



Model 3111/3211
OPERATORS MANUAL
Manual No. 513525 Aug. 1996

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.



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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.



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



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.

TABLE OF CONTENTS

Section	Description	Page
1	INTRODUCTION	
1.1	Description	1
1.2	Specifications	2
2	INSTALLATION INSTRUCTIONS	
2.1	Shipment and Transit	4
2.2	Freezer Installation	4
2.3	Installing Permanent Wiring	5
2.4	Mix Information	6
3	OPERATING INSTRUCTIONS	
3.1	Safety Precautions	7
3.2	Operating Controls	8
3.2	A. Reset Lever	9
3.2	B. Spigot Switch	9
3.2	C. Clean-Off-On Switch	9
3.2	D. Push to Freeze Switch	10
3.2	E. Green Light	10
3.2	F. Push to Clean Switch	10
3.3	Freeze Down and Operation	11
3.4	Removing Mix From Freezer	12
3.5	Disassembly of Freezer Parts	13
3.6	"O" Ring Removal and Care	16
3.7	Cleaning of Freezer and Freezer Parts	17
3.8	Assembly of Freezer Parts	18
3.9	Sanitizing	20
4	MAINTENANCE	
4.2	Freeze-Up	22
4.3	Drive Belt Replacement	22
4.5	Condenser Cleaning	23
4.6	Extended Storage	24
4.7	Preventive Maintenance	24
4.8	Troubleshooting	25
5	REPLACEMENT PARTS INFORMATION	
5.1	Ordering Parts	27
5.2	Reference Drawings	27

ADDENDUM

An addendum will be provided at the end of the manual. It will contain any additional information on the freezer, equipment, or changes made to the manual since publication.

LIST OF ILLUSTRATIONS

Figure No.	Title	Page
1	Space and Ventilation Requirements	4
2	Leveling Freezer	4
3	Leg Adjustment	4
4	Electrical Plug	5
5	Counter Model Junction Box	5
6	Floor Model Junction Box	6
7	Warning Label Locations	7
8	Wiring Diagram	8
9	Exterior Controls	8
10	Reset Lever	9
11	Spigot Switch	9
12	Green Light	9
13	On-Off Switch	9
14	Push To Freeze Switch (Red Light)	10
15	Carburetor Installation	10
16	On-Off Switch	11
17	Liquid Level Indicator	11
18	Skimming Foam	12
19	Carburetor Removal	12
20	Draining Mix	13
21	Filling Hopper	13
22	Clean Switch	13
23	Flight Wear Line	14
24	Door Knob Removal	14
25	Front Door and Drain Tray Removal	14
26	Front Auger Support Removal	14
27	Auger Removal	15
28	Two Piece Rear Seal	15
29	One Piece Rear Seal	15
30	Flight Spring Removal	15
31	Carburetor "O" Ring Removal	15
32	Front Door "O" Ring Removal	15
33	Front Door Disassembly	16
34	Spigot "O" Ring Removal	16
35	"O" Ring Removal	16
36	"O" Ring Identification (Full Size)	17
37	Freezer Barrel Cleaning	17
38	Spigot "O" Ring Installation	18
39	Front Door Assembly	18

(Continued)

LIST OF ILLUSTRATIONS (Continued)

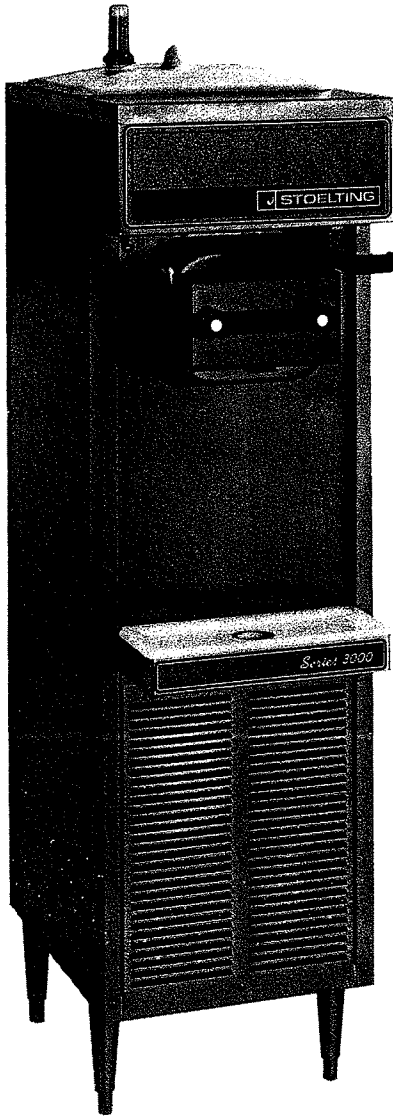
Figure No.	Title	Page
40	Front Door "O" Ring Installation	18
41	Carburetor "O" Ring Installation	18
42	One Piece Rear Seal Installation	19
43	Two Piece Rear Seal Installation	19
44	Flight Spring Installation	19
45	Auger Assembly Installation	19
46	Auger Assembly Engagement	19
47	Auger Support Installation	20
48	Front Door Assembly Installation	20
49	Carburetor Installation	20
50	Sanitizing Procedure	21
51	Control Locations	22
52	Drive Belt Replacement	22
53	Drive System	23
54	Floor Model Condenser Cleaning	23
55	Counter Model Condenser Cleaning	23
56	Skimming Hopper	24
57	Sanitizing Carburetor	24

SECTION I INTRODUCTION

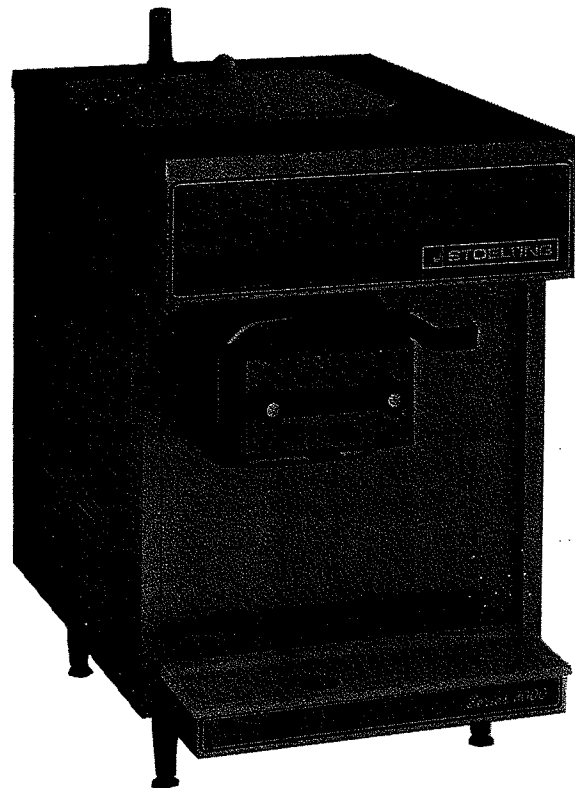
1.1 DESCRIPTION

The Stoelting® 3111 and 3211 freezers are 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 soft serve mix available, including ice milk, ice cream and yogurt. Many non-dairy mixes and frozen diet desserts can also be used in the freezer.



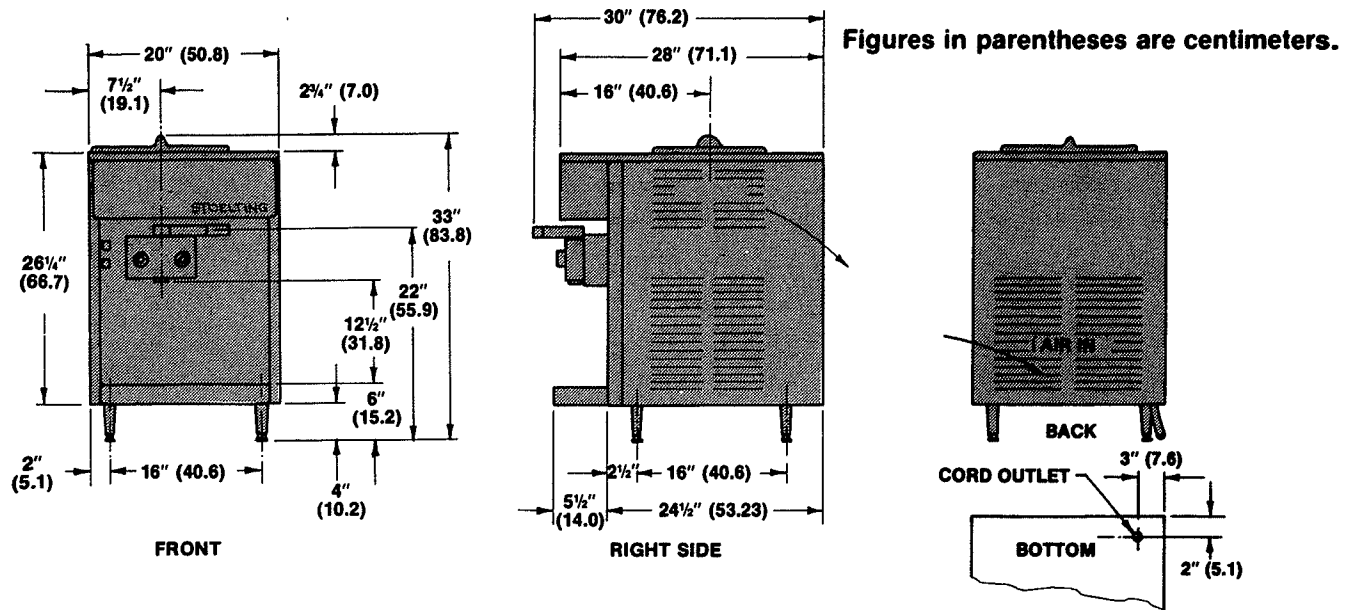
FLOOR MODEL 3211



COUNTER MODEL 3111

1.2 SPECIFICATIONS

SCALE: 3/4" = 1 ft.



MODEL 3111 COUNTER MODEL GRAVITY FREEZER

Dimensions

Freezer: 20" (50.8 cm) wide x 30" (76.2 cm) high x 30" (76.2 cm) deep

Crated: 24" (60.96 cm) wide x 33" (83.82 cm) high x 34" (86.36 cm) deep

Weight

Freezer: 215 lbs. (96.75 kg) Crated: 245 lbs. (110.25 kg)

Electrical

1 Phase, 208 or 230 Volt** (Use a HACR type 20 amp circuit breaker) or 20 amp fuse —

1 — 3/4 H.P. Drive Motor

1 — 4,500 BTU/Hr. Compressor*

Approximate 15 total running amps.

** A transformer is required if voltage is over 250 volts or under 205 volts.

* Under normal conditions.

Cooling

Air cooled; requires 6" (16 cm) air space both sides and back.

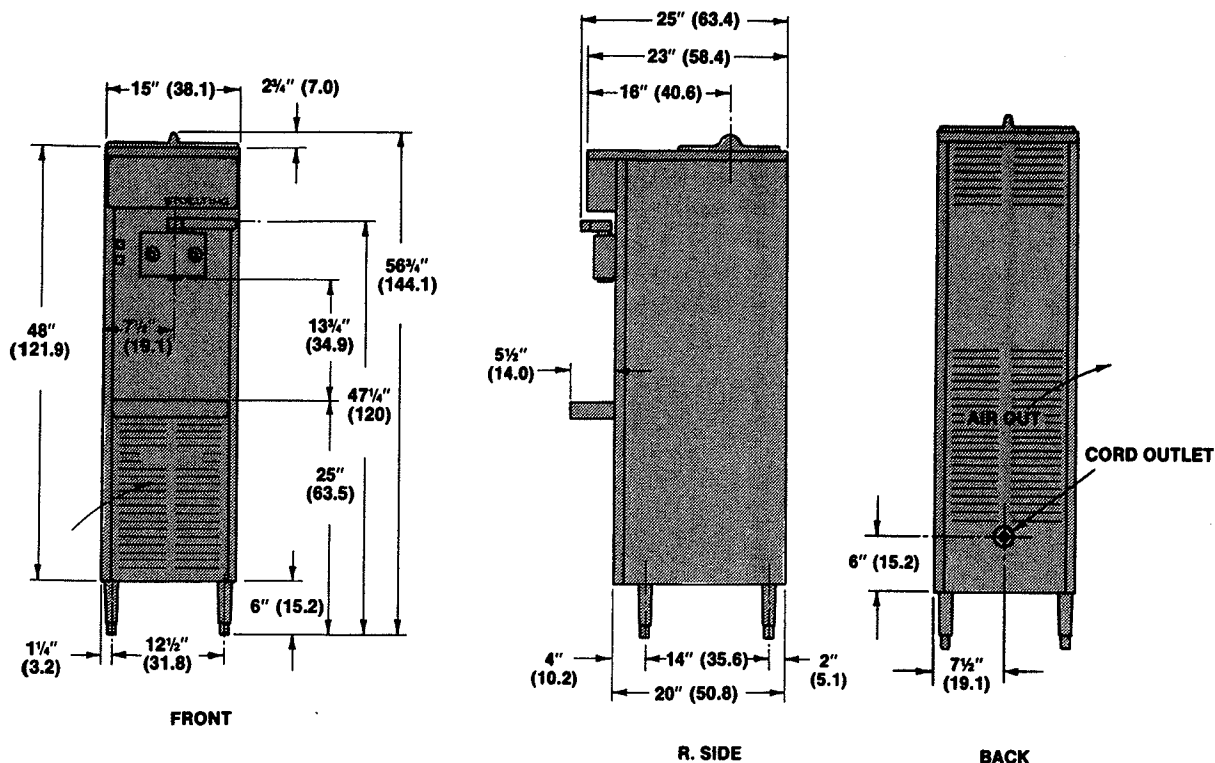
Hopper

4 gallons (15 liters) refrigerated and insulated.

Standard Features

Manual and spare parts kit.

Approved and/or listed by NSF, CSA and UL.



SCALE: 3/4" = 1 ft.

Figures in parentheses are centimeters.

MODEL 3211 FLOOR MODEL GRAVITY FREEZER

Dimensions

Freezer 15" (38.1 cm) wide x 56-3/4" (144.1 cm) high x 23" (58.4 cm) deep
 Crated: 19" (48.26 cm) wide x 55" (139.7 cm) high x 31-1/2" (88.01 cm) deep

Weight

Freezer: 250 lbs. (112.50 kg) Crated: 285 lbs. (128.25 kg)

Electrical

1 Phase, 208 or 230 Volt** (Use a HACR type 20 amp circuit breaker) or 20 amp fuse —
 1 — 4,500 BTU/Hr. Compressor*
 1 — 3/4 H.P. Drive Motor
 Approximate 15 total running amps.

