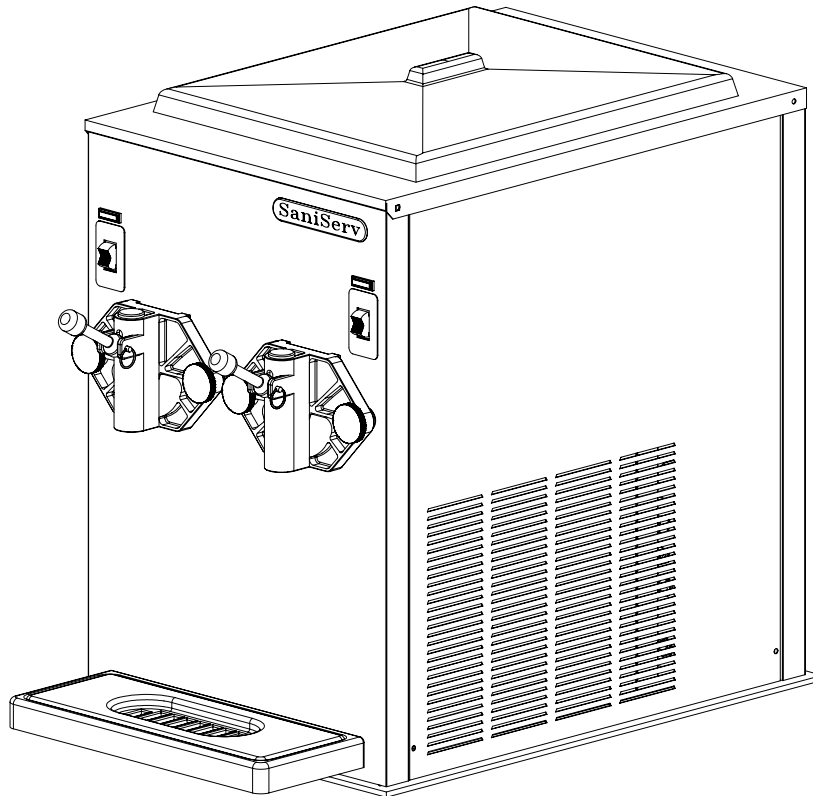


SaniServ[®]

“Reliability from the team that Serves the Best”



Model 758 Frozen Beverage Dispenser

Operation Manual

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

Distributor Name _____

Street Address: _____

City/State/Zip: _____

Telephone: _____

Fax: _____

e-mail: _____

Date of Installation: _____

Model Number: _____

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.

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: Remove the Check Test Start (CTS) form and fill it out in its entirety. Return the original (white) copy to SaniServ. Dealer/Distributor retain second (yellow) copy and Owner/Operator retain third (pink) copy.

The Manufacturer's Limited Warranty is printed on the reverse side of the Owner/Operator copy.

IMPORTANT

TO VALIDATE THE WARRANTY, THE CTS FORM MUST BE COMPLETED AND RETURNED TO THE FACTORY WITHIN 30 DAYS OF INSTALLATION.

Note: The Check Test Start function should be performed by a qualified technician.

Contents

	Page
Introduction.....	1
Installation	1
Installer's Pre-Operational Check.....	2
Disassembly and Cleaning.....	3
Assembly and Lubrication	6
Sanitizing.....	9
Operation.....	9
Helpful Hints	10
Consistency Adjustment.....	11
Routine Maintenance	12
Troubleshooting.....	13

Illustrations

Fig. 1	Leg Installation.....	1	Fig. 10	Stator Rod/Dasher Lubrication.....	6
Fig. 2	Control Switch.....	2	Fig. 11	Dasher Assembly.....	6
Fig. 3	Emptying Product.....	3	Fig. 12	Scraper Blade Installation.....	6
Fig. 4	Front Plate Assembly.....	4	Fig. 13	Dasher Installation.....	7
Fig. 5	O-Ring Removal.....	4	Fig. 14	Spigot Plunger Lubrication.....	7
Fig. 6	Dasher Assembly.....	4	Fig. 15	Front Plate Assembly.....	8
Fig. 7	Scraper Blade Removal.....	4	Fig. 16	Drip Tray Assembly.....	8
Fig. 8	Drip Tray Assembly.....	5	Fig. 17	Dispensing Product.....	9
Fig. 9	Mix Pan Assembly.....	5	Fig. 18	Consistency Control System.....	11



WARNING

The Model 758 has two barrels but only one drive motor.

The Auto/Cleanout Switch on the right side energizes:

1. the compressor
2. the dasher motor
3. the refrigeration solenoid on the right side in series with the right side torque switch

The Auto/Cleanout Switch on the left side energizes:

1. the compressor
2. the dasher motor
3. the refrigeration solenoid on the left side in series with the left side torque switch

IF ONLY ONE SIDE OF THE MODEL 758 IS USED TO DISPENSE PRODUCT

1. **ALWAYS** remove the dasher from the **other** side
2. **ALWAYS** operate with **both** face plates in place
3. **ALWAYS** keep the Auto/Cleanout switch in the “**OFF**” position for the side **NOT** operating

**SERIOUS PERSONNEL INJURY OR MACHINE DAMAGE COULD
RESULT IF THESE RULES ARE NOT FOLLOWED**

Introduction

This manual provides a system description of the SaniServ Model 758 Frozen Beverage Dispenser. It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machine.

Please read and fully understand the instructions in this manual before attempting to install, operate, or perform routine maintenance on the machine. The following sections of the manual must be performed in sequence: Installation, Installer's Preoperational Check, Disassembly and Cleaning, Assembly and Lubrication, Sanitizing, Operation, and Consistency Adjustment.

Installation

1. Center the machine on the counter top mounting pad or install the optional adjustable legs.
2. If the optional legs are installed, level the unit by turning the bottom part of each leg clockwise or counterclockwise (Fig. 1). The National Sanitation Foundation (NSF) requires a minimum of four inches clearance between the machine and the counter top for leg mounted machines.

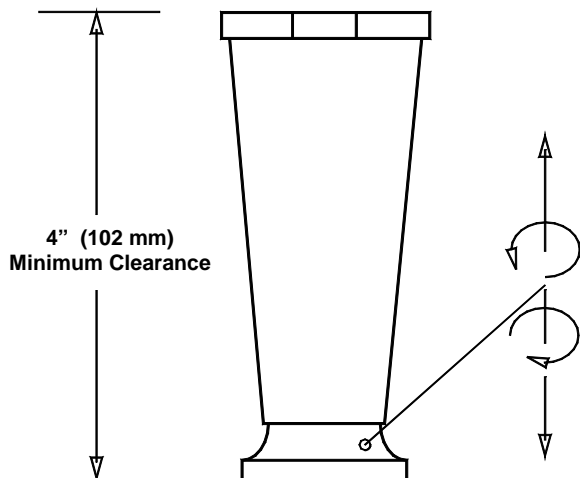


Fig. 1
Leg Installation

3. Minimum clearance (6") 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 plumbing and electrical codes in the area.

All SaniServ machines should have their own dedicated circuits whether they are cord connected plug-in devices or hard wired units.

