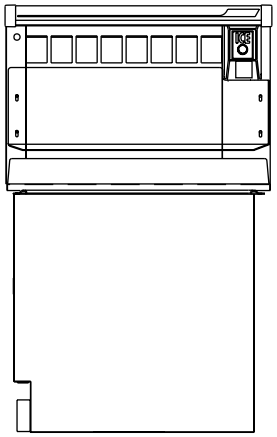
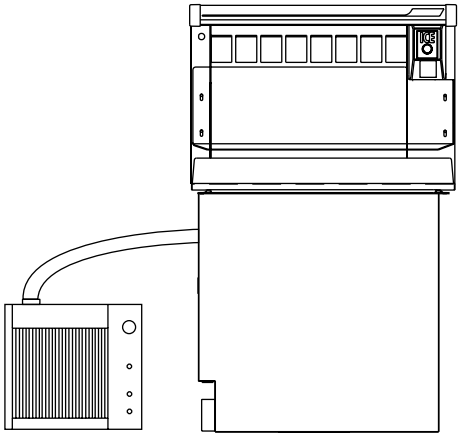
U155 Series
Ice and Beverage Dispensers

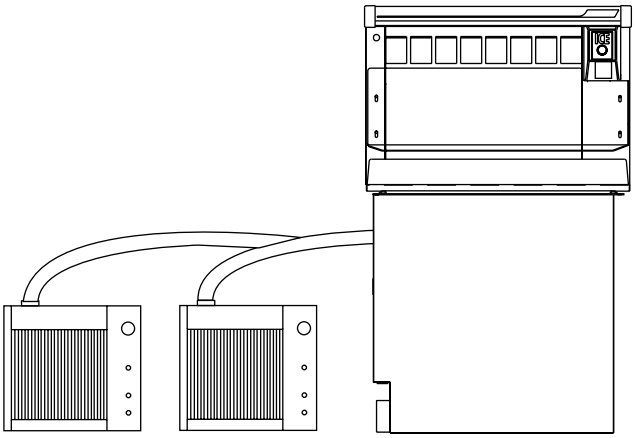
Installation, Operation and Service Manual



Manual load units



Automatic load units
with one icemaker



Automatic load units
with two icemakers

Following installation, please forward this manual to the appropriate operations person.

Cool Ideas For Ice Management

801 Church Lane • PO Box D, Easton, PA 18044
Toll-free (800) 523-9361 • (888) 2-FOLLETT
(610) 252-7301 • FAX (610) 250-0696 • www.follettice.com

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Contents

Welcome to Follett

Follett ice dispensers enjoy a well-deserved reputation for excellent performance, long-term reliability and outstanding after-the-sale support. To ensure that this dispenser delivers that same degree of service, we ask that you take a moment to review this manual before beginning the installation of the dispenser. Should you have any questions or require technical help at any point, please call our technical service group toll-free, (800) 523-9361 or (888) 2-FOLLETT, or (610) 252-7301.

Before you begin

- After uncrating and removing all packing material, inspect the equipment for concealed shipping damage. If damage is found, notify the shipper immediately and contact Follett Corporation so that we can help in the filing of a claim, if necessary.
- Check your paperwork to determine which model you have. Follett model numbers are designed to provide information about the type and capacity of Follett ice dispensing equipment. Following is an explanation of the different model numbers in the U155 Series.

U155BR5AXR

- Ice dispense chute location – R = right side, L = left side
- Presence of an X = 10 soda valves
- Condenser type – A = air cooled, W = water cooled
- Remote icemaker(s) capacity and refrigerant – 5 = 400 lbs (181kg)/day, R22; 10 = 800 lbs (363kg)/day, R22
- B = beverage bath equipped. Absence of a B = no integral beverage cooling; N = no beverage rail or valves
- Approximate storage capacity in lbs
- Dispenser configuration – U = undercounter

Important cautions

- Storage area of dispenser contains mechanical, moving parts. Keep hands and arms clear of this area at all times. If access to this area is required, power to unit must be disconnected first.
- **Follett manual load dispensers can accommodate most cube/cubelet ices up to 1" square, or Follett compressed nugget ice. Crushed, flake, bagged, nugget or congealed ice cannot be used. Use of these ices can jam dispenser and void warranty. Separate any "waffle-like" sections of cubes before adding to dispenser. For ice compatibility questions, please call Follett customer service toll-free at (800) 523-9361 or (888) 2-FOLLETT, or (610) 252-7301.**
- Follett recommends use of an activated carbon filter for units equipped with icemakers.
- Ice is slippery. Maintain counters and floors around dispenser in a clean and ice-free condition.
- Ice is food. Follow recommended cleaning instructions to maintain cleanliness of delivered ice.

Specifications

Electricity

Each icemaker and dispenser requires separate circuit with electrical disconnect within 10 feet (6 meters). Equipment ground required. **Standard electrical** - 115V, 60 Hz, 1 phase. Max. fuse dispenser – 15 amps; ea. icemaker – 20 amps

Model number	Icemaker amperage	Dispenser amperage
U155, U155X		2.4 amps
U155B, U155BX		4.4 amps
U155R5A/W, U155R5A/WX	11.0 amps	2.4 amps
U155BR5A/W, U155BR5A/WX	11.0 amps	4.4 amps
U155R10A/W, U155R10A/WX	11.0 amps ea (2)	2.4 amps
U155BR10A/W, U155BR10A/WX	11.0 amps ea (2)	4.4 amps

Plumbing

Dispenser - 3/4" PVC slip joint for hopper drain
3/4" PVC pipe nipple for beverage drain pan
3/4" PVC pipe nipple for bath overflow

Note: Drains should be hard piped and insulated. Maintain at least 1/4" per foot (6mm per 30.4cm run) slope on drain line run.

Icemaker - Refer to Icemaker Installation Manual packed with icemaker for installation instructions
1/4" FPT water in
1/2" MPT drain
3/8" FPT condenser inlet (water cooled condenser only)
1/2" FPT condenser drain (water cooled condenser only)

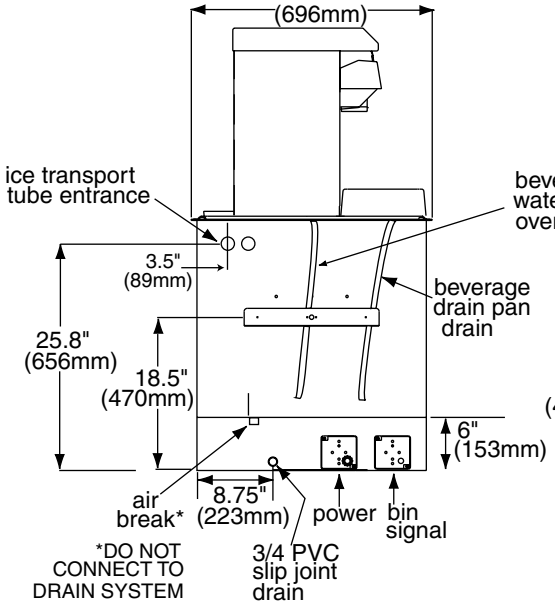
Water disconnect within 10 feet (3 meters) of dispenser is suggested for automatic load units.

Beverage connections

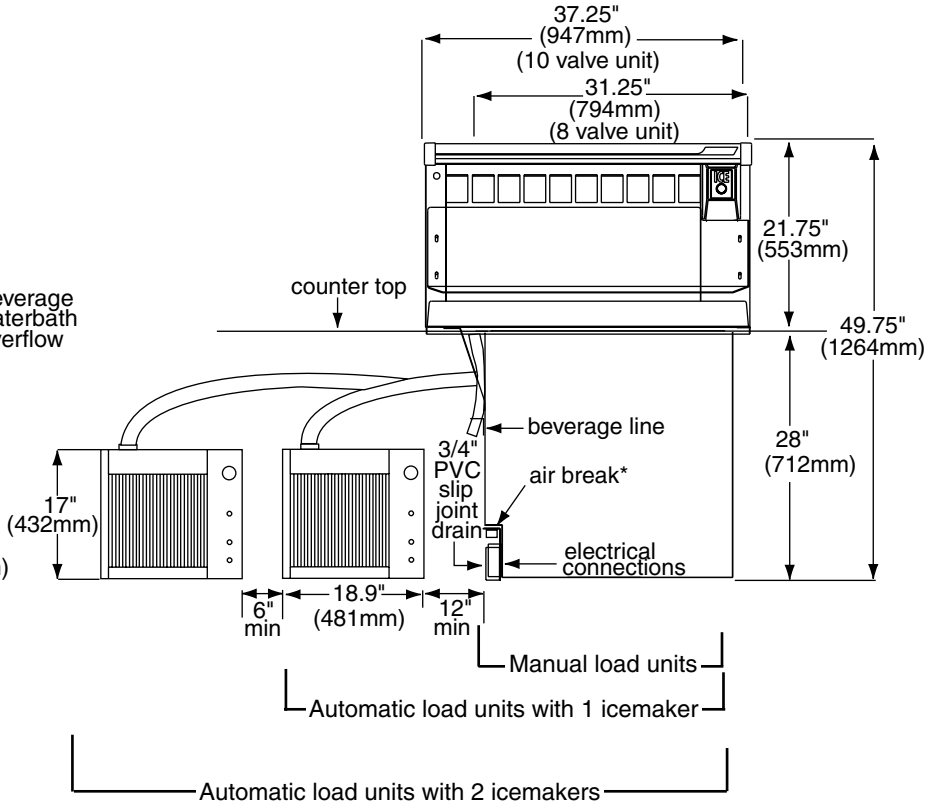
- Dispenser is provided with 1/4" syrup, 3/8" carbonated water and 3/8" plain water pigtails

