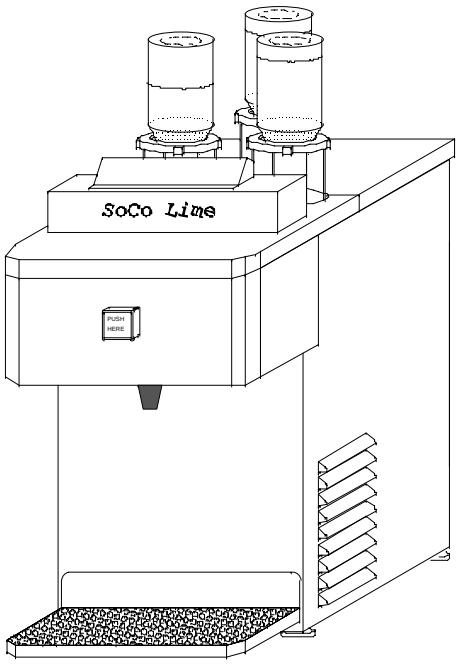
Southern Comfort Lime

SoCo



Installation and Service Manual

INTERNATIONAL CARBONIC INC.
16630 Koala Rd.
Adelanto, California 92301
800 854-1177

9/15/04

IMPORTANT: This manual is a guide for installing, operating, servicing and maintaining this equipment. Refer to Table of Contents for page location of detailed information to answer questions that arise during installation, operating, service and maintenance, or installation of this equipment.

TABLE OF CONTENTS

PREFACE

INTERNATIONAL CARBONIC INC. has enjoyed over 53 years of manufacturing excellence in the field of carbonation and in the beverage related industry. We have been located in the Southern California area since 1952 and have a long and proud history with quality as our standard and innovation as our goal. Originally started just after World War II in Canfield Ohio as Carbonic Dispensers we enjoyed patents on the first Sodajet type carbonator. This method of carbonation instantaneously carbonated the water to 100% saturation. We developed the first patented dispensing valve to dispense bulk beverage with carbonation equal to or in excess of bottled beverages. A valve with three flavors and soda was another first. We were the first to incorporate the total post-mix package; i.e., carbonation, refrigeration & the ability to dispense from one self contained unit. We have pioneered many such firsts and will continue to develop advance systems for the future, such as electronic interrogatable portion controls to electronic liquid level controls.

We hope you enjoy this product that has been produced to give many years of trouble free service. We thank you for your purchase and hope we may serve you in the future.

SOCO CHAPTER I

GENERAL DESCRIPTION

This chapter gives the description, theory of operation, and design data for the SOCO unit, Southern Comfort/Lime juice unit.

SYSTEM DESCRIPTION

The SOCO unit is a complete self-contained liquor dispenser which when supplied with Southern Comfort and lime juice, will dispense a delicious chilled SOCO drink. The unit consists of a cabinet, refrigeration system, modular peristaltic pumps, and lighted merchandising. The cabinet is housed in an attractive black vinyl and then decaled with vibrant SOCO Decals. The front plate and drain are formed from attractive grained stainless steel. The SOCO unit has been designed to fit in the smallest possible space while dispensing a maximum amount of highly chilled 1oz, servings of Southern Comfort and lime.

Essentially the SOCO unit is designed to plug and play. For proper function the SOCO unit must have 120-volt electrical supply and proper space around unit to allow the refrigeration to breath during operation. The SOCO unit is designed with a unique lift off drain pan that can be emptied at any convenient drain outlet.

DESIGN DATA

SOCO

Cabinet:

Height ..	17 ½
Overall Height w/Merchandiser	22 ½
Width	11 ¾
Depth	14 7/8
Depth w/Switch Housing	17 ¾

Weights:

Shipping	75 LBS.
Operational weight	69 LBS.

Refrigerant requirement (R-134a)	3.18 ounces 90 grams
Ambient operating temperature	40 F to 100 F

Electrical Requirements:
The cooling unit requires a 120 VAC, single phase, 60-Hertz power circuit.

