



Please refer to the Schroeder America website (www.schroederamerica.com) for information relating to Schroeder America installation and Service Manuals, Instruction Sheets, Technical Bulletins, Service Bulletins, etc.

INSTALLATION INSTRUCTION, PARTS LIST AND CONFIGURATION GUIDE

FOR THE

PEPSI® 4 FLAVOR ELECTRIC DISPENSER

Dispenser Model No. 959



NOTICE:

The information contained in this document is subject to change without notice.

SCHROEDER AMERICA MAKES NO WARRANTY OF ANY KIND WITH REGARD TO THIS MATERIAL, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. SCHROEDER AMERICA shall not be liable for errors contained herein or for incidental consequential damages in connection with the finishings, performance, or use of this material.

This document contains proprietary information which is protected by copyright. All right reserved.

© Copyright 2015 by Schroeder America, all rights reserved.

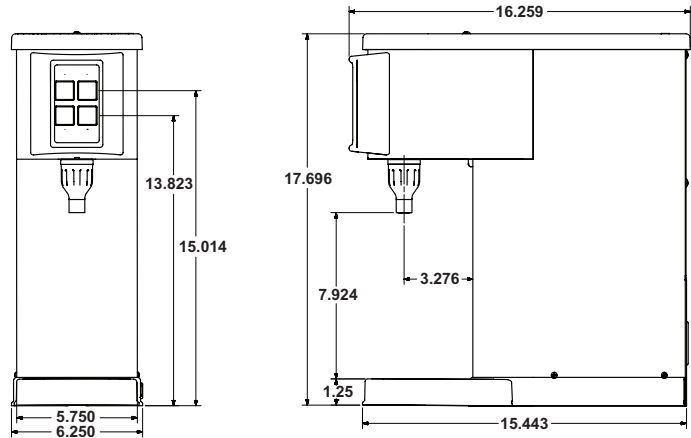
THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

This manual must be read and understood before the installation and operation of this dispenser.

Schroeder America
5620 Business Park • San Antonio, TX 78218
210.662.8200 • Fax: 210.667.2600 • www.schroederamerica.com
Toll-Free 877.404.2488

1. DISPENSER DIMENSIONS AND WEIGHT

- A. Four Flavor Electric Dispenser weight is 13.5 lb.
- B. Four Flavor Electric Dispenser shipping weight is 15 lb.
- C. Four Flavor Electric Dispenser shipping dimensions 9" x 22 3/8" x 24 5/8"



2. WATER, SYRUP AND ELECTRICAL REQUIREMENTS

	<u>Minimum</u>	<u>Maximum</u>
Water/Soda	40 PSIG (2.81 kg/cm ²) (275.8 kPa)	70 PSIG (4.92 kg/cm ²) (482.6 kPa)
Syrup (Sugar)	20 PSIG (1.41 kg/cm ²) (137.9 kPa)	70 PSIG (4.92 kg/cm ²) (482.6 kPa)

	<u>AC Input</u>	<u>DC Output</u>
Electrical	100-240 VAC, 50-60 Hz, 1.8 A	24 VDC, 2.5 A

3. INSTALLATION

A. RECEIVING

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At the time of shipment, the carrier accepts the unit and any claim for damage must be made with the carrier. Upon receiving unit(s) from the delivering carrier, carefully inspect carton for visible indication of damage. If damage exists, have carrier note same on bill of lading and file a claim with the carrier.

IMPORTANT

THIS APPLIANCE IS NOT TO BE USED BY CHILDREN OR PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION.

CHILDREN SHOULD BE SUPERVISED TO ENSURE THEY DO NOT PLAY WITH APPLIANCE.

B. (OPTIONAL) ATTACHING DISPENSER TO COUNTERTOP

The 4 Flavor Electric Dispenser can be installed loose on the countertop or mounted to the countertop.

1. If the dispenser will be installed loose, bumper foot pads (P.N. 670-0027) should be used to alleviate sliding of dispenser.
 - a. Remove cellophane from adhesive side of bumper pad and place on bottom of each foot.

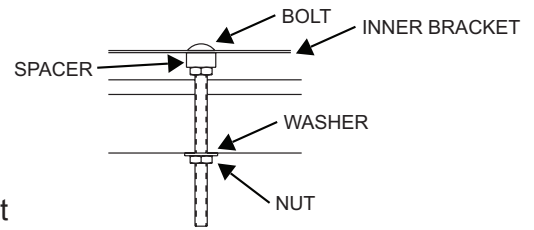
Bottom of Unit



2. If the dispenser will be mounted to the countertop, use fastener kit (P.N. 670-0013) containing the following parts:

- (4 each) Bolt, 10-24
- (4 each) Spacer
- (8 each) Nut, Hex, 10-24
- (4 each) Washer, Flat

- a. Attach the bolts to the inner support bracket using a washer and nut. Tighten the nut to keep the bolt firmly attached to the inner bracket.
- b. Using the template, locate the desired position of the dispenser and mark the center of the holes on the counter. Drill holes using 13/64 drill bit.
- c. Set dispenser on counter so that bolts protrude through holes in the countertop.



NOTE:

To comply with National Sanitation Foundation (NSF) requirements with the United States, unit base must be sealed to the countertop if no cleaning under unit will occur.

- d. Liberally apply Silastic® sealant (such as Dow Corning RTV 730 or equivalent) on base bottom edge.
- e. Apply additional sealant around bottom of base. Seal must have a minimum 1/2" radius to prevent crevices and to ensure a complete seal.
- f. Allow sealant to dry to MFG recommendations.
- g. Assemble washers and nuts to bolts from underneath the countertop. Tighten firmly. **DO NOT OVER TIGHTEN!**

C. CONNECTION TO ELECTRICAL POWER

WARNING

THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE-PRONG GROUNDED PLUG.

IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT.

DO NOT USE EXTENSION CORDS WITH THIS UNIT. DO NOT "GANG" TOGETHER WITH OTHER ELECTRICAL DEVICES ON THE SAME OUTLET.

1. Connect power supply cord to back of unit (Fig. 3.1)
2. Check the unit serial number plate for correct electrical requirements. Do not plug into electrical outlet unless unit electrical configuration, located on serial plate, agrees with local available power supply.
3. Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating, and plug in the unit.

Fig. 3.1 (Rear of Unit)



IMPORTANT

THIS EQUIPMENT TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION.

NOTE:

Water Regulation is highly recommended. Set water regulator to 65 PSIG.

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state and local codes.

D. CONNECTING SUPPLY LINES TO SOURCES

1. Use beverage barb fittings (1/4") to attach inlet water and syrup concentrate to flex tubing located at end of shut-off modules. Water and syrup concentrate lines are identified in Fig 3.2. Tubing can be routed through a hole in the countertop. Ensure proper size hose clamps are used to secure tubes.

