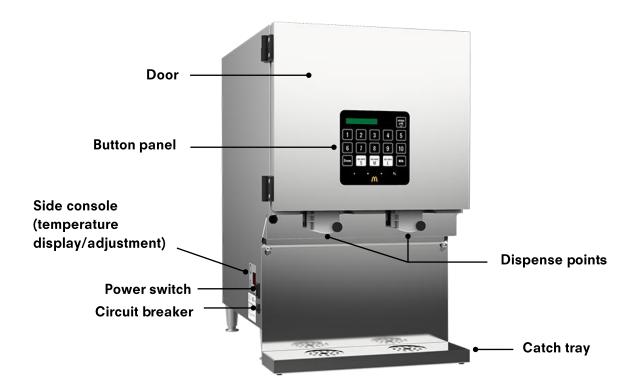


#### **BEFORE FIRST USE**

- Carefully review the installation and operations instructions in this guide.
- Dispenser must be placed on a horizontal surface.
- Thoroughly clean and dry the dispenser. For cleaning instructions, refer to the daily CLEANING INSTRUCTIONS in this guide.
- Plug in the dispenser and let it run until it reaches operating temperature.
- Restaurants using 2.5 G (10 L) bags of cream must change the bag type in the software so that it matches the bag type that has been loaded into the dispenser for dispense accuracy. To change the bag type scan the QR Code on the dispenser and refer to the **Bag Type Selection** instruction sheet.
- Restaurants dispensing cream from both product cases must change the bag type (i.e., milk to cream) for
  dispense accuracy. To change the bag type refer to the **Bag Type Selection** instruction sheet. Once
  completed, apply the cream button overlay over the milk button.
- After loading product for the first time, the dispenser must be calibrated to account for variances in dairy
  which could impact dispense accuracy. For instructions refer to the CALIBRATION section in this guide.

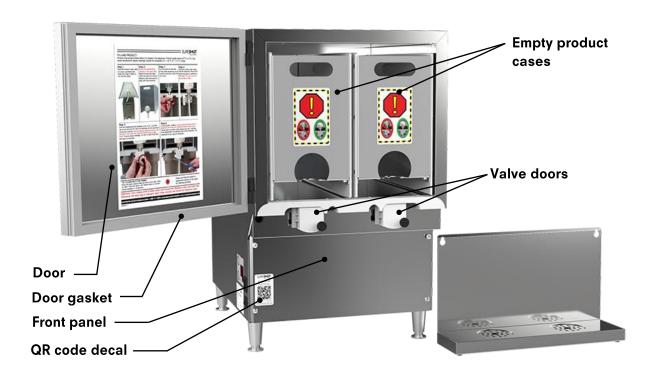
#### MAIN COMPONENTS



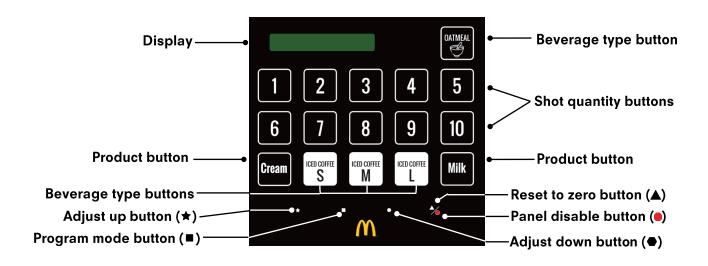
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#### **BUTTON PANEL**



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## IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



#### SAFETY PRECAUTIONS

Always follow these safety precautions. Failure to do so will void the warranty.

- Always plug the dispenser into an approved electrical outlet.
- Unplug the dispenser from the electrical outlet before servicing.
- Do not immerse the dispenser in water.
- This dispenser must not be cleaned using a water jet or installed in an area where a water jet may be used.
- This dispenser is not intended for use by persons (including children) with reduced physical, sensory,
  or mental capabilities, and is not intended for use by those with a lack of experience and knowledge
  unless they are supervised or given instruction concerning the use of the dispenser by a person
  responsible for their safety.
- Children should be supervised when in the vicinity of the dispenser to ensure that they do not play with it.
- Observe all safety precautions with this dispenser as you would with any electrical appliance.
- This product has been designed and tested to operate in temperatures ranging from 50°F to 122°F (10°C to 50°C).

