

ICEE INSTRUCTIONS

in the event of a long term closure

In the event that your premises instructed to close, Vimto recommend that you follow the below procedure in relation to your ICEE units. In the first instance we would recommend leaving the ICEE units switched on, and the CO2 maintained throughout the duration of your shutdown, should this not be possible, please follow the guidelines below. The system is a sealed system using CO2 at high pressure, this greatly reduces the growth of bacteria within the system. Therefore;

CLOSURE OF 1 – 35 DAYS

1.

- Disconnect the ICEE unit from its individual power source

2.

- Turn the gas valve on the CO2 bottle to the OFF position

3.

- **DO NOT** drain any product from unit in this closed down state.

4.

- On re-opening: Restore the CO2 supply.
- Restore the power supply to each unit

5.

- Pres OFF DEFROST RUN

6.

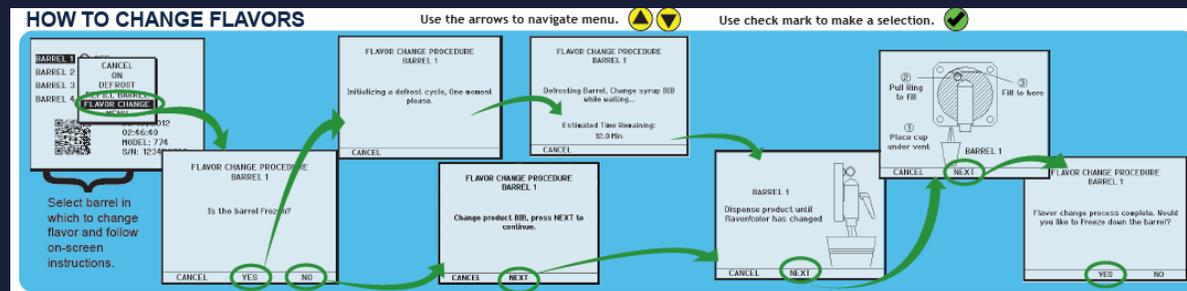
- Using clean hot water (60 degrees but not boiling)
- Clean fully around the dispense nozzle using a clean brush that will fit inside the nozzle

7.

- Disconnect each BiB and fully clean BiB connector and reconnect, checking the BB date before reconnecting.

8.

- To remove the product that has been sitting in the chambers for each 772 follow the on screen instructions and select - BARREL 1 then FLAVOUR CHANGE



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Closure exceeding 35 days

In the unlikely event that the cinema is closed beyond 35 days, a qualified technician will need to visit the site to complete a full sanitise of the system. Please make sure that you contact Vimto Customer services to arrange this call. Please be aware that Vimto will need as much notice as possible in order to visit each cinema and complete this start up process. Remember, if you've been on shut down, then possibly Vimto will have been also.

During the closure members of the Vimto Operational team will be available on the phone for advice, please ring Vimto Customers services.

CLOSURE OF 1 – 35 DAYS

9.

- Confirm if FROZEN and select YES or NO if yes the barrel will defrost with approx. time given.

10.

- When the barrel has defrosted pull through at least 5lts of product, although there will be no colour change as same product but would be sufficient to replace that was previously contained with freshly made product.

11.

- Please note as the liquid is carbonated this may appear to be more from the foam generated, when 5 litres of liquid has been dispensed press NEXT

12.

- The chamber will refill until pressure is in a state of equilibrium if it stops filling and not to the level shown which is approx 10mm from the top of the chamber (see illustration) pull the PULLRING gently to relieve internal pressure this will cause the machine to start refilling

13.

- Should product continue to pour out of relief valve turn 90 deg clockwise to stop the flow

14.

- If the level could not be reached repeat from Step 13

15.

- When the level is reached press Next and then YES to refreeze the barrel

16.

- Repeat process for Barrel 2 and all other machines

