LANCER WORLDWIDE

IBD Bold 30i

Operation Manual

Model TP30

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TABLE OF CONTENTS

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 to keep as a reference. 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.

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.

The installation or relocation 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.

IMPORTANT SAFETY INSTRUCTIONS 3-5
- Intended Use 3
- Electrical Warning 3
- CO_2 Warning 4
- CO_2 Safe Handling and Storage 4
- Water Notice 5
- Automatic Agitation 5

SPECIFICATIONS AND FEATURES 6-7
- IBD Bold 30i 6
- General Systems Overview-Remote Syrup Pumps .. 7

PRE-INSTALLATION CHECKLIST 7

INSTALLATION 8-16
- Unpacking the Dispenser 8
- Selecting/Preparing a Counter Location 9
- Installing an Icemaker 10
- Dispenser Installation 11-12
- Condensation Fan Installation 13
- Installing Remote Syrup Pumps-Bag in Box 14
- Installing CO_2 Supply 15
- Dispenser Setup 16
- Access Service Menu 16

IBD BOLD 30i SERVICE MENU 17-31
- Water Purging 17
- Adding Brand/Flavor Valves 18
- Plain/Carb Water Calibration 19
- Graduated Cylinder Syrup Calibration 20
- Ratio Cup Syrup Calibration 21
- Sold Outs 22
- Customize 22-24
- Digital Merchandising 24
- Load USB 25
- Import USB Data 26
- Export USB Data 27
- Maintenance 28
- Lancer Link Setup 29
- Settings 30-31

CLEANING AND SANITIZING 32-34
- General Information 32
- Cleaning and Sanitizing Solutions 33
- Scheduled Maintenance/Cleaning 33
- Cleaning and Sanitizing Nozzles 34
- Cleaning Syrup Lines - Bag in Box 34

TROUBLESHOOTING 35-38

ILLUSTRATIONS AND PART LISTINGS 39-47
- Graphics & Labels Assembly 39
- Main Unit Assembly 40-41
- Electrical Assembly 42
- Display Assembly 43
- SBC Wiring Diagram 43
- Plumbing Diagram 44
- Valve Wiring Diagram 44
- Power Supply Wiring Diagram 45
- Unit Wiring Diagram 46
- DIP Switch Legend 46
- Counter Cutout 47

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, electric shock, damage to the equipment or personal injury when using this unit all instuctions/warnings on the product being used must be followed:

⚠ WARNING

Text following the Warning signal indicates a hazardous situation, which if not avoided, will result in death or serious injury. Be sure to read all Warning 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.

⚠ CAUTION

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

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

The dispenser is for indoor use only. This unit is not a toy. Children should be supervised not to play with appliance. It should not be used by children or infirm persons without supervision. 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. The min/max ambient operating temperature for the dispenser is 40°F to 105°F (4°C to 41°C) at a max altitude of 16,400 ft (5,000 m). Do not operate unit outside these conditions. Should freezing occur, cease operation of the unit and contact authorized service technician. Service, cleaning, and sanitizing should be accomplished only by trained personnel. During installation, old hose-sets should not be reused to connect the unit to the water mains; new hose-sets should always be used. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ Utilisation prévue

La distributrice doit être utilisée à l'intérieur uniquement. Cet appareil n'est pas un jouet. Ne laissez pas les enfants jouer avec l'appareil. Cet appareil ne doit pas être utilisé par des enfants ou des personnes handicapées sans supervision. Cet appareil peut être utilisé par des enfants âgés de 8 ans et plus et des personnes ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissances s'ils ont reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et comprennent les risques impliqué. Le nettoyage et l'entretien journalier ne doivent pas être effectués par des enfants sans supervision. La température ambiante de fonctionnement de la distributrice se situe entre 40 °F et 105 °F (4 °C et 41 °C) à une altitude maximale de 16 400 pied (5 000 mètre). Ne faites pas fonctionner l'appareil en dehors de ces conditions. Si l'appareil a gelé, cessez de l'utiliser et contactez un technicien d'entretien autorisé. Le personnel assigné au nettoyage, à la désinfection et à l'entretien de l'appareil doit avoir reçu une formation à cet effet. Lors de l'installation, les ensembles de raccordement de tuyaux usagé ne doivent pas être réutilisés pour être raccordés l'unité au réseau d'alimentation en eau; de nouveaux ensembles de tuyaux doivent toujours être utilisés. Les mesures de sécurité en vigueur doivent être suivies. Observez toutes les étiquettes de sécurité apposées sur l'appareil.

⚠ Electrical Warning

Check the dispenser nameplate label, located behind the splash plate, for the correct electrical requirements of unit. Do not plug into a wall electrical outlet unless the current shown on the serial number plate agrees with local current available. Follow all local electrical codes when making connections. Each dispenser must have a separate electrical circuit. Do not use extension cords with this unit. Do not 'gang' together with other electrical devices on the same outlet. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance. The key-switch does not disable the line voltage to the transformer primary. Always disconnect electrical power to the unit to prevent personal injury before attempting any internal maintenance. The resettable breaker switch should not be used as a substitute for unplugging the dispenser from the power source to service the unit. Only qualified personnel should service internal components of electrical control housing. Make sure that all water lines are tight and units are dry before making any electrical connections!

⚠ Avertissement - Électricité

Reportez-vous à l'étiquette d'identification de la distributrice située derrière la plaque antiéclaboussures pour connaître les caractéristiques électriques de l'appareil. Ne branchez pas l'appareil dans une prise électrique murale à moins que le courant disponible corresponde à l'intensité nominale indiquée sur l'étiquette portant le numéro de série. Les raccordements électriques doivent être conformes au code électrique local. Chaque distributrice doit être branchée dans un circuit électrique dédié. Ne raccordez pas cet appareil à l'aide d'une rallonge électrique. Ne branchez pas cet appareil dans une prise électrique multiple partagée par d'autres appareils. Ne placez pas plusieurs prises d'alimentation multiples portables ou alimentations électriques portables à l'arrière de l'appareil. L'interrupteur verrouillable ne désactive pas la tension de ligne au primaire du transformateur. Débranchez toujours l'alimentation électrique de l'appareil avant une intervention d'entretien afin de prévenir des blessures. L'ouverture du disjoncteur à réarmement ne remplace pas le débranchement de la distributrice au moment de procéder à une intervention d'entretien. Seul le personnel qualifié est autorisé à faire l'entretien et la réparation des composants électriques logés dans le boîtier du module de commande. Veillez à ce que les conduites d'eau soient étanches et que l'appareil soit sec avant de procéder à des raccordements électriques.

⚠ Carbon Dioxide (CO_2)

- **WARNING:** Carbon Dioxide (CO_2) is a colorless, noncombustible gas with a light pungent odor. High percentages of CO_2 may displace oxygen in the blood.
- **WARNING:** Prolonged exposure to CO_2 can be harmful. Personnel exposed to high concentrations of CO_2 gas will experience tremors which are followed by a loss of consciousness and suffocation.
- **WARNING:** If a CO_2 gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak.
- **WARNING:** Strict attention must be observed in the prevention of CO_2 gas leaks in the entire CO_2 and soft drink system.

⚠ Dioxyde de carbone (CO_2)

- **AVERTISSEMENT :** Le dioxyde de carbone (CO_2) est un gaz incolore et non combustible qui a une odeur âcre. Un pourcentage élevé de CO_2 réduit la quantité d'oxygène dans le sang.
- **AVERTISSEMENT :** L'exposition prolongée au CO_2 est dangereuse pour la santé. Le personnel exposé à un taux élevé de CO_2 souffre de tremblements qui sont suivis par une perte de conscience et la suffocation.
- **AVERTISSEMENT :** Si vous suspectez une fuite de CO_2, aérez immédiatement la zone contaminée avant de procéder à la réparation de la fuite.
- **AVERTISSEMENT :** Il est impératif de prévenir toute fuite de CO_2 dans le système de distribution de CO_2 et de breuvage.

⚠ CO_2 Safe Handling and Storage

CO_2 cylinders should only be handled by trained personnel who are aware of the hazards associated with CO_2 gas. CO_2 cylinders should be handled with care. Never drag or drop a CO_2 cylinder. Never attempt to handle a leaking CO_2 cylinder. The valve should always be closed when handling a cylinder. If the cylinder is fitted with a valve cap, always verify the cap is secure before handling. Always store CO_2 cylinders in an upright position and in a well-ventilated area. Never store CO_2 cylinders near anything that emits high heat and keep out of direct sunlight. Enclosed areas in which CO_2 is being stored should be equipped with a CO_2 monitoring system.

⚠ Manipulation et stockage sûrs du CO_2

Les bouteilles de dioxyde de carbone ne doivent être manipulées que par du personnel formé et conscient des dangers associés au gaz carbonique. Les bouteilles de dioxyde de carbone doivent être manipulées avec précaution. Ne jamais faire glisser ou laisser tomber une bouteille de dioxyde de carbone. N'essayez jamais de manipuler une bouteille de dioxyde de carbone qui fuit. La vanne doit toujours être fermée lors de la manipulation d'une bouteille. Si la bouteille est équipée d'un bouchon de valve, vérifiez toujours que le bouchon est bien fixé avant de manipuler la bouteille. Stockez toujours les bouteilles de dioxyde de carbone en position verticale et dans un endroit bien aéré. Ne rangez jamais les bouteilles de dioxyde de carbone à proximité de tout ce qui dégage beaucoup de chaleur et gardez-les à l'abri de la lumière directe du soleil. Les zones fermées dans lesquelles le dioxyde de carbone est stocké doivent être équipées d'un système de surveillance du dioxyde de carbone.

⚠ Water Notice

Provide an adequate potable water supply. Water pipe connections and fixtures directly connected to a potable water supply must be sized, installed, and maintained according to federal, state, and local laws. The water supply to the carbonator must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 75 psi (0.516 MPa) line pressure, but not exceeding a maximum of 125 psi (0.862 MPa). Water pressure exceeding 125 psi (0.862 MPa) must be reduced to 125 psi (0.862 MPa) with pressure regulator. The water supply to non-carb drinks must be a minimum of 75 psi (0.517 MPa), using a water booster if needed. Use a filter in the water line to avoid equipment damage and beverage off-taste. Check the water filter periodically, as required by local conditions. The water supply must be protected by means of an air gap, a backflow prevention device or another approved method to comply with NSF standards. A leaking inlet water check valve will allow carbonated water to flow back through the pump when it is shut off and contaminate the water supply. Ensure the backflow prevention device complies with ASSE and local standards. It is the responsibility of the installer to ensure compliance.

⚠ Remarque relative à l'eau

Assurez-vous que l'alimentation en eau potable est suffisante. Les branchements et les raccords de tuyauterie d'eau directement reliés à l'alimentation en eau potable doivent avoir la taille appropriée et être installés et entretenus conformément aux codes provincial et local. La conduite d'alimentation en eau doit avoir un diamètre minimum de 3/8 po (9,525 mm) et une pression minimale de 75 psi (0,516 Mpa) sans toutefois excéder 125 psi (0,862 Mpa). Si la pression d'eau excède 125 psi (0,862 Mpa), réglez le régulateur de pression à 125 psi (0,862 Mpa). L'alimentation en eau des boissons sans carburateur doit être d'au moins 75 psi (0,517 MPa), en utilisant un surpresseur d'eau si nécessaire. Installez un filtre dans la conduite d'eau pour protéger l'appareil et éliminer tout arrière-goût. Inspectez le filtre à eau régulièrement, selon les conditions du réseau local. Le circuit d'alimentation en eau doit être protégé au moyen d'un clapet antiretour, ou d'un dispositif antirefoulement ou d'une autre méthode conforme aux normes de la NSF. Dans le cas d'une fuite du clapet antiretour de la conduite d'alimentation, l'eau gazéifiée refoule à travers la pompe (lorsqu'elle n'est pas en service) et contamine ainsi l'alimentation en eau. Assurez-vous que le dispositif antirefoulement est conforme aux normes de l'ASSE et aux codes en vigueur localement. Cette tâche est de la responsabilité de l'installateur.

NOTE

The dispenser should only be installed in a location where it can be overseen by trained personnel, and it should never be installed in an area where a waterjet can be used.

REMARQUE

Le distributeur de boissons ne doit être installé qu'à un endroit où il peut être surveillé par du personnel qualifié et ne doit jamais être installé dans une zone où un jet d'eau peut être utilisé.

⚠ Automatic Agitation

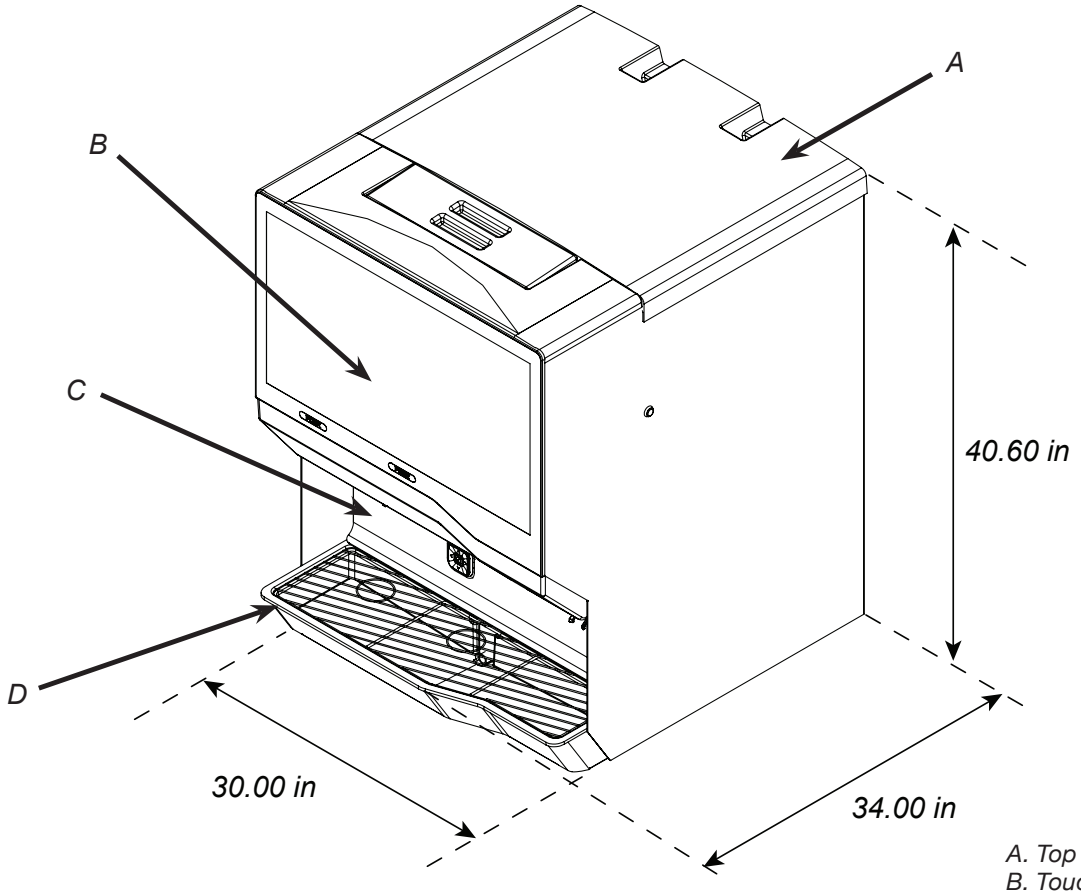
- Units are equipped with an automatic agitation system and will activate unexpectedly.
- **CAUTION:** Do not place hands or foreign objects in the ice bin tank. Unplug the dispenser during servicing, cleaning, and sanitizing.
- **CAUTION:** To avoid personal injury, do not attempt to lift the dispenser without assistance. For heavier dispensers, use a mechanical lift.

⚠ Agitation Automatique

- Les distributeurs de boissons sont équipés d'un système d'agitation automatique et s'activeront de manière inattendue.
- **MISE EN GARDE :** Ne placez pas les mains ou des objets étrangers dans le réservoir de glace. Débranchez le distributeur de boissons pendant l'entretien, le nettoyage et l'assainissement.
- **MISE EN GARDE :** Pour éviter des blessures corporelles, n'essayez pas de soulever le distributeur de boissons sans assistance. Pour les distributeurs de boissons plus lourds, utilisez un élévateur mécanique.

SPECIFICATIONS AND FEATURES

IBD BOLD 30i



A. Top Cover
B. Touchscreen Display
C. Splash Plate
D. Cup Rest/Drip Tray

DIMENSIONS

Width: 30.00 inches (762 mm)
Depth: 34.00 inches (863.6 mm)
Height: 40.60 inches (1031.24 mm)

WEIGHT

Shipping: 290 lbs (132 kg)
Operating (w/ Ice): 570 lbs (259 kg)
Ice Capacity: 280 lbs (127 kg)

ELECTRICAL

120 VAC / 60 Hz / 5.0 Amps

220/240 VAC / 50/60 Hz / 2.5 Amps

CARBONATED WATER SUPPLY

Min Flowing Pressure: 25 psi (0.172 MPa)
Max Static Pressure: 50 psi (0.345 MPa)

PLAIN WATER SUPPLY

Min Flowing Pressure: 75 psi (0.517 MPa)

CARBON DIOXIDE (CO_2) SUPPLY

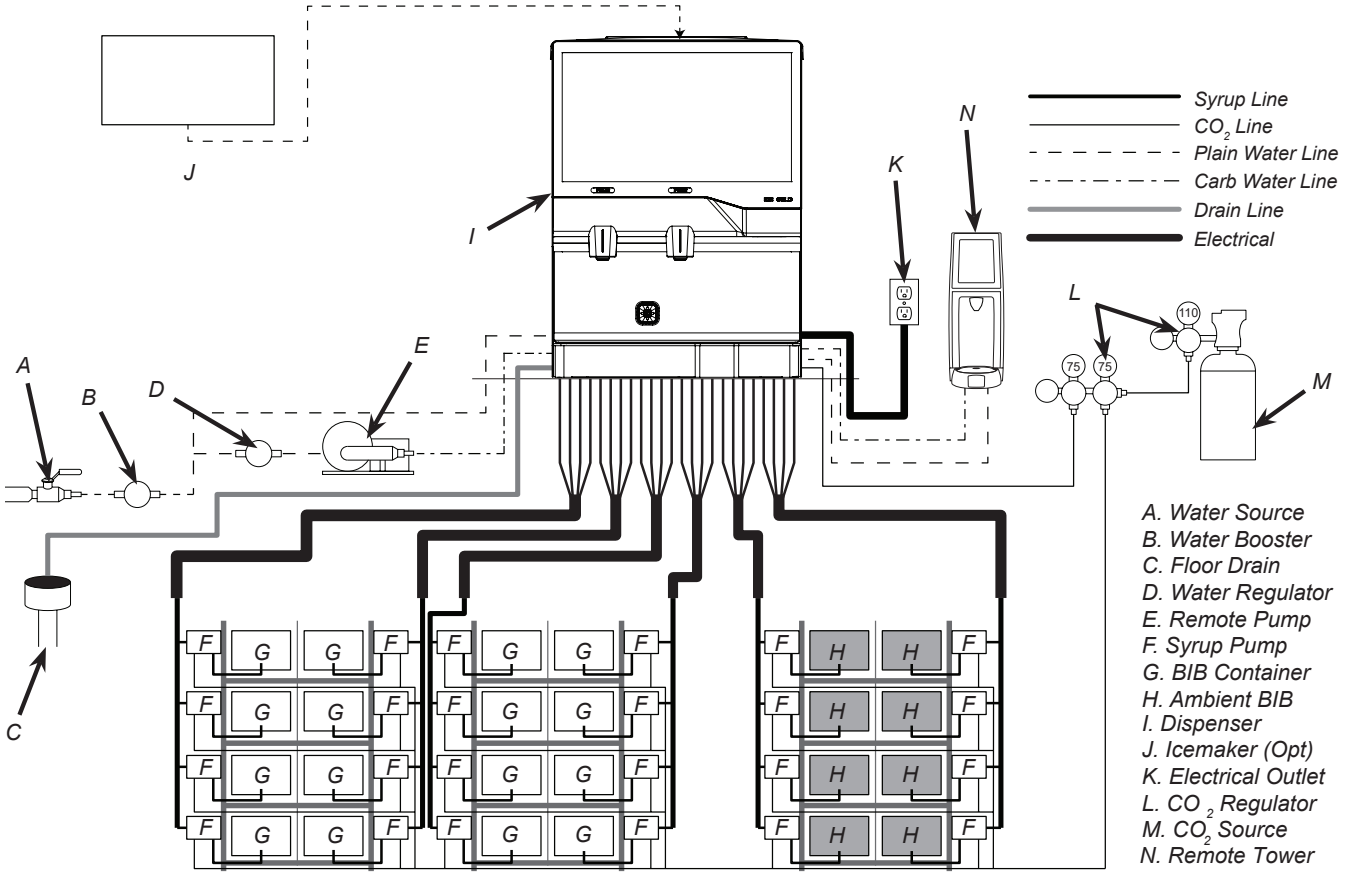
Min Pressure: 70 psi (0.483 MPa)
Max Pressure: 80 psi (0.552 MPa)

FITTINGS

Carbonator Inlet: 3/8 inch barb
Plain Water Inlet: 3/8 inch barb
Brand Syrup Inlets: 3/8 inch barb
Ambient Flavor Inlets: 3/8 inch barb
CO_2 Inlet: 3/8 inch barb

This unit emits a sound pressure level below 70 dB
Max Altitude: 16,400 ft (5,000 m)

General System Overview - Remote Syrup Pumps



PRE-INSTALLATION CHECKLIST

TOOLS REQUIRED:

- ☐ Oetiker Pliers
- ☐ Tubing Cutters
- ☐ Wrench
- ☐ Slotted Screwdriver
- ☐ Phillips Screwdriver
- ☐ Drill

BIB SYSTEM:

- ☐ BIB Rack
- ☐ BIB Syrup Boxes
- ☐ BIB Regulator Set
- ☐ BIB Connectors

POST MIX ACCESSORIES:

- ☐ High Pressure CO_2 Regulator
- ☐ Low Pressure CO_2 Regulator Manifold
- ☐ CO_2 Supply
- ☐ Chain for CO_2 Tank
- ☐ Beverage Dispenser
- ☐ Beverage Tubing
- ☐ Oetiker Clamp Fittings
- ☐ Water Booster (Lancer PN: 82-3401 or MC-163172
- ☐ Water Regulator

CONSIDER THE FOLLOWING BEFORE INSTALLATION:

- ☐ Location of Water Supply Lines
- ☐ Location of Drain
- ☐ Location of Electrical Outlet
- ☐ Location of Heating and Air Conditioning Ducts
- ☐ Do you have enough space to install the dispenser?
- ☐ Is countertop level?
- ☐ Can the countertop support the weight of the dispenser? (Include the weight of an ice machine plus weight of ice, if necessary)
- ☐ Is dispenser located away from direct sunlight or overhead lighting?

