

## **GENERAL INFORMATION**

### **IMPORTANT:**

This manual is a guide for operating, and maintaining your juice dispenser system. If you have additional questions pertaining to operation, maintenance or sanitation please refer to HPC Foodservice **toll free at 1-800-883-7632.**

**Service is supplied at no charge 7 days per week.**

If you are uncertain of procedures or untrained, please contact your supervisor, or HPC Foodservice

Only qualified personnel should service internal components or electrical wiring.

### **General Description:**

Your juice system is custom installed using only NSF food grade materials. The system has the ability to dispense 6 juice blends from high quality juice concentrates via the delivery system detailed. Juice concentrates are delivered to you in sealed cartons, which are referred to in the trade as "Bag In Box". This concentrate is drawn out of the box when connected to the connector via a pump that is driven by the supplied compressor. At no



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time, does the air from the compressor come in contact with the juice or juice concentrate. The pump forces the concentrate through metering valves that control the flow and ultimately through the blending valves in the juice gun handle. When the flavor button is depressed domestic water that has passed through the (*if equipped*) chilling coils will meet simultaneously with the juice base, at the dispensing valve tip, resulting in the reconstitution of the juice base to single strength.

### Design Data:

(*if equipped with*) Refrigeration: ..... 115V, 60HZ  
Operating Current..... 8.5 amps

Flavors..... (max).....6 Flavors

Ambient Operating Temperature.....40 to 100 degrees F.  
Water Inlet Pressure Range:..... 25-50 PSI

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### Adjustments:

Only qualified personnel should make adjustments to flavor strengths. Please call HPC Foodservice's **PROLINE SERVICE** at 1-800-883-7632 for service as needed.

### Replenishing Bag In Box Concentrate:

At the bag in box connector, pull the back on the tubing part of the connector. This will result in the inner part of the connector sliding back to release the connector. The connector can then be slid off to the side. **The connector should be rinsed in warm (approx. 120<sup>0</sup>) water with necessary sanitizer to meet sanitary regulations, before being reconnected.**

Locate new box and push out round circle area in connector area.

Open flap of new box by rapping sharply with the palm of your hand to break along the dotted line. Be careful not to remove, but rather pull up exposing the syrup bag and plastic connector.

Pull out connector and remove sanitary safety cover. Be careful not to puncture bag with sharp tools such as a knife.

While holding the bag connector, slide the syrup line-end connector onto the bag connector, and push the center of the connector in until it is flush.

To seal, push in connector until it is flush. The bag in box container once connected can be placed in any convenient position.

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### Changing To a New Dispensed Juice Flavor:

Only qualified personnel should change to new juice flavors. Please call HPC Foodservice's **PROLINE SERVICE** at 1-800-883-7632 for service as needed.

HPC Foodservice offers a wide mix of juice blends to meet all of your needs and welcomes inquires into adding new flavors from time to time. Please call the sales department for help in this matter.

### Weekly Cleaning of Dispensing System:

#### **Without prior training**

Only qualified personnel should perform this procedure.

Consult your supervisor for training if uncertain.

Remove connector from the Bag In Box, and carefully remove small plastic end cap from gray connector.

*Caution: Small end caps are easy to misplace!*

Prepare a fluid cleaning solution comprising of a two quart solution of warm water (approx. 120<sup>0</sup>) and 3 cup of common baking soda.

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Fully submerge gray **Bag In Box** connector in solution.

Return to dispenser gun and depress appropriate juice button to bring your specially prepared solution through the line.

Continue dispensing until your juice color has disappeared and you can determine cleaning solution is freely flowing.

When juice color has dissipated, release flavor button and replace special cleaning solution with clear warm water, and repeat until line is full flushed with **clear water**.

Reconnect small clear plastic end connector on to gray connector.

Reconnect gray connector to juice box and again depress same juice button until a steady supply of juice returns to juice gun.

Repeat with each flavor as needed.

Note: Citrus products can use more frequent line flushing to assure quality.

### **Daily External Cleaning:**

Remove black juice gun mixing tip. A twisting action will free it.

Submerge juice gun and mixing tip in clear warm water mixed with necessary sanitizer to meet health codes for 1 to 2 minutes.

Clean juice gun holder area and flush with cleaning and sanitizing solution.

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Re-assemble juice gun by attaching black mixing tip and twisting a quarter turn to assure it is safely attached. Rinse with warm water and air dry.

Wipe up all spills with warm water and sanitizing solution as required and **air dry**.

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**Important: Only qualified personnel may perform this sanitizing procedure.**

### Sanitizing Juice Lines:

Lines will be sanitized by HPC Foodservice. This is not the responsibility of the customer, nor should it be attempted by the customer without proper training.

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## Sanitation: (other than juice lines)

**Daily:** (approx. 5 minutes or less)

- Clean exposed areas with general sanitizing solution
- Sanitize dispenser head with sanitizing solution  
*This is done by submerging the dispenser into a solution of Quaternary sanitizer and warm water daily. Air dry, only*
- Sanitize Dispenser Gun Holder with sanitizing solution.

**With Each Box Change:** (approx. 5 minute or less)

- Sanitize gray box connector in general sanitizing solution and flush with clean water.

*In-Service Training: HPC will supply in service training to all personal on proper operations of the systems and will assist in training designated personal in proper and correct sanitation procedures at no cost.*

**Troubleshooting:**

<b>Trouble</b>	<b>Probable Cause</b>	<b>Remedy</b>
No Syrup Flow	Compressor Turned Off	Check Compressor For Proper Operation.  Is It Plugged In?
No Syrup On One Button	Juice Concentrate Box Empty	Check and Change Box if Needed.
Juice Buttons Sticking	Juice Gun Not kept Clean.	Follow Daily Cleaning Procedures.
Gray Juice Box Connectors Difficult To Operate	Not Being Cleaned Regularly	Rinse Gray Connectors With Each Box Change.
No Water Dispensed	Trouble With Your water Supply.  Water inlet supply shut off?	Check To See If Your Water Supply Is Operative.  If Water Supply Is Operative, Call HPC Repair
Juice Not Chilling <i>(refrigerated unit only)</i>	Trouble With Refrigeration Unit	check To See If Unit Is Plugged In.  Check To See If Unit Is Turned On. Switch is on Right Side.  Call HPC Repair, if Above Fail.
Finished Juice Product is Weak.	Lines Need Flushing  Juice Concentrate Box Is Nearly Empty	Flush Juice Line as Detailed in Weekly Cleaning.  Replace Juice Concentrate Box.

**Service 1-800-883-7632**