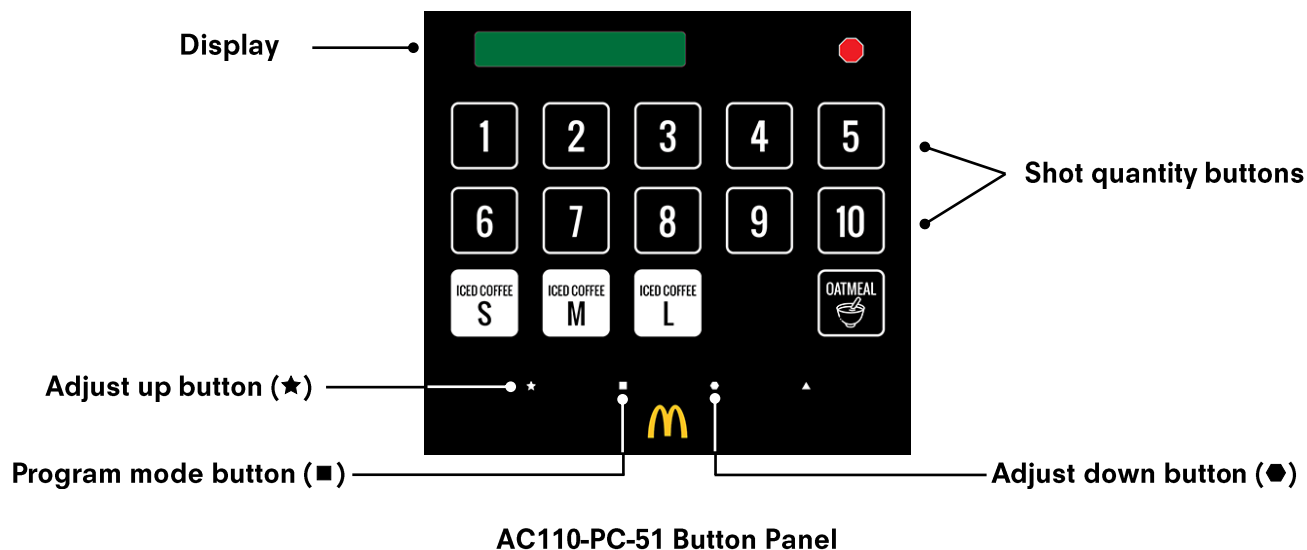


Instruction Sheet:

QuickCAL - Dairy Calibration Procedure Using a Scale (Model AC110-PC-51)



The dispenser must be calibrated during initial set up and every 30 days thereafter. To prepare the dispenser for calibration follow these vital steps:

1. Before calibrating, watch the calibration instructional video. To access the video and other training materials scan the QR Code on the dispenser or included in this document.
2. It is imperative the valve is cleaned before calibrating. Refer to the **Cleaning the Valve** instruction sheet or scan the QR Code to access a digital copy of the instruction sheet as well as a **Cleaning the Valve Assembly** instructional video.
3. Load a full dairy bag before calibrating. For successful calibration, the dairy bag must be loaded correctly and the tube cut at a 45-degree angle to a maximum length of 5/8" (1.5 cm) from the bottom of the valve door. Refer to the **Loading a Dairy Bag** instruction sheet or scan the QR Code to access a digital copy of the instruction sheet as well as a **Proper Dairy Bag Loading** instructional video.
4. For dispense accuracy, the bag type loaded in the product case must match the bag type selected in the software. The default bag size is 5 L. If using a 2.5 G (10 L) bag of cream the bag type must be changed in the software to **Cream 2.5 G**. To verify or change the default bag type, scan the QR Code and refer to the **Bag Type Selection** instruction sheet. The product case insert should not be used with a 2.5 G dairy bag.
5. Place a cup under the dispense point. Press the 3-shot button 3 times to dispense product which will remove air from the tube and allow the bag to settle.

If you have any questions or concerns while performing this procedure, please contact the SureShot Solutions Technical Assistance Center by phone (888 777-9990 or +1 902 865 9602) or email (service@sureshotsolutions.com). Find other helpful instruction sheets and videos on our website at www.sureshotsolutions.com.

Instruction Sheet:

QuickCAL - Dairy Calibration Procedure Using a Scale (Model AC110-PC-51)

Follow the instructions below to calibrate using a scale. If calibration is performed on a partially filled bag (less than three-quarters full) calibration **must** be repeated after the next full dairy bag is loaded to maintain dispense accuracy.

1.	Set the scale to grams.
2.	Place a clean, empty cup on the scale and press the ZERO/TARE button .
3.	Press and hold the program mode button (■) for a few seconds until the display briefly shows <i>Calibration</i> before changing to the default product (i.e., <i>Cream 0% 0%</i>).
4.	With the empty cup under the dispense point, press and hold the 1 shot quantity button until dispensing is complete. The display will show the expected weight in grams <i>Scale: 20.0 g</i> .
5.	Place the cup with product on the scale.
6.	Press the adjust up button (★) or adjust down button (●) as required until the number in the display matches the weight on the scale.
7.	Press and hold the 3 shot quantity button to save the number you entered. The display will show the two calibration percentages (e.g., <i>Cream 2% 0%</i>).
8.	Discard product and place the cup on the scale. Press the ZERO/TARE button .
9.	Repeat steps 4 – 8 to dispense product a second time before proceeding to step 10.
10.	With the empty cup under the dispense point, press and hold the 2 shot quantity button until dispensing is complete. The display will show the expected weight in grams <i>Scale: 60.0 g</i> .
11.	Place the cup with product on the scale.
12.	Press the adjust up button (★) or adjust down button (●) as required until the number displayed matches the weight on your scale.
13.	Press and hold the 3 shot quantity button to save the number you entered. The display will show the two calibration percentages (e.g., <i>Cream 2% -1%</i>).
14.	Discard product and place the cup on the scale. Press the ZERO/TARE button .
15.	Repeat steps 10 – 14 to dispense product a second time.
16.	Calibration is now complete. To exit program mode, press and hold the program mode button (■) until the bottom row of red lights turn off. The display will show <i>Select Size</i> .

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Calibration Troubleshooting

Review the steps listed below which are essential for successful calibration and dispense accuracy.

1. The valve assembly has been thoroughly cleaned.
2. Before calibrating, a full pre-chilled dairy bag was loaded and the tube cut at a 45-degree angle, 5/8-inch (1.5 cm) from the bottom of the valve door.
3. For dispense accuracy, the bag type loaded in the product case must match the bag type selected in the software. Use the **Bag Select** feature to verify or change the bag type.
4. After loading a full dairy bag, the 3-shot button was pressed 3 times before calibrating.
5. The scale used for calibration is set to grams.
6. After placing an empty cup on the scale, the scale is set to zero.
7. The number on the dispenser's display was adjusted to match the number on the scale.
8. Product was discarded after each dispense.
9. If calibration is performed on a partially filled bag (less than three-quarters full) calibration must be repeated after the next full dairy bag is loaded to maintain dispense accuracy.



Scan QR Code with mobile device to access electronic copies of training materials including the operations manual and instructional videos.

<https://sureshotsolutions.com/r/mcdac110pc51>

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