



**CDG Series
Liquid Dispensers**

CDG-211 CDG-311

**NORTH AMERICAN
OPERATORS MANUAL**

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CDG SERIES LIQUID DISPENSERS OPERATORS MANUAL

Please Read this Manual Now,
And Retain it for Future Reference

KanPak CDG Series Liquid Dispensers provides a temperature controlled environment to sustain liquid product, such as cream, milk, and other liquids. The product selections are made by depressing a lever to dispense product. The product is stored in the sanitary interior compartment within the dispenser. The product (cream, milk, etc.) is prepackaged in a Bag-in-Box.

Operating the dispenser is a simple two-step process:

1. Place a cup under the product tube.
2. Push lever down for the desired quantity and product.

INSPECTION FOR DAMAGE

When you receive the dispenser, inspect the exterior of the shipping container for damage. Note any damage in detail. Unpack the dispenser at once (follow the instruction sheet inside the top of the box, or see instructions in this manual). Examine the dispenser for damage. Report any damage to the transportation company immediately. File a claim for damages promptly. Your immediate inspection protects you against loss since KanPak is not responsible for damages incurred during shipment.

SAFETY

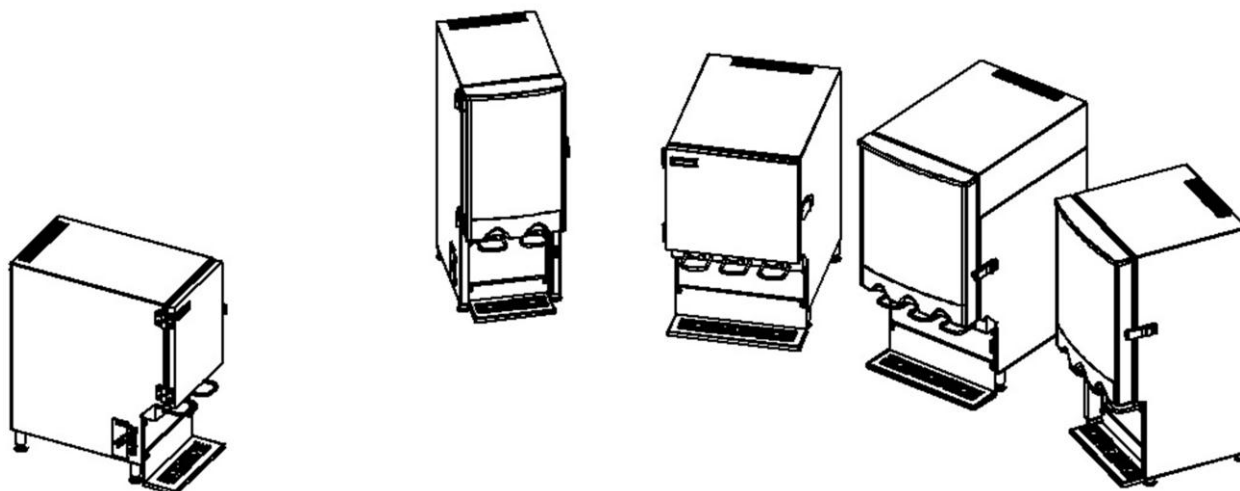
KanPak, LLC strives to design robust equipment where safety, simplicity and efficiency are paramount. To this effect, the CDG Series has been designed to be low maintenance with a single outside connection (electricity). These features are aimed at protecting both operators and technicians.

SAFETY PRECAUTIONS

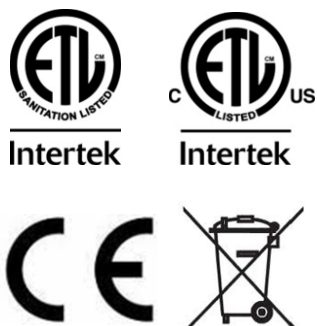
- **Always plug the dispenser into an approved electrical outlet.**
- **Do not touch the dispenser with wet hands.**
- **Unplug the dispenser from its electrical source before servicing.**
- **Do not immerse the dispenser in water.**
- **Observe all safety precautions with this dispenser that you would with any electrical appliance.**
- **Children should be supervised to ensure that they do not play with the appliance.**

This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SPECIFICATIONS



MODEL	TYPE	PRODUCTS	DESCRIPTION	WEIGHT	DIMENSIONS (LxWxH)
CDG211	H	2 x 2 ½ Gallon	Manual Lever Operated Dispenser	77 lbs	22" x 12" x 25 ½"
CDG211	V	2 x 2 ½ Gallon	Manual Lever Operated Dispenser	77 lbs	18 ½" x 12" x 32"
CDG311	H	3 x 2 ½ Gallon	Manual Lever Operated Dispenser	88 lbs	22" x 16" x 25 ½"
CDG311	HT	3 x 2 ½ Gallon	Manual Lever Operated Dispenser	92 lbs	24" x 16" x 32"
CDG311	V	3 x 2 ½ Gallon	Manual Lever Operated Dispenser	88 lbs	18 ½" x 16" x 32"



Power Supply Requirements	120 VAC, 60 Hz, 1 Phase, 4 Amp
Refrigeration	Cold Wall Evaporation
	1/6 HP Compressor
	134a Refrigerant, 165 Grams
Certifications	NSF/ANSI Standard 20
	UL Standard 471
	CSA C22.2 No.120

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UNPACKING THE DISPENSER

WARNING: Do not attempt to lift the dispenser from the box. Improper lifting may damage the dispenser.

- Inspect the box for any shipping damage.
- Remove the protective material from the top and sides of the dispenser.
- Remove the corrugated tube from the base.
- Remove the dispenser, and other material from the box and inside the dispenser;
Lift the dispenser from the bottom of the equipment.
- Remove the plastic protective covering from the stainless steel exterior, if applicable.
- Place the dispenser in its final location.
- Retain all of the packaging for future reshipment.

CAUTION: Wait 3 hours before plugging in the dispenser to allow the compressor oil to settle.

RESHIPMENT

Packaging for reshipment is done in the reverse order of unpacking. If packaging is not available, it can be purchased locally, or from KanPak by request. Any damage occurring in transit of the returned goods caused by improper packaging is not considered a defect covered by warranty.

ELECTRICAL REQUIREMENTS

- Be sure the current at the power source receptacle is: 120 VAC, 60 Hz, single phase, 4 Amp.
- The dispenser is furnished with a UL-approved 7' power cord. The power cord comes with a 3-prong (NEMA 5-15) plug, designed to fit a receptacle with provisions for a grounding stud. The dispenser includes a microprocessor and must be operated on grounded electrical wiring at all times. Failure to do so will void the Warranty.
- To avoid an electrical hazard, if the supplied power cord is damaged, it must be replaced by the manufacturer, its Authorized Service Agency or by a qualified technician.

