



# Refrigerated Beverage Dispensers

## 3 Gallon Bowl

**#378RBD3G1** · SINGLE BOWL  
**#378RBD3G2** · DOUBLE BOWL  
**#378RBD3G3** · TRIPLE BOWL

## 5 Gallon Bowl

**#378RBD5G1** · SINGLE BOWL  
**#378RBD5G2** · DOUBLE BOWL  
**#378RBD5G3** · TRIPLE BOWL

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## Critical Information

- A minimum clearance of 6" is necessary on all sides for this machine. Without the proper clearance, the machine may experience overheating.
- Proper syrup and water mixture ratio is critical to prevent machine harm. Ensure that you're following instructions for proper mix to water ratios as outlined by the manufacturer.

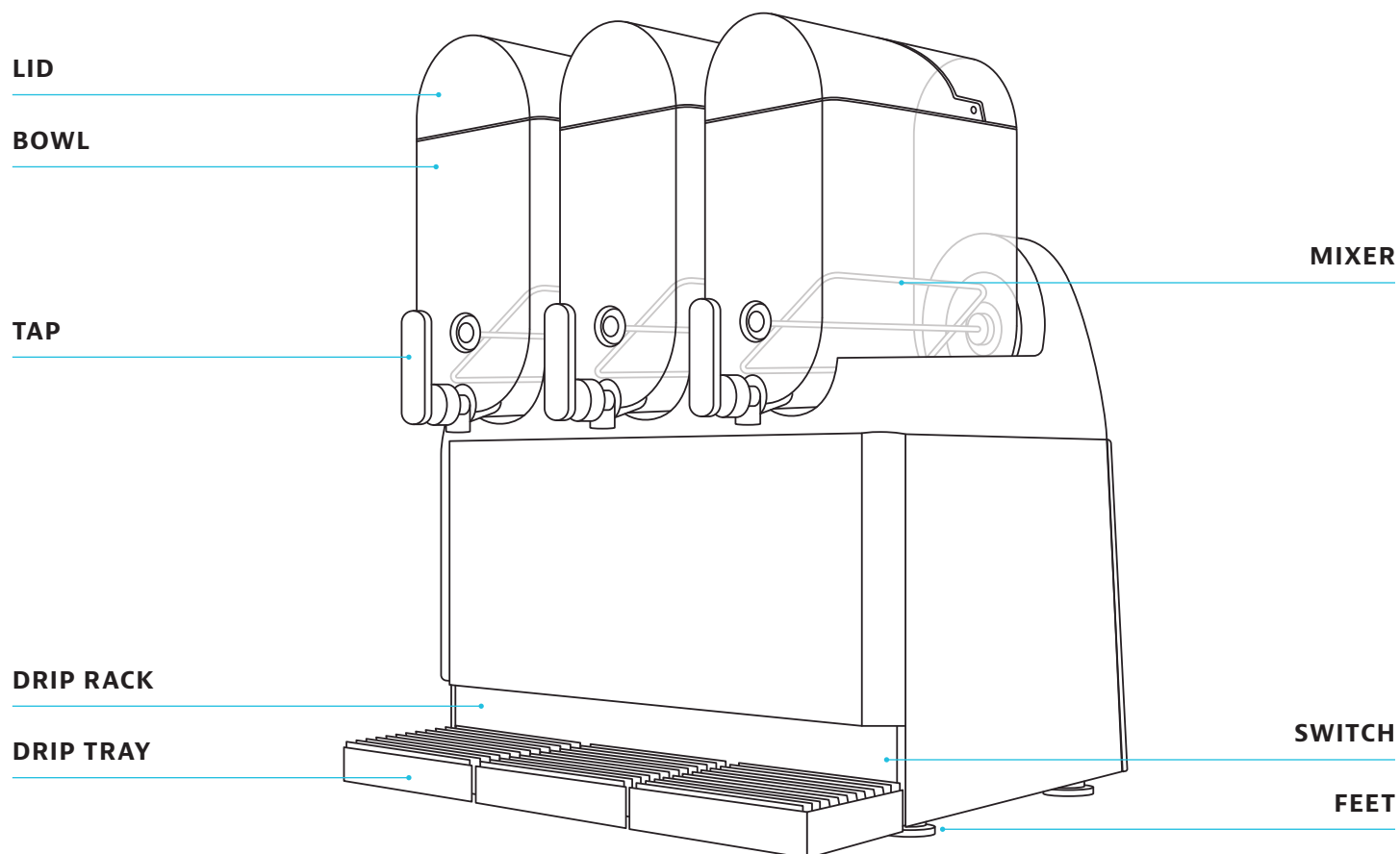


Conforms to UL 60335-1/60335-2-89  
Conforms to ANSI/NSF STD. 18

## Hazard Statements

- **Read the Manual:** Before using your beverage dispenser for the first time, carefully read the user manual. It will contain specific instructions, safety tips, and cleaning guidelines.
- **Placement:** Situate your beverage dispenser on a stable, level surface away from heat sources or direct sunlight.
- **Electrical Safety:** Ensure your beverage dispenser's plug is compatible with the electrical outlet's voltage. Never use an extension cord or a damaged power cord.
- **Water Safety:** Use only fresh, clean water in your beverage dispenser.
- **Child Safety:** Supervise children around the beverage dispenser, especially when it is in use. The moving parts and low temperatures can be hazardous.
- **Cold Surfaces:** Avoid touching cold surfaces during and immediately after use to prevent frostbite or cold burns.
- **Cleaning and Maintenance:** Unplug your beverage dispenser and let it thaw completely before cleaning. Follow the instructions for cleaning to ensure safe operation.
- **Ventilation:** Ensure the beverage dispenser has adequate ventilation to prevent overheating and ensure efficient operation.
- **No Modifications:** Never modify your beverage dispenser in any way. This could create safety hazards and void your warranty.
