

DIXIE-NARCO, INC.

BLAZER IV INSTRUCTIONS

1. RECEIVING

Remove cabinet from carton and make a thorough visual inspection for any signs of damage which might have occurred during transit. If any damage is found, show it to the carrier at once. Dixie-Narco, Inc., is not liable for any damage in transit.

2. WARRANTY NOTICE

This piece of equipment is registered at the factory under Dixie-Narco's Warranty Policy. It will not be necessary to return any card or notice of date of installation to Dixie-Narco.

3. WARNING

DO NOT PLACE NEWSPAPERS, MAGAZINES, OR ANY OBJECTS ON TOP OF LID SO AS TO INTERFERE WITH THE FREE CIRCULATION OF AIR THROUGH THE LOUVERS IN LID.

4. INSTALLATION

- a. Place cabinet on counter in position for use.
- b. Remove lid by lifting straight up.
- c. Check refrigeration lines and temperature control lines for cracks or breaks, and condenser fan for free rotation.
- d. Replace lid (lid is reversible) attaching illuminated sign pigtail to female connector found on side of condenser.
- e. All internal connections to product supply lines have been tightened at the factory. There is no need to tighten further.
- f. Product inlet lines found coiled under cabinet should be snaked through proper holes either at rear or front of cabinet base.
- g. If drain hose is to be used, remove self-sealing cap from barbed end of drain elbow. Slide drain hose over barbed end of elbow and tighten securely with hose clamp supplied with unit. Feed drain hose through proper hole either at front of cabinet base or at rear.
- h. Mount tray supports with screws and washers provided. Set tray on supports. Adjust supports for best fit against bottom and front of tray. Tighten screws. (See picture.)
- i. Cup grid should be stripped of paper coating and set into drain tray using small hole as finger hole.

5. LID ASSEMBLY

- a. Lid can be reversed so that illuminated sign is at either end of cabinet.
- b. Lift lid straight up until it clears all refrigeration components, reverse, and replace.
- c. If illuminated sign is not desired, simply unplug power cord from socket on side of condenser.

6. CONNECTION OF PRODUCT LINES

- a. All connections on inlet product lines have male flare adapters.
- b. Facing the dispensing valves, the valves are numbered from 1 on the left to 4 on the right.
- c. If 2 valves are to be used for the prime product, valves number 1 and 4 should be used. If only one valve and circuit is to be used for the prime product, use the number 1 valve and circuit.
- d. The number 3 valve and circuit has less capacity than the other circuits and should be used for the slowest moving product.

7. SANITIZE THE PRE-MIX SYSTEM

With the proper line hookup, 2 or 3 product line system can be sanitized simultaneously.

- a. Pour five ounces of Pennsan solution into a clean (standard) product tank.
- b. Fill the product tank with potable water, seal the tank, and mix thoroughly.
- c. If already in service, unplug the dispenser.
- d. If there is product in the product system, use a 2-prong - 3-prong male quick disconnect adapter and connect gas line 2-prong socket to one end, and product inlet line 3-prong socket to other end.
- e. Open dispensing valve and "blow out" all of the product in the line.
- f. If the vender is "NEW", disregard steps d and e and connect the CO₂ Regulator's gas line to the mixed tank of Pennsan. Connect the dispenser's product line to the 3-prong plug on the tank of Pennsan.
- g. Open the dispensing valve until Pennsan runs from the valve. Close valve.
- h. This product system is now filled with Pennsan. Let the solution stand in the system for seven minutes.
- i. Flush the system with Pennsan until the solution runs clean.
- j. Let the new Pennsan solution stand for two minutes.
- k. Remove the gas supply line and dispenser's product line from tank of Pennsan and put them on a clean product container that has been filled with a sanitizing solution consisting of potable water with 50 to 100 PPM chlorine. Open dispensing valve and allow to flow until Pennsan is thoroughly rinsed from system. Allow chlorine solution to stand in the system for five minutes.
- l. Blow out the sanitizing solution with CO₂ gas.
- m. Connect a tank of product to the product system and fill with product.
- n. Plug in the dispenser.
- o. Sanitize at least once every four months.

