

Model C006

Flavor Dispenser

Operating Instructions

066869-M



**8/21/08 (Original Publication)
(Updated 8/16/12)**

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Fax: _____

E-mail: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072



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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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Section 1

Safety

We at Taylor are concerned about the safety of the operator when he or she comes in contact with the dispenser and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the dispenser to further point out safety precautions to the operator.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.

To Operate Safely:



DO NOT operate the dispenser without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor dispenser performance, health hazards, or personal injury.



Per IEC 60335-1 and its part 2 standards, "This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety."



DO NOT operate the dispenser unless it is properly grounded. Failure to follow this instruction may result in electrocution.



Always plug the dispenser into an approved electrical outlet. Do not touch the dispenser with wet hands. Failure to follow this instruction may result in electrocution.



Do not immerse the dispenser in water. Failure to follow this instruction may result in electrocution.



Observe the same safety precautions with the dispenser that you would with any electrical appliance. Failure to follow this instruction may result in electrocution.



All repairs must be performed by a qualified service technician with the main power supply to the dispenser disconnected. Failure to follow this instruction may result in electrocution. Contact your local authorized Taylor Distributor for service.



DO NOT operate the dispenser unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in electrocution. Contact your local authorized Taylor Distributor for service.



DO NOT operate the dispenser with larger fuses than specified on the dispenser data label.



Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.



This unit has many sharp edges that can cause severe injuries.



DO NOT use a water jet to clean or rinse the dispenser. Failure to follow this instruction may result in serious electrical shock.



This dispensing unit must be placed on a level surface. Use caution when moving the unit. Failure to comply may cause the unit to tip over, and result in personal injury.

This unit is designed to operate indoors.

DO NOT obstruct air intake and discharge openings: Minimum of 1" (25.4 mm) at the rear and 4" (102 mm) under the unit for adequate air flow.

NOISE LEVEL: This unit meets the airborne noise emission standard according to the applicable European Directive.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Overview

The flavor shot dispenser Model C006 dispenses nine flavors, combinations of flavors, and liquid sugar products in different volumes. The dispenser is supplied with a cord and grounding type plug. The dispenser is designed for indoor use only.

Specifications

Capacity: 9 tanks x approximately 1,000 ml.

Weight: approximately 65 lbs. (30 kg.), Crated Weight: 74 lbs. (34 kg.)

Dimensions: 24" D x 8" W x 25" H

Electrical Requirements

Electrical Requirements: 120V, AC, 15 amp., single phase, 60 Hz, supplied with NEMA cord and plug 5-15P.

The dispenser includes a micro controller and must be operated on grounded electrical wiring at all times. A qualified technician must complete any electrical servicing. Servicing of the dispenser by unauthorized personnel makes the warranty null and void.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipments frame.

Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.

Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.

Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.



FOLLOW YOUR LOCAL ELECTRICAL CODES!



CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!



DO NOT attempt any repairs unless the main power supply to the dispenser has been disconnected.



DO NOT install this equipment in an area where a water jet could be used. Failure to follow this instruction may result in severe personal injury from electrical shock.

Air Clearance

Always allow a minimum of 1" (25.4 mm) at the rear and 4" (102 mm) under the unit for adequate air flow.

Warranty

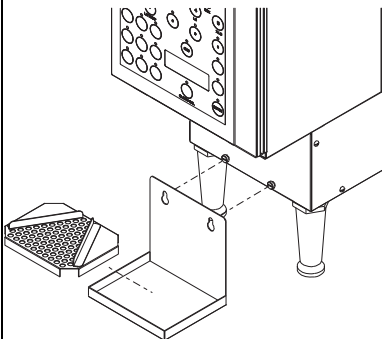
One year parts and labor, excluding wear items.

CAUTION: Warranty is valid only if required service work is provided by an Authorized Taylor Service Technician.

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

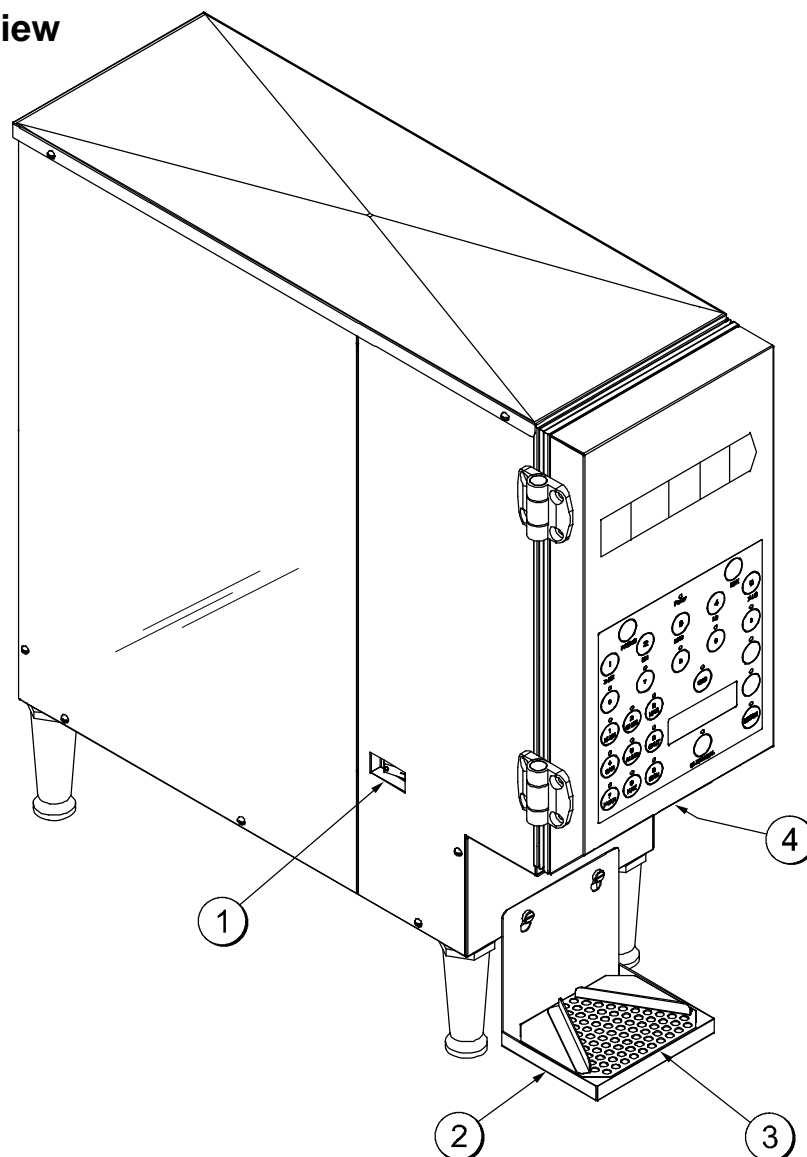
IMPORTANT: The unit must be cleaned, primed and calibrated prior to the first use. **ALL flavors and the sugar must be calibrated at time of start up. It is NOT optional to calibrate only one or two flavors.** If these procedures are not followed completely, the CUSTOM (combination) selector button will not operate.

