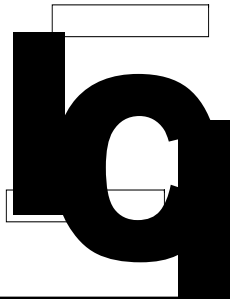
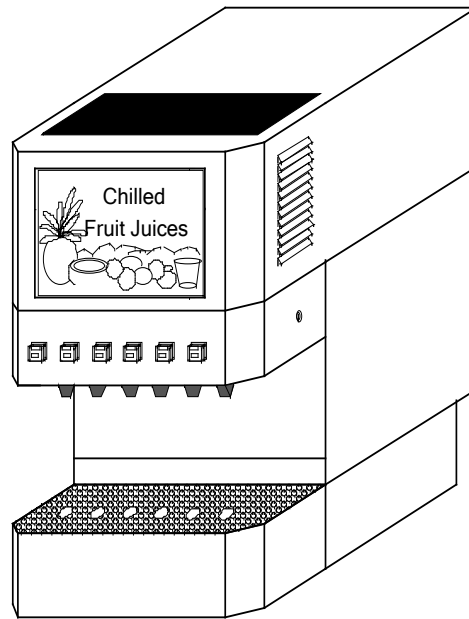


# "C-6000-J-PP"

CONCEPT PERISTALTIC PUMP DISPENSER SYSTEM

## INSTALLATON AND SERVICE MANUAL



**INTERNATIONAL CARBONIC INC.**

**16630 KOALA RD., ADELANTO, CA 92301**

**(800) 854-1177 \* FAX (760) 246-4044**

"SODA-FAST SYSTEMS FOR EVERY APPLICATION AND USE"

**IMPORTANT: This manual is a guide for installing, operating, servicing and maintaining this equipment. Refer to Table of Contents for page location of detailed information to answer questions that arise during installation, operating, service and maintenance, or installation of this equipment.**

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## **PREFACE**

**INTERNATIONAL CARBONIC INC. has enjoyed over 53 years of manufacturing excellence in the field of carbonation and in the beverage related industry. We have been located in the Southern California area since 1952 and have a long and proud history with quality as our standard and innovation as our goal. Originally started just after World War II in Canfield Ohio as Carbonic Dispensers we enjoyed patents on the first Sodajet type carbonator. This method of carbonation instantaneously carbonated the water to 100% saturation. We developed the first patented dispensing valve to dispense bulk beverage with carbonation equal to or in excess of bottled beverages. A valve with three flavors and soda was another first. We were the first to incorporate the total post-mix package, i.e., carbonation, refrigeration & the ability to dispense from one self contained unit. We have pioneered many such firsts and will continue to develop advance systems for the future, such as electronic interrogatable portion controls to electronic liquid level controls.**

**We hope you enjoy this product that has been produced to give many years of trouble free service. We thank you for your purchase and hope we may serve you in the future.**

## **C-6000-J-PP CHAPTER I**

### **GENERAL DESCRIPTION**

**This chapter gives the description, theory of operation, and design data for the CONCEPT 6000 JUICE PERISTALTIC PUMP unit, (C-6000-J-PP), and related components.**

### **SYSTEM DESCRIPTION**

**The C-6000-J-PP is a complete self-contained Juice unit which when combined with B.I.B containers, will produce a variety of cooled non-carbonated beverages. The C-6000-J-PP consists of a water bath, refrigeration system, valves, and modular peristaltic pump compartment. The cabinet is housed in an attractive black vinyl or stainless steel and the peristaltic pump module is housed in a rugged stainless steel housing. The C-6000-J-PP has been designed to eliminate the use of bag in the box pumps and associated components. The C-6000-J-PP will dispense product with B.I.B.'s at a distance of 100 feet horizontally or 17 feet vertically. THESE DISTANCES ARE ONLY POSSIBLE IF THE SUPPLY LINE HAS COMPLETE INTEGRITY. IF EVEN THE SMALLEST VACUUM LEAK IS ALLOWED THESE DISTANCES ARE NOT POSSIBLE. The C-6000-J-PP can brix from one to one up to twenty to one by using a state of the art controller/potentiometer adjustment.**

**For proper function the C-6000-J-PP must have a water supply, and electrical supply and drainage. The C-6000-J-PP is designed with a unique lift off drain pan that can be emptied at any convenient drain outlet.**

**WARNING: Before shipping or relocating a C-6000-J-PP into a freezing ambient environment empty plain water. Syrup systems should be flushed, ice bank melted, and water drained from water bath. A freezing ambient environment will cause existing water in unit to freeze possibly resulting in damage to water coil, peristaltic pumps, water bath, valve(s), etc.**

**Water Filter Recommended (Optional) See Manufacturer Specifications for Operating Conditions**

## DESIGN DATA

### C-6000-J-PP

#### Overall Cabinet/P.P. Base dimensions:

Height	.....	33"
Width	.....	17 3/4"
Depth	.....	30"

#### Weights:

Shipping	.....	190 pounds
Dry weight	.....	165 pounds
Operational Weight	.....	265 pounds

#### Capacities:

Unit water bath	.....	12 gallons
Refrigerant requirement (R-134a)	.....	10 3/4 ounces
	.....	305 grams

Ambient operating temperature..... 40 F to 100 F

#### Electrical Requirements:

The cooling unit requires a 115 VAC, single phase, 60 Hertz power circuit.

Circuit Ampacity	.....	9.3 Amps
Condensing Unit	.....	6.8 Amps
Agitator	.....	1 Amp
Peristaltic Pump Assembly @ 4 valves	.....	1 Amp
Transformer	.....	.5 Amp

REFRIGERATION 1/3 H.P. capillary air-cooled.

## THEORY OF OPERATION

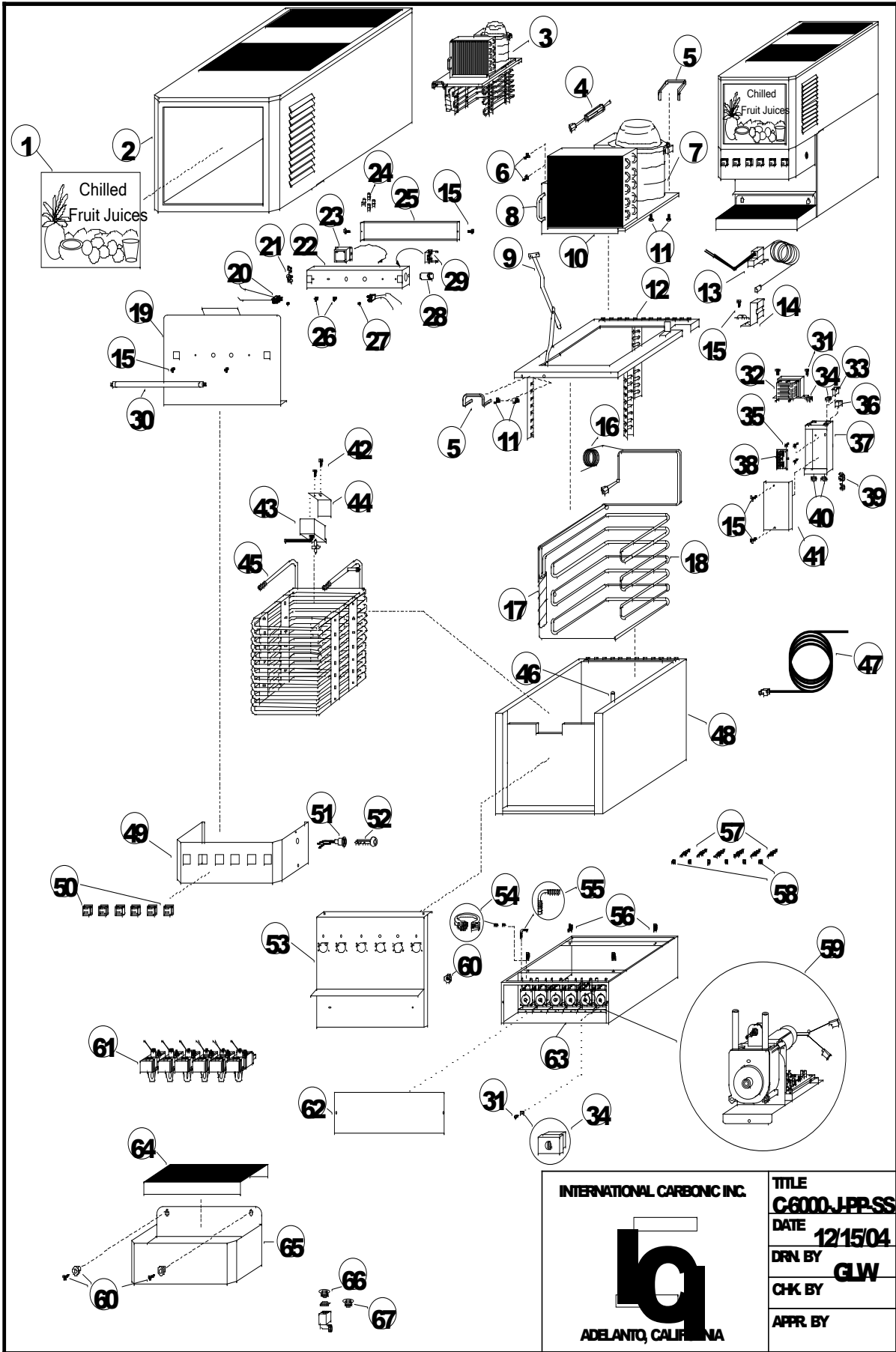
The C-6000-J-PP was designed to manufacture and dispense non-carbonated beverages much like your local bottling plant that cans or bottles your favorite non-carbonated drink.

