STOELTING®
A VOLLRATH® COMPANY

Model 2112
OPERATORS MANUAL

Manual No. 513509 Apr. 1987

This manual provides basic information about the machine. Instructions and suggestions are given covering its operation and care.

The illustrations and specifications are not binding in detail. We reserve the right to make changes to the machine without notice, and without incurring any obligation to modify or provide new parts for machines built prior to date of change.

DO NOT ATTEMPT to operate the machine until instructions and safety precautions in this manual are read completely and are thoroughly understood. If problems develop or questions arise in connection with installation, operation, or servicing of the machine, contact Stoelting.

STOELTING®
A VOLLRATH® COMPANY

stoeltingfoodservice.com

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A Few Words About Safety

Safety Information

Read and understand the entire manual before operating or maintaining Stoelting equipment.

This manual provides the operator with information for the safe operation and maintenance of Stoelting equipment. As with any machine, there are hazards associated with their operation. For this reason safety is emphasized throughout the manual. To highlight specific safety information, the following safety definitions are provided to assist the reader.

The purpose of safety symbols is to attract your attention to possible dangers. The safety symbols, and their explanations, deserve your careful attention and understanding. The safety warnings do not by themselves eliminate any danger. The instructions or warnings they give are not substitutes for proper accident prevention measures.

If you need to replace a part, use genuine Stoelting parts with the correct part number or an equivalent part. We strongly recommend that you do not use replacement parts of inferior quality.

Safety Alert Symbol:

This symbol Indicates danger, warning or caution. Attention is required in order to avoid serious personal injury. The message that follows the symbol contains important information about safety.

Signal Word:

Signal words are distinctive words used throughout this manual that alert the reader to the existence and relative degree of a hazard.

WARNING

The signal word “WARNING” indicates a potentially hazardous situation, which, if not avoided, may result in death or serious injury and equipment/property damage.

CAUTION

The signal word “CAUTION” indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury and equipment/property damage.

CAUTION

The signal word “CAUTION” not preceded by the safety alert symbol indicates a potentially hazardous situation, which, if not avoided, may result in equipment/property damage.

NOTE (or NOTICE)

The signal word “NOTICE” indicates information or procedures that relate directly or indirectly to the safety of personnel or equipment/property.

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SECTION 1
INTRODUCTION

1.1 DESCRIPTION

The Stoelting® 2112 counter freezer is gravity fed. The freezer is equipped with fully automatic controls to provide a uniform product. The freezer is designed to operate with almost any type of commercial shake/liquor based cocktail mix available.

This manual is designed to assist qualified service personnel and operators in the installation, operation and maintenance of the Stoelting Model 2112 gravity freezer.

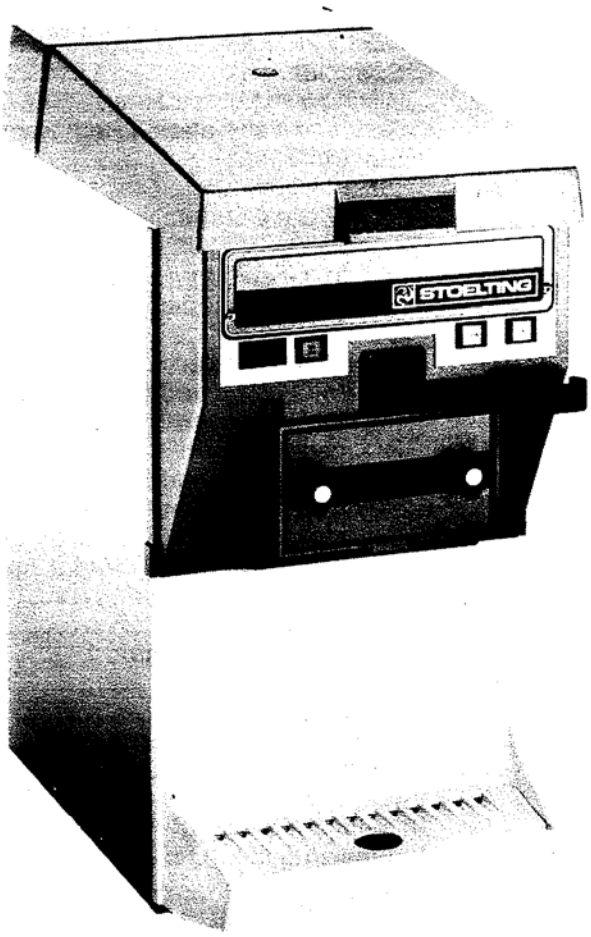
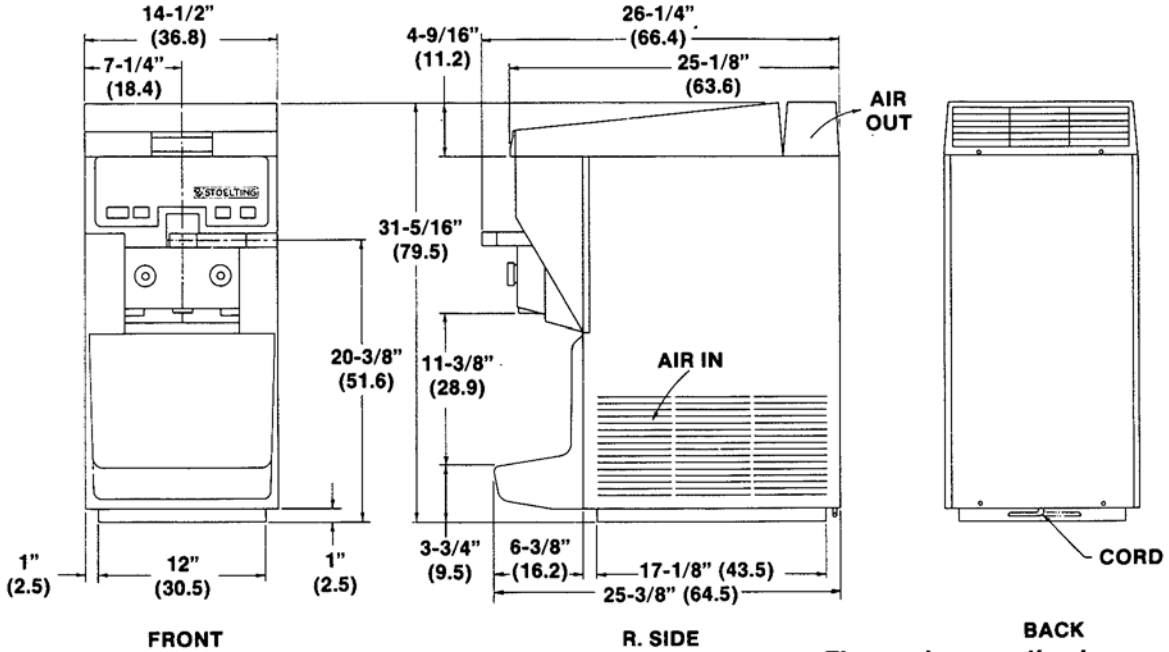


Figure 1. Model 2112 Freezer

1.2 SPECIFICATIONS



Figures in parenthesis are centimeters.

Figure 2. Specifications

MODEL 2112
COUNTER MODEL
GRAVITY FREEZERS

DIMENSIONS
Freezer: 14-1/2" (36.8 cm) wide x 25-3/8" (64.5 cm) deep x 29-5/16" (74.4 cm) high
Crated: 16-3/8" (41.6 cm) wide x 27-3/4" (70.5 cm) deep x 32-3/4" (83.2 cm) high

WEIGHT
Freezer: 180 lbs. (81.6 kg) Crated: 198 lbs. (89.8 kg)

ELECTRICAL
1 phase, 115 VAC** (Model 2112-37) and 208/230 VAC** (Model 2112-38).
1/2 HP Drive Motor; 3600 BTUH* Compressor (frozen product output)
Use 15 Amp circuit breaker. Model 2112-38
Use 20 amp circuit breaker. Model 2112-37

**A transformer is required for the Model 2112-37 if voltage is over 125 volts or under 100 volts.
**A transformer is required for the Model 2112-38 if voltage is over 250 volts or under 200 volts.
*Under normal operating conditions.

COOLING
Air cooled requires minimum 6" (15.2 cm) air clearance on right hand side and 10" (25.4 cm) air clearance above unit. No clearance needed left side and rear. (See Fig. 4.)

HOPPER
3-1/2 Gallons (13.25 liters) refrigerated and insulated.

STANDARD FEATURES
Manual, cleaning brushes, lubricants and spare parts kit. Mix Low Light - illuminates to tell operator when to add mix.