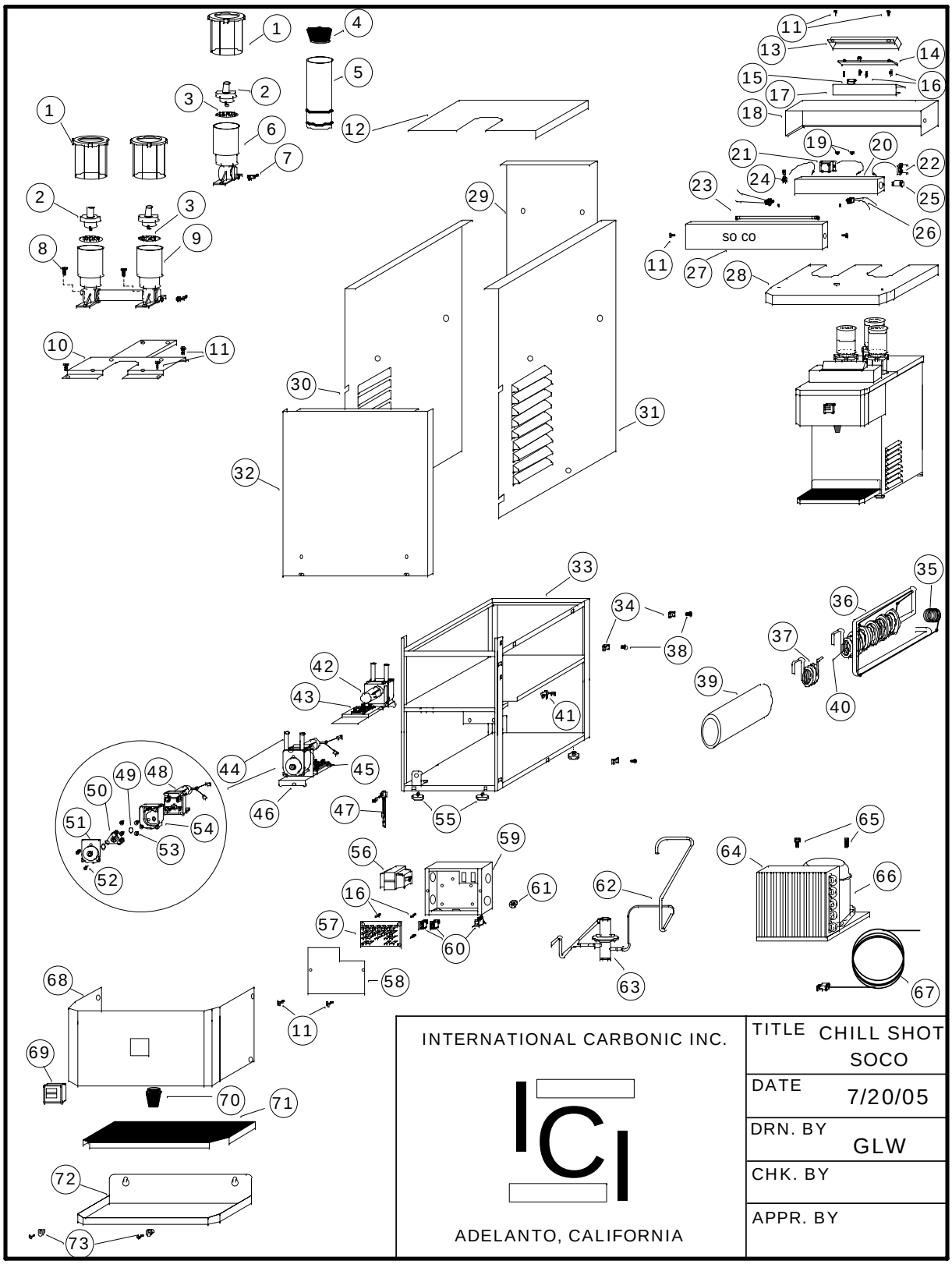
Circuit Ampacity	3.1 Amps
Condensing Unit	2.1 Amps
Peristaltic Pump Assembly	1. Amp

REFRIGERATION 1/9 H.P. capillary air-cooled.

THEORY OF OPERATION

The SOCO unit was designed to cool and dispense a chilled serving of alcohol based Southern Comfort and lime-juice. After initial connection to an electrical outlet and installing the Southern Comfort and lime juice bottles into the bottle reservoir's. The unit's push switch must be activated until a small portion of Southern Comfort is dispensed. In approximately 15 minutes from the time the unit is electrically activated the unit will dispense a chilled shot below 32 degrees.

When the Push Switch is pushed the incoming Southern Comfort/lime juice is routed to peristaltic pumps, and then through respective cooling coils that are positioned next to or near to the refrigeration evaporator coil. The temperature of the incoming Southern Comfort is at ambient temperature as it enters the cooling coil. As the incoming Southern Comfort passes through the coil the heat is removed from the Southern Comfort and chilled to a temperature acceptable for a quality drink, normally a temperature 7 to 16 degrees is reached. The Southern Comfort is now directed to a dispensing nozzle where the Southern Comfort is mixed with lime-juice to dispense a drink below 32 degrees Fahrenheit.