** A transformer is required if voltage is over 250 volts or under 200 volts

* Under normal conditions

Cooling

Air cooled; requires 6" (16 cm) clearance in back.

Mix Hopper

4 gallons (15 liters) refrigerated and insulated.

Standard Features

Manual and spare parts kit.

Approved and/or listed by NSF, CSA and UL.

SECTION 2 INSTALLATION INSTRUCTIONS

2.1 SHIPMENT AND TRANSIT

The freezer has been assembled, operated, and inspected at the factory. For shipment, the freezer is placed on a skid. 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.**

2.2 FREEZER INSTALLATION

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

- A. **Space and Ventilation Requirements.** The freezer requires adequate ventilation. A minimum of six inches (15 cm) of vent space is required for free flow of cooling air (Fig. 1). The floor model shown in Figure 1 requires vent space at the front and back. The counter model requires vent space at the rear and both sides.



CAUTION

Failure to provide adequate ventilation will void warranty!

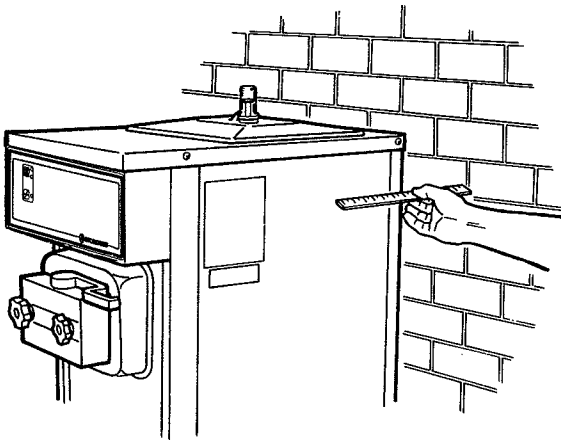


Figure 1. Space and Ventilation Requirements

- B. **Leg Installation.** The freezer is shipped without legs installed. To install the legs, lift and support the freezer while screwing the four legs into the bottom of the frame at each corner.
- C. **Leveling Freezer.** Accurate leveling is necessary for correct drainage of freezer barrel and to insure correct over-run. Place a spirit level on top of the freezer at each corner to check for level condition (Fig. 2). If adjustment is necessary, level the freezer by turning the bottom part of each leg in or out (Fig. 3).

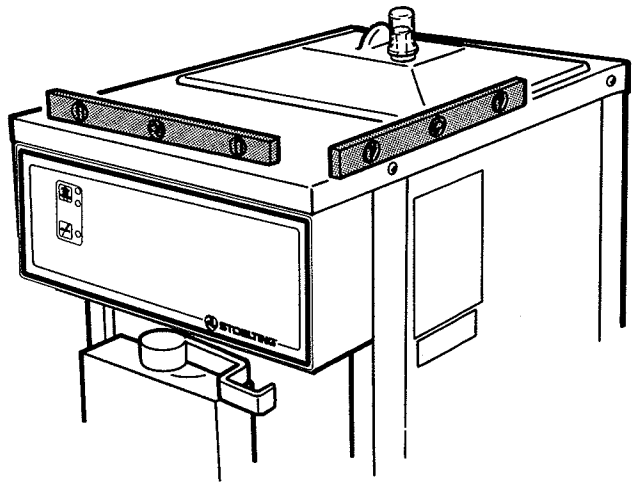


Figure 2. Leveling Freezer

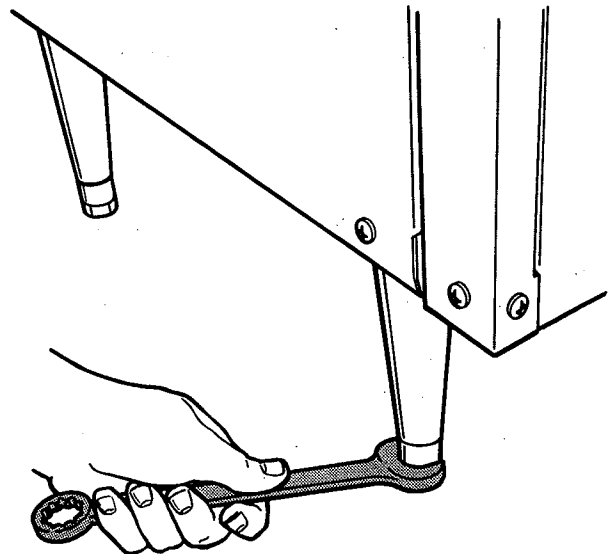


Figure 3. Leg Adjustment

- D. **Electrical Connection.** This unit must be connected (plugged in) to a properly grounded, 20 amp receptacle. The electrical cord furnished as part of the freezer has a three prong grounding type plug (Fig. 4).



CAUTION

Do not alter or deform plug in any way!

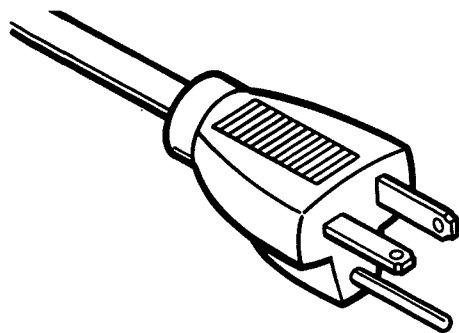


Figure 4. Electrical Plug

2.3 INSTALLING PERMANENT WIRING

If permanent wiring is required by local codes, refer to instructions in step A for **counter** models or step B for **floor** models.



WARNING

DISCONNECT FREEZER FROM THE SOURCE OF ELECTRICAL SUPPLY BEFORE SERVICING.

A. Counter Model. (Fig. 5)

1. Remove left side panel.
2. Remove cover plate (A) from junction box on freezer base.
3. Remove wire nuts (B) from power cord (C) and wire harness (D).
4. Unscrew ground wire from green grounding screw (E).
5. Remove strain relief bushing (F), holding power cord. Then remove power cord from the 7/8 inch (2.22 cm) hole.
6. Install permanent wiring (G) through the 7/8 inch (2.22 cm) hole in the bottom of the junction box.
7. Connect permanent wiring (G) to the wire harness (D) using wire nuts (B) removed in step 3.

8. Connect ground wire to green grounding screw (E).
9. Replace cover plate (A).
10. Replace left side panel.

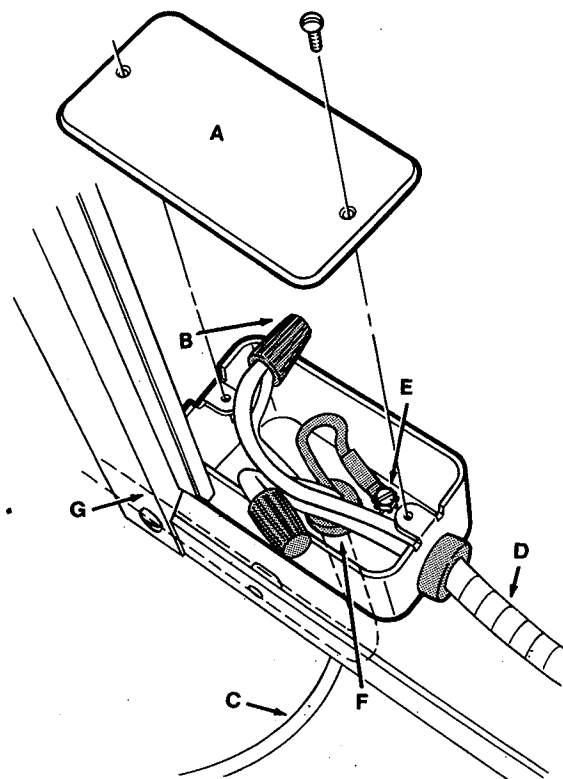


Figure 5. Counter Model Junction Box

B. Floor Model. (Fig. 6)

1. Remove left side panel.
2. Remove cover plate (A) from the junction box on freezer base.
3. Remove wire nuts (B) from power cord (C) and wire harness (D).
4. Unscrew ground wire from green grounding screw (E).
5. Remove strain relief bushings (F), holding power cord. Then remove power cord from the two 7/8 inch (2.22 cm) holes.

NOTE

Use a 7/8 inch (2.22 cm) hole plug to close openings in rear panel and junction box where power cord was located.

6. Remove the middle knockout at the bottom of the junction box and install the permanent wiring (G) through this 7/8 inch (2.22 cm) hole.

7. Connect permanent wiring (G) to the wire harness (D) using wire nuts (B) removed in step 3.
8. Connect ground wire to green grounding screw (E).
9. Replace cover plate (A).
10. Replace left side panel.

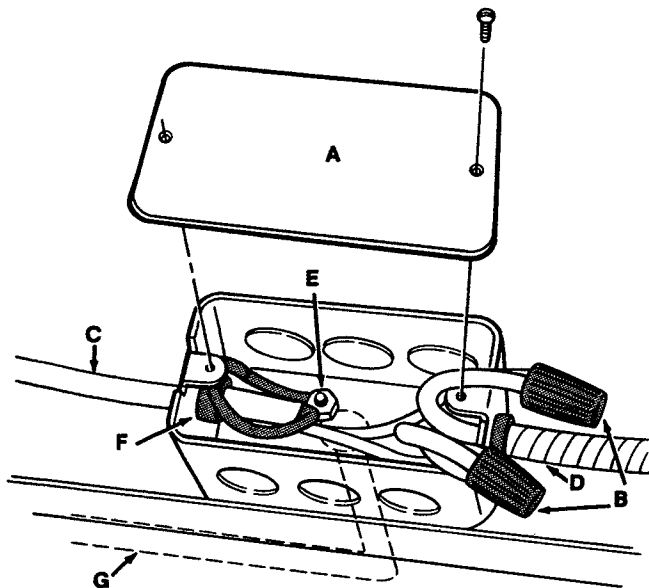


Figure 6. Floor Model Junction Box

2.4 MIX INFORMATION

Dairy based soft-serve or shake 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. Soft-serve mixes should provide a satisfactory product in the 18° - 20°F (-7° to -6°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 temperature range is between 36°-40°F (2.2° to 4.4°C).

A wide variety of products can be run in soft-serve freezers and, for that reason, it is impossible for us to cover in detail all of the problems associated with each type. If you suspect a mix problem in applications where these mixes are being used, contact the local distributor or Stoelting Service Department for specific information on each type of mix.

SECTION 3 OPERATING INSTRUCTIONS

3.1 SAFETY PRECAUTIONS

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

Take notice of all warning labels on the freezer (Figs. 7 and 8). 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 have not been painted over, rubbed off, fallen off, and 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

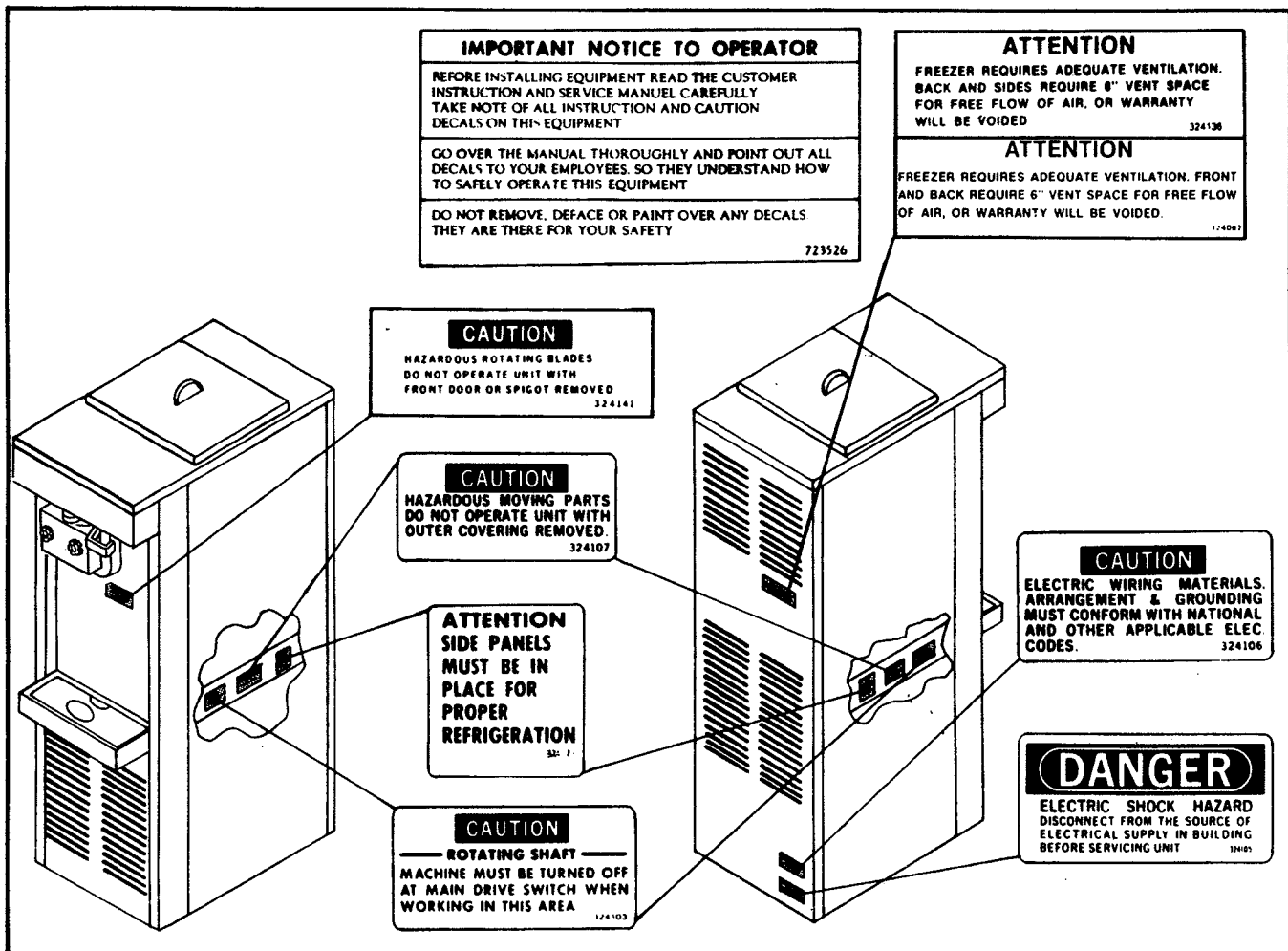


Figure 7. Warning Label Locations

**DECALS ARE PLACED INSIDE
PLASTIC ENVELOPE**

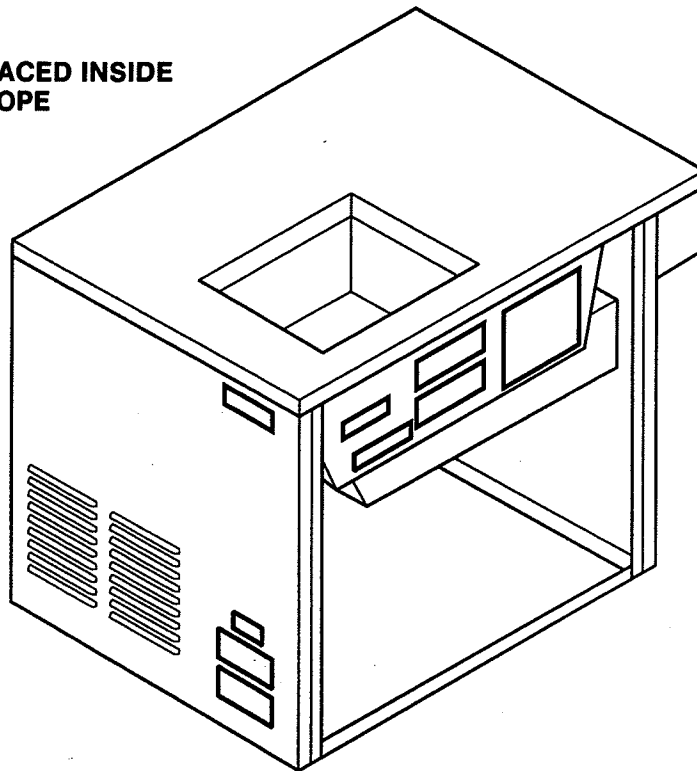


Figure 8. Wiring Diagram

SAFE OPERATION IS NO ACCIDENT; Observe these rules:

- A. **Know the freezer.** Read and understand the Owner's Manual.
- B. **Wear proper clothing.** Avoid loose fitting garments, and remove watches, rings or jewelry which could cause a serious accident.
- C. **Maintain a clean work area.** Avoid accidents by cleaning up the area and keeping it clean.
- D. **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.
- E. **Never attempt to repair or perform maintenance on the freezer until the main electrical power has been disconnected.**
- F. **Never operate the freezer if unusual or excessive noise or vibration occurs.**

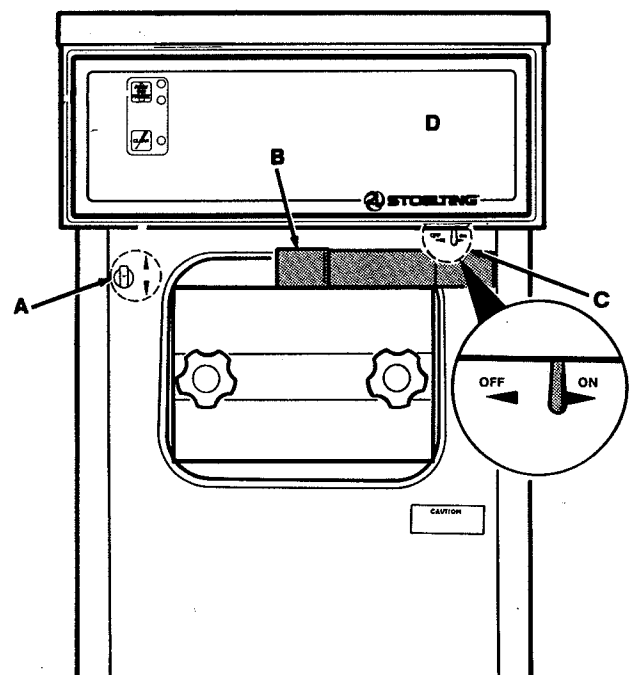


Figure 9. Exterior Controls

3.2 OPERATING CONTROLS

Before operating the freezer, it is required that the operator know the function of each operating control. Refer to Fig. 9 for the location of the operating controls on the freezer.

- A. Reset Lever
- B. Spigot Switch

- C. On-Off Switch
Green Light (Ready To Serve)
Red Light (Push To Freeze)
- D. Decorative Header Plate

A. Reset Lever

The RESET LEVER (Fig. 10) is used to reset the drive motor circuit breaker. The circuit breaker will trip if the motor is over-loaded. If the circuit breaker requires re-setting, move the lever to the ON (UP) position. If the cause for the over-load is not corrected, the circuit breaker will continue to trip. If this condition continues, refer to paragraph 4-8, Troubleshooting.

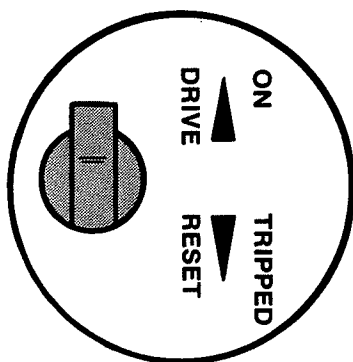


Figure 10. Reset Lever

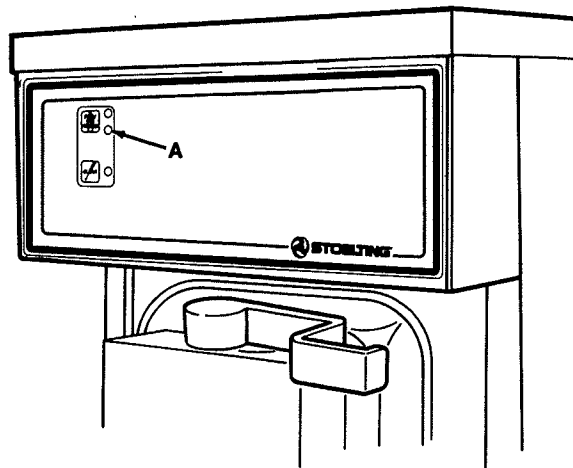


Figure 12. Green Light

B. Spigot Switch

The SPIGOT switch (see Fig. 11) will automatically actuate the auger drive and refrigeration systems when the spigot is opened to dispense product. When the spigot is closed, the drive motor and compressor will remain "on" until the product in the barrel reaches the proper consistency (see Fig. 12) Green light A.

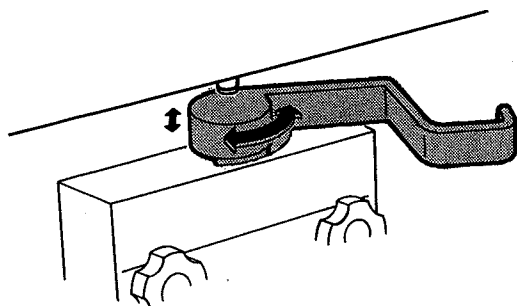


Figure 11. Spigot Switch

C. OFF-ON SWITCH

The OFF-ON switch is a two position toggle switch used to supply power to the control circuit. When the switch is in the OFF position, nothing will run. When the switch is in the ON position the freezer can be run in the freezing mode or cleaning mode (Fig. 13).



WARNING

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

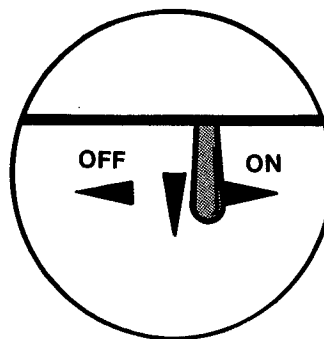


Figure 13. On-Off Switch

D. PUSH TO FREEZE SWITCH

The PUSH TO FREEZE switch is a “snap” switch used to start the freezing cycle. During initial freeze down, the OFF-ON switch is placed in the ON position. Then the PUSH TO FREEZE switch is pressed until the drive motor and compressor come “ON” (Fig. 14).

NOTE

After the gearmotor starts, there is a 3 second delay before the compressor starts.

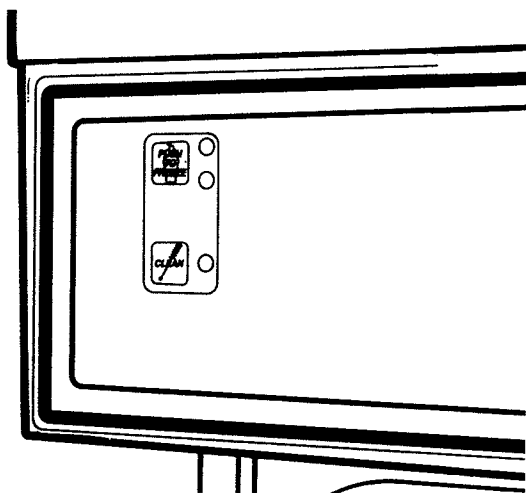


Figure 14. Push To Freeze Switch (Red Light)

During the normal operation, the red PUSH TO FREEZE switch light will illuminate after the freezer has been idle for the pre-set time. Before drawing product, press the red PUSH TO FREEZE switch if it is illuminated. Wait until the green light is illuminated before dispensing.

NOTE

If the freezer shuts off and the PUSH TO FREEZE light flashes, you have an error condition. Turn the OFF-ON switch to the OFF position, correct the problem and turn the freezer back on.

E. GREEN LIGHT

The green light is used to indicate that the product has reached the proper consistency and is ready to be dispensed.

NOTE

If the PUSH TO FREEZE red light is illuminated, push the PUSH TO FREEZE switch and wait until the green light illuminates before dispensing.

F. PUSH TO CLEAN SWITCH

The PUSH TO CLEAN switch is a “snap” switch. When the switch is pushed the refrigeration system will be OFF and the auger will rotate for cleaning. When the switch is pushed again, the auger will stop.

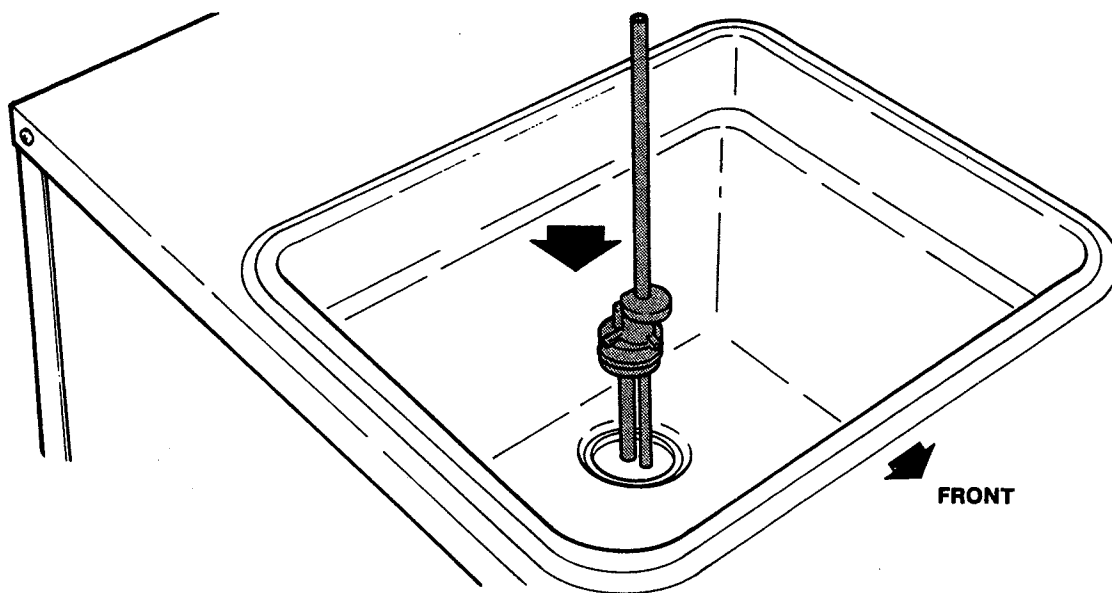


Figure 15. Carburetor Installation

3.3 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 OFF-ON switch in the OFF position.
- C. With spigots 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.
- D. Fill hopper with approximately 3 gallons of pre-chilled (40° F or 4° C) mix.



CAUTION

Do not overfill the hopper. Mix level must not be higher than 2" (5 cm) from the top of the air inlet tube on the mix inlet regulator.

- E. The freezer barrel will automatically fill until it is about 1/2 full (about 3 min.). 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, check if the mix inlet regulator was installed correctly, or that the freezer is level (Fig. 15).
- F. Place the OFF-ON rocker switch in the ON position, then press PUSH TO FREEZE switch until the drive motor and compressor come ON.

NOTE

After the gearmotor starts, there is a 3 second delay before the compressor starts.

- G. After about 6 to 10 minutes the freezer will shut OFF and the green light will illuminate. The product is ready to serve. Freeze down time may be longer for some frozen diet dessert mixes.
- H. For normal dispensing, move the spigot handle open 60° (Fig. 16).



CAUTION

Refrigeration is automatically activated when the spigot is opened. Close the spigot completely after dispensing.

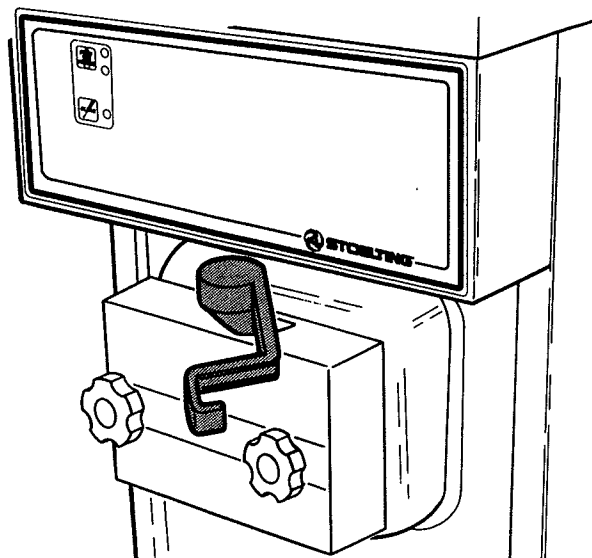


Figure 16. On-Off Switch

- I. 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.
- J. **Do Not** operate the freezer when the level indicator shows the hopper is empty (Fig. 17). With some types of mix, foam will occur in the hopper. If excess foam should occur, skim off the foam with a sanitized cup or ladle. (See Fig. 18).

