

Operation Manual



IBD Bold 30i

Lancer Model No. TP30

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For more Information visit lancerworldwide.com or call Tech Support/Warranty: 800-729-1550

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ABOUT THIS MANUAL

This manual 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.

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.

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.

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL SAFETY INSTRUCTIONS BEFORE USING THIS UNIT.

This manual contains important safety information and all applicable safety precautions must be observed. To reduce the risk of fire, electric shock, damage to the equipment or personal injury when using this unit all instructions/warnings on the product being used must be followed. Be sure to read all Warning, Caution, Attention, and Note statements before proceeding with the installation.

WARNING

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

ATTENTION

Text following the Attention signal addresses a situation that if not followed could potentially damage the equipment.

CAUTION

Text following the Caution signal indicates a hazardous situation, which if not avoided, could result in minor or moderate injury.

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 impliqués. 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. 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. 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 (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.
- 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.
- If a CO₂ gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak.
- Strict attention must be observed in the prevention of CO₂ gas leaks in the entire CO₂ and soft drink system.

Avertissement de dioxyde de carbone (CO₂)

- Le dioxyde de carbone (CO₂) est un gaz incolore et non combustible qui a une odeur âcre. Un pourcentage élevé de CO₂ réduit la quantité d'oxygène dans le sang.
- L'exposition prolongée au CO₂ est dangereuse pour la santé. Le personnel exposé à un taux élevé de CO₂ souffre de tremblements qui sont suivis par une perte de conscience et la suffocation.
- Si vous suspectez une fuite de CO₂, aérez immédiatement la zone contaminée avant de procéder à la réparation de la fuite.
- Il est impératif de prévenir toute fuite de CO₂ dans le système de distribution de CO₂ et de breuvage.

CO₂ Safe Handling and Storage

CO₂ cylinders should only be handled by trained personnel who are aware of the hazards associated with CO₂ gas. CO₂ cylinders should be handled with care. Never drag or drop a CO₂ cylinder. Never attempt to handle a leaking CO₂ 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 CO₂ cylinders in an upright position and in a well-ventilated area. Never store CO₂ cylinders near anything that emits high heat and keep out of direct sunlight. Enclosed areas in which CO₂ is being stored should be equipped with a CO₂ monitoring system.

Manipulation et stockage sûrs du CO₂

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 remote pump deck must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 25 psi (0.172 MPa) line pressure, but not exceeding a maximum of 145 psi (1.00 MPa). For best results, water supply should have a static pressure between 80 psi (0.552 MPa) and 100 psi (0.689 MPa).
- The water supply to the unit for non-carb drinks must be a minimum of 75 psi flowing (0.517 MPa), using a water booster if needed.
- Water pressure exceeding 145 psi (1.00 MPa) must be reduced to 145 psi (1.00 MPa) or below with a 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.

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 25 psi (0,172 Mpa) sans toutefois excéder 145 psi (1,000 Mpa). Pour de meilleurs résultats, l'alimentation en eau doit avoir une pression statique comprise entre 80 psi (0,552 MPa) et 100 psi (0,689 MPa).
- Si la pression d'eau excède 145 psi (0,862 Mpa), réglez le régulateur de pression à 145 psi (1,000 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 Warning

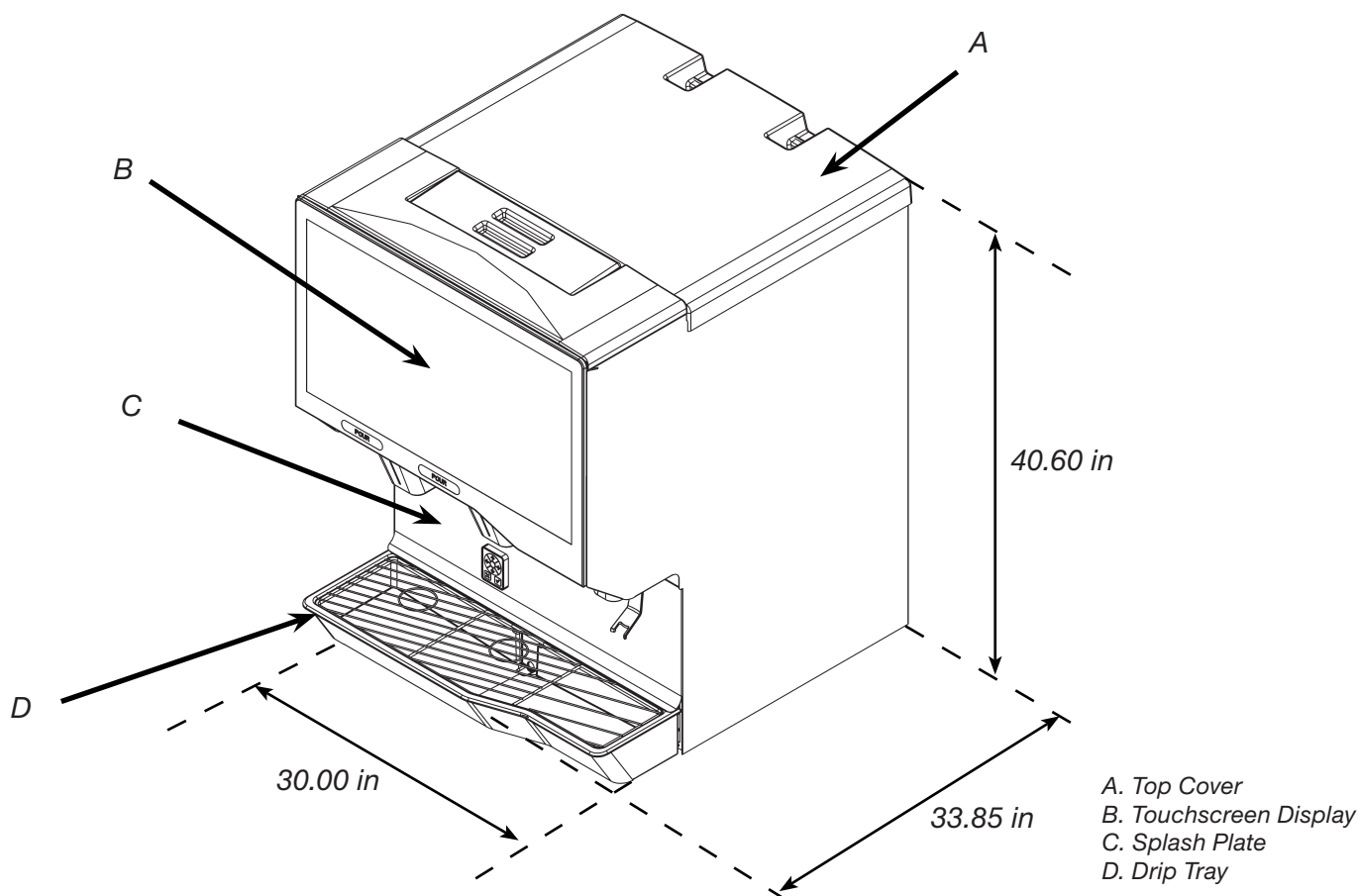
- Units are equipped with an automatic agitation system and will activate unexpectedly.
- Do not place hands or foreign objects in the ice bin tank. Unplug the dispenser during servicing, cleaning, and sanitizing.
- To avoid personal injury, do not attempt to lift the dispenser without assistance. For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

Avertissement d'agitation automatique

- Les distributeurs de boissons sont équipés d'un système d'agitation automatique et s'activeront de manière inattendue.
- 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.
- 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



DIMENSIONS

Width: 30.00 inches (762 mm)
Depth: 33.85 inches (860 mm)
Height: 40.60 inches (1031 mm)
32" digital touch screen (813 mm)

WEIGHT

Shipping: 484 lbs (219.5 kg)
Operating (w/ Ice): 630 lbs (285.8 kg)
Ice Capacity: 280 lbs (127 kg)
Ice capacity will vary
with ice type.

ELECTRICAL

120 VAC / 60 Hz / 5.0 Amps

WATER SUPPLY

Recommended Operating Static
Pressure: 80-100 psi
(0.552-0.689 MPa)

Maximum Static Pressure: 145 psi
(1.00 MPa)

Minimum Flowing Pressure for
Plain Water Drinks: 75 psi
(0.517 MPa)

Minimum Flowing Pressure for
Carbonator Pump Inlet: 25 psi
(0.172MPa)

CARBON DIOXIDE (CO₂) SUPPLY

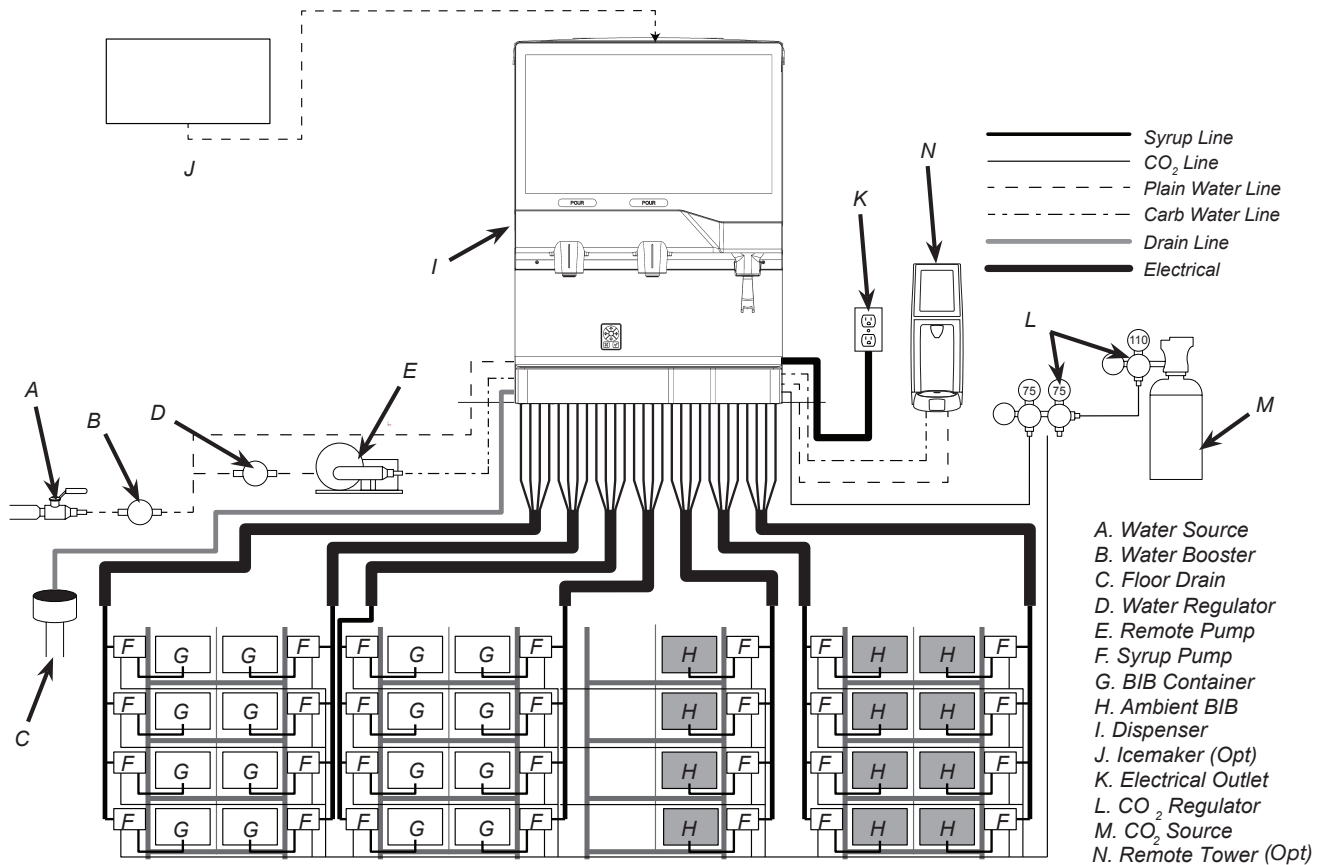
Min Pressure: 70 psi (0.483 MPa)
Max Pressure: 80 psi (0.552 MPa)

FITTINGS

Carbonator Inlet: 3/8 inch barb
Plain Water Inlet: 3/8 inch barb
Brand Syrup Inlets: 3/8 inch barb
Ambient Flavor Inlets: 1/4 inch barb
CO₂ 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

BAG-IN-BOX (BIB) SYSTEM:

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

POST MIX ACCESSORIES:

- ☐ High Pressure CO₂ Regulator
- ☐ Low Pressure CO₂ Regulator Manifold
- ☐ CO₂ Supply
- ☐ Chain for CO₂ Tank
- ☐ Beverage Dispenser
- ☐ Beverage Tubing
- ☐ Oetiker Clamp Fittings
- ☐ Water Booster (Lancer PN: 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.
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

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.

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 as specified in the Cleaning and Sanitizing section.
7. Do not attach the legs if installing an ice maker on top of the beverage dispenser.

⚠ ATTENTION

DO NOT LAY UNIT ON ITS SIDE OR BACK.

⚠ ATTENTION

NE PAS COUCHER PAS L'APPAREIL SUR LE CÔTÉ OU SUR LE DOS.

NOTE

Units must be sealed to the counter per NSF requirements unless provided legs are used.

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 leveled, 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, 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 ice maker being installed after counter cutout is made. Total weight (with ice maker) 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 counter with an NSF approved sealant. If an ice maker is to be mounted on top of dispenser, do not install dispenser on legs.

NOTE

Units must be on legs or sealed to the counter per NSF requirements unless provided legs are used.

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, CO₂ tank, syrup containers, and water filter (recommended). Please see General System Overview section for reference.
6. Cut the necessary holes for the water, syrup, and CO₂ 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 ensure 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 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 Ice Maker

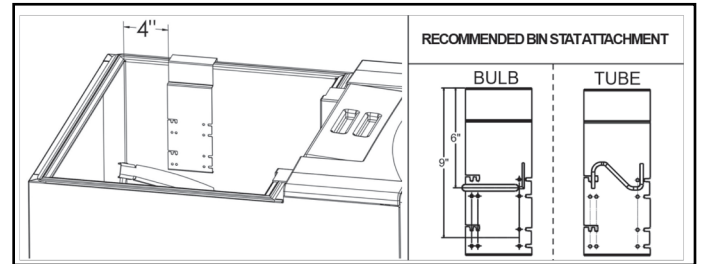
⚠ ATTENTION

When installing an ice maker on the dispenser, use a bin thermostat to control the recommended ice level (not to exceed 8" 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 ice maker so the ice can move without obstruction. Contact your ice maker manufacturer for information on a suitable bin thermostat.

⚠ ATTENCIÓN

Lorsque vous installez une machine à glaçons sur le distributeur, utilisez un thermostat de bac pour contrôler recommandé le niveau de glace (a ne pas dépasser 8" 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 ait 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 ice maker per manufacturer specifications. Points of consideration include drainage, ventilation, and drop zones.
2. An adapter plate is required when installing an ice maker. 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 ice maker manufacturer to obtain the correct bin thermostat.



⚠ ATTENTION

Failure to use or improper usage of an ice bin thermostat will result in the inability to control the recommended level of ice in the ice bin which can cause damage to your ice dispensing system and result in voiding your IBD's warranty.

⚠ ATTENTION

Le fait de ne pas utiliser ou la mauvaise utilisation d'un thermostat de bac à glace, mais entraînera l'incapacité de contrôler le recommandé niveau de glace dans le bac à glace, ce qui peut endommager votre distributeur et système de distribution de glace et annuler la garantie de votre IBD.

⚠ ATTENTION

Ice maker drainage into ice bin is not permissible and may result in a void of your IBD's warranty.

⚠ ATTENTION

Le drainage de la machine à glaçons dans le bac à glace n'est pas autorisé et peut entraîner un annulation de la garantie de votre IBD.

4. Ensure the ice maker is installed properly to allow for opening of the merchandiser.
5. Ensure manual fill is accessible.
6. Clean and maintain ice maker per manufacturer's instructions.

Condensation Fan Installation

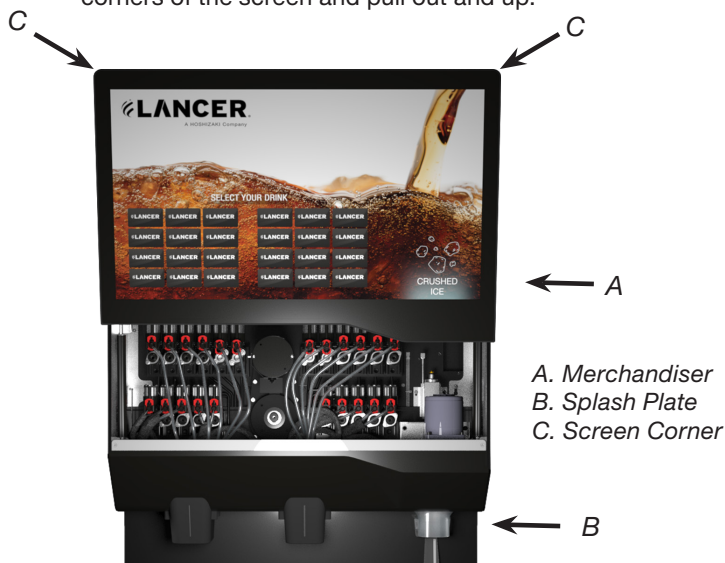
NOTE

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

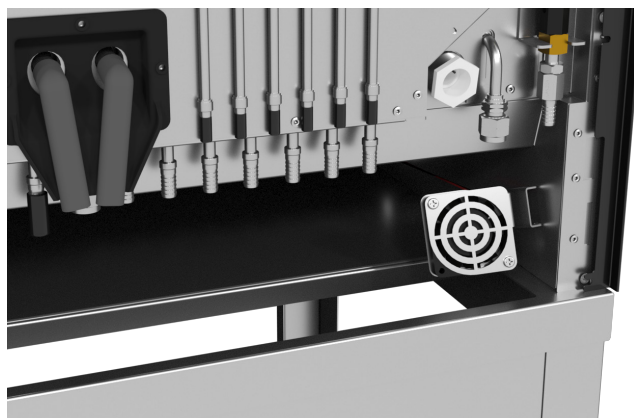
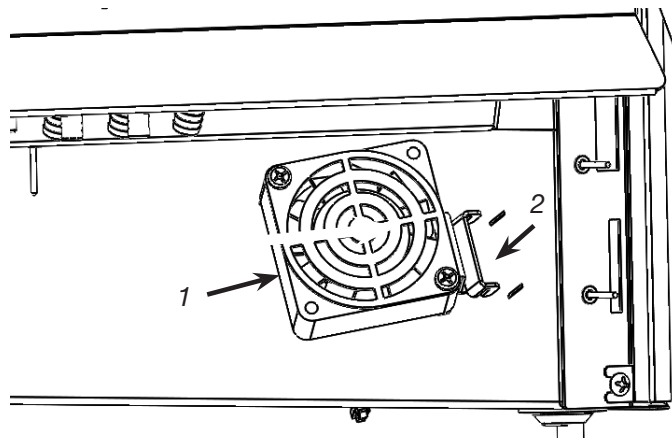
REMARQUE

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

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



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



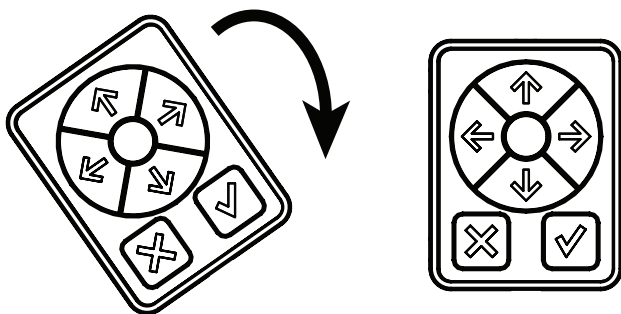
6. Connect the unit's red and black power harness to fan connector.
7. Reattach drip tray and cup rest to the unit.
8. Reconnect the cable to the ADA keypad and reinstall the splash plate.

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.

