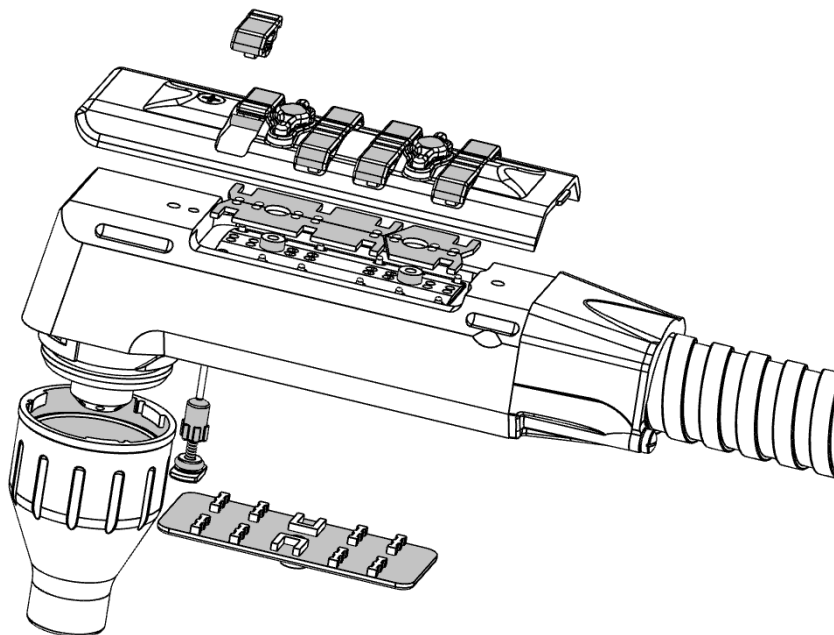


Wunder-Bar

Automatic Bar Controls Inc.

MARK 5

POST-MIX BEVERAGE DISPENSER



PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for commercial use only and is intended for use in dispensing beverage products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

Except as noted, this piece of equipment is made utilizing American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

Automatic Bar Controls, Inc. - Wunder-Bar Commercial Product Warranty

Automatic Bar Controls, Inc., (A.B.C., Inc.) WARRANTS ALL *WUNDER-BAR* PRODUCTS TO BE FREE FROM ALL DEFECTS IN MATERIALS AND WORKMANSHIP FOR A PERIOD OF ONE YEAR FROM THE DATE OF SALE. (SEE EXCEPTIONS BELOW FOR EXTENDED WARRANTIES AND CONDITIONS). PRODUCTS SOLD BY A.B.C., Inc., BUT NOT OF THEIR MANUFACTURE, WILL CARRY THE STANDARD WARRANTY AS OFFERED TO A.B.C., Inc., BY THE ORIGINAL MANUFACTURER.

Exceptions:

WUNDER-BAR POSTMIX AND JUICE DISPENSERS ARE WARRANTED FOR THREE YEARS FROM DATE OF SALE.

WUNDER-BAR BEER BOSS REFRIGERATED GLYCOL CHILLERS CARRY A FIVE-YEAR "PARTS ONLY" WARRANTY ON COMPRESSOR WITH A ONE-YEAR WARRANTY ON ALL OTHER COMPONENTS.

Automatic Bar Controls, Inc. WILL REPAIR OR REPLACE, AT IT'S OPTION, F.O.B. IT'S FACTORY IN VACAVILLE, CALIFORNIA, U.S.A., ANY UNIT OR PARTS, WHICH UPON INSPECTION AT IT'S FACTORY ARE FOUND TO BE DEFECTIVE WITHIN THE ABOVE MENTIONED PERIODS AND RESERVES THE RIGHT TO MAKE FINAL DETERMINATION AS TO WHAT CONSTITUTES NORMAL WEAR AND TEAR WHEN NECESSARY TO DECIDE WARRANTY STATUS. ANY OR ALL DEFECTIVE MATERIAL OR PARTS TO BE RETURNED TO AUTOMATIC BAR CONTROLS, INC. MUST HAVE ALL TRANSPORTATION/FREIGHT CHARGES PREPAID BY CUSTOMER RETURNING MERCHANDISE. AUTOMATIC BAR CONTROLS, INC. OFFERS NO LABOR WARRANTY AND WILL NOT BE RESPONSIBLE FOR LABOR COSTS ASSOCIATED WITH REPAIR OF AUTOMATIC BAR CONTROLS, INC. / *WUNDER-BAR* PRODUCTS WHETHER OR NOT SUCH LABOR COSTS ARE INCURRED DURING THE WARRANTY PERIOD.

Automatic Bar Controls, Inc. SHALL NOT BE HELD RESPONSIBLE FOR PARTS DAMAGED BY ALTERATION, UNAUTHORIZED SERVICE, ACCIDENT OR ABUSE, OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES ARISING OUT OF THE USE OF THEIR PRODUCTS, OR FOR COSTS INCIDENT TO (LOST OR LATE SHIPMENT), (REPLACEMENT), (INSTALLATION), OR RETURN, TO INCLUDE FREIGHT, LABOR, AND/OR LOSS OF SALES. AUTOMATIC BAR CONTROLS, INC. ASSUMES NO RESPONSIBILITY FOR DAMAGE DURING TRANSIT FOR WHICH DAMAGE CLAIMS SHOULD BE FILED AGAINST THE CARRIER.

EACH PURCHASER OR OWNER OF PRODUCTS MANUFACTURED BY AUTOMATIC BAR CONTROLS, INC. AGREES THAT THIS WARRANTY SHALL BE IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, AND FURTHER AGREES TO ACCEPT AND ABIDE BY THIS WARRANTY WITHOUT RESERVATION.

(# BUTTONS) (# CARB) (# NON-CARB) (# PRE-MIX) (COLOR) (SHEATH/FT.)

