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INSTALLATION INSTRUCTION, PARTS LIST AND CONFIGURATION GUIDE

FOR THE

PEPSI® 4 FLAVOR ELECTRIC DISPENSER GEN. II

Dispenser Model No. 959



NOTICE:

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

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THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

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

Schroeder America

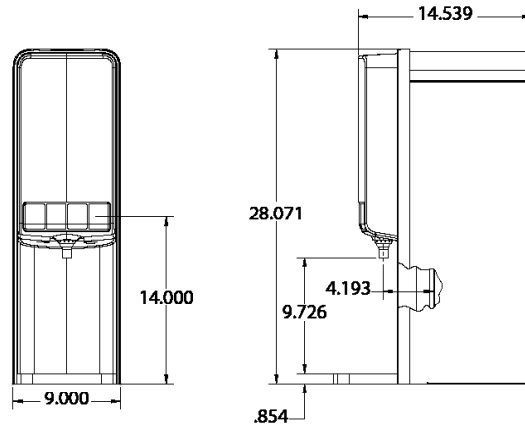
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Toll-Free 877.404.2488

1. DISPENSER DIMENSIONS AND WEIGHT

- A. Four Flavor Electric Dispenser weight is 23 lb.
- B. Four Flavor Electric Dispenser shipping weight is 26 lb.
- C. Four Flavor Electric Dispenser shipping dimensions 12.75" x 18" x 34"



2. WATER, SYRUP AND ELECTRICAL REQUIREMENTS

	<u>Minimum</u>	<u>Maximum</u>
Water/Soda	35 PSIG (2.81 kg/cm ²) (275.8 kPa)	70 PSIG (4.92 kg/cm ²) (482.6 kPa)
Syrup (Sugar)	50 PSIG (1.41 kg/cm ²) (137.9 kPa)	65 PSIG (4.92 kg/cm ²) (482.6 kPa)

Electrical Unit intended for use with Class II 36 VDC, 2.5 A power supply

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.



INSPECT UNIT FOR BROKEN PLASTIC, SCRATCHES TO STAINLESS STEEL, ETC.

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.

Fig. 3.1 (Bottom of unit)



B. (OPTIONAL) ATTACHING DISPENSER TO COUNTERTOP

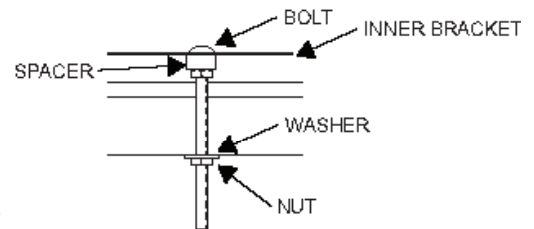
The 4 Flavor Electric Dispenser can be installed loose on the countertop or mounted to the countertop.

1. If the dispenser will be installed loose, bumper foot pads are factory installed (P.N. 333-0006) and should be used to alleviate sliding of dispenser. (Fig. 3.1)
2. If the dispenser will be mounted to the countertop, remove bumper foot pads by pulling firmly on each pad and dispose of properly. Use fastener kit (P.N. 670-0058) containing the following parts:

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

OBVIOUS SIGN

- a. Attach the bolts to the inner surface of the dispenser 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.



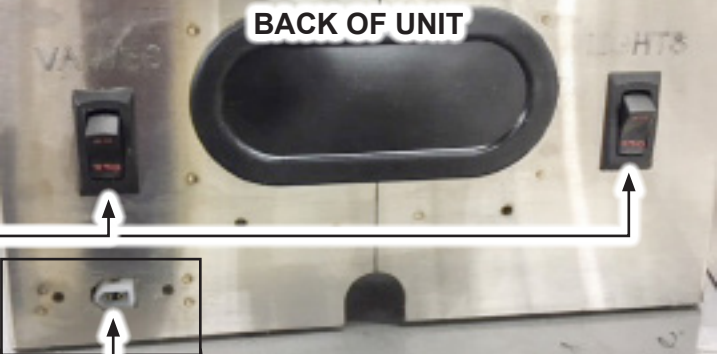
NOTE:

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.

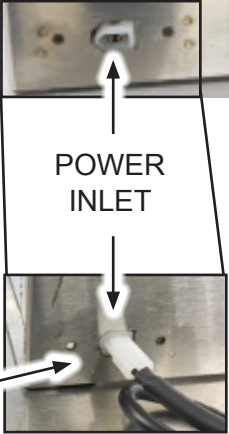
- d. Liberally apply Silastic® sealant (such as Dow Corning RTV 730 or equivalent) on base bottom edge.
- e. Apply additional sealant around bottom of base. Seal must have a minimum 1/2" radius to prevent crevices and to ensure a complete seal.
- f. Allow sealant to dry to MFG recommendations.
- g. Assemble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

C. CONNECTION TO ELECTRICAL POWER


WARNING
VALVE AND LIGHT SWITCHES MUST BE IN THE OFF POSITION WHEN CONNECTING UNIT TO POWER SUPPLY



BACK OF UNIT



POWER INLET



TO POWER RECEPTACLE ON UNIT

TO 115V/60HZ WALL RECEPTACLE NEMA 5-15 R/5-15P

		15 AMP		20 AMP	
		RECEPTACLE	PLUG	RECEPTACLE	PLUG
2-POLE 2-WIRE	1 125-V				
	2 250-V				
4-POLE 3-WIRE GROUNDING	5 125-V				
	6 250-V				
	7 277-V AC				
	24 247-V				

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 as pictured above.
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.

