Non-Carbonated Beverage Dispenser
Taylor Model C009

Place this chapter in the Beverages section of the Equipment Manual.

Manufactured exclusively for
McDonald's® by
Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

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Warranty
A warranty checkout card is shipped with all new equipment that leaves the factory. The warranty checkout card is packed in an envelope which also contains this operator's manual. Refer to the warranty checkout card and the warranty classifications listed in the Parts Identification/Function section when service is performed on your dispenser.

It is recommended that the operator take the necessary time to carefully read through the complete warranty information contained in the warranty checkout card. Any questions or unclear statements found within the card should be made clear to you upon delivery of the dispenser. Thoroughly understand your warranty protection before you begin operation.

For any questions pertaining to the Taylor Warranty, please contact Taylor Company, Rockton, Illinois 61072.
INTRODUCTION

The Model C009 Non-Carbonated Beverage Dispenser is a refrigerated unit that dispenses non-carbonated beverage concentrate and refrigerated water. The dispenser is supplied with a cord and grounding type plug.

It is recommended that these operating procedures be followed closely to insure correct assembly and disassembly of the dispenser.

SAFETY

Always follow these safety precautions when operating the dispenser:

DO NOT operate the dispenser without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor dispenser performance, health hazards, or personal injury.

This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Access to the service area of the unit is restricted to persons having knowledge and practical experience with the appliance, in particular as far as safety and hygiene are concerned.

Always plug the dispenser into an approved electrical outlet.

DO NOT operate the dispenser unless it is properly grounded.

DO NOT operate dispenser with larger fuses than specified on data label.

• All repairs must be performed by an authorized Taylor service technician.
• The main power supplies to the machine must be disconnected prior to performing any repairs.
• Cord Connected Units: Only Taylor authorized service technicians or licensed electricians may install a plug or replacement cord on this unit.
• DO NOT touch dispenser with wet hands.
• DO NOT immerse dispenser in water.
• DO NOT operate the dispenser unless all service panels and access doors are restrained with screws.
• Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3mm installed in the external installation.
• Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
• Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person, in order to avoid a hazard.

Failure to follow these instructions may result in electrocution or damage to the machine. Contact your local authorized service technician.
**DO NOT** use a water jet to clean or rinse the dispenser. Failure to follow this instruction may result in serious electrical shock.

This equipment is provided with a grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on the removable panel and the frame.

This dispensing unit must be placed on a level surface. Use caution when moving the unit. Failure to comply may cause the unit to tip over, and result in personal injury and damage to the unit.

This unit has many sharp edges that can cause severe injuries.

Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.

**NOTICE** all warning labels that have been attached to the dispenser to further point out safety precautions to the operator.

This dispenser is designed to operate indoors, under normal ambient temperatures of 70°-75°F (21°-24°C). The dispenser has successfully performed in high ambient temperatures of 104°F (40°C) at reduced capacities.

**DO NOT** obstruct air intake and discharge openings. Minimum clearance of 12" (305 mm) at the top and rear, and 2" (51 mm) on the sides. Minimum air clearances must be met to assure adequate air flow for optimum performance.

**DO NOT** set this dispenser up for dual dispense unless all of the following minimum requirements have been met:

- Water supply line to the dispenser should be 1/2" ID.
- Minimum water flow rate should be no less than four gallons per minute at any time.

Failure to comply with the minimum requirements will result in erratic finished product flow rate, unacceptable product quality, electrical malfunctions, and a decrease in customer satisfaction.

Please contact your service provider for an evaluation of water flow capability.

**NOISE LEVEL:** This unit meets the airborne noise emission standard according to the applicable European Directive.

**HAZARD COMMUNICATION STANDARD (HCS)** - The procedure(s) in this manual include the use of chemical products. These chemical products will be highlighted with bold faced letters followed by the abbreviation (HCS) in the text portion of the procedure. See the Hazard Communication Standard (HCS) manual for the appropriate Material Safety Data Sheet(s) (MSDS).

This piece of equipment is made in America and has American sizes of hardware. All metric conversions are approximate and vary in size.

If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.
## Exploded View (See Figure 1.)

