2 Supply	18
Service Mode	19
Mapping Brands	21
Purging The Syrup Lines	23
Syrup Line Cleaning & Sanitizing	25
Adjusting the Water to Syrup Ratio (BRIX)	26
Cleaning Interior Surfaces	28
Updating Software Revisions	31
Editing the Media Playlist	32
Reporting Sales Data	35

SAFETY INSTRUCTIONS

READ AND FOLLOW ALL SAFETY INSTRUCTIONS

Safety Overview

- Read and follow **ALL SAFETY INSTRUCTIONS** in this manual and any warning/caution labels on the unit (decals, labels or laminated cards).
- Read and understand ALL applicable OSHA (Occupational Safety and Health Administration) safety regulations and/or national and local codes before operating this unit.

Recognition

Recognize Safety Alerts
 <p>This is the safety alert symbol. When you see it in this manual or on the unit, be alert to the potential of personal injury or damage to the unit.</p>

Different Types of Alerts

DANGER:

Indicates an immediate hazardous situation which, if not avoided, **WILL** result in serious injury, death or equipment damage.

WARNING:

Indicates a potentially hazardous situation which, if not avoided, **COULD** result in serious injury, death, or equipment damage.

CAUTION:

Indicates a potentially hazardous situation which, if not avoided, **MAY** result in minor or moderate injury or equipment damage.

SAFETY TIPS

- Carefully read and follow all safety messages in this manual and safety signs on the unit.
- Keep safety signs in good condition and replace missing or damaged items.
- Learn how to operate the unit and how to use the controls properly.
- **Do not** let anyone operate the unit without proper training. This appliance is **not** intended for use by very young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Keep your unit in proper working condition and do not allow unauthorized modifications to the unit.

QUALIFIED SERVICE PERSONNEL

WARNING:

Only trained and certified electrical, plumbing and refrigeration technicians should service this unit. **ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES. FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.**

SAFETY PRECAUTIONS

This unit has been specifically designed to provide protection against personal injury. To ensure continued protection, observe the following:

WARNING:

Disconnect power to the unit before servicing following all lock out/tag out procedures established by the user. Verify all of the power is off to the unit before any work is performed.

Failure to disconnect the power could result in serious injury, death or equipment damage.

CAUTION:

Always be sure to keep area around the unit clean and free of clutter. Failure to keep this area clean may result in injury or equipment damage.

SHIPPING AND STORAGE

CAUTION:

Before shipping, storing, or relocating the unit, the unit must be sanitized and all sanitizing solution must be drained from the system. A freezing ambient environment will cause residual sanitizing solution or water remaining inside the unit to freeze resulting in damage to internal components.

CO₂ (CARBON DIOXIDE) WARNING

DANGER:

CO₂ displaces oxygen. Strict attention **MUST** be observed in the prevention of CO₂ gas leaks in the entire CO₂ and soft drink system. If a CO₂ gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO₂ gas experience tremors which are followed rapidly by loss of consciousness and **DEATH**.

UNIT LOCATION

**CAUTION:**

The unit is not designed for a wash-down environment and **MUST NOT** be placed in an area where a water jet (pressure washer) could be used.

**CAUTION:**

This appliance is not intended for use by personnel (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless given supervision or instruction concerning use of the appliance by a person responsible for safety.

SYSTEM OVERVIEW

The Refresh IDC PRO 255 unit solves your ice and beverage service needs in a sanitary, space saving, economical way. It is designed to be manually filled with ice from any remote ice making source. The unit distributes cubes (up to 1-1/4 inch in size), cubelets and compressed (not flaked) ice. Also, the unit includes beverage valves and coldplate.

CAUTION:

The unit cannot be used with crushed or flaked ice. Use of bagged ice which has frozen into large chunks can void warranty. The unit agitator is not designed to be an ice crusher. Use of large chunks of ice which “jam up” inside the hopper will cause failure of the agitator motor and damage to the hopper. If bagged ice is used, it must be carefully and completely broken into small, cube-sized pieces and left to “temper” or warm up for a minimum of 20 minutes in room temperature before loading into the unit hopper.

FEATURES

- Brand density - 10 brands on each side, 7 chilled, 3 ambient and up to 8 flavor shots (4 per side) for over 3,260 drink combinations.
- Large HD merchandising display.
- 255 lb. capacity ice cube hopper.
- Total carb/non-carb flexibility on each brand.
- Dispenses cubed or chewable soft ice

SPECIFICATIONS

Table 1.

Model	IDC Pro 255
Maximum Number of Valves available	36 Total; 20 brands, 8 flavors & 8 water
Built-in Cold Plate	Yes
Voltage	120 V 60 Hz, single phase; 8.5A. of total unit draw
	220 -240V 50 - 60Hz, single phase; 5.5A of total unit draw
Height	39-3/16 in. (.955 m) to top of Adapter lid
Depth	32-3/8 in. (0.823 m)
Width	30 in. (0.762 m)
Screen Dimensions	32 in. Diagonally
CO ₂ Operating Pressure	75 psig (5.17 bar) maximum
Water Pressure	50-60 psig (3.45-4.13 bar)
Water Volume	Minimum flow rate, 125 gal/hr. (0.473 cubic meters/hr.)
Shipping Weight	545 lb. (247.2 kg)
Counter Weight	440 lb. (199.6 kg)

Table 1.

Ice Storage Weight	255 lbs. (115.7 kg)
Cup Clearance	9-3/4 in. (24.77 cm)
Ambient Operating Temperature	65 to 95° F (18.3 to 35° C)

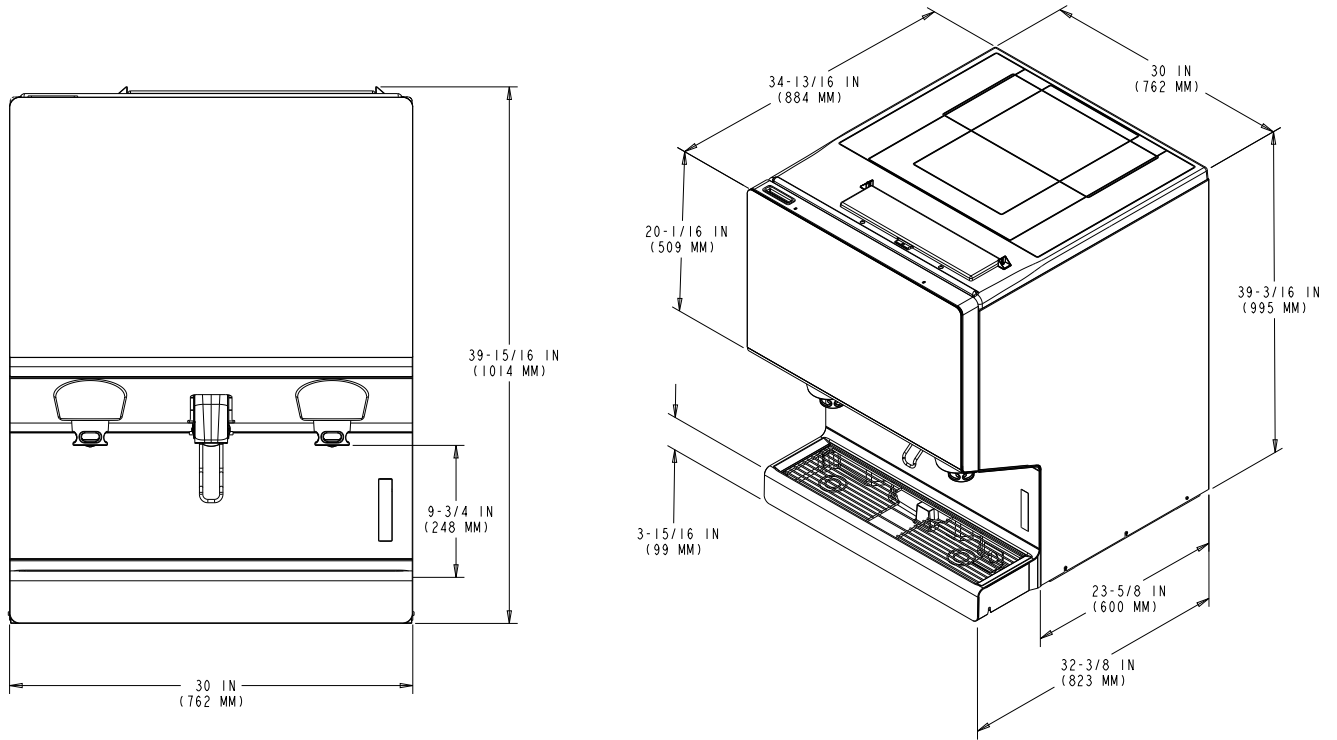


Figure 1.

