

FROZEN DRINK MACHINE PETITE SORBETEER



Setting Up

1. Place unit on a sturdy platform able to hold the weight of the machine when full of product, usually about 150 pounds.
2. Level the machine by turning the adjustable part of the leg.
3. Air intake is at the rear of the machine and discharge through the side. 8" clearance is required on both sides and at the back of the machine.
4. Place the three-position switch in the OFF position (center).
5. Connect the power cord to a properly grounded receptacle.

CAUTION: Do NOT attempt to share the dedicated electrical outlet with any other appliance; this will cause the circuit breaker to trip.

WARNING: Do not use an adapter to get around grounding requirements. Do not attempt to alter the electrical plug. Serious injury or electrocution may result.

Operation

1. Add water to base, (approximately 4 to 1 ratio) to create mix.
2. Fill hopper with mix to about one inch from the top.
3. Allow mix to drain into the freezing cylinder below.
4. Turn both switches to the right (snowflake position).
Note: Always add mix as soon as the red level indicator light, above the switches, comes on, to prevent air from entering the cylinder.

WARNING: Never, under ANY circumstances, place your finger or any other object into the hopper or feed hole while the machine is in operation. Serious personal injury may occur.

CAUTION: Allowing air into the cylinder will cause a rocking motion of the machine. If the mix is not yet frozen, the air can escape by turning the machine off for 20-30 seconds.

FREEZE TIME

Freeze time is approximately 10mins when ideal conditions are met; such as pre-cooled starting mix temps of 40 degrees, & room temp at 80 degrees. The time will increase if machine is not properly ventilated or operated in a hot environment. Recipes with high alcohol/high sugar content will naturally take a little longer.

Troubleshooting

1. Machine does not run when turned on.
 - a. Be sure the plug is properly installed in wall outlet.
 - b. Check and reset circuit breaker if necessary.
 - c. Be sure that no other appliances are sharing the circuit.
2. Beater motor starts but compressor doesn't start.
 - a. Both switches must be in the right (Snowflake) position.
 - b. Allow approximately one or two minutes for time delay to respond.
 - c. Check that the machine has been properly leveled.
3. Product mix texture is too thin or too thick.
 - a. An adjustment screw is accessible through the left side panel. It is pre-set at the factory for typical use. To adjust, turn the screw one full turn then allow enough time to elapse (about three minutes) for the compressor to complete a cycle before sampling. Continue this process until the desired result is obtained.
 - b. If mix consistency is too thin, turn adjustment screw clockwise.
 - c. If mix consistency is too thick, turn adjustment screw counter clockwise.
4. No product comes out when faucet handle is pulled while unit is running.
 - a. Frozen product is blocking "feed hole". **Turn machine off**, then clear ice plug from feed hole.
WARNING: Never place fingers in the "feed hole" as serious personal injury may occur.
 - b. Mix is frozen solid. Cylinder may not be full.