8. ELECTRICAL SYSTEM & REFRIGERATION UNIT

- a. The refrigeration system is ready to operate. Therefore, no further adjustments are necessary before starting unit.
- b. The unit operates on standard 115 volt, 60 cycle current, and has a ground wire built into the plug. Before connecting to existing circuit, make sure this additional load of 8 amperes will not result in overloading of circuit.
- c. As soon as the unit is plugged into the electrical receptacle, it will start and a pulldown process will begin building a reserve refrigeration ice bank. Pulldown time is approximately 3 hours, depending on the temperature of the cooling tank at the start. The compressor will be cycled automatically by the thermostat provided on the unit.

9. RANCO TEMPERATURE CONTROL (802,800,350.01)

- a. ALL TEMPERATURE AND ALTITUDE ADJUSTMENTS ARE MADE WITH THE KNOB LOCATED ON THE OUTSIDE OF THE CONTROL BOX.

For colder temperature - turn knob clockwise.
For warmer temperature - turn knob counterclockwise.

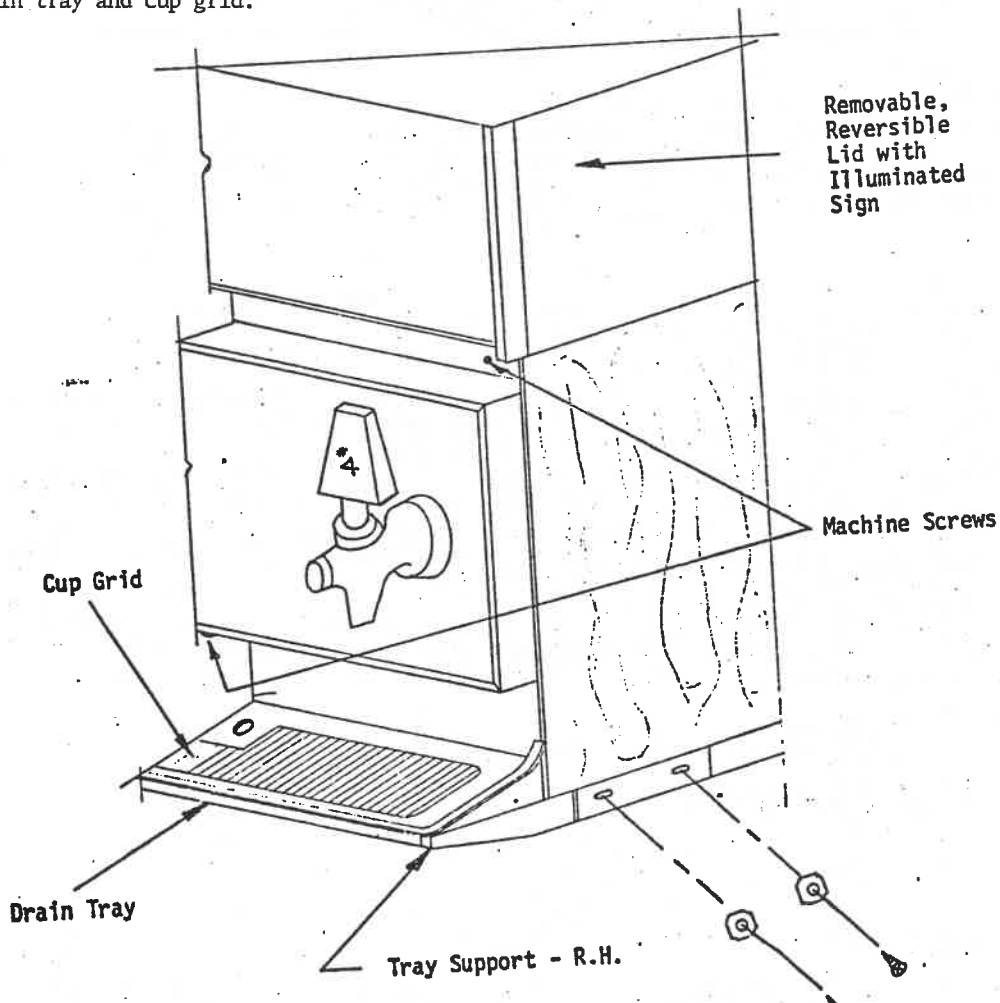
When adjusting for a temperature change (other than an altitude adjustment), DO NOT TURN more than 1/8 of a turn at a time. Let the machine run overnight before making further adjustments.

