



Frozen Beverage Dispenser Models 240, 440, R400 Operations Manual

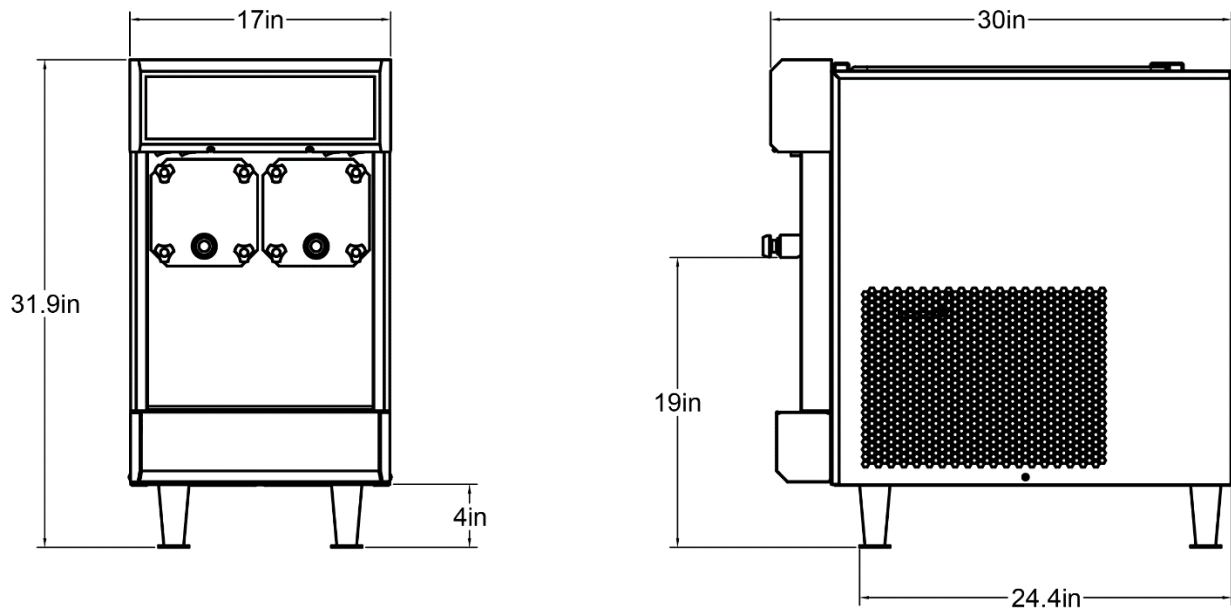
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DRINK MACHINE WORKS, LLC

Limited Warranty

Drink Machine Works, LLC warrants to Original Purchaser/User the Drink Machine Works frozen beverage dispenser from the date of invoice to be free from defects in factory workmanship or materials as follows:

- A) Original Compressor
- B) Original Parts
- C) Limited Labor

Drink Machine Works agrees to perform full labor warranty at no charge for services on Original Purchaser/User's beverage dispenser contingent upon:

- 1) Original Purchaser/User performs ordinary cleaning and maintenance on a regular basis as described in the Operations Manual and as outlined.
- 2) Original Purchaser/User provides proper power, 120-volt, 20-amp, dedicated circuit and proper ventilation as described in the Operations Manual. Original Purchaser/User understands that failure to provide the proper power and ventilation will void the warranty as set forth herein.
- 3) Original Purchaser/User agrees and understands that damages caused to the dispenser as a result of operator, agent, or customer negligence shall not be covered by the warranty as set forth herein. Expendable parts are excluded from the warranty as set forth herein. Such parts shall include, but not be limited to rear seals, O-rings, filters, gaskets, light bulbs, signs, merchandising materials, and materials and/or tools needed to perform service.

Original Purchaser/User understands that the warranty set forth herein does not apply to damage to the dispenser occurring in transit, or damage caused by unauthorized alterations, fire, accidents, artificially generated electrical currents, Acts of God, misuse or abuse, or by any other cause whatsoever other than defects in factory workmanship or material. Further, the warranty does not apply to damages for loss of products, refrigerant, property, or loss of income or profits due to the malfunctioning of the dispenser, nor to transportation (shipping), or costs to and from factory or repair center, or special charges of state sales or other taxes. Drink Machine Works LLC reserves the right to exchange the dispenser with an equivalent or upgraded dispenser in order to provide Original Purchaser/User with the maximum service value and to minimize downtime for Original Purchaser/User. The warranty for the dispenser is non-transferable and applies to Original Purchaser/User.

All decisions regarding the existence of defects in material or workmanship or other causes shall be made by Drink Machine Works, LLC. and shall be binding upon the parties.

The foregoing limited warranty shall not be enlarged or affected by, and no liability or obligation shall arise from, Drink Machine Works, LLC. rendering of technical or other advice, or of service.

All technical inquiries to our factory must be accompanied by your unit serial number.

The serial number is located on the rear of the unit on the data plate and engraved on the upper right side of the dispenser.

