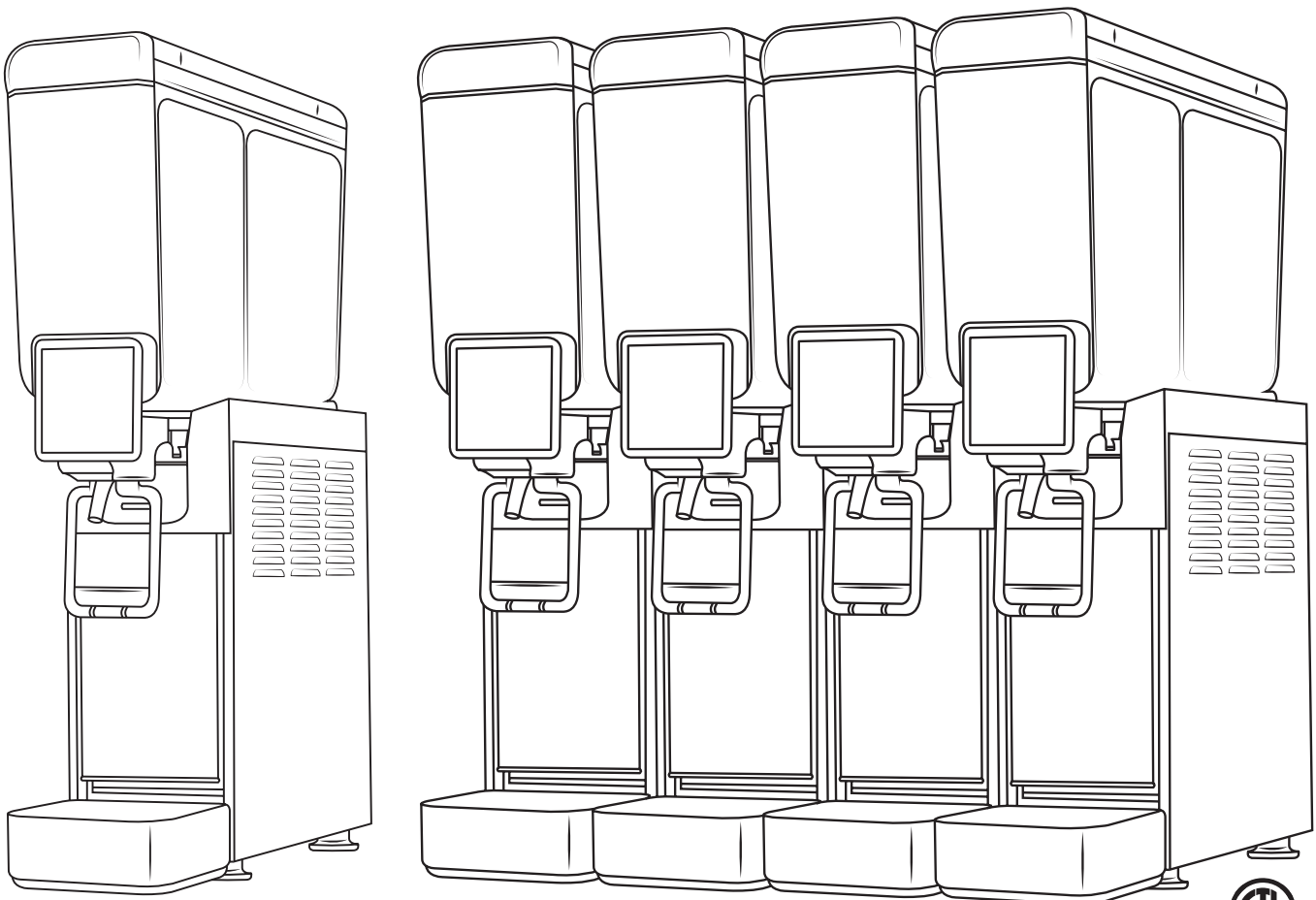


# USER MANUAL



## REFRIGERATED BEVERAGE DISPENSER



#378RBD2G1S  
SINGLE BOWL

#378RBD2G2S  
DOUBLE BOWL

#378RBD2G3S  
TRIPLE BOWL

#378RBD2G4S  
QUADRUPLE BOWL



READ THOROUGHLY BEFORE OPERATION • UPDATED 04/2023

# TABLE OF CONTENTS

<b>1. SAFETY INFORMATION .....</b>	<b>3</b>
<b>2. SPECIFICATIONS.....</b>	<b>3</b>
<b>3. INSTALLATION.....</b>	<b>4</b>
<b>4. OPERATING PROCEDURES .....</b>	<b>4</b>
4.1 Operating the Machine .....	4
4.2 Operation Helpful Hints .....	4
<b>5. CLEANING PROCEDURES .....</b>	<b>5</b>
5.1 Disassembly.....	5
5.2 Cleaning .....	5
5.3 Assembly .....	5
<b>6. ROUTINE MAINTENANCE.....</b>	<b>6</b>
6.1 Daily Maintenance .....	6
6.2 Monthly Maintenance .....	6

# 1. SAFETY INFORMATION

- This machine is designed for COMMERCIAL USE ONLY.
- This unit is NOT intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety.
- DO NOT operate the dispenser without reading this operator's manual.
- ALWAYS use on a circuit that is properly protected and capable of the rated load.
- DO NOT operate the dispenser unless it is properly grounded.
- DO NOT alter or deform the power cord or plug in any way. This may cause electrical shock and/or damage unit.
- DO NOT use extension cords to connect the dispenser.
- DO NOT operate the dispenser unless all panels are securely fastened.
- ALWAYS place the unit on a stable surface in a fully vertical position.
- Please keep 15cm (6") minimum air space all around the dispenser.
- DO NOT put objects or fingers in panels, louvers, or faucet outlet.
- DO NOT clean or service the machine unless it is switched off and unplugged.
- This unit is not meant to be used outside.
- This unit is not to be installed in areas subject to water spouts.
- DO NOT use water jets to clean the unit or submerge the unit in water.
