

IMI Cornelius Orange Juice Dispenser

Model Quest Elite QLT 2000

Daily maintenance tasks

BE 20 D1 Flush orange juice system

Weekly maintenance tasks

BE 20 W1 Sanitize orange juice system

BE 20 W2 Check orange juice Ratio

Monthly maintenance tasks

BE 20 M1 Clean condenser filter

Model Quest Elite QLT 2000



△ Hazards


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

▨ Equipment alerts

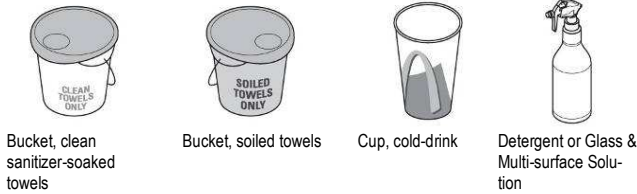
Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

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

Why	To break the bacteria cycle and maintain food quality	
Time required	1 minute to prepare	5 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods when regular menu is being served
Hazard icons		

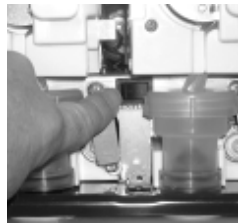
Tools and supplies



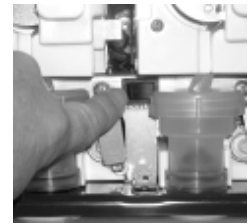
Bucket, clean sanitizer-soaked towels Bucket, soiled towels Cup, cold-drink Detergent or Glass & Multi-surface Solution

Procedure

Set both flush switches to “Flush” position.
 Open the cabinet door. Move both LH and RH flush switches from the “Run” position to the “Flush” position. Close the cabinet door.



Reset the flush switches to “Run” position.
 Open the cabinet door. Move the flush switches from the “Flush” position to the “Run” position. Close the cabinet door.



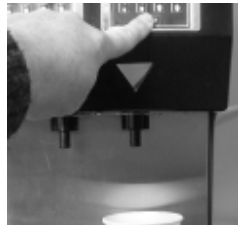
Place small cold-drink cup under each dispensing nozzle.
 Place a small, empty, cold-drink cup on the drip tray under the nozzles.



Clean nozzles and mixers.
 Turn the nozzle to the left or right ¼ turn and pull down to remove the nozzle and static mixer. Take the nozzles and static mixers to the three-compartment-sink. Rinse both with hot tap water to remove any pulp.



Flush nozzles.
 Push the Cancel/Pour dispenser switches and hold down for 2 or 3 seconds, until clear water is dispensed from both nozzles



Replace nozzles and mixers.
 Reinstall the nozzles and static mixers on the dispenser.




Flush orange juice system (continued)

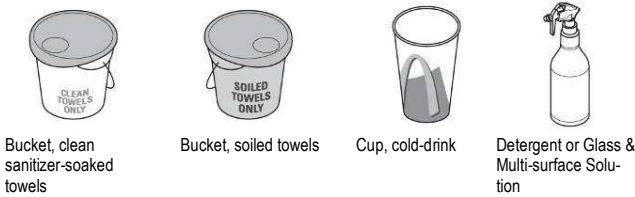
Clean outside of cabinet.

Wipe down the outside of the cabinet and the splash panel with a clean, sanitized towel sprayed with sanitizing solution. Place the towel in the soiled towel bucket.



Why	To break the bacteria cycle and maintain food quality	
Time required	5 minutes to prepare	15 minutes to complete
Time of day	At close	For 24-hour restaurants: During low-volume periods when regular menu is being served
Hazard icons	 Chemicals	

Tools and supplies



Bucket, clean sanitizer-soaked towels

Bucket, soiled towels

Cup, cold-drink

Detergent or Glass & Multi-surface Solution

Procedure

Set both flush switches to "Flush" position.
 Open the cabinet door. Move both LH and RH flush switches from the "Run" position to the "Flush" position. Close the cabinet door.



Reset the flush switches to "Run" position.
 Open the cabinet door. Move the flush switches from the "Flush" position to the "Run" position. Close the cabinet door.



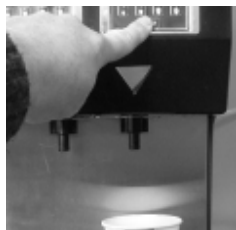
Place small cold-drink cup under each dispensing nozzle.
 Place a small, empty, cold-drink cup on the drip tray under the nozzles.



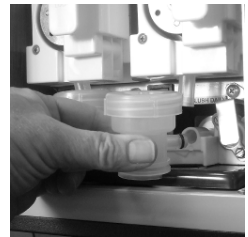
Remove nozzles and static mixers.
 Turn the nozzle to the left or right ¼ turn and pull down to remove the nozzles and static mixers.



Flush nozzles.
 Push the Calc/Pour dispenser switches and hold down for 2 or 3 seconds, until clear water is dispensed from both nozzles



Disconnect mixing chambers from concentrate pouch tubes and remove mixing chambers.
 Remove the chambers by pulling it firmly toward you.



Equipment Alert
 Do not open the pump while the concentrate tube is disconnected from the mixing chamber.