#### **OPERATING THE DISPENSER**

#### Turn on the Dispenser

- 1. Plug the power cord into a 3-prong grounded electrical outlet.
- 2. Turn the dispenser on. The power switch is located on the lower left side of the dispenser. When the dispenser is turned on, you will hear the fan and see the display light up.
- 3. Allow the dispenser to run for one hour to reach operating temperature before loading product into the dispenser.

#### **Loading Product**



The dairy bag must be loaded correctly and the tube cut as directed for dispense accuracy.

- 1. Open the dispenser door and remove the applicable product case. Close the dispenser door.
- 2. Load a 5 L or 2.5 G (10 L) pre-chilled dairy bag.
  - a. If using a 5 L dairy bag, install the product case insert. Hold the bottom two corners and sides of the bag and lower it into the product case with tube positioned towards the front of the product case so the tube exits the product case opening.



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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



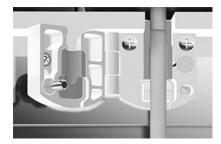
b. To load a 2.5 G (10 L) dairy bag, hold the top corners of the bag and lower it into the product case with tube positioned towards the front of the product case so the tube exits the product case opening.



- 3. Adjust the bag so the tube and bag fitment exit the bottom front opening of the product case. **Do not** adjust the bag by pulling on the fitment and tube as it may loosen and cause the bag to leak.
- 4. Locate the top ring on the bag fitment (i.e., the ring closest to the bag). Slide the top ring of the fitment into the product case opening so that it is resting on the product case floor. Do not use the lower ring (i.e., tube cap) as dispense accuracy will be impacted.



- 5. Open the dispenser door and insert the product case with the tube facing out. The product case must be reinstalled on the correct side within the product compartment (i.e., left side for cream).
- 6. Remove and discard the plastic covering on the tube, if present.
- 7. Center the tube in the valve opening. Do not pull or stretch the tube. It should not be twisted, kinked, or pinched.



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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



- 8. To clear product from the tube before cutting:
  - a. Fold up and pinch the tube with your fingertips just below the valve. This will push product out of the tube and up into the bag.
  - b. While holding the tube, close the valve door and turn the thumbscrew clockwise until the valve door is snug and you hear a sound. Do not over-tighten the thumbscrew.
  - c. Release the tube and close the dispenser door.
  - d. Use sanitized, sharp scissors to carefully cut the tube at a 45-degree angle to a maximum length of 5/8-inch (1.5 cm) from the bottom of the valve door. Discard the cut portion of the tube.



It is crucial that the bag type loaded in the product case matches the bag type selected in the software for accurate dispense amounts. Use the Bag Select feature to verify or change the bag type which is categorized by product, bag size, and bag type. Examples:

- a. The default bag size is 5 L. If using a 2.5 G (10 L) cream bag the bag type must be changed in the software to Cream 2.5 G.
- b. Restaurants dispensing cream from both product cases must change the bag type from milk to cream.

To change the default bag type in the software scan the QR Code on the dispenser and refer to the **Bag Type Selection** instruction sheet.

#### **CALIBRATION (QuickCAL)**

The dispenser must be calibrated during initial set up and every 30 days thereafter to account for variances in dairy which could impact dispense accuracy.

#### Prepare the dispenser for calibration.

- 1. Before calibrating, watch the calibration instructional video. To access the video and other training materials scan the QR Code on the dispenser.
- 2. It is imperative both valves are cleaned before calibrating. Refer to the valve assembly cleaning section in this guide.
- 3. Calibration must be performed with a full, pre-chilled dairy bag. Load a full bag of both dairy types (e.g., cream and milk) before calibrating. The dairy bags must be loaded correctly and the tubes cut at a 45-degree angle, 5/8-inch (1.5 cm) from the bottom of the valve for successful calibration.

