

instructional manual

multi-valve post-mix dispenser

dispenser model No. 925

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

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THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

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

Taprite

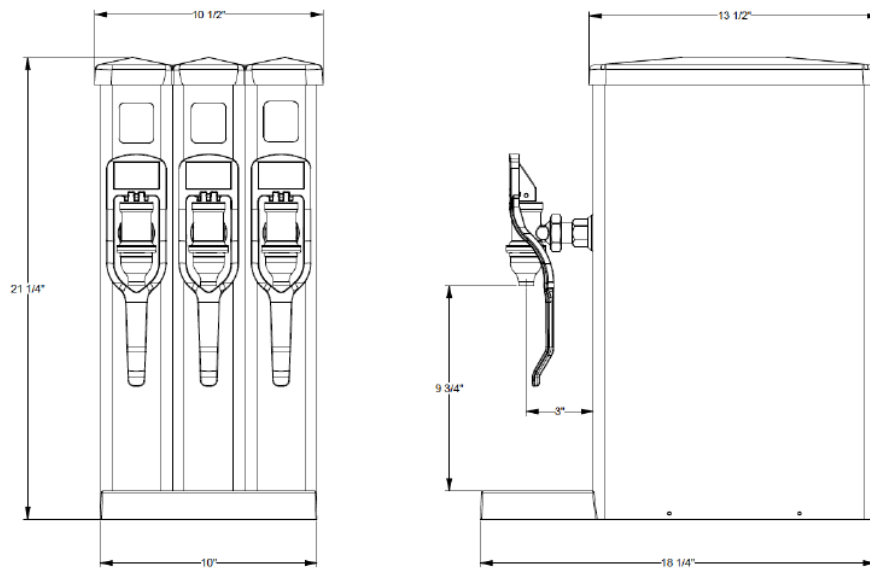
3248 Northwestern Drive • San Antonio, TX 78238
210.662.8200 • Fax: 210.646.6009 • www.taprite.com
Toll-Free 877.404.2488

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1. DISPENSER DIMENSIONS AND WEIGHT

A. Three valve shipping weight is **20 lb.**



2. WATER AND SYRUP REQUIREMENTS

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

NOTE:

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

3. INSTALLATION

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.

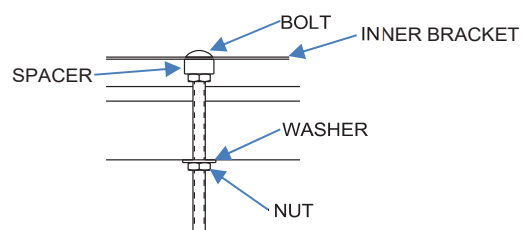
IMPORTANT:

This equipment to be installed with adequate backflow protection.

A. The dispenser should be mounted to the counter top with the fastener package which is comprised of the following parts: (Kit # 670-0059)

1. QTY 4, P.N. 233-0004, Bolt, 10-24
2. QTY 4, P.N. 239-0001, Spacer
3. QTY 8, P.N. 243-0028, Nut, Hex, 10-24
4. QTY 4, P.N. 240-0017, Washer, Flat
5. QTY 1, P.N. 811-0029, Template, Mounting Pattern Tea Urn, 3 Valve

B. 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.



- C. Using the template PN 811-0029, locate the desired position of the dispenser and mark the center of the holes on the counter. Drill holes using 13/64 drill bit.
- D. Set dispenser on counter so that bolts protrude through holes.
- E. Mount to counter:

NOTE:

To comply with NSF requirements the unit must be sealed to the countertop.

- I. Liberally apply Silastic® sealant (such as Dow Corning RTV 730 or equivalent) on base bottom edge.
- F. Assemble washers, nuts, and bolts from underneath the counter top. Tighten firmly.
- G. Using included 45 degree beverage fitting supplied in the install kit, attach inlet water and concentrate tubes to the back of the flow control modules. Tubing can be routed either through a hole in the counter top or through the access point in the back of the dispenser (remove grommet to expose).
- H. Insert inlet line fittings into FCM/MM module, before turning on syrup or water, secure the fitting by pushing down the red retainer clip.

