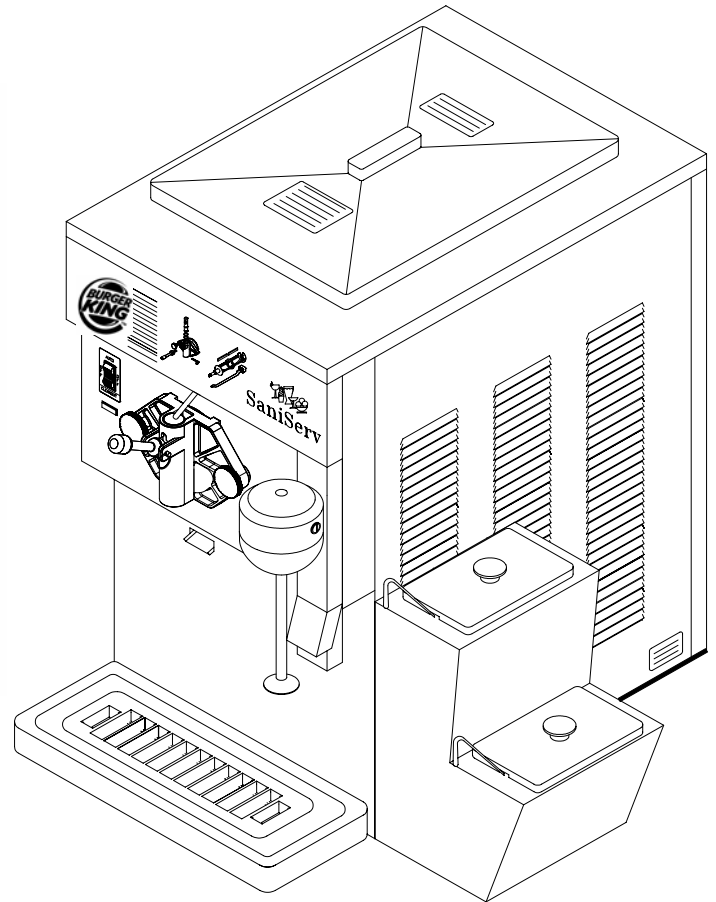


# SaniServ®

*“Reliability from the team that Serves the Best”*



**Model 601 Shake Machine**

**With AccuFreeze**

**Operator's Guide**

# Owner/Operator Information

**Distributor Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Date of Installation:** \_\_\_\_\_

**Model Number:** \_\_\_\_\_ **Serial Number:** \_\_\_\_\_

**Installer/Service Technician:** \_\_\_\_\_

This guide provides a system description of the SaniServ Model 601 Shake Machine. It has been prepared to assist in the training of personnel on the proper operation and maintenance of the machine.

Please read and fully understand the instructions in this guide before attempting to install, operate, or perform routine maintenance on the machine.

## IMPORTANT

**SERVICE:** Always contact your SaniServ dealer or distributor for service questions or service agency referral. Do not call the manufacturing facility. If your SaniServ dealer or distributor cannot satisfy your service requirements, they are 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.

## MODEL 601 SPECIFICATIONS

Number of barrels	1
Barrel Capacity (quarts)	5
Mix Pan Capacity (quarts)	15
Height - leg mounted (in)	32-1/2
Width (in)	17
Depth (in)	24-3/4
Power	208-230/60/1 208-230/60/3

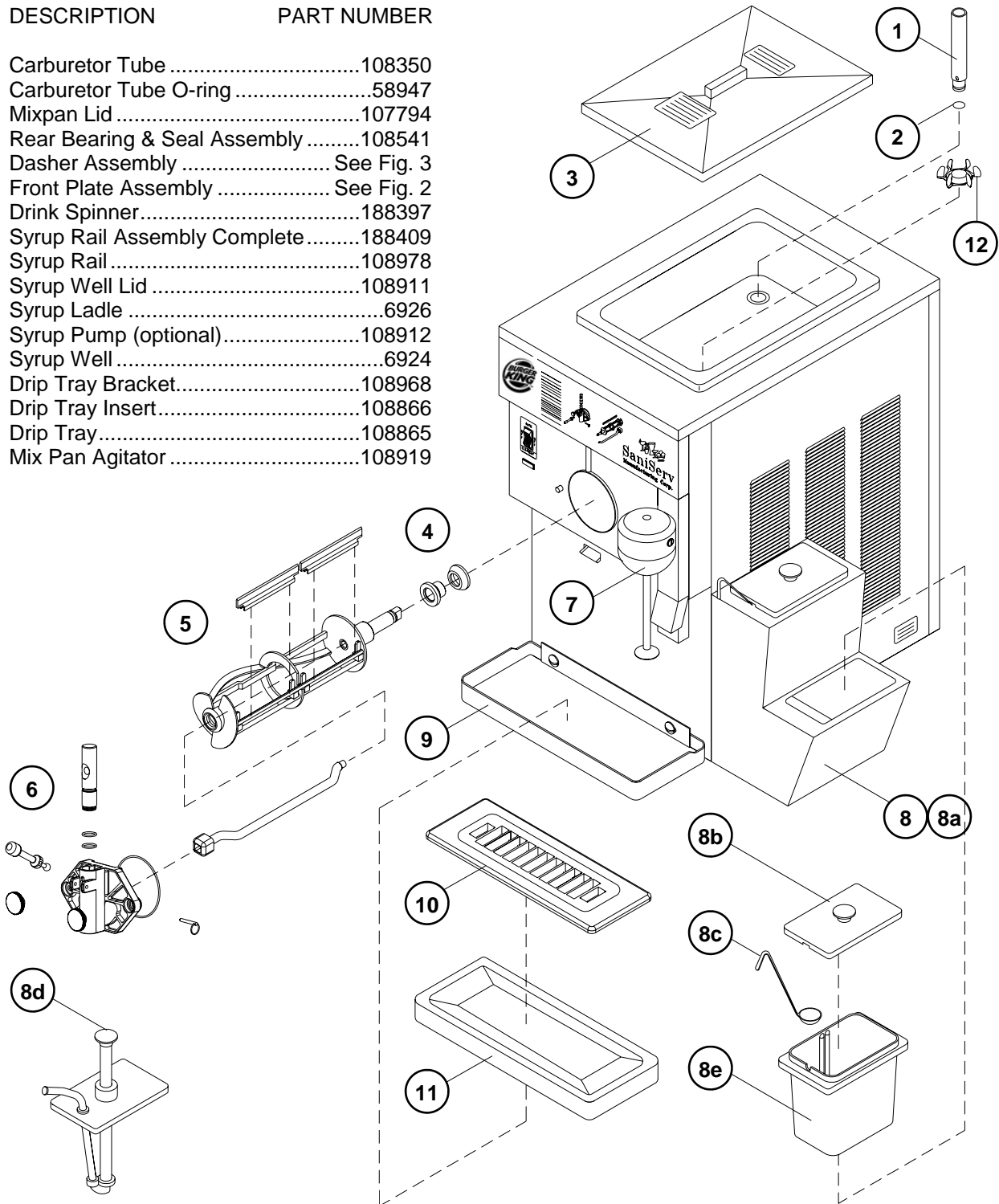
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# Operator Parts

ITEM	DESCRIPTION	PART NUMBER
1	Carburetor Tube .....	108350
2	Carburetor Tube O-ring .....	58947
3	Mixpan Lid .....	107794
4	Rear Bearing & Seal Assembly .....	108541
5	Dasher Assembly .....	See Fig. 3
6	Front Plate Assembly .....	See Fig. 2
7	Drink Spinner .....	188397
8	Syrup Rail Assembly Complete .....	188409
8a	Syrup Rail .....	108978
8b	Syrup Well Lid .....	108911
8c	Syrup Ladle .....	6926
8d	Syrup Pump (optional) .....	108912
8e	Syrup Well .....	6924
9	Drip Tray Bracket .....	108968
10	Drip Tray Insert .....	108866
11	Drip Tray .....	108865
12	Mix Pan Agitator .....	108919

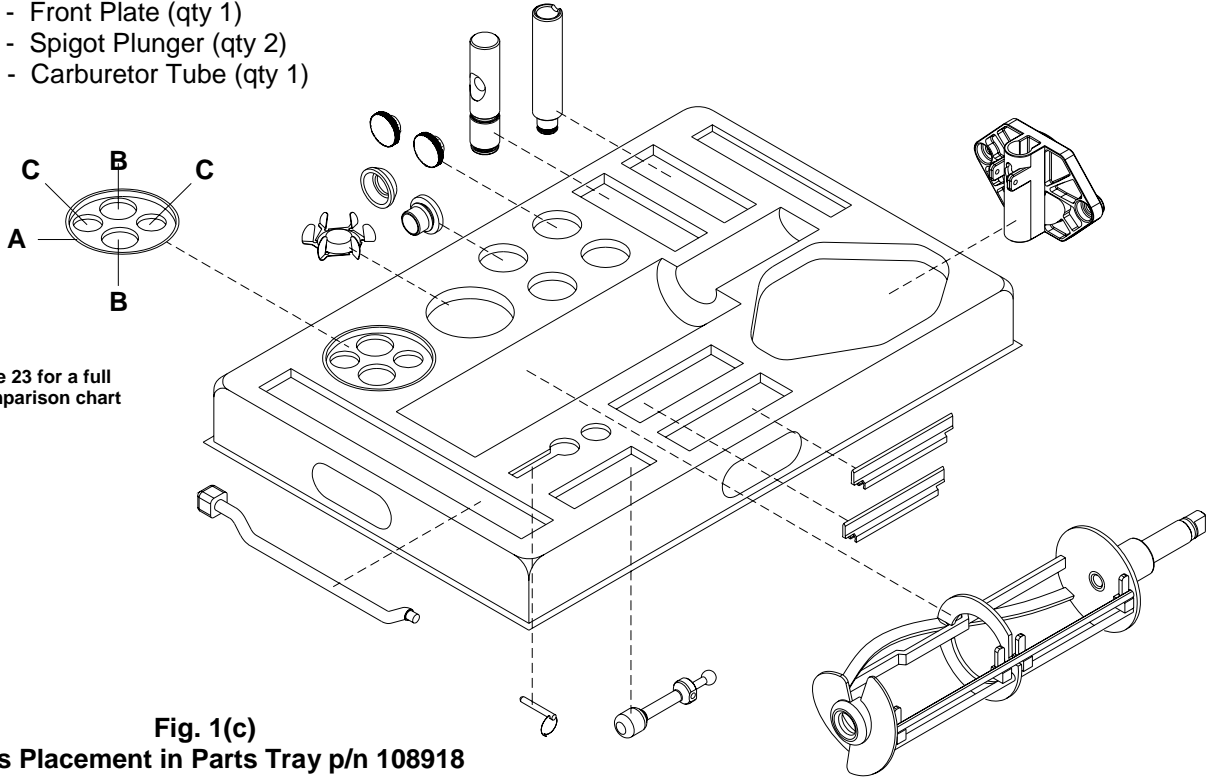


**Fig. 1 (a)**  
**Exploded View**

# Routine Maintenance Aides

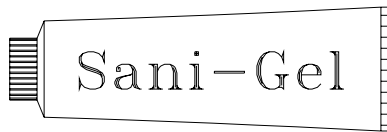
**O-ring Legend:**

- A - Front Plate (qty 1)
- B - Spigot Plunger (qty 2)
- C - Carburetor Tube (qty 1)



