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INSTALLATION INSTRUCTION, PARTS LIST AND CONFIGURATION GUIDE

FOR THE

PEPSI 2V TEA DISPENSER

Dispenser Model No. 925



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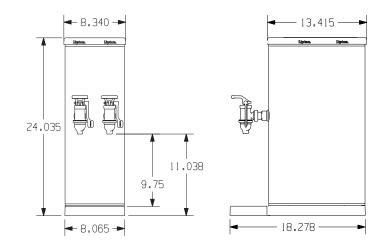
THIS DOCUMENT CONTAINS IMPORTANT INFORMATION This manual must be read and understood before the installation and operation of this dispenser.

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PATENT NUMBERS: UK GB2489844; UK GB2495228; US 8,955,723; US D696,887; US 9,016,509 B2

1. DISPENSER DIMENSIONS AND WEIGHT

- A. Single valve dispenser weight is 14.5 lb.
- B. Single valve shipping weight is 16 lb.



2. WATER AND SYRUP REQUIREMENTS

| | <u>Minimum</u> | <u>Maximum</u> |
|---------------|----------------------|------------------------|
| Water/Soda | 40 PSIG (2.8 kg/cm2) | 110 PSIG (7.73 kg/cm2) |
| Syrup (Sugar) | 20 PSIG (2.8 kg/cm2) | 70 PSIG (4.92 kg/cm2) |
| Water/Soda | 10 PSIG (2.8 kg/cm2) | 70 PSIG (4.92 kg/cm2) |

3. INSTILLATION

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.

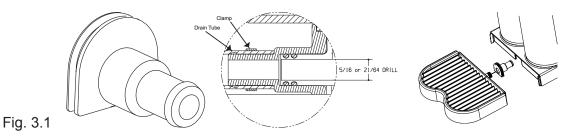
A. Drain Attachment

- 1. Using 1/2 I.D. flexible drain tube, cut tube to desired length.
- 2. Attach end to adaptor fitting (P.N. 675-0062) (Fig. 3.1)
- 3. Insert adaptor into u-slot of base
- 4. Extend drain line beneath unit to drain source
- 5. Mount base as indicated in next section B. Urn/Base Mounting before continuing
- 6. When using the built in drain option, first drill out drain using 5/16 or *21/64 preferred

NOTE:

All drip trays have drain "blocked off" as molded/supplied.

- a. Insert drill into back of drip tray. Drill through back wall of drip tray, extending hole through wall into rib, completely exposing cavity of drip tray to drain hole.
- b. Clean off any debris with x-acto knife.
- c. Place drain on counter & plug into drain adaptor on unit (675-0062).

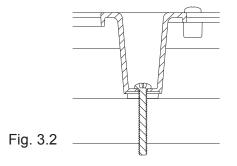




B. Urn/Base Mounting

The urn may be installed loose on the countertop or mounted to the countertop with fasteners.

- 1. Using template, locate the desired position of the urn & mark center of the holes on the counter. Drill holes using 13/64 bit
- 2. Set base on counter so that bolts protrude through holes (Fig. 3.2)
- 3. Mount to counter



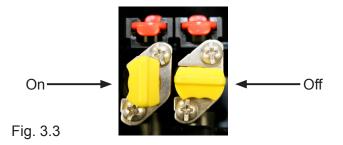
NOTE:

To comply with National Sanitation Foundation (NSF) requirements with the United States, unit base must be sealed to the countertop.

a. Liberally apply silicone (RTV) sealant (such as Dow Corning RTV 730 or equivalent) on base bottom edge.

<u>NOTE:</u> DO NOT move unit after positioning, or the seal from base to counter will be broken.

- b. Apply additional sealant around bottom of base. Seal must have a minimum 1/2" radius to prevent crevices and to ensure a complete seal.
- c. Allow sealant to dry to MFG recommendations.
- 4. Assemble washers and nuts to bolts from underneath the countertop. Tighten firmly. <u>DO</u> <u>NOT OVER TIGHTEN!</u>
- 5. Using a right angle 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 countertop or through the access point in the back of the urn. (Be sure to use proper size hose clamps to secure tubing to inlet fittings).



NOTE:

Be sure to lock inlet line fitting into FCM/MM module assembly using the red retainers before introducing product and water.

- 6. See above
- 7. Turn on water and syrup at source.

