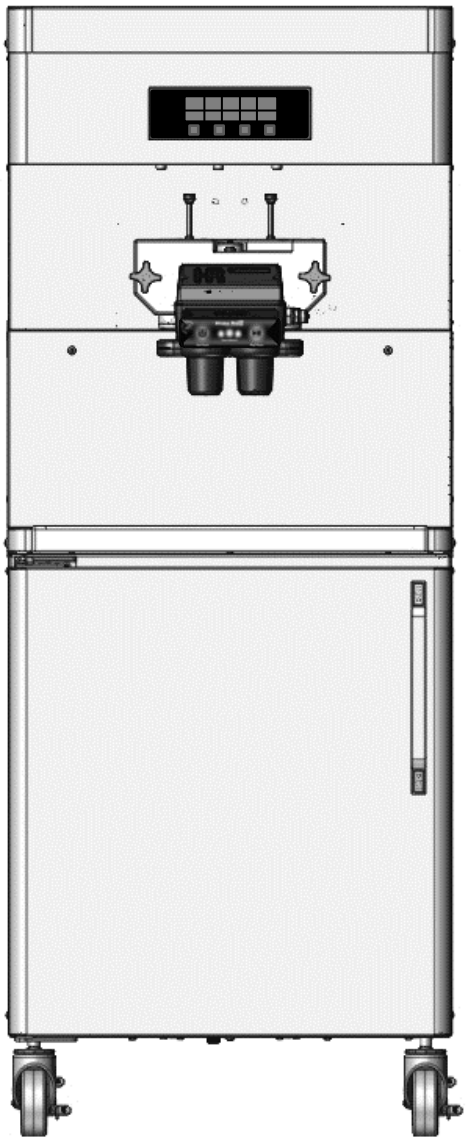

EFHR

Operators Manual

NSF MODEL: HRF5-0

Hydra Rinse® Cleaning and Sanitizing System

for Soft Serve Ice Cream Machines

HYDRA RINSE®

CLEANS SIMPLE. SAFE. QUICK.

Complete for service reference information regarding your Hydra Rinse® product:

Model Number: _____

Serial Number: _____

Catalog Number: _____

Soft Serve Machine Model Number: _____

FCC Compliance Statement:

Note: This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

ISED Compliance Statement:

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

1. L'appareil ne doit pas produire de brouillage;
2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

EFHR

NSF Listed as HRF5-0 under Hydra Rinse, LLC

Hydra Rinse, LLC 7870 Lehigh Crossing Suite 1, Victor New York 14564

Toll Free: 844-233-6349

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Section 1: Installation Guidelines

The information provided is to ensure that your **EFHR** meets factory tested performance.

Requirements

No additional tools or fasteners are required for proper mounting to the soft serve machine; attaching features are all inclusive.

For the **WSF128-169 Portable Wandstation "HRWAND128":** Depending on where the location of the "MOUNTING BRACKET" is installed e.g., concrete/drywall, etc., anchor bolts (**not included**) should be capable of supporting a minimum of 50 lbs. (Max screw diameter 3/16" actual size: 0.1875")

Care should be taken when installing your **EFHR** to ensure proper performance and operation.

- Only **EFHR** trained personnel should install and operate this device.
- Only Authorized **EFHR** service personnel should make any necessary repairs

  Note: *EFHR is engineered to work exclusively with **LEXX™ Liquid Sanitizer and Cleaner Concentrate.***

Protective Measures

Never submerge the Pro-control Module into any liquid. This product was manufactured and designed to meet IP65 standards:

- 6: Totally protected from dust contaminates.
- 5: Protected against low pressure jetting from water in all directions, limited ingress permitted.

Site Pre-requisite

Water supply must be >50 PSI, capable of flowing a minimum of 4.5 GPM, having a sanitary pH value of ~7.0-8.0.

We also recommend using a **Water Softener** to minimize hard water impact on the entire Hydra Rinse® Eco System.

Water Connection

Recommended outlet water temperature 110°F (43.3°C) but less than 120°F (48.9°C); Default: 112.5°F (44.7°C).

Note: No more than 120°F (48.9°C). Damage will occur to the Pro-control Module.

A backflow prevention device is required (**Not Included**) for the inlet water connection. Refer to applicable National, Federal, State, and local codes.

Specific State Requirements:

California (CA) Code: (Backflow Prevention, RPP)

Installed Backflow prevention device must meet or exceed specifications of Watts 9D Dual Check Valve(s) with intermediate Atmospheric Vent.

Section 2: Operator Introduction

The following Hydra Rinse® product: **EFHR** has been carefully engineered and manufactured to give you consistent operation.

To the Operator

Careful maintenance and operation of this unit will ensure product quality and consistent performance. The **EFHR** will require frequent cleaning of the unit itself. Please take care in understanding the outlined procedures in this manual.

Important Messages

For optimal results, follow the cleaning and sanitizing procedures for both Section 12 and Section 13 without "**Interruption**".

NOTE: Soft serve machines must never be allowed to freeze the cleaning and sanitizing solution. When the freezing chamber(s) becomes filled with cleaning and/or sanitizing solution, then allowed to freeze, permanent damage can and most likely will occur to the machine making it inoperable.
So, when asked to place the machine into "**Wash/Clean Mode**" during the auto cleaning and/or sanitizing process of the Hydra Rinse® System, be sure to never place the machine in freeze mode.

State Considerations:

(**Included with HRWAND128 or LBUDDYSR**)**:** With every **EFHR** is a LEXX™ pH Test Strip Kit. The test strip is used for measuring the acceptable range of pH for proper sanitization (strip should indicate less than 3.5pH).

For States requiring a total citric acid concentration (grams/Liter) semi-quantitative measurement (**Sold separately**). Use QUANTOFIX® Total acid part no. 91353 (Strip should indicate between 2.0-2.5 g/L)

Note: *Warranty is valid if authorized EFHR parts are acquired from an authorized EFHR Distributor/Reseller along with service work being performed by an authorized EFHR service technician. Hydra Rinse® reserves any right to deny warranty claims on device or parts if unofficial EFHR components were installed in the unit. This also applies to any modifications that fall out of the scope of factory recommendations, apparent abuse, or neglect.*

Note: *EFHR is under continuous research and engineering; any improvements to our product will lead to information changes within this manual and are subject to change without notice (www.hydrarinse.com).*

Battery Disposal:

Hydra Rinse® is powered by 3 C Dry Cell Batteries

- **Do Not** place in fire or incinerator.
- **Do Not** dispose in refuse.
- **Do** remember to recycle in accordance with local regulations.

Section 3: Safety

 Implementation with any one of our products requires a thorough understanding of factory recommendations; complete knowledge of this Operators Manual is recommended.

Important Message

 Failures to adhere to the listed safety precautions may result in severe personal injury or even death. Personal, unauthorized service or repairs to this unit may result in inadvertent damages, and excessive service repair expense.

Visual Inspection

 As a good practice, please take time to periodically inspect components for unforeseeable issues that may arise due to wear or damage (e.g., Water lines, supply hoses). Hoses can be an obstacle resulting in tripping and/or falling hazards that result in injury. Always work carefully around hoses avoiding injury to anyone within direct and/or indirect contact.

Water can wreak havoc with compromised systems, especially with unprotected surroundings like electrical receptacles that are unprotected by ground fault circuit interruption (GFCI). Worn out extension cords can lead to electrical shock when exposed to water.

Water/ Temperature

 Operating the **EFHR** with water temperatures above 120°F (48.9°C) is not recommended; burns will occur from over exposure.

Batteries

 The Pro-control Module is designed for non-rechargeable batteries. Regular "C DRY CELL BATTERIES" can be exposed to some water for a short period of time: If this is the case, make sure batteries are completely dry before inserting into the Pro-control Module Battery Case.

Never change or remove the batteries when water is present. Find a dry, clean area when replacing batteries. Since the Pro-control Module is always around water, never substitute "DRY CELL BATTERIES" for any rechargeable batteries i.e., li-ion; use of Professional Alkaline Batteries is suggested.

If water enters the Pro-control Module Housing, discontinue usage immediately. Allow unit to air dry for 2 to 3 hours. If unit fails to operate correctly, replacement will be required; this failure is not covered under warranty.

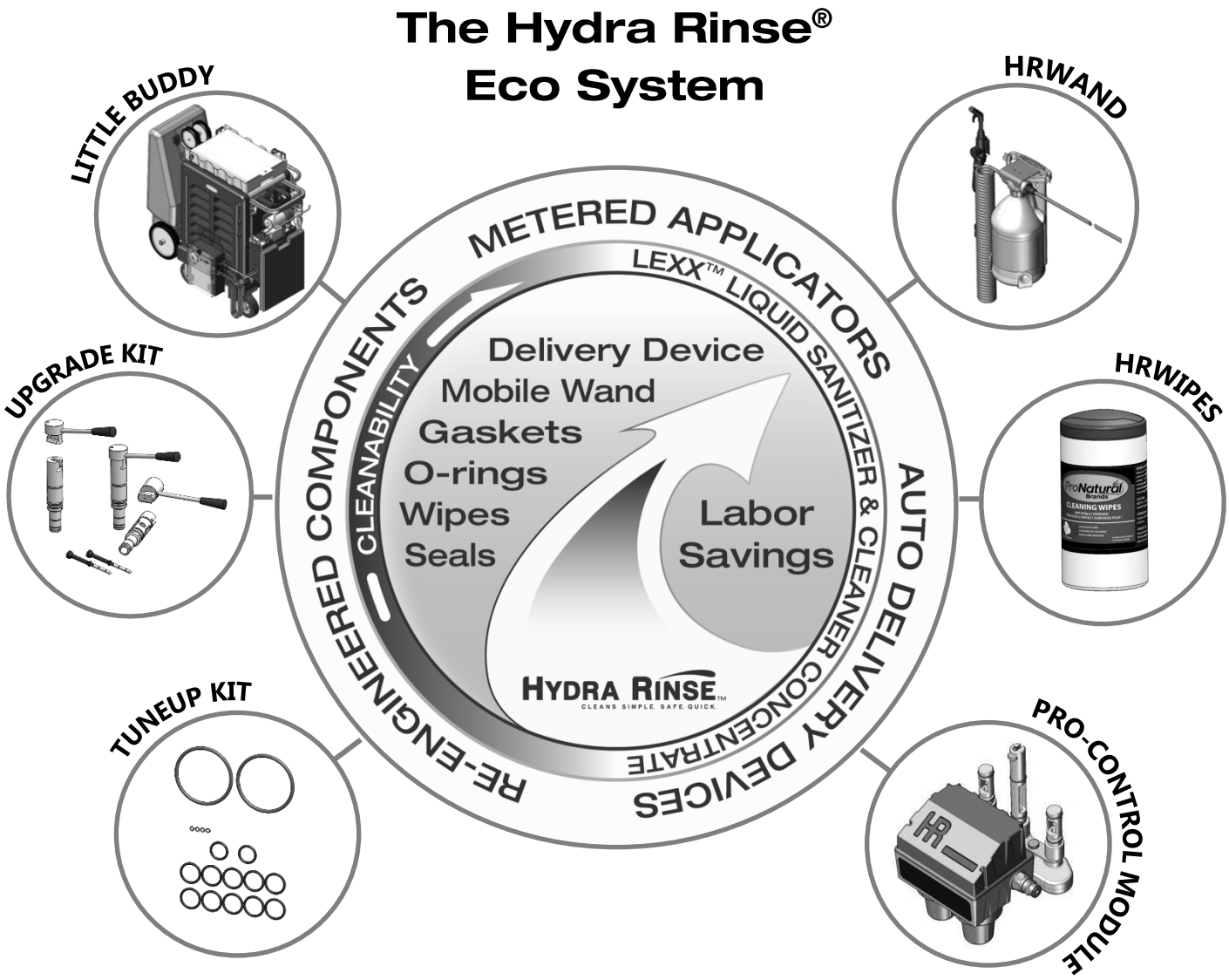
WSF128-169 Portable Wandstation "HRWAND128"

Never directly point the wand at anyone, for any reason. Never insert the wand tip into any orifice of any food dispensing device while beaters are in motion and/or electrically powered food equipment that may allow access to electrical circuitry/ components. When possible, always power off equipment before servicing to avoid electrocution/damage to device.

Section 4: Product Introduction

The Hydra Rinse® Eco System is comprised of a plurality of Hydra Rinse® products designed to work exclusively with ProNatural Brands® naturally derived LEXX™ Liquid Sanitizer and Cleaner Concentrate (LEXX™). The Hydra Rinse® Eco System was designed for cleaning food dispensing equipment i.e., soft serve ice cream machines.

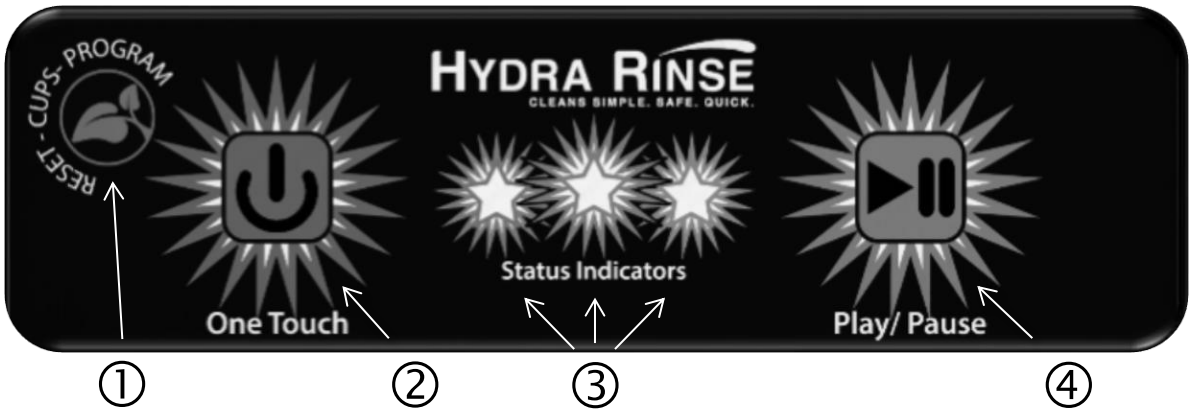
When you bring more components of The Hydra Rinse® Eco System into your cleaning process, the more time and money you begin to save while promoting a standardized cleaning solution for end users.



Ask your participating Distributor/Reseller for more information about Hydra Rinse® products and their applications.

HYDRA RINSE®
CLEANS SIMPLE. SAFE. QUICK.

Section 5: User Interface 1 of 2



① The RESET-CUPS-PROGRAM button functionality:

- Reset the Pro-control Module processor/Read Firmware version
- Register cleaning/sanitizing cycles
- Read number of cleaning/sanitizing cycles available

② The ONE TOUCH button functionality:

- Initialize cleaning/sanitizing cycles
- Self-clean mode when used simultaneously with the “PLAY/PAUSE” button

③ The STATUS INDICATORS LEDs:

- Power On/Cycle initiated
- Specific process codes
- Firmware Version
- Cycle paused
- Battery Low/Replacement Required
- Errors
- Number of registered cleaning/sanitizing cycles
- Cycle complete

④ The “PLAY/PAUSE” button functionality:

- Cancel initiated cleaning/sanitizing cycle
- Pause/Resume cleaning/sanitizing cycle
- Conclude cleaning/sanitizing cycle
- Self-clean mode when used simultaneously with the “ONE TOUCH” button

Section 5: User Interface 2 of 2

An audible “BEEP” may also accompany many of the Status Indicator LED patterns. Audible sounds indicate to the end users that some kind of action may need to be taken e.g., place soft serve machine in “WASH/CLEAN MODE”, pause cycle for full teardown of the soft serve machine, batteries need to be replaced, some error needs to be resolved before operations can continue.

Section 16: “Pro-control Module LEDs” includes a table that breaks down the different patterns of the Status Indicator LEDs, along with descriptions and specific actions that may be required by the end user.

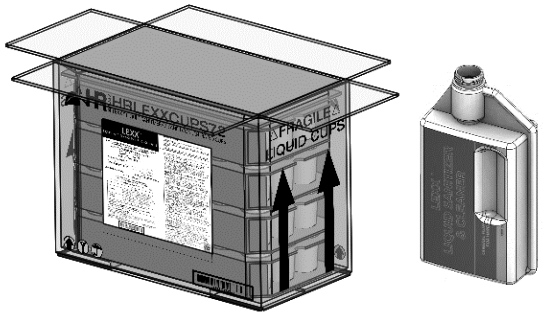
A unique function of the Status Indicators helps with registering/reading a “TOKEN TAG”. The Status Indicators will “BLINK” out the number of cleaning/sanitizing cycles stored inside the Pro-control Module when enabled.

For instance, the “GREEN LED” will represent the hundreds place, the “YELLOW LED” will represent the tens place and the “RED LED” will represent the ones place

e.g., 136 stored cycles are represented with 1 Green blink, 3 Yellow blinks and 6 Red blinks, indicating 136 available cycles are stored inside the unit.

