

LANCER®

VersaPour, EcoPour Valves



Installation & Operation Manual

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Please refer to the Lancer Corp website (lancercorp.com) for information relating to Lancer Installation/Operation Manuals, Installation Guides, Instruction Sheets, and Technical Bulletins or for your convenience, scan this QR code with a mobile device (app required) for immediate access to other Technical Documents and alternative translations pertaining to this unit.



ABOUT THIS MANUAL

This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides **GUIDANCE ONLY** to the user on the correct services and site location of the unit.

The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.

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BEFORE GETTING STARTED

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

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Introduction

VersaPour: A post-mix valve that utilizes electrical and mechanical components to actuate the paddle arms and combine syrup and carbonated/plain water to dispense the finished beverage.

<u>Part Number</u>	<u>Description</u>
19-73311	VersaPour, 3.0 oz/sec, SSL
19-73321	VersaPour, 3.0 oz/sec, PB
19-73321-PB	VersaPour, 3.0 oz/sec, PB, SVRC
19-73331	VersaPour, 3.0 oz/sec, PC
19-73341	VersaPour, 3.0 oz/sec, Easy Fill

EcoPour : A post-mix valve that utilizes only mechanical components to actuate the paddle arms and combine syrup and carbonated/plain water to dispense the finished beverage.

<u>Part Number</u>	<u>Description</u>
19-71110	EcoPour, 1.5 oz/sec, SSL

POST MIX VALVE SPECIFICATIONS

			VersaPour	EcoPour
Actuations			Self-Serve Push Button Portion Control EasyFill	Self-Serve
Flowing Pressures at Valve	Minimum	Water/Soda	40 PSI (0.276 MPA)	40 PSI (0.276 MPA)
		Syrup (Sugar)	20 PSI (0.138 MPA)	40 PSI (0.276 MPA)
		Syrup (Diet)	20 PSI (0.138 MPA)	40 PSI (0.276 MPA)
	Maximum	Water/Soda	110 PSI (0.758 MPA)	100 PSI (0.698 MPA)
		Syrup (Sugar)	70 PSI (0.483 MPA)	80 PSI (0.552 MPA)
		Syrup (Diet)	70 PSI (0.483 MPA)	80 PSI (0.552 MPA)
Electrical Requirements			24 VAC, 50/60 Hz	Not Applicable
Flow Rate	Minimum	1.5 oz/sec (44.4 ml/sec)	Factory Set Flow Rate (Non-Adjustable) 1.5 oz/sec (44.4 ml/sec) or 3.0 oz/sec (88.8 ml/sec)	
	Maximum	3.0 oz/sec (88.8 ml/sec)		
Flow Control			Water and Syrup flow individually adjustable. Syrup operates with both sugar and diet syrups.	Only has an adjustable syrup flow control, water flow non-adjustable.
Operating Temperature	Minimum	32° F (0° C)	32° F (0° C)	
	Maximum	105° F (40.6° C)	105° F (40.6° C)	

MOUNTING:

Mounts onto all industry standardized valve mounting patterns

SODA/WATER LEVER:

Manually operated and field convertible.

INSTALLATION

Removal of Existing Valve

NOTE

Water, Syrup, and CO₂ systems must be de-pressurized prior to removing existing valves

1. Turn **OFF** carbonated water supply and plain water supply to dispenser to depressurize the system.
2. Disconnect syrup connector at syrup container.

3. Operate each valve to ensure complete depressurization of water and syrup in the system, CO₂ will still flow from the valve after water and syrup are emptied.
4. Turn **OFF** CO₂ at the supply.
5. Operate each valve to depressurize CO₂ from the lines.
6. Remove existing valve and mounting block. Reuse the mounting block screws

Installation of Valve

CAUTION

If dispenser is connected to electrical power, the unit must be properly grounded to avoid possible fatal electrical shock or serious bodily injuries

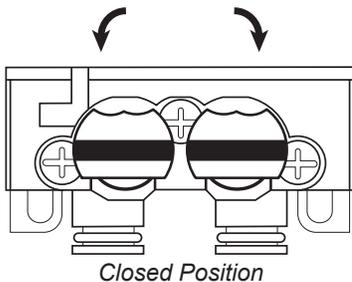
PRECAUCIÓN

Si distribuidor está conectada a la corriente eléctrica, la unidad debe estar debidamente tierra para evitar posibles descargas eléctricas fatal o lesiones graves lesiones.

ATTENTION

Si distributeur est branchée au courant, l'appareil doit être correctement terre pour éviter un choc électrique mortel possible ou blessures graves blessures.

1. Slide ID panel up to expose cover mounting screw.
2. Loosen mounting screw, **DO NOT REMOVE**, then remove cover.
3. Turn both stems on mounting block to the closed position.



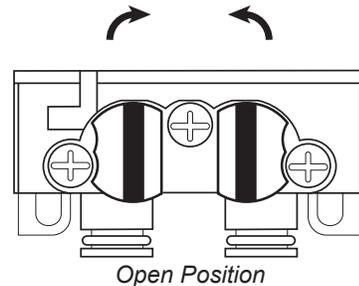
4. Lift up wire retainer and remove mounting block from the valve.
5. Replace inlet water and syrup o-rings on dispenser valve fittings. Make sure to lubricate new o-rings with water or FDA approved lubricant.
6. Connect wiring to pressure switch in product line (24 VAC power supply required)

NOTE

Does not apply to apply to EcoPour Model 100's

7. Install mounting block to valve plate using four (4) mounting screws removed from existing mounting block.
8. Install valve on mounting block. Push wire retainer down. This will lock valve to mounting block. White stems must be in closed position.

9. Turn on carbonator water supply and syrup supply to dispenser.
10. Turn both white stems on mounting block to the open position. Top of the stem will lock wire retainer in position.