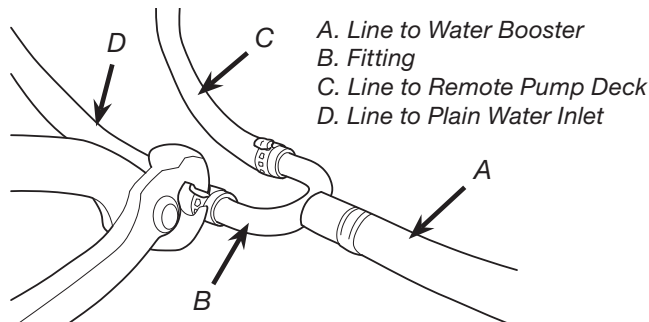
REMARQUE

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.



Water Setup and Plumbing

1. Install water booster (Lancer PN MC-163172) between water supply and the remote pump deck.
2. Route appropriate tubing from the water booster to the water inlet at the remote pump deck.
3. Install a shutoff valve in the water line feeding the remote pump deck as well as the water line feeding the plain water inlet.



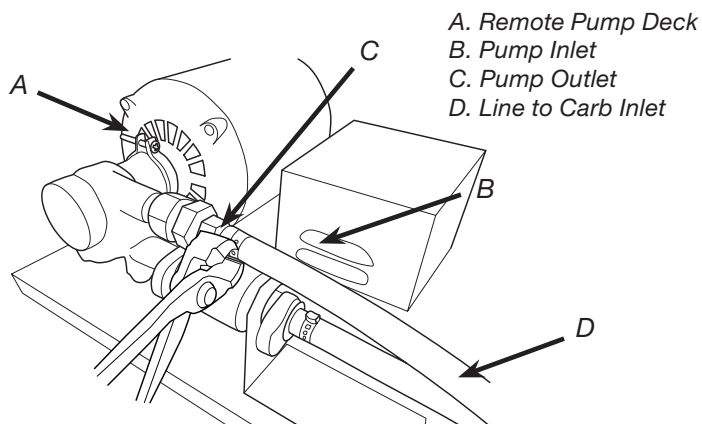
NOTE

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

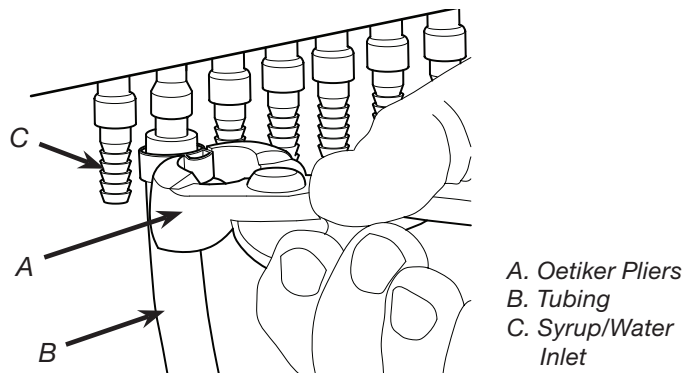
Étant donné que ce distributeur de boissons utilise de la glace pour le refroidissement, il n'y a aucun risque de gel de l'eau à l'intérieur des tubes du distributeur de boissons tant qu'il est utilisé à l'intérieur uniquement et non placé dans des environnements extrêmement froids.

4. Using tubing cutters, cut the water booster line and install U-fitting. Route appropriate tubing from the U-fitting to the plain water inlet at the unit.



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

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



NOTE

See Plumbing Diagrams on the front of the unit or the back section of manual for reference.

REMARQUE

Voir les schémas de plomberie sur le devant de l'appareil ou la section arrière du manuel pour référence.

7. Route appropriate tubing from the CO₂ source location to the CO₂ inlet on the unit and connect tubing to inlet.
8. Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating. **Do not plug unit into grounded electrical outlet at this time**

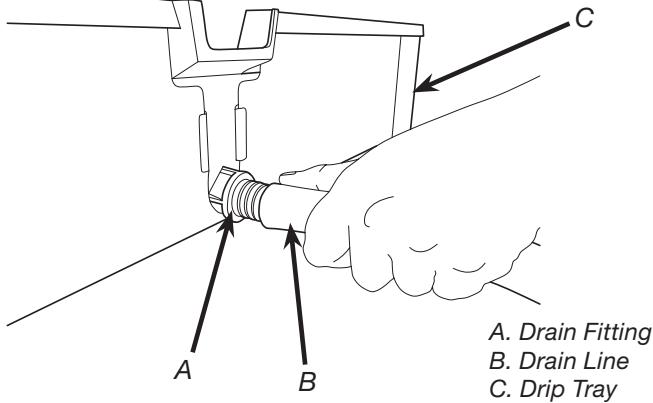
⚠ WARNING

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.

9. If unit has a drip tray, remove drip tray by lifting up and pulling out. Connect the insulated drain line to the drain fitting.



⚠ 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

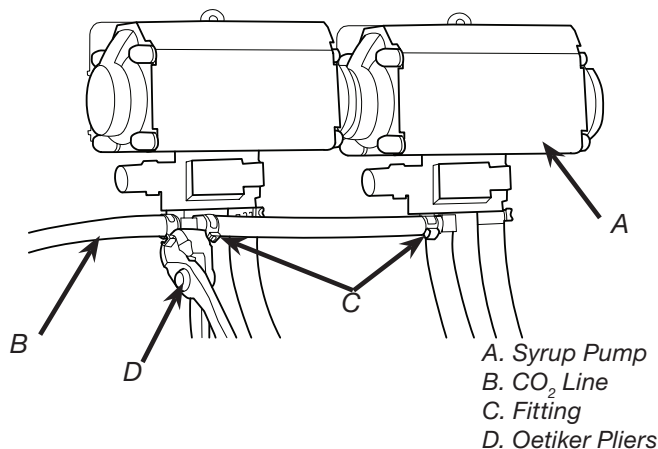
Pouring hot water into drain may cause the drain tube to collapse. Allow only lukewarm or cold water to enter drain tube. Pouring coffee tea and similar substances into drain may cause the drain tube to become clogged with coffee or tea grounds, or other solid particles.

⚠ ATTENTION

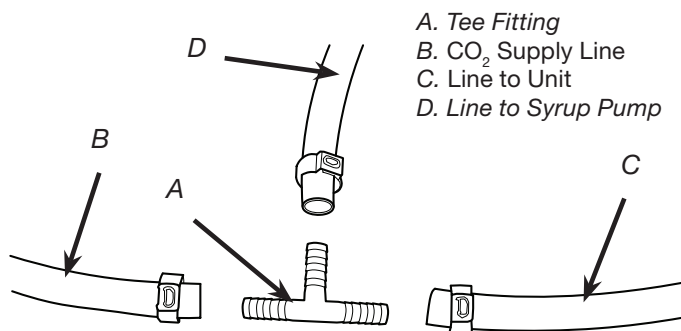
Verser de l'eau chaude dans le drain peut provoquer l'effondrement du tube de drainage. Ne laissez entrer que de l'eau tiède ou froide dans le tube de vidange. Le fait de verser du café, du thé et des substances similaires dans le drain peut obstruer le tube de drainage avec du marc de café ou de thé,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

Installing Remote Syrup Pumps - Bag-In-Box (BIB)

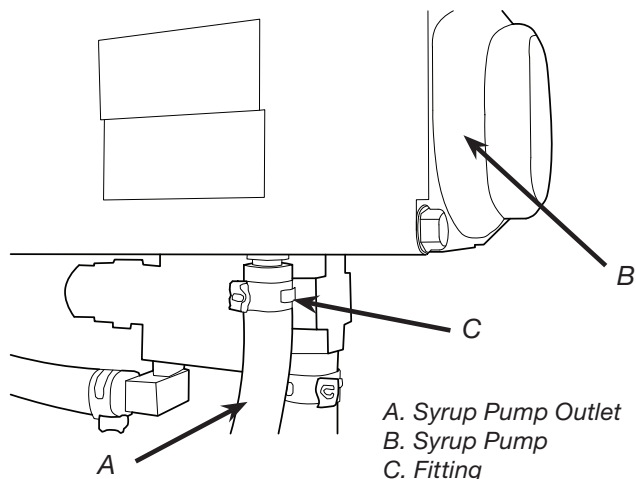
1. Install BIB rack and remote pumps according to manufacturers' instructions.
2. Once pumps and BIB rack are installed, measure and cut tubing to length between the pump CO₂ inlets, then connect tubing to all pumps.



3. Using tubing cutters, cut the CO₂ 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.



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



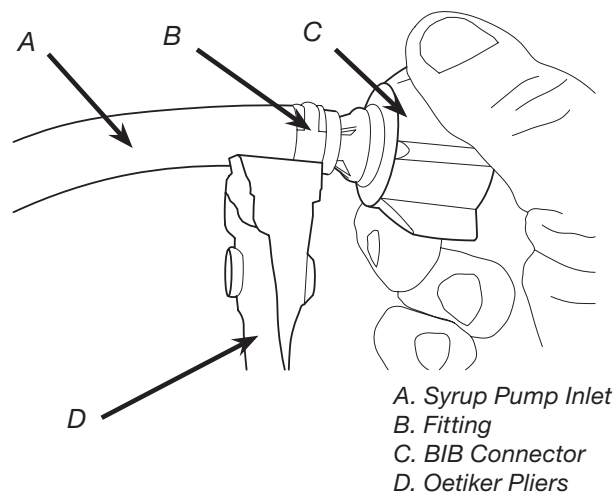
5. Install BIB connectors onto the syrup pump inlet tubing.

⚠ ATTENTION

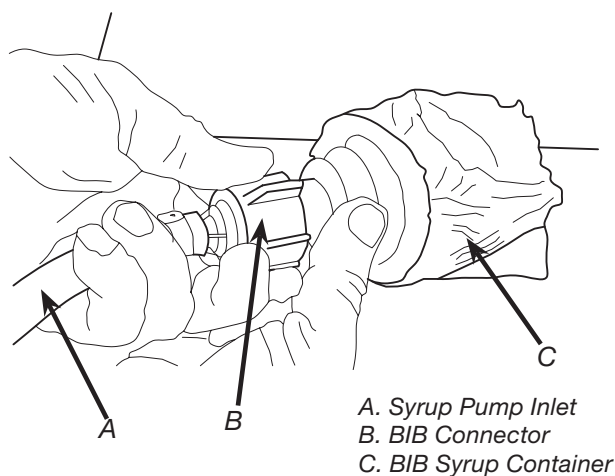
Use proper connector for syrup manufacturer.

⚠ ATTENTION

Utilisez le connecteur approprié spécifique au fabricant de sirop.



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



Installing CO₂ Supply

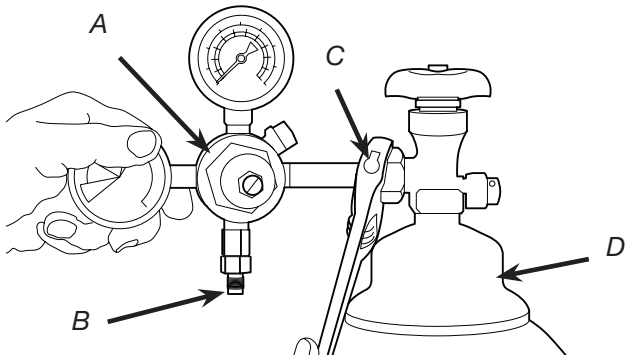
1. Connect high pressure CO₂ regulator assembly to CO₂ cylinder or bulk system.

⚠ ATTENTION

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

⚠ ATTENTION

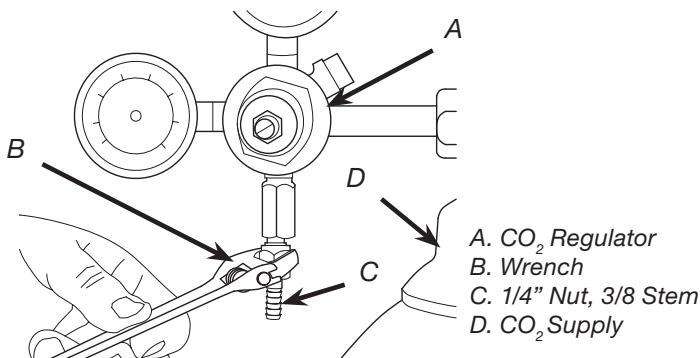
Avant d'installer le régulateur, assurez-vous qu'un joint torique ou une rondelle est en place dans l'écrou d'accouplement du régulateur.



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

A. CO₂ Regulator
B. Outlet
C. Wrench
D. CO₂ Supply

2. Connect a 1/4" nut, 3/8" stem and seal to CO₂ regulator outlet.



A. CO₂ Regulator
B. Wrench
C. 1/4" Nut, 3/8" Stem
D. CO₂ Supply

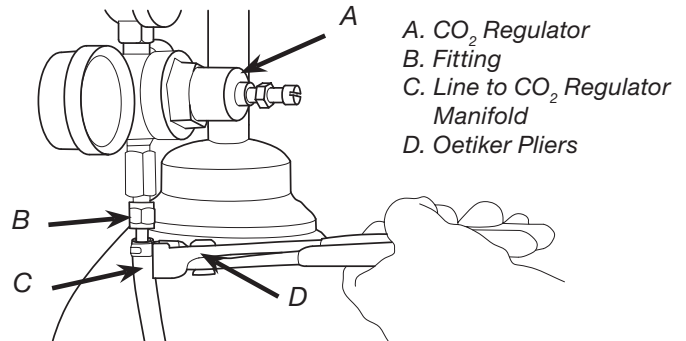
⚠ ATTENTION

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

⚠ ATTENTION

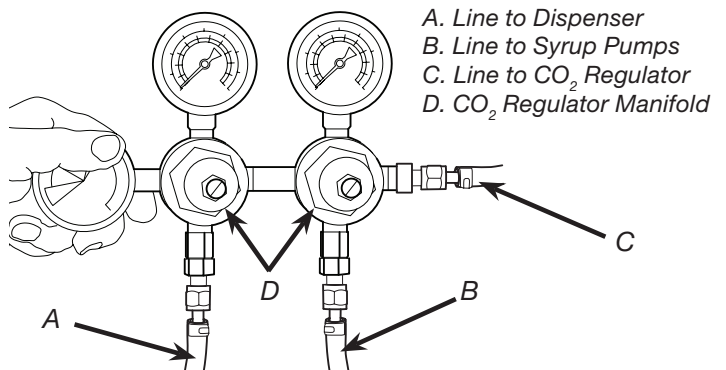
Un régulateur de CO₂ spécifique est obligatoire pour alimenter l'arrivée de CO₂ à l'appareil ainsi que toutes les pompes à sirop à distance.

3. Route appropriate tubing from the low pressure CO₂ regulator manifold location to the 1/4" nut, 3/8" stem on the high pressure CO₂ regulator attached to source and connect tubing.



A. CO₂ Regulator
B. Fitting
C. Line to CO₂ Regulator Manifold
D. Oetiker Pliers

4. Connect tubing routed from the CO₂ inlet at the unit to one of the low pressure CO₂ regulator manifold outlets.
5. Connect tubing routed from the syrup pump location to the second outlet of the low pressure CO₂ regulator manifold.



A. Line to Dispenser
B. Line to Syrup Pumps
C. Line to CO₂ Regulator
D. CO₂ Regulator Manifold

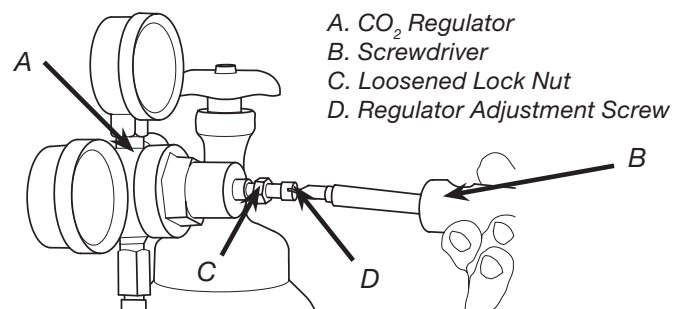
6. Using a wrench, loosen lock nut on the regulator adjustment screw of the high pressure CO₂ regulator connected to the source, then using a screwdriver back out lock nut screw all the way.

⚠ WARNING

DO NOT TURN ON CO₂ SUPPLY AT THIS TIME.

⚠ AVERTISSEMENT

N'OUVREZ PAS L'APPROVISIONNEMENT EN CO₂ MAINTENANT.

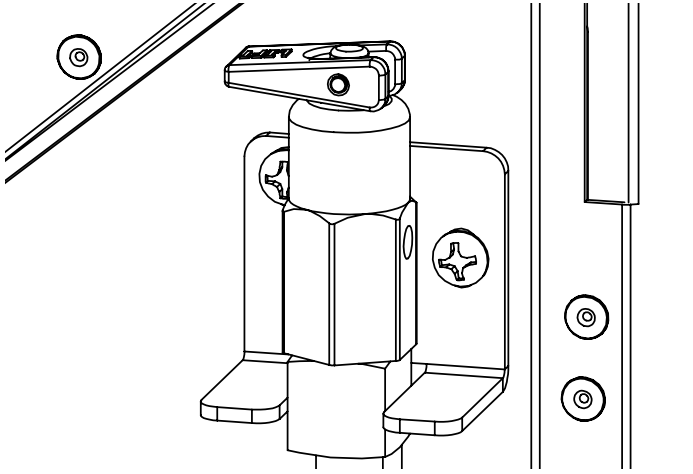


A. CO₂ Regulator
B. Screwdriver
C. Loosened Lock Nut
D. Regulator Adjustment Screw

7. Repeat Step 6 for both low pressure CO₂ 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 BIBs contain syrup and check all connections for leaks.
4. Place enough ice in the ice bin to fill approximately half of the bin before connecting the unit.
5. Connect unit power cord to grounded electrical outlet.

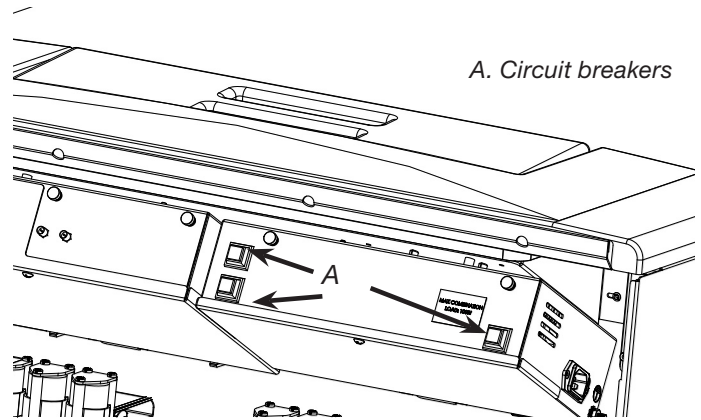
⚠ WARNING

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 quelconque 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 main power circuit breaker on the right side of the unit's electrical box. Verify the circuit breakers on the left side of the electrical box are pressed, the top circuit breaker is for the valves and the bottom circuit breaker is for the screen.



7. Test the ice dispense feature by ensuring that the ice auger runs when the ice lever is pressed.
8. Once the screen has booted up, the service menu for drink setup can be accessed.

SERVICE MENU

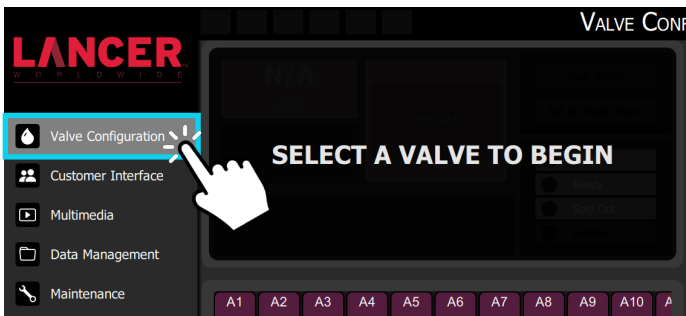
Access Service Menu

1. Access the **Service Menu** by tapping the top left and top right screen corner in the following sequence.
 - A. Tap- Top left corner
 - B. Tap- Top right corner
 - C. Press and hold- Top left corner
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**.



