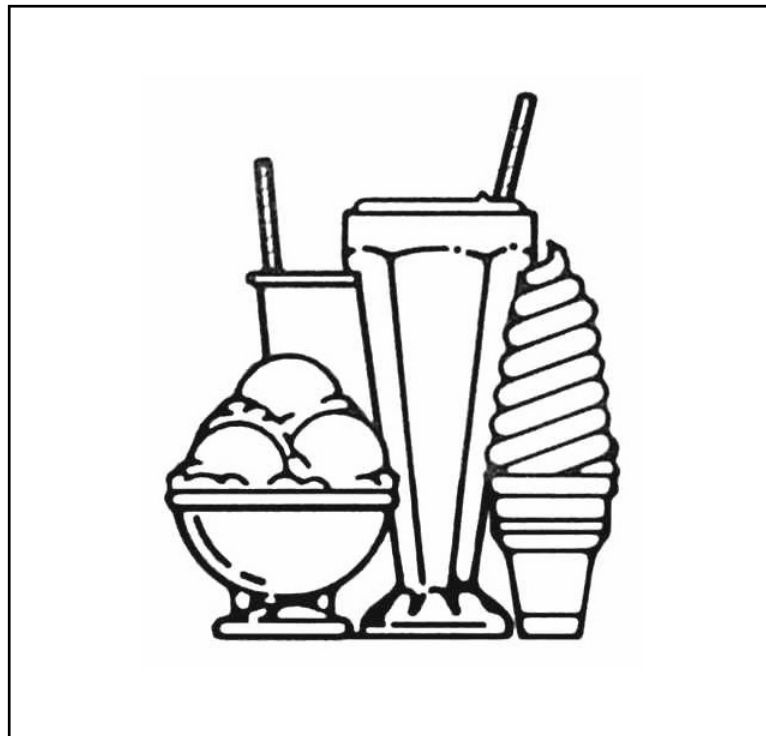


SaniServ®

 An AFFINIS GROUP Company

“Reliability from the team that Serves the Best”



DF300 Batch Freezer

Operation Manual

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

Distributor Name: _____

Address: _____

Phone: _____

Date of Installation: _____

Model Number: DuraFreeze 300

Serial Number: _____

Installer/Service Technician: _____

SERVICE

Always contact your SaniServ dealer or distributor for service questions or service agency referral. If your SaniServ dealer or distributor cannot satisfy your service requirements, he is authorized to contact the factory for resolution.

Note: It is the Owner's responsibility to maintain the Service Record located on the inside rear cover of this manual. An accurate record of service performed can greatly expedite troubleshooting of problems and significantly reduce repair costs.

PARTS

Always order parts from your SaniServ dealer or distributor. When ordering replacement parts, specify the part numbers, give the description of the part, the model number and the serial number of the machine.

WARRANTY

Manufacturer's Limited Warranty

SaniServ warrants to the original purchaser that its equipment, as originally supplied, is free from defects in materials and workmanship, and will perform adequately under normal use and service. **SaniServ** will replace or repair any part or parts found to be defective in material or workmanship for a period of 90 days (1 year for compressor) from the date of original installation, subject to the following limitations;

1. All warranty work must be performed by a SaniServ Authorized Service Representative or at SaniServ's manufacturing facility.
2. This warranty applies only to the original purchaser at the original installation location, and is only good if the purchaser has returned the fully completed the product registration form to SaniServ within ten (10) days of the date of purchase by the original purchaser/user, but not to exceed eighteen (18) months from date of shipment from factory.
3. Warranty labor coverage at SaniServ's standard rates during normal weekday business hours is provided to repair or replace any component found defective under the terms of the SaniServ warranty for a period of 30 days from the date of the original installation.
4. This Limited Warranty does NOT cover the following:
 - Charges for transportation / shipping charges
 - Rubber and non-metallic synthetic parts including gaskets, o-rings, or hoses.
 - Repairs required because of failure to regularly clean and maintain the equipment in accordance with instructions in the Operator's manual.
 - Repairs required because the equipment (i) has been altered or repaired other than by a **SaniServ** Authorized Representative, (ii) has been damaged due to accident, misuse, or negligence, (iii) has not been used in accordance with the procedures and instructions contained in the Operator's Manual, or (iv) has been damaged during transit or delivery.

THE FOREGOING LIMITED WARRANTY IS EXPRESSLY MADE IN LIEU OF ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL PURCHASER'S ONLY REMEDY IS THE REPAIR OR REPLACEMENT OF THE DEFECTIVE EQUIPMENT OR PARTS PROVIDED ABOVE. IN NO EVENT SHALL SANISERV BE LIABLE FOR ANY AMOUNT EXCEEDING THE PURCHASE PRICE. UNDER NO CIRCUMSTANCES SHALL SANISERV BE LIABLE FOR LOSS OF PROFITS, LOSS OF BUSINESS, DAMAGE TO PROPERTY, OR FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

SaniServ
P.O. Box 1089
Mooresville, IN 46158-5089
Phone: 317-831-7030 Fax: 317-831-7036

IMPORTANT

This machine was designed to produce softserve ice cream and yogurt only.

Do NOT attempt to operate this machine with shake or slush type product mix.

Damage to the machine may occur and warranty will be void.

SPECIFICATIONS

Width Inches (mm)	14.0 (356)
Height Inches (mm)	23.8 (605)
Depth Inches (mm)	21.1 (536)
Machine Weight lb (kg)	145 (66)
Crated Weight lb (kg)	172 (78)
115 Volt 60 Cycle Single Phase	
Circuit Amps - Minimum	11
Circuit Amps - Maximum	11

Table of Contents

Introduction	1
Installation	1
Disassembly and Cleaning	2
Assembly and Lubrication	5
Sanitizing	8
Operation	8
Helpful Hints	9
Mechanical Consistency Control System	10
Routine Maintenance.....	11
Troubleshooting	13
Exploded View	15
Wiring Diagram	16
Service Record	18

Illustrations

Fig. 1 Leg Installation	1
Fig. 2 Mix Switch & Timer.....	2
Fig. 3 Dispensing Product	2
Fig. 4 Front Plate Assembly	3
Fig. 5 O-Ring Removal.....	3
Fig. 6 Dasher Assembly	3
Fig. 7 Front Bushing & Dasher Lubrication	5
Fig. 8 Dasher Assembly	5
Fig. 9 Dasher Installation.....	6
Fig. 10 Spigot Plunger Lubrication	6
Fig. 11 Front Plate Assembly	7
Fig. 12 Drip Chute	10
Fig. 13 Clean Sharp Condenser Fins.....	10

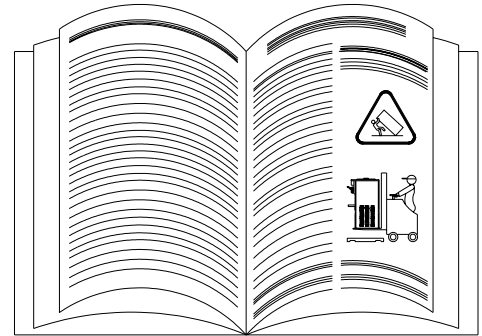
Introduction

This manual provides a general system description of the SaniServ DF-300 Dispenser. It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machine.