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PART NO.</th>
<th>DESCRIPTION</th>
<th>QTY.</th>
<th>FUNCTION</th>
<th>*WARR. CLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>X64309-SER</td>
<td>Cassette A.-Concentrate</td>
<td>4</td>
<td>Container that holds the bag of concentrate.</td>
<td>000</td>
</tr>
<tr>
<td>2</td>
<td>064160</td>
<td>Head-Pump w/Mixer &amp; Clamping Ring</td>
<td>2</td>
<td>Blends concentrate and water.</td>
<td>103</td>
</tr>
<tr>
<td>3</td>
<td>016369</td>
<td>O-Ring-Pump Head</td>
<td>2</td>
<td>Seals the connection to the pump head to prevent water leaks.</td>
<td>000</td>
</tr>
<tr>
<td>4</td>
<td>063401-16</td>
<td>Seal-Pump Piston</td>
<td>2</td>
<td>Seals the pump piston to prevent concentrate from entering the motor.</td>
<td>000</td>
</tr>
<tr>
<td>5</td>
<td>063427</td>
<td>Nozzle A.</td>
<td>2</td>
<td>Chamber where concentrate is mixed with water.</td>
<td>103</td>
</tr>
<tr>
<td>6</td>
<td>018664</td>
<td>O-Ring 1-3/8 OD x .103 W</td>
<td>4</td>
<td>Seals the nozzle to the pump head to prevent leaking.</td>
<td>000</td>
</tr>
<tr>
<td>7</td>
<td>X63413</td>
<td>Tray A.-Filter</td>
<td>1</td>
<td>Holds the condenser filter in place.</td>
<td>103</td>
</tr>
<tr>
<td>8</td>
<td>063578</td>
<td>Filter-Air W/Frame</td>
<td>1</td>
<td>Filters air, trapping dirt before air enters the condenser.</td>
<td>000</td>
</tr>
<tr>
<td>9</td>
<td>063429</td>
<td>Shield-Splash</td>
<td>1</td>
<td>Reduces the splashing of mix in the drip tray.</td>
<td>103</td>
</tr>
<tr>
<td>10</td>
<td>063405</td>
<td>Tray-Drip</td>
<td>1</td>
<td>Catches mix from the dispensing pump head.</td>
<td>103</td>
</tr>
<tr>
<td>11</td>
<td>066110</td>
<td>Screw-Thumb Spade</td>
<td>4</td>
<td>Secures the cup holder bracket.</td>
<td>000</td>
</tr>
<tr>
<td>12</td>
<td>065939</td>
<td>Bracket-Cup-Holder Left</td>
<td>1</td>
<td>Supports the cup holder.</td>
<td>103</td>
</tr>
<tr>
<td>13</td>
<td>065951-1</td>
<td>Tray-Cup Holder</td>
<td>1</td>
<td>Holds the cup when a drink is dispensed.</td>
<td>103</td>
</tr>
<tr>
<td>14</td>
<td>065940</td>
<td>Bracket-Cup-Holder Right</td>
<td>1</td>
<td>Supports the cup holder.</td>
<td>103</td>
</tr>
</tbody>
</table>

*Note: The Model C009 has a new **Equipment Warranty** of three years from the date of installation.*
Accessories - Kit A.-Juice Machine Brush X63135 (See Figure 2.)

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PART NO.</th>
<th>DESCRIPTION</th>
<th>QTY.</th>
<th>FUNCTION</th>
<th>*WARR. CLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>048260-WHT</td>
<td>Tool-Cleaning O-Ring Removal</td>
<td>1</td>
<td>Provides easy removal of o-rings.</td>
<td>000</td>
</tr>
<tr>
<td>2</td>
<td>048232</td>
<td>Lubricant-Taylor Hi Perf 4 Oz.</td>
<td>1</td>
<td>Lubricant that is used on moving parts and wear items.</td>
<td>000</td>
</tr>
<tr>
<td>3</td>
<td>044818</td>
<td>Bottle-Wash-Plastic</td>
<td>1</td>
<td>Used to flush the mix chamber.</td>
<td>000</td>
</tr>
<tr>
<td>4</td>
<td>039719</td>
<td>Brush-End-Door-Spout</td>
<td>1</td>
<td>Used to clean large areas of the dispenser.</td>
<td>000</td>
</tr>
<tr>
<td>5</td>
<td>013072</td>
<td>Brush-Dbl End-Pump &amp; Feed Tube</td>
<td>1</td>
<td>Used to brush clean the pump head.</td>
<td>000</td>
</tr>
<tr>
<td>6</td>
<td>013073</td>
<td>Brush-Draw Valve (1” x 2” x 17”)</td>
<td>1</td>
<td>Used to brush clean the pump head.</td>
<td>000</td>
</tr>
<tr>
<td>7</td>
<td>014753</td>
<td>Brush-Draw Valve 1-1/2” D x 3</td>
<td>1</td>
<td>Used to brush clean the pump head.</td>
<td>000</td>
</tr>
<tr>
<td>8</td>
<td>064332</td>
<td>Brush-Dbl End-Pump &amp; Adapter</td>
<td>1</td>
<td>Used to clean the piston and adaptor plate.</td>
<td>000</td>
</tr>
</tbody>
</table>