Valve Configuration - Water Purging

1. Access the Bold service menu by tapping the top left and top right screen corner in the following sequence.
 - A. Tap - Top left corner
 - B. Tap - Top right corner
 - C. Press and hold - Top left corner
2. Tap Valve Configuration on the navigation menu.
3. Tap the water valve to be purged.
4. Tap the *Purge Water* button to activate purging. Once a steady flow of water is achieved, press the *Stop Purge* button to deactivate.

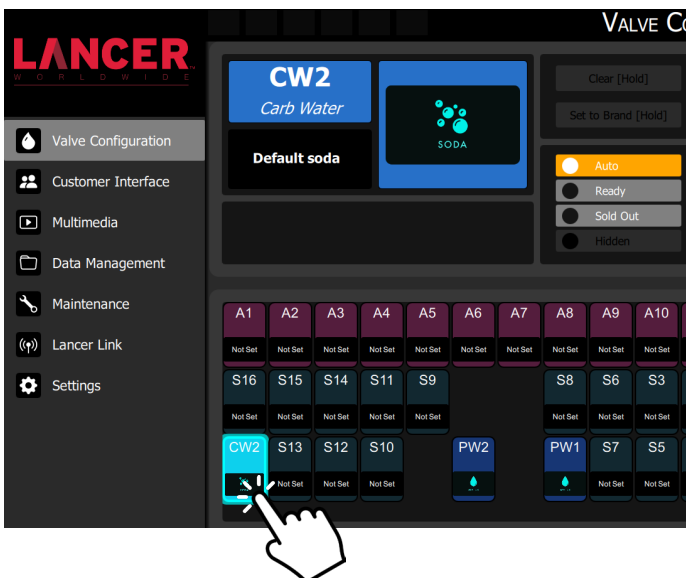


NOTE

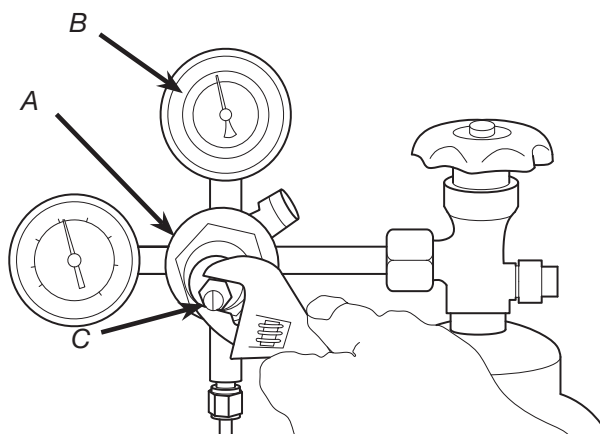
Once the purge is activated, it will continue to dispense product until it is deactivated. To deactivate the purge, simply press the *Stop Purge* button.

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*.



5. Repeat steps 2 - 3 for the remaining water buttons.
6. Make sure the pump deck is turned OFF before turning on CO₂.
7. 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.



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

8. Adjust both of the low pressure regulators on the regulator manifold to 75 psi (0.517 MPa) then tighten locknut with wrench.
9. Purge carbonated water (CW) buttons until gas-out.
10. Plug in the remote pump deck, if not already done so, and turn the switch to the ON position.
11. 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.
12. 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 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 checking.

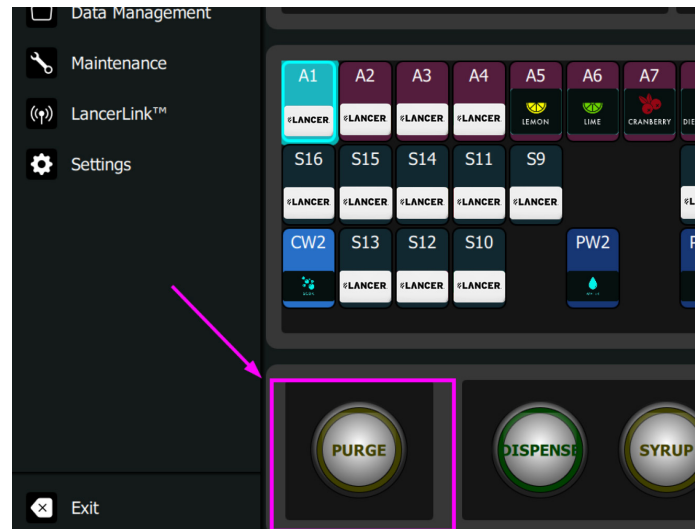
REMARQUE

Pour vérifier la présence de fuite de CO₂, fermer la valve de la bouteille de CO₂ 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 - Multi-Purge

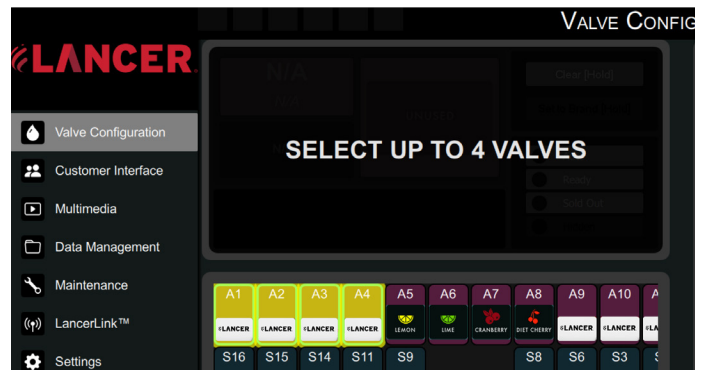
To start Multi-Purge, you can either:

1. Select a valve and then click the “Purge” button.
2. Or directly click the “Purge” button without selecting any valves.



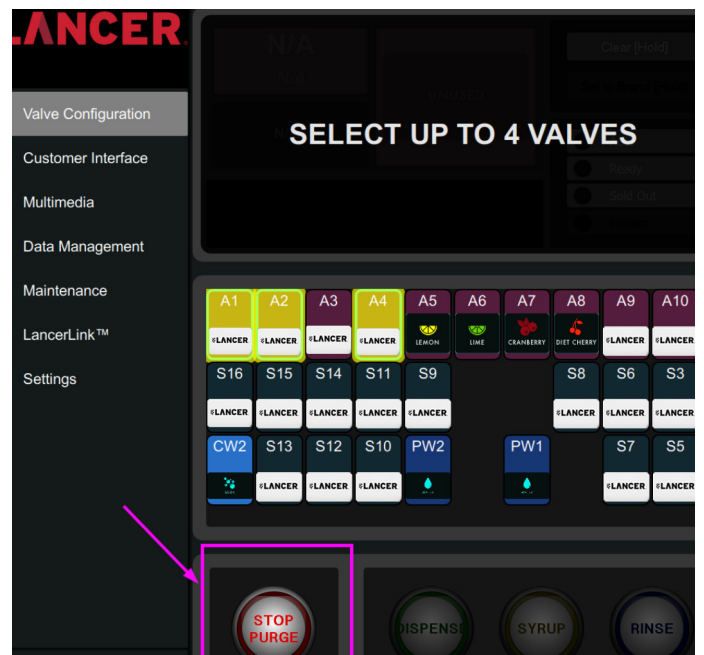
Selecting Multiple valves:

3. The screen will then display a message saying “Select Up To 4 Valves.” you can select additional valves by tapping them on the screen.
4. Valves currently being purged will be highlighted in yellow.
5. If you attempt to select a fifth valve, the first selected valve will be deselected, making room for the new selection.



Stop Purge:

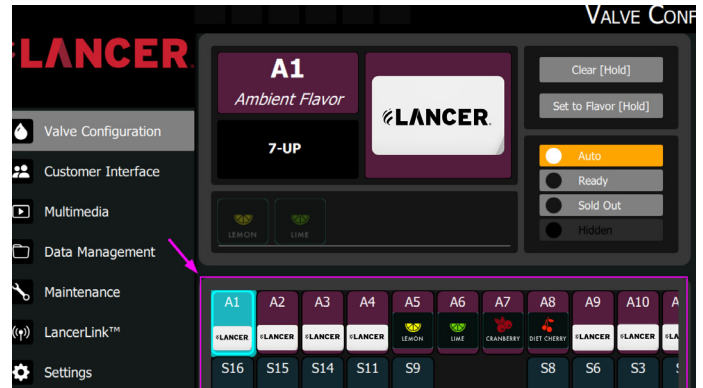
6. To stop all purging, select the “Stop Purge” button.
7. To stop purging a specific valve, simply tap on the valve you wish to stop.



Valve Configuration - Brand Filtering

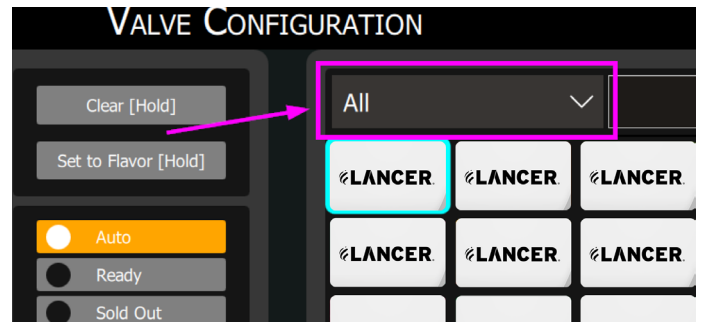
Select a Valve:

1. Tap Valve Configuration
2. In the selection panel, you will see a list of brands. Select the valve you want to change.



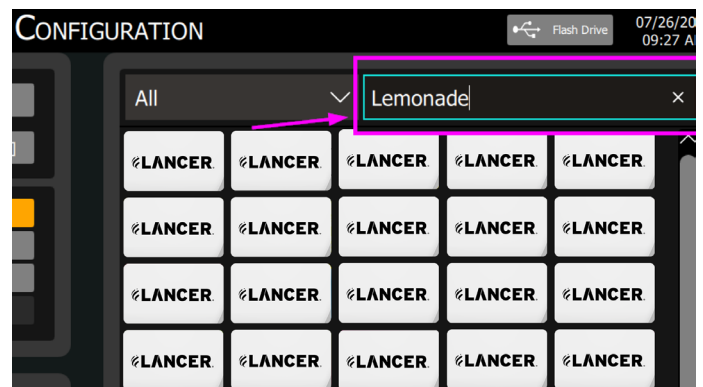
Apply Filters:

3. At the top of the page, there is a dropdown labeled "All" and a text box next to it. Click on the "All" dropdown.
4. A dropdown menu will appear with predefined brand filters based on the company.
5. Select a specific filter to view a group of brands associated with that company.



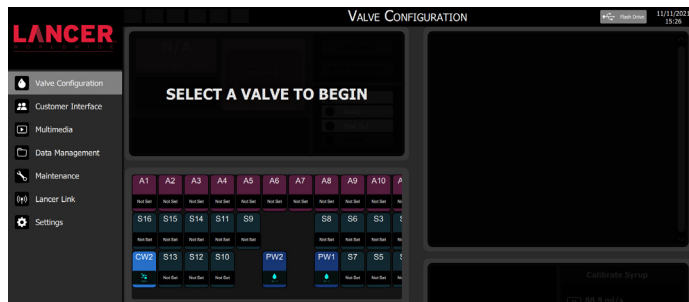
Search for Brands:

6. If the company's name is not known, use the search bar next to the filter dropdown.
7. Enter the name or part of the name of the desired brand to filter the list.
8. If a dropdown filter is applied, the search will only filter through those specific brands.
9. To search through all brands, click the dropdown again and select "All".



Valve Configuration - Adding Brand/Flavor Valves

1. In order to use a brand or flavor, the valve must first be configured.



NOTE

Flavors on the left side of the screen can only be mapped to brands on the left side and flavors on the right side can only be mapped to brands on the right side.

REMARQUE

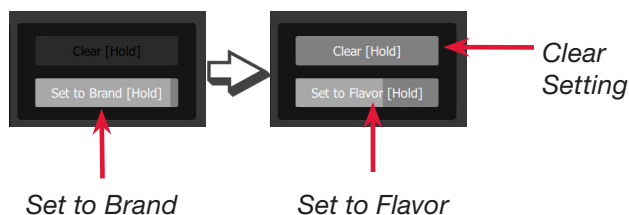
Les arômes sur le côté gauche de l'écran ne peuvent être attribués qu'aux marques situées à gauche, et les arômes sur le côté droit ne peuvent être attribués qu'aux marques situées à droite.

NOTE

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

REMARQUE

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



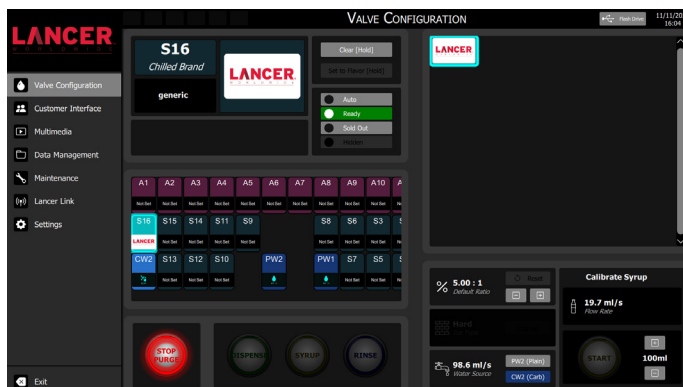
NOTE

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. You can now purge up to four at a time. Tap the *Purge Syrup* button to activate purging. Once a steady flow of syrup is achieved, press the *Stop Purge* button to deactivate.



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.



Dedicated Pour Buttons

Water Selector

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.

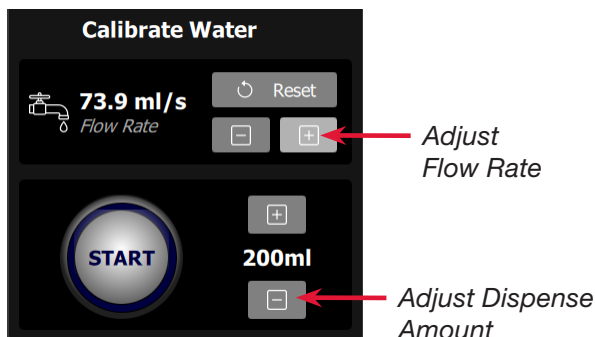
REMARQUE

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.

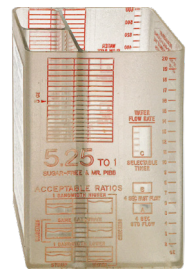
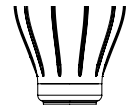
REMARQUE

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.

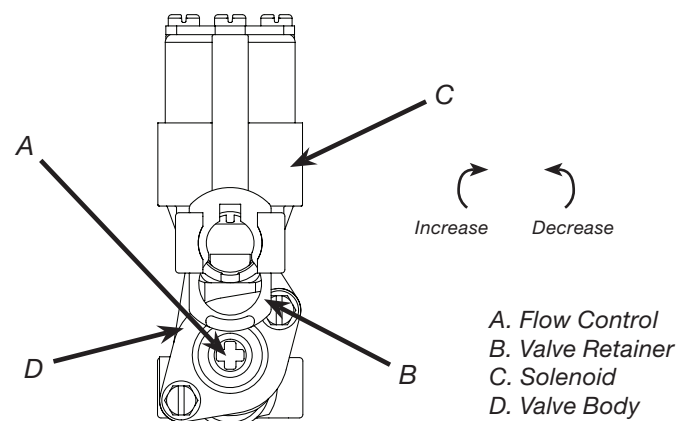


Graduated Cylinder



Ratio Cup
(Not Included)

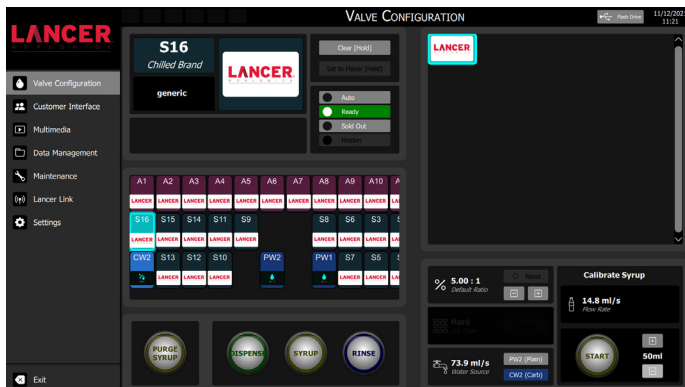
6. Examine the dispensed volume in the graduated cylinder. If the dispensed volume does not match the value entered on the screen in step 5, use a screwdriver to adjust the water flow control.



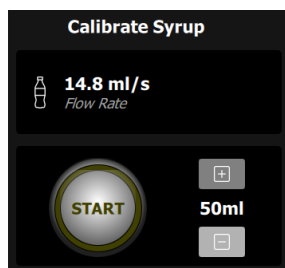
7. See Plumbing Diagram on front of machine or view the screen display for the position of the LFCV you are adjusting.
8. Repeat steps 5 and 6 until the designated volume is achieved.
9. Repeat calibration for the other water modules.

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.

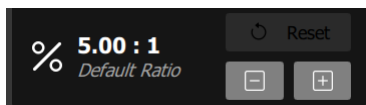


NOTE

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.

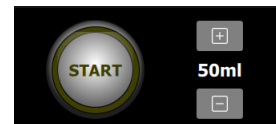
REMARQUE

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.

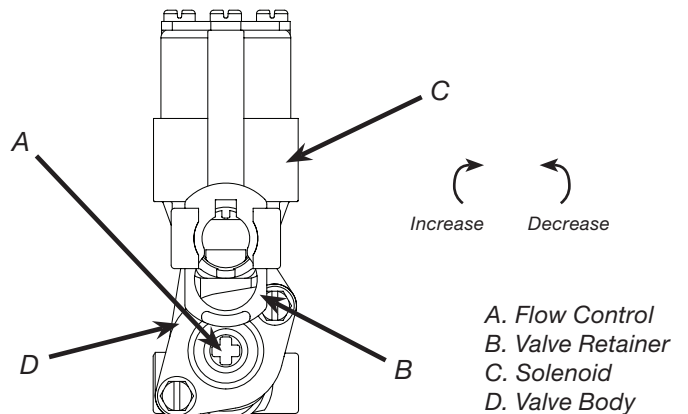


Graduated Cylinder



Fill to 50 ml

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 in back section of manual for reference or view the screen display for the position of the LFCV you are adjusting.



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

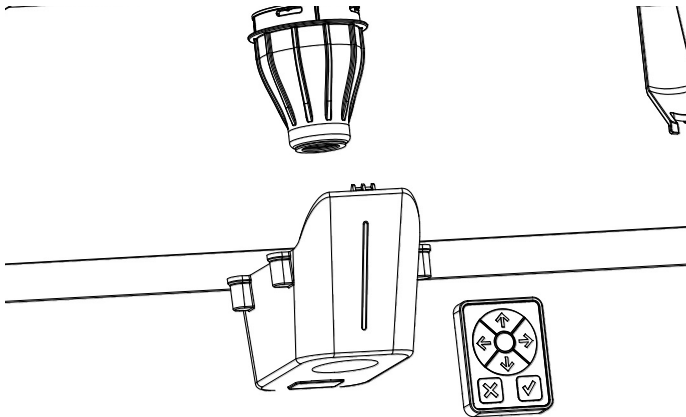
NOTE

This section is optional and for verification of previous steps performed.

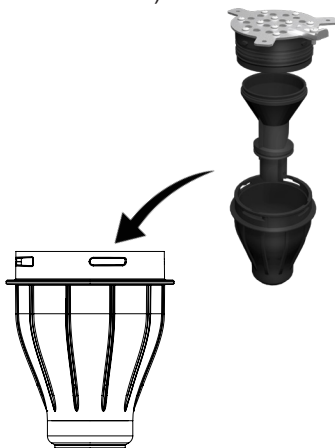
REMARQUE

Cette section est facultative et sert à vérifier les étapes précédemment effectuées.

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



3. Insert syrup separator into inner nozzle
(Lancer PN: 82-6574-SP)



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.

