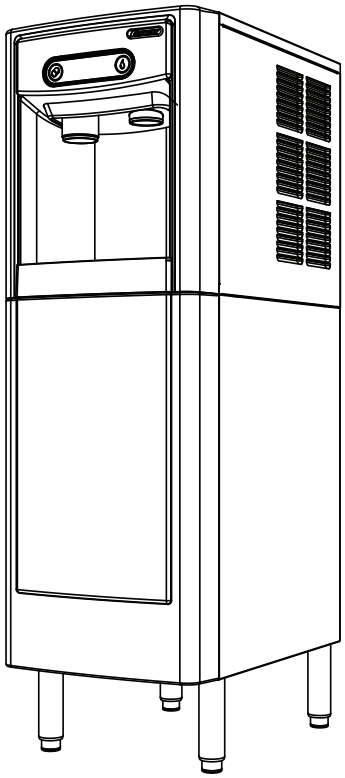
FOLLETT®
Innovative solutions, inspired by ice

Ice and Sparkling Water Dispenser with Chewblet® Ice Machine
7CI100A, 7FS100A, 15CI100A, 15FS100A

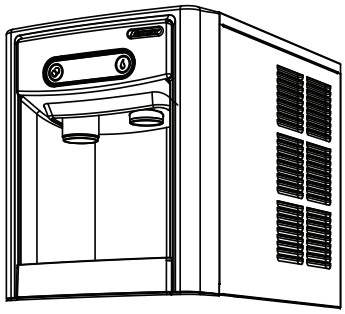
Installation, Operation and Service Manual

Serial numbers after K70778

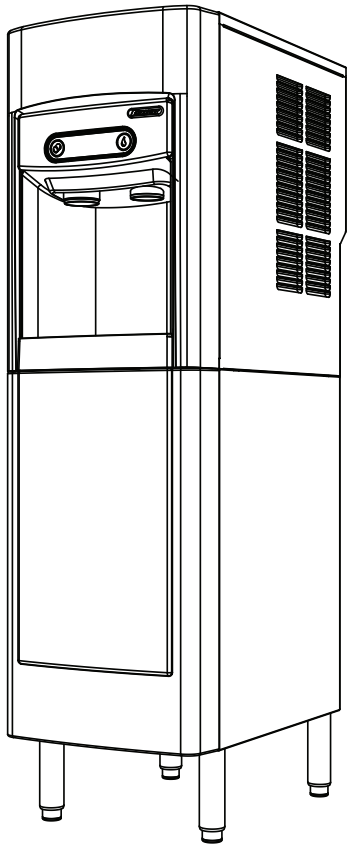
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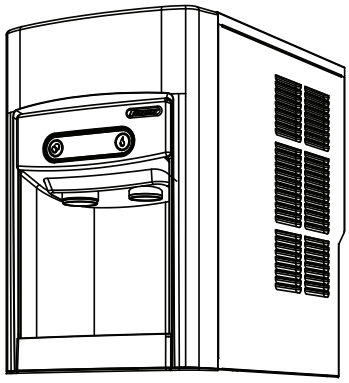
7CI100A



15FS100A



15CI100A



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01156496R05

READ ME FIRST!

Follett 7/15 Series Sparkling - Installation Checklist

Before beginning: ☑

- ☐ Separate boxes for dispenser, carbonator, installation kit, and accessories.
- ☐ Customer-supplied, beverage-grade CO_2 cylinder is present and full.

Assemble system: ☑

- ☐ Sparkling water, still water, and power cord installed between carbonator and dispenser.
- ☐ Water block flood protection device set to "**2**" and installed vertically after tee on the water line to the carbonator water inlet.
- ☐ ShockBlok water pressure regulator installed after water block and before carbonator water inlet.
- ☐ CO_2 regulator set to 60 psi.

Turn on water, plug in dispenser – leave carbonator and CO_2 off: ☑

- ☐ No leaks in plumbing connections. Check before reinstalling dispenser side panel.
- ☐ Carbonator air is bled according to installation instructions.

Turn on carbonator and CO_2 : ☑

- ☐ Sparkling and still water flow from correct button press.
- ☐ Carbonator pump cycles on and off between sparkling water dispenses.
- ☐ Perform 4 separate 16 oz sparkling water dispenses.

Notes: Allow carbonator pump to cycle off between dispenses.
Do not exceed 32 oz continuous sparkling dispense.
Allow at least 1 hour for chiller to reach optimal temperature.

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About Follett Sparkling Water

Follett's 7 and 15 Series Sparkling Water and Ice dispensers produce Follett's consumer-preferred Chewblet® nugget ice as well as chilled and sparkling water. Follett's premium sparkling drinking water is characterized by small, dense bubbles. Follett does not produce the large "popping" bubbles found in sugary soda drinks. A good comparison for Follett's sparkling water would be Perrier or Pellegrino. It is important to note this distinction. Customers who are seeking the big-bubbles found in club soda or soft drinks may be disappointed. However, taste tests conducted by Follett at a variety of test sites have verified a high level of approval for Follett's sparkling water.

Two factors play a large part in producing quality sparkling water. First, the water being injected with food grade CO_2 must be controlled between 46 F – 51 F. Second, the incoming water must have the proper range of mineral content. Too many minerals can lead to premature scaling of the ice maker and the need for excess product maintenance. Too few minerals can result in flavorless sparkling water which can go flat quickly. To ensure the highest quality sparkling water, the water supply (after filtration) must have a hardness between 80 ppm and 400 ppm TDS. Test your water first and filter as necessary to achieve the appropriate hardness. Filtration should also remove any chlorine tastes from the water, another enemy of good sparkling water taste.

An appropriate source of CO_2 must be in place prior to installation of this ice and water dispenser. It is critical that the Follett sparkling system be fed only food grade CO_2. Follett does not sell or distribute CO_2. Follett provides a regulator for standard UN1013 beverage grade CO_2 tanks with a CGA-320 thread. The CO_2 tanks and CO_2 itself must be sourced locally by the end user. Tanks must be secured at all times to prevent from tipping, and must be stored below 120°F. There are a variety of local codes and restrictions about the handling and storage of CO_2 across the U.S. Please consult a local CO_2 distributor for more information. Follett can provide some limited guidance to help find an appropriate source for CO_2, however, Follett does not guarantee the ability to provide a CO_2 contact in every market.

Welcome

Follett equipment enjoys a well-deserved reputation for excellent performance, long-term reliability and outstanding after-the-sale support. To ensure that this equipment delivers that same degree of service, review this guide carefully before you begin your installation.

Should you need technical help, please call our Technical Service group at (877) 612-5086 or (610) 252-7301.

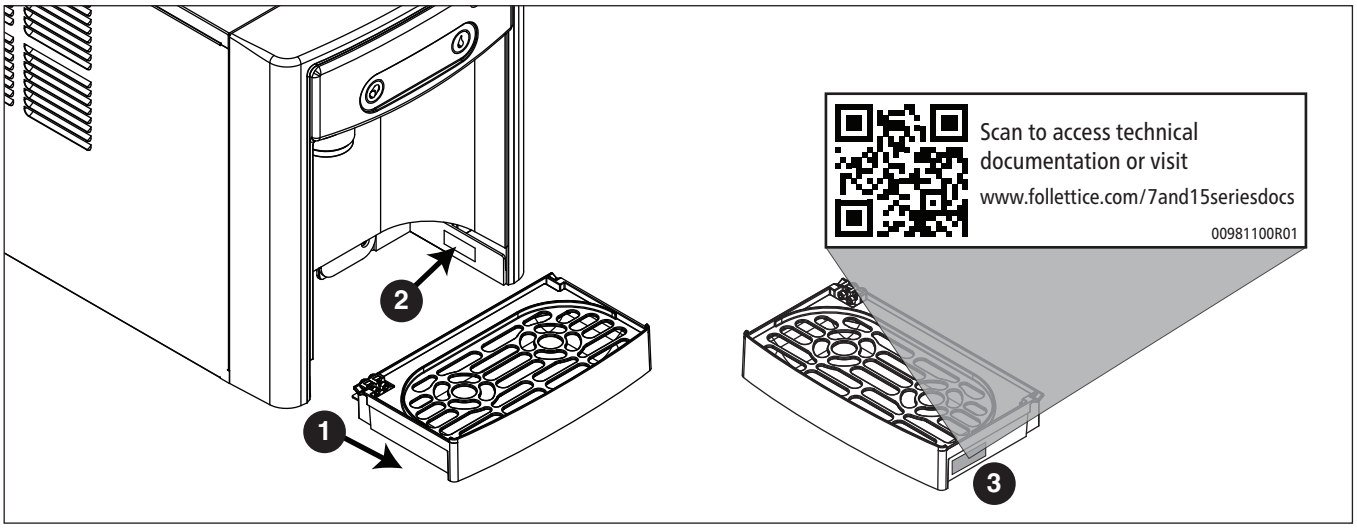
Please have your model number, serial number and complete and detailed explanation of the problem when contacting Technical Service.

Getting Started

After uncrating and removing all packing material, inspect the equipment for concealed shipping damage. All freight is to be inspected upon delivery. If visible signs of damage exist, please refuse delivery or sign your delivery receipt "damaged." Follett Customer Service must be notified within 48 hours. Wherever possible, please include detailed photos of the damage with the original packaging so that we may start the freight claim process.

Before You Begin

If needed, the serial number of your dispenser can be found by removing the drip tray ❶ and locating the serial number label ❷. A QR Code is located on the right hand side of the drip tray ❸. This code allows you to access manuals, technical bulletins, and on-line training related to the 7 Series and 15 Series dispensers.



Check your paperwork to verify that you received the correct dispenser. Follett configuration numbers are designed to provide information about the type of dispenser you are receiving. The following is an explanation of the different model numbers.

7	CI	100	A

Dispenser Storage Capacity	Configuration	Icemaker Capacity	Condenser
7 lb (3.1 kg) 15 lb (6.8 kg)	CI Countertop FS Freestanding	100 lbs (45.3 kg) per day	A Air-cooled

Carbonator Installation Kit Contents

Please confirm the contents of your Carbonator Installation kit:

- 1 – CO_2 regulator
- 15 ft – ¼" OD tubing
- 1 – Carbonator cradle bracket
- 1 – Carbonator power cord
- 1 – ¼" sparkling water tube assembly
- 1 – 3/8" chilled still water tube assembly
- 2 – Carbonator front brackets
- 1 – ¼" plug fitting
- 1 – ¼" tee fitting
- 8" rubber edging
- 1 – ShokBlok water pressure regulator
- 5 – 10-32 self tapping screws
- 1 – Water Block kit includes:
  - 1 – Water Block flood prevention device
  - 1 – Water Block mounting bracket
  - 2 – ¼" tube x ¾" GHT fittings
  - 1 – ¾" GHT x ¾" GHT fitting
  - 1 – 8-32 self tapping screw

Important Safety Information

Please read and adhere to the following safety information while installing, using, or servicing your Follett Ice Dispenser.

1. Always disconnect power before servicing the dispenser.
2. Ice is slippery. Maintain counters and floors around dispenser in a clean and ice-free condition.
3. Ice is food. Follow the recommended cleaning and sanitizing instructions to maintain cleanliness of delivered ice.

Specifications

Dispenser Dimensions

	7CI100A	7FS100A	15CI100A	15FS100A
Width	14.50" (40 cm)	14.50" (36.8 cm)	14.50" (40 cm)	14.50" (40 cm)
Depth	22.12" (56.2 cm)	22.12" (56.2 cm)	23.50" (59.7 cm)	23.50" (59.7 cm)
Height	17.50" (44.5 cm)	41.88" (106.4 cm)	22.50" (57.2 cm)	46.75" (118.7 cm)
Unit Shipping Weight	90 lb (41 kg)	120 lb (54 kg)	100 lb (45 kg)	130 lb (60 kg)

Carbonator Dimensions

Width	10.25" (26.01 cm)
Depth	16.38" (41.6 cm)
Height	16.38" (41.6 cm)
Unit Shipping Weight	58.5 (26.5 kg)

Ambient Information

CAUTION!

The 7CI100A/7FS100A and 15CI100A/15FS100A are for indoor use only. Designed for commercial use. Follett is not able to provide in-house services for residential installations.

	Maximum*	Minimum*
Air Temperature†	100 F (38 C)	50 F (10 C)
Water Temperature	90 F (32.2 C)	40 F (4.5 C)
Water Pressure	70 psi (483 kpa)	10 psi (69 kpa)
Relative Humidity	55% at 78 F (25.5 C)	

* Use outside of these limitations is misuse and will void warranty.
† Best performance is achieved between 80 F (27 C) and 50 F (10 C).

Plumbing

- Water Inlet: 1/4" OD push-to-connect
- Optional Drain Accessory Kit (item# 00956375 or 00981977): 1/2" ID tubing
- Water shut-off recommended within 5 ft (1.5 m) of dispenser

Specifications

Water

WARNING!

Connect to potable water supply only.

- Water Mineral Content:
  - TDS: greater than 80 ppm (mg/l) but less than 400 ppm (mg/l)
  - Hardness: Less than 200 mg/l (12 gpg)
- Not recommended for use with softened water

Clearances

- 3" (7.62 cm) behind and on each side of dispenser for electrical and connection and ventilation
- 4" (10.2 cm) around chiller/carbonator

Electrical

- 115V, 60 Hz, 1 phase, 6.5A, maximum fuse 15A
- Connect to dedicated 15A circuit, fuse or breaker
- Must be grounded - requires 3-prong outlet. Do not remove ground.

Refrigeration

WARNING!

Do not damage the refrigerant circuit. Refrigerant can cause personal injury and/or damage dispenser.

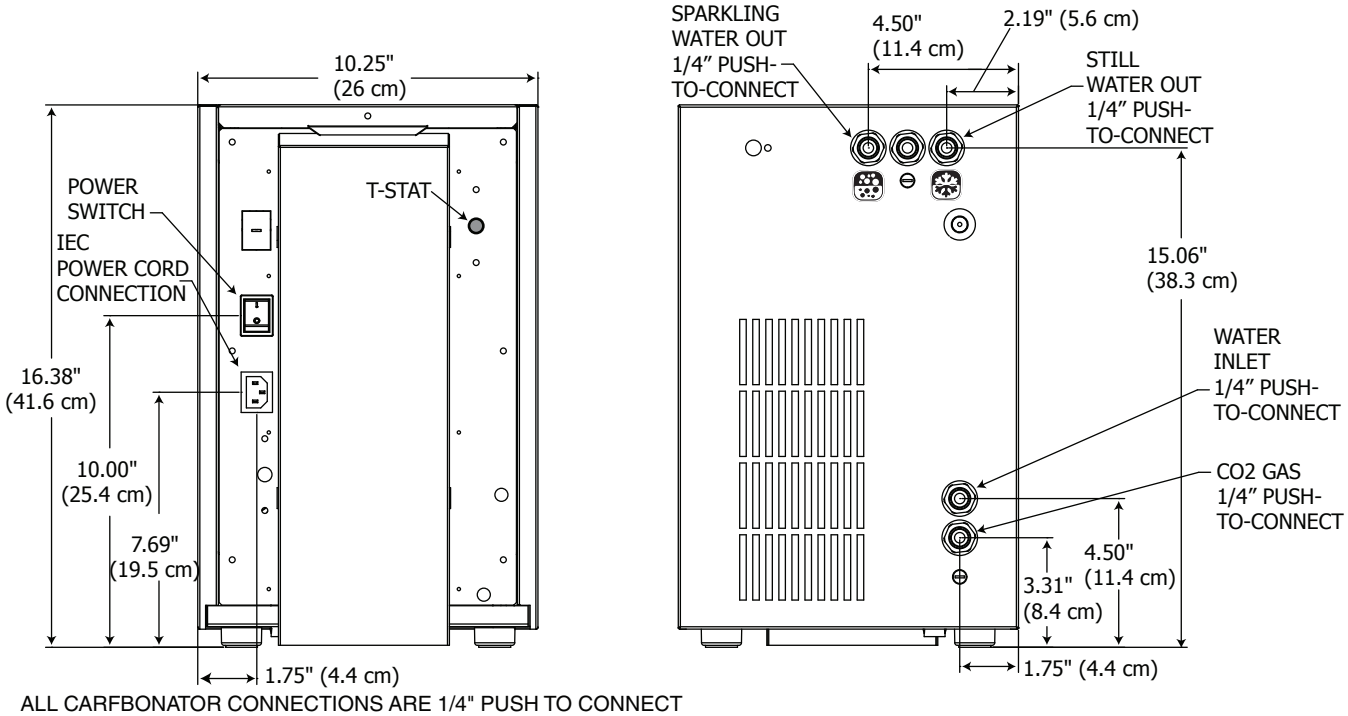
Refrigerant R134a

- Dispenser: 5.0 ounces (142 grams)
- Chiller/Carbonator: 1.94 ounces (55 grams)

Heat Rejection

- 1700 BTU/hr (498 W) - dispenser
- 450 BTU/hr (132 W) - chiller/carbonator

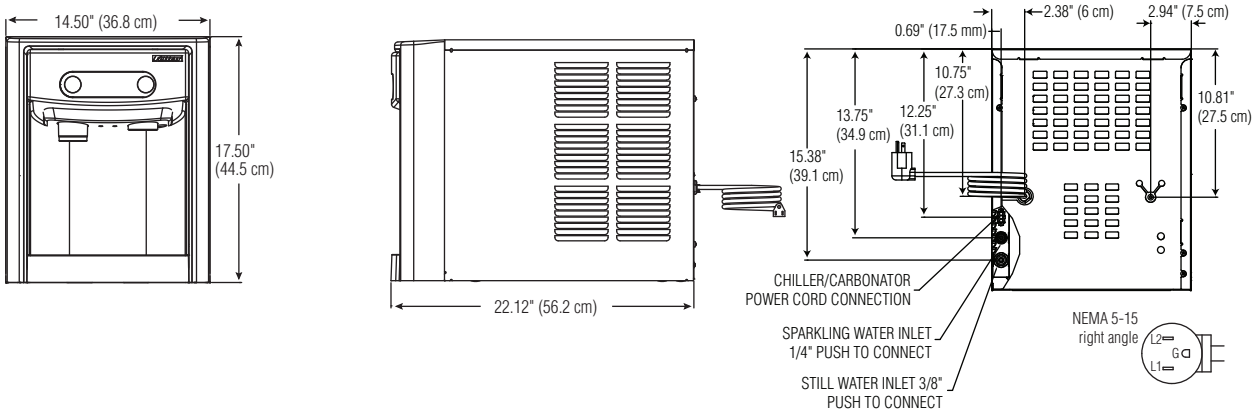
Chiller/Carbonator Detailed Drawing



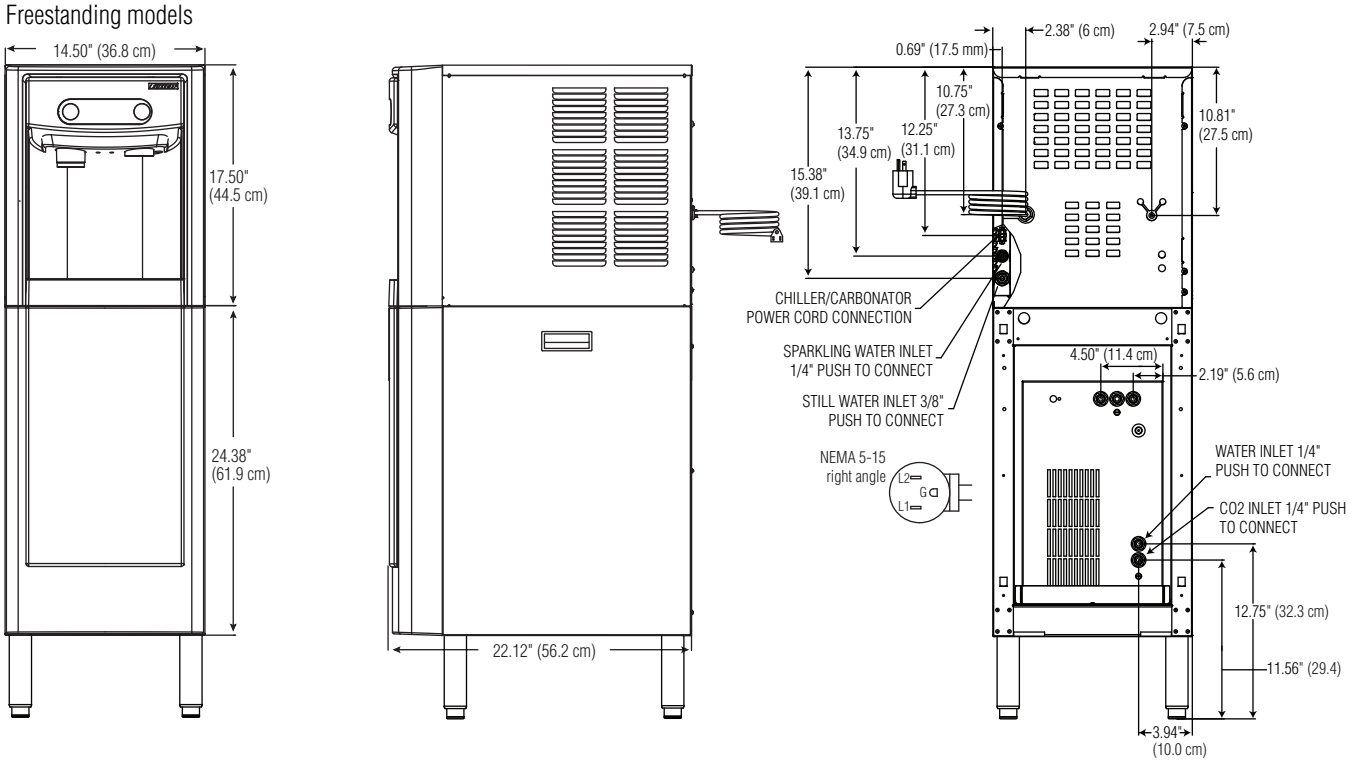
ALL CARFBONATOR CONNECTIONS ARE 1/4" PUSH TO CONNECT