SECTION 2
INSTALLATION INSTRUCTIONS

2.1 SAFETY PRECAUTIONS

Do not attempt to operate the freezer until the safety precautions and operating instructions in this manual are read completely and are thoroughly understood.

Take notice of all warning labels on the freezer (Fig. 3). The labels have been put there to help maintain a safe working environment. The labels have been designed to withstand washing and cleaning. All labels must remain legible for the life of the freezer. Labels should be checked periodically to be sure they can be recognized as warning labels.

If danger, warning or caution labels are needed, indicate the part number, type of label, location of label, and quantity required along with your address and mail to

STOELTING, INC.
ATTENTION: Customer Service
P.O. Box 127
Kiel, Wisconsin 53042-0127

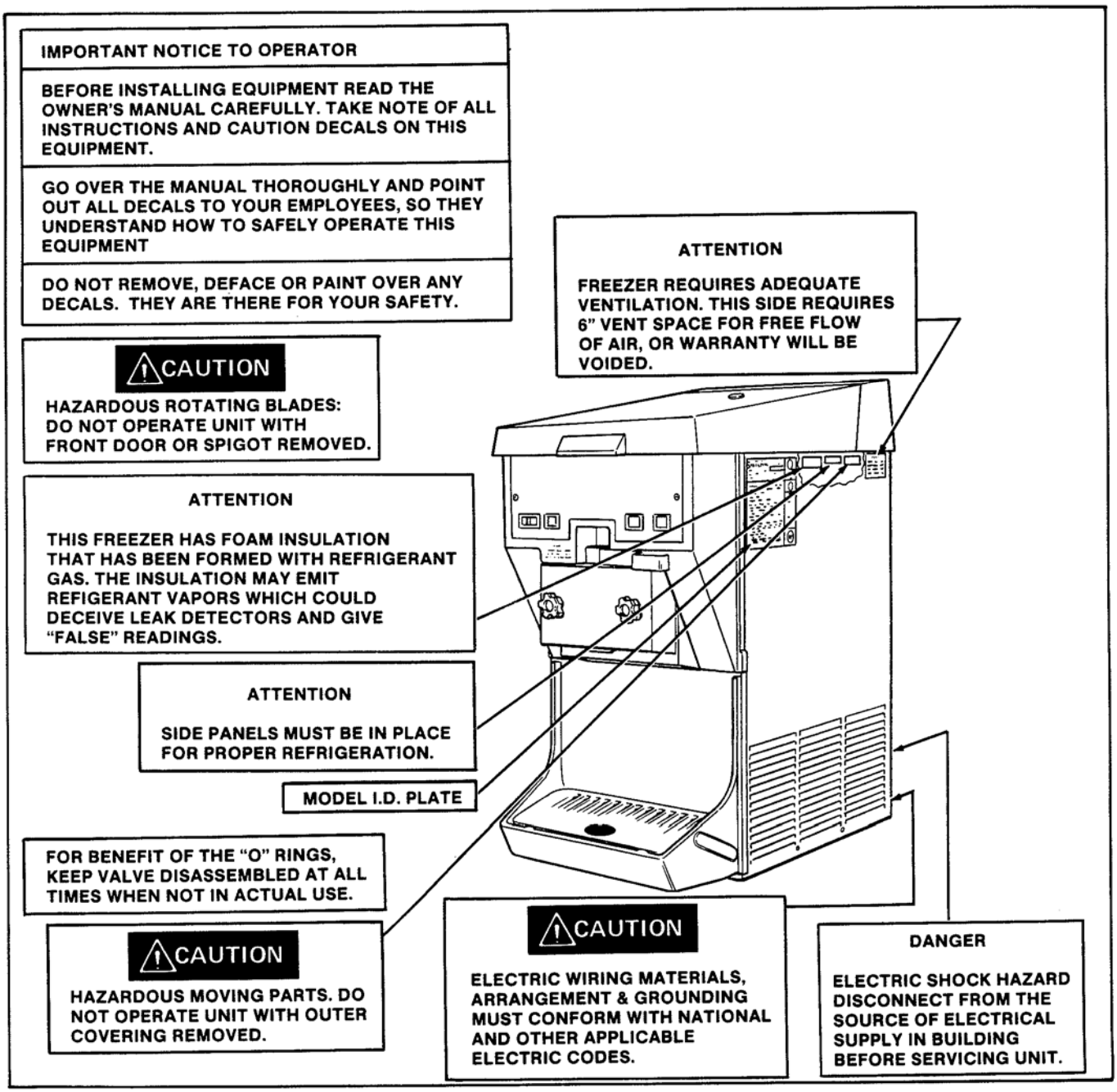


Figure 3. Warning Label Locations

2.2 SHIPMENT AND TRANSIT

The freezer has been assembled, operated and inspected at the factory. Upon arrival at the final destination, the complete freezer must be checked for any damage which may have occurred during transit.

With the method of packaging used, the freezer should arrive in excellent condition. THE CARRIER IS RESPONSIBLE FOR ALL DAMAGE IN TRANSIT, WHETHER VISIBLE OR CONCEALED. **Do not** pay the freight bill until the freezer has been checked for damage. Have the carrier note any visible damage on the freight bill. If concealed damage and/or shortage is found later, advise the carrier within 10 days and request inspection. The customer must place claim for damages and/or shortages in shipment with the carrier. **Stoelting, Inc. cannot make any claims against the carrier.**

2.3 FREEZER INSTALLATION

Installation of the freezer involves moving the freezer close to its permanent location, removing all crating, setting in place, assembling parts, and cleaning.

A. Uncrate the freezer.

B. The freezer must be placed in a solid level position.

NOTE

Accurate leveling is necessary for correct drainage of freezer barrel and to insure correct over-run.

C. The freezer is equipped with an air cooled condenser and requires correct ventilation. The right side of the freezer is the air intake and **must** have 6" (15.2 cm) clearance. Air discharges out the top at the rear of the unit. **Do not** obstruct the discharge. Allow a 10" (25.4 cm) clearance above the unit (Fig. 4).

⚠ CAUTION

FAILURE TO PROVIDE ADEQUATE VENTILATION WILL VOID WARRANTY!

D. Place the CLEAN-OFF-ON switch in the OFF position.

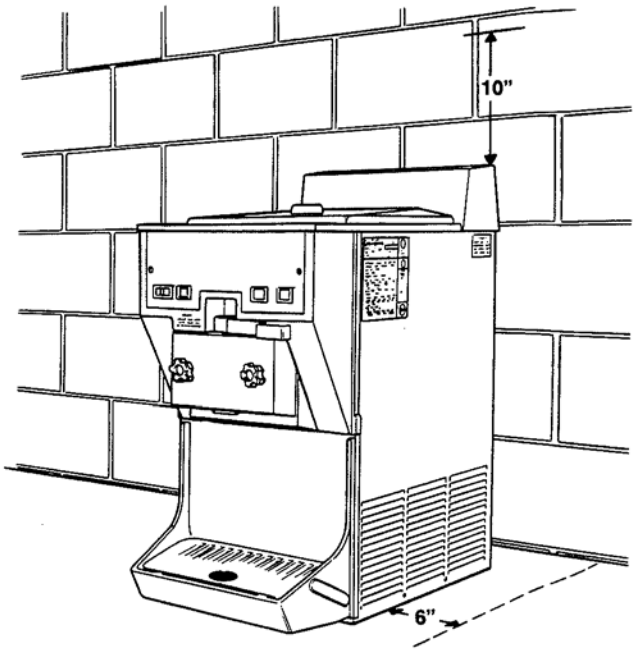


Figure 4. Space and Ventilation Requirements

E. Connect the power cord. The plug is designed for 208 and 230 volt/20 amp duty for the Model 2112-38 and 115 volts for the Model 2112-37. The unit must be connected to a properly grounded receptacle. The electrical cord furnished as part of the freezer has a three prong grounding type plug (Fig. 5). The use of an extension cord is not recommended. If one must be used, use one with a size 12 gauge or heavier with a ground wire. **Do not** use an adaptor to get around grounding requirement.

⚠ CAUTION

DO NOT ALTER OR DEFORM PLUG IN ANY WAY!