Read This Manual

This manual was developed by Lancer Worldwide as a reference guide for the owner/operator and installer of this dispenser. Please read this manual before installation and operation of this dispenser. Please see Troubleshooting section for service assistance. If the service cannot be corrected please call your Service Agent or Lancer Customer Service. Always have your model and serial number available when you call.

INSTALLATION

Unpacking the Dispenser

1. Set shipping carton upright on the floor then cut package banding straps and remove.
2. Open top of carton and remove interior packaging.
3. Lift carton up and off of the unit.

NOTE

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

REMARQUE

Inspectez l'appareil pour déceler des dommages cachés. Si l'appareil est endommagé, avisez le transporteur et soumettez-lui une réclamation.

⚠ WARNING

Never energize the machine if there is any trace of damage. Contact Lancer Customer Service for assistance.

⚠ AVERTISSEMENT

N'alimentez jamais la machine s'il y a une trace quelconque de dommage. Contactez le service à la clientèle de Lancer pour obtenir de l'aide.

4. Remove plywood shipping base from unit by moving unit so that one side is off the countertop or table allowing access to screws on the bottom of the plywood shipping base.

NOTE

If unit is to be transported, it is advisable to leave the unit secured to the plywood shipping base.

REMARQUE

Si l'appareil doit être transporté, il est conseillé de le laisser fixé sur la base d'expédition en contreplaqué.

5. Remove accessory kit and loose parts from ice compartment.
6. Clean ice chute and ice bin using cleaning solution on page 33.
7. If leg kit has been provided, assemble legs by tilting unit.

⚠ ATTENTION

DO NOT LAY UNIT ON ITS SIDE OR BACK.

⚠ ATTENTION

NEW COUCHEZ PAS L'APPAREIL SUR LE CÔTÉ OU SUR LE DOS.

NOTE

NSF listed units must be sealed to the counter or use legs provided.

REMARQUE

Les appareils homologués par la NSF doivent être scellés sur le comptoir ou reposer sur les pieds fournis.

Selecting/Preparing a Counter Location

NOTE

The dispenser should only be installed in a location where it can be overseen by trained personnel, and it should never be installed in an area where a waterjet can be used.

REMARQUE

Le distributeur de boissons ne doit être installé qu'à un endroit où il peut être surveillé par du personnel qualifié et ne doit jamais être installé dans une zone où un jet d'eau peut être utilisé.

1. Select a levelled, well ventilated location that is in close proximity to a properly grounded electrical outlet, within five (5) feet (1.5 m) of a drain, a water supply that meets the requirements shown in the Specifications section found on page 6, and away from direct sunlight or overhead lighting.
2. Sufficient clearance must be provided, if an ice maker is not installed, to allow filling ice compartment from a five gallon bucket (a minimum of 16 inches [40.6 cm] is recommended).
3. The selected location should be able to support the weight of the dispenser, ice and possibly an icemaker being installed after counter cut out is made. Total weight (with icemaker) for this unit could exceed 800 pounds (363.6 kg).

NOTE

Lancer does NOT recommend the use of shaved or flake ice in the dispenser.

REMARQUE

Lancer ne recommande pas l'utilisation de glace pilée ou en écailles dans le distributeur.

4. Unit may be installed directly on countertop or on legs. If installed directly on the counter, unit must be sealed to the countertop with an FDA approved sealant. If an icemaker is to be mounted on top of dispenser, do not install dispenser on legs.

NOTE

NSF listed units must be sealed to the counter or use legs provided.

REMARQUE

Les unités répertoriées NSF doivent être scellées au comptoir ou utiliser les pieds fournis.

5. Select a location for the remote pump deck, syrup pumps, CO_2 tank, syrup containers, and water filter (recommended). Please see General System Overview on page 7 for reference.
6. Cut the necessary holes for the water, syrup, and CO_2 lines in the designated countertop location for the dispenser.

Leveling the Dispenser

In order to facilitate proper dispenser drainage, ensure that the dispenser is level, front to back and side to side. Place a level on the top of the rear edge of the dispenser. The bubble must settle between the level lines. Repeat this procedure for the remaining three sides. Adjust as necessary. For optimum performance place the unit at a 0° tilt. The maximum tilt is 5°.

Mise à niveau de la distributrice

Afin de faciliter une vidange complète, assurez-vous que l'appareil est de niveau sur les axes avant arrière et gauche droit. Placez un niveau sur le bord arrière de la distributrice. La bulle doit se situer entre les deux lignes. Répétez la procédure sur les trois autres côtés. Ajustez le niveau de l'appareil si nécessaire. Pour un résultat maximal, réglez l'inclinaison à 0°. L'inclinaison maximale est de 5°.

NOTE

To assure that beverage service is accessible to all customers, Lancer recommends that counter height and equipment selection be planned carefully. The 2010 ADA Standards for Accessible Design states that the maximum reach height from the floor should be no more than 48" if touch point is less than 10" from the front of the counter, or a maximum of 46" if the touch point is more than 10" and less than 27" from the front of the counter. For more information about the customer's legal requirements for the accessibility of installed equipment, refer to 2010 ADA Standards for Accessible Design - http://www.ada.gov.

REMARQUE

Pour s'assurer que le service de boissons est accessible à tous les clients, Lancer recommande que la hauteur du comptoir et la sélection de l'équipement soient planifiées avec soin. Les normes 2010 de l'ADA pour la conception accessible stipulent que la hauteur de portée maximale depuis le sol ne doit pas dépasser 48" si le point de contact est à moins de 10 de l'avant du comptoir, ou un maximum de 46" si le point de contact est plus à moins de 10" et à moins de 27" de l'avant du comptoir. Pour plus d'informations sur le les exigences légales du client concernant l'accessibilité de l'équipement installé, reportez-vous aux normes ADA 2010 pour la conception accessible - http://www.ada.gov.

Installing an Icemaker (if necessary)

⚠ ATTENTION

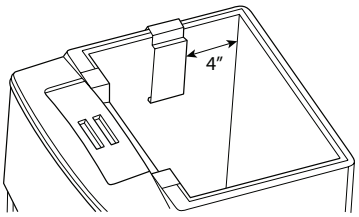
When installing an icemaker on the dispenser, use a bin thermostat to control the ice level (see below). This will prevent damage to the dispensing mechanism. The bracket for mounting a thermostat is located in the ice bin. During the automatic agitation cycle and while dispensing ice, ensure there is adequate space between the top of the ice level and the bottom of the icemaker so the ice can move without obstruction. Contact your icemaker manufacturer for information on a suitable bin thermostat.

⚠ ATTENTION

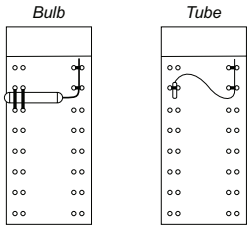
Lorsque vous installez une machine à glaçons sur le distributeur, utilisez un thermostat de bac pour contrôler le niveau de glace (voir ci-dessous). Cela permettra d'éviter d'endommager le mécanisme de distribution. Le support pour le montage d'un thermostat est situé dans le bac à glace. Pendant le cycle d'agitation automatique et lors de la distribution de la glace, assurez-vous qu'il y a suffisamment d'espace entre le haut du niveau de glace et le bas de la machine à glaçons pour que la glace puisse se déplacer sans obstruction. Contactez le fabricant de votre machine à glaçons pour obtenir des informations sur un thermostat de bac adapté.

1. Install the icemaker per manufacturer specifications. Points of consideration include drainage, ventilation, and drop zones.
2. An adapter plate is required when installing an icemaker. Contact your Sales Representative or Lancer Customer Service for more information.
3. A bin thermostat is required in order to control the level of ice in the dispenser (Refer to ATTENTION note above). Contact your icemaker manufacturer to obtain the correct bin thermostat.
4. Bin thermostat should be a minimum of 2" below the top edge of the dispenser. The preferred location of the bin thermostat is on the left side wall.

Attach Bin Stat Bracket As Shown



Recommended Bin Stat Attachment



⚠ ATTENTION

Failure to use an ice bin thermostat will not only void your IBD's warranty but will result in the inability to control the level of ice in the ice bin which can cause damage to your dispenser.

⚠ ATTENTION

Le fait de ne pas utiliser un thermostat de bac à glace annulera non seulement la garantie de votre IBD, mais entraînera l'incapacité de contrôler le niveau de glace dans le bac à glace, ce qui peut endommager votre distributeur.

5. Ensure the icemaker is installed properly to allow for removal of the merchandiser.
6. Ensure manual fill is accessible.
7. Clean and maintain icemaker per manufacturer's instructions.

Dispenser Installation

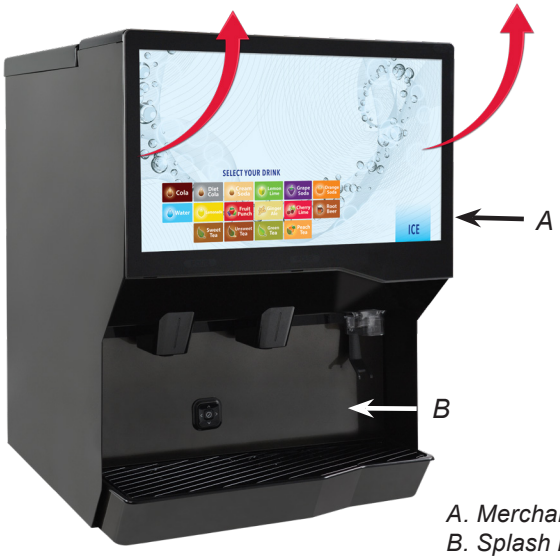
NOTE

The installation or relocation must be carried out by qualified personnel with up-to-date knowledge and practical experience in accordance with current regulations.

REMARQUE

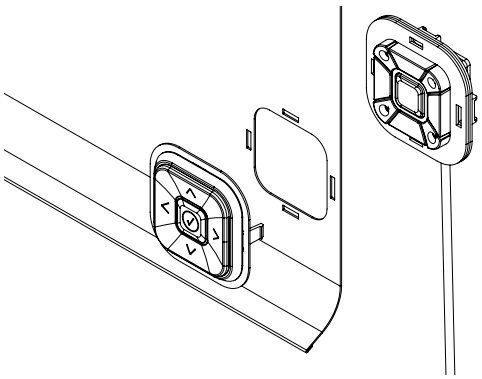
L'installation ou la réinstallation après un déplacement doit être effectuée par un technicien qualifié conformément aux codes en vigueur.

1. To access the valves behind the merchandiser for water and syrup calibration (as shown under Service Menu section), the merchandiser must be lifted out of the way. Grab the sides of the screen and pull out and up.

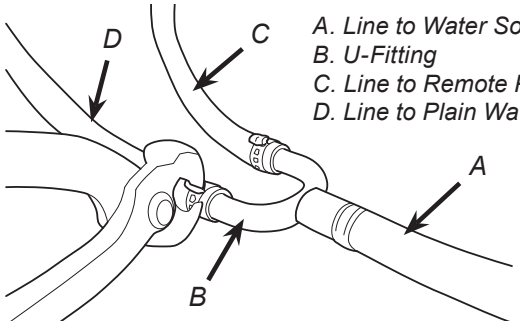


A. Merchandiser
B. Splash Plate

2. To remove splash plate, remove cup rest, then remove splash plate by pushing it up, bringing the bottom of it forward and carefully pulling it out halfway to disconnect the cable from the ADA kaypad. Once cable is disconnected, pull out splash plate completely.



3. Route appropriate tubing from the water source to the water inlet at the remote pump deck.
4. Install water booster (Lancer PN MC-163172) between water supply and the remote pump deck.
5. Using tubing cutters, cut the water supply line and install U-fitting. Route appropriate tubing from the U-fitting to the plain water inlet at the unit.



A. Line to Water Source
B. U-Fitting
C. Line to Remote Pump Deck
D. Line to Plain Water Inlet

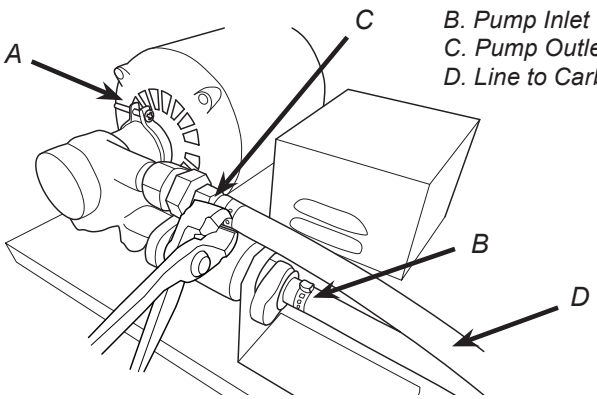
NOTE

Since this unit uses ice for cooling there is no risk of water freezing within the tubes in the unit as long as the unit is used indoors and not placed in extreme cold environments.

REMARQUE

Étant donné que ce distributeur de boissons utilise de la glace pour le refroidissement, il n'y a aucun risque de gel de l'eau à l'intérieur des tubes du distributeur de boissons tant qu'il est utilisé à l'intérieur uniquement et non placé dans des environnements extrêmement froids.

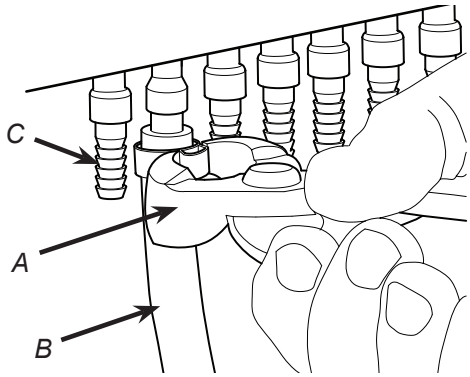
6. Route the appropriate tubing from the remote pump deck outlet to the carbonated water inlet at the unit.



A. Remote Pump Deck
B. Pump Inlet
C. Pump Outlet
D. Line to Carb Inlet

7. Install a shut-off valve in the water line feeding the remote pump deck as well as the water line feeding the plain water inlet.

8. Route appropriate tubing from the syrup pump location to the syrup inlets and connect tubing to all syrup inlets.



A. Oetiker Pliers
B. Tubing
C. Syrup/Water Inlet

NOTE

See Plumbing Diagrams on the front of the unit or on page 44 for reference.

REMARQUE

Voir les schémas de plomberie sur le devant de l'unité ou à la page 44 pour référence.

9. Route appropriate tubing from the CO_2 source location to the CO_2 inlet on the unit and connect tubing to inlet.
10. Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating.

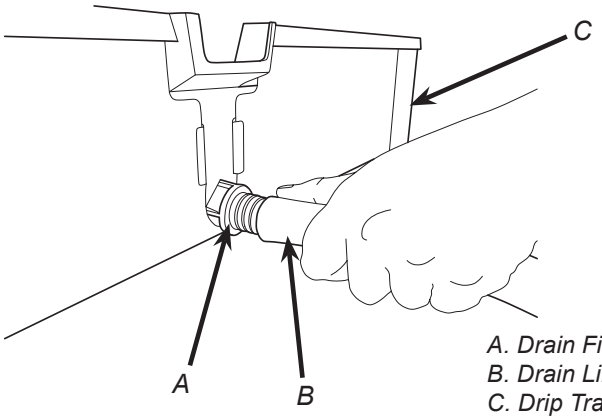
⚠ WARNING

DO NOT PLUG UNIT INTO GROUNDED ELECTRICAL OUTLET AT THIS TIME. **Make sure that all water lines are tight and unit is dry before making any electrical connections.**

⚠ AVERTISSEMENT

NE PAS BRANCHER L'APPAREIL DANS UNE PRISE ÉLECTRIQUE MISE À LA TERRE POUR LE MOMENT. Assurez-vous que toutes les conduites d'eau sont étanches et que l'unité est sèche avant d'effectuer des connexions électriques.

11. Remove drip tray by lifting up and pulling out. Connect the insulated drain line to the drain fitting.



A. Drain Fitting
B. Drain Line
C. Drip Tray

⚠ CAUTION

Drain line must be insulated with a closed cell insulation. Insulation must cover the entire length of the drain hose, including fittings. The drain should be installed in such a manner that water does not collect in sags or other low points, as condensation will form.

⚠ MISE EN GARDE

La conduite d'évacuation doit être isolée avec une isolation à cellules fermées. L'isolation doit couvrir toute la longueur du tuyau de vidange, y compris les raccords. Le drain doit être installé de manière à ce que l'eau ne s'accumule pas dans les affaissements ou autres points bas, car de la condensation se formerait.

⚠ ATTENTION

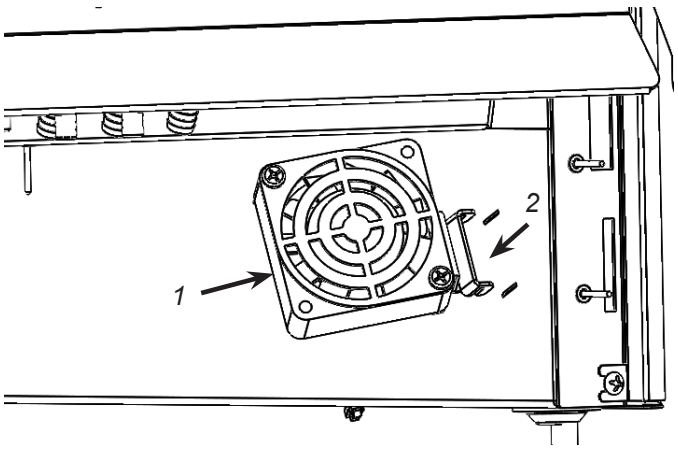
Pouring hot water into drain may cause the drain tube to collapse. Allow only luke warm or cold water to enter drain tube. Pouring coffee tea and similar substances into drain may cause the drain tube to become clogged with coffee or tea grounds, or other solid particles.

⚠ ATTENTION

Verser de l'eau chaude dans le drain peut provoquer l'effondrement du tube de drainage. Ne laissez entrer que de l'eau tiède ou froide dans le tube de vidange. Le fait de verser du café, du thé et des substances similaires dans le drain peut obstruer le tube de drainage avec du marc de café ou de thé, ou d'autres particules solides.

Condensation Fan Installation

1. Install condensation fan on the underside of the unit by (1) pushing fan bracket into slots in the right wall, then (2) sliding down to engage.



2. Connect the unit's red and black power harness to fan connector.
3. Reattach drip tray and cup rest to the unit.
4. Reconnect the cable to the ADA keypad and reinstall the splash plate.

NOTE

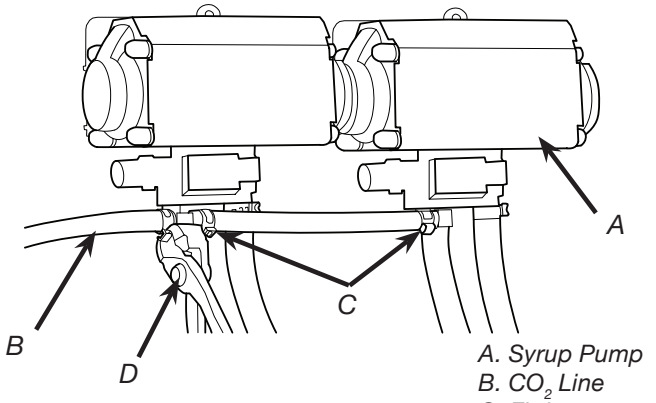
When installing the drip tray, make sure both of the cold plate drain hoses are lined up to the openings in the drip tray. Make sure the end of the hose rests at least a half of an inch over the edge of the opening to ensure proper drainage of the cold plate.

REMARQUE

Lors de l'installation du bac d'égouttage, assurez-vous que les deux tuyaux de vidange de la plaque froide sont alignés avec les ouvertures du bac d'égouttage. Assurez-vous que l'extrémité du tuyau repose à au moins un demi-pouce sur le bord de l'ouverture pour assurer un bon drainage de la plaque froide.

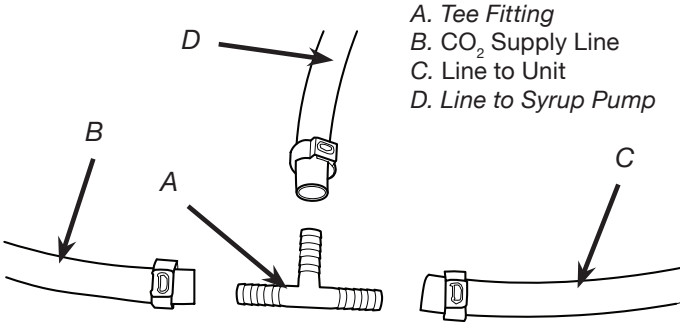
Installing Remote Syrup Pumps - Bag In Box

1. Install BIB rack and remote pumps according to manufacturers' instructions.
2. Once pumps and BIB rack are installed, measure and cut tubing to length between the pump CO_2 inlets, then connect tubing to all pumps.



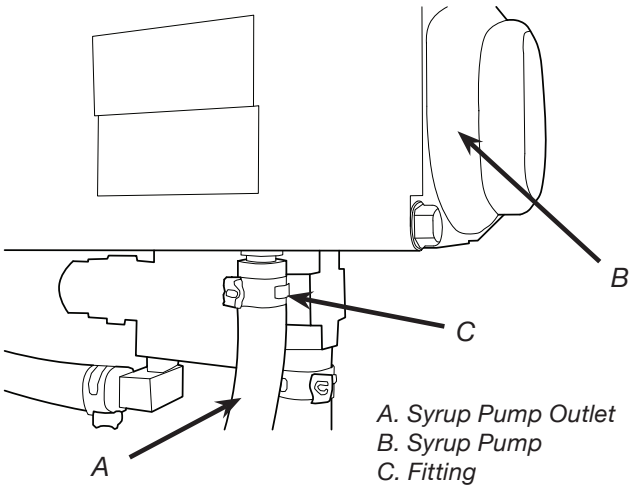
A. Syrup Pump
B. CO_2 Line
C. Fitting
D. Oetiker Pliers

3. Using tubing cutters, cut the CO_2 supply line to the syrup pumps and install tee fitting. Then, route the appropriate tubing from the tee fitting to the syrup pumps and to the unit.



