

# D100 - START UP PROCEDURE

**Make Sure Product is in Compliance with Expiration Date and Follow All Product Refrigeration Recommendations!**

## START UP

- 1) Open the glycol reservoir door on the top of the unit and **check the glycol fluid level** - should be at least 1 1/2 inches from top. **ADD IF NECESSARY.**
- 2) **Plug in dispenser and turn on** (should take about 25 minutes to heat up). Also make sure the supply line is connected to bottom of dispenser and that the line is insulated.
- 3) **Connect Product Bag or Tank** to hose or connector depending on packaging. If using shut off valves, be sure they are switched to “Open” after connections are made. Do not overtighten the connections!
- 4) **All supply lines must be hooked up to a full or partially full product bag OR have the inline shut off valve in “Off” position.** Failure to do so will result in drawing air into the system and hot product and air spraying out of the faucet. This will also prevent product from leaking out of open supply lines.
- 5) With the **faucet off, turn on gas supply** at tank. **Make sure the gas supply tank is full** by reading tank pressure gauge. Set line pressure at 18 to 22 psi to ensure proper operation.
- 6) Open faucet and **run until a steady stream of product** comes out.
- 7) Dispenser is ready to use.

# D100 - SHUT DOWN PROCEDURE

## SHUT DOWN

- 1) **Be sure to leave heater ON.**
- 2) **Disconnect fittings** from product bags or kegs and **place supply line ends into bucket of Hot Water.**
- 3) Rinse product out of dispenser by **turning faucet on and running hot water through system until there is a steady stream of water coming out of faucet.**
- 4) Mix cleaning solution in a bucket of hot water (as per instructions on packet).
- 5) **Remove fittings** from hot water bucket and **place supply line ends into bucket of hot cleaning solution.**
- 6) **Run cleaner through system until there is a steady stream of cleaner coming out of faucet.**
- 7) **Shut off faucet and let cleaner soak inside the hot dispenser for at LEAST 10 minutes.**
- 8) After soaking for at least **10 minutes**, run the rest of the cleaner through the system until the bucket is **completely empty.**
- 9) **With bucket of clean hot water, place supply line ends into bucket and run water through system until bucket empties and system blows dry.**
- 10) Shut off gas supply at tank.
- 11) **Shut off Dispenser and open faucet** to relieve pressure in system and leave open.
- 12) **Rinse out drain system** and wipe up any spillage of product.

# D100 High Volume Heated Dispenser

## Heated Dispenser Operator Controls



## D100 Dispenser Specifications

Dispensing Speed	64 ounces per minute - 4 -16 ounce tumblers (hot), 128 ounces per minute (cold)
Dispensing Temperature (hot)	Up to 165 degrees (F)
Dispensing Temperature (cold)	Down to 38 degrees (F) - dependant on refridgerator temperature limitations
Beverage Types (hot)	Chocolate Milk, Cider, Wine, Toddy, Tea, Draft Coffee and other beverages served hot
Beverage Types (cold)	Cider, Wine, Draft Coffee, iced tea, Lemonade, Premium Sodas
Watts	3200 watts
Voltage	110/120 VAC, single phase
Amperage	20 Amps
CO2 pressure	18 – 22 psi

## Dispensing Unit Notes

- Unit can dispense non-heated beverages without electrical power.
- Flow rate of 64 ounces per minute can be accelerated for non-heated beverages.