



# TAYHR

## Operators Manual



MODEL:  
HRF2-0

**Hydra Rinse<sup>®</sup> Cleaning and Sanitizing System**  
*for Soft Serve Ice Cream Machines*

**HYDRA RINSE<sup>®</sup>**  
CLEANS SIMPLE. SAFE. QUICK.

**Complete for service reference information regarding your Hydra Rinse® product:**

**Model Number:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Soft Serve Machine Model Number:** \_\_\_\_\_

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## TAYHR

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## Section 1:

The information provided is to ensure that your **TAYHR** meets factory tested Performance.

### Requirements



No additional tools or fasteners are required for proper mounting to the soft serve machine; attaching features are all inclusive.

For the **HRWAND128 "WSF128-169 Portable Wandstation"**: Depending on where the location of the "MOUNTING BRACKET" is installed e.g. concrete/drywall, etc., anchor bolts (**not included**) should be capable of supporting a minimum of 50 lbs. (Max screw diameter 3/16" actual size: 0.1875" )

Care should be taken when installing your **TAYHR** to ensure proper performance and operation.

- Only **TAYHR** trained personnel should install and operate this device.
- Only Authorized **TAYHR** service personnel should make any necessary repairs

**Note:** *TAYHR is engineered to work exclusively with LEXX™ Liquid Sanitizer and Cleaner Concentrate.*

### Protective Measures



Never submerge the Pro-control into any liquid. This product was manufactured and designed to meet IP65 standards:

- 6: Totally protected from dust contaminates.
- 5: Protected against low pressure jetting from water in all directions, limited ingress permitted.

## Installation Guidelines

### Site Pre-requisite



Water supply must be >50 PSI, capable of flowing a minimum of 4.5 GPM, having a sanitary pH value of ~7.0-8.0.



We also recommend using a **Water Softener** to minimize hard water impact on the entire Hydra Rinse® Eco System.

### Water Connection



Recommended outlet water temperature 110°F (43.3°C) but less than 120°F (48.9°C); Default: 112.5°F (44.7°C).

**Note:** No more than 130°F (54.4°C). Damage will occur to the Pro-control unit.

A backflow prevention device is required (**Not Included**) for the inlet water connection. Refer to applicable National, Federal, State and local codes.

### Specific State Requirements:

**CA Code:** (Backflow Prevention, RPP)  
Installed Backflow prevention device must meet or exceed specifications of Watts 9D Dual Check Valve(s) with intermediate Atmospheric Vent.

## Section 2:

## Operator Introduction

The following Hydra Rinse® product: **TAYHR** has been carefully engineered and manufactured to give you consistent operation.

### To the Operator

Careful maintenance and operation of this unit will ensure product quality and consistent performance. The **TAYHR** will require frequent cleaning of the unit itself. Please take care in understanding the outlined procedures in this manual.

### Important Messages



For optimal results, follow the cleaning and sanitizing procedures for both Sections 12 and 13 without "**Interruption**".

Using Hydra Rinse® does not eliminate the present concerns associated with manual cleaning and sanitizing procedures:

Soft serve machines must never be placed in "**Auto Mode**" in place of "**Wash Mode**" for any type of cleaning and sanitizing process. When the freezing barrel(s) become filled with cleaning and/or sanitizing solution as a replacement for product mix, permeant damage can and most likely will occur to the freezing cylinders if the solution is allowed to freeze, causing the soft serve machine to become inoperable. So when asked to place the machine into "**Wash Mode**" during the Hydra Rinse® process, be sure to never select "**Auto Mode**".

### State Considerations:

(**Included**) with every **TAYHR** is a LEXX™ pH Test Strip Kit. The test strip is used for measuring the acceptable range of pH for proper sanitization (strip should indicate less than 3.5pH).

For States requiring a total citric acid concentration (grams/Liter) semi-quantitative measurement (**Sold separately**). Use QUANTOFIX® Total acid part no. 91353 (Strip should indicate between 2.0-2.5 g/L)

**Note:** *Warranty is valid as long as authorized TAYHR parts are acquired from an authorized TAYHR Distributor/Reseller along with service work being performed by an authorized TAYHR service technician. Hydra Rinse® reserves any right to deny warranty claims on device or parts if unofficial TAYHR components were installed in the unit. This also applies to any modifications that fall out of the scope of factory recommendations, apparent abuse or neglect.*

**Note:** *TAYHR is under continuous research and engineering; any improvements to our product will lead to information changes within this manual and are subject to change without notice ([www.hydrarinse.com](http://www.hydrarinse.com)).*



### Battery Disposal:

Hydra Rinse® is powered by 3 C Dry Cell Batteries

- **Do Not** place in fire or incinerator.
- **Do Not** dispose in refuse.
- **Do** remember to recycle in accordance with local regulations.



## Section 3:

## Safety



Implementation with any one of our products requires a thorough understanding of factory recommendations; complete knowledge of this Operators Manual is recommended.

### Important Message



Failures to adhere to the listed safety precautions may result in severe personal injury or even death. Personal, unauthorized service or repairs to this unit may result in inadvertent damages, and excessive service repair expense.

### Visual Inspection



As a good practice, please take time to periodically inspect components for unforeseeable issues that may arise due to wear or damage (e.g. Water lines, supply hoses). Hoses can be an obstacle resulting in tripping and/or falling hazards that result in injury. Always work carefully around hoses avoiding injury to anyone within direct and/or indirect contact.

Water can wreak havoc with compromised systems, especially with unprotected surroundings like electrical receptacles that are unprotected by ground fault circuit interruption (GFCI). Worn out extension cords can lead to electrical shock when exposed to water.

### Water/ Temperature



Do not operate the **TAYHR** with water temperatures above 130°F (54.4°C).

### Batteries



The Pro-control is designed for non-rechargeable batteries. Regular "C DRY CELL BATTERIES" can be exposed to some water for a short period of time: If this is the case, make sure batteries are completely dry before inserting into the Pro-control Battery Case.

Never change or remove the batteries when water is present. Find a dry, clean area when replacing batteries. Since the Pro-control is always around water, never substitute "DRY CELL BATTERIES" for any rechargeable batteries i.e. li-ion; use of Professional Alkaline Batteries is suggested.

If water enters into the Pro-control Housing, discontinue usage immediately. Allow unit to air dry for 2 to 3 hours. If unit fails to operate correctly, replacement will be required; this failure is not covered under warranty.

### HRWAND128 "WSF128-169 Portable Wandstation"

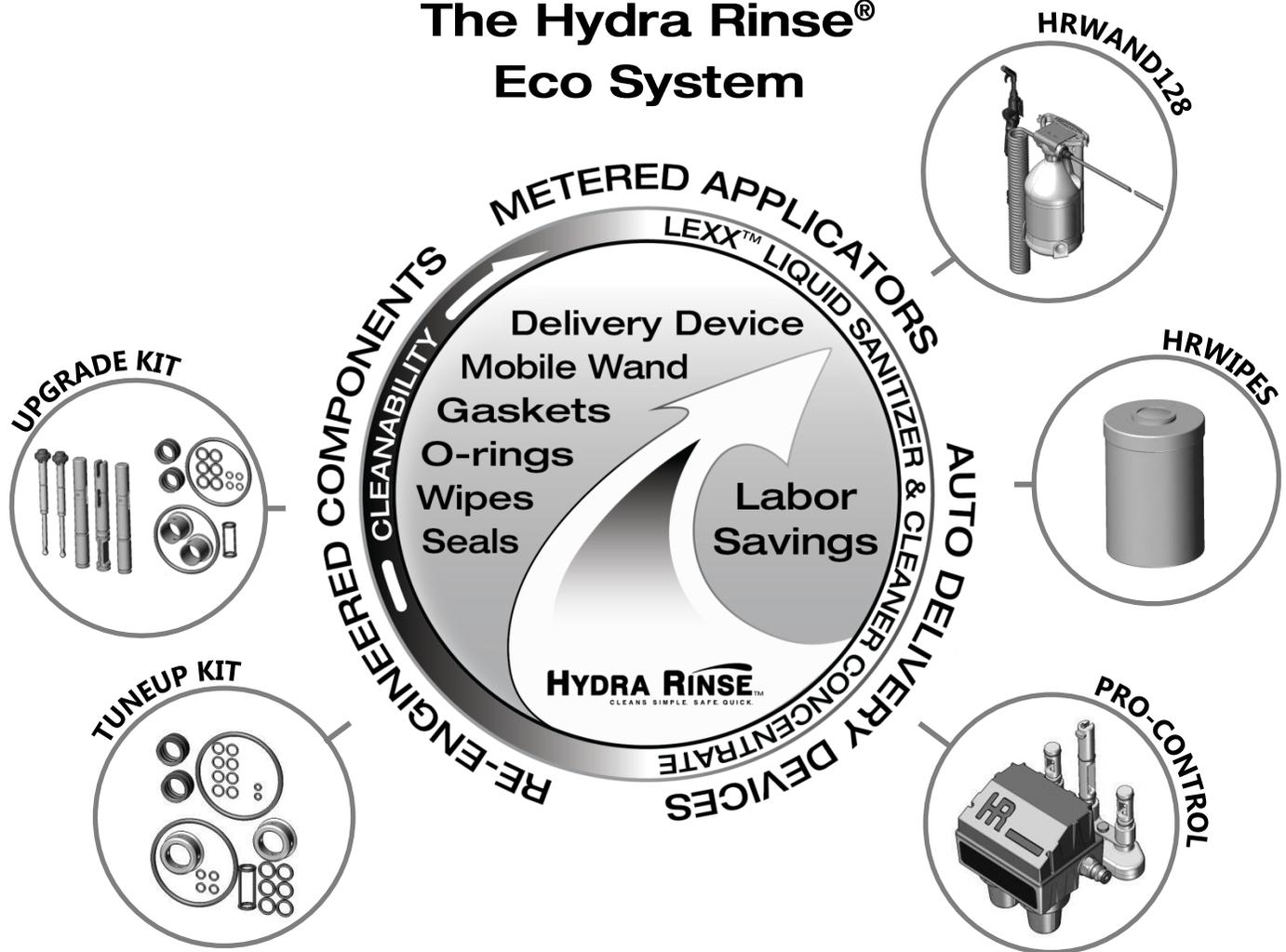
Never directly point the wand at anyone, for any reason. Never insert the Wand Tip into any orifice of any food dispensing device while beaters are in motion and/or electrically powered food equipment that may allow access to electrical circuitry/ components. When possible, always power off equipment before servicing to avoid electrocution/ damage to device.

# Section 4: Product Introduction

The Hydra Rinse® Eco System is comprised of a plurality of Hydra Rinse® products designed to work exclusively with ProNatural® Brands naturally derived LEXX™ Liquid Sanitizer and Cleaner Concentrate (LEXX™). The Hydra Rinse® Eco System was designed for cleaning food dispensing equipment i.e. soft serve ice cream machines.

When you bring more components of The Hydra Rinse® Eco System into your cleaning process, the more time and money you begin to save while promoting a standardized cleaning solution for end users.

## The Hydra Rinse® Eco System



Ask your participating Dealer for more information about Hydra Rinse® products and their applications.

## Section 5:

## User Interface 1 of 2



### ① The “RESET-CUPS-PROGRAM” button functionality:

- Reset the Pro-control processor/Read Firmware version
- Register cleaning/sanitizing cycles
- Read number of cleaning/sanitizing cycles available

### ② The “ONE TOUCH” button functionality:

- Initialize cleaning/sanitizing cycles
- Conclude cleaning/sanitizing cycle
- Self-clean mode when used simultaneously with the “PLAY/PAUSE” button

### ③ The “STATUS INDICATORS” LEDs:

- Power On/Cycle initiated
- Specific patterns of the cycles development
- Firmware Version
- Cycle paused
- Battery Low/Replacement
- Errors
- Number of registered cleaning/sanitizing cycles
- Cycle complete

### ④ The “PLAY/PAUSE” button functionality:

- Cancel initiated cleaning/sanitizing cycle
- Pause/Resume cleaning/sanitizing cycle
- Self-clean mode when used simultaneously with the “ONE TOUCH” button

## Section 5:

## User Interface 2 of 2

An audible “BEEP” may also accompany many of the Status Indicator LED patterns. Audible sounds indicate to the end users that some kind of action may need to be taken e.g. place soft serve machine in “WASH MODE”, pause cycle for full teardown of the soft serve machine, batteries need to be replaced, some error needs to be resolved before operations can continue.

Section 16: “Pro-control LEDs” includes a table that breaks down the different patterns of the Status Indicator LEDs, along with descriptions and specific actions that may be required by the end user.

A unique function of the Status Indicators helps with registering/reading a “TOKEN TAG”. The Status Indicators will “BLINK” out the number of cleaning/sanitizing cycles stored inside the Pro-control when enabled.

For instance, the “GREEN LED” will represent the hundredths place, the “YELLOW LED” will represent the tenths place and the “RED LED” will represent the ones place (*e.g. 136 stored cycles is represented with 1 Green blink, 3 Yellow blinks and 6 Red blinks, indicating 136 available cycles are stored inside the unit.*)

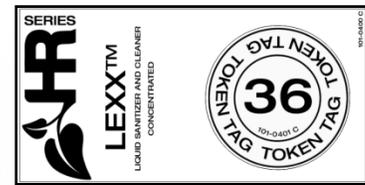
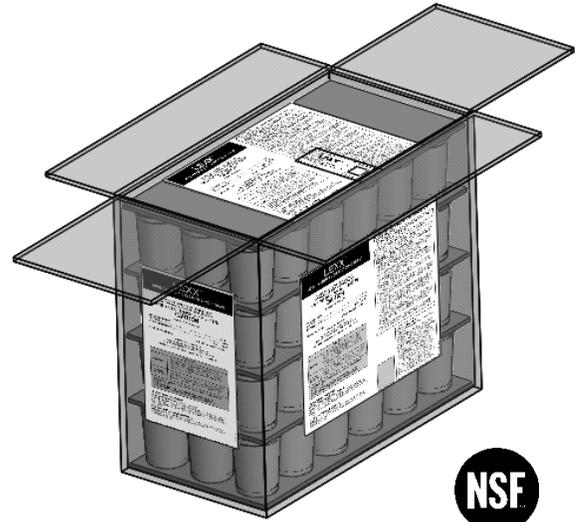


## Section 6: LEXX™ Cups and Gallon Concentrate

“LEXX™ Liquid Sanitizer and Cleaner Concentrate” is the steam engine behind the Hydra Rinse® Process. It’s naturally derived ingredient provides for incredible efficiency, it also has no negative impact on product mix or residual taste when used as directed. Not only is it tasteless, it doesn’t require rinsing after application. LEXX’s ability to remove and prevent milkstone will be evident with every application.

The Hydra Rinse® System requires two different products of the same formulation. The “LEXX™ CUPS”, which come 72 per box provide for 36 automated cleaning cycles; one cup for cleaning and one cup for sanitizing.

Within the box of “LEXX™ CUPS” is a 36 cycle “TOKEN TAG”. You register the cups to the “Pro-control” using the included “TOKEN TAG”. This step ensures the Hydra Rinse® Process is using the specific sanitizer/cleaner it was created for; end user safety, cleaning and sanitizing results depend on LEXX™ Liquid Sanitizer and Cleaner Concentrate.



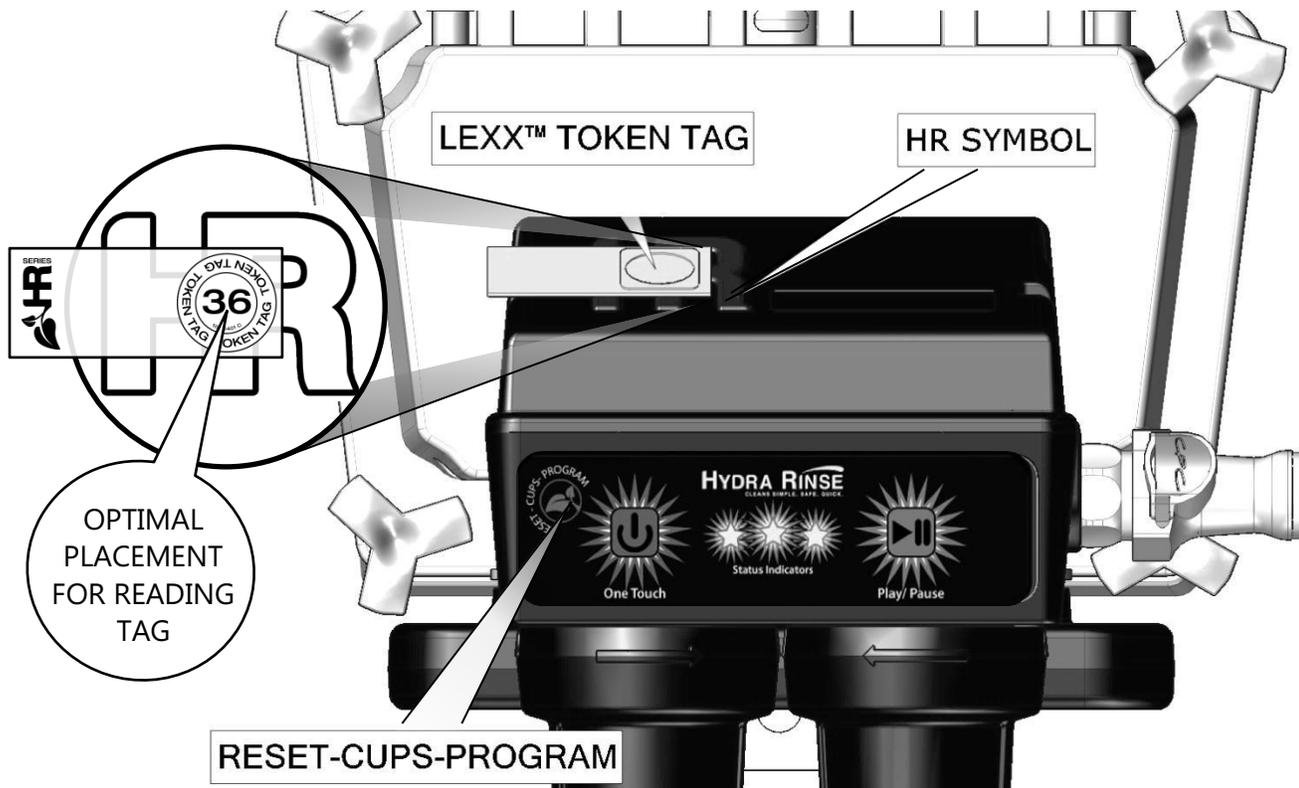
(Illustration of TOKEN TAG)

There is also the 1 gallon version of LEXX™ Liquid Sanitizer and Cleaner Concentrate. The 1 gallon container directly attaches to the HRWAND128 “WSF128-169 Portable Wandstation”.

