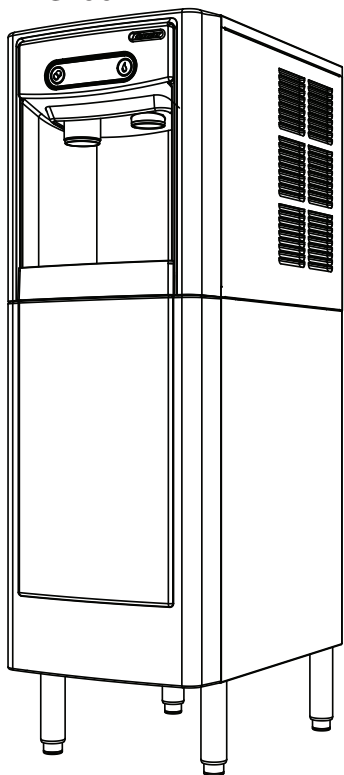
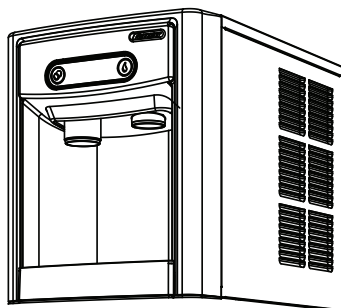


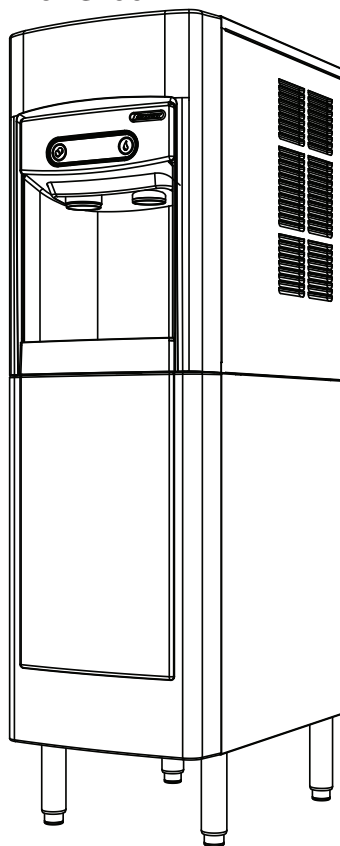
7FS100A



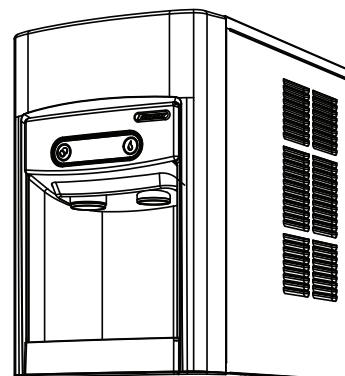
7CI100A



15FS100A



15CI100A



**Following installation, please forward this manual
to the appropriate operations person.**

READ ME FIRST!

Follett 7/15 Series Sparkling - Installation Checklist

Before beginning:

- Separate boxes for dispenser, carbonator, installation kit, and accessories.
- Customer-supplied, beverage-grade CO2 cylinder is present and full.

Assemble system:

- Sparkling Water, Still Water, and power cord installed between carbonator and dispenser.
- Water Block flood protection device set to "2" and installed vertically after tee on the water line to the carbonator water inlet.
- ShockBlok water pressure regulator installed after Water Block and before carbonator water inlet.
- CO2 regulator set to 60 psi.

Turn on water, plug in dispenser – leave carbonator and CO2 off:

- No leaks in plumbing connections. Check before reinstalling dispenser side panel.
- Carbonator air is bled according to installation instructions.

Turn on carbonator and CO2:

- Sparkling and Still Water flow from correct button press.
- Carbonator pump cycles on and off between Sparkling Water dispenses.
- Perform 4 separate 16 oz. Sparkling Water dispenses.

Notes: Allow carbonator pump to cycle off between dispenses.
Do not exceed 32 oz. continuous sparkling dispense.
Allow at least 1 hour for chiller to reach optimal temperature.

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About Follett Sparkling Water

Follett's 7 and 15 Series Ice and Sparkling Water dispensers produce Follett's consumer-preferred Chewblet® nugget ice as well as chilled and sparkling water. Follett's premium sparkling drinking water is characterized by small, dense bubbles. Follett does not produce the large "popping" bubbles found in sugary soda drinks. A good comparison for Follett's sparkling water would be Perrier or Pellegrino. It is important to note this distinction. Customers who are seeking the big-bubbles found in club soda or soft drinks may be disappointed. However, taste tests conducted by Follett at a variety of test sites have verified a high level of approval for Follett's sparkling water.

Two factors play a large part in producing quality sparkling water. First, the water being injected with food grade CO₂ must be controlled between 46 F – 51 F. Second, the incoming water must have the proper range of mineral content. Too many minerals can lead to premature scaling of the ice maker and the need for excess product maintenance. Too few minerals can result in flavorless sparkling water which can go flat quickly. To ensure the highest quality sparkling water, the water supply (after filtration) must have a hardness between 80 ppm and 400 ppm TDS. Test your water first and filter as necessary to achieve the appropriate hardness. Filtration should also remove any chlorine tastes from the water, another enemy of good sparkling water taste.

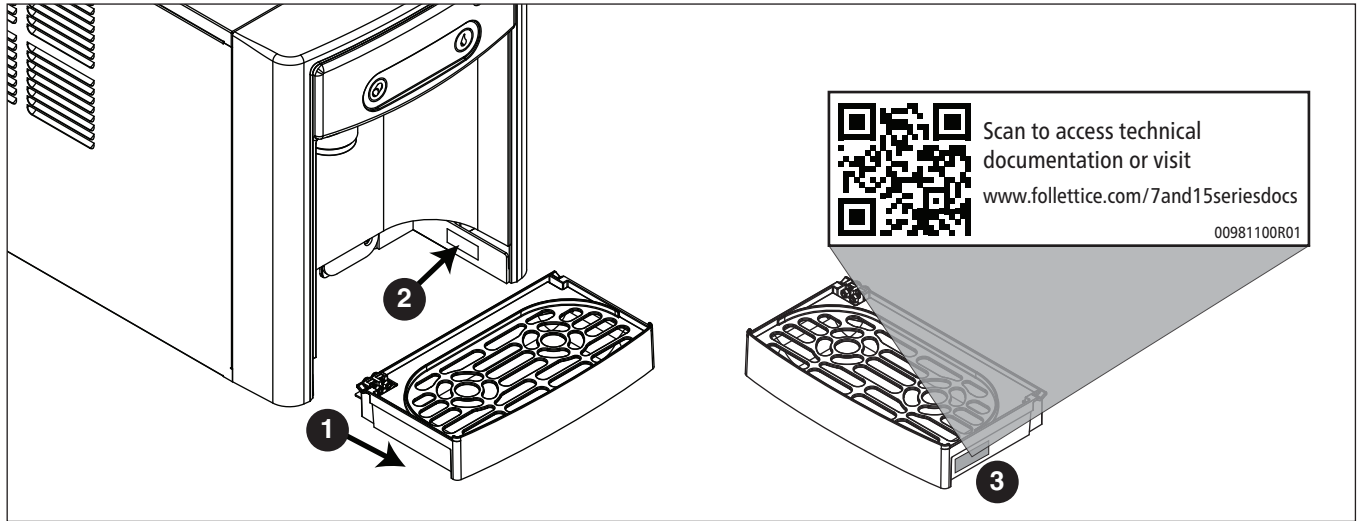
An appropriate source of CO₂ must be in place prior to installation of this ice and water dispenser. It is critical that the Follett sparkling system be fed only food grade CO₂. Follett does not sell or distribute CO₂. Follett provides a regulator for standard UN1013 beverage grade CO₂ tanks with a CGA-320 thread. The CO₂ tanks and CO₂ itself must be sourced locally by the end user. Tanks must be secured at all times to prevent from tipping, and must be stored below 120°F. There are a variety of local codes and restrictions about the handling and storage of CO₂ across the U.S. Please consult a local CO₂ distributor for more information. Follett can provide some limited guidance to help find an appropriate source for CO₂, however, Follett does not guarantee the ability to provide a CO₂ contact in every market.

Welcome

Follett equipment enjoys a well-deserved reputation for excellent performance, long-term reliability, and outstanding after-the-sale support. To ensure that this product delivers that same degree of service, we ask that you take a moment to review this manual before beginning the installation. Should you have any questions or require technical help at any point, please call our technical service group at (877) 612-5086 or +1 (610) 252-7301.

Before You Begin

After uncrating and removing all packing material, inspect the equipment for concealed shipping damage. If damage is found, immediately notify the shipper and contact Follett Corporation so that we can help in the filing of a claim, if necessary. If needed, the serial number of your dispenser can be found by removing the drip tray ❶ and locating the serial number label ❷. A QR Code is located on the right hand side of the drip tray ❸. This code allows you to access manuals, technical bulletins, and on-line training related to the 7 Series and 15 Series dispensers.



Check your paperwork to verify that you received the correct dispenser. Follett configuration numbers are designed to provide information about the type of dispenser you are receiving. The following is an explanation of the different model numbers.

Dispenser Storage Capacity	Configuration	Icemaker Capacity	Condenser
7 lb (3.1 kg) 15 lb (6.8 kg)	CI Countertop FS Freestanding	100 lbs (45.3 kg) per day	A Air-cooled

Carbonator Installation Kit Contents

Please confirm the contents of your Carbonator Installation kit:

- 1 – CO2 regulator
- 15 ft – ¼" OD tubing
- 1 – Carbonator cradle bracket
- 1 – Carbonator power cord
- 1 – ¼" sparkling water tube assembly
- 1 – 3/8" chilled still water tube assembly
- 2 – Carbonator front brackets
- 1 – ¼" plug fitting
- 1 – ¼" tee fitting
- 8" rubber edging
- 1 – ShokBlok water pressure regulator
- 5 – 10-32 self tapping screws

- 1 – Water Block kit includes:
 - 1 – Water Block flood prevention device
 - 1 – Water Block mounting bracket
 - 2 – ¼" tube x ¾" GHT fittings
 - 1 – ¾" GHT x ¾" GHT fitting
 - 1 – 8-32 self tapping screw

Important Safety Information

Please read and adhere to the following safety information while installing, using, or servicing your Follett Ice Dispenser.

1. Always disconnect power before servicing the dispenser.
2. Ice is slippery. Maintain counters and floors around dispenser in a clean and ice-free condition.
3. Ice is food. Follow the recommended cleaning and sanitizing instructions to maintain cleanliness of delivered ice.

Specifications

Dispenser Dimensions

	7CI100A	7FS100A	15CI100A	15FS100A
Width	14.50" (40 cm)	14.50" (36.8 cm)	14.50" (40 cm)	14.50" (40 cm)
Depth	22.12" (56.2 cm)	22.12" (56.2 cm)	23.50" (59.7 cm)	23.50" (59.7 cm)
Height	17.50" (44.5 cm)	41.88" (106.4 cm)	22.50" (57.2 cm)	46.75" (118.7 cm)
Unit Shipping Weight	90 lb (41 kg)	120 lb (54.4 kg)	100 lb (45.4 kg)	130 lb (60 kg)

Carbonator Dimensions

Width	10.25" (26.01 cm)
Depth	16.38" (41.6 cm)
Height	16.38" (41.6 cm)
Unit Shipping Weight	58.5 (26.5 kg)

Ambient Information

CAUTION!

The 7CI100A/7FS100A and 15CI100A/15FS100A are for indoor use only. Designed for commercial use. Follett is not able to provide in-house services for residential installations.

	Maximum*	Minimum*
Air Temperature†	100 F (38 C)	50 F (10 C)
Water Temperature	90 F (32.2 C)	40 F (4.5 C)
Water Pressure	70 psi (483 kpa)	10 psi (69 kpa)
Relative Humidity	55% at 78 F (25.5 C)	

* Use outside of these limitations is misuse and will void warranty.
† Best performance is achieved between 80 F (27 C) and 50 F (10 C).

Plumbing

- Water Inlet: 1/4" OD push-to-connect
- Optional Drain Accessory Kit (item# 00956375 or 00981977): 1/2" ID tubing
- Water shut-off recommended within 5 ft. (1.5 m) of dispenser

Specifications

Water

WARNING!

Connect to potable water supply only.

- Water Mineral Content:
 - TDS: greater than 80 ppm (mg/l) but less than 400 ppm (mg/l)
 - Hardness: Less than 200 mg/l (12 gpg)
- Not recommended for use with softened water

Clearances

- 3" (77 mm) behind and on each side of dispenser for electrical and connection and ventilation
- 4" (101.6 mm) around chiller/carbonator

Electrical

- 115V, 60 Hz, 1 phase, 6.5A, maximum fuse 15A
- Connect to dedicated 15A circuit, fuse or breaker
- Must be grounded - requires 3-prong outlet. Do not remove ground.

Refrigeration

WARNING!

Do not damage the refrigerant circuit. Refrigerant can cause personal injury and/or damage dispenser.

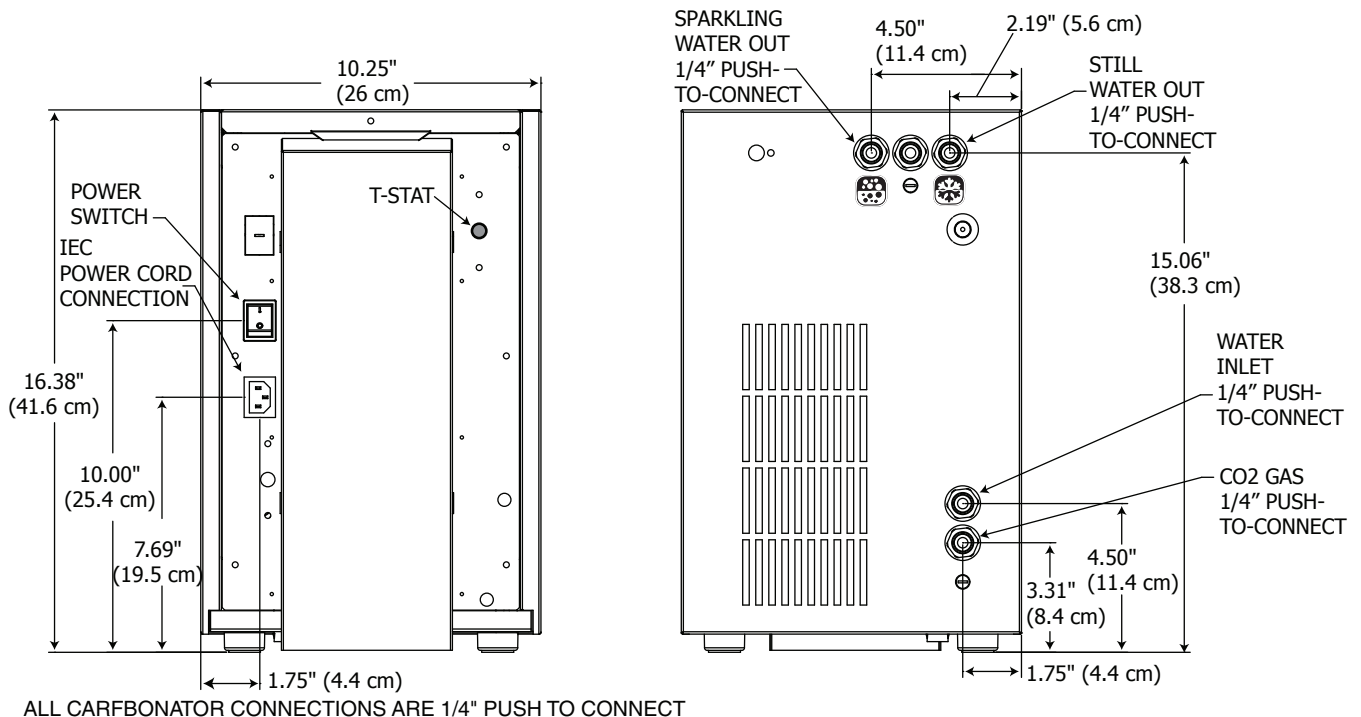
Refrigerant R134a

- Dispenser: 7.6 ounces (215 grams)
- Chiller/Carbonator: 1.94 ounces (55 grams)

Heat Rejection

- 1700 BTU/hr (498 W) - dispenser
- 450 BTU/hr (132 W) - chiller/carbonator

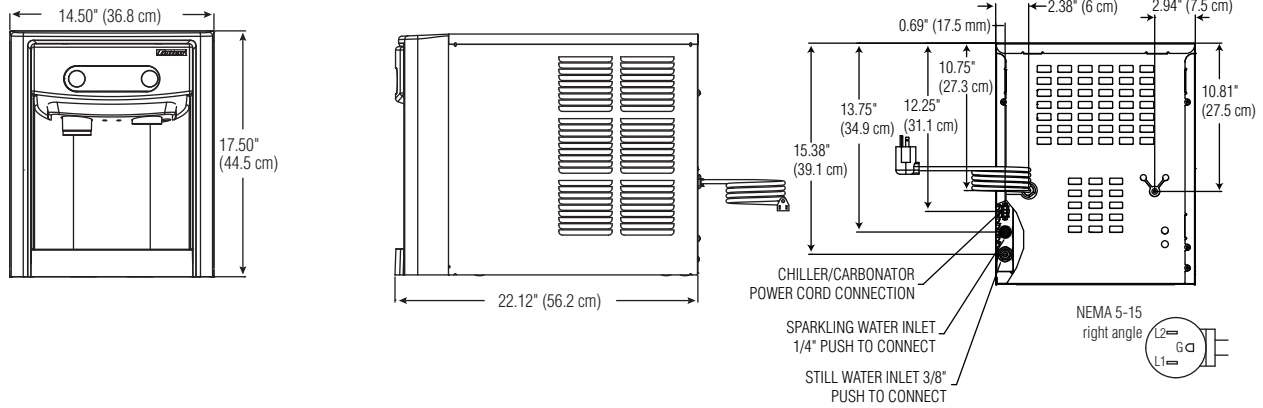
Chiller/Carbonator Detailed Drawing



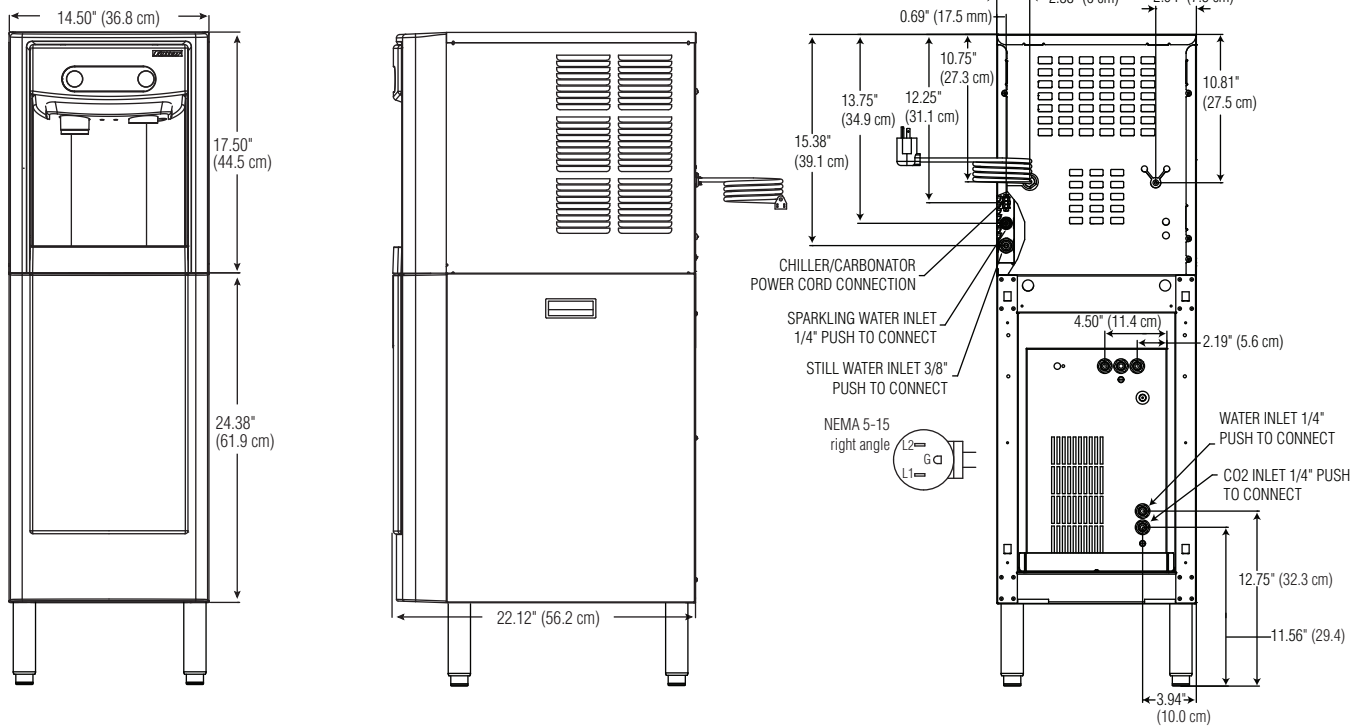
Specifications (continued)