The water bath must be filled with approximately 12 gallons of water. After all connections are made and activation of the refrigeration a certain amount of this water will be transformed into ice, approximately 35 pounds. This water reserve and ice bank will act as a reservoir for refrigeration. This reserve is utilized during peak periods when the BTU output of the compressor is not sufficient to meet the demand of the draw.

**The incoming water is routed through a water coil that is submerged in the above mentioned water bath. The temperature of the incoming water is at ambient temperature as it enters the submerged water coil. As the incoming water passes through the water coil the heat is removed from the water in the water coil and chilled to a temperature acceptable for a quality drink, normally a temperature of 33 to 34 degrees is reached. The water is now directed to a valve where the water and syrup are mixed in proper proportions to dispense a quality drink. Depending on the ratio of water versus syrup the temperature will rise and be dispensed at approximately 40 degrees fahrenheit.**

**With the incorporation of the peristaltic pump the necessity for an air or CO2 supply is no longer necessary, this includes the low and high-pressure regulators normally needed for a standard juice unit. The peristaltic pumps will pull the syrup concentrate from the B.I.B., (bag in the box), and then push the syrup through syrup cooling coils, (optional), and then to the valve where the syrup concentrate and water are mixed in a proper ratio to dispense a quality drink. The syrup enters the C-6000-J-PP through a unique 1/4" X 3/8 S-162 bulkhead fitting at the rear of the unit.**

**The water source should be regulated, this is normally performed by the use of an in line water regulator. If the water is not regulated and the water pressure can vary. This variance of water pressure can effect our dispensed product.**





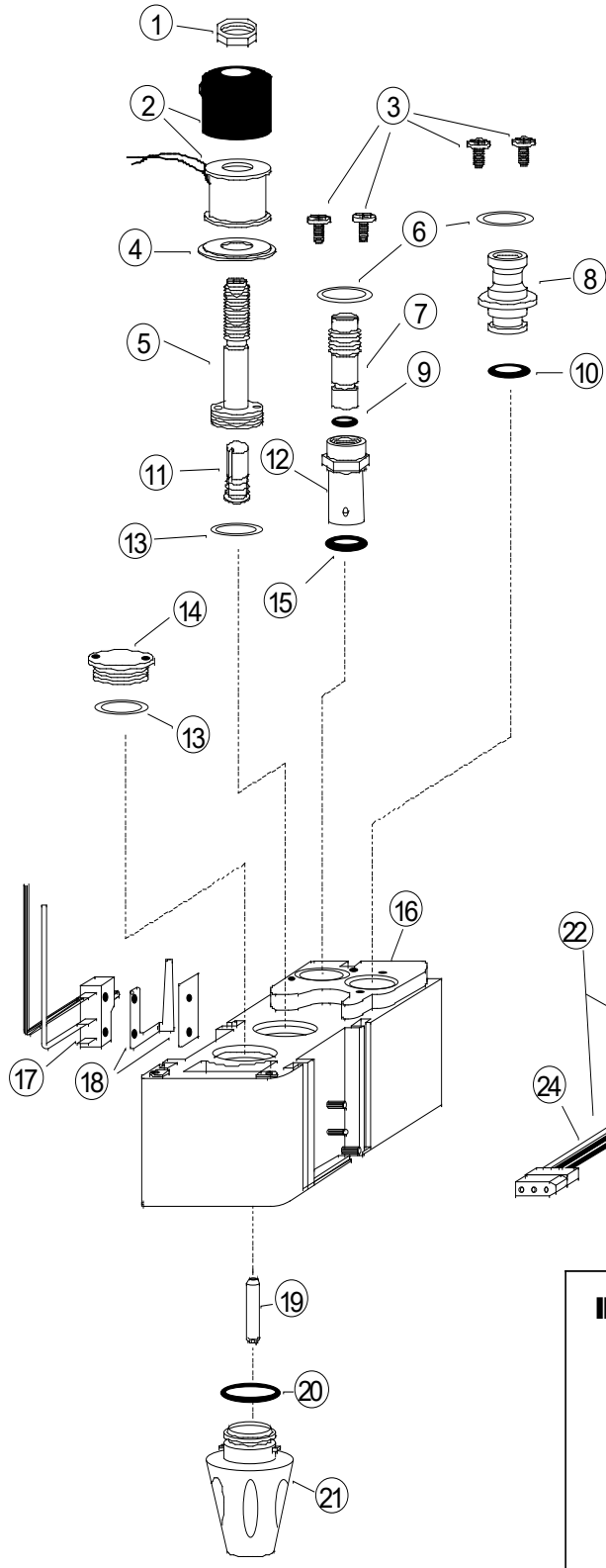
# CONCEPT 6000-J-PP

<b>SYM</b>	<b>QTY</b>	<b>PART NO.</b>	<b>DESCRIPTION</b>
1	1	S0985-J	PANEL, JUICE
2	1	S1216	COVER ONLY
3	1	S1291	REFRIGERATION SYSTEM COMPLETE
4	1	S0192-Y	REFRIGERANT DRIER, R-134
5	2	S1276	OFFSET HANDLE 5"
6	4	A0024	10-24 X 3/8 T.H., SCREW
7	1	AEA3440YXAXL	CONDENSING UNIT, 1/3 H.P. W/DRIER
		AEA3440YXA	COMPRESSOR, 1/3 H.P. W/DRIER
8	1	S1470	HANDLE
9	1	S1277	SUPPORT HINGE
10	1	S1275	HANDLE BRACKET
11	4	A0026	SCREW, 1/4-20 X 1/2 HEX
12	1	S1281	CONDENSER BASE W/EVAP SPACERS
13	1	S0513-A	ICE BANK CONTROL
14	1	S1304-U	ICE BANK BULB BRACKET, UNIVERSAL
15	6	A0020	8-32 X 3/8 T.H., S.S. SCREW
16	1	Z0008	CAP TUBE, 12' - 1/8
17	1	S0409	9" ACCUMULATOR
18	1	S1283	EVAPORATOR COIL ASSY
19	1	S1224-110	BASE, ILLUMINATION
20	2	S0973	LAMP HOLDER
21	1	E0665	STRAIN RELIEF
22	1	S1228	LAMP HOLDER BOX W/COVER
23	1	S0952	BALLAST
24	4	G0010	WIRE TERMINAL, SMALL BELL
25	1	S1229	LAMP HOLDER BOX COVER ONLY
26	2	A0009	SCREW, 8 X 3/8" PHIL P.H. "A"
27	2	A0060	SCREW, 6-32 X 1/4, FLAT HEAD
28	1	S0955	STARTER
29	1	S0958	STARTER HOLDER
30	1	S0956	LAMP
31	8	A0014	SCREW, #10 X 1/2" PHIL HD, S.S.
32	1	S1700	TRANSFORMER, 100 VA
33	1	S0766	UNIT ON/OFF SWITCH

<b>CONCEPT 6000-J-PP CONTINUED</b>			
<b>SYM</b>	<b>QTY</b>	<b>PART NO.</b>	<b>DESCRIPTION</b>
34	8	S1325	SQUARE GROMMET NUT
35	4	S1335	TERMINAL BOARD SPACER, NYLON, 3/8"
36	1	S1244	SNAP IN RECEPTACLE
37	1	S1279	CONTROL BOX WITH COVER
38	1	S1309	TERMINAL BOARD
39	1	E0664	STRAIN RELIEF
40	3	S0046	BUSHING
41	1	S1280	CONTROL BOX COVER ONLY
42	2	F0004	#8 X 1/2 SELF TAPPING SCREW
43	1	S0835-L	AGITATOR
44	1	S1270-LG	AGITATOR BRACKET
45	1	S1278	WATER COIL, JUICE
46	1	S1285	STANDPIPE, 13 1/4"
47	1	E0141-12	POWER CORD, 12'
48	1	S1217	WRAPPER & BUCKET ASSY W/INSULATION
49	1	S1225	VALVE HOUSING
50	6	S1313	VALVE SWITCH
51	1	S1330	SWITCHLOCK W/KEYS
52	2	S1330-K	SWITCHLOCK KEYS
53	1	S1219-6	VALVE MOUNTING PLATE
54	12	S1698	"C" PLASTIC CLAMP
55	12	S0138-L	SPLICER, 1/4" HOSE EL
56	4	A0045	5/16 X 18 X 1/2 HEX HD BOLT
57	7	S0162	1/4H X 3/8H SS W/HEX BODY BULK HD FITTING
58	7	S0286-A	JAM NUT S.S.
59	6	S1737	PERISTALTIC PUMP ASSEMBLY
60	1 SET	S0743	DRAIN PAN HARDWARE, SET
61	6	PFC-II-PP	DISPENSING VALVES, PERISTALTIC PUMP
62	1	S1220-6	BASE ASSY, PERESTALTIC
63	1	S1221	COVER, BASE ASSY, PERESTALTIC
64	1	S1223	CUP REST
65	1	S1222	DRAIN PAN W/CUP REST
66	1	S1164	PLASTIC DRAIN ASSY, 90 - 1/2
67	1	S1166-A	PLUG FOR S-1164 DRAIN ASSY