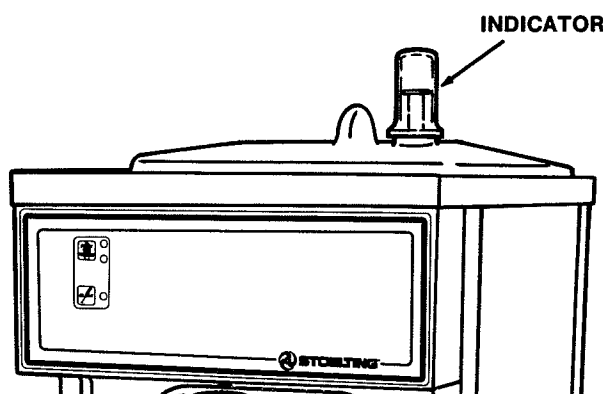


Figure 17. Liquid Level Indicator

NOTE

The freezer has an idle mode sometimes referred to as a sleep or energy conservation mode. When the freezer is not used, after a present time, it will enter the idle mode and remain there until someone draws a product or pushes the push-to-freeze switch. In the idle mode, the freezer will keep the product below 45°F. Idle modes are not to be used in place of cleaning and sanitizing. Frequency of cleaning and sanitizing is determined by Federal, State, and local regulatory agencies.

3.4 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. 19).

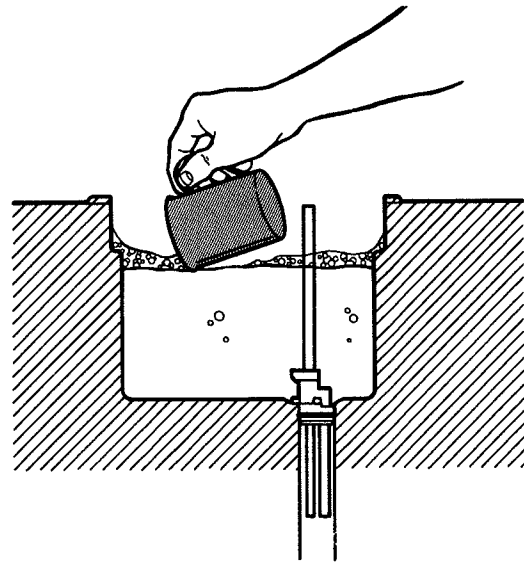


Figure 18. Skimming Foam

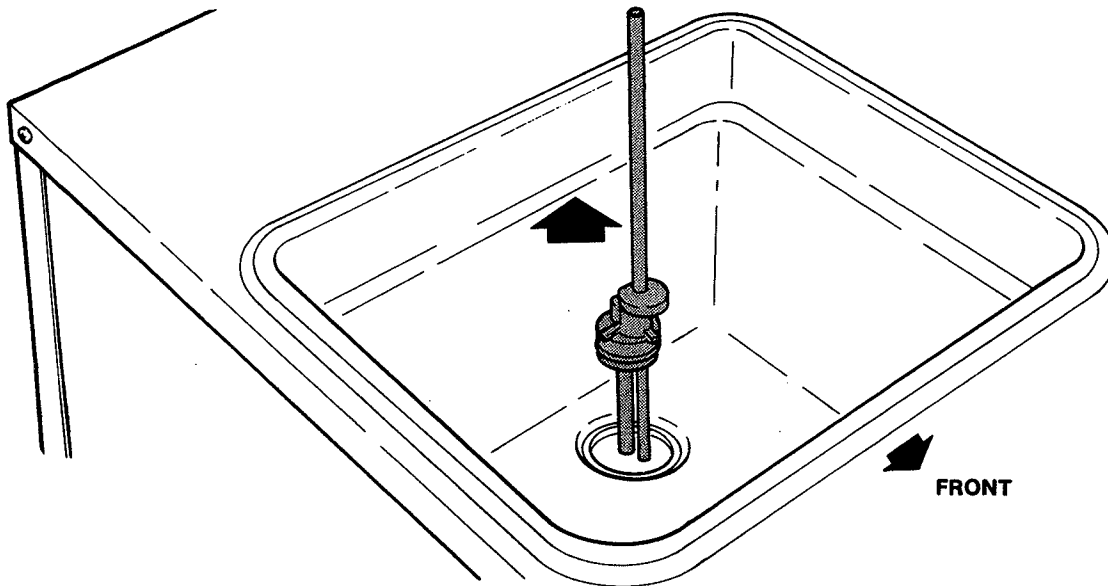


Figure 19. Carburetor Removal

- B. Push the **CLEAN** switch to rotate the auger. Allow the mix to agitate in freezer barrel until the mix has become a liquid.

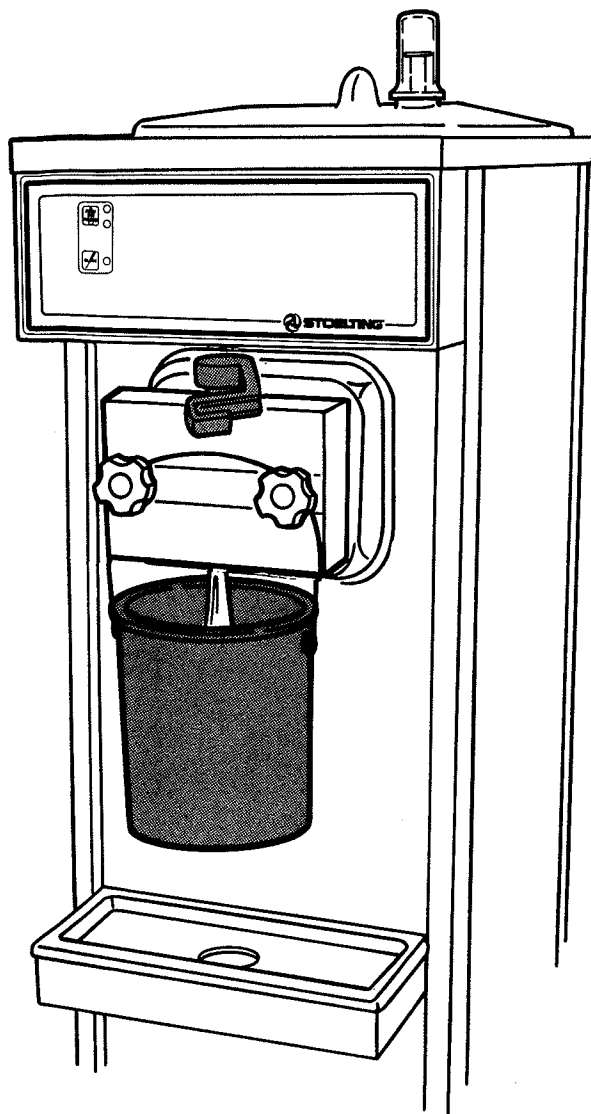


Figure 20. Draining Mix

- C. Drain the liquid mix by opening the spigot. A bucket or container should be placed under the spigot to catch the liquid mix (Fig. 20).

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

- D. Close the spigot and fill the hoppers with 2 gallons (7.5 liters) of cold tap water (Fig. 21).
E. Push the **CLEAN** switch to rotate the auger (Fig. 22).

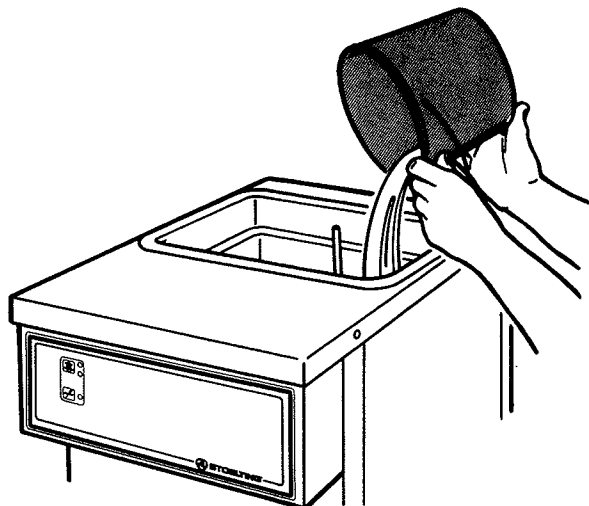


Figure 21. Filling Hopper

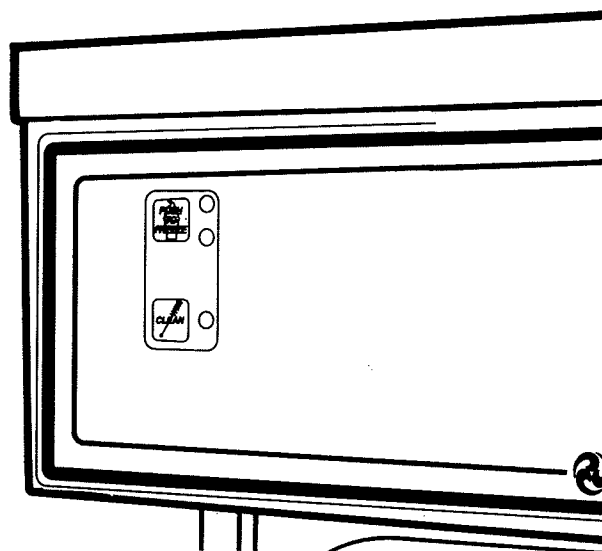


Figure 22. Clean Switch

- F. Allow the water to agitate for approximately five minutes.
G. 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, push the **CLEAN** switches to stop the auger. Allow the freezer barrel to drain completely.
H. Repeat steps D through G using a mild detergent solution.

3.5 DISASSEMBLY OF FREEZER PARTS



WARNING

TURN FREEZER OFF AT MAIN DRIVE SWITCH BEFORE DISASSEMBLING FOR CLEANING OR SERVICING.

Inspection for worn or broken parts should be made at each disassembly of the freezer for cleaning or other purposes. All worn or broken parts should be replaced to insure safety to both the operator and the customer and to maintain good freezer performance. Frequency of cleaning must comply with local health regulations.

NOTE

Each time the auger assembly is disassembled, the flights should be checked for wear. Flights worn down to the cast-in wear line (see Fig. 23) must be replaced.

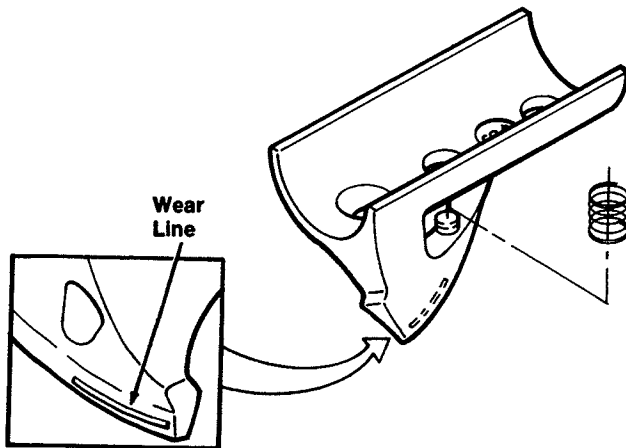


Figure 23. Flight Wear Line

To aid in disassembly of freezer parts, refer to the following steps:

- A. Remove the two circular shaped knobs. (See Fig. 24.)

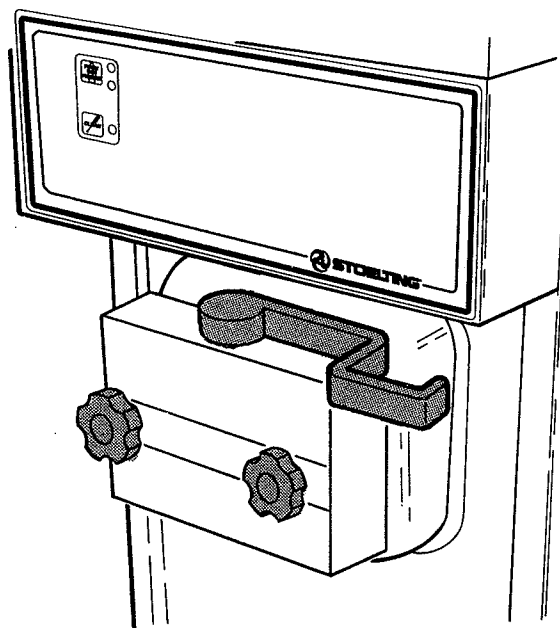


Figure 24. Door Knob Removal

- B. Remove the front door assembly by pulling front door straight out. (See Fig. 25.) Remove gray seal from front door studs. Remove drain tray.

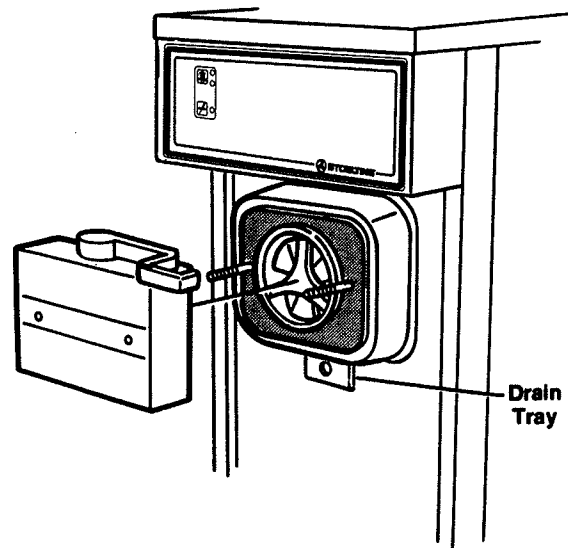


Figure 25. Front Door and Drain Tray Removal

- C. Remove the front auger support and bushing. (See Fig. 26.)

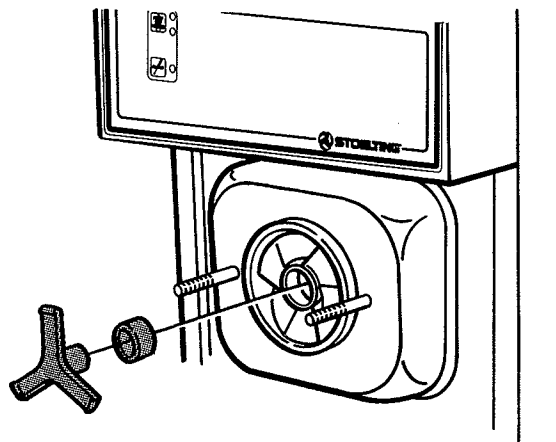


Figure 26. Front Auger Support Removal



CAUTION

The carburetor must be removed before removing auger.

- D. Remove auger by placing fingers behind the auger impeller and pulling auger straight out. (See Fig. 27.) As the auger is being pulled out, **carefully** remove each plastic flight.