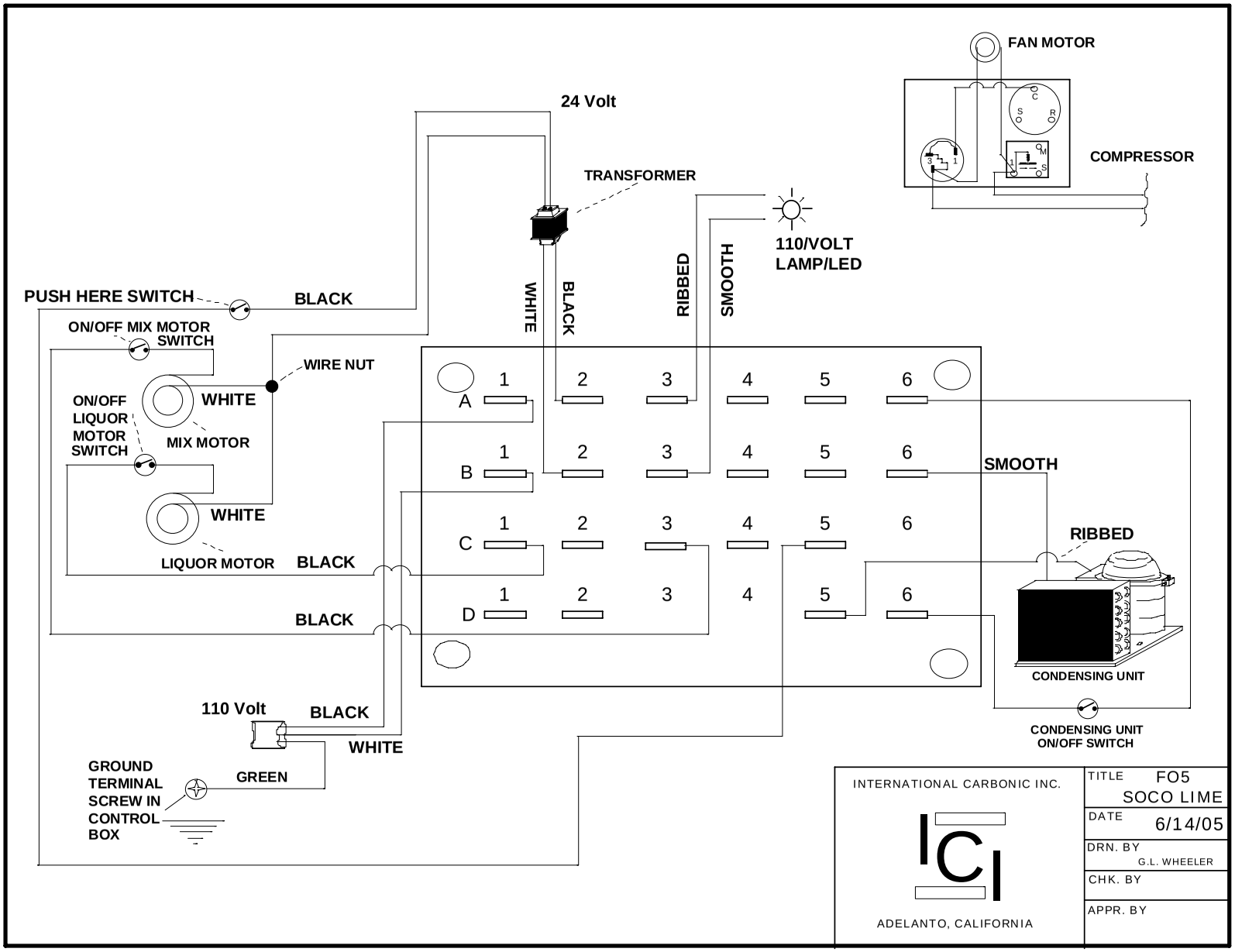

so co
INTERNATIONAL CARBONIC INC.
ICI
ADELANTO, CALIFORNIA
TITLE CHILL SHOT SOCO
DATE 7/20/05
DRN. BY GLW
CHK. BY
APPR. BY

SO CO CHILL SHOT

SYM	QTY	PART NO.	DESCRIPTION
1	3	12074	SUPPORT ASSEMBLY, BOTTLE RESERVE
2	3	12008-CS	BOTTLE CAP ASSEMBLY
3	3	18013	STRAINER
4	1	S1845	LIME TUBE CAP
5	1	S1844	LIME TUBE
6	1	12004	BOTTLE RESERVE, ONE BOTTLE
7	2	18020	1/4P X 1/4H PLASTIC FITTING
8	6	A0023	SCREW, 10-24 X 3/8 TH SS
9	1	12005C	BOTTLE RESERVE, 2 BOTTLE AASEMBY
10	1	S1836-SC	BOTTLE MTG BRKT
11	14	A0020	8-32 X 3/8 T.H., S.S. SCREW
12	1	S1825-SC	LID, BACK
13	1	S1862	LED LIGHT BAR COVER
14	1	S1851-SC	LED LIGHT BAR, SOCO
15	2	TM04	SNAP BUSHING
16	8	S1335	TERMINAL SPACER
17	1	S1850	LED BRACKET
18	1	S1831	LOGO BRACKET
19	2	A0060	SCREW, 6-32 X 1/4, FLAT HEAD
20	1	S1861	MERCHANDISER/LIGHT BASE
21	1	S0952	BALLAST
22	1	S0958	STARTER HOLDER
23	1	S0956-9	LAMP, 9"
24	1	E0665	STRAIN RELIEF
25	1	S0955	STARTER
26	2	S0973	LAMP HOLDER
27	1	S1832-SC	LOGO ID PANEL, SOCO
28	1	S1826	LID, FRONT
29	1	S1827	SERVICE PANEL, REAR
30	1	S1828	SERVICE PANEL, LEFT
31	1	S1829	SERVICE PANEL, RIGHT
32	1	S1830	FRONT PLATE
33	1	S1833	FRAME
34	17	S1335	SQUARE GROMMET NUT
35	1	Z0009	CAP TUBE, 12' - .042
36	1	S1834	EVAPORATOR COIL ASSEMBLY
37	1	S1835	COOLING COIL, MIX