# PFC-II-PP

SYM	QTY	PART NO.	DESCRIPTION
1	1	E-623	NUT, SOLENOID
2	1	E-525	COIL, W/SHIELD, SOLENOID, 24 VAC
3	4	E-1005	SCREW, RETAINER
4	1	E-739	FLUX PLATE
5	1	E-527	STEM, SOLENOID VALVE
6	2	E-1004	RETAINER, S.S.
7	1	E-135	METERING PIN
8	1	E-1024-M	ADAPTER, FLO WASHER, MODIFIED
9	1	E-134	"O" RING, METERING PIN
10	1	E-1013	"O" RING, SYRUP ADAPTOR
11	1	E-730	PLUNGER & SPRING ASSEMBLY
12	1	E-520	METERING PIN ADAPTOR ASSY, INCLUDES SYM 7,9, & 12
13	2	E-531	GASKET, SOLENOID STEM
14	1	S-1162-A	FLANGE PLUG
15	1	E-1008	"O" RING, SODA ADAPTOR
16	1	E-580	BODY, PFC-II, TWIST LOCK
17	1	E-157	SUBMINIATURE SWITCH
18	1	E-188	SPRING AND INSULATOR PAD
19	1	E-471-FF	SYRUP OUTLET TUBE
20	1	E-102	"O" RING, NOZZLE
21	1	E-581	NOZZLE, TWIST LOCK
22	1	E-690	WIRE ASSEMBLY CONSISTS OF E-691 & E-692
23	1	E-691	MALE WIRE ASSEMBLY ONLY
24	1	E-692	FEMALE WIRE ASSEMBLY ONLY



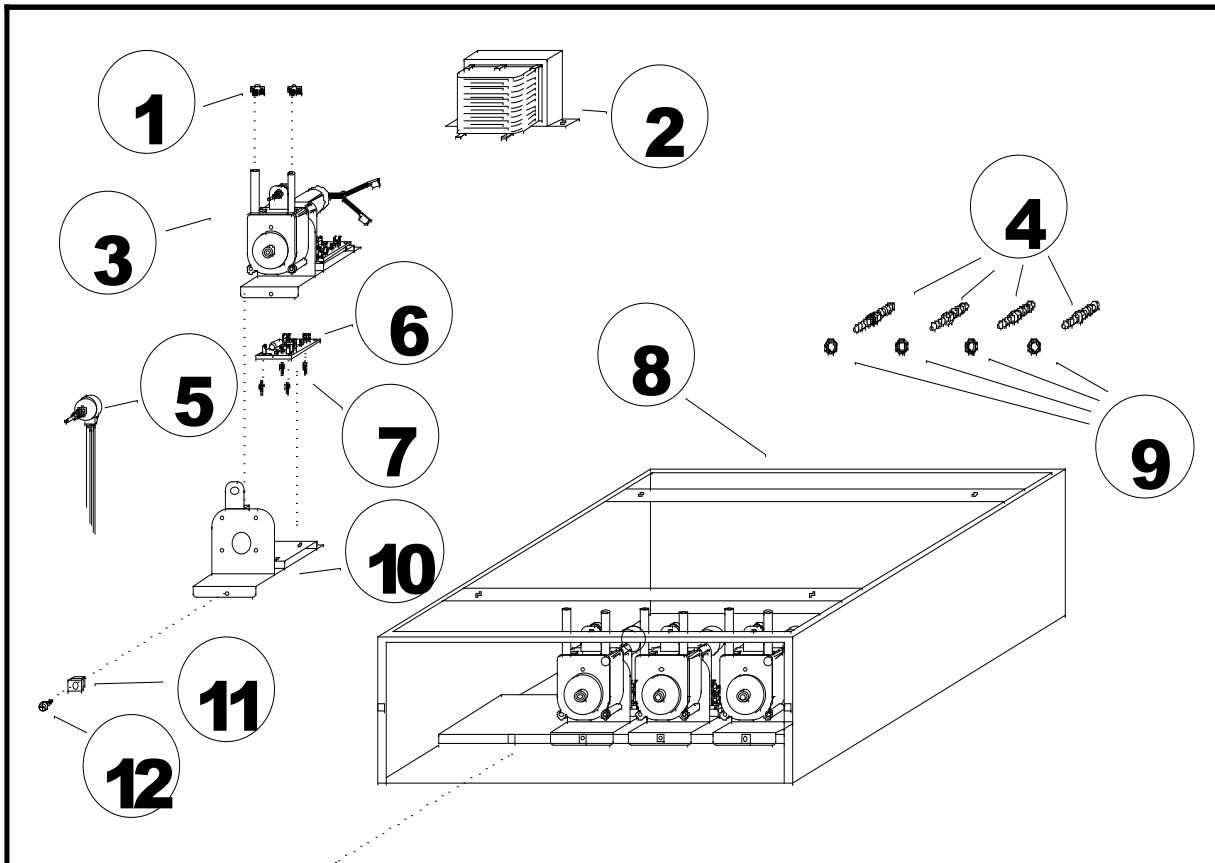
## PFC-II-Peristaltic Pump

INTERNATIONAL CARBONIC INC.