Clearance and access information

- 51" (1296mm) above counter
- 12" (305mm) on side opposite tower, below counter
- Counter front or rear panel must be removable for service access to both sides of dispenser and icemaker(s), (if any)
- Below counter access to drain clean-out required on utility side of dispenser
- See Icemaker Installation Manual packed with icemaker(s) for clearance requirements for automatic load dispensers



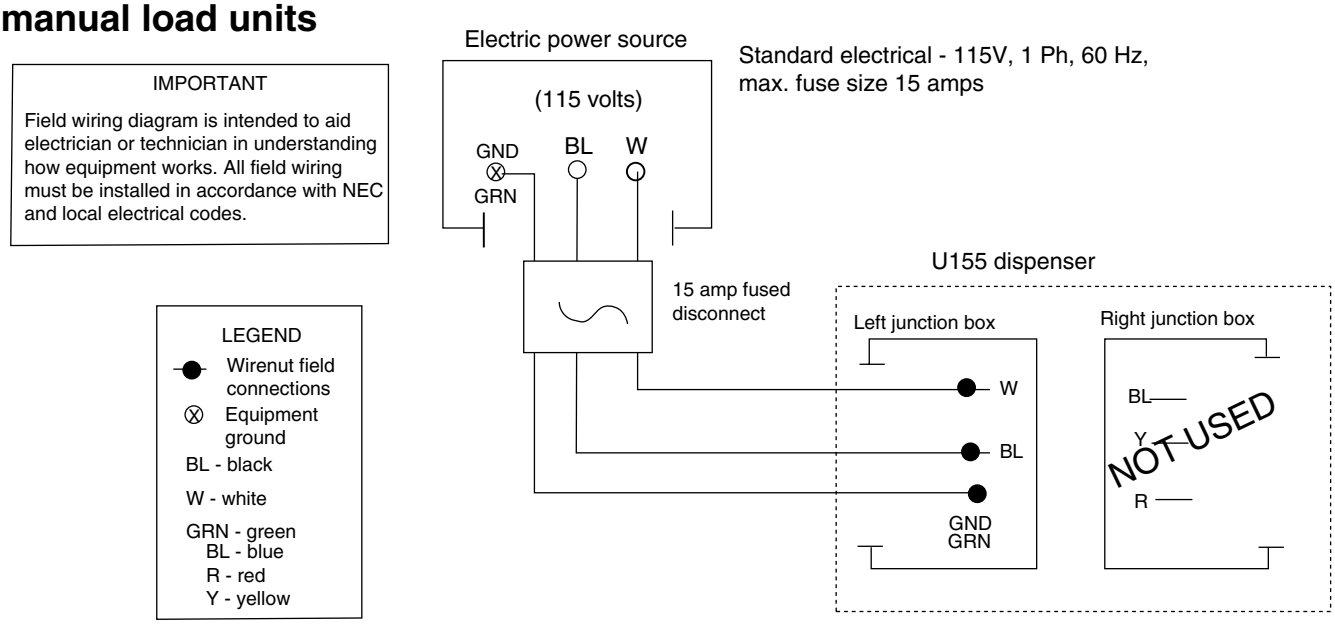
Side view - right hand dispenser (side opposite dispense tower)



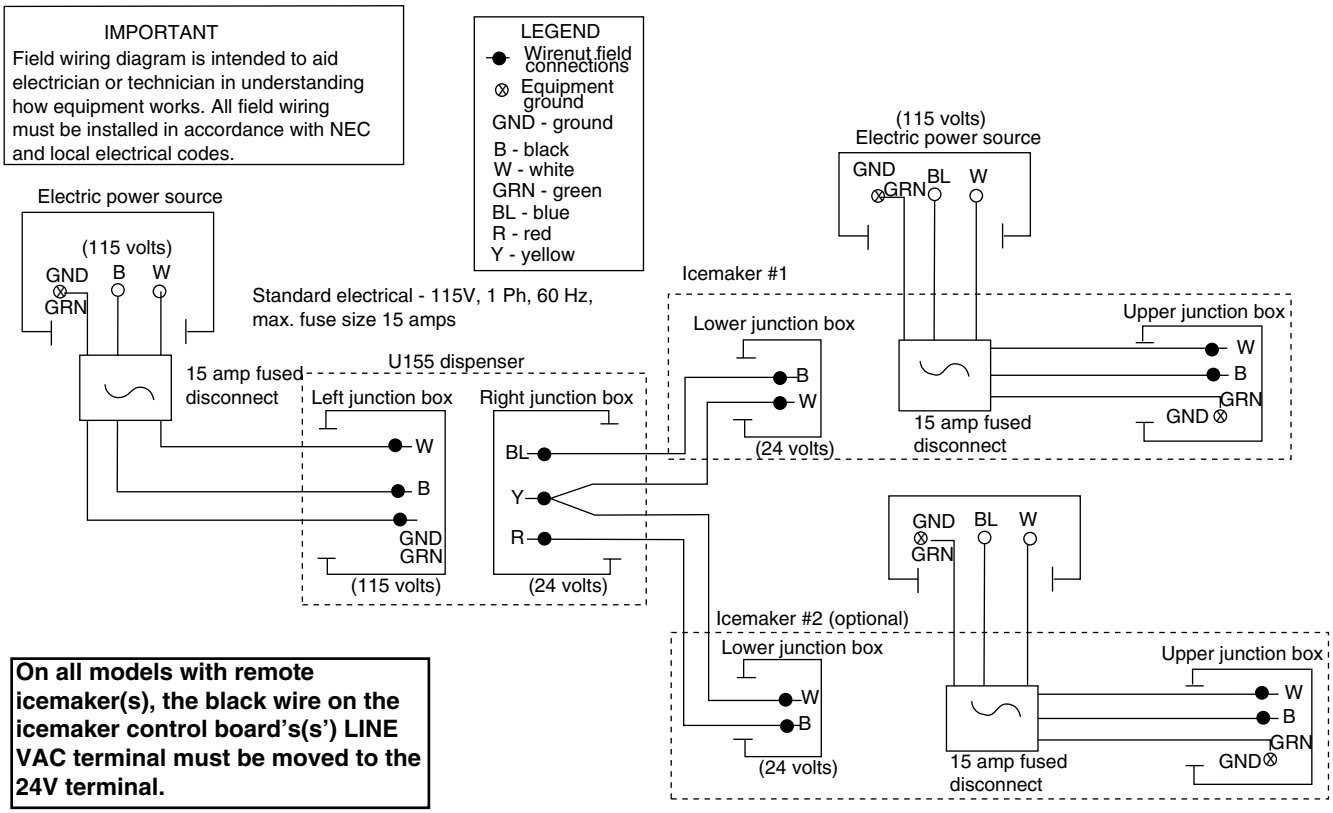
Front view — units with up to 10 beverage valves

Field wiring diagrams

manual load units



automatic load units



On all models with remote icemaker(s), the black wire on the icemaker control board's(s') LINE VAC terminal must be moved to the 24V terminal.

Installation

Installing U155 dispenser in counter

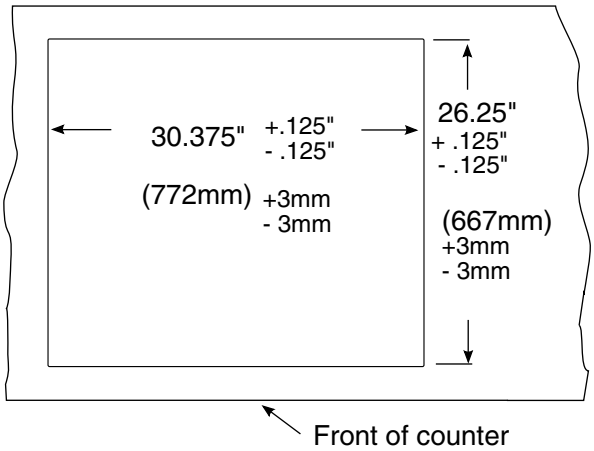
> **All U155 dispensers must be installed level in both directions and supported from below with 6" - 9" (153 - 229mm) adjustable leg accessory provided, or channels installed on site. Do NOT hang dispenser on flange.**

1. Check that dispenser location meets all requirements in this manual and cut counter as shown. (NOTE: Different cut-outs for 8 and 10 valve units!)
2. Block up area below counter cut-out to support dispenser when lowered into place.
3. For automatic load dispensers, disconnect ice transport tube from bracket in storage area of dispenser. (Since this tube must be reinstalled in bracket after dispenser is dropped into counter, note how tube is held by bracket tabs before disconnecting.)
4. Carefully lower dispenser into counter until it rests on support blocks.
5. Adjust height from below until dispenser flange rests flush with counter.
6. Apply a bead approximately 1/4" (6mm) in diameter of NSF listed silicone sealant (Dow-Corning RTV-732 or equivalent) around perimeter of dispenser where it meets counter and smooth sealant to a 1/8" (4mm) radius.
7. Install a hard drain line, maintaining at least a 1/4" per foot (6mm per 30.4cm run) slope, and insulate line to prevent condensation.

