

Recommended Quest Elite Procedures & Maintenance

PROPER THAWING	Ratio	Remnant	Mixing	Loading	Overall	Quality
 Make sure the concentrate pouch is fully thawed. Deliver direct to walk-in chiller (if there is adequate chilling capacity in the restaurant) Thaw at least 48 hours. Temperature of the concentrate must be stabilised ~ 4°C Quality will be affected if too cold (still partially frozen) or too hot (quick thaw). Thawing time depends on the chiller traffic and air flow. Removing pouches from the case will improve thawing process. Important to mark the thawing time and secondary shelf life on the pouch. Orange Juice Concentrate should be thawed under refrigerated conditions at max 4°C 	▲	▲	✓	<u> </u>	0	<u>∽</u>
ORANGE JUICE CONCENTRATE - SHELF LIFE						_
 The PRIMARY Shelf life of the Juice Concentrate, stored at the freezer at -18 °C is <u>9 months</u> Once Thawed / Defrosted, the SECONDARY Shelf life of the Concentrate, stored in the QLT-180 Cabinet at +4 °C is 14 days. 						✓ ✓
AVOIDING PROBLEMS WITH RATIOS AND VOLUMES						
 The Quest Elite <u>SHOULD</u> be connected to a dedicated, pre-chilled water line. The water line should not be shared with any other equipment. Dynamic water pressure must be minimum 65 psi / 4.5 bar It is mandatory to have a dedicated mini water booster system installed 	~		~		✓	~
PROPER LOADING						
 Load pouches in spare pouch holders in advance and store the "ready-to-load" in the walk-in-cooler Use date-mark stickers to mark thaw date on the pouch holders Make sure that the filling tube is flush with the 				~		
 bottom of the pouch holder To do this, pull tube snugly through the pump and then close pump to hold in place. Make sure that the silicone tube is not bent, jammed or twisted Warning : Do not twist or stretch the tube ! 		>		~		
 Make sure that the pouch holder(s) is (are) properly installed onto the shelf Do not remove the "red plug" until the pump is closed & "locked" in place. 					~	~
Save the "red plug" and keep in cabinet to use with empty pouches to prevent dripping.					✓	✓
REMNANT						
 Load the pouches according to the instructions in the Users Manual Squeeze pouch down toward tube periodically. Refill indicator light may come on and 'squeeze pouch' method may reset it. Depending the packaging size, remnant will be 4 ~ 6% To minimise remnant, make sure the pouch is properly installed 	✓	~				



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INTS

WATER

Follow ratio & calibration procedures on PM card 4 Key Points :

- 1. Use the dedicated Quest QLT Syrup Splitter
- 2. Always "prime" the system by testing the 2nd drink.
- 3. Use the RVC Ratio Volume CUP for measuring the Ratio
- 4. After use, clean the splitter assembly and RVC and store at a clean and safe place

RATIO = WATER VOLUME / SYRUP VOLUME.

OJ Ratio must be 5.0 + 1 to achieve a Brix value of 11.8

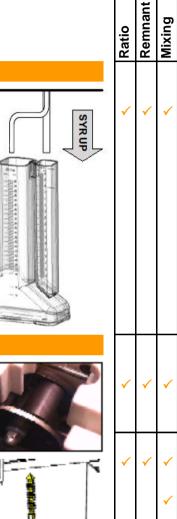
KEEP IT CLEAN

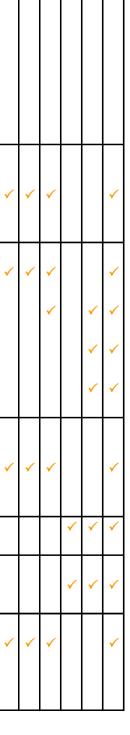
RATIO

- Don't get concentrate on pump rollers. If they are dirty and sticky then remove platform and clean pump rollers with hot water spray. DO NOT IMMERSE IN WATER !
- Activate 'flush mode' switches and clean nozzles & static mixers daily.
- Sanitise parts in lukewarm water < 40°C</p>
- DO NOT use dishwasher for cleaning nozzles, static mixers or mixing chambers
- DO NOT leave the nozzles and static mixers soaking in sanitising solution overnight.
- To avoid **DRIPPING** : DO NOT leave the static mixers and dispense nozzles out of the dispenser overnight.

HELPFUL HINTS

- WEEKLY clean the Air Filter
- If drink is > 7°C, check and clean the Air Filter. Check for restrictions in the air flow on top and the rear of the unit.
- Do not leave dispenser door open. If excessive condensation or water runs via the drain into the drip tray
 Check door gasket / seal.
 - Check the cabinet water connector/O-ring for leaks
- Flush the mixing chambers, static mixers and nozzles every night.
- To maintain RATIOs and VOLUMES, the water booster system needs to provide at least 65 psi / 4.5 bar flowing to the Quest Elite QLT.
- If 'spurting' or 'cup-remnant' is observed, check the connection of the tube with the mixing chamber. Check if the mixing chamber head is is not showing any leaks.





Loading

Overall Quality