

Soft Serve Ice Cream Instructions

Preparation –

1. Always move machine on the cart provided and be extra careful when moving this machine.
2. Follow instructions on the soft serve powder mix creating mixture in the bucket provided. You may pour mixture into other containers for storage in your refrigerator. Make sure any product that isn't put into the machine is immediately stored in your refrigerator. Also make sure that you start machine as soon as the mixture is ready to avoid letting the product sit unrefrigerated.
3. Make sure machine is plugged into an 115V outlet that has nothing else plugged into the same circuit. Even if the machine turns on and doesn't blow a fuse, it still might not be getting enough power so be sure to check your power supply and **make sure** this machine is on its own circuit.

Operation –

1. Remove top carburetor tube "plug" from inside the mixing pan located on top of machine.
2. Fill machine from the top mixing pan until the hopper is full (the mixture won't continue to fill into the hopper when it is full).
3. Replace the top carburetor tube "plug" and fill the mixing pan with more mixture. **DO NOT FILL ABOVE THE LINE IN MIXING PAN.**
4. Set the control switch to "cleanout" until you hear a click should only take about 1 to 1.5 seconds then rapidly change the switch to "auto".
5. It will take about 15-20 minutes before your first serving. Just leave setting on auto for the remainder of your use.
6. Be sure the hopper does not ever run out of product completely during use. **IF THE HOPPER RUNS DRY THE MACHINE WILL FREEZE AND BREAK.** You will have at least about 3 quarts of ice cream to run out during the cleaning process. We recommend running into a bucket and saving for later enjoyment in your freezer!

Cleaning –

1. Empty the machine of all product. To do this remove the top carburetor tube "plug" from the mixing pan allowing the mixture to flow into the machine. Set the control switch to "cleanout" and pull down on front lever until all product has drained out of the machine. Switch the control to "off".
2. Pour **COOL** water into the mixing pan, be sure to not fill above the top fill line in the pan. **DO NOT USE HOT WATER DURING THIS PROCESS IT WILL BREAK THE MACHINE.** Set control switch back to "cleanout" and let agitate for about 1-2 minutes. Pull down on front lever to let water run out the front. Continue this process until the water is completely clear. You will have to fill the machine with water at least 3 times.
3. Remove front handle for easy transportation.

Please call with any questions and/or refer to complete manual provided! 763-478-6448

Troubleshooting

Please make these simple checks prior to contacting your service provider. Because adjustments to the machine are not covered under the terms of warranty, these tips can save you time and money. If you feel you are not comfortable performing trouble-shooting suggestions, please contact your local certified service provider.

Machine will not start	<ul style="list-style-type: none"> ✓ Make sure electrical cord is correctly seated in the electrical receptacle. ✓ Check circuit breaker in electrical panel.
Product is Soft	<ul style="list-style-type: none"> ✓ Do not make a consistency adjustment at this point. Always check product temperature first. Should be between 18-21 degrees soft serve, 17-20 degree's yogurt. If temperature is lower than listed, product is broken down. See Product Breakdown in glossary section. Replace with fresh product. ✓ Check for properly mixed product. Replace as necessary ✓ If using Re-run product, remove product and add fresh mix. ✓ Confirm that the carbtube has been installed. Product will not thicken without carbtube. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months. ✓ Check Condenser for dirt or obstructions. See Quarterly Maintenance ✓ Confirm that the condenser fan is running. ✓ Confirm 6" of airflow on all both sides and back of machine. ✓ High ambient temperature. Recommended machine ambient temperature not to exceed 82 degrees.
Product is too Thick	<ul style="list-style-type: none"> ✓ Check for properly mixed product. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check product temperature. Should be between 18-21 degrees soft serve, 17-20 degree's yogurt. ✓ Check for missing scraper blade or stator rod. Check dasher assemblies. ✓ Check for sticking spigot lever and or switch. If stuck in the up position, will cause unit to run continually.
Front Plate Leaking	<ul style="list-style-type: none"> ✓ Confirm front plate o-ring is not ripped or torn. Replace if necessary. Replace seals and o-rings every six months. ✓ Do not lubricate front plate o-ring. ✓ Confirm spigot plunger o-rings are not ripped or torn. Replace if necessary. Replace every six months. ✓ Confirm spigot plunger o-rings are lubricated daily. ✓ Tighten front plate knobs evenly. ✓ Confirm stator rod is not worn or grooved.
Product leaking from the drip chute and or drip tube.	<ul style="list-style-type: none"> ✓ Rear Seal is worn. Replace. Note: Replace seals, o-rings and gaskets every six months. ✓ Do Not Lubricate the rubber portion of the rear seal ✓ The shaft of the dasher where the rear seal is installed must be lubricated daily. ✓ Confirm stator rod is not worn or grooved. ✓ Front plate knobs loose.
Squeaking , chirping noises and or vibration heard.	<ul style="list-style-type: none"> ✓ Use properly mixed product. Replace as necessary. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check lubrication ✓ Confirm all panel screws are installed and tightened ✓ Adjust width of drip tray bracket. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months.
Product in mix-pan too warm.	<ul style="list-style-type: none"> ✓ Refrigerate product prior to use. ✓ Confirm storage source of product at 40 degrees or below. ✓ Maintain product level of ½ to ¾ full in mix-pan reservoir. ✓ Mix-pan lid must be installed at all times to prevent foreign materials contaminating product and to insulate product in the mix-pan .
Who to contact for service and parts	<ul style="list-style-type: none"> ✓ If you do not have a local service and parts provider, contact your SaniServ Dealer/Distributor. Visit www.saniserv.com to locate a Distributor (Sales Section) or a Service Agent (Technical Support Section).