



CDE Series Liquid Dispensers

CDE-311 HV

NORTH AMERICAN OPERATORS MANUAL

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CDE SERIES LIQUID DISPENSERS OPERATORS MANUAL

Please Read this Manual Now,
And Retain it for Future Reference

KanPak Elite Series Liquid Dispensers provides a temperature controlled environment to sustain liquid product, such as cream, milk, and other liquids. The product selections are made by depressing a lever to dispense product. The product is stored in the sanitary interior compartment within the dispenser.

The product (cream, milk, etc.) is prepackaged in a Bag-in-Box.

Operating the dispenser is a simple two-step process:

1. Place a cup under the product tube.
2. Push lever down for the desired quantity and product.

INSPECTION FOR DAMAGE

When you receive the dispenser, inspect the exterior of the shipping container for damage. Note any damage in detail. Unpack the dispenser at once (follow the instruction sheet inside the top of the box, or see instructions in this manual). Examine the dispenser for damage. Report any damage to the transportation company immediately. File a claim for damages promptly. Your immediate inspection protects you against loss since KanPak is not responsible for damages incurred during shipment.

SAFETY

KanPak, LLC strives to design robust equipment where safety, simplicity and efficiency are paramount. To this effect, the CDE Series has been designed to be low maintenance with a single outside connection (electricity). These features are aimed at protecting both operators and technicians.

SAFETY PRECAUTIONS

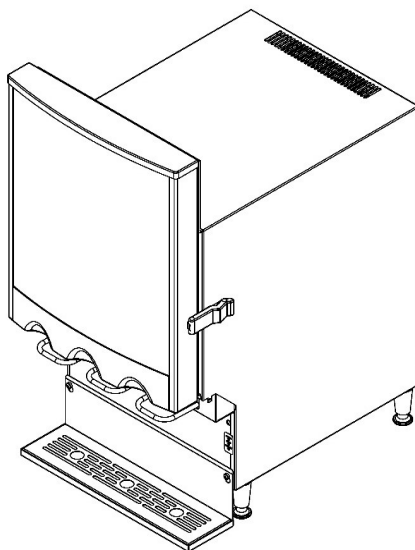
- Always plug the dispenser into an approved electrical outlet.
- Do not touch the dispenser with wet hands.
- Unplug the dispenser from its electrical source before servicing.
- Do not immerse the dispenser in water.
- Observe all safety precautions with this dispenser that you would with any electrical appliance.
- Children should be supervised to ensure that they do not play with the appliance.



DANGER – Risk Of Fire Or Explosion. Flammable Refrigerant Used. To Be Repaired Only By Trained Service Personnel. Do No Puncture Refrigerant Tubing.

This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SPECIFICATIONS



MODEL	TYPE	PRODUCTS	DESCRIPTION	WEIGHT	DIMENSIONS (LxWxH)
CDE-311	HV	3 x 2 ½ Gallon	Premier Manual Lever Dispenser	78 lbs	24" x 16" x 32"



Intertek



Intertek



RoHS

Power Supply Requirements	120 VAC, 60 Hz, 1 Phase, 3 Amp
Refrigeration	Cold Wall Evaporation
	1/8 HP Compressor
	600a Refrigerant
Conformities	NSF/ANSI Standard 20
	UL Standard 471
	CSA C22.2 No.120

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UNPACKING THE DISPENSER

WARNING: Do not attempt to lift the dispenser from the box. Improper lifting may damage the dispenser.

- Inspect the box for any shipping damage.
- Remove the protective material from the top and sides of the dispenser.
- Remove the corrugated tube from the base.
- Remove the dispenser, and other material from the box and inside the dispenser;
Lift the dispenser from the bottom of the equipment.
- Remove the plastic protective covering from the stainless steel exterior, if applicable.
- Place the dispenser in its final location.
- Retain all of the packaging for future reshipment, or recycle responsibly.

CAUTION: Wait 3 hours before plugging in the dispenser to allow the compressor oil to settle.

RESHIPMENT

Packaging for reshipment is done in the reverse order of unpacking. If packaging is not available, it can be purchased locally, or from KanPak by request. Any damage occurring in transit of the returned goods caused by improper packaging is not considered a defect covered by warranty.