The HRWAND128 will be used to perform many of the cleaning/sanitizing tasks within the Hydra Rinse® Process.



## Section 7: Registration of Token Tag



*(For reading out number of available cycles, use an old/previous registered "TOKEN TAG"!)*

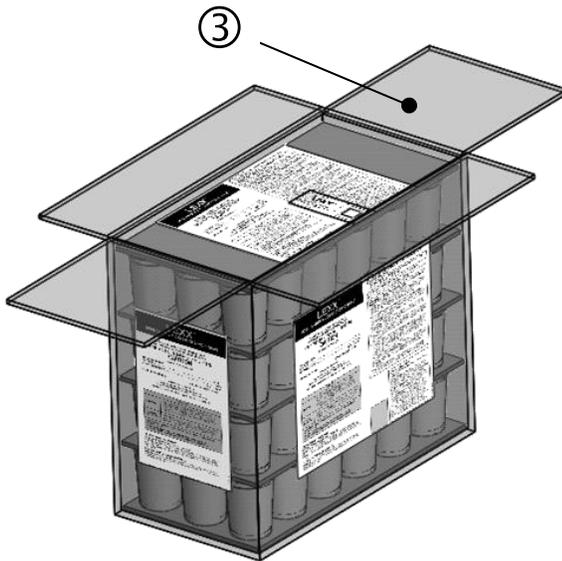
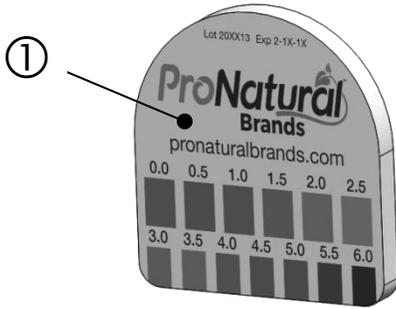
Before the Pro-control can be put into operation, first install batteries (**Section 17: Battery Replacement**), and Pro-control conditioning (**Section 20: Break-in Procedure for the Hydra Rinse® Pro-control**) followed by registration of the "TOKEN TAG". The "TOKEN TAG" can be found inside the box of HRLEXXCUPS72; more specifically it's directly attached to the LEXXTM Liquid Sanitizer and Cleaner Concentrate product insert card.

To register your new box of cups, hold the "TOKEN TAG" up against the "HR SYMBOL" located on the top cover of the Pro-control as illustrated; placing the portion of the Token Tag that contains the printed number of cycles up against the "HR SYMBOL" i.e. exactly in the center of the "HR SYMBOL" as illustrated.

While holding the "TOKEN TAG" in position, whether for registering or reading, press and then release the "RESET-CUPS-PROGRAM" button; the LEDs will begin to illuminate. Once the "TOKEN TAG" has been successfully registered a "BEEP" will be heard, followed by the "STATUS INDICATORS" blinking out the number of stored cycles within the Pro-control.

In order to conclude the "TOKEN TAG" registration process, once again press and then release the "RESET-CUPS-PROGRAM" button, but this time without the "TOKEN TAG" present. This will reset the Pro-control rendering it ready for use.

## Section 8: Referenced Components



IMAGES FOR ILLUSTRATION ONLY

Item:	Description:
01	LEXX™ pH TEST STRIPS (Included with Bundle)
02	HYDRA RINSE® WIPES
03	LEXX™ CUPS
04	LEXX™ Liquid Sanitizer and Cleaner Concentrate

## Section 9: Required Water and Drain Source

### WATER SOURCE:

It's important to have proper water pressure, water flow and water temperature (**Section 1: Installation Guidelines**). To ensure water temperature stays constant during the automated sequence, a "TEMPERATURE MIXING VALVE" (1) is recommended; must be installed in accordance with all applicable Local, State, National and Provincial Codes, Ordances, Regulations and Laws.

Once the "FITTING, Y-GHT SPLITTER" item (17) is snug fitted to the "TEMPERATURE MIXING VALVE" item (1), continue to rotate the female GHT fitting counter clockwise for an additional 90-110° to insure a good tight fit. Repeat the same process for installing both the "25 FOOT POLYURETHANE 3/8" O.D. WATER SUPPLY ASSEMBLY" item (16) and for the combined "5 FOOT HOSE ASSEMBLY/EXTENDED WATER SUPPLY HOSE" item (15).

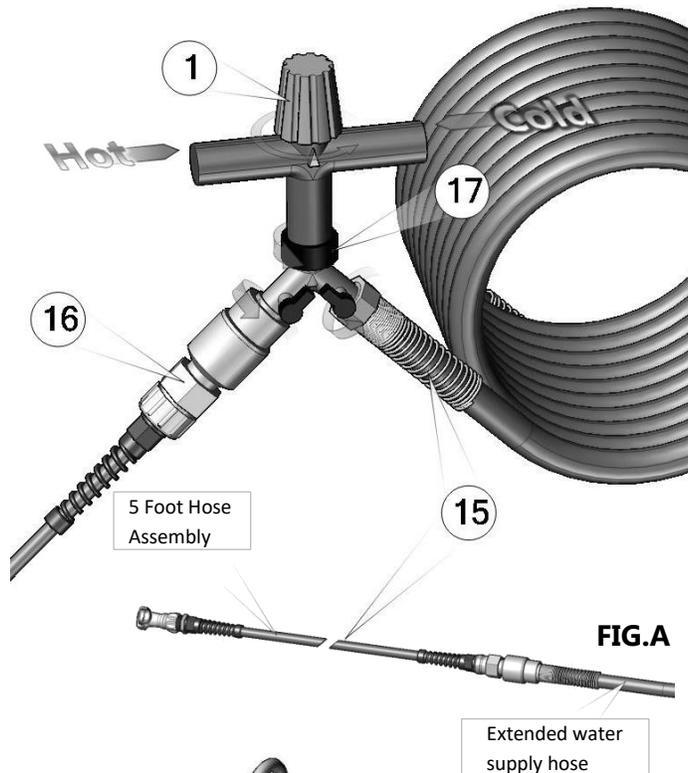


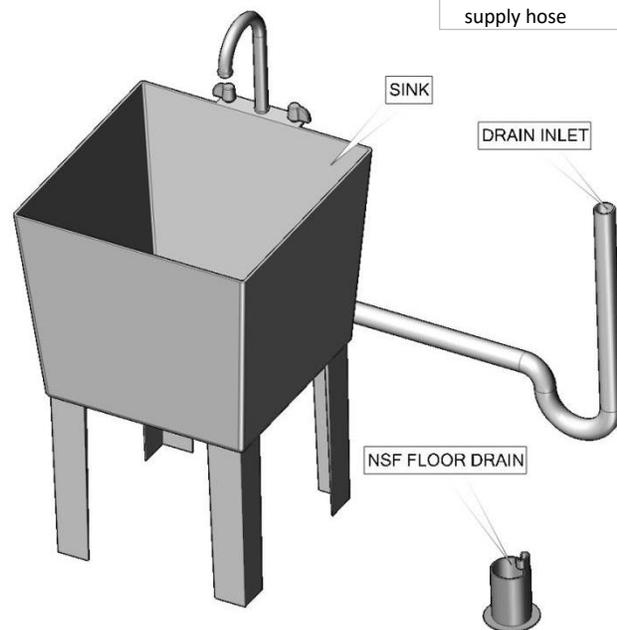
FIG.A

### DRAIN SOURCE:

There are three approved methods for waste discharge that flows from the "25' BYPASS SYSTEM DRAIN HOSE", which extends from the "BYPASS SYSTEM".

Unlike discharging waste through the "FREEZER DOOR" as in manual operations, the automated sequence of the Hydra Rinse® Process manages waste by removing it up through the food product mix inlet hole(s), completely opposite of traditional methods.

The uses of a Sink, Drain Inlet, or a NSF approved floor drain e.g. 1-½" above drain gate, are all valid options for the waste discharge.



( Image for illustration only ) FIG.B

## Section 10: WSF128-169 Portable Wandstation

### ○ MOUNTING BRACKET:

The "MOUNTING BRACKET" performs three simple features:

1. It provides a sturdy nesting place for the HRWAND128 "WSF128-169 PORTABLE WANDSTATION".
2. It's designed to be NSF compliant, meaning that it requires no tools for easy cleaning and removal for going mobile.
3. The lower hanging feature allows for easy stowing of the "POLYURETHANE 3/8" O.D. WATER SUPPLY HOSE"

**Note:** There are two mounting holes (Section 1: Installation Guidelines) 5 7/8" apart for securing to a vertically solid surface (anchor bolts sold separately).

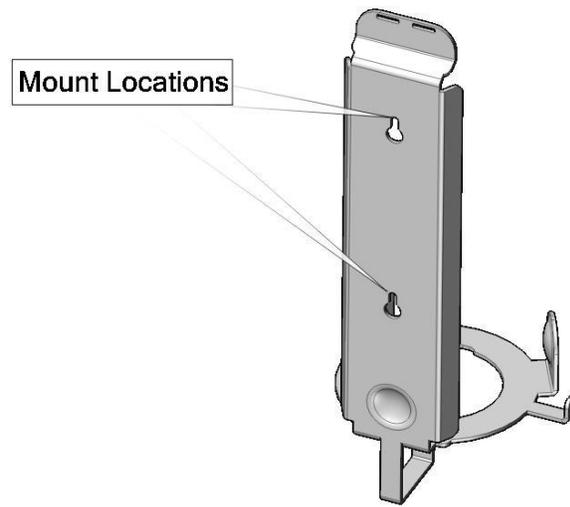


FIG.C

### ○ HARD NON-POROUS FOOD CONTACT SURFACES:

The HRWAND128 "WSF128-169 PORTABLE WANDSTATION" can be used on all hard non-porous food contact related surfaces of all soft serve equipment during the Hydra Rinse® Process. The Wandstation eliminates the need for manual mixing of sanitizer/cleaner solution.

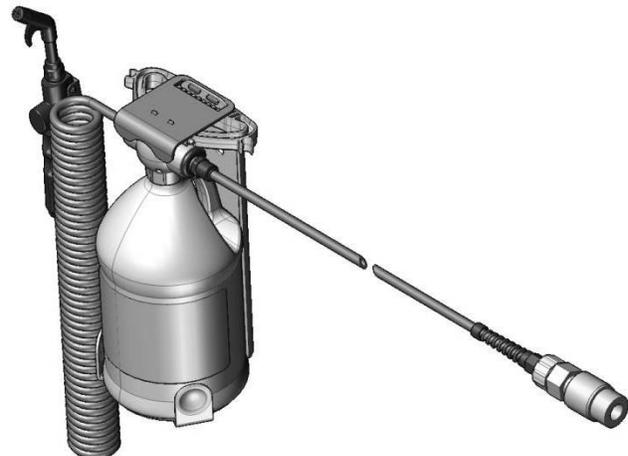


FIG.D

## Section 11:

## Upgrade Components

### UPGRADE COMPONENTS:

Each **TAYHR** variant comes with one Upgrade Kit. Be sure to upgrade every soft serve machine that is intended for cleaning with the Hydra Rinse® System ([www.hydrarinse.com](http://www.hydrarinse.com)). Hydra Rinse® upgraded components are specific for every **TAYHR** variant.

Installation of these upgrade components allows the Hydra Rinse® System to perform efficiently.

Food safe lube will no longer be applied to many of the illustrated components in **FIG.E**, with the exception to the machine "BEATER SHAFT".



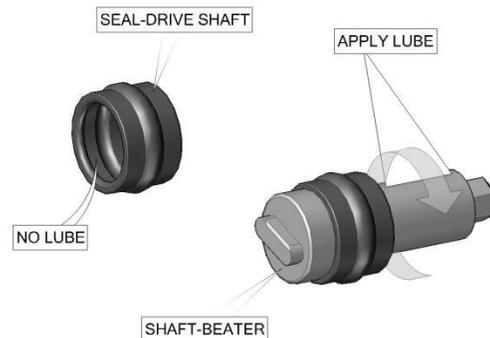
( Image for illustration only ) **FIG.E**

### MACHINE BEATER SHAFT:

As previously mentioned there will be no need for applying food safe lube directly to the upgraded Hydra Rinse® "BEATER SHAFT SEAL"; after cleaning "BEATER SHAFT", simply install the "BEATER SHAFT SEAL" as is.

But in order to maintain machine performance of the "BEATER SHAFT" itself, food safe lube will be required on the metal shaft as illustrated in **FIG.F**. This will ensure machine performance, while eliminating direct application of lube to your upgraded Hydra Rinse® "BEATER SHAFT SEAL".

**NOTE:** We recommend using "TAYLOR LUBE HP" for longer life and superior performance.



( Image for illustration only ) **FIG.F**

## Section 12: NSF Certified Hydra Rinse® Process

- Step 1:** Review Section 14: "Details of the Hydra Rinse® Process" before referencing this document.
- Step 2:** Place machine in "Standby Mode". Wait approximately 4 to 5 hours for product to reach temperature >30°F (-1.1°C). Take machine out of "Standby" and de-activate "Mix Refrigeration Control". Prepare utility items e.g. buckets, brushes, etc.
- Step 3:** Begin filling first open bay of a "two bay catch bucket" with ~2 US gallons of warm water 112.5°F (44.7°C), or LEXX™ solution.
- Step 4:** Remove product mix and mix tank(s); if there is a top cover(s), clean/sanitize using wand solution, wipes and/or towels (place on sanitized surface). Move the "two bay catch bucket" into lower cabinet; place end of suction tube/adaptor(s) into empty bay.
- Step 5:** Turn on pump(s) and place machine in "Wash mode". Drain product mix from soft serve machine into a sanitized bucket if intended for re-run (immediately refrigerate).
- Step 6:** Carefully open prime plug(s) to release pressure (leave open). Now move ends of suction tube/adaptor(s) into solution bay. Allow pump(s) to pull solution from the "two bay catch bucket". Fill freezer barrel(s) until discharge from the prime plug(s) occurs. Close prime plug(s). Place machine in "Wash mode" for each freezer barrel and let agitate for 2 minutes; drain freezer barrel(s). Repeat **Step 6** if removing frozen product mix or >10% fat content. De-activate the pump(s), but leave machine in "Wash mode".
- Step 7:** Slowly relieve pressure from freezer barrel(s) and then remove draw valve(s) from freezer door; flush draw valve port(s) with wand. Remove prime plug(s), rinse and then re-install them. Allow wand to replenish solution bay (~2 US gallons of LEXX™ solution).
- Step 8:** Wipe clean all exposed bottom surfaces of freezer door using wipes and/or towels. Install the Pro-control, and engage the Keeper Switch to secure Pro-control in place.
- Step 9:** Wet the Quick Connect on either the Pro-control or on the water supply hose with wand solution and/or wipes.
- Step 10:** Connect water supply to the Pro-control, and insert new LEXX™ cups into the Cleaner and Sanitizer Cup Housings; ensure that the Token Tag is registered and water source is turned on; remember to turn off wand if solution bay is adequately filled.
- Step 11:** Disconnect the Product Mix level Sensor Housing(s) and place in the solution bay of the "two bay catch bucket".
- Step 12:** Disconnect the Product Mix Flare line(s) from the machine side, and position over the back/empty bay of the "two bay catch bucket".
- Step 13:** Disconnect the pressure Sensor Line(s) from the Pressure Sensor Housing(s). Re-purpose one line for two barrel machines by joining the two product mix pressure sensor outlets (machine side). Install magnetic splash guard if applicable.
- Step 14:** Connect the "Bypass system". Secure the bypass drain hose to one of the three acceptable drain sources.
- Step 15:** Review readiness check list. Press and then release the "ONE TOUCH" button to initialize the Pro-control cycle.
- Step 16:** Roughly 35 seconds and/or first sequential audible beeps from the Pro-control: Place soft serve machine into "Wash mode" for each freezer barrel. Turn on pump(s) and flush product mix delivery system until solution bay is at least 2/3 empty. Turn off pump(s).
- Step 17:** Begin removing any remaining components from the lower refrigeration compartment e.g. pump(s), etc. for mechanical scrubbing.
- Step 18:** Pause the Pro-control (~3.5 min. into cycle) when prompted (sequential audible beeps with all three LEDs Flashing). Take soft serve machine out of "Wash mode" for each freezer barrel; power off the soft serve machine. Disconnect the water supply hose, drain machine (Section 14 page 31) and then remove the Pro-control from the freezer door. Remove the freezer door and internal components of the soft serve machine for mechanical scrubbing; clean and then sanitize all components including all freezer door surfaces and freezer barrel surfaces; remember to mechanically scrub all product delivery lines, including those that extend from the freezer barrel(s) down to the lower refrigeration cabinet (you'll need to temporarily remove the bypass system). Clean all diaphragms. Remove the "two bay catch bucket" and discard any residual solution. Re-assemble the soft serve machine, and then re-connect the Pro-control, bypass system and water supply hose. Power up the soft serve machine. Press and release the "PLAY/PAUSE" button on the Pro-control to resume cycle. Place soft serve machine back into "Wash mode" for each freezer barrel.
- Step 19:** Clean and sanitize the mix tank(s) and whatever still needs cleaning while the Pro-control is completing its cycle.
- Step 20:** When the "GREEN LED" is steadily blinking, the Pro-control cycle is complete. Take machine out of "Wash Mode" for each freezer barrel. Place the sanitized "two bay catch bucket" under the Pro-control, remove the left cup housing; lift a prime plug to drain the sanitizing solution from machine (option to momentarily place machine back in "Wash Mode" to remove any residual sanitizing solution from freezer barrel(s)). Re-attach the left cup housing after draining is completed. Place "two bay catch bucket" with drained sanitizing solution back into lower cabinet (option to re-sanitize product mix delivery system with drained LEXX™ solution).
- Step 21:** Disengage the Keeper Switch, and remove the Pro-control. Remove bypass system and bucket from the lower cabinet. Give the lower refrigeration cabinet a good rinsing and wipe down. Connect the product mix flare line(s) from the pump(s) to the machine side.
- Step 22:** Wipe down soft serve machine outer shell with wipes and/or toweling. Replace the mix tank(s) and cover(s) if applicable. Check and clean all drip tray(s)/pan(s); remember to remove magnetic splash guard if applicable. Press and release the "PLAY/PAUSE" button.
- Step 23:** Reconnect the water supply hose to the Pro-control, and run "Self-clean Mode" while cleaning with wipes and/or towels (enter self-clean mode by holding down both the "ONE TOUCH" and the "PLAY/PAUSE" buttons simultaneously for 5 seconds).
- Step 24:** Sanitize the bypass tube(s), OEM barrel brushes and anything else used during this process with wand solution before stowing.
- Step 25:** When adding product mix, be sure to prime machine in accordance with manufacturer's instructions, and re-install mix tank cover(s) if applicable; place machine in "Auto Mode". If product mix is not being added back into the soft serve machine within 72 hrs following this process: Remove the freezer door and all internal components for air drying.