7 Series Detailed Drawing

Countertop models



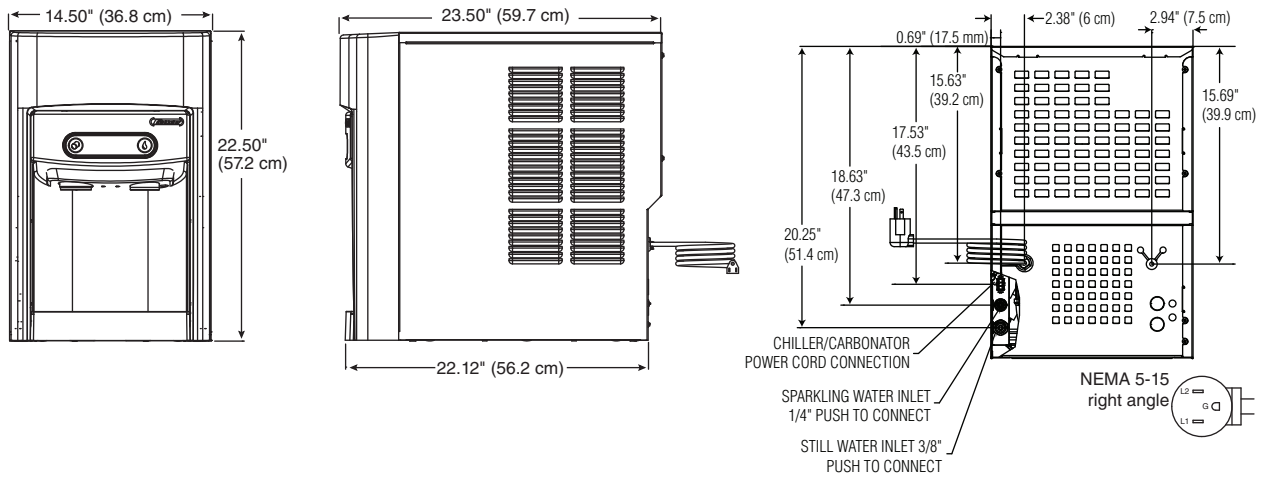
Freestanding models



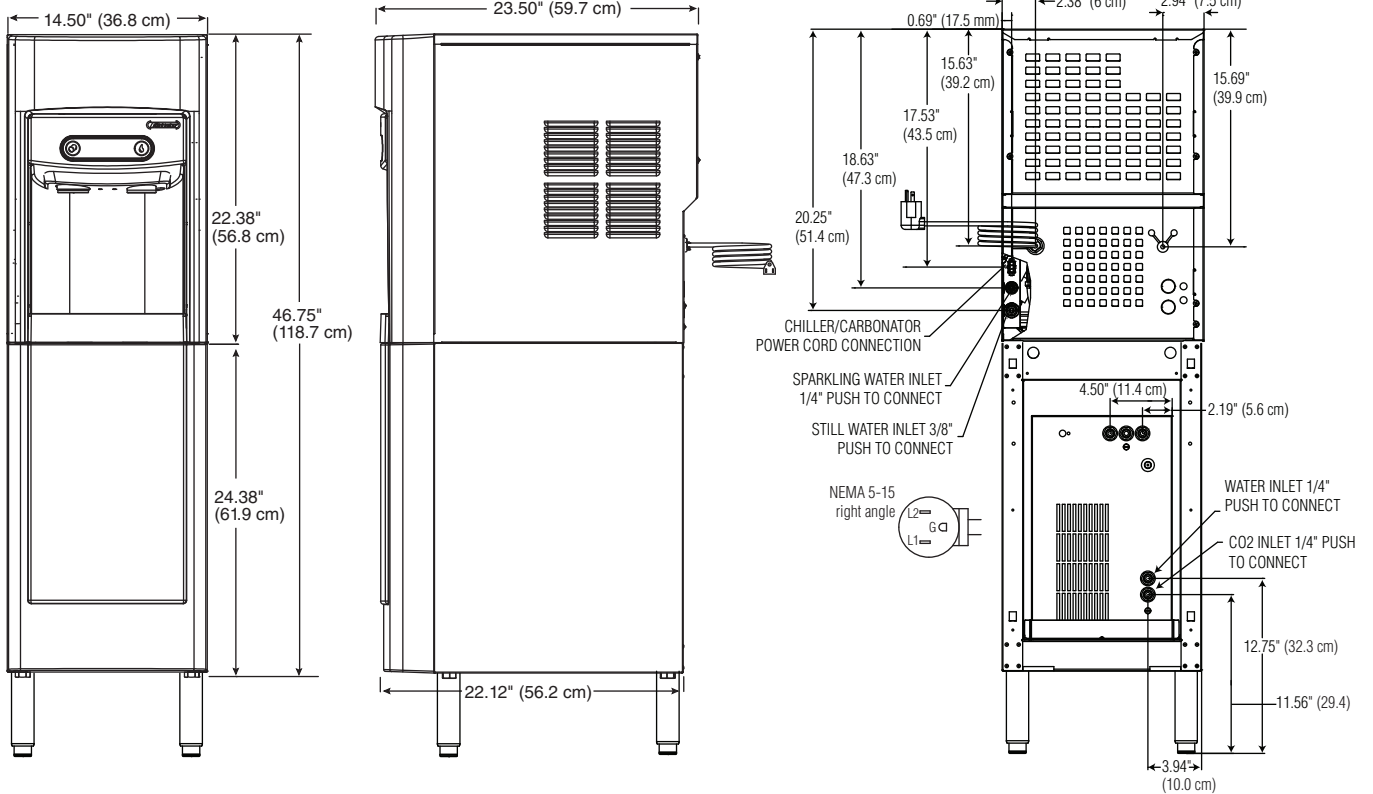
Specifications (continued)

15 Series Detailed Drawing

Countertop models



Freestanding models



Installation



CAUTION!

No service or maintenance should be performed until the technician has thoroughly read this service manual. Except for routine cleaning and sanitizing, only qualified technicians should attempt to service or maintain this equipment.

Countertop Installation

The 7 Series countertop model is designed to fit on counters underneath standard mounted cabinets, this does not apply to 15 Series models or any model using optional leg accessory. See [page 6](#) for dimensions. Installation instructions for freestanding model may be found on [page 12](#).

1. A clearance of at least 3" (77 mm) is required behind and on each side of the dispenser for electrical connection and ventilation (**Fig. 1**).
2. Position dispenser in desired final location and trace opening for countertop cutout (right-side panel must be removed) or use **Fig. 2** to locate cutout.
3. Use appropriate tool to make cutout.

Fig. 1

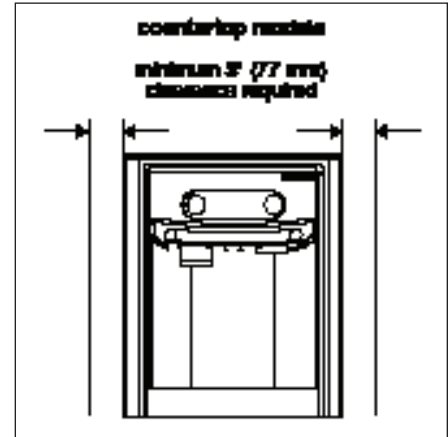
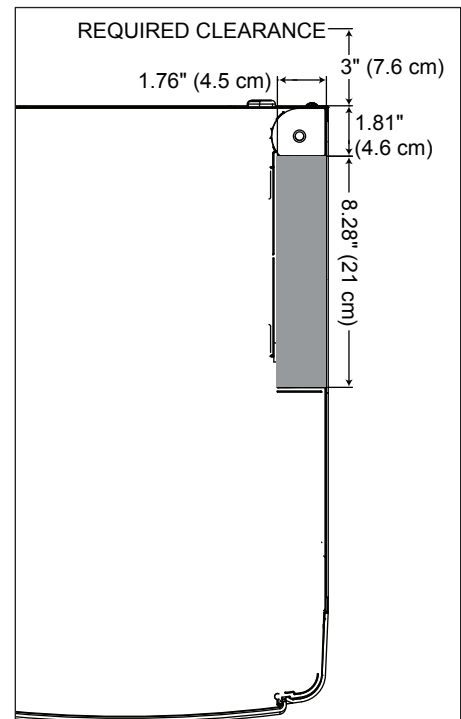


Fig. 2

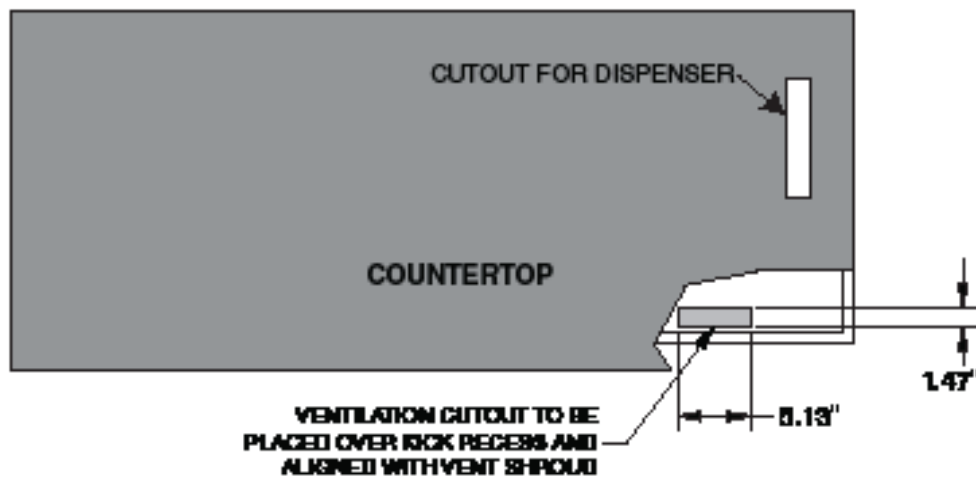


4. Position chiller/carbonator in cabinet (allow for required clearances, 4" on sides and back) and mark for toe-kick recess cutout (**Fig. 3**).
5. Use appropriate tool to make toe-kick recess cutout.
6. Rough-in the electrical service and water line(s).
 - Electrical: 115V, single phase, 15A receptacle required. The dispenser has an integral 8 ft. (2.4 m) cord and plug. The chiller/carbonator connects to the dispenser via a supplied 6 ft. power cord.
 - Water: supply line (with shut-off valve) connects to the dispenser's 1/4" NPT male inlet. A tee fitting can be employed to supply both the dispenser and chiller/carbonator from a single shut-off valve. Alternatively, a second supply line (with shut-off valve) can be installed within the cabinet for the chiller/carbonator's 1/4" push-to-connect inlet.

NOTICE!

If installing optional Drip Tray Drain Kit or Leg Accessory, complete those steps before proceeding. Refer to instructions included with the Drip Tray Drain Kit, or see [page 12](#) for Leg Accessory instructions.

Fig. 3



7. Place chiller/carbonator unit on floor in front of dispenser.
8. Follow the Final Connections instructions for countertop models that follows.

Installation (continued)

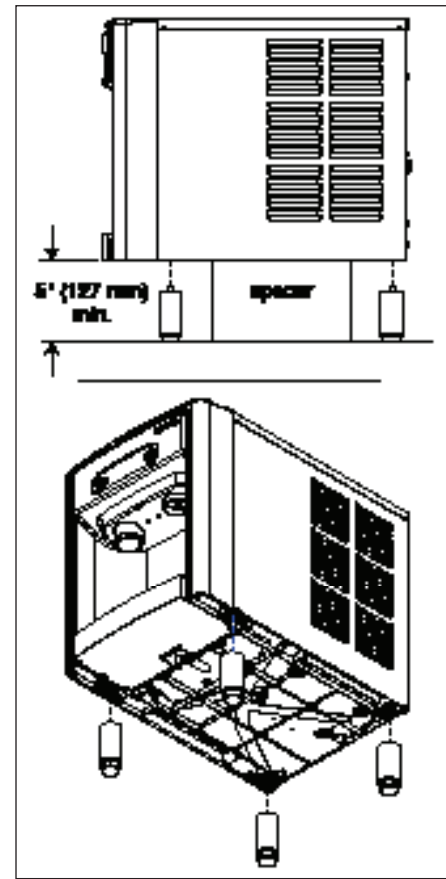
Optional Leg Accessory Installation

CAUTION!

Use caution when tipping the dispenser during leg installation. Do not lay unit on back or side. DO NOT EXCEED 30° angle. Tipping more than 30° can result in compressor malfunction.

1. If installing optional 4" Leg Accessory (item# 00956300), place a 5" (127 mm) spacer underneath the dispenser to ease installation.
2. Remove four plastic, thread-protecting plugs from bottom of dispenser.
3. Screw each leg into chassis (Fig. 4).

Fig. 4

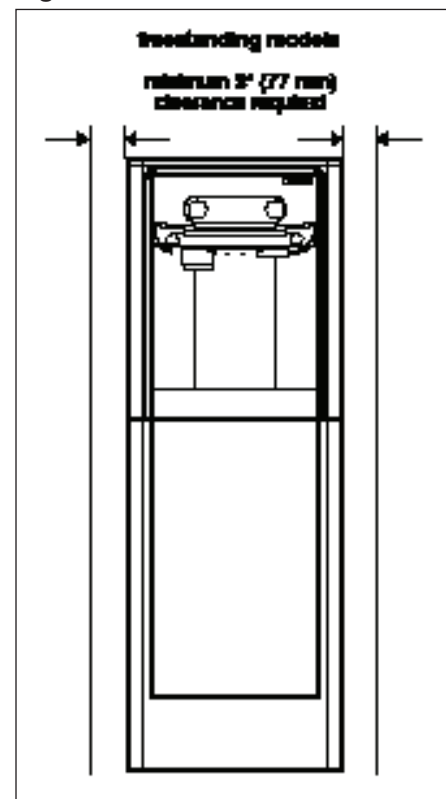


Freestanding Installation

Installation instructions for countertop model may be found on [Countertop Installation on page 10](#).

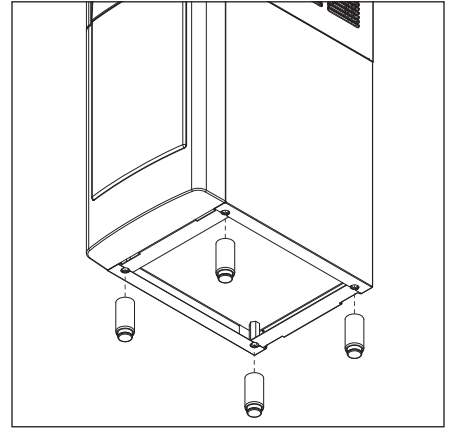
1. A clearance of at least 3" (77 mm) is required behind and on each side of the dispenser for electrical connection and ventilation (Fig. 5).
2. Rough-in the electrical service and water line(s).
 - Electrical: 115V, single phase, 15A receptacle required. The dispenser has an integral 8 ft. (2.4 m) cord and plug. The chiller/carbonator connects to the dispenser via a supplied power cord.
 - Water: supply line (with shut-off valve) connects to 1/4" push-to-connect Tee that splits the supply to the dispenser and chiller/carbonator (also 1/4" push-to-connect).

Fig. 5



1. To install 6" Leg Accessory (item# 00956318), tilt or lay base stand on side and screw each leg into stand (**Fig. 6**).

Fig. 6



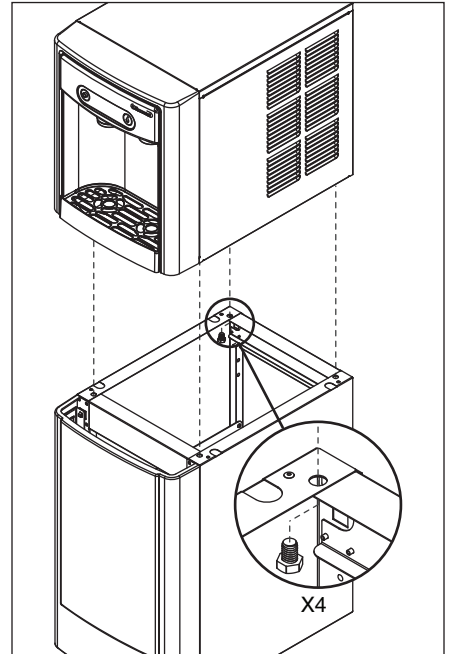
2. Remove four plastic, thread-protecting plugs from bottom of dispenser.
3. Attach dispenser to base stand with supplied hardware (**Fig. 7**).

NOTICE!

If installing optional Drip Tray Drain Kit, refer to instructions included with the Drip Tray Drain Kit.

4. Place chiller/carbonator unit on floor in front of dispenser.
5. Follow the Final Connections instructions for countertop models that follows.

Fig. 7



Final Connections - Countertop Installation

1. Use 1/4" OD tubing to plumb incoming water (above countertop) to the fitting on the rear of the dispenser (**Fig. 8.1**).
2. Mount the Flood Prevention Valve bracket inside the cabinet. Refer to the instructions included with the Flood Prevention Valve and set the Valve to the "2" position using the included key.
3. Use 1/4" OD tubing to plumb incoming water (below countertop) to the Flood Prevention Valve, assuring the correct length so that it snaps into the mounting bracket (note proper flow direction) (**Fig. 8.2**).
4. Plumb to the Water Pressure Regulator (**Fig. 8.3**).
5. Then plumb to the Chiller/Carbonator (**Fig. 8.4**) assuring there is enough line that the Chiller/Carbonator can be removed and set in front of the cabinet. Note proper flow direction for the devices and the Flood Prevention Valve must be mounted vertically.
6. Remove the right side panel of the dispenser (see Page 24) to expose the Chiller/Carbonator connections.
7. Install the insulated Sparkling and Chilled Still water lines and the power cord to the dispenser, routing the lines down through the cutout in the countertop (**Fig. 8.5**).

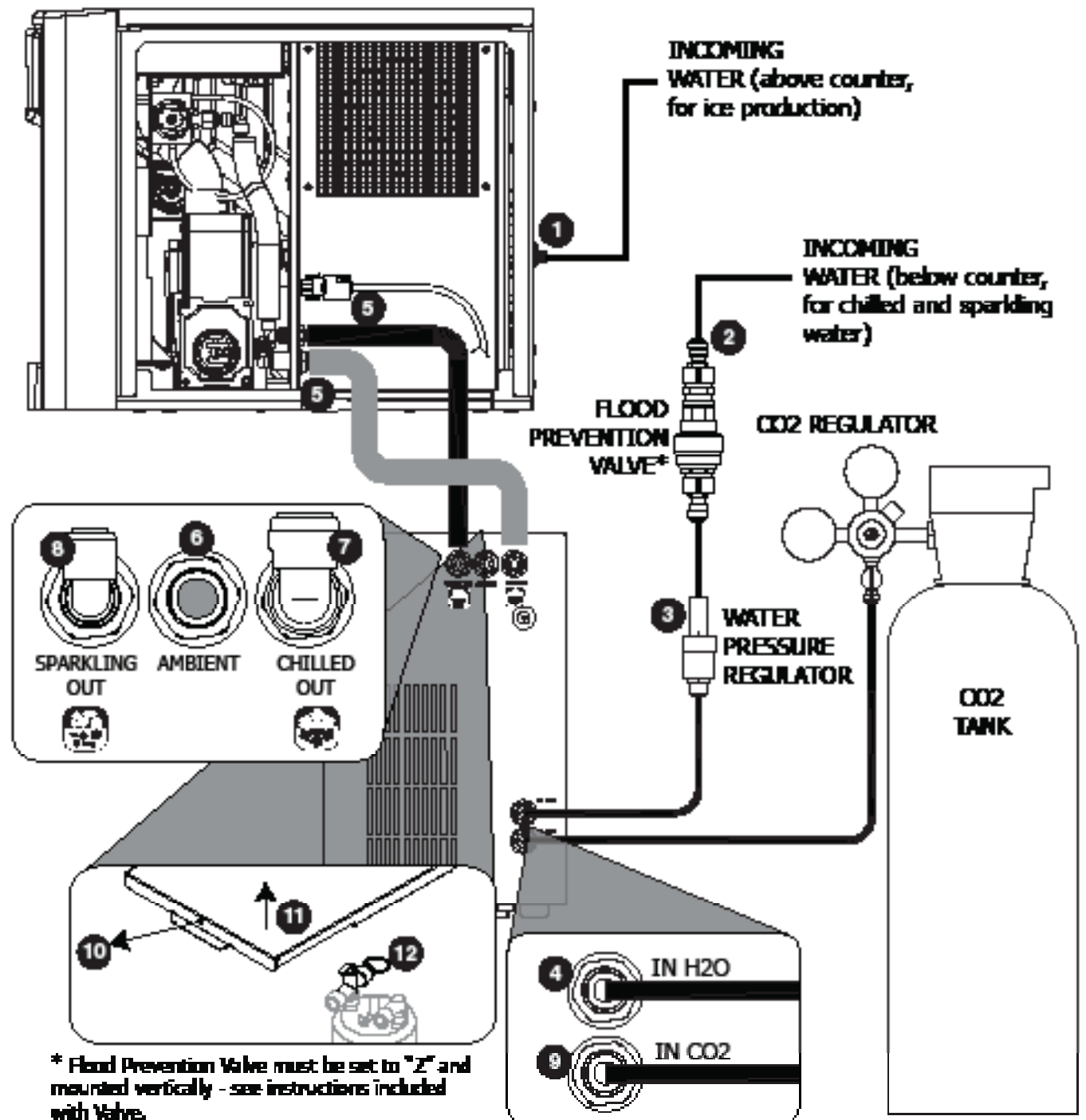
Note: Water lines are supplied at 6 ft. lengths. Note the Chilled Still water is 3/8" OD tubing and the Sparkling water is 1/4" OD tubing.

8. Install the plug in the center Ambient Water Out of the Chiller/Carbonator (**Fig. 8.6**).
9. Connect the Chilled Still water 3/8" OD tubing to the Chiller/Carbonator (**Fig. 8.7**).
10. Connect the Sparkling water 1/4" OD tubing to the Chiller/Carbonator (**Fig. 8.8**).
11. Install the tube fitting and flare washer onto the CO2 regulator. Install the CO2 pressure regulator onto the CO2 tank. Make sure that the CO2 tank is installed in a location with appropriate tipping prevention according to local codes. Installing an OSHA approved cylinder rack with chain in an adjacent cabinet with easy access for cylinder change-outs is recommended.
12. Install 1/4" OD LLDPE tubing from the regulator to the back of the Chiller/Carbonator (**Fig. 8.9**).
13. Leave the shutoff valve in the OFF position and open the cylinder valve. Using a flat blade screwdriver adjust the CO2 pressure to 60 psi on the top gauge. (The CO2 cylinder is not supplied and is the responsibility of the customer.)
14. Turn on water and leave CO2 off. Make sure all water valves are open and check for leaks.
15. Plug in the dispenser *but do not turn Chiller/Carbonator on at this point*.
16. Dispense 1 liter Still water from the dispenser, then dispense 1 liter Sparkling water (Note: at this point, the water will not be carbonated).
17. Remove the screw from the Chiller/Carbonator top panel (**Fig. 8.10**) and remove top panel (**Fig. 8.11**).
18. Pull the Chiller/Carbonator safety valve ring (**Fig. 8.12**) until water starts to come out of the side of the fitting and release immediately. It may take up to a minute for water to run from the safety valve. Reinstall Chiller/Carbonator top panel.

Note: This procedure is required to remove an air bubble upon initial installation which can prevent the machine from functioning properly. If air is trapped, the carbonation pump will continue running and eventually fault. This requires a power cycle to reset.

19. Open the CO2 valve on the CO2 regulator and turn ON the power switch on the front of the Chiller/Carbonator. Make sure the thermostat on the front of the Chiller/Carbonator is set to the coldest position (7). Dispense Sparkling water until you hear the Chiller/Carbonator pump turn on (Note: the pump is very quiet). The pump should turn off again within a few seconds depending on how much carbonated water is dispensed. Perform at least 3 dispenses to cycle the pump and assure there is no trapped air in the system.
20. Install Chiller/Carbonator cradle into cabinet. Slide Chiller/Carbonator into cabinet between the cradle opening and assure the Chiller/Carbonator exhaust shroud is located above the cutout in the toe-kick recess. Allow 2-4 hours for the Chiller/Carbonator to reach temperature.