Read and fully understand the instructions in this manual before attempting to install, operate, or perform routine maintenance on the machines.

The following sections of the manual must be performed in sequence:

1. Installation
2. Installer's Preoperational Check
3. Disassembly & Cleaning
4. Assembly & Lubrication
5. Sanitizing & Operation
6. Consistency Adjustment



Installation

1. Install the legs using the instructions on the shipping crate.
2. Place the machine in the desired location and level the unit by turning the bottom part of each leg clockwise or counterclockwise (Fig. 1). The machine **MUST** be level to operate properly.

IMPORTANT

THIS UNIT MUST NOT BE OPERATED WITHOUT THE LEGS INSTALLED.

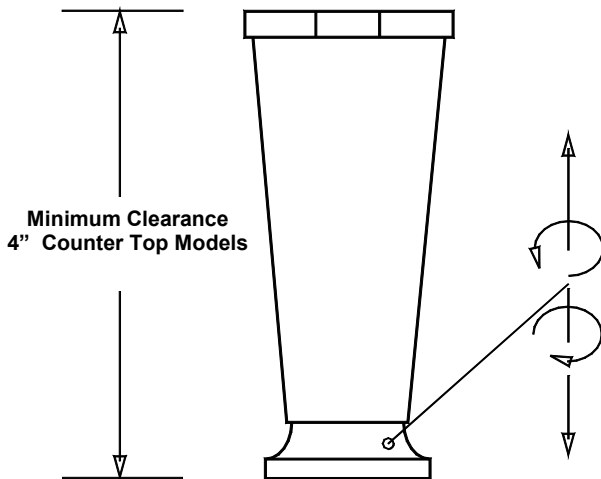


Fig. 1
Leg Installation

3. Minimum 6" clearance must be maintained at the rear and sides of the machine for adequate ventilation.

4. Electrical and refrigeration specifications are located on the data plate on the rear of the individual machines. Consult local authorities for information regarding electrical codes in the area.

Note: All SaniServ machines should have their own dedicated circuit.

IMPORTANT

ALWAYS CHECK ELECTRICAL SPECIFICATIONS ON THE DATA PLATE OF THE MACHINE. DATA PLATE SPECIFICATIONS ALWAYS SUPERSEDE ELECTRICAL INFORMATION IN THIS MANUAL.

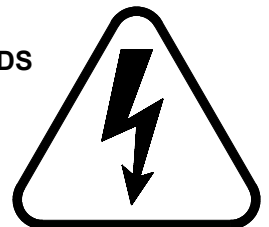


WARNING

FAILURE TO PROVIDE FOR PROPER EARTH GROUND ACCORDING TO LOCAL APPLICABLE ELECTRICAL CODES COULD RESULT IN SERIOUS ELECTRICAL SHOCK OR DEATH.

DO NOT USE EXTENSION CORDS

DO NOT TURN MACHINE ON



Disassembly & Cleaning

CONSULT YOUR LOCAL HEALTH AGENCY FOR CLEANING AND SANITIZING REQUIREMENTS.

This unit does not come presanitized from the factory. Before serving product, the dispenser must be disassembled, cleaned, lubricated, and sanitized. These instructions are general guidelines only. Cleaning and sanitizing procedures must conform to local health agency requirements.

Emptying Machine

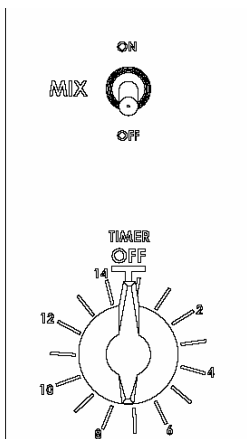
Prior to the disassembly and cleaning of parts, the machine must be emptied of product. Use the following procedure. If this is first time operation, disregard these step.



WARNING

DO NOT INSERT ANY OBJECTS OR TOOLS INTO THE MIX INLET HOLE, OR FRONT PLATE DISPENSING HOLE WHILE THE MACHINE IS RUNNING. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT.

1. Set the mix switch (Fig. 2) to the “ON” position and dispense all product from the freezing cylinder by pulling downward on the spigot handle (Fig. 3) to empty the machine.
2. Set the mix switch to the “OFF” position. Close the spigot handle before proceeding to cleaning.



**Fig. 2
Mix Switch**

Disassembly and Cleaning Procedure

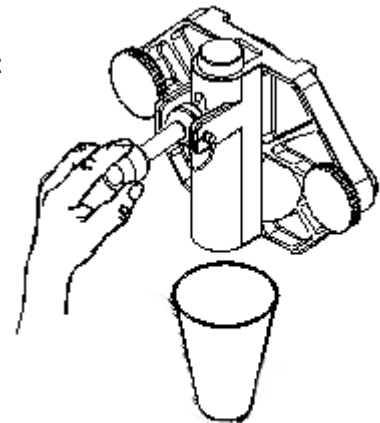
1. Fill the machine with cold water and set the mix switch to the “ON” position. **DO NOT** use hot water which could damage the machine. Let the machine agitate briefly and drain the water by pulling downward on the spigot handle. After the machine is empty, set the mix switch to the “OFF” position. Repeat the above procedure as necessary to make certain that all product is removed from the machine.
2. Prepare a suitable detergent and water solution at a temperature of 125° to 130° F. **DO NOT** use an abrasive detergent on any part of the dispenser.

IMPORTANT

**DO NOT USE HOT WATER
DOING SO COULD DAMAGE YOUR MACHINE**

3. Fill the freezing cylinder 1/2 full with water. Make certain that the machine is “OFF”. Clean the mix inlet tube with the brush provided.

