

OPERATOR'S MANUAL



TAYLOR®

Granita Merchandising Freezers



Model **369**
(FBM 1P)



Model **370**
(FBM 2)



Model **371**
(FBM 3)



TAYLOR®

ROCKTON, ILLINOIS 61072

Complete this page for quick reference when service is required:

Taylor Distributor:_____

Address:_____

Phone:_____

Service:_____

Parts:_____

Date of Installation:_____

Model Number:_____

Information found on identification label:

Serial Number:_____

Information found on data plate:

Electrical Specs:

Voltage _____ Cycle_____

Phase_____

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Note: Continuing research results in steady improvemenets; therefore, information in this manual is subject to change without notice.

This dispenser is manufactured under one or more of the following U.S.patents and/or other pending patents:

U.S.A. 4,900,158

U.S.A. 4,696,417

U.S.A. 5,713,214

U.S.A. 5,906,105

1 TECHNICAL CHARACTERISTICS

		369P	370	371
Transparent removable bowls	n	1	2	3
Capacity of each bowl, approx.	l	10	10	10
Dimensions:				
width	cm	28	36	54
width	inch	11	14	21
depth	cm	47	47	47
depth	inch	19	19	19
height	cm	69	69	69
height	inch	27	27	27
Net weight, approx.	kg	26	37	49
Net weight, approx.	lb	57	82	108
Gross weight, approx.	kg	29	40	54
Gross weight, approx.	lb	64	89	119
Adjustable thermostats	n	1	2	3
Hermetic compressor				
Air-cooled condenser				
Overload protector				
Noise level lower than 70 dB (A)				



IMPORTANT

Read electrical ratings written on the data plate of the individual units. The data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered inside the left switch box. Data plate specifications will always supersede the information in this manual.

The electric diagram of the dispenser is located inside inner part of the dispensing side panel.

Specifications are subject to change without notice.

2 INTRODUCTION

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit.

Like all mechanical products, this machine will require cleaning and maintenance. Dispenser operation can be compromised by operator's mistakes during disassembly and cleaning. It is strongly recommended that personnel responsible for the equipment's daily operations, disassembly, cleaning, sanitizing and assembly, go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

3 INSTALLATION

- 1 - Remove the corrugated container and packing materials and keep them for possible future use.



IMPORTANT

When handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur from incorrect handling.

- 2 - Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
- 3 - Install the unit on a counter top that will support the combined weight of dispenser and product **bearing in mind what is stated in the preceding point 1 IMPORTANT warning.**
- 4 - A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- 5 - Ensure that the legs are screwed tightly into the base of the machine.
Replace the standard legs originally installed with the 100 mm (4") legs whenever they are provided with the unit.
- 6 - Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. When the unit has no plug, install a proper grounded plug, in compliance with electrical codes in force in your area, suitable to at least 10 Amp 250 Volt (220-230 Volts 50-60 Hz areas) and 20 Amp 250 Volt (100-115 Volts 50-60 Hz areas) applications. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 3 mm (0.12"). Do not use extension cords.



ATTENTION

Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.

- 7 - Each drip tray has two diaphragm plugs: if a continuous drain is needed, perforate one of the drain plugs and connect it to a flexible drain line (see figure 1).

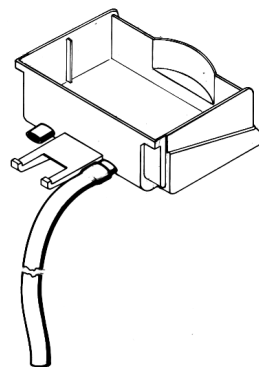


figure 1

- 8 - The unit doesn't come presanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized. according to this handbook instructions (chapter 5.3 CLEANING AND SANITIZING PROCEDURES).

4 TO OPERATE SAFELY

- 1 - **Do not** operate the dispenser without reading this operator's manual.
- 2 - **Do not** operate the dispenser unless it is properly grounded.
- 3 - **Do not** use extension cords to connect the dispenser.
- 4 - **Do not** operate the dispenser unless all panels are restrained with screws.
- 5 - **Do not** obstruct air intake and discharge openings: 15 cm (6") minimum air space around all sides of the dispenser.
- 6 - **Do not** put objects or fingers in panels louvers and faucet outlet.
- 7 - **Do not** remove bowls, augers and panels for cleaning or

routine maintenance unless the dispenser is disconnected from its power source.

5 OPERATING PROCEDURES

- 1 - Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.
- 2 - Fill the bowls with product to the maximum level mark. Do not overfill.
The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
- 3 - In case of products to be diluted with water, pour water into bowl first, then add correct quantity of product. It is advisable to strain the natural fruits to prevent pulps from obstructing the faucet outlet.
- 4 - To obtain the best performance and result, use bases designed to be run in Granita freezers.
If natural juices (e.g. lemon, orange) as well as sugarless products (e.g. coffee) are used, dissolve 150 - 200 grams of sugar per liter.



IMPORTANT

Brix (sugar percent content) must be at least 13 for all granita products.

- 5 - For soft drink use the unit doesn't need any minimum brix level.



IMPORTANT

Operate the dispenser with food products only.

- 6 - Install the covers and check that they are correctly placed over the bowls. The dispenser must always run with the covers installed to prevent possible contamination of the product.
- 7 - Set the control switches as shown in chapter 5.1 DESCRIPTION OF CONTROLS.
- 8 - Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.