Fig. 8



* Flood Prevention Valve must be set to "Z" and mounted vertically - see instructions included with Valve.

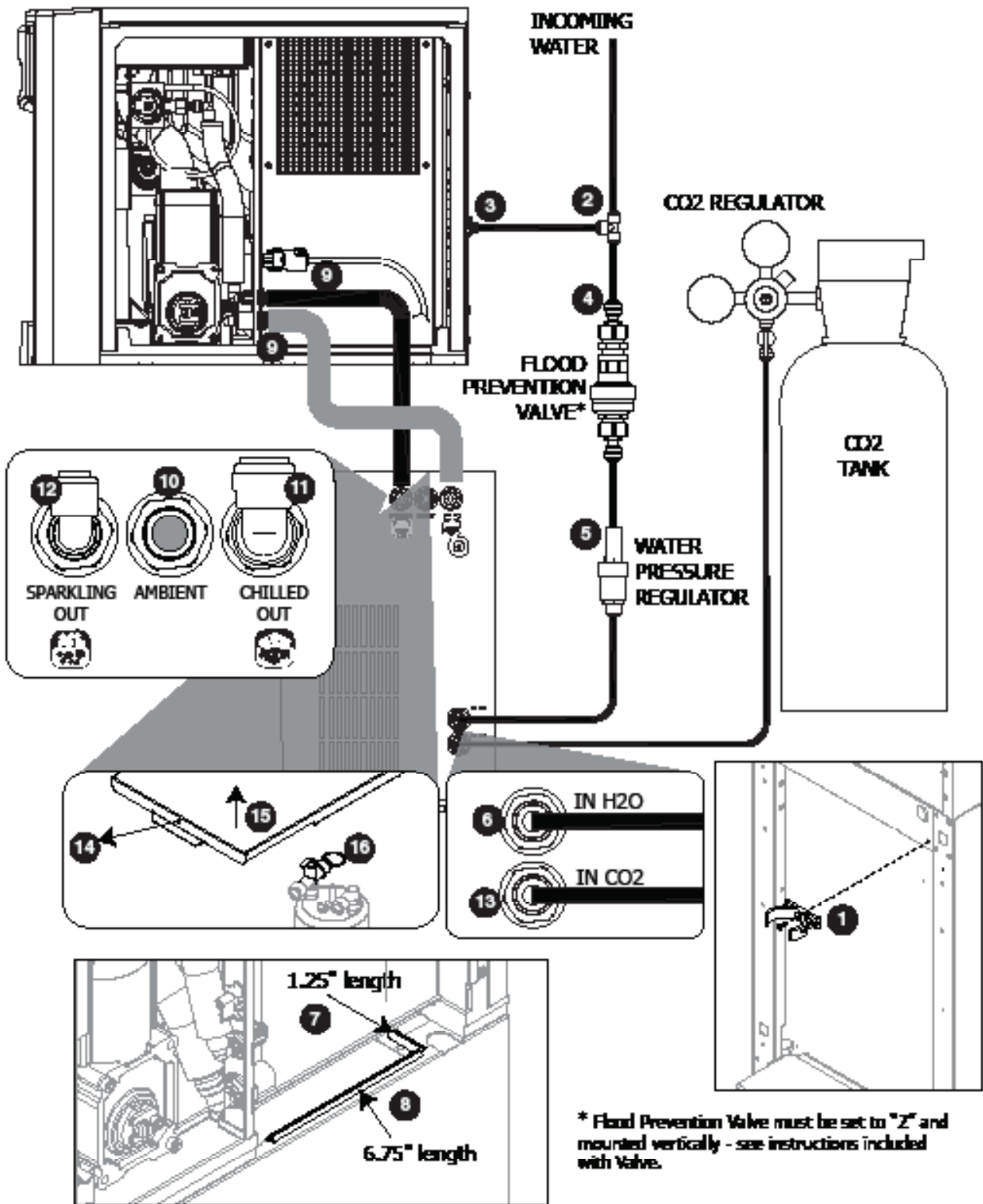
Sparkling water draining procedure

1. Turn off carbonator power and incoming water.
2. Dispense all Sparkling Water until only CO2 comes out (approx. 32 oz.)
3. Turn off CO2 and dispense from Sparkling button to evacuate remaining CO2.
4. Disconnect water, CO2 and power from carbonator.

Final Connections - Freestanding Installation

1. Mount the Flood Prevention Valve bracket to the rear of the base stand (**Fig. 9.1**).
 2. Refer to the instructions included with the Flood Prevention Valve and set the Valve to the "2" position using the included key.
 3. Use 1/4" OD tubing to plumb incoming water to the tee fitting (**Fig. 9.2**).
 4. Use 1/4" OD tubing to plumb from the tee fitting to the fitting on the rear of the dispenser (**Fig. 9.3**).
 5. Use 1/4" OD tubing to plumb from the tee to the Flood Prevention Valve, assuring the correct length so that it snaps into the mounting bracket (note proper flow direction) (**Fig. 9.4**).
 6. Use 1/4" OD tubing to plumb to the Water Pressure Regulator (**Fig. 9.5**).
 7. Then plumb to the Chiller/Carbonator (**Fig. 9.6**) assuring there is enough line that the Chiller/Carbonator can be removed and set in front of the base stand.
 8. Remove the right side panel of the dispenser (see Page 24) to expose the Chiller/Carbonator connections. Cut a 1.25" length of the rubber edging. Install the 1.25" length on the short edge of the base stand pass through (**Fig. 9.7**) and the remaining 6.75" length on the long edge (**Fig. 9.8**).
 9. Install the insulated Sparkling and Chilled Still water lines and the power cord to the dispenser, routing the lines down through the base stand (**Fig. 9.9**).
- Note:** Water lines are supplied at 6 ft. lengths, but can be trimmed to 4 ft. length for freestanding applications. Note the Chilled Still water is 3/8" OD tubing and the Sparkling water is 1/4" OD tubing.
10. Install the plug in the center Ambient Water Out of the Chiller/Carbonator (**Fig. 9.10**).
 11. Connect the Chilled Still water 3/8" OD tubing to the Chiller/Carbonator (**Fig. 9.11**).
 12. Connect the Sparkling water 1/4" OD tubing to the Chiller/Carbonator (**Fig. 9.12**).
 13. Install the tube fitting and flare washer onto the CO2 regulator. Install the CO2 pressure regulator onto the CO2 tank. Make sure that the CO2 tank is installed in a location with appropriate tipping prevention according to local codes. Installing an OSHA approved cylinder rack with chain in an adjacent cabinet with easy access for cylinder change-outs is recommended.
 14. Install 1/4" OD LLDPE tubing from the regulator to the back of the Chiller/Carbonator (**Fig. 9.13**).
 15. Leave the shutoff valve in the OFF position and open the cylinder valve. Using a flat blade screwdriver adjust the CO2 pressure to 60 psi on the top gauge. (The CO2 cylinder is not supplied and is the responsibility of the customer.)
 16. Turn on water and leave CO2 off. Make sure all water valves are open and check for leaks.
 17. Plug in the dispenser *but do not turn Chiller/Carbonator on at this point*.
 18. Dispense 1 liter Still water from the dispenser, then dispense 1 liter Sparkling water (Note: at this point, the water will not be carbonated).
 19. Remove the screw from the Chiller/Carbonator top panel (**Fig. 9.14**) and remove top panel (**Fig. 9.15**).
 20. Pull the Chiller/Carbonator safety valve ring (**Fig. 9.16**) until water starts to come out of the side of the fitting and release immediately. It may take up to a minute for water to run from the safety valve. Reinstall Chiller/Carbonator top panel.
- Note:** This procedure is required to remove an air bubble upon initial installation which can prevent the machine from functioning properly. If air is trapped, the carbonation pump will continue running and eventually fault. This requires a power cycle to reset.
21. Open the CO2 valve on the CO2 regulator and turn ON the power switch on the front of the Chiller/Carbonator. Make sure the thermostat on the front of the Chiller/Carbonator is set to the coldest position (7). Dispense Sparkling water until you hear the Chiller/Carbonator pump turn on (Note: the pump is very quiet). The pump should turn off again within a few seconds depending on how much carbonated water is dispensed. Perform at least 3 dispenses to cycle the pump and assure there is no trapped air in the system.
 22. Install Chiller/Carbonator cradle into base stand. Slide Chiller/Carbonator into base stand between the cradle opening and assure the Chiller/Carbonator exhaust shroud is located above the cutout in the base stand. Install the front Chiller/Carbonator retaining brackets into the base stand and replace the base stand cover. Allow 2-4 hours for the Chiller/Carbonator to reach temperature.

Fig. 9



Sparkling water draining procedure

1. Turn off carbonator power and incoming water.
2. Dispense all Sparkling Water until only CO2 comes out (approx. 32 oz.)
3. Turn off CO2 and dispense from Sparkling button to evacuate remaining CO2.
4. Disconnect water, CO2 and power from carbonator.

Installation (continued)

- Secure unit to wall or cove molding with supplied bracket (**Fig. 10**) to prevent tipping.

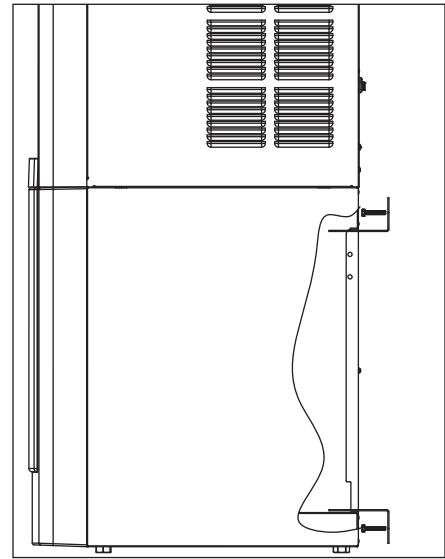
Note: Fasteners must be supplied by installer.



WARNING!

Freestanding unit must be secured to wall to prevent tipping. Failure to do could result in personal injury or damage to the unit.

Fig. 10



Maintenance/Cleaning Mode



Cleaning Mode (Dispensing Disabled) - Use when cleaning surface

Entering Cleaning Mode disables the User Interface and allows you to clean the outside of the dispenser without accidentally dispensing.

1. To enter Cleaning Mode, press and immediately release the maintenance/clean switch (**Fig. 11.1**) so that only "FRESH FILTERED ICE AND WATER" displays in the user interface (**Fig. 11.2**).
2. To exit Cleaning Mode, press and immediately release the maintenance/clean switch so that the ice and water icons also display in the user interface.

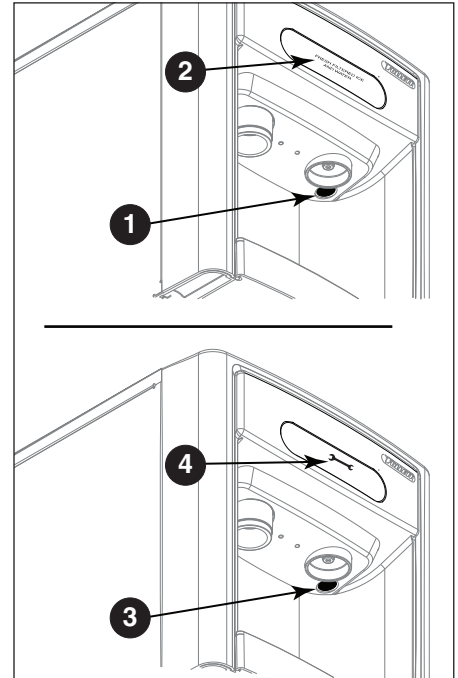
Maintenance Mode (All Operations Disabled) - Use when cleaning ice machine

Entering Maintenance Mode disables all operations and allows you to safely clean and/or sanitize the icemaker and dispenser.

1. To enter Maintenance Mode, press and hold the maintenance/clean switch (**Fig. 11.3**) until  displays in the user interface (**Fig. 11.4**).
2. To exit Maintenance Mode, press and hold the maintenance/clean switch until  no longer displays in the user interface.

Note: Entering and exiting Maintenance Mode will reset the six-month periodic maintenance reminder.

Fig. 11



Accessing Internal Components

CAUTION!

Except for routine cleaning and sanitizing, only qualified technicians should attempt to service or maintain this equipment.


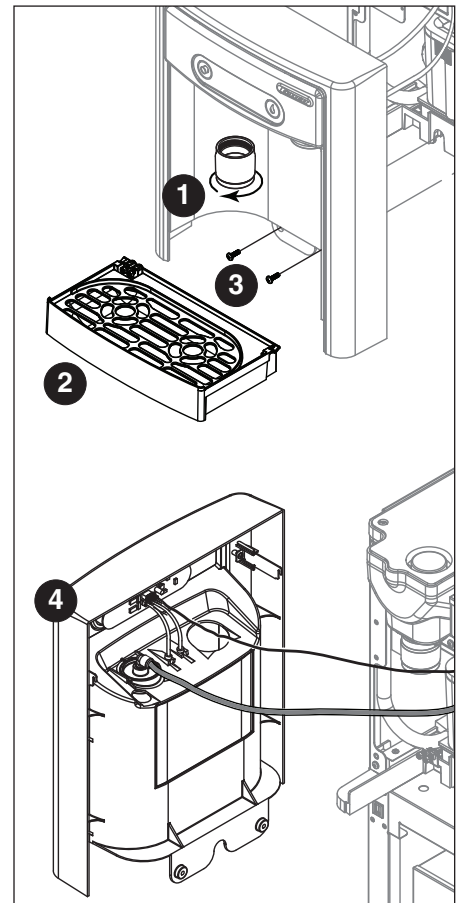
1. Press and hold the maintenance/clean switch (**Fig. 12.1**) until  displays in the user interface (**Fig. 12.2**).
2. Remove (unscrew) chrome ice dispenser chute (**Fig. 12.1**).
3. Remove the drip tray (**Fig. 12.2**).
4. Remove the two screws (**Fig. 12.3**) on the front panel (behind the drip tray).
5. Remove and set aside the front panel (**Fig. 12.4**) - **do not disengage the plug on the back of the User Interface or the tubing at the water dispenser chute (if so equipped).**

Fig. 12



DIP-switch Settings

The time delay and the six-month maintenance reminder can be set.

1. Remove the front panel as explained in [Accessing Internal Components on page 19](#) then refer to **Fig. 13**.
2. Remove top panel (**Fig. 13.1**).
Note: For 15 Series dispensers, the right side panel must also be removed.
3. Remove (1) screw and top of control board enclosure (**Fig. 13.2**).
4. Locate the DIP switches on the dispenser's control board (**Fig. 14**).

	OFF	ON	
Not used (OFF position)			
Ice only			Ice & water
No internal filter			Internal filter supplied or to display "Fresh Filtered"
Not used (OFF position)			
			Sparkling water
15 minute delay			30 minute delay
Not used (OFF position)			
Six-month PM enabled			Six-month PM disabled

Fig. 13

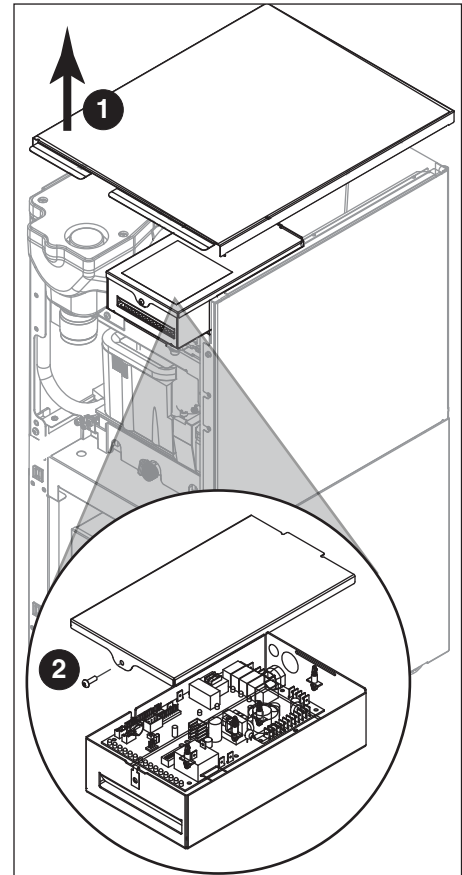
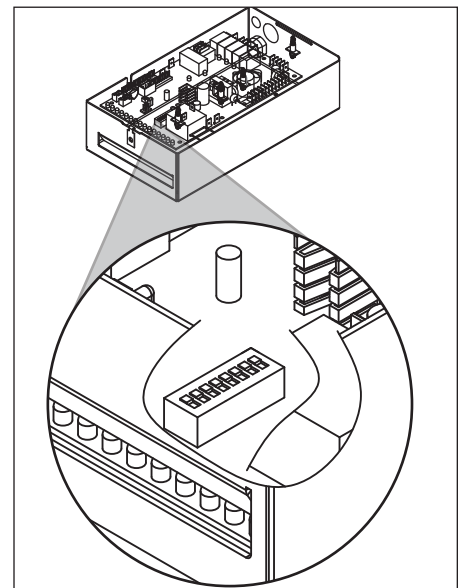


Fig. 14



NSF-approved Cleaning and Sanitizing Procedure

Cleaning and sanitizing should be performed at least every 6 months (more often if local water conditions dictate).

Follett recommends cleaning/sanitizing the chiller/carbonator on a regular basis using P/N 01147545.

WARNING!

- Place the dispenser in Maintenance Mode prior to servicing or cleaning the ice machine. See [Maintenance/Cleaning Mode on page 19](#).
- For protection, rubber gloves and safety goggles (and/or face shield) should be worn when handling SafeCLEAN Plus™.
- Do not use bleach, it will damage the dispenser.

Required Supplies

- **7 Series:** 24 oz. (0.71 L) of SafeCLEAN Plus liquid
- **15 Series:** 48 oz. (1.42 L) of SafeCLEAN Plus liquid
- Funnel and Bucket

Ice machine and Dispenser


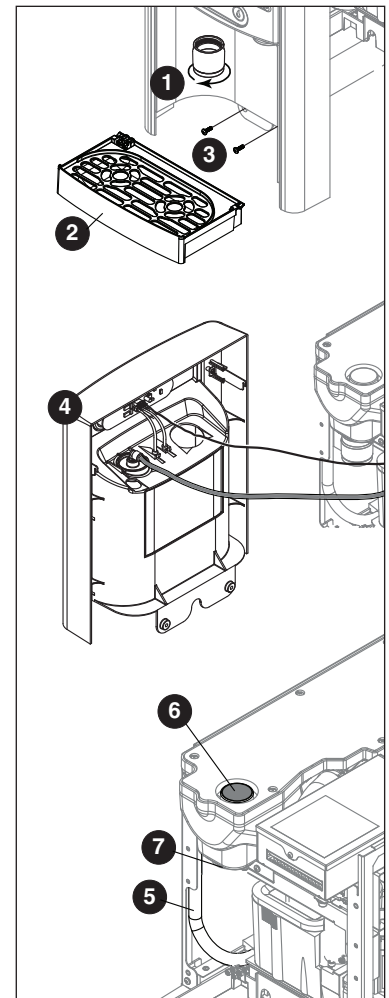
1. Dispense all the ice out of the unit.
2. Press and hold maintenance/clean switch until  displays in the user interface to enter Maintenance Mode.
3. Remove (unscrew) chrome ice dispense chute (**Fig. 15.1**).
4. Remove drip tray (**Fig. 15.2**).
5. Remove (2) screws located behind the drip tray (**Fig. 15.3**).
6. Move front panel and place on top or beside unit (**Fig. 15.4**).
7. Remove plug cap from the end of drain tube (**Fig. 15.5**) and lower tube to drain water into bucket. After the system has been drained of water replace plug cap in drain tube.
8. Secure tube in holder.
9. Remove cap from bin lid cover (**Fig. 15.6**).
10. Screw bin lid cover cap onto ice discharge chute (**Fig. 15.7**).
11. **7 Series:** Mix 24 oz. (0.71 L) of SafeCLEAN Plus liquid with three gallons (11.4 L) of water.
15 Series: Mix 48 oz. (1.42 L) of SafeCLEAN Plus liquid with six gallons (22.7 L) of water.
12. Pour SafeCLEAN Plus solution into bin lid access spout until solution reaches the spout neck.
13. Allow the SafeCLEAN Plus solution to remain in unit for 15 minutes.
14. While machine is cleaning, remove top and right side panel to access and clean air-cooled condenser.
15. Submerge ice dispense chute in the remainder of SafeCLEAN Plus solution for 2 minutes. Rinse with clean, potable water.
16. Drain system by lowering drain tube into bucket.
17. Secure drain tube into holder.
18. Fill and drain twice with potable water. Secure drain tube.
19. Place a bucket under the dispense chute and remove cap. **Note:** Some SafeCLEAN Plus solution will remain and drain out when cap is removed. Reposition cap on bin lid spout.
20. Reinstall front panel, ice dispense chute, and drip tray.
21. Press and hold maintenance/clean switch to exit Maintenance Mode.

Fig. 15

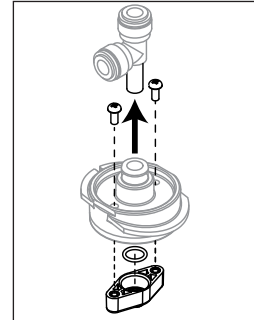


User Interface and Exterior Cabinet Cleaning

1. Press and release maintenance/clean switch so that only "FRESH FILTERED ICE AND WATER" displays in the user interface to enter Cleaning Mode (and disable dispensing).
2. Plastic parts, including the user interface, can be cleaned with a non-abrasive glass cleaner. Clean stainless steel panels with stainless steel cleaner.
3. Press and release maintenance/clean switch to put unit back into service.

Flow Straightener Cleaning/Sanitizing

4. Remove front panel (see Accessing Internal Components section).
5. Remove the water fitting from the John Guest fitting.
6. Remove two screws holding the flow straightener.
7. Soak flow straightener in SafeCLEAN Plus solution for 15 minutes, rinse, then reassemble.



Chiller/Carbonator Sanitizing Instructions

Follett offers a chiller/carbonator sanitizing kit (order P/N 01147545).