A. Tee Fitting
B. CO_2 Supply Line
C. Line to Unit
D. Line to Syrup Pump

4. Connect tubing from dispenser syrup inlet to the syrup pump outlet fitting. Repeat for each syrup line/pump.



A. Syrup Pump Outlet
B. Syrup Pump
C. Fitting

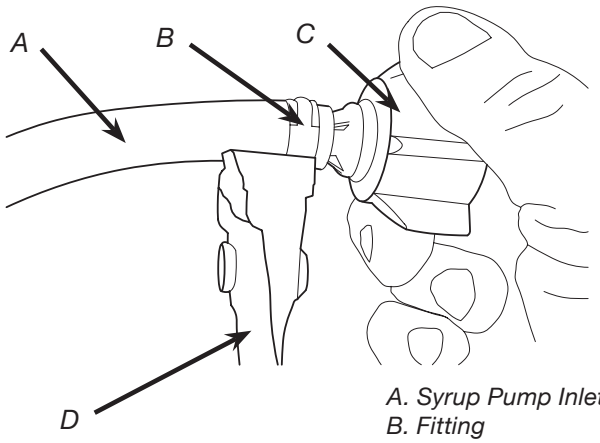
5. Install BIB (bag in box) connectors onto the syrup pump inlet tubing.

⚠ ATTENTION

Use proper connector for syrup manufacturer.

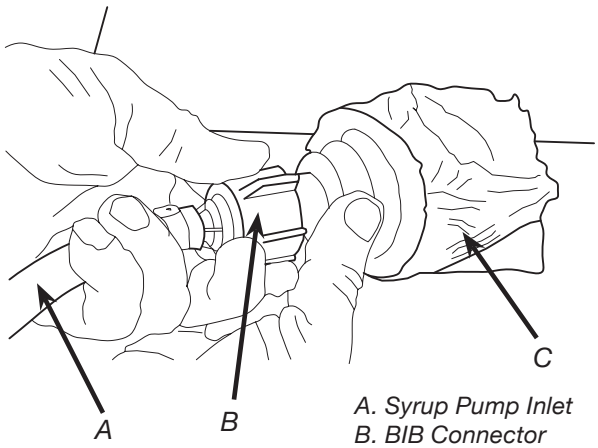
⚠ ATTENTION

Utilisez le connecteur approprié spécifique au fabricant de sirop.



A. Syrup Pump Inlet
B. Fitting
C. BIB Connector
D. Oetiker Pliers

6. Connect syrup BIBs to connectors. Repeat for each syrup line/pump.



A. Syrup Pump Inlet
B. BIB Connector
C. BIB Syrup Container

Installing CO_2 Supply

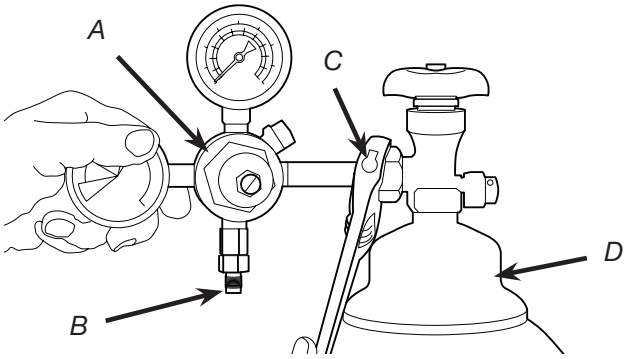
1. Connect high pressure CO_2 regulator assembly to CO_2 cylinder or bulk system.

⚠ ATTENTION

Before installing regulator, ensure that a seal (washer or O-ring) is present in regulator attachment nut.

⚠ ATTENTION

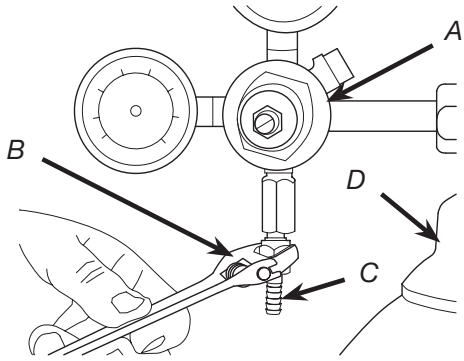
Avant d'installer le régulateur, assurez-vous qu'un joint torique ou une rondelle est en place dans l'écrou d'accouplement du régulateur.



- *Thread regulator nut onto to tank, then tighten nut with wrench*

A. CO_2 Regulator
B. Outlet
C. Wrench
D. CO_2 Supply

2. Connect a 1/4" nut, 3/8" stem and seal to CO_2 regulator outlet.



A. CO_2 Regulator
B. Wrench
C. 1/4" nut, 3/8 stem
D. CO_2 Supply

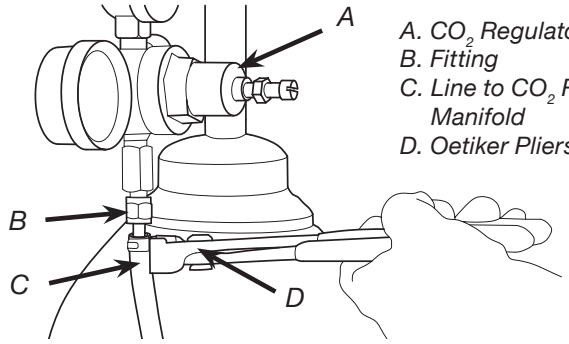
⚠ ATTENTION

A dedicated CO_2 regulator is required to supply the CO_2 inlet at the unit as well as to all remote syrup pumps.

⚠ ATTENTION

Un régulateur de CO_2 spécifique est obligatoire pour alimenter l'arrivée de CO_2 à l'appareil ainsi que toutes les pompes à sirop à distance.

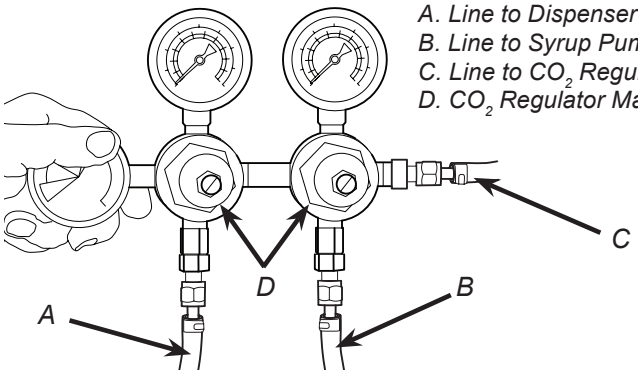
3. Route appropriate tubing from the low pressure CO_2 regulator manifold location to the 1/4" nut, 3/8" stem on the high pressure CO_2 regulator attached to source and connect tubing.



A. CO_2 Regulator
B. Fitting
C. Line to CO_2 Regulator Manifold
D. Oetiker Pliers

4. Connect tubing routed from the CO_2 inlet at the unit to one of the low pressure CO_2 regulator manifold outlets.

5. Connect tubing routed from the syrup pump location to the second outlet of the low pressure CO_2 regulator manifold.



A. Line to Dispenser
B. Line to Syrup Pumps
C. Line to CO_2 Regulator
D. CO_2 Regulator Manifold

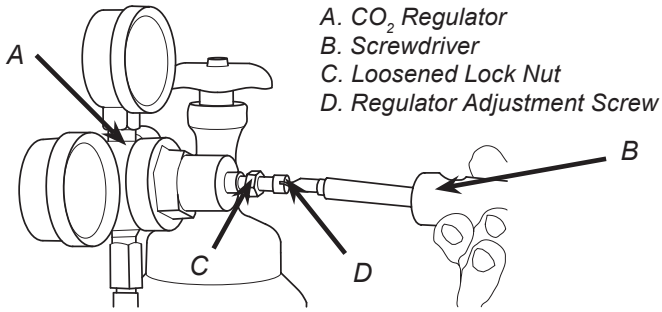
6. Using a wrench, loosen lock nut on the regulator adjustment screw of the high pressure CO_2 regulator connected to the source, then using a screwdriver back out lock nut screw all the way.

⚠ WARNING

DO NOT TURN ON CO_2 SUPPLY AT THIS TIME.

⚠ AVERTISSEMENT

N'OUVREZ PAS L'APPROVISIONNEMENT EN CO_2 MAINTENANT.

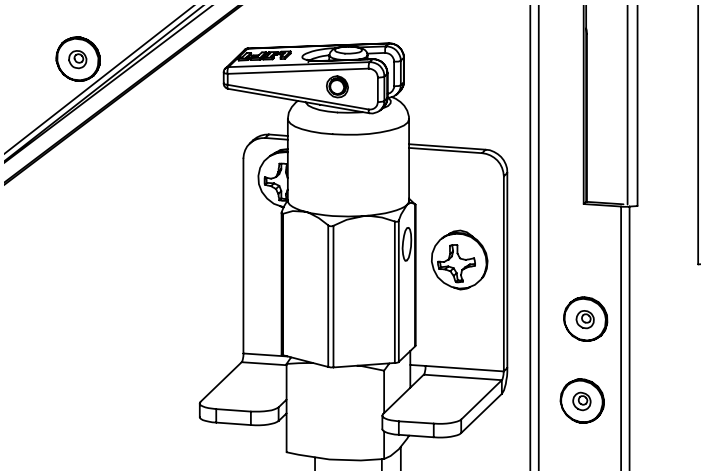


A. CO_2 Regulator
B. Screwdriver
C. Loosened Lock Nut
D. Regulator Adjustment Screw

7. Repeat Step 6 for both low pressure CO_2 regulators on the regulator manifold routed to the unit and the syrup pumps.

Dispenser Setup

1. Turn on water source.
2. Open the pressure relief valve located on the front of the unit by flipping up the valve cap lever. Hold open until water flows from the relief valve; then, close (flip down) the relief valve.



3. Verify all Bag-In-Box contains syrup and check all connections for leaks.
4. Place enough ice in the ice bin to fill approximately 1/2 of the bin before connecting the unit.
5. Connect unit power cord to grounded electrical outlet.

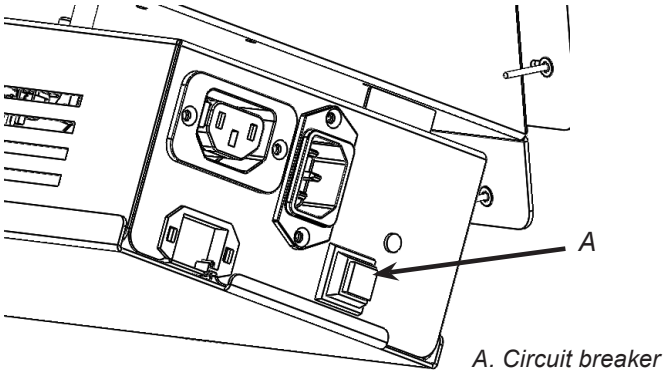
⚠ WARNING

Never energize the machine if there is any trace of damage. Contact Lancer Customer Service for assistance. The dispenser must be properly electrically grounded to avoid serious injury or fatal electrical shock. The power cord has a three-prong grounded plug. If a three-hole grounded electrical outlet is not available, use an approved method to ground the unit. Follow all local electrical codes when making connections. Each dispenser must have a separate electrical circuit. Do not use extension cords. Do not connect multiple electrical devices on the same outlet.

⚠ AVERTISSEMENT

N'alimentez jamais la machine s'il y a une trace quel conque de dommage. Contactez le service à la clientèle de Lancer pour obtenir de l'aide. Assurez-vous que la distributrice est reliée à la terre pour éviter des blessures graves ou des décharges électriques. Le cordon d'alimentation comporte une fiche de terre à trois broches. Si une prise électrique à trois trous n'est pas disponible, utilisez une méthode approuvée pour assurer la mise à la terre de l'appareil. Les raccordements électriques doivent être conformes au code électrique local. Chaque distributrice doit être branchée dans un circuit électrique dédié. N'utilisez pas de rallonge électrique. Ne branchez pas plusieurs appareils sur la même prise de courant.

6. Turn on the power to the dispenser by pressing the circuit breaker on the right side of the unit's electrical box and turning the 3-way key switch (located on the right side of the unit) to the vertical position.

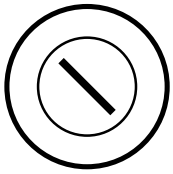


A. Circuit breaker

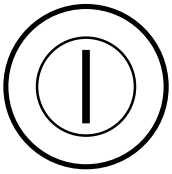
7. Test the ice dispense feature by ensuring that the ice auger runs when the ice lever is pressed.
8. If necessary, turn on the screen by pressing the circuit breaker on the unit's electrical box.
9. Once the screen has booted up, the service menu for drink setup must be accessed.

Access Service Menu

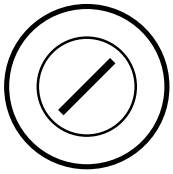
1. Access the **Service Menu** by turning the key switch clockwise to the third position.
2. A keypad will appear, enter the designated pin number to access the service menu.
3. For technician access to service menu enter the technician's pin number: ***4433.***



Sleep Position



On Position

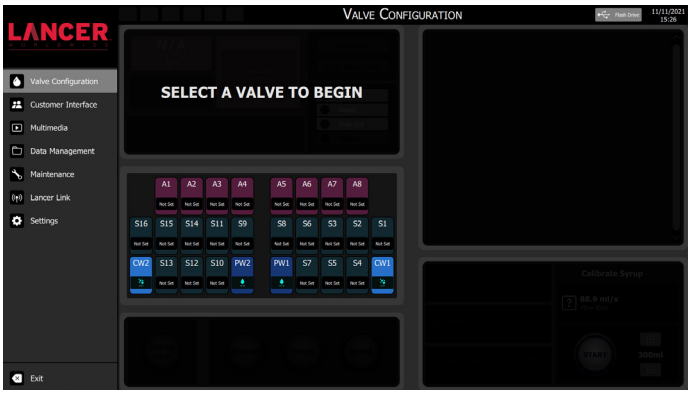


Service Position

IBD BOLD 30i SERVICE MENU

Valve Configuration - Water Purging

1. Tap *Valve Configuration* on the navigation menu.



2. Tap the water valve to be purged.

3. Tap the *Purge Water* button to activate purging. Once a steady flow of water is achieved, press the *Stop Purge* button to deactivate.

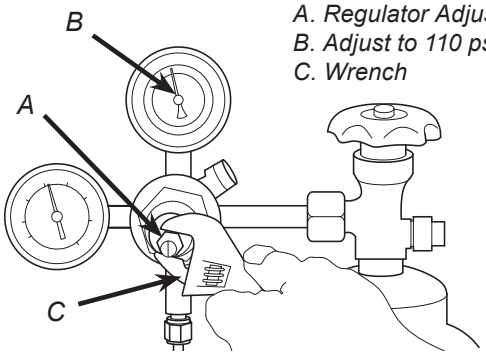
NOTE

Once the purge is activated, it will continue to dispense product until it is deactivated. To deactivate the purge, simply press the *Stop Purge* button.

REMARQUE

Une fois la purge activée, elle continuera à distribuer le produit jusqu'à ce qu'elle soit désactivée. Pour désactiver la purge, appuyez simplement à nouveau sur le bouton *Stop Purge.*

4. Repeat steps 2 - 3 for the remaining water buttons.
5. Make sure the pump deck is turned OFF before turning on CO_2.
6. Turn on CO_2 at the source then, using a screwdriver, adjust the high pressure regulator at the source to 110 psi (0.758 MPa) then tighten locknut with wrench.



A. Regulator Adjustment Screw
B. Adjust to 110 psi (0.758 MPa)
C. Wrench

7. Adjust both of the low pressure regulators on the regulator manifold to 75 psi (0.517 MPa) then tighten locknut with wrench.
8. Purge carbonated water (CW) buttons until gas-out.
9. Plug in the remote carbonator pump deck, if not already done so, and turn the switch to the ON position.
10. Purge carbonated water (CW) buttons until the carbonator pump comes on. Release the button, allow carbonator to fill and stop. Repeat this process until a steady flow of carbonated water is achieved.
11. Activate each valve to purge air from the syrup lines.

NOTE

The pump deck has a 3 minute timeout feature. If the timeout occurs, turn the deck OFF then ON by flipping the switch on the control box.

REMARQUE

Un délai d'inactivité de 3 minutes est prévu pour le bloc de pompes. Si ce délai est dépassé, mettre le bloc de pompes à OFF (ARRÊT), puis à ON (MARCHE) à l'aide de l'interrupteur de la boîte de commande.

NOTE

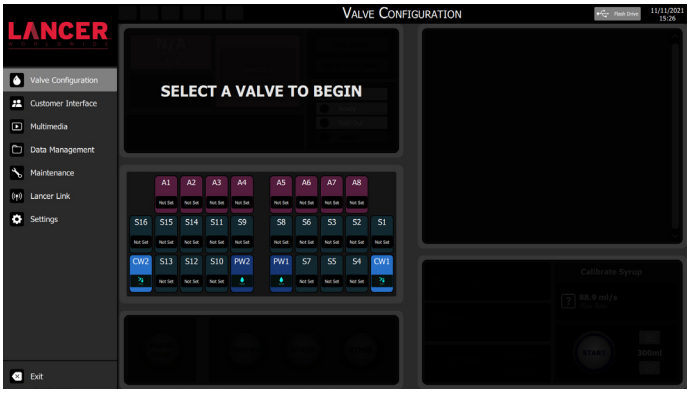
To check for CO_2 leaks, close the valve on the CO_2 cylinder and observe if the pressure to the system drops with the cylinder valve closed for five minutes. Open the cylinder valve after checking.

REMARQUE

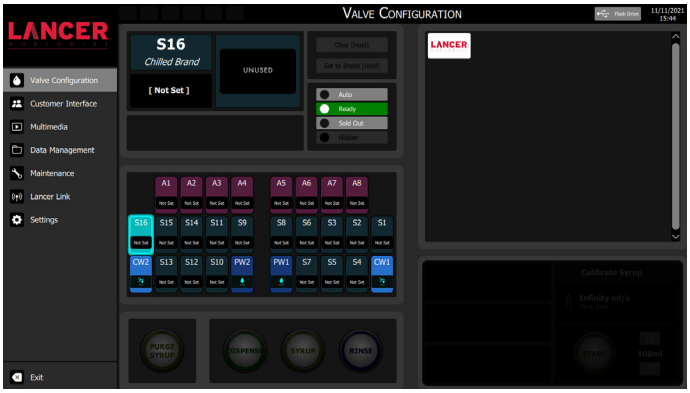
Pour vérifier la présence de fuite de CO_2, fermer la valve de la bouteille de CO_2 pour déterminer si la pression du système chute dans un délai de cinq minutes. Ouvrir la valve de la bouteille après la vérification.

Valve Configuration - Adding Brand/Flavor Valves

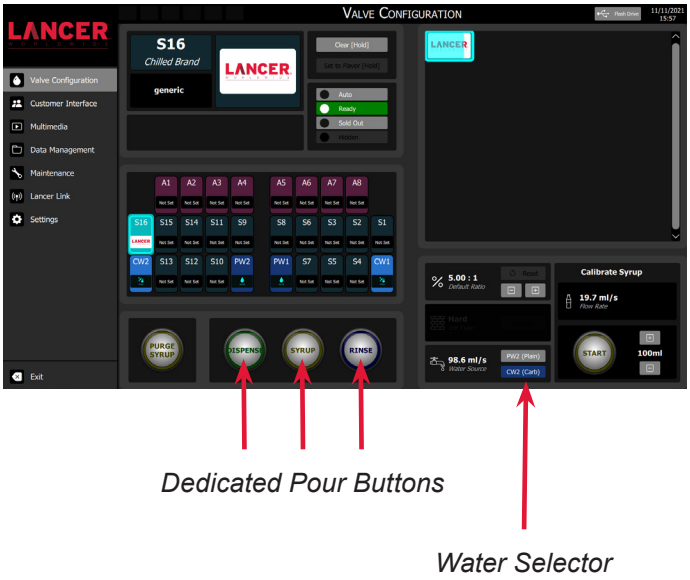
1. In order to use a brand or flavor, the valve must first be configured.
2. Tap *Valve Configuration* on the navigation menu.



3. Tap the desired chilled or ambient valve to configure.



4. Press and hold the desired brand icon from the brand selector pane to assign it to the selected valve.



NOTE

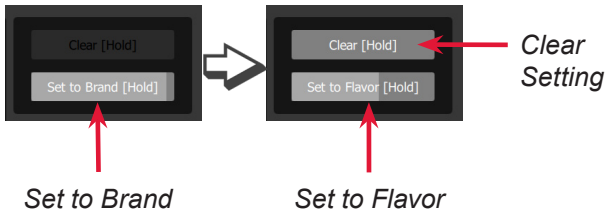
Ambient flavor valves (A1-A8) can be configured as ambient brand valves by pressing and holding the *Set to Brand* or *Set to Flavor* buttons.

Press and hold the *Clear* button to clear the associated valve configuration.

REMARQUE

Les vannes de saveur ambiante (A1-A8) peuvent être configurées en appuyant et en maintenant les boutons “Set to Brand” ou “Set to Flavor”.

Appuyez sur le bouton Clear et maintenez-le enfoncé pour effacer la configuration de la vanne associée.



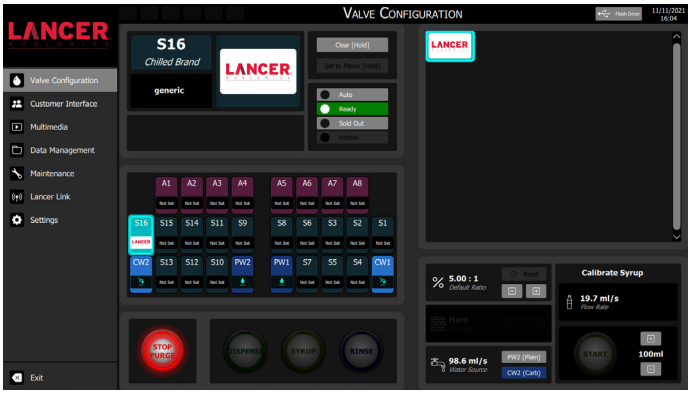
NOTE

Each brand has a predefined default water type and ratio. The water source can be changed by tapping the desired option from the Water pane. The ratio can be adjusted by tapping the +/- buttons in the Ratio pane.

REMARQUE

Chaque marque a un type d’eau et un rapport prédéfinis par défaut. La source d’eau peut être modifiée en appuyant sur l’option souhaitée dans le volet Water (Eau). Le ratio peut être ajusté en appuyant sur les boutons +/- du volet Ratio.