MODEL: M5-(1-14)(1-12)(1-12)(1-12)(K,R,B)(3-6)

WEIGHTS & DIMENSIONS

Width	7 in
Depth	42 in
Height	2.5 in
Weight	2.5 lb

SHIPPING DETAILS

Ship Width	14 in
Ship Depth	12 in
Ship Height	4 in
Ship Weight	3.5 lb
Number of Shipment Parcels	1
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	95688
Freight Class (NMFC)	250
Quick Ship Product	No
Ship Lead Time	84

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	Yes
Water Connection Source Type	Plumbed COLD Water Line
Water Inlet Size	0.25 in
Water Inlet Pressure Minimum**	40 PSI
Water Inlet Pressure Maximum	105 PSI
Drain Line Required	Yes
Drain Location	Variable

**Pressure Remarks Pump Reg: Min 45psi Diet / Min 60psi Sugars
Add +5psi to values for every 50' of line run

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	No Energy Utilities
Dedicated Circuit Required	No

ADDITIONAL SPECIFICATIONS

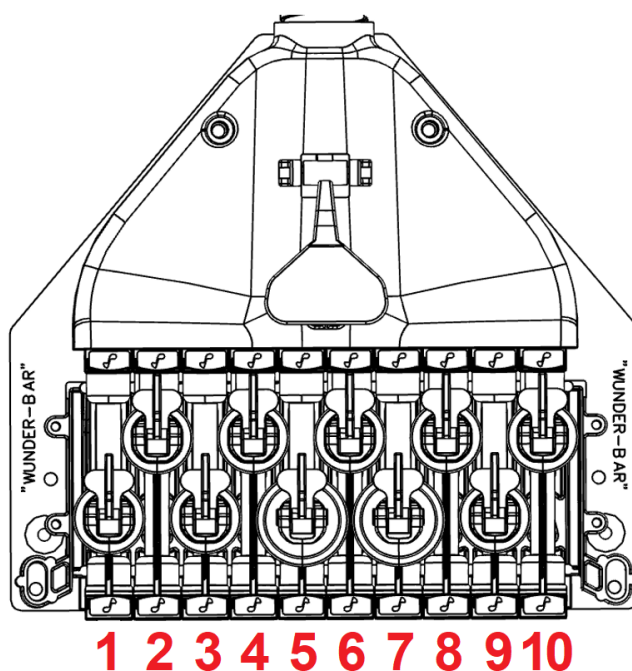
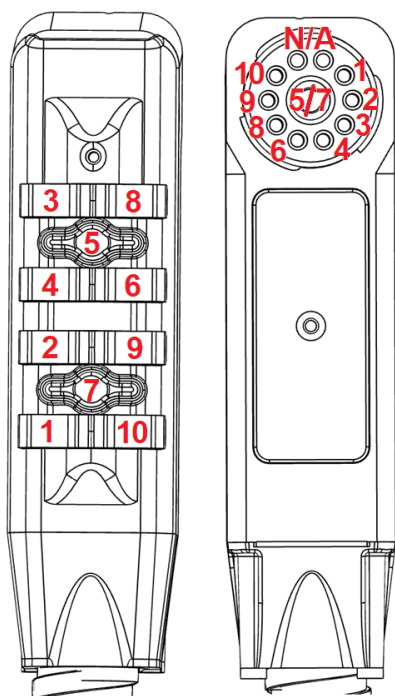
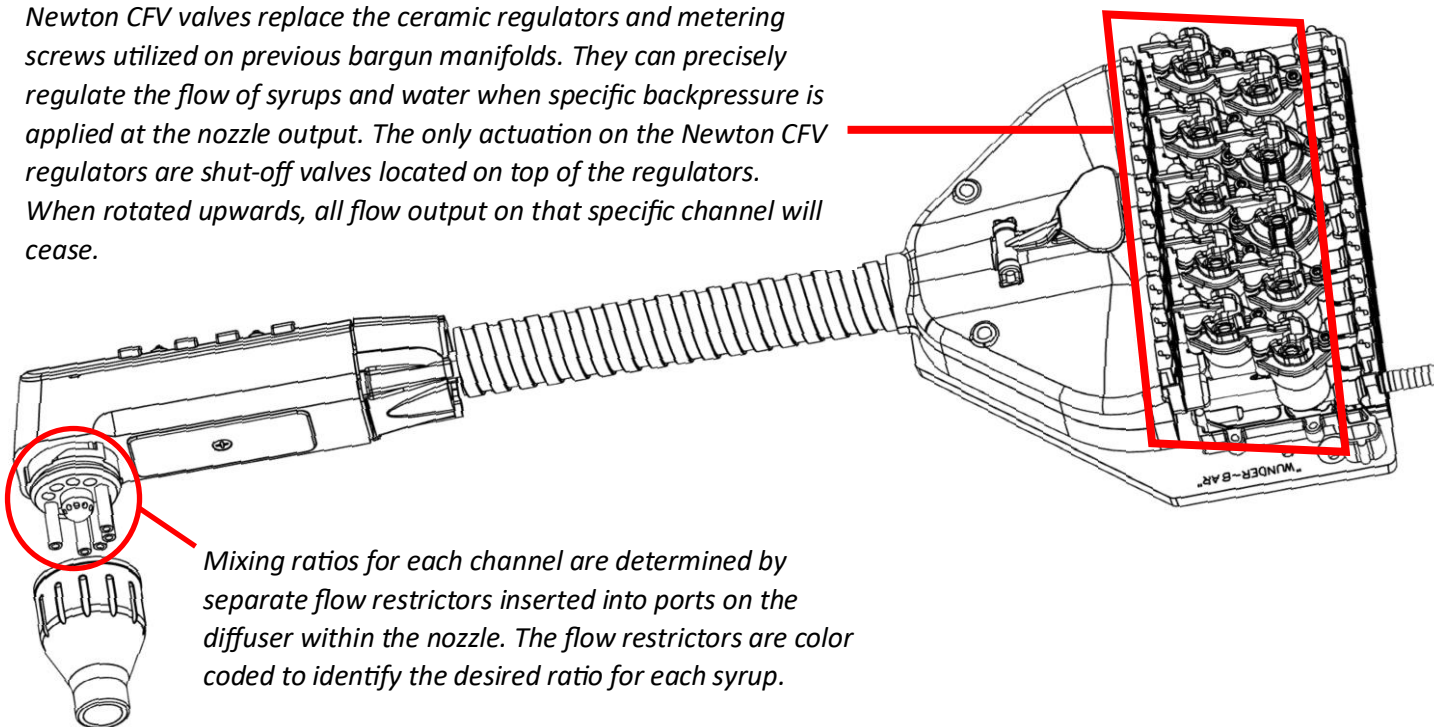
Number of Servable Beverages	10
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BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

M5 SYSTEM OVERVIEW

Newton CFV valves replace the ceramic regulators and metering screws utilized on previous bargun manifolds. They can precisely regulate the flow of syrups and water when specific backpressure is applied at the nozzle output. The only actuation on the Newton CFV regulators are shut-off valves located on top of the regulators. When rotated upwards, all flow output on that specific channel will cease.



The correlation between the manifold inputs, button placement and flow restrictor locations are identified to the left.

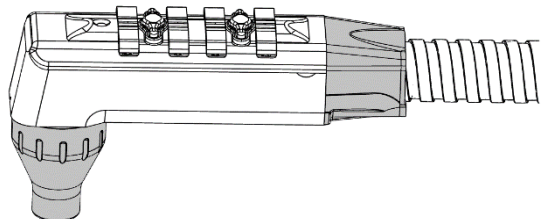
Diagrams for all M5 barguns can be found at:

www.wunderbar-m5.com.