ELECTRICAL REQUIREMENTS

- Be sure the current at the power source receptacle is: 120 VAC, 60 Hz, single phase, 3 Amp.
- The dispenser is furnished with a UL-approved 7' power cord. The power cord comes with a 3-prong (NEMA 5-15) plug, designed to fit a receptacle with provisions for a grounding stud. The dispenser must be operated on grounded electrical wiring at all times. Failure to do so will void the Warranty.
- To avoid an electrical hazard, if the supplied power cord is damaged, it must be replaced by the manufacturer, its Authorized Service Agency or by a qualified technician.

ELECTRICAL SERVICING

Electrical servicing must be carried out by a qualified technician. Components shall be replaced with like OEM components. The Warranty will be null and void if the dispenser is serviced by unqualified personnel.

REFRIGERATION SERVICING

Any servicing of the refrigeration system must be carried out by a qualified technician. Caution – Risk of possible ignition due to use of unsuitable equipment, damaging the refrigerant tubing, or improper service. The Warranty will be null and void if the refrigeration system is serviced by unqualified personnel.

CORRECT DISPOSAL OF THIS PRODUCT

CAUTION – Risk of Fire or Explosion. Flammable Refrigerant Used.

These markings indicate that this product should not be disposed with other household wastes at the end of its working life. Dispose of properly in accordance with federal or local regulations. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please recycle it responsibly to promote the sustainable reuse of material resources.

To return your used device, please contact the manufacturer, the distributor where the product was purchased, or the local collection system, for details of where and how they can take this product for environmentally safe recycling.



INSTALLATION AND LOCATION

When locating your CDE Series dispenser, convenience and accessibility to best serve your operation are important considerations, but the following factors must be observed:

- Counters, platforms, or shelves should be strong enough to support the dispenser and full containers of product. Refer to the minimum weight specification of your particular model of dispenser. This is the weight of the empty dispenser.
- The dispenser requires 3" of clearance on all sides, as well as a 6" clearance on the top. **Do not place items on top of the dispenser. Inadequate clearance or covering the top vents will significantly reduce system efficiency and cause damage to the compressor.**
- The dispenser must be placed onto a level surface.
- Avoid placing the dispenser too close to a heat source, such as a coffee maker. This would affect the performance of the unit.
- Place the dispenser at the appropriate serving height so that staff drawing product from the dispenser can operate the unit properly.
- Do not remove the legs from the dispenser or allow the dispenser to sit flat on the counter. Airflow and circulation under the machine are essential for the proper operation of the refrigeration system. Make sure the legs at the four corners of the bottom of the dispenser are in place. If one has loosened during shipping, re-tighten it. Removal of the legs automatically voids the Warranty.

INITIAL STARTUP

Before starting the dispenser, make certain that all Installation instructions have been followed and that the dispenser has been sitting upright for a minimum of 3 hours, to allow the compressor oil to settle.

- Connect the power cord into an approved electrical outlet.
- Activate the control system and refrigeration by switching ON the power control switch. Power can be confirmed by the following (as applicable):
 - LCD will indicate "Always Fresh";
 - Power LED/Lamp will illuminate green;
 - Backlit door display will illuminate.
- The temperature control has been pre-set at the factory. Allow the dispenser to run empty for one hour before loading pre-chilled product. Compartment temperature is confirmed by the following (as applicable):
 - LCD will indicate compartment temperature (32°F to 40°F);
 - Ready LED/Lamp will illuminate green;
 - Interior compartment thermometer will indicate (32°F to 40°F).
- Locate the Drip Tray and install the Bag-In-Box Shelf (or optional accessory).
- Load pre-chilled KanPak product of your choice, as instructed.
- Close the dispenser door and secure latch.

LOADING PRODUCT

KanPak Commercial Dispensers are manufactured to be used in with prepackaged Bag-In-Box products.

