

# BLENDTEC

DIVISION OF

# K-TEC, INC

1206 SOUTH 1680 WEST

OREM, UTAH 84058

USA

801.222.0888 TELEPHONE

801.762.0369 FACSIMILE

## DOCUMENT NUMBER

**OWN-CE-007**

## DOCUMENT TITLE

### **D8 Owner's Manual –Dispenser**

For Models D8-501 and D8-502

**REVISION 04**

### RELEASE INFORMATION

Approval Signatures/Dates			
Created By	B. Moore 6/4/08	Asst. Prod. Mgr.	S. Johnson 6/11/08
Check	L. Archuleta 6/4/08	Prod. Mgr.	T. Rassier 6/12/08
Mat. Mgr.	K. Andrews 6/4/08	Eng. Mgr.	B. Hanson 6/17/08
Comp. Mgr.	N. Shelley		
Sales Mgr.	G. Wright		

Revision	Date	Change History	DCN#
1	9/22/2004	Initial Release	UK
2	3/27/2006	Section 5 changed	1560
3	9/20/2007	added 240V information	1888
4	6/18/2008	various updates	2057

PROPRIETARY INFORMATION:

THIS DOCUMENT AND ALL INFORMATION CONTAINED HEREIN SHALL NOT BE COPIED, REPRODUCED, OR DISCLOSED WITHOUT EXPRESS WRITTEN AUTHORIZATION BY K-TEC, INC.

# Table of Contents

<u>Section</u>	<u>Page</u>
1.0 Important Safeguards . . . . .	1
2.0 Introduction . . . . .	3
3.0 Installation . . . . .	4
3.1 Counter Placement	
3.2 Electrical Connections	
3.3 Water Connection	
3.4 Product Lines and Connections	
4.0 Basic Operations . . . . .	5
4.1 Dispense Product Only	
4.2 Dispense Water Only	
5.0 Cleaning and Sanitizing. . . . .	5
5.1 Daily Care of Jar	
5.2 Weekly Care of Jar	
5.3 Care of Unit: Daily or Weekly	
5.4 Care of Unit: Monthly	
6.0 Basic Programming. . . . .	7
6.1 Program Mode	
6.2 Adjusting Product	
6.3 Adjusting Water	
6.4 Changing the Drink Size Ratio	
7.0 Advanced Programming . . . . .	9
7.1 Calibration	
7.2 Water Flow Rate	
7.3 Default Drink Size	
7.4 Restore Drink Setting Defaults	
7.5 Locking the Machine	
7.6 Drink Counts	
8.0 Troubleshooting . . . . .	13
9.0 Warranty and Service Information . . . . .	14
10.0 Blank Drink Template . . . . .	15

## Section 1: Important Safeguards

## Save these Instructions for Future Reference.

### READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR D8 DISPENSER.

#### 1.1 Domestic Safety Certification.

Model D8-501 is certified by ETL to comply with UL/ANSI standard 763-2000, 3<sup>rd</sup> Edition, November 30, 2000, and to comply with CSA standard C22.2 No. 195-M1987.

#### International Safety Certification.

Model D8-502 is certified by ETL to comply with CE standards.

#### 1.2 Health Certification.

Model D8-501 is certified by NSF International to comply with Standard 18.

#### 1.3 Avoid Contact with Moving Parts.

- Keep fingers, hair, hands and clothing away from all moving parts.
- This precaution will prevent personal injury and/or damage to the dispenser.

#### 1.4 Power Cord Precautions.

- DO NOT operate with a damaged power cord or plug.
- If the power cord or plugs are damaged, they must be replaced by the manufacturer or its authorized service agent to prevent hazards.
- DO NOT let the power cord hang over the edge of the work surface.
- NEVER use an extension cord with the unit.

#### 1.5 DO NOT Attempt to Perform Repairs.

Never remove the covers or panels on the unit. The unit does not contain adjustable or customer serviceable parts. The manufacturer or their authorized agent must perform all interior service and adjustments. Removing covers or panels (except the rear panel which covers the product tubes) or attempting repairs will void the warranty. Please call Blendtec Technical Support (1-800-748-5400) for guidance on your warranty and service options.