*Note: The Model C009 has a new Equipment Warranty of three years from the date of installation.
Figure 2
### IMPORTANT TO THE OPERATOR

**Figure 3**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Indicators-LED</td>
<td>Lights blink and change color to show operating conditions.</td>
</tr>
<tr>
<td>2a</td>
<td>Key-MENU “Hotkey”</td>
<td>The MENU key on the left side of the dispenser is pressed to enter the product programming function. Press and hold the key until the screen displays “Hotkey” and follow the procedures starting on page 14 to make product changes.</td>
</tr>
<tr>
<td>2b</td>
<td>Key-MENU</td>
<td>The MENU key on the right side of the dispenser is pressed to return the dispense keys to their normal operation after completion of product programming changes.</td>
</tr>
<tr>
<td>3</td>
<td>Key-Dispense-Small</td>
<td>Press to dispense 12 oz. of product.</td>
</tr>
<tr>
<td>4</td>
<td>Key-Dispense-Medium</td>
<td>Press to dispense 16 oz. of product.</td>
</tr>
<tr>
<td>5</td>
<td>Key-Dispense-Large</td>
<td>Press to dispense 22 oz. of product.</td>
</tr>
<tr>
<td>6</td>
<td>Key-Dispense-Extra Large</td>
<td>Press to dispense 32 oz. of product.</td>
</tr>
<tr>
<td>7</td>
<td>Power Switch</td>
<td>Main electrical control switch. Place the switch in the ON position to operate the dispenser.</td>
</tr>
<tr>
<td>8</td>
<td>Display-Flavor</td>
<td>Displays product information and fault descriptions: selected flavor, mix out condition, and/or no bag of concentrate.</td>
</tr>
</tbody>
</table>
Power Switch

The power switch is located on the lower left side of the unit. When the unit is plugged into a receptacle and the power switch is placed in the ON position, the control is powered up. The power switch is left in the ON position during normal operation.

Temperature Adjustment

The temperature is preset at the factory to maintain the product within the range of 35° - 41°F (1.7° - 5.0°C). The operator does not have the ability to adjust the temperature of the cabinet or the water chiller.

Indicator Lights

- Green lights indicate NORMAL operating conditions.
- Red lights indicate an error or “service needed” condition.
- Flashing amber lights indicate the dispenser has a “concentrate out” condition.

Water Supply

The dispenser requires a boosted and chilled water supply that has been filtered. The supply line should be capable of providing a two gallon per minute water flow at 45°F (7.2°C). The water line is connected at the rear of the dispenser.

EQUIPMENT SET UP

The following steps will explain how to assemble and install the components for the dispenser.

If you are disassembling the dispenser for the first time or need information to get to this starting point in our instructions, turn to page 18, “Daily Closing Procedures” and start there.

Assembly of the Dispenser

⚠️ Make sure the power switch is in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts. (See Figure 4.)

1. Take all loose parts to the dispenser.
2. Install the drip tray and the splash shield. (See Figure 5.) Note: This is not a drain.

Note: If the water freezes up, turn the power switch to the OFF position and allow the water to thaw. Call your authorized Taylor service technician.
3. Using a clean, sanitized towel, wipe the pump motor shaft and housing on the dispenser. (See Figure 6.)

4. Install the o-rings on the mixing nozzle. (See Figure 7.)

5. Using a small amount of Taylor Lube, lightly lubricate the o-rings on the mixing nozzle. (See Figure 8.)

6. Install the o-ring and the sliding seal on the back of the pump head. (See Figure 9.)

7. Using a small amount of Taylor Lube, lightly lubricate the o-ring on the back of the pump head. (See Figure 10.)

8. Using a small amount of Taylor Lube, lightly lubricate the piston shaft. (See Figure 11.)

9. Align the top of the locking ring into a twelve o’clock position and install the pump head onto the dispenser.
10. Turn the locking ring clockwise until the magnet is in the 3 o’clock position. (See Figure 12.)