TO LOAD PRODUCT IN THE  COMMERCIAL DISPENSERS PARA CARGAR EL PRODUCTO EN LOS DISPENSADORES COMERCIAL DE 	
<ul style="list-style-type: none"> • Wipe down the inside of the unit to avoid frost buildup / Limpie el interior de la unidad para evitar la acumulación de escarcha. • Always load prechilled product / Siempre cargue el producto ya refrigerado. 	
1 	STEP 1: <ul style="list-style-type: none"> • Open the main refrigerated compartment door of the dispenser. • Turn the black thumbscrew on the white valve counterclockwise to open valve. • Wipe down the inside of the unit to avoid frost buildup.
2 	PASO 1: <ul style="list-style-type: none"> • Abra la puerta del compartimiento refrigerado principal del dispensador. • Voltee el tornillo negro de la válvula blanca hacia la izquierda, para abrir la válvula. • Limpie el interior de la unidad para evitar la acumulación de escarcha.
3 	STEP 2: <ul style="list-style-type: none"> • Load the prechilled "Bag in Box" dairy product into the dispenser on the product platform provided. • Ensure the dispensing tube is centered in the dispensing valve and on the platform. • The tube must not be pinched or bent.
4 	PASO 2: <ul style="list-style-type: none"> • Cargue el producto lácteo ya refrigerado "Bolsa en caja" en el dispensador, sobre la plataforma provista. • Compruebe que el tubo de suministro esté centrado en la válvula dispensadora y en la plataforma. • El tubo no debe estar pisado ni doblado.
	STEP 3: <ul style="list-style-type: none"> • With the dispensing tube centered in the valve, close the valve door and turn the black thumbscrew on the valve door clockwise to secure. • Ensure that the valve door is completely closed and the dispensing tube is not pinched in the valve door when the thumbscrew is tightened. • To avoid valve breakage, do not overtighten the thumbscrew.
	PASO 3: <ul style="list-style-type: none"> • Cuando el tubo dispensador esté centrado en la válvula, cierre la puerta de la válvula y gire el tornillo negro de la válvula hacia la derecha, para cerrar. • Compruebe que la puerta de la válvula quede completamente cerrada y que el tubo dispensador no esté pisado en la puerta de la válvula, al apretar el tornillo. • No apriete demasiado el tornillo, para evitar que la válvula se parta.
	STEP 4: <ul style="list-style-type: none"> • Obtain sanitized scissors. • Cut the dispensing tube diagonally approximately 1/4" below the bottom of the valve. • Discard the cut portion of the dispensing tube. • Close the main refrigerated compartment door and latch of the dispenser. • The machine is now ready to dispense!
	PASO 4: <ul style="list-style-type: none"> • Consiga tijeras desinfectadas. • Corte el tubo dispensador diagonalmente, aproximadamente 1/4" por debajo de la parte inferior de la válvula. • Deseche la parte cortada del tubo dispensador. • Cierre la puerta del compartimiento refrigerado principal del dispensador. • ¡La máquina ya está lista para dispensar!

8-0100-0030 Rev 2

- Ensure the dispenser has achieved proper operating temperature by running empty for one hour before loading pre-chilled product to be dispensed.
- Product must be pre-chilled prior to loading it into the dispenser. Product temperature range must be between 32°F to 40°F (0°C to 5°C).

OPERATION

When the initial startup is complete, operating your CDE Series dispenser is simple.

- Place cup under the product tube.
- Push lever down for the desired quantity and product.
- Load product as needed.
- Perform preventative maintenance as outlined.

MAINTENANCE

Though the preventative maintenance of your CDE Series dispenser is minimal, these few steps are important for continued operation to maximize the life of this appliance.

RECOMMENDED PREVENTATIVE MAINTENANCE SCHEDULE

Drip Tray	Daily	Wash using warm, soapy water or in dishwasher.
Exterior Cabinet Surfaces	Daily	Using a soft cloth, wash using warm, soapy water. DO NOT use abrasive cleaners.
Refrigerated Interior Compartment	Each time product is loaded.	Using a soft cloth, wipe down and thoroughly dry to remove any condensation.
	Monthly, or as needed.	Manually defrost when there is ice build-up.
Valve Assembly and Area	Monthly, or as needed.	Wash using warm, soapy water or in dishwasher.
Condenser	Every six (6) months.	Clean using vacuum.