5.1 DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and a light switch. In addition each bowl is individually operated by a mixer/refrigeration switch. In fact it is possible to dispense both soft drinks and Granita.

When a bowl is in Soft Drink mode, the beverage temperature is controlled by the corresponding thermostat.

When a bowl is in Granita mode, the mix viscosity is controlled by the corresponding adjustment screw located in the rear wall of each container (for temperature and viscosity setting refer to chapter 5.2 OPERATION HELPFUL HINTS).

All the switches are located on the faucet side of the dispenser

behind switch covers (see figure 2).

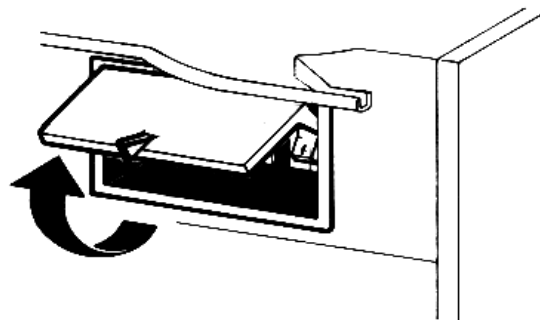


figure 2

Dispenser controls functions are as follows (see figure 3):

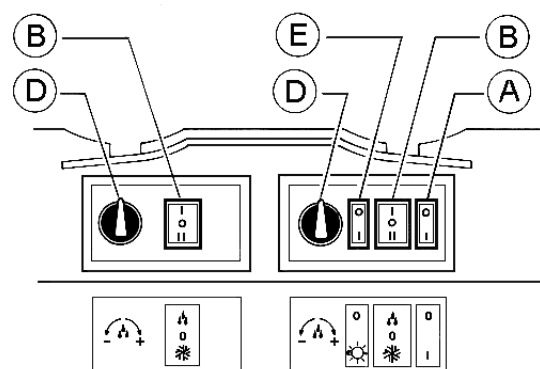


figure 3

Power switch (A)

- 0 position : power is turned OFF to all functions.
- I position : power is turned ON to all functions and the other switches are enabled. The fan motor runs.

Light switch (E)

- 0 position : all top cover lights are OFF.
- I position : all top cover lights are ON, provided that power switch (A) is set to I.

Mixer/refrigeration switch (B)

- I position : mixer and refrigeration ON. SOFT DRINK mode.
- 0 position : OFF.
- II position : mixer and refrigeration ON. GRANITA mode.

Thermostat (D)

- Turn clockwise : to decrease temperature
- Turn counterclockwise : to increase temperature

To operate the unit:

- 1 - Set the power switch to I position.
- 2 - Set the mixer/refrigeration switches as follows:
 - to the I position to get soft drink.
 - to the II position to get Granita.
- 3 - Set the light switch to I position.

5.2 OPERATION HELPFUL HINTS

- 1 - **Granita viscosity adjustment:** proper Granita viscosity is factory preset. If an adjustment is necessary, use a

standard screwdriver to turn the adjustment screw clockwise to increase viscosity and counterclockwise to decrease viscosity (see figure 4). When adjusting the viscosity for a thicker product, the viscosity indicator (Item F) will lower. When adjusting viscosity for a thinner product, the indicator (Item F) will rise.

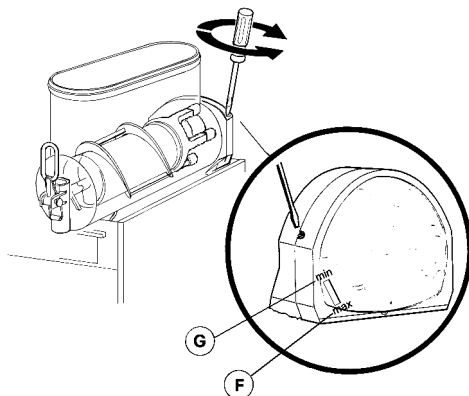


figure 4

- 2 - **Beverage temperature adjustment:** proper beverage temperature is factory preset. To reset, turn the knob located in each switch box as follows:
 - clockwise to decrease temperature.
 - counterclockwise to increase temperature.

Note: Beverage temperature is controlled by the thermostat only when the mixer/refrigeration switch(es) are in I position, (Soft Drink mode).

- 3 - When the mixer / refrigeration switch(es) are set in the I position, Soft Drink mode, it is possible to manually stop the refrigeration by turning the thermostat knob counterclockwise until it clicks.
- 4 - The length of time for freeze down of Granita is governed by many variables, such as ambient temperature, mix initial temperature, sugar content (Brix level) and viscosity setting.
- 5 - To shorten Granita recovery time and to increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
- 6 - To shorten Granita recovery time and to increase productivity, the bowl should be refilled after the product level drops lower than half of the evaporator cylinder and at the start of each day.
- 7 - For good product conservation the dispenser must run overnight, in the Soft Drink mode.
If this is not possible and product is left in the bowls overnight, the mixer/refrigeration switches must be set to the I position at least one hour before the unit is switched off. This eliminates any block of iced product forming overnight, which could result in damage to mixers or to their motor when the unit is switched back on. In any case, before the unit is restarted, make sure that no blocks of ice have been formed; if so, they are to be removed before the unit is switched on. Overnight operation in drink mode also eliminates possible ice accumulation from condensation around the bowls.
- 8 - Mixers must not be turned off when frozen product is in the bowl. If not agitated, the product may freeze to a solid block of ice. If the mixers are turned back on, damage to the mixers and their motor may result. Therefore, mixers may be restarted only after product is melted.
- 9 - The dispenser is equipped with a magnetic coupling by which the gear motor (located outside the bowl) drives the mixers (inside the bowl).
The magnetic drive operates as an "intelligent clutch" able to automatically disconnect the mixers in case they are obstructed by ice or other obstacles.
An intermittent dull noise will alert the operator that mixers are obstructed.
In this case, it is necessary to unplug the unit immediately, empty the bowl and eliminate the obstacle.
- 10 - The dispenser must be able to emit heat.

