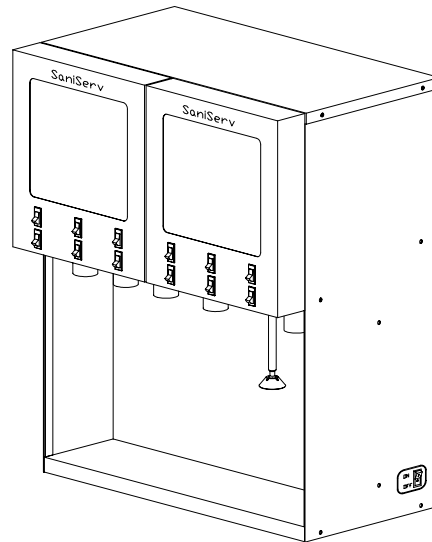
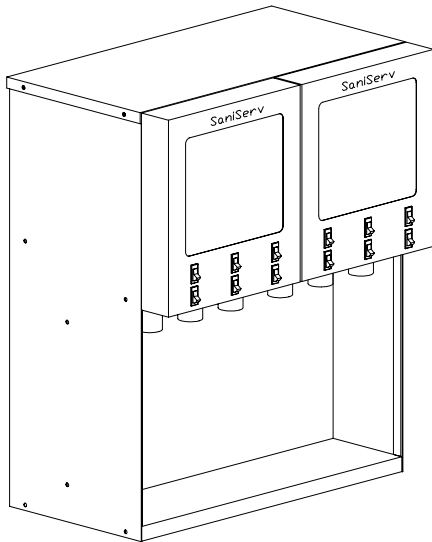
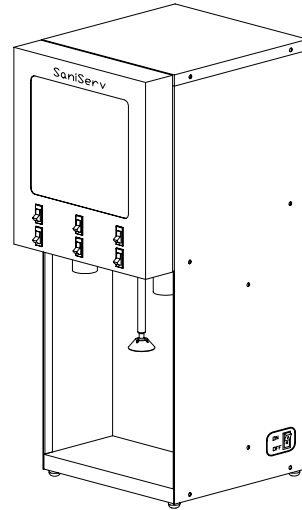
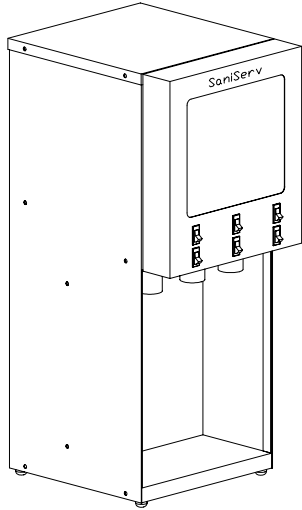


SaniServ®

“Reliability from the Team that Serves the Best”



Ingredient Dispensers and Mixer-Dispensers

Operation Manual

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

Warranty Validation

Distributor Name: _____

Street Address: _____

City/State/Zip: _____

Telephone: _____

Fax: _____

e-mail: _____

Date of Installation: _____

Model Number: _____

Serial Number: _____

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, your SaniServ dealer 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.

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Introduction

This manual provides a general system description of the SaniServ Ingredient Dispensers and Dispenser-Mixers. It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machines. Read and fully understand the instructions in this manual before attempting to install, clean, sanitize, or operate your new equipment. The following sections of the manual must be performed in sequence: Installation, Installer's Preoperational Check, Cleaning, Sanitizing, and Operation.

Installation

IMPORTANT

ALWAYS CHECK ELECTRICAL SPECIFICATIONS ON THE DATA PLATE OF THE MACHINE. THE DATA PLATE SPECIFICATIONS WILL ALWAYS SUPERSEDE THE INFORMATION IN THIS MANUAL. FAILURE TO PROVIDE FOR PROPER EARTH



WARNING

GROUND ACCORDING TO APPLICABLE LOCAL ELECTRICAL CODES COULD RESULT IN SERIOUS ELECTRICAL SHOCK OR DEATH. DO NOT USE EXTENSION CORDS. ALWAYS BE CERTAIN THAT THE TOTAL AMP DRAW ON THE CIRCUIT USED FOR THE MACHINE IS LESS THAN



CAUTION

THE FUSE OR CIRCUIT BREAKER PROTECTION.

1. Carefully examine the machine's shipping carton for any damage. If visible damage is present, call the freight company which delivered it immediately.

