

# Instruction Sheet

**Subject: BIC Tune Up 2021 (USA)**

**SCOPE: MULTIPLEX BIC UNITS MA-8-2, MA-8-2BF, MA-8-2AF**

## TOOLS REQUIRED

- Safety Gloves (cut resistant)
- Oetiker Pliers (PN 00681815)
- Needle Nose Pliers
- Screw Drivers, Phillips & Flat Head
- 3/8" or 1/4" Drive Socket Set (3/8" and 5/16")
- Standard Open End Wrench Set
- Soft Bristle Brush
- Wet/Dry Shop Vacuum
- Digital Scale (weighs in ounces to once decimal place)

## PARTS REQUIRED

- Food Grade Lubricant
- 5 - 6 ft (30 cm) 1/4" I.D. X 3/8" O.D. clear tubing
- TUNE UP KIT 020008600 (contents listed below)

QTY	DESCRIPTION	PART NUMBER
9	Valve, Dispense Outlet, LMS	1706172
9	15.7 Oetiker Clamp	15.7-706R
2	O-ring, replacement	MCP00262
1	Gasket Ice Shaver	3434865
1	Drive belt, Shaver Vitamix 1617	VMP00123
2	Cup Grate O-rings	3547901
1	Instructions Tune Up 2021, ENG	9295087
1	Instructions USB BIC UI 4.0.10, ENG	020008384
1	USB with Software 4.0.10 (USA)	020008501
2	ASSEMBLY, LOWER BLENDER, 6MM	3239825

The Company's warranty hereunder with respect to any blender assembly shall apply or two years or 36,000 (600Hrs) blender cycles, whichever occurs first, including labor. At 36,000 (600Hrs) blender cycles a blender assembly preventative maintenance (PM) service is required. It is the responsibility of the Owner to complete and pay for this PM. If the blender assembly has accrued 36,000 (600Hrs) cycles prior to expiration of the initial two year warranty period, then once the PM is completed in compliance with the instruction manual, the warranty will continue to be valid for the remainder of the two year warranty period or accumulation of another 36,000 (600Hrs) cycles, whichever occurs first.

## RECOMMENDED TRUCK STOCK LIST FOR TUNE UP

QTY	DESCRIPTION	PART NUMBER
1	SWITCH REED RINSE AREA MOD	2160033
1	SWITCH REED RINSE AREA - GRAY	2162748
5	FUSE, 5A, MIXER BOARD	2193015
1	SWITCH, SNAP ACTION, MINI - BLEN HM	2194807
1	BOARD, SRB ,BIC, GEN2	2195346
2	CONTROL BLENDER BIC HSM	2195363
1	CONTROL, 7 IN UI, BIC	000-BIC-01F9-S
1	RELAY, 24DC COIL, DPDT	2196069
2	FUSE, 4A, DC HARNESS	2198785
1	PUMP, FLOJET, NSF, NO ASO	3239675
1	MIXER MTR, 6MM, 120V/50-60, GEN3 SW	3239822
2	ASSEMBLY, LOWER BLENDER, 6MM, GEN3	3239825
1	SOLENOID VALVE REPAIR KIT	20005547
1	VALVE, S.S. SLND, WATER, 1/4"	000-BIC-01B5-S
1	SAFETY SWITCH/RECTIFIER ASSEM- 120V	VMP00113
1	SHAVER BELT	VMP00123
1	SHAVER BLADE KIT	VMP00125
1	SENSOR, HALL EFFECT	VMP00175
1	SHAVER MTR W/PULLEY / MAGNET 120V	VMP00172
3	MOTOR ISOLATION MOUNT	9324159
1	PUSH ROD	VMP00134
2	CUP ALIGNMENT RING INSERT	1708685

NOTE: Additional non-warranty parts used need to be invoiced on a separate invoice to the site. Manager or Operator must approve additional repairs.

NOTE: All right and left references are based off of standing in front of the unit.

### CAUTION

Ice shaver blade is sharp on both edges. Wear cut resistant gloves when handling.

### Warning

Blender shaft contains sharp blades. Wear cut resistant gloves when handling. Do NOT touch the blades.

