



AUTO-RINSE™ OPERATION AND CARE MANUAL



U.S. PATENT NO. 9,596,972 B2

Go to www.OmniRinse.com to see the Training Video!

*****Read all instructions before operation*****

Auto-Rinse™ is **NOT INTENDED FOR WASHING, RINSING, OR SANITIZING GLASSWARE THAT BEVERAGES HAVE BEEN CONSUMED FROM!** This is unsanitary, and can lead to the spread of bacteria. Always use proper methods of washing, rinsing, and sanitizing whenever appropriate.

Introduction

- The Omni-Rinse® Auto-Rinse™ is the world's first device that quickly and completely rinses a complete shaker set, including the strainer—and other bar tools—HANDS-FREE! It dramatically improves bartender workflow, increasing speed of service for the entire front of house.
- Auto-Rinse™ can rinse: mixing tins, milk-frothing pitchers, 3-piece cobbler shakers, mixing glasses, jiggers, Hawthorne strainers, wine portioning quartinos, and more!

Safety

- Use Auto-Rinse™ only as instructed in the Operation and Care Manual.
- This manual does not cover every possible condition and situation that may occur. Use common sense and caution when installing, operating, and maintaining this device.
- Auto-Rinse™ can cause minimal splashing of water in front of the machine. Due to this, **we strongly recommend the use of floor mats in your bar or beverage service operation. Bare floors could result in slippery conditions and lead to injury!**
- Auto-Rinse™ is **INTENDED TO RINSE ONLY VESSELS OR TOOLS THAT ARE USED TO PREPARE BEVERAGES!**
- Take caution when removing the Top Cover, Rinse Platform, and Target Plate for cleaning. While all steel parts have been specified to be free of sharp edges, they can cause injury if mishandled.
- Other than ice, avoid repeatedly dumping solids (fruit, vegetables, herbs, seeds, etc.) into Auto-Rinse™. We recommend disposing herbs or muddled fruit from mixing tins, glasses, and Hawthorne strainers before placing them on the Rinse Platform. As with any sink, repeated dumping of solids will eventually cause the drain to clog.

Never use Auto-Rinse™ as a dump sink for disposal of general waste or bussed glassware.

THIS IS A HEALTH CODE VIOLATION!

Only ice used to shake or mix cocktails should be dumped into the unit.

General Operation

After shaking or mixing a cocktail:

1. Dump shaker ice into the Ice Dump
2. Place mixing tins upside down on the Rinse Platform
3. Press the Rinse Button and move on the next task

For detailed operation instructions, tips and tricks, and cleaning and maintenance procedures please visit
www.Omnirinse.com/videos

Cleaning and Maintenance

- Daily cleaning is recommended.
- Remove Top Cover, Target Plate, and both rubber mats.
- To remove Rinse Platform, disconnect the quick disconnect valve, and carefully lift out of Stall. Use 2 hands for safety.
- For automatic washing (recommended) place all removable components on a single glass washer rack.
- For manual washing, wipe all parts with a soft cloth, using a mild detergent and a mild sanitizer. **DO NOT USE ANY HARSH ABRASIVES OR CHEMICALS SUCH AS BLEACH!**
- Periodically scrub and clean removable steel components with a mild detergent. Always scrub gently, with the grain of the steel. Wipe with appropriate cloth and mild sanitizer.
- Clean inside of Stall with a mild cleaning solution, and always scrub with the grain of steel. Wipe inside of Stall with a soft cloth and a mild sanitizer.
- Reassemble all components confirming that the quick-disconnect valve is securely connected. Run at least 2 cycles to flush any detergents that may have entered the system.

Troubleshooting

Water is not coming out of the nozzles.

- Press the Rinse Button. If there is no resistance when you press down, water is not reaching the valve. Check to see that the supply line is properly connected, and turned on.
- Confirm that shut-off valve in water supply line is on.

Fruit/vegetable residues remain in the mixing tins or glasses after rinsing

- Make certain that your tins and glasses are free of large chunks of muddled fruit or vegetable matter before placing them in the unit.
- Dispose of muddled fruit or vegetables before placing items on the Rinse Platform.
- Tins or glasses that are used to muddle an excessive amount of fruit or vegetables should be given special care. As with any sink, dumping excessive amounts of muddled fruit will cause the drain to clog over time. Attempting to rinse tins or mixing glasses with excessive fruit residues may also create clogs, which over time may cause the unit to flood.

Changing the cycle time

- Remove white plug covering the Access Hole on the Rinse Button, exposing set screw.
- Using a 3/32" hex key (included), remove set screw and Rinse Button.
- Turn the white, plastic nut, **NO MORE THAN ONE HALF-TURN AT A TIME**, to get desired cycle time. Turning the nut clock-wise will lengthen cycle time, while turning the nut counter clock-wise will shorten it.
- Cycle valve a minimum of 5 times to ensure desired cycle time has been met.

The rinse cycle will not stop

- The slow-close valve may be stuck. Press the rinse button 5-8 times, in quick succession
- If that does not solve the issue, the replaceable cartridge may have reached the end of its service life. Turn the in-line shutoff valve to the off position, and discontinue use. Contact Omni-Rinse® or your Omni-Rinse® authorized dealer for a replacement cartridge.