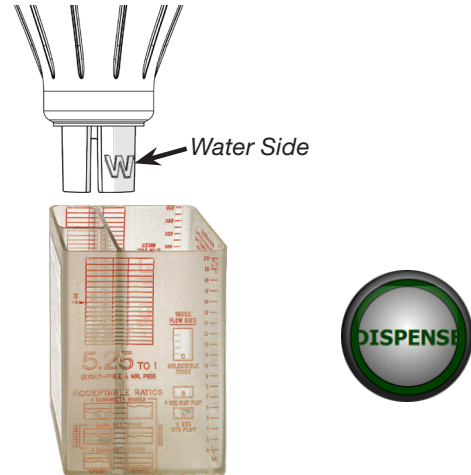
7. Hold the ratio cup under the separator and turn it as needed for best visibility. Press and hold the *Dispense* button until cup is filled to target window.

NOTE

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

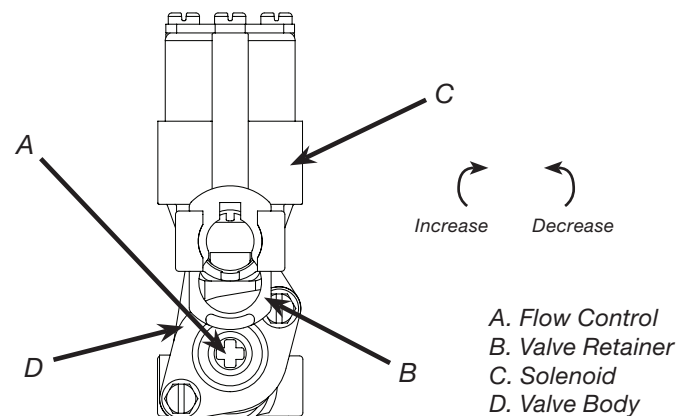
REMARQUE

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 in back section of manual for reference).

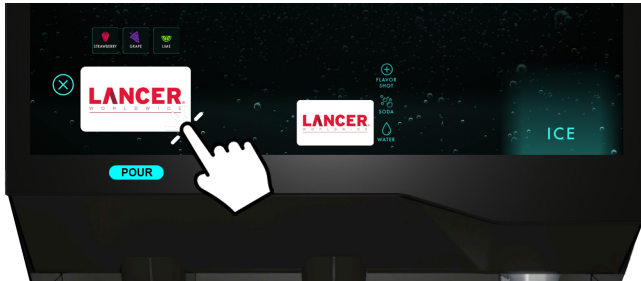


9. Repeat steps 6- 8 for the remaining syrup modules.

OPERATION

Dispense Brand

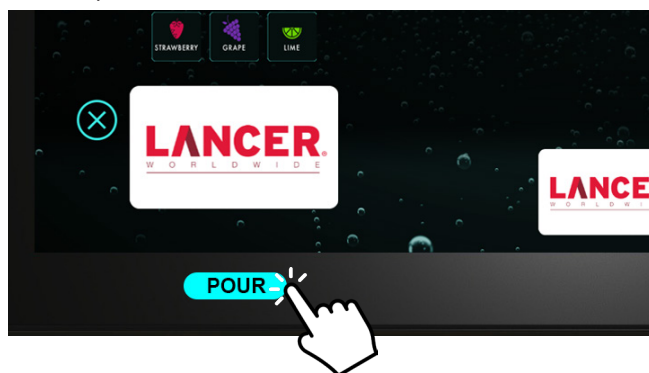
1. Place a cup on the cup rest under the nozzle.
2. Select desired brand by tapping on button icon.



3. Select any desired additives (flavors) to blend with brand. Set additive selection options can be set in Service Menu.



4. Press and hold illuminated "POUR" button above nozzle to dispense.

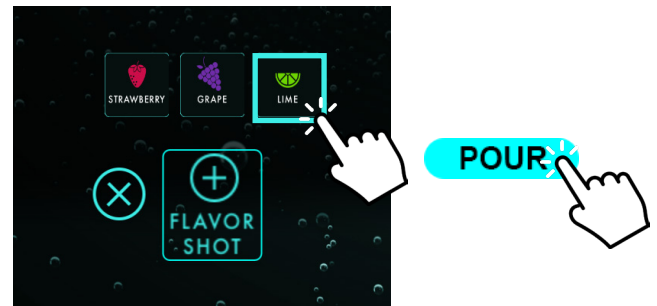


5. If desired, simultaneous selection and pouring is available.



Dispense Shot

1. Place a cup on the cup rest under the nozzle.
2. Select desired shot by tapping on button icon.
3. Dispense selected shot by pressing and holding illuminated "POUR" button below screen.



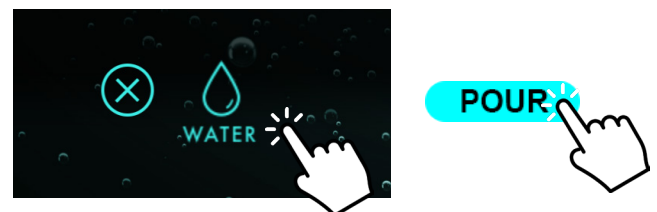
Dispense Soda

1. Place a cup on the cup rest under the nozzle.
2. Select desired Soda nozzle by tapping on button icon.
3. Dispense Soda by pressing and holding illuminated "POUR" button above nozzle.



Dispense Water

1. Place a cup on the cup rest under the nozzle.
2. Select desired Water nozzle by tapping on button icon.
3. Dispense Soda by pressing and holding illuminated "POUR" button above nozzle.



Sold-Out Mapping

NOTE

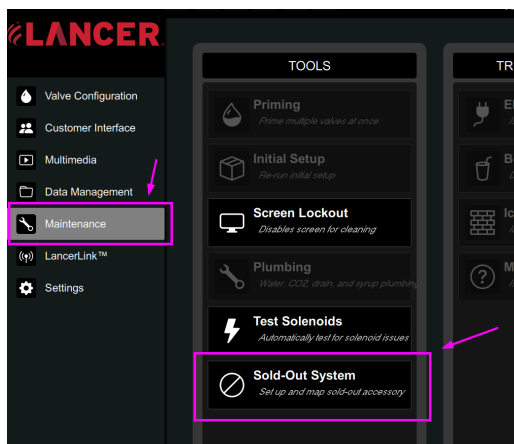
For units connected to Sold-Out kit (82-7792/01).

REMARQUE

Pour les unités connectées au kit d'alerte de rupture de stock (82-7792/01).

Enter Sold-Out System page:

1. Tap on 'Maintenance' in the navigation bar.
2. Tap on 'Sold-Out System'.



NOTE

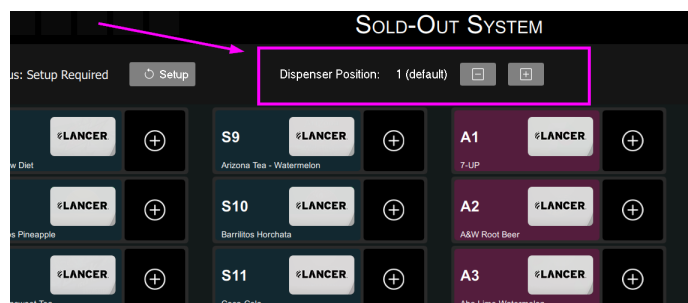
If more than 1 unit is installed.

REMARQUE

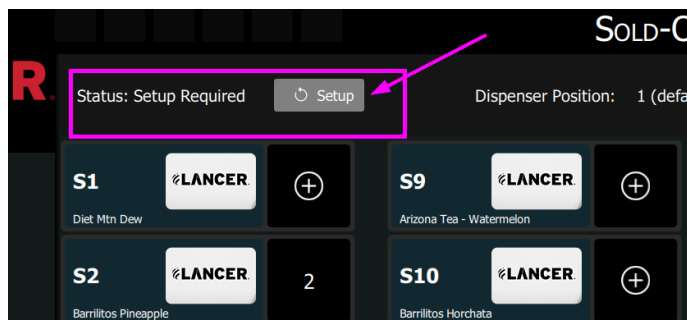
Si plus d'une unité est installée.

Set a Dispenser Position:

3. Use the + or - icons to set the dispenser position.
4. If there's only one dispenser, leave it set as position 1.
5. For three units, set the positions as follows: Left unit to 1, middle to 2, and right to 3.
6. Wait 15 seconds.



7. Select "Setup" to begin initializing sold-out system.



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.

REMARQUE

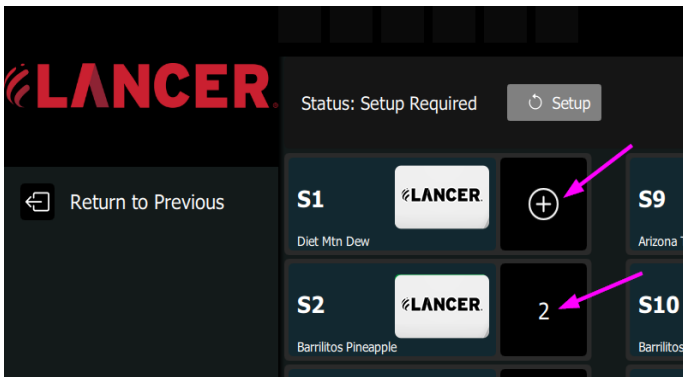
Ready (Prêt) - signifie qu'il y a un produit disponible et que la vanne distribuera lorsqu'elle est activée.

Sold 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.

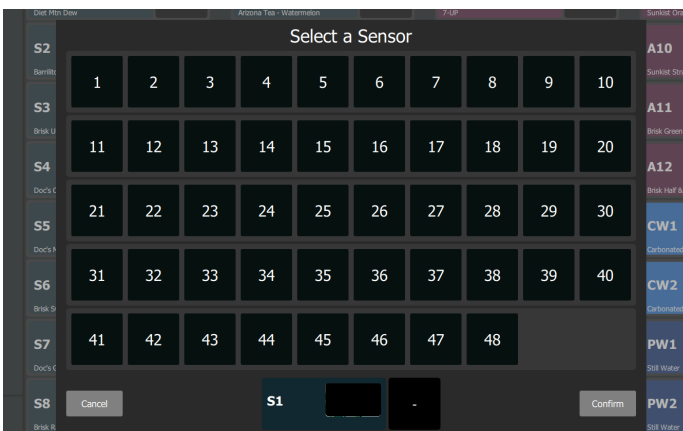
Auto - signifie que le capteur épuisé configuré contrôle si la marque peut être distribuée. Ce la fonction nécessite un kit de capteur en option épuisé, n'est pas livré en standard et est disponible pour un maximum de vingt (20) marques à la fois. Si aucun capteur épuisé n'est attribué, la fonction Auto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

Map Sold-Out Sensors to Valves:

- To map a sensor to a valve, click the + icon on the valve icon if no sensor is currently assigned. If a sensor is already assigned, click the displayed number instead.

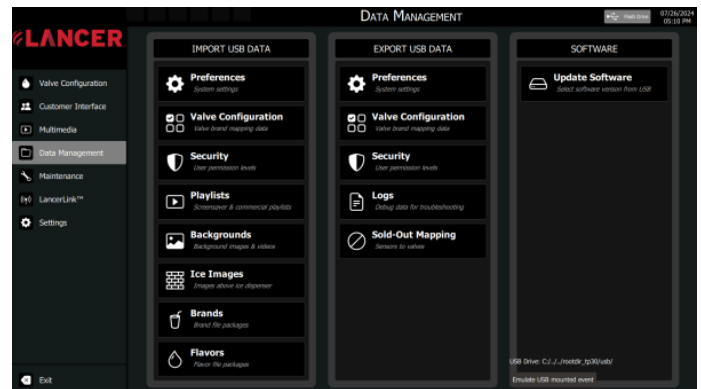


- Click "Confirm" to map the sensor to the valve. Alternatively, to exit without saving, select 'Cancel'.



MAPPING EXPORT

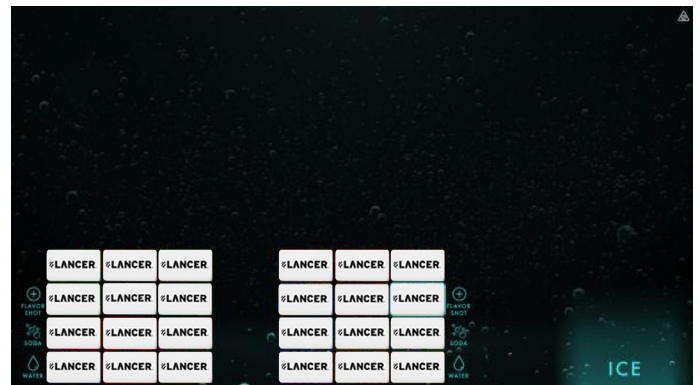
- Click on 'Data Management'.
- Click Sold-Out Mapping to export from Export USB Data to export Sold-Out Mapping into USB.



- Click Sold-Out Mapping to import USB data to import valve/sensor mapping from USB.

DISCONNECT INDICATOR

- The Sold-Out System disconnect indicator  will be displayed on CUI when Sold-Out System is disconnected or loses power.



NOTE

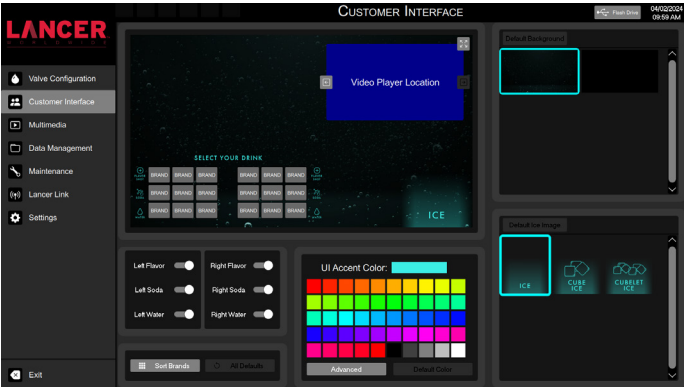
The system must be fully set up and initialized before this icon is enabled.

REMARQUE

Le système doit être entièrement configuré et initialisé avant que cette icône soit activée.

Customer Interface - Customize

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

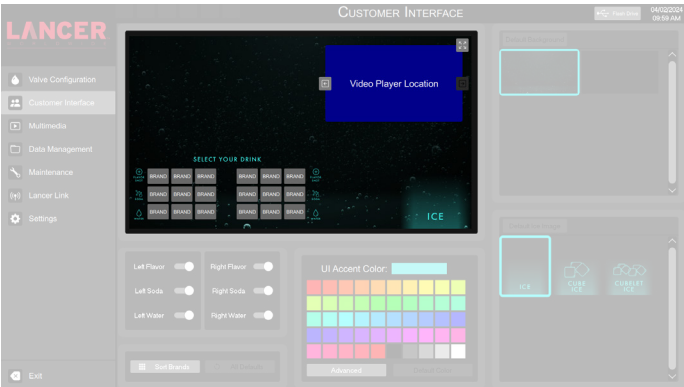


NOTE

Interface changes are reflected in the preview window.

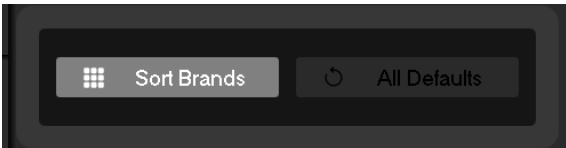
REMARQUE

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



SORT BRANDS

1. Tap the *Sort Brands* button to manually rearrange the brands on the customer interface by selecting the brand you want to move and tapping the location you want to move it to.



NOTE

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

REMARQUE

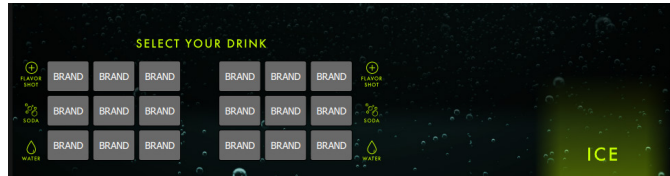
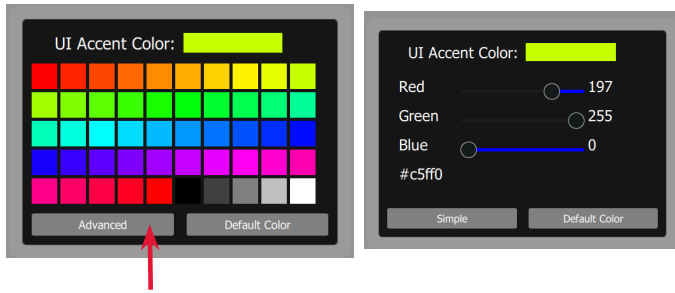
Le mode Dual Grid limite le positionnement des icônes de marque à la buse de distribution associée à laquelle la marque a été mappée.



2. Press *Exit sort mode* to exit brand setup.

COLOR SCHEME

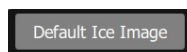
1. UI Accent Color can be changed using the color picker pane or by selecting “advanced” to enable use of sliders.



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



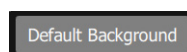
3. Press the *Default Ice Image* to revert back to the original ice image.



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

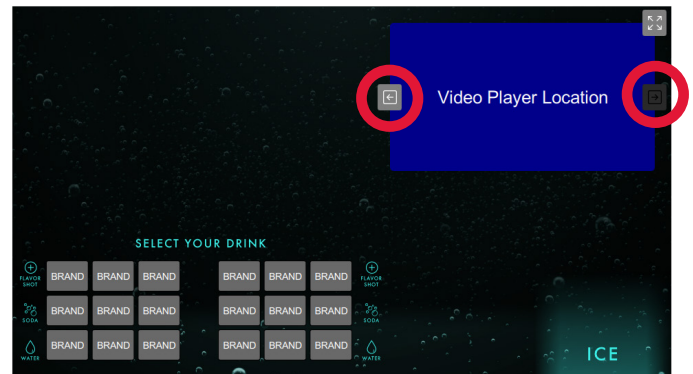


5. Press the *Default Background* to revert back to the original background image.

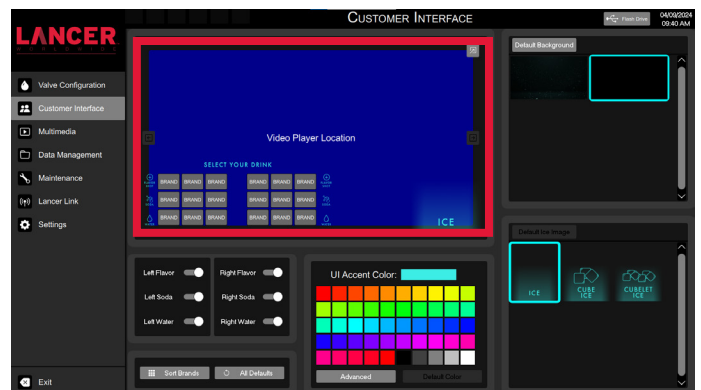
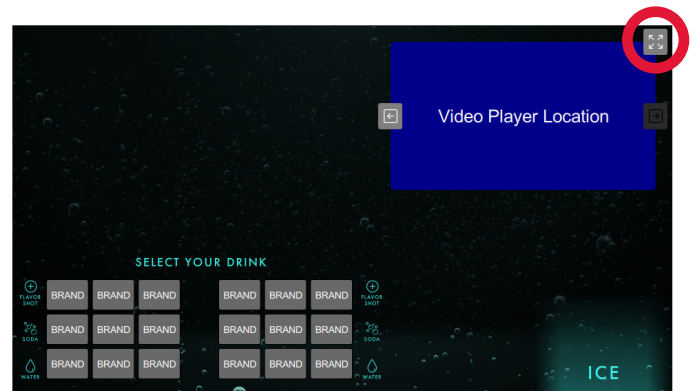


VIDEO PLAYER

1. Pour screen video location can be changed using left and right arrow buttons.

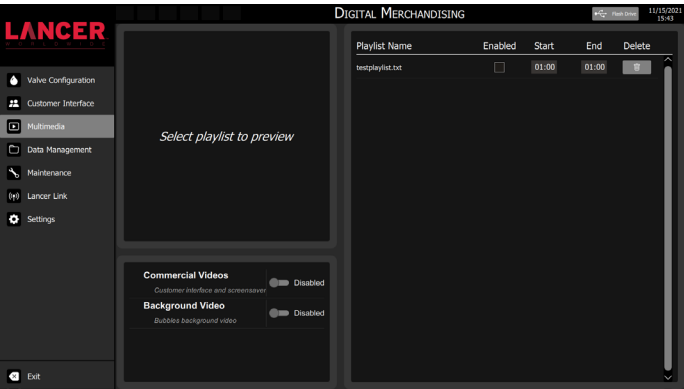


2. Video can be made full screen by tapping the expand button.



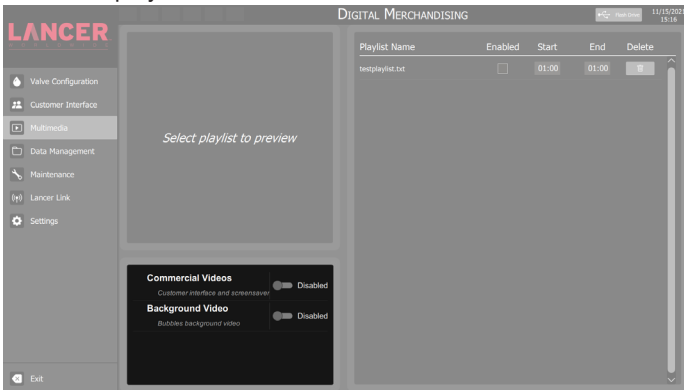
Multimedia - Digital Merchandising

Tap *Multimedia* on the navigation menu.