**Fig. 3
Dispensing Product**



4. Set the mix switch to the “ON” position and agitate for approximately 1 - 2 minutes and then drain the water by opening the spigot. After the unit is empty, set the mix switch to the “OFF” position.

5. Remove the front plate by turning the black plastic knobs in a counterclockwise direction (Fig. 4). Disassemble the front plate in the following manner:

IMPORTANT

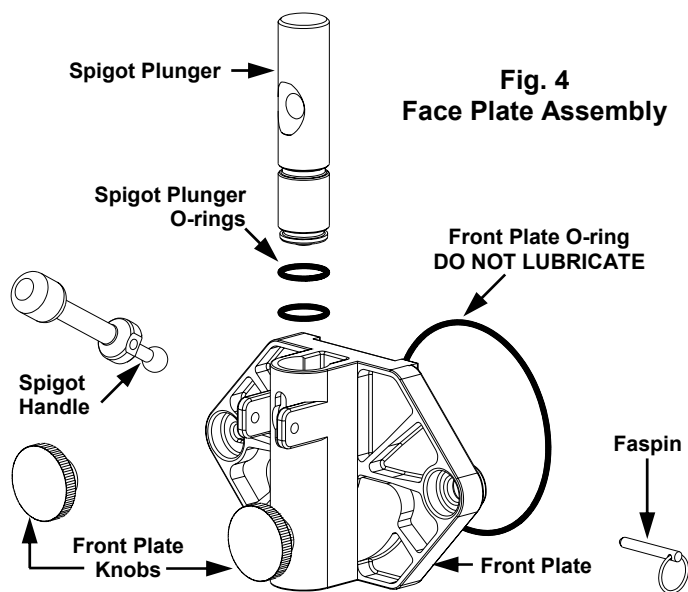
DO NOT USE ANY TOOLS OR SHARP OBJECTS TO REMOVE ANY O-RINGS FROM THIS MACHINE. SHARP OBJECTS WILL DAMAGE THE O-RINGS.

- a. Remove the faspin and spigot handle.
- b. Remove the front plate o-ring.
- c. With the spigot handle removed, push the spigot plunger out the top of the front plate.
- d. Remove the o-rings from the spigot plunger by grasping the part with one hand and with a dry cloth in the other hand, squeeze the o-ring upward. When a loop is formed, grasp the o-ring with the other hand and roll it out of its groove and off the part (Fig. 5).

6. Remove the dasher assembly (Fig. 6) being careful not to damage the scraper blades, then disassemble in the following manner:

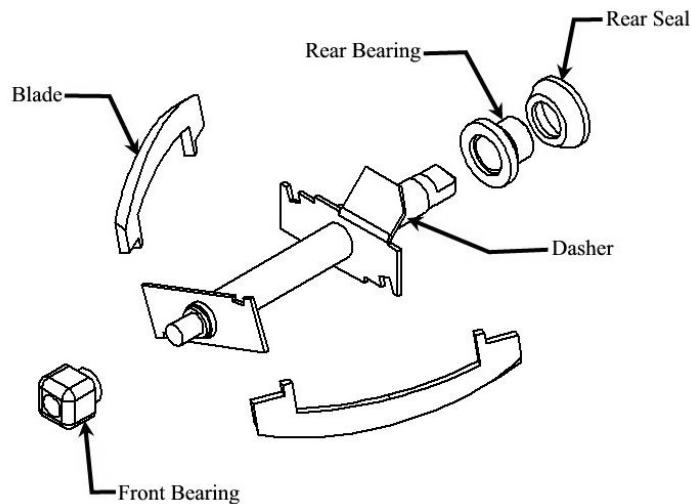
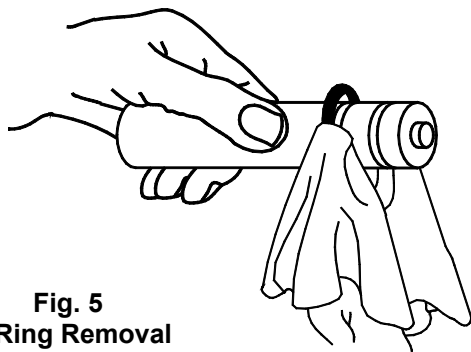
- a. Remove and take apart the rear seal assembly.
- b. Remove the front bearing from the dasher.
- c. Remove the blades from the dasher.

BLADES MUST BE REMOVED FOR CLEANING.



**Fig. 4
Face Plate Assembly**

**Fig. 5
O-Ring Removal**



**Fig. 6
Dasher Assembly**

7. Place all parts in a three partition sink filled with the following solutions:
- a. In one partition, mild detergent solution.
 - b. In a second partition, clear rinse.
 - c. In a third partition, sanitizing rinse consisting of 200 parts per million (PPM) chlorine residual.

8. Use the small diameter brush to clean all holes and ports in the parts. **DO NOT** use an abrasive detergent.

9. After thoroughly washing the parts in the detergent solution, rinse them in the rinse water. Place the parts in the sanitizing solution for five (5) minutes and then air dry to prepare for assembly and lubrication. **DO NOT** wipe dry.

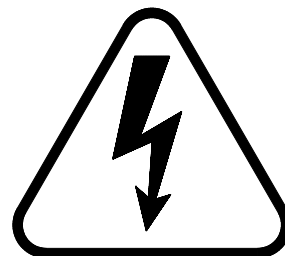
10. The remainder of the machine including the freezing cylinder must be cleaned in place using a mild detergent solution. Clean the exterior with a damp cloth. **DO NOT** use an abrasive cleaner on exterior panels.



WARNING

WHEN CLEANING THE MACHINE, DO NOT ALLOW EXCESSIVE AMOUNTS OF WATER AROUND ANY ELECTRICALLY OPERATED COMPONENTS OF THE MACHINE. ELECTRICAL SHOCK OR DAMAGE TO THE MACHINE MAY RESULT.

