

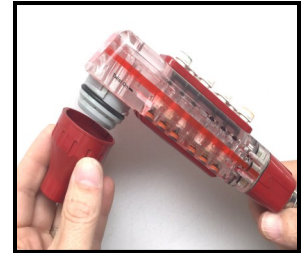


BAR GUN CLEANING AND MAINTENANCE



Nightly Cleaning

- **Remove the bar gun nozzle by rotating clockwise.**
- **Scrub interior of the nozzle with a soft brush and soak in sanitizing solution or warm water.**
- **Rinse the nozzle with clean water, thoroughly.**
- **Dry nozzle with a clean soft towel or allow nozzle to air dry on a clean surface.**
- **Install the bar gun nozzle by rotating the nozzle counterclockwise onto the dispenser handle until snug.**
- **Clean the inside of the drip cup by wiping it thoroughly with a soft towel soaked with sanitizing solution and then rinse with clean water.**



Monthly Cleaning

- **Submerge the bar gun handle in a blender cup filled with lukewarm water (100° to 110°F) and allow it to soak for 10 to 15 minutes.**
- **Remove any remaining syrup residue from the bar gun buttons by wiping with a clean cloth soaked with sanitizing solution or diluted mild dish soap (never use commercial dishwasher detergent) and then rinse off with clean water or soda.**

Maintenance and Troubleshooting

- **NEVER use the bar gun to chip or break ice, as serious damage, including leaks can occur.**
- **Never use hot water to clean the gun; use only lukewarm water or properly diluted sanitizing solution.**
- **Ice is required to achieve proper drink temperature and carbonation levels. Always ensure that the ice bin is kept full of ice whenever the bar gun is in use.**
- **Contact the Coca-Cola service hotline at 1-800-241-2653 for any adjustments or repairs.**