NOTE

Keep the rear of auger tipped up when removing the last flight. This is to prevent the auger from hitting the freezer barrel.

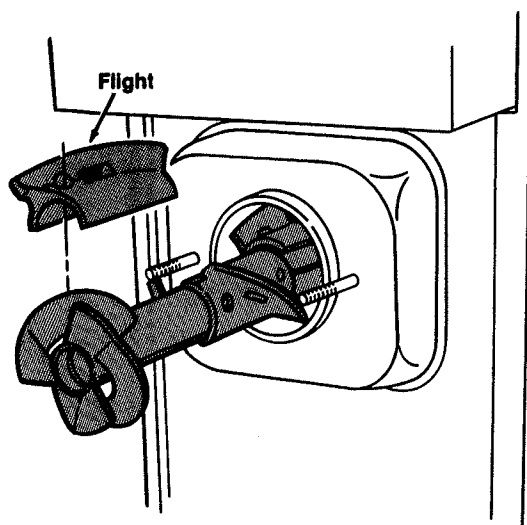


Figure 27. Auger Removal

- E. When the auger is out of the freezer barrel, use a paper towel to wipe the socket lubricant out of the auger drive socket. (See A, Figs. 28 and 29.)
- F. Determine which style rear seal you have. (See Figs. 28 and 29.)
- G. Remove rear seal (B) and "O" ring (C) (see Fig. 28) or remove rear seal (D) (see Fig. 29).

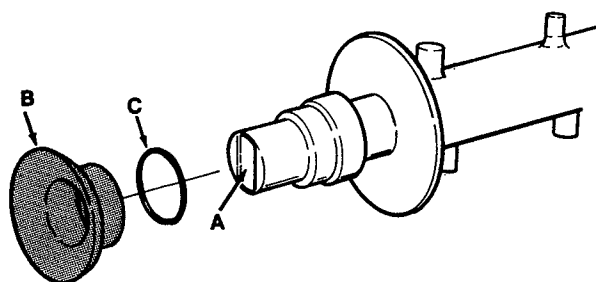


Figure 28. Two Piece Rear Seal

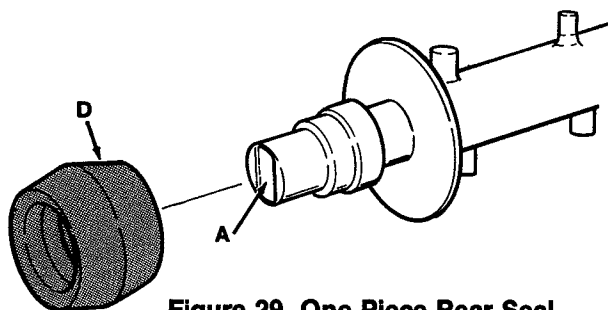


Figure 29. One Piece Rear Seal

NOTE

The rear seal may have fallen into the freezer barrel during auger removal.

- H. Wash all parts thoroughly in warm mild detergent water.

NOTE

Refer to paragraph 3.6 for "O" ring removal and care.

- I. Remove springs from auger flights by turning springs out. (See Fig. 30.)

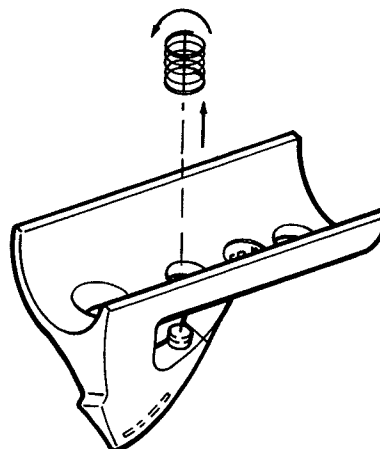


Figure 30. Flight Spring Removal

- J. Remove "O" ring from carburetor. (See Fig. 31.)

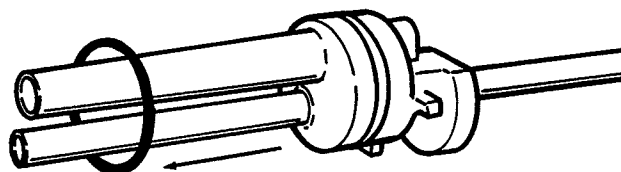


Figure 31. Carburetor "O" Ring Removal

- K. Remove the large front door "O" ring from the back of the front door. (See Fig. 32.)

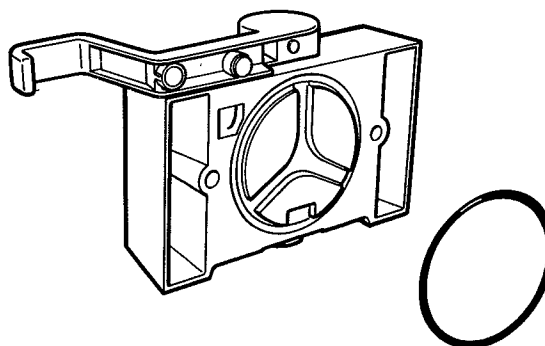


Figure 32. Front Door "O" Ring Removal

- L. Pull clevis pin (A) and remove spigot handle (B). Push spigot (C) through bottom of front door. Remove spring (D) from spigot. (See Fig. 33.)

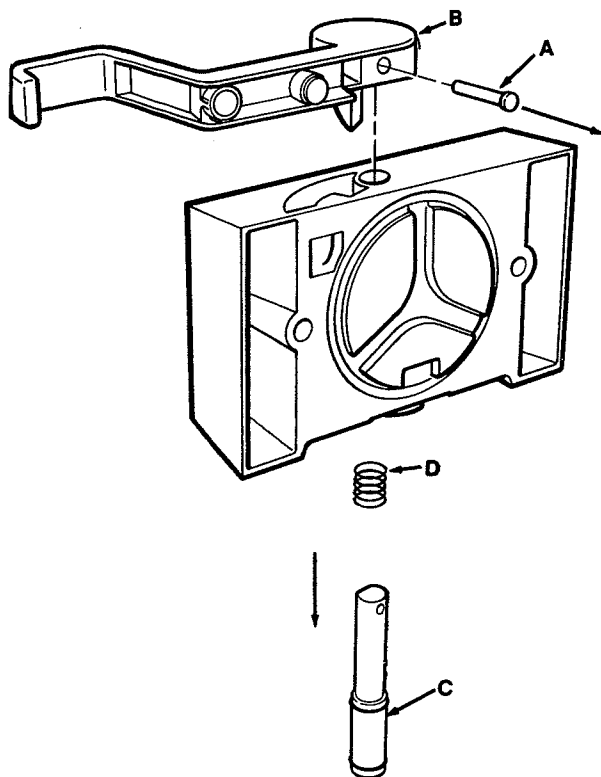


Figure 33. Front Door Disassembly

- M. Remove "O" ring (A) from the bottom of the spigot and "O" ring (B) from the top of the spigot. (See Fig. 34.)

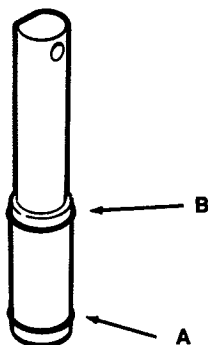


Figure 34. Spigot "O" Ring Removal

NOTE

Paragraph 3.6 describes the correct procedure for "O" ring removal and care.

- N. Refer to paragraph 3.7 for instructions on cleaning freezer and freezer parts.

3.6 "O" RING REMOVAL AND CARE

Worn or damaged "O" ring seals must be replaced to insure proper operation. To prevent undue damage to these seals, at least once a week be sure to apply lubricant where required and avoid twisting "O" rings during assembly. Worn, damaged or twisted "O" rings will cause air or mix leakage.

To remove "O" rings from parts for cleaning or servicing, refer to the following steps:

- Remove all lubricant from "O" ring using a clean paper towel.
- Remove "O" ring by squeezing upward with a dry cloth, using thumb and index finger. (See Fig. 35.) When a loop is formed, grasp the loop with the other hand and roll out of the "O" ring groove.

NOTE

Do **not** use sharp objects to remove "O" ring from groove.

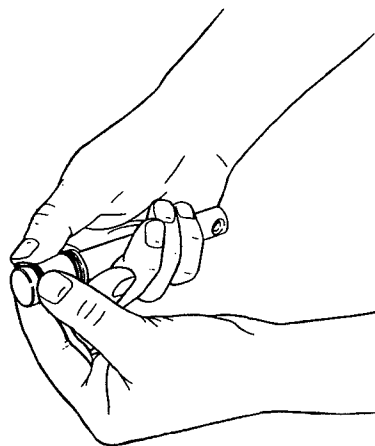
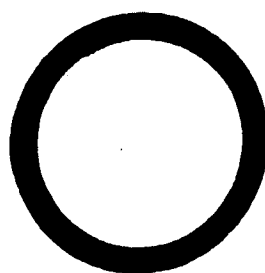


Figure 35. "O" Ring Removal

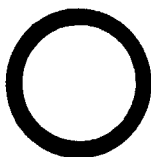
- C. Refer to Figure 36 for identification of "O" rings.

NOTE

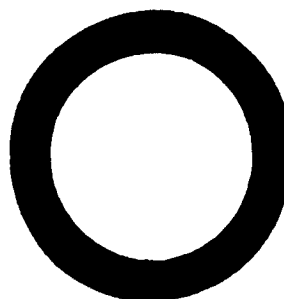
Front door "O" ring (1), 625134, (4" ID x 3/16" CS) is not shown.



Carburetor (1)
624677
(1-1/8" ID x 1/8" CS)
(#1147668 5-Pack)



Spigot (2)
624600
(5/8" ID x 1/8" CS)
(#1147658 5-Pack)



Auger (1)
624678
(1-1/8" ID x 3/16" CS)
(#1147669 5-Pack)

Figure 36. "O" Ring Identification (Full Size)

3.7 CLEANING OF FREEZER AND FREEZER PARTS

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

The frequency of cleaning freezer parts must comply with local health regulations. To clean the hopper, freezer and freezer parts, refer to the following steps:

- A. Disassemble parts as described in paragraphs 3.5 and 3.6
- B. After all parts are disassembled, place parts in warm mild detergent water and wash thoroughly. Use brushes provided to aid in cleaning parts. Rinse all parts with clean hot water.

NOTE

Take care not to damage parts by dropping or rough handling. We recommend that all parts be placed in a pan as they are being disassembled.

- C. Wash hopper using a clean cloth dipped in a **warm** mild detergent solution. Remove detergent solution from hopper using a clean rinse cloth.

NOTE

Do **not** pour water in hopper when auger is removed.

- D. Wash inside of freezer barrel using a clean cloth dipped in a **warm**, mild detergent solution. Use the small brush to clean the drive area (rear of freezer barrel). Use the large brush to clean the inside of barrel. (See Fig. 37.) Remove detergent solution from the barrel using a clean rinse cloth.

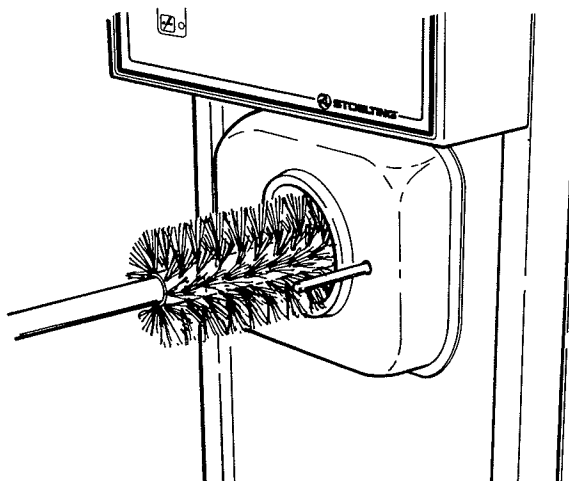


Figure 37. Freezer Barrel Cleaning

- E. Wash hopper cover, drip tray and drip tray cover using a clean cloth and a **warm** mild detergent solution. Rinse with **cold** tap water.
- F. After washing the freezer and parts but prior to reassembly, it is recommended that the loose parts be rinsed in a sanitizing solution.
- G. Pre-mix sanitizer in a bucket in accordance with manufacturer's ratio specifications. Place all loose parts from the front door, auger and rear seal into the sanitizer for five minutes.
- H. Using this sanitizer and the large barrel brush provided, sanitize the rear of the barrel and drive area by dipping the brush in the sanitizer and brushing the rear of the barrel.
- I. Remove the loose parts from the sanitizer and assemble the freezer parts in accordance with paragraph 3.8.
- J. This procedure **does not** displace the sanitizing procedure called for in paragraph 3.9 but is an added precaution in insuring bacteria free operation between cleaning procedures.

3.8 ASSEMBLY OF FREEZER PARTS

To aid in the assembly of freezer parts, refer to the following steps:

NOTE

Petro-Gel sanitary lubricant or equivalent must be used when lubrication of parts is specified. See Fig. 36 for identification of "O" rings.

- A. Assemble "O" ring (A) onto spigot from the top and "O" ring (B) from the bottom. (See Fig. 38.) Apply a thin coat of sanitary lubricant to the outside of spigot and "O" rings.

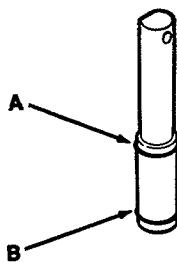


Figure 38. Spigot "O" Ring Installation

- B. Install spring (D) on spigot and assemble spigot (A) into front door from the bottom. Push straight up. Do not rotate spigot while assembling. It may cause cutting of the "O" ring.

NOTE

Spigot must be installed with flat surface on spigot toward front of door to facility handle assembly.

Place handle (B) on spigot. Line up hole in spigot with hole in handle and install pin (C). (See Fig. 39.)

- C. Install large "O" ring into groove in back of front door. Apply a **thin** film of sanitary lubricant to "O" ring. (See Fig. 40.)
- D. Install "O" ring on carburetor. Apply a **thin** film of sanitary lubricant to "O" ring. (See Fig. 41.)
- E. Apply a film of sanitary lubricant to the inside lip edges of the one piece rear seal (see Fig. 42) or to the "O" ring and the inside and metal parts of the two piece rear seal. (See Fig. 43.)
- F. If your rear seal is the two piece version, make certain the large "bell" end is assembled to the rear of the freezer. (See Fig. 43.)

