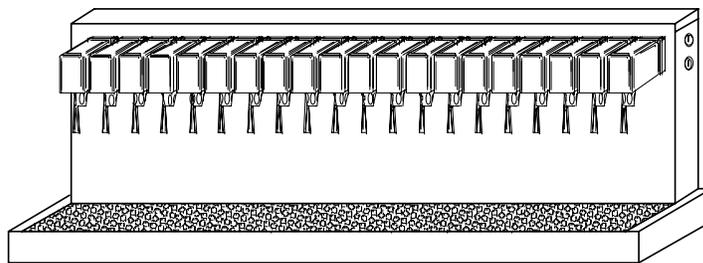
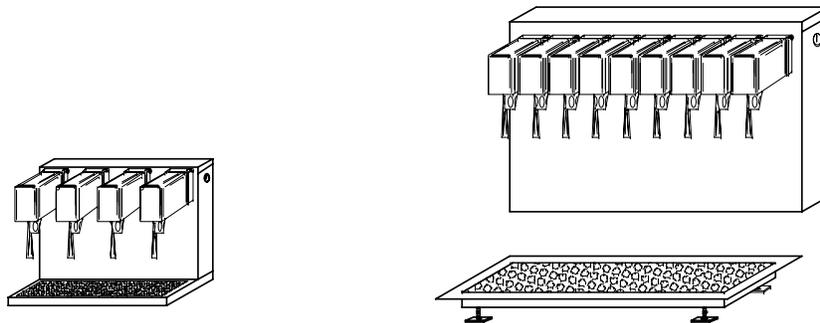
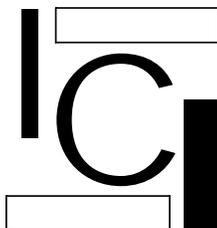


DISPENSING STATION



INSTRUCTION/INSTALLATION



INTERNATIONAL CARBONIC INC.

16630 Koala Rd.

Adelanto, California 92301

800 854-1177

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.

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 had 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 postmix package, i.e., carbonation, refrigeration, and the ability to dispense from one self contained unit. We have pioneered many such firsts and will continue to develop advanced systems for the future, such as electronic interrogatable portion controls to electronic liquid level controls.

We hope you enjoy this piece of equipment 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.

INSTALLATION PROCEDURES

GENERAL DESCRIPTION

This section gives the description, theory of operation, and design data for the DISPENSING STATIONS and related components.

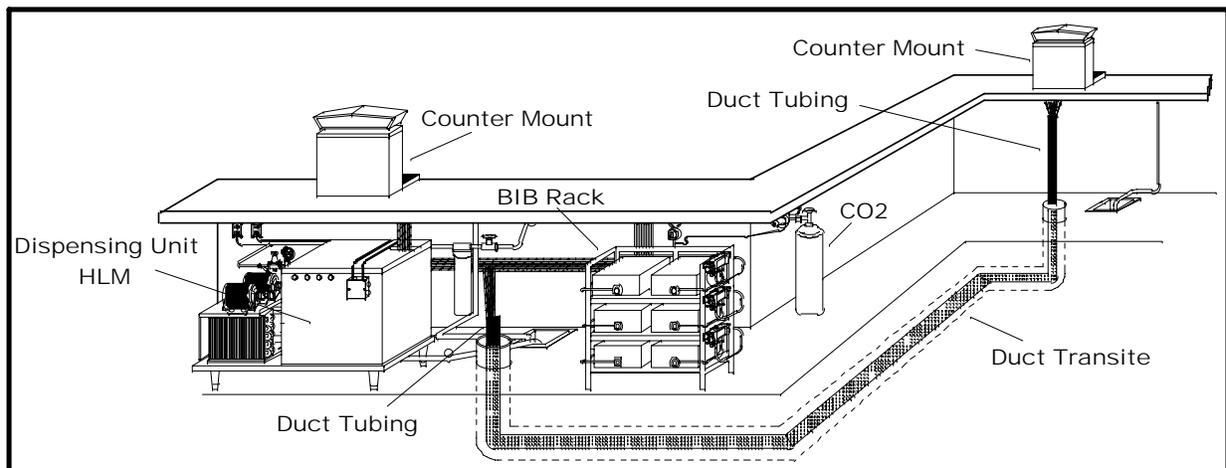
Upon receiving Dispensing Station, immediately uncrate and inspect for shipping damage.

