

## ***Ice Cream Soft Serve Machine*** Recommended Cleaning Procedure

This unit must be cleaned and lubricated daily.

1. Turn "Auto" switch to "Off and "Dash" switch to " On."
2. Draw off product and mix empty machine.
3. Fill freezer with cold water, agitate briefly and drain.
4. Fill freezer with 135 deg. - 140 deg. F, detergent solution, agitate, and drain.
5. Disassemble freezer completely per manual instruction.
6. Wash all removed parts in detergent solution, rinse, and air dry.
7. Before starting freezer, reassemble and fill freezer with bactericidal solution for contact period of no less than two minutes, agitate briefly, and drain.

## **STARTING PROCEDURE**

1. Add recommended amount of mix per Operators Manual to barrel.
2. Insert carburetor tube to mix inlet tube.
3. Add at least gal of mix to pan.
4. Use carburetor insert to increase overrun.
5. Always use small opening in insert until a rush necessitates the larger opening. Revert to small opening when rush period subsides.
6. Be sure one opening is always used. Do not close except in extreme slow periods. Starving will cause a hard product.

### **To Start Unit Cycle**

7. Turn Control Switch briefly to "CLEAN OUT" position.
8. After Dasher Motor is running, turn Control Switch to "AUTO" position to start Compressor.
9. Wait until unit cycles off; then pull product or serve it. If too hard or soft refer to adjustments in Operators Manual.
10. Do not return frozen product to mix pan.

**Replacement Belts.....460J6....or.....NAPA..5321..Special Application Belt**

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