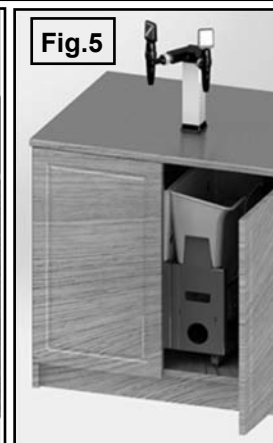
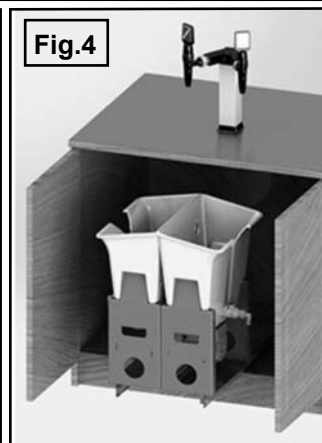
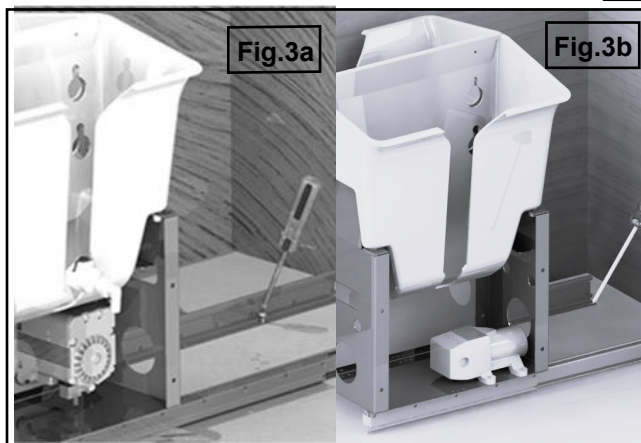
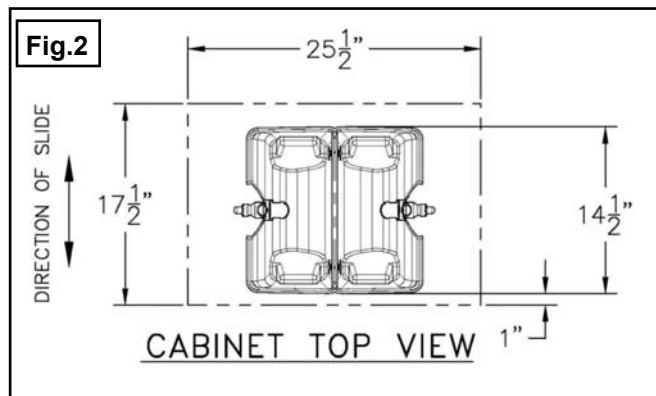
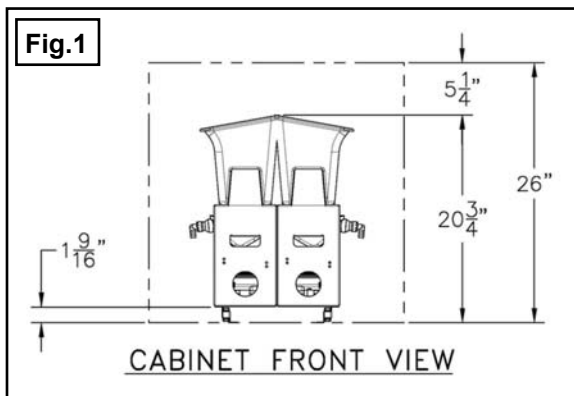


Wunder-Bar Condiment Delivery System Installation Instructions



TOOLS REQUIRED:

1. Phillips Screwdriver
2. Oetiker Crimper
3. Tubing Cutter

MATERIALS REQUIRED:

1. Marking Pen or Pencil

1. Confirm that the height (26" minimum, Fig.1) and depth (17-1/2" minimum, Fig.2) of the cabinet are sufficient for the Product Rack to fit inside with enough clearance for product bag loading, removal, and connection to the Condiment pump (s).
2. Position the Product Rack inside the enclosed cabinet below the Tower location (Figs 4 & 5), extend the slides into position, and use a marker or pencil to mark the mounting holes located in the Product Rack's slides.
3. Secure the Product Rack's slides to the cabinet floor (Fig. 3a or 3b) using #10 x 1" Phillips Pan Head screws.
4. Make all product tube connections between the Condiment Delivery System rack and the Tower(s) using the John Guest union fittings provided (see *Wunder-Bar Condiment Tower Installation Instructions* on Page 2).