2. If there is no apparent shipping damage, carefully remove the machine from its shipping carton and examine it for hidden damage during shipment.
3. Place the machine in the desired level location on a solid surface. The units featuring two or three bins are classified "Portable" and are provided with four rubber feet. The five and six bin units exceed the NSF specified weight limitations for portability and must be sealed to the countertop. NSF acceptable means of sealing are using the optional rubber pad or running a fillet of Silicone RTV rubber caulk completely around the base where the base makes contact with the countertop.
4. Route the cord so it does not interfere with any other restaurant operation.
5. Electrical specifications are located on the data plate on the rear of the machine. Consult local authorities for information regarding electrical codes in your area. Plug into a suitable outlet.
6. Open the door(s) and make certain that the product bins (Fig. 1) are securely seated in the machine. There is a pin on the bottom near the front of each bin (Fig. 2a) This pin seats in a hole in the metal deck that the bins rest upon. If the bin does not seat in the hole, remove the bin, rotate the auger drive (Fig. 2b) slightly, then try to engage the auger drive into the motor gears inside the rear of the cabinet. When the gear and drive properly engage, the pin at the front of the bin will seat into the hole.
7. **Do not turn on machine. Proceed to the Preoperational Check section of this manual.**

Fig. 1
Ingredient Bin

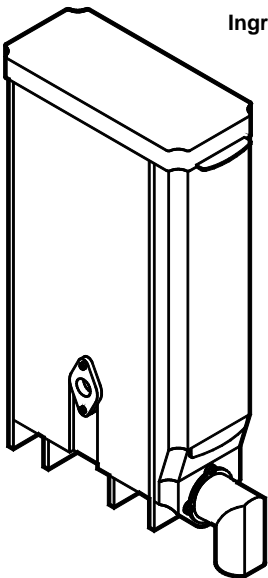


Fig. 2a
Ingredient Bin
Locator Pin

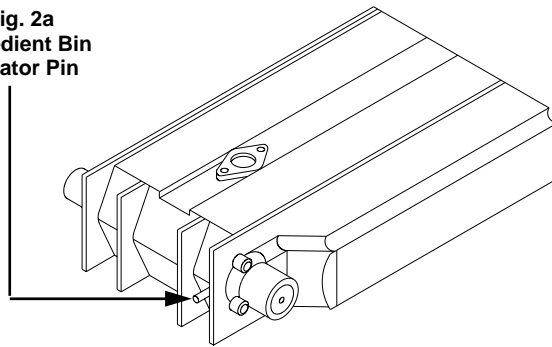
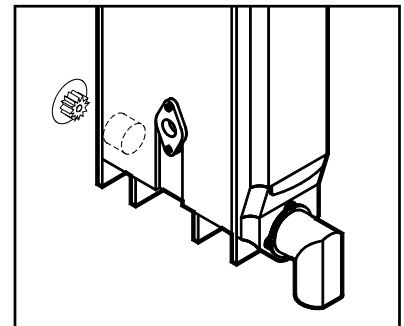


Fig. 2b
Alignment of Ingredient Bin
and Drive Gear



Installer's Preoperational Check

THE FOLLOWING ITEMS MUST BE PERFORMED BEFORE ATTEMPTING TO OPERATE THE EQUIPMENT.

1. Make certain the Dispenser or Dispenser-Mixer is mounted on a secure level surface.

! WARNING

TO PREVENT PERSONAL INJURY AND MACHINE DAMAGE, CORDS MUST BE SECURED TO AVOID ACCIDENTAL SNAGGING BY PERSONNEL

2. Confirm that the electrical cord will not interfere with the operation of the machine or any other piece of equipment near it.
3. Ensure that proper electrical connections have been made.
4. Manually turn the shaft on Dispenser-Mixers to assure a free rotation of the mixing blade and shaft.
5. Set the control switch on the side of the machine (Fig. 3) to the "I" or "ON" position.
6. Carefully remove the back of the machine and locate the Siemens "Logo" microprocessor (Fig. 4)

