



Servend

4 IN 1 & LIPTON TEA TOWER INSTALLATION & CLEANING INSTRUCTIONS

5029005

INSTALLATION INSTRUCTIONS

Unbox the Tower (and Tea Enhancer if it's a Lipton unit) check for freight damage. Any damage should be noted at the time of delivery.

1. Attach the 3/4" drain that is supplied to the back of the drain pan.
2. Plumb the unit. The tower has (4) 1/4" pre-plumbed syrup lines and (1) 1/4" pre-plumbed water line. The lines are supplied with 1/4" splicers for easy connection. Plumb the tower according to the labels on the lines.
3. Mount the tower in the proper location.
4. Turn water on to the tower.
5. Plug the transformer butt connector into the tower. Plug the transformer wall plug into a standard duplex outlet.
6. Brix the two beverage valves.

Enhancer Instructions:

7. Place the Enhancer over the top of the Tower. It should snap into place making the two pieces one.
8. Plug in the Enhancer into a standard duplex outlet.

	⚠ WARNING
	UNPLUG UNIT BEFORE SERVICING OR CLEANING ELECTRIC SHOCK HAZARD

	⚠ WARNING
	When using cleaning fluids or chemicals, rubber gloves and eye protection should be worn

⚠ WARNING
Flush sanitizing solution from syrup system Residual sanitizing solution left in system could create a health hazard

NOTE: Installer is responsible to provide backflow prevention that conforms with any local and/or national health codes.



Plain Tower



With Enhancer

Manitowoc Beverage Equipment

2100 Future Drive

Sellersburg, IN 47172-1868

PHONE: 812.246.7000

800.367.4233

FAX: 812.246.9922

www.manitowocbeverage.com

In accordance with our policy of continuous product development and improvement, this information is subject to change at any time without notice.



REV 11/07/03

If you have any questions concerning this bulletin, please contact the Maniowoc Beverage Equipment Technical Service Department at (800) 367-4233



Servend

5029005

4 IN 1 & LIPTON TEA TOWER INSTALLATION & CLEANING INSTRUCTIONS

CLEANING AND SANITIZING INSTRUCTIONS

NOTE: Scheduled cleaning must be in compliance with local health codes. This cleaning schedule is a recommendation. Cleaning procedures may vary for other brands of valves.

Daily Cleaning

Drain pan
Grid
Splash panel
Valve nozzles
Diffusers

You will need: Warm, clean water to wash and rinse with, mild non-abrasive soap and a clean cloth.

1. Lift up the grid and remove it from the drain pan
2. Using mild soap, warm water and clean cloth, wash the drain pan and splash panel. Then rinse with clean, warm water.(Allow plenty of warm water to run down the drain to remove syrup residue that can clog the drain opening.)
3. Wash the grid, then rinse with clean warm water. Place the grid back in the drain pan.
4. Wash all exterior surfaces of the unit with warm water and a clean cloth. Wipe again with a clean, dry cloth.
6. Pull the nozzle down to remove it. Then unloosen the two phillips screws holding the diffuser in place. Remove the diffuser.
7. Clean both the nozzle and diffuser with soap and water to remove syrup residue.(A soft bristle brush can be used.)
8. Rinse nozzle and diffuser with warm, clean water.
9. Replace diffuser and nozzle on valve.

Monthly Sanitizing

Parts:

Mix a sanitizing solution of 1/2 ounce liquid,unsented bleach (5.25%Cl Na O concentration) with a gallon of water, to supply 200 PPM of available chlorine. Using this solution and a clean cloth or soft bristle brush, sanitize the parts mentioned in the daily cleaning procedure. Allow parts to air dry the re-assemble.

Bag-In-Box:

You will need: Three clean, empty five-gallon buckets to be used for the rinse, detergent and sanitizing.

1. Disconnect the bag-in-box connectors.
2. Prepare the following in three clean buckets:
 - A. Rinse bucket- fill bucket with clean tap water
 - B. Detergent bucket- mix mild non-abrasive detergent with warm water as recommended by detergent manufacturer.
 - C. Sanitizing bucket- mix a solution of 1 ounce of un-scented household bleach (5.25% Cl Na O concentration) with two gallons of tap water. The mixture should supply 200 PPM of available chlorine.
3. Remove the cap located opposite the tubing connection on the bag-in-box connector.
4. Place bag-in-box connector in the rinse(step 2A)). Draw clean tap water through the system and out the beverage valve until all syrup is flushed from the system.
5. Place bag-in-box connector in the detergent bucket(step 2B). Draw detergent solution through the system and out the beverage valve for 2 minutes. Then allow the remaining detergent stay in the system for 5 minutes.
6. Remove the valve nozzles and diffusers, as described in the daily cleaning instructions. Using a clean cloth or a soft bristle brush, scrub the nozzle, the diffuser, the bottom of the valve, and the cup lever, if applicable.
7. Place the valve diffusers and nozzles in sanitizing solution for 20 minutes, then replace them on the beverage valve.
8. Place bag-in-box connector in the sanitizing bucket(step 2C). Draw sanitizing solution through the system and out the valve for 10 minutes. Allow the sanitizing solution to remain in the system for a minimum of 20 minutes.
9. Place the bag-in-box connector in the rinse bucket(step 2A). Draw clean rinse water through the system and out the valve for 2 minutes, flushing the sanitizing solution from the system.
10. Replace the plastic cap opposite the tubing connection on the bag-in-box connector.
11. Reconnect the bag-in-box connector to the syrup bag-in-box.
12. Repeat the above steps for each syrup circuit of each beverage valve, or follow this procedure with any number of valves concurrently.



REV 11/07/03