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Preliminary Inspection

As soon as the Drink Machine Works unit is delivered, Unpack the unit and inspect all components to ensure that the equipment has not been damaged in transit.

NOTE: If any damage is apparent, inform the carrier immediately. Drink Machine Works assumes no responsibility for any product after it leaves the manufacturer and cannot assist with damage claims submitted to the carrier. Damage claims must be filed directly with the freight carrier.

Installation Guidelines

Before unpacking and installing the unit, make sure that the installation surface is solid and will support the full weight of the machine and mixture. When fully operational, the total weight of a double-flavor unit is approximately 265 lb. Choose a highly visible and accessible location to display the unit. The DMW dispenser is designed to be visually appealing and is a major contributor to customer attraction and sales.

IMPORTANT: Place each unit on its own 20-amp, 120-volt dedicated breaker. Do not attempt to use the machine on a shared breaker. In addition, make sure that the power supply requirements shown on the nameplate match the local power supply requirements.

DMW dispensers are air-cooled units that require adequate air space clearance away from any adjacent wall or equipment. Make sure that the location you choose provides adequate space for air circulation around the unit.

NOTE: Avoid locating the unit in any area where heat from direct sunlight, cooking facilities, or other sources may elevate the temperature.

NOTE: The top cover must be placed on the dispenser to start the machine and activate the beater bars.

LID Safety Switch

Your DMW dispenser will be equipped with a standard safety feature that prevents the unit from functioning when the hopper lid is removed. This feature meets Underwriters Laboratory (UL) requirement that seeks to protect operators from accidental injury. Note the location of the drive motor kill switch in the picture below.

CAUTION: Do not tamper with or disable the drive motor kill switch. Serious injury may result.



LID Safety Switch



SETUP AND OPERATION

Initial Startup Instructions

To use the dispenser for the first time or to restart the unit after cleaning, observe the following procedures:

1. Remove the dispenser lids and set them aside.
2. Make sure that all control switches are in the center position (OFF)
3. Pour product into the hoppers.
4. Place the lids on the machine.
5. Test the control switch in the CLEAN position.

NOTE: With the controls set in the CLEAN position, the drive motor turns the beater bar and the compressor remains off.

6. Place the control switch in the AUTO position. Allow the unit to run in FREEZE mode until the compressor stops.
7. Sample the product for taste and thickness.
8. If necessary, use the thickness adjustment screw to adjust the

machine for optimal product thickness. The product should be slushy—neither as thin as juice, nor as thick as ice cream.

NOTE: CHILL is an extended defrost mode that allows the unit to remain unattended for more than 12 hours. It will maintain the product at a refrigerated temperature. This mode is energy efficient and retains the product freshness.

NOTE: Your dispenser will be equipped with a low-level indicator light. Designed to activate the light when product in the hopper falls below a certain level. However, adding mix before the light goes off will increase production and the recovery rate of your unit.

9. When the results of all tests and checks are satisfactory, the unit is ready for operation.

10. Perform a final check, return the switches to AUTO, and wipe down the outside of the unit.

Low Level Indicator
Light



OFF POSITION



AUTO POSITION



CLEAN POSITION



CHILL MODE



Parts, Assembly, and Lubrication

The Drink Machine Works unit is shipped fully assembled and is ready for initial startup and operation. The following instructions provide step-by-step guidance for troubleshooting and maintenance procedures under normal operation conditions.

1. Lubricate the beater bar shaft thoroughly.

IMPORTANT: Failure to lubricate parts results in damage to the machine. Petro Gel or other sanitary lubricants are recommended for machine lubrication.

2. Insert the shaft into the white rear seal mount in the back of the cylinder.

3. Lightly push and rotate the shaft until it fully engages the drive coupling in the rear of the cylinder.

5. Fit the O-ring into the groove of the faceplate.

6. Install the faceplate as follows:

- a. Align the faceplate bushing with the shaft of the beater bar.
- b. Slide the faceplate over the four studs.

IMPORTANT: Do NOT lubricate the faceplate O-ring. The faceplate should fit snugly to the cylinder without slippage.

- c. Tighten the faceplate by evenly turning all four faceplate knobs clockwise.

NOTE: Tighten the faceplate knobs ONLY by hand. Do not overtighten the knobs.



Faucet Assembly

Complete the following steps to assemble the faucet.

1. Lubricate the plunger O-ring thoroughly.
2. Slide the spring onto the plunger shaft.
3. Insert the plunger into the faucet body.

NOTE: Lubricate the plunger O-ring with Petro Gel or other sanitary lubricant if the plunger does not slide smoothly.

4. Push the threaded end of the faucet plunger through the small hole on the front of the faucet body.

5. Screw the black faucet knob onto the assembly.

NOTE: Tighten faucet parts by hand ONLY. Do not overtighten parts.