Fig. 3.2 (Rear of Unit with Back Panel Removed)

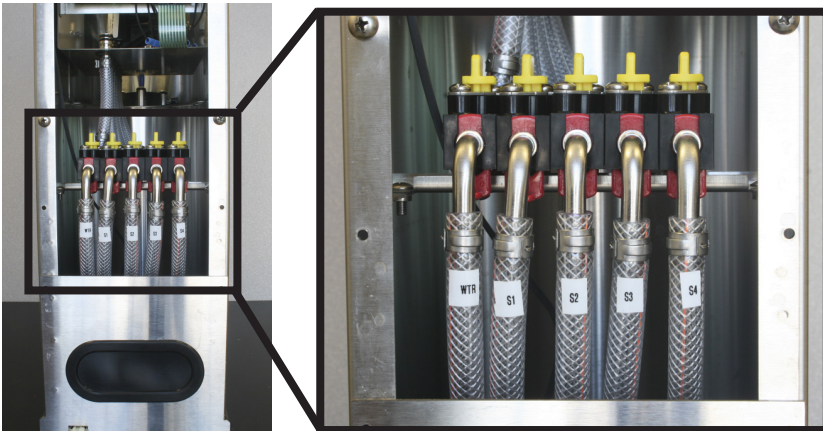
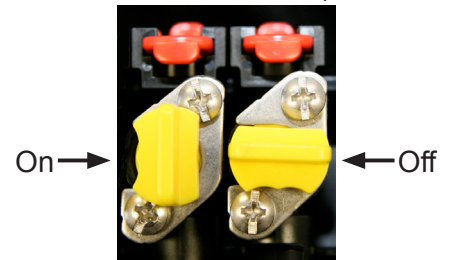


Fig. 3.3 (Top View of Shut off Module)



2. Turn water and syrup concentrate on at the source.
3. Turn water and syrup concentrate on at the shut-off modules by rotating yellow shut-off knobs clockwise (See Fig. 3.3). Verify the water is set to the target pressure of 65 PSIG and the syrup is set to the target pressure.
4. Check for leaks.

4. RATIO/BRIX

The Schroeder America Dispenser has been thoroughly tested and sanitized prior to shipment. The installer will be required to ratio/brix the dispenser.

NOTE:

Water valve has been pre-set and capped to flow at 2.0 oz/s (finished drink).
DO NOT ADJUST WATER VALVE, ONLY ADJUST SYRUP VALVES.

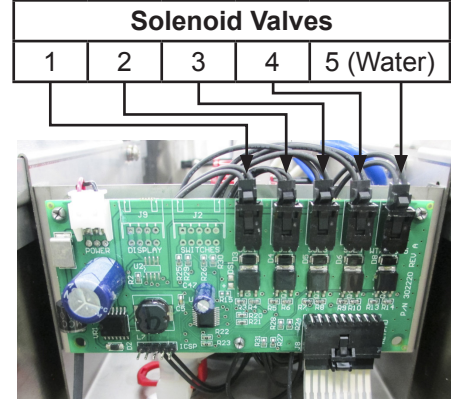
- A. Remove nozzle by twisting clockwise and pull down.
- B. Install Schroeder America Syrup Separator (P.N.: 316-0004) in place of nozzle.
- C. Membrane Switch (Fig. 4.1) is used to actuate the syrup and water solenoid valves. The PCB Assembly (Fig. 4.2), in the unit, indicates the locations of corresponding valves.

Fig. 4.1 (Front of Unit)



Button	Valves Activated
1	1 & 5
2	2 & 5
3	3 & 5
4	4 & 5

Fig. 4.2 (Rear of Unit)

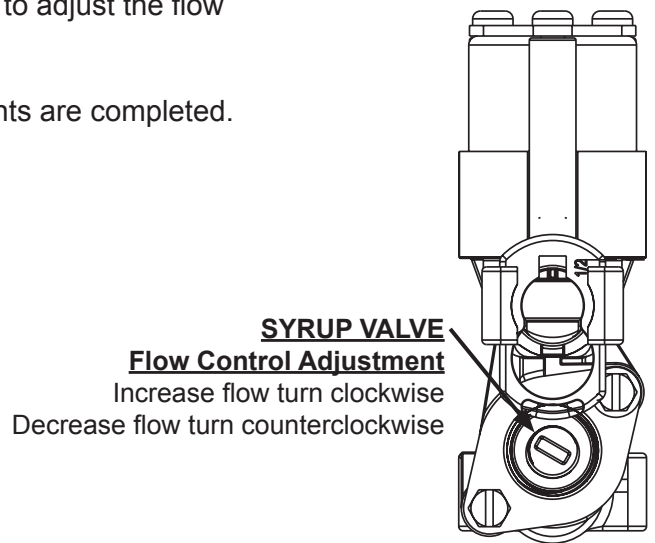


- D. Activate dispensing valve to fill the separator that was previously attached in-place of nozzle.
- E. Hold a 5.0 to 1 brix cup under the syrup separator and dispense water and syrup into cup to the targeted band widths of the cup.

NOTE:
Only adjust the syrup solenoid valves. The water solenoid valve has been pre-set to 2.0 oz/s.

- F. To adjust proper ratio, use a screw driver to adjust the flow control (see Fig. 4.3).
- G. Repeat process for each syrup valve.
- H. Remove syrup separator when adjustments are completed. Replace with dispenser nozzle.

Fig. 4.3 (Front of Valve)



5. CLEANING AND SANITIZING

The Schroeder America Dispenser is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The dispenser must also be cleaned and sanitized after installation is complete. It is recommended that the operator provide continuous maintenance as required by the manual and/or state and local guidelines to ensure proper operation.

- A. External/Internal Cleaning Solutions:
Cleaners (ivory liquid, calgon, etc.) should be mixed with clean potable water at a temperature of 90 to 110 degrees F. The acceptable mixture ratio is one ounce of cleanser to two gallons of water. Any NSF approved equivalent cleaner may be used. Rinsing must be thorough using clean potable water.
- B. Internal Cleaning:
 1. Remove top cover.
 2. Wipe inside of the dispenser with a clean cloth.
 3. Inspect to make sure any product residue has been removed.
 4. Wipe with a clean soft cloth.

IMPORTANT

ONLY USE INTERNAL CLEANING SOLUTIONS THAT ARE APPROVED FOR BEVERAGE DISPENSER APPLICATIONS, SUCH AS BevClean™. (NO CAUSTIC CHEMICALS SUCH AS INDUSTRIAL KITCHEN CLEANING CHEMICALS SHOULD EVER BE USED)

C. External Cleaning:

The stainless steel dispenser can be cleaned by wiping with a cloth soaked with warm cleansing detergent. Abrasive cleaning or scouring pads should not be used as they will scratch the dispenser finish.

NOTE:

Nozzle and diffuser must be cleaned daily.

D. Daily Cleaning - Nozzle and Diffuser

1. Remove nozzle by twisting clockwise and pull down. Diffuser is not removable.
2. Wash nozzle and diffuser with warm water. Ensure cleaning solution is rinsed off. Residual Solution will cause product off taste.
3. Reinstall nozzle by twisting counterclockwise while pushing up.

NOTE:

Nozzle and diffuser must be sanitized biweekly. Ensure sanitary gloves are used for this procedure.

E. Biweekly Sanitizing - Nozzle and Diffuser

1. Prepare sanitizing solution:
Prepare with a food grade non-ammonia, non-chlorine based sanitizing solution with clean potable water at a temperature of 90 to 110 degrees F.
Any chlorine/ammonia free sanitizing solution may be used and must be prepared according to manufacturer recommendations and safety guidelines.
2. Remove nozzle by twisting clockwise and pull down. Diffuser is not removable.

WARNING

DIFFUSER IS NOT REMOVABLE. ATTEMPTING TO REMOVE IT WILL DAMAGE DISPENSER.

