

[Guide] Buffer Tank Replacement

Overview

This document is intended to provide step-by-step instructions for field technicians when replacing the buffer tank in a v1.5 Standup (SU) Bevi unit.

Frequently Asked Questions

Q: What does a buffer tank do?

A: The Buffer tank is used to help provide consistent water pressure and flow rate coming into the Bevi

Q: How do I know when the buffer tank needs to be replaced?

- A: Two possible reasons indicating that the buffer tank should be replaced
 - Insufficient water pressure
 - Water tastes weird

Q: How long does this replacement procedure take?

A: The procedure takes approximately 20 minutes.

Questions Answered in this Document

Q: How do I turn off power to the unit?

- Q: How do I drain the buffer tank?
- Q: How do I remove the flavor tray?
- Q: How do I remove the buffer tank?

Required Tools & Materials

- Adjustable Crescent Wrench
- ¾" Socket Wrench
- Buffer Tank w/ 3/8" Fittings: Part Number 102481-01





Task 1: Turn Off Power to the Unit

1. Turn off power to the unit by flipping the switch on the back near where the power cord comes out.



Task 2: Drain Buffer Tank

2. Disconnect the tube that enters the carbonator at the ice bank location. Direct the disconnected end into a bucket and allow it to drain completely.





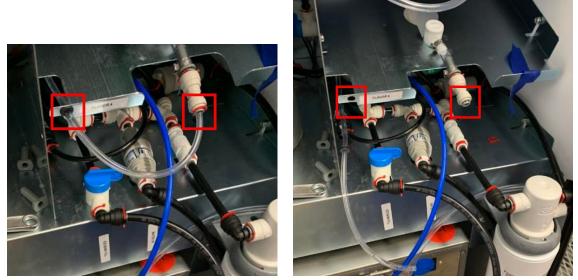
3. After the water tank has been depleted, close the buffer tank valve





Task 3: Remove Flavor Tray

4. Remove the flavor line and BIB connector from the Flavor tray # 4.



5. Remove the (4) nuts that secure the flavor tray to the unit using a $\frac{3}{8}$ " socket wrench.



6. Remove the tray from the unit and set aside.

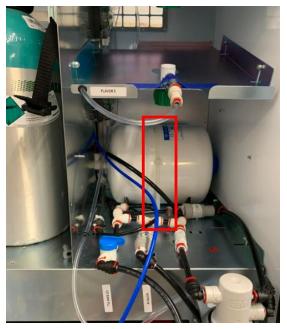




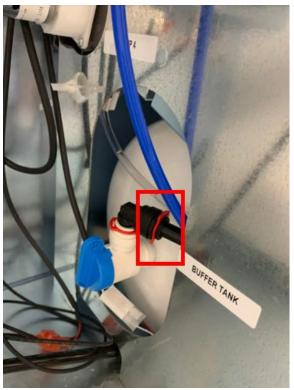
Task 4: Remove Buffer Tank

7. Cut the zip tie that secures the buffer tank in the unit





8. Remove the red clip and disconnect the tubing that leads to the buffer tank.



9. Remove the buffer tank from the unit. The tank will have to be turned 90° within the unit to remove.



Rev. 1 01/15/21



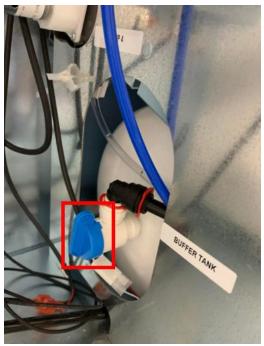
Task 5: Replace Buffer Tank

10. Perform steps 4-9 in reverse order, omitting the installation of a new zip tie.





11. Open the valve to the buffer tank.



12. Turn power back on to the unit by flipping the switch on the back of the machine.



Task 6: Test Flow Rate

- 13. Use a 1 liter measured container.
- 14. In the Service Panel, under "Filter" tap on "Check Flow Rate".

(Î)	Connected Type: WIFI	CHANGE	UPDATE SOFTWARE	C02	Unknown Tark size NO ACTION	N/A 5/10/2018 Left Expected date RESTOCK	
Flavor 1	27 Mystery Flavor 3 gal, 11:1 NO ACTION	N/A 5/10/2018 Expected date RESTOCK		Filter	Unknown Filter type NO ACTION	N/A 5/10/2018 Left Expected date RESTOCK	
Flavor 2	27 Mystery Flavor 3 gal, 11:1	N/A 5/10/2018 Left Expected date			CHECK FLOWRATE	CHANGE THRESHOLD	
	NO ACTION	RESTOCK		Retrofits	5	CHANGE	

15. Press and hold the SPARKLING button to dispense.

Filter: Check Flow Rate						
Hold a ONE LITER container below the nozzle and Dispense water by holding the DISPENSE button.						
Still:	LPM DISPENSE					
Sparkling:	LPM DISPENSE					
	SAVE					

- 16. Dispense 1 liter of sparkling water into your container. The panel will automatically calculate the flow rate.
- 17. Once flow rate is calculated, hit save if the number is between 3L/min and 3.5 L/min.



18. If the number is lower/higher, use a 6mm hex wrench or flathead screwdriver to tighten/loosen the flow compensator. (Tightening lowers the flow rate and loosening increases the flow rate).



19. Exit the service panel and follow steps 13-17 above until calibration meets the requirements.