BLOOMFIELD 721

BLOOMFIELD INDUSTRIES
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com

CAFE ELITÉ™

Model 9456
3-Flavor
Dispenser

OWNERS MANUAL
for

POST-MIX
DISPENSERS

MODELS:

9454
9456

Includes:

Installation
Operation
Use & Care
Servicing Instructions

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in materials and workmanship for a period of one year from the date of original installation or eighteen (18) months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that:

a. airpots carry a 30 day parts warranty only.
b. dispensers; i.e., tea and coffee carry a 90 days parts warranty only, excludes decanters.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

BLOOMFIELD INDUSTRIES DIVISION / SPECIALTY EQUIPMENT MANUFACTURING CORPORATION SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service. The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Bloomfield Industries Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

Service Parts Department
Bloomfield Industries
P.O. Box 280
Verdi, NV 89439
Phone: (775) 689-5700 Fax: (888) 492-2783

SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates; conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty**.
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory.
Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.
IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

TABLE OF CONTENTS

Thank You for purchasing this Bloomfield Industries appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use, care for and maintain or repair the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	STYLE	VOLTS	WATTS	AMPS 1ø	POWER SUPPLY CORD
9454	2-FLAVOR	120 VAC 1ø	1500W	12.5A	NEMA 5-15P
9456	3-FLAVOR				

PLUMBING: ¼" O.D. flared flexible tubing tapped from a ¼" or larger potable cold water supply

DIMENSIONS: 9¾" wide x 22½" deep x 26¾" high

SHIPPING WEIGHT:
Model 9454 - 51 pounds
Model 9456 - 65 pounds

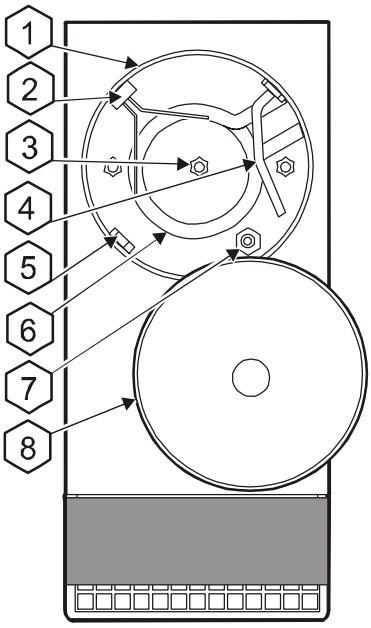
APPLICABILITY

This manual applies to the following Bloomfield Industries products:

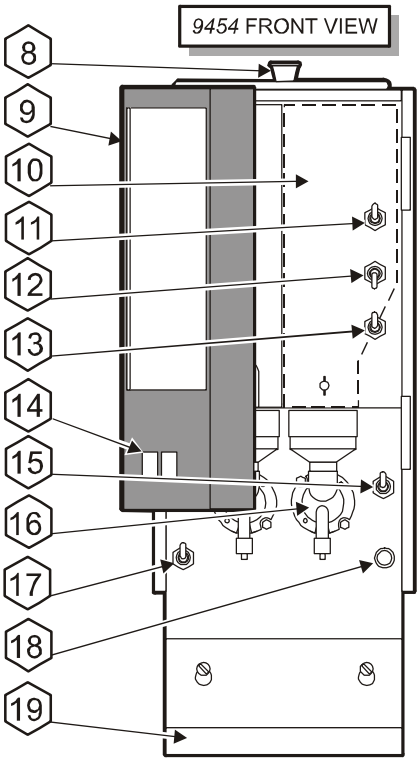
Café Elite™ Models 9454 and 9456

FEATURES AND OPERATING CONTROLS

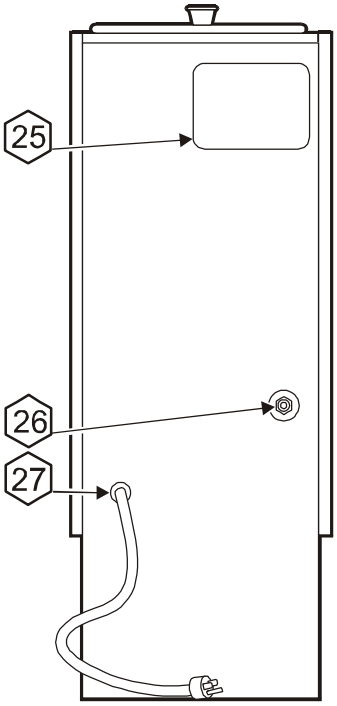
TYPICAL TOP VIEW



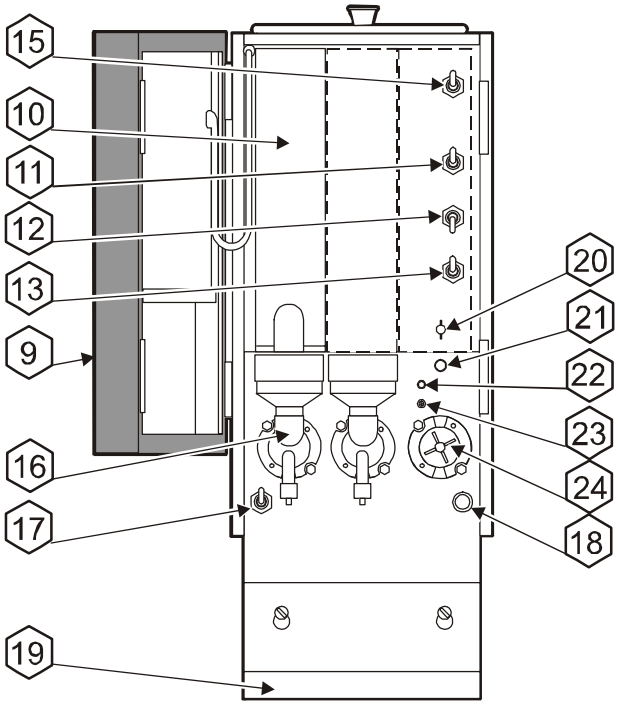
9454 FRONT VIEW



TYPICAL REAR VIEW



9456 FRONT VIEW

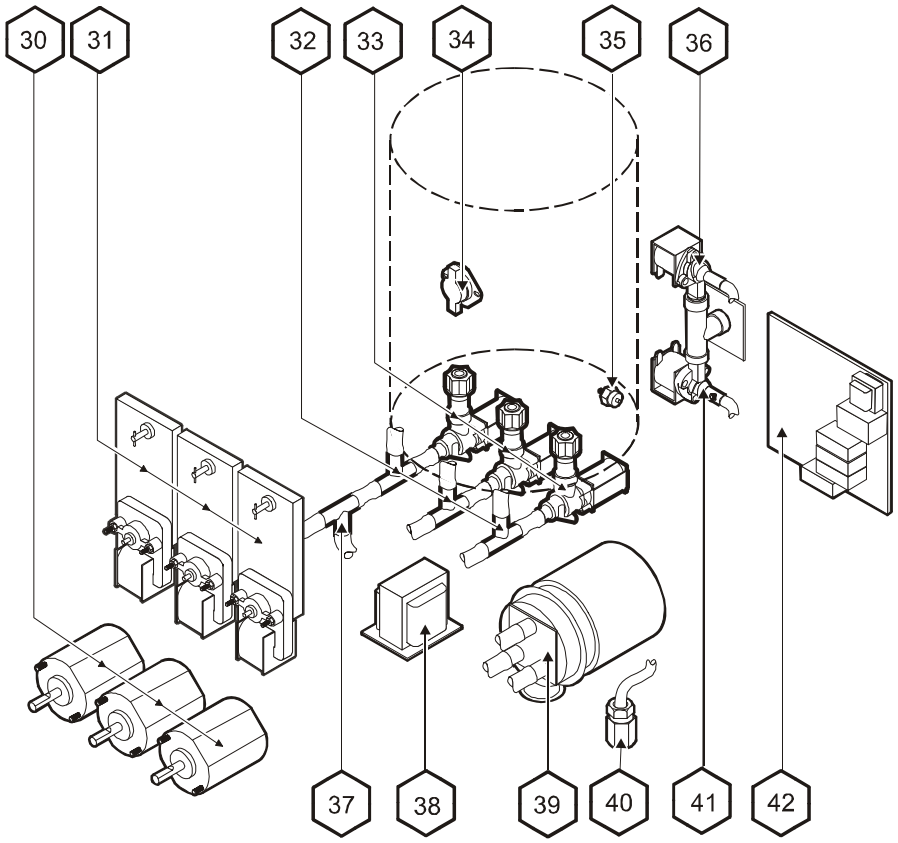


FEATURES AND OPERATING CONTROLS (continued)

ITEM	DESCRIPTION	COMMENTS
1	WATER TANK	
2	WATER LEVEL PROBES	SENSE HIGH AND LOW WATER LEVELS
3	DISPENSER WATER SUPPLY TUBES	9456 SHOWN. FOR 9454, CENTER TUBE IS BLANKED
4	WATER TANK FILL TUBE	
5	VENT / OVERFLOW	
6	HEATING ELEMENT	1500 WATT ELEMENT TO HEAT WATER IN TANK
7	DRAIN FITTING	DRAIN WATER TANK
8	WATER TANK COVER	SHOWN OPEN
9	DOOR / ILLUMINATED DISPLAY	SHOWN OPEN - DOOR ASSY FOR 9454 & 9456 DIFFER
10	PRODUCT HOPPER	HOPPER ASSY FOR 9454 & 9456 DIFFER
11	HEATER CONTROL SWITCH	"ON" TO DISPENSE HOT BEVERAGE
12	DISPENSE TEMP MODE SELECT SWITCH	ALLOWS LEFT DISPENSER TO DISPENSE COLD BEVERAGE
13	WATERLINE / PORTABLE SELECT SWITCH	SWITCH TO "PORTABLE" WHEN NOT CONNECTED TO WATER SUPPLY
14	KEYPAD	KEYPAD FOR 9454 & 9456 DIFFER
15	POWER SWITCH	LOCATION OF SWITCH FOR 9454 & 9456 DIFFER
16	BLENDER ASSEMBLY	QTY OF BLENDERS FOR 9454 & 9456 DIFFER
17	DISPENSE / FLUSH SWITCH	"FLUSH" TO CLEAN DISPENSER
18	TANK FILL INDICATOR	USED DURING PORTABLE OPERATION ONLY
19	DRIP TRAY ASSEMBLY	REMOVABLE FOR EASY CLEANING
20	AUGER DRIVE PIN	QTY OF DRIVES FOR 9454 & 9456 DIFFER
21	VACUUM PORT	QTY OF PORTRS FOR 9454 & 9456 DIFFER
22	DISPENSE WATER OUTLET	QTY OF OUTLETS FOR 9454 & 9456 DIFFER
23	RICH / LEAN ADJUSTMENT	QTY OF ADJUSTMENTS FOR 9454 & 9456 DIFFER
24	WHIPPER BLADES	SHOWN WITH BLENDER HOUSING REMOVED QTY OF BLENDERS FOR 9454 & 9456 DIFFER
25	DATA PLATE	MAKE/MODEL/SER.NO., VOLTS/AMPS INFORMATION
26	WATER SUPPLY CONNECTION	WHEN USED IN WATERLINE MODE
27	POWER CORD	120VAC, NEMA 5-15P