ELECTRICAL SERVICING

Electrical servicing must be carried out by a qualified technician. The Warranty will be null and void if the dispenser is serviced by unqualified personnel.

REFRIGERATION SERVICING

Any servicing of the refrigeration system must be carried out by a qualified technician. The Warranty will be null and void if the refrigeration system is serviced by unqualified personnel.

CORRECT DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please recycle it responsibly to promote the sustainable reuse of material resources.

To return your used device, please contact the manufacturer, the distributor where the product was purchased, or the local collection system, for details of where and how they can take this product for environmentally safe recycling.



INSTALLATION AND LOCATION

When locating your CDG Series dispenser, convenience and accessibility to best serve your operation are important considerations, but the following factors must be observed:

- Counters, platforms, or shelves should be strong enough to support the dispenser and full containers of product. Refer to the minimum weight specification of your particular model of dispenser. This is the weight of the empty dispenser.
- The dispenser requires 3" (75mm) of clearance on either side, as well as a 6" (150mm) clearance on the top. **Do not place items on top of the dispenser. Inadequate clearance or covering the top vents will significantly reduce system efficiency and cause damage to the compressor.** There are no space requirements for the rear of the CDG Series dispenser.
- The dispenser must be placed onto a level surface.
- Avoid placing the dispenser too close to a heat source, such as a coffee maker. This would affect the performance of the unit.
- Place the dispenser at the appropriate serving height so that staff drawing product from the dispenser can operate the unit properly.
- Do not remove the legs from the dispenser or allow the dispenser to sit flat on the counter. Airflow and circulation under the machine are essential for the proper operation of the refrigeration system. Make sure the legs at the four corners of the bottom of the dispenser are in place. If one has loosened during shipping, re-tighten it. Removal of the legs automatically voids the Warranty.

INITIAL STARTUP

Before starting the dispenser, make certain that all Installation instructions have been followed and that the dispenser has been sitting upright for a minimum of 3 hours, to allow the compressor oil to settle.

- Connect the power cord into an approved electrical outlet.
- Activate the control system and refrigeration by switching ON the power control switch. Power can be confirmed by the following (as applicable):
 - LCD will indicate "Always Fresh";
 - Power LED will illuminate green;
 - Backlit door display will illuminate.
- The temperature control has been pre-set at the factory. Allow the dispenser to run empty for one hour before loading pre-chilled product. Compartment temperature is confirmed by the following (as applicable):
 - LCD will indicate compartment temperature of 32°F to 40°F (0°C to 5°C);
 - Ready LED will illuminate green;
 - Interior compartment thermometer will indicate 32°F to 40°F (0°C to 5°C).
- Locate the Drip Tray and install the Bag-In-Box Shelf (or optional accessory).
- Load pre-chilled KanPak product of your choice, as instructed.
- Close the dispenser door and secure latch.


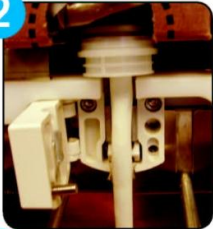


LOADING PRODUCT

KanPak CDG Series dispensers are manufactured to be used in with prepackaged Bag-In-Box products.

TO LOAD PRODUCT IN THE **KanPak** CDG SERIES DISPENSERS

PARA CARGAR EL PRODUCTO EN LOS DISPENSADORES **KanPak** DE LA SERIE CDG

- Wipe down the inside of the unit to avoid frost buildup / Limpie el interior de la unidad para evitar la acumulación de escarcha.
- Always load **prechilled** product / Siempre cargue el producto ya refrigerado.

<div style="background-color: #007bff; color: white; border-radius: 50%; width: 30px; height: 30px; line-height: 30px; margin: 0 auto; font-weight: bold;">1</div> 	<p>STEP 1:</p> <ul style="list-style-type: none"> • Open the main refrigerated compartment door of the dispenser. • Turn the black thumbscrew on the white valve counterclockwise to open valve. • Wipe down the inside of the unit to avoid frost buildup. 	<p>PASO 1:</p> <ul style="list-style-type: none"> • Abra la puerta del compartimiento refrigerado principal del dispensador. • Voltee el tornillo negro de la válvula blanca hacia la izquierda, para abrir la válvula. • Limpie el interior de la unidad para evitar la acumulación de escarcha.
<div style="background-color: #007bff; color: white; border-radius: 50%; width: 30px; height: 30px; line-height: 30px; margin: 0 auto; font-weight: bold;">2</div> 	<p>STEP 2:</p> <ul style="list-style-type: none"> • Load the prechilled "Bag in Box" dairy product into the dispenser on the product platform provided. • Ensure the dispensing tube is centered in the dispensing valve and on the platform. • The tube must not be pinched or bent. 	<p>PASO 2:</p> <ul style="list-style-type: none"> • Cargue el producto lácteo ya refrigerado "Bolsa en caja" en el dispensador, sobre la plataforma provista. • Compruebe que el tubo de suministro esté centrado en la válvula dispensadora y en la plataforma. • El tubo no debe estar pisado ni doblado.
<div style="background-color: #007bff; color: white; border-radius: 50%; width: 30px; height: 30px; line-height: 30px; margin: 0 auto; font-weight: bold;">3</div> 	<p>STEP 3:</p> <ul style="list-style-type: none"> • With the dispensing tube centered in the valve, close the valve door and turn the black thumbscrew on the valve door clockwise to secure. • Ensure that the valve door is completely closed and the dispensing tube is not pinched in the valve door when the thumbscrew is tightened. • To avoid valve breakage, do not over-tighten the thumbscrew. 	<p>PASO 3:</p> <ul style="list-style-type: none"> • Cuando el tubo dispensador esté centrado en la válvula, cierre la puerta de la válvula y gire el tornillo negro de la válvula hacia la derecha, para cerrar. • Compruebe que la puerta de la válvula quede completamente cerrada y que el tubo dispensador no esté pisado en la puerta de la válvula, al apretar el tornillo. • No apriete demasiado el tornillo, para evitar que la válvula se parta.
<div style="background-color: #007bff; color: white; border-radius: 50%; width: 30px; height: 30px; line-height: 30px; margin: 0 auto; font-weight: bold;">4</div> 	<p>STEP 4:</p> <ul style="list-style-type: none"> • Obtain sanitized scissors. • Cut the dispensing tube diagonally approximately 1/4" below the bottom of the valve. • Discard the cut portion of the dispensing tube. • Close the main refrigerated compartment door and latch of the dispenser. • The machine is now ready to dispense! 	<p>PASO 4:</p> <ul style="list-style-type: none"> • Consiga tijeras desinfectadas. • Corte el tubo dispensador diagonalmente, aproximadamente 1/4" por debajo de la parte inferior de la válvula. • Deseche la parte cortada del tubo dispensador. • Cierre la puerta del compartimiento refrigerado principal del dispensador. • ¡La máquina ya está lista para dispensar!