IMPORTANT

THIS EQUIPMENT TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION.
RECOMMENDED PART ...APOLLO MODEL NO. DUCLF4A

NOTE:

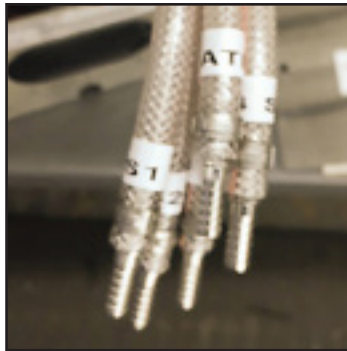
Water Regulation is highly recommended. Set water regulator to 65 PSIG.



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.

Fig. 3.2
View from back of unit
with back panel removed

INDIVIDUALLY LABELED



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 blocks. 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.
2. Turn water and syrup concentrate on at the source.
3. Turn water and syrup concentrate on at the shut-off blocks by rotating gray 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.

TO REMOVE FRONT MERCHANDISER

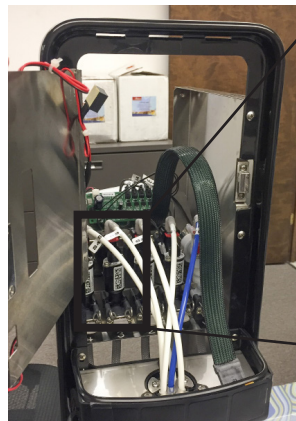
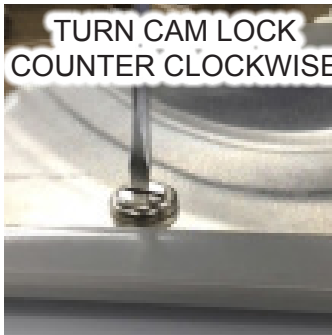


Fig. 3.3



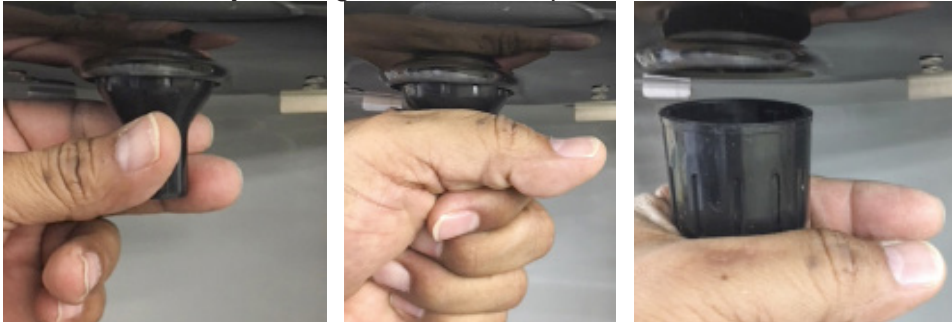
4. Push the VALVES switch to the ON position.
5. Check for leaks.
6. Push the LIGHTS switch to the ON position to activate merchandiser LEDs.

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 1.67 oz/s.
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 to set ratio.



NOTE:
Membrane Switch (Fig. 4.1) is used to actuate the syrup and water solenoid valves.
The Ribbon Cable (Fig. 4.2) connects the Membrane Switch and PCB Assembly and has a locking tab. (Push tab down to release cable from membrane switch)
The PCB Assembly (Fig. 4.3), 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 (Front of Unit, Merchandiser Removed)

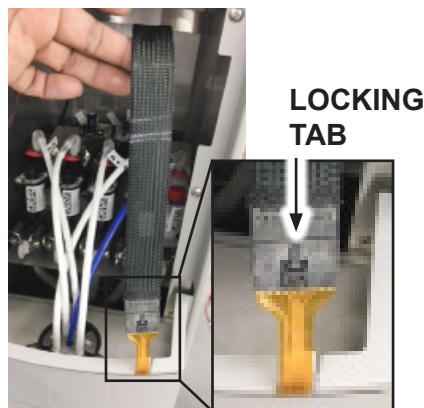
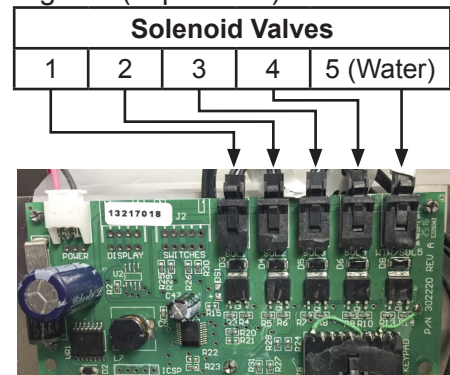


Fig. 4.3 (Top of Unit)



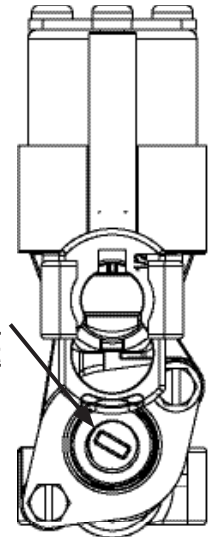
- C. Activate dispensing valve to fill the separator.
- D. Hold a 5.0 to 1 brix cup under the syrup separator and dispense water and syrup into cup to the targeted band widths of the cup.

NOTE:

Only adjust the syrup solenoid valves. The water solenoid valve has been pre-set to 1.67 oz/s.

- E. To adjust proper ratio, use a screw driver to adjust the flow control (see Fig. 4.4).
- F. Repeat process for each syrup valve.
- G. Remove syrup separator when adjustments are completed. Replace with dispenser nozzle.