5. Tap the *Purge Syrup* button to activate purging. Once a steady flow of syrup is achieved, press the *Stop Purge* button to deactivate.



6. Repeat steps 3 - 5 for any other brand or flavor modules.

Valve Configuration - Plain/Carb Water Calibration

NOTE

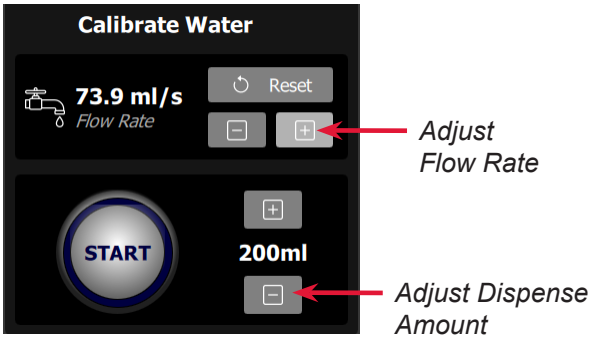
Ensure there is ice on the cold plate and the lines are cold before attempting to set the flow rates on the valves. The drink temperature should be no higher than 40°F (4.4°C) when flow rates are set.

REMARQUE

Assurez-vous qu'il y a de la glace sur la plaque froide et que les conduites sont froides avant de tenter de régler les débits sur les vannes. La température de la boisson ne doit pas dépasser 40 ° F (4,4 ° C) lorsque les débits sont réglés.

1. Tap *Valve Configuration* on the navigation menu.
2. Tap on the Water Valve to be calibrated.

3. Adjust the water flow rate to 73.9 ml/s using the +/- buttons in the Calibrate Water pane (roughly equates to 2.5 fl oz/s, which is normal for a 3.0 fl oz/s finished drink).



NOTE

Tap the *Reset* button to restore the flow rate to the default setting.

REMARQUE

Appuyez sur le bouton Reset (Réinitialiser) pour restaurer le débit d'eau par défaut.

4. Adjust the desired dispense amount to 200 ml using the +/- buttons. The provided graduated cylinder or ratio cup will be used to calibrate the plain and carbonated water module.

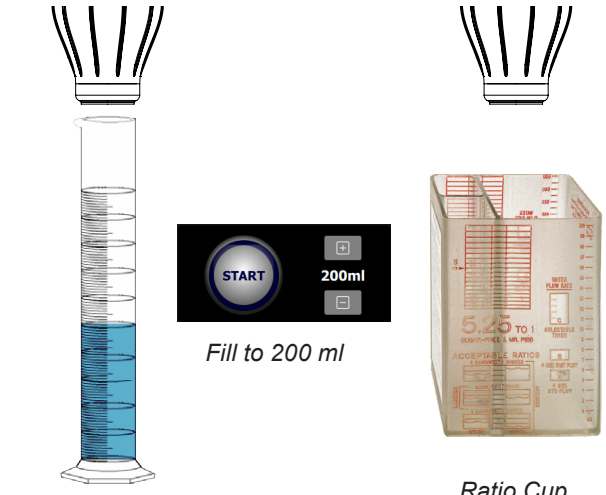
NOTE

The larger the volume dispensed, the more accurate the results.

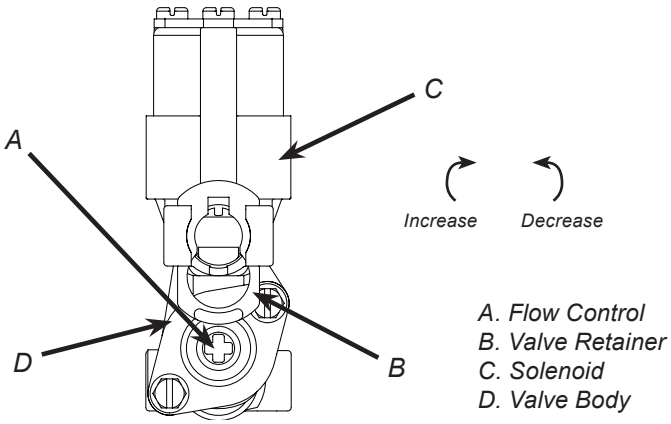
REMARQUE

Plus le volume distribué est grand, plus les résultats sont précis.

5. With a graduated cylinder or ratio cup placed in a position below the nozzle, tap the Start button. The unit will dispense the volume designated in the previous step.



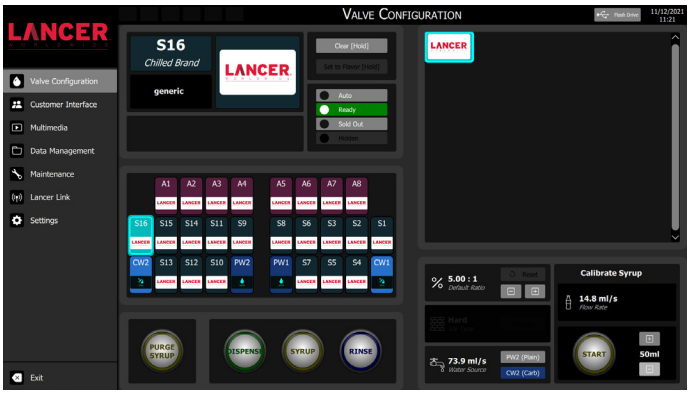
6. Examine the dispensed volume in the graduated cylinder. If the dispensed volume does not match the value entered on the screen in step 5, use a screwdriver to adjust the water flow control.



7. See Plumbing Diagram on front of machine or page 44 for reference.
8. Repeat steps 5 and 6 until the designated volume is achieved.
9. Repeat calibration for the other water modules.

Valve Configuration - Graduated Cylinder Syrup Calibration

1. Tap *Valve Configuration* on the navigation menu.
2. Tap on the syrup valve to be calibrated.



3. Adjust the desired dispense amount to 50 ml using the +/- buttons in the Calibrate Syrup pane.

NOTE

Syrup flow rate is determined by water source flow rate and selected syrup ratio (e.g., 5.00:1).

REMARQUE

Le débit de sirop est déterminé par le débit de la source d'eau et le rapport de sirop sélectionné (par exemple, 5,00:1).

NOTE

The water flow rate was set to 73.93 ml/sec, which makes the final syrup flow rate 14.79 ml/s. The finished drink flow rate dispensed will be 88.72 ml/s.

REMARQUE

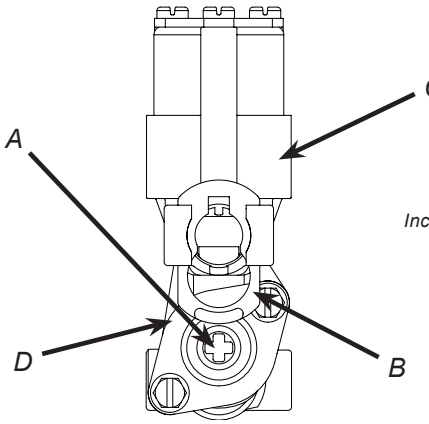
Le débit d'eau a été réglé à 73,93 ml/s, ce qui fait que le débit de sirop final est de 14,79 ml/s. Le débit de boisson fini distribué sera de 88,72 ml/s.

4. With the graduated cylinder placed in a position below the nozzle, tap the Start button. The unit will dispense the designated syrup amount.

Fill to 50 ml

Graduated Cylinder

5. Examine the dispensed volume in the graduated cylinder. If the dispensed volume does not match the value of 50 ml, use a screwdriver to adjust the brand syrup flow control. (See Plumbing Diagram on page 44 for reference).

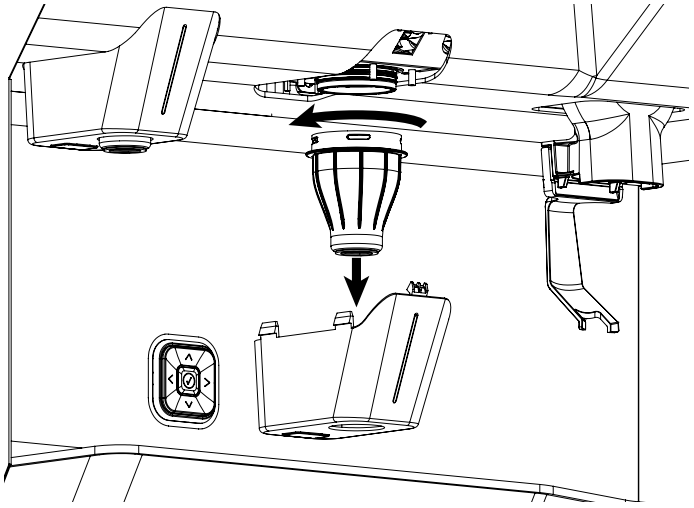


A. Flow Control
B. Valve Retainer
C. Solenoid
D. Valve Body

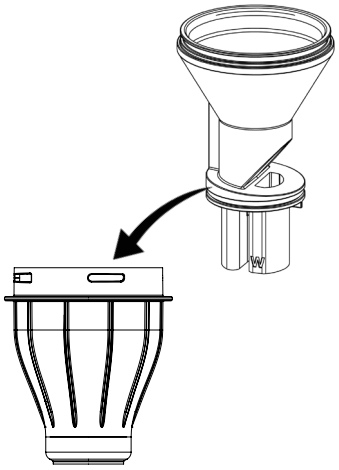
6. Repeat steps 4 and 5 until the designated volume of 50 ml is achieved.
7. Repeat steps 2 - 6 for the remaining brand syrup modules.

Valve Configuration - Ratio Cup Syrup Calibration

1. After calibrating water valves, remove the nozzle cover by squeezing the sides and pulling down.
2. Remove nozzle by twisting counterclockwise and pulling downward.



3. Insert syrup separator into outer nozzle.



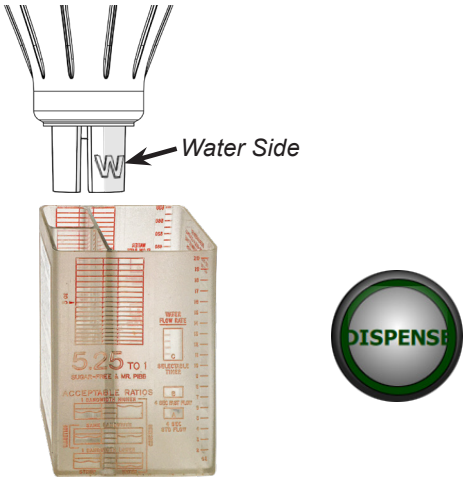
4. Reattach outer nozzle by pushing up and twisting clockwise until snug.
5. Tap Valve Configuration on the navigation menu.
6. Tap the syrup valve to be calibrated.
7. Hold the ratio cup under the separator and turn it as needed for best visibility. Press and hold the *Dispense* button until cup is filled to target window.

NOTE

Ensure the "W" section is in the water section of the ratio cup.

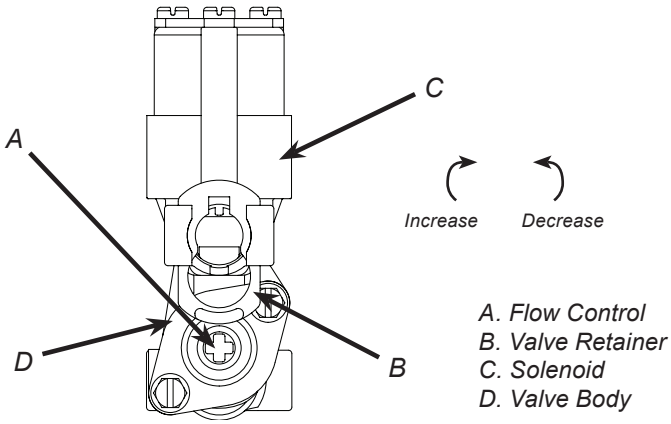
REMARQUE

Assurez-vous que la section "W" se trouve dans la section eau de la coupelle de rapport.



Ratio Cup
(Not Included)

8. Examine the dispensed volume in the ratio cup. If the dispensed volumes are not level as instructed by the ratio cup, use a screwdriver to adjust the syrup flow control. (See Plumbing Diagram on page 44 for reference).

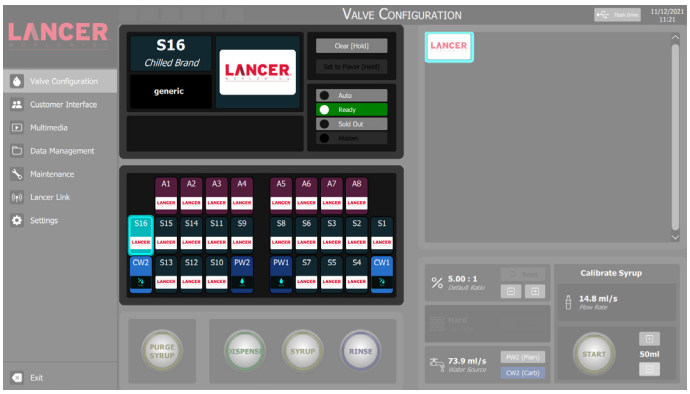


A. Flow Control
B. Valve Retainer
C. Solenoid
D. Valve Body

9. Repeat steps 6- 8 for the remaining syrup modules.

Valve Configuration - Sold Outs

1. Tap *Valve Configuration* on the navigation menu.
2. Tap the desired valve to adjust operational state.



3. Tap one of the three (3) sold out states to enable.

REMARQUE

Prêt - signifie qu'il y a un produit disponible et que la vanne distribuera lorsqu'elle est activée.

Out - signifie qu'il n'y a pas de produit disponible ou qu'il y a un problème avec la marque spécifiée et sera distribué lorsqu'il est activé.

Auto - signifie que le capteur épuisé configuré contrôle si la marque peut être distribuée. Ce la fonction nécessite un kit de capteur en option épuisé, n'est pas livré en standard et est disponible pour un maximum de vingt (20) marques à la fois. Si aucun capteur épuisé n'est attribué, la fonction Auto agit de la même manière que la fonction Prêt.

NOTE

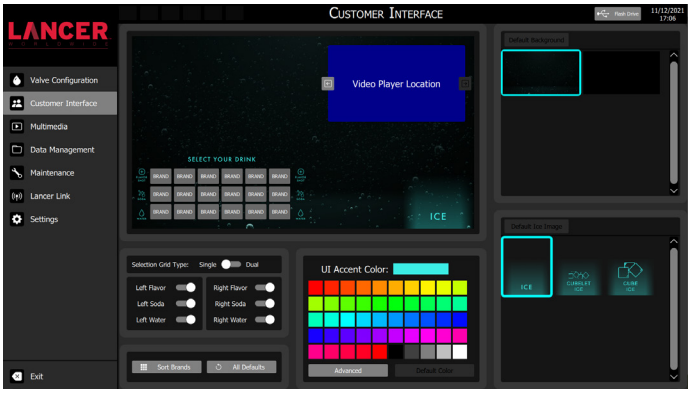
Ready - signifies there is available product and the valve will dispense when activated.

Sold Out - signifies there is no available product or there is a problem with the specified brand and will not dispense when activated.

Auto - signifies that the configured Sold Out Sensor controls whether the brand can be dispensed. This feature requires an optional sold out sensor kit, does not come standard, and is available for up to twenty (20) brands at one time. If no sold out sensor is assigned then the Auto feature acts the same as the Ready feature.

Customer Interface - Customize

1. Tap *Customer Interface* on the navigation menu.



NOTE

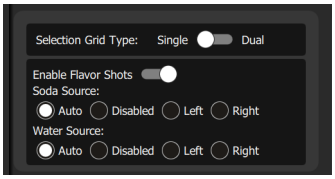
Interface changes are reflected in the preview window.

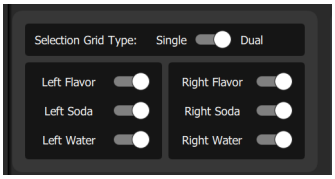
REMARQUE

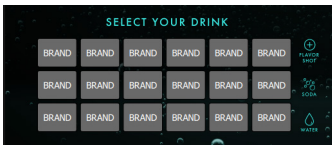
Les modifications de l'interface sont reflétées dans la fenêtre d'aperçu.

GRID OPTIONS

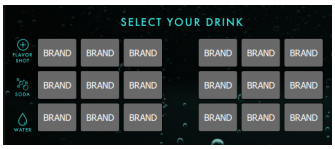
1. The *Selection Grid* Type toggles either a Single or Dual grid for the customer interface. The single grid provides larger icons in a single grouping while the dual grid will automatically center the brand icons above each associated nozzle.





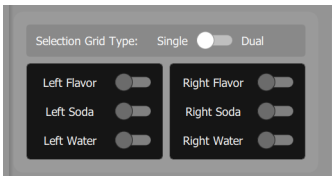


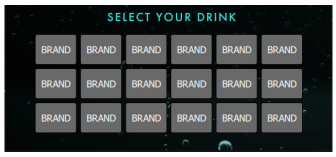
Single



Dual

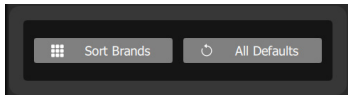
2. Toggle the switches below to show/hide flavors, soda, and water icons in the customer interface for the left and right nozzles.

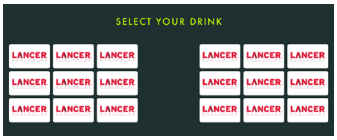




SORT BRANDS

1. Tap the *Sort Brands* button to manually rearrange the brands on the customer interface by dragging the brands to their desired location.





NOTE

Dual Grid mode limits the positioning of brand icons to the associated dispense nozzle that the brand was mapped.

REMARQUE

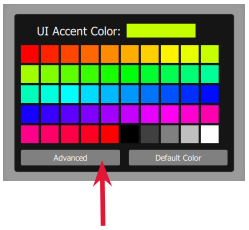
Le mode Dual Grid limite le positionnement des icônes de marque à la buse de distribution associée à laquelle la marque a été mappée.

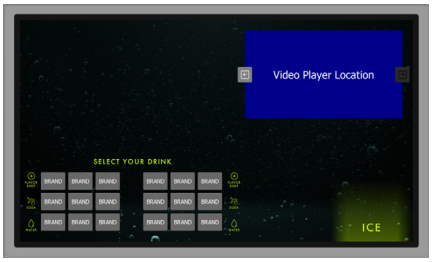
2. Drag and drop brand to desired location.

3. Press the *All Defaults* to revert back to the original interface display settings.

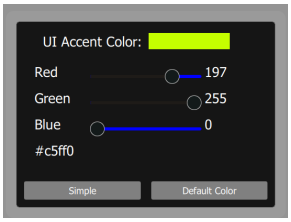
THEMING

1. UI Accent Color can be changed using the color picker pane.





2. Selecting *Advanced* enables the use of sliders to pick an accent color.



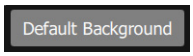
3. Press the *Default Color* button to revert back to the original accent color.

4. Ice image can be changed using the ice image selector pane. To upload new ice images, refer to the Import USB Data section.

5. Press the *Default Ice Image* to revert back to the original ice image.

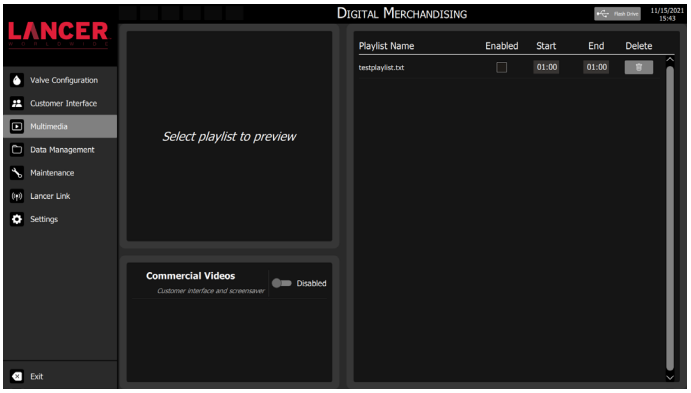
6. Background image can be changed using the background image selector pane. To upload new background images, refer to Import USB Data section.

7. Press the *Default Background* to revert back to the original background image.

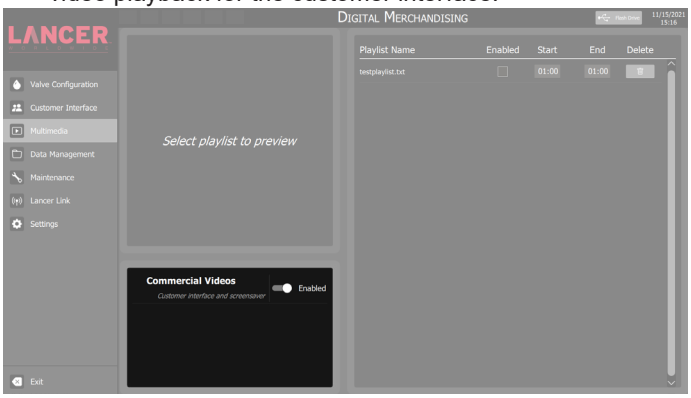


Multimedia - Digital Merchandising

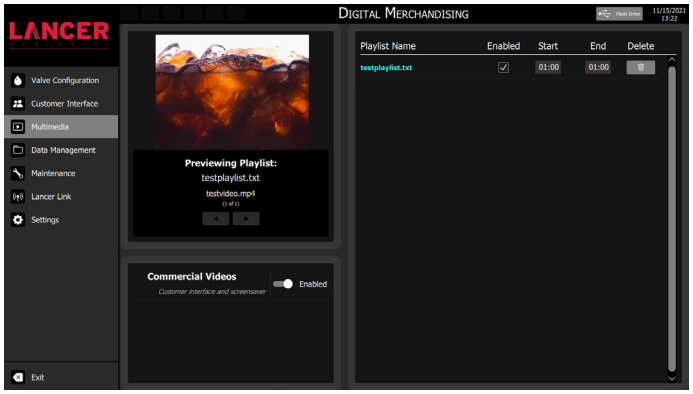
1. Tap *Multimedia* on the navigation menu.



2. Toggle the Commercial Videos option to enable/disable video playback for the customer interface.



3. Tap the *Playlist Name* to preview each playlist. The *Enabled* check box will select a playlist for playback on the customer interface. The *Start* and *End* times can be edited for each playlist. The *Delete* button will erase the playlist and associated media content from the dispenser.