FEATURES AND OPERATING CONTROLS (continued)

INTERNAL COMPONENTS



ITEM	DESCRIPTION	COMMENTS
30	WHIPPER MOTORS	9454 QTY=2, 9456 QTY= 3
31	AUGER MOTOR	
32	VENT "TEE"	
33	DISPENSE SOLENOIDS	
34	TEMPERATURE CONTROL THERMOSTAT	CONTROLS HEATING ELEMENT
35	HI-LIMIT THERMOSTAT	OVER-TEMP PROTECTION
36	WATER FILL SOLENOID	SUPPLIES WATER TANK
37	COLD WATER "TEE"	COLD BEVERAGE, LEFT DISPENSER ONLY
38	TRANSFORMER	FOR FRONT DOOR LIGHTING
39	VACUUM BLOWER & MOTOR	9454 HAS TWO TUBES ONLY
40	DRAIN LINE FITTING	DRAIN EWATER TANK
41	COLD BEV WATER SOLENOID	AUX WATER SUPPLY IN COLD/HOT MODE
42	CIRCUIT BOARD	CONTROLS WATER LEVEL, DISPENSE SYSTEMS

PRECAUTIONS AND GENERAL INFORMATION

WARNING: ELECTRIC SHOCK HAZARD
All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.

WARNING: INJURY HAZARD
All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in property damage and personal injury.

WARNING: ELECTRIC SHOCK HAZARD
Dispenser must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock can cause death or serious Injury.

WARNING: BURN HAZARD
This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

This appliance is intended for commercial use only.

This appliance is intended for use to dispense 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 in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

Trouble shooting guides, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.

CAUTION:
ELECTRICAL DAMAGE

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the Brewer will occur if these instructions are not followed.

CAUTION:
BURN HAZARD

Exposed surfaces of the appliance and any associated beverage container may be HOT to the touch, and can cause serious burns.

AGENCY LISTING INFORMATION

This dispenser is UL listed under UL file E9253.

This dispenser is CSA listed under CSA file LR21315-65.

This brewer meets NSF Standard 18 only when installed, operated and maintained in accordance with the enclosed instructions.

E9253 LR21315-65

STD 18

INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION

IMPORTANT:
To enable the installer to make a quality installation and to minimize installation time, the following suggestions and tests should be done before the actual unit installation is started:

CAUTION:
ELECTRICAL DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.

IMPORTANT: This equipment must be installed to comply with applicable federal, state and local plumbing codes and ordinances.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the brewer. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

Read all instructions in this manual carefully before starting installation of this fryer. READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE DISPENSER.

Carefully account for all components and accessories before discarding packing materials:

1 ea.	LID ASSEMBLY
1 ea.	DRIP TRAY ASSEMBLY
1 ea.	HOPPER MOUNTING TRAY
2 ea.	HOPPER ASSEMBLY (9454) or
3 ea.	HOPPER ASSEMBLY (9456)
1 ea.	PRODUCT LABEL SHEET
1 ea.	LITERATURE PACKAGE

Store these components in a convenient place for later use:

LEVELING THE UNIT

Set dispenser in its operating location. Level the dispenser. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

PLUMBER'S INSTALLATION INSTRUCTIONS

Brewer must be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to Brewer.

DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The brewer must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve.

A water line strainer (not provided; ¼" flare "y" strainer available separately as p/n SA9052) must be installed in the supply line, between the shutoff valve and inlet fitting. Note FLOW arrow marking on strainer body.

NSF requires that the brewer be able to be moved for cleaning underneath. A flex line or loops of copper tubing will satisfy this requirement. See Figure 2 below.

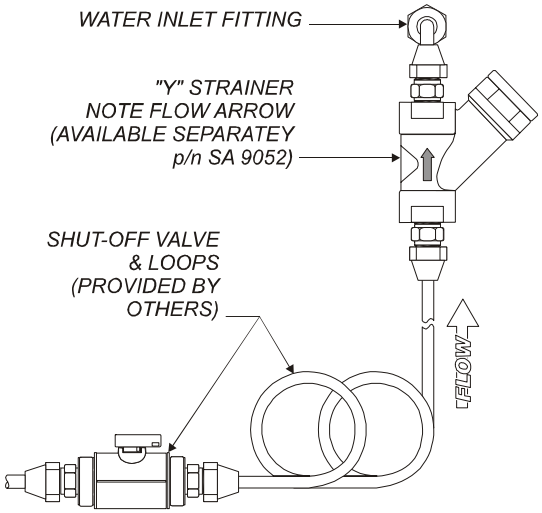


Fig. 2 Water Supply Installation

Flush the incoming waterline to remove any foreign particles that may be in the line. Run water through the line into a sink or bucket.

In some areas, local codes require a backflow preventer (check valve) to be installed on the inlet water line. If a backflow preventer is used, you must install a *water hammer arrester* in the incoming line, between the backflow preventer and the brewer inlet, as far away from the brewer as space will allow. This will relieve the excessive back pressures that can cause faucet leaks and solenoid malfunctions.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1
Check the nameplate to determine correct electrical service required for the Brewer to be installed.

IMPORTANT: Before connecting to electricity, make sure automatic brewers are connected to the water supply.

Models 9454 &9456 are equipped with a cord and plug. They require a 115 - 125 volt 20 amp circuit (50/60 Hz, 2 wire plus ground, with NEMA 5-15R or 5-20R Receptacle).

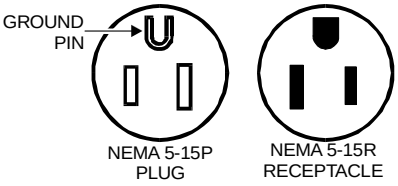
WARNING: SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

IMPORTANT:
Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the brewer or result in decreased performance. Such damage is not covered by warranty.

IMPORTANT:
Do not connect brewer to electrical power until you are ready to fill the tank. See instructions on page 8.

IMPORTANT:
The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.



OPERATION

CAUTION:
BURN HAZARD

Exposed surfaces of dispenser and any container may be HOT to the touch, and can cause serious burns.

Dispensed liquid may be hot to the touch and may cause burns on contact.

CAUTION:
BURN HAZARD

Hot water in the tank can cause severe burns. Allow machine to cool before moving or servicing. DO NOT tip or move machine when water in tank is hot.

IMPORTANT:
Verify that unit is connected to a water supply, and that the water supply is turned ON before connecting the unit to electrical power.

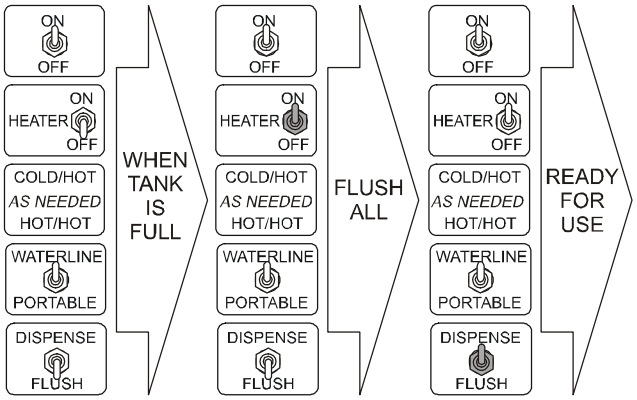
OPERATING MODES

TO DISPENSE LEFT / CENTER / RIGHT	WATER SUPPLY SWITCH POSITION	SELECTOR SWITCH POSITIONS
HOT / HOT / HOT	WATERLINE OR PORTABLE	HEATER ON HOT / HOT
COLD / HOT / HOT	WATERLINE ONLY	HEATER ON COLD / HOT
COLD / COLD / COLD	WATERLINE OR PORTABLE	HEATER OFF HOT / HOT

IMPORTANT:
Dispensers used to dispense both hot and cold drinks, ***must*** be connected to a cold waterline. Portable units have no means of providing two different water temperatures,

INITIAL SET-UP: WATERLINE-CONNECTED DISPENSERS

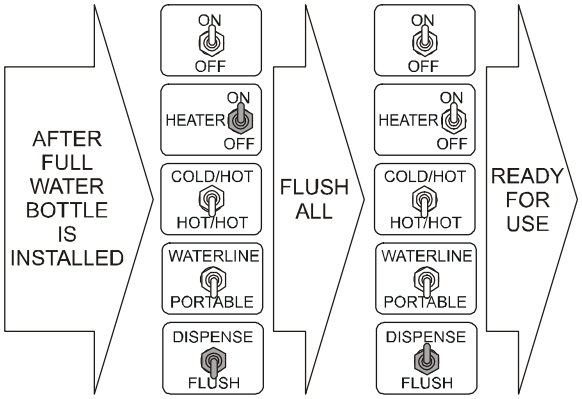
1. Turn POWER switch *OFF*.
   Turn WATERLINE / PORTABLE switch to *WATERLINE*
   Turn HEATER switch *OFF*.
   Set the COLD/HOT / HOT/HOT switch as required
   Turn DISPENSE / FLUSH switch to flush
2. Connect unit to electrical power. Turn POWER switch *ON.*
   Tank will begin filling.
3. When the tank is full, turn the HEATER switch ON.
   Place tank cover on water tank.
4. Place an empty container under the left dispensing nozzle. Press and hold left dispense key for several seconds. Discard all water generated. Repeat for center (9456 only) and right dispense nozzles.



