

VALVES OF GOLD™

CHECK THESE **5 STEPS** TO QUALITY



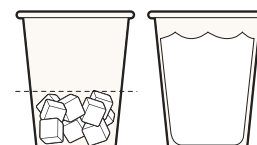
1 ROTATION

- For optimum freshness, always use syrup by Enjoy by Date, listed on Bag-in-Box (BIB) container. (Rotate stock; use oldest first.)
- Ensure all BIB syrup lines are properly labeled by brand at the connector.
- Are the BIBs properly connected? Do they contain syrup?
- Are BIB connectors sanitized weekly or after each BIB change?
- Syrup pressure gauge set at 65 PSI (Fast Flow and LEV valve)?

FILL THE CUP WITH 1/3 ICE FOR THE BEST QUALITY!

2 REFRIGERATION

- Drink must be cold (32° - 40°F) without ice.
- If dispenser is mechanically refrigerated, is the condenser (grill opening) clean and free from obstructions?
- Only ice should be stored in the ice bin.
- Ice in full contact with cold plate and bin at least 1/3 full? Ice periodically stirred?
- Ice chunks broken into small cubes?
- Ice bin clean and draining properly?



Fill it right! DRINK QUALITY COUNTS.

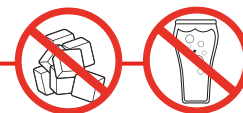
3 CARBONATION

- Is the CO₂ tank turned on fully and does the tank contain CO₂?
- Is the carbonator plugged in/turned on?
- Are back-up CO₂ tanks upright, chained and in a vented area?
- Are the pressure regulators properly set? (Stand-alone carbonators - 105 PSI, Remote refrigeration carbonators - 95 PSI, Cold carbonators in Bevariety™ or counter electric units - 75 PSI)

Serve no fountain beverages during Boil Water Advisories.

Once lifted, refer to Start-Up Procedures <http://www.cokesolutions.com/Operations/Pages/Site%20Pages/Dispensed%20Beverage%20Quality.aspx>

or call **1-800-241-COKE (2653)**



4 PRESENTATION

- Nozzles, diffusers, lower valve body, levers, drip tray, drain, ice chute and inside of ice bin are all cleaned nightly with approved sanitizer solution.
- Do not use soap, bleach/unapproved chemicals.
- Do not leave nozzles soaking overnight.
- Complete the daily dispenser sanitizing log.

5 SENSATION

- Taste water and each brand without ice every morning, before serving customers.
- Free from off-taste and odor?
- Water-to-syrup ratio tastes ok?
- Is the water supply turned on?
- Are the water lines flowing and unblocked?
- Is the current date earlier than the water filter expiration date?

FIX IT FAST call Phone Fix® at 1-800-241-COKE (2653)
24 hours a day/7 days a week • Whenever you need service help!

Be your own first soft drink customer...every day!



Building Business. Sharing Success

Coca-Cola® certified, professional, experienced technicians can often help you fix your beverage equipment over the phone so you can quickly begin serving quality beverages again. It is fast, easy, free and will save you the cost of a service call.

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WHAT IF I NEED A SMALL PART?

Refer to the chart below to determine which Coca-Cola® Small Part you may need. Call **1-800-241-COKE (2653)** and talk with a Customer Service Representative to order the part you need. Your order will be processed immediately over the phone and will be shipped directly to your location at no charge to you. This is another fast, easy and free program that will also save you money.



LEV 3.0 Diffuser
Part #28368



LEV 3.0 Nozzle
w/Yellow O-Ring
Part #28545



4.5 LEV Nozzle/Diffuser
Part #24291



FFV Diffuser
Part #11373



FFV Nozzle
Part #11588



Bar Gun Nozzle
Part # - Ask Tech



SFV-1 (UF1) Nozzle/Diffuser
Part #510469



SFV-1 (UF1) Nozzle
Part #25986



Flowmatic Diffuser
Part #27543



Flowmatic Nozzle
Part #27541



SF-1 Diffuser
Part #21844



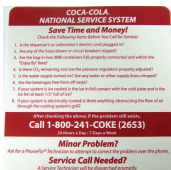
SF-1 Nozzle
Part #11529



LEV Front Cover
Part #21432



Sabre Front Cover
Part #14503



Natl. Serv. 800 Sticker
Part #14385



Valve Label
Part # - Ask Tech



Line Label
Part # - Ask Tech



Nozzle Wrench
Part #11354



Thermometer
Part #17610



Kay-5® Sanitizer
Part #25823



Regulator Gauge
Part #20953



Bar Gun Drip Cup
Part # - Ask Tech



Lower Valve Body Brush
Part #12701



Ice Chute Brush
Part #28076



Nozzle Brush
Part #16586