6. Screw the faucet onto the faceplate until it is tight. Make sure that the exit hole of the faucet faces down.



Beater Bar Assembly

Assemble the beater bar as follows:

1. Slide the scraper blade spring onto the scraper blade rod.
2. While holding the spring on the scraper blade rod, hook the large end of the spring around the beater bar frame and insert it into the front mounting hole.
3. Rotate the scraper blade until it points straight up.
4. Push the scraper blade rod into the front mounting hole until the spring is compressed.
5. Insert the opposite end of the rod into the rear mounting hole.

NOTE: To disassemble the beater bar, reverse Steps 1 through 5.



Thickness and Consistency

Product thickness is controlled with an electronic smart logic system.

To INCREASE thickness: turn the control screw gently turn CLOCKWISE.

To DECREASE thickness: turn the control screw gently turn COUNTERCLOCKWISE.

Adjustment Screws

TOP – Left side

Bottom – Right side



Maintenance Schedule

Perform regular maintenance procedures according to the Standard Operating Procedures listed in Table below.

Daily	Fill the dispenser & <u>cycle the beverage</u> Wipe down the front of the dispenser Defrost - Midnight until opening time
Weekly	Clean - follow procedures for weekly cleaning
Monthly	Deep Clean - follow cleaning instructions listed in Operation Manual. Inspect the unit for leaks. Inspect the O-rings and seals for deformations or tears. Lubricate as needed. <u>Inspect the beater bar assembly and blade sharpness</u>
Every Six Months	Replace the O-rings and check the faucet, plunger, rear seal, and faceplate.

Drink Machine Works dispensers are designed to withstand rigorous use. When operated and serviced as specified, the dispenser will provide many years of trouble-free operation.

CAUTION: Power failures and surges may damage your machine. When you suspect potentially damaging conditions in your area, turn off the power to the unit until the danger passes.

CAUTION: NEVER attempt to freeze plain water or any mixture containing artificial sweetener in a Drink Machine Works dispenser. In addition, pouring extremely hot water (120°F or hotter) into the cylinder will cause irreversible equipment damage. Damage caused by improper use is not covered under warranty.

WARNING: When installing, cleaning, adjusting, or operating this machine, do not place any body part or other object into the hopper while the machine is in operation. Doing so can cause serious injury.

CLEANING AND SANITIZING PROCEDURES

For proper operation, equipment longevity, and enhanced customer satisfaction, it is important to perform all recommended cleaning and sanitizing procedures for the Drink Machine Works Unit. Basic cleaning procedures should be performed weekly and deep cleaning procedures should be performed monthly.

NOTE: The following weekly cleaning procedures ensure compliance with NSF International (NSF) sanitizing requirements for the Drink Machine Works system. Failure to follow the procedure affects the product quality, damages the dispenser, and voids the warranty.

Cleaning Equipment and Supplies

To perform full cleaning and sanitizing procedures for the Drink Machine Works Unit, you will need the following equipment and supplies:

- two 2-oz packages of Stera-Sheen® sanitizer and cleaner (or equivalent)
- one 5-gal sanitizing container or bucket for draining and sanitizing the dispenser
- clean towels



1. Place control switches to the CLEAN position 30 minutes before cleaning.

2. Pull faucet plunger, empty all product into an open container and DISCARD.

WARNING: Product removed cannot be re-used in the dispenser!

3. Place control switches to the OFF position.

4. Pour 2.5 gallons of cool (60-80 F) rinse water into the hopper per side.

5. With a clean towel, wipe the hopper clean of any buildup of product or debris.

WARNING: DO NOT insert finger inside the inlet hole of the hopper.

6. Place the lids on machine.

7. Place the control switches to the CLEAN position and agitate for 2 minutes, then switch to the OFF position.

8. Drain and dispose of all rinse water. (Repeat if necessary, to remove debris)



9. Dissolve one 2 oz packet of Stera-Sheen Green Label in 2 gallons of hot (100o F) water.

11. Pour the sanitizing solution into the hopper and clean the hopper, level probes, and inlet hole with a clean towel.

12. Place control switches to CLEAN position, put lids on machine and agitate for at least 4 minutes.

WARNING: Ensure that NO Drinks can be served at this time

13. Place control switches to OFF position and drain all solution.

14. Remove faceplate by turning the four knobs in a counter-clockwise direction until they are removed from the studs.

15. Pull the faceplate away from the front of the machine and pull the beater bar to remove from the cylinder.

(Beater Bar may be hard to remove due to previous lubricant)

16. Unscrew the faucet assembly from the faceplate and disassemble the faucet body by unscrewing the black knob from the plunger. (Refer to Faucet Assembly for help)

17. Disassemble the beater bar. (Refer to Beater Bar Assembly for help)

18. Wash all removed parts (including drip tray) in warm (100°F) sanitizing solution and allow to air dry.

20. Reassemble the dispenser with all parts. (Refer to Parts, Assembly and Lubrication for help)

21. Refill the dispenser with product.

22. Place the lids on machine and set control switches to AUTO position.

