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TECHNICAL BULLETIN DISTRIBUTION

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CONTACT INFO

Lancer Sales: (800) 729-1500
Lancer Customer Service: (800) 729-1500
Lancer Warranty: (800) 729-1550
Lancer USA: (210) 310-7000
Canada: (210) 310-7187
Latin America: (210) 310-7000
International Sales: (210) 310-7063
Europe: 32-2-755-2390
Australia/New Zealand: 61-8-8268-1388
Email: custserv@lancercorp.com
Lancer Website: www.lancercorp.com



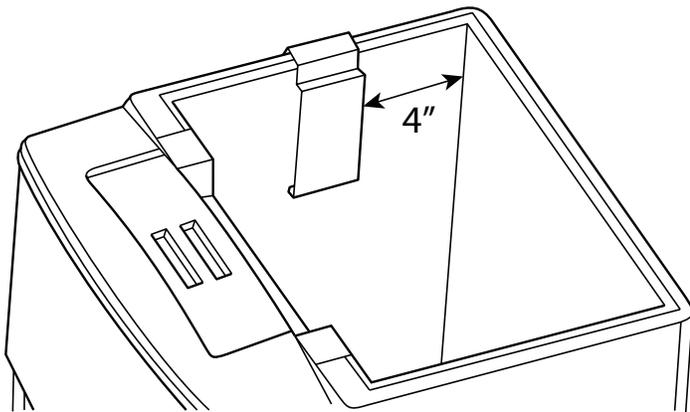
This One Mistake Will Void Your Warranty...

Technical Bulletin Reference No. 2303-001

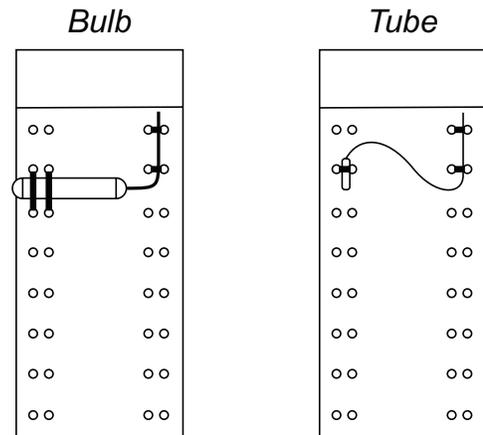
When installing an ice maker on an Ice Beverage Dispenser (IBD), it is required to use an ice bin thermostat as per the terms and conditions of your Lancer Warranty. Failure to use an ice bin thermostat will not only **VOID YOUR IBD's WARRANTY** but will result in the inability to control the level of ice in the ice bin which can cause damage to your dispenser.

Without an ice bin thermostat, the ice maker will continue to make ice and fill the dispenser ice bin causing damage to the agitator bar and dispensing mechanism. Contact your ice maker manufacturer to obtain the correct bin thermostat. The bracket for mounting the bin thermostat is located in the ice bin at the time of installation. For specifics on ice bin thermostat location and installation relative to your specific dispenser, refer to the unit's specific installation manual either included with the installation or on our website at lancercorp.com.

Attach Bin Stat Bracket As Shown



Recommended Bin Stat Attachment

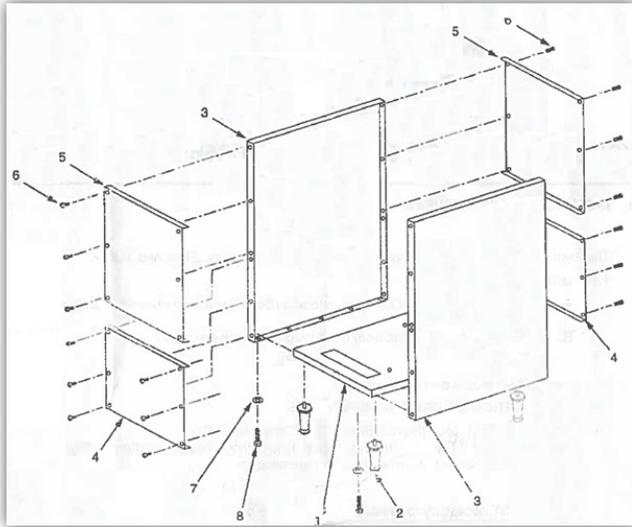


Contact your Lancer Customer Service/Warranty Representative for more information.