! WARNING

REMOVAL OF BACK EXPOSES LIVE TERMINALS

7. Go to the Logo Microprocessor Set Up section.

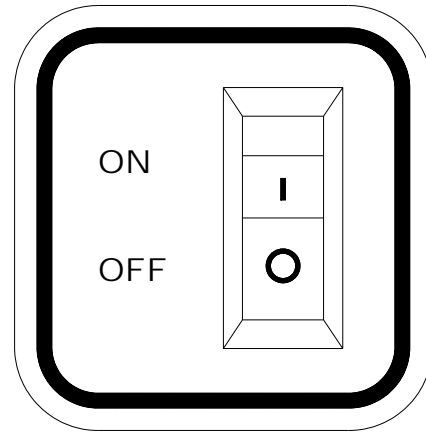


Fig. 3
Control Switch

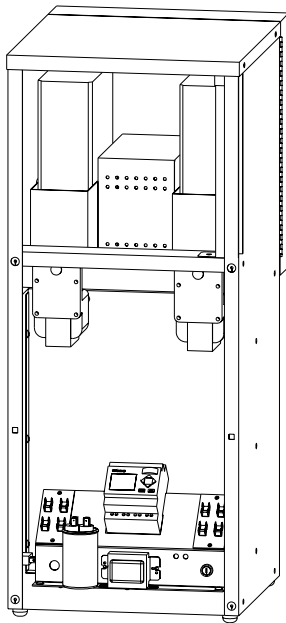


Fig. 4
Machine with Back Removed

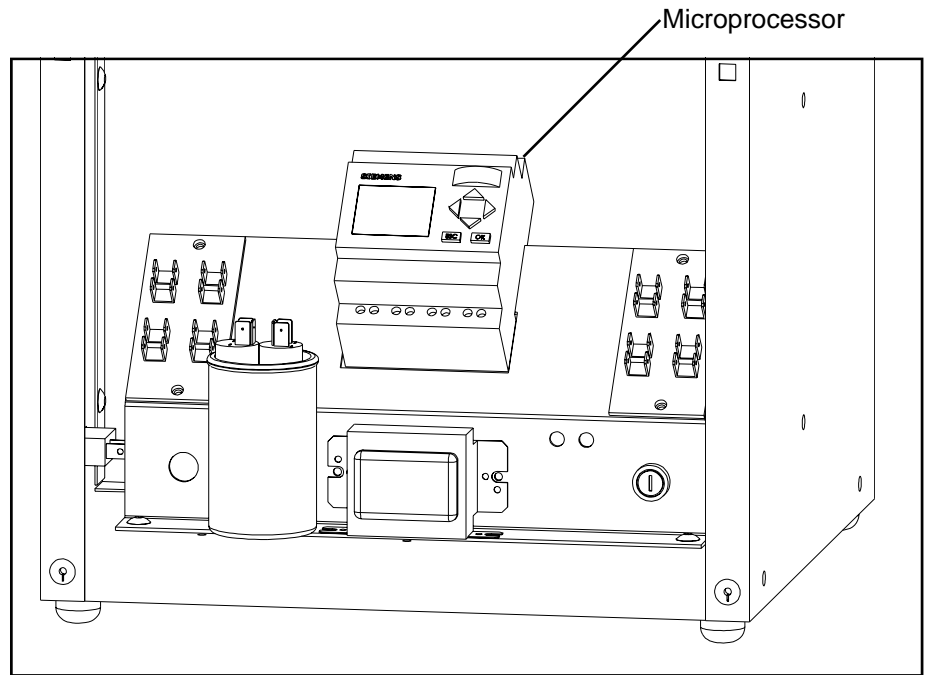


Fig. 5
Close Up Showing Microprocessor

LOGO! 230RC Microprocessor Set Up

Introduction: The Siemens "Logo" microprocessor is used to program the length of time the dispenser motors run to meter out product and the length of time the mixer motor runs for those units equipped with a mixer. For each bin or mixer location there are two settings - one corresponding to a large portion and one to a small portion.

The following sequence of steps must be followed to successfully program the microprocessor:

1. Locate the Siemens "Logo" microprocessor behind the machine's rear cover (Fig. 6a).
2. Carefully examine the LCD display. The top line displays the inputs, the center line shows the day of the week and the time of day, and the lower line reflects the output and run status (Fig. 6b).
3. To start the change process, you must press the "ESC" button and the "OK" button at the same time.
4. The "SET CLOCK" and "SET PARAM" (parameter) words will appear with the cursor (>) on the "SET CLOCK" option. Use the down arrow key to move the cursor to the "SET PARAM" position. Now press "OK". The "SET CLOCK" function is not used (Fig. 6c).
5. The display will read "B06:T" along with a time value (such as "T=09:00s" or some other value). At the bottom there is a "Ta" value that is displaying the accumulated time while the system is running. This value will probably be 00:00s (Fig. 6d).
6. The "B06:T" identifies the large portion function of the right ingredient bin as viewed from the front of the machine. The "T=09:00s" value represents the run time (9.00 seconds) for the large portion right side ingredient bin dispense motor.

Press the down arrow key and "B11:T" will appear. This "B11:T" identifies the small portion function of the right side ingredient bin. The corresponding "T =" value is the run time for the small portion right side ingredient bin dispense motor. Continue pressing the down arrow key to see all the values.

