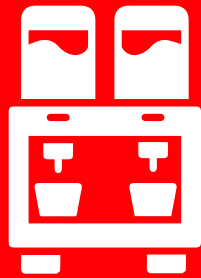


# CONTENDER

STEP UP TO THE PLATE



## REFRIGERATED BEVERAGE DISPENSERS

BDR001 | BDR002

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# I. INTRODUCTION

DEAR CUSTOMER,

THANK YOU FOR CHOOSING OUR PRODUCT.

## **IMPORTANT!**

OUR COMPANY IS NOT RESPONSIBLE FOR ANY NEGATIVE RESULTS AND DAMAGES THAT MAY OCCUR IN CASE THE SECURITY MEASURES MENTIONED IN THIS MANUAL ARE NOT IMPLEMENTED PROPERLY.

IN THE BUILDINGS, FACILITIES AND SIMILAR PLACES WHERE THE APPLIANCE IS TO BE CONNECTED, THERE MUST BE AN ELECTRICAL INSTALLATION IN ACCORDANCE WITH THE LOCAL REGULATIONS AND ALL NECESSARY MEASURES SHOULD BE TAKEN TO ENSURE THE SAFETY OF HUMAN LIFE AND PROPERTY.

1. DO NOT INSTALL, OPERATE, REPAIR OR INTERFERE IN ANY WAY, WITHOUT READING THE MANUAL COMPLETELY.
2. FOR PROPER OPERATION OF THE DISPENSER, THE AMBIENT TEMPERATURE MUST BE BETWEEN + 5°C AND + 32°C
3. USE THE DISPENSER ONLY TO COOL THE SPECIFIED TYPES OF BEVERAGES. IN THE MODEL WITH MIXER PALLET. YOU CAN PREPARE PARTICULATE BEVERAGES AND AYRAN. IN THE MODELS WITH SPRAY MIXING, YOU SHOULDN'T PREPARE ANY PARTICULATE BEVERAGES. OTHERWISE IT WILL DAMAGE THE SPRAY PUMP. ON THE OTHER HAND, IT'S NOT RECOMMENDED TO PREPARE AYRAN IN SPRAY MODELS. IT WOULD CAUSE OIL ACCUMULATION IN BOWL AND WILL STOP THE PUMP EVENTUALLY.
4. STAFF WHO IS RESPONSIBLE FOR DAILY OPERATIONS MUST BE CAREFULLY TRAINED ACCORDING TO THE PROCEDURES RELATED TO THE CLEANING, DISMANTLING, ASSEMBLY, AND OPERATING THE DISPENSER.

FOR ANY QUESTIONS OR QUERIES, PLEASE CONTACT RG DISTRIBUTORS LTD T/A ECATERING CUSTOMER SERVICE LINE ON 0333 358 3678 OR WEBSITE AT [WWW.ECATERING.CO.UK](http://WWW.ECATERING.CO.UK)

# 2. SAFETY INSTRUCTIONS

## **ELECTRICAL**

1. THE DISPENSER SHOULD BE CONNECTED TO A GROUND NETWORK AS SPECIFIED IN CURRENT REGULATIONS, DO NOT USE AN EXTENSION CORD.
2. CHECK THE SUPPLY VOLTAGE OF THE DISPENSER FROM THE LABEL ON THE PANEL. DO NOT CONNECT THE DISPENSER TO AN ELECTRICITY OUTLET OTHER THAN WITH THE SPECIFIED SUPPLY VOLTAGE.
3. IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY A MANUFACTURER'S AUTHORIZED SERVICE OR BY A SIMILARLY QUALIFIED PERSON.
4. DISCONNECT THE APPLIANCE FROM BEFORE ANY INTERVENTION ON THE DEVICE.

## **OPERATIONAL**

1. DO NOT RUN THE DISPENSER WITHOUT READING THIS MANUAL.
2. DO NOT RUN THE DISPENSER UNLESS ALL PANELS ARE MOUNTED AND FIXED.
3. DO NOT PUT OBJECTS OR FINGER IN PANELS, LOUVERS AND FAUCET OUTLET.
4. THE DISPENSER IS NOT SUITABLE FOR OUTDOOR USE. MAKE SURE THE DISPENSER IS NOT PLACED AND DOES NOT OPERATE UNDER DIRECT SUNLIGHT.
5. THE DISPENSER SHOULD BE INSTALLED IN AN UPRIGHT POSITION.
6. IF YOU DID NOT USE THE DISPENSER FOR A LONG TIME BEFORE RUNNING, FIRST UNPLUG THE DISPENSER, CLEAN AND SANITIZE THE BOWL AND CONTENT OF THE BOWL.
7. AT THE BOTTOM COMPARTMENT, ELECTRICALLY OPERATED INTERNAL PARTS SHOULD NEVER BE WASHED WITH WATER.
8. THE DISPENSER SHOULD NOT BE OPERATED BY CHILDREN OR USED AS A TOY.
9. DO NOT USE THE DISPENSER OTHER THAN FOR ITS INTENDED USE
10. DURING THE PREPARATION AND CLEANING PROCESS, USE GLOVES SUITABLE FOR HANDLING FOOD.

