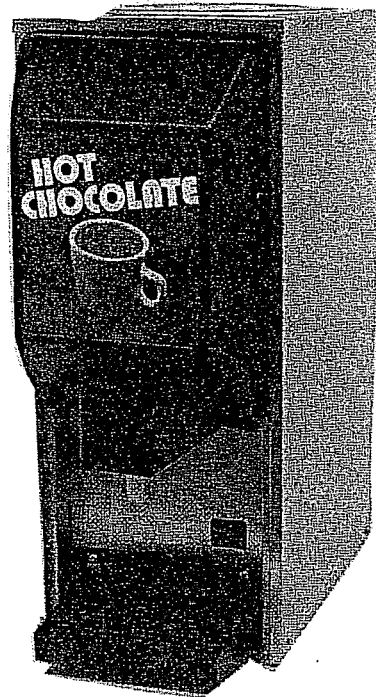


Choco-Matic Whipped Hot Chocolate Dispenser Model 752 Portable or Waterline Connected

Manufactured
by
Karma, Inc.
500 Milford Street
Watertown, WI 53094
(920) 261-1424
(800) 558-9565
FAX (920) 261-3302
Email: karma@karma-inc.com
<http://www.karma-inc.com>



SPECIFICATIONS

Electrical:	Model 752	120 V., 60 Hz A.C., 1335 Watts - 11.2 Amp 240 V., 60 Hz A.C., 2450 Watts, 10.2 Amp
Plumbing:		1/4" O.D. flared flexible tubing tapped from 1/4" O.D. or larger cold (or hot) waterline.
Unit Dimensions:		22 1/2"H x 9 1/2" W x 17" D.
Shipping Weight:		(Approx.) 42 pounds



FILE E-30291



CAUTION:

The hot water in water tank can cause severe burns. When servicing or cleaning do not tip or move machine causing water to spill.



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Producers of dependable dispensing equipment
for the food and beverage industries.

KARMA dispensers are covered by one or more U.S. patents and applications and corresponding foreign patents and applications.

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CAUTION:
THE HOT WATER IN WATER TANK CAN
CAUSE SEVERE BURNS. WHEN SERVICING
OR CLEANING DO NOT TIP OR MOVE
MACHINE CAUSING WATER TO SPILL.

**DO NOT ATTEMPT TO
REPAIR, ADJUST OR
REPLACE COMPONENTS
WITHOUT UNPLUGGING
ELECTRICAL CORD.**

CAUTION:
WATER PIPE CONNECTIONS AND FIXTURES DIRECTLY CONNECTED TO A
POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED
ACCORDING TO FEDERAL, STATE, AND LOCAL LAWS.

INTRODUCTION

The Choco-Matic syrup based hot chocolate dispenser is designed to provide 6-ounces of whipped hot chocolate in only 7 seconds! The drink size can be adjusted from 5 to 9 ounces.

The Model 752 features an easily accessible, open top, hot water reservoir. This feature lends ease to on site service and de-liming.

The unit also features a stainless steel frame and cabinet, an easily removable front door and drip tray for fast cleaning, and a large 105 ounce open top product container that makes product loading simple.

The "Karma-Whip" blending system is featured in this unit. The system serves a rich and creamy drink every time.

INSTALLATION PROCEDURE

1. Before connecting the waterline to the dispenser, flush the incoming waterline by running water through it. This will remove any foreign particles that may be in the waterline.
2. Water supply: Connect 1/4"O.D. flared flexible waterline to the back of the unit using the flare nut provided.
3. Open the front door and check the position of the waterline/portable switch. The switch should be in the up position for waterline-connected operation.

NOTE: The master switch, located behind the door on the right side of the front panel, is a two position rocker switch.

- UP position ON
- DOWN position OFF

4. Push the master switch to the ON position (UP).
 - Tank will begin filling.
 - Heater will turn on automatically.
 - Water will turn off when the water has reached the proper level in the tank.
 - Allow approximately 20 minutes for the water to reach proper serving temperature.

FUNCTION SWITCH - PORTABLE OPERATION

1. If the dispenser was connected to a water supply, turn off water supply. Disconnect waterline from dispenser.
2. Open front door.
3. Push master switch down to the OFF position.
4. Push the function switch down for portable operation. (See FIGURE #1)
5. Affix the 'REFILL TANK WHEN ON' decal below the light located on the right front of the dispenser. (See FIGURE #2)
6. Fill the tank until water touches the short probe. (See FIGURE #3) Hot or cold water may be used. However, hot water will shorten the heat-up time.
7. Flip the master switch to the up (ON) position.
 - Heater automatically turns on.
 - Water will be to serving temperature in approximately 20 minutes.

FIGURE #2



NOTE: IN PORTABLE USE THE PILOT LIGHT WILL GO ON INDICATING THE WATER TANK MUST BE REFILLED. REFILLING WITH HOT TAP WATER WILL SHORTEN HEAT-UP TIME.