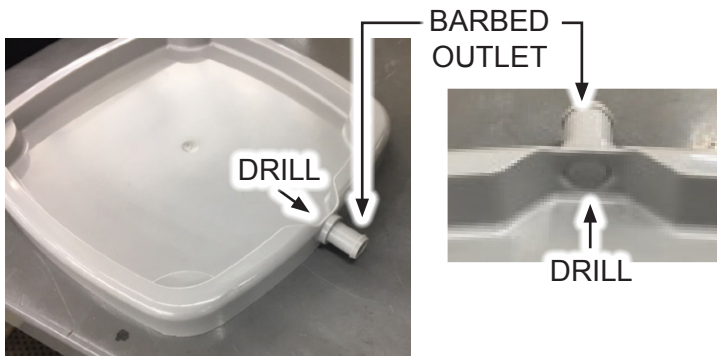
Fig. 4.4 (Front of Valve)



SYRUP VALVE
Flow Control Adjustment
 Increase flow turn clockwise.
 Decrease flow turn counterclockwise.

5. TO ADD DTRAIN

- A. Drill 1/4" hole through barbed outlet.
- B. Add 1/2" drain hose and use Oetiker Clamp.



6. 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.

IMPORTANT

“VALVES” & “LIGHTS” SWITCHES ON REAR OF UNIT SHOULD BE IN THE OFF POSITION DURING ANY CLEANING OR SANITIZING UNLESS PRODUCT FLOW IS NEEDED.

- 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 and merchandiser 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 merchandiser by first turning cam lock counter clockwise, then push down on the top of the merchandiser while pulling outward, and finally up and out of bottom slots.
2. Remove nozzle by twisting clockwise and pull down. Diffuser is not removable.
3. Wash nozzle and diffuser with warm water. Ensure cleaning solution is rinsed off. Residual Solution will cause product off taste.
4. Reinstall nozzle by twisting counterclockwise while pushing up.
5. Reinstall merchandiser.

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 a 100 PPM chlorine solution or other FDA approved sanitizer with clean potable water at a temperature of 55° to 100° F (12.8° to 37.8° C).
Comparable strength: 1/2 fluid oz. un-scented bleach in 1 gallon of water.
2. Remove merchandiser by pushing down on the top while pulling outward, then up and out.
3. Remove nozzle by twisting clockwise and pull down. Diffuser is not removable.

WARNING

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

4. Inspect nozzle for cracks or breakage.
5. Wash nozzle and immerse in a container of sanitizing solution for 15 minutes.
6. Wash diffuser with warm cleaning solution and inspect.
7. 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 sanitizing solution for 15 minutes.
8. While the parts are soaking, visually inspect around the nozzle mounting area for syrup residue and wash area with cleaning solution.
9. Remove sanitizing nozzle from diffuser. Air Dry.



P.N. 631-0187

10. Remove nozzle from bath; air dry before re-installing onto diffuser.
11. Reinstall merchandiser.

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 gray Shut-off, turn incoming water off.

NOTE:

Sanitizing solution temperature should be between 55° to 100° F (12.8° to 37.8° C).

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. Push VALVES switch at rear of unit to the ON position.
5. Press appropriate switch position, solution will begin to flow towards dispensing valve.
6. When color turns clear, concentrate line is full of sanitizer solution.
7. Wait 15 minutes.
 - a. Reconnect concentrate product line.
8. Purge sanitizer from line with concentrate product.
9. Purge until concentrate is flowing from dispensing valve.
10. Using gray Shut-off, turn incoming water on.
11. Taste the beverage to verify that there is no off taste.
12. 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.

7. TROUBLE SHOOTING

A. No water dispensed

- Check water supply
- Check Shut-off block knob (is it open)
- Check ratio/brix adjustment
- Line plugged
- Water regulator installed (65 PSI or less)

B. No syrup dispensed

- Check CO₂ pressure (55 psig +/- 5 psig)
- 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. Merchandiser LEDs do not activate when LIGHTS switch is in ON position

- Light switch not activated
- Wire connections on LED may be loose
- AC/DC converter may be faulty (Replace)

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

WARNING

DISCONNECT POWER FROM SUPPLY CIRCUIT BEFORE OPENING BACK PANEL.

- A. Remove the lid, back panel and merchandiser from unit.
- B. Disconnect the membrane switch and solenoid valves from the PCB. (Fig. 8.1 & 8.2)
- C. Pinch the end point of the stand-off retainer (3 Places) to remove. (Fig. 8.3)
- D. Slowly pull off PCB while pinching retainer. (Fig. 8.4)
- E. PCB is now removed.
- F. At this time, the PCB protective cover can be replaced if required. (Fig. 8.5)
- G. Replacing PCB
 1. Position wires between protective cover and PCB; line up holes on PCB with stand offs and gently press in place. (Fig. 8.6)
 2. Connect solenoid valves into the correlating position of the PCB. (Fig. 8.7)
 3. Connect the membrane switch to PCB.
 4. Replace unit back panel and lid.

Fig. 8.1 (Top of Unit)

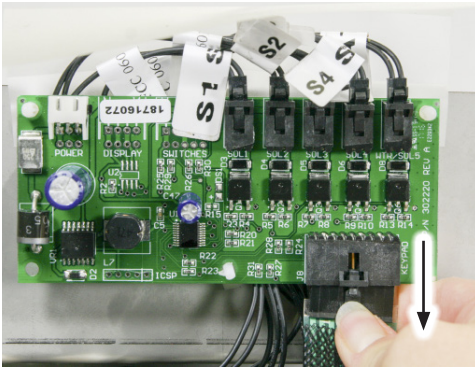


Fig. 8.2 (Top of Unit)

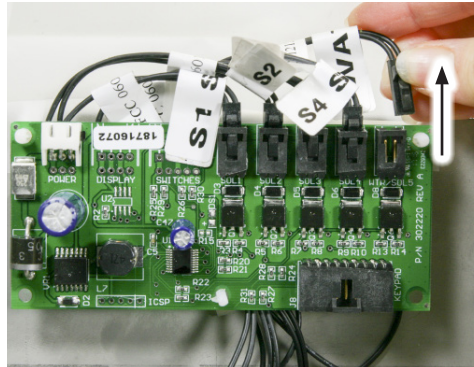


Fig. 8.3 (Top of Unit)

