



COLD FIZZY FRESH CLEAN TASTE

ELEMENTS OF A QUALITY AND PROFITABLE BEVERAGE

CUSTOMER TRAINING



QUALITY & PROFITABLE BEVERAGE ELEMENTS



© 2022 The Coca-Cola Company



COLD

If the drink isn't cool, it melts too much ice and loses its fizz.

Ice-Cooled Refrigeration

Mechanical Refrigeration

Remote Refrigeration

FIZZY

A good soft drink has the sparkling fizz of proper carbonation.

How to Change an Empty CO₂ Cylinder

Checking the CO₂ Pressure Regulators

How to Check for a CO₂ Leak

FRESH

It's got to be fresh to taste just right.

BIB (Bag-in-Box) Product Rotation

How to Change a BIB (Bag-in-Box)

CLEAN

Who wants a soft drink from a dispenser that's not clean?

Daily Cleaning Procedures

Weekly & Monthly Cleaning Procedures

TASTE

Be your own first customer! You know how good Coca-Cola® Fountain beverages should taste.

COLD

REFIGERATION

REFRIGERATION

How cool? 40°F or less!

WHY IT'S IMPORTANT

If the drink is warmer than 40°F when it is dispensed:

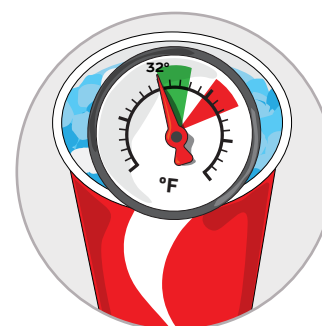
- **It tends to foam** losing its carbonation and producing a flat-tasting beverage.
- **It quickly melts ice** resulting in a weak, watery-tasting beverage.

To make sure your soft drinks are cool enough, check drink temperature daily. Just follow these simple steps...

FIRST, ENSURE THE THERMOMETER IS ACCURATE!

Test the thermometer accuracy. Place the thermometer in a full cup of ice with water added. Stir until the temperature reading remains constant. It should read exactly 32°F.

Adjust the thermometer. Locate the adjustment nut under the dial. With the thermometer inserted in the cup of ice water, turn the adjustment nut with an adjustable wrench until the dial needle points directly at 32°F.



Calibrate the thermometer with a full cup of ice

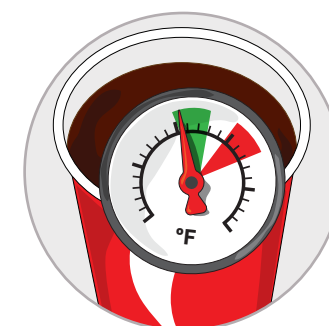


THEN...CHECK DRINK TEMPERATURE!

Get cool product to the valve. If the valve has not been operated in the last thirty minutes, dispense a 20 ounce drink without ice and pour out.

Dispense a test drink. Draw a second drink without ice for testing drink temperature. Insert the thermometer and stir gently while not touching the sides of the cup.

Read the temperature. After 15 seconds, the drink temperature should be less than or equal to 40°F. If not, the cause should be identified and corrected.



Drink temperature should be less than 40°

Coca-Cola

COLD

ICE-COOLED REFRIGERATION

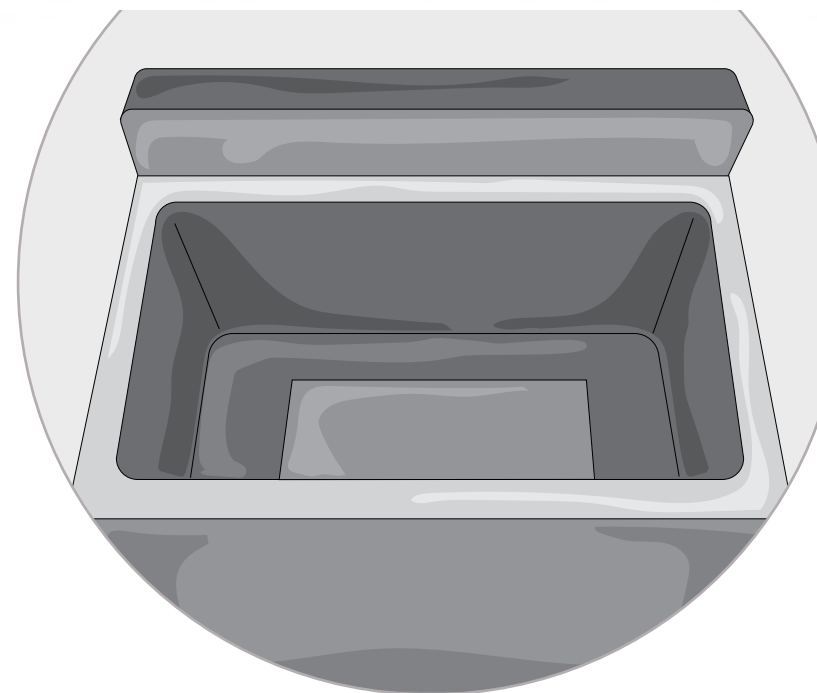
ICE-COOLED REFRIGERATION

HOW IT WORKS

Many soft drink dispensing systems use ice to cool the beverage. Ice-cooled refrigeration relies on a cold plate, which is usually located on the bottom of the ice bin.

WHAT TO CHECK

If the drink temperature from your ice-cooled refrigeration system is above 40°F, check the following conditions...



IS THE ICE BIN FULL ENOUGH?

The cold plate works best when it's **COMPLETELY** covered with ice. As a general rule, you should keep your ice bin 1/3 full at all times for proper cooling.



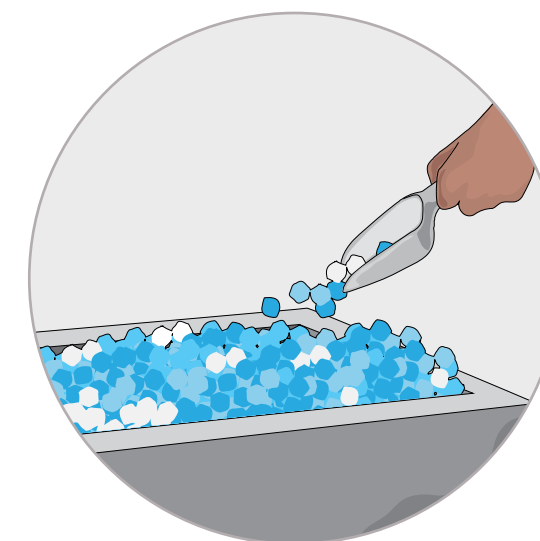
Ensure the cold place is completely covered with ice

IS THE ICE BIN DRAINING PROPERLY?

The cold plate works poorly if the water from melting ice doesn't drain away.

IS THE ICE IN CONTACT WITH THE COLD PLATE?

You should stir the ice periodically throughout the day to make sure ice is always in direct contact with the cold plate. Stirring breaks up gaps called "ice bridging".



Stir ice periodically throughout the day

COLD

MECHANICAL REFRIGERATION

MECHANICAL REFRIGERATION

Some soft drink dispensing systems use a compressor to cool the beverage. This type of mechanical refrigeration unit may be located in the dispenser cabinet or in a remote location.



HOW IT WORKS

A water bath inside the refrigeration unit is cooled to form ice, which melts as it keeps the syrup and carbonated water chilled. The compressor starts whenever more ice is needed and shuts off when enough ice has been made.

WHAT TO CHECK

If the drink temperature from your mechanical refrigeration system is above 40°F, check the following conditions.

IS THE REFRIGERATION UNIT NEAR A HEAT SOURCE?