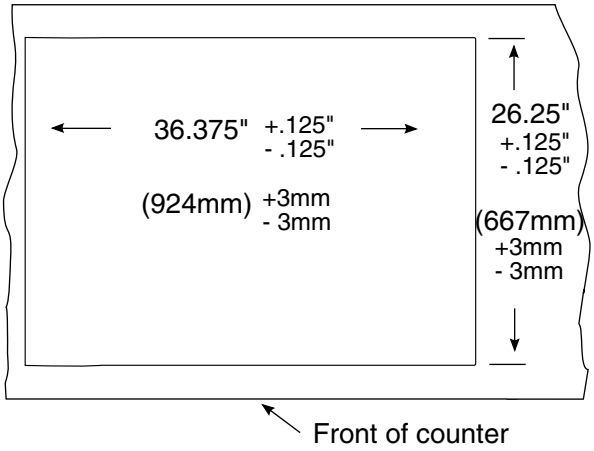
> **PVC pipe is suggested. Care must be taken in sweating any metal drain pipe used. Excessive heat applied while sweating metal pipe may melt plastic fitting on dispenser.**

8. Make electrical connections in accordance with applicable wiring diagrams provided, as well as NEC and local codes. Provide disconnects within 10 ft (3m) of dispenser and icemaker for servicing.

Counter cut-out
units with up to 8 valves



Counter cut-out
units with 10 valves



Installing remote icemaker (automatic load units only)

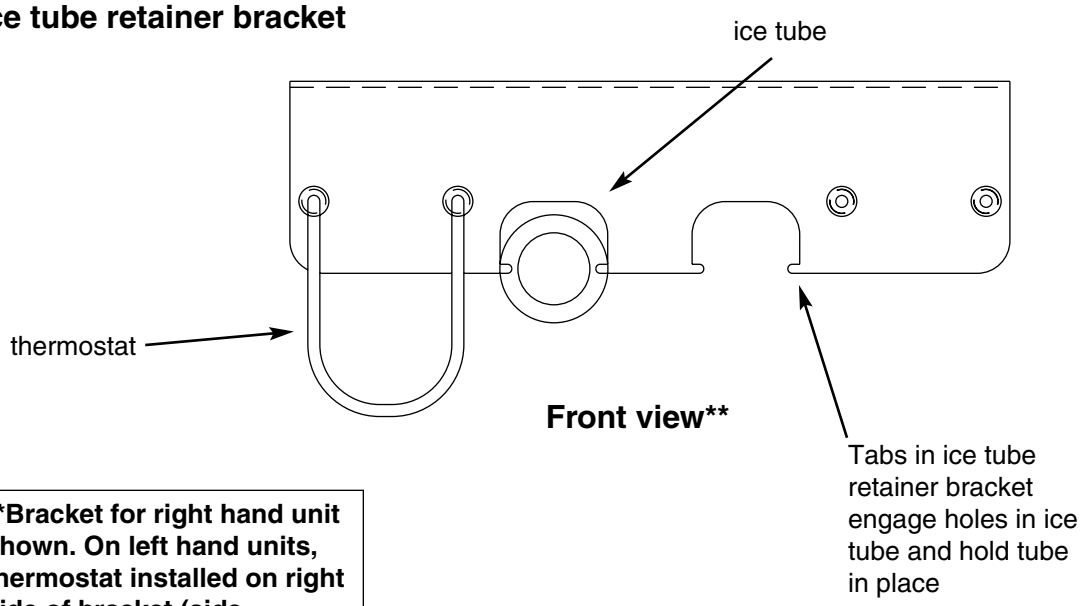
Correct installation of remote icemaker(s) is critical to proper performance of icemaker and dispenser.

Check bin signal on icemaker control board for 24 volt connection. Switch if necessary.

Refer to installation manual packed with icemaker for important details on ice transport tube run, ventilation requirements and other installation requirements. *Failure to comply with instructions will void warranty.*

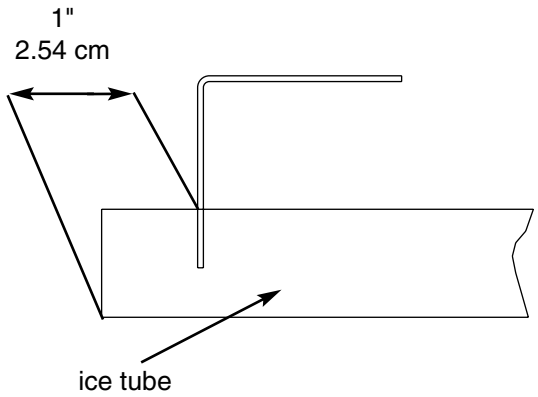
1. Position icemaker in desired location.
2. Push one end of ice transport tube(s) through hole(s) provided in side of dispenser.
3. Route tube into ice tube bracket inside dispenser and engage bracket tabs in holes located in end of ice transport tube(s). (See drawings below.)
4. Proceed with ice transport tube installation from dispenser to icemaker in compliance with instructions contained in icemaker installation manual packed with icemaker.

Ice tube retainer bracket



Front view**

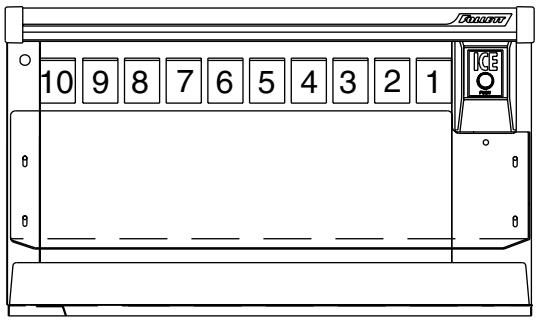
****Bracket for right hand unit shown. On left hand units, thermostat installed on right side of bracket (side opposite dispense tower).**



Side view

Connecting beverage lines

1. Connect syrup and water lines, following drawings for appropriate model U155 dispenser. Non-carbonated water line will be labeled “water”.
2. Clean and sanitize beverage lines in accordance with cleaning instructions that follow.



Valve position #1 is always next to ice tower. Right-hand unit shown.

NOTES:

Syrup lines are numbered and correspond to the valves as shown in drawing above. Valve one is always adjacent to ice tower.

Numbered beverage lines extend out from side of dispenser opposite ice chute.

To start-up and operate dispenser

1. Follow detailed cleaning instructions in service manual before operating dispenser.
2. Follow instructions for beverage line hook-up, and restrictions on ice that can be manually filled into a Follett dispenser.
3. On units with Follett integral ice-water bath beverage cooling (“B” models) only, slowly pour water into ice-waterbath area to fill empty bath and submerge coils. Coils are submerged when water starts to flow out overflow drain. DO NOT SPLASH WATER ON ELECTRICAL BOX. Once filled with water, add ice to bath until ice covers top of waterbath.
4. For manual load units, remove front drain pan or rear lid and fill storage area with compatible ice.

Follett manual load dispensers can accommodate most cube/cubelet ices up to 1" square and Follett compressed nugget ice. Crushed, flake, nugget, bagged or congealed ice cannot be used. Use of these ices can jam dispenser and void warranty. Separate any “waffle-like” sections of cubes before adding to dispenser. For questions about ice compatibility, call Follett's customer service group toll-free at (800) 523-9361 or (888) 2-FOLLETT, or (610) 252-7301.

5. Turn power switch located on control box to "ON" position.
6. For automatic fill units, follow detailed instructions in icemaker installation section of installation manual, then turn icemaker (bin signal) switch(es) located on control box to "ON" position and begin to make ice.
7. When dispenser has at least 6" (155mm) of ice in storage area, press "PUSH FOR ICE" lever or button to ensure that dispenser is operating properly. NOTE: IF ADDITIONAL START-UP INFORMATION IS NEEDED, CALL FOLLETT CORPORATION AT (800) 523-9361.

User information

How the dispenser works

Follett's U155 Series ice dispensers are available in manual load configurations (using ice from another source) or automatic load configurations, fed from one or two Follett 400 lb (181kg)/day remote icemakers.

In all models, ice is stored below the counter in the dispenser storage area. When the dispense lever or button is pushed, the dispense motor is activated. This causes the wheel assembly in the storage area to turn, moving ice to the vertical auger assembly, which carries ice up to the dispense chute where it drops by gravity into the container.

In automatic load units, ice is manufactured in either one or two Follett remote icemakers. These icemakers may be located up to 20 f. (6m) away from the dispenser. As water freezes to the inside walls of the icemaker evaporator, a rotating stainless steel auger removes ice and carries it to the top of the evaporator assembly where it is compressed and extruded through an outlet port. The extruded ice is then pushed through the tube to the storage compartment of the dispenser. A level fill circuit maximizes fill in the storage area by rotating the wheel at intervals until the bin is completely filled. When the bin is filled, a bin stat shuts the icemaker off to avoid overfilling of the bin. The icemaker will restart after 20 minutes if the bin is calling for ice.

Units with integral ice-water bath beverage cooling are equipped with a water bath timer circuit that activates the water bath pump for 35 minutes when ice lever or button is activated, or when the ice water bath periodically calls for more ice.

Cleaning

Warning: Always disconnect power before cleaning dispenser.

Using solutions below, clean and sanitize storage area and beverage lines before starting up unit and on a routine basis as noted below.

