

SECTION 2 LOCATION & INSTALLATION

2.1 SAFETY PRECAUTIONS

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

2.2 INSTALLATION

Placing your Frozen Drink Machine in a highly visible area will enhance sales.

CAUTION: Do not attempt to share the dedicated electrical outlet with any other appliance; this will cause the circuit breaker to trip.

1. Remove the machine from the shipping container.
2. Place the unit on a sturdy platform able to hold the weight of the machine when full of product. (Usually about 150 #)
3. Level the machine by turning the adjustable part of the leg. The machine must be level front to back as well as left to right.
4. Air-cooled condensers must have **correct ventilation**. Air intake is at the rear of the machine and discharge through the side; 24” clearance is required on both sides and 8” at the back. In addition, all Frozen Drink Machines require 12” clearance above the machine.

NOTICE: Locating the unit in direct sunlight, near cooking equipment or any high heat area will reduce the performance of your machine.

CAUTION: Extended operations under severe heat condition can damage the cooling system.

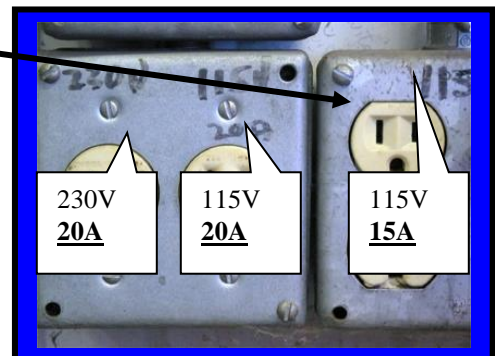
NOTICE: Establishments that serve beverages from frozen drink machines are responsible for providing the necessary facilities for cleaning and sanitizing their food service equipment.

5. Place the three-position switch in the OFF position (center).
6. Connect the power cord. The Frozen Drink Machine must be connected to a properly grounded receptacle. The electrical cord furnished as part of the Frozen Drink Machine has a three prong grounding type plug. The use of an extension cord is not recommended. If one must be used, refer to the national and local electrical codes.

Do not use an adapter to get around grounding requirements.

WARNING: Do not attempt to alter the electrical plug. Serious injury or electrocution may result.

Notice: Your receptacle should look like this.



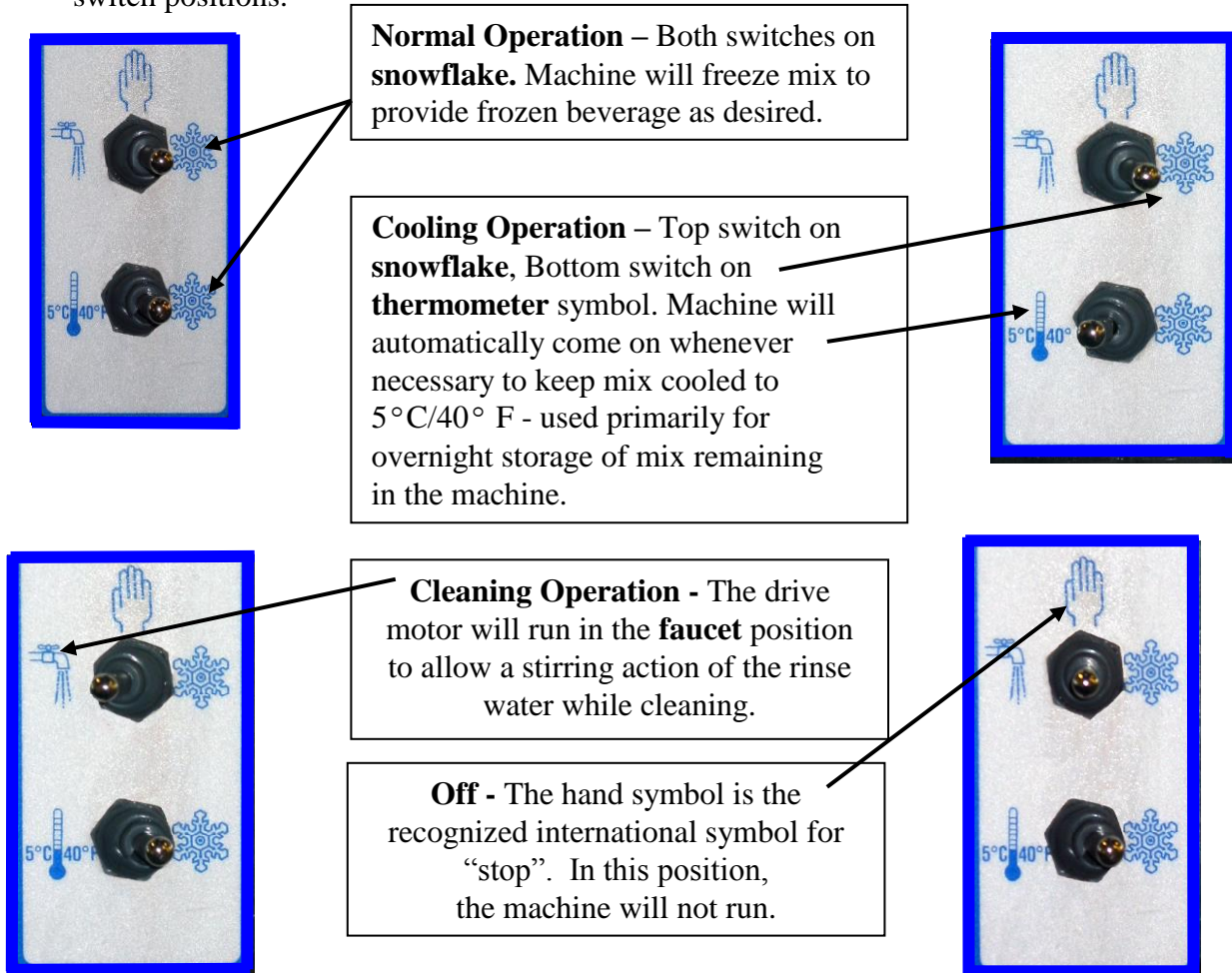
7. Install the drip tray, cover, beater bar and faceplate assemblies on the Frozen Drink