Section 6: LEXX™ Cups and Bottle Concentrate

- "LEXX™ Liquid Sanitizer and Cleaner Concentrate" is the steam engine behind the Hydra Rinse® Process. Its naturally derived ingredient provides for incredible efficiency, it also has no negative impact on product mix or residual taste when used as directed. Not only is it tasteless, but it also doesn't require rinsing after application. LEXX's ability to remove and prevent milkstone will be evident with every application.



The Hydra Rinse® System requires different products of the same formulation: The "LEXX™ CUPS", which come 72 per box provide for 36 automated cleaning cycles; one cup (2 fl. oz.) for cleaning and one cup (2 fl. oz.) for sanitizing. The "MEASURE & POUR BOTTLES" provides for 32 automated cleaning cycles: 2 fl. oz. for cleaning and 2 fl. oz. for sanitizing.

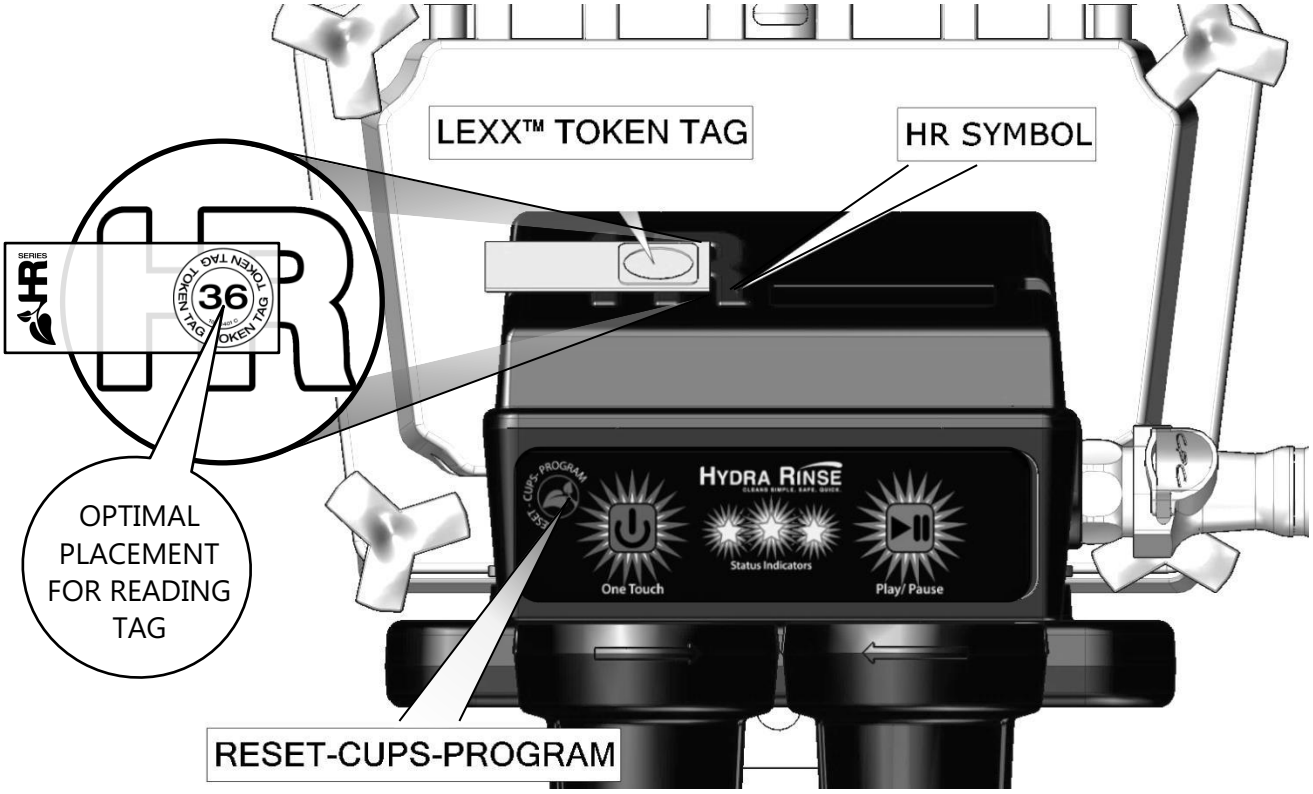
(Illustration of TOKEN TAG for LEXX™ cups))

The "LEXX™ CUPS" comes with a 36 cycle "TOKEN TAG", and the Measure & pour bottles come with a 32 cycle "TOKEN TAG". The token tag is registered with the Pro-control Module. This step ensures the Hydra Rinse® Process is using the specific sanitizer/cleaner it was created for; end user safety, Hydra Rinse® cleaning and sanitizing results depend on **LEXX™ Liquid Sanitizer and Cleaner Concentrate**.

- There is also the 1 Gallon version of **LEXX™ Liquid Sanitizer and Cleaner Concentrate**. The 1 Gallon container directly attaches to the HRWAND128.

The HRWAND128 will be used to perform many of the cleaning/sanitizing tasks within the Hydra Rinse® Process.

Section 7: Registration of Token Tag



(For reading out number of available cycles, use an old/previous registered "TOKEN TAG"!)

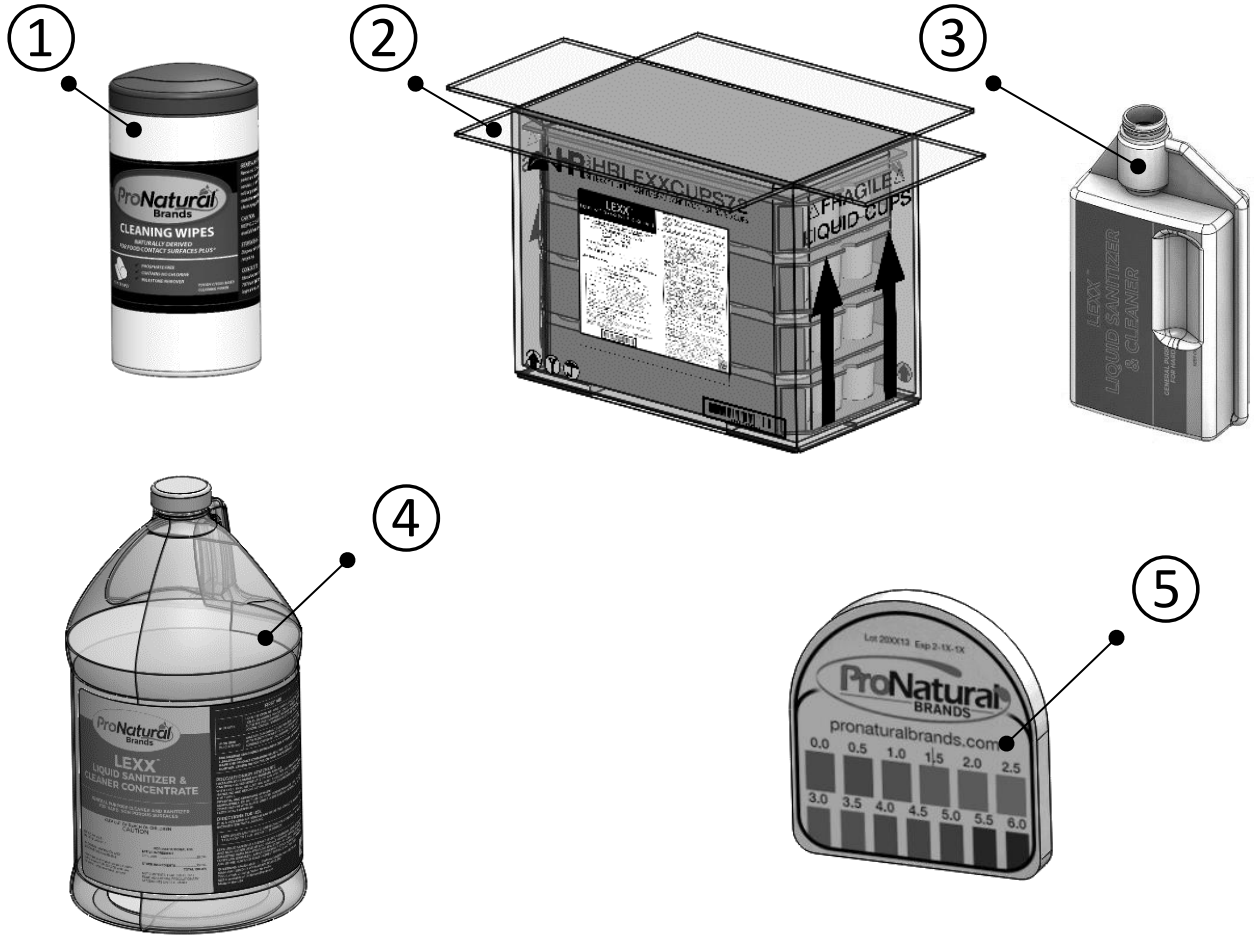
Before the Pro-control Module can be put into operation, first install batteries (Section 17: Battery Replacement) followed by registration of the "TOKEN TAG". The "TOKEN TAG" can be found inside either box of "LEXX™ CUPS" or "LEXX™ MEASURE AND POUR"; more specifically it's directly attached to the LEXX™ Liquid Sanitizer and Cleaner Concentrate product insert card.

To register your new sanitizer/cleaner, simply hold the "TOKEN TAG" up against the "HR SYMBOL" located on the top cover of the Pro-control Module as illustrated; placing the portion of the Token Tag that contains the printed number of cycles up against the "HR SYMBOL" i.e., exactly in the center of the "HR SYMBOL" as illustrated.

While holding the "TOKEN TAG" in position, whether for registering or reading, press and then release the "RESET-CUPS-PROGRAM" button; the LEDs will begin to illuminate. Once the "TOKEN TAG" has been successfully registered a "BEEP" will be heard, followed by the "STATUS INDICATORS" blinking out the number of stored cycles within the Pro-control Module.

To conclude the "TOKEN TAG" registration process, once again press and then release the "RESET-CUPS-PROGRAM" button, but this time without the "TOKEN TAG" present. This will reset the Pro-control Module rendering it ready for use.

Section 8: Referenced Components



IMAGES FOR ILLUSTRATION ONLY

Item:	Description:
01	PRONATURAL® CLEANING WIPES
02	LEXX™ CUPS
03	LEXX™ MEASURE AND POUR LIQUID SANITIZER AND CLEANER CONCENTRATE BOTTLE
04	LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE
05	LEXX™ pH TEST STRIPS (Included with Wand Products)

Section 9: Required Water and Drain Source

WATER SOURCE:

It's important to have proper water pressure, water flow and water temperature (**Section 1: Installation Guidelines**). To ensure water temperature stays constant during the automated sequence, a "TEMPERATURE MIXING VALVE" (1) is recommended; must be installed in accordance with all applicable Local, State, National and Provincial Codes, Ordnances, Regulations and Laws.

Once the "FITTING, Y-GHT SPLITTER" item (17) is snug fitted to the "TEMPERATURE MIXING VALVE" item (1), continue to rotate the female GHT fitting counterclockwise for an additional 90-110° to insure a good tight fit. Repeat the same process for installing the optional "25 FOOT POLYURETHANE 3/8" O.D. WATER SUPPLY ASSEMBLY" item (16) and for the combined "5 FOOT HOSE ASSEMBLY/EXTENDED WATER SUPPLY HOSE" item (15).

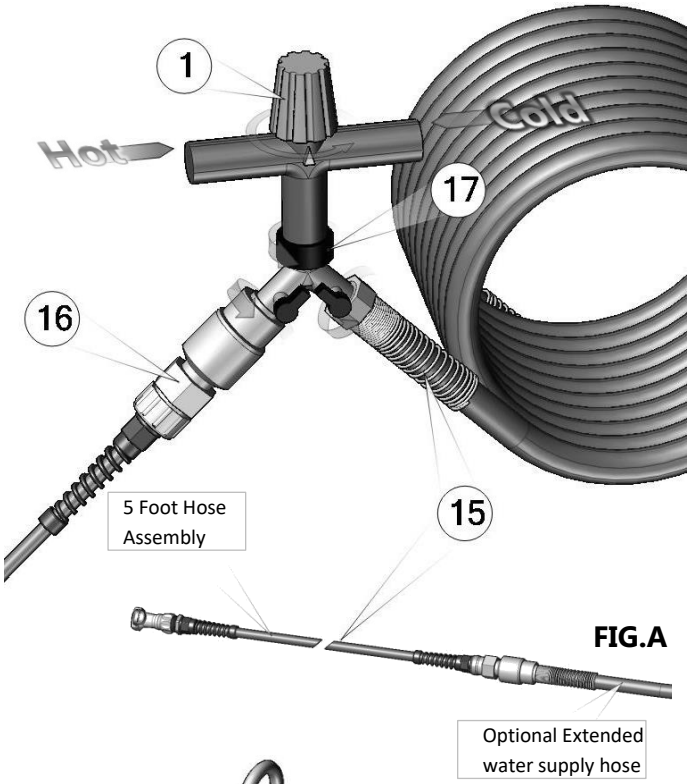


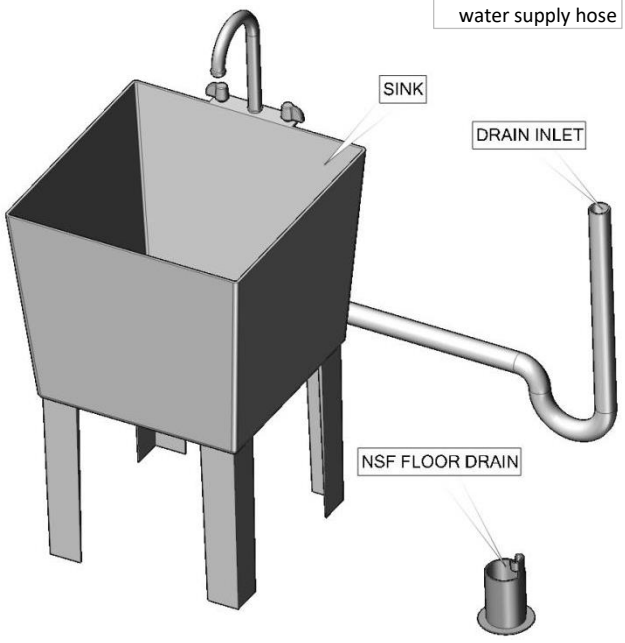
FIG.A

DRAIN SOURCE:

There are three approved methods for waste discharge that flows from the "25' BYPASS SYSTEM DRAIN HOSE", which extends from the "BYPASS SYSTEM".

Unlike discharging waste through the "HEAD ASSEMBLY" as in manual operations, the automated sequence of the Hydra Rinse® Process manages waste by removing it out through the food product mix inlet hose(s), completely opposite of traditional methods.

The uses of a Sink, Drain Inlet, or an NSF approved floor drain e.g., 1-½" above drain gate, are all valid options for the waste discharge.



(Image for illustration only) **FIG.B**

Section 10: HRWAND128 Portable Wandstation

GENERAL INFORMATION:

Refer to your operator's manual supplied cleaning process. It can be used on all hard-non-porous food contact related surfaces of all soft serve equipment during the Hydra Rinse® Process. The Wandstation eliminates the need for manual mixing of cleaner/sanitizer solution with the HRWAND128 product for installation process and mounting information.

The "MOUNTING BRACKET**"** performs three simple features:

1. It provides a sturdy nesting place for the HRWAND128.
2. It's designed to be NSF compliant, meaning that it requires no tools for easy cleaning and removal for going mobile.
3. The lower hanging feature allows for easy stowing of the "POLYURETHANE 3/8" O.D. WATER SUPPLY HOSE"

As you will see the HRWAND128 is an important device used in the Hydra Rinse®

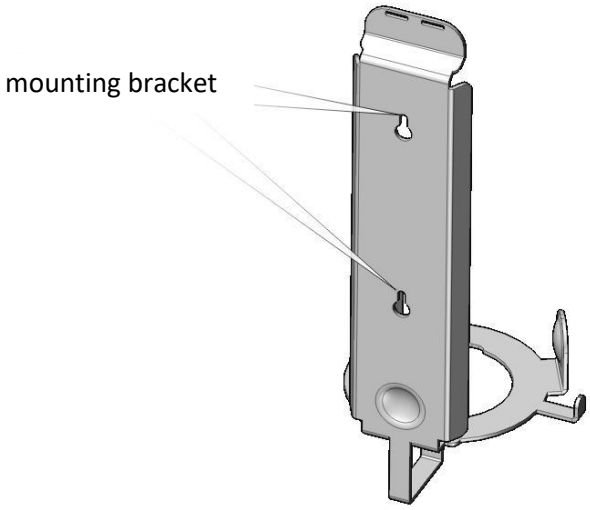


FIG.C

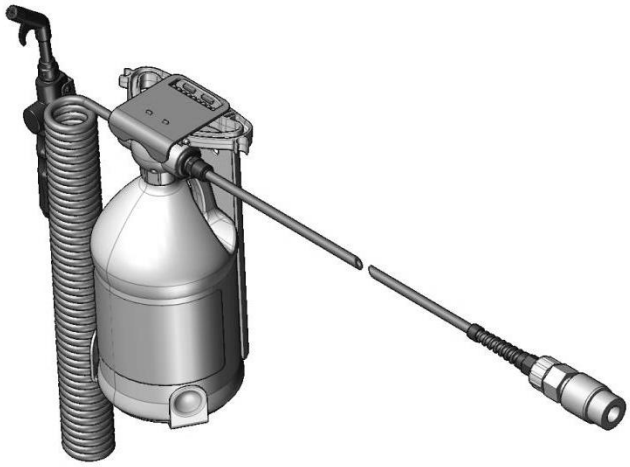


FIG.D

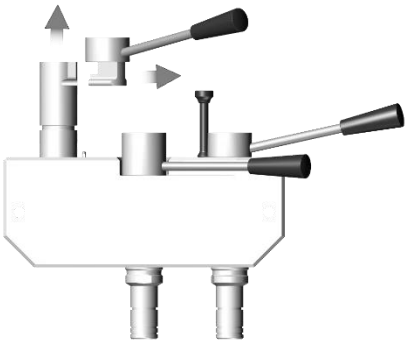
Section 11: Upgraded Components

UPGRADED COMPONENTS:

Hydra Rinse® upgraded components are specific for every **EFHR** variant.