5. Turn DISPENSE / FLUSH switch to *DISPENSE*.
6. Fill and install the PRODUCT HOPPERS (see page 10).
7. Close front door. Install the drip tray assembly. When water reaches serving temperature, dispenser is ready to use.

INITIAL SET-UP: PORTABLE DISPENSERS

1. Turn POWER switch *OFF*.
   Turn WATERLINE / PORTABLE switch to *PORTABLE*
   Turn HEATER switch *OFF*.
   Turn COLD/HOT / HOT/HOT switch to HOT/HOT
   Turn DISPENSE / FLUSH switch to flush
2. Add water to tank.
   NOTE: To avoid an overflow when the water bottle is installed, fill only until water touches the LOW WATER probe.
3. Fill water bottle (SUPPLIED BY OTHERS).
   Invert water bottle and insert in tank.
4. Connect unit to electrical power. Turn POWER switch *ON.*
   Turn the HEATER switch ON.
   Place tank cover on water tank.
5. Place an empty container under the left dispensing nozzle. Press and hold left dispense key for several seconds. Discard all water generated. Repeat for center (9456 only) and right dispense nozzles.



6. Turn DISPENSE / FLUSH switch to *DISPENSE*.
7. Fill and install the PRODUCT HOPPERS (see page 10).
8. Close front door. Install the drip tray assembly. When water reaches serving temperature, dispenser is ready to use.

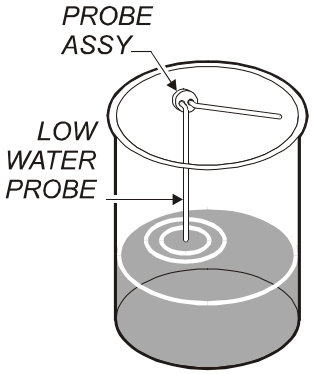
IMPORTANT:
The heating element will be damaged if it is energized without sufficient water. The element must be covered with water at all times it is in operation. When the REFILL TANK WHEN ON light glows, the bottle is empty. The tank is approximately half-full. Refill the water bottle promptly to avoid damaging the heating element.

CAUTION:
BURN HAZARD

Exposed surfaces of dispenser and any container may be HOT to the touch, and can cause serious burns.

CAUTION:
BURN HAZARD

DO NOT fill water bottle with hot water. Splashing hot water can cause burns.



OPERATION (continued)

NOTE: Hoppers and motors for various products are essentially identical. In a cold / hot dispensing mode, the *cold* product must be placed in the *left* dispenser *only*. Otherwise, product may be placed in and dispensed from either hopper.

SUGGESTION: For easy identification of the hopper contents, a 2" strip of "frosty" tape placed on the front of the hopper is a handy place to write the contents name.

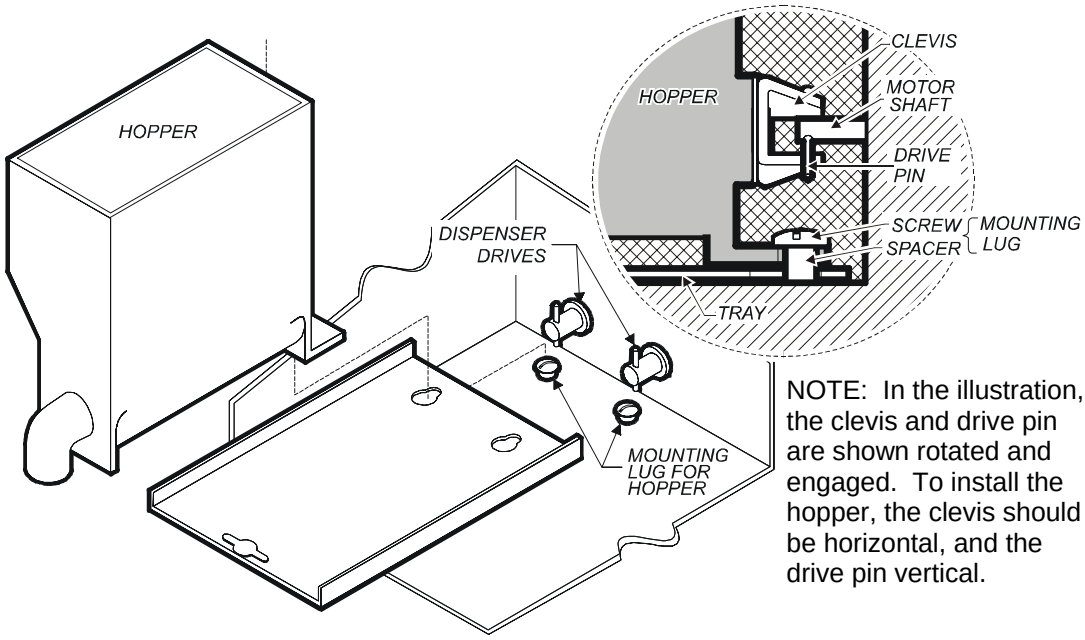
NOTE:
Keep front door closed when operating dispenser. This prevents excessive steam and humidity from entering the hopper compartment.

FILL PRODUCT HOPPERS

1. Hoppers and covers should be thoroughly washed and dried. Examine hoppers for completeness and proper assembly prior to placing them into service.
2. Fill the hopper with the desired product powder and install the hopper cover.
3. Apply the appropriate label to the door assembly, above the touch pad keys, from the provided sheet of labels. Additional labels are available from your Authorized Bloomfield Distributor.

INSTALL PRODUCT HOPPERS

1. Manually position the U-Shaped clevis *HORIZONTALLY* so that it will engage with the drive motor drive pin when it is installed in the hopper compartment. See illustration below.
2. Press the appropriate selection key to position the motor drive pin *VERTICALLY* so that it will engage with the hopper clevis without interfering with the hopper sliding to its full rear position.
3. Insert the hopper mounting tray by setting it over the mounting lugs, then pulling it as far forward as it will go. The tray should lay flat against the bottom of the dispenser inner cavity.
4. Slide the hopper against the side rail of the mounting plate. Slightly lift up the front of the hopper while pushing it back until the back edge of the hopper slips under the mounting lug on the rear floor of the inner compartment.



NOTE: In the illustration, the clevis and drive pin are shown rotated and engaged. To install the hopper, the clevis should be horizontal, and the drive pin vertical.

5. Place cup under blender spout, dispense and discard a serving from each hopper to prime the system.

PROCEDURE: Daily Cleaning - Dispenser

PRECAUTIONS: Avoid splashing hot water from tank

FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge

1. Open front door. Turn the DISPENSE / FLUSH switch to the *FLUSH* position
2. Place a large cup under the right dispensing spout. Press and hold the left dispense button, for approximately 10 seconds.
3. Repeat Setp 2 for the center (9456 only) and right dispensing systems.
4. Return the DISPENSE / FLUSH selector to the *DISPENSE* position. Discard all water generated.
5. Wipe the outer surfaces of the dispenser with a clean cloth dampened with warm water and mild detergent. Rinse by wiping with a clean cloth dampened with warm water.
6. Remove, empty and reinstall drain pan.

Procedure is complete

CAUTION:
BURN HAZARD

Hot water in the tank can cause severe burns. Allow machine to cool before moving or servicing. DO NOT tip or move machine when water in tank is hot.

CAUTION:
SHOCK HAZARD

Do not submerge dispenser in water. Do not pour or splash water into cabinet, keypad or front door.

IMPORTANT:
DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean dispenser or hoppers.

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Hot water in the tank can cause severe burns. Allow machine to cool before moving or servicing. DO NOT tip or move machine when water in tank is hot.

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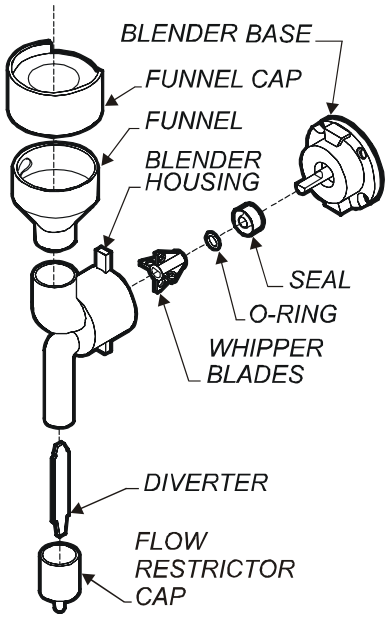


PROCEDURE: Weekly Cleaning & Sanitizing

PRECAUTIONS:	Disconnect dispenser from electric power and allow to cool. Avoid splashing hot water from tank
FREQUENCY:	Weekly
TOOLS:	Small Flat-Blade Screwdriver Bottle Brush of Stiff Bristle Brush Mild Detergent, Clean Soft Cloth or Sponge

1. Disconnect dispenser from electric power and allow to cool. Open front door.

FOR EACH DISPENSING STATION:

2. Remove the blender housing assembly:
   a. Remove funnel cap: Lift cap straight up. Some twisting may be necessary.
   b. Turn blender housing 1/4 turn clockwise while pulling away from blender base.
   c. Disassemble funnel, diverter and cap from blender housing.
3. Remove whipper blade:
   Pull whipper blade straight off of the motor shaft.
   Note the flat portion of the motor shaft, and how it relates to the center D-hole in the whipper blade.
4. Remove the O-ring and seal: Slide the O-ring off motor shaft. Using a small, flat-blade screwdriver, work blender seal from blender base and off of motor shaft.
5. Wash all parts of the mixing system with a solution of one ounce of a mild dishwashing detergent or sanitizer in one gallon of 110ºF warm water.
6. Using a bottle brush, completely clean the blender base. Rinse in clean warm water.
7. Wipe area around blender base with a clean cloth dampened with warm water and mild detergent. Rinse by wiping with a clean cloth dampened with warm water.
8. Reassemble components in reverse order.