At this time make sure all parts are also included with shipment, i.e., manual, screws, keys, etc. If shipping damage has occurred, immediately notify transit agency that transported equipment. If parts are missing, notify factory.

The DISPENSING STATION can be manufactured to fit almost any requirement and will vary in size, number of valves and configuration. Normally we will manufacture units referred to as Counter Mounts to act as your DISPENSING STATION. The Counter Mount is normally just a stainless steel box that will house any number of NSF listed valves and can be manufactured in varying heights, depths, and widths. We will only touch on a few basic designs in this manual.

THEORY OF OPERATION

The DISPENSING STATION can be manufactured in an endless array of sizes and styles but for the rest of this manual we will refer to the Counter Mount as our DISPENSING STATION, or simply as CM. The CM is normally designed to work in conjunction with a refrigerated dispensing unit that will supply the CM with cold water, and chilled syrup. This dispensing unit can be non-carbonated or carbonated or both. This dispensing unit will be installed remotely in regards to the CM. It may be installed directly under a counter with the CM directly above the dispensing unit on the counter. It may be installed in another part of the location up to hundreds of feet away. The size and capacity of the dispensing unit determine the distance of separation. The CM will hold a certain number of valves. If the CM holds 6 valves it will be referred to as a CM-6.



In addition to the dispensing unit the CM will require a transformer or transformers depending on the number of valves housed on the CM. All International Carbonic Inc. DISPENSING STATIONS will be manufactured as 24 volts AC systems unless otherwise directed. As an option the CM can be fitted with a 110-volt merchandiser.

Using the previous illustration as an example we will marry two Illuminated CM-6's with a Horizontal Le Monstre or HLM. We will place the HLM under a counter near one dispensing station and route our lines to another location approximately 25 feet away. This illustration helps visualize all components involved at a remote installation cite. Normally the HLM or refrigerated dispensing unit is placed out of sight in another area of the location such as a back room. This back room would be used to store supplies, syrup, and the dispensing unit.

INSTALLATION

This chapter covers unpacking and inspection, selecting location, installing Dispensing Station and related components, connecting syrup lines, water lines and electrical requirements.

UNPACKING AND INSPECTION

Upon receiving unit, immediately remove unit from shipping carton and inspect for shipping damage.

NOTE: Before leaving the factory all Dispensing Stations were carefully inspected and the carrier has accepted and signed for them. 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.!

Unpack LOOSE-SHIPPED PARTS. At this time make sure all parts listed are present and in good condition. If any parts are missing, notify factory.

LOOSE - SHIPPED PARTS

Item No.	Part No.	Name	Qty
1		Installation/Service Manual	1
2	-----	Screw Mounting #8 – 3/8" (CM only)	4
3	-----	Screw Mounting #10 – 3" (CM only)	2
4	-----	Screw Mounting #8 – 1/2" (Rite-T only)	2
5	-----	Two sided tape (Rite-T only)	1
6	-----	Offset 12" Mounting Bracket (CM only)	1
7	S0782K	Keys	2
8	E0276	Transformer 115/24 VAC	1
9*	S0980	Illuminated Merchandiser	1

* Optional

We will route one water, one soda and 6 syrup lines from the back room to the CM at the point of sale. We will also route a water bath cooling line out to the CM's and back to the HLM. We will tightly wrap this bundle of tubing and then insulated it to maintain an acceptable temperature of our dispensed product. This insulated bundle will be referred to as our "duct tubing".

Each one of the individual syrup lines will be connected to a corresponding valve on the CM's. The soda water and water will be manifolded to their respective valve or valves.

CM may or may not have an attached drain depending on the requirement of the location. A CM without a drain is normally installed on a counter that has an existing drain.

LOCATION RECOMMENDATIONS FOR DISPENSING STATION (S)

1. Position Dispensing Station as close as possible to proper electrical source, 115V, and 60Hz with a minimum of a 15-amp circuit.
2. Allow enough space between walls/ceiling and unit for valve plate removal and component installation.
3. Position unit as close as possible to floor drain or auxiliary drain outlet.
4. For best possible operation keep distance from cooling unit to dispensing station(s) as short as possible.