- DO NOT operate if your hands or feet are wet.
- This unit can work in a room temperature range between +5 degrees Fahrenheit and +32 degrees Fahrenheit.
- DO NOT pour product inside the dispenser at a temperature higher than 40 degrees Fahrenheit.

# 2. SPECIFICATIONS

	#378RBD2G1S	#378RBD2G2S	#378RBD2G3S	#378RBD2G4S
Dimensions W x D x H (in.)	7 x 15¼ x 24½	9½ x 15¼ x 24½	14½ x 15¼ x 24½	19¼ x 15¼ x 24½
Number of Bowls	1	2	3	4
Capacity of Each Bowl	2 Gallon	2 Gallon	2 Gallon	2 Gallon
Weight (lb.) (approx.)	31	37	49	64
Adjustable Thermostats	1	1	1	2
Power (W)	170	270	315	410

# 3. INSTALLATION



## IMPORTANT

When handling the machine never grasp it by the bowls. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.

1. Carefully unpack the machine and check for damage and missing parts.
2. Place the unit on a stable, flat surface in a dry area away from water or water splashes.
3. For adequate ventilation, when installing the unit, maintain a distance of 6 in. between the unit and walls or other obstacles. Increase the distance if the unit is placed near a heating source.
4. Leave 60 in. of free space in front of the machine to allow for easy use and maintenance and 10 in. above the machine to allow for easy removal of lids.
5. Ensure that the legs are screwed tightly into the base of the machine.
6. Before plugging in the electrical cord, ensure that:
  - a) The electrical specifications of the dispenser are compatible with that of your power supply.
  - b) The power supply is fitted with an efficient ground contact.
  - c) The power supply is protected against short-outs and power surges.
  - d) You are not using extension cables, plug adapters for multiple sockets, or makeshift connections.
  - e) The machine is switched off.
7. Connect the power supply cord to the power supply.