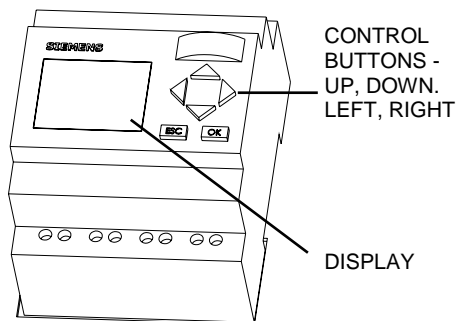


Fig. 6a
LOGO! 230RC

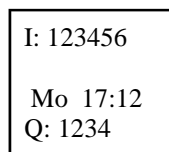


Fig. 6b
Logo Display - Run Mode

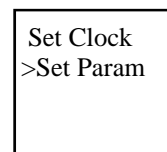


Fig. 6c
Logo Display - Setting Mode

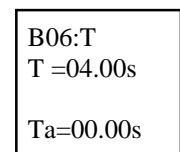


Fig. 6d
Logo Display - Timer Values

B16:T identifies the center bin large portion dispenser motor run time function or the mixer motor run time function for a large portion if the unit is equipped with a mixer.

B21:T identifies the center bin small portion dispenser motor run time function or the mixer motor run time function for a small portion if the unit is equipped with a mixer.

B28:T identifies the left bin large portion dispenser motor run time function.

B33:T identifies the left bin small portion dispenser motor run time function.

7. Scroll through the six settings and stop on the label for the function whose run time must be changed. Press the "OK" button.
8. The cursor (>) will now move to the first (left most) digit of the time value. This digit position can be changed by pressing the up or down arrow keys. When this digit displays the desired value, move the cursor to the right by pressing the right arrow key. Use the same procedure to change this and any other digit positions.

When the parameters (time values) are set as desired, press the "OK" button.

9. If another parameter (time value) is to be changed, use the up or down arrow key to select the desired label (B06:T - B33:T) and follow the outlined procedure. If the time values are OK, press the "ESC" button twice to return the processor to the main menu. Use the arrow keys to select "START", then press "OK" to return the processor to the "RUN" condition.

10. To permanently save these settings, push the "LEFT" and "RIGHT" arrow, and the "OK" keys at the same time, then release them. Use the "UP" or "DOWN" arrow keys to select "PC/CARD" and press "OK". Then Use the "UP" or "DOWN" arrow keys to select " " and press "OK".



Setting Up Ingredient Dispense Amounts

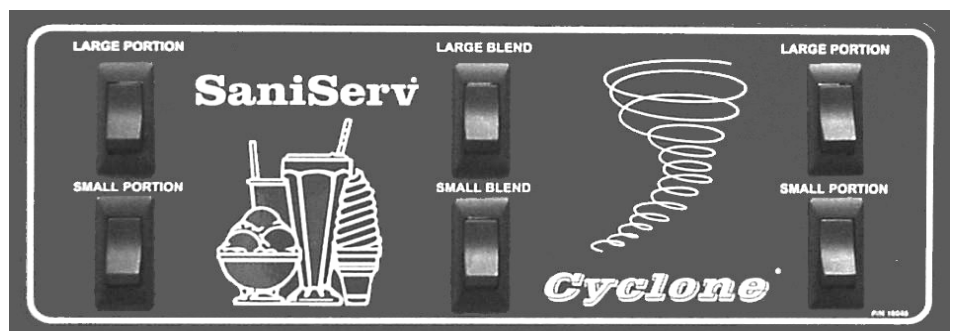
The instructions in the preceding section explain how to set individual times for the dispensing of ingredients. It is very important to understand that different ingredients will require different dispense times to dispense the same volume or weight. The dispense time will depend upon the size and shape of the ingredient pieces as well as their tendency to flow. **If the unit will dispense product to be consumed, perform the Sanitizing section steps before proceeding.**