- **Emergencies:** In case of a malfunction, immediately turn off and unplug the beverage dispenser. Do not attempt to repair it yourself. Contact the manufacturer for support.
- **Regularly inspect:** Check the power cord for damage. If there are any signs of wear or fraying, replace the cord immediately.
- **Safe Disposal:** If the beverage dispenser is no longer usable, dispose of it responsibly by following local guidelines for electronic waste.
- **Proper Dispensing:** Teach users how to properly dispense refrigerated beverages to prevent spills and contamination.
- **Do Not Operate Unattended:** Avoid leaving the beverage dispenser unattended while it is running.
- **Cleaning Frequency:** Clean the beverage dispenser regularly to prevent mold or bacteria growth, following the instructions on page 6.

## Parts Identification



## Initial Setup

- **Inspect the Packaging:** Carefully inspect the exterior of the packaging to check for any signs of damage that might have occurred during shipping.
- **Before Moving:** Make sure that nobody is within the lifting and load movement operation radius.
- **Moving the Machine:** Moving the machine must be done by at least two people in a vertical position. Make sure to avoid any obstructions along the route.
- **Unboxing:** Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts.
- **Remove All Components:** Take the machine and any accessories out of the box. Refer to the parts diagram to ensure that you have all the necessary components.
- **Place in Location:** Make sure the machine is on a stable surface close to an electrical outlet. It is recommended to place it in a climate-controlled environment to extend the life of the machine. Leveling the machine will enable a more uniform cooling of your beverage. Make sure not to grab the machine by the evaporators. Ensure there is enough space on all sides and above the unit for airflow. (Fig. 1 & 2)