![Figure 12](image12.png)

11. Repeat these steps for the other side of the dispenser.

12. Insert the mixing nozzles into the pump heads. Turn the mixing nozzles to lock them into position. (See Figure 13.)

![Figure 13](image13.png)

13. Fill the squeeze bottle with water. Fill both pump heads with water. (See Figure 14.)

![Figure 14](image14.png)

14. Install the cup holder. (See Figure 15.)

![Figure 15](image15.png)

Concentrate Handling and Loading

It is recommended that the concentrate be stored or thawed in a refrigerated compartment at 35 - 40°F (1.6 - 4.4°C) prior to loading into the C009 non-carbonated beverage dispenser. Keep spare concentrate containers filled with product and stored in the walk-in cooler to quickly replace containers in the dispenser when they become empty.

**WARNING!** Concentrate must be stored within the range of 35 - 40°F (1.6 - 4.4°C) prior to loading. Failing to supply concentrate within the recommended temperature range, especially if it is below 35°F (1.6°C), will cause the drink to be out of brix.

The C009 dispenser is designed to use two concentrate containers, which are loaded into the cabinet in an upright position.

1. Remove the concentrate container from the dispenser cabinet. (See Figure 16.)

![Figure 16](image16.png)
2. Lay the concentrate container on a flat surface. (See Figure 17.)

Figure 17

3. Unsnap all the fasteners and remove the lid from the concentrate container. (See Figure 18.)

Figure 18

4. Take the concentrate bag out of the packaging box. (See Figure 19.)

Figure 19

5. Lay the concentrate bag in the concentrate container. Position the groove of the bag fitment into the groove of the concentrate container. (See Figure 20.)

Figure 20

6. Install the lid on the container and snap all four fasteners closed. Be sure not to pinch the bag.

7. Slide the concentrate container into the dispenser cabinet. Make sure the tube is facing out. (See Figure 21.)

Figure 21
8. Place the concentrate tube over the top of the pump head. Position the tube between the mix out sensors. Open the fitment cap and connect the fitment to the pump head. (See Figure 22.)

**Figure 22**

**IMPORTANT:** Do not twist or kink the tube, as this will result in a restriction in the concentrate delivery and cause the ratio to be incorrect.

9. Repeat these steps for the other side of the dispenser.

**Note:** If a concentrate sensor falsely indicates a mix “OUT” condition when concentrate is present, perform the following step:

10. Check the product tube. Move the concentrate container forward and back into place. The sensor will reset and allow 30 seconds to dispense up to 3 small drinks. (See Figure 23.)

**Figure 23**

**Note:** If the above procedure does not clear the “OUT” condition and the bag of concentrate has plenty of product, call your authorized service technician.

---

**Starting the Dispenser**

1. Make sure the dispenser is plugged into a receptacle. Place the power switch in the ON position. The control panel lights will illuminate in green. (See Figure 24.)

**Figure 24**

The temperature of the cabinet and the non-carbonated beverage product must be 35° - 41°F (1.7° - 5.0°C).

2. Draw a large (22 oz.) drink from each side of the dispenser to initiate the cooling system. Discard the product. (See Figure 25.)

**Figure 25**
Concentrate Container Replacement Procedures

1. Remove the used/empty concentrate container from the dispenser.

2. Place the new concentrate container in the dispenser. (See Figure 26.)

Concentrate Flavor Bag Replacement Procedures

1. Open the dispenser door and remove the cassette that contains the flavor to be changed. (See Figure 27.)

2. Close the cap on the connector.

3. Store the removed cassette in the cooler. (Note: Store the cassette flat on its side on the cooler shelf.)

4. Load the cassette that contains the new flavor bag into the dispenser.

5. Open the cap and push the connector down onto the pump. Make sure the tube is fully seated into the empty sensor.

6. Verify that the new flavor name appears on the electronic display.

7. Draw a large (22 oz.) drink to flush out the old product. (See Figure 28.)

8. Discard the cup of product. The unit is now ready to dispense the new flavor.

Procedure for Programming New Product

Perform the following steps to program new product into the portion size keys. After the flavor name, ratio, and ice status are entered, the program must be exited before the next portion size key can be programmed.

1. Press and hold the MENU key on the left side of the dispenser for 15 seconds until the screen displays “Hotkey”.

2. Press and hold the Small portion size key for five seconds until the screen displays “Hotkey Flavor 1”.

3. Press the Small portion size key again to enter the screen. If the Small key was previously programmed with a flavor, that flavor will display. If the Small key has not been programmed with a flavor, the screen will display “no ID”.

4. The Large and Extra Large portion size keys are used to scroll up and down the screen. Scroll to the desired flavor and press the Small portion size key to confirm the selection. The screen will display “Hotkey Flavor 1” again.