## Section 13: NSF Certified Flavor Change Process

- Step 1:** Review Section 14: "Details of the Hydra Rinse® Process" before referencing this document.
- Step 2:** Place machine in "Standby Mode". Wait approximately 4 to 5 hours for product to reach temperature >30°F (-1.1°C). Take machine out of "Standby" and de-activate "Mix Refrigeration Control". Prepare utility items e.g. buckets, brushes, etc.
- Step 3:** Begin filling first open bay of a "two bay catch bucket" with ~2 US gallons of warm water 112.5°F (44.7°C), or LEXX™ solution.
- Step 4:** Remove product mix and mix tank(s); if there is a top cover(s), clean/sanitize using wand solution, wipes and/or towels (place on sanitized surface). Move the "two bay catch bucket" into lower cabinet; place end of suction tube/adaptor(s) into empty bay.
- Step 5:** Turn on pump(s) and place machine in "Wash mode". Drain product mix from soft serve machine into a sanitized bucket if intended for re-run (immediately refrigerate).
- Step 6:** Carefully open prime plug(s) to release pressure (leave open). Now move ends of suction tube/adaptor(s) into solution bay. Allow pump(s) to pull solution from the "two bay catch bucket". Fill freezer barrel(s) until discharge from the prime plug(s) occurs. Close prime plug(s). Place machine in "Wash mode" for each freezer barrel and let agitate for 2 minutes; drain freezer barrel(s). Repeat **Step 6** if removing frozen product mix or >10% fat content. De-activate the pump(s), but leave machine in "Wash mode".
- Step 7:** Slowly relieve pressure from freezer barrel(s) and then remove draw valve(s) from freezer door; flush draw valve port(s) with wand. Remove prime plug(s), rinse and then re-install them. Allow wand to replenish solution bay (~2 US gallons of LEXX™ solution).
- Step 8:** Wipe clean all exposed bottom surfaces of freezer door using wipes and/or towels. Install the Pro-control, and engage the Keeper Switch to secure Pro-control in place.
- Step 9:** Wet the Quick Connect on either the Pro-control or on the water supply hose with wand solution and/or wipes.
- Step 10:** Connect water supply to the Pro-control, and insert new LEXX™ cups into the Cleaner and Sanitizer Cup Housings; ensure that the Token Tag is registered and water source is turned on; remember to turn off wand if solution bay is adequately filled.
- Step 11:** Disconnect the product mix level sensor housing(s) and place in the solution bay of the "two bay catch bucket".
- Step 12:** Disconnect the product mix flare line(s) from the machine side, and position over the back/empty bay of the "two bay catch bucket". Mechanically scrub product delivery lines that extend from the freezer barrel(s) down to the lower refrigeration cabinet when cleaning product mix with high fat content (10% or greater) and/or has added particulates.
- Step 13:** Disconnect the pressure sensor line(s) from the pressure sensor housing(s). Re-purpose one line for two barrel machines by joining the two product mix pressure sensor outlets (machine side). Install magnetic splash guard if applicable.
- Step 14:** Connect the "Bypass system". Secure the bypass drain hose to one of the three acceptable drain sources.
- Step 15:** Review readiness check list. Press and then release the "ONE TOUCH" button to initialize the Pro-control cycle.
- Step 16:** Roughly 35 seconds and/or first sequential audible beeps from the Pro-control: Place soft serve machine into "Wash mode" for each freezer barrel. Turn on pump(s) and flush product mix delivery system until solution bay is at least 2/3 empty. Turn off pump(s).
- Step 17:** If machine is equipped with piston pump(s): Remove the pump body valve, mix inlet elbow, black rubber poppet and spring for a thorough rinsing with the wand only; then re-assemble. Remove the check valve from the product mix adaptor(s) if applicable.
- Step 18:** Remove and empty the "two bay catch bucket"; clean and sanitize. Manually scrub clean and sanitize any components removed during **Step 7**. Clean and sanitize mix tank(s).
- Step 19:** When the "GREEN LED" is steadily blinking, the cycle is complete. Take machine out of "Wash Mode" for each freezer barrel. Place the sanitized "two bay catch bucket" under the Pro-control, remove left cup housing; lift a prime plug to drain the sanitizing solution from machine (option to momentarily place machine back in "Wash Mode" to remove any residual sanitizing solution from the freezer barrel(s)). Re-attach left cup housing after draining is completed. Place the "two bay catch bucket" back into lower cabinet. Reposition the product mix flare line(s) over the back/empty bay of the "two bay catch bucket". Disconnect water supply from the Pro-control, slide Keeper Switch back into the neutral position and remove the Pro-control from the freezer door.
- Step 20:** Activate pump(s) and flush the drained LEXX™ sanitizing solution through the lower product mix delivery system. Clean all Diaphragms according to manufactures recommendations.
- Step 21:** Pull prime plug(s) for thorough cleaning and sanitizing. Use wand solution, OEM barrel brushes, wipes and/or towels to mechanically scrub draw valve and prime plug port(s).
- Step 22:** Reinstall draw valve(s) and prime plug(s).
- Step 23:** Wipe down soft serve machine outer shell with wipes and/or toweling. Remove the "two bay catch bucket", rinse down and wipe the entire lower refrigeration cabinet. Return all hoses and mix tank(s) to their operational positions. Check and clean all drip tray(s)/pan(s). Remember to remove magnetic splash guard if applicable. Press and release the "PLAY/PAUSE" button.
- Step 24:** Reconnect Water Supply Hose to the Pro-control, and run "Self-clean Mode" while cleaning with wipes and/or towels (enter self-clean mode by holding down both the "ONE TOUCH" and the "PLAY/PAUSE" buttons simultaneously for 5 seconds).
- Step 25:** Sanitize bypass tube(s), OEM barrel brushes and anything else used during this process with wand solution before stowing.
- Step 26:** When adding product mix, be sure to prime machine in accordance with manufacturer's instructions, and re-install mix tank cover(s) if applicable; place machine in "Auto Mode". If product mix is not being added back into the soft serve machine within 72 hrs following this process: Remove the freezer door and all internal components for air drying.

## Section 14: Details of the Hydra Rinse® Process

### ○ PREPERATION OF UTILITY ITEMS:

It's always good practice to clean and sanitize all utility items like Waste catch buckets and OEM brushes before beginning the cleaning and sanitizing of the soft serve machine; use the "WSF128-169 PORTABLE WANDSTATION" (HRWAND128) and Hydra Rinse® Wipes for time savings and operator efficiency.

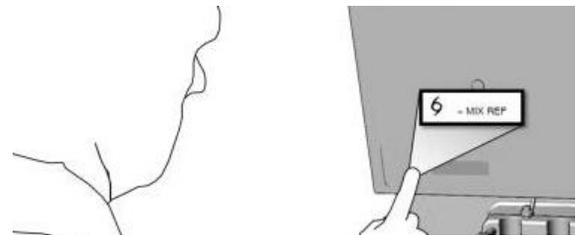


( Image for illustration only ) **FIG.1**

### ○ DISABLE AUTO MODE:

Allow the soft serve machine to be in "STANDBY" **FIG.2** for a minimum of 4 hours to optimize the volume of product mix recovery. This step will reduce the number of pre-rinse cycles required when compared to removing frozen product mix from the freezer barrel(s).

You can begin filling one side of a "TWO BAY CATCH BUCKET" (page 18) at this stage of the process with ~2 US gallons of warm water 112.5°F (44.7°C); use LEXX™ solution when removing frozen product mix from the freezer barrel(s).



( Image for illustration only ) **FIG.2**

Ensure that "AUTO MODE" is disabled for each freezer cylinder.

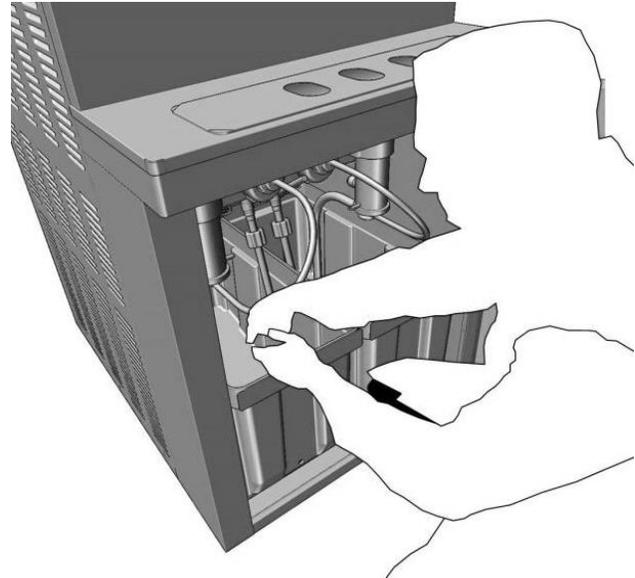
**Tip:** Lock the HRWAND128 Trigger in the dispensing position for automatic operation.

**Note:** Using the LEXX™ sanitizing and cleaning solution in place of warm water 112.5°F (44.7°C) will increase the proficiency associated with the removal of frozen product mix (also suggested for product mix with greater than or equal to 10% fat content).

## Section 14: Details of the Hydra Rinse® Process

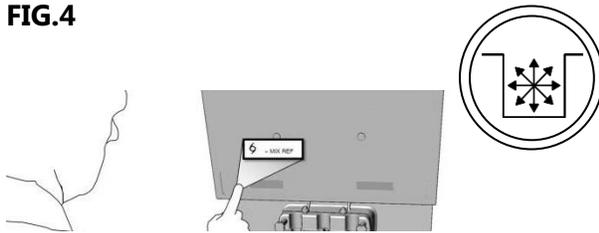
### ○ PREPPING LOWER CABINET:

If machine is configured to use product mix in bags instead of directly being added to the "MIX TANK(S)", disconnect "SUCTION TUBE/ADAPTOR(S)" **FIG.3**; immediately place product mix in refrigeration. Move the "SUCTION TUBE/ADAPTOR(S)" into the open bay of the "TWO BAY CATCH BUCKET", or a temporary sanitized catch bucket.



( Image for illustration only ) **FIG.3**

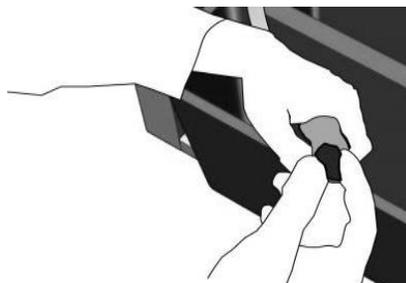
**Note:** Ensure that the "MIX REFRIGERATION CONTROL" is disabled **FIG.4**



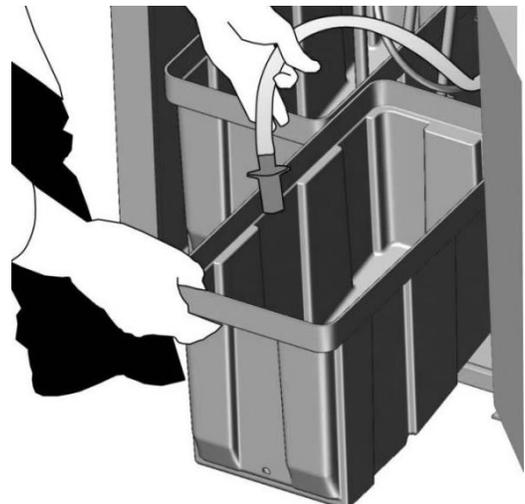
( Image for illustration only ) **FIG.4**

### ○ SUCTION TUBE INLET:

It's important that the "SUCTION TUBE INLET(S)" is unobstructed during the cleaning and sanitizing process. If the suction tube/adaptor(s) is equipped with a one way check valve **FIG.5**, leave it in place until instructed otherwise.



( Image for illustration only ) **FIG.5**



( Image for illustration only ) **FIG.6**

## Section 14: Details of the Hydra Rinse® Process

### ○ REMOVE PRODUCT FROM MACHINE:



It doesn't matter what type of soft serve machine it is i.e. single barrel or double barrel. Try to remove as much frozen/thawed product mix as possible; never attempt to use the Hydra Rinse® System with more than 75% frozen or thawed product mix present in the "FREEZER BARREL(S)"; use the "HRWAND128" and "HYDRA RINSE® WIPES" to clean and sanitizer all catch buckets and OEM brushes prior to product removal.



( Image for illustration only ) **FIG.7**

**Note:** If your machine is equipped with "MIX TANK COVER(S)", clean and sanitize prior to removing product and then place on a sanitized surface; this will allow enough time for air drying before re-assembly.

**Reminder:** If you haven't yet, you can begin adding warm water or LEXX™ solution to the "TWO BAY CATCH BUCKET" while draining product simultaneously to save time (page 18).

### ○ PRODUCT MIX RE-RUN:



Once product mix has been removed from the freezer barrel(s), immediately refrigerate.



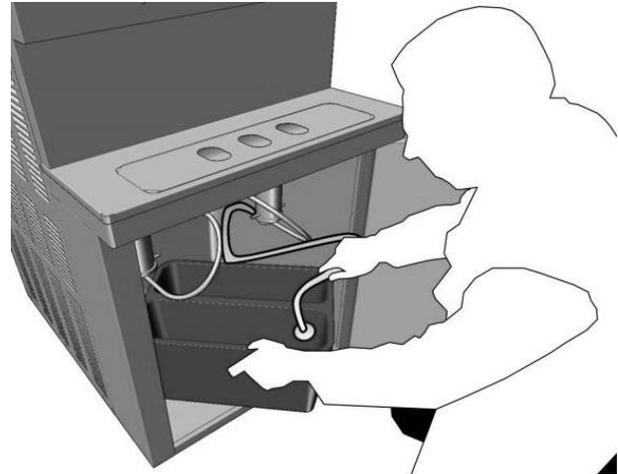
( Image for illustration only ) **FIG.8**

**Note:** Refer to State and local health codes for re-run permissibility.

## Section 14: Details of the Hydra Rinse® Process

### ○ TWO BAY CATCH BUCKET:

After removing the "MIX TANK(S)" from the lower refrigeration cabinet, replace them with a "TWO BAY CATCH BUCKET"; place the ends of the "SUCTION TUBE/ADAPTOR(S)" into the open/empty bay as illustrated **FIG.9**.

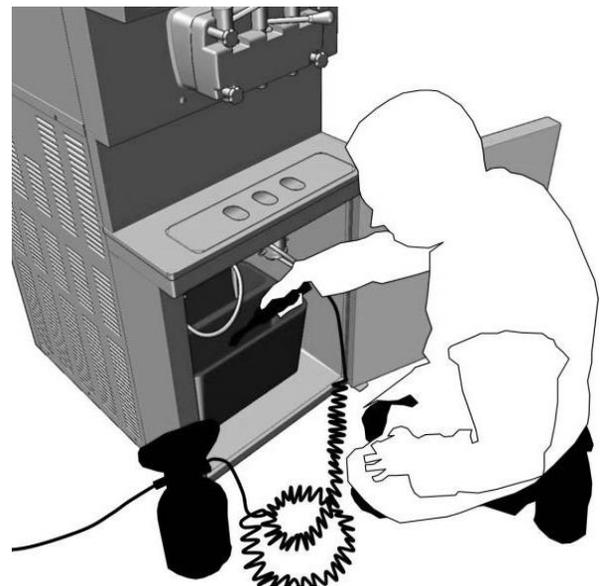


**NOTE:** Ensure catch bucket is cleaned and sanitized before use.

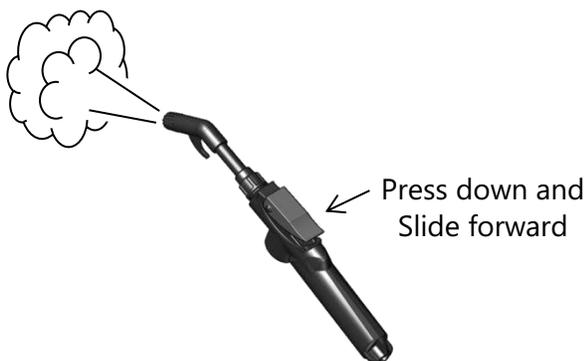
( Image for illustration only ) **FIG.9**

### ○ ADD WARM WATER OR LEXX SANITIZER/CLEANER:

Ensure an open bay of the "TWO BAY CATCH BUCKET" is filled with either ~2 US gallons of warm water 112.5°F (44.7°C), or LEXX™ solution **FIG.10**. The HRWAND128 has a locking feature on the trigger. Simply press down and then slide the trigger forward to temporarily lock the trigger into the dispensing position **FIG.11**. Allow LEXX™ to continue dispensing (dispense rate is ¼ US gallons per minute).