11. If electric version, reconnect to 24 VAC power supply.

NOTE

Does not apply to apply to EcoPour Model 100's

12. Operate the valve momentarily to ensure flow of carbonated water and syrup.

NOTE

VersaPour Model 100 valves are factory preset for a flow rate of 3.0 oz/sec; an adjustment may be required. EcoPour valves are factory preset for a flow rate of 1.5 oz/sec and are non-adjustable.

13. Install cover on valve and tighten cover mounting screw.
14. Slide down ID panel.

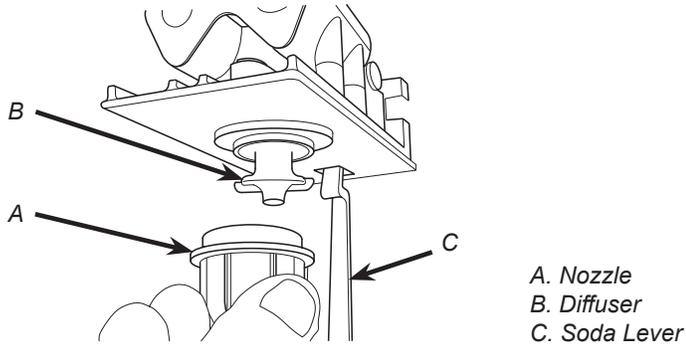
Adjust Water Flow

NOTE

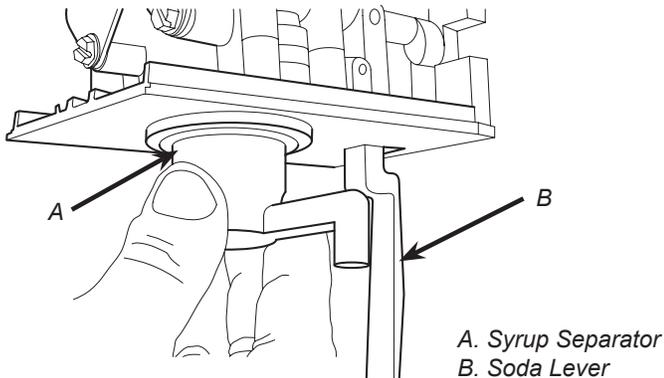
VersaPour Valve - The water flow for the Model 100 may be adjusted from 1.25 oz/sec (37 ml/sec) to 2.50 oz/sec (74 ml/sec). The restricted flow adjustment plug (Model 100) adjusts to a maximum flow of 2.0 oz/sec (59.2 ml/sec).

EcoPour Valve: The water flow is not adjustable, continue on to next section, Adjust Water To Syrup Ratio

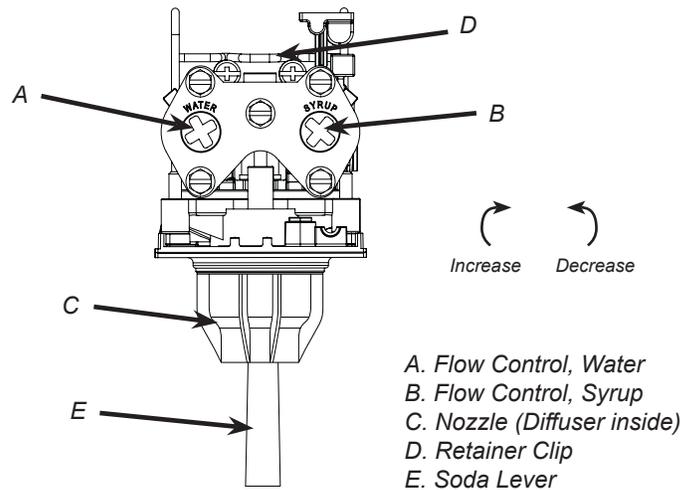
1. Slide up ID panel until flow control adjustments are exposed.
2. Remove nozzle by twisting counter clockwise and pulling down.



3. Remove diffuser by pulling down.
4. Install **LANCER** syrup separator (yellow) (PN 54-0201 for Model 100 valves) in place of the nozzle.

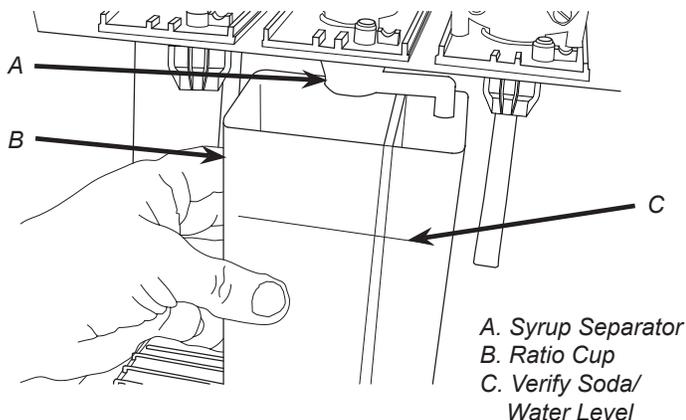


5. Activate valve to fill separator syrup tube.
6. Hold a **LANCER** brix cup under syrup separator. Dispense water and syrup into cup for two (2) seconds. Divide number of ounces (ml) of water in cup by two (2) to determine water flow rate per second.
7. To obtain desired water flow rate, use a screwdriver to adjust water flow control.