ELECTRICAL
SHOCK HAZARD



Assembly & Lubrication

Use only food approved lubricants. Sanigel (SaniServ part number 188490) is recommended and is available from your local authorized SaniServ dealer or distributor. **Lubrication must be performed daily.**

1. Lubricate and assemble the dasher assembly in the following manner:

a. Apply a generous amount of lubricant to the shoulder of the dasher and the area of the shaft where the white plastic portion of the assembled rear seal contacts the shaft (Fig. 7). This is easily performed by running a 1/4" bead of lubricant around the shoulder of the dasher.

b. Lubricate the front bushing (Fig. 7) and slide into the dasher.

c. Assemble and install the rear bearing and seal with the rubber portion toward the rear of the freezing cylinder as indicated in Fig. 8.

d. Install the scraper blades on the dasher assembly (Fig. 8).

Note: Reverse the blades at each cleaning to maintain sharpness.

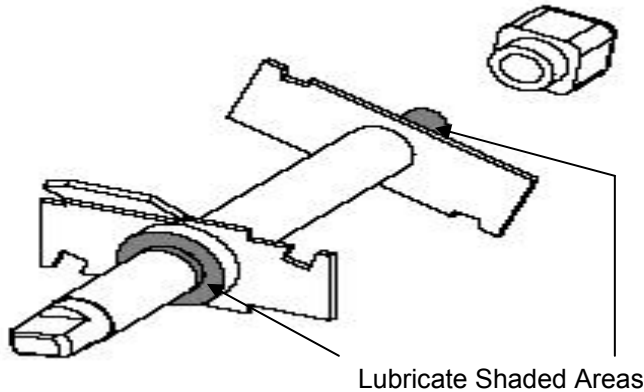


Fig. 7
Front Bushing and Dasher Lubrication



CAUTION

DO NOT LUBRICATE THE BACK SIDE OF THE RUBBER PORTION OF THE SEAL ASSEMBLY. MACHINE COULD BE DAMAGED.

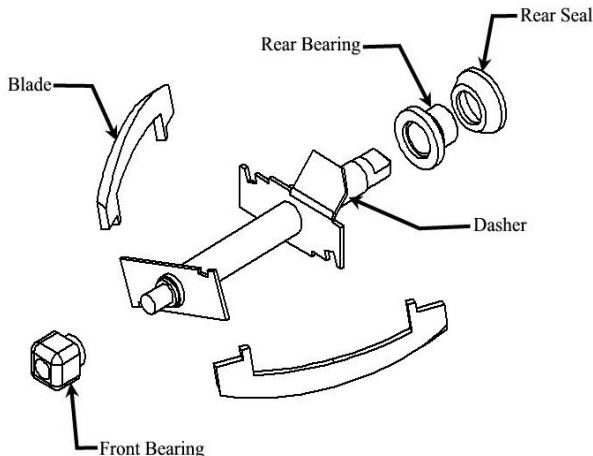


Fig. 8
Dasher Assembly

e. Insert the dasher assembly into the freezing cylinder as far as possible (Fig. 9) being careful not to damage the scraper blades. Damage will occur to the scraper blades and the dispenser will not operate properly if the scraper blades are installed incorrectly.

2. Lubricate and assemble the front plate assembly in the following manner:

- a. Install the two o-rings on the spigot plunger by rolling them onto the plunger. Seat the o-rings in the grooves. Make certain that they are not twisted. Smooth the lubricant into the grooves and over the sides of the plunger assembly. (Fig. 10)
- b. Slide the lubricated spigot plunger into the front plate (Fig. 10) Align the spigot handle slot to the front.
- c. Insert the spigot handle and secure with the faspin.
- d. Install the front plate o-ring.