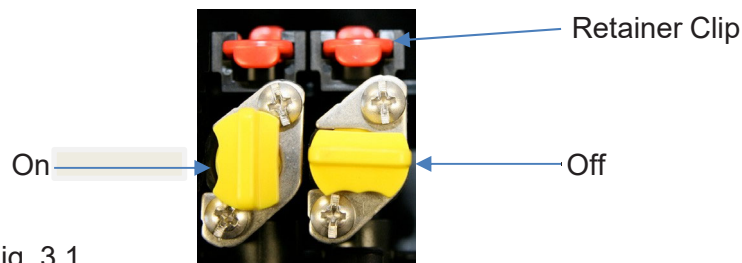


Fig. 3.1

- I. Turn on water and syrup to flow controls by rotating yellow Shut-off knobs (see Fig. 3.1) and check for leaks.
- J. The included drip tray drain is NOT pre-drilled. If the drain will be plumbed a 7/16" drill bit can be used to create a drain hole. A 1/2" drain tube should be used.

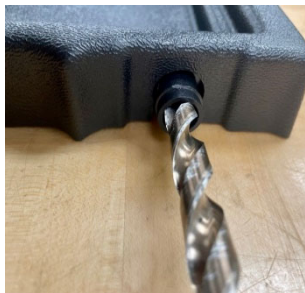


Fig. 3.2

- K. The diagram below shows the lay out of the mounting points to secure the unit to the counter and the through hole for the water lines, product lines, and drain tube. Using the mounting patten template (811-0029) included with the unit, the location of the mounting holes to be drilled and the location and size of the through hole can be easily found.

