



EQUIPMENT – POST MIX MACHINE

INTRODUCTION

The post-mix machine mixes CO₂ gas with water to form carbonated water, which then mixes with the syrup to produce soft drinks.

The post mix system has 6 main components:

- Carbon Dioxide - the CO₂ supply comes in cylinders.
- Water Supply - water from the cold-water line in the restaurant is connected to the carbonator.
- Carbonator - CO₂ gas and water are mixed under pressure in the carbonator to form carbonated water.
- Syrup - there are two types of syrup systems: bag-in-box (BIB) and syrup tank.
- Post Mix Drink Dispenser - this system mixes syrup and carbonated water to produce the soft drink as it is dispensed into the cup.
- Cooling System - the cold plate cools the carbonated water and syrup to the desired temperature.

WATER FILTER

Some restaurants may be required to install additional water filtration system, apart from the main water filtration system to ensure clean water supply to the post mix system. Testing of the local water supply will verify whether additional water filtering system is needed.

CLEANING PROCESS

- Clean nozzles and diffusers by using warm cleaning solution.
- Rinse thoroughly under warm running water.
- Soak nozzles and diffusers for at least 1 minute in sanitizing solution (100 ppm).
- Re-install nozzles and diffusers on post mix dispenser.

Clean all parts & surfaces.

- Remove cup rest and clean using 3-step cleaning method.
- Pour warm water into drain pan to flush syrup from pan and lines:
- Wipe over with a clean towel dipped in multi-purpose cleaning solution.
- Dry cup rest and drain pan with a clean dry towel.
- Re-install cup rest on drain pan.
- Wipe over backsplash, sides, top and underside of the dispenser head with a towel using 3-step cleaning method.



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Clean ice bins if applicable to your store:

- Remove the ice cubes from the ice bin and dispose of it.
- Wipe the interior surface with a clean towel with cleaning solution.
- Rinse the interior surface with hot water and pour hot water to hard-to-reached areas especially behind the tubing and below the cold plate.
- Sanitize the interior surface with clean towel using sanitizing solution.

MONTHLY CLEANING

- Wash & sanitize hands.
- Clean connectors:
- Remove connectors.
- Brush the connector with multi-purpose cleaning solution.
- Rinse with warm running water.
- Soak for at least 1minute using sanitizing solution
- Rinse thoroughly under warm running water.
- Dry connectors with a clean dry towel