ADELANTO, CALIFORNIA

TITLE	<b>PFC-II-PP</b>
DATE	2/27/01 REVISED 9/27/01
DRN BY	<b>GLW</b>
CHK BY	
APPR BY	



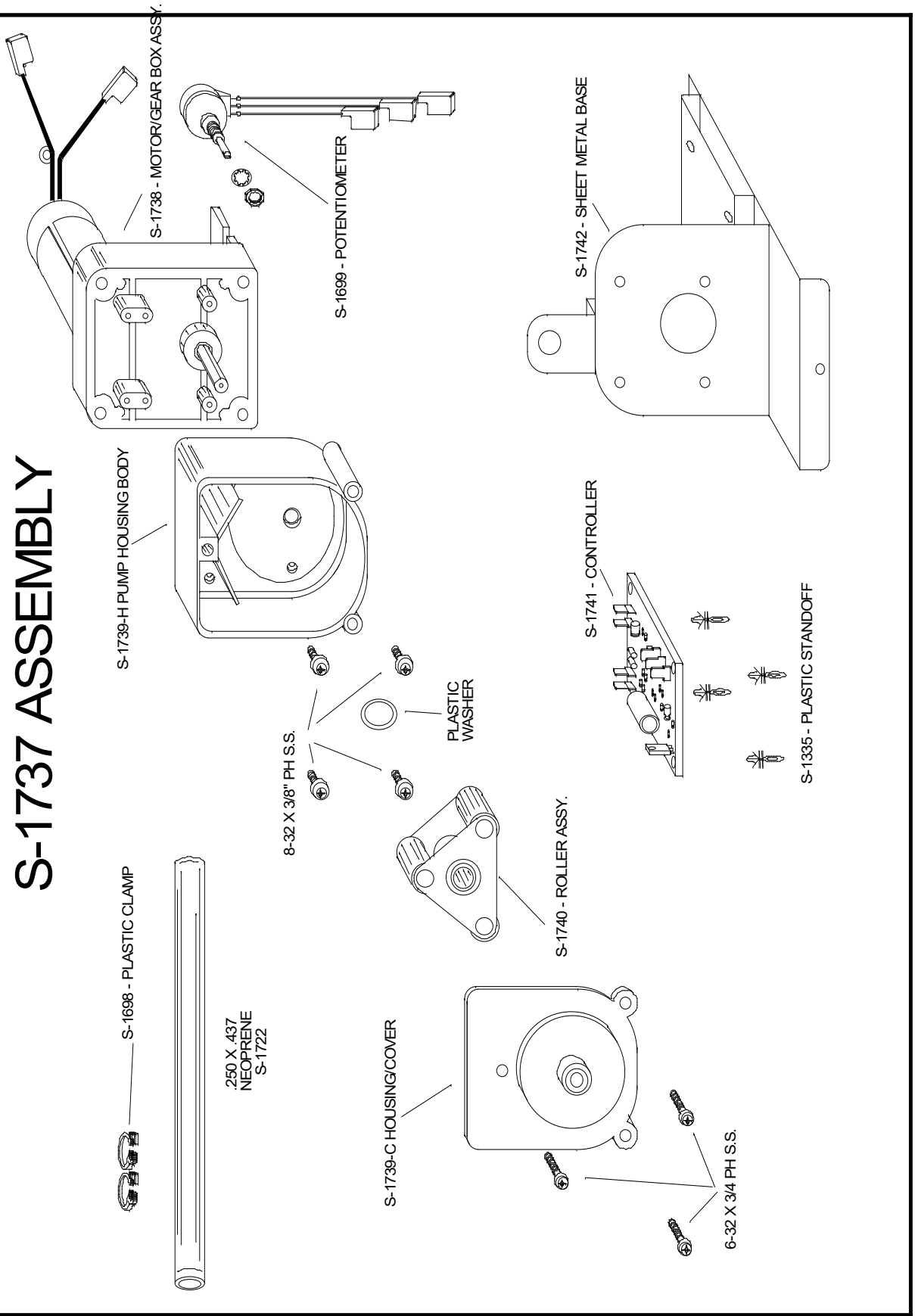
# PPM

SYM	QTY	PART NO.	DESCRIPTION
1	2 *	S1698	PLASTIC CLAMP
2	1	S1700	TRANSFORMER
3	1 *	S1737	P.P. ASSEMBLY
4	1 *	S0162	BULK HEAD FITTING
5	1 *	S1699	POTENTIOMETER
6	1 *	S1741	CONTROLLER
7	4 *	S1335	PLASTIC STANDOFF
8	1 **	**	BASE, MODULE
9	1 *	S0286-A	NUT, SS, LOCKING, 1/2" X 20 (USEW/S-162)
10	1 *	S1742	BASE, PUMP
11	1 *	S1325	SQUARE GROMMET NUT
12	1 *	A0014	SCREW #10 X 1/2" PHILLIPS HD S.S.
13	1 **	**	COVER, MODULE BASE

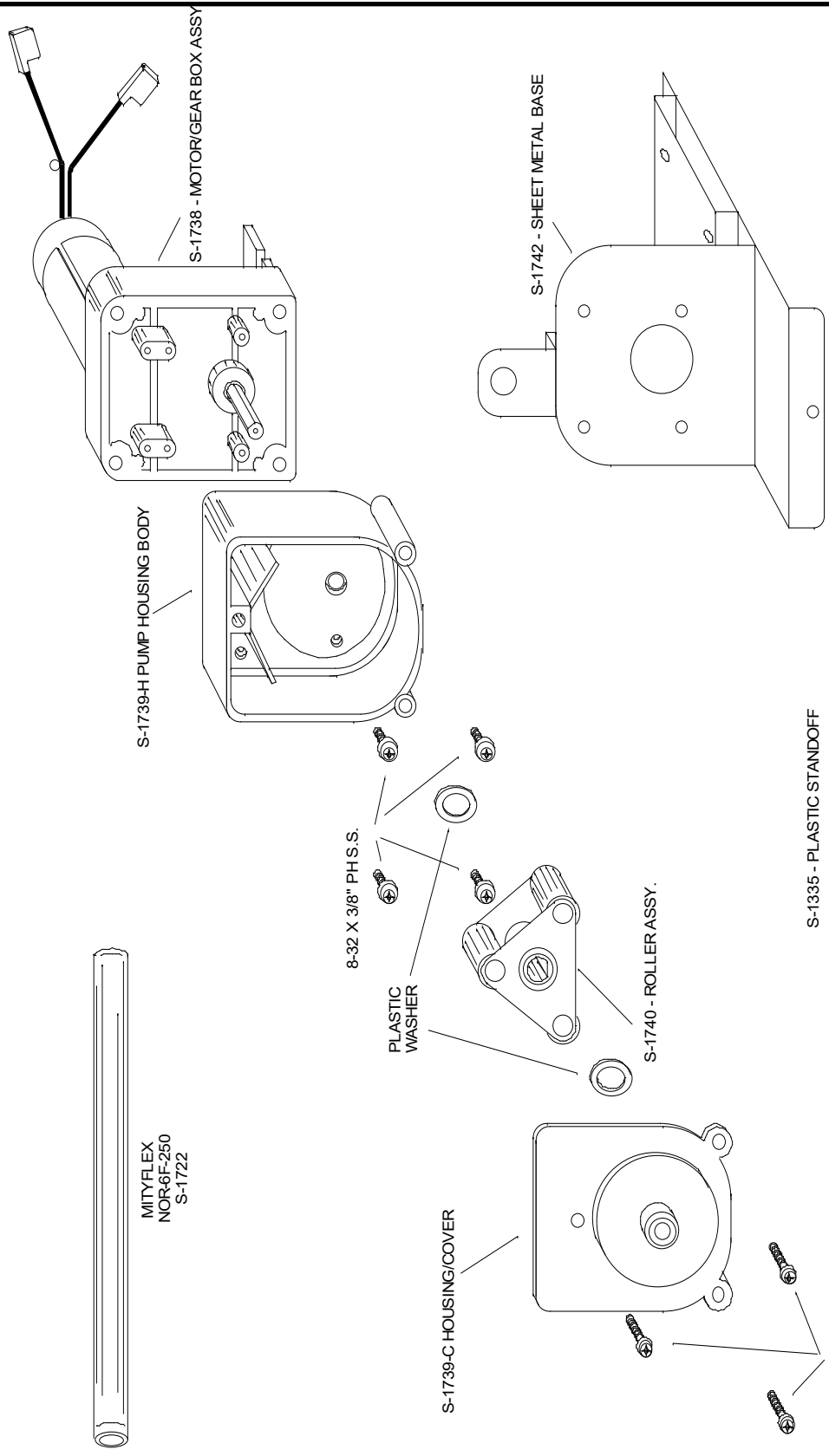
\*PER FLAVOR, SPECIFY NUMBER  
 \*\* = SPECIFY NUMBER/MODEL TYPE

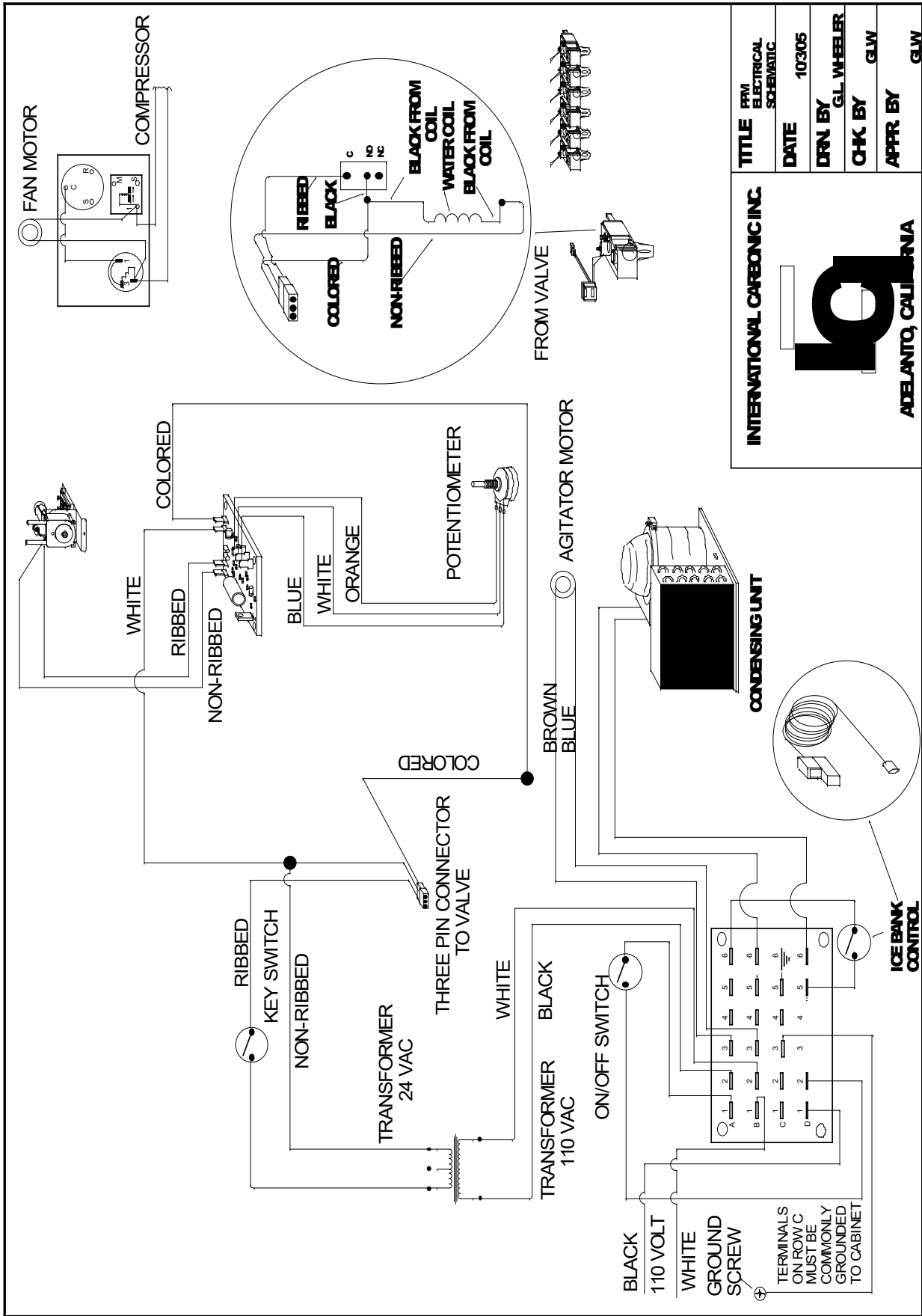
<b>INTERNATIONAL CARBONIC INC.</b>    <b>ADELANTO, CALIFORNIA</b>	<b>TITLE</b> <b>Peristaltic Module</b>
	<b>DATE</b> <b>8/14/00</b>
	<b>DRN BY</b> <b>GLW</b>
	<b>CHK BY</b>
	<b>APPR BY</b>