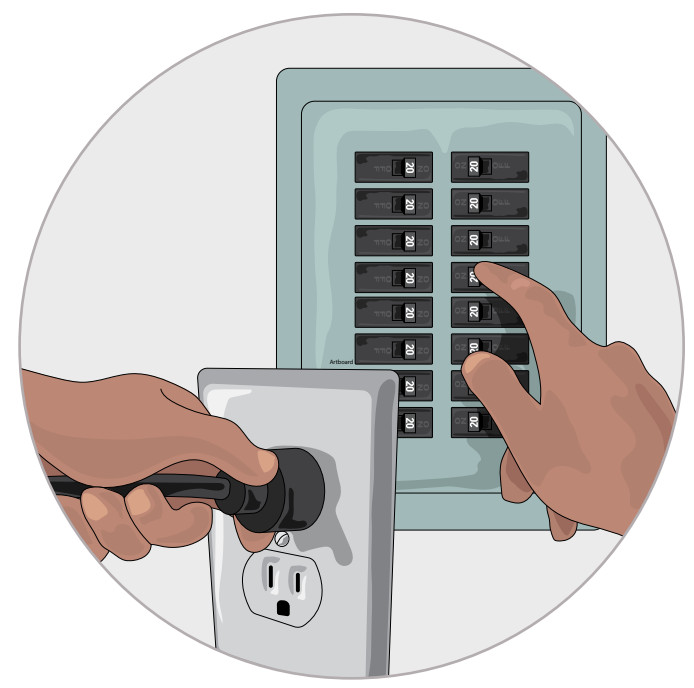
A mechanically cooled refrigeration system should NEVER be located near any major source of heat (ovens, grills, heaters, etc.).

IS THE AIR FLOW TO THE COMPRESSOR BLOCKED?

Cool air enters the front of the compressor, and warm air escapes from the top. If either air flow is blocked, the compressor will overheat and fail. Keep the front and top of the compressor clear at all times.

IS THE REFRIGERATION UNIT PLUGGED IN?

Check to be sure the unit is properly plugged in and that a circuit breaker has not been tripped.



COLD

REMOTE REFRIGERATION

REMOTE REFRIGERATION

Some soft drink dispensing systems use a compressor system in the back room to cool carbonated water and syrup and a recirculating system to keep the carbonated water and syrup cool between the remote compressor system and dispenser valves in the dispensing area.

HOW IT WORKS

A water bath inside the remote refrigeration unit is cooled to form ice which melts as it keeps the syrup and carbonated water chilled. The compressor starts whenever more ice is needed and shuts off when enough ice has been made. A separate motor and pump recirculate chilled carbonated water in the insulated lines between the compressor system remote unit and dispensers to keep the syrup cool.

WHAT TO CHECK

If the drink temperature from your dispensing valves is above 40°F, check the following conditions...

IS THE UNIT OR ARE INSULATED LINES NEAR A HEAT SOURCE?

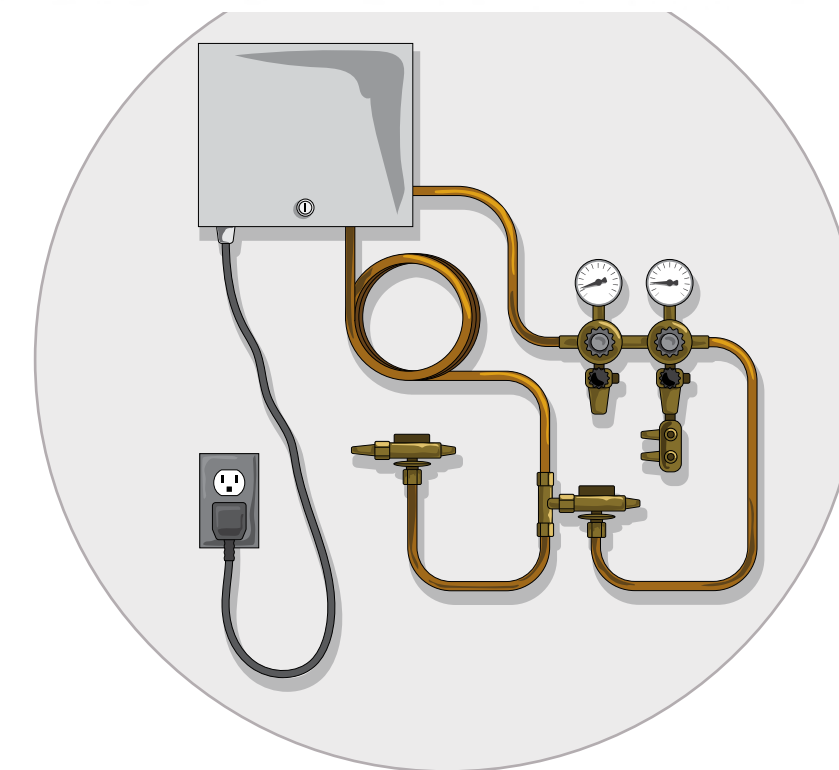
The refrigeration unit or insulated lines should never be near a major source of heat (ovens, grills, heaters, exhausts in the attic, etc.).

IS THE COMPRESSOR SYSTEM PROPERLY CONNECTED TO THE ELECTRICAL POWER SOURCE?

Ensure that the unit is plugged in and/or the circuit breaker has not been tripped.

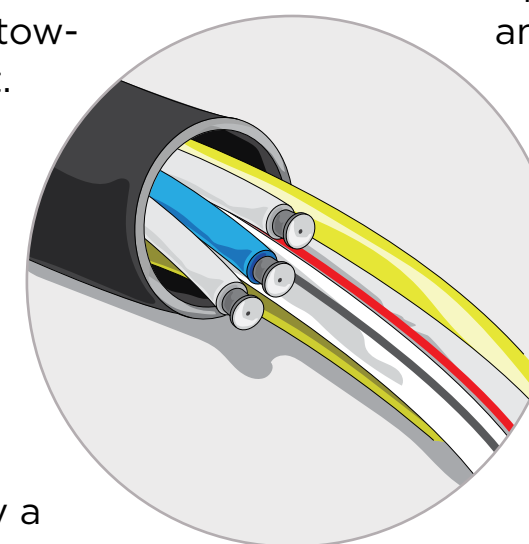
IS THE INSULATED SYRUP AND WATER TUBING INTACT AND WELL-INSULATED AT ALL POINTS?

Insulation is critical where the lines connect to the dispensing towers or the refrigeration unit. If the insulated tubing is not wrapped at these points or is exposed to air at other places, the line may become filled with condensed water from the air. This will cause the water and syrup in the lines to heat up. Only a service technician can correct the problem.



IS THE AIR FLOW TO THE COMPRESSOR BLOCKED?

Cool air enters from one side of the compressor and warm air escapes from another side. If either air flow is blocked, the compressor will overheat and fail. Keep both air flows clear at all times. Whether the compressor is located inside or outside the restaurant, it is necessary to ensure that the air flow remains unobstructed.



FIZZY

CARBONATION

CARBONATION

Bubbles! Fizz! Carbonate!

Proper carbonation comes from the right amount of carbon dioxide (CO₂) gas mixed with water in your soft drink system.

HOW IT WORKS

A CO₂ cylinder contains liquid carbon dioxide under high pressure. Gas from the top of the cylinder flows out to mix with water, creating carbonated water. Over time the amount of liquid in the cylinder will gradually be reduced.

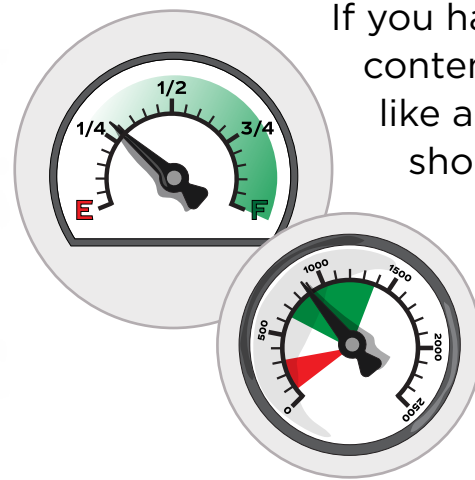
A bulk tank system is similar to a CO₂ cylinder system but typically contains 200 to 400 lbs. of liquid carbon dioxide and is under less pressure. Your CO₂ supplier generally fills a bulk tank, so tank changing is unnecessary.