OPERATION

WARNING:

Only trained and certified electrical, plumbing and refrigeration technicians should service this unit.

ALL WIRING AND PLUMBING MUST CONFORM TO NATIONAL AND LOCAL CODES. FAILURE TO COMPLY COULD RESULT IN SERIOUS INJURY, DEATH OR EQUIPMENT DAMAGE.

STARTING THE UNIT

Fill the hopper with ice or allow the ice maker to fill. Dispense several large cups of ice (approximately 20 to 30 seconds total dispensing time) to allow ice to fill the cold plate cabinet. Add ice to the hopper as necessary to refill, then replace the lid for manual ice units. Allow 10 to 15 minutes for the cold plate to cool down. Repeat this procedure whenever the unit has run out of ice. Contact your local syrup distributor for complete information on the beverage syrups.

CAUTION:

Do not allow the unit to be stored or operated in conditions below 32° F (0° C). This could cause damage to the unit.

In normal operation, pushing the ice dispenser mechanism causes ice to flow from the ice chute. Ice flow continues until the dispenser mechanism is released. Dispensing from any valve provides a beverage of the appropriate flavor.

WARNING:

Use caution to avoid spilling ice when filling the unit. Clean up immediately any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be installed on the unit at all times. Failure to clean up spills could result in serious injury or death.

If the unit fails to dispense ice or beverage, refer to the troubleshooting section in the Installation Manual part number 621058649INS.

Initial Power Up

The first time the unit is powered up, the power must be plugged into the proper wall outlet (120 V 60 Hz, single phase). The unit must be connected to a protected 15A. outlet.

ADA KEYPAD OPERATION

The ADA keypad is located on the lower right side of the splash panel. The ADA keypad, shown in Figure 2 illuminates when the ADA activation button is selected.

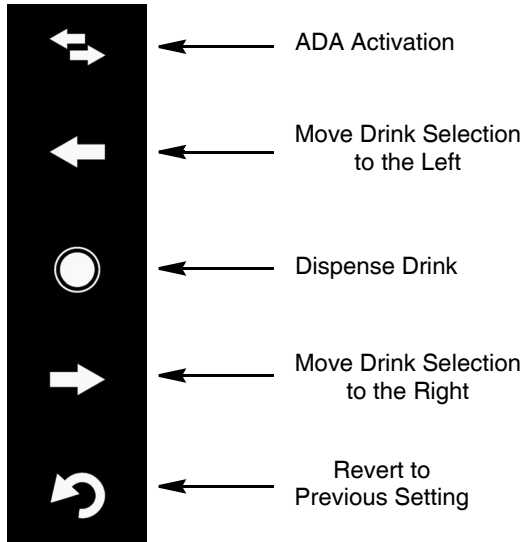


Figure 2.

CLEANING AND MAINTENANCE

WARNING:

Disconnect power to the unit before servicing. Follow all lock out/tag out procedures established by the user. Verify all power is off to the unit before performing any work.

Failure to comply could result in serious injury, death or damage to the equipment.

CAUTION:

Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover, agitator disc or exterior surfaces as damage to the unit may result. Do not use solvents or other cleaning agents as they may attack the material resulting in damage to the unit.

Soap solution - Use a mixture of mild detergent and warm (100° F) potable water.

Sanitizing Solution - Dissolve 1 packet [1 oz. (29.5 ml)] of KAY-5 into 2-1/2 gallons (9.5 l) of warm 80 - 100° F (26.7 - 37.8° C) potable water to ensure 100 ppm of chlorine.

DAILY CLEANING AND MAINTENANCE

For proper operation of the unit, it must be inspected and cleaned on a daily basis.

Daily Inspection

1. Check the water supply valves.
2. Visually check the beverage/syrup lines for leaks. If leaks are noted, call a service technician.
3. Check the temperature, smell and taste of the product.
4. Check the carbonation of the drinks.
5. Check the level of the CO₂ supply in the backroom.
6. Check the dates on all the BIBs for expiration.
7. Remove foreign material from vending area drip tray to prevent drain blockage
8. Clean vending area. Check for proper water drainage from the drip tray.

Checking the CO₂ Supply

Make sure the bulk CO₂ cylinder regulator gage indicator is not in the shaded ("change CO₂ cylinder") portion of the dial. If the gage indicator is in the shaded area, the cylinder is almost empty and must be replaced.

Checking for CO₂ and Water Leaks

Check the unit for CO₂ and water leaks. If any are found, call a qualified service technician to repair them, as needed.

Daily Cleaning

To perform a daily cleaning of the unit, perform the procedure as shown in Table 2.

Table 2.

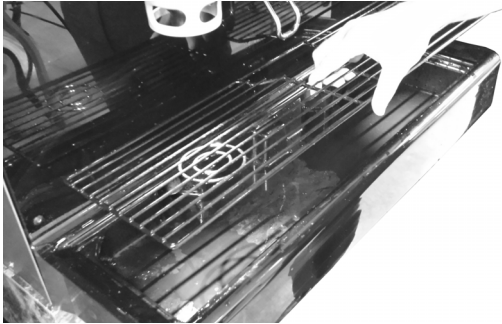

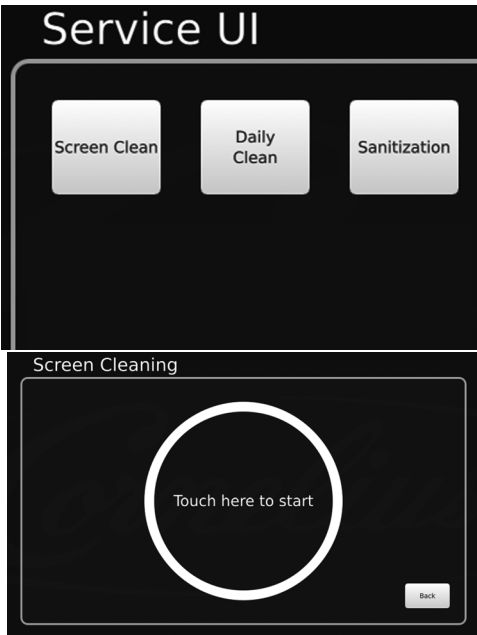
Step	Action	
1	Remove the cup rest from the drip tray and clean it with warm soapy water, rinse it with clean water and allow it to air dry.	
2	Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counterclockwise direction, in the form of a "C". NOTE: As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.	
3	Select the Screen Clean button to display the Screen Cleaning Screen, as shown. Touch the screen to start the countdown for cleaning. This function disables the display so that drinks are not dispensed during the screen cleaning process.	
4	Wipe down the display screen while the countdown timer is disabling the display.	
5	When the display screen is clean, touch the Back button in the lower right corner of the screen.	