## **3. INSTALLATION PROCEDURES**

1. REMOVE THE DISPENSER FROM THE TRANSPORT BOX AND SAVE THE BOX FOR LATER USE.
2. CHECK FOR THE DAMAGE OCCURRED DURING TRANSPORTATION. IF ANY DAMAGE EXISTS ON THE BODY OR ANY SPARE PART PLEASE CONTACT THE SUPPLIER.
3. IN CASE YOUR DISPENSER HAS NOT BEEN KEPT STRAIGHT DURING SHIPPING, KEEP IT UPRIGHT AND UNPLUGGED FOR AT LEAST ONE HOUR BEFORE STARTING THE INSTALLATION PROCEDURES.
4. CONNECT THE DISPENSER TO THE MAINS SO THAT THE CABLE IS EASILY ACCESSIBLE.
5. PLACE THE DISPENSER ONTO A SURFACE THAT CAN HOLD THE TOTAL WEIGHT OF THE DISPENSER AND THE BEVERAGE.
6. PLACE THE DISPENSER ON A DRY AND FLAT SURFACE. MAKE SURE THERE IS ENOUGH SPACE OF MINIMUM 15 CM ON EACH SIDE FOR PROPER AIR CIRCULATION.
7. THERE SHOULD NOT BE ANY HEAT GENERATING SOURCE NEAR THE DISPENSER AS IT MIGHT AFFECT THE COOLING PERFORMANCE.
8. YOU CAN ADJUST THE HEIGHT WITH THE ADJUSTABLE FEET UNDER THE DISPENSER.
9. THE DISPENSER IS NOT DELIVERED PRE-STERILIZED. PLEASE READ SECTION 5 BEFORE STARTING THE DISPENSER TO APPLY THE SANITIZATION PROCESS.
10. THE DISPENSER MUST BE DISASSEMBLED, CLEANED AND STERILIZED PERIODICALLY ACCORDING TO DETAILS SPECIFIED IN THE NEXT SECTION.



## 4. PRODUCT PREPARATION AND APPLICATION

1. THE BEVERAGE MUST BE FILLED INTO THE BOWL ONLY WHEN THE DISPENSER IS OFF AND UNPLUGGED.
2. MOUNT THE DRIP TRAYS IN THE BOWLS AS SHOWN IN FIGURE I.
3. CLEAN THE DISPENSER BEFORE THE FIRST USE. IN THIS PROCESS, AVOID USING ANY CHEMICALS. ALSO, AVOID USING ANY MATERIAL THAT CAN CAUSE SCRATCHES ON BOWLS.
4. THE DISPENSER IS READY TO USE. POUR THE MIXED BEVERAGE OR AYRAN INTO THE BOWL AND START THE MACHINE. SO YOU CAN PREVENT THE CONCENTRATED BEVERAGE GLUING THE BOWL.
5. PLUG THE DISPENSER AND SWITCH THE BUTTON TO THE POSITION OF "1". SWITCH THE BUTTON OF FOUNTAIN OR MIXER TO THE POSITION OF "1". IF YOU DON'T START THE MIXER FUNCTION, ICE FORMATION WILL OCCUR ON THE SURFACE OF THE COOLING PLATE AND AFFECT THE PROPER OPERATION.

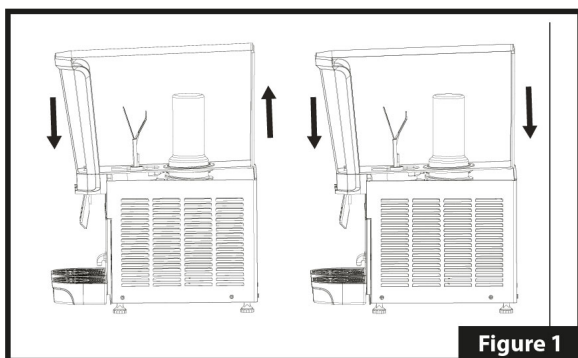
## 5. ASSEMBLING AND DISASSEMBLING THE PARTS

### **IMPORTANT!**

TURN OFF THE ELECTRICITY SUPPLY BEFORE ANY ASSEMBLING PROCESS APPLIED.

### **ASSEMBLING THE BOWLS**

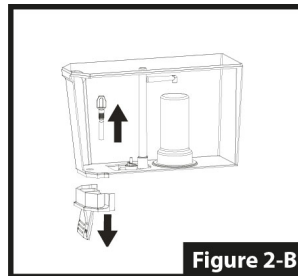
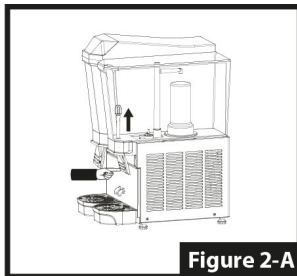
1. GET THE METAL PLATE INSIDE THE BOWL WET BEFORE YOU MOUNT THE SEALING MATERIAL.
2. PUT THE BOWL ON THE METAL PLATE AND PUSH DOWNWARD. AFTER THE BOTTOM PART OF THE BOWL IS PLACED ON THE PLASTIC BODY, THE BOWL IS COMPLETELY MOUNTED. FIGURE I.



IF YOU USE ANY CONCENTRATED BEVERAGE FIRST MIX THE CONCENTRATED BEVERAGE WITH WATER IN ANOTHER CONTAINER BEFORE PUTTING IT IN TO THE DISPENSER.