1. For each ingredient you must determine how much you wish to add to a small portion serving and how much you wish to add to a large portion serving.
2. Carefully weigh a small portion and a large portion of the first ingredient.
3. Fill an ingredient bin with the first ingredient and label the bin so the bin is always returned to the same location in your machine.
4. Place the bin in the machine. Use the instructions in the Logo Microprocessor Set Up section to select the proper microprocessor input (Fig. 6). Set the dispense time to 30 seconds which should exceed any dispense time you will need to set.
5. Place a collection cup under the spout extension. Press and release the small portion switch and time how long it takes to dispense the approximate quantity of ingredient you have selected (Fig. 7).
6. When you know approximately how long it takes to dispense the desired amount, return to the Logo Microprocessor Set Up for that bin and portion size. Enter the number of seconds you timed.
7. Place the empty collection cup under the spout extension, press and release the small portion switch, and weigh the amount of dispensed ingredient.
8. Compare the weight of the dispensed amount to the target amount you weighed in step 2.
9. Return to the Logo Microprocessor Set Up to adjust the number of seconds the dispense motor runs if the weights are not the same.
10. Repeat these instructions for a large portion of the first ingredient.
11. Repeat the above steps for each ingredient your machine will dispense.

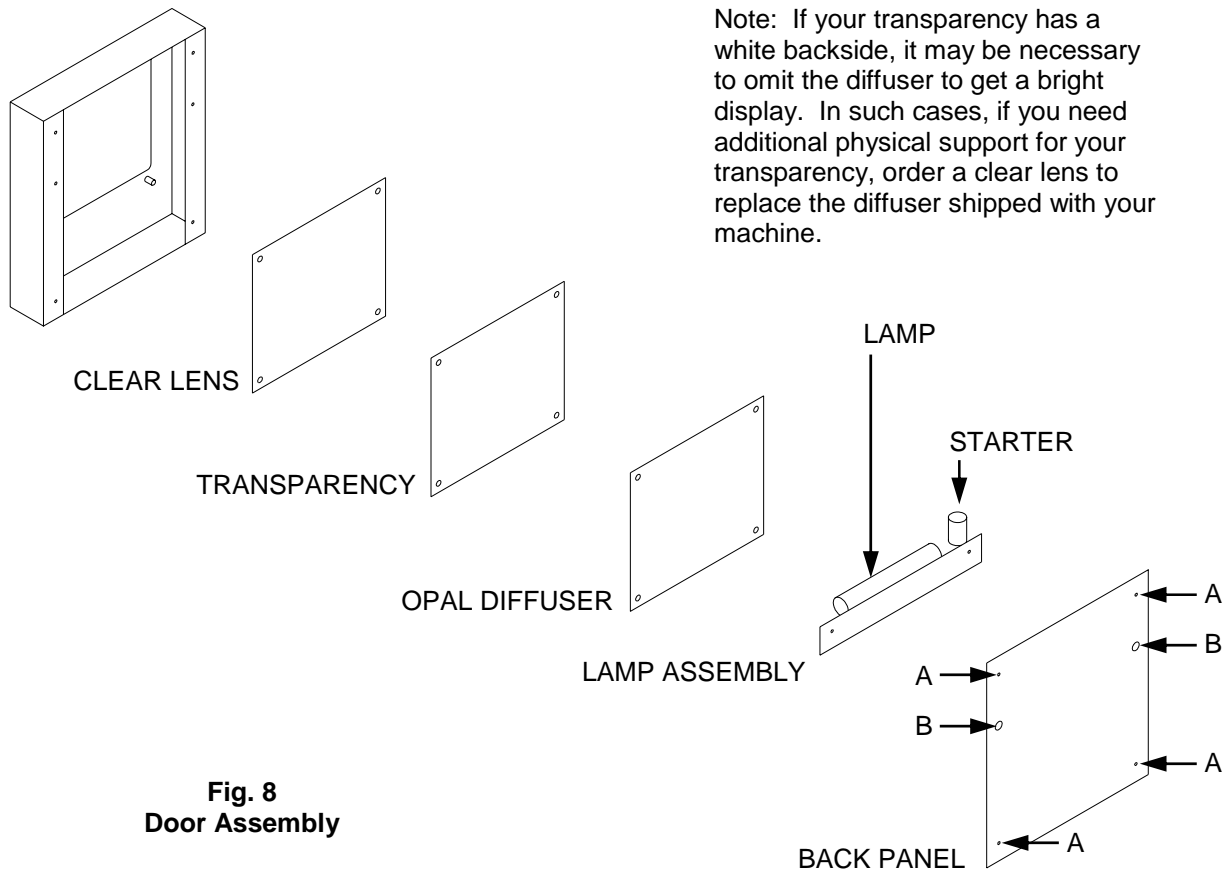
Setting Up Mixer Run Times

1. If your machine is equipped with a mixer, you must determine for each portion (small or large) how long you wish to run the mixer motor to achieve the desired blend.
2. Start with the small portion mixing function. Use the instructions in the Logo Microprocessor Set Up section to select the proper microprocessor input. Set the dispense time to 30 seconds which should exceed any mixing time you will need to set.
3. Dispense your standard size small portion of soft serve product into a cup. Select the ingredient you would consider to be the most difficult to mix. Dispense the standard small portion of ingredient determined in the preceding section into the cup.
4. Press and release the small portion mixing switch and time how long it takes to blend the ingredients into the soft serve product.
5. Repeat as necessary until you are satisfied that you have established the correct mixing time.
6. When you know approximately how long it takes to mix the small portion serving to the desired consistency, return to the Logo Microprocessor Set Up for that location and portion size. Enter the number of seconds you timed.
7. Repeat the entire set up procedure for the large portion mixing cycle.