WHAT TO CHECK

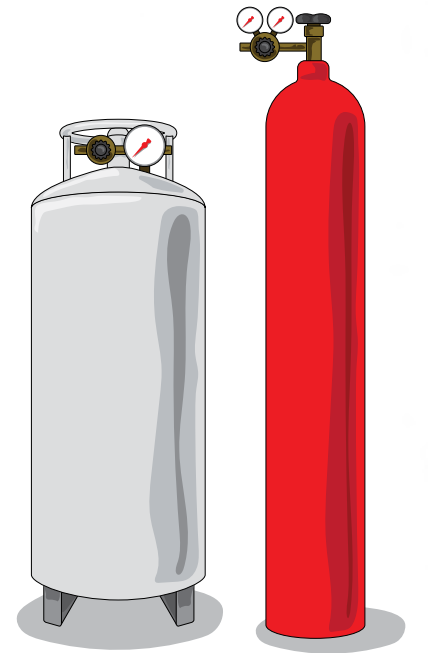
If your drink is flat or less carbonated than it should be, check to see...

IS THE TANK FULL?

You can tell a tank is empty by observing the 0 to 2000 PSI gauge. There are several types of meters; some will have a red pie-shaped section indicating a tank change is required. Others will have a red bar area. Some tanks will not have any markings; change these tanks when the pressure is under 500 PSI.



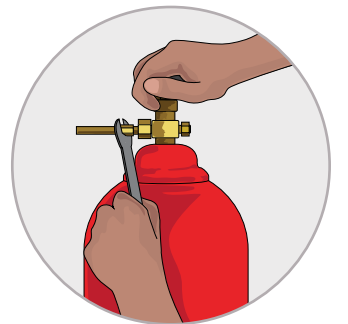
If you have a bulk CO₂ tank, you need to locate the contents gauge on top of the tank. Typically it looks like a gas gauge or an upside-down test tube. It should be above 1/4 full. Next, find the tank pressure gauge. If this gauge reads 120 PSI or less, the tank does not have enough pressure to push CO₂. If the content gauge is below 1/4 full or the tank pressure gauge is less than 120 PSI, call your supplier for a refill or tank service.



IS THE VALVE OPEN?

This is easy to check on CO₂ cylinders, and it's amazing how often someone forgot to open the valve! A simple screw-type valve opens and closes the tank.

- Turn the valve to the left to open the tank and to the right to close the tank.
- Always open the valve completely when using the tank and close the valve when the tank is not in use. This stops CO₂ from leaking around the valve stem.



IS THE PRESSURE SET CORRECTLY?

If the pressure isn't right, the carbonation won't be right! Check the high pressure regulator and the low pressure regulator settings. Some of the latest regulator technology comes preset and does not require gauges. [See Page 10](#) for instructions on checking these pressure regulators.

FIZZY

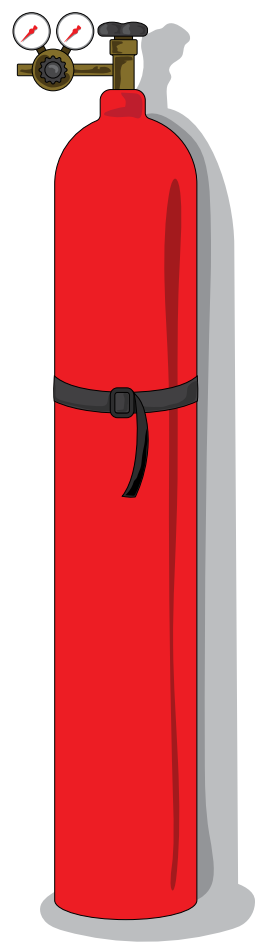
CARBONATION



WARNING!

CO₂ IS HIGH PRESSURE STUFF
Pay attention to these
SAFETY PRECAUTIONS:

- Keep CO₂ cylinders standing upright!
- They must be stored and used in the upright position at all times. Laying a CO₂ cylinder down could cause damage to the valve, resulting in a dangerous, out-of-control gas leak.
- Keep CO₂ cylinders in a well-ventilated area!
- Because carbon dioxide displaces oxygen, you want to be certain it doesn't build up in the storage area.
- Keep CO₂ cylinders secured to the wall!
- Each CO₂ cylinder contains 700 to 1200 pounds per square inch (PSI) of stored pressure. You don't want one falling down!
- Use a chain or bracket positioned 1/3 of the way down from the top to secure ALL cylinders. This means "in use," "back up" and "empty" cylinders!
- Keep CO₂ cylinders at room temperature!
- If the temperature goes up, so does the pressure inside the cylinder. Keep CO₂ cylinders away from heat to avoid excessive pressure buildup.



WHEN TO SUSPECT A CO₂ LEAK

This chart shows typical CO₂ usage for a well-maintained soft drink dispensing system.

Tank Size	Amount of Liquid CO ₂	Produces enough to carbonate
20 pounds	20 pounds	5 5-gallon boxes or 10 2½-gallon boxes
50 pounds	50 pounds	12 5-gallon boxes or 24 2½-gallon boxes

If your system seems to be using more CO₂ than normal, it's time to check for a leak! [See page 11](#) for How to Check for a CO₂ Leak.

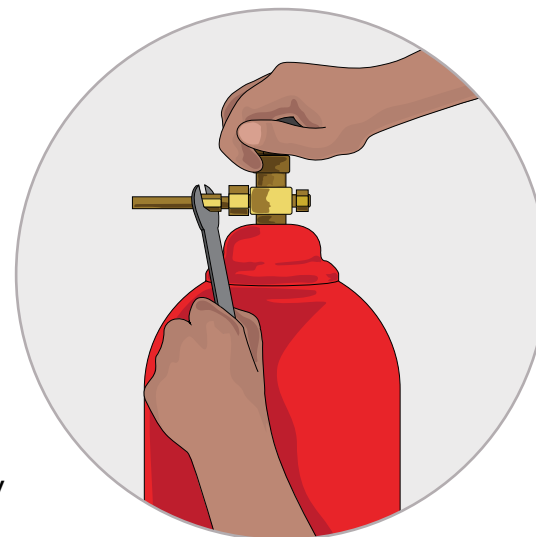
FIZZY

CHANGING CO₂ CYLINDERS

HOW TO CHANGE AN EMPTY CO₂ CYLINDER

When a CO₂ tank is empty, follow these simple steps to change the tank.

- 1 Close the empty tank.** Turn the valve completely to the right.
- 2 Loosen the connection nut.** Use a CO₂ wrench or box end wrench ONLY. Slowly turn the large nut to the left (counterclockwise). Pause briefly to allow pressure to escape.
- 3 Unfasten the hose.** Unscrew the large nut the rest of the way.
- 4 Replace the tank.** Unfasten the chain or bracket securing the empty tank, then move it and secure it upright in a storage area. Place the new tank in position, and secure it with the chain or bracket.