7 Series Detailed Drawing

Countertop models

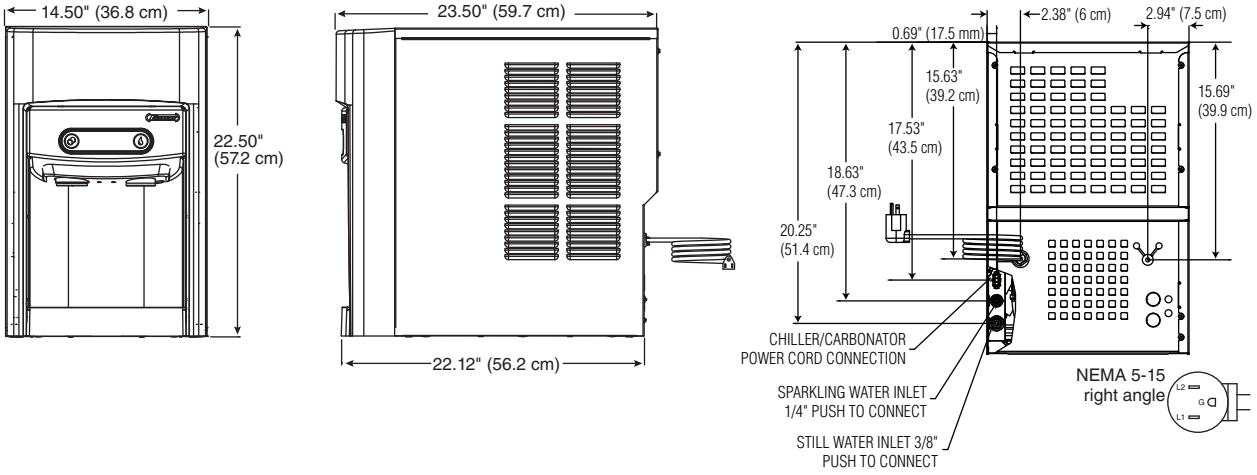


Freestanding models

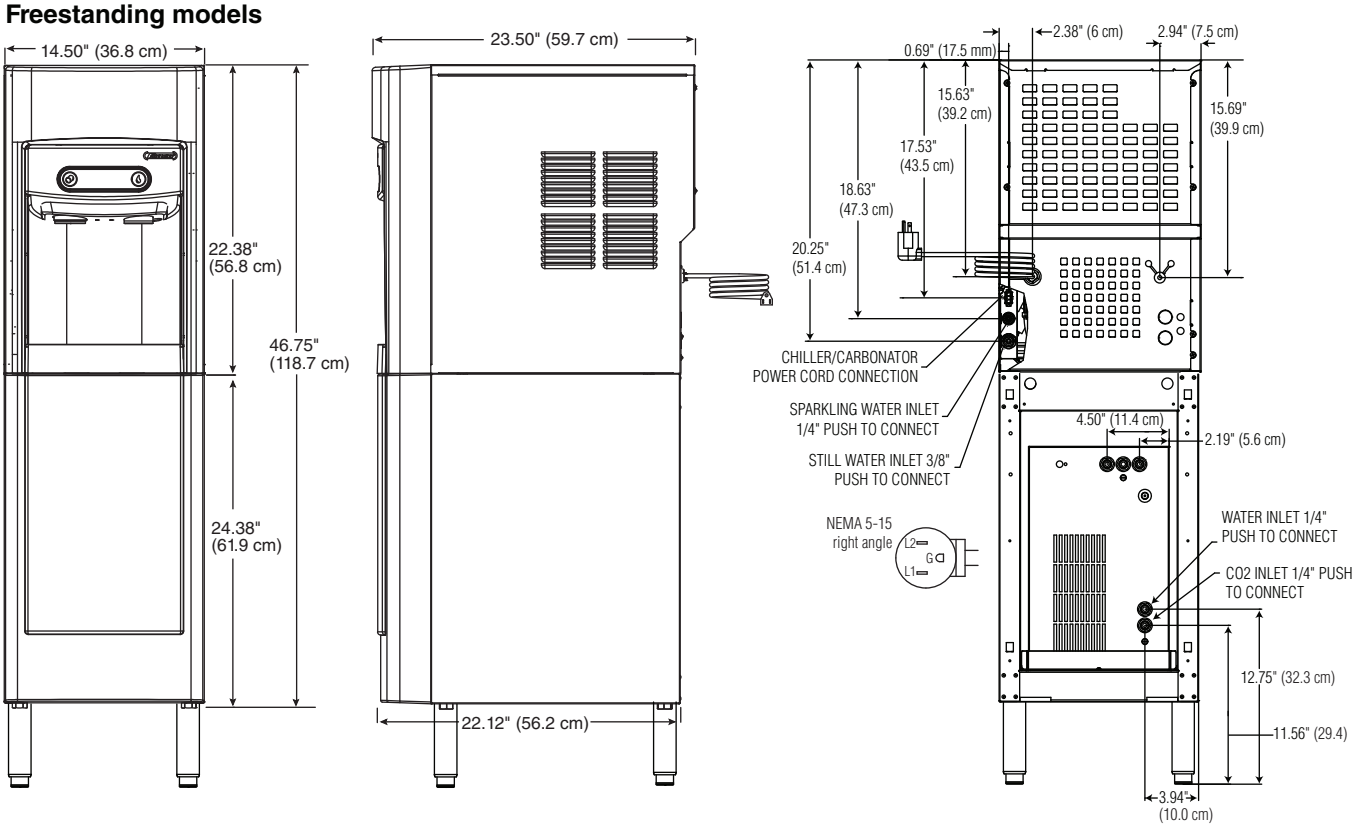


15 Series Detailed Drawing

Countertop models



Freestanding models



Installation

CAUTION!

No service or maintenance should be performed until the technician has thoroughly read this service manual. Except for routine cleaning and sanitizing, only qualified technicians should attempt to service or maintain this equipment.

Countertop Installation

The 7 Series countertop model is designed to fit on counters underneath standard mounted cabinets, this does not apply to 15 Series models or any model using optional leg accessory. See ***page 6*** for dimensions. Installation instructions for freestanding model may be found on ***page 12***.

1. A clearance of at least 3" (7.62 cm) is required behind and on each side of the dispenser for electrical connection and ventilation **(Fig. 1)**.
2. Position dispenser in desired final location and trace opening for countertop cutout (right-side panel must be removed) or use **Fig. 2** to locate cutout.
3. Use appropriate tool to make cutout.

Fig. 1

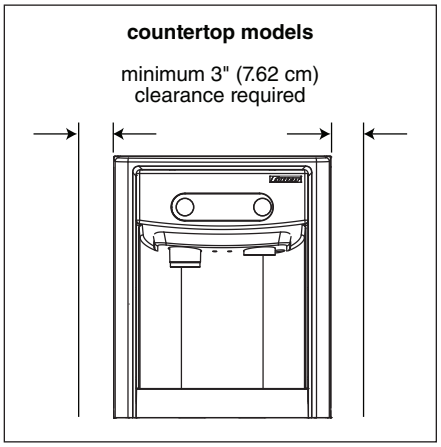
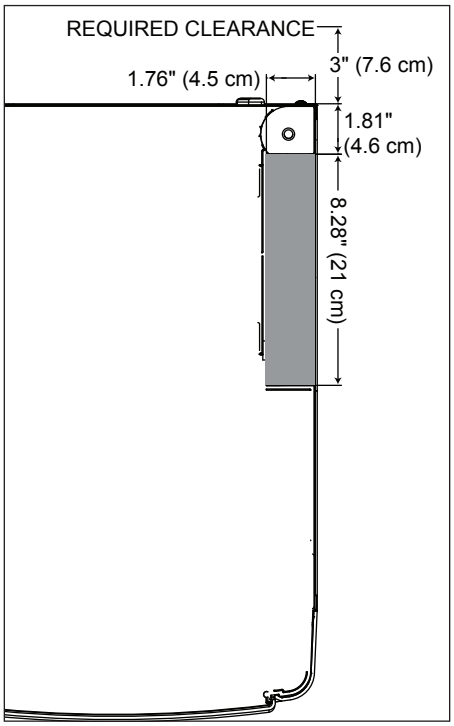


Fig. 2

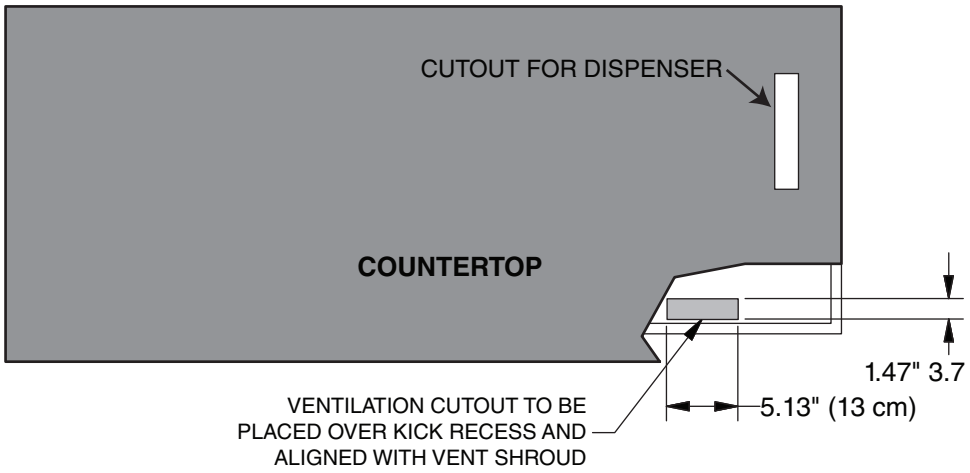


4. Position chiller/carbonator in cabinet (allow for required clearances, 4" (10.2 cm) on sides and back) and mark for toe-kick recess cutout **(Fig. 3)**.
5. Use appropriate tool to make toe-kick recess cutout.
6. Rough-in the electrical service and water line(s).
   - Electrical: 115V, single phase, 15A receptacle required. The dispenser has an integral 8 ft (2.4 m) cord and plug. The chiller/carbonator connects to the dispenser via a supplied 6 ft (1.83 m) power cord.
   - Water: supply line (with shut-off valve) connects to the dispenser's 1/4" NPT male inlet. A tee fitting can be employed to supply both the dispenser and chiller/carbonator from a single shut-off valve. Alternatively, a second supply line (with shut-off valve) can be installed within the cabinet for the chiller/carbonator's 1/4" push-to-connect inlet.

NOTICE!

If installing optional Drip Tray Drain Kit or Leg Accessory, complete those steps before proceeding. Refer to instructions included with the Drip Tray Drain Kit, or see ***page 12*** *for Leg Accessory instructions.*

Fig. 3



7. Place chiller/carbonator unit on floor in front of dispenser.
8. Follow the Final Connections instructions for countertop models that follows.

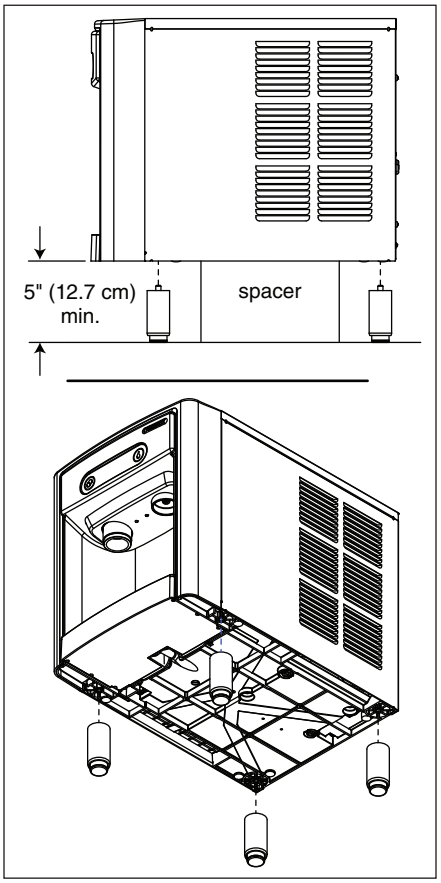
Optional Leg Accessory Installation

CAUTION!

Use caution when tipping the dispenser during leg installation. Do not lay unit on back or side. DO NOT EXCEED 30° angle. Tipping more than 30° can result in compressor malfunction.

1. If installing optional 4" Leg Accessory (item# 00956300), place a 5" (12.7 cm) spacer underneath the dispenser to ease installation.
2. Remove four plastic, thread-protecting plugs from bottom of dispenser.
3. Screw each leg into chassis **(Fig. 4)**.

Fig. 4

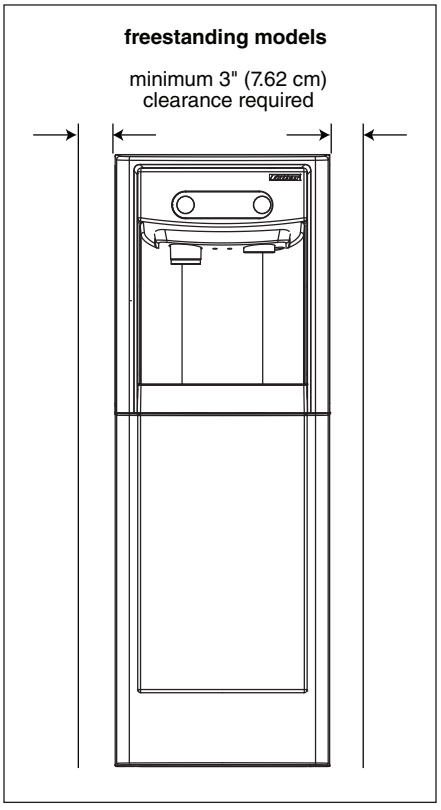


Freestanding Installation

Installation instructions for countertop model may be found on ***Countertop Installation on page 10***.

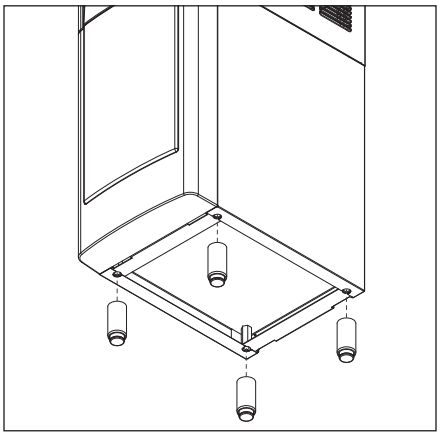
1. A clearance of at least 3" (7.62 cm) is required behind and on each side of the dispenser for electrical connection and ventilation **(Fig. 5)**.
2. Rough-in the electrical service and water line(s).
   - Electrical: 115V, single phase, 15A receptacle required. The dispenser has an integral 8 ft (2.4 m) cord and plug. The chiller/carbonator connects to the dispenser via a supplied power cord.
   - Water: supply line (with shut-off valve) connects to 1/4" push-to-connect Tee that splits the supply to the dispenser and chiller/carbonator (also 1/4" push-to-connect).

Fig. 5



1. To install 6" Leg Accessory (item# 00956318), tilt or lay base stand on side and screw each leg into stand **(Fig. 6)**.

Fig. 6



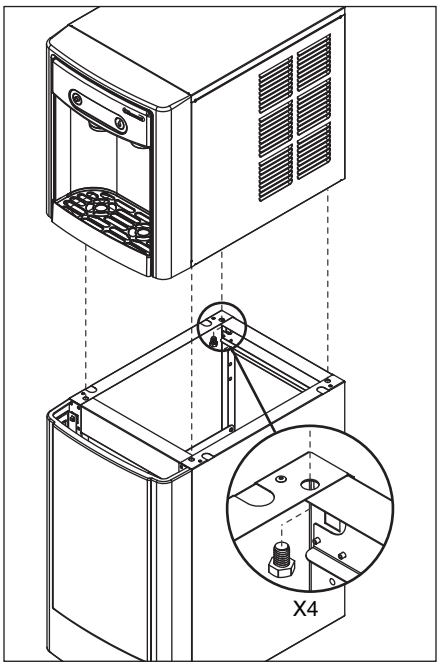
2. Remove four plastic, thread-protecting plugs from bottom of dispenser.
3. Attach dispenser to base stand with supplied hardware **(Fig. 7)**.

NOTICE!

If installing optional Drip Tray Drain Kit, refer to instructions included with the Drip Tray Drain Kit.

4. Place chiller/carbonator unit on floor in front of dispenser.
5. Follow the Final Connections instructions for countertop models that follows.

Fig. 7



Final Connections - Countertop Installation

1. Use 1/4" OD tubing to plumb incoming water (above countertop) to the fitting on the rear of the dispenser **(Fig. 8.1)**.
2. Mount the Flood Prevention Valve bracket inside the cabinet. Refer to the instructions included with the Flood Prevention Valve and set the Valve to the **"2"** position using the included key.
3. Use 1/4" OD tubing to plumb incoming water (below countertop) to the Flood Prevention Valve, assuring the correct length so that it snaps into the mounting bracket (note proper flow direction) **(Fig. 8.2)**.
4. Plumb to the Water Pressure Regulator **(Fig. 8.3)**.
5. Then plumb to the Chiller/Carbonator **(Fig. 8.4)** assuring there is enough line that the Chiller/Carbonator can be removed and set in front of the cabinet. Note proper flow direction for the devices and the Flood Prevention Valve must be mounted vertically.
6. Remove the right side panel of the dispenser (see Page 24) to expose the Chiller/Carbonator connections.
7. Install the insulated Sparkling and Chilled Still water lines and the power cord to the dispenser, routing the lines down through the cutout in the countertop **(Fig. 8.5)**.

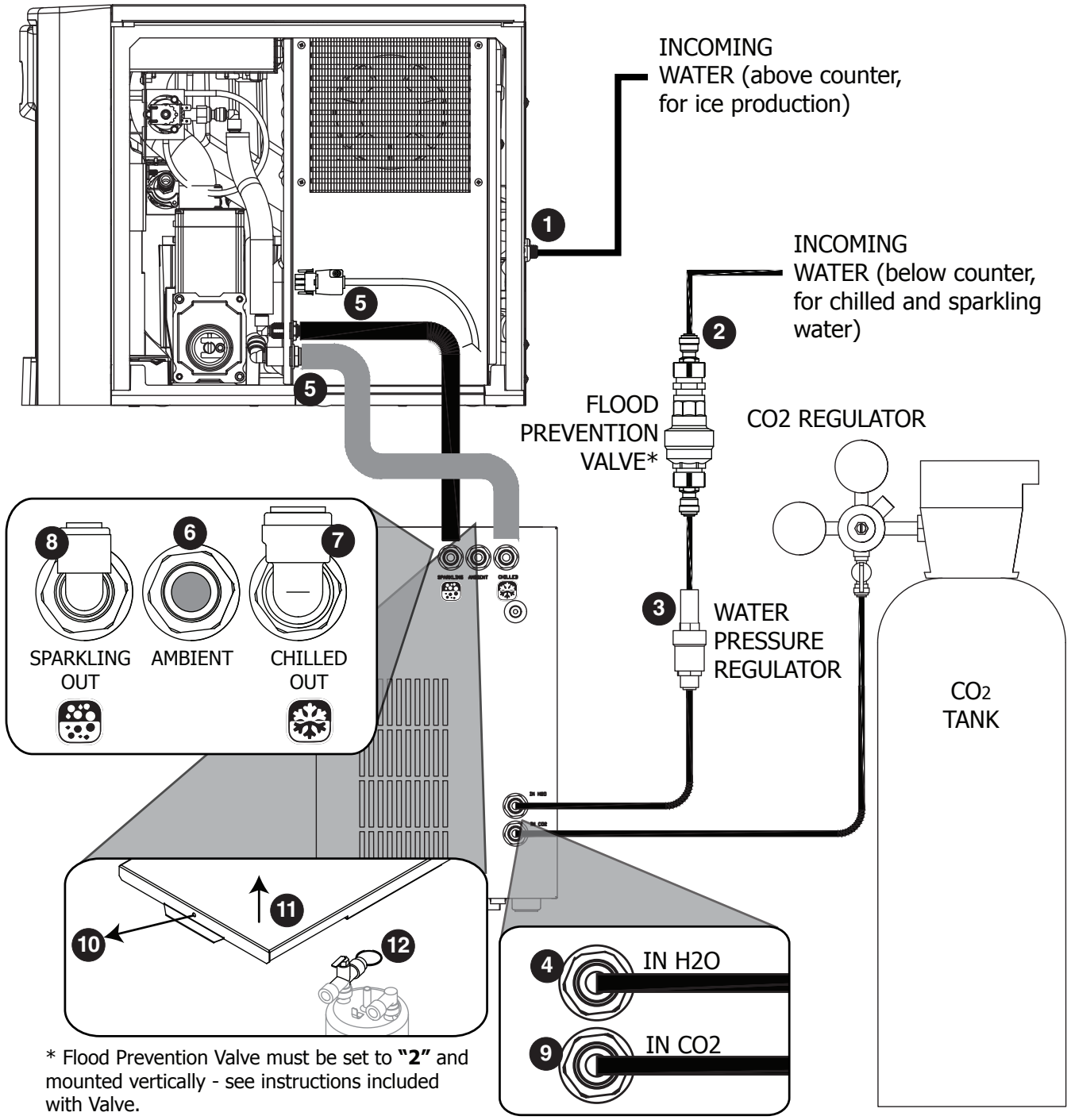
Note: Water lines are supplied at 6 ft (1.83 m) lengths. Note the Chilled Still water is 3/8" OD tubing and the Sparkling water is 1/4" OD tubing.

