Section1 To the installer

Air Cooled Units

The model T15 ice cream machine's air cooling unit require a minimum of 15.2cm of clearance around both sides. Install the skirt provided on the right side of the unit and place the back of the unit against a wall to prevent recirculating of warm air.

Electrical Hook-Up Installation For 50 Hertz, 1 Phase, Supplied With Cord and Plug

This equipment is supplied with a 3-wire cord and grounding type plug for connection to a single phase, 50 hertz, branch circuit supply. This unit must be plugged into a properly grounded receptacle. The cord and plug provided for 230Volts, 50Hertz, 1Phase, is 8 Amp; therefore the wall outlet must also be 8 Amp. Check the data label, located in the side panel, for electrical specifications. The plug should be accessible after installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

Permanent wiring may be employed if required by local codes. Instructions for conversion to permanent wiring are as follows:

1. Be sure the freezer is electrical disconnected.
2. Remove the appropriate panel and locate the small electrical box at the base of the freezer.
3. Remove the factory-installed cord and strain relief bushing.
4. Route incoming permanent wiring through hole in base pan.
5. Connect two power supply leads. Attach ground (earth) wire to the grounding lug inside the electrical box.
6. Be sure the unit is properly grounded before applying power.

Electrical Connections for Models Without Cord and Plug Supplied

Each freezer requires one power supply for each data label. Check the data label on the freezer for fuse, circuit ampacity and electrical specifications refer to the wiring diagram provided inside of the control box, for proper power connections.

This equipment is intended to be installed in accordance with the National Electrical Code. The purpose of this code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL

Section2 To the Operator

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation.

These units, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, they will require cleaning and maintenance. A minimum amount of care and attention is necessary if operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

The Models T15 will NOT eventually compensate and correct for any errors during the set-up or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that personnel responsible for the equipment's operation, both assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that no misunderstandings exist.

If the supply cord is damaged, it must be replaced by special cord or assembly available from the manufacturer or its service agent.

MIX INFORMATION

The hygeian ice cream powder is required to be used for frozen production. Mix can vary considerably from one manufacturer to another. Differences in the type of ingredients, quality, and quantity all have a different bearing on the finished frozen product. A change in freezer performance that cannot be explained by a technical problem may be related to mix. Mix does not improve with age. Old mix or mix that has been stored at too high a temperature, can result in a finished product that is less than satisfactory from the appearance and taste standpoint.

Proper serving temperature varies from one manufacturer's mix to another. Most mixes should provide a satisfactory product in the –9℃ to –5℃ range. When checking the temperature, stir the thermometer in the frozen product to read the true temperature.

Always maintain at least 2cm of mix in the hopper. The maximum of mix in the hopper is 8liters.

For any services, please contact:

BLUE ICE MACHINES
UNIT 15, GROSVENOR WAY, LONDON, E5 9ND
Website: www.blueicecreammachine.co.uk
Email: info@blueicecreammachine.co.uk
Contact: Mr & Mrs Rubin
TEL: 0208442 4001
Mobile: 07534402115

Section3 Safety

We are concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. We have gone to extreme efforts to design and manufacture built-in safety features to protect both you and service technician.

IMPORTANT- **Failure to adhere to the following safety precautions may result in severe personal injury. Failure to comply with these warnings may damage will result in part replacement expense.**

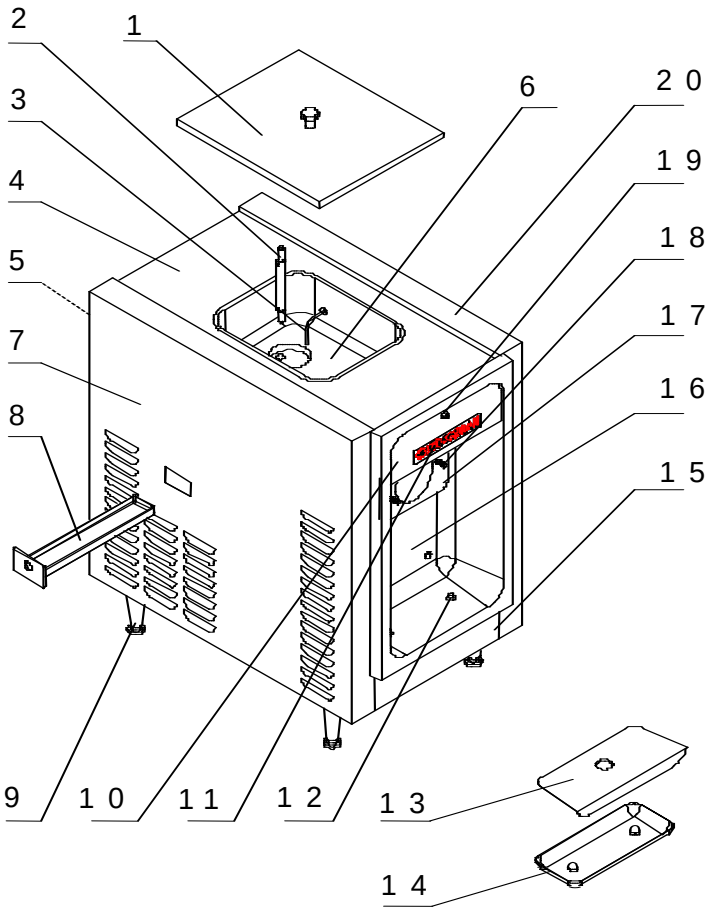
TO OPERATE SAFELY:

1. DO NOT operate the freezer without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor freezer performance, health hazards, or personal injury.
2. DO NOT operate the freezer unless it is properly grounded. Failure to follow this instruction may result in electrocution.
3. DO NOT allow untrained personnel to operate this machine. Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.
4. DO NOT attempt any repairs unless the main power supply to the freezer has been disconnected. Failure to follow this instruction may result in electrocution. Contact your local authorized Distributor for service.
5. DO NOT operate the freezer with larger fuses than specified on the freezer data label. Failure to follow this instruction may result in electrocution or damage to he machine. Consult your electrician.
6. DO NOT operate the freezer unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.
7. DO NOT obstruct air intake and discharge openings:
   Minimum of 15.2cm of clearance around both sides. Install the skirt provided on the right side of the unit and place the back of the unit against a wall to prevent recirculating of warm air.
8. DO NOT operate the freezer out of the temperature of area 10℃- 40℃.