IMPORTANT

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

5. The water line connections on water-cooled machines are located on the back side of the machine. The **IN/OUT** lines are clearly marked and have 1/4" male pipe threads fitted with a 3/4" garden hose fitting. Note: These water lines are installed on water-cooled machines only.

FAILURE TO PROVIDE FOR PROPER EARTH GROUND ACCORDING TO LOCAL APPLICABLE



WARNING

ELECTRICAL CODES COULD RESULT IN SERIOUS ELECTRICAL SHOCK OR DEATH.

DO NOT USE EXTENSION CORDS

DO NOT TURN MACHINE ON

Installer's Pre-Operational Check

THE FOLLOWING ITEMS MUST BE PERFORMED BY A SANISERV AUTHORIZED TECHNICIAN
BEFORE THE EQUIPMENT IS OPERATED

1. Remove the left and right side panels
(See Exploded View drawing number 180982).
2. Remove the front plates and dasher assemblies (Fig. 4 and Fig. 6) by turning the two black plastic knobs on the front plates in a counterclockwise direction. After removing the knobs, pull the front plates off the studs. Grasp the front of the dasher assembly and extract it from the barrel by pulling it out slowly and straight so the scraper blades are not damaged.
3. Ensure that proper electrical connections have been made.
4. **CAUTION:** Before performing the following procedure, be certain no one is close to the pulleys at the rear of the machine. Set the control switch (Fig. 2) to the "**CLEANOUT**" position momentarily to verify the direction of rotation of the dasher pulley (Exploded View). It should rotate clockwise (viewed from the rear of the machine).
5. Start the machine by setting the control switch to the "**AUTO**" position. This allows both the compressor and dasher motor to start. Check to see that the refrigeration system is operating by feeling the inside of the freezing cylinders. It should turn cold within one minute.

6. Set the control switch to the "**OFF**" position.
7. Install the left side panel only as viewed from the front of the machine. The right side panel will not be installed until the consistency control adjustment has been performed.

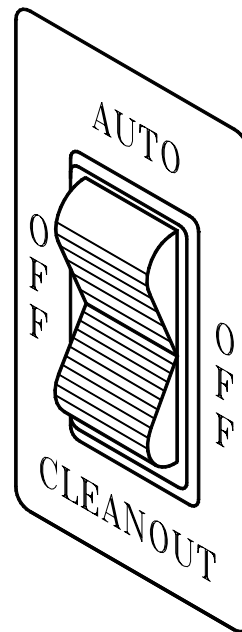


Fig. 2
Control Switch



CAUTION

UNDER NO CIRCUMSTANCES SHOULD THE MACHINE BE OPERATED FOR MORE THAN THREE MINUTES WITH THE FREEZING CYLINDER EMPTY. THIS WILL RESULT IN DAMAGE TO THE MACHINE.

Disassembly & Cleaning

CONSULT YOUR LOCAL HEALTH AGENCY FOR CLEANING AND SANITIZING REQUIREMENTS.

This unit **does not** come presanitized from the factory. Before serving any product, the dispenser must be disassembled, cleaned, lubricated, and sanitized. Please be aware that these instructions are general guidelines. Cleaning and sanitizing procedures must conform to local health agency requirements. **SaniServ recommends that this equipment be cleaned DAILY.**

Emptying Machine

Prior to the disassembly and cleaning of parts, the machine must be emptied of product. Use the following procedures (Steps 1 and 2). If this is first time operation, disregard these steps.



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 control switch to the "**CLEANOUT**" position and dispense all product from the freezing cylinder by pulling downward on the spigot handle (Fig. 3).
2. Set the control switch to the "**OFF**" (center) position. Close the spigot handle before proceeding to disassembly and cleaning.

Disassembly and Cleaning Procedure

1. Fill the machine with cold water and set the control switch to the "**CLEANOUT**" 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 control switch to the "**OFF**" position. Repeat the above procedure as necessary to ensure all product is removed from the machine.
2. Prepare a suitable detergent and warm water solution at approximately 130°F. **DO NOT** use an abrasive detergent on any part of the machine.

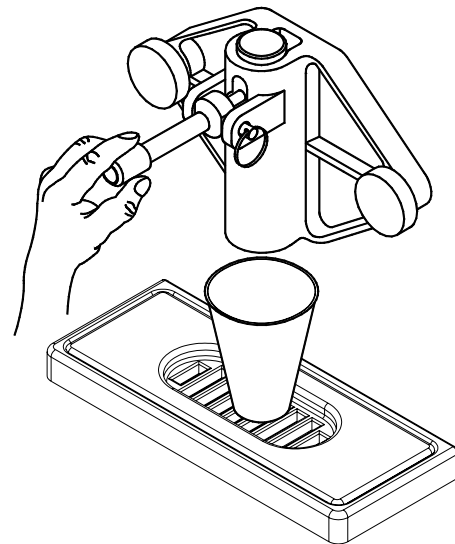
DO NOT USE HOT WATER,



THIS MAY DAMAGE THE MACHINE.

3. Fill the mix pan with the cleaning solution. Ensure that the machine is "**OFF**". Clean the mix pan thoroughly with a brush as the solution drains into the freezing cylinder. Clean the mix inlet hole with the brush provided.

Fig. 3



Emptying Product

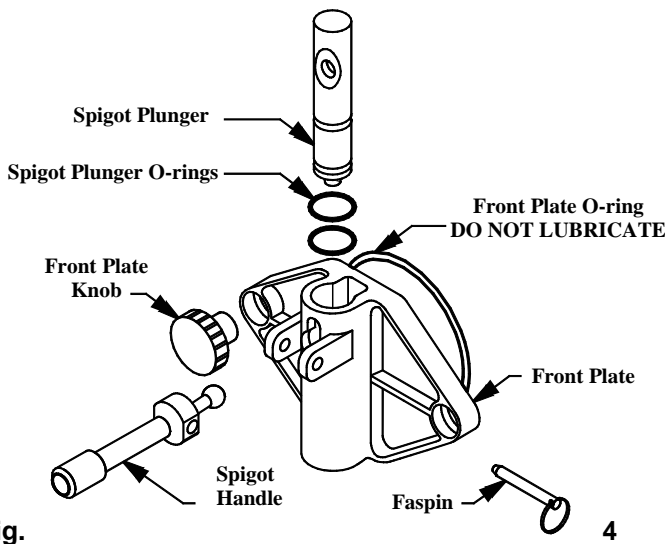
4. Set the control switch to the "**CLEANOUT**" position and agitate for approximately 1 - 2 minutes and then drain the solution by opening the spigot handle. When the machine is empty, set the control switch to the "**OFF**" position.



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

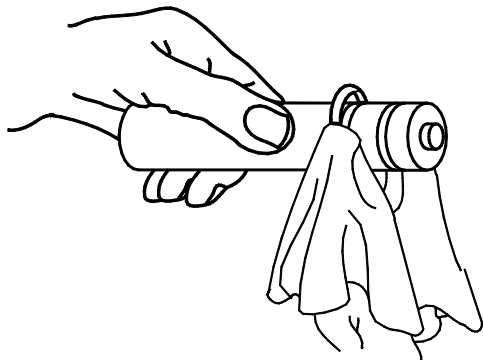
5. Remove the front plate by turning the black plastic knobs in a counterclockwise direction (Fig. 4). Disassemble the front plate in the following manner:

- Remove the faspin and then the spigot handle.
- Remove the front plate o-ring.
- With the spigot handle removed, push the spigot plunger up and out the top of the front plate.
- Remove the o-rings from the spigot plunger by grasping the plunger 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 of the plunger - see Fig. 5.