- Each time product is loaded, **wipe down the inside of the unit** to avoid frost buildup / Cada vez que cargue el producto, **limpie el interior de la unidad** para evitar la acumulación de escarcha.
- Always load **prechilled** product / Siempre cargue el producto ya refrigerado.

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- Ensure the dispenser has achieved proper operating temperature by running empty for one hour before loading pre-chilled product to be dispensed.
- Product must be pre-chilled prior to loading it into the dispenser. Product temperature range must be between 32°F to 40°F (0°C to 5°C).

OPERATION

When the initial startup is complete, operating your CDG Series dispenser is simple.

- Place cup under the product tube.
- Push lever down for the desired quantity and product.
- Load product as needed.
- Perform preventative maintenance as outlined.

MAINTENANCE

Though the preventative maintenance of your CDG Series dispenser is minimal, these few steps are important for continued operation to maximize the life of this appliance.

RECOMMENDED PREVENTATIVE MAINTENANCE SCHEDULE

Drip Tray	Daily	Wash using warm, soapy water or in dishwasher.
Exterior Cabinet Surfaces	Daily	Using a soft cloth, wash using warm, soapy water. DO NOT use abrasive cleaners.
Refrigerated Interior Compartment	Each time product is loaded.	Using a soft cloth, wipe down and thoroughly dry to remove any condensation.
	Monthly, or as needed.	Manually defrost when there is ice build-up.
Valve Assembly and Area	Monthly, or as needed.	Wash using warm, soapy water or in dishwasher.
Condenser	Every six (6) months.	Clean using vacuum.

DEFROST

The CDG Series dispensers are equipped with an automatic defrost cycle to minimize frost build-up. The defrost cycle reduces but does not eliminate the need for a manual defrost. Frost or ice will reduce the system efficiency. When frost or ice build-up is excessive:

- Remove product from the dispenser.
- Turn the power control switch OFF.
- With the compartment door open, wait 15 minutes for ice to melt.
- Remove ice gently, and wash using warm, soapy water.
- Thoroughly dry with a soft cloth, and close the compartment door.
- Turn the power control switch ON.
- When proper operating temperature is achieved, load pre-chilled product.

RESET





Occasionally, it may be necessary to reset the control system. To accomplish this, simply:

- Turn the power control switch OFF.
- Wait 5 seconds to reset the microprocessor.
- Turn the power control switch ON.

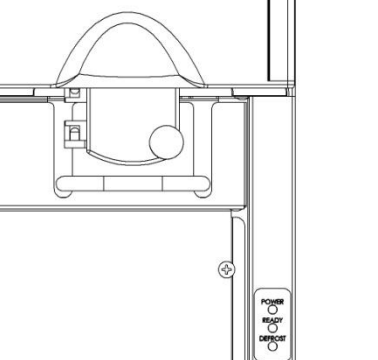
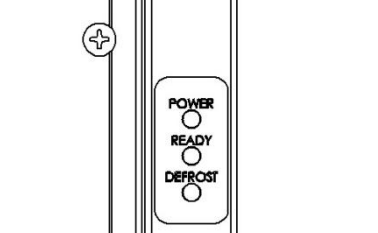
DISPLAY

The CDG Series dispensers have multiple display options available. Reference the applicable display option(s) for your dispenser.

LCD

	<p>CONFIRMS POWER</p> <ul style="list-style-type: none"> LCD turns ON by switching the power control switch ON. <ul style="list-style-type: none"> "ALWAYS FRESH" = Power is ON. No display = Power is OFF.
	<p>INFORMATION DISPLAYED</p> <ul style="list-style-type: none"> LCD indicates the compartment temperature. <ul style="list-style-type: none"> "ALWAYS FRESH" + flash compartment temperature.
	<ul style="list-style-type: none"> LCD indicates the compressor cycle. <ul style="list-style-type: none"> Asterisk "*" identifies compressor cycle in progress. "ALWAYS FRESH" + alternately flashing asterisk and compartment temperature.
	<ul style="list-style-type: none"> LCD indicates the automatic defrost cycle or service. <ul style="list-style-type: none"> "ALWAYS FRESH DEF" = Automatic defrost in progress. "ALWAYS FRESH ERR" = Service is required. <p><i>Contact KanPak Equipment Service when unit requires servicing.</i></p>