3. Inspect nozzle for cracks or breakage.
4. Wash nozzle and immerse in a container of sanitizing solution for 15 minutes.
5. Wash diffuser with warm cleaning solution and inspect.
6. Wash diffuser and sanitize
 - a. (OPTION 1) Use Nozzle Sanitizing Assy. (P.N. 631-0187) accessory: Fill nozzle with sanitizing solution and install onto diffuser by twisting counterclockwise while pushing up onto diffuser. Leave on for 15 minutes.
 - b. (OPTION 2) If Sanitizing Nozzle Assy. is not utilized, wash diffuser, rinse and immerse in a food grade non-ammonia, non-chlorine based sanitizing solution for 15 minutes.
7. While the parts are soaking, visually inspect around the nozzle mounting area for syrup residue and wash area with cleaning solution.
8. Remove sanitizing nozzle from diffuser. Air Dry.
9. Remove nozzle from bath; air dry before re-installing onto diffuser.

F. Sanitizing Water Circuits:

Cleaning and Sanitizing are not required for potable water circuits. The potable water lines should remain connected during the cleaning procedures for the concentrate circuits to avoid contamination.

1. Disconnect concentrate container from product line.
2. Attach product line to container containing sanitizing solution mixed to mfg. recommendations (100 ppm is recommended)
 - a. Using yellow Shut-off, turn incoming water off.

NOTE:

Sanitizing solution temperature should be between 90° to 110° F (max).

3. Prepare enough solution to sanitize from the concentrate source to the dispenser.

NOTE:

OPTIONAL - using a fitment removed from a bag in box container. Attach fitment to concentrate fitting. Prepare sanitizing solution in a container and set fitment/fitting assembly in solution.

4. Press appropriate switch position, solution will begin to flow towards dispensing valve.
5. When color turns clear, concentrate line is full of sanitizer solution.
6. Wait 15 minutes.
 - a. Reconnect concentrate product line.
7. Purge sanitizer from line with concentrate product.
8. Purge until concentrate is flowing from dispensing valve.
9. Using yellow Shut-off, turn incoming water on.
10. Taste the beverage to verify that there is no off taste.
11. Repeat for every product or as needed.

WARNING

FLUSH SANITIZING SOLUTION FROM CONCENTRATE LINE AS INSTRUCTED. RESIDUAL SANITIZING SOLUTION LEFT IN SYSTEM COULD DAMAGE LINES AND DISPENSER PARTS. IT MAY ALSO CREATE A HEALTH HAZARD.

6. TROUBLE SHOOTING

A. No water dispensed

- Check water supply
- Check Shut-off module knob (is it open)
- Check ratio/brix adjustment
- Line plugged

B. No syrup dispensed

- Check CO₂ pressure
- Check for product (BIB)
- Check Shut-off module knob
- Check ratio/brix adjustment
- Line plugged

C. Weak product taste

- Check ratio/brix adjustment
- Check for plugged line
- Check Shut-off module knob - completely open
- Check syrup supply
- Check target water pressure setting is 65 PSIG

D. Strong product taste

- Check ratio/brix adjustment
- Check syrup CO₂
- Check water supply
- Check target water pressure setting is 65 PSIG

E. Membrane switch LEDs do not activate when buttons are pressed

- Check membrane switch ribbon is connected to control board
- Check power lead is connected to control board
- Check power connection to unit base, power supply-cord and receptacle at wall

7. TO REMOVE AND REPLACE THE MEMBRANE SWITCH ASSEMBLY (P.N. 602-0035)

- A. Remove the lid and back panel from unit.
- B. Disconnect the membrane switch from the PCB. (Fig. 7.1)
- C. Turn off Syrup and Water modules by rotating the yellow shut-off knobs counterclockwise. (Fig. 7.2)
- D. Thread ribbon cable out from behind valve bracket assembly. (Fig. 7.3)
- E. Remove Tube assemblies from valves by sliding clip retainer towards coil assembly. (Fig. 7.4)
- F. Thread tube assemblies under "D" shape support before removing screws. (Fig. 7.5)
- G. Remove (3) screws from nozzle adapter assembly and remove assembly. (Fig. 7.6)
- H. Remove screws from upper and lower bezel support bars and remove support bars. (Fig. 7.7)
- I. Slide ribbon cable through slot to remove membrane switch assembly. (Fig. 7.8)
- J. Replacing the membrane switch
 1. Install in reverse order of removal.

Fig. 7.1 (Rear of Unit)

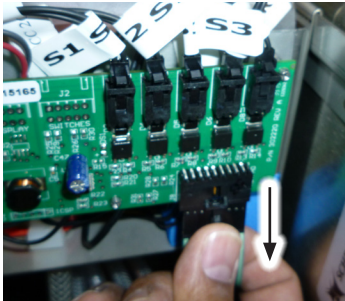


Fig. 7.2 (Rear of Unit)

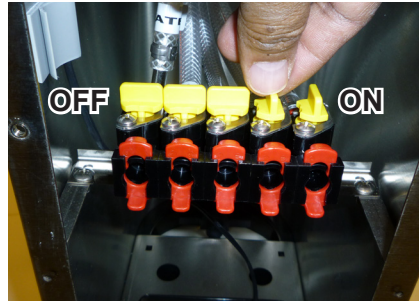


Fig. 7.3 (Top of Unit)

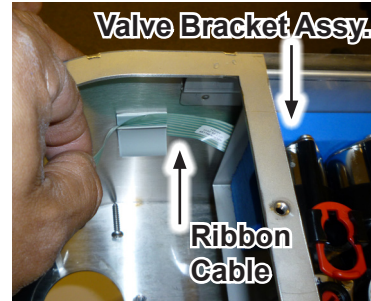


Fig. 7.4 (Top of Unit)

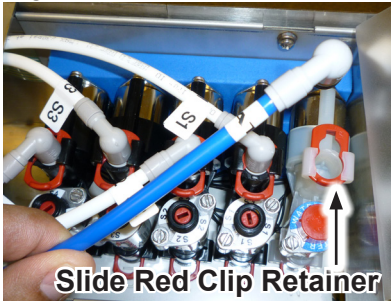


Fig. 7.5 (Top of Unit)

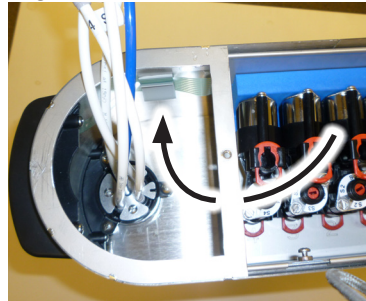


Fig. 7.6 (Top of Unit)

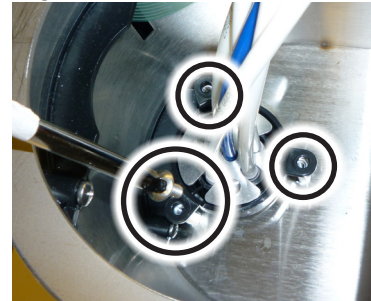


Fig. 7.7 (Removing support bars, view from top of unit)