DEFROST

The CDE Series dispensers are equipped with an automatic defrost cycle to minimize frost build-up. The defrost cycle reduces but does not eliminate the need for a manual defrost. Frost or ice will reduce the system efficiency. When frost or ice build-up is excessive:

- Remove product from the dispenser.
- Turn the power control switch OFF.
- With the compartment door open, wait 15 minutes for ice to melt.
- Remove ice gently, and wash using warm, soapy water.
- Thoroughly dry with a soft cloth, and close the compartment door.
- Turn the power control switch ON.
- When proper operating temperature is achieved, load pre-chilled product.

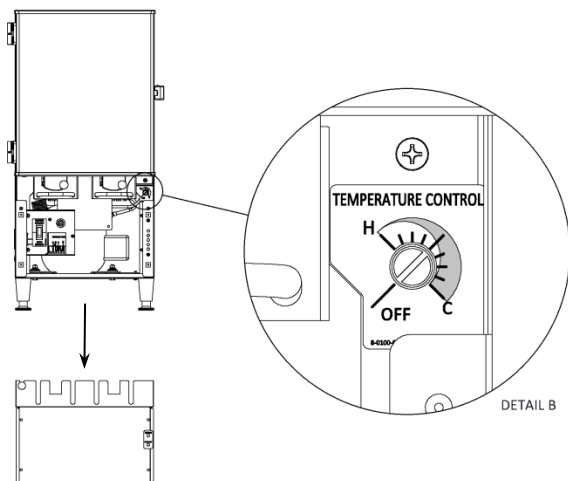
RESET

Occasionally, it may be necessary to reset the control system. To accomplish this, simply:

- Turn the power control switch OFF.
- Wait 5 minutes to reset and equalize the refrigeration system.
- Turn the power control switch ON.

TEMPERATURE CONTROL

Though factory set, the compartment temperature of the CDE Series dispensers can be adjusted when needed. The temperature control is located behind the front lower access cover panel.



For SELECT – CDE-212 & CDE-312 Models

To adjust the compartment temperature, simply:

- Turn the power control switch OFF.
- Remove the front lower access cover panel.
- Adjust the thermostat:
 - Clockwise to lower the temperature.
 - Counter-clockwise to raise the temperature.
- Reinstall the front lower access cover panel.
- Turn the power control switch ON.

Only rotate one segment per adjustment, and then allow the dispenser to run empty for one hour to achieve new operating temperature.

For PREMIER – CDE-211 & CDE-311 Models, please Contact KanPak Equipment Service.

DISPLAY

The CDE Series dispensers have multiple display options available. Reference the applicable display option(s) for your dispenser.

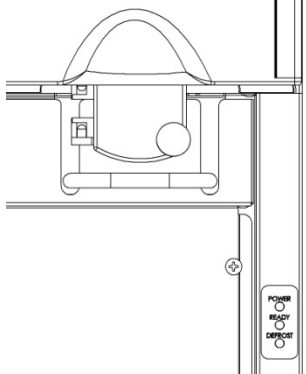
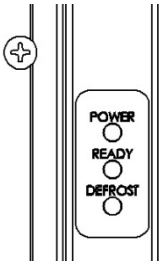
LED INDICATOR on all SELECT – CDE-212 & CDE-312 Models

	<p>CONFIRMS POWER</p> <ul style="list-style-type: none"> • POWER LED turns ON by switching the power control switch ON. <ul style="list-style-type: none"> ○ Solid Green = Power is ON. ○ No light = Power is OFF.
	<p>INFORMATION DISPLAYED</p> <ul style="list-style-type: none"> • DEFROST LED indicates the automatic defrost cycle (option). <ul style="list-style-type: none"> ○ Solid Yellow = Automatic defrost in progress. ○ No Light = Defrost is <u>not</u> in progress. <p><i>Contact KanPak Equipment Service when unit requires servicing.</i></p>





Always allow the dispenser to run empty for one hour to achieve proper operating temperature. Compartment temperature during normal operation should be 32°F to 41°F (0°C to 5°C).