- b. Refrigeration control altitude adjustment - Control is factory set at altitude of 500 ft. For higher altitudes, control should be adjusted to prevent freeze-up of product.

If the altitude is 1000 ft. - turn knob 1/8 turn counterclockwise (warmer).
If the altitude is 2000 ft. - turn knob 1/4 turn counterclockwise (warmer).
If the altitude is 4000 ft. - turn knob 9/16 turn counterclockwise (warmer).
If the altitude is 6000 ft. - turn knob 7/8 turn counterclockwise (warmer).
If the altitude is 8000 ft. - turn knob 1 1/8 turn counterclockwise (warmer).
If the altitude is 10,000 ft. - turn knob 1 3/8 turn counterclockwise (warmer).

10. SERVICING DISPENSING VALVES AND OUTLET PRODUCT LINES

- a. Remove cup grid and drain tray.
- b. Remove two machine screws at either side of top panel just below lid.
- c. Remove two machine screws under lower trim of control panel.
- d. Pull trim section straight out.
- e. Remove knurled nuts that hold control panel to inner bulkhead.
- f. Lift control panel up and out.
- g. Short outlet product lines and dispensing valves will be in full view and any adjustment can be made in this position.
- h. To reassemble control panel, position it back onto shoulder screws on inner bulkhead, and drop down. Attach knurled nuts to studs and tighten.
- i. Replace trim section and fasten with four machine screws taken out in items b and c above.
- j. Replace drain tray and cup grid.



DIXIE-NARCO, INC.

BROOKWOOD IV INSTRUCTIONS

1. RECEIVING

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2. WARRANTY NOTICE

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3. WARNING

DO NOT PLACE NEWSPAPERS, MAGAZINES, OR ANY OBJECTS ON TOP OF LID SO AS TO INTERFERE WITH THE FREE CIRCULATION OF AIR THROUGH THE LOUVERS IN LID.

4. INSTALLATION

- a. Place cabinet on counter in position for use.
- b. Remove lid by lifting straight up.
- c. Check refrigeration lines and temperature control lines for cracks or breaks, and condenser fan for free rotation.
- d. Replace lid (lid is reversible) attaching illuminated sign pigtail to female connector found on side of condenser.
- e. All internal connections to product supply lines have been tightened at the factory. There is no need to tighten further.
- f. Product inlet lines found coiled under cabinet should be snaked through proper holes either at rear or front of cabinet base.
- g. If drain hose is to be used, drill out drain boss at rear of tray, using 3/8 diameter drill. Force drain hose onto boss and feed through the proper hole either at front of cabinet or at rear.
- h. Mount tray supports with screws and washers provided. Set tray on supports. Adjust supports for best fit against bottom and front of tray. Tighten screws. (See picture.)
- i. Cup grid should be stripped of paper coating and set into drain tray using small hole as finger hole.

5. LID ASSEMBLY

- a. Lid can be reversed so that illuminated sign is at either end of cabinet.
- b. Lift lid straight up until it clears all refrigeration components, reverse, and replace.
- c. If illuminated sign is not desired, simply unplug power cord from socket on side of condenser.

6. CONNECTION OF PRODUCT LINES

- a. All connections on inlet product lines have male flare adapters.
- b. Facing the dispensing valves, the valves are numbered from 1 on the left to 4 on the right.
- c. The number 1 valve and circuit is the highest capacity circuit and should be used for the fastest moving product.
- d. The number 4 valve and circuit gives a slightly higher temperature drink and should be used for such products as dietary drinks, carbonated water, or the slowest moving product.

7. SANITIZE THE PRE-MIX SYSTEM

With the proper line hookup, 2 or 3 product line system can be sanitized simultaneously.