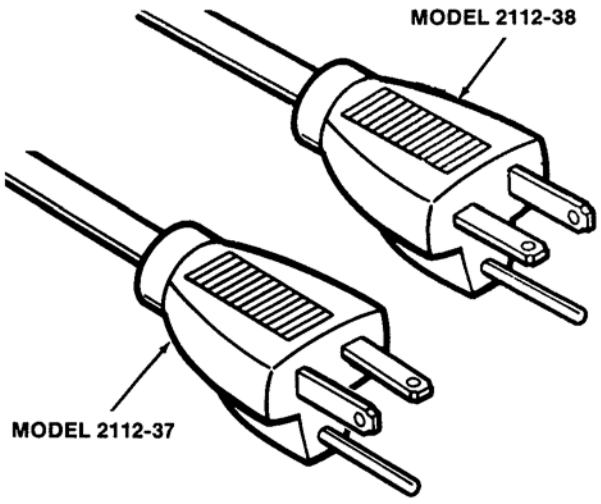


Figure 5. Electrical Plug

F. Install the drip tray, cover and other miscellaneous parts on the freezer (Fig. 6).

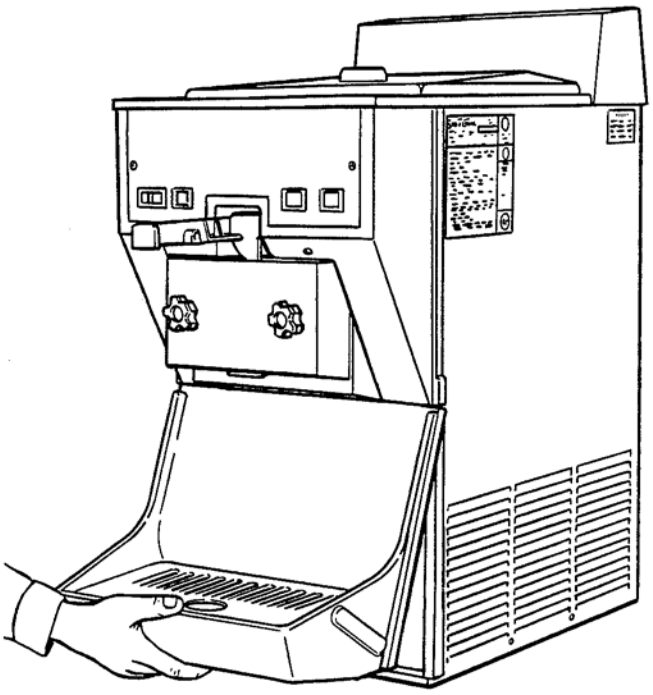


Figure 6. Installing Tray and Cover

B. Remove the lower front control box cover to gain access to the power cord connection. Disconnect the black and white wires from the terminal block (L1 and common). Disconnect the green ground wire from the grounding stud (Fig. 7).

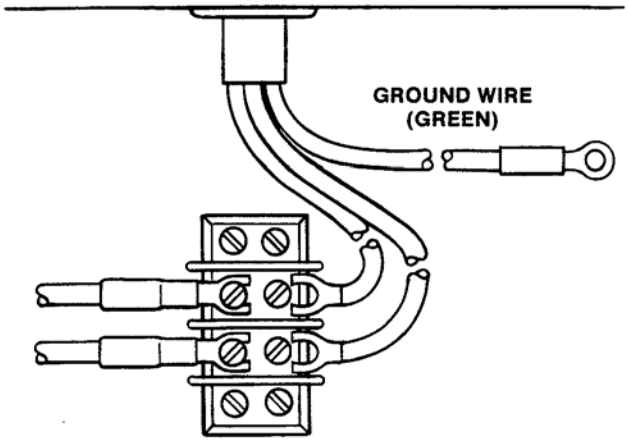


Figure 7. Power Cord Connection

2.4 INSTALLING PERMANENT WIRING

If permanent wiring is required by local codes, the following procedure must be performed:

⚠ WARNING
DISCONNECT FREEZER FROM THE SOURCE OF ELECTRICAL SUPPLY BEFORE SERVICING.

A. Remove the left side and back panels.

C. Remove the power cord.

D. Install permanent wiring according to local code.

E. Connect black wire to L1 (brass screw) on the terminal block. Connect the white wire to the common (silver screw) on the terminal block. Connect the green or yellow and green striped ground wire to the grounding stud in the control box.

F. Replace the control box cover.

G. Replace the side panels.

SECTION 3
INITIAL SET-UP AND OPERATION

3.1 OPERATOR'S SAFETY PRECAUTIONS

SAFE OPERATION IS NO ACCIDENT; Observe these rules:

A. **Know the freezer.** Read and understand the Operating Instructions.

B. **Notice all warning labels on the freezer.**

C. **Wear proper clothing.** Avoid loose fitting garments, and remove watches, rings or jewelry which could cause a serious accident.

D. **Maintain a clean work area.** Avoid accidents by cleaning up the area and keeping it clean.

E. **Stay alert at all times.** Know which switch, push button or control you are about to use and what effect it is going to have.

F. **Disconnect electrical cord for maintenance.** Never attempt to repair or perform maintenance on the freezer until the main electrical power has been disconnected.

G. **Do not operate under unsafe operating conditions.** Never operate the freezer if unusual or excessive noise or vibration occurs.

3.2 OPERATING CONTROLS AND INDICATORS

Before operating the freezer, it is required that the operator know the function of each operating control. Refer to Figure 8 for the location of the operating controls on the freezer.

⚠ WARNING

THE CLEAN-OFF-ON SWITCH MUST BE PLACED IN THE **OFF** POSITION WHEN DISASSEMBLING FOR CLEANING OR SERVICING. THE FREEZER MUST BE DISCONNECTED FROM ELECTRICAL SUPPLY BEFORE REMOVING ANY ACCESS PANEL.

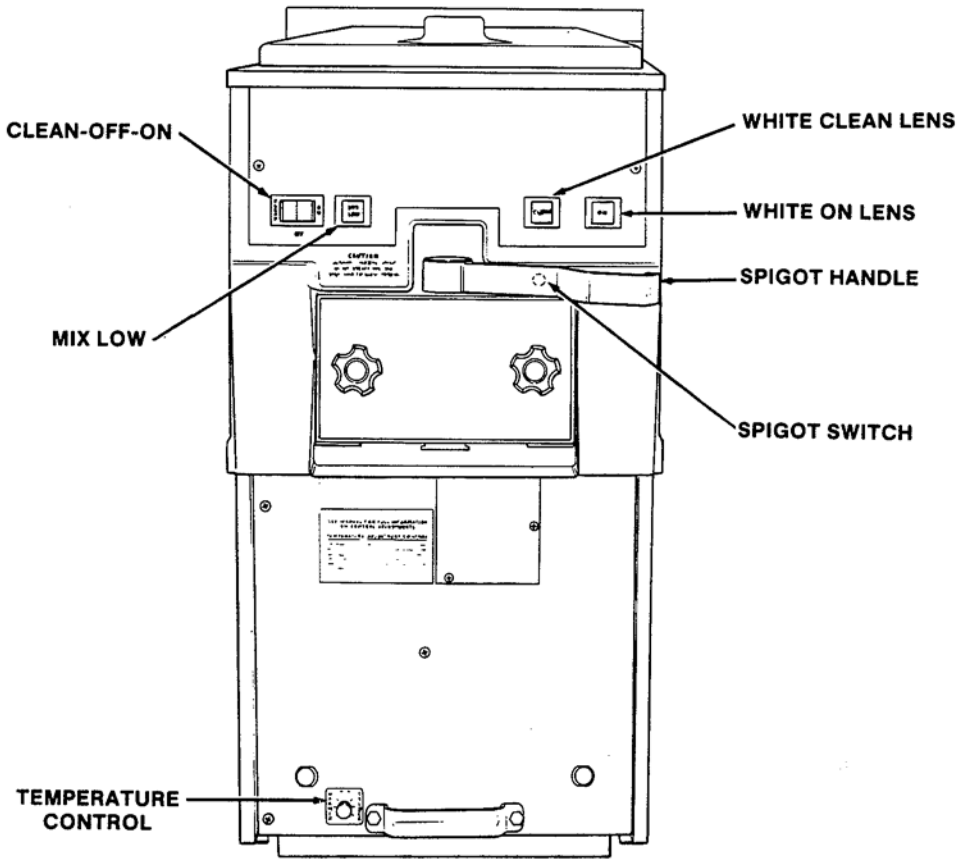


Figure 8. Controls

A. SPIGOT SWITCH

When the spigot handle is opened the SPIGOT switch will start the auger drive and refrigeration systems. When the spigot handle is closed, the drive motor and compressor will remain on until the product in the barrel reaches the proper temperature.

B. CLEAN-OFF-ON SWITCH

The CLEAN-OFF-ON switch is a three position rocker switch used to control the operation of the refrigeration system and auger. When the switch is placed in the CLEAN position, the refrigeration system will be off and the auger **will** rotate for cleaning.

