



**Frozen Beverage Dispensers**  
EVERYONE LOVES FROZEN®

# **77X SERIES** INSTALLATION & OPERATION ADDENDUM FOR LOW TEMPERATURE FROZEN COCKTAIL



24-77XA-0003\_03



## Important Information About this Addendum

This addendum contains installation information specific to low temperature FC dispensers, and serves as a companion to the 77X Installation & Operation Manual (24-77XM-0012). This addendum contains additional information intended to supplement the 77X Installation & Operation Manual; it does not provide all the information necessary to install or operate the dispenser. Familiarize yourself with the manual and this addendum before installing or operating the dispenser.

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**FBD TECHNICAL SUPPORT: +852 2369 3998 (INTERNATIONAL), or [www.fbdfrozen.com](http://www.fbdfrozen.com)**



## SAFETY

### Frozen Cocktail (FC) Alcohol Safety

In addition to all other safety requirements listed in Section 1 of the 77X Installation and Operation Manual, the following section includes the safety requirements for FC units. This dispenser is designed to dispense premixed alcoholic beverages with an alcohol by volume (ABV) of less than 14%.

**WARNING: The use of a product that is 14% ABV or greater could potentially cause internal damage to seals, hoses, and materials as well as create a potential flammability risk.**

## SPECIFICATIONS AND REQUIREMENTS

### FC Electrical Requirements<sup>§</sup>

Requirement		
Frequency		60 Hz
Operational Voltage		230 VAC $\pm$ 10%
Current	771	18.5 A
	772	19.3 A
	773	20.1 A
	774	20.9 A
Minimum AMP Breaker	771/772/773/774	30 A

## INSTALLATION

### Dispenser Mounting

The FC unit is not designed to be sealed to a countertop surface or floor; use the information in this section instead of Section 4.2 in the Installation and Operation Manual. If this unit is to be placed on a countertop, it must be mounted on support legs to allow a minimum countertop clearance of 4.0 inches. The legs install easily into the same four holes used to bolt the frame to the shipping pallet. As an added benefit, this installation typically meets state and local health department codes.

<sup>§</sup> General requirements only. Always check dispenser nameplate label for specific rating information.



## Supply Connections

The FC low temperature dispenser does not have connections for water. Refer to **Figure 1** below rather than Figure 4.3 in Section 4.9 of the Installation and Operation Manual.



**Figure 1. Bulkhead Fittings for FC Units**

## Connecting to Water Supply

FC low temperature dispensers are not to be connected to any water sources. Section 4.10 in the Installation and Operation Manual is not applicable to FC units.

## Connecting to Syrup Supply

The desired beverage product must be pumped into the machine using suitably certified equipment; please refer to Section 4.12 in the Installation and Operation Manual for details. Additionally, FC syrup equipment must be rated for use with direct food contact, as well as alcohol contact with an ABV of less than 14%.

## LEAK CHECK AND PRIME

### Leak Check and Prime

FC dispensers do not have water supply connections unlike standard FBD dispensers. Use the information in the following table instead of the equivalent table in Section 5.1 of the Installation and Operation Manual.

1	Remove the side panels by loosening the two screws located at the bottom of the panel and then lifting off the frame.
2	Remove the drip tray by lifting up and pulling away, then remove the splash plate and access panel to expose the solution modules.
3	Connect the BIB connectors to the syrup BIBs.

Table continued on next page.



4	Turn on the gas supply. Ensure gas is flowing to the dispenser. <b>Note:</b> The syrup pumps will activate loudly until the lines are pressurized.
5	Thoroughly check for leaks at all connections.
6	Check that the flow control modules' syrup shutoff valves are OPEN (as shown in <b>Figure 2</b> below).

