



FOR QUALIFIED INSTALLER ONLY. This basic Installation Sheet is an initial release. If a complete Operations Manual (for the unit being installed) is required or needed, please refer to the Lancer web site (lancercorp.com) for immediate access, or for your convenience, scan this QR code with a mobile device (app required) for immediate access to other Technical Documents and alternative translations (if available) pertaining to this unit. Contact Lancer Customer Service for assistance as required.



ABOUT THIS MANUAL

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

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

IMPORTANT SAFETY INSTRUCTIONS

⚠ Intended Use

The dispenser is for indoor use only. This unit is not a toy. Children should not be supervised not to play with appliance. It should not be used by children or infirm persons without supervision. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. 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). Do not operate unit below minimum ambient operation 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. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ Automatic Agitation

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



⚠ Electrical Warning

Check the dispenser name plate 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. The keyswitch 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!

⚠ Carbon Dioxide (CO₂)

- **WARNING:** Carbon Dioxide (CO₂) is a colorless, noncombustible gas with a light pungent odor. High percentages of CO₂ may displace oxygen in the blood.
- **WARNING:** Prolonged exposure to CO₂ can be harmful. Personnel exposed to high concentrations of CO₂ gas will experience tremors which are followed by a loss of consciousness and suffocation.
- **WARNING:** If a CO₂ 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 CO₂ gas leaks in the entire CO₂ and soft drink system.

⚠ 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 line 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 the provided pressure regulator. 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.

SPECIFICATIONS & FEATURES

DIMENSIONS

Width: 44.0 inches (1118 mm)
Depth: 31.1 inches (791 mm)
Height: 39.4 inches (1000 mm)

WEIGHT

Shipping: 585 lbs (265 kg)
Operating (w/ Ice): 745 lbs (338 kg)
Ice Capacity: 312 lbs (142 kg)

ELECTRICAL

115 VAC / 60 Hz / 6.0 Amps
220-240 VAC / 50-60 Hz / 3.0 Amps

PLAIN WATER SUPPLY

Min Flowing Pressure: 75 psi (0.516 MPa)

CARBONATED WATER SUPPLY

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

This unit emits a sound pressure level below 70 dB

CARBON DIOXIDE (CO₂) SUPPLY

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

FITTINGS

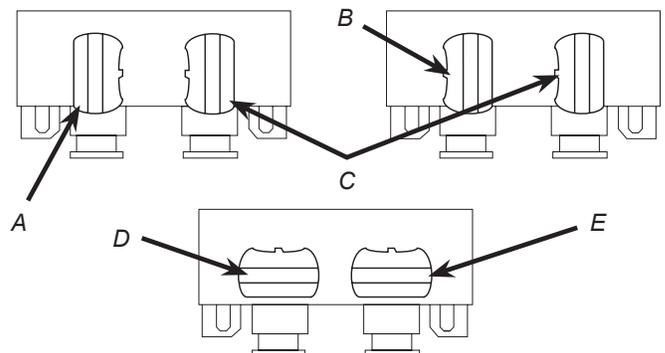
Carbonator Inlet: 3/8 inch barb
Plain Water Inlet: 3/8 inch barb
Brand Syrup Inlets: 3/8 inch barb
CO₂ Inlet: 3/8 inch barb

Adjusting Three-Way Adjustable Back Blocks

1. This feature allows for flexibility between carbonated or plain water drinks on the valves of your choice.
2. To set the adjustable back blocks, turn the shut-off stem to the desired location, refer to the image on the right:

NOTE

There is 100% flexibility on valves 4 - 9. Valves 1 - 3 and 10 - 12 are only plumbed for carbonated water drinks and are non-adjustable. See Plumbing Diagram on page 12 for reference.



A. Plain Water ON D. Water Closed
B. Carb Water ON E. Syrup Closed
C. Syrup ON

READ THIS MANUAL

This manual was developed by the Lancer Corporation as a reference for the owner/operator and installer of this dispenser. Please read this guide before installation and operation of this dispenser. If service is required please call your Lancer Service Agent or Lancer Customer Service. Always have your model and serial number available when you call.

Your Service Agent: _____

Service Agent Telephone Number: _____

Serial Number: _____

Model Number: _____

INSTALLATION

Unpack 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.
4. Remove plywood shipping base from unit by moving unit so that one side is off the counter top 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.

5. Remove accessory kit and loose parts from ice compartment.

NOTE

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

6. If leg kit has been provided, assemble legs by tilting unit.

Selecting/Preparing Counter Location

NOTE

The dispenser should only be installed in a location where it can be overseen by trained personnel

1. Select a level, 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 2, 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 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 (363.6kg).

NOTE

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

4. Unit may be installed directly on counter-top or on legs. If installed directly on the counter, unit must be sealed to the counter-top 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 have four (4) inch legs installed.

5. Select a location for the remote pump deck, syrup pumps, CO₂ tank, syrup containers, and water filter (recommended).
6. Cut out required opening in counter for the water, syrup, and CO₂ lines in the designated dispenser location.

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. Level unit if necessary. For optimum performance place the unit at a 0° tilt. The maximum tilt is 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>.

Installing an Icemaker (if necessary)

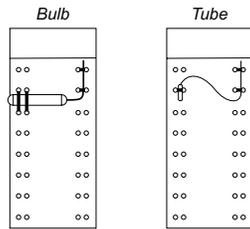
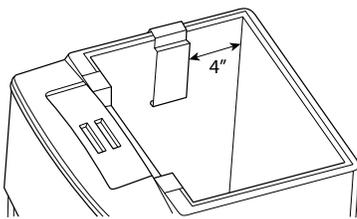
⚠ ATTENTION

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.

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 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.

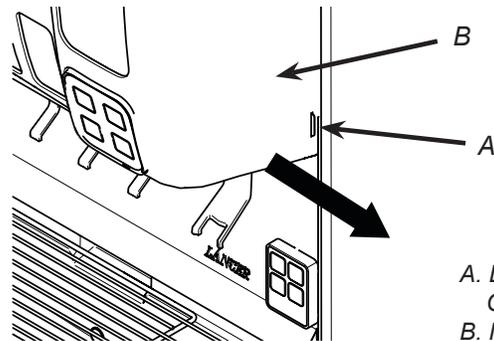
5. Ensure the icemaker is installed properly to allow for removal of the Merchandiser.
6. Ensure manual fill is accessible.
7. Clean and maintain icemaker per manufacturer's instructions.

NOTE

If installing a Scotsman® icemaker, Lancer recommends setting the auto agitation time to every 60 minutes. To adjust the agitation time, set the dip switches located in the control box behind the merchandiser. See the DIP Switch Legend diagram on page 12 of this manual for reference.