- a. Pour five ounces of Pennsan solution into a clean (standard) product tank.
- b. Fill the product tank with potable water, seal the tank, and mix thoroughly.
- c. If already in service, unplug the dispenser.
- d. If there is product in the product system, use a 2-prong - 3-prong male quick disconnect adapter and connect gas line 2-prong socket to one end, and product inlet line 3-prong socket to other end.
- e. Open dispensing valve and "blow out" all of the product in the line.
- f. If the vender is "NEW", disregard steps d and e and connect the CO₂ Regulator's gas line to the mixed tank of Pennsan. Connect the dispenser's product line to the 3-prong plug on the tank of Pennsan.
- g. Open the dispensing valve until Pennsan runs from the valve. Close valve.
- h. This product system is now filled with Pennsan. Let the solution stand in the system for seven minutes.
- i. Flush the system with Pennsan until the solution runs clean.
- j. Let the new Pennsan solution stand for two minutes.
- k. Remove the gas supply line and dispenser's product line from tank of Pennsan and put them on a clean product container that has been filled with a sanitizing solution consisting of potable water with 50 to 100 PPM chlorine. Open dispensing valve and allow to flow until Pennsan is thoroughly rinsed from system. Allow chlorine solution to stand in the system for five minutes.
- l. Blow out the sanitizing solution with CO₂ gas.
- m. Connect a tank of product to the product system and fill with product.
- n. Plug in the dispenser.
- o. Sanitize at least once every four months.

8. ELECTRICAL SYSTEM & REFRIGERATION UNIT

- a. The refrigeration system is ready to operate. Therefore, no further adjustments are necessary before starting unit.
- b. The unit operates on standard 115 volt, 60 cycle current, and has a ground wire built into the plug. Before connecting to existing circuit, make sure this additional load of 4 amperes will not result in overloading of circuit.
- c. As soon as the unit is plugged into the electrical receptacle, it will start and a pulldown process will begin building a reserve refrigeration ice bank. Pulldown time is approximately 3 hours, depending on the temperature of the cooling tank at the start. The compressor will be cycled automatically by the thermostat provided on the unit.

9. RANCO TEMPERATURE CONTROL (802,800,350.01)

- a. ALL TEMPERATURE AND ALTITUDE ADJUSTMENTS ARE MADE WITH THE KNOB LOCATED ON THE OUTSIDE OF THE CONTROL BOX.

For colder temperature - turn knob clockwise.
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When adjusting for a temperature change (other than an altitude adjustment), DO NOT TURN more than 1/8 of a turn at a time. Let the machine run overnight before making further adjustments.

- b. Refrigeration control altitude adjustment - Control is factory set at altitude of 500 ft. For higher altitudes, control should be adjusted to prevent freeze-up of product.

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If the altitude is 6000 ft. - turn knob 7/8 turn counterclockwise (warmer).
If the altitude is 8000 ft. - turn knob 1 1/8 turn counterclockwise (warmer).
If the altitude is 10,000 ft. - turn knob 1 3/8 turn counterclockwise (warmer).

10. DIETARY TYPE SOFT DRINKS - To be no colder than 32.5°F to 33.0°F.

- a. After the refrigeration system has just cycled, take the temperature of the product in the cup since that is the coldest that the product will be until the refrigeration system cycles again. When the temperature is taken at this time, if the coldest drink dispensed is not colder than 32.5°F, then the dietary soft drinks will dispense satisfactorily. However, if the temperature of the product is colder than 32.5°F, then the temperature control would need to be adjusted 1/8 of a turn to a warmer position.
- b. Let the refrigeration system run at least eight hours.
- c. If the temperature is still colder than 32.5°F, then duplicate steps a and b until the desired temperature of 32.5°F is obtained.

11. SERVICING DISPENSING VALVES AND OUTLET PRODUCT LINES

- a. Remove cup grid and drain tray.
- b. Remove two machine screws at either side of top panel just below lid.
- c. Remove machine screw under lower trim of control panel.
- d. Pull trim section straight out.
- e. Remove knurled nuts that hold control panel to inner bulkhead.
- f. Lift control panel up and out.
- g. Short outlet product lines and dispensing valves will be in full view and any adjustment can be made in this position.
- h. To reassemble control panel, position it back onto shoulder screws on inner bulkhead, and drop down. Attach knurled nuts to studs and tighten.
- i. Replace trim section and fasten with the three machine screws taken out in items b and c above.
- j. Replace drain tray and cup grid.