When the switch is placed in the OFF position, the refrigeration system and auger **will not** operate.

When the switch is placed in the ON position, the white ON lens will illuminate and the compressor and auger drive will start. When the freezer shuts off, the product will be ready to serve.

C. WHITE ON LENS

The white ON lens will remain on as long as the CLEAN-OFF-ON switch is in the ON position.

D. WHITE CLEAN LENS

The white CLEAN lens comes on when the CLEAN-OFF-ON switch is in the CLEAN position.

E. AMBER MIX LOW LENS

The amber MIX LOW lens is designed to alert the operator of a low mix condition. The lens will illuminate with approximately one gallon of mix in the hopper. Once the amber MIX LOW lens is lit, refill hopper immediately.

NOTE

Failure to refill hopper immediately may result in operational problems.

F. TEMPERATURE CONTROL

The temperature control has been adjusted in manufacture, however an adjustment of aproximately 4° F (-15.6° C) can be made by the knob located on the lower left front of the freezer, behind the drip tray and cover.

3.3 SANITIZING

Sanitizing must be done after the freezer is clean and just before the hopper is filled with mix. **Sanitizing the night before is not effective.** However, you should always clean the freezer and parts after using it.

⚠ WARNING

THE UNITED STATES DEPARTMENT OF AGRICULTURE AND THE FOOD AND DRUG ADMINISTRATION REQUIRE THAT ALL CLEANING AND SANITIZING SOLUTIONS USED WITH FOOD PROCESSING EQUIPMENT BE CERTIFIED FOR THIS USE. USE "SANI-KWIK" OR EQUIVALENT.

When sanitizing the freezer, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations. Mix sanitizer according to manufacturer's instructions to provide a 100 parts per million strength solution. Mix sanitizer in quantities of no less than 2 gallons (7.5 liters) of 120° F water. Allow sanitizer to contact the surfaces to be sanitized for 5 minutes. Any sanitizer must be used only in accordance with the manufacturer's instructions.

⚠ CAUTION

PROLONGED CONTACT OF SANITIZER WITH FREEZER MAY CAUSE CORROSION OF STAINLESS STEEL PARTS.

In general, sanitizing may be conducted as follows:

A. Push the mix inlet regulator into hopper with air inlet (long) tube toward the front of the freezer (Fig. 9).

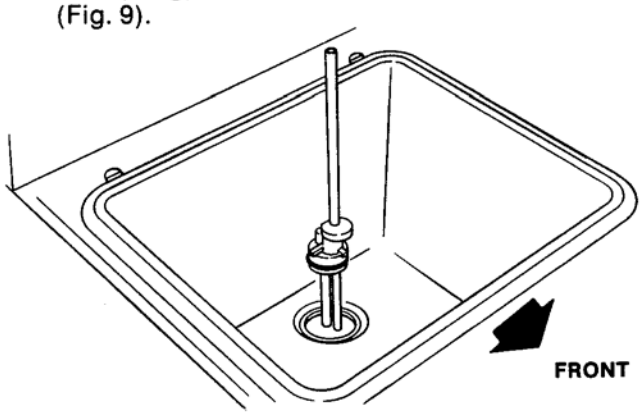


Figure 9. Mix Inlet Regulator

B. Prepare 2 gallons (7.5 liters) of sanitizing solution following manufacturer's instructions. Pour into hopper with mix inlet regulator in place (Fig. 10).

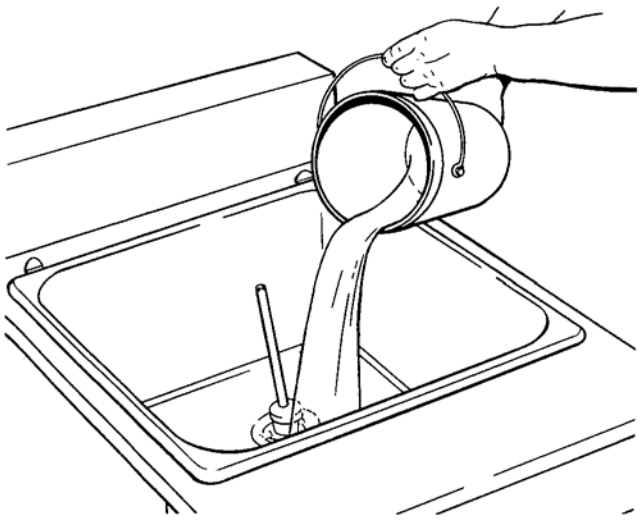


Figure 10. Sanitizing Procedure

C. Place the CLEAN-OFF-ON rocker switch in the CLEAN position. Check for leaks around the front door seal (Fig. 11).

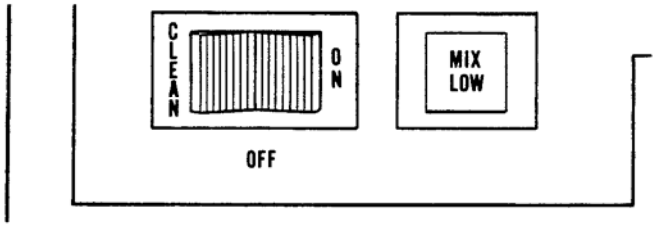


Figure 11. Clean Control

D. Clean sides of hopper, mix inlet regulator and underside of hopper cover using a sanitized soft bristle brush dipped in the sanitizing solution (Fig. 12).

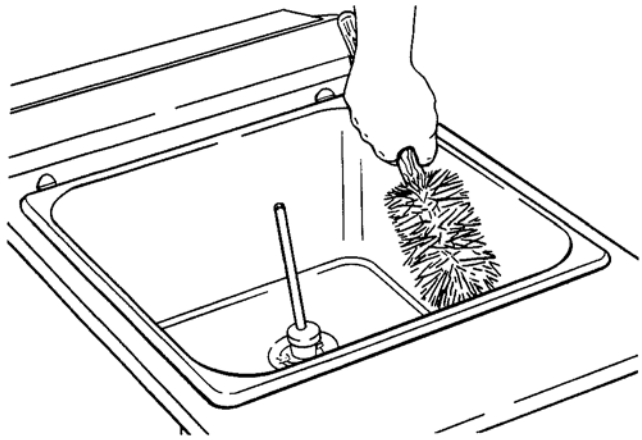


Figure 12. Sanitizing Hopper

E. After five minutes, place a bucket under the spigot and open spigot to drain sanitizing solution. When solution has drained, place the CLEAN-OFF-ON switch in the OFF position. Allow the freezer barrel to drain completely (Fig. 13).

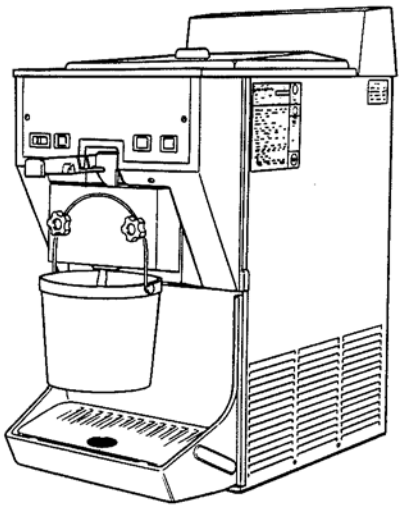


Figure 13. Spigot Opened and Solution Draining

3.4 FREEZE DOWN AND OPERATION

This section covers the recommended operating procedures to be followed for the safe operation of the freezer.

A. Sanitize just prior to use.

B. Place the CLEAN-OFF-ON switch in the OFF position.

C. With spigot open, pour approximately 1 gallon (3.8 liters) of mix into the hopper. Allow the mix to flush out about 8 ounces (0.23 liters) of sanitizing solution and liquid mix. Close the spigot (Fig. 14).

D. Fill hopper with approximately 3 gallons (11.4 liters) of pre-chilled (40° F or 4° C) mix.

⚠ CAUTION

DO NOT OVERFILL THE HOPPER. MIX LEVEL MUST NOT BE HIGHER THAN 2 INCHES (5 CM) FROM THE TOP OF THE AIR INLET TUBE ON THE MIX INLET REGULATOR.

NOTE

When operating the freezer with liquor based cocktail mix the mix inlet regulator should not be used. However, when operating the freezer with soft-serve cocktails the mix inlet regulator must be used.

E. The freezer barrel will automatically fill until it is about 1/2 full. If freezer barrel does not fill, check for obstruction in the mix inlet regulator. If freezer barrel fills over 1/2 full, check for leaks at the mix inlet regulator "O" Ring or check if the mix inlet regulator was installed correctly or that the freezer is level.

