

**SERVICE MANUAL MODEL 113A
FROSTY FACTORY OF AMERICA INC.
RUSTON, LA. 71270
(318) 255-1162**

All technical data, pictures and drawings contained in this manual are not binding on the manufacturer nor can the manufacturer be held liable for any modifications to the machine in whole or in part.

Rev. 9/10/01 rf.

SECTION 1 INTRODUCTION

1.1 USE OF THIS MANUAL

Your service manual has been prepared as a guide to help you get the most from your Petite Sorbeteer. It contains information about the installation and operation of your machine. The manual also contains instructions for service and care. The manual should be read carefully by the operator of the Petite Sorbeteer to become familiar with the machine and the correct operating procedures described within. The following notations are used throughout the manual to bring important facts to your attention:

- “Warning”** - This notation is used whenever the personal safety of the operator(s) might be jeopardized, if procedures are not followed correctly.
- “Caution”** - This notation is used whenever the machine or related equipment may receive or cause damage if not observed.
- “Note”** - This notation is used to bring important information to your attention that will enhance the performance of your machine.

1.2 PRELIMINARY INSPECTION

Unpack the unit as soon as possible upon its arrival. Check the entire machine and its contents for possible shipping damage. Note damage, if any, and notify your carrier immediately. Frosty Factory of America cannot be responsible for damaged merchandise caused by shipping. Inventory the accessories to be sure they include the items you specified on your order. Normally the accessories include:

- Beater Bar
- Drip Tray
- Faceplate
- Faceplate Knobs
- Hopper Cover
- Petro-Gel
- Sanitizer
- Spare Faucet O-Rings
- Warranty Card
- Wire Brush

1.3 DESCRIPTION

The Petite Sorbeteer is manufactured with a high quality stainless steel cabinet which houses a restaurant grade stainless steel hopper and cylinder which is attached to a sturdy, hand-crafted steel frame. The hopper and cylinder are joined by a feed hole to allow gravity flow operation. The drive motor is mounted within the frame and rotates counter clockwise (as viewed from the front of the machine). Panels are stainless steel with plastic louvered inserts to allow maximum airflow for cooling. A stainless steel beater assembly is installed in the cylinder and held in place by a clear plastic faceplate, which in turn is held onto the face of the machine with four attractive knobs. Four adjustable legs are installed for leveling. Mix dispensing is provided for via a specially designed “drip-free”, automatic closing faucet assembly.

1.4 SPECIFICATIONS

Freezing Cylinder

One, 3.5 quart (3.3 liter) capacity.

Mix Hopper

One, 8.5 quart (8.0 liter) capacity.

Refrigeration Unit

Internally mounted condensing unit.
Compressor: 1/3 H.P. 1525 BTU/Hour
Refrigerant: R 404
Suction Pressure: 25 psi

Beater Motor

One, 1/12 hp. Motor

Electrical

Standard is 115V/60Hz/1Ph. 10.0 total amps with a 15-amp cord.
Optional is 220V/60Hz/1Ph. 5.0 total amps with a 20-amp cord.

Dimensions

Width: 10.75” (27 cm)
Depth: 19” (48 cm)
Height: 20.5” (52 cm)
Floor Clearance: 1” (2.5 cm)

Approximate Weights

Net: 100 lbs. (45 kilos)
Crated: 110 lbs. (55 kilos)
Volume: 6.0 cu. Ft.

* Specifications subject to change without notice

This unit is designed and constructed to meet stringent safety and sanitation requirements for NSF and UL.

SECTION 2

LOCATION & INSTALLATION

2.1 SAFETY PRECAUTIONS

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

Take notice of all warning labels on your Petite Sorbeteer. The labels have been put there to inform and protect persons operating and servicing your equipment. Care must be taken not to damage or destroy labels during installation and servicing. The labels have been designed to withstand routine cleaning and handling. Damaged or missing labels should be promptly replaced with approved labels from Frosty Factory of America Inc.