SO CO CHILL SHOT

SYM	QTY	PART NO.	DESCRIPTION
38	17	A0014	SCREW, #10 X 1/2 PH TH COMBO SS
39	1	- - - - -	INSULATION, EVAP, 3" IPS X 3/4 WALL, 13"
40	1	S0509	ACCUMULATOR
41	1	E0664	STRAIN RELIEF
42	1	S1737-CS	PERISTALTIC PUMP ASSY, CHILL SHOT
43	1	S1741-CS	PP CONTROLLER, CHILL SHOT
44	2	S1722	TUBING, NOR-6F-250, 8"
45	1	S1741	PP CONTROLLER
46	1	S1745	PERISTALTIC PUMP MODULE, SOCO
47	1	S-1699-SC	POTENTIOMETER, SOCO
48	2	S-1738	MOTOR/GEAR ASSY
49	2	- - - - -	PPM PLASTIC WASHER, PPM
50	2	S1740	ROLLER ASSY, PPM
51	2	S1739-C	HOUSING/COVER, PPM
52	6	- - - - -	SCREW, 6-32 X 3/4 PH SS
53	8	A0019	SCREW, 8-32 X 3/8 PH SS
54	2	S1739-H	PUMP HOUSING BODY, PPM
55	4	S1318	CUSHIONED FEET
56	1	S0276-A	TRANSFORMER
57	1	S1309	TERMINAL BOARD
58	1	S1840-SC	CONTROL BOX COVER, ONLY, SOCO
59	1	S1837	CONTROL BOX
60	2	S0766	ROCKER ON/OFF SWITCH
61	3	S0046	BUSHING
62	1	S1838	HOT GAS BY PASS DISCHARGE VALVE ASSY
63	1	S1839	HOT GAS BY PASS DISCHARGE VALVE
64	1	AZA0370YXAXA	CONDENSING UNIT, 1/9TH
65	2	A0046	5/16-18 X 3/4 FLANGE WHIZ LOCK
66	1	AZA0370YXA	COMPRESSOR ONLY, 1/9TH
67	1	E0141-12	POWER CORD
68	1	S1841	SWITCH HOUSING
69	1	S1313	SWITCH ASSEMBLY
70	1	E0581-B	NOZZLE, TWIST LOCK
71	1	S1843	SHOT REST
72	1	S1842	DRAIN PAN
73	1	S0743	DRAIN PAN MTG HARDWARE, SET


FAN MOTOR
COMPRESSOR
24 Volt
TRANSFORMER
110/VOLT
LAMP/LED
WHITE
BLACK
RIBBED
SMOOTH
PUSH HERE SWITCH
BLACK
ON/OFF MIX MOTOR
SWITCH
WIRE NUT
ON/OFF
LIQUOR
MOTOR
SWITCH
WHITE
MIX MOTOR
WHITE
LIQUOR MOTOR
BLACK
BLACK
A
B
C
D
1
2
3
4
5
6
SMOOTH
RIBBED
CONDENSING UNIT
CONDENSING UNIT
ON/OFF SWITCH
110 Volt
BLACK
WHITE
GROUND
TERMINAL
SCREW IN
CONTROL
BOX
GREEN
INTERNATIONAL CARBONIC INC.
ADELANTO, CALIFORNIA
TITLE FO5
SOCO LIME
DATE 6/14/05
DRN. BY G.L. WHEELER
CHK. BY
APPR. BY

CHAPTER II
INSTALLATION
SOCO

This chapter covers unpacking and inspection, selecting location, installing SOCO unit and electrical requirements.

UNPACKING AND INSPECTION

Upon receiving unit, immediately remove SOCO unit from shipping carton and inspect for shipping damage.

NOTE: Remove the SoCo unit from the shipping carton and inspect for shipping damage. If shipping damage is found immediately contact Sentry BevCon at (800) 661-3003. Do not discard the shipping carton or any shipping materials in the event a freight claim must be filed.

SELECTING LOCATION

IMPORTANT: Ambient temperature for cooling unit should not exceed 100 degrees “F". Operation of cooling unit in ambient above 100 degrees “F" can and will contribute to early failure of condensing unit and poor quality of finished product.

LOCATION RECOMMENDATIONS FOR THE SOCO UNIT

1. Position unit as close as possible to proper electrical source, 120V 6OHz.
2. Position unit with a minimum of 2" space between bulkhead and cabinet for sufficient space for ventilation. Allow enough space between ceiling and unit for bottle removal.

LOOSE - SHIPPED PARTS

Item No.	Part No.	Name	Qty
1	- - - - -	Installation/Service Manual	1
2	S1842	Drain pan	1
3	12008CS	Bottle Cap w/Sleeve	3
4	18013	Strainer	3

ELECTRICAL REQUIREMENTS:

The SOCO unit must be wire in accordance with N.E.C. or local ordinance.

CHAPTER III

SOCO UNIT INSTALLATION INSTRUCTIONS

Remove the SoCo unit from the shipping carton and inspect for shipping damage. If shipping damage is found immediately contact Sentry BevCon at (800) 661-3003. Do not discard the shipping carton or any shipping materials in the event a freight claim must be filed.

