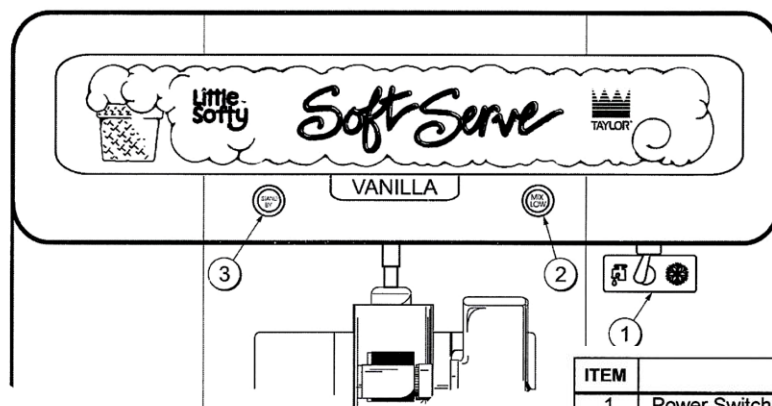


Kutcha's Party Rental

Phone: 517-784-4961

Please call this number with any issues with this unit.



READ BEFORE START UP PROCEDURES

Power Switch

The center position is the OFF position. The left position is WASH position, which activates the beater motor only. The right position is the AUTO position, which activates the beater motor and the refrigeration.

Indicator Light – MIX LOW

A mix level indicating light is located on the front of the machine. When the light is on, it indicates that the mix hopper has a low supply of mix. The hopper should be refilled immediately. Always maintain at least 2" of mix in the hopper. If mix is not added to the hopper, the freezing cylinder may freeze causing damage.

Start up Procedures (See back for mixing instructions 1st)

Step 1

Make sure spout is closed. Fill the mix hopper with FRESH mix and allow it to flow into the freezing cylinder. With a pail beneath the door spout, open spout for a little mix to flow into the bucket. Close spout and pour mix back into the hopper.

Step 2

When the mix has stopped bubbling down into the freezing cylinder, install the feed tube in the mix inlet hole.

Step 3

Place the toggle switch in the AUTO position. When the unit cycles off, the product will be ready to serve. (About 7 minutes.)

Step 4

Place the mix hopper cover in position.

Draining Product & Rinsing

Step 1

At the end of using the machine, place the toggle switch in the OFF position to allow frozen product to soften for easier cleaning.

Step 2

Lift the hopper cover; remove the feed tube and the mix level float. Take these parts to the sink for cleaning.

Step 3

With a pail beneath the door spout, place the toggle switch in the WASH position and open the draw valve. Then when all the product stops flowing from the door spout, close the draw valve. Place the toggle switch in the OFF position.

Step 4

Pour cool, clean water into the mix hopper. With a soft clean cloth scrub the mix hopper, mix level float stem and mix inlet hole.

Step 5

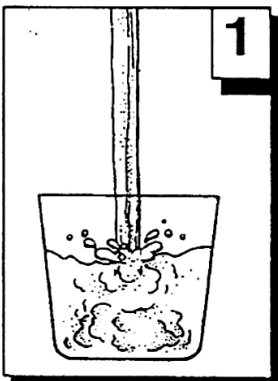
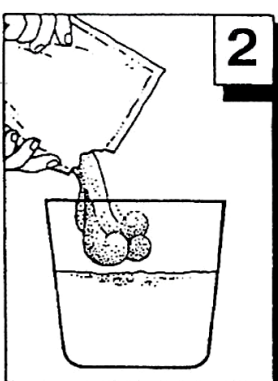
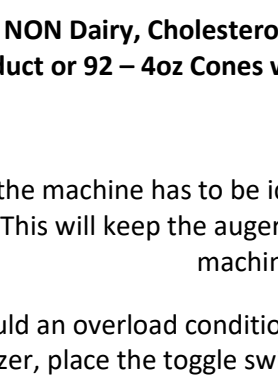
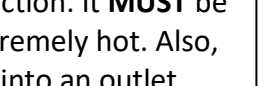
With a pail beneath the door spout, place the toggle switch in the WASH position and open the draw valve. Drain all the rinse water from the freezing cylinder. When the rinse water stops flowing from the door spout, close the draw valve and place the toggle switch in the OFF position.

Repeat this procedure until the rinse water being drawn from the freezing cylinder is **clear**.

Soft Serve Frozen Dessert Mix

ITEM	DESCRIPTION
1	Power Switch
2	Indicator Light – MIX LOW
3	Standby Switch

MIXING INSTRUCTIONS

 <p>1</p>	<p>Fill the clean mixing bucket to the indicated line with cool tap water.</p>
 <p>2</p>	<p>Stir with wire whip until completely dissolved. (Approximately 1-2 minutes).</p>
 <p>3</p>	<p>Add entire bag of dry soft serve mix.</p>
 <p>4</p>	<p>Pour the mixture into the soft serve machine. OR Cover and place in refrigerator (less than 40 degrees F).</p>

This NON Dairy, Cholesterol Free, Lactose Free, Low Fat Frozen Dessert will make 368oz of frozen product or 92 – 4oz Cones which is 3 twists of Ice Cream on top of cone.

Troubleshoot & Reset Mechanism

If the machine has to be idle or not used for a period of time, turn the switch to the “wash” position.

This will keep the auger moving so the inside cylinder will not freeze up. Once you are using the machine regularly turn the machine back to the “auto” setting.

Should an overload condition occur, the freezer will automatically shut down. To **properly reset** the freezer, place the toggle switch in the OFF position. Wait two or three minutes; then press the reset button located in the side panel. Place the toggle switch in the WASH position and observe the freezer’s performance; return the toggle switch to the AUTO position. Then pull handle to dispense ice cream.

Operation of this unit in temperatures above the real feel of **80** degrees will result in machine malfunction. It **MUST** be **INDOORS** if extremely hot. Also, plug directly into an outlet.