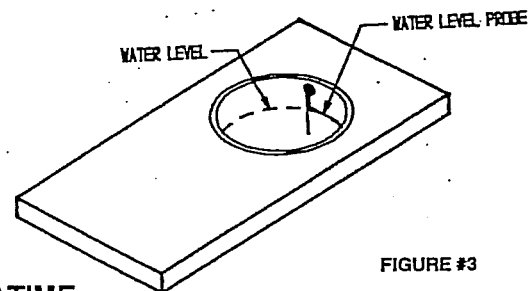


FIGURE #3

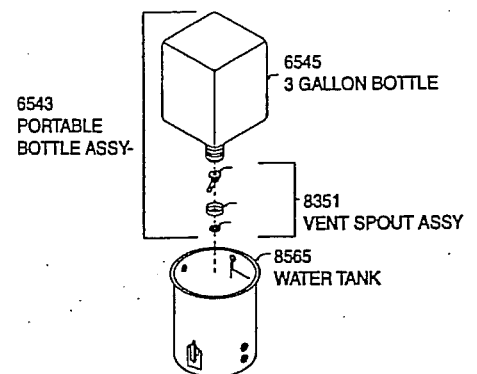
PORTABLE BOTTLE OPERATION

Portable Bottle Assembly - Part Number 6543

1. Remove water tank cover.

2. INSURE THAT DISPENSER'S WATER TANK IS HALF FULL OF WATER.

3. Remove bottle cap from bottle.
Fill bottle with water and reassemble cap tightly.
4. Invert portable bottle assembly and insert into water tank.
5. Remove and refill bottle when the "low water" light comes on.
Water tank is now approximately half full.



CAUTION: IT IS IMPORTANT TO INSURE THAT THE WATER TANK IS ONLY HALF FULL WHEN INSERTING A FULL BOTTLE INTO THE WATER TANK. FAILURE TO DO SO WILL CAUSE THE WATER TANK TO OVERFLOW WHEN THE FULL BOTTLE IS INSERTED.

FILL PRODUCT HOPPER

1. Open the front door. Fill the product hopper with chocolate syrup.
2. Place cup under dispense spout.
3. Push and release green push-button switch to dispense one serving.
4. Sample the serving for a satisfactory taste. The dispenser has been factory set to deliver a finished drink size of six ounces.

RICHER/LEANER ADJUSTMENT

The desired taste of a serving is acquired by adjusting the water flow or the amount of product dispensed.

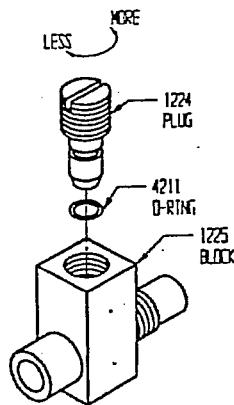
All Model 752's are factory-adjusted to deliver 5 oz. of water and 1 oz. of syrup. If a larger than 6 oz. drink size is desired, both a water and syrup adjustment are required.

WATER ADJUSTMENT

1. Open door and locate adjustment block that is mounted to the right of whipping chamber on front of unit.

2. LEANER DRINK:
COUNTERCLOCKWISE = MORE WATER

RICHER DRINK: Close the flow valve
CLOCKWISE = LESS WATER



CHOCOLATE SYRUP ADJUSTMENT:

1. Open the front door.
2. Loosen the two phillips screws on the right panel.
3. The product strength is obtained by sliding the screws:
RICHER DRINK = DOWNWARD
LEANER DRINK = UPWARD

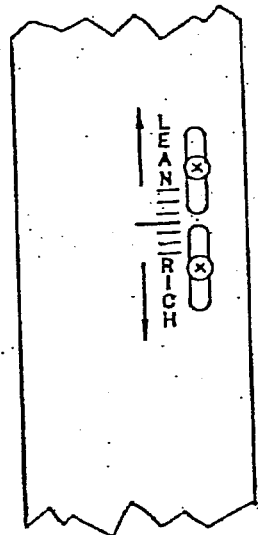


Figure 5

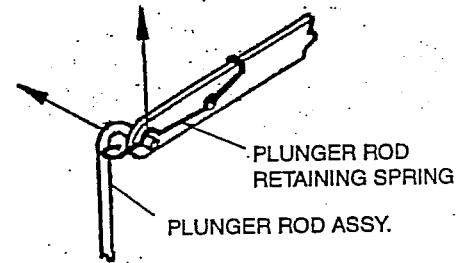
MAINTENANCE

KEEPING YOUR DISPENSER CLEAN WILL GIVE YOU LONGER AND MORE SATISFACTORY PERFORMANCE.

DAILY: (See Figure 6)

1. Disengage plunger rod retaining spring.
2. Slide plunger rod assembly out of rod-arm assembly.
3. Place container under dispense spout.
4. Push and release push button switch.
5. Repeat step 4 until enough hot water is dispensed to thorough flush out the whipping chamber.

Figure 6



THOROUGH CLEANING - WEEKLY: (See Figure 7)

1. Follow the daily cleaning for the whipping chamber.
2. Rotate the product hopper (#8) 1/4 turn counterclockwise. Lift the hopper up and pull out of product retainer clip. (#10)
3. Pour contents of the product hopper into a sanitized container. Cover the container and store at room temperature.