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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



- 4. After loading full dairy bags, the following steps will remove air from the tubes and allow the bags to settle for successful calibration:
  - a. Place a cup under the left valve (dispense point) for cream. Press the **cream product button**. Press the **3-shot button** 3 times to dispense cream.
  - b. Place a cup under the right valve (dispense point) for milk. Press the **milk product button**. Press the **3-shot button** 3 times to dispense milk. Restaurants dispensing cream from both product cases should press the right **cream product button** followed by the **3-shot button** 3 times



If calibration is performed on a partially filled dairy bag (less than three-quarters full) calibration must be repeated after the next full dairy bag is loaded to maintain dispense accuracy.

#### Follow these instructions to calibrate:

After calibrating the first product (e.g., cream or milk), follow the instructions a second time to calibrate the other product (e.g., cream or milk).

1.	Set the scale to grams.	
2.	Place a clean, empty cup on the scale and press the <b>ZERO/TARE button</b> .	
3.	Press and hold the <b>program mode button</b> (■) for a few seconds until the display shows Calibration.	
4.	Press the <b>product button</b> (cream or milk). The light on the product button will turn on.	
5.	With the empty cup under the applicable dispense point (cream or milk), press and hold the <b>1-shot quantity button</b> until dispensing is complete. The display will show the expected weight in grams Scale: 20.0 g.	
6.	Place the cup with product on the scale.	
7.	Press the <b>adjust up button</b> (★) or <b>adjust down button</b> (♠) as required until the number in the display matches the weight on the scale.	
8.	Press and hold the <b>3-shot quantity button</b> to save the number you entered. The display will show the two calibration percentages (e.g., $Cream 2\% 0\%$ or $Milk 2\% 0\%$ ).	
9.	Discard product and place the cup on the scale. Press the <b>ZERO/TARE button</b> .	
10.	Repeat steps 5 – 9 to dispense product a second time before proceeding to step 11.	
11.	With the empty cup under the applicable dispense point (cream or milk), press and hold the <b>2-shot quantity button</b> until dispensing is complete. The display will show the expected weight in grams Scale: 60.0 g.	
12.	Place the cup with product on the scale.	
13.	Press the <b>adjust up button</b> (★) or <b>adjust down button</b> (◆) as required until the number displayed matches the weight on your scale.	
14.	Press and hold the <b>3-shot quantity button</b> to save the number you entered. The display will show the two calibration percentages (e.g., $Cream 2\% -1\%$ or $Milk 2\% -1\%$ ).	

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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



15.	Discard product and place the cup on the scale. Press the <b>ZERO/TARE button</b> .	
16.	Repeat steps 11 – 15 to dispense the same product a second time.	
17.	Calibration is now complete for the first product. Follow the calibration procedure a second time (from step 4) to calibrate the other product (cream or milk).	
18.	To exit program mode, press and hold the <b>program mode button</b> ( <b>I</b> ) until the bottom row of red lights turn off. The display will show Select Size.	

#### **Calibration Troubleshooting**

Please review the steps listed below which are essential for successful calibration and dispense accuracy.

- 1. It is crucial that the bag type loaded in the product case matches the bag type selected in the software. Use the Bag Select feature to verify or change the bag type.
- 2. The dairy valves have been thoroughly cleaned.
- 3. The product case insert should be used with 5 L dairy bags only. If using 2.5 G (10 L) dairy bags, the product case insert should be removed.
- 4. Before calibrating, a full pre-chilled dairy bag was loaded and the tube cut at a 45-degree angle, 5/8-inch (1.5 cm) from the bottom of the valve door.
- 5. The product cases must be installed above the correct valve within the product compartment (i.e., cream is on the left side and milk is on the right).
- 6. After loading a full dairy bag, the 3-shot button was pressed 3 times before calibrating.
- 7. The scale used for calibration is set to grams.
- 8. After placing an empty cup on the scale, the scale is set to zero.
- 9. The number on the dispenser's display was adjusted to match the number on the scale.
- 10. Product was discarded after each dispense.
- 11. If calibration was performed on a partially filled bag (less than three-quarters full) calibration must be repeated after the next full dairy bag is loaded to maintain dispense accuracy.