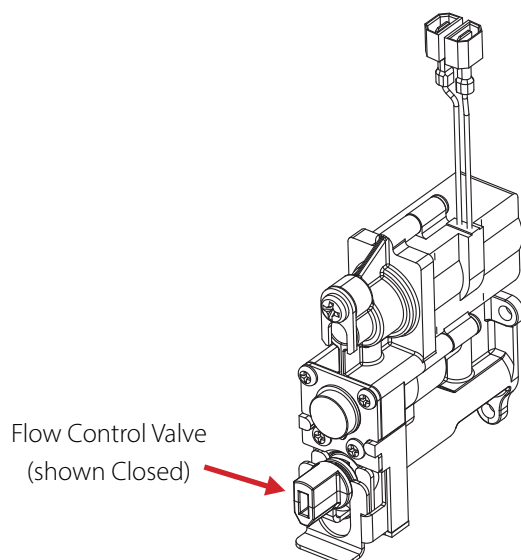


Figure 2. Flow Control Module

## Initial Power Up

Disregard all water pressure requirements found in Section 5.2 of the Installation and Operation Manual as they are not applicable to FC units.

## Water Flow Rate and Brix

Section 5.3 in the Installation and Operation Manual is not applicable to the FC units.

# CLEANING AND SANITIZING

## General Information

FC dispensers do not have water supply connections unlike standard FBD dispensers. Disregard the requirement in Section 8.1 of the Installation and Operation Manual to disconnect the water lines.

## Sanitizing

Use the information in the following table instead of the table in Section 8.3 of the Installation and Operation Manual.