Installing the Flavor Shot Dispenser

Step	Action
1	Place the flavor shot dispenser where it will best serve your operation.
2	Make sure that counters, platforms, and shelves are strong enough to support the weight of the dispenser and full containers of product (109 lbs. [49 kg.]).
3	Maintain a minimum of 1" (25.4 mm) at the rear and 4" (102 mm) under the unit for adequate air flow.
4	<p>DO NOT remove the legs from the dispenser or allow the dispenser to sit directly on the counter.</p> <p>Adequate air flow under the machine is necessary for proper operation.</p> <p>Make sure the legs at the four corners of the dispenser are firmly attached.</p> <p>Removal of the legs violates the warranty.</p>
5	Make sure the unit is level.
6	Plug the power cord into the proper electrical outlet (NEMA 5-15P).
7	<p>Install the drip tray and the splash shield.</p> 

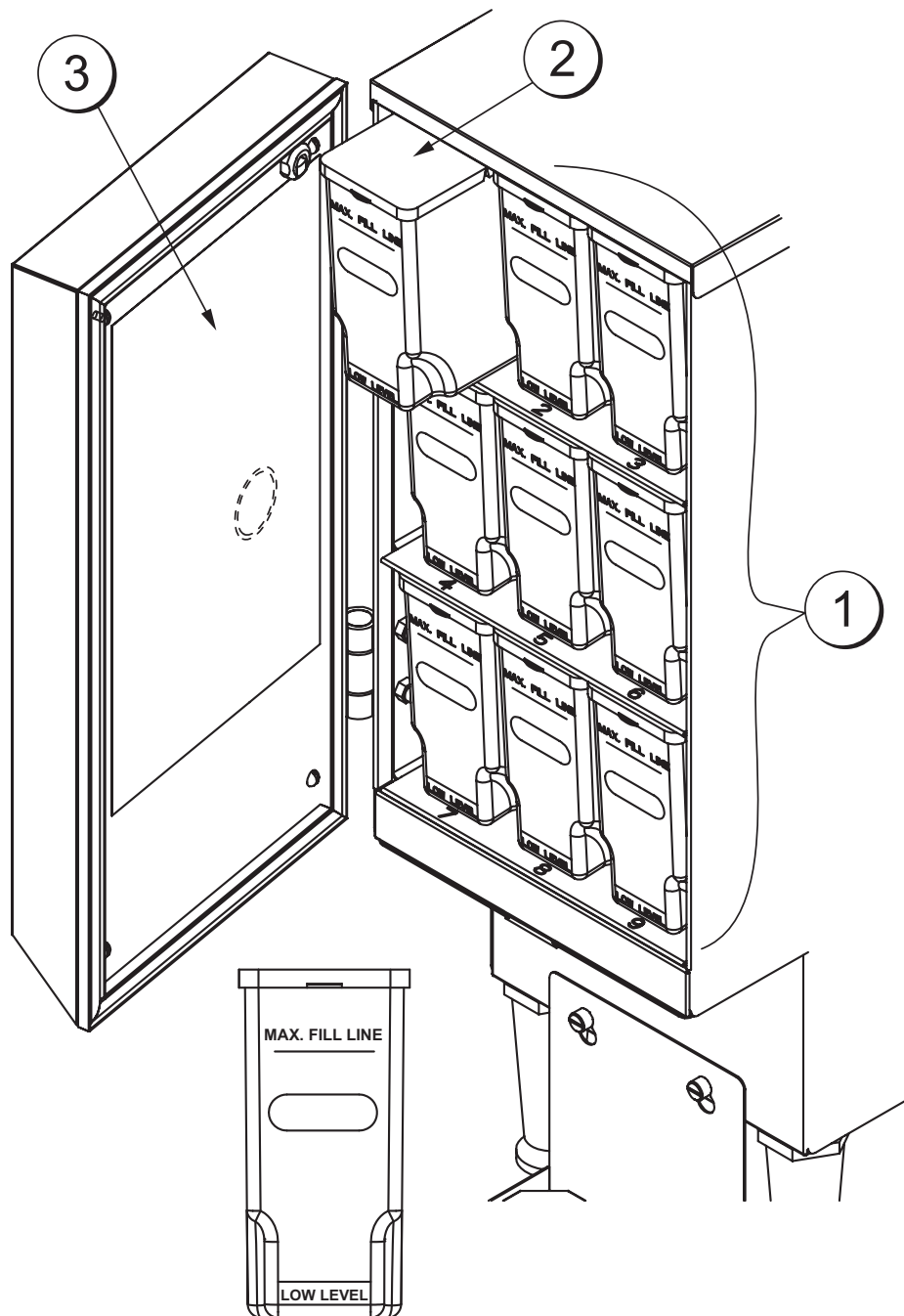
Section 3 Operator Parts Identification

Exploded View



ITEM	DESCRIPTION	PART NO.
1	Switch-Rocker (Power Switch)	048093
2	Tray-Drip	058346
3	Shield A.-Splash	X59366
4	Tube A.-Outlet	X59334

Inside Cabinet View



Inside Cabinet View Identification

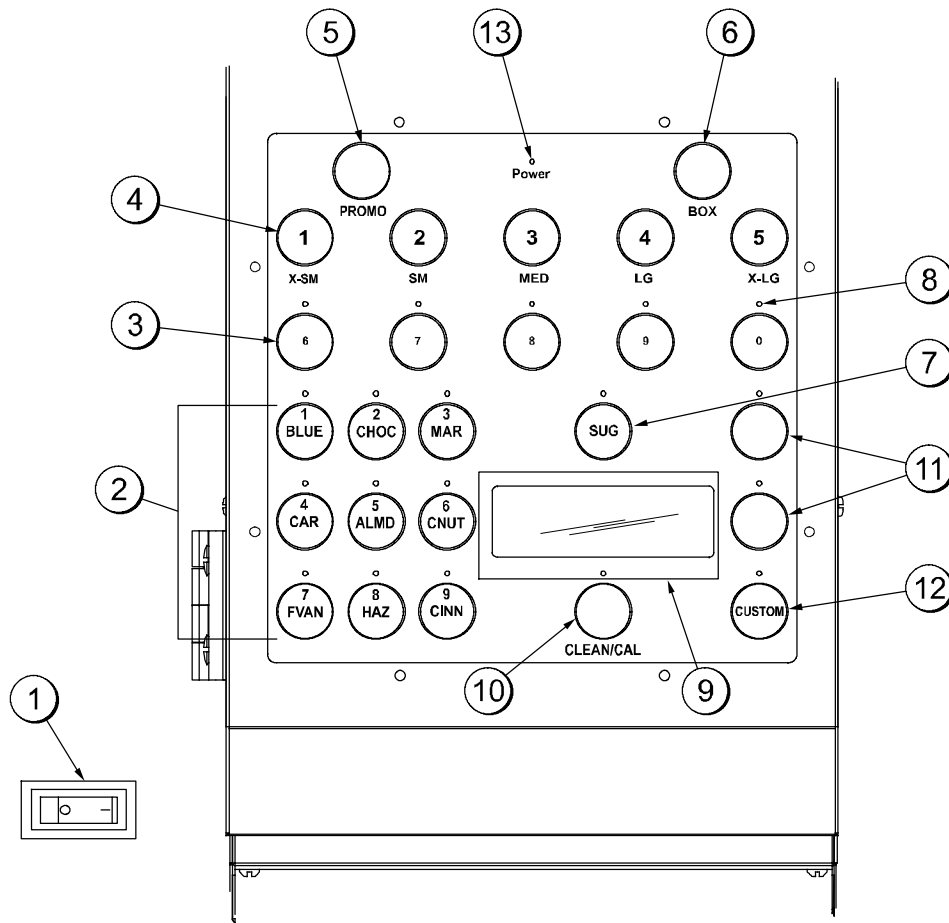
ITEM	DESCRIPTION	ABBREVIATION	PART NO.
1	Syrup Tank		062244-
2	Cover-Tank Mix	- - -	059133
3	Decal-Mag-Instruction	- - -	059532-TAY

IMPORTANT:

