



Please refer to the Lancer Corp website (lancercorp.com) for information relating to Lancer Installation/Operation Manuals, Installation Guides, Instruction Sheets, and Technical Bulletins or for your convenience, scan this QR code with a mobile device (app required) for immediate access to other Technical Documents and alternative translations (if available) pertaining to this unit.

ABOUT THIS MANUAL

This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides **GUIDANCE ONLY** to the user on the correct services and site location of the unit.

The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.

BEFORE GETTING STARTED

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

Lancer Corporation

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL SAFETY INSTRUCTIONS BEFORE USING THIS UNIT.

This manual contains important safety information and all applicable safety precautions must be observed. To reduce the risk of fire, damage to the equipment, or personal injury when using this unit all instructions/warnings on the product being used must be followed:

⚠ CAUTION

Text following the Caution signal indicates a hazardous situation, which if not avoided, could result in death or serious injury. Be sure to read the Caution statements before proceeding with the installation.

⚠ ATTENTION

Text following the Attention signal addresses a situation that if not followed could potentially damage the equipment. Be sure to read the Attention statements before proceeding

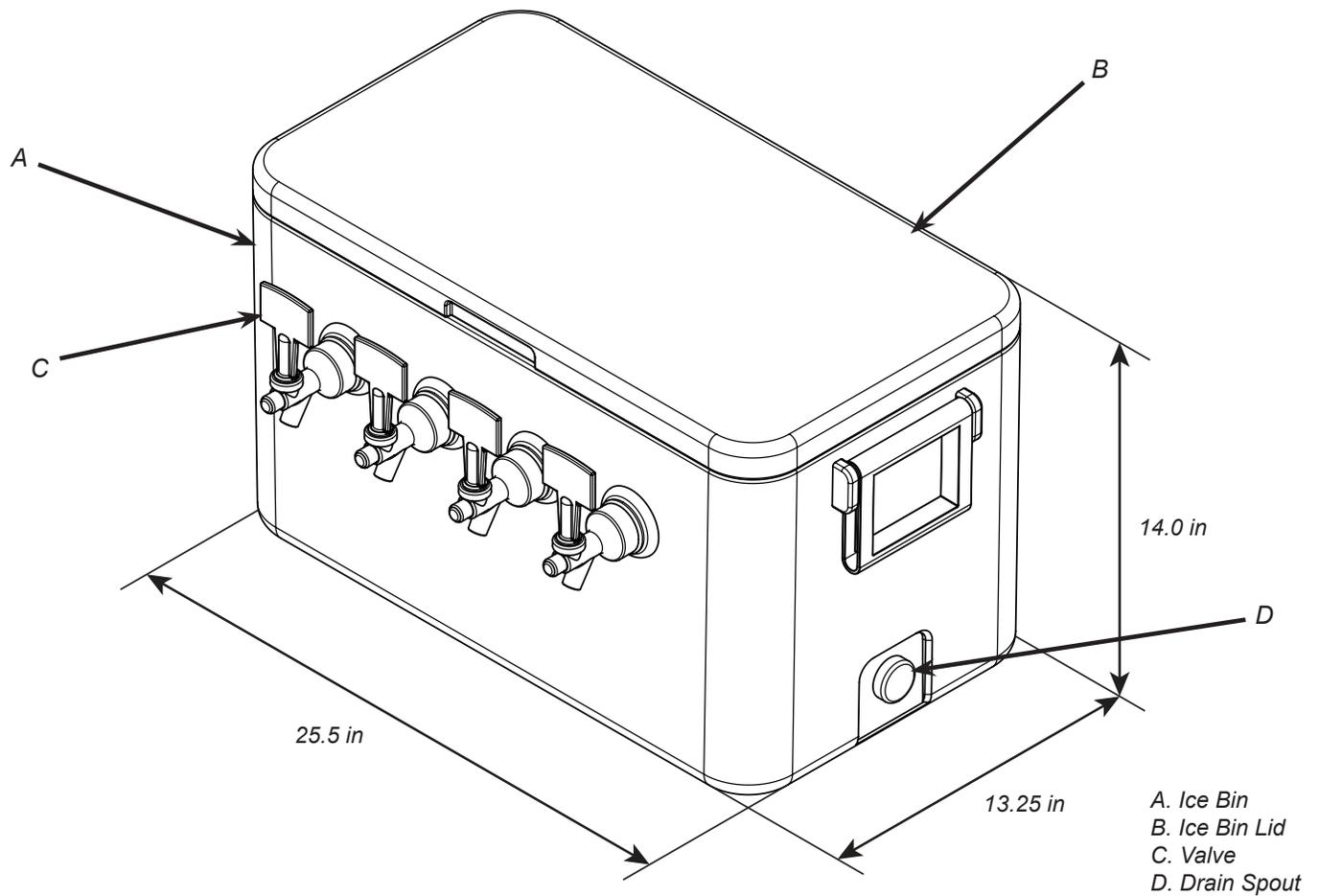
NOTE

Text following the Note signal provides you with information that may help you more effectively perform the installation procedures within this manual. Disregarding information will not cause damage or injury, however it may limit the performance of the dispenser.

⚠ Intended Use

- This appliance should not be used by children or infirm persons without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be performed by children without supervision.
- This unit is not a toy and children should be advised not to play with the appliance.