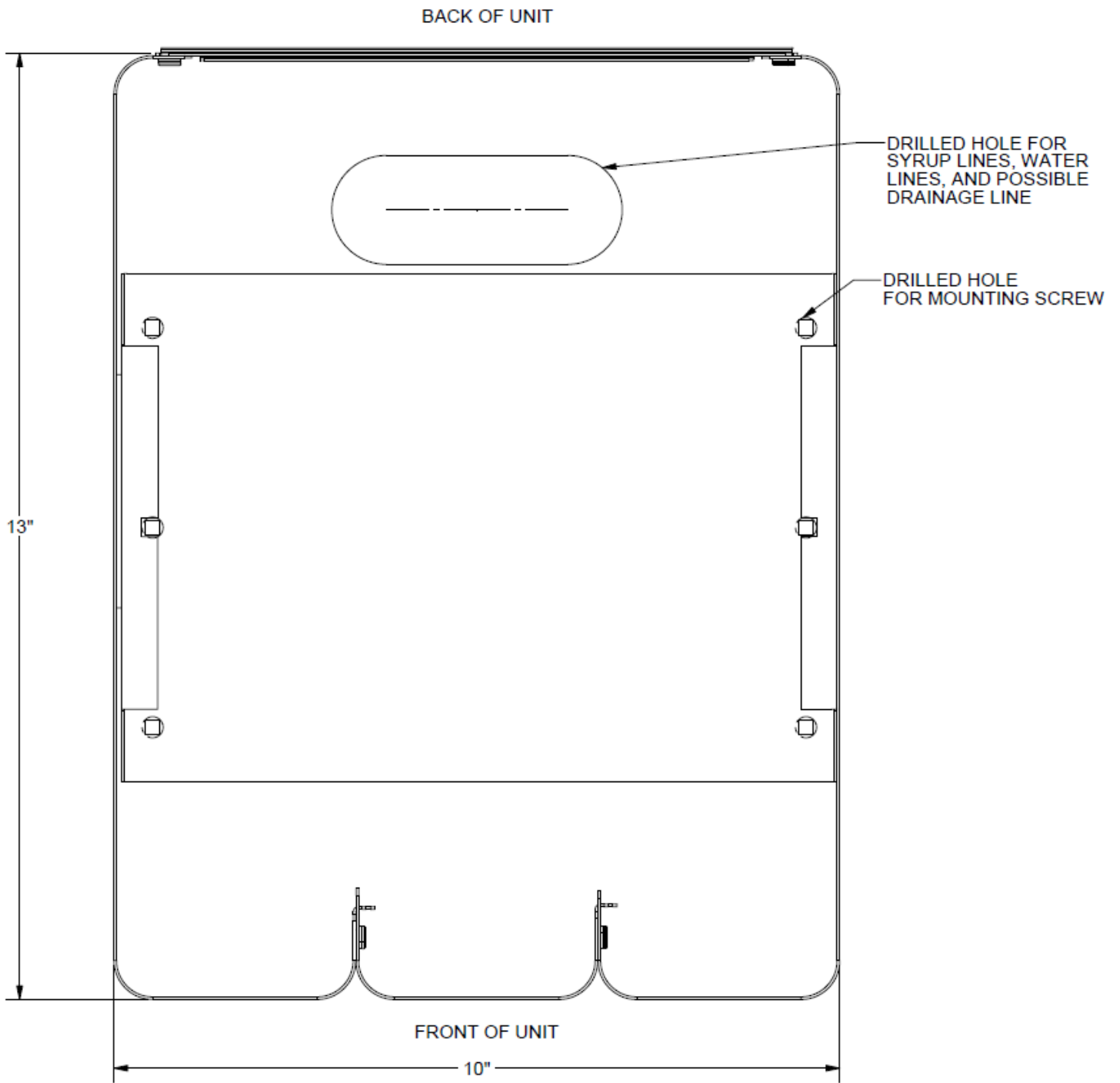


Fig 3.3

4. Ratio and Brix

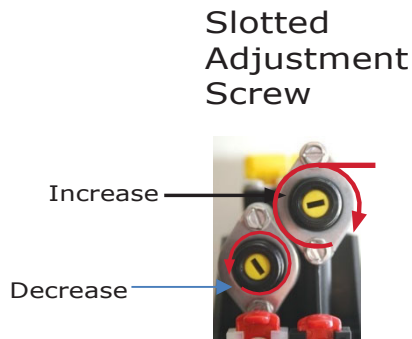


Fig. 4.1

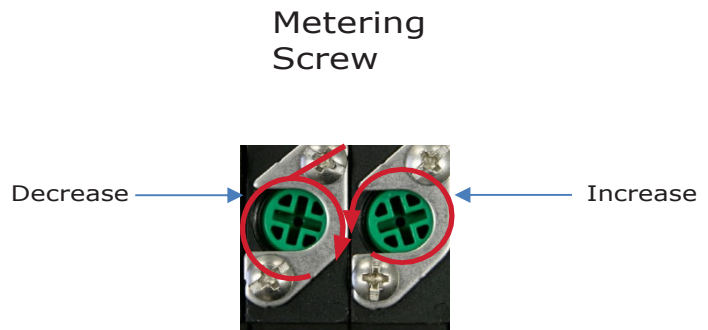


Fig. 4.2

NOTE:

If 2.4 oz/s finished drink flow rate is not achievable then lower to 2.0 oz/s or add a water booster. The dispenser has been thoroughly tested and sanitized prior to shipment. The installer is required to ratio/brix the dispenser.

- A. To adjust water flow rate, turn off syrup side by rotating the yellow shut-off (see Fig. 3.1), then push lever to purge any remaining concentrate until clear liquid is dispensed. Capture water in a graduated cylinder (oz.) or measuring cup while timing the dispense. To calculate flow rate divide the volume (oz.) of water by the time.
- B. To adjust flow control assembly adjust the slotted yellow screw (Fig. 4.1). To regulate flow, turn clockwise to increase flow and counterclockwise to decrease flow. If the flow control assembly contains a Phillips green adjustment screw, it is mechanical module. To regulate flow, turn counterclockwise to increase flow and clockwise to

NOTE:

The dispenser is designed for 2.4oz/s or 12oz/5s (see Page 5). If using orange or pineapple juices the mechanical orifice kit (675-0005) should be used along with 1/2" syrup inlet tubing.

- C. To Ratio/Brix the final product, remove dispensing nozzle from valve.
- D. Replace dispensing nozzle with the syrup separator nozzle (PN 316-0010). Rotate the separator in position to ensure seal against the diffuser.
- E. Adjust syrup flow to required ratio.