LED INDICATOR

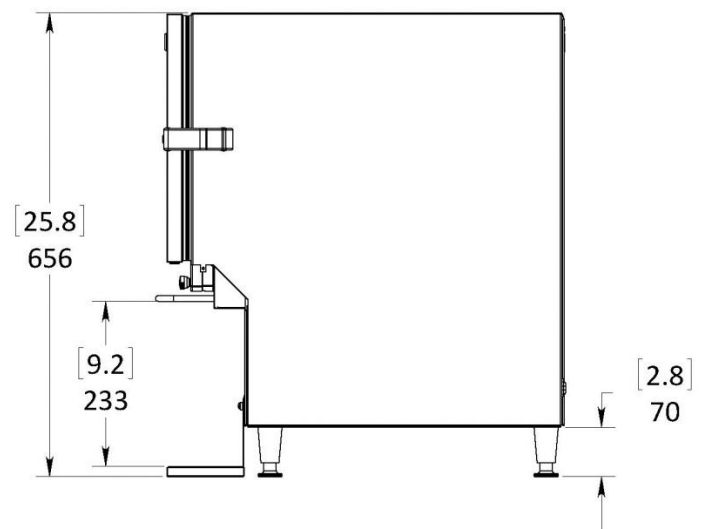
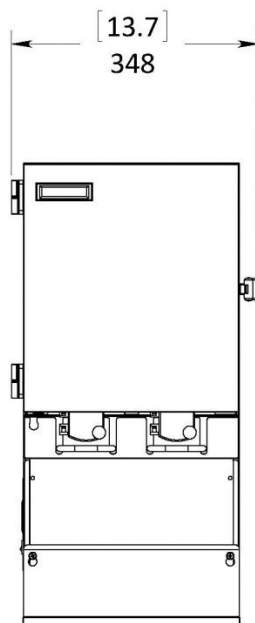
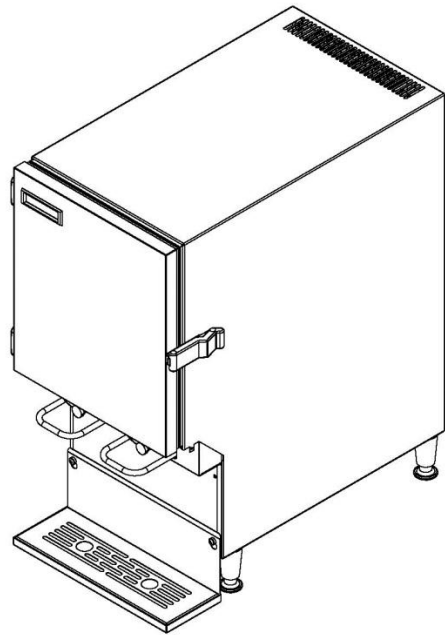
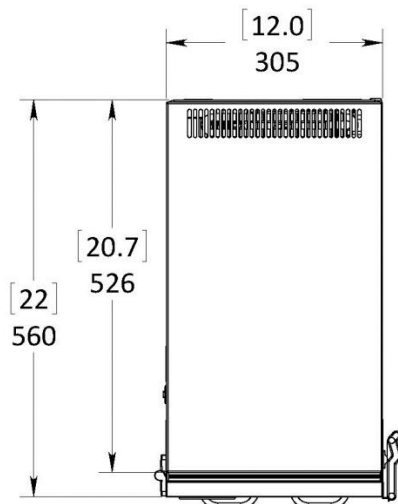
	<p>CONFIRMS POWER</p> <ul style="list-style-type: none"> POWER LED turns ON by switching the power control switch ON. <ul style="list-style-type: none"> Solid Green = Power is ON. No light = Power is OFF. <p>INFORMATION DISPLAYED</p> <ul style="list-style-type: none"> READY LED indicates the compartment temperature. <ul style="list-style-type: none"> Solid Green = Temperature is 32°F to 41°F (0°C to 5°C). Flashing Green = Temperature is 42°F to 46°F (5.6°C to 7.8°C). No Light = Temperature is not 32°F to 46°F (0°C to 7.8°C), or automatic defrost cycle in progress.
	<ul style="list-style-type: none"> DEFROST LED indicates the automatic defrost cycle or service. <ul style="list-style-type: none"> Solid Yellow = Automatic defrost in progress. Flashing Yellow = Service is required. No Light = Defrost is <u>not</u> in progress. <p><i>Contact KanPak Equipment Service when unit requires servicing.</i></p>

Always allow the dispenser to run empty for one hour to achieve proper operating temperature. Compartment temperature during normal operation should be 32°F to 41°F (0°C to 5°C).

TROUBLE SHOOTING GUIDE

ISSUE	CAUSE	SOLUTION
No power, display, or lights (as applicable).	Power switch is not turned ON.	Reset the power control switch located on the lower left side of the unit. Turn the switch OFF, wait 5 seconds, then turn the switch ON.
	Circuit breaker on the dispenser is tripped, indicated by a white strip on top of the breaker button when popped out.	Reset the circuit breaker located on the lower left side of the unit (below the power control switch). Depress the breaker button to reset.
	Power cord is not plugged in.	Ensure the dispenser power cord is plugged into a functioning outlet. Depress the reset button of a GFI outlet if equipped.
	No power at the outlet.	Have a qualified person check the <u>in-store</u> circuit-breaker to restore power to the circuit.
Dispenser will not dispense product.	Product tube is not inserted properly.	Verify the product tube is installed correctly, and is not pinched, twisted or bent.
Dispenser is leaking product.	Valve door not fully closed.	Confirm the valve door is fully closed and the thumbscrew is tightened securely.
	Product tube is not centered.	Ensure the product tube is centered properly in the dispensing valve assembly.
	Product accumulation within valve assembly.	Clean the valve assembly and surrounding area.
Display/compartments temperature is too warm or too cold.	Vents are covered.	Remove obstructions blocking the vents located on the top rear of the unit.
	Defrost cycle just completed.	Check the temperature again after 15 minutes have elapsed.
	Compartment has ice and/or frost build-up.	Perform the standard preventative maintenance (PM) as outlined.
	The temperature control requires adjustment.	Contact KanPak Equipment Service.
ERR on Display, or Flashing Yellow LED	The unit requires servicing.	Contact KanPak Equipment Service.

DRAWINGS

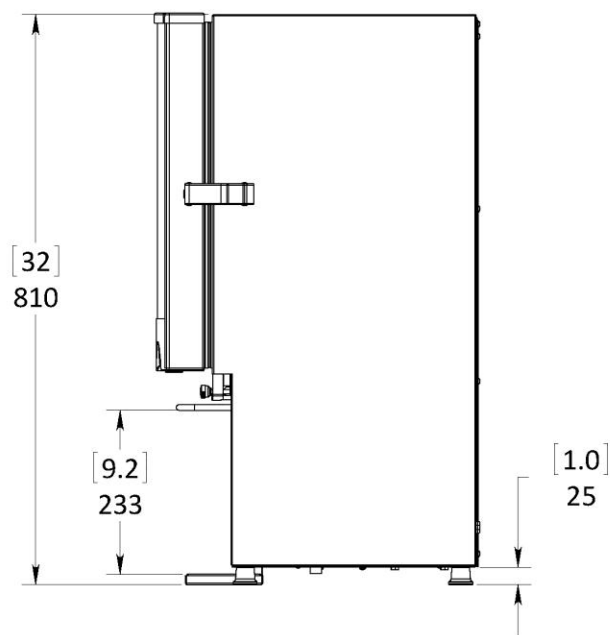
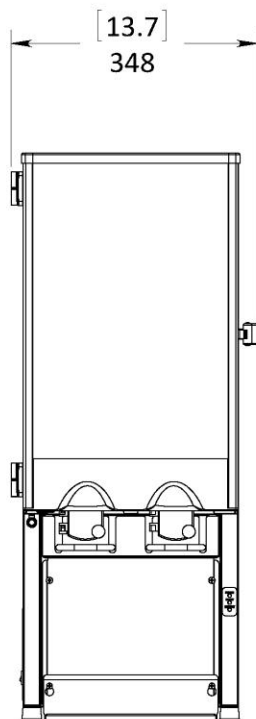
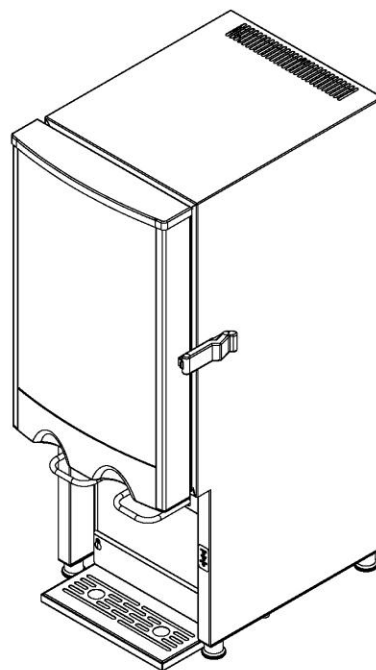
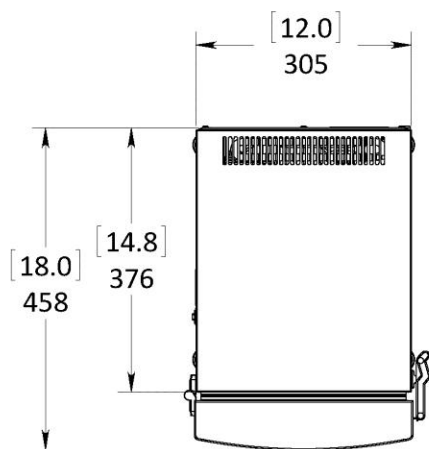