ELECTRIC PUMP CONDIMENT SYSTEM INSTALLATION:

1. Locate the 110 volt power outlet which should be within 6 feet of the Electric Condiment Delivery System's rack. NOTE: Do not plug the pumps in until the system installation has been completed and condiment product is attached to all product bags.

GAS PUMP CONDIMENT DELIVERY SYSTEM INSTALLATION:

1. Connect the Gas Pump's pressure inlet tube to a pressure source. Optional pressure sources can be a CO2 tank, a CO2 bulk system supply line, or an oilless air compressor. NOTE: Do not turn on the pressure supply until the system installation has been completed and the condiment connectors have been attached to all product bags.

Proceed to page 2: **Wunder-Bar Condiment Dispensing Tower Installation Instructions**

Wunder-Bar Condiment Dispensing Tower Installation Instructions

TOOLS REQUIRED:

1. 1-1/2" Diameter Hole Saw (for Square Towers)
2. 1" diameter hole saw (for Round Towers)
3. Electric Drill
4. 5/16" Drill Bit
5. Hack Saw or Motorized-Cutter
6. 1/2" Wrench (for mounting Square Towers)
7. Adjustable Wrench
8. Faucet Wrench (Fig. 8) ABC p/n: BS-SA-28 (included with all Condiment Dispensing Towers)

MATERIALS REQUIRED:

1. Marking Pen or Pencil
2. Black or Clear Silicone RTV Sealant

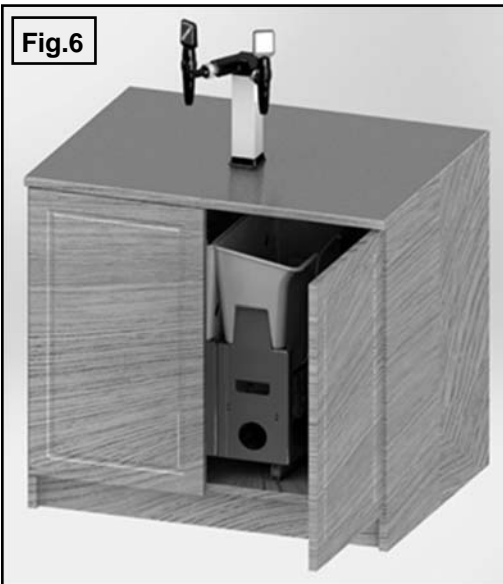


Fig.6

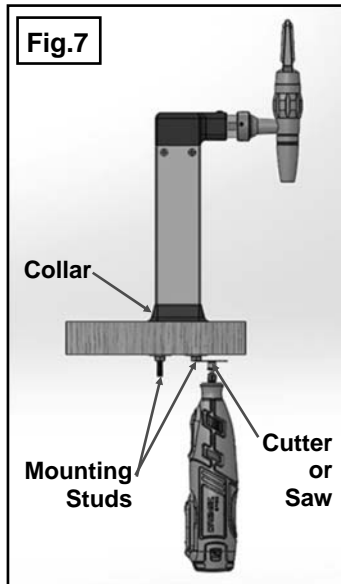


Fig.7



Fig.8

1. Determine the Tower mounting location(s) on the countertop, as close to the Condiment Delivery System's rack as possible (Fig.6).
NOTE: Condiment Towers include 8 feet of tubing and Condiment Delivery Systems include 4 feet of product tubing. Towers should be located within 10 feet of the Delivery System's rack. Always allow 2 feet of tubing slack to facilitate the Rack's in and out slide travel.