Note: See page 23 for a full size o-ring comparison chart

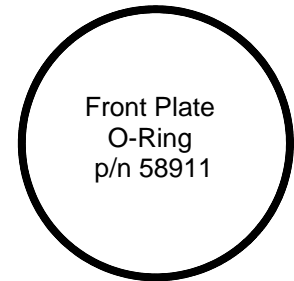
**Fig. 1(c)**  
**Parts Placement in Parts Tray p/n 108918**



Lubricant 4 Oz. Tube p/n 1150



Sanitizer p/n 65634



Front Plate  
O-Ring  
p/n 58911

Carburetor Tube Brush p/n 2264

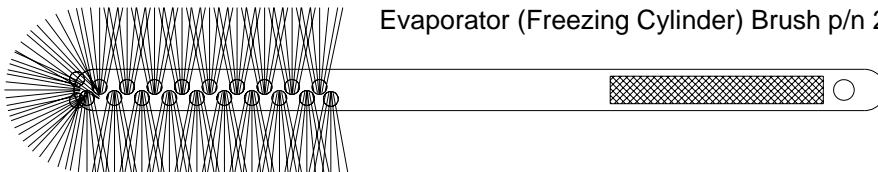


Spigot Plunger  
O-Rings  
p/n 58923



**Note: Items are not drawn actual size**

Evaporator (Freezing Cylinder) Brush p/n 2244

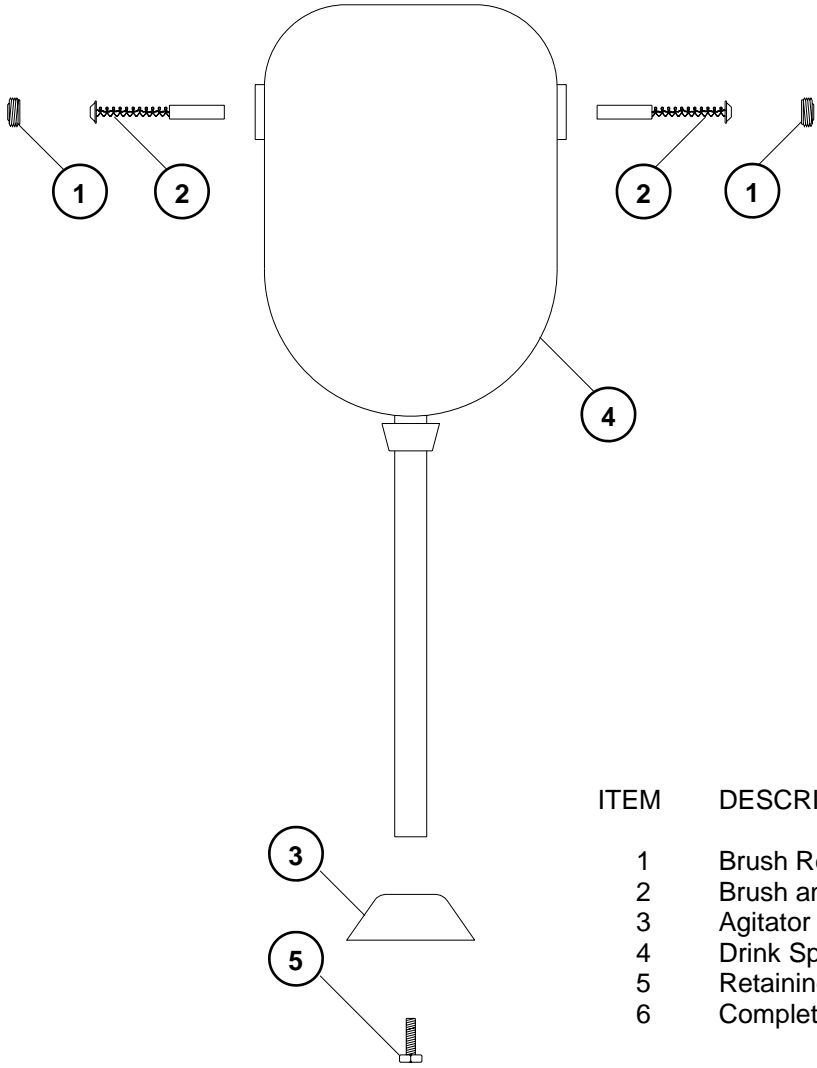


Carb Tube  
O-Rings  
p/n 58947



**Fig. 1(d)**  
**Maintenance Items in Spare Parts Kit**

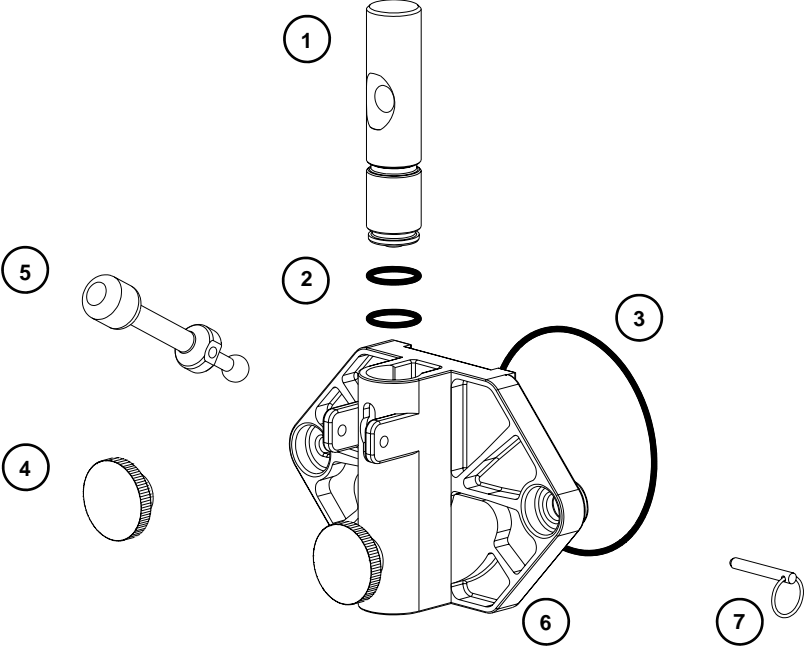
# Drink Spinner Replacement Parts



ITEM	DESCRIPTION	PART NUMBER
1	Brush Retainer Cap .....	65635
2	Brush and Spring (set of 2).....	65629
3	Agitator Blade .....	108841
4	Drink Spinner, 230 Volt.....	70049
5	Retaining Screw.....	60115
6	Complete Assembly.....	188426

**Fig. 1(e)**  
**Service Parts Exploded View**

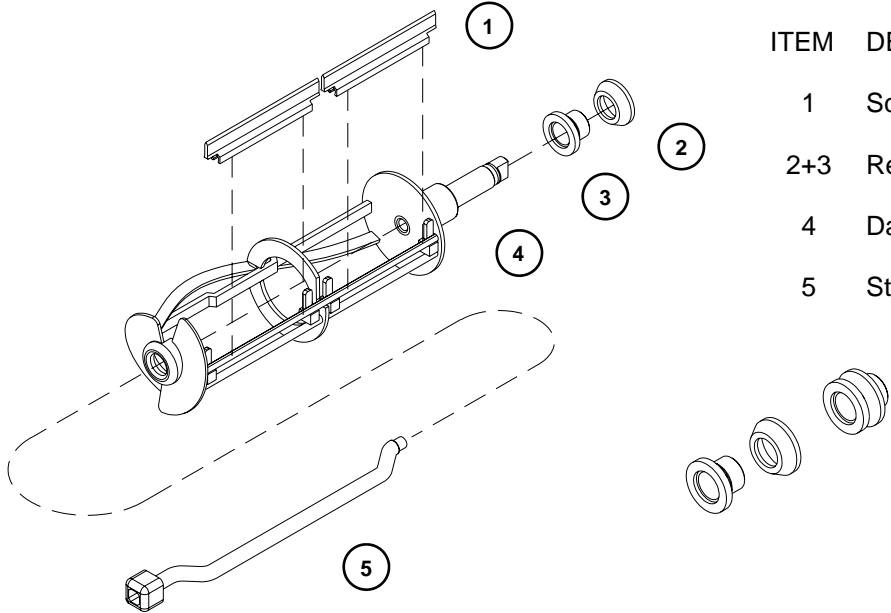
# Face Plate and Dasher Assemblies



The diagram shows an exploded view of the front plate assembly. Component 1 is a vertical spigot plunger. Component 2 consists of two O-rings. Component 3 is a large circular front plate O-ring. Component 4 is a front plate knob. Component 5 is a spigot handle with a knob. Component 6 is the main front plate housing. Component 7 is a fastener pin.