Installation of these upgraded components allows the Hydra Rinse® System to perform its cleaning process efficiently.

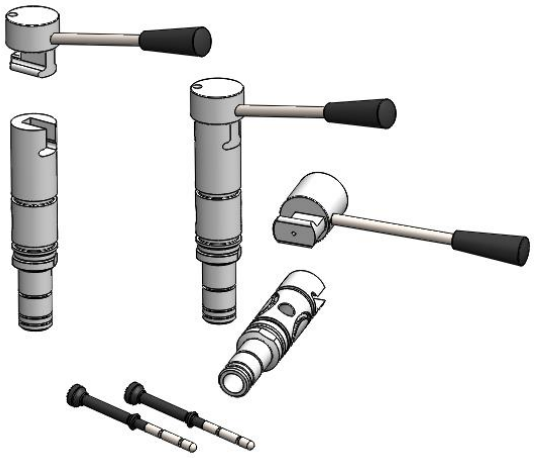
The "SPIGOT(S)" and "BLEEDER ASSEMBLY(S)" have been re-designed to be removable **FIG.E** without the need for removing the head assembly from the soft serve machine. This capability is required for the use of the Hydra Rinse® system.



(Image for illustration only) **FIG.E**

Ensure your machine contains the proper upgrade components. For more detailed information refer to the instructions included in the upgrade kit.

If a Lubeless Upgrade kit is available for your **EFHR** model, food safe lube will no longer be required for many of the illustrated components in **FIG.F**. Check with your authorized **EFHR** Distributor/Reseller for availability.



(Image for illustration only) **FIG.F**

Section 12: NSF Certified Hydra Rinse® Process

✪ **Upgrading soft serve machine (Section 11: Upgraded Components) prior to performing the Hydra Rinse® Process is required** ✪

Step 1: Place machine in "Night Mode". Recommend waiting approximately 4 to 5 hours for product to reach temperature >30°F (-1.1°C).

Step 2: Take machine out of "Night Mode" for each freezing cylinder and begin preparing utility items e.g., buckets, brushes, etc.

Step 3: Begin filling a sanitized bucket with 2 US Gallons of LEXX™ solution using the portable wand. Disconnect the "Mix-in bag Adaptor(s)" from the product mix and place on the "Bridle Ring/Carriage" for safe keeping. Carefully put the "Air Curtain" in place if applicable. Note: If no air curtain, promptly remove and refrigerate unused product mix.

Step 4: Enable the "MTS Pump" and "Clean Mode" for each freezing cylinder. Begin draining the product mix from the freezing cylinder(s) into a catch bucket and discard. Disable the "MTS Pump" and "Clean Mode" for each freezing cylinder once deemed empty.

Step 5: Submerse the mix-in bag adaptor(s) into the 2 US Gallons of LEXX™ solution. Open the "Bleeder-Assy" for each freezing cylinder; enable the "MTS Pump" for each freezing cylinder. Fill freezing cylinder(s) until discharge from air bleed opening(s) occurs. Close bleeder-assy(s) and disable the "MTS Pump(s)". Place each freezing cylinder in "Clean Mode" for ~2 minutes to perform pre-wash cycle.

Step 6: Take machine out of "Clean Mode" for each freezing cylinder and then drain solution through the "Head-Assy"; if removing product mix that is frozen and/or has >= 10% fat content, refill catch bucket with ~2 US Gallons of LEXX™ solution using wand and repeat **STEP 5**.

Step 6: Remove mix-in bag adaptor(s) from the "Mix Inlet Tube(s)" and the "Air-Meter(s)" from the "Air-Metering Tube(s)". Using the wand, flush the air-metering tube(s) thoroughly before plugging the end(s) of the air-metering tube(s) with a "Spigot-Rod".

Step 7: Remove the "MTS Pump Cover(s)". Disengage the "Swing-Arm Clamp(s)"/ "Roller Shoe(s)" from the "Transfer Hose(s)" followed by removing only the outlet side of the transfer hose(s) from the "MTS Assembly(s)".

Step 8: Connect the open end of the mix inlet tube(s) to the "By-pass Assembly" by repurposing the mix inlet tube "Clamp-ratchet(s)". Secure the end of the "By-pass Drain Hose" to a suitable drain source.

Step 9: Remove "Spigot(s)" and "Bleeder-Assy(s)" from the "Head-Assy". Flush the open port(s) with wand. Wipe clean the bottom of the head-assy along with all surfaces exposed to product mix; place spigot(s) into a wash catch bucket. Thoroughly clean and rinse off the bleeder-assy(s) using wand, wipes/OEM brushes and then replace.

Step 10: Using the wand/wipes, wet all the O-rings on the Pro-control Module. Install the Pro-control Module onto the head-assy followed by engaging/sliding the "Keeper Switch" forward; give the Pro-control Module a slight tug downward to ensure the keeper switch is properly seated.

Step 11: Wet the quick connect on either the Pro-control Module and/or the "Water Supply Hose" using the wand and/or wipes; connect the water supply hose to the Pro-control Module.

Step 12: Remove Cup Housings from the Pro-control, and insert either 1 new LEXX™ Cup, or 2 fluid ounces of LEXX™ into each Cup Housing. To add LEXX™ cleaner and sanitizer respectively: Remove the left cleaner cup housing by rotating it outward from the center, then add LEXX™ concentrate. Reinstall the cup by pushing straight upward onto the Pro-control Module. Next, rotate the Cup Housing inward towards the center such that the green arrow on the cup lines up with the corresponding indent in the main body to lock in place; do the same for the right sanitizer Cup Housing. (Ensure tokens are registered, water source is on, and the bypass drain line is in place).

Step 13: Open the "Bleeder-Assy" for each freezing cylinder. Press and release the "One Touch" button on the Pro-control Module to initiate the cleaning and sanitizing cycle. Keep the bleeder-assy(s) open until first audible beep from the Pro-control Module, or visible discharge from the air bleeder opening(s) occurs; whichever precedes the other. Immediately close the bleeder-assy(s). Place machine in "Clean Mode" for each freezing cylinder.

Step 14: Using the wand, wipes, and OEM brushes: begin cleaning all removed components i.e., spigot(s), mix-in bag adaptor(s), air-meter(s), mix container(s) and drawer(s) if removed prior to installing air curtain if applicable; ensure that you remove the "Duck-bill" located within the mix-in bag adaptor(s) for thorough cleaning. Utilize this time to maintain whatever else that may need your attention while the Pro-control Module is completing the cleaning/rinsing cycle (~3-1/2 minutes).

Step 15: While all 3 LEDs are blinking with an intermittent auditable beep, pause the Pro-control Module cycle by pressing and releasing the "Play/Pause" button. Take the machine out of "Clean Mode" for each freezing cylinder. Drain the freezing cylinder(s) by removing the mix inlet tube(s) from the bypass assembly and place the open end(s) into an empty catch bucket. Raise the bleeder-assy(s) to break the vacuum, allow the freezing cylinder(s) to properly drain. Once empty, turn the soft serve machine main power off and disconnect the water supply from the Pro-control Module. Remove the left cup housing and empty into catch bucket; re-install left cup housing and remove the Pro-control Module from the head-assy, and the head-assy from the machine. Prepare freezing cylinder as follows: Using the wand, wipes, and OEM brushes, remove, inspect and mechanically brush clean all internal components: use this opportunity to replace any worn O-rings/seals or blades. Re-lubricate the "O-ring Shaft Seal" and face of the "Washer-Shaft Seal"/Plastic Washer. Note: **DO NOT** lubricate the "Seal-Beater Shaft"/Seal (Cup) or the Head Assy O-ring. When re-installing the shaft seal onto the beater shaft, be sure to wipe off any excess residual lubricant from the drive end of the beater shaft. Ensure all components have been re-assembled and re-installed before repeating this process for any additional freezing cylinder. Brush clean all openings of the head-assy and then re-install. After tightening the head-assy, re-install the Pro-control Module.

Step 16: To aid in neatness, start by laying some folded paper towels on top of the air curtain if applicable. Prepare MTS Assembly as follows: Completely disassemble the MTS Assembly and brush clean all fittings. Replace the transfer hose/ "Braded Mix Hose-Assy" and lubricate the swing-arm clamp and roller shoe pivot arm if necessary. Make sure to brush clean the mix feed tube with the appropriate 40" brush. Re-assemble the MTS assembly and be sure, to re-plug the air tube with a spigot rod and re-connect the mix inlet tube to the bypass assembly. Repeating this process for any additional MTS Assembly. Note: leave the transfer hoses out of the roller assembly to complete the sanitizing process.

Section 12: NSF Certified Hydra Rinse® Process

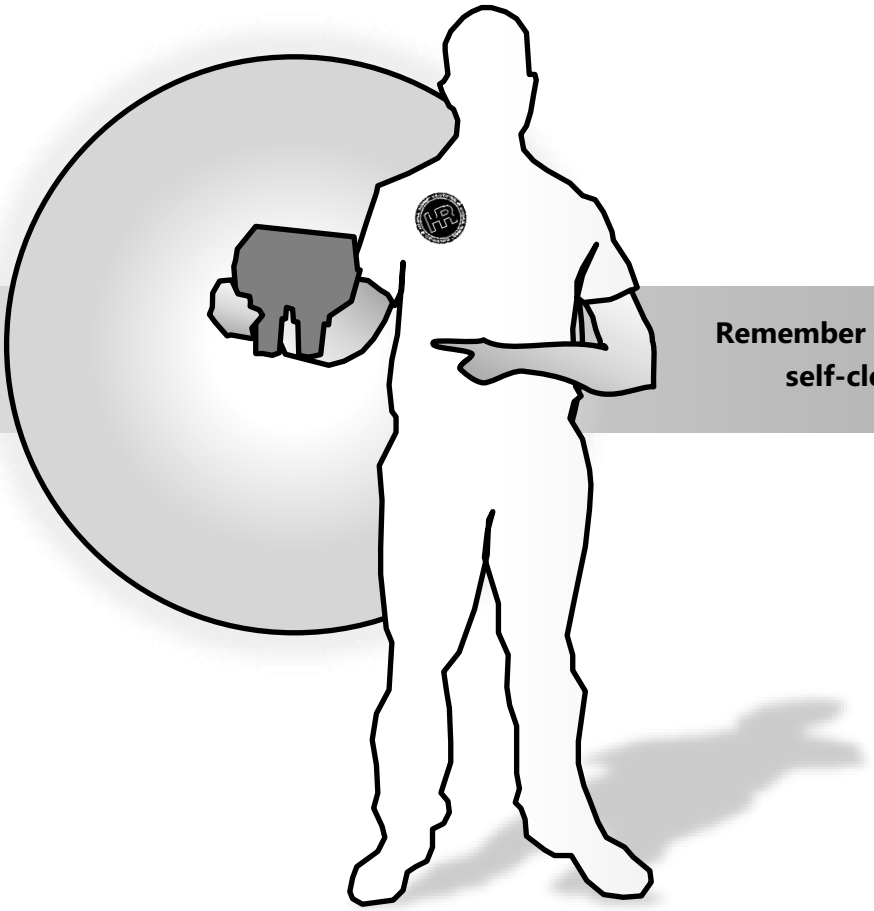
Step 17: Re-connect the water supply hose to the Pro-control Module, turn the machine main power on, and open the bleeder-assy(s); ensure the bypass drain line is still in place. Press the "Play/Pause" button to resume the rinse and sanitizing cycles. Close the bleeder-assy(s) when water begins to discharge from the air bleed opening(s). Place the machine back into "Clean Mode". The Pro-control Module will now finish the sanitization of the machine.

Step 18: Continue to clean and sanitize mix container(s), drawer(s) if applicable and whatever else still needs cleaning while the Pro-control Module is completing the sanitization process.

Step 19: When the "Green LED" on the Pro-control Module is steadily/slowly blinking, the cleaning and sanitizing cycle is complete; press and release the "Play/Pause" button to put the Pro-control Module back into sleep mode. Take the machine out of "Clean Mode" for each freezing cylinder and remove the water supply hose from the Pro-control Module. Disconnect the mix inlet tube(s) from the "Bypass Assembly" and place into an empty catch bucket. Raise the bleeder-assy(s) to break the vacuum, allowing the freezing cylinder(s) to properly drain. Reposition the catch bucket under the Pro-control Module. Remove the left cup housing, and temporarily place machine back into "Clean Mode" for each freezing cylinder to drain any remaining residual solution. Re-attach left cup housing after draining has diminished; take machine out of "Clean Mode" for each freezing cylinder.

Step 20: Re-install the mix-in bag adaptor(s) and place on the "Bridle Ring/Carriage" for safe keeping. Re-assemble the MTS pump assembly, and stow the "Air Curtain" is applicable; if needed, clean the lower refrigeration cabinet before reconnecting mix-in bag adaptor(s) to product mix bag(s)/mix containers(s).

Step 21: Ensure both the cleaner and sanitizer cup housings are empty/free from LEXX™ cups and then re-install. Remove the Pro-control Module from the machine by sliding the keeper switch back into the middle/neutral position; push down on the interface manifold to remove. Re-install the spigot(s). You can now refill your machine with product mix according to manufacturer's instructions. When complete, it is good practice to perform a self-clean on your Pro-control Module before stowing. Note, if product mix is not being added back into the soft serve machine following this process, then remove the head-assy and all internal components for air drying.



Remember to perform a Pro-control Module self-cleaning cycle after every use.

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Section 13: NSF Certified Flavor Change Process

✪ **Upgrading soft serve machine (Section 11: Upgraded Components) prior to performing the Hydra Rinse® Process is required** ✪

Step 1: Place machine in "Night Mode". Recommend waiting approximately 4 to 5 hours for product to reach temperature >30°F (-1.1°C).

Step 2: Take machine out of "Night Mode" for each freezing cylinder and begin preparing utility items e.g., buckets, brushes, etc.

Step 3: Begin filling a sanitized bucket with 2 US Gallons of LEXX™ solution using the portable wand. Disconnect the "Mix-in bag Adaptor(s)" from the product mix and place on the "Bridle Ring/Carriage" for safe keeping. Carefully put the "Air Curtain" in place if applicable. Note: If no air curtain, promptly remove and refrigerate unused product mix.

Step 4: Enable the "MTS Pump" and "Clean Mode" for each freezing cylinder. Begin draining the product mix from the freezing cylinder(s) into a catch bucket and discard. Disable the "MTS Pump" and "Clean Mode" for each freezing cylinder once deemed empty.

Step 5: Submerse the mix-in bag adaptor(s) into the 2 US Gallons of LEXX™ solution. Open the "Bleeder-Assy" for each freezing cylinder; enable the "MTS Pump" for each freezing cylinder. Fill freezing cylinder(s) until discharge from air bleed opening(s) occurs. Close bleeder-assy(s) and disable the "MTS Pump(s)". Place each freezing cylinder in "Clean Mode" for ~2 minutes to perform pre-wash cycle.

Step 6: Take machine out of "Clean Mode" for each freezing cylinder and then drain solution through the "Head-Assy"; if removing product mix that is frozen and/or has >= 10% fat content, refill catch bucket with ~2 US Gallons of LEXX™ solution using wand and repeat **STEP 5**.

Step 6: Remove mix-in bag adaptor(s) from the "Mix Inlet Tube(s)" and the "Air-Meter(s)" from the "Air-Metering Tube(s)". Using the wand, flush the air-metering tube(s) thoroughly before plugging the end(s) of the air-metering tube(s) with a "Spigot-Rod".

Step 7: Remove the "MTS Pump Cover(s)". Disengage the "Swing-Arm Clamp(s)"/ "Roller Shoe(s)" from the "Transfer Hose(s)" followed by removing only the outlet side of the transfer hose(s) from the "MTS Assembly(s)".

Step 8: Connect the open end of the mix inlet tube(s) to the "By-pass Assembly" by repurposing the mix inlet tube "Clamp-ratchet(s)". Secure the end of the "By-pass Drain Hose" to a suitable drain source.