In case that seems excessive, check that no heating source is close to the unit and that air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser.

- 11 - Restrictor cap. When the unit is used in Soft Drink mode it is advisable to install the restrictor cap on the faucet outlet in order to reduce the flow of liquid from the dispenser (see figure 5).

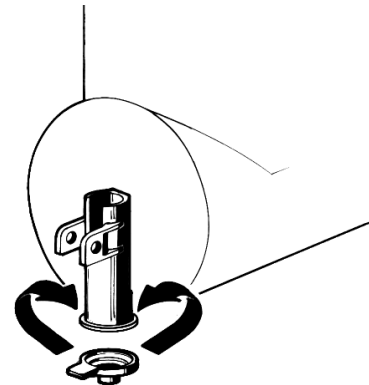


figure 5

5. 3 CLEANING AND SANITIZING PROCEDURES

- 1 - Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.
- 2 - Prior to the disassembly and cleaning, the machine must be emptied of product. To do this proceed as follows:
 - set the power switch to I position
 - set mixer/refrigeration switch(es) to I position (Soft Drink mode)
 - place a pail under each faucet and drain all product from bowls
 - set all control switches to the 0 position

5. 3. 1 DISASSEMBLY



ATTENTION

Before any disassembly and/or cleaning procedure disconnect the unit from the power supply. Failure to comply could result in electrical shock.

- 1 - Remove cover from the bowl.
- 2 - Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 6) and slide it out (see figure

7).

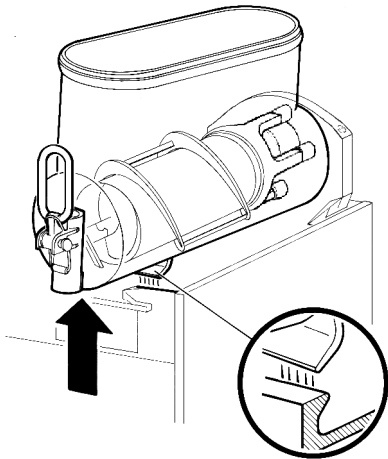


figure 6

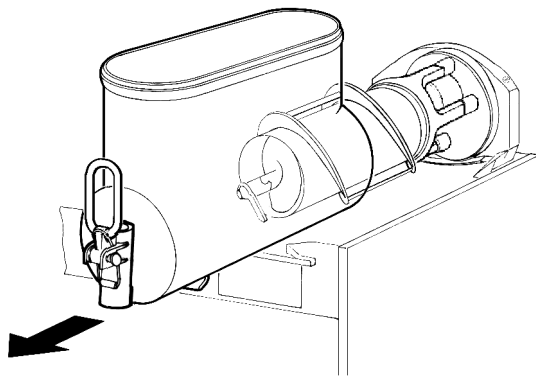


figure 7

3 - Slide the outer spiral out (see figure 8) and then the inside auger (see figure 9).

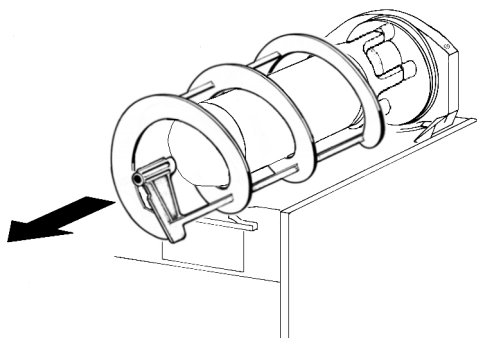


figure 8

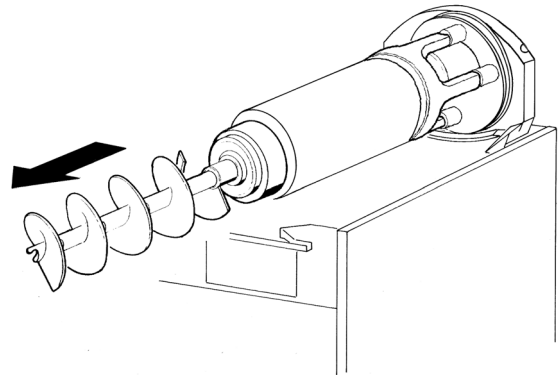


figure 9

4 - Remove the bowl gasket from its seat (see figure 10).

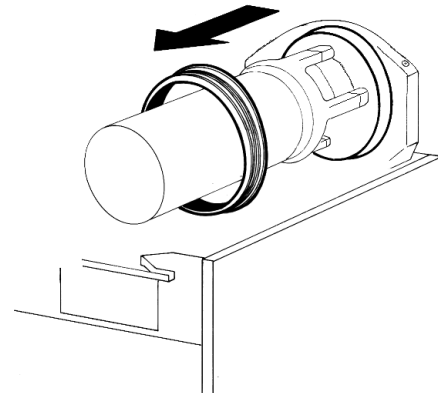


figure 10

5 - Dismantle the faucet assembly (see figure 11).

