



(CT) 6-Month Preventative Maintenance Guide

⚠ PLEASE NOTE: Any machine overdue on Preventative Maintenance is in violation of our terms, will void the machine's NSF certification, and may void or suspend any applicable warranties.

Following our guidelines for routine preventative maintenance is important to keep Bevi machines operational for customers, and to reduce premature failures. Additionally, preventative maintenance is required every 6 months to maintain compliance with NSF certification and Bevi's warranty.

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 This process takes **approximately 45 minutes** to complete.

Required Tools & Parts

- **Recommended:** V1.5 Flavor Line Cleaning Manifold - (P/N #720-0231) 1 packet Chlorine-Based Sanitizer - (from 5-PACK: P/N #720-0144)
- 5 gallon bucket
- Spray Bottle
- Microfiber Towels
- Cleaning brushes
- Glass Cleaner
- Cleaning/Sanitary Gloves (Nitrile or similar)
- #2 Phillips Screwdriver
- 1 Liter Container
- **OPTIONAL:** Sanitation Kit - (P/N #720-0169)
 - One sanitation kit can clean up to 10 Bevi machines. The kit includes the following: -1x collapsible bucket, -12x microfiber towels, -1x spray bottle, -10x chlorine based sanitizer packets, -1x compressed air duster, and -3x cleaning brushes.
 - You will still need the V1.5 Flavor Line Cleaning Manifold, and glass cleaner separately.

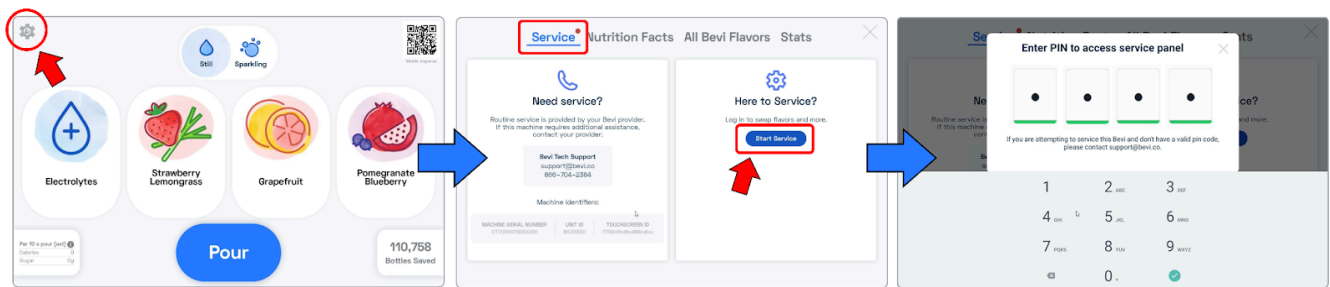
i Note: If a Flavor Line Cleaning Manifold (P/N #720-0231) is not on-hand, the flavor lines can still be sanitized individually, one-at-a-time. However, we strongly recommend saving time by using the cleaning manifold/sanitation tool to allow all 4 lines to be sanitized at once.

Task 1 - Prepare the Sanitization solution

1. Before starting, put on sanitary gloves.
2. In the 5-gallon bucket, prepare the chlorine-based sanitizer solution.
 - Fill the bucket with 3 gallons of hot water.
 - Dissolve one 1-oz. packet of Chlorine Sanitizer in the hot water.
3. Once dissolved, dip your spray bottle into the bucket to fill the bottle.
 - This will be used to clean various areas of the Bevi.
 - Leave the remaining sanitizer in the bucket until finished as you will use this to soak certain parts of the Bevi.