SQUARE TOWER INSTALLATION:

1. Use the mounting template (page 5) to locate the square tower's mounting holes. Mark the Condiment Tower(s) mounting hole(s).
2. Drill two 5/16" holes for the square tower's mounting studs.
3. Apply 1/8" bead of RTV Sealant to Collar's bottom perimeter (Fig.7).
4. Position the mounting studs through the two holes in the counter.
5. Install supplied Nuts and Washers on both Studs. Tighten fully.
6. Cut off studs so no more than 2.5 threads or 1/4" of threads remain exposed below the Nuts (Fig 7).

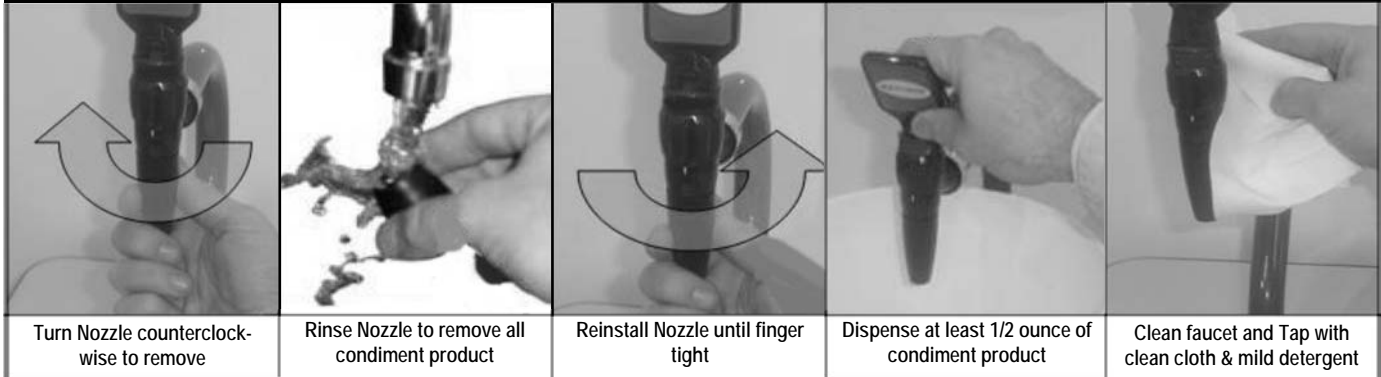
ROUND TOWER INSTALLATION:

1. Use the mounting template on page 6 to locate the round tower's mounting holes. Mark the Condiment Tower(s) mounting hole(s).
2. Drill two 5/16" holes for the round tower's mounting studs.
3. Apply 1/8" bead of RTV Sealant to Collar's bottom perimeter (Fig.7).
4. Position the mounting studs through the two holes in the counter.
5. Install supplied Nuts and Washers on both Studs. Tighten fully.
6. Cut off studs so no more than 2.5 threads or 1/4" of threads remain exposed below the Nuts (Fig 7).
7. Extend product tube to rack's pump outlet tube. Cut to length. Install end into John Guest union.
8. Clean the Condiment System (see Cleaning Instructions, page 3) before filling with condiment.
9. Plug in electric pump/pressurize Gas pump to 20 to 50 PSI.
10. Attach an Adapter to product bag outlet(s). Attach Connector to each Adapter. Pull handle to prime.