Solution A: **Prepare a cleaning solution (200 ppm of available chlorine content) of Ecolab Mikro-chlor Cleaner or equal chlorinated detergent. Cleaning solution temperature must be at 75˚ – 125˚F (24˚ to 52˚C).**

Solution B: **Prepare a sanitizing solution (50 ppm of available chlorine content) of Ecolab Mikro-chlor Cleaner or equal chlorinated detergent. Sanitizing solution temperature must be at 75˚ – 125˚F (24˚ to 52˚C).**

Cleaning bin before use

1. Wipe storage area with Solution A.
2. Rinse thoroughly with clear, potable water.
3. Wipe with Solution B to sanitize.

Cleaning and sanitizing beverage system before use

Cleaning

Prepare 6 gallons (23 liters) of cleaning Solution A. Fill a clean product tank with cleaning solution. Fill a second clean product tank with potable rinse water.

1. Disconnect all syrup lines from product containers.
2. Connect syrup circuit #1 to cleaning solution tank, pressurize tank to 20-50 psi, and dispense 1/2 gallon (2 liters) of solution into a suitable container from valve #1.
3. Connect syrup circuit #1 to rinse tank, pressurize tank to 20-50 psi, and dispense 3 gallons (11 liters) into a suitable container from valve #1.
4. Repeat this cleaning and rinsing for all syrup lines.
5. Remove diffusers and nozzles from valves, soak in cleaning solution, rinse well and reinstall.

Sanitizing

Prepare 6 gallons (23 liters) of sanitizing Solution B. Fill a clean product tank with this solution.

1. Connect one tank to syrup circuit #1. Dispense 1/2 gallon (2 liters) from valve #1.
2. Repeat for all remaining circuits, allowing sanitizing solution to remain in all circuit lines for 15 minutes.
3. Connect a clean, empty tank (pressurized to 50 psi) to each syrup circuit and blow out sanitizer by operating each valve.
4. Remove diffusers and nozzles from valves, soak in sanitizing solution for 15 minutes, rinse well and reinstall.
5. Reconnect all lines and dispense product through valves to purge any remaining sanitizer.

Failure to remove all sanitizer may result in health hazard.

Periodic cleaning of dispenser

Recommended daily cleaning of drain pan

DO NOT run plastic parts (drain pan, dispense chute cover, dispense wheel) through a dishwasher.

1. Remove all debris from drain pan.
2. Pour 1 gallon (4 liters) hot water into drain pan to keep drain lines clear.

Recommended weekly cleaning

1. Remove drain pan and grill and wash with Solution A. Rinse thoroughly.
2. Remove nozzles and diffusers from valves, soak for at least 10 minutes in cleaning Solution A, rinse, sanitize with Solution B and reinstall.
3. Pour a solution of one cup (8oz/237ml) household bleach mixed with one gallon (3.8 liters) hot water into drain pan to help prevent algae growth in drain lines.

Recommended quarterly cleaning (every 3 months)

> **On push button units, remove dispense switch from dispense chute cover before cleaning chute cover.**

1. Turn power switch to "OFF" position and remove top from dispenser.
2. Remove ice from storage area.
3. Remove dispense chute cover, chute, auger motor assembly, auger and auger tube (see page 11).
4. Remove drain pan, grill, dispense wheel and cover plate (see page 12).
5. Clean all components and bin storage area with Solution A, rinse thoroughly with clear water and sanitize with Solution B.
6. Remove nozzles and diffusers from valves, soak for at least 10 minutes in cleaning Solution A, rinse, sanitize with Solution B and reinstall.
7. Clean area below wheel and stainless cover plate with Solution A, rinse and sanitize with Solution B.

8. **For units with integral ice-water bath beverage cooling only:**
   - Remove side access panel opposite ice tower.
   - Lower drain tube found on utility connection side of dispenser and drain ice-water bath.
   - Use a bottle brush to clean coils with Solution A, rinse and sanitize with Solution B.
   - Reposition water bath drain line in "UP" position so water does not drain out.
   - Pour Solution A into water bath until it flows out overflow drain.
   - Turn power ON and push dispense lever or dispense button back in "dispense" position.
   - Allow pump to run for 2 minutes to clean pump and pump lines.
   - Turn power OFF.
   - Drain bath and replace drain tube in "UP" position to avoid siphoning water bath water.

Putting unit back in service after quarterly cleaning

1. On units with integral beverage cooling, fill ice-water bath with water until water spills out of bath overflow drain.
2. Reassemble components.
3. For manual load units, fill unit with an approved ice (see caution statement on page 1).
4. For automatic load units with R5A/W (R22 refrigerant) icemakers, turn bin signal switch(es) and dispenser power switch to "ON" position and allow storage area to fill.
5. Push dispense button or lever to test that dispenser is functioning properly.

Quarterly cleaning of icemaker system

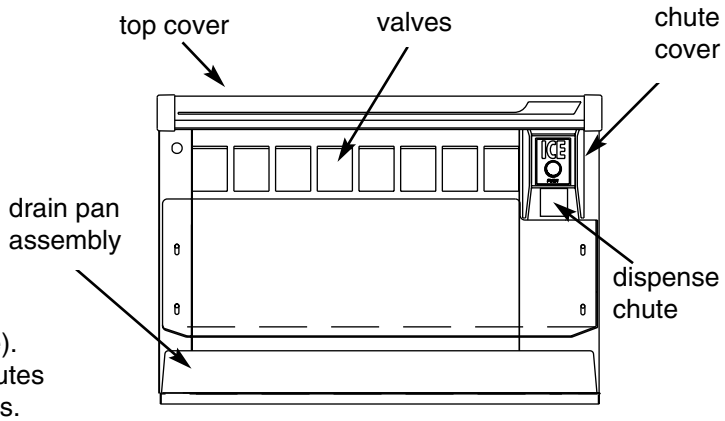
Units equipped with icemakers require cleaning of icemaker system at least every three months, and more often if local water conditions dictate. Failure to clean icemaker system will result in decreased performance and potential damage to icemaker. Refer to Icemaker Operation and Service Manual.

Disassembly instructions for periodic cleaning

Dispense chute cover removal

1. Remove top cover.
2. Push chute cover up vertically to slip off holding tab.
3. After clearing tab, pull chute cover forward to remove.

RH, 8-valve unit front view



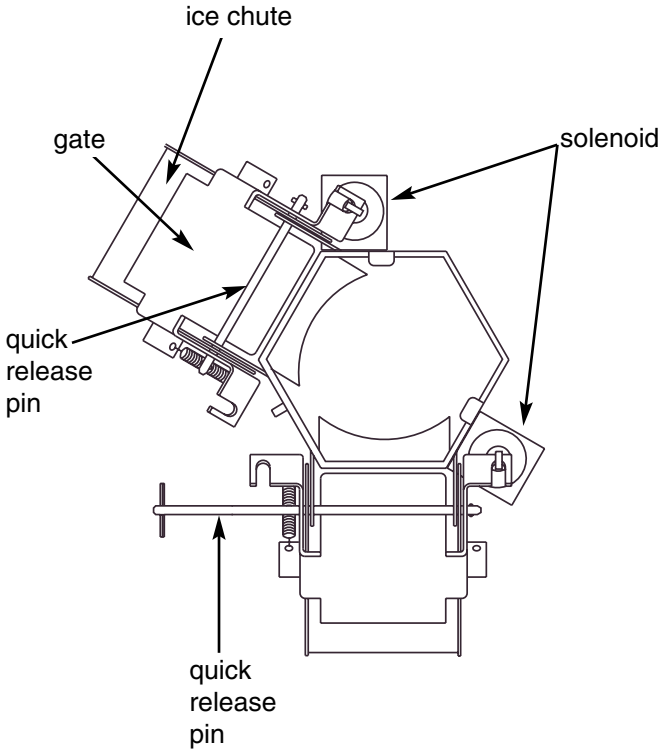
Dispense mechanism assembly removal

1. Remove top cover.
2. Remove chute cover (see above).
3. Remove auger motor assembly (see above).
4. Remove quick release pins from the ice chutes and gates, then unplug wires from solenoids.
5. Lift dispense mechanism up and off auger tube.

Auger and auger tube removal (see drawing p. 12)

1. Remove auger motor and dispense mechanism assembly (see above).
2. Pull auger upward to clear auger tube.
3. Lift auger tube upward to clear dispenser top.
4. Slide tube and bearing plate through auger tube gasket.