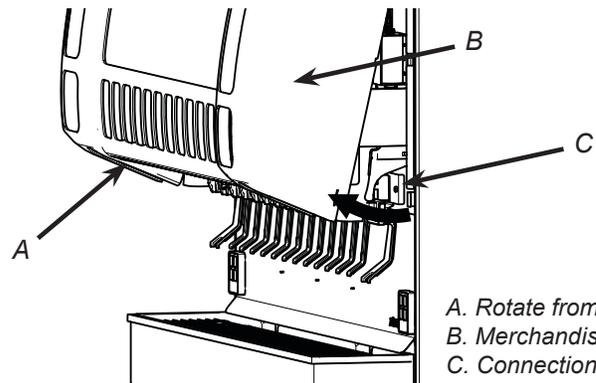
Merchandiser Installation/Removal

1. To remove the merchandiser, first detach the left and right side of the merchandiser from the connection tabs by pulling away from the unit.



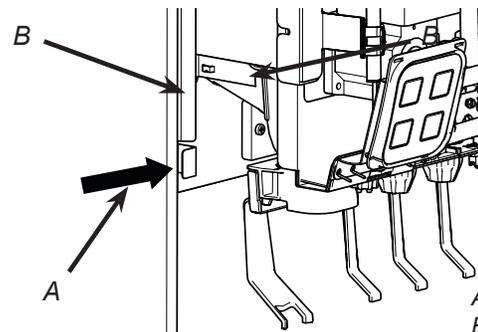
A. Detach from Connection Tab
B. Merchandiser

2. Rotate the merchandiser, away from the unit, from the bottom to disengage from valve block.



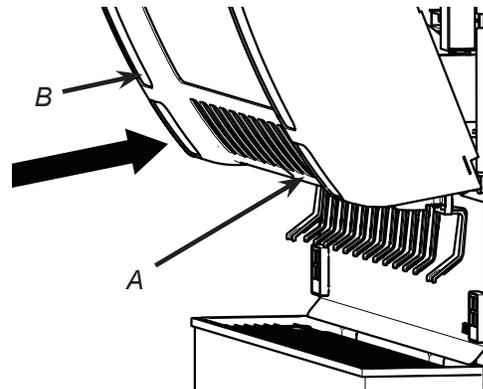
A. Rotate from Bottom
B. Merchandiser
C. Connection Tab

3. Lift the merchandiser straight up to detach from the top of the ice bin and remove from the unit.
4. To install the merchandiser, firmly push the connection tabs toward the center of the unit in order to create a clear path for the install.



A. Push in Tab
B. Side Bracket

5. Position the lower edge of the merchandiser over each of the valve plates.

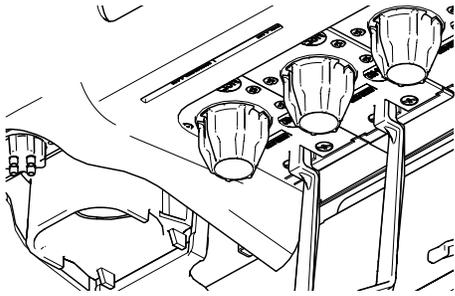


A. Position Over Valve Plates
B. Merchandiser

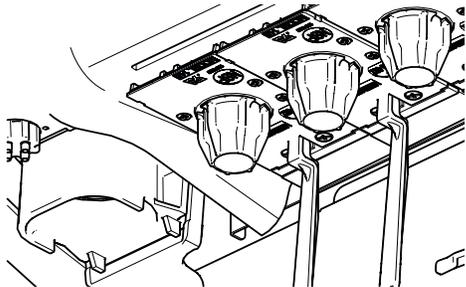
NOTE

Merchandiser needs to be installed over the valve plates for proper installation.

CORRECT



INCORRECT



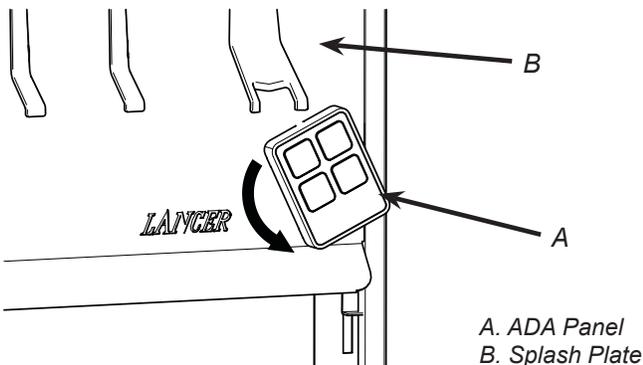
6. Guide the edges of the merchandiser up, to the outside of the side brackets of the unit.
7. Hook the top of the merchandiser to the manual fill ice chute. It is recommended to remove the front ice bin lid before installation.
8. Verify that the connection tabs are locked in the openings on the sides of the merchandiser.

Dispenser Installation

NOTE

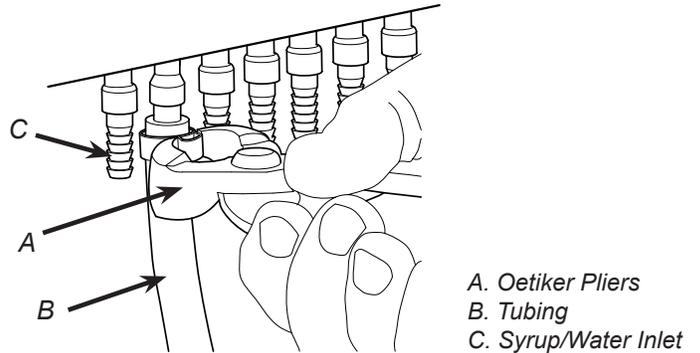
The installation, and relocation if necessary, must be carried out by qualified personnel with up-to-date knowledge and practical experience, in accordance with current regulations.

1. Remove the cup rest, drip tray, and top cover from the unit.
2. Twist/Rotate the ADA panel, located on the unit's splash plate, in a counterclockwise direction up to a 45° angle.

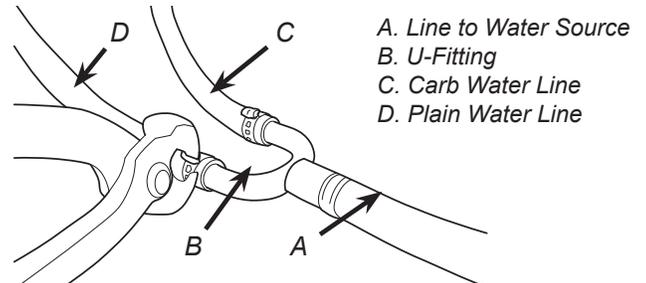


3. Carefully pull ADA panel and electric wire harness from the unit's splash plate, until the harness connector is visible.

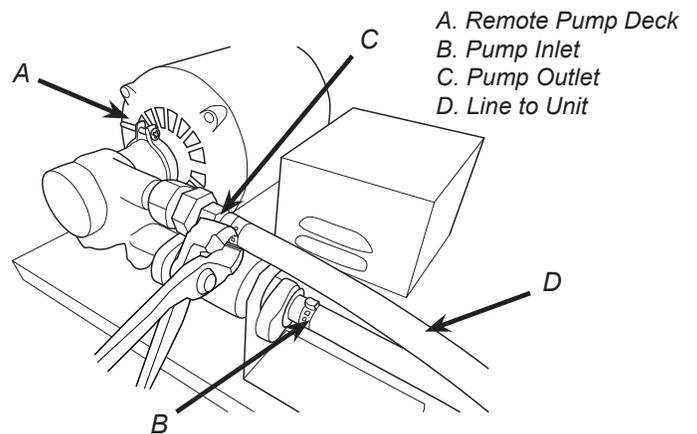
4. Disconnect ADA harness and remove from the unit. Repeat Steps 2-4 for second ADA panel.
5. Remove the unit's splash plate and merchandiser.
6. Route appropriate tubing from the water source to the plain water inlet at the front of the unit and connect tubing to inlet using the oetiker pliers and fittings, (see Plumbing Diagrams on the front of the unit or on page 12 for reference).