Procedure is complete

PROCEDURE: Weekly Cleaning - Hoppers

PRECAUTIONS: None

FREQUENCY: Weekly, or as necessary

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge

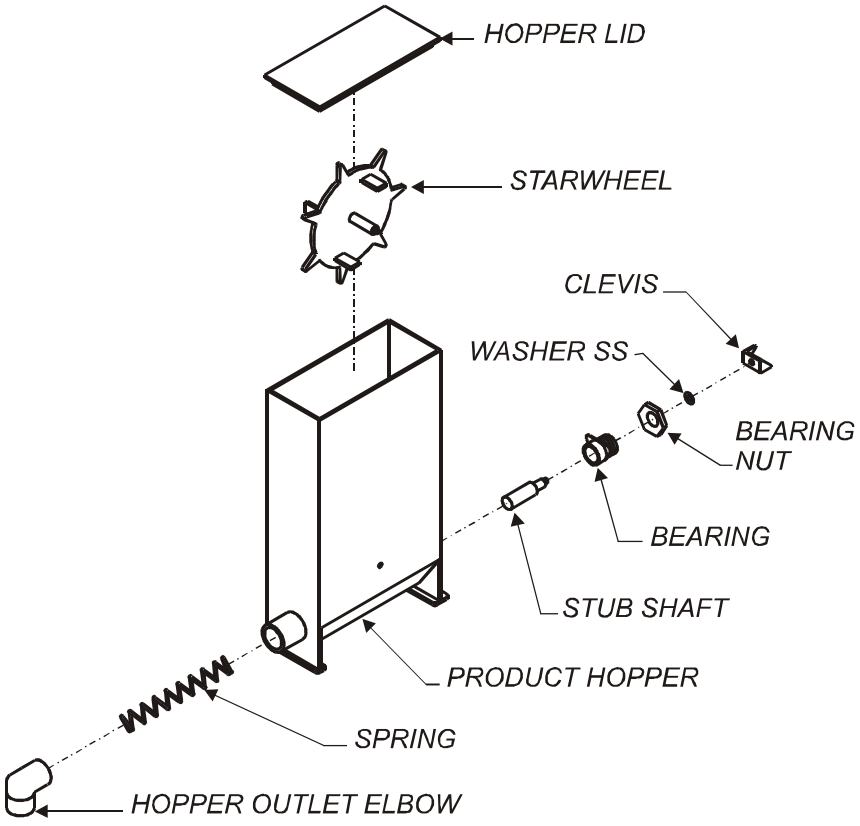
1. When refilling hopper, inspect auger spring, star wheel and inside of hopper for a "crusty" buildup.
2. When necessary, disassemble hopper and wash all parts in a sink with warm water and mild detergent.
3. Rinse parts in clear water and allow to air dry.
4. Reassemble product hopper. Fill product hopper with product and install in dispenser.
5. Place cup under dispensing spout, dispense and discard a serving from each hopper to prime the system.

Procedure is complete

CAUTION:
BURN HAZARD

Hot water in the tank can cause severe burns. Allow machine to cool before moving or servicing. DO NOT tip or move machine when water in tank is hot.

IMPORTANT:
DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean dispenser or hoppers.



TROUBLESHOOTING SUGGESTIONS

CAUTION: SHOCK HAZARD

Opening access panels may expose uninsulated electrical components.
Disconnect dispenser from electrical power before removing any panel. Do not attempt to repair or replace components without first unplugging the power cord. Use caution when adjusting water flow rates or testing voltages with power applied to the unit. Electrical shock can cause injury or death.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
DISPENSER WILL NOT WORK	Line cord not plugged into outlet.	Connect line cord to outlet
	Outlet has no power.	Check / reset circuit breaker
	Power switch not *ON*	Turn power switch *ON*
	Wiring damaged or loose connection	Check wiring for condition and tightness
	Power switch damaged	Replace power switch
DISPENSER DOES NOT DISPENSE WATER	Water supply not turned on	Turn water supply valve *ON*
	Water tank not filled	See installation procedure
	Wire not connected	Check wire connections
	Flow control on valve closed	Open flow control, see *richer* / *leaner* procedure
	Water inlet valve plugged	Disassemble and clean inlet valve.
	Water inlet valve defective	Replace water inlet valve
DISPENSER WILL NOT FILL	Power switch not *ON*	Turn power switch *ON*
	Water supply not *ON*	Open water supply valve
	Stuck or frozen inlet valve	Remove valve coil, gently lift off valve dome and diaphragm, clean diaphragm
	Defective water inlet valve	Replace inlet valve
	Defective control board	Replace control board
	Sensor probe bent and touching tank	Straighten bent probe
DISPENSER OVERFLOWS	Inlet valve does not fully close	Remove valve coil, gently lift off valve dome and diaphragm, clean diaphragm
	Defective inlet valve	Replace inlet valve.
	Wire off sensor probe connection	Reconnect wire
	Defective sensor probe	Replace sensor and/or control board
	Sensor probes not positioned	Check vertical position of sensor probes
DISPENSER FLOW ERRATIC	Diverter not in Blender spout	Insert Diverter in spout
	Blender spout partially clogged	Clean spout
DISPENSER WILL NOT START WHEN BUTTON(S) ARE PRESSED	Power switch not *ON*	Turn power switch *ON*
	Keypad ribbon cable loose	Check ribbon cable connection
	Loose or disconnected wires	Check for loose wires
	Keypad switch defective	Replace keypad

TROUBLESHOOTING SUGGESTIONS (continued)

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
WATER DRIPS OR FLOWS OUT SPOUT WITH POWER OFF	Foreign particles inside dispense valve	Remove valve coil, gently lift off valve dome and diaphragm, clean diaphragm
	Torn diaphragm in dispenser valve	Replace diaphragm
	Defective dispense valve	Replace dispense valve
	Inlet valve not completely closing	Clean inlet valve/diaphragm
DISPENSES WATER, BUT NOT PRODUCT	Hopper empty	Refill hopper with product
	Hopper not engaged with auger motor	See OPERATION page 10
	Defective product motor	Replace product motor
	Loose wires	Check for loose wires
	Broken hopper stub shaft	Replace stub shaft
	Broken auger motor shaft pin	Replace pin
	Flush switch not in UP position	Place switch in DISPENSE position
DISPENSES COLD SERVING	Full initial heat up period needed (10-20 minutes).	Allow enough time for initial heat up cycle **10 - 20 minutes**
	Heater or control board wires not connected	Connect wires
	Defective thermostat	Replace thermostat
	Heater defective	Replace Heater
	Control board defective	Replace cpntrol board
DISPENSER DOES NOT START (DISPENSER IS HEATING)	Defective keypad switch	Replace keypad switch assembly
	Disconnected wires	Connect loose wires
PRODUCT PLUGS UP MIXING FUNNEL	"Dry Spots" occurring in the mixing funnel	Increase water flow
DISPENSER DOES NOT MIX OR WHIP DRINK	Defective whipper motor	Replace whipper motor
	Whipper blade missing	Replace whipper blade
	Loose whipper motor wire	Connect loose wires
WISKERING ON PRODUCT ELBOW	Vacuum motor failure	Replace blower motor
	Vacuum wheel clogged	Clean wheel
	Vacuum inlet screan clogged	Clean inlet port
UNPLEASANT TASTE (Burnt Plastic taste in finished product)	Water tank needs neutralizing	Add 6 oz. pure lemon juice to water tank, let stand over night, rinse with clear water. Refill with water resume normal use of unit

SERVICING INSTRUCTIONS

CAUTION:
SHOCK HAZARD

Opening access panels may expose uninsulated electrical components.
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HOT WATER ADJUSTMENT

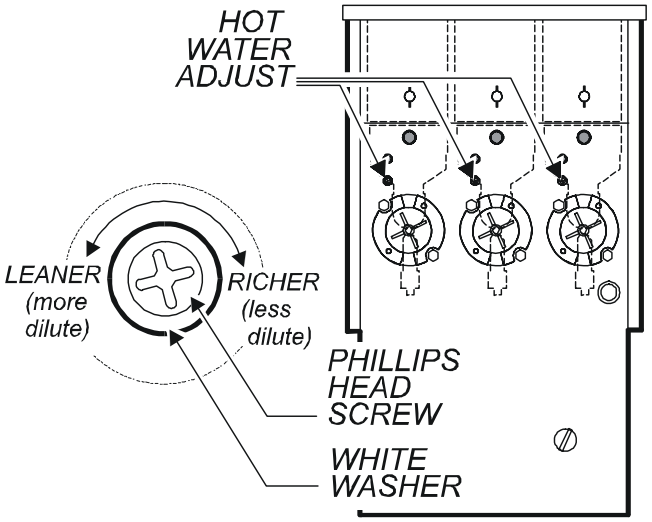
The desired taste of product being served is obtained by adjusting the water flow screw .

NOTE: When making the adjustment the selector switch must be in the HOT/HOT position.

Each blender system has its own hot water dispense valve for located behind the blender assembly.

1. Locate the Phillips head screw with the white washer behind the screw. This is the water flow adjustment.
2. RICHER (less water):
   Turn the screw head clockwise and press the screw head firmly onto the white washer.

   LEANER (More water): Turn the screw head counter-clockwise and press the screw head firmly onto the white washer.

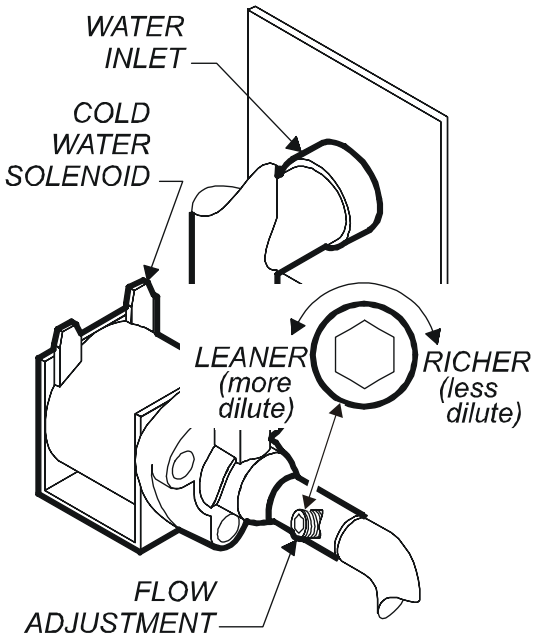


COLD WATER ADJUSTMENT

The dispenser can dispense both hot and cold beverage only when connected to a water line with the water supply valve open. Cold product is available from the left dispenser only, and only when the COLD/HOT, HOT/ HOT selector switch is set in *COLD/HOT* position.

