

# Cornelius Soft-drink and Ice Dispenser

Model Refresh PRO 255

## Daily maintenance tasks

- BE 86 D1 Clean soft-drink and ice dispenser
- BE 86 D2 Clean and sanitize beverage diffusers and nozzles

## Monthly maintenance tasks

- BE 86 M1 Clean and sanitize ice dispenser

Model: Refresh PRO 255



## Hazards


These icons alert you to a possible risk of personal injury.

## Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

## Tips

Look for this icon to find helpful tips about how to do a procedure.

<b>Why</b>	To break the bacteria cycle and keep the beverage diffusers clean.	
<b>Time required</b>	5 minutes to prepare	15 minutes to complete
<b>Time of day</b>	At close.	For 24-hour restaurants: during low-volume periods at night
<b>Hazard icons</b>	 <b>Chemicals</b>	

**Tools and supplies**

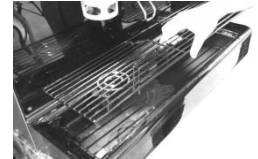


**Procedure**

**1 Remove cup rest.**  
Remove the cup rest from the drip tray. Clear any ice or other debris from the drip tray.



**4 Reinstall cup rest.**  
Reinstall the cup rest onto the drip tray.




**2 Clean drip tray and splash panel.**  
Wipe down the drip tray and splash panel with a clean, sanitizer-soaked towel sprayed with multi-surface cleaner. Flush the drip tray by pouring a large cup of hot water into the drip tray. Make sure water is draining properly from the drip tray. Contact your factory authorized service center if the water is not draining.



**5 Clean outside of machine.**  
Wipe down the outside of the machine with a clean, sanitizer-soaked towel sprayed with multi-surface cleaner solution.



 **Chemicals**  
Approved Multi-Surface Cleaner

**3 Clean cup rest.**  
Wipe the cup rest with a clean, sanitizer-soaked towel sprayed with approved multi-surface cleaner solution.



(continued)

## 6 Clean the touch screen

Display the Service screen by tapping each corner of the screen, starting in the upper RH corner, continuing in a counter clockwise rotation in the form of a C.

**Note:** As each corner is touched a small rectangular confirmation momentarily appears.

To enter the Service mode a login keypad is displayed. Enter the password (example: 1111), followed by Enter.

When the password is confirmed, the Service UI screen is displayed. Select Screen cleaning button to display Screen cleaning screen. Touch the screen to start countdown for cleaning. This function disables the touch screen during the cleaning process.

Clean the screen with a clean, sanitizer soaked towel and multi-surface cleaner solution. Wipe dry with a clean, dry paper towel.

When cleaning is complete, touch the Back button in the lower right corner to return to normal operation.



## 7 Apply stainless steel cleaner.

Apply specialty cleaner and polish to all stainless steel surfaces on the outside of the machine. Wipe the surfaces dry with a clean paper towel.



### Equipment Alert

Use only approved specialty cleaner and polish. Other cleaners may contain chlorine that will discolor stainless steel.

### Equipment Alert

Remove heavy discoloration with a no-scratch pad. Using plain steel wool pads will scratch the surface and cause rust stains.



<b>Why</b>	To break the bacteria cycle and keep the beverage diffusers clean.	
<b>Time required</b>	5 minutes to prepare	15 minutes to complete
<b>Time of day</b>	At close.	For 24-hour restaurants: during low-volume periods at night
<b>Hazard icons</b>	 Chemicals	 Slippery Floors

## Tools and supplies



Brush, nylon-bristled



Bucket with Approved Sanitizer Solution



Bucket, sanitizer-soaked towels



Bucket, soiled towels

## Procedure

### 1 Mix sanitizer.

Fill a clean bucket with 2-1/2 gallons (11 liters) of lukewarm water. Add 1 packet of approved sanitizer and mix well.



Chemicals

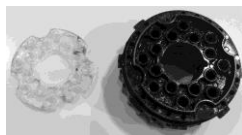
Approved Sanitizer Solution



### 2 Clean nozzles and diffusers.

Remove the nozzles from the dispenser by turning each nozzle to the left and pulling down the nozzle and diffuser. Remove the diffusers by pulling down and separating the clear gasket from the diffuser. Note the orientation.

Brush the diffusers, nozzles and gaskets thoroughly with the nylon bristle brush and sanitizer solution. Rinse them with water from the dispenser.



### 3 Sanitize the nozzles, gaskets and diffusers.

Wash hands following proper handwashing procedures. Put the nozzles, gaskets and the diffusers in the sanitizer solution for one minute. Remove the nozzles, gaskets and diffusers from the bucket and allow them to air dry.

#### Equipment Alert

**Do not let the nozzle and diffuser soak in the sanitizer solution for longer than one minute to prevent damage to the O-rings.**

### 4 Clean diffuser area.

Wipe down the diffuser area with a clean, sanitizer-soaked towel. Brush the diffuser area thoroughly with a nylon bristled brush. Spray under side of valves with sanitizer solution. Allow to air dry.



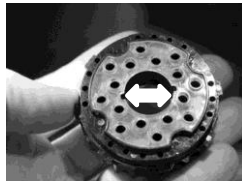
## Clean and sanitize beverage valve diffusers and nozzles (continued)

### 5 Install the gasket in the diffuser.

Install the gasket into the diffuser. Line up the locating notches on inner circle of both the gasket and the diffuser. Push the silicone gasket into the diffuser until it sits flat.

#### Equipment Alert

Make sure that the raised side of the gasket is visible when re-inserting the diffuser into the nozzle.