7. Connect tubing to water source then flush water lines to check for leaks.
8. If necessary, install water booster (Lancer PN MC-163172) between water supply and the unit.
9. Using tubing cutters, cut plain water line and install U-fitting then route appropriate tubing from the U-fitting to the carbonated water inlet at the unit.



10. Cut carbonated water line and install remote pump deck per manufacturer's specifications.

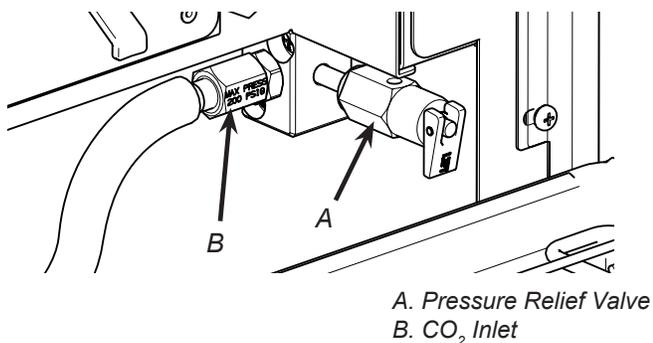


11. Complete the carbonated water line connection between the remote pump deck and carbonated water inlet at unit.
12. Install a shut-off valve in the water line feeding the deck.

NOTE

If a separate water line is run for plain water, ensure that it also has a shut-off valve.

- Route appropriate tubing from the syrup pump location to the syrup inlets and connect tubing to all syrup inlets.
- Route appropriate tubing from the CO₂ source location to the CO₂ inlet on the unit and connect tubing to inlet.

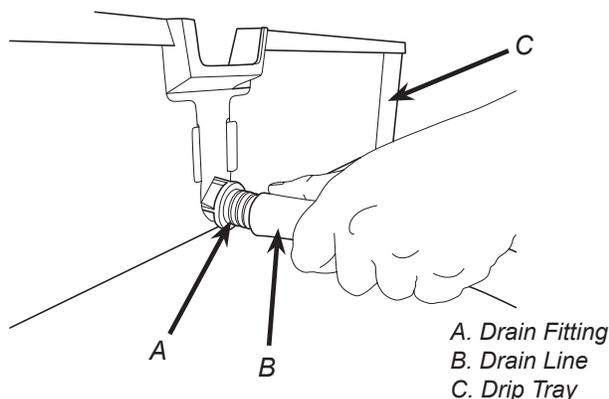


- Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating.

⚠ 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

- Route drain hose from designated open type drain to both fittings on Drip Tray and connect hose to fittings.



⚠ 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.

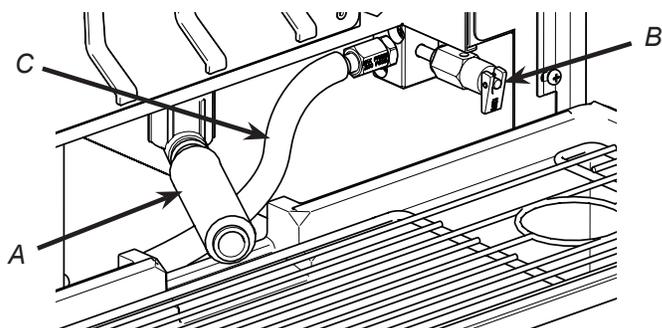
⚠ ATTENTION

Pouring hot water down the drain may cause the Drain Tube to collapse. Allow only luke warm or cold water to enter the Drain Tube. Pouring coffee, tea, or other similar substances down the drain may cause the Drain Tube to become clogged.

- Reattach Drip Tray and Cup Rest to unit.

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.

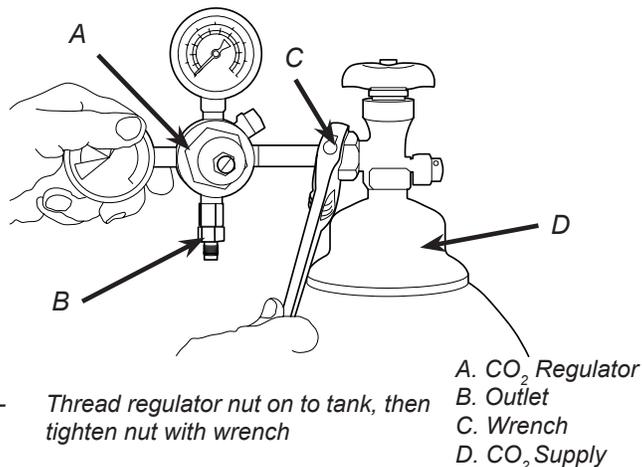


Installing CO₂ Supply

- Connect high pressure CO₂ regulator assembly to CO₂ cylinder or bulk system.

⚠ ATTENTION

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



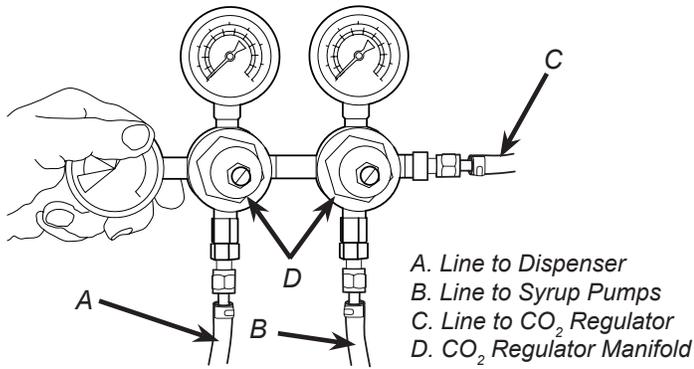
- Connect a 1/4" nut, stem and seal to CO₂ regulator outlet.
- Route appropriate tubing from the low pressure CO₂ regulator manifold location to the 1/4" nut, stem on the high pressure CO₂ regulator attached to source and connect tubing.

⚠ ATTENTION

A dedicated CO₂ regulator is required to supply the CO₂ inlet at the unit as well as to all syrup pumps.

- Connect tubing routed from the CO₂ inlet at the unit to one of the low pressure CO₂ regulator manifold outlets.

