

In-Store Test for Thermal Expansion

Materials Needed:

- 3 icing cups
- 1 blue cheese (or similarly sized) dipping cup
- 3 nickels



If you're concerned that the blue poly has expanded and might be affecting dough results, here's a simple in-store test you can perform:

1. Set Up the Base: Place the three icing cups in a triangular arrangement to support the lower ring (see image 1).



image 1: Basic arrangement of cups

2. Prepare the Dipping Cup: Invert the dipping cup and stack the three nickels on top of it (see image 2).



Image 2: Nickels stacked on cup

3. Position the Ring: Carefully place the ring on top of the three icing cups, ensuring that the cups are aligned with the outer edge of the ring (see image 3 and 4). Make sure the ring passes over the middle of the icing cup.



Image 3: Ring on icing cups



image 4: Correct placement of ring

4. Check for Expansion: Look underneath the blue poly. If the material is touching the nickels, this may indicate expansion (see images 5 and 6).

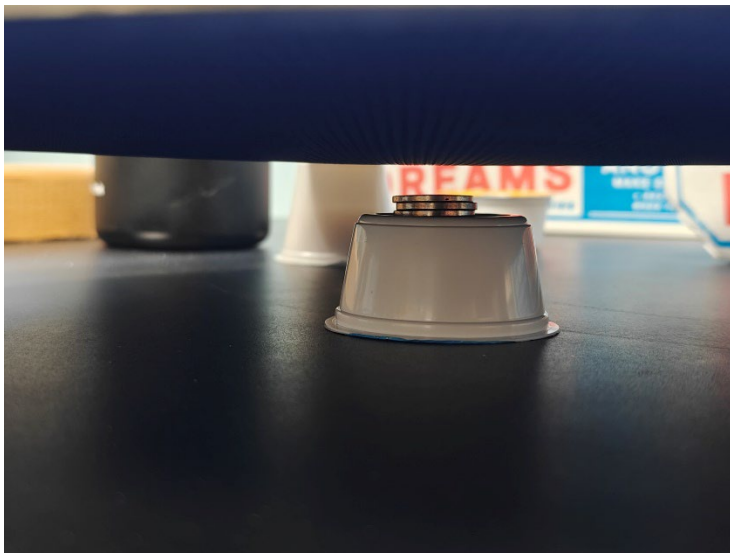


Image 5: Not touching



image 6: Touching

Note: When inspecting whether the blue poly is touching the nickels, ensure that no additional pressure is applied to the material other than gravity and its own weight. If the material is touching, please take a photo and email it to Service@univexcorp.com with the following information:

- Store address
- Serial number of the spinner
- Contact name and phone number for shipment

We will send a new lower ring and a box with return label for you to return the ring you have.