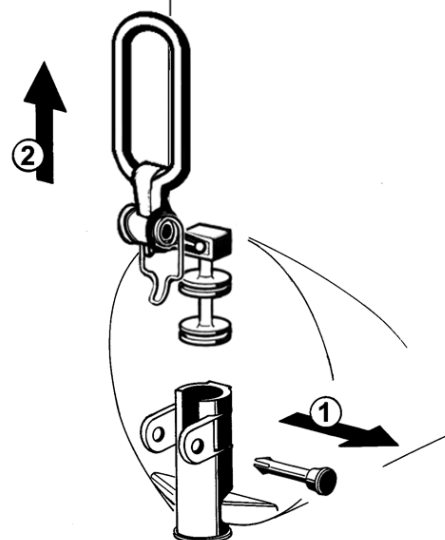


figure 11

6 - Slide the drip tray out and empty it.

5. 3. 2 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure disconnect the unit from the power supply. Failure to comply could result in electrical shock.



IMPORTANT

Do not attempt to wash any machine components in a dishwasher.



IMPORTANT

Prior to any cleaning or sanitizing procedure hands washing is required.

- 1 - Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C / 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent. Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.



IMPORTANT

In order to prevent any damages to the dispenser, use only a detergent suitable for plastics parts.

- 2 - Using a brush suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.



ATTENTION

When cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.

- 3 - Do not immerse the lighted top covers in liquid. Wash them separately with cleaning solution. Carefully clean the bottoms of the covers.
- 4 - In the same manner, clean the evaporator cylinder(s) using a soft bristle brush.
- 5 - Rinse all cleaned parts with cool, clean water.

5. 3. 3 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization.

- 1 - Wash hands with a suitable antibacterial soap.
- 2 - Prepare at least two gallons of a warm (45-60 °C / 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
- 3 - Place the parts in the sanitizing solution for five minutes.
- 4 - Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
- 5 - Place the sanitized parts on a clean dry surface to air dry.
- 6 - Wipe clean all exterior surfaces of the unit. Do not use

abrasive cleaner.

5. 3. 4 ASSEMBLY

- 1 - Slide the drip tray into place.
- 2 - Lubricate faucet piston, inside auger and outer spiral (see points A, B and C of figure 12) only with the grease supplied by the manufacturer or other **food grade approved** lubricant.

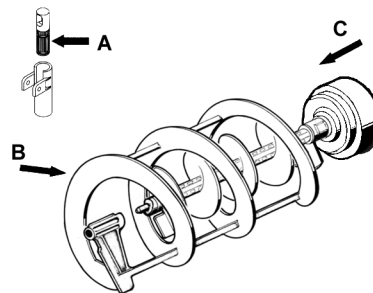


figure 12

- 3 - Assemble the faucet by reversing the disassembly steps (see figure 11)
- 4 - Fit bowl gasket around its seat.
Note: the largest brim of gasket must face against the rear wall (see figure 13).

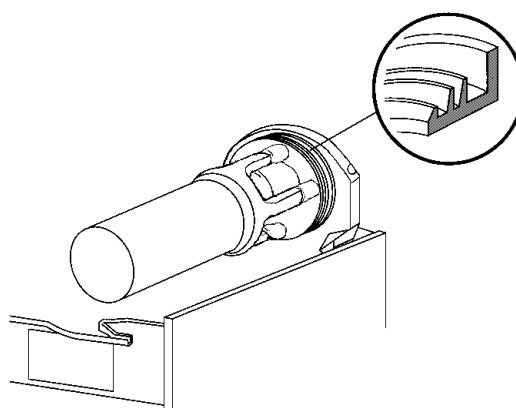


figure 13

- 5 - Carefully insert the auger into the evaporator use caution

to prevent it from hitting the rear wall (see figure 14).

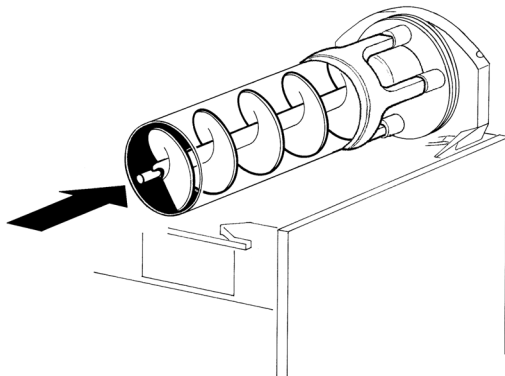


figure 14

- 6 - Install the outer spiral. Slide it over the evaporator until its front notch engages with the exposed end of the auger shaft (see figure 15).

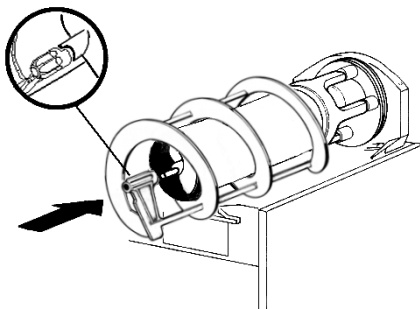


figure 15

- 7 - Push the bowl toward the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are

properly engaged (see figure 16).