Dispense assembly, top view (RH unit with bath shown)

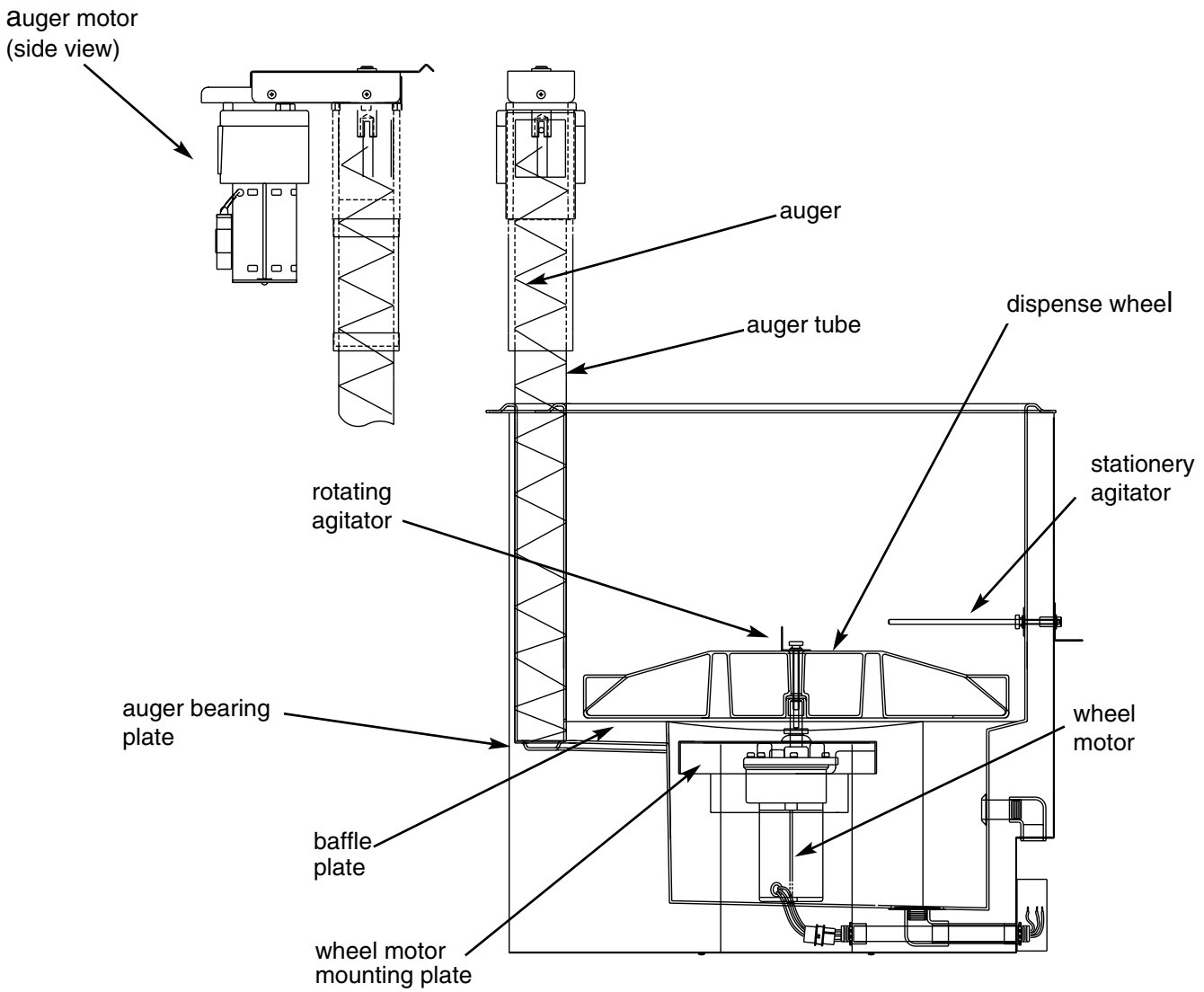


Dispense wheel removal

1. Remove drain pan assembly and bin access cover.
2. Remove center thumbnut and threaded rod on dispense wheel assembly and lift wheel out front access opening.

Auger motor assembly removal

1. Remove top cover.
2. Remove one thumbnut on rear of motor bracket.
3. Lift motor bracket up and unplug electric quick disconnects.
4. Remove motor assembly.



front view

Service

Disassembly instructions for service requirements only – NOT required for any cleaning procedure.

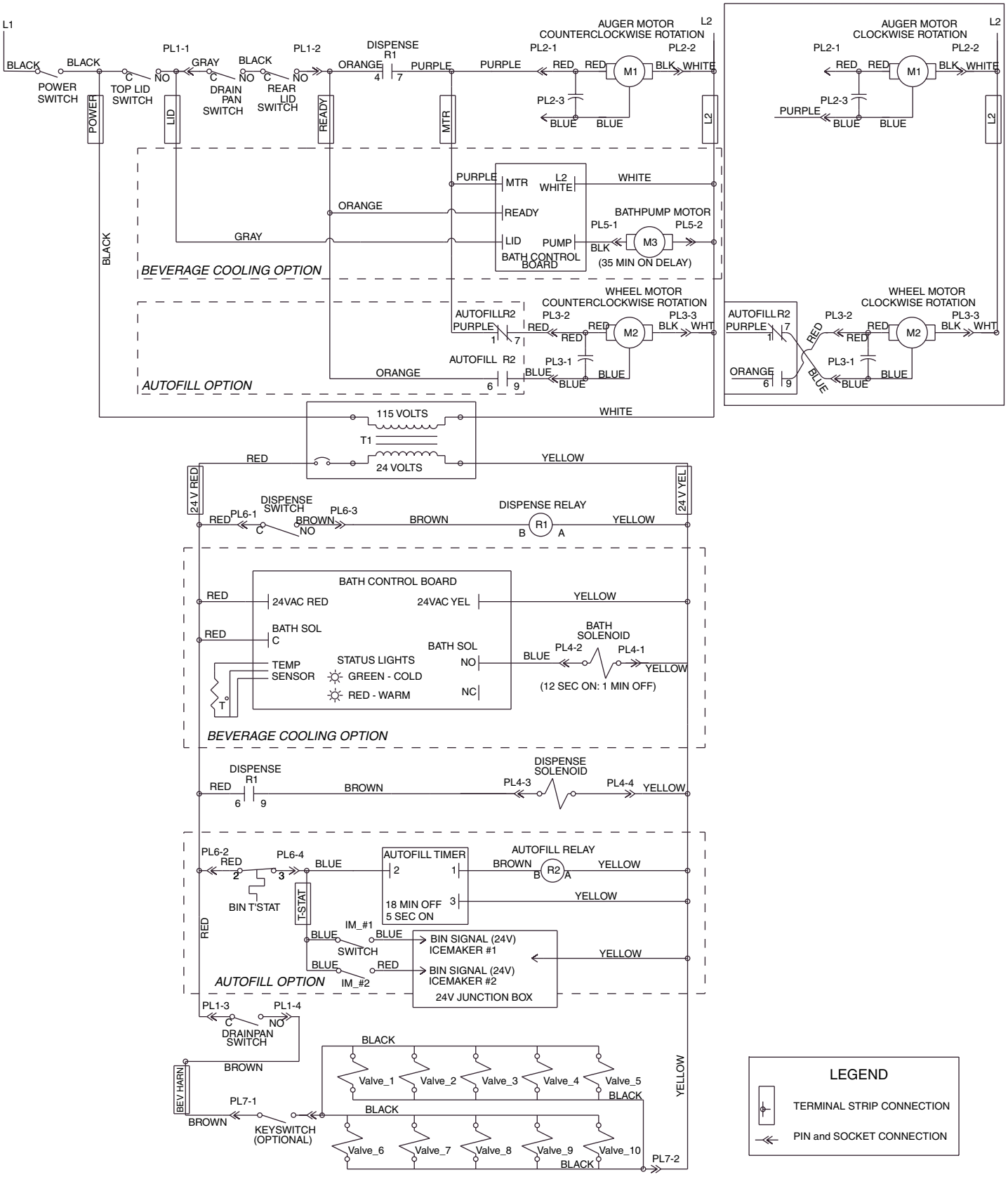
Dispense wheel motor removal (see drawing above)

1. Remove drain pan, bin access cover and dispense wheel.
2. Remove stainless steel baffle plate under dispense wheel.
3. Remove two screws holding wheel motor bracket on bin.
4. Lift plate and motor up.
5. Unplug electric quick disconnects from motor.
6. Lift motor and mounting plate out front access opening.

Wiring diagram -

Right hand unit

Left hand unit



Before calling for service

1. Check that there is ice in dispenser and that congealed cubes are not causing a jam.
2. Check that circuit breaker and switches are in "ON" position.
3. Check that drain pan, rear lid and top are on securely. If ajar, dispenser will not operate. When the top is off, auger does not operate, even though the solenoids do (see chart on page 15).
4. Check that all drains are clear.
5. **For units equipped with Follett compressed nugget icemaker, see Icemaker Operation and Service Manual for service and troubleshooting information.**

Dispenser troubleshooting guide

Symptom	Possible cause	Solution
Ice does not dispense. • Auger motor does not run. • Wheel motor does not run.	1. Power switch faulty or in OFF position; loose connection. 2. Faulty dispense switch. 3. Faulty transformer. 4. Drain pan ajar. 5. Faulty drain pan safety switch.	1. Turn power switch to ON position; check connections. 2. Replace switch. 3. Replace transformer. 4. Check pan and reseat. 5. Replace switch.
Ice does not dispense. • Auger motor runs. • Wheel motor runs. • Gate does not open.	1. Loose electrical connection. 2. Linkage problem between solenoid and gate. 3. Faulty solenoid.	1. Check connections. 2. Check linkage. 3. Replace solenoid.
Ice does not dispense. • Auger motor does not run. • Wheel motor runs.	1. Loose electrical connection. 2. Faulty auger motor. 3. Faulty run capacitor.	1. Check connections. 2. Check auger motor. 3. Check run capacitor.
Ice does not dispense. • Auger motor runs. • Wheel motor does not run.	1. Loose electrical connection. 2. Faulty wheel motor. 3. Faulty run capacitor.	1. Check connections. 2. Check wheel motor. 3. Check capacitor.
Warm drinks or soda foaming.	1. No ice in storage bin. 2. Water drained out of ice water bath. 3. Circulating pump not running.	1. Fill storage area with ice or check icemaker operation. 2. Check that ice water bath drain tube is in fixed upright position. 3. Check pump and PC board for output.

If problems persist after following this basic troubleshooting guide, call Follett's Technical Service Department toll free at (800) 523-9361 or (888) 2-FOLLETT, or (610) 252-7301.

Operational Status

The chart below shows the operational status of various parts when certain switches are turned off or accessories are removed.