Front Plate Assembly

Fig. 5



O-Ring Removal

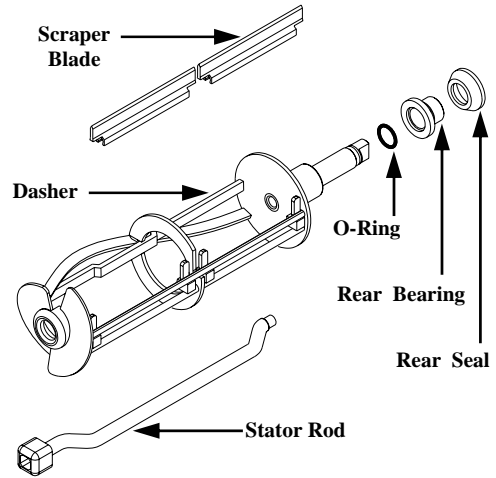
6. Remove the dasher assembly (Fig. 6) being

careful not to damage the scraper blades, then disassemble in the following manner:

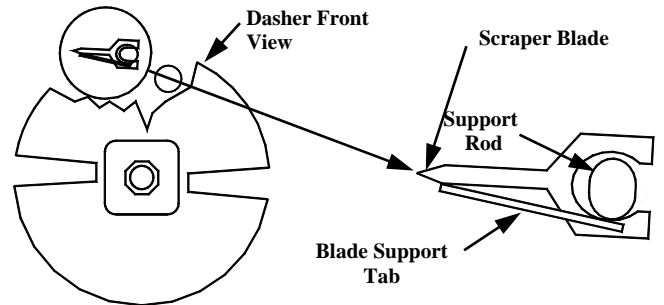
- Remove the o-ring from the rear of the dasher.
- Remove and disassemble the rear seal.
- Remove the stator rod from the dasher.
- Remove the blades from the dasher assembly - Fig. 7(a) - by first rotating the blade upward - Fig. 7(b) - and then unsnapping one end from the support rod.

BLADES MUST BE REMOVED FOR CLEANING.

Fig. 6

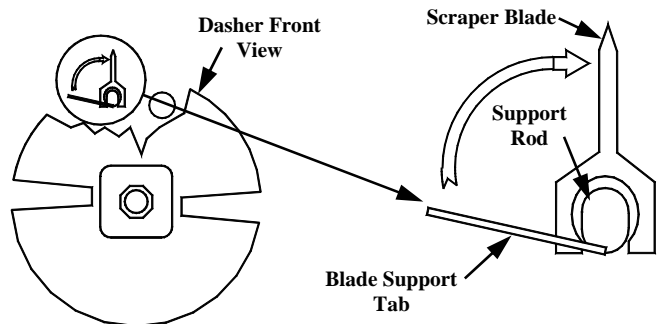


Dasher Assembly
Fig. 7 (a)



Scraper Blade Removal

Fig. 7 (b)



Scraper Blade Removal

7. Remove the mix pan lid (See Exploded View drawing number 180982), drip tray and drip tray insert (Fig. 8).

8. Place all removed parts in a three partition sink consisting containing the following:

- 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 unless another chlorine residual is specified by your local health authority.

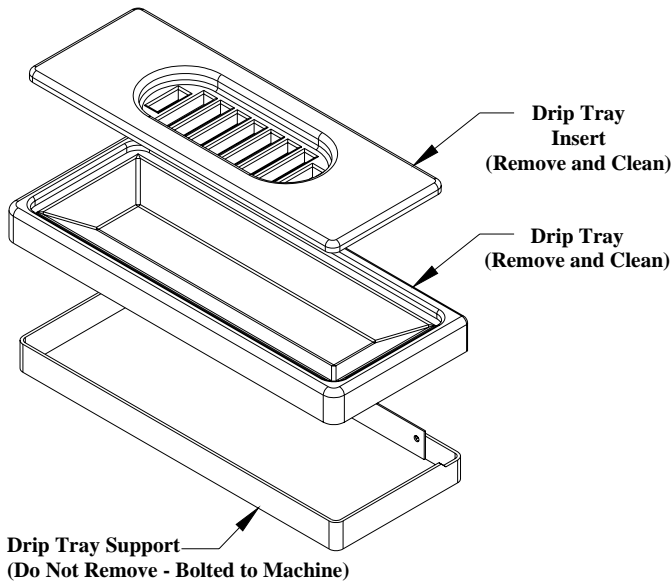
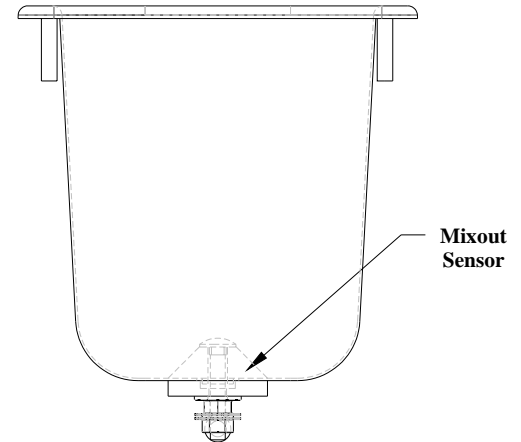


Fig. 8
Drip Tray Assembly

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

10. 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 or whatever contact time is mandated by your local health authority. Air dry to prepare for assembly and lubrication. **DO NOT** wipe dry.

Fig. 9



Mix Pan Assembly

11. The remainder of the machine including each mix pan which includes the mixout sensor in the bottom (see Fig. 9) and 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 ELECTRICALLY OPERATED COMPONENTS OF THE MACHINE. ELECTRICAL SHOCK OR DAMAGE TO THE MACHINE MAY RESULT.

Assembly & Lubrication

Use only food approved lubricants. SaniGel (SaniServ part number 1150) is recommended and is available from your parts supplier. **Lubrication must be performed daily.**

1. Assemble and lubricate the dasher assemblies 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. 10). This is easily performed by running a 1/4 inch bead of lubricant around the shoulder of the dasher.

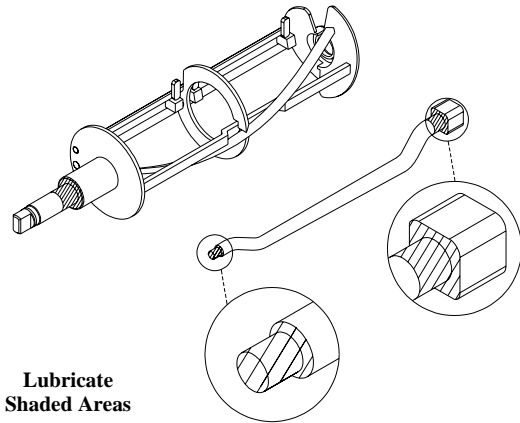


Fig. 10

Stator Rod and Dasher Lubrication

b. Lubricate the two areas of the stator rod (Fig. 10) and slide the stator rod into the dasher (Fig. 11). Ensure that the end of the stator rod is inserted into the hole at the rear of the dasher.