- The min/max ambient operating temperature for the dispenser is 40°F to 105°F (4°C to 41°C).
- Do not operate unit below minimum ambient operation conditions.
- Should freezing occur, cease operation of the unit and contact authorized service technician.
- The maximum tilt for safe operation is 5°.
- This appliance must be installed and serviced by a professional.

SPECIFICATIONS AND FEATURES



DIMENSIONS

Width: 25.5 inches (648 mm)
Depth: 13.25 inches (336.5 mm)
Height: 14.0 inches (356 mm)

WEIGHT

Shipping: 40 lbs (18.14 kg)
Empty: 35 lbs (15.88 kg)
With Ice: 85 lbs (38.56 kg)

FITTINGS

Pre-Mix Syrup Inlets: 1/4 inch barb

ICE

Capacity: 50 lbs (22.68 kg)

This unit emits a sound pressure level below 70 dB

INSTALLATION & OPERATION

Installation of Unit

1. Cut band and remove shipping container.
2. Remove packaging from outside of the unit and all pictures from inside the ice bin then place the unit in the designated location.

⚠ ATTENTION

DO NOT remove internal packaging until unit has been placed in designated location.

NOTE

Inspect unit for concealed damage. If evident, notify delivering carrier and file a claim against the same.

3. The selected location should be able to support the weight of the unit with the ice after counter cut out is made (if applicable).
4. Connecting lines run to the back of the unit and can extend down through a counter cutout (if applicable).
5. Select a level and accessible location away from direct sunlight or overhead lighting for the pre-mix syrup containers.
6. Route appropriate tubing from the designated pre-mix syrup container location to the syrup inlets at the back of the unit. Connect tubing to inlets using Oetiker pliers and appropriate fittings.
7. Clean and sanitize the ice bin. (See *Cleaning and Sanitizing* section on the next page for instructions)
8. Fill the unit with ice then close the lid.

⚠ CAUTION

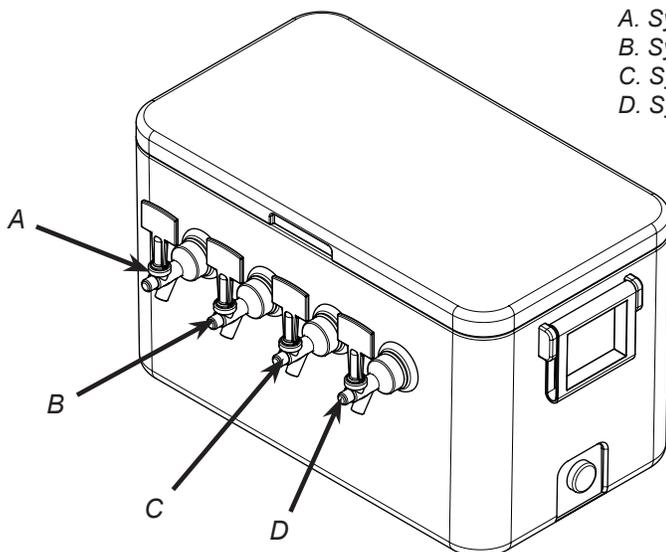
The ice used in this unit may not be potable and should not be ingested. Do not eat, chew, suck, swallow, or put into drinks. The ice used in this unit is intended solely for the refrigeration purposes of the product.