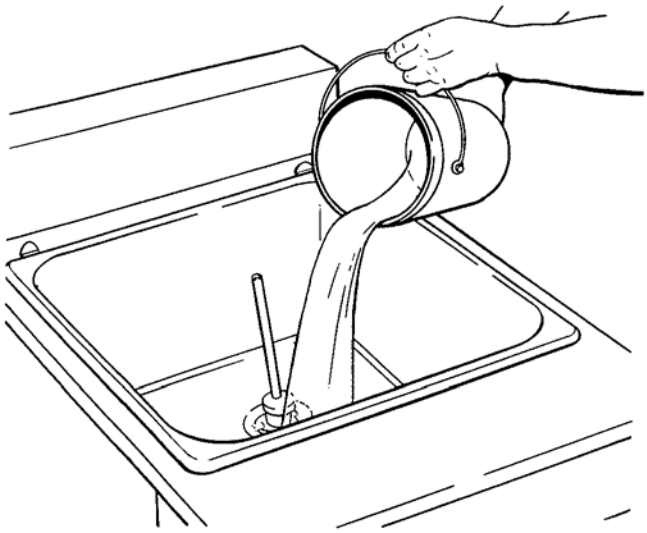


Figure 14. Pouring the Mix

F. Place the CLEAN-OFF-ON rocker switch in the ON position. When the product is ready to serve the freezer will stop. Some liquor based cocktail mixes may take longer to freeze than soft-serve mixes.

G. For normal dispensing, move the spigot handle open 60° (Fig. 15).

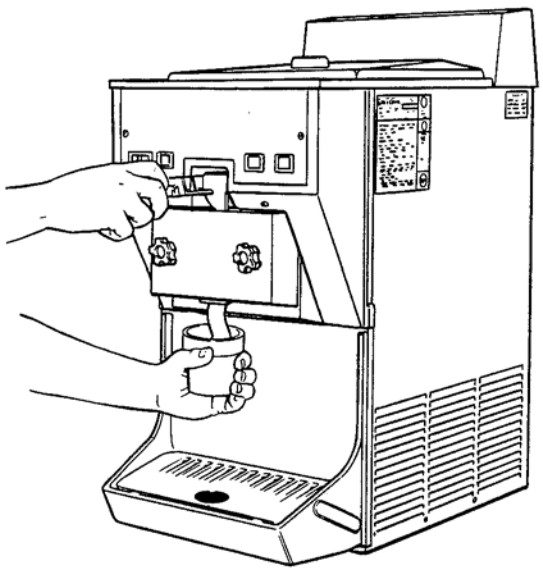


Figure 15. Dispensing Product

⚠ CAUTION

REFRIGERATION IS AUTOMATICALLY ACTIVATED WHEN THE SPIGOT IS OPENED. CLOSE THE SPIGOT COMPLETELY AFTER DISPENSING.

H. The freezer is designed to dispense the product at a reasonable draw rate. If the freezer is overdrawn, the result is a soft product or a product that will not dispense at all. If this should occur, allow the freezer to run for approximately 30 seconds before dispensing additional product. After a while the operator will sense or feel when the freezer is beginning to fall behind, and will slow down on the rate of draw so as not to exceed the capacity.

I. **Do not** operate the freezer when the amber lens is on or with less than 1-3/4 inches (4.4 cm) of mix in the hopper. Refill the hopper immediately.

3.5 MIX INFORMATION

Mix can vary considerably from one manufacturer to another. Differences in the amount of butter-fat content and quantity and quality of other ingredients have a direct bearing on the finished frozen product. A change in freezer performance that cannot be explained by a technical problem may be related to the mix.

Proper product serving temperature varies from one manufacturer's mix to another. Mixes should provide a satisfactory product in the 24° to 28° F (-4.4° to -2.2° C) range.

When checking the temperature, stir the thermometer in the frozen product to read the true temperature.

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. To retard bacteria growth in dairy based mixes, the best storage temperture range is between 36° to 40° F (2.2° to 4.4° C).

Some products tend to foam more than others. If excess foam should occur, skim off with a sanitized utensil and discard (Fig. 16). Periodically, stir the mix in the hopper with a sanitized utensil.

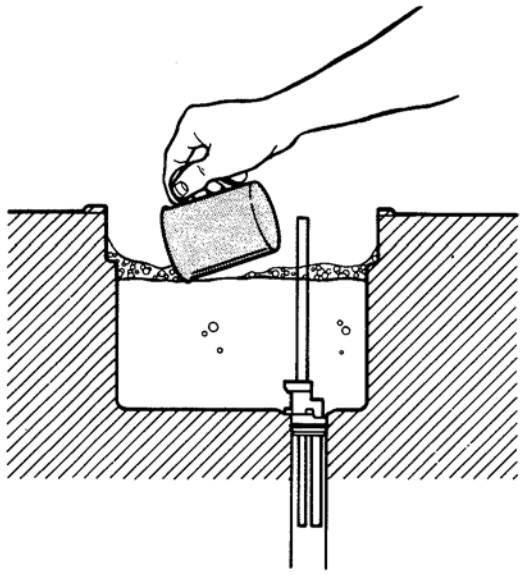


Figure 16. Skimming the Foam

3.6 REMOVING MIX FROM FREEZER

To remove the mix from the freezer, refer to the following steps:

A. Remove the mix inlet regulator from the hopper by pulling straight up (Fig. 17).

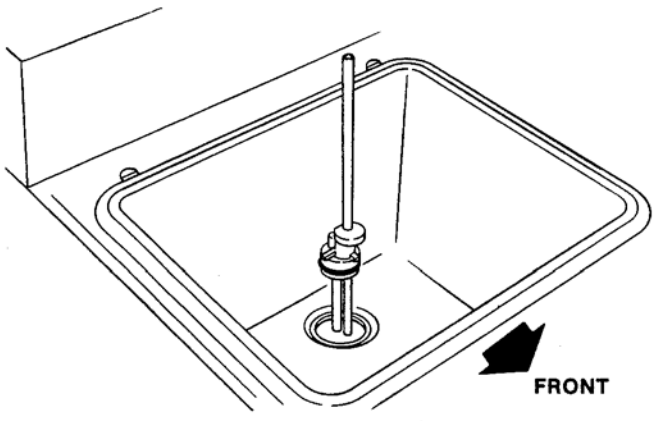


Figure 17. Removing Mix Inlet Regulator

B. Place the CLEAN-OFF-ON rocker switch in the CLEAN position. Allow the mix to agitate in freezer barrel until the mix has become a liquid.

C. Drain the liquid mix by opening the spigot. A bucket or container should be place under the spigot to catch the liquid mix (Fig. 18).

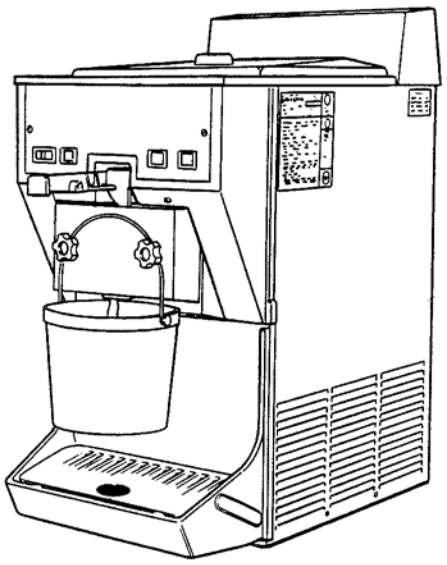


Figure 18. Draining Mix

D. Place the CLEAN-OFF-ON switch in the OFF position.

3.7 CLEANING THE FREEZER

NOTE

The frequency of cleaning the freezer and freezer parts must comply with local health regulations.

After the mix has been removed from the freezer, the freezer must be cleaned. To clean the freezer, refer to the following steps:

A. Close the spigot and fill the hopper with 2 gallons (7.5 liters) of cold tap water.

B. Place the CLEAN-OFF-ON switch in the CLEAN position.

C. Allow the water to agitate for approximately five minutes.

D. Open the spigot to drain the water. Remember to place a bucket or container under the spigot to catch the water. When the water has drained, turn the CLEAN-OFF-ON switch to the OFF position. Allow the freezer barrel to drain completely.

E. Repeat steps A through D using a mild detergent solution.

3.8 DISASSEMBLY OF FREEZER PARTS

⚠ CAUTION

PLACE THE CLEAN-OFF-ON ROCKER SWITCH IN THE OFF POSITION BEFORE DISASSEMBLING FOR CLEANING OR SERVICING.