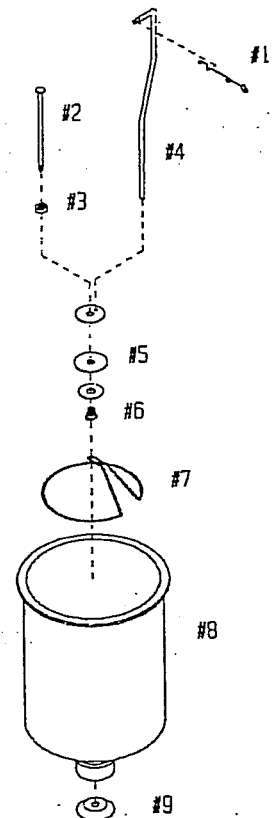
DO NOT REFRIGERATE.

4. Rinse hopper with hot water.

NOTE: HOW PRODUCT HOPPER IS ASSEMBLED.

5. Disengage the product rod retainer (#7) from the product seal rod (#2). Remove product rod retainer from hopper.
6. Allow plunger rod assembly (#4) to drop through neck of hopper.
7. ON plunger rod assembly, unscrew nut (#3) from sleeve.
8. Remove blender housing (See Figure 8) by turning 1/4 turn counterclockwise and pull away from the dispenser.
9. Wash all parts in warm water, about 100°F, and one tablespoon of Ivory Liquid or an equivalent mid dishwashing soap.

Figure 7



WHEN ASSEMBLING HOPPER AND MIXING CHAMBER, SOAK IN HOT WATER PRIOR TO ASSEMBLY.

MAINTENANCE

THOROUGH CLEANING - WEEKLY: (continued)

10. Mix 2/5 ounce of San-I-Queen sanitizer or the equivalent which will equal 100 parts per million of chlorine when mixed with one gallon of 100°F warm water.
11. Submerge parts in sanitizing solution for approximately 3 minutes. Allow parts to air dry.
12. With a clean bottle brush and the sanitizing solution (See Figure 9), wash the whipper blade (#1), shaft spacer (#2), base seal (#3), slinger (#4), and blender base (#5). Allow to completely dry.
13. Reassemble.
14. To Flush - Refill product hopper with syrup. Dispense and discard three servings.

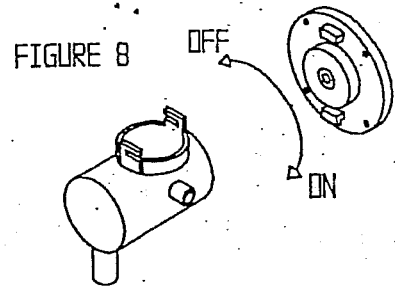
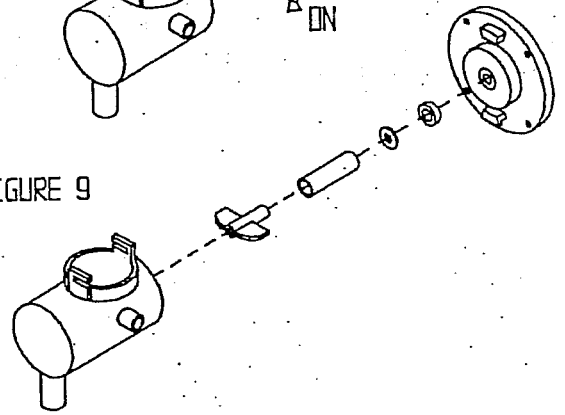


FIGURE 9



DELIME WATER TANK

1. Place the master switch in the off position (DOWN).
2. Unplug the dispenser from the outlet.
3. Remove the product hopper.
4. After the water tank has cooled, remove the water tank cover and pour 4 ounces of a non-toxic deliming solution into the tank. Plug dispenser into outlet.
5. Wait 2 hours or longer.
6. Unplug dispenser. Allow water to cool.
7. Empty the water tank.
8. To rinse inside of tank, refill with cold water.
9. Empty water tank at least two times. Then wipe inside of tank with a damp cloth.
10. Refill water tank. Plug dispenser into outlet.
11. Install product hoppers.
12. Dispense a serving to prime system.

TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
DISPENSER WILL NOT WORK	<ol style="list-style-type: none"> 1. Line cord not plugged into outlet. 2. Outlet dead in store. 3. Master on/off switch not on. 4. Wires off master switch. 5. Defective master switch. 6. Tripped or defective high limit switch. 	<ol style="list-style-type: none"> 1. Plug into outlet. 2. Check circuit breaker in store. 3. Turn power switch on. 4. Check for loose wires on master switch. 5. Replace master switch. 6. Reset or replace high limit.
WATER TANK WILL NOT FILL.	<ol style="list-style-type: none"> 1. Master switch not on. 2. Water supply not on. 3. Stuck or frozen inlet valve diaphragm. 4. Defective inlet valve. 5. Defective circuit board. 6. Sensor probes bent and touching side of tank or themselves. 	<ol style="list-style-type: none"> 1. Turn master switch on. 2. Turn water supply on. 3. Disassemble inlet valve. Clean diaphragm. 4. Replace inlet valve. 5. Replace circuit board. 6. Straighten probes.
DISPENSER DOES NOT DISPENSE WATER (WITH WATER IN TANK.)	<ol style="list-style-type: none"> 1. Wire disconnected from dispense valve. 2. Flow control valve closed. 3. Water dispense valve plugged up. 4. Water dispense valve defective. 	<ol style="list-style-type: none"> 1. Connect wires. 2. Open flow control - See Richer/Leaner Procedure. 3. Disassemble water dispense valve and clean. 4. Replace water dispense valve.
DISPENSER OVERFLOWS	<ol style="list-style-type: none"> 1. Inlet valve leaking. 2. Defective inlet valve. 3. Wire off sensor probe. 4. Defective sensor probe. 5. Sensor probes not mounted vertically. 	<ol style="list-style-type: none"> 1. Disassemble inlet valve and clean. 2. Replace inlet valve. 3. Replace wire. 4. Replace sensor board. 5. Check position of probes.
WATER DRIPS OR FLOWS OUT OF SPOUT WITH POWER OFF.	<ol style="list-style-type: none"> 1. Foreign particles inside dispense valve. 2. Torn diaphragm in dispense valve. 3. Defective dispense valve. 4. Inlet valve not completely closing. 	<ol style="list-style-type: none"> 1. Disassemble dispense valve and clean diaphragm. 2. Replace diaphragm. 3. Replace dispense valve. 4. Clean inlet valve and diaphragm.
DISPENSER WILL NOT START WHEN BUTTON IS PRESSED	<ol style="list-style-type: none"> 1. Master switch not on. 2. Push button switch defective. 3. Loose or disconnected wires. 4. Loose relay. 5. Defective relay. 	<ol style="list-style-type: none"> 1. Turn switch on. 2. Replace switch. 3. Check for loose wires to push-button switch or relay. 4. Insure relay is plugged in. 5. Replace relay.

CAUTION:

The hot water in water tank can cause severe burns. When servicing or cleaning do not tip or move machine causing water to spill.

DO NOT ATTEMPT TO REPAIR, ADJUST OR REPLACE COMPONENTS WITHOUT UNPLUGGING ELECTRICAL CORD.

TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
DISPENSER STARTS BUT WILL NOT STOP.	<ol style="list-style-type: none"> 1. Push-button switch defective. 2. Plunger mechanism stuck or restricted. 3. Cam switch on vend motor defective. 	<ol style="list-style-type: none"> 1. Replace push-button switch. 2. Check to see nothing is restricting plunger in hopper. 3. Adjust or replace switch.
DISPENSES COLD SERVING	<ol style="list-style-type: none"> 1. Full initial heat up period needed (10 to 20 minutes). 2. Disconnected wires on heater or sensor board. 3. Defective thermostat. 4. Heater defective 5. Sensor board defective. 	<ol style="list-style-type: none"> 1. Allow enough time for initial heat up. 2. Connect wires. 3. Replace thermostat 4. Replace heater. 5. Replace sensor board.
DISPENSER DOES NOT START (DISPENSER IS HEATING)	<ol style="list-style-type: none"> 1. Defective push-button switch. 2. Disconnected wires. 	<ol style="list-style-type: none"> 1. Replace switch. 2. Connect wires.
DOES NOT DISPENSE PRODUCT (PRODUCT IN THE HOPPER).	<ol style="list-style-type: none"> 1. Product housing outlet gummed up with product. 2. Plunger rod not fastened to plunger arm assembly. 3. Motor coupling broken or motor bearing stuck. 	<ol style="list-style-type: none"> 1. Disassemble and clean hopper. 2. Attach plunger rod assembly inside hopper to plunger arm assembly at the top of the inner compartment. 3. Replace vend motor.
DISPENSER LEAKS SYRUP.	<ol style="list-style-type: none"> 1. Product seal nicked or damaged preventing complete seating to product hopper spout. 2. Product hopper spout nicked or damaged. 	<ol style="list-style-type: none"> 1. Replace product seal. 2. Replace product hopper.
CHOCOLATE RUNS DOWN FRONT PANEL BELOW BLENDER BASE.	<ol style="list-style-type: none"> 1. Blender seal or shaft seal not on motor shaft or in blender seal. 2. Blender seal and shaft seal no longer functioning. 	<ol style="list-style-type: none"> 1. Install blender seal or shaft seal. 2. Replace seals.
WILL NOT WHIP PRODUCT.	<ol style="list-style-type: none"> 1. Whipper motor defective. 2. Whipper blade missing. 	<ol style="list-style-type: none"> 1. Replace whipper motor. 2. Replace whipper blade.

