

BUBBLER STEPS TO QUALITY

CHECK THESE 5 STEPS TO QUALITY

Preparation Instructions for Minute Maid® Juices in a Bubblers



1. MIX IT RIGHT

Preparation of a Batch

1. Wash hands with soap and water.
2. Begin each batch with a clean, empty bubbler bowl.
3. Always use **clean, dedicated** mixing containers & mixing tools.
4. Always use properly thawed concentrate.
5. Identify the Water-to-Concentrate Ratio for the product.



Mix It Right

1. Combine the properly thawed concentrate with the appropriate amount of potable water.
2. Wear a food service glove and use a clean mixing tool to mix the juice.
3. Mix extremely well, stirring enough times until the concentrate has dissolved.
4. Remove the lid from the clean bubbler bowl, and transfer the batch into the bowl.
5. Immediately place the lid on the bowl.
6. Install lid lock (if one is available).
7. Discard remaining product at completion of hold time.*

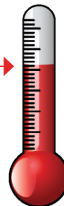
*Hold times identified by packaging or freshness

2. TEMPERATURE

Juice should be served cold.

How cold?
35°F - 45°F

35°F - 45°F



Why It's Important

It's important that the Frozen concentrate, Thawing concentrate and Served Juice remain cold to maintain freshness.

If the Serving Temperature is above 45°F,

- Check for unobstructed bubbler air vents.
- Check if air outlet has at least 2" of clearance.
- Seek Troubleshooting support from Grindmaster.™
- Discard any product which is above 45°F for two (2) hours.

Thawing Temperature

The process of thawing the frozen concentrate should be completed in a refrigerator to maintain a temperature of 40°F or below.

- Avoid accelerated thawing methods which expose the concentrate to heat. Exposure to heat creates off-tastes in the served juice.

3. TASTE

Juice should be free from any off-taste.

Check Daily

Taste the Juice every day (before serving customers)

- Does it taste cold?
- Does it taste well-mixed?
- Does the taste have the correct sweetness/ratio?
- Is the juice free from any off-taste or odor?

If you identify an off-taste, check the following:

- Have cleaning procedures been followed?
- Is concentrate stored properly (refer to package)?
- Is water filter properly maintained?



Building Business, Sharing Success

Serve no fountain beverages during Boil Water Advisories.

Once lifted, refer to Start-Up Procedures or go to:
<http://www.cokesolutions.com/Operations/Pages/Site%20Pages/Dispensed%20Beverage%20Quality.aspx> or call 1-800-241-2653.

4. FRESHNESS

First to Enjoy By...First Out!

Why It's Important

Remember, great taste is why your customer orders juice. Your customers expect to experience great-tasting, fresh juice. Fresh product is essential to producing a quality juice.

What to Do

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

1. Check the date code on the gable top carton. Each package is stamped with a date code indicating the "Enjoy By" date. The date code is on a label affixed to the carton.
2. Rotate your Juice Stock. Always use the oldest gable top carton first to maintain freshness. First to Enjoy... First Out!
3. Avoid using gable top cartons that are too old. Refer to packaging for guidance.
4. Gable top cartons provide the best-tasting juice when defrosted in a refrigerator at 40°F or below.
5. Finish the existing batch before cleaning the bowl and adding a fresh batch of juice.
6. Discard Product in the bubbler at the completion of the hold time. Hold time is dependent on the product. Hold times are:

Minute Maid® Apple

Minute Maid® Orange
Guava Passionfruit

Best by
48 hrs.

Discard by
72 hrs.

All other products

Discard by
72 hrs.

5. CLEANLINESS

Why It's Important

Keeping your dispensing equipment clean helps it to operate properly. A clean, sanitary appearance communicates quality to your customers.

What to Do

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

Cleaning Instructions

Refer to cleaning instructions on the manufacturer's website (www.grindmaster.com)

Cleaning Frequency

- Between Each Batch

and

- Every 72 Hours

(disassemble to clean and sanitize the bowl and all components)



COCA-COLA® PARTS LIST

Minute Maid® Bubblers Decals



Country Style Lemonade
CCP #141717



Classic Style Lemonade
CCP #141721



Orange Juice
CCP #141719



Kay-5® Sanitizer
CCP #25823

Other Minute Maid®
Bubbler Decals – Ask Tech

NEED TROUBLESHOOTING HELP?

Contact Grindmaster™ Technical Support at 800-695-4500