**PREPARATION**

1. Verify software on USB included with this kit contains the following files:
  - 0\_19\_0\_MXB0.MXB
  - 0\_28\_0\_SRBO.SRB
  - MidRange.bin
  - MUSM768R.CBR
  - UTF8.cbr
  - UTF8.dat

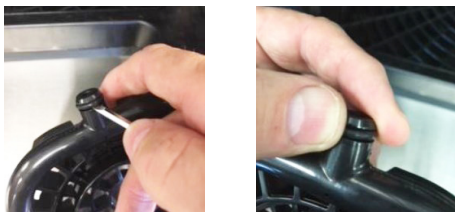
NOTE: If files on USB not correct or you are not sure contact Multiplex at 1-844-724-2273.

**INSTRUCTION**

2. Verify operation with manager. Note any issues on checklist.
3. Record current firmware and recipe versions on checklist.
  - From easyToUCH screen select the MANAGER MENU:
  - Select "A" for the password
  - Select the GREEN check
  - Arrow DOWN two (2) times
  - Record versions on checklist.
4. Move all product/bins from lower refrigerated cabinet to store's walk-in cooler.
5. Remove all blender and dispense grates.



6. Wash, rinse, and sanitize them.
7. Take a flat head screwdriver or pair of needle nose pliers, remove the O-rings from each dispense grate and discard.



8. Replace with new O-rings over the tip on both grates.
9. Remove product from the cabinet and place in the walk in cooler.
10. Prepare a five (5) gallon bucket with luke-warm tap water (no hotter than 105°F/40.5°C) and cleaning solution. Clean all eight (8) product fittings and connect the cleaning manifold.

11. Position the dispense shield in the dispense area.



12. Press BACK arrow on the touch screen to reach easyToUCH Menu. From the easyToUCH screen follow the next steps to clean and rid each of the product lines of syrup.
  - Access the MANAGER MENU
  - Enter "A"
  - Press GREEN check
  - Arrow DOWN
  - Select the Service Menu
  - Enter "A"
  - Press the GREEN check
  - Select Outputs and activate each valve until only hot clear water dispenses from the dispensing valve.
  - Power OFF using the ON/OFF switch located on the upper left side of the unit. If required, relocate the unit to the back of the store.

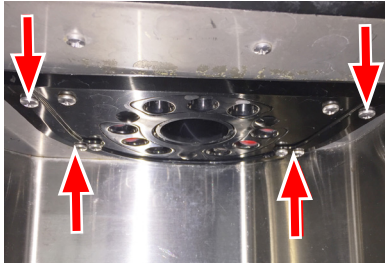
NOTE: If unit is relocated, a bucket and/or a drain will be required at the work site.

13. Remove dispense shield.
14. Replace blender and dispense grates.
15. Prepare beverage drain cleaner according to the supplier's specifications and pour down both the left and right blend chamber drain opening as well as the center dispense area drain opening. Allow the drain cleaner to stay in the drains. The drains will be rinsed with hot tap water later in the Tune Up process.



NOTE: Beverage drain cleaner will be poured down the ice bowl drain line later in the Tune Up process.

16. Locate the dispense valve mounting plate in the top center of the dispensing area. Remove the four (4) outer screws that secure the mounting plate in place.



**⚠ CAUTION**  
Using too much force while pulling down on the plastic mounting plate could cause damage to the plate.

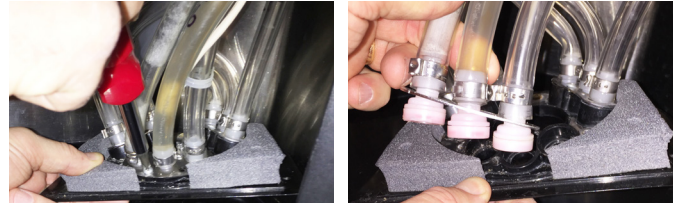
- A. Pull gently down on the mounting plate until the product tubing can be accessed. With the tubing now accessible pull down on the tubing lowering the dispense manifold as far down as possible. Now locate the tubing inside of the refrigerated cabinet.



- B. The tubing is towards the upper right rear inside of the cabinet and is separated by the chase that runs upwards towards the dispensing area. Push the tubing upwards as far as possible. Return to the dispense area and pull the tubing downwards as far as possible.
- C. Return to the inside of the cabinet and push the tubing upwards as far as possible.
- D. Repeat the pulling of the tubing downwards in the dispense area and the pushing up of the tubing inside of the cabinet until the top of the dispensing plate is easily accessible.



