



# Model 11 Multiplex Conversion

## Make-Your-Own Root Beer

**Sanitize root beer lines prior to beginning make-your-own conversion.**  
Refer to your Sanitizing Root Beer Lines procedure card for instructions.

- 1.** Turn off refrigeration unit.
- 4 switches located on side of unit.



- 2.** Disconnect syrup line from root beer BIB.



- 3.** Turn off Co2 at source.



- 4.** Turn off water at main water supply.



- 5.** Remove lid from refrigeration unit.

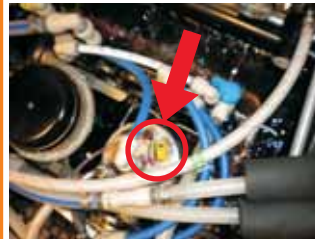


- 6.** Bleed root beer lines at dispensing tower.

- Pull tap down to drain liquid.
- Hold open until root beer no longer flows under pressure.
- Do not bleed diet.



- 7.** Flip up safety valve in refrigeration unit.
- Leave valve open.



- 8.** Cut syrup line on outside of refrigeration unit, as close to BIB pump as possible.

- **IMPORTANT:** Expect drainage. Use towel for excess buildup and drain into bucket.



- 9.** Crimp pre-assembled syrup line onto existing line.

- In-line strainer end should be attached to transfer tank.
- 3/8" splicer and clamp.



- 10.** Cut Co2 line as close to BIB pump as possible.



- 11.** Crimp preassembled Co2 line onto existing Co2 line.
- 1/4" splicer and clamp.



- 12.** Remove existing BIBs and BIB lines; discard.

- Keep BIB pump for backup.



- 13.** Close safety valve from step 7. Turn on Co2 and water supply.



- 14.** Place lid on refrigeration unit and turn unit on.



- 15.** Run tap on root beer tower for approximately 1 minute to replenish lines.



- 16.** Check temperature and brix of root beer.





# Wunderbar (Model 38) Multiplex Conversion

## Make-Your-Own Root Beer

**Sanitize root beer lines prior to beginning make-your-own conversion.**  
Refer to your Sanitizing Root Beer Lines procedure card for instructions.

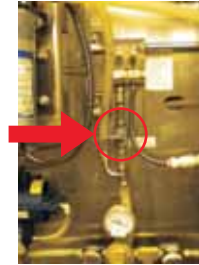
- 1.** Turn off refrigeration unit.
- 4 switches located on side of unit.



- 2.** Disconnect syrup line from root beer BIB.



- 3.** Turn off water supply.
- Gray valve located on back wall panel.



- 4.** Turn off root beer regulator.
- Record pressure reading before shutting off. (Ideal setting should be at 60.)
  - Twist knob until regulator reads zero.



- 5.** Relieve excess root beer in lines from root beer test port.
- Drain into cup.
  - Turn port off after draining.



- 6.** Remove lid from refrigeration unit.



- 7.** Turn off pressure regulator.
- Record pressure reading before shutting off. (Ideal setting should be at 35.)
  - Twist knob until regulator reads zero.



- 8.** Pull tap on root beer tower to ensure all root beer components are off.
- If root beer does not stop, ensure that steps 1 - 7 have been completed correctly.



- 9.** Bleed root beer lines at dispensing tower.
- Pull tap down to drain liquid.
  - Hold open until root beer no longer flows under pressure.
  - Do not bleed diet.



- 10.** Lift safety valve (in tank B) to vent Co2.
- Leave valve open.



- 11a.** If backflow preventer is present, disconnect syrup line on top of BIB pump at backflow preventer.
- While compressing collar into backflow preventer, pull tubing out.
  - Insert gray guest fitting.
  - Spillage is common. Rest unit's lid or towel beneath hookup to catch syrup spillage.



- 11b.** If no backflow preventer is present, cut syrup line and attach stainless steel barb splicer.



- 12.** Attach opposite end to preassembled line.
- 3/8" splicer and clamp.



- 13.** Cut Co2 line connecting to bottom of BIB pump. Connect line to sub-assembled Co2 line.
- 1/4" splicer and clamp.



- 14.** Close safety valve from step 10. Turn on all regulators and water valve. Turn on refrigeration unit.



- 15.** Run tap on root beer tower for approximately 1 minute to replenish lines.
- Check temperature and brix of root beer.