Condition	Pump	Solenoids	Auger	Wheel	Beverage valves
Top lid off	off	on	off	off	on
Rear lid off	on	on	off	off	on
Drain pan off	on	on	off	off	off
On/off switch in off position	off	off	off	off	off
Beverage switch in OFF position	on	on	on	on	off

Water bath circuit board operation

The temperature sensor is hard wired directly to the circuit board. The water bath circuit board operates on 24 volts AC. The bath pump will run for 35 minutes whenever ice is dispensed or the bath calls for ice.

Optimal beverage temperature is controlled by the circuit board located in the electrical box. The board monitors the water bath temperature and holds it to a factory setting. When the Red LED is ON, the bath solenoid, auger motor, wheel motor and bath pump are energized. Ice will be dispensed into the water bath for 12 seconds, then stop for 60 seconds. The pump will stay energized, and the circuit board will then monitor the water temperature. If it is below the set point, the Green LED will come on, the Red LED light will go off, and ice will not dispense into the water bath. If the temperature of the bath is determined to be above the set point, the Red LED will remain on. The circuit board has a delay of 60 seconds before more ice is dispensed into the water bath.

LED indicators:

Green - the water bath is at the set temperature.

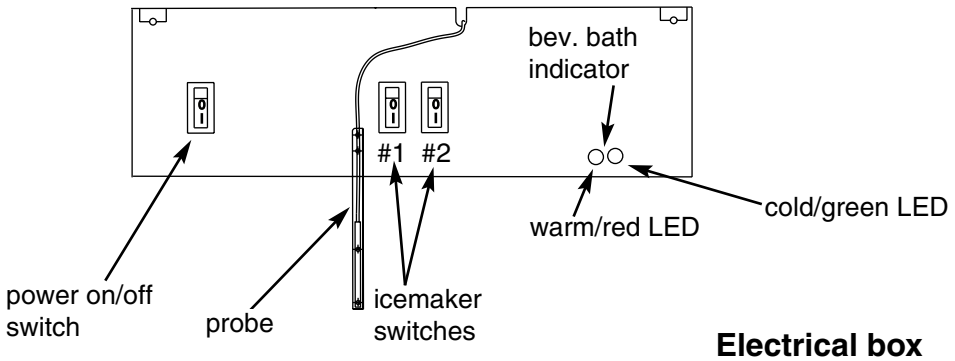
Red - the bath temperature is above the set temperature and the bath is calling for ice.

Flashing LED indicators:

Flashing Red and Green - the circuit board has gone into an ***error mode***:

Alternate flashing - circuit board is powered up and waiting for hopper cover and dispenser top to be replaced.

Simultaneous flashing - the water bath did not reach set temperature in 40 minutes. Reset this error mode by turning off power, removing top lid, drain pan or rear lid.

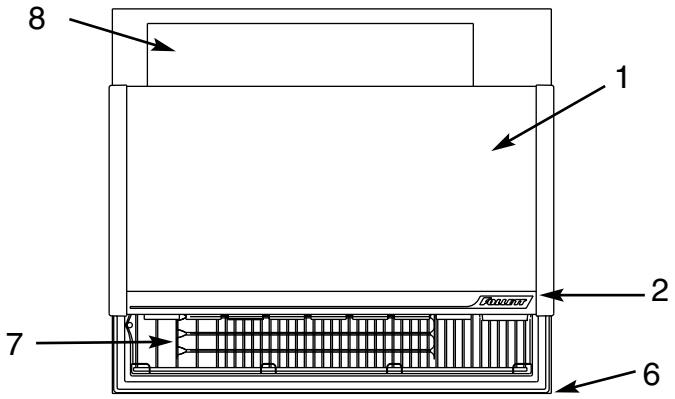


Electrical box front view

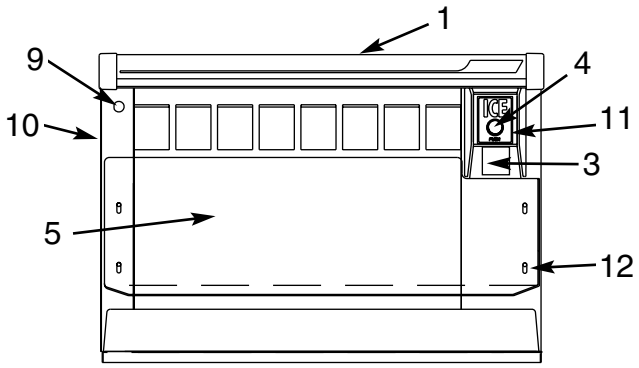
Replacement parts

Dispenser exterior

Top view
8 valve (8v) unit with right hand (RH) tower



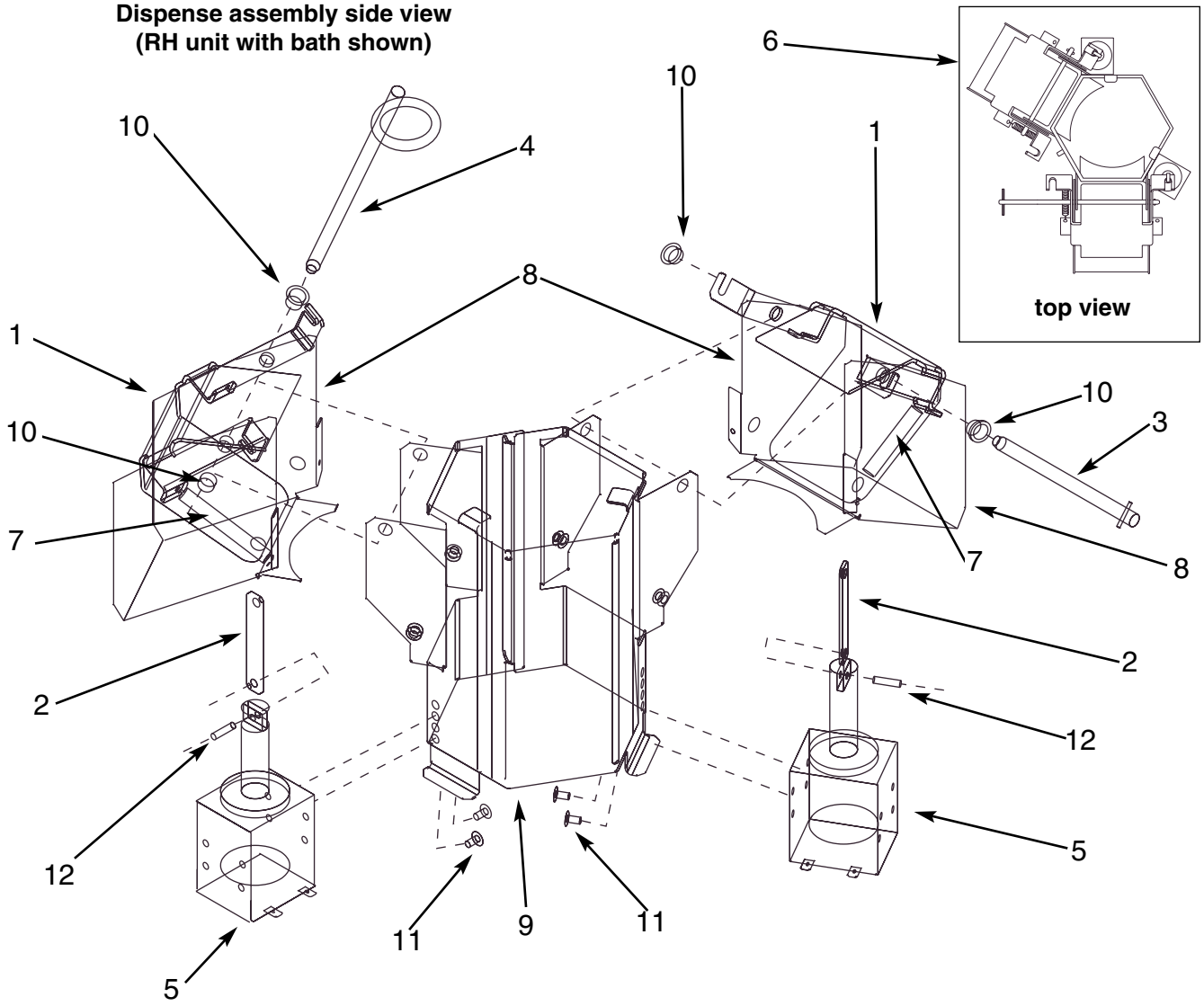
Front view
8 valve (8v) unit with right hand (RH) tower
(push button dispensing)