INSTALL DISPENSING STATION

1. Using CM or Rite-T as a template, mark counter after location is determined.
2. Install 12" offset bracket if installing a CM.
3. Position CM behind the offset bracket and then pull CM forward so rear edge of CM will nest under the offset bracket.
4. Using the CM as a template, mark counter where CM mounting holes are located on the counter.
5. Drill marked holes.
6. Place Dispensing Station in position. Make sure sufficient space between bulkheads, walls and overheads is available for periodic maintenance.
7. Once Dispensing Station is installed and in the proper position silicone the CM to the counter around all edges. Allow time for the silicone to dry.
8. Make all connections: plain water, syrups, soda, non-carbonated water, circulating lines and drain line.

INSTALL DRAIN LINE

1. Connect drain line on Dispensing Station(s) with drain using 3/8" I.D. clear plastic tubing to nearest outlet.
2. Do not reduce drain line from connection to drain outlet.
3. Be sure all connections are watertight.

CONNECTING DUCT TUBING

1. The Dispensing Station(s) is sent with a 3' length of 3/8" clear plastic tubing (drain line), 1' length's of 1/4" inner braid nylon tubing per flavor, (syrup lines), 1' lengths inner braid tubing, (soda/water) and 6' long power cord.

2. The water connection on the dispensing station(s) is located at the bottom. Connection is made to the flexible water line by means of a ¼ hose X ¼ MF SS connection.
3. The syrup lines extend from the base of the counter mount and are fitted with a ¼ hose X ¼ MF SS connection. The individual syrup lines are identified by numerals, i.e., on a six flavor CM the sixth flavor will be identified by the number 6 just above the SS fitting.
4. Connect dispensing station end of duct tubing to corresponding lines in dispensing station.
5. Soda water connection(s) will be extended or stubbed from the Dispensing Stations(s). These soda water line(s) will be identified by SODA.
6. Route duct tubing to Dispensing Station(s) location using shortest route possible.
7. It is imperative that after all connections are made secure and tested for leak integrity the tubing be then insulated. It is recommended that an insulation material with ½” walls minimum be used for insulation purpose.

ELECTRICAL REQUIREMENTS

UNLESS SPECIFIED TO THE CONTRARY ALL I.C.I. VALVES WILL REQUIRE A 24-VOLT TRANSFORMER. This is supplied item and must be installed prior to electrical connection.

The Dispensing Station(s) require a 115*/24 VAC, single phase, 60 Hertz power circuit & **MUST BE WIRED IN ACCORDANCE WITH N.E.C. OR LOCAL ORDINANCE.**

*OPTIONAL – w/illumination

NOTE: Running amperage will vary with usage of number of valves being dispensed and pressures exerted at valves. With 3 valves being dispensed at once amperage will vary from 1.2 to amps. Always connect to appropriate electrical circuit.

CAUTION: AVOID GETTING ELECTRICAL CONNECTION WET.

PREPARATION

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

PREPARING SYSTEM FOR OPERATION

Be sure that your remote dispensing unit is operational, i.e., water is on, CO2 supply has been connected and activated, and a proper electrical connection made. All lines should be connected to your remote Dispensing Station and insulated if necessary. It is highly recommended that all lines be insulated from your remote unit to your dispensing station, no matter how short the run may be. At this time the remote units refrigeration system should be functioning and in a ready to go mode. If using a cold plate system, ice must be on your cold plate at this time.

All regulators should be set, i.e., high pressure regulator(s), feeding carbonator(s), and the low pressure system(s) and low pressure regulator(s) feeding B.I.B. pumps or transfer tanks.

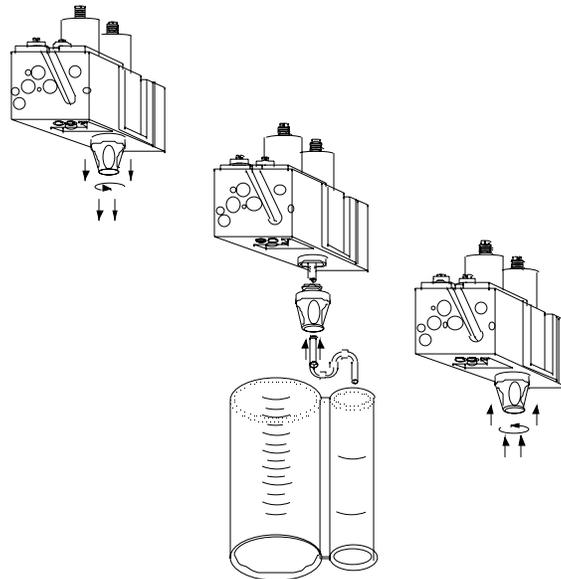
Activate electrical power to individual Dispensing Station, i.e., plug into electrical outlet, push on circuit breaker and or turn on key switch.