( Image for illustration only ) **FIG.10**



(Image for illustration only) **FIG.11**

## Section 14: Details of the Hydra Rinse® Process

### ○ PRE-RINSE FREEZER BARRELS:

Place a catch bucket underneath the "FREEZER DOOR".

Open the "PRIME PLUG(S)", and then activate the "PUMP(S)" to allow the solution to fill the "FREEZER BARREL(S)"; continue filling until you see visible discharge coming from the open "PRIME PLUG(S) PORT(S)".

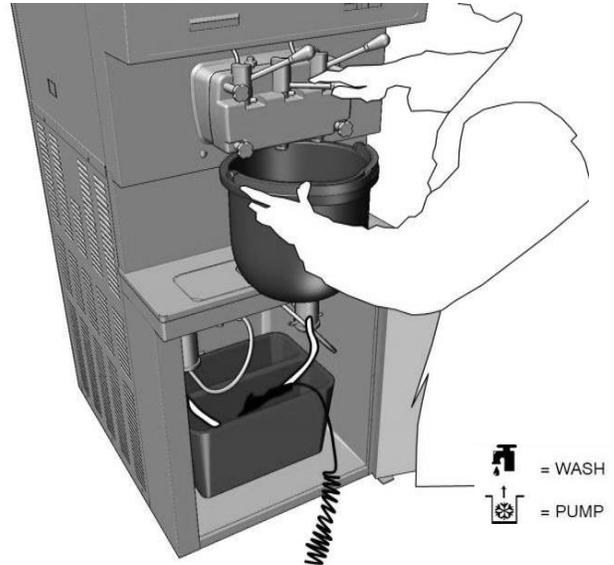
Close the "PRIME PLUG(S)" and immediately place machine in "WASH MODE" for each freezer barrel; ~2 minutes of agitation; allow the HRWAND128 to re-fill the two bay catch bucket **FIG.12**.

Next, drain the solution from the freezer barrel(s), while allowing a portion of discharge solution to flow through all "DRAW VALVE(S)".

After replenishing the "TWO BAY CATCH BUCKET" with LEXX™ solution (keep volume at ~2 US gallons), disengage the wand trigger to pause filling

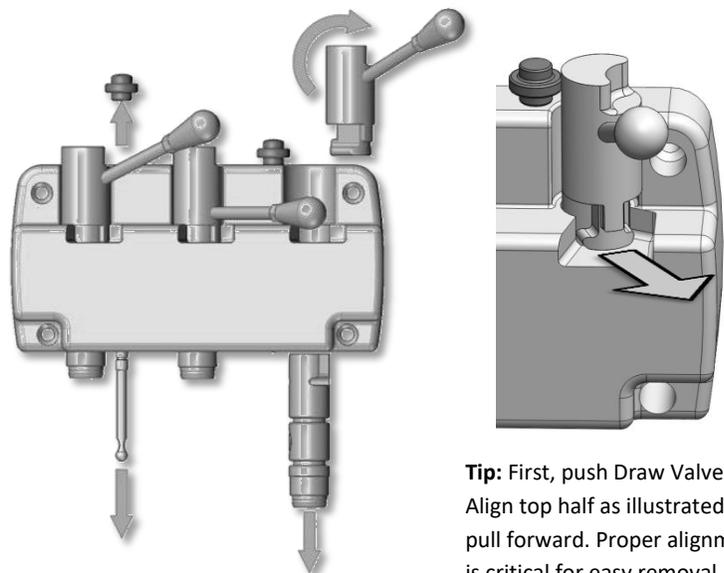
**Note:** Repeat this process one more time to adequately pre-rinse the "FREEZER BARREL(S)" if performing this process without allowing the machine to be in "STANDBY MODE" for a minimum of 4 hour, or product mix is greater than or equal to 10% fat content.

"DRAW VALVE(S)" and "PRIME PLUG(S)" have been re-designed to be lube-free **FIG.13**. Details can be found in the accompanying Upgrade Kit Manual.

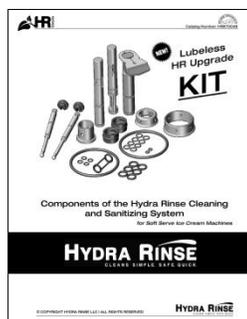


**Note:** Common practice is to carefully relieve pressure from the freezer barrel(s) using the "PRIME PLUG(S)" before engaging the "DRAW VALVE(S)" to minimize spray.

(Image for illustration only) **FIG.12**



**Tip:** First, push Draw Valve up. Align top half as illustrated and pull forward. Proper alignment is critical for easy removal.



← Flexible Prime Plug Variant

(Image for illustration only) **FIG.13**

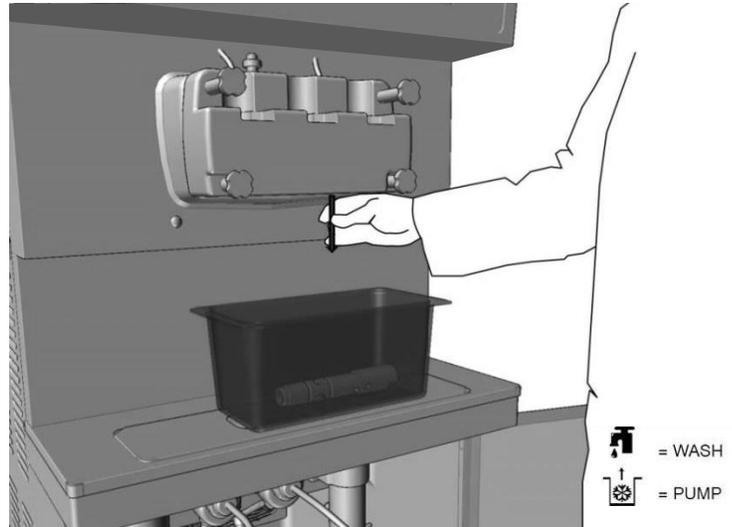
## Section 14: Details of the Hydra Rinse® Process

### ○ PREPARING FREEZER DOOR:

Turn off the "PUMP(S)", but leave the machine in "WASH MODE". Removing the "DRAW VALVE(S)", and the "PRIME PLUG(S)" **FIG.14**. If the "PRIME PLUG CAP(S)" is removable, remove the cap and push the prime plug down to remove it from the bottom of the freezer door, or from the top if using the "FLEXIBLE VARIANT". If "PRIME PLUG(S)" are not removable, place them in the open position (pull upward) for flushing with the "HRWAND128".

Removable "PRIME PLUG(S)" allows for more than just ease of cleaning: The ability to replace O-rings without removal of the freezer door increases productivity; this is also true for the removable draw valve(s).

**Tip:** Leaving the machine in "WASH MODE" while removing the draw valve(s) will maximize the amount of solution removed from the freezer barrel(s) prior to installing the "PRO-CONTROL". You can subsequently disconnect the



( Image for illustration only ) **FIG.14**

"PRODUCT MIX FLARE LINE(S)" (page 25) at this stage of the process to shorten the amount of time required to remove the solution from the freezer barrel(s); take the machine out of "WASH MODE" once visual dripping of solution has come to an acceptable level.

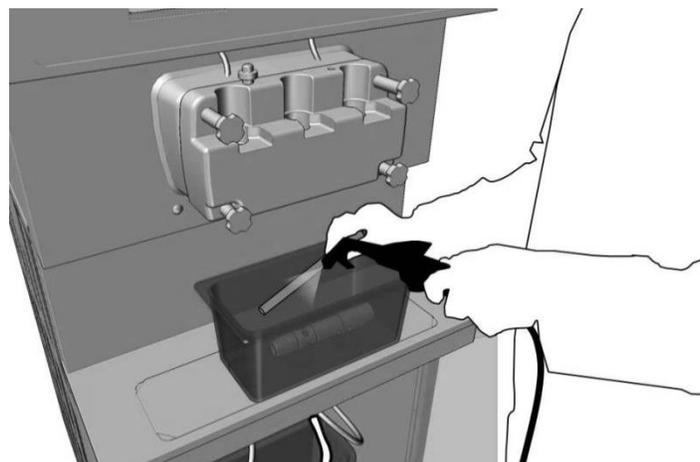
### ○ PRE-RINSE PRIME PLUG:

Pre-rinse the removable "PRIME PLUG(S)" using the "HRWAND128" **FIG.15**.

If the "PRIME PLUG(S)" is not removable, chase some sanitizer/cleaner solution up through the "PRIME PLUG PORT(S)" using the "HRWAND128" for roughly 5 seconds while simultaneously oscillating the prime plug upward and downward.

Once completed, re-install the removable prime plug(s) and ensure they are in the closed position; this is also the case for non-removable prime plug(s).

**Note:** It's important that the "PRIME PLUG(S)" are present and in the closed position before installing the "PRO-CONTROL".

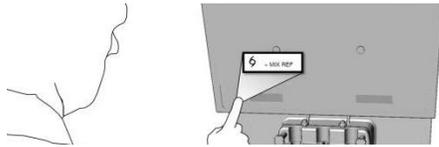


( Image for illustration only ) **FIG.15**

## Section 14: Details of the Hydra Rinse® Process

### ○ PREPARING FOR THE PRO-CONTROL:

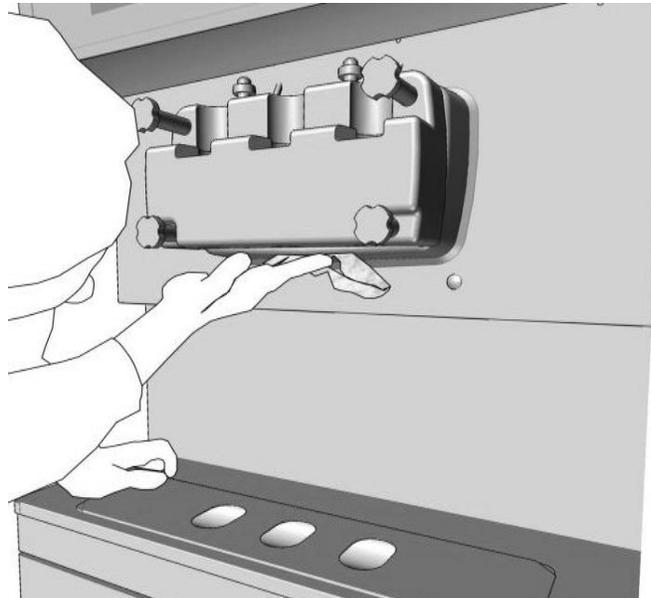
At this time, ensure the machine is out of "WASH MODE" for each freezer barrel **FIG.16**.



(Image for illustration only) **FIG.16**

Wipe all soiled "FREEZER DOOR" surfaces clean using "HYDRA RINSE® WIPES" **FIG.17**.

**Note:** Using disposable wipes instead of reusable cleaning towels is a big game changer in reducing the potential of recontamination during the clean and sanitizing process.



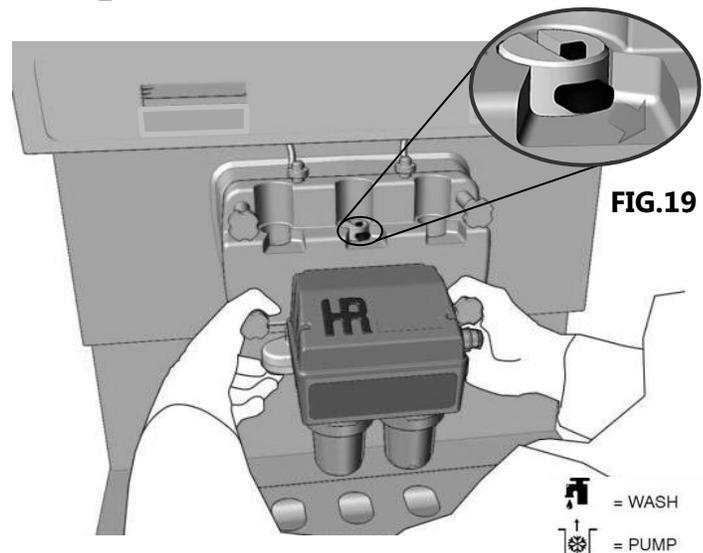
(Image for illustration only) **FIG.17**

### ○ INSTALL PRO-CONTROL:

To assist with installing the "PRO-CONTROL", wet the O-rings on the pistons with either a "HYDRA RINSE® WIPE" or with sanitizer/cleaner solution from the wand.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER DRAW VALVE PORT"; once the piston O-rings begin to make contact with the "DRAW VALVE PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside of the "INTERFACE MANIFOLD ASSEMBLY"; use door "NUT STUDS" to make things even easier **FIG. 18**.

On the top of the "CENTER PISTON" is the "KEEPER SWITCH". The "PRO-CONTROL" is in position when the "KEEPER SWITCH" can freely slide forward **FIG.19**, securing the unit into place.



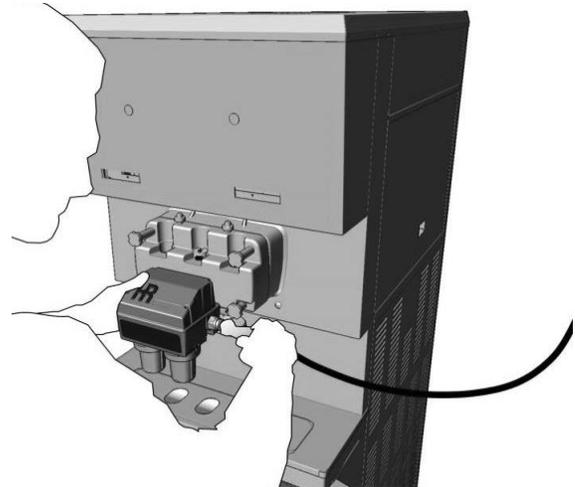
(Image for illustration only) **FIG.18**

## Section 14: Details of the Hydra Rinse® Process

### ○ CONNECT WATER SUPPLY:

Prior to connecting the "WATER SUPPLY", wet the O-ring on the "PRO-CONTROL QUICK CONNECT" with either a "HYDRA RINSE® WIPE" or with the sanitizer/cleaner solution; once connected, if the water source has not been turned on yet, you will need to do so before adding the "LEXX™ CUPS".

**Note:** Always ensure cup housings are present and that you haven't added new LEXX™ Cups until the water source is connected and turned on.



( Image for illustration only ) **FIG.20**

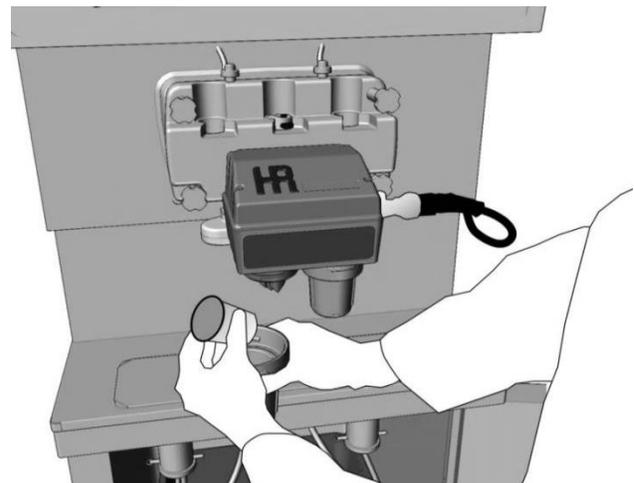
### ○ ADDING LEXX™ CUPS:

To remove the left "CLEANER CUP HOUSING", rotate outward from the center of the Pro-control for less than a quarter turn. To remove the right "SANITIZER CUP HOUSING", once again rotate outward from the center of the Pro-control for less than a quarter turn.

Drop 1 ready to use 2 fl. oz. "LEXX™ CUP" into each of the cup housings.

While pushing the nested "LEXX™ CUP" up into the piercing features of the "PRO-CONTROL", align the mating features of the "CUP HOUSING" to the main body; pay close attention that the cup lid has been adequately pierced.

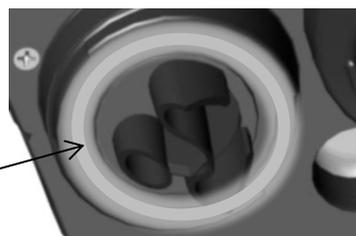
Practice working with the "CUP HOUSINGS" prior to adding actual cups.



( Image for illustration only ) **FIG.21**

**Note:** Lube the cup housing face seal **FIG.22** with food safe lube when "ALIGNMENT ARROWS" become difficult to align.