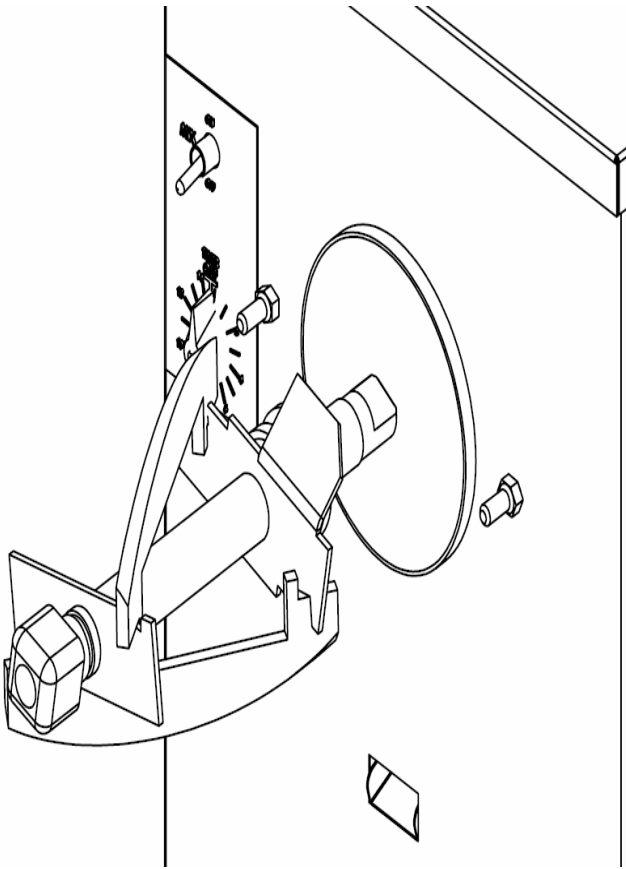


Fig. 9
Dasher Installation

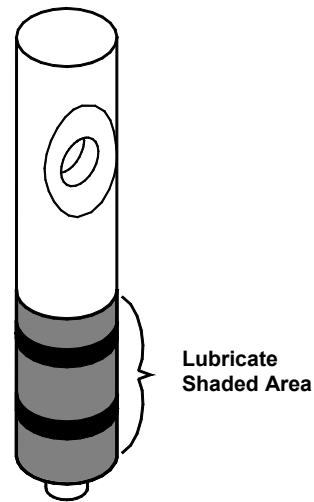


Fig. 10
Spigot Plunger Lubrication



CAUTION

**DO NOT LUBRICATE THE FRONT PLATE O-RING
LUBRICANT WILL MAKE THE FRONT PLATE LEAK**

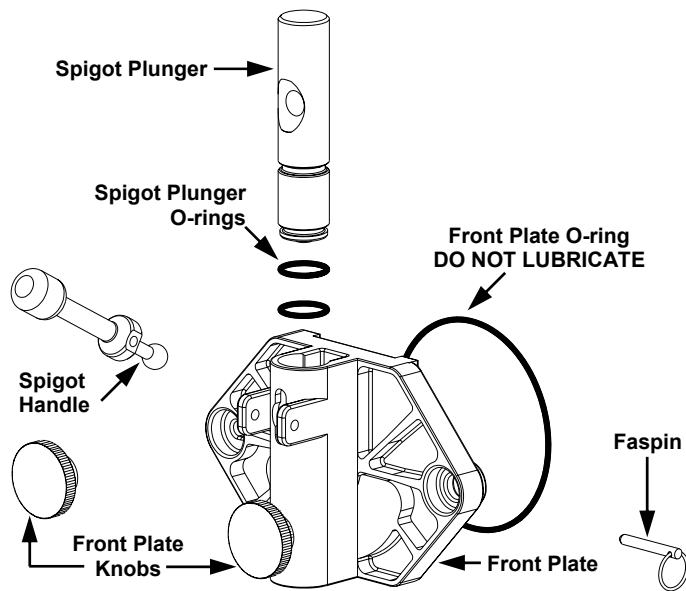


Fig. 11
Front Plate Assembly

e. Align the front plate to the freezing cylinder, place the square pocket on the back side of the front plate over the end of the front bushing, and secure the front plate assembly to the machine with the two plastic knobs. Turn both of the knobs in a clockwise direction simultaneously. Tighten the knobs evenly. **DO NOT** tighten one knob all the way down and then the other. Doing so may result in front plate breakage. Only moderate force is required. **DO NOT** over tighten. Set the spigot plunger to the closed position.

Sanitizing

Prior to operation, the machine must be sanitized. The unit must have already been cleaned and lubricated.

Note: Sanitize immediately before use, not several hours before or the previous evening.

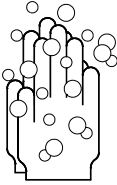
1. Wear eye protection. Wash hands with a suitable antibacterial soap.

2. Prepare 1 gallon of sanitizing solution equivalent to 200 ppm chlorine residual - check local requirements.

3. Pour the solution into the freezing cylinder filling it 1/2 full.

4. Set the mix switch to the "ON" position and let the unit agitate for approximately 3 to 5 minutes.

NOTE: DO NOT TURN THE TIMER ON Or the refrigeration system will start and freeze the Sanitizing solution and damage your machine.



6. Set the mix switch to the "OFF" position and drain the solution from the machine.



WARNING

DO NOT INSERT ANY TOOLS OR OBJECTS INTO THE MIX INLET HOLE, OR THE DISPENSING HOLE IN THE FRONT PLATE. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT.

IMPORTANT

DO NOT RINSE OUT THE MACHINE

Proceed to the Operation" section of this manual

Operation

Always start with a cleaned and sanitized dispenser as per previous instructions. Following these instructions is critical to the maximum operating efficiency of the machine.

1. Install the drip tray and drip tray insert.

2. Place a 16 oz. Cup under the spigot and pint of fresh product mix into the funnel. (This will chase the sanitizing solution from the freezing cylinder.) Close the spigot handle when the sanitizer is purged from the system.

3. Once the sanitizer solution has been purged from the machine, fill it 1/2 full with product.

4. Set the mix switch to the "ON" position. Turn the timer to ten minutes.

5. Allow the timer to cycle off dispensing a sample of the product after each cycle to check for consistency. If the machine is not dispensing the product at the desired consistency turn timer back on for one to two minutes.



CAUTION

NEVER MANUALLY TURN THE TIMER BACK TO ZERO. THIS COULD DAMAGE THE TIMER.

Helpful Hints

Front Plate: This component is the plastic device from which the product is dispensed. It is designed and manufactured for strength and durability. However, through improper use, the front plate can be damaged. Use the following information for proper care:

- a. Do not over tighten the knobs.
- b. Always tighten knobs evenly. Do not attempt to turn one knob all the way down and then one of the other three knobs. Doing so will bind the front plate and could result in breakage.
- c. Improper installation of the stator rods can cause breakage. The stator rods must be properly seated in the dasher before installing the front plate. If the stator rods are improperly installed, subsequent tightening of the knobs will break the front plate.
- d. **DO NOT** attempt to wash the front plate or any other components in a dishwasher.

Filling: Always fill the machine with fresh product.

Drip Tray: This should be removed daily and cleaned to remove residue.

Mixing: Make certain that the product mix is prepared according to label instructions.

Sanitizing: Do not soak plastic parts in sanitizer overnight. Doing so can cause the plastic parts to become brittle and lead to premature failure.

Winter Storage: To protect the unit during seasonal shut-down, it is important that the dispenser be stored in the proper manner. Use the following procedures:

1. Turn off **ALL** power to the machine.
2. Wash all parts that come in contact with the mix with a warm mild detergent solution. Rinse in clear water and dry parts thoroughly.
3. Store the loose parts such as the front plate parts, and the dasher assembly parts outside of the machine.
4. Do not lay heavy objects on the plastic or rubber parts.
5. Cover the machine and all loose parts to protect them from dust or other contaminants while in storage. Place the machine in a dry location.

Routine Maintenance (Owner-Operator)



WARNING

DISCONNECT THE MACHINE FROM ITS POWER SOURCE(S) BEFORE PERFORMING ANY ROUTINE MAINTENANCE. PERSONAL INJURY OR DAMAGE TO THE MACHINE COULD RESULT IF THIS PRACTICE IS NOT OBSERVED.

Daily: Inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around gaskets or seals, check for improper lubrication and worn or damaged parts. Replace parts as needed.

Periodically: Inspect the scraper blades to see that they are straight and sharp. If worn, damaged or warped, the blades will not scrape the cylinder walls correctly and the freezing capacity will be reduced. Clean the drip chute assembly (Fig. 12) with warm water and detergent solution.