Failure to follow this instruction may cause poor freezer performance and damage to the machine.

1. DO NOT put objects or fingers in door spout. Failure to follow this instruction may result in contaminated product or personal injury from hazardous moving parts.
2. DO NOT remove the dispensing door or beater assembly unless the control switches are in the "OFF" position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

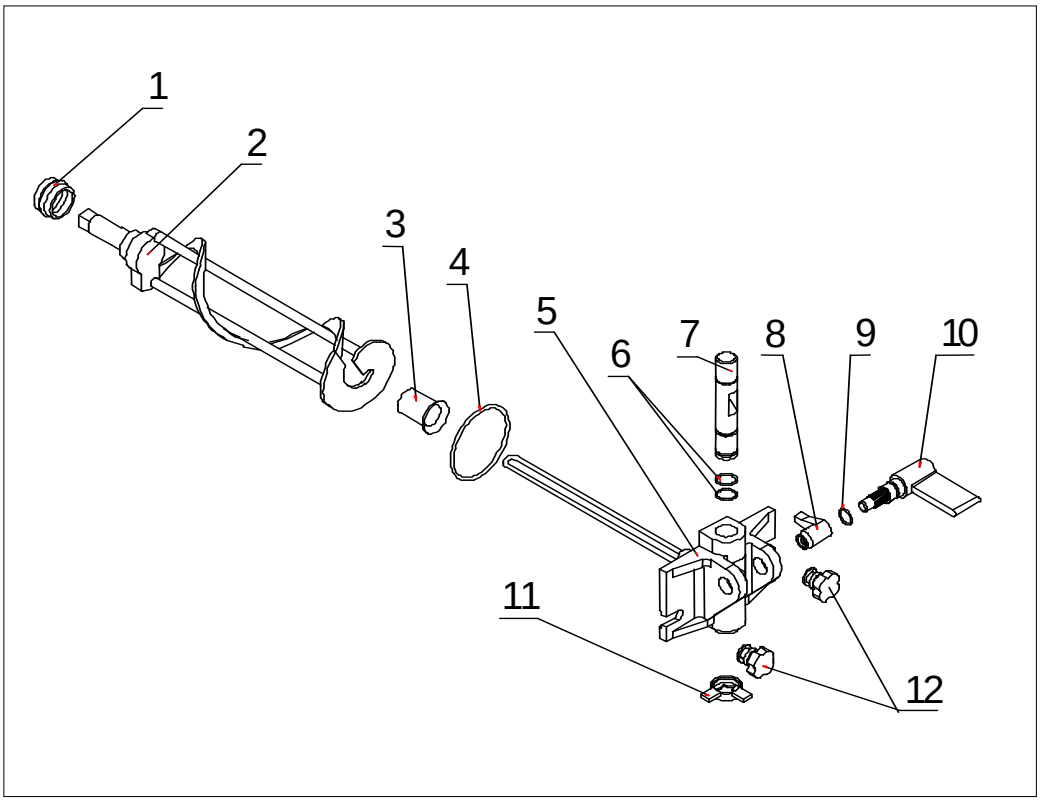
Section4 Operator Parts Identification



Item	Description	Part No.
1	Hopper Cover Assembly	T15000030
2	Standpipe	T15000001
3	Mix Level Probe	T15020430
4	Top Panel	T15020440
5	Back Panel	T15000002
6	Hopper	T15020431
7	Left Side Panel	T15000003
8	Drip Pan	T15000004
9	Leg-Plastic	T15010020
10	Top-Front Panel	T15070101

Item	Description	Part No.
11	Decal	T15000005
12	Hold-Drip Pan	T15020301
13	Splash Shield	T15000006
14	Drip Tray	T15000007
15	Low-Front Panel	T15010002
16	Panel A-Front	T15020301
17	Cylinder Evaporator	T15020201
18	Bolt	T15020302
19	Indicator Light "Mix Low"	T15070203
20	Right Side Panel	T15000008

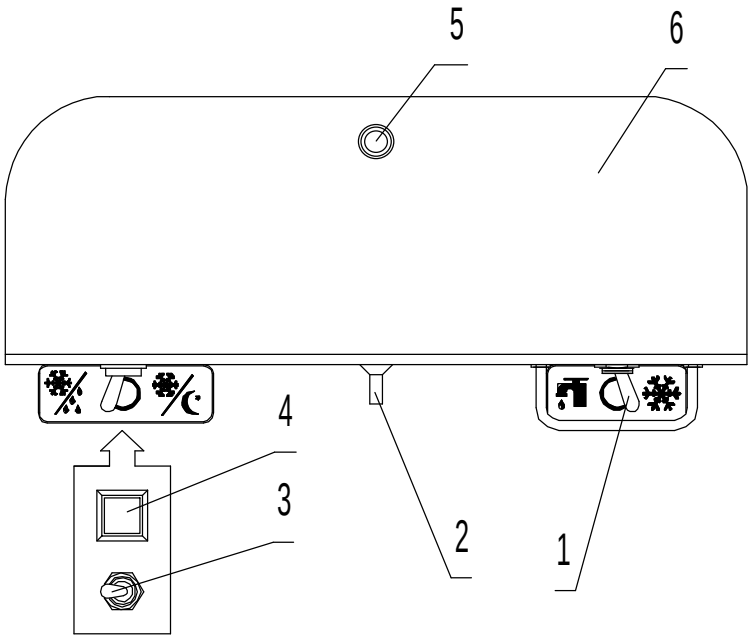
Dispensing Door and Beater Assembly



ITEM	Part Number	QTY.	Description
1	T15020703	1	Seal O-Ring
2	T15020710	1	Beat
3	T15020702	1	Front Bearing
4	T15020501	1	O-Ring
5	T15020610	1	Dispensing Door
6	T15020504	2	O-Ring
7	T15020503	1	Draw Valve
8	T15020505	1	Valve Lifter Arm
9	T15020506	1	O-Ring
10	T15020507	1	Draw Valve Handle
11	T15020508	1	Design Cap
12	T15020509	2	Nut

Section5 Important: Operating Control

Before operating the freezer, it is required that the operator knows the function of each operating control.