Lube sealing face,  
not O-ring  
(Bottom View)



**FIG.22**

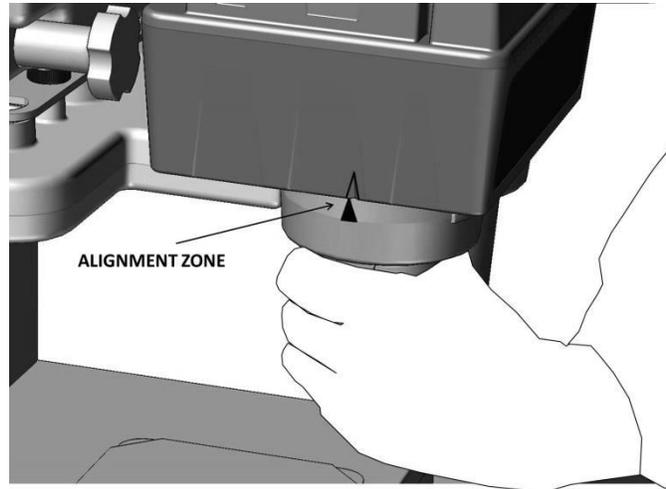
## Section 14: Details of the Hydra Rinse® Process

### ○ TIGHTEN CUP HOUSINGS:

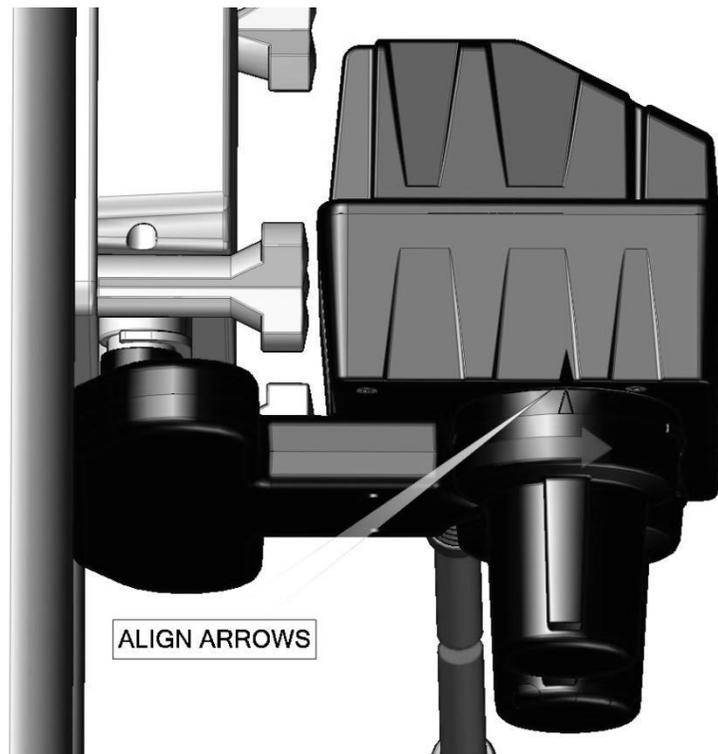
It's important that sanitizer/cleaner solution is present during every cycle, so too is proper tightening of both the "CLEANER CUP HOUSING" and the "SANITIZER CUP HOUSING".

To tighten the cup housings, rotate inward towards the center of the "PRO-CONTROL". As called out in **FIG.23**, there are corresponding "ALIGNMENT ARROWS" molded into the plastic components; for proper seal, ensure they are aligned together as illustrated.

**Tip:** (See "Storage", page 39 for proper arrow alignment for Pro-control when not in use.)



( Image for illustration only ) **FIG.23**



( Image for illustration only ) **FIG.24**

## Section 14: Details of the Hydra Rinse® Process

### ○ REMOVE PRODUCT LEVEL SENSOR(S):



Once everything is in place: The "PRO-CONTROL" will take care of the upper portion of the soft serve machine, while the machine pump(s), along with the "HRWAND128" and "TWO BAY CATCH BUCKET" will take care of the lower portion of the soft serve machine's food path for cleaning and sanitizing.

Before installing the "BYPASS SYSTEM", it's important to position all the lower refrigeration cabinet hoses and sensors correctly for proper cleaning and sanitizing.

Disconnect all "PRODUCT MIX LEVEL SENSOR(S)". If sensor is a quick disconnect with tubing connected to the pump **FIG.25**, leave tubing connected to both the quick disconnect and pump as illustrated **FIG.26**

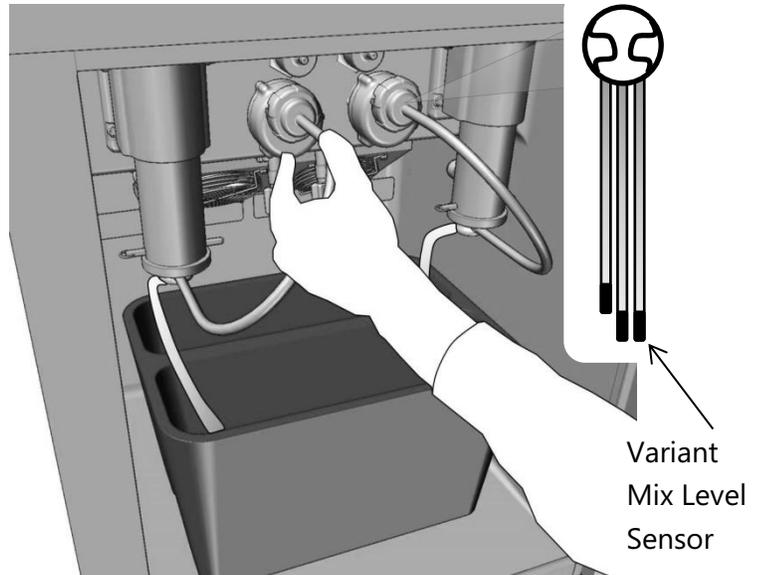
Place the "SUCTION TUBE/QUICK DISCONNECT(S)" in the solution side of the "TWO BAY CATCH BUCKET"; ensure you don't remove the "MIX LEVEL SENSOR PROBE MODULE" from the machine electrical connecting block, only the quick disconnect with tubing as illustrated **FIG.26**; for variant sensor, scrub manually.

**Note:** Soaking the Mix Level Sensor Probe Module itself may result in rendering the sensor inoperable.

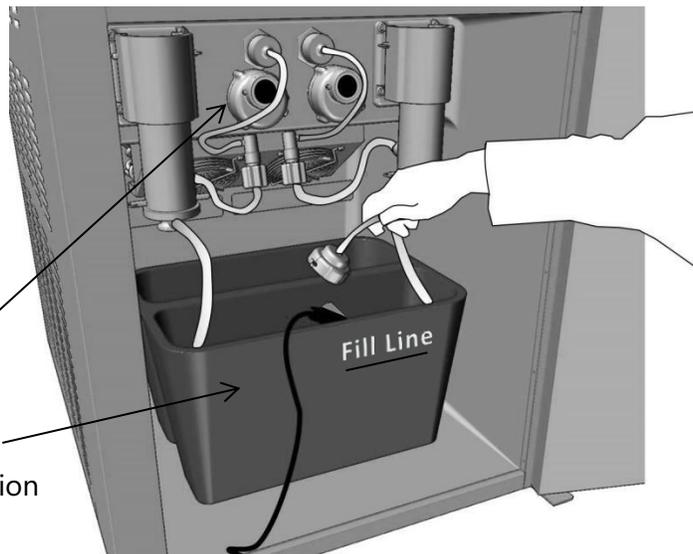
Do not soak the Variant Mix Level Sensor(s).

Mix Level Sensor Probe Module

Dispense roughly 2 US gallons of solution



( Image for illustration only ) **FIG.25**



( Image for illustration only ) **FIG.26**

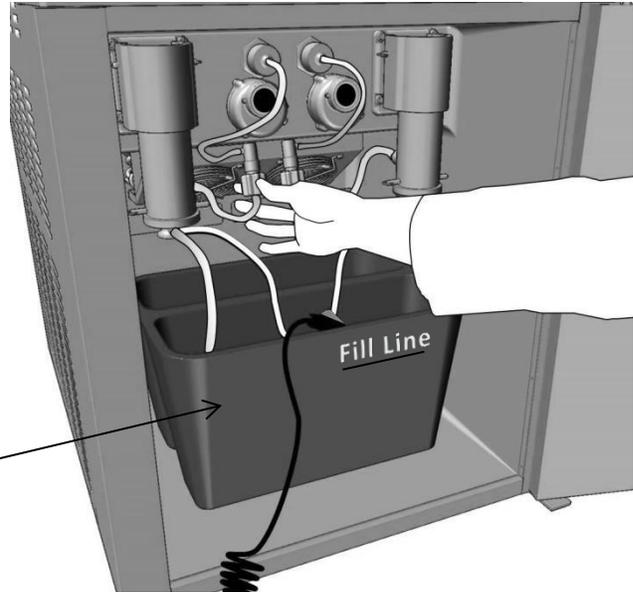
**Note:** Stop dispensing solution after ~2 US gallons has filled the bucket in total volume.

## Section 14: Details of the Hydra Rinse® Process

### ○ REMOVE FLARE LINE(S):

If you haven't as of yet, unthread the "PRODUCT MIX FLARE LINE(S)" from the machine side as illustrated **FIG.27**.

In order to get the end of the product mix flare line to lie correctly within the open/empty bay of the "TWO BAY CATCH BUCKET", you may have to loosen the product mix flare line from the pump outlet side to re-position as illustrated in **FIG.28**; once in place, re-tighten the product mix flare line enough (pump side) to keep line from moving during the cleaning and sanitizing cycle.



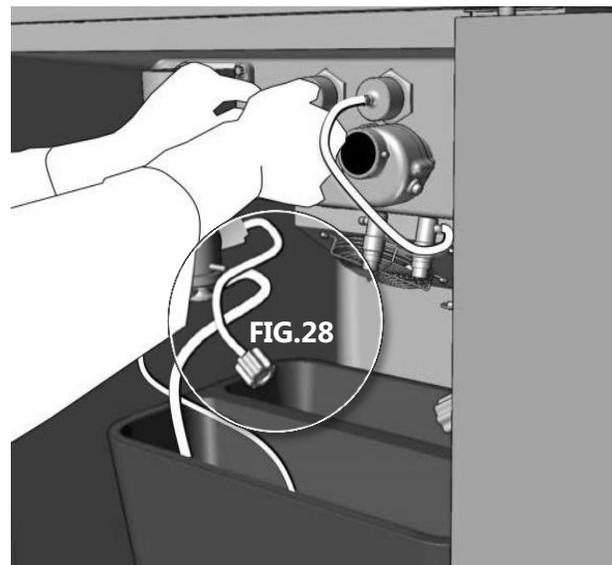
Dispense roughly  
2 US gallons of solution

**Note:** Stop dispensing solution after ~2 US gallons has filled the bucket in total volume.

( Image for illustration only ) **FIG.27**

### ○ REMOVE PRESSURE SENSOR LINE(S):

Remove the "PRESSURE SENSOR LINE(S)" **FIG.29** from the pressure sensor housing (detach from the quick disconnect fitting, leave housing in position until instructed otherwise).



**Note:** For two barrel machines, one "PRESSURE SENSOR LINE" will be re-purposed for use during the Hydra Rinse® cleaning and sanitizing cycle.

( Image for illustration only ) **FIG.29**

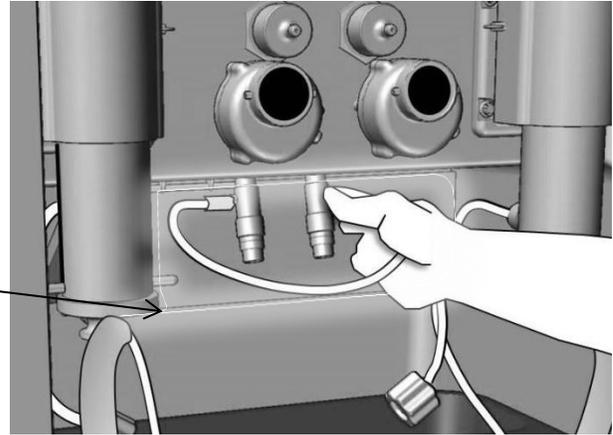
## Section 14: Details of the Hydra Rinse® Process

### RE-PURPOSE PRESSURE SENSOR LINE:



If your soft serve model has two freezer barrels, you'll need to combine the two "PRODUCT MIX PRESSURE SENSOR OUTLETS" with one of the "PRESSURE SENSOR LINES" as illustrated **FIG.30**.

Magnetic Splash Guard  
(White Surface Facing Outward)



( Image for illustration only ) **FIG.30**

**Note:** Ensure the provided "MAGNETIC SPLASH GUARD" is in place from this point forward.

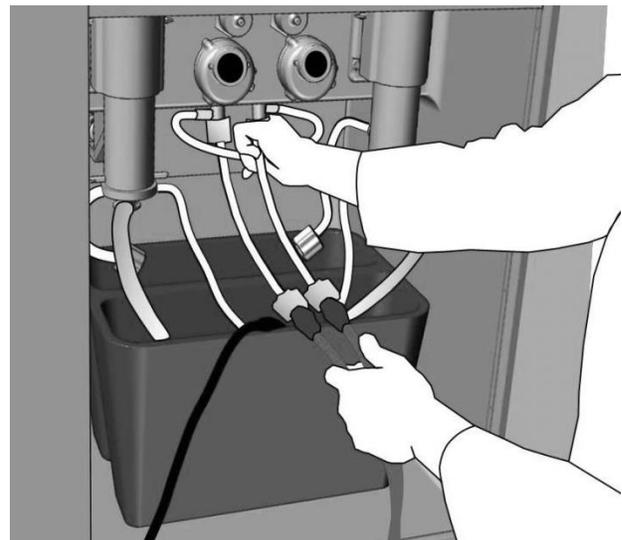
### INSTALLING BYPASS SYSTEM:



Each TAYHR variant comes with the required "BYPASS SYSTEM" for properly connecting to the "25' BYPASS SYSTEM DRAIN HOSE".

Before connecting the "BYPASS FLARE LINE(S)" to the Product Mix Inlet Flare Connection(s) **FIG.31**: perform a mechanical scrubbing when using high particulate and/or product mix greater than or equal to 10% fat content; ensure the "MAGNETIC SPLASH GUARD" is in place.

For added ease of installation, gently wiggle the "BYPASS FLARE CONNECTING NUT" while pressing the flare connecting flange firmly against mating part.



( Image for illustration only ) **FIG.31**

### SECURING BYPASS DRAIN HOSE:

Whichever option you choose for your drain source, ensure that the "25' BYPASS SYSTEM DRAIN HOSE" is not only properly secured, but also properly positioned about the drain to ensure compliance with State and local health codes, which addresses backflow prevention.

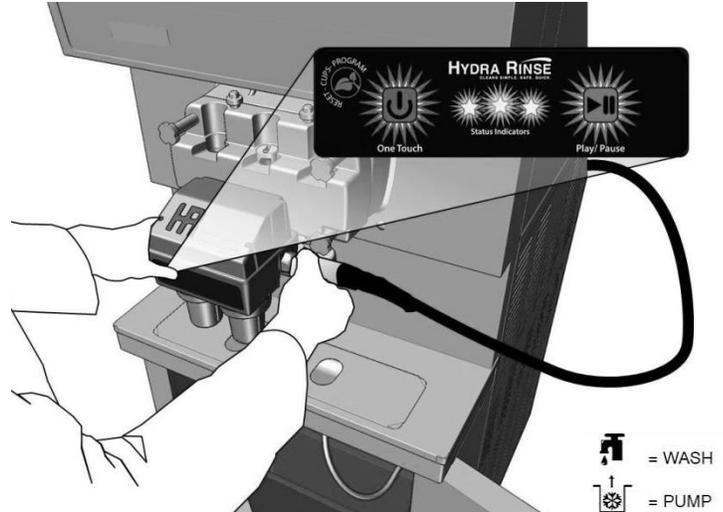
**Note:** The Hydra Rinse® "BYPASS SYSTEM" is equipped with a check valve.

## Section 14: Details of the Hydra Rinse® Process

### START THE PRO-CONTROL CYCLE:

Run through this suggested check list before continuing:

- Bypass System in place, flare line(s) properly positioned in the open/empty bay of the “two bay catch bucket”.
- Bypass System Drain Hose attached and secured to 1 of the 3 acceptable drain sources (page 10).
- Specified sanitary water source (page 1) connected and turned on.
- Re-install Prime plug(s) in freezer door if present.
- Fresh LEXX™ Cups present in both the cleaning and sanitizing cup housings.
- Soft Serve Machine power is “ON”.



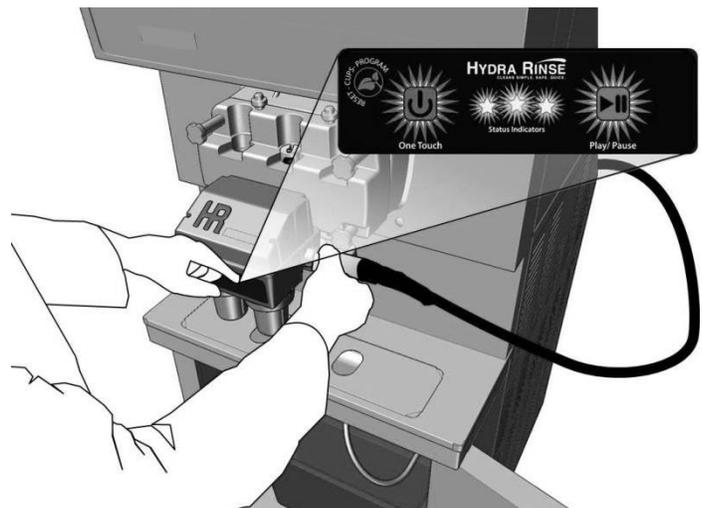
( Image for illustration only ) **FIG.32**

Press and then release the “ONE TOUCH” **FIG.32** button on the “USER INTERFACE” to start the “PRO-CONTROL CYCLE”. Wait 35 seconds and/or first beep sequence of the “PRO-CONTROL CYCLE”, and then place the soft serve machine in “WASH MODE”.

If for any reason there arises a need to quickly cancel the “PRO-CONTROL CYCLE”, press and then release the “PLAY/PAUSE” button **FIG.33** within 15 seconds of pressing “ONE TOUCH”; the cycle will be canceled.

If it’s been longer than 15 seconds since pressing the “ONE TOUCH” button, the cycle cannot be canceled, only paused and the total available cycles will receive a “DING” i.e. 100-1 = 99 remaining cycles.

**Note:** Pressing and releasing the “PLAY/PAUSE” button **FIG.33** after the 15 second cancellation window has lapsed will only suspend the “PRO-CONTROL CYCLE” indefinitely until the “PLAY/PAUSE” button is pressed and released again to resume it; this allows end users to make any necessary adjustments when required.



( Image for illustration only ) **FIG.33**

**Warning:** If you press and then release the “RESET-CUPS-PROGRAM” button after the cycle has commenced, or any time before it has completed, your cycle will be aborted causing the “PRO-CONTROL” to reboot. You will be “DINGED”, losing 1 cycle as if that cycle had completed successfully, so be mindful.

