

Important things to remember

- Always transport & keep machine in upright position
- Keep machine out of direct sunlight

Remember to Return

- Stainless Feed Tube that goes in the hopper
- Splash shield & pan –located under the freezer door
- Black 120 Volt 4-Plug extension cord that comes with machine
- Customer will be charged replacement cost for any missing parts

Questions on operating machine? Call 320-251-6320

Items Customer needs to have in order to Use Ice Cream Machine

- Bucket/Container that holds at least 2 gallons
- Soft Serve Mix– Appert’s Food Service is one supplier 320-251-5450 call for choices
- Container to drain left over ice cream out of machine into when done.

Guide to Using Ice Cream Machine

1. Machine needs to be plugged into a *120 volt, 20 amp dedicated circuit.*
2. *Sanitize* machine before using according to directions supplied (page 2)
3. Remove the feed tube from the hopper. (Be sure your hands are sanitized.)
4. Prepare your soft serve mix according to manufacturer’s directions. Pour mixture into the hopper. Insert feed tube - be sure the hole in the side of the stainless tube is closest to the bottom when placed upright inside the hopper. This is how the product flows into the cylinder. Replace the pan lid and always operate the machine with the lid on the hopper.
5. Keep the mix level in the mix pan at least one inch above the bottom of the hopper to avoid starving the freezing cylinder.
6. Set the control switch to the “Auto” position (to the right) to start the refrigeration cycle.
7. Press up on the black button above and to the left of dispensing lever. This is the breaker switch..
8. *Prime* the machine according to directions supplied (page 2)
9. Add additional product when the hopper is half full.
10. When finished drain the machine according to direction supplied (page 2)
11. *Rinse* the machine by putting warm water (NOT HOT water-it could damage the machine) in the hopper. Turn the machine on wash position (to the left) & drain the water out. Repeat this procedure until the water being drawn out is clear.
12. *Sanitize* machine again according to directions (page 2)

How to Sanitize Ice Cream Machine

(This needs to be done before you use the machine & again after you have rinsed the machine when you are done using it.)

1. Prepare two gallons of sanitizing solution as follows:
In a clean 2 gallon or larger container, mix one pre-measured packet of sanitizing powder with **2 gallons of WARM water**.
2. Pour the sanitizing solution into the mix hopper and allow it to flow into the freezing cylinder – it will flow in faster if you take the feed tube out – leave it set in the hopper it needs to be sanitized.
3. Place the toggle switch in the WASH position (move switch to the left). This will cause the sanitizing solution in the freezing cylinder to be agitated.
4. Place an empty pail beneath the door spout and open the draw valve. Draw off all of the sanitizing solution. When the solution stops flowing from the door spout, close the draw valve and place the toggle switch in the off/middle position.

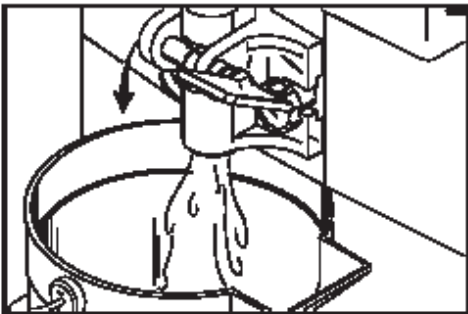
Priming

Prime the machine as close as possible to the time of first product draw.

Step 1

With a pail beneath the door spout, open the draw valve. Fill the mix hopper with FRESH mix and allow it to flow into the freezing cylinder. This will force out any remaining sanitizing solution. When full strength mix is flowing from the door spout, close the draw valve.

Note: Use only fresh mix when priming the freezer.



Draining Product From the Freezing Cylinder

Step 1

Place the toggle switch in the OFF position as far ahead of cleaning time as possible to allow frozen product to soften for easier cleaning.

Step 2

Lift the hopper cover, remove the feed tube and the mix level float. Take these parts to the sink for cleaning.