Fig. 7
Control Panel



Mounting the Display Transparency



Note: If your transparency has a white backside, it may be necessary to omit the diffuser to get a bright display. In such cases, if you need additional physical support for your transparency, order a clear lens to replace the diffuser shipped with your machine.

Fig. 8
Door Assembly

1. Turn off the power switch located on the side of your machine or unplug the unit from its power source.

REMOVAL OF THE BACK PANEL FROM THE DOOR



WARNING

EXPOSES LIVE ELECTRICAL PARTS

2. Open the lighted door, locate and remove the four screws labeled "A" (Fig. 8).
3. Carefully remove the back panel of the door and allow it to hang out of the way by the wiring which passes through a strain relief.
4. Remove the two screws labeled "B" and allow the light bulb bracket to hang out of the way.
5. Remove the nuts and washers from the four weld studs and remove the lens and diffuser from the door assembly.

6. If your point of purchase display transparency does not have clearance holes for the weld studs, use the lens or the diffuser as a template to mark the required hole locations and punch or carefully cut the mounting holes in your transparency.



CAUTION

BE CERTAIN THAT THE MOUNTING HOLES YOU PUNCH ARE NOT SO LARGE THAT THEY CAN BE SEEN FROM THE FRONT SIDE OF THE DOOR

7. Sandwich your transparency between the lens and the diffuser and position the assembly over the weld studs on the inside back of the door.
8. Reverse steps 2 through 5 to reassemble your unit.

Note: Follow steps 1 through 4 to change the fluorescent bulb and starter as required. Reverse the steps to reassemble.

Cleaning

CONSULT YOUR LOCAL HEALTH AGENCY FOR MIXER CLEANING AND SANITIZING REQUIREMENTS.

This unit does not come pre-sanitized from the factory. Before serving product, the product dispensing bins and mixer - if your machine is equipped with a mixer - must be cleaned and sanitized. Please be aware that these instructions are general guidelines. Cleaning and sanitizing procedures must conform to local health agency requirements.

1. Make certain the Control Switch (Fig. 3) is in the "0" or "OFF" position to avoid accidental motor starting.
2. Prepare a warm soapy solution of anti-bacterial dishwashing detergent. Wipe down all surfaces subject to splashing including all external surfaces. Minimize water contact on the control switch.
3. If your machine has a mixer, wipe the mixer shaft and agitator blade (Fig. 9) with the warm detergent solution.
4. Using a cloth dampened with clean warm water, remove detergent residue from all washed surfaces.
5. Position a large cup filled with the anti-bacterial soap solution under the mixer immersing the agitator blade and most of the mixer shaft.
6. Turn on the power switch (Fig. 3) to the unit. Depress and release the "Small Blend" switch (Fig. 7). When the blade stops rotating, use the small brush provided with the machine to thoroughly clean the agitator blade. Repeat as necessary until the blade and shaft are clean.
7. Thoroughly rinse with clean water and air dry.
8. Remove the ingredient bins (Fig. 10) from the machine and place the bins, bin lids, 90 degree elbow spouts, and spout extension into a dishwasher to be run with hot water and commercial grade detergent.
9. If a dishwasher is not available, prepare a warm anti-bacterial detergent solution. Immerse the bins and thoroughly clean all interior surfaces.
10. Thoroughly rinse the bins, bin lids, 90 degree spouts, and spout extensions with hot water and air dry.
11. Proceed to the Sanitizing section of this manual.



TO PREVENT ELECTRICAL SHOCK OR DAMAGE TO THE MACHINE, MINIMIZE THE AMOUNT OF WATER AROUND ALL ELECTRICAL COMPONENTS

3. If your machine has a mixer, wipe the mixer shaft and agitator blade (Fig. 9) with the warm detergent solution.
4. Using a cloth dampened with clean warm water, remove detergent residue from all washed surfaces.
5. Position a large cup filled with the anti-bacterial soap solution under the mixer immersing the agitator blade and most of the mixer shaft.