2.2 INSTALLATION

Placing your Petite Sorbeteer in a highly visible area will enhance sales. A suitable station will be able to support 150 pounds and will have a dedicated electrical outlet.

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

1. After placing the Petite Sorbeteer on a sturdy platform be sure to level the machine by turning the adjustable part of the legs. The unit must be level front to back as well as left to right.
2. Petite Sorbeteers are equipped with air-cooled condensers and must have correct ventilation. Air intake is at the rear of the Petite Sorbeteer and discharges through the side; both require 8" clearance. All Petite Sorbeteers require 6" clearance at the top.

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

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

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

3. Place the three-position switch in the OFF position (center).
4. Connect the power cord. The Petite Sorbeteer must be connected to a properly grounded receptacle. The electrical cord furnished as part of the Petite Sorbeteer 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.

4. Install the drip tray, hopper cover, beater bar and faceplate assemblies on the Petite Sorbeteer. Be sure to assemble the spring seal according to the diagram on the hopper cover.

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 protected by a time delay circuit, which will engage the compressor approximately 2 minutes 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 electrical control box of your machine. This is set at the factory and should not be changed except by an authorized service repairman.

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.

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.

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

3.2 THE PRODUCT YOU SERVE

The Petite Sorbeteer 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.

NOTE: 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 Petite Sorbeteer. 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 Petite Sorbeteer, 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 sensing mechanism developed by Frosty Factory of America will produce consistent texture and thickness of your frozen beverages. The adjustment screw (accessible through the left side panel as you face the machine front) 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 desired result is obtained.

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.

NOTE: Pre-cooling the mix will reduce freeze-time, example: mix poured in At 40° F will freeze in half the time of mix at 80° F.

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 113A is approximately 25 minutes. This figure is based on **ideal conditions** with a pre-cooled mix starting temperature of approximately 40 degrees. The 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.

<p style="text-align: center;">SECTION 4 MAINTENANCE</p>

4.1 CLEANING

The following cleaning procedure should be used for initial start-up and on an as needed basis to comply with the minimum cleaning and sanitizing frequencies specified by the Federal, state or local regulatory agency having jurisdiction.

- (1) Turn the machine to the off, “hand” position. Remove hopper cover, remove float clip and float for cleaning.
- (2) If applicable, drain mix into a sanitized container as per local health code procedures. Store in an adequate cooling facility.

NOTE: Do not put hands or foreign matter into mix.

- (3) Pour two gallons of cool (75° F) water into the hopper. Clean the hopper and feed hole. Place upper switch in “faucet” position to let the machine stir for two minutes. Turn machine off. Drain and dispose of the rinse water. Repeat until water is clear.
- (4) Mix two gallons of warm water (approximately 100° F) with two ounces of sanitizing powder to achieve 100 parts per million (PPM) sanitizing solution.
- (5) Pour the sanitizing solution into the hopper. Clean hopper and feed hole. Place upper switch in “faucet” position. Let solution stir for two minutes. Turn machine off and drain the solution. Rinse with fresh water and drain.
- (6) Remove the knobs from the faceplate by turning in a counter clockwise direction. Carefully pull the faceplate straight away from the front of the machine. Remove the beater bar assembly from the cylinder. Then slide the spring seal off the rear of the beater bar. Unscrew white faucet cap to remove faucet plunger from faucet and body. Remove all o-rings for cleaning

NOTE: Do not unscrew faucet body from faceplate. (Leak free service after Disturbing the Teflon seal cannot be assured).

- (7) All parts removed during the above steps plus the drip tray insert can now be cleaned in your warm (100° F) sanitized solution. Rinse all parts in clean rinse water and allow to air dry before re-assembly.

4.2 RE-ASSEMBLY

- (1) Using Petro-Gel (or other sanitary food grade lubricant), lightly lubricate the longer end of the beater shaft. Slide beater seal onto the shaft with the spring end toward the beater bar. (Refer to diagram on top of the hopper cover for correct installation of spring seal).

