



IMI CORNELIUS

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# Operator's Manual

## ICE/BEVERAGE DISPENSER

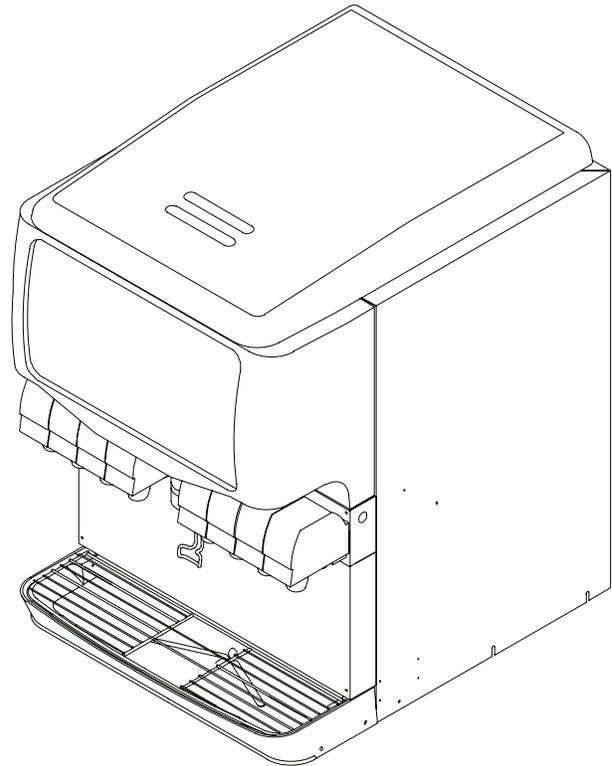
### Model: Enduro-2XX IntelliCarb

#### **IMPORTANT:**

##### **TO THE INSTALLER.**

It is the responsibility of the Installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI/ASME A112.1.2-1979; or an approved vacuum breaker or other such method as proved effective by test.

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained according to Federal, State, and Local Codes.



Part No. 620919516  
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**THIS DOCUMENT CONTAINS IMPORTANT INFORMATION**

This Manual must be read and understood before installing or operating this equipment

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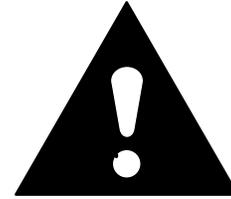
# SAFETY INFORMATION

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## Recognize Safety Information

This is the safety-alert symbol. When you see this symbol on our machine or in this manual, be alert to the potentially of personal injury.

Follow recommended precautions and safe operating practices.



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## Understand Signal Words

A signal word - **DANGER**, **WARNING**, OR **CAUTION** is used with the safety-alert symbol. **DANGER** identifies the most serious hazards.

Safety signs with signal word **DANGER** or **WARNING** are typically near specific hazards.

General precautions are listed on **CAUTION** safety signs. **CAUTION** also calls attention to safety messages in this manual.



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## Follow Safety Instructions

Carefully read all safety messages in this manual and on your machine safety signs. Keep safety signs in good condition. Replace missing or damaged safety signs. Learn how to operate the machine and how to use the controls properly. Do not let anyone operate the machine without instructions. Keep your machine in proper working condition. Unauthorized modifications to the machine may impair function and/or safety and affect the machine life.

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## CO<sub>2</sub> (Carbon Dioxide) Warning

**CO<sub>2</sub> Displaces Oxygen.** Strict Attention *must* be observed in the prevention of CO<sub>2</sub> (carbon dioxide) gas leaks in the entire CO<sub>2</sub> and soft drink system. If a CO<sub>2</sub> gas leak is suspected, particularly in a small area, *immediately* ventilate the contaminated area before attempting to repair the leak. Personnel exposed to high concentration of CO<sub>2</sub> gas will experience tremors which are followed rapidly by loss of consciousness and suffocation.

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## Shipping, Storing, Or Relocating Unit

**CAUTION:** Before shipping, storing, or relocating this Unit, the syrup systems must be sanitized and all sanitizing solution *must* be purged from the syrup systems. All water *must* also be purged from the plain and carbonated water systems. A freezing ambient temperature will cause residual water remaining inside the Unit to freeze resulting in damage to internal components of the Unit.

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# MAINTENANCE

The following dispenser maintenance should be performed at the intervals indicated:

## **DAILY** (or as required)

Remove foreign material from vending area drip tray to prevent drain blockage.

## **CHECKING CO<sub>2</sub> SUPPLY**

Make sure CO<sub>2</sub> cylinder regulator assembly 1800–psi gage indicator is not in shaded (“change CO<sub>2</sub> cylinder”) portion of the dial. If so, the CO<sub>2</sub> cylinder is almost empty and must be replaced.

## **CHECKING FOR CO<sub>2</sub> AND WATER LEAK**

Check the Unit for CO<sub>2</sub> and water leaks and if found, call a qualified Service Person to repair as necessary.

## **WEEKLY**

(or as required)

Clean vending area. Check for proper water drainage from the vending area drip tray.

## **MONTHLY**

Clean and sanitize the hopper interior and beverage system, if applicable (see CLEANING INSTRUCTIONS).

## **CHECKING CARBONATED WATER TANK RELIEF VALVE**

The relief valve on bottom of the carbonated water tank under the coldplate cover should be periodically checked for proper operation by briefly pulling up on the relief valve ring.

## **WATER PUMP MOTOR LUBRICATION**

The water pump motor bearings *must* be lubricated periodically. Call a qualified Service Person to perform the bearings lubrication procedure.

## **YEARLY WATER PUMP MAINTENANCE (OR AFTER WATER SYSTEM DISRUPTION)**

The water pump water strainer screen and the liquid dual check valve *must* be inspected and cleaned *at least* once a year under normal circumstances and after any water system disruption (plumbing work, earthquake, etc.). Call a qualified Service Person to inspect and clean the strainer screen and the liquid dual check valve.

## **CLEANING CO<sub>2</sub> GAS CHECK VALVE**

The CO<sub>2</sub> gas check valve, located on the carbonated water tank, *must* be inspected and serviced *at least* once a year under normal conditions and after any CO<sub>2</sub> system servicing disruption. Call a qualified Service Person to inspect and clean the CO<sub>2</sub> gas check valve.