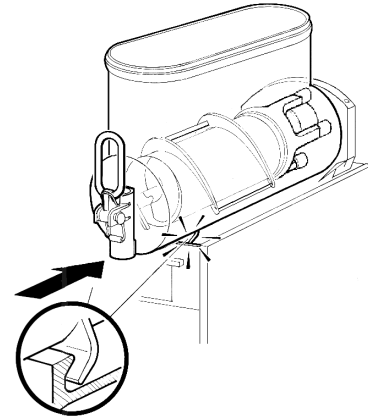


figure 16

- 8 - On 369 MODEL install the lateral tray by reversing the disassembly steps (see figure 6).
9 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

5. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed prior to starting the machine, if needed, this should only be performed, in addition to the Disassembled Parts Sanitization, but never in lieu of it.

- 1 - Prepare two gallons of a warm (45-60°C / 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
- 2 - Pour the solution into the bowl(s).
- 3 - Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
- 4 - Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
- 5 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

6 ROUTINE MAINTENANCE



ATTENTION

A damaged power cord must be replaced by an authorized service agent. Failure to comply may result in electric shock.

- 1 - **Daily:** inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.

- 2 - **Monthly on 369, 370 and 371 models:** remove the dust from the condenser filter.



ATTENTION

Before performing any disassembly and/or cleaning disconnect the unit from the power supply. Failure to comply could result in electrical shock.

Remove the only left panel (from faucet side) unscrewing the two plastic coated screws (see figure 17).

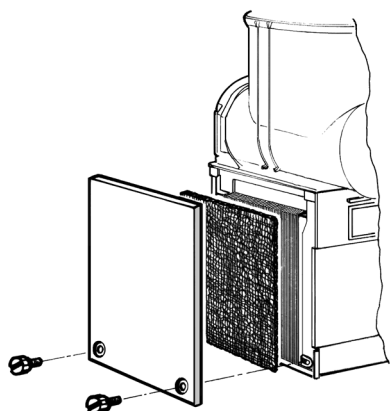


figure 17

- 3 - **Replacement of lighted top cover bulb:** remove the screw placed in the upper part of the top cover, remove the lower part and replace the bulb (using a 24-28V 21W max bulb). Reassemble the top cover and replace the screw.(see figure 18)

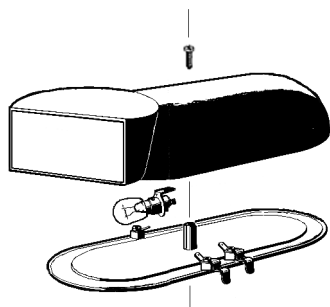


figure 18



ATTENTION

Condenser fins are very sharp. Use extreme caution when cleaning.

6. 1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

- 1 - **Monthly on 370 model:** remove the dust from the condenser. To do this unplug the unit or switch off the 2-pole wall breaker and then remove the panels.
- 2 - **Annually:** remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
- 3 - When installed, the anti-splash filters inside the slotted panels must not be removed.
- 4 - Never remove the insulating jacket from around the suction tubing of the evaporator (the copper tubing located on the right side of gear motor). If the insulating jacket is missing replace the entire parts with original spare parts from the supplier.
- 5 - In order to prevent any damages to the dispenser, all plastics parts must be lubricated only with grease supplied by the manufacturer or with another lubricating product suitable for polycarbonate.



IMPORTANT

The electric diagram of the dispenser is located inside the dispensing side panel.

7 DEFROST TIMER (OPTIONAL)

The Defrost Timer, located on the right side of the unit, automatically switches the dispenser from Granita mode to Soft Drink mode and the opposite. This means that during defrost periods frozen Granita will melt to thermostat setting temperature and once defrost period has expired, the product

automatically freezes down again to Granita setting viscosity.