Table 2.





Step	Action	
6	Wipe down the rest of the exterior of the unit with warm soapy water, rinse it with clean water and allow it to air dry.	
7	Remove the nozzles and diffusers and wash them in warm soapy water. Clean with nylon bristle brush provided, if required. Rinse the nozzles and diffusers in clean water and allow them to air dry.	 
8	Clean the interior of the ice chute using the brush provided with the unit. Use warm soapy water, rinse with clear water and allow to air dry.	

Table 2.

Step	Action	
9	Spray the ice chute inside and out with sanitizer and allow it to air dry.	
10	Pour warm soapy water down the drain to keep it clean and flowing properly.	
11	Spray the nozzles and diffusers inside and outside with approved sanitizing solution, reinstall them on the valves and allow them to air dry.	
12	Reinstall the cup rest into the drip tray.	
13	Pour all the remaining sanitizer solution down the drain to help keep the drain clear.	

WEEKLY CLEANING AND MAINTENANCE

Perform the daily cleaning procedure in addition to the weekly cleaning procedures in the following sections.

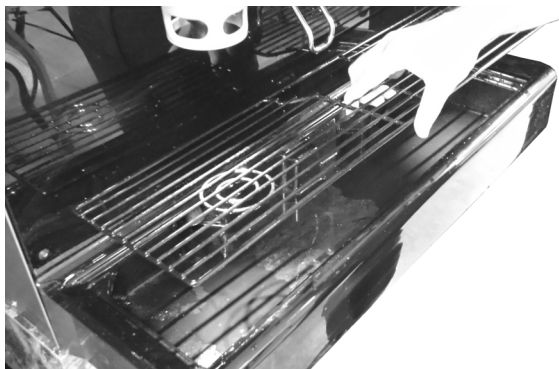
The weekly cleaning procedures are:

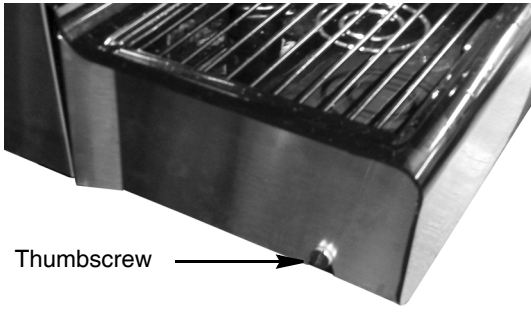

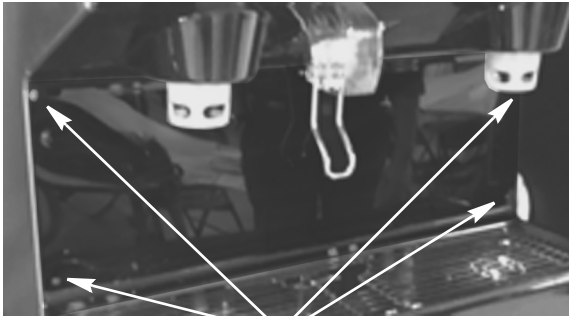
- Daily Cleaning and Maintenance
- Cleaning the Splash Panels and Drip Tray Cover.

Cleaning the Splash Panels and the Drip Tray Cover

To clean the splash panels and the drip tray cover, perform the procedure as shown in Table 3.

Table 3.

Step	Action	
1	Remove the cup holder from the unit.	

<p>2</p>	<p>Loosen the thumbscrews on both sides of the drip tray cover.</p>	 <p>Thumbscrew →</p>
<p>3</p>	<p>Remove the drip tray cover from the unit.</p>	
<p>4</p>	<p>Wipe down the cup holder and drip tray cover with warm soapy water, rinse them with clear water and allow them to air dry.</p>	
<p>5</p>	<p>Open the display panel and remove the thumbscrew holding the upper splash panel and pull the panel forward and down to remove it.</p>	
<p>6</p>	<p>Remove the four screws from the four corners of the splash panel, pull the panel forward and out at the bottom to remove it.</p>	 <p>Mounting Screws</p>
<p>7</p>	<p>Wipe down the splash panels with warm soapy water, rinse them with clear water and allow them to air dry.</p>	
<p>8</p>	<p>Replace the splash panels, the drip tray cover and the cup holder onto the unit.</p>	

MONTHLY CLEANING AND MAINTENANCE

Perform the daily and weekly cleaning procedures in addition to the monthly cleaning procedures in the following sections.

The monthly cleaning procedures are:

- Daily Cleaning and Maintenance
- Weekly Cleaning and Maintenance
- Syrup Line Cleaning and Sanitizing
- Cleaning the Hopper

Syrup Line Cleaning & Sanitizing



CAUTION:

Only trained and qualified persons should perform these cleaning and sanitizing procedures.

To sanitize the tubing and BIB connectors, perform the procedure as shown in Table 4.

Table 4.

Step	Action
1	Remove all the quick disconnects from all the BIB containers.
2	Fill a suitable bucket with a soap solution.
3	Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (Do not use a wire brush.) Rinse with clean, potable water.
4	Using a plastic pail, prepare approximately 5 gallons (18.93 l) of sanitizing solution.
5	Rinse the BIB disconnects in the sanitizing solution.
6	Sanitizing fittings must be attached to each BIB disconnect. If the fittings are not available, the fittings from empty BIB bags can be cut from the bags and used. These fittings open the disconnects so the sanitizing solution can be drawn through the disconnect.
7	Place all the BIB disconnects into the pail of sanitizing solution. Open the valves and allow them to flow until sanitizer is flowing from the valves. Allow the sanitizer to remain in the tubing lines for 15 minutes.
8	Remove all the nozzles and syrup diffusers and clean them in a mild soap solution, rinse them with clean water and reassemble the nozzles and syrup diffusers onto the valves.
9	Remove the sanitizing fittings from the BIB disconnects and connect the disconnects to the appropriate BIB container.
10	Open the valves and let sanitizer flow until all the sanitizer has been flushed from the system and only syrup is flowing.

To clean the hopper, perform the procedure as shown in Table 5.

Table 5.

Step	Action
1	Remove all the ice from the hopper. Clean and sanitize the hopper. See "Cleaning Interior Surfaces" section on page 28.
2	While cleaning the hopper, use the brush provided with the unit to clean the cold plate surface. To accomplish this, the brush needs to be extended through the opening in the bottom of the hopper.



Cleaning and Sanitizing the Hopper


As part of the monthly cleaning procedures, clean the hopper by performing the procedure as shown in Table 6.

⚠ CAUTION:

When pouring liquid into the hopper, do not exceed the rate of 1/2 gallon per minute. Pouring liquid into the hopper faster than the recommended rate could result in an overflow situation which may result in personal injury or damage to the equipment.

Table 6.

Step	Action	
1	Remove the top cover from the hopper or open the manual fill door on the ice maker (if equipped).	
2	Remove the agitator assembly by unscrewing the thumbscrew and lifting the agitator assembly out of the hopper.	
3	Using a cloth or sponge, clean the interior of the hopper, top cover and agitator assembly with soap solution. Thoroughly rinse the hopper, cover and agitator surfaces with clean potable water.	
4	Reassemble agitator assembly. Take special care to ensure that the thumbscrew is tight.	

5	Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and the agitator assembly. Allow them to air dry.	
6	Replace the hopper cover or close the manual fill door on the ice maker (if equipped).	