# START-UP & OPERATING INSTRUCTIONS

## ICE DRINK DISPENSER

Fill the hopper with ice. Dispense several large cups of ice (approximately 20 to 30 seconds total dispensing time) to allow ice to fill the cold plate cabinet. Add ice to the hopper as necessary to refill, then replace the lid. Allow 10 to 15 minutes for the cold plate to cool down. Repeat this procedure whenever the dispenser has run out of ice. Start up the beverage system and adjust faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system.

In normal operation, pushing the ice dispenser mechanism will cause ice to flow from the ice chute. Ice flow will continue until the dispenser mechanism is released. Dispensing of any faucet will provide beverage of the appropriate flavor.



**CAUTION: Use caution to avoid spilling ice when filling dispenser. Clean up immediately any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be installed on the unit at all times.**

If the dispenser fails to dispense ice or beverage see troubleshooting guide.

## CARBONATOR PUMP

1. Turn water on until the tank is full.
2. Turn the pump on (it should not run).
3. Turn CO<sub>2</sub> on. Operate one of the dispensing valves and cycle the carbonator a couple of times.

## CLEANING INSTRUCTIONS



**WARNING: Disconnect Power Before Cleaning! Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover and the agitator disk, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.**

Soap solution - Use a mixture of mild detergent and warm (100° F) potable water.

Sanitizing solution - Dissolve 2 packets (4 oz) Stera Sheen Green Label into 2 gallons of warm (80–100 deg F) water to insure 200 ppm of available chlorine.

## DISPENSER

### CLEANING EXTERIOR SURFACES

**Important: Perform the following daily.**

1. Remove cup rest from drip tray.
2. Wash the drip tray with soap solution. Rinse drip tray with clean water and allow solution to run down the drain.
3. Wash cup rest with soap solution and rinse in clean water. Install the cup rest in the drip tray.
4. Clean all exterior surfaces of Unit with soap solution, then rinse with clean water.

## CLEANING INTERIOR SURFACES



**CAUTION: When pouring liquid into the hopper, do not exceed the rate of 1/2-gallon per minute.**

**Important: Perform the following at least once a month.**

1. Remove agitator assembly.
2. Using a nylon bristle brush or sponge, clean the interior of the hopper, top cover and agitator assembly with soap solution. Thoroughly rinse the hopper, cover and agitator surfaces with clean potable water.
3. Reassemble agitator assembly. Take special care to ensure that the thumbscrew is tight.
4. Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and agitator assembly. Allow to air dry.
5. Remove merchandiser and ice chute cover from unit.
6. With a nylon bristle brush or sponge, clean the inside of the ice chute, gasket, and cover with soap solution and rinse thoroughly to remove all traces of detergent.
7. Reassemble ice chute assembly.
8. Using a mechanical spray bottle filled with sanitizing solution, spray the inside of the ice chute. Allow to air dry.
9. Reinstall merchandiser.

## BEVERAGE SYSTEM

(IF APPLICABLE)



**WARNING: Disconnect Power Before Cleaning! Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover and the agitator disk, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.**

Soap solution - Use a mixture of mild detergent and warm (100° F) potable water.

Sanitizing solution - Dissolve 2 packets (4 oz) Stera Sheen Green Label into 2 gallons of warm (80–100 deg F) water to insure 200 ppm of available chlorine.

Cleaning tank - Fill clean, empty tank with a mixture of mild detergent and five (5) gallons of warm potable water (120° F).



**CAUTION: When pouring liquid into the hopper, do not exceed the rate of 1/2-gallon per minute.**

## COLD PLATE

1. Remove splash panel.
2. Remove or move the plastic cold plate cover to expose the cold plate.
3. Locate and remove any debris from the drain trough. Check that the drain holes are not clogged.
4. Pour small amount of soap solution through cold plate openings in hopper.

5. Using a cloth, wash down the surfaces of the cold plate and plastic cover with soap solution.
6. Install and properly position the cover on the cold plate.
7. Install the splash panel in the reverse order it was removed.
8. Rinse cold plate surface by pouring potable water through hopper openings.

## DISPENSING VALVES

Refer to addendum supplied with the unit that is applicable to the manufacturer of the valves installed on the unit.

## PRODUCT TUBING

**Only trained and qualified persons should perform these cleaning and sanitizing procedures.**

Sanitize tank systems, Post-Mix and Pre-Mix as follows:

1. Remove all the quick disconnects from all the tanks. Fill a suitable pail or bucket with soap solution.
2. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. **(Do not use a wire brush)**. Rinse with clean water.
3. Prepare sanitizing solution and using a mechanical spray bottle, spray the disconnects. Allow to air dry.
4. Using a clean, empty tank, prepare five (5) gallons of the sanitizing solution. Rinse the tank disconnects with approximately 9 oz. of the sanitizing solution. Close the tank.
5. Prepare cleaning tank by filling clean five (5) gallon tank with a mixture of mild detergent and potable water (120 °F).
6. Connect a gas disconnect to the tank and then apply one of the product tubes to the cleaning tank. Operate the appropriate valve until liquid dispensed is free of any syrup.
7. Disconnect cleaning tank and hook up sanitizing tank to syrup line and CO<sub>2</sub> system.
8. Energize beverage faucet until chlorine sanitizing solution is dispensed through the faucet. Flush at least two (2) cups of liquid to ensure that the sanitizing solution has filled the entire length of the syrup tubing.
9. Allow sanitizer to remain in lines for fifteen (15) minutes.
10. Repeat the step above, applying a different product tube each time until all tubes are filled with the sanitizing solution.
11. For post-mix valves, remove the nozzle and syrup diffuser and clean them in a mild soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser on the valve.
12. For pre-mix valves, disconnect all product tubes from the tank of sanitizing solution and then open the valves to allow the pressure to be relieved. Remove the valves from the dispenser, disassemble and wash thoroughly in a mild soap solution.
13. Rinse the parts in clean water, reassemble the valve and reconnect it to the dispenser.
14. Discard the tank of sanitizing solution and reconnect the product (syrup or pre-mix) tanks. Operate the valves until all sanitizer has been flushed from the system and only product (syrup or pre-mix) is flowing.