# S-1737 ASSEMBLY



# S-1743 REPLACEMENT ASSEMBLY





**CHAPTER II**  
**INSTALLATION**  
**C-6000-J-PP**

**This chapter covers unpacking and inspection, selecting location, installing CONCEPT 6000 JUICE PERISTALTIC PUMP unit, C-6000-J-PP and related components, and electrical requirements.**

**UNPACKING AND INSPECTION**

**Upon receiving unit, immediately remove C-6000-J-PP from shipping carton and inspect for shipping damage.**

**NOTE: Before leaving the factory the Concept 6000 Juice Peristaltic Pump unit was carefully inspected and the carrier has accepted and signed for it. Any damage or irregularities should be noted at the time of delivery and immediately reported to delivering carrier. Request a written inspection report from claims inspector to substantiate any necessary claim. File claim with delivering agency, not International Carbonic Inc!**

**SELECTING LOCATION**

**IMPORTANT: Ambient temperature for cooling unit should not exceed 100 degrees "F". Operation of cooling unit in ambient above 100 degrees "F" can and will contribute to early failure of condensing unit and poor quality of finished product.**

**LOCATION RECOMMENDATIONS FOR C-6000 JUICE PERISTALTIC PUMP unit, C-6000-J-PP**

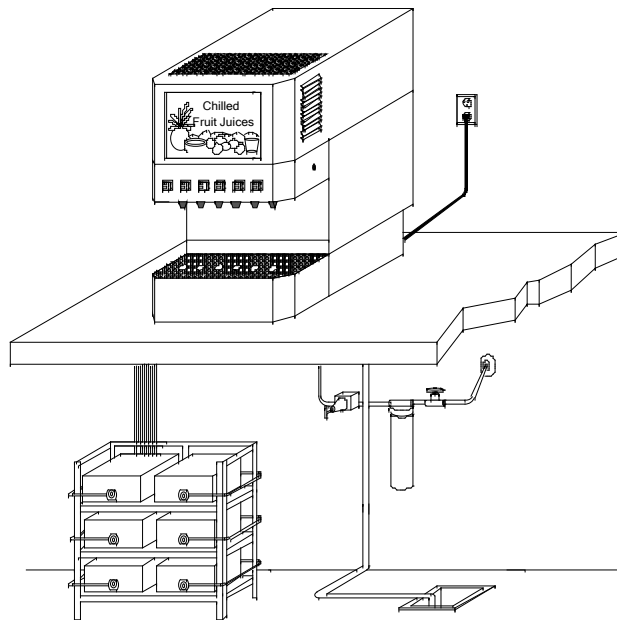
- 1. Position unit as close as possible to proper electrical source, 115V 60Hz.**
- 2. Position unit with a minimum of 2" space between bulkhead and cabinet for sufficient space for ventilation. Allow enough space between ceiling and unit for lid removal.**
- 3. Position unit as close as possible to floor drain.**
- 4. Position unit as close as possible to B.I.B. racks.**
- 5. Position unit as close as possible to water source. Half-inch gate valve recommended for water connection.**



**TABLE 2-1**

**LOOSE - SHIPPED PARTS**

<b>Item No.</b>	<b>Part No.</b>	<b>Name</b>	<b>Qty</b>
1		Installation/Service Manual	1
2	S-1149	Drain pan	1
3	----	Product Decals	1 per flavor
4*		Water filter	1
5*	S-208A	Water Pressure Regulator	1
*	Optional		



**FIGURE 2 SAMPLE OF POSSIBLE INSTALLATION.**

**INSTALLATION**

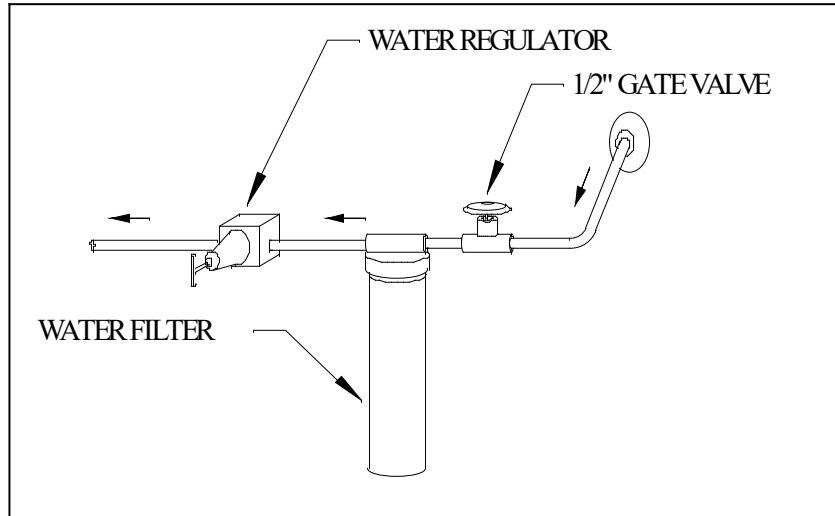
**INSTALL WATER FILTER ASSY. (OPTIONAL)**

- 1. Install water filter assembly on wall or other supporting structure.**
- 2. Connect water filter assembly to inlet of valve on water supply line using minimum 3/8" I.D. water line.**
- 3. Connect water filter assembly outlet to C-6000-J-PP plain water inlet fitting using minimum 3/8" I.D. water line. See CONNECTING WATER INLET.**

**When a water filter is used, it is important to thoroughly flush prior to making unit connections.**

## **INSTALL WATER PRESSURE REGULATOR (OPTIONAL)**

If water pressure varies, a water pressure regulator or water pressure-reducing valve should be installed in the water supply line. The water regulator must have an orifice of at least 3/16" so as not to restrict the water flow through the valve. Valves that are built with 1/2" pipe thread connection usually have a sufficient orifice opening.



**FIGURE 2-4. SUGGESTED WATER FLOW INSTALLATION**

## **INSTALL DRAIN LINE**

- 1. Connect drain line on C-6000-J-PP unit with drain using 1/2" I.D. clear plastic tubing to nearest outlet.**
- 2. Do not reduce drain connection from cabinet outlet.**
- 3. Be sure all connections are water-tight.**

## **INSTALL B.I.B.**

- 1. Place B.I.B. as close as possible to C-6000-J-PP unit, preferably no farther than 15 feet. The C-6000-J-PP will dispense product with the B.I.B.'s at a distance of 100 feet horizontally or 17 feet vertically. THESE DISTANCES ARE ONLY POSSIBLE IF THE SUPPLY LINE HAS COMPLETE INTEGRITY. IF EVEN THE SMALLEST VACUUM LEAK IS ALLOWED THESE DISTANCES ARE NOT POSSIBLE.**
- 2. Lay out syrup lines from unit to B.I.B.**
- 3. Connect lines from B.I.B. to inlet on C-6000-J-PP.**
- 4. Activate Q.C.D.**
- 5. Check all connections for leaks, (see Chapter IV).**

## **CONNECTING WATER INLET**

### **WATER PIPE CONNECTIONS AND FIXTURES DIRECTLY CONNECTED TO POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED ACCORDING TO FEDERAL, STATE, AND LOCAL LAWS.**

The water connection on the C-6000-J-PP is made to a flexible water line by means of a 3/8", hose or barb connection.

After all primary water lines are made up, but prior to connecting water supply to cabinet, be sure to thoroughly flush all incoming water lines to remove all scale and any impurities that may be in the lines. It is imperative that the fresh water-conduit have not less than 3/8" I.D. passageway for any distance greater than ten feet from the C-6000-J-PP. It can be reduced to 3/8" O.D. copper tubing and connected to the water inlet connection with-in ten feet of the C-6000-J-PP. All water inlet connections are clearly tagged.