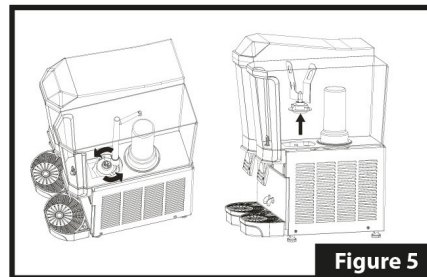
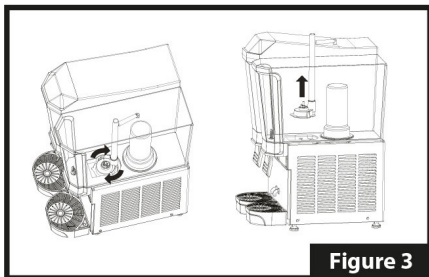
## DISASSEMBLING THE FAUCET

1. PUSH THE FAUCET ARM TOWARD THE DISPENSER BODY. PULL THE FAUCET HOSE UPWARD. FIGURE 2-A
2. AFTER YOU PULL OUT THE FAUCET HOSE, UNFASTEN THE SCREWS OF THE FAUCET AND PULL THE FAUCET DOWNWARD. FIGURE 2-B



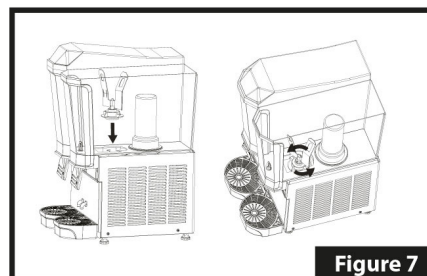
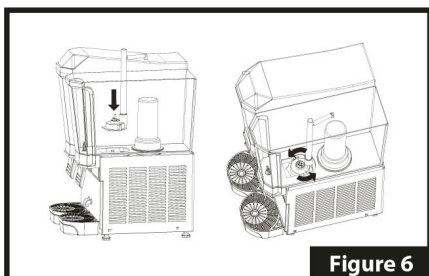
## DISASSEMBLING CENTRIFUGAL PUMP AND MIXER

1. PUT THE BOWL COVER OFF AND TURN THE PUMP BODY OR MIXER CLOCKWISE AND RELEASE IT FROM THE CLUTCH. PULL UPWARD AND EXTRACT THE MIXER. FIGURE 3-4.



## ASSEMBLING THE FOUNTAIN PUMP AND MIXER

1. MOUNT THE CENTRIFUGAL PUMP ON ITS PLACE AND TURN COUNTER-CLOCKWISE. FIGURE 5.
2. MOUNT THE MIXER ON ITS PLACE AND TURN IT COUNTER-CLOCKWISE. FIGURE 6.



## 6. CLEANING AND MAINTENANCE

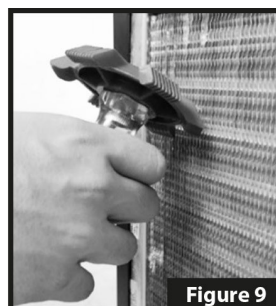
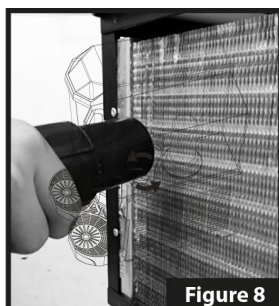
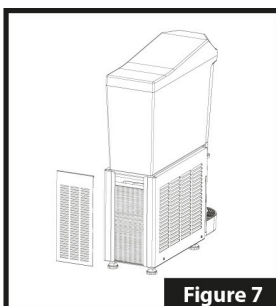
### **IMPORTANT!**

IT IS IMPORTANT TO CLEAN THE DISPENSER FOR BOTH YOU AND YOUR CUSTOMER'S HEALTH. THE BOWL SHOULD BE CLEANED BEFORE POURING ANY BEVERAGES. IF THE DISPENSER NOT CLEANED PROPERLY, THE BACTERIAL FORMATION WILL OCCUR IN THE BOWL AND SPOIL THE PRODUCT.

1. PLUG OFF THE DISPENSER BEFORE THE CLEANING PROCESS.
2. DO NOT CLEAN THE DISPENSER WITH THE WATER MORE THAN 40°C, THINNER, ACETONE, GASOLINE. OTHERWISE, YOU CAN HARM THE PLASTIC SURFACES OF YOUR DISPENSER.
3. IF YOU WON'T USE THE DISPENSER FOR A LONG TIME, UNPLUG THE MACHINE. TAKE THE FAUCET HOSE AND BOWL SEALING OFF, KEEP IN A DRY PLACE.
4. TAKE THE BOWL OFF AND GET THE METAL PLATE WET.
5. TAKE THE FAUCET OFF AND CLEAN WITH SANITIZED WATER. IT WILL REMOVE BACTERIAL FORMATION.
6. KEEP THE FOUNTAIN PUMP AND BODY IN WATER WITH MODERATE TEMPERATURE.
7. TAKE THE BOWL GASKET OFF.
8. TAKE THE DRIP TRAYS OFF AND CLEAN.
9. AFTER THE CLEANING PROCESS HAS BEEN DONE, MOUNT THE BOWL SEALING. BEFORE THAT GET THE METAL PLATE WET.
10. AFTER THE DISPENSER HAS DRIED PROPERLY, PLUG AND START THE DISPENSER.