9. Install pre-mix beverage supply according to manufacturer's instructions and specifications.
10. Activate each valve to purge air from the syrup lines.

NOTE

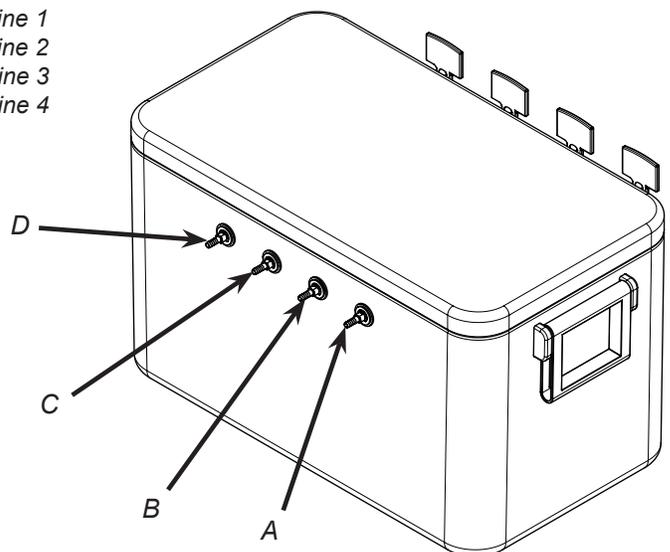
For optimal drink performance drain excess water from ice bin using the drain spout on the side of the unit. Refill with ice periodically.

Front of Unit



Back of Unit

- A. Syrup Line 1
- B. Syrup Line 2
- C. Syrup Line 3
- D. Syrup Line 4



CLEANING AND SANITIZING

General Information

- Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with the instructions in this section. 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.

NOTE

The cleaning procedures provided herein pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established by the manufacturer for that equipment.

- 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.

⚠ ATTENTION

- Use sanitary gloves when cleaning the unit and observe all applicable safety precautions.
- **DO NOT** use a water jet to clean or sanitize the unit.
- **DO NOT** use strong bleaches or detergents; These can discolor and corrode various materials.
- **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). This can damage the dispenser.
- Insure all sanitizing solution is removed from the system.

Cleaning and Sanitizing Solutions

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 such as bleach or other 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 product lines may require additional cleaning solution.

Sanitizing Solution

Prepare the sanitizing solution in accordance with the manufacturer's written recommendations and safety guidelines. 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.

Daily Cleaning and Maintenance

1. Using the cleaning solution and a clean cloth, clean Ice Bin Lid and all exterior surfaces.
2. Clean exterior of dispensing valves.
3. For optimal drink performance drain excess water from ice bin using the drain spout on the side of the unit. Refill with ice periodically.
4. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.

Ice Bin Cleaning - Monthly

1. Open Ice Bin lid and remove all ice in bin.
2. Drain any excess water using the drain spout on the side of the unit.
3. Using cleaning solution and a clean cloth or soft brush, clean all sides of Ice Bin and the surfaces of the cold plate.
4. Repeat Step 3 for all exterior surfaces of the unit.
5. Using hot, potable water, thoroughly rinse away the cleaning solution.
6. Fill the unit with ice and close the lid.

Cleaning and Sanitizing Product Lines - Monthly

1. Disconnect product lines from pre-mix containers.
2. Fill product lines with warm water to flush out any product remaining in the lines.
3. Prepare Cleaning Solution described on previous page.
4. Fill product lines with cleaning solution then let stand for ten (10) minutes.
5. Flush out cleaning solution from the product lines using clean, warm water.
6. Prepare Sanitizing Solution described above.
7. Fill product lines with sanitizing solution then let stand for ten (10) minutes.
8. Reconnect product lines to pre-mix containers and draw drinks to flush sanitizing solution from the product lines.
9. Taste the drink to verify that there is no off-taste. If off-taste is found, flush product lines again.