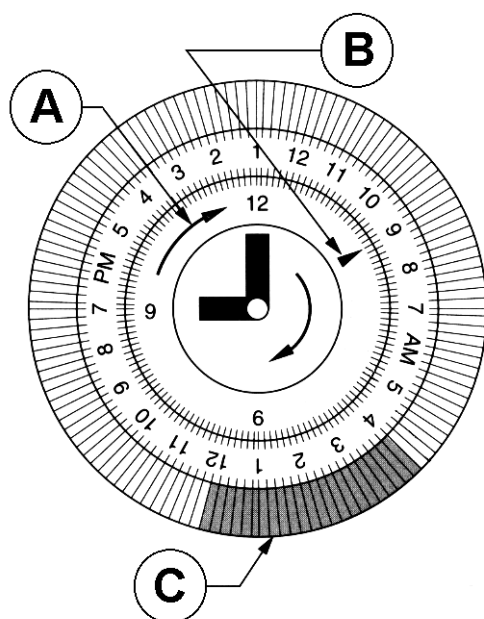


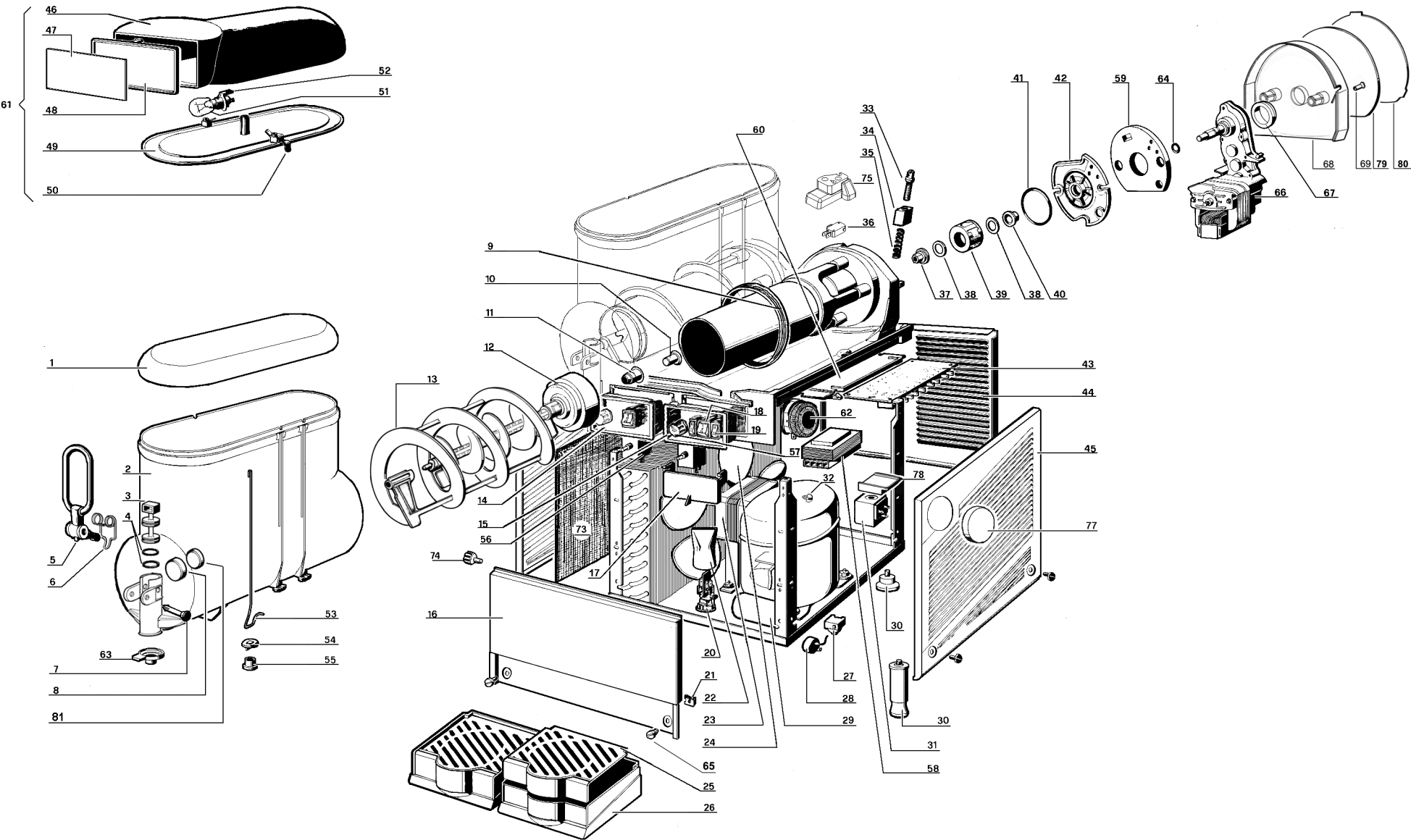
figure 19

To operate the defrost timer proceed as follows (see figure 19).

- 1 - Set the time of the day by rotating the dial clockwise (arrow A). **Never rotate the timer counterclockwise** as this would damage the internal mechanism. Align the current time of day with the arrow B on the timer face. This is a 24 hour timer showing both A.M. and P.M.
- 2 - Program the defrost timer by pushing out on the tabs C that correspond to the hours desired to defrost. Each tab represents 15 minutes. A minimum of four to eight hours are required to defrost frozen beverage (depending on ambient conditions).

Note: when all the tabs are pushed in the defrost function is OFF (the machine operates as if it were not equipped with Defrost Timer).