1. Unplug power cord.
2. Remove right and left side panel. The cold water adjustment is part of the inlet valve assembly. After panel has been removed, plug the power cord back in and turn the power switch *ON*.
3. RICHER (less water): Decrease the water flow by turning the screw on the flow adjustment valve clockwise (requires 5/32" hex key). This results in less water in the mixture.

   LEANER (more water): Increase the water flow by turning the screw on the flow adjustment valve counter-clockwise.
4. After adjustments are complete, unplug the power cord, reassemble the side panels and plug the power cord back in. Unit is now ready for normal operation.

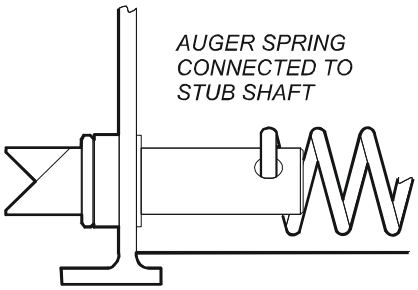


CAUTION:
SHOCK HAZARD

Opening access panels may expose uninsulated electrical components.
Disconnect dispenser from electrical power before removing any panel. Do not attempt to repair or replace components without first unplugging the power cord.
Use caution when adjusting water flow rates or testing voltages with power applied to the unit. Electrical shock can cause injury or death.

REPLACE PRODUCT DELIVERY AUGER

Before attempting major changes, such as installing a different rate product delivery auger, consult your product supplier for recommendations as to the required ratio product weight per volume of water. See the chart below for auger spring delivery rates.



p/n	PRODUCT DELIVERY	GRAMS OUNCE OF WATER
S6729	AUGER SPRING LESS PRODUCT	2.4 to 4.0
S8501	AUGER SPRING STANDARD DELIVERY	4.1 to 4.6
S3271	AUGER SPRING MORE PRODUCT	4.7 to 6.3

PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required (Brewer slow to heat)

TOOLS: Deliming Solution
Protective Gloves, Goggles & Apron
Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush
Large Sink (or other appropriate work area)

1. Unplug power cord. Turn off the water shut-off valve and disconnect the water supply line from the brewer inlet fitting.
2. Remove the tank cover or water bottle assembly.
3. Mix 2 quarts of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Allow to sit for 30 minutes, or as directed by the manufacturer.
4. At end of soaking period, drain deliming solution.
   Using a stiff bristle brush, scrub the heating element and interior of the water tank to remove lime and calcium build-up. Rinse with clean water. Drain all rinse water from the tank.
5. Reconnect dispenser to electrical supply and reconnect water supply.

CAUTION:
CHEMICAL BURN HAZARD

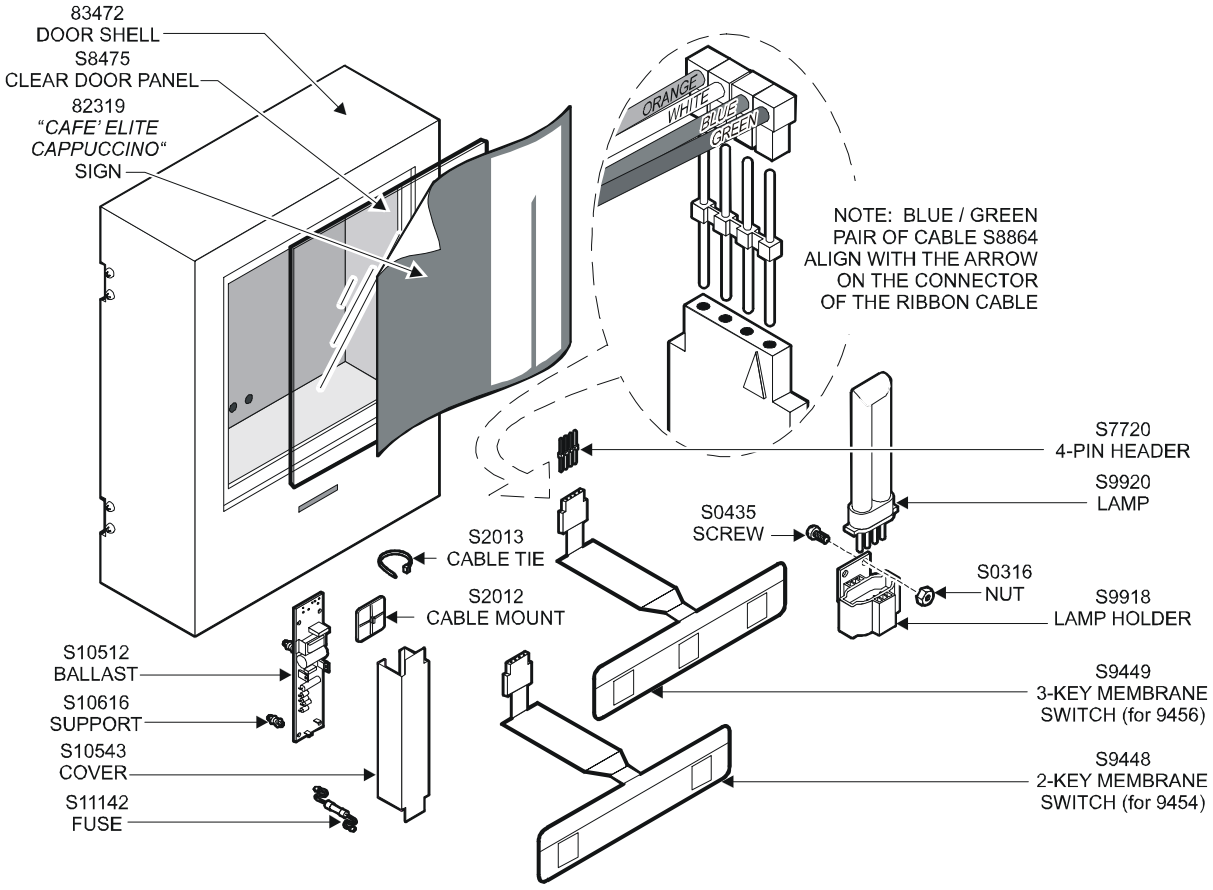
Deliming chemicals may be caustic. Wear appropriate protective gloves and goggles during this procedure.
Never siphon deliming chemicals or solutions by mouth.
This operation should only be performed by qualified and experienced service personnel.

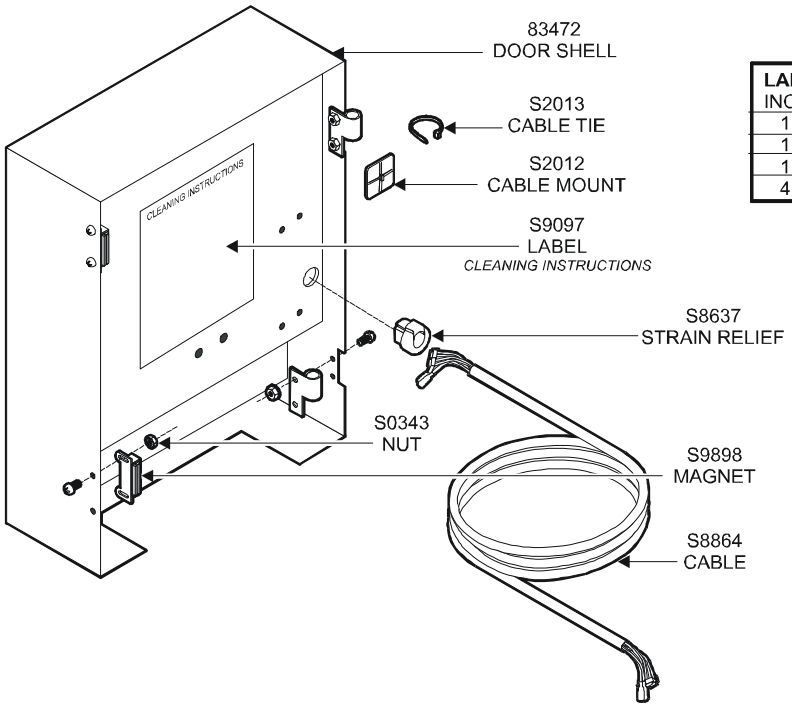
IMPORTANT:
DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

IMPORTANT:
DO NOT allow any internal components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 5 as required to remove all scale and lime build-up.