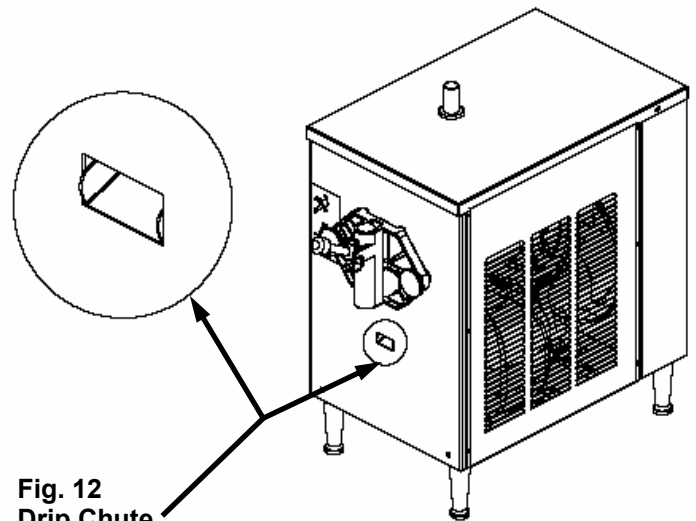
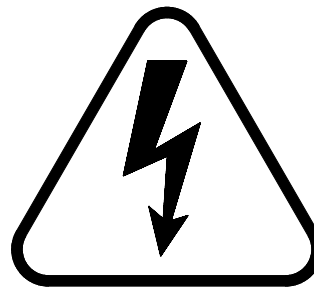


Fig. 12
Drip Chute



Routine Maintenance (Trained Service Technician)



WARNING

**CONDENSER FINS ARE VERY SHARP
USE EXTREME CAUTION WHEN CLEANING**

Quarterly: Thoroughly clean the condenser fins on all air-cooled machines. Remove all lint and dust with a vacuum cleaner or compressed air (Fig. 13) to clean fins. A dirty condenser greatly reduces refrigeration capacity and efficiency. When using compressed air, place a damp cloth on the opposite side of the condenser to catch the flying dirt or lint.

Annually: Check the belt for signs of wear or cracking. Remove panels and clean all parts inside of the machine including the base, side panels, fan blade, condenser, etc.

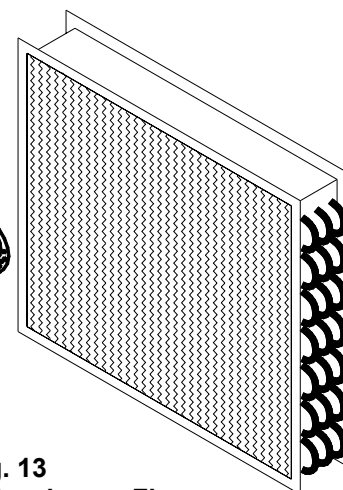


Fig. 13
Clean Sharp Condenser Fins

Troubleshooting

Please make these simple checks prior to contacting your service provider. Because adjustments to the machine are not covered under the terms of warranty, these tips can save you time and money. If you feel you are not comfortable performing trouble-shooting suggestions, please contact your local certified service provider.

Machine will not start	<ul style="list-style-type: none"> ✓ Make sure electrical cord is correctly seated in the electrical receptacle. ✓ Check circuit breaker in electrical panel.
Product is Soft	<ul style="list-style-type: none"> ✓ Do not make a consistency adjustment at this point. Always check product temperature first. Should be between 18-21 degrees soft serve, 17-20 degree's yogurt. ✓ Check for properly mixed product. Replace as necessary. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months. ✓ Check Condenser for dirt or obstructions. See Quarterly Maintenance ✓ Confirm that the condenser fan is running. ✓ Confirm 6" of airflow on all both sides and back of machine. ✓ High ambient temperature. Recommended machine ambient temperature not to exceed 82 degrees.
Product is too Thick	<ul style="list-style-type: none"> ✓ Check for properly mixed product. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check product temperature. Should be between 18-21 degrees soft serve, 17-20 degree's yogurt. ✓ Check for missing scraper blade or front bushing. Check dasher assembly.
Front Plate Leaking	<ul style="list-style-type: none"> ✓ Confirm front plate o-ring is not ripped or torn. Replace if necessary. Replace seals and o-rings every six months. ✓ Do not lubricate front plate o-ring. ✓ Confirm spigot plunger o-rings are not ripped or torn. Replace if necessary. Replace every six months. ✓ Confirm spigot plunger o-rings are lubricated daily. ✓ Tighten front plate knobs evenly. ✓ Confirm front bushing is not worn or grooved.
Product leaking from the drip chute and or drip tube.	<ul style="list-style-type: none"> ✓ Rear Seal is worn. Replace. Note: Replace seals, o-rings and gaskets every six months. ✓ Do Not Lubricate the rubber portion of the rear seal ✓ The shaft of the dasher where the rear seal is installed must be lubricated daily. ✓ Confirm front bushing is not worn or grooved. ✓ Front plate knobs loose.
Squeaking , chirping noises and or vibration heard.	<ul style="list-style-type: none"> ✓ Use properly mixed product. Replace as necessary. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check lubrication ✓ Confirm all panel screws are installed and tightened ✓ Adjust width of drip tray bracket. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months.
Who to contact for service and parts	<ul style="list-style-type: none"> ✓ If you do not have a local service and parts provider, contact your SaniServ Dealer/Distributor. Visit www.saniserv.com to locate a Distributor (Sales Section) or a Service Agent (Technical Support Section).

Trouble Shooting Glossary

Ambient Temperature. The temperature of the air in the immediate vicinity of the operating machine. High ambient temperature can reduce the capacity with an air-cooled condenser.

Condenser. The part of the refrigeration mechanism that receives hot, high-pressure refrigeration gas from the compressor and cools gaseous refrigerant until it returns to a liquid state.

Consistency. The viscosity or thickness of the product in the freezing cylinder.

Dasher. The part of the freezer that scrapes frozen product off the inside of the freezing cylinder and blends the product. In a gravity freezer, this assembly also moves the product forward to be dispensed.

Front Plate. Seals the front of the freezing cylinder and provides a means for dispensing the product. On gravity fed freezers, the front plate indirectly holds the dasher in place via the stator rod. It also provides compression for the rear seal.

Freezing Cylinder. The part of the refrigeration mechanism in which the refrigerant vaporizes and absorbs heat. This is the part of the freezer where the liquid product is frozen.

Mixing Product / Product Temperatures. If your using a product that has to be mixed with water or other ingredients, it is imperative the product is mixed consistently everyday. If not, the machine will not run consistent and could possibly damage components. Always mix to the product manufactures recommendations. The machine is designed to operate with a frozen product that falls within these temperatures (soft serve 18-21 degrees, yogurt 17-20 degrees).

Overrun. The volumetric increase of product from the liquid to the solid state due to the incorporation of air into the frozen product. Overrun is states as a percentage.