Inspection for worn or broken parts should be made at every disassembly of the freezer for cleaning or other purposes. All worn or broken parts should be replaced to ensure safety to both the operator and the customer and to maintain good freezer performance and a quality product. Two normal wear areas are the auger flights and front auger support (Fig. 19). Frequency of cleaning must comply with the local health regulations.

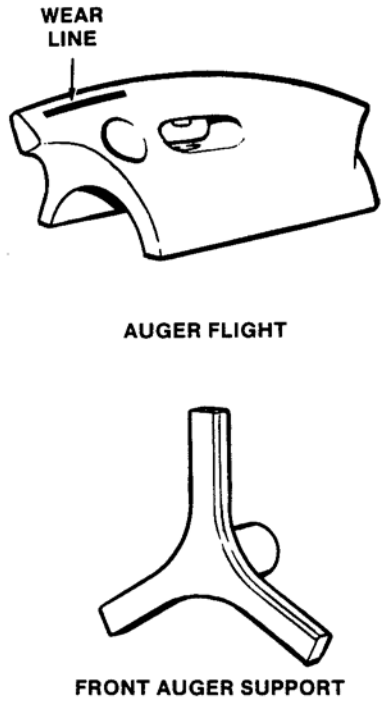


Figure 19. Auger Flight Wear and Front Auger Support Wear

To disassemble the freezer, refer to the following steps:

A. Remove the mix inlet regulator from the hopper by pulling straight up.

B. Remove the front door by turning off the circular knobs and then pulling the front door off the studs (Fig. 20).

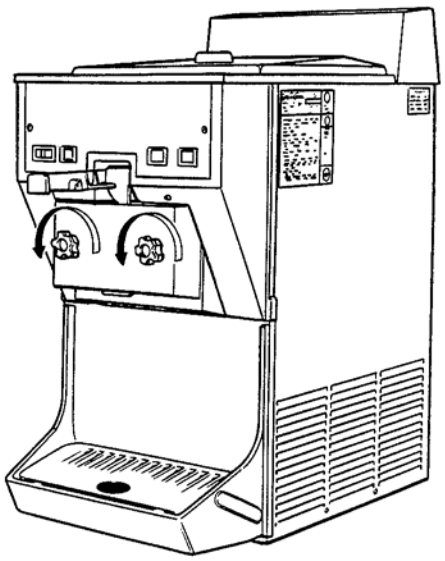


Figure 20. Removing Front Door

C. Remove the spigot body from the front door by pulling the clevis pin out of the spigot handle. Push the spigot body thru the bottom of the front door (Fig. 21). Remove spigot body and spring.

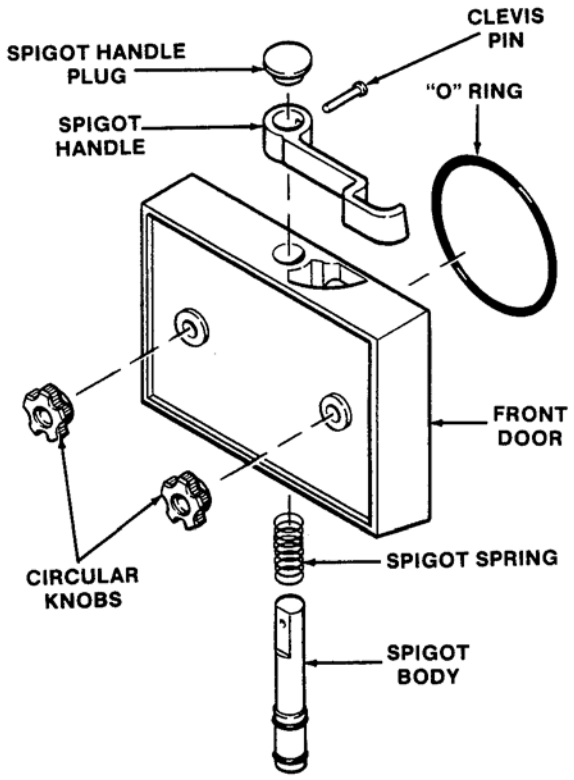


Figure 21. Removing Spigot

D. Remove the front auger support and bushing (Fig. 22).

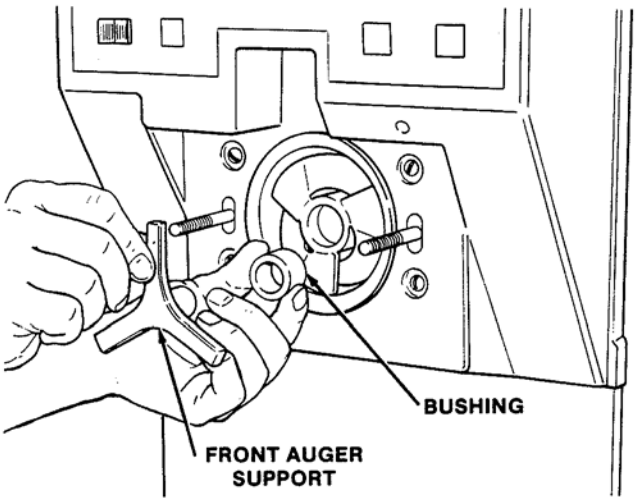


Figure 22. Removing Auger Support

E. Remove the auger assembly from the freezer (Fig. 23). Pull the auger out of the freezer barrel slowly. As the auger is being pulled out, carefully remove each of the plastic flights with springs.

F. Keep the rear of the auger shaft tipped up once it is clear of the freezer barrel to avoid dropping rear seal (Fig. 23).

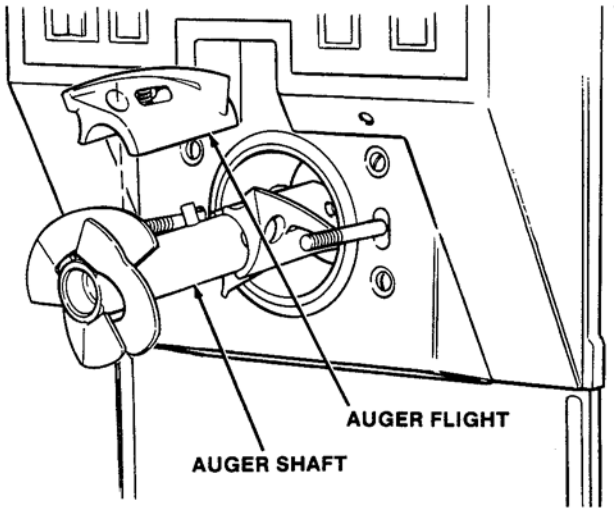


Figure 23. Auger Shaft

G. Remove the rear seal.

H. Wipe socket lubricant from the drive end (rear) of the auger with a cloth or paper towel.

I. Remove all "O" Rings from parts by first wiping off the lubricant using a clean paper towel. Then squeeze the "O" Ring upward with a dry cloth (Fig. 24). When a loop is formed, roll out of the "O" Ring groove.

⚠ WARNING
DO NOT USE ANY TYPE OF SHARP OBJECT TO REMOVE THE "O" RINGS.

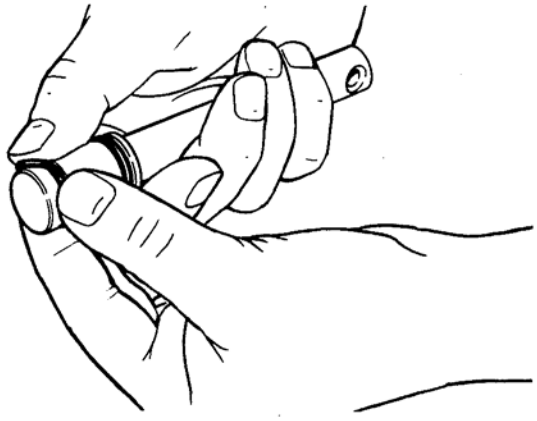


Figure 24. Removing "O" Ring

3.9 CLEANING THE FREEZER PARTS

Place all loose parts in a pan or container and take to the wash sink for cleaning. To clean freezer parts refer to the following steps:

A. Place all parts in warm mild detergent water and clean with brushes provided. Rinse all parts with clean hot water.

⚠ CAUTION
DO NOT DAMAGE PARTS BY DROPPING OR ROUGH HANDLING.

