



Mix In Blender
OPERATORS MANUAL

Manual No. [513638](#)

MIX INLET BLENDER OPERATING INSTRUCTIONS FOR 521005, 521019, 521030, & 521035



INTRODUCTION

Thank you for selecting the STOELTING MIX IN BLENDER. The direct drive design of this blender provides for quiet, trouble free operation. The unique design of the mixing head efficiently blends products together rapidly and gently to reduce melting and breakdown of the frozen product.

The STOELTING MIX IN BLENDER was specifically designed to blend soft-serve or dipped ice cream, ice milk, yogurt, or custard with flavors, fruit, candy, or cookies. This blender does a superior job of mixing malts, shakes, frappes, smoothies, and freezes.

DO NOT ATTEMPT to operate the blender 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 White Glove Service at 800-319-9549.

For warranty information, visit our website at: stoeltingfoodservice.com

SAFETY PRECAUTIONS

1. The STOELTING MIX IN BLENDER should only be used in accordance with the procedures outlined in this manual.
2. The STOELTING MIX IN BLENDER comes equipped with a grounded, three (3) prong electrical plug. DO NOT remove the grounding prong. If the electrical outlets in your location do not accept the 3-prong plug, an electrician must change the receptacle to accommodate the plug.
3. Blenders with a foot switch are specifically designed for use only with the STOELTING MIX IN BLENDER. The foot switch should not be used for any other purpose. Safe and reliable operation is dependent upon keeping the switch DRY and CLEAN at all times. Any evidence that indicates that the foot switch has been wet or dirty voids the warranty.
4. The STOELTING MIX IN BLENDER has a very powerful high torque motor and the mixing head and shaft rotate at a very high rate of speed. DO NOT ATTEMPT TO HOLD THE SHAFT OR MIXING HEAD.
5. DO NOT allow any foreign objects (such as loose clothing, cleaning cloths, fingers or jewelry) to come in contact with rotating parts. Personal injury or damage to the blender could result. Always disconnect the electrical power before cleaning or maintaining the STOELTING MIX IN BLENDER.
6. The STOELTING MIX IN BLENDER is fuse protected. If a fuse replacement is required, REPLACE ONLY WITH THE SPECIFIED FUSE:
 - BUSS AGC 5 Amp, 250-VOLTDO NOT SUBSTITUTE WITH A SLOW BLOW TYPE FUSE.
7. The STOELTING MIX IN BLENDER is not designed to chop or grind candy, cookies, or hard ingredients. Using it for this purpose can damage the blender or cause personal injury to the operator.
8. DO NOT OPERATE THE STOELTING MIX IN BLENDER WITHOUT THE PLASTIC GUARD IN PLACE.
9. DO NOT attempt to make any adjustments or perform maintenance until the STOELTING MIX IN BLENDER has been unplugged. Any adjustments or maintenance should only be performed by a qualified person.
10. The STOELTING MIX IN BLENDER must be installed to allow the operator to have access to the electrical supply plug.
11. Disconnect power and inspect the STOELTING MIX IN BLENDER mixing head regularly for sharp edges or wear. Replace a mixing head with sharp edges or excessive wear to prevent damage to mixing cups or personal injury.
12. Do not use harsh cleaners or abrasive scouring pads on the STOELTING MIX IN BLENDER. Use of these products will damage the surface finish.

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MIXING DIRECTIONS

When mixing individual servings, take the right sized plastic collar and place it on the cup. Fill the cup with soft serve and add the flavoring or ingredients. Blend until well mixed.

If blending pieces of candy, nuts, or cookies, make a hole down the center of the soft serve before adding the pieces. When blending, rotate the cup clockwise.

Add liquid chocolate chips after adding any pieces of candy, nuts, or cookies.

Use a low speed to blend pieces into soft serve. A low speed prevents the pieces from breaking apart.

To blend a flavor, use a high speed to properly incorporate the flavor throughout the cup.

FOR BEST RESULTS

- Do not add water to the product.
- If a collar is used, make sure it is dry by wiping it with a sanitized sponge.
- Hard ice cream should be at dipping temperature before blending mix-ins.
- Always use PRE-GROUND pieces, the STOELTING MIX IN BLENDER is not a grinder and should only be used for mixing various ingredients.
- Milk should only be added to such products as shakes and malts and not to a flavored candy-cookie mix-in.