5. Press the Large portion size key. The screen will display “Hotkey Ratio 1”.

Figure 26

Figure 27

Figure 28
6. Press the Small portion size key to enter the screen. If the Small key was previously programmed, the screen will display the previous ratio. If the key has not been programmed, “- - -” will display.

7. Repeatedly press the Large key to scroll up to the correct ratio for the new product.
   
   **Note:** You must know the correct ratio. Most of the product ratios are 5.00. Factory default settings for all flavors are 5.00.

8. Press the Small portion size key to confirm the ratio. The screen will display “Hotkey Ratio 1” again.

9. Press the Large portion size key. The screen will display “Hotkey Icestat 1”.

10. Press the Small portion size key to enter the screen. “0” is for a drink without ice and “1” is for a drink with ice. Use the Large and Extra Large keys to scroll to the appropriate section (“0” or “1”). Press the Small portion size key to confirm the selection.

11. Press the Large portion size key. The screen will display “EXIT? Press MED”. Press the Medium portion size key.

12. **Repeat these steps** for the Medium, Large, and Extra Large keys.

   **Note:** The Medium portion size Hotkey screens will display, “Hotkey Flavor 2, Hotkey Ratio 2, and Hotkey Icestat 2”; Large = 3 and Extra Large = 4.

13. After all four portion size keys have been programmed, the flavors can be changed by following the “Procedure for Changing Flavors” on page.

---

**Procedure for Changing Flavors**

1. Press and hold the MENU key on the left keypad until the screen displays “Hotkey”.

2. Press the appropriate portion size key. The appropriate portion size key is determined by how it was programmed. See examples below:

   **Programming example:**
   
   Small Key = Orange Juice
   Medium Key = Apple Juice
   Large Key = Lemon
   Extra Large Key = Grape

   If orange juice will be dispensed from the left side of the machine, press and hold the MENU key on the left side until the display reads “Hotkey”. Press the Small portion size key on the left side keypad.

   If grape will be dispensed from the right side of the machine, press and hold the MENU key on the left side until the display reads “Hotkey”. Press the Extra Large portion size key on the right side keypad.

   All programming “Hotkeys” for both the left and the right sides are entered from the left side Menu key.
Programming the Portion Control

The C009 Taylor Non-Carbonated Beverage Dispenser has been pre-programmed from the factory to pour 12, 16, 22, and 32 oz. drinks. To change any portion sizes, follow the instructions below:

1. Press and hold the Extra Large portion size key and the MENU key of the appropriate dispenser head. (See Figure 29.)

2. Continue holding these keys for five seconds. After five seconds the Product Low LED will start to flash.

3. Release both keys. The Product Low LED will flash at a one second rate while in the Teaching Mode.

4. Place a small cup under the dispensing head.

5. Press and hold the Small portion size key until the cup is filled to the desired level. This key can be repeatedly pressed and released to top off the portion.

6. Repeat these steps for Medium, Large, and Extra Large cups.

7. Press the MENU key on the right side of the dispenser to return to normal operation.

---

DISPENSING PRODUCT

The product and volume to be dispensed are selected by pressing the keys on the selector keypad. They are located to the left and right of the drip tray.

To dispense product, perform the following steps:

1. Place a cup under the appropriate dispensing pump head.

2. Press and release the portion size key: S, M, L, or XL. (See Figure 30.)

3. The dispenser will automatically shut off once the selected volume has been dispensed.

   The flow of product can also be stopped by pressing any key on the same side of the dispenser.

Note: Both dispensing pump heads can be used simultaneously. This must be enabled in the software prior to use.
<table>
<thead>
<tr>
<th>Dispenser Display Code</th>
<th>Flavor Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>OJ</td>
<td>Orange Juice</td>
</tr>
<tr>
<td>APPLE</td>
<td>Apple Juice</td>
</tr>
<tr>
<td>LEMON</td>
<td>Lemonade</td>
</tr>
<tr>
<td>GRAPE</td>
<td>Grape Juice</td>
</tr>
<tr>
<td>FRTPCH</td>
<td>Fruit Punch</td>
</tr>
<tr>
<td>LIME</td>
<td>Limeade</td>
</tr>
<tr>
<td>HORCHA</td>
<td>Horchata</td>
</tr>
<tr>
<td>PASFRT</td>
<td>Passionfruit</td>
</tr>
<tr>
<td>TROPCH</td>
<td>Tropical Punch</td>
</tr>
<tr>
<td>STRBAN</td>
<td>Strawberry/Banana</td>
</tr>
<tr>
<td>RASPB</td>
<td>Raspberry</td>
</tr>
<tr>
<td>PEACH</td>
<td>Peach</td>
</tr>
<tr>
<td>FRSHMX</td>
<td>Fresh Mix</td>
</tr>
<tr>
<td>GUAVA</td>
<td>Guava</td>
</tr>
<tr>
<td>HIBISC</td>
<td>Hibiscus Flower</td>
</tr>
<tr>
<td>MANGO</td>
<td>Mango</td>
</tr>
<tr>
<td>BERRY</td>
<td>Berry</td>
</tr>
<tr>
<td>RASLEM</td>
<td>Raspberry Lemonade</td>
</tr>
<tr>
<td>POMBLU</td>
<td>Pomegranate Blueberry</td>
</tr>
<tr>
<td>TEASW</td>
<td>Tea-Sweetened</td>
</tr>
<tr>
<td>TEAUN</td>
<td>Tea-Unsweetened</td>
</tr>
<tr>
<td>TEST4</td>
<td>Test 4</td>
</tr>
<tr>
<td>TEST3</td>
<td>Test 3</td>
</tr>
<tr>
<td>TEST2</td>
<td>Test 2</td>
</tr>
<tr>
<td>TEST1</td>
<td>Test 1</td>
</tr>
</tbody>
</table>
DAILY CLOSING PROCEDURES