#### 1.6 Turn the unit off when not in use.

#### 1.7 NEVER Operate the Unit if it Appears to be Damaged.

If the unit malfunctions, call the manufacturer first. If it is dropped or damaged in any way, call for service to evaluate the extent of damage and the possibility of either repair or replacement.

#### 1.8 Never Operate in Liquid.

DO NOT allow the unit to sit in a pool of liquid or use the unit outdoors where it may get wet. This will void the warranty.

- 1.9 NEVER operate the unit with attachments not sold or authorized by Blentec. The use of unauthorized attachments may cause fire, electric shock, unit malfunction or injury. Damage incurred by the use of such attachments will not be covered by warranty.
- 1.10 Power Receptacle Requirements
- D8-501 (120V unit) - 120 VAC (50-60Hz);300 watts, 2.5 amps.
  - D8-502 (240Vunit) – 240 VAC (50-60Hz);300 watts, 2.5 amps.
- 1.11 NEVER use a water jet to clean the unit. Use of a water jet to clean the unit can result in malfunction or damage to the unit. This type of damage/malfunction will not be covered under warranty.

### IMPORTANT

Sanitize the machine before use (see section 5.4).

## Section 2: Introduction to the D8 Dispenser

WELCOME TO AN EXCITING NEW WAY OF DISPENSING.

# Introducing the Blendtec D8 Dispenser!

The Blendtec D8 Dispenser combines some of the best ideas in dispensing into one easy-to-operate machine. The result is a machine that provides:

- Fast delivery to large crowds.
- Greater control of labor and finished product costs.
- Portability and easy set-up.
- Maximum revenue generated per square foot.
- Up to 64 drink combinations from one machine.

The D8 Dispenser is a microprocessor-controlled machine designed to quickly dispense concentrates or other liquid (including alcohol) and water. It has two main sections, the Control Pad and the Dispense Station (which includes the Water Input Line and the Drip Tray). The following pages will introduce you to the most advanced dispense-only system available today.

### 2.1 The Control Pad.

Includes the microprocessor key pad for entering commands into the microprocessor. The microprocessor controls all D8 functions.

### 2.2 The Dispense Station.

Includes a dispense port for dispensing 8 different flavors individually or in any combination imaginable.

### 2.3 Water Input Line.

Allows water to be added to dispense profiles to reconstitute concentrated purees or to increase volume.

### 2.4 Drip Tray.

Provides for the containment and removal of minor spills in the dispense station. The Drip Tray is easily removed for emptying and cleaning.

### 2.5 Dispenser characteristics:

- **Voltage:** 120 VAC, 300 watts, 2.5 amps or 240 VAC, 300 watts, 1.5 amps.
- **Size:** Height: 22.0”  
Width: 9.1”  
Depth: 17.5”
- **Weight:** 42.0 pounds

## Section 3: Installation

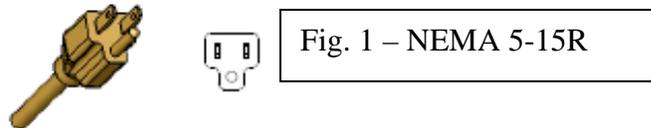
Read all instructions, cautions, notes and warnings before attempting to setup and operate this machine. Warranties may be voided if this machine is improperly installed.

### 3.1 Counter Placement.

The D8 must have at least 4 inches of clearance on each side and 6 inches behind for plumbing. Counter location should be near water and the storage area for your product bags.

### 3.2 Electrical Connections.

Model D8-501: 300 watts, 2.5 amps – requires a 15 amp (minimum) 120 VAC receptacle NEMA 5-15R (*see figure 1*). Model D8-502 will be equipped with various electrical plugs as appropriate to the county of destination.



### 3.3 Water Connection.

3/8" Compression fitting. Located behind the lower panel in the upper right-hand corner (from the rear of the machine). It is recommended that you use a reinforced water line with this unit. Incoming water must have a pressure rating of at least 30PSI (no greater than 120) to operate correctly. It is recommended adding an inline water filter with a flow rate of at least 1 gallon per minute. The Blender Dispenser with Ice must be installed with adequate back-flow protection to comply with Federal, state or local codes having jurisdiction.