Item	Description	Part No.
1	Power Switch	T1507C201
2	Spigot Switch	T15070103
3	Mix Refrigeration Switch	T1507C201
4	Reset Switch	T1507C202
5	Indicator Light- "Mix Low"	T1507C203
6	Top-Front Panel	T15070101

 ---------- The ON Position

 ---------- The WASH Position

 ---------- The Mix refrigeration Position

 ---------- The Standby Position

 ---------- The OFF Position

Section5 Important: Operating Control

A. Power Switch

The center position is “OFF”. The left position is “WASH” which activates the beater motor only (Figure 5-1). The Power switch’s position is “ON” (Figure 5-2) which activates the beater motor and the refrigeration system.

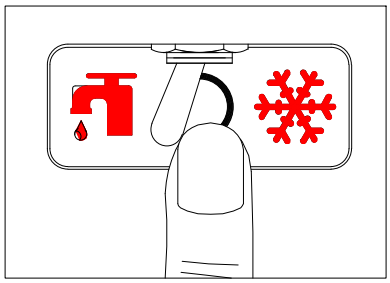


Figure 5-1

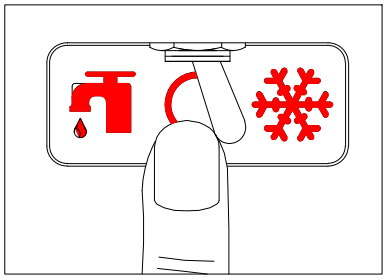


Figure 5-2

B. Mix Refrigeration Switch

The Mix refrigeration switch is located under the left of control panel. For the separate hopper refrigeration system to operate, the mix refrigeration switch must be in the “Mix Refrigeration” position (Figure 5-3). If the temperature of ice cream mix is under 4℃, the hopper refrigeration system will stop automatically. If the temperature of ice cream mix is over 5℃, the hopper refrigeration system will start automatically. When the Power and Mix refrigeration are both in “ON” position, the separate hopper refrigeration system is also operation.

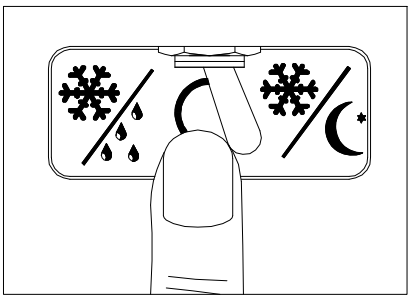
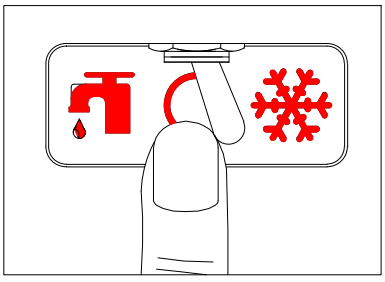


Figure 5-3

C. Standby Position

The Separate Hopper Temperature Retention System and the Cylinder Evaporator Refrigeration System are standard features. The Separate Hopper Temperature Retention System incorporates the use of a separate small refrigeration system to remain the mix in the hopper below 5℃ to assure bacteria control.

Place the Power Switch in “ON” position (Figure 5-4), then place the Mix Refrigeration Switch in “Mix Refrigeration” position (Figure 5-5), the Separate Hopper Temperature Retention System and the Cylinder Evaporator Refrigeration System are activated. During long “No Sale” period like at night, please set the Standby function.



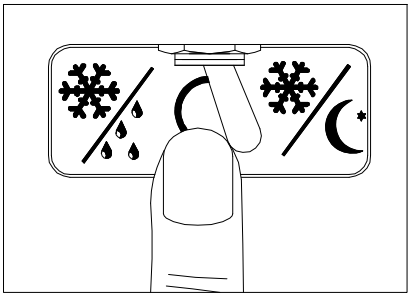


Figure 5-5

Section5 Important: Operating Control

D. Reset Switch

The reset switch is located under the control panel of the machine. When operate the machine first time after connecting or re-connecting the power, you must push the reset switch first, and then place the power switch. Otherwise, the power switch is not available.

If an overload condition occurs, the freezer will automatically stop operating. Please find the reason of overload and assure resolve the problems correctly. To properly reset the freezer, place the power switch and the mix refrigeration switch in the “OFF” position. Wait two or three minutes; then press the push-button switch. Place the power switch in the “WASH” position and observe the freezer’s performance; place the power switch and the mix refrigeration switch in the “ON” position.

E. Indicator Light-”Mix Low”

A mix level indicating light is located at the front of the machine. When the light is on, it indicates that the mix hopper has a low supply of mix and should be refilled as soon as possible. Always maintain at least 2cm of mix in the hopper. If you neglect to add mix, a freeze-up may occur. This will cause eventual damage to the beater assembly and the compressor.

F. Spigot Switch

Place the power switch in the “ON” position, wait about 15~20 minutes, the ice cream product is consistent, the freezer will automatically stop operating. The spigot switch will automatically actuate the motor when the spigot is opened to dispense product.