Close the empty tank

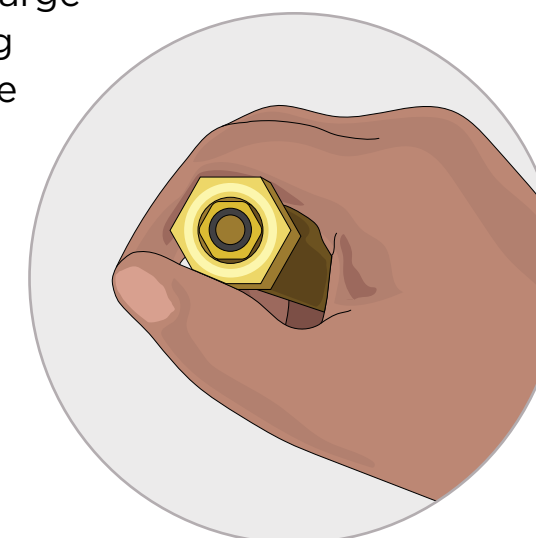


Loosen the connection nut

- 5 Check the connection.** Inspect the connection on the new tank for damage or debris. Briefly open the tank valve a little bit to blow out any hidden debris.
- 6 Check the seal.** Inspect the sealing O-ring inside the large nut for damage or debris. If your connection uses a sealing washer, replace it with a new one.
- 7 Connect the new tank.** Fasten the large nut, fitted with the O-ring or sealing washer, to the new tank. Tighten the nut with the wrench.

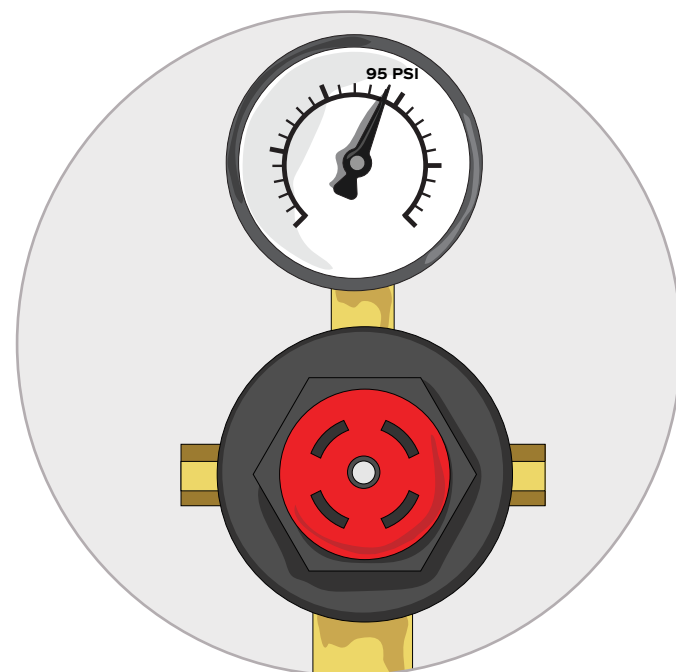


Briefly open the new tank valve to remove any debris



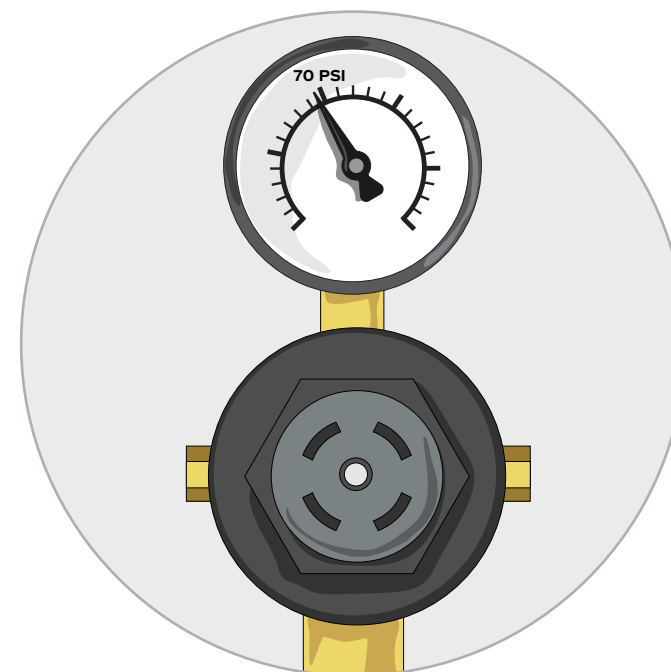
Inspect the sealing O-ring for damage or debris

FIZZY

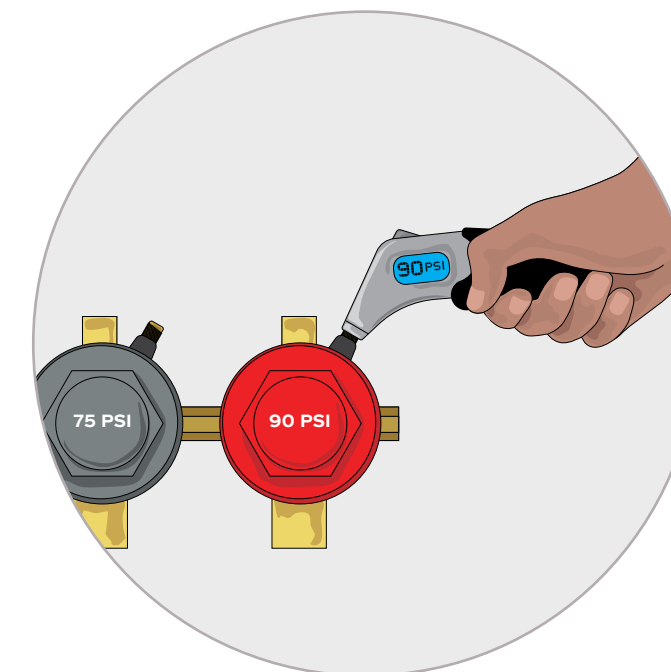
CO₂ REGULATORSCHECKING THE CO₂ PRESSURE REGULATORS

The **High-Pressure Regulator** controls the amount of CO₂ gas your system uses to make carbonated water. Set the High-Pressure gauge at:

- 105 PSI for standalone carbonators
- 95 PSI for remote refrigeration carbonators
- 75 PSI for Bevariety™ dispensers and cold carbonators in counter electric units



The **Low-Pressure Regulator** controls the pressure of the CO₂ gas your system uses to move syrup from the Bag-in-Box to the dispenser. Usually, the Low-Pressure Regulators are mounted near the syrup supply. Set your Low-Pressure Regulator gauge to 65 PSI unless the syrup is pumped up from BIBs in the basement. In this case, set the regulator to 70 PSI.



Check the reading on the CO₂ pressure regulator gauges to see if they match the correct settings for your soft drink system.

If your regulators don't have visible gauges, you can order an accurate gauge (part #20953) through the small parts program. Then, check the pressure using the same technique as with automobile tires.

Call 1-800-318-COKE (2653) to get help if any regulators are not set to the correct pressure.

Coca-Cola

FIZZY

CHECKING FOR LEAKS



HOW TO CHECK FOR A CO₂ LEAK

ARE YOU LOSING CO₂?

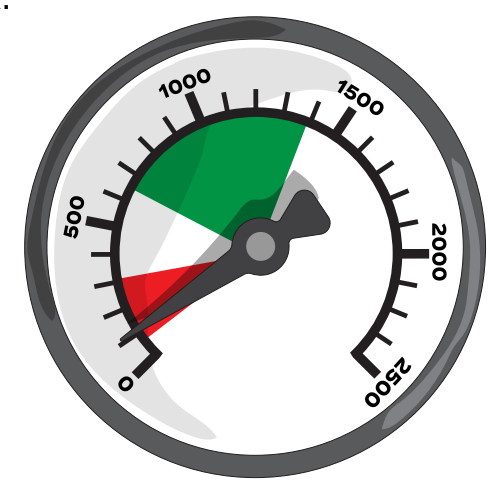
A 20-pound CO₂ cylinder contains 20 pounds of liquid carbon dioxide and should supply enough carbonated water for approximately 5 boxes of syrup.

A 50-pound CO₂ cylinder contains 50 pounds of liquid carbon dioxide and should supply enough carbonated water for approximately 12 boxes of syrup. If your system seems to be using too much, check for a leak by following these simple steps.

Turn off the CO₂ supply. Turn the valve completely to the right to shut off pressure to the system.

NOTE: Be sure NO ONE operates the dispenser while you are checking for a CO₂ leak.