1. Find a convenient location to place the unit.
2. Install the stainless steel strainers in all three of the bottle reserves.
3. Attach two of the three bottle caps to two bottles of Southern Comfort.
4. Place the Southern Comfort bottles upside down in the front two bottle reserves and adjust the bottle supports to stabilize the bottles.
5. The lime-juice can be dispensed in one of two ways, first by attaching the third bottle cap to a bottle of lime-juice and placing that bottle upside down in the rear bottle reserve adjusting the bottle support to stabilize the bottle. The second option is to use the lime juice tube supplied with the unit. First remove the bottle support from the rear bottle reserve (clear plastic sleeve on bottle support) and then place the clear plastic lime tube into the rear bottle reserve (o-ring end down). Next pour the lime juice into the tube and cover with the black rubber stopper. **Note: It is recommended that the lime juice be refrigerated prior to use.**
6. Plug the unit into a 120-volt outlet. The refrigeration system will automatically start.
7. Activate the “PUSH HERE” switch until the Southern Comfort and the lime juice are dispensed. The level of Southern Comfort and lime juice in the bottles will drop as the cooling coils are filled.
8. In approximately 15 minutes the unit will dispense chilled “SoCo-Lime” mixed shots.
9. The recommended ratio of Southern Comfort to lime juice is 1-1/2 ounces of Southern Comfort to 1/4 to 1/8th ounce of lime juice. This ratio is preset at the factory prior to shipment.
10. To change the ratio by taste:
    a. Remove the stainless steel front splash panel. (four screws)
    b. Locate the adjusting switch in the front lower left corner of the cabinet. Turn the stem clockwise to increase the lime juice or counterclockwise to decrease the lime juice.
    c. Adjust lime juice until the desired taste is achieved.

SOCO LIME JUICE RATIO INSTRUCTIONS

To accurately check or adjust the juice ratio you will need a measuring cup with 1ounce graduations and timing devise with a second hand. Follow these steps:

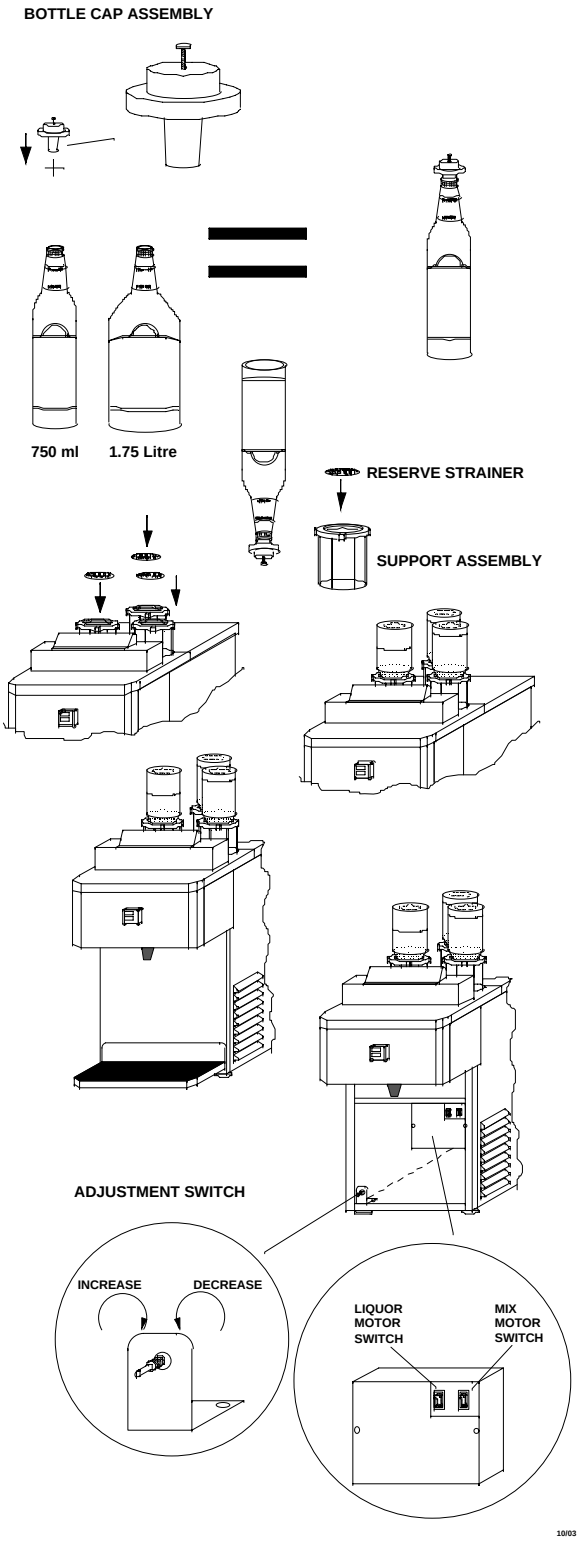
1. Remove the stainless steel front splash panel. (four screws)
2. Locate the adjusting switch in the front lower corner of the cabinet and the two rocker switches on the terminal box in the upper right corner of the cabinet. Both switches should in the ON position.

3. The switch on the right controls the lime juice pump. The switch on the left controls the Southern Comfort pump.
4. To check the flow rate of the Southern Comfort push the right switch (lime juice) to the OFF position.
5. Place the graduated container under the dispensing nozzle. Activate the “PUSH HERE” switch. Note the time it takes to dispense 6 ounces of Southern Comfort.
6. To set the lime juice ratio push the right switch (lime juice) to the ON position and the left switch (Southern Comfort) to the off position.
7. Place the graduated container under the dispensing nozzle. Activate the “PUSH HERE” switch for the same number of seconds it took to dispense 6 ounces of Southern Comfort. You want to have ½ to 1 ounces of lime juice in that same amount of time.
8. Locate the adjusting switch in the front lower left corner of the cabinet. Turn the stem clockwise to increase the lime juice or counterclockwise to decrease the lime juice. Recheck ratio (step 7) keep adjusting until you achieve the 1 ounces of lime juice in amount of time it took to get the 6 ounces of Southern Comfort.

