

WE PROUDLY SERVE STARBUCKS® COLD INLINE DISPENSER



Daily Usage & Cleaning Guide

Use this guide for your instructions on daily usage and cleaning of the WPS Cold Inline Dispenser. The front page displays a quick overview to use as a checklist. The additional pages show detailed steps for the cleaning processes.

OPENING CHECKLIST

Assumes that all required actions associated with Closing has been completed from the prior service day.

Reassemble Inline Dispenser

- Reinstall impellers
- Reattach bowl gaskets to each raised chilling plates
- **Replace O-ring on each dispense valve**
- Reassemble each bowl with dispense valve and dispense handle
- Click each bowl into place on the unit base
- Turn **ON** power to unit base
- Reassemble drip tray and attach
- After 15min, add product to bowls

CLOSING CHECKLIST

To ensure product quality and food safety, a full cleaning and sanitizing of all parts of the Cold Inline Dispenser is required. The use of a 3-compartment sink is recommended. **DO NOT place items in a dishwasher.**

Disassembling Inline Dispenser

- Turn OFF power to unit base
- Remove drip tray. Fold in support brackets
- **Drain each bowl of any remaining product**
- Release each bowl from the unit base
- Remove dispense valve and dispense handle from each bowl
- Remove each impeller and bowl gasket from the base unit
- Transport all bowls, lids, parts and drip tray assembly to a cleaning station for cleaning & sanitizing

Cleaning and Sanitizing

- Fill sink halfway with clean warm water
- Clean all bowls, lids, parts and drip tray assembly with mild non-abrasive detergent
- Rinse thoroughly with clean water
- Fill sink again, halfway with clean warm water
- Add 2 Tbsp. of One-Pro cleaning powder
- Submerge bowls, lids, parts and drip tray assembly for 15min.
- Remove items and allow to air-dry over night
- Wipe base unit with mild non-abrasive detergent and warm water.
- Rinse with a clean cloth and warm water

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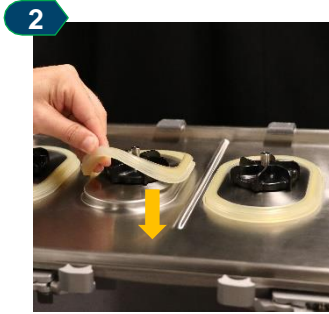
Daily Usage & Cleaning Guide

The below information provides instructions for morning set up of the *WPS Starbucks Cold Inline Dispenser* assuming the previous night's cleaning was properly completed.

OPENING- REASSEMBLE INLINE DISPENSER



With the machine off, install mixing impellers onto each flange on the top of the machine



With the flat side down, install each bowl gasket by stretching it around each of the raised chilling plates until securely in place.



Place an O-ring on each dispense valve. O-rings **MUST** be attached to avoid leaking.



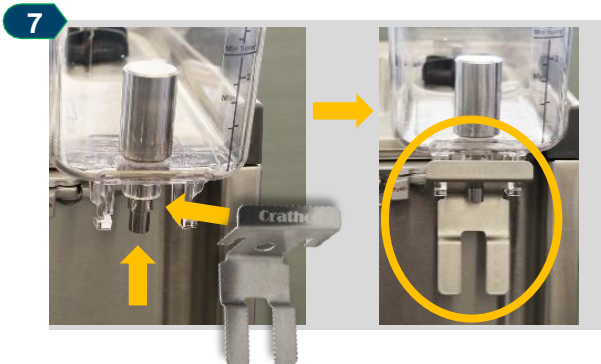
Insert the narrow end of the dispense valve through the dispense hole in the front of each bowl.



Install bowls onto machine by inserting the lip in the back of each bowl underneath the locking tab located at the back of the machine.



Press down on the front of the bowl until you hear a "click" indicating the bowl is properly locked in place.



Install dispense handle by gently pushing up on the dispense valve then sliding the handle into place. The end of the dispense valve should slide into the hole on the dispense handle.



Turn machine power ON. Allow machine to cool down approx. 30 min. before adding product to the bowls.



Flip out the support brackets for the drip tray.