CAUTION

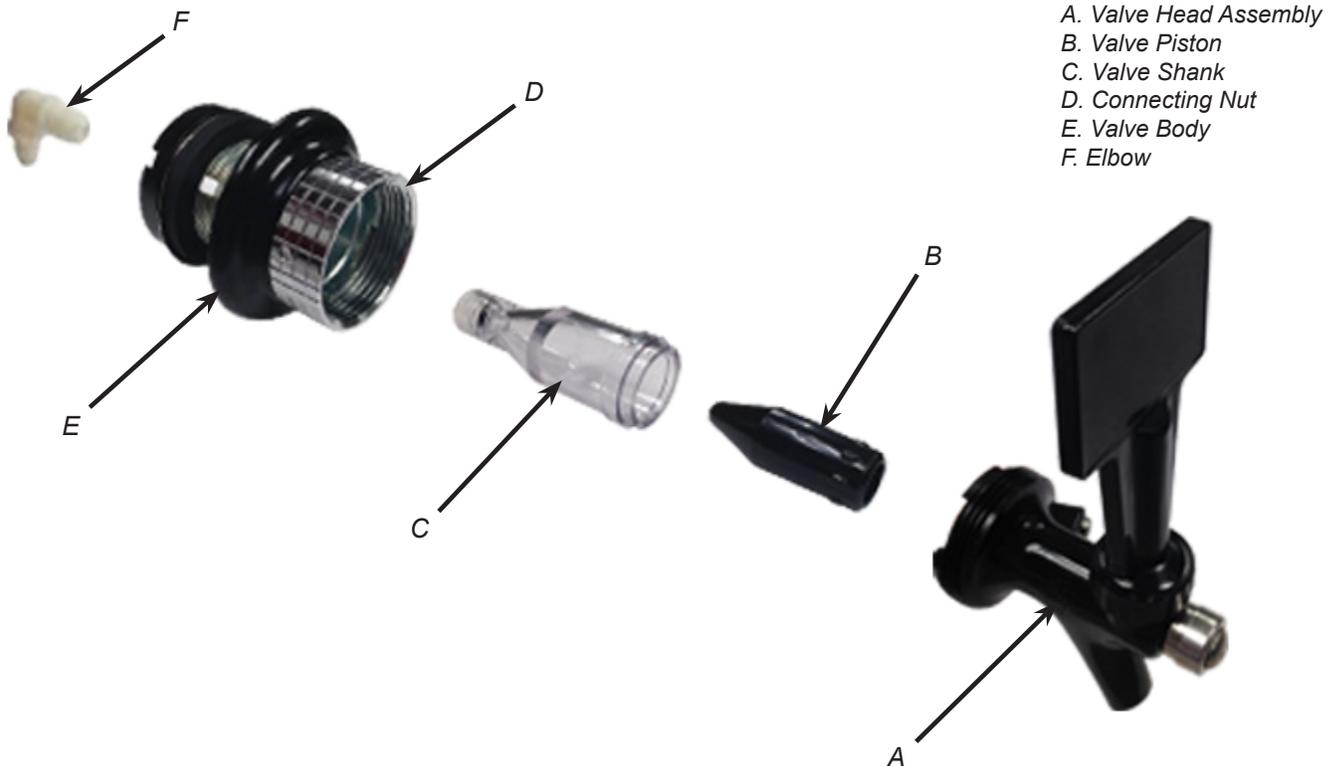
Following sanitization, rinse with end-use product until there is no aftertaste. Do not use a fresh water rinse. Residual sanitizing solution left in the system creates a health hazard.

Cleaning and Sanitizing Valves - Monthly

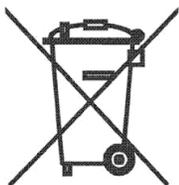
1. Disconnect product lines from pre-mix containers.
2. Remove product from tubing by purging with carbon dioxide.
3. Remove the valve head assembly by turning the connecting nut clockwise to loosen from mounting sleeve.
4. Remove the plastic valve piston from the valve shank.
5. Using the cleaning solution and a clean cloth, clean the valve head assembly and valve piston and rinse with warm, potable water.
6. Using the sanitizing solution and a clean cloth, sanitize the valve head assembly and valve piston and set aside to air dry.
7. Using a clean cloth or small brush, clean and sanitize the inside of the valve shank and let air dry.
8. Reinstall compensator piston and valve head assembly to mounting sleeve and reconnect product lines to pre-mix containers.
9. Draw drinks to flush sanitizing solution left in valve. Taste the drink to verify that there is no off-taste. If off-taste is found, flush product lines again.

⚠ CAUTION

Following sanitization, rinse with end-use product until there is no aftertaste. Do not use a fresh water rinse. Residual sanitizing solution left in the system creates a health hazard.



Dispenser Disposal



To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

LANCER[®]

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