1. Unplug dispenser and turn OFF water supply.
2. Install dip tube in the filter head.
3. Mix a 200 ppm active quaternary sanitizing solution of 1 gal. (3.8 L) 100 F (38 C) water and 1.6 oz (47 ml) Nu-Calgon IMS-III Sanitizer (P/N 00979674).
4. Fill filter bowl to just below the o-ring with sanitizing solution and screw filter bowl onto filter head.
5. Remove incoming water supply from Flood Prevention Valve and connect to the IN fitting on filter head.
6. Remove outgoing water supply from Flood Prevention Valve and connect to the OUT fitting on filter head.
7. Turn the incoming water ON.
8. Dispense 12 oz. from Chilled Still Water tap. You should see slight foaming, which ensures sanitizer has completely filled lines. Discard water collected in container.
9. Dispense 16 oz. from the Sparkling Water tap. Discard water collected in container.
10. Allow carbonator pump to cycle.
11. Dispense an additional 16 oz Sparkling Water. Discard water collected in container.
12. Allow sanitizer to remain in water lines for at least 5 minutes.
13. Turn OFF water supply.
14. Remove filter bowl and filter head from water circuit.
Note: The filter head, filter bowl and dip tube can be cleaned and re-used.
15. Re-connect Flood Prevention Valve and turn water ON.
16. Dispense 2 quarts from Chilled Still Water tap.
Note: Foaming will stop when Chilled Still Water line is completely flushed.
17. Flush the remaining sanitizer through the Sparkling Water tap *in no greater than 1 quart increments.*
Note: The carbonated sanitizer creates a significant amount of foam.
18. When Sparkling Water no longer foams, flush an additional 2 quarts sparkling water.
19. Taste test to ensure there are no off flavors from residual sanitizer. After this procedure any residual sanitizer will not be at a high enough concentration to have any negative health effects.

Service

LED Indicator Description

The LED Indicator is located behind the front panel.

Fig. 16

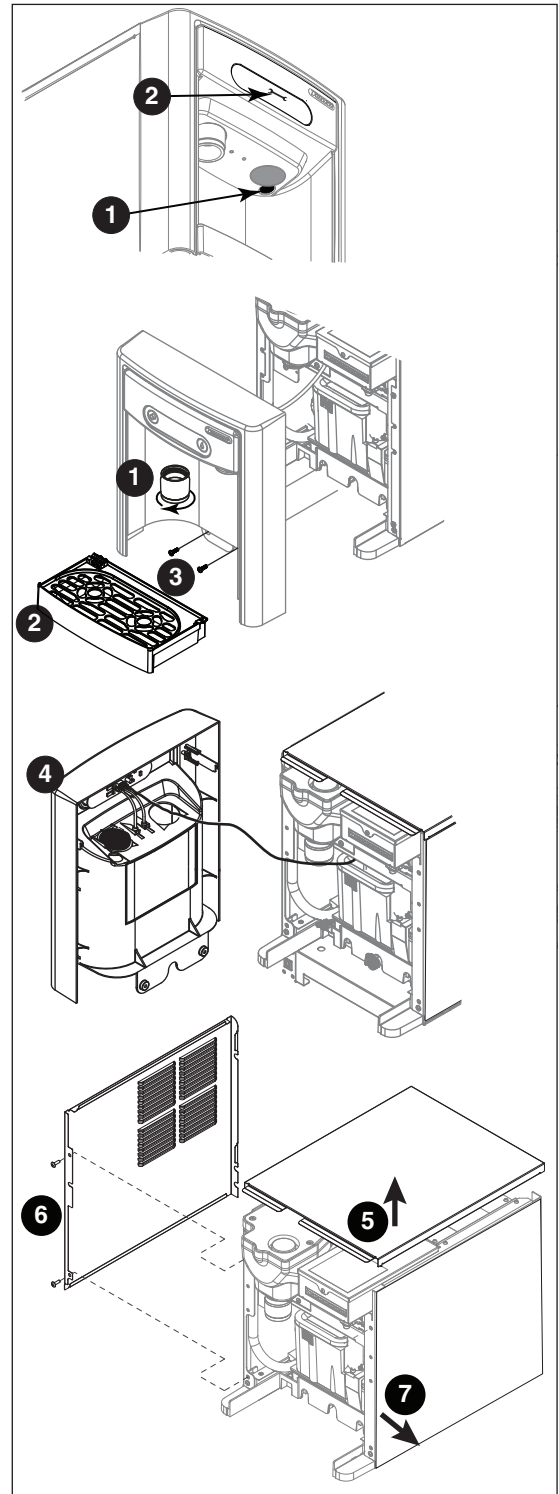


LED Name	LED Color	Description
Clean	Green	The dispenser is in Cleaning Mode. Dispenser is disabled to allow for cleaning of front panel. See Maintenance/Cleaning Mode on page 19 .
—	N/A	Not used.
PM	Red	Six-month periodic maintenance required.
Drip tray	Red	Drip tray full.
Water leak	Red	Internal leak in dispenser.
High amps	Red	Auger gearmotor has exceeded 0.55A. The HI amps and Time delay LEDs will illuminate, the machine will shut down for one hour, the LEDs will turn off, and the machine will resume normal operation.
Service	Red	8000 hour bushing check (call Follett technical service group at (877) 612-5086 or +1 (610) 252-7301).
Maintenance	Yellow	Enter Maintenance Mode by pressing and holding maintenance/clean switch for 5 seconds. Unit will not make or dispense ice.
Low water	Yellow	Insufficient water supply to machine or no low bin LED upon startup.
Time delay	Yellow	Ice production will not resume for at least 15 minutes after a full bin is achieved and a minimum amount of dispense activity has elapsed.
Sleep cycle	Green	After a full bin and 10 minutes of non-use, the unit goes into standby and will not produce ice until either: 7 Series: 12 hours has elapsed, 15 Series: 4 hours has elapsed or ice or water has dispensed.
Making ice	Green	Gearmotor, compressor, and fan motor energized.
Low bin	Green	Bin switch closed calling for ice.
Power on	Green	Power supplied to unit.

Evaporator Disassembly

1. Disconnect power from the dispenser.
2. Turn off water supply to dispenser.
3. Remove (unscrew) chrome ice dispenser chute (**Fig. 17.1**).
4. Remove the drip tray (**Fig. 17.2**).
5. Remove the two screws (**Fig. 17.3**) on the front panel (behind the drip tray).
6. Remove and set aside the front panel (**Fig. 17.4**) - **do not disengage the plug on the back of the User Interface**.
7. Lift and remove the top panel, set aside (**Fig. 17.5**).
8. Remove two screws (**Fig. 17.6**) to remove left side panel.
9. Remove two screws (**Fig. 17.7**) to remove right side panel.

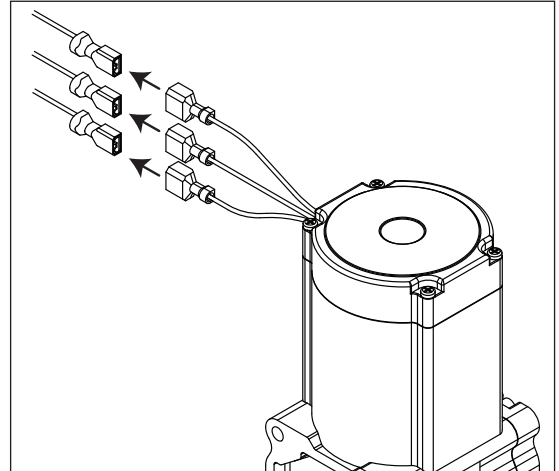
Fig. 17



Service (continued)

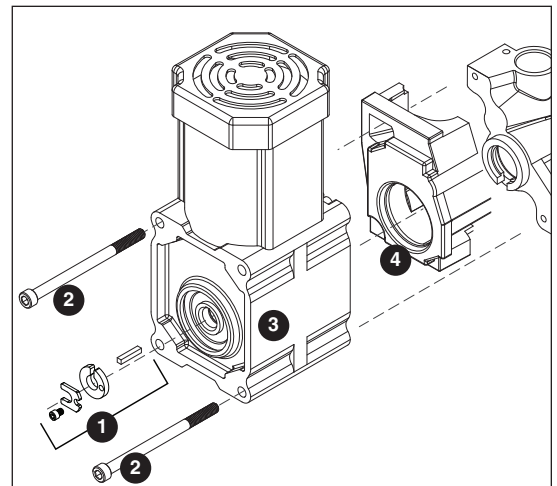
10. Unplug the gear motor (three connectors) (**Fig. 18**).
11. Remove ground screw connection.

Fig. 18



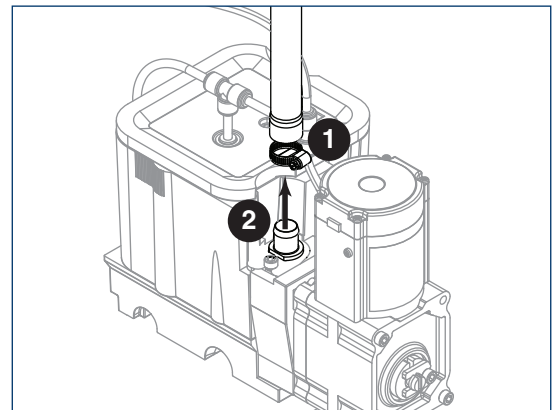
12. Remove gear motor:
 - Remove M6 allen screw, retainer, spacer and key (**Fig. 19.1**).
 - Remove two M6x90 allen screws (**Fig. 19.2**).
 - Pull gear motor from auger (**Fig. 19.3**).
 - Remove main housing insulation (**Fig. 19.4**).
13. Remove all traces of petro-gel from auger shaft.

Fig. 19



14. Remove compression nozzle:
 - Loosen hose clamp (**Fig. 20.1**).
 - Remove transport tube (**Fig. 20.2**).

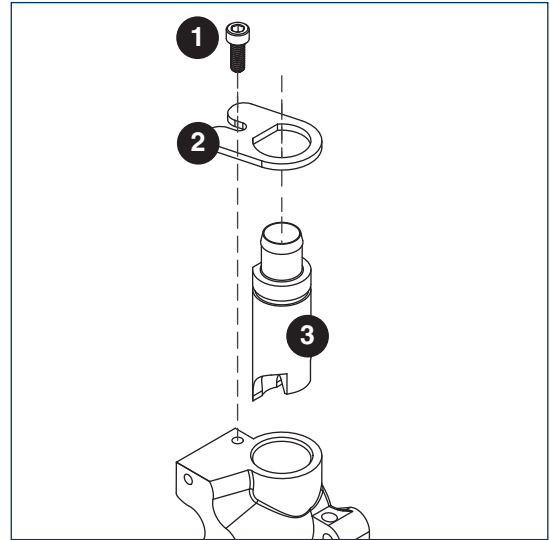
Fig. 20



Service (continued)

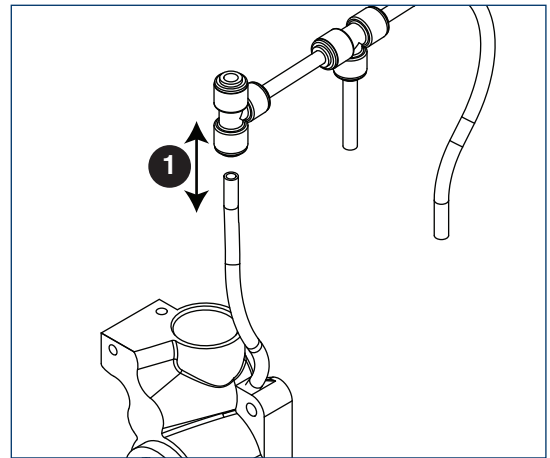
15. Remove M6 socket head allen screw (**Fig. 21.1**).
16. Remove compression nozzle retainer (**Fig. 21.2**).
17. Remove compression nozzle (**Fig. 21.3**).

Fig. 21



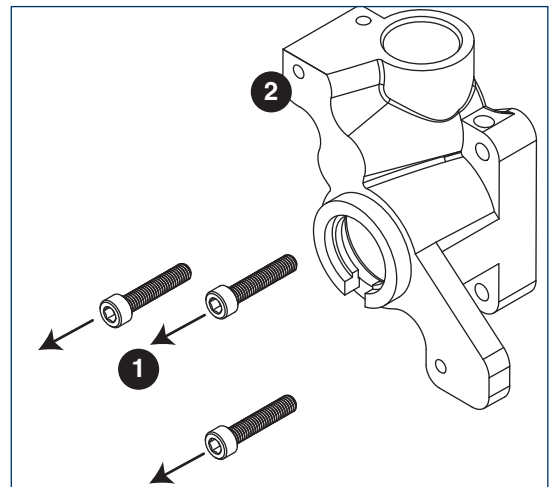
18. Remove main housing:
 - Disconnect vent line from T fitting (**Fig. 22.1**).

Fig. 22



19. Remove three M6x25 socket head allen screws (**Fig. 23.1**).
20. Remove main housing (**Fig. 23.2**).

Fig. 23



Service (continued)

21. Remove and discard mating ring and seal (**Fig. 24.1**).
22. Carefully remove auger (**Fig. 24.2**).



WARNING!

Use caution when removing auger. The auger is very sharp - handle with care to avoid personal injury.

Evaporator Assembly

1. Remove and inspect main housing O-ring seal. Replace if damaged in any way.
2. Clean O-ring groove. Lubricate O-ring with Petro-gel and reinstall.
3. Use cardboard disc to press new mating ring into main housing (**Fig. 25.1**).
4. Lube the shaft with liquid soap in the area shown (**Fig. 25.2**) and slip on seal and spring (**Fig. 25.3**).

Note: Do not touch the sealing surfaces with bare hands. Contact with bare skin will cause premature seal failure.

5. Install auger (**Fig. 25.4**).

6. Install main housing:

- Slide main housing onto auger shaft (**Fig. 26.1**).
- Install three M6x25 allen screws (**Fig. 26.2**).
- Connect vent line to T fitting (**Fig. 26.3**).

Fig. 24

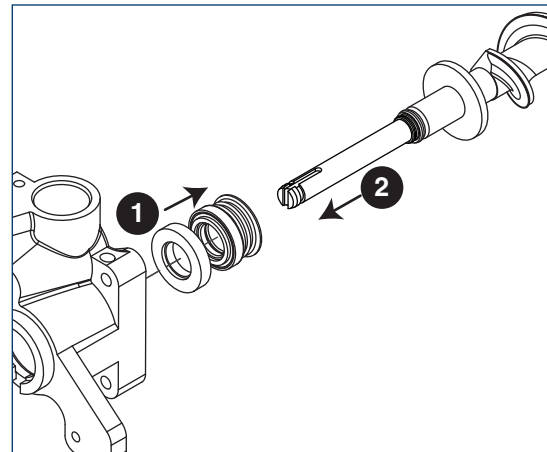


Fig. 25

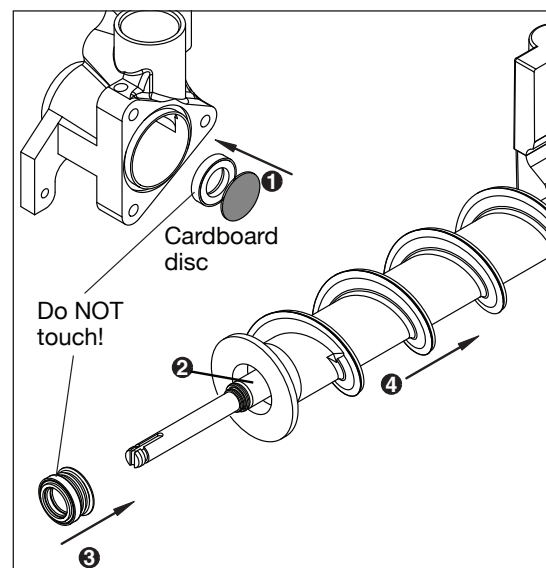
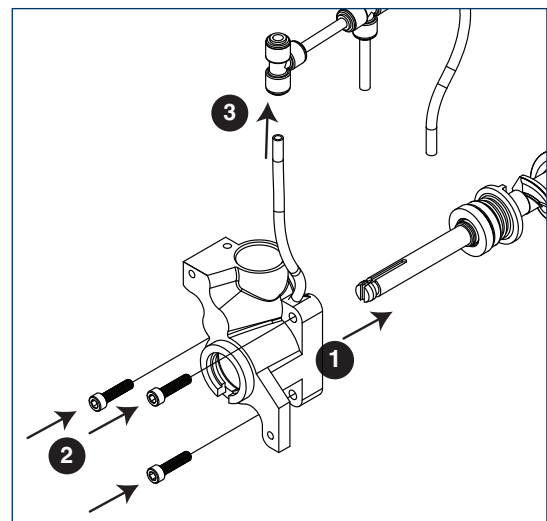


Fig. 26

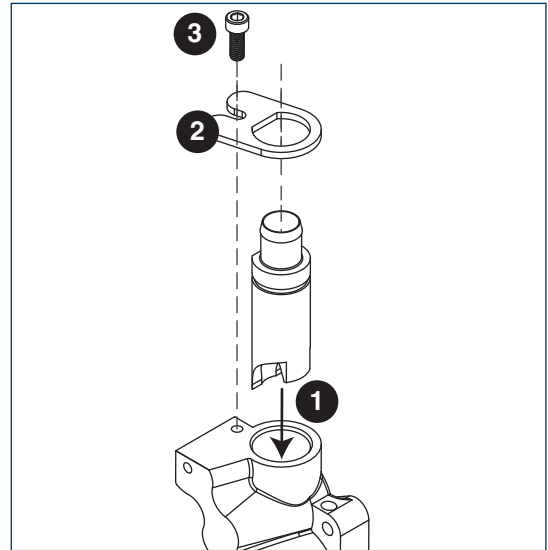


Service (continued)

7. Install compression nozzle:

- Remove and inspect compression nozzle O-ring seal. Replace if damaged in any way.
- Clean O-ring groove. Lubricate O-ring with Petro-gel and reinstall.
- Install compression nozzle (**Fig. 27.1**).
- Install compression nozzle retainer (**Fig. 27.2**).
- Install M6 socket head allen screw (**Fig. 27.3**).

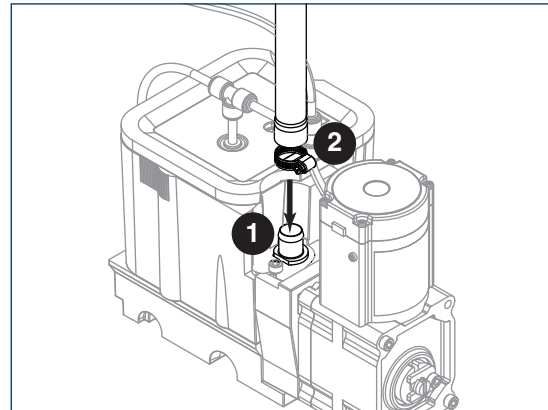
Fig. 27



8. Install transport tube (**Fig. 28.1**).

9. Tighten hose clamp (**Fig. 28.2**).

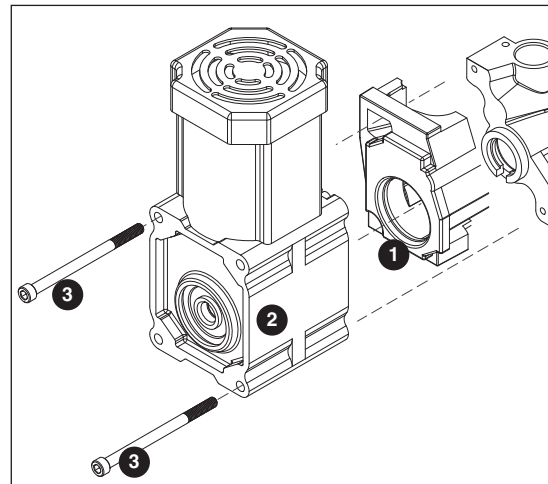
Fig. 28



10. Install gear motor:

- Install main housing insulation (**Fig. 29.1**).
- Slide gear motor onto auger shaft (**Fig. 29.2**).
- Install two M6x90 allen screws (**Fig. 29.3**).

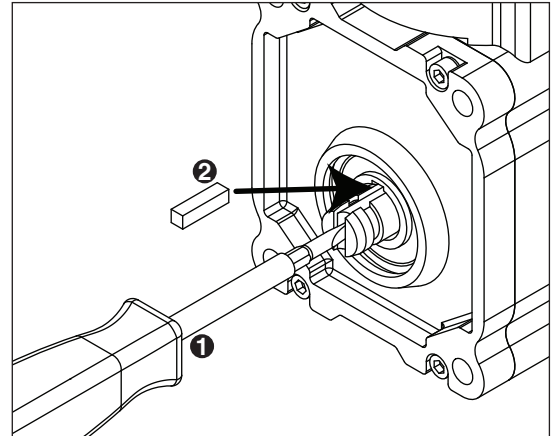
Fig. 29



Service (continued)

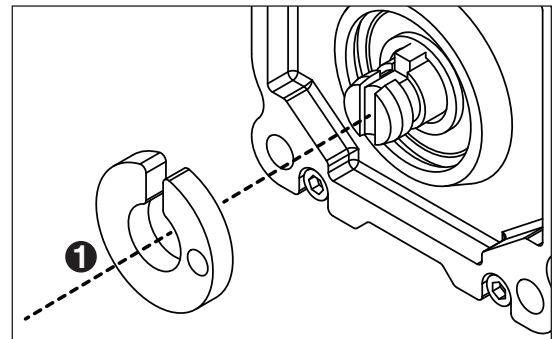
11. Use screwdriver to orient auger shaft to align with motor shaft keyway (**Fig. 30.1**).
12. Install key into keyway (**Fig. 30.2**).

Fig. 30



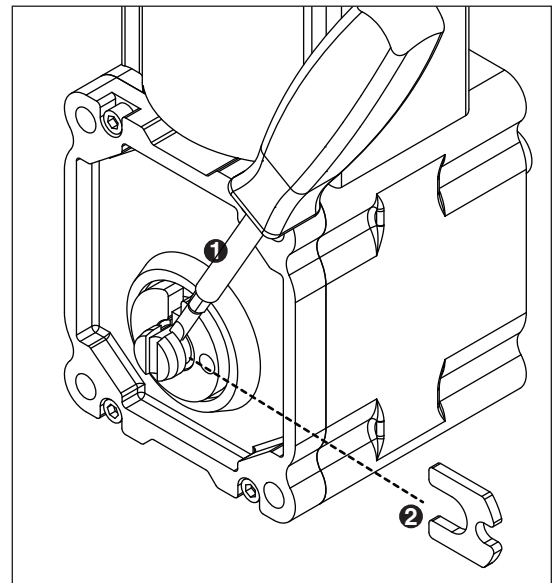
13. Install spacer, ensure that key is captured in slot (**Fig. 31.1**).