Data Management - Load USB Drive

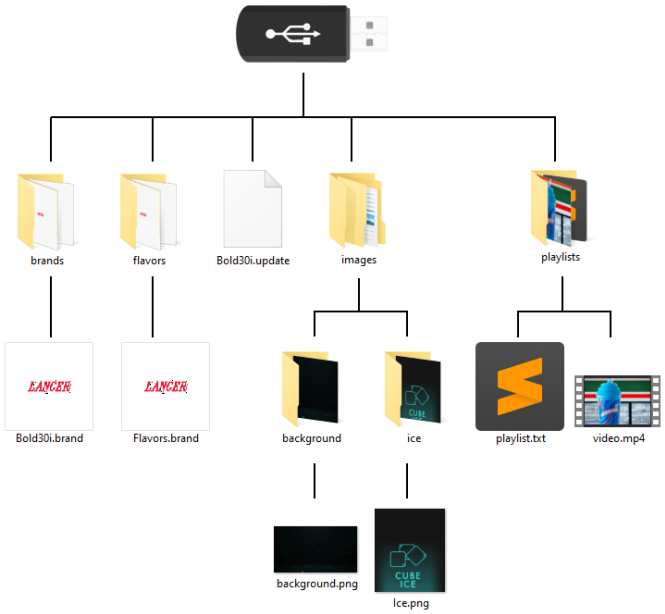
NOTE

USB drive must be formatted to “FAT32”.

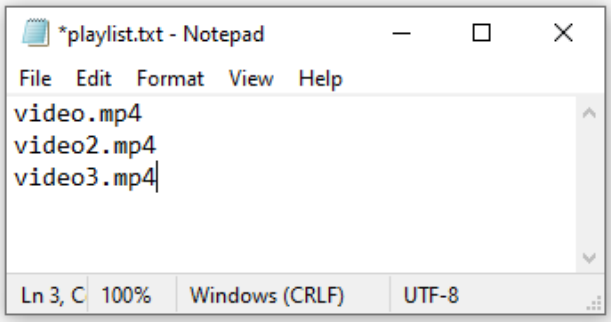
REMARQUE

Le lecteur USB doit être formaté en “FAT32”.

1. Using a blank USB drive, open drive directory, then paste available update files onto drive using the structure below.



2. For videos, create a .txt file in any editor software (ex: Notepad on Windows machines) that contains the name of all video files for a playlist. The name of the text file will be the playlist name.

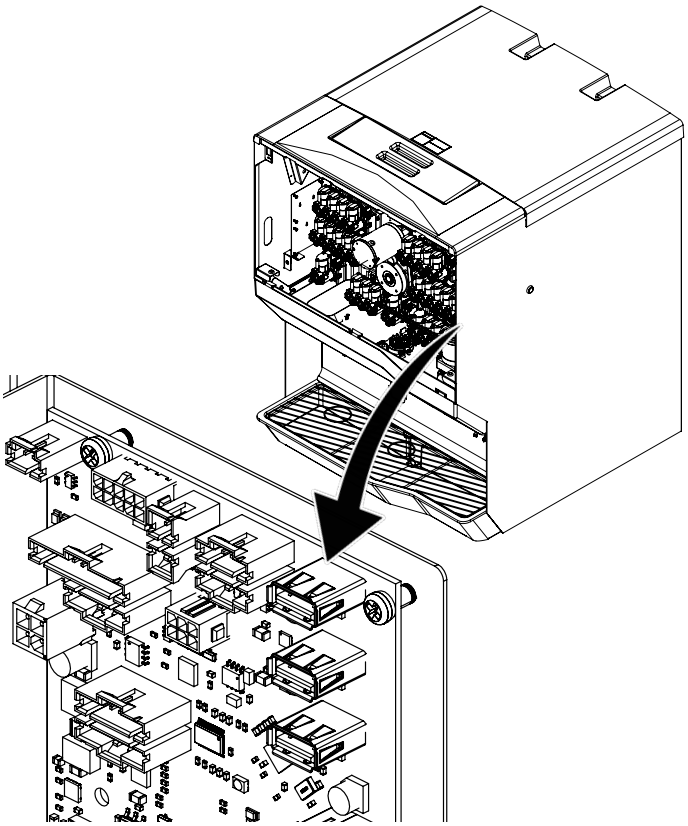


3. The video file must be in .mp4 format and the dimensions of the video must be 1920 pixels by 1080 pixels.

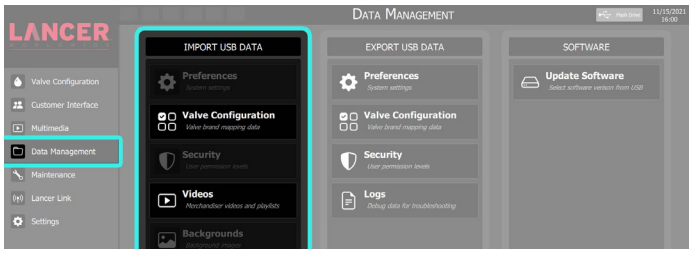
4. Follow the steps in the Import USB Data section to update unit.

Data Management - Import USB Data

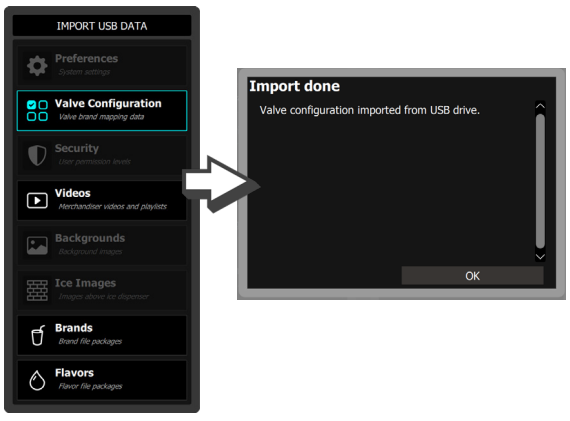
1. Lift screen to access USB ports.
2. Insert USB drive into an open USB port on DIO board.



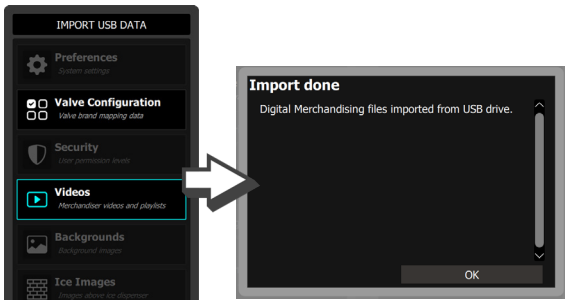
3. Tap *Data Management* on the navigation menu.



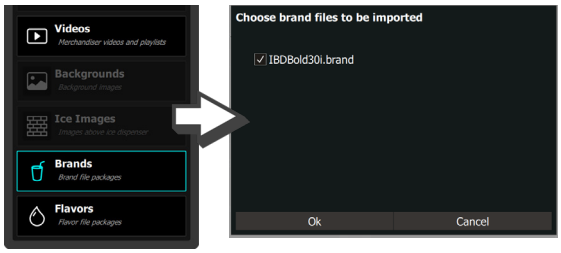
4. Tap V*alve Configuration* under the Import USB Data pane to import valve brand mapping data.



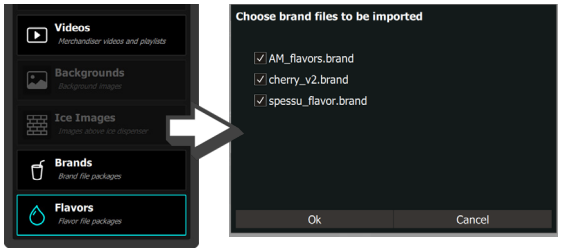
5. Tap *Videos* button under the Import USB Data pane to import videos and playlists.



6. Tap the *Brands* button under the Import USB Data pane to import new brand icons. Note that existing brands can be overwritten or appended if desired.

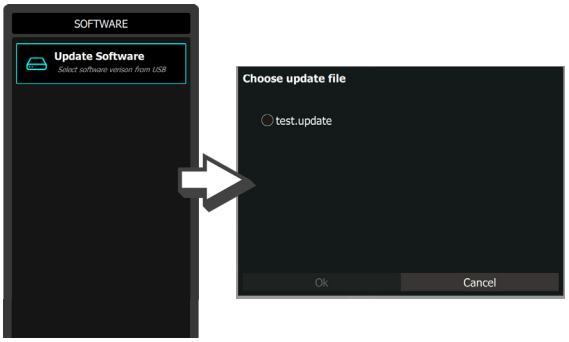


7. Tap the *Flavors* button under the Import USB Data pane to import new flavor icons. Note that existing flavors can be overwritten or appended if desired.



Update Software

8. Tap the *Update Software* button under the Software pane to import the selected software version from USB.



Data Management - Export USB Data

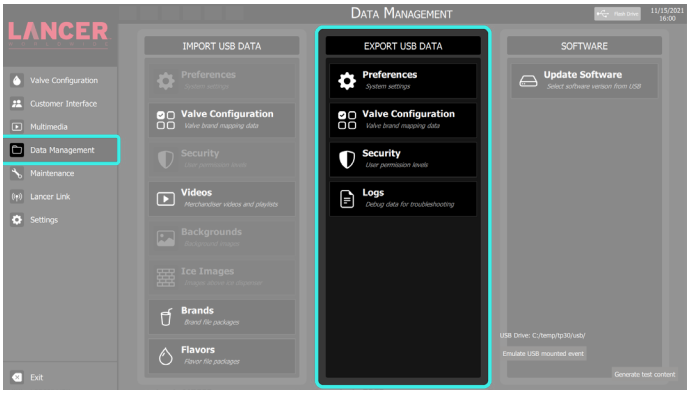
NOTE

The following highlights the steps necessary to copy a tower's brand configuration settings from one Tower dispenser to another.

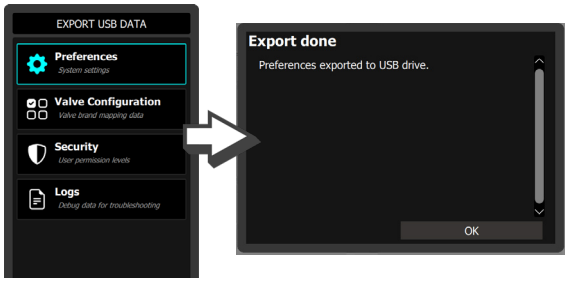
REMARQUE

Voici les étapes nécessaires pour copier les paramètres de configuration de la marque d'une tour d'un distributeur Tower à un autre.

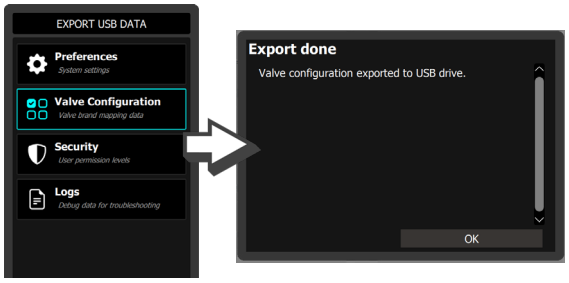
1. Insert an empty USB drive into an open USB port on the unit.
2. Tap *Data Management* on the navigation menu.



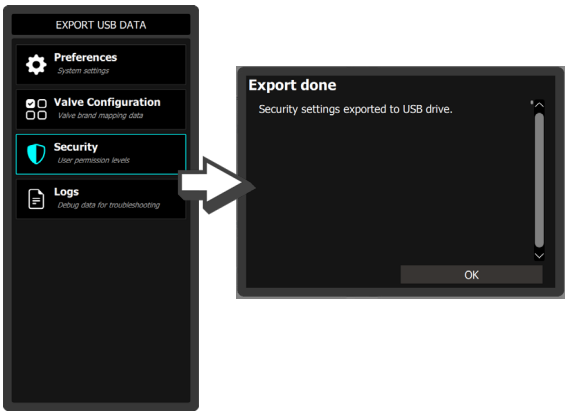
3. Tap the *Preferences* button under the Export USB Data pane to export data related to system settings.



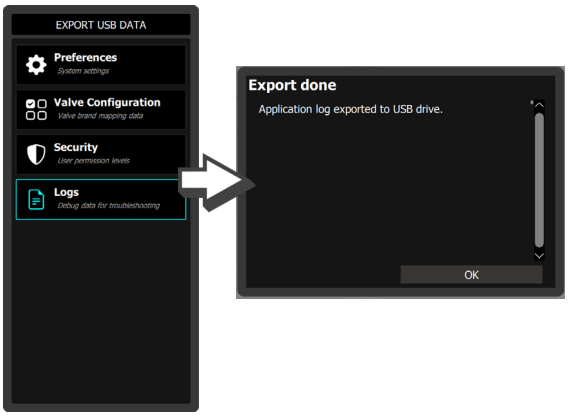
4. Tap the *Valve Configuration* button under the Export USB Data pane to export valve brand mapping data.



5. Tap the *Security* button under the Export USB Data pane to export user permission levels.



6. Tap the *Logs* button under the Export USB Data pane to export debug data for troubleshooting.



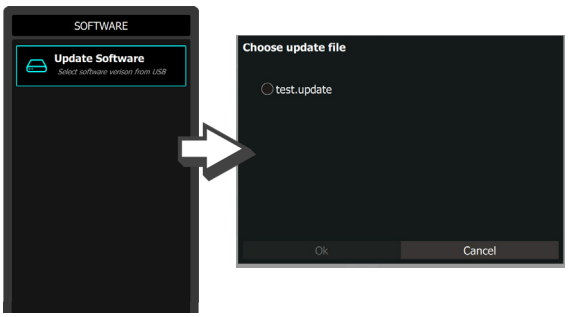
NOTE

Logs may be used by Lancer for advanced troubleshooting of the equipment. Use only if instructed to by Lancer customer service.

REMARQUE

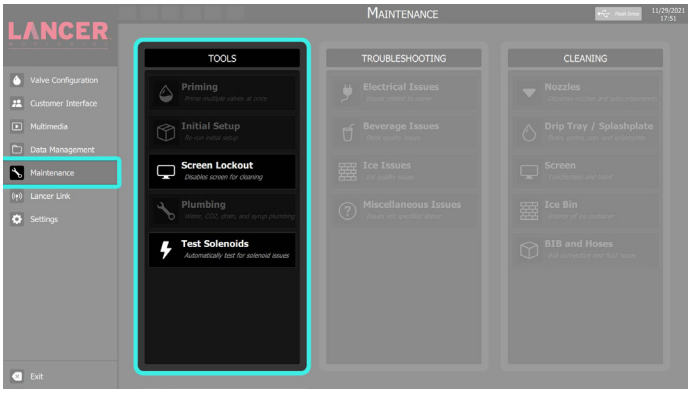
Les journaux peuvent être utilisés par Lancer pour le dépannage avancé de l'équipement. Ne les utilisez que si le service client de Lancer vous le demande.

7. Tap the *Update Software* button under the Software pane to import the selected software version from USB.

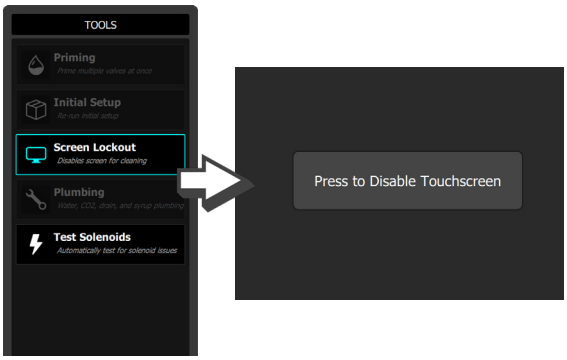


Maintenance

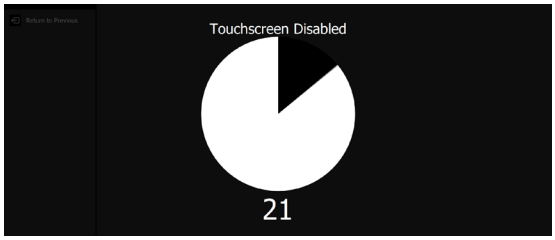
1. Tap *Maintenance* on the navigation menu.



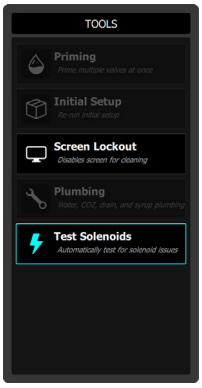
2. Tap the *Screen Lockout* button under the Tools pane to enter the touchscreen disable screen.
3. Tap *Press to Disable Touchscreen* to disable the screen for general cleaning.



4. Touchscreen will be disabled for 30 seconds for cleaning.



5. Tap the *Test Solenoids* button to enter the Solenoid Test Screen.



6. Tap *Start Solenoid Test* to begin testing of all valves.

NOTE

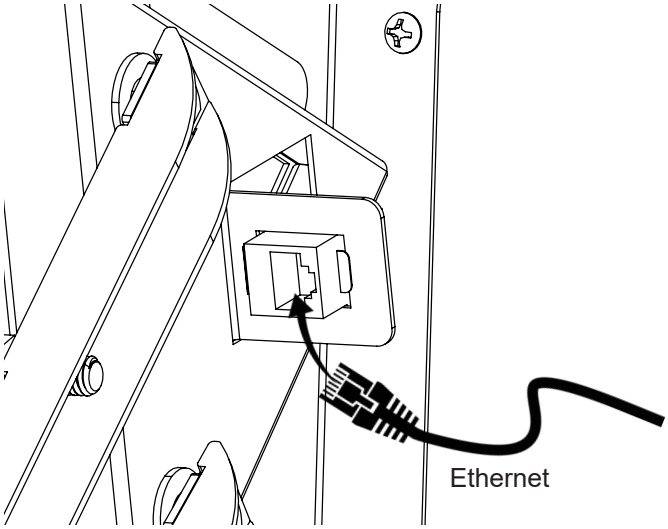
Depending on the state of the solenoids, it may be necessary to tap the Start Solenoid Test twice to get accurate readouts of all solenoids.

REMARQUE

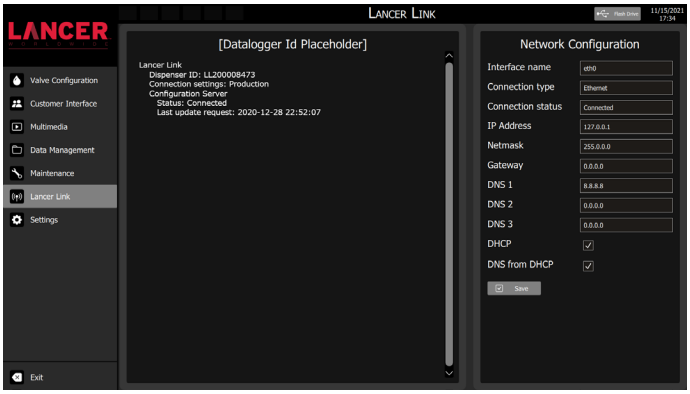
Selon l'état des solénoïdes, il peut être nécessaire d'appuyer deux fois sur le Start Solenoid Test (le test des solénoïdes de démarrage) pour obtenir des lectures précises de tous les solénoïdes.

Lancer Link Setup

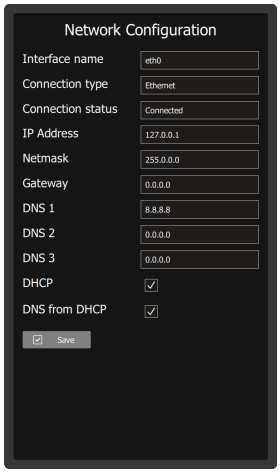
1. Lift merchandiser and plug an Ethernet cable from wall or router to the ethernet port located in the upper left corner.



2. Tap Lancer Link on the navigation menu.



3. Update any parameters under the Network Configuration pane and tap the Save button, if necessary.



NOTE

It may take up to 10 minutes for a network connection to be established.

REMARQUE

L'établissement d'une connexion réseau peut prendre jusqu'à 10 minutes.

4. Locate the "Dispenser ID" in the center portion of the screen, then call Lancer Worldwide Customer Service at 1-800-729-1500, to register your account.

5. Once initial assigned by Lancer customer service, use "Dispenser ID" to activate unit on the Lancer Link website: **https://prod-lancercorp-portal-app-cu.azurewebsites.net/**

NOTE

Refer to Lancer Link User Guide (PN: 28-3067) for instructions on web-based setup.

REMARQUE

Reportez-vous au Guide de l'utilisateur Lancer Link (PN: 28-3067) pour obtenir des instructions sur la configuration Web.

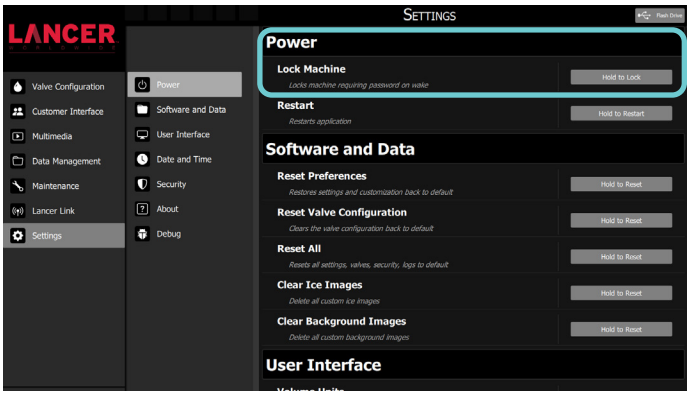
www.lancerworldwide.com/tools/instruction-sheets/

Settings

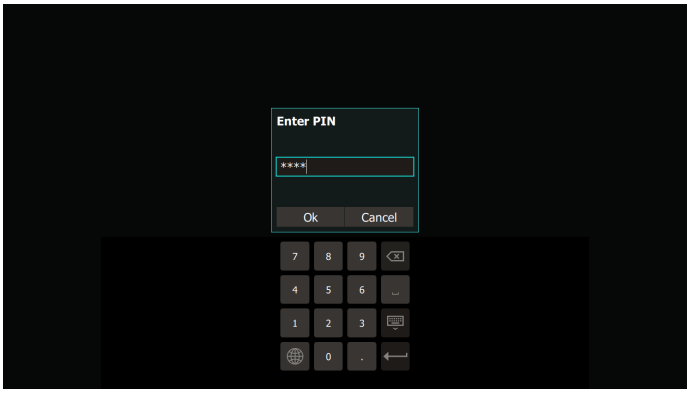
POWER

Lock Machine

1. Press and hold the *Hold to Lock* button to lock the dispenser. This option will turn off the screen to the dispenser and not allow any access to the service menu or customer interface until the unlock PIN is entered.