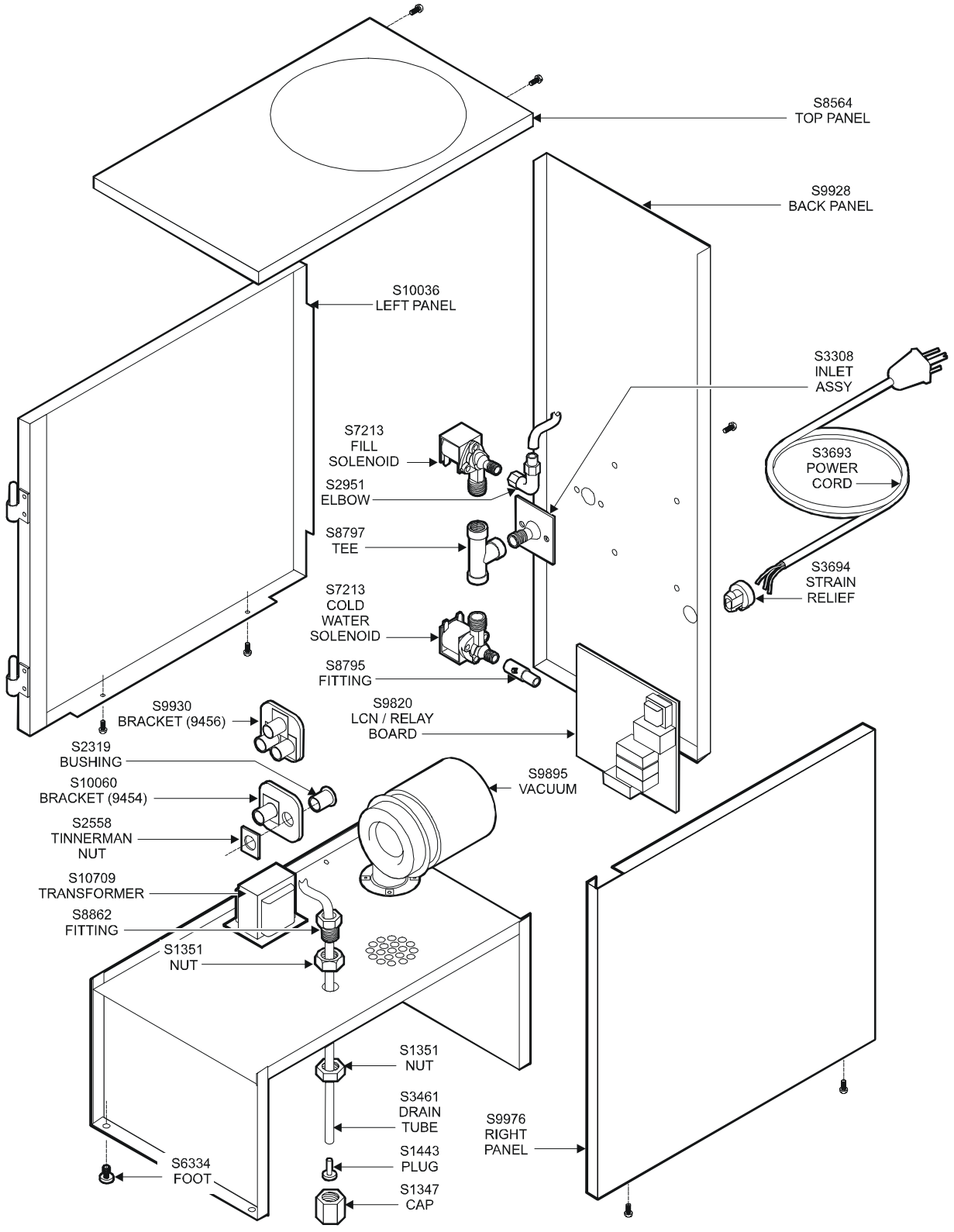
EXPLODED VIEWS



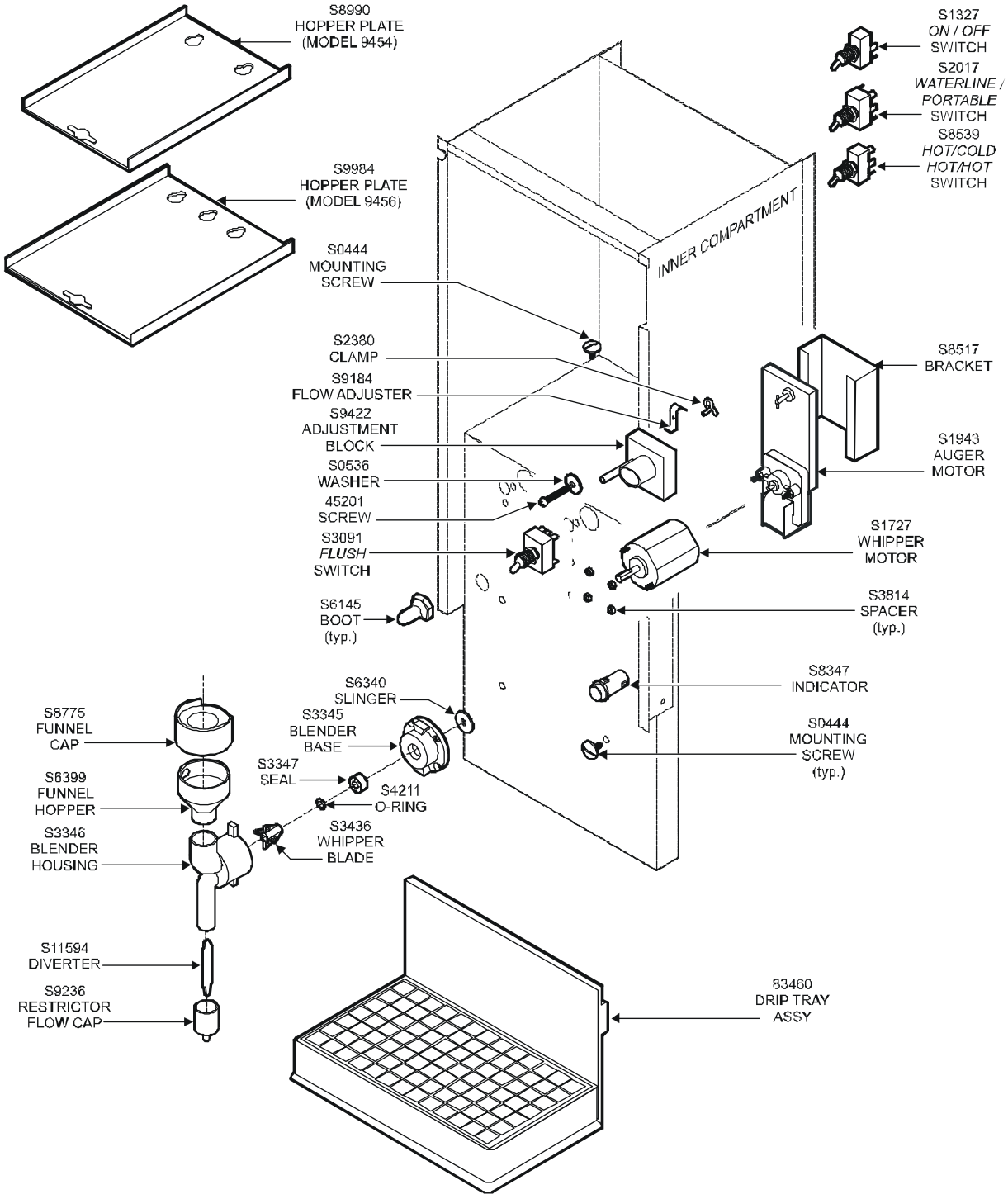


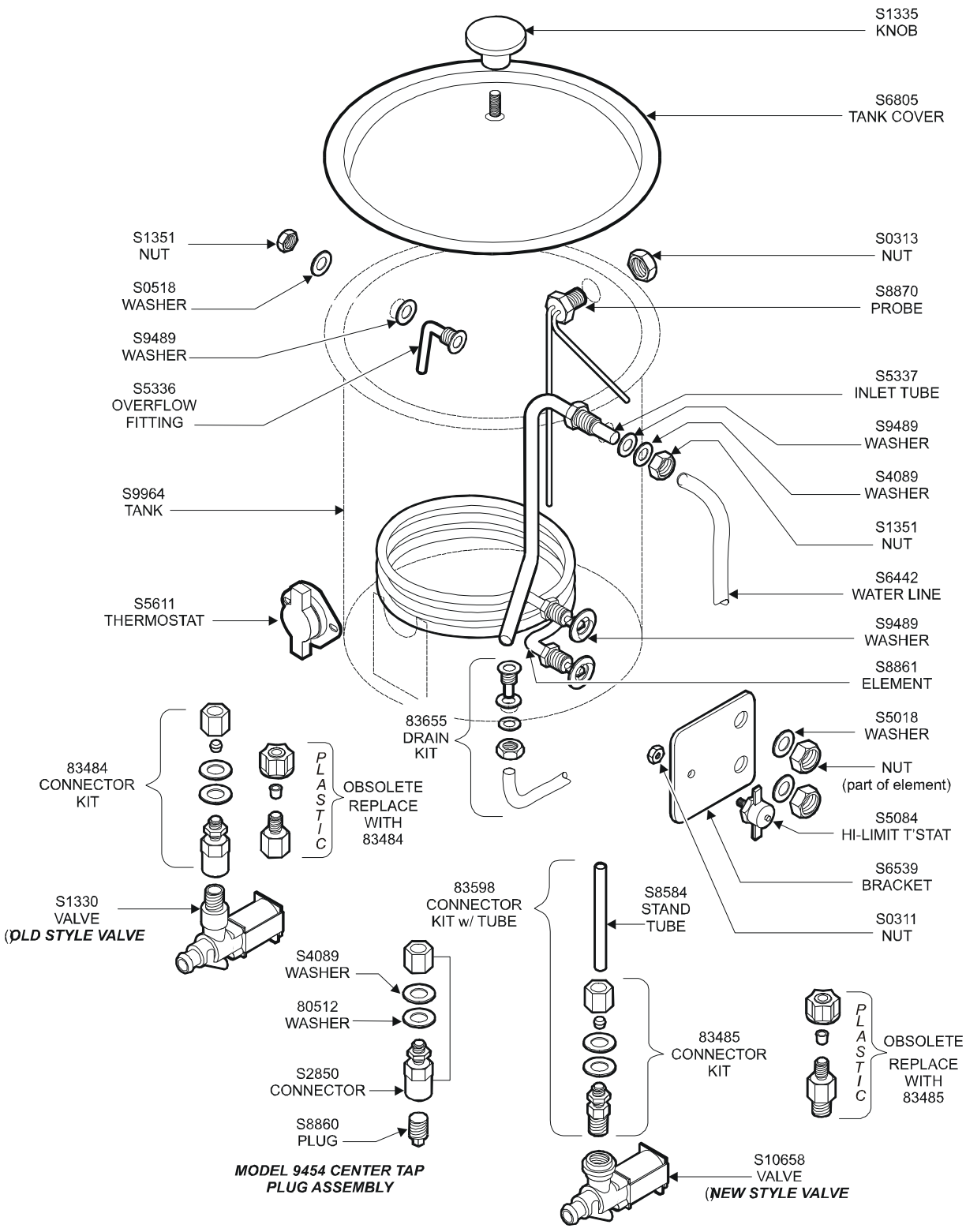
LAMP / BALLAST KIT 83756	
INCLUDES:	
1 ea BALLAST	S10512
1 ea FUSE	S11142
1 ea LAMP	S9920
4 ea SUPPORT	S10616

EXPLODED VIEWS (continued)