5. CLEANING AND SANITIZING

The dispenser is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. 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

ONLY USE INTERNAL CLEANING SOLUTIONS THAT ARE APPROVED FOR BEVERAGE DISPENSER APPLICATIONS SUCH AS KAY-5. (DO NOT USE CAUSTIC CHEMICALS SUCH AS INDUSTRIAL KITCHEN CLEANING CHEMICALS)

A. External/Internal Cleaning Solutions:

The typical acceptable mixture ratio is one ounce of cleanser to 2.5 gallons of water. Any NSF approved cleaner may be used, per manufacturers recommendations. After using the cleaning solution the dispenser must be thoroughly rinsed using clean potable water.

B. Internal Cleaning:

- 1. Remove top cover.
- 2. Wipe inside of the dispenser with a clean cloth mixed with the cleaner.

3. Inspect to make sure product residue has been removed.
4. Dry with a clean soft cloth.

C. External Cleaning:

The stainless steel urn can be cleaned by wiping with a cloth soaked with warm cleansing detergent. Inspect the hose to ensure all residue is removed. Abrasive cleaning or scouring pads should not be used as they will scratch the urn finish.

NOTE:

It is recommended that the nozzle and diffuser be removed and cleaned daily

D. Daily Cleaning:

Remove nozzle by twisting clockwise and pull down. Diffuser can be removed by slightly pulling on it. Wash nozzle and diffuser with warm water and ensure cleaning solution is rinsed off.

E. Sanitizing:

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

NOTE:

Sanitizing solution temperature should be between 70° to 100° F (max).

1. Disconnect concentrate BIB from product line.
2. Attach product line to container containing sanitizing solution mixed to mfg. recommendations.
 - a. Using yellow Shut-off, turn incoming water off.
3. Prepare enough solution to sanitize the product line to the dispenser.

NOTE:

Alternatively 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 lever handle, 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.

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. MERCHANDISING DECALS

A. The multi valve tea urn was designed to utilize the Carma merchandising labels available through Coca-Cola Parts. The Carma labels can be installed as seen in Fig. 6.1 and Fig. 6.2.



Fig. 6.1



Fig. 6.2

The push lever located on the faucet is designed to utilize the VTT brand decal as seen in Fig. 6.3, these decals are also available through Coca-Cola Parts.

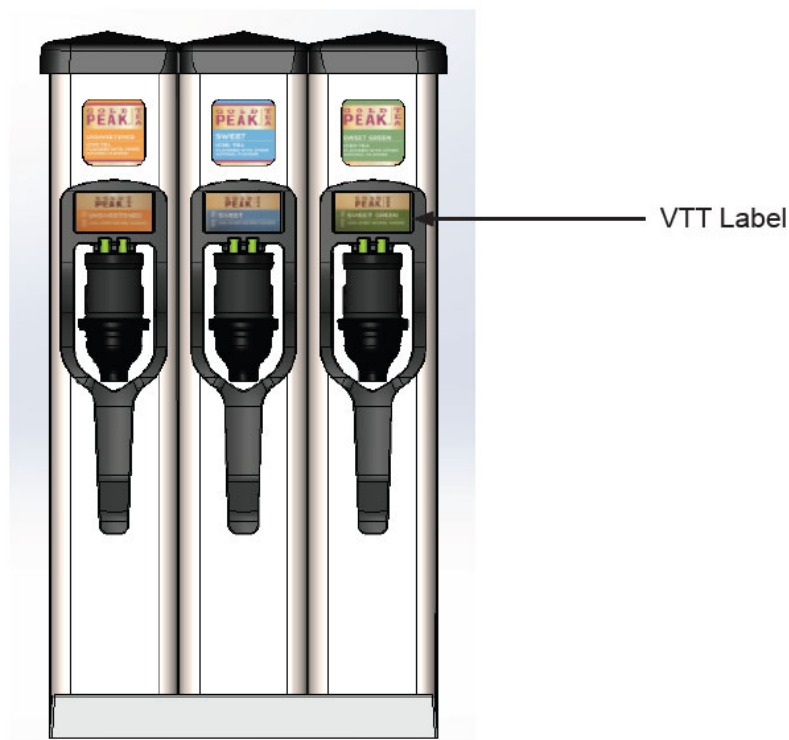


Fig. 6.3

7. TROUBLE SHOOTING

A. No water dispensed

- Check water supply
- Check Shut-off (if open), see Fig. 3.1
- Check ratio/brix adjustment
- Line plugged