Fig. 31



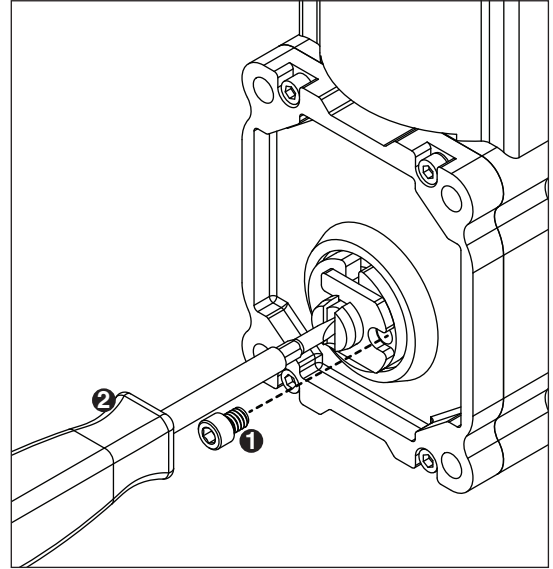
14. Insert screwdriver into groove of auger shaft and pry shaft outwards (**Fig. 32.1**).
15. Insert retainer into groove (**Fig. 32.2**), ensure that retainer is aligned with hole in spacer.

Fig. 32



16. Install screw (Fig. 33.1) and tighten (Fig. 33.2).

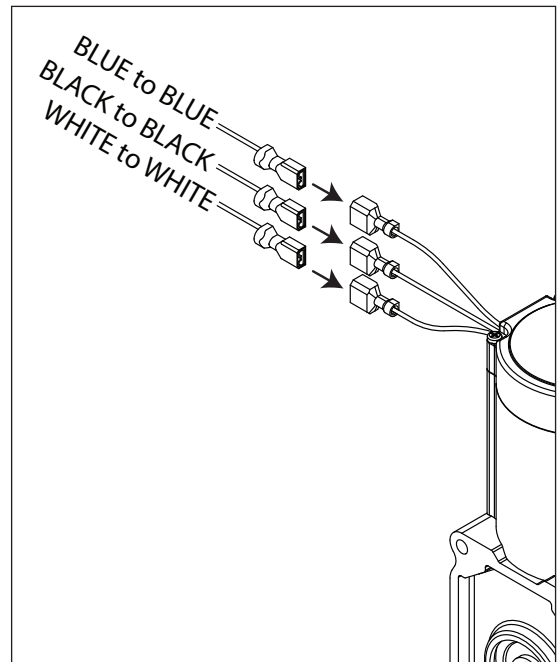
Fig. 33



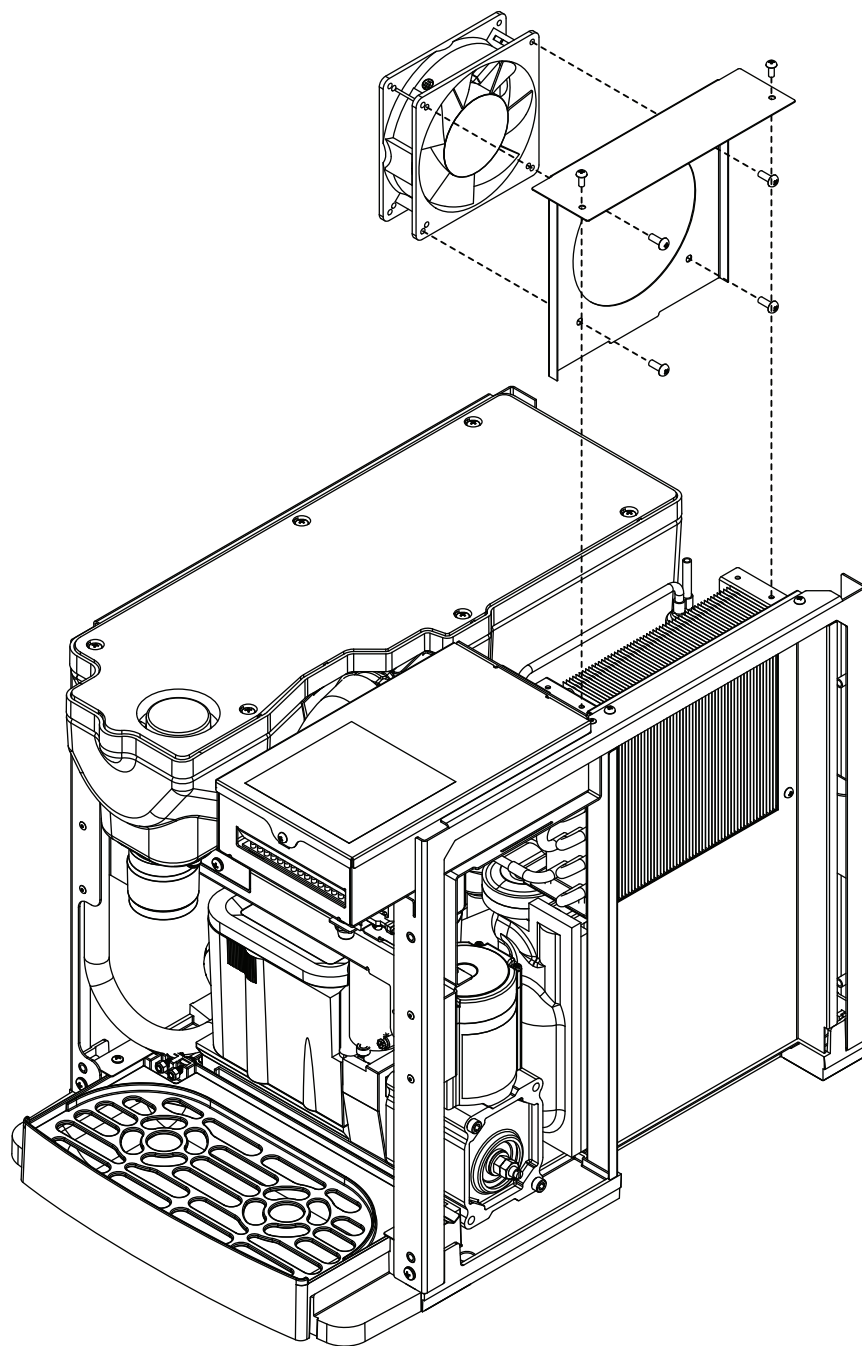
17. Plug in gear motor (Fig. 34).

- BLUE to BLUE
- BLACK to BLACK
- WHITE to WHITE
- Connect ground wire with ground screw.

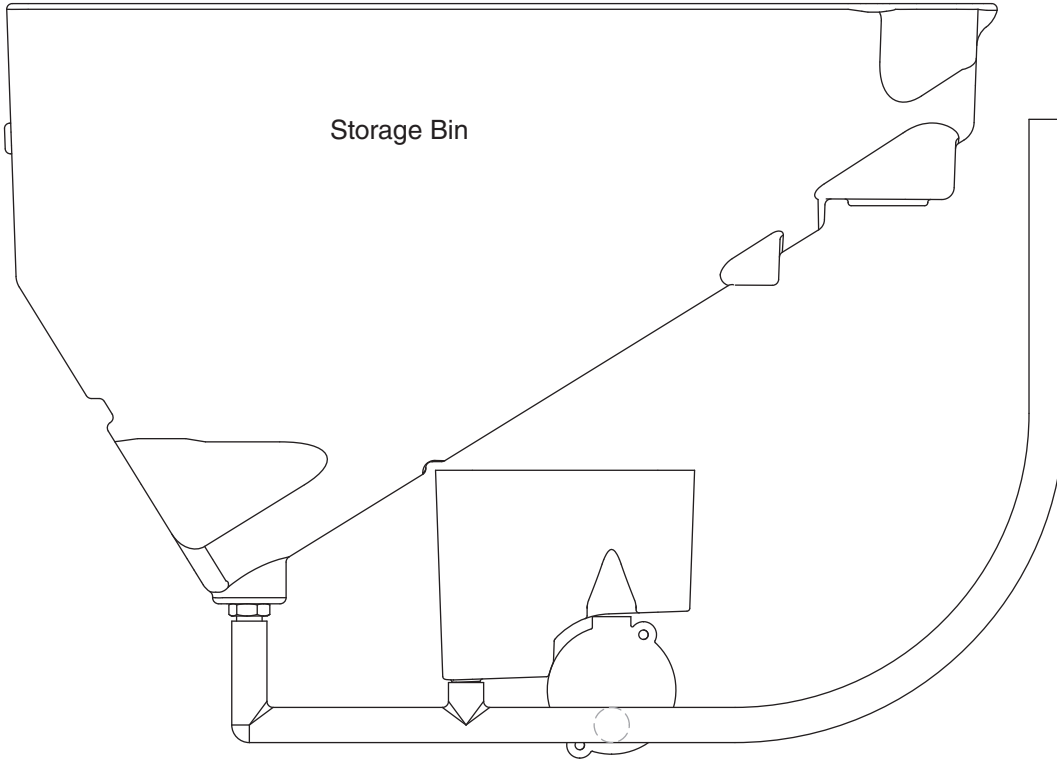
Fig. 34



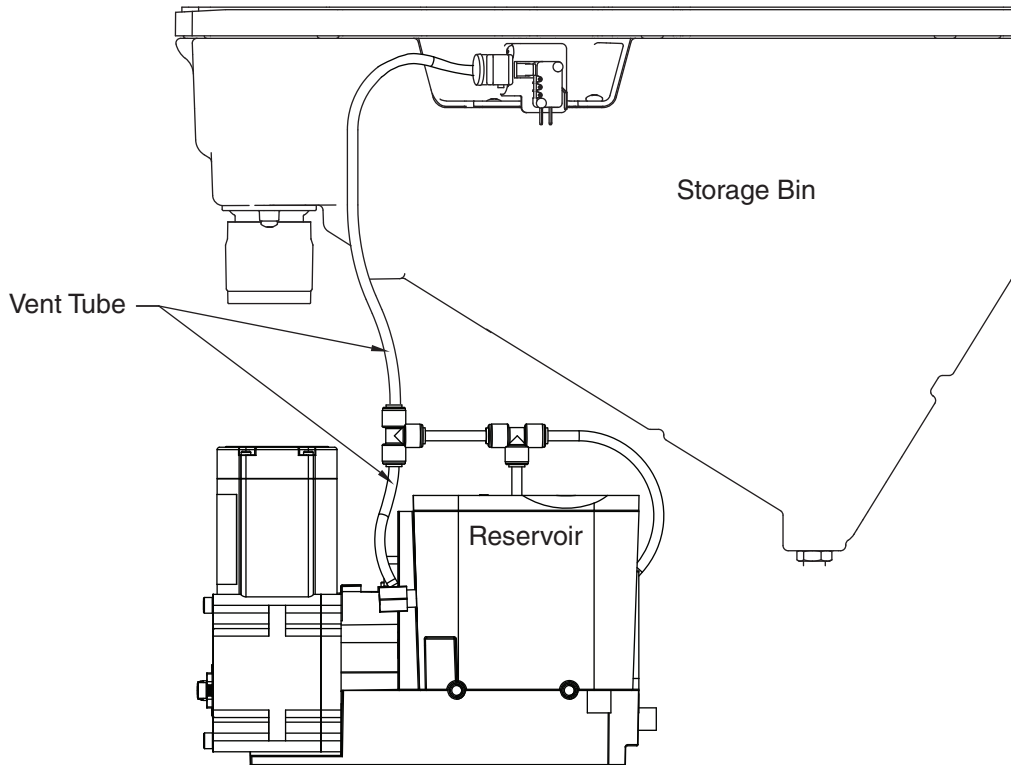
Condenser Fan Motor Removal (7 Series Shown)



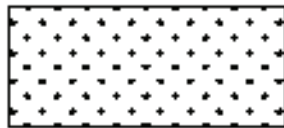
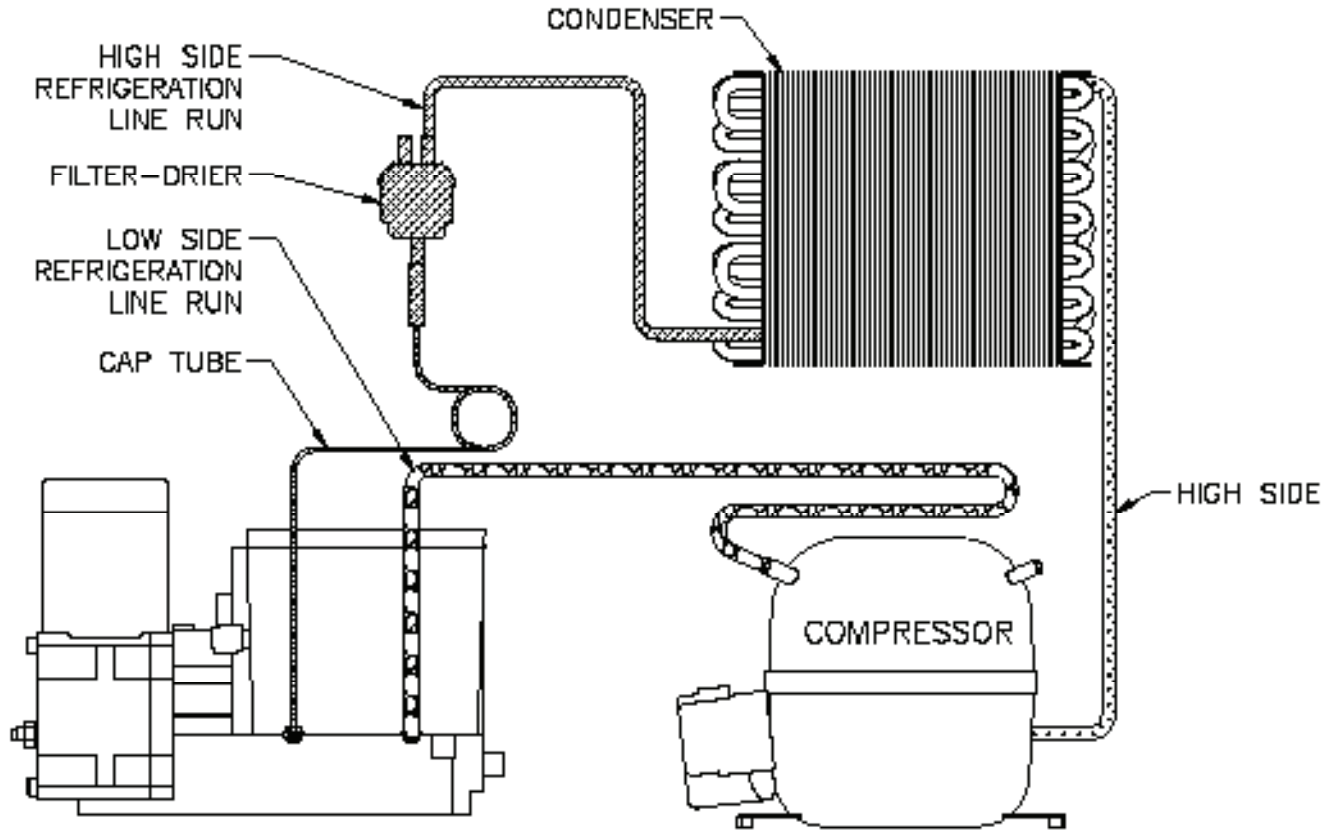
Bin Melt Water/Evaporator Feed/Clean Out System Schematic



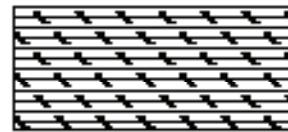
Vent System Schematic



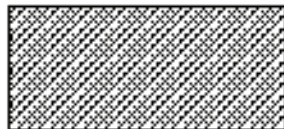
Refrigeration Schematic - Dispenser



HIGH PRESSURE VAPOR



LOW PRESSURE LIQUID

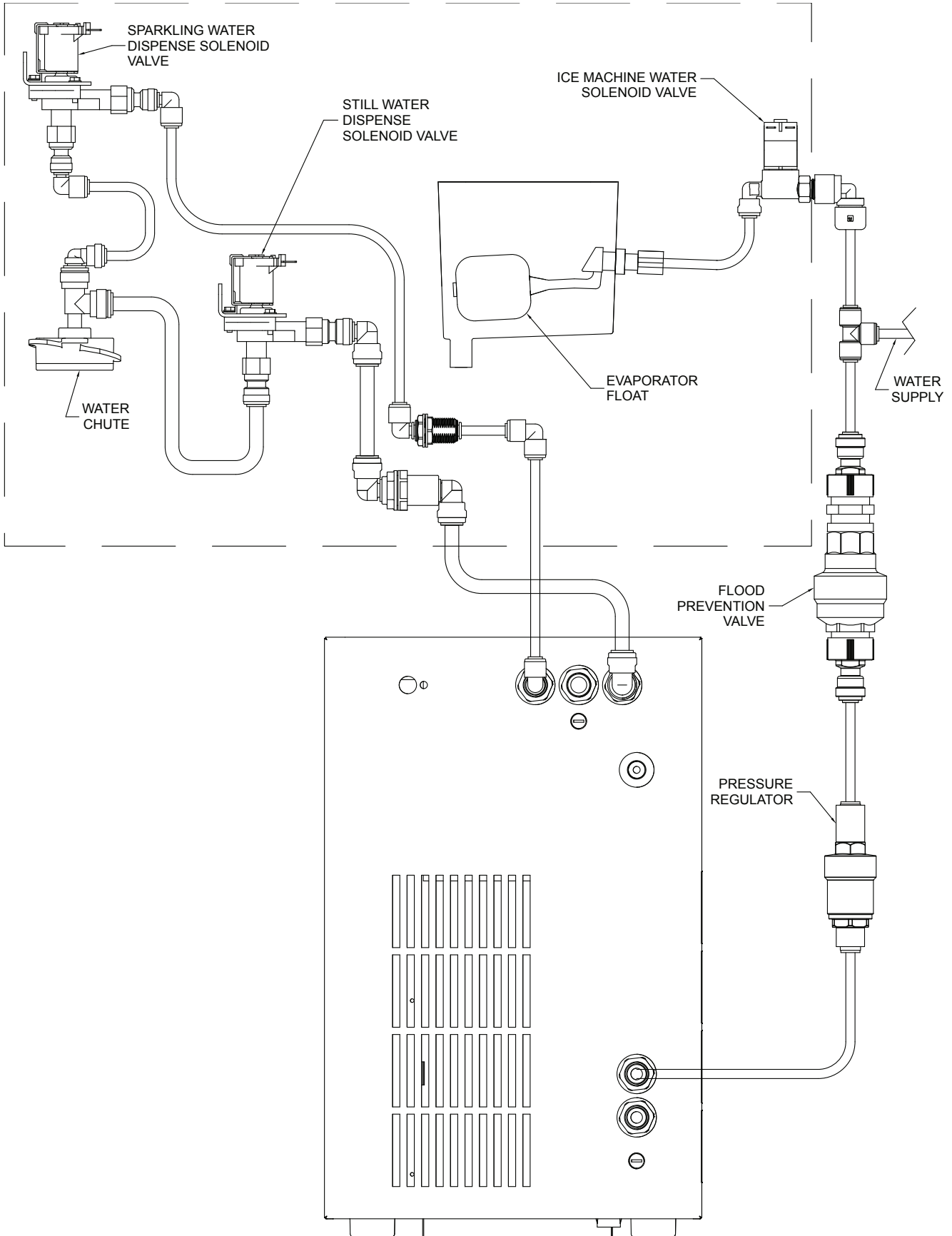


HIGH PRESSURE LIQUID

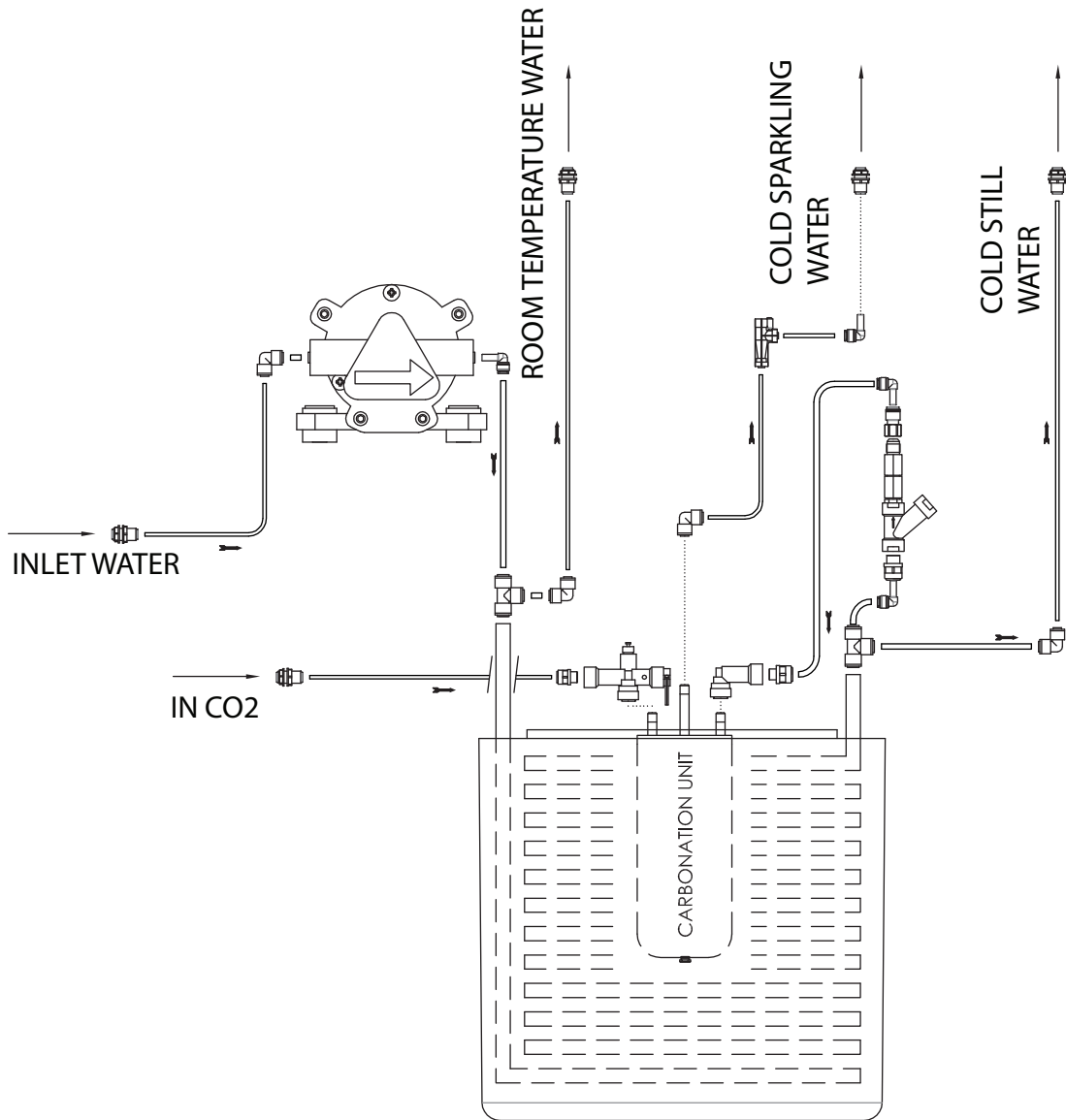


LOW PRESSURE VAPOR




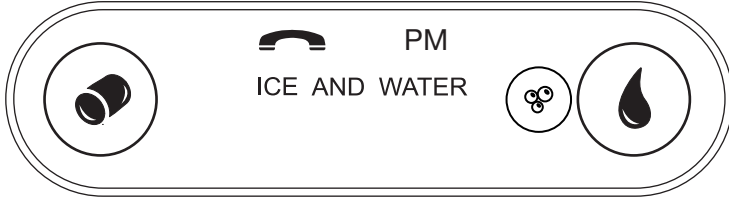
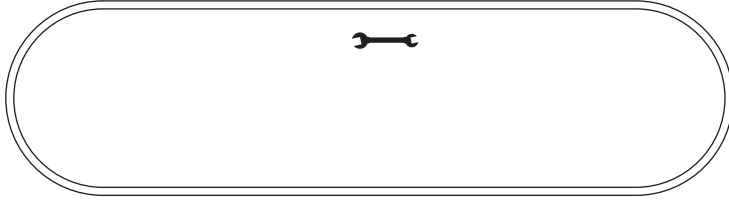