QUARTERLY CLEANING AND MAINTENANCE

Perform the daily, weekly and monthly cleaning procedures in addition to the quarterly cleaning procedures in the following sections.


The quarterly procedures are:

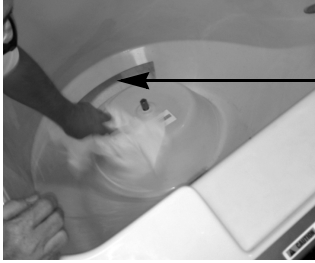
- Daily Cleaning and Maintenance
- Weekly Cleaning and Maintenance
- Monthly Cleaning and Maintenance
- Cleaning and Sanitizing the Cold Plate

Cleaning and Sanitizing the Cold Plate

To clean the cold plate, perform the procedure as shown in Table 7.

Table 7.

Step	Action	
1	Remove power from the unit.	
2	Open the unit display.	
3	Remove the splash panel and the cold plate covers to expose the bottom of the cold plate.	 <p style="text-align: center;">Mounting Screws</p>

4	Locate and remove any debris from the drain trough. Check that the cold plate drain holes are not plugged.	
5	Pour a small amount of warm soapy water through the upper cold plate openings in the hopper.	
6	Using a clean, soft cloth, wash down the surfaces of the cold plate from the top and bottom with warm soapy water.	
7	For manual ice units, wipe down the hopper cover with warm soapy water.	
8	Rinse the cold plate with warm potable water. For manual ice units, also rinse the hopper cover with warm potable water.	
9	Using a mechanical spray bottle filled with sanitizing solution, spray the upper and lower cold plate access areas and let the unit air dry.	
10	Reinstall and position the access covers on the bottom of the cold plate.	
11	Reinstall the splash panel.	
12	Rinse the cold plate surface by pouring any left over sanitizing solution through the hopper opening.	

ANNUAL CLEANING AND MAINTENANCE

Perform all of the annual procedures below in addition to the daily, weekly, monthly and quarterly procedures.

Annual Inspection

Remove the unit's splash and cold plate cover to clean and sanitize the cold plate surface. (See the cleaning the cold plate section shown later in this manual).

MAINTENANCE PROCEDURES

GENERAL



CAUTION:

Operators must not make any adjustments to the equipment without approval from a supervisor.

UNIT OPERATION



WARNING:

This unit must be grounded to avoid possible electrical shock to the operator. The unit power cord is equipped with a three pronged plug. If a three pronged (grounded) outlet is not available use an appropriate method to ground the unit.

Failure to comply could result in serious injury, death or damage to the equipment.

To initially start up the unit for operation, perform the procedure in Table 8.

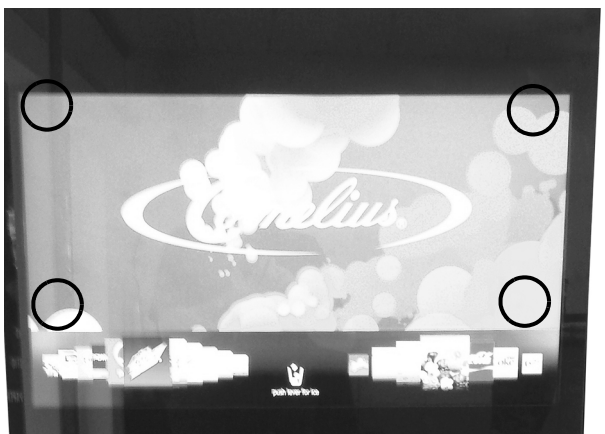
Table 8.

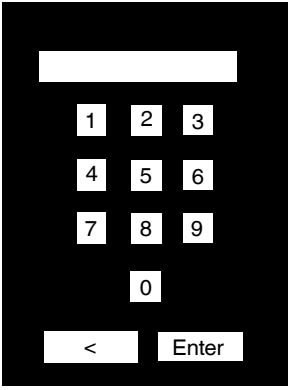
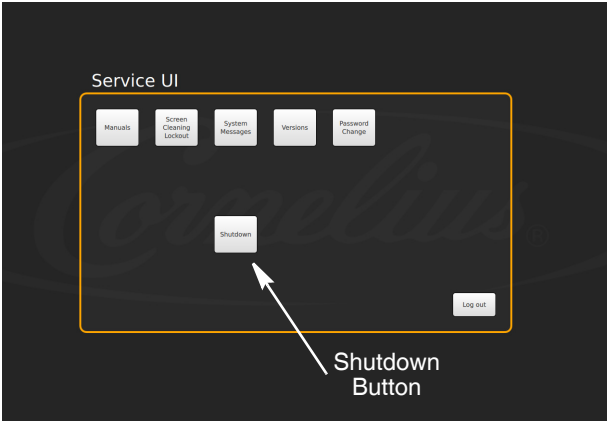
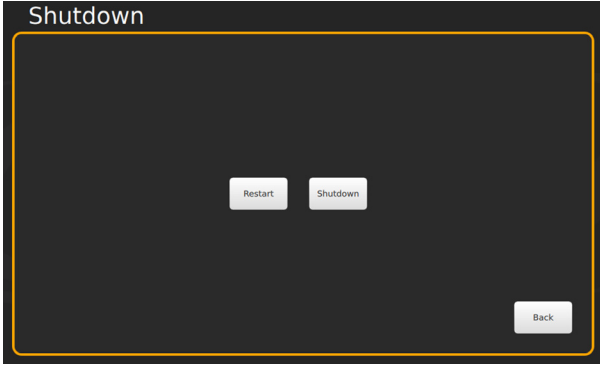
Step	Action
1	Connect electrical power to the unit.
2	Check for water leaks, and tighten any loose connections.

UNIT SHUTDOWN/RESTART

The unit can be shutdown by entering the service UI at any level and selecting the “shutdown” icon. To shut down or restart the unit, perform the procedure in Table 9..

Table 9.

Step	Action	
1	<p>Display the service screen by tapping each corner of the video screen starting in the upper right corner and continuing to each corner in a counterclockwise direction, in the form of a “C”.</p> <p>As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.</p>	

Step	Action	
2	Input the proper password for your access level (technician) and press Enter.	
3	Select the Shutdown button to display the Shutdown/Restart Screen, as shown.	
4	Press the Shutdown button to start the shutdown process or press the Restart button to restart the unit.	

CHANGING TO A DIFFERENT BRAND OR FLAVOR

When replacing or changing the BIB containers, clean and sanitize the syrup system, as described in “Syrup Line Cleaning & Sanitizing” section on page 13.

REPLENISHING THE CO₂ SUPPLY

DANGER:

CO₂ displaces oxygen. Strict attention **MUST** be observed in the prevention of CO₂ gas leaks in the entire CO₂ and soft drink system. If a CO₂ gas leak is suspected, particularly in a small area, **IMMEDIATELY** ventilate the

contaminated area before attempting to repair the leak. Personnel exposed to high concentrations of CO₂ gas experience tremors which are followed rapidly by loss of consciousness and **DEATH**.

When indicator on the 1800 psi gauge is in the shaded (“change CO₂ cylinder”) portion of the dial, CO₂ cylinder is almost empty and should be changed.

To replenish the CO₂ supply, perform the procedure in Table 10.

Table 10.

Step	Action
1	Fully close (clockwise) the CO ₂ bulk cylinder valve.
2	Slowly loosen the CO ₂ regulator assembly coupling nut, allowing CO ₂ pressure to escape.
3	Then remove the regulator assembly from the empty CO ₂ cylinder.
4	Unfasten the safety chain and remove the empty CO ₂ cylinder.
5	Position the full CO ₂ cylinder and secure the cylinder with the safety chain.
6	Make sure the gasket is seated properly inside the CO ₂ regulator assembly coupling nut, then install the regulator assembly on the CO ₂ cylinder.
7	Open (counterclockwise) the CO ₂ cylinder valve slightly to allow the lines to slowly fill with gas, then open the valve fully to back-seat the it (back-seating the valve prevents gas leakage around the valve shaft).
8	Check CO ₂ connections for leaks. Tighten any loose connections.