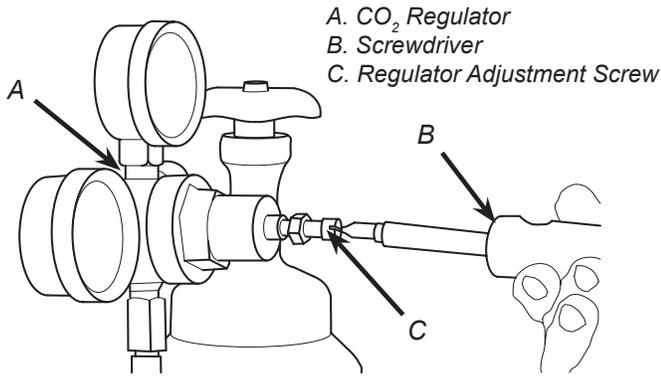
- Connect tubing routed from the tee at the syrup pumps to the second outlet of the low pressure CO₂ regulator manifold.



- Using a wrench, loosen lock nut on the regulator adjustment screw of the high pressure CO₂ regulator connected to the source, then using a screwdriver back out lock nut screw all the way.

⚠ WARNING

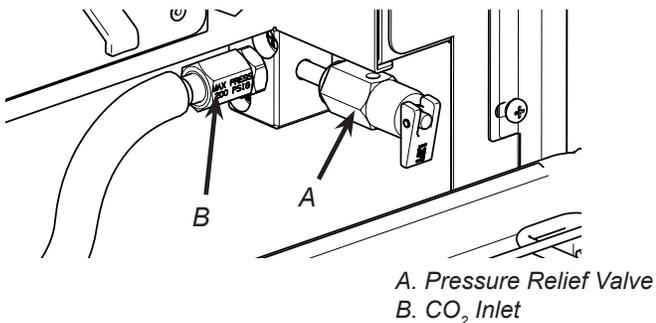
DO NOT TURN ON CO₂ SUPPLY AT THIS TIME



- Repeat Step 6 for both low pressure CO₂ regulators on the regulator manifold routed to the unit and the syrup pumps.

Dispenser Setup

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



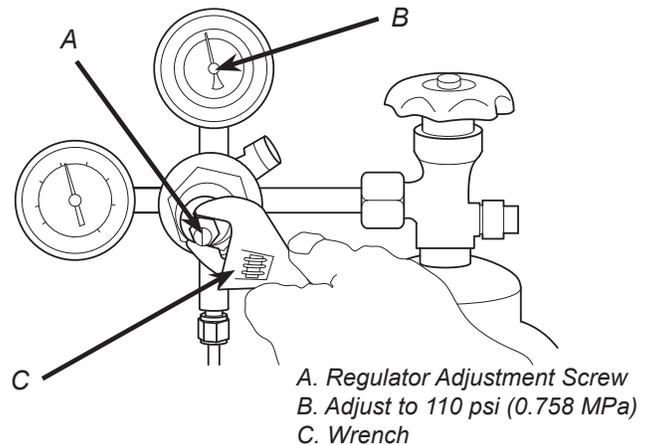
- Verify all Bag-In-Box contains syrup and check all connections for leaks.
- Place enough ice in the ice bin to fill approximately 1/2 of the bin before plugging in the unit.

- Connect unit power cord to grounded electrical outlet.

⚠ WARNING

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.

- Test the motor operation by pushing both ice chute levers until agitator motor begins to turn.
- Activate each valve to ensure a good flow of water is achieved.
- Ensure pump deck is turned OFF before turning on CO₂.
- Turn on CO₂ 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.



- Adjust both of the low pressure regulators on the regulator manifold to 75 psi (0.517 MPa) then tighten locknut with wrench.
- Activate each valve until gas-out.
- Plug in the remote carbonator pump deck, if not already done so, and turn the switch to the ON position.
- Activate each valve 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.

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.

NOTE

To check for CO₂ leaks, close the valve on the CO₂ cylinder and observe if the pressure to the system drops with the cylinder valve closed for five minutes. Open the cylinder valve after check.

- Activate each valve to purge air from the syrup lines.

Adjust Water Flow Rate & Syrup/Water Ratio

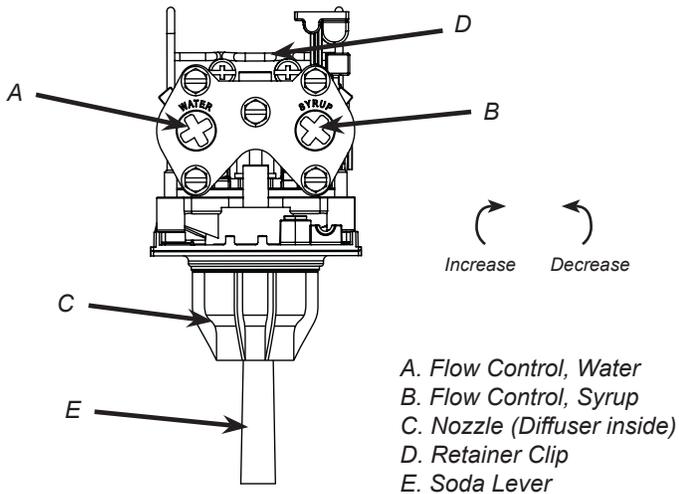
NOTE

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.

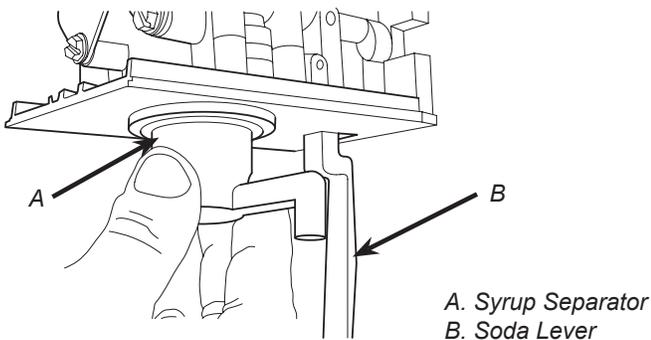
NOTE

For units with flavor injector lines, it is required to remove the merchandiser to gain access to valves.

1. Remove merchandiser.
2. Close syrup shut-off at mounting block for first valve.
3. Using a Lancer ratio cup verify water flow rate (5 oz. in 4 sec.). Use a screwdriver to adjust if needed.

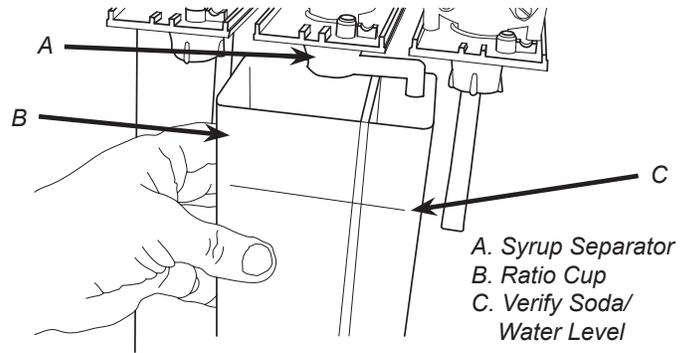


4. Remove nozzle by twisting counter clockwise and pulling down, then remove diffuser by pulling down.
5. Install Lancer (yellow) syrup separator (PN 54-0031) in place of nozzle.



6. Re-open syrup shut-off at mounting block.
7. Activate valve to purge syrup until steady flow is achieved.

8. Using a Lancer ratio cup, activate the valve and capture a sample. Verify that the syrup level is even with the water level. Use a screwdriver to adjust if needed.