FLOW PLAN BOTTLE MOUNT

Note: Unit should be positioned And Installed prior to the following being performed:

1. Remove cap from liquor bottle to be dispensed from unit.
2. Locate Bottle Cap/Sleeve Assembly. For .750 L bottle, a medium large sleeve is used. If a 1.75 litter bottle is used contact factory.
3. Install Bottle Cap/Sleeve Assembly onto the liquor bottle to be served.
4. Locate Reserve Strainer and place into the Bottle Reserve Assembly.
5. Carefully turn liquor bottle over and install into Bottle Reserve Assembly.
6. Adjust the Support Assembly to balance the liquor bottle.
7. Repeat steps 1 through 6 for each bottle to be served.
8. In preparation for mix adjustment the front panel of unit must be removed. This gives access to liquor motor switch, mix motor switch and adjusting switch for adjustment of mix motor.



CHAPTER IV
SOCO UNIT
OPERATORS INSTRUCTIONS

This chapter covers operators' responsibilities for daily pre-operation check, adjustments, cleaning, and sanitizing.

DAILY PRE-OPERATION CHECK

1. Make sure Southern Comfort reservoir is full and ready to dispense.
2. Make sure nozzle is clean.
3. Make sure electrical power is supplied to unit.
4. Make sure unit is clean.

COOLING UNIT MAINTENANCE

NOTE: Air circulation through the condenser coil required to cool the condenser coil/compressor, is drawn in through grills on cooling unit, through condenser coil and is exhausted out grills on the other side of the unit. Restricting air circulation through the cooling unit will decrease its cooling capacity.

To avoid needless and sometimes costly repairs, it is imperative to keep condenser fins clean. This may be accomplished by one of three methods. One method is use of a condenser brush (a longhaired, soft bristle brush) to gently sweep fins of condenser clean. Second method is to use a strong vacuum. The third method is to use C02 or an air hose to blow out condenser. The latter method should only be attempted after normal business hours to avoid dust contamination.

CLEAN NOZZLE

Use a bottlebrush and clean nozzle nightly.

PERIODIC INSPECTION AND CLEANING

Daily:

1. Clean Southern Comfort bottles and reservoir area with warm water.
2. Clean the beverage dispensing area.
3. Clean nozzle and all exposed areas on valve plate.
4. Wipe exterior of unit with moist towel.

Weekly:

1. Order Southern Comfort to maintain product inventory.
2. Check condenser coil for obstructions or dirt.

Monthly:

1. Clean condenser fins or filter to make sure the refrigeration unit has adequate airflow.
2. Check entire system for leaks or damaged components. Repair as necessary.

DO NOT USE ABRASIVE TYPE CLEANERS.

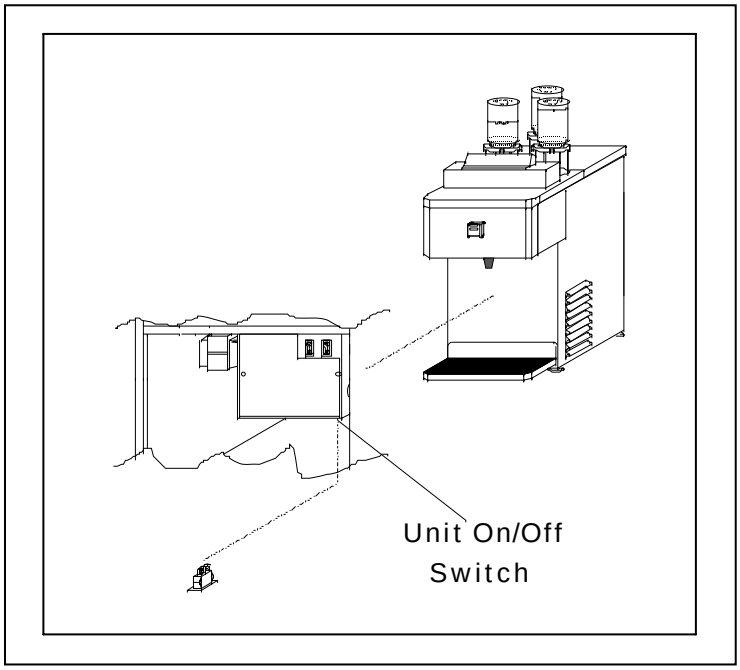
CLEANING CONDENSER COIL

IMPORTANT: Air circulation through the condenser coil required to cool the condenser coil/compressor, is drawn in through grills on cooling unit, through condenser coil and exhausted out grills on the other side of unit. Restricting air circulation through the cooling unit will decrease its cooling capacity.

NOTE: ***Cleaning condenser coil should be done during non-business hours.***

1. Unplug refrigeration unit power cord from electrical socket.
2. Remove 9 screws securing service panels, 3 screws per service panel. Remove panels in preparation for service.
3. Vacuum or use a soft brush to clean fins of condenser coil.
4. Replace panels.
5. Plug refrigeration unit power cord in electrical socket.