Actuate each valve by depressing push lever until all trapped air is evacuated from lines. Manually depress lever until remote unit or remote carbonator is activated and carbonated water is being dispensed.

Dispensing Station is now ready for adjustment on water flow. Prior to connecting syrup to individual valves adjust all valves for standard or fast flow water adjustments, see mixing instructions.

BRIX INSTRUCTIONS

1. Make sure carbonator/water flow is in an operating condition, i.e., high-pressure regulators set, water and power on and refrigeration in a ready to go mode. In the case of juice systems make sure water flow is un-restricted. It is also recommended that a water pressure regulator be utilized on all systems. Water bath systems must have an ice bank formed.
2. Adjust water flow to 6 ounces in 5 seconds.
3. Remove nozzle (twist and pull down), then insert syrup separator through nozzle, be it "S" type or plastic tube, and on $\frac{1}{4}$ " plastic syrup outlet located inside hidden nozzle area. Then press nozzle back in position.
4. Actuate valve until syrup separator is full of syrup. Hold brix cup close enough to valve outlet to form "S" on the flexible plastic tube so as to prevent any water following the flexible tube into syrup section. This formed "S" will also hold syrup in tube for a more reliable brix reading.
5. Actuate valve allowing the soda water to flow into large section of cup and syrup into smaller section. Adjust the syrup metering pin/flow-control as necessary to secure a proper brix. When proper brix syrup adjustments have been made, the two sections of the cup should fill to the desired ration.



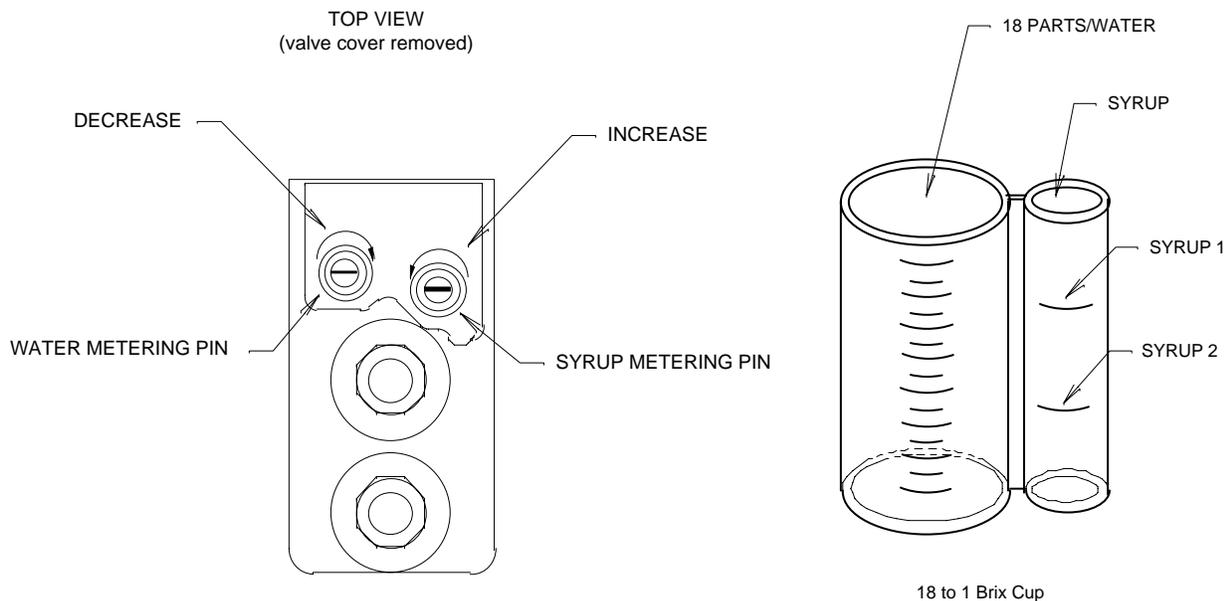
Brix Instructions Continued

BRIXING PFC-II VALVE

The water and syrup flows are individually adjusted by their respective metering pin or flow-controls. Located under the valve cover on the top rear of the valve, see illustration.

One recommended method utilizes the ratio brix cup. 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.