DAILY CLEANING

Complete the following procedures every day at the close of business.



Do not immerse the STOELTING MIX IN BLENDER in water or spray water into the motor compartment. Water in the motor compartment will cause serious damage to the blender and could cause serious injury or death.

1. Disconnect power to the blender.
2. Remove the blender blade from the spindle by turning the blade clockwise (as viewed from the top of the blender).

3. Wash the blade with soapy water.
4. Wash the spindle shaft with a fine bristle brush.
5. Rinse the blade and spindle with clean water.
6. Install the blade onto the shaft by turning it counterclockwise.

DAILY SANITIZING

Sanitizing must be done after the STOELTING MIX IN BLENDER is clean and just before using it. Sanitizing the night before is not effective. However, you should always clean the blender after using it.

NOTE

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.

When sanitizing the blender, 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. Any sanitizer must be used only in accordance with the manufacturer's instructions.

Complete the following procedures every day before opening for business.

1. Prepare sanitizer following the manufacturer's instructions.
2. Wet the entire shaft, mixing blade, and collar with a fine bristle brush using the sanitizing solution.
3. Let the parts air dry. DO NOT wipe the parts with a towel.

AFTER EACH USE

Use a tall plastic cup filled with sanitizing solution to rinse off any soil. Operate the blender at a very low speed to prevent splashing. Change the sanitizing solution frequently.

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521005 PARTS



Part	Description	Qty
A2007G	Blender Shaft Collar	1
A2015GASSY	Blender Shaft Assembly (Includes Shaft & Collar)	1
A2019	Cabinet Complete	1
A2024FS	Panel - Top	1
A2033	Shield - Hinge Pin (Tilt)	1
A2035	Shield - Tilt	1
A2040	Screw - Front Top Panel	-
A2054	Decal - Caution	1
A2061	Switch - Rocker	1
521026	Blender Agitator (A2008)	1

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521019 PARTS



Part	Description	Qty
A2004.1	Switch - Toggle	1
A2007G	Blender Shaft Collar	1
A2015GASSY	Blender Shaft Assembly (Includes Shaft & Collar)	1
A2019	Cabinet Complete	1
A2024S	Panel - Top	1
A2033	Shield - Hinge Pin (Tilt)	1
A2035	Shield - Tilt	1
A2040	Screw - Front Top Panel	-
A2054	Decal - Caution	1
A2091	Decal - On / Off	1
A2092	Decal - Speed Control	1
A2096-151L	Speed Control Only	1
A2096K	Speed Control Knob	1
A2096L	Decal - Speed Control Dial	1
521026	Blender Agitator (A2008)	1
674174	Blender Shaft Only (A2015G)	1

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521030 PARTS



Part	Description	Qty
A2004-250VOLT	Switch - Rocker	1
A2007G	Blender Shaft Collar	1
A2015GASSY	Blender Shaft Assembly (Includes Shaft & Collar)	1
A2019FS230	Cabinet Complete	1
A2024FS	Panel - Top	1
A2033	Shield - Hinge Pin (Tilt)	1
A2035	Shield - Tilt	1
A2040	Screw - Front Top Panel	-
A2054	Decal - Caution	1
521026	Blender Agitator (A2008)	1

