

# Ideal beverage pumping starts with space-saving solutions

Streamlined BIB platforms also provide reliability and performance

Presented by: Xylem Applied Water Systems

At a time when fountain installers and bottlers are asking their distributor partners in beverage dispense for the ideal pump for standard bag-in-box (BIB) applications; and restaurant, bar, gas station and convenience store owners and operators are seeking more efficient and innovative backroom solutions to satisfy their customers' demands, the world's leading soft drink manufacturers are turning to syrup pump manufacturers to help them.

The right pump design from an expert BIB pump maker can satisfy the needs of all these groups. Owners and managers of restaurants of all types, convenience stores and other businesses selling fountain dispensed beverages expect dispensing equipment to be versatile, reliable and easy to commission, operate and service. When selecting backroom dispenser kits for applications ranging from small convenience stores to midsize restaurants and other establishments, owners and operators should start by seeking options that provide faster installation and a cleaner look in a space-conscious platform.

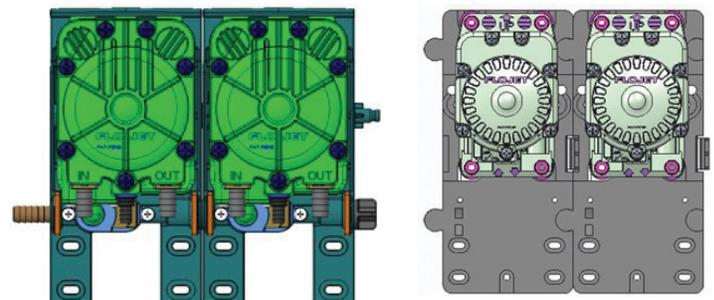
## Smart setup

Backroom organization is vital for a beverage dispense operation to thrive long term. Complex installations and bulky components are in the past as today's designs have a smaller footprint that allows for more pumps in similar space. The modularity and design of Xylem's U Series, for example, provides a BIB installation that is streamlined visually and easier to understand. Also, integrating the gas manifold into the BIB pump, such as in the patent-protected Flojet design of the U Series, offers a simpler, less cluttered installation with easier access to the liquid ports.

High-performance pumps with as much as a 100,000-gallon drink life improve dispensing operations and reduce lifetime costs. By combining intuitive design and advanced technologies, today's BIB platforms benefit beverage-dispense operations through the following features:



**U Series Pump**



## Footprint comparison

**The U Series BIB (left) has a smaller footprint at 8-3/8 inches by 6-3/4 inches than traditional BIB platforms at 8-3/4 inches by 8-3/4 inches.**

## Intuitive design

- A pump that is easy to configure provides a simple path to add pumps or change flavors
- A modular unit reduces time spent on assembly, installation and pump replacement
- A smaller product footprint provides opportunity for more pumps in similar space
- Visual cues on the equipment aid in ease of use and ensure proper installation
- Smart features such as an auto shut-off function stops the pump when the bag is empty

## Performance ranges

- Maximizing pump efficiency improves flow rates, shortens dispensing time and reduces waste in applications
- Versatility allows systems to handle beverage syrups of all viscosities and yields in a wide range of hot and cold beverage applications
- Proven reliability reduces downtime and maximizes product life

## Lifetime costs

- Innovative technologies, such as the patented integrated gas manifold of the air-operated Flojet U Series BIB Syrup Pump system, reduce maintenance time and parts needed

- Reduced downtime for maintenance and shorter installation time with modular configuration along with increased reliability add up to lower costs over the life of the pump

## Avoid downtime

Regular maintenance will also reduce lifetime costs by keeping equipment running trouble-free, however, problems do occasionally occur with BIB beverage dispense systems. The pump might not be installed correctly, the syrup valve might not be working or the water line might not be clean, all causing the final beverage to taste wrong or weak. By using the following guide to help troubleshoot common issues, owners and operators can mitigate problems and keep customers satisfied.

## Beverage Dispense Troubleshooting Guide

Problem	Question	Solution
<b>Beverage tastes too weak or too sweet</b>	Do you have a sufficient supply of syrup?	Replace empty syrup container
	Is the syrup flow control valve sticking?	Disassemble, clean or replace
	Is the water flow control set improperly?	Set the volume of the water through the beverage valve at the flow rate prescribed by the valve maker, then adjust the syrup valve so you have the right water-to-syrup ratio
	Are your system pressures set correctly?	Check the pressure and reset if necessary
<b>Only water is being dispensed</b>	Is your syrup container connected? Or is it empty?	Replace if necessary
	Are valves in the syrup system open?	Make sure all connections with shutoffs are tight; check the back block shut valve, if it's closed open it
	Is electricity getting through the valve solenoid when energized?	Repair or replace
	Is your carbonator handling the volume of drinks you are dispensing?	Check the carbonator and the brix valves
<b>BIB pump does not supply enough syrup</b>	Are the gas or air pressures supplied to the pump correctly?	Check and adjust any incorrect gas or air pressures
	Is the number of beverage valves served by the BIB pump within the BIB pump manufacturer's specs?	Reduce the number of valves being served by the pump or replace the BIB pump
	Is the tubing in the syrup system sized properly for the line length?	Replace the syrup tubing with a larger diameter tubing
<b>BIB pump rate of delivery is inconsistent</b>	Is there air in the syrup delivery system?	<b>Find and stop the leak</b>
<b>BIB pump runs constantly</b>	Is there air in the syrup delivery system?	<b>Bleed air from the syrup delivery system; reclamp hoses to stop drawing air into the system</b>
	Is syrup leaking on pump discharge line?	Locate the leak. Repair or replace the leaking component
	Is BIB pump defective?	Replace the pump
	Is there air in the BIB bag?	Replace the BIB bag
	Is there a hole in the BIB bag?	Replace the BIB bag

Problem	Question	Solution
<b>BIB pump operates but doesn't pump syrup</b>	Is the beverage dispensing valve open?	Open beverage valve to allow syrup flow through the system
	Is the BIB pump air locked?	Make sure BIB pumps are installed with the outlet port on <b>bottom</b>
	Is there a hole in the BIB container?	Remove and replace the leaking syrup container
	Is the tubing from the BIB container to the pump full flow and not kinked?	Remove or repair the kink, or replace the hose
<b>Beverage tastes wrong; off</b>	Are the beverage lines running through standing water?	Isolate the lines through the water; remove the standing water, reroute the lines or replace the lines with non-permeable tubing
	Are the nozzles clean? Are the diffusers dirty?	Remove and clean both
	Is the syrup supply still fresh?	Check the date on your syrup; most syrups should be used within 75 days of their manufacture date
	Are the system pressures correct?	Check and adjust any pressures and inconsistent regulators
	Is there air in the syrup delivery system?	Bleed air from the syrup delivery system
	Are the flow controls in the beverage valve sticking?	Clean or replace the beverage valve flow controls
	Is the BIB pump holding pressure?	Repair or replace BIB pump
	Are incoming water pressures constant?	Add water booster pump or pressure regulator to maintain

Dave Allen is global product manager for diaphragm pumps for Xylem's Applied Water Systems business unit. Xylem's global brands provide quality products, comprehensive solutions and applications expertise in more than 150 countries. For more information, visit <http://foodservice.xylem.com>