ITEM	PART NUMBER	DESCRIPTION
1	Spigot Plunger.....	105503
2	Spigot Plunger O-rings (2).....	58923
3	Front Plate O-ring.....	58911
4	Front Plate Knob (2).....	64065
5	Spigot Handle.....	65632-01
6	Front Plate.....	65631
7	Faspin.....	64255

**Fig. 2**  
**Front Plate Assembly**



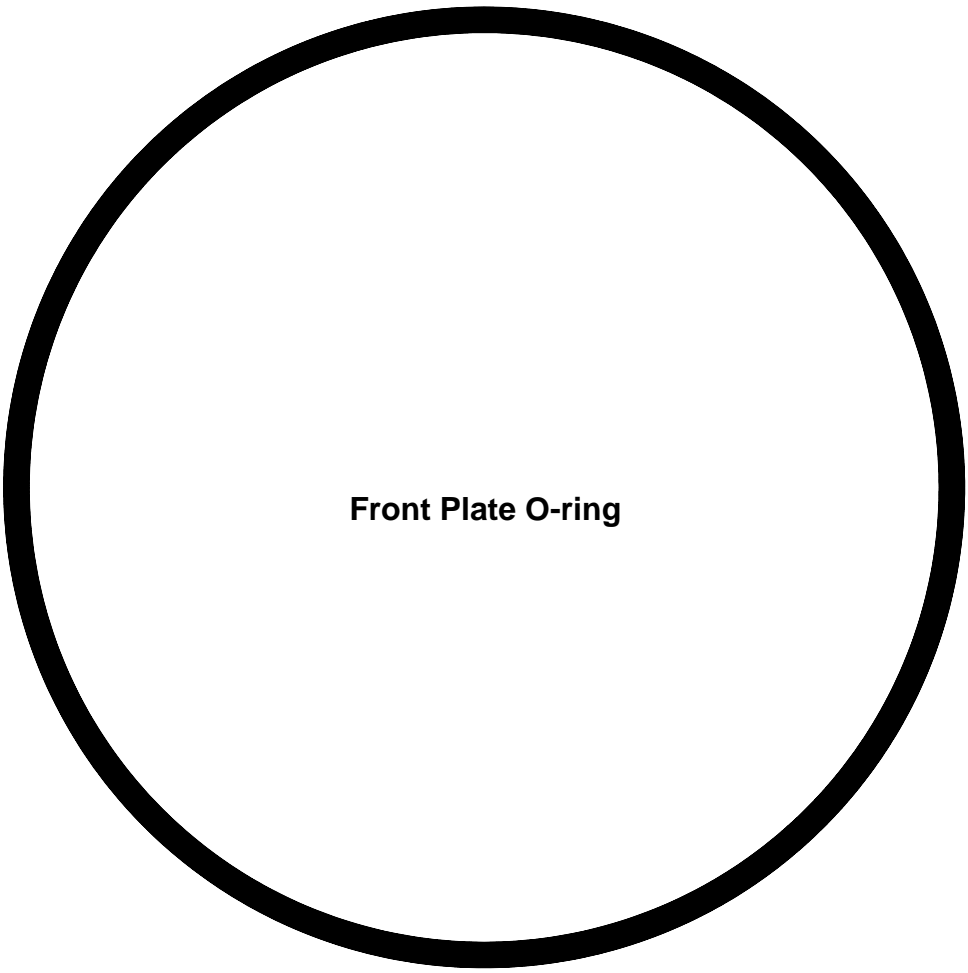
The diagram shows an exploded view of the dasher assembly. Component 1 is a scraper blade. Component 2 is a rear seal assembly consisting of two seals. Component 3 is a part of the rear seal assembly. Component 4 is the dasher. Component 5 is a stator rod.

ITEM	DESCRIPTION	PART NUMBER
1	Scraper Blade (2).....	104984
2+3	Rear Seal Assembly.....	108541
4	Dasher.....	3113-01
5	Stator Rod.....	65633

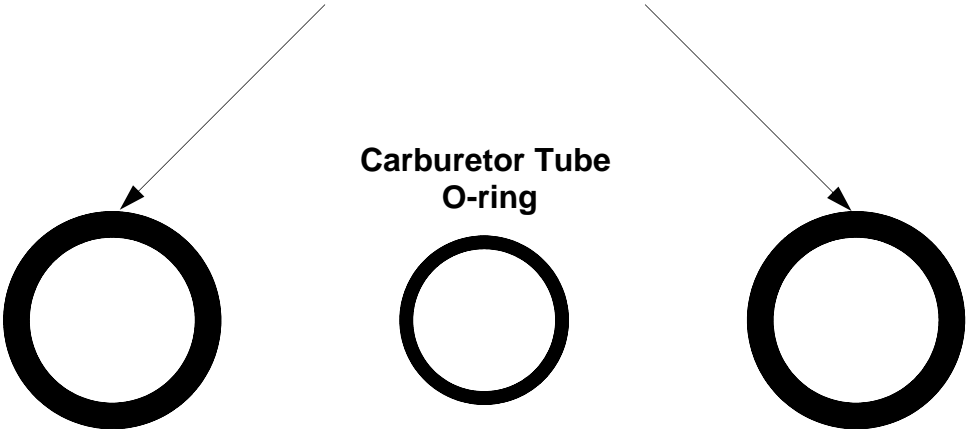
**NOTE: BE CERTAIN TO ASSEMBLE ITEMS 2 AND 3 BEFORE INSTALLING**

**Fig. 3**  
**Dasher Assembly**

**Full Size O-ring Comparison Guide**



**Spigot Plunger O-rings**



**Fig. 2A  
O-ring Guide**

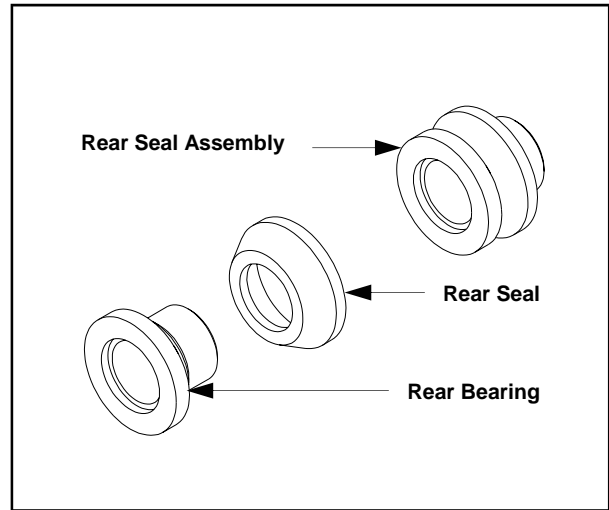
## Irreversible Rear Seal

The rear seal assembly components have been designed to eliminate the possibility of putting the parts together incorrectly or installing the rear seal assembly onto the dasher backwards.

The bearing (hard polymer portion) has a diameter larger than the inside diameter of the mating rear seal (rubber portion) to make it all but impossible to join the two pieces incorrectly.

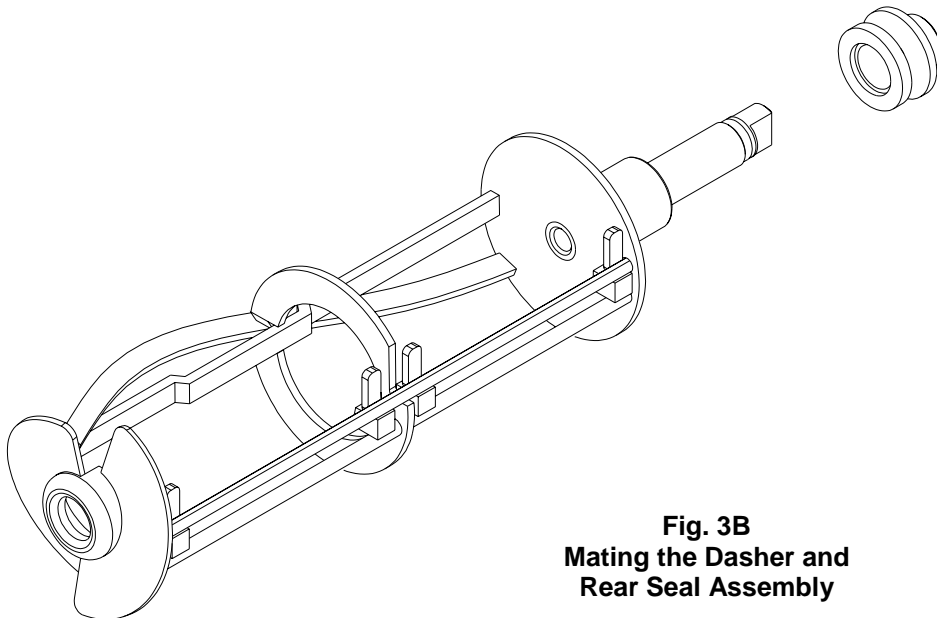
Also, the long hollow barrel on the rear bearing makes it impossible to install the rear seal assembly backwards onto the dasher and still be able to install the face plate onto the machine.

**Note:** To comply with sanitation regulations, the rear seal assembly must be taken apart, and the individual parts must be cleaned separately every time the machine is cleaned.