17. Using a Phillips head screw driver remove the two (2) screws from the metal mounting plate that secures a block of three (3) LMS valves to the dispensing valve mounting plate.

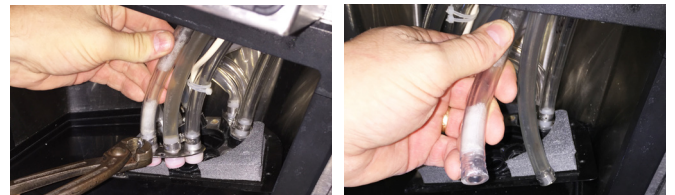


NOTE: The tubing is numbered and will need to be returned to the same position within the dispensing mounting plate following the replacement of the LMS valves. Tubing is positioned 1-8 in a counter clockwise manner with Water being the 9th tube.

18. Remove the remaining two (2) blocks of three (3) valves from the dispensing mounting plate.



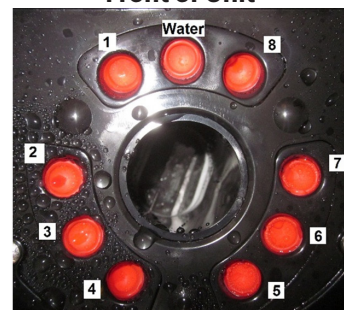
19. Wash, rinse, and sanitize the dispensing mounting plate. Using Oetiker pliers cut and remove the existing Oetiker clamps that secure the product tubing to the LMS valve.



20. Use the new 15.7 Oetiker clamps to replace the LMS valves. It is best to replace a block of three (3) valves at a time. Place the 15.7 Oetiker clamp on and up the product tubing, insert the new LMS valve through the metal plate and into the product tubing, crimp the 15.7 Oetiker clamp securing the product tubing to the LMS valve body.

21. Return each block of three (3) LMS valves to the dispensing mounting plate.

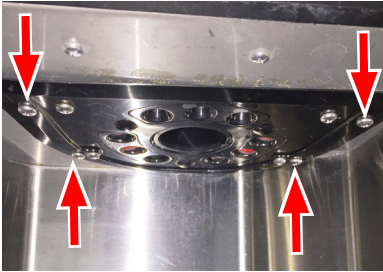
**Front of Unit**





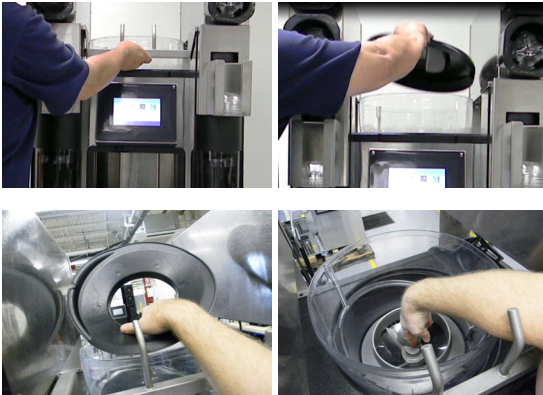
NOTE: The tubing orientation is 1-9 in a counter clockwise manner as shown.

- 22. Reposition the dispensing mounting plate to the top of the dispensing area and secure with the four (4) outer screws.



- A. Reverse actions in Step 16 pulling the tubing downwards within the refrigerated cabinet and pushing the tubing upwards in the dispensing area towards the inside of the tubing chase.

- 23. Remove the ice assist bar, ice bin lid, ice shelf, paddle nut, and shaver wheel.



- 24. Wash, rinse and sanitize each of the removed items.
- 25. Using a Phillips head screwdriver remove the four (4) screws that secure the ice bin to the condensate bowl.



**CAUTION**

Be careful not to damage push rod when removing the ice bin. Push rod should not be bent or have pressure applied to it.

**CAUTION**

Ice shaver blade is sharp on both edges. Wear cut resistant gloves when handling.

- 26. Carefully remove the ice bin using caution not to damage the micro switch push rod. Use caution not to lose any of the three (3) ice bin grommets attached to the base of the ice bin bowl. With the ice bowl removed, wash, rinse and sanitize the condensate bowl.