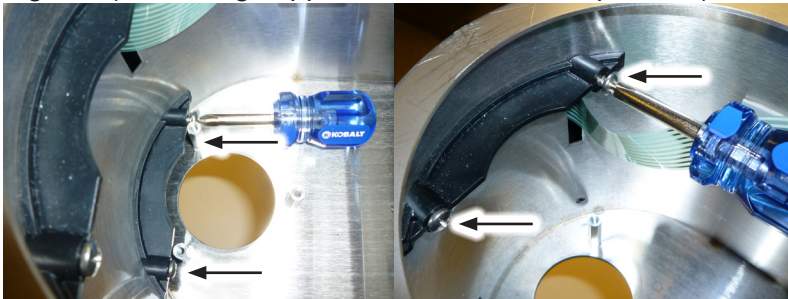
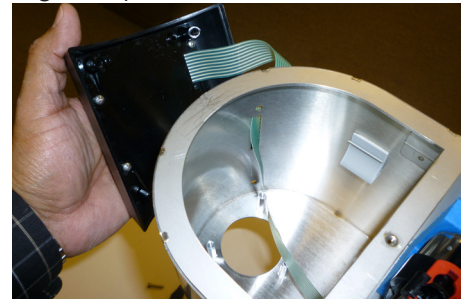


Fig. 7.8 (Remove Membrane Switch)



8. TO REMOVE AND REPLACE THE PCB (PRINTED CIRCUIT BOARD) (P.N. 600-0013)

- A. Remove the lid and back panel from unit.
- B. Disconnect the membrane switch and solenoid valves from the PCB. (Fig. 8.1 & 8.2)
- C. Insert flat head screw driver at outside edge of PCB and stand-off. (Fig. 8.3)

WARNING

DO NOT USE MAGNETIZED TOOLS. CONTACT WITH MAGNETIZED TOOLS WILL DAMAGE PCB.

- D. Slowly pry off PCB using the sheet metal bracket as leverage at each corner. (Fig. 8.4)
- E. Complete removal of board by inserting screw driver to lower stand off location and slowly pry off PCB. (Fig. 8.5)
- F. PCB is now removed. (Fig. 8.6)
- G. At this time, the PCB protective cover can be replaced if required. (Fig. 8.7)
- H. Replacing PCB
 1. Position wires between protective cover and PCB; line up holes on PCB with stand offs and gently press in place. (Fig. 8.8)
 2. Connect solenoid valves into the correlating position of the PCB. (Fig. 8.9)
 3. Connect the membrane switch to PCB.
 4. Replace unit back panel and lid.

Fig. 8.1 (Rear of Unit)

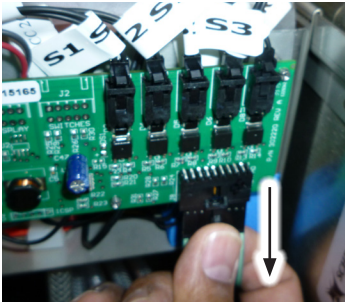


Fig. 8.2 (Rear of Unit)

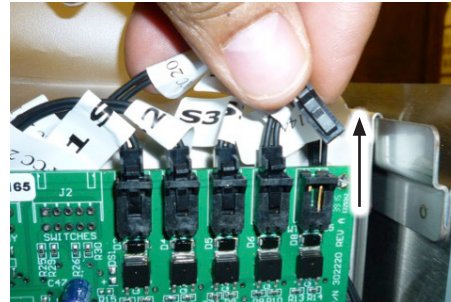


Fig. 8.3 (Rear of Unit)

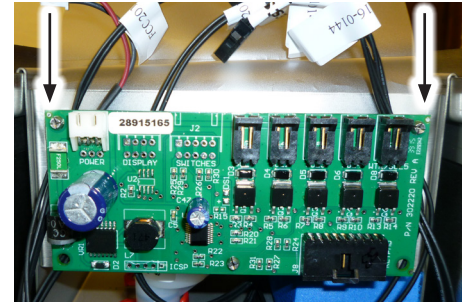


Fig. 8.4 (Rear of Unit)

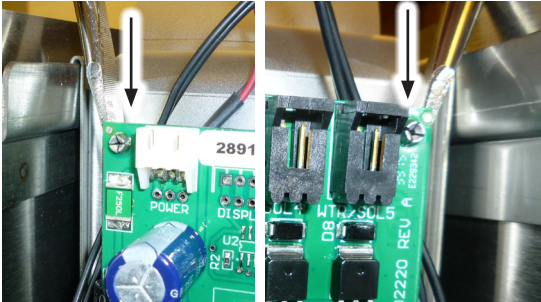


Fig. 8.5 (Rear of Unit)

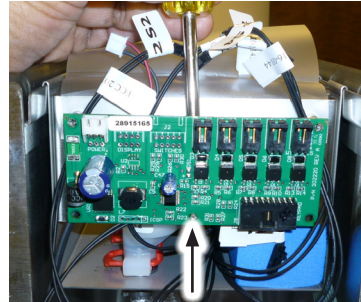


Fig. 8.6 (Rear of Unit)

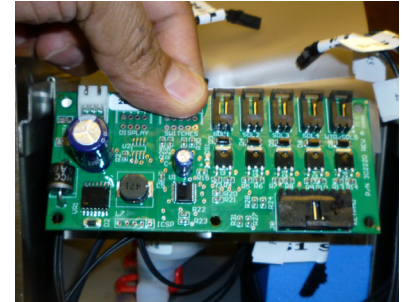


Fig. 8.7 (Rear of Unit)

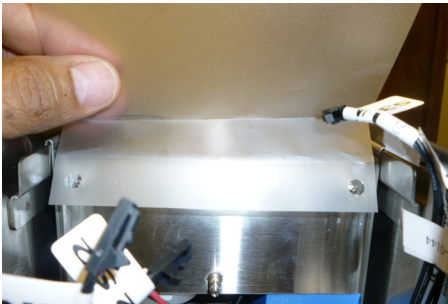


Fig. 8.8 (Rear of Unit)

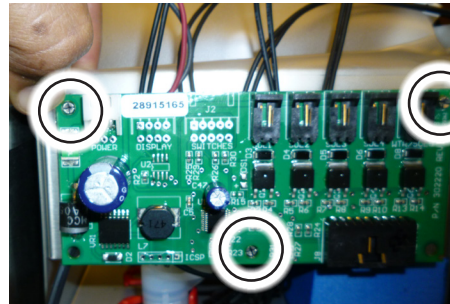
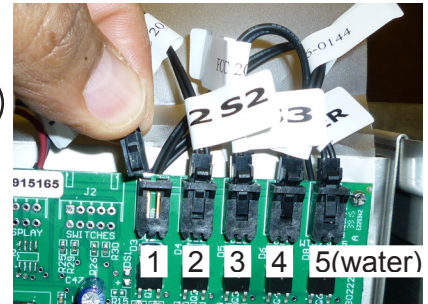
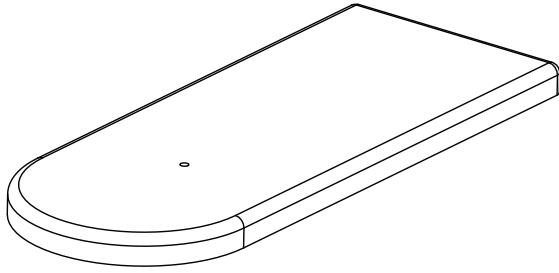


Fig. 8.9 (Rear of Unit)