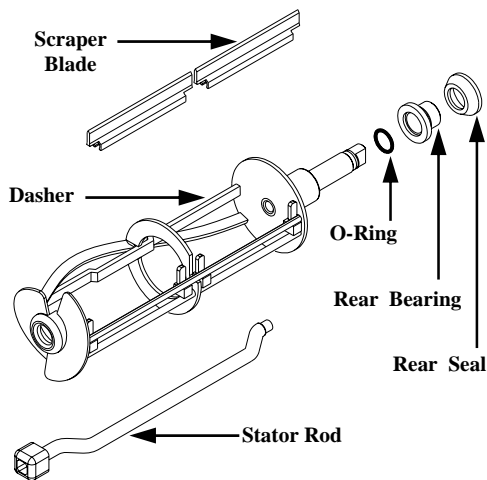


Fig. 11

Dasher Assembly

c. Install the o-ring on the rear of the dasher shaft. **DO NOT LUBRICATE.**

d. Install the assembled rear seal so that the rubber portion is facing the rear wall of the barrel and the white plastic bearing will rest against the dasher - Fig. 11.

DO NOT LUBRICATE THE RUBBER PORTION OF THE REAR SEAL ASSEMBLY

e. Install the scraper blades on the dasher assembly by holding the blade perpendicular to the tabs - Fig. 12 (a) - and then snapping them over the flat area of the support rod. Then rotate the blade downward in a counterclockwise direction as viewed from the front of the dasher - Fig. 12 (b). **Note:** Reverse the blades each cleaning to maintain sharpness. In addition, the blades are equipped with a wear mark - Fig. 12 (c). When the blades are worn to this mark, they must be replaced with SaniServ part number 104984.

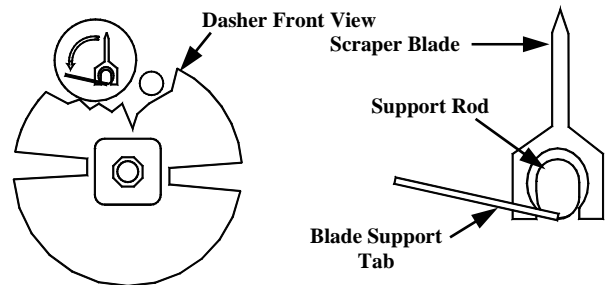


Fig. 12 (a)

Scraper Blade Installation

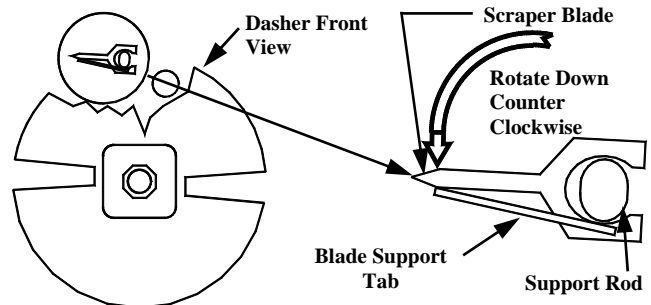


Fig. 12 (b)

Scraper Blade Installation

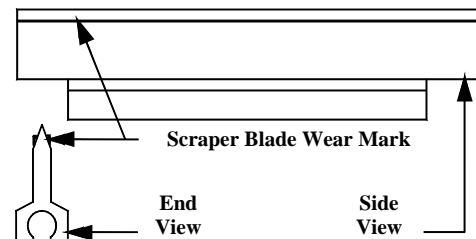


Fig. 12 (c)

Scraper Blade Wear Mark

f. With both "Auto/Cleanout" switches set to the "OFF" position, insert the dasher assembly into the freezing cylinder as far as possible - Fig. 13 (a) - being careful not to damage the scraper blades. Damage will occur to the scraper blades and the machine will not operate properly if the scraper blades are installed facing in a clockwise direction - Fig. 13 (b).

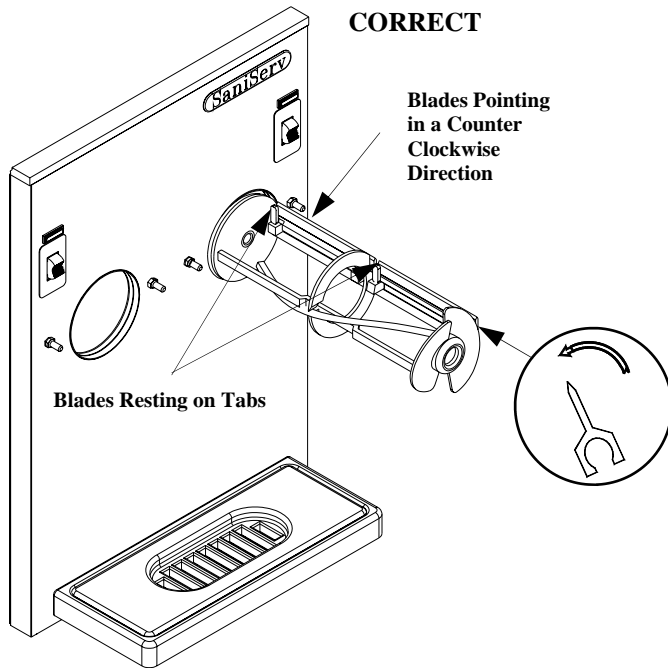


Fig. 13 (a)
Dasher Installation

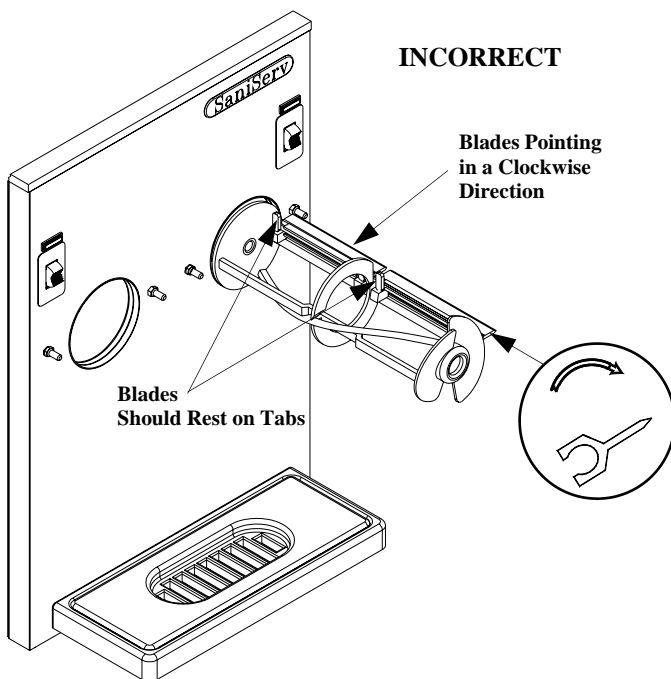


Fig. 13 (b)
Dasher Installation

Note: The stator rod has not been displayed in Fig. 13 (a) and Fig. 13 (b) for clarity only. Stator rods **MUST** be installed for proper machine operation.

g. While maintaining force against the dasher, rotate it slowly until the tongue of the dasher engages the groove in the drive system at the rear of the freezing cylinder. The outer most portion of the dasher should be recessed approximately 1/4" to 3/8" inside the freezing cylinder. No part of the dasher should extend outside the freezing cylinder. Scraper blades should be visible, extending approximately 1/8" beyond the dasher.