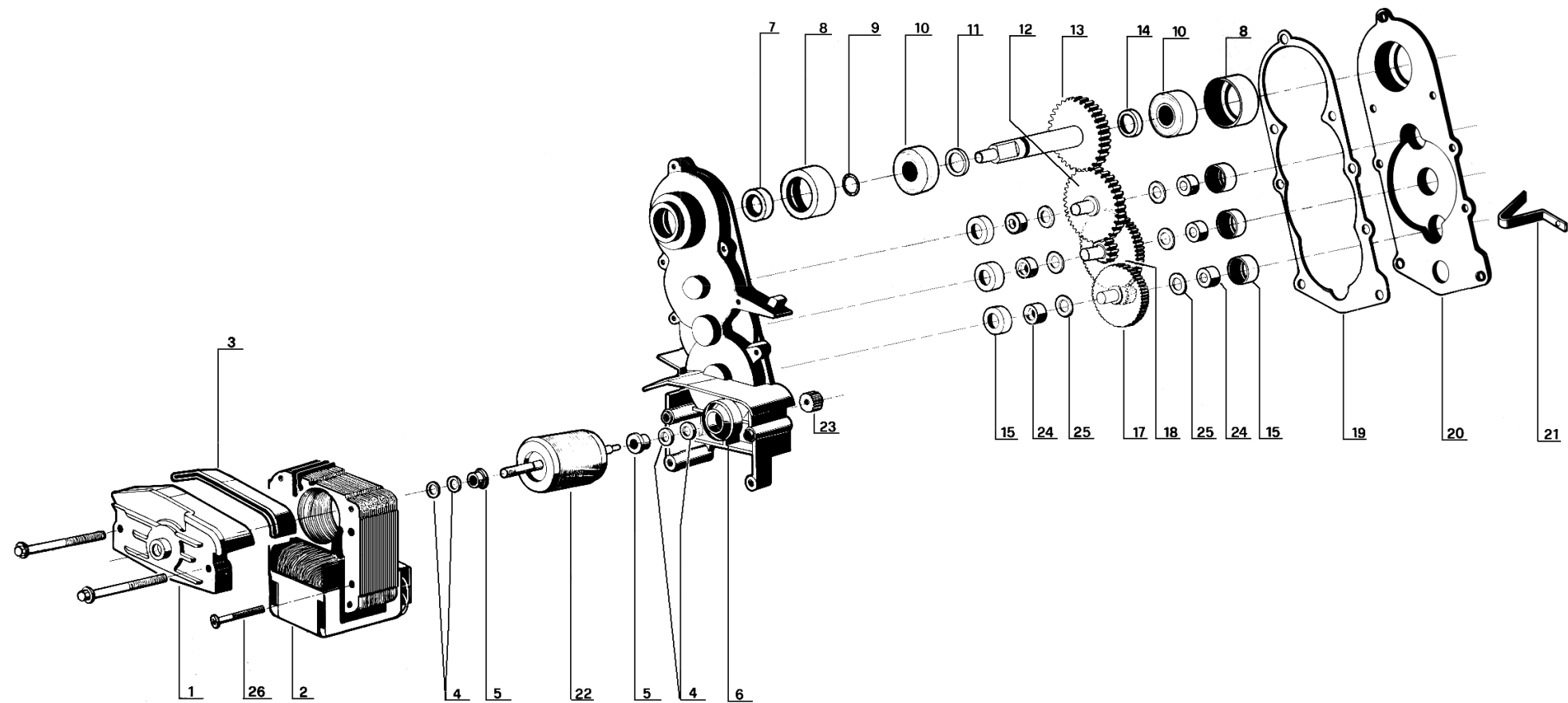
MODEL 369/370/371



1	047634	Cover-Hopper-Transparent	26	046480	Tray-Drip (370)	52	057881	Socket-Light
2	063516	Hopper-10.7 Qt./10 Liter	26	046480	Tray-Drip (371)	53	046506	Wire-Light
3	046457	Valve-Draw	27	※※※	Relay-Start (Compressor)	54	046507	Contact-Flexible
4	046458	O-Ring-Draw Valve	28	※※※	Overload protector	55	046508	Ring-Flexible Contact
5	046459	Handle-Draw blue	29	※※※	Capacitors	56	046509	Control-Temperature
5	046459-1	Handle-Draw (Black)	30	047405	Leg-4" 8MM Thread	57	046510	Knob-Temperature Control
6	046460	Spring-Draw	30	046484	Leg	58	○○○	Transformer-Light bulb
7	046461	Pin-Pivot blue	31	053151-27	Coil-Solenoid Valve (230V 50Hz)	59	052212	Insulation-Flange-Foam
7	046461-1	Pin-Pivot (Black)	31	053151-27	Coil-Solenoid Valve (240V 50Hz)	60	057895	Housing-Electronic Board
8	062250	Thrust washer rubber cap	31	053151-12	Coil-Solenoid Valve (115V 60Hz)	61	048108	Cover A.-Hopper-Lighted (115V 60Hz - 220V 60Hz)
9	046463	Gasket-Hopper	31	053151-27	Coil-Solenoid Valve (220V 60Hz)	61	057903	Cover A.-Hopper-Lighted (230V 50Hz - 240V 50Hz)
10	052202	Bearing-Outer-Rear Wall	32	059558	Damper-vibration *369-371	62	049659	Timer - Defrost 24 Hour
11	052203	Bearing-Beater-Hub	33	046486	Screw-Viscosity Adjustment	63	050653	Cap-Restrictor
12	052204	Beater-Magnetic	34	046487	Nut-Viscosity Adjustment	64	057878	O-Ring - Gear Shaft (4th)
13	056754	Blade-Scaper-Outer Spiral	35	046488	Spring-Viscosity Adjustment	65	048872	Stainless steel fixing screw for panel
14	048090	Box-Switch	36	046489	Switch-Lever	66	052213-34	Gear-Motor-Generation III (230V 50Hz)
15	048091	Box-Switch Power	37	052206	Bearing-Inner Rear Wall-Hex	66	052213-44	Gear-Motor-Generation III (240V 50Hz)
16	057899	Panel front (369P)	38	052207	Washer-Inner Drive Magnet	66	052213-12	Gear-Motor-Generation III (115V 60Hz)
16	048170	Panel front (370)	39	052208	Magnet-Inner Drive	66	052213-27	Gear-Motor-Generation III (220V 60Hz)
16	048160	Panel front (371)	40	052209	Bearing-Flange Round	67	046494	Bearing-Rear Gear motor cover
17	046471	Cover-Switch box	41	052210	O-Ring Flange-Red	68	059463	Cover-Rear Gear Motor
18	048092	Switch 3-Position	42	052211	Flange-Gear Motor-Plastic	69	046493	Screw-Gear Motor Cover
19	056727	Switch-Rocker	43	○○○	Board-Electronic Delay	70	046499	Panel-Side-Left
20	046474	Block-Terminal	44	053088	Panel-Rear (369P)	73	052201	Filter-Condenser
21	046475	Clip-Front Panel	44	048095	Panel-Rear (370)	74	052216	Screw-Thumb-Panel
22	046476	Boot-Terminal Block	44	048097	Panel-Rear (371)	75	064720	Micro-switch protection
23	046477-34	Motor-Fan (230V 50Hz)	45	046498	Panel-Side-Right - no Defrost Timer	77	053323	Timer cover (115V 60Hz)
23	046477-34	Motor-Fan (240V 50Hz)	45	049658	Panel-Side-Right - Defrost Timer	77	048872	Timer cover (220V 60Hz - 230V 50Hz - 240V 50Hz)
23	046477-12	Motor-Fan (115V 60Hz)	46	046500	Cover-Lighted Display	78	053151-13	Solenoid valve plastic cap
23	046477-34	Motor-Fan (220V 60Hz)	47	046911	Card-Flavor Packet (Orange, Lemon, Cherry, Lemon-Lime, Cappuccino)	79	059464	Cover-rear picture
24	○○○	Blade-Fan	48	046501	Lens-Lighted Display	80	059465	Cover-rear picture screen
25	053086	Shield-Splash (369P)	49	046463	Base-Lighted Display	81	062249	Thrust washer
25	046479	Shield-Splash (370)	50	046503	Contact-Lighted Display			
25	046479	Shield-Splash (371)	51	057880	Bulb-Light 28V			
26	053087	Tray-Drip (369P)						
						○○○	See next table	
						※※※	Please order what printed on piece	