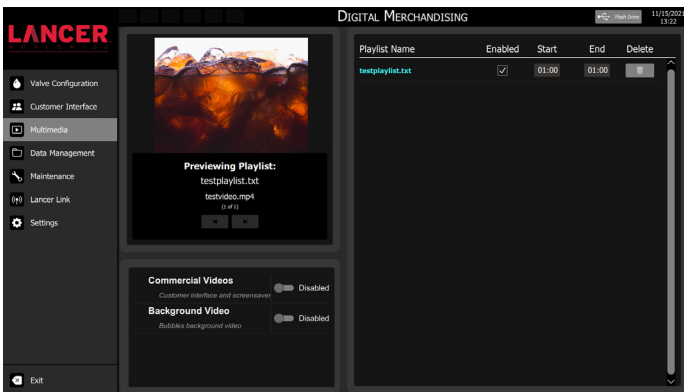


COMMERCIAL VIDEOS

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

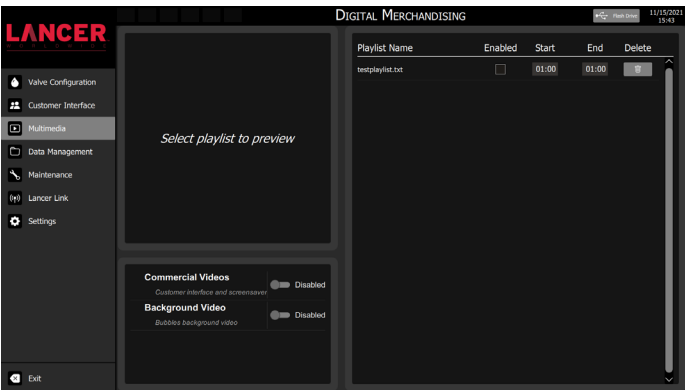


2. Tap the *Playlist Name* to preview each playlist. The *Enabled* check box will select a playlist for playback on the customer interface. The *Start* and *End* times can be edited for each playlist. The *Delete* button will erase the playlist and associated media content from the dispenser.



BACKGROUND VIDEO

1. Toggle the Background Video option to enable/disable background video on pour screen.



NOTE

Background video can not be enabled with commercial video.

REMARQUE

La vidéo d'arrière-plan ne peut pas être activée avec une vidéo commerciale.

Data Management - Load USB Drive

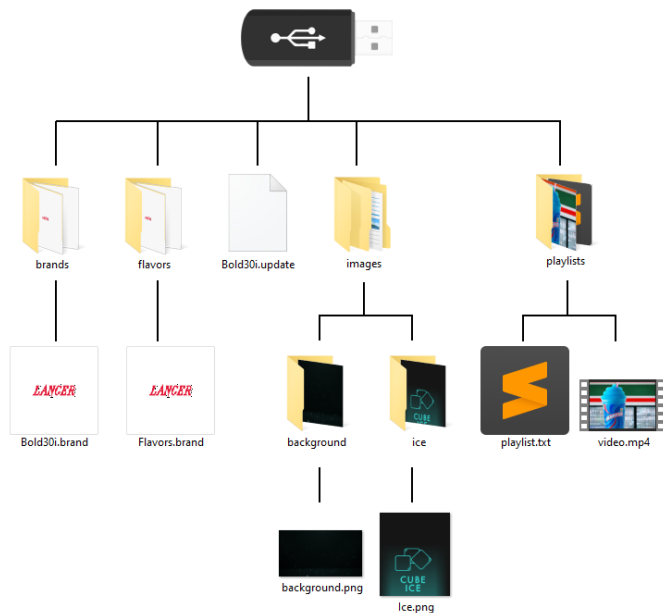
NOTE

USB drive must be formatted to "FAT32".

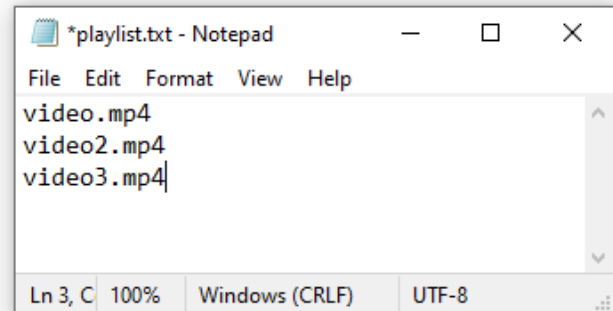
REMARQUE

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.



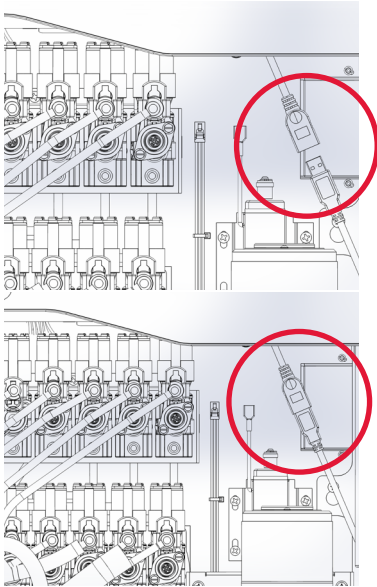
3. The video file must be in .mp4 format and the dimensions of the video must be 1920 pixels by 1080 pixels.



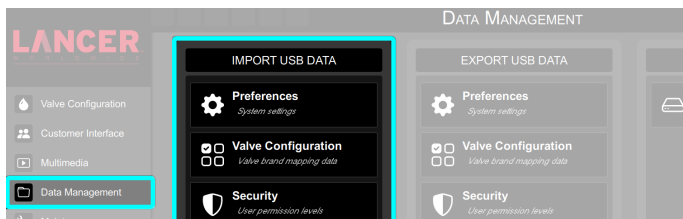
4. Follow the steps in the Import USB Data section to update unit.

Data Management - Import USB Data

1. Lift screen to access USB ports, disconnect ADA keypad from USB port and insert USB drive.
2. Insert USB drive into an open USB port on interface SBC board.



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



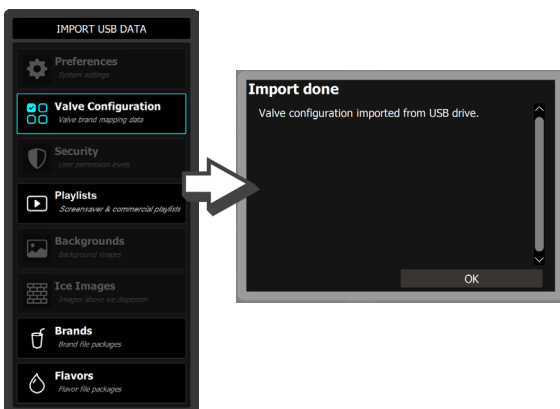
NOTE

The following screens will only be selectable if content was uploaded in previous step.

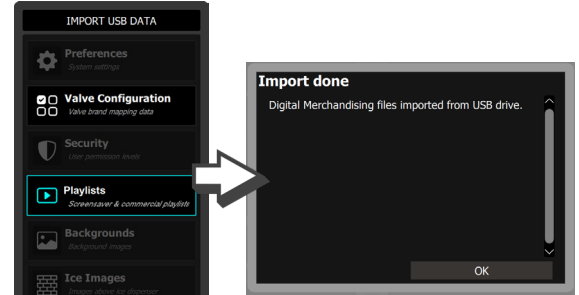
REMARQUE

Les écrans suivants ne seront sélectionnables que si du contenu a été téléchargé à l'étape précédente.

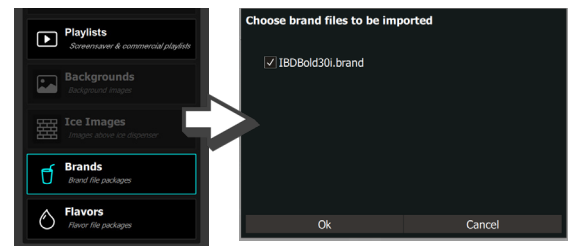
4. Tap *Valve Configuration* under the Import USB Data pane to import valve brand mapping data.



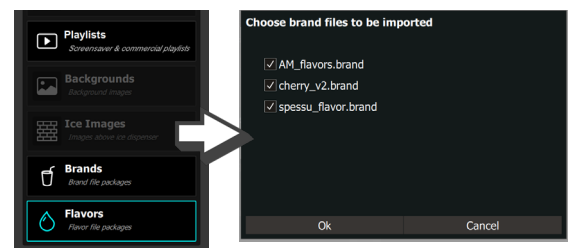
5. Tap *Playlists* button under the Import USB Data pane to import videos and playlists.



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.

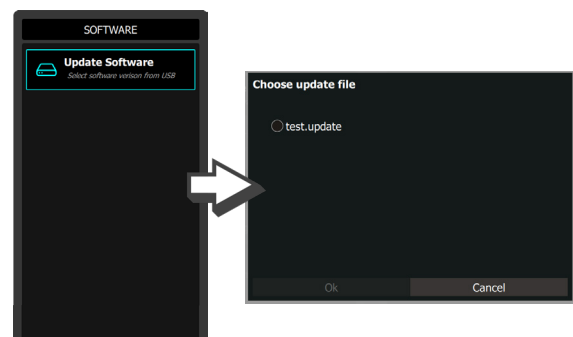


7. Tap the *Flavors* button under the Import USB Data pane to import new flavor icons. Note that existing flavors can be overwritten or appended if desired.



Update Software

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



9. Tap the *Sold-out Mapping* button under the software pane to import the Sold-out Mapping (see page 26).

Data Management - Export USB Data

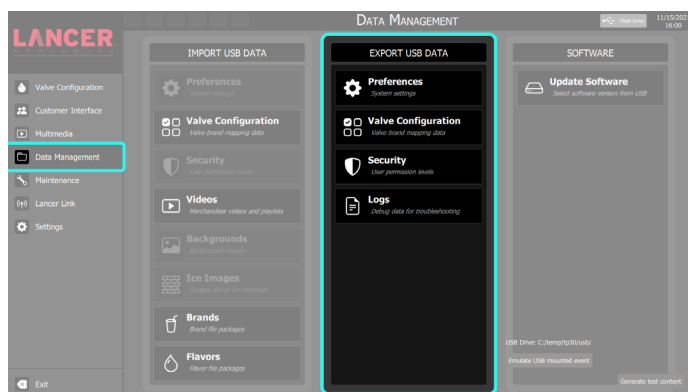
NOTE

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

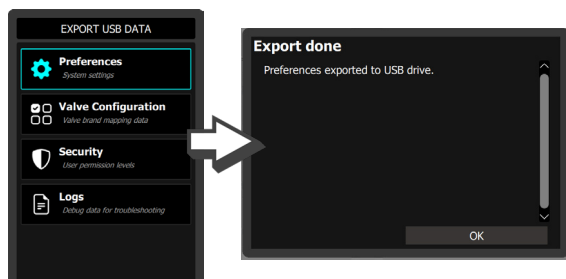
REMARQUE

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

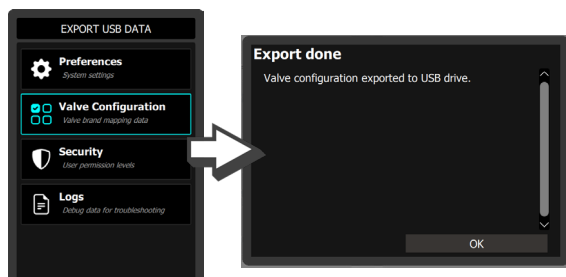
1. Insert an empty USB drive into an open USB port on the unit.
2. Tap *Data Management* on the navigation menu.



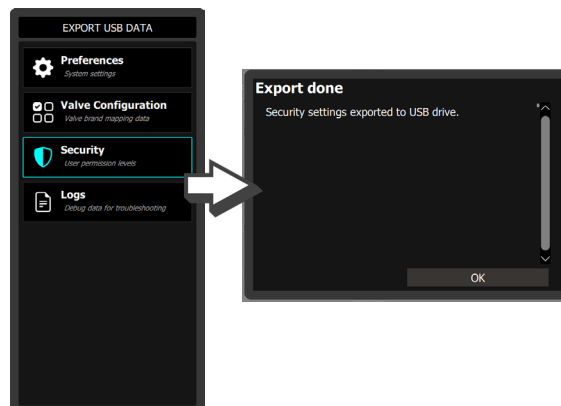
3. Tap the *Preferences* button under the Export USB Data pane to export data related to system settings.



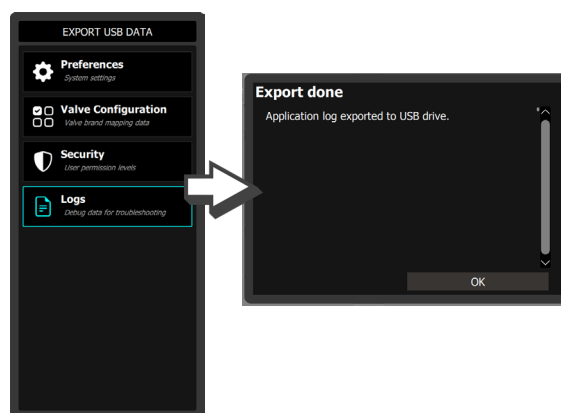
4. Tap the *Valve Configuration* button under the Export USB Data pane to export valve brand mapping data.



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

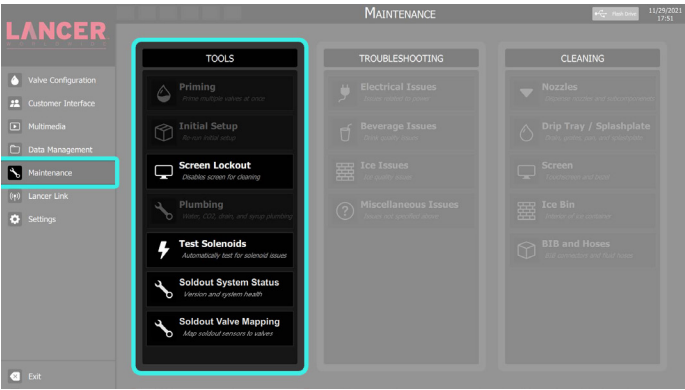
Logs may be used by Lancer for advanced troubleshooting of the equipment. Use only if instructed to by Lancer customer service.

REMARQUE

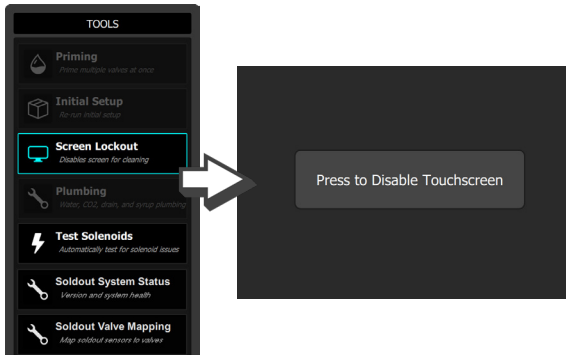
Les journaux peuvent être utilisés par Lancer pour le dépannage avancé de l'équipement. Ne les utilisez que si le service client de Lancer vous le demande.

Maintenance

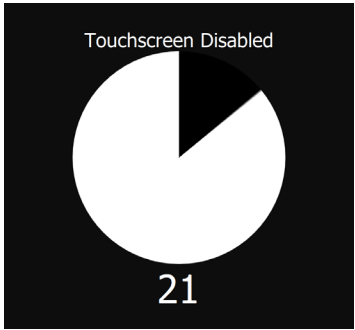
1. Tap *Maintenance* on the navigation menu.



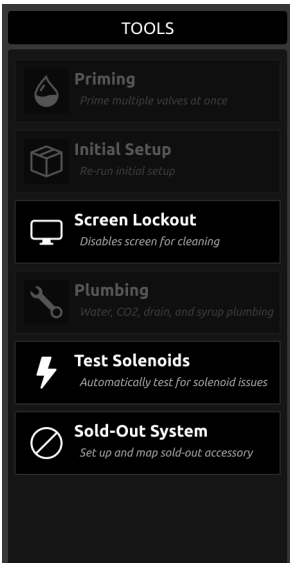
2. Tap the *Screen Lockout* button under the Tools pane to enter the touchscreen disable screen.
3. Tap *Press to Disable Touchscreen* to disable the screen for general cleaning.



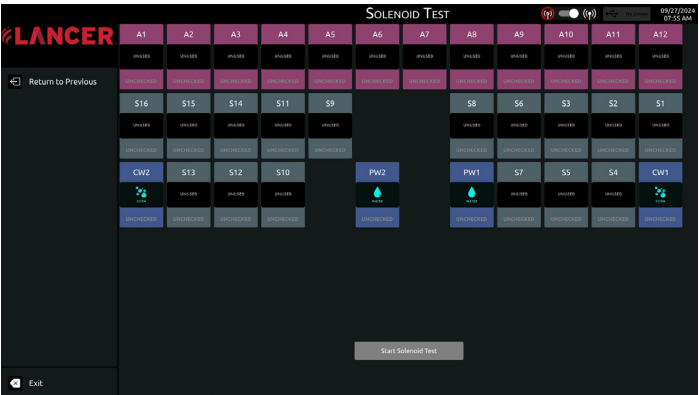
4. Touchscreen will be disabled for 30 seconds for cleaning.



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



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



NOTE

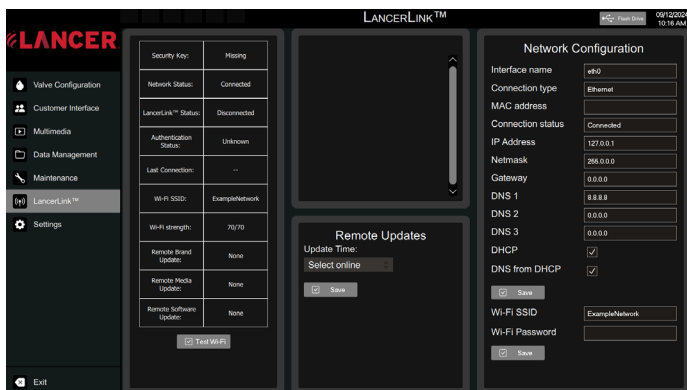
Depending on the state of the solenoids, it may be necessary to tap the **Start Solenoid Test** twice to get accurate readouts of all solenoids.

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. Tap Lancer Link on the navigation menu.



