Service Bulletin

Subject: BIM Shut Down and Restart
SCOPE: ALL MULTIPLEX BIM UNITS

**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.
5. Clean product bins, grates, pitchers 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 rinse basin and scale pad following manufacturer’s instructions with Bio Shield or equivalent. Spray sanitizer around scale, dispense, rinse wand and drain area. Allow 4 hours contact time.
10. Spray sanitizer in cabinet area and door. Leave cabinet 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. Disconnect CO2 and water line.
13. Turn unit off using red toggle switch on right side of the unit.

**RESTART PROCESS AFTER SHUT DOWN.**

1. Power unit on using red toggle switch on right 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 unit.
14. Make a drink in each size to confirm unit is operational.
SERVICE SCREEN - PRIME PRODUCT

1. Select MENU.

2. Select MANUAL PRODUCT PRIME.

3. Select flavor and then PRIME.

4. Prime each and every line completely until all sanitizer has been evacuated.

GAUGES
Remove back panel to access CO2 and water gauges.

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