### 3.4 Product Lines and Connections.

The inlets for the product lines are located on the back of the D8 (note: the back cover must be removed to access the inlets). This is the only panel that you may remove without voiding the warranty. Once the panel is removed you will see the eight downward pointing inlets. There are labels next to each that number the inlets and these numbers correspond to the pump number in programming. These fittings are 3/8" outer diameter (to accept a 3/8" inner diameter hose) and are barbed to help retain the hose. We recommend that you use a hose clamp to retain the hose on the inlet fitting.

## Section 4: Basic Operations

### 4.1 Dispense Product Only.

You can dispense an individual product by pressing and holding the number of the pump (1-8) you desire to dispense from. The unit will dispense the product selected until you release the button. This feature also allows you to easily prime your product lines with little waste. Alternatively, you can also press “**9-0-X-GO**” where “X” is the number of the pump you desire to dispense from. This function will dispense for 25 seconds, or until the “STOP” key is pressed. Newer models have a JUICE button available on the touchpad; press the number of the pump (1-8) and then hold JUICE down to dispense. Release JUICE to stop.

### 4.2 Dispense Water Only.

You can dispense water only by pressing and holding the “9” key. Alternatively, you can also press **9-1-3-GO** to have water dispense for 25 seconds, or until you press STOP. Newer models will have a WATER button – press this button to dispense water; release to stop.

## Section 5: Cleaning and Sanitizing

### 5.1 Daily Care of Jar.

(applicable only if you purchased jars from Blendtec)

After each use, wash jars with a mild detergent solution. Do not immerse the jars for longer than necessary in any type of liquid. Wash quickly (with a soft cloth or sponge), rinse, sanitize with appropriate solution and rinse again. (Some sanitizer manufacturers require their sanitizer to remain in contact with the sanitized object for a specific amount of time before rinsing or removing. Refer to your manufacturer’s instructions before rinsing). Hold the jar upright by the handle and give three or more sharp downward shakes to remove all water from around the shaft area. Then place the jar upside down on a rack to dry.

### 5.2 Weekly Care of Jar.

(applicable only if you purchased jars from Blendtec)

Fill the jar with hot water and one tablespoon of chlorine bleach (or other chlorine-based sanitizer per manufacturer’s instructions). Stir and soak for 5 minutes. Empty and rinse with hot water. Hold the jar upright by the handle and give three or more sharp downward shakes to remove all water from around the shaft area. Then place the jar upside down on a rack to dry.

### 5.3 Care of Unit.

Daily or Weekly: As time permits, wipe down the exterior of the unit with a damp cloth. Carefully tilt the machine to either side (2 person operation) and wipe underneath the unit with a damp rag.

### 5.4 Care of Unit.

Monthly: As time permits, sanitize all product lines by following the steps below. We recommend performing this cleaning cycle either before or after work hours,

allowing plenty of time. Mix 2-5 gallons of sanitizer solution per the manufacturer's directions.