- 8. Turn on water and syrup to flow controls by rotating yellow Shut-off knobs (see Fig. 3.3).
- 9. Check for leaks.
- 10. Remove nozzle and install ratio separator.
- 11. Dispense about two (2) cups and dispose. Using a ratio cup check ratio. If not in spec use a small screwdriver to adjust. Clockwise increases flow. Counterclockwise decreases flow.
- 12. Unit is now operational.

4. RATIO/BRIX

The Schroeder America Dispenser has been thoroughly tested and sanitized prior to shipment. The installer will be required to <u>ratio/brix</u> the dispenser. A Schroeder America Dispenser syrup separator or refractometer may be used.

NOTE:

Sugar free products require a syrup separator. Installer must cool or chill the product before brixing the system. Ratio will be different between cold product and warm product.

IMPORTANT

BEFORE RATIO/BRIXING SYSTEM, PURGE PRODUCT AND WATER THROUGH THE TEA URN DISPENSER TO ENSURE PROPER PRODUCT TEMPERATURE.

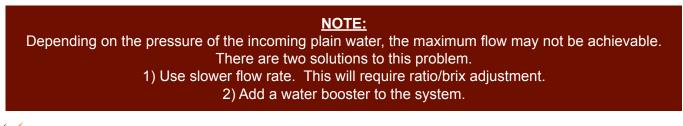
A. To adjust water flow rate, turn off syrup side by rotating the yellow Shut-off, then pull handle to purge any remaining tea concentrate until clear liquid is dispensed. Capture water in a graduated cylinder (oz.) or measuring cup while timing the dispense. Divide the volume (oz.) of water by the time. This will equal the flow rate.

NOTE: The Schroeder America Tea Dispenser is designed to flow 2.4 oz/sec. or 12 oz/5 sec. This is the proper setting for 5:1 ratio.

B. To adjust flow control assembly, turn <u>vellow</u> adjustment screw (Fig 4.1), clockwise to increase flow and counterclockwise to decrease flow. If the flow control assembly contains a slotted <u>green</u> adjustment screw, it is mechanical. To regulate flow, turn counterclockwise to increase flow and clockwise to decrease flow (opposite flow control).



C. To achieve the proper water flow rate, adjust the <u>vellow/green</u> screw within the flow control module. For the mechanical application adjust the <u>green</u> metering screw (Fig. 4.2).



- D. To Ratio/Brix the final product, remove dispensing nozzle from valve.
- E. Replace dispensing nozzle with the Schroeder America syrup separator nozzle. Rotate the separator in position to ensure seal against the diffuser.
- F. Adjust syrup flow to required ratio.

5. 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.

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 Tea Urn with a clean cloth mixed with the cleaner.
 - 3. Inspect to make sure any product residue has been removed.
 - 4. Dry 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 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.

<u>NOTE:</u>

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

D. Sanitizing

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 (50 ppm is recommended)
 - a. Using yellow Shut-off, turn incoming water off.

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

3. Prepare enough solution to sanitize from the concentrate source to the tea urn dispenser.

NOTE:

Alternate - 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. Pull tea urn dispenser 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. TROUBLE SHOOTING