Section6 Operating Procedures

The machine has been selected to illustrate the pictured step-by-step operating procedures. It has a 1.7liter capacity freezing cylinder. The mix flows by gravity from the hopper to the freezing cylinder through an air tube. This machine is a counter model with a single spout door.

We begin our instructions at the point where we enter the store in the morning and find the parts disassembled and laid out to air dry from the previous night's cleaning.

These opening procedures will show you how to assemble these parts into the freezer with fresh mix in preparation to serve your first portion.
Only there is raw material in the mix hopper can you run the machine "Cool".
You should STOP the machine if there is no raw material in the hopper.
There are close relations between hardness setting up and environment temperature producing the finished product actually.

Assembly

Note: When lubrication parts, use an approved food grade lubricant.

Step 1 Install the beater assembly.

1. Install the beater seal to the beater (Figure 6-1).
2. Insert the beater assembly through the rear shell bearing at the back of the freezing cylinder and engage the hex end firmly into the female socket (Figure 6-2). When properly seated, the beater will not protrude beyond the front of the freezing cylinder. DO NOT LUBRICATE THE HEX END.

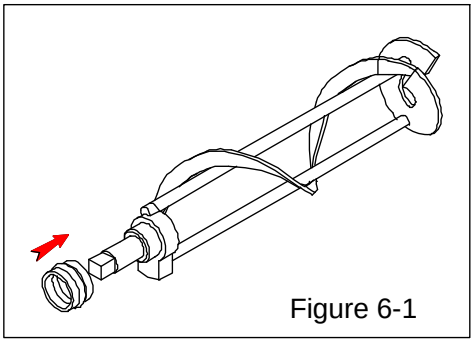


Figure 6-1

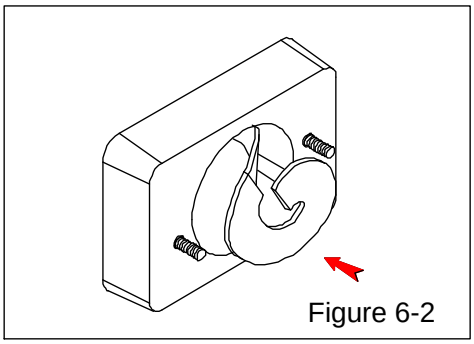


Figure 6-2

Step 2 Assemble the dispensing door (Figure 6-3).

1. Place the o-ring into the grooves on the back of the dispensing door and lubricate with lubricant.
2. Slide the front bearing over the baffle rod so the flanged edge is against the door. Place the white plastic guide bearing on the end of the baffle rod.

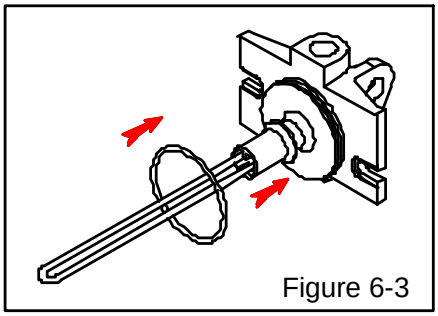


Figure 6-3

DO NOT LUBRICATE THE FRONT BEARING OR THE GUIDE BEARING.

Step 3 Install the dispensing door (Figure 6-4).

Insert the hand screws into the slots in the dispensing door. With both hands, hold the sides of the beater assembly. The white guide bearings must fit securely in the holes of the drive shafts. Finger-tighten the hand screws equally drive shafts. Finger-tighten the hand screws equally to insure that the door is snug. Don't over-tighten.

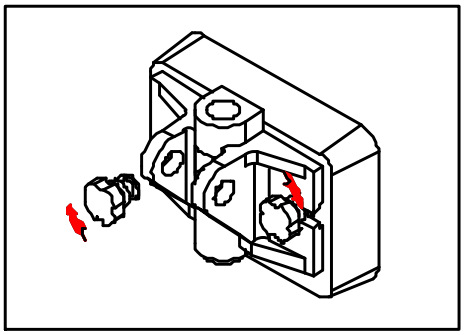


Figure 6-4

Note: The dispensing door is in the correct position when the door spout is on the bottom.

Step 4 Install the draw valve (Figure 6-5).

Slide the two O-rings into the grooves on the draw valve and lubricate with lubricant.

Lubricate the inside of the dispensing door spout from the bottom. Insert the draw valve into the dispensing door from the bottom.

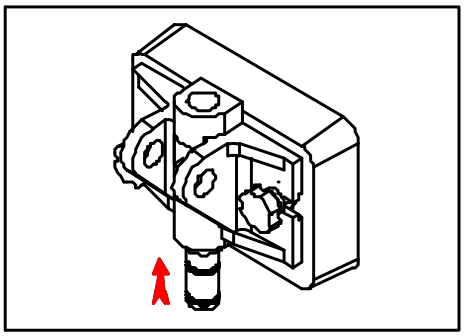


Figure 6-5

Note: The draw valve is installed correctly when the slotted opening in the draw valve is visible through the "window" of the dispensing door.

Step 5 Install the draw valve handle (Figure 6-6).

Insert the valve lifter arm through the slotted opening in the draw valve and align the other end with the cross holes of the dispensing door.

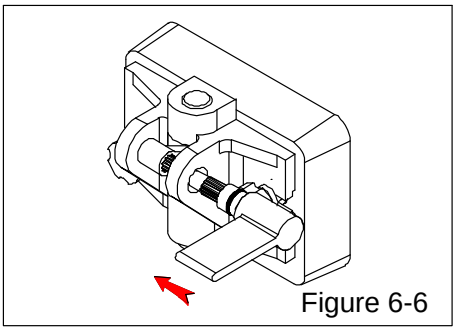


Figure 6-6

Hint: The valve lifter arm may be aligned with left or right cross hole. The draw valve handle will be placed through the opposite cross hole of the valve lifter arm.
Slide the o-ring into the groove on the draw valve handle and lubricate with lubricant.