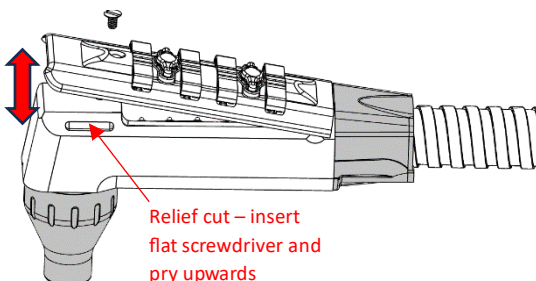


BARGUN HANDLE DISASSEMBLY PROCEDURES

↑
REMOVE BUTTON
PLATE FASTENER

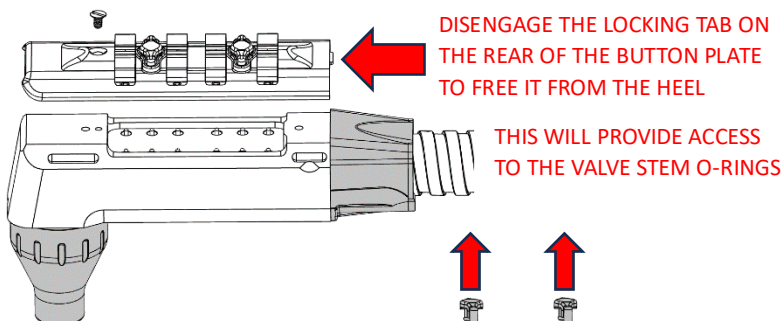


LIFT UPWARDS ON
THE BUTTON PLATE
ABOVE THE NOZZLE
TO RELEASE IT FROM
THE HANDLE.
FITMENT WILL BE
TIGHT.



Relief cut – insert
flat screwdriver and
pry upwards

The M5 bargun handle has been redesigned for better ergonomics and faster flow rates. The principal operation remains the same as previous models wherein the buttons press downward on the flow control valves contained within the handle. Butterfly plates dictate whether products will be carbonated or non-carbonated. Within the nozzle of the gun, various sized flow restrictors can be inserted to set the flow ratios for each product channel.



DISENGAGE THE LOCKING TAB ON
THE REAR OF THE BUTTON PLATE
TO FREE IT FROM THE HEEL

THIS WILL PROVIDE ACCESS
TO THE VALVE STEM O-RINGS

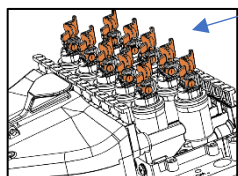
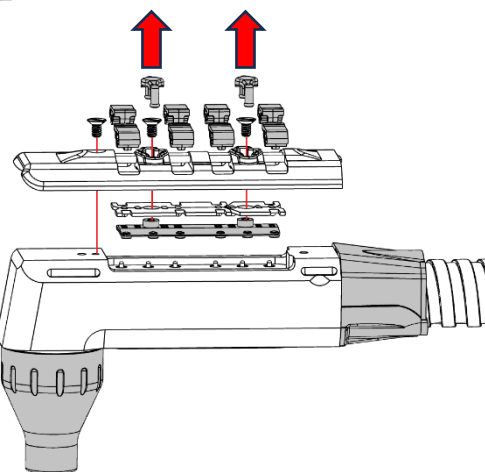
HANDLE LEAKING? WHERE FROM?

Button Plate: The PH10-52 valve stem o-ring prevents product seepage out of the top of the gun. They must be lubricated with food - grade silicone-based grease.

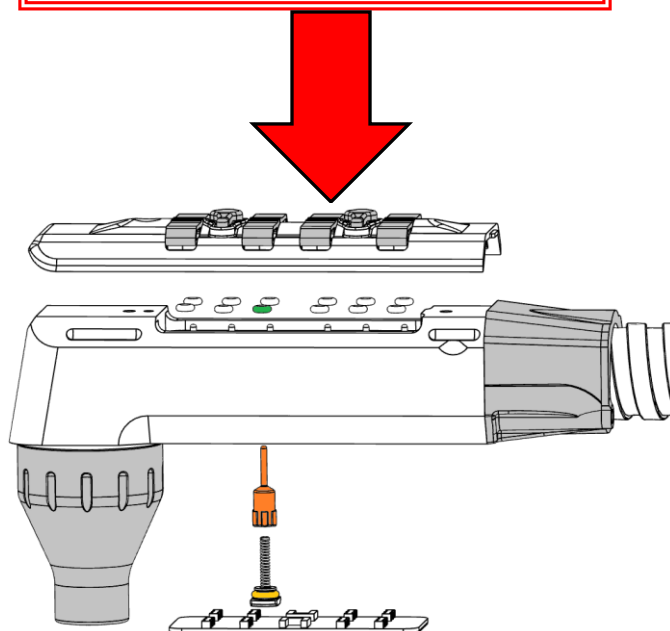
Nozzle: The PH10-89 valves control product flow through the handle. When they leak, product will flow past them and out the nozzle.

Bottom Plate: The PH10-26 o-ring prevents product seepage out the bottom of the gun.

PRY THE SODA WATER
AND PLAIN WATER
BUTTONS FROM THE
TOP OF THE BUTTON
PLATE TO REVEAL THE
SCREWS SECURING
BUTTERFLY PLATE
RETAINING BRACKET.
REMOVE THESE
SCREWS TO ALTER THE
BUTTERFLY PLATE
CONFIGURATIONS



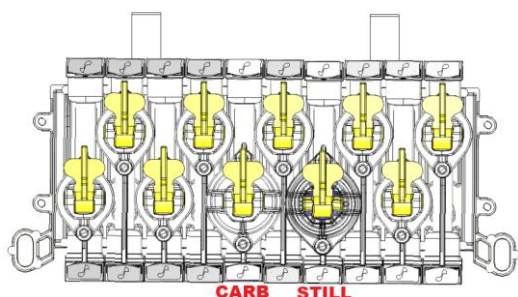
TURN OFF THE WATER AND SYRUP SUPPLIES AT THE
MANIFOLD. REMOVE THE SINGLE SCREW SECURING THE
BOTTOM PLATE TO THE GUN HANDLE. EACH VALVE HAS A
DEDICATED LOCKING HAT SECURING IT IN PLACE. TURN THE
LOCKING HAT 90°. SPRING TENSION WILL LIKELY PUSH THE
LOCKING HAT FROM THE HANDLE BUT IF IT DOES NOT, IT
CAN BE PRIED OUT. BEWARE THAT IT MAY TAKE FLIGHT.
EXTRACT THE VALVE FROM THE HANDLE BY INSERTING A
POINTED TOOL INTO THE INNER CHANNEL OF THE VALVE
AND PULLING IT OUT.