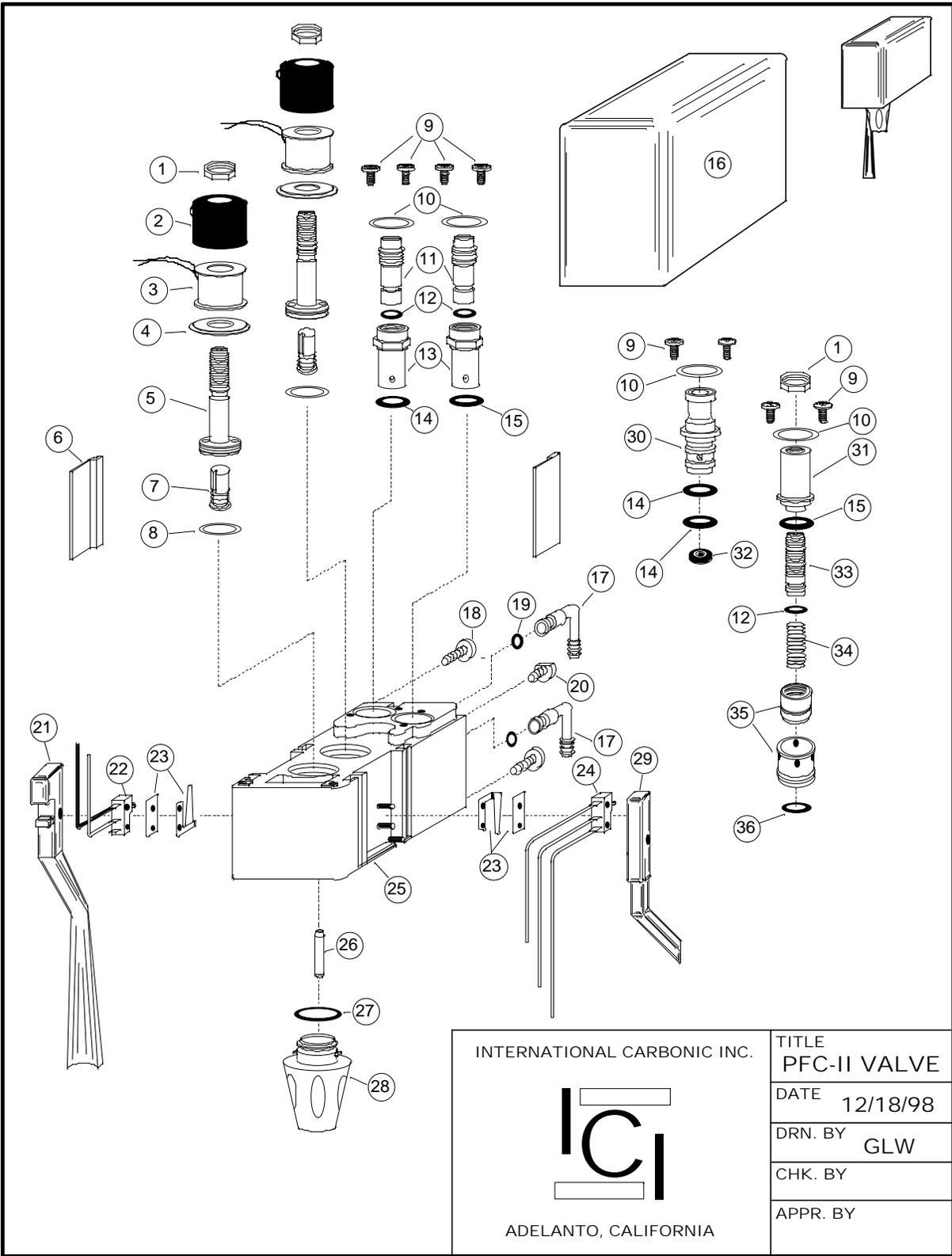
When facing the valve, the syrup is always to the right and the water/soda is to the left. To decrease syrup or water flow, turn metering pin clockwise. To decrease syrup or water flow, when using flow control valves turn counter-clockwise. To increase, reverse rotation respectively. The ultimate goal is to achieve a proper ratio of water vs. syrup. This ratio can and will vary with differing products.

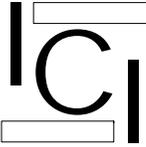


Maintenance:

Cleaning your valve is recommended to insure a constant quality drink. If a valve is not sanitized on a regular basis (nightly recommended), the possibility of foamy and off-tasting drinks is greatly increased.