Reference #	Description	Part #
1	Lid, 8 valve unit (includes “Follett” label)	502436
1	Lid, 10 valve unit (includes “Follett” label)	502437
2	Label, "Follett"	502438
3	Cover, dispense chute, lever operation	502439
3	Cover, dispense chute, push button operation (includes button)	502440
4	Switch, push button operation	502441
5	Backsplash, RH unit, 8 valves	502445
Not shown	Backsplash, LH unit, 8 valves	502444
Not shown	Backsplash, RH unit, 10 valves	502443
Not shown	Backsplash, LH unit, 10 valves	502442
6	Drain pan, 8 valve unit	502446
Not shown	Drain pan, 10 valve unit	502447
7	Grill, drain pan, 8 valve unit	502450
Not shown	Grill, drain pan, 10 valve unit	502451
8	Cover, ice storage bin, rear — all U155 units (except N units)	502452
Not shown	Cover, ice storage (under drain pan) — all U155 units	502453
9	Switch, key lock for valves	501409
Not shown	Key, beverage lock switch	501286
10	Panel, end, beverage, RH unit	502584
Not shown	Panel, end, beverage, LH unit	502583
Not shown	Panel, access, RH and LH units	502585
Not shown	Panel, rear, motor support, RH unit	502586
Not shown	Panel, rear, motor support, LH unit	502587
Not shown	Panel, front, dispense mechanism, RH unit	502588
Not shown	Panel, front, dispense mechanism, LH unit	502589
Not shown	Panel, rear, 8v	502590
Not shown	Panel, rear, 10v	502591
11	Label, ice, dispense cover, push button	502623
Not shown	Label, ice, dispense cover, lever	502622
Not shown	Clip, Tinnerman, 10-32	502621
12	Thumbscrew, backsplash, 10-32 x 1/2	501100
Not shown	Legs, 6" (153mm) adjustable to 9" (229mm) — set of 4	502454
Not shown	Screw, 10-32 x 1/2	502287

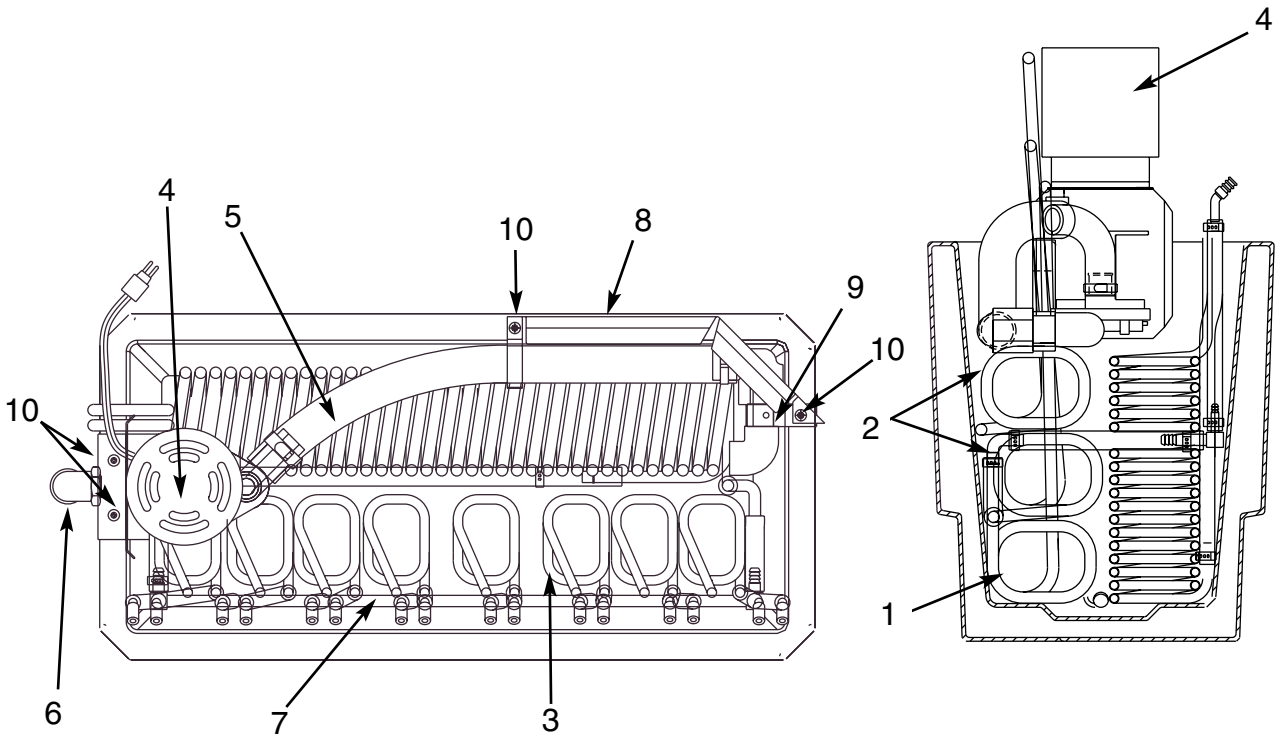
Dispense assembly

Dispense assembly side view (RH unit with bath shown)



Reference #	Description	Part #
1	Gate, dispense	502455
2	Linkage pin, gate / solenoid	502456
3	Pin, quick release, 3" (77mm), bath gate and lever	501949
4	Pin, quick release, 5.53" (141mm), dispense gate	502102
5	Solenoid (includes linkage pin)	501961
6	Dispense mechanism assembly, bath, RH unit	502448
Not shown	Dispense mechanism assembly, bath, LH unit	502449
Not shown	Dispense mechanism assembly, non-bath RH unit	502458
Not shown	Dispense mechanism assembly, non-bath, LH unit	502496
7	Spring, dispense mechanism (1 per side)	501950
8	Chute, ice	502457
9	Wrap, dispense mechanism	502607
10	Bushing, Ni liners	501249
11	Screw, 8-32 x 5/16	502625
12	Pin, spring	502624
Not shown	Push pins, clear chute	502618
Not shown	Chute, focus — clear plastic	502459
Not shown	Lever, dispense	501953

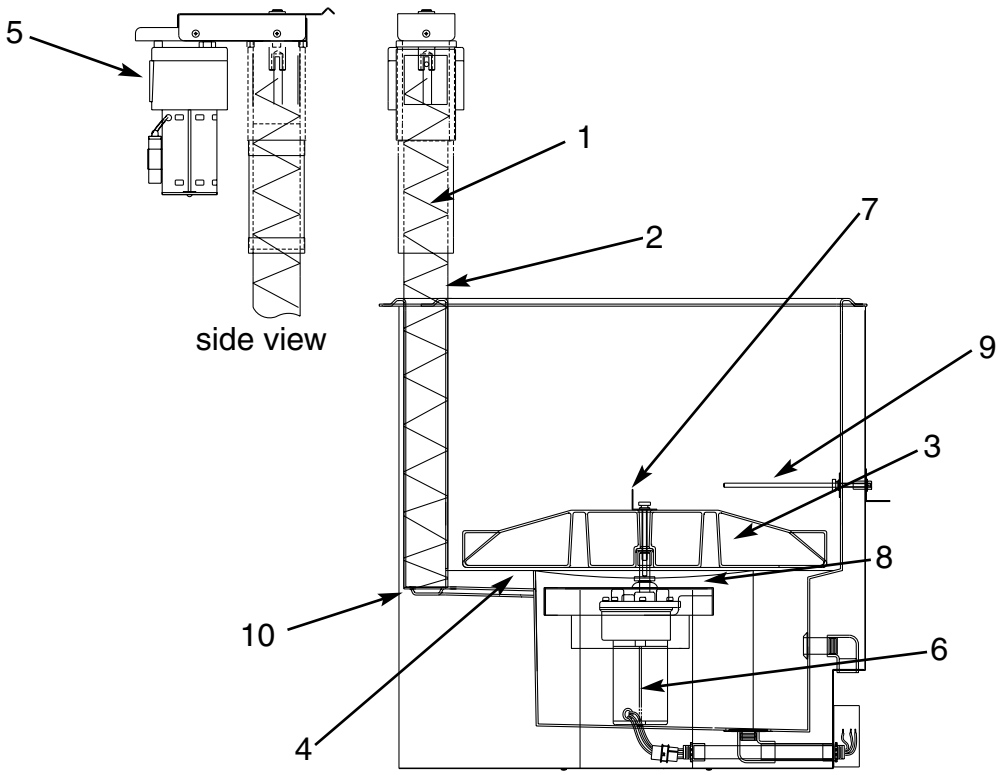
Water bath



top view **side view**

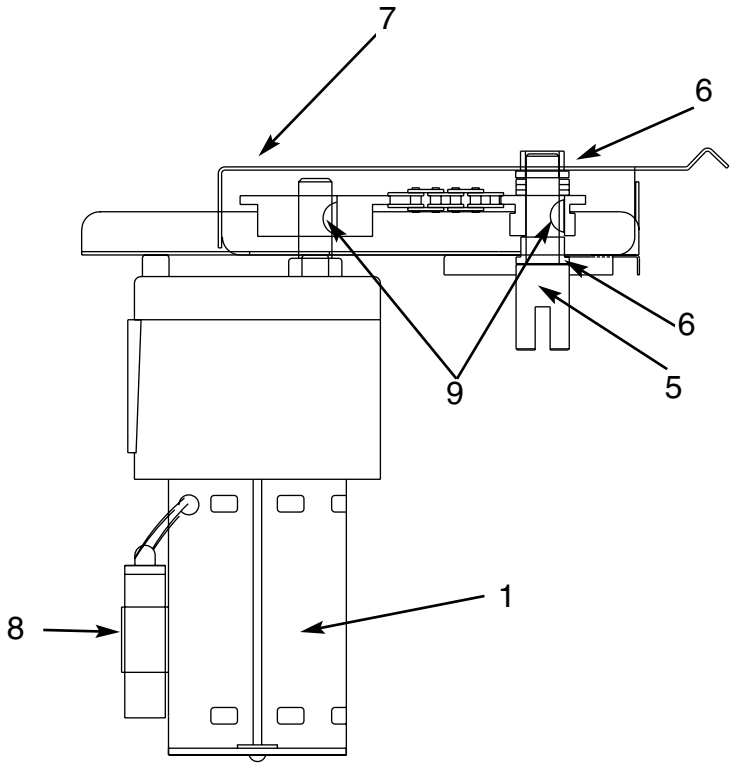
Reference #	Description	Part #
1	Coil, 14" (356mm) riser — carbonated water	502460
2	Coil, 12-1/2" (318mm) riser — plain water / carbonated water	502461
3	Coil, syrup	502462
4	Pump, water bath (includes mounting plate and elbow)	502463
5	Pump, discharge assembly, RH, 8v (includes 2 elbows)	502467
Not shown	Pump, discharge assembly, LH, 8v (includes 2 elbows)	502632
Not shown	Pump, discharge assembly, RH, 10v (includes 2 elbows)	502464
Not shown	Pump, discharge assembly, LH, 10v (includes 2 elbows)	502633
6	Elbow, overflow drain, 1" (26mm) x 3/4 MPT	502465
Not shown	Elbow, clean-out drain, 3/8" (10mm) x 3/8 MPT	502466
7	Manifold, carbonated water, 8 valve unit	502468
Not shown	Manifold, carbonated water, 10 valve unit	502469
Not shown	Manifold, 8 valve unit without beverage bath	502470
Not shown	Manifold, 10 valve unit without beverage bath	502494
8	Bath, splash shield, RH	502596
Not shown	Bath, splash shield, LH	502595
9	Clamp, elbow, bath	502626
10	Screw, 8 x 1/2, stainless	502627