Insert the draw valve handle through the opposite cross hole and into the opening of the valve lifter arm.
Hint: The draw valve handle can be assembled at varied vertical positions. Choose an angle which is comfortable for you. The draw valve must be raised completely when the draw valve handle is down.

Step 6 (Figure 6-7)
Snap the design cap over the bottom of the dispensing door spout.

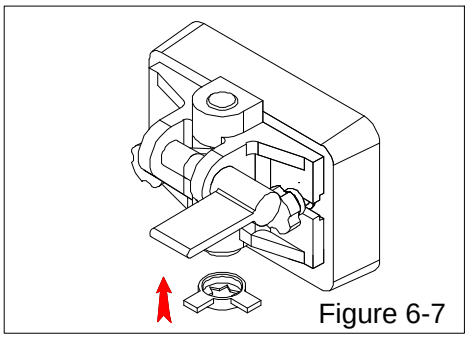


Figure 6-7

Step 7 (Figure 6-8)
Lay the air tube in the bottom of the mix hopper.

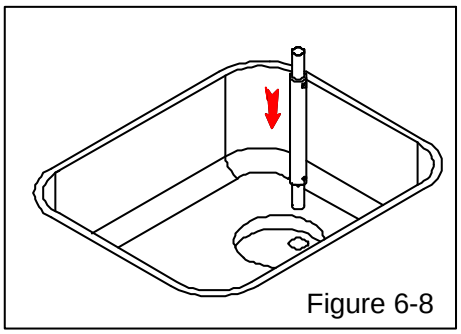


Figure 6-8

Sanitizing

Step 1
Prepare 3.8 liters of an approved 100PPM sanitizing solution. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Pour 3.8 liters of sanitizing solution into the hopper and allow it to flow into the freezing cylinder.

Step 3 (Figure 6-9)
While the solution is flowing into the freezing cylinder, brush-clean the mix hopper, mix level stem, mix inlet hole, and air tube.

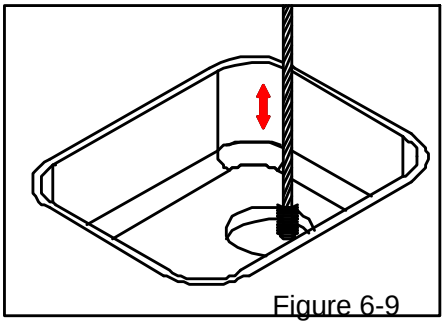


Figure 6-9

Step 4
Press the reset switch.

Step 5 (Figure 6-10)
Place the power switch in the "WASH" position. This will cause the sanitizing solution in the freezing cylinder to be agitated. Allow it to agitate for five minutes.

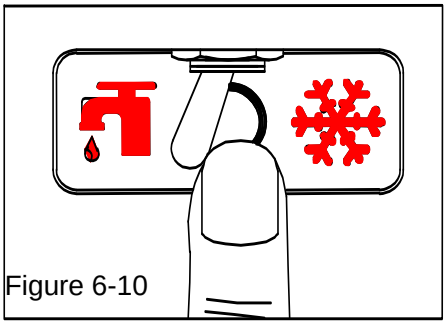


Figure 6-10

Section6 Operating Procedures

Step 6
Place an empty pail beneath the door spout and raise the draw valve. Draw off all of the sanitizing solution. When the sanitizer stops flowing from the door spout, lower the draw valve and place the power switch in the “OFF” position.

Step 7
With sanitized hands, stand the air tube in the corner of the mix hopper.

Priming

Prime the machine as close as possible to the time of first product draw.

Step 1 (Figure 6-11)
With a pail beneath the door spout, raise the draw valve. Fill the mix hopper with FRESH mix and allow it to flow into the freezing cylinder. This will force out any remaining sanitizing solution. When full strength mix is flowing from the door spout, lower the draw valve.
Note: Use only fresh mix when priming the freeze.

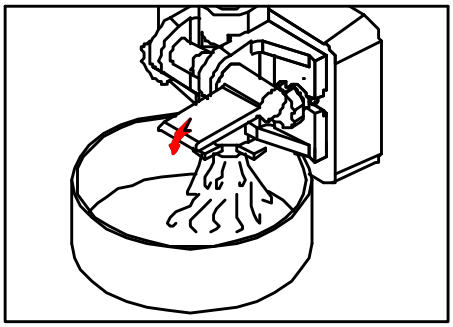


Figure 6-11

Step 2
When the mix has stopped bubbling down into the freezing cylinder, install the air tube in the mix inlet hole.

Figure 6-11

Steps 3 (Figure 5-2, 5-3)
Place the power switch and Mix refrigeration switch in the “ON” position. When the unit cycles off, the product will be ready to serve.

Step 4
Place the mix hopper cover in position.

Step 5 (Figure 6-12)
Install the front drip tray and splash shield under the dispensing door.

Step 6
Slide the rear drip into the hole in the side panel.

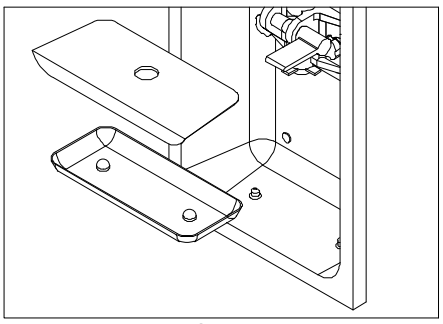


Figure 6-12

Section6 Operating Procedures

Closing procedure

To disassemble this machine, the following items will be needed:

- Two cleaning pails
- Sanitized stainless steel rerun can with lid
- Necessary brushes
- Cleaner
- Single service towels

Draining product from the freezing cylinder

Step 1
Place the power switch in the “OFF” position as far ahead of cleaning time as possible. This will allow frozen product to soften for easier cleaning.

Step 2
Lift the hopper cover. Remove the air tube and mix level float. Take them to the sink for cleaning.