KanPak MODEL CDG-211 H

DRAWINGS

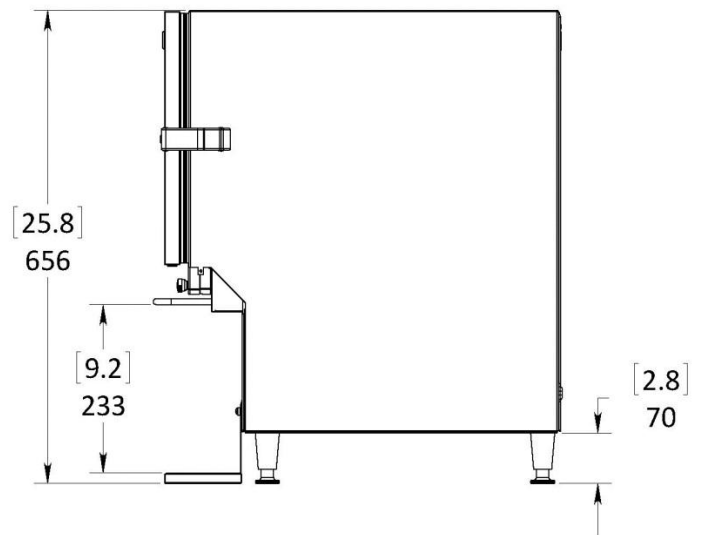
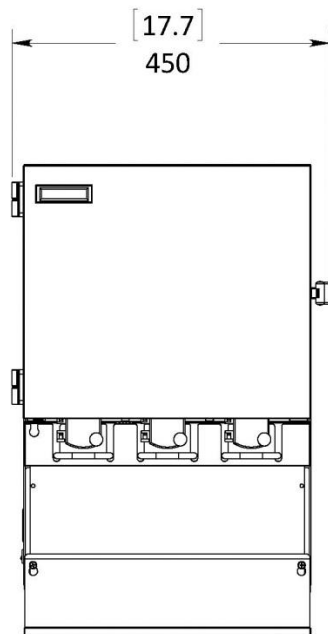
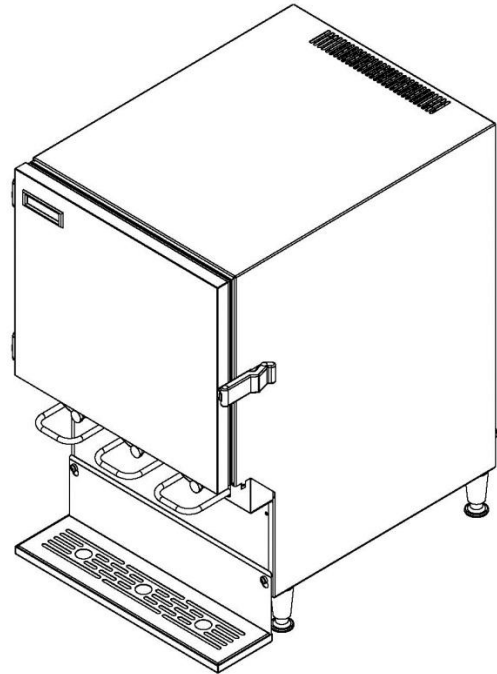
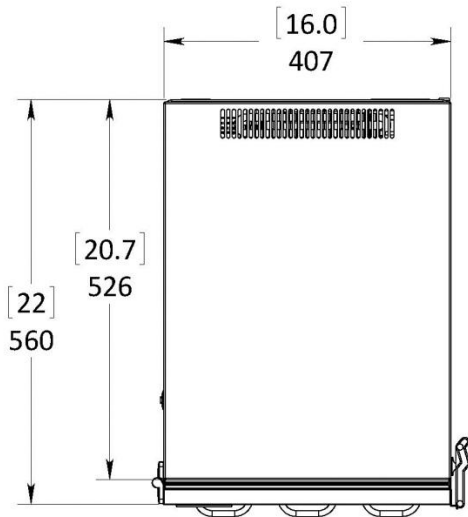
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DRAWINGS