8. Install the plug in the center Ambient Water Out of the Chiller/Carbonator **(Fig. 8.6)**.
9. Connect the Chilled Still water 3/8" OD tubing to the Chiller/Carbonator **(Fig. 8.7)**.
10. Connect the Sparkling water 1/4" OD tubing to the Chiller/Carbonator **(Fig. 8.8)**.
11. Install the tube fitting and flare washer onto the CO_2 regulator. Install the CO_2 pressure regulator onto the CO_2 tank. Make sure that the CO_2 tank is installed in a location with appropriate tipping prevention according to local codes. Installing an OSHA approved cylinder rack with chain in an adjacent cabinet with easy access for cylinder change-outs is recommended.
12. Install 1/4" OD LLDPE tubing from the regulator to the back of the Chiller/Carbonator **(Fig. 8.9)**.
13. Leave the shutoff valve in the OFF position and open the cylinder valve. Using a flat blade screwdriver adjust the CO_2 pressure to 60 psi on the top gauge. (The CO_2 cylinder is not supplied and is the responsibility of the customer.)
14. Turn on water and leave CO_2 off. Make sure all water valves are open and check for leaks.
15. Plug in the dispenser *but do not turn Chiller/Carbonator on at this point*.
16. Dispense 1 liter Still water from the dispenser, then dispense 1 liter Sparkling water (**Note:** At this point, the water will not be carbonated).
17. Remove the screw from the Chiller/Carbonator top panel **(Fig. 8.10)** and remove top panel **(Fig. 8.11).**
18. Pull the Chiller/Carbonator safety valve ring **(Fig. 8.12)** until water starts to come out of the side of the fitting and release immediately. It may take up to a minute for water to run from the safety valve. Reinstall Chiller/Carbonator top panel.

Note: This procedure is required to remove an air bubble upon initial installation which can prevent the machine from functioning properly. If air is trapped, the carbonation pump will continue running and eventually fault. This requires a power cycle to reset.

19. Open the CO_2 valve on the CO_2 regulator and turn ON the power switch on the front of the Chiller/Carbonator. Make sure the thermostat on the front of the Chiller/Carbonator is set to the coldest position **(7)**. Dispense Sparkling water until you hear the Chiller/Carbonator pump turn on (Note: the pump is very quiet). The pump should turn off again within a few seconds depending on how much carbonated water is dispensed. Perform at least 3 dispenses to cycle the pump and assure there is no trapped air in the system.
20. Install Chiller/Carbonator cradle into cabinet. Slide Chiller/Carbonator into cabinet between the cradle opening and assure the Chiller/Carbonator exhaust shroud is located above the cutout in the toe-kick recess. Allow 2-4 hours for the Chiller/Carbonator to reach temperature.

Fig. 8



* Flood Prevention Valve must be set to **"2"** and mounted vertically - see instructions included with Valve.

Sparkling water draining procedure

1. Turn off carbonator power and incoming water.
2. Dispense all Sparkling Water until only CO_2 comes out (approx. 32 oz.)
3. Turn off CO_2 and dispense from Sparkling button to evacuate remaining CO_2.
4. Disconnect water, CO_2 and power from carbonator.

Final Connections - Freestanding Installation

1. Mount the Flood Prevention Valve bracket to the rear of the base stand **(Fig. 9.1)**.
2. Refer to the instructions included with the Flood Prevention Valve and set the Valve to the **"2"** position using the included key.
3. Use 1/4" OD tubing to plumb incoming water to the tee fitting **(Fig. 9.2)**.
4. Use 1/4" OD tubing to plumb from the tee fitting to the fitting on the rear of the dispenser **(Fig. 9.3)**.
5. Use 1/4" OD tubing to plumb from the tee to the Flood Prevention Valve, assuring the correct length so that it snaps into the mounting bracket (note proper flow direction) **(Fig. 9.4)**.
6. Use 1/4" OD tubing to plumb to the Water Pressure Regulator **(Fig. 9.5)**.
7. Then plumb to the Chiller/Carbonator **(Fig. 9.6)** assuring there is enough line that the Chiller/Carbonator can be removed and set in front of the base stand.
8. Remove the right side panel of the dispenser (see Page 24) to expose the Chiller/Carbonator connections. Cut a 1.25" length of the rubber edging. Install the 1.25" length on the short edge of the base stand pass through **(Fig. 9.7)** and the remaining 6.75" length on the long edge **(Fig. 9.8)**.
9. Install the insulated Sparkling and Chilled Still water lines and the power cord to the dispenser, routing the lines down through the base stand **(Fig. 9.9)**.

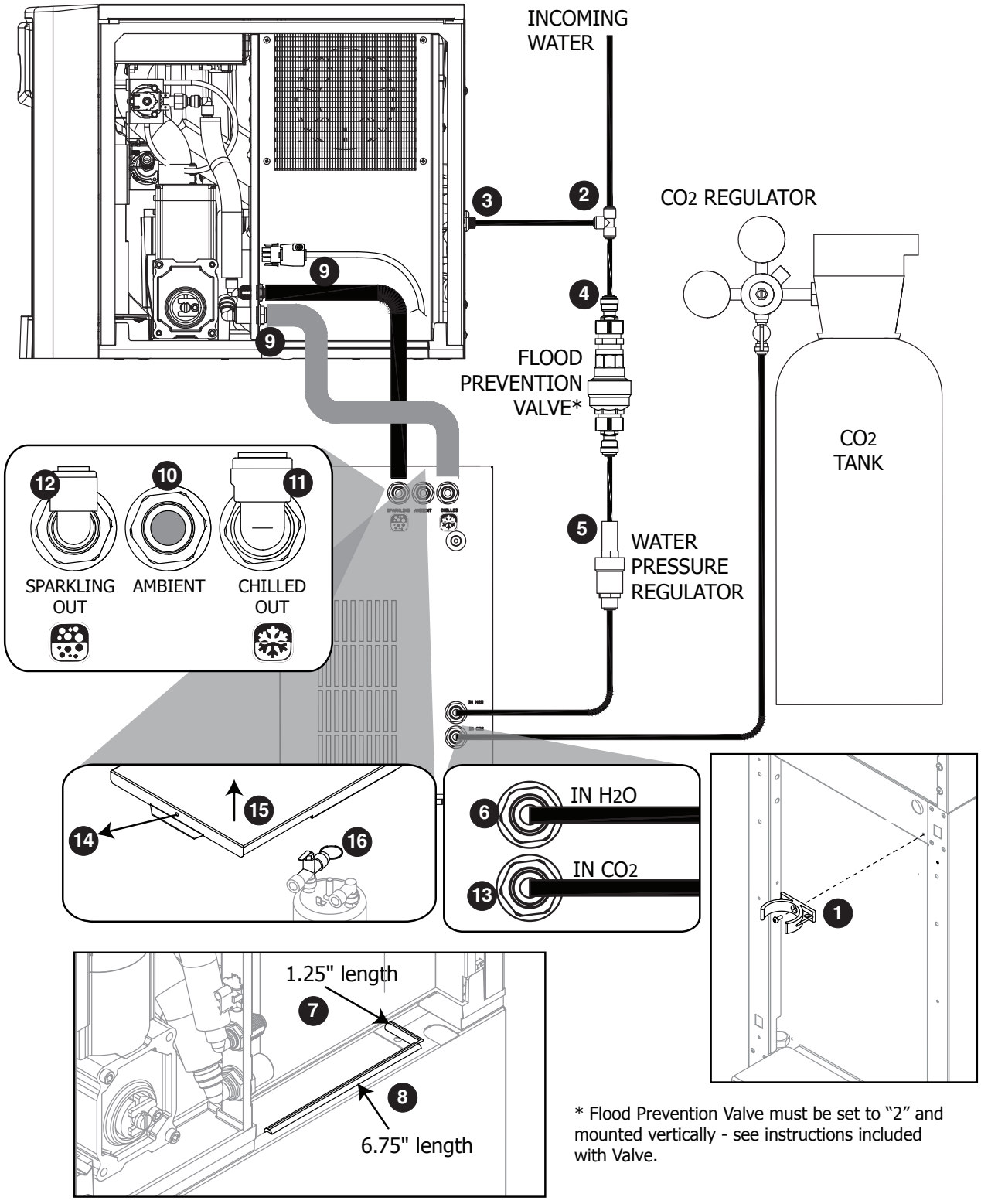
Note: Water lines are supplied at 6 ft (1.83 m) lengths, but can be trimmed to 4 ft length for freestanding applications. Note the Chilled Still water is 3/8" OD tubing and the Sparkling water is 1/4" OD tubing.

10. Install the plug in the center Ambient Water Out of the Chiller/Carbonator **(Fig. 9.10)**.
11. Connect the Chilled Still water 3/8" OD tubing to the Chiller/Carbonator **(Fig. 9.11)**.
12. Connect the Sparkling water 1/4" OD tubing to the Chiller/Carbonator **(Fig. 9.12)**.
13. Install the tube fitting and flare washer onto the CO_2 regulator. Install the CO_2 pressure regulator onto the CO2 tank. Make sure that the CO_2 tank is installed in a location with appropriate tipping prevention according to local codes. Installing an OSHA approved cylinder rack with chain in an adjacent cabinet with easy access for cylinder change-outs is recommended.
14. Install 1/4" OD LLDPE tubing from the regulator to the back of the Chiller/Carbonator **(Fig. 9.13)**.
15. Leave the shutoff valve in the OFF position and open the cylinder valve. Using a flat blade screwdriver adjust the CO_2 pressure to 60 psi on the top gauge. (The CO_2 cylinder is not supplied and is the responsibility of the customer.)
16. Turn on water and leave CO_2 off. Make sure all water valves are open and check for leaks.
17. Plug in the dispenser *but do not turn Chiller/Carbonator on at this point*.
18. Dispense 1 liter Still water from the dispenser, then dispense 1 liter Sparkling water (**Note:** at this point, the water will not be carbonated).
19. Remove the screw from the Chiller/Carbonator top panel **(Fig. 9.14)** and remove top panel **(Fig. 9.15).**
20. Pull the Chiller/Carbonator safety valve ring **(Fig. 9.16)** until water starts to come out of the side of the fitting and release immediately. It may take up to a minute for water to run from the safety valve. Reinstall Chiller/Carbonator top panel.

Note: This procedure is required to remove an air bubble upon initial installation which can prevent the machine from functioning properly. If air is trapped, the carbonation pump will continue running and eventually fault. This requires a power cycle to reset.

21. Open the CO_2 valve on the CO_2 regulator and turn ON the power switch on the front of the Chiller/Carbonator. Make sure the thermostat on the front of the Chiller/Carbonator is set to the coldest position **(7)**. Dispense Sparkling water until you hear the Chiller/Carbonator pump turn on (Note: the pump is very quiet). The pump should turn off again within a few seconds depending on how much carbonated water is dispensed. Perform at least 3 dispenses to cycle the pump and assure there is no trapped air in the system.
22. Install Chiller/Carbonator cradle into base stand. Slide Chiller/Carbonator into base stand between the cradle opening and assure the Chiller/Carbonator exhaust shroud is located above the cutout in the base stand. Install the front Chiller/Carbonator retaining brackets into the base stand and replace the base stand cover. Allow 2-4 hours for the Chiller/Carbonator to reach temperature.

Fig. 9



Sparkling water draining procedure

1. Turn off carbonator power and incoming water.
2. Dispense all Sparkling Water until only CO_2 comes out (approx. 32 oz.)
3. Turn off CO_2 and dispense from Sparkling button to evacuate remaining CO_2.
4. Disconnect water, CO_2 and power from carbonator.

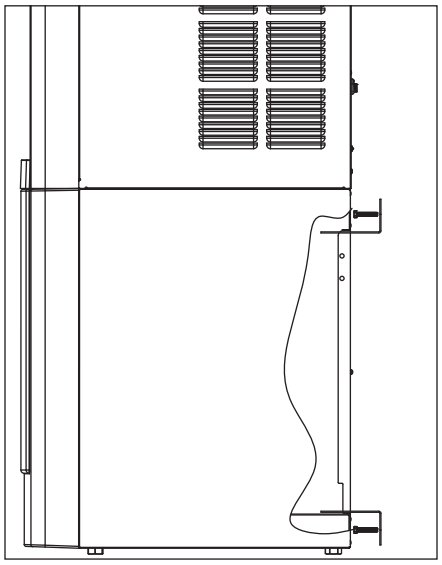
5. Secure unit to wall or cove molding with supplied bracket **(Fig. 10)** to prevent tipping.

Note: Fasteners must be supplied by installer.

WARNING!

Freestanding unit must be secured to wall to prevent tipping. Failure to do could result in personal injury or damage to the unit.

Fig. 10



Maintenance/Cleaning Mode

Cleaning Mode (Dispensing Disabled) - Use when cleaning surface

Entering Cleaning Mode disables the User Interface and allows you to clean the outside of the dispenser without accidentally dispensing.

1. To enter Cleaning Mode, press and immediately release the maintenance/clean switch **(Fig. 11.1)** so that only "FRESH FILTERED ICE AND WATER" displays in the user interface **(Fig. 11.2)**.
2. To exit Cleaning Mode, press and immediately release the maintenance/clean switch so that the ice and water icons also display in the user interface.

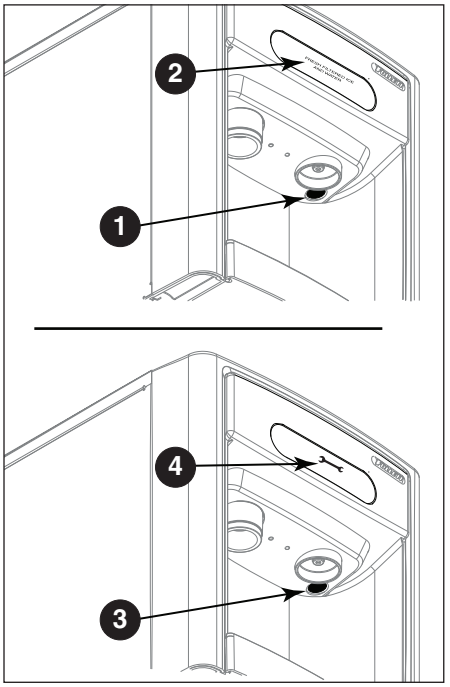
Maintenance Mode (All Operations Disabled) - Use when cleaning ice machine

Entering Maintenance Mode disables all operations and allows you to safely clean and/or sanitize the ice machine and dispenser.

1. To enter Maintenance Mode, press and hold the maintenance/clean switch **(Fig. 11.3)** until displays in the user interface **(Fig. 11.4)**.
2. To exit Maintenance Mode, press and hold the maintenance/clean switch until no longer displays in the user interface.

Note: Entering and exiting Maintenance Mode will reset the six-month periodic maintenance reminder.

Fig. 11



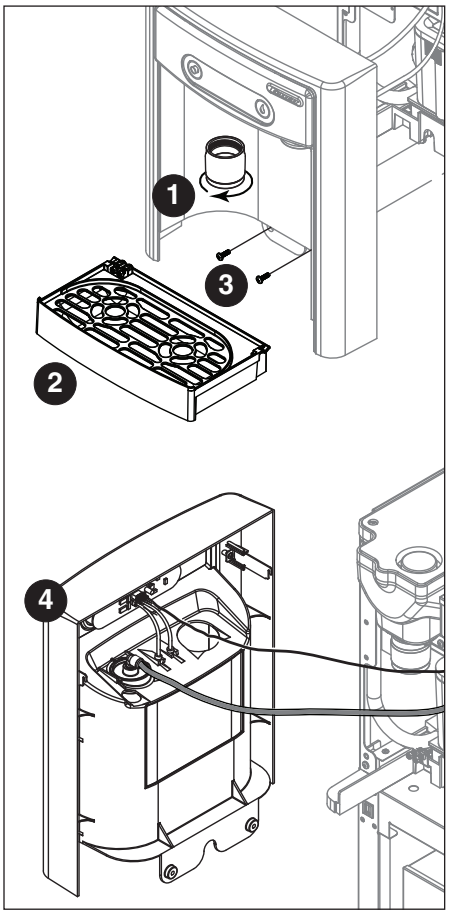
Accessing Internal Components

CAUTION!

Except for routine cleaning and sanitizing, only qualified technicians should attempt to service or maintain this equipment.

1. Press and hold the maintenance/clean switch **(Fig. 12.1)** until displays in the user interface **(Fig. 12.2)**.
2. Remove (unscrew) chrome ice dispenser chute **(Fig. 12.1)**.
3. Remove the drip tray **(Fig. 12.2)**.
4. Remove the two screws **(Fig. 12.3)** on the front panel (behind the drip tray).
5. Remove and set aside the front panel **(Fig. 12.4). Do not disengage the plug on the back of the User Interface or the tubing at the water dispenser chute (if so equipped).**

Fig. 12



DIP-switch Settings

The time delay and the six-month maintenance reminder can be set.

1. Remove the front panel as explained in ***Accessing Internal Components on page 19*** then refer to **Fig. 13**.
2. Remove top panel **(Fig. 13.1)**.
   Note: For 15 Series dispensers, the right side panel must also be removed.
3. Remove (1) screw and top of control board enclosure **(Fig. 13.2)**.
4. Locate the DIP switches on the dispenser's control board **(Fig. 14)**.

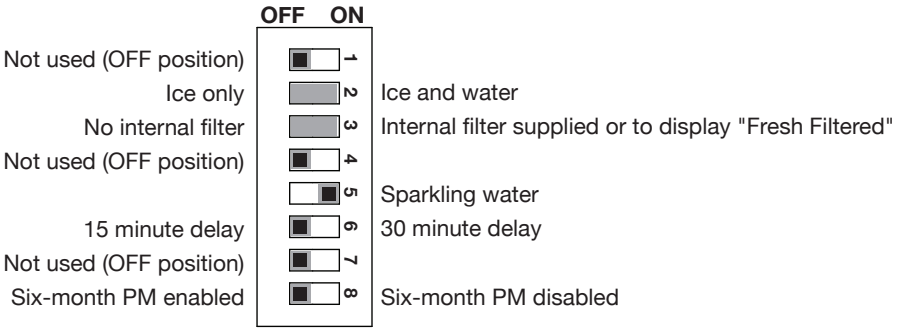


Fig. 13

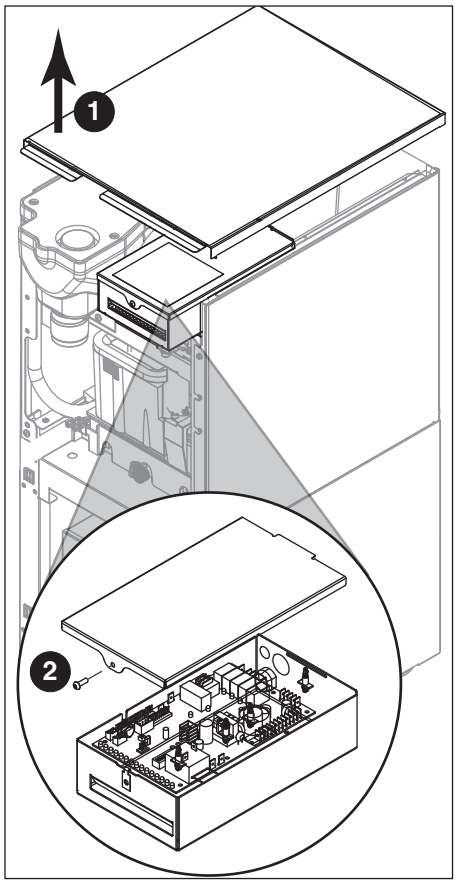
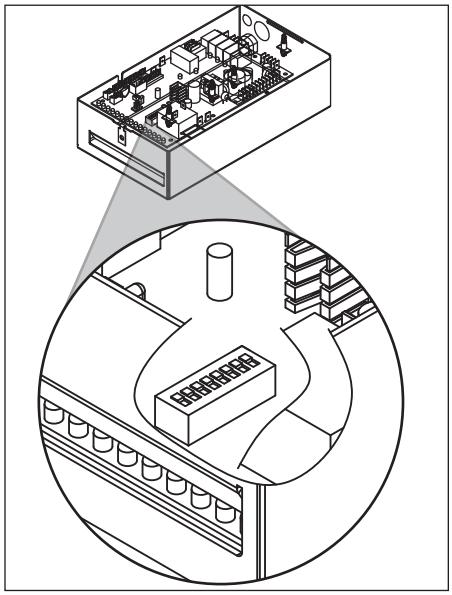


Fig. 14



Cleaning and Sanitizing Procedure

Cleaning and sanitizing should be performed at least every 6 months (more often if local water conditions dictate).