BARGUN MANIFOLD DISASSEMBLY

The M5 bargun manifold has been completely redesigned utilizing Newton CFV control technology. Newton Valves replace the metering screws and flow regulators previously utilized, reducing the number of bargun models needed to fit all applications.

***NOTE – THE REGULATORS ARE NOT TO BE DISASSEMBLED. REPLACE AS AN ASSEMBLY ONLY**



The Newton valves will regulate product flow pressures to interact precisely with the flow orifices in the nozzle for a perfect mixing ratio.

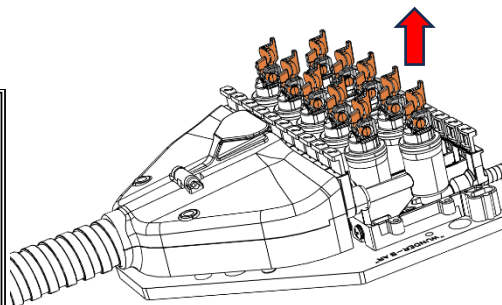
DYNAMIC OPERATING PRESSURES

CARB. WATER (WHITE TOP): MIN 60 PSI

STILL WATER (CLEAR TOP): MIN 40 PSI

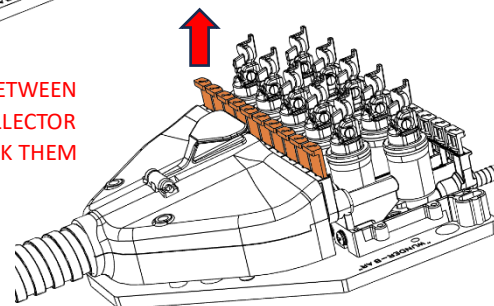
SYRUP (SMALLER/CLEAR TOP): MIN 30 PSI

Syrup and water input fittings are locked into place with the same mechanism as previous models. Lifting the tabs on top of the regulators will cease product flow through the system.

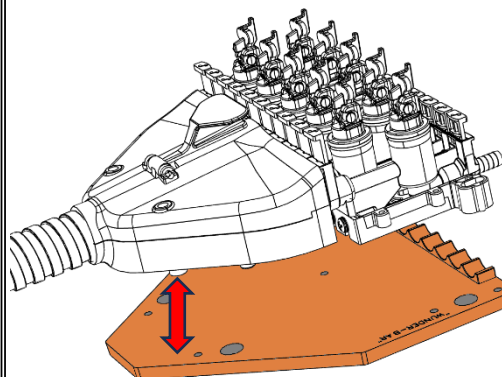


FLIP THE NEWTON CFV SHUT-OFFS INTO THE UPWARD POSITION TO TURN OFF THE WATER AND SYRUP FLOWS TO THE GUN HANDLE

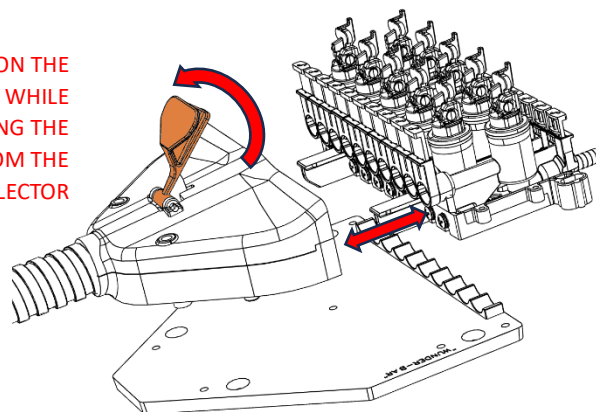
PULL THE LOCKING TABS BETWEEN THE MANIFOLD AND TUBE COLLECTOR UPWARDS TO UNLOCK THEM



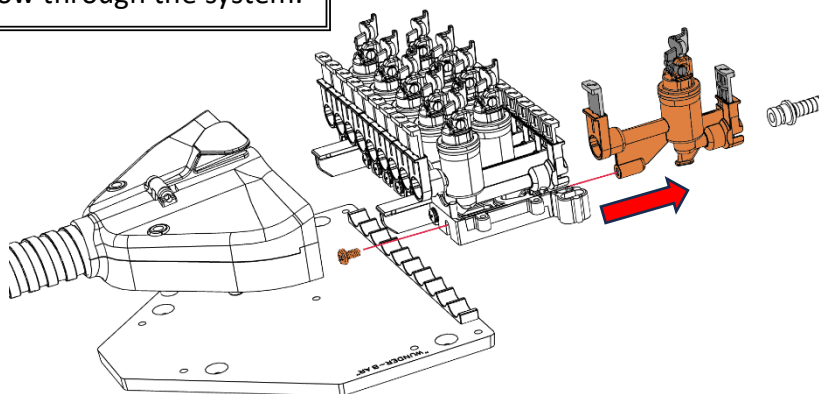
REMOVE THE FASTENERS SECURING THE MOUNTING PLATE FROM THE MANIFOLD. SEPARATE MANIFOLD FROM MOUNTING PLATE



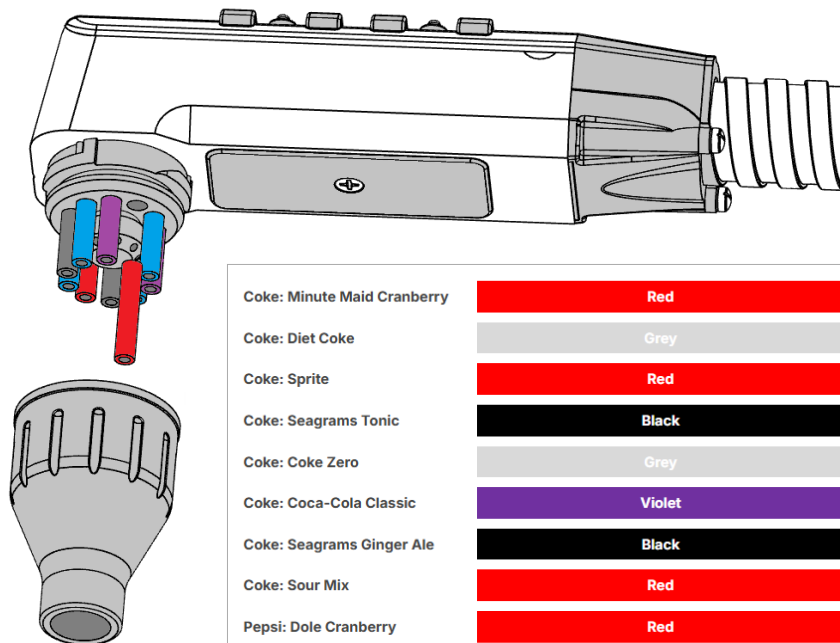
LIFT UPWARD ON THE MANIFOLD CAM LEVER WHILE SIMULTANEOUSLY PULLING THE MANIFOLD AWAY FROM THE TUBE COLLECTOR



REMOVE THE INPUT MODULE RETAINING SCREW AND UNLOCK THE INPUT MODULE FROM THE MANIFOLD BRACKET BY PULLING IT TO THE REAR OF THE MOUNTING BRACKET.
*NOTE – SYRUP AND WATER SUPPLIES MUST BE DISABLED AT THE SOURCE BEFORE THE INPUT FITTINGS ARE REMOVED FROM THE INPUT MODULE.



