

BEFORE FIRST USE

Read the Operator's manual for required set-up steps. Before you use the machine for the first time, Vollrath recommends washing and sanitizing the machine. See the Operator's Manual for detailed instructions.

ASSEMBLE THE MACHINE

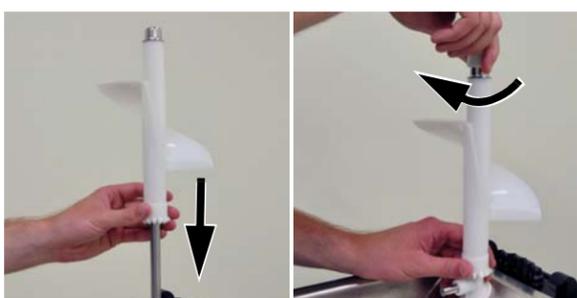
NOTICE: The United States Department of Agriculture and the Food and Drug Administration require that lubricants used on food processing equipment be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

NOTICE: Total Blend, Petrol-Gel® or equivalent food safe lubricant must be used when lubrication of machine parts is specified.

- 1 Turn off and unplug the machine.
- 2 Press the gear into the bottom of the vertical drive shaft. Lubricate the gear teeth with food-safe lubricant.



- 3 Insert the vertical auger. Tighten the nut.



- 4 Verify the bushing is in place. Press the gear onto the back of the horizontal auger.



- 5 Lubricate the gear teeth and the metal tip of the auger with food-safe lubricant.



- 6 Install the horizontal auger into the machine.



- 7 Install the gasket into the groove on the bottom of the tank. Make sure the joint of the gasket is placed on one of the rear corners of the tank.



- 8 Install the tank. Take care to align the cover with the hinges and terminals at the back of the machine.



NOTICE: Do NOT force the cover into place.

- 9 Secure the tank with the bowl clamps and screws.



- 10 Install the o-rings onto the horizontal auger support knob. Apply a thin film of food-safe lubricant.



- 11 Insert the horizontal auger support knob. Firmly press the knob in and turn it clock-wise.



- 12 Install the o-rings onto the spigot assembly. Make sure the neck of the larger gasket is facing the smaller gasket. Apply a thin film of food-safe lubricant to the o-rings.



- 13 Insert the spigot assembly. Turn the ring clock-wise, until you hear a click, to lock in place.



- 14 Install the handle and handle cover.



- 15 Install the drip tray(s).



SANITIZE THE MACHINE

The machine must be sanitized after it is cleaned and immediately prior to filling with mix. Sanitizing the night before is not effective.

NOTICE: Refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

- 1 Read the instructions for Stera-Sheen® Green Label Sanitizer or equivalent product for creating a 100 ppm strength solution.
- 2 Using warm water, mix 2 gallons of sanitizer.
- 3 Use a chlorine test strip and color chart to make sure the solution has 100 ppm.

- 4 Pour sanitizing solution into tank. Place cover on tank.

- 5 Turn on the machine.

- 6 Press **MENU** until the display shows:



- 7 Press **▲** or **▼** until the display shows:



- 8 Monitor the machine for leaks. If sanitizer is leaking, the gasket under the tank is not installed correctly.

- 9 After five minutes, place a container under the spigot. Open the spigot to drain the sanitizing solution. Do not discard the solution.

- 10 Use a new test strip to test the solution. A reading of 100 ppm or more is acceptable. If the reading is less than 100 ppm, sanitize the machine again. If the reading is less than 100 ppm after sanitizing the second time, disassemble and wash the machine again.

OPERATION

Set Refrigeration

- 1 Turn off and unplug the machine.
- 2 Press **⊙** to start the augers.
- 3 Press **◀▶** to select SLUSH or COLD DRINK.

Slush Mode

1. Press **▲** or **▼** to select a density setting. The machine will calibrate.

Cold Drink Mode

1. Press **▲** or **▼** select a temperature setting.

Add Mix

- 1 Remove the cover. Pour 3 gallons (11.4 liters) of mix into the tank.
NOTICE: Do not overfill the tank. The mix level must be below the top of the blade on the vertical auger.
- 2 Place the cover on the tank.

Serve

- 1 The product is ready when the **⌊** icon disappears from the display:



- 2 Pull the spigot handle open to serve.
NOTICE: Do not operate the machine when the mix level is below the minimum fill sensor

DRAIN THE MIX

For easier cleaning, allow the product to thaw before draining the machine.

- 1** Press **MENU** until the display shows:



- 2** Press **▲** or **▼** until the display shows:



- 3** Drain the product.

- 4** Fill the tank with 1 gallon of cool tap water.

- 5** After 30 seconds open the spigot to drain the water out of the machine.

- 6** Press **MENU** until the display shows:



- 7** Press **▲** or **▼** until the display shows:



- 8** Turn off the machine.

- 9** Use mild alkaline cleaner and a soft cloth to clean the stainless steel tank bottom, the cover and the exterior of the machine.

DISASSEMBLE THE MACHINE

- 1** Turn off and unplug the machine.

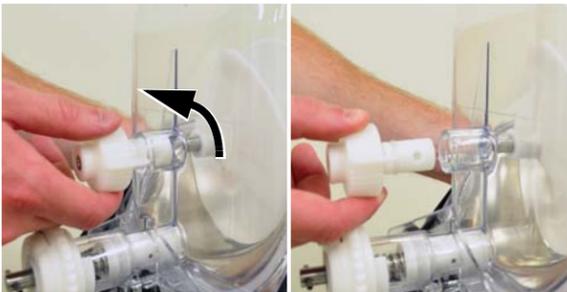
- 2** Remove the cover.



- 3** Remove the handle cover and upper handle.



- 4** Loosen and remove the auger support knob.



- 5** Loosen and remove the spigot assembly.



- 6** Remove the o-rings from the spigot assembly and auger support knob.



- 7** Remove the splash guard.



- 8** Remove the bowl clamp screws. Open the bowl clamps.



- 9** Remove the tank.



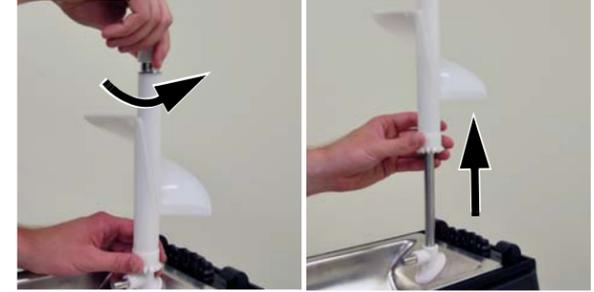
- 10** Remove the gasket from the tank.



- 11** Remove the horizontal auger. Remove the gear from the auger.



- 12** Loosen and remove the nut at the top of vertical auger. Remove the auger.



- 13** Remove the gear from the bottom of the vertical auger.



- 14** Remove the drip tray(s).



WASH AND SANITIZE THE COMPONENTS

- 1** Place the parts shown below in warm, 90° to 110°F (32°C to 43°C) mild detergent water. Wash thoroughly. **NOTICE: Do not soak the tank cover.**



- 2** Rinse the parts with clean 90° to 110°F (32°C to 43°C) water.

- 3** Place the parts shown below in warm, 90° to 110°F (32°C to 43°C) mild detergent water. Wash thoroughly. **NOTICE: Do not soak the tank cover.**



- 4** Remove components. Do not remove sanitizer. Air dry.

- 5** Dip a brush into the sanitizing solution. Wipe the tank.