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 ensuring that they are not twisted. Smooth the lubricant into the grooves and over the sides of the plunger assembly (Fig. 14).

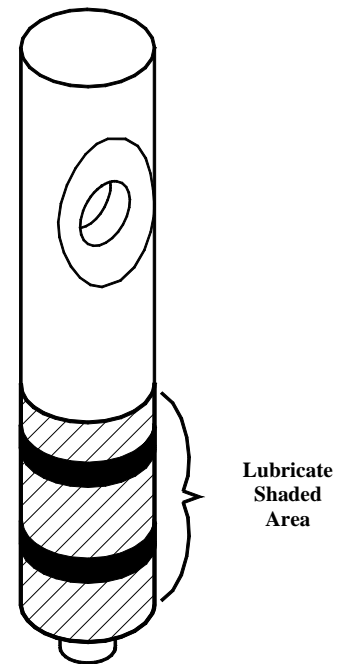
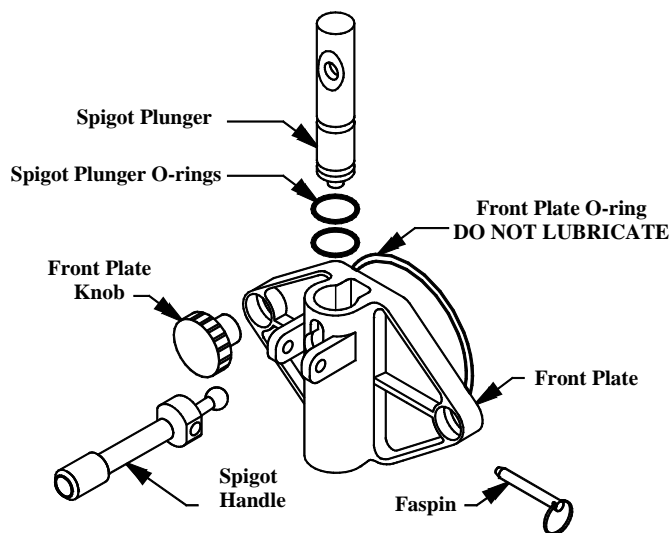


Fig. 14
Spigot Plunger Lubrication

- b. Slide the lubricated spigot plunger into the front plate (Fig. 15) ensuring the spigot handle slot is aligned to the front.
- c. Insert the spigot handle and secure it with the faspin.
- d. Install the front plate o-ring on the back of the front plate.

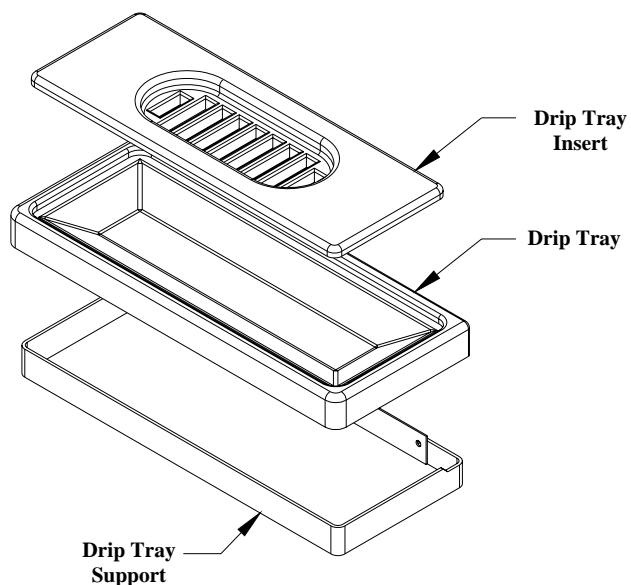
DO NOT LUBRICATE FRONT PLATE O-RING



**Fig. 15
Front Plate Assembly**

- e. Secure each front plate assembly to the front plate mounting studs with the two plastic knobs. Turn both knobs simultaneously in a clockwise direction. Tighten the knobs evenly. **DO NOT** tighten one knob all the way down and then the other. This may result in front plate breakage. Only moderate force is required. **DO NOT** overtighten. Set the spigot plunger to the closed position.

- 3. Install the cleaned drip tray and drip tray insert - see Fig. 16.



**Fig. 16
Drip Tray Assembly**

- 4. Proceed directly to the "Sanitizing" section of this manual.

Sanitizing

CONSULT YOUR LOCAL HEALTH AUTHORITY FOR SANITATION FREQUENCY AND PROCEDURES. Prior to operation, the machine must be sanitized. The unit must have already been cleaned and lubricated. Sanitize **immediately** before usage, not several hours before or the previous evening. SaniServ recommends that this equipment be sanitized **daily**.

1. First and always, wash hands with a suitable antibacterial soap.
2. Prepare approximately 2-3 gallons of sanitizing solution equivalent to 200 parts per million chlorine residual or as required by your local health agency.
3. Pour the solution into the mix pan.
4. While the solution is draining into the freezing cylinder, use a sanitary brush to wipe the solution onto the sides of the mix pan and the under side of the mix pan lid.
5. Set the control switch to "CLEANOUT" position and let the machine agitate for approximately three to five minutes.

"AUTO" position. This would freeze the sanitizing solution and may result in damage to the machine. DO NOT INSERT ANY TOOLS OR OBJECTS



WARNING

INTO THE MIX INLET HOLE OR THE DISPENSING HOLE IN THE FRONT PLATE. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT.

6. Set the control switch to the "OFF" position and drain the solution from the machine. Proceed directly to the "Operation" section of this manual. **DO NOT RINSE OUT THE MACHINE.**

Operation

Always start with a cleaned and sanitized machine as per previous instructions. Use only fresh mix when starting the machines. Adherence to these instructions is critical to the maximum operating efficiency of the machine.

1. Chase the sanitizing solution from the mix pan by pouring product behind any remaining solution which will then drain through the machine. This will ensure that sanitizing solution will not remain in the machine to freeze or be served to the customer. Open the spigot plunger and dispense the liquid to purge the system of sanitizing solution (Fig. 17).

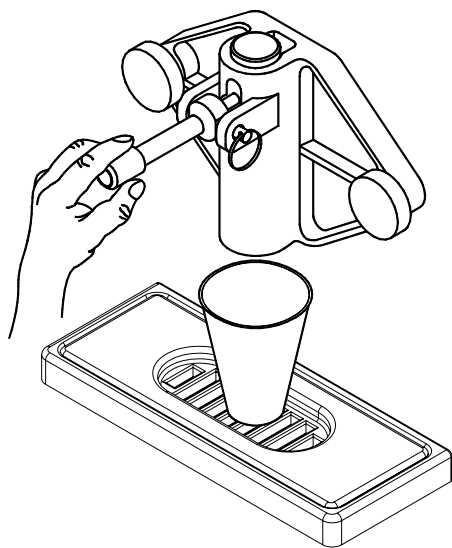


Fig. 17

Dispensing Product

NOTE: DO NOT set the control switch to the

2. Fill the mix

pan with prechilled, properly mixed product. Keep the mix level in the mix pan at least one inch above the bottom of the mix pan to avoid starving the freezing cylinder. A "MIXOUT" light is activated by the mix out sensor to indicate a low mix level in the pan.