Step 3
With a sanitized pail beneath the door spout, place the power switch in the “WASH” position and raise the draw valve. When all the product stops flowing from the door spout, lower the draw valve and place the power switch in the “OFF” position. If local health codes permit, empty the rerun into a sanitized stainless steel rerun can. Cover the container and place it in the walk-in cooler.

Rinsing

Step 1
Pour one 3.8 liters of **cool**, clean water into the mix hopper. With the brushes, scrub the mix hopper, the mix level stem and the mix inlet hole.

Step 2
With a pail beneath the door spout, place the power switch in the “WASH” position and raise the draw valve. Drain all the rinse water stops flowing from the freezing cylinder. When the rinse water stops flowing from the door spout, lower the draw valve and place the power switch in the “OFF” position.

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

Section6 Operating Procedures

Cleaning

Step1
Prepare 3.8 liters of an approved cleaning solution. USE WARM WATER AND FOLLOW THE MANUFACTURE'S SPECIFICATIONS..

Step 2
Pour the 3.8 liters of cleaning solution to the mix hopper and allow it to flow into the flow into the freezing cylinder.

Step 3
While the solution is following into the freezing cylinder, brush-clean the mix hopper, mix level stem and mix inlet hole.

Step 4
Place the power switch in the "WASH" position. This will cause the cleaning solution in the freezing cylinder to agitate.

Step 5
Place an empty pail beneath the door spout and raise the draw valve. Draw off all the cleaning solution.

When the solution stops flowing from the door spout, lower the draw valve and place the power switch in the "OFF" position.

Disassembly

Step 1
BE SURE THE POWER SWITCH IS IN THE "OFF" POSITION.

Step 2
Remove the hand screws and the dispensing door. Remove the beater assembly from the freezing cylinders and take these parts to the sink for cleaning.

Step 3
Remove the front drip tray and the splash shield from the freezer. Take them to the sink for cleaning.

Brush cleaning

Step 1
Prepare a sink with an approved cleaning solution. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

IMPORTANT: Follow label directions, as too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning. Make sure all brushes are available for brush cleaning.

Step 2
Remove the O-rings from the drive shaft of the beater assembly.

Note: To remove the O-ring, use a single service towel to grasp the O-ring. Apply pressure in an upward direction until the O-ring pops out of its groove. With the other hand, push the top of the O-ring forward, and it will roll out of the groove and can be easily removed. If there is more than one O-ring to be removed, always remove the rear O-ring first. This will allow the O-ring to slide over the forward rings without falling into the open grooves.

Step 3
From the dispensing door, remove the design cap, draw valve handle, valve lifter arm, and draw valve. Remove all O-rings.

Step 4
Remove the large O-rings and front bearing from the back of the dispensing door.

Step 5
Return to the freezer with a small amount of cleaning solution. With the black bristle brush, brush clean the rear shell bearing at the back of the freezing cylinder.

Step 6
Remove the rear drip pan from the side panel and take it to the sink for cleaning.

Note: If the drip pan is filled with an excessive amount of mix, this is an indication that the drive shaft O-ring of the beater assembly should be replaced or properly lubricated.

Step 7
Thoroughly brush clean all disassembled parts in the cleaning solution. Make sure all lubricant and mix film is removed. Take particular care to brush clean the draw valve core in the dispensing door. Place all the cleaned parts on a clean, dry surface to air dry overnight.

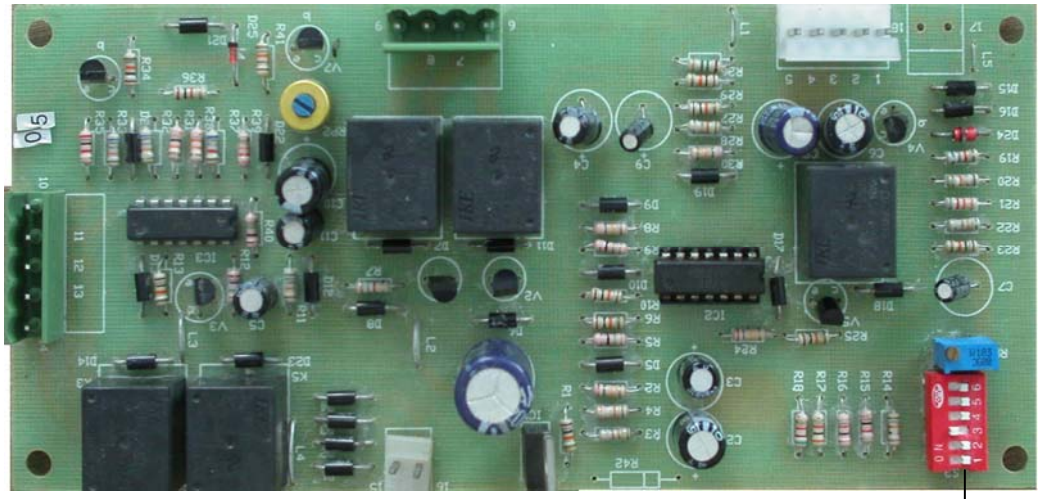
Step 8
Wipe clean all exterior surfaces of the freezer.

Section7 Important: Operating Checklist

Product hardness adjustment

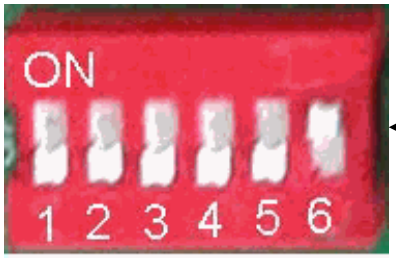
Step 1
BE SURE THE POWER SWITCH IS IN THE “OFF” POSITION.

Step 2
The hardness adjustment switch is located under the decorative panel. Remove the decorative panel, find a P. C. board. On the left-top side of P. C. board, find a 6-position switch.

