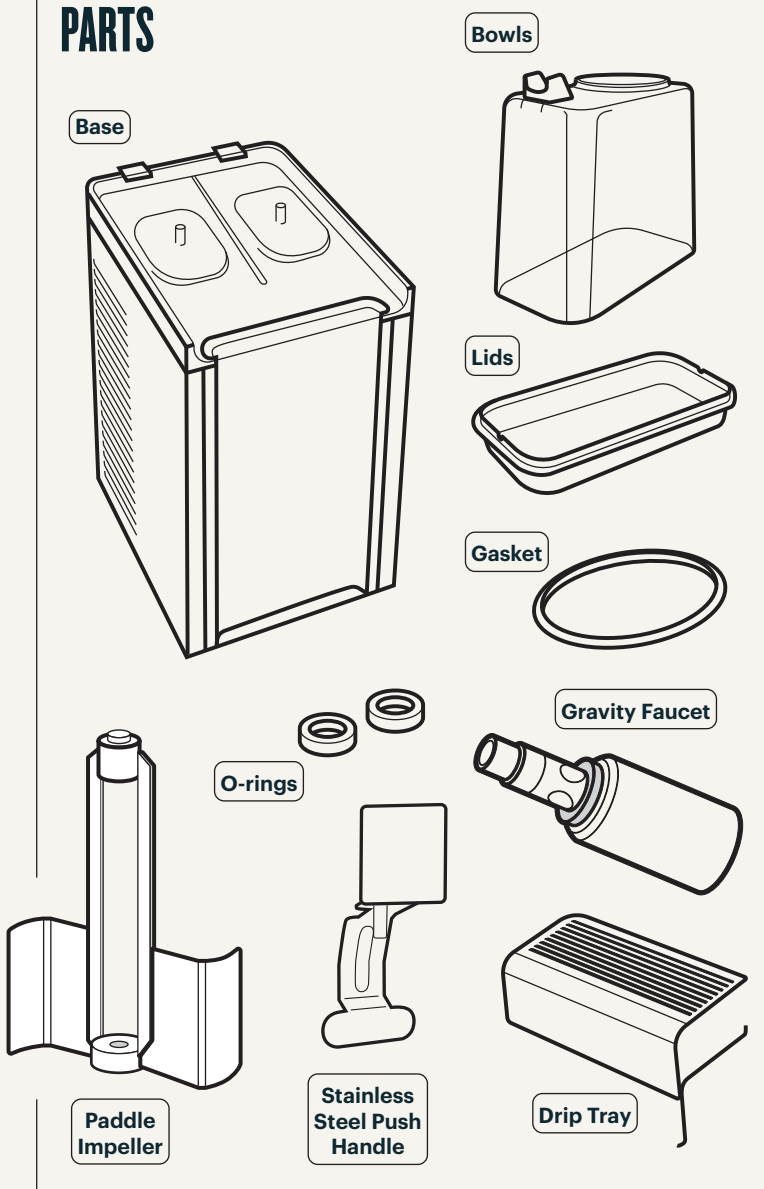


UGOLINI BUBBLERS: PROPER CARE AND MAINTENANCE

PARTS



PUTTING ON THE CLINGS

The flavor label graphics for the bowls are clear vinyl static clings. To apply, simply remove cling from binder, spray or wipe water to front of bubbler and back of cling. Apply top edge, lining up with the max-fill line at front of bubbler. Use a flat-edged tool or credit card to firmly press down to remove all air bubbles.

Ensure that all clings are straight and level. Any unused clings should be placed in the Tractor binder for safe storage.

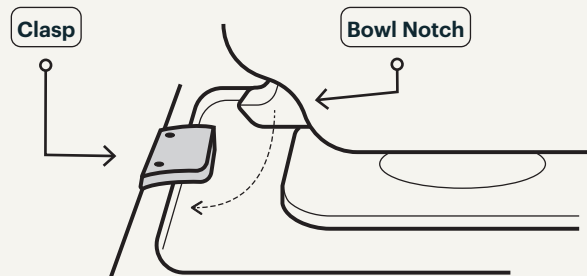
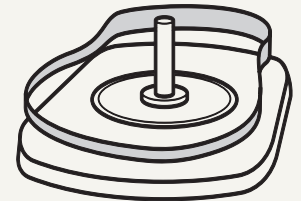


SET UP ASSEMBLY

This unit doesn't come presanitized from the factory. The dispenser must first be disassembled and cleaned. See the following page for instructions.

For the first set up, you will need to fit the plaque into the push handle. The plaque will not need to be disassembled for cleaning.

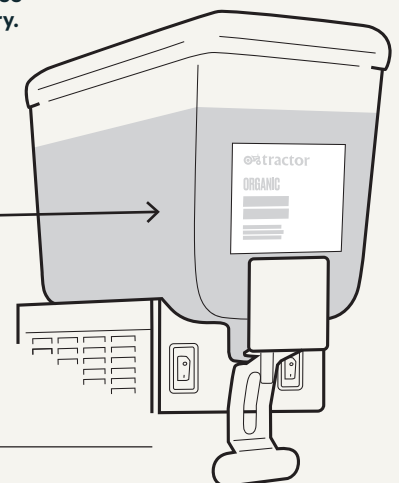
1. Place base on desired surface.
2. Install gasket to base, front to back, with wider gasket portion towards the bottom. Make sure that both gasket and top of base are clean and dry. Next, place the paddle impeller.
3. Place o-ring on gravity faucet.
4. Place push handle and gravity faucet into the spots on the front of the bowl.
5. Place bowl on base, back to front, placing the bowl notch under the clasp on the base and pull forward and downward until it locks.



SET UP AFTER WASHING

Bring bowls and lids back to the beverage counter area.

