

# SureShot Solutions Dairy Dispensers

AC110-PC-51, AC230-PC-29

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**Monthly maintenance tasks**

BE09 M1      Clean Valve  
                 Assembly

**Semi-annual maintenance tasks**

BE09 S1      Clean Condenser  
                 & Cooling Fan

**△ Hazards**





These icons alert you to a possible risk of personal injury.

**▨ Equipment alerts**

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

**★ Tips**

Look for this icon to find helpful tips about how to do a procedure.

<b>Why</b>	To ensure accurate dispense amounts	
<b>Time required</b>	5 minutes to prepare	30 minutes to complete
<b>Time of day</b>	At close	For 24-hour restaurants: During low-volume periods
<b>Hazard icons</b>	 Electricity  Moving Parts  Sharp Objects/Surfaces  Chemicals	

### Tools and supplies

					
Philips Screwdriver	Bucket, Clean & Sanitized Towels	Bucket, Soiled Towels	KAY® SolidSense Sanitizer Solution	KAY® SolidSense All Purpose Super Concentrate (APSC) Solution	KAY® QSR Glass & Multi-Surface Cleaner (G&MSC) Solution

### Procedure

1. Turn off the dispenser (power switch located on left side of dispenser) and unplug it.



2. With a container under the dispense point to catch residual product, open the valve door by turning the black thumbscrew counterclockwise.



3. Clamp or pinch the tube to reduce drips and remove product case with empty bag.



4. Discard residual product and dairy bag.

5. Remove the four screws that attach the lower front panel.



6. Gently remove the door cord from the lower front panel.



7. Wipe panel clean with a sanitizer-soaked towel.

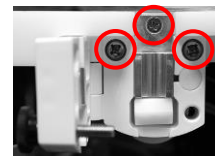


**Chemicals**

Sanitizer Solution



8. To clean the valve, remove the top center screw and the two outer screws.



9. Gently remove valve, plunger, and spring. Do not damage attached wires.



10. Wash, rinse and sanitize components in a three compartment sink with KAY All Purpose Super Concentrate (APSC) solution and KAY SolidSense Sanitizer solution. Air dry completely. Do not apply any lubricant to the plunger shaft.

APSC & Sanitizer Solution



11. To reinstall the valve assembly, install the plastic ring (spring retainer) on the solenoid with the flat section at the top and the eyelet on the right. Position spring onto plunger and place into solenoid. Reinstall metal valve insert and reed switch into valve body. Attach valve door to valve body.



12. Replace two outer screws and the top screw.



13. Close valve door by turning the black thumbscrew clockwise. Do not over-tighten.



14. To reinstall the lower front panel, insert the door cord in the lower panel grommet. Reinstall the four screws previously removed in step five.



15. Spray the exterior of dispenser with KAY Glass & Multi-Surface Cleaner (G&MSC) and wipe with a sanitizer-soaked towel.



G&MSC & Sanitizer Solution



16. Plug in the dispenser and turn the power switch to the ON position.



17. Load pre-chilled product and cut tube according to job aid inside the dispenser door.



**Why** To Ensure Dispenser Refrigerates Efficiently

**Time required** 5 minutes to prepare 20 minutes to complete

**Time of day** At close For 24-hour restaurants: During low-volume periods

**Hazard icons**  Electricity  Sharp Objects/Surfaces

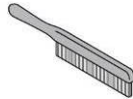
### Tools and supplies



Philips  
Screwdriver



Wet/Dry  
Vacuum



Brush, Soft



Bucket, Clean  
& Sanitized  
Towels



Bucket,  
Soiled Towels

### Procedure

1. Turn off the dispenser (power switch located on left side of dispenser) and unplug it.

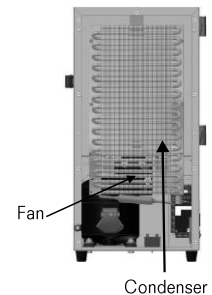


2. Remove the screws that hold the back panel in place.



3. Gently clean condenser with vacuum and soft brush attachment. Gently clean fan with damp soft cloth. Note: Do not get circuit boards or wires wet.

 Sharp Objects/Surfaces



4. Reinstall the screws that hold the back panel in place.



5. Plug in the dispenser and turn the power switch to the ON position.