Task 2: Sanitize Flavor lines

1. On the screen, enter the Service Panel.
 - Touch the Service icon, then "Start Service", and enter PIN code: "1986"



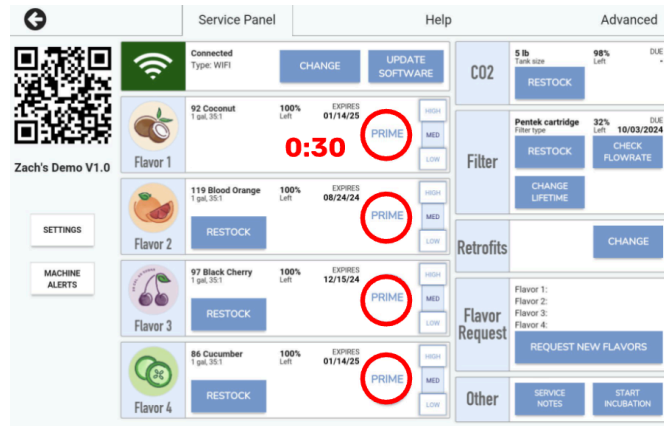
2. Disconnect all 4 flavor connectors from the flavor boxes.
 - Leave the flavor boxes in their respective slots to avoid reinstalling them incorrectly.
3. Disconnect each flavor connector from the flavor lines.
 - Disconnect the push-to-connect fittings on the connectors from the 1/4" tubing.



4. Place all 4 flavor connectors into the bucket of sanitizer solution.
 - Allow the flavor connectors to soak in the solution for a minimum of 1 minute.
 - While flavor connectors soak, use a cleaning brush to thoroughly clean each connector.



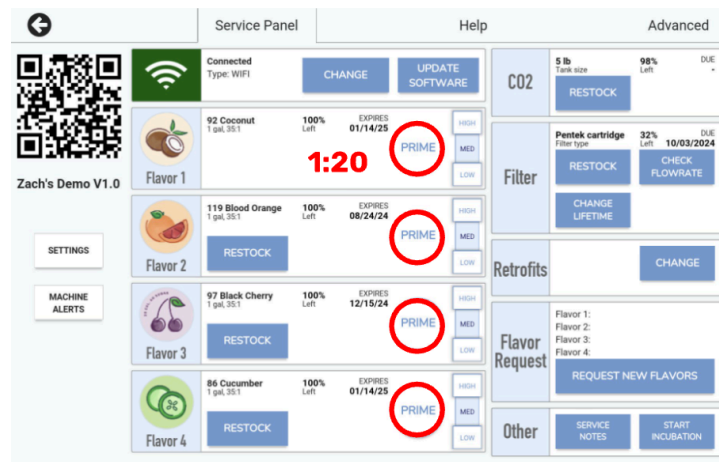
5. Connect the Flavor Line Cleaning Manifold to each of the flavor lines.
 - Ensure the 1/4" flavor line is fully seated into the push-to-connect fittings.
 - Place the open ends of the Flavor Line Cleaning Manifold tubing into the bucket with sanitizer solution.
6. From the Service Panel screen, prime each flavor line with sanitizer solution.
 - Press and hold the "Prime" button for 30 seconds for each flavor.
 - Allow sanitizer solution to sit in the flavor lines for a minimum of 2 minutes.



7. While waiting for flavor lines to sit with sanitizer solution, remove the drip tray from the front of the head unit.
 1. Bring to nearest sink and dump out any excess liquid.
 2. Disassemble the drip tray by removing the metal grate.
 3. Place drip tray components into the bucket with sanitizer solution.
 - Allow to soak in solution for a minimum of 1 minute.



8. Remove the open end of the Flavor Line Cleaning Manifold tubing from the bucket of sanitizer solution.
 - Allow any excess fluid to drain into the bucket.
9. Remove flavor connectors and drip tray from the bucket.
 - Thoroughly rinse all components with hot water.
 - Thoroughly scrub and clean the drip tray.
10. Empty out the bucket of sanitizer solution.
 - Thoroughly rinse any remaining sanitizer solution out.
 - Refill the bucket with clean, hot water.
11. Place the Flavor Line Cleaning Manifold tubes into the bucket with clean, hot water.
 - While holding a container under the nozzle prime all 4 flavor lines for **1 minute and 20 seconds each** to thoroughly flush with hot water.



12. Disconnect the Flavor Line Cleaning Manifold, and reconnect all 4 flavor connectors to the flavor lines.
 - Ensure the 1/4" flavor tubing is fully seated into the push-to-connect fittings.



12. Reconnect each connector to its associated flavor box.

- Ensure that each line is connected to the correct flavor.