Check the gauge. Observe the pressure reading on the 0 to 2000 PSI gauge. If the pressure settles and remains constant, there are no leaks. If the pressure steadily drops, there is a leak in the system.



WHAT TO DO

Call the Coca-Cola Customer Care Center toll free at 1-800-318-COKE (2653) if...

You have a CO₂ leak

You need to adjust your CO₂ regulator or your gauges are broken

You cannot read your gauges

FRESH

ROTATION

ROTATION

First In...First Out!

WHY IT'S IMPORTANT

Remember, great taste is why your customer orders a soft drink. Your customers expect to be served great-tasting fresh products. Fresh syrup is essential to producing great-tasting soft drinks.

WHAT TO CHECK

Syrups produced by The Coca-Cola Company for your soft drink system are packaged in Bag-in-Box containers. To make certain you always serve only fresh syrup, pay attention to these conditions...

Check the date code. Each syrup container is stamped with a date code indicating the “Enjoy By” date. The date code is on a label affixed to the box.

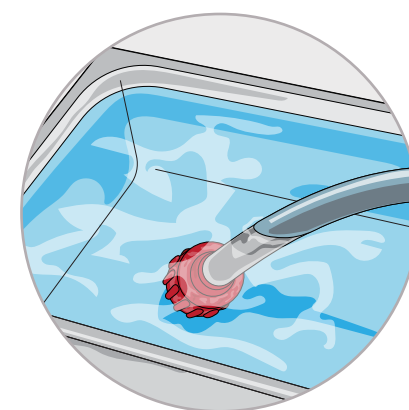
Rotate your syrup stock. Always use the oldest syrup first to maintain freshness. Remember FIFO (first in, first out)!

[See page 13](#) for How to Change a BIB.

Avoid using syrup that is too old.

Syrup should be used before “Enjoy By” date.

Soak the syrup line connector weekly or when changing BIBs. Soak connectors in chlorine-based sanitizer solution for 1 minute, and reconnect to the correct Bag-in-Box.



Soak for one minute



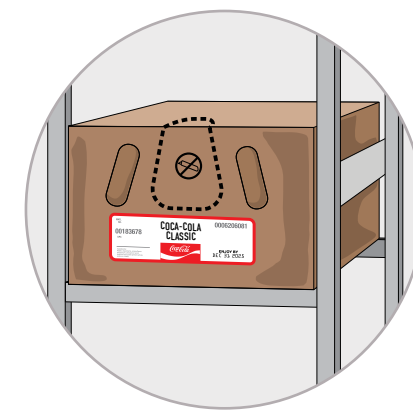
Note each BIBs **Enjoy By Date** and always use the oldest

SAFETY PRECAUTIONS

Never stack Bag-in-Box containers more than 5 high for 5 gallons. For 2.5 gallons, never stack containers more than 10 high. Be sure containers are stored at least 6 inches off the floor.

Never store near heat source, chemicals, pesticides, etc.

Never store outside or in a cooler.



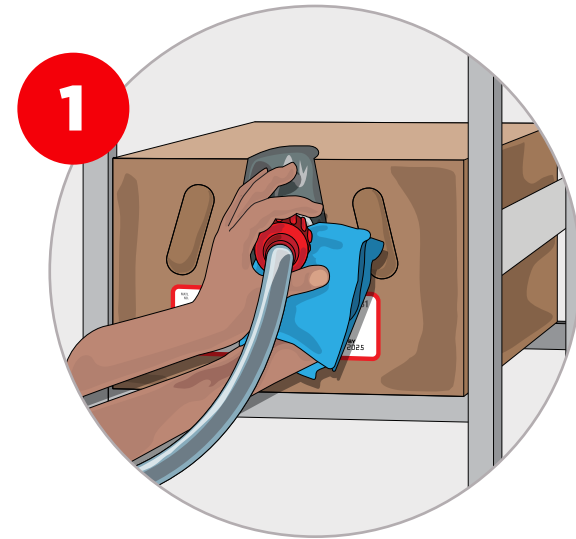
Never stack more than 5 BIBs



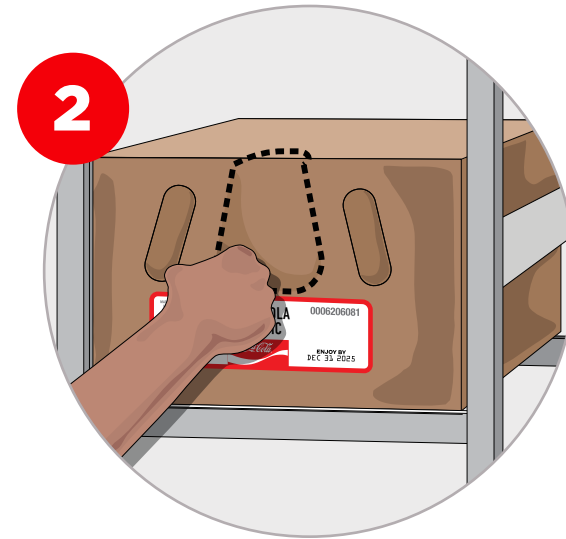
FRESH

CHANGING BIBs

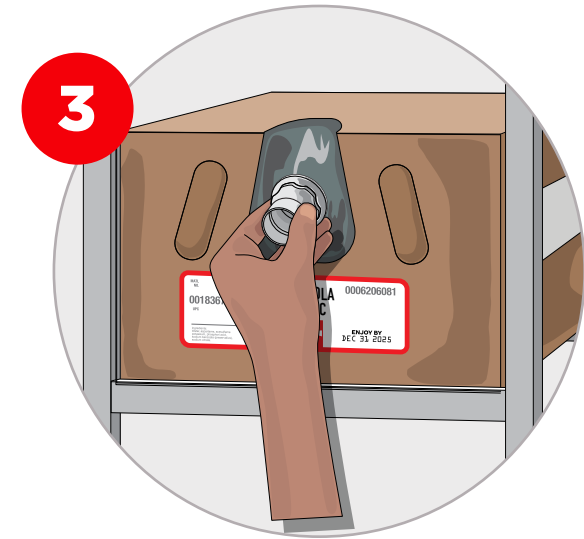
HOW TO CHANGE A BIB (BAG-IN-BOX)



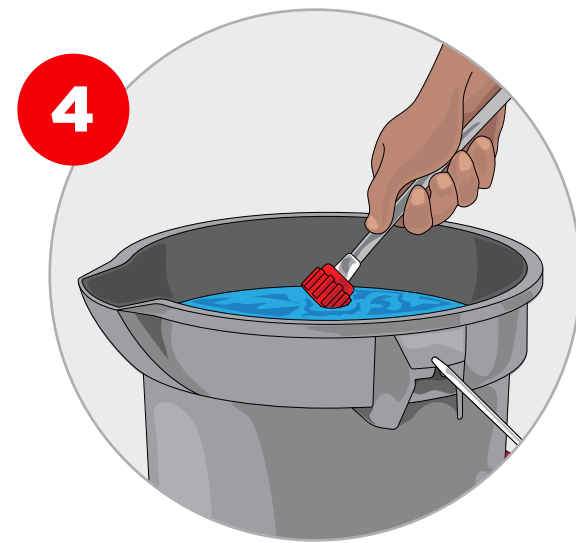
1
Unscrew the syrup line connector and remove the empty box.



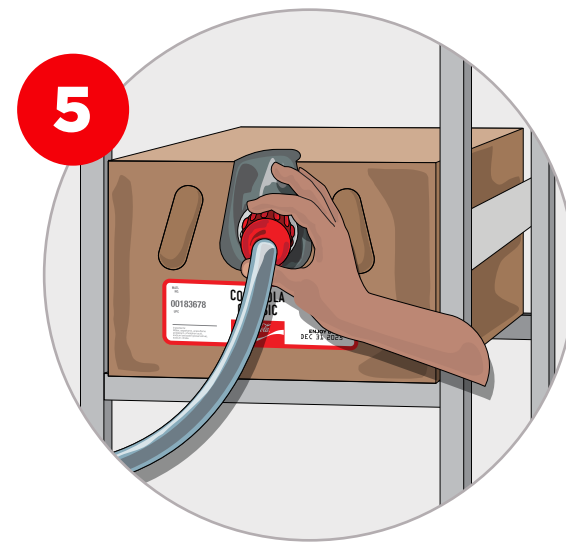
2
Open the flap of the new box by hitting it sharply with your palm.
DO NOT use a sharp instrument!