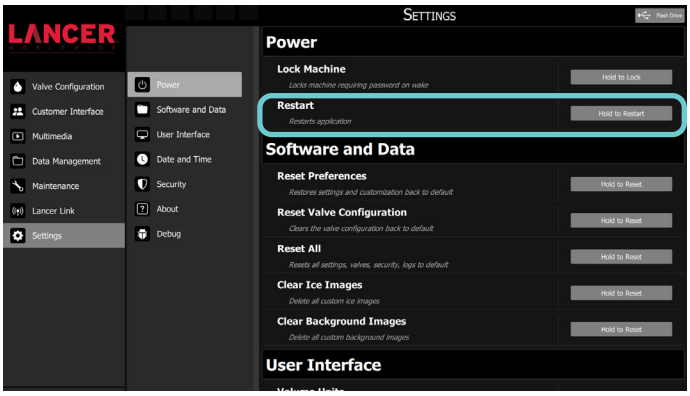


2. To unlock the dispenser, tap the screen and enter PIN **4433** when prompted.



Restart

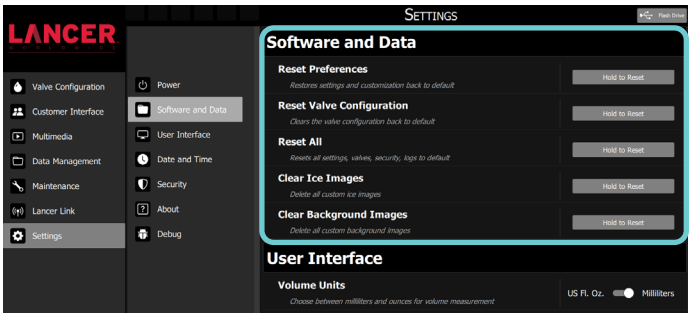
1. Press and hold the *Hold to Restart* button to restart the software application on the dispenser.



SOFTWARE AND DATA

Software and Data

1. Press and hold the *Hold to Reset* button clear or reset data.



Reset Preferences
Restores settings and customization back to default

Reset Valve Configuration
Clears the valve configuration back to default

Reset All
Resets all settings, valves, security, logs to default

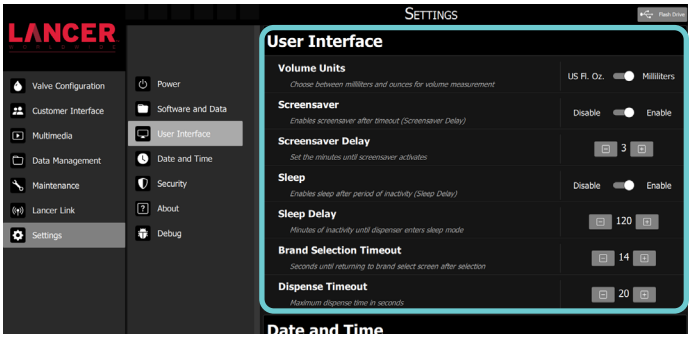
Clear Ice Images
Delete all custom ice images

Clear Background Images
Delete all custom background images

USER INTERFACE

User Interface

1. Adjust delays and timeouts from this pane.



Volume Units
Choose between milliliters and ounces for volume measurement

Screensaver
Enables screensaver after timeout (Screensaver Delay)

Sleep
Enables sleep after period of inactivity (Sleep Delay)

Sleep Delay
Minutes of inactivity until dispenser enters sleep mode

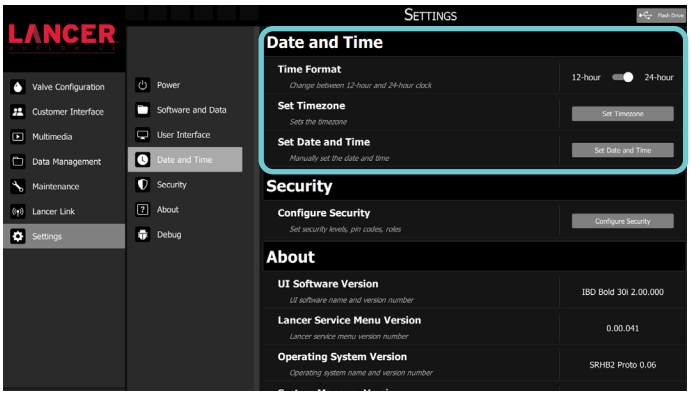
Brand Selection Timeout
Seconds until returning to brand select screen after selection

Dispense Timeout
Maximum dispense time in seconds

DATE AND TIME

Date and Time

1. Adjust dispenser Time and Date from this pane.



Time Format
Change between 12-hour and 24-hour clock

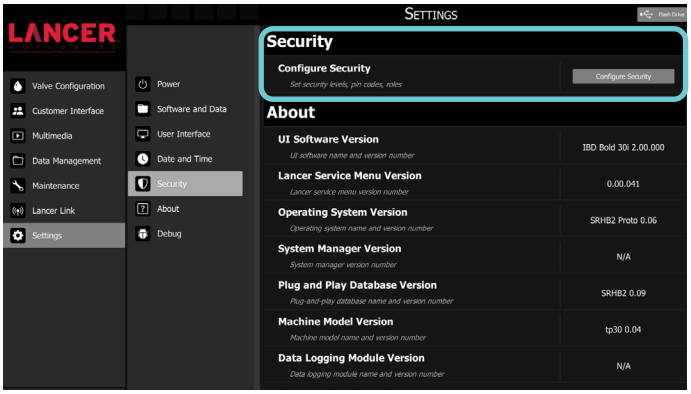
Set Timezone
Sets the timezone

Set Date and Time
Manually set the date and time

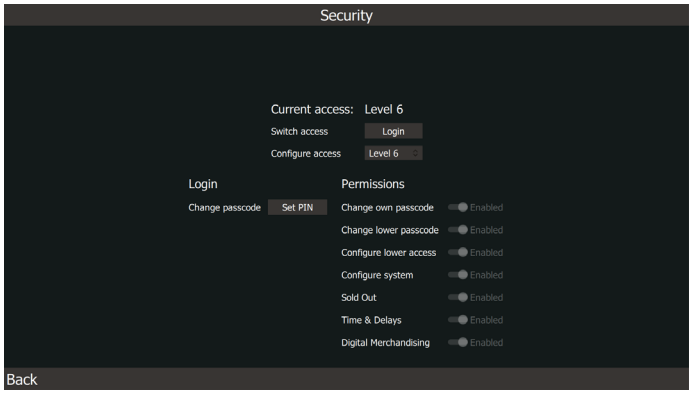
SECURITY

Security

1. Press *Configure Security* to adjust user permissions.



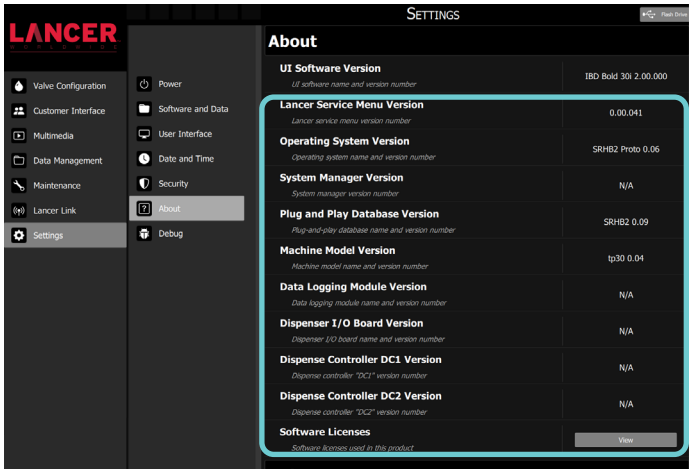
2. Select access level to configure, then enable or disable user permissions listed below.



ABOUT

About

1. View dispenser information from this pane.



UI Software Version
UI software name and version number

Lancer Service Menu Version
Lancer service menu version number

Operating System Version
Operating system name and version number

System Manager Version
System manager version number

Plug and Play Database Version
Plug-and-play database name and version number

Machine Model Version
Machine model name and version number

Data Logging Module Version
Data logging module name and version number

Dispenser I/O Board Version
Dispenser I/O board name and version number

Dispense Controller DC1 Version
Dispense controller “DC1“ version number

Dispense Controller DC2 Version
Dispense controller “DC2“ version number

Software Licenses
Software licenses used in this product

CLEANING AND SANITIZING

General Information

GENERAL INFORMATION

Lancer equipment is shipped from the factory after being cleaned and sanitized in accordance with the National Sanitation Foundation (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.

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.

INFORMATIONS GÉNÉRALES

Les équipements Lancer sont expédiés depuis l'usine après avoir été nettoyés et aseptisés conformément aux lignes directrices de la National Sanitation Foundation (NSF). Pour assurer le bon fonctionnement de cet équipement et maintenir les exigences sanitaires requises par le ministère de la santé local, l'exploitant doit effectuer l'entretien continu tel que décrit dans ce manuel.

Les procédures de nettoyage fournies ici concernent l'équipement Lancer identifié dans ce manuel. Si vous nettoyez un autre appareil, veuillez suivre les lignes directrices établies par le fabricant de cet équipement.

Le personnel assigné au nettoyage de l'appareil doit avoir reçu une formation à cet effet. L'utilisation de gants sanitaires est obligatoire pendant les interventions de nettoyage. Les mesures de sécurité en vigueur doivent être suivies. Observez toutes les étiquettes de sécurité apposées sur l'appareil.

⚠ ATTENTION

- **Use sanitary gloves when cleaning the unit and observe all applicable safety precautions.**
- ***DO NOT* use a waterjet to clean or sanitize the unit.**
- ***DO NOT* disconnect water lines when cleaning and sanitizing syrup lines to avoid contamination.**
- ***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.**
- ***DO NOT* spill sanitizing solution on any circuit boards. Ensure all sanitizing solution is removed from the system.**
- ***DO NOT* use mechanical devices or other means to accelerate the defrosting process; other than those recommended by the manufacturer.**

⚠ ATTENTION

- **Portez des gants sanitaires pendant le nettoyage de l'appareil et observez toutes les précautions de sécurité applicables.**
- ***N'UTILISEZ PAS* un nettoyeur à jet d'eau pour nettoyer ou désinfecter l'appareil.**
- ***Afin d'éviter la contamination, NE DÉBRANCHEZ PAS* les conduites d'eau pendant le nettoyage et la désinfection des conduites de sirop.**
- ***N'UTILISEZ PAS* d'agents de blanchiment ou des détergents industriels, ils peuvent décolorer et corroder divers matériaux.**
- ***NE NETTOYEZ PAS* l'appareil avec un objet tranchant, un racleur métallique, de la laine d'acier, un tampon à récurer, un produit abrasif ou du solvant.**
- ***N'UTILISEZ PAS* d'eau chaude à plus de 60 °C (140 °F). Cela pourrait endommager la distributrice.**
- ***NE RENVERSEZ PAS* de solution désinfectante sur les circuits intégrés. Assurez-vous d'enlever toute trace de solution désinfectante des organes de l'appareil.**
- ***N'UTILISEZ* PAS de dispositifs mécaniques ou d'autres moyens pour accélérer le processus de dégivrage, autres que ceux recommandés par le fabricant.**

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 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 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 type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940. The solution must provide 200 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach) and a minimum of five gallons of sanitizing solution should be prepared.

Nozzle Sanitizing Solution

Prepare a chlorine solution (less than pH 7.0) containing 50 PPM chlorine with clean, potable water at a temperature of 90°F – 110°F (32°C - 43°C). Any sanitizing solution may be used as long as it is prepared according to manufacturer's recommendations and safety guidelines, and provides 50 PPM chlorine.

Integrity of Plastic Finish

While caring for your unit, please note that there may be some cleaners that may compromise the integrity of the powder coated finish. The recommended method for cleaning the powder coated surface is to use warm water and a mild soap such as Windex, Dawn, 409, etc. Certain chemical cleaners such as Acetone, Mineral Spirits, or Lacquer thinners could cause aesthetic damage. Thoroughly rinse with water after cleaning the surface.

Other Supplies Needed:

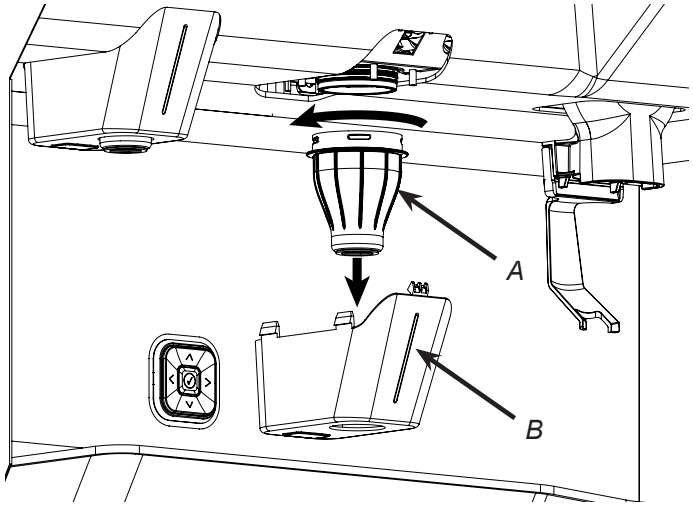
1. Clean cloth towels
2. Bucket
3. Extra nozzle
4. Sanitary gloves
5. Small brush (PN 22-0017)

Scheduled Maintenance/Cleaning

As Needed	• Keep exterior surfaces of unit clean using a clean, damp cloth.
Daily	• Using the cleaning solution, clean top cover and all exterior stainless steel surfaces. ***DO NOT SPRAY CLEANING PRODUCT DIRECTLY ON SCREEN. SPRAY SOFT CLOTH THEN WIPE SCREEN.*** • Clean exterior of dispensing valves and ice chute. • Remove cup rest then clean the drip tray and cup rest. Replace cup rest when finished. • Wipe clean all splash areas using a damp cloth soaked in cleaning solution. • Clean beverage nozzles as specified by the section "Cleaning and Sanitizing Nozzles".
Monthly	• Clean the ice bin, auger, and ice chute assembly.
Every Six Months	• Clean the syrup lines as specified by the section "Cleaning and Sanitizing Syrup Lines - Bag in Box" on page 34. • Pull out unit (if applicable) and clean behind and underneath. Check for any loose components or noises.

Cleaning and Sanitizing Nozzles

1. Prepare the nozzle sanitizing solution as described on page 33.
2. Remove the nozzle cover by squeezing the sides and pulling down.
3. Remove the outer nozzle by twisting clockwise and pulling downward.



A. Nozzle
B. Nozzle Cover

4. Using the nozzle brush provided in the installation kit and the cleaning solution described on page 33, clean the outer nozzle of any residual syrup.
5. Rinse the outer nozzle with clean, potable water then soak in the nozzle sanitizing solution prepared in step 1.
6. While the outer nozzle is in the sanitizing solution, using the nozzle brush, dip the brush in the nozzle sanitizing solution and thoroughly brush the bottom of the inner nozzle body.
7. Rinse the brush in warm 90°F – 110°F (32.2°C – 43.3°C), clean potable water and brush the bottom of the inner nozzle body once more ***WITHOUT*** the sanitizing solution.
8. After the outer nozzle has soaked for fifteen (15) minutes, rinse in warm 90°F – 110°F (32.2°C – 43.3°C), clean potable water for a minimum of twenty (20) seconds ensuring all surfaces of the nozzle have been thoroughly rinsed.
9. Allow outer nozzle to air dry (to expedite drying, forced convection is recommended).
10. Reinstall the outer nozzle and cover to the unit.
11. Repeat Steps 3 - 10 for the second nozzle.

⚠ ATTENTION

DO NOT **attempt to activate any valves while the outer nozzle is removed.**

⚠ ATTENTION

N'essayez pas d'activer une quelconque vanne lorsque la buse extérieure est retirée.

Cleaning and Sanitizing Syrup Lines - Bag in Box

1. Disconnect the flavor injector and syrup lines from BIB's
2. Place lines, with BIB connectors, in a bucket of warm water.
3. Activate each valve to fill the lines with warm water and flush out syrup remaining in the lines.
4. Prepare Cleaning Solution described on page 33.
5. Place lines, with BIB connectors, into cleaning solution.
6. Activate each valve until lines are filled with cleaning solution then let stand for ten (10) minutes.
7. Flush out cleaning solution from the lines using clean, warm water.
8. Prepare Sanitizing Solution described on page 33.
9. Place lines into sanitizing solution and activate each valve to fill lines with sanitizer. Let sit for ten (10) minutes.
10. Reconnect lines to BIB's and draw drinks to flush solution from the dispenser.
11. Taste the drink to verify that there is no off-taste. If off-taste is found, flush flavor injector or syrup system again.

⚠ CAUTION

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

⚠ MISE EN GARDE

Après avoir désinfecté la distributrice, rincez avec le produit final jusqu'à ce qu'il ne subsiste aucun arrière-goût. N'utilisez pas d'eau de rinçage. Ceci est une exigence de la NSF. Les résidus du produit désinfectant présentent un risque pour la santé.

TROUBLESHOOTING

Valve, Syrup/Flavor Line Troubleshooting

TROUBLE	CAUSE	REMEDY
No product when switch is activated.	1. No power. 2. Malfunctioning power supply. 3. Malfunctioning SBC. 4. Malfunctioning screen. 5. Key switch is in sleep mode. 6. Dispenser in sleep mode.	1. Replace Single-Board Computer (SBC). 2. Replace SBC. 3. Replace SBC. 4. Replace screen. 5. Turn key switch to on position. 6. Touch screen, wait, enter code if prompted.
No product when illuminated pour button is pressed.	1. No power to valve boards. 2. Malfunctioning power supply. 3. Malfunctioning UDC2 PCB board. 4. Malfunctioning LFCV valve module.	1. Check internal breaker and incoming power. 2. Check voltage to power supply. Check fuses. 3. Replace UDP2 PCB board. 4. Replace module.
Water in ice bin.	1. Coldplate drain is obstructed.	1. Remove splash plate and drip tray to obtain access to drain tubes and clear accordingly.
Water leakage around nozzle.	1. Damaged or improperly installed O-ring on nozzle.	1. If damaged, replace. If improperly installed, adjust.
Miscellaneous leakage.	1. Gap between parts. 2. Damaged or improperly installed O-rings.	1. Tighten appropriate retaining screws. 2. Replace or adjust appropriate O-rings.
Insufficient soda flow (carbonated drinks).	1. Insufficient CO_2 supply pressure. 2. Shutoff on mounting block is not fully open. 3. Foreign debris in soda flow control.	1. Verify incoming CO_2 pressure is between 70 psi (0.483 MPa) and 80 psi (0.552 MPa). 2. Open shutoff fully. 3. Remove soda flow control from valve and clean out any foreign material to ensure smooth spool movement.

TROUBLE	CAUSE	REMEDY
Insufficient water flow (plain water drinks).	1. Insufficient incoming supply pressure. 2. Shutoff on mounting block not fully open. 3. Foreign debris in water flow control. 4. Water filtration problem.	1. Verify incoming supply water pressure to plain water inlet is a minimum of 75 psi (0.516 MPa) and a maximum of 125 psi (0.862 MPa). 2. Open shutoff fully. 3. Remove water flow control from valve and clean out any foreign material to ensure smooth spool movement. 4. Service water system as required.
Erratic ratio.	1. Incoming water and/or syrup supply not at minimum flowing pressure. 2. Foreign debris in water and/or syrup flow control. 3. CO_2 regulator malfunction.	1. Check pressure and adjust. 2. Remove flow control from suspected valve and clean out any foreign material to ensure smooth spool movement. 3. Repair or replace CO_2 regulator.
Insufficient syrup flow.	1. Insufficient CO_2 pressure to BIB pumps. 2. Shutoff on mounting block not fully open. 3. Foreign debris in syrup flow control. 4. Defective BIB pump.	1. Adjust CO_2 pressure to BIB pumps to 80 psi (0.552 MPa) [min. 70 psi (0.483 MPa)]. Do not exceed manufacturer's recommendations. 2. Open shutoff fully. 3. Remove syrup flow control from valve and clean out any foreign material to ensure smooth spool movement. 4. Replace pump.
Valve will not shut off.	1. Solenoid plunger sticking.	2. Replace solenoid coil.
Water continually leaking at connections.	1. Loose water connections. 2. Flare seal washer leaks.	1. Tighten water connections. 2. Replace flare seal washer.
Water only dispensed (no syrup), or syrup only dispensed (no water).	1. Syrup BIB empty. 2. Water or syrup shutoff on mounting block not fully open. 3. Improper or inadequate water or syrup supply. 4. CO_2 pressure to syrup pump too low. 5. Stalled or inoperative BIB pump. 6. Kinked line. 7. CO_2 regulator malfunction.	1. Replace syrup BIB as required. 2. Open shutoff completely. 3. Remove valve from mounting block & open shutoffs slightly. Check water & syrup supply. If no supply, check unit for other problems. Ensure BIB connection is engaged. 4. Check the CO_2 pressure to the pump to ensure it is between 70-80 psi (0.483-0.552 MPa). 5. Check CO_2 pressure and/or replace pump. 6. Remove kink or replace line. 7. Repair or replace CO_2 regulator as required.
Syrup only dispensed (no water), but CO_2 gas dispensed with syrup.	1. Improper water flow to dispenser. 2. Carbonator pump motor has timed out. 3. Liquid level probe not connected properly to PCB. 4. Defective PCB assembly. 5. Defective liquid level probe. 6. Weak or defective carbonator pump.	1. Check for water flow to dispenser. 2. Reset by turning the unit OFF, then ON by using the circuit breaker on the power supply or momentarily unplugging unit. 3. Check connections of liquid level probe to PCB assembly. 4. Replace PCB assembly. 5. Replace liquid level probe. 6. Replace pump.

TROUBLE	CAUSE	REMEDY
Excessive foaming.	1. No ice in bin. 2. Incoming water or syrup temperature too high. 3. CO_2 pressure too high. 4. Water flow rate too high. 5. Nozzle and diffuser not clean. 6. Air in BIB lines.	1. Fill bin with ice and allow coldplate to restabilize. 2. Correct temperature prior to reaching dispenser. 3. Adjust CO_2 pressure downward, but not less than 70 psi (0.483 MPa). 4. Adjust and reset ratio. 5. Remove and clean. 6. Bleed air from BIB lines.
Low or no carbonation.	1. Low or no CO_2. 2. Low water pressure. 3. Worn or defective carbonator pump. 4. Backflow preventer not allowing water to flow. 5. Probe malfunctioning. 6. PCB malfunctioning.	1. Check CO_2 supply. Adjust CO_2 pressure to 70 psi (0.483 MPa). 2. Need water booster kit. 3. Replace carbonator pump. 4. Replace backflow preventer, noting the flow direction arrow from pump to coldplate. 5. Replace probe. 6. Replace PCB.

