

IF THIS HAPPENS	TRY THIS
My machine won't power up	<ol style="list-style-type: none"> 1. Make sure the machine is turned on using the key. 2. Check circuit breaker, check cord and make sure machine is plugged in.
No water or syrup comes out but CO ₂ does	<ol style="list-style-type: none"> 1. Make sure water valve is on. 2. Unclog machine.
Only syrup comes out	<ol style="list-style-type: none"> 1. Make sure CO₂ valve is on. 2. Confirm new tank is attached not a spent tank.
No syrup or CO ₂ comes out but water does	<ol style="list-style-type: none"> 1. May be out of CO₂, check and replace CO₂. 2. May be out of syrup, check syrup levels and replace if needed. 3. May be clogged due to improper cleaning. Unclog machine, clean valves.
Syrup and water come out, but it is not carbonated	<ol style="list-style-type: none"> 1. Check and replace CO₂ tank. Make sure valve is on. Replace CO₂ Tank. 2. If the CO₂ tank has just been changed, run the machine until the carbonation returns. Enough soda must be drawn out for the CO₂ to recharge the system when a new tank has been installed.
Machine is making an airy sound	<p>May not have high enough water pressure. Please email support@drinktractor.com</p>
Pump seems to be having a hard time	<p>May be out of CO₂. Check CO₂ tank and replace if necessary.</p>
One or more beverages are pouring with an excess of foam	<ol style="list-style-type: none"> 1. Make sure there is ice on the chill plate. If beverage is above 38 degrees foaming will occur. 2. Try turning the CO₂ levels down. Use the screw on the left side as described above. Turning this screw to the left will decrease the amount of CO₂. 3. If this is not enough, the mixture is probably too sweet. Try turning the syrup ratio down slightly using the method described above.

IF THIS HAPPENS	TRY THIS
Syrup in the BIB is cloudy	<ol style="list-style-type: none"> 1. Tractor Beverages are unconditionally made with real, functional ingredients and are always free from any artificial or chemical preservatives. Hence, they ought to be treated with the same care as fresh foods. 2. Once opened, syrups have a shelf life of 30 days. If you experience cloudiness in the syrup, check the date on which you installed. If past 30 days, discard the remaining syrup.
Beverage is too sweet	<p>Brix should be a 5.5:1 ratio. It is probably too high (too much syrup).</p> <p>Brix adjuster for each flavor is located behind the individual flavor tags.</p> <p>Remove the light cover on the machine by sliding up. Remove the flavor tag/Brix cover by sliding up. The right knob is syrup and the left knob is water. Use a flat head screwdriver to twist the knobs up (clockwise) or down (counterclockwise) to give you the 5.5:1 ratio or desired flavor. Use Brix Tester Kit to calibrate syrup to water ratio.</p> <p>How to use the Brix Tester Kit to check the ratio:</p> <p>Remove spout by twisting off counterclockwise, place Brix Separator Valve where the spout was by twisting on (clockwise). Place Brix Tester under the separator, the syrup will come out on the left and water on the right. Press the lever, fill Brix Tester half way, the syrup and water should be even. If the syrup and water are uneven, adjust using the screws described above.</p>
Beverage isn't sweet enough	<p>Brix levels may be too light (not enough syrup). Use method described above to calibrate syrup to water ratio.</p>