3. Set the control switch to the "AUTO" position to start the refrigeration cycle.

4. Replace the mix pan lid and always operate the machine with the lid on the mix pan reservoir.

Note: SaniServ frozen beverage dispensers are designed to run slush based products having a brix

IMPORTANT

(sugar content) range of 12.5 to 14.0 and a dispense temperature of 26 to 28°F.

DO NOT use a mix with a brix reading of less than 12.5. A low brix reading may result in damage to the machine. If the brix reading is above 14.0 or the alcohol content is too high, the freezing point of the solution may be too low to form slush. **DO NOT ATTEMPT TO MAKE SLUSH WITH SUGAR FREE ARTIFICIALLY SWEETENED BEVERAGES.**

Brix reading is taken by placing a sample of normally diluted concentrate on the viewer of a refractometer. If a refractometer is not available, contact the mix supplier.

Helpful Hints

Drip Tray: This should be removed daily and cleaned to remove residue see Fig. 8.

Closed Hours/Shut-Down: If the machine is turned off during closed hours, follow these steps when operation resumes:

1. Set the control switch to the "**CLEANOUT**" position.
2. Dispense two quarts of product into a sanitized pitcher and pour it back into the mix pan. This acts as a mixing process to eliminate any overnight separation
3. Set the control switch to the "**AUTO**" position and resume operation.

NOTE: NEVER POUR FROZEN PRODUCT INTO THE MIX PAN. LET IT MELT FIRST.

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

1. Do not lubricate the large o-ring on the rear of the front plate. If lubricated, it will not seal properly and product will leak (Fig. 15).
2. Do not over tighten the knobs.
3. Always tighten front plate knobs evenly. Do not attempt to turn one knob all the way down and then the other. This will bind the front plate and result in breakage.
4. Improper installation of the stator rod can cause breakage. The stator rod must be properly seated in the dasher before installing the front plate. If improperly installed, subsequent tightening of the knobs will break the front plate.
5. Do not attempt to wash the front plate or any other machine components in a dishwasher.

Filling: Always fill the machine at the start of each day. Fresh prechilled mix will produce the best results.

Mix Out Light: When the mix out light comes on, fill the mix pan. The mix pan must be filled immediately to avoid air entering the freezing cylinder which will starve the machine, causing freeze-up and vibration. If this condition occurs, set the control switch to the "**OFF**" position and add mix to the mix pan. Allow the freezing cylinder to refill and return the control switch to the "**AUTO**" position.

Mix Pan Lid: Be sure to leave the lid in place on top of the machine to prevent any foreign materials from contaminating the mix.

Mixing: Ensure that the product is prepared per label instructions. The machine is designed to operate with frozen product base having a brix range of 12.5 to 14.0. To ensure consistency and quality, use a mixing container large enough to hold five (5) gallons with gallon markings to allow accurate mixing of frozen beverage base. Stir well before adding to the mix pan. Refrigerate the base after diluting. Keep the empty gallon bottles with their lids or caps installed and refill with diluted base for easy access during busy operating periods.

Consistency Adjustment

Adjustments to the mechanical consistency control system can be made by the owner. Should any problems exist when making adjustments, it is recommended that a serviceman trained on SaniServ equipment be contacted. **DO NOT** attempt to make repairs on the machine.

The mechanical control system (Fig. 18) is a very simple method of controlling the consistency of the finished product. The machine operates without a temperature control. Refrigeration is controlled by measuring the torque on the dasher motor and the consistency of the product. The tension of a spring against the torque idler activates a limit switch which opens a refrigeration solenoid to cool the barrel.

Initial adjustments have been performed at the factory. However, to satisfy individual and product preferences, the following adjustments may be required.



WARNING

DISCONNECT POWER BEFORE PROCEEDING

1. Remove the right side panel as viewed from the front of the machine.
2. Using a regular screwdriver, turn the mechanical consistency (torque adjustment) screw "A" in Fig 19 clockwise to make the product harder and counterclockwise to make the product softer. Do not adjust more than one turn each time. Do not attempt to adjust the belt idler screws "B" in Fig. 18 on the left side of the machine as viewed from the front of the machine. These screws are marked "**DO NOT ADJUST**".



WARNING

EXTREME CARE SHOULD BE EXERCISED TO KEEP HANDS AND TOOLS AWAY FROM MOVING PARTS. PERSONAL INJURY COULD RESULT. NEVER MAKE ADJUSTMENTS TO THE MACHINE WHILE THE UNIT IS OPERATING

3. Allow the machine to operate 10 - 15 minutes before checking the consistency of the slush and making further adjustments.
4. Repeat steps 2 and 3 until the desired consistency is obtained.
5. Install the right side panel and the machine is ready for continuous operation.

IMPORTANT

If product does not freeze to a hard enough consistency, the problem may not be that of the machine. To verify, use a standard thermometer to obtain the temperature of the product. If the temperature is between 26° and 28° F, the problem is not in the machine. Check to see that the product was prepared to the manufacturer's recommendations.

Note: When viewing the machine from the front, the top screw adjusts the right side, and the bottom screw adjusts the left side.

See **(A)** below.

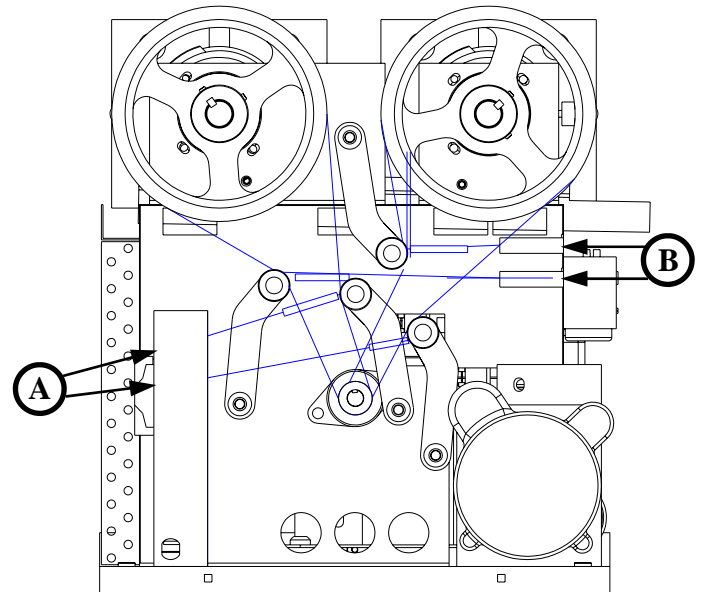


Fig. 18
Consistency Adjustment

Routine Maintenance



WARNING

DISCONNECT THE MACHINE FROM ITS POWER SOURCE BEFORE PERFORMING ANY MAINTENANCE. PERSONAL INJURY OR DAMAGE TO THE MACHINE COULD RESULT.

Daily: Inspect the machine for signs of product leaks past seals and o-rings. If proper assembly does not stop leaks around o-rings or seals, check for improper lubrication, 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 wall correctly and freezing capacity will be reduced. Replace parts as needed. See Fig. 12 (c) for wear marks on the blades.

