HR-5 INSTRUCTIONS

1. RECEIVING

Remove HR-5 from carton and make a thorough visual inspection for any signs of damage which might have occurred during transit. If any damage is found, show it to the carrier at once. Dixie-Narco, Inc., is not liable for any damage in transit.

WARRANTY NOTICE

This piece of equipment is registered at the factory under Dixie-Narco's Warranty Policy. It will not be necessary to return any card or notice of date of installation to Dixie-Narco.

WARNING

DO NOT PLACE NEWSPAPERS, MAGAZINES, OR ANY OBJECTS, AROUND LOUVERED AREAS TO INTERFERE WITH THE FREE CIRCULATION OF AIR THROUGH THE LOUVERS.

4. INSTALLATION

- A. Place HR-5 under counter in position for use.
- B. Remove louvered panel.
- C. Check refrigeration lines and temperature control lines for cracks or breaks, and condenser fan for free rotation.
- D. Replace louvered panel.

5. CONNECTION OF PRODUCT LINES

- A. All connections on inlet and outlet product lines have stainless steel male flare adapters.
- B. The outlet lines are numbered from 1 on the left to 5 on the right.
- C. A jumper is an available option to connect lines 4 and 5 into a continuous line if needed.
- D. The #1 Valve and circuit is the highest capacity circuit and should be used for the fastest moving product.
- E. The #5 Valve and circuit gives a slightly higher temperature drink and should be used for such products as dietary drinks, carbonated water, or the slowest moving product.

SANITIZE THE PREMIX SYSTEM

(With the proper line hookup, 2 or 3 product line systems can be sanitized simultaneously.)

- A. Pour five (5) ounces of Pennsan solution into a clean (Standard) product tank.
- B. Fill the product tank with potable water, seal the tank, and mix thoroughly.
- C. If already in service, unplug the dispenser.
- D. If there is product in the product system, use 2 prong 3 prong male quick disconnect adapter and connect gas line 2 prong socket to one end and product inlet line 3 prong socket to other end.
- E. Open dispensing valve and "blow out" all the product in the line.
- F. If the vender is "NEW" disregard steps D and E and connect the CO, Regulator's gas line to the mixed tank of Pennsan. Connect the dispenser's product line to the 3 prong plug on the tank of Pennsan.
- G. Open the dispensing valve until Pennsan runs from the valve. Close valve.
- H. This product system is now filled with Pennsan. Let the solution stand in the system for seven (7) minutes.
- I. Flush the system with Pennsan until the solution runs clean.
- J. Let the new Pennsan solution stand for two (2) minutes.
- K. Remove the gas supply line and dispenser's product line from tank of Pennsan and put them on clean product container that has been filled with a sanitizing solution consisting of potable water with 50 to 100 PPM chlorine. Open dispensing valve and allow to flow until Pennsan is thoroughly rinsed from system. Allow chlorine solution to stand in the system for five (5) minutes.
- L. Blow out the sanitizing solution with ${\rm CO}_2$ gas.
- M. Connect a tank of product to the product system and fill with product.
- N. Plug in the dispenser.
- Sanitize at least once every four (4) months.

7. ELECTRICAL SYSTEM & REFRIGERATION UNIT

- A. The refrigeration system is ready to operate; therefore, no further adjustments are necessary before starting unit.
- B. The unit operates on standard 115 volt, 60 cycle current, and has a ground wire built into the plug. Before connecting to existing circuit make sure this additional load of 4 amperes will not result in overloading of curcuit.
- C. As soon as the unit is plugged into the electrical receptacle, it will start and a pulldown process will begin building a reserve refrigeration ice bank. Pulldown time is approximately 3 hours, depending on the temperature of the cooling tank at the start. The compressor will be cycled automatically by the thermostat provided on the unit.

8. RANCO TEMPERATURE CONTROL (802,800,350.01)

A. ALL TEMPERATURE AND ALTITUDE ADJUSTMENTS ARE MADE WITH THE KNOB LOCATED ON THE OUTSIDE OF THE CONTROL BOX.

For colder temperature - turn knob clockwise.

For warmer temperature - turn knob counterclockwise.

When adjusting for a temperature change (other than an altitude adjustment) DO NOT TURN more than 1/8 of a turn at a time. Let the machine run overnight before making further adjustments.

B. REFRIGERATION CONTROL ALTITUDE ADJUSTMENT - Control is factory set at altitude of 500 ft. For higher altitudes, control should be adjusted to prevent freeze-up of product.

If the altitude is 1000 ft., turn knob 1/8 turn counterclockwise (warmer).

If the altitude is 2000 ft., turn knob 1/4 turn counterclockwise (warmer).

If the altitude is 4000 ft., turn knob 9/16 turn counterclockwise (warmer).

If the altitude is 6000 ft., turn knob 7/8 turn counterclockwise (warmer).

If the altitude is 8000 ft., turn knob 1 1/8 turn counterclockwise (warmer).

If the altitude is 10,000 ft., turn knob 1 3/8 turn counterclockwise (warmer).

- 9. DIETARY TYPE SOFT DRINKS To be no colder than 32.5°F to 33.0°F.
 - A. After the refrigeration system has just cycled, take the temperature of the product in the cup since this is the coldest that the product will be until the refrigeration system cycles again. When the temperature is taken at this time, if the coldest drink dispensed is not colder than 32.5°, then the dietary soft drinks will dispense satisfactorily. However, if the temperature of the product is colder than 32.5°F, then the temperature control would need to be adjusted 1/8 of a turn to a warmer position.
 - B. Let the refrigeration system run at least eight (8) hours.
 - C. If the temperature is still colder than 32.5°F, then duplicate steps A and B until the desired temperature of 32.5°F is obtained.

10. REMOTE BAR VALVE CLAMP KIT

distill

- A. This kit is to be used when dispensing through a remote bar valve in order to prevent damaging the product delivery lines of the bar valve. This kit is to be used with the HR-5 only.
- B. Installation Secure clamp bracket 1 to front of machine with sheet metal screw 5 (#8 x 3/8 Galv. Ph. Tr. Hd. Type "Z") provided. Place the cable clamp 2 (3/4") around the bar valve lines. Secure the cable clamp 2 to the clamp bracket 1 with the machine screw 3 (#8-32 x 3/8 S.S. Ph. Tr. Hd.) and the Keps nut 4 (#8-32) provided.

