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### Technical Bulletin Distribution:

The Lancer Engineering Department publishes a Technical Bulletin every other month. To subscribe or unsubscribe from the Tech Bulletin, go to [lancerworldwide.com](http://lancerworldwide.com). Lancer Installation and Service Manuals, Instruction Sheets, previous Technical Bulletins, and a complete index of Technical Bulletin articles are also available at [lancerworldwide.com](http://lancerworldwide.com). For general questions about the Tech Bulletin, email [custserv@lancerworldwide](mailto:custserv@lancerworldwide) or call (888) 846-6729.

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Please take into consideration the following steps to ensure a proper extended shutdown.

### 1. BiB or Syrup Boxes

Disconnect all BiBs and/or syrup boxes. Store boxes in a climate controlled environment.



### 2. Syrup Lines

Remove the syrup from all the lines and perform the standard cleaning and sanitation procedure as described in the manual of your dispenser.



### 3. Ice Bin/Ice Cooled Systems

In case your dispenser has an ice bin, remove all ice and clean the ice bin using the cleaning procedure described in the manual of your dispenser.



### 4. Valves

The nozzles and diffusers of the valves must be removed and sanitized using the cleaning and sanitation procedure as described in the manual of your dispenser. Keep the nozzles and diffusers in a clean and dry storage area.



### 5. Ice Maker

If you have an ice maker installed, please follow the operational instructions to properly shut off that equipment, and/or unplug.



### 6. Water & CO2 supply

After having performed all above actions please shut off the water and CO<sub>2</sub> gas supply to your dispenser.



Continued on next page

**Please take into consideration the following checklist to ensure a proper restart after extended downtime.**

### **1. Rotation**

- For optimum freshness, always use syrups that are in date, which is listed on Bag-in-Box (BIB) container. (Rotate stock; use oldest first.)
- Ensure all BIB syrup lines are properly labeled by brand at the connector.
- Ensure BIBs are properly connected and contain syrup.
- Ensure BIB connectors are sanitized weekly or after each BIB change.
- Ensure syrup pressure gauge is set at recommended PSI (Fast Flow and LEV valve)?

### **2. Cooling**

- Only ice should be stored in the ice bin.
- Ensure Ice is in full contact with cold plate and bin. Ice should be periodically stirred.
- Ice chunks should be broken into small cubes.
- Ice bin should be clean and draining properly.
- Ensure drink temperature is between (32° – 40°F)
- If dispenser is mechanically refrigerated, the condenser (grill opening) needs to be clean and free from obstructions.

### **3. Carbonation**

- Ensure all pressure regulators are set to manufacturer recommended settings (Stand-alone carbonators – 105 PSI, Remote refrigeration carbonators – 95 PSI, Cold carbonators or counter electric units – 75 PSI)
- The CO<sub>2</sub> tank needs to be turned on and ensure the tank is not empty.
- The carbonator is plugged in/turned on.
- Ensure back-up CO<sub>2</sub> tank is upright, chained and in a vented area.

### **4. Presentation**

- Do not use soap, bleach/unapproved chemicals.
- Do not leave nozzles soaking overnight.
- Complete a daily dispenser sanitizing log.
- Nozzles, diffusers, lower valve body, levers, drip tray, drain, ice chute and inside of ice bin are all cleaned nightly with approved sanitizer solution.

### **5. Sensation**

- Ensure the water supply is turned on.
- Water lines are flowing and unblocked.
- Ensure the water filter expiration date has not passed
- Taste water and each brand without ice every morning, before serving customers. Should be free from off-taste and odor.
- Ensure water-to-syrup ratio taste is normal.

### Non-Food Contact Surfaces:

If you would like to take measures to disinfect non-food contact surfaces, the following products are recommended.

- **i7 Disinfectant Wipes** (Ecolab Inc/Kay Chemical Co.) EPA Reg No. 6836-340-1677
- **Clorox Disinfecting Wipes** (The Clorox Company) EPA Reg No. 5813-79
- **PURELL® Foodservice Surface Sanitizer** (GOJO Industries, Inc.) EPA Reg No. 84368-1-84150W



### Glass Surfaces:

The recommended glass cleaning solution is a Isopropyl Alcohol (IPA) Solution (minimum 70% alcohol), which will also effectively disinfectant.

We do **not** recommend using

- Chlorine based solutions (including Kay-5)
- Harsh or abrasive cleaners

**The glass used on Lancer Dispensers is a treated glass, therefore, any clear cleaner (with/without disinfectant) works. Non-clear cleaner can, over time, create build up that potentially could detract from the display.**



**Do not use IPA on the surrounding plastic. ABS may become severely damaged.**

For additional information see:

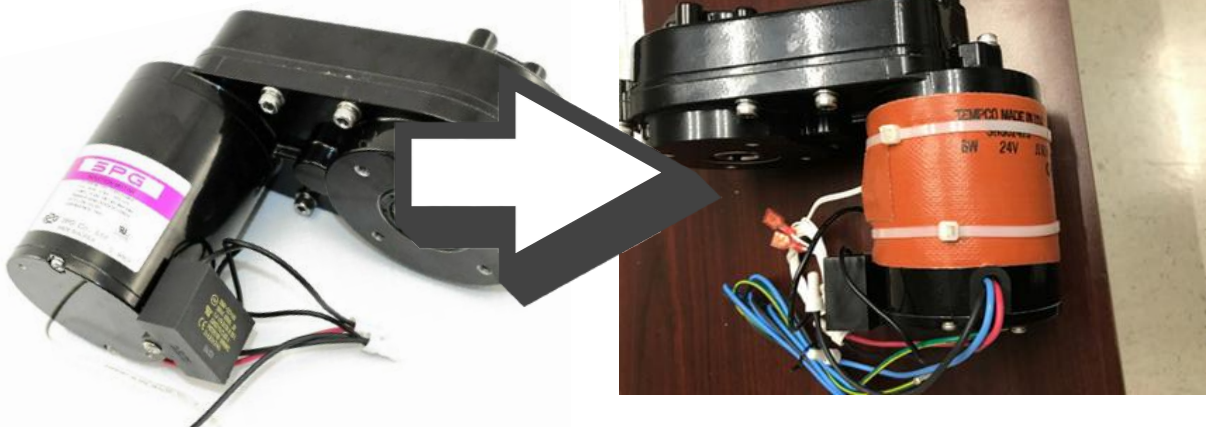
- CDC guidelines for Reopening Businesses <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>
- World Health Organization Guidance [https://apps.who.int/iris/bitstream/handle/10665/331705/WHO-2019-nCoV-Food\\_Safety-2020.1-eng.pdf](https://apps.who.int/iris/bitstream/handle/10665/331705/WHO-2019-nCoV-Food_Safety-2020.1-eng.pdf)
- National Restaurant Association Resources <https://restaurant.org/covid19>



***IBD Agitator Motor Changes***

The **IBD Agitator Motor PN:82-3834/01-SP** was created as a field replacement for failing motors in the field.

**Agitator Motor PN:82-3834/01-SP** will now include a **Heating Element (PN:81-0710)** and **Wire Ties (PN:11-0190)**.



The heating Element ensures normal operation of the Agitator Motor.

The wire ties ensure the heating element remains on the motor.