Product Breakdown. The decline in frozen product quality resulting from excess agitation or temperature variations of product that has been in the freezing cylinder too long. Product, which has broken down, may be grainy, wet and or heavy. Product breakdown is easily detected by taking the temperature of the dispensed product. Temperatures will always be lower than recommended product temperatures.

Rear Seal. This part is stationary during operation and must not move. When installed and lubed properly, seals mix in cylinder. When installed and lubed improperly, it causes main shafted bearing failure.

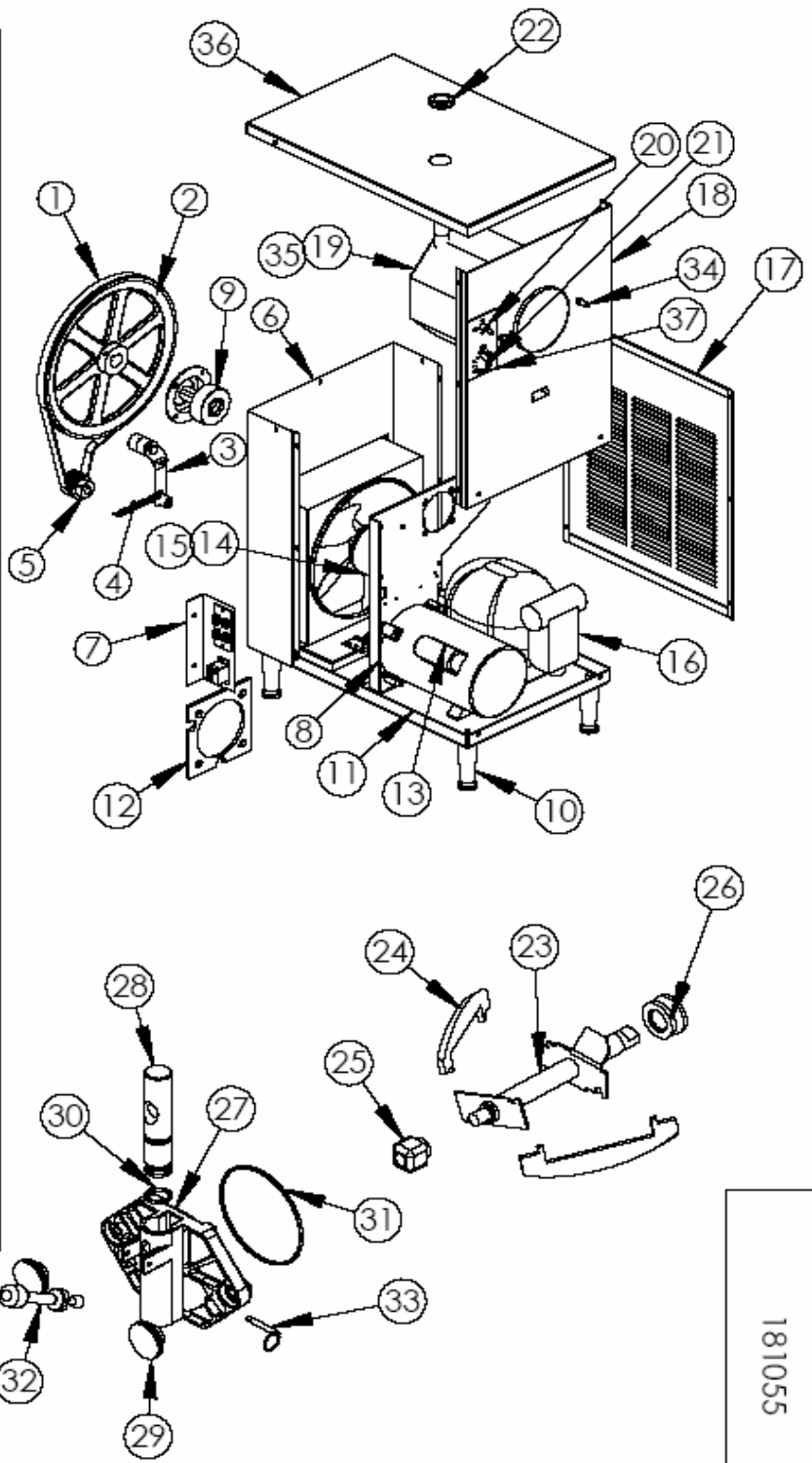
Scraper Blades. The component that scrapes the frozen product from the freezing cylinder surface. Blades must be sharp, as dull blades will leave product on the freezing cylinder, insulating the mix from the refrigerant.

Spigot Plunger. The mechanism on the front plate through which the product is dispensed.

Exploded View

Parts List
(115V, 1 PH, 60 Hz)
Model DF-300

ITEM	QTY.	P/N	DESCRIPTION
1	1	58888	Belt
2	1	10212	Driven Pulley
3	1	103249	Belt Idler
4	1	64515	Idler Spring
5	1	10652	Drive Pulley
6	1	109537	Rear Panel
7	1	15856	Wirebox Assembly
	1	K00183	Relay
	1	61073	Terminal Board
8	1	110011	Evaporator Support
9	1	2858	Bearing & Shaft
	1	109270	Bearing Cap
10	4	64135	Legs
11	1	75822	Condensing Base
12	1	102427	Motor Spacer Plate
13	1	75272	Dasher Motor
	1	104267	Motor Saddle
14	1	75595	Fan Motor
15	1	75365	Fan Blade
16	1	75827	Compressor
	1	76475	Start Capacitor
	1	76477	Current Relay
	1	76476	Compressor Overload
17	2	108526	Side Panel
18	1	110051	Front Panel
19	1	110049	Evaporator Assy
20	1	70426	Toggle Switch
21	1	70376	Timer
22	1	58481	Funnel Grommet
23	1	110072	Dasher
24	2	110071	Dasher Flite
25	1	110023	Dasher Front Bearing
26	1	108541	Rear Seal
27	1	110073	Face Plate
28	1	105503	Spigot Plunger
29	2	64065	Face Plate Knob
30	2	58923	Plunger O-ring
31	1	58911	Face Plate O-ring
32	1	65632-01	Spigot Handle
33	1	64255	Faspin
34	2	7107	Face Plate Stud
35	1	105406	Drip Chute
	1	110096	Drip Chute Hanger
36	1	110052	Top Cover
37	1	9721	Decal



Refrigeration Parts

Access Valve, 1/4"	71046
Access Valve, 3/8"	71021
Drier	K00157
Expansion Valve	71035