Follett recommends cleaning/sanitizing the chiller/carbonator on a regular basis using P/N 01147545.

WARNING!

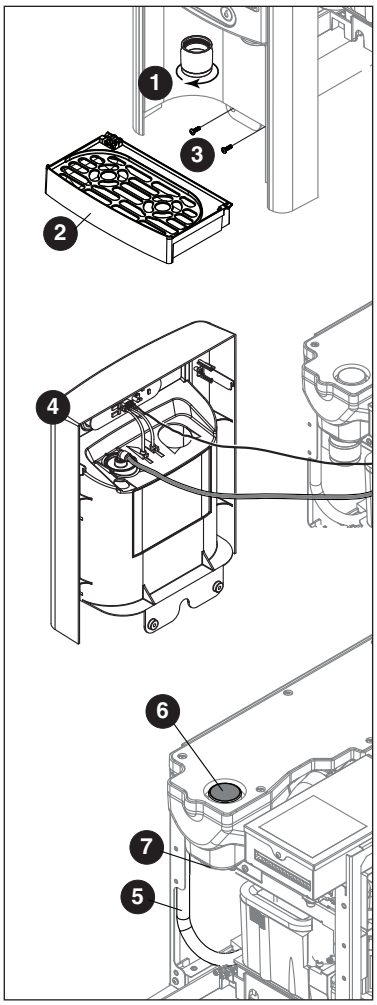
- *Place the dispenser in Maintenance Mode prior to servicing or cleaning the ice machine. See* ***Maintenance/Cleaning Mode on page 19****.*
- *For protection, rubber gloves and safety goggles (and/or face shield) should be worn when handling* SafeCLEAN Plus™*.*
- *Do not use bleach, it will damage the dispenser.*

Required Supplies

- **7 Series:** 24 oz. (0.71 L) of SafeCLEAN Plus liquid
  15 Series: 48 oz. (1.42 L) of SafeCLEAN Plus liquid
- Funnel and Bucket

Ice machine and Dispenser

Fig. 15



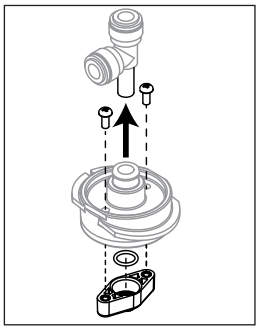
1. Dispense all the ice out of the unit.
2. Press and hold maintenance/clean switch until displays in the user interface to enter Maintenance Mode.
3. Remove (unscrew) chrome ice dispense chute **(Fig. 15.1)**.
4. Remove drip tray **(Fig. 15.2)**.
5. Remove (2) screws located behind the drip tray **(Fig. 15.3)**.
6. Move front panel and place on top or beside unit **(Fig. 15.4)**.
7. Remove plug cap from the end of drain tube **(Fig. 15.5)** and lower tube to drain water into bucket. After the system has been drained of water replace plug cap in drain tube.
8. Secure tube in holder.
9. Remove cap from bin lid cover **(Fig. 15.6)**.
10. Screw bin lid cover cap onto ice discharge chute **(Fig. 15.7)**.
11. **7 Series:** Mix 24 oz. (0.71 L) of SafeCLEAN Plus liquid with three gallons (11.4 L) of water.
    15 Series: Mix 48 oz. (1.42 L) of SafeCLEAN Plus liquid with six gallons (22.7 L) of water.
12. Pour SafeCLEAN Plus solution into bin lid access spout until solution reaches the spout neck.
13. Allow the SafeCLEAN Plus solution to remain in unit for 15 minutes.
14. While machine is cleaning, remove top and right side panel to access and clean air-cooled condenser.
15. Submerge ice dispense chute in the remainder of SafeCLEAN Plus solution for 2 minutes. Rinse with clean, potable water.
16. Drain system by lowering drain tube into bucket.
17. Secure drain tube into holder.
18. Fill and drain twice with potable water. Secure drain tube.
19. Place a bucket under the dispense chute and remove cap. **Note:** Some SafeCLEAN Plus solution will remain and drain out when cap is removed. Reposition cap on bin lid spout.
20. Reinstall front panel, ice dispense chute, and drip tray.
21. Press and hold maintenance/clean switch to exit Maintenance Mode.

User Interface and Exterior Cabinet Cleaning

1. Press and release maintenance/clean switch so that only "FRESH FILTERED ICE AND WATER" displays in the user interface to enter Cleaning Mode (and disable dispensing).
2. Plastic parts, including the user interface, can be cleaned with a non-abrasive glass cleaner. Clean stainless steel panels with stainless steel cleaner.
3. Press and release maintenance/clean switch to put unit back into service.

Flow Straightener Cleaning/Sanitizing

4. Remove front panel (see Accessing Internal Components section).
5. Remove the water fitting from the John Guest fitting.
6. Remove two screws holding the flow straightener.
7. Soak flow straightener in SafeCLEAN Plus solution for 15 minutes, rinse, then reassemble.



Chiller/Carbonator Sanitizing Instructions

Follett offers a chiller/carbonator sanitizing kit (order P/N 01147545).

1. Unplug dispenser and turn OFF water supply.
2. Install dip tube in the filter head.
3. Mix a 200 ppm active quaternary sanitizing solution of 1 gal (3.8 L) 100 F (38 C) water and 1.6 oz (47 ml) Nu-Calgon IMS-III Sanitizer (P/N 00979674).
4. Fill filter bowl to just below the o-ring with sanitizing solution and screw filter bowl onto filter head.
5. Remove incoming water supply from Flood Prevention Valve and connect to the IN fitting on filter head.
6. Remove outgoing water supply from Flood Prevention Valve and connect to the OUT fitting on filter head.
7. Turn the incoming water ON.
8. Dispense 12 oz (355 ml) from Chilled Still Water tap. You should see slight foaming, which ensures sanitizer has completely filled lines. Discard water collected in container.
9. Dispense 16 oz (473 ml) from the Sparkling Water tap. Discard water collected in container.
10. Allow carbonator pump to cycle.
11. Dispense an additional 16 oz (473 ml) Sparkling Water. Discard water collected in container.
12. Allow sanitizer to remain in water lines for at least **5** minutes.
13. Turn OFF water supply.
14. Remove filter bowl and filter head from water circuit.
    Note: The filter head, filter bowl and dip tube can be cleaned and re-used.
15. Re-connect Flood Prevention Valve and turn water ON.
16. Dispense 2 quarts (1.9 L) from Chilled Still Water tap.
    Note: Foaming will stop when Chilled Still Water line is completely flushed.
17. Flush the remaining sanitizer through the Sparkling Water tap *in no greater than 1 quart increments*.
    Note: The carbonated sanitizer creates a significant amount of foam.
18. When Sparkling Water no longer foams, flush an additional 2 quarts (1.9 L) sparkling water.
19. Taste test to ensure there are no off flavors from residual sanitizer. After this procedure any residual sanitizer will not be at a high enough concentration to have any negative health effects.

Service

LED Indicator Description

The LED Indicator is located behind the front panel.

Fig. 16

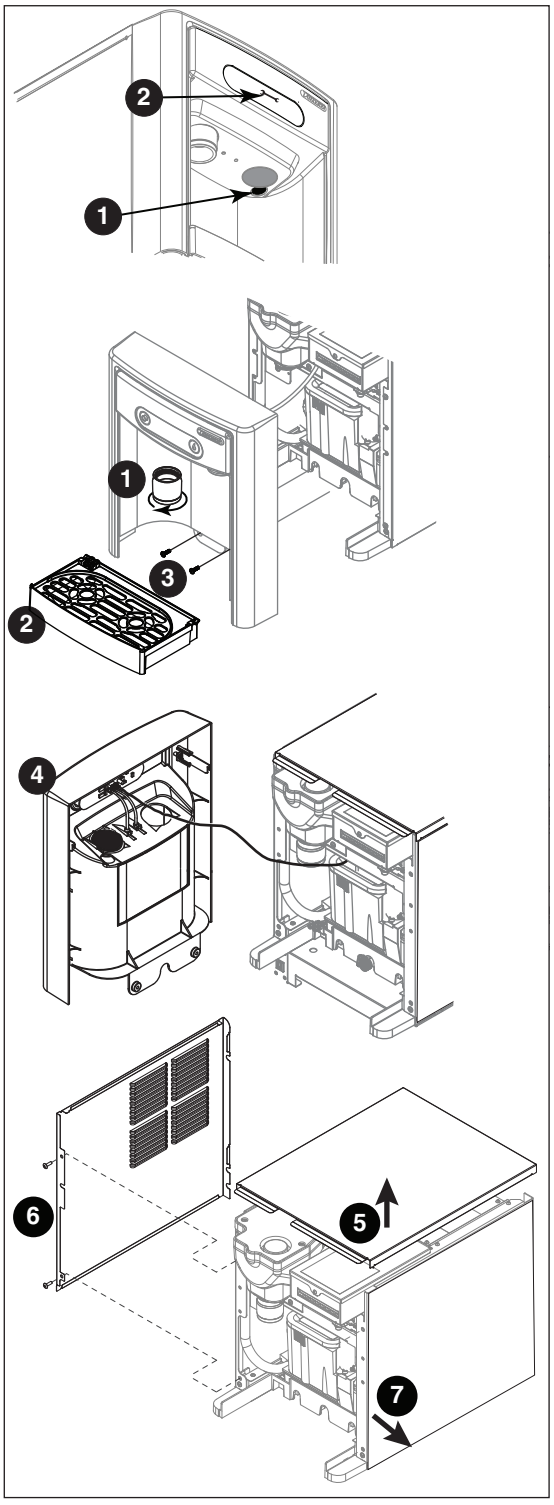


LED Name	LED Color	Description
Clean	Green	The dispenser is in Cleaning Mode. Dispenser is disabled to allow for cleaning of front panel. See ***Maintenance/Cleaning Mode on page 19***.
—	N/A	Not used.
PM	Red	Six-month periodic maintenance required.
Drip tray	Red	Drip tray full.
Water leak	Red	Internal leak in dispenser.
High amps	Red	Auger gearmotor has exceeded 0.55A. The HI amps and Time delay LEDs will illuminate, the machine will shut down for one hour, the LEDs will turn off, and the machine will resume normal operation.
Service	Red	8000 hour bushing check (call Follett technical service group at (877) 612-5086 or +1 (610) 252-7301).
Maintenance	Yellow	Enter Maintenance Mode by pressing and holding maintenance/clean switch for 5 seconds. Unit will not make or dispense ice.
Low water	Yellow	Insufficient water supply to machine or no low bin LED upon startup.
Time delay	Yellow	Ice production will not resume for at least 15 minutes after a full bin is achieved and a minimum amount of dispense activity has elapsed.
Sleep cycle	Green	After a full bin and 10 minutes of non-use, the unit goes into standby and will not produce ice until either: 7 Series:12 hours has elapsed, 15 Series: 4 hours has elapsed or ice or water has dispensed.
Making ice	Green	Gearmotor, compressor, and fan motor energized.
Low bin	Green	Bin switch closed calling for ice.
Power on	Green	Power supplied to unit.

Evaporator Disassembly

1. Disconnect power from the dispenser.
2. Turn off water supply to dispenser.
3. Remove (unscrew) chrome ice dispenser chute **(Fig. 17.1)**.
4. Remove the drip tray **(Fig. 17.2)**.
5. Remove the two screws **(Fig. 17.3)** on the front panel (behind the drip tray).
6. Remove and set aside the front panel **(Fig. 17.4). Do not disengage the plug on the back of the User Interface.**
7. Lift and remove the top panel, set aside **(Fig. 17.5)**.
8. Remove two screws **(Fig. 17.6)** to remove left side panel.
9. Remove two screws **(Fig. 17.7)** to remove right side panel.

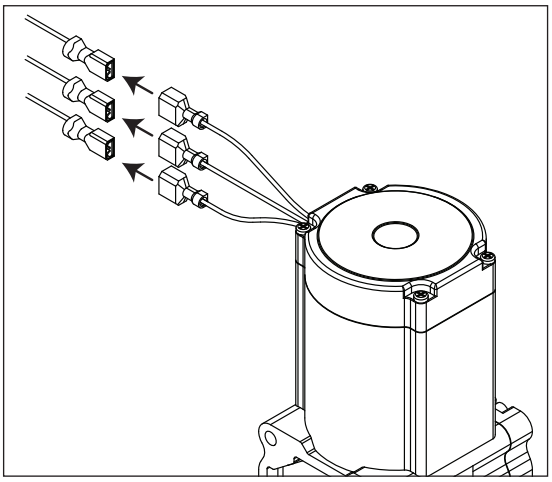
Fig. 17



10. Unplug the gear motor (three connectors) **(Fig. 18)**.

11. Remove ground screw connection.

Fig. 18

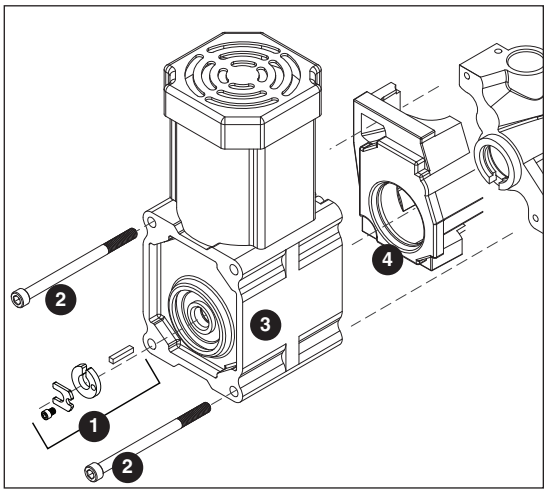


12. Remove gear motor:

- Remove M6 allen screw, retainer, spacer and key **(Fig. 19.1)**.
- Remove two M6x90 allen screws **(Fig. 19.2)**.
- Pull gear motor from auger **(Fig. 19.3)**.
- Remove main housing insulation **(Fig. 19.4)**.

13. Remove all traces of Petrol-gel from auger shaft.

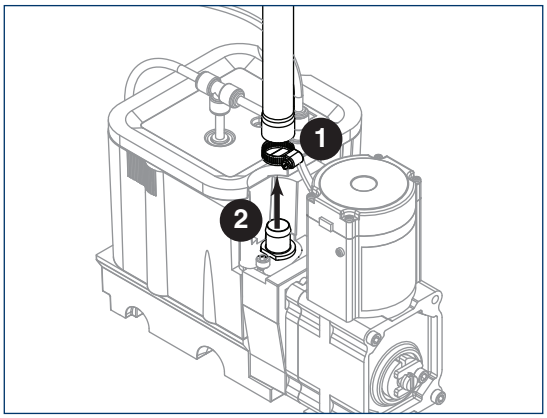
Fig. 19



14. Remove compression nozzle:

- Loosen hose clamp **(Fig. 20.1)**.
- Remove transport tube **(Fig. 20.2)**.

Fig. 20

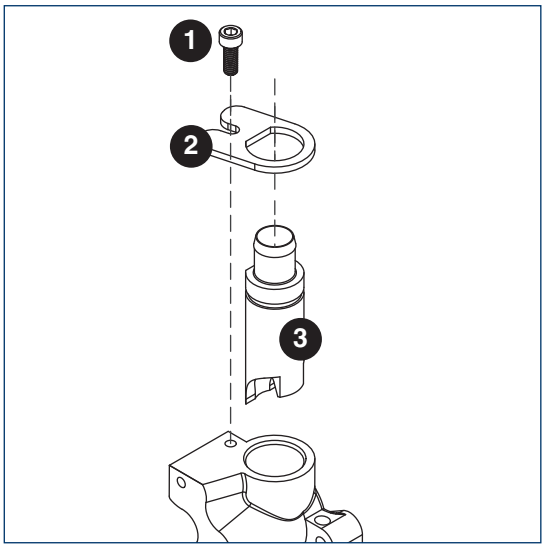


15. Remove M6 socket head allen screw **(Fig. 21.1)**.

16. Remove compression nozzle retainer **(Fig. 21.2)**.

17. Remove compression nozzle **(Fig. 21.3)**.

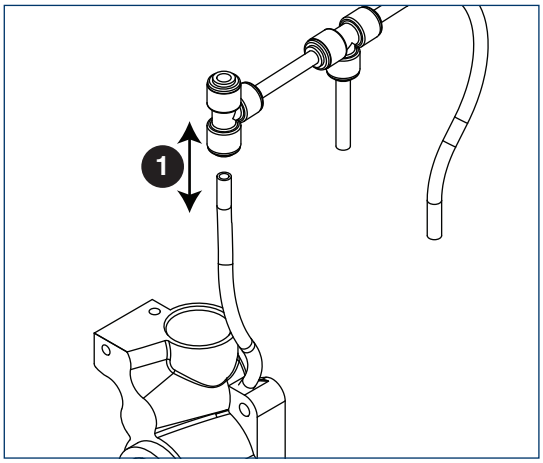
Fig. 21



18. Remove main housing:

- Disconnect vent line from T fitting **(Fig. 22.1)**.

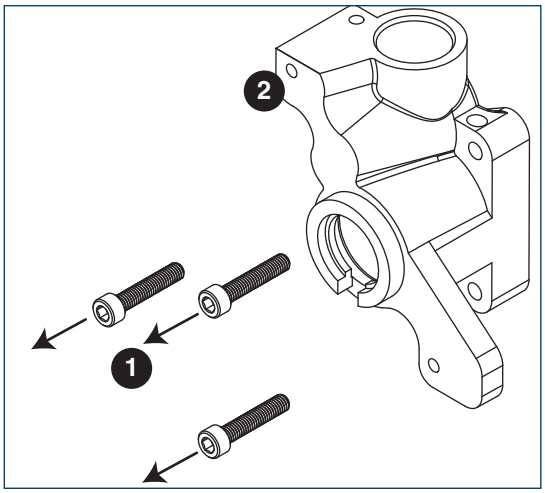
Fig. 22



19. Remove three M6x25 socket head allen screws **(Fig. 23.1)**.

20. Remove main housing **(Fig. 23.2)**.

Fig. 23



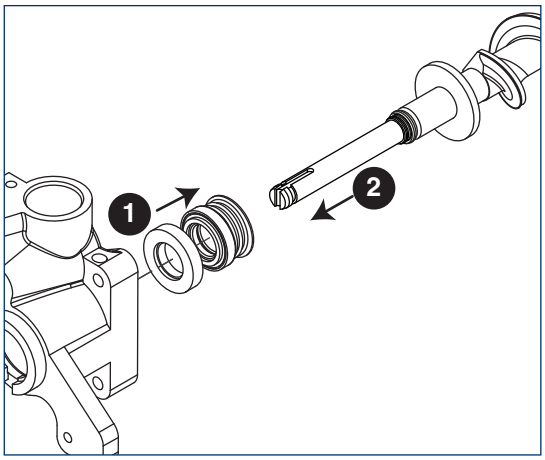
21. Remove and discard mating ring and seal **(Fig. 24.1)**.

22. Carefully remove auger **(Fig. 24.2)**.

WARNING!

Use caution when removing auger. The auger is very sharp - handle with care to avoid personal injury.