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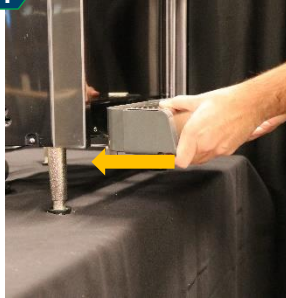
OPENNING – REASSEMBLE INLINE DISPENSER - cont'd

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Assemble drip tray by placing drip tray cover onto drip tray.

11



Place assembled drip tray on support brackets until the magnets securely attach it to the body of the machine.

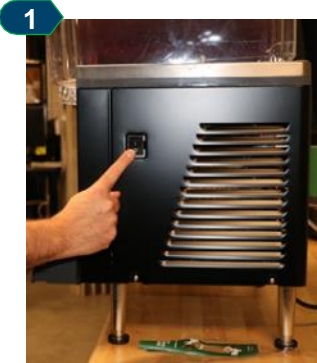
12



Fill bowls with product.
Install lids on each bowl and lock with key.

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CLOSING – DEASSEMBLING INLINE DISPENSER



Turn off power to machine.



Remove drip tray from machine and drip tray cover from drip tray.



Fold in drip tray support bracket



Drain product from all bowls by dispensing into a container.
DISPOSE OR STORE UNUSED PRODUCT AS REQUIRED.



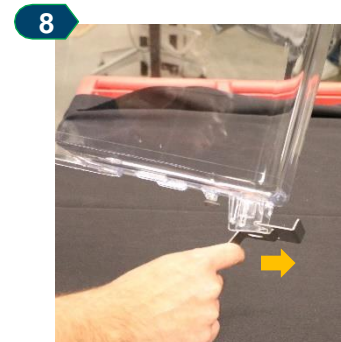
Press latches on the front of the machine until the bowls are released.
Remove the bowls from the base of the machine



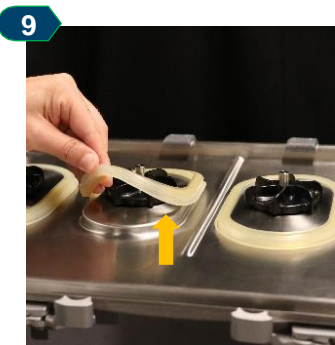
Remove bowl covers then remove dispense valve and O-ring from inside of each bowl



Remove O rings from dispense valves.
BE CAREFUL NOT TO LOSE THE O-RING(S)



Remove each dispense handle by sliding forward



Remove bowl gaskets from base of machine



Remove mixing impellers



Transport all parts and bowls to cleaning station

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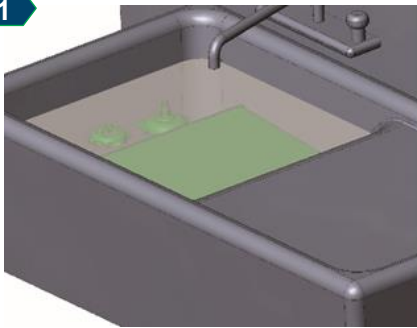
CLOSING – CLEANING & SANITIZING

MATERIALS NEEDED

- Mild non-abrasive detergent
- Non-abrasive sponge
- Soft bristled brush
- Chlorine based sanitizer

* If available, the use of a three-compartment sink is recommended

1



Fill a clean sink about halfway with warm water.

2



Using a mild non-abrasive detergent and warm water. (122F max), thoroughly clean all parts including bowls and drip tray assembly

3



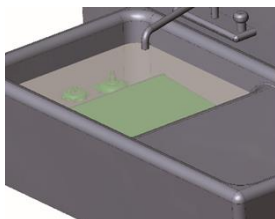
Rinse all parts thoroughly with clean water.
Temporarily set aside.

4



Fill a clean sink about halfway with warm water. (approx. 5 gal)
Add **2 Tbsp.** of **One-Pro** cleaning powder to the water.

5



Submerge all parts in sanitizing solution for **15 minutes**

6



Remove all parts from solution and allow to air dry overnight

7

Wipe the top of the machine, front panel, exterior panels and the release latches using a cloth with mild non-abrasive detergent and warm water. Rinse with a clean cloth and warm water. Allow to air dry.