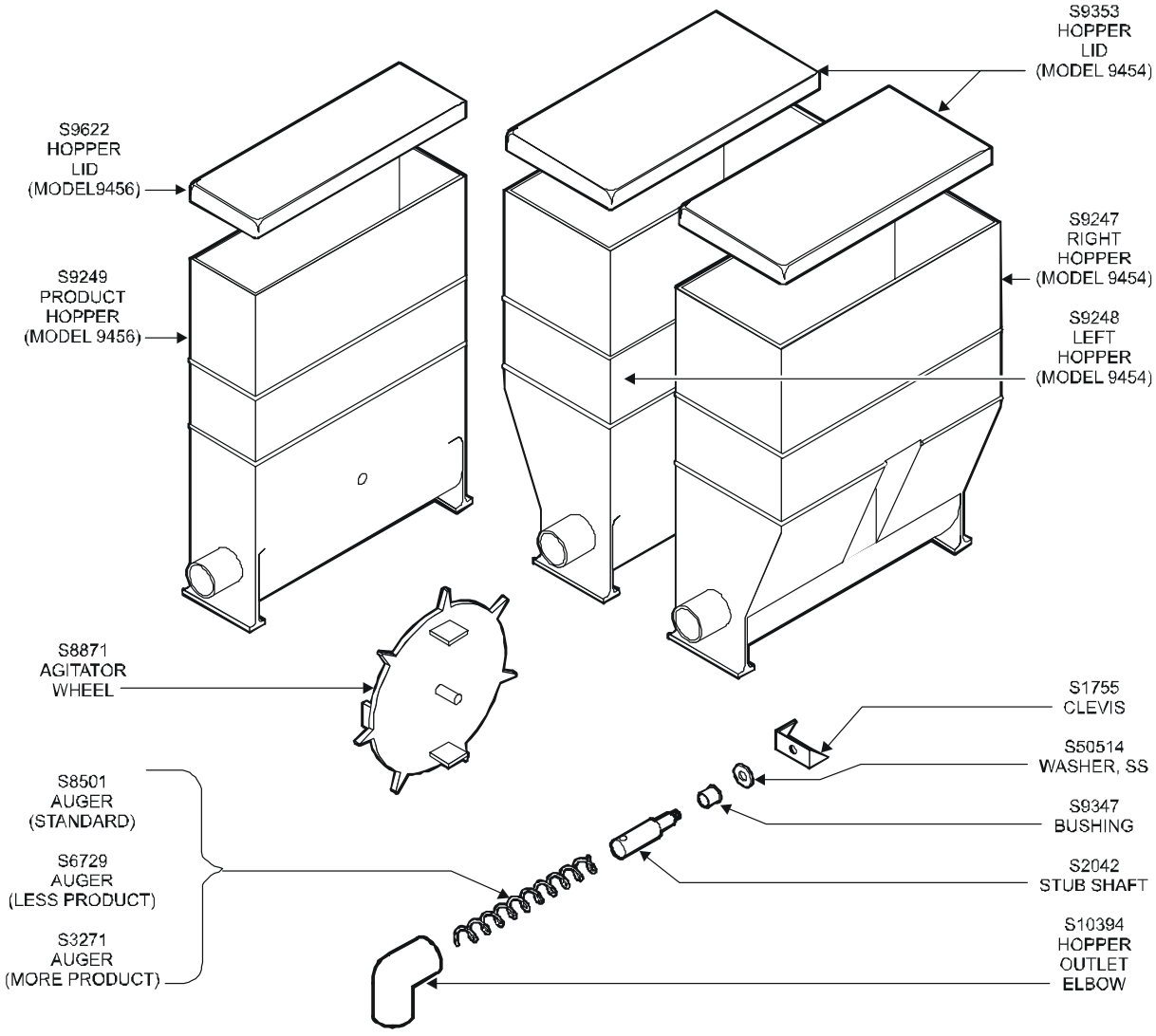


EXPLODED VIEWS (continued)




S1335
KNOB
S6805
TANK COVER
S1351
NUT
S0313
NUT
S0518
WASHER
S8870
PROBE
S9489
WASHER
S5337
INLET TUBE
S5336
OVERFLOW
FITTING
S9489
WASHER
S4089
WASHER
S9964
TANK
S1351
NUT
S6442
WATER LINE
S5611
THERMOSTAT
S9489
WASHER
S8861
ELEMENT
83655
DRAIN
KIT
S5018
WASHER
NUT
(part of element)
83484
CONNECTOR
KIT
PLASTIC
OBSOLETE
REPLACE
WITH
83484
S5084
HI-LIMT T'STAT
S6539
BRACKET
S1330
VALVE
(OLD STYLE VALVE
83598
CONNECTOR
KIT w/ TUBE
S8584
STAND
TUBE
S0311
NUT
S4089
WASHER
80512
WASHER
83485
CONNECTOR
KIT
PLASTIC
OBSOLETE
REPLACE
WITH
83485
S2850
CONNECTOR
S8860
PLUG
MODEL 9454 CENTER TAP
PLUG ASSEMBLY
S10658
VALVE
(NEW STYLE VALVE

EXPLODED VIEWS (continued)



COMPLETE HOPPER ASSEMBLY
(does not include AUGER or ELBOW)

9454 5# (RIGHT) HOPPER	S9348
9454 5# (LEFT) HOPPER	S9349
9456 3# HOPPER	S9032

SERVICE PARTS LIST

Nut w/ Lockwasher	S0311
Nut, Nylon 1/2-13	S0313
Nut, Hex SS 6-32 x 5/15	S0316
Nut, NS 4-40 SS	S0343
Screw SS 6-32 x 1/4	S0434
Screw SS 6-32 x 3/8	S0435
Screw SS 10-32 x 3/8	S0444
Washer SS .187 ID	S0514
Washer SS .500 ID	S0518
Washer Nylon .171 ID	S0536
Panel Assy, Left Side	S10036
Bracket, Vac (Model 9454)	S10060
Harness LNC/Relay	S10191
Elbow, Hopper Outlet	S10394
Ballast, 7W 12V	S10512
Cover, Ballast	S10543
Vavle, Solenoid 120V	S10658
Transformer 115/230V 25A	S10709
Fuse, 1A 250V, Axial Leads	S11141
Fuse Assy 1Amp	S11142
Diverter, Spout	S11594
Kit, Disp. Valve (for S1330)	S1160
Switch, Heater ON/OFF	S1327
Valve, Disp	S1330
Knob	S1335
Cap, Drain	S1347
Nut, Brass 61F 1/4 x 1/4	S1351
Hose Clamp	S1369
Plug, Drain Tubing	S1443
Whipper Motor	S1728
Clevis	S1755
Auger Motor	S1943
Cable Mount	S2012
Cable Tie	S2013
Switch, WATER LINE/PPORTABLE	S2017
Stub Shaft	S2042
Blower Motor	S2316
Bushing, Flange ND-14	S2319
Hose Clamp	S2380
Tinnerman, 1/2 OD	S2558
Coil, 120V	S2841
Connector	S2850
Elbow, Female	S2951
Nut w/ Collar, Jaco #P-PG-4	S3043
Switch, FLUSH/DISPENSE	S3091
Auger Spring (Heavy 4.7-3.3 gr)	S3271
Kit, Repair Inlet Valve	S3305
Plate, Regulator Mounting	S3308
Base, Blender	S3345
Mixing Chamber	S3346
Seal	S3347
Fitting, Plastic "Y"	S3399
Fitting, Vend Valve	S3410
Whipper Blade	S3436
Hinge, Half-Loose Leaf	S3448
Tubing, Drain	S3461
Power Cord	S3693
Strain Relief	S3694
Whipper Spacer	S3814
Washer, Rubber	S4089
O-Ring	S4211
Thermostat, Hi-Limit	S5084
Overflow	S5336
Inlet tube	S5337
Thermostat, Temp Control	S5611
Boot, Toggle Switch	S6145
Sensor Board	S6317
Foot Bumper (pk 10)	S6334
Spacer, Hopper	S6335
Slinger, Whipper	S6340
Nut, Hopper Bearing	S6363
Elbow	S6367
Hopper Bearing, Modified	S6374
Funnel	S6399
Fitting, Plastic "T" 3/8	S6440
Water Line, 1/4 x 16-3/4	S6442
Waterline tubing	S6522
Auger Spring (Light 2.4-4.0 gr)	S6729
Cover Assy, Portable	S6805
Light Bulb (Fuse Shaped)	S7006
Inlet Valve	S7213
Blower Housing	S7430
Blower Wheel	(P-18)
Header, Ribbon Cable, 4-Pin	S7720
Flow Adjuster	S8321
Indicator Light	S8347
Transformer	S8493
Auger Spring (Std 4.1-4.6 gr)	S8501
Bracket, Prod Motor Mounting	S8517
Switch, HOT/COLD HOT/HOT	S8539
Panel, Top Assy	S8564
Tubing Assy (Model 9456)	S8570
Flow Adjust Valve	S8576
Stand Tube	S8584
Wiring Harness (New Style)	S8589
Support, Circuit Board	S8626
Strain Relief	S8637
Plate/Vent Tube Assy	S8653
Funnel Cap	S8775
Tubing, Silicone (18")	S8785
Fitting, SS "T" 1/4 NPT	S8797
Kit, Relay Board Upgrade	S8806
Plug	S8860
Heater	S8861
Fitting, Cabinet Drain	S8862
Cable	S8864
Probe Assy	S8870
Agitator Wheel	S8871
Tubing Assy (Model 9454)	S8877
Tab, Faston Adapter 187	S8889
Harness, Door Light Direct	S8890
Hopper Mounting Tray (9454)	S8990
Label, CLEANING INSTRUCTIONS	S9097
Adjuster, Water	S9184
Restrictor Flow Cap	S9236
Hopper Only (Mod.9454,Rt)	S9247
Hopper Only (Mod.9454,Lf)	S9248
Hopper Only (Mod.9456)	S9249
Harness, Door/Timer LG	S9252
Bushing, Flared	S9347
Block, Flow Adj Assy	S9422
Membrane Switch (Mod. 9454)	S9448
Membrane Switch (Mod.9456)	S9449
Washer, Fiber	S9489
Board, PC Relay Assy	S9820
Blower, Vacuum Assy	S9895
Magnet, Door	S9898
Lampholder	S9918
Lamp, Fluorescent	S9920
Bracket, Vac (Model 9456)	S9930
Tank	S9964
Plate, Door Liner	S9975
Panel, Right Side	S9976
Hopper Mounting Tray (9456)	S9984
Waterline Strainer	SA 9052
Door, Plastic	83052
Nut, Hex 6-32	83393
Screw, 8-32 x 1/4	83394
Lockwasher, Internal SS #8	83395
Drip Tray Assy	83460
Door Shell, Metal	83472
Fitting Comp to FPT	83484
Fitting Comp to MPT	83485
Kit, Upgrade Tank Fitting	83598
Kit, Tank Drain	83655
Door Assy (Mod. 9454)	83663
Door Assy (Mod. 9456)	83665
Kit, Lamp/Ballast/Fuse	83756
Door Complete, Metal 9454	84118
Door Complete, Metal 9456	84119