- 5.4.1 PRODUCT TUBES: there are two options to sanitize product lines. The first is to use the sanitizing cycle built in to the machine, the second is a simpler method using the JUICE button. You may use either one depending on preference; the beginning steps are the same.
  - 5.4.1.1 Disconnect all product bags from the product lines and place the bags in the refrigerator.
  - 5.4.1.2 Place an empty blender jar in the blend station.
  - 5.4.1.3 Empty each product line by pressing the number of the pump (1-8) and then holding the juice button down. This will remove the bulk of the remaining product from the machine. Be sure that the blender jar does not overflow.
  - 5.4.1.3 Disconnect all product bag connectors from the product lines. You will want to have a bucket or empty blender jar to capture any product that leaks back out of the tubes.
  - 5.4.1.4 Mix up a solution of hot soapy water.
  - 5.4.1.5 Place the ends of the product tubes into the soapy solution.
  - 5.4.1.6 To clean the tubes, run the soapy solution by pressing 9-8-0-GO. This cycle will clean 2 pumps at a time. The beginning screen will read "CLEAN 1 2 READY". Press GO to activate the cycle. Pumps 1 and 2 will run approximately 12 seconds each dispensing the soapy water into the empty blender jar. Ensure that the jar does not overflow!
  - 5.4.1.7 Once the cycle is done, the screen will read "CLEAN 3 4 READY". Make sure the blender jar is empty and press GO. Pumps 3 and 4 will run. Repeat for all 8 pumps.
  - 5.4.1.8 Place the product bag connectors in the sink to soak in a sanitizing solution.
  - 5.4.1.9 Retrieve a container (bucket) of clear rinse water.
  - 5.4.1.10 Place all eight ends of the product tubes into the bucket of water.
  - 5.4.1.11 To run the sanitizing cycle to rinse – press 9-8-0-GO. This cycle will rinse 2 pumps at a time. The beginning screen will read "CLEAN 1 2 READY". Press GO to activate the cycle. Pumps 1 and 2 will run approximately 12 seconds each dispensing the rinse water into the empty blender jar. Ensure that the jar does not overflow!
  - 5.4.1.12 Once the cycle is done, the screen will read "CLEAN 3 4 READY". Make sure the blender jar is empty and press GO. Pumps 3 and 4 will run.
  - 5.4.1.13 Repeat to clear the remaining pumps.
  - 5.4.1.14 Place the ends of the product tubes into a bucket of clean rinse water and repeat steps to rinse tubes.
  - 5.4.1.15 Once the tubes have been rinsed, rinse and re-connect the product bag connectors.
  - 5.4.1.16 Mix up a solution of sanitizer per manufacturer's instructions.
  - 5.4.1.17 Place all eight tubes, with connectors attached, into the sanitizer solution.

- 5.4.1.18 To run the sanitizing cycle to rinse – press 9-8-0-GO. This cycle will sanitize 2 pumps at a time. The beginning screen will read “CLEAN 1 2 READY”. Press GO to activate the cycle. Pumps 1 and 2 will run approximately 12 seconds each dispensing the sanitizer into the empty blender jar. Ensure that the jar does not overflow!
- 5.4.1.19 Once the cycle is done, the screen will read “CLEAN 3 4 READY”. Make sure the blender jar is empty and press GO. Pumps 3 and 4 will run.
- 5.4.1.20 Repeat to sanitize the remaining lines.
- 5.4.1.21 Remove the hose and connectors from the container of sanitizer.
- 5.4.1.22 Run each pump individually to clear the remains of the sanitizing solution from the product lines.
- 5.4.1.23 Retrieve the product bags from the refrigerator and reconnect.
- 5.4.1.24 To sanitize by using JUICE button. Follow the steps above EXCEPT do not use 9-8-0-GO; instead, press the button of the product pump (1-8) and then press and hold the JUICE button.
- 5.4.1.25 Once the material dispensing from the unit is clear, release the JUICE button.
- 5.4.1.26 Repeat for all eight pumps.
- 5.4.1.27 Follow the instructions for wash, rinse and sanitize above.
- 5.4.1.28 Regardless of method use, refill the product lines by pressing the pump number (1-8) and the JUICE button until the product dispenses, then release the JUICE button.

## Section 6: Basic Programming

This section covers the basics of programming and allows for the programming of drinks to your requirements. This feature will give you the opportunity to view, and if necessary, change your data parameters (*see* figure 3 for the data sequence).

	Pmp 1	Pmp2	Pmp 3	Pmp 4	Pmp 5	Pmp 6	Pmp 7	Pmp 8	Watr
Drink 1									
Drink 2									
↓									
↓									
Drink 64									

Figure 3 – Data Sequence in Programming Mode.

### 6.1 Program Mode.

This is the mode that you will use to change settings for pumps and water. To enter the program mode, press **7-8-9-GO** in sequence. The display will change from “Enter Drink #” to “Drink 1 Pmp 1 00.”