9. Remove syrup separator and reinstall nozzle. Replace valve cover.
10. Repeat steps 1-8 for each valve.
11. Re-install merchandiser, splash plate, and top cover.

Volumetric Valve Adjustment

NOTE

The Volumetric Valve is an optional valve for the 44" Sensation dispenser.

1. Remove the ID panel from the front of the first valve.
2. Insert the programmer's 10-pin connector into the ID panel plug located on the front of the circuit board.
3. When properly connected, the programmer will run a self diagnostic test. The display will show all "8's" with the decimal points lighted. After about three (3) seconds, the display indicates the setting of the dip switches.

NOTE

If the programmer does not run its diagnostic test properly, disconnect it and try plugging it in again. If the programmer still fails, replace the programmer.

4. After the programmer is connected, Press the "Read Mem" button.
5. Press the "Ratio +" or the "Ratio -" key until the desired ratio is displayed.
6. Verify the drink type by pressing "Carb Toggle" to select "C" for carbonated or "n" for non-carbonated.
7. Press the "Enter" button to program the valve with the setting on the display.
8. Verify Ratio by pressing "Read Mem".
9. Disconnect the programmer and repeat steps 4-9 for each valve.



- Handheld Programmer Volumetric Valve

CLEANING AND SANITIZING

GENERAL INFORMATION

Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.

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

Cleaning should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ ATTENTION

- Use sanitary gloves when cleaning the unit and observe all applicable safety precautions.
- **DO NOT** use a water jet to clean or sanitize the unit.
- **DO NOT** 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. Insure all sanitizing solution is removed from the system.

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.

Scheduled Maintenance/Cleaning

As Needed	<ul style="list-style-type: none"> • Keep exterior surfaces of unit clean using a clean, damp cloth.
Daily	<ul style="list-style-type: none"> • Using the cleaning solution, clean top cover and all exterior stainless steel surfaces. • Clean exterior of dispensing valves and ice chute. • Remove cup rest then clean the drip tray and cup rest. Replace cup rest and drip tray when finished. • Wipe clean all splash areas using a damp cloth soaked in cleaning solution. • Clean beverage nozzles and flavor injector nozzles as specified by their corresponding cleaning and sanitizing sections found on the next pages 9-10 of this manual.

Integrity of Powder Coated 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.

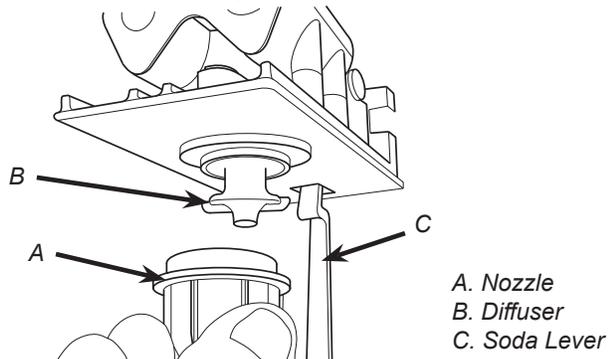
Other Supplies Needed

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

Monthly	<ul style="list-style-type: none"> • Clean the ice bin, auger, and ice chute assembly as specified by the section “Cleaning and Sanitizing Ice Bin, Auger, and Ice Chute” on pages 10-11.
Every Six Months	<ul style="list-style-type: none"> • Clean the syrup lines as specified by the section “Cleaning and Sanitizing Syrup Lines - Bag in Box” on pages 11. • Pull out unit (if applicable) and clean behind and underneath. Check for any loose components or noises.

Cleaning and Sanitizing Nozzles

1. Disconnect power, so as to not activate valve while cleaning.
2. Remove merchandiser to reveal valves.
3. Remove nozzle by twisting counter clockwise and pulling down.
4. Remove diffuser by pulling down.



5. Rinse nozzle and diffuser with warm water.
6. Wash nozzle and diffuser with cleaning solution then immerse in sanitizing solution and let sit for fifteen (15) minutes.
7. Set nozzle and diffuser aside and let air dry. **DO NOT** rinse with water after sanitizing.
8. Reconnect diffuser and nozzle.
9. Connect power.
10. Taste the drink to verify that there is no off-taste. If off-taste is found, flush syrup system again.

⚠ CAUTION

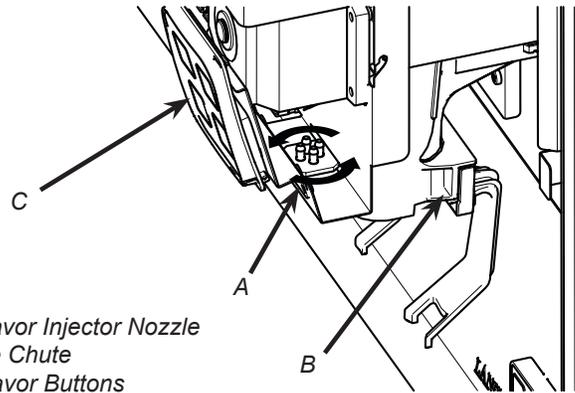
Following sanitation, rinse with end-use product until there is no aftertaste. Do not use a fresh water rinse. This is a NSF requirement. Residual sanitizing solution left in the system creates a health hazard.

Cleaning and Sanitizing Flavor Injector Nozzles

1. Disconnect power, so as to not activate valve while cleaning.
2. Disconnect the two (2) lower, horizontal LED light bars and remove from unit.
3. Rotate the flavor injector nozzle 90° to disconnect from bracket.

NOTE

DO NOT disconnect flavor lines from nozzle, when removing from bracket.



4. Using a soft cloth and the cleaning solution described on page 9, thoroughly clean the flavor injector nozzle and bracket of any residual syrup.
5. Using a soft cloth and the sanitizing solution described on page 9, thoroughly wipe down the flavor injector nozzle and bracket then let air dry. **DO NOT** rinse with water after sanitizing.
6. Repeat Steps 2-5 for second flavor injector nozzle.
7. Connect power.
8. Taste the drink to verify that there is no off-taste. If off-taste is found, flush syrup system again.

⚠ CAUTION

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

Cleaning and Sanitizing Ice Bin, Auger, and Ice Chute

NOTE

It is recommended to perform this procedure monthly, or more often if desired. Use the cleaning solution described on page 9. An alternate solution of one part water to one part vinegar may be used to remove water spots and calcium deposits.

NOTE

Refer to the Automatic Agitation Warning on the first page of this manual.

1. Disconnect power to the dispenser
2. Remove the Merchandiser and Top Cover.
3. Remove Ice Chute Lever, then remove Splash Plate Assembly by lifting it up and out from the dispenser face.

NOTE

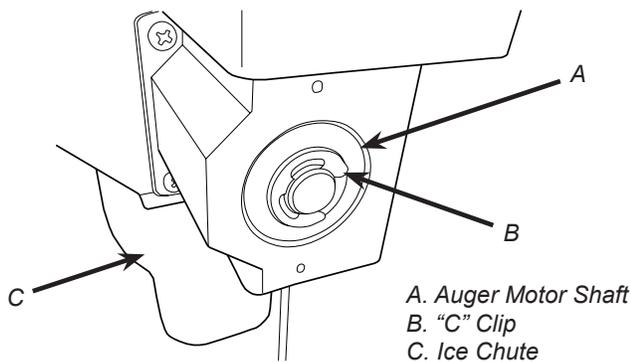
Always remove the ice chute lever before removing the splash plate.