This procedure must be done at the close of business.

1. Place a 12 oz. cup under each dispensing pump head.

2. Simultaneously press the Large and Extra Large keys to dispense water only. Hold the keys for 2 - 3 seconds, or until all the concentrate has been flushed out of the mixing chamber and only clear water is being dispensed. (See Figure 31.)

3. Remove the cup holder.

4. Remove the nozzles from both pump heads. (See Figure 32.)

5. Remove the o-rings from the nozzles.

6. Rinse the nozzles and o-rings with hot water to remove any pulp.

7. Draw a small amount of SolidSense™ All Purpose Super Concentrate (APSC) (HCS) cleaning solution from the sink proportioner. Brush clean the cup holder, nozzles, and o-rings with this solution.

8. Prepare a small amount of KAY-5® Sanitizer/Cleaner (HCS) solution. Use one packet in 2.5 gallons (9.5 liters) of water (100 PPM). Sanitize the cup holder, nozzles, and o-rings with this solution.

9. Install the o-rings on the nozzles.

10. Install the nozzles on the pump heads.

11. Remove the drip tray and the splash shield. Take these parts to the sink for cleaning and sanitizing. (See Figure 33.)

12. Clean, rinse and sanitize the drip tray and the splash shield.

13. Using a clean, sanitized towel, wipe the exterior of the dispenser.

14. Reinstall the cup holder, the drip tray and the splash shield. (See Figure 34.)
15. Leave the power switch in the ON position overnight. (See Figure 35.)

Figure 35

SCHEDULED MAINTENANCE

IMPORTANT: These procedures must be completed every 7 days.

ALWAYS FOLLOW LOCAL HEALTH CODES

Brush Cleaning and Defrosting

Every week the dispenser must be cleaned and defrosted.

To clean the dispenser, you will need the following items:

- Two cleaning/sanitizing pails
- Necessary brushes (provided with dispenser)
- Squeeze bottle
- SolidSense™ All Purpose Super Concentrate (APSC) (HCS)
- KAY-5® Sanitizer/Cleaner (HCS)
- Clean, sanitized towels
- Taylor Lube

Make sure your hands are clean and sanitized before performing these next steps.

1. Place a 12 oz. cup under each dispensing pump head.

2. Simultaneously press the Large and Extra Large keys to dispense water only. Hold the keys for 2 - 3 seconds, or until all the concentrate has been flushed out of the mixing chamber and only clear water is being dispensed. (See Figure 31.)

Figure 36

Repeat this procedure for the other side of the dispenser.

3. Remove the concentrate containers from the cabinet. (See Figure 37.)

Figure 37

4. Remove the concentrate bags from the containers and place them in the cooler.

5. Take the empty concentrate containers to the sink for cleaning and sanitizing.

Repeat this procedure for the other side of the dispenser.
6. Place the power switch in the OFF position. (See Figure 38.)

![Figure 38](image)

7. Open the cabinet door and leave it open until the cabinet finishes defrosting.

8. From the sink proportioner draw SolidSense™ All Purpose Super Concentrate (APSC) (HCS) solution into the sink.

9. Make sure all brushes provided in the accessory kit are available for brush cleaning. Refer to the brush cleaning chart on page 23 (Figure 48).

10. Remove the cup holder. (See Figure 39.)

![Figure 39](image)

11. Remove the cup holder brackets. To remove the brackets, first remove the front screw of each bracket. Then turn the back screw 1/2 turn counter clockwise. (See Figure 40.)