## Sanitize syrup lines, B-I-B Systems

1. Remove all the quick disconnects from all the B-I-B containers.

2. Fill a suitable pail or bucket with soap solution.
3. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (**Do not use a wire brush**). Rinse with clean water.
4. Using a plastic pail, prepare approximately five (5) gallons of sanitizing solution.
5. Rinse the B-I-B disconnects in the sanitizing solution.
6. Sanitizing fittings must be attached to each B-I-B disconnect. If these fittings are not available, the fittings from empty B-I-B bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.
7. Place all the B-I-B disconnects into the pail of sanitizing solution. Operate all the valves until the sanitizing solution is flowing from the valve. Allow sanitizer to remain in lines for fifteen (15) minutes.
8. Remove the nozzle and syrup diffuser from each valve and clean them in a soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser to the valve.
9. Remove the sanitizing fittings from the B-I-B disconnects and connect the disconnects to the appropriate B-I-B container. Operate the valves until all sanitizer has been flushed from the system and syrup is flowing freely.

## REPLENISHING CO<sub>2</sub> SUPPLY

**NOTE: When indicator on the 1800–psi gage is in the shaded (“change CO<sub>2</sub> cylinder”) portion of the dial, CO<sub>2</sub> cylinder is almost empty and should be changed.**

1. Fully close (clockwise) the CO<sub>2</sub> cylinder valve.
2. Slowly loosen the CO<sub>2</sub> regulator assembly coupling nut allowing CO<sub>2</sub> pressure to escape, then remove the regulator assembly from the empty CO<sub>2</sub> cylinder.
3. Unfasten safety chain and remove the empty CO<sub>2</sub> cylinder.



**WARNING: To avoid personnel injury and/or property damage, *always* secure the CO<sub>2</sub> cylinder with a safety chain to prevent it from falling over. Should the valve become accidentally damaged or broken off, a CO<sub>2</sub> cylinder can cause serious personnel injury.**

4. Position the full CO<sub>2</sub> cylinder and secure with a safety chain.
5. Make sure gasket is in place inside the CO<sub>2</sub> regulator assembly coupling nut, then install the regulator assembly on the CO<sub>2</sub> cylinder.
6. Open (counterclockwise) the CO<sub>2</sub> cylinder valve slightly to allow the lines to slowly fill with gas, then open the valve fully to back-seat the valve (back-seating the valve prevents gas leakage around the valve shaft).
7. Check CO<sub>2</sub> connections for leaks. Tighten any loose connections.

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# TROUBLESHOOTING

**IMPORTANT: Only qualified personnel should service internal components or electrical wiring.**



**WARNING:** If repairs are to be made to a product system, remove quick disconnects from the applicable product tank, then relieve the system pressure before proceeding. If repairs are to be made to the CO<sub>2</sub> system, stop dispensing, shut off the CO<sub>2</sub> supply, then relieve the system pressure before proceeding. If repairs are to be made to the refrigeration system, make sure electrical power is disconnected from the unit.

Should your unit fail to operate properly, check that there is power to the unit and that the hopper contains ice. If the unit does not dispense, check the following chart under the appropriate symptoms to aid in locating the defect.

Trouble	Probable Cause	Remedy
BLOWN FUSE OR CIRCUIT BREAKER	A. Short circuit in wiring	A. Repair wiring.
	B. Inoperable gate solenoid.	B. Replace gate solenoid.
	C. Inoperable agitator motor.	C. Replace agitator motor.
GATE DOES NOT OPEN. AGITATOR DOES NOT TURN.	A. No power.	A. Restore power.
	B. Bent depressor plate (does not actuate switch).	B. Relace depressor plate.
	C. Inoperable dispensing switch.	C. Replace dispensing switch.
GATE DOES NOT OPEN OR IS SLUGGISH. AGITATOR TURNS.	A. Inoperable gate solenoid.	A. Replace gate solenoid.
	B. Excessive pressure against gate slide.	B. Adjust gate slide.
	C. Inoperable rectifier.	C. Replace rectifier.
ICE DISPENSES CONTINUOUSLY.	A. Stuck or bent depressor plate (does not release switch).	A. Replace depressor plate.
	B. Inoperable dispensing switch.	B. Replace dispensing switch.
	C. Improper switch installation.	C. Make sure switch is installed properly.
SLUSHY ICE. WATER IN HOPPER.	A. Blocked drain.	A. Unplug drain.
	B. Unit not sitting level.	B. Level the unit.
	C. Poor ice quality due to water quality or icemaker problems.	C. Correct water quality or repair icemaker.
	D. Improper use of flaked ice.	D. Call Service Person.
BEVERAGES DO NOT DISPENSE	A. No 24 volts power to faucets.	A. Restore 24 volt power to faucets.
	B. No CO <sub>2</sub> pressure.	B. Restore CO <sub>2</sub> pressure.
BEVERAGES TOO SWEET	A. Carbonator not operating.	A. Repair carbonator.

Trouble	Probable Cause	Remedy
BEVERAGES TOO SWEET (CONT'D)	B. No CO <sub>2</sub> pressure in carbonator.	B. Restore CO <sub>2</sub> pressure in carbonator.
	C. Faucet brix rerequires adjusting.	C. Adjust faucet brix.
BEVERAGES NOT SWEET ENOUGH	A. Empty syrup tank.	A. Replenish syrup supply.
	B. Faucet brix rerequires adjusting.	B. Adjust faucet brix.
BEVERAGES NOT COLD (UNITS WITH BUILT-IN COLD PLATE)	A. Unit standing with no ice in hopper—no ice in cold plate cabinet.	A. Replenish ice supply.
CARBONATOR PUMP MOTOR WILL NOT OPERATE.	A. Unit power cord unplugged or circuit breaker open in panel box.	A. Plug in Unit power cord or reset circuit breaker.
	B. Inoperable pump motor.	B. Replace pump motor as instructed.
	C. Overheated motor cut off by thermal overload protector.	C. Check for proper line voltage. Check for restricted pump discharge.
	D. Inoperative liquid level control module.	D. Replace liquid level control module as instructed.
	E. Liquid level sensing device inside carbonator tank inoperable.	E. Replace sensing device as instructed.
	F. Loose electrical connection and/or open electrical circuit.	F. Tighten connection and/or repair open circuit. Check line voltage.
	G. Carbonator pump binding (new or replacement pumps only).	G. Remove carbonator pump from motor, rotate pump or motor shaft 180 degrees, then recouple pump to motor.
	H. Carbonator pump damaged.	H. Replace carbonator pump as instructed.
CARBONATOR PUMP MOTOR WILL NOT SHUT OFF.	A. Liquid level sensing device inside carbonator tank inoperable.	A. Replace sensing device as instructed.
	B. Loose electrical connection and/or open electrical circuit.	B. Tighten connection and/or repair open circuit.
	C. Inoperable liquid level control module.	C. Replace liquid level control module as instructed.
	D. Leak in carbonated water system.	D. Repair carbonated water system.
ERRATIC CYCLING OF CARBONATOR.	A. Liquid level sensing device inside carbonator tank inoperable.	A. Replace sensing device as instructed.
	B. Liquid level control module inoperable.	B. Replace liquid level control module as instructed.