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3420
PRODUCT SEAL ROD

3474
RETAINER CLIP

5357
RETAINING NUT

3421
PLUNGER ROD

**WHEN ASSEMBLING
HOPPER AND MIXING
CHAMBER, SOAK IN
HOT WATER PRIOR TO
ASSEMBLY.**

5356
PLUNGER WASHER

12016
PLUNGER DISC

543
WASHER

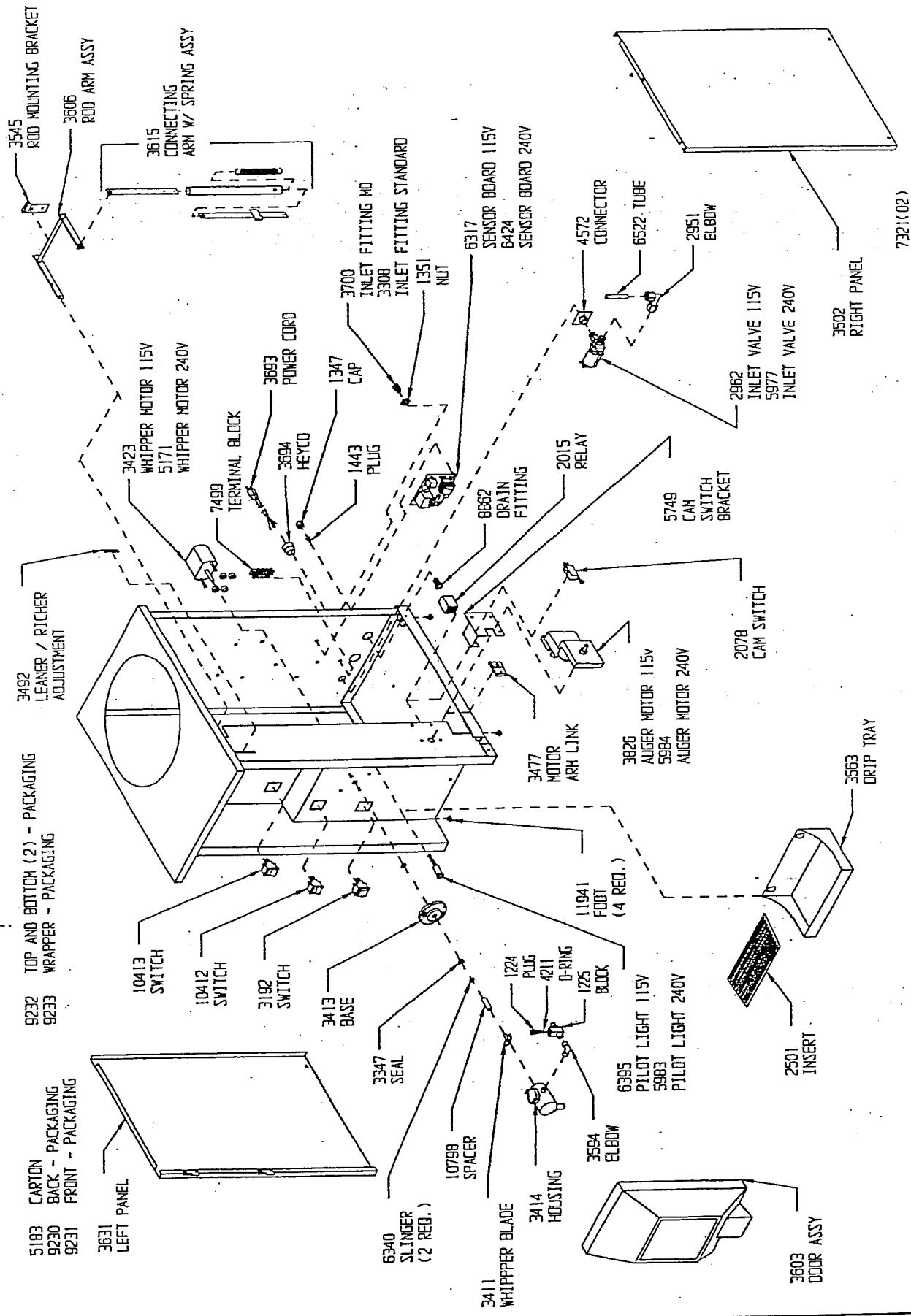
5358
SLEEVE

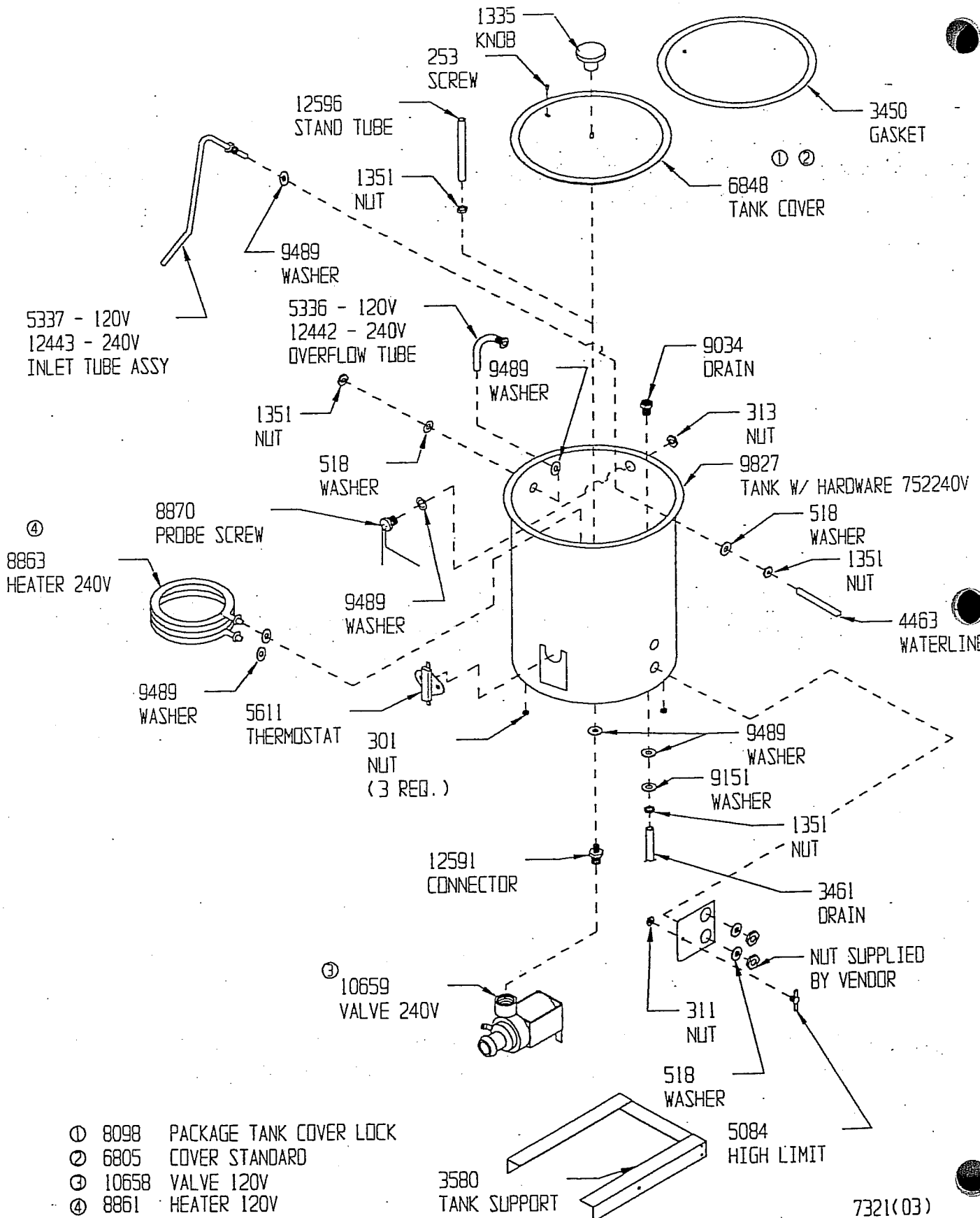
3422
PRODUCT SEAL RETAINER

3415
PRODUCT CONTAINER

3473
HOPPER RETAINER CLIP
(2 REQ.)