### 6 Reinstall nozzles and diffusers.

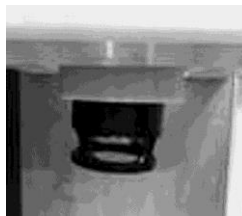
With the gasket side up, align the notches in the diffuser with the ribs on nozzle base. Push each diffuser back into position, noting the orientation. Reinstall each nozzle by pushing the nozzle up and turning it to the right.

#### Equipment Alert




Ensure that the nozzle is installed straight or the nozzle will leak and flavors will mix in the nozzle.



Correct



Crooked

<b>Why</b>	To break the bacteria cycle.	
<b>Time required</b>	45 minutes to prepare	45 minutes to complete
<b>Time of day</b>	After close.	For 24-hour restaurants: during low-volume periods at night
<b>Hazard icons</b>	 Chemicals  Electricity  Slippery Floors	

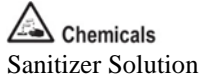
## Tools and supplies



## Procedure

### 1 Mix sanitizer.

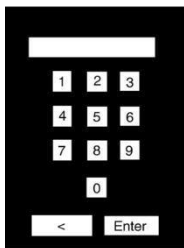
Fill a clean bucket with 2-1/2 gallons (11 liters) of luke-warm water. Add 1 packet of approved sanitizer and mix well.



### 2 Shut down dispenser

Display the Service screen by tapping each corner of the screen, starting in the upper RH corner, continuing in a counter clockwise rotation in the form of a C.

**Note:** As each corner is touched a small rectangular confirmation momentarily appears. To enter the Service mode a login keypad is displayed. Enter the password (example: 3333), followed by Enter. When the password is confirmed, the Service UI screen is displayed. Select the Shut Down button to shut down the dispenser.



### 3 Unplug dispenser

Remove the power cord from the outlet below the unit.



### 4 Empty ice hopper.

Remove the top cover of the ice hopper and set it in a safe location. Use the cleaned and sanitized ice scoop to remove all ice from the hopper. Discard the ice. If ice has frozen in place, pour clean drinking water slowly into the hopper to melt the ice.

**For units with top mounted ice makers,** the ice removal time may be reduced by shutting the ice maker off several hours before starting the cleaning process.

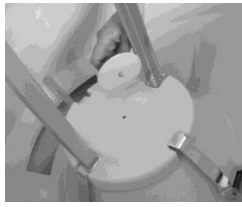


#### Equipment Alert

**NEVER** use sharp objects, metal objects, abrasives or solvents in the ice hopper, top cover or agitator. All of these items can damage the equipment.


(continued)

- 5 Remove the agitator retainer and ice agitator assembly.**  
Turn the agitator retainer to the left and remove the retainer. Then remove the ice agitator assembly. Set the retainer and agitator aside in a safe place.




- 6 Clean hopper, top cover, agitator and agitator cover.**  
Take all removable parts and wash, rinse and sanitize at the 3-compartment sink. Spray the hopper with approved multi-surface solution. Wipe down the inside of the ice hopper thoroughly. Rinse the hopper by wiping with a separate clean, sanitizer-soaked towel.



 **Chemicals**  
Approved Multi-Surface Cleaner

- 7 Sanitize the hopper.**  
Spray the inside of the hopper with sanitizer solution and allow it to air dry.



 **Chemicals**  
Sanitizer Solution

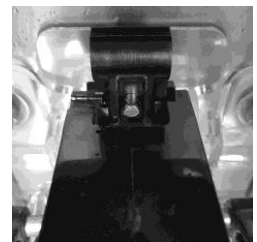
- 8 Clean ice chute**  
Open the touch screen door. Remove the outer ice chute assembly by spreading both tabs at the bottom of the chute. Once the chute is unlatched, pull it slightly forward at the top to separate the magnet from ice gate stud and lift it up to remove it.



Wash, rinse and sanitize the outer ice chute assembly at the three-compartment sink. Allow to air dry.




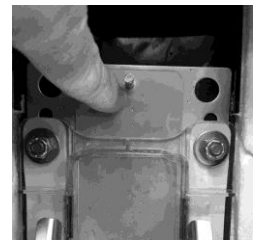
Clean the inner chute with approved multi-surface solution and brush. Rinse thoroughly and spray with sanitizer. Allow to air dry. After cleaning and sanitizing, remove the ice gate from the inner chute by sliding it upward. Clean ice gate with approved multi-surface cleaner and brush, rinse thoroughly and spray with sanitizer. Allow to air dry. Slide the ice gate back into the inner chute. Place the outer ice chute assembly into position from the top. Engage the ice gate into the hole in the black magnet.



**Note:** The tab on top of the outer ice chute must be placed under the top side of the inner ice chute. Once properly aligned snap the tabs back into place.

Close the Touch screen door and test the unit to assure agitator turns when lever is pressed.

 **Chemicals**  
Approved Multi-Surface Cleaner, Sanitizer Solution



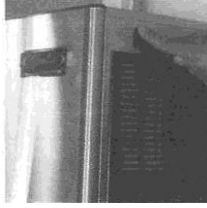
- 9 Replace the ice agitator and agitator assembly.**  
Replace the clean and sanitized ice agitator assembly and the agitator retainer.



(continued)

- 10 Turn the ice maker switch on.**  
Turn the dispenser unit key switch, located on the right side panel, to the “On” position.

Allow the ice maker to operate for about a half hour to allow the hopper to fill.



- 11 Plug in the dispenser**  
Plug in the power cord to the outlet below the unit.