There are nine individual flavor tanks. The tanks must be placed in their proper locations to correspond with current software and display characteristics.

All flavors are subject to change at any time.

Section 4 Important: To the Operator



ITEM	DESCRIPTION
1	Power Switch
2	Flavor Buttons
3	Product Buttons / Calibration
4	Size Buttons / Calibration
5	Promo Portion Button
6	Box of Coffee Button
7	Sugar Button
8	Indicator Lights (LED)
9	LCD Screen
10	Clean/Calibrate Button (Service Menu)
11	Preset Combo Buttons
12	Custom Flavor Button
13	Power Indicator (LED)

Power Switch

When the unit is plugged into a receptacle and the power switch is placed in the ON position, the power indicator light will illuminate. The power switch is left in the ON position during normal operations.

Selection Buttons

Flavor Shot Buttons

There are nine flavor shot buttons. When a particular flavor shot is selected, the light above that button will illuminate.

Note: All flavors are subject to change at any time.

SUG (Sugar) Button

When liquid sugar is selected, the light above that button will illuminate. Press the SUG button, and then the appropriate size, to dispense the liquid sugar. The sugar button works independently of the flavor shot selections.

Recipe Buttons

When a particular product is selected, the light above that button will illuminate.

ICED COFFEE
LATTÉ/CAP
FUTURE
FUTURE
FUTURE

Size Buttons

When a particular portion size is selected, the product will dispense.