Fig. 1 – Top View

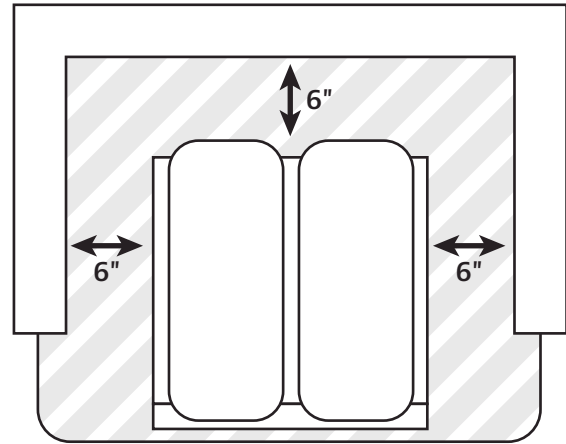
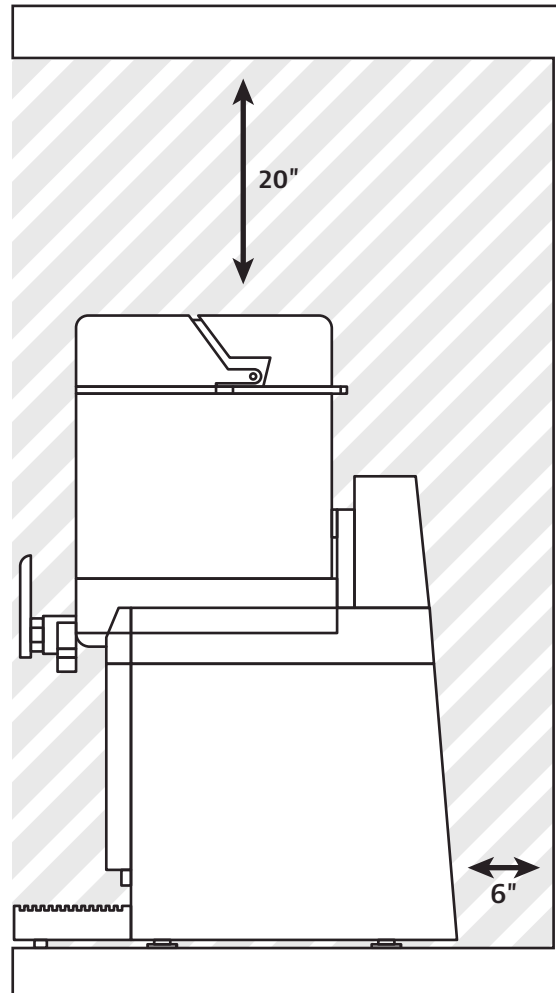


Fig. 2 – Side View



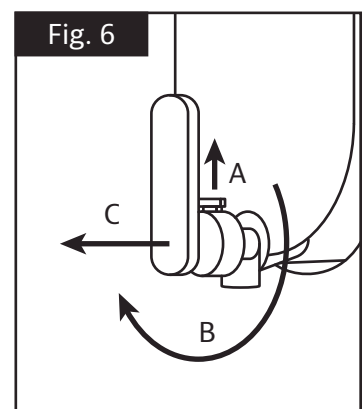
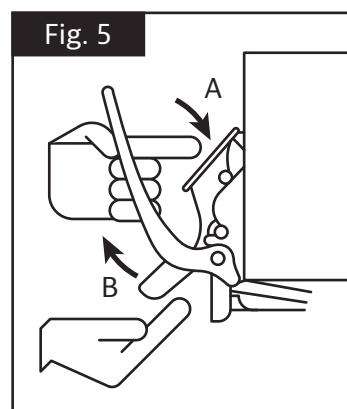
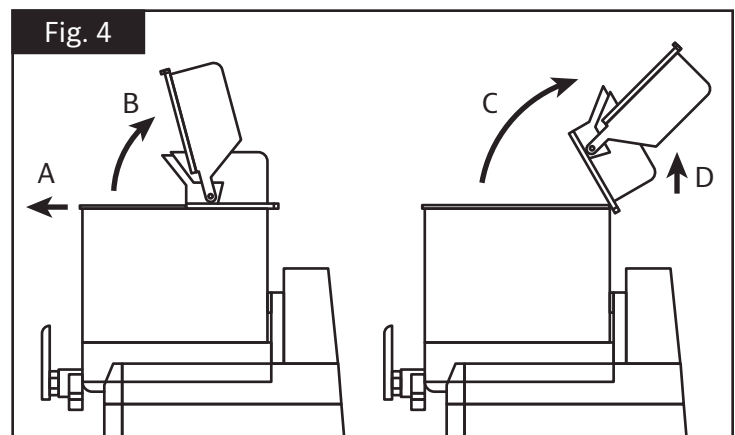
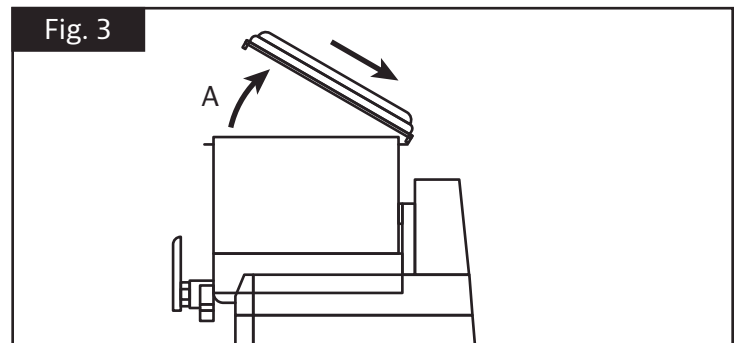
# Cleaning