DISPLAY, (continued)

LED INDICATOR on all PREMIER – CDE-211 & CDE-311 Models

	<p>CONFIRMS POWER</p> <ul style="list-style-type: none"> POWER LED turns ON by switching the power control switch ON. <ul style="list-style-type: none"> Solid Green = Power is ON. No light = Power is OFF. <p>INFORMATION DISPLAYED</p> <ul style="list-style-type: none"> READY LED indicates the compartment temperature. <ul style="list-style-type: none"> Solid Green = Temperature is between 32°F and 41°F. Flashing Green = Temperature is between 42°F and 46°F. No Light = Temperature is not between 32°F and 46°F, or automatic defrost cycle in progress. DEFROST LED indicates the automatic defrost cycle or service. <ul style="list-style-type: none"> Solid Yellow = Automatic defrost in progress. Flashing Yellow = Service is required. No Light = Defrost is <u>not</u> in progress. <p><i>Contact KanPak Equipment Service when unit requires servicing.</i></p>
	

LCD on applicable PREMIER – CDE-211 & CDE-311 Models

	<p>CONFIRMS POWER</p> <ul style="list-style-type: none"> LCD turns ON by switching the power control switch ON. <ul style="list-style-type: none"> “ALWAYS FRESH” = Power is ON. No display = Power is OFF. <p>INFORMATION DISPLAYED</p> <ul style="list-style-type: none"> LCD indicates the compartment temperature. <ul style="list-style-type: none"> “ALWAYS FRESH” + flash compartment temperature. LCD indicates the compressor cycle. <ul style="list-style-type: none"> Asterisk “*” identifies compressor cycle in progress. “ALWAYS FRESH” + alternately flashing asterisk and compartment temperature. LCD indicates the automatic defrost cycle or service. <ul style="list-style-type: none"> “ALWAYS FRESH DEF” = Automatic defrost in progress. “ALWAYS FRESH ERR” = Service is required. <p><i>Contact KanPak Equipment Service when unit requires servicing.</i></p>
	
	
	

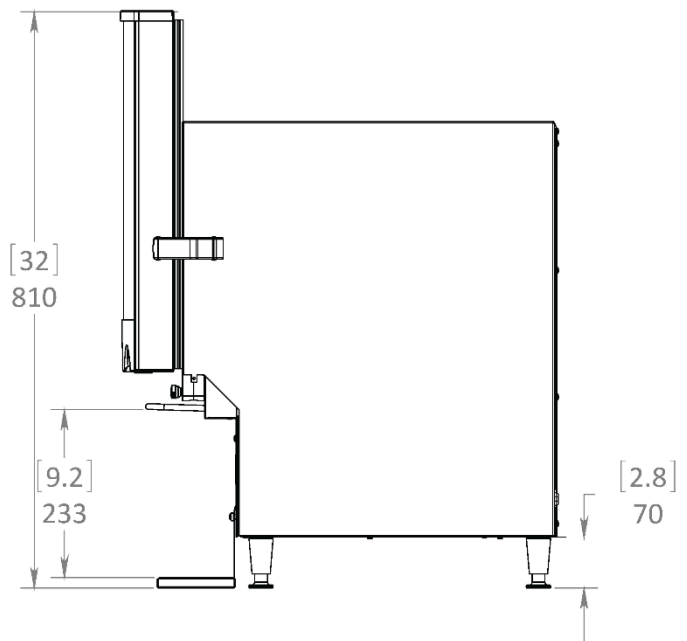
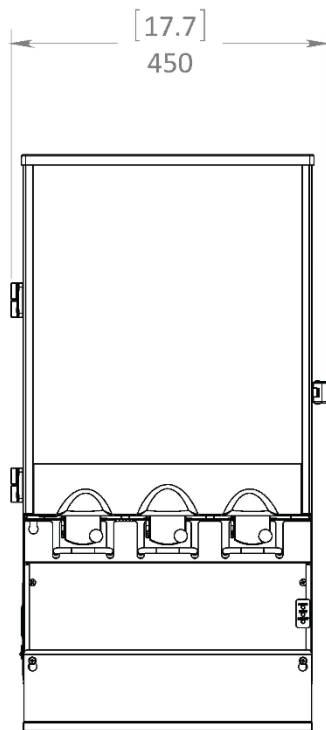
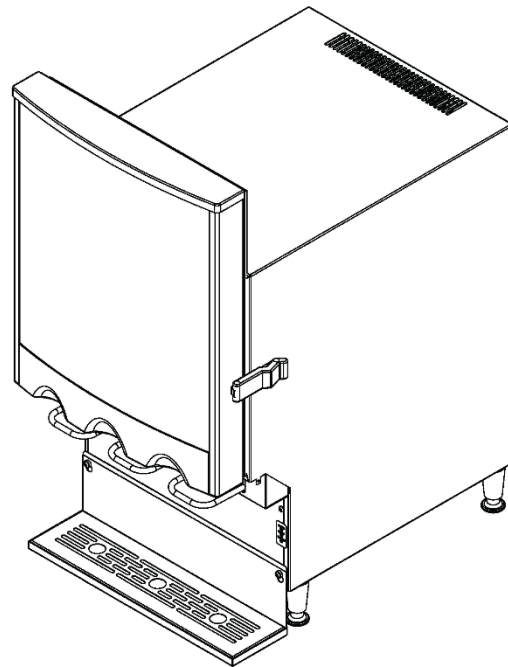
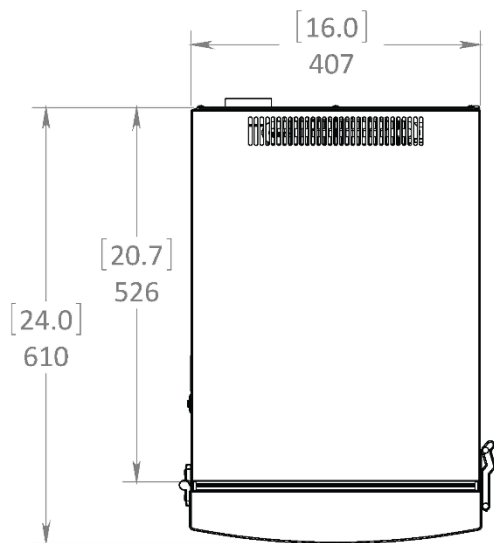
Always allow the dispenser to run empty for one hour to achieve proper operating temperature. Compartment temperature during normal operation should be between 32°F and 41°F.