X-SM	=	Extra Small
SM	=	Small
MED	=	Medium
LG	=	Large
X-LG	=	Extra Large
PROMO	=	Promotional or Future
BOX	=	Box of Coffee

Flavor Refill and Level Reset

When a MIX LOW condition is present, the flavor indicator will flash at 1/2 second intervals and at 1/4 second intervals when a MIX OUT is present. When a MIX OUT condition is present, that specific flavor will lock out until it is refilled and reset.

Each flavor can be reset individually at the full or low fill level: Full = HI (586 ml) and Low Fill = LO (195 ml).

Full Level: The operator may reset the level by filling the tank to the fill line and pressing and holding that specific flavor for 3 seconds. Upon reset, the LED will stop flashing and will be reset to sense a full tank (HI). The LCD will display “REFILLED HI XX” with the appropriate flavor (XX) abbreviation indicated for 4 seconds. The screen will automatically return to normal operation.

Low Fill Level: While the screen is reading “REFILLED HI XX”, the operator can press the same flavor button to set the control to the “LO” level. The operator may toggle between HI and LO, but once the flavor button has **not** been pressed for 4 seconds, the control is set for that level. The control will now be in the normal mode of operation.

The control can be reset **and** refilled prior to a MIX LOW or MIX OUT condition.

IMPORTANT: Any time a flavor is reset, be sure that the appropriate tank has been refilled to the fill line.

Liquid Sugar Refill: When a MIX LOW condition is present, the liquid sugar indicator will flash at 1/2 second intervals and at 1/4 second intervals when a MIX OUT is present. Replace the liquid sugar container with a full container and insert the sugar feed tube. Prime the sugar line by pressing the SUG (liquid sugar) button once and then pressing the “Box of Coffee” button once. Reset the refill level by pressing and holding the SUG button for 3 seconds.

Note: The LED's are above the flavor buttons. The LCD display is under the SUG button.

Service Display Menu

The Service Display Menu provides several screens to the operator and technician for set-up, monitoring and evaluation.

To enter the Service Display Menu, press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the product size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM). Once the Service Display Menu is entered, the following screens are available in the order shown. Cycle through the screens by pressing the CLEAN/CAL button.

1. CLEAN PRESS FLVR = Clean
2. CLEAN ALL <1> = Clean All Tanks
3. PRIME ALL <1> = Prime All Tanks
4. CAL PRESS FLVR = Calibrate (Must be performed at Start-up or unit will not dispense.)
5. BREAK IN = Break In New Product Tube
6. DATA PRESS PR/FL = Data

To exit the Service Menu, press and hold the CLEAN/CAL button for 3 seconds and release. **Note:** The display will read "COFFEE".

Cleaning Flavors and Liquid Sugar

Clean Menu Screen

The Clean Menu screen allows the operator to clean a **maximum of 4 flavors simultaneously**, including the sugar.

Step	Action
1	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
2	Upon entry, the screen will read "CLEAN PRESS FLVR".
3	Press the flavor button(s) to be cleaned (maximum of 3). The screen will read "CLEANING", and the LED(s) will illuminate.
4	The selected flavor(s) will clean simultaneously for 50 seconds. If sugar is selected, it will clean for 50 seconds. Note: The cleaning operation for any flavor or the sugar can be stopped by pressing that specific flavor/sugar button again.
5	Upon completion of the cleaning, the screen will return to "CLEAN PRESS FLVR".
6	Empty any remaining sanitizer/cleaner from the tanks prior to adding the flavor shot product.
7	Press the CLEAN/CAL button to advance within the Service Menu. Press and hold the CLEAN/CAL button for 4 seconds to exit the Service Menu.

Cleaning All Flavors and Liquid Sugar

Clean All Menu Screen

The Clean All Menu screen allows the operator to clean all the flavors and the liquid sugar simultaneously.

Step	Action
1	Remove the flavor tanks from the unit.
2	Clean the inside of the unit with a clean, damp cloth.
3	Prepare 4 cleaning containers with an approved 100 PPM cleaning/sanitizing solution.
4	Place one container on each shelf with the product tubes in the containers.
5	Place the sugar feed tube in the fourth container.
6	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
7	Upon entry, the screen will read "CLEAN PRESS FLVR".
8	Press the CLEAN/CAL button once to display "CLEAN ALL <1>".
9	Press the "1" (X-SM) button.
10	The display will read "CLEANING". Flavors 1 - 3 will clean first. When they are complete, flavors 4 - 6 will clean, followed by flavors 7 - 9, and then the sugar. The corresponding LED will illuminate while each flavor or the sugar is cleaning. (Each flavor and the sugar will clean for 50 seconds.)
11	Upon completion, the display will return to the "CLEAN ALL <1>" screen.
12	Empty any remaining sanitizer/cleaner from the tanks prior to adding the flavor shot product.
13	Press the CLEAN/CAL button to advance within the Service Menu. Press and hold the CLEAN/CAL button for 4 seconds to exit the Service Menu.

Prime All Flavors and Liquid Sugar

Prime All Menu Screen

The Prime All Menu screen allows the operator to prime all of the flavors, including liquid sugar, simultaneously. Be sure that every flavor, including liquid sugar, being primed has been **refilled** to the fill line indicated on the tank and the control has been reset (refer to Flavor Refill and Level Reset on page 12).