Step 9: Remove "Spigot(s)" and "Bleeder-Assy(s)" from the "Head-Assy". Flush the open port(s) with wand. Wipe clean the bottom of the head-assy along with all surfaces exposed to product mix; place spigot(s) into a wash catch bucket. Thoroughly clean and rinse off the bleeder-assy(s) using wand, wipes/OEM brushes and then replace.

Step 10: Using the wand/wipes, wet all the O-rings on the Pro-control Module. Install the Pro-control Module onto the head-assy followed by engaging/sliding the "Keeper Switch" forward; give the Pro-control Module a slight tug downward to ensure the keeper switch is properly seated.

Step 11: Wet the quick connect on either the Pro-control Module and/or the "Water Supply Hose" using the wand and/or wipes; connect the water supply hose to the Pro-control Module.

Step 12: Remove Cup Housings from the Pro-control, and insert either 1 new LEXX™ Cup, or 2 fluid ounces of LEXX™ into each Cup Housing. To add LEXX™ cleaner and sanitizer respectively: Remove the left cleaner Cup Housing by rotating it outward from the center, then add LEXX™ concentrate. Reinstall the cup by pushing straight upward onto the Pro-control Module. Next, rotate the Cup Housing inward towards the center such that the green arrow on the cup lines up with the corresponding indent in the main body to lock in place; do the same for the right sanitizer Cup Housing. (Ensure tokens are registered, water source is on, and the bypass drain line is in place).

Step 13: Open the "Bleeder-Assy" for each freezing cylinder. Press and release the "One Touch" button on the Pro-control Module to initiate the cleaning and sanitizing cycle. Keep the bleeder-assy(s) open until first audible beep from the Pro-control Module, or visible discharge from the air bleeder opening(s) occurs; whichever precedes the other. Immediately close the bleeder-assy(s). Place machine in "Clean Mode" for each freezing cylinder.

Step 14: Using the wand, wipes, and OEM brushes: begin cleaning all removed components i.e., spigot(s), mix-in bag adaptor(s), air-meter(s), mix container(s) and drawer(s) if removed prior to installing air curtain if applicable; ensure that you remove the "Duck-bill" located within the mix-in bag adaptor(s) for thorough cleaning. Utilize this time to maintain whatever else that may need your attention while the Pro-control Module is completing its automated cleaning and sanitizing cycle (~7 minutes).

Step 15: When the "Green LED" on the Pro-control Module is steadily/slowly blinking, the cleaning and sanitizing cycle is complete; press and release the "Play/Pause" button to put the Pro-control Module back into sleep mode. Take the machine out of "Clean Mode" for each freezing cylinder and remove the water supply hose from the Pro-control Module. Disconnect the mix inlet tube(s) from the "Bypass Assembly" and place into an empty catch bucket. Raise the bleeder-assy(s) to break the vacuum, allowing the freezing cylinder(s) to properly drain. Reposition the catch bucket under the Pro-control Module. Remove the left cup housing, and temporarily place machine back into "Clean Mode" for each freezing cylinder to drain any remaining residual solution. Re-install left cup housing after draining has diminished; take machine out of "Clean Mode" for each freezing cylinder.

Step 16: Remove the "Air-Metering Tube(s)" for a thorough flushing with the wand and then re-install along with the "Air-Meter(s)". Re-install the mix-in bag adaptor(s) and place on the "Bridle Ring/Carriage" for safe keeping. Re-assemble the MTS pump assembly, and stow the "Air Curtain" if applicable; if needed, clean the lower refrigeration cabinet before reconnecting mix-in bag adaptor(s) to product mix bag(s)/mix containers(s).

Step 17: Ensure both the cleaner and sanitizer cup housings are empty/free from LEXX™ cups and then re-install. Remove the Pro-control Module from the machine by sliding the keeper switch back into the middle/neutral position; push down on the interface manifold to remove. Once again, remove the "Bleeder-Assy(s)"and manually brush clean and spray down all openings. Re-install the spigot(s) and bleeder-assy(s). You can now refill your machine with product mix according to manufacturer's instructions. When complete, it is good practice to perform a self-clean on your pro-control module before stowing. Note, if product mix is not being added back into the soft serve machine following this process, then remove the head-assy and all internal components for air drying.

Remember to perform a Pro-control Module self-cleaning cycle after every use.

Section 14: Details of the Hydra Rinse® Process

PREPARATION OF UTILITY ITEMS:

It's always good practice to clean and sanitize all utility items like Waste Catch Buckets and OEM Brushes before beginning the cleaning and sanitizing of the soft serve machine; use the HRWAND128 and Cleaning Wipes for time savings and operator efficiency.

(Image for illustration only) **FIG.1**

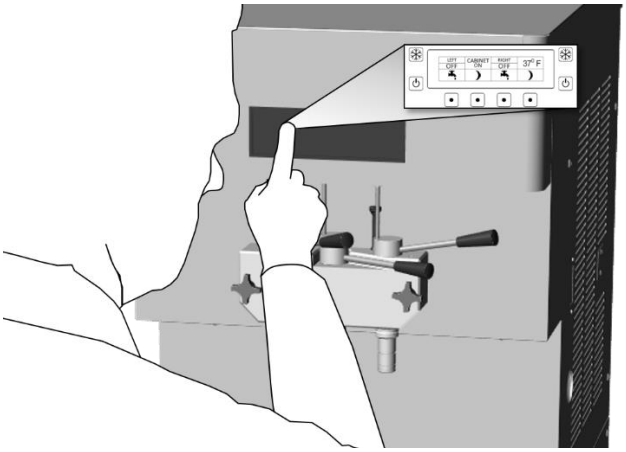
DISABLE FREEZE MODE:

Allow the soft serve machine to be in "NIGHT MODE" **FIG.2** for a minimum of 4 hours to allow product mix temperature to rise to ~37° F (2.78°C)

This step will reduce the number of pre-rinse cycles required when compared to removing frozen product mix from the freezing cylinder(s).

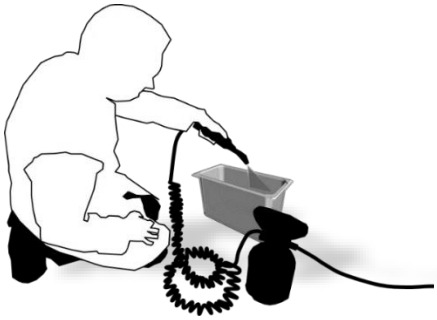
Begin Filling a "2 US GALLON CATCH BUCKET" with LEXX™ solution, which will be used for the pre-wash cycle; Lock the HRWAND128 Trigger in the dispensing position for automatic operation.

Note: Using LEXX™ sanitizing and cleaning solution will increase the proficiency associated with the removal of product mix, especially if it's still semi-solid.



(Image for illustration only) **FIG.2**

Note: Ensure that "FREEZE MODE" is disabled for each freezing cylinder.

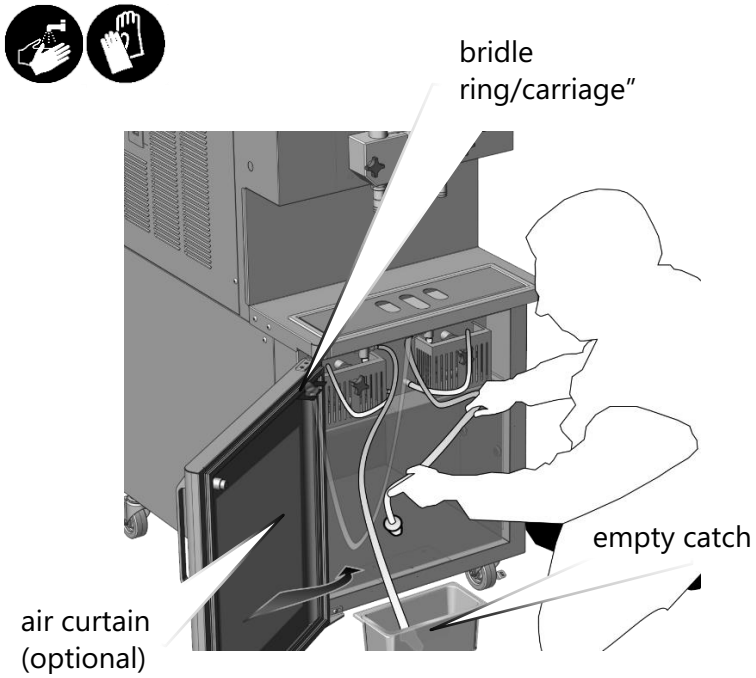


Section 14: Details of the Hydra Rinse® Process

EMPTY CATCH BUCKET:

Disconnect the "MIX-IN BAG ADAPTOR(S)" from the product mix and temporarily place on the "BRIDLE RING/CARRIAGE" for safe keeping. Removing the "PRODUCT MIX DRAWER(S)"/ "CONTAINER(S)" from the lower refrigeration cabinet (if you have an "AIR CURTAIN", you can leave the product mix and drawers(s)/container(s) in the lower refrigeration cabinet during this entire process). Place an empty "CATCH BUCKET" on the floor as shown. Reposition the end of the mix-in bag adaptor(s)/mix inlet tube(s) and place it into the empty catch bucket **FIG.3**.

NOTE: Ensure catch bucket is cleaned and sanitized before use.

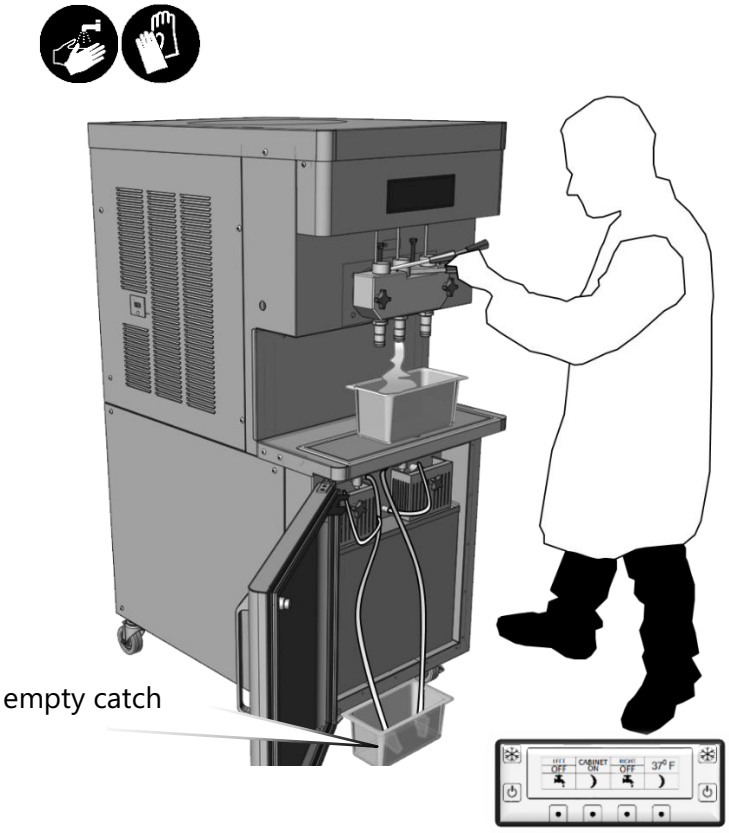


(Image for illustration only) **FIG.3**

REMOVE PRODUCT FROM MACHINE:

Place machine in "CLEAN MODE" and activate the "MTS" pump for each freezing cylinder **FIG.4.**

Disable the "MTS" pump and "CLEAN MODE" for each freezing cylinder once deemed empty; discard product mix according to your State and local health codes



(Image for illustration only) **FIG.4**

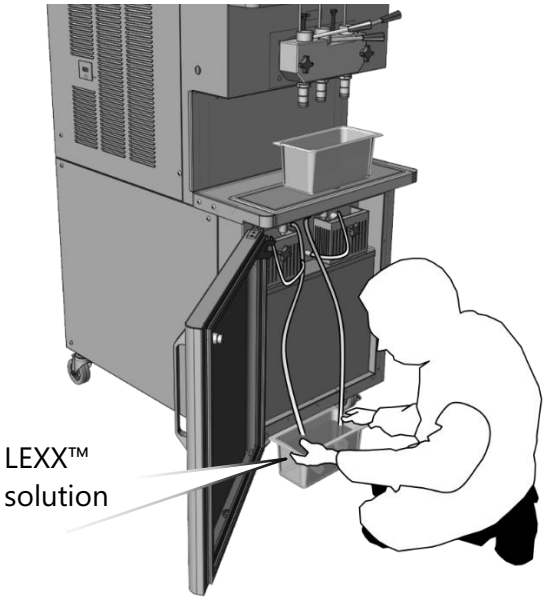
Section 14: Details of the Hydra Rinse® Process

PRE-WASH FREEZING CYLINDERS:

Replace the empty catch bucket with the freshly filled catch bucket of ~2 US Gallons of pre-wash solution; place in front of the machine on floor as illustrated. Ensure the mix-in bag adaptor(s)/ mix inlet tube(s) are fully submersed.

Open the "AIR BLEED ASSEMBLY(S)" for each freezing cylinder. Activate the "MTS" pump(s) to allow the pre-wash solution to be drawn up into the freezing cylinder(s) from the catch bucket.

Once the freezing cylinder(s) are ~2/3 filled with solution (discharge from bleeder assembly port(s)): Close the "AIR BLEED ASSEMBLY(S)", de-activate the "MTS" pump(s) and immediately place machine in "CLEAN MODE" for each freezing cylinder (~2 minutes of agitation).



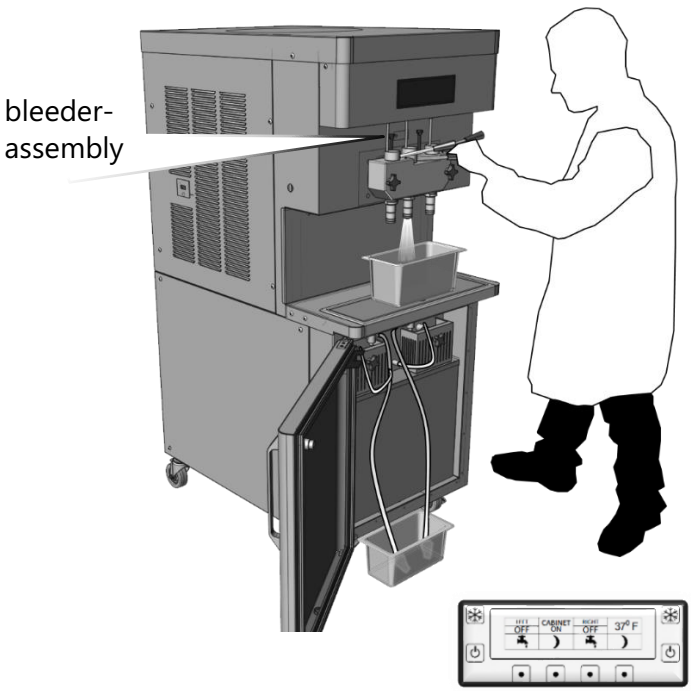
(Image for illustration only) **FIG.5**

DRAIN PRE-WASH SOLUTION:

Disable "CLEAN MODE" for each freezing cylinder. The freezing cylinder(s) are under pressure: care should be taken when draining the pre-wash solution to minimize splatter from the spigot(s) opening.

If pre-wash solution is draining slowly, momentarily reactivate the "MTS" pump(s), which will help with removing the pre-wash solution from the freezing cylinder(s)

NOTE: If the soft serve machine is being cleaned before allowing the product mix to come up to the recommend thaw temperature of ~37° F (2.78°C), or the product mix contains 10% fat content or more, a second pre-wash cycle is recommended.



(Image for illustration only) **FIG.6**

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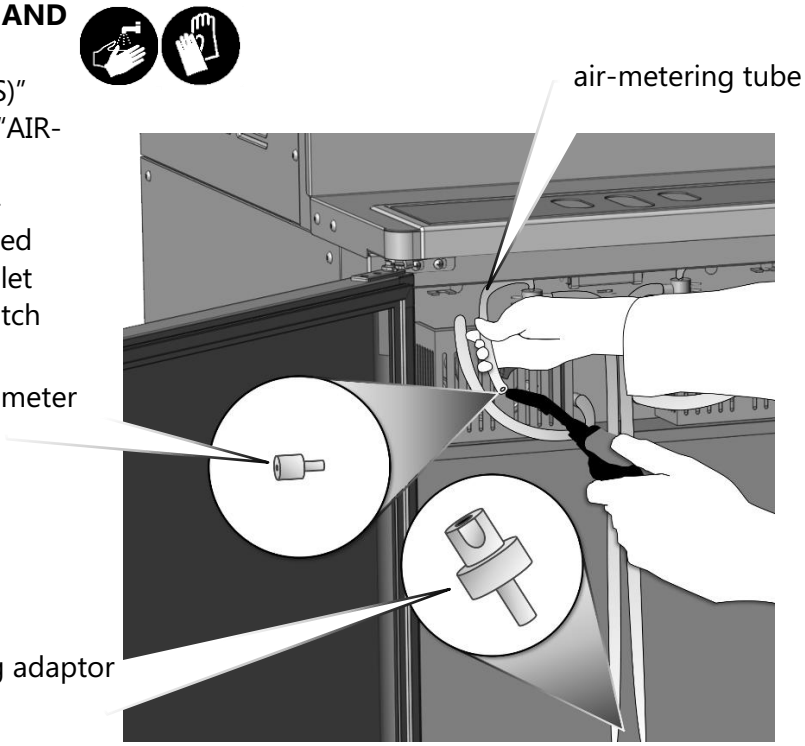
Section 14: Details of the Hydra Rinse® Process

O REMOVE MIX-IN BAG ADAPTOR AND AIR-METER:

Remove "MIX-IN BAG ADAPTOR(S)" from the "MIX INLET TUBE(S)" and the "AIR-METER(S)" from the "AIR-METERING TUBE(S)". Using the wand, flush the air-metering tube(s) thoroughly as illustrated **FIG.7**; leave the open end of the mix inlet tube(s) in the empty catch bucket to catch all residual solution.