NOTE: The black carbon ring must be facing the end of the beater bar so it will be in direct contact with the white ceramic seat inside the cylinder when the beater is re-installed. This is a dry seal and must be kept free of lubricants.

CAUTION: Lube beater bar shaft. The beater seal may become damaged if the beater shaft is not lubricated before installation of the beater seal.

- (2) Carefully insert the beater bar (with beater seal) into hole at the rear of the cylinder and rotate until it fully engages into the drive coupling.

CAUTION: Rough handling during beater bar installation can damage the ceramic seal.

- (3) Lubricate the large, black, rubber face plate O-ring (but not the white face plate bushing) with Petro-Gel then re-install and press firmly into the faceplate groove for proper fit. Re-install O-rings on faucet plunger, then re-install plunger into faucet body.

- (4) Re-install the faceplate on the machine. First place the faceplate bushing onto the beater shaft. Then slide face plate onto the four studs. Now re-attach the faceplate knobs and tighten evenly until the faceplate O-ring is snug against the cylinder. Re-install float and float clip. (Float must be installed with the two “dots” facing up.

CAUTION: If you over tighten the knobs or tighten against a beater bar that is not fully engaged in the drive plate, permanent distortion to the faceplate may occur!

- (5) Mix two gallons of warm water with one 2-oz packet of Sanitizer.
- (6) Pour two gallons of solution into hopper. Clean the hopper and feed hole with clean sanitized brush.
- (7) Place upper switch in “Faucet “position. Let solution stir for 5 minutes. Turn upper switch to the “OFF” (hand) position. Drain all solution.
- (8) Pour product into hopper. Replace hopper cover. Place switches in right (snowflake) position when ready to refreeze product.

4.3 PREVENTATIVE MAINTENANCE

It is recommended that a maintenance schedule be followed to keep the machine clean and operating properly.

WARNING: Never attempt to repair or perform maintenance on machine until the main electrical power has been disconnected.

A. DAILY

The exterior of the machine should be kept clean at all times to preserve the luster and sanitation of the stainless steel. A mild soap solution is recommended. Use a soft cloth or sponge to apply the cleaner.

B. WEEKLY

- (1) Check O-rings and rear seal for excessive wear and replace if necessary.
- (2) Clean the drip tray and front of the machine with a soap solution.

C. MONTHLY

CAUTION: Air-cooled condensers must have proper air circulation. Failure to clean the condenser on a regular basis may result in serious damage and could void warranty.

- (1) Visually inspect the condenser for dirt by shining a light through the coil from the inside of the condenser.
- (2) If the condenser is dirty, place a wet towel over the outside of the condenser.
- (3) Using compressed air or a CO₂ tank, blow out the dirt from the inside of the condenser. Most of the dirt will cling to the wet towel.
- (4) An alternative method of cleaning the condenser is to use a condenser brush and vacuum.

NOTE: If the condenser is not kept clean, loss of refrigeration efficiency will result, causing extended run time or soft product consistency.

4.4 EXTENDED STORAGE

Refer to the following steps for storage of the machine over any long shutdown period.

- (1) Turn the three position switch to the OFF (center) position.
- (2) Disconnect (unplug) from the electrical supply source.
- (3) Clean thoroughly with a warm detergent all parts that come in contact with the mix. Rinse in clean water and dry all parts. Do not sanitize. Petite Sorbeteer parts can be left disassembled until ready for use.

NOTE: Do not let the cleaning solution stand in the hopper or in the cylinder during the shutdown period.

4.5 TROUBLESHOOTING

1. Machine does not run when turned on.

- A. Be sure that the plug is properly installed in wall outlet.
- B. Check and reset circuit breaker if necessary.
- C. Be sure that no other appliances are sharing the circuit.
- D. If problem remains, call service repairman.

2. Beater motor starts but compressor doesn't.

- A. Both switches must be in the right (Snowflake) position.
- B. Allow approximately one or two minutes for time delay to respond.
- C. Check that the machine has been properly leveled.
- D. If problem causes circuit breaker to trip, call service repairman.