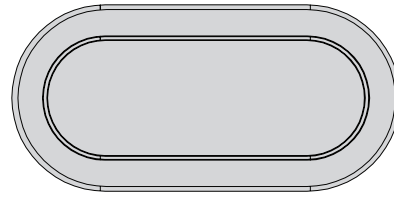


NOTES

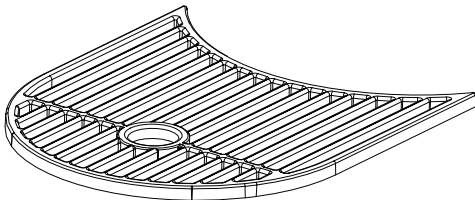
INCLUDED ACCESSORIES



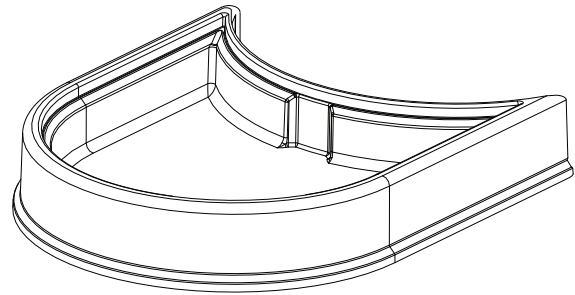
LID
P.N. 265-0696



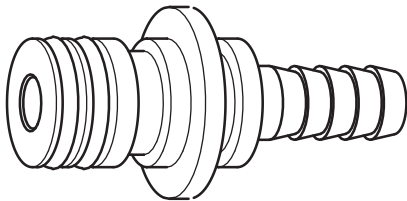
GROMMET, CAN, BLACK, BLIND, TEA
P.N. 210-0045



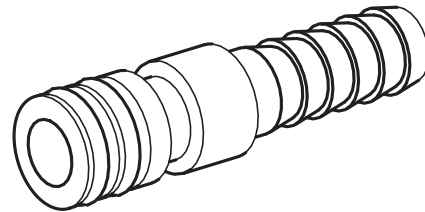
CUP REST
P.N. 265-0550



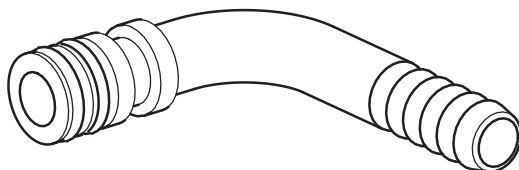
DRIP TRAY
P.N. 631-0132



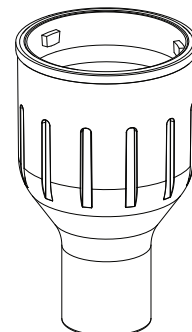
FITTING ASSY. 1/2 DOLE X 1/4 BARB
P.N. 625-0059