**Fig. 3A**  
Rear Seal Assembly

## Correct Installation Position



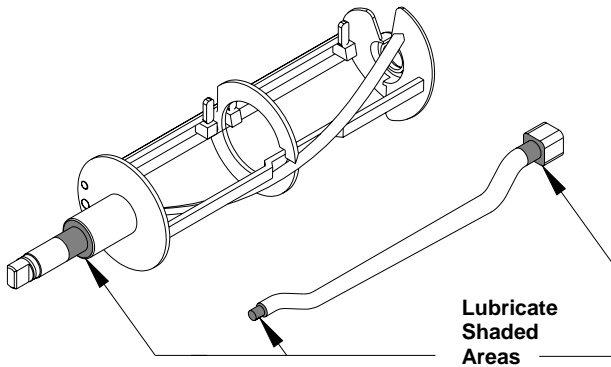
**Fig. 3B**  
Mating the Dasher and  
Rear Seal Assembly

# Assembly & Lubrication

**Note:** Use only food approved lubricants. Haynes Lubri-Film (SaniServ part number 1150) is recommended and is available from your parts supplier. **Lubrication must be performed daily.**

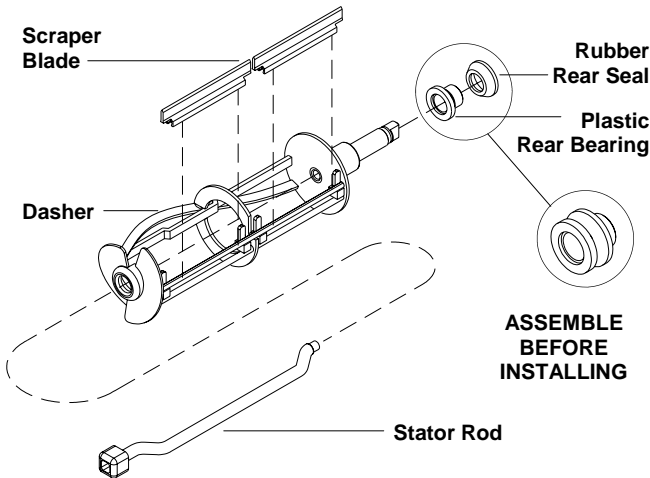
1. Assemble and lubricate the dasher assembly in the following manner:

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 rear seal assembly contacts the shaft (Fig. 4). This is easily performed by running a 1/4 inch bead of lubricant around the shoulder of the dasher.



**Fig. 4**  
**Stator Rod and Dasher Lubrication**

b. Lubricate the two areas of the stator rod (Fig. 4) and slide the stator rod into the dasher (Fig. 5). Make certain that the end of the stator rod is inserted into the hole at the rear of the dasher.



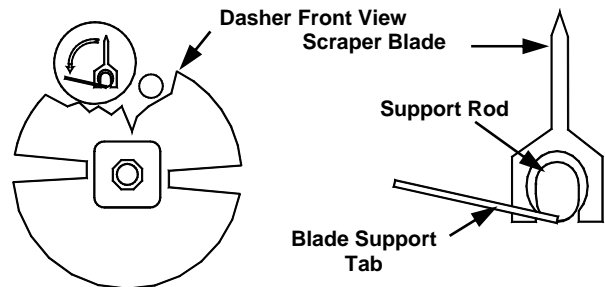
**Fig. 5**  
**Dasher Assembly**

c. Install the rear seal assembly so that the rubber portion of the rear seal assembly is facing the rear wall of the barrel and the plastic rear bearing is resting against the dasher. (Fig. 5).

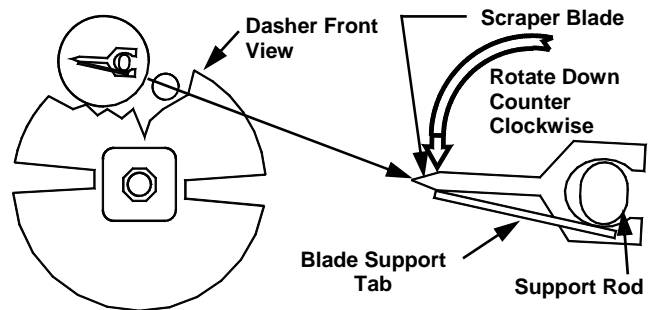
## ⚠ WARNING

**DO NOT LUBRICATE THE RUBBER PORTION OF THE REAR SEAL ASSEMBLY**

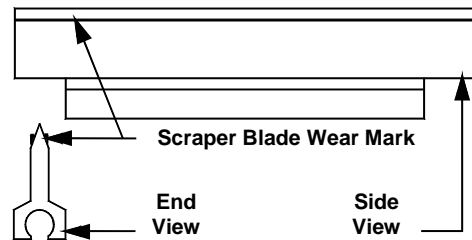
d. Install the scraper blades on the dasher assembly by holding the blades perpendicular to the tabs - Fig. 6 (a) - and then snapping them over the flat area of the support rod. Then rotate the blades downward in a counterclockwise direction as viewed from the front of the dasher - Fig. 6 (b). **Note:** Reverse the blades each cleaning to maintain sharpness. In addition, the blades are equipped with a wear mark - Fig. 6 (c). When the blades are worn to this mark, they must be replaced with SaniServ part number 104984.



**Fig. 6 (a)**  
**Scraper Blade Installation**



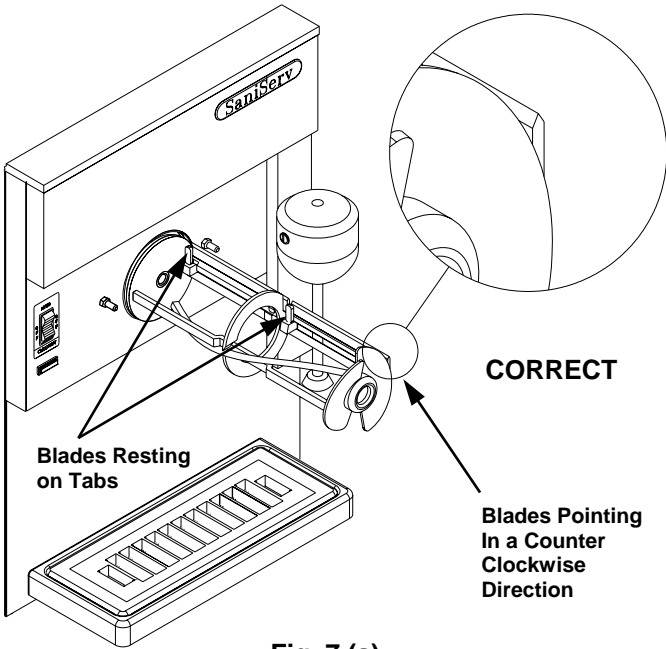
**Fig. 6 (b)**  
**Scraper Blade Installation**



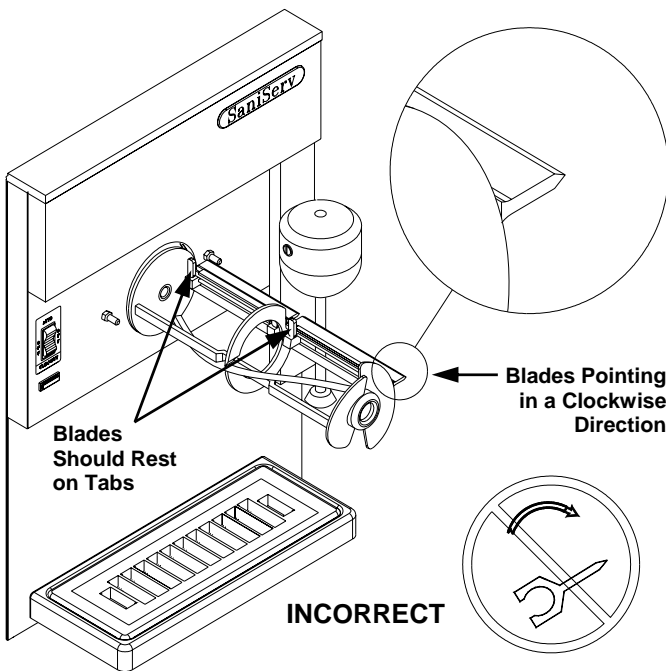
**Fig. 6 (c)**  
**Scraper Blade Wear Mark**

# Assembly & Lubrication

e. With the "Auto/Cleanout" switch set to the "OFF" position, insert the dasher assembly into the freezing cylinder as far as possible - Fig. 7 (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. 7 (b).



**Fig. 7 (a)  
Dasher Installation**



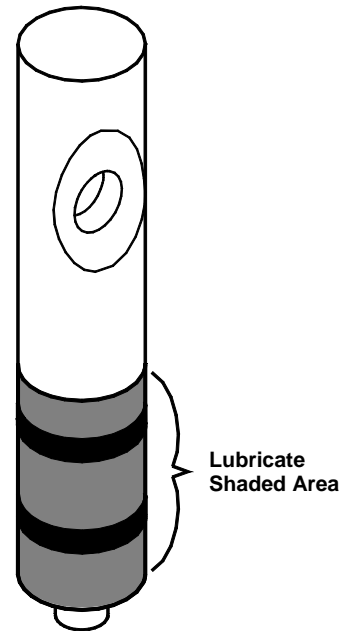
**Fig. 7 (b)  
Dasher Installation**

**Note:** The stator rod has not been displayed in Fig. 7 (a) and Fig.7 (b) for clarity only. Stator rods **MUST** be installed for proper machine operation.

f. 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's diameter when viewed from the front of 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 making certain that they are not twisted. Smooth the lubricant into the grooves and over the sides of the plunger assembly (Fig. 8).

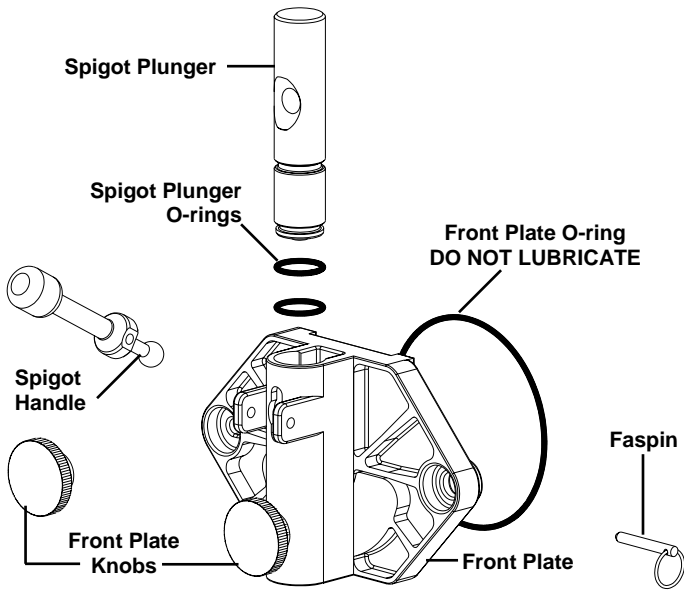


**Fig. 8  
Spigot Plunger Lubrication**

# Assembly & Lubrication

b. Slide the lubricated spigot plunger into the front plate (Fig. 9) making certain that the spigot handle slot is aligned to the front.

e. Secure the front plate assembly to the front plate mounting studs with the two plastic knobs. Simultaneously, turn both knobs in a clockwise direction. 