Periodically: Clean the drip chute assembly with warm water and detergent solution. See Exploded View drawing number 180982.

Quarterly : Thoroughly clean the condenser fins on all air-cooled machines. Remove all lint and dust with a vacuum or compressed air 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. Grease the jack shaft bearings with general purpose grease.



WARNING

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

Semiannually: It is advisable to clean and lubricate the idler arms to ensure their smooth operation. Use the following procedures.



WARNING

HAZARDOUS MOVING PARTS

**TO PREVENT INJURY TO OPERATORS, SOME
MAINTENANCE ITEMS LISTED SHOULD ONLY
BE PERFORMED BY TRAINED SERVICE
TECHNICIANS**

1. Ensure that power to the machine is off.
2. Remove both sides and rear panel of the machine.
3. Disconnect the springs from the belt idler arm and torque idler arm (Exploded View drawing number 180982) by placing needle nose pliers on one end of each spring and pulling the end out of the retainer. It is not necessary to unscrew the belt idler screw. Note: The torque idler spring is brown and the belt idler spring is brown.

4. Remove the nut from the pivot point of each idler arm assembly. Mark the individual idler arms for correct reinstallation after performing the maintenance.

5. Remove the idler arms and inspect the pivot point sleeves. These areas should be free of rust, debris, or dried lubricant. If any of these substances are found, they are to be removed.

6. Clean and polish each sleeve surface with a fine grade of emery cloth.

7. Sand the surface of each pivot stud, making sure it is highly polished. After this has been completed, apply anti-sieze compound to the stud and sleeve surface.

8. Reinstall the idler arms in correct locations ensuring the torque idler arm is installed properly against the torque switch.

9. Install the belt ensuring that there is no grease on the belt or pulley. Step to the side of the unit and view the belt to ensure it is aligned (straight from top to bottom).

10. Reattach the torque idler arm spring (brown) and the belt idler arm spring (brown) to their respective positions.

11. Place the unit into operation. Check the product for proper consistency. Replace the rear and side panels.

Annually: Check the belts for signs of wear or cracking. Remove panels and clean the inside of the machine including the base, side panels, condenser, etc.

Apply two (2) shots of grease into each of the two (2) flange bearings which are located on each side of the evaporator support with the jack shaft running through them. See Exploded View drawing number 180982.

Troubleshooting

If product will not freeze to proper consistency:

1. Check for properly mixed product. Replace mix as necessary.
2. Check for dull scraper blades making sure that they have been rotated. Replace as necessary.
3. Check condenser for dirt or obstructions. See Quarterly Maintenance.
4. Ensure that compressor and fan are running.
5. Check consistency adjustment and belt wear. Adjust and replace as necessary.
6. Inspect torque arms for free movement.
7. Check the torque switch. It must click when depressed. Listen for the solenoid to operate. See Consistency Adjustment.
8. Check clearance around machine - 6" minimum unobstructed

If squeaking or chirping noises are heard:

1. Use properly mixed product. Replace as necessary.
2. Check belt tension. Replace if worn.
3. Check rear seal. Replace if necessary.
4. Check lubrication. See Routine Maintenance

If compressor does not run:

1. Check the compressor contactor.
2. Check the Auto-Cleanout Switch for proper operation.
3. Check the high pressure cutout switch. If the high pressure cutout switch is preventing the compressor from running, inspect the condenser for dirt or obstruction and check for proper clearance around machine. See Quarterly Maintenance.
4. Check to see if the fan is running. If not, determine cause and correct.
5. Check for dasher motor operation. If the thermal overload is preventing the motor from running, the compressor will be disabled. Determine the cause if the dasher motor is not running.

If mix out light will not light:

1. Check lamp after disconnecting power. Replace lamp as necessary.

If equipment leaks:

1. Check o-rings and seals. Replace as necessary.
2. Check for proper lubrication. Lubricate per instructions.

If unit freezes up:

1. Mix level in mix pan too low. Add mix.
2. Machine damage from previous freeze-up. Check freezing cylinder, dasher, blades, stator rod.
3. Freezing cylinder surface too cold. Check consistency adjustment.
4. Check solenoid operation. Solenoid should cycle with the torque switch.
5. Missing scraper blade, stator rod, or dasher assembly. Check these assemblies. Replace worn parts.
6. Brix too low. Replace with new mix.
7. Frozen mix inlet tube. Clear frozen product from mix inlet tube and determine cause of freezing.

“Reliability from the team that Serves the Best”

Technical Publications

SaniServ®

P/N 82231
Rev. B
012500

Mooresville, Indiana

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

Assembly & Lubrication

Use only food approved lubricants. SaniGel (SaniServ part number 1150) is recommended and is available from your parts supplier. **Lubrication must be performed daily.**

1. Assemble and lubricate the dasher assemblies 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. 10). This is easily performed by running a 1/4 inch bead of lubricant around the shoulder of the dasher.

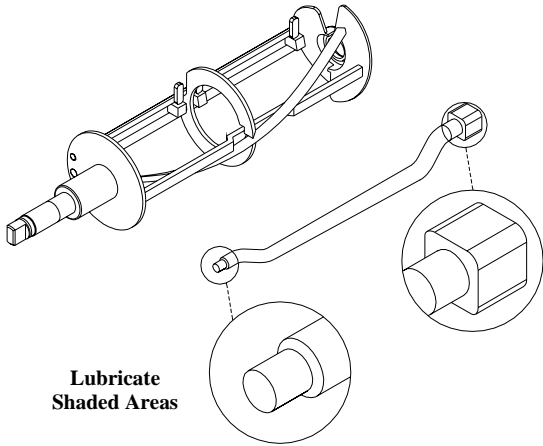


Fig. 10

Stator Rod and Dasher Lubrication

b. Lubricate the two areas of the stator rod (Fig. 10) and slide the stator rod into the dasher (Fig. 11). Ensure that the end of the stator rod is inserted into the hole at the rear of the dasher.

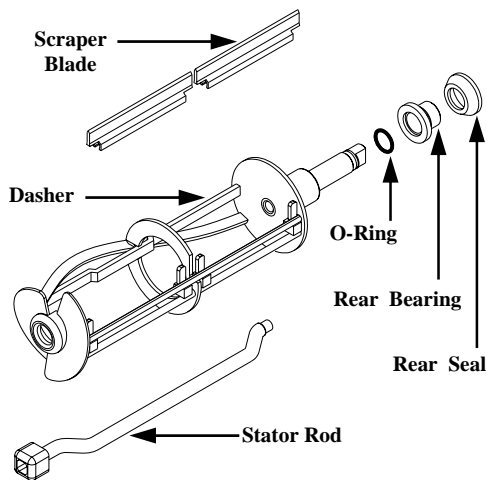


Fig. 11

Dasher Assembly

c. Install the o-ring on the rear of the dasher shaft. **DO NOT LUBRICATE.**

d. Install the assembled rear seal so that the red rubber portion is facing the rear wall of the barrel and the white plastic bearing will rest against the dasher - see Fig. 11.