![Figure 40](image)

12. Remove the nozzles from both pump heads.

13. Turn both locking rings counter-clockwise and remove the pump heads. Stop at the 12:00 position. (See Figure 41.)

![Figure 41](image)

14. Remove the drip tray and the splash shield from the front panel. (See Figure 42.)

![Figure 42](image)
15. Brush clean the pump motor shaft and the pump housing, using the brush cleaning chart on page 23 as a guide (Figure 48).

16. Fill the squeeze bottle with cleaning solution. Place a 12 oz. cup under each dispensing pump head. Insert the tube end of the squeeze bottle into the pump housing. Squeeze the bottle firmly to force solution out of the port. Perform this procedure at least 15 seconds for each pump housing. (See Figure 43.)

17. Using a clean, sanitized towel, wipe the pump motor shaft and housing.

18. Using a clean, sanitized towel, wipe down the exterior of the dispenser and under the bottom front of the cabinet at the mixing nozzle area.

19. Take the pump heads, nozzles, cup holder, cup holder brackets, drip tray, and splash shield to the sink for cleaning.

20. Remove the o-rings from the nozzle. (See Figure 44.)

21. Remove the o-ring and sliding seal from the pump head. (See Figure 45.)

22. Thoroughly brush clean these parts in the cleaning solution. Brush all openings in the pump heads and the mixing nozzle, using the appropriate size brushes. (See Figure 46 below and the Brush Cleaning Chart [Figure 48] on page 23.)

23. Rinse all parts in clean, warm water.

24. Prepare a solution of KAY-5® Sanitizer/Cleaner (HCS) in the three compartment sink. Use one packet in 2.5 gallons (9.5 liters) of water (100 PPM).
25. Fill the squeeze bottle with sanitizing solution. Place a 12 oz. cup under each dispensing pump head. Insert the tube end of the squeeze bottle into the pump housing. Squeeze the bottle firmly to force solution out of the port. Perform this procedure at least 15 seconds for each pump housing. (See Figure 47.)

26. Sanitize all parts in the sanitized water for a minimum of five minutes.

27. Use clean, sanitized towels and wipe down the dispenser.


Figure 47
<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>White Bristle Brush 1-1/2&quot; x 3&quot;</td>
</tr>
<tr>
<td>2</td>
<td>White Bristle Brush 1&quot; x 2&quot;</td>
</tr>
<tr>
<td>3</td>
<td>Double End Brush-Pump &amp; Feed Tube</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Double End Brush-Pump &amp; Adapter</td>
</tr>
<tr>
<td>5</td>
<td>Brush-Set (3)</td>
</tr>
<tr>
<td>6</td>
<td>Yellow Bristle-Door Spout</td>
</tr>
<tr>
<td>Problem</td>
<td>Probable Cause</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>----------------------------------------------------------</td>
</tr>
<tr>
<td>Dispenser will not operate.</td>
<td>The dispenser is not plugged in.</td>
</tr>
<tr>
<td></td>
<td>Power switch is in the OFF position.</td>
</tr>
<tr>
<td></td>
<td>The locking ring is not in the proper position.</td>
</tr>
<tr>
<td></td>
<td>The filter is not installed.</td>
</tr>
<tr>
<td>The dispenser will not refrigerate.</td>
<td>The dispenser is not plugged in.</td>
</tr>
<tr>
<td></td>
<td>Power switch is in the OFF position.</td>
</tr>
<tr>
<td></td>
<td>The unit is low on refrigerant.</td>
</tr>
<tr>
<td>The dispenser will not dispense product.</td>
<td>There is no product in the dispenser.</td>
</tr>
<tr>
<td></td>
<td>The concentrate tube is twisted or kinked.</td>
</tr>
<tr>
<td></td>
<td>Concentrate sensor falsely indicates an &quot;OUT&quot; condition when concentrate is present.</td>
</tr>
<tr>
<td></td>
<td>There is no water pressure.</td>
</tr>
<tr>
<td>The dispenser only dispenses beverage concentrate; no water.</td>
<td>The water is frozen.</td>
</tr>
<tr>
<td>Excessive frost builds up on the inside of the cabinet.</td>
<td>The door is being left open too often.</td>
</tr>
<tr>
<td></td>
<td>The door gasket is not sealing.</td>
</tr>
<tr>
<td>Problem</td>
<td>Probable Cause</td>
</tr>
<tr>
<td>---------</td>
<td>----------------</td>
</tr>
<tr>
<td>An improper amount of product is being dispensed.</td>
<td>The water pressure is incorrect.</td>
</tr>
<tr>
<td></td>
<td>The water solenoids are sticking.</td>
</tr>
<tr>
<td></td>
<td>There is air in the water supply.</td>
</tr>
<tr>
<td></td>
<td>The dispenser was improperly calibrated.</td>
</tr>
<tr>
<td>The dispenser nozzle is leaking product.</td>
<td>The nozzle o-rings or the piston seal are damaged.</td>
</tr>
<tr>
<td></td>
<td>The water solenoid is faulty.</td>
</tr>
</tbody>
</table>