# 4. OPERATING PROCEDURES

## 4.1 Operating the Machine



## IMPORTANT

The unit must be cleaned and sanitized prior to initial operation.  
(See Section 5 Cleaning and Sanitizing Procedures)

1. In order to obtain a homogeneous mix, the product will need to be pre-mixed before being added to the machine.
2. In your container, prepare 1 part beverage concentrate to 5 parts water and stir until completely mixed (Alter as directed for different products).
3. While the machine is unplugged and switched OFF, pour your mix into the bowl. Make sure to not overfill by pouring only to the maximum level, as indicated on the bowl.
4. Place the lid on the bowl to prevent contamination of the product
5. Connect the machine to the power source and set the power switch to position I.
6. When the machine is switched to Position I, power is turned on to refrigeration and the mixing devices.
7. When your beverage is chilled to the proper temperature, dispense by pressing a glass/cup against the tap lever.

## 4.2 Operation Helpful Hints

1. The length of time for cooling down the product is governed by many variables, such as ambient temperature and initial beverage temperature.
2. To shorten product cooling time, pre-chill the product to be used in the dispenser.
3. To shorten product cooling time, the bowl should be refilled after the product level drops lower than half.

# 5. CLEANING PROCEDURES

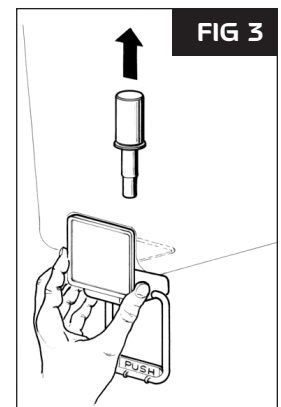
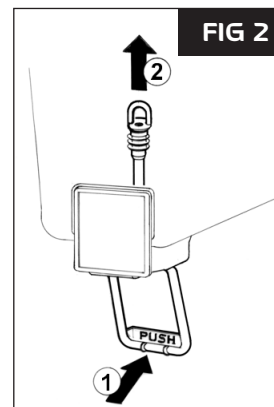
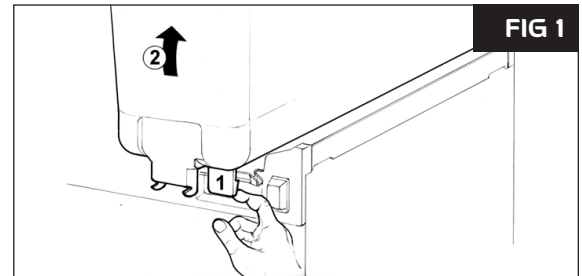
- The unit must be cleaned and sanitized daily in order to ensure safe and efficient operation, while guaranteeing a quality product.
- The unit does not come pre-sanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned, and sanitized.

## 5.1 Disassembly



**ATTENTION**  
Before any disassembly and/or cleaning procedure, make sure that the dispenser is disconnected from its power source.

1. Empty all remaining liquid from the bowls into a container. DO NOT proceed without emptying the bowls.
2. Remove cover from the bowl.
3. Remove the empty bowl by gently pulling lever (1) and its front side (faucet side) up and off bowl gasket. (Fig. 1)
4. Remove the bowl gasket.
5. Remove the pump impeller from its location.
6. Push the dispensing handle (1) and gently remove the pinch tube from its seat (2). (Fig. 2)
7. Gently remove the piston and unfasten the dispensing tap assembly from the bowl. (Fig. 3)
8. Slide drip tray out and empty it.