- 27. Remove the two (2) screws that secure the shaver blade and shims to the ice bin and ice chute cartridge. Rotate the blade 180°.

NOTE: If the blade is dull or damaged it should be replaced. Confirm replacement with the manager and bill the store direct for the replacement blade.

- 28. Remove the shaver gasket. You may find the gasket adhered to the bottom of the ice bin or the top of the dispense area cover.



- A. Clean all surfaces where the previous gasket made contact.

- 29. Wash, rinse, and sanitize the ice bin.
- 30. Dry the ice chute cartridge surface and the top of the dispense area cover. These are the contact points for the shaver gasket. Adhere the new shaver gasket to the top of the dispense area cover.

NOTE: Ensure the gasket does not block any of the ice chute opening.



**CAUTION**

Be careful not to damage push rod when reinstalling the ice bin. Push rod should be carefully inserted into bottom of ice bin

31. Reinstall the ice bin to the condensate bowl using the four (4) screws.

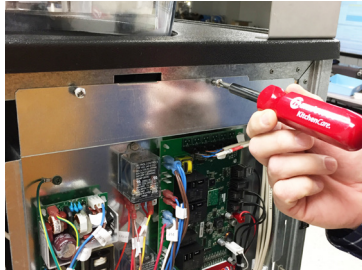
NOTE: Use caution not to damage the push rod.



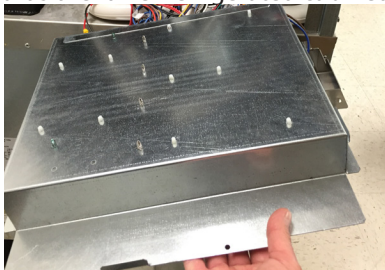
32. Carefully pour beverage drain cleaner down the ice condensate bowl drain opening.

33. Remove the two (2) Phillips head screws that secure the top rear panel to the units frame and remove the top rear panel.

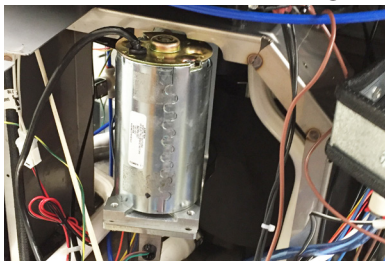
34. Locate the mounting bracket that houses the power supply, relays and SRB. Remove the two (2) screws that secure the mounting bracket to the units frame.



A. Slightly lift the bracket releasing the right side hinge then carefully lower the bracket down towards the lower refrigerated cabinet

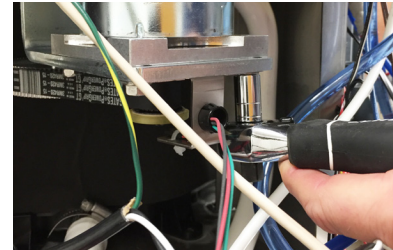


35. Mark the position of the shaver motor as currently positioned within the motor mounting bracket.

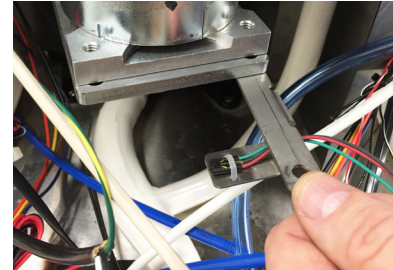


NOTE: Once the shaver belt is replaced the motor will be returned or very near this same position when tight.

36. Locate the four (4) hex head bolts that secure the shaver motor to the motor mounting bracket.



A. Completely remove one of the bolts that secure the Hall Effect sensor mounting bracket to the motor mounting bracket. Loosen the remaining three (3) hex head bolts.



B. Swing the Hall Effect mounting bracket to the side allowing room for easy removal of the shaver belt.

37. Remove the existing shaver belt.

38. Replace the provided shaver belt reversing the actions in Step 35. Tighten the belt by pulling back on the motor before completely tightening the hex head bolts. Motor should be positioned at or near the previous placed reference mark.

