



Service Bulletin 20-006

Rev 01 04/30/2020

Cleaning and Sanitizing 37x, 56x, and 77x Dispensers

FBD dispensers are shipped from the factory cleaned and sanitized in accordance with NSF guidelines. After installation of the dispenser, the operator must provide continuous maintenance as described in this bulletin and always adhere to state and local codes to ensure proper operational and sanitation requirements are met. Failure to properly clean and sanitize the dispenser can negatively affect components, drink quality, and dispenser operation. FBD recommends that the dispenser be sanitized annually or when the dispenser has been non-operational for an extended period of time.

A few precautions when cleaning:

- Water lines should NOT be disconnected during the cleaning and sanitizing process. This is to avoid contamination.
- FBD recommends using Stera-Sheen or Kay-5 for sanitizing.
- DO NOT use strong bleaches or detergents when cleaning the equipment. They could damage the plastic and metal parts.
- DO NOT use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, solvents, etc., on the dispenser as they can damage the finish on various materials.

Daily Cleaning

Use a mild soap solution, such as hand dish-washing detergent, diluted with water at 90°F to 100°F (32°C to 38°C) to clean the exterior of the equipment. Remove all product residue from the surfaces of the dispenser. Rinse thoroughly using clean water also at 90°F to 100°F (32°C to 38°C) to remove the remaining soap. Remove the drip tray (if not connected to drain plumbing) and cup rest and clean in a sink using a mild soap solution.

Sanitizing

The dispenser should be sanitized annually. Follow Kay-5 or Stera-Sheen directions for preparing the solution with clean water at 90°F to 100°F (32°C to 38°C). Kay-5 or Stera-Sheen are preferred because they also contain ingredients to assist in cleaning. The following procedure must be followed for sanitizing the dispenser in accordance with NSF guidelines. The process describes the procedure for one barrel. Repeat for additional barrels.

1	For 37x and 77x , press the up or down arrow on the keypad to highlight the barrel to be sanitized. Press the green button and then select OFF. Press the green button again and select DEFROST. For 56x , press OFF and then DEFROST for the desired barrel.
2	While the barrel is defrosting, remove the drip tray (if not connected to drain plumbing), splash plate, and the cover located behind the splash plate.
3	Disconnect the syrup line from the syrup BIB.
4	Once the barrel has defrosted, navigate to the MANUAL ON/OFF menu located under the SERVICE MENU section and activate both the CO ₂ and solution solenoids for the barrel to be sanitized.

(Instructions continued on next page)

**FBD TECHNICAL SUPPORT: 866-323-2777 (U.S.), 852-2369-3998 (International),
800-176-986 (Australia), or www.fbdfrozen.com**

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Please refer to the FBD web site (www.fbdfrozen.com) for information relating to FBD Installation, Operation and Service Manuals, Instruction Sheets, Technical Bulletins, Service Bulletins, etc.

5	Place a large container under the dispensing valve and drain the barrel. Activating the beater motor will facilitate draining the barrel when near empty. Deactivate the solution solenoid when the syrup lines have been purged. Continue purging the barrel and then deactivate the CO ₂ solenoid when the barrel has been emptied.
6	Take an empty BIB and cut off the connector. Attach the BIB connector to the connector on the syrup line – this will open up the syrup line connector and allow for cleaning solution to be pumped into the dispenser.
7	Turn off the water supply at the solution module using the shutoff valve. DO NOT disconnect water lines from the dispenser. This action prevents contamination.
8	Place the syrup BIB connector with adapter in the sanitizing solution.
9	Activate the solution solenoid and begin filling the barrel with sanitizing solution. Pull the relief valve as necessary to vent the pressure allowing the fill process to continue. Deactivate the solution solenoid when the barrel is 3/4 full.
10	Activate the beater motor and agitate for three minutes.
11	While the beater motor is agitating, dispense some sanitizing solution from both the relief valve and the sample valve to ensure the valves are sanitized as well.
12	Remove the BIB connector from the sanitizing solution and reconnect to the syrup supply.
13	Activate the solution solenoid.
14	Place a large container under the dispensing valve and drain the barrel. Activating the beater motor will facilitate draining the barrel. Deactivate the solution solenoid when the syrup lines have been primed with syrup. Continue purging the barrel and then deactivate the CO ₂ solenoid when the barrel has been emptied.
15	Restore the water supply.
16	Activate the solution solenoid and beater motor again. When the barrel is 1/2 full, deactivate the solution solenoid to stop the fill process.
17	Activate the CO ₂ solenoid and drain the barrel. This step removes the remaining sanitizing solution left in the barrel. Deactivate the CO ₂ solenoid and beater motor when the barrel is empty.
18	Navigate to the MAINTENANCE MENU and start the FILL BARREL process. Follow the prompts until the barrel is full.
19	If any sanitizer off-taste remains then drain the barrel again and refill.