### **ELECTRICAL REQUIREMENTS:**

The C-6000-J-PP requires a 120 VAC, single phase, 60 Hertz power circuit, and must be wired in accordance with N.E.C. or local ordinance.

**NOTE:** Check CHAPTER I for running amperage and connect to appropriate electrical circuit.

**CHAPTER III**  
**C-6000-J-PP**  
**PREPARATION**

**All steps in previous chapters should be understood and carried out before proceeding.**

**PREPARING SYSTEM FOR OPERATION**

**Be sure that electrical power is unplugged, and valve on water supply line is closed.**

**PREPARING AND STARTING REFRIGERATION UNIT**

- 1. C-6000-J-PP refrigeration is pre-set at factory and ready to operate.**
- 2. Remove lid.**
- 3. Fill water bath with clean water until water runs out of condensate drain outlet, (S-657), (approximately 1/2" from top of water bath).**
- 4. Open water inlet supply line.**
- 5. Plug C-6000-J-PP power cord into electrical receptacle box, turn power switch to the "ON" position. Make sure compressor, condenser fan motor, agitator motor start. The process of cooling the water bath will commence after filling water bath. With ambient and water temperature of 75 degree "F" initial pull down or formation of complete ice bank will take approximately 4.5 hrs. When full ice bank has been formed, compressor and condenser fan motor will stop. Agitator will continue to operate, circulating water in water bath.**

**PURGE DISPENSING VALVES**

**Dispense water from dispensing valves until all air is purged from water lines.**

**ADJUST WATER FLOW RATE**

**Adjust dispensing valves water flow rate to approximately 6 oz. in 5 seconds.**

**ADJUST WATER-TO-SYRUP "RATIO"**

**Adjust dispensing valves for Water-to-syrup "Ratio". Contact supplier of syrup concentrate for recommended ratio.**

**CHAPTER IV**  
**C-6000-J-PP**  
**OPERATORS INSTRUCTIONS**

**This chapter covers operators' responsibilities for daily pre-operation check, adjustments, replenishing CO<sub>2</sub> and cleaning, and sanitizing.**

**DAILY PRE-OPERATION CHECK**

- 1. Make sure B.I.B.'s full and ready to dispense.**
- 2. Make sure nozzles are clean and in place.**
- 3. Make sure electrical power is supplied to unit.**

**COOLING UNIT MAINTENANCE**

**NOTE: Air circulation through the condenser coil required to cool the condenser coil/compressor, is drawn in through grills on cooling unit, through condenser coil and is exhausted out grills on the other side of the unit. Restricting air circulation through the cooling unit will decrease its cooling capacity.**

**To avoid needless and sometimes costly repairs, it is imperative to keep condenser fins clean. This may be accomplished by one of three methods. One method is use of a condenser brush (a longhaired, soft bristle brush) to gently sweep fins of condenser clean. Second method is to use a strong vacuum. The third method is to use CO<sub>2</sub> or an air hose to blow out condenser. The latter method should only be attempted after normal business hours to avoid dust contamination.**

**CHECKING WATER BATH**

**Periodically check water level in water bath. If water level is low, water should be added as instructed for maximum product cooling. This dehydration will normally not occur in normal temperate climate zones. With normal humidity the opposite will occur therefore it is paramount that the condensate drain be installed.**

**CHANGING WATER BATH**

**Drain water bath a minimum of twice a year. This can be accomplished by locating the standpipe in the water bath area and removing by twisting and pulling up. Once water is drained, water bath, water coils, bath walls, etc. should be cleaned. Replace standpipe and refill with water. Fill water bath to top of standpipe, (S-657).**

**CLEAN NOZZLES**

**Remove nozzles nightly and let soak in warm water. DO NOT SOAK IN HOT HOT WATER OR BLEACH WATER!**

## CHAPTER V

### SERVICE AND MAINTENANCE

This chapter describes service and maintenance procedures to be performed on **CONCEPT 6000 JUICE PERISTALTIC PUMP** units and related components.

#### PERIODIC INSPECTION AND CLEANING

##### Daily:

1. Clean any storage tanks/B.I.B. racks, connecting sockets/Q.C.D.'s and general storage area with warm water.
2. Clean the beverage dispensing area.
3. Remove and clean nozzles and all exposed areas on valves.
4. Wipe exterior of unit with moist towel.

##### Weekly:

1. Order syrup to maintain product inventory.
2. Check condenser coil for obstructions or dirt.

##### Monthly:

1. Clean condenser fins or filter to make sure the refrigeration unit has adequate air flow.
2. Inspect components of cooling unit water bath for cleanliness.
3. Check entire system for leaks or damaged components. Repair as necessary.

#### PERIODIC CLEANING

Periodically wash all external surfaces of cooling unit, rinse with clean water, then wipe dry with a clean soft cloth.

**DO NOT USE ABRASIVE TYPE CLEANERS.**

#### CLEANING CONDENSER COIL

**IMPORTANT:** Air circulation through the condenser coil required to cool the condenser coil/compressor, is drawn in through grills on cooling unit, through condenser coil and exhausted out grills on the other side of unit. Restricting air circulation through the cooling unit will decrease its cooling capacity.

**NOTE:** *Cleaning condenser coil should be done during non-business hours*

- 1. Unplug refrigeration unit power cord from electrical socket.**
- 2. Remove 6 screws securing service panels, 2 screws per service panel. Remove panels in preparation for service.**
- 3. Vacuum or use a soft brush to clean fins of condenser coil. Use low-pressure compressed air or CO2 gas to blow through condenser fins. This should only be performed after normal business hours to prevent dust contamination. A damp cloth on back-side of condenser coil will prevent some dust contamination.**
- 4. Plug refrigeration unit power cord in electrical socket.**

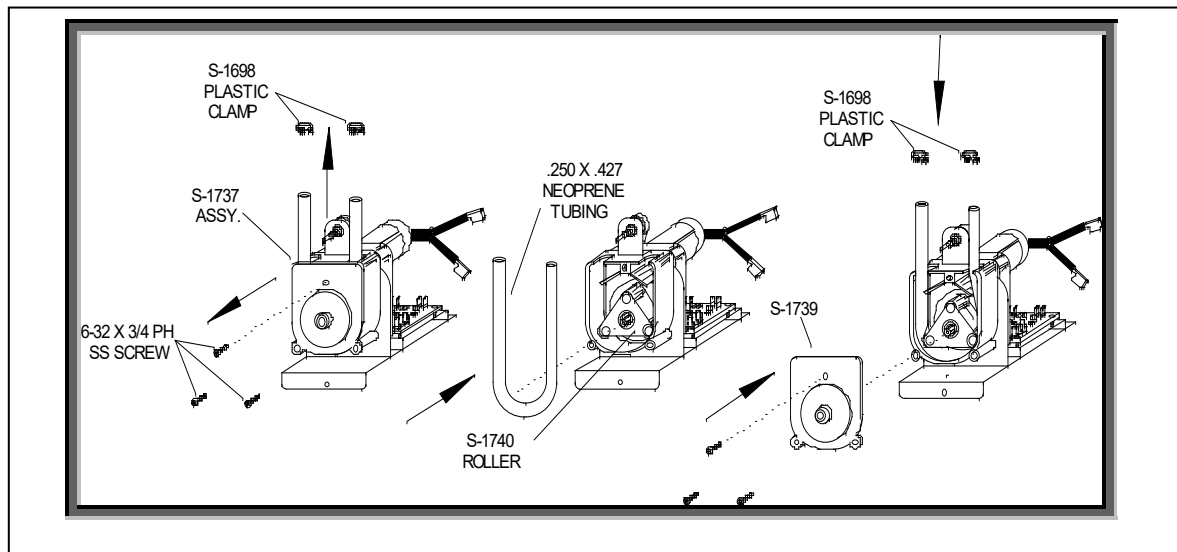
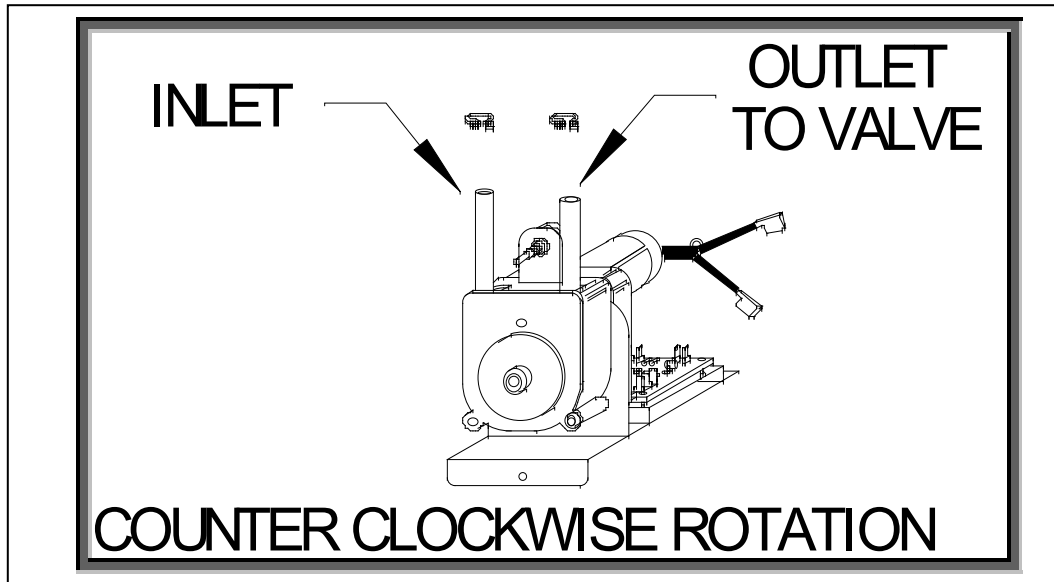
### **CHANGING WATER BATH**