FLOW RATIO INSERTS



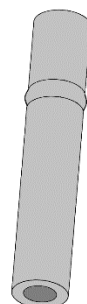
***NOTE – RATIO
INSERT COLORS ARE
FOR USA BASED
FORMULAS AND
COLORS ARE SUBJECT
TO CHANGE**

Coke: Minute Maid Cranberry	Red
Coke: Diet Coke	Grey
Coke: Sprite	Red
Coke: Seagrams Tonic	Black
Coke: Coke Zero	Grey
Coke: Coca-Cola Classic	Violet
Coke: Seagrams Ginger Ale	Black
Coke: Sour Mix	Red
Pepsi: Dole Cranberry	Red
Pepsi: Diet Pepsi	Grey
Pepsi: Starry	Blue Tint
Pepsi: Schweppes Tonic	Black
Pepsi: Pepsi Zero	Grey
Pepsi: Pepsi Cola	Green
Pepsi: Schweppes Ginger Ale	Black
Pepsi: Sour Mix	Red

The flow ratios for each product are determined by specific flow restrictors placed in the nozzle. Each flow restrictor will be molded from a specific color to identify which product it is associated with.

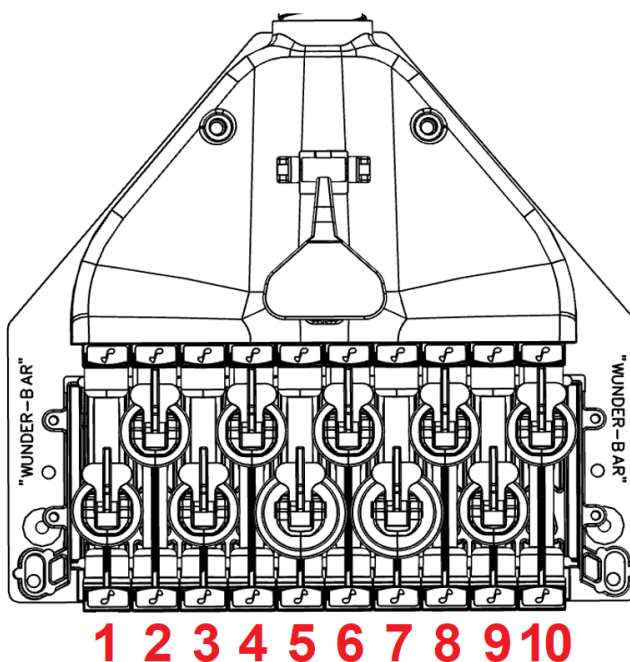
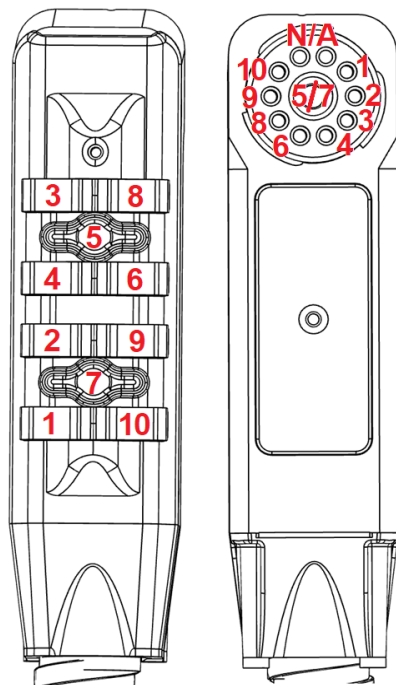
The flow restrictors are held in place via press-fit friction and can be removed with a pair of pliers.

***NOTE - REMOVAL OF THE FLOW RESTRICTORS WILL DAMAGE THEM BEYOND REUSE. THEY ARE DESIGNED AS SINGLE-USE COMPONENTS.**



Flow restrictors are molded with a flange on the upper area of the restrictor. They can be inserted into the nozzle with the 'short' end of the restrictor being pressed into the nozzle until the flange contacts the nozzle, limiting its insertion depth.

To verify the proper flow ratios, a separator nozzle can be utilized. Simply remove the standard nozzle and install the separator. Test ratios in the appropriate brix cup.



The correlation between the manifold inputs, button placement and flow restrictor locations are identified to the left.

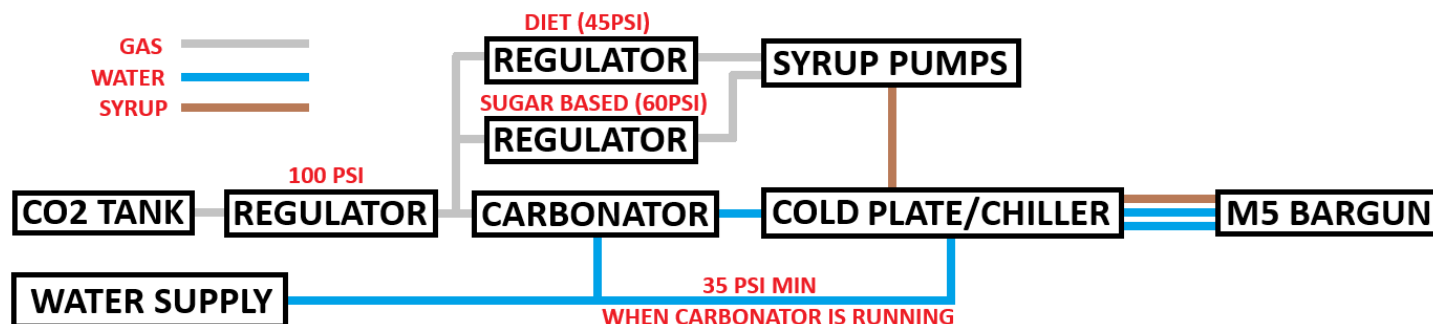
***NOTE – RATIO INSERT COLORS ARE SUBJECT TO CHANGE**

Diagrams for all M5 barguns can be found at:

www.wunderbar-m5.com.