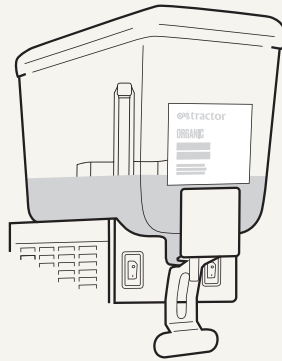
1. Take all movable parts, use soft lint-free cloth to make sure that all parts are dry.
2. Check the top of the unit to make sure it is also dry.
3. Reassemble, starting with gasket and impeller*.
4. Place bowl on unit, back to front*.
5. Re-adhere clings to bubbler*. Use a flat-edged tool or a credit card.
6. Check for leaks*. *See assembly instructions on the other side.
7. If no leaks: fill bubbler with your tractor beverage of choice.



CHECK FOR LEAKS

Fill fully assembled bowl with 3-4 inches of water. If a leak is going down the face of the base, then the gasket is either being pinched by the bowl, or is not on correctly. Drain water and repeat set up steps.

If a leak is coming out the valve: drain water, pull out weighted metal valve and ensure that o-ring is on correctly. Replace the part and repeat set up.



Mix Ratio: 8.5 to 1 (Water to Combi-bloc)

FILL UP IN AN 18 QT. CAMBRO

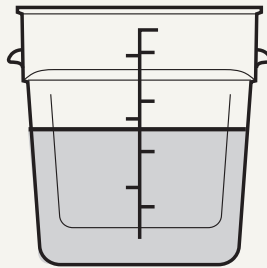
To pre-batch, we recommend a few designated 18 Qt cambro containers to mix your specialty drink.

Note: Prior to mixing, measure out 9.5 Qts. of liquid and mark the line with a Sharpie Marker.

New Fill line (9.5 Qts.)

1 Combi-bloc of concentrate
+ 8.5 Qts. Of water
= 9.5 Qts. Of finished beverage (2.375 U.S. Gallons)

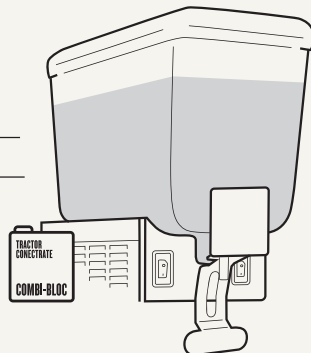
For a 2.375 Mini bowl -
mix 1 combi-bloc: 8.5 Qts. Water.



FILL UP IN THE BOWL

Once established at serving your specialty drink, feel free to fill up the product directly in the bowl.

1 Combi-bloc of concentrate
+ 8.5 Qts. Of water
= 9.5 Qts. Of finished beverage
(2.375 U.S. Gallons)



WASHING BOWLS AND LIDS

In a Dishwasher

1. Take bowls and lids to dish area.
2. Place bowl upside-down and place lid in the opening.
In a standard restaurant dishwasher, all three large bowls and all four mini quad bowls with lids should fit perfectly in machine.
3. Run cycle.
4. Remove and dry off with soft, lint-free cloth to remove any water spots that may occur, and return bowls and lids to the beverage counter where the unit lives.

Hand-Washing

1. Take bowls and lids to dish area.
2. Using standard 3 basin protocol: wash with soft washing pad, then rinse and sanitize bowls and lids.
3. Wipe and dry off with soft lint-free cloth to remove any water spots, and return bowls and lids to the beverage counter where the unit lives.
4. Do not use abrasive cleaning pads or scrubber to clean lids and bowls.

CLEANING DISASSEMBLY

Cleaning is required a minimum of every 3 days.

Regulations may vary by state, please refer to your State Health Department's requirements.

1. Turn off power.
2. Remove drip tray.
3. Rotate support brackets toward unit.
4. Purchase and designate elbow-high latex wash glove. Sanitize glove before each session.
5. Fill sanitizer bucket and place next to the unit.
6. To drain: place a cambro under the bowl nozzle. Reach into bowl with gloved hand to pull out the gravity faucet. Once pulled, place faucet in the sanitizer bucket for cleaning.
Note: bowl will drain very quickly.
7. Remove clings and adhere to front of the unit so as not to lose them. DO NOT wash clings.
8. Remove push handles and place items into the sanitizer bucket for cleaning.
9. Remove bowl: press release latch on front of the machine to unlock bowl. Lift bowl from front to back.
10. Remove gaskets and impellers and place them into the sanitizer bucket for cleaning.



Sanitizer Bucket

Bucket should be placed next to machine to prevent losing smaller vital pieces.

WASHING MOVABLE PARTS

Needed:

Toothbrush
Soft, Dry, Lint-free Cloths
Sanitizing Bucket
Sanitizing Solution
(in Bucket)

Parts to Wash at Site:

Gravity Faucet*
*with O Ring. Do not remove O Ring.
Impeller
Large Gasket
Push Handles

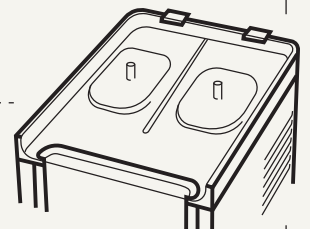
Place all parts in sanitizer solution for ten minutes.

Brush with toothbrush.

Set pieces on cloth and let dry.

Cleaning top of unit: Wipe top of unit with Wet, soft cloth. Follow With sanitizer-soaked Cloth until clean.

Once clean, let dry.



For more information on your Ugolini equipment, scan the QR code to the left.

WARRANTY

Ugolini requires that maintenance kits are replaced every 6 months to continue the warranty.

Please contact Ugolini directly at (833) 833 0030 or go to ugoliniusa.com for terms and conditions.