



"Minute Maid" and "Minute Pak" are registered trademarks of The Coca-Cola Company.

SERVICE MENU CONTROLS

Navigate the service menu by pressing the ***** and **#** buttons to scroll up or down the list. Press the **PUSH** button to accept the current selection. When presented with a Yes/No option, ***** for No and **#** for Yes.

PRODUCT LOADING/UNLOADING

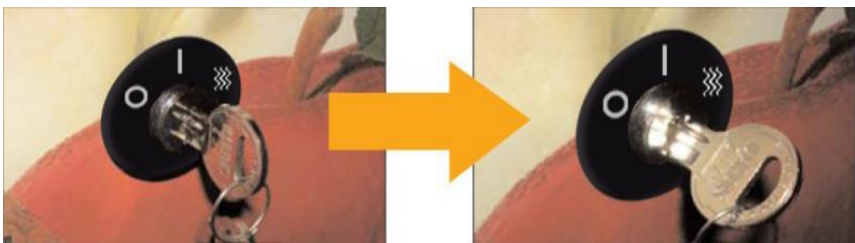
A. Thaw the Minute Pak® in a 40°F (4.4°C) cooler for 48-72 hours.

B. Shake the Minute Pak®.



SHAKE THE PACKAGE!

C. Turn key to **FLUSH** mode.



D. Open dispenser door by pressing the **#** button on door panel, then lifting the door.



E. Install Minute Pak® into the appropriate flavor slot. Insert check valve into Minute Pak® opening.



F. Close door.

PRIMING THE UNIT AT INSTALL OR WITH NEW MINUTE PAK

A. Prime pump using the ***** key. Dispense concentrate until product appears consistent.

B. Turn the key back to the **ON** position.



PRIMING UNIT AFTER DAILY FLUSH

A. Prime pump using the ***** key. prime for one (1) second.

B. Turn key back to the **ON** position.

SOLD OUT OPERATIONS

When the display shows **SOLD OUT** or **CHANGE PACKAGE**, follow the loading procedures to change the package.

Priming will reset the **SOLD OUT** feature. It is important to prime completely for the **SOLD OUT** feature to work correctly.

DISPENSING CONFIGURATIONS

The dispenser has two different dispensing configurations, depending on the model.

PUSH and HOLD

The touch sensor switch is pressed to start dispensing and released to stop dispense.

- Place a vessel on the target located on cup rest.
- Press and hold the **PUSH** to start the flow of product.
- Release the pressure on the button to stop the flow of product.
- Release the button to stop the flow of product.

PORTION CONTROL

In this option, each valve can be individually programmed to dispense four different volumes. The valve will dispense the programmed volume amounts when the corresponding button on the touch sensor switch is activated.

- Place a vessel on the target located on the cup rest.
- Activate the program mode for that valve by simultaneously pressing the "Small" and "Extra Large" buttons.



- Place a glass on the target on the cup rest and press the corresponding button.
- Continue holding the button until the proper fill level is obtained.
- Use the same procedure to set the fill volume for other sizes.
- Push the **PUSH** button to exit the program mode.



The program will automatically store the last fill volume that was dispensed through the selected button size before exiting the program mode.

- Follow the same procedures to set the fill volume for the remaining valves.

Since the volume setting are unique to each valve, each valve can have four different dispense volumes. For example, Lemonade in valve position one could have a different dispense volume (i.e. "Small", "Medium", etc) than Orange Juice in valve position two.

PURGING THE WATER SYSTEM OF AIR

A. Turn key from the **ON** position to the **FLUSH** position.

B. Place a cup beneath the left most dispensing nozzle and press the **PUSH** a clear stream is observed.

C. Purge the remaining valves the same way, progressing to the right.

D. Turn the key back to the **ON** position.

E. Dispense a small amount from each valve until product is visible in the stream. The dispenser is ready to operate.



THE MINUTE MAID® JUICER



P.N. 06-3045/02

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GENERAL INFORMATION

For optimum performance and highest drink quality, follow the instructions listed for cleaning your dispenser. Cleaning and sanitizing should be performed only by trained personnel.

CLEANING SOLUTION

Mix a mild, non-abrasive detergent with clean, potable water at a temperature of 90 to 110°F (32 to 43°C). The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Rinsing must be thorough, using only clean, potable water at a temperature of 90 to 110°F (32 to 43°C). Extended lengths of product lines may require an additional volume of cleaning solution be prepared.