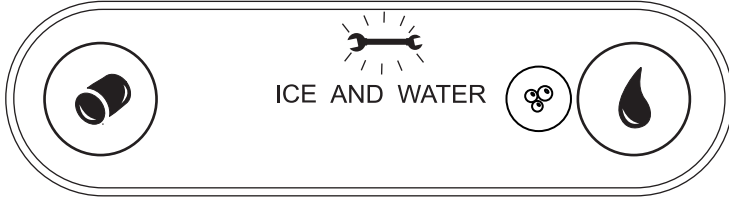
Water Feed Schematic




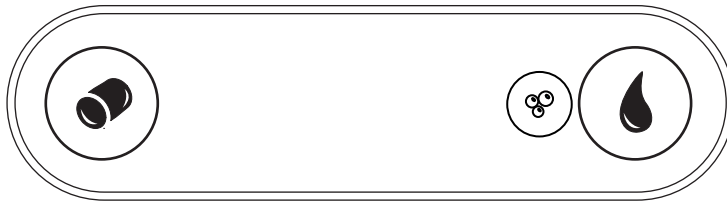
Chiller/Carbonator



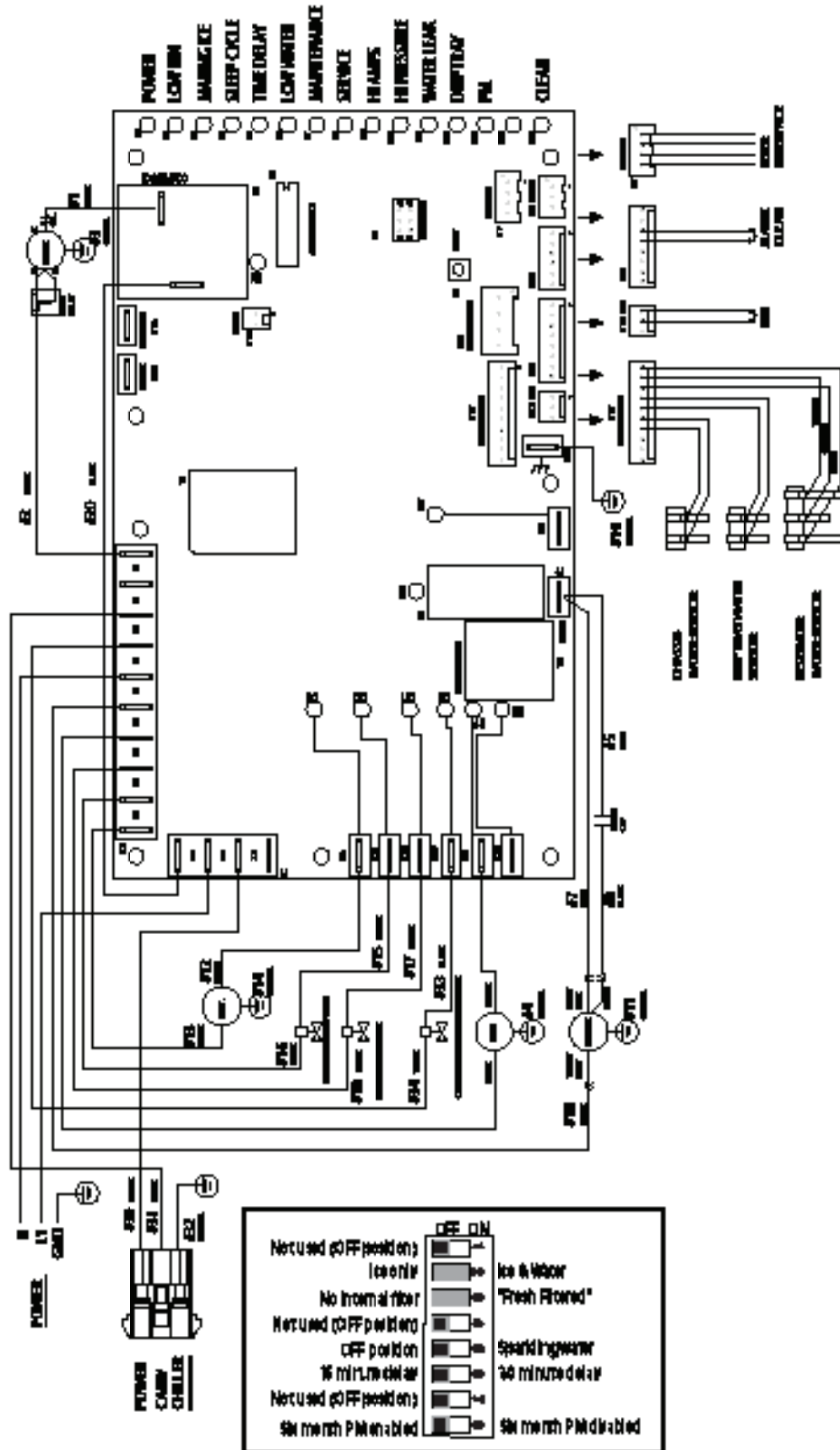
User Interface Display Identification

Operation Display	Condition	Procedure
	Normal operation	—
	Cleaning Mode	Press and release maintenance/clean switch to clean the user interface without dispensing ice or water (see Maintenance/Cleaning Mode on page 19).
	Drip tray full	Empty drip tray.
	Six-month periodic maintenance required	Follow Maintenance Mode procedure (below) and also see NSF-approved Cleaning and Sanitizing Procedure on page 21 .
	Maintenance Mode	Enter Maintenance Mode by pressing maintenance/clean switch until  displays. Complete the cleaning and sanitizing procedure shown on page 21 and change the filter, if so equipped. Exit Maintenance Mode by pressing and holding maintenance/clean switch until  no longer displays.
	Service - 8000 hr bushing check	Call Follett Technical Service Group at (877) 612-5086 or +1 (610) 252-7301. The flashing wrench indicates that the 8000 hr bushing check is required.

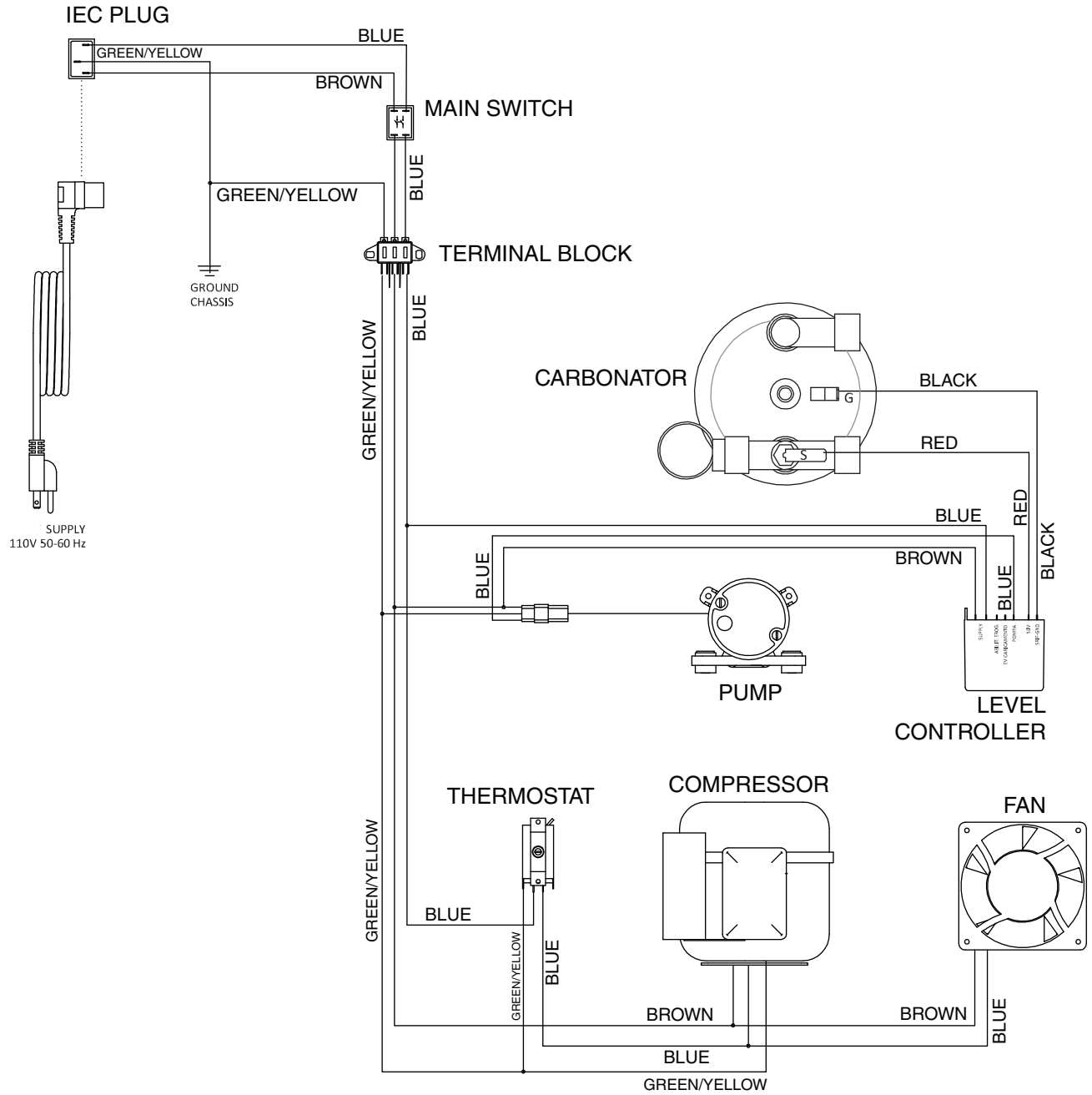
Service (continued)

Service Display	Condition	Procedure
 <p>FRESH FILTERED ICE AND WATER</p> <p>CHECK FOR LEAKS</p>	Internal leak in dispenser	Locate leak and repair - Press reset on control board. Contact Follett if icemaker is leaking.
	Sleep mode	Press either dispense button to return to normal operation.

Electrical Wiring Diagram - Dispenser

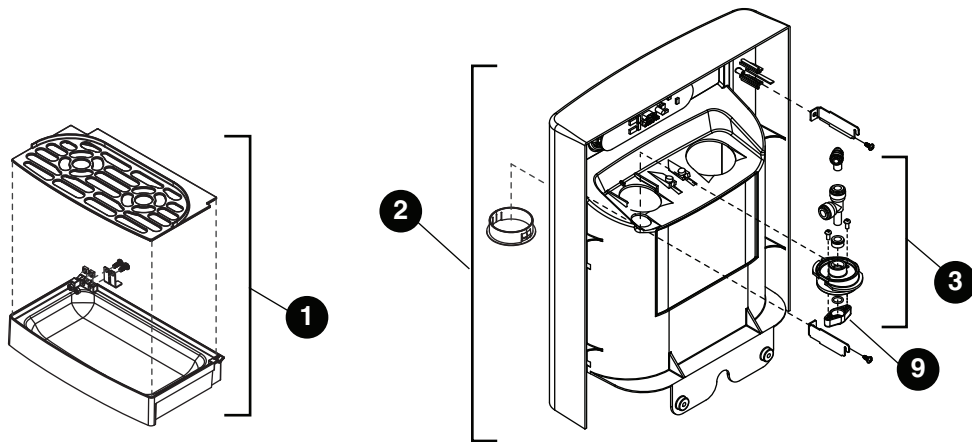
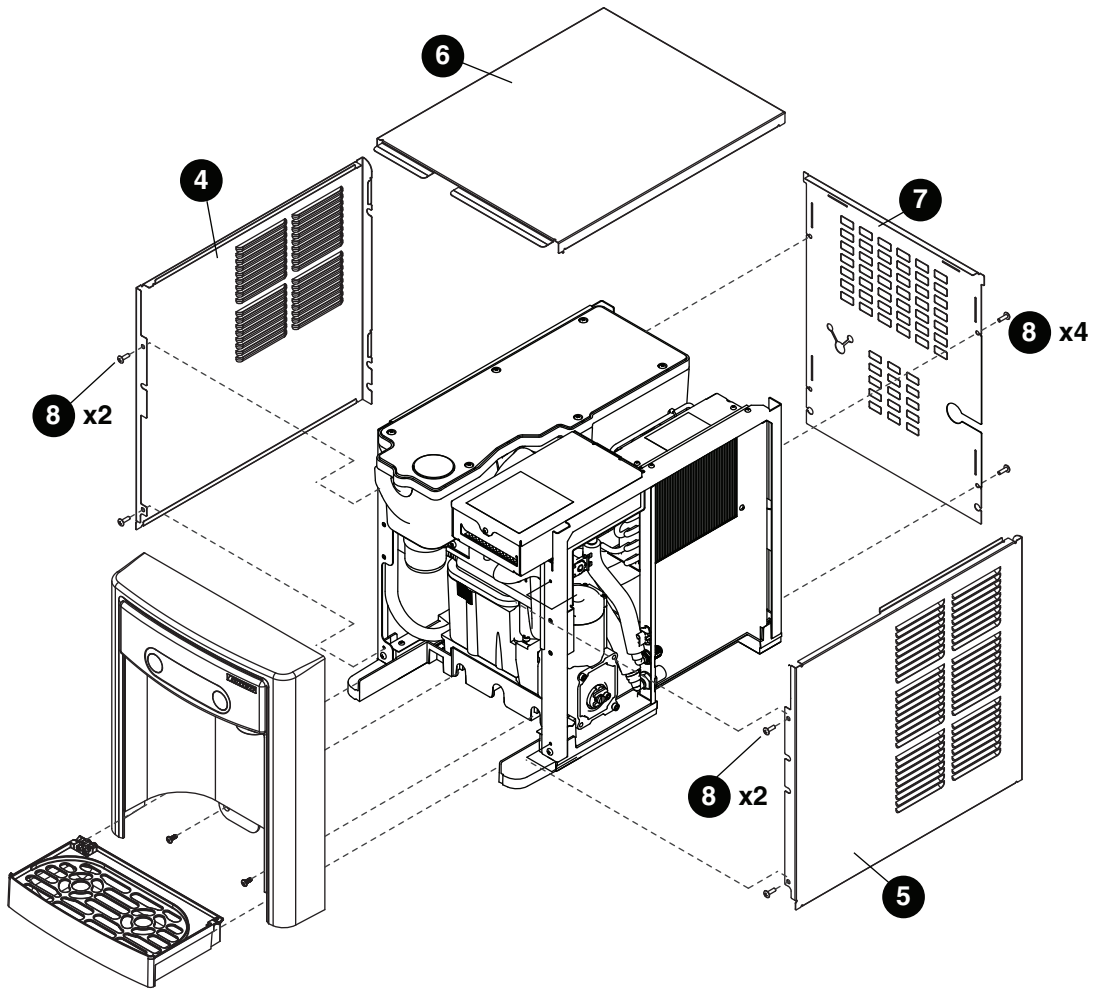


Electrical Wiring Diagram - Chiller/Carbonator



Parts

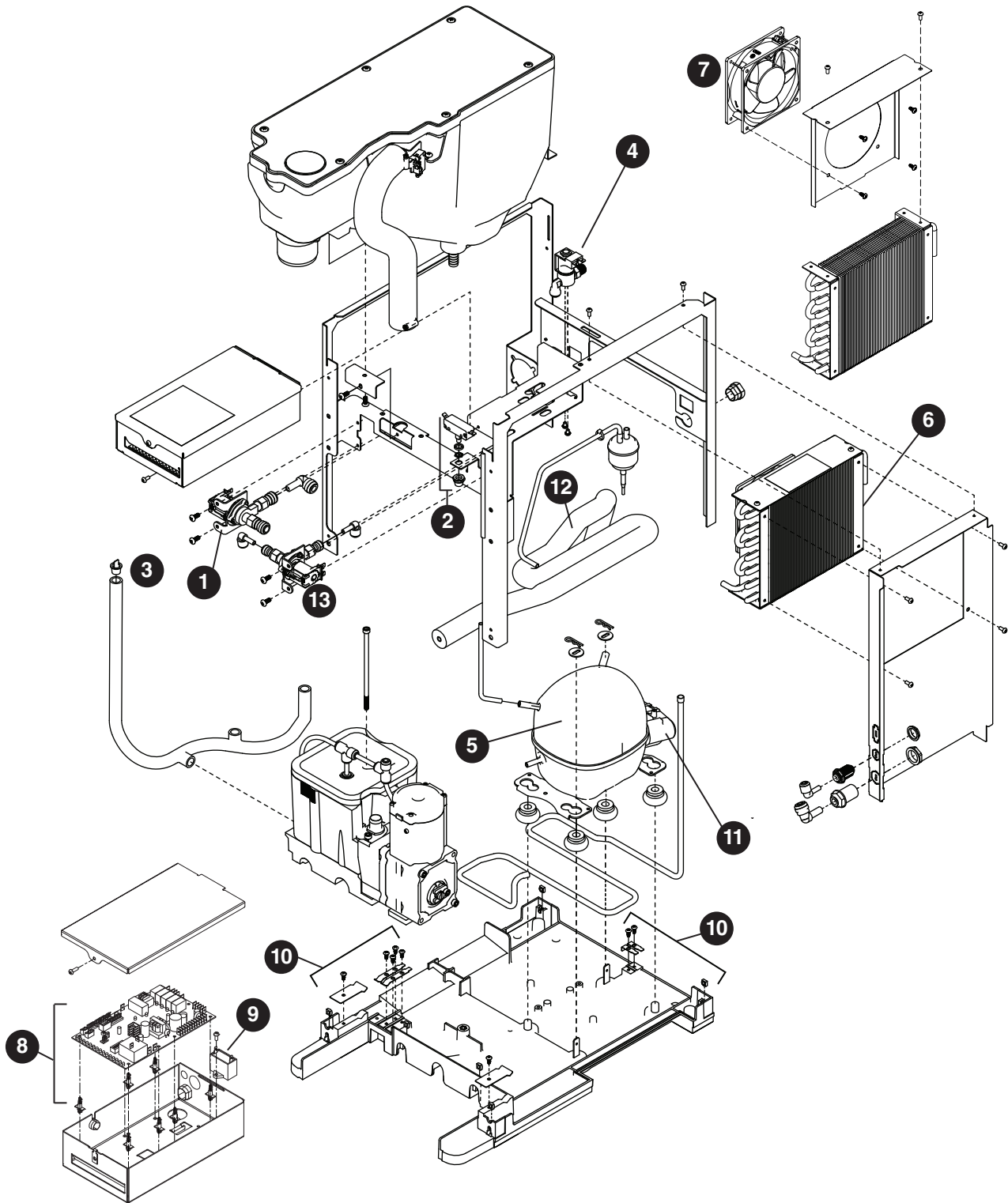
7 Series Exterior



Parts (continued)**Exterior**

Reference #	Description	Part #
1	Drip Tray Assy	00957613
2	Panel, Front Assy - Includes Water Nozzle and Plug	01159458
3	Chute, Water	01159466
4	Panel, Left	00932806
5	Panel, Right	00932798
6	Panel, Top	00957654
7	Panel, Rear	00933911
8	Screw, M5 x 12 Phillips	00931931
9	Flow straightener	01159474
Not Shown	Cord, 115 VAC	00958058
Not Shown	7 Series Packaging for Returns, Dispenser	00957993
Not Shown	Fitting, Elbow - 1/4" NPT female x 1/4" Tube	00974261
Not Shown	Fitting, Elbow - 1/4" NPT female x 3/8" Tube	00990796
Not Shown	Drip Tray Drain Kit	00956375
Not Shown	Drip Tray Drain Kit with 4" legs	00981977