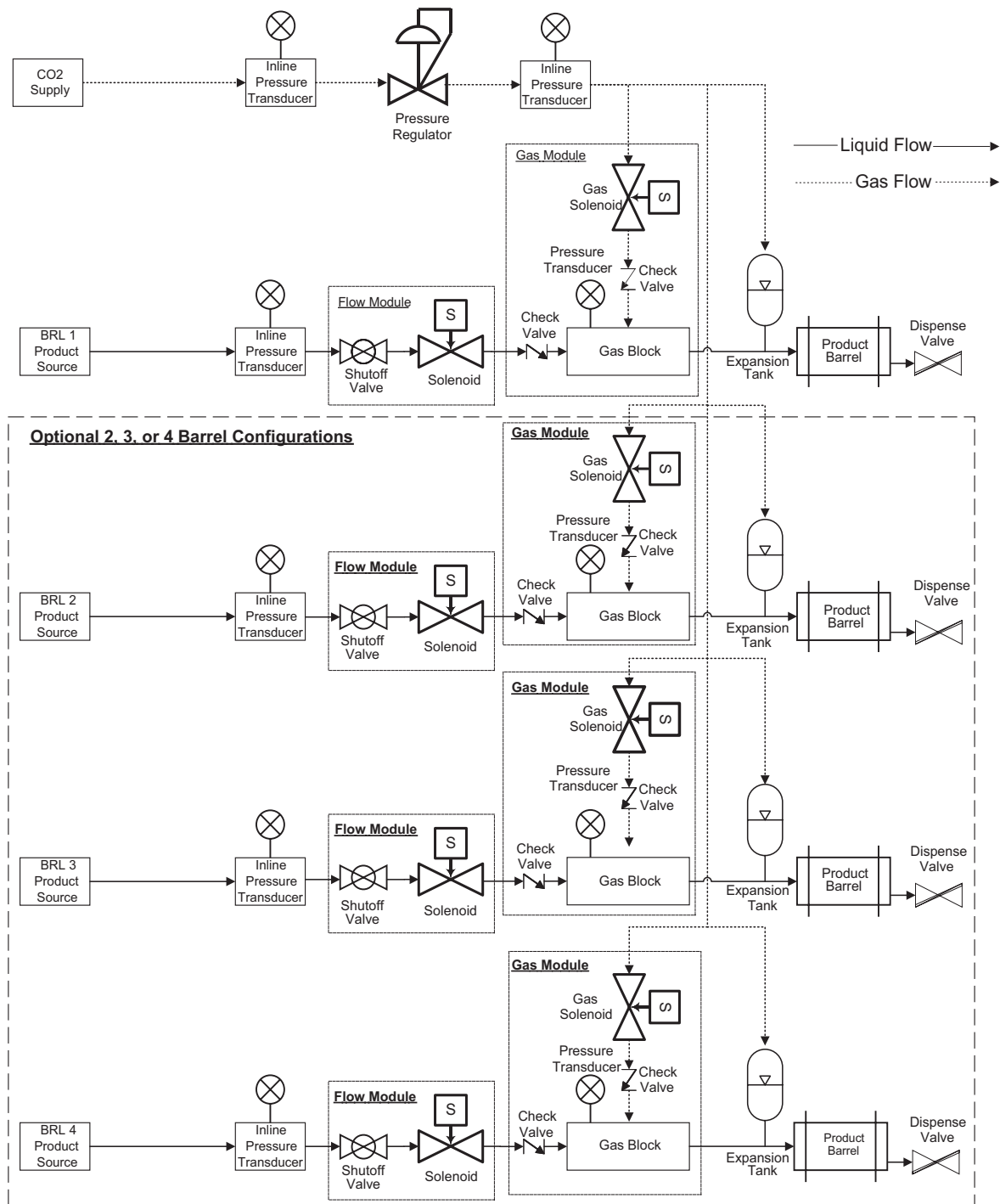
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1	On the home screen press the up or down arrow until the barrel to be sanitized is highlighted. Press the green button and then select OFF. Press the green button again and select DEFROST.
2	While the barrel is defrosting, remove the drip tray (if not connected to drain plumbing), splash plate, and the cover located behind the splash plate.
3	Take an empty BIB and cut off the connector to make an adapter. Alternatively, if the product is supplied through a premixed product storage container, clean and sanitize that container per local health code, and then fill the sanitizing solution into the container. Attach the BIB connector (adapter) to the connector on the product input line and then allow the solution to be pumped into the unit.
4	Once the barrel has defrosted, navigate to the MANUAL ON/OFF menu located in the SERVICE MENU section and activate both the gas and solution solenoids for the barrel to be sanitized.
5	Place a large container under the dispensing valve and drain the barrel. Activating the beater motor will facilitate draining the barrel when near empty. Deactivate the solution solenoid when the syrup lines have been purged. Continue purging the barrel and then deactivate the gas solenoid when the barrel has been emptied.
6	Place the syrup BIB connector with adapter in the sanitizing solution.
7	Activate the solution solenoid and begin filling the barrel with sanitizing solution. Pull the relief valve as necessary to vent the pressure allowing the fill process to continue. Deactivate the solution solenoid when the barrel is 3/4 full.
8	Activate the beater motor and agitate for three minutes.
9	While the beater motor is agitating, dispense some sanitizing solution from the relief valve to ensure they are both sanitized as well.
10	Remove the BIB connector from the sanitizing solution and reconnect to the syrup supply.
11	Activate the solution solenoid.
12	Place a large container under the dispensing valve and drain the barrel. Activating the beater motor will facilitate draining the barrel. Deactivate the solution solenoid when the syrup lines have been primed with syrup. Continue purging the barrel and then deactivate the gas solenoid when the barrel has been emptied.
13	Activate the solution solenoid and beater motor again. When the barrel is 1/2 full, deactivate the solution solenoid to stop the fill process.
14	Activate the gas solenoid and drain the barrel. This step removes the remaining sanitizing solution left in the barrel. Deactivate the gas solenoid and beater motor when the barrel is empty.
15	Navigate to the MAINTENANCE MENU and start the FILL BARREL process. Follow the prompts until the barrel is full.
16	If any sanitizer off-taste remains, drain the barrel again and refill.



