

Multiplex BIC Shut down and start up procedure



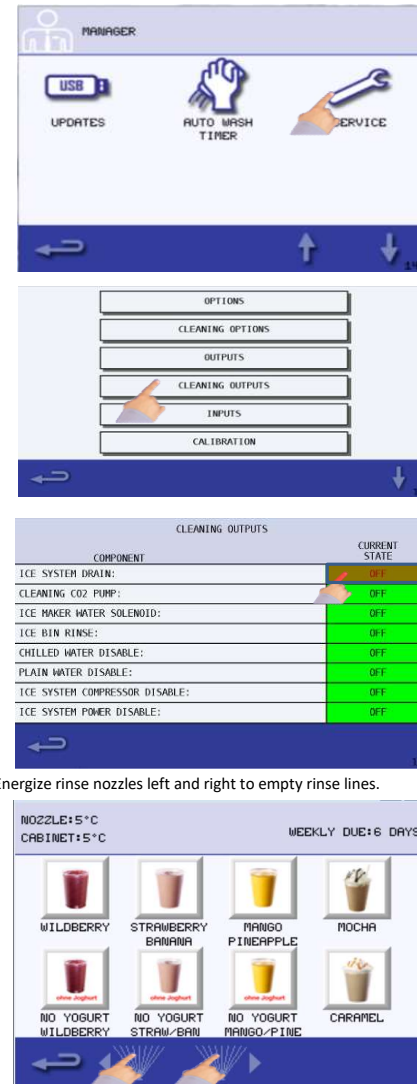
Steps Shut down	Time/min Tech	Time/min Store
Before shut down, machine Z2 and Z3 cleaning must be performed. After Z3 ice must be emptied again. Follow procedure for water purging, water lines, float chamber.		180
Extra steps to perform by crew personnel		
1. Close shut off valve from water		10
2. Close shut off valve from air compressor.		10
3. Purge water from machine. Float chamber, Following procedure.		10
4. Remove water and air lines from machine. Seal in plastic bag and secure off the floor		10
5. 4 step cleaning product bins grates and blender doors		25
6. 4 step cleaning of cream door and seal		5
7. 4 step cleaning of main door and seal		15
8. Spray and wipe down with cleaning agent of complete cabinet. Changing cloths until all signs of dirt are eliminated.		20
9. Completely clean drain using Bioshield. 2 litres of warm water down each drain. Bioshield or equivalent. Allow 4 hours contact time. Remove drain hose from drain connection. Secure drain to top of machine. Pour sanitizer until visible in blender stations. Let set for 10 minutes.		30
10. Spray sanitizer in cabinet area, dispense area, and blender station. Leave doors open overnight to air dry prop blender chamber door open using cup.		5
11. Prop cabinet door open using Cup or other means.		
12. Remove drain hose, clean or discard.		5
Total		325

Start up process after shut down. To be performed by an Authorized service Technician		
1. 4 step cleaning of all cleaning accessories.		20
2. Check start and stop pressure of air compressor.	10	
3. Before connection water lines, Perform Water line sanitation as per KSNATEC recommendations. (Note: To be arranged before start-up of unit). Install drain hose. Change O-rings, clean and sanitize water and Co2 connectors. Turn on water and let run for 2 minutes into a bucket. Connect air and water to machine	10	
5. Perform recovery process, including PM program.		
6. Remove all panels inside refrigerator.	20	
7. Remove Ice bin lid, Ice bin Elbow and tube, dispense wheel, agitator and plate, and Ice maker auger. Soak in descaling solution. Scrub as necessary. Rinse.	30	
8. Sanitize all above components. Leave immersed for 5 minutes. Do not rinse.	15	
9. Scrub bin with descaling solution. Rinse. Spray sanitizer on all surface areas.	15	
10. 4 step cleaning product bins grates and blender doors, cream door and gasket, and main door and gasket.		25
11. Spray and wipe down with cleaning agent of complete cabinet with all back panels removed. Changing cloths until all signs of dirt are eliminated. Check wiring of solenoids.	40	
12. Spray sanitizer in cabinet area, dispense area, and blender station. Let Dry.	20	
13. Finish PM. Turn machine on.	50	
14. Check operation	10	
15. Install product	20	
16. Calibrate product* <i>Note calibration will need to be done again next morning due to high cabinet temperature.</i>	10	
17. Make drink of each size	10	
18. Fill out inspection form. Have signed by manager.	15	
19. Perform Z2 cleaning.		120
20. Perform Z3 cleaning.		120
Total Minutes	275	285

Total technician time at store	4.5 Hours
Store personnel	4.5 Hours

Draining of water from ice maker & rinse nozzles

1. Disconnect water supply from Machine.
2. Energize system drain valve from the SERVICE menu/CLEANING



3. Energize rinse nozzles left and right to empty rinse lines.