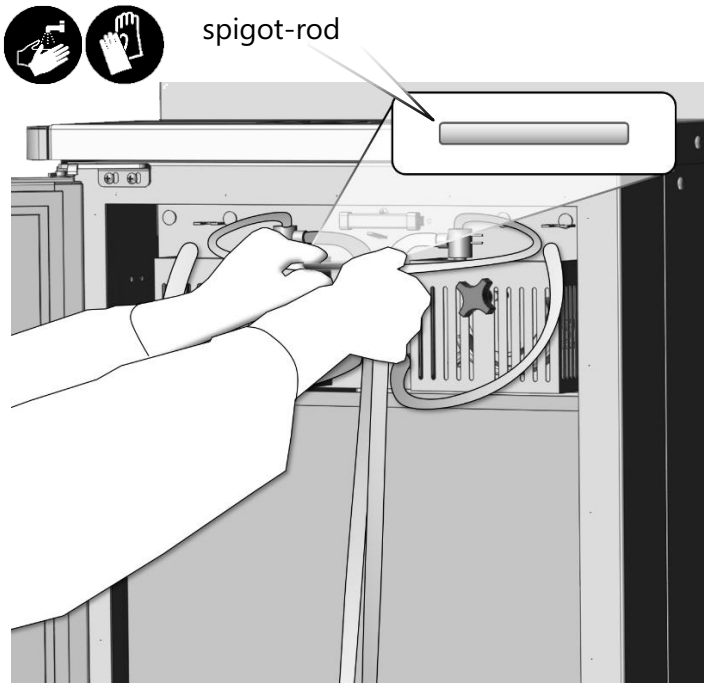


(Image for illustration only) **FIG.7**

O PLUG AIR-METERING TUBE:

It's imperative that the "AIR-METERING TUBE(S)" are plugged prior to performing the Hydra Rinse® Cleaning and Sanitizing Process.

To plug the open end of the air-metering tube(s), repurpose a "SPIGOT ROD" by firmly pressing it into the tube. If you have two air-metering tubes, you can use one spigot rod to simultaneously close both open ends as illustrated **FIG.8** to create a closed loop.



(Image for illustration only) **FIG.8**

Note: Ensure that the ends of the "SUCTION TUBE ADAPTOR(S)" are fully submersed in the pre-rinse

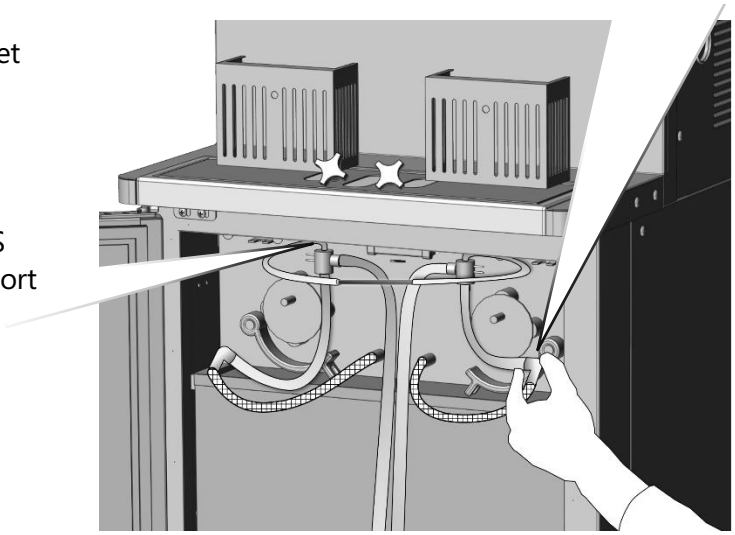
Section 14: Details of the Hydra Rinse® Process

O PREPARE THE TRANSFER HOSE:

Remove the "MTS PUMP COVER(S)". Disengage the "SWING-ARM CLAMP(S)"/ "ROLLER SHOE(S)" from the "TRANSFER HOSE(S)", followed by leaving only the inlet side of the transfer hose(s) in the "MTS ASSEMBLY(S)" **FIG.9**.

remove this end and transfer hose from the MTS

leave this end of the transfer hose in the MTS pump assembly to support the mix inlet tube

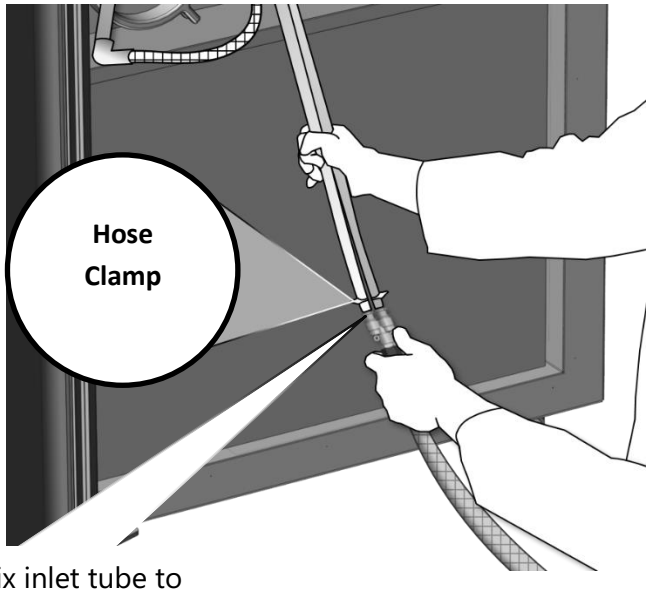


clamp-ratchet

(Image for illustration only) **FIG.9**

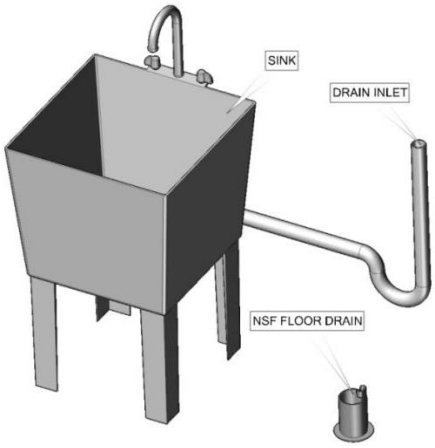
O CONNECT BYPASS SYSTEM TO MIX INLET TUBE:

Connect the open end of the "MIX INLET TUBE(S)" to the "BY-PASS ASSEMBLY" by repurposing the mix inlet tube "CLAMP-RATCHET(S)" **FIG.10A**. Secure the end of the "BY-PASS DRAIN HOSE" to a suitable drain source. **FIG.10B**.



mix inlet tube to By-pass adaptor

(Image for illustration only) **FIG.10A**



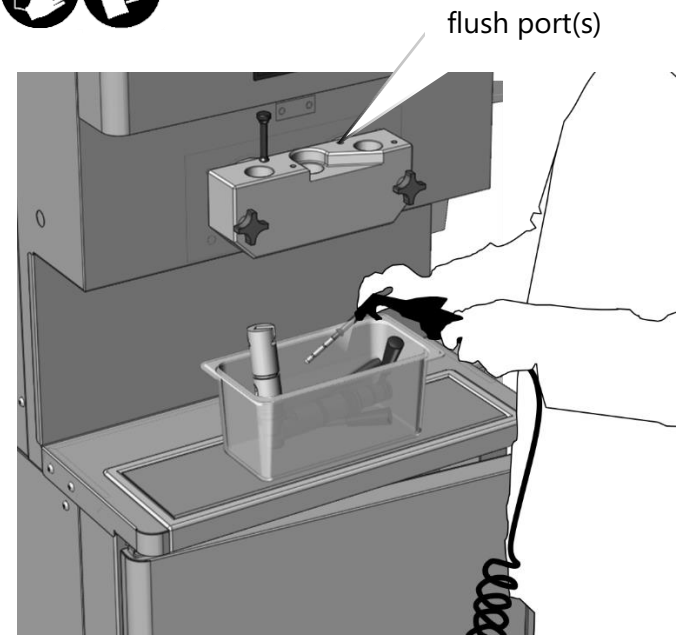
(Image for illustration only) **FIG.10B**

Section 14: Details of the Hydra Rinse® Process

O PREPARING HEAD ASSEMBLY:

Remove the "SPIGOT(S)" and "BLEEDER-ASSEMBLY(S)" from the "HEAD-ASSEMBLY" **FIG.12**.

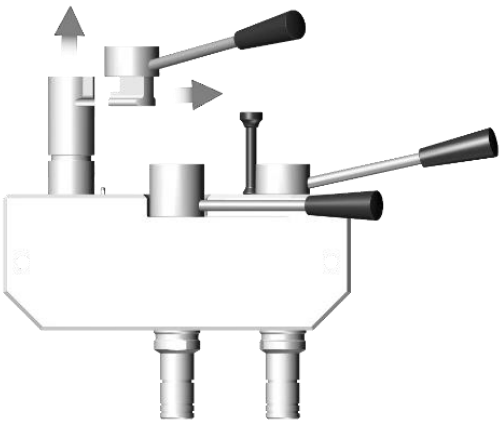
Flush the open port(s) with the wand. Thoroughly clean and rinse off the bleeder-assembly(s) using the wand, wipes/OEM brushes and then replace.



(Image for illustration only) **FIG.11**

Note: If needed, take a wipe, and hold it over a spigot/bleeder outlet (bottom of head assembly). Dispense the HRWAND128 LEXX™ solution in through the top spigot/bleeder opening. Flush away any excessive product mix residual that may be present; place a 5 quart catch bucket below head assembly to capture any dripping solution. Repeat for each spigot/bleeder outlet as needed.

If the spigot(s) and/or bleeder(s) are not removable without removing the "HEAD-ASSEMBLY" from the soft serve machine refer to section 11, as you may be missing the upgrade kit components.



(Images for illustration only) **FIG.12**

Section 14: Details of the Hydra Rinse® Process

O PREPARING HEAD ASSEMBLY FOR THE PRO-CONTROL MODULE:

Wipe all soiled "HEAD ASSEMBLY" surfaces clean using "CLEANING WIPES" **FIG.13**.

You can use the wand to super charge the cleaning wipes for additional wetting.

NOTE: Using cleaning wipes instead of re-usable cleaning towels is a big game changer in reducing the potential of recontamination during the clean and sanitizing process.

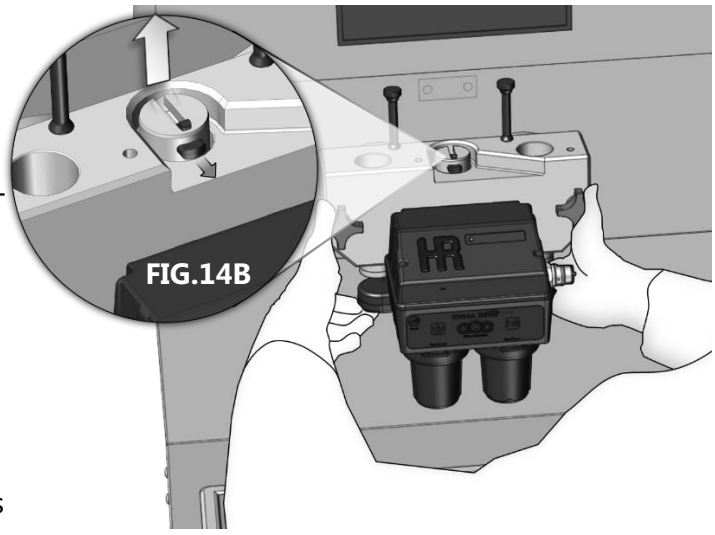
(Image for illustration only) **FIG.13**

O INSTALL THE PRO-CONTROL MODULE:

To assist with installing the "PRO-CONTROL MODULE", wet the O-rings on the pistons with either a "CLEANING WIPE" or with sanitizer/cleaner solution from the HRWAND128.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER SPIGOT PORT"; once the piston O-rings begin to contact the "SPIGOT PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside "INTERFACE MANIFOLD ASSEMBLY" as illustrated; use the head assembly "NUT STUDS" to make things even easier **FIG. 14A**.

On the top of the "CENTER PISTON" is a "KEEPER SWITCH". The "PRO-CONTROL MODULE" is in position when the "KEEPER SWITCH" can freely slide forward **FIG.14B**, securing the unit in place.



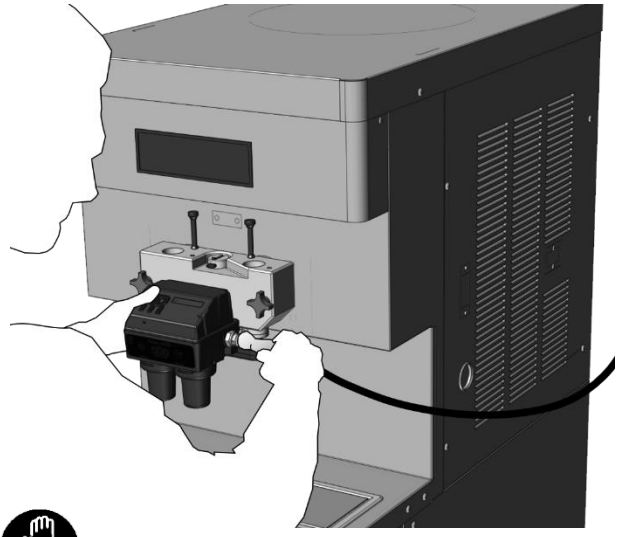
(Image for illustration only) **FIG.14A**

Section 14: Details of the Hydra Rinse® Process

O CONNECT WATER SUPPLY:

Prior to connecting the "WATER SUPPLY" **FIG.15**, wet the O-ring on the "PRO-CONTROL MODULE QUICK CONNECT" with either a "CLEANING WIPE" or with the HRWAND128 LEXX™ solution; once connected, if the water source has not been turned on yet, you will need to do so before adding the LEXX™ concentrate.

Note: Always ensure cup housings are present and that you haven't added new LEXX™ concentrate until the water source is connected and turned on.



(Image for illustration only) **FIG.15**

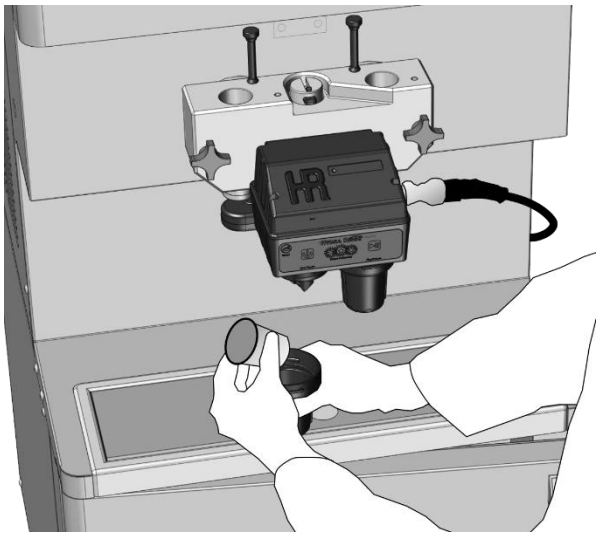
O ADDING LEXX™ CONCENTRATE:

To remove the left "CLEANER CUP HOUSING", rotate clockwise for less than a quarter turn. To remove the right "SANITIZER CUP HOUSING", rotate counterclockwise for less than a quarter turn.

Put 1 ready to use "LEXX™ CUP" or 2 fluid ounces of LEXX™ concentrate into each of the cup housings **FIG.16**.

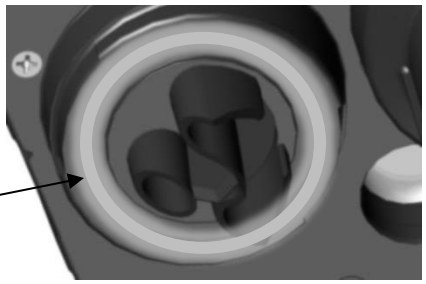
While pushing the nested "LEXX™ CUP" up into the piercing features of the "PRO-CONTROL MODULE", align the mating features of the "CUP HOUSING" to the main body; pay close attention that the cup lid has been adequately pierced.

Practice working with the "CUP HOUSINGS" prior to adding actual cups.



(Image for illustration only) **FIG.16**

Note: Lube Cup Housing with food safe lube FIG.17 when "ALIGNMENT ARROWS" become difficult to align.