14. Prime all the flavors.

- While holding a container under the nozzle, prime all flavor lines for **15 seconds each** to evacuate any remaining clean water and prime with flavor concentrate.

Service Panel		Help		Advanced		
 SETTINGS MACHINE ALERTS	Connected Type: WIFI CHANGE UPDATE SOFTWARE	CO2 5 lb Tank size 98% Left DUE - RESTOCK		Filter Pentek cartridge 32% Left 10/03/2024 DUE RESTOCK CHECK FLOWRATE CHANGE LIFETIME		
	Flavor 1 92 Coconut 1 gal, 35.1 100% Left EXPIRES 01/14/25 0:15 PRIME	Flavor 2 119 Blood Orange 1 gal, 35.1 100% Left EXPIRES 08/24/24 RESTOCK PRIME		Retrofits CHANGE		Flavor Request Flavor 1: Flavor 2: Flavor 3: Flavor 4: REQUEST NEW FLAVORS
	Flavor 3 97 Black Cherry 1 gal, 35.1 100% Left EXPIRES 12/15/24 RESTOCK PRIME	Flavor 4 86 Cucumber 1 gal, 35.1 100% Left EXPIRES 01/14/25 RESTOCK PRIME		Other SERVICE NOTES START INCUBATION		

Task 3: Ensure the Ice Bank is full

1. Turn off the water supply to the Bevi machine.
2. Press the back arrow at the top left corner of the Service Panel
3. Dispense Still water to depressurize the water line.
4. Remove the open end of the overflow tube from the clips on the front of the chiller and drain any water that is in the tube.
 - Once drained, you can remove the overflow tube from the chiller to thoroughly rinse it out.
 - Reinstall the overflow tube.
5. Connect water supply to the ice bank fill on the chiller.
 - **For newer Front Connection style chillers:** (All inputs and outputs located on the front):
 - Disconnect the *water in* line, and transfer over to the *ice bank fill* fitting.
 - **For older Top Connection chillers** (Outputs coming from the top of the chiller):
 - The *water in* and *ice bank fill* connections are on the back of the chiller.
 - Carefully slide the chiller and tray out of the cabinet and place on the floor.
 - *If there is enough space in the cabinet, you may be able to carefully rotate the chiller to access the fittings on the back.*
 - Disconnect the *water in* tube, and transfer over to the ice bank fill fitting.
6. With the open end of the overflow tube draining straight down into a bucket or container, turn on the water supply to begin topping off the ice bank.
 - Fill the ice bank until water begins to flow from the overflow tube.
 - As soon as water is flowing from the tube, turn off the water supply.
 - Allow any excess water to drain from the tube, and resecure the open end of the tube into the clips.
 - Disconnect the water line from the *ice bank fill*, and reconnect to the *water in* fitting.
 - If removed, reinstall the chiller into the cabinet.

Task 4: Leak Inspection

Inspect the water path for any signs of leakage.

1. Visually inspect all tubing connections for signs of leakage, kinks, or damage.
2. Ensure all tubing connections are fully seated in their push-to-connect fittings.
3. Key areas to inspect include:
 - Water supply connection to the back of the Bevi.
 - Water Block
 - Filter Housing
 - Backflow Preventer
 - Water Pressure Regulator
 - Leak Detector
 - Chiller inputs and outputs