Step	Action
1	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
2	Upon entry, the screen will read "CLEAN PRESS FLVR".
3	Place an empty coffee cup beneath the dispensing spout.
4	Press the CLEAN/CAL button twice to display "PRIME ALL <1>".
5	Press the number "1" (X-SM) button.
6	The display will read "PRIMING". Flavors 1 - 3 will prime first. When they are complete, flavors 4 - 6 will prime, followed by 7 - 9, and then the sugar. The corresponding LED will illuminate while each flavor or the sugar is priming.
7	Upon completion, the display will read "PRIME ALL <1>".
8	Press the CLEAN/CAL button to advance within the Service Menu. Press and hold the CLEAN/CAL button for 4 seconds to exit the Service Menu.

Calibrate Flavors and Liquid Sugar

Calibrate Menu Screen

The Calibrate Menu screen allows the operator to calibrate and dispense volume for each flavor and liquid sugar. **IMPORTANT: Calibration is by weight, NOT volume.**

Step	Action
1	Place a scale under the dispensing spout and place an empty cup on the scale. Reset the scale to "000".
2	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
3	Upon entry, the screen will read "CLEAN PRESS FLVR".
4	Press the CLEAN/CAL button three times to display "CAL PRESS FLVR".
5	Press the flavor in need of calibration. The screen will read; example: "CAL 100.00 GM".
6	Check the amount dispensed displayed on the scale "XXX.X" and enter it onto the dispenser using the numeric buttons 0-9 listed under the size and recipe buttons.
7	Once the last digit has been entered, press the CLEAN/CAL button once to return to the CAL PRESS FLVR screen. Note: Proper calibration may take more than one attempt.
8	Repeat steps 5 - 7 until the flavor being calibrated is within $\pm 5\%$ of the 100 grams (95.0 - 105.0 grams).
9	Repeat steps 5 - 8 for all flavors in need of calibration.

IMPORTANT: The unit must be cleaned, primed and calibrated prior to the first use. ALL flavors and the sugar must be calibrated at time of start up. It is NOT optional to calibrate only one or two flavors. If these procedures are not followed completely, the CUSTOM (combination) selector button will not operate.

Data Menu

Data Menu Screen

The Data Menu screen allows the operator to view the total number of cycles completed since the last reset for a product flavor combination.

Step	Action
1	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
2	Upon entry, the screen will read "CLEAN PRESS FLVR".
3	Press the CLEAN/CAL button five times to display "DATA PRESS PR/FL". Coffee is the default product and can be changed by pressing any product button.
4	Press the selected product/flavor combination. The corresponding flavor and product LED's will illuminate. The product will be displayed up to 6 characters, a space and the number of cycles for the flavor/product combination dispensed from 0 to 65000.
5	To reset the selected product/flavor counter, the operator should press and hold the flavor button for 4 seconds. The counter will reset to 0.
6	Press the CLEAN/CAL button to return to the "CLEAN PRESS FLVR" screen.
7	Press the CLEAN/CAL button to advance within the Service Menu. Press and hold the CLEAN/CAL button for 4 seconds to exit the Service Menu.

Cleaning Lockout

This unit is manufactured with a 60 day lockout cleaning feature. To minimize the amount of product discarded in this process, the CLEAN/CAL light will flash for three days prior to the 60th day. At the end of day 60, the unit will lockout (no dispensing allowed) and the screen will display "LOCKED FOR CLEAN". At that time any remaining product in the tanks must be discarded prior to performing the cleaning process.

To unlock the unit the operator must clean the unit. After the unit is cleaned, press and hold the "CLEAN/CAL" button for 4 seconds. The screen will display "CLEANED" for 4 seconds and will clear for normal operation.

Section 5

Operating Procedures

Assembly and Start Up

Step	Action
1	Plug the machine into an approved receptacle. The power indicator will illuminate on the front of the dispenser.
2	Open the front door to the dispenser.
3	Remove all tanks and lids.



ALWAYS FOLLOW LOCAL HEALTH CODES!

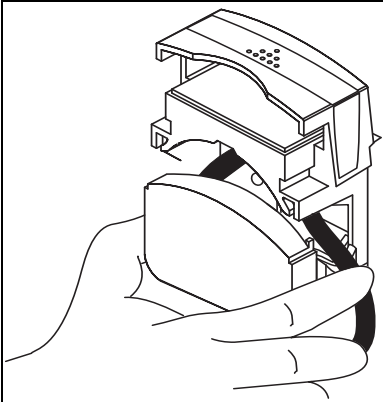
Cleaning/Sanitizing

Step	Action
1	Prepare a sink with an approved 100 PPM cleaning/sanitizing solution (example: Kay-5® or Stera Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.
2	Thoroughly wash, rinse, and sanitize all tanks and lids in the sink.
3	Prepare 3 cleaning containers with an approved 100 PPM cleaning/sanitizing solution.
4	Place one container on each shelf with product tubes in the containers.
5	Prepare another cleaning container of cleaning/ sanitizing solution.
6	Place the sugar feed tube in the cleaning/sanitizing solution.
7	Press the CLEAN/CAL button. The screen will prompt the operator to enter the access code. Use the size buttons to enter the code as follows: 3 (MED) 2 (SM) 1 (X-SM).
8	Upon entry, the screen will read "CLEAN PRESS FLVR".
9	Press the CLEAN/CAL button once to display "CLEAN ALL <1>".

Cleaning/Sanitizing (Continued)

Step	Action
10	Press the “1” (X-SM) button to begin cleaning. The three flavors corresponding to the top row of flavor keys will clean first. Upon completion, the three flavors in the next row will clean, followed by the three flavors in the last row, and then the SUG (liquid sugar). The cleaning procedure will take approximately four minutes.
11	Remove and discard any cleaning/sanitizing solution remaining in the cleaning containers.
12	Remove the sugar feed tube from the cleaning/sanitizing solution and allow it to drain.
13	Install the sugar feed tube in the liquid sugar container.

