

DIXIE-NARCO, INC.

BONANZA INSTRUCTIONS

*New  
7-13-77*

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. LEGS

Standard unit is shipped without 6" legs. When ordered, 6" legs will be shipped with unit in a separate package. In order to meet the National Sanitation Foundation Testing Laboratory requirements, 6" legs as supplied by Dixie-Narco, Inc., must be attached to the base of the unit. When installing 6" legs, make sure they are screwed into the base very tightly.

4. LOCATING UNIT

Air is drawn in on operator's side and passes out through the louvered panels on the back and sides. It is recommended that adjacent objects be at least 4" away from louvers to insure proper air circulation.

5. DRAIN TRAY

- A. Attach drain tray support bracket with screws provided. Four holes are pre-drilled in the correct location.
- B. If drain hose is to be used, the end of hose connection boss in plastic tray must be opened with 1/4 or 5/16 inch diameter drill. Then place tray in support bracket and attach vinyl tube to boss. Insert other end of tube through hole beneath drain tray location, pushing through channel into compressor compartment. Tubing can then be run to waste receptacle or connected to a permanent drain.
- C. Cup grid should be stripped of paper coating and set into drain tray making sure top of cup grid is under lip on decorative panel beneath valve.

6. PRODUCT LINE CONNECTIONS

- A. All internal connections to supply lines have been tightened at factory. There is no need to tighten further.
- B. Braided product inlet lines will be found in compressor compartment. These lines may be brought out through louvers at the back or through the base and connections made to product can lines with adapters provided.
- C. All connections on inlet product lines have male flare adapters.
- D. Facing the dispensing valves, the valves are numbered from 1 on the left to 4 on the right.
- E. If 2 valves are to be used for the prime product, valves number 1 and number 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.
- F. The number 3 valve and circuit has less capacity than the other circuits and should be used for the slowest moving product.
- G. This high capacity unit is not designed to dispense soda water or sugar free products.

7. SANITIZE THE PREMIX SYSTEM

(With the proper line hookup, 2 or 3 product line systems 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 the product in the line.
- F. If the vender is "NEW" disregard steps D and E and connect CO<sub>2</sub> 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 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 sanitizing solution with CO<sub>2</sub> 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 amperes will not result in overloading of circuit.
- C. As soon as the unit is plugged into the electric 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.

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

10. SERVICING DISPENSING VALVES AND ADJUSTING COLD CONTROL

- A. Remove counter top to service valves and control. To remove -

1. Remove 2 screws from under front lip of lid and 2 screws from under back lip.
2. Push lid sideways until top of lid is flush with side of Bonanza and then lift lid at the flush side.

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5. DRAIN TRAY

- A. Attach drain tray support bracket with screws provided. Four holes are pre-drilled in the correct location.
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- C. All connections on inlet product lines have male flare adapters.
- D. Facing the dispensing valves, the valves are numbered from 1 on the left to 4 on the right.
- E. If 2 valves are to be used for the prime product, valves number 1 and number 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.
- F. The number 3 valve and circuit give 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 PREMIX SYSTEM

(With the proper line hookup, 2 or 3 product line systems can be sanitized simultaneously.)

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- B. Fill the product tank with potable water, seal the tank, and mix thoroughly.
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