**NOTE: The water bath should be changed and all components in water bath should be cleaned as often as necessary to keep it clean. A convenient time to perform this operation is when the system is being sanitized.**

- 1. Unplug refrigeration unit power cord from electrical socket.**
- 2. Remove lid from water bath.**
- 3. Look down into water bath (if necessary, use flashlight) and inspect water bath, evaporator and all components for cleanliness. Water, refrigeration evaporator and all components should be clear and free of foreign particles. Note: special attention should be paid to ice bank bulb.**
- 4. Pull out standpipe and allow water to drain.**
- 5. Use fiber brush and carefully clean mineral deposit from all components.**
- 6. Wash evaporator coil with a mild soap. Copper cleans well with mild solution of citric acid (1 cup of citric acid for 2 gallons of water). Stainless steel cleans well with carbonated water. Then rinse with clean water.**
- 7. Rinse out water bath with clean water until water running out of drain hose is clean.**
- 8. Install stand-pipe in drain hose.**
- 9. Fill water bath to top of stand-pipe, (condensate drain), with water.**
- 10. Install lid.**
- 11. Plug C-6000-J-PP unit power cord in electrical socket.**

## **CHANGING PERISTALTIC PUMP TUBING**

- 1. Remove #10 X 1/2" Phillips TH. Screw. Then slide out S-1027 Assy.**
- 2. Remove three 6-32 x 3/4 PH screws.**
- 3. Remove S-1739 cover.**
- 4. Remove neoprene tubing by pulling tubing while turn S-1740 roller.**
- 5. Replace old neoprene tubing with new.**
- 6. Squeeze new tubing with pliers to insert tubing in between first roller and housing wall. Force tubing into position at second roller by spinning roller while inserting tubing.**
- 7. Reverse procedure to reinstall S-1737 assembly.**





## **CLEANING AND SANITIZING**

Your local Health Department rules and general area cleanliness should determine the frequency of which the unit should be sanitized.

### **SANITIZING PROCEDURES**

Your local health department rules and general area cleanliness should determine the frequency at which the unit should be sanitized.

#### **EQUIPMENT REQUIRED:**

- 1. Stainless Steel containers (product tanks), or large volume container.**
- 2. CO2 Supply If applicable (Same as used with dispensing unit).**
- 3. Cleaning Agent.**
- 4. Sanitizing Solution.**
- 1. Phenolphthalein.**

**NOTE: One recommended cleaning agent and sanitizing agent is manufactured by:**

**MT. HOOD CHEMICAL CORP.  
4444 N.W. Yeon Avenue  
Portland, Oregon 97210**

**Trade names are: STAR - CHLORINATED CLEANER  
CROWN - 12.5% SODIUM HYPOCHLORITE BLEACH**

**Use STAR at 18 oz. per 1 gallon of water yields 2% Sodium Hydroxide Solution.**

**Use Crown at 2 ounce per 9 gallons of water (gives 200 PPM of available chlorine) at a minimum contact time of 10 minutes.**

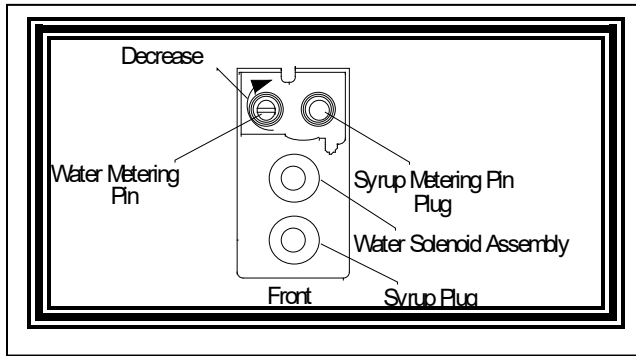
- 1. Disconnect syrup containers and remove product from tubing by purging with carbon dioxide or flushing with warm water.**
- 2. Visually inspect valve by removing nozzle and inspecting nozzle and valve cavity. Clean nozzle with cleaning agent, then sanitizing solution, then with potable water. Inspect valve cavity and if dirty clean with soft bristle brush. Clean exteriors of valve with a soft clothe and warm water. Replace valve nozzle then go to step #3.**
- 3. Fill syrup lines with a caustic-based (low sudsing, non-perfumed, and rinsed) detergent solution, (STAR). The solution should be prepared in accordance with the manufacturers recommendations, but should be at least 2 percent sodium hydroxide. Make sure the syrup lines are completely filled and allow standing for at least 10 minutes.**
- 4. Flush the detergent solution from the syrup lines with clean water. Continue rinsing until testing with phenolphthalein shows that the rinse water is free of residual detergent.**
- 5. Fill the syrup lines with a low PH (7.0) chloride solution containing maximum 200-PPM chlorine. Make sure that lines are completely filled and allow standing for 30 minutes.**

- 6. Reconnect syrup containers and ready Unit for operation.**
- 7. A Draw drinks to refill syrup lines and flush the chloride solution from the dispenser.**
- 8. Taste the beverage to verify that there is no off taste.**

**NOTE: WHEN SANITIZING A TWO FLAVOR VALVE BOTH SYRUPS SHOULD BE FLUSHED SIMUTAINEOUSLY, BOTH SYRUPS SHOULD BE CLEANED, (DETERGENT SOLUTION), SIMUTAINEOUSLY, BOTH SYRUPS SHOULD BE FLUSHED UNTIL FREE OF DETERGENT SIMUTAINEOUSLY AND BOTH SYRUPS SHOULD BE SANITIZED SIMUTAINEOUSLY.**

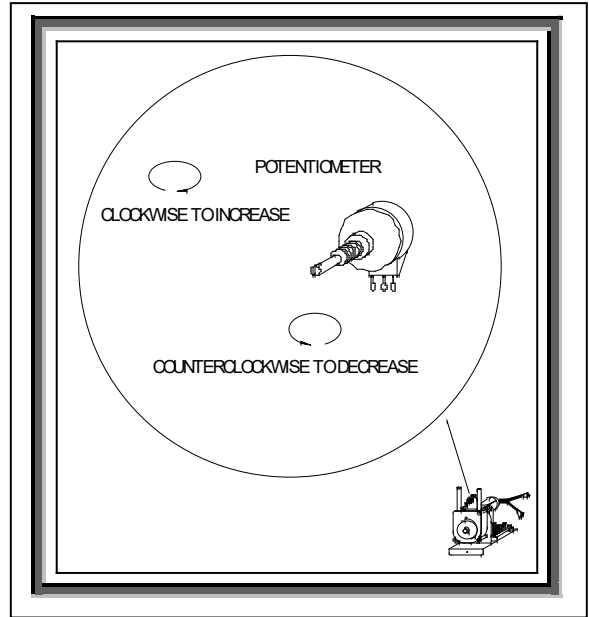
# BRIX INSTRUCTIONS

## BRIXING PFC-II-PP VALVE

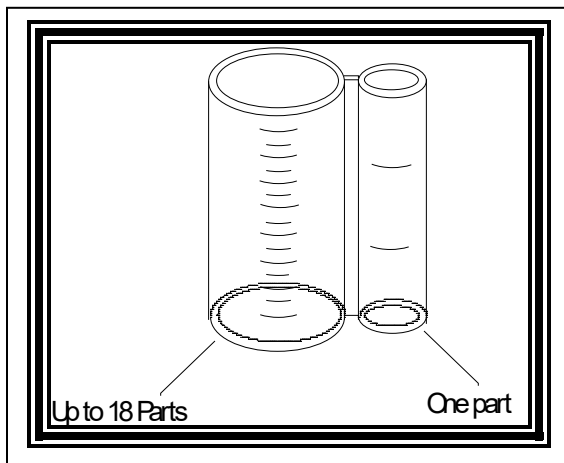


The water and syrup flows are individually adjusted by their respective metering pin / potentiometer.

One recommended method utilizes the ratio brix cup, see illustration. The brix cup is divided into two sections, one to hold up to 9 parts water and the smaller section to hold one or two parts of syrup. When adjusting a flavor with a ratio of more than 9 to 1 syrup 2 line must be used. When using syrup 2 line the waterside is doubled to 18 to 1 vs. 9 to 1.