B. No syrup dispensed

- Check CO₂ pressure
- Check for product (BIB)
- Check Shut-off (is it open), See Fig. 3.1
- Check ratio/brix adjustment
- Line plugged

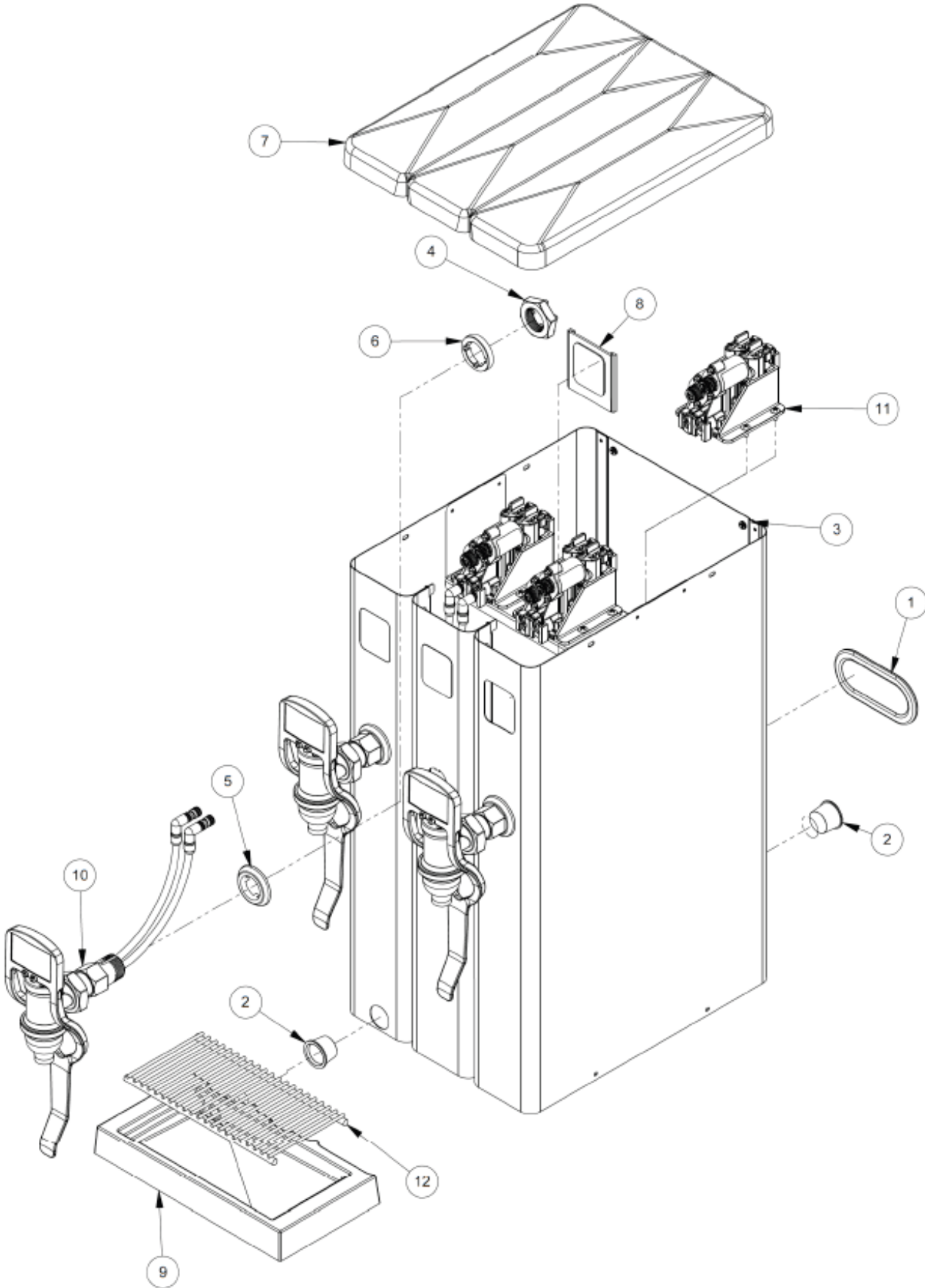
C. Weak product taste

- Check ratio/brix adjustment
- Check for plugged line
- Check Shut-off - completely open
- Check syrup supply