FLUSHING LIQUOR COIL



It is recommended to flush the Liquor Coil periodically. To accomplish this task shut off the condensing unit at condensing unit on off switch located under the control box on the lower right hand side.

Flush all liquor out of liquor coil and into a container to be reused.

After condensing unit has been off for at least one hour fill liquor reservoir with hot water and flush through coil. Flush coil until water comes out clear.

Refill reservoir with saved liquor and flush all water out of liquor coil.

When all water is flushed out of system turn on condensing unit. In approximately 15 minutes cold shots can be dispensed.

CLEANING AND SANITIZING

Your local Health Department rules and general area cleanliness should determine the frequency of which the unit should be sanitized.

SANITIZING PROCEDURES

Your local health department rules and general area cleanliness should determine the frequency at which the unit should be sanitized. Note: Your Liquor plumbing will not need cleaning as often as the Lime mix section of your unit if at all.

EQUIPMENT REQUIRED:

1. Stainless Steel container (product tank), or large volume container.
2. Cleaning Agent.
3. Sanitizing Solution.
4. Phenolphthalein.

NOTE: One recommended cleaning agent and sanitizing agent is manufactured by:

MT. HOOD CHEMICAL CORP.
4444 N.W. Yeon Avenue
Portland, Oregon 97210

Trade names are: STAR - CHLORINATED CLEANER
CROWN - 12.5% SODIUM HYPOCHLORITE BLEACH

Use STAR at 18 oz. per 1 gallon of water yields 2% Sodium Hydroxide Solution.

Use Crown at 2 ounce per 9 gallons of water (gives 200 PPM of available chlorine) at a minimum contact time of 10 minutes.

To perform the following refer to SOCO LIME JUICE RATIO INSTRUCTIONS

1. Turn off Southern Comfort at liquor switch. Activate push switch and empty out Lime juice and remove product from tubing by flushing with warm water.
2. Visually inspect valve by removing nozzle and inspecting nozzle and valve cavity. Clean nozzle with cleaning agent, then sanitizing solution, then with potable water. Inspect valve cavity and if dirty clean with soft bristle brush. Clean exteriors of nozzle tubes with a soft clothe and warm water. Replace valve nozzle then go to step #3.
3. Fill lime tube with a caustic-based (low sudsing, non-perfumed, and rinsed) detergent solution, (STAR). The solution should be prepared in accordance with the manufacturers recommendations, but should be at least 2 percent sodium hydroxide. Make sure the syrup lines are completely filled and allow standing for at least 10 minutes.
4. Flush the detergent solution from the lime tube with clean water. Continue rinsing until testing with phenolphthalein shows that the rinse water is free of residual detergent.
5. Fill the syrup lines with a low PH (7.0) chloride solution containing maximum 200-PPM chlorine. Make sure that lines are completely filled and allow standing for 30 minutes.
6. Fill lime tube with lime juice.
7. Draw lime juice only until chloride solution is dispensed from unit.
8. Taste the beverage to verify that there is no off taste.
9. Turn on Southern Comfort at liquor switch.

Note: When cleaning the liquor section the above is performed on the liquor section versus the lime section of the unit. IT IS IMPORTANT THAT THE UNIT BE UNPLUGGED AFTER STEPS 3, AND 5. If the unit is electrically engaged with a non-alcohol based liquid in the liquor side the unit, liquid will freeze in less than 7 minutes.

FREQUENTLY ASKED QUESTION:

Q. Should the machine be left on all the time?
A. Yes, your electrical usage will be minimal and the SOCO unit will have less electrical and refrigeration problems.

Q. If the machine is left on how much will the electricity bill go up?
A. The amount will vary depending on your area but on average the cost will be approximately $.75 per day.

Q. How often should I clean the unit.
A. As often as necessary, refer to previous section PERIODIC INSPECTION AND CLEANING.

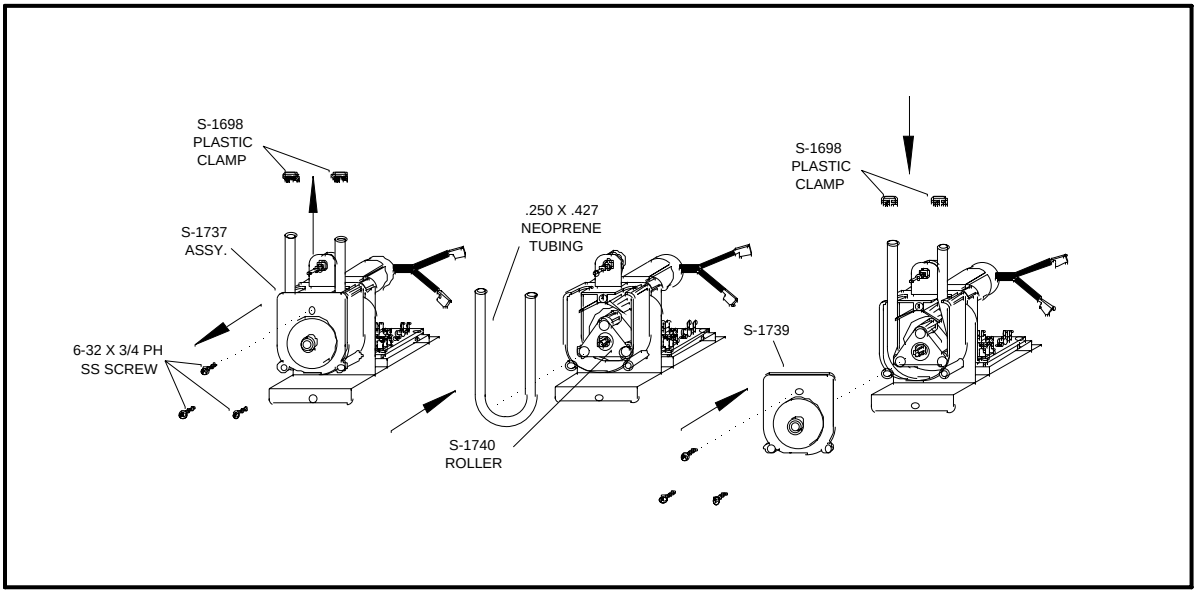
Q. What happens if the Southern Comfort gets low?
A. When you reservoirs are low the nozzle will have a noticeable drip wasting your product.