Trouble	Probable Cause	Remedy
CARBONATOR PUMP CAPACITY TOO LOW.	A. Pump inlet water strainer screen dirty.	A. Clean or replace water strainer screen as instructed.
	B. Kinked plain water inlet supply line.	B. Straighten plain water inlet supply line.
	C. Foreign object in pump bypass.	C. Clean. (Note: Count number of turns bypass screw makes when removing and install same number of turns).
	D. Water pump worn out.	D. Replace water pump as instructed.
	E. Water filter clogged.	E. Replace water filter.
CARBONATOR PUMP MOTOR OPERATES BUT CARBONATOR PUMP DOES NOT PUMP.	A. Water pump inlet water strainer screen dirty.	A. Clean or replace water strainer screen as instructed.
	B. Water supply too low or turned off.	B. Inlet water supply must be a minimum of 100-gallons per hour with a maximum water pressure of 70-psi.
	C. Water filter clogged.	C. Replace water filter.
	D. Inoperative water pump.	D. Replace water pump as instructed.

**Contact your local syrup or beverage equipment distributor for additional information and troubleshooting of beverage system.**

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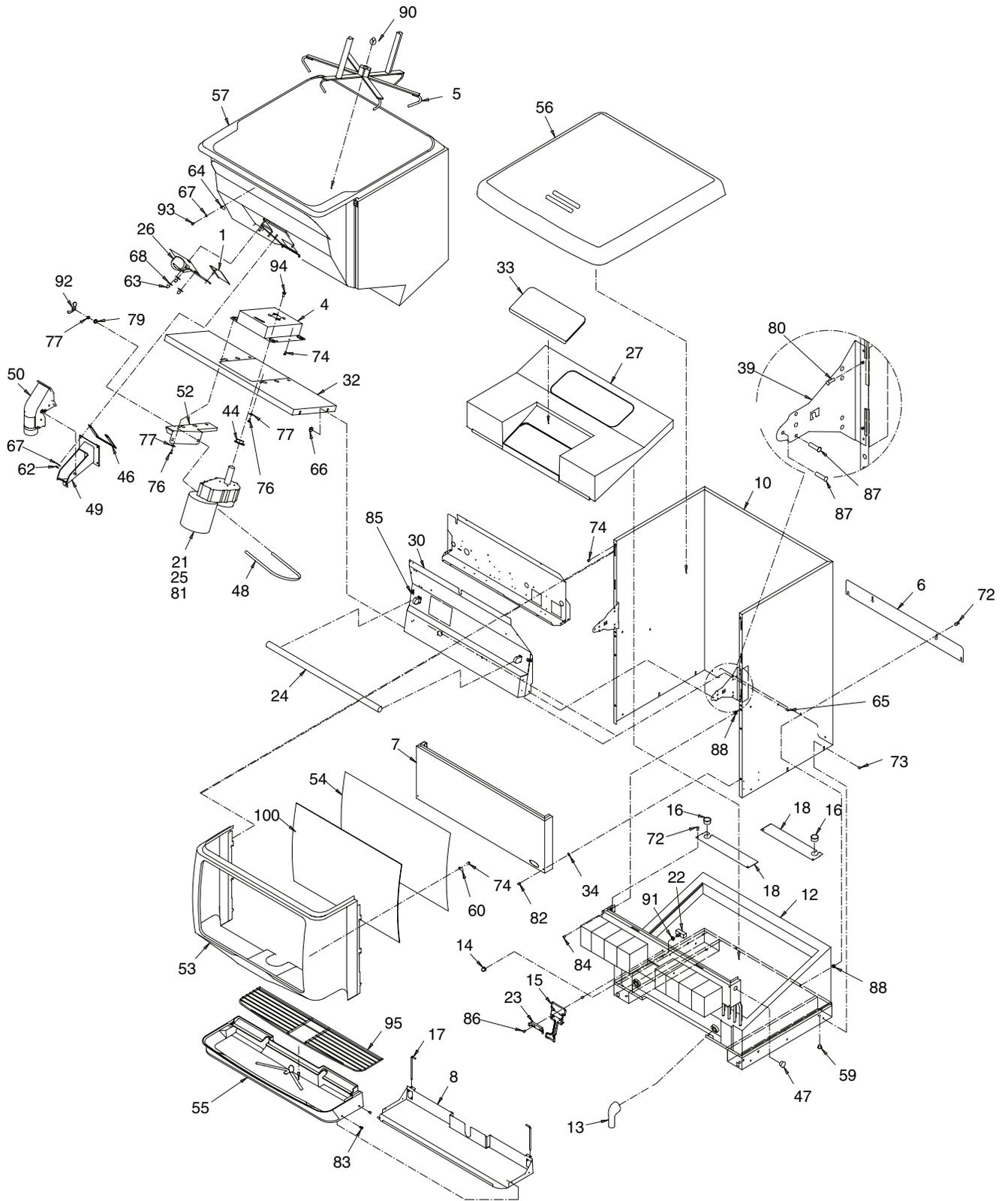