DO NOT LUBRICATE THE RUBBER PORTION OF THE REAR SEAL ASSEMBLY

e. Install the scraper blades on the dasher assembly by holding the blade perpendicular to the tabs - Fig. 12 (a) - and then snapping them over the flat area of the support rod. Then rotate the blade downward in a counterclockwise direction as viewed from the front of the dasher - Fig. 12 (b). **Note:** Reverse the blades each cleaning to maintain sharpness. In addition, the blades are equipped with a wear mark - Fig. 12 (c). When the blades are worn to this mark, they must be replaced with SaniServ part number 104984.

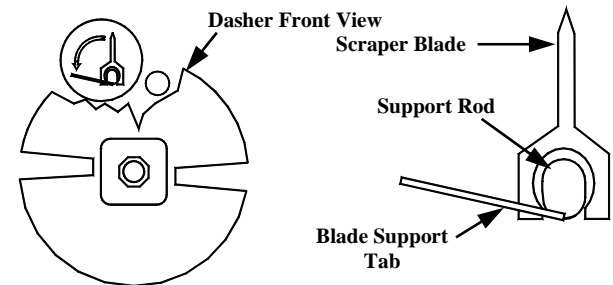


Fig. 12 (a)

Scraper Blade Installation

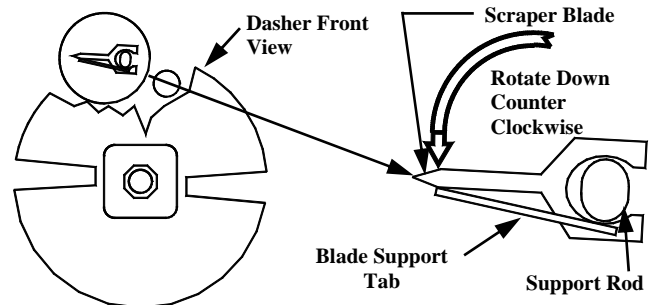


Fig. 12 (b)

Scraper Blade Installation

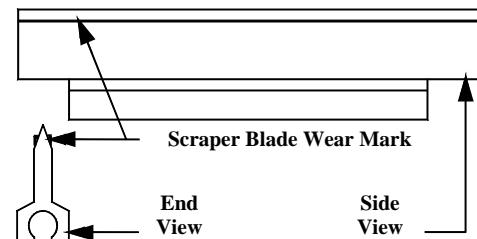


Fig. 12 (c)

Scraper Blade Wear Mark

f. With both "Auto/Cleanout" switches set to the "OFF" position, insert the dasher assembly into the freezing cylinder as far as possible - Fig. 13 (a) - being careful not to damage the scraper blades. Damage will occur to the scraper blades and the machine will not operate properly if the scraper blades are installed facing in a clockwise direction - Fig. 13 (b).

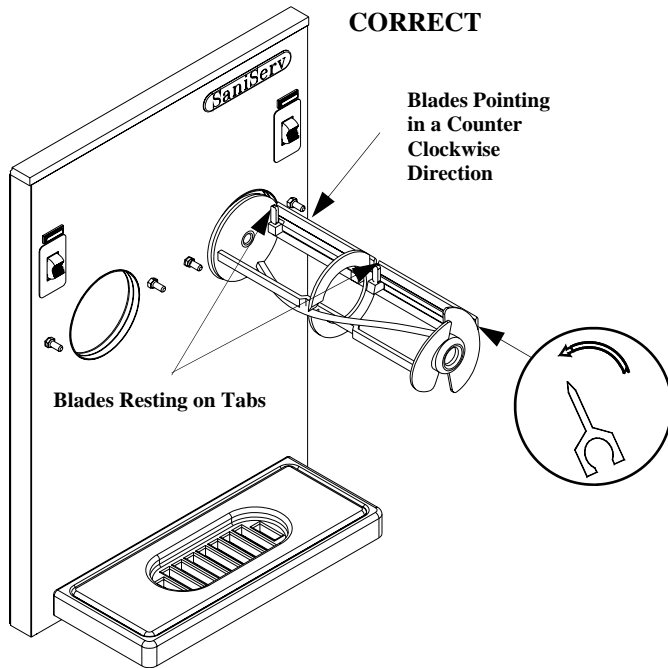


Fig. 13 (a)
Dasher Installation

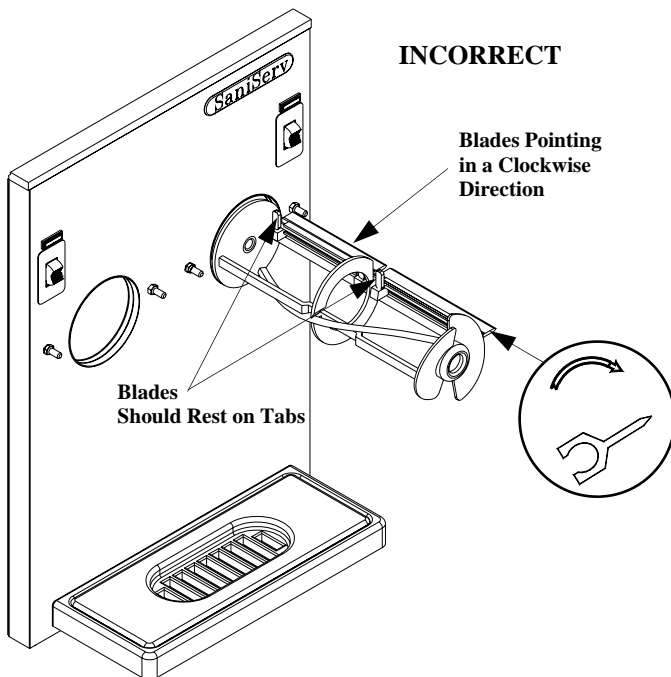


Fig. 13 (b)
Dasher Installation

Note: The stator rod has not been displayed in Fig. 13 (a) and Fig. 13 (b) for clarity only. Stator rods **MUST** be installed for proper machine operation.

g. While maintaining force against the dasher, rotate it slowly until the tongue of the dasher engages the groove in the drive system at the rear of the freezing cylinder. The outer most portion of the dasher should be recessed approximately 1/4" to 3/8" inside the freezing cylinder. No part of the dasher should extend outside the freezing cylinder. Scraper blades should be visible, extending approximately 1/8" beyond the dasher.

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 ensuring that they are not twisted. Smooth the lubricant into the grooves and over the sides of the plunger assembly (Fig. 14).

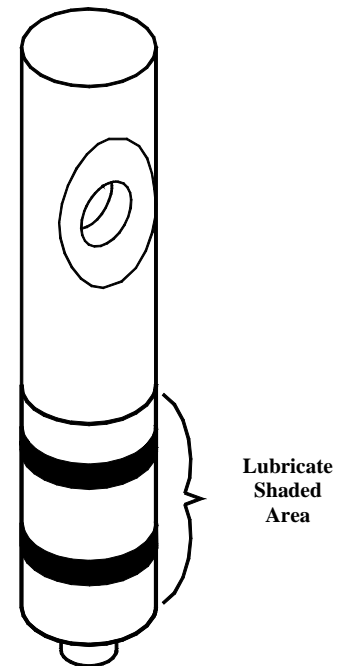


Fig. 14
Spigot Plunger Lubrication