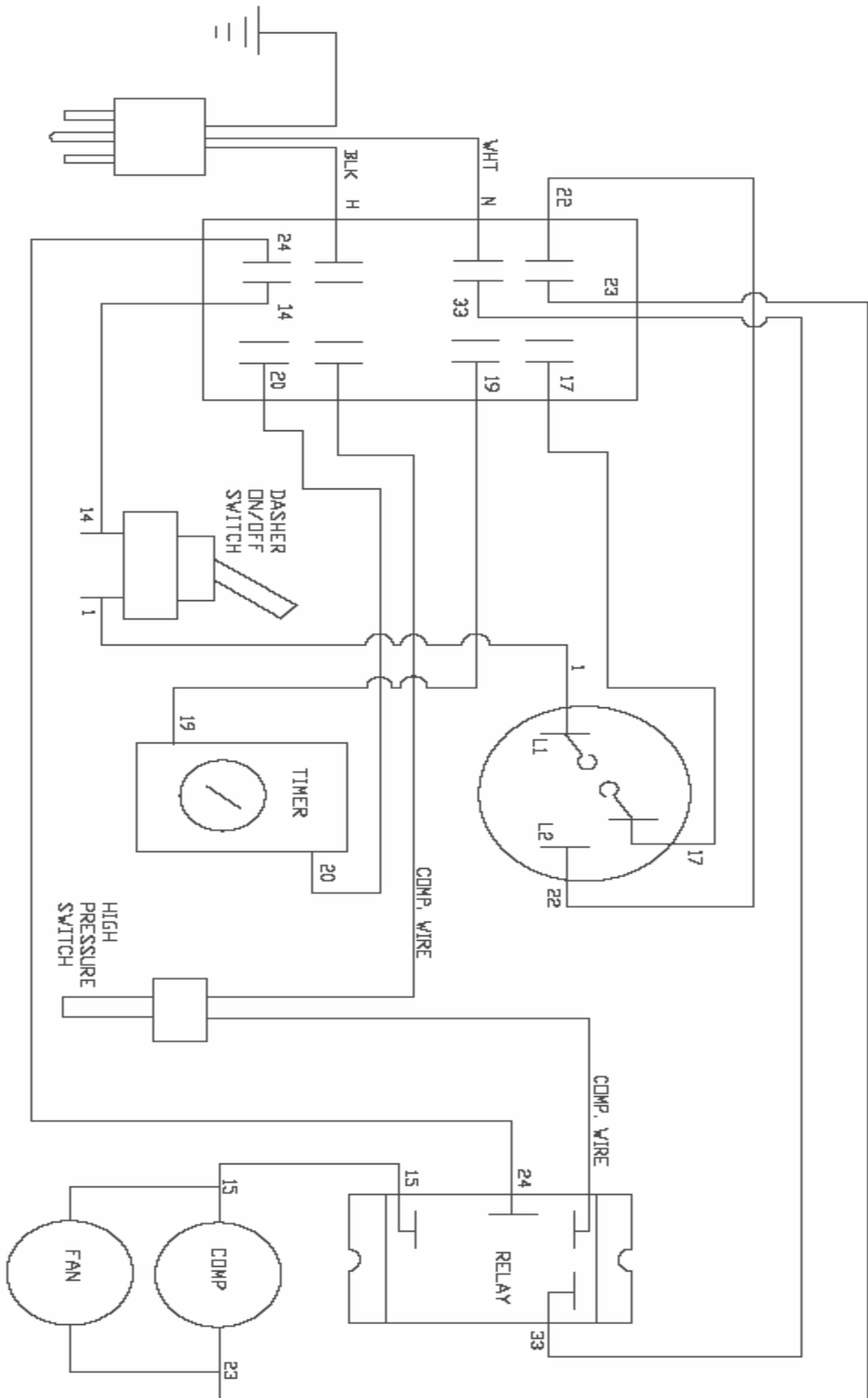
181055

SaniServ	Model DF-300	BOM 2050010	
	Description 115V, 1PH, 60 HZ	File 181055B.SLDDRW	
Exploded View	Wiring Box 15856	ECN 1602	Date 4/3/06
	Wiring Dia. 81396	Sheet 1 of 1	

B

Wiring Diagram

P/N 81396 REV. A



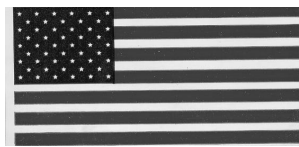
<p>MATERIAL DESC: MATERIAL_DESCRIPTION</p> <p>MAT'L. STK. NO: STK_NO.</p> <p>UNIT OF MEASURE: FT_IN_LB</p>	<p>UNLESS OTHERWISE SPECIFIED, DIMENSIONS ARE IN INCHES.</p> <p>DECIMAL FRACTIONS SHALL BE TO NEAREST 0.001.</p> <p>ALL DIMENSIONS SHALL BE TO CENTER UNLESS NOTED OTHERWISE.</p> <p>SCALE: 1:1</p>	<p>THESE SPECIFICATIONS AND REPRESENTATIONS ARE THE PROPERTY OF SANISERV, INC. AND SHALL NOT BE REPRODUCED OR USED AS THE BASIS FOR MANUFACTURE OR SALES OF APPLIANCES WITHOUT PERMISSION.</p> <p>CAD FILE NUMBER: 81396_2/A</p> <p>UNLESS OTHERWISE SPECIFIED, DIMENSIONS ARE IN INCHES.</p> <p>DECIMAL FRACTIONS SHALL BE TO NEAREST 0.001.</p> <p>ALL DIMENSIONS SHALL BE TO CENTER UNLESS NOTED OTHERWISE.</p> <p>SCALE: 1:1</p>	<p>REV. ECN DATE REVISION CHANGE ENG. DYN</p> <p>A 1566 12/28/05 NEW RELEASE BR JAG</p>
<p>Saniserv</p> <p>491 E COUNTY LINE ROAD</p> <p>MOOREVILLE, N.C. 28058</p>		<p>TITLE: WIRE DIAGRAM</p> <p>MODEL: JF-300</p> <p>DESIGNER: J. GALVIN</p> <p>DATE: 3/08/05</p> <p>USED ON: 2050010</p> <p>REV: A</p>	

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451 E. County Line Road
P.O. Box 1089
 Mooresville, Indiana 46158-5089

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www.saniserv.com



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