Fig. 24



Evaporator Assembly

1. Remove and inspect main housing O-ring seal. Replace if damaged in any way.

2. Clean O-ring groove. Lubricate O-ring with Petrol-gel and reinstall.

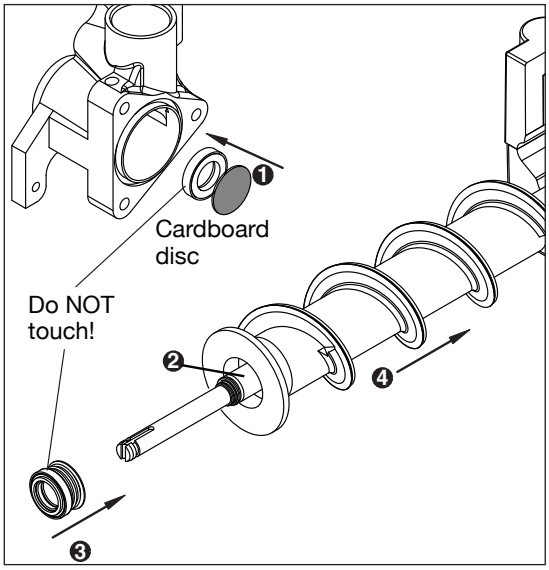
3. Use cardboard disc to press new mating ring into main housing **(Fig. 25.1)**.

4. Lube the shaft with liquid soap in the area shown **(Fig. 25.2)** and slip on seal and spring **(Fig. 25.3)**.

Note: Do not touch the sealing surfaces with bare hands. Contact with bare skin will cause premature seal failure.

5. Install auger **(Fig. 25.4)**.

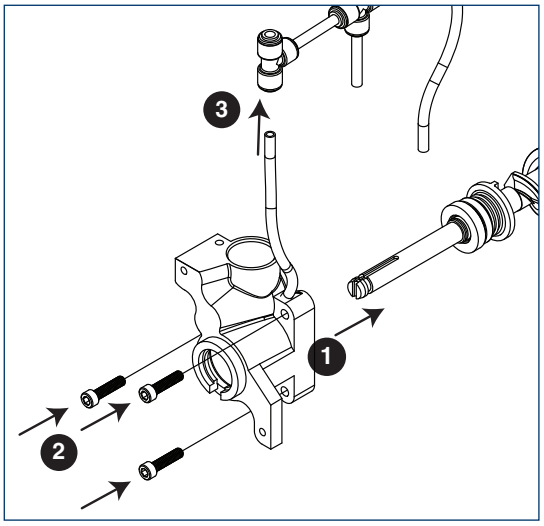
Fig. 25



6. Install main housing:

- Slide main housing onto auger shaft **(Fig. 26.1)**.
- Install three M6x25 allen screws **(Fig. 26.2)**.
- Connect vent line to T fitting **(Fig. 26.3)**.

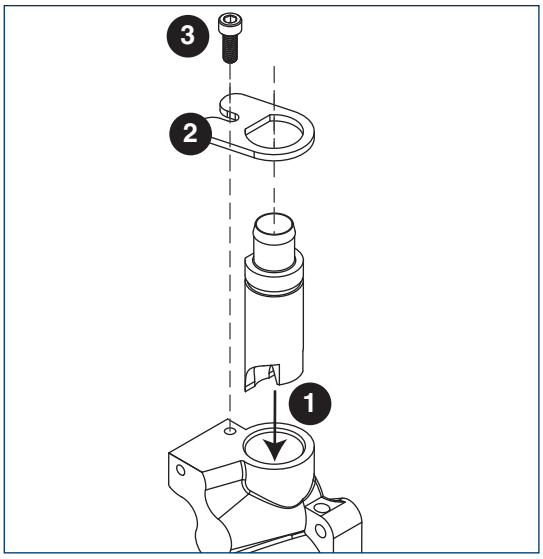
Fig. 26



7. Install compression nozzle:

- Remove and inspect compression nozzle O-ring seal. Replace if damaged in any way.
- Clean O-ring groove. Lubricate O-ring with Petrol-gel and reinstall.
- Install compression nozzle **(Fig. 27.1)**.
- Install compression nozzle retainer **(Fig. 27.2)**.
- Install M6 socket head allen screw **(Fig. 27.3)**.

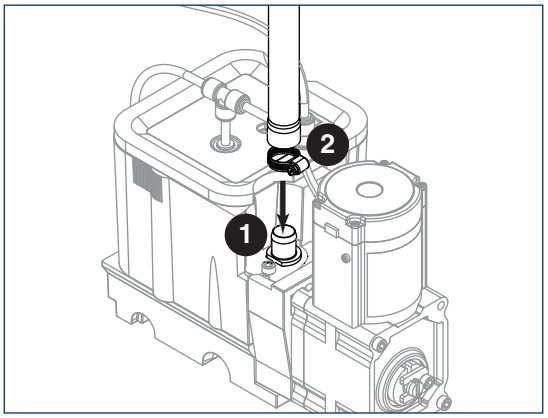
Fig. 27



8. Install transport tube **(Fig. 28.1)**.

9. Tighten hose clamp **(Fig. 28.2)**.

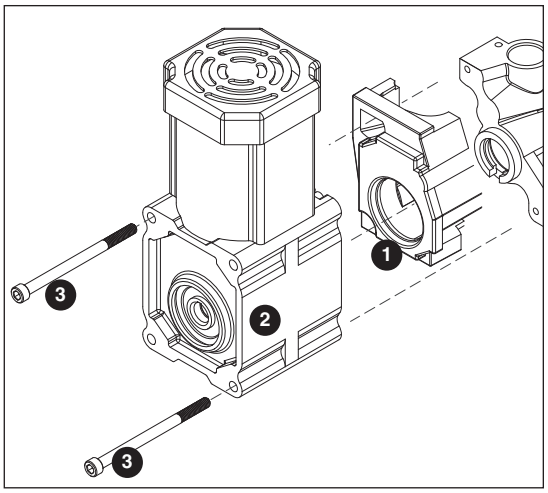
Fig. 28



10. Install gear motor:

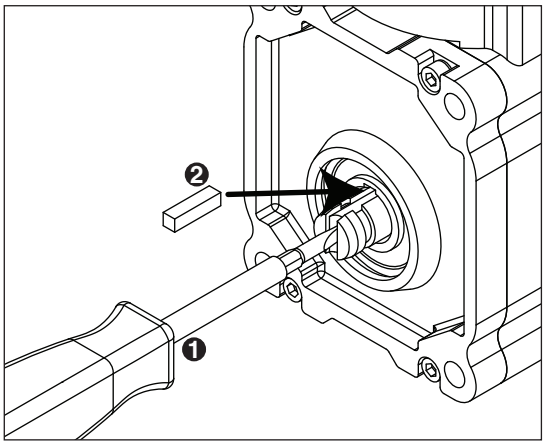
- Install main housing insulation **(Fig. 29.1)**.
- Slide gear motor onto auger shaft **(Fig. 29.2)**.
- Install two M6x90 allen screws **(Fig. 29.3)**.

Fig. 29



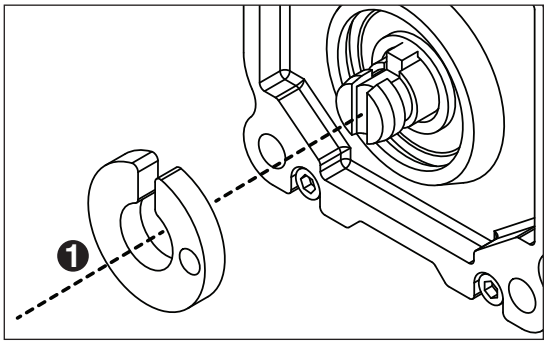
11. Use screwdriver to orient auger shaft to align with motor shaft keyway **(Fig. 30.1)**.
12. Install key into keyway **(Fig. 30.2)**.

Fig. 30



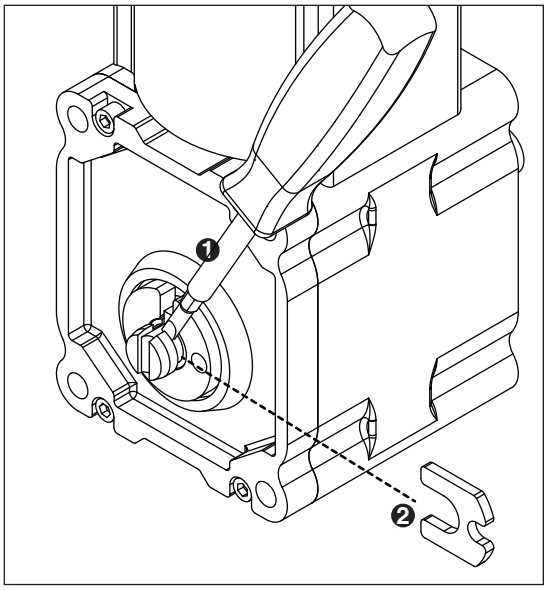
13. Install spacer, ensure that key is captured in slot **(Fig. 31.1)**.

Fig. 31



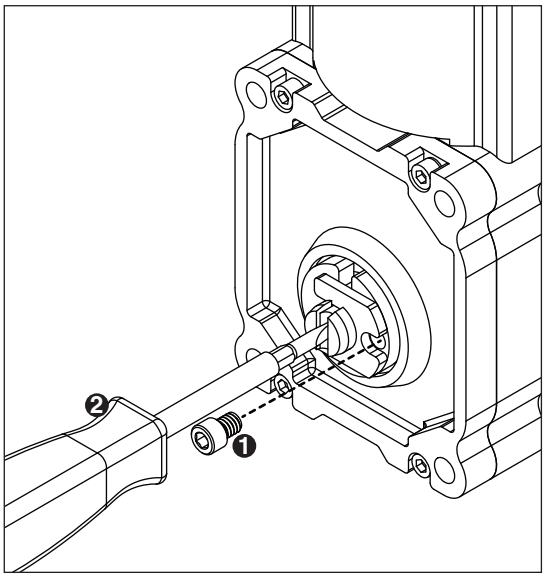
14. Insert screwdriver into groove of auger shaft and pry shaft outwards **(Fig. 32.1)**.
15. Insert retainer into groove **(Fig. 32.2)**, ensure that retainer is aligned with hole in spacer.

Fig. 32



16. Install screw **(Fig. 33.1)** and tighten **(Fig. 33.2)**.

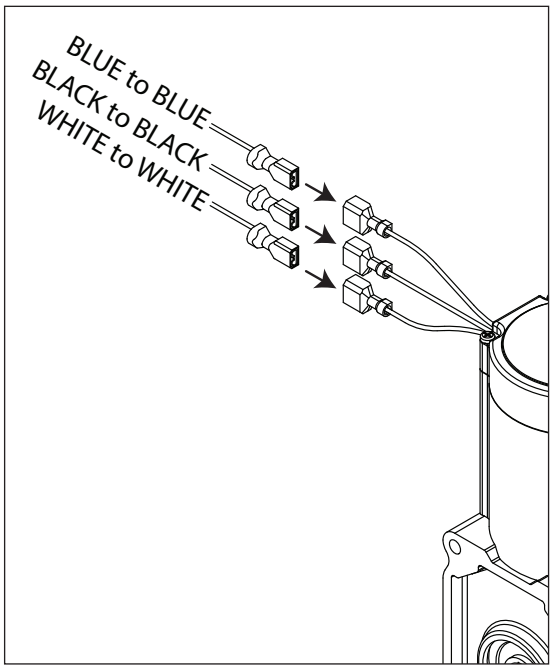
Fig. 33



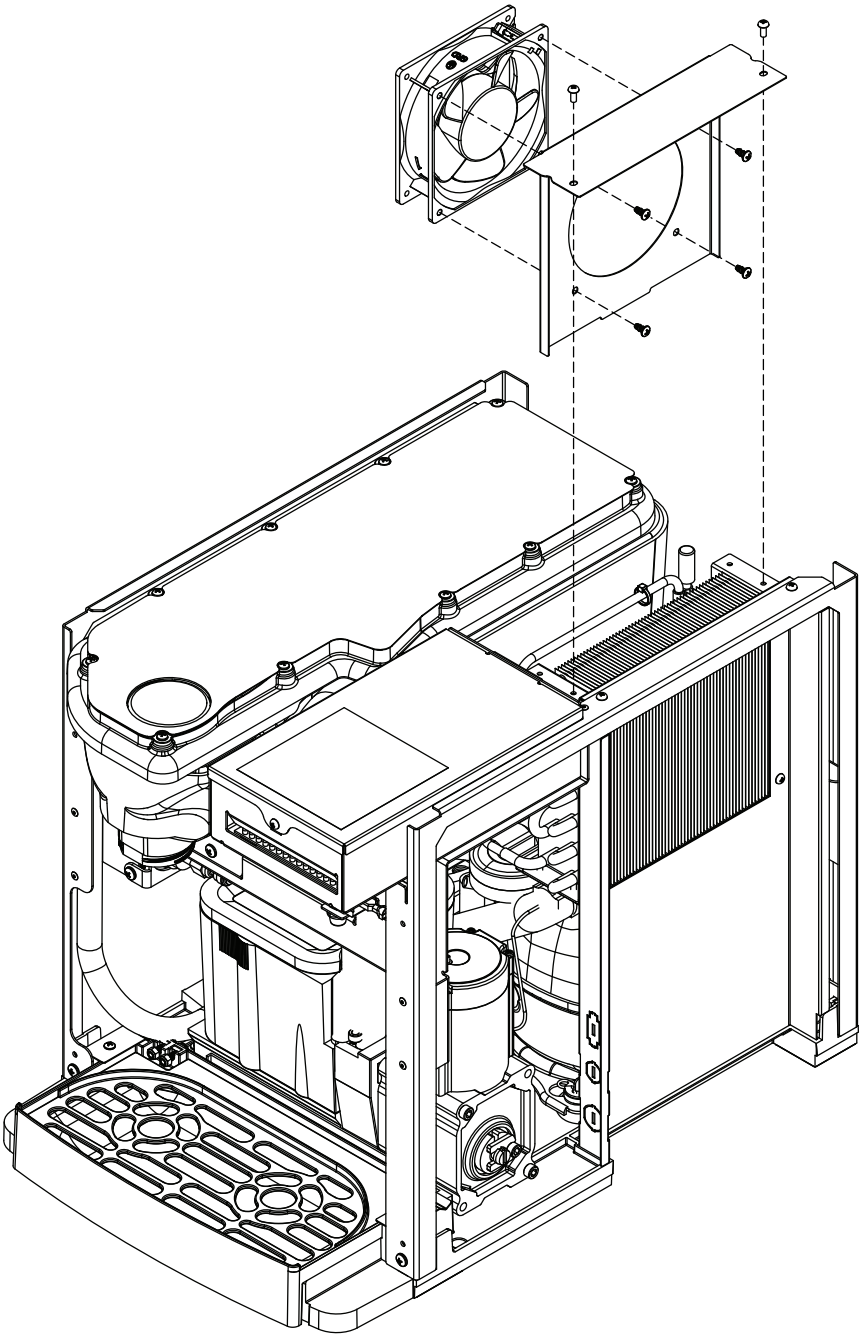
17. Plug in gear motor **(Fig. 34)**.

- BLUE to BLUE
- BLACK to BLACK
- WHITE to WHITE
- Connect ground wire with ground screw.

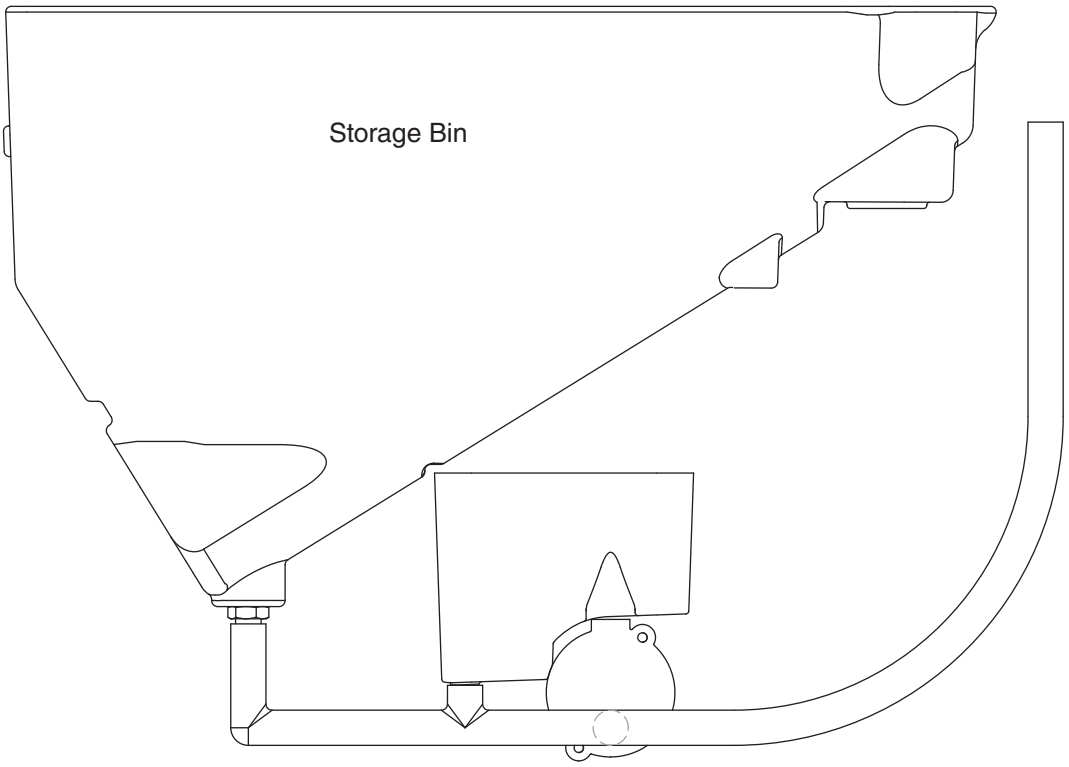
Fig. 34



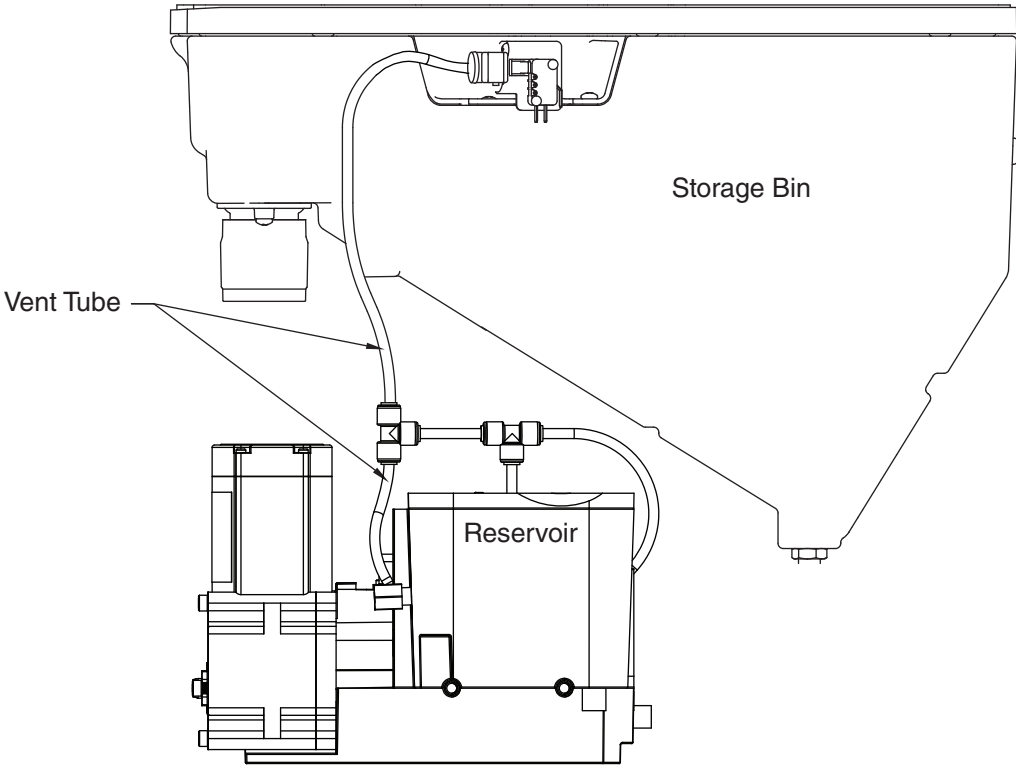
Condenser Fan Motor Removal (7 Series Shown)