For additional help, scan the QR Code on the dispenser for supplementary training materials including a calibration instructional video and **Bag Type Selection** instruction sheet.

#### **DISPENSE PRODUCT**

- 1. Place a cup under the dispense point for the desired product (cream or milk).
- Cream has been set as the default product (left valve). To dispense cream, press a shot quantity button. To dispense milk (right valve), press the milk product button followed by a shot quantity button.
- 3. Dedicated iced coffee buttons and an oatmeal button will dispense the correct amount of cream (left valve). To dispense milk, press the **milk product button** followed by the desired **beverage type button** (i.e., iced coffee or oatmeal).
- 4. If dispensing cream from the right side of the dispenser, place a cup under the right valve. Press the right **cream product button** followed by a **shot quantity button**.

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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



#### RECOMMENDED CLEANING SCHEDULE

Part or area	Frequency
<ul><li>Exterior and button panel</li><li>Catch tray</li><li>Valve area</li></ul>	Daily
<ul><li>Product case/product case insert (if present)</li><li>Product compartment</li></ul>	Inspect and clean as required every time new product is loaded
<ul><li>Valve assembly and front panel</li><li>Door gasket</li></ul>	Once a month or more frequently as required
<ul><li>Condenser</li><li>Fan and inner body</li></ul>	Every six months



Dispenser must be cleaned according to the recommended cleaning schedule to maintain operational efficiency.

#### **CLEANING INSTRUCTIONS**

#### **Daily: Exterior and Button Panel**

- 1. Press and hold the **panel disable button (•)** until you hear a beep and lights on the button panel flash in sequence.
- 2. Wipe exterior surfaces, using a soft cloth dampened with warm, clean, soapy water.
- 3. Wipe using a soft cloth dampened with warm, clean water.
- 4. Dry with a soft cloth to prevent water spotting.
- 5. The button panel will automatically return to normal operating mode after 10 15 seconds.
- 6. A stainless-steel cleaner is recommended for the metal surfaces. Spray cleaner on a cloth and then use cloth to wipe the exterior. Use on stainless-steel surfaces only. Do not allow stainless-steel cleaner to come into contact with the button panel or any plastic parts. Do not use any ammonia-based cleaners, such as a window cleaner.

#### **Daily: Catch Tray**

- 1. Remove the catch tray and screen from the dispenser.
- 2. Separate the screen from the catch tray.
- 3. If a dishwasher is available, the two parts of the catch tray can be separated and cleaned on the full wash cycle. If a dishwasher is not available:
  - a. Rinse both thoroughly with warm, clean water.
  - b. Wash in hot water (minimum 140°F/60°C) with a good quality cleaner. Wash thoroughly to reach all corners and crevices.

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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



- c. Rinse well with warm, clean water and sanitize.
- 4. Air-dry thoroughly.
- 5. Put the two parts (screen and tray) back together.
- 6. Replace catch tray.

#### **Daily: Valve Area**

- 1. Open the door of the dispenser.
- 2. Thoroughly wipe the area around the valve using either a soft cloth dampened with warm, clean, soapy water or a sanitized wipe.
- 3. Wipe using a soft cloth dampened with warm, clean water to remove any soap residue.
- 4. Wipe with a sanitizer soaked towel.
- 5. Dry the area thoroughly with a soft cloth.
- 6. Close the door of the dispenser.

# Every time a new bag is loaded: Inspect and clean the product case, product case insert (if applicable), and product compartment.

