

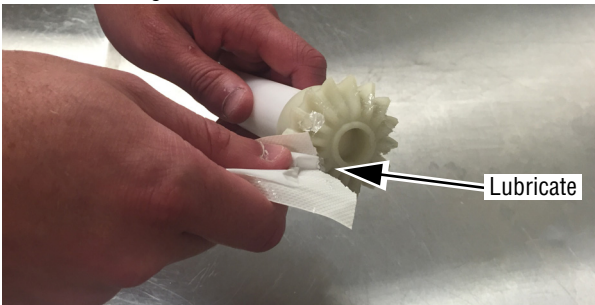
BEFORE FIRST USE

Before you use the machine for the very 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.

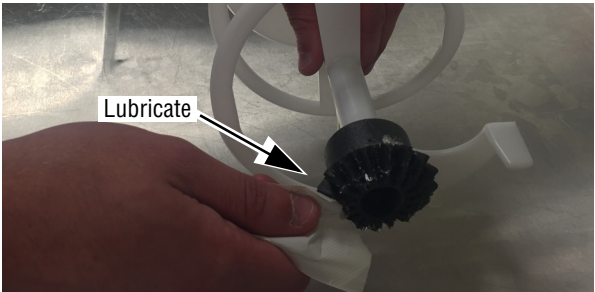
- 1 Turn off and unplug the machine.
- 2 Press the gear into the bottom of the vertical drive shaft. Lubricate the gear teeth with food safe lubricant.



- 3 Insert the drive shaft into the machine and secure with the fastening nut.



- 4 Press the gear onto the back of the horizontal auger. Lubricate the gear teeth with food safe lubricant.



- 5 Install the auger into the machine.



- 6 Lubricate the front of the auger with food safe lubricant.



- 7 Install the gasket. Place gasket joint on a rear corner.



- 8 Install the tank. Secure it with the clamps. Screw the fastening knobs into the clamps.



- 9 Install the rosette cap.



- 10 Install o-rings. Apply a thin film of food safe lubricant.



- 11 Install the spigot assembly. Attach both pivot arms onto the handle knobs at the same time to prevent the arms from twisting and breaking.



- 12 Secure the pivot arms to the spigot.



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 and lock cover.



- 5 Turn on the machine.

- 6 Press  to start the auger.

NOTICE: Make sure the display shows **MOTOR ON**, which indicates refrigeration is Off. If it does not, press  until it does.


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

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


- 9 Press  to stop the auger.

- 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

- 1 Place the cover onto the tank. Lock the cover.
- 2 Turn on the machine.
- 3 Press  to start the augers. The display shows:



- 4 Press  until the display shows:



- 5 Wait approximately 40-60 minutes for product to freeze.

- 6 The product is ready when the display reads:




- 7 Pull the spigot handle open to serve.

Stoelting® Mini Soft Serve Countertop Freezer – Cleaning

DRAIN THE MIX

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

- 1 Press  until the display shows MOTOR ON.
- 2 Drain the product.



- 3 Fill the tank with one gallon of tap water.



- 4 Wait 30 seconds. Drain the water.



DISASSEMBLE THE MACHINE

- 1 Turn off and unplug the machine.
- 2 Simultaneously disengage both pivot arms.



- 3 Lift the spigot assembly to remove it.



- 4 Remove the tank fastening knobs.



- 5 Unclamp the tank.



- 6 Remove the tank. Remove the rosette.



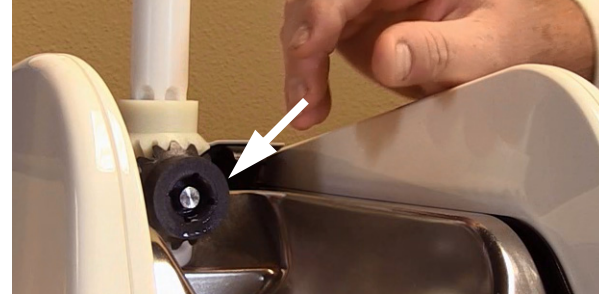
- 7 Remove the gasket from the bottom of the tank.



- 8 Remove the auger.



- 9 Remove the auger gear.



- 10 Unscrew the nut from the top of the drive shaft.



- 11 Remove the shaft.



- 12 Remove the gear.



- 13 Use the tool included with the machine to gently lift the O-rings.
NOTICE: Use caution when using the tool. Excess force may damage the O-rings.



- 14 Remove the condensation and drip trays.



WASH AND SANITIZE THE COMPONENTS

- 1 Wash the steel tank bottom.



- 2 Wash components in warm water and mild detergent.

- 3 Rinse components with clean warm water.

- 4 Soak the following components in sanitizing solution for at least 1 minute.



- 5 Remove components. Do not remove sanitizer. Air dry.

- 6 Dip a brush into the sanitizing solution. Wipe the tank.