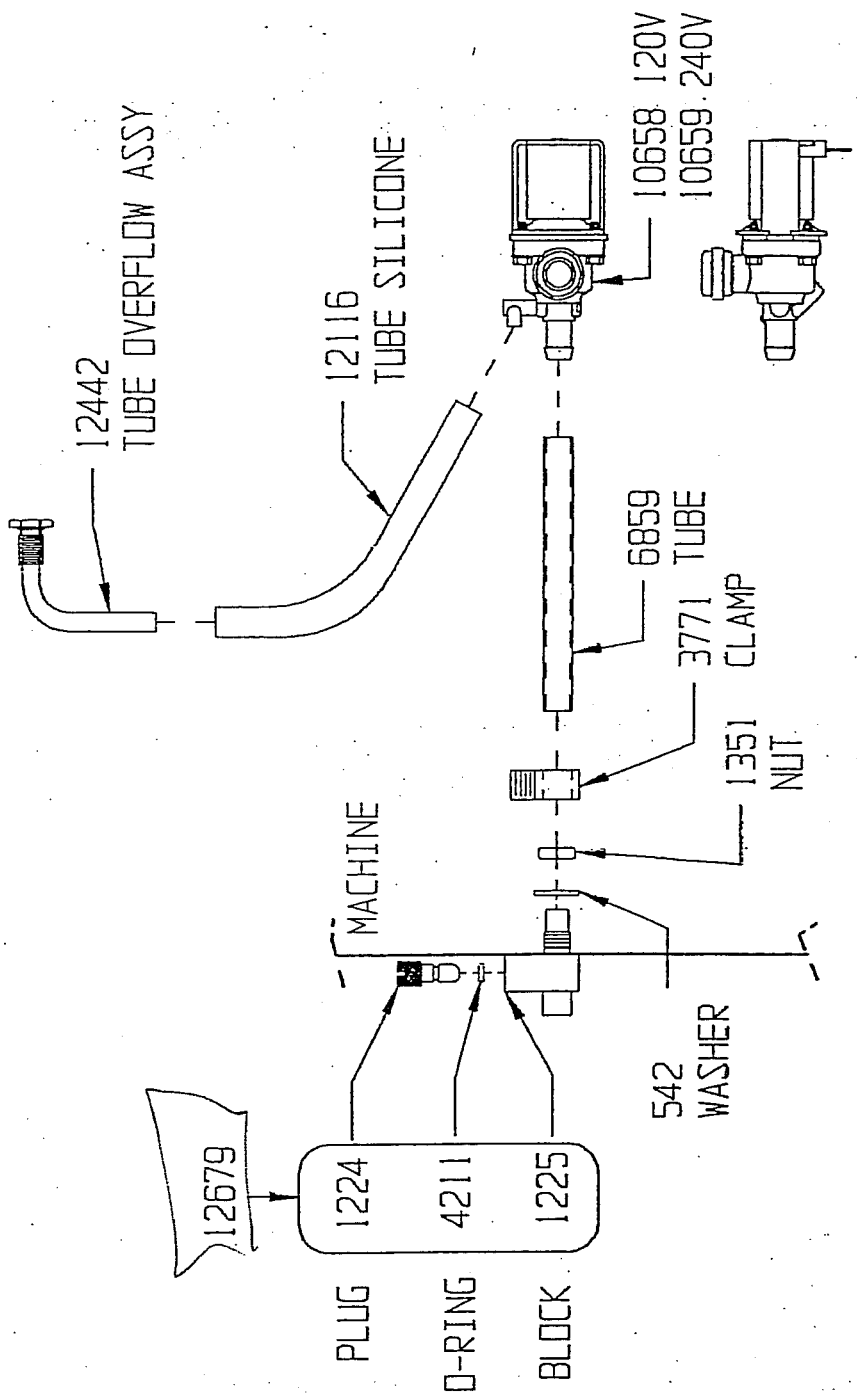
3416
PRODUCT SEAL





- ① 8098 PACKAGE TANK COVER LOCK
- ② 6805 COVER STANDARD
- ③ 10658 VALVE 120V
- ④ 8861 HEATER 120V

7321(03)

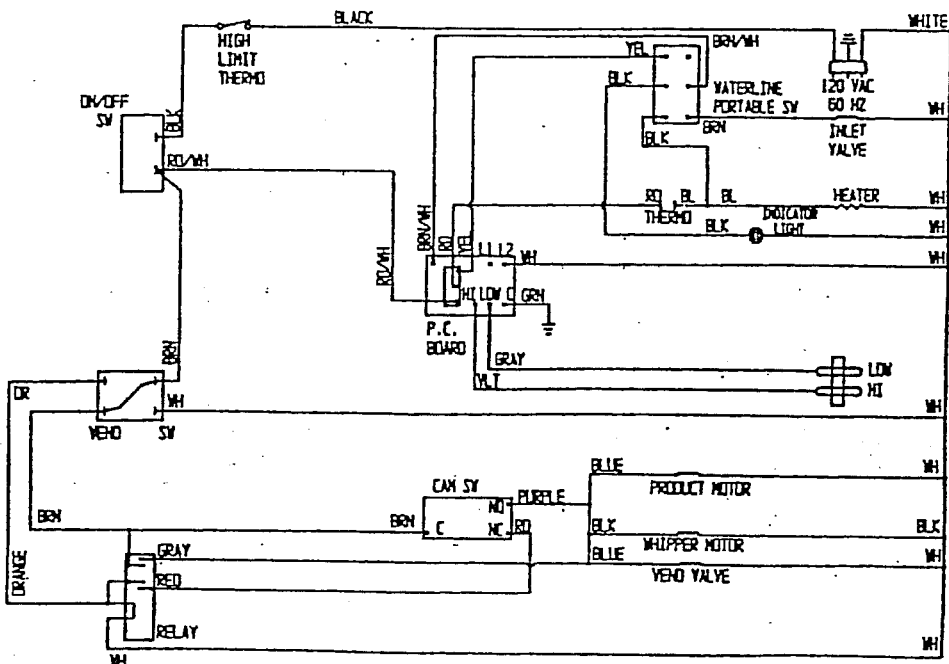
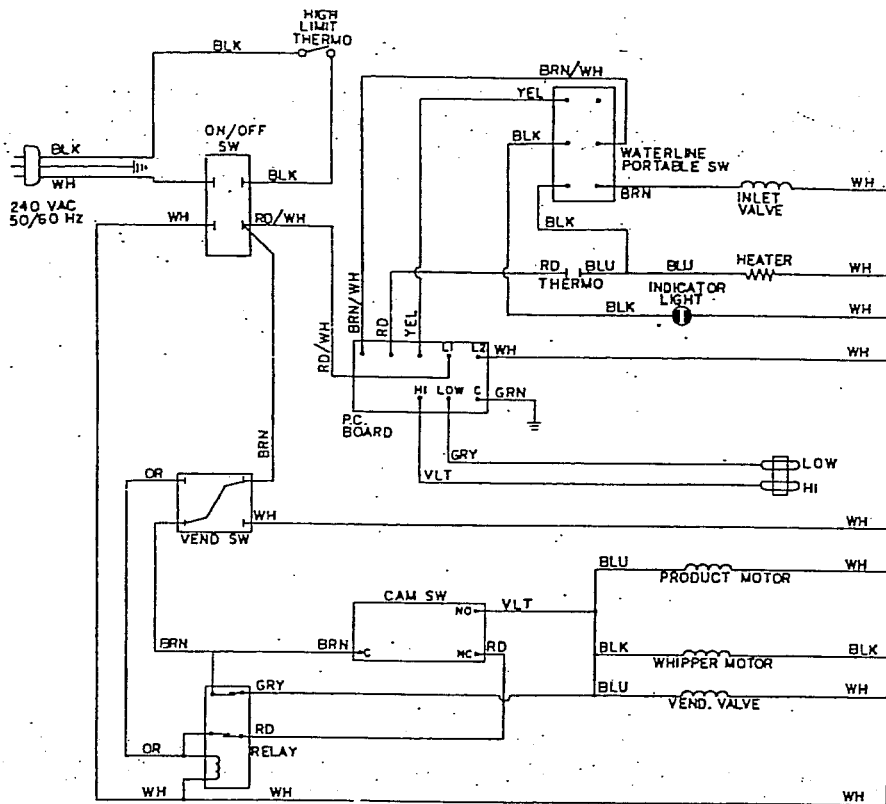