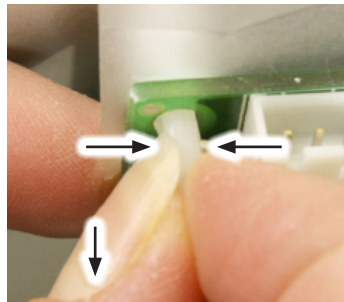
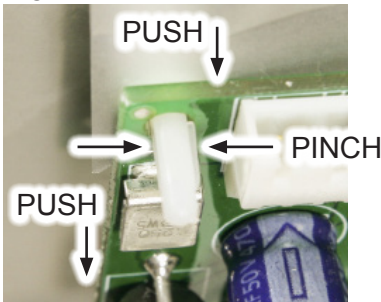


Fig. 8.4 (Top of Unit)

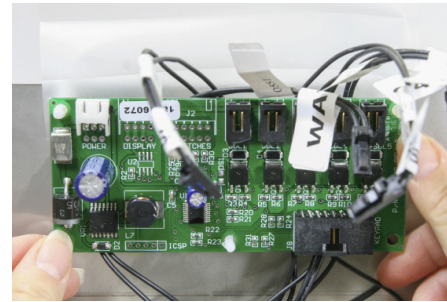


Fig. 8.5 (Top of Unit)



Fig. 8.6 (Top of Unit)

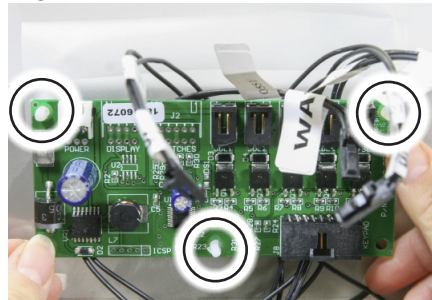
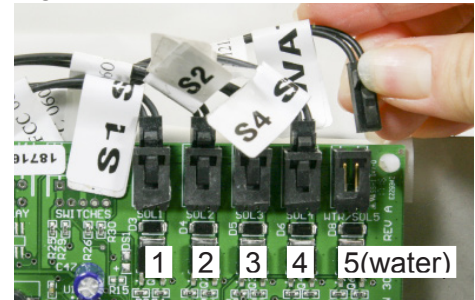
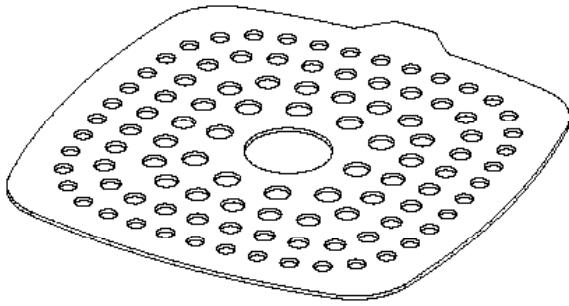


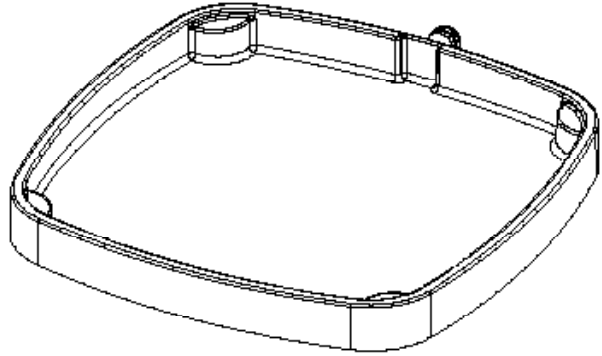
Fig. 8.7 (Top of Unit)



