

Beverages: Standard Whitlenge or Multiplex Mark 1

Check & Adjust Portion Size

Frequency

Quarterly

Models

Standard Whitlenge or Multiplex Mark 1

Time Taken to Complete

20 Minutes per Tower

Health & Safety Hazards

Food Safety



Wash and dry hands **after** performing this task



Inspect equipment. Do not use if damaged

Equipment

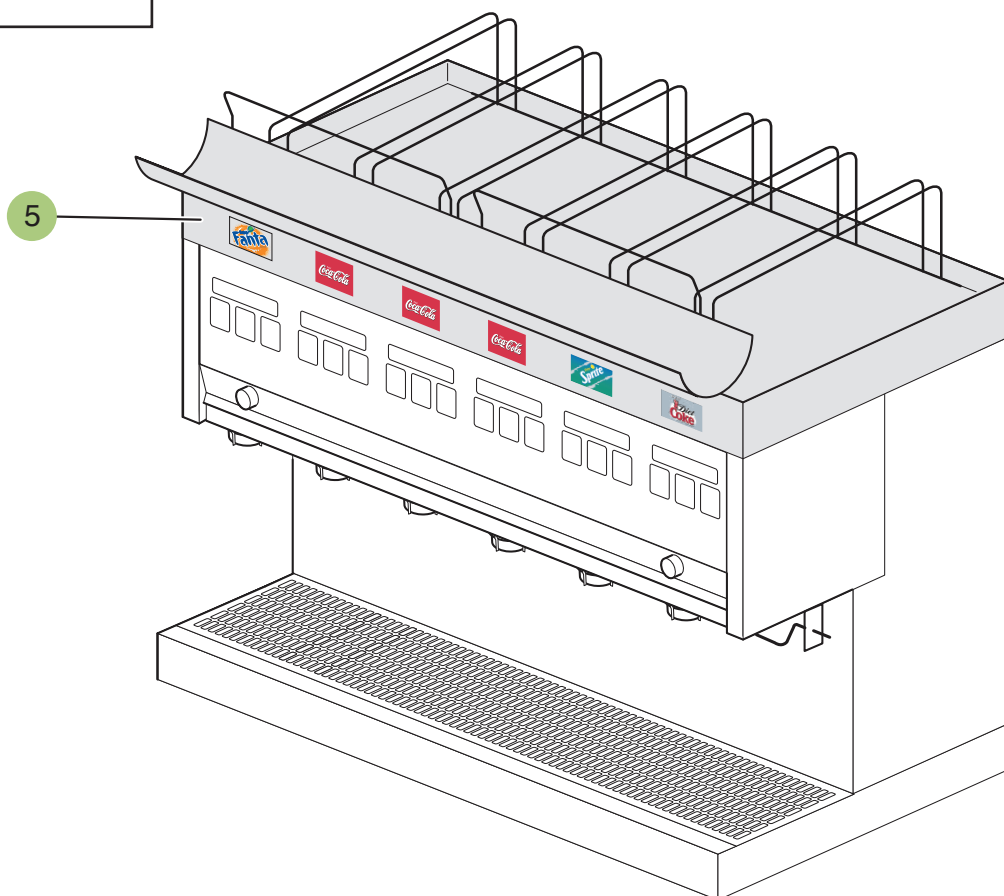


1



2

- 1 Volume Cup
- 2 Flatblade Screwdriver



1

Multiplex
90psi



Whitleng
Somerset
75psi

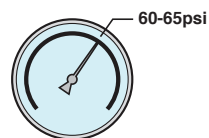


Cornelius
Apex
85psi



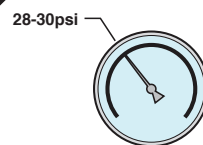
Check drink system pressure settings are correct for the refrigeration unit. If not adjust accordingly using PM Card **BE004** before proceeding.

2



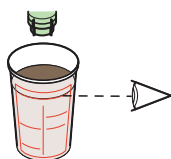
Check the Syrup Pressure for Sugar Based Syrups is 60-65 psi.

3



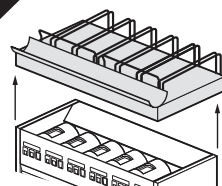
Check the Low Pressure Regulator for Sugar Free Syrup is 28-30 psi..

4



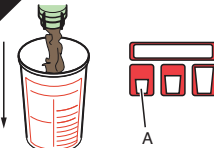
Check finished Drink Volume (portion sizes) using a Volume Cup.

5



Remove Tower Top.

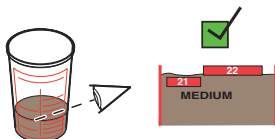
6



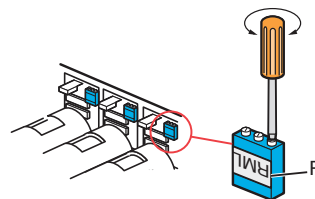
Place Volume Cup under Nozzle and press the selection (A) for the small drink size on the first valve.

7

Check the Portion Size. The Portion Size is correct if it is level with the line marked:
Bandwidth 250ml = Regular,
Bandwidth 400ml = Medium,
Bandwidth 500ml = Large

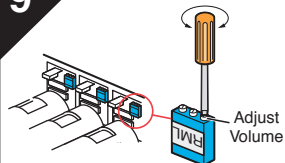


8



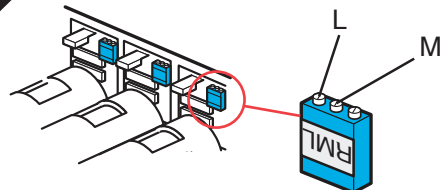
If the Volume is not correct adjust the R on the Portion Control Pad (Clockwise to increase and anti-clockwise to decrease).

9



Return to **step 6** and re-test. Adjust the Volume Control until it is correct.

10



For Medium Drinks use adjustment M. For Large Drinks use adjustment L.

11

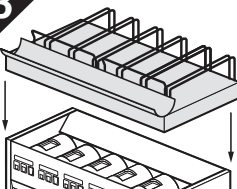
Keep re-checking the Volumes until correct.

12



Repeat **step 4-11** for all other valves.

13



When all Portion Sizes are correct, replace the Tower Top.