Adjust Water to Syrup Ratio

1. Hold **LANCER** ratio cup under the syrup separator and activate valve. Check ratio.

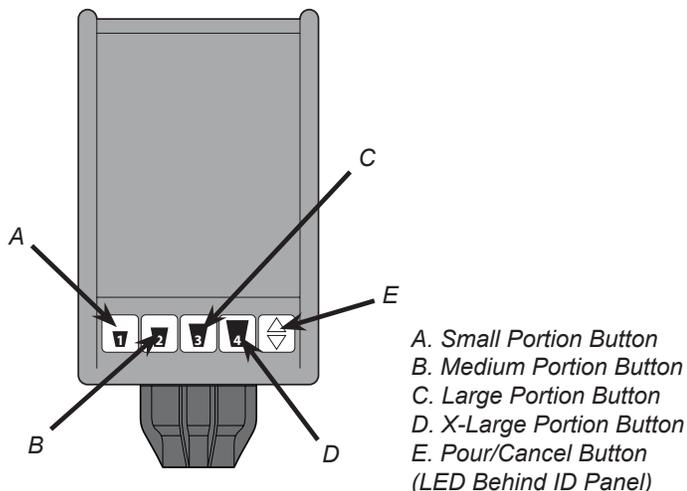


2. To obtain desired ratio, use screwdriver to adjust syrup flow control, (See Above).
3. Remove syrup separator.
4. Install diffuser and nozzle.
5. Slide down ID panel.

Portion Control Programming

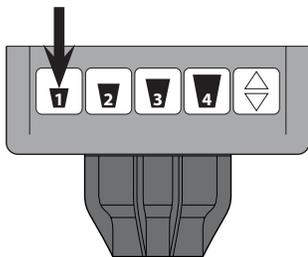
NOTE

The Portion Control Keypad for the VersaPour valve operates at the touch of a finger and has 5 actuators (selections): small, medium, large, extra large, and pour/cancel. The Portion Control Keypad has three (3) automated features: a five (5) second timer for setting the flow rate, a no top off pour feature, and a top off pour feature.



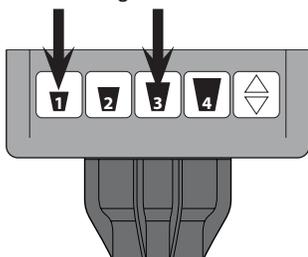
Portioned Drink Dispense

1. Fill any cup with the appropriate amount of ice and place underneath the nozzle.
2. Touch the appropriate portion size button. The valve will pour the appropriate amount determined by the selection in the previous step.



Flow Rate Setting

1. Place a ratio cup underneath the nozzle.
2. Touch the Small and Large size buttons at the same time.



3. The valve will pour for five (5) seconds.
4. Use the amount poured to adjust flow rate as needed, (See previous page).
5. Press the pour/cancel button to stop the pour at any time.

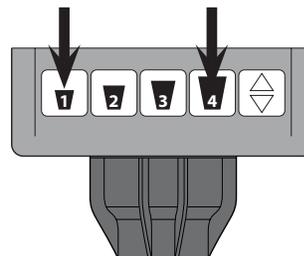
No Top Off Programming

1. Place a cup underneath the nozzle.
2. Slide the ID Panel up on the Valve Cover to gain access to Valve LED light located on the back of the ID Panel.

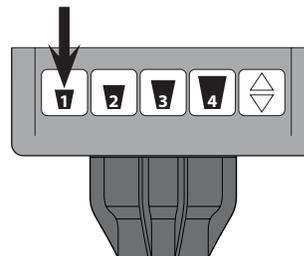
NOTE

DO NOT fully disengage the ID Panel from the Valve Cover. When programming mode is activated, the LED will start blinking and reflect on the top surface of the Valve Cover.

3. To enter programming mode, touch the small and extra large sizes at the same time.



4. To set the portions, touch the corresponding portion size button until the desired liquid level is obtained.



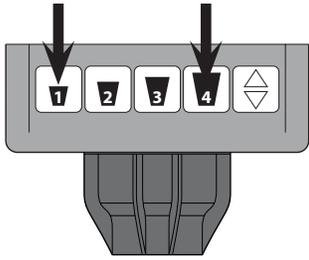
NOTE

There is a timeout feature that will exit programming mode after 25.5 seconds of continuous pouring or 25.5 seconds of inactivity. If timeout occurs, all data will be retained; however you must re-enter programming mode to set any remaining sizes.

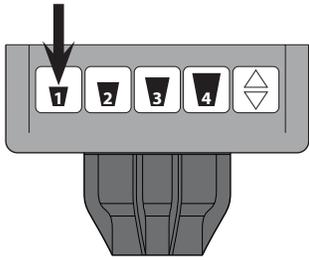
5. Press any of the different size buttons to save the portion data.
6. To exit programming mode, touch the pour/cancel button.

Top Off Programming

1. Place a cup underneath the nozzle.
2. To enter programming mode, touch the small and extra large sizes at the same time.



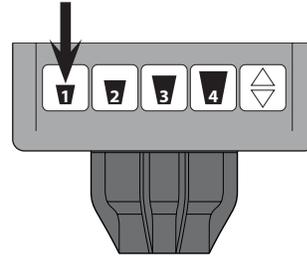
3. To set the portions, touch the corresponding portion size button until the desired liquid level is obtained.



NOTE

There is a timeout feature that will exit programming mode after 25.5 seconds of continuous pouring or 25.5 seconds of inactivity. If timeout occurs, all data will be retained; however you must re-enter programming mode to set any remaining sizes.

4. To set the top off portion, let foam settle and touch the same portion button again until the cup is full.



5. To exit programming mode, touch the pour/cancel button.

VALVE CLEANING & SANITIZING

General Information

- Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.

NOTE

The cleaning procedures provided herein pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established by the manufacturer for that equipment.