INCLUDED ACCESSORIES



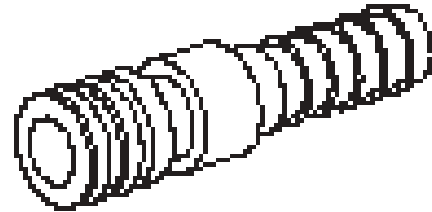
CUP REST
P.N. 661-0019



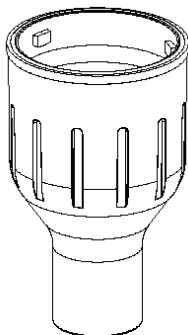
DRIP TRAY
P.N. 265-0752



**GROMMET, CAN. BLACK,
BLIND, TEA**
P.N. 210-0030

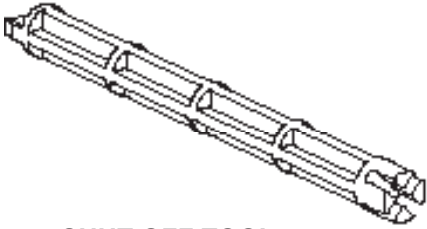


**1/4 BARB. W/ O-RINGS,
STAINLESS STEEL FITTING**
P.N. 625-0004

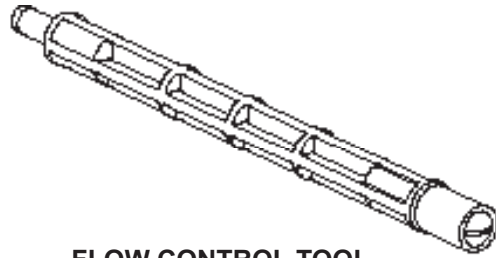


FLOW CONDITIONER NOZZLE
P.N. 265-0718

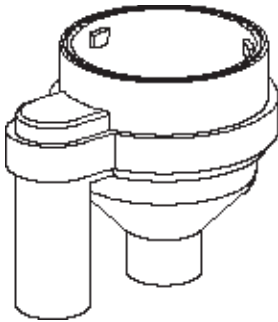
OPTIONAL ACCESSORIES



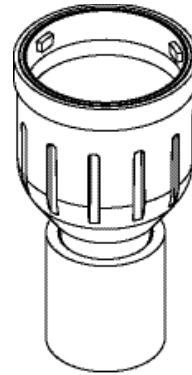
SHUT-OFF TOOL
P.N. 316-0005



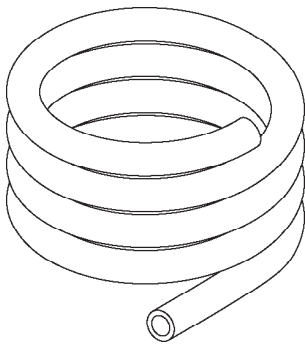
FLOW CONTROL TOOL
P.N. 316-0006



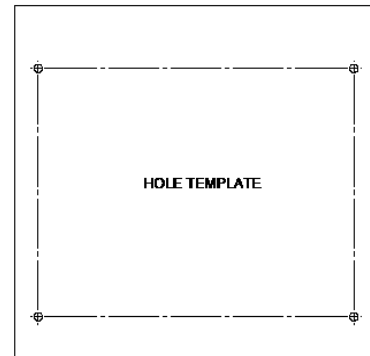
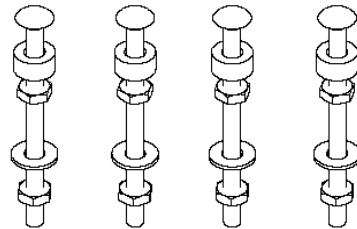
SEPARATOR
P.N. 316-0004



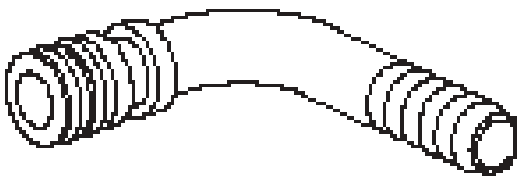
**NOZZLE ASSY. PLUGGED,
SANITIZING, 4FLVR TWR**
P.N. 631-0187