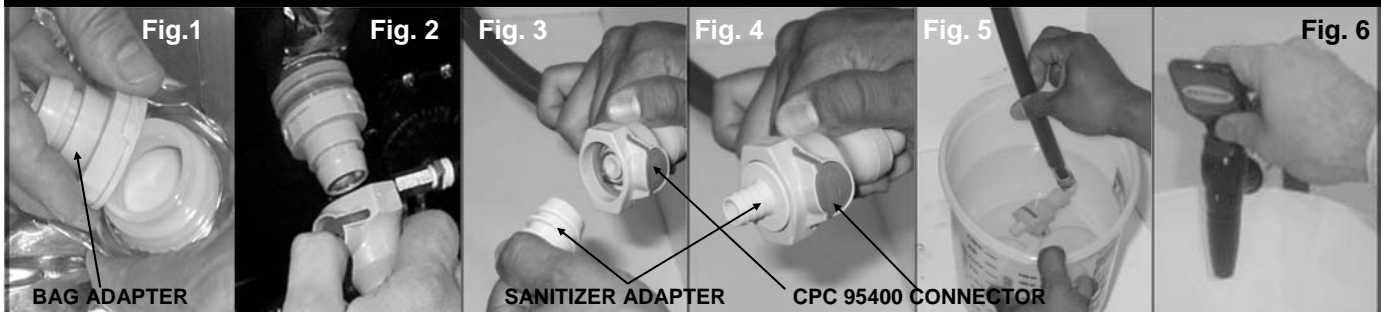


Fig.9

DAILY NOZZLE CLEANING INSTRUCTIONS



WEEKLY SYSTEM CLEANING INSTRUCTIONS



The condiment system should be cleaned at least once per week. The 38mm Bag Adapter Fitting (**Fig.1**) should be washed, rinsed, and sanitized before attachment to every new bag of condiment product. (See **CLEANING BAG ADAPTERS** at bottom of this page) New connectors should be cleaned before usage.

MATERIALS REQUIRED:

Two clean buckets 2-1/2 TO 5 gallon), CD-SA-18 Sanitizer Adapter (Figs.3, 4), sanitizing solution or powder (see "Cleaning Solutions and Preparation" on page 4).

REPEAT ALL THREE CLEANING STEPS FOR EVERY CONDIMENT FAUCET

FIRST: WASH INSTRUCTIONS

1. Mix one packet of Cleaning Solution with 2-1/2 gallons / 9-1/2 liters of 110° F / 43°C water in a clean pail or bucket, per condiment faucet. (see "Cleaning Solutions and Preparation" on page 4)
2. Push in the Connector's dark gray release button to disconnect the Connector from the 38mm product bag adapter fitting (**Fig. 2**). Attach the Connector to the CD-SA-18 Sanitizer Adapter as shown in **Fig. 3** and **Fig. 4**.
3. Immerse the Connector with Adapter into the pail or bucket of Cleaning Solution (**Fig. 5**). Pull the and hold the faucet handle (**Fig. 6**) until 1-gallon / 4 liters of Cleaning Solution has been dispensed.

Allow the Sanitizing Solution to remain in the system for a minimum of two minutes before proceeding to step 4.

4. Lift the Connector with Adapter out of the Cleaning Solution. Pull and hold the faucet's handle (**Fig. 6**) until all of the Cleaning Solution has been pumped out of the system. Proceed to step SECOND: RINSE INSTRUCTIONS.

SECOND: RINSE INSTRUCTIONS

1. Immerse the Connector and Adapter into the pail or bucket of Cleaning Solution (**Fig. 5**). Pull and hold the faucet's handle (**Fig. 6**) until 1-gallon / 4 liters of Cleaning Solution has been dispensed.
2. Lift the Connector with Adapter out of the Cleaning Solution. Pull and hold the faucet's handle (**Fig. 6**) until all Cleaning Solution has been pumped out of the system. Proceed to step THIRD: SANITIZE INSTRUCTIONS.

THIRD: SANITIZE INSTRUCTIONS

1. Place the Connector with Adapter back into the pail or bucket of Cleaning Solution and then pull and hold the faucet handle (**Fig. 6**) until 1/2-gallon / 1.5 liters of Cleaning Solution has been dispensed.
2. Lift the Connector with Adapter out of the Cleaning Solution. Pull and hold the faucet handle (**Fig. 6**) until all Cleaning Solution has been pumped out of the dispensing system.
3. Remove the Sanitizer Adapter from the Connector. Re-connect the Connector to the 38mm adapter fitting (**Fig. 2**) installed on the condiment product bag's outlet fitting. Pull and hold the faucet handle (**Fig. 6**) until pure condiment is dispensed.