TROUBLE SHOOTING GUIDE

ISSUE	CAUSE		SOLUTION
No power, display, or lights (as applicable).	Power switch is not turned ON.		Reset the power control switch located on the lower left side of the unit. Turn the switch OFF, wait 5 seconds, then turn the switch ON.
	Power cord is not plugged in.		Ensure the dispenser power cord is plugged into a functioning outlet. Depress the reset button of a GFI outlet if equipped.
	No power at the outlet.		Have a qualified person check the <u>in-store</u> circuit-breaker to restore power to the circuit.
Dispenser will not dispense product.	Product tube is not inserted properly.		Verify the product tube is installed correctly, and is not pinched, twisted or bent.
Dispenser is leaking product.	Valve door not fully closed.		Confirm the valve door is fully closed and the thumbscrew is tightened securely.
	Product tube is not centered.		Ensure the product tube is centered properly in the dispensing valve assembly.
	Product accumulation within valve assembly.		Clean the valve assembly and surrounding area.
Compartment temperature is too warm or too cold.	Vents are covered.		Remove obstructions blocking the vents located on the top rear of the unit.
	Product was not fully pre-chilled prior to loading.		Check the product temperature. Product must be fully pre-chilled before loading in the dispenser.
	Defrost cycle just completed.		Check the temperature again after 15 minutes have elapsed.
	Compartment has ice and/or frost build-up.		Perform the standard preventative maintenance (PM) as outlined.
	The temperature control requires adjustment.	For <i>SELECT</i> Models	If the temperature is too warm, adjust the thermostat clockwise one segment/number.
	For <i>PREMIER</i> models, Contact KanPak Equipment Service.		If the temperature is too cold, adjust the thermostat counter-clockwise one segment/number.
ERR on Display, or Flashing Yellow LED	The unit requires servicing.		Contact KanPak Equipment Service.

Contact KanPak Equipment Service when unit requires servicing.