D. Strong product taste

- Check ratio/brix adjustment
- Check syrup CO₂
- Check water supply

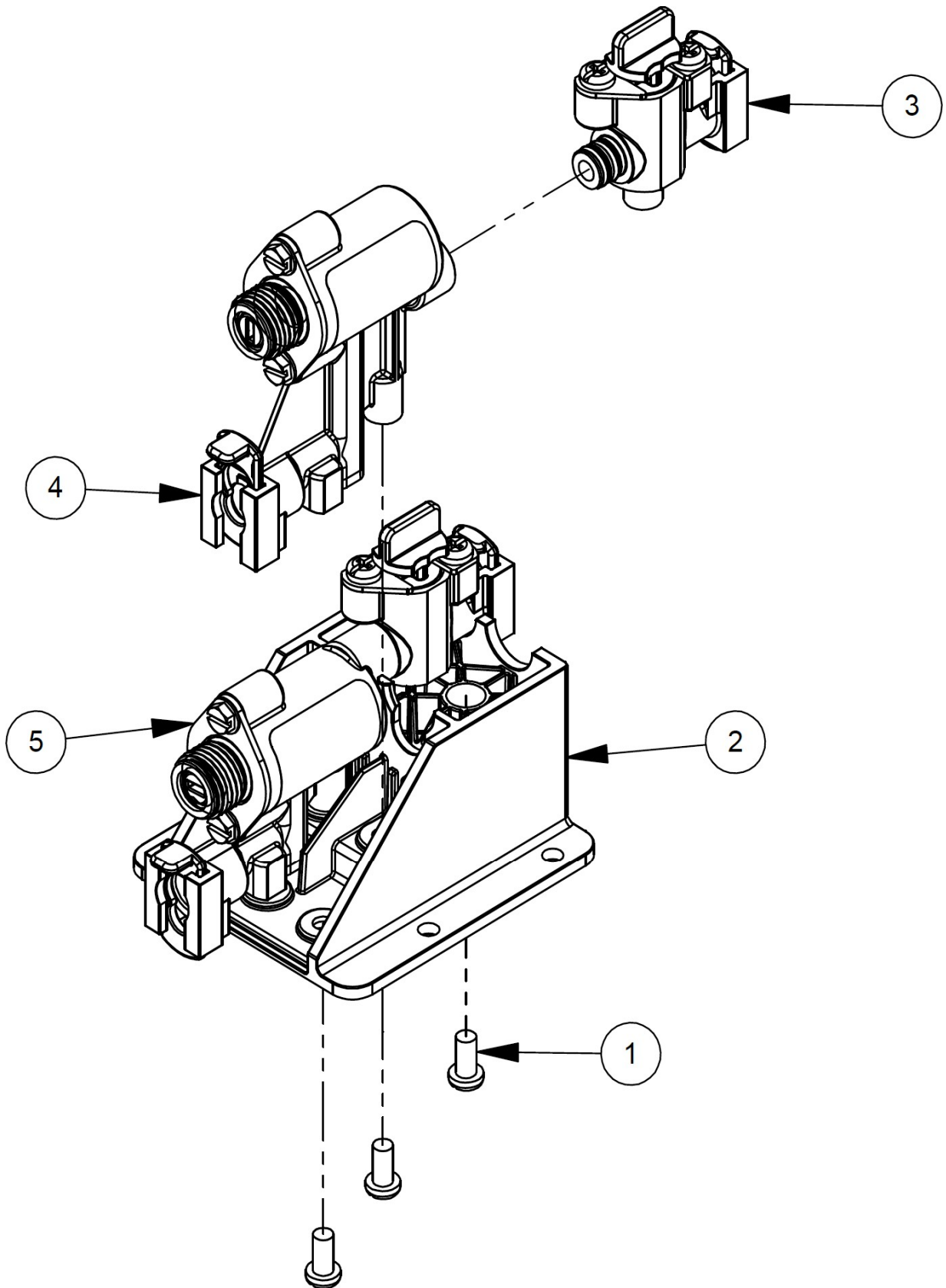
3 Valve Urn Assembly



3 Valve Urn Assembly

3 Valve Urn Assembly		
ITEM	PART NUMBER	DESCRIPTION
1	210-0045	GROMMET, CAN, BACK, BLIND, TEA
2	211-0004-SP	PLUG, .915-1.010, TAPERED, HOLLOW
3	220-0037-SP	KIT, SCREW, 8-32X.375, PH, PHD, 18-8SS, PK/100
4	265-0382	NUT, HEX, 1-16, NYLON
5	265-0385-SP	SPACER, PMV TO SQUARE CAN, TF
6	265-0386-SP	SPACER, INSIDE, PMV TO SQ CAN, TF
7	265-0808	LID, TEA URN, 3V MV
8	265-0793	SIGHT GLASS, LABEL, TEA URN
9	631-0217	ASSY, DRIP TRAY, TEA URN, 3V MV
10	645-0560	ASSY, VALVE, POST MIX, SQ SCALLOP, W/SHANK AND TUBES
11	660-1003	VALVE/BRACKET ASSY, 2V, BLK, TF
12	661-0010	CUP REST, 3V MV
NOT SHOWN	670-0060	KIT, FITTINGS, 3/8 BARB, 45 DEG, 6EA