FIGURE 1. CABINET SECTION EXPLODED VIEW

Item No.	Part No.	Name
1	21491	Slide, Gate
2	22081R	Restrictor, Gate
3	Not Used	
4	29541R	Plate, Motor Mount
5	29694	Agitator
6	29555	Cover, Rear Wrapper
7	629080208	Lower Panel Assy Insul (for drip tray)
	629080204	Lower Panel Assy Insul (Z = no drip tray)
8	620028702 15093	Support, Drip Tray (Use for units built after 11/15/98) Sink Extension (Use for units built on or before 11/15/98)
9	Not Used	
10	29547	Cabinet
11	Not Used	
12	Contact Sales	Panel/Cold Plate/Valve Ass'y
13	53011	Fitting, Cold Plate
14	31007	Boot, Switch
15	15500	Dispense Lever, Short (Cup Activated)
	15502	Push Lever Ice Dispense
16	50767	Snap Bushing
17	10145	Pin, Drip Tray
18	15090	Baffle, Beverage Panel
19	Not Used	
20	Not Used	
21	30794	Agitator Motor Heater 120 Volt
	32826	Agitator Motor Heater 220-240 V
22	02070	Dispense Switch Kit (includes actuator switch, boot, and spacer)
23	27107	Retainer, Ice Dispense lever
24	31928	Bulb, Florescent
25	629088531 620314922	Agitator Motor Replacement Kit (for units built prior to SN 62A0540ED248) Agitator Motor (for units built begining with SN 62A0540ED248)
	33404	Agitator Motor 220-240 Volt
26	32954	Solenoid Ass'y 120 Volt
	33409	Solenoid Ass'y 220-240 Volt
27	620046006	Cover, Foamed Cold Plate
28	Not Used	
29	Not Used	

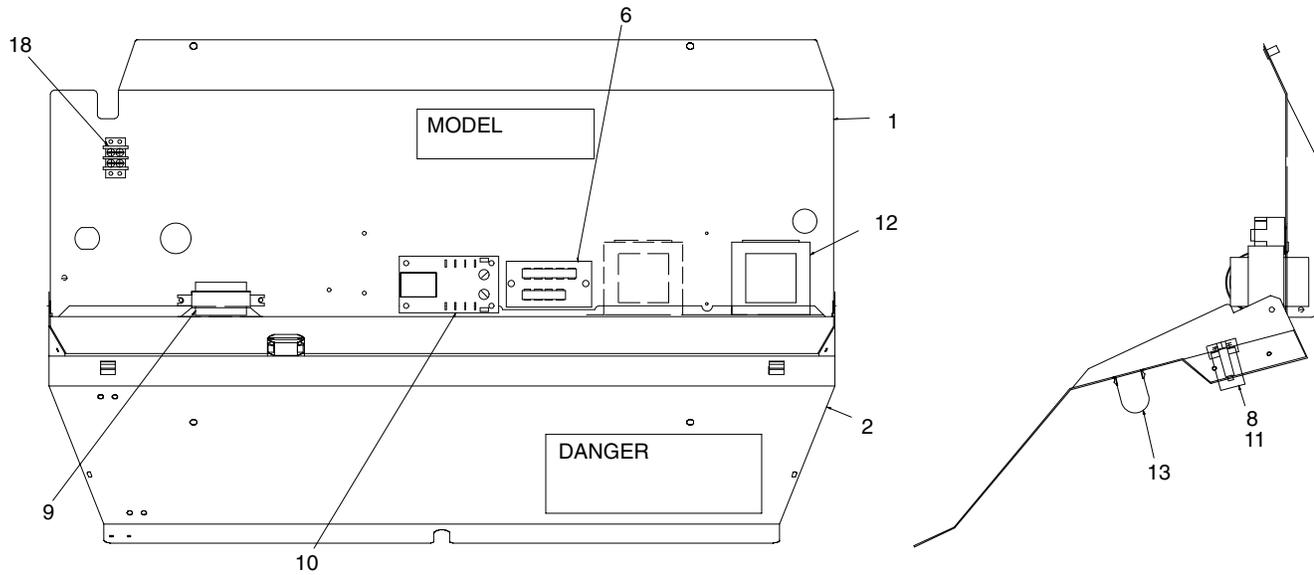
Item No.	Part No.	Name
30	620302501	Electrical Box Ass'y, 120V (ED 200 Models)
	620302502	Electrical Box Ass'y, 120V (ED 250 Models)
	620310201	Electrical Box Ass'y, 220-240V (ED 200 Models)
	620310202	Electrical Box Ass'y, 220-240V (ED 250 Models)
31	Not Used	
32	620045909	Bracket, Motor Mount
33	620046008	Cover, Access (Cold Plate)
34	71010	Washer, Captivating No. 8
35	Not Used	
36	Not Used	
37	Not Used	
38	Not Used	
39	620019701	Hinge Gusset
40	Not Used	
41	Not Used	
42	Not Used	
43	Not Used	
44	53199	Seal, Motor
45	Not Used	
46	51891	Gasket, Gate
47	***51908	Plug
48	71025	Strap, Motor
49	620500901	Ice Chute
50	53168	Ice Chute Cover
51	Not Used	
52	15132	Motor Mount
53	52912	Merchandiser, Black, (ED250)
	52911	Merchandiser, Black, (ED200)
	15754	Merchandiser, S.S., (ED250)
	15755	Merchandiser, S.S., (ED200)
	620011505	Merchandiser, S.S., (For Lid and Straw Holder ED250)
	620011509	Merchandiser, S.S., (For Lid and Straw Holder ED200)
	620011506	Merchandiser, S.S., (For Medallion ED250)
	620011510	Merchandiser, S.S., (For Medallion ED200)
	620011507	Merchandiser, S.S., (For Low Ice Light ED250)
	620011511	Merchandiser, S.S., (For Low Ice Light ED200)

Item No.	Part No.	Name
54	52950	Panel, Inner (use for ED250 24.81 x 12.11)
	52949	White Lense (use for ED200 24.81x11.11)
55	53210	Drip Tray, Black, Insulated
56	52909	Lid, Dispenser, Black
57	52960	Hopper Ass'y, Insulated (ED250)
	52916	Hopper Ass'y, Insulated (ED200)
58	Not Used	
59	52967	Plug, Foot
60	52972	Tab, Retaining
61	Not Used	
62	70016	Hex Nut, No. 10-32
63	70017	Hex Nut, No. 10-32, Nyloc
64	53299	Tab, Retaining
65	70242	Screw, No. 10-32 By 3/8" Long
66	70015	Hex Nut, No. 10-32, Keps
67	70056	Washer, No. 10
68	70067	Washer, 7/32 I.D. x 7/8 O.D. x 3/64 Thk Plated
69	Not Used	
70	Not Used	
71	Not Used	
72	70171	Screw, No. 8-32 By 3/8-In. Long
73	70178	Screw, No. 8-32 By 1/2-In. Long
74	70204	Screw, No. 8 By 1/2-In. Long
75	Not Used	
76	71033	Screw, 3/8-16 By 3/4-In. Long
77	70068	Washer, 3/8 I.D. x 11/16 O.D. x .070 Thk
78	Not Used	
79	71061	Washer, 7/16 I.D. x 1 1/8 O.D. x .063 Thk
80	70320	Pop Rivet, 1/8 Dia.
81	70341	Spring, Motor Heater
82	71006	Screw, No. 8-32 By 1 1/8-In. Long
83	70478R	Clip, Push-on
84	70555	Screw, No. 8-32 By 2 5/8-In. Long
85	620022801	Brace, Reflector
86	620701601	Sheet Metal Screw, No. 10 By 1/2-In. Long
87	70456	Pop Rivet, 3/16 Dia.
88	70959	Hex Nutsert, No. 8-32
*89	70970	4" Black Plastic Leg
90	15087	Retainer, Agitator

