

D200 - 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 water level** - should be at least 1/2 inches from bottom of fill cylinder. **ADD IF NECESSARY.**
- 2) **Plug in dispenser and turn on** (should take about 5 to 10 minutes to heat up). Also make sure the supply line(s) is/are connected to the back 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 container 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 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 24 to 26 psi (or 32-34 psi if nitro coffee) to ensure proper operation.
- 6) Open faucet and **run until a steady stream of product** comes out.
- 7) Dispenser is ready to use.

D200 - 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.

D200 High Volume Heated Dispenser

Heated Dispenser Operator Controls



D200 Dispenser Specifications

Dispensing Speed	80 ounces per minute - 5 -16 ounce cups.
Dispensing Temperature (hot)	Factory set at 175 degrees (F) - can be changed by customer
Product Types	Cold brew and nitro Coffee, Tea, mulled wine, Chocolate Milk, broth, etc.
Watts	3800 watts
Voltage	220 VAC
Amperage Draw	17.92 Amps
Hz	60 Hz, single Phase
Gas pressure	36 psi - stout faucet w/ screen; 25 psi standard faucet or stout faucet w/o screen
Packaging Type	Kegs, soda tanks, BiB's, other bulk packaging

Dispensing Unit Notes

- D 200 is available in the following faucet configurations: 1 hot, 2 hot , 1 hot/1 cold, & 2 hot /2 cold
- Utilizes Nitro, CO2 or compressed air - depending on product and bulk packaging used