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521035 PARTS

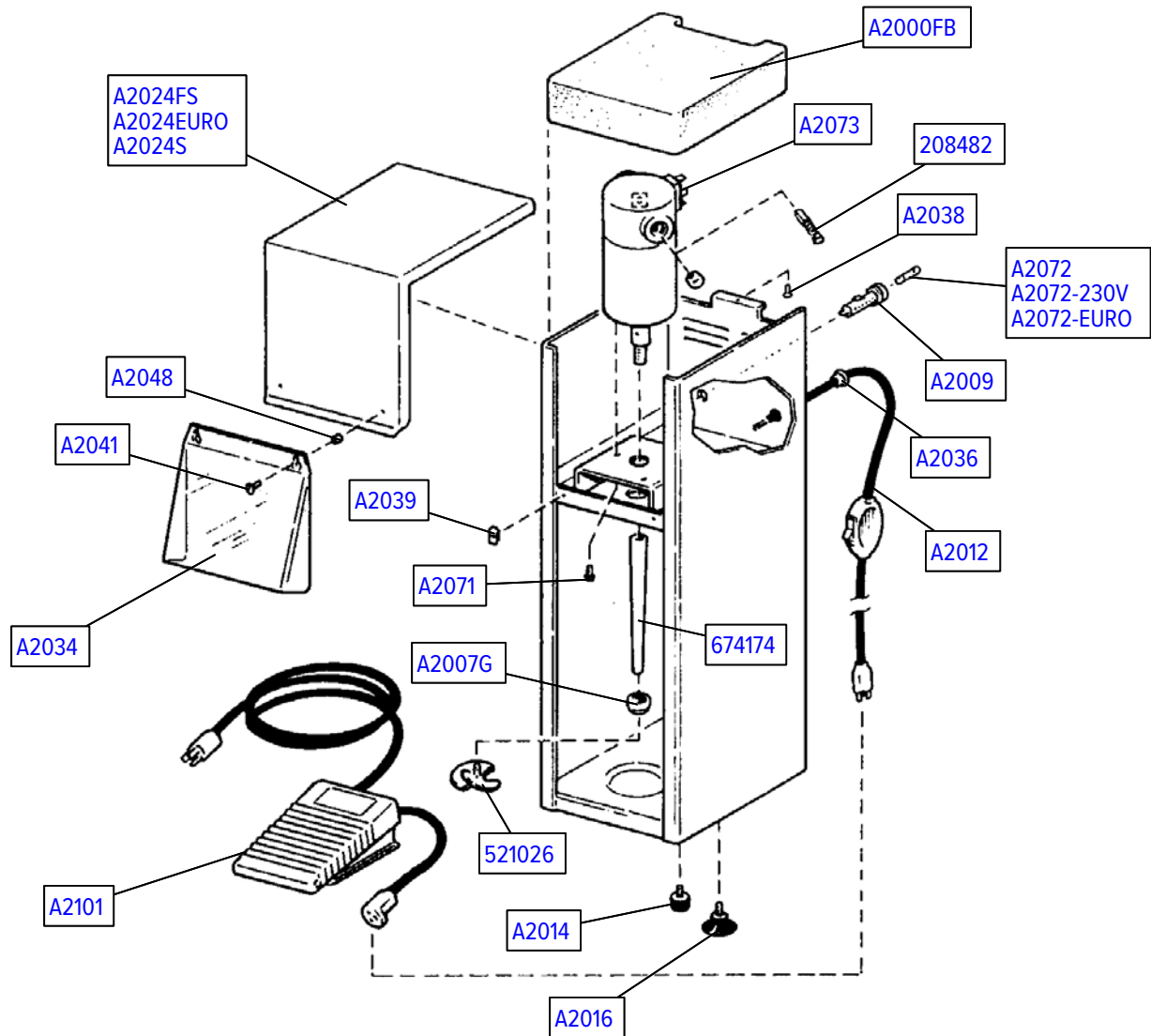


Part	Description	Qty
A2004-EURO	Switch - Rocker	1
A2015GASSY	Blender Shaft Assembly (Includes Shaft & Collar)	1
A2019EURO	Cabinet Complete (EURO)	1
A2024EURO	Panel - Top (EURO)	1
A2033	Shield - Hinge Pin (Tilt)	1
A2035	Shield - Tilt	1
A2040	Screw - Front Top Panel	-
A2092	Decal - Speed Control	1
A2096-EURO	Speed Control Only (EURO)	1
A2096L	Decal - Speed Control Dial	1
521026	Blender Agitator (A2008)	1