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

Network Configuration

Interface name	eth0
Connection type	Ethernet
Connection status	Connected
IP Address	127.0.0.1
Netmask	255.0.0.0
Gateway	0.0.0.0
DNS 1	8.8.8.8
DNS 2	0.0.0.0
DNS 3	0.0.0.0
DHCP	☒
DNS from DHCP	☒

☒ Save

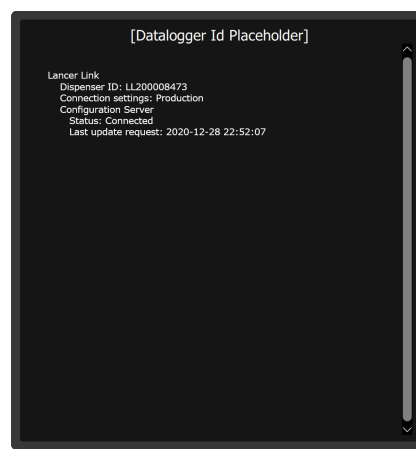
NOTE

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.

3. 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.



4. Once user information is provided by Lancer customer service, use “Dispenser ID” to activate unit on the Lancer Link web application: <https://lancerlink.app/>

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.

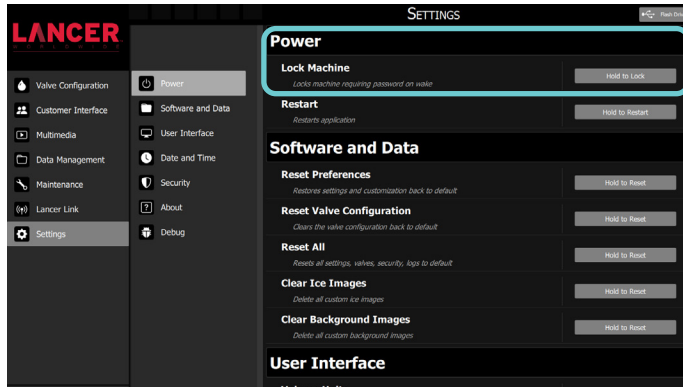
www.lancerworldwide.com/tools/instruction-sheets/

Settings

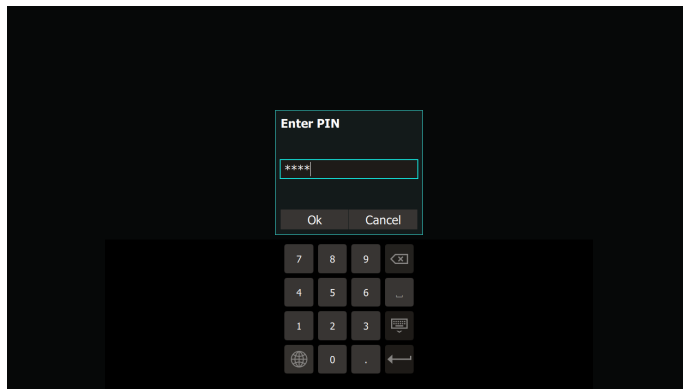
POWER

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.

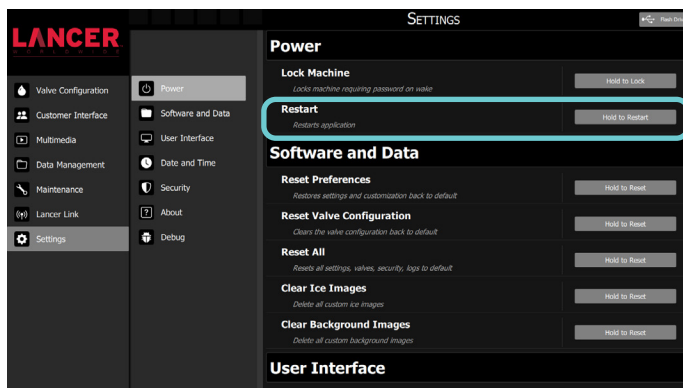


2. To unlock the dispenser, tap the screen and enter PIN **4433** when prompted.

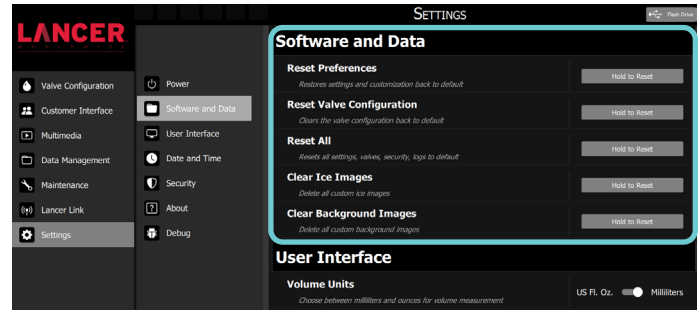


Restart

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



SOFTWARE AND DATA



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, and logs to default

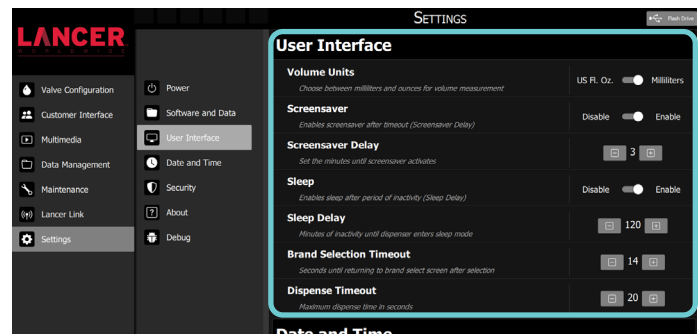
Clear Ice Images

Delete all custom ice images

Clear Background Images

Delete all custom background images

USER INTERFACE



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

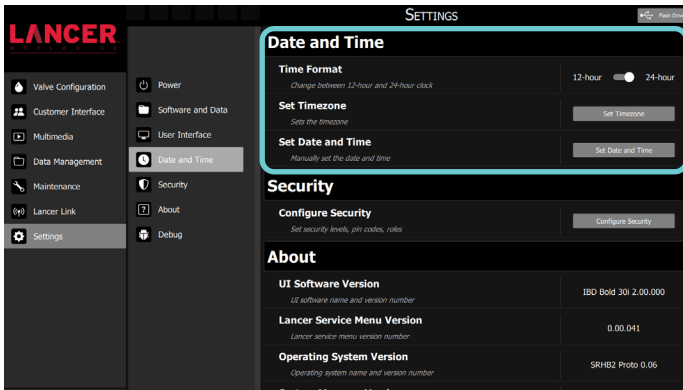
Brand Selection Timeout

Seconds until returning to brand select screen after selection

Dispense Timeout

Maximum dispense time in seconds

DATE AND TIME



Time Format

Change between 12-hour and 24-hour clock

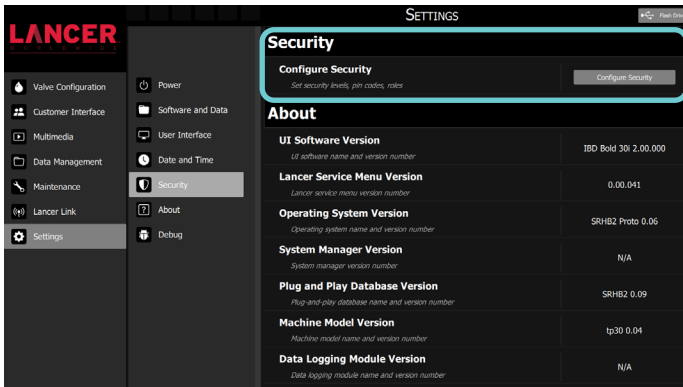
Set Timezone

Sets the timezone

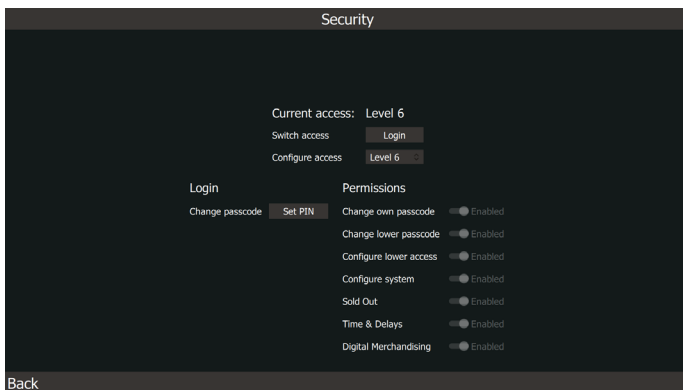
Set Date and Time

Manually set the date and time

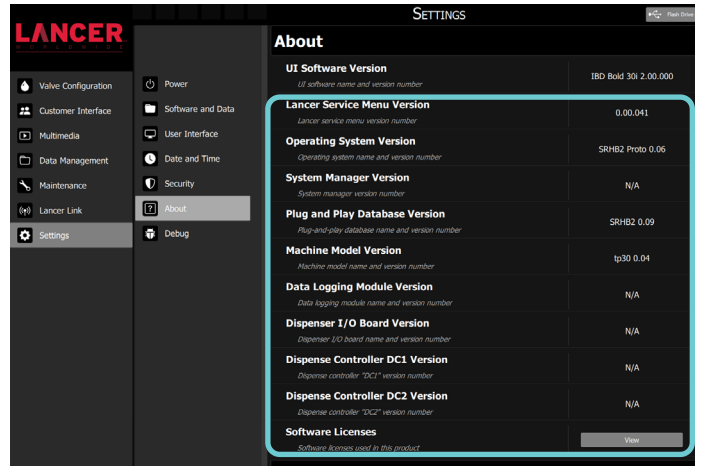
SECURITY



1. Press *Configure Security* to adjust user permissions.
2. Select access level to configure, then enable or disable user permissions listed below.



ABOUT



UI Software Version

UI software 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 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 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 Component 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:

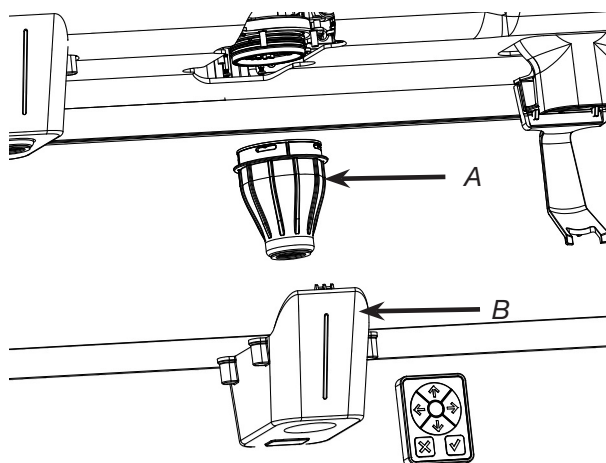
1. Clean cloth towels
2. Bucket
3. Extra nozzle
4. Sanitary gloves
5. Small brush (PN 22-0017)

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 (BIB)". • 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 in “Cleaning and Sanitizing Solutions” section.
2. Remove the nozzle cover by pulling down.
3. Remove the outer nozzle by twisting counterclockwise and pulling downward.



A. Nozzle
B. Nozzle Cover

⚠ ATTENTION

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

4. Rinse the outer nozzle with clean, potable water then soak in the nozzle sanitizing solution prepared in step 1.
5. 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.
6. 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.
7. 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.
8. Allow outer nozzle to air dry (to expedite drying, forced convection is recommended).
9. Reinstall the outer nozzle and cover to the unit.
10. Repeat Steps 3 - 9 for the second nozzle.

⚠ ATTENTION

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

Cleaning and Sanitizing Syrup Lines - Bag-in-Box (BIB)

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 in “Cleaning and Sanitizing Solutions” section.
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 in “Cleaning and Sanitizing Solutions” section.
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

Residual sanitizing solution left in the system creates a health hazard. To comply with NSF requirements, following sanitization, do not use a fresh water rinse, instead rinse with end-use until there is no aftertaste.

⚠ MISE EN GARDE

Les résidus du produit désinfectant présentent un risque pour la santé. Pour se conformer aux exigences de la NSF, après avoir désinfecté la distributrice, n'utilisez pas d'eau de rinçage, plutôt rincez avec le produit final jusqu'à ce qu'il ne subsiste aucun arrière-goût.

Ice Bin Cleaning

1. Disconnect dispenser from power source.
2. Remove top cover.
3. Melt out remaining ice from the bin.
4. Remove agitator pin from agitator shaft. Slide agitator shaft rearward out of motor shaft and pull out of rear bearing to remove.
5. Remove ice shroud by lifting and rotating out from beneath the auger.
6. Use the Cleaning Solution described in the “Cleaning and Sanitizing Solutions” section, and a clean cloth or soft brush, to clean all removable parts, sides of the ice bin, auger, and surface of the aluminum casting.
7. Using the cleaning solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through.
8. Repeat Step 6 for all exterior surfaces of the dispenser.
9. Using hot water, thoroughly rinse away the cleaning solution.
10. Wearing sanitary gloves, soak a clean cloth towel in the Sanitizing Solution described in the “Cleaning and Sanitizing Solutions” section, and wash all surfaces of removable parts, sides of ice bin, ice chute, and surface of aluminum casting.
11. Using the sanitizing solution and the sponge brush provided, clean all interior surfaces of the ice chute and the ice chute feed through.
12. Repeat step 6 for all exterior surfaces of the dispenser.
13. Wearing sanitary gloves, reassemble all removable parts. Ensure agitator clip is locked.
14. Fill unit with ice and replace top cover.
15. Reconnect dispenser to power source.

Ice Chute Cleaning

NOTE

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

REMARQUE

Il est recommandé d'effectuer cette procédure chaque mois, ou plus fréquemment si souhaité. Utilisez la solution de nettoyage décrite ci-dessus. Une solution alternative composée d'une part d'eau et d'une part de vinaigre peut être utilisée pour éliminer les taches d'eau et les dépôts de calcium.

7. Prepare the Cleaning Solution described in the “Cleaning and Sanitizing Solutions” section.
8. Soak the ice chute assembly in the solution.
9. Rinse and dry the ice chute assembly thoroughly.
10. Reinstall the ice chute components.
11. Reinstall merchandiser.
12. Reconnect power to the dispenser.
1. Turn off power to the dispenser.
2. Remove merchandiser.
3. Remove splash plate assembly by lifting it up and out from the dispenser face.
4. Remove clip from auger motor shaft. Remove four (4) screws from brackets. Ensure motor harness is disconnected and retain the auger shaft key.
5. Remove the ice chute shell.
6. Remove the ice chute assembly base by removing the four (4) screws that attach it to the unit.

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. Dispenser in sleep mode.	1. Replace Single-Board Computer (SBC). 2. Replace SBC. 3. Replace SBC. 4. Replace screen. 5. 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.	Cold plate drain is obstructed.	Remove splash plate and drip tray to obtain access to drain tubes and clear accordingly.
Water leakage around nozzle.	Damaged or improperly installed O-ring on nozzle.	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 CO₂ supply pressure. 2. Shutoff on mounting block is not fully open. 3. Foreign debris in soda flow control.	1. Verify incoming CO₂ 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.
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 145 psi (1.00 MPa). Reduce the incoming supply water pressure to plain water inlet to the recommended operating pressure range of 80-100 psi (0.552-0.689 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. CO₂ 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 CO₂ regulator.

TROUBLE	CAUSE	REMEDY
Insufficient syrup flow.	1. Insufficient CO₂ 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 CO₂ 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.	Solenoid plunger sticking.	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. CO₂ pressure to syrup pump too low. 5. Stalled or inoperative BIB pump. 6. Kinked line. 7. CO₂ 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 CO₂ pressure to the pump to ensure it is between 70-80 psi (0.483-0.552 MPa). 5. Check CO₂ pressure and/or replace pump. 6. Remove kink or replace line. 7. Repair or replace CO₂ 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.
Excessive foaming.	1. No ice in bin. 2. Incoming water or syrup temperature too high. 3. CO₂ 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 cold plate to restabilize. 2. Correct temperature prior to reaching dispenser. 3. Adjust CO₂ 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.

TROUBLE	CAUSE	REMEDY
Low or no carbonation.	1. Low or no CO₂. 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 CO₂ supply. Adjust CO₂ 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 cold plate. 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. Dispenser in sleep mode. 3. Wiring harness not plugged in. 4. PC board defective. 5. Malfunctioning power supply.	1. Connect dispenser to power source. 2. Touch screen, wait, enter code. 3. Plug in wiring harness. 4. Replace PC board. 5. 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.	Insufficient incoming water supply pressure.	Verify incoming supply water pressure to carbonator pump is a minimum of 25 psi (0.172 MPa), or maximum of 145 psi (1.00 MPa). Adjust incoming supply water pressure to the carbonator pump to the recommended operating pressure range of 80-100 psi (0.552-0.689 MPa).

Remote Syrup Pump Troubleshooting

TROUBLE	CAUSE	REMEDY
BIB pump does not operate when dispensing valve is opened.	1. Out of CO₂, CO₂ not turned on, or low CO₂ pressure. 2. Out of syrup. 3. BIB connector not tight. 4. Kinks in syrup or gas lines.	1. Replace CO₂ supply, turn on CO₂ supply, or adjust CO₂ 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.

Sold-Out Troubleshooting

TROUBLE	CAUSE	REMEDY
No Sold-Out version detected.	Local Address is not 0.0.0.0	Change the dispenser position, wait 15 seconds and click "Setup".
All ethernets connected to the network switch behind the dispenser does not have a solid green light.	One of the two ends of the ethernet are not connected.	1. Check your connections and try again. 2. Ensure the ethernet switch has power. 3. Ensure the sold-out system has power.

Dispenser Disposal

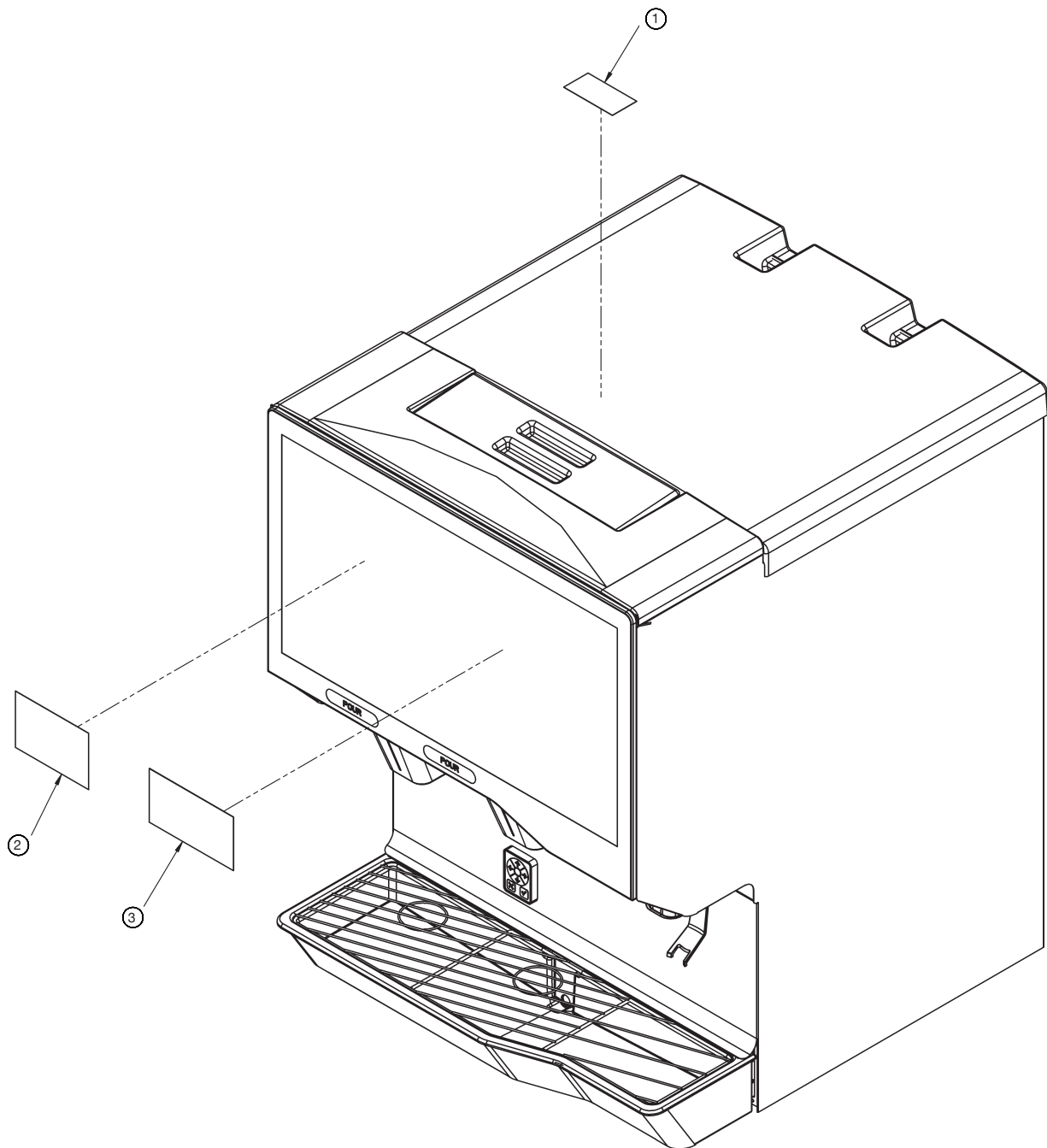


To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of insulation.