4. Remove or melt out any remaining ice from the ice bin.
5. Disconnect the two (2) lower, horizontal LED light bars and remove from unit.
6. Disconnect vertical LED light bar, next to flavor injector nozzle, from the junction box and remove from unit.
7. Repeat previous step for second light bar on opposite side of the unit.
8. Rotate the flavor injector nozzle 90° to disconnect from bracket.

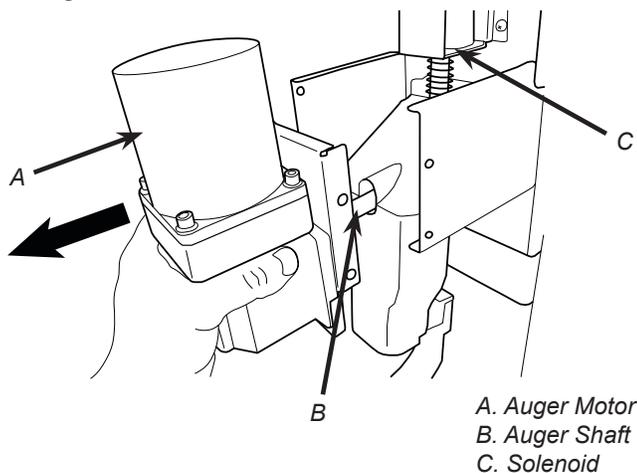
NOTE

DO NOT disconnect flavor lines from nozzle, when removing from bracket.

9. Use a screwdriver to remove the Auger Motor shaft cover.
10. Remove the "C" clip from the Auger Motor Shaft.

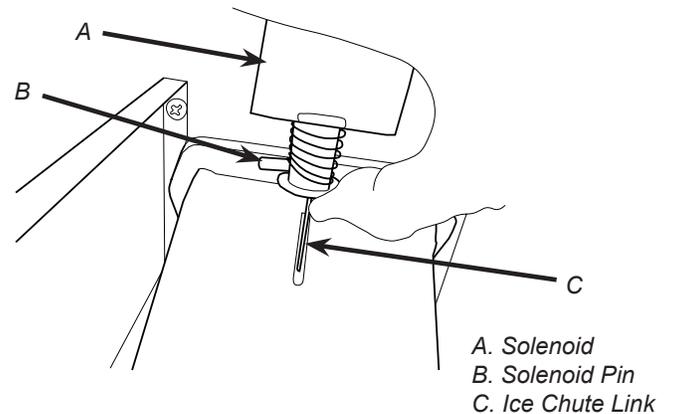


11. Disconnect the Auger Motor wire harness from junction box.
12. Remove the four (4) screws from the bracket holding the Auger Motor, flavor injector bracket, and LED light bracket.
13. Slide the Motor and Mounting Plate Assembly off of the Auger Shaft.

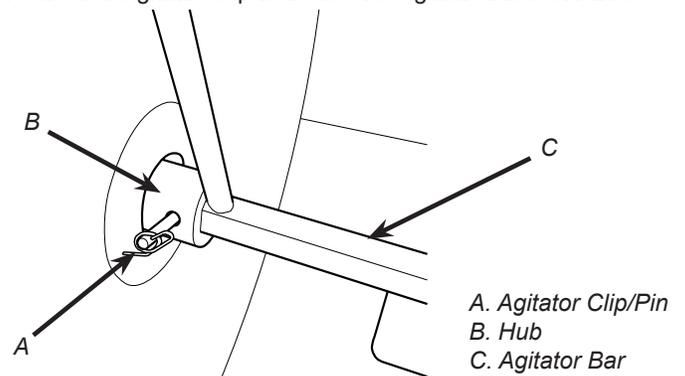


14. Remove the Auger Motor Shaft Key and set aside.
15. Remove the second clip from the Auger Shaft.
16. Disconnect the Ice Chute wire harness from the junction box.

17. Disconnect the solenoid from Ice Chute link by pushing pin through shaft until link is free. (Pin shown in out position)



18. Remove the Ice Chute Assembly by removing four (4) screws that secure to unit and set aside.
19. Remove Auger by pulling straight out from unit and set aside.
20. Repeat Steps 5 - 14 for second Auger Motor Assembly.
21. Remove Agitator Clip and Pin from Agitator bar in Ice Bin.



22. Remove the Agitator bar and Hub from the Ice Bin.
23. Remove the plastic Ice Shroud by "pinching" in the center and rotating out.
24. Using the Cleaning Solution (page 9) and a clean cloth or soft brush, clean the Ice Chute Assembly, Ice Shroud, Auger, all sides of the Ice Bin, and surface of the aluminum casting.
25. Using the Cleaning Solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through.
26. Using hot water, thoroughly rinse away the cleaning solution.
27. Wearing sanitary gloves, use a clean cloth or towel and the Sanitizing Solution (page 9) to wash all surfaces of removable parts, sides of the Ice Bin, and surface of the aluminum casting.
28. Using the Sanitizing Solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through.
29. Wearing sanitary gloves, reassemble all removable parts. Ensure agitator clip is locked.
30. Fill unit with ice and replace Top Cover.
31. Reconnect Dispenser to power source.

Cleaning and Sanitizing Syrup Lines - Bag in Box

1. Disconnect syrup lines from BIB's
2. Place syrup 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 previous page 9.
5. Place syrup 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 syrup lines using clean, warm water.
8. Prepare Sanitizing Solution described on previous page 9.
9. Place syrup lines into sanitizing solution and activate each valve to fill with sanitizer. Let sit for ten (10) minutes.
10. Reconnect syrup 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 syrup system again.

CAUTION

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

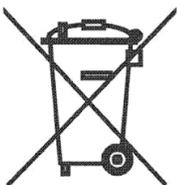
Cleaning and Sanitizing Flavor Injector Lines

1. Disconnect the four (4) flavor injector lines from their bag-in-box containers.
2. Place flavor injector lines, with BIB connectors, in a bucket of warm water.
3. Activate each flavor injector line to fill the with warm water and flush out any syrup remaining in the lines.
4. Prepare Cleaning Solution described on previous page 9.
5. Place flavor injector lines, with BIB connectors, into cleaning solution.
6. Activate each flavor injector line until lines are filled with cleaning solution then let stand for ten (10) minutes.
7. Flush out cleaning solution from the flavor injector lines using clean, warm water.
8. Prepare Sanitizing Solution described on previous page 9.
9. Place flavor lines into sanitizing solution and activate each line to fill with sanitizer. Let sit for ten (10) minutes.
10. Reconnect syrup lines to bag-in-box container 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 syrup system again.