Ice Bin/Ice Chute/Carbonator Pump Troubleshooting

TROUBLE	CAUSE	REMEDY
Push ice chute; no response.	1. Dispenser not connected to power source. 2. Key switch in sleep position. 3. Dispenser in sleep mode. 4. Wiring harness not plugged in. 5. PC board defective. 6. Malfunctioning power supply.	1. Connect dispenser to power source. 2. Turn key switch to on position. 3. Touch screen, wait, enter code. 4. Plug in wiring harness. 5. Replace PC board. 6. Check voltage to power supply. Check fuses.
Push chute, ice door opens but motor does not run.	1. Wiring harness not plugged in. 2. PC board defective. 3. Motor defective.	1. Plug in wiring harness. 2. Replace PC board. 3. Replace motor.
Push chute, motor runs but ice door does not open.	1. Solenoid not connected to PC board. 2. Solenoid defective. 3. PC board defective.	1. Connect solenoid to PC board. 2. Replace solenoid. 3. Replace PC board.
Push chute, ice door opens, motor runs, but ice does not dispense, or ice is of poor quality.	1. Dispenser is out of ice. 2. Agitator pin is missing or damaged. 3. Poor ice quality. 4. Key not installed on agitation shaft.	1. Fill dispenser with ice. 2. Replace agitator pin. 3. Service ice machine. 4. Install key onto agitation shaft.
Noisy/cavitating carbonator pump.	1. Insufficient incoming water supply pressure.	1. Verify incoming supply water pressure to carbonator pump is a minimum of 75 psi (0.516 MPa), or maximum of 125 psi (0.862 MPa).

Remote Syrup Pump Troubleshooting

TROUBLE	CAUSE	REMEDY
BIB pump does not operate when dispensing valve is opened.	1. Out of CO_2, CO_2 not turned on, or low CO_2 pressure. 2. Out of syrup. 3. BIB connector not tight. 4. Kinks in syrup or gas lines.	1. Replace CO_2 supply, turn on CO_2 supply, or adjust CO_2 pressure to 70-80 psi (0.483-0.552 MPa). 2. Replace syrup supply. 3. Fasten connector tightly. 4. Straighten or replace lines.
BIB pump operating, but no flow.	1. Leak in syrup inlet or outlet line. 2. Defective BIB pump.	1. Replace line. 2. Replace BIB pump.
BIB pump continues to operate when bag is empty.	1. Leak in suction line. 2. Leaking O-ring on pump inlet fitting. 3. Defective syrup BIB pump.	1. Check BIB connector, if still leaking then replace line. 2. Replace O-ring. 3. Replace defective pump.
BIB pump fails to restart after bag replacement.	1. BIB connector not on tightly. 2. BIB connector is stopped up. 3. Kinks in syrup line.	1. Tighten BIB connector. 2. Clean out or replace BIB connector. 3. Straighten or replace line.
BIB pump fails to stop when dispensing valve is closed.	1. Leak in discharge line or fittings. 2. Empty BIB. 3. Air leak on inlet line or bag connector.	1. Repair or replace discharge line. 2. Replace BIB. 3. Repair or replace.

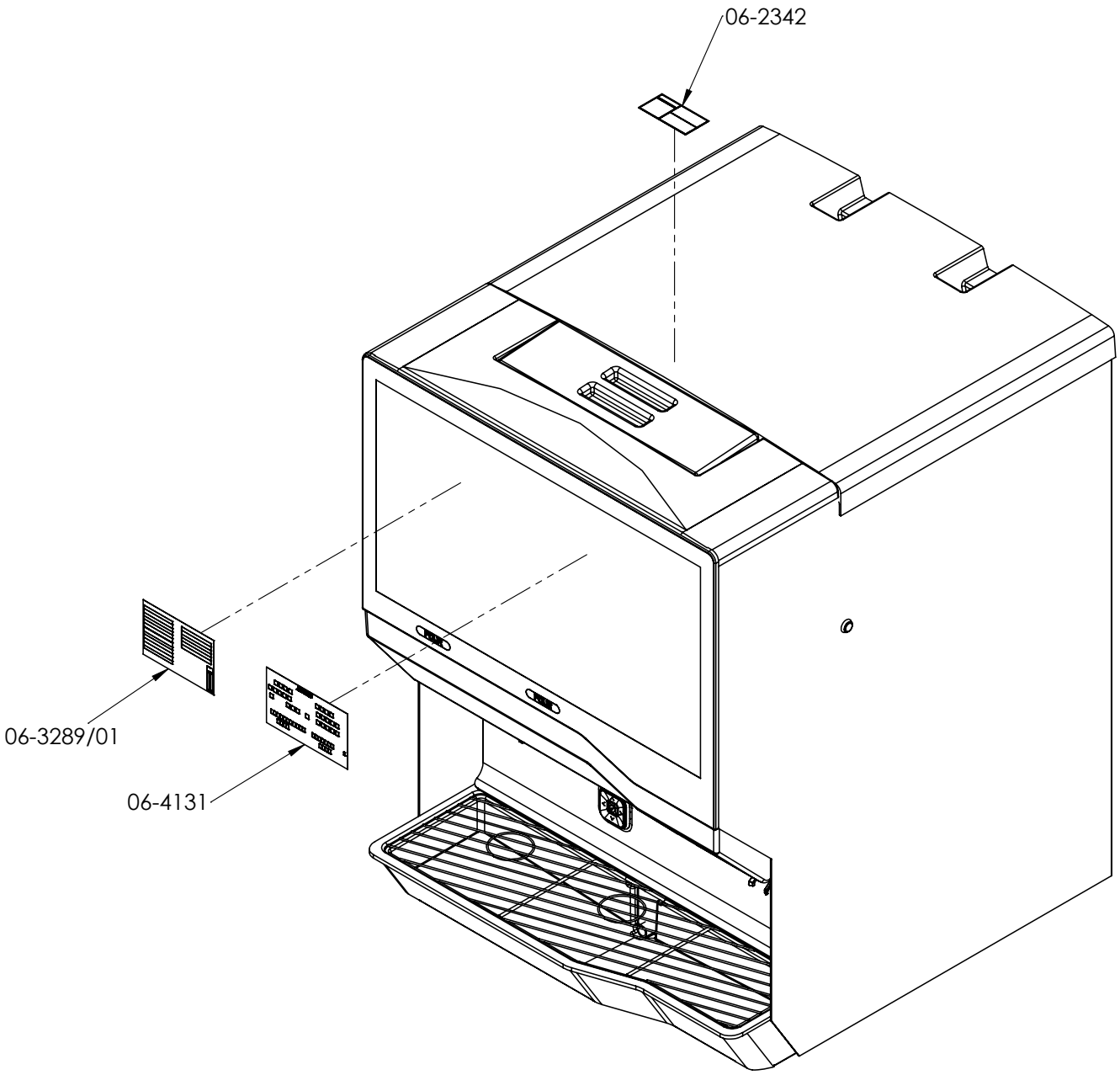
Dispenser Disposal

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.

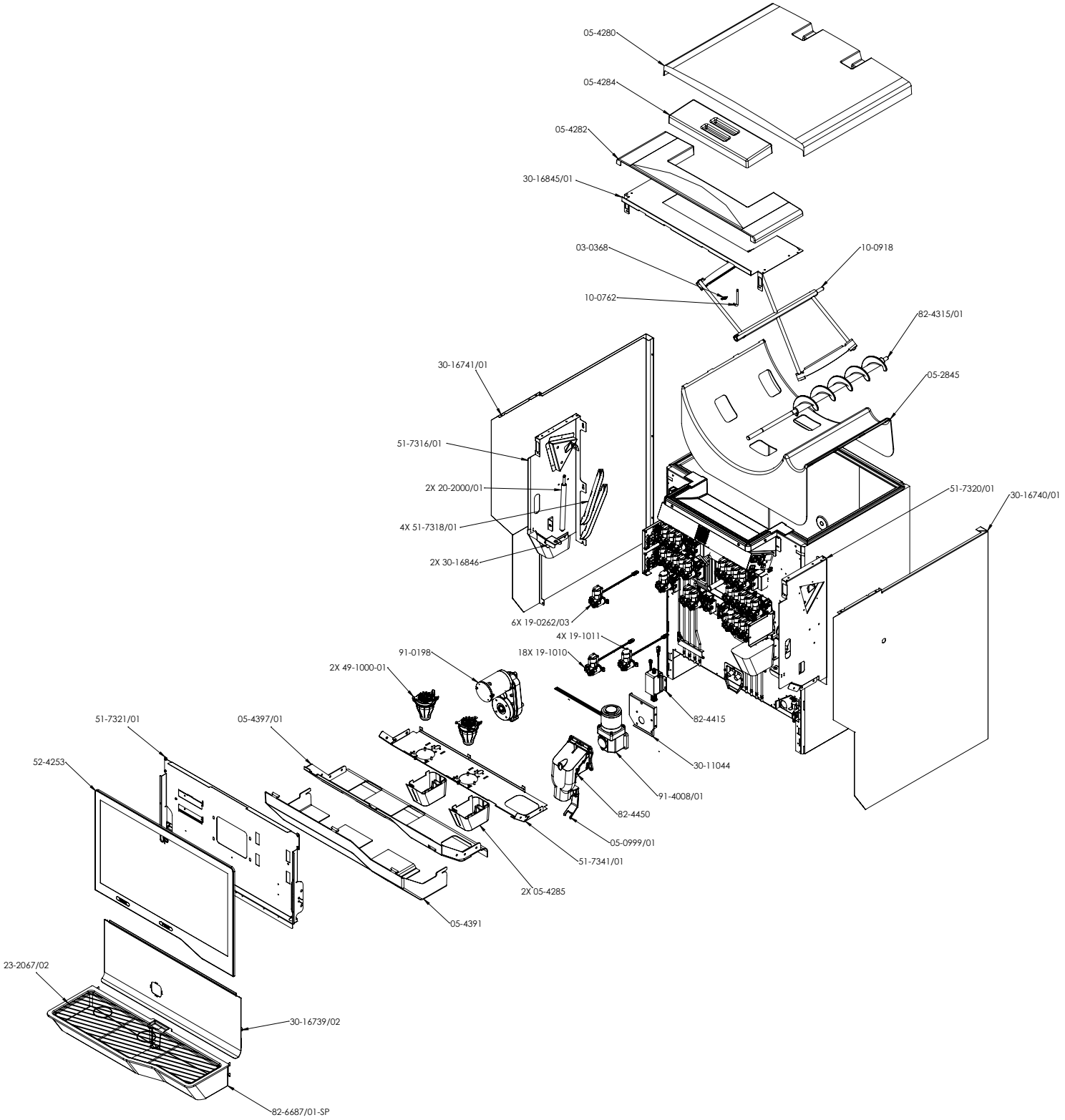
ILLUSTRATIONS AND PART LISTINGS

Graphics & Labels Assembly

Part No.	Description
06-2342/01	Electrical Hazard Warning Label
06-3289/01	Dip Switch Legend Label
06-4131	Plumbing Diagram Label

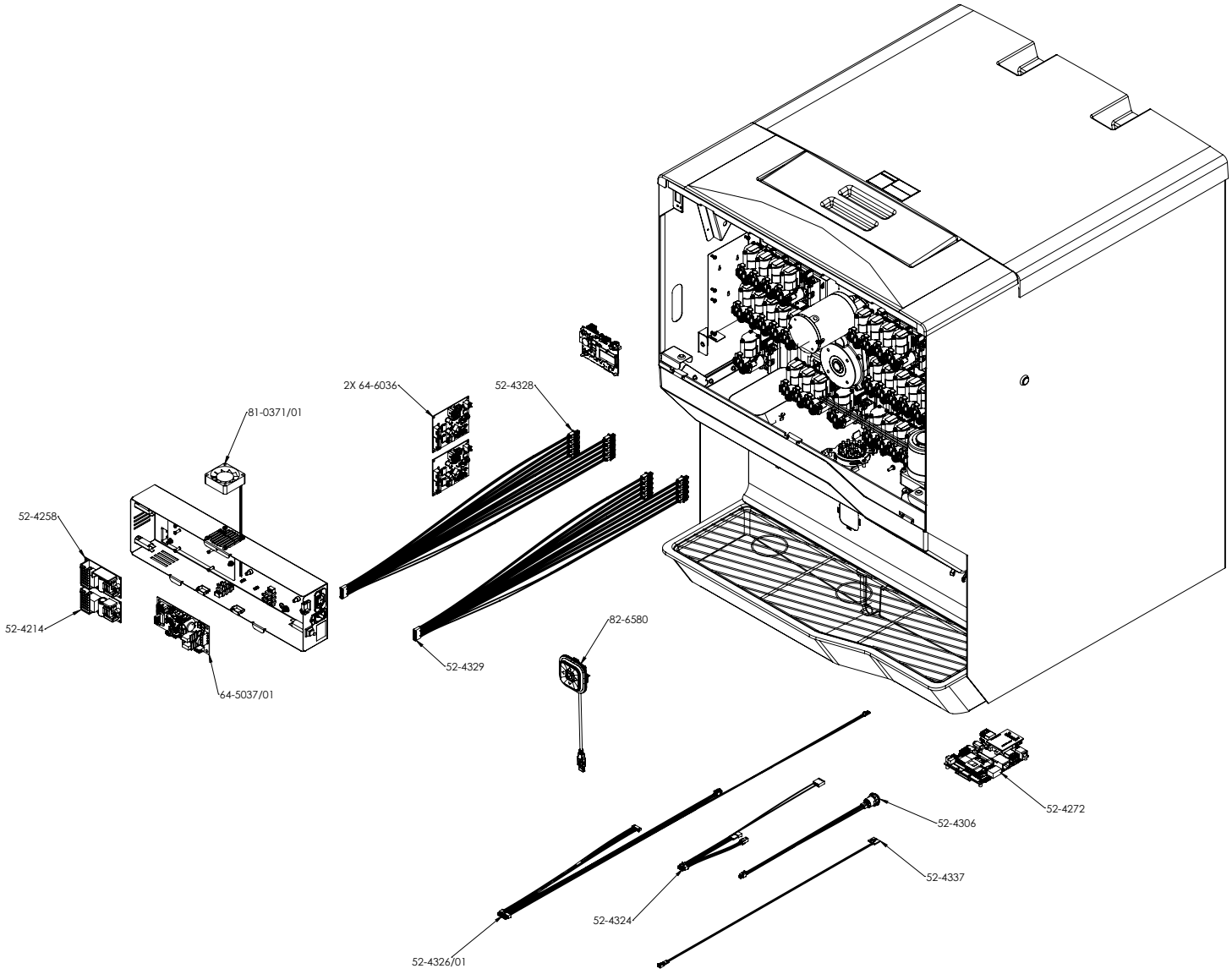


Main Unit Assembly



Part No.	Description
03-0368	RETAINER,PIN,AGITATOR,IBD
05-0999/01	LEVER,CHUTE,IBD
05-2845	INSERT,BIN,THERMORFORM,P-ICE
05-4280	LID,BACK,TP30
05-4282	COVER,FRONT,TP30
05-4284	LID,ICE CHUTE,TP30
05-4285	COVER,NOZZLE,TP30
05-4391	GUARD,VALVE,TP30
05-4397/01	COVER,VALVE PLT,TP30
10-0762	PIN,HEX DESIGN,FS16
10-0918	SHAFT,AGITATOR,P-ICE
19-0262/03	VALVE ASSY,LFCV,0.2 INJ,NAT,SC
19-1010	VALVE ASSY,LFCV,3.0 SYR,BLK,SC
19-1011	VALVE ASSY,LFCV,3.0 SODA,GRY,S
20-2000/01	SPRING,GAS,5.47 STROKE,40 LBS.
23-2067/02	CUPREST,TP30
30-11044	MOTOR,MNT PLATE,AUGER,PLT ICE
30-16739/02	SPLASH PLT,TP30
30-16740/01	WRAPPER,RT,TP30
30-16741/01	WRAPPER,LFT,TP30
30-16845/01	TOP,FRAME,TP30
30-16846	BRACKET,PILOT,TP30
49-1000	NOZZLE ASSY,TP30
51-7316/01	BRACKETASSY,FRAME,LEFT,TP30
51-7318/01	BRACKETASSY,LINKAGE,TP30
51-7320/01	BRACKETASSY,FRAME,RIGHT,TP30
51-7321/01	BRACKET ASSY,SCREEN,TP30
51-7341/01	PANEL ASSY,FRAME,BTM,TP30
52-4253	TOUCHSCREEN,1920x1080
52-4272	PCB ASSY, SBC, MIKROBUS
82-4315/01	AUGER,PLOVERMOLD,PELLET ICE
82-4415	SOLENOID ASSY,IBD,NO LINK
82-4450	ICE CHUTE ASSEMBLY,SENSATION
82-4450	ICE CHUTE ASSEMBLY
82-6575	CONTROL BOX ASSY, ELECTRICAL
82-6580	PANEL ASSY, ADA
82-6687	DRIP TRAY ASSY,TP30
82-6687/01-SP	DRIP TRAY ASSY
82-6725	DISPLAY ASSY,1920x1080
82-6738	BRACKET ASSY, PCB LEFT
82-6739	BRACKET ASSY, PCB RIGHT
91-0198	MOTOR,AC,PSC,CS 12.5 MFD,BB,115/60
91-4008/01	MOTOR,ASSY,AUGER,230V/50/60/HZ

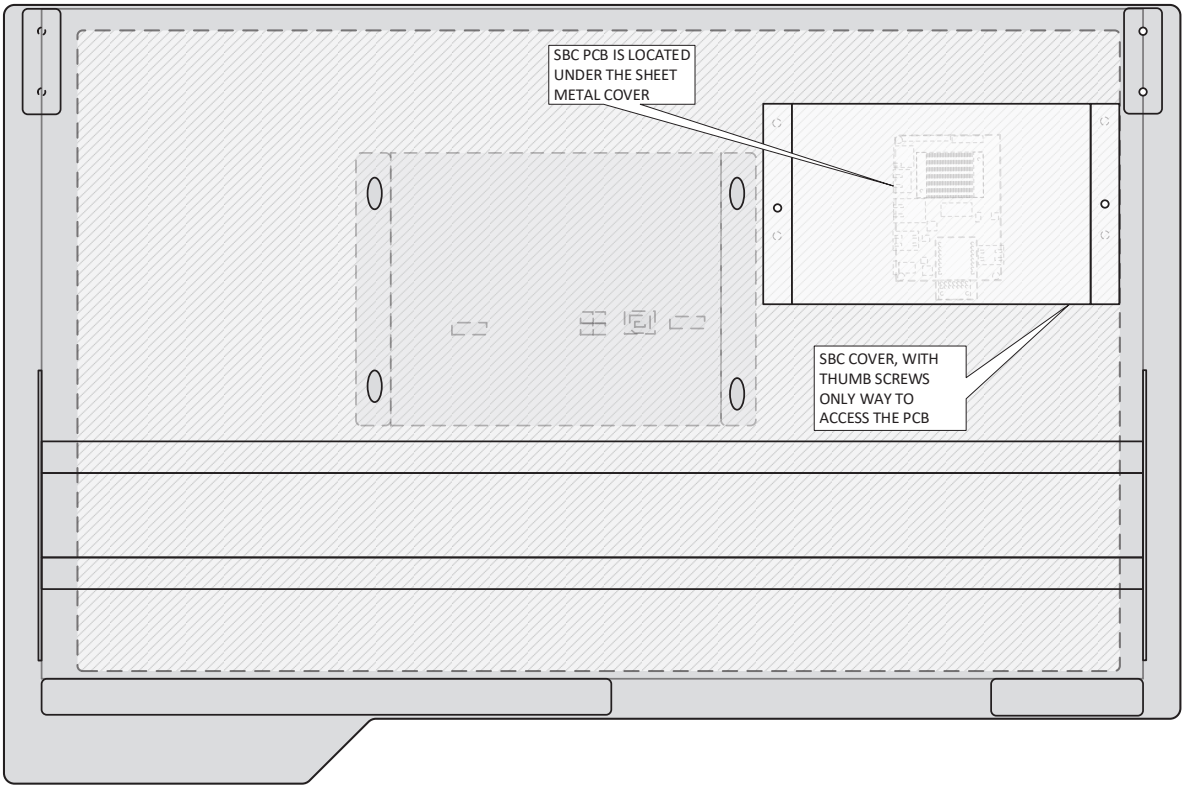
Electrical Assembly



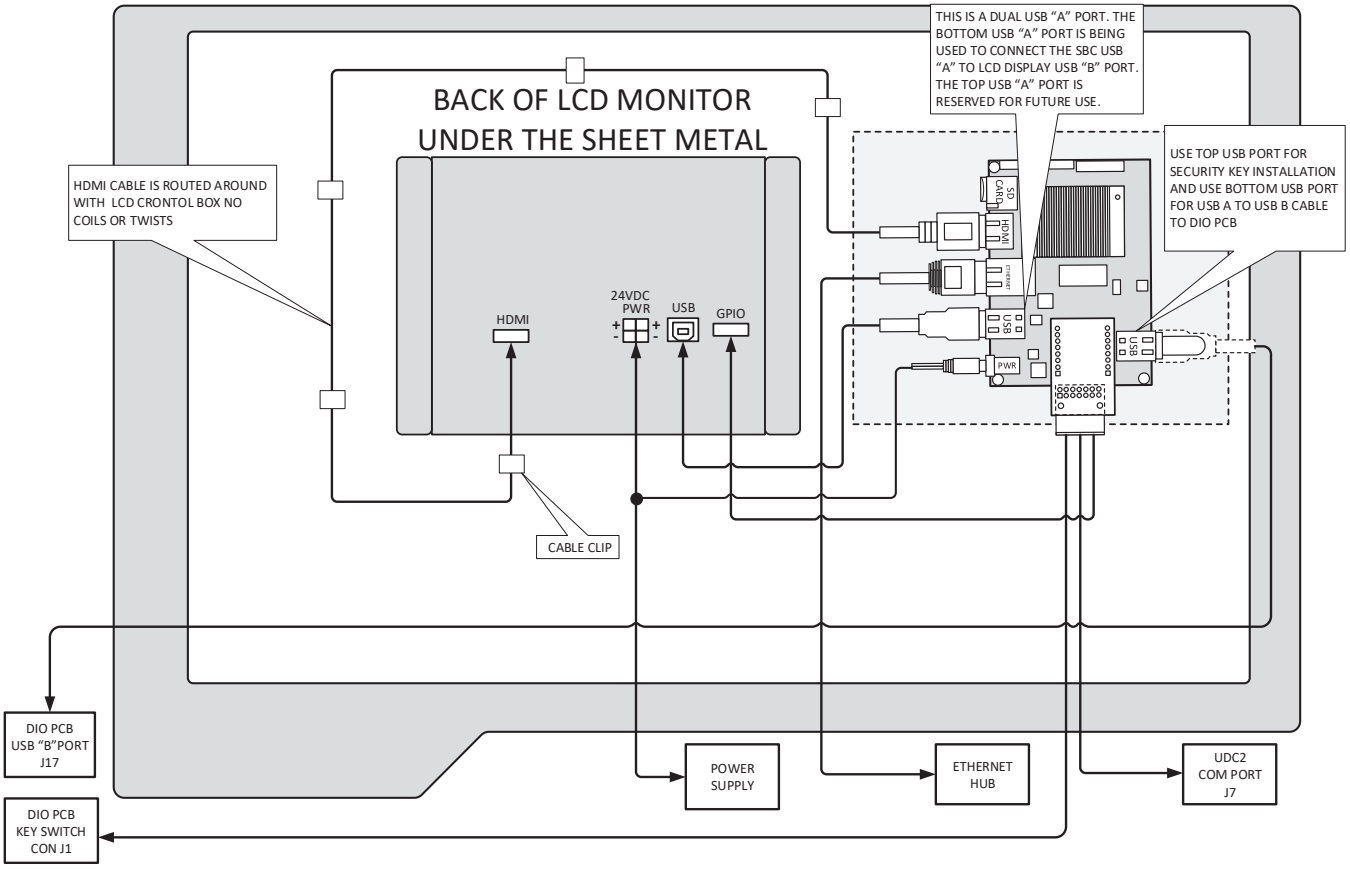
Part No.	Description
52-4258	POWER SUPPLY,24VDC,65W
52-4272	MICROBUS PCB ASSY
52-4326/01	HARNESS,MIKROBUS TO KS
52-4329	HARNESS ASSY,VALVE,LEFT
64-5037/01	PCB ASSY,ICE CONTROL BD
64-6036	PCB ASSY,UNIV DISPENSE
81-0371/01	FAN,ROHS,PANCAKE,24VDC
82-6580	PANEL ASSY,ADA,TP30