- 6.1.1 Navigating through program mode is performed with the S, M, L and GO buttons on the keypad.
- 6.1.2 Use the S and M buttons to move through the drink numbers; M moves forward (1-64) and S moves backwards (64-1).
- 6.1.3 Use the L and GO buttons to move through each drink’s data set; GO moves forward (Pmp 1-Watr) and L moves backward (Watr - Pmp1).
- 6.1.4 You must enter the programming mode before any changes can be made.
- 6.1.5 To exit the programming mode at any time press the STOP button twice.
- 6.1.6 It is also possible to access a specific drink number in the Drink Settings Menu. From the “Enter Drink#:” screen, press “1 + XX + GO” where “XX” is the number of the drink you wish to edit. For example, press “103+GO” to edit drink 3 and “124+GO” to edit drink 24. This option allows you to go directly to the drink number you wish to edit without having to enter 7-8-9-GO and scrolling.

### 6.2 Adjusting Product.

- 6.2.1 Product values can be added, removed or adjusted as you see fit; however, when you find a drink setting that works for you, it is recommended that you record it’s settings before making any changes.
- 6.2.2 To adjust product settings, scroll to the drink number (S or M button) you wish to change.
- 6.2.3 Press GO to move to the pump number that needs to be changed.
- 6.2.4 Pump values are recorded in tenths of a second. In other words, 22 on the display represents 2.2 seconds of dispense time. Generally, the pump dispenses one ounce per second. The dispense rate will vary slightly depending on the type and thickness of product. A 4:1 concentrate will be thicker and will therefore need more time to dispense. See section 7.1 for calibration help.
- 6.2.5 Enter the value desired by pressing the correct numbers on the key pad and then the GO button to save the entry.
- 6.2.6 After the value is stored, move on to the next pump or data set.

- 6.2.7 To zero out a value, scroll to the appropriate pump, enter 0 on the keypad and press GO.
- 6.3 Adjusting Water.
- 6.3.1 Scroll to the Water data set by pressing either the L or GO button.
- 6.3.2 Water is also entered in tenths of a second.
- 6.3.3 Enter the value required by pressing the numbers on the key pad and then pressing the GO button.
- 6.3.4 To zero out the water value, enter 0 on the keypad and press GO.
- 6.4 Changing the Drink Size Ratio.
- 6.4.1 Set drink sizes for the S, M and L buttons using the keypad.
- 6.4.2 To access the menu, press **7-8-8-GO** on the key pad (from the “Enter Drink #” screen).
- 6.4.3 The display will read “Size Small XX”. Enter the size, in ounces, of your Small drink and press GO.
- 6.4.4 The data set will automatically move to the Size Medium data set; enter the size of your medium drink in ounces and press GO.
- 6.4.5 The data set will automatically move to the Size Large data set; enter the size of your large drink in ounces and press GO.
- 6.4.6 It is not necessary to have all three sizes, but a small size drink must be programmed. The small drink size correlates directly with the data programmed into the 7-8-9-GO menu. **This is very important!** If you set the 7-8-9-GO menu values for product, and water to make a 12 ounce drink but set the 7-8-8-GO menu small size drink to 14 ounces, you will **only** make 12 ounce drinks, and the Medium and Large drinks will not turn out correctly. The microprocessor uses the small drink size and the settings in the 7-8-9-GO menu to automatically generate your Medium and Large drinks. Ensure that the drink size and the programmed data sets match directly.
- 6.4.7 Press the STOP button twice to exit the drink size menu.

## Section 7: Advanced Programming

This section is intended for the owner/manager of the location who will take the time to fully understand the system and the information contained herein. Greater detail is provided in this section on controls and reports generated by the unit. All functions are accessed by pressing 7-8-9-GO on the control panel unless otherwise noted.

### 7.1 Calibration.

There are two ways to optimize the amount of product and water dispensed from the D8. You can use the trial and error method, which involves making small changes to a drink and testing each change as you go until you get it the way you want it. Or, you can calibrate the D8 and make drinks according to a formula. Because fittings, length of tubing, product temperature, and thickness of each product can all cause the pumps to dispense at different rates, each drink made from a formula will require a calibrated pump. This section explains how to isolate and calibrate each dispensing function.

7.1.1 Press 7-8-9-GO to access the program mode. (If you have not read section 6, do so first.)

7.1.2 Press 0 then GO. This will zero out the pump run time for Pmp 1 in Drink 1 and automatically advance to “Drink 1 Pmp 2”.