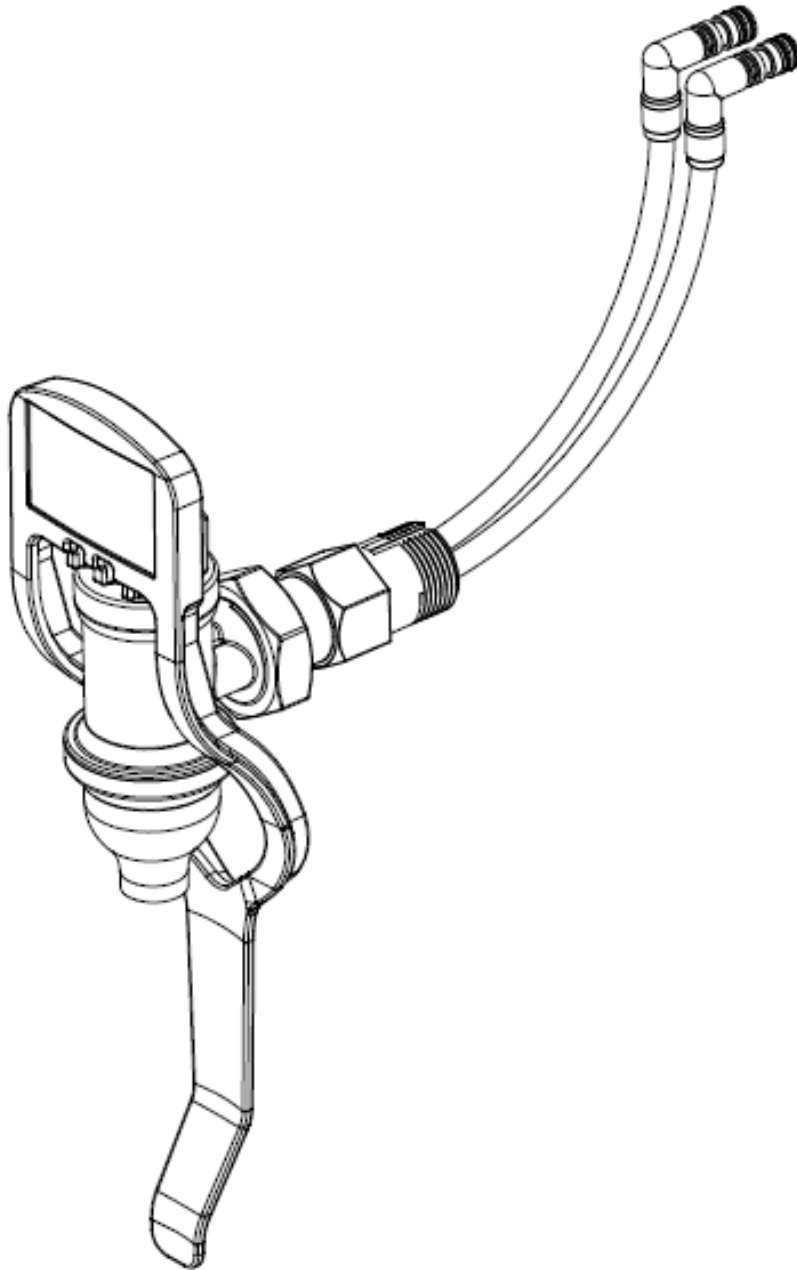
FLOW CONTROL MODULE



FLOW CONTROL MODULE

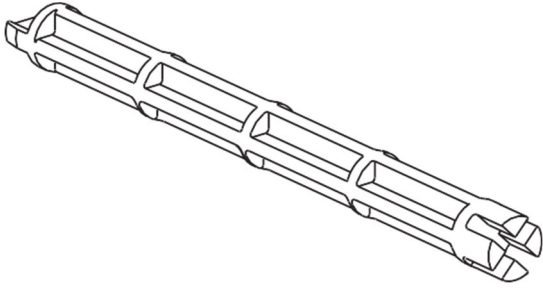
FLOW CONTROL MODULE		
ITEM	PART NUMBER	DESCRIPTION
1	224-0002-SP	KIT, SCREW, 8-16 X .375, PLASTITE, PHSL, PHD PK/100
2	265-0362	BRACKET, MTG, VALVE, TF
3	637-0002	ASSY, VALVE, BACKBLOCK, GRAY
4	639-0030	ASSY, VALVE, FC, SYRUP 1, 2.5oz, GRY BONNET
5	639-0029	ASSY, VALVE, FC, WATER 2, 2.5oz, GRY BONNET
KITS AVAILABLE		