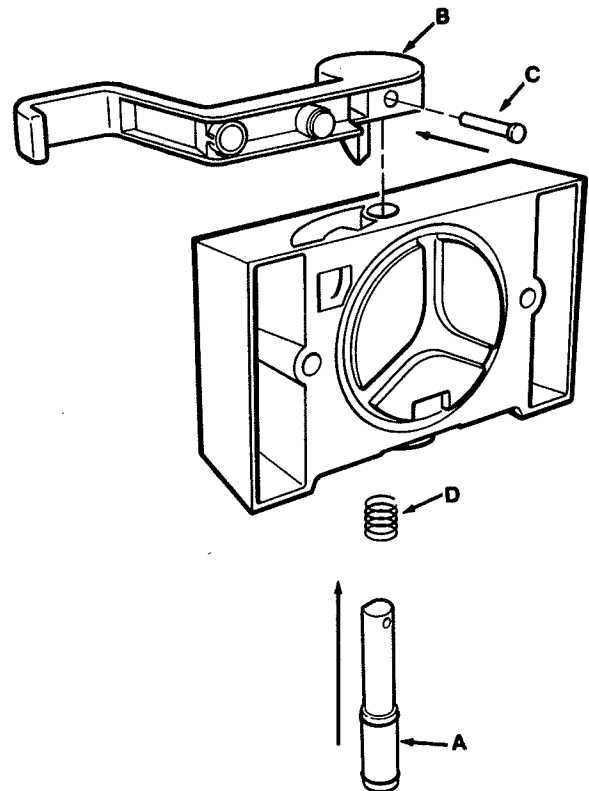


Figure 39. Front Door Assembly

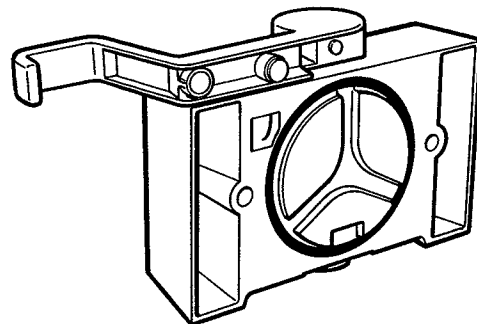


Figure 40. Front Door "O" Ring Installation

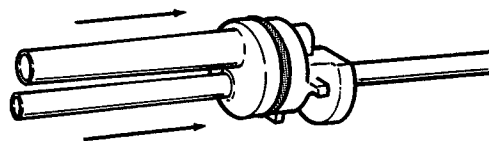


Figure 41. Carburetor "O" Ring Installation

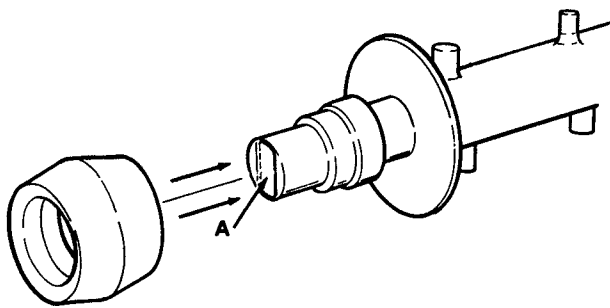


Figure 42. One Piece Rear Seal Installation

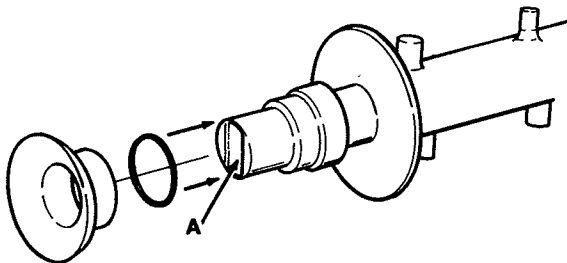


Figure 43. Two Piece Rear Seal Installation

- G. Apply a **small** amount of socket lubricant to inside of drive socket. (See A, Figs. 42 and 43.)
- H. Turn springs onto threaded studs of flights. (See Fig. 44.)



CAUTION

Springs must be turned into flights completely.

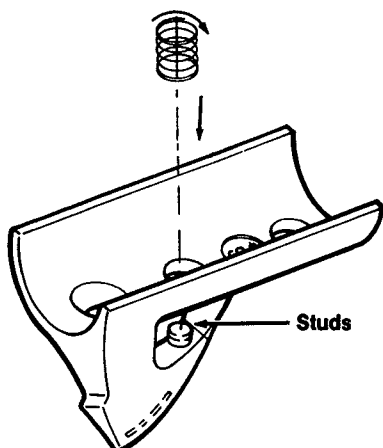


Figure 44. Flight Spring Installation

- I. Install two flights onto pins at rear of auger. Squeeze the two flights as the auger assembly is slid into the freezer barrel. (See Fig. 45.)



CAUTION

Use care when installing auger into freezer to prevent scratching of the barrel.

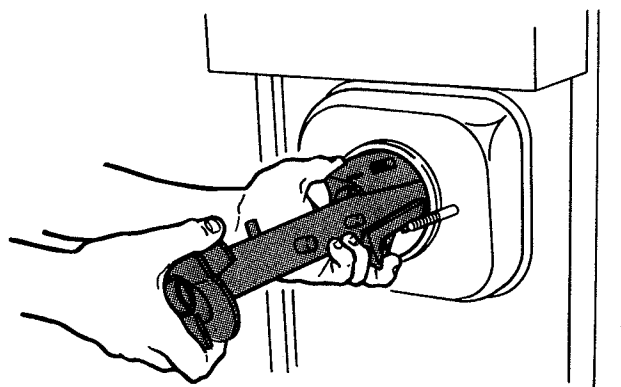


Figure 45. Auger Assembly Installation

- J. Place the third flight on the auger pins. Squeeze flight and push auger and flight into barrel. Place the last flight on auger pins. Squeeze flight and push auger and flight completely into barrel.
- K. Engage the auger into the drive socket by slowly rotating the front of the auger and pushing in, until the auger drops into position. (See Fig. 46.)
- L. Apply a **thin** film of sanitary lubricant to inside of hole on front of auger and auger support. (See A and B, Fig. 46.)

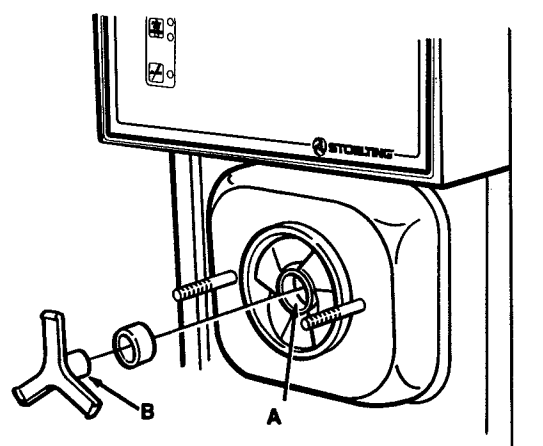


Figure 46. Auger Assembly Engagement

- M. Place auger support and bushing on front of auger. Align auger support for fit into front door. (See Fig. 47.)
- N. Install the gray door seal onto the studs, and install drain tray.

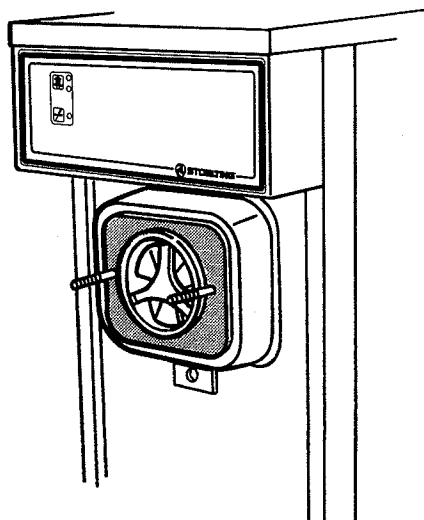


Figure 47. Auger Support Installation

- O. Slide front door onto studs. Turn circular shaped knobs evenly onto studs to assure correct sealing of the front door "O" ring seal. (See Fig. 48.)



CAUTION

Do not over-tighten knobs.

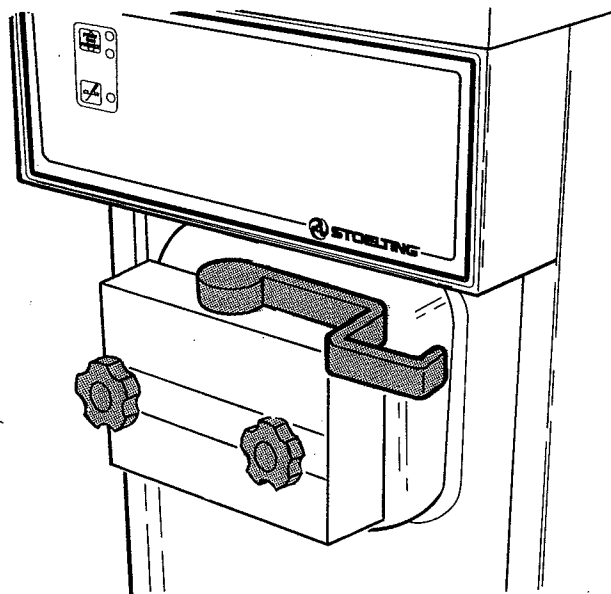


Figure 48. Front Door Assembly Installation

- P. Close spigot.

- Q. Insert carburetor into hopper with air inlet (long) tube toward front of freezer. (See Fig. 49.)

NOTE

Be sure carburetor is all the way down into hopper or a leak will occur, and low over-run will result.

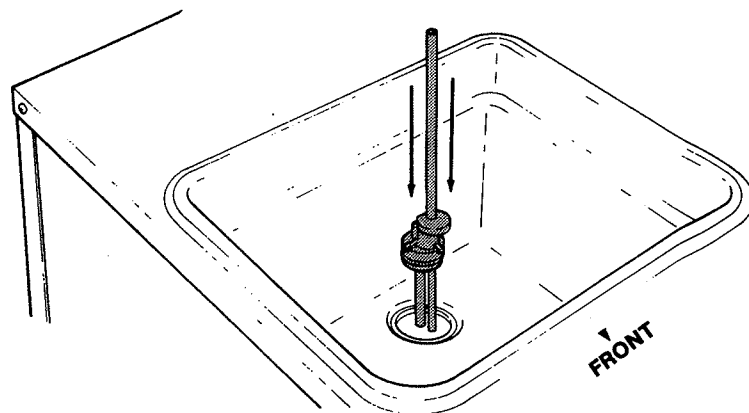


Figure 49. Carburetor Installation

- R. Install drip tray and hopper cover.

3.9 SANITIZING

For sanitizing to be effective, it must be performed after the hopper and freezer parts have been cleaned, assembled, and just prior to filling the hopper with mix. Sanitizing the night before is not effective.

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.



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.

NOTE

Stoelting, Inc. has found that STERA-SHEEN GREEN LABEL SANITIZER AND CLEANER does an effective job of properly sanitizing and cleaning a soft serve freezer. We therefore include a sample with each new freezer. For further information read the directions on the packet. Other products may be as effective.



CAUTION

Prolonged contact of disinfectant with freezer may cause corrosion of stainless steel parts.

In general, sanitizing may be conducted as follows:

- A. Prepare three gallons (11 liters) of sanitizing solution following manufacturer's instructions and pour into hopper with carburetor in place. (See Fig. 50.)

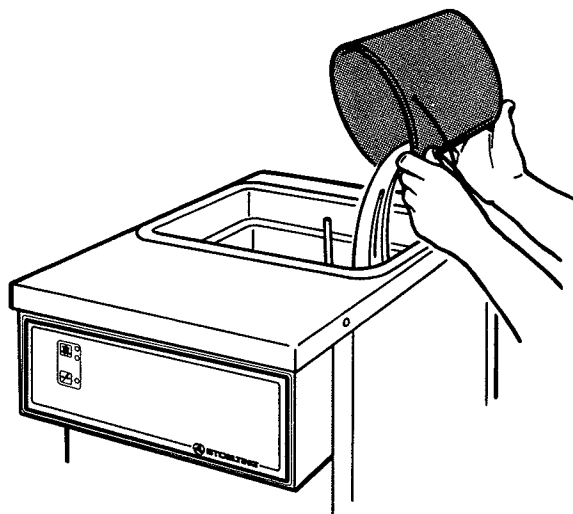
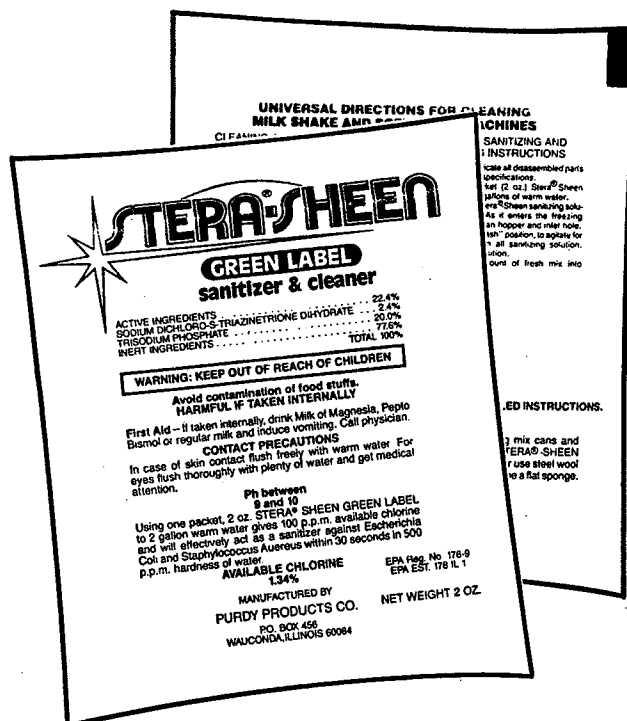


Figure 50. Sanitizing Procedure

- B. Sanitizing solution will slowly fill freezer barrel to approximately 1/2 full level.

- C. Place the OFF-ON toggle switch in the ON position. Press the CLEAN SNAP switch and check for leaks.
- D. Clean sides of hopper, carburetor, and underside of hopper cover, using a sanitized soft bristle brush or equivalent, dipped in sanitizing solution.
- E. Position container under spigot, wait five minutes and open spigot to expel sanitizing solution. When solution has drained, press the CLEAN SNAP switch to stop the auger. Allow freezer barrel to drain completely. Remove container and dispose of solution.
- F. Replace container and with spigot open, pour mix into hopper, allowing mix to push remaining sanitizer out of freezing cylinder. Close spigot as soon as pure mix begins to flow.
- G. Complete filling the hopper with a minimum of 1-1/2 gallons (5.7 liters) of mix; allow barrel to finish self-priming.
- H. Turn freezer "on", and push PUSH-TO-FREEZE button.
- I. When green light illuminates, freezer is ready to serve product.