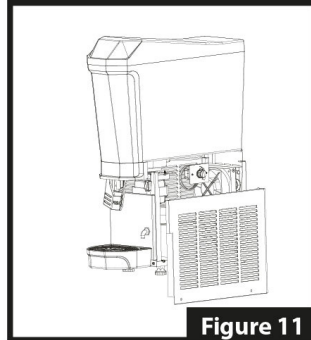
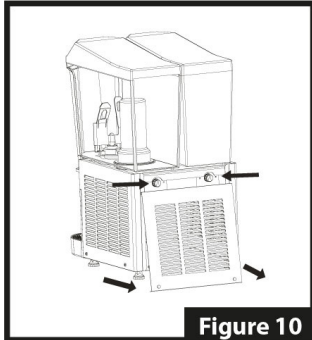
## 7. PERIODICAL CONDENSER CLEANING

1. UNPLUG THE DISPENSER AND MAKE SURE THAT THERE IS NO WORKING COMPONENT BEFORE STARTING TO CLEAN THE CONDENSER.
2. LOOSEN THE SCREWS OF THE SIDE COVER WITH A SCREWDRIVER.
3. CLEAN THE CONDENSER WITH A VACUUM CLEANER TO GET RID OFF THE DUST AND DIRT WHICH CAN BLOCK THE AIRFLOW THROUGH THE CONDENSER. FIGURE 8.
4. IF YOU SEE DAMAGED FINS FIX THE ALUMINUM FINS WITH A FIXING TOOL. IT ALLOWS THE AIR TO FLOW EASILY AND INCREASE THE CONDENSER CAPACITY. FIGURE 9.
5. IT IS RECOMMENDED TO APPLY THIS PROCESS ONCE PER 3 MONTHS.



## 8. ADJUSTING THE THERMOSTAT

1. UNPLUG THE DISPENSER AND MAKE SURE THAT THERE IS NO WORKING COMPONENT INSIDE THE DISPENSER.
2. TAKE THE RIGHT SIDE COVER OFF FOR THE SINGLE TANK MODELS, TAKE THE REAR COVER OFF FOR CLASSICAL TWIN MODELS, TAKE THE REAR AND RIGHT SIDE COVERS OFF FOR CLASSICAL TRIPLE MODELS. UNFASTEN THE SCREW OF THE COVERS AND PULL TOWARDS YOURSELF AND LIFT UPWARD. FIGURE 10-II
3. THERE ARE TWO THERMOSTATS IN TWIN AND THREE THERMOSTATS IN TRIPLE MODELS. WHEN ADJUSTING THE THERMOSTATS, IT IS RECOMMENDED TO ADJUST EACH ONE TO THE SAME POSITION.





# 9. ELECTRICAL DIAGRAMS

## SINGLE TANK MODEL

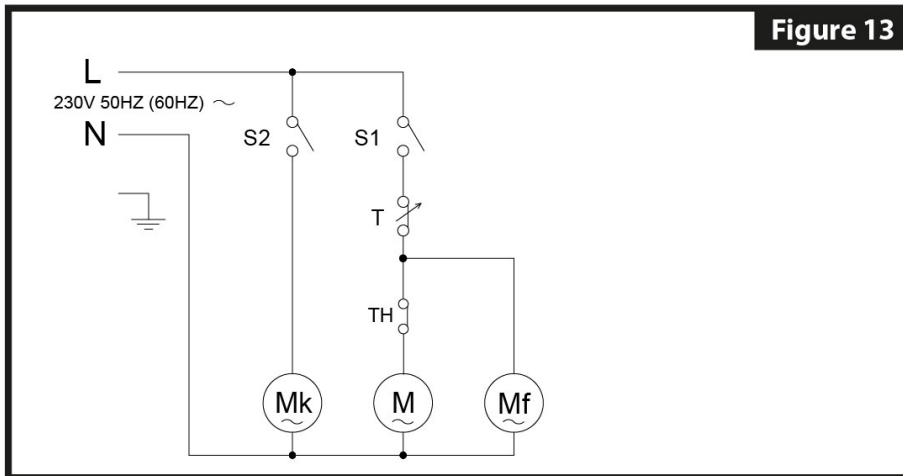


Figure 13

- S1** : MIXER SWITCH
- S2** : MAIN SWITCH
- T** : THERMOSTAT
- M** : COMPRESSOR
- Mf** : FAN MOTOR
- Mk** : MIXER MOTOR
- TH** : COMPRESSOR THERMIC RELAY

## TWIN TANK MODEL

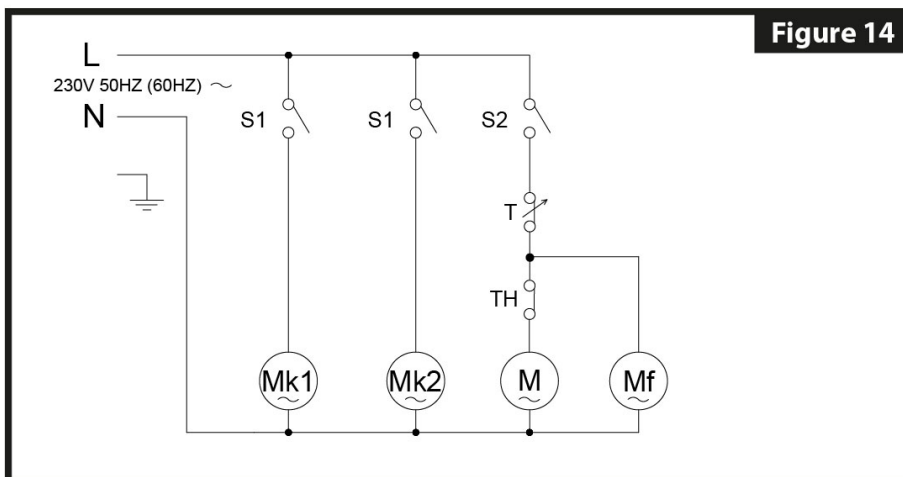


Figure 14

- S1** : MIXER SWITCH
- S2** : MAIN SWITCH
- T** : THERMOSTAT
- M** : COMPRESSOR
- Mf** : FAN MOTOR
- Mk** : MIXER MOTOR
- TH** : COMPRESSOR THERMIC RELAY