**Note:** If the above suggestions do not resolve the problem, please contact your local Service Department.

**LCD Screens / Error Codes**

- **Screen momentarily appears upon power-up:**
  - REVISION 1.44

- **Product has not been programmed:**
  - <NO ID NO ID>

- **Product is out:**
  - <OUT OUT>

- **Normal operations screen:**
  - <OJ APPLE>

- **Left product cassette is not in cabinet:**
  - (Displays when trying to dispense a drink without left side product cassette in place.)
  - LEFT HOLDER OUT

- **Right product cassette is not in cabinet:**
  - (Displays when trying to dispense a drink without right side product cassette in place.)
  - RIGHT HOLDER OUT

- **Filter is out:**
  - INSTALL FILTER

- **Filter is installed:**
  - FILTER INSTALLED

- **Left pump head magnet installed incorrectly:**
  - LEFT HEAD LOCK

- **Right pump head magnet installed incorrectly:**
  - RIGHT HEAD LOCK
<table>
<thead>
<tr>
<th>PART DESCRIPTION</th>
<th>EVERY 3 MONTHS</th>
<th>EVERY 6 MONTHS</th>
<th>ANNUALLY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nozzle O-Rings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pump Head O-Ring</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Condenser Filter</td>
<td>Inspect &amp; Replace if Necessary</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brushes</td>
<td></td>
<td>Inspect &amp; Replace if Necessary</td>
<td>Minimum</td>
</tr>
<tr>
<td>Seal-Sliding</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Class 103 Parts
The warranty for new equipment Class 103 parts is one year from the original date of unit installation, with a replacement parts warranty of three months.

Class 212 Parts
The warranty for new equipment Class 212 parts is two years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 512 Parts
The warranty for new equipment Class 512 parts is five years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 000 Parts
Class 000 parts are considered wear items - no warranty.

Class *** Parts
See warranty explanation on the back of the check-out card.

CAUTION: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician.

Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.
ORDERING/SERVICE INFORMATION

Taylor Distributor: ________________________________

Address: ________________________________

Phone: ________________________________

Date of Installation: ________________________________

Data Plate

The data plate provides necessary information that the operator should record and refer to when calling for parts or service. The data plate is located on the rear or left side panel of the dispenser.

Complete for quick reference when this information is requested.

1. Model Number: C009
2. Serial Number ________________________________
3. Electrical Specs:
   Voltage ______ Cycle ______ Phase ______
4. Maximum Fuse Size: _______ Amps
5. Minimum Wire Ampacity: _____ Amps
6. Part Number: ________________________________

Parts Warranty

Warranty is valid only if the parts are authorized Taylor parts, purchased from the Taylor Company, and the required service work is provided by an authorized service provider. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

Note: Constant research results in steady improvements; therefore, information in this manual is subject to change without notice.

Compressor Warranty Disclaimer

The refrigeration compressor on this dispenser is warranted for three years. However, due to the Montreal Protocol and the U.S. Clean Air Act Amendments of 1990, many new refrigerants are being tested and developed, thus seeking their way into the service industry. Some of these new refrigerants are being advertised as drop-in replacements for numerous applications. It should be noted that, in the event of ordinary service to this dispenser's refrigeration system, only the refrigerant specified on the affixed data plate should be used. The unauthorized use of alternate refrigerants will void your compressor warranty. It will be the owner's responsibility to make this fact known to any technician he employs.

It should also be noted, that Taylor does not warrant the refrigerant used in its equipment. For example, if the refrigerant is lost during the course of ordinary service to this dispenser, Taylor has no obligation to either supply or provide its replacement either at billable or unbillable terms.

Taylor will continue to monitor the industry and test new alternates as they are being developed. Should a new alternate prove, through our testing, that it would be accepted as a drop-in replacement, then the above disclaimer would become null and void. To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call the Taylor Service Department. Be prepared to provide the Model/Serial Number of the dispenser in question.