## Preparation

- **Cool Down:** Allow the beverage dispenser sufficient time to cool down if it was recently in use. Wait at least 30 minutes, depending on the model.
- **Emptying:** If there is product in the machine, please remove it before proceeding to the next step. Position a large bucket beneath each bowl and dispense the product until the bowls are empty.
- **Unplug:** For safety reasons, unplug the machine from the electrical outlet to avoid electrical shocks.
- **Gloves:** Wear gloves to keep both the machine and your hands clean.
- **CAUTION:** DO NOT immerse any electrical components in water.

## Disassembly

1. **Remove the Lid:**
  - a. 3 Gallon Models: Gently lift the front part of the lid and remove from the machine (Fig. 3).
  - b. 5 Gallon Models: Remove the lid by pulling lightly on the tab and lifting the front part. Then, gently lift the lid off the bowl (Fig. 4).
2. **Remove the Dispensing Tap:**
  - a. 3 Gallon Models: Remove the dispensing tap by pressing the top portion (Fig. 5A) and pulling upwards from the bottom (Fig. 5B).
  - b. 5 Gallon Models: Remove the dispensing tap by lifting the tab (Fig. 6A) while turning the tap clockwise (Fig. 6B), then pulling out (Fig. 6C).
3. **Remove the Bowl:** Lift the front of the bowl until it unhooks (Fig. 7A). Gently push the rear forward (Fig. 7B) to remove the bowl and gasket from the machine.
4. **Remove the Mixer:** Extract the mixer by gently pulling away from the machine (Fig. 8). Once completely removed, disassemble all mixer components (Fig. 9).
5. **Remove the Drip Tray:** Gently unhook the drip tray from the machine.



## Cleaning Non-Electrical Parts

1. **Wash:** Use warm water and mild dish soap for washing the removable parts. Use Noble Chemical Sunbright liquid dish soap (or a neutral detergent) to clean all disassembled components.
2. **Scrub:** Use a non-abrasive sponge or cloth to wash the removable parts in your cleaning solution, avoiding any scratches. Use a soft-bristled brush to clean difficult-to-reach areas.
3. **Sanitize:** Before reassembling the machine, make sure to sanitize all components. Use a food-grade sanitizing solution to disinfect parts that come in contact with beverages. Rinse with warm water.
4. **Air Dry:** Set the parts in a well-ventilated area to air dry.
5. **Inspect:** Visually inspect each component to ensure they are clean and completely dry before reassembly.

## Reassembly

1. **Drip Tray:** Hook the drip tray back onto the machine.
2. **Mixer:** Place all mixer components back on (Fig. 10) and slide the mixer back into position on the machine (Fig. 11).