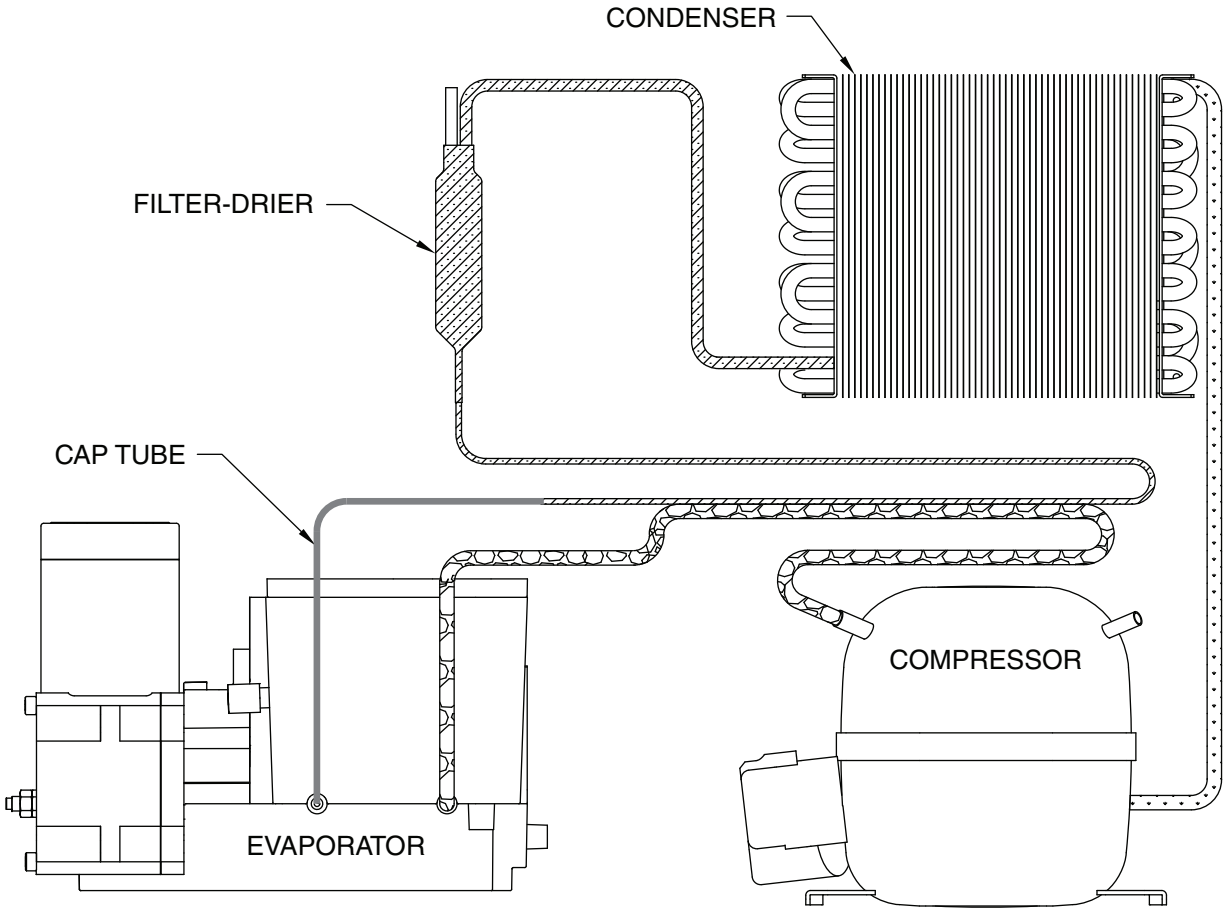
Bin Melt Water/Evaporator Feed/Clean Out System Schematic

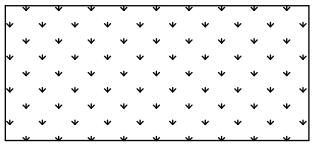


Vent System Schematic



Refrigeration Schematic - Dispenser

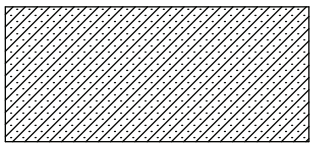




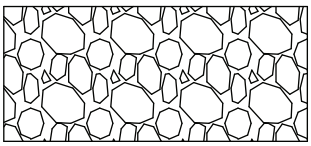
HIGH PRESSURE VAPOR



LOW PRESSURE LIQUID

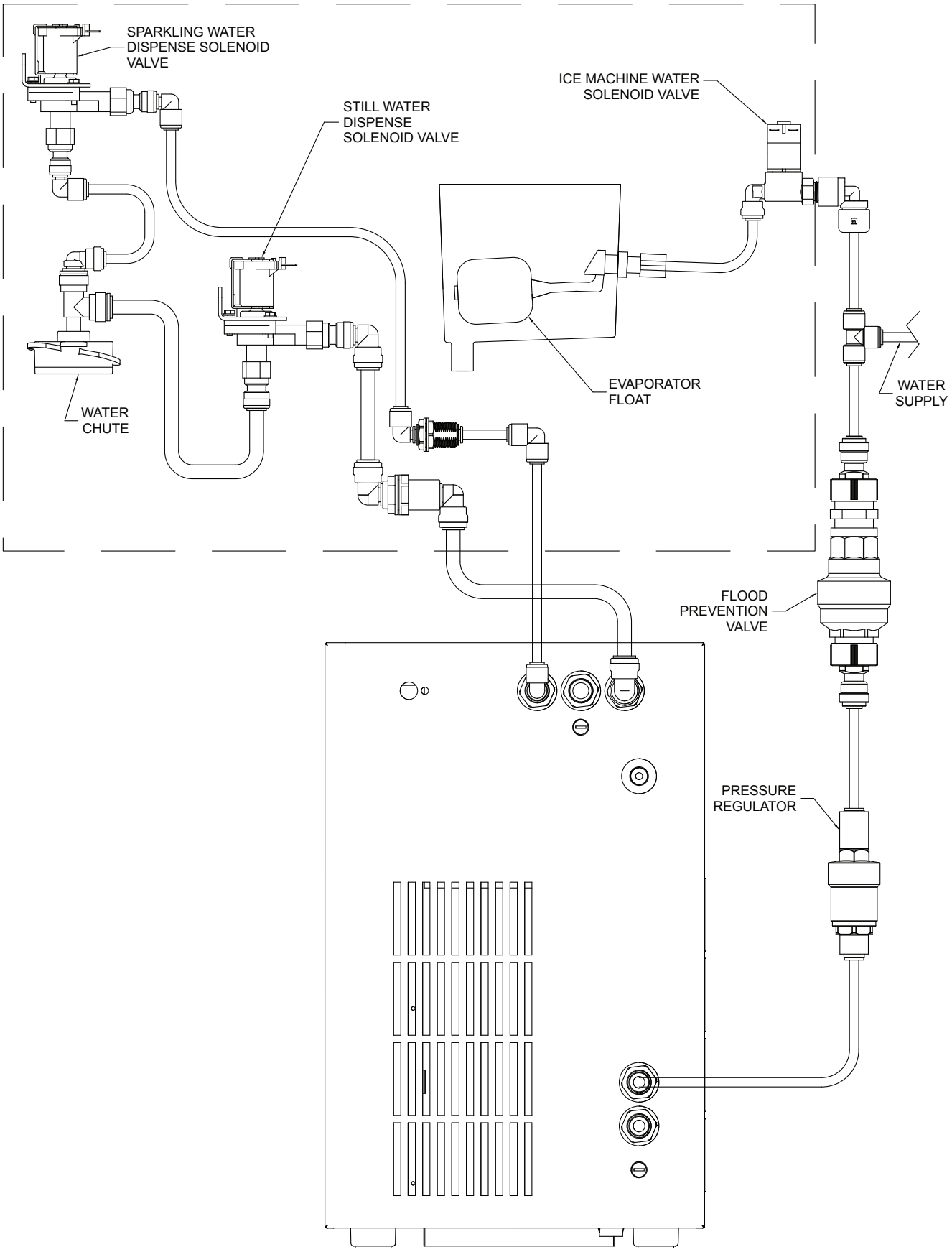


HIGH PRESSURE LIQUID

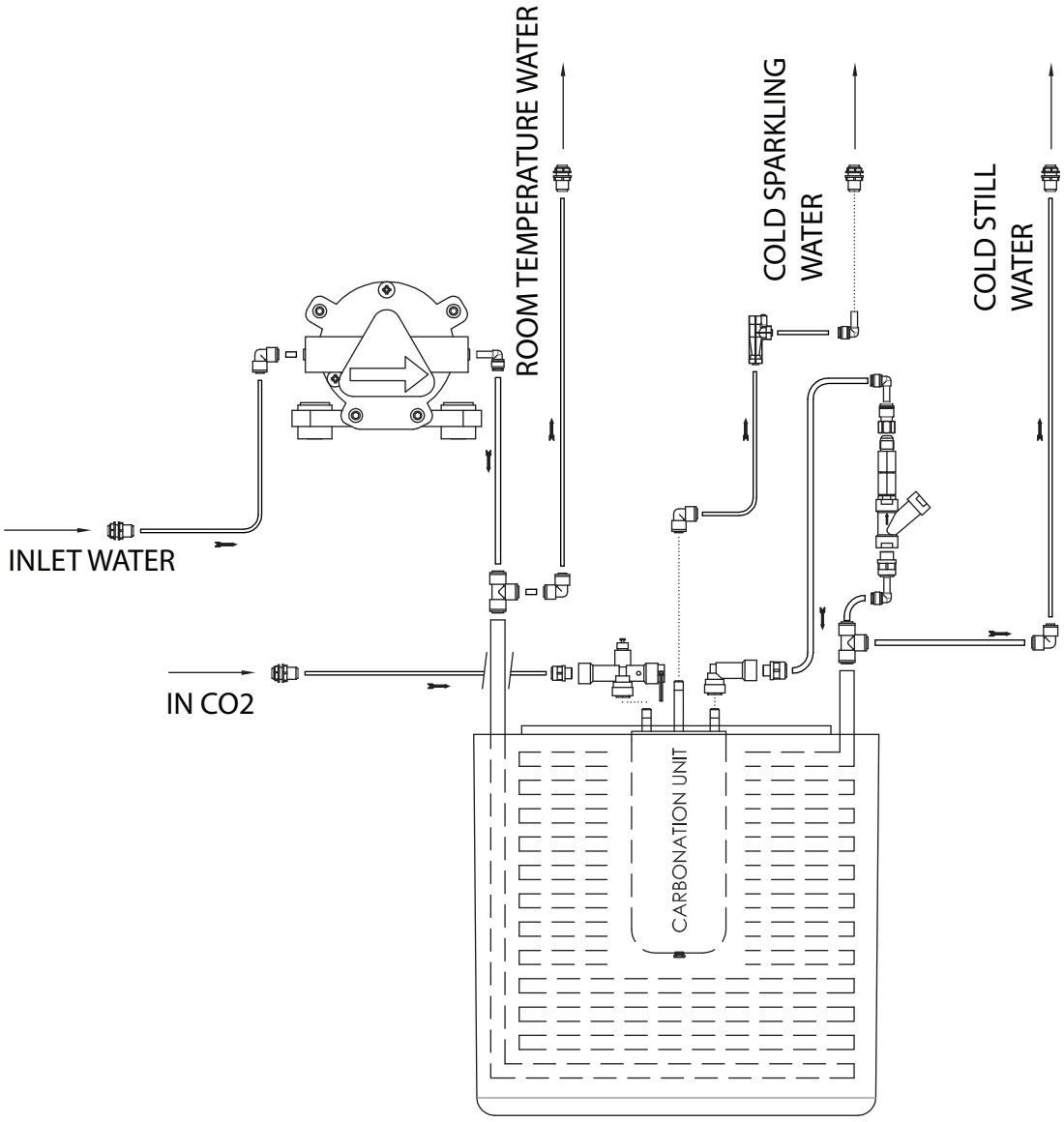


LOW PRESSURE VAPOR

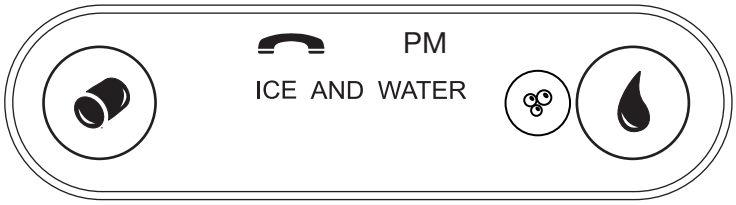
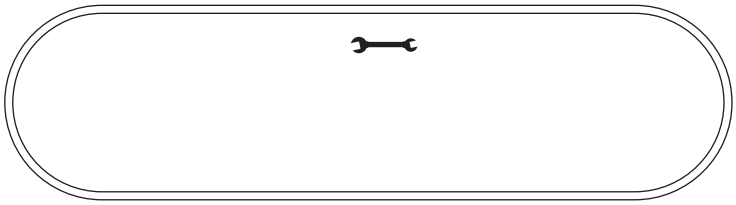
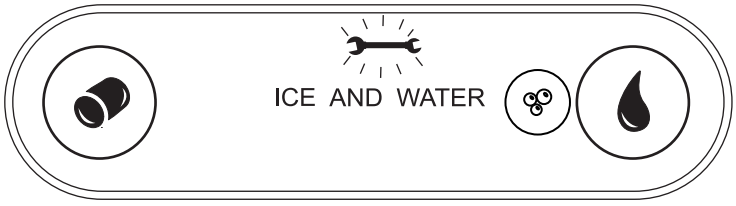
Water Feed Schematic

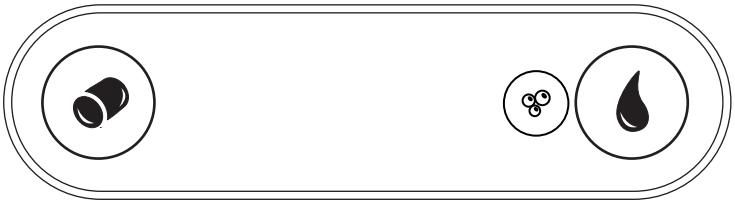


Chiller/Carbonator

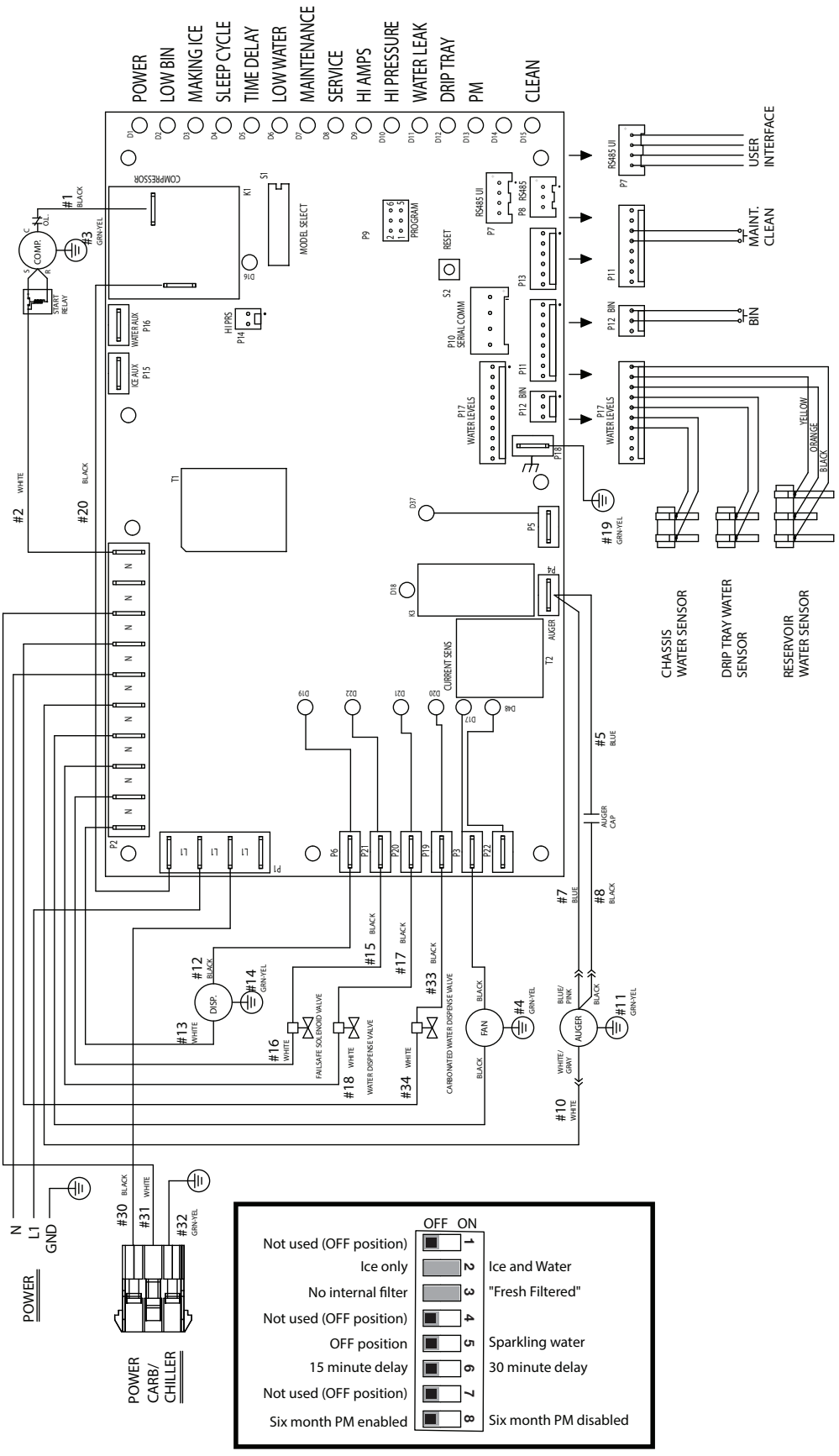


User Interface Display Identification

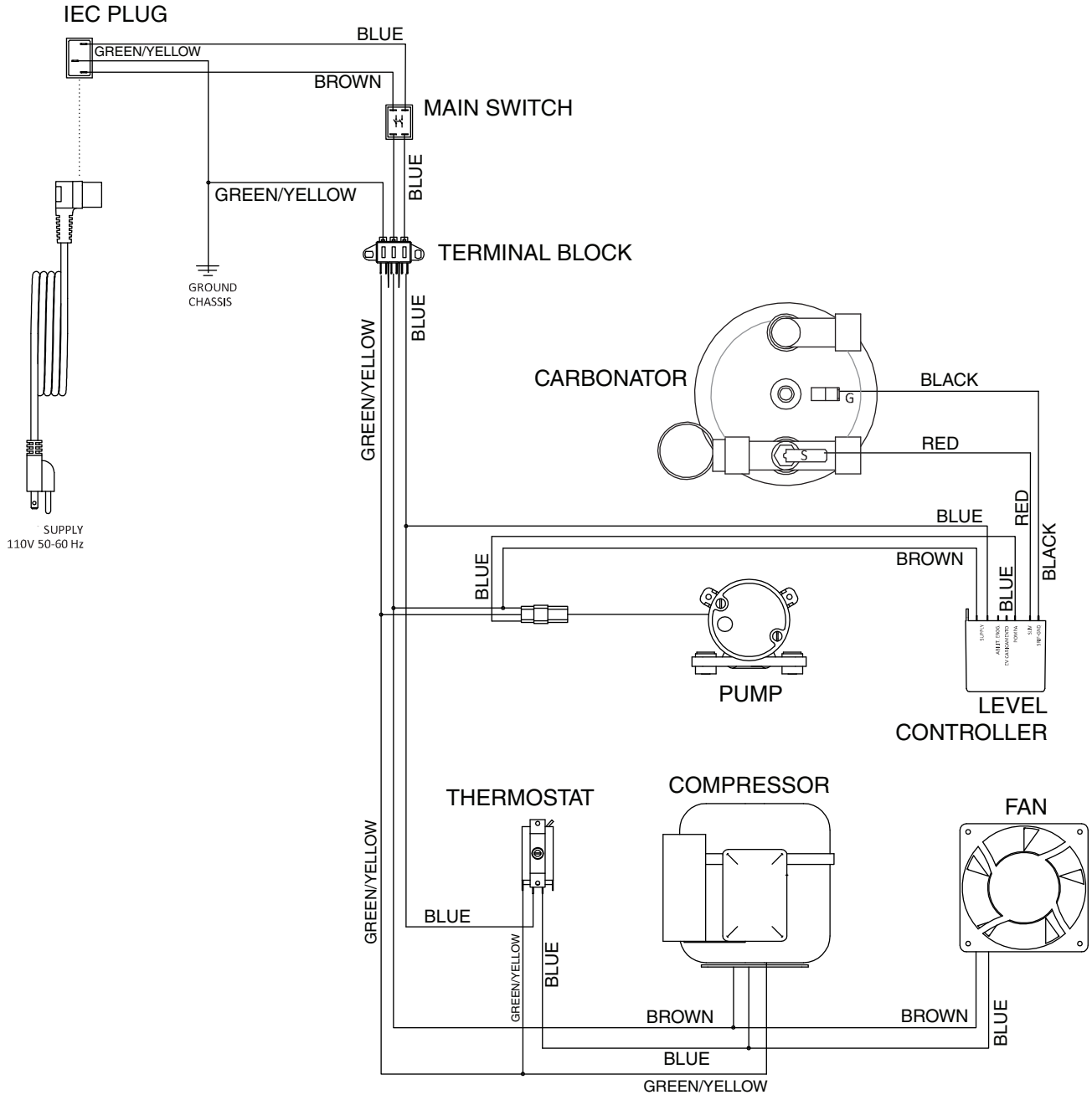
Operation Display	Condition	Procedure
	Normal operation	—
	Cleaning Mode	Press and release maintenance/clean switch to clean the user interface without dispensing ice or water (see ***Maintenance/Cleaning Mode on page 19***).
	Drip tray full	Empty drip tray.
	Six-month periodic maintenance required	Follow Maintenance Mode procedure (below) and also see ***NSF-approved Cleaning and Sanitizing Procedure on page 21***.
	Maintenance Mode	Enter Maintenance Mode by pressing maintenance/clean switch until displays. Complete the cleaning and sanitizing procedure shown on ***page 21*** and change the filter, if so equipped. Exit Maintenance Mode by pressing and holding maintenance/clean switch until no longer displays.
	Service - 8000 hr bushing check	Call Follett Technical Service Group at (877) 612-5086 or +1 (610) 252-7301. The flashing wrench indicates that the 8000 hr bushing check is required.