39. Confirm Hall Effect Sensor is 1/16 of an inch back from the edge of the bracket and in good condition.

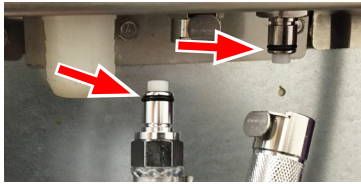


40. Disconnect the water and CO2 supply lines.

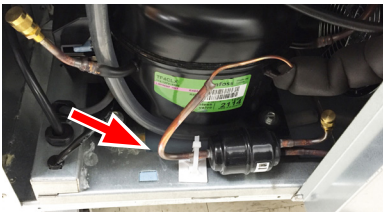




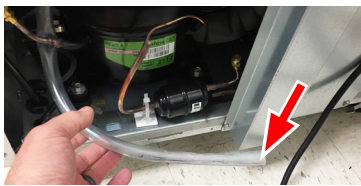
41. Remove and replace the O-rings on both the water and CO2 supply lines.



42. Add food grade lube to the O-rings before reconnecting the water and CO2 supply lines.  
 43. Use a soft bristle brush to remove the dust, dirt and debris from the condenser coil.  
 44. Clean the condensate drain pan with Wet/Dry Shop Vacuum.



45. Locate the condensate drain line.



- A. Clean the condensate drain line with Wet/Dry Shop Vacuum by applying suction to the outlet of the drain line.

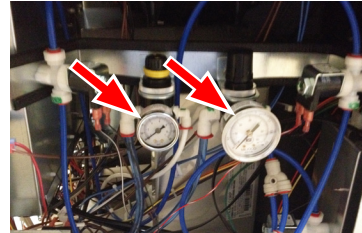
46. Remove both the top left and top right side panels.  
 47. Slowly pour hot tap water down the left side and right side blend chamber drains, rinse area drain, and the ice bin drain.  
 48. Check unit to make sure it is level from front to back and side to side.  
 49. Locate the drain tube within upper frame of the unit.



- A. Beginning at the discharge of each drain outlet squeeze the tubing from front to back dislodging any buildup within the tubing.  
 B. Snake each drain with a 3 ft piece of 1/4" I.D. x 3/8" O.D. clear tubing. Verify water is draining sufficiently out of the blend chambers.

50. Repeat previous step until each drain line runs clear.

51. Reconnect incoming supply lines and pressure, observe for any leaks.  
 52. Power the unit ON using the ON/OFF switch located on the upper left side of the unit next to the USB port.  
 53. Connect water line, CO2 line, drain and plug in unit to outlet.  
 54. Verify the water and CO2 pressure regulators are set to 35 psi dynamic and adjust if necessary.



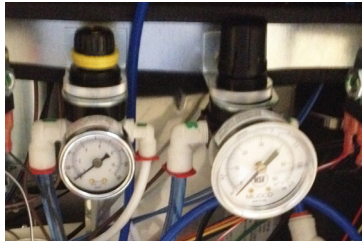
- A. The regulators are located on the upper left side of the unit.

NOTE: To achieve a dynamic pressure setting for the water a water solenoid must be activated. To achieve a dynamic pressure setting for the CO2 one of the product solenoids must be activated.

- B. Follow the next steps from the easyToUCH screen to activate a water solenoid and/or a product solenoid:

- Select the MANAGER MENU Icon
- Select "A" for the password
- Select the GREEN check
- Arrow DOWN and Select Service
- Select "A" for the password
- Select the GREEN check
- Select OUTPUTS
- Activate any of the eight (8) flavor solenoids by touching the GREEN OFF opposite the selected solenoid and adjust the CO2 regulator to 35 psi dynamic
- Turn OFF selected flavor solenoid by touching the RED ON opposite the selected solenoid.
- Arrow DOWN then select either the WATER, LEFT RINSE, or RIGHT RINSE and adjust the water regulator to 35 psi dynamic
- Turn OFF selected water dispense option
- Arrow back three (3) times to return to the main easyToUCH screen.

NOTE: To increase the pressure lift the knob at the top of the regulator and turn clockwise. To decrease the pressure lift the knob at the top and turn counter clockwise.



55. Once the 35 psi dynamic setting has been achieved push the knob back to the downward position and turn OFF the water solenoid and/or the product solenoid.
56. Re-install all exterior panels and move unit into place. Verify drain line is connected correctly.
57. Retrieve the product from the walk in cooler and return it to the assigned slot position within the BIC unit.
  - A. Verify flavor slot assignments are in accordance with corporate direction. If the product assignments are not in accordance they must be reassigned.



