



**WARNING:** Machine is meant for indoor use. If used outside, it **MUST** be kept in the shade, or it will not function properly!!!



**WARNING:** NEVER place machine on side - Keep upright at ALL TIMES!

1. This machine requires two (2) **DEDICATED 20-amp circuits**, one for each plug. The plugs fit in standard 110-volt outlets, but they *must be separately dedicated*. If other appliances are plugged into the same circuit, or both plugs are plugged into the same circuit, the machine *will not work properly, if at all!*



**WARNING:** Never run the machine without Mix Doing so can **SERIOUSLY** damage the unit!!!

2. When filling the machine for the first time, remove the two thin tubes (carburetors) from both reservoir tanks. Remove the lid on top of the unit to access the carburetors, and fill the reservoirs with product.



**WARNING:** Mix must be **COMPLETELY THAWED!** Ice crystals can affect the performance of the machine, possibly causing damage!

3. Fill each reservoir with the desired flavor of product, which *must be completely thawed!* Fill until there are no more bubbles coming up from the freezing chamber. There should be product in the reservoir tanks when you're done.



4. Return the carburetors to the holes in the tanks – thin side down – and refit the lid.

5. With the machine plugged in, flip the two **Power Switches** to the “Auto/On” position. These switches are indicated in the photo to the left.

6. Next, press both **Reset Switches**. This resets the compressor, which freezes the liquid product you put in the reservoir tanks. The **Reset Switches** are also indicated in the photo to the left.

7. Now, open the **Center Dispenser** by holding the handle down. This moves a 3-pronged lever, which depresses the final switch. If that sounds important, that's because it is, so it must be done before you can get wonderful soft serve ice cream!

8. At this point, the machine is freezing down the product. Given correct power, the machine will be frozen down and ready to dispense soft serve in 30 minutes.

### Cleaning Your Machine

To clean, flip the **Power Switches** to “Cleanout.” Dispense any left over ice cream, and pour water into each reservoir tank. Dispense the water, and repeat the rinse, keeping the machine *always* on “Cleanout.”

### Basic Troubleshooting

**Problem:** I've been serving a lot of ice cream for a while, and now the machine is dispensing slowly!

**Answer:** Try removing the carburetors to allow more product to enter the freezing chamber inside the machine. If that doesn't work, you may just need to add more product. Too little product freezes down too fast, making the dispensing sluggish, and too cold to serve. Add more mix and you should be fine.

**Problem:** Everything seems to be working, but the mix isn't freezing! Help!

**Answer:** 90% of all problems have to do with power. This machine requires two (2) **DEDICATED 20-amp circuits**, one for each plug. The plugs fit in standard 110-volt outlets, but they *must be separately dedicated*.