(Continued on next page)

Fig. 7

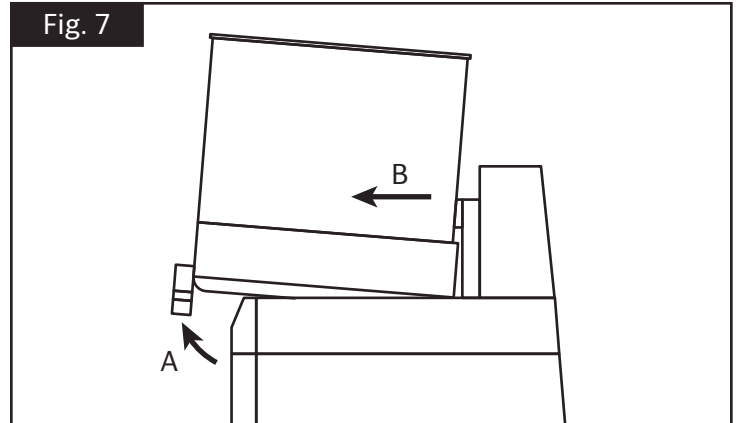


Fig. 8

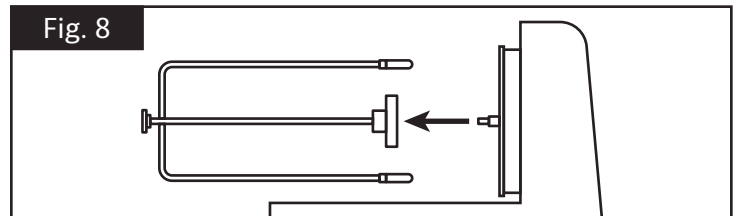


Fig. 9

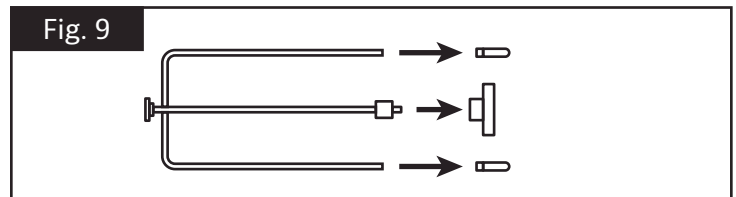


Fig. 10

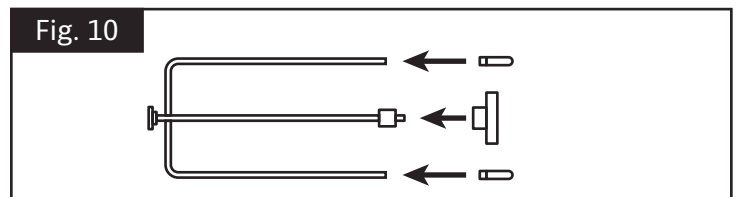
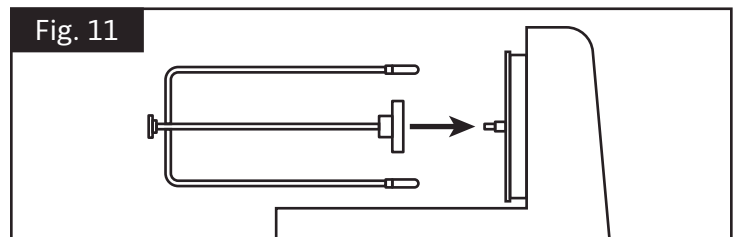
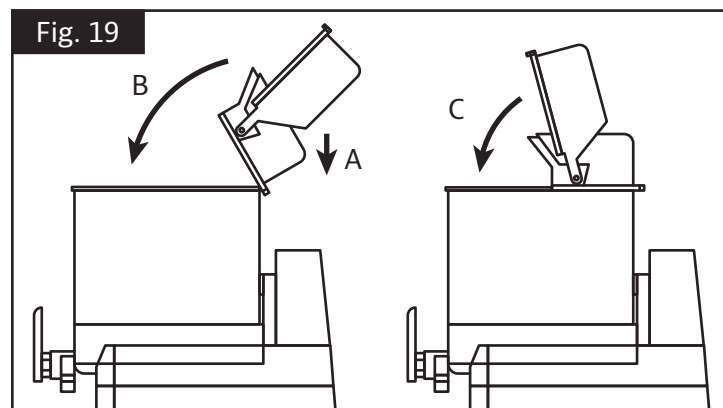