SERVICE MODE

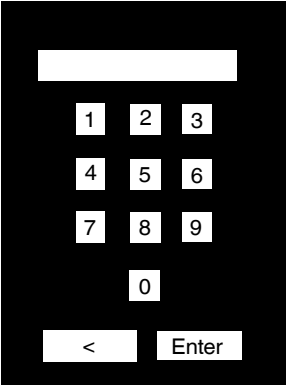
The Service mode is used to perform all of the maintenance and troubleshooting for the unit. There are three menu levels available depending on the classification of the operator. shows the service mode screen for operators, Figure 4 shows the service mode screen for supervisors and shows the service mode screen for service technicians. To enter the service mode, perform the procedure in Table 11.

Table 11.

Step	Action
1	<p>Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counterclockwise direction, in the form of a “C”.</p> <p>NOTE: As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.</p>



Table 11.

Step	Action	
2	<p>Input the proper password for your access level (operator, manager or technician) and press Enter. The Service UI screen is displayed, as shown in Figure 3, Figure 4 or Figure 5, depending on your access level.</p> <p>NOTE: Each access level has a different password. Units are shipped with following preset passwords: 1111 (Operator level) 2222 (Manager level) 3333 technician level)</p> <p>Unless customer specific passwords are configured on a custom basis.</p>	

NOTE: The password for each access level is different.

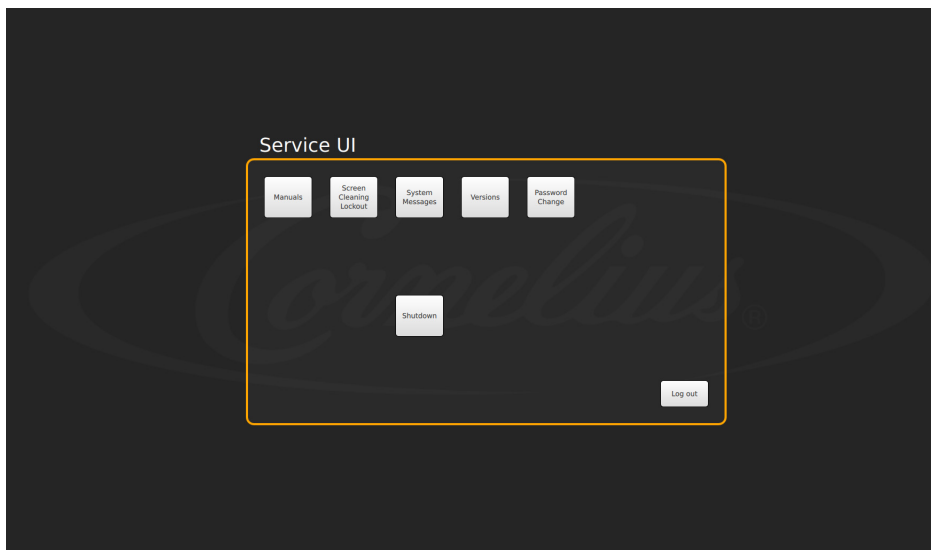


Figure 3.

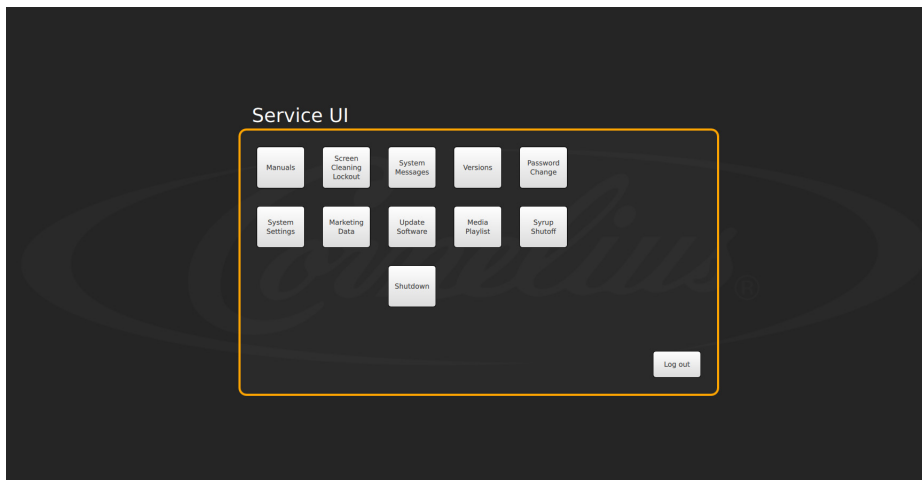


Figure 4.



Figure 5.

Mapping Brands

To map the valves to the available brands, perform the procedure as shown in Table 12.

Table 12.

Step	Action	
1	<p>Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counterclockwise direction, in the form of a "C".</p> <p>NOTE: As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.</p>	
2	<p>Input the proper password for your access level (technician) and press Enter.</p>	

Table 12.

Step	Action	
3	The Service UI screen is displayed.	
4	Press the Unit Setup button to display the Unit Setup screen.	
5	Press the Brand Mapping button to open the Brand Mapping screen.	
6	Press the Brand or Flavor icon that is to be remapped.	
7	The Brand Selection screen opens and you can select the brand to be mapped to the valve location.	

Table 12.

Step	Action
8	Repeat Steps 4 & 5 for each location desired.
9	When all the flavors on the right, press the left button and repeat Steps 4 and 5 for the left side Or, if the setup will be identical on the LH and RH side, press the copy to other side button and confirm when prompted.
10	When all the flavors are mapped as desired, press the Save button to save the settings.

Purging The Syrup Lines

The purge process is performed as part of the “Syrup Line Cleaning & Sanitizing” section on page 25. If a BIB container is replaced, the syrup lines need to be purged and sanitized. To purge the lines, perform the procedure in Table 13.

Table 13.

Step	Action	
1	Ensure that the water and CO ₂ are turned on. (initial setup only)	
2	<p>Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counterclockwise direction, in the form of a “C”.</p> <p>NOTE: As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.</p>	
3	Input the proper password for your access level (technician) and press Enter.	

Table 13.

Step	Action	
4	The Service UI screen is displayed.	
5	Press the Unit Setup button.	
6	The Unit Setup screen is displayed. Press the Valve Purge button.	
7	The Valve Purge screen is displayed. Select up to 4 syrup and 2 water at a time, per side, to purge.	
8	When the syrup flows and lines are purged, press the same again to turn off, or simply select the next valve needed and the first valve selected will stop pouring.	
9	Repeat Step 7 until all lines are purged. When doing carbonated water, make sure carbonator is purged.	
10	When all lines are purged, press the Back button to display the Service User Interface screen and select the Log Out button.	




Syrup Line Cleaning & Sanitizing



CAUTION:

Only trained and qualified persons should perform these cleaning and sanitizing procedures. To sanitize the tubing and BIB connectors, perform the procedure in Table 14.

Table 14.