Q. Is there any periodic maintenance that must be performed?
A. Yes, again depending on usage your peristaltic pump tubing will have to be changed.

Q. How often must this tubing be changed?
A. Again depending on the usage approximately every 6 months to a year.

CHANGING PERISTALTIC PUMP TUBING

1. Remove #10 X 1/2" Phillips TH. Screw. Then slide out S-1027 Assy.
2. Remove three 6-32 x 3/4 PH screws.
3. Remove S-1739 cover.
4. Remove neoprene tubing by pulling tubing while turn S-1740 roller.
5. Replace old neoprene tubing with new.
6. Squeeze new tubing with pliers two insert tubing in between first roller and housing wall. Force tubing into position at second roller by spinning roller while inserting tubing.
7. Reverse procedure to reinstall S-1737 assembly.



TROUBLE SHOOTING

IMPORTANT: Only qualified personnel should service SOCO unit and components.

WARNING: To avoid personal injury and or property damage, always disconnect electrical power, before starting any repairs. If repairs are to be made to the Southern Comfort unit, drain Southern Comfort unit before proceeding.

COOLING UNIT

Trouble		Probable Cause		Remedy
Cooling or condensing unit non-operational	1.	No electrical power.	1.	Plug power cord into electrical box.
	2.	Improper voltage/amperage	2.	Check for proper voltage/amperage.
	3.	Loss of refrigerant.	3.	Repair leak and replenish refrigerant.
	4.	Bad overload and relay.	4.	Replace overload and relay
	5.	Compressor bad.	5.	Replace compressor.
	6.	Restriction (pinched or crimped line).	6.	Repair, straighten or replace defective line.
	7.	Condenser Dirty	7.	Clean condenser unit w/vacuum cleaner.
Condenser fan motor not operating	1.	Electrical cord loose or disconnected from condenser fan motor or compressor terminals.	1.	Tighten connections or replace cord.
	2.	Fan blade obstructed.	2.	Remove obstruction.
	3.	Inoperative condenser fan motor.	3.	Replace condenser fan motor.
Compressor does not operate	1.	No power source.	1.	Plug power cord to electrical box.
	2.	Electrical power to cooling unit turned off.	2.	Check line voltage.
	3.	Low voltage.	3.	Voltage must be at least 110 V at compressor terminals at start.
	4.	Loose, disconnected, or broken wire.	4.	Tighten connection or replace broken wiring.
	5.	Inoperative overload protector or start relay.	5.	Replace defective part.
	6.	Inoperative compressor.	6.	Replace compressor.
Note: During overload protector shut off condenser fan motor will continue to work. Otherwise, troubleshooting condenser fan motor problems is the same as “Compressor does not operate”, paragraph in addition to the following.				
Condenser fan motor not operating	1.	Electrical cord loose or disconnected from condenser fan motor or compressor terminals.	1.	Tighten connections or replace cord.
	2.	Fan blade obstructed.	2.	Remove obstruction.
	3.	Inoperative condenser fan motor.	3.	Replace condenser fan motor.

Southern Comfort leaking from nozzle after actuation	1.	Peristaltic pump tubing has lost its elasticity.	1.	a. Replace PPM tubing.
No Southern Comfort being dispensed	1. 2. 3. 4. 5. 6. 7.	No electrical power. Pinched or crimped lines. Broken liquor switch. Bad transformer. Disconnected wire. Defective PPM assy. Worn or defective neoprene tubing in PPM assy.	1. 2. 3. 4. 5. 6. 7.	Plug power cord into electrical box. Check line voltage. Repair defective line. Replace defective switch. Replace defective transformer. Attach disconnected wire. Replace PPM assy. Replace defective tubing.
No Southern Comfort being dispensed	1. 2. 3. 4.	Southern Comfort reservoir empty. PPM Assy defective. Defective neoprene tubing. Defective transformer.	1. 2. 3. 4.	Replenish Southern Comfort supply. Replace PPM Assy. Replace neoprene tubing. Replace transformer.

NOTE SECTION

Frequently Called Numbers:

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____