B. Wash the hopper and freezer barrel with warm detergent water and brushes provided (Fig. 25).

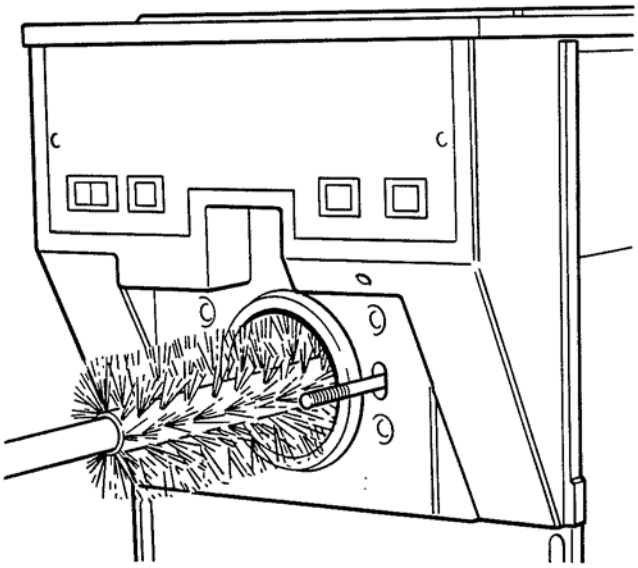


Figure 25. Cleaning Freezer Barrel

C. Clean the rear seal and drive surfaces from the inside of the freezer barrel with warm detergent water.

D. Clean the drip tray and insert with a soap solution. Rinse with clean hot water.

3.10 SANITIZE FREEZER AND FREEZER PARTS

A. Use a sanitizer mixed according to manufacturer's instructions to provide a 100 parts per million strength solution. Mix sanitizer in quantities of no less than 2 gallons (7.5 liters) of 120° F water. Allow the sanitizer to contact the surfaces to be sanitized for 5 minutes. Any sanitizer must be used only in accordance with the manufacturer's instructions.

B. Place all parts in the sanitizing solution, then remove and let air dry.

C. Using this sanitizing solution and the large barrel brush provided, sanitize the rear of the barrel and drive area by dipping the brush in the sanitizing solution and brushing the rear of the barrel.

3.11 ASSEMBLY OF FREEZER

To assemble the freezer parts, refer to the following steps:

NOTE

Petro-Gel sanitary lubricant or equivalent must be used when lubrication of parts is specified.

NOTE

The United States Department of Agriculture and the Food and Drug Administration require that lubricants used on food processing equipment be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

A. Assemble all "O" Rings onto parts dry, **without lubrication**. Then apply a thin film of sanitary lubrication to exposed surfaces of the "O" Rings. Apply a thin film of sanitary lubricant to metal part of rear seal. Also apply a thin film of sanitary lubricant inside the hole on the front of the auger.

B. Assemble the rear seal onto the auger with the large end to the rear. Be sure the "O" Ring is in place before installing the rear seal.

C. Lubricate the inside of the auger drive socket (rear) with a small amount of white socket lubricant. A small container of socket lubricant is shipped with the freezer.

D. Screw the springs onto the studs in plastic flights. **Springs must be screwed into the flights completely** to provide proper tension (Fig. 26).

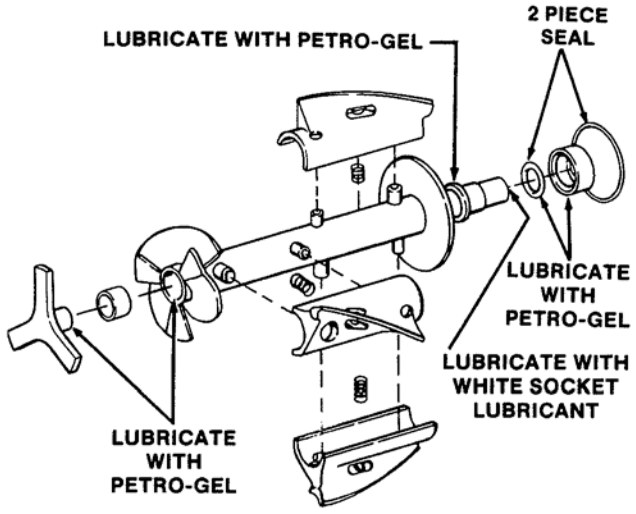


Figure 26. Exploded View of Auger

⚠ CAUTION

DO NOT PLACE THE MIX INLET REGULATOR INTO THE HOPPER BEFORE INSTALLING THE AUGER.

E. Install the two plastic flights onto rear of the auger and insert part way into freezer barrel.

F. Install the third plastic flight, push the auger into the freezer barrel and rotate slowly until the auger engages the drive shaft.

G. Install the bushing and auger support into the front of the auger with one leg of the support pointing straight up.

H. Install the spigot body with "O" Rings and spring into the front door from the bottom (Fig. 27). Push straight up until the spigot is in place. Place the spigot handle on top of the spigot and insert clevis pin.

NOTE

The spigot handle can only be installed one way.

I. Install the front door on the freezer. Shoulder on the rear of the door must be inside of freezer barrel.

J. Install the circular knobs on the freezer studs.

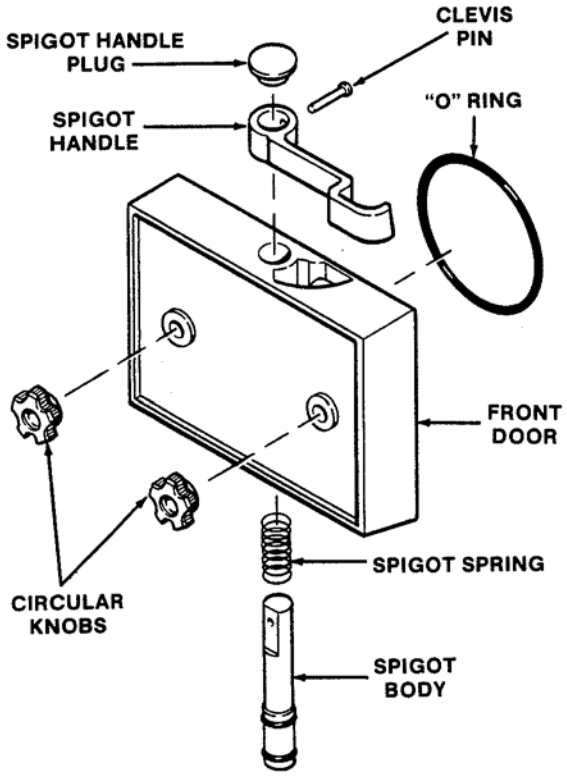


Figure 27. Exploded View of Front Door

⚠ CAUTION

FINGER TIGHTEN THE CIRCULAR KNOBS EVENLY. DO NOT OVERTIGHTEN KNOBS.

Look for the proper seal between the freezer barrel, "O" Ring, and front door.

K. Install the mix inlet regulator into the hopper with the air inlet (long) tube toward the front of the freezer (Fig. 28).

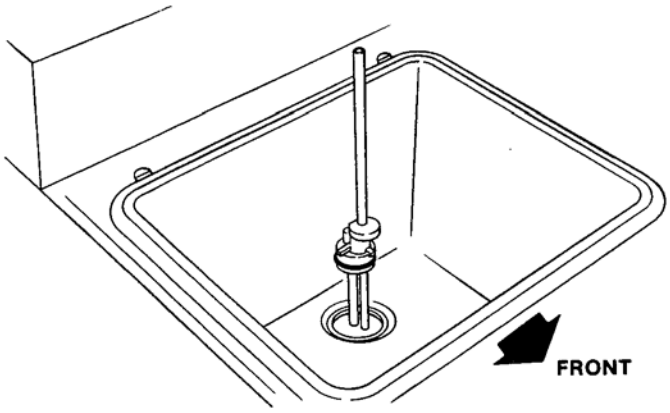


Figure 28. Installing Mix Inlet Regulator

3.12 ROUTINE CLEANING

To remove spilled or dried mix from the freezer exterior, simply wash in the direction of the finish with warm soapy water and wipe dry. **Do not** use highly abrasive materials as they will mar the finish.

3.13 PREVENTIVE MAINTENANCE

It is recommended that a maintenance schedule be followed to keep the freezer clean and operating properly.

⚠ WARNING

NEVER ATTEMPT TO REPAIR OR PERFORM MAINTENANCE ON FREEZER UNTIL THE MAIN ELECTRICAL POWER HAS BEEN DISCONNECTED.

A. DAILY

1. The exterior should be kept clean at all times to preserve the lustre of the stainless steel. A mild alkaline cleaner is recommended. Use a soft cloth or sponge to apply the cleaner.

⚠ CAUTION

DO NOT USE ACID CLEANERS, STRONG CAUSTIC COMPOUNDS OR ABRASIVE MATERIALS TO CLEAN ANY PART OF THE FREEZER EXTERIOR OR PLASTIC PARTS.