7 Series Interior

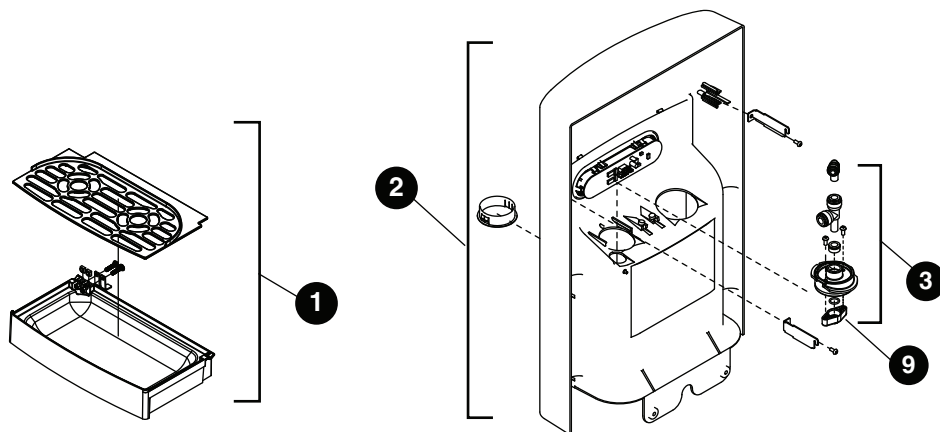
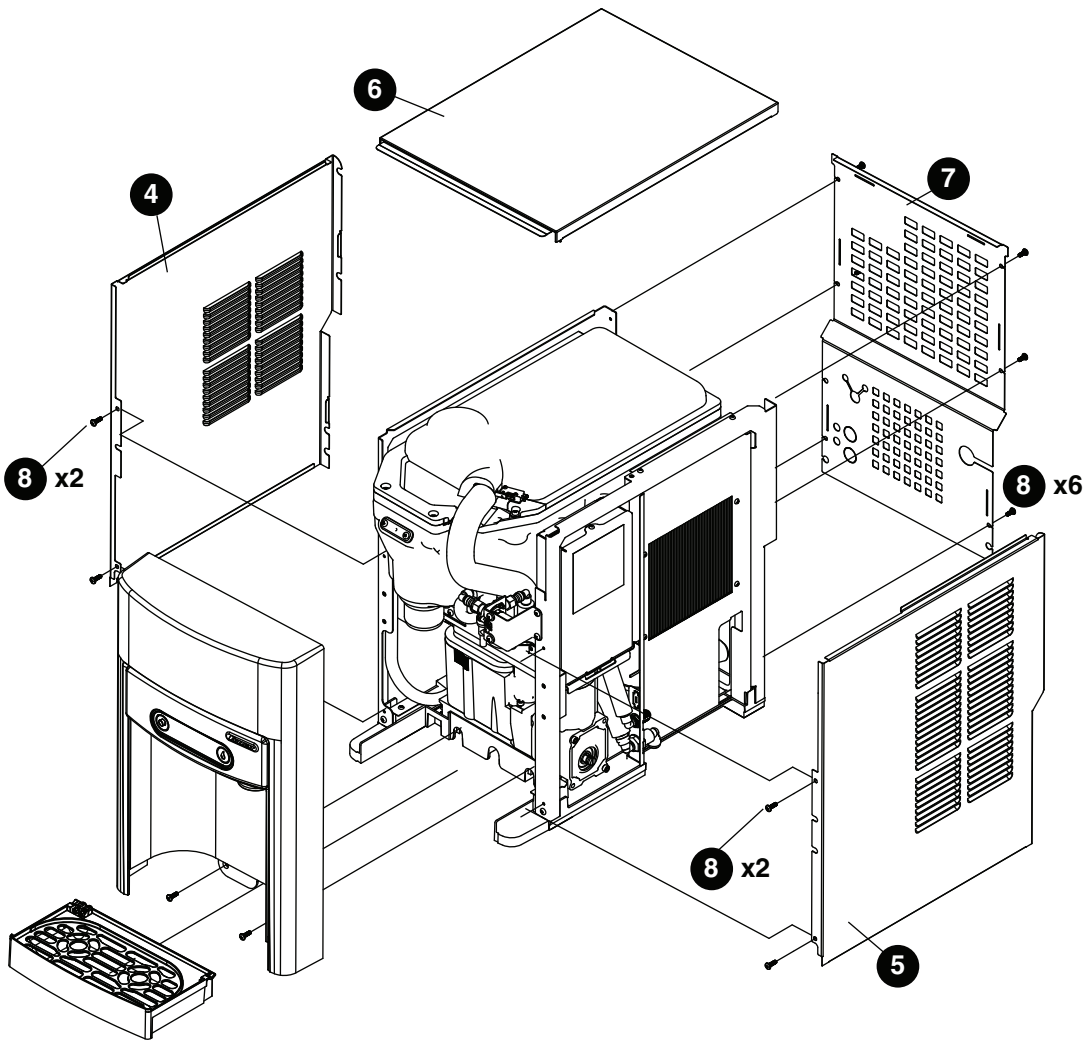


Parts (continued)

Interior

Reference #	Description	Part #
1	Valve, Dispense Solenoid, Water	01159482
2	Switch, Cleaning	00957712
3	Drain/Feed Tube with Cap	00957720
4	Valve, Failsafe Solenoid	00957738
5	Compressor with Mounting Hardware	01157296
6	Condenser	00958017
7	Condenser Fan, Cord and Hardware	01157288
8	Control Board with Stand-offs	00958033
9	Capacitor, Gearmotor	00958041
10	Sensor, Retainer Hardware Kit	00958066
11	Relay and Overload	00157387
12	Refrigeration, Cap Tube and Drier	01157379
13	Valve, Dispense Solenoid, Sparkling	01159490

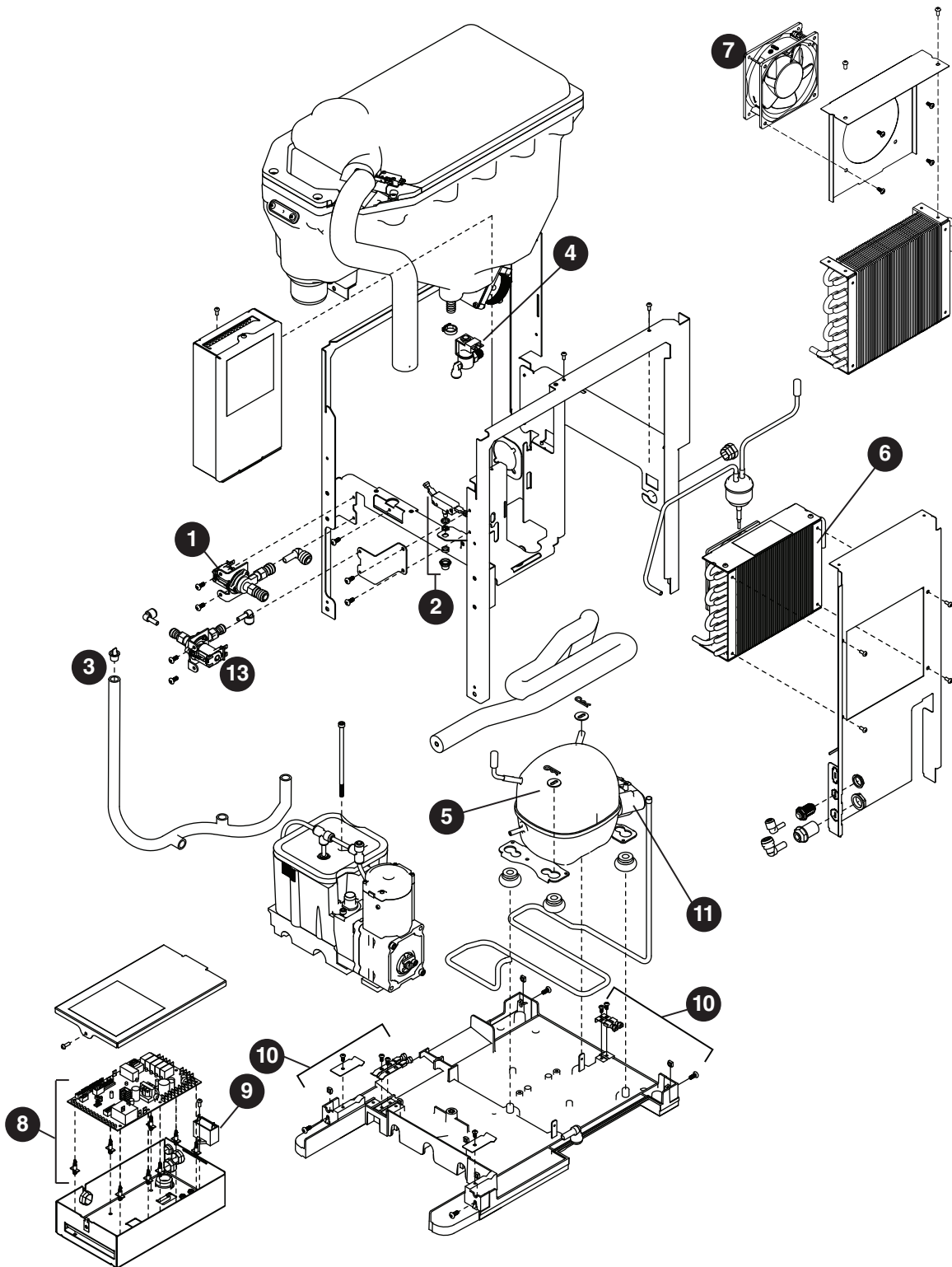
15 Series Exterior



Parts (continued)**Exterior**

Reference #	Description	Part #
1	Drip Tray Assy	00957613
2	Panel, Front Assy - Includes Water Nozzle and Plug	01159508
3	Chute, Water	00159466
4	Panel, Left	01026343
5	Panel, Right	01026335
6	Panel, Top	01054733
7	Panel, Rear	01025980
8	Screw, M5 x 12 Phillips	00931931
9	Flow straightener	01159474
Not Shown	Cord, 115 VAC	00958058
Not Shown	15 Series Packaging for Returns, Dispenser	01054634
Not Shown	Fitting, Elbow - 1/4" NPT female x 1/4" Tube	00974261
Not Shown	Fitting, Elbow - 1/4" NPT female x 3/8" Tube	00990796
Not Shown	Drip Tray Drain Kit	00956375
Not Shown	Drip Tray Drain Kit with 4" legs	00981977
Not Shown	Covers, Agion, User Interface	00969030

15 Series Interior

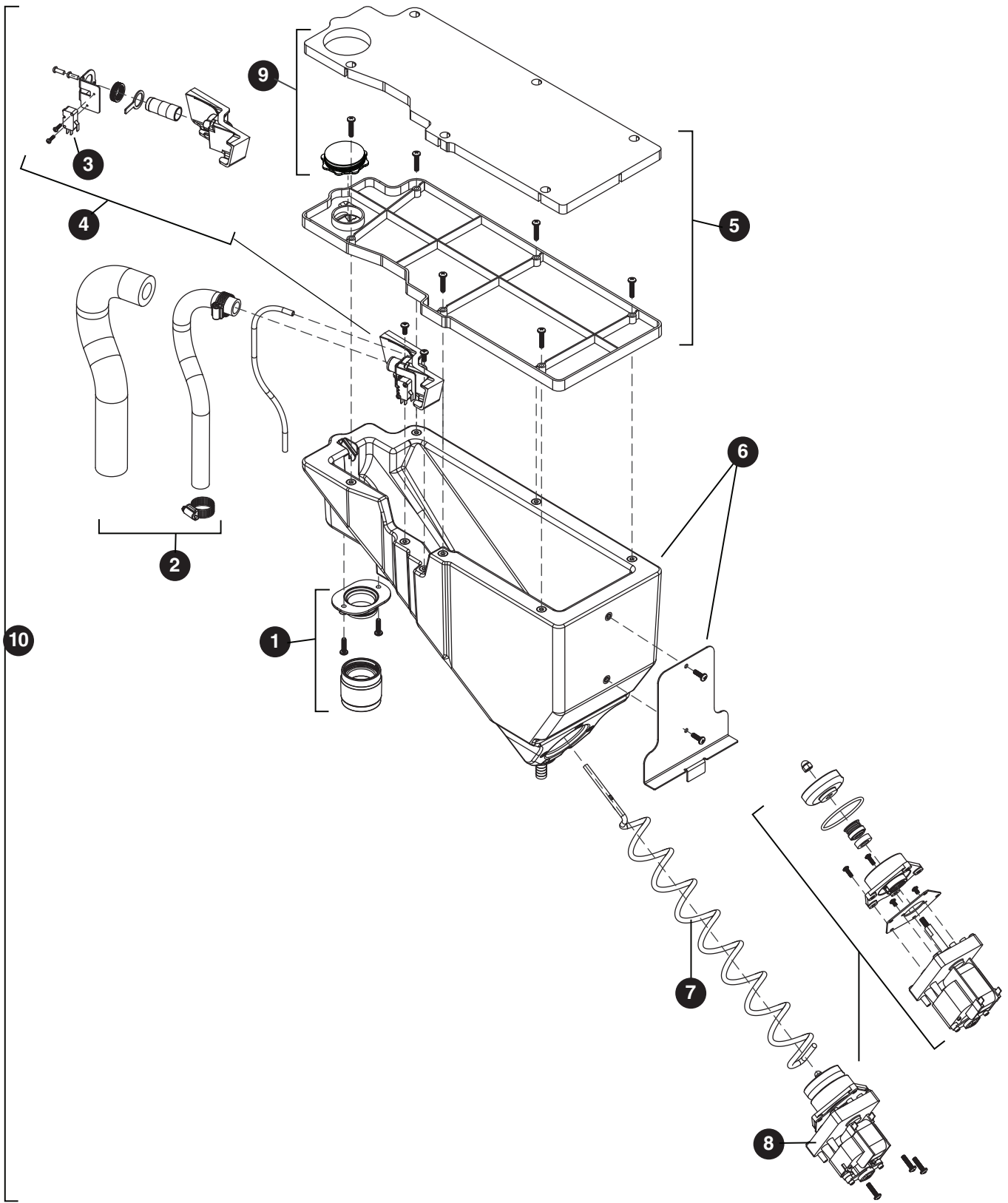


Parts (continued)

Interior

Reference #	Description	Part #
1	Valve, Dispense Solenoid	01159482
2	Switch, Cleaning	00957712
3	Drain/Feed Tube with Cap	00957720
4	Valve, Failsafe Solenoid	00957738
5	Compressor with Mounting Hardware	01157296
6	Condenser	00958017
7	Condenser Fan, Cord and Hardware	01157288
8	Control Board with Stand-offs	01051978
9	Capacitor, Gearmotor	00958041
10	Sensor, Retainer Hardware Kit	00958066
11	Relay and Overload	00157387
12	Refrigeration, Cap Tube and Drier	01157379
13	Valve, Dispense Solenoid, Sparkling	01159490

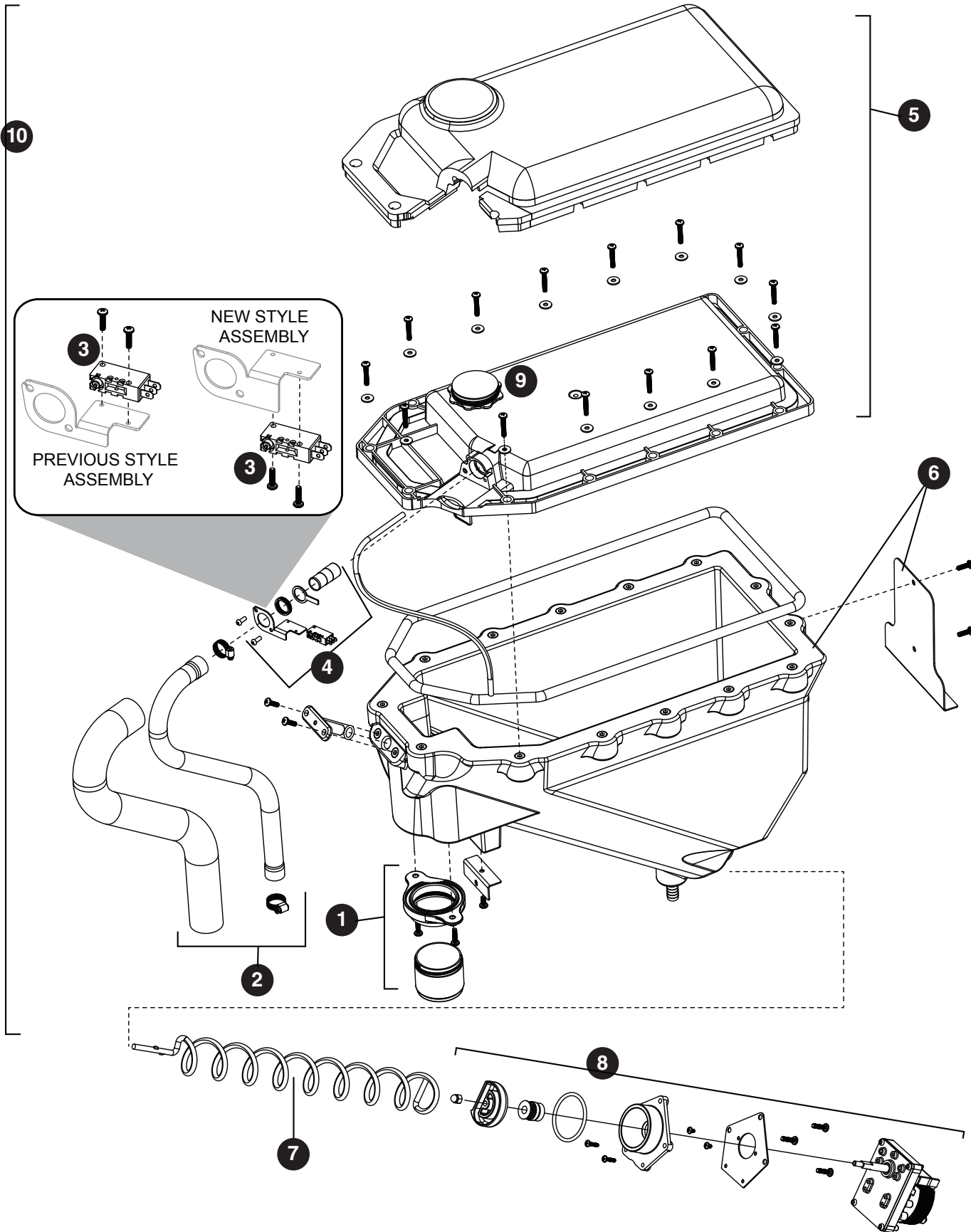
7 Series Bin Assembly



Parts (continued)**7 Series Bin Assembly**

Reference #	Description	Part #
1	Ice Chute Assembly	00957670
2	Ice Transport Tubing with Insulation	00957746
3	Switch, Shuttle	00957753
4	Shuttle, Complete Assy	00957761
5	Lid, Bin Assy	00957779
6	Bin, Assy	00957787
7	Auger, Dispense	00931113
8	Assembly, Motor Dispense	00957803
9	Cap and Insulation, Bin	00957936
10	Bin assembly, 7 Series (does not include ice transport tube and insulation)	00957977

15 Series Bin Assembly

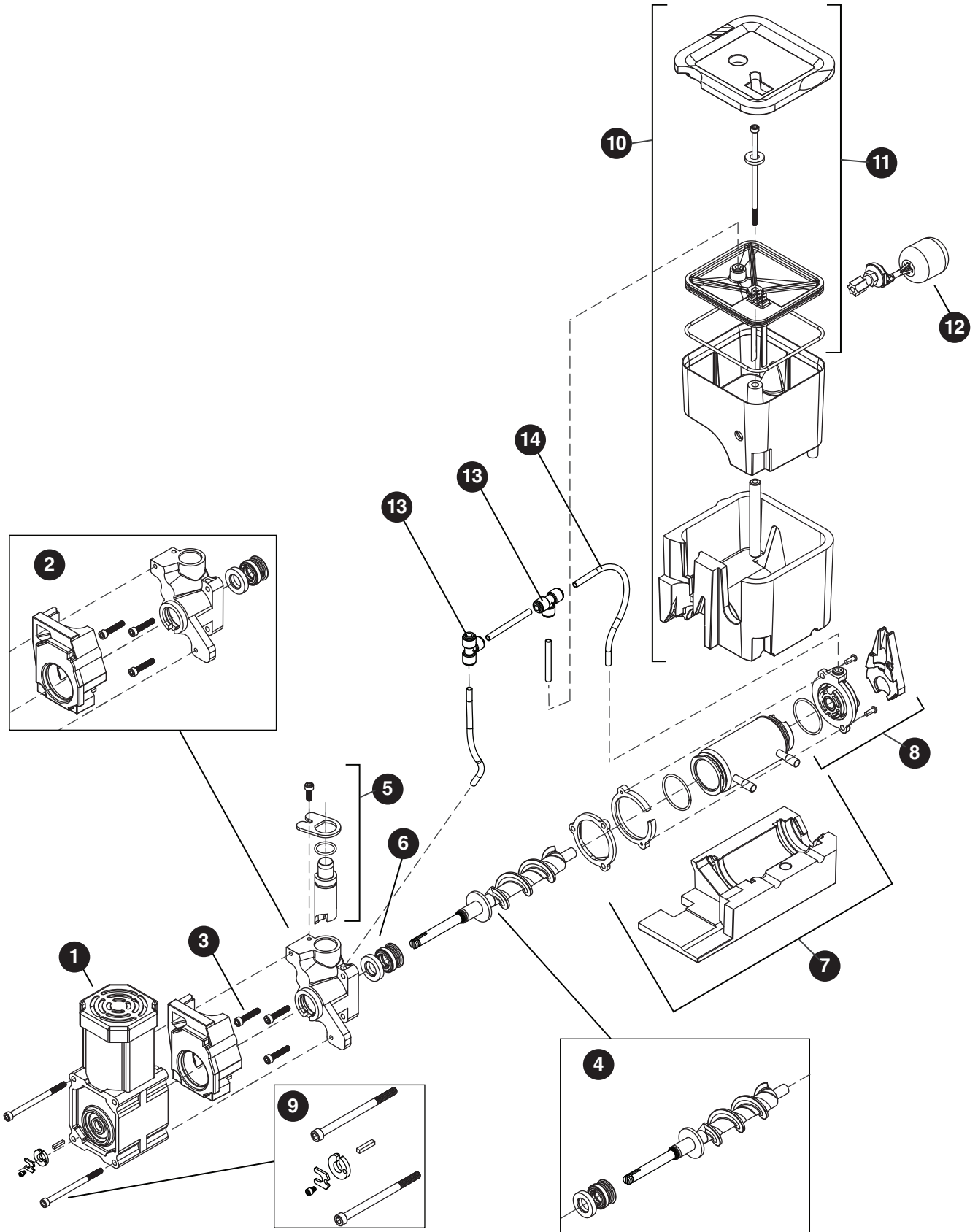


Parts (continued)

15 Series Bin Assembly

Reference #	Description	Part #
1	Ice Chute Assembly	01051846
2	Ice Transport Tubing with Insulation	01051960
3	Switch, Shuttle	00957753
4	Shuttle, Complete Assy	01053248
5	Lid, Bin Assy	01053255
6	Bin, Assy	01053263
7	Auger, Dispense	01026251
8	Assembly, Motor Dispense	00957803
9	Cap and Insulation, Bin	01053305
10	Bin assembly, 15 Series (does not include ice transport tube and insulation)	01164862