Product Tube Removal/Installation

Step	Action
1	Discard any remaining product in the tank.
2	Wash and rinse the tank and the lid.
3	Fill the tank with clean water to the fill line on the tank.
4	Place a cup under the dispensing spout. Note: Refer to the “Clean Flavors and Liquid Sugar” instructions within the Service Menu on page 14.)
5	Activate the flavor selection corresponding to the product tube in need of replacement. This will pump the water from the tank and tube.
6	Remove the product tank.
7	Place the dispenser power switch in the OFF position.
8	Unplug the dispenser from the wall receptacle.
9	Remove the right side panel.
10	Carefully open the pump cover.
11	Remove the product tube from the stainless tubes.
12	Install the new product tube onto the stainless steel tubes.
13	Route the product tube through the pump. (Be sure to route the tube properly. The pumps are directional.)
14	Carefully align the product tube, making sure the tube is centered over the pump rollers.
15	Press down on the tube at both ends to remove slack and carefully close the pump cover. Make sure there are no kinks and that the tube stays centered over the rollers.
	

Product Tube Removal/Installation (Continued)

Step	Action
16	Follow the Break In Flavor instructions starting on page 23 for the flavor line that was replaced.
17	Refer to Cleaning Flavors and Liquid Sugar on page14.

Note: To minimize or eliminate any mistakes when replacing and installing a new tube, remove and replace one tube at a time.

Break In Flavor (Product Tube)

Step	Action
1	Prepare a cleaning container with an approved 100 PPM cleaning/sanitizing solution (example: Kay-5® or Stera Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.
2	Remove all three syrup tanks from the shelf containing the tank with the new product tube.
3	Place the cleaning container on the shelf and insert the product tubes in the container.
4	Press the CLEAN/CAL button to display the screen that prompts the operator to enter the access code.
5	Using the size buttons, enter access code: 3 (MED) 2 (SM) 1 (X-SM). Upon entry, the screen will read "CLEAN PRESS FLVR".
6	Press the CLEAN/CAL button four times until the screen displays "BREAK IN FLVR".
7	Press the appropriate flavor button.
8	The pump will run for 2-1/2 minutes and automatically shut off.
9	Repeat steps 1, 3, and 7. The pump will run for another 2-1/2 minutes and automatically shut off.
10	Remove and discard any cleaning/sanitizing solution remaining in the cleaning container.
11	Wipe the interior of the cabinet with a clean, damp cloth.
12	Reinstall the syrup tanks in their appropriate positions.
13	Reprime all three syrup lines as follows: In the standard operator mode, select the appropriate flavor button and then the "small" button. Repeat this procedure twice for each flavor to eliminate air pockets in the line.
14	Calibrate the flavor that received the new product tube. (See page 17.)

Dispensing Flavor Shots - Hot Beverages

To dispense flavor shots for hot beverages (Coffee, Hot Chocolate), follow these steps:

Step	Action
1	Select the appropriate cup for the customer's order.
2	Place the cup under the dispensing spout.
3	Press the flavor button. Note: If a combination flavor is desired, first press the CUSTOM button. Then press the desired 2 or 3 flavor buttons.
4	Press the appropriate cup size button. (Pressing the cup size button will dispense the flavor shot product.) Note: After pressing the flavor button, you have up to three seconds to press the cup size. If you do not press the cup size within three seconds, you must repeat steps 3 and 4.
5	Remove the cup.

Dispensing Flavor Shots - Box of Coffee

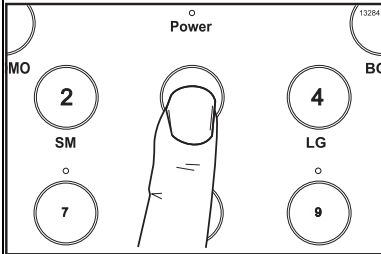
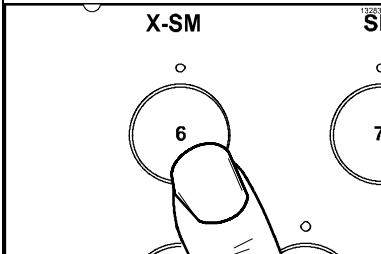
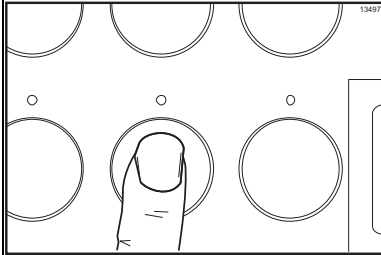
To dispense the flavor shots for the box of coffee, follow these steps:

Step	Action
1	Place a small coffee cup under the dispensing spout and press the flavor button.
2	Press the Box of Coffee button. This will dispense the proper amount of the flavor shots for the coffee.
3	Place a funnel on the box of coffee. Pour the flavor shots from the coffee cup into the box of coffee.
4	Fill the box of coffee with 108 oz. of coffee.

Dispensing Flavor Shots - Iced Coffee

To dispense the flavor shots for Iced Coffee, follow these steps:

Step	Action
1	Select the appropriate cup for the customer's order.
2	Fill the cup 2/3 full with ice.
3	Place the cup under the dispensing spout.
4	Press the flavor button. Note: If a combination flavor is desired, first press the CUSTOM button. Then press the desired 2 or 3 flavor buttons.
5	Press the ICE COFF button.
6	Press the appropriate cup size button. (Pressing the cup size button will dispense the flavor shot product.)