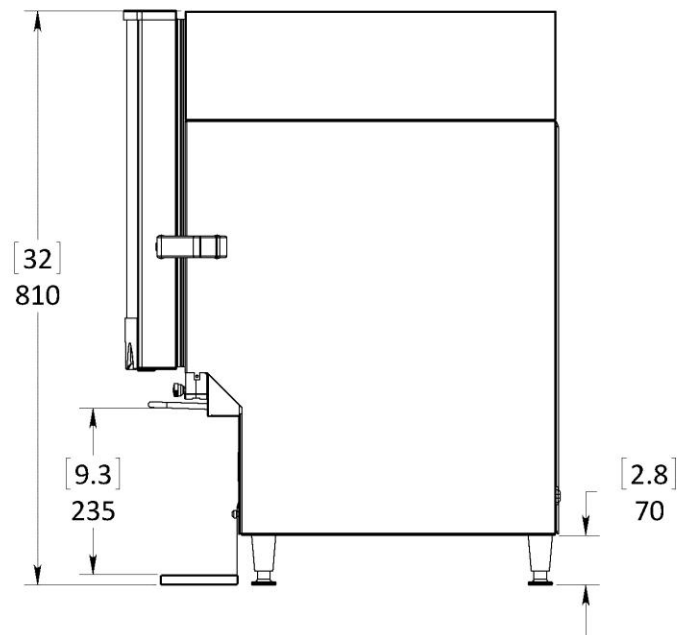
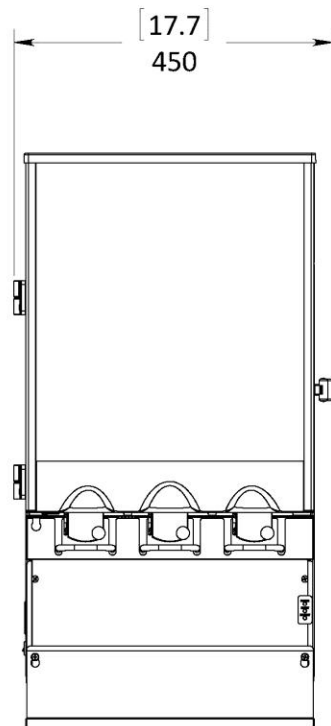
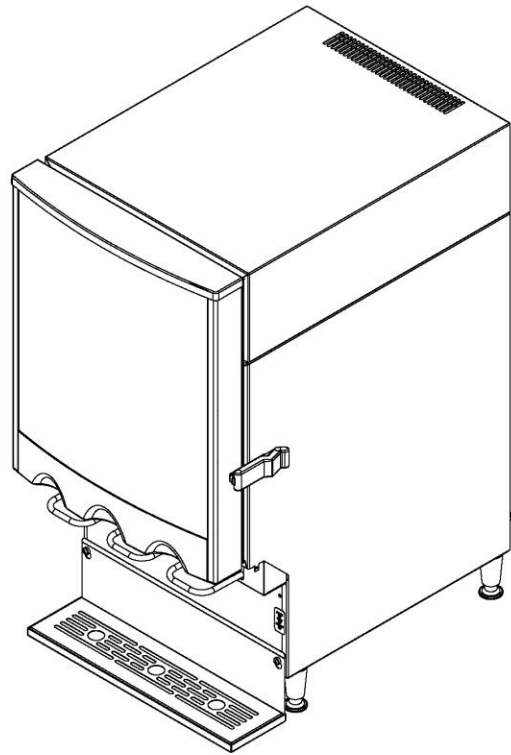
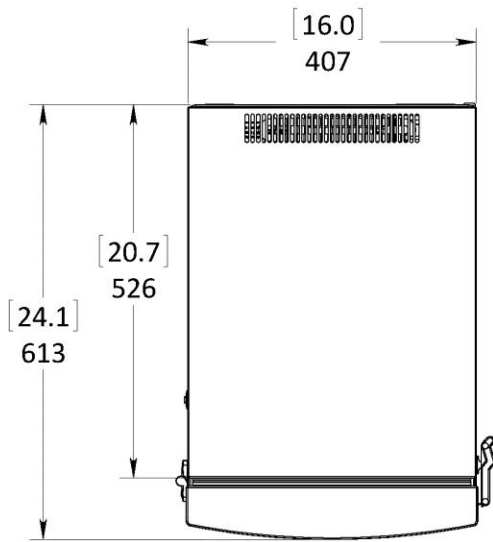
KanPak MODEL CDG-211 V

DRAWINGS



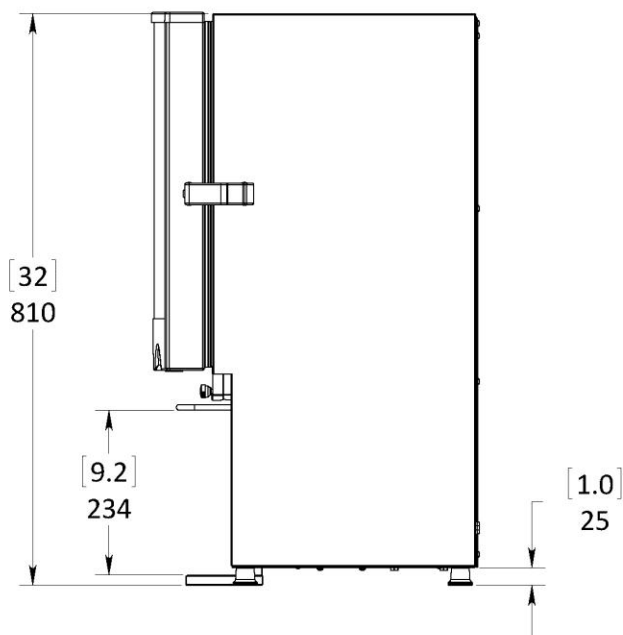
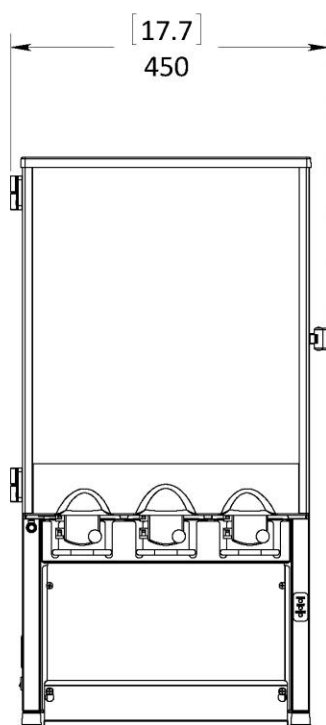
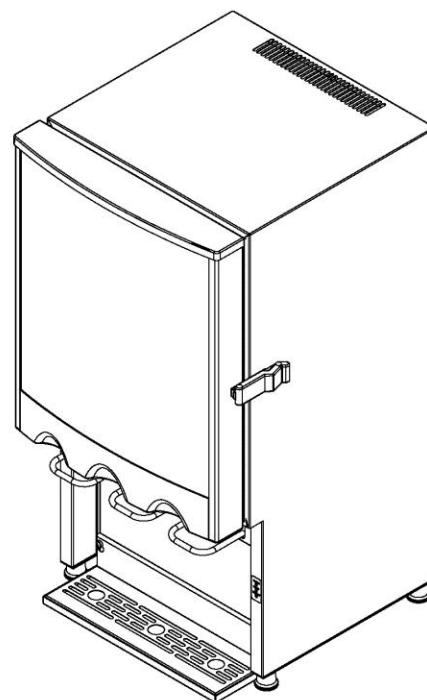
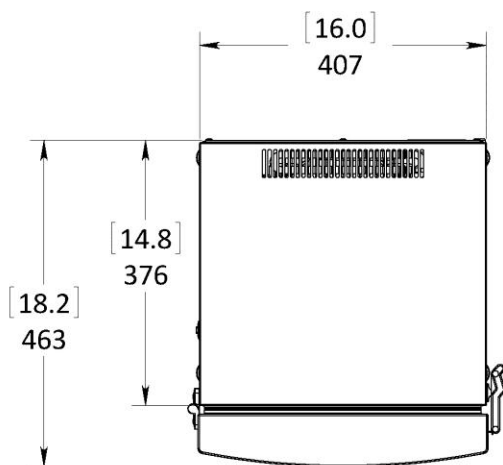
KanPak MODEL CDG-311 H