Service Display	Condition	Procedure
	Internal leak in dispenser	Locate leak and repair - Press reset on control board. Contact Follett if unit is leaking.
	Sleep mode	Press either dispense button to return to normal operation.

Electrical Wiring Diagram - Dispenser

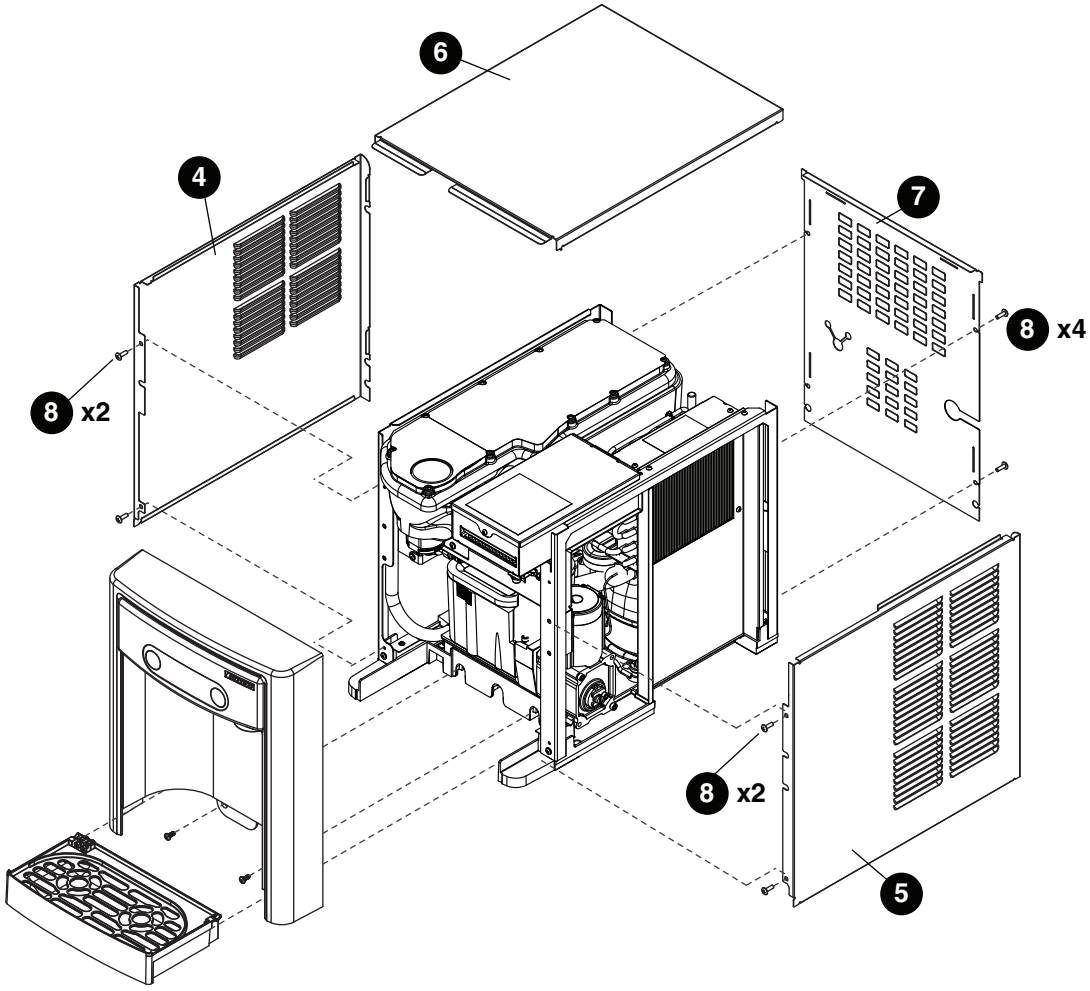


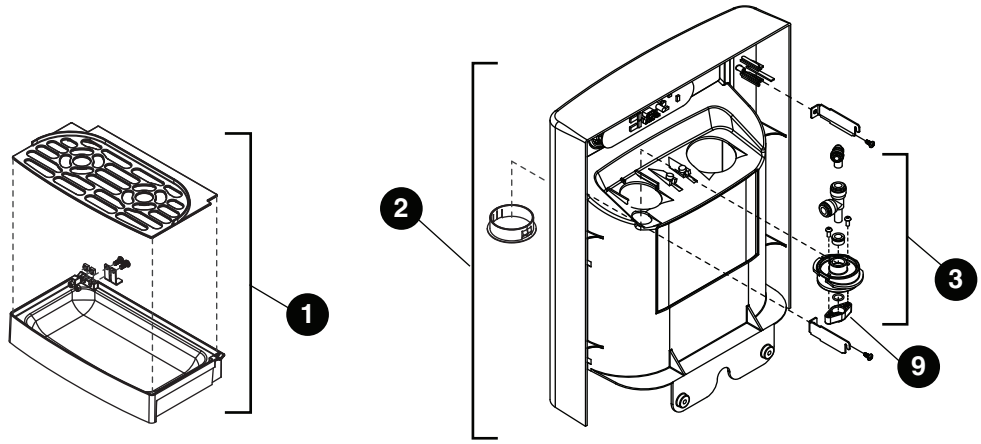
Electrical Wiring Diagram - Chiller/Carbonator



Parts

7 Series Exterior

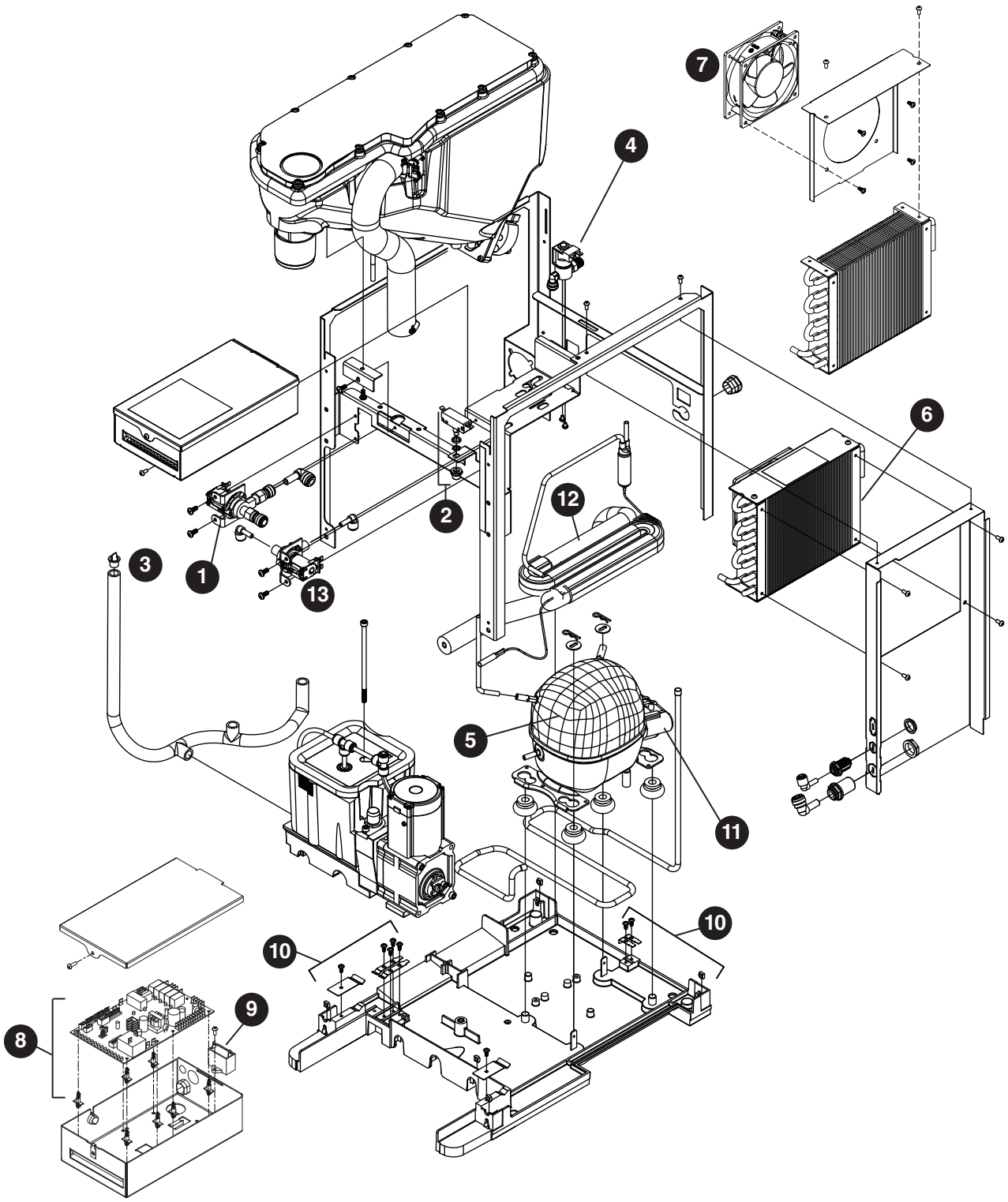




Exterior

Reference #	Description	Part #
1	Drip Tray Assy	00957613
2	Panel, Front Assy - Includes Water Nozzle and Plug	01159458
3	Chute, Water	01159466
4	Panel, Left	00932806
5	Panel, Right	00932798
6	Panel, Top	00957654
7	Panel, Rear	00933911
8	Screw, M5 x 12 Phillips	00931931
9	Flow straightener	01159474
Not Shown	Cord, 115 VAC	00958058
Not Shown	7 Series Packaging for Returns, Dispenser	00957993
Not Shown	Fitting, Elbow - 1/4" NPT female x 1/4" Tube	00974261
Not Shown	Fitting, Elbow - 1/4" NPT female x 3/8" Tube	00990796
Not Shown	Drip Tray Drain Kit	00956375
Not Shown	Drip Tray Drain Kit with 4" legs	00981977

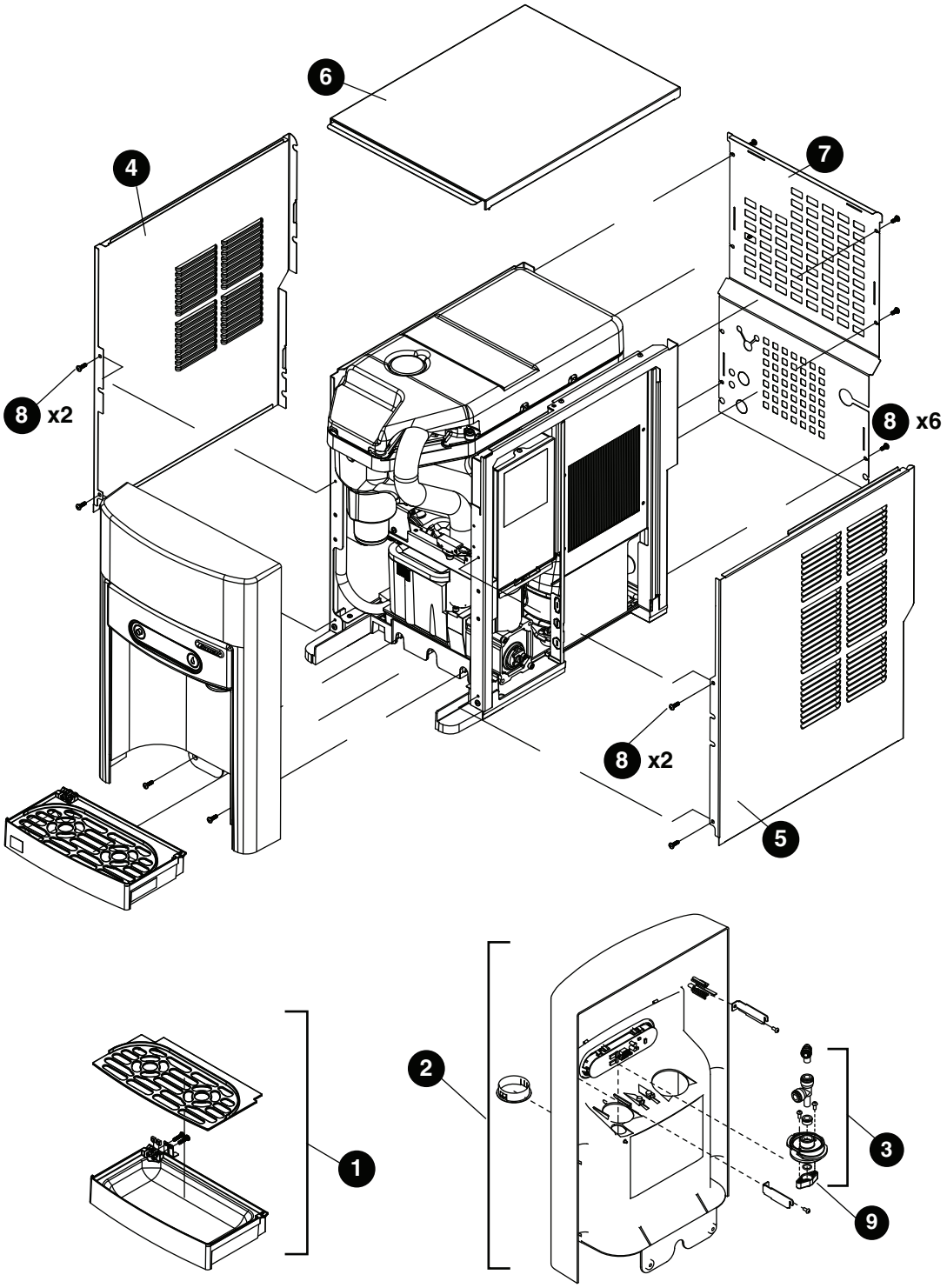
7 Series Interior



Interior

Reference #	Description	Part #
1	Valve, Dispense Solenoid, Water	01159482
2	Switch, Cleaning	00957712
3	Drain/Feed Tube with Cap	00957720
4	Valve, Failsafe Solenoid	00957738
5	Compressor with Mounting Hardware	01157296
6	Condenser	00958017
7	Condenser Fan, Cord and Hardware	01157288
8	Control Board with Stand-offs	00958033
9	Capacitor, Gearmotor	00958041
10	Sensor, Retainer Hardware Kit	00958066
11	Relay and Overload	00157387
12	Heat Exchanger, Kit	01233998
13	Valve, Dispense Solenoid, Sparkling	01159490

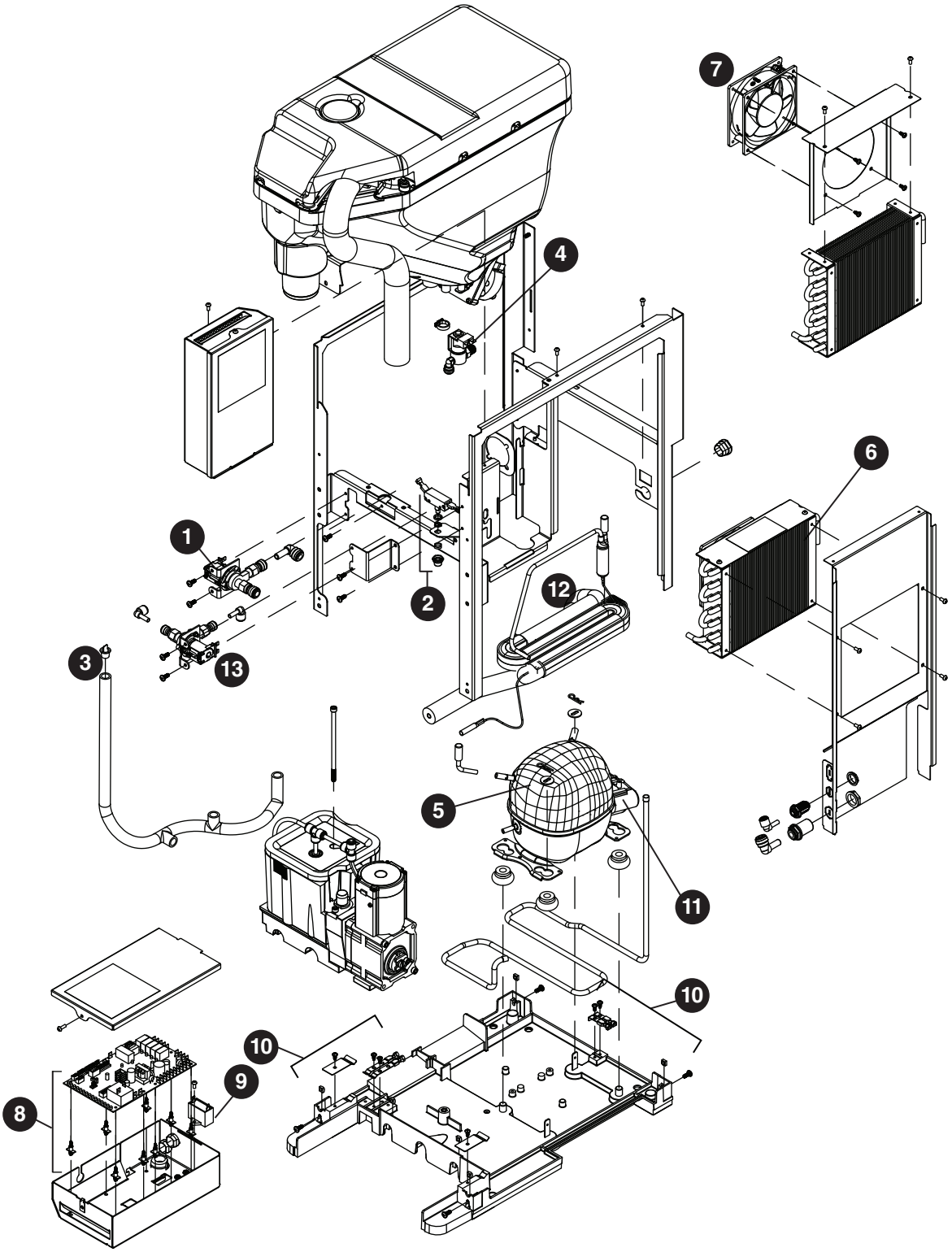
15 Series Exterior



Exterior

Reference #	Description	Part #
1	Drip Tray Assy	00957613
2	Panel, Front Assy - Includes Water Nozzle and Plug	01159508
3	Chute, Water	00159466
4	Panel, Left	01026343
5	Panel, Right	01026335
6	Panel, Top	01054733
7	Panel, Rear	01025980
8	Screw, M5 x 12 Phillips	00931931
9	Flow straightener	01159474
Not Shown	Cord, 115 VAC	00958058
Not Shown	15 Series Packaging for Returns, Dispenser	01054634
Not Shown	Fitting, Elbow - 1/4" NPT female x 1/4" Tube	00974261
Not Shown	Fitting, Elbow - 1/4" NPT female x 3/8" Tube	00990796
Not Shown	Drip Tray Drain Kit	00956375
Not Shown	Drip Tray Drain Kit with 4" legs	00981977
Not Shown	Covers, Agion, User Interface	00969030