DRAIN TUBING
P.N. 030-0017

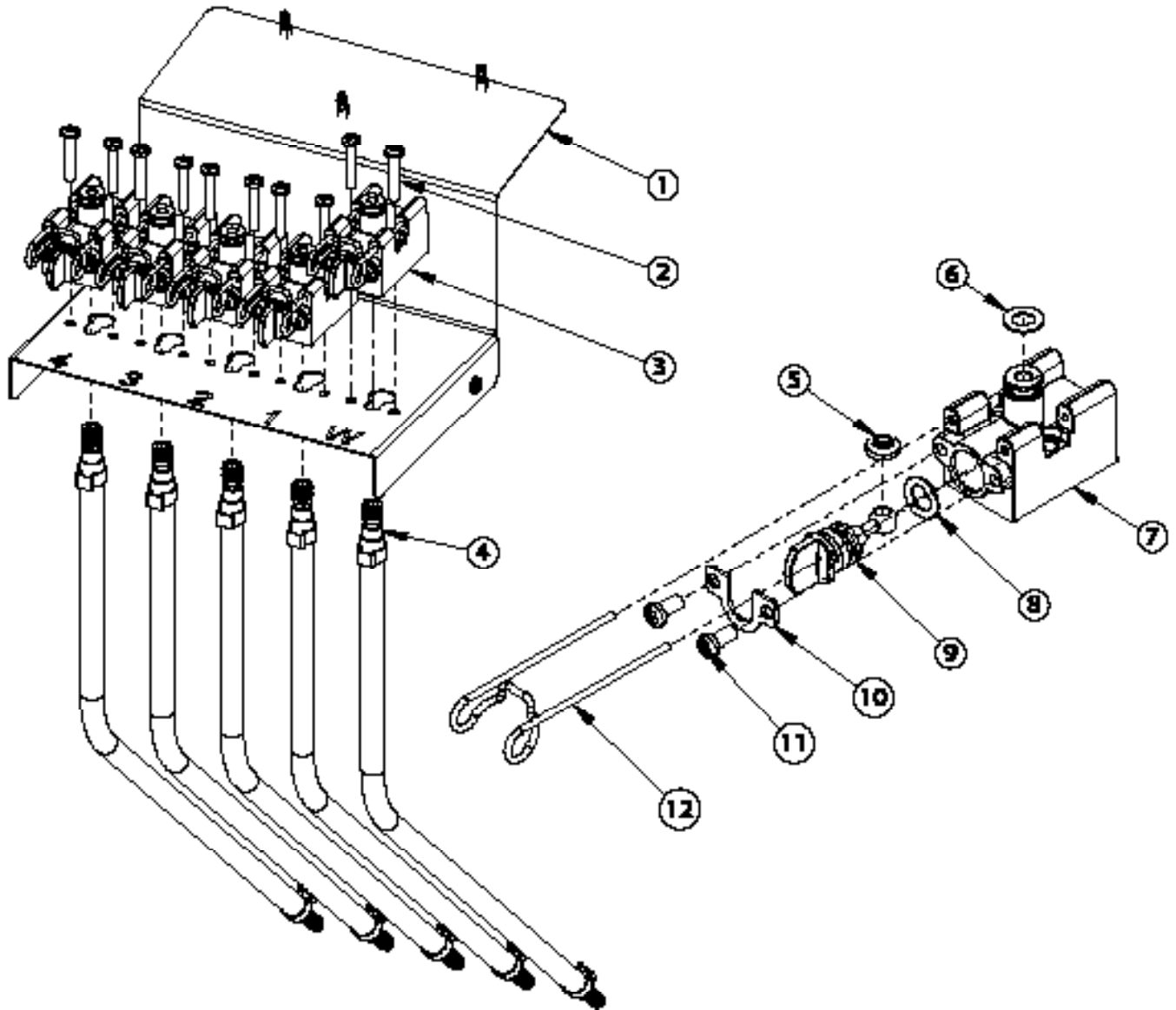


**KIT. COUNTER MOUNT
INSTALL, SCREWS**
P.N. 690-0058



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

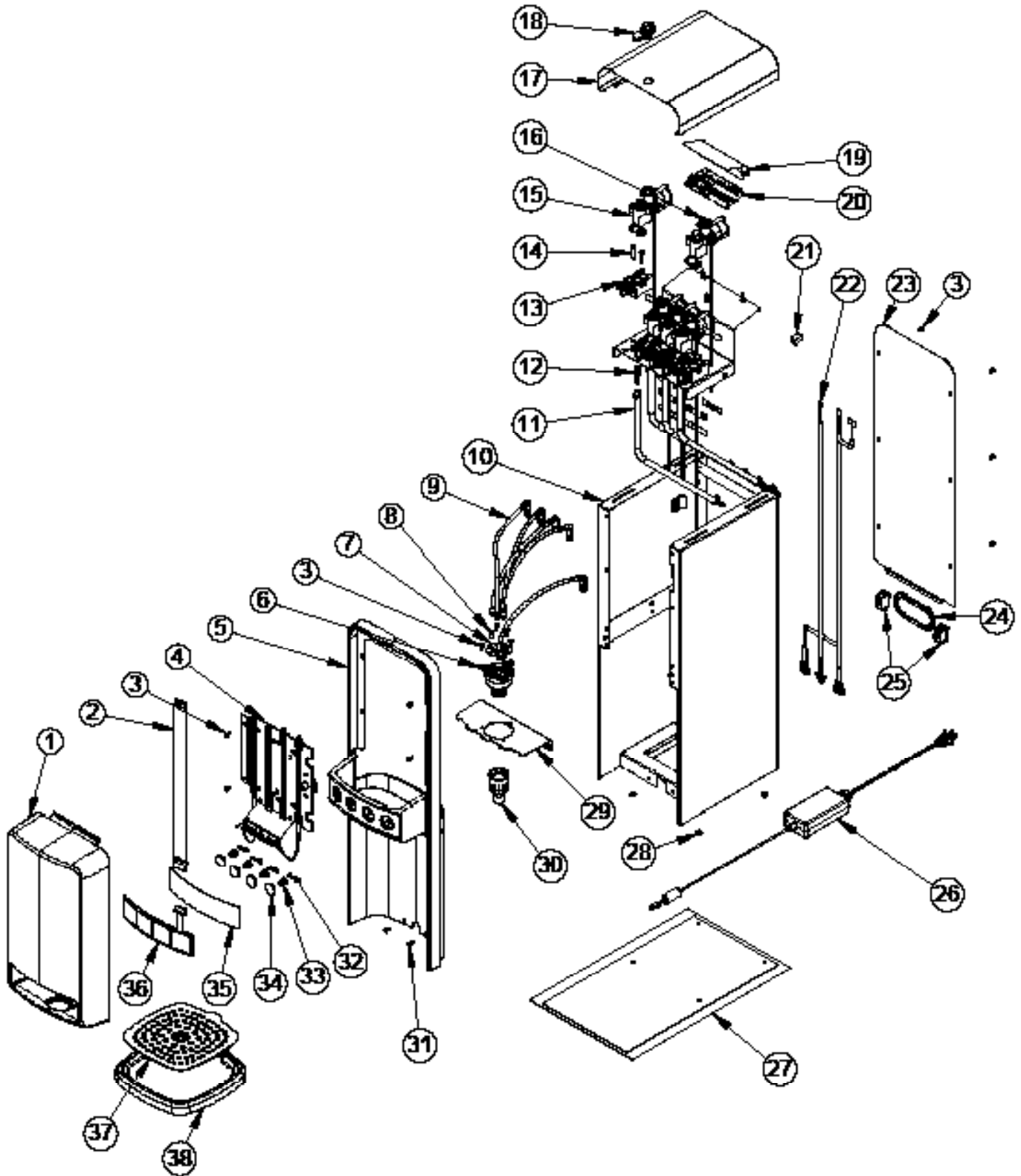
SHUT-OFF ASSEMBLY



SHUT-OFF ASSEMBLY

ITEM	PART NO	DESCRIPTION
1	319-1206	BRACKET ASSY, VALVES/BACK BLOCKS
2	220-0051	SCREW, 10-32 X 1", PHILLIPS SLOT
3	637-0010	ASSY, VALVE, BACKBLOCK, SFCV
4	632-0192	WATER/SYRUP LINE ASSY
5	265-0043	WASHER, STEM
6	208-0109	O-RING, 2-109
7	265-0434	BODY, VALVE, MTG, SFCV
8	208-0110	O-RING, 2-110
9	265-0448	STEM, BODY, SFCV
10	256-0030	RETAINER, MTG B LCK, SFCV
11	224-0002	SCREW, 8-16 X .375, PLASTITE
12	247-0006	CLIP, RETAINER, MTG BLOCK