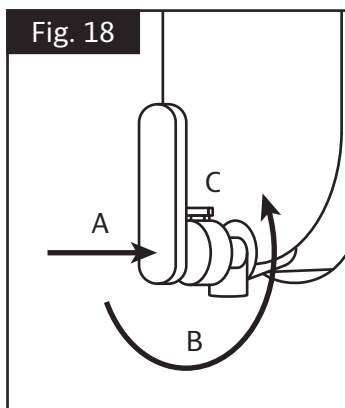
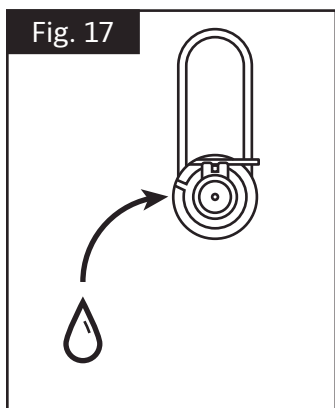
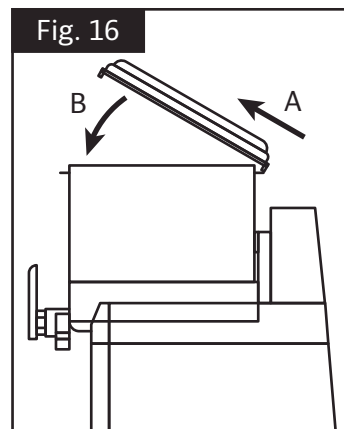
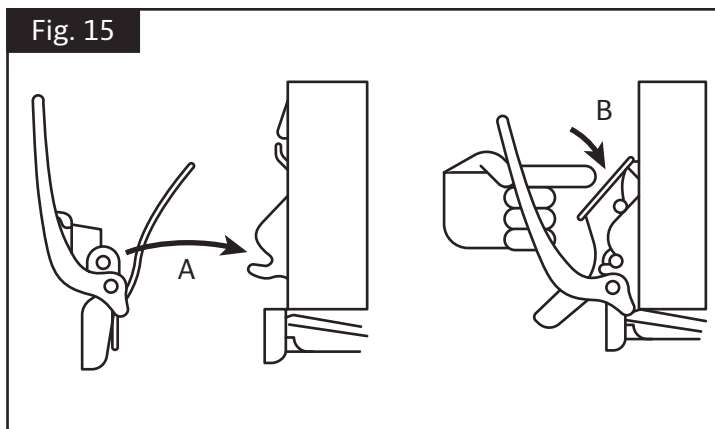
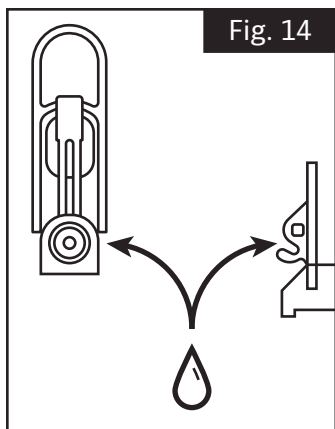
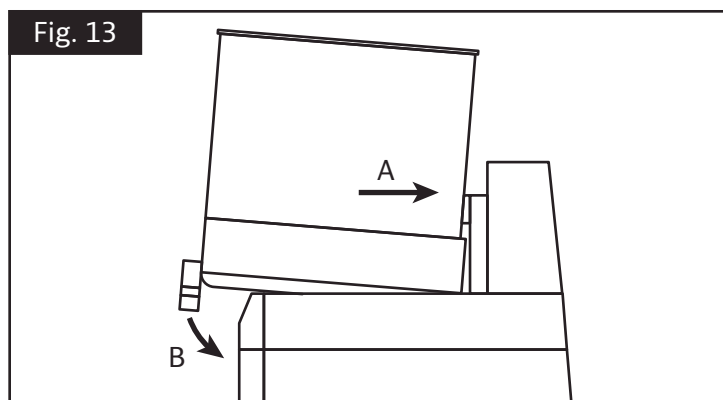
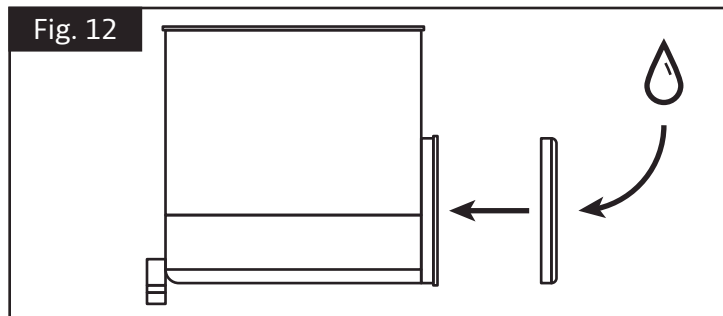