**Fig. 9**  
**Face Plate Assembly**

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**

 **CAUTION**

 **CAUTION**

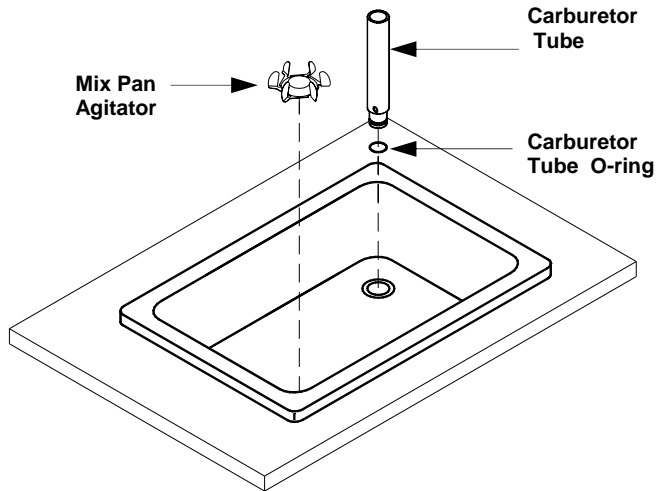
Tighten the knobs evenly. **DO NOT** tighten one knob all the way down and then the other. Doing so may result in front plate breakage. Only moderate force is required. Do not overtighten.

3. Set the spigot plunger to the closed position.

4. Place a small amount of **Sanitary Lubricant** such as SaniGel (p/n 1150) on the bottom of the mix pan agitator and place the lubricated mix pan agitator in the right front corner of the mix pan as you face the machine. Position the agitator until you feel the magnets of the agitator engage the magnets of the drive system beneath the mix pan - see Fig. 10.

 **CAUTION**

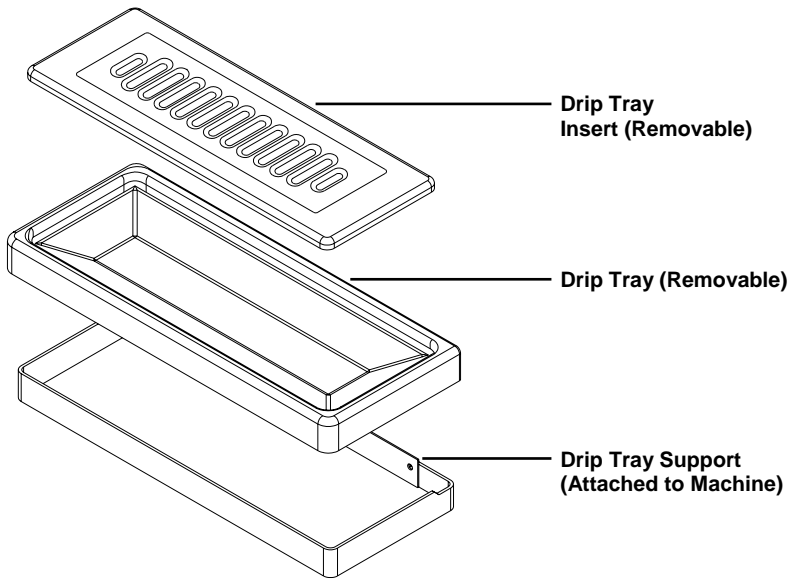
Keep lubricant away from the "MIX OUT" sensor located in the bottom of the mix pan.



**Fig. 10**  
**Mix Pan Assembly and Components**

# Assembly & Lubrication

5. Install the drip tray and drip tray insert (Fig. 11) into the drip tray support mounted to the machine.



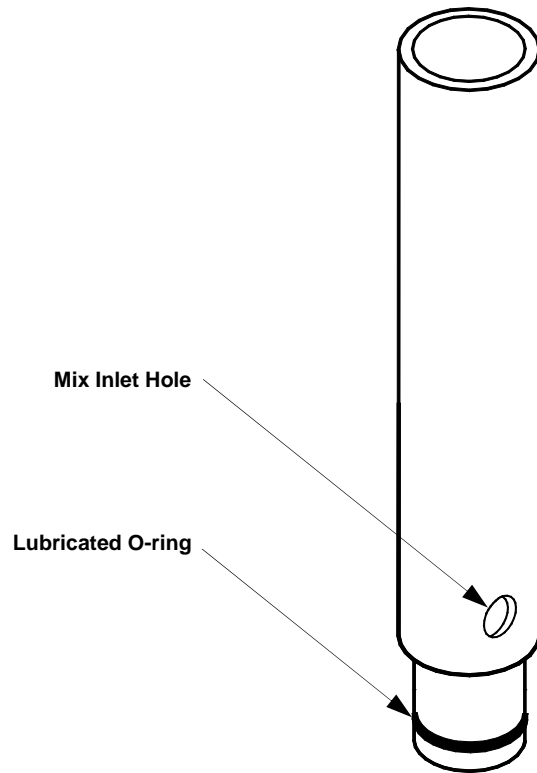
**Fig. 11**  
**Drip Tray Assembly**

6. Install the o-ring onto the Carburetor Tube (Fig. 12). Apply lubricant sparingly over the o-ring and place the assembly in the bottom of the mix pan for sanitizing.

## IMPORTANT

KEEP LUBRICANT OUT OF MIX INLET HOLE

7. Proceed directly to the "Sanitizing" section of this manual.



**Fig. 12**  
**Carburetor Tube Assembly**

# Sanitizing

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

**Note: Sanitize immediately before usage, not several hours before or the previous evening. SaniServ recommends that this equipment be sanitized daily.**

## CONSULT YOUR LOCAL HEALTH AUTHORITY FOR REQUIRED SANITIZING FREQUENCY AND PROCEDURES

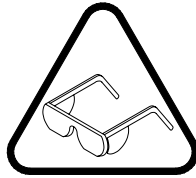
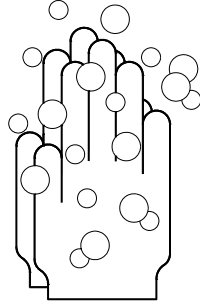
1. First and always, wash your hands with a suitable antibacterial soap.

2. Prepare approximately 2-3 gallons of sanitizing solution equivalent to 200 parts per million chlorine residual or what is required by your local health agency.

3. Wearing eye protection, carefully pour the sanitizing 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, over the mix out sensor in the bottom of the mix pan, and the under side of the mix pan lid.

5. Set the control switch **ONLY** to the "CLEANOUT" position and let the machine agitate for approximately three to five minutes.



**CAUTION**

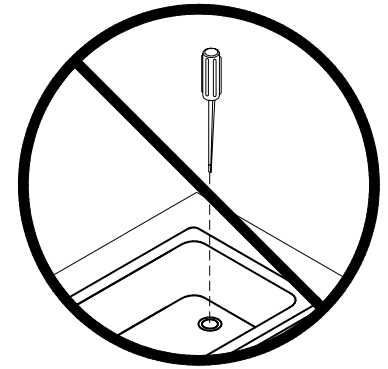
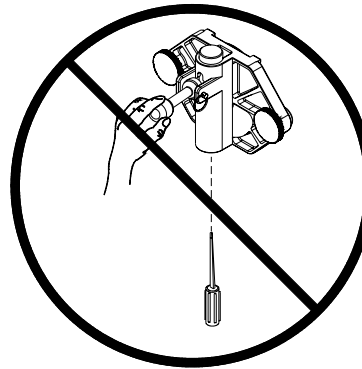
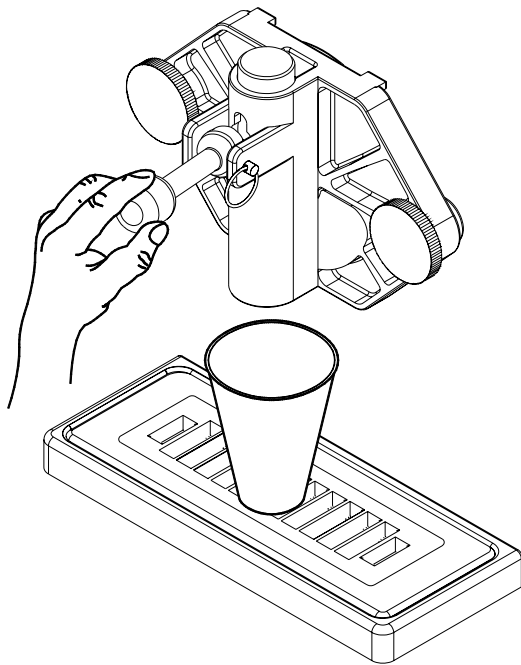
**DO NOT** set the control switch to the "AUTO" position. Doing so would freeze the sanitizing solution and may result in significant damage to the machine.



**WARNING**

**DO NOT INSERT ANY TOOLS OR OBJECTS INTO THE MIX INLET HOLE OR INTO 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**



**WARNING**

**DO NOT ALLOW SANITIZING SOLUTION TO REMAIN IN THE MACHINE FOR SEVERAL HOURS. DOING SO COULD DAMAGE MACHINE PARTS.**

**Fig. 13**  
**Dispensing Product**

## Operation

Always start with a cleaned and sanitized dispenser as per previous instructions. Use only fresh mix when charging the units. Following these instructions is critical to the maximum operating efficiency of the machine.