Item No.	Part No.	Name
91	70847	Spacer, Switch
92	71059	Wing Nut, 3/8-16
93	71089	Shoulder Screw, No. 8-32
94	71028	Shoulder Screw, 1/4-20
95	71039 71094	Cup Rest Cup Rest Optifill (Slanted)
*96	51288	Adapter, 1-In. Barb By 3/4 MPT (For Drip Tray Drain)
*97	50952	Adapter, 3/4 Soc By 3/4 FPT (For Drip Tray Drain)
*98	70750	Hose Clamp (For Drip Tray Drain)
*99	620702201	Brush, Cold Plate Cleaning
100	92079	Generic Graphics ED200 (11.083 x 24.794 ) 3 Cups Refreshing
	92080	Generic Graphics ED250 (15.083 x 24.794 ) 3 Cups Refreshing
	92046	Pepsi Graphics ED200 11.083 x 24.794
	92047	Pepsi Graphics ED250 15.083 x 24.794
*	08052	Splashguard Kits (two clear side guards)
*	629080104	Kit Sink to Z Style ED2XX (Z = no drip tray or cup rest. This kit removes tray and cup-rest. Allows unit to sit on counter with built-in tray and cup-rest.)
*	629080304	Kit Z Style to Sink ED2XX – Gray (Z = no drip tray or cup rest. This kit adds drip tray and cup-rest to unit.)
*	629080303	Kit Z Style to Sink ED2XX – Black (Z = no drip tray or cup rest. This kit adds drip tray and cup-rest to unit.)
*	629088344	Kit Sink to Z Style ED2XX – (Z = no drip tray or cup rest. This kit removes drip tray and cup-rest. Allows unit to sit on counter with built-in tray and cuprest.)
*	629088348	Kit Z Style to Sink ED2XX – Black (Z = no drip tray or cup rest. This kit adds drip tray and cup-rest to unit.)
*	91974	Pepsi Decal ED200/ED250 (20.97x14.75) Cup Splash
*	92302	Pepsi Bottle Cap (Medallion)
*	32977	Keylock Switch (includes keys)
*	70739	Key (marked D001)

**NOTES: \*NOT SHOWN  
\*\*\*FOR 220-240V MODELS, 51908 PLUG REPLACED BY  
620303001 PUSH-BUTTON SWITCH ACTUATOR AND  
620303002 SWITCH BLOCK**

# ELECTRICAL BOX ASSEMBLY

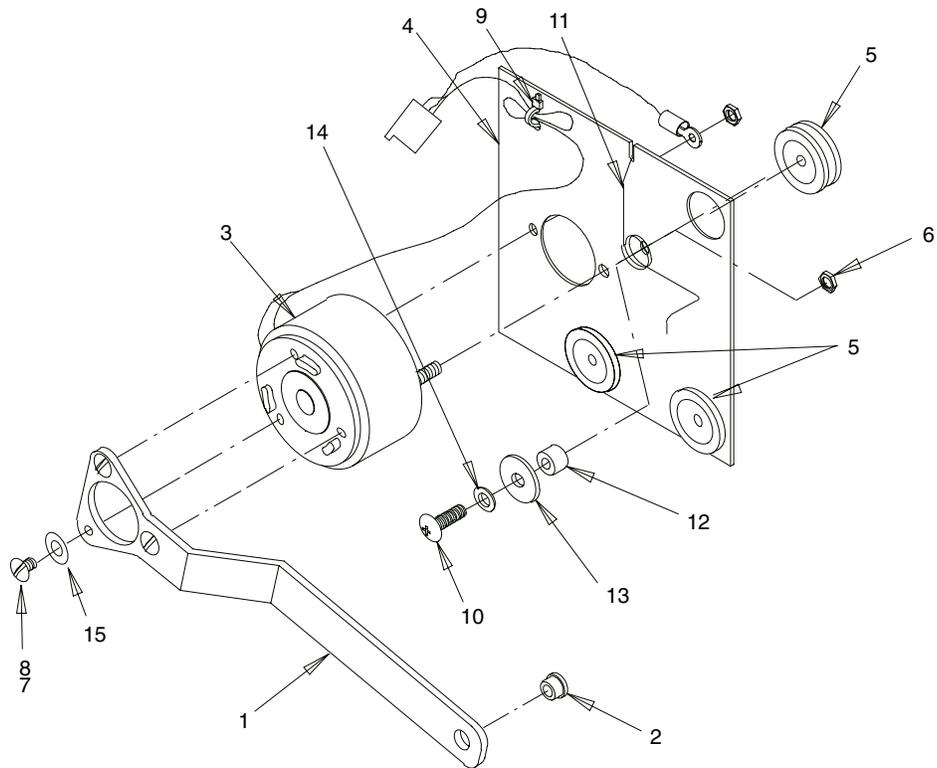


**FIGURE 2. ELECTRICAL BOX ASSEMBLY**

Item No.	Part No.	Name
1	620022001	Electrical Box (ED250)
	620020902	Electrical Box (ED200)
2	620022101	Reflector Panel (ED250)
	620020901	Reflector Panel (ED200)
3	620021101	Clamp, Capacitor
4	33160R	Capacitor, Agitator Motor
5	30995	Power Cord, 120 Volts
	620302901	Power Cord, 220-240 Volts
6	30960	Terminal Board, 120 Volts
	31107	Terminal Board, 220-240 Volts
7	Not Used	
8	31620	Starter
9	31621	Ballast, 120 Volts
	33662	Ballast, 220-240 Volts