## TRIPLE TANK MODEL

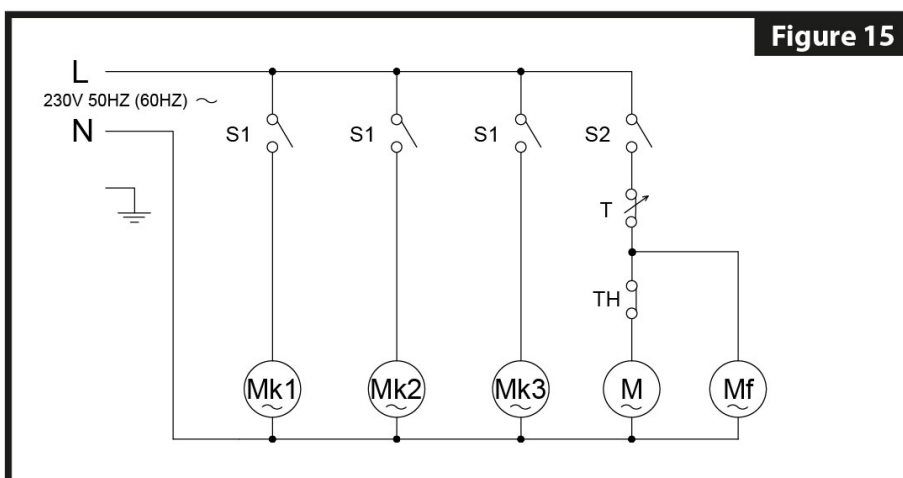
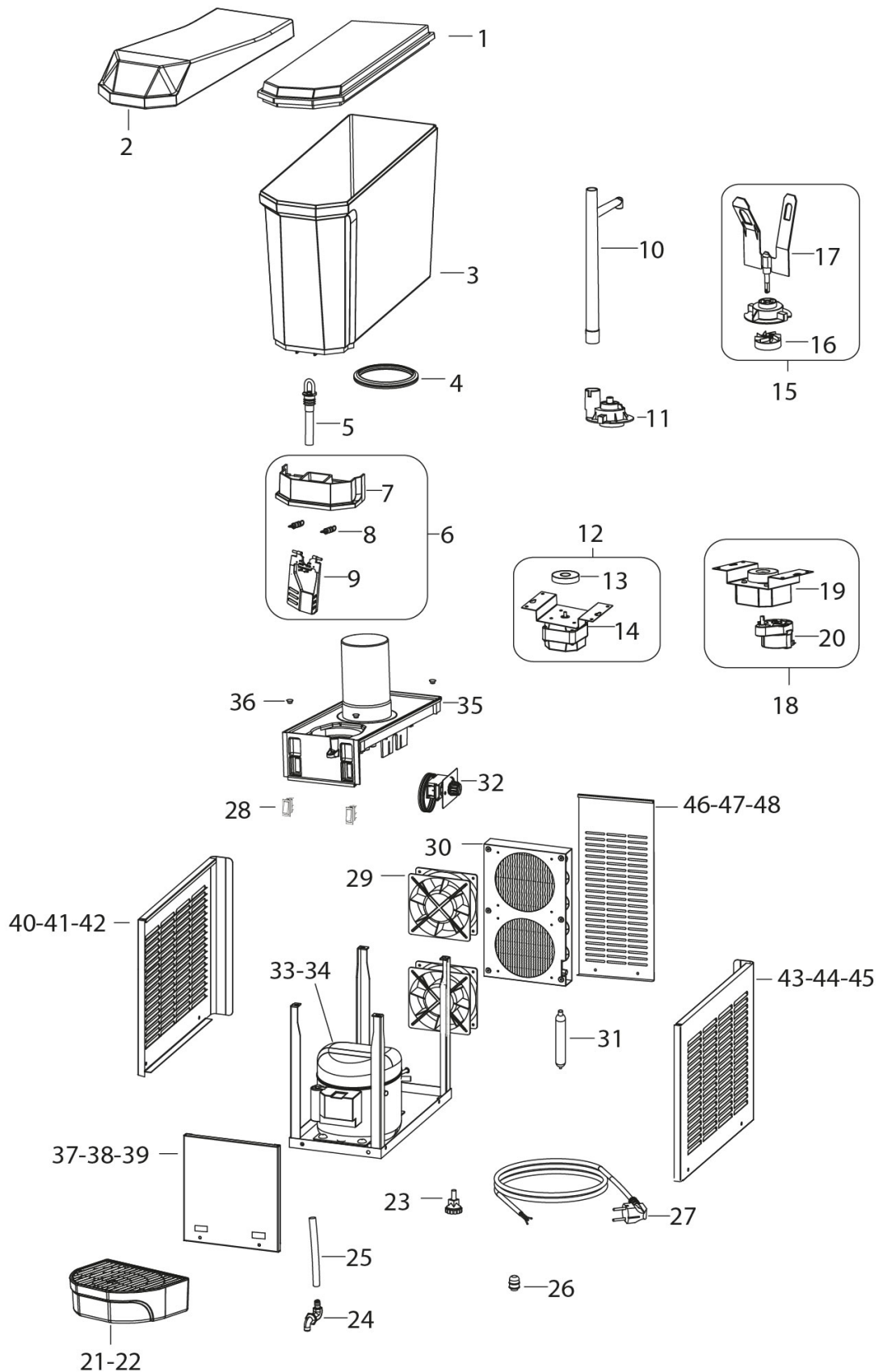


