



**KNOW and FOLLOW** all local Health Department Rules and Regulations!

**Machine is HEAVY**; Do not permit any person to move the machine who cannot handle the weight!

- 1) **Plug the machine into a proper power source.** The machine requires a dedicated 110v 20amp grounded circuit. If the circuit is less than 20amps, or the machine is sharing the circuit with another appliance, it can trip the breaker as it draws greater amperage during the freezing process. **NOTE:** Ideal operation is when the machine is plugged directly into the outlet. **DO NOT** attempt to operate the machine while using an extension cord that is either too small, or too long. If an extension cord is used, it must be of the proper gauge (wire thickness) to support the power requirements. If the length of the cord is 25 feet or less, 14 gauge is acceptable. For distances of up to 50 feet, 12 gauge is recommended. For distances of up to 100 feet, do not use any cord with wires smaller than 10 gauge. For normal operation, do not exceed 100 feet of extension cord.
- 2) **Reset the machine.** Make sure the power switch is "Off". The power switch is a three-way toggle switch located in the top-right corner of the dispenser area. Press the reset button. The reset button is located in the top-left corner of the dispenser area. It will 'click' when pressed the first time after the machine is plugged in, or after the circuit breaker has been reset.
- 3) **Fill the freezing chamber.** Lift the lid on top of the machine, and remove the Air Tube from the Hopper. Add product mixture to the hopper. If using the bag of product, set it on the top of the machine next to the hopper, peel open the bag, and pour it in. As the mix fills the freezing chamber, bubbles will appear from where the air tube was removed (about a minute). When the bubbles stop, replace the air tube. \*At this point, make sure the dispenser paddle is pointed outward\*.
- 4) **Turn on the machine.** Turn the power switch to "Auto". On older machines, the freezing cycle will begin as soon as the switch is set to 'Auto'. On newer machines, the freezing cycle is started by quickly pressing the dispenser paddle downward completely and releasing it (this will push the steel plunger located between the reset button and the power switch upward).
- 5) **Wait for the machine to complete the initial freezing cycle.** The initial freezing cycle usually takes about 8-10 minutes. When the freezing cycle is complete, the machine will shut off automatically. The soft serve product will be ready to serve. As product is dispensed, the freezing mechanism will be engaged again. Mix will flow from the hopper into the rear of the freezing chamber. Product freezes as it is drawn forward in the freezing chamber toward the front of the machine.
- 6) **Dispense product.** This machine is designed to dispense 1 (one) four-ounce serving in a 30 second period. Remember that the mix is freezing as you go. If the product is dispensed too quickly, it will not be hard enough for optimal consistency. If it gets too soft, wait for a couple of minutes (or until the freezing cycle stops) before continuing to dispense.
- 7) **DO NOT allow the hopper to become empty during regular operation.** If the freezing chamber is not full, the contents will freeze too quickly, and will form a plug that will not easily dispense. It can also 'trip' the circuit breaker, and cut power to the machine. The most frequent reason for this is when the freezing chamber is not properly primed (refer to step 3). If this happens, turn the power switch to "Off", press the reset button, turn the power switch to "Wash" and let the machine run for 5-10 minutes. This process will churn the mix without freezing it, which will help it to soften.
- 8) **Finishing.** When you have decided that there will be no more product dispensed, check to see the level of the mix in the hopper. I recommend that you first dispense as much product as you can (either into a plastic freezer container, or as regular servings) until the small hole on the side of the air tube (through which the mix flows into the freezing chamber) becomes visible. Remove the air tube and lay it in the hopper. Then turn the power switch to "Wash" (this will stop the mix from freezing), and let the machine cycle for 10 minutes, then empty all liquid from the freezing chamber.
- 9) **Cleaning.** The power switch should be set to "Wash", and the air tube removed and laid in the hopper. Using a bucket, or large bowl, fill the hopper with 1.5 gallons of clean, warm water. Let the machine run for several minutes before emptying out all of the water into the bucket or bowl. Dispose of the water in an appropriate fashion. Repeat if the water coming out is not about as clean as the water going in (usually one or two cycles). Drain the machine. Empty and clean the spill tray from the bottom of the dispenser area. Clean any excess mix from the exterior of the machine.
- 10) **Sanitizing.** Prepare a sanitizing solution of about 1 teaspoon Clorox Cleanup, or 1/2 teaspoon chlorine bleach to 1.5 gallons of clean, warm water. Reserving a pint of solution, fill the hopper with sanitizing solution and allow the mixture to cycle for a few minutes. Using a clean cloth dipped in the reserved sanitizing solution, wipe down the hopper to sanitize it completely. Wipe off the exterior of the machine as well. Empty the chamber of the sanitizing water and dispose of it appropriately, then rinse one final time with clean, warm or hot water. Drain the machine completely (press the dispenser a couple extra times). Dispose of the rinse water appropriately. Turn the power switch to "Off", and un-plug the machine.

**Product Recommendation:**

Russell's Reduced-Fat Ice Cream Mix [Make certain mix is completely thawed – NO ice crystals]  
Farr-Russell Group – 2575 South 300 West, Salt Lake City – (801) 484-8724

**Contact Information:**

If you have any questions about operation of the machine, call (in order of preference)

[1] Office (801) **899-9411**                      [2] Bill Morey (801) **910-0636**                      [3] Customer Service (801) **810-8252**

Thank You!!