Item No.	Part No.	Name
10	629087448	Agitation Timer Kit 120 V
	629087451	Agitation Timer Kit 220-240 V
11	620302201	Socket, Starter
12	32682	Transformer, 120 Volts
	32829R	Transformer, 220-240 Volts
13	620302101	Lampholder
14	620306601	Relay, Start, 220-240 Volts
15	Not Used	
16	620304601	Varistor, 220-240 Volts
17	620307301	Filter, 220-240 Volts
18	32244	Terminal Strip, 220-240 Volts

# SOLENOID ASSEMBLY

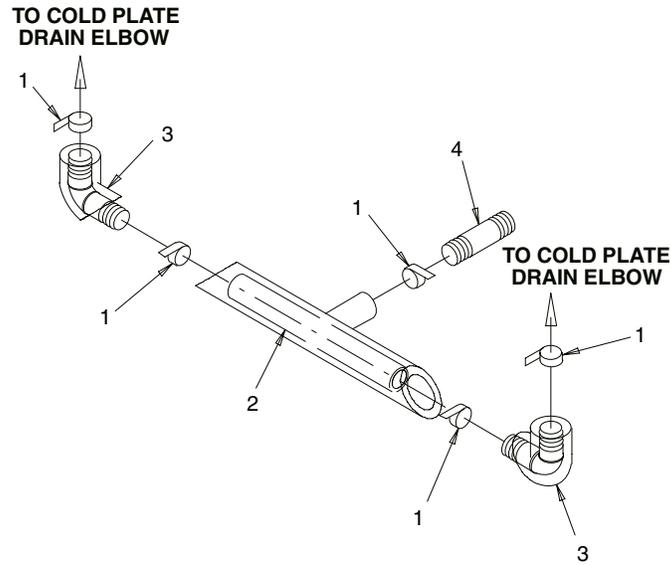


**FIGURE 3. SOLENOID ASSEMBLY**

Item No.	Part No.	Name
1	28173	Arm, Gate Lift
2	50754	Bearing, Gate Arm
3	32957	Solenoid, 120 Volts
	33397	Solenoid, 220-240 Volts
4	28172	Plate, Solenoid Mounting
5	50752	Isolator
6	70015	Hex Nut, No. 10-32
7	51689	Locktite
8	70162	Screw, No. 8-32 By 1/4-In. Long

Item No.	Part No.	Name
9	50705	Tie Cable
10	70165	Screw, No. 8-32 By 5/8-In. Long
11	71007	Spring, Solenoid Arm
12	51348	Spacer
13	70067	Washer, .218 I.D. By .875 O.D.
14	70057	Lockwasher, No. 10
15	70052	Flatwasher, No. 8
N/A	70485	Gate Slide Spring (attaches to gate lift arm. Need 2)