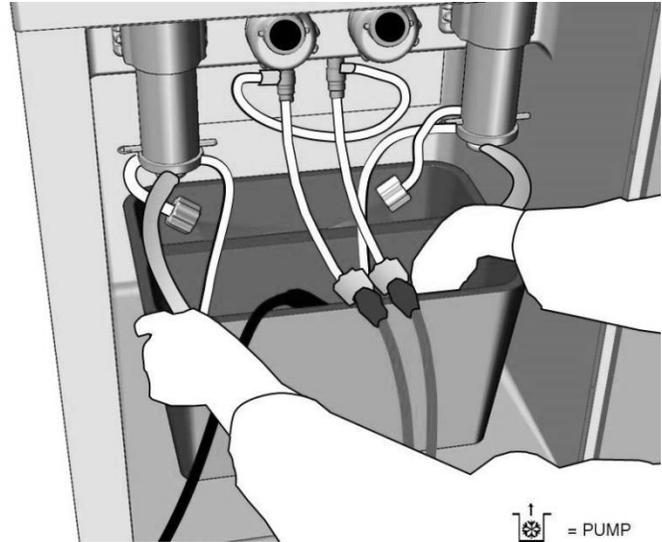
## Section 14: Details of the Hydra Rinse® Process

### ○ PRE-CLEAN PRODUCT MIX DELIVERY SYSTEM:

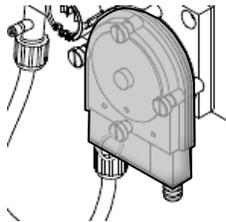


While the “PRO-CONTROL” is performing the automated cleaning and sanitizing cycle on the upper portion of the soft serve machine (~7 minutes), it’s time to perform the manual cleaning and sanitizing process on the lower delivery system.

With all hoses in their proper position **FIG.34** and a minimum of 2 US gallons of solution in the front portion of the “TWO BAY CATCH BUCKET”: Activate the “PUMP(S)”. The solution will be drawn from the front bay, and captured by the back bay. Once the majority of the solution has traveled through the lower delivery system, de-activate the pump(s).



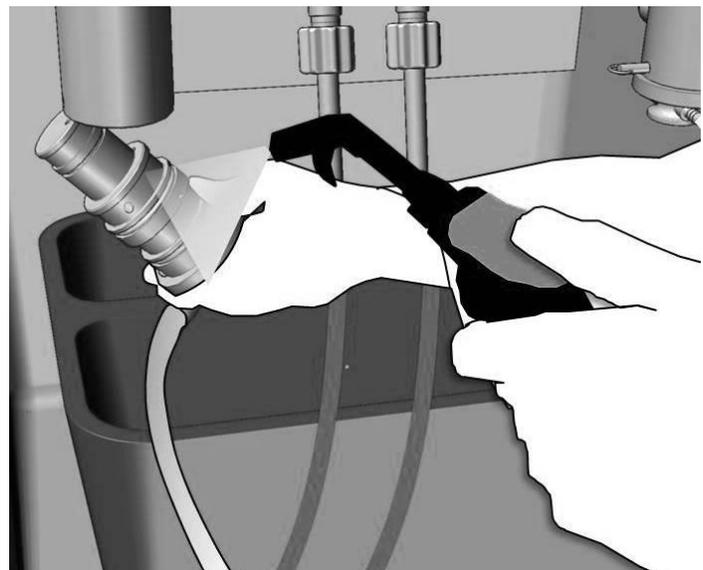
( Image for illustration only ) **FIG.34**



If your soft serve machine is not equipped with a “HORIZON® MIX DELIVERY PUMP”, a few extra steps will be required for the piston pump.

Remove the “PUMP BODY VALVE” **FIG.35** from the “PUMP CYLINDER” and rinse all visible soiling from all surfaces.

Next, aim the “HRWAND128” upward inside the “PUMP CYLINDER”, and rinse the exposed portion of the “PUMP PISTON” with an ample amount of solution.



( Image for illustration only ) **FIG.35**

**Tip:** All solution can be easily captured by repositioning the “TWO BAY CATCH BUCKET”.

**Note:** Follow Manufactures recommendations for cleaning and servicing the “HORIZON® MIX DELIVERY PUMP” product tubing.

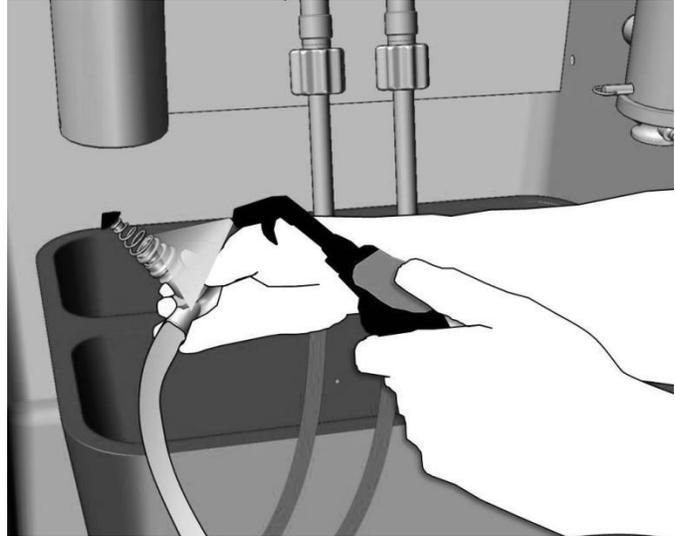
## Section 14: Details of the Hydra Rinse® Process

### ○ PRE-CLEAN PISTON PUMP CHECK VALVE(S):



Next, separate the "MIX INLET ELBOW" from the "PUMP BODY VALVE" **FIG.36**. Give the "BLACK RUBBER POPPET" and "SPRING" a thorough rinsing of solution as illustrated.

Once you've completed the cleaning of the "PUMP BODY VALVE", "MIX INLET ELBOW", "BLACK RUBBER POPPET" and "SPRING", re-assemble the pump for sanitizing, which will follow shortly.



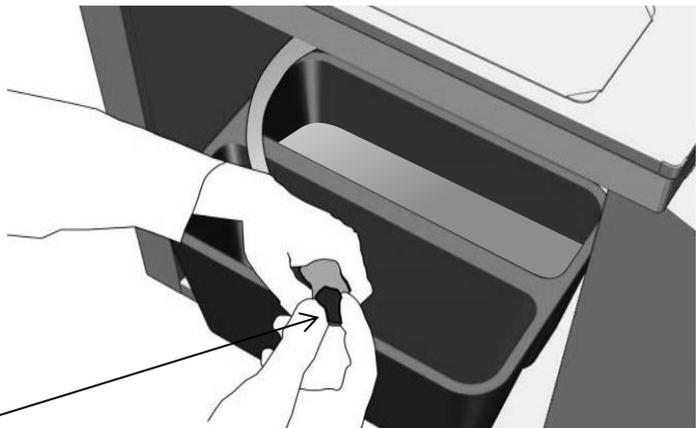
( Image for illustration only ) **FIG.36**

### ○ CLEAN SUCTION TUBE ADAPTOR(S) DUCK BILL CHECK VALVE:



If your machine has a product mix adaptor connected to the end of the product mix tube(s), then most likely the adaptor has a "DUCK BILL CHECK VALVE".

Remove the "DUCK BILL CHECK VALVE" **FIG.37**, and clean off all visible soiling. Do not immediately replace the duck bill check valve(s) after cleaning; put aside until the sanitize step has been completed.



Duck Bill Check Valve

( Image for illustration only ) **FIG.37**

**Note:** In some cases, you may need to separate the product mix adaptor from the product mix tubing to gain access to the "DUCK BILL CHECK VALVE".

## Section 14: Details of the Hydra Rinse® Process

### ○ EMPTY TWO BAY CATCH BUCKET:

Remove the grey water from the "TWO BAY CATCH BUCKET" **FIG.38**, followed by a good cleaning/sanitizing with the "HRWAND128" and "HYDRA RINSE® WIPES". The bucket will be repurposed to collect the drained sanitizing solution from the freezer barrel(s); the solution will be used for the final sanitizing of the lower product mix delivery system.



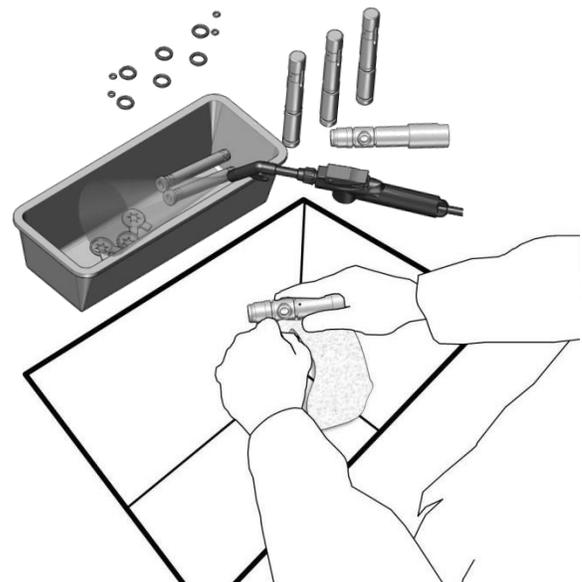
( Image for illustration only ) **FIG.38**

### ○ ANCILLARY COMPONENTS:

While the "PRO-CONTROL CYCLE" is running for approximately 7 minutes, all previously removed components can be broken down for cleaning and sanitizing.

The "HRWAND128" can be used to dispense sanitizer/cleaner solution for all ancillary components **FIG.39**; there's no need to manually mix cleaner or sanitizer solution.

After components are deemed soil free, apply one last application of sanitizer/cleaner solution; no rinsing



( Image for illustration only ) **FIG.39**

## Section 14: Details of the Hydra Rinse® Process

### ● CLEANING AND SANITIZING PRODUCT TANK(S):

The "HRWAND128" and "HYDRA RINSE® WIPES" will aid in giving the "PRODUCT TANK(S)" the attention they need for cleaning and sanitizing.



( Image for illustration only ) **FIG.40**

### ● PRO-CONTROL CYCLE COMPLETE:

With a steady blinking Green LED on the "USER INTERFACE": take the soft serve machine out of "WASH MODE", press and then release the "PLAY/PAUSE" button to conclude the Pro-control cycle; removal of the "PRO-CONTROL" coming up.

With the two bay catch bucket below the unit (bucket could be left on the floor): Remove the "CLEANER CUP HOUSING", left side. Open a prime plug to break the vacuum lock; this is required in order to drain the freezer barrel(s) as illustrated **FIG.41**.

Disconnect the "WATER SUPPLY" from the "PRO-CONTROL". Replace the cup housing. Slide the "KEEPER SWITCH" backward into the neutral position; remove the Pro-control from the soft serve machine.

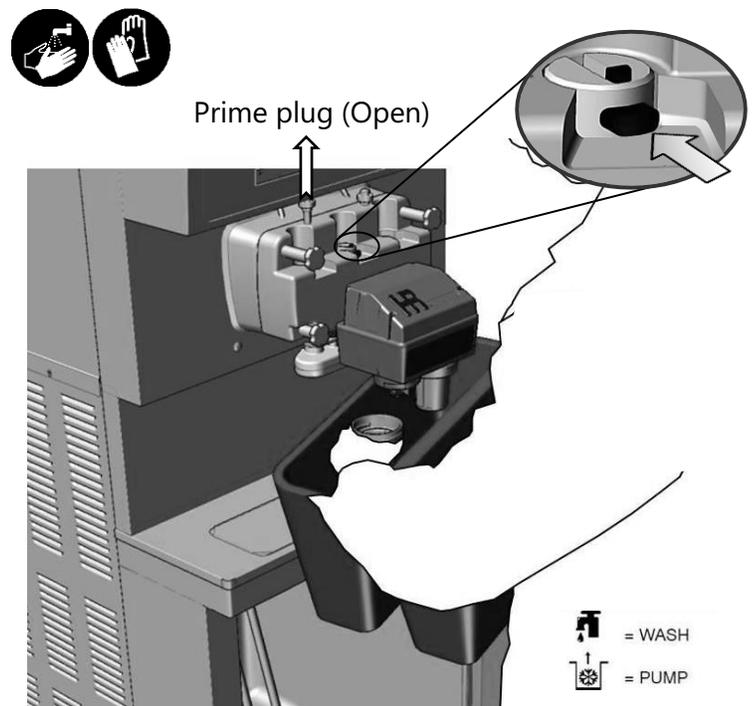


Image for illustration only ) **FIG.41**

**Note:** When draining seems complete (~1 minute), momentarily placing the soft serve machine in "WASH MODE" to help remove any remaining solution from the freezer barrel(s).

**Tip:** To simplify the removal of the "PRO-CONTROL": Simply wiggle the unit back and forth while pressing downward on the ends of the "Pro-control".

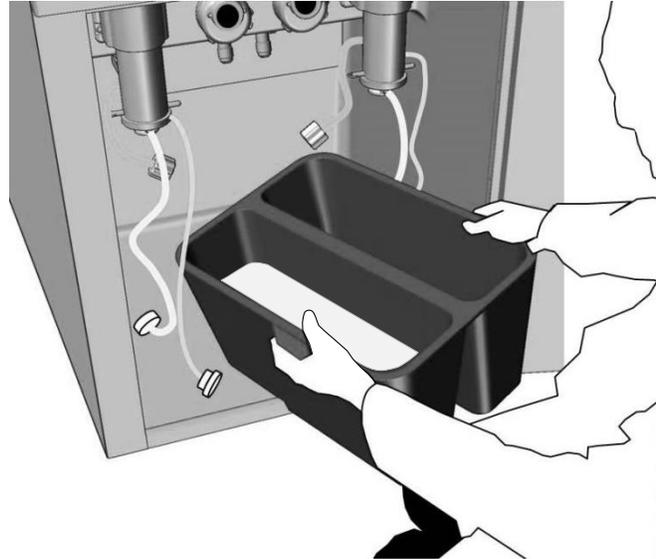
## Section 14: Details of the Hydra Rinse® Process

### ○ SANITIZE THE LOWER PRODUCT DELIVERY SYSTEM:

Take the "TWO BAY CATCH BUCKET" with the drained sanitizing solution, and place it back into the lower refrigeration cabinet.

Remove the "BYPASS SYSTEM" from the soft serve machine, and carefully drain it into the open/empty bay of the bucket.

The sanitizing of the lower product mix delivery system will be just like the cleaning portion of this process with one exception: we'll be using the drained sanitizer from the freezer barrel(s) instead of filling the bucket with the "HRWAND128".



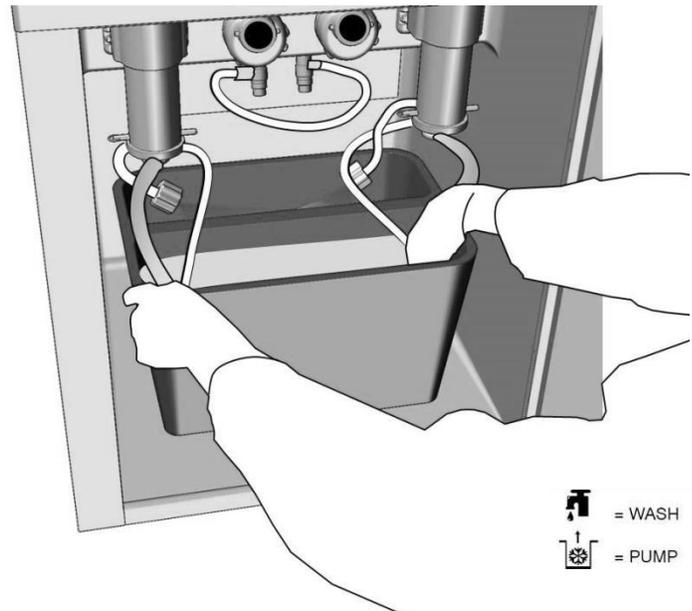
( Image for illustration only ) **FIG.42**

**Note:** Remember to periodically test drained LEXX™ (Appendix B).



With all hoses properly re-positioned within the "TWO BAY CATCH BUCKET" **FIG.43**, activate the "PUMP(S)". The previously drained sanitizing solution will now be drawn from the front bay, pumped through the product mix delivery system and captured by the open/empty back bay.

Once the majority of the solution has traveled through the lower delivery system, de-activate the pump(s). The sanitizing of the lower product delivery system is now complete.