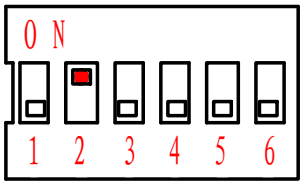


P.C. Board

6-Position Switch



Step 3
The hardest level is switch 1 “ON” and the softest level is switch 6 “ON”. Adjust the hardness of ice cream product, change the 6-position switch setting.

HARDER 

SOFTER

DIP SWITCH “2” IS ON

Section7 Important: Operating Checklist

During cleaning and sanitizing

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning and sanitizing operations.

WE RECOMMEND DAILY CLEANING AND SANITIZING.

Troubleshooting Bacterial Count

1. Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush cleaning.

2. Use all brushes for thorough cleaning. The brushes are specially designed to reach all mix passageways.

3. Use the smaller, white bristle brush to clean the mix inlet hole which extends from the mix hopper down to the rear of the freezing cylinder.

4. Use the black bristle brush to thoroughly clean the rear of the freezing cylinder. Be sure to have a generous amount of cleaning solution on the brush.

5. IF LOCAL HEALTH CODES PERMIT THE USE OF RERUN, make sure the mix rerun is stored in a sanitized, covered stainless steel container and is used the following day. DO NOT prime the machine with rerun. When using rerun, skim off the foam and discard. Mix the rerun with fresh mix in a ratio of 50/50 during the day's operation.

6. On a designated day of the week, run the mix as low as feasible and discard after closing. This will break the rerun cycle and reduce the possibility of high bacteria and coliform counts.

7. Properly prepare the cleaning and sanitizing solutions. Read and follow label directions carefully. Too strong of a solution may damage the parts and to weak of a solution will not do an adequate job of cleaning or sanitizing.

8. The temperature of the mix in the hopper and cooler should be below 4.4℃.

Section7 Important: Operating Checklist

Regular Maintenance Checks

1. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.

2. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.

3. Using a screwdriver and cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and mix deposits.

4. Dispose of O-rings or seals if they are worn, torn, or fit too loosely, and replace with new ones.

5. If an overload condition occurs frequently, maybe the belt is worn, torn, or fit too loosely. Dispose of the belt and replace with new ones.

6. Follow all lubricating procedures as outlined in ASSEMBLY.

7. This machine is air cooled, check the condenser for an accumulation of dirt and lint. A dirty condenser will reduce the efficiency and capacity of the machine. Condensers should be cleaned monthly with a soft brush. Never use screwdrivers or other metal probes to clean between the fins. Failure to comply may result in electrocution.

8. This machine is equipped with an auxiliary refrigeration system, check the auxiliary condenser will reduce the refrigeration capacity of the mix hopper. Condensers must be cleaned monthly with a soft brush. Never use screwdrivers or other metal probes to clean between the fins. Failure to comply may result in electrocution.

Section8 Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
1. No product being dispensed	a. The power switch is in the “OFF” position. b. The mix level is inadequate in the mix hopper. c. The beater motor overload. d. The unit is unplugged at the wall receptacle. e. The circuit breaker is tripped or the fuse is blown. f. The dispensing door is incorrectly assembly. g. Product is being drawn off in excess of freezer’s capacity.	a. Place the power switch and mix ref. swithc in the “ON” position b. Fill the mix hopper with mix. c. Reset the freezer. d. Plug in the power cord. Press the reset switch. e. Place the circuit breaker in the “ON” position, or replace the fuse. Press the reset switch. f. See “Operating Procedures” for proper installation. g. Stop drawing product and allow the unit to recover.	7 8 1 8 1 9 13
2. The machine will not operate in the “ON” mode.	a. The unit is unplugged. b. The circuit breaker is tripped or the fuse is blown. c. The beater motor overload, causing a loss of power to the power switch.	a. Plug in the power cord; press the reset switch. b. Place the circuit breaker in the “ON” position, or replace the fuse. Press the reset switch. c. Reset the freezer.	1 1 8
3. The product is too hard	a. The 6-position switch is set too hard.	a. Adjust the 6-position switch softer.	16
4. The product is too soft	a. The 6-position switch is set too soft.	a. Adjust the 6-position switch harder.	16

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
5. The freezing cylinder walls are scored.	a. Operating freezer without the front bearing on the dispensing door. b. The gear unit or the direct drive is out of alignment.	a. Install the front bearing on the dispensing door. b. Contact service technician.	9
6. Excessive leakage in rear drip pan.	a. A worn or defective O-ring are on the beater drive shaft. b. The rear shell bearing is worn. c. Incorrect lubricant was used. d. Inadequate lubricant of beater drive shaft.	a. Replace the O-rings every 3 months. b. Contact service technician. c. Use food lubricant. d. Lubricate the beater drive shaft properly.	9 9
7. The draw valve is leaking.	a. Incorrect lubricant was used. b. A worn or defective O-ring are on the draw valve. c. Inadequate lubricant of draw valve.	a. Use food lubricant. b. Replace the O-rings every 3 months. c. Lubricate the draw valve shaft properly.	9 9 9
8. Product is not feeding into the freezing cylinder.	a. The mix level is inadequate in the mix hopper. b. The mix inlet hole is frozen.	a. Fill the mix hopper with mix. b. Contact service technician.	13
9. The unit goes out on overload excessively.	a. There are too many appliances plugged into the circuit. b. An extension cord has been placed between the power cord and the wall receptacle.	a. A separate 10 Amp. circuit is needed for the freezer to operate properly. b. If the extension cord is used, it must match the power cord in size of circuit ampacity.	1 1