Lube Sealing Face, Not O-ring

FIG.17

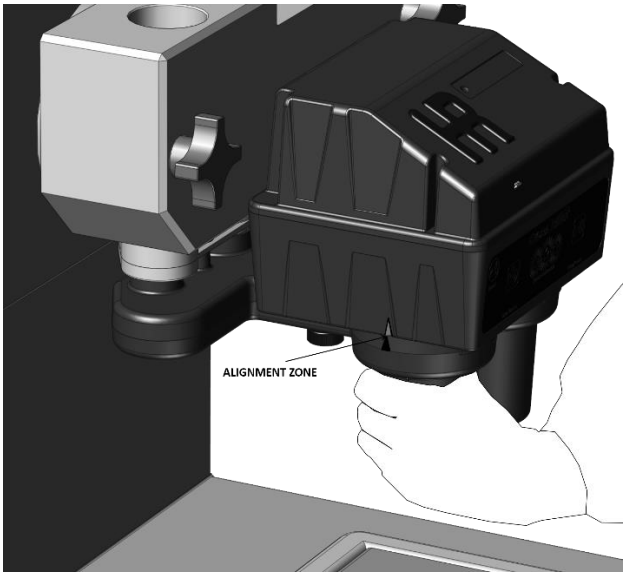
Section 14: Details of the Hydra Rinse® Process

TIGHTEN CUP HOUSINGS:

It's important that sanitizer/cleaner solution is present during every cycle, so too is proper tightening of both the "CLEANER CUP HOUSING" and the "SANITIZER CUP HOUSING".

To tighten the cup housings, rotate inward towards the center of the "PRO-CONTROL MODULE". As called out in **FIG.18**, there are corresponding "ALIGNMENT ARROWS" molded into the plastic components; for proper seal, ensure they are aligned together as illustrated.

NOTE: Storage alignment requirements (page 35)



(Image for illustration only) **FIG.18**

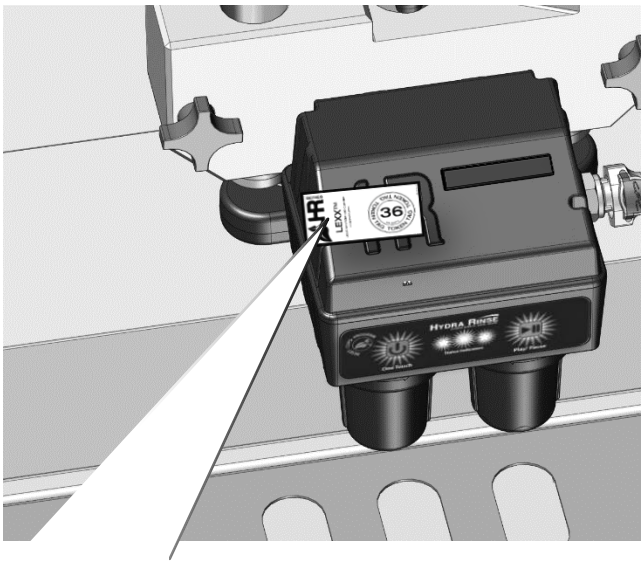
REGISTER CYCLES:

A "TOKEN TAG" is included with every purchase of "LEXX™ CUPS" or "LEXX™ MEASURE & POUR BOTTLE(S)". You need to register this token tag to the "PRO-CONTROL MODULE" once, making it operational.

To register the product and read the number of available cycles within the "PRO-CONTROL MODULE", simply touch the "TOKEN TAG" to the "HR" symbol as illustrated in **FIG.19**.

Next, while holding the "TOKEN TAG" in place, press and then release the "RESET-CUPS-PROGRAM" button on the "USER INTERFACE". At the completion of the communication sequence, remove "TOKEN TAG"; beep will indicate completion.

After a successful registration: An LED sequence will blink out the number of cycles stored in the "PRO-CONTROL MODULE" until the end user once again presses and then releases the "RESET-CUPS-PROGRAM" button, which is required after every register/read operation.



LEXX™ Tokens

(Image for illustration only) **FIG.19**

Note: Up to 750 wash cycles can be stored inside the "PRO-CONTROL MODULE" at any given time.

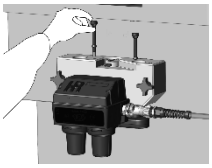
Section 14: Details of the Hydra Rinse® Process

O START THE PRO-CONTROL MODULE CYCLE:

Run through this suggested check list before continuing:

- Bypass System in place
- Bypass System Drain Hose attached and secured to 1 of the 3 acceptable drain sources (page 10).
- Specified sanitary water source (page 1) connected and turned on.
- Fresh LEXX™ concentrate present in both the cleaning and sanitizing cup housings.
- Soft Serve Machine Power is "ON"

Press and then release the "ONE TOUCH" **FIG.20** button on the "USER INTERFACE" to start the "PRO-CONTROL MODULE CYCLE".

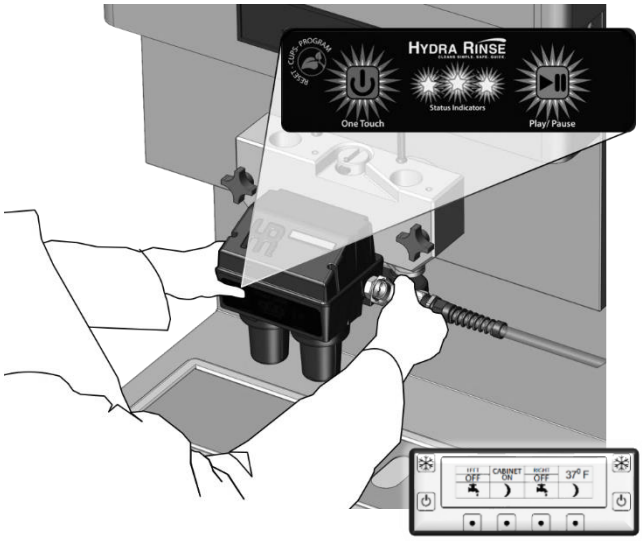


Open the "BLEEDER ASSEMBLY(S)" for 35 seconds and/or first beep sequence of the "HYDRA RINSE® PRO-CONTROL CYCLE", and then place the soft serve machine in "CLEAN MODE".

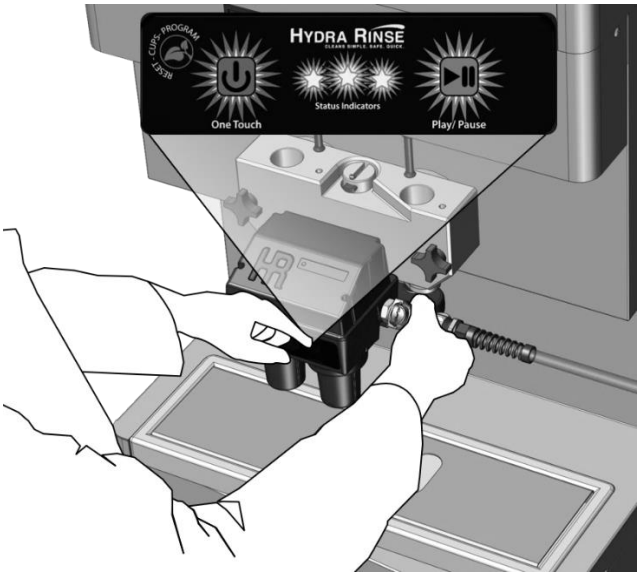
If for any reason there arises a need to quickly cancel the "PRO-CONTROL MODULE CYCLE", press and then release the "PLAY/PAUSE" button **FIG.21** within 15 seconds of pressing "ONE TOUCH"; the cycle will be canceled.

If it's been longer than 15 seconds since pressing the "ONE TOUCH" button, the cycle cannot be canceled, only paused and the total available cycles will receive a "DING" i.e., 100-1 = 99 remaining cycles.

Note: Pressing and releasing the "PLAY/PAUSE" button **FIG.21** after the 15 second cancelation window has lapsed will only suspend the "PRO-CONTROL MODULE CYCLE" indefinitely until the "PLAY/PAUSE" button is pressed and released again to resume it; this allows end users to make necessary adjustments when required.



(Image for illustration only) **FIG.20**



(Image for illustration only) **FIG.21**

WARNING: If you press and then release the "RESET-CUPS-PROGRAM" button after the cycle has commenced, or any time before it has completed, your cycle will be aborted causing the "PRO-CONTROL MODULE" to reboot. You will be "DINGED" losing 1 cycle as if that cycle had completed successfully, so be mindful.

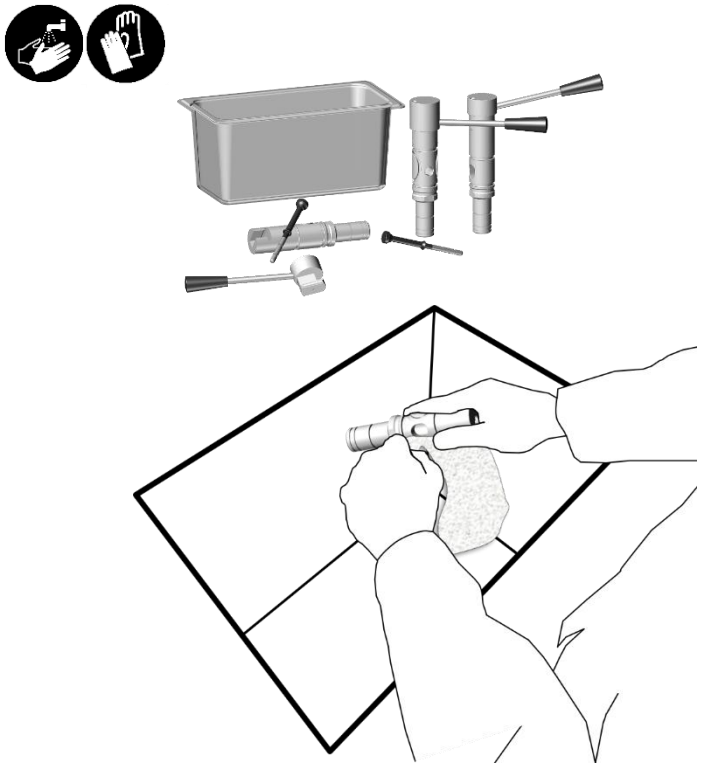
Section 14: Details of the Hydra Rinse® Process

ANCILLARY COMPONENTS:

While the "PRO-CONTROL MODULE CYCLE" is running for approximately 7 minutes, all the previously removed components can be broken down for cleaning and sanitizing **FIG.22**.

The "HRWAND128" can be used to dispense sanitizer/cleaner solution for all ancillary components; there's no need to manually mix cleaner or sanitizer solution.

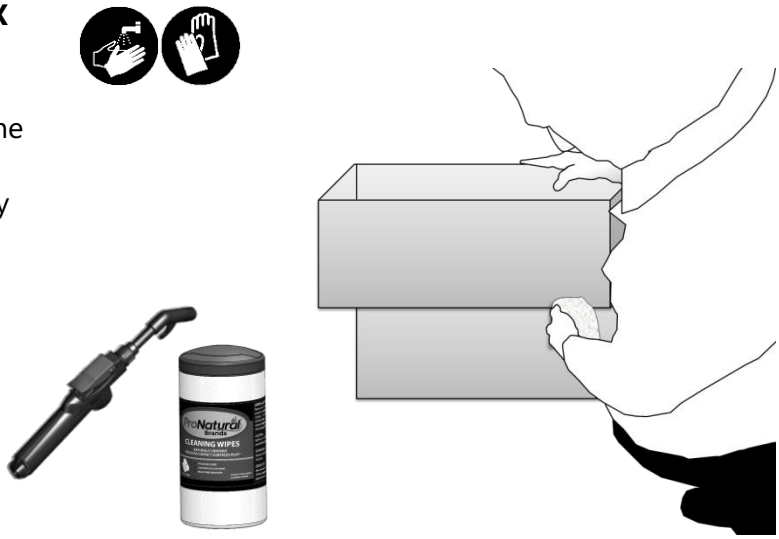
After components are deemed soil free, apply one last application of sanitizer/cleaner solution; no rinsing required.



(Image for illustration only) **FIG.22**

CLEANING AND SANITIZING MIX CONTAINER(S):

The "HRWAND128" and "CLEANING WIPES" will aid in giving the "PRODUCT MIX DRAWER(S)" and/or "MIX CONTAINER(S) the attention they need for cleaning and sanitizing.



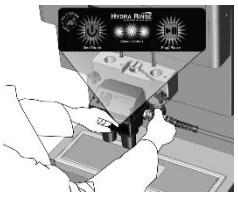
(Image for illustration only) **FIG.23**

Section 14: Details of the Hydra Rinse® Process

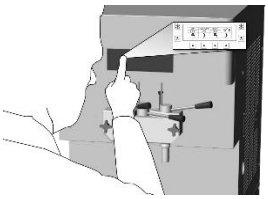
O PRO-CONTROL MODULE CYCLE COMPLETE:

With a steady blinking Green LED on the Pro-control Module "USER INTERFACE":

Press and then release the "PLAY/PAUSE" button to conclude cycle.



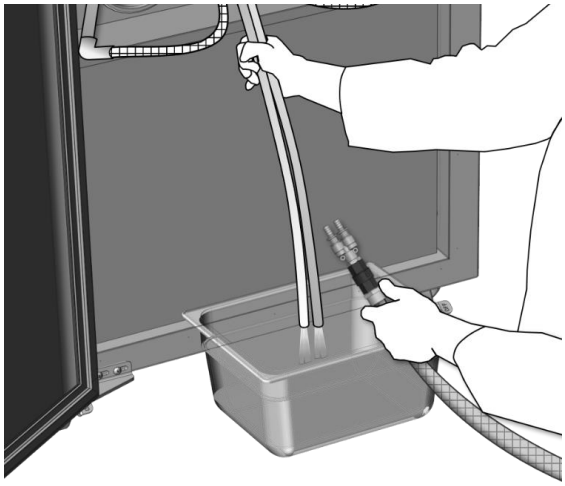
Next, take the soft serve machine out of "CLEAN MODE" for each freezing cylinder.



Before removing the Pro-control Module from the head assembly, drain the LEXX™ solution from the freezing cylinder(s): The most efficient way to drain the solution is to disconnect the "MIX INLET TUBE(S)" from the "BYPASS ASSEMBLY" **FIG.24**, and then pull up on the bleeder assembly(s) **FIG.25** to brake vacuum; this will allow solution to drain into empty catch bucket as illustrated.

With an empty catch bucket below the Pro-control Module, remove the left side "CLEANER CUP HOUSING". Momentarily placing the soft serve machine in "CLEAN MODE" to remove any residual solution from the freezing cylinder(s).

Disconnect the "WATER SUPPLY" from the "PRO-CONTROL MODULE". Replace the cup housing, and then slide the "KEEPER SWITCH" backward into the neutral position **FIG.26**; remove Pro-control Module from the soft serve machine along with the "BYPASS SYSTEM".



(Image for illustration only) **FIG.24**

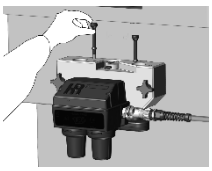
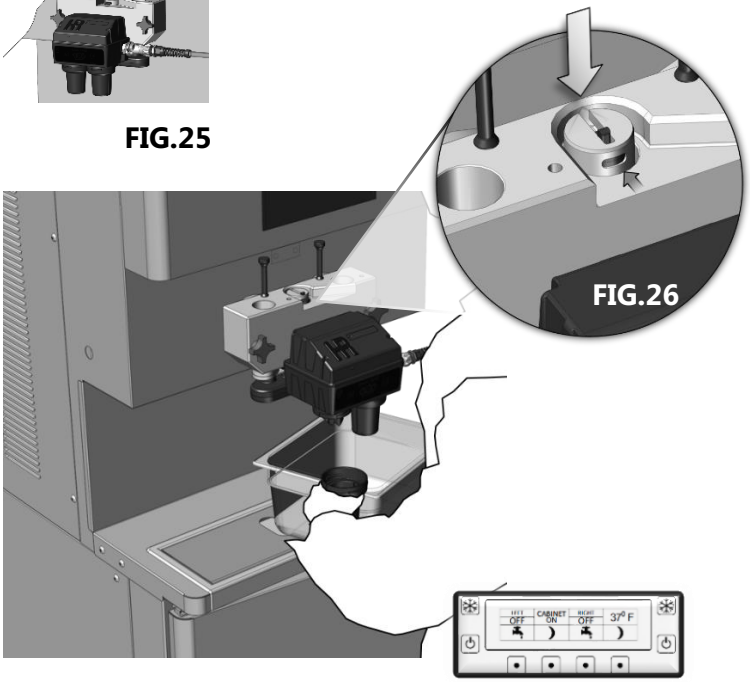


FIG.25



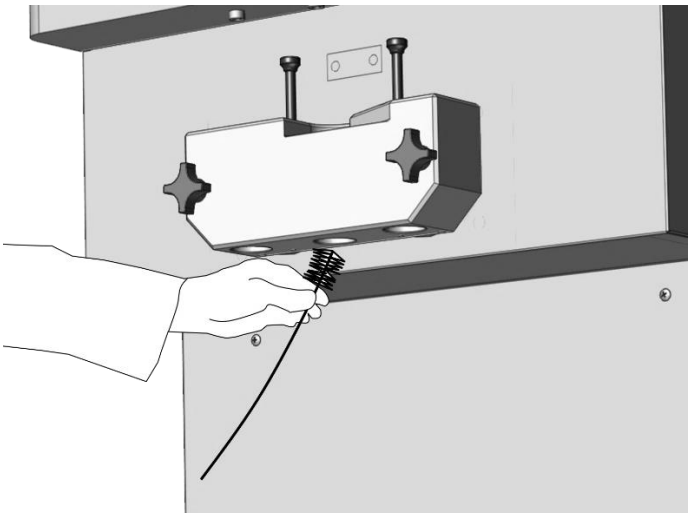
(Image for illustration only) **FIG.27**

Note: To simplify the removal of the "PRO-CONTROL MODULE": First lift upward, then wiggle the unit back and forth while pressing downward on the ends of the "INTERFACE MANIFOLD ASSEMBLY".