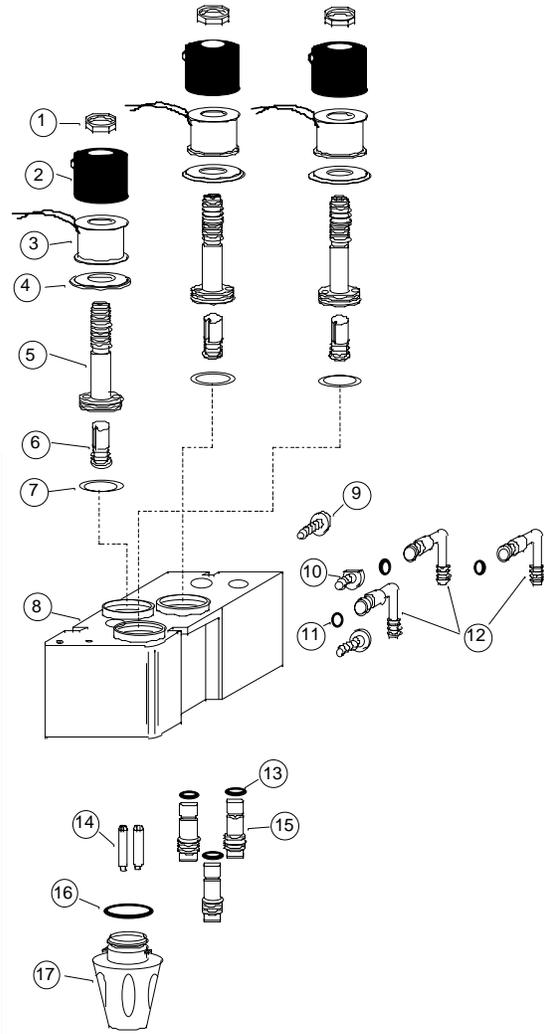
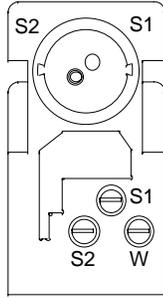
1. Turn off key switch normally located on valve plate or side of cabinet. Or disconnect tower from electrical supply.
2. Clean all exposed areas of valve with mild soap or sanitizing solution and warm water.
3. Remove nozzle and place in warm water. Do not soak nozzle in bleach water, this will turn the nozzle yellow and cause deterioration. It is recommended to use a soft bristle brush, part No. S-1064, to clean any hard to get areas of valve or nozzle. Do not soak nozzle in extremely hot water, nozzle will warp.



INTERNATIONAL CARBONIC INC.  ADELANTO, CALIFORNIA	TITLE PFC-II VALVE
	DATE 12/18/98
	DRN. BY GLW
	CHK. BY
	APPR. BY

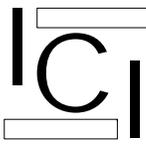
PFC-II

SYM	QTY	PART NO.	DESCRIPTION
1	2	E-623	NUT, SOLENOID
2	2	E-525	COIL, W/SHIELD, SOLENOID, 24 VAC
3	2		
4	2	E-739	FLUX PLATE
5	2	E-527	STEM, SOLENOID VALVE
6	1	E-456	ESCUTCHEON PLATE (1/2 PLATE)
7	2	E-730	PLUNGER & SPRING ASSEMBLY
8	2	E-531	GASKET, SOLENOID STEM
9	4	E-1005	SCREW, RETAINER
10	2	E-1004	RETAINER, S.S.
11	2	E-135	METERING PIN
12	2	E-134	"O" RING, METERING PIN
13	2	E-520	METERING PIN ADAPTOR ASSY, INCLUDES SYM 11, 12, & 13
14	1	E-1008	"O" RING, SODA ADAPTOR
15	1	E-1013	"O" RING, SYRUP ADAPTOR
16	1	E-554-A	CAP, COVERALL, SHORT
17	2	E-385	TUBING, INLET ASSY., 1/4" HOSE, S.S. 90 DEGREE
18	2	E-162	SCREW, TAP TIGHT
19	2	E-137	"O" RING, TUBE INLET
20	1	E-240	1/2 SCREW
21	1	E-358	ARM, ACTUATING
22	1	E-157	SWITCH, SUB MINIATURE
23	1	E-188	SPRING, W/INSULATOR PAD
24	***	E-157-A	SWITCH, SUB MINIATURE, DUAL (OPTIONAL)
25	1	E-580-P	VALVE BODY, WITH DRIVE PINS
26	1	E-471-FF	SYRUP OUTLET TUBE
27	1	E-102	"O" RING, NOZZLE
28	1	E-581	NOZZLE, TWIST LOCK
	***	E-581-FF	NOZZLE, TWIST LOCK, FAST FLOW
29	***	E-258	ARM, ACTUATING, DUAL, LONG (OPTIONAL)
30	***	E-1024	FLOW WASHER ADAPTER
31	***	E-1003	HOUSING, W/SODA DECAL
	***	E-1010	HOUSING, W/SYRUP DECAL
32	***	E-1022	FLOW WASHER, STANDARD FLOW
	***	E-1023	FLOW WASHER, FAST FLOW
33	***	E-1002	ADJUSTING SCREW, W/"O" RING
34	***	E-1006	SPRING, SODA
	***	E-1011	SPRING, SYRUP
35	***	E-1007	PISTON & CYLINDER, SODA, (MATCHED SET)
	***	E-1012	PISTON & CYLINDER, SYRUP, (MATCHED SET)
36	***	E-1016	"O" RING, BOTTOM SEALING
***	OPTIONAL, SPECIFY		