DRAWINGS



KanPak MODEL CDG-311 HT

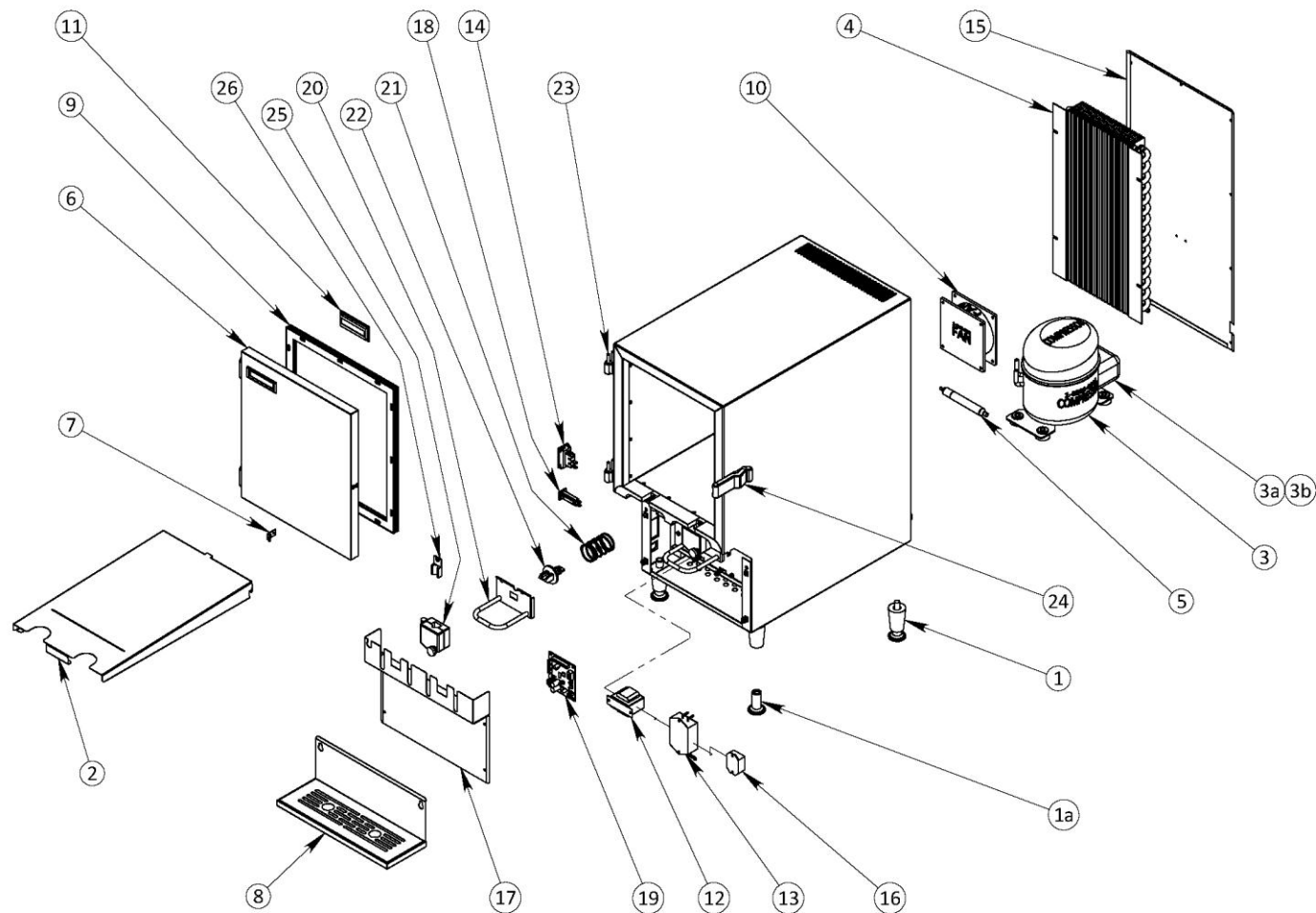
DRAWINGS



KanPak MODEL CDG-311 V

CDG-211 H PARTS DIAGRAM

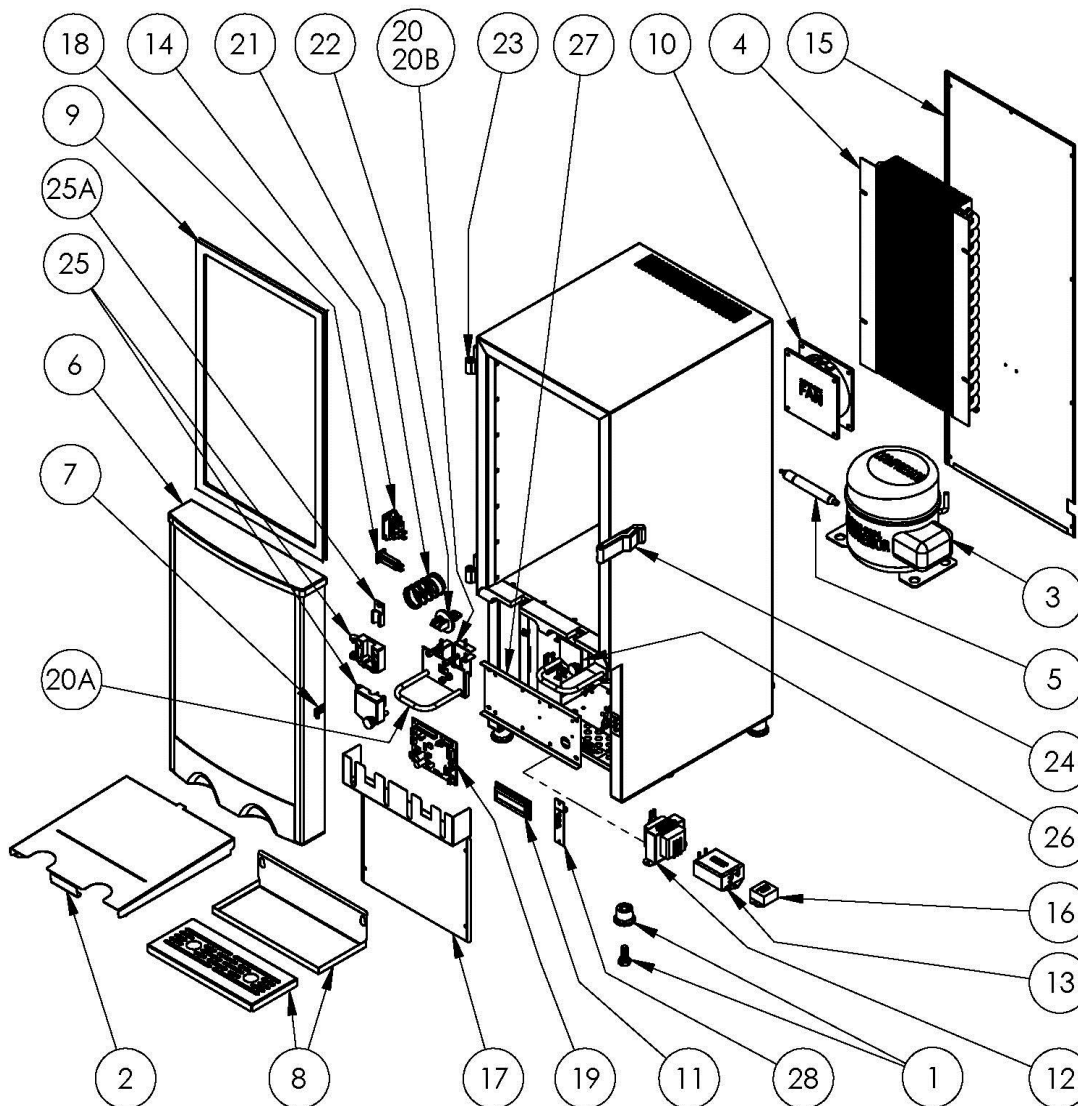
ITEM NO.	DESCRIPTION
1	Leg Assembly
1a	Lower Adjustable Leg Foot
2	Bag-In-Box Tray
3	Compressor
3a	Compressor Starting Relay
3b	Compressor Thermal Overload Protector
4	Condenser Assembly
5	Filter Dryer
6	Cabinet Door Assembly
7	Door Latch Hook Bracket
8	Drip Tray Assembly
9	Door Gasket
10	Fan
11	LCD Assembly
12	Transformer
13	Electrical Line Filter
14	Power Switch Assembly
15	Rear Access Cover Panel
16	Main Relay
17	Front Lower Access Cover Panel
18	Circuit Breaker
19	PCB - Control Board
20	Valve Lever Assembly
21	Valve Spring
22	Valve Plunger
23	Hinge Assembly
24	Door Latch Assembly
25	Valve Door Sub-Assembly
26	Rear Valve Door Block
27	Temperature Sensor (not shown)
28	Thermometer Assembly (not shown)
29	Power Cord (not shown)
30	Packaging Kit (not shown)



CDG-211 V PARTS DIAGRAM

GENERAL PARTS LIST

Item No.	Item Description
1	Leg Assembly
1A	Bolt-Leg
2	Bag-In-Box Tray
3	Compressor
3A	Compressor Starting Rely
3B	Compr. Thermal O.L. Protector
4	Condenser Assembly
5	Filter Dryer
6	Cabinet Door Assembly
7	Door Latch Hook Bracket
8	Drip Tray Assembly
8A	Top Drip Tray Insert
8B	Bottom Drip Tray Support
9	Door Gasket
10	Fan
11	LCD Assembly
12	Transformer
13	Electrical Line Filter
14	Power Switch Assembly
15	Rear Access Cover Panel
16	Main Relay
17	Front Lower Access Cover Assy
18	Circuit Breaker
19	PCB Assembly
20	Valve Lever Assembly
20A	Valve Lever Handle
20B	Valve Lever Bracket
21	Valve Spring
22	Valve Plunger
23	Hinge Assembly
24	Door Latch Assembly
25	Valve Door Sub-Assembly
25A	Rear Valve Door Block
26	Valve Door Sub-Assembly
26A	Rear Valve Door Block
27	PCB Support Panel
28	LED Assembly
29	Power Cord (not shown)



WARRANTY

All dispensing equipment manufactured by KanPak is warranted against defects in materials and workmanship for a period of one (1) year from the date of purchase. This Warranty does not apply to installation or problems because of installation. This Warranty does not apply to normal preventative maintenance, maintenance or adjustment.

This warranty is subject to the following conditions:

- This Warranty applies to the original owner only and is not assignable.
- Should any equipment fail to function in its intended manner under normal use within the limits defined in this Warranty, at the option of KanPak such equipment will be repaired or replaced by KanPak or its Authorized Service Agency. KanPak will be responsible only for charges incurred or service performed by its Authorized Service Agencies. The use of other than KanPak Authorized Service Agencies will void this Warranty and KanPak will not be responsible for such work or any charges associated with such work. The closest KanPak Authorized Service Agency must be used.