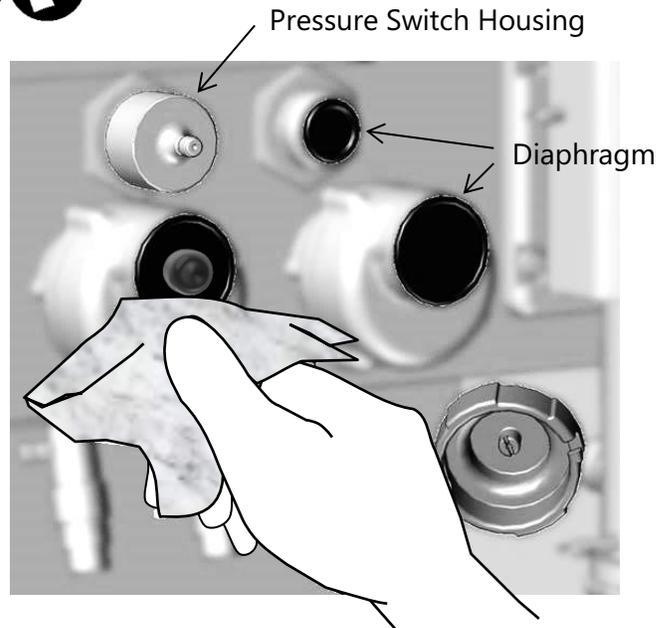


( Image for illustration only ) **FIG.43**

## Section 14: Details of the Hydra Rinse® Process

### ● CLEAN AND LUBE DIAPHRAGMS:

Remove the "PRESSURE SWITCH HOUSING(S)". Clean and lube all diaphragms **FIG.44** with food safe lubricant according to manufactures recommendation; reinstall. This is a good time to change gloves after working with lubricant

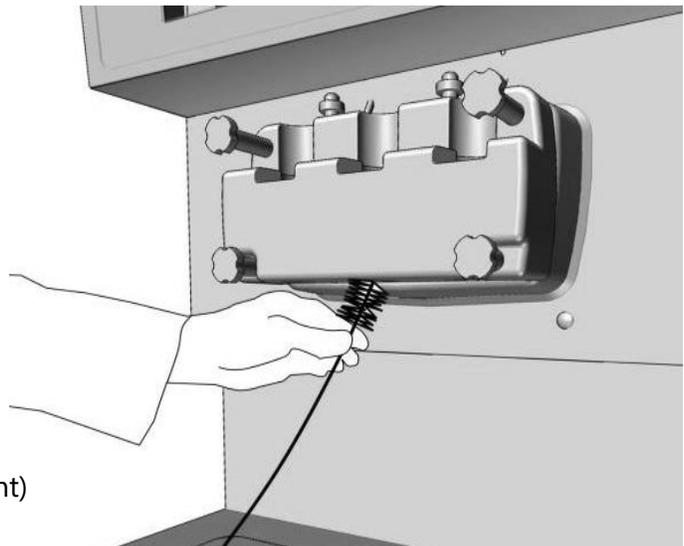
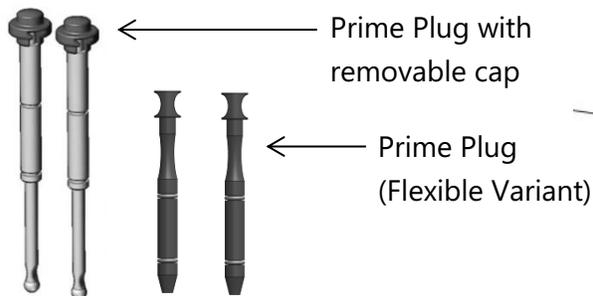


( Image for illustration only ) **FIG.44**

**Note:** Product mix can periodically make contact with the pressure and mix level diaphragms, so take care to periodically clean and sanitize them on a regular basis.

### ● FREEZER DOOR AND PRIME PLUG(S):

It's time for a thorough cleaning and scrubbing of the "DRAW VALVE PORT(S)" and "PRIME PLUG PORT(S)" **FIG.45**. If you have the re-designed removable prime plug(s), remove them and run a barrel brush through the entire prime plug port(s). If prime plug is not removable, flush port(s) with the "HRWAND128" in conjunction with using OEM barrel brush.



( Images for illustration only ) **FIG.45**

**Note:** Use OEM barrel brushes for mechanical scrubbing of all freezer door port(s).

## Section 14: Details of the Hydra Rinse® Process

### ● MACHINE RE-ASSEMBLY:

Take care when re-assembling the soft serve machine to ensure that you are not re-introducing any contaminants while handling the components; this is a good time to refresh your gloves! Prior to re-assembly of the freezer door, use an OEM barrel brush and give the draw valve port(s) a good mechanical scrubbing; this also applies to the prime plug port(s) if present. Adequately flush all mechanically scrubbed surfaces with the Wand and then precede to re-assemble the front freezer door.

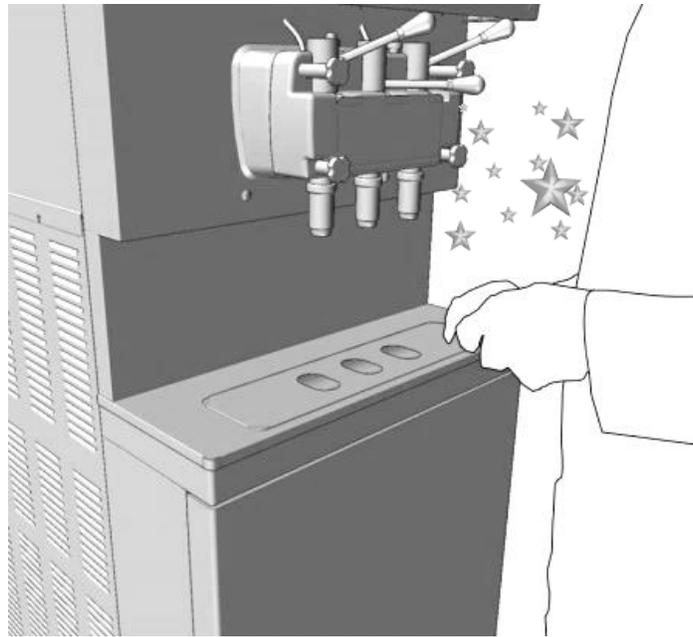
Refer to our online library of instruction videos [www.hydrarinse.com](http://www.hydrarinse.com) for more information on performing this process.

This concludes the cleaning and sanitizing of the soft serve machine without mechanical scrubbing of the internal components.

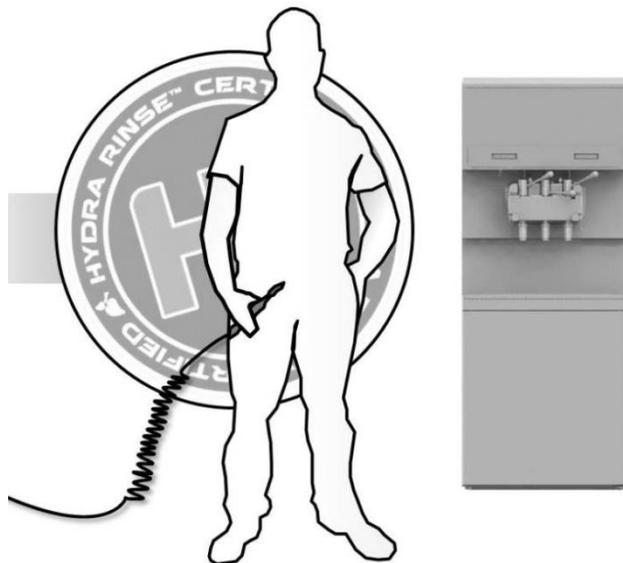
**Tip:** Use the “HRWAND128” to keep things wet during re-assembly! This will ensure sanitization while handling components, which also provides lubrication for the lubeless O-rings during re-insertion!

### ● MACHINE TEARDOWN FOR MECHANICAL SCRUBBING OF INTERNAL COMPONENTS:

The “PRO-CONTROL” has a special function that enables the end user to pause the cleaning and sanitizing cycle for mechanical scrubbing. This function will be described next, “SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS”.



( Image for illustration only ) **FIG.46**



( Image for illustration only ) **FIG.47**

## Section 14: Details of the Hydra Rinse® Process

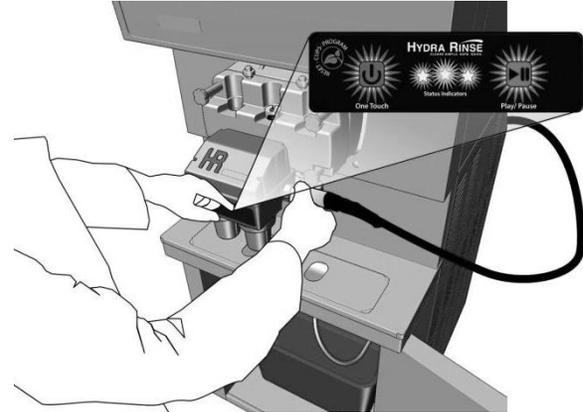
### ↓ SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS ↓

#### ★ PAUSING THE PRO-CONTROL:

Roughly 3.5 minutes into the 7 minute cycle, the "PRO-CONTROL" will sequentially "BEEP" for 15 seconds while all three LEDs "BLINK" simultaneously.

During this sequence press and then release the "PLAY/PAUSE" button to suspend the cycle indefinitely, allowing for machine teardown and mechanical scrubbing.

Once in pause mode, the "GREEN LED" on the "USER INTERFACE" will blink, and a "BEEP" will sound once every 30 seconds until the "PLAY/PAUSE" button is once again pressed and then released to resume the cycle.



( Image for illustration only ) **FIG.48**

**Warning:** The sanitizer cup solution has not been dispensed yet so do not remove it.

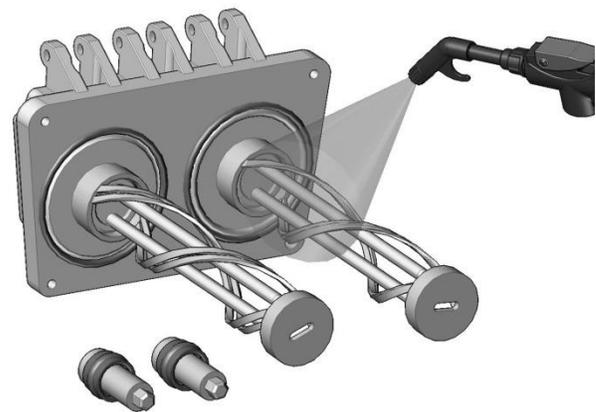
#### ★ SCRUBBING INTERNAL COMPONENTS:

Power down the soft serve machine, "DRAIN SOLUTION", "DISCONNECT WATER SUPPLY" and remove the "PRO-CONTROL" (page 31).

Once the "FREEZER DOOR" is removed from the machine: Use the applicable brushes that were supplied with the OEM soft serve machine for mechanical scrubbing of all components and internal surfaces; including "PRIME PLUG(S)" if applicable. Use the HRWAND128 for dispensing sanitizer/cleaner solution instead of using a 3-bay sink.

Once the components are deemed soil free, apply one last application of sanitizer/cleaner solution; **no rinsing** required.

Re-install "INTERNAL COMPONENTS", "FREEZER DOOR" and all respective "EXTERNAL COMPONENTS"



( Image for illustration only ) **FIG.49**

**Note:** Lube is required on "BEATER SHAFT" only before re-assembly (page 12 **FIG.F**).

## Section 14: Details of the Hydra Rinse® Process

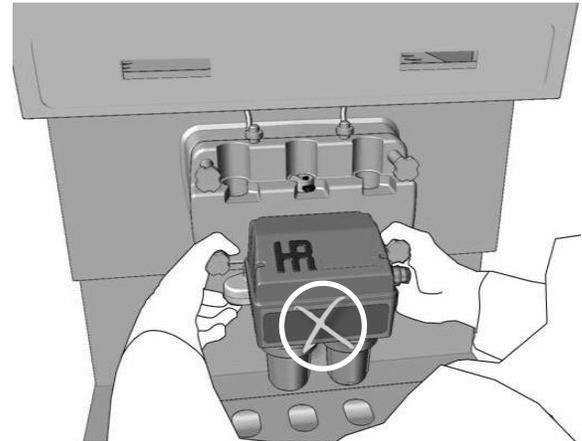
### ★ RE-INSTALL PRO-CONTROL:

The "PRO-CONTROL" is currently in pause mode, so take care not to press any buttons on the "USER INTERFACE" while re-installing.

To assist with installing the "PRO-CONTROL", wet the O-rings on the pistons with either a "HYDRA RINSE® WIPE" or with sanitizer/cleaner solution.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER DRAW VALVE PORT"; once the piston O-rings begin to make contact with the "DRAW VALVE PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside of the "INTERFACE MANIFOLD ASSEMBLY".

On the top of the "CENTER PISTON" is the "KEEPER SWITCH". The "PRO-CONTROL" is in position when the "KEEPER SWITCH" can freely slide forward, securing the unit into place.

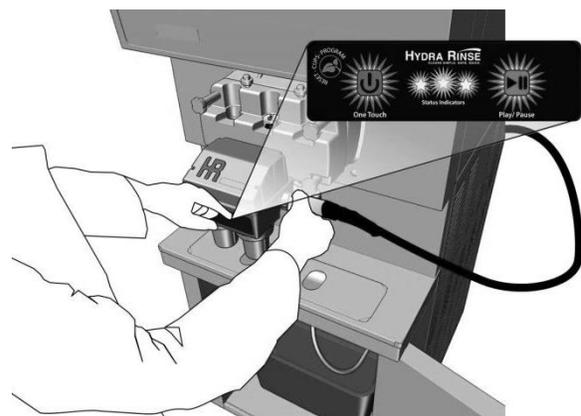


( Image for illustration only ) **FIG.50**

### ★ RESUME CYCLE:

"RE-ATTACH WATER SUPPLY" and the "BYPASS SYSTEM" if for any reason you needed to remove it. Run through your Pro-control readiness checklist. Press and then release the "PLAY/PAUSE" button to resume the cycle **FIG.51**. Place soft serve machine back into "Wash mode" for each freezer barrel.

**Note:** All three LEDs will blink simultaneously on initial resumption of the cycle for approximately 20-30 seconds; sanitizer injection follows shortly thereafter.



( Image for illustration only ) **FIG.51**

↑ SEQUENCE FOR MECHANICAL SCRUBBING CONCLUDED ↑

## Section 14: Details of the Hydra Rinse® Process

### UTILITY ITEMS:

When cleaning and sanitizing all utility items like waste catch buckets and OEM brushes; remember to integrate the "HRWAND128" and "HYDRA RINSE® WIPES" into all pre-established cleaning protocols for time savings and operator efficiency.



( Image for illustration only ) **FIG.52**

### FINAL STEPS:

"BYPASS TUBE(S)" and the "HYDRA RINSE® PRO-CONTROL" will always require periodic cleaning and sanitizing.

The "BYPASS TUBE(S)" is easily removable from the "BYPASS SYSTEM" for manual scrubbing; from time to time, clean and sanitize before stowing. Remember to remove the "MAGNETIC SPLASH GUARD", and thoroughly wash down the lower refrigeration cabinet.

The "PRO-CONTROL" has a "SELF-RINSE CYCLE": To initiate, connect "WATER SOURCE" and ensure it's on. Press the "ONE TOUCH" and the "PLAY/PAUSE" buttons simultaneously and hold for ~5 seconds.

All three LEDs (Green, Yellow, and Red) on the "USER INTERFACE" will illuminate indicating that the "SELF-RINSE CYCLE" has commenced; release buttons.

Hold unit over a drain source or catch bucket while flushing is in process.

**Tip:** Wipe the "PRO-CONTROL" with "HYDRA RINSE® WIPES" while water is flowing from the unit to adequately clean all surfaces.



( Image for illustration only ) **FIG.53**

**Note:** If the Green LED on the "USER INTERFACE" is still blinking, which indicates that the "PRO-CONTROL CYCLE" has successfully completed a cycle, the "PLAY/PAUSE" button will need to be pressed and then released prior to entering the "SELF-RINSE CYCLE"; cycle is approximately 30 seconds in duration (repeat as many times as deemed necessary).

## Section 14: Details of the Hydra Rinse® Process

### ○ CLEANUP AND STORAGE

#### SUGGESTIONS:

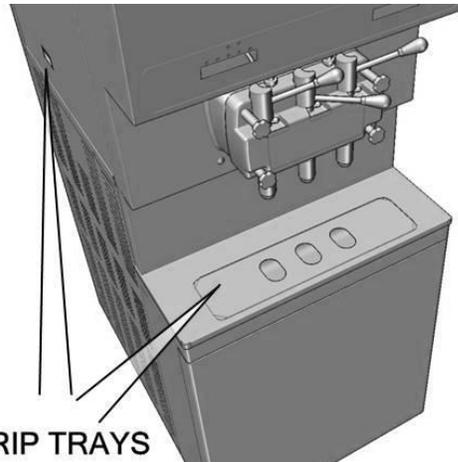
After removal of the "BYPASS SYSTEM" and re-assembly of the soft serve machine e.g. "DRAW VALVE(S)", "DRAW VALVE HANDLE(S)", "PRIME PLUG(S)" and "DESIGN CAP(S)" if applicable:

Re-introduce product mix into the machine as soon as possible. If intentions are to leave the machine empty for more than 72 hours, you will be required to power off the soft serve machine, remove the "FREEZER DOOR" and disassemble all internal components, allowing them to air dry; this is usually the case for end of season storage of the soft serve machine. Re-install "MIX TANK COVER(S)" if applicable.

Wipe down "FRONT DRIP TRAY" and inspect all "DRIP PAN(S)" for cleanliness; give the machine a good wiping down too.

Stow the "25' BYPASS SYSTEM DRAIN HOSE", "WATER SUPPLY HOSE" and the "PRO-CONTROL" in a clean, dry place having a temperature range no less than 60°F (15.5°C) and no greater than 90°F (32°C).

As mentioned, "TOKEN TAG" registration is a onetime event for every box of "LEXX™ CUPS"; it's not required prior to every "PRO-CONTROL CYCLE". Keep the "TOKEN TAG", and do not dispose of it; you can use a previously registered "TOKEN TAG" to read out the number of remaining cycles residing in the "PRO-CONTROL".



DRIP TRAYS

( Image for illustration only ) **FIG.54**



**Warning:** Though our devices are engineered to the highest standard, it is recommended at the end of every day that the water source supplied to the "HRWAND128" and the "PRO-CONTROL" is turned off; connections are not intended for permanent installation. Leaving the devices under constant static pressure could result in unwanted water damage or flooding.

**Tip:** After every cycle, remember to remove the LEXX™ cups. Keep the "CUP HOUSINGS" backed off as illustrated **FIG.55**. This will reduce the force required to remove the cup housings between usages.