CLEANING BAG ADAPTERS (Clean new and existing Connectors BEFORE attaching to a new bag of Condiment)

1. Turn the Adapter Fitting (**Fig. 1**) counterclockwise to remove the Adapter Fitting from the Condiment product bag.
2. Immerse the Connector in a clean pail or bucket containing Cleaning Solution (see "Cleaning Solutions and Preparation" on the page 4) for a minimum of fifteen minutes. Scrub dried condiment from the Adapter with a clean brush.
3. Immerse the Adapter in the Cleaning Solution for a minimum of two minutes.
4. Rinse the Adapter with Cleaning Solution. Install Adapter onto the Bag outlet by turning the Adapter clockwise until tight.

FOLLOW THESE INSTRUCTIONS TO CLEAN FAUCET WEEKLY

CLEANING SOLUTION

Only use a Sanitizing Solution capable of providing 100 PPM of available chlorine when properly mixed with 75°F / 24°C water.

Example: B-T-F Chloromelamine Disinfectant, (Wunder-Bar # CD-SA-8) by National Chemicals, Winona, MN or other Sanitizing Solutions that provide 100 PPM available chlorine solution when mixed with water per the manufacturer's instructions.

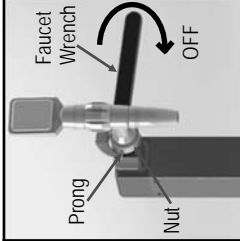
CLEANING SOLUTION PREPARATION

Mix one .42 ounce pack of B-T-F Chloromelamine Disinfectant, (Wunder-Bar # CD-SA-8) Sanitizer Powder with 2-1/2 gallons / 10 liters of 75°F / 24°C degree F water in a clean bucket. Or, mix the recommended amount of other Sanitizing solution or powder (per the packaging label) with 2-1/2 to 3 gallons / 10 to 11-1/2 liters of 75°F / 24°C degree F water, to achieve a 100 PPM concentration of available Chlorine, in a clean bucket.

FAUCET REMOVAL INSTRUCTIONS

Tool Required: Wrench (p/n: BS-SA-18, included)

1. Unplug Electric Pump (if so equipped) or shut off pressure to Gas Pump (if so equipped).
2. Place cup under faucet. Pull faucet lever forward until product flow stops.
3. Insert the Faucet Wrench "prong" into any of the faucet to shank Nut's holes.
4. Rotate the Wrench & Nut counterclockwise to loosen the faucet to shank Nut.
5. Remove the Faucet from the Shank.