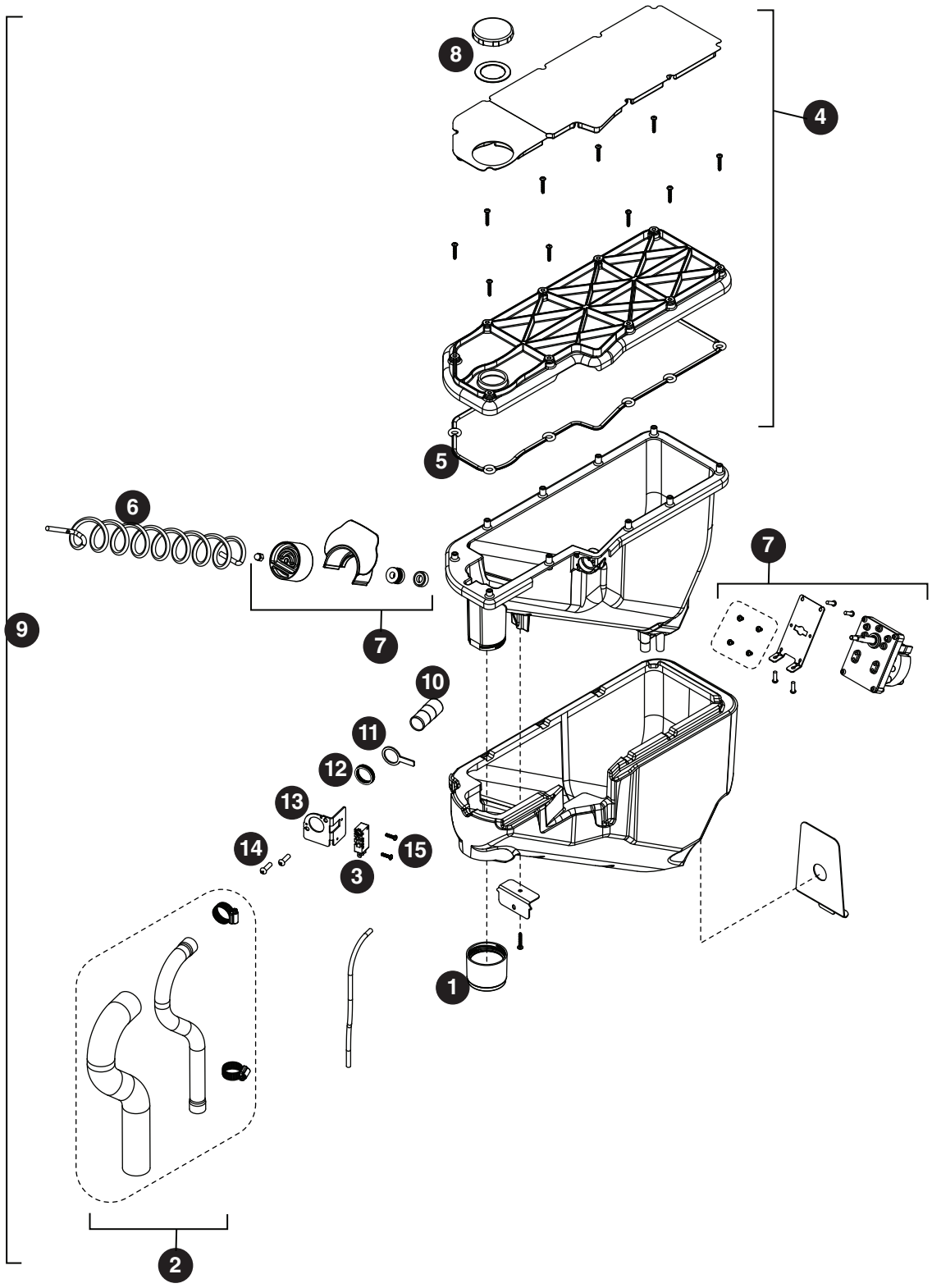
15 Series Interior



Interior

Reference #	Description	Part #
1	Valve, Dispense Solenoid	01159482
2	Switch, Cleaning	00957712
3	Drain/Feed Tube with Cap	00957720
4	Valve, Failsafe Solenoid	00957738
5	Compressor with Mounting Hardware	01157296
6	Condenser	00958017
7	Condenser Fan, Cord and Hardware	01157288
8	Control Board with Stand-offs	01051978
9	Capacitor, Gearmotor	00958041
10	Sensor, Retainer Hardware Kit	00958066
11	Relay and Overload	00157387
12	Heat Exchanger, Kit	01233998
13	Valve, Dispense Solenoid, Sparkling	01159490

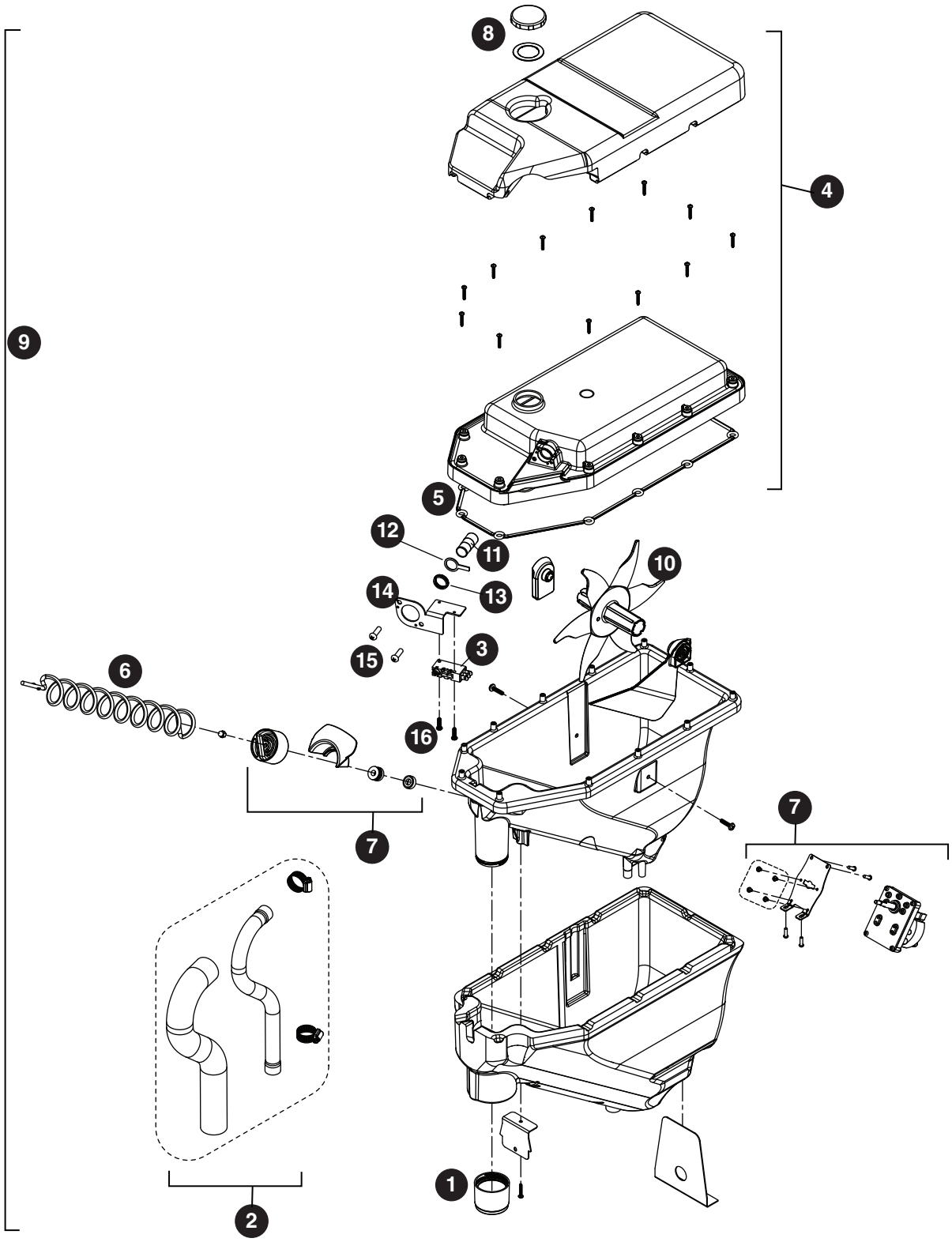
7 Series Bin Assembly



7 Series Bin Assembly

Reference #	Description	Part #
1	Ice Chute, Inside Thread	0128906
2	Ice Transport Tubing with Insulation	00957746
3	Switch, Shuttle	00957753
4	Lid, Bin Assy	01233808
5	Lid, Gasket, 7 Series	01233824
6	Auger, Dispense	00931113
7	Assembly, Motor Dispense	01233857
8	Cap and gasket	01233816
9	Bin assembly, 7 Series (does not include ice transport tube and insulation)	01233832
10	Coupling, transport tube	00998278
11	Flag, shuttle	00998286
12	Spring, wave	00998302
13	Bracket, shuttle support (Before serial number K46457)	00998260
13	Bracket, shuttle support (After serial number K46456)	00998336
14	Screws (2), self-tapping, #10 x 5/8	00998328
15	Screws (2), M3 x 12 Phillips pan head	00998294

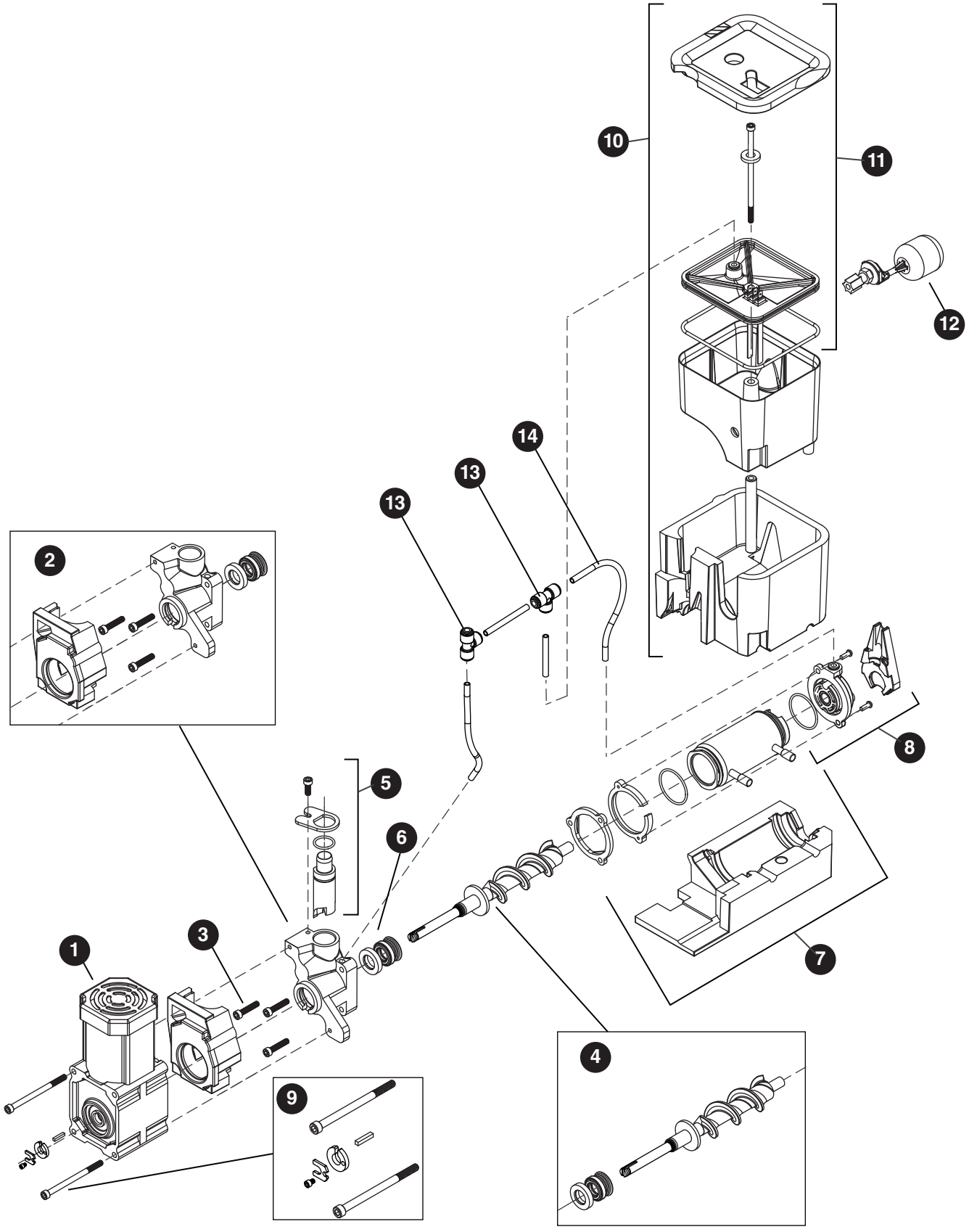
15 Series Bin Assembly



15 Series Bin Assembly

Reference #	Description	Part #
1	Ice Chute, Inside Thread	01238906
2	Ice Transport Tubing with Insulation	01051960
3	Switch, Shuttle	00957753
4	Lid, Bin Assy	01255470
5	Lid, Gasket, 7 Series	01255520
6	Auger, Dispense	01053297
7	Assembly, Motor Dispense	01255538
8	Cap and gasket	01233816
9	Bin assembly, 7 Series (does not include ice transport tube and insulation)	01255488
10	Agitator	01255504
11	Coupling, transport tube	00998278
12	Flag, shuttle	00998286
13	Spring, wave	00998302
14	Bracket, shuttle support	00998260
15	Screws (2), self-tapping, #10 x 5/8	00998328
16	Screws (2), M3 x 12 Phillips pan head	00998294

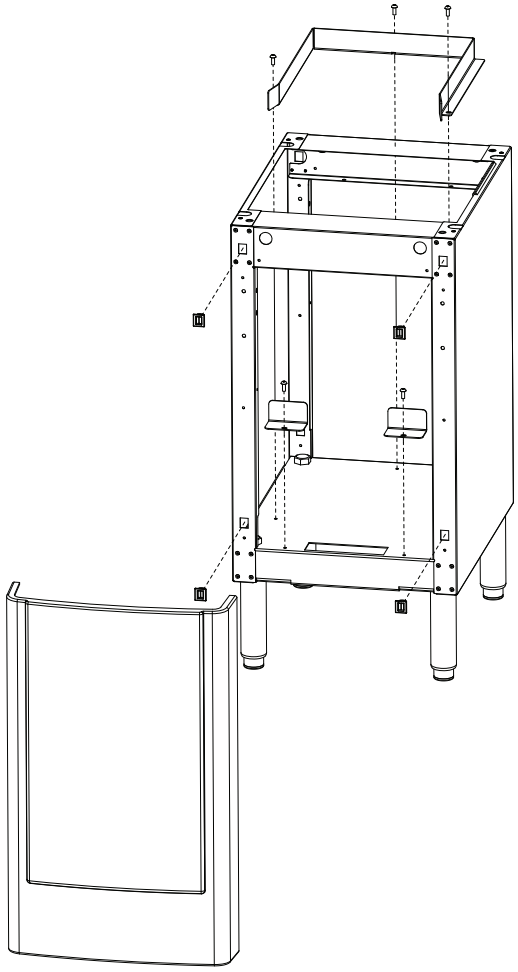
Evaporator Assembly



Evaporator Assembly

Reference #	Description	Part #
1	Gearmotor Assy	00957811
2	Main Housing with Front Seal and Screws	00957829
3	Screws, Main Housing	00957837
4	Auger with front seal	00957845
5	Ice Compression Nozzle Assy	00957852
6	Front Seal and O-Ring	00957860
7	Evaporator Assembly with Insulation	01157353
8	Housing, Bushing with Insulation	00957886
9	Hardware kit, Gearmotor (For serial numbers E01087 and above)	01048628
9	Hardware kit, Gearmotor (For serial numbers below E01087)	00957894
10	Reservoir and Float Complete Assy	00957902
11	Lid, Reservoir with Insulation and O-Ring (does not include bolt)	00957910
12	Float Valve	00957928
13	“T” Fitting - 1/4"	502923
14	Tubing - 1/4" (sold in 12" increments)	502079

Base Stand

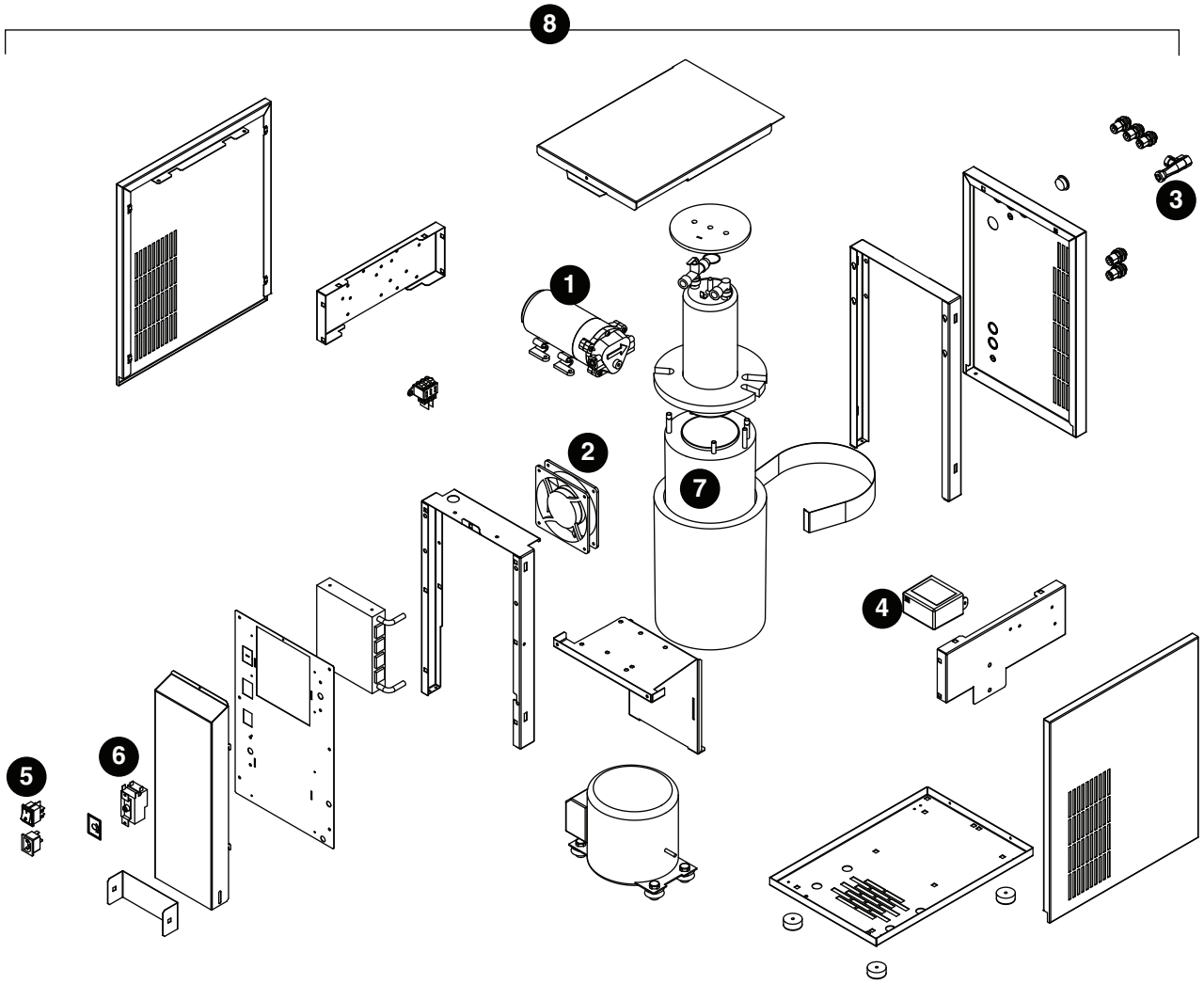


Reference #	Description	Part #
1	Front Panel, Base	00958108
2	Latches with Bayonets, Base	00958116
Not Shown	Packaging for Returns, Base	00957985

Miscellaneous

Reference #	Description	Part #
Not Shown	Water filter cartridge, 5 micron	00968107
Not Shown	IMS III sanitizer concentrate, 16 oz	00979674
Not Shown	SafeCLEAN Plus liquid, 6 pack	01149954
Not Shown	SafeCLEAN Plus liquid, case of 24	01149962
Not Shown	6" Legs for base stand, set of 4	00956318
Not Shown	4" Legs for countertop dispenser, set of 4	00956300

Chiller/Carbonator



Reference #	Description	Part #
1	Pump, booster	01151968
2	Fan	01151976
3	Control, flow	01151992
4	Controller, level	01152008
5	Switch	01152016
6	Thermostat	01152024
7	Bowl	01152687
8	Chiller/carbonator unit	01156488
Not Shown	Fitting, elbow, reducing, 5/16" tube	01152206
Not Shown	Fitting, reducing, reducing, 5/16" stem x 1/4" tube	01152214
Not Shown	Fitting, tee, 5/16" tube	01152222
Not Shown	Fitting, elbow, 5/16" stem x 5/16" tube	01152230
Not Shown	Tubing, 8 mm OD x 6 mm ID	01152289
Not Shown	Fitting, bulkhead, 1/4" tube x 1/4" tube	01122787
Not shown	Chiller/Carbonator sanitizing kit	00147545

Warranty Registration and Equipment Evaluation

Thank you for purchasing Follett® equipment. Our goal is to deliver high value products and services that earn your complete satisfaction by delivering high-value products and services backed by outstanding customer and technical support.

Please review the installation instructions thoroughly. It is important that the installation be performed to factory specifications so your equipment operates at its maximum efficiency.

Follett LLC will not be liable for any consequential damages, expenses, connecting or disconnecting charges, or any losses resulting from a defect of the machine. For full warranty details, visit our website www.follettice.com/productwarranties.

Registering your equipments helps Follett track your equipment's service history should you need to contact us for technical support, and your feedback helps us improve our products and services. Please visit www.follettice.com/support to complete the Warranty Registration form.

Should you have any questions, please contact Follett's technical support group at (877) 612-5086 or (610) 252-7301 and we will be happy to assist you.

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