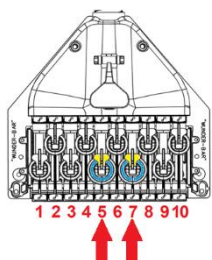
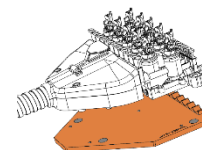
INSTALLATION OVERVIEW



The operational flow path of CO2 gas, water and syrup needed for the M5 Bargun is the same as previous models. The M5 was designed to be a drop-in replacement for the M4.

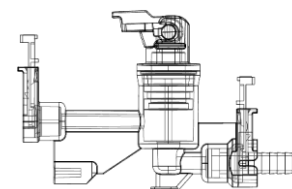
M4 ⇌ M5 REPLACEMENT GUIDELINES

M4 ⇌ M5: The mounting plate used on the M5 gun is the same plate used on the M4. If removing an M4 gun to install an M5, the existing mounting plate can be used to secure the M5 manifold.



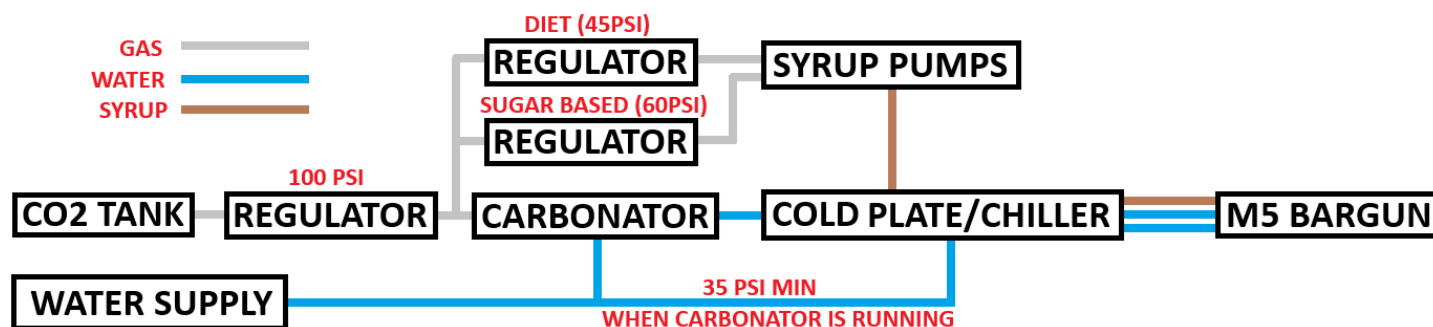
M4 ⇌ M5: When transferring the product and water lines from the M4 to the M5 it is important to note that the carbonated and non-Carbonated lines are no longer next to one another in the center of the manifold. On a 10-button manifold, the carbonated water line is input on channel 5 and the non-carbonated line is input on channel 7. This spacing is necessary to account for the larger size of the water regulators.

M4 ⇌ M5: Unlike the M4 bargun, the M5 has a minimum non-carb water pressure requirement of 35PSI. In most cases, the carbonator and non-carb water is sourced from a single water supply. Verify proper water flow through the M5 by pressing the WATER button while the carbonator is running to make sure the carbonator is not starving the M5 of water pressure. The flow will 'chatter' if starved of pressure. If starved, a water booster will be needed.



M4 ⇌ M5: Proper carbonation of drinks is almost entirely dependent on the temperature of the carbonated water. Post-mixing chilled carbonated water with syrups/products that have not been chilled will raise the dispensing temperature and produce unwanted foaming of the drinks and cause them to lose carbonation more quickly. Optimal beverage quality from the M5 bargun requires product lines are chilled along with the carbonated and non-carbonated water supplies.

INSTALLATION GUIDE CONT.



GAS PRESSURES:

PRIMARY REGULATOR ON CO2 TANK: **100PSI**

SECONDARY REGULATOR FOR SUGAR BASED SYRUP PUMPS: **60PSI**

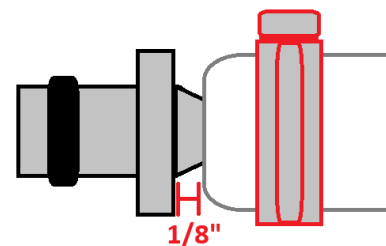
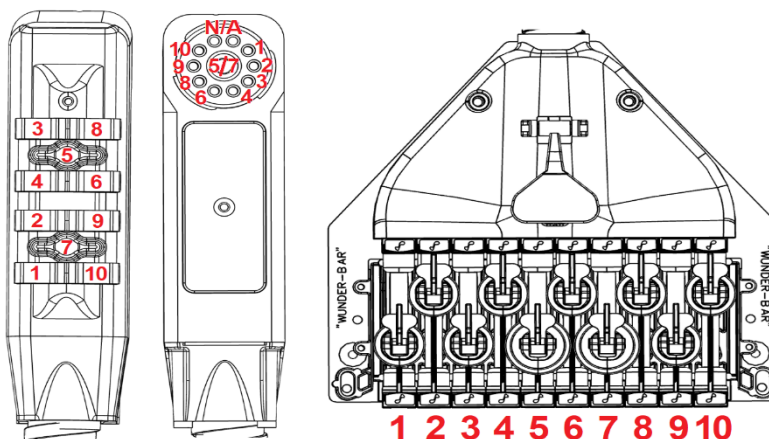
TERTIARY REGULATOR FOR SUGAR-FREE (DIET) SYRUP PUMPS: **45PSI**

NOTE* - ADD 5PSI TO THE SYRUP PUMPS FOR EVERY 50 FEET OF LINE RUN TO THE M5 BARGUN

SYRUP AND WATER LINE CONNECTIONS:

- * The carbonated and Non-carbonated water must be chilled before reaching the input modules on the M5.
- * Optimal dispensing temperature is 38°F.
- * **It is strongly recommended that the syrup/product lines are also chilled. Not doing so will result in slight over-foaming of carbonated beverages and minor variances in syrup ratios.**
- * Chiller/Cold Plate must be as close to the M5 as possible and lines from the chiller/cold plate to the M5 must be insulated.
- * When securing the product lines to the stainless Steel Input Module Barb Adapters, it is important to leave a 1/8" gap between the end of the product tube and the flange of the adapter. This will allow room for the locking pin to slide down and lock the adapter in place to the Input Module.
- * When clamping the Oetiker style clamps into place, try to locate the pinch-point of the clamps on either the top side or bottom side of the tubing. This will prevent the clamps from interfering with one another when inserting them into the input modules.

* Connect the water and syrup lines to the appropriate input modules as they correlate with the labels on the buttons on the handle.



Diagrams for all M5 barguns can be found at:

www.wunderbar-m5.com.