1. Remove the carburetor tube from the bottom of the mix pan and set aside in a sanitary location.
2. Place a 16 oz. Cup under the spigot and open the spigot handle. Pour approximately one quart of fresh product mix into the mix pan. (This will chase the sanitizing solution from the mix pan and freezing cylinder.) Close the spigot handle when the sanitizer is purged from the system. (Fig. 14).
3. Once the sanitizer solution has been purged from the machine, fill the mix pan full of product mix. (carburetor tube is not installed). Bubbling is normal.

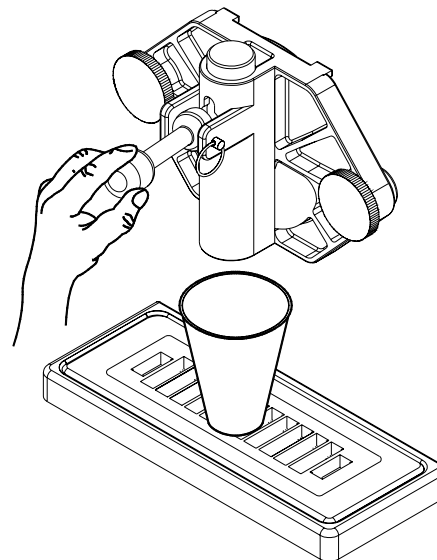
**NOTE: DO NOT POUR SHAKE PRODUCT MIX DIRECTLY ONTO THE MIX PAN AGITATOR WHEN YOU FILL THE MACHINE.**



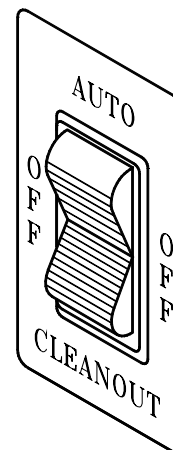
### CAUTION

**Prior to proceeding, make sure that the carburetor tube holes are clean and free of old product debris or lubricant. A blocked carburetor tube will cause incorrect product consistency and/or damage the machine if product should freeze too thick.**

4. Once mix pan is at least one-half full, and bubbling has ceased, install the carburetor tube into the hole in the mix pan with a gentle twisting motion.
5. Move the control switch to the “**AUTO**” position and the unit will start in 3-5 seconds.
6. Allow the compressor to cycle 3-4 times 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 after four full cycles, refer to the Consistency Control Section of this manual. Initial pull-down time is 10-15 minutes, but may vary due to product mix and ambient conditions.
7. Replace the mix pan lid and always operate the machine with the lid on the mix pan reservoir.



**Fig. 14**  
**Dispensing Product**



**Fig. 15**  
**Control Switch**

### IMPORTANT

**There must be product in the mix pan for machine to start.**

**NOTE: WHEN REFILLING THE MIX PAN DURING DAILY OPERATION, DO NOT POUR SHAKE OR SOFT SERVE MIX DIRECTLY ONTO THE MIX PAN AGITATOR.**

If the agitator stops turning during machine operation,

- a. turn off the machine
- b. reposition the agitator with a sanitized utensil - see sanitizing instructions for sanitizing procedure
- c. follow the instructions for starting the machine.

# Disassembly & Cleaning

## CONSULT YOUR LOCAL HEALTH AGENCY FOR CLEANING AND SANITIZING REQUIREMENTS

This unit does not come pre-sanitized from the factory. Before serving any product, the dispenser must be disassembled, cleaned, lubricated, reassembled, and sanitized. These instructions are general guidelines **ONLY**. Cleaning and sanitizing procedures must conform to your local health agency requirements.

**SaniServ recommends that this equipment be cleaned and sanitized DAILY.**

### Emptying Machine

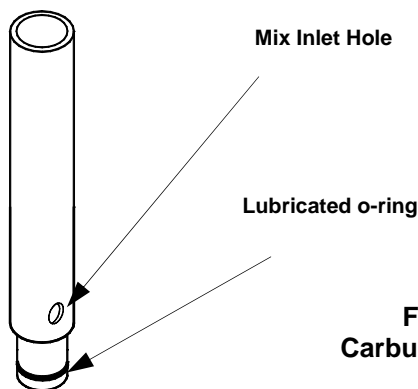
Prior to the disassembly and cleaning of parts, the machine must be emptied of product. Use the following procedures (Steps 1 and 2). If this is the first time operation, disregard steps 1 and 2.



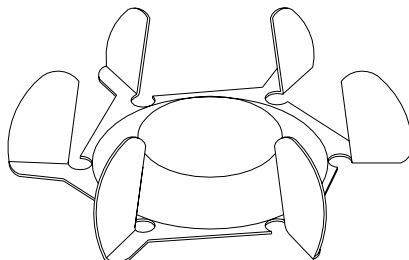
#### WARNING

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

1. Remove the carburetor tube (Fig. 16) from the mix inlet hole and lay it in the bottom of the mix pan.
2. Set the control switch to the "**CLEANOUT**" position and dispense all product from the freezing cylinder by pulling downward on the spigot handle (Fig. 17).
3. Set the control switch (Fig. 15) to the "**OFF**" (center) position. Close the spigot handle before proceeding to disassembly and cleaning.



**Fig. 16**  
**Carburetor Tube**



1. Fill the machine with cold water and set the control switch to the "**CLEANOUT**" position. **DO NOT** use hot water. Doing so could damage the machine. Let the machine agitate briefly and then 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 make certain that all mix 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.



#### CAUTION

**DO NOT USE HOT WATER  
DOING SO MAY DAMAGE THE MACHINE**

3. Fill the mix pan with the cleaning solution. Make certain that the machine is "**OFF**". Wearing eye protection, 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.



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.

5. Remove the mix pan lid, mix pan agitator (Fig. 17), drip tray and drip tray insert.

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.

**Fig. 17**  
**Mix Pan Agitator**

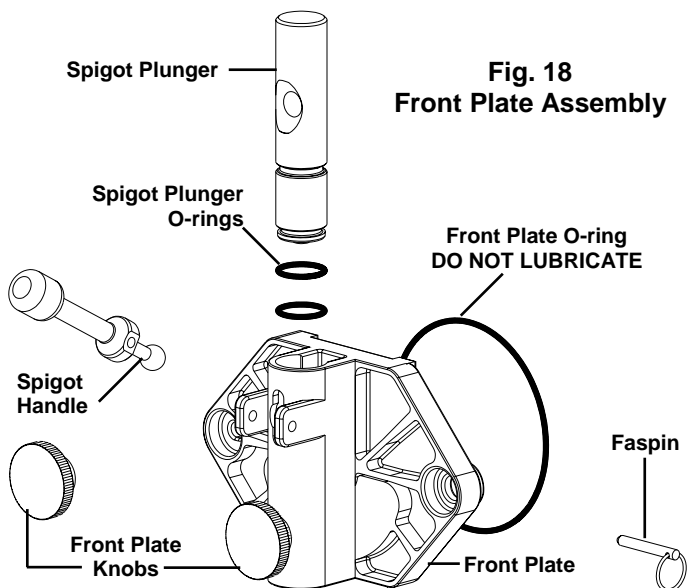
# Disassembly & Cleaning

## CAUTION

**USE OF ANY TOOLS OR SHARP OBJECTS TO REMOVE ANY O-RINGS FROM THIS MACHINE WILL RESULT IN DAMAGE TO THE O-RINGS.**

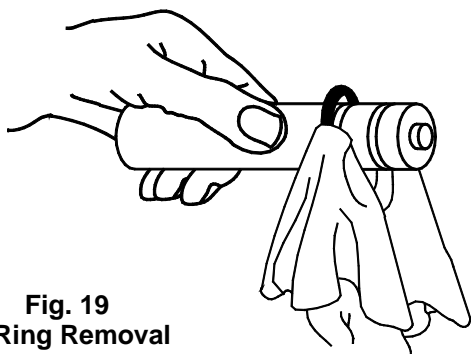
5. Remove the front plate by turning the black plastic knobs in a counterclockwise direction (Fig. 18). Disassemble the front plate in the following manner:

- 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 (Fig. 19). When a loop is formed, grasp the o-ring with your other hand and roll it out of its groove and off of the spigot plunger.



**Fig. 18**  
**Front Plate Assembly**

**Fig. 19**  
**O-Ring Removal**

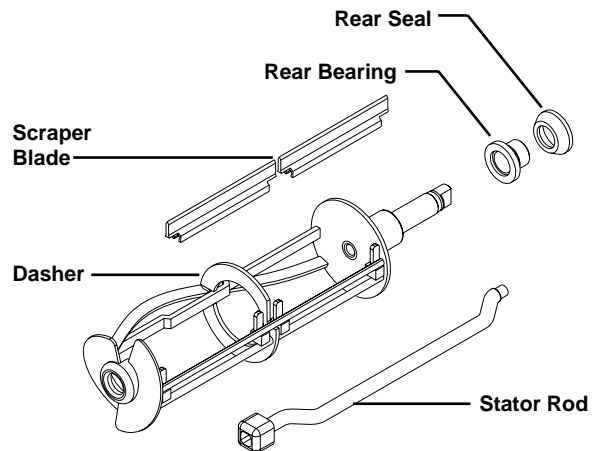


6. Remove the dasher assembly (Fig. 20) being careful not to damage the scraper blades, then disassemble in the following manner:

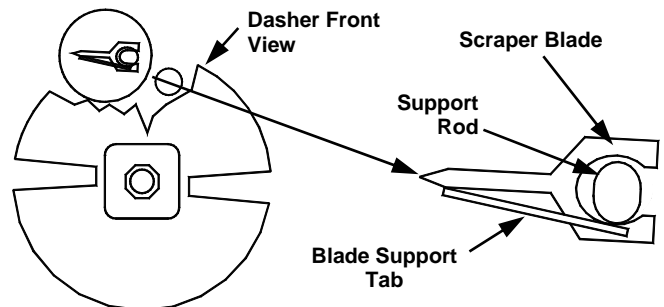
- Remove and disassemble the rear seal - see pg 22.
- Remove the stator rod from the dasher.
- Remove the scraper blades from the dasher - Fig. 21(a) - by first rotating the blades upward - Fig. 21(b) - and then unsnapping one end from the support rod.