2. Run a sanitized brush down the mix inlet regulator tubes (Fig. 29).

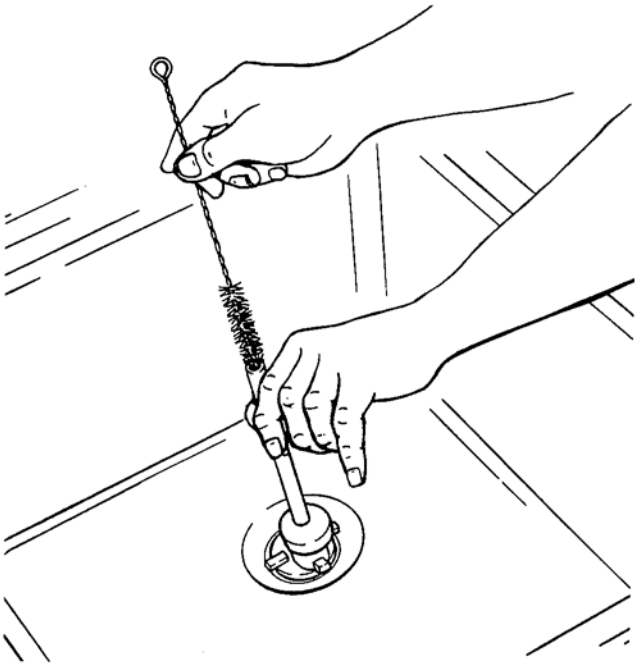


Figure 29. Sanitizing Mix Inlet Regulator

B. WEEKLY

1. Check "O" Rings and rear seal for excessive wear and replace if necessary.

2. Remove the drip tray by gently pushing up to disengage from the support pins and pulling out and down. Clean behind the drip tray and front of the freezer with a soap solution.

C. MONTHLY

⚠ CAUTION

THE FREEZER HAS AN AIR COOLED CONDENSER AND MUST HAVE PROPER AIR CIRCULATION. DO NOT PLACE RIGHT SIDE OF FREEZER ANY CLOSER THAN 6 INCHES (15.2 CM) FROM THE WALL. FAILURE TO CLEAN THE CONDENSER FILTER ON A REGULAR BASIS MAY RESULT IN SERIOUS FREEZER DAMAGE AND COULD VOID FREEZER WARRANTY.

Remove the two phillips head screws from the lower side of the right side panel and pull the side panel down and out.

Remove the condenser filter and clean in warm soapy water. Rinse in clean water and squeeze dry, taking care not to damage the filter in any way.

Replace the condenser filter and side panel.

3.14 EXTENDED STORAGE

Refer to the following steps for storage of the freezer over any long period of shutdown time:

A. Turn the CLEAN-OFF-ON switch to the OFF position.

B. Disconnect (unplug) from the electrical supply source.

C. Clean thoroughly with a warm detergent all parts that come in contact with the mix. Rinse in clear water and dry all parts. **Do not** sanitize.

NOTE

Do not let the cleaning solution stand in the hopper or in the freezer barrel during the shutdown period.

D. Remove, disassemble and clean the front door, mix inlet regulator and auger parts. Place the auger flights, the front auger support and bushing in a plastic bag with a moist paper towel to prevent them from becoming brittle.

SECTION 4
REPLACEMENT PARTS

4.1 HOW TO ORDER PARTS

To assure receipt of the proper replacement parts, supply your dealer or distributor with the following information:

A. Model number of equipment.

B. Serial number of model, stamped on nameplate.

C. Part number, part name and quantity needed. Common part names and numbers are listed in this manual.

NOTE
Minimum billing is $20.00

Part Number	Description
208401	Brush, 2.54 cm (1") diameter
208135	Brush, 10 cm (4") diameter
208381	Brush, .95 cm (3/8") diameter
208467	Brush, .80 cm (5/16") diameter
324107	Decal - Hazardous Moving Parts
324105	Decal - Electrical Shock Hazard
324106	Decal - Applicable Electrical Code
324107	Decal - Caution
324141	Decal - Caution - Rotating Blade
324187	Decal - Operating Voltage (208/230)
324234	Decal - Adequate Ventilation
368090	Air Filter
381804	Auger Flight
458086	Indicator Light - Green READY TO SERVE
458002	Indicator Light - Amber MIX LOW
508135	Petro-Gel Lubricant
570964	Clevis Pin for Spigot Handle
624598	O-Ring for Spigot (2)
624677	O-Ring for Mix Inlet Regulator (1)
624678	O-Ring for Auger Rear Seal
625134	O-Ring for Front Door
647653	Side Panel Screw (10-24 x 3/8")
666786	Inner Rear Seal for Auger
694255	Auger Flight Spring
744223	Front Tray Insert
744238	Front Tray
1106373	Spline Lubricant
2141959	Small Parts Kit
1139003	Mix Inlet Regulator
149003	Auger Bushing

Note: When ordering Safety Decals, the $20.00 minimum does not apply!

NOTES

STOELTING, INC.
LIMITED WARRANTY

1. **EQUIPMENT & PARTS MANUFACTURED BY STOELTING, INC.:**
Stoelting, Inc., (the "Company") warrants to the first user (the "Buyer") that the equipment's components manufactured by it will be free from defects in materials and workmanship under normal use and proper maintenance for a period of twelve (12) months from the date of installation shown on the Warranty Card properly mailed to the Company by the Buyer as required by the duties of the Buyer set forth below this Warranty. In the absence of such mailing, such period shall commence from the date the equipment is shipped from its plant. Stoelting, Inc. does not warrant the corrosive resistance of stainless steel nor other metal parts for any purpose whatsoever.

2. **NO OTHER WARRANTIES:**
THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ABOVE AS THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE. THE COMPANY'S WARRANTY STATED HEREIN CANNOT BE MODIFIED BY ANY AGENT OR EMPLOYEE OF THE COMPANY, DISTRIBUTOR, DEALER OR OTHER PARTY, EXCEPT BY A WRITING EXECUTED BY A DULY AUTHORIZED OFFICER OF THE COMPANY.

3. **PARTS, COMPONENTS & MATERIALS MANUFACTURED BY OTHERS:**
Parts, components, and materials manufactured by others are warranted only to the extent of the Warranty given us by the manufacturer of such parts, components and materials. Said manufacturer's sole judgement shall determine the extent of allowance for, or replacement of, any such parts claimed defective.

4. **COMPANY OBLIGATION:**
The Company's obligation under its Warranty is strictly and exclusively limited to the repair or replacement, at the Company's plant in Kiel, Wisconsin, of such components of its manufacture as are found by the Company to be defective in materials or workmanship on the condition that the Buyer gives prompt written notice to the Company of any claimed breach of warranty within the afore-described twelve (12) month period, and delivers to the company the claimed defective component within such time period. All costs of packing and shipping claimed defective components, replacement or repaired components shall be paid by the Buyer.

5. **LIMITED LIABILITY FOR CLAIMS:**
IN NO EVENT SHALL THE COMPANY BE LIABLE FOR CLAIMS (BASED UPON BREACH OF EXPRESS OR IMPLIED WARRANTY, NEGLIGENCE, OR OTHERWISE) FOR ANY OTHER DAMAGES, WHETHER DIRECT, IMMEDIATE, INCIDENTAL, FORESEEABLE. CONSEQUENTIAL, OR SPECIAL, INCLUDING DAMAGES ARISING OUT OF PERSONAL INJURIES.

This warranty is subject to the terms and conditions appearing below and are made a part of this warranty.

DUTIES OF BUYER

1. **RETURN OF WARRANTY CARD:**
The Warranty Card furnished the Buyer at the time of sale of the equipment must be properly filled out and mailed to the Company within thirty (30) days of the installation date of the equipment. On equipment for which the Warranty Card has not been received by the Company, bearing a postmark within the specified time, the warranty period will be limited to, and start to commence from, the date of shipment from the Company.

2. **USE AND CARE OF EQUIPMENT:**
Buyer shall use the equipment only in accordance with the operator's manual provided by the Company and no liability under this Warranty or otherwise shall attach by reason of a defect caused by negligence, abnormal use, misuse or abuse of said machine, or for any accident that may occur to said equipment or any part thereof, after said equipment has left the factory of the Company, nor for any defect which may arise by placing any part in said equipment which has not been manufacturered or approved by the Company.

3. **DEFINITIONS:**
The term "first user" or "buyer" as used herein, shall be deemed to mean that person, firm, association, or corporation for whom the equipment referred to herein is originally installed for use.