INSTALLATION GUIDE CONT.

Once all the syrup and water lines are connected, it is recommended that the syrup lines be sanitized prior to connecting them to the BIB products. See 'Semi-Annual Cleaning' procedures in the 'Cleaning Procedures' section of the manual. The CO2 supply will need to be turned ON to complete this process.

PRESSURIZING THE SYSTEM

* Once all the water and syrup lines have been connected to the manifold of the M5 and the syrup lines have been sanitized, pressurize the system in the following order:

- Connect the BIB connectors to the appropriate BIB products
- Turn the water supply ON
- Ensure all the shut-off valves at the M5 Manifold are open (laying down)
- At the gun handle, press the WATER button until water flows from the nozzle
- Press the SODA button until water flows from the nozzle (there will be a large amount of air discharged before this happens)
- Verify there are no water leaks in the system
- Open the valve on the CO2 tank to introduce gas to the system
- The syrup pumps will all begin to cycle rapidly. Once they stop cycling, verify the following pressures
 - Primary pressure at CO2 tank – 100PSI
 - Secondary regulator for sugar-based syrups – 60PSI
 - Tertiary regulator for non-sugar (diet) syrups – 45PSI
- Plug the carbonator into a power source
- At the gun handle, press the SODA button until you hear the carbonator activate. Keep holding the SODA button until carbonated water dispenses from the nozzle.
- Press each product button until the various syrups dispense from the nozzle
- Verify there are no leaks in the system

Pressurization process complete

Ensure the chiller is operating or there is ice on the cold plate. System is now ready for drink dispensing.

CLEANING PROCEDURES

CLEANING SOLUTION QUALIFICATIONS

B-T-F Chloromelamine sanitizer is approved for use as a manual type cleaner for use as a chlorinating sanitizer under EPA 40 CFR 180.90 and B-T-F is available in .42 oz. packets. Two packets of B-T-F sanitizer mixed with 5 gallons of warm water (100 °F), will deliver the required 100 PPM sanitizing concentration.

PREPARATION:

CAUTION: Chlorinated detergents are corrosive. Wear rubber gloves and safety goggles while performing all cleaning and sanitation procedures.

Prepare sanitizing solution by adding two packets of B-T-F Chloromelamine sanitizer powder to 5 gallons of warm potable water (100°F) in a clean 5-gallon bucket. This produces a 100 PPM available chlorine solution. Stir to ensure B-T-F powder becomes completely dissolved.

DO NOT USE BLEACH. Bleach is abrasive and harsh on the numerous plastic components in our dispensing systems. We have confirmed that using a buffered chlorinated sanitizer and following the prescribed procedures ensures optimum sanitation and maintenance of the dispensing equipment. This will limit sanitizer odor/off-taste carryover that could be perceived as a hazard

Note:

If a chlorinated sanitizer/cleaner other than B-T-F is used, follow the manufacturer's instructions for proper dilution to produce 100 PPM Sanitizer/Cleaner solution.

DAILY CLEANING

Materials Required:

Cleaning Solution (see CLEANING SOLUTION, above)

Flexible soft plastic bristle brush

Clean, dry Bar Towel

CLEANING THE METAL SHEATHING

1. Immerse the Brush in Cleaning Solution
2. Wrap the brush around the sheathing. Move the brush up and down the entire length of the Sheathing, from Heel to Manifold, a minimum of 6 times.
3. Immerse the Brush in the Cleaning Solution. Move the Brush up and down the entire length of the Sheathing 6 more times.
4. Immerse the Sheathing Brush in the Cleaning Solution. Move the Sheathing Brush up and down the entire length of the Sheathing a minimum of 6 more times. Dry the entire length of the Sheathing with a clean bar towel.

CLEANING THE NOZZLE AND HANDLE

Material Required:

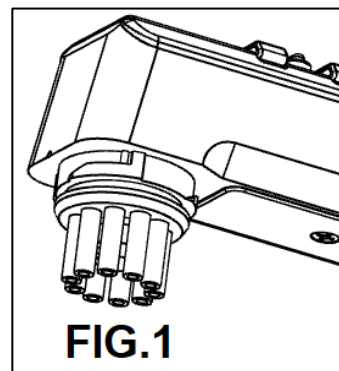
Cup of Cleaning Solution (see CLEANING SOLUTION above)

Cleaning Brush

Clean Bar towel moistened with Cleaning Solution

Clean, dry Bar Towel

1. Grasp and twist the nozzle counterclockwise to unlock the nozzle from the Handle. Pull nozzle downward to remove from handle. If the nozzle is difficult to remove, immerse nozzle end of the handle in a cup of carbonated water for five minutes before attempting removal again.
2. Remove nozzle and place it in a cup of cleaning solution (see CLEANING SOLUTION above) for 2 minutes. Immerse a clean brush in the sanitizer solution. Scrub nozzle with a clean brush until all buildup is removed. Allow nozzle to remain in cup of sanitizer while cleaning the diffuser in the next step.
3. Submerge clean brush into cup of Cleaning Solution and use brush to thoroughly scrub all components of the diffuser output channels on the gun handle. Make sure to utilize the bristles of the brush to get between each flow restrictor shown in FIG.1.
4. Rinse handle/nozzle outputs under running water to clear away any debris and then repeat STEP 3.
5. Remove nozzle from sanitizer solution. Allow nozzle and diffuser to air dry.
6. Using a clean bar towel moistened with Cleaning Solution, wipe down the entire exterior of the gun handle until handle is completely clean.
7. Use clean, dry bar towel to dry exterior of handle.
8. Reinstall Nozzle on to handle of gun.



SEMI-ANNUAL CLEANING

Materials Required:

Clean 5 Gallon Bucket

5 gallons of Cleaning Solution (see CLEANING SOLUTION, above)

Bag-in-Box adapters

SANITIZING INSTRUCTIONS:

1. Fill 5-gallon bucket with Cleaning Solution (see CLEANING SOLUTION, above).
2. Label the BIB connectors while they are still attached to the product bags to avoid confusion when reconnecting them. Once labelled, remove all BIB connectors from product bags.
3. Attach the BIB connector(s) to the appropriate cleaning adapter(s). Place the connector(s), with the adapter(s) installed, into the bucket of cleaning solution so that they are resting at the bottom, fully submerged.
4. Press and hold, one flavor button (exceptions are WATER and SODA) at a time, until cleaning solution with no syrup present is dispensed from the nozzle. Repeat this process for all flavor buttons.
5. Allow the cleaning solution to remain in the system for a minimum of 5 minutes. Then proceed to step 5, RINSE INSTRUCTIONS.