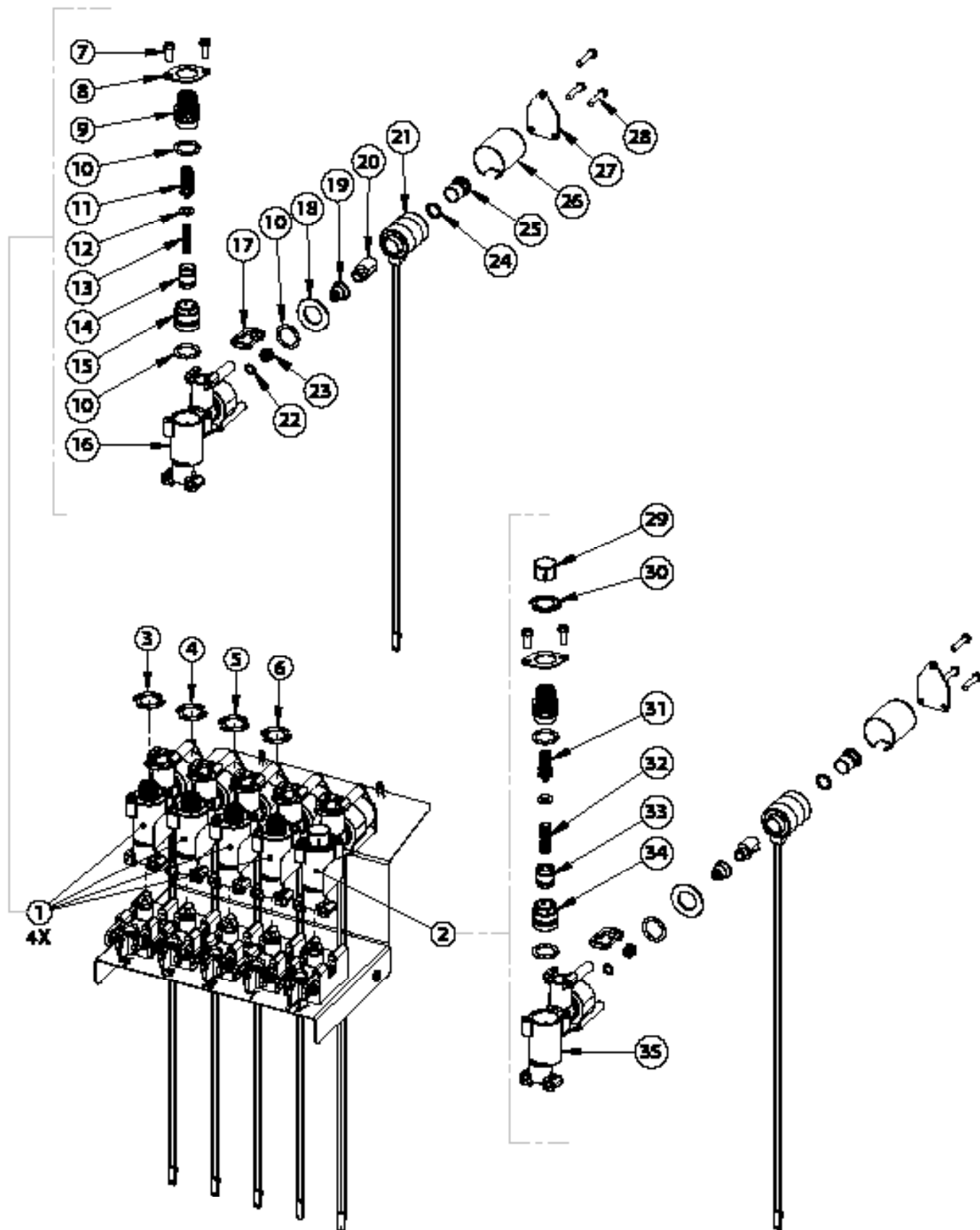
ASSEMBLY



ASSEMBLY

ITEM	PART NO	DESCRIPTION
1	265-0751	MERCHANDISER, NCD GEN II
2	510-0031	CABLE EXTENSION, 17"
3	220-0005	SCREW, 8-32 X .375, PH, TH, SS
4	645-0497	LED PANEL ASSY, NCD, GEN II
5	265-0750	BACKSPLASH, NCD GEN II
6	631-0180	ASSY, ADAPTER NOZZLE, 4FE
7	632-0191	TUBE ASSY, VALVE TO NOZZLE, WATER, NCD GEN II, BLUE
8	224-0002	SCREW, 8-16 X .375, PLASTITE, PHSL, PHD
9	632-0165	TUBE ASSY, VALVE TO NOZZLE, 9", SYRUP, 4FE
10	634-0234	WELDMENT, BODY, NCD GEN II
11	632-0192	ASSY, TUBE PRODUCT IN TO BACK BLOCK
12	625-0004	FTG, ASSY, .375 O-RING X .250 BARB
13	637-0010	ASSY, VALVE, BACKBLOCK, SFCV, GRAY
14	220-0051	SCREW, 10-32 X 1", PHILLIPS SLOT, TRIM RITE, SS
15	638-0008	VALVE ASSY, SFCV, SYRUP, 1.5 OZ/SEC
16	638-0019	VALVE ASSY, SFCV, SODA/WATER, 2.0 OZ/SEC
17	634-0241	WELDMENT, LID, NCD GEN II
18	315-0048	CAM LATCH, SLOTTED
19	315-0043	COVER, PLASTIC SHEET, PC BOARD, 4FE
20	600-0013	PCB ASSY, 4 BUTTON DISPENSER
21	510-0032	CONTROLLER, LED 12V
22	601-0156	HARNESS ASSY, POWER SUPPLY-LED, NCD GEN II
23	319-1204	PANEL, BACK, REMOVABLE, NCD GEN II
24	210-0045	GROMMET, CAN, BACK, BLIND, TEA
25	505-0001	SWITCH, ROCKER, SPST
26	527-0007	POWER SUPPLY, 100-240 VAC C14 INPUT - 36 VDC OUTPUT, CLASS 2
27	670-0058	INSTALLATION TEMPLATE KIT
28	333-0006	BUMPER, GROMMET
29	319-1207	BRACKET, NOZZLE ASSY, NCD GEN II
30	365-0718	BODY, FLOW CONDITIONER NOZZLE
31	220-0004	SCREW, 8-32 X .500, PH, FH, SS
32	247-0001	CLIP, HITCH PIN, .250 DIA
33	215-0012	SPRING, CORE
34	278-0013	PIN, BUTTON, BACKSPLASH, GEN II
35	111-0003	OVERLAY, 2.0 X 7.5, 10MIL, POLY, NCD GEN II
36	526-0003	MEMBRANE SWITCH, NCD GEN II
37	661-0019	CUP REST, NCD GEN II
38	265-0752	DRIP TRAY, NCD GEN II