Figure 15

- S1** : MIXER SWITCH
- S2** : MAIN SWITCH
- T** : THERMOSTAT
- M** : COMPRESSOR
- Mf** : FAN MOTOR
- Mk** : MIXER MOTOR
- TH** : COMPRESSOR THERMIC RELAY

# IO. EXPLODED VIEW AND SPARE PARTS LIST

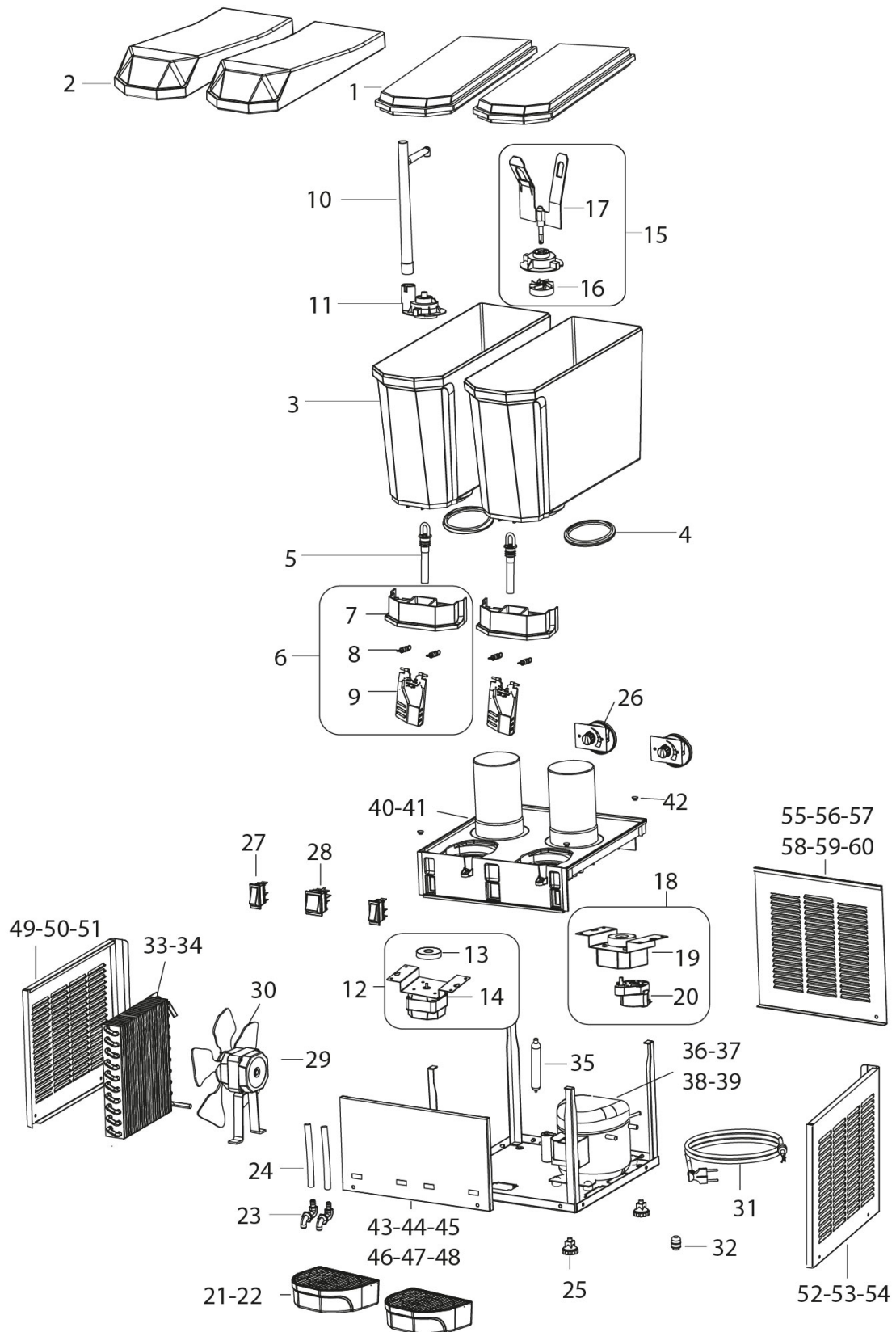
## SINGLE TANK MODEL



ITEM NO	STOCK CODE	PART NAME
1	YM-0708	CLASSICAL 20 L BOWL COVER TRANSPARENT NEW
2	YM-0022	CLASSICAL 20 L BOWL COVER BLACK SET
3	YM-0020	CLASSICAL 20 L BOWL
4	YM-0127	CLASSICAL BOWL GASKET
5	YM-0218	CLASSICAL TAP HOSE
6	YM-0180	CLASSICAL TAP SET
7	YM-0178	CLASSICAL TAP BODY
8	YM-0198	CLASSICAL/PANORAMIC TAP SPRING (1 PCS)
9	YM-0220	CLASSICAL/PANORAMIC TAP HANDLE
10	YM-0159	CLASSICAL SPRAY PIPE SET
11	YM-0483	CLASSICAL ROTOR SET 45 mm.
12	YM-0160	CLASSICAL SPRAY MOTOR SET
13	YM-0511	SPRAY MOTOR MAGNET
14	YM-0546	CLASSICAL SPRAY MOTOR (WITH PLATE)
15	YM-0174	CLASSICAL MIXING PALETTE SET
16	YM-0171	CLASSICAL MIXER PALETTE MAGNET
17	YM-0172	CLASSICAL MIXING PALETTE
18	YM-0177	CLASSICAL MIXING MOTOR SET 60RPM
19	YM-0710	CLASSICAL MIXER MOTOR MAGNET SET
20	YM-0096	CLASSICAL MIXING MOTOR MAGNET 60 RPM
21	YM-0702	DRIP TRAY NEW
22	YM-0111	DRIP TRAY OLD
23	YM-0099	MACHINE FEET
24	YM-0545	CLASSICAL DISCHARGE ELBOW SET
25	YM-0542	CLASSICAL TRANSPARENT DISCHARGE HOSE 8x11
26	YM-0142	CABLE ROAD PG7
27	YM-0123	PLUG CABLE 3x0,75 2mt.
28	YM-0412	ON/OFF SINGLE SWITCH WITHOUT LIGHT
29	YM-0148	SQUARE FAN MOTOR 120x120x38
30	YM-0417	CLASSICAL MONO CONDENSER
31	YM-0013	13,5GR DRYER
32	YM-0202	ANALOG THERMOSTAT
33	YM-0438	1/6 COMPR. R134a
34	YM-0907	1/6 COMPR. R290
35	YM-0192	CLASSICAL MONO TRAY SET
36	YM-0409	CLASSICAL/PANORAMIC TABLE SCREW TAP
37	YM-0548	CLASSICAL MONO FRONT COVER YELLOW
38	YM-0703	CLASSICAL MONO FRONT COVER BLACK
39	YM-0547	CLASSICAL MONO FRONT COVER INOX
40	YM-0550	CLASSICAL MONO RIGHT COVER YELLOW
41	YM-0704	CLASSICAL MONO RIGHT COVER BLACK
42	YM-0549	CLASSICAL MONO RIGHT COVER INOX
43	YM-0560	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER YELLOW
44	YM-0732	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER BLACK
45	YM-0559	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER INOX
46	YM-0554	CLASSICAL MONO BACK COVER YELLOW
47	YM-0706	CLASSICAL MONO BACK COVER BLACK
48	YM-0553	CLASSICAL MONO BACK COVER INOX

# II. EXPLODED VIEW AND SPARE PARTS LIST

## TWIN AND TRIPLE TANK MODELS



ITEM NO	STOCK CODE	PART NAME
1	YM-0708	CLASSICAL 20 L BOWL COVER TRANSPARENT NEW