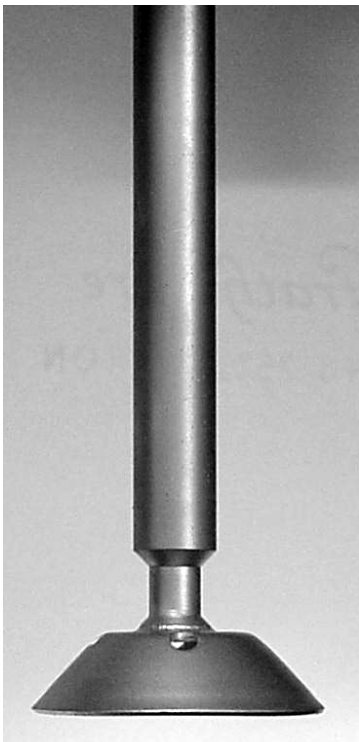


Fig. 9
Mixer Shaft and
Agitator Blade

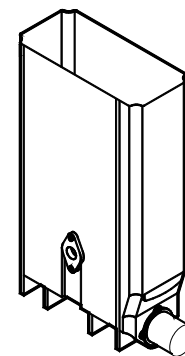
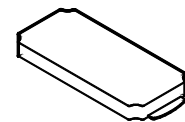
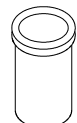


Fig. 10
Ingredient Bin
Food Zone Parts



Sanitizing

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

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

1. First, wash hands with a suitable anti-bacterial soap.
2. Prepare a sanitizing solution equivalent to 200 ppm chlorine residual or whatever is required by your local health authority.

PROTECT EYES AND SKIN FROM DIRECT



CAUTION

CONTACT WITH SANITIZING SOLUTION

3. Using a clean, sanitary cloth, wipe the solution onto all splash surfaces of your machine. Air dry.
4. If your machine is equipped with a mixer, position a cup of sanitizing solution immersing the agitator blade and shaft (Fig. 11) for five minutes or whatever is required by your local health authority for sanitizer contact time with food zone components.



WARNING

DO NOT RINSE WITH WATER

5. Air dry.
6. Immerse the ingredient bins, bin lids, 90 degree elbow spouts, and spout extenders in the sanitizer solution for five minutes or whatever is required by your local health authority for sanitizer contact time with food zone components.
7. Remove the ingredient bins, bin lids, 90 degree elbow spouts, and spout extenders (Fig. 12) from the sanitizer solution and air dry.
8. Assemble the 90 degree elbow spout to each bin in a sanitary manner.

BE CERTAIN THE SANITIZER SOLUTION HAS DRIED



WARNING

BEFORE ADDING INGREDIENTS TO THE BINS

9. Add the desired ingredients to each bin being careful to prevent contamination of the food product and install the bin lid.
10. Install the spout extenders into the machine in a sanitary manner and position the bins in the machine being certain to seat the locator pin on the under side of each bin near the front.

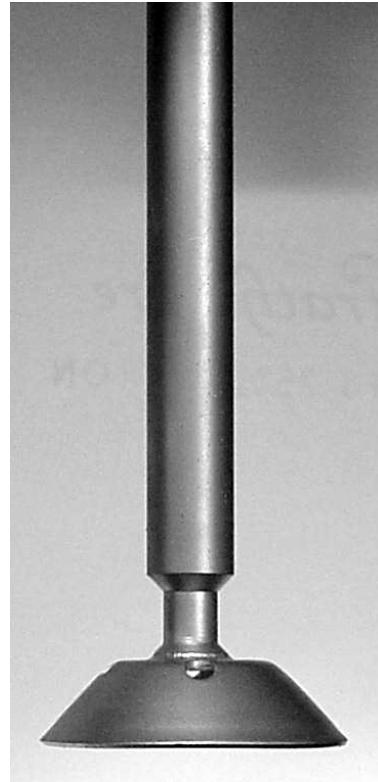


Fig. 11
Mixer Shaft and Agitator Blade

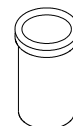
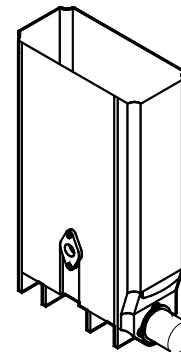
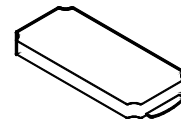


Fig. 12
Ingredient Bin
Food Zone Parts

Machine Assembly & Operation

Always start with a cleaned and sanitized machine as per previous instructions.