- 1. Open dispenser door.
- 2. Remove product case from the product compartment.
- 3. Remove the bag and insert (if applicable) from the product case.
- 4. If a dishwasher is available, the product case and insert (if applicable) can be cleaned on the full wash cycle. If a dishwasher is not available:
  - a. Rinse thoroughly with warm, clean water.
  - b. Wash in hot water (minimum 140°F/60°C) with a good quality cleaner. Wash thoroughly to reach all corners and crevices.
  - c. Rinse well with warm, clean water and sanitize.
- 5. Dry thoroughly with a soft towel or air-dry.
- 6. If required, remove any ice that may be in the product compartment:
  - a. Turn the dispenser power off.
  - b. Wait approximately 15 minutes for ice to soften.
  - c. Wipe product compartment with a clean dry towel to remove and discard the ice.
  - d. Turn the dispenser power on.
- 7. Spray a McDonald's approved cleaner on a sanitized towel and wipe the inside of the product compartment including inside the door of the dispenser.
- 8. Wipe using a soft towel dampened with warm, clean water.
- 9. Dry thoroughly with a soft towel.
- 10. Load each product case with a full bag into the product compartment.
- 11. Close dispenser door.

#### Monthly or more frequently as required: Front Panel

- 1. Turn the dispenser off and unplug it.
- 2. Open the dispenser door.

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# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



- 3. Open each valve door by turning the thumbscrew counterclockwise.
- 4. Remove each product case from the dispenser.
- 5. Remove the catch tray.
- 6. Remove the four screws that attach the front panel to the dispenser.
- 7. Squeeze the black grommet at the top left of the front panel and pull it forward to release it and the wires from the panel. This can take some effort.
- 8. Clean the front panel and screws.
  - a. If a dishwasher is available, the front panel can be cleaned on the full wash cycle. If a dishwasher is not available, wash thoroughly in warm, soapy water with the screws.
  - b. Rinse well with warm, clean water.
  - c. Wipe with a sanitizer-soaked towel.
  - d. Wipe dry with a soft cloth to prevent spotting.

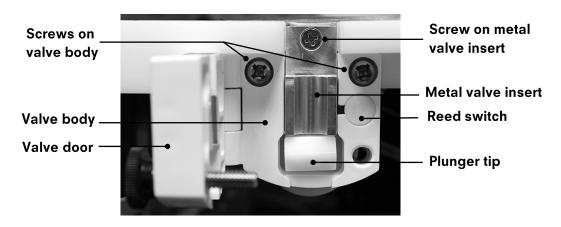
After both valves have been cleaned and reassembled, reinstall the front panel.

#### Monthly or more frequently as required: Valve Assembly for each Product

The valve assembly must be kept clean for proper sanitation and to maintain accurate dispense amounts. The dispense tube goes through the valve block, and it is held in place by the valve door and plunger.

Before taking the valve assembly apart, prepare containers of

- warm, clean, and soapy wash water
- warm, clean rinse water
- sanitizing agent.
- 1. Turn off the dispenser and unplug it. Remove the screw at the top of the metal valve insert of the valve assembly. A thermistor wire is attached to the metal valve insert located in the left valve (cream). If removing the right valve without a thermistor wire, set aside the metal valve insert for cleaning.



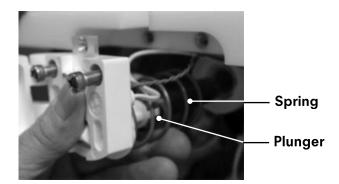
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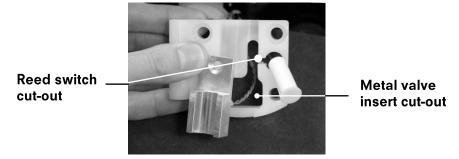
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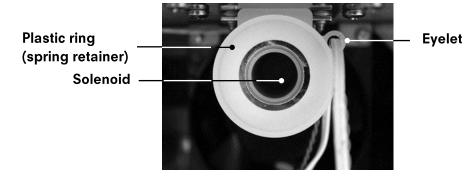
 Firmly hold the valve body assembly (the spring may push the valve assembly forward when removing the screws). Remove the two screws from the upper corners of the valve body. Set aside the screws for cleaning.



