Technical Bulletin



Volume 22, Issue 03, July 2015

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Introducing the MK9 and MK10 CO, Safety Systems

Technical Bulletin Reference No. 2203-001

Lancer is pleased to announce the release of the MK9 and MK10 CO₂ safety systems.

The MK9 sensor is a precision instrument that continuously monitors temperature and CO₂ gas concentration using infrared analysis. It has red, yellow and green LED lights and an intermittent buzzer for low alarm and continuous sound for high alarm.

The MK10 is a CO₂ monitor for the area CO₂ equipment is used or distributed. It has an integrated sound and light alarm and can be used as a stand-alone unit or can be linked to a central unit for digital display of values.

Both MK9 & MK10 perform self-calibration at regular intervals, eliminating the need for service calibration.

- Most cost effective CO₂ safety system currently available
- Four alarm levels fulfill all U.S. CO₂ safety codes and norms
- Central unit makes non-smelling invisible CO₂ gas visible and advises what to do in different alarm situations
- · Automatic calibration is safer and requires zero maintenance
- System is expandable, up to eight sensors
- System can be connected to an existing fire alarm system that is connected to the fire department







MK9 CO, Safety System

Specifications

MK9 CENTRAL UNIT

Operating Temp: 32° to 102° F (0° to 40°C)

Operating Humidity: 0-90% RH

Power Supply: 24V DC

Power Usage: No Alarm Status: 21 mA

Alarm Status: 32 mA

Acoustic Signal Strength: 80 dBa (1m) **Size (LxWxD):** 3.52" x 6.32" x 1.47" (89.6mm x 160.5mm x 37.4mm)

MK9 SENSOR

Operating Temp: 32° to 102° F (0° to 40°C) **Operating Humidity:** 0-95% RH (non condensing)

Power Supply: 24V DC

Power Usage: No Alarm Status: 56 mA

Alarm Status: 68 mA

Acoustic Signal Strength: 76 dBa (1m) Automatic Calibration: 60 Days Size (LxWxD): 3.52" x 6.32" x 1.47" (89.6mm x 160.5mm x 37.4mm)

MK10 CO₂ Safety System

MK10 DETECTOR/ALERT

Operating Temp: 23° to 122° F (0° to 50°C) **Operating Humidity:** 0-95% RH (non condensing)

Power Supply: 24V DC

Power Usage: 600 mA Peak, 30 mA Average

Automatic Calibration: 60 Days

Weight: 0.88 lbs (400g) **Diameter:** 3.54" (90mm) **Height:** 4.75" (120mm)

MK9/MK10 HORN/STROBE

Operating Temp: 23° to 122°F (-5° to 50°C)

Power Supply: 18-24V DC

Power Usage: 120 mA @ 24V DC supply Acoustic Signal Strength: 110 dB / 1 m

Flash Intensity: 115 CD Flash Frequency: 65/min Size (LxWxD): 5.3" x 4.5" x 2.4" (134mm x 115mm x 61mm)

Introducing the BlendPoint Smoothie Dispenser

Technical Bulletin Reference No. 2203-002

Introduction

Lancer is please to announce its newest dispenser, the BlendPoint Smoothie Dispenser!!!

The BlendPoint Smoothie Dispenser features a durable yet sleek, compact design with stainless steel refrigeration cabinet, blend station, and ice bin. The BlendPoint's blending/dispensing system combines some of the best ideas in blending into one easy-to-operate machine. The system is designed to quickly make precise blending drinks from concentrated liquids, ice, and water. It has three main sections: refrigeration cabinet, blend station, and ice hopper.

Refrigeration Cabinet: Holds the concentrated liquid products before being dispensed into the blend station. It has the capacity to hold up to 8 different (2 lb) bags of product. The refrigeration system keeps the product cold from the storage bags to the dispense point.

Blend Station: Contains a powerful blender motor whose blend speed and duration of every blend

cycle is completely customizable for each drink size.

Ice Hopper: The double auger system provides consistent ice delivery to ensure that the drinks are the same every time. The ice hopper holds six (6) gallons (22.71 liters) of ice, is insulated to minimize temperature loss, and also integrates an interlock safety feature to prevent personal injury; removing the lid will stop the movement of the augers.

Other Features Include:

- Fast delivery to large crowds
- Easy setup
- Multiple drink combinations from one machine
- Easy-to-use touchscreen
- Convenient blend jar cleaning station
- · Whip cream door in refrigeration cabinet



Specifications

DIMENSIONS

Width: 30 inches (762 mm)

Depth: 33-37 inches (838.2-939.8 mm)

Height: 66 inches (1,676 mm)

WEIGHT

Without Ice: 380 lbs (172.37 kg) **With Ice:** 410 lbs (185.98 kg) **Shipping:** 400 lbs (181.44 kg)

BLENDING CAPACITY

Capacity: 2 lbs (0.907 kg)

ELECTRICAL

115 VAC / 60 Hz / 20 Amps

PLAIN WATER SUPPLY

Min Flowing Pressure: 30 PSIG (0.207 MPA)
Max Flowing Pressure: 90 PSIG (0.621 MPA)