7.1.3 Press 0 and GO until all eight pumps and the water dispense times are at 0.

7.1.4 Select the concentration ratio for the product you use in pump 1 from the table below. The pumps deliver about 1 oz. per second. Divide your recipe’s product amount (the ounces required for a small drink) by 1.0 to get the suggested pump time. (For example: If you use 2 to 1 product, divide 4 oz. by 1.0 oz per second.  $4/1 = 4.0$  seconds.) With the display showing “Drink 1 Pmp 1 0” enter the suggested run time, remembering to enter the time in tenths of a second. (For example: enter “40” for 4.0 seconds, then press GO.)

<b>Suggested Drink Formulae</b>						
<b>Concentration Ratio</b>	<b>Small</b>		<b>Medium</b>		<b>Large</b>	
	<b>12 oz. Drink</b>		<b>18 oz. Drink<sup>1</sup></b>		<b>24 oz. Drink<sup>2</sup></b>	
1.4 to 1	Pmp	6 oz.	Pmp	9 oz.	Pmp	12 oz.
	Water	0 oz.	Water	0 oz.	Water	0 oz.
	Ice	12 oz.	Ice	18 oz.	Ice	24 oz.
2 to 1	Pmp	4 oz.	Pmp	6 oz.	Pmp	8 oz.
	Water	2 oz.	Water	3 oz.	Water	4 oz.
	Ice	12 oz.	Ice	18 oz.	Ice	24 oz.
3 to 1	Pmp	3 oz.	Pmp	4.5 oz.	Pmp	6 oz.
	Water	3 oz.	Water	4.5 oz.	Water	6 oz.
	Ice	12 oz.	Ice	18 oz.	Ice	24 oz.
4 to 1	Pmp	2 oz.	Pmp	3 oz.	Pmp	4 oz.
	Water	4 oz.	Water	6 oz.	Water	8 oz.
	Ice	12 oz.	Ice	18 oz.	Ice	24 oz.

1 The product coming from the pump/port and the water for these drinks are automatically proportioned to 1.5 times the “S” drink unless the proportions have been changed as in section 6.4.

2 The product coming from the pump/port and the water for these drinks are automatically proportioned to 2 times the “S” drink unless the proportions have been changes as in section 6.4.

7.1.5 Press **STOP** twice to exit the program mode. Place a jar in the dispense station, then press **S** to select a small drink. Press **1** to run the Drink 1 program and press **GO**.

After the pump has finished dispensing product to the blender jar, measure the product and get an actual dispense rate of the product from pump number 1. (For example: If the volume of product in the jar is 4.4 ounces,  $4.4 \text{ oz.} / 4 \text{ seconds} = 1.1 \text{ oz per second.}$ ) Calculate the new (actual) pump time by dividing the ounces required by your recipe by the actual pump rate. (For example:  $4.0/1.1 = 3.6 \text{ seconds.}$ )

7.1.6 Re-enter the programming mode (**7-8-9-GO**) and enter 3.6 seconds for Drink 1 Pmp 1.

7.1.7 Repeat steps 7.1.1 to 7.1.6 for each pump. You may use a different concentration ratio in each pump, and your formula may call for different quantities of product than the suggested formula. Keep a record of the measured pump flow rates in figure 6 below or a similar chart.

Figure 6

<b>Pump Number</b>	<b>Flow Rate</b>
Pump Port 1 Flavor	oz/sec
Pump Port 2 Flavor	oz/sec
Pump Port 3 Flavor	oz/sec
Pump Port 4 Flavor	oz/sec
Pump Port 5 Flavor	oz/sec
Pump Port 6 Flavor	oz/sec
Pump Port 7 Flavor	oz/sec
Pump Port 8 Flavor	oz/sec

## 7.2 Water Flow Rate.

Calibrate water flow rate similar to the pumps.

7.2.1 With all functions of Drink 1 at “0,” press the **GO** or **L** pad until the display reads, “Drink 1 Watr 0”.

7.2.2 Press **5-0-GO** and then **STOP** twice.

7.2.3 Press **S-1-GO**.

7.2.4 Measure the amount water in the jar and divide by 5 to get the water flow rate. (For example: With 2.5 oz. of water in the jar,  $2.5/5 = 0.5 \text{ oz per second.}$ ) Record this number. Because the water comes from the same valve for all drinks, the water flow rate will be the same for every drink.

