

Why Semi-Annual Maintenance of Viper Unit. Provides a quality product throughout the life of the unit.

Time required 15 minutes to prepare 90 minutes to complete

Time of day End of Day or End of Shift. For 24-hour restaurants: Slow Period

Hazard icons  Chemicals  Compressed Gas/Air/Liquid  Electricity  Moving Parts  Slippery Floors

Tools and supplies



Procedure

QUALIFIED TECHNICIANS ONLY	
1	Remove access panels and check system for syrup, CO ₂ and water leaks. Repair any problems found.
2	Check the Sold Out switches and lights and the system logs for errors. Repair any problems found.
3	Defrost the barrel(s).
4	Soak the BIB connectors in the sanitizing solution and then clean them with a nylon bristle brush.
5	Purge the barrel(s) and remove and inspect the beater bar and scrapper blade assembly from the barrel(s). Inspect and replace the scrapper blades and beater bar bushing, if necessary.
6	Sanitize the faceplate and the panel area behind the faceplate by wiping with a soft cloth dampened with sanitizing solution.
7	Replace the rear barrel seal on all barrels.
8	Re-install the beater bar and scrapper blade assembly and bushings into the barrel(s).
9	Sanitize, lubricate and re-install the faceplate seal(s).



Preventative maintenance procedure (continued)

10	Disassemble the water filter housing, remove the filter from the housing and run it under running water to remove any debris, or replace, if necessary.	15	Check the CO ₂ regulator settings.
11	Perform a leak test on each barrel.	16	Fill the barrel(s) with product.
12	Sanitize all barrels, including syrup lines from BIB. Allow sanitizing solution to soak for at least 10 seconds in the barrel(s).	17	Perform the motor calibration procedure on all barrels.
13	Purge all sanitizing solution from the machine.	18	Turn the unit on for normal operation.
14	Perform the BRIX setup procedure for each barrel.	19	Check product quality after three refrigeration cycles.