Step	Action	
1	Remove all the quick disconnects from all the BIB containers.	
2	Fill a suitable bucket with a soap solution.	
3	Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (Do not use a wire brush.) Rinse with clean, potable water.	
4	Using a plastic pail, prepare approximately 5 gallons (18.93 l) of sanitizing solution.	
5	Sanitizing fittings must be attached to each BIB disconnect. If the fittings are not available, the fittings from empty BIB bags can be cut from the bags and used. These fittings open the disconnects so the sanitizing solution can be drawn through the disconnect.	
6	Place all the BIB disconnects with the sanitizing fittings in place into the pail of sanitizing solution. Use the "Purging The Syrup Lines" section on page 23 to purge the lines. Allow the sanitizer to remain in the lines for 15 minutes.	
7	While the lines are soaking, remove the nozzles and syrup diffusers and clean them in a mild soap solution, rinse them with clean water.	
8	Use a mechanical sprayer filled with sanitizing solution to spray the nozzles and diffusers and allow them to air dry.	
9	Reassemble the nozzles and syrup diffusers and replace them on the valves.	

10	Remove the sanitizing fittings from the BIB disconnects and connect the disconnects to the appropriate BIB container.
11	Use the “Purging The Syrup Lines” section on page 23 to purge the lines. Continue until all the sanitizer has been flushed from the system and only syrup is flowing.

Adjusting the Water to Syrup Ratio (BRIX)

NOTE: During the BRIXing process, agitate the ice in the bin occasionally to ensure that the cold plate is at the proper operating temperature.

Water and syrup MUST be cold before checking BRIX.

The unit must be BRIXed initially before the unit is put into operation. To BRIX the unit, perform the procedure in Table 15.

Table 15.


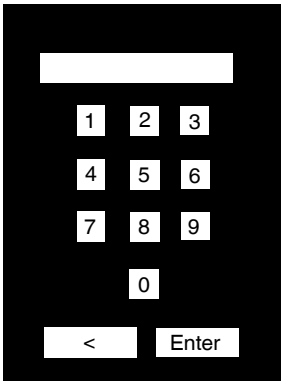
Step	Action
1	<p>Display the keypad screen by tapping each corner of the video screen starting in the upper right corner and continuing to tap each corner in a counterclockwise direction, in the form of a “C”.</p> <p>NOTE: As each corner is touched, a small confirmation rectangle momentarily appears to confirm the touch.</p> 
2	<p>Input the proper password for your access level (technician) and press Enter.</p> 

Table 15.

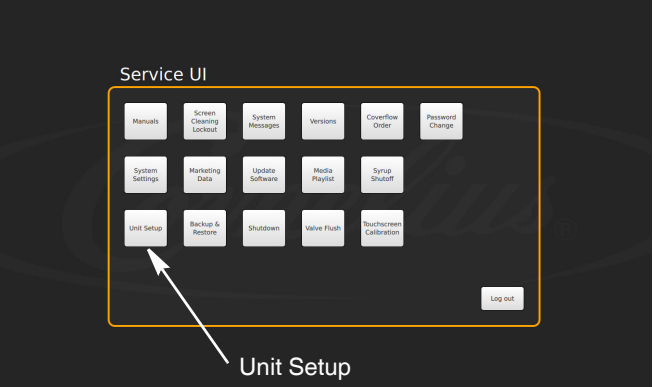

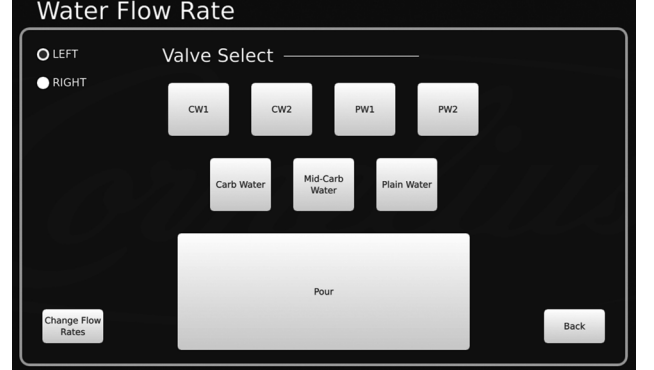
Step		Action
3	Press the Unit Setup button.	 <p>The screenshot shows the 'Service UI' menu with various options. A white arrow points to the 'Unit Setup' button in the bottom-left corner of the menu.</p>
4	Select the Brix setup screen.	 <p>The screenshot shows the 'Unit Setup' menu with several options. A white arrow points to the 'Brix Setup' button in the top-left corner of the menu.</p>
5	All instructions and volumes below are based on the pour rate of 3oz/sec	 <p>The screenshot shows the 'Water Flow Rate' screen. It features a 'Valve Select' section with four buttons: CW1, CW2, PW1, and PW2. Below these are three buttons for 'Carb Water', 'Mid-Carb Water', and 'Plain Water'. At the bottom is a large 'Pour' button. There are also 'Change Flow Rates' and 'Back' buttons.</p>
6	Place a graduated cylinder under the valve.	
7	Select the CW1 button and press Pour to dispense 10.0 fl oz (300 ml).	
8	If the flow rate is not correct, adjust the proper valve to the desired flow. Refer to Figure 6 for valve locations.	
9	Turn the flow adjustment valve a 1/4 of a turn at a time and recheck the flow. To increase the flow, turn the knob clockwise.	
10	Test the valve and adjust until a consistent ratio is delivered two consecutive times.	
11	Select CW2 and press Pour to dispense 2.0 oz (60 ml.)	
12	Perform Steps 8 through 10 for the CW2 valve.	
13	Select PW1 and press Pour to dispense 7.0 oz (210 ml.).	
14	Perform Steps 8 through 10 for the PW1 valve.	
15	Select PW2 and press Pour to dispense 3.0 oz (90 ml.)	
16	Perform Steps 8 through 10 for the PW2 valve.	
17	Select CW3 and Pour to dispense 7.0 oz (210 ml.).	
18	Perform Steps 8 through 10 for the CW3 valve.	

Table 15.

Step	Action
19	Select CW4 and press Pour to dispense 3.0 oz (90 ml.)
20	Perform Steps 8 through 10 for the CW4 valve.
21	Select PW3 and press Pour to dispense 7.0 oz (210 ml.).
22	Perform Steps 8 through 10 for the PW3 valve.
23	Select PW4 and press Pour to dispense 3.0 oz (90 ml.)
24	Perform Steps 8 through 10 for the PW4 valve.
25	Place a graduated cylinder under the valve.
26	Select S1 and press Pour to dispense 2.0 oz (60 ml.).
27	If the rate is not correct, perform Steps 8 through 10 for the S1 valve.
28	Repeat Steps 26 and 27 for S2 through S7 and A1 through A3.
29	Repeat Steps 26 through 27 for S8 through S14 and A4 through A6.
30	When the flow rate process is complete, select the Back button to return to the Unit Setup screen.
31	Press the Back button on the Unit Setup screen to return to the Service UI screen.
32	Press the Log Out button to return to normal operation.

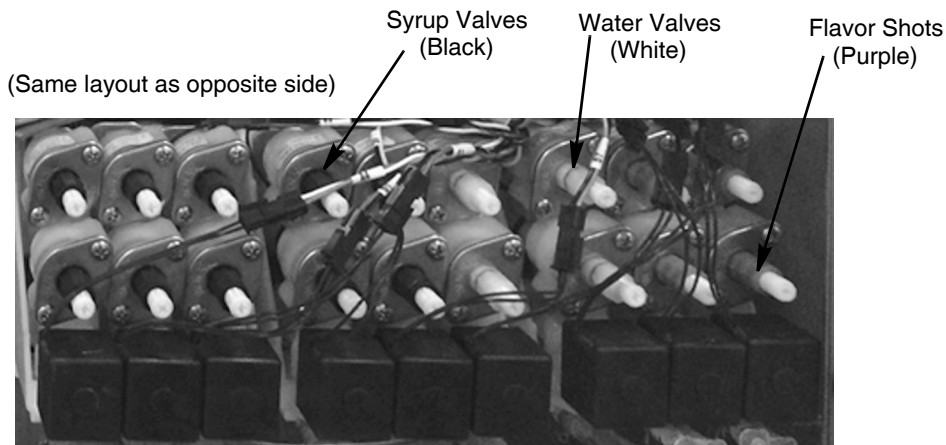


Figure 6.

