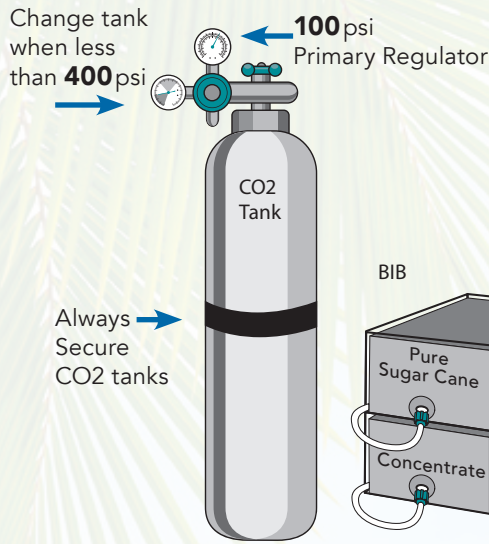
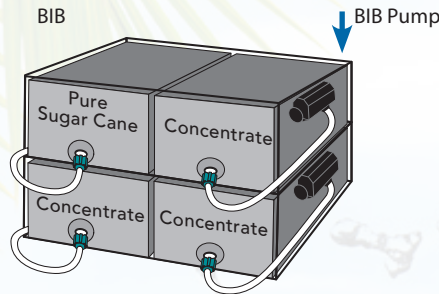




Before Getting Started:



- Only use certified CocoStream BIB's (Bag in Box) with CocoFountain equipment to avoid damage
- Keep unopened CocoStream BIB's refrigerated
- Let CocoStream BIB's thaw at room temperature for 3 hours before hooking up to CocoFountain
- Discard BIB Flavors 3 months after hookup date



Trouble Shooting Information: Before Calling for Service, Check the Following Items

Product Not Dispensing

No Coconut Water Concentrate

Flat Drink

Product Too Warm

Off Taste

<p>Check Plug</p>	<p>Check Circuit Breaker</p>	<p>Check if Power is On</p>	<p>Reconnect BIB to Line</p>
<p>Replace Syrup Box Check Proper Side Up</p>	<p>Reinstall Connector</p>	<p>Check if CO2 Tank is Empty or Closed</p>	<p>Kinked Line</p>
<p>Check Carbonator Plug Check Circuit Breaker</p>	<p>Check if Product Temperature is Too Warm</p>	<p>Change CO2 Tank if Less than 400psi</p>	<p>Check/Adjust PRIMARY Pressure</p>
<p>Fill Ice Bin</p>	<p>Tap Down Ice to Prevent Ice Bridging</p>	<p>With Electrical Cooling, Check Plug & Breaker</p>	<p>With Electrical Cooling, Clear Any Air Flow Restrictions</p>
<p>Clean and Sanitize Nozzle</p>	<p>Check if Correct Syrup Box is Connected</p>	<p>Check Expiration Date</p>	<p>Check if Connector Valve is Connected and in Place</p>

Cleaning your Touch Screen Tower (TST)

Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained. Cleaning should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

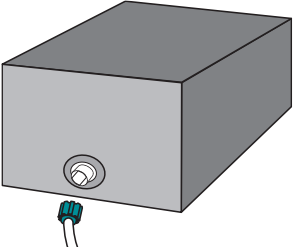


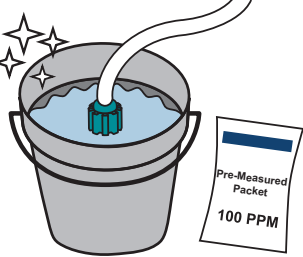


Cleaning Solution

Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90°F to 110°F (32°C 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. Ensure rinsing is thorough using clean, potable water at a temperature of 90°F to 110°F. Extended lengths of syrup lines may require additional cleaning solution.

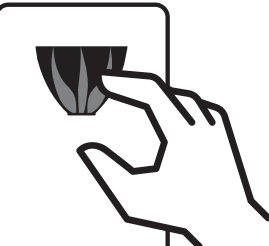
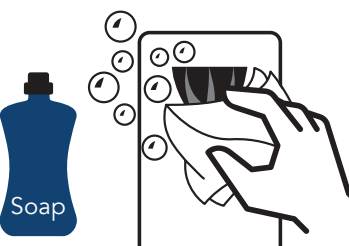
Sanitizing Solution

Prepare the sanitizing solution in accordance with the manufacturer's written recommendations and safety guidelines. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940. The solution must provide 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach) and a minimum of five gallons of sanitizing solution should be prepared.

Cleaning and Sanitizing Syrup Lines

1. Disconnect syrup lines from BIB's. 	2. Place BIB connectors in 5 gallons of cleaning solution. 	3. Activate each product until the lines are filled with cleaning solution and let soak for 10 min. Then purge each produce line. 
4. Place BIB connectors in 5 gallons of sanitizing solution. 	5. Activate each product until the lines are filled with cleaning solution and let soak for 10 min. Then purge each produce line. 	6. Reconnect syrup lines to BIB's and dispense each product to flush sanitizing solution from syrup lines. Verify there is no off-taste. 

Daily Cleaning and Sanitizing Nozzle

1. Remove nozzle. 	2. Use a soft cloth to wash nozzle with cleaning solution. 	3. Submerge nozzle in container of sanitizing solution and let soak for 15 minutes. 
4. Remove nozzle from sanitizing solution and let air dry. 	5. Clean and sanitize nozzle injectors with a soft cloth and let air dry. 	6. Reconnect nozzle and dispense each product until no off-taste is found. 