Dispensing Flavor Shots - Latté (Hot or Iced)

To dispense the flavor shots for Latté drinks, follow these steps:

Step	Action
1	Select the appropriate cup for the customer's order.
2	Fill the cup 2/3 full with ice. Note: Skip this step for hot Latté.
3	Place the cup under the dispensing spout.
4	Press the flavor button. Note: If a combination flavor is desired, first press the CUSTOM button. Then press the desired 2 or 3 flavor buttons.
5	Press the LATTE/CAP button.
6	Press the appropriate cup size button. (Pressing the cup size button will dispense the flavor shot product.)

Section 6 Cleaning and Maintenance

Cleaning Procedure



ALWAYS FOLLOW LOCAL HEALTH CODES!

To disassemble and clean the unit, the following items will be needed:

- Brushes (provided)
- Cleaner/Sanitizer (example: Kay-5® or Stera Sheen®)
- Single service hand towels

Equipment Cleaning and Maintenance Schedule

Function	Procedure	Frequency
Initial Flavor Fill	Reset the level for each flavor.	After cleaning tanks
Flavor Refill	Reset the level for each flavor.	After adding product to tanks (full or low fill level)
Prime	Prime All.	After cleaning tanks
Calibrate	Calibrate each flavor.	Weekly and after cleaning tanks.
Daily Cleaning	Wipe the outside of the machine down with a clean, sanitized towel. Use a brush to clean the dispensing spout. Wash, rinse and dry the drip tray.	Daily
Sixty Day Cleaning	Perform a complete machine breakdown. Dispose of all existing product. Wash, rinse, and sanitize tanks. Perform cleaning procedure. Reset the cleaning cycle by holding the Clear/Cal button for 4 seconds.	Every 60 days.

Section 7

Troubleshooting Guide

General Troubleshooting

Problem	Probable Cause	Remedy
1. Dispenser will not operate.	a. Unit is not plugged in. b. Power switch is in the OFF position.	a. Plug the unit into a receptacle. b. Place the power switch in the ON position. The power indicator light will illuminate.
2. Dispenser will not dispense product.	a. There is no product in the unit; i.e., there is a MIX OUT condition. b. The product tube is obstructed or kinked. c. The product tube is not properly aligned over the pump rollers. d. Unit is in the 60 day lockout.	a. Add product to the fill line and reset (full or low fill level). Full = HI (586 ml) and Low Fill = LO (195 ml). b. Clear the obstruction or kink. c. Realign the product tube, centering it over the pump rollers and removing any slack. (See page 21.) d. Clean the unit. Then press and hold the CLEAN/CAL button for 4 seconds to reset the cleaning cycle.

Problem	Probable Cause	Remedy
3. An improper amount of product is being dispensed.	<ul style="list-style-type: none"> a. Incorrect calibration. b. The product tube is obstructed or kinked. c. The product tube is not properly aligned over the pump rollers. d. The unit was improperly reset. e. The product tube is damaged. 	<ul style="list-style-type: none"> a. Re-calibrate. b. Clear the obstruction or kink. c. Realign the product tube, centering it over the pump rollers and removing any slack. (See page 21.) d. Fill the tank to the fill line and reset (full or low fill level). Full = HI (586 ml) and Low Fill = LO (195 ml). e. Replace the tube.

If assistance or service is needed, please contact your local Taylor Distributor.