Part No.	Description
52-4214	POWER SUPPLY,27V,120W
52-4306	KEYSWITCH ASSY,TP30
52-4324	HARNESS,DIO TO ICE,SWITCHES
52-4326	HARNESS,MIKROBUS TO KS,UDC2
52-4337	HARNESS,CUP LIGHT,TP30

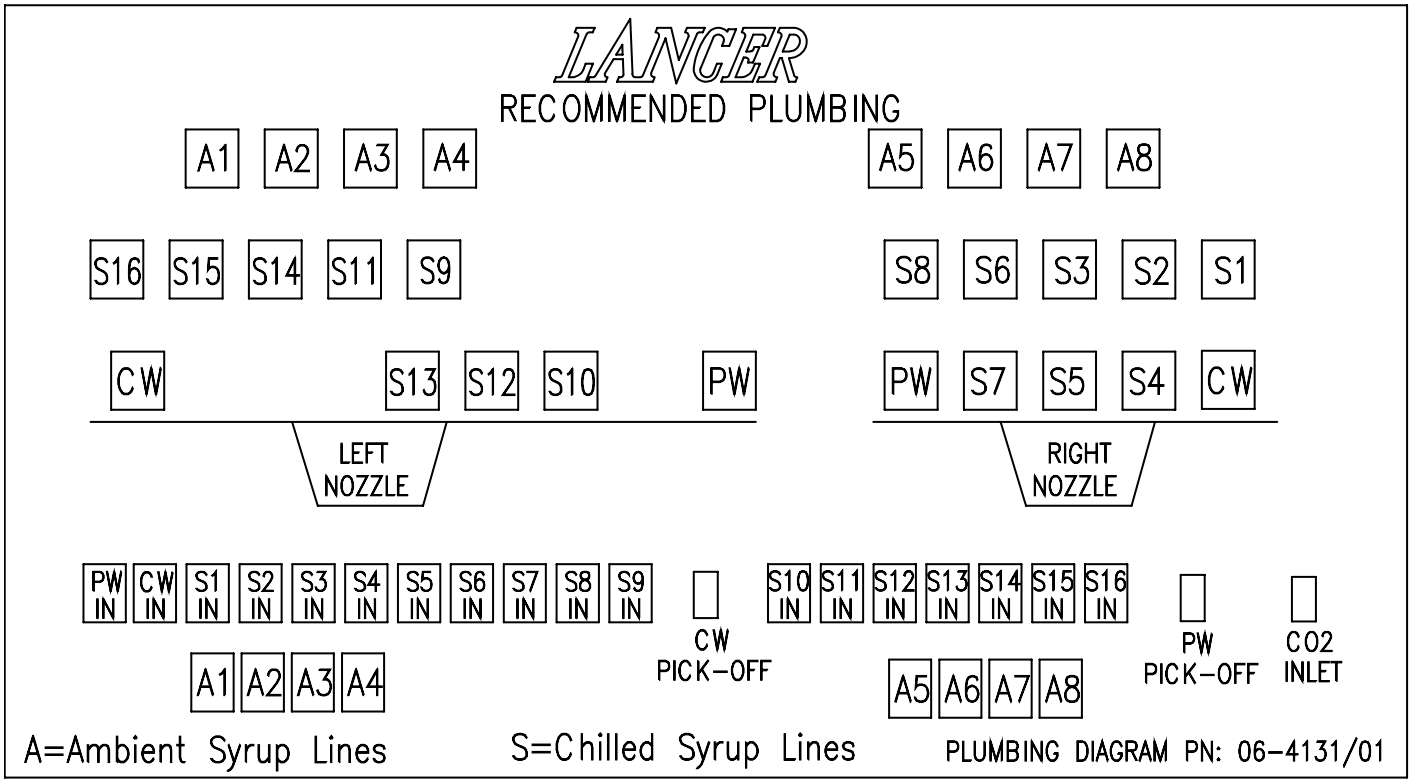
Display Assembly IBD 30i



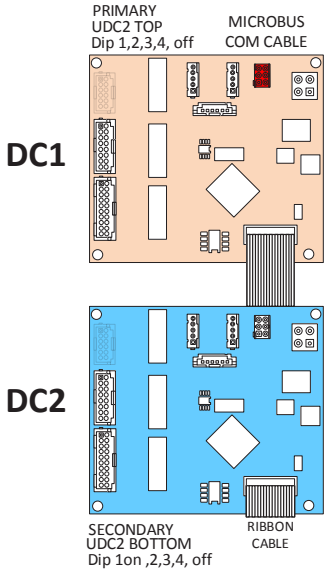
SBC Wiring Diagram - 115 Volt

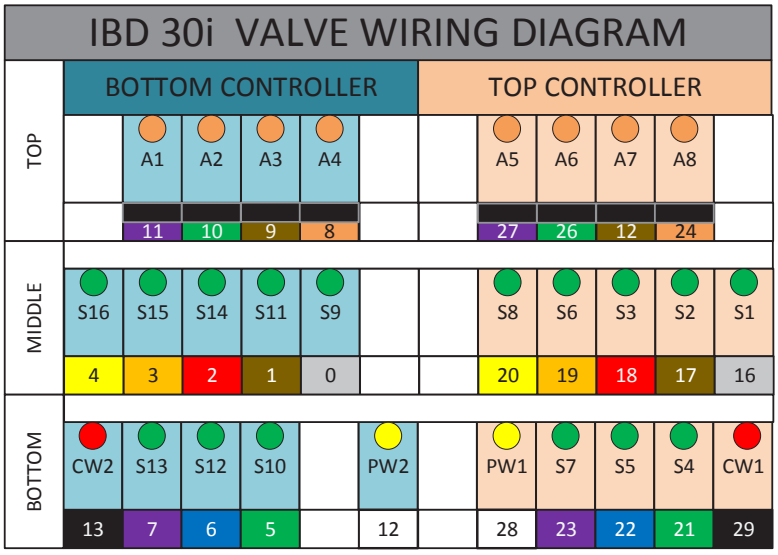


Bold 30i Plumbing Diagram

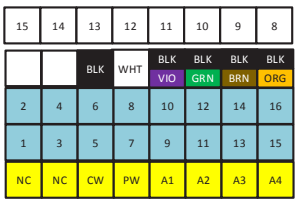


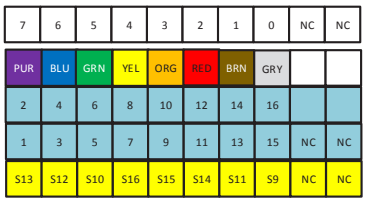
Bold 30i Valve Wiring Diagram

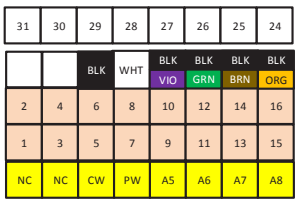


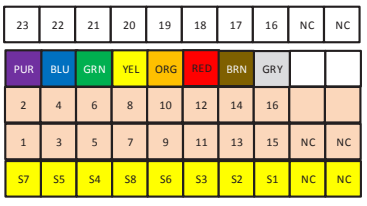


14 valves each side
4 ambient
8 syrups
1 plain water
1 carb water





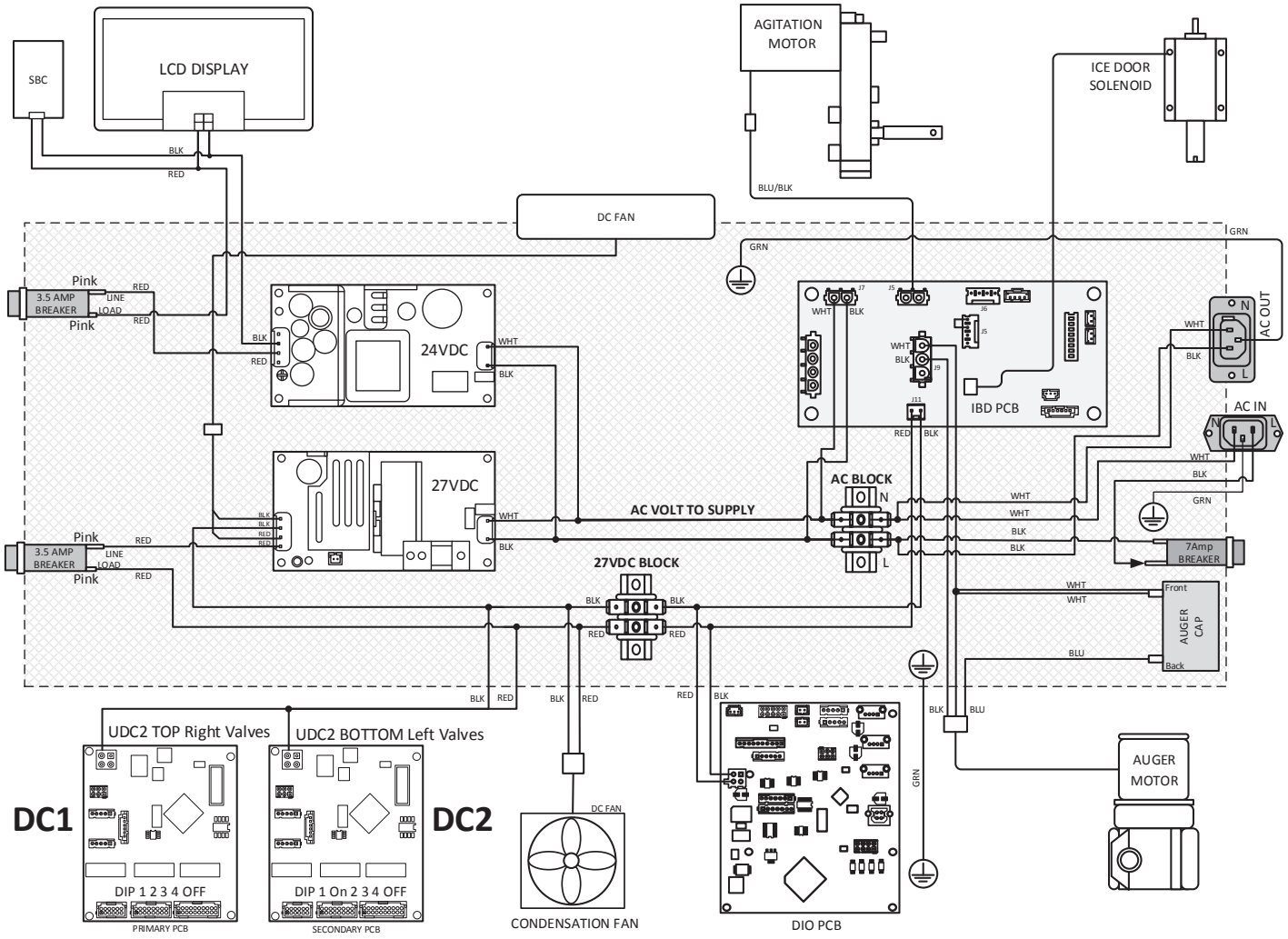




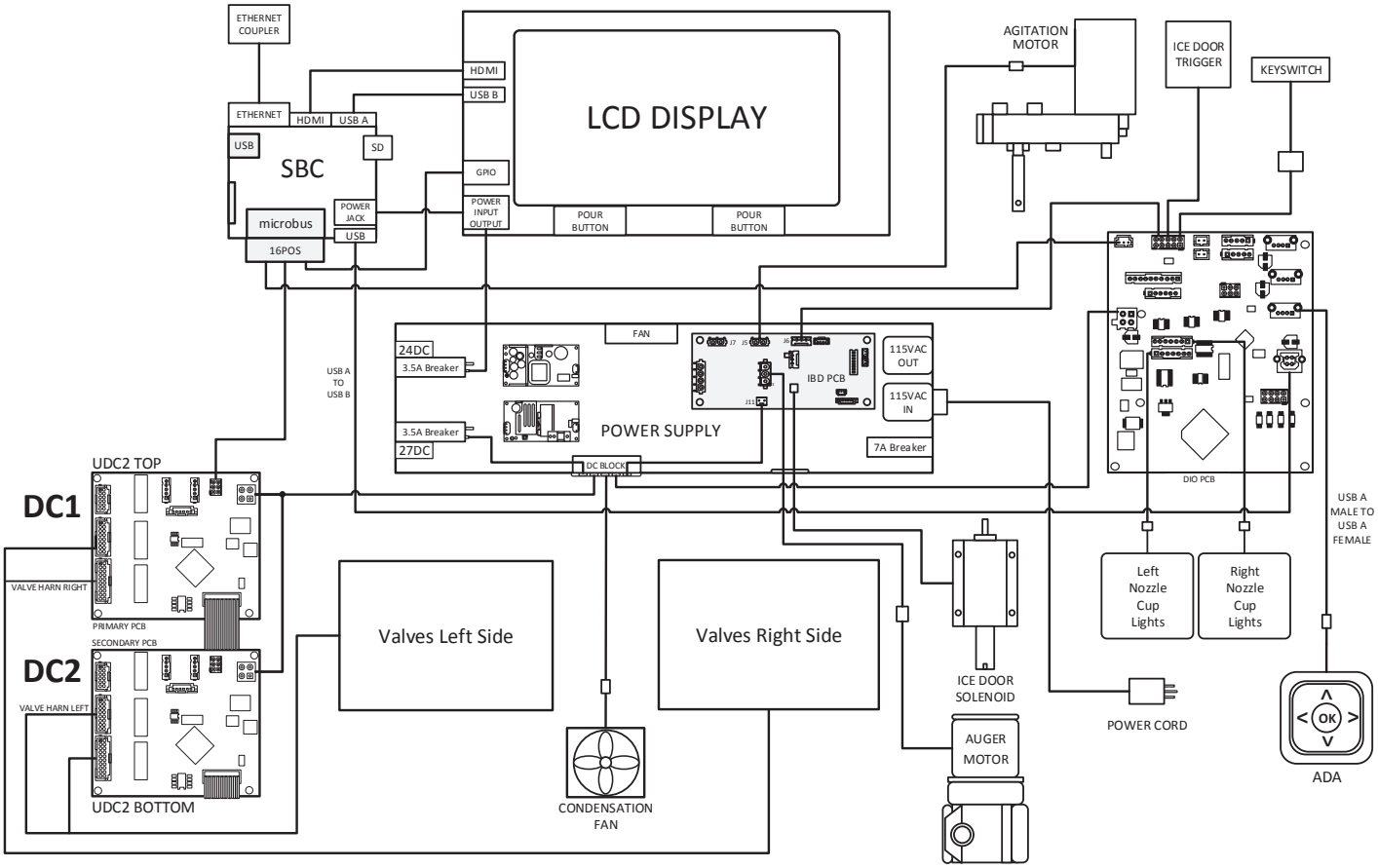
52-4167 left side valve from bottom secondary UDC2 (Short Harness)

52-4166 right side valve from top primary UDC2 (Long Harness)

Power Supply Wiring Diagram - 115 Volt



Unit Wiring Diagram - 115 Volt



DIP Switch Legend

SW1

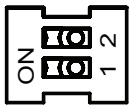
SWITCH #		AUTO AGITATE OFF TIME
3	4	
*OFF	OFF	NO AUTO AGITATION
OFF	ON	20 MINUTES
ON	OFF	40 MINUTES
ON	ON	60 MINUTES

SWITCH #		AUGER RUN TIME
7	8	
OFF	OFF	6 SEC DISPENSED
OFF	ON	9 SEC DISPENSED
*ON	OFF	12 SEC DISPENSED
ON	ON	15 SEC DISPENSED

SWITCH #		AGITATOR ON TIME
5	6	
OFF	OFF	11 SECONDS
OFF	ON	9 SECONDS
*ON	OFF	7 SECONDS
ON	ON	5 SECONDS

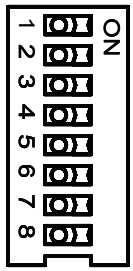
SW2 SWITCH 1: MUST BE ON FOR THIS DISPENSER

SW2 SWITCH 2: POSITION DOES NOT MATTER



SW1 SWITCH 1: NOT USED FOR THIS DISPENSER

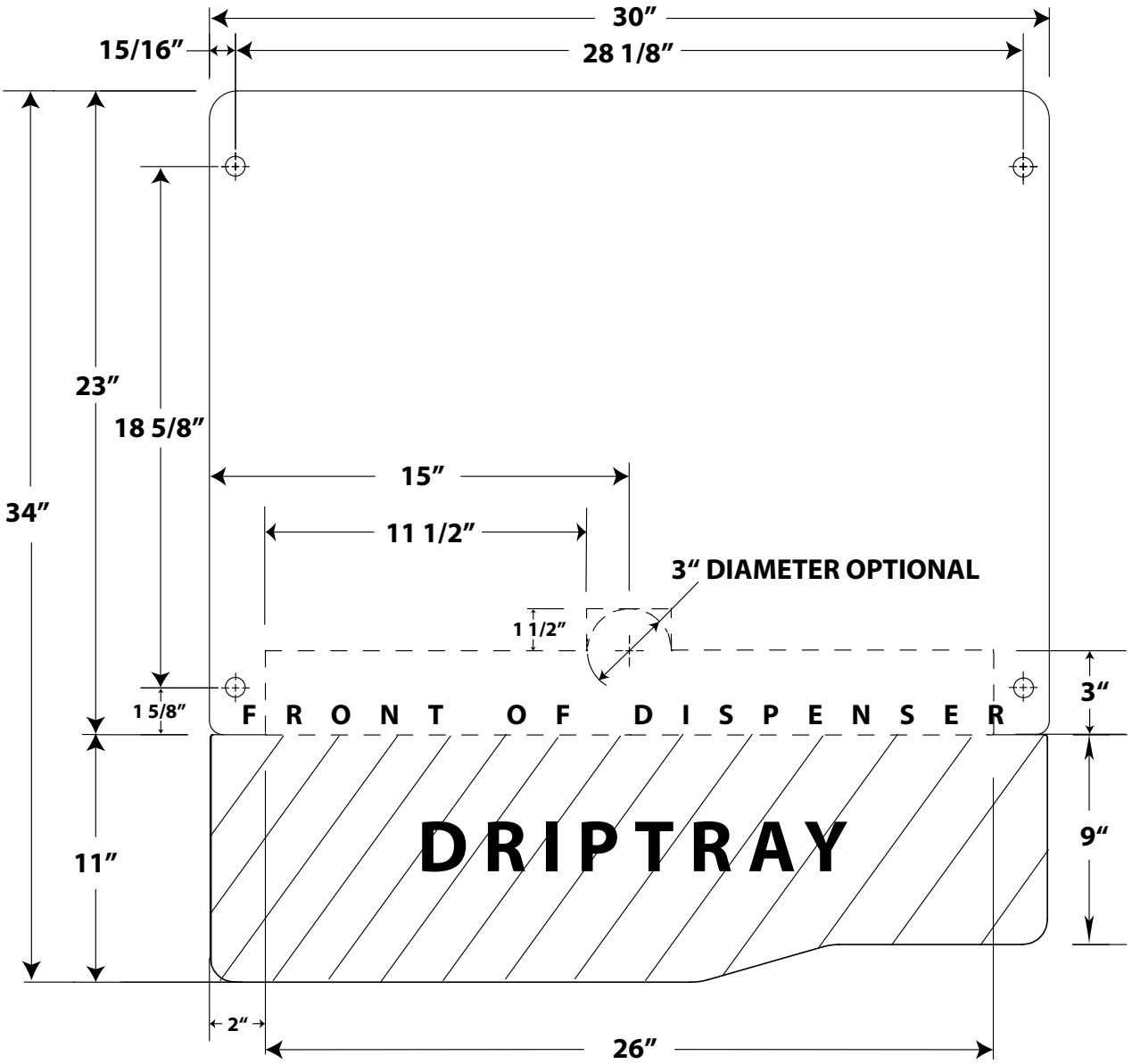
SW1 SWITCH 2: NOT USED FOR THIS DISPENSER



LANCER PN: 06-3289/01

*= DENOTES DEFAULT

Counter Cutout



— — — CUT OUT DASHED AREA

⊕ OPTIONAL HOLES FOR FASTENING DISPENSER TO COUNTER WITH SCREWS

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