3. Gently remove the valve door, plunger, and spring from the valve body. Remove the metal valve insert and reed switch from the valve body by sliding the wires horizontally through the cut-out and gently remove them through the larger opening of the cut-out. Set aside the valve body for cleaning.



4. Remove the round plastic ring (spring retainer) from the solenoid. It cannot be fully removed from the dispenser as the metal valve insert and the reed switch wires are threaded through an eyelet on the plastic ring (spring retainer).



5. Clean the valve door, valve body, plunger, spring, and screws in warm, soapy water. Rinse thoroughly, then sanitize and air dry. Clean the metal valve insert, reed switch, and plastic ring (spring retainer) by carefully dipping them in clean, soapy water. Rinse in clean water, sanitize and very carefully wipe dry with a clean, soft cloth.

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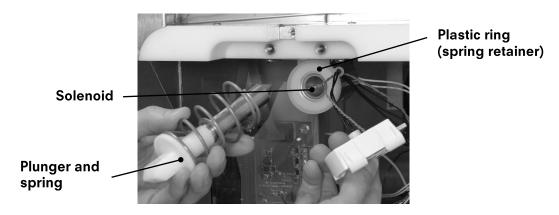
# IntelliShot Refrigerated Dairy Dispenser (Model AC230-PC-29)



- 6. While cleaning, examine the hinges. Broken hinges can result in over dispensing and must be replaced immediately.
- 7. Wipe the valve block with a clean, damp cloth.
- 8. Before reassembling the valve, check to see if there is product buildup inside the solenoid. If necessary, use a plastic knife and damp cloth to clean the area.
- 9. The valve assembly is now cleaned. Follow these cleaning instructions a second time to clean the other valve assembly, then proceed to the reinstallation instructions.

#### Reinstall the valve assembly for each product.

- 1. Install the plastic ring (spring retainer) snugly onto the solenoid with the flat section at the top so that the eyelet is on the right side.
- 2. Position the spring onto the plunger.
- 3. Place the plunger and spring into the solenoid, ensuring the plunger tip is positioned horizontally, and the back of the spring is pushed up against the plastic ring. Ensure the spring is centered on the plastic ring (spring retainer).



- 4. If required, re-install the metal valve insert and reed switch into the valve body by sliding the wires through the wire cut-outs on the valve body. Skip this step if the metal valve insert does not have a thermistor wire attached to it.
- 5. Attach the valve door to the valve body.
- 6. With the valve door open and attached to the valve body, line up the screw holes on the valve body with the screw holes on the valve block (dispenser). Push and hold the valve body firmly to compress the spring. While holding firmly, install the long screws to secure the valve body to the dispenser. Tighten until snug, but do not over-tighten.
- 7. If not done in step 4, re-install the metal valve insert. Install the short screw to secure the metal valve insert to the dispenser. The screw must fit snugly so that the refrigeration system operates properly. Do not over-tighten.
- 8. Gently pull the wire(s) back through the eyelet to ensure they move freely and that they are not pinched in the spring or hanging down.
- 9. Close the valve door by turning the thumbscrew clockwise. Do not overtighten.
- 10. The valve assembly is now reinstalled. Follow these reinstallation instructions a second time to reinstall the other valve assembly, then proceed to reinstall the front panel.

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#### Reinstall the front panel.

- 1. Re-install the front panel. Slide it up between the valve body and the plunger for each product. Install the four screws that were removed earlier and saved for reuse.
- 2. Close the dispenser door, plug it in and turn it back on.
- 3. For each product:
  - a. Place a tube in the valve and close the valve door.
  - b. Press any button that will dispense product. Listen for the solenoid to open and close to make sure that the plunger is moving freely and operating properly. The solenoid will make a sound when it opens and closes. Once verified, the spare tube can be removed.
  - c. Load product cases into the dispenser.

Instructions to clean the door gasket, condenser, fan and inner body can be found in the operations manual.



Scan QR Code with mobile device to access an electronic copy of the IntelliShot Refrigerated Dairy Dispenser Operations Manual along with additional training materials including instructional videos.

https://sureshotsolutions.com/r/mcdac230pc29

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