

AUTOFILL I-PRO

Troubleshooting and Cleaning Information

Classification: INTERNAL

Preventative Maintenance

Item #: LV9R0200 & LV9R0195

- Customer Targets:
 - IPRO
 - MP
 - Bubblers with 2.5 gallon or Larger Bowls



Crathco

Frozen Treat-Ment Kit

with




Nonfood Compounds
D3

Contents:

- 2-4 lb. Stera-Sheen Green Label Jars
- 1-2.5 gal Shaker Jug
- 1-Multi-Purpose Soft Bristle Brush
- 1-Stera-Sheen Chlorine Test Strip Vial
- 1-4 oz. Tube Stera-Sheen Machine Lube
- Laminated Procedures for Karma, MP and IPRO

Part #: 250-00450
Net Weight: 11.2 lbs.

Classification: INTERNAL

Preventative Maintenance

LV9R0195
2/4 lb. Stera-Sheen
Green Label Jars



LV9R0200
2.5 Gallon Shaker Jug



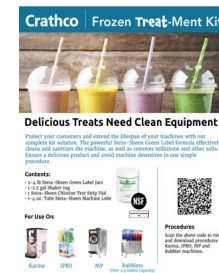
4 oz. Stera-Sheen
Machine
Lube Tube



Multi-Purpose
Soft
Bristle
Brush



Stera-Sheen Test Strip
Vial



Laminated Marketing
Sheet

Classification: INTERNAL

Autofill Cleaning Procedure

CRATHCO
Clearly Clean Kit & Replenishment Case

Stera-Sheen Green Label pack size will be changing from packets to jars.

Customer Benefits:

- More product per case
- 1 to 2 oz. measuring options with included scoop
- Versatile for multiple applications

1 oz. packets (marked with a red X) vs 2/4 lb jars (marked with a green checkmark)

Clearly Clean Kit (includes a red brush) and Frozen Treat-Ment Kit (includes a red brush) are shown. A central image shows the Stera-Sheen jars. A green callout states: "Same replenishment case for both kits!"

STERASHEEN
Manufactured by Purdy Products Company
sterasheen.com

For questions or more information, contact Marissa Olliges at (847) 526-5505 ext. 1006 or email marissa@sterasheen.com.

1. We recommend using our Crathco Clearly Clean Kit or any NSF approved sanitizing agent to clean the beverage machinery (once a week) & autofill system (once a month). Please consult your local health code regulations for cleaning frequencies.
2. Stera-Sheen Green Label can be used to clean ice cream machines, batch freezers, cappuccino machines, ice machines, ice makers, and more. Safe for all food contact surfaces.
3. Does not stain or damage metal, plastic, rubber, or glass and leaves zero residue. Emulsifiers remove and break down fat particles and oils. Easy-to-follow instructions are provided on the packaging.
4. Does not stain or damage metal, plastic, rubber, or glass and leaves zero residue. Emulsifiers remove and break down fat particles and oils. Easy-to-follow instructions are provided on the packaging.
5. No need for separate procedures to clean, delime and remove milk stone from your machine and parts. Water softeners and emulsifiers help ensure thorough cleaning and removal of any buildup.
6. NSF LISTED & APPROVED: Equipment properly cleaned and sanitized by Stera-Sheen will meet and exceed local and federal health agency standards. Formulated for restaurant-grade machines.