- Cleaning should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ ATTENTION

- Use sanitary gloves when cleaning the unit and observe all applicable safety precautions.
- **DO NOT** use a water jet to clean or sanitize the appliance.
- **DO NOT** disconnect water lines when cleaning and sanitizing syrup lines, to avoid contamination.
- **DO NOT** use strong bleaches or detergents; These can discolor and corrode various materials.
- **DO NOT** use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, or solvents on the dispenser.
- **DO NOT** use hot water above 140° F (60° C). This can damage the dispenser.
- **DO NOT** spill sanitizing solution on any circuit boards. Insure all sanitizing solution is removed from the system.

⚠ ATTENTION

DO NOT use Alcohol or any Solvent cleaning agents.

Cleaning and Sanitizing Solutions

Cleaning Solution

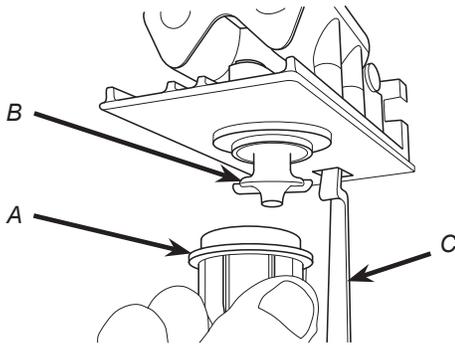
Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90°F to 110°F (32°C to 43°C). The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Ensure rinsing is thorough, using clean, potable water at a temperature of 90°F to 110°F. Extended lengths of product lines may require additional cleaning solution.

Daily Cleaning

NOTE

Nozzle and Diffuser must be cleaned daily.

1. Remove nozzle by twisting counter clockwise and pulling down.



A. Nozzle
B. Diffuser
C. Soda Lever

Sanitizing Solution

Prepare the sanitizing solution in accordance with the manufacturer's written recommendations and safety guidelines. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940. The solution must provide 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach) and a minimum of five gallons of sanitizing solution should be prepared.

2. Remove diffuser by pulling down.
3. Rinse nozzle and diffuser with warm water.
4. Wash nozzle and diffuser with cleaning solution (described above).

NOTE

Ensure that cleaning solution is thoroughly rinsed from nozzle and diffuser. Residual solution will cause foaming and off taste in finished product.

5. Reinstall diffuser and nozzle.

NOTE

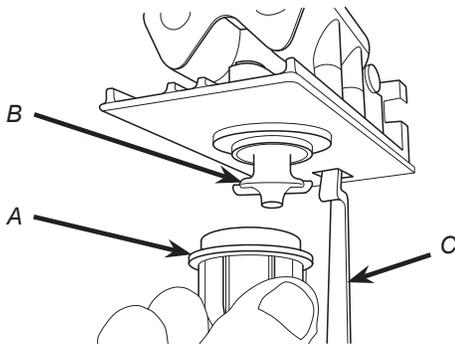
Ensure compliance with the instructions of the dispenser manufacturer to properly clean and sanitize the nozzle and diffuser and ensure no off-taste is present.

Biweekly Sanitizing

NOTE

Nozzle and Diffuser must be cleaned biweekly.

1. Remove nozzle by twisting counter clockwise and pulling down.



A. Nozzle
B. Diffuser
C. Soda Lever

2. Remove diffuser by pulling down.
3. Wash nozzle and diffuser with cleaning solution then immerse in sanitizing solution and let sit for fifteen (15) minutes.
4. Set nozzle and diffuser aside and let air dry. **DO NOT** rinse with water after sanitizing.
5. Reconnect diffuser and nozzle.

NOTE

Ensure compliance with the instructions of the dispenser manufacturer to properly clean and sanitize the nozzle and diffuser and ensure no off-taste is present.

MISCELLANEOUS

Additional Valve Kits

The following additional kit is available for purchase for the VersaPour and EcoPour Model 100's. For more information please contact a **LANCER** Service Agent or Customer Service.

Part Number	Description	Image
82-1458/02	Front Soda/Water Installation Kit	
82-5172	Front Soda/Water Push Button Installation Kit	

Syrup Ratio Cup

Part Number	Description
05-0081	Soda Brix Cup
05-0083	Syrup Brix Cup 4.00 to 1
05-0084	Syrup Brix Cup 4.20 to 1
05-0085	Syrup Brix Cup 4.40 to 1
05-0171	Syrup Brix Cup 4.50 to 1
05-0169	Syrup Brix Cup 4.75 to 1

Part Number	Description
05-0170	Soda Brix Cup 5.00 to 1
05-0086	Syrup Brix Cup 5.20 to 1
05-0087	Syrup Brix Cup 5.30 to 1
05-0088	Syrup Brix Cup 5.40 to 1
05-0089	Syrup Brix Cup 5.50 to 1
05-0090	Universal Split Cup