7321(04)

HARDWARE LISTING

PART NUMBER	HARDWARE DESCRIPTION	QTY	FUNCTION
1351	Brass Locknut	1	Overflow Tube
9489	Silicone washer	1	
313	Nut 1/2 - 13 nylon	1	Probe
1351	Brass Locknut	1	Inlet Tube Assembly
9489	Silicone washer	1	
1369	Hose clamp	1	
-	Nut 1/2 - 20> supplied w/heater	2	Thermostat mtg. bracket
-	Flat washer > supplied w/heater		
9489	Silicone washer		
301	Nut 8-32	2	Tank support bracket
2179	Fitting half union	1	Waterline
4572	Pipe thread bulkhead	1	Waterline
434	Screw 6-32 x 1/4	3	Sensor board
3694	Heyco	1	Line cord
2902	Bumper foot	4	Cabinet botton
200	Screw, phillips 8-32 x 1/4 long	4	
497	Screw 4-40 x 1/2 phillips machine	2	Cam switch to bracket
433	SCREW 8-32 X 1/4	4	Motor bracket
503	Lockwasher #08	4	
488	Set Screw	1	Cam for motor
426	Screw 6 x 3/8	4	Side panels
444	Screw, slotted truss hd. 10-32 x 1/2 long	2	Drip tray
2460	Spacer	2	
302	Nut hex 10-32	2	
500	Lockwasher #10	2	
3814	Spacer	2	
503	Lockwasher, #8 internal	2	Whipper motor
322	Nut, hex 8-32 x 1/4 x 3/32	2	
433	Screw 8-32 x 1/4	2	
503	Lockwasher, #8 internal	2	Product retainer clip
314	Retaining nut	1	Power switch
6145	Switch boot	1	Function switch
433	Screw 8-32 x 1/4	2	Richer/eleaner adjustment
3519	Mounting bolt	1	Connecting arm
2096	"C" Retainer	1	Rod-arm assembly
433	Screw, phillips 8-32 x 1/4 long	4	Rod mounting bracket
503	Lockwasher, #8 internal	4	
434	Screw, phillips 6-32 1/4	1	Plunger rod retaining spring
501	Lockwasher, #6 internal	1	
435	Screw phillips 6-32 x 3/8	2	Magnetic Catch
521	Flatwasher #6 stainless steel	2	

WIRING SCHEMATIC



WARRANTY

Karma warrants, except as hereinafter provided, as follows:

1. That each product sold hereunder which is manufactured by KARMA shall be free of defects in materials or workmanship for a period of one year after installation or 1 year after shipment thereof. This warranty is void in cases of damage in transit, negligence, faulty installation, abuse, abnormal usage, misuse, accidents, or failure to maintain the product according to the instruction manual provided. This warranty does not cover malfunctions due to dirty or clogged waterlines, lime-related conditions, or other conditions related to the local water supply. THERE IS NO OTHER EXPRESS WARRANTY; KARMA HEREBY DISCLAIMS ALL IMPLIED WARRANTIES INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR ANY PARTICULAR PURPOSE INDICATED BY PURCHASER TO KARMA.
2. The sole obligation of KARMA hereunder shall be limited to repair or replacement, at the option of KARMA, of any defective products expressly warranted under the terms of this Agreement. This obligation does not include the cost or expense of travel time by service personnel, but does include the cost or expense of actual time spent to remove and replace a defective part or product. This obligation shall be conditioned upon receipt of KARMA of written notice specifically describing any defect or defects promptly after discovery. KARMA reserves the right to inspect products claimed to be defective and covered by warranty, either at Purchaser's location or at KARMA's principal place of business in Watertown, Wisconsin, freight pre-paid; the place of such inspection to be determined solely at the option of KARMA. Final determination as to whether a product is actually defective rests with KARMA. A defective product shall not be otherwise returned to KARMA unless **specifically authorized by KARMA.**
3. KARMA will not assume responsibility, pay expenses or accept invoices for unauthorized service, parts, or replacement with respect to its products, even if defective. KARMA assumes no liability for labor charges incidental to the adjustment, service, repairing, removal or replacement of its products, or for the expense of repairs or any other direct or indirect costs incurred by Purchaser with respect to such products, except when approved in advance by KARMA.

LIMITATION OF LIABILITY

NO CLAIM MADE HEREUNDER BY THE PURCHASER, WHETHER AS TO GOODS DELIVERED OR FOR NONDELIVERY SHALL BE GREATER THAN THE PURCHASE PRICE OF THE GOODS IN RESPECT OF WHICH SUCH CLAIM IS MADE. KARMA SHALL UNDER NO CIRCUMSTANCES BE LIABLE FOR ANY LOSS OF PROFITS OR ANY OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR DAMAGES IN THE NATURE OF PENALTIES.

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