1/4 BARB, W/ O-RINGS, STAINLESS STEEL FITTING
P.N. 625-0004

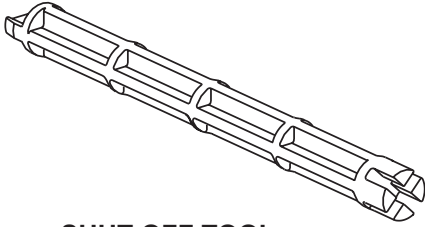


1/4 90 DEG. BARB, W/ O-RINGS, STAINLESS STEEL FITTING
P.N. 625-0013

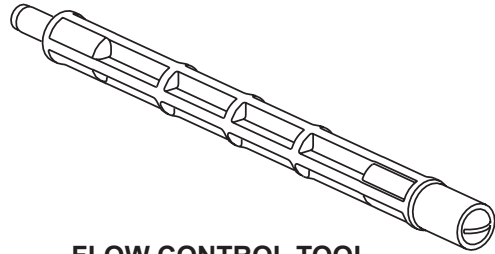


FLOW CONDITIONER NOZZLE
P.N. 265-0718

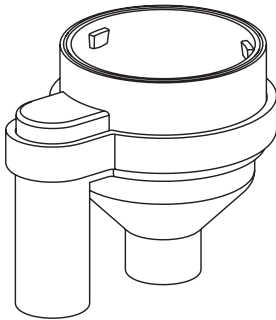
OPTIONAL ACCESSORIES



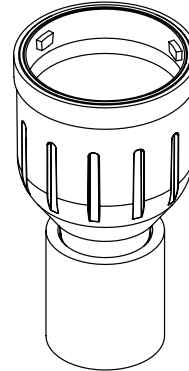
SHUT-OFF TOOL
P.N. 316-0005



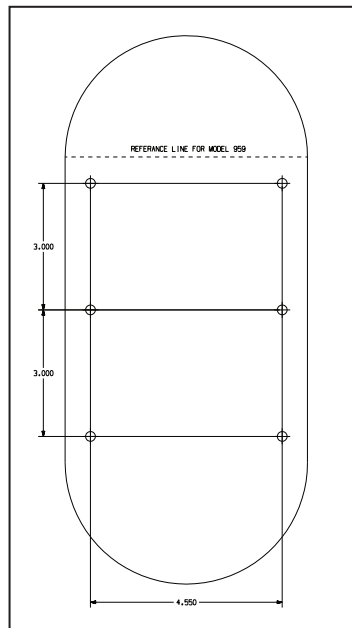
FLOW CONTROL TOOL
P.N. 316-0006



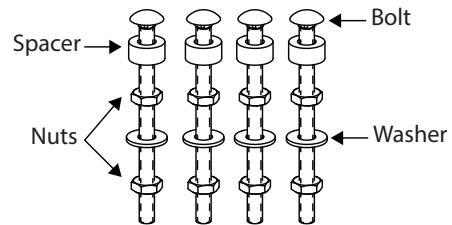
SEPARATOR
P.N. 316-0004



NOZZLE ASSY, PLUGGED, SANITIZING, 4FLVR TWR
P.N. 631-0187

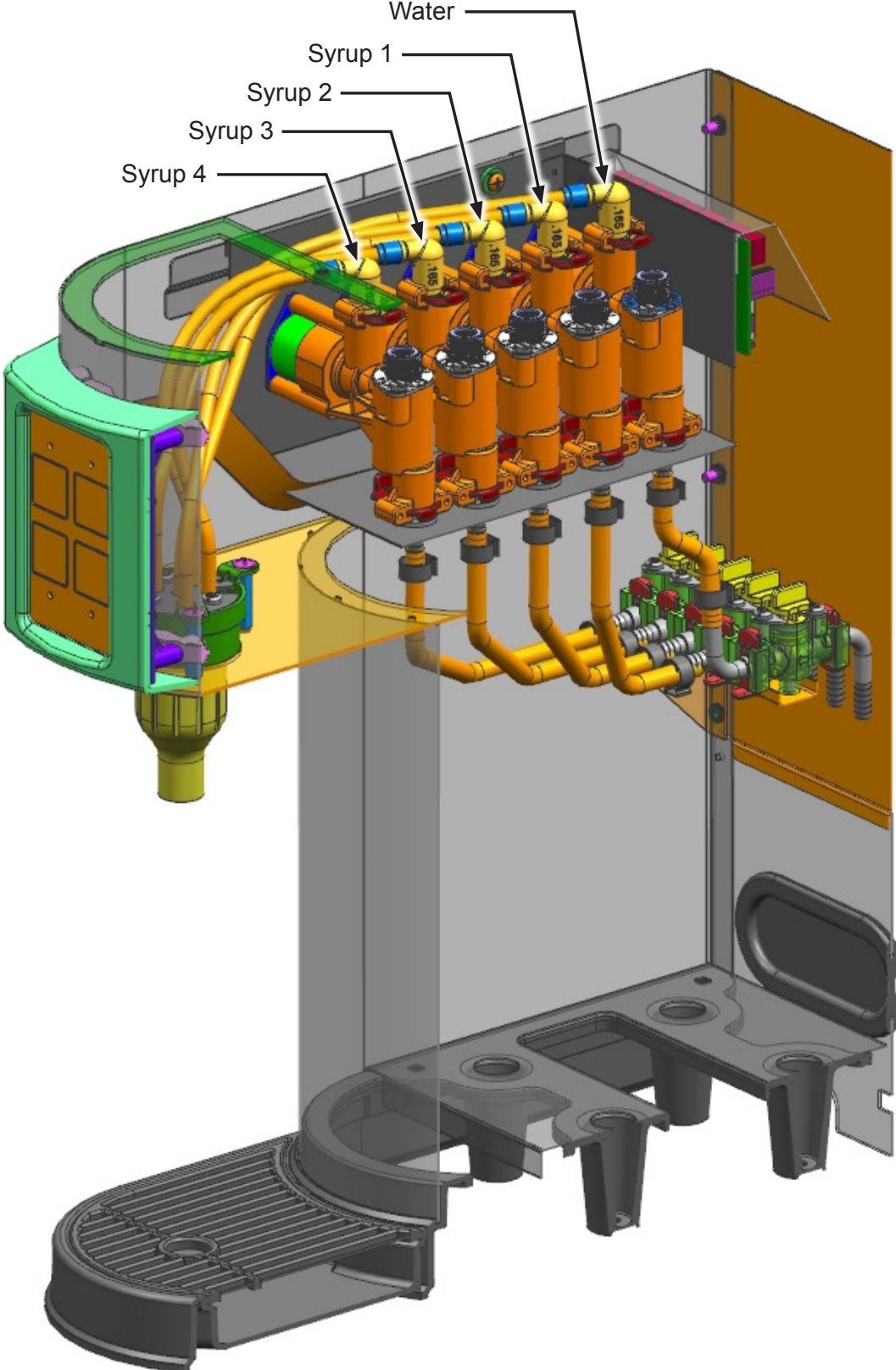