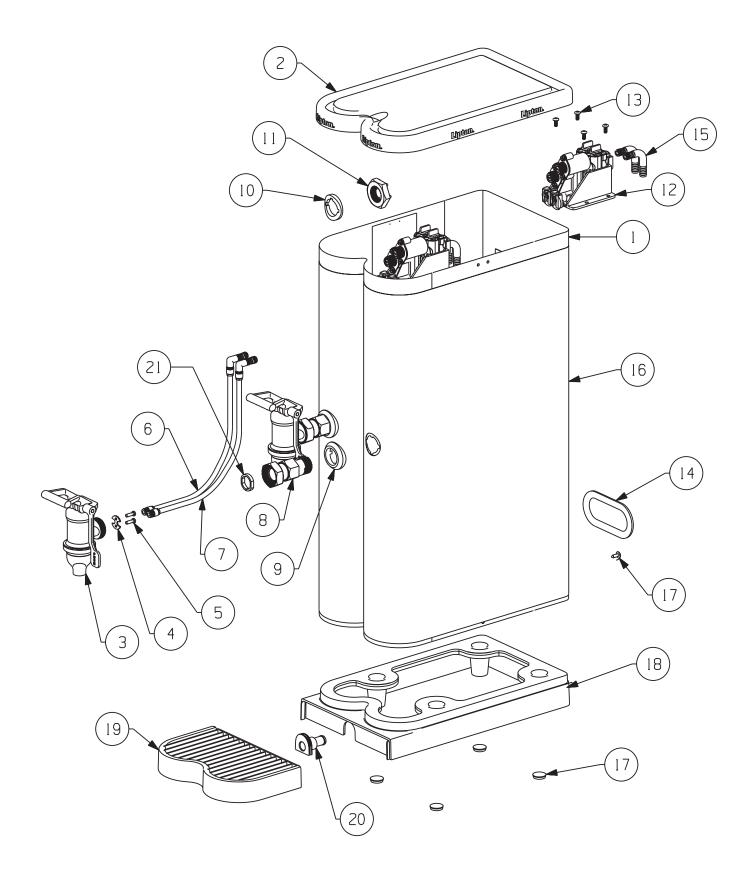
- A. No water dispensed
 - Check water supply
 - Check Shut-off (is it open)
 - Check ratio/brix adjustment
 - Line plugged
- B. No syrup dispensed
 - Check C0, pressure
 - Check for product
 - Check Shut-off
 - Check ratio/brix adjustment
 - Line plugged
- C. Weak product taste
 - Check ratio/brix adjustment
 - Check for plugged line
 - Check Shut-off completely open
 - Check syrup supply
- D. Strong product taste
 - Check ratio/brix adjustment
 - Check syrup C0₂
 - Check water supply