RINSE INSTRUCTIONS:

1. Rinse and fill the Sanitizing Bucket with clean warm water (100° F / 38° C).
2. Place the connector(s), with the adapter(s) installed, into the bucket of water so that they are resting at the bottom, fully submerged.
3. Press and hold, one flavor button (exceptions are WATER and SODA) at a time, until pure water, with no cleaning solution present, is dispensed from the nozzle. Repeat this process for all flavor buttons.

PRIMING INSTRUCTIONS:

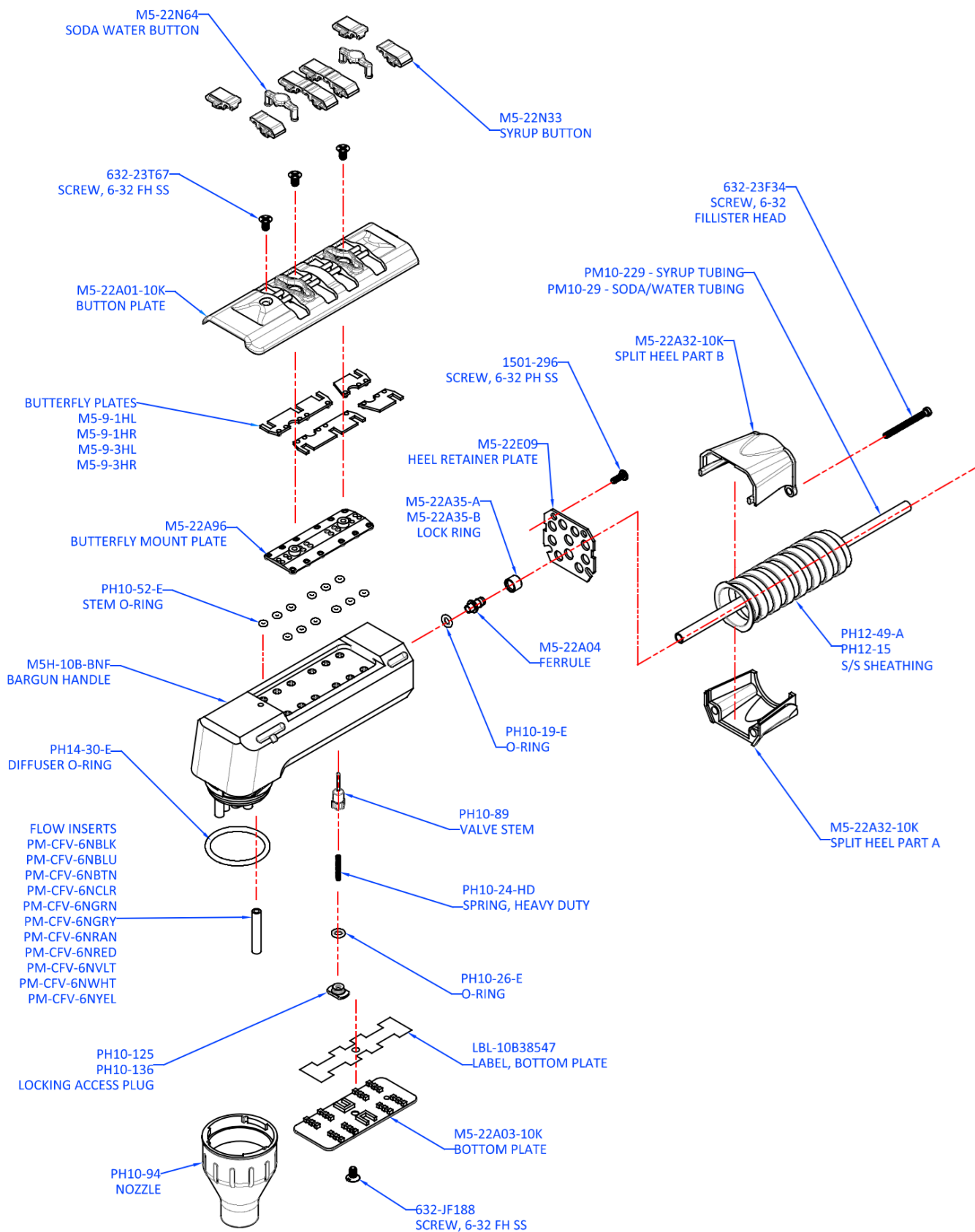
1. Remove the connectors from the sanitizing bucket and remove the cleaning adapters from the BIB connectors.
2. Reconnect the BIB connectors to the appropriate product bags.
3. Press and hold, one flavor button (exceptions are WATER and SODA) at a time, until product is dispensed from the nozzle. Repeat this process for all flavor buttons.



TROUBLESHOOTING GUIDE

SYMPTOM	LIKELY CAUSE	ACTION
WATER/SYRUP LEAK FROM NOZZLE	LEAKING PRODUCT VALVE	REPLACE PH10-89 VALVE
WATER/SYRUP LEAK FROM TOP OF GUN	LEAKING VALVE STEM ORING	REPLACE PH10-52 STEM ORING
WATER/SYRUP LEAK FROM BOTTOM OF GUN	LEAKING LOCKING HAT ORING	REPLACE PH10-26 HAT ORING
WATER/SYRUP LEAK FROM HEEL	LEAKING HEEL ORING	REPLACE PH10-19-E ORING
WATER/SYRUP LEAK FROM INPUT MODULE	CRACKED INPUT MODULE	REPLACE INPUT MODULE
IMPROPER MIXING RATIO	-INCORRECT RATIO INSERT -LOW WATER PRESSURE AT WATER INLET -LOW CO2 TANK PRESSURE	-SWAP INSERT TO LARGER OR SMALLER SIZE DEPENDING ON RATIO -VERIFY MINIMUM 35PSI WATER PRESSURE TO GUN -CHECK CO2 PRESSURE AT TANK AND BIB REGULATOR
BUTTONS STICKING IN ON POSITION	-INSUFFICIENT LUBRICATION AT VALVE STEM ORING -MISALIGNED BUTTERFLY PLATE ON HANDLE	-APPLY A FOOD-SAFE SILICONE BASED GREASE TO VALVE STEM ORINGS -DISASSEMBLE BUTTON PACK AND VERIFY BUTTERFLY PLATES ARE ALIGNED PROPERLY
NO CARB WATER FLOW	-LOW CO2 TANK PRESSURE -FAULTY INPUT REGULATOR	
NO WATER FLOW	-LOW INCOMING WATER PRESSURE -FAULTY INPUT REGULATOR -WATER SUPPLY OFF	
NO SYRUP FLOW	-LOW CO2 TANK PRESSURE -EMPTY BIB -FAULTY BIB CONNECTOR -FAULTY INPUT REGULATOR	

PARTS DIAGRAM - HANDLE



PARTS DIAGRAM – MANIFOLD