Section 14: Details of the Hydra Rinse® Process

HEAD ASSEMBLY FINAL STEPS:

It's time for a thorough cleaning and scrubbing of the "BLEEDER ASSEMBLY(S)"; remember to remove O-rings. Do a final flush on the "SPIGOT AND BLEEDER PORT(S)". Be sure to use the HRWAND128 LEXX™ solution to also address all surfaces and remaining features; Cleaning Wipes are perfect for all surrounding food contact areas.

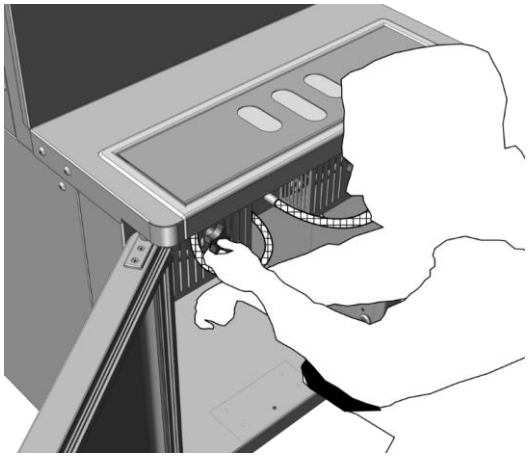


(Images for illustration only) **FIG.28**

Note: Use OEM Barrel Brushes for mechanical scrubbing of head assembly spigot and bleeder port(s) **FIG.28**.

PREPARE LOWER REFRIGERATION CABINET

Stow the "AIR CURTAIN" if applicable, and then give the lower refrigeration cabinet a good once over, using the HRWAND128 LEXX™ solution and Cleaning Wipes before reassembly; re-introduce product mix drawers and product mix if removed during this procedure.



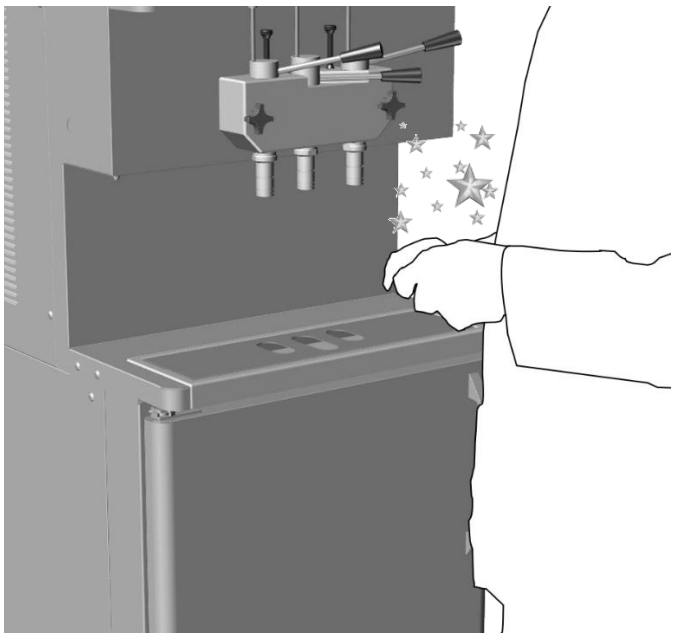
(Images for illustration only) **FIG.29**

Section 14: Details of the Hydra Rinse® Process

MACHINE RE-ASSEMBLY:

Take care when re-assembling the soft serve machine to ensure that you are not re-introducing any contaminates while handling the components; this is a good time to refresh your gloves!

This concludes the cleaning and sanitizing of the soft serve machine without mechanical scrubbing of the internal components.

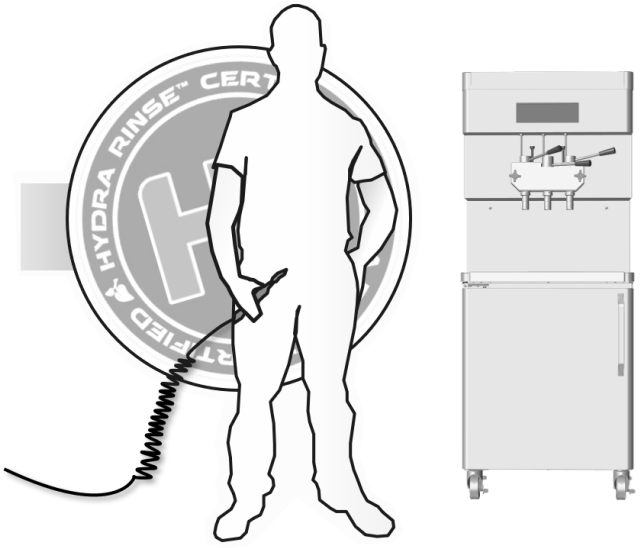


(Image for illustration only) **FIG.30**

Tip: Use the "HRWAND128" to keep things wet during re-assembly! This will ensure sanitization while handling components, which also provides lubrication for the Lubeless O-rings during re-insertion if applicable!

MACHINE TEARDOWN FOR MECHANICAL SCRUBBING OF INTERNAL COMPONENTS:

The "PRO-CONTROL MODULE" has a special function that enables the end user to pause the cleaning and sanitizing cycle for mechanical scrubbing. This function will be described next, "SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS".



(Image for illustration only) **FIG.31**

Section 14: Details of the Hydra Rinse® Process

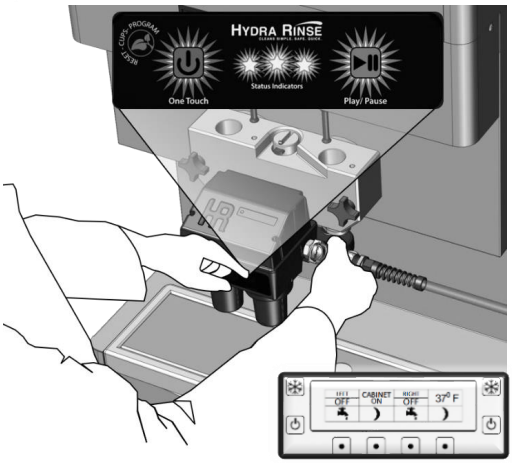
⬇ SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS ⬇

✪ PAUSING THE PRO-CONTROL MODULE:

Roughly 3.5 minutes into the 7-minute cycle, the "PRO-CONTROL MODULE" will sequentially "BEEP" for 15 seconds while all three LEDs "BLINK" simultaneously.

During this sequence press and then release the "PLAY/PAUSE" **FIG.32** button to suspend the cycle indefinitely, allowing for machine teardown and mechanical scrubbing of internal components.

Once in pause mode, the "GREEN LED" on the "USER INTERFACE" will blink and a "BEEP" will sound once every 30 seconds until the "PLAY/PAUSE" button is once again pressed and then released to resume the cycle.



(Image for illustration only) **FIG.32**

Warning: The sanitizer cup solution has not been dispensed yet so do not remove it.

✪ SCRUBBING INTERNAL COMPONENTS:

Power down the soft serve machine, "DRAIN SOLUTION", "DISCONNECT WATER SUPPLY" and remove the "PRO-CONTROL MODULE" (page 27).

Once the "HEAD ASSEMBLY" is removed from the machine: Use the applicable brushes that were supplied with the OEM soft serve machine for mechanical scrubbing of all components and internal surfaces; including "BLEEDER ASSEMBLY(S)" and tubing if applicable. Use the HRWAND128 for dispensing sanitizer/cleaner solution.

Once the components are deemed soil free, apply one last application of sanitizer/cleaner solution; **no rinsing** required.

Re-install "INTERNAL COMPONENTS" and "HEAD ASSEMBLY" and all respective "EXTERNAL COMPONENTS".

(Image for illustration only) **FIG.33**

Section 14: Details of the Hydra Rinse® Process

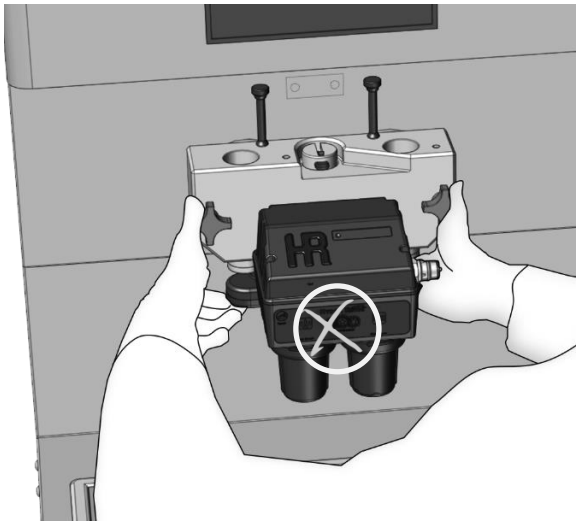
✪ RE-INSTALL PRO-CONTROL MODULE:

The "PRO-CONTROL MODULE" is currently in pause mode, so take care not to press any buttons on the "USER INTERFACE" while re-installing.

To assist with installing the "PRO-CONTROL MODULE", wet the O-rings on the pistons with either a "CLEANING WIPE" or with sanitizer/cleaner solution.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER SPIGOT PORT"; once the piston O-rings begin to contact the "SPIGOT PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside of the "INTERFACE MANIFOLD ASSEMBLY".

On the top of the "CENTER PISTON" is the "KEEPER SWITCH". The "PRO-CONTROL MODULE" is in position when the KEEPER SWITCH" can slide forward, securing the unit into place.

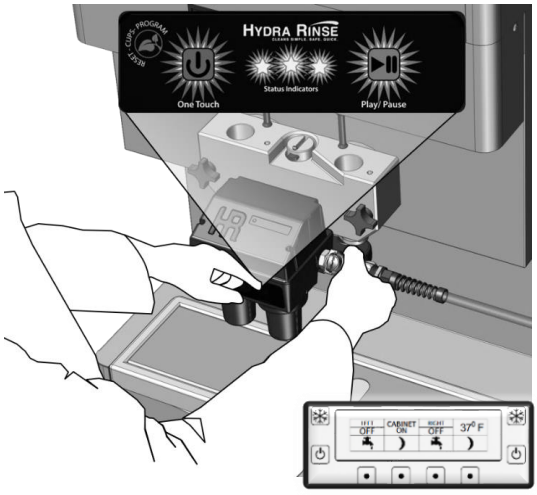


(Image for illustration only) **FIG.34**

✪ RESUME CYCLE:

"RE-ATTACH WATER SUPPLY". Press and then release the "PLAY/PAUSE" button to resume the cycle. Place soft serve machine back into "CLEAN MODE" for each freezing cylinder.

Note: All three LEDs will blink simultaneously on initial resumption of the cycle for approximately 20-30 seconds; sanitizer injection follows shortly thereafter.



(Image for illustration only) **FIG.35**

↑ SEQUENCE FOR MECHANICAL SCRUBBING CONCLUDED ↑

HYDRA RINSE® CLEANS SIMPLE. SAFE. QUICK.

Section 14: Details of the Hydra Rinse® Process

UTILITY ITEMS:

When cleaning and sanitizing all utility items like Waste Catch Buckets and OEM Brushes; remember to integrate the HRWAND128 and Cleaning Wipes into all pre-established cleaning protocols for time savings and operator efficiency.

The HRWAND128 LEXX ™ sanitizer /cleaner solution **FIG.36** can also be applied to any non-porous hard food contact surface i.e., floors, food prep areas/counter tops, etc.

(Image for illustration only) **FIG.36**

FINAL STEPS:

The "PRO-CONTROL MODULE" will always require periodic cleaning and sanitizing.

The "PRO-CONTROL MODULE" has a "SELF-RINSE CYCLE": To initiate, connect "WATER SOURCE" and ensure it's on. Press the "ONE TOUCH" and the "PLAY/PAUSE" buttons simultaneously and hold **FIG.37**.

All three LEDs (Green, Yellow, and Red) on the "USER INTERFACE" will illuminate indicating that the "SELF-RINSE CYCLE" has commenced; release buttons.

Hold unit over a drain source or catch bucket while flushing is in process.

(Image for illustration only) **FIG.37**

Note: Wipe the "PRO-CONTROL MODULE" with "CLEANING WIPES", while water is flowing from the unit to adequately clean surfaces.

Note: If the Green LED on the "USER INTERFACE" is still blinking, which indicates that the "PRO-CONTROL MODULE CYCLE" has completed successfully, the "PLAY/PAUSE" button will need to be pressed and then released prior to entering the "SELF-RINSE CYCLE"; cycle is approximately 15 seconds in duration (repeat as many times deemed necessary).

Section 14: Details of the Hydra Rinse® Process

O CLEANUP AND STORAGE SUGGESTIONS:

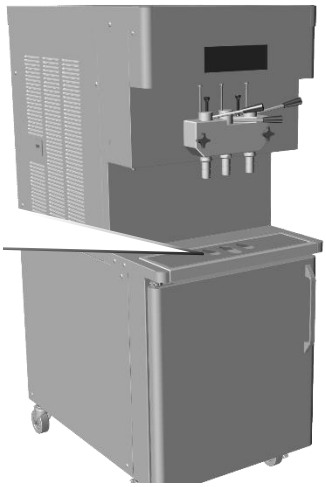
After removal of the "BYPASS SYSTEM" and re-assembly of the soft serve machine i.e., "SPIGOT(S), "DRIP TRAYS", internal components if applicable:

Re-introduce product mix into the machine as soon as possible. If intentions are to leave the machine empty, you will be required to power off the soft serve machine, remove the "HEAD ASSEMBLY" and disassemble all internal components allowing them to air dry; this is usually the case for end of season storage of the soft serve machine.

Wipe down "FRONT DRIP TRAY" and inspect all "DRIP PAN(S)" for cleanliness; give the machine a good wiping down too.

Stow the "25' BYPASS SYSTEM DRAIN HOSE", "WATER SUPPLY HOSE" and the "PRO-CONTROL MODULE" in a clean, dry place having a temperature range no less than 60°F (15.5°C) and no greater than 90°F (32°C).

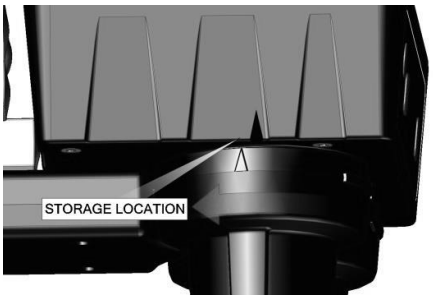
"TOKEN TAG" registration is a onetime event for every box of "LEXX™ CUPS"; it's not required prior to every "HYDRA RINSE® PRO-CONTROL CYCLE". Keep the "TOKEN TAG", and do not dispose of it. As mentioned earlier, you can use a previously registered "TOKEN TAG" to read out the number of remaining cycles residing in the "PRO-CONTROL MODULE".



(Image for illustration only) **FIG.38**

Note: Though our devices are engineered to the highest standard, it is recommended at the end of every day that the water source supplied to the "HRWAND128" and the "PRO-CONTROL MODULE" are turned off; connections were not intended for permanent installation. Leaving the devices under constant static pressure could result in unwanted water damage or flooding.

Note: After every usage, remember to back off the "CUP HOUSINGS" as illustrated **FIG.39**. This will reduce the force required to remove the cups between usages.

