



Model 11 Multiplex Conversion

Make-Your-Own Root Beer

Sanitize root beer lines prior to beginning make-your-own conversion.
Refer to your Sanitizing Root Beer Lines procedure card for instructions.

1. Turn off refrigeration unit.

- 4 switches located on side of unit.



2. Disconnect syrup line from root beer BIB.



3. Turn off Co2 at source.



4. Turn off water at main water supply.



5. Remove lid from refrigeration unit.



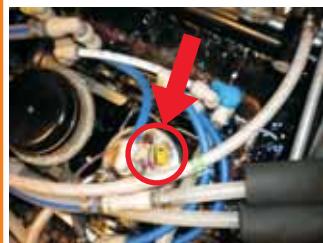
6. Bleed root beer lines at dispensing tower.

- Pull tap down to drain liquid.
- Hold open until root beer no longer flows under pressure.
- Do not bleed diet.



7. Flip up safety valve in refrigeration unit.

- Leave valve open.



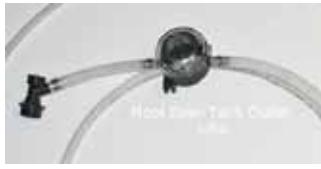
8. Cut syrup line on outside of refrigeration unit, as close to BIB pump as possible.

- **IMPORTANT:** Expect drainage. Use towel for excess buildup and drain into bucket.



9. Crimp pre-assembled syrup line onto existing line.

- In-line strainer end should be attached to transfer tank.
- 3/8" splicer and clamp.



10. Cut Co2 line as close to BIB pump as possible.



11. Crimp preassembled Co2 line onto existing Co2 line.

- 1/4" splicer and clamp.



12. Remove existing BIBs and BIB lines; discard.

- Keep BIB pump for backup.



13. Close safety valve from step 7. Turn on Co2 and water supply.



14. Place lid on refrigeration unit and turn unit on.



15. Run tap on root beer tower for approximately 1 minute to replenish lines.



16. Check temperature and brix of root beer.





Wunderbar (Model 38) Multiplex Conversion

Make-Your-Own Root Beer

Sanitize root beer lines prior to beginning make-your-own conversion.
Refer to your Sanitizing Root Beer Lines procedure card for instructions.

1. Turn off refrigeration unit.

- 4 switches located on side of unit.



2. Disconnect syrup line from root beer BIB.



3. Turn off water supply.

- Gray valve located on back wall panel.



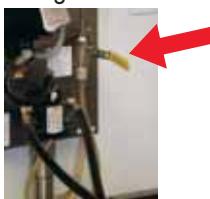
4. Turn off root beer regulator.

- Record pressure reading before shutting off. (Ideal setting should be at 60.)
- Twist knob until regulator reads zero.



5. Relieve excess root beer in lines from root beer test port.

- Drain into cup.
- Turn port off after draining.



6. Remove lid from refrigeration unit.



7. Turn off pressure regulator.

- Record pressure reading before shutting off. (Ideal setting should be at 35.)
- Twist knob until regulator reads zero.



8. Pull tap on root beer tower to ensure all root beer components are off.

- If root beer does not stop, ensure that steps 1 - 7 have been completed correctly.



9. Bleed root beer lines at dispensing tower.

- Pull tap down to drain liquid.
- Hold open until root beer no longer flows under pressure.
- Do not bleed diet.



10. Lift safety valve (in tank B) to vent Co2.

- Leave valve open.



11a. If backflow preventer is present, disconnect syrup line on top of BIB pump at backflow preventer.

- While compressing collar into backflow preventer, pull tubing out.
- Insert gray guest fitting.
- Spillage is common. Rest unit's lid or towel beneath hookup to catch syrup spillage.



11b. If no backflow preventer is present, cut syrup line and attach stainless steel barb splicer.



12. Attach opposite end to preassembled line.

- 3/8" splicer and clamp.



13. Cut Co2 line connecting to bottom of BIB pump. Connect line to sub-assembled Co2 line.

- 1/4" splicer and clamp.



14. Close safety valve from step 10. Turn on all regulators and water valve. Turn on refrigeration unit.



15. Run tap on root beer tower for approximately 1 minute to replenish lines.

- Check temperature and brix of root beer.