NOTES



2V SCALLOPED CAN ASSEMBLY

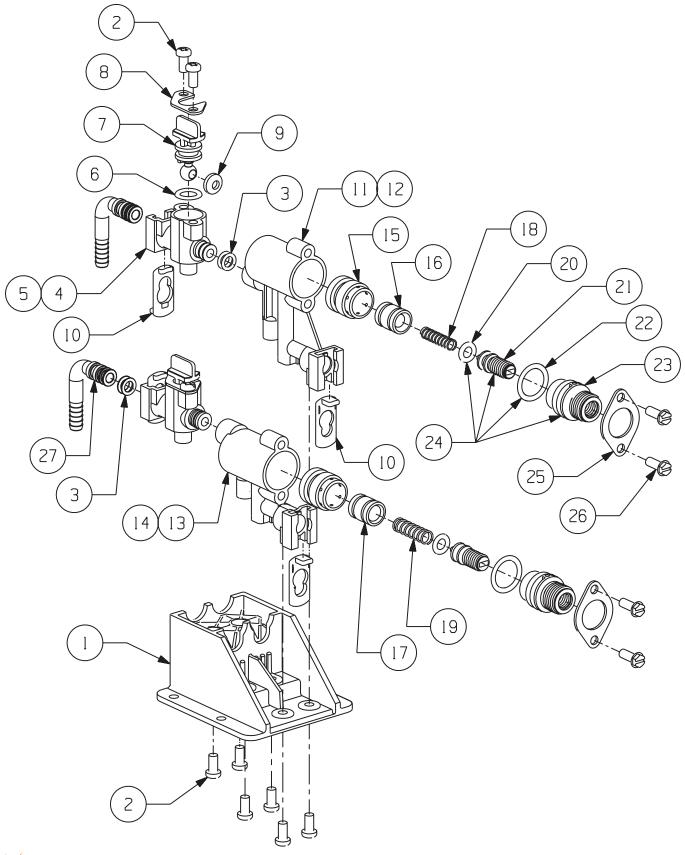




2V SCALLOPED CAN ASSEMBLY

| | 2 VALVE SCALLOP CAN ASSEMBLY | | |
|------|------------------------------|--|--|
| ITEM | SCHROEDER PN | DESCRIPTION | |
| 1 | 634-0066 | WELDMENT, WRAPPER, 2V SCALLOP, TEA | |
| 2 | 265-0473 | LID, TEA, 2VLV MANUAL | |
| 3 | 637-0005 | ASSY, VALVE, POSTMIX, ADA LEVER | |
| 4 | 256-0021 | PLATE, VALVE, TEA | |
| 5 | 224-0006 | SCREW, 6-19x.500, PLASTITE, PH, PHD | |
| 6 | 632-0110 | SUB-ASSY, WATER, PMV | |
| 7 | 632-0111 | SUB-ASSY, S1, PMV | |
| 8 | 645-0173 | SHANK ASSY, PMV | |
| 9 | 265-0464 | SPACER, PMV TO 2" SCALLOP CAN, TEA | |
| 10 | 265-0465 | SPACER, INSIDE, 2" SCALLOP CAN,TEA | |
| 11 | 265-0382 | NUT, HEX, 1-16, NYLON | |
| 12 | 660-1003 | VALVE/BRACKET ASSY, 2V, BLK, TEA | |
| 13 | 220-0037 | SCREW, 8-32x.375, PH, PHD, 18-8SS | |
| 14 | 210-0030 | GROMMET,CAN,BACK,TEA | |
| 15 | 670-0031 | KIT,FITTINGS, 3/8 BARB, 90, 4 EA | |
| 17 | 670-0027 | PACKAGE,INSTALL,2 VLV SCALLOP TEA | |
| 18 | 265-0471 | BASE,SCALLOPED,2 VLV TEA | |
| 19 | 631-0108 | DRIP TRAY ASSY, TEA | |
| 21 | 210-0046 | GASKET,SHANK,PM VALVE | |
| | | | |
| 10 | | | |
| 16 | 812-**** | GRAPHICS, TEA URN | |
| | 1 | AVAILABLE ACCESSORIES | |
| | 670-0034 | KIT,FITTINGS, 1/4 BARB, 90, 4 EA | |
| | 675-0059 | KIT,ROUND FEET AND SCREWS FOR BASE,TEA | |
| | 675-0060 | KIT,SQUARE FEET FOR DRIP TRAY,TEA | |
| 20 | 675-0062 | KIT,DRAIN ADAPTOR,DRIP TRAY, TEA | |
| | | | |
| | OTHER AVAILABLE KITS | | |
| | 675-0042 | KIT, RETAINER, & SCREWS, PMV : ITEMS 4 AND 5 | |
| | 675-0043 | KIT, POSTMIX VALVE : ITEMS 3, 4, AND 5 | |
| | 675-0044 | KIT, SHANK ASSY, PMV: ITEMS 8, 9, 10, AND 11 | |

