IMPORTANT
Always strictly follow the detailed maintenance instructions to clean and sanitize your Multiplex Beverage equipment. Please refer to the maintenance section of the correct Installation, Use and Care manual for your machine.

CAUTION
If water is allowed to remain in the machine in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty.

SHUT DOWN
1. Remove ALL PRODUCT from unit and dispose of all product bags that have been used. Unit may be in storage for extended period.
2. Perform Zone 2 cleaning. Do NOT load product bags in during this process.
3. Wipe down inside of cabinet including product nozzles, back plates, doors and bottom drip tray. Clean and sanitize.
4. Access the service screen and purge all lines of excess sanitizer. See Service Screen Outputs section.
5. Clean product bins, grates and blender doors.
6. Clean whip cream door and seal.
7. Clean main door and seal.
8. Clean and sanitize interior and exterior of unit.
9. Completely clean drain following manufacturers instructions with Bio Shield or equivalent. Allow 4 hours contact time. Pour sanitizer until visible in blender stations. Let set for 10 minutes.
10. Spray sanitizer in cabinet area, dispense area, and blender station. Leave cabinet and blender doors open overnight for minimum of 8 hours to air dry. Be careful not to damage door gasket.
11. If unit is being moved to a different location remove and clean drain hose, store with machine.
12. Remove CO2 and water line and store with drain hose IN A CLIMATE CONTROLLED AREA.
13. Turn unit off using red toggle switch on left side of the unit.

RESTART PROCESS AFTER SHUT DOWN.
1. Power unit on using red toggle switch on left side of the unit.
2. Connect drain hose.
3. Turn on water and let run in bucket for 2 minutes.
4. Perform water line sanitation by checking o-rings, clean and sanitize water and CO2 connectors.
5. Connect water line to unit.
6. Connect CO2 line to unit.
7. Check water and CO2 pressures (Must be set to 35 psi dynamic). See Gauges section.
8. Perform Zone 2 cleaning. Do NOT load product bags in during this process.
9. Clean and sanitize interior and exterior of unit including components: cabinet area, dispense area, and blender station, product bins grates and blender doors, whip cream door and gasket, and main door and gasket. Let air dry.
10. Allow cabinet temperature to reach 39 degrees or below. Temperature can be viewed on drink screen or inventory screens.
11. Install new product bags.
12. Verify cabinet temperature is at 39 degrees or below before continuing to next step.
13. Calibrate product, ice and water.
14. Make a drink in each size to confirm unit is operational.
SERVICE SCREEN - OUTPUTS

1. Select MANAGER.

2. Type "A" then select Green Check.

3. Select down arrow.

4. Select SERVICE.

5. Type "A" then select Green Check.

6. Select OUTPUTS.

7. Toggle flavor ON/OFF until lines are purged.

GAUGES
Located on left side panel of unit.

FURTHER ACTIONS
Contact Welbilt KitchenCare 1-844-724-2273 if you have any questions or concerns.