- B. If reassignment is required follow the next steps from the easyToUCH screen:
    - Select the MANAGER MENU Icon
    - Select "A" for the password
    - Select the GREEN check
    - Select the Configure Slots Icon
    - Select Slot Flavor
    - Select the slot requiring reassignment
    - Select Unassign Flavor and then select the GREEN Check
    - Select the newly Unassigned Slot and select the correct flavor assignment
    - Select the Return Arrow three (3) times to return to the main easyToUCH screen
    - Select product Inventory Icon
    - Select the reassigned flavor and follow the steps for replacing a product bag.
    - Follow the same procedures for each reassigned product.
58. From the easyToUCH screen select the hand icon. Then select the Zone 2 icon and follow the instructions to complete the weekly cleaning.

NOTE: The manager will need to be informed that the weekly cleaner timer was reset following the Zone 2 cleaning. To get the weekly cleaning back to the stores normal cleaning schedule they will need to perform the weekly cleaning on the normal scheduled day.

#### UPDATE FIRMWARE

59. Follow the included separate instruction "BIC UI Update to 4.0.10 instructions" (PN 020008384) with preloaded USB included with this Tune Up kit.
60. Record firmware and recipe versions on checklist after the separate instruction "BIC UI Update to 4.0.10 instructions" has been completed. ( See Step 3 page 2 for instructions if needed.)

#### CALIBRATION & SETTINGS

61. Fill the ice bin with ice.
62. Allow cabinet and nozzle temperatures to drop below 40°F. Cabinet temperature will need to be 40°F or below before beginning next step.
63. From easyToUCH screen select the MANAGER MENU:
  - Select "A" for the password
  - Select the GREEN check
  - Arrow DOWN two (2) times
  - Note the UI Version on Checklist
  - Note the SRB Version on Checklist
  - Note the Left and Right Mixer Version on Checklist
  - Note the File on Checklist
  - Note the Menu Connect version on Checklist
64. From easyToUCH screen select MANAGER MENU Icon:
  - Select "A" for the password
  - Select the GREEN check
  - Arrow DOWN three (3) times
  - Under the DRINKS SINCE INSTALLATION heading note the Left Mixer count, Total Count, and Right Mixer Count on Checklist.
65. Confirm the "CONFIGURE YOGURT SMALL DISPENSE" is set to zero (0) from the easyToUCH screen:
  - Select the MANAGER MENU
  - Select "A" for the password
  - Select the GREEN check
  - Arrow DOWN one (1) time
  - Select SERVICE
  - Select "A" for the password
  - Select the GREEN check
  - Arrow DOWN two (2) times
  - Select CONFIGURE YOGURT SMALL DISPENSE
  - Confirm SLOT NUMBER is zero (0).
  - If SLOT NUMBER is not zero (0), select the box to the left> Enter 0> Select the GREEN check> Arrow back twice> and Save if prompted.

66. Confirm "PLUNGE SPEED" is set at 15 and "CUP OFFSET" is set at 2.0 from the easyToUCH screen:

- Select the MANAGER MENU
- Select "A" for the password
- Select the GREEN check
- Arrow DOWN once
- Select SERVICE
- Select "A" for the password
- Select the GREEN check
- Select Options
- Arrow DOWN twice
- Confirm the box to the left of PLUNGE SPEED is set to fifteen (15), select box and enter 15 if required> Select the GREEN check to confirm>
- Confirm the box to the left of CUP OFFSET is set to 2.0, if required select the box and enter two (2), zero (0), this will change the setting to 2.0
- Select the GREEN check
- Arrow back three (3) times
- Select Save when prompted

67. Perform a calibration following the next steps from the easyToUCH screen:

- Select the MANAGER MENU Icon
- Select "A" for the password
- Select the GREEN check
- Select CONFIGURE SLOTS
- Select CALIBRATE FLAVOR
- Select flavor in slot 1 and follow the onscreen calibration instructions.
- Continue calibrating each flavor, water, and ice.