When facing the valve, the syrup is always to the right and the water/soda is to the left. To decrease syrup or water flow, turn metering pin clockwise. To decrease syrup or water flow, when using flow control valves turn counter-clockwise. To increase, reverse rotation respectively.



The ultimate goal is to achieve a proper ratio of water vs. syrup. This ratio can and will vary with differing products.

Note: Contact product supplier for proper ratio adjustments.

## TROUBLE SHOOTING

**IMPORTANT: Only qualified personnel should service C-6000-J-PP unit and components.**

**WARNING: To avoid personal injury and or property damage, always disconnect electrical power and shut off plain water before starting any repairs. If repairs are to be made to the water system, bleed water system pressure before proceeding. If repairs are to be made to syrup system, remove quick-disconnects, remove QCD from BIB, then bleed system pressure before proceeding.**

### COOLING UNIT

Trouble	Probable Cause	Remedy
<b>Frozen water bath</b>	<ol style="list-style-type: none"> <li>1. <b>Bad ice bank control/bulb.</b></li> <li>2. <b>Agitator pump defective</b></li> <li>3. <b>Under charge on refrigerant.</b></li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Replace bad ice bank control/bulb.</b></li> <li>2. <b>Replace Agitator pump.</b></li> <li>3. <b>Find refrigerant leak, repair and recharge.</b></li> </ol>
<b>Cooling or condensing unit non-operational</b>	<ol style="list-style-type: none"> <li>1. <b>No electrical power.</b></li> <li>2. <b>No water in water bath.</b></li> <li>3. <b>Defective ice bank control.</b></li> <li>4. <b>Dirty water bath.</b></li> <li>5. <b>Dirty condenser unit.</b></li> <li>6. <b>Improper voltage/amperage</b></li> <li>7. <b>Loss of refrigerant.</b></li> <li>8. <b>Bad overload and relay. Compressor bad. Restriction (pinched or crimped line).</b></li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Plug power cord into electrical box. Check on/off switch.</b></li> <li>2. <b>Fill water bath with water.</b></li> <li>3. <b>Replace ice bank control.</b></li> <li>4. <b>Change water bath.</b></li> <li>5. <b>Clean condenser unit w/vacuum cleaner.</b></li> <li>6. <b>Check for proper voltage/amperage.</b></li> <li>7. <b>Repair leak and replenish refrigerant.</b></li> <li>8. <b>Replace overload and relay. Replace compressor. Repair, straighten or replace defective line.</b></li> </ol>

<b>Compressor does not operate</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> <li>7.</li> <li>8.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>No power source.</b></li> <li>2. <b>Electrical power to cooling unit turned off.</b></li> <li>3. <b>Low voltage.</b></li> <li>4. <b>Loose, disconnected, or broken wire.</b></li> <li>5. <b>Inoperative ice bank control.</b></li> <li>6. <b>Inoperative overload protector or start relay.</b></li> <li>7. <b>Inoperative compressor.</b></li> <li>8. <b>Full ice bank.</b></li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> <li>7.</li> <li>8.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Plug power cord to electrical box. Check line voltage.</b></li> <li>2. <b>Turn on power switch to unit.</b></li> <li>3. <b>Voltage must be at least 110 V at compressor terminals at start.</b></li> <li>4. <b>Tighten connection or replace broken wiring.</b></li> <li>5. <b>Replace ice bank control.</b></li> <li>6. <b>Replace defective part.</b></li> <li>7. <b>Replace compressor.</b></li> <li>8. <b>Refrigeration not called for.</b></li> </ol>
<b>Compressor works continuously but does not form ice bank.</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Cooling capacity is exceeded by over drawing.</b></li> <li>2. <b>Cooling unit located in excessively hot area.</b></li> <li>3. <b>Air circulation through condenser coil is restricted</b></li> <li>4. <b>Loss of refrigerant or insufficient charge.</b></li> <li>5. <b>Dirty water bath.</b></li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Reduce amount of drinks taken per given time of install higher voluum unit.</b></li> <li>2. <b>Relocate cooling unit.</b></li> <li>3. <b>Check and if necessary, clean condenser coil.</b></li> <li>4. <b>Repair leak and/or recharge with sufficient refrigerant.</b></li> <li>5. <b>Clean water bath.</b></li> </ol>
<b>Compressor will not stop after forming ice bank</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Ice bank control capillary tube kinked or broken.</b></li> <li>2. <b>Ice bank control stuck in closed position.</b></li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Replace ice bank control.</b></li> <li>2. <b>Replace ice bank control.</b></li> </ol>
<b>Note: During overload protector shut off condenser fan motor will continue to work. Otherwise, troubleshooting condenser fan motor problems is the same as “Compressor does not operate”, paragraph in addition to the following.</b>				
<b>Condenser fan motor not operating</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Electrical cord loose or disconnected from condenser fan motor or compressor terminals.</b></li> <li>2. <b>Fan blade obstructed.</b></li> <li>3. <b>Inoperative condenser fan motor.</b></li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Tighten connections or replace cord.</b></li> <li>2. <b>Remove obstruction.</b></li> <li>3. <b>Replace condenser fan motor.</b></li> </ol>

**DISPENSING VALVES**

<p><b>Water leaking from nozzle after actuation</b></p>	<p><b>1.</b></p>	<p><b>Foreign debris under plunger seat or bent, creased stem water only.</b></p>	<p><b>1.</b></p>	<p><b>a. Disconnect water from affected valve.</b>  <b>b. Relieve pressure by activating valve.</b>  <b>c. Remove E-623 nut from water solenoid.</b>  <b>d. Remove E-525 coil assembly from E-527 stem.</b>  <b>e. Remove E-527 stem from valve body.</b>  <b>Note: care should be taken not to dent smooth E-527 wall.</b>  <b>f. Valve stem seat should be inspected for any foreign debris. If debris is found remove at this time, also check E-730 stem. Movement should be unrestricted and free.</b>  <b>g. Inspect E-730 plunger seat for damage, replace if damaged.</b>  <b>h. Reassemble by reversing above procedure.</b></p>
<p><b>No water, no syrup being dispensed from valve</b></p>	<p><b>1.</b> <b>2.</b> <b>3.</b> <b>4.</b> <b>5.</b> <b>6.</b> <b>7.</b> <b>8.</b></p>	<p><b>No electrical power.</b>   <b>Frozen water bath.</b>  <b>Pinched or crimped lines.</b>  <b>Broken sub-miniature switch.</b>  <b>Bad transformer.</b>   <b>Disconnected wire.</b>  <b>Defective S-1737 assy.</b>  <b>Worn or defective neoprene tubing in S-1737 assy.</b></p>	<p><b>1.</b> <b>2.</b> <b>3.</b> <b>4.</b> <b>5.</b> <b>6.</b> <b>7.</b> <b>8.</b></p>	<p><b>Plug power cord into electrical box. Check line voltage.</b>  <b>See "Frozen water bath".</b>  <b>Repair defective line.</b>  <b>Replace defective switch.</b>   <b>Replace defective transformer.</b>  <b>Attach disconnected wire.</b>  <b>Replace S-1737 assy.</b>  <b>Replace defective tubing.</b></p>

<b>No syrup being dispensed</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> </ol>	<ol style="list-style-type: none"> <li>1. Syrup container empty.</li> <li>2. Syrup lines crimped.</li> <li>3. QCD of syrup installed incorrectly.</li> <li>4. S-1737 Assy defective.</li> <li>5. Defective neoprene tubing.</li> <li>6. Defective S-1700 transformer.</li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replenish syrup supply.</li> <li>2. Straighten syrup lines.</li> <li>3. Re-install QCD correctly.</li> <li>4. Replace S-1737 Assy.</li> <li>5. Replace neoprene tubing.</li> <li>6. Replace S-1700 transformer.</li> </ol>
<b>No water being dispensed</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plain water inlet supply shutoff closed.</li> <li>2. Water filter fouled/clogged.</li> <li>3. Pinched or crimped line.</li> <li>4. Loose electrical connection, 24 volt.</li> <li>5. Defective E-276 transformer.</li> <li>6. Frozen water bath.</li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> </ol>	<ol style="list-style-type: none"> <li>1. Open plain water inlet supply line shut off valve.</li> <li>2. Replace filter or cartridge.</li> <li>3. Repair defective line.</li> <li>4. Tighten connection and or repair open circuit.</li> <li>5. Replace defective E-276 transformer. See "Frozen water bath".</li> </ol>
<b>Water-to-syrup ratio to low or too high</b>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> </ol>	<ol style="list-style-type: none"> <li>1. Syrup adjusted to low.</li> <li>2. Syrup B.I.B. placement to far away for P.P. Pumps.</li> <li>3. S-1737 Pump assy defective.</li> </ol>	<ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust water-to-syrup ratio (see brixing instructions).</li> <li>2. Move B.I.B. closer to unit.</li> <li>3. Remove and repair S-1737 pump assy.</li> </ol>