← Mounting Template

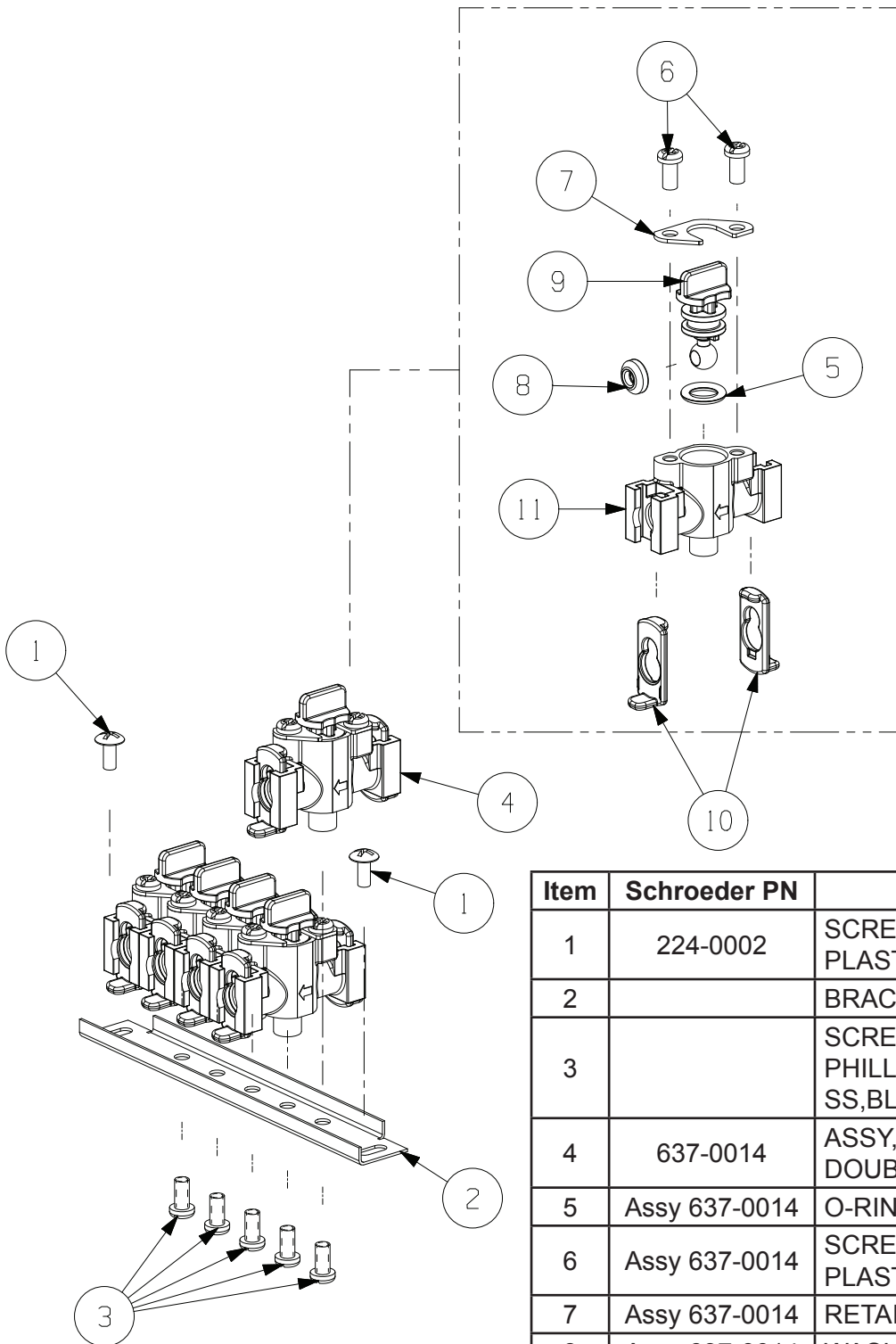


KIT, COUNTER MOUNT INSTALL, SCREWS
P.N. 670-0013

SYRUP & WATER VALVES

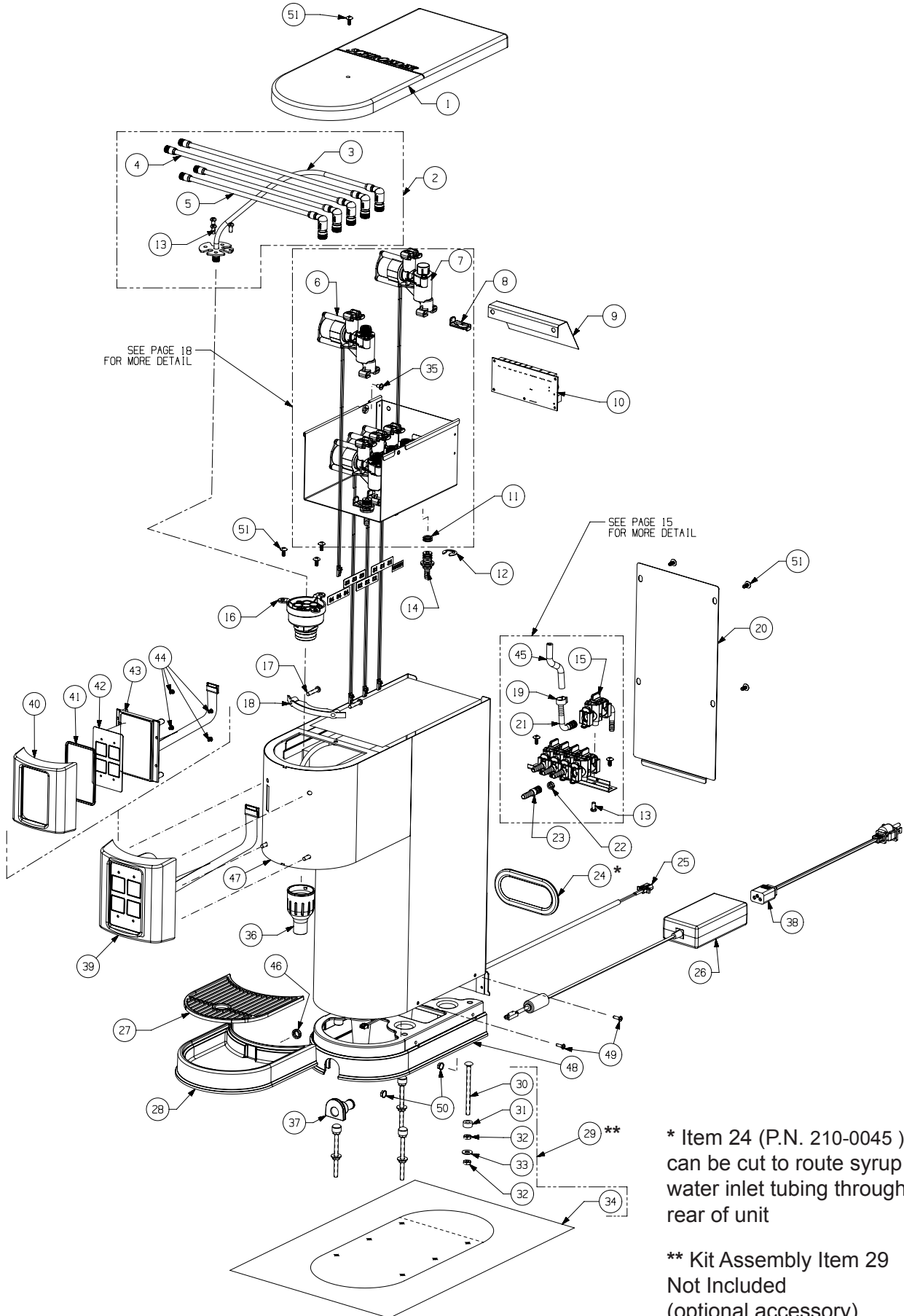


SHUT-OFF ASSEMBLY



Item	Schroeder PN	Description
1	224-0002	SCREW,8-16x.375, PLASTITE,PHSL,PHD
2		BRACKET,SHUTOFF,4FL,ELECT
3		SCREW,8-32 X 3/8", PHILLIPS,TRUSS HEAD, SS,BLACK OXIDE
4	637-0014	ASSY,SHUTOFF, DOUBLE 3/8 DOLE,BLACK
5	Assy 637-0014	O-RING,2-110
6	Assy 637-0014	SCREW,8-16x.375, PLASTITE,PHSL,PHD
7	Assy 637-0014	RETAINER,STEM
8	Assy 637-0014	WASHER,STEM
9	Assy 637-0014	STEM,BODY,BG
10	265-0063	RETAINER,CLIP,FITTING
11	Assy 637-0014	BODY,SHUT-OFF,BG/MLV,BLACK