SANITIZING SOLUTION

Prepare sanitizing solutions in accordance with the manufacturer's written recommendations and safety guidelines. The solution must provide 50 to 100 parts per million (PPM) chlorine. A minimum of five gallons of sanitizing solution should be prepared. Any sanitizing solution may be used as long as it is prepared in accordance with the manufacturer's written recommendations and safety guidelines, and provides 50 to 100 parts per million (PPM) chlorine. Extended lengths of product lines may require that an additional volume of sanitizing solution be prepared.

OTHER SUPPLIES NEEDED

Sanitary gloves, clean cloth towels, extra nozzle, bucket and a small brush (PN 22-0017), included with installation kit.

**USE SANITARY GLOVES.
OBSERVE APPLICABLE SAFETY PRECAUTIONS.**

TO AVOID CONTAMINATION AND DAMAGE TO UNIT

DO NOT disconnect water lines when cleaning and sanitizing syrup lines.

DO NOT use strong bleaches or detergents.

DO NOT use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, or solvents on the dispenser.

DO NOT use hot water above 140°F (60°C).

DAILY - CLEANING

- Turn the key to **FLUSH** position.
- Flush each valve until only clear water is dispensed.
- Remove and wash drip tray and cup rest in cleaning solution. Rinse thoroughly with warm water and reinstall drip tray and cup rest to dispenser.
- Wipe down any areas where concentrate may have spilled or beverages splashed.
- If doors were opened to wipe soiled areas, close the doors.
- Ensure the drain tube into the drip tray is properly seated.
- Follow the Product Loading procedures in the **ON** Mode.



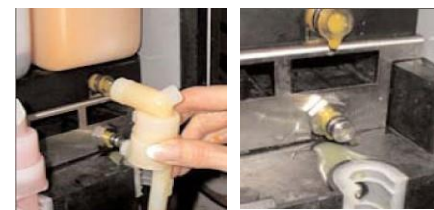
If a powder sanitizer is used, dissolve it thoroughly with water prior to adding to the syrup system. The use of hot water will help dissolve powder sanitizers. Ensure sanitizing solution is removed from the dispenser as instructed. Residual sanitizing solution creates a health hazard.

Avoid getting sanitizing solution on circuit boards. Ensure all sanitizing solution is removed from the system.

EVERY TWO WEEKS - CLEANING

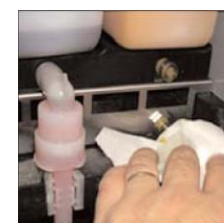
- Turn key to **FLUSH** position. Flush each dispenser valve until clear water flows from the nozzle.
- Open door and lift up the check valve (yellow elbow) to remove from the Minute Pak® container.
- Remove Minute Pak® container from dispenser and refrigerate.

- Remove Nozzles.



- Wash thoroughly with cleaning solution.

- Rinse thoroughly with warm water and replace.



Do not soak nozzles in chlorine solution overnight. This will cause the nozzles to swell and the plastic to deteriorate.

- Using a funnel, fill the specially-marked sanitizing container to the top with cool sanitizing solution. Place sanitizing container in dispenser.
- Place check valve in sanitizing container.
- Press for two minutes ensuring concentrate lines are full of solution. Let solution stand for five minutes without dispensing.
- For each valve, perform a second two-minute dispense and let stand for an additional five minutes.
- Press until the sanitizing solution empties from the sanitizing container.
- Remove check valve from sanitizing container, remove sanitizing container, and pour out any sanitizing solution that remains.
- Repeat for each valve.
- Reinstall Minute Paks®, and connect check valves in containers. Replace nozzles.
- Using , run the pump until only concentrate is dispensed.



A fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product until there is no aftertaste. This is an NSF requirement. Residual sanitizing solution can cause health hazards.

- Remove drip tray and cup rest. Wash thoroughly with cleaning solution. Rinse thoroughly with warm water.
- Wipe the dispenser with a clean, damp cloth, ensure dispenser is clean of all product residue.
- Replace drip tray, and cup rest.
- Return key to **ON** position.
- Pour approximately two ounces of finished drink product to fill nozzle.