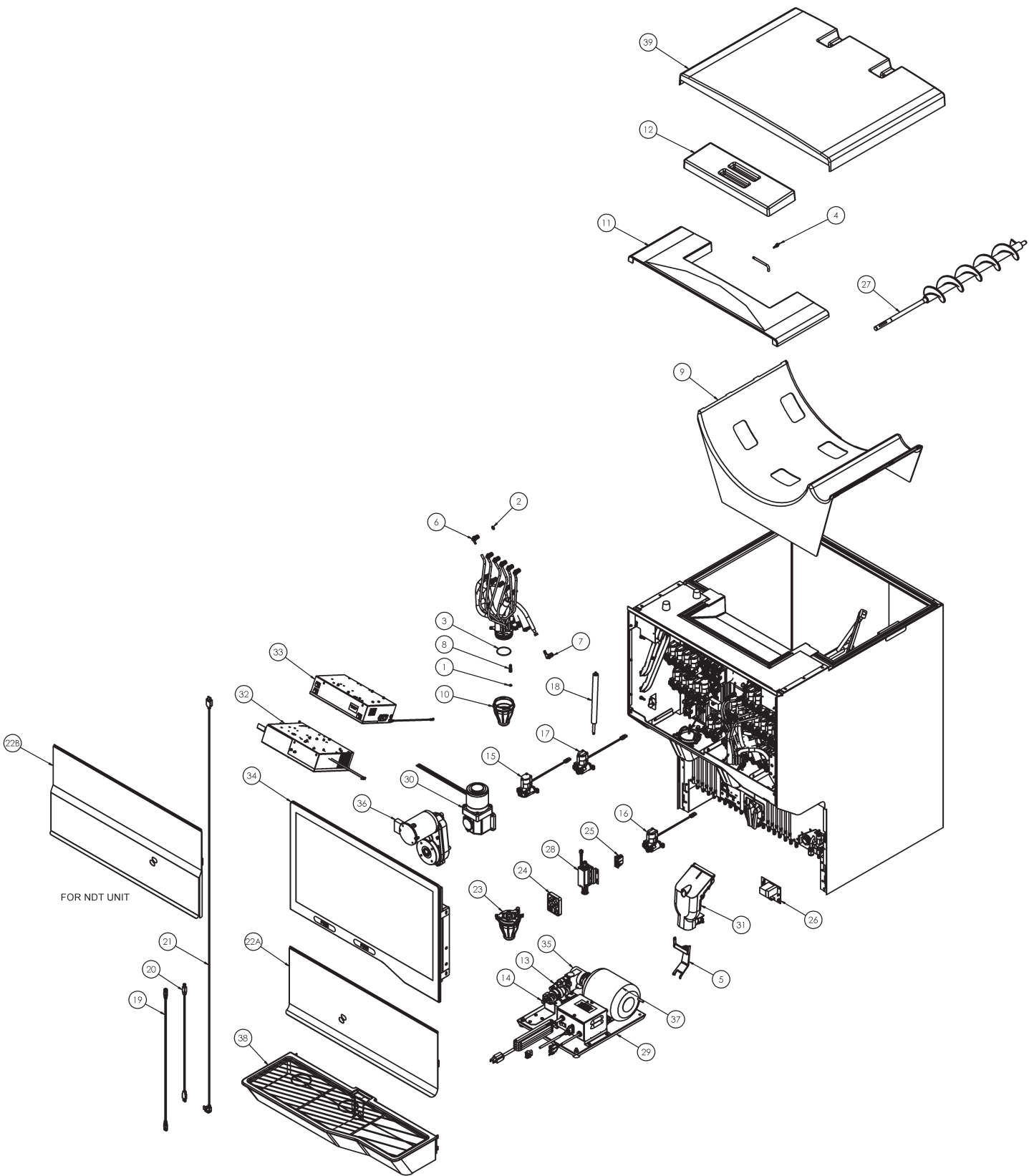
ILLUSTRATIONS AND PART LISTINGS

Graphics & Labels Assembly

#	Part No.	Description
1	06-2342/01	Electrical Hazard Warning Label
2	06-3289/01	Dip Switch Legend Label
3	06-4253	Plumbing Diagram Label



Main Unit Assembly

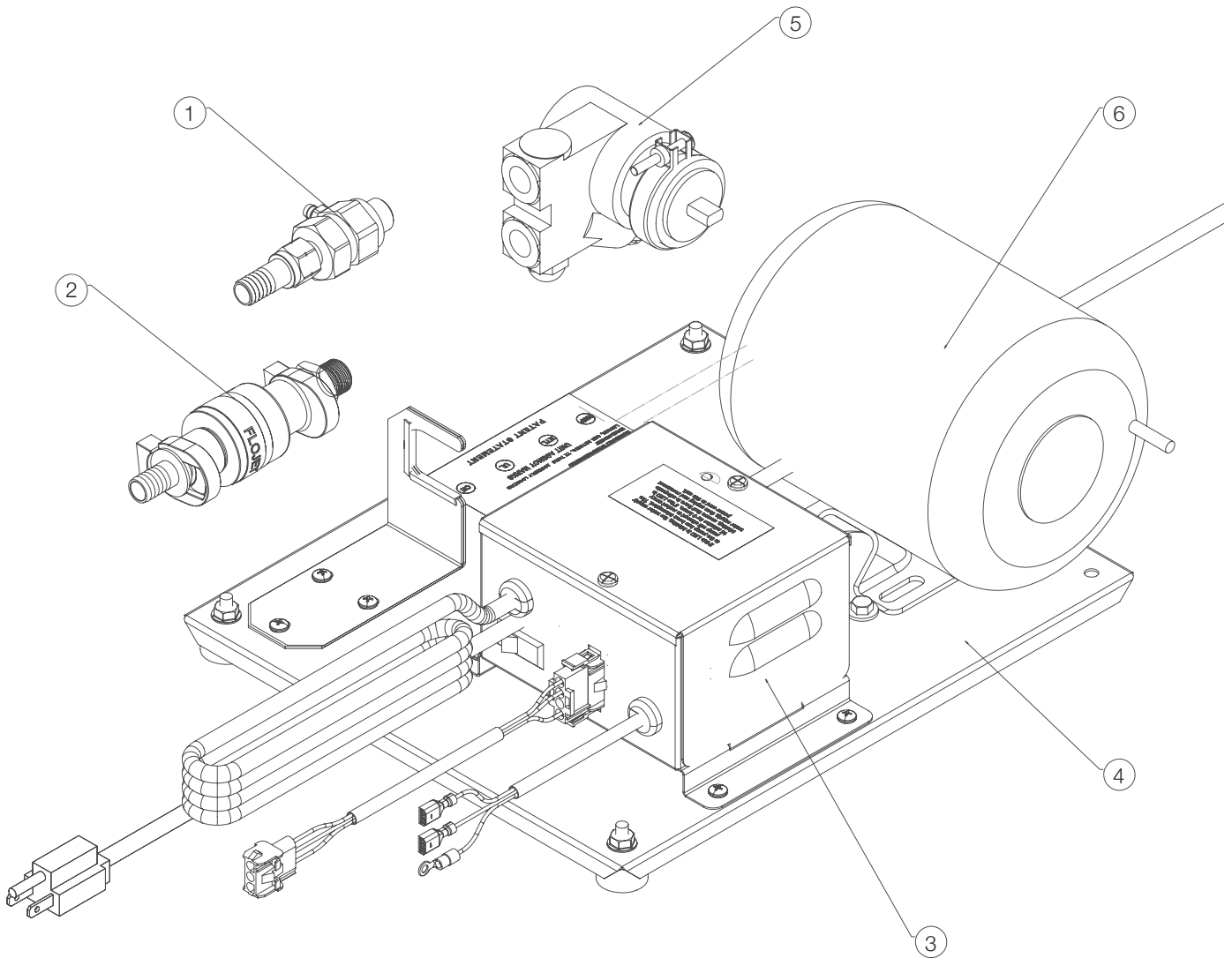


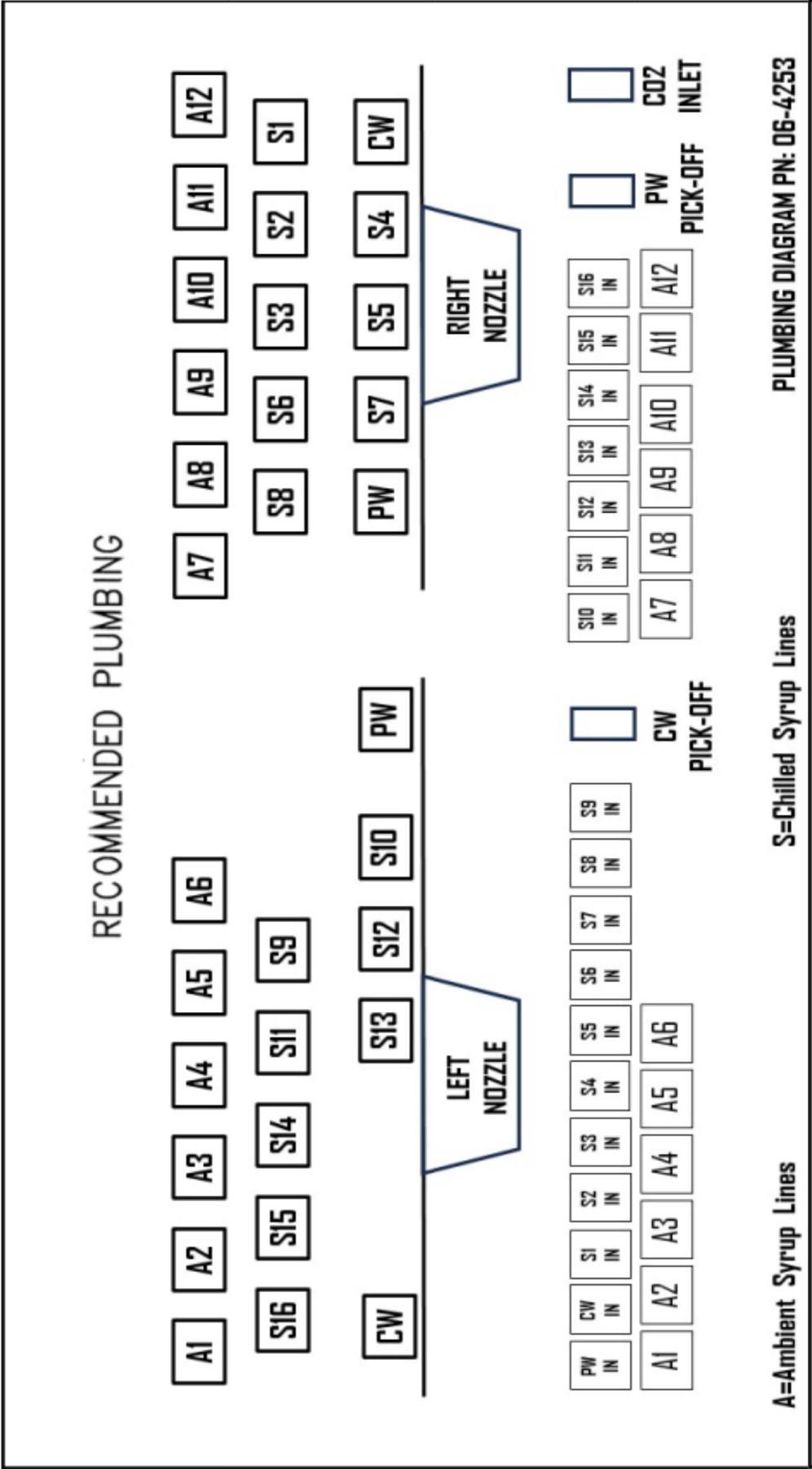
Main Unit Assembly Continued

#	Part No.	Description
1	02-0005/01	O-Ring, 2-010
2	02-0089/01	O-Ring, 2-012
3	02-0233/01	O-Ring, 2-032
4	03-0368	Retainer, Pin, Agitator
5	05-0999/01	Lever, Chute
6	05-1385	Elbow (Syrup)
7	05-1866/01	Elbow (Soda)
8	05-2748	Adaptor
9	05-2845/01	Insert, Bin
10	05-3084/03	Nozzle, Outer, Body, 16 Flavor
11	05-4282	Front Cover
12	05-4284	Ice Chute Lid
13	17-0611-02	Check Valve ,Vented
14	18-0311/01	Water Regulator, 50 psi
15	19-0523	Valve Assy, Syrup, LFCV, 0.2, Black
16	19-1010	Valve Assy, Syrup, LFCV, 3.0, Black
17	19-1011	Valve Assy, Soda, LFCV, 3.0, Grey
18	20-2000/01	Gas Spring
19	21-1045	Cable, Modular, RJ45 CAT5E
20	21-2079	Cable, USB 2.0, A-Male & B-Male
21	21-2088	Cable, HDMI, Right Angle
22A	30-21055	Splash Plate, ADA
22B	30-20421	Splash Plate, Extended
23	49-1000-03	Nozzle Assy, 12 Brands - 2 Bonus
24	52-4034/01	Membrane Switch Assy, ADA
25	54-0527	Lock Mech, Snap and Catch
26	64-2999/03	PCB Assy, Carb Bundle
27	82-4315/01	Auger
28	82-4415	Solenoid Assy, No Link
29	82-4692	Pump Deck
30	82-6167	Auger Motor Assy
31	82-7717	Ice Chute Assy
32	82-7794	Power Supply Box Assy
33	82-7799/01	Control Box Assy, Tinker & Valve
34	82-7827/01	Display Assy
35	86-0181	Carb Pump
36	91-0198	Agitator Motor
37	91-0185	Carb Motor
38	82-6687/02	Drip Tray Assy
39	05-4280	Back Lid

Pump Assembly

#	Part No.	Description
1	17-0611-02	Check Valve, Vented
2	18-0311/01	Water Regulator
3	64-2999/03	PCB Assy
4	82-4692	Pump Assy, 50 psi
5	86-0181	Pump, 125 GPH
6	91-0185	Carb Motor

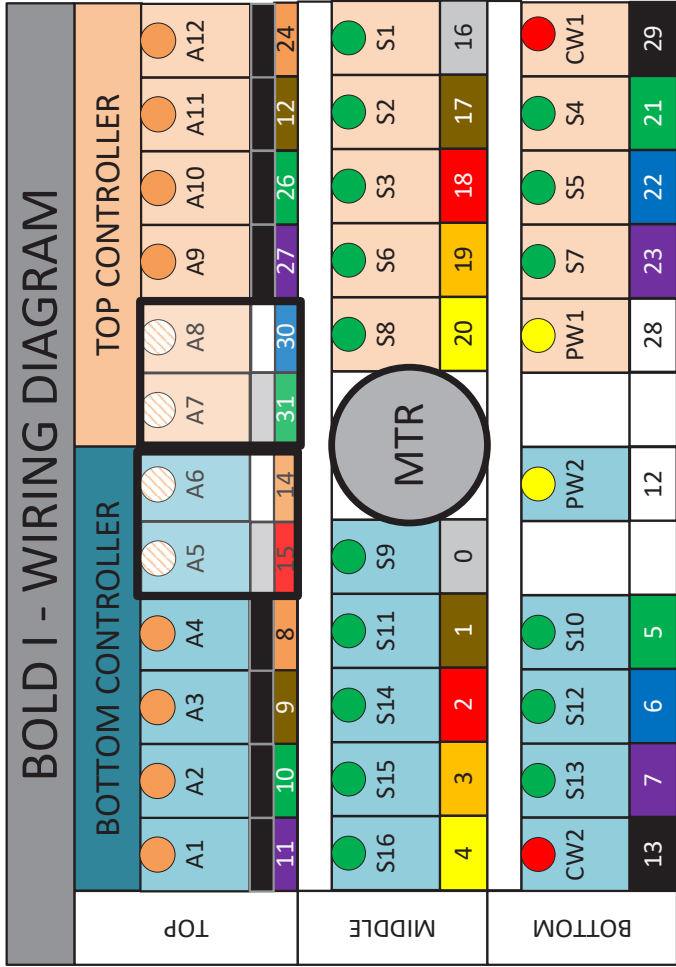
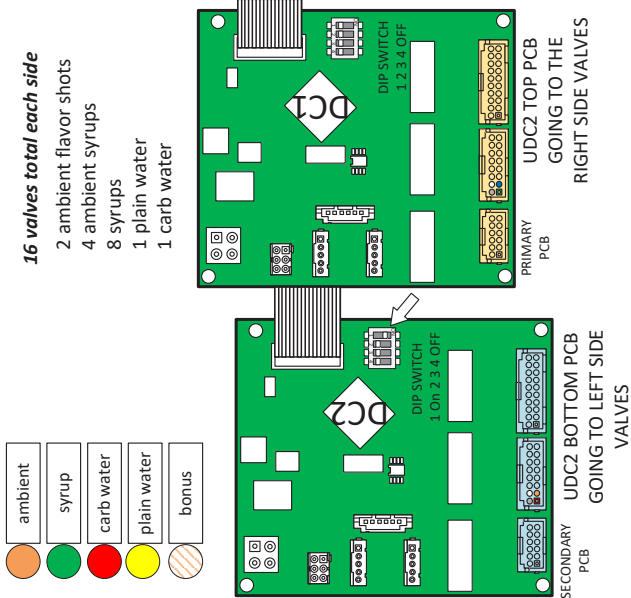




Valve Wiring Diagram

IBD BOLD 30i

NOTE: A5 A6 A7 A8
BONUS FLAVORS



31	30	29	28	27	26	25	24
GRY	WHT	BLK	WHT	BLK	BLK	BLK	BLK
RED	ORG	BLK	WHT	VIO	GRN	BRN	ORG
2	4	6	8	10	12	14	16
1	3	5	7	9	11	13	15
A5	A6	CW	PW	A1	A2	A3	A4
bonus	bonus	bonus	bonus	syrup	syrup	syrup	ambient
flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor

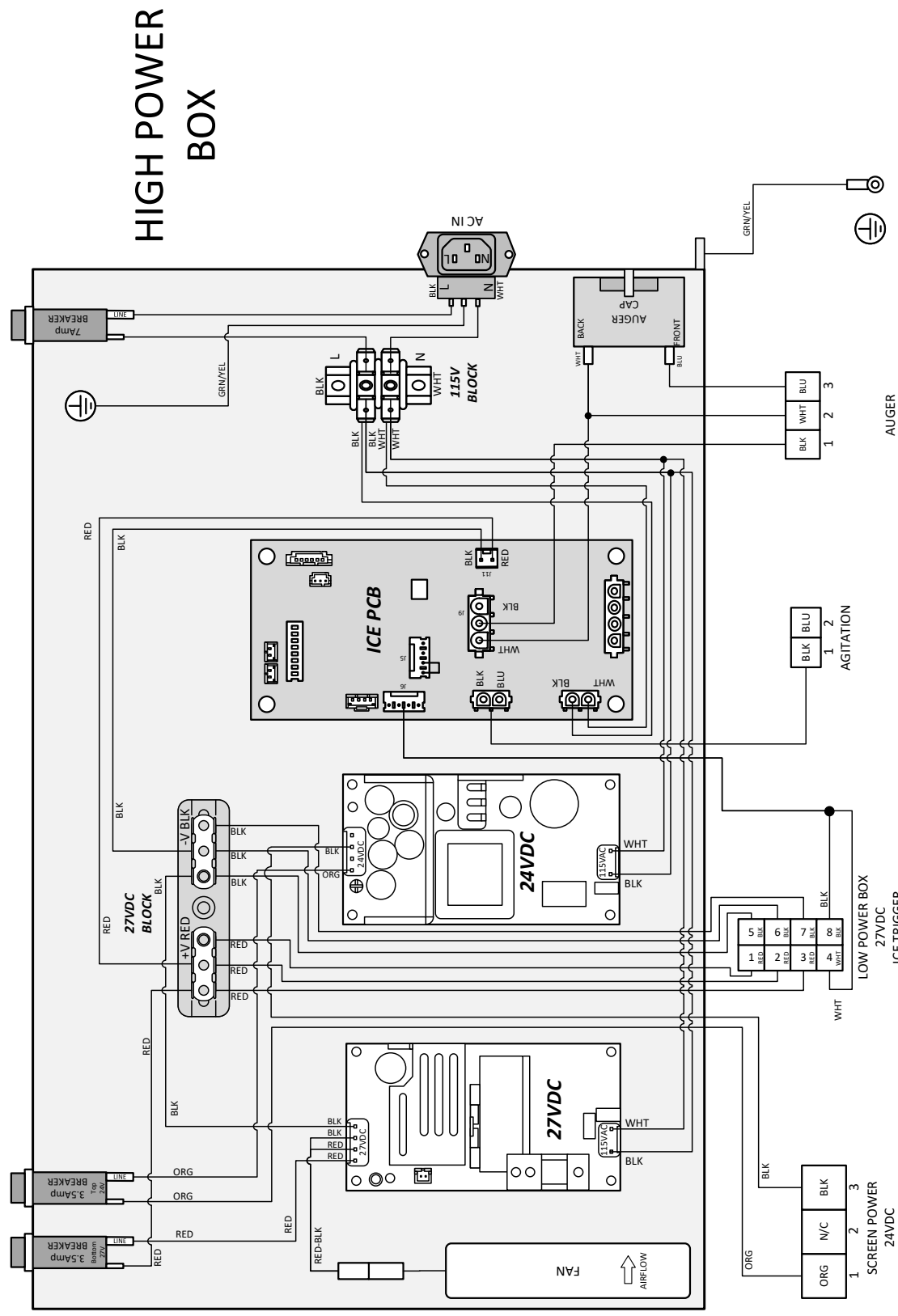
UDC2 BOTTOM PCB SIDE VALVES
DC2

23	22	21	20	19	18	17	16	15	14	13	12	11	10	9	8
PUR	BLU	GRN	YEL	ORG	RED	BRN	GRY	GRY	WHT	BLK	WHT	BLK	WHT	BLK	GRN
2	4	6	8	10	12	14	16	16	4	6	8	10	12	14	16
1	3	5	7	9	11	13	15	15	1	3	5	7	9	11	13
S13	S12	S10	S16	S15	S14	S11	S9	S9	A7	A8	CW	PW	A9	A10	A11
bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus
flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor

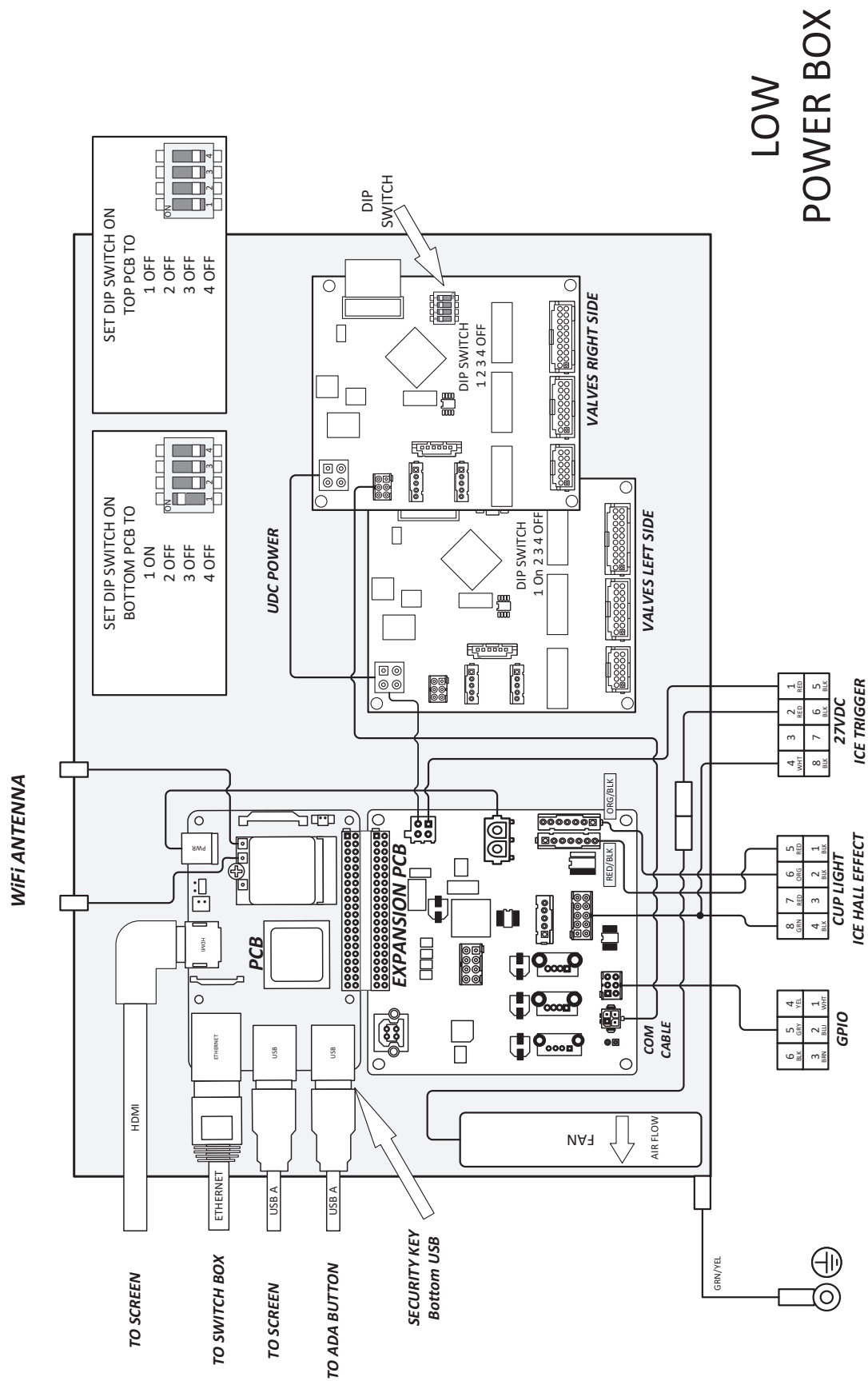
UDC2 TOP PCB RIGHT SIDE VALVES
DC1

7	6	5	4	3	2	1	0	NC	NC
PUR	BLU	GRN	YEL	ORG	RED	BRN	GRY	GRY	GRY
2	4	6	8	10	12	14	16	16	16
1	3	5	7	9	11	13	15	15	15
S7	S5	S4	S8	S6	S3	S2	S1	S1	S1
bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus	bonus
flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor	flavor

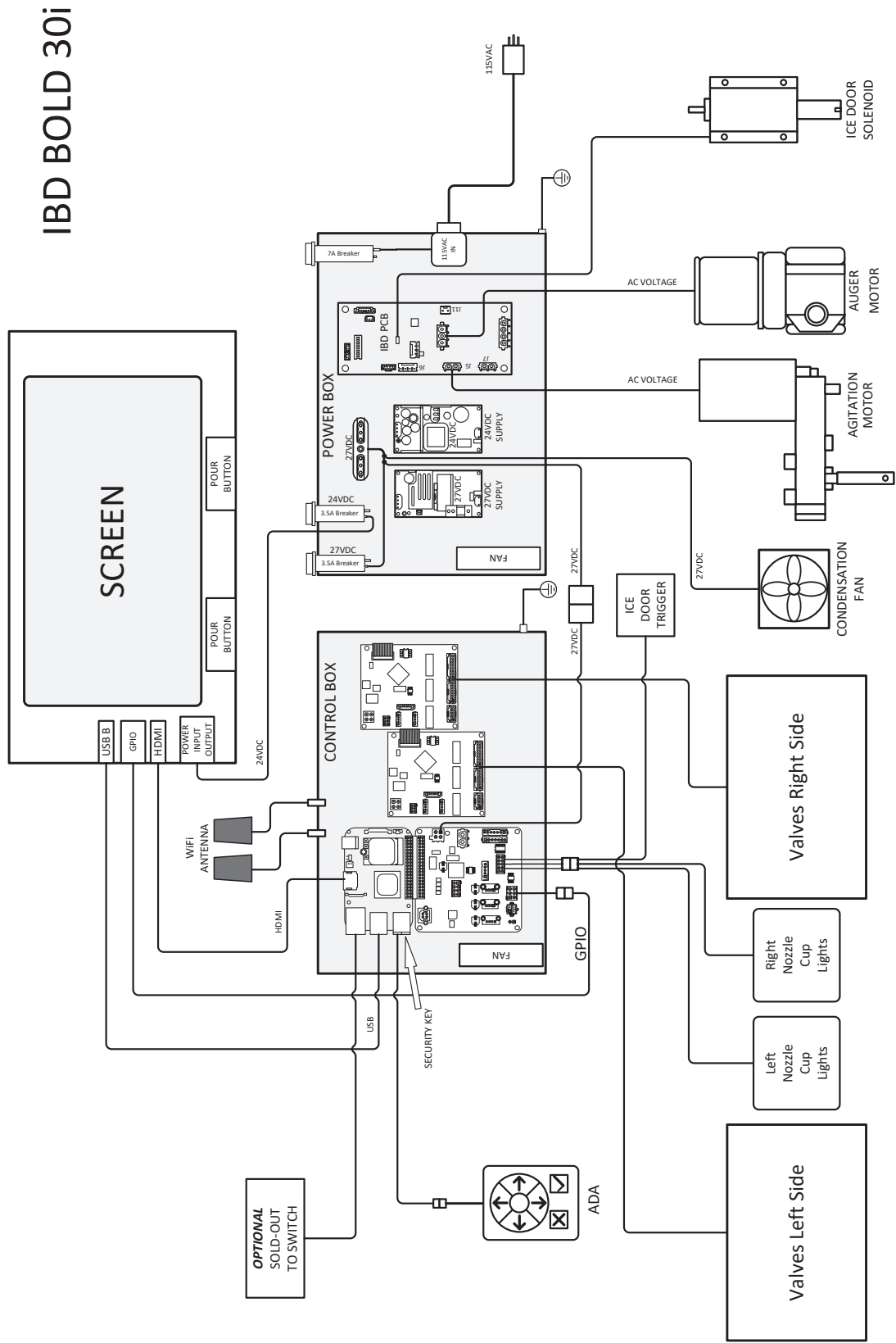
Power Supply Wiring Diagram



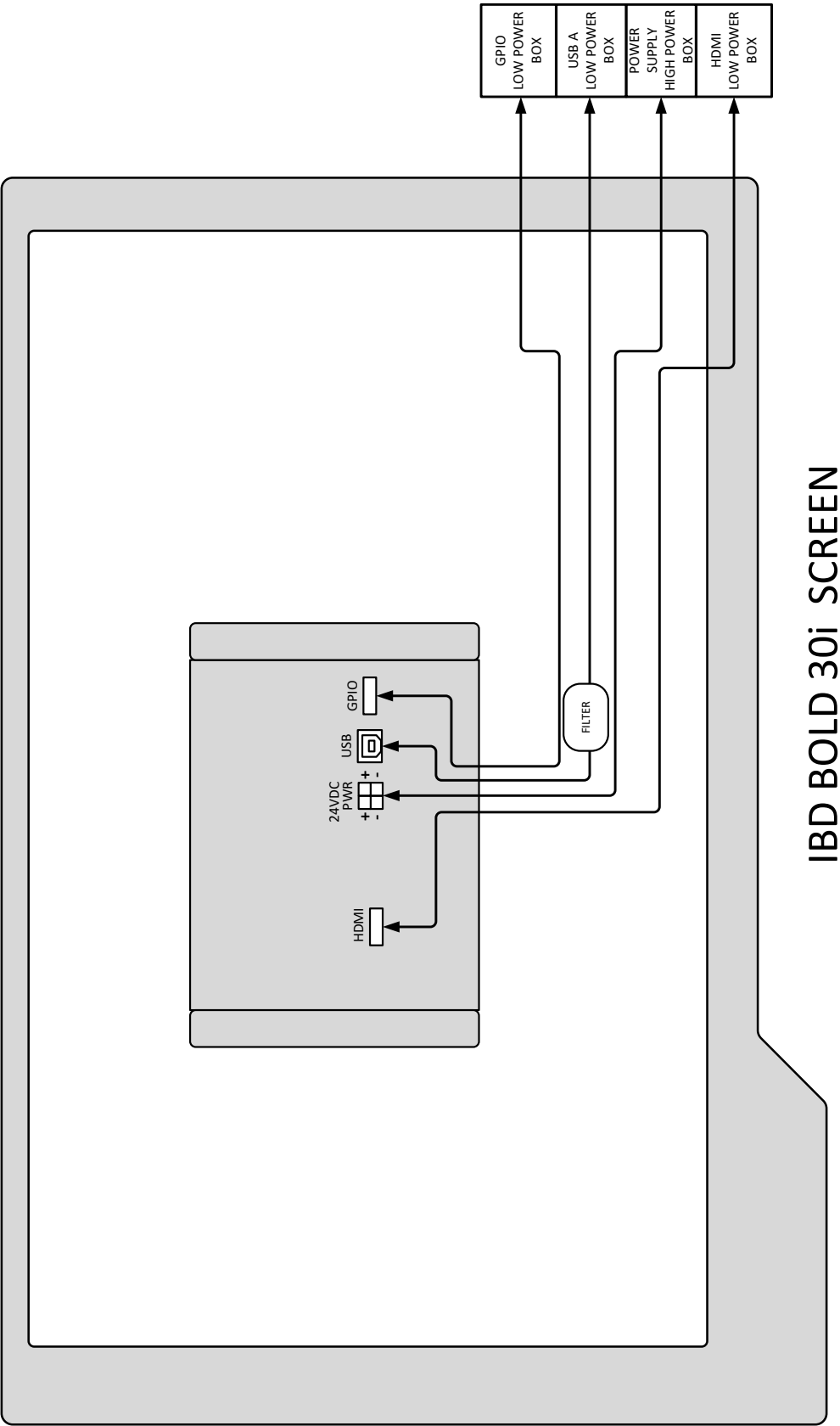
Power Supply Wiring Diagram



Unit Wiring Diagram



Unit Display Diagram



DIP Switch Legend

DIP SWITCH LEGEND

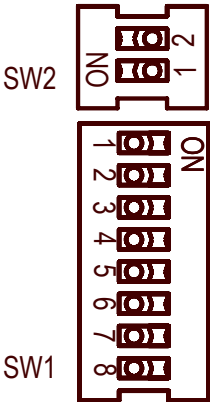
SWITCH #		AUTO AGITATE OFF TIME
3	4	
OFF	OFF	NO AUTO AGITATION
OFF	ON	20 MINUTES
ON	OFF	40 MINUTES
*ON	ON	60 MINUTES

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
SW2 SWITCH 2: POSITION DOES NOT
MATTER

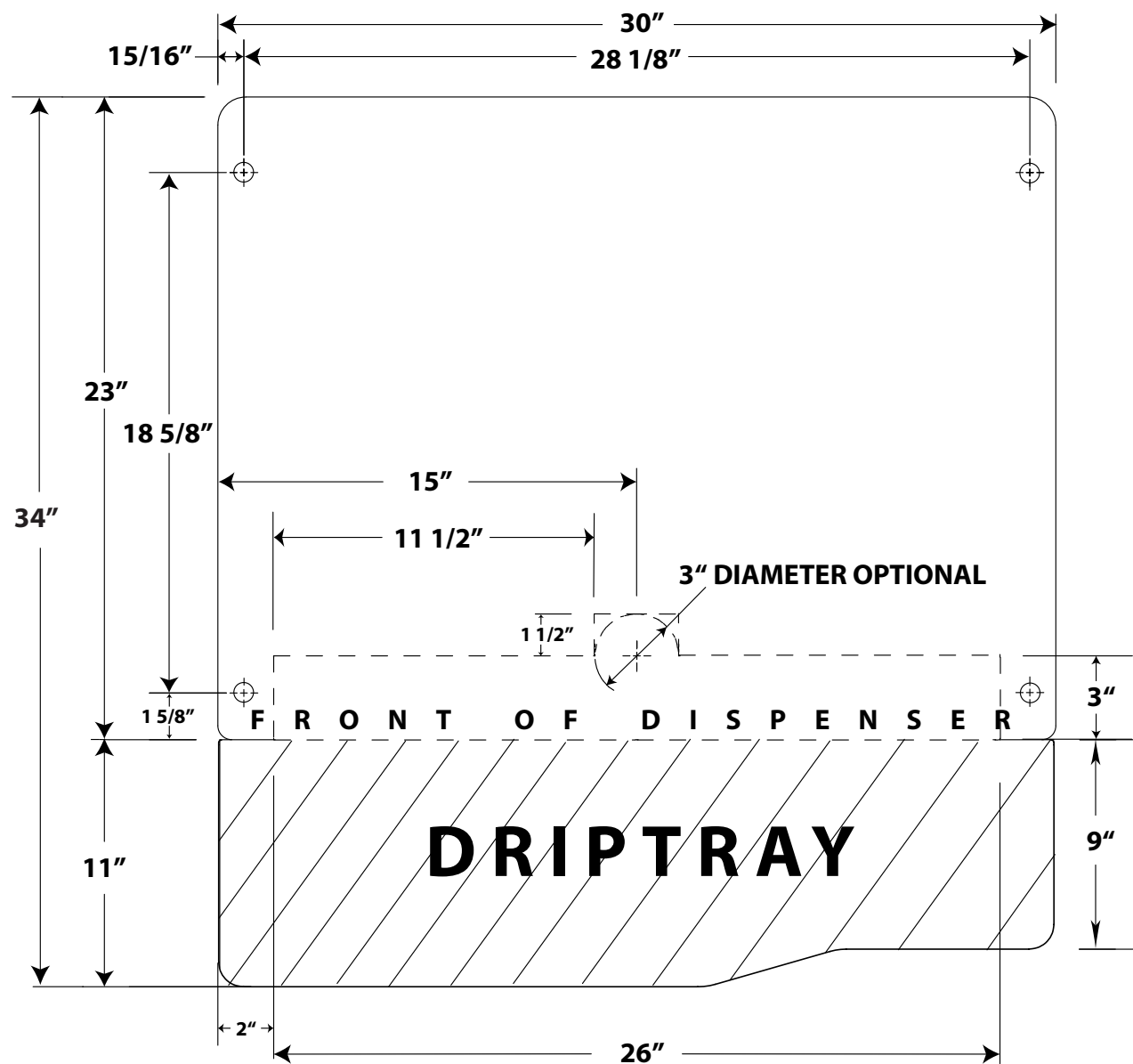
SW1 SWITCH 1: NOT USED
SW1 SWITCH 2: NOT USED



LANCER PN: 06-3289/02

*= DENOTES DEFAULT

Counter Cutout



---	CUT OUT DASHED AREA
⊕	OPTIONAL HOLES FOR FASTENING DISPENSER TO COUNTER WITH SCREWS



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