3
Pull the bag connector through the opening and remove the plastic dust cap.



4
Soak connectors in chlorine-based sanitizer solution for 1 minute.



5
Reconnect to the correct Bag-in-Box. Tighten until the connectors are fully engaged.



6
Operate the dispensing valve to restore syrup flow.



CLEAN

DAILY CLEANING

DAILY CLEANING

Your customers associate a clean, tidy area with quality.

WHY IT'S IMPORTANT

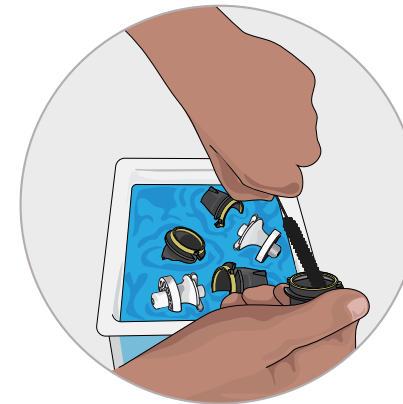
Keeping your dispensing system clean helps keep it operating properly. A clean, sanitary appearance communicates quality to your customers.

WHAT TO DO

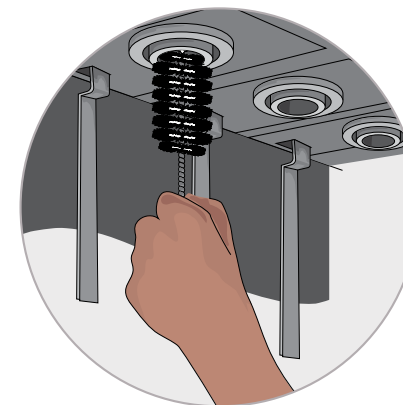
It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.



Clean the dispensing valve. Wash your hands with soap and water, and prepare a 2½-gallon chlorine-based sanitizer solution. Remove the nozzles and diffusers from the dispensing valves and clean them in sanitizer solution with a nozzle brush, and place them in sanitizer solution for at least 3 minutes. Then remove them and let them air dry. Then clean the lower valve body with a brush and sanitizer solution. Wash your hands with soap and water, and reinstall nozzles and diffusers. Do not run nozzles, diffusers or drip tray through a dishwasher.



Soak nozzles and diffusers for 3 minutes in sanitizer solution



Clean lower valve body with the valve cleaning brush

Clean the drip pan. Pour ½ gallon of chlorine-based sanitizer solution over the cup rest and down the drain. Remove rack. Wipe down inside/outside of the drip pan with a clean cloth towel and chlorine-based sanitizer solution.

Clean the dispenser. Clean all exterior surfaces of the dispenser, including levers with a clean cloth towel and chlorine-based sanitizer solution. If Drop-In, empty ice bin and pour in a ½ gallon of sanitizer solution. Wipe dry. If Bar-Gun, follow the above steps, then remove and clean nozzle and diffuser with a dedicated brush and sanitizer solution. Let them air dry and reinstall nozzle. If Ice Combo, clean the ice chute with a brush and chlorine-based sanitizer solution.

Document and sign the Dispenser Sanitizing Inspection Log.



Pour chlorine-based sanitizer solution over the cup rest



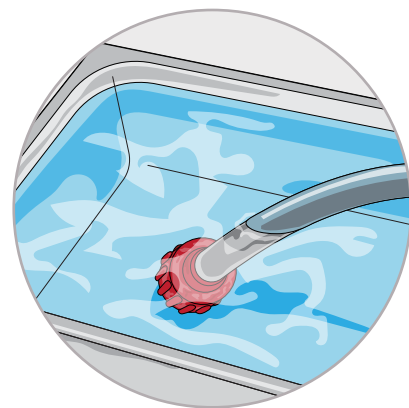
Wipe the dispenser dry



CLEAN

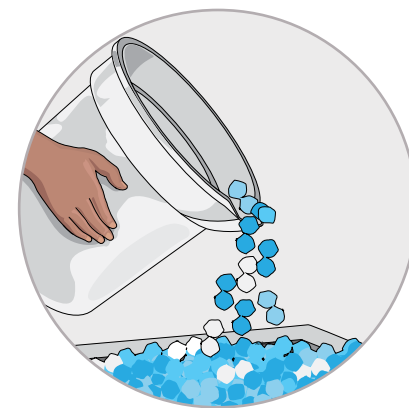
WEEKLY & MONTHLY CLEANING

WEEKLY & MONTHLY CLEANING



WEEKLY

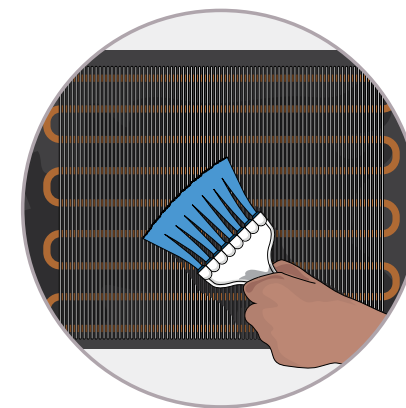
Clean Syrup Connectors. Wash your hands with soap and water, and prepare a 2½-gallon chlorine-based sanitizer solution. Disconnect syrup line from Bag-in-Box. Soak connectors in a dedicated bucket of sanitizer solution for 1 minute. It's OK to soak multiple connectors at the same time if they are marked with a flavor label. Reconnect syrup lines to correct BIB.



MONTHLY

Clean the inside of ice bins. Wash hands with soap and water, and prepare a 2½-gallon chlorine-based sanitizer solution. Unplug the dispenser. Empty all ice and rinse ice bin with warm water. Apply sanitizer solution using a soft, long handle nylon bristle brush to scrub inside of ice bin and chute. DO NOT USE a metal brush.

Clean the condenser (mechanical refrigeration). Unplug the dispenser and remove the grill cover in front of the condenser. Use a vacuum hose with a soft brush attachment to gently clean the exposed surface of the condenser. Brush in the same direction as the aluminum fins. To avoid bending the fins and blocking air flow, DO NOT push hard!



Clean the condenser filter (mechanical refrigeration). If your condenser is equipped with a foam filter, the above step is not necessary. Instead, remove the foam filter and wash it in a soap-and-water solution. Rinse completely and allow to dry on a flat surface. Reinstall the foam filter when totally dry.

Maintain product labels. Check all dispensing valves and replace any labels that are damaged or incorrect.

Check Water Filters to ensure they are current.

NOTE: Do NOT stack cups, boxes or other materials on top of or around the dispenser's ventilation area. Blocking the condenser can cause improper cooling. Do NOT store items in ice bin of drop-in dispensers as this could cause contamination.



TASTE

SENSATION

The unique, refreshing flavor of Coca-Cola® Fountain soft drinks!

WHY IT'S IMPORTANT

Great taste is why a customer buys a soft drink! To make sure you dispense only great-tasting soft drinks, you should taste test each product daily. Dispense a sample and taste it carefully. It should be completely free of any “off-taste” or unpleasant odors.