SYRUP & WATER VALVE ASSEMBLY



SYRUP & WATER VALVE ASSEMBLY

ITEM	PART NO	DESCRIPTION
1	638-0008	VALVE ASSY, SFCV, SYRUP, 1.5 OZ/SEC
2	638-0019	VALVE ASSY, SFCV, SODA/WATER, 2.0 OZ/SEC
3	808-0086	LABEL, S4, VALVE
4	808-0085	LABEL, S3, VALVE
5	808-0084	LABEL, S2, VALVE
6	808-0083	LABEL, S1 VALVE
7		SCREW, 8-16 X .500, PLASTITE, SL, HHD
8		RETAINER, BONNET
9		BONNET, BLACK
10		O-RING, 2-114
11		PLUG, ADJ, FC, RED
12		O-RING, 2-108
13		SPRING, SYRUP
14		PISTON, SYRUP
15		SLEEVE, WATER/SYRUP
16		BODY, VALVE, SFCV, BLACK
17		CLIP, RETAINER, SOLENOID, VLV
18		WASHER, SOLENOID, VALVE
19		SPRING, CORE
20		CORE ASSY, SOLENOID
21		COIL, SFCV
22		O-RING, 2-009
23		VALVE SEAT, POSTMIX VALVE
24		O-RING, 2-012
25		PLUG, NUT, SOLENOID
26		BONNET, SOLENOID, VALVE
27		RETAINER, SOLENOID
28		SCREW, 6-19 X .750, PLASTITE, PH, PHD
29		CAP, BONNET
30	808-0199	LABEL, WATER, VALVE
31		PLUG, ADJ, WATER, FC, WHITE
32		SPRING, SODA
33		PISTON, WATER, 4.5 OZ/SEC
34		SLEEVE, WATER/SYRUP, 4.5 OZ/SEC
35		BODY, VALVE, SFCV, NATURAL



BEVERAGE DISPENSER PARTS AND EQUIPMENT LIMITED COMMERCIAL WARRANTY

Schroeder America warrants to the original purchaser from Schroeder America, or its Distributors, who purchased solely for commercial or industrial uses, or for resale in the ordinary course of business, that each of the Products covered by this Commercial Warranty shall be free from defects in material and or workmanship, under normal and proper use and service conditions. Any Products covered by this Commercial Warranty (including components thereof) demonstrated to have been defective when shipped by Schroeder America, will be either repaired or replaced (with new or rebuilt replacement) at the sole discretion of Schroeder America. A product or component thereof covered by this Commercial Warranty supplied as Warranty Replacement will assume the balance of the Period of Warranty applicable to the original measured from the date of replacement. This Commercial Warranty does not include, and Schroeder America will not assume or pay, the expense of any repair, replacement, analysis or any other service or parts furnished by any party other than Schroeder America unless specifically authorized in writing by Schroeder America. This Commercial Warranty does not include labor for diagnosis, repair, removal, or installation on any products or components. This Commercial Warranty will be rendered void should any serial label be removed from, or made unreadable for, any part or product.

Products covered by this Commercial Warranty are beverage dispensing equipment manufactured or sold by Schroeder America after the date hereof (not excluded hereinafter) and this Commercial Warranty is further limited to the use of that equipment in connection with tea, juice, soft drinks and commodities for which use of the particular product has been identified by Schroeder America.

Specific exclusions to this Commercial Warranty are OEM Sales, seals, o-rings, rubber parts, and electronic devices in contact with water or the product dispensed and which have become inoperative due to scale or chemical change. This Commercial Warranty also specifically excludes damage resulting from, abuse, accident, alteration, misuse, neglect, unauthorized repair, improper cleaning or failure to follow installation, operating or maintenance instructions.

The Period of Warranty is (i) twenty-seven (27) months from the date of manufacture, or (ii) twenty-four (24) months from the date of sale of a product covered hereby, whichever time period elapses first.

The product covered by this Commercial Warranty, or components thereof, must not be returned to Schroeder America without prior authorization. Instructions for return will be given with any such authorization. All returned products and or parts must be shipped prepaid to Schroeder America. Return shipping costs of repaired or replacement products or parts will be prepaid by Schroeder America except to original purchasers in Hawaii or Alaska, in which case Schroeder America will pay shipping costs only to Seattle, San Francisco, or Los Angeles respectively. Schroeder America will not accept collect shipments. Replaced products or parts become the property of Schroeder America. Any product or parts returned to Schroeder America under the terms of this Commercial Warranty must be accompanied by a Returned Goods Tag, properly filled out as to unit model number and serial number and detailed explanation of failure. Returned Goods Tags will be furnished by Schroeder America. Except for descriptions of size, quantity and type, which may appear on Schroeder America invoices and other written materials, and except for any statements of conformity of Schroeder America product with specification of certain industry, government or professional organizations standards, which may appear as product information disclosures in Schroeder America literature and other documents from time to time, THIS COMMERCIAL WARRANTY IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

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Schroeder America may in its discretion direct an Authorized Service Center reasonably proximate to the Original Purchaser to perform its obligations under this Commercial Warranty. That Service Center may also perform such other services as the purchaser may require at purchaser's expense.

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