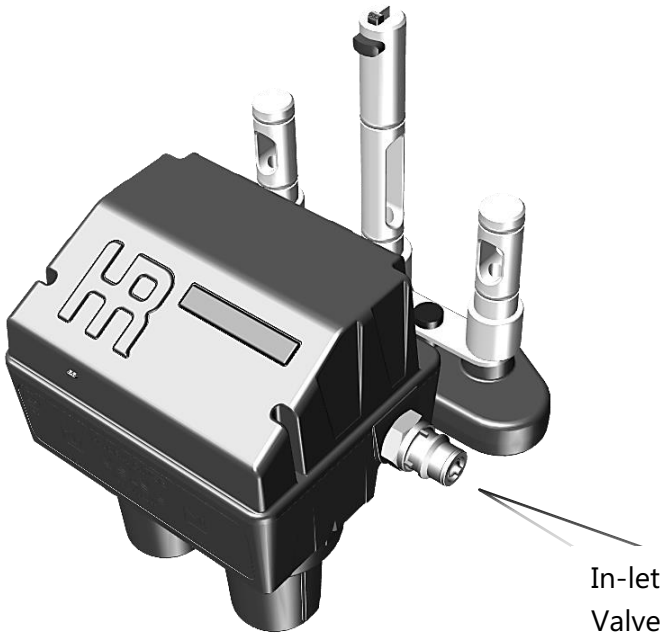


(Image for illustration only) **FIG.39**

Section 15: Troubleshooting Guide 1 of 2

Due to the sensitive nature of the "HYDRA RINSE® PRO-CONTROL SYSTEM"; always consult your local authorized Dealer/Reseller when a problem is unresolved.

Refer to the "HRWAND128" Operators Manual for detailed and troubleshooting reference material regarding its practical operation.



In-let Check Valve

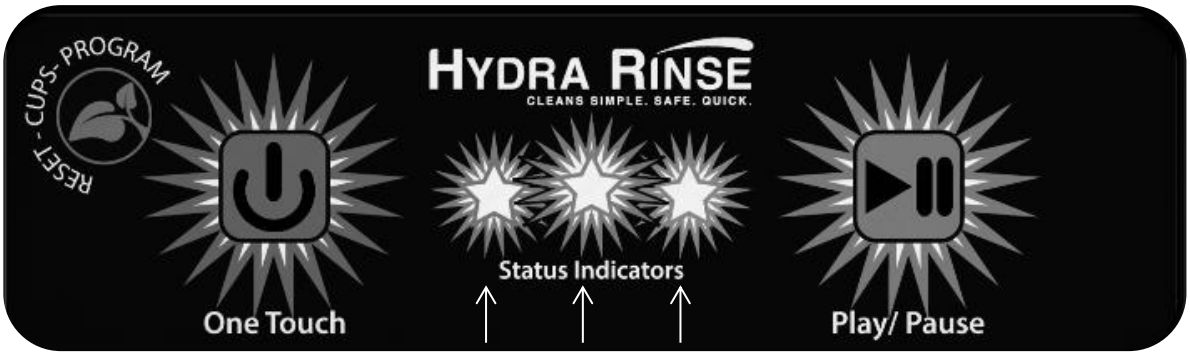
Problem:	Potential Cause:	Potential Solution:
Cycle won't start; Red LED blinks fast, Green and Yellow LEDs on.	· The unit has no cycles left	· Need to register a new Token Tag · "RESET-CUP-PROGRAM" button will need to be pressed to exit error.
Red LED blinks slow, unit chirps every 15 seconds	· Batteries are at end of life	· Install new Batteries · "RESET-CUP-PROGRAM" button will need to be pressed to exit error.
Cycle started, no water flowing, but water is connected and turned on	· Extended period of time that the unit has been sitting	· Disconnect unit from water supply, releave pressure on In-let Check Valve and perform a self clean cycle. This will fire the valves, you should here them click. · Contact local Distributor/Dealer for replacement.
Unit will not power up	· Check that batteries are correctly installed · Corrosion on battery terminals	· Check and/or re-install batteries as required for proper operation. · Contact local Distributor/Dealer for replacement parts/repair.
Water lines leak	· Improper engagement of push-to-connect to hose · Loosely connected fittings	· Check and push hose into leaking fitting. · Tighten leaking fitting by rotating an additional 90-110° rotation.

TABLE CONTINUED →

Section 15: Troubleshooting Guide 2 of 2

Problem:	Potential Cause:	Potential Solution:
Cup housing(s) are hard to tighten	· Worn or no food safe lube present.	· Re-lube with food safe lube, replace O-ring(s) if problem unresolved.
Cup housing(s) leak	· Ensure cups are properly engaged with the Pro-control Module Housing.	· Replace O-ring(s).
Quick connects leak	· Worn out, O-ring damaged.	· Contact local Distributor/Dealer for replacement parts/ O-ring.

Section 16: Pro-control Module LEDs 1 of 2



LEDs are the communication portal between end users and the Pro-control Module. Here's a few to understand: (Status Indicators from Left to Right: Green, Yellow, Red)

= LED Blink, = LED On, = LED Off, S = Slow, F = Fast, (1st, 2nd, 3rd) = Order of Blink

PROCESS CODES:

GREEN Hundreds	YELLOW Tens	RED Ones	BEEP	DESCRIPTION	ACTION
●	○	○	-	Pro-control Module "Power ON"	-
○	◐	○	-	Pro-control Module "Processing"	-
◐ F	○	○	Every 30 seconds Double Beep	Pro-control Module "Pause Mode"	Press "PLAY/PAUSE" to resume cleaning sequence
◐ S	○	○	-	Pro-control Module has completed a successful cycle	Press "PLAY/PAUSE" to conclude cycle
◐ 1st	◐ 2nd	◐ 3rd	-	Left to Right LED sequence: Indicates Pro-control Module is in "Cleaning " Mode	-
◐ 1st	◐ 2nd	◐ 1st	- 10 consecutive beeps	Inward LED sequence: Indicates Pro-control Module is in "Agitate Solution" Mode Inward LED sequence: Indicates Pro-control Module is in "Agitate Solution" Mode	- Place Soft Serve Machine in "Wash Mode" reminder

TABLE CONTINUED →

Section 16: Pro-control Module LEDs 2 of 2

 = LED Blink,  = LED On,  = LED Off, S = Slow, F = Fast, (1st, 2nd, 3rd) = Order of Blink

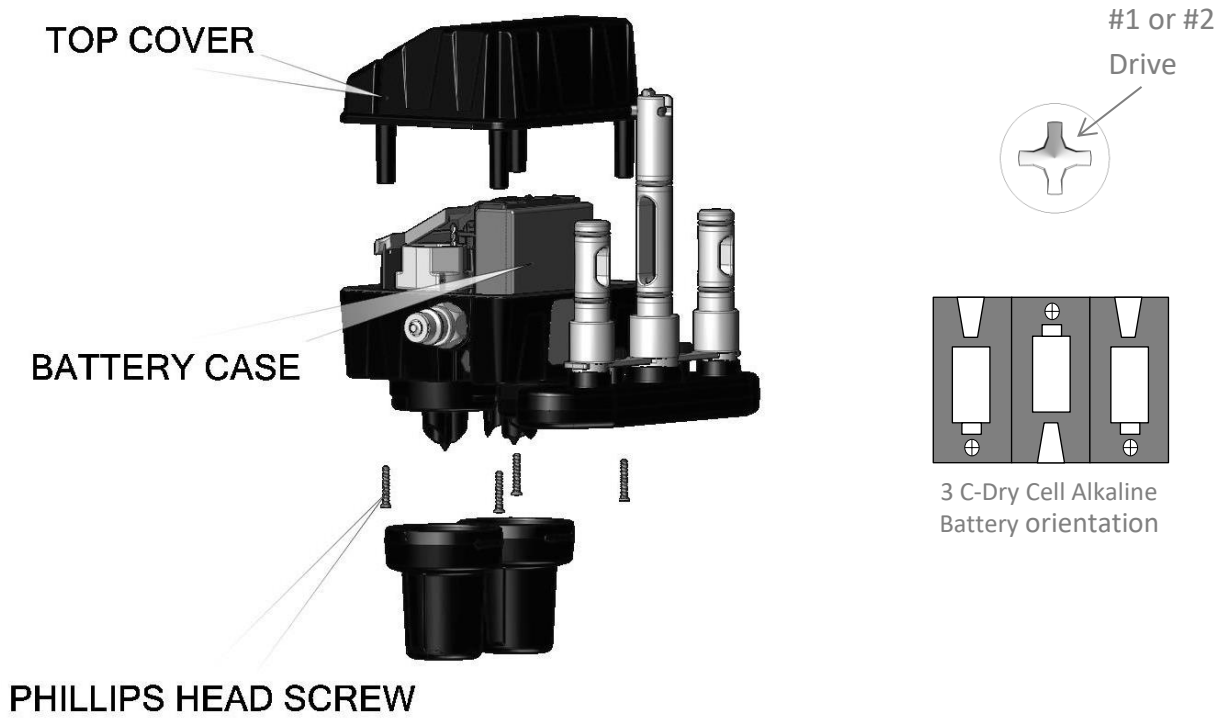
PROCESS CODES CONTINUED:

GREEN Hundreds	YELLOW Tens	RED Ones	BEEP	DESCRIPTION	ACTION
			15 consecutive beeps -	All LEDs Flash simultaneously: 20 seconds to halt cycle for full teardown All LEDs Flash simultaneously: End user pressed "PLAY/PAUSE" button resuming cycle after teardown	Press and then release the "PLAY/PAUSE" button Allow cycle to complete
 3rd	 2nd	 1st	-	Right to Left LED sequence: Indicates Pro-control Module is in "Sanitizing " Mode	-

ERROR CODES:

		 F	Pulse Beep	No Tokens. End user pressed the "ONE TOUCH" button or registered an empty token tag with zero tokens loaded in unit	Register Token Tag with Pro-control Module (Section 7)
		 F	-	End user pressed the "ONE TOUCH" button, Pro-control Module is not programmed with a cleaning cycle script	CONTACT Dealer/Reseller
		 S	Pulse beeps every 15 sec	End user pressed the "ONE TOUCH" button, Battery is below allowable threshold	Replace Battery (Section 17)
		 F	Pulse beeps every second	Pro-control Module cannot presently accept any more Token Tag cycles, Tokens were not registered (750 Max Limit met)	Save Token Tag for later use. Press and then Release the "RESET-CUPS-PROGRAM" button
For Pro-Control Modules with firmware version pre-3.0:					
			-	No tokens. End User Checked for available token count, and zero tokens loaded in unit	Ensure to register a valid Token Tag. Press and then Release the "RESET-CUPS-PROGRAM" button once for registering and once to reset

Section 17: Battery Installation/Replacement



(Image for illustration only) **FIG.40**

To gain access to the "BATTERY CASE":

Note: Before changing the battery(s), remove the Pro-control Module from any areas that may allow water to enter the inner housing compartment.

- Remove both "CUP HOUSINGS" from the "PRO-CONTROL MODULE".
- Remove the 4 "PHILLIPS HEAD SCREWS" that secure the "TOP COVER" to the "PRO-CONTROL MODULE HOUSING" (screws located on the underside of unit).
- Slide open the "BATTERY CASE COVER"; ensure batteries are correctly oriented **FIG.40**
- When replacing "PHILLIPS HEAD SCREWS", tighten in a cross pattern while paying close attention to "TOP COVER" gap. When "TOP COVER" meets the "PRO-CONTROL MODULE HOUSING" (no gap), stop tightening screw; over tightening may stress unit causing premature failure.

Section 18: Online Resources/Support

FOR REPLACEMENT COMPONENTS, ADDITIONAL INFORMATION, SUPPORT, AND VIDEOS FOR YOUR HYDRA RINSE® PRODUCTS PLEASE VISIT

WWW.HYDRARINSE.COM

OR CONTACT YOUR LOCAL HYDRA RINSE® DEALER

HYDRA RINSE®
CLEANS SIMPLE. SAFE. QUICK.

Section 19: Warranty

The Seller warrants that the **EFHR** will operate or substantially perform within the published specifications and be free from material and workmanship defects, when subjected to normal, proper, and intended usage by properly trained personnel. Please visit www.hydrarinse.com for warranty registration.

Seller agrees during the Warranty Period, to repair or replace, at Seller's option, defective item(s) to allow the **EFHR** to operate or substantially perform within the published specifications; provided the Buyer (a) promptly notifies the Seller in writing when the defect is discovered, and provides Seller the product model, serial number and details of the warranty claim; and (b) after Seller's review, Seller will provide Buyer with service data and/or a Return Merchandise Authorization ("RMA"), which may include product-specific handling instructions. At that time, the Buyer may return the defective item(s) to Seller with all return shipping costs paid by Seller. The Seller has the option to use new or refurbished replacement parts for warranty work. All replaced parts become the property of Seller. Shipment to Buyer of repaired or replacement parts/equipment will be made in accordance with the Seller's delivery policy.

The Seller has no obligation to make repairs, replacements or corrections, in whole or in part, as the result of: (i) normal wear and tear; (ii) accident, disaster or force majeure; (iii) the Buyer's misuse of the **EFHR** or the Buyer's negligence; (iv) use of the **EFHR** in a manner for which it was not designed or intended; (v) external causes such as, but not limited to, power failure or electrical power surges; (vi) improper storage or handling of the **EFHR** by Buyer; or (vii) use of the **EFHR** in combination with equipment not purchased directly from the Seller.

Any installation, maintenance, repair, service, relocation or alteration, or other tampering with, the **EFHR** performed by any individual or entity other than the Seller, without Seller's prior written approval, or any use of replacement parts not supplied by Seller, shall immediately void, and cancel this warranty. This warranty entitles to you specific rights, and you may also have other rights, which differ from state to state. No other warranties shall apply.

Section 20: Appendix A

LEXX™ pH Solution Measurement
ProNatural® Brands pH Test Strip (HR-KT-0054)

Inspection Process:

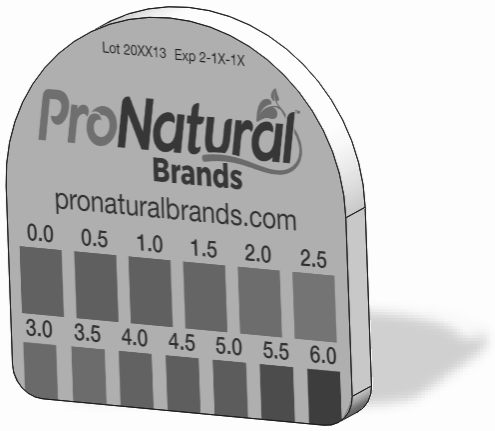
1. Creating Test Solution:

Hydra Rinse® Pro-control:

After the completion of the Hydra Rinse® Pro-control cycle, drain LEXX™ solution from machine into a clean emptied catch bucket for collecting test solution (do not add used LEXX™ Cups to the drained solution in catch bucket)

Wand:

Allow solution to freely dispense into a catch bucket for a minimum of 30 seconds. Next collect at least 8 fl. oz. of solution into a clean emptied cup for collecting test solution.



2. Taking Measurement:

Submerse test strip (~2 inches in length from roll) in solution for 2 seconds. Compare wetted test strip immediately to the color scale.

3. Results:

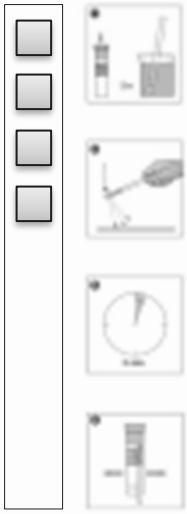
Test strip should indicate <= 3.5pH for an acceptable reading when testing with a **LEXX™** pH Test Strip.

Section 20: Appendix A

LEXX™ Total Acid Concentration (grams/Liter) Semi-quantitative Measurement (Sold separately)

QUANTOFIX® Total acid (Part no. 91353)

Inspection Process:



1. Creating Test Solution:

Hydra Rinse® Pro-control:

After the completion of the Hydra Rinse® Pro-control cycle, drain LEXX™ solution from machine into a clean emptied catch bucket for collecting test solution (do not add used LEXX™ Cups to the drained solution in catch bucket)

Wand:

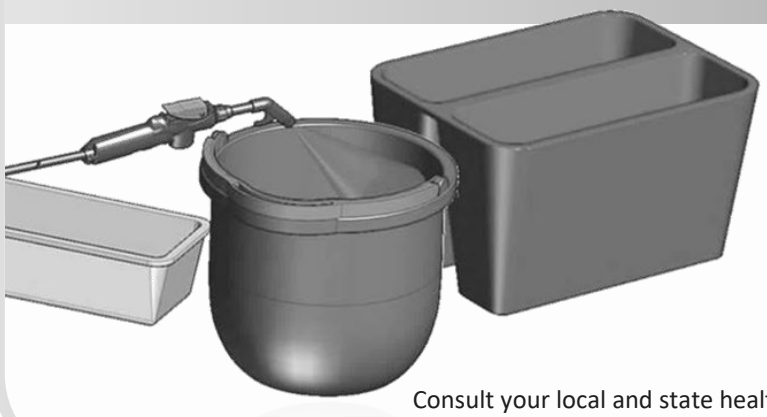
Allow solution to freely dispense into a catch bucket for a minimum of 30 seconds. Next collect at least 8 fl. oz. of solution into a clean emptied cup for collecting test solution.

2. Taking Measurement:

Follow the instructions supplied with the QUANTOFIX® product to obtain the semi-qualitative total acid content.

3. Results:

Test strip should indicate between: 2.0-2.5 g/L



Consult your local and state health codes for your requirements

*Recommend purchasing from CTL Scientific. Toll-Free: 888-686-3454

HYDRA RINSE®
CLEANS SIMPLE. SAFE. QUICK.

NOTES:

NOTES:

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