WHAT TO CHECK

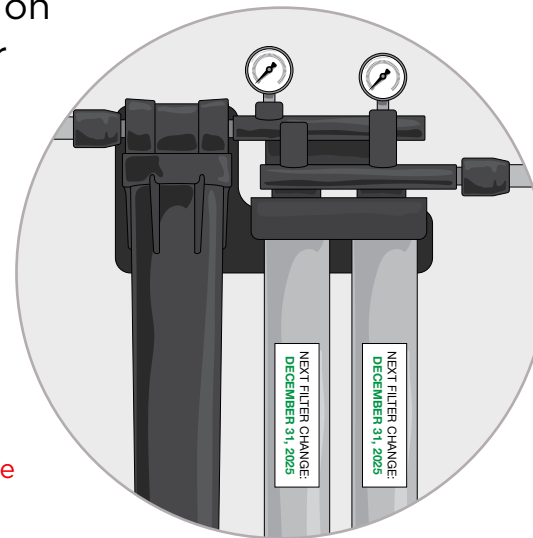
If you detect any “off-taste” in the soft drinks you dispense or if they taste too syrupy or too watery, check the following conditions...

DO YOU NEED A WATER FILTER?

If your soft drinks taste or smell like chlorine, your dispensing system may require installation of a water filter. Call 1-800-318-COKE (2653) for information on water testing and assistance in locating an authorized water filter company.

HAS YOUR WATER FILTER EXPIRED?

If you have a water filter, check to see if the filter cartridge is out-of-date or on “by-pass.” Replace any expired filter cartridge with a new one.

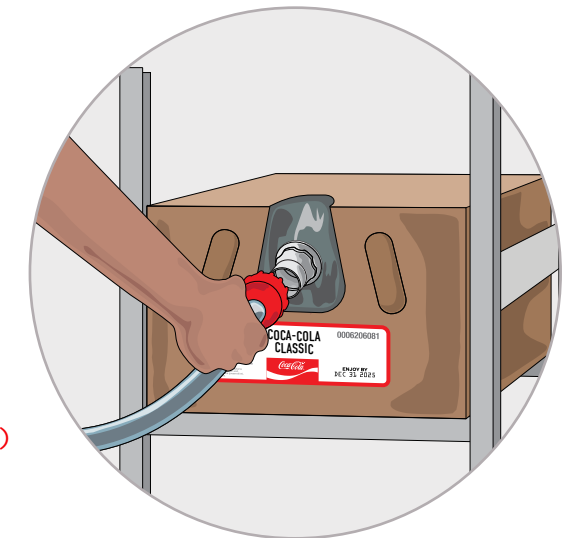


Regularly check
your water filter
expiration date



ARE YOU USING FRESH SYRUP?

Check to see that syrup is not out-of-date and is being properly rotated. [See page 12](#) to Make Sure the Syrup is Fresh!



Remember FIFO
(First-in, First-out)

Coca-Cola



BOIL WATER ADVISORY

BOIL WATER ADVISORY

START-UP PROCEDURES

The purpose of this procedure is to assist customers with flushing and sanitizing equipment after a **Boil Water Advisory**. This procedure should only be performed **AFTER** the Boil Water Advisory has been lifted.

EQUIPMENT TO BE CONSIDERED

Postmix and premix fountain dispensers, juice machines, icemakers, frozen carbonated beverage dispensers and any other water-using appliances such as brewing equipment, filter housings and cartridges.

Destroy all ice made prior to or during the boil water advisory

- From icemaker bin(s)
- From fountain dispenser bin(s)
- Any other ice bin(s)

Obtaining a safe water source approved by city officials

- 1 Flush incoming water line**
 - Open cold water side of a hand sink for a minimum of 30 minutes.
- 2 Flush all water lines in building**
 - Open all other cold water faucets for a minimum of 5 minutes.

EQUIPMENT START-UP

NOTE: Any water filters supplying beverage or ice equipment must be replaced prior to any dispensing equipment being restarted.

If a Coca-Cola Managed Filtration Program is in place, call **1-800-318-COKE (2653)** to confirm that a technician will be dispatched to replace filter cartridges.

If an Ecolab Managed Filtration Program is in place, call Customer Service at **1-800-352-5326** to initiate emergency service by Ecolab's Service department.





BOIL WATER ADVISORY

BOIL WATER ADVISORY

CUSTOMER-MAINTAINED FILTERS

Follow these steps to replace water filters before restarting dispensing equipment:

- 1 Water filter(s) must be replaced prior to any other Equipment Start-Up.
- 2 Run water from flush (activation) valve to drain for 5 minutes.
- 3 Remove and discard water filter cartridge(s).
- 4 Follow the sanitation procedures recommended by your water filter manufacturer to sanitize and clean water lines from filter to drink valves.
- 5 Replace water filter cartridge(s).
- 6 Any system that is without a new water filter cartridge must not be placed back in service.

REVERSE-OSMOSIS SYSTEMS

- 1 Sanitize system as recommended by manufacturer – include storage tanks.
- 2 Contact your water treatment provider for this service.

ICEMAKERS

- 1 Run two complete ice-making cycles and discard all the ice made.
- 2 Sanitize icemaker bin.

FOUNTAIN DISPENSERS

- 1 Sanitize ice bin if present.
- 2 Run each beverage valve on each dispenser for at least 2 minutes twice.
- 3 For Coca-Cola Freestyle,® run a carbonated and non-carbonated beverage for 2 minutes.
- 4 Taste all drinks. If there is an off-taste from any valve, flush the valve for another minute, then check again for satisfactory taste. If taste remains unsatisfactory, place a service call.

FROZEN BEVERAGE DISPENSERS

- 1 Discard all products in the dispenser(s).
- 2 Place a call for service.

JUICE MACHINES

- 1 Flush water through unit for at least 5 minutes on first flavor.
- 2 Flush water through any additional flavors on same unit for at least 1 minute.

COFFEE MAKERS / TEA BREWERS

- 1 Brew at least 4 pots of hot water per unit.

If the effectiveness of any procedure is in doubt at any time during the flushing process, the procedures should be repeated in their entirety.

While these are recommended procedures, they do not guarantee that equipment will be safe to use if followed. It is the customers' obligation to ensure that:

- (i) these procedures are appropriate and effective; and
- (ii) equipment is safe and ready to resume normal operations after a Boil Water Advisory.





ADDITIONAL RESOURCES

ADDITIONAL RESOURCES

Download and print 11x17 posters to help guide your crew on proper maintenance and troubleshooting procedures.



ELEMENTS OF A QUALITY AND PROFITABLE BEVERAGE

COLD

- 

→ Drinks must be 40°F or colder before adding ice
- 

→ Use 6-in at least in full contact with cold plate and bin

FIZZY

- 

→ CO2 level must be open and reading correct pressure
- 

→ Fizzy glass plugged in and turned on

FRESH

- 

→ Fridge must be clean, dispense and setpoint "Fridge" 4° data
- 

→ Stack clean, use correct fast

CLEAN

- 

→ Adhere to daily, weekly, and monthly cleaning procedures
- 

→ Use approved sanitizer solution only

TASTE

- 

→ Taste water and check lines without any water morning, afternoon, evening
- 

→ Water filters should be within date


NEED ASSISTANCE? The myCokeTech Team is here to help.
 Go to myCoke.com/ESPortal or call/txt 1-800-241-COKE (2653)



ELEMENTS OF A QUALITY BEVERAGE



DAILY CLEANING & SANITIZATION PROCEDURES

TOOLS YOU WILL NEED:

- 1 gallon bucket
- Approved Sanitizer
- Bottle Brush
- Bottle Knob
- Clean Cloth
- Spray Bottle
- Empty Space Bottle

© 2009 THE Coca-Cola BOTTLING CO. All rights reserved. All other trademarks and registered trademarks are the property of their respective owners.

Cleaning the Dispensing Valves

1. Fill a 1 gallon of approved sanitizer solution in the 1 gallon bucket.
2. Remove dispenser valve from the dispenser.
3. Use a bottle brush to scrub the dispenser valve.
4. Remove the dispenser valve from the bucket.
5. Clean the dispenser valve with a clean cloth.
6. Rinse the dispenser valve with clean water.
7. Place the dispenser valve back into the dispenser.