## 7.3 Default Drink Size.

Use this feature to select the mode for the default drink size. There are 3 options. The first is for Small to be the default drink size (this means that Small will automatically be selected after a drink has been made). The second is that the drink size will remain the same as the previous drink. The third option is that no drink size will be selected after a drink is made; this requires that the user select a drink size each time a drink is made.

7.3.1 To select the default drink size, press **3-5-6-GO**.

- 7.3.2 The screen will show one of the 3 following options: "Revert To Small," "Revert To Same" or "Revert To None."
- 7.3.3 Press the S or M button to scroll through the three options.
- 7.3.4 When your preference is displayed, press STOP twice. The setting you selected will be stored.

#### 7.4 Restore Drink Setting Defaults.

This feature restores the Drink Settings to their factory defaults. Press **4-4-4-GO** and the screen reads, "Reset Drinks?" Press GO again to confirm that the Drink Settings should be reset to their defaults. The screen will say "Storing Drinks" and a count will show the progress.

#### 7.5 Locking the Machine.

This feature allows the manager/owner to lock the machine to prevent use without the code. The manager/owner can change the lockout code at will.

##### 7.5.1 Change or set machine lock out code:

Enter **7-7-8-GO** on the keypad. The screen will then read, "Enter Code:". Enter the current code (the factory default is 0) and press GO. The screen will read, "New Code:". Enter the new one-to four-digit security code desired and press GO. The screen then reads, "Re-Enter:". Re enter the new security code and press GO.

##### 7.5.2 Lock machine:

To lock the machine, press **7-7-7-GO**. This will disable all functions. The screen will say, "Enter Code:". The machine will not work until the correct security code is entered and the GO button is pressed.

##### 7.5.3 Record your code and store in a secure place. If you do forget your code, call Blendtec for assistance at 1-800-253-6383.

##### 7.5.4 Alcohol Pumps:

If your machine includes alcohol pumps, you can lock them specifically. This feature allows Pumps 6, 7, and 8 to be locked so that product cannot be dispensed by using the individual pump key or the 9-0-X-GO feature (note, however, that if a drink profile includes product from pumps 6, 7 or 8, these products will still be dispensed when in the lock-out mode). The factory default is that pumps 6, 7, and 8 are all unlocked. You can also change the code that locks/unlocks the pumps.

##### 7.5.4.1 Pumps can be locked or unlocked individually by entering **3-5-3-GO** on the keypad.

7.5.4.2 Enter the Alcohol Pump lockout code (the factory default is 0) and press GO. The display will read, "Pump 6 Unlocked" or "Pump 6 Locked." It can be changed to the other by pressing either the S or M key and then pressing GO.

7.5.4.3 The screen will now read, "Pump 7 Unlocked" or "Pump 7 Locked." Make a selection by using the S or M key and GO again to save the selection.

- 7.5.4.4 The screen will now read, "Pump 8 Unlocked" or "Pump 8 Locked." Make a selection by using the S or M key and GO again to save the selection.
- 7.5.4.5 Once the pumps have been configured, exit by pressing the STOP button twice.
- 7.5.4.6 To change the alcohol pump lockout code, enter **3-5-2-GO** on the keypad.
- 7.5.4.7 The screen will then read, "Enter A Code:". Enter the current alcohol pump lockout code (the factory default is 0) and press GO.
- 7.5.4.8 The screen now reads, "New Acode:". Enter your new one-to four-digit code and press GO.
- 7.5.4.9 The screen then reads, "Re-Enter:" Re-enter the new code and press GO.

## 7.6 Drink Counts.

The following options allow the user to maintain counts of the individual drinks made and total cumulative drinks.