68. Follow the next steps from the easyToUCH screen to reset the LAST MAINTENANCE DATE:

- Select the MANAGER MENU
- Select "A" for the password
- Select the GREEN check
- Select the Down Arrow and select SERVICE
- Select "A" for the password
- Select the GREEN check
- Arrow DOWN and select PLANNED MAINTENANCE
- Select MIXER MAINTENANCE PERFORMED
- Then type "SILENCE"
- Select the GREEN check
- You will get a message "Confirmation Blender(s) Maintenance Done"
- Save Changes
- Arrow back to the Main easyToUCH Screen

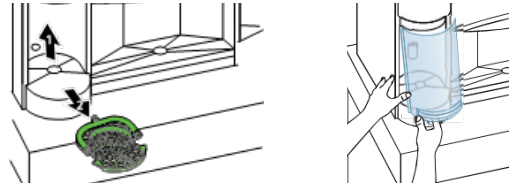
**REPLACE BLENDER SHAFTS**

69. Turn power to unit OFF.

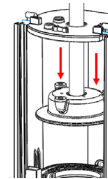
**Warning**

Blender shaft contains sharp blades. Wear cut resistant gloves when handling. Do NOT touch the blades.

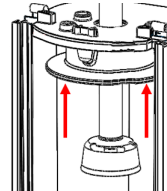
70. Remove grate from blender area then remove plastic door.



71. Pull the cup holder approximately half way down in the mixing chamber. Pulling the cup holder down will also cause the blender shaft to lower.

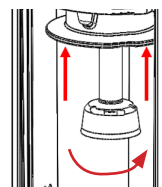


72. Carefully lift the cup holder cover up as far as possible to reveal the blender shaft.



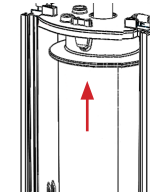
73. With other hand rotate blender shaft to right until loose from motor.

NOTE: Blender shaft is left-hand threaded.



74. Remove shaft by pulling down and tilting out.

75. Carefully lift the cup holder cover up as far as possible.

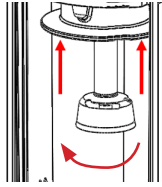




76. Place the top of the new blender shaft into the top opening in the cup holder and carefully thread new blender shaft to the left into motor.

NOTE: Blender shaft is left-hand threaded.

NOTE: The shaft should only be hand tight; never use a ratchet to install the blender shaft.



77. Replace grate in blender area.  
 78. Replace clear plastic door.  
 79. Repeat Step 70-Step 78 for other blender shaft.  
 80. Turn power to unit ON.  
 81. Reset blender cycle count.
- Select BACK arrow.
  - Select MANAGER MENU.
  - Select A then press green check.
  - Select DOWN arrow.
  - Select SERVICE.
  - Select A then press green check.
  - Select DOWN arrow.
  - Select PLANNED MAINTENANCE.
  - Select MIXER MAINTENANCE PERFORMED.
  - Enter password for left or right side then press green check.
    - RIGHT side password: OEA422R
    - LEFT side password: OEA422L

NOTE: Password begins with letter "O" NOT zero.

- On confirmation screen select green check.
  - Select BACK arrow until reach easyToUCH screen.
82. Confirm blender counts and date reset.
- Select MANAGER MENU.
  - Select A then select green check.
  - Select DOWN arrow three (3) times.
  - Verify blender cycle counts and date for shafts changed have been updated.
83. Record DRINKS SINCE LAST MAINTENANCE DATE on checklist after the new blender shafts have been installed.

#### CONFIRM OPERATION

84. With the manager present make sample drinks of each size.  
 85. Confirm operation of all functions.  
 86. Give removed parts to the manager.  
 87. Complete the Tune Up Checklist and confirm operation with the manager.  
 88. Complete the Tune Up Checklist and fax to 920-683-7592 or email to [rise.callcenter@welbilt.com](mailto:rise.callcenter@welbilt.com)  
 89. Maintain a copy of the Tune Up Checklist to be submitted along with the invoice for payment.  
 90. Submit claim for service work through Multiplex Claims Processing System.

**CHECKLIST**

Store # \_\_\_\_\_

Store Phone # \_\_\_\_\_

Store Address \_\_\_\_\_

Serial Number \_\_\_\_\_

Model \_\_\_\_\_

- 
- Verify operation with manager? Step 2 page 2. Note manager concerns:

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- Record firmware and recipe versions at beginning of Tune Up? Step 3 page 2.