2	YM-0022	CLASSICAL 20 L BOWL COVER BLACK SET
3	YM-0020	CLASSICAL 20 L BOWL
4	YM-0127	CLASSICAL BOWL GASKET
5	YM-0218	CLASSICAL TAP HOSE
6	YM-0180	CLASSICAL TAP SET
7	YM-0178	CLASSICAL TAP BODY
8	YM-0198	CLASSICAL/PANORAMIC TAP SPRING (1 PCS)
9	YM-0220	CLASSICAL/PANORAMIC TAP HANDLE
10	YM-0159	CLASSICAL SPRAY PIPE SET
11	YM-0483	CLASSICAL ROTOR SET 45 mm.
12	YM-0160	CLASSICAL SPRAY MOTOR SET
13	YM-0511	SPRAY MOTOR MAGNET
14	YM-0546	CLASSICAL SPRAY MOTOR (WITH PLATE)
15	YM-0174	CLASSICAL MIXING PALETTE SET
16	YM-0171	CLASSICAL MIXER PALETTE MAGNET
17	YM-0172	CLASSICAL MIXING PALETTE
18	YM-0177	CLASSICAL MIXING MOTOR SET 60RPM
19	YM-0710	CLASSICAL MIXER MOTOR MAGNET SET
20	YM-0096	CLASSICAL MIXING MOTOR MAGNET 60 RPM
21	YM-0702	DRIP TRAY NEW
22	YM-0111	DRIP TRAY OLD
23	YM-0545	CLASSICAL DISCHARGE ELBOW SET
24	YM-0542	CLASSICAL TRANSPARENT DISCHARGE HOSE 8x11
25	YM-0099	MACHINE FEET
26	YM-0202	ANALOG THERMOSTAT
27	YM-0412	ON/OFF SINGLE SWITCH WITHOUT LIGHT
28	YM-0125	1-0 WIDE LIGHT EMITTING SWITCH (WITH COVER)
29	YM-0902	FAN MOTOR 7W
30	YM-0604	TWIN/TRIPLE FAN WING 23 CM 28 DEGREE
31	YM-0123	PLUG CABLE 3x0,75 2mt.
32	YM-0142	CABLE ROAD PG7
33	YM-0136	TWIN CONDENSER
34	YM-0432	TRIPLE CONDENSER
35	YM-0019	20 GR DRYER
36	YM-0115	1/4 HP COMPRESSOR R134a
37	YM-0119	1/3 HP COMPRESSOR R134a
38	YM-0903	1/4 HP COMPRESSOR R290
39	YM-0906	1/3 HP COMPRESSOR R290
40	YM-0168	CLASSICAL TWIN TABLE SET
41	YM-0197	CLASSICAL TRIPLE TABLE SET
42	YM-0409	CLASSICAL/PANORAMIC TABLE SCREW TAP
43	YM-0556	CLASSICAL TWIN FRONT COVER YELLOW
44	YM-0659	CLASSICAL TWIN FRONT COVER BLACK
45	YM-0555	CLASSICAL TWIN FRONT COVER INOX
46	YM-0770	CLASSICAL TRIPLE FRONT COVER YELLOW
47	YM-0774	CLASSICAL TRIPLE FRONT COVER BLACK
48	YM-0701	CLASSICAL TRIPLE FRONT COVER INOX
49	YM-0558	CLASSICAL TWIN/TRIPLE RIGHT COVER YELLOW
50	YM-0410	CLASSICAL TWIN/TRIPLE RIGHT COVER BLACK
51	YM-0557	CLASSICAL TWIN/TRIPLE RIGHT COVER INOX
52	YM-0560	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER YELLOW
53	YM-0732	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER BLACK
54	YM-0559	CLASSICAL MONO/TWIN/TRIPLE LEFT COVER INOX
55	YM-0562	CLASSICAL TWIN BACK COVER YELLOW
56	YM-0760	CLASSICAL TWIN BACK COVER BLACK
57	YM-0561	CLASSICAL TWIN BACK COVER INOX
58	YM-0771	CLASSICAL TRIPLE BACK COVER YELLOW
59	YM-0775	CLASSICAL TRIPLE BACK COVER BLACK
60	YM-0761	CLASSICAL TRIPLE BACK COVER INOX