### SCRAPER BLADES MUST BE REMOVED FOR CLEANING

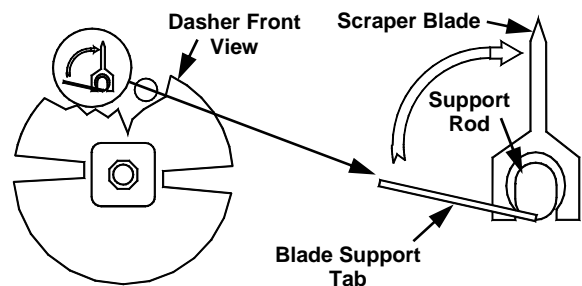
7. Remove the carb tube and the carb tube o-ring. Clean inside the tube with the brush supplied.



**Fig. 20**  
**Dasher Assembly**



**Fig. 21 (a)**  
**Scraper Blade Removal**



**Fig. 21 (b)**  
**Scraper Blade Removal**

# Disassembly & Cleaning

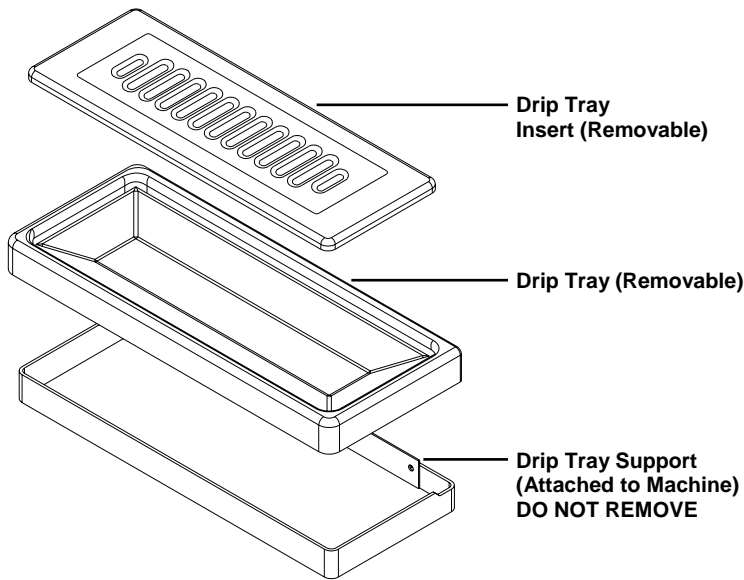
8. Remove the mix pan lid - See Exploded View Fig. 1(a), drip tray and drip tray insert (Fig. 22).

**CAUTION**

**DO NOT CLEAN ANY PARTS IN A DISHWASHER**

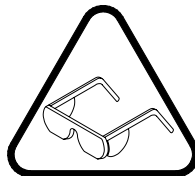
9. Place all removed parts including the mix pan agitator in a three partition sink containing the following:

- a. In one partition, mild detergent solution which is at approximately 130°F.
- b. In a second partition, clear rinse water.
- 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. 22**  
**Drip Tray Assembly**

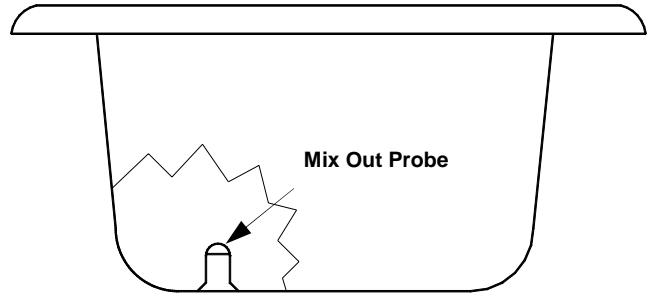
10. Wearing eye protection, use the small diameter brush to clean all holes and ports in all of the parts. **DO NOT** use an abrasive detergent.



11. 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.

**CAUTION**

**DO NOT WIPE SANITIZED PARTS DRY**



**Fig. 23**  
**Mix Pan Reservoir with Mix Out Probe**

12. The remainder of the machine - including the mix pan, the mixout sensor mounted in the bottom of the mix pan (see Fig. 23), and the freezing cylinder - must be cleaned in place using a mild detergent solution.

Clean the exterior of the machine with a damp cloth.  
**DO NOT USE AN ABRASIVE CLEANER ON ANY**

**CAUTION**

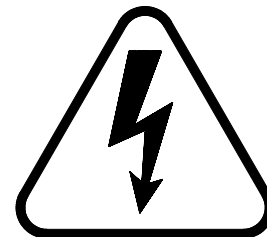
**EXTERIOR PANELS OF YOUR MACHINE**

**WHEN CLEANING THE MACHINE, DO NOT ALLOW EXCESSIVE AMOUNTS OF WATER AROUND ANY**

**WARNING**

**ELECTRICALLY OPERATED COMPONENTS.**

**SEVERE ELECTRICAL SHOCK TO PERSONNEL OR DAMAGE TO THE MACHINE MAY RESULT.**



**ELECTRICAL SHOCK HAZARD**

# Cleaning Brush Usage

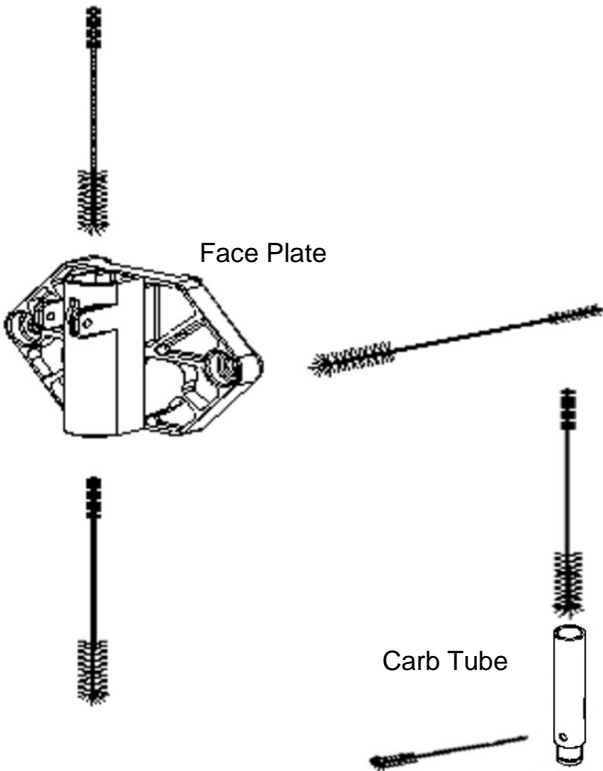


Fig. 24

Use the Carburetor Tube Brush (p/n 2264) to clean the face plate, carburetor tube and the inlet tubes inside the mix pan. (Fig. 24)

**CAUTION**

**Do NOT insert the brush into the mix pan inlet tubes while the machine is running!**

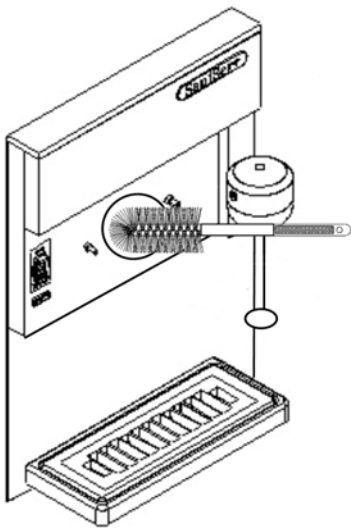


Fig. 25

Use the Evaporator (Freezing Cylinder) Brush (p/n 2244) to clean the evaporator (Freezing Cylinder). (Fig. 25)

**To prevent machine damage, DO NOT**

**CAUTION**

**insert the brush into the freezing cylinder beyond the rear bearing.**

# 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 (Fig. 26) 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. 27) with warm water and detergent solution.

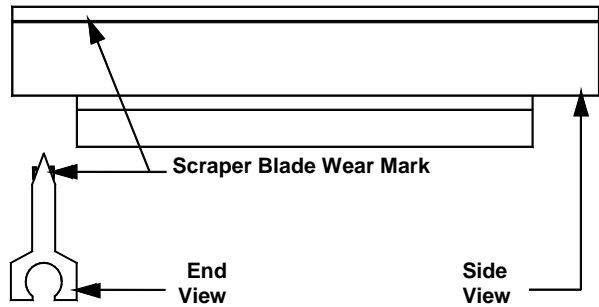


Fig. 26  
Scraper Blade Wear Mark

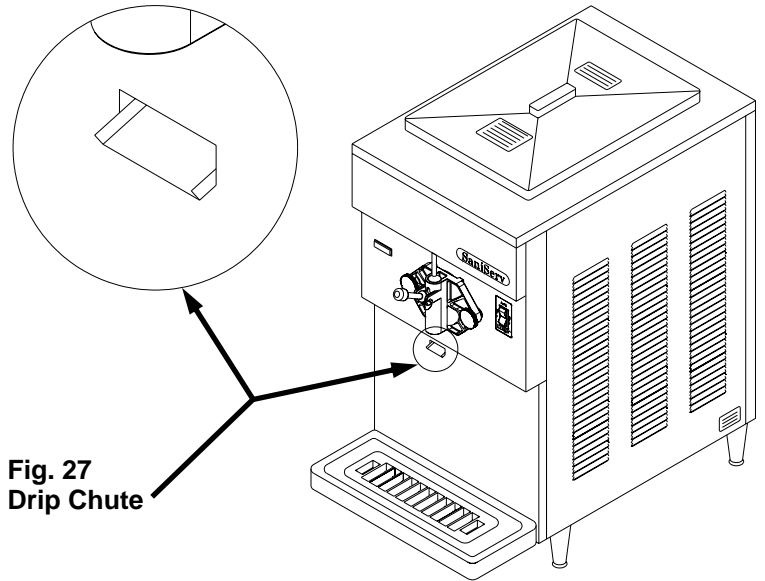
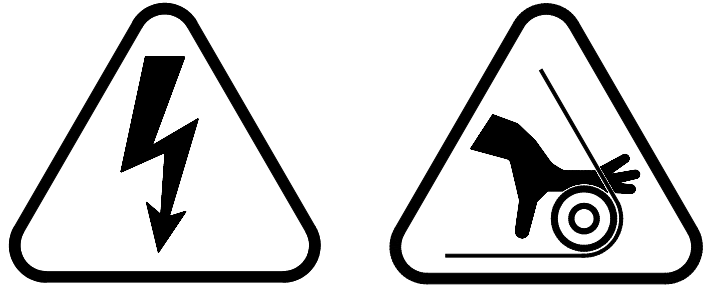


Fig. 27  
Drip Chute



# 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. 28) 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 belts for signs of wear or cracking. Remove panels and clean all parts inside of the machine including the base, side panels, fan blades, condensers, etc.