SECTION 3 OPERATION

3.1 MACHINE CONTROLS

Two selector switches located on the front of the machine control operation of the Frozen Drink Machine. Selection of the right (snowflake) position, with both switches, will schedule the machine for normal operation. The compressor cycle is protected by a time delay circuit, which will engage the compressor approximately 2 minutes after normal operation is initiated. A red fill light located above the switches will illuminate when the level of mix is low in the hopper. A thermostat knob on the electrical control box of your machine is set at the factory and should not be changed or adjusted except by an authorized service repairman.

Refer to the information below for functions available with various combinations of switch positions.



3.2 THE PRODUCT YOU SERVE

The Frozen Drink Machine will produce a fine grain, semi-frozen slush when the proper mix is used. When measured with a refractometer, the proper mix will measure 12 to 18 “brix”. Too little sugar in the mix will cause larger ice crystals to form. Too much sugar will lengthen the freeze time.

CAUTION: Any attempt to freeze water only will cause severe damage to your machine.

NOTICE: Do not add sugar directly into the machine, as some of it will settle and result in an improper mix.

FRUIT JUICES with at least **32 grams of sugar per 8-oz. serving** will freeze well in the Frozen Drink Machine. They will remain stable during the freezing process while retaining their natural color and flavor.

NEUTRAL BASES are used to produce a neutral frozen cocktail base. A wide variety of different drinks can be created from one neutral base by the addition of various flavors. Most brands of neutral bases specify a mixture of four parts water to one part neutral base. However, before use in the Frozen Drink Machine, be sure the “brix” level is 12 to 18.

The amount of **ALCOHOL** in the recipe will affect the freezing process. As a rule of thumb, for the mix to freeze properly, the recipe should contain no more than 25 percent alcohol.

Suggestion for optimum production and sales:

- 1) Use the finest ingredients available.
- 2) Test the product before serving it.
- 3) Keep the machine clean - **ALWAYS!**

3.3 PRODUCT CONSISTENCY

An exclusive, patented, torque consistency control (TCC) developed by Frosty Factory of America will allow for consistent texture and thickness adjustments of your frozen beverages. The adjustment screw (accessible through the left side panel) is pre-set at the factory. Various mix consistencies can be achieved by turning the screw clockwise (thicker drink) or counter clockwise (thinner drink). Turn the screw one full turn then allow enough time to lapse (about three minutes) for the compressor to complete a cycle before sampling. Continue this process until the desired result is obtained.

Turning the TCC screw clockwise will make the beverage thicker



3.4 START UP

NOTICE: Before start-up, be sure the machine has been sanitized in accordance with procedures set forth in the cleaning section of this manual.

Pour the mix into the hopper and allow it to drain into the cylinder.



When the cylinder is full and the hopper is filled to one inch from the top, the machine is ready to run. Turn on by selecting the “right” (snowflake) position of **both** switches on the front panel.

NOTICE: Always add mix as soon as the red, level indicator light, above the switches, comes on to prevent air from entering the cylinder.

CAUTION: Allowing air into the cylinder will cause a rocking motion of the machine. If the mix is not yet frozen the air can escape by turning the machine off for 20-30 seconds.

WARNING: Never under any circumstances, place your finger or any other object into the hopper or feed hole while the machine is in operation. Serious personal injury may occur.



3.5 FREEZE TIME

The freeze time on the Model 117A is approximately **20** minutes when **ideal conditions** are met. Such as, pre-cooled starting mix temperature of 40 degrees and room temperature at 80 degrees. The time will increase if the machine is not properly ventilated or is operated in a hot environment. Recipes with high alcohol or high sugar content will naturally take a little longer.