1. Be certain the operators have thoroughly washed their hands with a good anti-bacterial hand soap.
2. Instruct the operators to refrain from coughing or sneezing onto the food zone components (Fig. 11 and Fig. 12).
3. Make certain no unsanitized vessels, objects, fingers, or utensils come into contact with the sanitized food zone components.
4. Fill the dry sanitized ingredient bins and install the bins in the machine (Fig. 13). Slide the bin on the deck while lining up the auger with the dispenser motor drive gear. If the locator pin (Fig. 2a) on the bottom (front) of the bin cannot seat in the locator hole, remove the bin and rotate the auger drive slightly. Then, try to install the bin again. Repeat as necessary until the bin seats properly in the machine - **DO NOT FORCE BIN INTO PLACE.**



CAUTION

BE CERTAIN TO PLACE THE SAME BIN IN THE SAME LOCATION EVERY TIME THE SANITIZED BINS ARE FILLED. THE TIME TO DISPENSE THE PRODUCTS VARIES AND EACH INGREDIENT DISPENSER MOTOR RUN TIME HAS BEEN PROGRAMMED INTO THE MICROPROCESSOR. CHECK THE FRONT OF THE MACHINE IF THE LIGHT BOX TRANSPARENCY DISPLAYS WHICH INGREDIENT IS IN EACH POSITION.

5. Turn the control switch to the "I" or "ON" position. **TO PREVENT PERSONNEL INJURY, KEEP HANDS,**



WARNING

HAIR, AND LOOSE FITTING CLOTHING AWAY FROM MOVING PARTS (MIXER BLADE - FIG. 11)

6. Dispense Soft Serve product into your cup and add the desired portion of ingredients.
7. Position the cup under the spout extender of the bin which contains the ingredient you wish to add.
8. If you are serving a large portion, depress and release the large portion switch which is lined up with the spout extender (Fig. 14). If you are serving a small portion, depress and release the small portion switch. The microprocessor will cause the ingredient dispenser motor to run the proper time to dispense the right amount of ingredient you have selected.

9. If your machine is equipped with a mixer, position the cup under the agitator, engage the motor power by depressing and releasing the large portion blend switch if you are serving a large portion, or the small portion blend switch if you are serving a small portion, and blend the contents of the cup to the desired consistency. The blend time is controlled by the microprocessor. If your machine is not equipped with a mixer, be certain to follow the suggested recommendations of your mixer's manufacturer.
10. Lower the cup so the agitator blade is out of the mix, and allow the rotating blade to sling most of the residue to the inside of the cup.
11. Rinse the agitator blade and shaft with clean water after each serving.



CAUTION

ALWAYS MAINTAIN A SANITARY PRACTICE DURING AND BETWEEN SERVINGS

12. At the end of the day, SaniServ recommends that all surfaces be wiped to remove any splashes or spills, and the evening cleaning should be followed by wiping all exposed surfaces with a sanitizing solution which is allowed to air dry.
13. Before starting the next day's operations, begin with the Cleaning section of this manual.

Note: There are no Owner/Operator maintenance procedures other than daily cleaning and sanitizing operations. For service, contact your authorized SaniServ dealer or distributor.

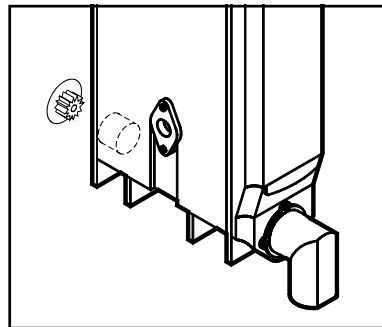


Fig. 13
Mounting the Bins

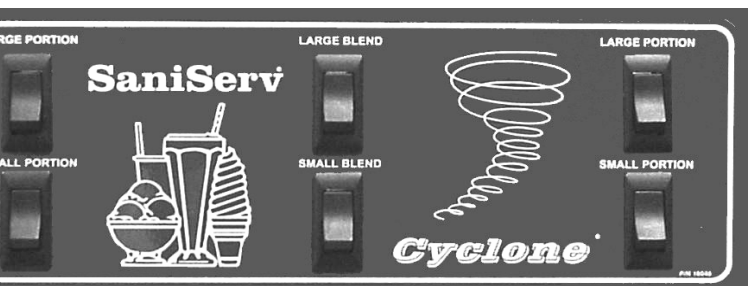


Fig. 14
Control Panel

“Reliability from the team that Serves the Best”

Technical Publications

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Mooreville Indiana

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