Sanitize orange juice system (continued)

Disassemble the mixing chambers

Screw off the lids counter-clock-wise from the mixing chambers bodies prior to sanitizing.



Wash, rinse, and sanitize mixing chamber, nozzle, and static mixer.

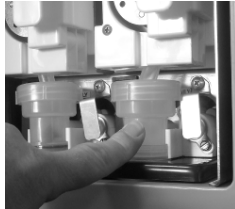
Wash the mixing chamber, nozzle, and static mix at the three-compartment-sink. Be sure all pulp is removed. Rinse with hot tap water and sanitize the parts.



Wash and sanitize hands before reassembling.

Reassemble the mixing chambers and reconnect to concentrate pouch tubes.

Reinstall the parts in the juice dispenser.



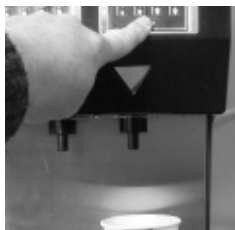
Reinstall nozzles and static mixers.

Reinstall the parts in the juice dispenser.



Dispense a small portion juice to prime the mixing chambers.






Press the dispense button to fill a small cold-drink cup with juice. Discard the juice.



Clean dispenser cabinet.

Wipe down the inside and outside of the cabinet with a sanitizer-soaked towel, sprayed with detergent or Glass & Multi-surface Cleaner solution. Place the towel in the soiled towel bucket.



Why	To ensure the orange juice dispenser is mixing orange juice correctly	
Time required	1 minute to prepare	5 minutes to complete if no adjustments are required
Time of day	At open	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Electricity  Hot Surfaces  Moving Parts  Sharp Objects/Surfaces	

Tools and supplies



Procedure – to repeat for each valve L and R

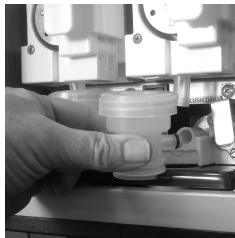
Remove nozzles and static mixers.

Turn the nozzles to the left or right ¼ turn and pull down to remove the nozzles and static mixers.



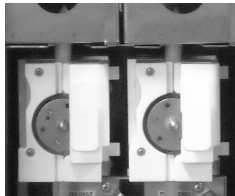
Disconnect mixing chambers from concentrate pouch tubes and remove mixing chambers.

Remove the mixing chambers by pulling firmly toward you.



Check the concentrate supply

Assure that the concentrate pouch is not near empty, properly loaded into the pouch holder and that the silicone tubes are properly installed into the pumps



Install the Splitter

Install the QLT syrup splitter assembly and connect the silicone tube onto the syrup tube.

To prevent incorrect ratio readings, do not pull or stretch the silicone tube while connecting to the splitter tube.



Prime the splitter

Close the cabinet door, place a medium cup onto the drip tray and under the splitter tubes and push the Cancel/Pour button for 1 second to prime the splitter tube and fill with concentrate



Place the RVC Cup

Place the RVC onto the drip tray and the water and concentrate chambers locating under the splitter tubes



Check orange juice Ratio (continued)

Dispense Water and Concentrate into the RVC

Push the Cancel/Pour button until approx. 300 ~ 350 ml of water has dispensed into the RVC water chamber.



Read the RATIO from the RVC

Place the RVC onto a flat surface and read both water and syrup volumes.



Calculate the Water to Concentrate Ratio.

With standard Orange Juice, the Ratio must be 5 to 1 with a maximum of 5.2 and a minimum of 4.8

RATIO =

Water ml
Concentrate ml

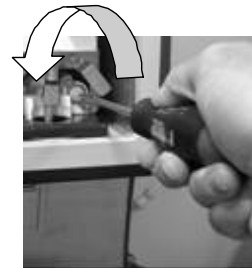
Ratio too low : Increase water flow.

To correct too low ratio, increase the water flow. Turn the water flow control screw to the right (clockwise) ¼ turn. Check the Ratio again by repeating above steps with a new sample in the RVC.



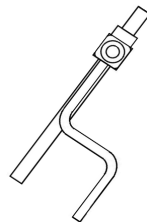
Ratio too high : Reduce water flow.

Turn the water flow control screw to the left (counter-clockwise) ¼ turn. Check the Ratio again by repeating above steps with a new sample in the RVC.



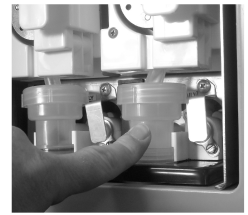
Remove the splitter

Remove the splitter assembly and clean before putting aside.



Replace the mixing chambers and reconnect to concentrate pouch tubes.

Reinstall the parts in the juice dispenser.



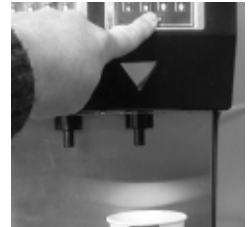
Reinstall nozzles and static mixers.

Reinstall the parts in the juice dispenser.



Dispense a small portion juice to prime the mixing chambers.

Press the dispense button to fill a small cold-drink cup with juice. Discard the juice.



Clean dispenser cabinet.

Wipe down the inside and outside of the cabinet with a clean, sanitized towel sprayed with McD APSC solution. Place the towel in the soiled towel bucket.