Step 3

With a sanitized pail beneath the door spout, place the toggle switch in the WASH position and open the draw valve. When all the product stops flowing from the door spout, close the draw valve. Place the toggle switch in the OFF position. If local health codes permit, empty the rerun into a sanitized stainless steel rerun can. Cover the container and place it in the refrigerator or cooler.



ALWAYS FOLLOW LOCAL HEALTH CODES.

Trouble Shooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. No product being dispensed.	<ul style="list-style-type: none"> a. Toggle switch in OFF position. b. Inadequate level of mix in mix hopper. c. Beater motor overloaded. d. Unit unplugged at wall receptacle. e. Tripped circuit breaker or blown fuse. f. Freezer door was assembled incorrectly. g. Product is being drawn off far in excess of freezer's capacity. h. Feed tube incorrectly installed. 	<ul style="list-style-type: none"> a. Place toggle switch in the AUTO position. b. Fill mix hopper with mix. c. Place the toggle switch in the OFF position. Allow the motor to cool. Reset beater motor. Place the toggle switch in the AUTO position. d. Plug in power cord. e. Place the circuit breaker in the ON position or replace fuse. f. See "Operating Procedures" for proper installation. g. Stop drawing product and allow unit to recover. h. Install feed tube according to instructions in this manual.
2. Machine will not operate in the AUTO position.	<ul style="list-style-type: none"> a. Unit unplugged. b. Circuit breaker tripped or fuse blown. c. Beater motor overloaded, causing a loss of power to the toggle switch. 	<ul style="list-style-type: none"> a. Plug in power cord. b. Place the circuit breaker in the ON position or replace fuse. c. Place the toggle switch in the OFF position. Allow the motor to cool. Reset beater motor. Place toggle switch in the AUTO position.
3. Product is too stiff.	<ul style="list-style-type: none"> a. The temperature control is set too cold. 	<ul style="list-style-type: none"> a. Call service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
4. Product is too soft.	<ul style="list-style-type: none"> a. The temperature control is set too warm. b. The feed tube is not installed. c. Out-drawing the freezer's capacity. 	<ul style="list-style-type: none"> a. Call service technician. b. Install the feed tube in mix inlet hole at bottom of the mix hopper. (The metering hole should be at the bottom of the tube.) c. Two 4 oz. (113.4 gram) servings in one minute.
5. The freezing cylinder walls are scored.	<ul style="list-style-type: none"> a. Operating freezer without front bearing on freezer door. b. Rear bearing unit is out of alignment. 	<ul style="list-style-type: none"> a. Install front bearing on freezer door. b. Contact service technician.
6. Excessive leakage in rear drip pan.	<ul style="list-style-type: none"> a. Worn or defective o-ring on beater drive shaft. b. Worn rear shell bearing. c. Incorrect lubricant. d. Inadequate lubrication of beater drive shaft. 	<ul style="list-style-type: none"> a. Replace every 3 months. b. Contact service technician. c. Use food grade lubricant (example: Taylor Lube). d. Lubricate properly.
7. Draw valve leaking.	<ul style="list-style-type: none"> a. Incorrect lubricant. b. Worn or defective o-rings on draw valve. c. Inadequate lubrication of draw valve. 	<ul style="list-style-type: none"> a. Use food grade lubricant (example: Taylor Lube). b. Replace every 3 months. c. Lubricate properly.
8. Product not feeding into freezing cylinder.	<ul style="list-style-type: none"> a. Inadequate level of mix in mix hopper. b. Mix inlet hole frozen up. c. Feed tube incorrectly installed. 	<ul style="list-style-type: none"> a. Fill mix hopper with mix. b. Call service technician. c. Place feed hole at the bottom.
9. Unit goes out on overload excessively.	<ul style="list-style-type: none"> a. Too many appliances plugged into the circuit. b. Extension cord placed between power cord and wall receptacle. 	<ul style="list-style-type: none"> a. A separate 15 amp. circuit is needed for the freezer to operate properly. b. If extension cord is used, it must match the power cord in size of wire ampacity.