Knock Down Conversion Stand for Drop-In Units

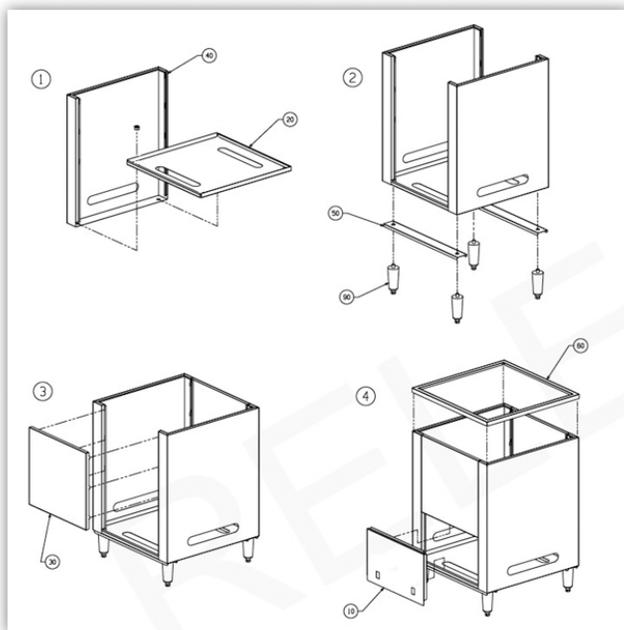
Technical Bulletin Reference No. 2303-002

The current drop-in conversion stand design (84-0058: 23 inch version) consists of 11 fabricated sheet metal parts held together by multiple screws and spot welded subassemblies. The conversion stand is almost completely assembled in house, with the exception of the adjustable legs which are shipped with the assembled conversion stand and installed on site.



- **Old Drop-In Conversion Stand with spot welding subassemblies. (Part Number: 84-0058)**

The new "Knock Down" conversion stand design (84-1005 : 23 inch version) consists of 10 fabricated sheet metal parts, **NO** screws or flat washers for assembly, and **NO** spot welded subassemblies. Hooks and slots on light weight metal panels slide together to form a sturdy, light weight conversion stand that is as easy to assemble as it is to disassemble. There is no assembly in house and all parts are shipped to the customer and easily assembled on site.



- **New Drop-In Conversion Stand with NO welded subassemblies. (Part Number: 84-1005)**

Lancer currently has a Knock Down conversion stand for the 23 inch Ice Cooled Dispenser and is currently developing one for both the 30 inch and 15 inch versions. Contact your Lancer Customer Service/Sales representative for more information on the Knock Down Conversion Stand.

Troubleshooting for Minute Maid Juice Pump

Technical Bulletin Reference No. 2303-003

Due to varying lead times between the factory build and the customer installation, the pump impellers on the Minute Maid Juice dispensers can, at times, possibly dry out and shrink. The dry pumps make it difficult to quickly prime the syrups from the product containers.

There is a simple solution to solve this issue and that is to remove inlet product tube off pump body and apply 3-5 droplets of general-purpose food grade glycerin. This will act as a lubricant and rehydrate the rubber impeller, improve the seal, and speed up priming.



Performance Differences Between CO₂ and R-134A

Technical Bulletin Reference No. 2303-004

With refrigerated dispensers moving more towards CO₂ than to dispensers refrigerated by R-134A, Lancer has adapted our test procedures and manufacturing practices to determine the best possible performance of our dispensers. Here are some key differences in performance between CO₂ refrigerated dispensers and R-134A refrigerated dispensers.

Higher Pressure - A CO₂ refrigerated unit performs at a much higher pressure than units that use R-134A. The standard pressure of CO₂ is approximately 1600 - 1900 PSI whereas R-134A is approximately 300 - 400 PSI. Technicians should take extreme care when tapping into a CO₂ refrigerated unit.

Conditional Performance - Different ambient conditions affect the performance of CO₂ units very differently than R-134A units. For example, a CO₂ unit will have a smaller ice bank size at lower ambient temperatures whereas R-134A units will have a much more consistent ice bank size no matter what the ambient conditions are. To counteract the change in ice bank size, Lancer has upgraded different components of our CO₂ units. For example, in our Delta-6 units, the product coils were upgraded to perform greater with a smaller ice bank.



- ***Smaller Ice Bank for CO₂ Refrigerated Dispenser at a lower ambient condition***

If you have any questions about the differences in performance between CO₂ and R-134A contact your Lancer Customer Service Representative.