

Brixing Instructions

1. You must set the soda flow to 6 ounces in 5 seconds. Before we can do that, the high pressure regulator has to be set to 85 psi. If the soda pours too fast it will foam, and will lose carbonation. With the syrup disconnected, you can measure the soda water in the brix cup, on the ounce side. Adjust soda flow to dispense at 6 ounces in 5 seconds. The valve may pour too fast from the factory, as we test for leaks with valve wide open. Remove black valve cover cap by sliding it up. There are 2 metering screw in the back, the soda water is on the left and the syrup is on the right.

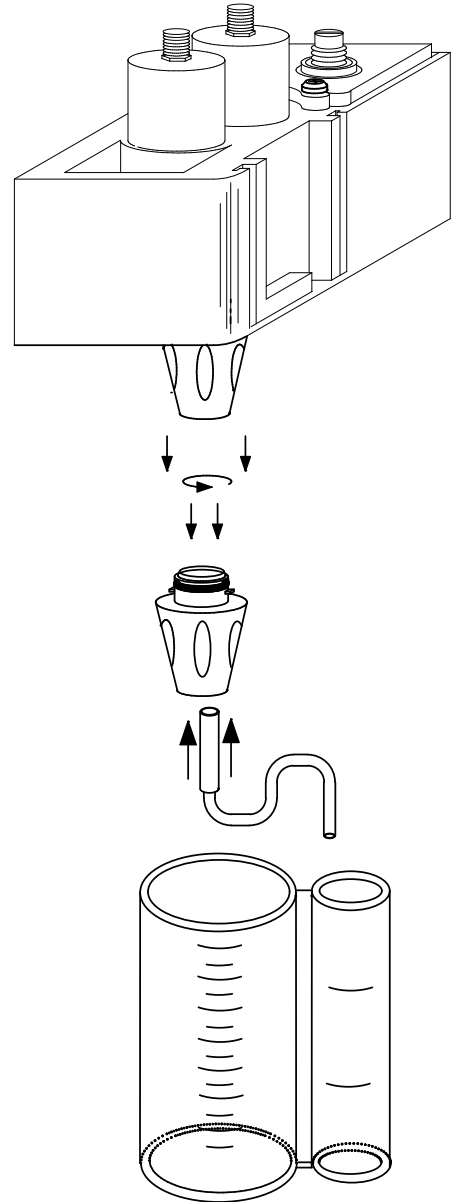
2. To adjust the flow, turn the left screw clockwise to slow the flow down. Counter-clockwise will speed it up. Set the soda water only to 6 ounces in 5 seconds.

3. Now we need to set syrup flow to the proper brix (soda water to syrup ratio). Remove nozzle (twist and pull down) then insert the "S" shaped syrup separator through nozzle then position on 1/4" plastic syrup outlet located inside hidden nozzle area. Then press and turn the nozzle back in position.

4. Dispense valve until syrup comes out of separator. Hold Brix cup so that the metal part of the "S" shaped syrup separator is in the small side of the cup. and the big part of the cup is under the nozzle, to catch the soda water. Most drinks are set 5 to 1, and the cup is 5 times smaller on the small side, so you can adjust the syrup so that it is level in height with the soda water. Use the screw on the right, and turn clockwise to slow down, and counter-clockwise to increase.

5. Remove syrup separator when done, and do the next valve, the same way, until you are done.

***If you have 2 Flavor Valves, the metering screw are on the bottom of the valve, and you will see 3 screws are on the bottom of the valve, and you will see 3 screws, (1 for water/soda water and 2 for syrup.) Please follow the 2 flavor instructions that come with the unit.



Top View
Valve Cover Removed