Section 8

Parts List

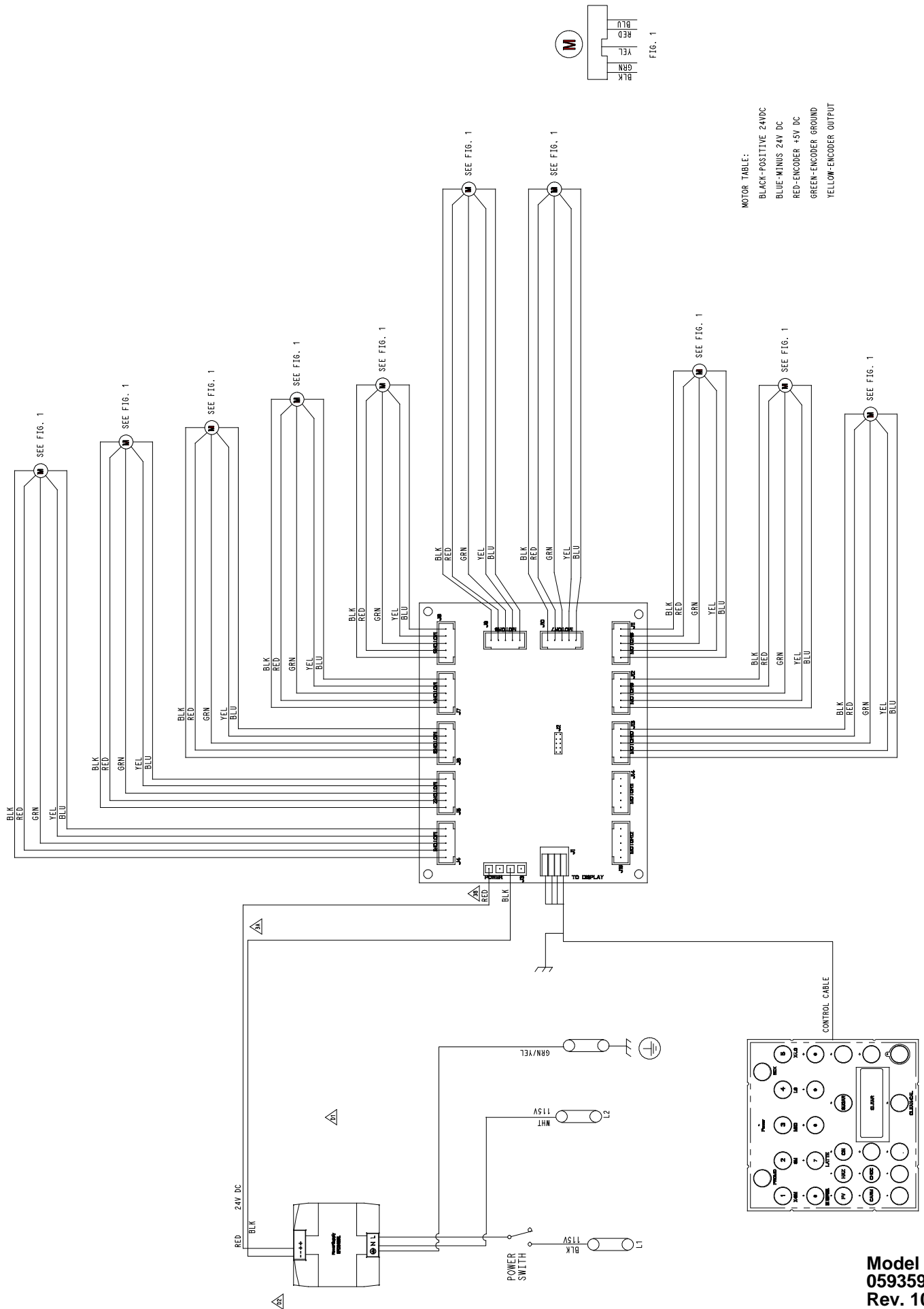
DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BOARD-CONTROL-FLAVOR SHOT	058542-SER	1	103		
BRUSH-DBL END-PUMP & FEED	013072	1	000		
BRUSH-DRAW VALVE 1-1/2"OD	014753	1	000		
BRUSH-END-DOOR-SPOUT-SS-H	039719	1	000		
CABLE-INTERFACE/CONTROL *C006*	059140	1	000	GREY SLEEVE/DOOR	
CAP-ULTIMATE SYRUP	053040-WHT	1	000		
CORD-POWER-125V-15A-95"L-	042936-12	1	103		
COVER-TANK MIX *C006*	059133	9	103		
DOOR A.-FRONT *C006*	X58578	1	103		
CONTROL-TOUCH SCREEN W/DECAL	059086-SER	1	103		
GASKET-DOOR-FRONT *C006*	062263	1	000		
HINGE-DOOR *C006*	059340	1	000		
HINGE-DOOR *C006*	059340	2	000		
+PLATE A.-HINGE MOUNTING *	X59321	2	000		
SCREW-10-32X3/8 RHM-SS	006749	4	000		
SCREW-8-32X3/16 SS RHM	017551	4	000		
HARNESS-WIRE-POWER/CTRL *C006	059139	1	103		
HARNESS-WIRE-PUMP MOTOR/CTRL *C006	062268	1	103		
LABEL-MAG-CONTROL C006	059470-	1	000	FRONT/BLACK FLAVOR SELECT	
LEG-4" 3/8-16 STUD-PLASTI	024755	4	103		
MOTOR-GEAR 400 RPM	062269-05	10	103		
PANEL A.-DOOR *C006*	X59089	1	103	FRONT	
PANEL-SIDE-RIGHT LOWER *C006	058518	1	103		
PANEL A.-LEFT FRONT *C006*	X59319	1	103		
PANEL-SIDE-LEFT LOWER *C0	058530	1	103		
PUMP-PERISTALTIC 3.2MMIDX	058545-1	9	103		
PUMP-PERISTALTIC 6.4MMIDX	058545-2	1	103	SUGAR	
SHIELD A.-SPLASH *C006*	X59366	1	103		
SUPPLY-POWER 72W 24DC	059313-12	2	103		
SWITCH-ROCKER *370*POWER/	048093	1	103		
TANK-MIX	062244-	1	103		

+ Available Separately

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
TANK-MIX 2 *C006*	062244-11	1	103		
TANK-MIX 3 *C006*	062244-12	1	103		
TRAY-DRIP *C006*	058346	1	103		
TUBE A.-OUTLET *C006*	X59334	1	103		
TUBE A.-SUCTION-RIGHT *C006	X59529	3	000	1-16-04 & Up	
TUBE-PUMP-PERIS-2.4MMIDX2	067120-10	3	000	Length changed from 15" to 10" 1-16-04	
TUBE A.-SUCTION-MIDDLE *C006	X59530	3	000	1-16-04 & Up	
TUBE-PUMP-PERIS-2.4MMIDX2	067120-10	3	000	Length changed from 20" to 10" 1-16-04	
TUBE A.-SUCTION-LEFT *C006	X59531	3	000	1-16-04 & Up	
TUBE-PUMP-PERIS-2.4MMIDX2	067120-10	3	000	Length changed from 25" to 10" 1-16-04	
TUBE A.-SYRUP PICK UP	X53175	1	103		
TUBE-PUMP-PERIS-6.4MMIDX2	059152-60	1	000		

+ Available Separately

100712



MOTOR TABLE:
 BLACK-POSITIVE 24VDC
 BLUE-MINUS 24V DC
 RED-ENCODER +5V DC
 GREEN-ENCODER GROUND
 YELLOW-ENCODER OUTPUT