TROUBLESHOOTING

TROUBLE	CAUSE	REMEDY
Water leakage around nozzle.	1. O-ring is damaged or missing.	1. Replace o-ring.
Leakage between upper and lower bodies	1. One or more retaining screws loose. 2. Paddle arm assemblies are worn or damaged	1. Tighten all six (6) retaining screws. 2. Replace paddle arm assemblies.
Miscellaneous leakage.	1. Gap between parts. 2. Damaged or improperly installed o-rings.	1. Tighten appropriate retaining screws 2. Replace or adjust appropriate o-rings
Insufficient water flow.	1. Insufficient incoming supply water pressure. 2. Shutoff on mounting block not fully open. 3. Foreign debris in water flow control. 4. Foreign debris in water pump strainer	1. Verify incoming supply water pressure is a minimum of 25 PSI (0.172 MPA). 2. Open shutoff fully. 3. Remove water flow control from upper body and clean out any foreign material to ensure smooth free spool movement. 4. Remove water pump strainer and clean.
Insufficient syrup flow.	1. Insufficient CO ₂ pressure to BIB pumps. 2. Out of CO ₂ . 3. Shutoff on mounting block not fully open. 4. Foreign debris in syrup flow control. 5. Bad syrup pump.	1. Adjust CO ₂ pressure to 80 PSI (0.550 MPA) [minimum 70 PSI (0.480 MPA)] for BIB pumps. 2. Replace CO ₂ tank/refill. 3. Open shutoff fully. 4. Remove syrup flow control from upper body and clean out any foreign material to ensure smooth free spool movement. 5. Replace BIB pump.
Erratic ratio.	1. Incoming water and/or syrup supply not at minimum flowing pressure. 2. Foreign debris in water and/or syrup flow controls.	1. Check pressure and adjust 2. Remove flow controls from upper body and clean out any foreign material to ensure smooth free spool movement.
Valve will not shut off.	1. Cup Lever may be sticking or binding. 2. Switch not actuating properly. 3. Solenoid armature not returning to bottom position. 4. Debris or damage to Paddle Arms.	1. Correct or replace lever. 2. Check switch for free actuation. 3. Replace defective solenoid armature or spring. 4. Remove debris and/or replace damaged paddle arms.
No syrup dispensed	1. Water and syrup shutoffs on mounting block not fully open. 2. Electric current not reaching valve. 3. Improper or inadequate water or syrup supply. 4. Transformer Failure 5. Bad valve solenoid(s)	1. Open shutoff fully. 2. Check electric current supplied to valve. If current is adequate, check solenoid coil and switch, and replace if necessary. 3. Remove valve from mounting block and open shutoffs slightly and check water and syrup flow. If no flow, check dispenser for freeze-up or other problems 4. Reset transformer circuit breaker. If breaker trips again check for pinched wire harness at back blocks 5. Replace Solenoid(s)

TROUBLE	CAUSE	REMEDY
Water only dispensed; no syrup; or syrup only dispensed, no water	<ol style="list-style-type: none"> 1. Water or syrup shutoff on mounting block not fully open. 2. Improper or inadequate water or syrup flow. 3. BIB supply too far from dispenser. 4. CO₂ pressure too low. 5. Stalled or inoperative BIB pump 6. Kinked line. 	<ol style="list-style-type: none"> 1. Open shutoff fully. 2. Remove valve from mounting block, open shutoffs slightly and check water and syrup flow. If no flow, check dispenser for freeze-up or other problems. Ensure BIB connection is engaged. 3. Check that BIB supply is within six (6) feet of the dispenser. 4. Check the CO₂ pressure to the pump manifold to ensure it is between 70 and 80 PSI (0.483 and 0.552 MPA). 5. Check CO₂ pressure and/or replace pump. 6. Remove kink or replace line.
Valve will not shut off.	<ul style="list-style-type: none"> • Cup Lever may be sticking or binding • Switch not actuating properly. • Solenoid armature not returning to bottom position. • Debris or damage to Paddle arms. 	<ul style="list-style-type: none"> • Correct or replace lever. • Check switch for free actuation. • Replace defective solenoid armature or spring. • Remove debris and/or replace damaged paddle arms.
Excessive foaming.	<ol style="list-style-type: none"> 1. Incoming water or syrup temperature too high. 2. CO₂ pressure too high. 3. Water flow rate too high. 4. Nozzle not installed correctly. 5. Nozzle and nozzle injectors not clean. 6. Air in BIB lines. 7. Poor quality ice. 8. High beverage temperature. 	<ol style="list-style-type: none"> 1. Correct prior to dispenser. Consider larger dispenser or pre-cooler. 2. Adjust CO₂ pressure downward, but not less than 70 PSI (0.483 MPA). 3. Re-adjust and reset ratio. Refer to "Adjust Water Flow Rate & Syrup/Water Ratio" Section. 4. Remove and reinstall properly. 5. Remove nozzle and clean injectors. 6. Bleed air from BIB lines. 7. Check quality of ice used in drink. 8. Check refrigeration system.
No syrup-out light. (If equipped)	<ol style="list-style-type: none"> 1. Burned out or defective lamp. 2. Faulty wiring and/or pressure switch in product line. 	<ol style="list-style-type: none"> 1. Replace harness. 2. Repair or replace.