Cleaning Interior Surfaces

As part of the monthly cleaning and sanitizing the hopper, perform the procedure in Table 16.

CAUTION:

When pouring liquid into the hopper, do not exceed the rate of 1/2 gallon per minute. Pouring liquid into the hopper faster than the recommended rate could result in an overflow situation which may result in personal injury or damage to the equipment.

Table 16.





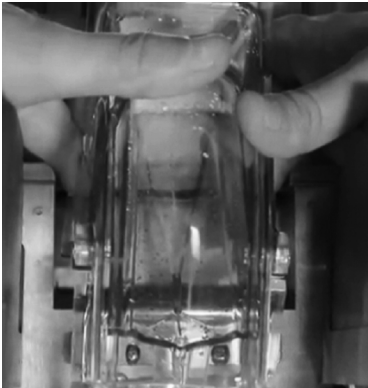


Step	Action	
1	Remove the agitator assembly by unscrewing the thumbscrew and lifting the agitator assembly out of the hopper.	
2	Using a nylon bristle brush or sponge, clean the interior of the hopper, top cover and agitator assembly with soap solution. Thoroughly rinse the hopper, cover and agitator surfaces with clean potable water.	
3	Reassemble agitator assembly. Take special care to ensure that the thumbscrew is tight.	
4	Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and the agitator assembly. Allow them to air dry.	

Table 16.

Step	Action	
5	Open the display panel and remove the ice chute cover from the unit.	
6	With a nylon bristle brush or sponge, clean the inside of the ice chute, gasket, and cover with soap solution and rinse thoroughly to remove all traces of detergent.	
7	Reassemble the ice chute assembly.	
8	Using a mechanical spray bottle filled with sanitizing solution, spray the inside of the ice chute. Allow it to air dry.	
9	Close the display panel.	

UPDATING SOFTWARE REVISIONS

The unit can be updated as new versions of software become available, they may be installed on the unit by performing the procedure in Table 17.

Table 17.

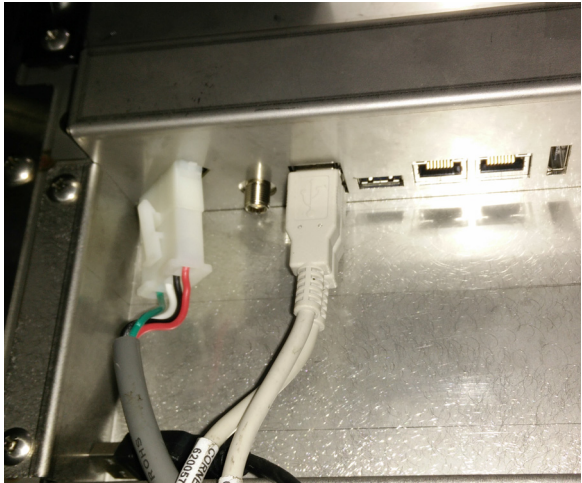
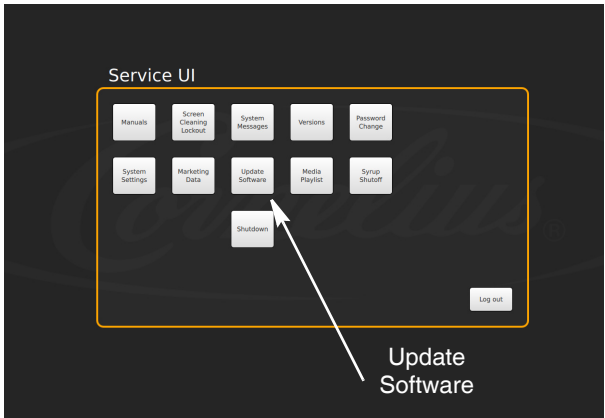
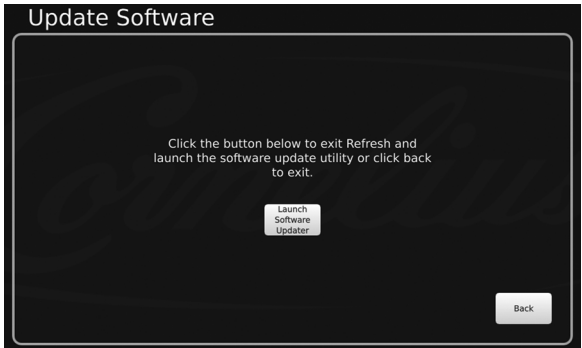

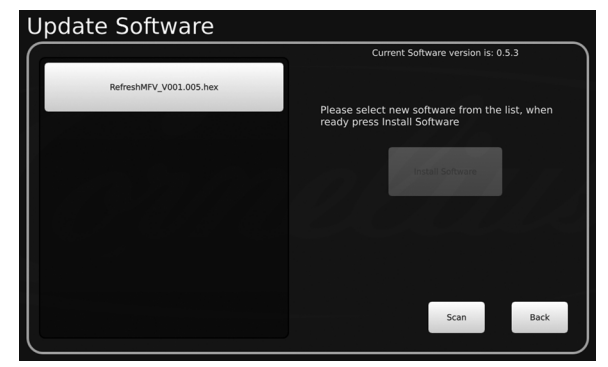
Step	Action	
1	Enter Service mode, as described in “Service Mode” section on page 19.	
2	Open the display panel.	
3	On the back of the display, unplug the USB connection to the ADA panel and plug in the USB stick with the software update loaded on it.	
4	Press the Update Software button.	
5	The Update Software screen is displayed. Press the Launch Software Updater button.	

Table 17.

Step	Action	
6	The Software Updater screen is displayed. Press the Update Software button.	
7	The second Update Software screen is displayed.	
8	Select the software version to be installed by selecting from the list on the left side of the screen. If the list on the left side of the screen is empty, press the Scan button. This reads the software updates contained on the USB stick. When the proper version is highlighted, press the Install Software button on the right side of the screen.	
9	When the update is complete, press the Back button to revert to the previous screen, then press the Restart/Refresh button to restart the unit.	
10	Unplug the USB stick from the connector and reinstall the ADA cable.	
11	Close the display panel.	

EDITING THE MEDIA PLAYLIST

The unit is capable of changing the display video on a preprogrammed schedule. This allows the user to set a specific time and duration for playing a specific media for breakfast, lunch, dinner or any special media required.

To set the media playlist schedule, perform the procedure in Table 18.

Table 18.

Step	Action	
1	First, enter the Service Screen at either manager or technician level permissions.	

Table 18.