- Dispense solenoids and nozzle
- Drips from nozzle

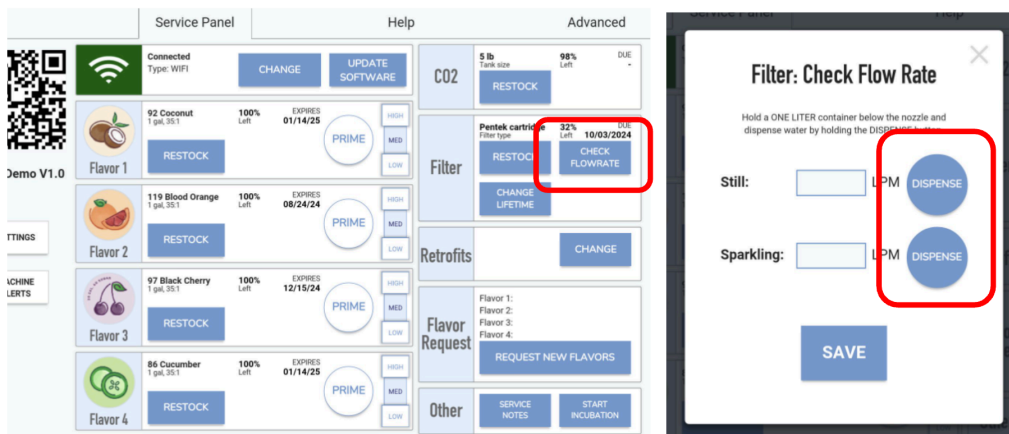
Task 5: Functionality Test

1. Check CO2 Pressure Regulator set point.
 - The CO2 regulator should be set to 6 bar.



2. Record Flow Rates for Still and Sparkling Dispense

- From the Service Panel in the Filter section, touch "Check Flow Rate"
- Place a 1L container under the nozzle.
- Record flow rates for both Still and Sparkling dispenses. Target acceptable flow rates are above 1.8 L/min for still dispenses, and 3.5 L/min for sparkling dispenses.
 - If Still dispense flow rate is **below 1.8L/min** during Still dispense, **check filter** inventory, as this could indicate that it needs to be replaced.
 - Adjust Sparkling Water Flow Compensator and recheck until Sparkling flow rate is between 3–3.5 LPM.



3. Complete a full functionality test of all drink options.

- Exit the service panel to the main dispense screen.
- Test both Cold and Sparkling dispense.
 - Ensure each drink selection has an adequate flow rate.
 - Ensure water stream dispenses straight down into container

- Test Sparkling water for adequate carbonation.
- Test all flavors to ensure they are dispensing properly.

Task 6: Clean inside the cabinet.

1. Using a spray bottle filled with sanitizer solution and a microfiber towel, thoroughly clean the inside of the cabinet.
 - Clean any flavor that has dripped or leaked inside the cabinet
 - Clean outside of chiller and the chiller tray.
 - Clean out any dirt or debris that has collected in the cabinet.



Task 7: Clean the Head Unit

1. SPRAY/WIPE DISPENSE AREA

- Spray down the dispense area with sanitizer and wipe clean with a microfiber towel.
- Once the dispense area is clean, reinstall the drip tray.

2. WIPE DOWN HEAD UNIT

- Thoroughly wipe down the entire outside of the head unit.
- Clean any water or flavor concentrate that has collected around the base of the head unit.

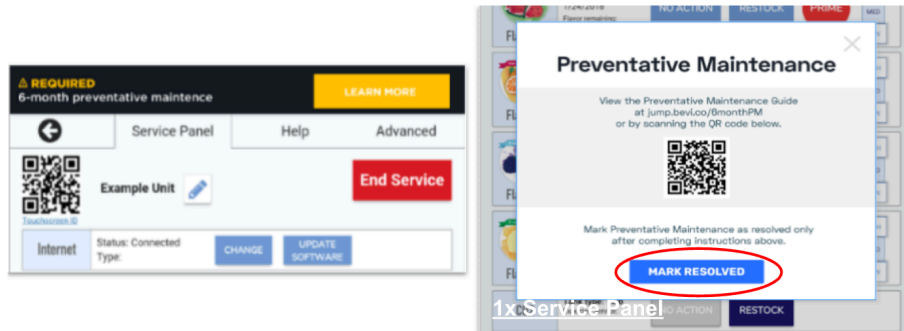
3. CLEAN TOUCHSCREEN

- Using glass cleaner and a clean microfiber towel, wipe down the touchscreen to remove any residue and fingerprints.



Task 8: Log any additional service completed.

1. Clear the 6 Month Preventative Maintenance Alert in the Service Panel.
 - Mark the alert as resolved.
 - Enter initials and save.



1x Series and Countertop Service Panel shown

2. If flavors and enhancements, CO2 tank, or Filter need to be replaced during service, ensure they are logged appropriately.
 - [How to Swap Flavor & Enhancement Boxes in The Countertop](#)
 - [How to Swap the CO2 Tank in The Countertop](#)
 - [How to Swap the Filter in The Countertop](#)