CAUTION

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

Dispenser Disposal



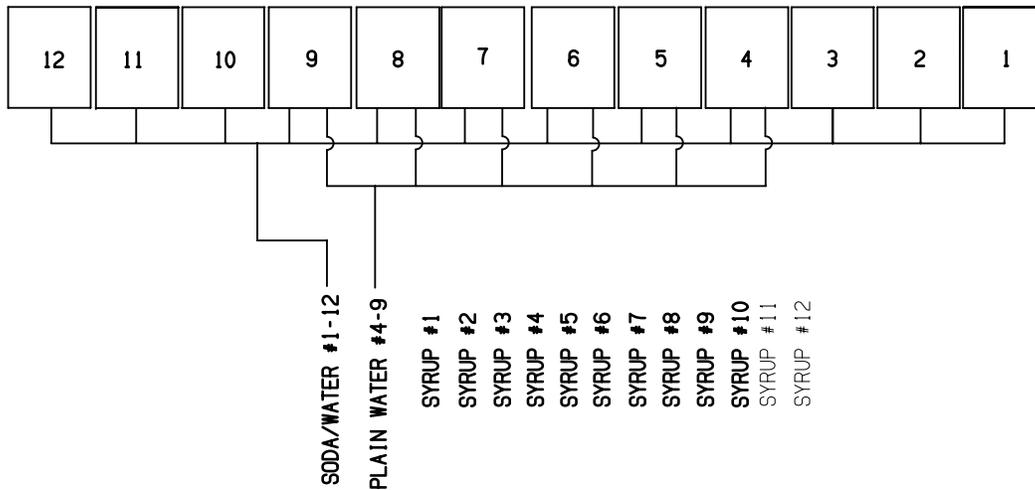
To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycle or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

PLUMBING DIAGRAM

Sensation 44 Unit Plumbing Diagram

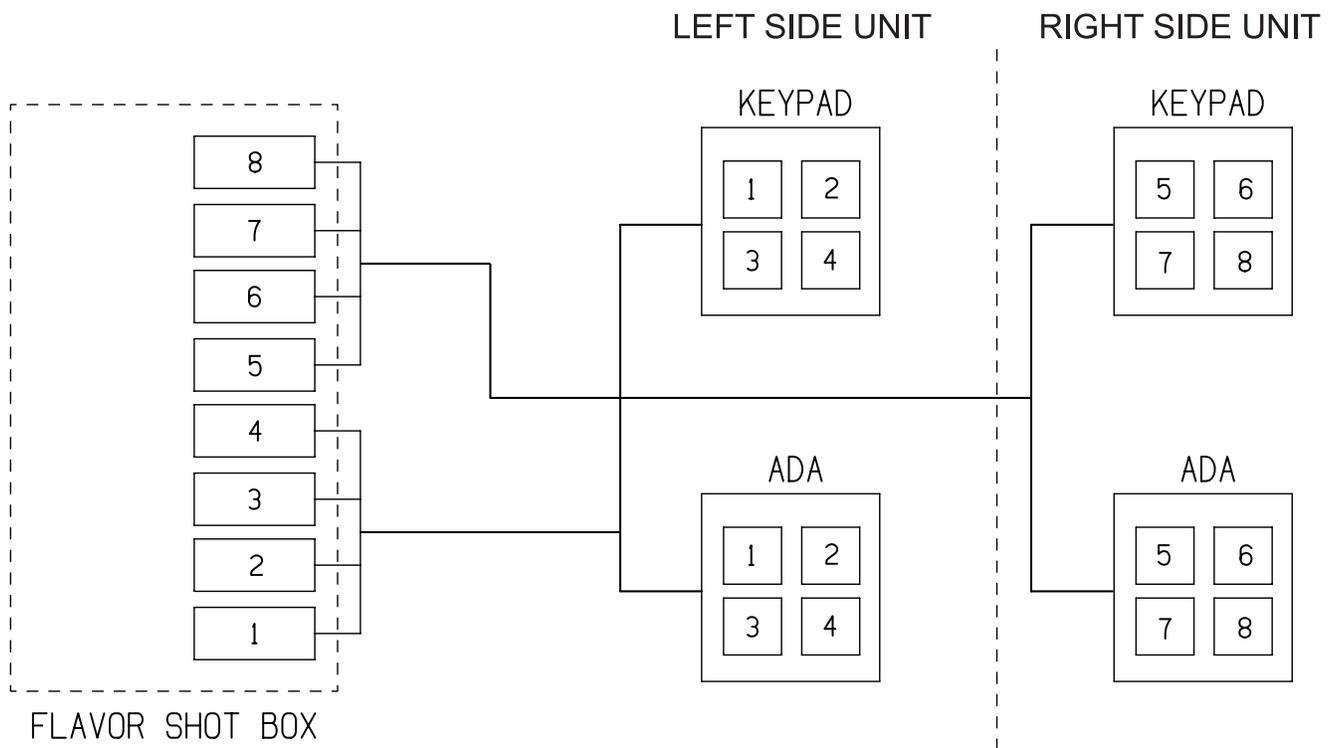
LANCER

RECOMMENDED PLUMBING



SYRUP LINES NOT SHOWN
 FOR ASSISTANCE CALL 1-800-729-1500
 PART NO: 06-3561

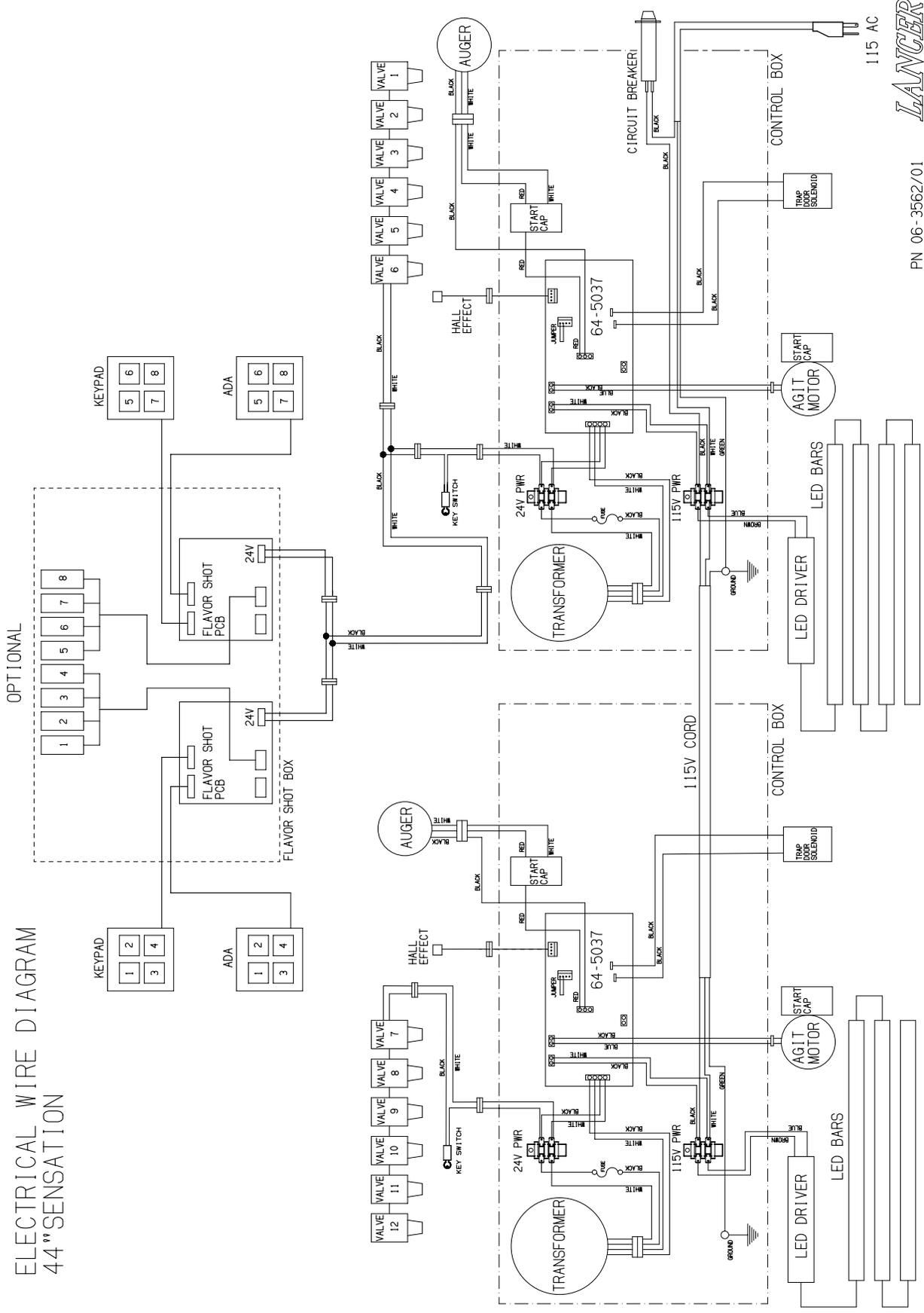
Sensation 44 Flavor Shot Box Plumbing Diagram