“Y” Split Accessory 238-00053

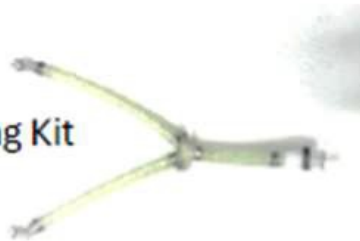
- Used for Pre-Mix BIB installation and Autofill Lid Cleaning

To product connector on Lid

To water connector on Lid

Cleaning Kit

To pump (product outlet line)

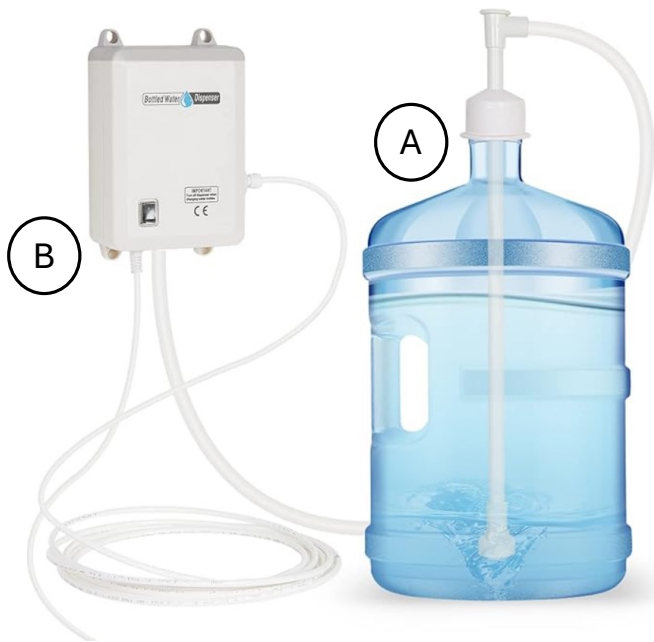


Suggested Cleaning Method #1



1. There are 2 methods to clean the Autofill Lid System. The first method will enable to clean the syrup lines, Autofill Lids and the dispensing machine, all at once.
2. This is the first method of cleaning.
3. Mix 2 oz. of Stera-Sheen in a bucket full of 2 gallons of warm water (may require more depending on the length of syrup lines).
4. Stir mixture until the Stera-Sheen has completely dissolved in the water.
5. Submerge the BIB connector into the sanitizing solution.
6. Use separate clean buckets to drain the dispensing machine & syrup lines.
7. Begin draining the bowl & filling the buckets until you see clear liquid coming from the syrup output port on the autofill lid. *Note: The sanitizer is food grade safe, so don't worry if a little bit gets into your drink mix.*
8. Drain dispensing machine bowl completely.
9. Repeat steps 3-9 above for the second or third bowls of the dispense machine.
10. Disassemble all bowl assemblies on dispensing machine and place parts into to soak for 1 minute in the sanitizing solution. Use the scrub brush to remove any hard to clean surfaces.
11. Remove bowl assembly parts from sanitizing solution and allow to air dry.
12. Reassemble bowl assembly parts onto dispensing machinery according to the manufacture's instructions.

Suggested Cleaning Method #2



1. This is the second method of cleaning the Autofill system & dispensing machine without having to clean the syrup lines. This method requires the use of the AF External Pump Cleaning Kit listed in the (Autofill_Installation_Partslist.pdf).
2. Drain dispensing machine bowl completely.
3. Mix 2 oz. of Stera-Sheen in a bucket full of 2 gallons of warm water (may require more depending on the length of syrup lines).
4. Stir mixture until the Stera-Sheen has completely dissolved in the water & pour this mixture into the water bottle (A).
5. Connect the water pump (B) to the water bottle (A) and plug the power chord from the water pump to a 120-volt receptacle.
6. Use the 2 valved connectors of the output of (B) to connect to the syrup & water inputs of the autofill lid.
7. Turn on the Autofill Lid & begin filling the bowl until the Autofill Lid stops filling the bowl. Drain the bowl.
8. Repeat steps 2 thru 7 for the second or third bowl of the dispensing machine.
9. Disassemble all bowl assemblies of the dispensing machine and place parts into a sink to soak for 1 minute in the sanitizing solution. Use the scrub brush to remove any hard to clean surfaces.
10. Remove bowl assembly parts from sanitizing solution and allow to air dry.
11. Reassemble bowl assembly parts onto dispensing machinery according to the manufacture's instructions.