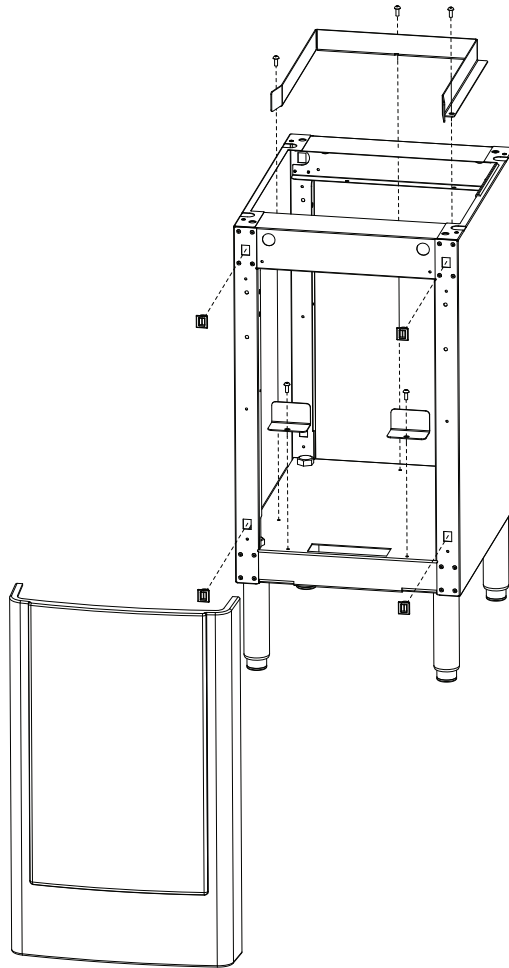
Evaporator Assembly



Parts (continued)**Evaporator Assembly**

Reference #	Description	Part #
1	Gearmotor Assy	00957811
2	Main Housing with Front Seal and Screws	00957829
3	Screws, Main Housing	00957837
4	Auger with front seal	00957845
5	Ice Compression Nozzle Assy	00957852
6	Front Seal and O-Ring	00957860
7	Evaporator Assembly with Insulation	01157353
8	Housing, Bushing with Insulation	00957886
9	Hardware kit, Gearmotor (For serial numbers E01087 and above)	01048628
9	Hardware kit, Gearmotor (For serial numbers below E01087)	00957894
10	Reservoir and Float Complete Assy	00957902
11	Lid, Reservoir with Insulation and O-Ring	00957910
12	Float Valve	00957928
13	"T" Fitting - 1/4"	502923
14	Tubing - 1/4" (sold in 12" increments)	502079

Base Stand

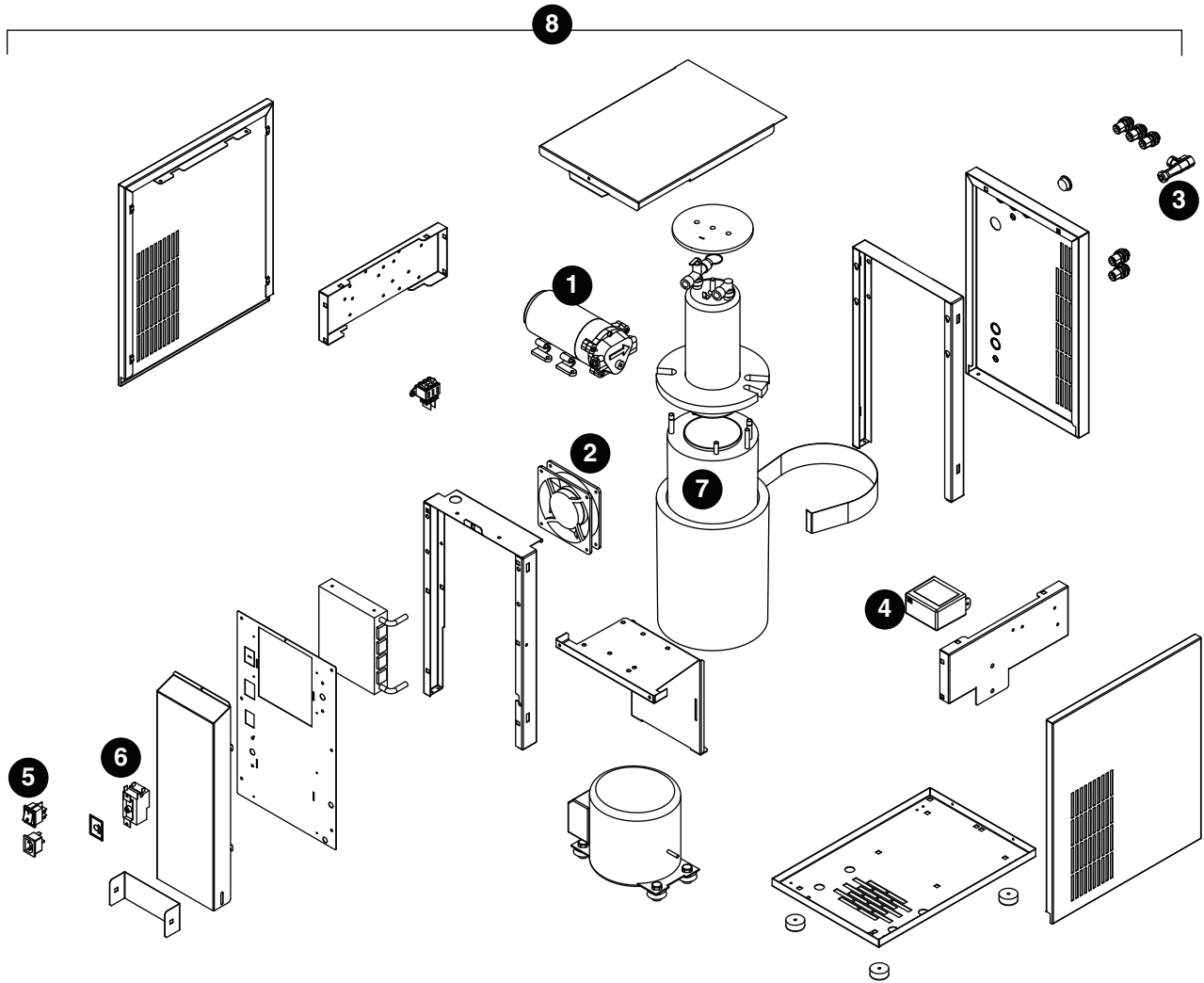


Reference #	Description	Part #
1	Front Panel, Base	00958108
2	Latches with Bayonets, Base	00958116
Not Shown	Packaging for Returns, Base	00957985

Miscellaneous

Reference #	Description	Part #
Not Shown	Water filter cartridge, 5 micron	00968107
Not Shown	IMS III sanitizer concentrate, 16 oz	00979674
Not Shown	SafeCLEAN Plus liquid, 6 pack	01149954
Not Shown	SafeCLEAN Plus liquid, case of 24	01149962
Not Shown	6" Legs for base stand, set of 4	00956318
Not Shown	4" Legs for countertop dispenser, set of 4	00956300

Chiller/Carbonator



Reference #	Description	Part #
1	Pump, booster	01151968
2	Fan	01151976
3	Control, flow	01151992
4	Controller, level	01152008
5	Switch	01152016
6	Thermostat	01152024
7	Bowl	01152687
8	Chiller/carbonator unit	01156488
Not Shown	Fitting, elbow, reducing, 5/16" tube	01152206
Not Shown	Fitting, reducing, reducing, 5/16" stem x 1/4" tube	01152214
Not Shown	Fitting, tee, 5/16" tube	01152222
Not Shown	Fitting, elbow, 5/16" stem x 5/16" tube	01152230
Not Shown	Tubing, 8 mm OD x 6 mm ID	01152289
Not Shown	Fitting, bulkhead, 1/4" tube x 1/4" tube	01122787
Not shown	Chiller/Carbonator sanitizing kit	00147545

Rejestracja gwarancji i ocena sprzętu

Dziękujemy za zakup urządzenia firmy Follett. Mamy nadzieję, że nasze urządzenia spełniają i przekraczają Państwa oczekiwania, gdyż naszym celem jest dostarczenie klientom wysoce wartościowych produktów i usług, zasługujących na ich pełne uznanie.

Prosimy zapoznać się z załączoną instrukcją instalacji i obsługi. Istotne jest przeprowadzenie instalacji zgodnie z wymogami producenta, co zapewni działanie urządzenia z maksymalną wydajnością.

Follett LLC nie będzie ponosić odpowiedzialności za szkody wtórne, wydatki, koszty podłączania lub odłączania lub jakiegokolwiek straty wynikające z wady urządzenia.

Aby uzyskać szczegółowe informacje na temat warunków gwarancji, prosimy odwiedzić naszą stronę internetową www.follettice.com/productwarranties.

Rejestracja gwarancji i ocena urządzenia to istotne czynności, ułatwiające nam utrzymanie aktualnych danych o miejscach instalacji naszych urządzeń i o ich działaniu. Prosimy o zarejestrowanie gwarancji na nabyte urządzenie firmy Follett na naszej witrynie www.follettice.com/support, gdzie należy wybrać Warranty Registration (Rejestracja gwarancji) i Equipment Evaluation (Ocena urządzenia). Jest to łatwe i nieskomplikowane, prosimy o znalezienie na to paru minut jeszcze dzisiaj. Na formularzu jest również miejsce na przekazanie nam komentarzy i informacji zwrotnych. Proszę podzielić się z nami swoimi wrażeniami, abyśmy mogli wykorzystać je w naszych ciągłych dążeniach do usprawnień.

Jesteśmy dumni z naszych znakomitych urządzeń i staramy się usilnie wspierać je znakomitą obsługą klienta i wsparciem technicznym. Chcielibyśmy wiedzieć, w jaki jeszcze sposób moglibyśmy Państwu pomóc. Z przyjemnością odpowiemy na Państwa pytania.

Registro de Garantía y Evaluación del Equipo

Gracias por haber elegido este producto Follett®. Esperamos que nuestro equipo cumpla o supere sus expectativas porque es nuestro objetivo ofrecer productos y servicios de gran valor que se ganen su plena confianza.

Le rogamos consulte el manual de instalación y de instrucciones adjunto, ya que es muy importante que la instalación se realice según las especificaciones de fábrica para que el equipo funcione a su máxima eficiencia.

Follett LLC no se hace responsable de los daños indirectos, costos, gastos por conexión y desconexión o pérdidas por causa de defecto de la máquina.

Si desea una información más completa sobre la garantía, visite nuestro sitio web www.follettice.com/productwarranties.

Las operaciones de registro de la garantía y evaluación del equipo son importantes para que podamos realizar un seguimiento de nuestro equipo y registrar el rendimiento de la maquinaria. Por favor, registre las garantías del equipo Follett en nuestro sitio web www.follettice.com/support y seleccione Registro de la Garantía y Evaluación del Equipo. Es muy sencillo, solo le llevará un momento realizar hoy mismo el registro. En el formulario incluimos un espacio en blanco para sus comentarios y opiniones. Infórmenos sobre su experiencia para que podamos incorporarla a nuestros continuos esfuerzos de mejora.

Nos enorgullecemos de producir un equipo excepcional y trabajamos duro para respaldarlo con un soporte técnico y un servicio de atención al cliente de primera. Le rogamos nos indique qué más podemos hacer para ayudarlo. Estaremos encantados de responder a sus dudas.

Enregistrement de la garantie et évaluation de l'équipement

Merci d'avoir acheté un équipement Follett®. Notre objectif étant d'offrir des produits et des services de grande valeur vous satisfaisant pleinement, nous espérons que celui-ci satisfera, voire dépassera, vos attentes !

Veillez consulter le manuel d'installation et d'exploitation. Il est important que l'installation soit réalisée conformément aux spécifications de l'usine, de sorte que votre équipement fonctionne à son rendement maximum.

Follett LLC n'est pas responsable de tout dommage consécutif, de toute dépense, de tout frais de raccordement ou de déconnexion, ni de toute perte liée à un défaut de la machine.

Pour lire la garantie dans son ensemble, visitez notre site Internet www.follettice.com/productwarranties.

L'enregistrement de la garantie et l'évaluation de l'équipement sont importants pour nous aider à suivre notre équipement et pour enregistrer les performances de la machine. Nous vous demandons donc d'enregistrer la garantie de votre équipement Follett sur notre site Internet, www.follettice.com/support, dans la section Warranty Registration and Equipment Evaluation. Cette opération est simple ; veuillez prendre un moment pour la réaliser aujourd'hui.

Le formulaire contient également un espace pour nous faire parvenir vos commentaires et un retour d'informations. Veuillez nous faire part de votre expérience pour que nous puissions prendre appui dessus pour poursuivre nos efforts constants d'amélioration.

Nous sommes fiers de produire des équipements exceptionnels et nous travaillons avec acharnement pour y associer une assistance à la clientèle et technique exceptionnelle. N'hésitez pas à nous indiquer dans quelle mesure nous pouvons vous aider. Nous serions ravis de répondre à vos questions.

Garantieregistrierung und Produktbeurteilung

Vielen Dank, dass Sie sich für ein Follett®-Produkt entschieden haben. Wir hoffen, dass unser Produkt Ihre Erwartungen erfüllen oder sogar übertreffen wird, weil wir uns zum Ziel gesetzt haben, hochwertige Produkte und Leistungen anzubieten, die Ihre uneingeschränkte Anerkennung verdienen werden!

Lesen Sie sich bitte die beiliegende Installations- und Betriebsanleitung durch. Es ist wichtig, dass die Installation entsprechend den Werksangaben erfolgt, damit Ihr Produkt mit maximalem Wirkungsgrad arbeiten kann.

Follett LLC ist nicht für Folgeschäden, Ausgaben, Gebühren für Anschluss oder Abschaltung oder Verluste aufgrund eines Defekts der Maschine haftbar.

Vollständige Garantieinformationen finden Sie auf unserer Website unter www.follettice.com/productwarranties.

Garantieregistrering und Produktbeurteilung sind wichtig, damit wir einen Überblick über unsere Produkte behalten und ihre Effizienz bewerten können. Wir möchten Sie bitten, Garantien für Follett-Produkte auf unserer Website www.follettice.com/support zu registrieren und den Punkt „Garantieregistrering und Produktbeurteilung“ zu wählen. Es ist ganz einfach. Nehmen Sie sich bitte einen Moment Zeit, um die Registrierung heute vorzunehmen. Auf dem Formular ist auch Platz für Kommentare und Feedback vorhanden. Teilen Sie uns bitte Ihre Erfahrungen mit unseren Produkten mit, damit wir sie für unsere fortlaufenden Produktverbesserungen verwenden können.

Wir sind stolz darauf, dass wir besondere Produkte herstellen, und wir bemühen uns, unsere Produkte mit besonderem Kundendienst zu unterstützen. Lassen Sie uns bitte wissen, was wir noch für Sie tun können. Wir werden Ihre Fragen gerne beantworten.

Registrazione della garanzia e valutazione dell'attrezzatura

Grazie per aver acquistato un dispositivo Follett®. Ci auguriamo che il nostro prodotto soddisfi o superi le Sue aspettative, in quanto il nostro obiettivo è quello di offrire prodotti e servizi di alta qualità che soddisfino pienamente le vostre esigenze!

La preghiamo di leggere attentamente il manuale per l'installazione e per l'uso allegato. È infatti importante che l'installazione sia effettuata secondo le specifiche di fabbrica in modo tale che il dispositivo operi con la massima efficienza.

La Follett LLC non si assume alcuna responsabilità per danni conseguenti, spese, costi di collegamento o scollegamento o eventuali perdite dovute ad un difetto della macchina.

Per visualizzare i dettagli completi relativi alla garanzia, recarsi alla pagina www.follettice.com/productwarranties.

La registrazione della garanzia e la valutazione dell'attrezzatura sono importanti per aiutarci a tenere traccia dei nostri dispositivi e a registrare le prestazioni della macchina. Le chiediamo dunque di registrare le garanzie relative al dispositivo Follett sul nostro sito Web alla pagina www.follettice.com/support scegliendo Registrazione della garanzia e Valutazione dell'attrezzatura. Farlo è semplice; dedichi pochi minuti a registrare il prodotto oggi stesso. Sul modulo è inoltre previsto uno spazio in cui potrà fornirci i Suoi commenti e il Suo riscontro. Ci faccia sapere della Sua esperienza in modo che possiamo farne tesoro per il nostro continuo miglioramento.

Siamo orgogliosi di produrre macchinari di ottima qualità e lavoriamo sodo per offrire un servizio di assistenza clienti e tecnico di qualità altrettanto elevata. Ci faccia sapere come possiamo esserle di aiuto. Saremo lieti di rispondere a tutte le Sue domande.

Registo da garantia e avaliação do equipamento

Obrigado por ter adquirido equipamento Follett®. Fazemos votos de que o nosso equipamento cumpra ou exceda as suas expectativas, dado que temos por objetivo fornecer produtos e serviços de elevado valor que mereçam a sua total satisfação!

Pedimos-lhe que leia o manual de instalação e operações em anexo. É importante que a instalação seja levada a cabo de acordo com as especificações da fábrica, para que o seu equipamento funcione com a eficiência máxima.

A Follett LLC não assume a responsabilidade por quaisquer prejuízos indiretos, despesas, custos de ligação ou desligação ou quaisquer outras perdas decorrentes de um defeito na máquina.

Para consultar os dados da garantia, visite o nosso website www.follettice.com/productwarranties.

O registo da garantia e a avaliação do equipamento são importantes para nos ajudar a estar a par do nosso equipamento e registar o desempenho da máquina. Pedimos-lhe que registe as garantias de equipamento Follett no nosso website www.follettice.com/support, em “Warranty Registration and Equipment Evaluation”. É muito simples; tire uns minutos para fazer o registo hoje mesmo. O formulário inclui também espaço para os seus comentários e feedback. Conte-nos a sua experiência para que possamos usá-la nos nossos esforços contínuos de melhoria.

Temos muito orgulho em produzir equipamento excepcional e empenhamo-nos em proporcionar um apoio técnico e um apoio ao cliente igualmente excecionais. Diga-nos o que mais podemos fazer para o ajudar. Teremos todo o prazer em responder às suas perguntas.

Registrering af garanti og evaluering af udstyr

Tak for dit køb af Follett®-udstyr. Forhåbentlig synes du, at vores udstyr lever op til eller overstiger dine forventninger, for vores målsætning er at levere produkter og serviceydelser af høj kvalitet, som du er fuldstændig tilfreds med!

Gennemlæs venligst den vedlagte installations- og driftsmanual. Det er vigtigt at installationen udføres i henhold til fabriksspecifikationerne, så dit udstyr kan fungere med maksimal effektivitet.

Follett LLC hæfter ikke for følgeskader, udgifter, tilslutnings- eller frakoblingsomkostninger eller nogen form for tab, der skyldes en maskindefekt.

Du kan læse de fulde oplysninger om garantien på vores website www.follettice.com/productwarranties.

Registrering af garantien og evaluering af udstyret er vigtigt for at hjælpe os med at følge op på vores udstyr og registrere maskinens ydelse. Vi beder dig registrere garantier på Follett-udstyr på vores website www.follettice.com/support og vælge Warranty Registration and Equipment Evaluation (Registrering af garanti og evaluering af udstyr). Det er nemt at gøre, så vi beder dig bruge et øjeblik på at registrere dig i dag. Formularen har også plads til, at du kan give os kommentarer og feedback. Fortæl os om dine erfaringer, så vi kan bruge dem i vores fortsatte bestræbelser på at forbedre os.

Vi sætter en ære i at fremstille udstyr i særklasse og arbejder hårdt på at kunne bakke udstyret op med fremragende kundeservice og teknisk support. Fortæl os, hvad vi ellers kan gøre for at hjælpe dig. Vi svarer gerne på dine spørgsmål.

Registratie van garanties en beoordeling van apparatuur

Gefeliciteerd met uw aankoop van Follett®-apparatuur. We hopen dat onze apparatuur uw verwachtingen invult of zelfs overstijgt, omdat we ernaar streven om hoogwaardige producten en diensten te leveren die u uitermate tevreden stellen!

Lees de bijgevoegde installatie- en bedieningshandleiding zorgvuldig door. Het is belangrijk dat de installatie uitgevoerd wordt volgens de fabrieksspecificaties, zodat uw apparatuur zo efficiënt mogelijk werkt.

Follett LLC is niet aansprakelijk voor enige gevolgschade, uitgaven, montage- of demontagekosten of enige door een defect van de machine geleden verliezen.

Bezoek onze website www.follettice.com/productwarranties voor alle garantiegegevens.

De registratie van garanties en de beoordeling van apparatuur is belangrijk voor ons om onze apparatuur te helpen traceren en de prestaties van de machine te registreren. We verzoeken u dan ook om garanties van Follett-uitrusting te registreren op onze website www.follettice.com/support en om "Warranty Registration" (Registratie van garanties) en "Equipment Evaluation" (Beoordeling van apparatuur) te kiezen. Gelieve hier even tijd voor vrij te maken. Het is namelijk zeer eenvoudig. Er is op het formulier ook plaats om opmerkingen en feedback te geven. Breng ons gerust op de hoogte over uw ervaring met onze apparatuur, zodat we ons kunnen blijven verbeteren.

We zijn trots op onze productie van uitstekende apparatuur en werken hard om dit bij te staan door een voortreffelijke klantendienst en technische ondersteuning. Aarzel echter niet om enige andere bijstand te vragen. We zullen uw vragen met plezier beantwoorden.

Garantiregistrering och utvärdering av utrustning

Tack för att du köpt utrustning från Follett®. Vi hoppas att du ska tycka att den uppfyller eller överträffar dina förväntningar, då vårt mål är att leverera produkter och tjänster av högt värde som gör dig helt nöjd!

Studera medföljande installations- och bruksanvisning. Det är viktigt att installationen genomförs enligt fabriken anvisningar så att din utrustning arbetar med högsta effektivitet.

Follett LLC ansvarar inte för följdskador, kostnader, avgifter eller förluster som orsakats av fel på maskinen.

Fullständiga garantivillkor finns på vår hemsida www.follettice.com/productwarranties.

Garantiregistrering och utvärdering av utrustning är viktig för oss så att vi kan följa upp vår utrustning och dess funktion. Vi vill att du registrerar Folletts utrustningsgaranti på vår hemsida www.follettice.com/support, där du väljer Garantiregistrering och produktutvärdering. Det är enkelt att göra, så ta dig tid en minut och registrera dig idag. Det finns också utrymme på blanketten för kommentarer och synpunkter. Berätta för oss vad du tycker så att vi kan använda det i våra ansträngningar att alltid bli bättre.

Vi är stolta över att producera överlägsen utrustning och vi arbetar hårt med att stötta den med överlägset kundansvar och tekniskt stöd. Tala om för oss vad vi kan göra mer för att hjälpa dig. Vi svarar gärna på dina frågor.

Warranty Registration and Equipment Evaluation

Thank you for purchasing Follett® equipment. We hope you find that our equipment meets or exceeds your expectations, as our goal is to deliver high value products and services that earn your complete satisfaction!

Please review the enclosed installation and operations manual. It is important that the installation be performed to factory specifications, so your equipment operates to its maximum efficiency.

Follett LLC will not be liable for any consequential damages, expenses, connecting or disconnecting charges or any losses resulting from a defect of the machine.

For full warranty details, visit our website www.follettice.com/productwarranties.

Warranty registration and equipment evaluation is important to help us keep track of our equipment and to record the machine's performance. We request that you register Follett equipment warranties on our website www.follettice.com/support and choose Warranty Registration and Equipment Evaluation. It's simple to do; please take a moment to register today. There is also space on the form to provide us with comments and feedback. Please let us know about your experience so we can capture it for our continuous improvement efforts.

We pride ourselves on producing outstanding equipment and we work hard to back it up with outstanding customer and technical support. Please let us know what else we can do to assist you. We would be happy to answer your questions.

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