SECTION 4 MAINTENANCE

4.2 FREEZE-UP

If a freeze-up does occur, use the following steps to thaw the mix in the freezer barrel:



CAUTION

If the drive belt squeals when the PUSH TO FREEZE switch has been pressed or the spigot opened to dispense product, turn the CLEAN-OFF-ON switch to the OFF position.

- Check to make sure the spigot handle is closed completely, spigot switch is functioning properly, there is mix in the hopper, or the carburetor is not plugged.
- Allow the freezer to set for 30 minutes.
- Push the RESET LEVER (Fig. 51) to the UP (ON) position if it has tripped.
- Place the OFF-ON switch in the ON position, then press the PUSH TO FREEZE switch.

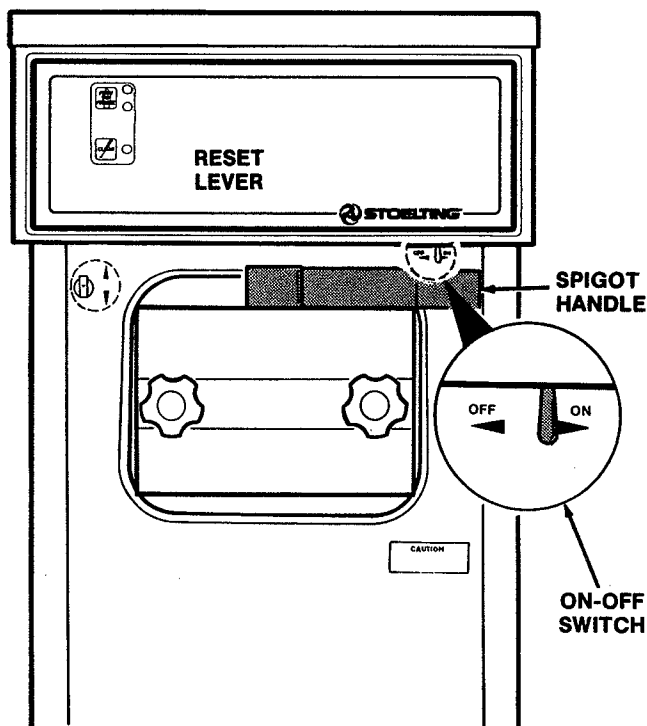


Figure 51. Control Locations

- The product will be ready to serve when the READY TO SERVE light is illuminated green.
- If the freezer continues to freeze-up, contact a qualified refrigeration service technician, local distributor, or Stoelting, Inc.

4.3 DRIVE BELT REPLACEMENT

To replace the drive belt, refer to the following steps.



WARNING

DISCONNECT FREEZER FROM THE SOURCE OF ELECTRICAL SUPPLY BEFORE SERVICING.

- Remove left side panel.
- Pull back on idler (Fig. 52) and "walk" belt off of auger drive pulley.

NOTE

Use of a large screwdriver as shown in Figure 52 will aid in pulling back idler.

- Holding on to idler, slowly and carefully allow it to go to its free position.

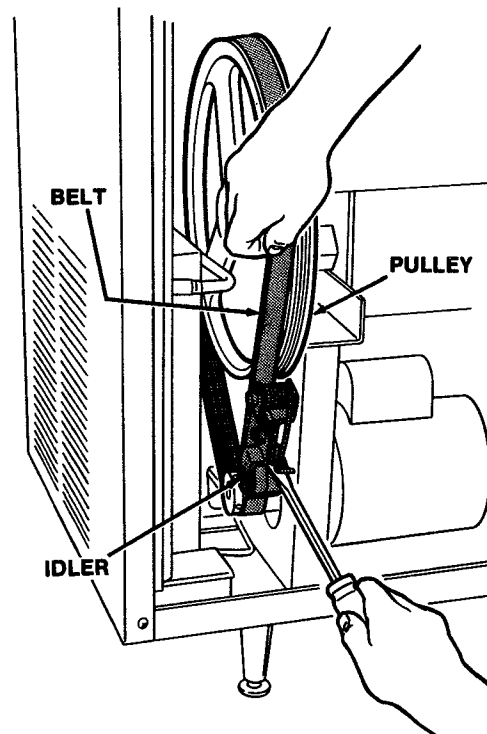
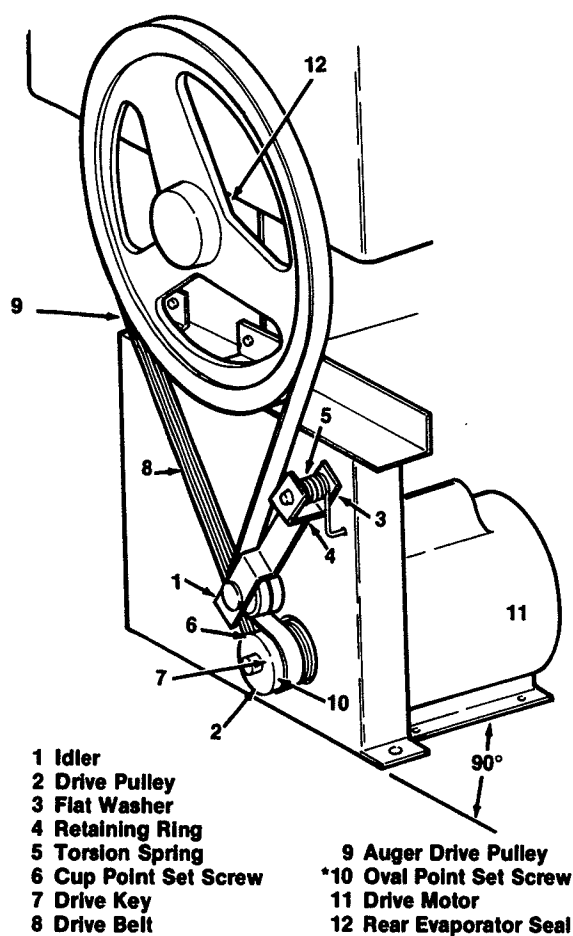


Figure 52. Drive Belt Replacement

- D. Remove drive belt (8, Fig. 53) from freezer.
- E. Install new drive belt onto larger pulley. (Be sure grooves match on belt and pulley.)
- F. Pull back on idler and slide drive belt onto small pulley. Check to make sure grooves on both pulleys match with grooves on drive belt.
- G. Carefully release idler to put tension on drive belt.



"Oval Point" set screws are used where set screws make contact with shaft. The use of another type of set screw at these locations will cause damage to the shaft.

Figure 53. Drive System

4.5 CONDENSER CLEANING

The condenser requires periodic cleaning. To clean the condenser refer to the following steps:

- A. Remove the front lower panel on **floor** model (Fig. 54). On **counter** models, removal of both side and rear panels is necessary (Fig. 55).
- B. Visually inspect the condenser for dirt by shining a light through the louvers.

- C. If the condenser is dirty, vacuum all loose dirt (Figs. 54 and 55).

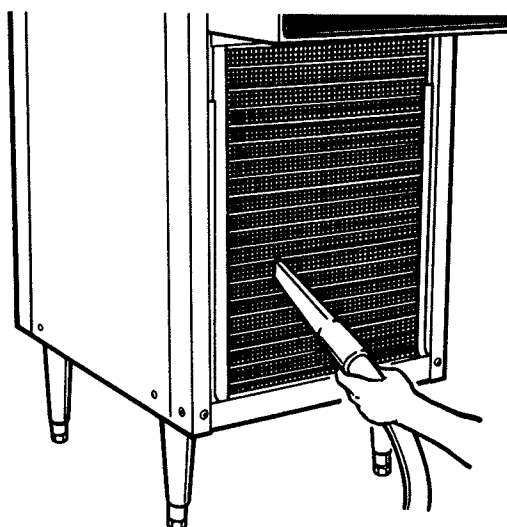


Figure 54. Floor Model Condenser Cleaning

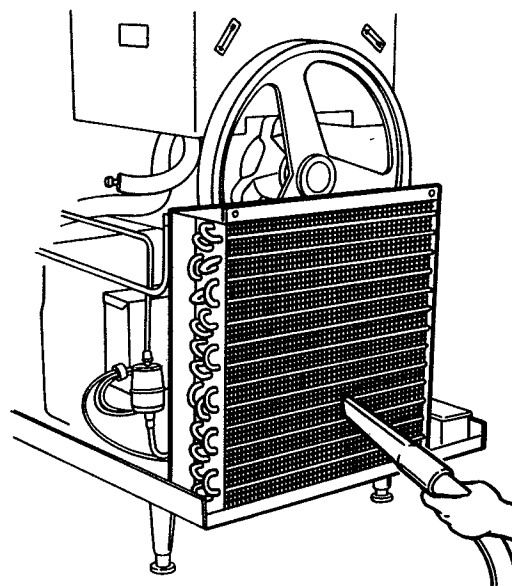


Figure 55. Counter Model Condenser Cleaning

- D. If using compressed air or CO-2 tank to blow out the dirt, first place a wet towel over front of condenser.
- E. Blow out the dirt from the back of the condenser. Most of the dirt will cling to the wet towel.



CAUTION

This procedure emits a loud noise.

- F. An alternate method is to clean with a condenser brush and vacuum.

4.6 EXTENDED STORAGE

Refer to the following steps for winterizing the freezer for winter layup or any extended period of storage.

- A. Clean thoroughly with a **warm** mild detergent all parts that come in contact with mix. Rinse in clear water and dry all parts. Do **not** sanitize as prolonged exposure of metal parts to some sanitizers can cause corrosion.

NOTE

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

- B. Remove, disassemble, and clean the front door, auger and carburetor. Leave disassembled during the shutdown period.
- C. Place plastic auger flights in a plastic bag with a moist paper towel. This will prevent flights from becoming brittle if exposed to dry air over an extended period of time (over 30 days).
- D. Disconnect the freezer from the electrical supply in the building.

4.7 PREVENTIVE MAINTENANCE

It is recommended that a preventive maintenance schedule be followed to keep the freezer clean and operating properly. The following steps are suggested as a preventive maintenance guide.



WARNING

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

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. Daily Checks

1. The exterior should be kept clean at all times to preserve the luster of the stainless steel. A mild alkaline cleanser is recommended. Use a soft cloth or sponge to apply the cleanser.
2. Check "O" rings and rear seal for excessive wear and replace if necessary.
3. Using the one pint aluminum overrun container, skim the mix in the hopper (Fig. 56).
4. Run a sanitized brush down carburetor tubes (Fig. 57).

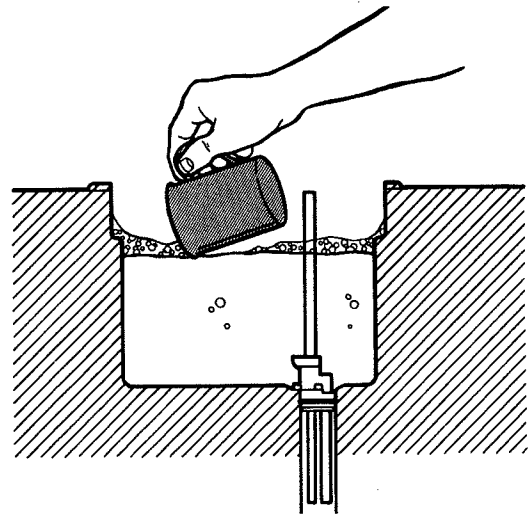


Figure 56. Skimming Hopper

NOTE

When sanitizing, the skimmer, brush and hand that holds the carburetor must also be sanitized.

5. Note any unusual noises or operating conditions upon startup. Repair or rectify immediately if problems exist.

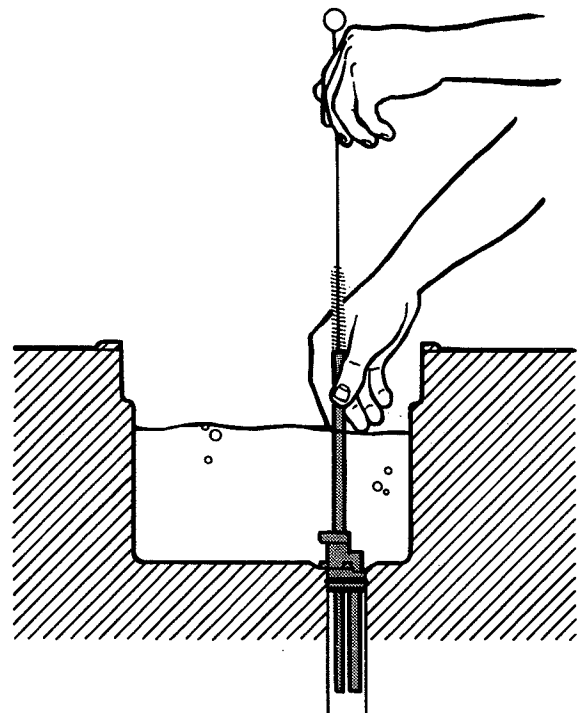


Figure 57. Sanitizing Carburetor

NOTE

Do not use acid cleaners, strong caustic compounds or abrasive materials to clean any part of the freezer exterior or plastic parts.



CAUTION

Inspection for worn or broken parts should be made at each disassembly of the freezer.

B. Monthly Checks

1. Check drive belt for wear. (See paragraph 4.3.)
2. Check condenser for dirt. (See paragraph 4.5.)
3. Check auger flights for wear. (See paragraph 3.5.)