# DRAIN

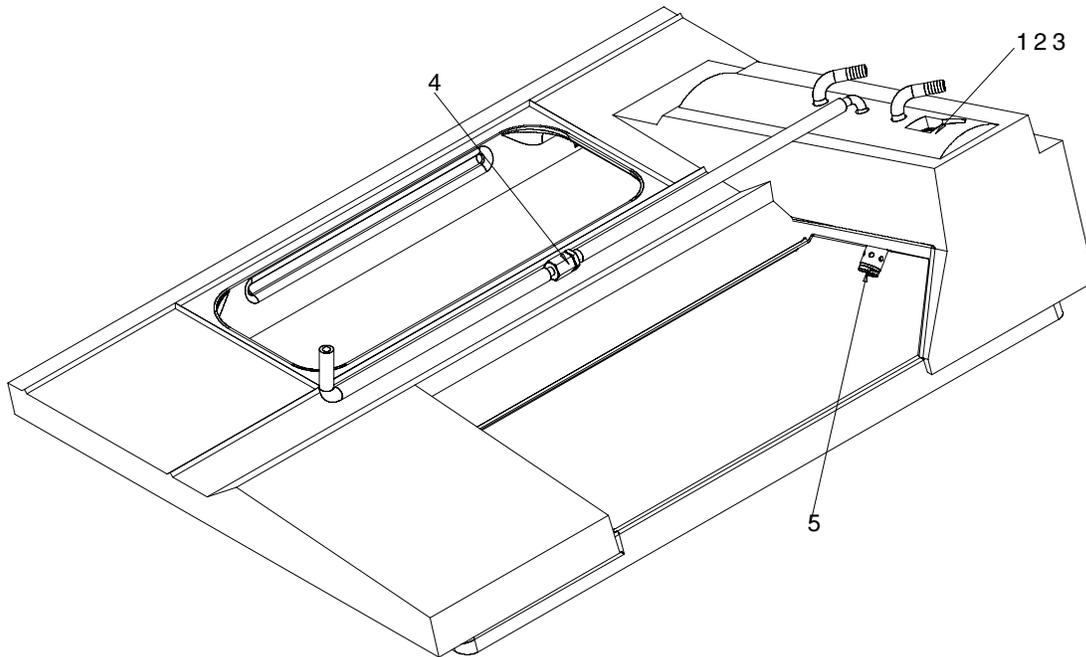


**FIGURE 4. COLD PLATE DRAIN FOR Z STYLE UNITS**

Item No.	Part No.	Name
1	70750	Hose Clamp
2	53170	Drain Tube

Item No.	Part No.	Name
3	51280	Elbow
4	53293	Coupler

# CARBONATOR ASSEMBLY

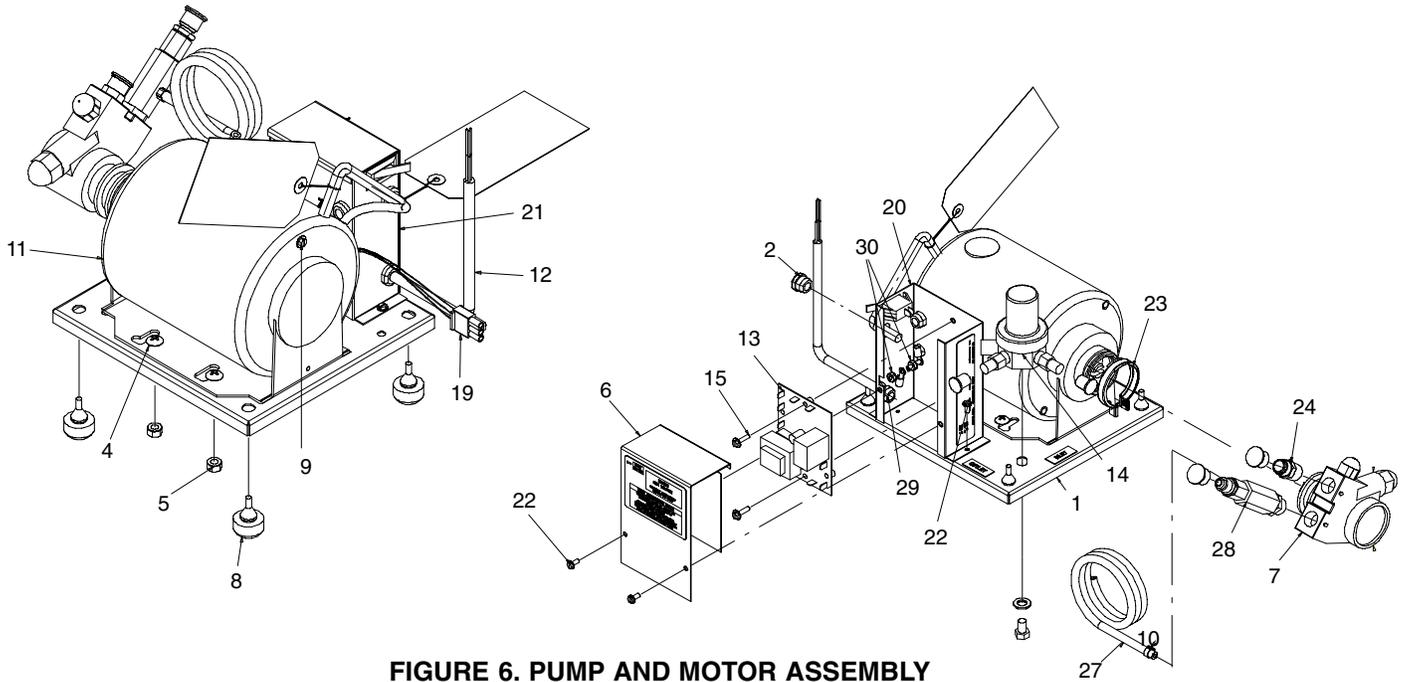


**FIGURE 5. CARBONATOR ASSEMBLY**

Item No.	Part No.	Name
1	560004687	Probe
2	560005109	Wire Harness (Not Shown)
3	31525007	O-Ring

Item No.	Part No.	Name
4	65259	Single Check Valve Service Kit
5	312947000	Stem Ass'y
N/A	629087502	Carb Tank Field Replacement Kit

# PUMP AND MOTOR ASSEMBLY



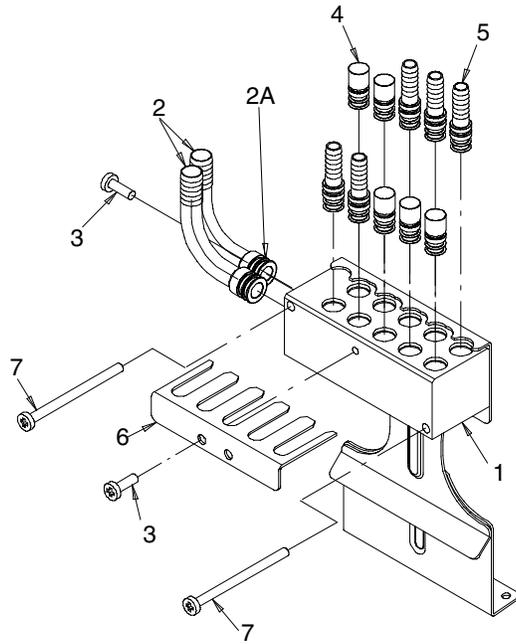
**FIGURE 6. PUMP AND MOTOR ASSEMBLY**

Item No.	Part No.	Name
1	620045738	Base, Pump and Motor
2	395098000	Strain Relief
4	60009002	Machine Screw, Phil Truss Hd, 1/4-20 By 1/2-In. Long
5	189429000	Hex Nut, 1/4-20
6	560004888	Cover, Level Control
7	60170	Pump, 125 GPH
8	396115010	Foot
9	319941000	Thread Rolling Screw, Hex Washer Hd, No. 8-32 By 3/8-In. Long
10	311527000	Clamp, Check Valve to Tube
11	60030058	Motor, 1/3 H.P. 120V 60HZ
12	560004737	Service Cord
13	620314404	Liquid Level Control
14	620709802	Regulator, Secondary

Item No.	Part No.	Name
15	0702605	Machine Screw, Phil Rd Hd, No. 8-32 By 1/4-In. Long
19	560005110	Wire Harness
20	560004734	Control Box
21	84702060	Cord Ass'y
22	60068048	Thread Cutting Screw, Sl Hex Hd, No. 8-32 By 3/8-In. Long
23	187483000	Clamp, Pump to Motor
24	21247013	Fitting, Straight, 3/8-MPT By 3/8-Flare
27	174004000	Tube, .156 I.D. By 20-In. Long
28	0881	Check Valve Ass'y, Vented, 3/8-MPT By 5/8-18
29	319453000	Strain Relief
30	200498003	Hex Nut, No. 8-32
*	629087457	Carbonator Pump and Motor Assembly

\* Not Shown

# WATER MANIFOLD ASSEMBLY



**FIGURE 7. WATER MANIFOLD ASSEMBLY**

Item No.	Part No.	Name
1	620407728	Manifold Flex
2 2A	620709065 100057	Fitg Elbow 1/2 X 3/8 Brb O-ring
3	70204	Screw SM #8 X 1/2
4	620519005	Plug 3/8 w/O-ring

Item No.	Part No.	Name
5	620709066	Fitg Straight 3/8 X 1/4 Brb
6	620046316	Retainer Clip
7	620706632	Screw TRPH #8-18 X Z Waxed
*	620711913	Insulation Block, RH
*	620711914	Insulation Block, LH

**\* Not Shown**

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## **WARRANTY**

IMI Cornelius Inc. and Remcor Products Company warrant that all equipment and parts are free from defects in material and workmanship under normal use and service. For a copy of the warranty applicable to your Cornelius and or Remcor product, in your country, please write, fax or telephone the IMI Cornelius office nearest you. Please provide the equipment model number and the date of purchase.

Locate the office in your area on the Cornelius web site, [www.cornelius.com](http://www.cornelius.com), under the contacts tab.

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