Key Benefits

- Available with six or eight LEV™ self-serve lever push button post-mix valves
- Stainless steel cabinet, water bath, product lines, and drip tray assembly; removable refrigeration deck
- Insulation is CFC-free structural foam
- Flex manifold configuration for multiple non-carbonated drinks
- CFC-free R134A refrigerant

Dimensions (inches):

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Shipping Weight (lbs): 300

Counter Weight (lbs): 479

Valves: 8

Please refer to Installation Requirement Summary on the following page for complete installation information.
The following items below are required in order to complete your installation on the date scheduled with a minimum amount of disruption to your business.

**NOTE** If for some reason you will not be ready for the install on the scheduled date, you must contact your install coordinator or sales representative to revise the scheduled date. FAILURE TO PROVIDE AT LEAST 24 HOURS NOTICE MAY CAUSE A DELAY IN THE RESCHEDULING OF YOUR INSTALLATION (i.e., cannot reschedule for the next day).

**Water System**
- 1/2” dedicated supply line with separate shut-off valve must be located within 6 feet of the carbonator, and within 20 feet of the dispenser for non-carb beverages.
- Shut-off should end with a 3/8” O.D. male flare fitting, a 1/2” I.D. female pipe fitting, or a 3/8” compression fitting.
- Use ambient or cold unsoftened water. Minimum of 40 psi and a maximum of 75 psi for incoming water pressure.
- Cross connection backflow prevention assemblies required by some municipalities are the responsibility of the outlet.

**CO\textsubscript{2} System**
- CO\textsubscript{2} must be on location before equipment can be installed.
- Place CO\textsubscript{2} tank next to solid surface to be chained in place.
- If CO\textsubscript{2} will be located under the counter, a minimum of 30” under counter clearance is required.

**Syrup System**
- All products must be on location before equipment can be installed.
- Storage temperature is between 60°F - 75°F. Do not store syrup in rooms above 95°F or below 55°F.
- Minimum space for a BIB product and platform rack is 18” X 30”.
- Boxes cannot be stacked more than 2 high without the appropriate rack.

**Electrical**
- A separate 115 volt, 20 amp, grounded duplex outlet is needed for each drink dispenser, carbonator, or air compressor.
- A transformer box occupying about 5” X 5” X 10” will be installed below most dispensers.
- Outlet should be within 3-6 feet of dispenser or carbonator area. Do not use extension cords!

**Carbonators**
- Minimum space requirements for single carbonator is 15” X 19” X 20”, and be accessible for servicing.
- Must have one carbonator for each dispenser; except for Bar Guns, where 2-4 guns are allowed per carbonator depending on volume.

**Dispensers**
- Counter must support 500 lbs., to include dispenser and water or ice in the dispenser.
- Allow adequate space from heat lamps, ovens, broilers, compressor exhausts and the like.
- If using underground conduit, minimum inside diameter of conduit should be 6” (one for each separate line run with multiple dispensers).
- Use sweeping elbows, not 90° elbows.
- Conduit should end at least 3” above floor surface to prevent any water from entering conduit.

**Drains**
- Approved 3” or larger floor drain must be located within 3 feet of dispenser.
- The preferred drain is an open floor sink with a center core. Do not use copper for soft drink drains.

**NOTE** Ice Combo units must have cubed ice to function properly. If installing an icemaker on top of an Ice Combo, be sure to order the correct width icemaker to match the Ice Combo unit.