4.8 TROUBLESHOOTING



WARNING

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

Problem	Possible Cause	Remedy
Freezer does not run.	1. Power to freezer is off. 2. Fuse or circuit breaker is blown or tripped. 3. Freeze-up	1. Supply power to freezer. 2. Replace or reset. (If condition continues see notes 1 or 2.) 3. See paragraph 4.2.
Freezer does not run, CLEAN and PUSH TO FREEZE lights flash.	1. Freezer has been left in the CLEAN mode for more than 10 minutes 2. CLEAN switch has been activated 3 times within 30 seconds.	Leave the OFF/ON switch in the ON position for 10 minutes, then place the OFF/ON switch to the OFF position to reset.
Freezer will not shut off.	1. No mix in hopper. 2. Drive belt failure 3. Consistency setting is too firm. 4. Consistency control failure. 5. Alcohol content in cocktail mix is too high. 6. Refrigeration problem.	1. Fill hopper with mix. 2. See paragraph 4.3. 3. Readjust. (See paragraph 4.1.) 4. Replace. (See notes 1 or 2.) 5. Reduce per cent of alcohol content. 6. Check system. (See note 1.)
Product is too soft.	1. Product is being dispensed when the PUSH TO FREEZE light is illuminated red. 2. No vent space for free flow of cooling air. 3. Air temperature entering condenser is above 100° F. 4. Condenser is dirty. 5. Consistency setting too soft. 6. Stabilizers in mix are broken down. 7. Auger is assembled wrong. 8. Refrigeration problem.	1. Press the PUSH TO FREEZE push button. Wait until the green light illuminates before dispensing. 2. A minimum of 6 inches of vent space required. (See paragraph 2.2.) 3. Change location or direct hot air away from freezer. 4. Clean. (See paragraph 4.5.) 5. Readjust. (See paragraph 4.1.) 6. Remove mix, clean, sanitize and freeze down with fresh mix. 7. Remove mix, clean, reassemble, sanitize and freeze down. 8. Check system. (See note 1.)
Product is too firm.	1. No mix in hopper. 2. Small portions are being dispensed in a short time. 3. Consistency setting is too firm. 4. Consistency control failure. 5. Line voltage fluctuating.	1. Fill hopper with mix. 2. Allow freezer to sit idle for 5 minutes before dispensing. 3. Readjust. (See paragraph 4.1.) 4. Replace. (See notes 1 or 2.) 5. Check. (See note 1 and paragraph 1.2.)
Product does not dispense.	1. No mix in hopper. 2. Carburetor mix inlet tube is plugged. 3. Special carburetor needed for mix being used. 4. Capacity of freezer is being exceeded. 5. Drive motor overloaded. 6. Drive belt failure. 7. Freeze-up.	1. Fill hopper with mix. 2. Unplug, using small sanitized brush. 3. Order special carburetor. (See note 2.) 4. Slow up on the draw rate. 5. Place reset lever in the ON position. (If condition continues see notes 1 or 2.) 6. See paragraph 4.3. 7. See paragraph 4.2.

Table 4-1. Troubleshooting Chart

Table 4-1. Troubleshooting Chart (Con't)

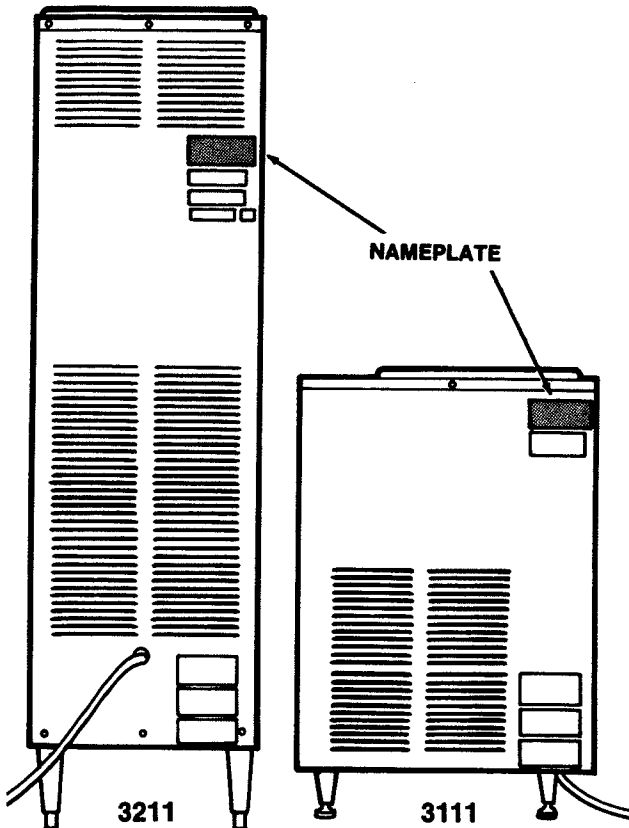
Problem	Possible Cause	Remedy
Drive belt slipping or squealing.	1. Worn drive belt. 2. Freeze-up.	1. Replace drive belt. (See paragraph 4.3.) 2. See paragraph 4.2.
Low overrun	1. Auger is assembled wrong. 2. Carburetor missing. 3. Carburetor "O" ring missing. 4. Carburetor air tube blocked.	1. Remove mix, clean, sanitize and freeze down with fresh mix. 2. Replace carburetor. 3. Replace carburetor "O" ring. 4. Clean with sanitizer brush.
Front door leaks.	1. Front door knobs are loose. 2. Spigot parts are not lubricated. 3. Chipped or worn spigot "O" rings. 4. "O" rings or spigot installed wrong. 5. Inner spigot hole in front door nicked or scratched.	1. Tighten knobs. 2. See paragraph 3.8. 3. Replace "O" rings. 4. Remove spigot and check "O" rings. 5. Replace front door.
Hopper will not maintain mix temperature below 45°F (7°C).	1. Consistency control on board needs to be adjusted. 2. Consistency control failure. 3. Refrigeration problem.	1. (See note 1.) 2. Replace. (See notes 1 or 2.) 3. Check system. (See note 1.)
1. Must be performed by a qualified service person.		
2. The local dealer, distributor or Stoelting, Inc., Service Department should be contacted. Write or call: Stoelting, Inc., P.O. Box 127, Kiel, Wisconsin 53042; Phone (414) 894-2293; TWX #510-388-9511.		

SECTION 5 REPLACEMENT PARTS INFORMATION

5.1 ORDERING 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).



Serial Number Locations

- C. **Part number, part name, and quantity needed.** Many part names and numbers are listed on drawings included in this manual.

NOTE

Minimum billing is \$20.00.

5.2 REFERENCE DRAWINGS

The following pages contain reference drawings and parts lists that will aid the user when operating or servicing the freezer.

DESCRIPTION	PAGE
O-Ring Identification Sheet.....	29
Spare Parts Kit	29
Drive System Parts.....	29
Refrigeration Parts	29
Rear Seal, Auger, Front Door, & Carburetor ...	30
Parts List	31

ADDENDUM

AN ADDENDUM WILL BE PROVIDED AT THE END OF THE MANUAL. IT WILL CONTAIN ANY ADDITIONAL INFORMATION ON THE FREEZER, EQUIPMENT, OR CHANGES TO THE MANUAL SINCE PUBLICATION.

SPARE PARTS KIT

DESCRIPTION	PART NO.
Brush (4" dia., 16" long)	208135
Brush (3/8" dia., 12" long).....	208381
Brush (5/16" dia., 5-1/2" long)	208467
Rosette Cap	232732
Lube Grease Petrol Gel (4 oz.).....	508135
Socket Lubricant (5 dram).....	1106373
Flight Springs (4)	694255
O-Ring (5/8 x 7/8 x 1/8) (#1147658)	624600
O-Ring (1-1/8 x 1-3/8 x 1/8) (#1147668) ...	624677
O-Ring (1-1/8 x 3/16) (#1147669)	624678
O-Ring (4 x 4-3/8 x 3/16)	625133
Owner's Manual	1141071
Push To Freeze Light Switch	718830
Lamp	490118
Split Colar Lens	490815

DRIVE SYSTEM PARTS

DESCRIPTION	PART NO.
Drive Belt	150935
Drive Pulley	2121720
Idler Assembly.....	2130291
Drive Motor.....	522492
Compression Spring	696147
Retaining Ring.....	625414
Bearing Housing Assembly	4145178

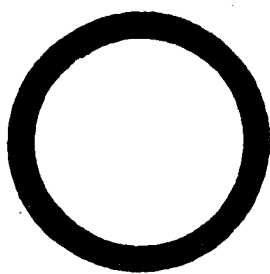
REFRIGERATION PARTS

DESCRIPTION	PART NO.
Compressor (230 V, 1 PH, 60 HZ)	282330-01
Drier (1/4" OD)	342006
E.P.R. Valve	762956
Condenser and Fan Shroud Assembly	

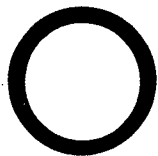
(Floor Model)	3151182
Fan Motor	
(Floor Model)	522823
Expansion Valve	762406
Fan Motor	522823
Condenser and Fan Shroud	
(Counter Model)	3151184

O-RING IDENTIFICATION SHEET

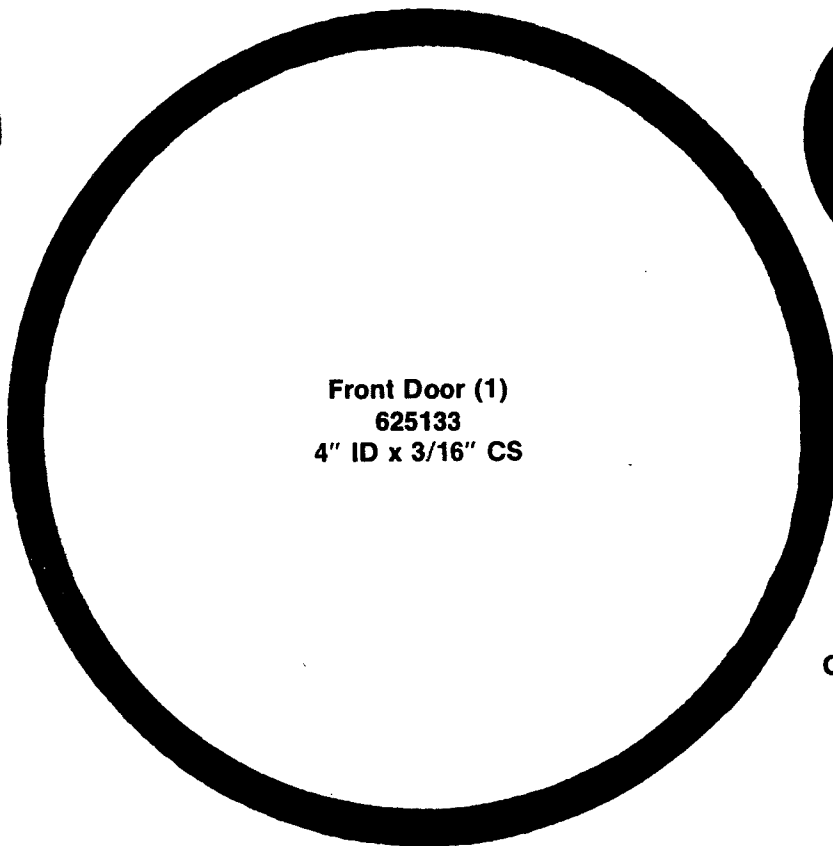
Models 3111 and 3211



Carburetor (1)
624677
1-1/8" ID x 1/8" CS
(#1147668 5-Pack)



Spigot (2)
624600
5/8" ID x 1/8" CS
(#1147658 5-Pack)



Front Door (1)
625133
4" ID x 3/16" CS



Rear Seal (1)
624678
1-1/8" ID x 3/16" CS
(#1147669 5-Pack)

**O-RINGS ARE DRAWN
ACTUAL SIZE**

SPARE PARTS LIST

Item No.	Part No.	Description	Qty.	Model 3112	Model 3212
1	482019	Knob 3/8 - 16 Insert (Black)	2	X	X
2	396164	Gasket Front Evaporator	1	X	X
3	3143817	Spigot	1	X	X
4	624600	O-Ring 5/8" I.D. x 7/8" O.D. x 1/8" O.S.	2	X	X
5	624677	O-Ring, Carburetor 1-1/8" I.D. x 1-3/8" O.D. x 1/8" C.S.	1	X	X
6	1144416	Front Door w/Decal	1	X	X
7	521163	Cotterless Clevis Pin 1/4" x 2" Lg.	1	X	X
8	521173	Spigot Handle	1	X	X
9	625133	O-Ring 4" I.D. x 4-3/8" O.D. x 3/16" C.S.	1	X	X
10	3146055	Front Auger Support	1	X	X
11	3130848	Auger (Two Piece Seal)	1	X	X
13	381804	Auger Flight	4	X	X
14	624678	O-Ring 1-1/8" I.D. x 3/16" C.S. (two piece)	1	X	X
15	666786	Rear Seal (Two piece)	1	X	X
16	666787	Rear Seal (One piece)	1	X	X
17	2149238	Carburetor Assy.	1	X	X
18	694255	Compression Spring	4	X	X
19	694311	Spring	1	X	X
20	149003	Bushing, Auger	1	X	X
	647691	Screw, Machine	6	X	X
	4149117	Panel, Side (3111)	2	X	
	2149356	Panel, Side (3211)	2		X
	*522325	Drive Motor, 60 Hz, 1/6 H.P. (3112/3212)	1	X	X
	202041	Circuit Breaker, 1/6 H.P. (3112/3212)	1	X	X
	*522364	Drive Motor, 60 Hz, 1/4 H.P. (3112/3212)	1	X	X
	202049	Circuit Breaker, 1/4 H.P. (3112/3212)	1	X	X
	2130888	Support, Evaporator	1	X	X
	2130291	Idler Assembly	1	X	X
	696147	Spring, Idler Torsion	1	X	X
	4145178	Auger Drive Bearing Assembly	1	X	X
	150935	V-Belt, Poly	1	X	X
	314419	Cover, Hopper	1	X	X
	4130796	Cover, Control Box (3111)	1	X	X
	324180	Decal, Control Box (3111)	1	X	
	324179	Decal, Control Box (3211)	1		X
	314423	Cover, Drip Tray (3111)	1	X	
	314424	Cover, Drip Tray (3211)	1		X
	744222	Tray, Drip (3111)	1	X	
	744220	Tray, Drip (3211)	1		X
	2133854	Support, Drip Tray (3111)	1	X	
	2133855	Support, Drip Tray (3211)	1		X
	324253	Decal, Drip Tray (3111)	1	X	
	324252	Decal, Drip Tray (3211)	1		X
	3149021	Panel, Lower Front (3211)	1		X
	490703	Leg (3111)	1	X	
	490714	Leg (3211)	1		X
	284026	Condenser (3111)	1	X	
	284025	Condenser (3211)	1		X
	162073	Blade, Fan	1	X	X
	522823	Motor, Fan, 60 Hz.	1	X	X
	282330-01	Compressor, 60 Hz.	1	X	X
	342006	Drier, Catch-All	1	X	X
	684018	Sleeve - Compressor Mounting	1	X	X
	458001	Sight Glass	1	X	X
	342020	Dryer	1	X	X
	762406	Valve, Expansion	1	X	X
	762956	Valve, Evaporator Pressure	1	X	X

*Freezer may be equipped with a 1/6 or 1/4 h.p. motor. Check to be sure the correct circuit breaker is utilized with the motor used.

[illegible]