	230V 50Hz	240V 50Hz	115V 60Hz	220V 60Hz
24 (369P)	046478	046478	046478	046478
24 (370/371)	048162	048162	046478	046478
43 (369P)	057890	057890	057889	057889
43 (370)	057891	057891	057889	057889
43 (371)	057892	057892	057889	057889
58 (369P)	057898	046479	048356-12	057898
58 (370)	057896	057896	046511-12	057896
58 (371)	057897	057897	048355-12	057897

GEAR MOTOR



052213-12 Motor-Gear *369,370,371* GEN 3
052213-27 (Magnetic Drive - BR 0067955/Up)
052213-34
052213-44

Include:

1	052042	Bracket-Gear Motor w/Bushing	8	052047	Cap-Ball Bearing	19	052052	Gasket-Gear Motor
2	057900	Stator-Gear Motor (230V / 50Hz)	9	057878	O-Ring-Gearshaft	20	052053	Cover-Gear box
2	057901	Stator-Gear Motor (220V / 60Hz)	10	046521	Bearing-Ball (2)	21	052054	Spring-Viscosity spring
2	057902	Stator-Gear Motor (240V / 50Hz)	11	052049	Spacer-1.5 MM	22	049027	Rotor-Gear Motor
2	046514-12	Stator-Gear Motor (115V / 60Hz)	12	046523	Gear-Third	23	049026	Pinion-Gear Motor
3	052043	Cover-Stator	13	052217	Gear-Fourth	24	052055	Bushing-Gear Motor
4	052044	Washer-Gear Motor	14	052050	Spacer-3.3 MM	25	052056	Washer-Gear Motor
5	052046	Spacer-Rotor (Gear Motor)	15	052051	Cap-Bushing	26	052057	Screw-Stator
6	052045	Gear Motor assembly with bushing	17	050218	Gear-First			
7	046518	Retainer-Seal	18	050217	Gear-Second			

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1 - Product is too stiff.	a - Improper mixing of product. b - Mix low condition. c - Viscosity needs adjustment.	a - Carefully follow directions for mixing product. b - Add mix to mix hopper. c - Adjust accordingly.
2 - Product is too soft.	a - Improper mixing of product. b - Viscosity needs adjustment.	a - Carefully follow directions for mixing product. b - Adjust accordingly.
3 - No product is being dispensed.	a - Improper mixing of product. b - Product frozen up in evaporator. c - Beater shaft not rotating. Power switch is not in the "I" position and the mix refrigeration switch is not in the "I" or "II" position.	a - Carefully follow directions for mixing product. b - Adjust viscosity accordingly. c - The power switch must be in "I" and the mix refrigeration switch in the "I" or "II" position.
4 - The freezer will not operate with the power switch in the "I" and the mix refrigeration switch in the "I" or "II" position.	a - The unit is unplugged. b - Blown fuse, or the circuit braker is off. c - The beater is off on high pressure cut out (amber light is lit).	a - Check the plug at wall receptacle. b - Replace the fuse or turn the braker on. c - Clean the filter or provide adequate ventilation.
5 - Excessive mix leakage from door spout.	a - Improper or inadequate lubrication of draw valve o-rings. b - Wrong type of lubricant on draw valve o-rings. c - Worn or missing drawvalve o-rings.	a - Lubricate properly. b - Use food grade lubricant (example: Taylor lube). c - Replace or install o-rings on draw valve.

Parts Replacement Schedule

PART DESCRIPTION	EVERY 3 MONTHS	EVERY 6 MONTHS
Outer Spiral Scraper Blade	Inspect & Replace as Necessary	Minimum
Rear Hopper Gasket	Inspect & Replace as Necessary	
Draw Valve O-Ring	X	

IMPORTANT: The display light bulb must be replaced with the factory authorized replacement bulb. Failure to comply may result in component damage or severe personal injury due to broken glass.