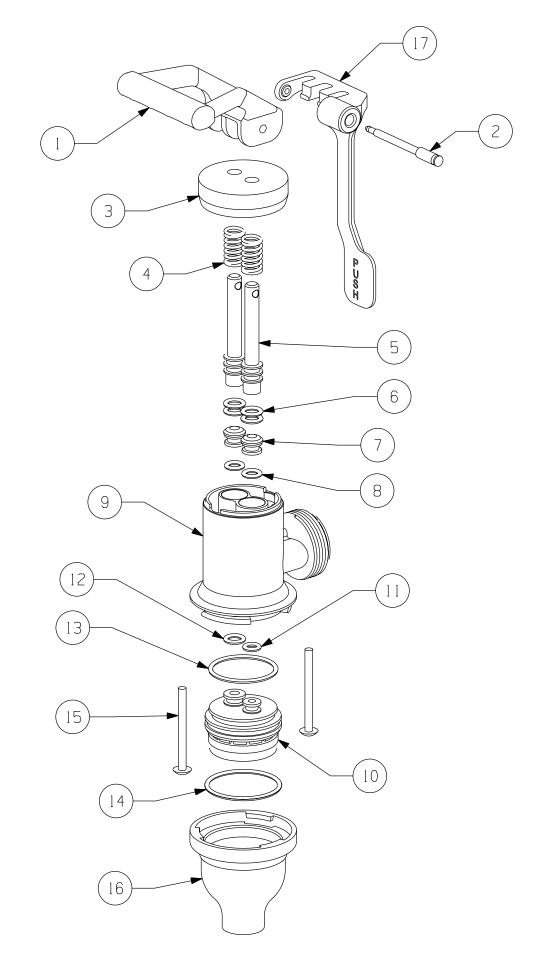
FLOW CONTROL ASSEMBLY



FLOW CONTROL ASSEMBLY

| | FLOW CONTROL ASSEMBLY | | |
|------|-----------------------|--|--|
| ITEM | SCHROEDER PN | DESCRIPTION | |
| 1 | 265-0362 | BRACKET,MTG, VALVE, TEA | |
| 2 | 224-0002 | SCREW, 8-16x.375, PLASTITE, PHSL, PHD | |
| 3 | 208-0010 | O-RING, 2-010 | |
| 4 | 625-0034 | BACKBLOCK SUB-ASSY, BLACK - WITH 208-0010 | |
| 5 | 637-0003 | ASSY, VALVE, BACKBLOCK, BLACK - COMPLETE | |
| 6 | 208-0110 | O-RING, 2-110 | |
| 7 | 625-0009 | STEM ASSY, SHUT-OFF - WITH 208-0110 | |
| 8 | 256-0011 | RETAINER, STEM | |
| 9 | 265-0043 | WASHER, STEM | |
| 10 | 265-0063 | RETAINER, CLIP, FITTING | |
| 11 | 639-0030 | ASSY, FLOW CTRL, SYRUP, BLK, TEA | |
| 12 | 631-0033 | SUB ASSY, BODY, FLOW CTRL, SYRUP,1, BLK | |
| 13 | 639-0029 | ASSY, FLOW CONTROL, WATER, NAT W/ BLK BONNET | |
| 14 | 631-0017 | SUB ASSY, BODY, FLOW CONTROL, 2, NAT | |
| 15 | 277-0001 | SLEEVE, WATER/SYRUP | |
| 16 | 277-0008 | PISTON, SYRUP, .088 | |
| 17 | 277-0010 | PISTON, WATER, .140 | |
| 18 | 215-0002 | SPRING, SYRUP | |
| 19 | 215-0003 | SPRING, WATER | |
| 20 | 208-0108 | O-RING, 2-108 | |
| 21 | 625-0035 | PLUG ADJUSTER SUBASSY,YELLOW,TEA - WITH 208-0108 | |
| 22 | 208-0114 | O-RING, 2-114 | |
| 23 | 625-0007 | BONNET SUB-ASSY, BLACK - WITH 208-0114 | |
| 24 | 631-0078 | PLUG ADJUST ASSY, BLACK W/ YELLOW PLUG | |
| 25 | 256-0010 | RETAINER, BONNET | |
| 26 | 224-0001 | SCREW, 8-16x.500, PLASTITE, SL, HHD | |
| 27 | 626-0013 | FITTING ASSY, 3/8" BARB TO 3/8" DOLE - WITH 208-0010 | |
| | 625-0012 | FITTING ASSY, 1/4" BARB TO 3/8" DOLE - WITH 208-0010 | |
| | | | |
| | KITS AVAILABLE | | |
| | 670-0031 | KIT, FITTINGS, 3/8 BARB, 90, 4 EA | |
| | 670-0034 | KIT, FITTINGS, 1/4 BARB, 90, 4 EA | |
| | 675-0005 | KIT, MECHANICAL ORIFICE CONTROL | |