FAUCET DIS-ASSEMBLY INSTRUCTIONS

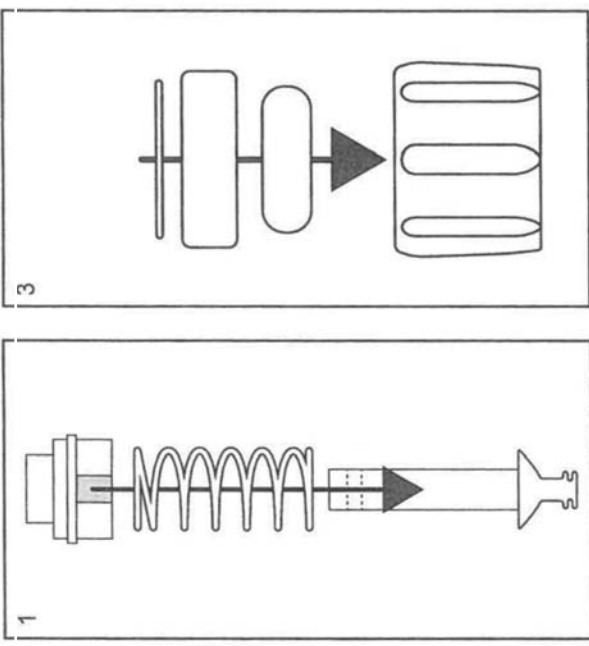
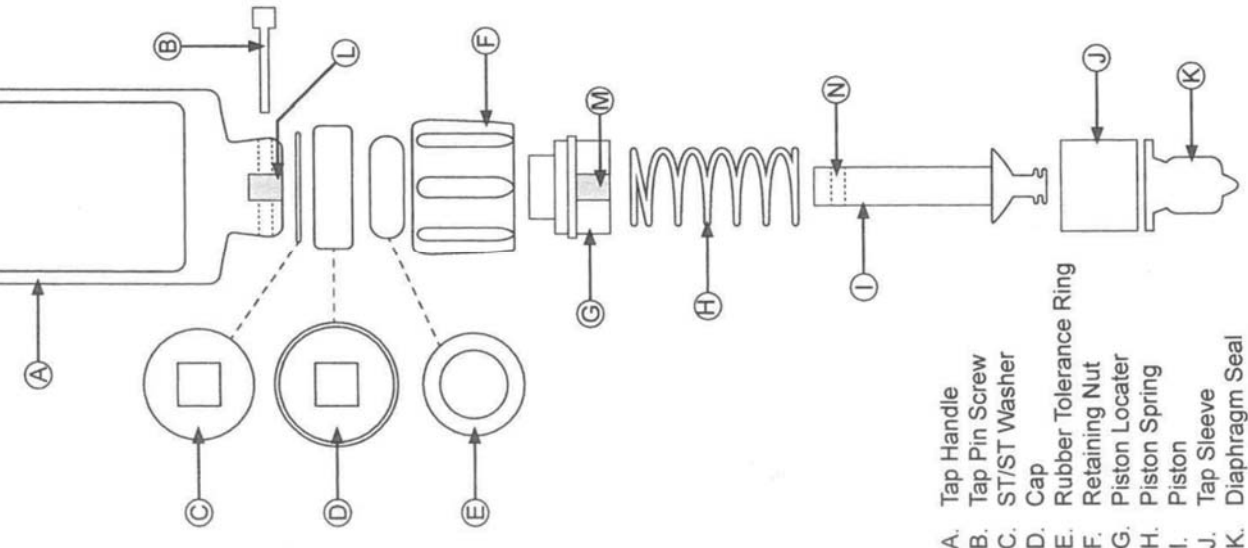
1. While holding Tap and Handle (A), unscrew the Tap Pin Screw (B) counter-clockwise and place in Cleaning Solution.
2. Remove the Stainless Steel Washer (C), Cap (D), and Rubber Tolerance Ring E and place them in Cleaning Solution.

WARNING: The Piston Spring (H) assembly is under compression and will suddenly release when Retaining Nut (F) is unscrewed.

3. Firmly hold and unscrew the Retaining Nut (F) counter-clockwise while firmly holding the Tap Body.
4. Remove all inner assembly parts: Piston Locator (G), Piston Spring (H), Piston (I) with Seal (K), Tap Sleeve (J).
5. Grasp the Diaphragm Seal (K) with your fingers (DO NOT USE TOOLS) and gently remove the Seal from the Tap Sleeve.
6. Place all parts in Cleaning Solution and soak for 10 minutes minimum.

