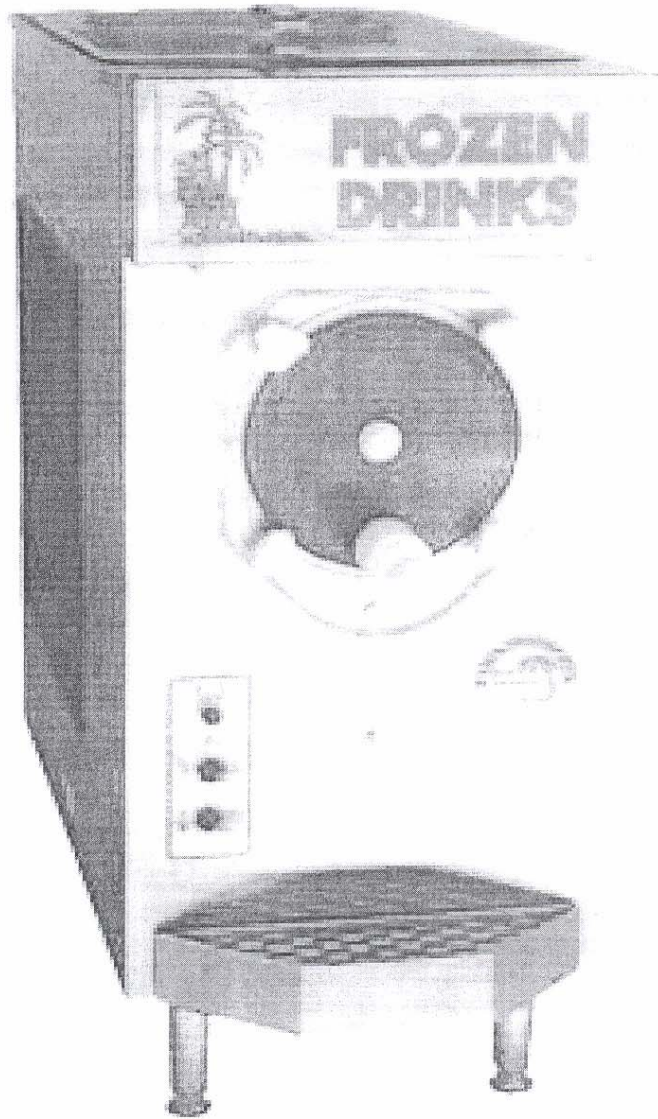


# High Volume Frozen Drink Machine



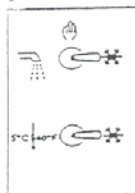
440-942-4100

## SECTION 3 OPERATION

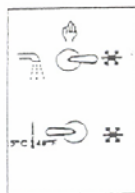
### 3.1 MACHINE CONTROLS

Two selector switches located on the front of the machine control operation of the Petite Sorbeteer. Selection of the right (snowflake) position with the upper (three-position) switch as well as the lower (two-position) switch will schedule the machine for normal operation. The compressor cycle is managed by a **current monitor**, which will start the compressor cycle shortly after normal operation is initiated. The red fill light located above the switches will illuminate when the level of mix is low in the hopper. A thermostat knob is visible on the switch bracket of your machine. This is set at the factory and should not be changed except by a qualified technician.

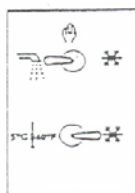
Refer to the chart below for functions available with various combinations of switch positions.



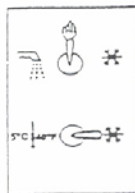
**Normal Operation** - Machine will freeze mix to provide frozen beverage as desired. *(The faceplate must be installed for the motor to run)*



**Cooling Operation** - Machine will automatically come on whenever necessary to keep mix cooled to 5° C/40° F - used primarily for overnight storage of mix remaining in the machine.



**Cleaning Operation** - The drive motor will run in the faucet position to allow a stirring action of the rinse water while cleaning. *(The faceplate must be installed for the motor to run)*



**Off** - The hand symbol is the recognized international symbol for "stop". In this position, the machine will not run.

### 3.4 START UP

**NOTE:** 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 hopper and cylinder are full (normally about one inch from the top of the hopper) the machine is ready to run. Turn on by selecting the "right" (snowflake) position of both switches on the front panel.

**NOTE:** Add mix as soon as the red light comes on to prevent air from entering the cylinder.

**CAUTION:** Allowing air into the cylinder will cause a gentle rocking motion of the machine. If the mix is not yet frozen the air will 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 127A is approximately 15 to 30 minutes depending on ambient temperature and mix temperature. Pre-cooled mix @ 40 degrees F. will freeze in half the time of mix poured in @ 80 degrees F. The freeze time will increase if the machine is not properly ventilated or is operated in a hot environment. Some recipes with high alcohol or high sugar content will naturally take a little longer.

#### 4.5 TROUBLESHOOTING

**1. Machine does not run when turned on.**

- A. The **faceplate** must be installed for the machine to operate.
- B. Be sure that the cord is properly plugged into the wall outlet.
- C. Check and reset circuit breaker if necessary.
- D. Be sure that no other appliances are sharing the circuit.

**2. Beater motor starts but compressor doesn't start**

- A. Both switches must be in the right (Snowflake) position.
- B. Allow approximately one minute for time delay to respond.
- C. If necessary adjust "Set Point" screw on current monitor.

**3. Mix dripping from drip tube.**

- A. Spring seal on beater bar is dirty or improperly installed. Remove, clean and re-install spring seal assembly according to instructions and diagram on top of the hopper cover.
- B. Ceramic seal (inside the freezing cylinder) is dirty or loose. Clean ceramic seal. If loose re-install as necessary. Also check that the carbon ring on the seal is not chipped, cracked, dirty or greasy. Replace seal if necessary.

**4. Unit runs but product does not freeze to desired consistency.**

- A. Check recipe for proper amount of sugar.
- B. If necessary, slightly, turn "Set point" screw clockwise to increase thickness of drink.
- C. Check unit placement for adequate ventilation. (At least 8" clearance required on all sides and 4" under the unit.)
- D. Check the condenser to see if it has become clogged with lint, dust etc. Clean as necessary.
- E. Be sure that the cylinder is full of mix.

**5. Fill light is on when hopper is full of product.**

- A. Remove and re-install float with two dots facing up.
- B. If float is stuck, clean float and stem and re-assemble.

**6. No product comes out when faucet handle is pulled while unit is running.**

- A. Frozen product is blocking "feed hole". **Turn machine off** then clear ice plug from feed hole.  
**WARNING: Never place fingers in the "feed hole" as serious personal injury may occur.**
- B. Mix is frozen solid. Low sugar content, product separation or cylinder not full.

**7. Compressor starts and stops intermittently.**

- A. Check to see that the fan is turning freely.
- B. Be sure the condenser is not plugged up with lint or dust. Clean as necessary.
- C. If the on/off time is 30 seconds or longer, this is normal if product is frozen and no product has been pulled in a while.

**8. Unit continues to run when switched to stand-by**

- A. Mix is not yet frozen. Allow sufficient time for mix to freeze.
- B. Have qualified technician remove left side panel and reset thermostat. (Turn all the way off then turn all the way on again.)

**9. Beater bar does not turn**

- A. Faceplate must be installed for beater motor to turn.
- B. Mix is frozen solid. See item 6-B.
- C. Drive coupling stripped.
- D. Faulty motor.