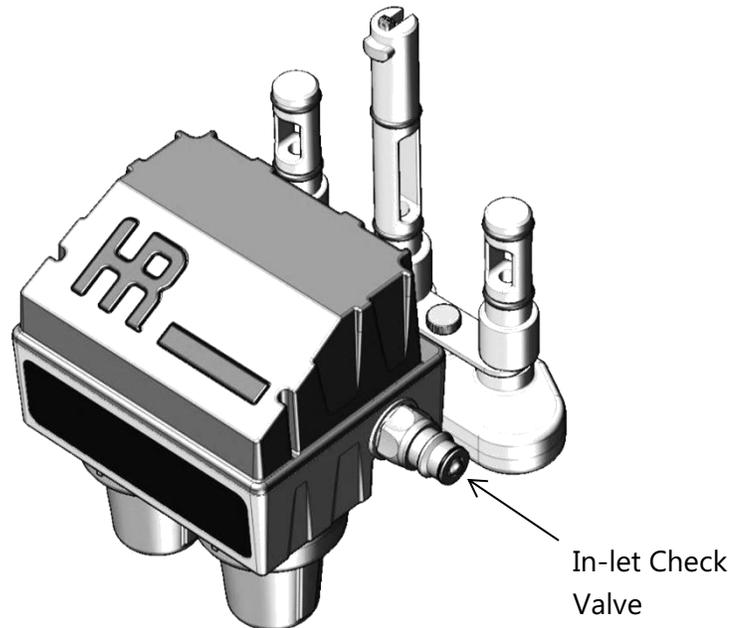


( Image for illustration only ) **FIG.55**

## Section 15 : Troubleshooting Guide 1 of 2

● Due to the sensitive nature of the "PRO-CONTROL"; always consult your local authorized Dealer/Reseller when a problem is unresolved.

Refer to the HRWAND128 "WSF128-169 PORTABLE WANDSTATION" Operators Manual for detailed and troubleshooting reference material regarding its practical operation.

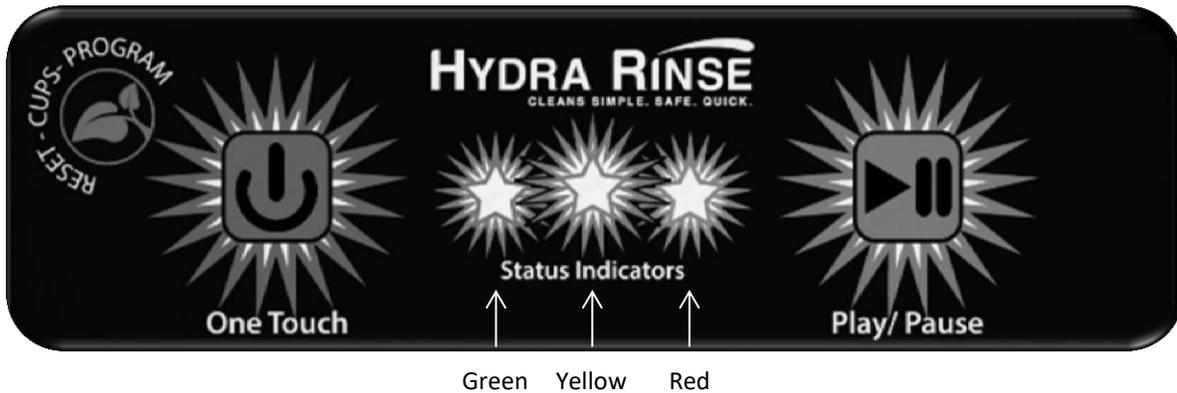


Problem:	Potential Cause:	Potential Solution:
Cycle won't start; Red LED blinks fast, Green and Yellow LEDs on.	<ul style="list-style-type: none"> <li>• The unit has no cycles left</li> </ul>	<ul style="list-style-type: none"> <li>• Need to register a new Token Tag</li> <li>• "RESET-CUP-PROGRAM" button will need to be pressed to exit error.</li> </ul>
Red LED blinks slow, unit chirps every 15 seconds	<ul style="list-style-type: none"> <li>• Batteries are at end of life</li> </ul>	<ul style="list-style-type: none"> <li>• Install new Batteries</li> <li>• "RESET-CUP-PROGRAM" button will need to be pressed to exit error.</li> </ul>
Cycle started, No water flowing, but water is connected and turned on	<ul style="list-style-type: none"> <li>• Extended period of time that the unit has been sitting</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to Appendix A</li> <li>• Contact your local Hydra Rinse® Distributor/Reseller for more information</li> </ul>
Unit will not power up	<ul style="list-style-type: none"> <li>• Check that batteries are correctly installed</li> <li>• Corrosion on battery terminals</li> </ul>	<ul style="list-style-type: none"> <li>• Check and/or re-install batteries as required for proper operation.</li> <li>• Contact local Distributor/Dealer for replacement parts/repair.</li> </ul>
Water lines leak	<ul style="list-style-type: none"> <li>• Improper engagement of push-to-connect to hose</li> <li>• Loosely connected fittings</li> </ul>	<ul style="list-style-type: none"> <li>• Check and push hose into leaking fitting</li> <li>• Tighten leaking fitting an additional, not to exceed 90-110° rotation</li> </ul>

## Section 15 : Troubleshooting Guide 2 of 2

Problem:	Potential Cause:	Potential Solution:
Cup housing(s) are hard to tighten	<ul style="list-style-type: none"><li>• Worn or no food safe lube present</li></ul>	<ul style="list-style-type: none"><li>• Re-lube with food safe lube, replace O-ring(s) if problem unresolved.</li></ul>
Cup housing(s) leak	<ul style="list-style-type: none"><li>• Ensure cups are properly engaged with the Pro-control housing</li></ul>	<ul style="list-style-type: none"><li>• Replace O-ring(s).</li></ul>
Quick connects leak	<ul style="list-style-type: none"><li>• Worn out, O-ring damaged</li></ul>	<ul style="list-style-type: none"><li>• Contact local Distributor/Dealer for replacement parts/ O-ring.</li></ul>

## Section 16: Pro-control LEDs 1 of 2



LEDs are the communication portal between end users and the Pro-control. Here's a few to understand: (Status Indicators from Left to Right: Green, Yellow, Red)

= LED Blink, = LED On, = LED Off, S = Slow, F = Fast, (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>) = Order of Blink

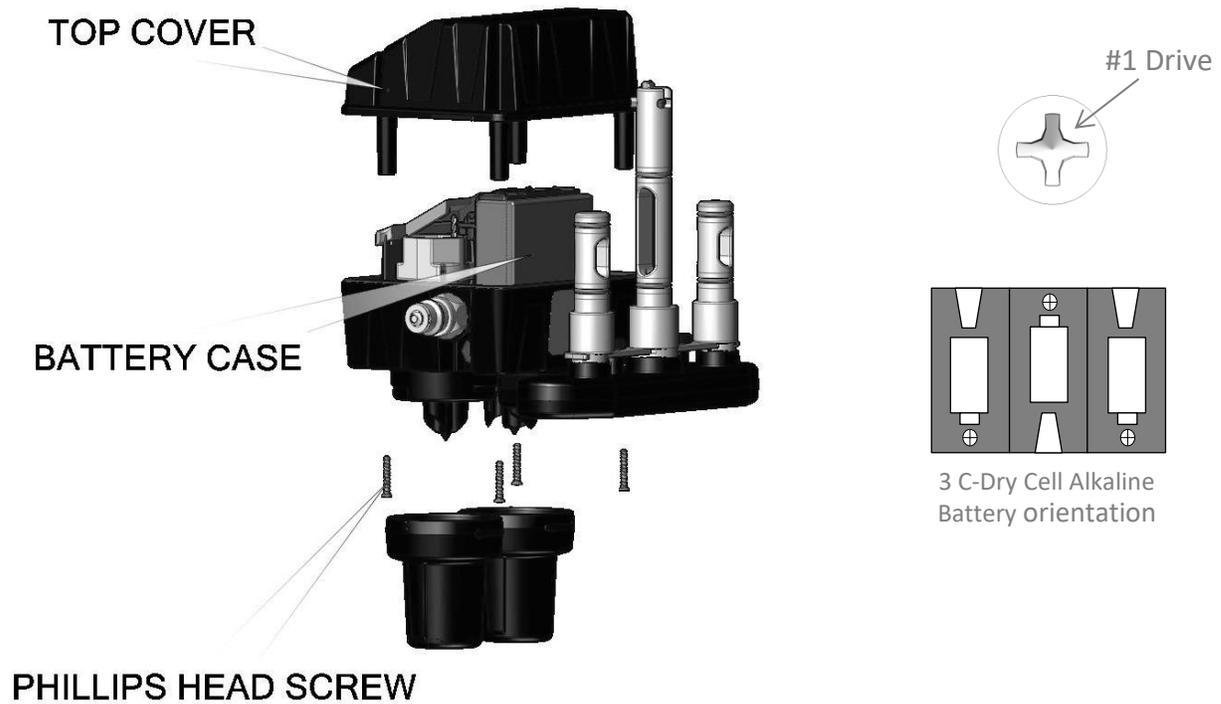
<b>PROCESS CODES:</b>					
<b>GREEN</b> Hundreth	<b>YELLOW</b> Tens	<b>RED</b> Ones	<b>BEEP</b>	<b>DESCRIPTION</b>	<b>ACTION</b>
			-	Pro-control "Power ON"	-
			-	Pro-control "Processing"	-
F			Every 30 seconds Double Beep	Pro-control "Pause Mode"	Press "PLAY/PAUSE" to resume cleaning sequence
S			-	Pro-control has completed a successful cycle	Press "PLAY/PAUSE" to conclude cycle
1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	-	Left to Right LED sequence: Indicates Pro-control is in "Cleaning" Mode	-
1 <sup>st</sup>	2 <sup>nd</sup>	1 <sup>st</sup>	10 consecutive beeps	Inward LED sequence: Indicates Pro-control is in "Agitate Solution" Mode	-
				Inward LED sequence: Indicates Pro-control is in "Agitate Solution" Mode	Place Soft Serve Machine in "Wash Mode" reminder

## Section 16: Pro-control LEDs 2 of 2

= LED Blink, 
 = LED On, 
 = LED Off, 
 S = Slow, F = Fast, (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>) = Order of Blink

<b>PROCESS CODES CONTINUED:</b>					
<u>GREEN</u> Hundreth	<u>YELLOW</u> Tens	<u>RED</u> Ones	<u>BEEP</u>	<u>DESCRIPTION</u>	<u>ACTION</u>
			15 consecutive beeps	All LEDs Flash simultaneously: 20 seconds to halt cycle for full teardown  All LEDs Flash simultaneously: End user pressed "PLAY/PAUSE" button resuming cycle after teardown	Press and then release the "PLAY/PAUSE" button  Allow cycle to complete
3 <sup>rd</sup>	2 <sup>nd</sup>	1 <sup>st</sup>	-	Right to Left LED sequence: Indicates Pro-control is in "Sanitizing" Mode	-
<b>ERROR CODES:</b>					
		F	beep	End user pressed the "ONE TOUCH" button, no Tokens	Register Token Tag with Pro-control (Section 7)
		F	-	End user pressed the "ONE TOUCH" button, Pro-control is not programmed with a cleaning cycle script	CONTACT Dealer/Reseller
		S	Pulse beep every 15 sec	End user pressed the "ONE TOUCH" button, Battery is below allowable threshold	Replace Battery (Section 17)
		F	Pulse beep every second	Pro-control cannot presently accept any more Token Tag cycles, Tokens were not registered (750 Max Limit met)	Save Token Tag for later use. Press and then Release the "RESET-CUPS-PROGRAM" button
			-	End User Checked for available token count, and no cycles were available: cycles=0.	Ensure to register a valid Token Tag. Press and then Release the "RESET-CUPS-PROGRAM" button once for registering and once to reset

# Section 17: Battery Installation/Replacement



( Image for illustration only ) **FIG.56**

In order to gain access to the "BATTERY CASE":

**Note:** Before changing the battery(s), remove the Pro-control from any areas that may allow water to enter into the inner housing compartment.

- Remove both "CUP HOUSINGS" from the "PRO-CONTROL".
- Remove the 4 "PHILLIPS HEAD SCREWS" that secure the "TOP COVER" to the "PRO-CONTROL HOUSING". (screws located on the underside of unit)
- Slide open the "BATTERY CASE COVER"; ensure batteries are correctly oriented **FIG.56**
- When replacing "PHILLIPS HEAD SCREWS", tighten in a cross pattern while paying close attention to "TOP COVER" gap. When "TOP COVER" meets the "PRO-CONTROL HOUSING" (no gap), stop tightening screw; over tightening may stress unit causing premature failure.

**Section 18:****Replacement Components**

FOR ORIGINAL EQUIPMENT REPLACEMENT COMPONENTS

PLEASE VISIT: [WWW.HYDRARINSE.COM](http://WWW.HYDRARINSE.COM)



## Section 19:

## Warranty

The Seller warrants that the **TAYHR** will operate or substantially perform within the published specifications and be free from material and workmanship defects, when subjected to normal, proper and intended usage by properly trained personnel. Please visit [www.hydrarinse.com](http://www.hydrarinse.com) for warranty registration.

Seller agrees during the Warranty Period, to repair or replace, at Seller's option, defective item(s) to allow the **TAYHR** to operate or substantially perform within the published specifications; provided the Buyer (a) promptly notifies the Seller in writing when the defect is discovered, and provides Seller the product model, serial number and details of the warranty claim; and (b) after Seller's review, Seller will provide Buyer with service data and/or a Return Merchandise Authorization ("RMA"), which may include product-specific handling instructions. At that time, the Buyer may return the defective item(s) to Seller with all return shipping costs paid by Seller. The Seller has the option to use new or refurbished replacement parts for warranty work. All replaced parts become the property of Seller. Shipment to Buyer of repaired or replacement parts/equipment will be made in accordance with the Seller's delivery policy.

The Seller has no obligation to make repairs, replacements or corrections, in whole or in part, as the result of: (i) normal wear and tear; (ii) accident, disaster or force majeure; (iii) the Buyer's misuse of the **TAYHR** or the Buyer's negligence; (iv) use of the **TAYHR** in a manner for which it was not designed or intended; (v) external causes such as, but not limited to, power failure or electrical power surges; (vi) improper storage or handling of the **TAYHR** by Buyer; or (vii) use of the **TAYHR** in combination with equipment not purchased directly from the Seller.

Any installation, maintenance, repair, service, relocation or alteration, or other tampering with, the **TAYHR** performed by any individual or entity other than the Seller, without Seller's prior written approval, or any use of replacement parts not supplied by Seller, shall immediately void and cancel this warranty. This warranty entitles to you specific rights, and you may also have other rights, which differ from state to state. No other warranties shall apply.

**Section 20:****Appendix A**

FOR BREAK-IN PROCEDURES PERTAINING TO YOUR HYDRA  
RINSE® PRO-CONTROL PLEASE VISIT  
[WWW.HYDRARINSE.COM/RESOURCES](http://WWW.HYDRARINSE.COM/RESOURCES) OR CONTACT YOUR  
LOCAL HYDRA RINSE® DEALER



## Section 21:

## Appendix B

### LEXX™ pH Solution Measurement

#### ProNatural® Brands pH Test Strip (HR-KT-0054)

#### Inspection Process:

##### 1. Creating Test Solution:

###### Hydra Rinse® Pro-control:

After the completion of the Hydra Rinse® Pro-control cycle, drain LEXX™ solution from machine into a clean emptied catch bucket for collecting test solution (do not add used LEXX™ Cups to the drained solution in catch bucket)

###### Wand:

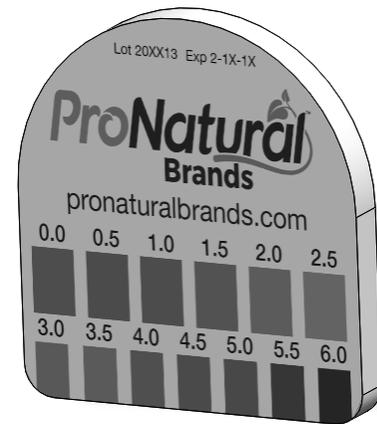
Allow solution to freely dispense into a catch bucket for a minimum of 30 seconds. Next collect at least 8 fl. oz. of solution into a clean emptied cup for collecting test solution.

##### 2. Taking Measurement:

Submerge test strip (~2 inches in length from roll) in solution for 2 seconds. Compare wetted test strip immediately to the color scale.

##### 3. Results:

Test strip should indicate  $\leq 3.5$ pH for an acceptable reading when testing with a LEXX™ pH Test Strip.



## Section 21:

## Appendix B

### LEXX™ Total Acid Concentration (grams/Liter) Semi-quantitative Measurement (Sold separately)

### QUANTOFIX® Total acid (Part no. 91353)

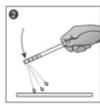
#### Inspection Process:



#### 1. Creating Test Solution:

##### Hydra Rinse® Pro-control:

After the completion of the Hydra Rinse® Pro-control cycle, drain LEXX™ solution from machine into a clean emptied catch bucket for collecting test solution (do not add used LEXX™ Cups to the drained solution in catch bucket)



##### Wand:

Allow solution to freely dispense into a catch bucket for a minimum of 30 seconds. Next collect at least 8 fl. oz. of solution into a clean emptied cup for collecting test solution.



#### 2. Taking Measurement:

Follow the instructions supplied with the QUANTOFIX® product to obtain the semi-quantitative total acid content.

#### 3. Results:

Test strip should indicate between:  
2.0-2.5 g/L



#### QUANTOFIX® Total acid

en

**Description:**  
QUANTOFIX® Total acid are test strips for semi-quantitative determination of the total acid content. The total acid content is expressed as g of citric acid per L. QUANTOFIX® Total acid test strips are also suitable for reflectometric evaluation using the QUANTOFIX® Relax (REF 913 46).

**Pack content:**  
1 aluminium can with 100 test strips

##### Measurement range

Visually  
2-5 g/L citric acid  
Color gradations:  
0 - 2.0 - 2.5 - 3.0 - 3.5

Reflectometrically  
2-5 g/L citric acid

##### General indication

Always with  
drawal. Dr

##### Instructions

1. Di
- 2.
- 3.



Consult your local and state health codes for your requirements

\*Recommend purchasing from CTL Scientific. Toll-Free: 888-686-3454

# Intentionally Blank

101-1372 A







**HYDRA RINSE®**  
CLEANS SIMPLE. SAFE. QUICK.

## Standardizing Innovation

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