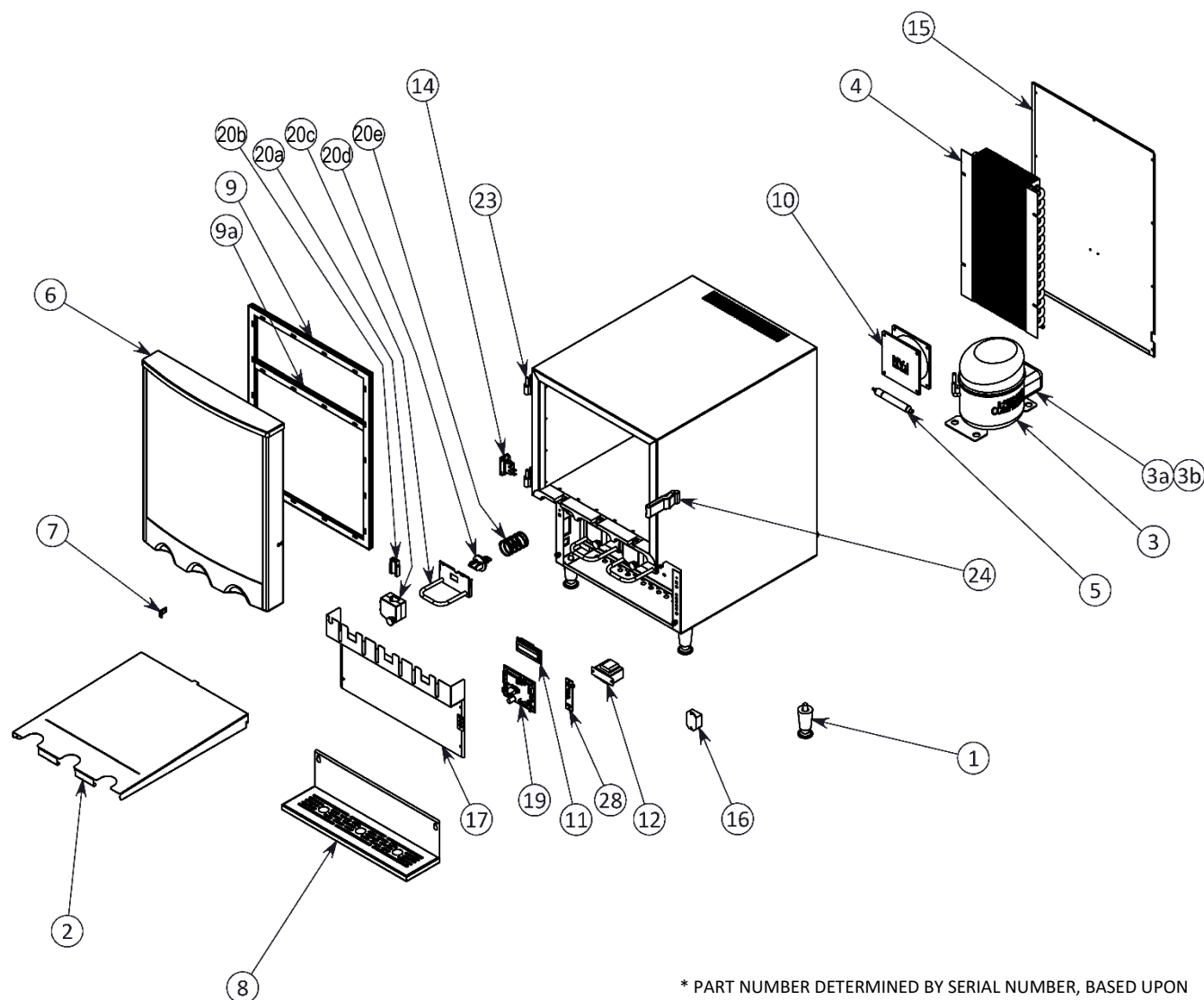
DRAWINGS



KanPak MODELS CDE-311 HV

PARTS DIAGRAM - CDE-311 HV

ITEM NO.	DESCRIPTION	PART NUMBER(S)*
1	Leg Assembly - Black	4-0090-0014
2	Bag-In-Box Tray	3-0000-0096
3	Compressor (Includes: a/b)	1-0000-0036
3a	Compressor Start Relay	1-0600-0042
3b	Compressor - Thermal Overload Protector	1-0600-0071
4	Condenser Assembly	4-0010-0112
5	Dryer - Filter, Liquid Line	2-0300-0034
6	Cabinet Door Assembly	4-0020-0148
7	Door Latch Hook Bracket	3-0000-0065
8	Drip Tray Assembly	4-0550-0023
9	Door Gasket - Main	3-0000-0657
9a	Door Gasket - Sub	3-0000-0717
10	Fan	1-0000-0031
	Fan (Alternate)	1-0000-0005
		1-0000-0024
11	LCD	1-0003-0013
12	Power Supply	1-0000-0038
14	Power Switch Assembly	1-0600-0067
15	Rear Access Cover Assembly, 311H/312H, SS	4-0030-0396
	Rear Access Cover Assembly, 311H/312H, BK	4-0030-0406
16	Main Relay	1-0600-0011
	Main Relay (Alternate)	1-0600-0014
		1-0600-0021
17	Cover Assembly - Front Lower Access, 311H, SS	4-0030-0416
	Cover Assembly - Front Lower Access, 311H, BK	4-0030-0426
19	PCB - Control Board	1-0003-0027
20	Valve Assembly Kit (Includes: a/b/c/d/e)	4-0560-0006
20a	Valve Door Sub-Assembly - 12mm Tube	4-0040-0006
20b	Block - Valve Door, Rear, 12mm Tube	3-0000-0576
20c	Valve Lever Assembly - 23mm Plunger	4-0030-0050
20d	Plunger - Valve, Tip, 23mm	3-0000-0479
20e	Spring - Valve	3-0000-0084
23	Hinge Assembly	4-0020-0011
24	Latch Assembly - Door	4-0020-0080
26	Thermometer Assembly (Not Shown)	4-0090-0022
27	Temperature Sensor (Not Shown)	1-0300-0015
28	LED Indicator Assembly	4-0020-0168
29	Power Cord - 120 VAC (Not Shown)	1-0300-0041
30	Packaging Kit (Not Shown)	7-0000-3114



* PART NUMBER DETERMINED BY SERIAL NUMBER, BASED UPON ORIGINAL EQUIPMENT SPECIFICATIONS AND DATE OF MANUFACTURE.

WARRANTY

All dispensing equipment manufactured by KanPak is warranted against defects in materials and workmanship for a period of one (1) year from the date of purchase. This Warranty does not apply to installation or problems because of installation. This Warranty does not apply to normal preventative maintenance, maintenance or adjustment.

This warranty is subject to the following conditions:

- This Warranty applies to the original owner only and is not assignable.