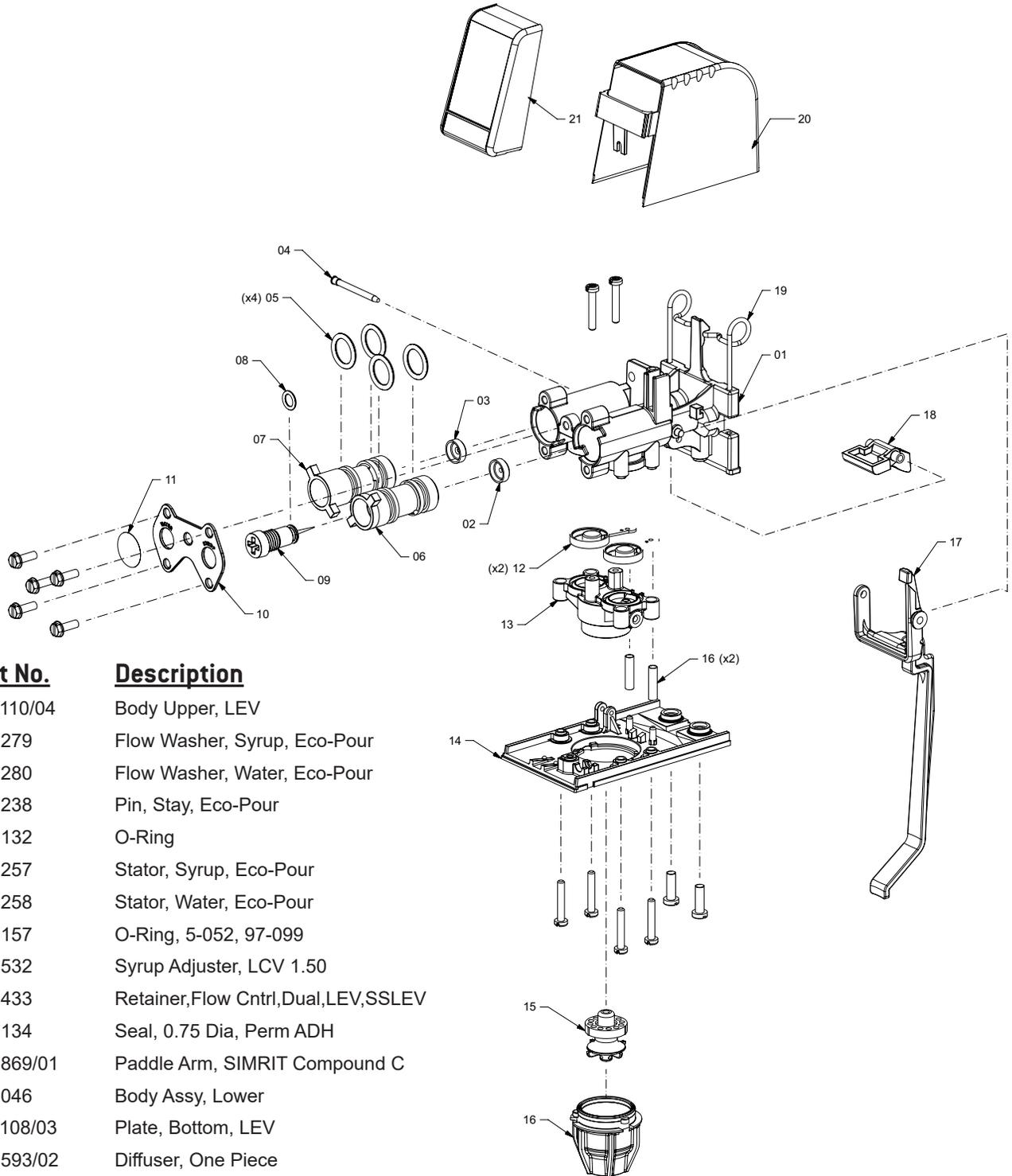
Appliance Disposal



To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

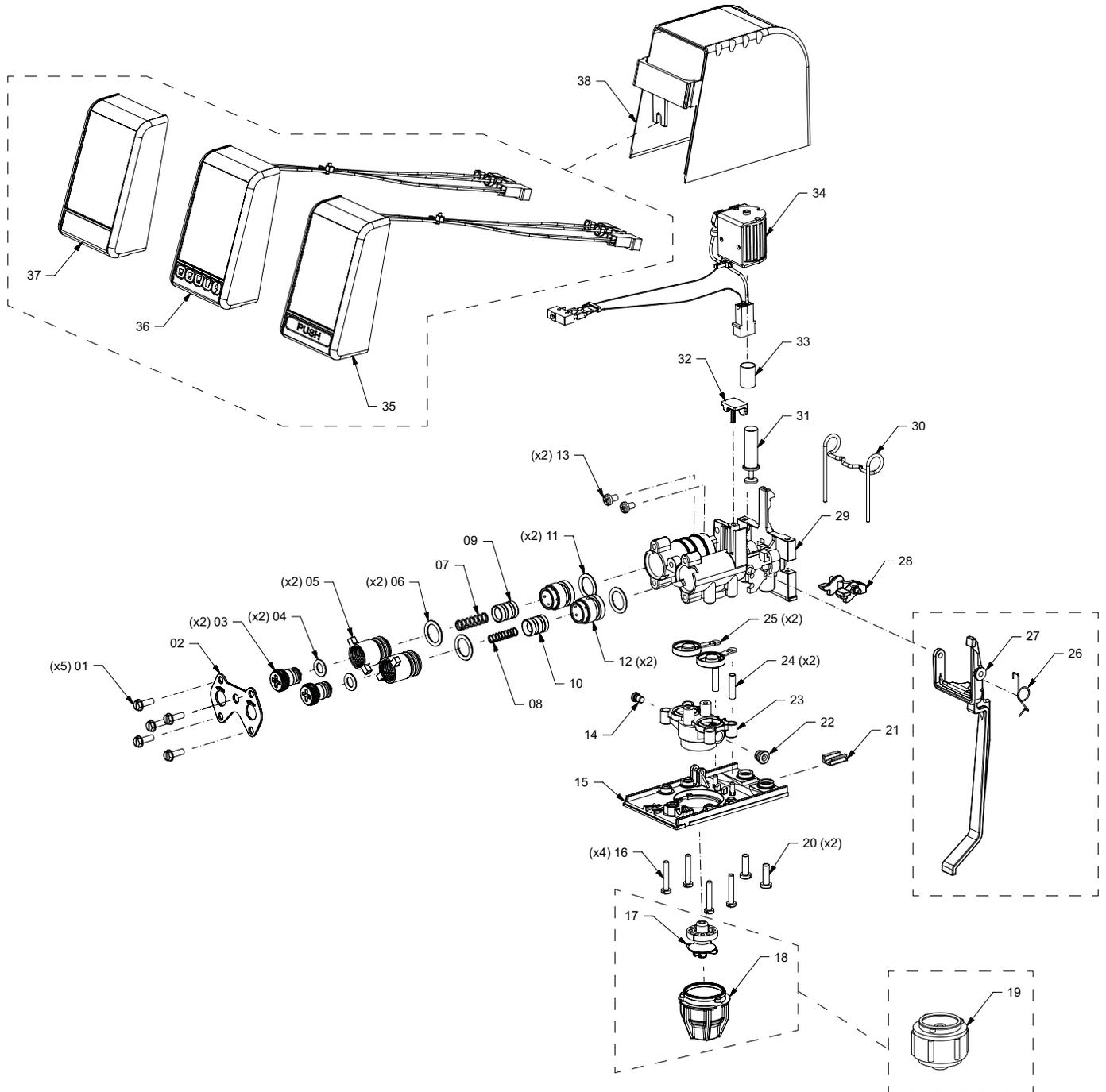
ILLUSTRATIONS AND PARTS LISTINGS

ECO-POUR (MODEL 100 SSL, 1.5 OZ/SEC)



