

# BUBBLER

## CHECK THESE 5 STEPS TO QUALITY

### Preparation Instructions for Aguas Frescas, Horchata, Lemonades, Juices, and Teas



### 1. MIX IT RIGHT

#### Preparation of a Batch

1. Wash hands with soap and water.
2. Begin each batch with a clean, empty bubbler bowl.
3. Always use clean, dedicated mixing containers & mixing tools.
4. Always use properly thawed concentrate
5. Identify the Water-to-Concentrate Ratio for the product.



#### Mix It Right

#### Do not mix any additional ingredients into the batch

1. Always pre-mix product before adding to the bowl.
2. Combine the properly thawed product/concentrate or BIB with the appropriate amount of potable water.
3. Wear a food service glove and use a clean mixing tool to mix the product.
4. Mix extremely well, stirring enough times until the concentrate has dissolved.
5. Remove the lid from the clean bubbler bowl and transfer the batch into the bowl.
6. Immediately place the lid on the bowl.
7. Install lid lock (if one is available).
8. Discard remaining product at completion of hold time\*.

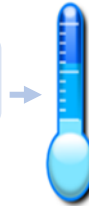
\*Hold times identified by packaging for freshness

### 2. TEMPERATURE,

#### Beverages should be served cold

**How cold?**  
35°F - 45°F

35°F - 45°F



#### Why It's Important?

It's important that Frozen concentrate, thawing concentrate and Served beverage remain chilled to maintain freshness and **food safety**.

**If the Serving Temperature is above 45°F,**

- Check for unobstructed bubbler air vents.
- Check if air outlet has at least 2" of clearance.
- Seek Troubleshooting support from Grindmaster.™
- Discard any product which is above 45°F for two (2) hours.

#### Thawing Temperature

The process of thawing the frozen concentrate should be completed in a refrigerator to maintain a temperature of 40°F or below.

Avoid accelerated thawing methods which expose the concentrate to heat. Exposure to heat creates off-tastes in the served juice.

Check shelf life once open.

*\*Hold times identified by packaging for freshness*

### 3. TASTE

#### Beverages should be free from off-taste

Taste the beverage every day (before serving to customers)

- Does it taste cold?
- Does it taste well-mixed?
- Does the taste have the correct ratio (too sweet/too watery)?
- Is the beverage free from any off-taste or odor?

If you identify an off-taste, check the following:

- Have cleaning procedures been followed?
- Is concentrate stored properly (refer to package)?
- Is water filter properly maintained?

## 4. FRESHNESS

First to Enjoy By...First Out!

### Why It's Important

Remember, great taste is why your customer orders cold brew coffee. Your customers expect to experience great-tasting and fresh. Fresh product is essential to producing a quality beverage.

### What to Do

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

1. Check the date code on the carton. Each package is stamped with a date code indicating the "Enjoy By" date. The date code is on a label affixed to the carton.
2. Rotate your Stock. Always use the oldest package first to maintain freshness. First to Enjoy... First Out!
3. Avoid using cartons that are too old. Refer to packaging for guidance.
4. Gable top cartons provide the best-tasting juice when defrosted in a refrigerator at 40°F or below.
5. Finish the existing batch before cleaning the bowl and adding a fresh batch of product.
6. Discard Product in the bubbler at the completion of the hold time. Hold time is dependent on the product. Hold times are –

Horchata, Aguas Frescas, Lemonades and Limeades

Discard By  
**72 hrs.**

Juices

Discard By  
**48 hrs.**

Brewed Teas

Discard By  
**6 hrs.**


## 5. CLEANLINESS AND PREVENTIVE MAINTENANCE

### Why It's Important

It is critical to perform regular cleaning and maintenance on the dispenser. Keeping your dispensing equipment clean helps it to operate 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.

Refer to cleaning instructions on  **CREW CONNECT**

### Cleaning Frequency

- Between Each Batch

### And

- Every 6 hours for Brewed Teas
- Every 48 hours for Juices
- Every 72 hours for Lemonades, Limeades, Horchata and Aguas Frescas



(Disassemble to clean and sanitize the bowl and all components).





### PREVENTIVE MAINTENANCE

- Ensure air filter on rear of dispenser is clean to maximize performance of the unit
- Follow a six-month preventive maintenance schedule to minimize down time and costly repairs

**FAILURE TO PERFORM REGULAR CLEANING AND PREVENTIVE MAINTENANCE WILL LEAD TO DIMINISHED MACHINE PERFORMANCE, DOWN TIME, AND COSTLY REPAIRS**

### COCA-COLA® PARTS LIST

Brand Static Clings are available for Minute Maid Juices, Hubert's Craft Lemonades and Minute Maid Aguas Frescas!

|   |   |   |   |   |
|---|---|---|---|---|
|  |  |  |  |   |
| CLING, HUBERT'S LEMONADE<br>CCP# 162778   | CLING, HUBERT'S BLACKBERRY BASIL LEMONADE<br>CCP# 162746                            | CLING, HUBERT'S POMEGRANATE LIMEADE<br>CCP# 162748                                  | Kay-5® Sanitizer<br>CCP# 522231   | Other Brand Static Clings<br>Contact myCoke |

## NEED TROUBLESHOOTING HELP?

Contact Grindmaster™ Technical Support at 800-695-4500

Do not make any beverages during Boil Water Advisories.  
Once lifted, refer to Start-up Procedures or go to:

