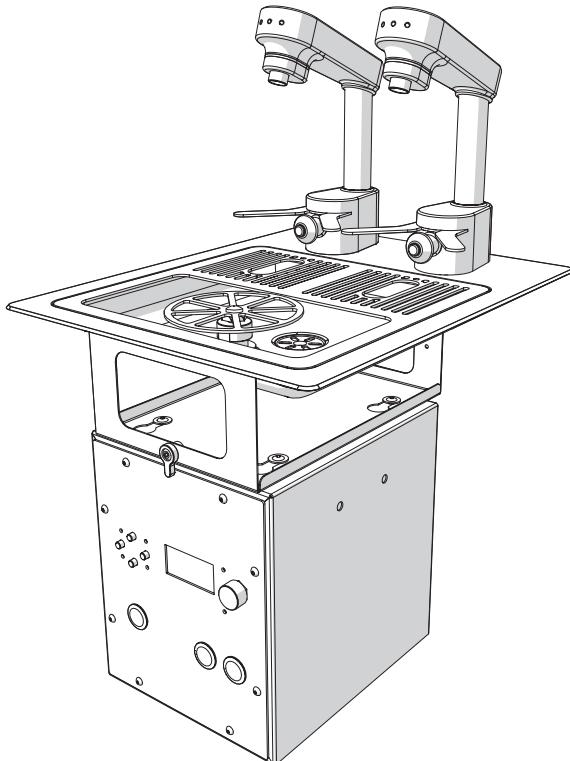




User Manual and Installation Guide

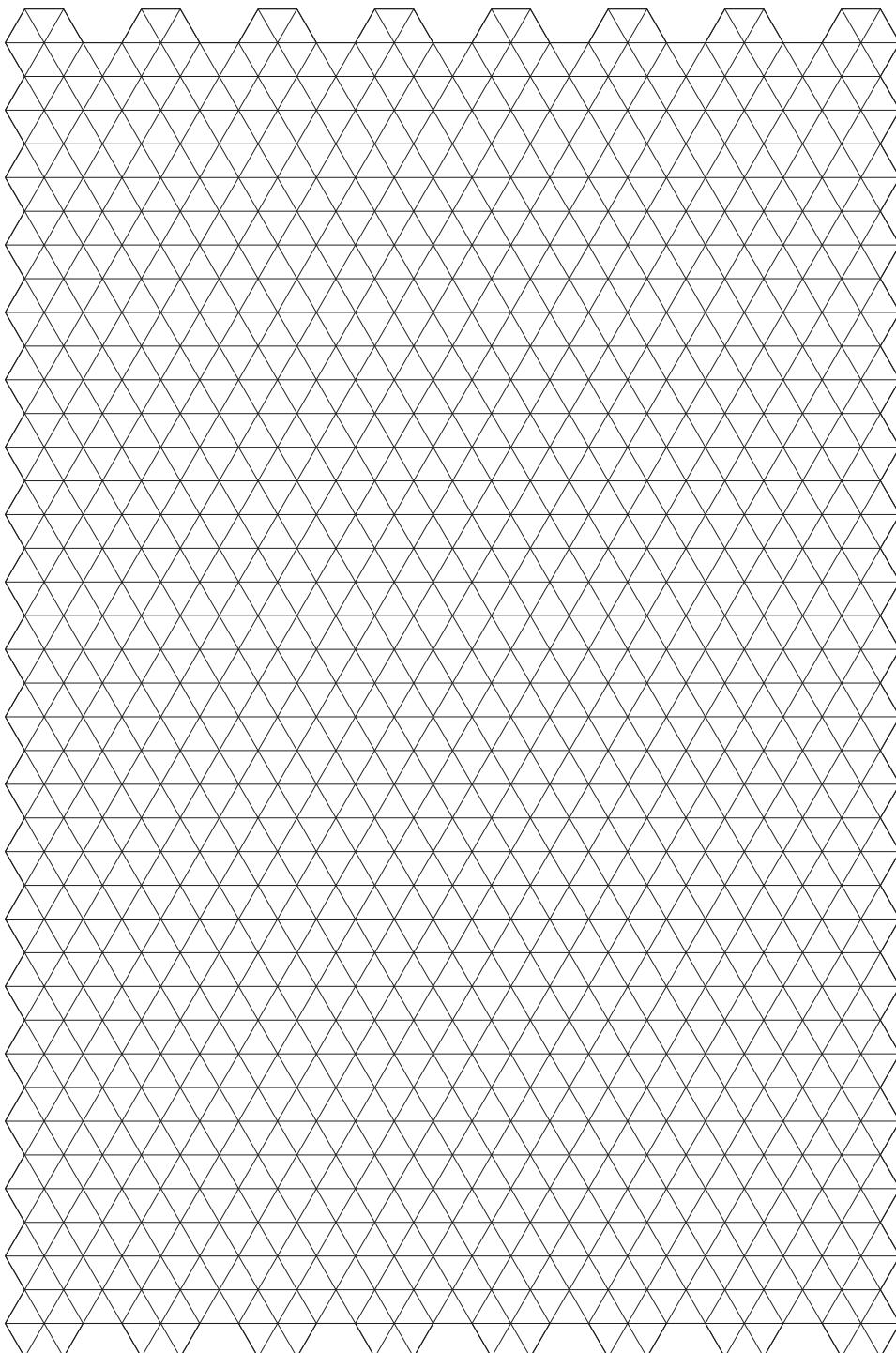
This guide applies to Juggler 2.0 dispenser range

Item codes: JUG2.0-CM-12, JUG2.0-CM-22



SIX
SIMPLE
MACHINES

www.thejuggler.com.au



The Juggler Double

D00117 A05

Thank you for choosing to install The Juggler cafe milk tap system.

The Juggler has been designed to efficiently dispense cold milk in a busy cafe environment. It is simple to use, clean and maintain. In order to ensure the system remains hygienic and in top working order it is important that you read and understand this manual before connecting The Juggler to a power outlet.

Keep this manual in a safe place for future reference.

ABOUT THIS GUIDE

This User Manual and Installation Guide contains all the information you will require to install and use The Juggler Double and the Chiller.

The manual is set out in 7 sections:

1. Product Overview

This section will introduce you to The Juggler.

2. Installation Overview and Procedure

This section describes installation requirements, dimensions and the installation procedure.

3. Software Setup

This section shows how to change the system settings as part of the installation procedure or as required.

4. Operating The Juggler

This section shows how to operate the machine.

5. The Juggler Chiller

This section contains information about The Juggler Chiller.

6. Maintenance

Shows how to look after The Juggler.

7. Troubleshooting

Shows how to solve minor issues.

HACCP

HACCP International Pty Ltd certifies The Juggler as food-safe and suitable for dispensing beverages in facilities that operate in accordance with a HACCP based Food Safety Programme.


the jugglerTM
 cafe milk tap system



This HACCP endorsement is conditional to the following requirements:

1. The Juggler must not be operated for more than one day without performing a full clean-sanitise using the supplied cleaning solution and equipment;
2. The Juggler must not be operated for more than six months without deep cleaning and sanitising, which requires dismantling the unit;
3. If The Juggler is left idle for 3 or more days run the daily cleaning routine using a double strength solution of cleaner i.e.: 200ml of the correct The Juggler line cleaner to 2L of water.

The Juggler is designed to store and dispense cold pasteurised milk.

Australian food laws require that the temperature of milk is 5°C or colder when it is received, displayed, transported or stored. You should check the temperature of milk when it is delivered and reject the order if the milk is warmer than 5°C.

After receiving a delivery of milk, immediately place milk bladders into The Juggler, your cold room or an alternative refrigeration unit.

Check the temperature displayed on The Juggler chiller unit every two hours during the day. A temperature of more than 5°C may indicate a problem which requires action.

You should record the temperature of the milk at least once per day. Local government health inspectors or environment officers may request to see these records.

If the temperature of the milk inside The Juggler is warmer than 5°C you are breaking the law and could make people sick.

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Important Information

SAFETY FIRST!

Carefully read all instructions and ensure The Juggler is properly assembled before connecting to a power outlet and operating.

This appliance can be used by persons (including children aged 8 years and above) with reduced physical, sensory or mental capabilities, or who lack of experience or knowledge, if they have been given supervision or instruction concerning the safe use of the appliance by a person responsible

for their safety and they understand the hazards involved.

Children should be supervised to ensure they do not play with the appliance.

This appliance is only to be installed in locations where it can be overseen by trained personnel.

Cleaning and maintenance shall not be preformed by children without supervision.

Do not use this appliance for other than its intended use.

Do not probe any opening.

The pumps must only be operated when connected to the dispensing unit.

To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.

The power cables and power outlet must be in a safe visible position for connection.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, power plug, or appliance becomes damaged in anyway.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice. All electrical work must be performed by authorised personnel.

CLEANING

The milk lines must be sanitised daily using The Juggler milk line cleaner.

Use of The Juggler Milk Line Cleaner is a condition of our HACCP endorsement and our warranty.

Scan the QR code on page 7 to see approved varieties of milk and the corresponding cleaning chemical.

REFRIGERATION

The Juggler Chiller contains R134A refrigerant under pressure.

No part of the unit should be exposed to a naked flame.

Maintenance of the refrigeration unit must be carried out by an accredited service provider or qualified refrigeration mechanic.

Always disconnect the cabinet from the mains power supply before any cleaning or maintenance.

It is important that you follow the maintenance procedures described on page 28.

Failure to keep the filter and condenser coil clean will void the warranty on The Juggler Chiller

AIRFLOW

To ensure efficient and safe operation of the system, adequate air circulation must be provided for the Chiller. Do not cover the Chiller grilles or block entry or exhaust airflows by placing objects up against the Chiller.

Refer to page 10 for ventilation requirements for the The Juggler Chiller. There are no specific ventilation requirements the Control Unit.

LIFTING

Take care when lifting The Juggler. Parts of the system exceed safe lifting limits and require more than one person to lift.

Do not lift the Chiller by the doors. If the Control Unit is fixed to the Chiller, do not lift the Chiller by the Control Unit.

ENVIRONMENT

This unit is intended for indoor use only and should not be installed outdoors or exposed to the elements of nature.

This unit should not be installed in an area that may be cleaned by a water jet and must not be cleaned by a water jet.

This unit can be used up to an altitude of 2000 meters above sea level.

The unit is designed to operate in ambient temperatures between 16°C to 40°C.

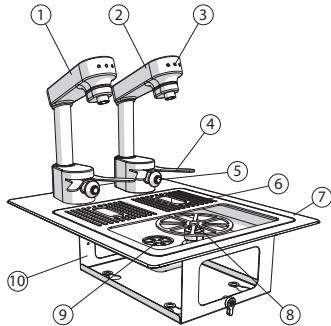
If the unit is to be installed where there is risk that water can freeze inside the hose that connects the jug rinser to the mains water outlet, suitable insulation should be added to the hose to minimise this risk. If water in this hose does freeze, it should be thawed before the hose is flexed or moved and the hose should be discarded and replaced with a new one.

ALLERGEN ADVICE

On multi tap machines there is the risk that cross contamination may occur between products being dispensed. You should consider this as part of your food allergen management program and ensure your staff can effectively communicate this risk to your customers.

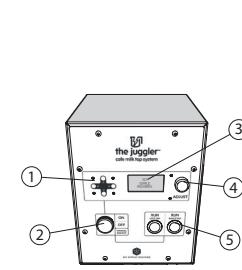
1. Product Overview

SYSTEM COMPONENTS



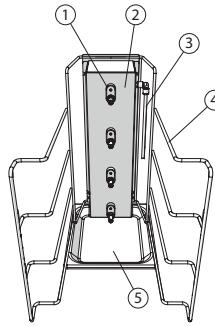
The Juggler Double Dispenser

1. Tap A
2. Tap B
3. Dose Lights
4. Sensor Arms
5. Sensor Button
6. Grate
7. Sink
8. Jug Rinser
9. Drain
10. Control Unit mounting bracket



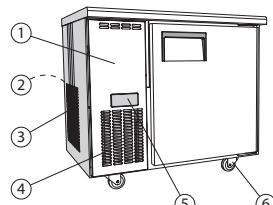
Control Unit

1. Navigation Keys
2. ON-MANUAL BACKUP Button
3. Screen
4. Adjustment Dial
5. Manual Backup Button



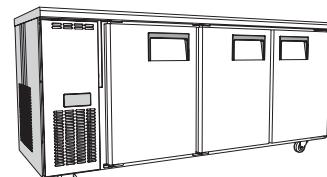
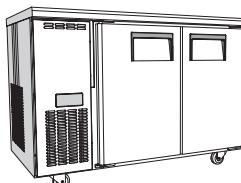
Bladder System

1. Connector
2. Manifold/Pump Unit
3. Cleaning Tube
4. Rack
5. Drip Tray
6. Bladder Tray (not shown)



The Juggler Chiller

1. Compressor compartment door
2. Rear air vent (out)
3. Side air vent (out)
4. Front air vent (in)
5. Electronic Controller
6. Castor



SERVICES REQUIRED ON SITE

Power: 2 x 10A GPO's
Control Unit: 1.0A
1 door Chiller: 2.8A, 2 door Chiller: 2.8A, 3 door Chiller: 5.2A

Water: 1 x 1/2" cistern mini stop
(for the jug rinser located in The Juggler dispensing unit sink)

Drain: Access to a drain
(for the drain located in The Juggler dispensing unit sink)

OVERVIEW

The Juggler is a chilled milk dispensing system designed for cafes.

The system comprises 3 main units:

1. The Juggler Dispenser

The Dispenser is usually set flush into a cut out in your bench. The Juggler Double Dispenser has two taps, a jug rinser and a drain.

NOTE: Where it is not practical to create the required space under the Dispenser, the Dispenser may be raised up on a plinth. A purpose designed stainless steel plinth can be ordered for this purpose.

2. Control Unit

The Control Unit is typically mounted directly under the Dispenser. The Dispenser has an integrated mounting bracket for this purpose. If it is not possible to mount the Control Unit under the Dispenser, a separate mounting bracket can be ordered which enabled the Control Unit to be fixed to a vertical surface.

3. Chiller

The Chiller is an undercounter style unit with an internal compressor. Inside the Chiller is a rack and tray system designed to accept Juggler compatible milk bladders.

Milk for The Juggler is delivered in 10 litre Juggler compatible bladders. Bladders for The Juggler have a special cap that automatically connects to the dispensing system as you push the bladder tray into the Chiller.

Each tray holds a 10 litre bladder of milk. Depending on the Chiller and internal configuration you may be able to connect all bladders loaded or as few as one bladder at time.

The Juggler Double has two taps. One tap is for whole milk and the other tap is for reduced fat milk.

IMPORTANT: Only approved varieties of milk may be dispensed. Approved varieties of milk and can be found by scanning the QR code shown (right).

BASIC DOSING FUNCTIONS

We have designed The Juggler to be easy and intuitive to use. Below is a basic overview of the dosing functions.

NOTE: For step-by-step instructions on the daily set up, use and cleaning procedures, see Section 4 - Operating The Juggler on page 18.

AUTOMATIC JUG SENSE AND DISPENSE

Activating a dose is simple, grab your jug, push it into the sensor arms and then release. The Juggler senses the size of the jug and delivers a measured dose you have set for that particular jug.

You may choose to set your doses once and never touch them again or continually tweak them on the fly to respond to seasonal changes in the milk.

Primary Dose

Set the **Primary Dose** to dispense the right amount of milk to cover your most common combination of orders. Simply activate the Primary Dose with a push and release action.

Secondary Dose

Set a second dose volume for each jug size. Press, hold and release your jug to activate a **Secondary Dose**.

Free Pour

Free pouring is achieved by activating a dose and then nudging the sensor again to stop the dose pouring. To top up a dose, activate a second dose and then nudge the sensor again to stop the pour.

ADJUSTING THE DOSES

Adjusting the doses is simple and is done through the interface on the Control Unit. See page 23 for instructions.



Approved Milks

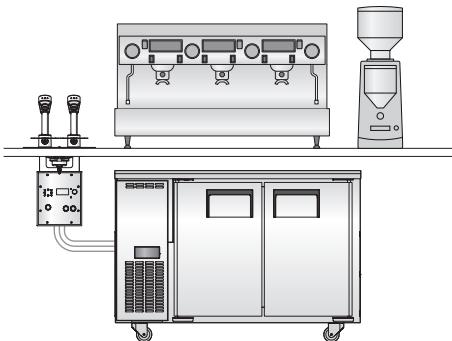
2. Installation Overview & Procedure

PLANNING YOUR COFFEE BAR

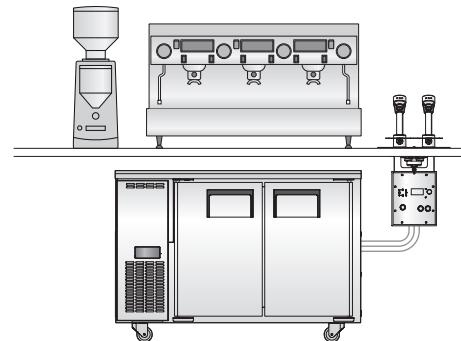
The modular design of The Juggler allows for a variety of installation configurations to suit your cafe space and workflow. Take time to plan the layout of your bar and consider the needs of your staff *and* your customer. Visit cafes using The Juggler to see how they have set up their coffee area.

WORKFLOW

In a typical installation workflow is from the grinder, across the coffee machine, to The Juggler Dispenser and then on to the customer. It may be either from right to left or left to right.



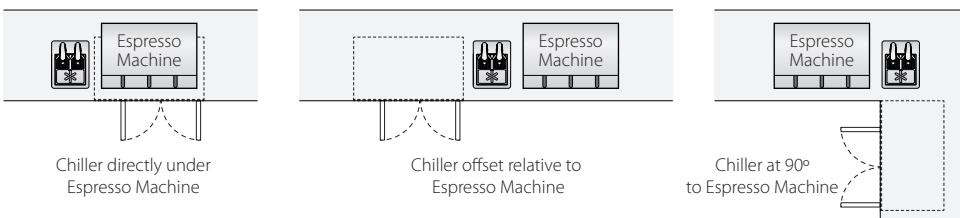
Typical Right to Left workflow



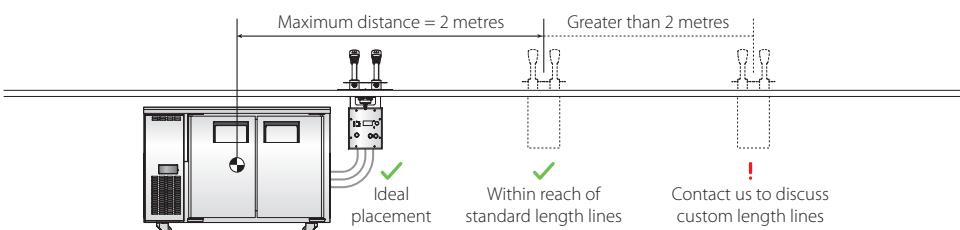
Typical Left to Right workflow

GENERAL LAYOUT

Placement of the Chiller relative to the Dispenser is flexible. Some placement examples include:



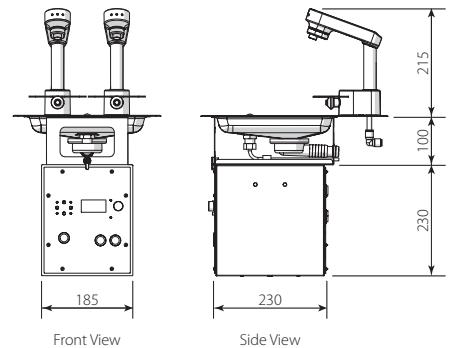
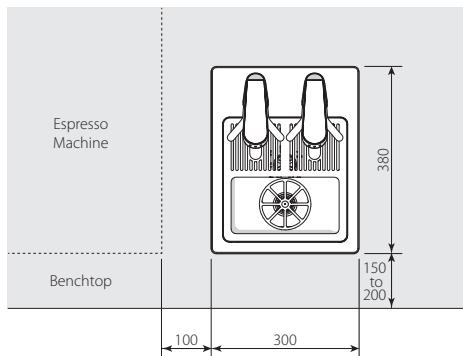
The maximum distance between the Chiller and Dispenser is 2 meters, measured from the centre of the Chiller to the centre of the Dispenser. The maximum distance applies to all Juggler models.



THE JUGGLER DISPENSER AND CONTROL UNIT

For good ergonomic operation we recommend the Dispenser is set around 150 to 200mm in from the edge of the counter. It can be useful to place the Dispenser around 100mm away from the espresso machine to make it easy to clean between the espresso machine and Dispenser.

The Control Unit can be mounted directly below the Dispenser on the integrated mounting bracket. Alternatively the Control Unit can be fixed to a vertical surface using the optional mounting bracket. See page 12 for the optional mounting bracket.

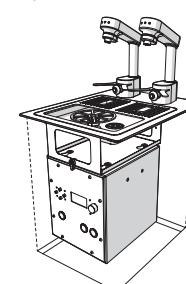


INSTALLATION GUIDELINES

Installing the Dispenser

A rectangular hole in the bench must be provided for the Dispenser.

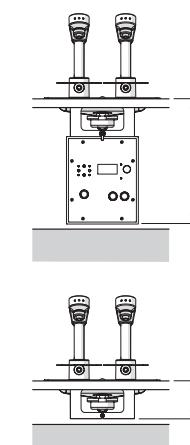
The cut-out is the same whether the Control Unit is mounted below the Dispenser or is elsewhere.



Size of cut-out required
The Juggler Double:
270 x 350mm

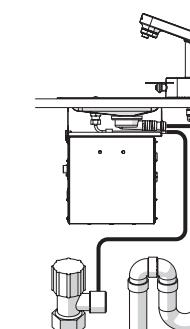
Clearance under sink

Space below the Dispenser is required, measured from the TOP surface of the bench.



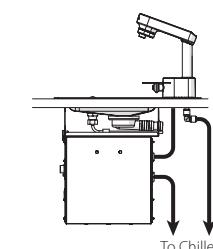
Water & Drainage

The jug rinser and drain in The Juggler sink are connected to cold mains water and a drain.



Milk Lines & Data Cables

Flexible lines run between the Dispenser, Control Unit and Chiller.



Long Lines
If you are planning to install the Dispenser and/or Control Unit further than the recommended distance from the Chiller, please contact us.

THE JUGGLER CHILLER

OPERATING TEMPERATURE RANGE

The Chiller is designed to operate at 1°C to 4°C in up to 40°C ambient and 40% relative humidity.

LOCATING THE CABINET

Location

When positioning the cabinet, avoid direct sunlight and warm draughts etc and areas where the refrigeration unit could be exposed to water or moisture. The cabinet must NOT be situated where it is affected by warm or hot air from adjacent equipment as this will compromise the airflow and performance of the cabinet.

The cabinet must be positioned on a level surface for the doors to shut and seal correctly and to prevent the condensate tray from overflowing.

Allow adequate space for the doors to open fully, including the compressor compartment door.

Ensure all packaging is removed from the cabinet.

Ventilation

Ensure there is always at least a 50mm gap around the back and the refrigeration unit side of the cabinet and that the hot refrigeration exhaust air is not restricted and can easily flow out and away from the front of the cabinet. Never store cardboard cartons or other items in front of the refrigeration unit. The ventilation slots on the refrigeration unit front cover must be kept clear at all times.

Normal operating conditions should not exceed the operating temperature range.

Power Supply

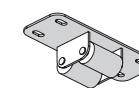
The cabinet is supplied with a flexible power cord and plug which exits the rear of the cabinet. Before final positioning of the cabinet, uncoil the power cord and connect to the power supply. For convenience any surplus cord length may be coiled and fixed to the rear of the cabinet compartment.

WARNING: Do NOT overload the power supply. See the rating label inside the cabinet and also page 6 of this guide for power supply and current draw.

POSITIONING THE CABINET

Castors

The Chiller is usually delivered to site on standard height castors. Short roller style castors can be supplied by request and fitted on site.



Roller Castors



Standard Castors

OPERATION

Automatic Start-Up

Connect the cabinet to the mains power supply and check operation of the refrigeration unit and electronic controller. Ensure the cabinet power switch is turned on.

IMPORTANT: If the cabinet has been on its back, leave for 30 minutes before running.

Power Switch

The cabinet is fitted with a power switch, located beside the electronic controller. Open the compressor cabinet door to access the switch.

Refrigeration Unit

The compressor/condenser and evaporator fans should all operate within two minutes from the time the cabinet is plugged in. This may be verified by listening for compressor switch-on and checking for air movement inside the cabinet. The compressor/condenser fan will switch off when the cabinet internal air reaches a pre-set temperature.

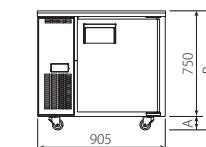
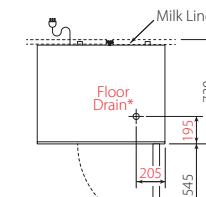
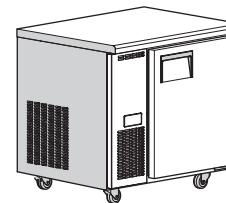
Electronic Controller

When the cabinet is first connected to the power supply, the electronic controller will display the current cabinet temperature. The compressor symbol will come on after a few minutes, indicating the compressor/condenser fan is operating.

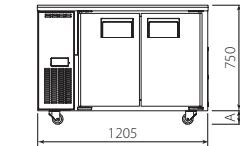
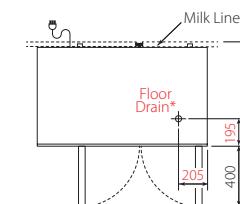
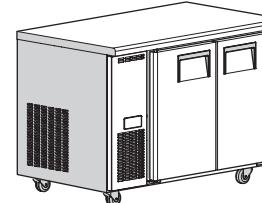
To ensure efficient operation, the electronic controller forces regular defrosts. During the defrost cycle, the compressor/condenser fan switches off and the evaporator fan stays on.

CHILLER DIMENSIONS

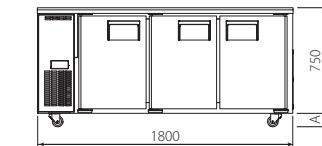
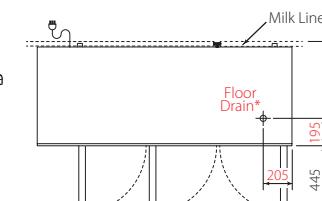
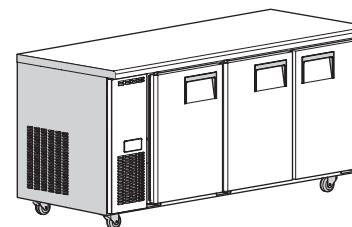
One Door



Two Door



Three Door



Height Options

The Chiller can be installed on castors or directly on a plinth.

IMPORTANT: We recommend against plinth installations because of the inherent risk of fluid tracking under the Chiller and becoming trapped between the Chiller and plinth.

This risk is greater if a floor pan style drain has not been installed in the plinth.

If you install The Juggler Chiller on a plinth we recommend you discuss the practicalities of installing a floor pan style drain pan in the plinth under the floor drain* location with your builder. If this is not practical the drain plug can be permanently fixed in place. See page 15: Step 1.

*Not all Chillers are supplied with a floor drain.

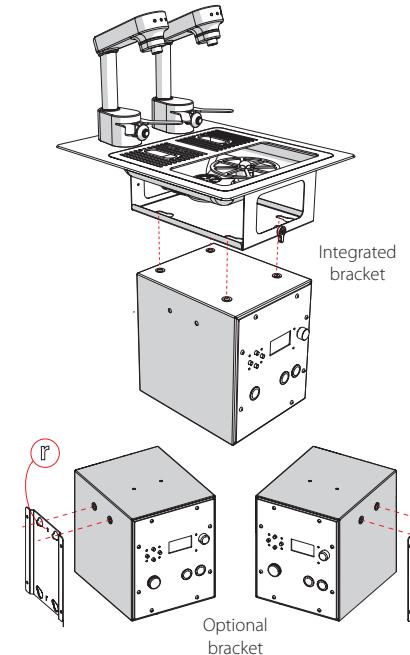
We offer two styles of castors to accommodate different bench heights. For height options refer to the dimensions labelled as A and B in the dimensioned drawings and the table below.

	A	B
Standard Castors	95	845
Roller Castors	30	780
Plinth	NA	750

Dimensions are shown in millimetres.

INSTALLATION PROCEDURE

STEP A - MOUNT THE CONTROL UNIT



The Control Unit can be fixed under the Dispenser on the integrated mounting bracket.

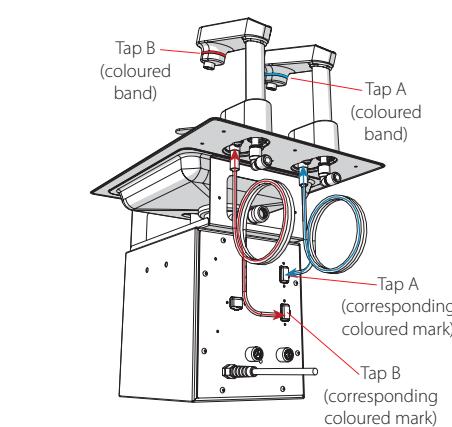
1. Lugs on the top of the Control Unit locate in key holes in the mounting bracket;
2. Rotate the red thumb lock to lock the Control Unit in place.

NOTE: If the Control Unit is not to be fixed under the dispenser a mounting bracket can be supplied.

When using the optional mounting bracket:

1. Determine which side of the Control Unit the mounting bracket will be and move the mounting lugs from the top of the Control Unit to the side of the Control Unit;
2. Use screws to fix the mounting bracket to a vertical surface. If the mounting bracket is to be on the LEFT side of the Control Unit make sure the 'L' is at the top. If the mounting bracket is to be on the RIGHT side of the Control Unit make sure the 'R' is at the top;
3. Locate the mounting lugs in the top set of key holes in the mounting bracket.

STEP B - CONNECT THE DATA CABLES



Data cables run from the taps to the rear of the Control Unit.

1. Use *Tap A* cable to connect *Tap A* to *Tap A* data connector in the rear of the Control Unit;
2. Use *Tap B* cable to connect *Tap B* to *Tap B* data connector in the rear of the Control Unit.

IMPORTANT: Ensure the small catch on the male connector clips over the retaining lug on the female connector. If this catch does not engage, the connector may slowly uncouple and cause the machine to malfunction.

NOTE: Uncoil the data cables if the Control Unit is located elsewhere.

STEP C - CONNECT THE WATER AND DRAIN HOSES AND POSITION CONTROL UNIT IN THE BENCH

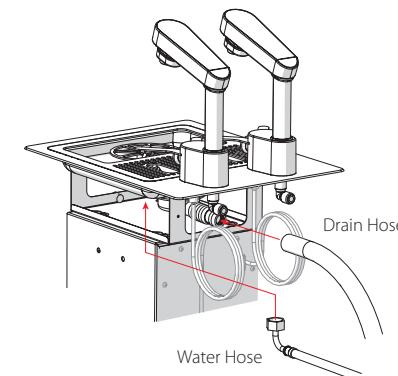
1. Push the drain hose onto the drain barb and fix in place with a hose clamp;

NOTE: It may be helpful to soften the hose by placing the end in boiling water for a few seconds before pushing the hose onto the barb.

2. Screw the braided water hose into the bottom of the jug rinser;

NOTE: The drain and water hoses can lead in from the rear, left or right of the mounting bracket depending on the best route to the services.

3. Carefully lower the Control Unit into the hole in the cafe bench.



STEP D - CONNECT PUMP POWER CABLE AND MILK LINES

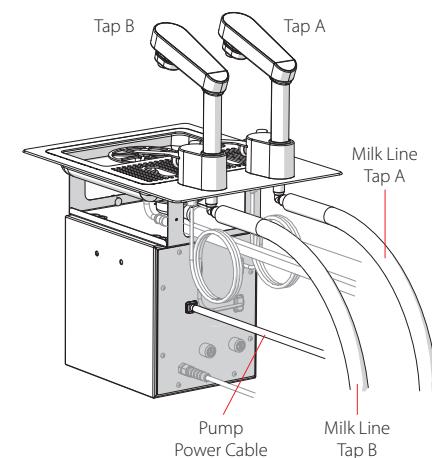
1. Uncoil the pump power cable from the rear of the Chiller and plug it into the Control Unit;

IMPORTANT: Ensure the small catch on the male connector clips over the retaining lug on the female connector. If this catch does not engage, the connector may slowly uncouple and cause the machine to malfunction.

2. Uncoil the milk lines from the rear of the Chiller and fix in place with the supplied brackets on the rear of the Chiller;

3. Determine the best length for the milk lines and cut them to length. Cut both lines to roughly the same length. Measure the entire length of milk line and record for use later when setting up the software: see page 17;

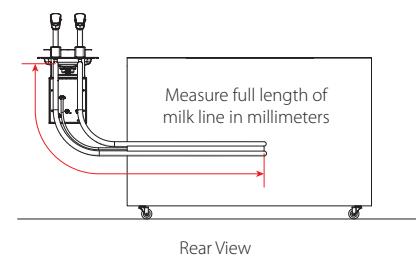
NOTE: When determining the best length for the milk lines, consider that the Chiller may be moved periodically. Take care so the lines and cable cannot kink or be pulled as the Chiller is moved.

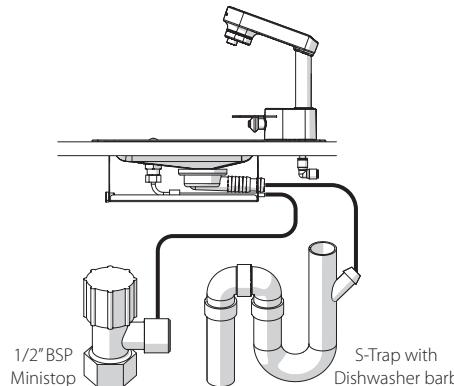


4. Feed insulation over the exposed section of milk line and fasten in place with zip ties;

5. Plug 'A' milk line into the base of *Tap A* and 'B' milk line into the base of *Tap B*.

NOTE: Ensure that the milk line tubes are pushed FULLY into the fittings in the base of each tap.



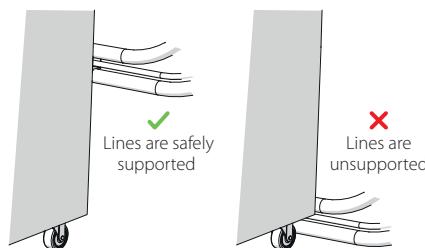
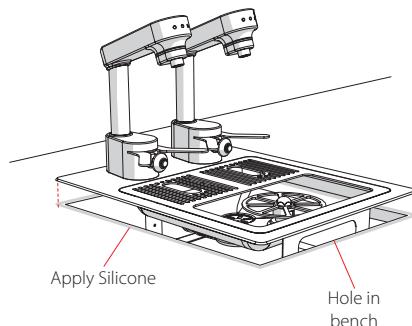
STEP E - CONNECTING THE JUG RINSER AND DRAIN TO THE SERVICES PROVIDED

1. Cut drain hose to length and run to the cafe drain;

NOTE: The drain hose supplied is 19mm ID (23mm OD) and fits over the dishwasher connection barb on common S and P traps.

IMPORTANT: For good drainage, ensure adequate fall and avoid sags in the hose. Be careful not to cut the drain hose too long. If the end of the drain hose becomes submerged in the cafe drain, the sink will not drain well.

2. Attach the jug rinser to the cold water supply. Turn on water and check for leaks.

STEP F - PUSH THE CHILLER INTO POSITION**STEP G - FIX THE DISPENSER IN PLACE**

1. Prop the Dispenser 5 to 10mm above the bench to create a gap between the sink flange and the bench surface;
2. Apply silicone or a similar sealant to the bench surface under the sink flange. Follow sealant manufacturer guidelines to ensure the bond is strong and will not leak;

NOTE: It can be helpful to use masking tape on the bench to reduce mess.

3. Remove props and carefully lower the Dispenser into place;
4. Clean off excess sealant and allow to cure.

STEP H - COMMISSIONING THE JUGGLER

1. Visually inspect all connections to ensure they are sound and in the correct place;
2. Plug the Chiller into a power supply of 220-240 Volt AC and switch on;

NOTE: Refer to page 26 to check the correct operation of the Chiller.

3. Plug the Control unit into a power supply of 220-240 Volt AC and switch on;
4. Calibrate the Jugs Size Sensors. The Jug Size Sensors need to be trained to recognise the jugs that will be used with the system. See page 16 for instructions on how to calibrate the sensors;
5. Set the TEMP PROTECT feature. For this step you will need to enter the length of milk line recorded in STEP D into the software. For information on how to set the Temp Protect feature see page 16;

NOTE: So you do not need to use bladders to test for leaks and correct operation, set the system up as if you are about to run the cleaning routine. Do not add chemical to the water. Do not activate the cleaning routine. See page 24 for instructions on setting up the cleaning routine.

6. Activate Small, Medium and Large doses on both taps and watch the stream of water to see that it eventually runs clear without bubbles.

NOTE: A persistent stream of bubbles in the water being dispensed may indicate a leak is present somewhere in the system. You may need to top up the cleaning bottle a few times during this test.

STEP I - ASSESS CHILLER DRAIN PLUG

Some Chillers have a floor drain and plug.

IMPORTANT: If fluid cannot drain away or be easily collected, the drain plug should be permanently sealed in place with silicone so it cannot be removed. This is especially important where a Chiller has been installed on a plinth.

JUG SIZE SENSOR CALIBRATION OVERVIEW

The Jug Size Sensor detects the size of a jug by measuring its diameter. The sensors are calibrated during installation.

Differences in the size of jugs from one manufacturer to another will mean that some jugs will fall outside what the sensor can detect causing them to be unusable with The Juggler.

Also, there can be small differences in the diameter from one jug to the next a meaning that re-calibration may be necessary if new jugs are added into the mix at some later stage.

NOTE: We recommend that jugs from a single manufacturer are used to ensure that all jugs used are compatible with The Juggler.

The sensor typically reads 0.4, 0.6 and 1.0 litre milk jugs. Optional parts can be supplied to enable the use of larger jugs.

'Rogue jugs' that sit between 2 calibration settings may not activate a dose misleading the operator into thinking The Juggler is malfunctioning.

TEMP PROTECT OVERVIEW

The TEMP PROTECT feature periodically draws milk that is being held in the taps and milk lines back into the Chiller.

For information on how to set the TEMP PROTECT feature when installing or servicing The Juggler see page 16.

For information about how the TEMP PROTECT feature operates in service see page 22.

BEFORE FIRST SERVICE

The following 2 tasks are best performed once you have your first delivery of milk in bladders.

1. Using milk, set doses for each jug size as shown on page 23;
2. Run the Cleaning Routine and inspect for normal operation. See page 24 for instructions on how to run the cleaning routine.

3. Software Setup

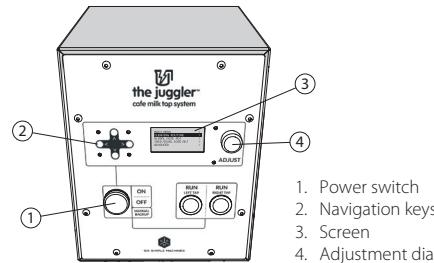
CHANGING SOFTWARE SETTINGS

Settings in The Juggler system software can be easily changed. The main menu has all settings that a user may need to access in daily service.

A hidden SETUP menu enables a service technician to finalise the installation procedure and to change the behaviour of The Juggler.

THE JUGGLER DISPENSER

Changing the dispenser settings is performed through the interface on the Control Unit. The Juggler is pre-programmed so most settings do not need to be changed.



THE JUGGLER CHILLER

Information relating to The Juggler Chiller settings and operation can be found on page 26.

ACCESSING THE HIDDEN SETUP MENU

To access the hidden SETUP menu:

1. Switch The Juggler to MANUAL using the ON-MANUAL BACKUP switch on the Control Unit;
2. Press and hold the UP and DOWN navigation keys and switch The Juggler to the ON position;
3. Wait to see DEBUG MODE appear briefly on the screen, then release the UP and DOWN navigation keys.

WARNING: We do not recommend changing any settings in the hidden SETUP menu unless you are sure you understand the consequences.

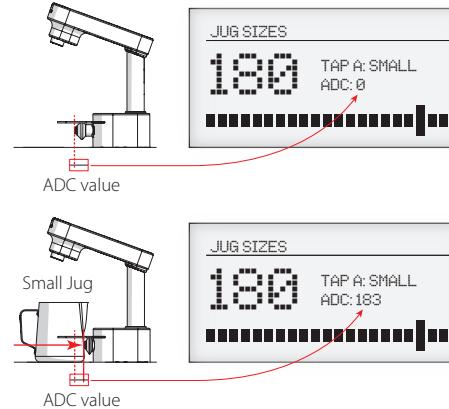
CALIBRATING THE JUG SIZE SENSOR

Start by collecting all jugs to be used and put them into groups of small, medium and large.

1. Access the hidden SETUP menu;
2. Use **►▼** keys to navigate through MENU / SETUP / JUG SIZES. Press **►** to enter into the JUG SIZES menu;

NOTE: TAP A is the left hand tap.
TAP B is the right hand tap.

3. Starting with TAP A: SMALL, push and hold a small jug into the Jug Size Sensor for Tap A. The ADC value will begin to change;



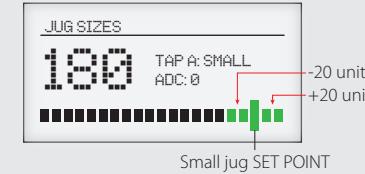
6. Release the Jug. ADC will return to zero;

7. Test that each small jug has an ADC value close to the JUG SIZE SET POINT value for TAP A: SMALL;

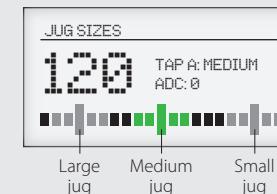
TAP A sensor will now recognise the SMALL jug.

8. Use **▼** to scroll to the next jug size and repeat steps 3 to 7 for each jug size and both taps;

NOTE: When setting the JUG SIZE SET POINT the software automatically adds 20 units **above** and **below** the JUG SIZE SET POINT being displayed.



It is important that the JUG SIZE SET POINT for any two jug sizes are no less than 40 units apart, or better still 50 units or more apart.



It is also important that the JUG SIZE SET POINT for the large jug is not less than 21.



9. To save the new calibration settings use **◀** to return to the JUGGLER CLEANED or TEMP PROTECT countdown screen;

10. Switch the Juggler to MANUAL BACKUP then back to ON to hide the SETUP menu.

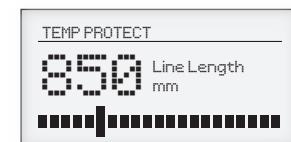
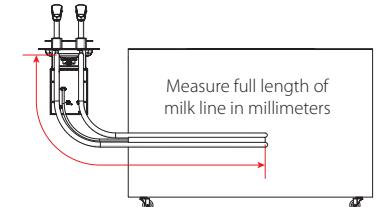
Calibration is now complete!

SETTING TEMP PROTECT FEATURE

1. Access the hidden SETUP menu;
2. Use **►▼** keys to navigate through MENU / SETUP / TEMP PROTECT SETUP. Press **►** to enter into the TEMP PROTECT SETUP menu;



3. Use the adjustment dial to change the TEMP PROTECT value to match the measurement taken in STEP D of the Installation Procedure on page 13;



4. To save the new TEMP PROTECT settings use **◀** to return to the JUGGLER CLEANED or TEMP PROTECT countdown screen;
5. Switch the Juggler to MANUAL BACKUP then back to ON to hide the SETUP menu.

TEMP PROTECT setup is now complete!

4. Operating The Juggler

OPERATING MODES

Use the ON-MANUAL BACKUP switch to select between the following 2 operating modes:

ON

When the ON-MANUAL BACKUP switch is pressed in the dispensing system is ON and all automatic dosing and programming features are active.

Auto milk dispensing:

ON-MANUAL BACKUP switch must be in the ON position (pressed in).

1. Push and release a jug into the jug size sensor,
2. A dose set for that size of jug will be dispensed.

MANUAL BACKUP

When the ON-MANUAL BACKUP switch is not pressed in the unit is in STANDBY mode and all automatic dosing and programming features are not active.

In the event that the electronics are malfunctioning, The Juggler can still dispense milk as long as the internal power supply and pumps are still active. No dosing and programming features are active in this mode.

Manual milk dispensing:

ON-MANUAL BACKUP switch must be in the MANUAL BACKUP position (not pressed in).

1. Place a jug under a tap;
2. Press and hold the RUN LEFT TAP or RUN RIGHT TAP button on the Control Unit to dispense milk. Release the button to stop the flow of milk.

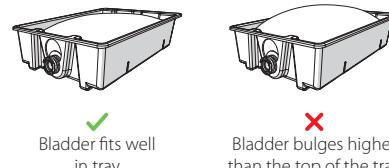
IMPORTANT: Switching the ON-MANUAL BACKUP switch to the MANUAL BACKUP position does not cut the power off to the Control Unit. To cut power off to the Control Unit, turn the power off at the wall socket and remove the Control Unit plug from the wall socket.

BLADDERS

To work well in The Juggler, bladders must:

1. Hold exactly 10L of milk

If overfilled bladders are forced into the Chiller, they may leak;

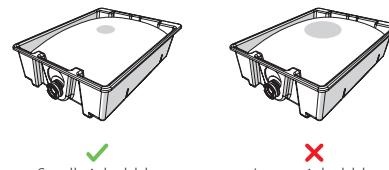


Bladder fits well in tray

Bladder bulges higher than the top of the tray

2. Contain as little air as possible

If a bladder contains too much air, dosing becomes inconsistent and bubbly as each bladder empties.



Small air bubble

Large air bubble

NOTE: If a bladder contains a large air bubble, it is possible to manually bleed the air out before loading the bladder into the Chiller.

To do this:

1. Place the bladder on a flat surface with the cap facing up and remove the centre of the cap;
2. With the cap held higher than the bladder, use a teaspoon to slightly open the valve as you slowly push down on the bag.

HANDLING BLADDERS

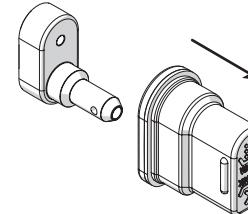
Bladders are tougher than they appear but may develop a leak if handled or stored incorrectly.

When handling bladders, always:

1. Carry a bladder using 2 hands;
2. Do not carry a bladder by the cap;
3. Be careful of sharp objects or edges; and
4. Be careful not to pinch bladder between tray and racks when loading.

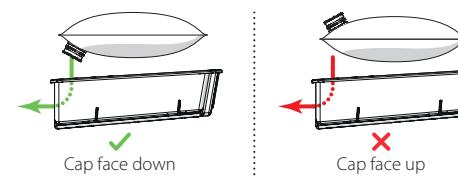
DAILY SETUP PROCEDURE

1. Remove red caps from the black connectors inside the Chiller;

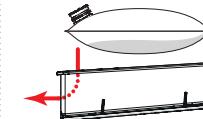


2. Remove, empty and clean the internal drip tray(s). Replace the drip tray(s);

3. Load bladders into trays and remove the centre of the cap;



Cap face down



Cap face up



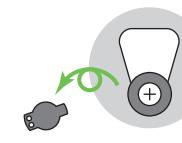
Cap correctly clipped in



Cap NOT correctly clipped in



Flip centre of cap open

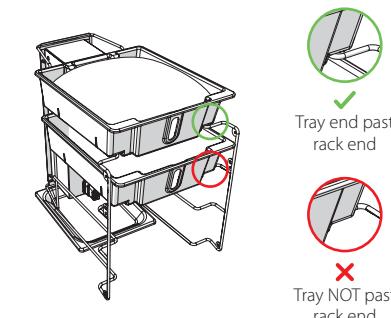


Twist to remove centre completely

4. Load the trays into the Chiller, starting at the top position;

NOTE: Push the tray in quickly so milk does not leak from the cap during connection.

IMPORTANT: Ensure the tray is firmly pushed past the rack ends. If the tray is not pushed all the way in, a bladder may not be connected properly and may leak.

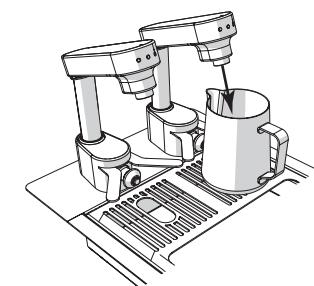


Tray end past rack end

Tray NOT past rack end

NOTE: If there are partially used bladders from the day before, load these into the top positions so they are used before full bladders loaded in the lower positions.

5. Inspect the internal drip trays for evidence of leaks caused by poorly connected bladders;
6. Turn The Juggler ON at the Control Unit;
7. Use the large jug to activate a dose to prime the system ready for use.

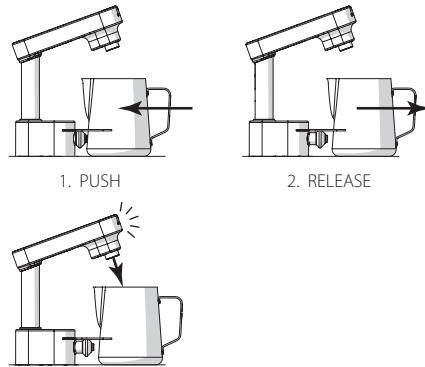


Operating The Juggler - During Service

DISPENSING MILK

PRIMARY DOSING

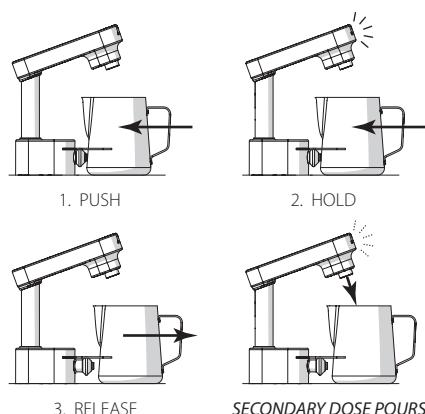
Select a jug and activate a dose using the sensor with a PUSH/RELEASE action.



SECONDARY DOSING

Select a jug and activate a dose using the sensor with a PUSH+HOLD/RELEASE action.

NOTE: When activating the SECONDARY DOSE, hold the jug in until you see light(s) turn on in the tap. The dose starts pouring as you release the jug.

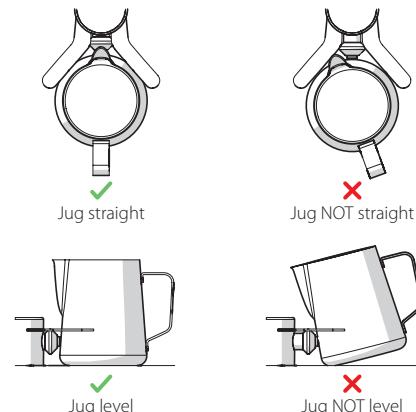


MANUAL DOSING

Manually top-up or cancel a dose with a PUSH/RELEASE action.

CORRECT DOSING ACTION

To ensure the correct dose is activated (or cancelled) for a particular size jug, the jug must be pushed in straight and level so that it makes contact with both sensor arms.



LIGHTS

Lights in the tap confirm the correct dose has been activated for the jug size you are using:

1 Light	Small Jug	Small Dose
2 Lights	Medium Jug	Medium Dose
3 Lights	Large Jug	Large Dose

Solid light(s) confirm the PRIMARY DOSE for that jug size has been selected.

Flashing light(s) confirm the SECONDARY DOSE for that jug size has been selected.

Twinkling lights (flashing from left to right in sequence) in either tap indicate that the TEMP PROTECT feature is about to activate for that tap.

IMPORTANT: For information about TEMP PROTECT see page 22.

RELOADING DURING SERVICE

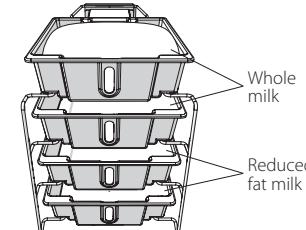
1. Remove a tray holding an empty bladder. Remove and discard the bladder;
2. Load a new bladder into the tray and load the tray into the Chiller.

IMPORTANT: Before removing an empty bladder ensure the TEMP PROTECT function is not about to activate. For information about Temp Protect see page 22.

RELOADING A 'CONNECT 4' CHILLER

In a 'Connect 4' Chiller, two bladders are usually dedicated to whole milk and two bladders are dedicated to reduced fat milk.

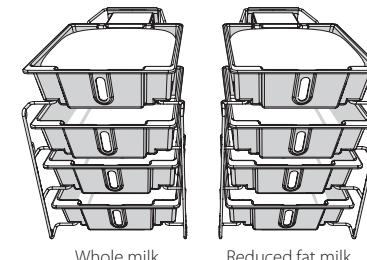
Both bladders of a milk type empty at roughly the same rate. Reload once both bladders are empty.



RELOADING A 'CONNECT 8' CHILLER

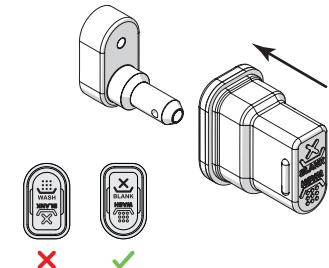
In a 'Connect 8' Chiller, four bladders are usually dedicated to whole milk and four bladders are dedicated to reduced fat milk.

The bladders empty from the top position to the lowest position in an overlapping sequence. Reload when the bladder in the lowest position is almost empty.

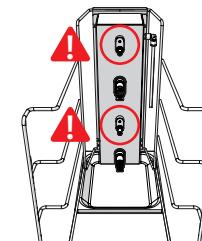


BLANKING

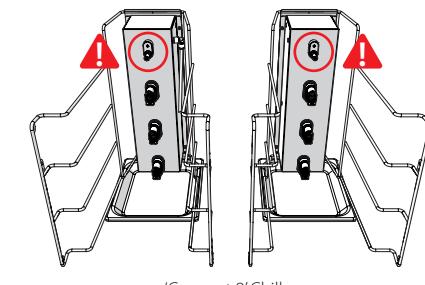
The Juggler can be run on as few as one bag of each milk type. A red cap must be placed over unused connectors in the BLANK orientation otherwise the machine will suck air in through the uncovered connectors and dispense milk.



IMPORTANT: When in dispensing mode, the connectors highlighted below should always have a bladder connected. Never place a red cap on these connectors in the BLANK orientation otherwise milk will be sprayed into the Chiller following each dose and also when the TEMP PROTECT feature activates.



'Connect 4' Chiller



'Connect 8' Chiller

TEMP PROTECT

The TEMP PROTECT feature helps ensure that The Juggler works just as well when service is quiet as when service is busy.

When a tap has not dispensed milk for 30 minutes, the milk in the tap and milk line is pulled back inside the Chiller. This milk is pushed into the bag that is in the top position as shown in BLANKING on page 21.

TEMP PROTECT operates automatically and does not need any input from the user however the user must be aware of when the TEMP PROTECT feature is about to activate.

IMPORTANT: When disconnecting bags from the positions shown in BLANKING on page 21, ensure that the TEMP PROTECT feature is not due to activate while there is not a bag connected in this position.

If a connector is uncovered as TEMP PROTECT activates a fair quantity of milk will be squirt out of the connector and into the Chiller.



TEMP PROTECT COUNTDOWN

When a dose is activated on a tap, a 30 minute countdown is initiated. If another dose is activated on the same tap before the countdown reaches zero, the countdown begins again. If a dose is not activated before the countdown reaches zero, the TEMP PROTECT feature activates.

The countdown operates independently for each tap and is shown on the Control Unit screen.



TEMP PROTECT ACTIVATION WARNING

When a dose has not been activated for 29 minutes the lights in the tap begin to flash from left to right in sequence warning that the TEMP PROTECT feature is about to activate for that tap.

The warning lasts for one minute.

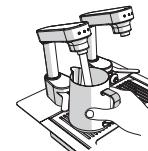


Twinkling lights Countdown has reached 1 minute

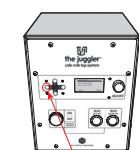
The TEMP PROTECT feature can be manually delayed. This resets the TEMP PROTECT timer back to 30 minutes.

To manually reset the TEMP PROTECT countdown:

1. Activate a new dose; or



2. Press **◀ DELAY** on the Control Unit.



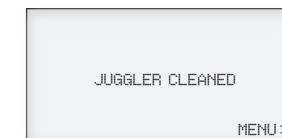
Press **◀** on Control Unit

Countdown resets

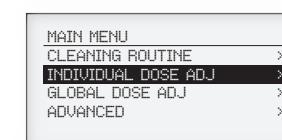
ADJUSTING DOSES

ADJUST PRIMARY DOSES

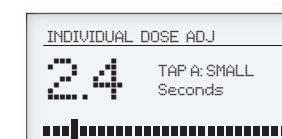
INDIVIDUAL DOSE ADJUST sets a Primary Dose for each jug size. Set the primary dose to suit your most common combination of orders.



MENU >



MAIN MENU
CLEANING ROUTINE >
INDIVIDUAL DOSE ADJ >
GLOBAL DOSE ADJ >
ADVANCED >



INDIVIDUAL DOSE ADJ
2.4 TAP A: SMALL
Seconds

How to change the Primary Doses:

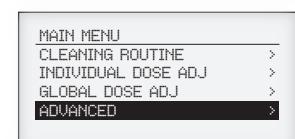
1. Press **>** to enter MENU;
2. Use **▲▼** to INDIVIDUAL DOSE ADJ and press **>** to enter;
3. Use **▲▼** to select Tap A: Small, Medium or Large doses; or Tap B: Small, Medium or Large doses;
4. Use ADJUST dial to enter desired dose time displayed in seconds;
5. Press **◀** to the TEMP PROTECT countdown screen to save changes and exit.

ADJUST SECONDARY DOSES

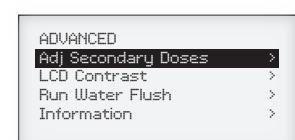
ADJ SECONDARY DOSES allows you to set a second dose volume for each jug size.



MENU >



MAIN MENU
CLEANING ROUTINE >
INDIVIDUAL DOSE ADJ >
GLOBAL DOSE ADJ >
ADVANCED >



ADVANCED
Adj Secondary Doses >
LCD Contrast >
Run Water Flush >
Information >



SECONDARY DOSE ADJ
2.6 TAP A: SMALL
Seconds

How to change the Secondary Doses:

1. Press **>** to enter MENU;
2. Use **▲▼** to ADVANCED and press **>** to enter;
3. Use **▲▼** to ADJ SECONDARY DOSES and press **>** to enter;
4. Use **▲▼** to select Tap A: Small, Medium or Large doses; or Tap B: Small, Medium or Large doses;
5. Use ADJUST dial to enter desired dose time displayed in seconds;
6. Press **◀** to the TEMP PROTECT countdown screen to save changes and exit.

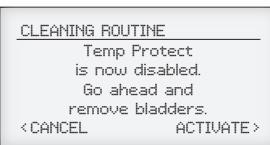
Operating The Juggler - After Service

DAILY CLEANING ROUTINE

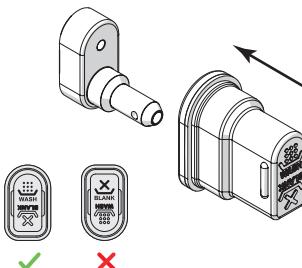
The Cleaning Routine must be performed in full once every 24 hours.

1. Enter the cleaning routine screen via the Control Unit: MENU > CLEANING ROUTINE;

IMPORTANT: The TEMP PROTECT feature is now disabled. It is now safe to go ahead and disconnect bladders without TEMP PROTECT activating.



2. Remove trays with empty bladders. Discard empty bladders and wash the trays;
3. Remove trays with partially full bladders. To prevent bladders leaking from the cap, flip each bladder so the caps point upward;
4. Use a soft cloth and food-safe cleaner to clean around the base of each black connector inside the fridge;
5. Place a red cap on all black connectors. Ensure the red cap is pushed firmly into place and the rounded edge is at the top;

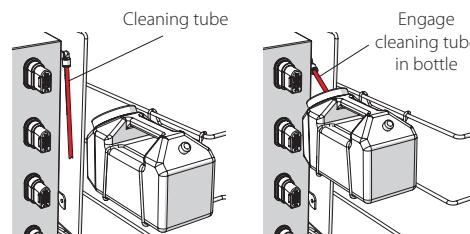


IMPORTANT: Even if you have used a red cap in the BLANK orientation on any connector, you must remove the cap and flip it around to the CLEAN orientation to ensure the entire dispensing system is cleaned correctly.

6. Mix 100ml of The Juggler Line Cleaner with 2L of warm water (40-50°) in The Juggler cleaning bottle;

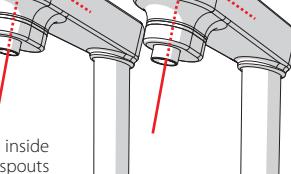
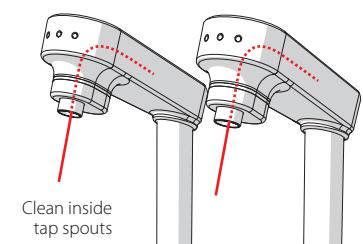


7. Hook the cleaning bottle on the rail inside the Chiller and engage the cleaning tube in the hole in the lid. Slide the cleaning bottle all the way in to ensure the cleaning tube is pushed to the bottom of the bottle;



8. Put any partially used bladders back in the Chiller and close the doors;
9. Use a suitable bottle brush to remove any milk deposits that may have formed inside the tap spouts;

NOTE: Take care to check the condition of the brush to ensure it does not break and remain inside the spout.



10. Initiate the cleaning routine via the Control Unit: ACTIVATE >;

NOTE: The cleaning routine runs unassisted for around 15 minutes. During this time, the lights in the taps flash and the taps will periodically dispense a short burst of cleaning solution. A progress bar on the Control Unit screen shows the progress of the cleaning routine.



Flashing lights and progress bar shows cleaning is in progress

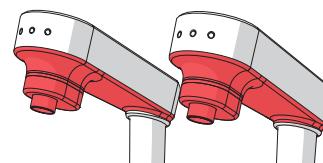
11. At the 15 minute mark, the lights in the tap stay on and ACTIVATE WATER FLUSH? is displayed on the Control Unit screen. Remove the cleaning bottle and empty remaining cleaning solution down The Juggler sink. Rinse and fill the cleaning bottle with 2L of cold water. Load as directed in Step 7;

12. Activate the water flush via the Control Unit: ACTIVATE WATER FLUSH? > YES;

NOTE: The water flush runs unassisted for around 30 seconds.

13. Turn The Juggler to MANUAL BACKUP on the Control Unit;

14. Use a soft cloth and food-safe cleaner to clean around each tap outlet with special attention to the areas shown below, shaded red;



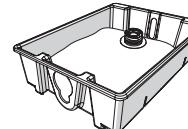
15. Remove and rinse cleaning bottle and drip trays. Clean internal fridge surfaces and external surfaces of the Dispenser. Replace drip trays.

IMPORTANT: If your Chiller has a floor drain ensure that fluid can be easily collected or can easily drain away when the drain plug is removed. If in doubt, do not remove the drain plug.

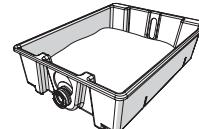
Cleaning is now complete!

LEAVING THE JUGGLER OVERNIGHT

1. Leave red caps on connectors after the cleaning routine is complete;
2. Ensure all partially used bladders have been flipped on their backs to prevent them from leaking into the Chiller overnight.



Partially used bladder flipped (bladder cannot leak)



Partially used bladder NOT flipped (bladder may leak)

IMPORTANT: Never leave bladders overnight in the Chiller in a way that could cause the valve in the centre of a cap to be slightly opened by a black connector. This may result in the full contents of the bladder(s) being drained into the Chiller.

CLEAN THE CONDENSER FILTER AND COIL

The condenser filter must be cleaned at least once every week. Failure to do so will result in damage to the compressor or other refrigeration components.

Fine dust can pass through the filter and collect on the condenser coil fins. The fins should be inspected and cleaned as required.

See page 29 for instructions on how to clean the condenser filter and condenser coil.

IMPORTANT: Failure of any refrigeration component caused by poor cleaning of the dust filter or condenser coil is not covered by the Chiller warranty.

5. The Juggler Chiller

THE JUGGLER CHILLER

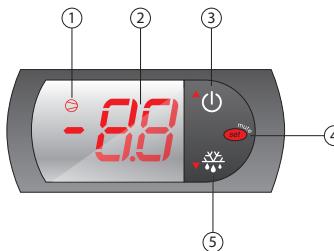
Changing settings that relate to the operation of the Chiller is performed through the electronic controller.

The electronic controller is visible through a cut-out in the front panel. It controls and displays the cabinet interior temperature and signals temperature alarms. It uses temperature probes around different areas of the refrigeration system to collect data and to run the cabinet accordingly.

The electronic controller is pre-programmed and requires no initial setup or additional programming. We do not recommend that the settings be changed unless it is absolutely necessary.

CAREL EASY ELECTRONIC CONTROLLER

Because the electronic controller plays such an important role, it's helpful to know the parts of the faceplate you may use.



1. Compressor Indicator
2. Display
3. Stand-by (up) button
4. Mute (set) button
5. Manual defrost button

NOTE: See the table on page 25 for the function of each item above.

STAND-BY MODE

Press and hold the stand-by button for three seconds to turn stand-by mode on or off. When stand-by mode is on, the controller display will alternate between the cabinet temperature and *Of*, and the compressor, fans and alarms are disabled.

The interior light is still activated by the door switch and will come on when a door is opened.

TEMPERATURE SETPOINT

The temperature setpoint is factory set and can be adjusted if necessary.

We do not recommend that the setpoint be changed unless it is absolutely necessary, and then only by small increments at a time.

To view and adjust the temperature setpoint:

1. Press and hold the **set** button until the controller display shows **SEt** followed by a temperature value. The temperature value is the current setpoint.
NOTE: If **PS** appears on the display, the **set** button has been held for too long. Release it, then press the **set** button twice to restart the procedure.
2. Press the **up** and **down** buttons to adjust the value to the required setpoint.
3. Press the **set** button again to store the new setpoint value.

Carel Easy - Icons and Functions

Item	Icon	Function
1		Compressor indicator ON when the compressor and condenser fan starts. Flashes when activation of the compressor is temporarily delayed.
2		Display Shows the cabinet temperature. Flashes when the door is open.
3		Stand-by (up) button Turns stand-by mode on and off. To scroll settings up (in program mode). <i>Note: This is not an isolation switch.</i>
4		Mute (set) button Mutes the audible alarm (buzzer) and deactivates the alarm relay, and used in program mode.
5		Manual defrost button Press for more than 5 seconds to initiate manual defrost. To scroll settings down (in program mode).

Carel Easy - Messages and Alarms

Code	Alarm	Action
	Defrost cycle in progress message	Cabinet is running correctly. Message will stop displaying once the defrost cycle is complete.
	Temperature sensor fault alarm	
	Product low temperature alarm	
	Product high temperature alarm	Reset alarm by unplugging the cabinet from the power supply for one minute, then reconnect. <i>If alarm persists, arrange a service call.</i>
	Parameter error alarm	
	Defrost error alarm	

6. Maintenance

Item	Frequency
Surface cleaning	Daily
Flush and Sanitise milk lines	Daily
Deep Clean	6 monthly intervals
Clean Chiller condenser filter	At least once per week
Clean Chiller condenser coil	Brush clean: Once a month Blow clean: 6 monthly intervals

CLEANING

Stainless Steel surfaces are easily scratched by poor cleaning practices. Proper cleaning of stainless steel requires soft cloths. Never use scourers, steel pads, wire brushes or scrapers.

The black parts on the taps are anodised aluminium. Like the stainless steel components, they are easily scratched by poor cleaning practices. They are also easily damaged by certain cleaning chemicals. Clean the taps with a mild solution of soapy water, rinse with clean water and dry thoroughly.

Wipe both the interior and exterior of the chiller cabinet with a damp cloth.

IMPORTANT: Ensure the cabinet is unplugged from the mains power supply before cleaning the Chiller cabinet with water.

FLUSH AND SANITISE MILK LINES

Refer to page 24 for instructions on how to run the Daily Cleaning Routine.

DEEP CLEAN

The Deep Clean procedure is performed by a qualified service technician.

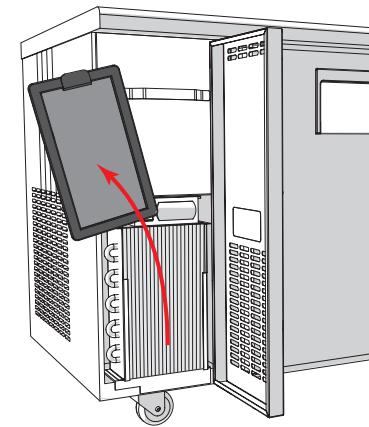
Contact Six Simple Machines to arrange for a Six Simple Machines authorised service agent to perform the Deep Clean.

CONDENSER COIL

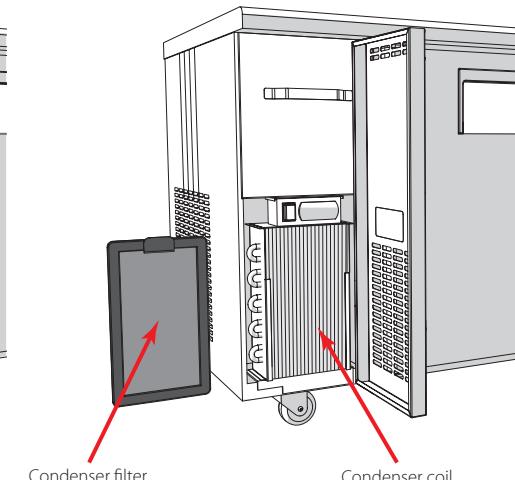
The condenser coil should be brushed clean once a month and professionally clean by a qualified refrigeration technician every six months.

Over time, dust may accumulate within the condenser that cannot be removed with a brush. If this occurs, contact Six Simple Machines to arrange for a Six Simple Machines authorised service agent to professionally clean the condenser with compressed air.

IMPORTANT: Unplug the cabinet from the power supply before cleaning the condenser coil.



Remove condenser filter



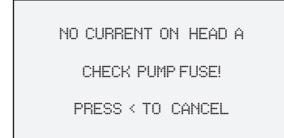
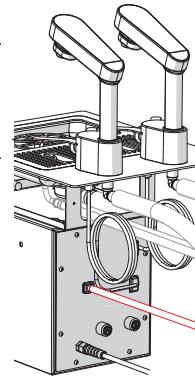
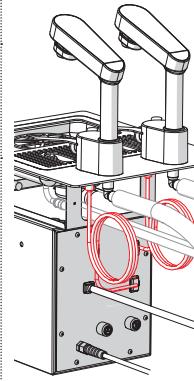
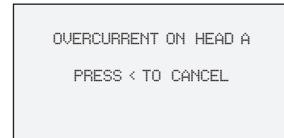
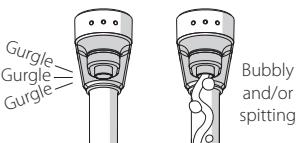
Cleaning the condenser filter

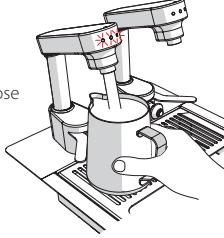
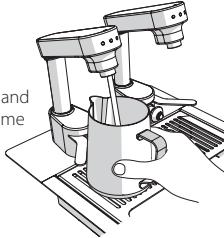
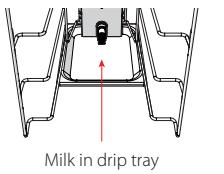
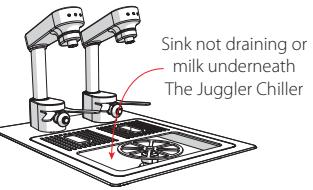
1. Open the compressor compartment door to gain access to the condenser filter;
2. Remove the condenser filter by sliding it up. Remove all dust and fluff from the filter;
3. Refit the condenser filter, compressor compartment door and reconnect the cabinet to the power supply.

Cleaning the condenser coil

1. Isolate the cabinet from the power supply by unplugging it from the wall;
2. Open the compressor compartment door to gain access to the condenser filter and coil;
3. Remove the condenser filter by sliding it up. Remove all dust and fluff from the filter;
4. Brush the condenser coil in the directions of the fins to remove all dust and fluff;
5. Refit the condenser filter, compressor compartment door and reconnect the cabinet to the power supply.

7. Troubleshooting

Problem	Troubleshooting Tips	Possible Cause	Solution	
The system does not turn on	<p>Check that the Control Unit is plugged into a power outlet and the outlet is switched on; and</p> <p>Confirm the outlet is working by plugging in another appliance.</p>  <p>Blank screen</p>	NA	Connect power cord to a functioning outlet and turn on.	
	<p>Switch to MANUAL BACKUP and press and hold RUN LEFT TAP and RUN RIGHT TAP; and</p> <p>Listen for the sound of the pumps running and/see that the tap(s) are dispensing.</p>	<p>If pumps run:</p> <ul style="list-style-type: none"> The Juggler electronics may have failed. <p>If pumps do not run:</p> <ul style="list-style-type: none"> The Juggler power supply may have failed. 	Run the system in MANUAL BACKUP mode and call a service technician.	
			Call a service technician.	
Doses do not activate on one or both taps	<p>Check Control Unit screen to see if there is the NO CURRENT error message being shown!</p>  <p>Error shown on screen</p>	<p>If the NO CURRENT error is displayed on screen:</p> <ul style="list-style-type: none"> The pump cable may have become disconnected. <p>If there are no errors displayed on screen but the screen is on:</p> <ul style="list-style-type: none"> The data cable(s) may have become disconnected. <p>If the data cables are properly connected:</p> <ul style="list-style-type: none"> See: <i>Jugs occasionally do not activate a dose or the wrong dose is activated by a jug.</i> 	Reconnect pump cable.	Reconnect data cable(s).
				
Doses do not activate on either tap	<p>Check Control Unit screen to see if there is the OVERCURRENT error message being shown.</p>  <p>Error shown on screen</p>	<p>If the OVERCURRENT error is being displayed on screen:</p> <ul style="list-style-type: none"> A milk line may be kinked or blocked; or A pump may be jammed. <p>If there are no errors displayed on screen but the screen is on:</p> <ul style="list-style-type: none"> See: <i>Jugs occasionally do not activate a dose or the wrong dose is activated by a jug.</i> 	<p>Inspect the milk lines for kinks and un-kink the affected milk line.</p> <p>If no kinks can be found or a kink has weakened the milk line, call a service technician.</p>	
Audible 'gurgling' sound and no milk is dispensed or milk being dispensed is exceptionally bubbly	<p>Check to see that red caps are being used correctly (see: BLANKING page 21 and ACTIVATING THE CLEANING ROUTINE page 24).</p> 	<p>The red caps may be upside down or not properly pushed onto the black connector(s) inside the Chiller.</p>	Follow instructions on pages 21 and 24.	
	<p>Check to see that bladders are loaded correctly.</p>	<p>Bladders may not be connected correctly.</p>	Follow instructions on page 19.	

Problem	Troubleshooting Tips	Possible Cause	Solution
Jug(s) occasionally do not activate a dose or the wrong dose is activated by a jug  Wrong dose	Check to see if the sensor is recognising the jugs correctly: <ul style="list-style-type: none">Go to JUG SIZES menu (see page 16) TAP A: SMALL. Push the Tap A sensor button in slowly and watch the ADC value change on screen; andScroll down to TAP B: SMALL and repeat this process on Tap B.	If the ADC value changes as you press the sensor button and then returns to zero when you release the sensor button: <ul style="list-style-type: none">The Jug Size Sensor(s) may need re calibrating.	Re calibrate the Jug Size Sensor(s) (see page 16).
	Check to see if the Primary and Secondary doses are set as you expect: <ul style="list-style-type: none">Go to INDIVIDUAL DOSE ADJUST and ADJUST SECONDARY DOSE menus and check to dose times (see page 23).	If the ADC value does not change or the ADC value does not return to zero: <ul style="list-style-type: none">The Jug Size Sensor or the sensor cable may be damaged.	Call a service technician.
One or both taps are dispensing at half speed and doses are around half of their usual volume  Slow flow rate and low dose volume	Check to see that the doses have not been changed recently: <ul style="list-style-type: none">Go to INDIVIDUAL DOSE ADJUST and ADJUST SECONDARY DOSE menus and check to dose times (see page 23).	If the doses are set correctly: <ul style="list-style-type: none">A dramatically low flow rate may indicate that a pump may have failed.	Call a service technician.
There is an unusually large volume of milk in the drip tray or bottom of the Chiller at the end of service  Milk in drip tray	Check to see that bladders are being loaded correctly.	If trays are pushed into the Chiller too slowly, they will leak from the cap as they are connecting.	Push the trays in quickly when loading a new bladder (see page 19).
	Make sure that the red caps are not being used in the BLANK orientation on the connectors where this is not permitted.	If the red caps are being used to in the BLANK orientation on certain connectors in the Chiller, small amounts of milk will spray into the Chiller after each dose.	Make sure you understand where you can and cannot use the red caps in the BLANK orientation (see: BLANKING page 21).
	Make sure you understand how the TEMP PROTECT feature works.	Poor understanding of the TEMP PROTECT feature may be the cause.	Read the TEMP PROTECT section of the user manual (see TEMP PROTECT page 22).
The sink is not draining or is draining slowly and/or there is milk on the cafe floor  Sink not draining or milk underneath The Juggler Chiller	Check that the Dispenser drain and cafe drain are not blocked.	NA	Unblock the drain.
	Check that the drain hose is not sagging or kinked and has adequate fall from the Dispenser sink to the cafe drain.		Ensure the drain hose is as straight as possible and is angled downward all the way to the cafe drain.
	Check that the end of the drain hose is not submerged in the cafe drain.		Pull the end of the drain hose up out of the drain and cut it shorter so it cannot become submerged.




the juggler™
cafe milk tap system



At Six Simple Machines we are always looking for ways to improve our products.
The illustrations in this guide may differ slightly from the actual product.

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