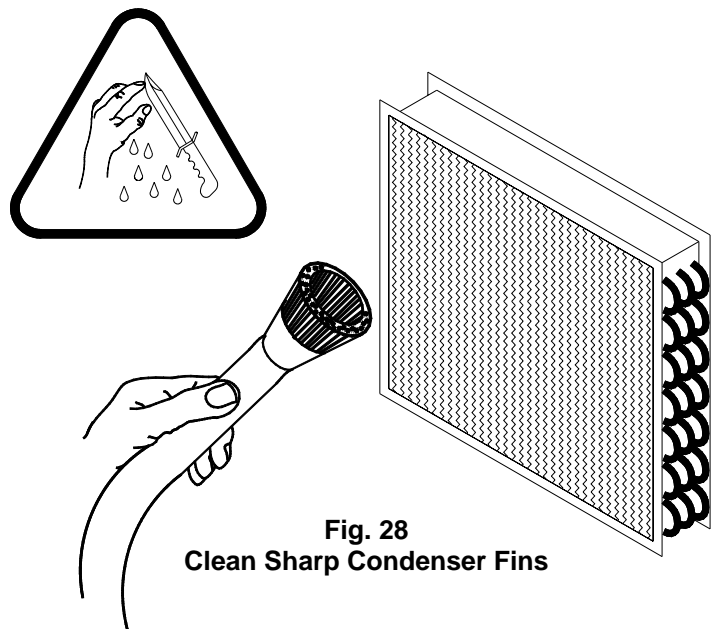


Fig. 28  
Clean Sharp Condenser Fins

## Helpful Hints

**Drip Tray:** This should be removed daily and cleaned to remove residue. See Fig. 22.

**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. See Fig. 18.

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 from the freezing cylinder.
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. Doing so 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.

Do not pour shake mix directly onto the mix pan agitator. If you do, it is possible to break the magnetic coupling between the agitator and the drive system beneath the pan. If that happens, it is necessary to reposition the mix pan agitator in a sanitary manner - see page 13.

**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:** Be certain that the shake mix is prepared and handled per label instructions.

# Consistency Adjustment

## CAUTION !

This machine is designed with an electronic control board to manufacture **Frozen Shake Beverage Only!** Do not attempt to operate the machine with other type products. Operating unit with non-shake products will damage the machine and factory warranty will be voided.

**DO NOT ADJUST THE MACHINE!**  
Improper consistency is due to improperly mixed product

This equipment has been tested at the factory with shake product and has been shipped with FACTORY PRE-SETS. Shake product temperature will range from 25-28 degrees. If you feel a consistency adjustment is needed, check the temperature of the dispensed product before making an adjustment. If your product is within these temperature ranges and the consistency is incorrect, you may have improperly mixed product.

ADJUSTING THE MACHINE TO COMPENSATE FOR IMPROPERLY MIXED PRODUCT MAY CAUSE PRE-MATURE COMPONENT FAILURE AND MAY VOID WARRANTY.

Consistency adjustment is done by adjusting the potentiometer on the electronic control board (ECB). The ECB is located behind the front wiring box cover above the front dispensing plate.

**CAUTION  
BEFORE PROCEEDING  
DISCONNECT THE POWER**

1. Remove two Phillips screws on the underneath side of the wiring box cover. The ECB is located on the left side of the wiring box as show in Fig. 29.
2. Locate the black potentiometer labeled **HARDNESS** as shown in Fig. 30. By turning the potentiometer to the right (clockwise) it will increase the thickness and lower the product temperature. Turning the potentiometer to the left (counter clockwise) will decrease the thickness and raise the temperature.
3. Reinstall the wiring box cover and reconnect the power.
4. Run the unit with product and allow the refrigeration system to cycle **TWO** times.
5. Draw product from the machine and check for desired consistency.
6. Repeat procedure if required.

**NOTE: ONLY TURN THE POTENTIOMETER IN SMALL INCREAMENTS.**

If you cannot adjust the product consistency to your desired thickness, contact your local **Certified SaniServ Service Provider**.

Electronic Consistency Control

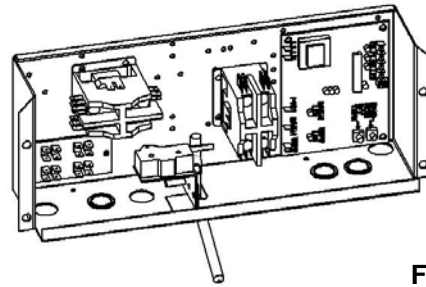
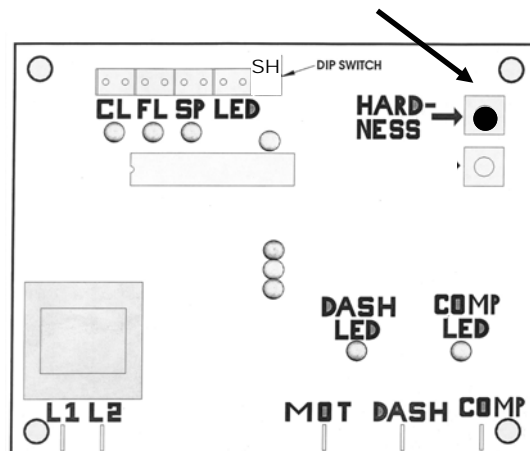


Fig. 29  
Wiring Box

Fig. 30  
Hardness Control



# Trouble Shooting Guide

<b>Problem</b>	<b>Probable Cause</b>	<b>Solution</b>
Shake will not dispense	Mix pan or mix inlet tube is frozen Dasher motor thermal overload tripped Mix out Circuit breaker tripped or fuse blown  Dasher motor rotating clockwise as viewed from front of machine	Call Service Allow motor to cool Fill mix pan Reset breaker or replace fuse Call Service if new fuse blows or circuit breaker trips immediately Call Service
Shake too thin	Dull scraper blades Dirty condenser fins  Bad mix - used/refrozen Inadequate air space around machine  Hardness control Refrigeration setting - compressor running Compressor or fan will not run Timer circuit defective Worn or misaligned belt	Replace scraper blades Clean condenser fins - Warning! Sharp Clean monthly Replace with new mix Clear obstructions - provide 6 inch minimum clearance all around See Consistency Adjustment Call Service  Call Service Call Service Call Service
Shake too thick	Mix pan empty Hardness control Refrigeration setting	Fill mix pan See Consistency Adjustment Call Service
Mix in mix pan freezing up	Refrigeration setting Mix pan agitator missing Mix pan agitator not turning	Call Service Install mix pan agitator Call Service
Mix in pan too warm	Warm mix added to mix pan  Refrigeration setting Mix pan agitator missing Mix pan agitator not turning	Keep mix refrigerated before adding to mix pan Call Service Install mix pan agitator Call Service
Front plate leaks	Missing front plate o-ring Lubricated front plate o-ring Missing spigot plunger o-rings Unlubricated spigot plunger o-rings Worn o-rings Improper lubricant	Install o-ring Remove lubricant and reinstall Install o-rings Lubricate Replace Remove defective lubricant and apply SaniGel p/n 1150

# Trouble Shooting Guide

Problem	Probable Cause	Solution
Shake coming out of drip chute into drip tray	No rear seal Lubricant on rubber portion of rear seal  Worn rear seal assembly	Install rear seal assembly Disassemble rear seal assembly, remove all lubricant from rubber seal, sanitize, reassemble, and reinstall  Replace
Mix Out Light will not light	Burned out lamp Defective liquid level board	Call Service Call Service
Squeaking or chirping noises	Mix level low Lubricant on rubber portion of rear seal  Belt alignment	Fill mix pan with mix Disassemble rear seal assembly, remove all lubricant from rubber seal, sanitize, reassemble, and reinstall Call Service
Compressor does not come on with machine control switch in “ <b>AUTO</b> ” when spigot is opened	Machine unplugged Circuit breaker tripped or fuse blown  Dasher motor thermal overload tripped Spigot switch defective Faulty timer	Plug machine into receptacle Reset breaker or replace blown fuse Call Service if new fuse blows or circuit breaker trips immediately Allow motor to cool Call Service Call Service
No shake mix in barrel	No mix in mix pan Restricted carburetor tube  Mix pan or mix inlet tube is frozen	Fill mix pan Remove restriction - frozen mix or excessive o-ring lubricant Call Service
Machine freezes up	Restricted carburetor tube  Low mix level in mix pan Damage from prior freeze up  Missing dasher, scraper blades, or stator rod Freezing cylinder surface too cold Mix pan too cold Sticking spigot switch Sticking torque switch	Remove restriction - frozen mix or excessive o-ring lubricant Fill mix pan Check dasher, scraper blades, and stator rod Replace missing parts  Call Service Call Service Call Service Call Service





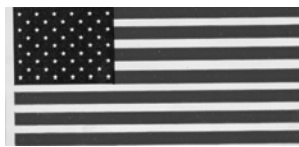
# Notes

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