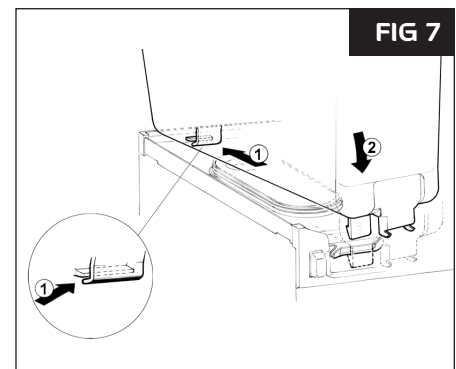
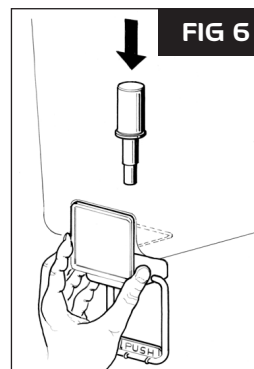
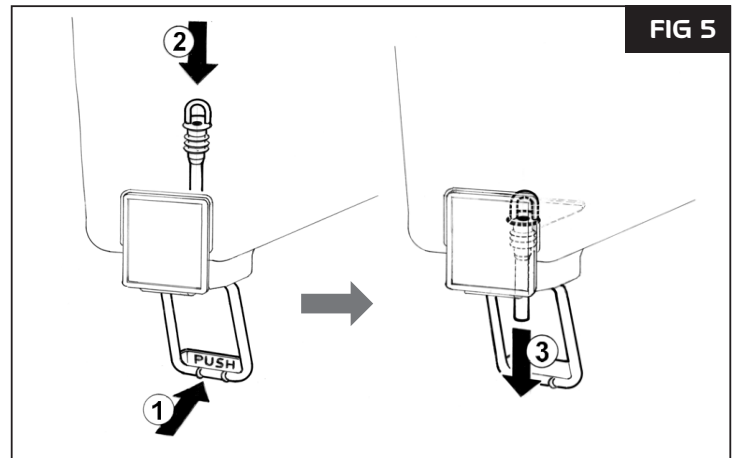
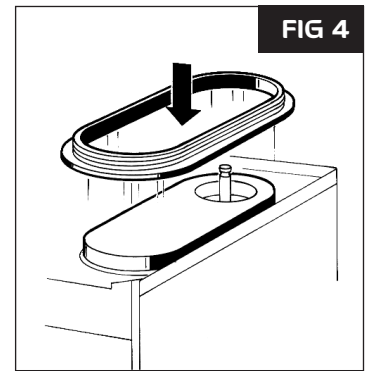


## 5.2 Cleaning

- DO NOT attempt to wash any machine components in a dishwasher.
  - Before any disassembly and/or cleaning procedure, make sure that the dispenser is disconnected from its power source.
  - When cleaning the machine, DO NOT allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.
1. Users should utilize the three basin method to properly clean all components:
    - a) Fill one basin with a neutral cleaning detergent mixed in lukewarm water.
    - b) Leave one basin empty for rinsing.
    - c) Fill a third basin with sanitizing solution mixed in lukewarm water.
  2. In the first basin, Thoroughly wash all components, except the lid, in the mild cleaning detergent with a soft cloth or sponge.
  3. Rinse all components in water.
  4. After rinsing, use a soft cloth or sponge to wipe down all of the components in the sanitizing solution.
  5. Rinse the components for a final time before leaving them out to dry.
  6. Wash the lids and the evaporator plates separately with a mild detergent and a soft cloth or sponge. Be careful not to damage any electrical components.

## 5.3 Assembly

1. Slide the drip tray back into place.
2. Gently fasten the bowl gasket to the evaporator. (Fig. 4)
3. Place the dispensing tap back onto the bowl by pushing the handle (1) and inserting the pinch tube into its seat (2). Lightly pull the pinch tube downwards until it is fully engaged (3). (Fig. 5)
4. Install the faucet handle and piston with its gasket. (Fig. 6)
5. Gently place the bowl back on the unit by carefully hooking the rear end back into place and then fastening the front. (Fig. 7)



## 6. ROUTINE MAINTENANCE



### IMPORTANT

Maintenance to be carried out by qualified service personnel only.

### 6.1 Daily Maintenance

- Inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, or worn or damaged parts. Replace parts as needed with original spare parts from the supplier.

### 6.2 Monthly Maintenance

- Clean all internal components, primarily the condenser, using compressed air.
- To clean these internal parts, unplug the unit or switch off the 2-pole wall breaker, then remove front panel (dispensing side). Condenser fins are very sharp, use extreme caution when cleaning.