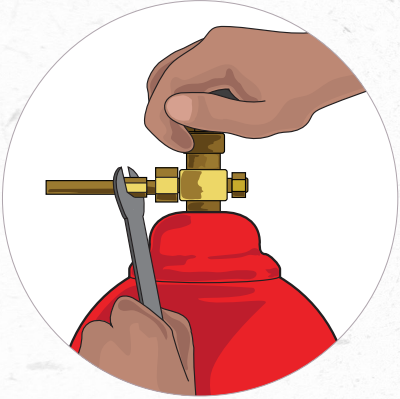




# FOUNTAIN EQUIPMENT STARTUP AND SHUTDOWN PROCEDURES

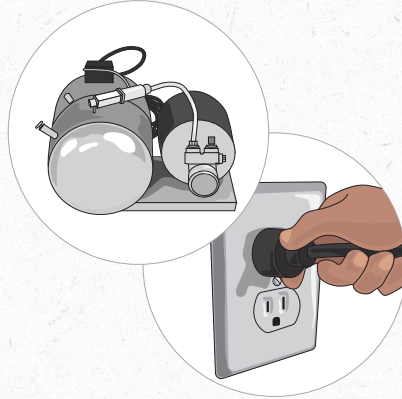
## Startup Procedures



1 Turn on incoming CO<sub>2</sub> supply and wait one minute to allow the system to pressurize



2 Turn on incoming water supply



3 Connect power to carbonators, ice makers and beverage equipment



4 Check that each BIB has not reached its "Enjoy by" date.



5 Perform standard daily and weekly cleaning procedures, using an approved food-grade sanitizer. For full instructions on procedures, use the Daily Cleaning & Sanitization Poster, Weekly/Monthly Cleaning & Sanitization Poster, and Bar Gun Cleaning & Sanitization Poster.

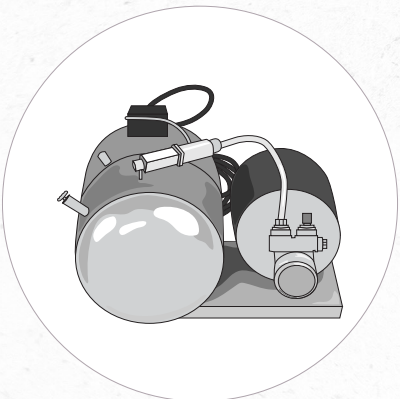
### Ice Makers Mounted on top of Dispensers

- Run two complete ice-making cycles and discard all the ice made
- Sanitize ice maker bin

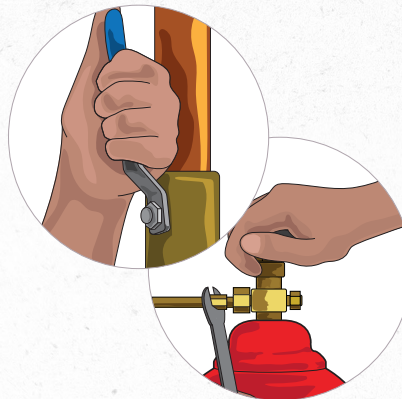
### Fountain Dispensers

- Sanitize ice bin, if present
- Ensure fresh ice is in contact with cold plate and bin is at least 1/3 full
- Run each beverage on each dispenser for at least 2 minutes and repeat
- 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.

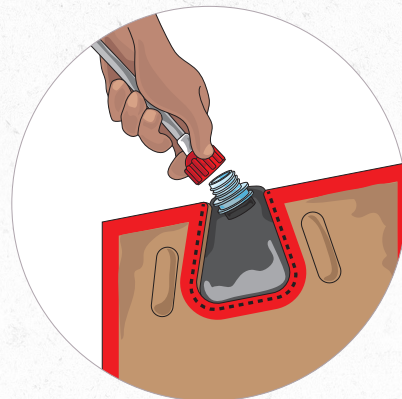
## Shutdown Procedures



1 Unplug all carbonators



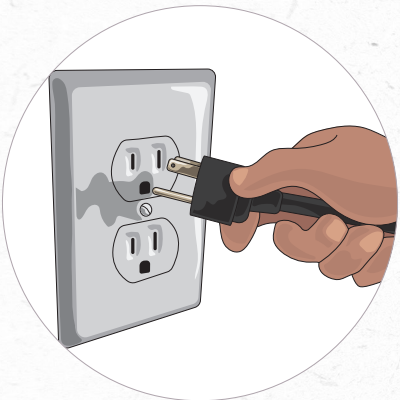
2 Shut off incoming water supply and CO<sub>2</sub> supply to beverage equipment



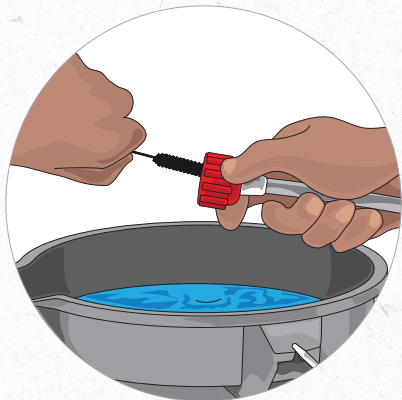
3 Disconnect BIB connectors



4 Operate each valve (or bar gun button) until water stops flowing



5 Disconnect (unplug) power to ice makers and beverage equipment. Perform standard daily and weekly cleaning procedures, using an approved food-grade sanitizer.



6 Sanitize and attach BIB connectors and perform daily cleaning routine. Sanitize and attach BIB connectors and perform daily cleaning routines, using an approved food-grade sanitizer.

**NEED ASSISTANCE?** Contact your local Coca-Cola Service Provider.