- 7.6.1 Total machine count (can not be reset by the user):

To access the total machine count, press **8-0-0-GO**. The total machine count will be displayed. If the number of dispense cycles has exceeded 65,535, then there will be a multiplying counter that is displayed also. The multiplying counter will increment each time the machine count reaches 65,535 and resets to 0. To exit the total machine count screen, press STOP.
- 7.6.2 Individual drink counts:

Each time a particular Drink Dispense Cycle is run, a respective count will be incremented. This count can be viewed by pressing **8-0-1-GO**. The screen will read, "Drink # 1 \_\_\_\_". Use the M button to increase the Drink number and the S button to decrease the Drink number. These counts can be cleared by using the 8-0-3-GO feature described below. To exit the Individual Drink Count screen, press STOP.
- 7.6.3 Total Drink Count (able to be reset by the user):

A total of all drinks can be viewed by pressing **8-0-2-GO**. This total count is cleared by using the 8-0-3-GO feature (see below). Press STOP to exit the Total Drink Count screen.
- 7.6.4 Clear drink count:

By pressing **8-0-3-GO**, all of the individual drink counts are cleared as well as the Total Drink Count. After pressing 8-0-3-GO, the screen reads, "Clear Counts?". Press GO to confirm that the counts should be cleared.

## Section 8: Troubleshooting

Most problems which have occurred during development and with other customers have simple answers. If you have problems with the D8, please refer to the following. If none of these suggestions correct the problem you are having, call Technical Service at 1-800-Blendtec.

- 8.1 Machine won't run. Check the power cord to be sure it is plugged in to a live, grounded, 120 volt (or 240V if appropriate) circuit. Check the circuit breaker in the electrical panel in your facility to ensure the circuit breaker has not been "tripped". Check that the switch on the back of the machine is in the ON position.
- 8.2 Drinks too soft. See Section 6 to reprogram your ingredients if necessary.
- 8.3 Drinks too firm. Ensure that product bags are not empty; the water supply is on and unblocked; the water and product amounts are programmed correctly. See Section 6 to reprogram your ingredients if necessary.
- 8.4 Little or no flavor in drinks. Ensure that product bags are not empty. Check that the pump time is not zero (0) in the program. Call Blendtec Technical Service Department if the pumps do not turn.
- 8.5 Too much flavor in drinks. Check the programming to see if more than one pump turns at a time, or if a pump turns that was not requested. If needed, call Blendtec's Technical Service Department for assistance.
- 8.6 Water Won't Dispense. Check that the water supply to the machine is turned on and that there are no kinks in the water hose.
- 8.7 Product bag is leaking. Replace the bag. Call your product distributor.

## Section 9: Warranty and Service Information

Blendtec warrants the D8 pumps and controller for one year. Should you experience any difficulty in using your D8, please proceed as follows:

9.1 For Warranty Service.

Call Blendtec Technical Support at 1-800-Blendtec (253-6383). We will discuss the problem with you and decide on the best way to fix it. We may send a service technician to your facility and ship parts for the repair, or we may ship you a replacement machine.

9.2 For Non-Warranty Service.

Call Blendtec Technical Support at 1-800-Blendtec (253-6383). We will discuss the problem with you and determine the best way to fix it. As with warranty service, we may send a service technician and parts to your facility or ship you a replacement machine. You will be billed for the cost of repair and any shipment. All costs related to parts and replacement will be discussed beforehand. Service cost will vary with the service provider used.

## Section 10: Blank Drink Template

	Pmp 1	Pmp2	Pmp 3	Pmp 4	Pmp 5	Pmp 6	Pmp 7	Pmp 8	Watr
Drink 1									
Drink 2									
Drink 3									
Drink 4									
Drink 5									
Drink 6									
Drink 7									
Drink 8									
Drink 9									
Drink 10									
Drink 11									
Drink 12									
Drink 13									
Drink 14									
Drink 15									
Drink 16									
Drink 17									
Drink 18									
Drink 19									
Drink 20									
Drink 21									
Drink 22									
Drink 23									
Drink 24									
Drink 25									
Drink 26									
Drink 27									
Drink 28									
Drink 29									
Drink 30									
Drink 31									
Drink 32									
Drink 33									
Drink 34									
Drink 35									
Drink 36									
Drink 37									
Drink 38									
Drink 39									
Drink 40									
Drink 41									
Drink 42									
Drink 43									