NOT SHOWN	675-0005	KIT, MECHANICAL ORIFICE CONTROL

POST MIX VALVE

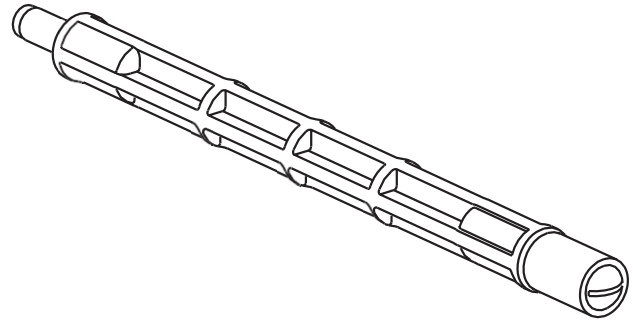


FLOW CONTROL MODULE		
ITEM	PART NUMBER	DESCRIPTION
1	645-0560-SP	SPARE PART ASSEMBLY, POST MIX VALVE

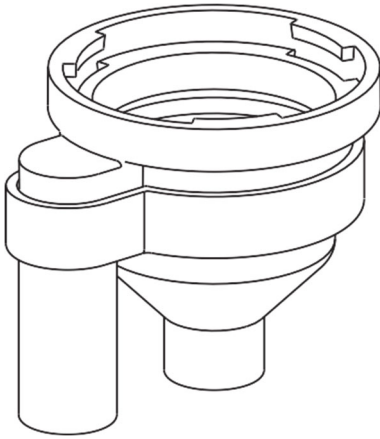
ACCESSORIES



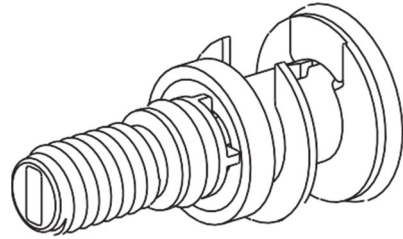
SHUT-OFF TOOL
P.N. 316-0005-SP (KIT QTY 5)



FLOW CONTROL TOOL
P.N. 316-0006-SP



SEPARATOR
P.N. 316-0010-SP (KIT QTY 5)



KIT, MECHANICAL CONTROL
P.N. 675-0005