ACCESSORIES

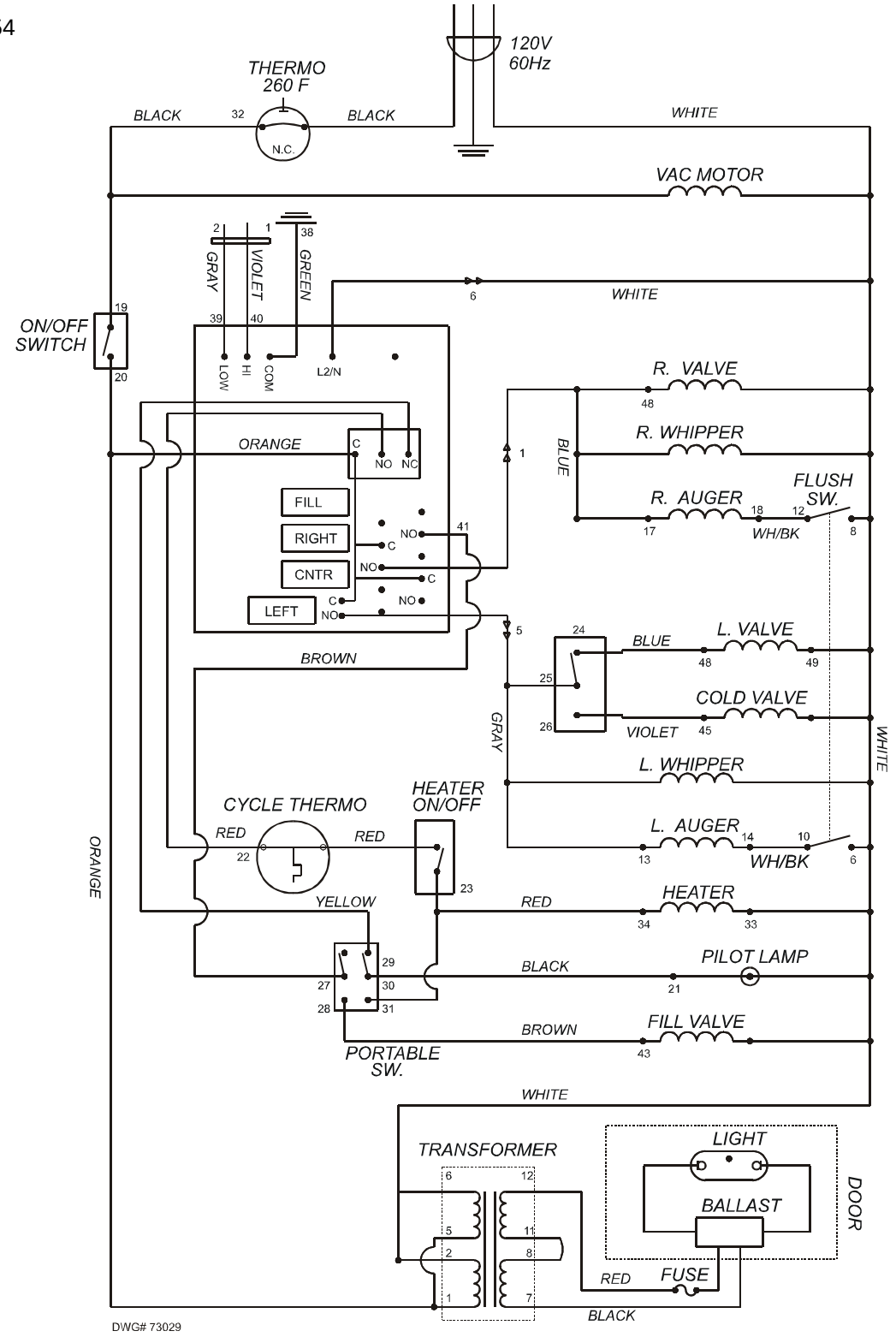
Faceplate, Clear	S8475
Faceplate, Cappucino	83975
Faceplate, Cafe Elite	82319
3# Hopper Assy (Model 9456)	S9032
5# Hopper Assy, Rt (Mod.9454)	S9348
5# Hopper Assy, Lt(Mod.9454)	S9349
Lid, Hopper (Model 9454)	S9349
Lid, Hopper (Model 9456)	S9622
Bottled Water Kit	6543
Vent Spout Assy, Portable Bottle	S8351
Cap, Bottle	S8352
Label, Hot Flavor Designation	S8947

Flavor Label (pk 18)

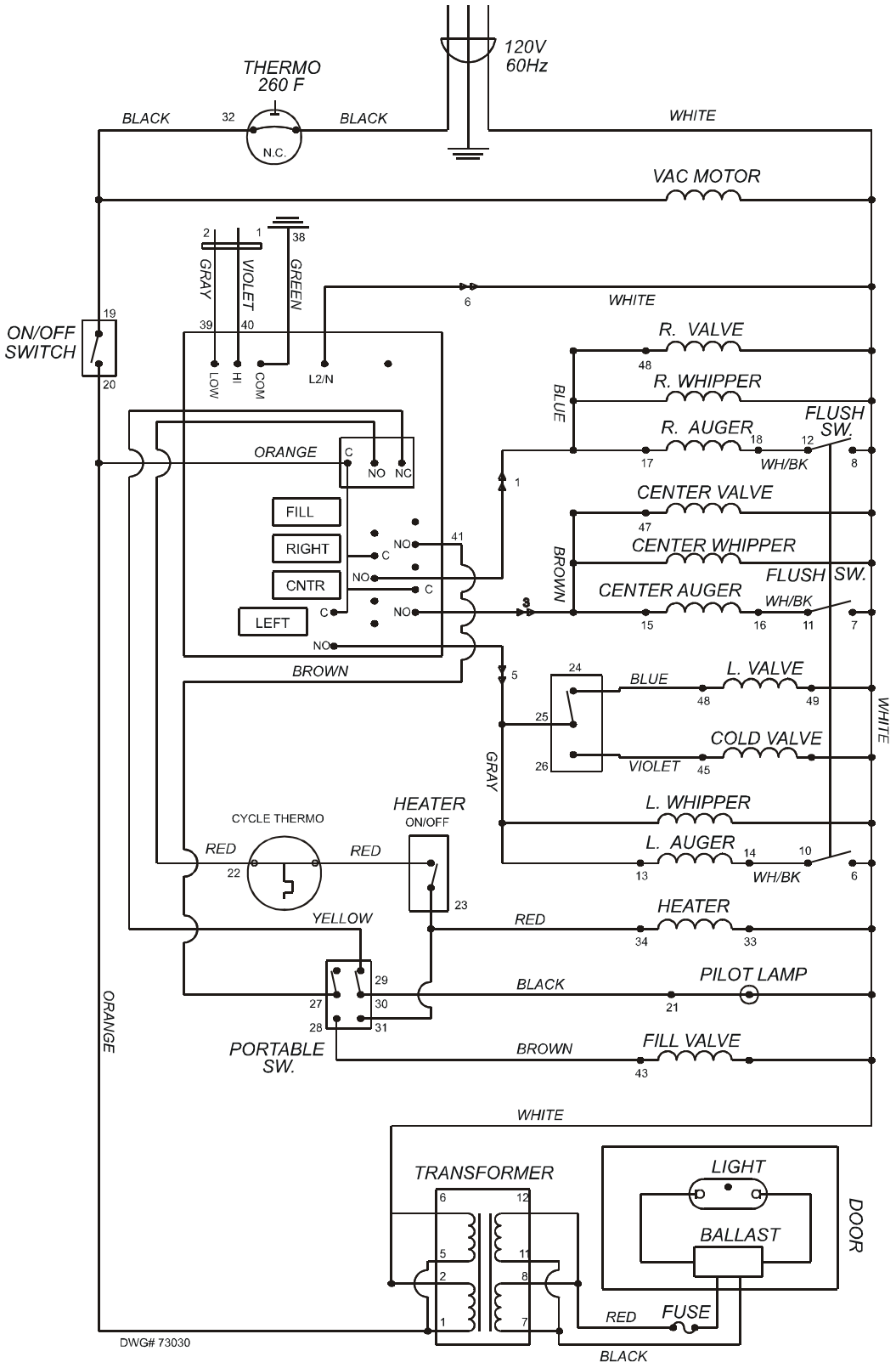
Amaretto	82964
Hot Chocolate	82965
Iced	82966
Decaf	82967
White Chocolate	82968
Hazel Nut	82969
American Almond	82970
Cappucino	82971
Hot Cocoa	82972
Coffee	82973
Mocha	82974
Banana Nut	82975
French Vanilla	82976
Espresso	82977
Irish Creme	82978
Hot Cider	82979
Choc. Raspberry	82980
Vanilla Cream	82981
Sugar Free	82982

WIRING DIAGRAM

9454



9456


THERMO
260 F
120V
60Hz
BLACK
32
N.C.
BLACK
WHITE
VAC MOTOR
2
1
38
GRAY
VIOLET
GREEN
6
WHITE
ON/OFF
SWITCH
19
20
39
40
LOW
HI
COM
L2/N
R. VALVE
48
R. WHIPPER
BLUE
R. AUGER
17
18
12
FLUSH
SW.
WH/BK
8
ORANGE
C
NO
NC
1
CENTER VALVE
47
FILL
RIGHT
CNTR
LEFT
NO
C
41
CENTER WHIPPER
BROWN
CENTER AUGER
15
16
11
7
3
5
24
BLUE
L. VALVE
48
49
25
26
COLD VALVE
VIOLET
45
WHITE
GRAY
BROWN
HEATER
ON/OFF
CYCLE THERMO
RED
22
RED
23
L. WHIPPER
L. AUGER
13
14
10
6
YELLOW
RED
HEATER
34
33
29
27
30
28
31
BLACK
PILOT LAMP
21
ORANGE
PORTABLE
SW.
BROWN
FILL VALVE
43
WHITE
TRANSFORMER
6
12
5
11
2
8
1
7
LIGHT
BALLAST
DOOR
RED
FUSE
BLACK
DWG# 73030

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Commercial Food Equipment Service Association

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