WIRING DIAGRAMS

Wiring Diagram - 115 Volt

ELECTRICAL WIRE DIAGRAM 44" SENSATION



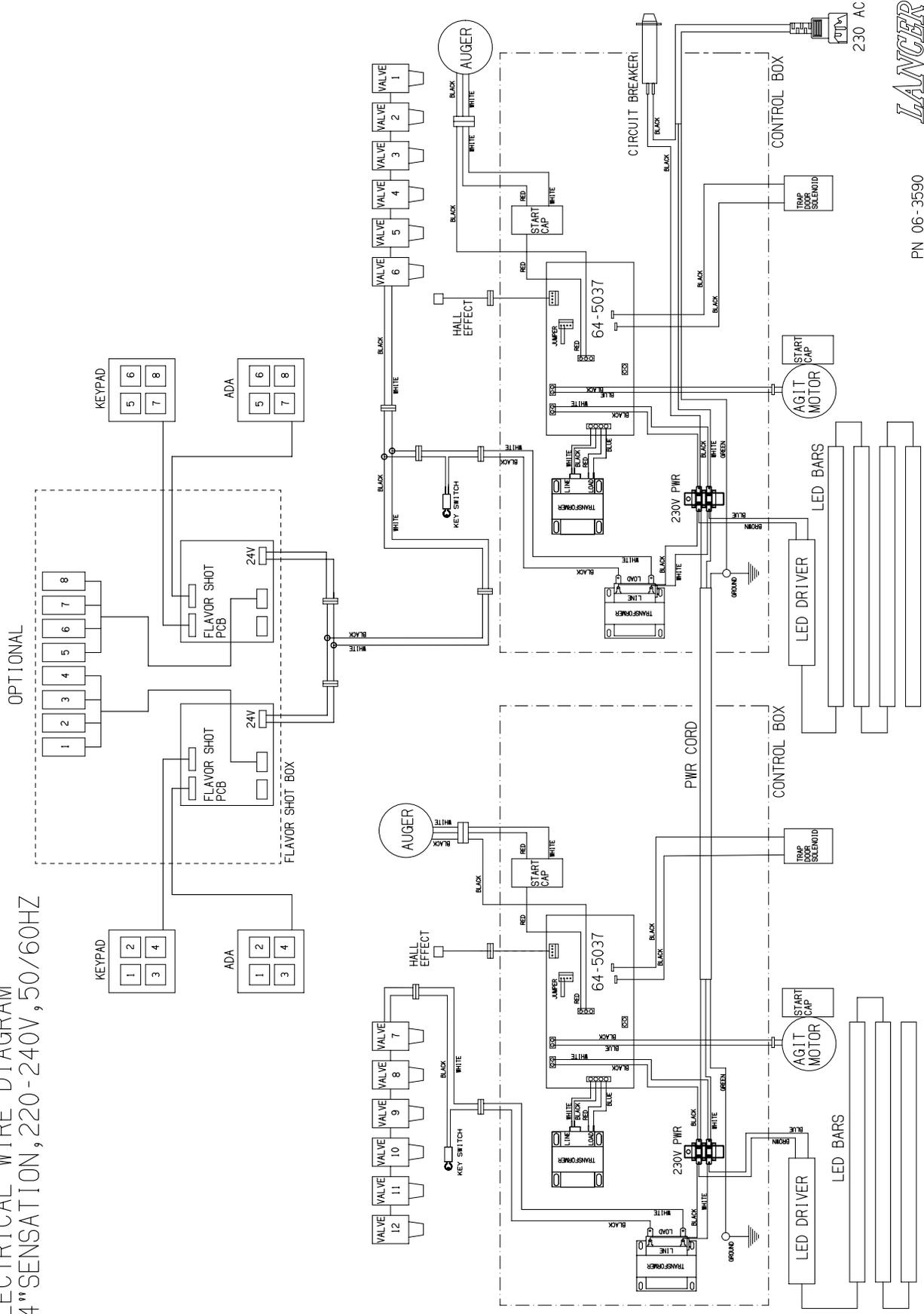
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PN 06 - 3562/01

115 AC

Wiring Diagram - 220-240 Volt

ELECTRICAL WIRE DIAGRAM
44" SENSATION, 220-240V, 50/60HZ



LANCER

PN 06-3590

DIP Switch Legend

SW1

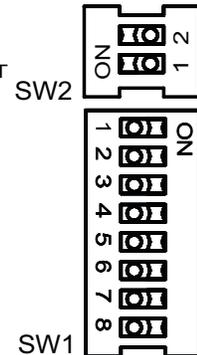
SWITCH #		AUTO AGITATE OFF TIME
3	4	
*OFF	OFF	NO AUTO AGITATION
OFF	ON	20 MINUTES
ON	OFF	40 MINUTES
ON	ON	60 MINUTES

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

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

SW2 SWITCH 1: MUST BE ON FOR MODEL 4900
 SW2 SWITCH 2: POSITION DOES NOT MATTER

SW1 SWITCH 1: NOT USED FOR MODEL 4900
 SW1 SWITCH 2: NOT USED FOR MODEL 4900



LANCER PN: 06-3289/01

*= DENOTES DEFAULT

SW1

NOTE

If installing a Scotsman® Pellet icemaker, set the auto agitation time to every 60 minutes.

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