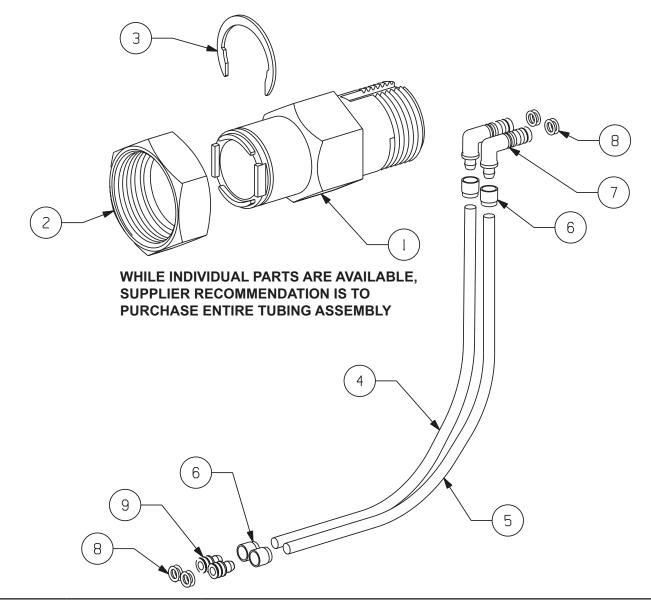
POST MIX VALVE ASSEMBLY



POST MIX VALVE ASSEMBLY

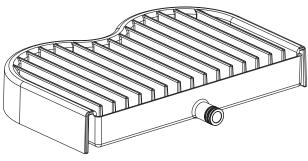
| POSTMIX VALVE ASSEMBLY | | |
|------------------------|--------------|--|
| ITEM | SCHROEDER PN | DESCRIPTION |
| 1 | 265-0549 | HANDLE, POSTMIX VALVE |
| 2 | 279-0152 | RETAINER, PIN, PMV,ADA |
| 3 | 631-0079 | CAP ASSEMBLY, PMV |
| 4 | 215-0008 | SPRING, POSTMIX VALVE |
| 5 | 625-0031 | PISTON ASSY, POSTMIX VALVE - WITH 208-0010-429 |
| 6 | 208-0010-429 | O-RING, 2-010, LUBRICATED |
| 7 | 631-0080 | VALVE SEAT ASSY, PMV - WITH 208-0009 |
| 8 | 208-0009 | O-RING, 2-009 |
| 9 | 265-0279 | BODY, VALVE, PMV |
| 10 | 631-0069 | NOZZLE ASSY, POSTMIX VALVE - WITH O-RINGS |
| 11 | 208-0008 | O-RING, 2-008 |
| 12 | 208-0010 | O-RING, 2-010 |
| 13 | 208-0023 | O-RING, 2-023 |
| 14 | 208-0025 | O-RING, 2-025 |
| 15 | 220-0039 | SCREW, 6-32 x 1.500, PH, THD, SS |
| 16 | 265-0305 | BODY, NOZZLE, POSTMIX, BLACK |
| 17 | 265-0542 | LEVER, TEA HANDLE CONVERSION, ADA |
| | | |
| | 637-0005 | ASSY, VALVE, POSTMIX, ADA LEVER |

SHANK AND TUBE ASSEMBLY

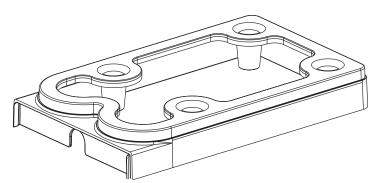


| TUBE ASSEMBLIES | | | |
|-----------------|--------------|-------------------------------|--|
| ITEM | SCHROEDER PN | DESCRIPTION | |
| | 632-0110 | SUB-ASSY, WATER, PMV | |
| | 632-0111 | SUB-ASSY, S1, PMV | |
| 4 | 030-0029 | TUBE, .218 x .032, WATER, PMV | |
| 5 | 030-0030 | TUBE, .218 x .032, S1, PMV | |
| 6 | 265-0380 | FERRULE, PMV | |
| 7 | 626-0005 | FITTING ASSY, 90 DEG, PMV | |
| 8 | 208-0010-429 | O-RING, 2-010, LUBRICATED | |
| 9 | 626-0004 | FITT ASSY, INLET, PMV | |
| | | | |
| | | SHANK ASSEMBLY | |
| | 645-0173 | SHANK ASSY, PMV | |
| 1 | 265-0376 | SHANK, VALVE, PMV | |
| 2 | 265-0600 | NUT, SHANK, PMV | |
| 3 | 248-0006 | CLIP, TRUARC, .938 | |

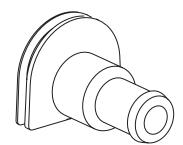
ACCESSORIES

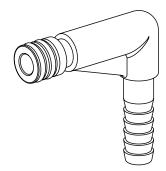


DRIP TRAY ASSY, TEA P.N. 631-0108



BASE, SCALLOPED, 2VLV TEA P.N. 265-0471

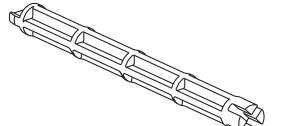




KIT, DRAIN ADAPTOR, DRIP TRAY, TEA P.N. 675-0062

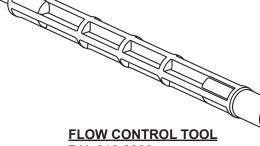
3/8 90 DEG BARB, FITTING P.N. 626-0013

1/4 90 DEG BARB, FITTING P.N. 626-0012

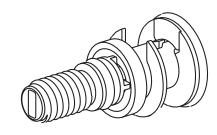


SHUT-OFF TOOL

P.N. 316-0005



P.N. 316-0006



KIT, MECHANICAL CONTROL P.N. 675-0005





P.N. 316-0010