<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	05-1110/04	Body Upper, LEV
2	05-3279	Flow Washer, Syrup, Eco-Pour
3	05-3280	Flow Washer, Water, Eco-Pour
4	05-3238	Pin, Stay, Eco-Pour
5	02-0132	O-Ring
6	05-3257	Stator, Syrup, Eco-Pour
7	05-3258	Stator, Water, Eco-Pour
8	02-0157	O-Ring, 5-052, 97-099
9	54-0532	Syrup Adjuster, LCV 1.50
10	03-0433	Retainer,Flow Cntrl,Dual,LEV,SSLEV
11	06-3134	Seal, 0.75 Dia, Perm ADH
12	82-3869/01	Paddle Arm, SIMRIT Compound C
13	54-0046	Body Assy, Lower
14	05-1108/03	Plate, Bottom, LEV
15	05-1593/02	Diffuser, One Piece
16	05-3242	Nozzle, Black, GMV
17	05-0776/02	Lever, Electric, Self-Serv, LEV
18	05-3237	Cam, Rocker Arm, Eco-Pour
19	03-0233	Retainer, 1-PC, LEV
20	05-3240	Valve Cover, Black, GMV
21	05-3241	ID Panel, Black, GMV

VersaPour, (MODEL 100 SSL,PB,PC 3.0 OZ/SEC)