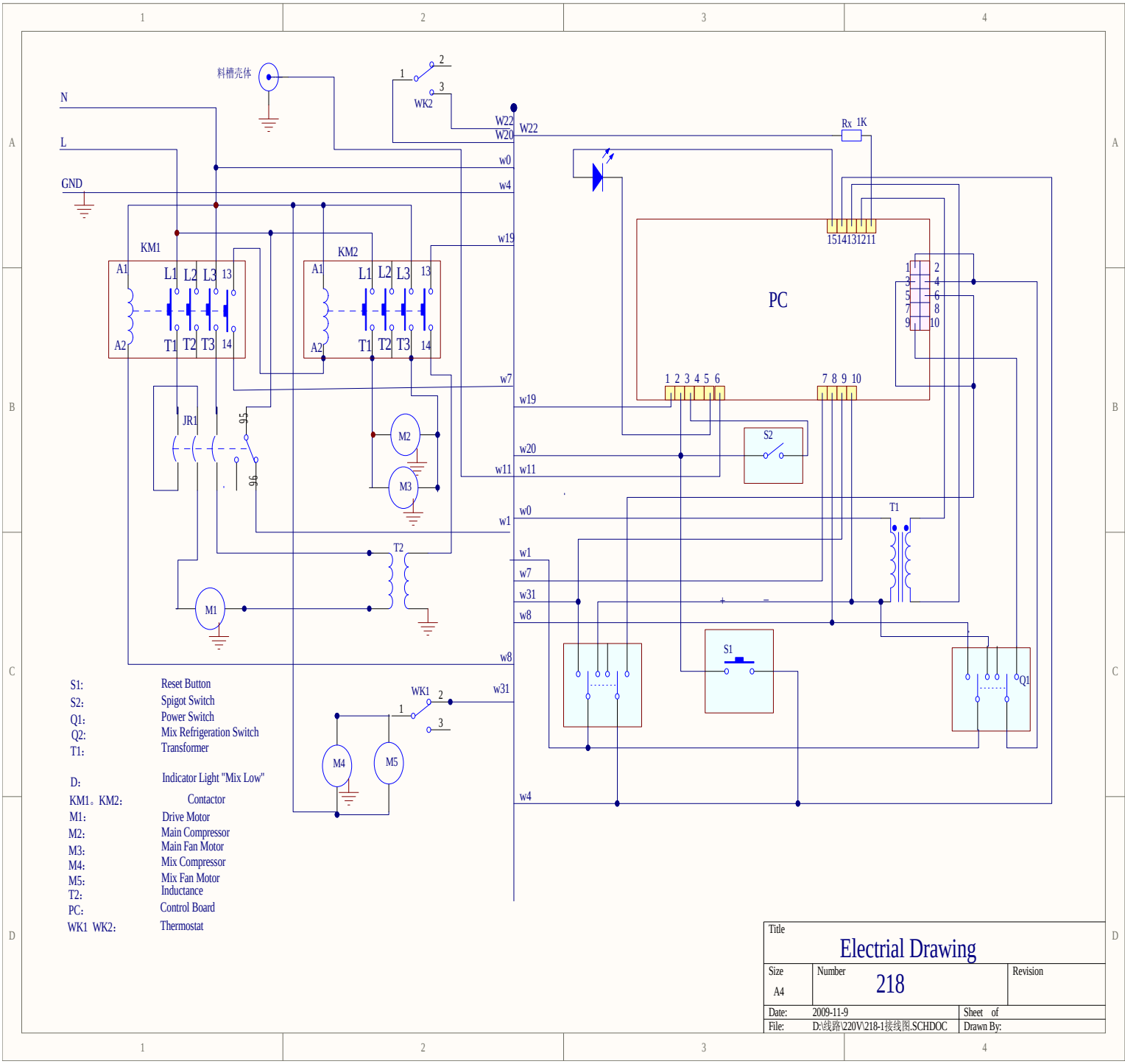
Section9 Parts Replacement Schedule

Part Description	Every 3 Months	Quantity
Beater Drive Shaft O-ring	*	1
Dispensing door O-ring	*	1
Dispensing door Front Bearing	*	1
Draw Valve O-ring	*	2
Draw Valve Handle O-ring	*	1

Section10 Electrical Drawing

The electrical drawing is in next page.

ITEM	Part Number	QTY.	Description
M1	T15000C03	1	Drive Motor
M2	T15500C11	1	Main Compressor
M3	T15500C03	1	Main Fan Motor
M4	T15500M11	1	Mix Compressor
M5	T15500M12	1	Mix Fan Motor
JR	T15500M13	1	Thermal Overload Relay
WK1	T15000001	1	Thermostat of hopper
WK2	T15000002	1	Thermostat of evaporator
KM1	T15000002	1	Contactor of Motor
KM2	T15000003	1	Contactor of Compressor
Q1	T1507C201	1	Power Switch
Q2	T1507C201	1	Mix Refrigeration Switch
S1	T1507C202	1	Reset Button
S2	T1507C103	1	Spigot Switch
PC	T15702M11	1	Control Board
L6	T1507C203	1	Indicator Light- “Mix Low”
T1	T15T7C201	1	Transformer
T2	T15T7C202	1	Inductance
K6	T15T7C204	1	Midst Relay


料槽壳体
N
L
GND
WK2
W22
W20
w0
w4
w19
KM1
KM2
A1
A2
L1 L2 L3 13
T1 T2 T3 14
JR1
95
96
M2
M3
M1
T2
w7
w11
w1
w31
w8
WK1
M4
M5
Rx 1K
1514131211
PC
1 2 3 4 5 6
7 8 9 10
S2
T1
S1
Q1
w20
S1: Reset Button
S2: Spigot Switch
Q1: Power Switch
Q2: Mix Refrigeration Switch
T1: Transformer
D: Indicator Light "Mix Low"
KM1。KM2: Contactor
M1: Drive Motor
M2: Main Compressor
M3: Main Fan Motor
M4: Mix Compressor
M5: Mix Fan Motor
T2: Inductance
PC: Control Board
WK1 WK2: Thermostat
Title
Electrial Drawing
Size
A4
Number
218
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Date: 2009-11-9
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