Cleaning the Drip Pan

1. Turn off the power to the dispenser.
2. Remove the drip pan from the dispenser.
3. Clean the drip pan with a clean cloth.
4. Rinse the drip pan with clean water.
5. Place the drip pan back into the dispenser.

Cleaning the Ice Bin

1. Turn off the power to the dispenser.
2. Remove the ice bin from the dispenser.
3. Clean the ice bin with a clean cloth.
4. Rinse the ice bin with clean water.
5. Place the ice bin back into the dispenser.

Cleaning the Exterior

1. Turn off the power to the dispenser.
2. Remove the exterior of the dispenser from the dispenser.
3. Clean the exterior of the dispenser with a clean cloth.
4. Rinse the exterior of the dispenser with clean water.
5. Place the exterior of the dispenser back into the dispenser.

Cleaning the Drop-In Ice Bin

1. Turn off the power to the dispenser.
2. Remove the drop-in ice bin from the dispenser.
3. Clean the drop-in ice bin with a clean cloth.
4. Rinse the drop-in ice bin with clean water.
5. Place the drop-in ice bin back into the dispenser.

Cleaning the Ice Combo Ice Chute

1. Turn off the power to the dispenser.
2. Remove the ice chute from the dispenser.
3. Clean the ice chute with a clean cloth.
4. Rinse the ice chute with clean water.
5. Place the ice chute back into the dispenser.

NEED ASSISTANCE? The MyCokeIt's Team is here to help. Go to myCoke.com, ESP@ralco.com or call 1-800-245-COKE (2453).



DAILY CLEANING

[illegible]

WEEKLY & MONTHLY CLEANING

BAR GUN CLEANING & SANITIZATION PROCEDURES



TOOLS YOU WILL NEED:


Syringe bulb


Approved cloth


Nylon brush


Clean cloths


Disinfectant Solution

⚠ WARNING: DO NOT breathe in, get in or on your face, eyes, nose, mouth, clothing, or equipment with disinfectant solution. DO NOT DRINK OR EAT WITHIN 30 MINUTES OF CLEANING.

Daily Cleaning and Sanitizing the Bar Gun



1 Wash gun with warm water and soap. Rinse thoroughly.



2 Rinse gun with warm water. Remove soap residue.



3 Wash gun with warm water and soap. Rinse thoroughly.



4 Rinse gun with warm water. Remove soap residue.



5 Wash gun with warm water and soap. Rinse thoroughly.



6 Rinse gun with warm water. Remove soap residue.



7 Wash gun with warm water and soap. Rinse thoroughly.



8 Rinse gun with warm water. Remove soap residue.



WARNING

Do not use hot water. Hot water can warp the gun and will cause the disinfectant solution to become ineffective. Use lukewarm water. Rinse thoroughly with warm water. Do not use hot water to dry the gun. Allow the gun to air dry.



9 Wash gun with warm water and soap. Rinse thoroughly.



10 Rinse gun with warm water. Remove soap residue.



11 Wash gun with warm water and soap. Rinse thoroughly.



12 Rinse gun with warm water. Remove soap residue.

Weekly Cleaning the Syringe Connectors



WARNING

DO NOT breathe in, get in or on your face, eyes, nose, mouth, clothing, or equipment with disinfectant solution. DO NOT DRINK OR EAT WITHIN 30 MINUTES OF CLEANING.



1 Wash gun with warm water and soap. Rinse thoroughly.



2 Rinse gun with warm water. Remove soap residue.



3 Wash gun with warm water and soap. Rinse thoroughly.



4 Rinse gun with warm water. Remove soap residue.



5 Wash gun with warm water and soap. Rinse thoroughly.



6 Rinse gun with warm water. Remove soap residue.



7 Wash gun with warm water and soap. Rinse thoroughly.



8 Rinse gun with warm water. Remove soap residue.



WARNING

DO NOT breathe in, get in or on your face, eyes, nose, mouth, clothing, or equipment with disinfectant solution. DO NOT DRINK OR EAT WITHIN 30 MINUTES OF CLEANING.



9 Wash gun with warm water and soap. Rinse thoroughly.



10 Rinse gun with warm water. Remove soap residue.



11 Wash gun with warm water and soap. Rinse thoroughly.




12 Rinse gun with warm water. Remove soap residue.

NEED ASSISTANCE? The myCoke® Team is here to help.

Go to myCoke.com (ESP/HR or call) toll-free 1-800-244-COKE (2853)



BAR GUN CLEANING



TROUBLESHOOTING

HOW TO FIND THE PROBLEM

Save Time & Money

1 Nothing dispenses

Check if the key is in the position

Check if the dispenser is plugged in

Press electrical switch on the back

Check the indicator light

Clear the hot line

2 Drinks are flat

Check if the key is too fast

Change CO₂ tank if the level is too low

Check if the drink temperature is below 4°C

Check and adjust the CO₂ regulator

3 All drinks are foamy or warm

Mix the ice and the drink too fast

Check dispenser temperature differences and adjust the key

Check the mixing water

4 No water on all valves, flowing air

Check if water is turned on

Check if pressure is regulated

Press electrical switch on the back

Check water pressure and correct water heater

5 Ice is not dispensing

Check if water comes out and stop if necessary

Clear any ice blockages

6 No syrup dispensing on all valves

Change CO₂ tank if the level is too low

Change CO₂ tank if the level is too low

Check BB "Syrup" key

Check dispenser temperature and adjust the key

7 Drinks have an off taste

Change CO₂ tank if the level is too low

Check BB "Syrup" key

Check dispenser temperature and adjust the key

8 Drinks are dispensing weak

Change CO₂ tank if the level is too low


Check BB "Syrup" key

Check if water is turned on

Check the water pressure and correct water heater


Backroom Components

- Water Supply
- Water Filter
- Calibrator
- CO₂ Tank in a Cabinet
- CO₂ Cylinder / CO₂ Regulator
- Regulator Valve (RM)
- BB Regps



NEED ASSISTANCE? The myCafeKey® Team is here to help.

Go to myCafe.com (ESP/HR or call) Tel: 1-800-244-COKE (2653)



TROUBLESHOOTING



SMALL PARTS

FOR COCA-COLA VENDING MACHINES

NEED A SMALL PART REPLACEMENT?

Reference the part number below and call 1-800-241-COKE (2653) to contact a Customer Service Representative. Your order will be processed immediately over the phone and shipped directly to your location at no charge to you.

Nozzles & Diffusers




1.0 OR Diffuser
Part 10284A



1.0 OR Nozzle with Valve & Ring
Part 10285




4.0 OR Nozzle/Diffuser
Part 10284B




FDR Pinch
Part 11573



1.0 OR Diffuser
Part 10285B



3/4" 1.0 OR Nozzle/Diffuser
Part 10285B



4.0 OR Nozzle/Diffuser
Part 10285B



Narrow Neck Lock-In Gas Seal
Part 10285B (10000)


Valve Covers & Labels



1/4" Valve Cover
Part 41902




3/4" Valve Cover
Part 41903



3/4" 1/4" Valve Cover
Part 41903




Valve Label
Contact with Valve Tabs



Gas Seal
Contact with Valve Tabs

Brushes



Lower Valve Body Brush
Part 41901



Ice Churn Brush
Part 41908



Nozzle Brush
Part 41906



Drain Brush
Part 41907


Extras



Thermometer
Part 41909



Argument Label
Part 41905



Dispense Valve Piston
Part 41904



Narrow Neck Insulator
Part 41902

NEED ASSISTANCE? The myCokeIt's Yours is here to help.

Go to myCoke.com/ESP.html or call/text 1-800-241-COKE (2653)



SMALL PARTS ORDERING

NEED ASSISTANCE? The myCoketech Team is here to help. Go to myCoke.com/ESPortal or call 1-800-318-COKE (2653)