PF-2-PB EXPLODED VIEW

SYM	QTY	PART NO.	DESCRIPTION
1	3	E-623	NUT, SOLENOID
2	3	E-525	COIL, W/SHIELD, SOLENOID, 24 VAC
3	3		
4	3	E-739	FLUX PLATE
5	3	E-527	STEM, SOLENOID VALVE
6	3	E-730	PLUNGER & SPRING ASSEMBLY
7	3	E-531	GASKET, SOLENOID STEM
8	1	E-591	BODY, TWIST LOCK
9	2	E-162	SCREW, TAP TIGHT
10	2	E-240	1/2 SCREW
11	3	E-137	"O" RING, INLET TUBE
12	3	E-385	TUBING INLET ASSY., 1/4" HOSE S.S. 90 DEGREE
13	3	E-134	"O" RING, METERING PIN
14	2	E-595	SYRUP OUTLET TUBE
15	3	E-135	METERING PIN
16	1	E-102	"O" RING, NOZZLE
17	1	E-581	NOZZLE, TWIST LOCK

INTERNATIONAL CARBONIC INC.  ADELANTO, CALIFORNIA	TITLE PF-2-PB
	DATE 11/03/04
	DRN. BY GLW
	CHK. BY
	APPR. BY

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.
5. 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 cloth 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. 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 SIMULTANEOUSLY, BOTH SYRUPS SHOULD BE CLEANED, (DETERGENT SOLUTION), SIMULTANEOUSLY, BOTH SYRUPS SHOULD BE FLUSHED UNTIL FREE OF DETERGENT SIMULTANEOUSLY AND BOTH SYRUPS SHOULD BE SANITIZED SIMULTANEOUSLY.

TROUBLE SHOOTING

IMPORTANT: Only qualified personnel should service the Dispensing Station and components.

WARNING: To avoid personal injury and or property damage, always disconnect electrical power, shut off plain water and CO2 supplies before starting any repairs. If repairs are to be made to the carbonated water system, bleed carbonated water system pressure before proceeding. If repairs are to be made to syrup system, remove quick disconnects from syrup tanks, or remove QCD from BIB, then bleed system pressure before proceeding.