Hopper

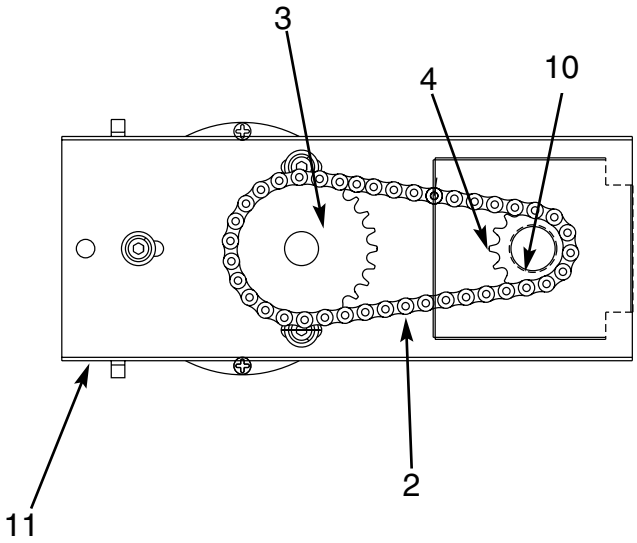


Reference #	Description	Part #
1	Auger, LH unit (black, stamped with “1”)	502491
Not shown	Auger, RH unit (gray, stamped with “2”)	502492
2	Tube, auger, LH unit with beverage bath	502486
Not shown	Tube, auger, RH unit with beverage bath	502485
Not shown	Tube, auger, RH unit without beverage bath	502487
Not shown	Tube, auger, LH unit without beverage bath	502488
3	Wheel, dispense (includes stud and rotating agitator)	501681
4	Baffle (under dispense wheel)	501684
Not shown	Drive bar (under dispense wheel)	501682
5	Motor, vertical auger	502476
6	Motor, wheel	502560
Not shown	Seal, wheel motor	501333
Not shown	Spacer, wheel motor	501768
Not shown	Capacitor, wheel motor	501782
7	Agitator, rotating, 21" (534mm) long	502484
8	Plate, wheel motor mounting	502615
9	Agitator, stationery	502490
10	Plate, auger bearing	501696
Not shown	Bracket, ice tube, double tube	502497
Not shown	Ice transport tube (sold by the foot)	500366
Not shown	Ice transport tube, 10 ft	502522
Not shown	Ice transport tube, 20 ft	502523
Not shown	Insulation, transport tube (sold by the foot)	501176
Not shown	Cover, blank ice entry	502674
Not shown	Thermostat	501432
Not shown	Gasket, ice entry	502673
Not shown	Plate, ice entry, 2 holes	502674

Auger motor



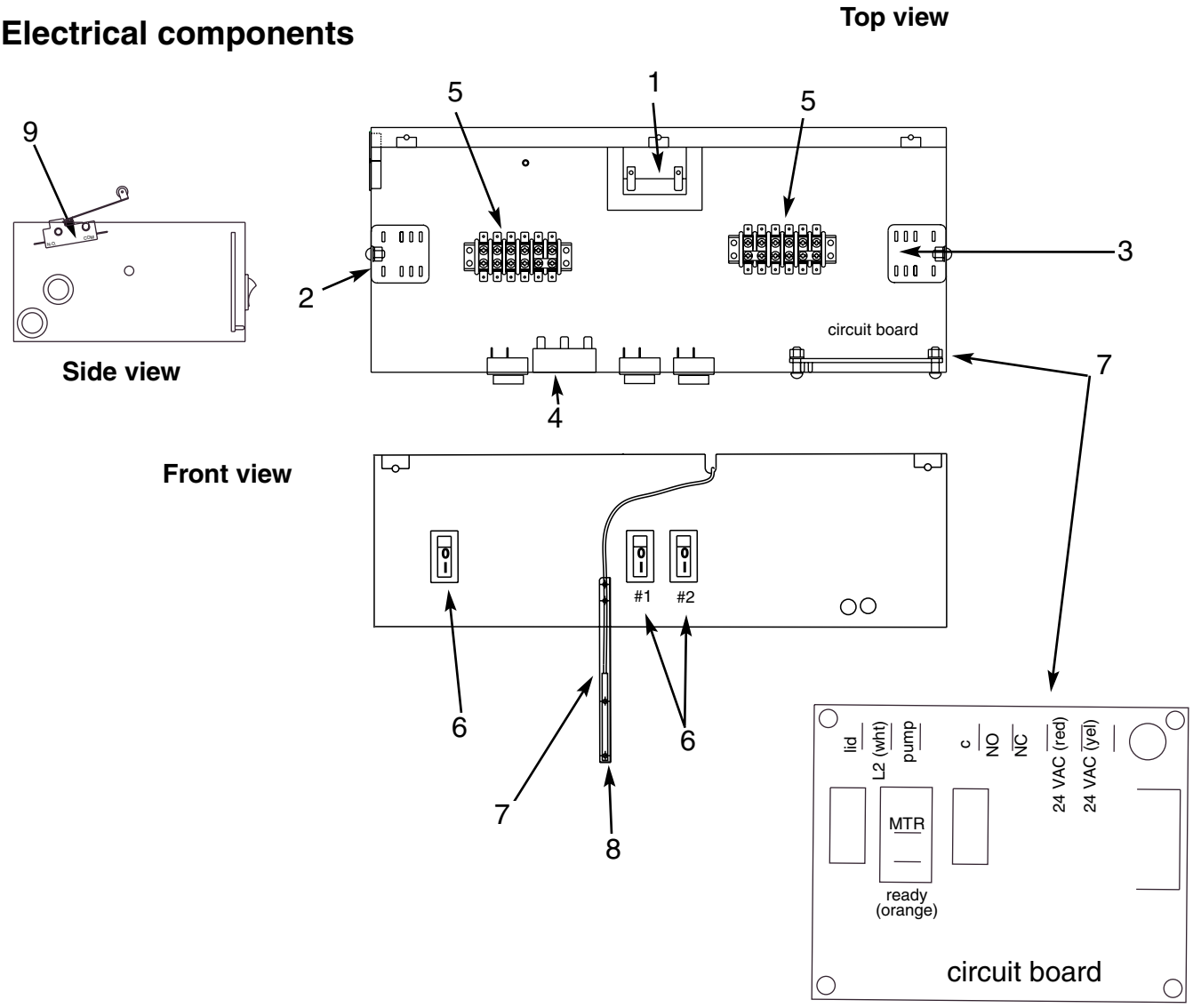
side view



top view

Reference #	Description	Part #
	Auger motor/drive assembly, vertical (includes all items below)	502493
1	Motor, vertical auger (includes gearbox and capacitor)	502476
2	Chain, auger drive #35, 40p	502477
3	Sprocket 35#, 22T 5/8 bore	502478
4	Sprocket 35#, 12T 5/8 bore	502479
5	Drive shaft	502480
6	Bearing, auger, upper and lower	501314
7	Cover and bearing, chain drive (includes 501314)	502481
8	Capacitor, 25mf, 270V	501550
9	Key, Woodruff	502482
10	Washers, thrust (4)	501765
11	Mounting plate, auger motor (includes 501314)	502483

Electrical components



Reference #	Description	Part #
1	Transformer, 24V	502058
2	Relay, level fill	501826
3	Relay, dispense	501826
4	Timer, level fill (automatic fill units)	502471
5	Strips, terminal	502472
6	Switches (power and icemaker)	502209
7	Board, circuit and probe (one unit)	502473
8	Bracket, probe	502474
9	Switch, safety	502511
Not shown	Switch, safety, rear cover assy., LH unit	502498
Not shown	Switch, safety, rear cover assy., RH unit	502499
Not shown	Switch, safety, drain pan assy., LH unit	502500
Not shown	Switch, safety, drain pan assy., RH unit	502501
Not shown	Switch, dispense, lever	502505
Not shown	Bracket, safety switch, rear	502608
Not shown	Bracket, safety switch, drain pan, RH	502609
Not shown	Bracket, safety switch, drain pan, LH	502610
Not shown	Thermostat, bin level	501432

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