Fig. 11



3. **Bowl:** Lubricate the bowl gasket and place it back onto the rear of the bowl (Fig. 12). Once the gasket is in place, slide the bowl into place on the machine and push downwards until it hooks into place (Fig. 13).
4. **Dispensing Tap:**
  - a. 3 Gallon Models: Lubricate the dispensing tap and bowl hooks (Fig. 14). Place the tap on the bowl hooks (Fig. 15A) and press until it hooks into the bowl (Fig. 15B).
  - b. 5 Gallon Models: Place the tap in position on the bowl and turn counterclockwise until it clicks. Lubricate the tap seal well before placing back into the unit.
5. **Lid:** Place the lid back onto the machine.
  - a. 3 Gallon Models: Latch lid onto the back of the bowl (Fig. 16A), then push down on the front until it latches in place (Fig. 16B).
  - b. 5 Gallon Models: Latch lid on the rear of the bowl (Fig. 19A), then push down on the front until it latches into place (Fig. 19B/C).





## Operation

### Preparing the Product

1. **Preparing the Mixture:** Prepare mix in a separate container before pouring into the machine (Fig. 20). Follow manufacturer's recommendations for ratios and mixing.
2. **Power Down the Machine:** Make sure the machine is switched off and unplugged before adding liquid into the bowl.
3. **Open the lid:**
  - a. 3 Gallon Models: Fully remove the lid.
  - b. 5 Gallon Models: Open the front portion of the lid (Fig. 21).
4. **Fill the Machine:** Pour your mixture into the bowl above the mixer and below the max fill line (Fig. 22).

### Start-up Procedure

1. **Plug in the Machine:** Make sure all controls are in the "OFF" position before plugging in. Plug it into the power outlet.
2. **Turn It On:** Locate the power switch on the front bottom right corner underneath the machine. Refer to parts identification.
3. **Mix Modes:** Your machine's power switch comes with three different settings:  
 "0": Deactivated  
 "I": Mixer activated.  
 "II": Refrigeration and mixer activated.
4. **Refrigeration:** "II" activates refrigeration to all of the bowls. To protect the machine, each bowl must be filled before powering on.
5. **Run a Test Cycle:** Before serving any beverages, run a test cycle, dispensing some of the liquid into a cup and discarding it. This will ensure the system is clean and ready for use.
6. **Chilling:** This machine can take up to 2 hours to properly chill. Chilling time can vary depending on the mixture.
7. **Dispense:** When your product is ready to be served, place a glass or cup underneath the tap. Dispense by pushing or pulling on the handle.