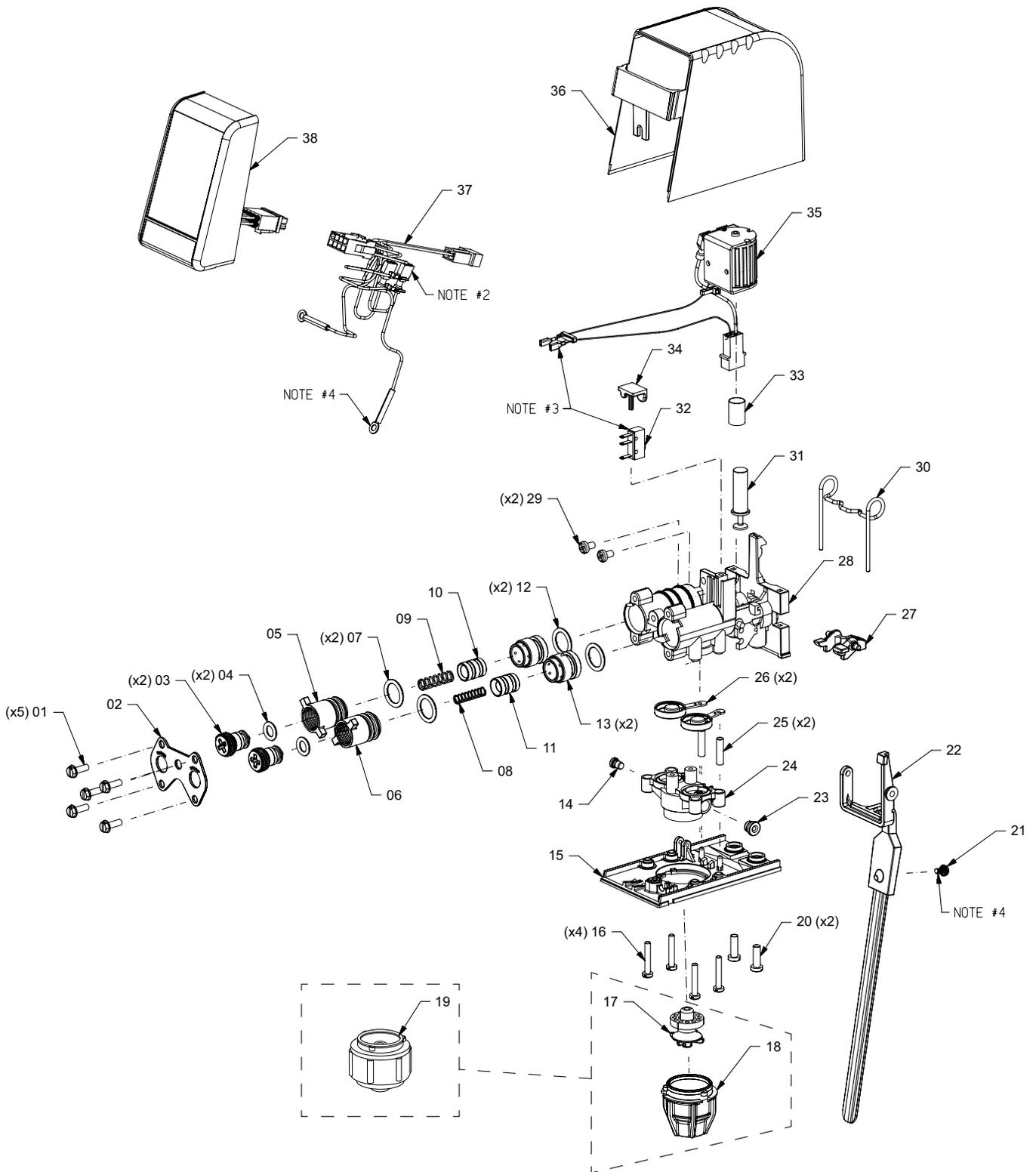


<u>Item</u>	<u>Part No.</u>	<u>Description</u>			
1	04-0267/02	SCR,8-16X.5,PLSTI,HHSW/W,SS	20	04-0310	SCR,8-16X.600,PHD,PH/SL,PLT
2	03-0433/02	Retainer,Flow Cntrl,Dual,SSLEV	21*	05-0491/01	Filler,LEV,Pushbutton
3	05-1919	Plug,Adjust,Flow Cont,White	22	05-0235	Plug,Large
4	02-0126	O-Ring,2-109,97-0999	23	05-1109/01	Body,Lower,Pressure,4.5
5	05-0262/04	Bonnet,Flow Control,LEV	24	03-0143	Spring,Pin,LEV
6	02-0132	O-Ring,2-113,97-0999	25	82-3869/01	Paddle Arm,Simrit Compound C
7	03-0171	Spring,Soda Flow Cont,LEV	26**	03-0081	Spring, Lever, LEV
8	03-0169	Spring,Syrup Flow Control,LEV	27**	05-0776/02	Lever, Electric, Self-Serv, LEV
9	81-0275	Piston,Water,Ceramic,3.0LEV	28	05-0238/06	Yoke,Electric,LEV
-	81-0384	Piston,Water,4.5oz,Valve	29	05-1110/04	Body Upper,LEV
10	81-0273	Piston,Syrup,Ceramic,3.0LEV	30	03-0233	Retainer,1-Pc,LEV
-	81-0383	Piston,Syrup,4.5oz,Valve	31	10-0117/04	Armature,LEV
11	02-0132	O-Ring,2-113,97-0999	32**	05-0935	Plug, Cherry Switch
12	81-0274	Sleeve,Syrup/Wtr,Cermc,3.0LEV	33	03-0125	Spring,Solenoid,LEV
-	81-0382	Sleeve,Syrup/Soda,4.5oz,Valve	34	52-1248/03	Coil/Harness Assy,LEV
13	04-0486	SCR,8-32X.270,PLNHD,PH/SL,MS	35	52-3630	ID Panel Assy,Lancer Performance Valve,PB
14	05-0234/01	Plug,Small	36	52-3632	ID Panel Assy,Lancer Performance Valve,PC
15	05-1108/03	Plate,Bottom,LEV	37	05-3241	Panel, ID, Black, GMV
16	04-0270	SCR,6-19X.910,PHD,PH/SL,PLT	38	05-3240	Cover,Black,GMV
17	05-1593/02	Diffuser,One Piece			
18	05-3242	Nozzle,Black,GMV			
19	54-0183/04	Nozzle Assy, 2-Shot 4.5 oz/s			

* denotes part only applicable in Versa Pour PB,PC

** denotes part only applicable in Versa Pour SSL

VersaPour, (MODEL 100 EasyFill, 3.0 OZ/SEC)



Item	Part No.	Description			
1	04-0267/02	SCR,8-16X.5,PLSTI,HHSW/W,SS	19	54-0183/04	Nozzle Assy, 2-Shot 4.5 oz/s
2	03-0433/02	Retainer,Flow Cntrl,Dual,SSLEV	20	04-0310	SCR,8-16X.600,PHD,PH/SL,PLT
3	05-1919	Plug,Adjust,Flow Cont,White	21	04-0642	SCR,6-32X.250,PHD W/EXT SW,PH
4	02-0126	O-Ring,2-109,97-0999	22	54-0479/01	Lever,Easy-Fill Assembly
5	05-0796/02	Bonnet,Flow Cont,LEV,Sure-Fil	23	05-0235	Plug,Large
6	05-0262/04	Bonnet,Flow Control,LEV	24	05-1109/01	Body,Lower,Pressure,4.5
7	02-0132	O-Ring,2-113,97-0999	25	03-0143	Spring,Pin,LEV
8	03-0171	Spring,Soda Flow Cont,LEV	26	82-3869/01	Paddle Arm,Simrit Compound C
9	03-0169	Spring,Syrup Flow Control,LEV	27	05-0238/06	Yoke,Electric,LEV
10	81-0275	Piston,Water,Ceramic,3.0LEV	28	05-1110/04	Body Upper,LEV
-	81-0384	Piston,Water,4.5oz,Valve	29	04-0486	SCR,8-32X.270,PLNHD,PH/SL,MS
11	81-0273	Piston,Syrup,Ceramic,3.0LEV	30	03-0233	Retainer,1-Pc,LEV
-	81-0383	Piston,Syrup,4.5oz,Valve	31	10-0117/04	Armature,LEV
12	02-0132	O-Ring,2-113,97-0999	32	12-0244	Switch,Spst,5A,250V,MDM
13	81-0274	Sleeve,Syrup/Wtr,Cermc,3.0LEV	33	03-0125	Spring,Solenoid,LEV
-	81-0382	Sleeve,Syrup/Soda,4.5oz,Valve	34	05-0935/02	Plug,Cherry Switch
14	05-0234/01	Plug,Small	35	52-1248/03	Coil/Harness Assy,LEV
15	05-1108/03	Plate,Bottom,LEV	36	05-3240	Cover,Black,GMV
16	04-0270	SCR,6-19X.910,PHD,PH/SL,PLT	37	52-3310	Harn,Ez-Fill,Valve Assy
17	05-1593/02	Diffuser,One Piece	38	52-3638	ID Panel Assy,LPV,Ez-Fill
18	05-3242	Nozzle,Black,GMV			

LANCER[®]

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