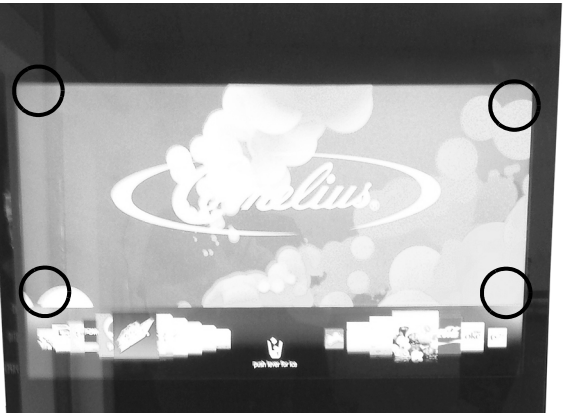
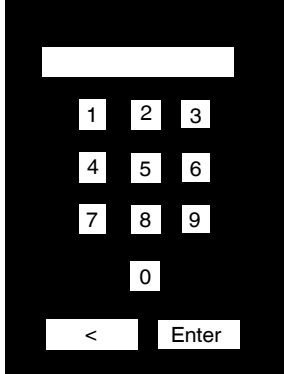

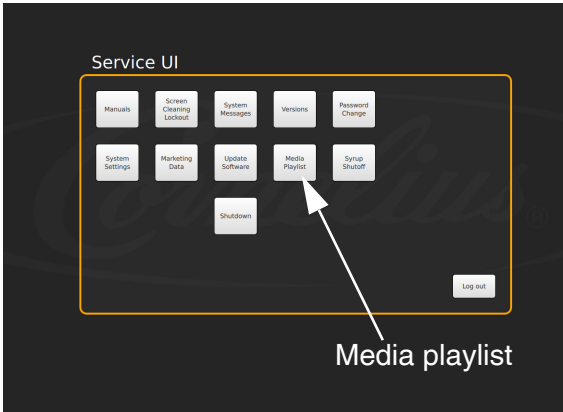
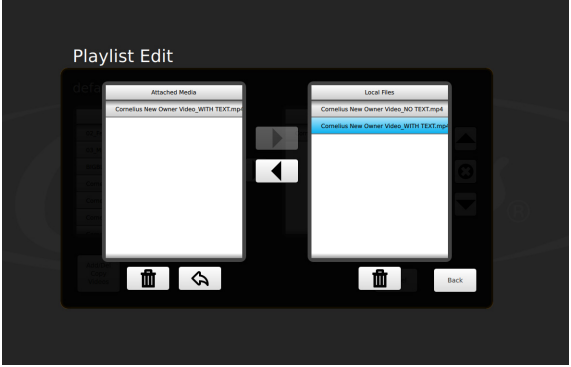
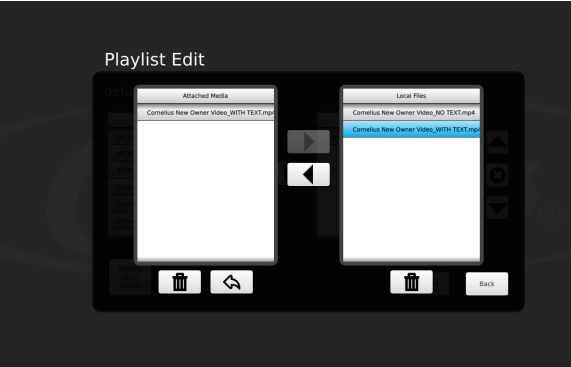
Step	Action	
2	Tap each corner of the video screen starting in the upper right corner and continuing to each corner in a counterclockwise direction, in the form of a “C”.	
3	Input the proper password for your access level (technician) and press Enter.	
4	This will take you to the Service UI screen.	
5	This is where you can access the videos (Media Playlist) and sales information (Marketing Data). To start with changing the playlist, select the “Media Playlist” button. This brings you to this screen (only the default playlist appears initially).	

Table 18.

Step	Action	
6	<p>First, to manipulate the playlist and their schedule. A new playlist can be added by selecting the second button on the bottom left (with the + symbol). This will add a new playlist in addition to the default playlist. The times when it starts playing and finishes can be adjusted by dragging the play and stop handles left and right. The corresponding times appear in the bar shown. So, the “breakfast” playlist above plays from 7:30 to 9:00am. The default playlist will fill in the gaps and plays unless any other playlist is set at that time.</p> <p>Now, to modify what’s actually in these playlist (or their names), select the pencil on the RH side of the playlist. The next screen will appear:</p>	
7	<p>At the top is the name, click on the white box and a keyboard will appear to allow you to change the name. Below this are two lists of videos. On the RH side is the playlist that you are editing. The videos will play, starting at the top, and repeat, throughout its specified time. To remove a video from the playlist, select it from the list and press the ‘X’ on the right side. To add a video that is on the machine to the playlist, select it from the list on the left and press the arrow in the center. The position of this video can be changed by using the ‘up’ and ‘down’ arrows on the right.</p> <p>Static image option: you can add JPEG and PNG file to the playlist and adjust their duration with the slider on the media playlist menu.</p> <p>To add a video from a USB drive, select the “Add/Del Videos” button in the bottom left. Next screen will pop up:</p>	

Table 18.

Step	Action	
8	All the videos or images currently on the machine are shown on the right. A USB stick that is connected to any of the (3) available ports will be displayed on the left. Click on the name of the drive and, subsequently, through any folders to find the videos to be added.	
9	These videos can be transferred to the machine by selecting them and pressing the arrow button in the center. Any videos that were added are now available to the playlist by pressing the 'Back' button. File can also be copied from the machine to USB drive by selecting the files on the RH side and pressing the left facing arrow.	
10	Important Note: Please press save on the Playlist Edit screen and again on the Media Playlist screen when making any changes.	
11	To export sales information, return to the main service UI. Insert a USB drive in an available USB slot on the back of the door. Select "Marketing Data" and again select "Export Data". The data will be exported directly to the USB.	

REPORTING SALES DATA

Sales data can be transferred to a USB flash drive for external analysis. To transfer sales data to a USB flash drive, perform the procedure in Table 19.

Table 19.

Step	Action	
1	Open the dispenser door.	

Table 19.


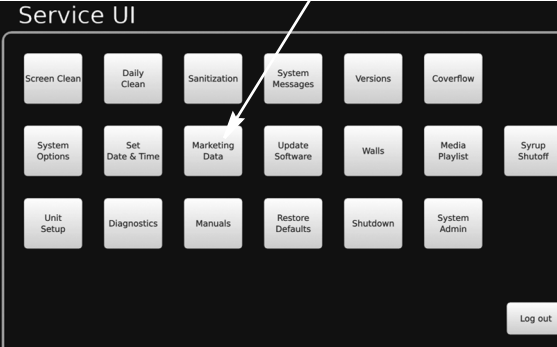
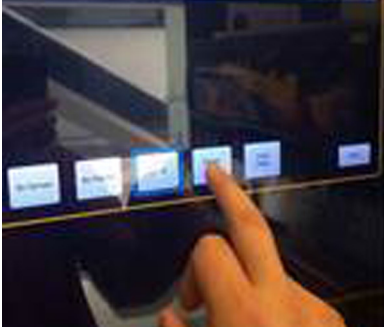


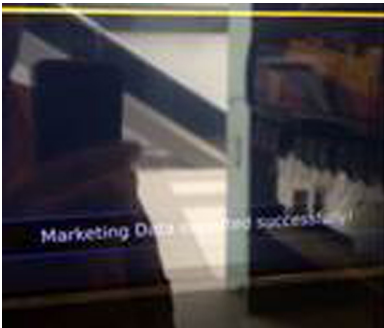
Step	Action	
2	Unplug the black USB cable from the rear of the door, replace it with a USB flash drive.	<p>ADA USB Connector</p> 
3	Enter Service mode, as described in “Service Mode” section on page 19.	
4	Select Marketing Data from the Service UI screen.	<p>Marketing Data</p> 
5	Select Export Data from the Marketing Data screen, this opens the Media Device screen.	
6	Select the USB flash drive on the left side of the Media Devices screen.	

Table 19.

Step	Action	
7	Select Export Data.	
8	A confirmation message appears when the transfer is complete.	

Cornelius Inc.
www.cornelius-usa.com