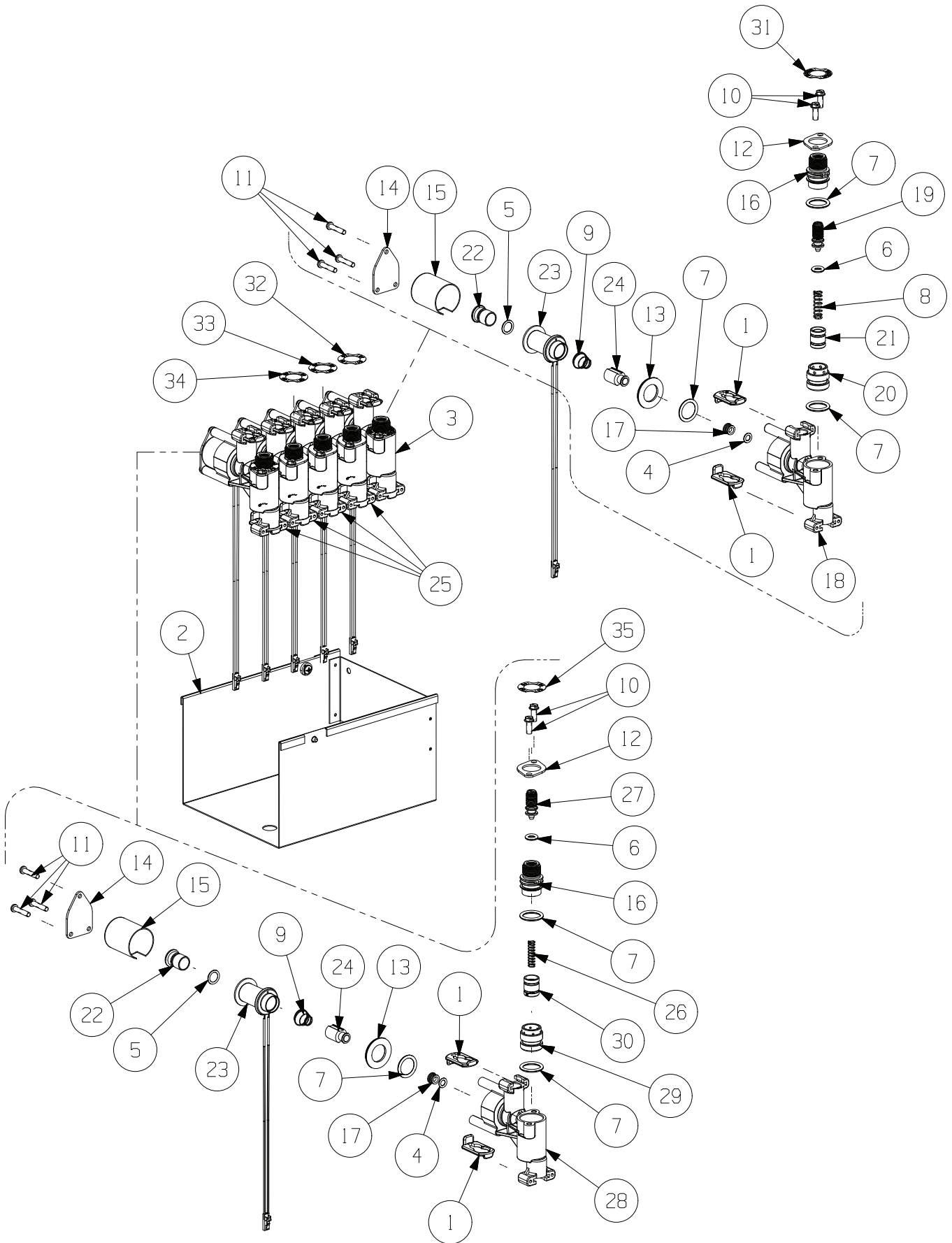
ASSEMBLY



ASSEMBLY

Item	Schroeder PN	Description
1	265-0696	COVER, TOP, 4F, ELECTRIC TOWER
2	675-0162	KIT, TUBE ASSYS, VALVE TO NOZZLE, DIFFUSER PLATE, W/SCREWS
3	Assy 675-0162	TUBE ASSY, VALVE TO NOZZLE, WATER, 4FE, 13.5" LONG, W/NOZZLE ADAPTER RETAINER
4	Assy 675-0162	TUBE ASSY, VALVE TO NOZZLE, SYRUP, 4FE, 12.0" LONG
5	Assy 675-0162	TUBE ASSY, VALVE TO NOZZLE, 9" LONG, SYRUP, 4FE
6	638-0008	VALVE ASSY, SFCV, SYRUP, 1.5 OZ/S
7	638-0019	VALVE ASSY, SFCV, SODA/WATER, 2.0 OZ/S
8	265-0431	CLIP, RETAINER, SOLENOID, VLV
9	315-0043	COVER, PLASTIC SHEET, PC BOARD, 4FE
10	600-0013	PCB ASSY, 4 BUTTON DISPENSER
11	208-0012	O-RING, 2-012
12		E-CLIP, FOR .500 SHAFT
13	224-0002	SCREW, 8-16x.375, PLASTITE, PHSL, PHD
14	279-0171	FITTING, .500 O-RING X .250 BARB
15	637-0014	ASSY, SHUTOFF, DOUBLE 3/8 DOLE, BLACK
16	631-0180	ASSY, ADAPTER NOZZLE, 4FE/DIFFUSER
17	224-0003	SCREW, 8-16x.875, PLASTITE, PHSL, PHD
18		SUPPORT BAR, BEZEL TO CAN, 4F ETT
19		CLAMP, OETIKER, 16700009
20		PANEL, BACK REMOVABLE, 4F, ELECT
21		FITTING, 90 DEG, .375 O-RING X .250 BARB
22		O-RING, 2-010
23	279-0016	FITTING, .375 O-RING X .250 BARB
24*		GROMMET, BLIND, CAN, BACK, TF
25	601-0134	HARNESS ASSY, POWER SWITCH, 4FE, DIFFUSER
26	606-0002	POWER SUPPLY, 100-240VAC C14 INPUT-24 VDC OUTPUT, TERMINATED
27	265-0550	CUPREST, DRIP TRAY, TEA, SINGLE
28	631-0132	DRIPTRAY ASSY, 1V, W/DRAIN, REMOVABLE CUPREST
29**	670-0013	KIT, COUNTER MOUNT INSTALL, SCREWS (NOT INCLUDED)
30	Assy 670-0013	BOLT, #10-24 X 3.0, RD HD, SN NECK
31	Assy 670-0013	SPACER, NYLON, .50 OD X .265 ID X .25
32	Assy 670-0013	NUT, HEX, 10-24, ZP
33	Assy 670-0013	WASHER, FLAT, 1/4 ID X 9/16 OD X 3/16 THK, ST, ZP
34	Assy 670-0013	TEMPLATE, MOUNTING SCREWS, TEA URN
35		SCREW, 8-32 X .250, PH, PHD, SS
36	265-0718	BODY, NOZZLE WITH FLOW CONDITIONER
37	265-0512	ADAPTOR, DRAIN, DRIPTRAY
38	502-0022	POWER CORD, 6', 125V, 18AWG/3C
39	602-0035	SWITCH ASSY, TOUCH, 4 FLAVOR
40	Assy 602-0035	BEZEL, TOUCH, SWITCH, 4F, ELECTRIC
41	Assy 602-0035	SEAL, BEZEL, 4F ELECTRIC
42	Assy 602-0035	SWITCH, MEMBRANE, 4FE
43	Assy 602-0035	BACKER, PLATE MEMBRANE SWITCH, 4F ELECTRIC
44	224-0010	SCREW, 6-19X.250, PLASTITE, PHILLIPS, PAN HEAD
45		HOSE, BRAIDED, CLEAR, 1/4" ID X .438, KURI TEC K3150-04
46	208-0012	O-RING, 2-012
47		WELDMENT TOWER BODY, 4F, ELECTRIC
48	265-0695	BASE, 4F, MODIFIED, TOWER
49		SCREW, 6-20X.375, PHILLIPS, PAN HEAD, SS
50	243-0042	NUT, HEX, 6-32 KEPS, SS
51	220-0101	SCREW, 8-32 X 3/8", PHILLIPS, TRUSS HEAD, SS, BLACK OXIDE

SYRUP & WATER VALVE ASSEMBLY



SYRUP & WATER VALVE ASSEMBLY

Item	Schroeder PN	Description
1	Both Assys 638-0019 & 638-0008	CLIP,RETAINER,SOLENOID, VLV
2		VALVE BRACKET, BOARD MOUNT ASSY
3	638-0019	VALVE ASSY, SFCV, SODA/WATER, 2.0 OZ/S
4	Both Assys 638-0019 & 638-0008	O-RING,2-009
5	Both Assys 638-0019 & 638-0008	O-RING,2-012
6	Both Assys 638-0019 & 638-0008	O-RING,2-108
7	Both Assys 638-0019 & 638-0008	O-RING,2-114
8	Assy 638-0019	SPRING,SODA
9	Both Assys 638-0019 & 638-0008	SPRING,CORE
10	Both Assys 638-0019 & 638-0008	SCREW,8-16x.500,PLASTITE,SL,HHD
11	Both Assys 638-0019 & 638-0008	SCREW,6-19 x.750,PLASTITE,PH,PHD
12	Both Assys 638-0019 & 638-0008	RETAINER,BONNET
13	Both Assys 638-0019 & 638-0008	WASHER,SOLENOID,VALVE
14	Both Assys 638-0019 & 638-0008	RETAINER, SOLENOID
15	Both Assys 638-0019 & 638-0008	BONNET,SOLENOID,VALVE
16	Both Assys 638-0019 & 638-0008	BONNET,BLACK
17	Both Assys 638-0019 & 638-0008	VALVE SEAT, POSTMIX VALVE
18	Assy 638-0019	BODY, VALVE, SFCV, NATURAL
19	Assy 638-0019	PLUG,ADJUST,FC,WHITE
20	Assy 638-0019	SLEEVE,WATER/SYRUP, 4.5 OZ/S
21	Assy 638-0019	PISTON,WATER,4.5 OZ/S
22	Both Assys 638-0019 & 638-0008	PLUG, NUT, SOLENOID
23	Both Assys 638-0019 & 638-0008	COIL,SFCV
24	Both Assys 638-0019 & 638-0008	CORE ASSY, SOLENOID
25	638-0008	VALVE ASSY, SFCV,SYRUP, 1.5 OZ/S
26	Assy 638-0008	SPRING,SYRUP
27		PLUG,ADJUST,FC,RED
28	Assy 638-0008	BODY, VALVE,SFCV,BLACK
29	Assy 638-0008	SLEEVE,WATER/SYRUP
30	Assy 638-0008	PISTON,SYRUP
31		LABEL,WATER,VALVE
32		LABEL,S1,VALVE
33		LABEL,S2,VALVE
34		LABEL,S3,VALVE
35		LABEL,S4,VALVE