Fig. 20

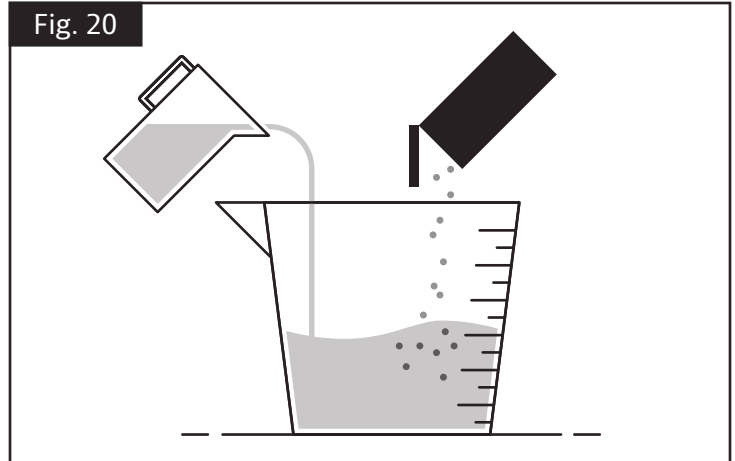


Fig. 21

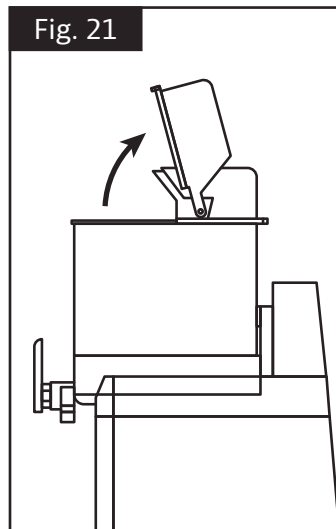
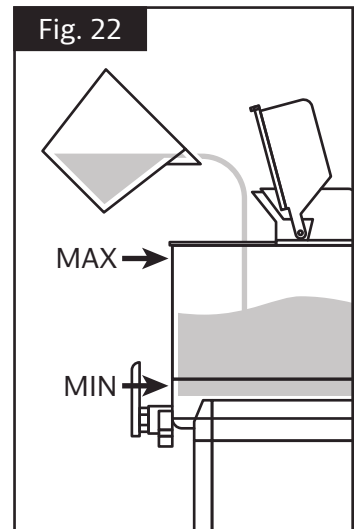


Fig. 22



## Maintenance

### Regular Cleaning

#### Daily Wipe

**Purpose:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the beverages and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining liquids from dispensers or reservoirs.
3. Perform a complete cleaning process as outlined in the cleaning section.
4. Use a damp cloth to wipe down all exterior surfaces, including taps, levers, and drip trays.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.
6. After completing these steps, turn on the machine to allow the beverages to re-chill.

### Monthly Checks

#### Inspect for Wear

**Purpose:** To regularly check all components for signs of wear, tear, or damage and replace as necessary.

**Maintenance Kits:** To best maintain your machine, please consider using one of our service kits. These kits include parts that may wear out over time and can affect your equipment's ability to maintain proper cooling.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the troubleshooting section or service provider for recommended actions or replacements.

## Troubleshooting

Problems	Causes	Solutions
The machine does not turn on.	The main switch is OFF (position "0").	Press the main switch into position "I."
	The machine is not plugged in.	Insert the plug in a suitable outlet.
Product leaks from the rear part of the bowl.	The bowl is not fitted correctly in place.	Check the positioning of the bowl.
	The bowl seal is not lubricated.	Lubricate accordingly.
	The seal is defective.	Replace the seal.
The mixer does not turn on.	The switch is positioned on "0."	Press the switch into position "I."
	The mixer is not fitted correctly in place.	Check the position of the mixer.
The machine does not refrigerate properly.	The switch is positioned on "0" or "I."	Press the switch into position "II."
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	Dirty condenser.	Clean the condenser.