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. Check tension of TCC screw, if necessary turn clockwise to increase thickness of drink.
- C. Check unit placement for adequate ventilation. (At least 8" clearance required on all sides.)
- D. Check the condenser to see if it has become clogged with lint, dust etc. Clean as necessary.
- E. If product freezes too much, be sure that the cylinder is full of mix.
- F. If problem remains, call service repairman.

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 is not full.

7. Compressor starts and stops intermittently.

- A. Check to see that the fan is turning freely.
- B. 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.
- C. If the problem is causing the breaker to trip, call service repairman.

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

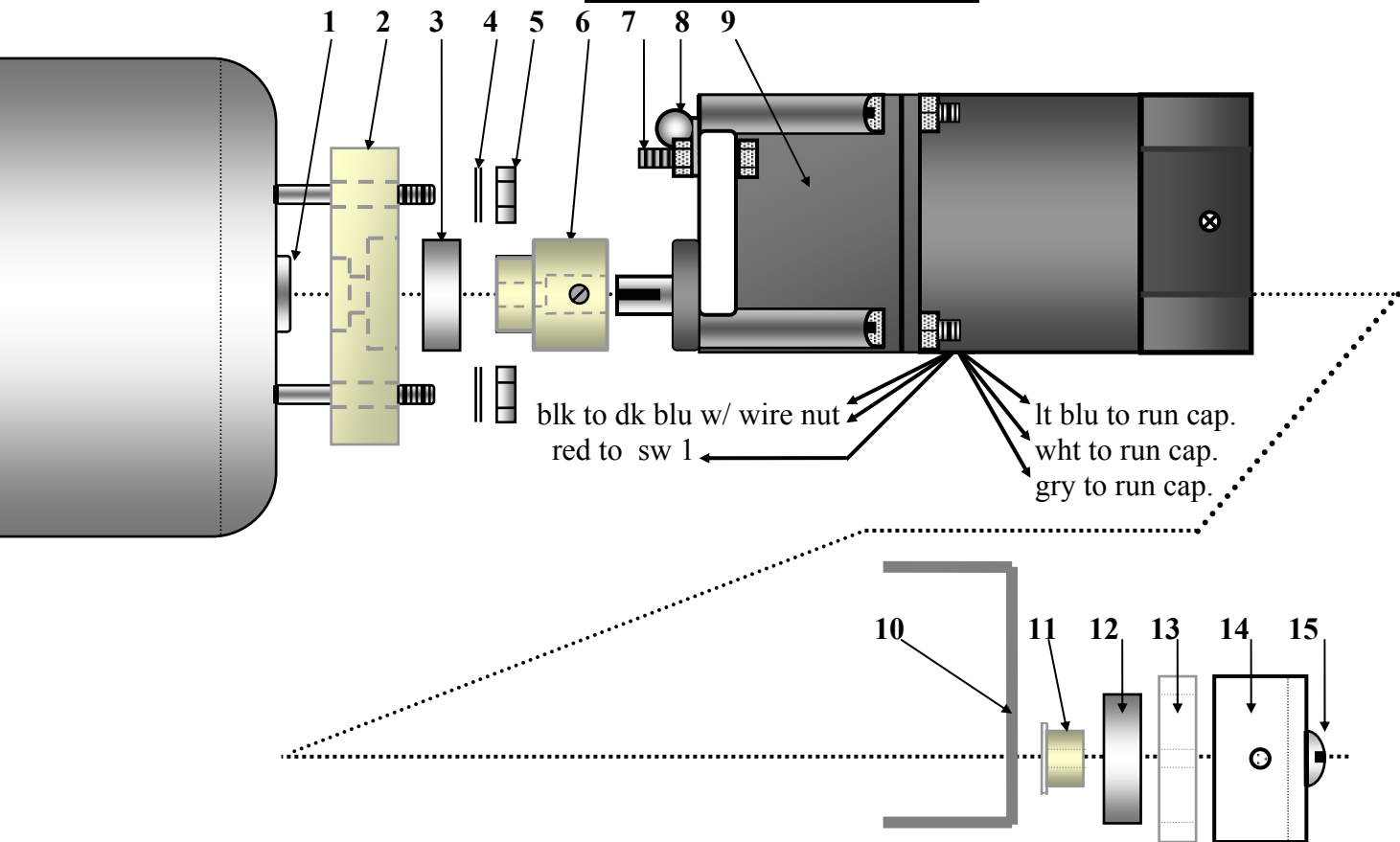
- A. Have qualified technician remove back panel and reset thermostat. (Turn all the way off then turn all the way on again.)
- B. If problem remains call service repairman.