## 12. PROBLEM - SOLUTION TABLE

PROBLEM	CAUSE	SOLUTION
<b>Dispenser is not working</b>	<ul style="list-style-type: none"> <li>1-The fuse may have blown.</li> <li>2-The machine may not be plugged in.</li> <li>3-The thermal may have blown.</li> <li>4-Thermostats can be closed.</li> <li>5-There may be a power outage.</li> <li>6-The switch (0) may be off.</li> </ul>	<ul style="list-style-type: none"> <li>1-Check the fuse.</li> <li>2-Insert the plug.</li> <li>3-Wait a little while.</li> <li>4-Turn on the thermostats.</li> <li>5-Contact your electricity provider.</li> <li>6-Turn the switches (1) on.</li> </ul>
<b>Dispenser does not refrigerate</b>	<ul style="list-style-type: none"> <li>1-Condenser may be contaminated.</li> <li>2-Air circulation may be insufficient.</li> <li>3-Machine may be exposed to sunlight directly.</li> <li>4-Mixing and sprinkler switches (0) may be off.</li> </ul>	<ul style="list-style-type: none"> <li>1-Clean the condenser with a brush.</li> <li>2-Put the machine in a place where air circulation is possible.</li> <li>3- Put the machine in a place without any direct sunlight.</li> <li>4-Turn on (1) the mixing and sprinkler switches on.</li> </ul>
<b>Tap is ripping</b>	<ul style="list-style-type: none"> <li>1-Tap entrance may be contaminated.</li> <li>2-Tap hose may not fully seated.</li> <li>3-Tap spring may have lost stiffness.</li> <li>4-Tap handle may be broken.</li> <li>5-Tap hose may be torn.</li> </ul>	<ul style="list-style-type: none"> <li>1-Clean the tap entrance.</li> <li>2-Make sure the tap hose fully seated.</li> <li>3-Replace the tap spring.</li> <li>4-Replace the tap handle.</li> <li>5-Replace the tap hose.</li> </ul>
<b>For SPRAY Dispensers: There is no SPRAY function</b>	<ul style="list-style-type: none"> <li>1-Pump magnet may be attached reverse.</li> <li>2-Pump is contaminated.</li> <li>3-A piece may be stuck under the magnet.</li> <li>4-Pump spray may be inserted into mixing part.</li> </ul>	<ul style="list-style-type: none"> <li>1-Reassemble the flat surface of the pump magnet face down.</li> <li>2-Remove the pump and clean.</li> <li>3-Remove the magnet and clean.</li> <li>4-Relocate the pump.</li> </ul>
<b>For MIXER and KAM Dispensers: There is no mixing</b>	<ul style="list-style-type: none"> <li>1-Oil may have accumulated in the mixing palette.</li> <li>2-A foreign material may be stuck under the palette.</li> <li>3-The paddle may not be inserted or in place.</li> <li>4-Mixing palette may be inserted into sprinkler part.</li> </ul>	<ul style="list-style-type: none"> <li>1-Remove the mixing palette and clean with warm water.</li> <li>2-Remove the palette and make sure there is not any foreign material.</li> <li>3-Reassemble the palette.</li> <li>4-Replace the palette.</li> </ul>





**BDRO01 · CONTENDER 1 X 20L COLD DRINKS DISPENSER**  
**BDRO02 · CONTENDER 2 X 20L TWIN COLD DRINKS DISPENSER**



**STEP UP TO THE PLATE**