TIME PERIOD

One Year on parts and/or labor, effective from the date of shipment unless otherwise specified. KanPak reserves the right to replace a unit in warranty in lieu of a service call. The Authorized Service Agency may, at its option, require proof of purchase. Parts replaced under this Warranty are warranted for the unexpired portion of the original equipment warranty only. A service consultant is available to assist you during our normal business hours. All service-related issues will be addressed by a return telephone call the next business day.

WARRANTY PROCEDURE

1. Secure the model and serial number from the data label on the lower left side of the dispenser.
2. Call the phone number (1.800.569.0826 or 203.264.7203) provided on the service label on the dispenser.
3. The service agency will discuss the issue with the operator and determine if parts or servicing/replacing the dispenser will resolve the issue.
4. If parts are needed, the appropriate parts will be sent to your location.
5. If a dispenser needs to be serviced/replaced by the KanPak service department (at the discretion of the KanPak service representative), KanPak will provide the operator with a Return Material Authorization (RMA).
6. The operator will arrange for the out-of-service dispenser to be shipped to KanPak in Southbury, CT.
7. Once the out of service dispenser is received by the KanPak service center and it has met the conditions of the warranty, KanPak will cover the shipping costs to ship a dispenser back to the customer's original shipping location.

WARRANTY EXCLUSIONS

The following conditions are not covered by this Warranty:

- Equipment failure related to improper installation, improper utility connection or supply, and problems due to ventilation.
- Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment on which the model number or serial number has been removed or altered. If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter. This Warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. KanPak does not assume any liability for extended delays in replacing or repairing any items beyond its control. In all cases, the use of other than KanPak authorized OEM replacement parts will void this Warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial applications

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS AND CONSTITUTES THE ENTIRE LIABILITY OF KANPAK IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.

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