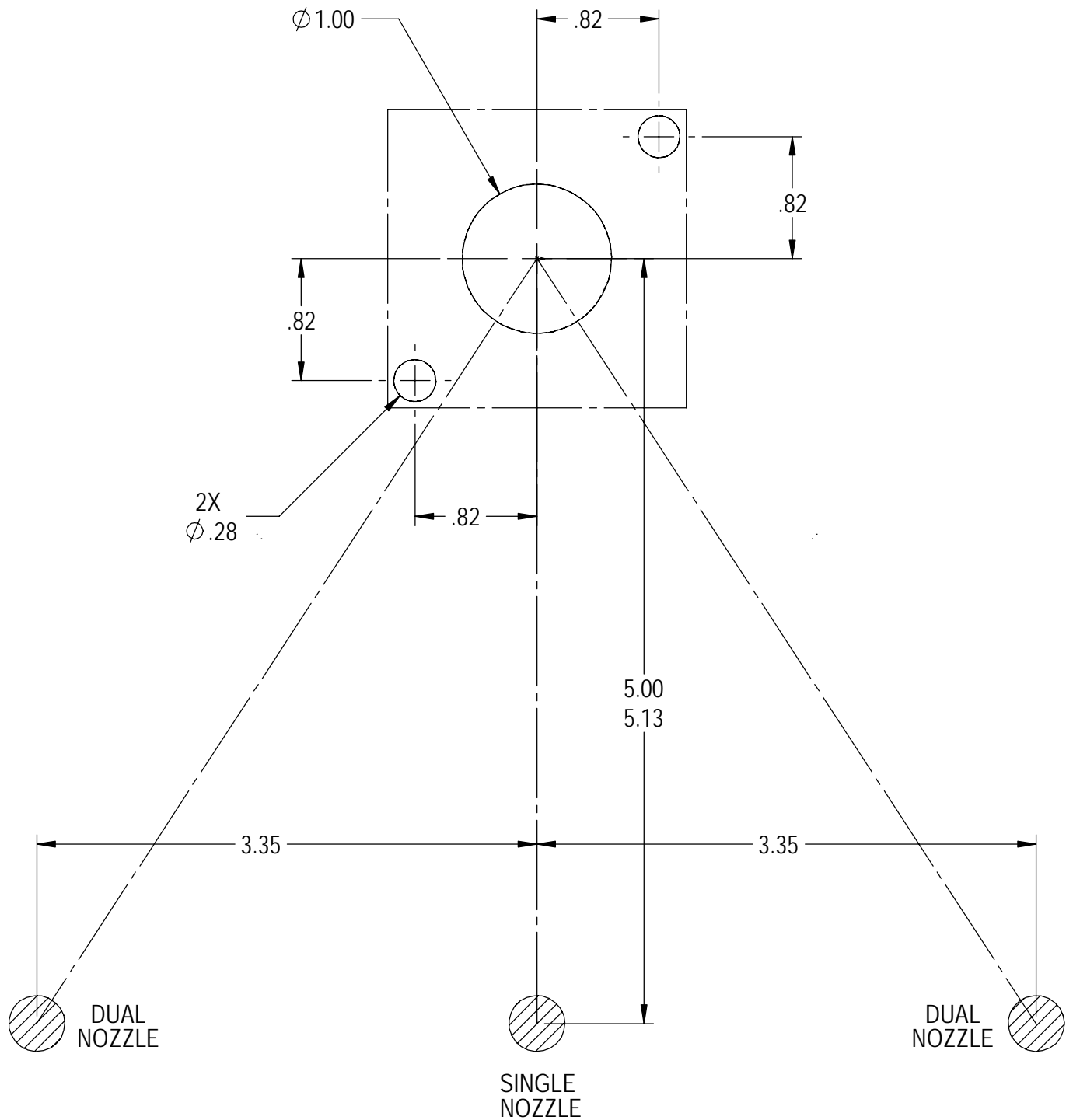
WASH: Gently clean all parts using a clean soft bristle brush.
ALLOW all parts to soak in Cleaning Solution 2 minutes.
RINSE: Rinse away all soil on all parts with clean tap water.
SANITIZE: Rinse or immerse all parts in Cleaning solution, place

FAUCET ASSEMBLY INSTRUCTIONS



1. Assemble Piston Spring (H) onto Piston (I) and place on Piston Locator (G) – **IMPORTANT:** Note the Tab Locator (M) in relation to Piston Hole (N)
2. Place this assembly vertically with Piston end on a non-slip surface ie. a rubber mat.
3. Assemble 4 parts: Retaining Nut (F) Rubber Tolerance Ring (E) Cap (D) and Stainless Steel Washer (C) on top of assembly
4. Align the Tap Handle cut-out (L) with the tab on the Piston Locator (M) as per instruction 1
5. Offer the Tap Handle (A) with Tap Pin Screw (B) positioned in the threaded side (Do not push in fully yet)
6. **Safety Warning:** Gently but firmly press down on the assembly, when aligned correctly, push through the Screw Pin (B) to engage Tap Handle and Piston hole.
7. Screw in Pin and check operation of the Tap Handle.
8. Assemble Tap Sleeve (J) to bottom of the Piston (I)
9. Assemble Diaphragm Seal (K) with fingers – **DO NOT USE TOOLS** as these may split the seal.
10. Place the Tap Handle cut-out (L) onto Tap Handle and screw (clockwise) the assembled Retaining Nut (F) until **hand-tight**.
11. Check tap operation, re-connect product supply, and check that product is dispensing correctly.

Square Tower Mounting Template



Round Tower Mounting Template