UI SW VERSION \_\_\_\_\_ SRB SW VERSION \_\_\_\_\_  
LEFT MIXER SW \_\_\_\_\_ RIGHT MIXER SW \_\_\_\_\_  
FILE \_\_\_\_\_ MENU CONNECT \_\_\_\_\_

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- Replace Blender Grate O-rings? Step 8 page 2.
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- Pour beverage drain cleaner down the left blend chamber drain, dispense area drain and the right blend chamber drain? Step 15 page 2.
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- Replaced the LMS Valves? Step 16 - Step 22 page 4.
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- Remove the ice bin. Step 25 & Step 26 page 4.
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- Rotate the shaver blade? Step 27 page 4.
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- Shaver blade required replacement?
- 
- YES
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- NO
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- Remove the ice shaver gasket from the ice bin and/or the top of the dispense area cover? Clean the surface areas? Step 28 page 4.
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- Wash, rinse, and sanitize the ice bin? Step 29 page 4.
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- Replace the shaver gasket? Step 30 page 4.
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- Pour beverage drain cleaner down the ice condensate bowl drain opening? Step 32 page 5.
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- Replaced the shaver belt? Step 37 & 38 on page 5.
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- Replace the CO
- <sub>2</sub>
- and Water supply line O-rings? Step 41 & 42 on page 6.
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- Clean the condenser coil? Step 43 page 6.
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- Clean the condensate pan? Step 44 page 6.
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- Clean the condensate drain line? Step 45 page 6.
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- Pour hot water down drain openings of the ice bin, right blend chamber, dispense area, and left blend chamber? Step 47 page 6.

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- Work the drains by hand squeezing out any buildup? Step 49 - 50 on page 6.
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- Connect water, CO
- <sub>2</sub>
- , drain, and power cord? Step 53 page 6.
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- Rear drain line connected correctly to store drain?
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- YES
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- NO
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- Set the water pressure regulator to 35 psi dynamic? Step 54 page 6.
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- Set the CO
- <sub>2</sub>
- pressure regulator to 35 psi dynamic? Step 54 page 6.
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- Re-install all exterior panels? Step 56 page 7.
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- Retrieve product from the walk in cooler and return to the BIC refrigerated cabinet? Step 57 page 7.
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- Verify and assign flavor slot assignments in accordance to McDonald's Corporate? Step 57 page 7.
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- Complete the Zone 2 cleaning? Step 58 page 7.
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- Complete "BIC UI Update Instructions". Step 59 page 7.
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- Record firmware and recipe versions after UI 4.0.10 installation? Step 60 page 7.
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- UI SW VERSION \_\_\_\_\_ SRB SW VERSION \_\_\_\_\_
- 
- LEFT MIXER SW \_\_\_\_\_ RIGHT MIXER SW \_\_\_\_\_
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- FILE \_\_\_\_\_ MENU CONNECT \_\_\_\_\_
- 
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- Record "DRINKS SINCE INSTALLATION"? Step 64 page 7.
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- LEFT MIXER COUNT \_\_\_\_\_ TOTAL COUNT \_\_\_\_\_
- 
- RIGHT MIXER COUNT \_\_\_\_\_
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- Perform calibration for all flavors, water, and ice? Step 67 page 8.
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- Reset "LAST MAINTENANCE DATE"? Step 68 page 8.
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- Record "DRINKS SINCE LAST MAINTENANCE DATE" after new blender shafts installed. Step 83 page 9.
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- LEFT MIXER COUNT \_\_\_\_\_ TOTAL COUNT \_\_\_\_\_
- 
- RIGHT MIXER COUNT \_\_\_\_\_
- 
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- Make samples of drinks with manager present. Step 84 page 9.
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- Both blender shafts replaced?
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- YES
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- NO
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- Fax or email completed Tune Up Checklist to the RISE Group at 920-683-7592 or rise.callcenter@welbilt.com
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- Submit claim for service work through Multiplex Claims Processing System. Tune Up Checklist MUST be attached to claim or claim will be DENIED.

Technician Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Technician Printed Name: \_\_\_\_\_

Time In: \_\_\_\_\_

Service Agent: \_\_\_\_\_

Time Out: \_\_\_\_\_

**By signing this you agree that the Preventive Maintenance has been done completely and is satisfactory.**

Store Manager/Operator Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Store Manager/Operator Printed Name: \_\_\_\_\_

Time: \_\_\_\_\_