- Should any equipment fail to function in its intended manner under normal use within the limits defined in this Warranty, at the option of KanPak such equipment will be repaired or replaced by KanPak or its Authorized Service Agency. KanPak will be responsible only for charges incurred or service performed by its Authorized Service Agencies. The use of other than KanPak Authorized Service Agencies will void this Warranty and KanPak will not be responsible for such work or any charges associated with such work. The closest KanPak Authorized Service Agency must be used.

TIME PERIOD

One Year on parts and labor, effective from the date of shipment unless otherwise specified. KanPak reserves the right to replace a unit in warranty in lieu of a service call. The Authorized Service Agency may, at its option, require proof of purchase. Parts replaced under this Warranty are warranted for the unexpired portion of the original equipment warranty only. A service consultant is available to assist you during our normal business hours. All service-related issues will be addressed by a return telephone call the next business day.

WARRANTY PROCEDURE

1. Secure the model and serial number from the data label on the lower left side of the dispenser.
2. Call the number provided on the service label on the dispenser.
3. The service agency will discuss the issue with you and if necessary send a replacement unit. The cost of the replacement unit and the freight charges will be added to your account until the out of service unit has been returned as requested by the service agency.
4. Once the out of service dispenser is received and meets the conditions of the warranty the only charge on your account will be the freight of shipping the replacement unit.
5. To order parts, call the service center and the appropriate parts will be sent to your location.

WARRANTY EXCLUSIONS

The following conditions are not covered by this Warranty:

- Equipment failure related to improper installation, improper utility connection or supply, and problems due to ventilation.
- Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment on which the model number or serial number has been removed or altered. If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter. This Warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. KanPak does not assume any liability for extended delays in replacing or repairing any items beyond its control. In all cases, the use of other than KanPak authorized OEM replacement parts will void this Warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial applications

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS AND CONSTITUTES THE ENTIRE LIABILITY OF KANPAK IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.

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