

## Procedures

Follow these procedures for each bowl to keep the machine clean and operating properly.

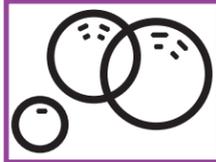
Refer to the operators manual for detailed information regarding machine operation.

### NOTE

Inspect the parts for wear during the disassembly. Replace any worn or broken parts immediately.

## A. Emptying the Machine

1. On the touch control, select the WASHING operation control.
2. After about 5 minutes, open the spigot to drain the machine.
3. Remove the hopper cover.
4. Fill the hopper with cool tap water. Time Saver Tip: use Stera-Sheen solution (prepared following manufacturers instructions) to increase efficiency when cleaning parts.



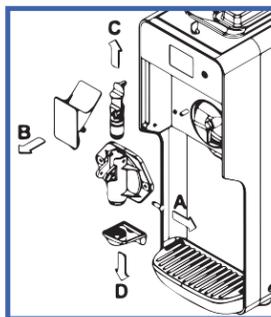
### NOTE

Running Stera-Sheen solution through the machine makes cleaning parts easier after disassembly.

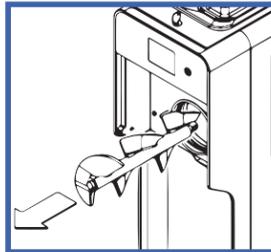
5. Drain the water out of the machine.
6. Turn the machine off by pressing the main power button. Unplug the machine.

## B. Disassembly (continued)

4. Unscrew both knobs from the spigot assembly.
5. Remove the spigot assembly and disassemble it.



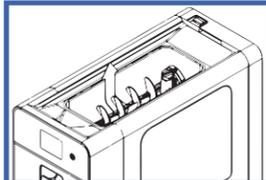
6. Remove the auger.
7. Remove the auger coupling and seal.



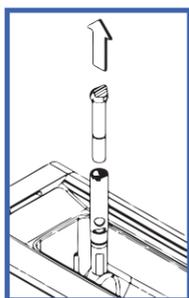
## B. Disassembly

### Disassembly of Hopper

1. Remove the auger in the hopper, if present.

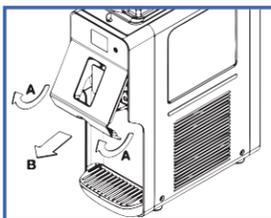


2. Remove the carburetor assembly.



### Disassembly of Spigot Assembly & Auger

3. Remove the front panel.



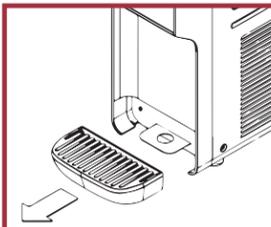
## C. Cleaning

### Cleaning Disassembled Parts

1. Place all parts in 90° to 110°F mild detergent water and wash thoroughly. Use the brushes to thoroughly clean parts.
2. Rinse, then place all parts in a sanitizing solution for at least 1 minute.
3. Let the parts air dry completely before assembling in machine.

### Cleaning the Machine

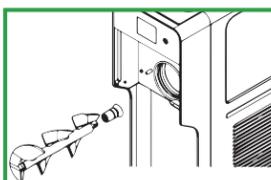
4. Clean the freezing cylinder with a large brush and sanitizing solution.
5. Wash all surfaces of the machine to remove spilled or dried mix.
6. Remove the drip tray. Clean and replace the tray.



## D. Assembly

### Installing Auger

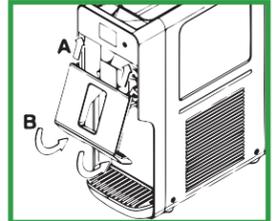
1. Lubricate the auger seal with Total Blend lubricant.
2. Install the auger coupling and seal onto the auger.
3. Insert the assembly into the freezing cylinder.
4. Rotate the assembly so that the coupling engages the drive shaft.



## D. Assembly (continued)

### Installing Front Door Assembly

5. Lubricate the edges of the spigot piston with Total Blend lubricant and insert it into the front door.
6. Install the handle onto the door and secure it with the pin.
7. Lubricate the front tip of the auger.
8. Place the front door assembly onto the studs and secure it with the knobs.
9. Install the front panel.



### Assemble the Hopper

10. Install the hopper auger taking care to insert the ends of the auger into the grooves in the hopper.
11. Insert the lower part of the carburetor into the mix inlet tube on the hopper, making sure it is fully seated.

## E. Sanitizing & Startup

### Sanitizing Machine

1. Prepare 2 gallons of Stera-Sheen sanitizing solution for each bowl following the manufacturer's instructions.
2. Pour the sanitizing solution into the hopper.
3. Plug the machine in and press the main power button.
4. On the touch control, select the WASHING operation control.
5. Use a sanitized soft bristle brush dipped in sanitizing solution to clean the hopper sides and underside of the hopper cover.
6. After about 5 minutes open the spigot and drain the solution.
7. Press the power button. Allow the bowl to drain completely.



### Freeze Down and Operation

8. Sanitize immediately before use.
9. Place a container under the spigot and rinse the bowl with mix to flush out any remaining sanitizing solution.
10. Fill the hopper with chilled mix.
11. When no more air bubbles exit mix inlet tube, insert the upper part of the carburetor into the lower one and turn it fully clockwise to stop mix entering the cylinder.
12. Press the power button. Then press the freeze button to start freezing product.
13. The soft serve icon displays on the screen.
14. When the status indicators around the icon turn green, product is ready to serve.
15. Adjust the overrun by rotating the upper part of the carburetor. Clockwise provides higher overrun and counterclockwise provides lower overrun.



## Follow Local Codes

Some local and state health codes dictate the frequency and procedure for cleaning and sanitizing. Be sure the cleaning procedures you follow are in accordance to any local health codes.