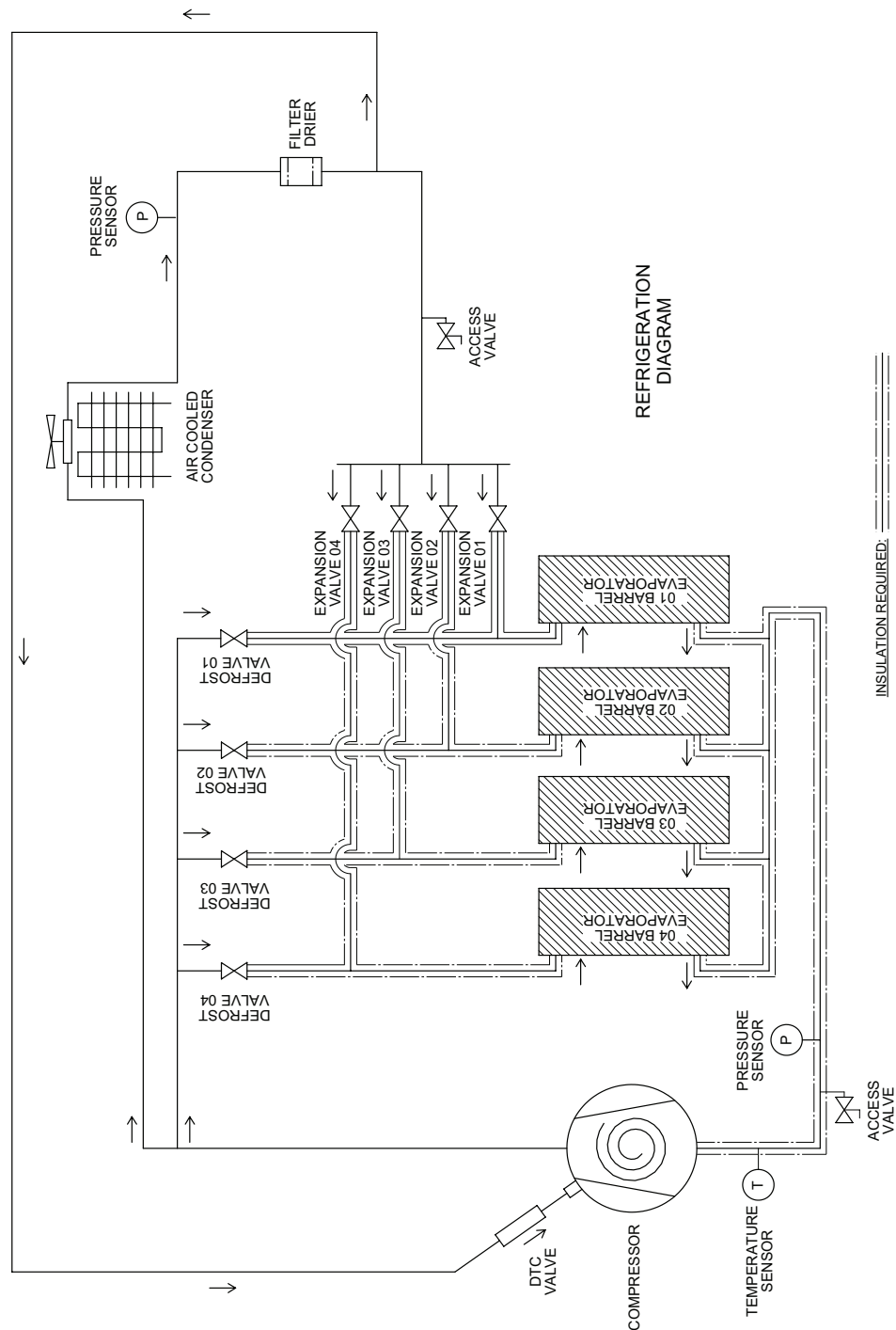
## DIAGRAMS AND SCHEMATICS

### Flow Diagram (FC Low Temperature Dispenser)





## Refrigeration Schematic Diagram (FC Low Temperature Dispenser)





The disposal of this product must comply with local regulations. Dispenser is not to be disposed of with household waste. Contact the retailer where this dispenser was purchased or recycle by locating an authorized recycler.