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BLENDER COMPONENTS



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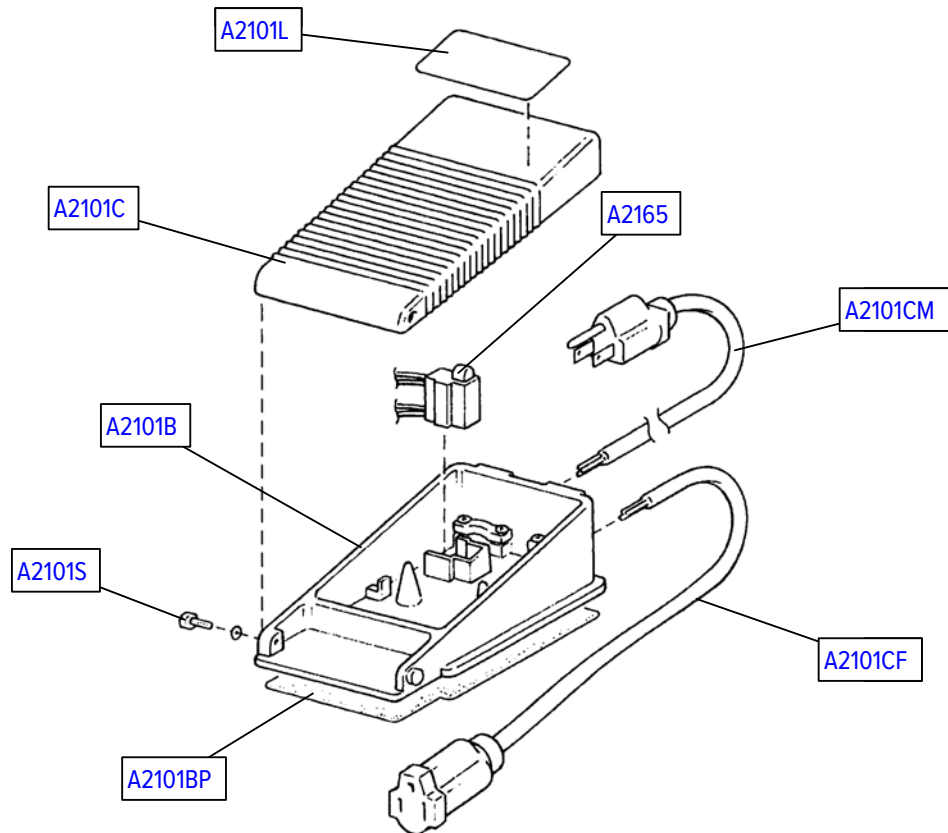
BLENDER COMPONENTS (CONTINUED)

Part	Description	Qty
A2000FB	Foam Block	1
A2007G	Blender Shaft Collar	1
A2009	Fuse Holder	1
A2012	Power Cord	1
A2014	Feet - Rubber	4
A2016	Suction Cup	2
A2024EURO	Panel - Top (EURO)	1
A2024FS	Panel - Top	1
A2024S	Panel - Top	1
A2034	Shield	1
A2036	Relief Strain - Power Cord	1
A2038	Screw - Rear Top Panel	-
A2039	Nut - Tinnerman (Top Panel)	-
A2041	Screw - Shield	-
A2048	Spacer - Shield	-
A2071	Screw - Motor	-
A2072	Fuse	1
A2072-230V	Fuse - 230V	1
A2072-EURO	Fuse - EURO	1
A2073	Rectifier	1
A2101	Footswitch Complete	1
208482	Blender Motor Brushes (A2000B -B_1)	2
521026	Blender Agitator (A2008)	1
674174	Blender Shaft Only (A2015G)	1

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FOOTSWITCH PARTS



Part	Description	Qty
A2044-50	Footswitch Protective Bags (Qty. 50)	1
A2101-NEMA6-15	Footswitch Complete (NEMA 6-15 Plug)	-
A2101-UK	Footswitch - Complete (230V UK Plug)	-
A2101BP	Footswitch Base Pad	1
A2101C	Footswitch Cover	1
A2101CF	Footswitch Cord (Female)	1
A2101CF-IEC320C13	Footswitch Cord (Female) (IEC320 C13)	-
A2101CF-NEMA6-15	Footswitch Cord (Female) (NEMA 6-15)	-
A2101CM	Footswitch Cord (Male)	1
A2101CM-NEMA6-15	Footswitch Cord (Male) (NEMA 6-15)	-
A2101CM-UK	Footswitch Cord (Male) (UK Only)	-
A2101L	Decal - Footswitch	1
A2101S	Footswitch Screw w/Lockwasher	-
A2165	Footswitch Module	1