CARBONATOR

Trouble		Probable Cause		Remedy
DISPENSING VALVES				
Water or syrup leaking from nozzle after actuation	1.	Foreign debris under plunger seat or bent, creased stem.	1.	a. Disconnect syrup or water from affected valve. b. Relieve pressure by activating valve. c. Remove E-623 nut from syrup or water solenoid. d. Remove e-525 coil assembly from e-527 stem. e. Remove E-527 stem from valve body. Note: care should be taken not to dent smooth E-527 wall. 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. g. Inspect E-730 plunger seat for damage, replace if damaged. h. Reassemble by reversing above procedure.
No water, no syrup being dispensed from valve	1. 2. 3. 4. 5. 6.	No electrical power. Frozen water bath. Pinched or crimped lines. Broken sub-miniature switch. Bad transformer. Disconnected wire.	1. 2. 3. 4. 5. 6.	1. Plug power cord into electrical box. Check line voltage. 2. See "Frozen water bath". 3. Repair defective line. 4. Replace defective switch. 5. Replace defective transformer. 6. Attach disconnected wire.
No syrup being dispensed	1. 2. 3. 4. 5. 6. 7. 8.	Syrup container empty. Syrup lines crimped. CO2 cylinder empty. QCD of syrup installed incorrectly. Low-pressure regulator defective or plugged. Syrup disconnect not attached correctly. Loose electrical connection of syrup solenoid and or open electrical connection. Frozen water bath.	1. 2. 3. 4. 5. 6. 7. 8.	1. Replenish syrup supply. 2. Straighten syrup lines. 3. Change CO2 cylinder. 4. Re-install QCD correctly. 5. Repair or replace low-pressure regulator. 6. Lubricate and attach. 7. Tighten connection and/or repair open circuit. Check proper voltage. 8. See "Frozen Water Bath".

No water being dispensed	<ol style="list-style-type: none"> 1. Plain water inlet supply shutoff closed. 2. Water filter fouled/clogged. 3. Pinched or crimped line. 4. Loose electrical connection, 24 volt. 5. Water pump motor worn out or damaged. 6. Water pump worn out or damaged. 	<ol style="list-style-type: none"> 1. Open plain water inlet supply line shut off valve. 2. Replace filter or cartridge. 3. Repair defective line. 4. Tighten connection and or repair open circuit. 5. Replace motor. 6. Replace water pump.
Volumes of CO2 to low in finished product	<ol style="list-style-type: none"> 1. High-pressure regulator out of adjustment. 2. CO2 cylinder empty. 3. Water, oil, or dirt in CO2 supply. 4. Temperature above quality limits. 	<ol style="list-style-type: none"> 1. Adjust high-pressure regulator as instructed. 2. Replace CO2 cylinder. 3. Clean contaminated CO2 system, (lines, regulator, etc.) and sanitize as instructed. 4. See refrigeration/machine specifications vs. volume requirements.
Dispensed product makes foam as it leaves dispensing valve	<ol style="list-style-type: none"> 1. Pressure of CO2 to high. 2. Syrup over-carbonated with CO2. 3. Dirty nozzle and valve cavity. 4. Temperature above quality limits. 	<ol style="list-style-type: none"> 1. Adjust high-pressure regulator as instructed. 2. Remove syrup tank quick disconnects. Relieve pressure; shake tank vigorously, as necessary to remove over-carbonation. 3. Clean contaminated nozzle and sanitize as instructed. 4. See refrigeration/machine specifications vs. volume requirements.
Dispensed product comes out clear but foams in cup or glass	<ol style="list-style-type: none"> 1. Oil film or soap scum in cup or glass. 2. Ice used for finished drink is subcooled. 	<ol style="list-style-type: none"> 1. Use clean cups and glasses. 2. Do not use ice directly from freezer. Allow ice to become "wet" before using. Note; crushed ice also causes foaming of beverage. Carbonation is released on sharp edges of the ice.
Water-to-syrup ratio to low or too high	<ol style="list-style-type: none"> 1. Syrup flow regulator not properly adjusted. 2. CO2 gas pressure in syrup tanks insufficient. 3. Syrup tubing I.D. insufficient. 	<ol style="list-style-type: none"> 1. Adjust water-to-syrup ratio (see dispensing station installation instructions). 2. Adjust low-pressure regulator as instructed. 3. Increase syrup tubing I.D. Note: see "Brix instructions"

<p>Adjustment of syrup metering pin does not produce desired water-to-syrup ratio</p>	<ol style="list-style-type: none"> 1. 2. 3. 4. 5. 6. 	<p>No syrup supply. Syrup tank quick disconnects not secure. Low-pressure CO2 regulator out of adjustment. B.I.B. QCD disconnected or improperly installed. Syrup line restricted. Dirty or inoperative metering pin or piston in syrup flow control.</p>	<ol style="list-style-type: none"> 1. 2. 3. 4. 5. 6. 	<p>Replenish syrup supply as instructed. Secure quick disconnects. Adjust low-pressure CO2 regulator as instructed. Connect B.I.B. disconnect securely. Clear restriction or replace restricted line. Disassemble and clean syrup flow control. Adjust water-to-syrup ratio, see "Brix instruction".</p>
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