9. Beater bar does not turn

- A. Mix is frozen solid. See item 6-B.
- B. Drive coupling stripped. Call service repairman.
- C. Faulty motor. Call service repairman.

REAR CYLINDER AND DRIVE ASSEMBLY PARTS LIST

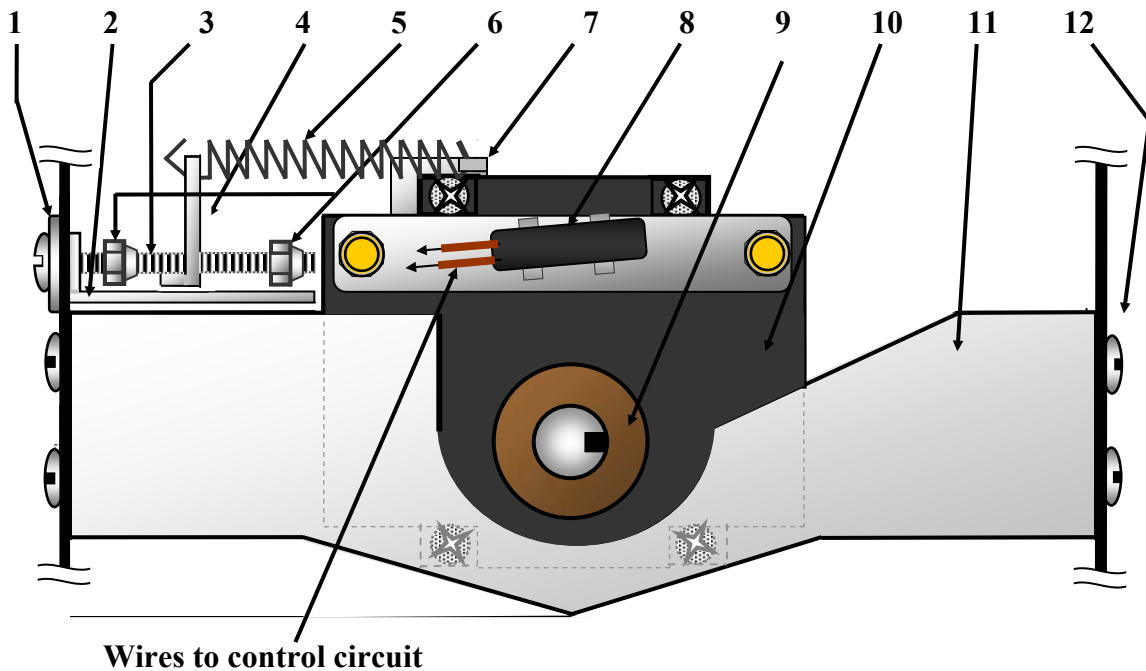
Models 113, 117, 217, 513, 527



DESCRIPTION	PART NUMBER
1. Ceramic Seal*	F0355*
2. Bearing Spacer Block	C2316B
3. Front Motor Bearing	F0267
4. Flat Washer	F0443 (5/16")
5. Nut	F0439 (5/16"x18)
6. Drive Coupling	C0906
7. Stop Bolt Assembly	F0435 (1/4 "20x1 1/4")
8. Mercury Switch	F0209
9. Drive Motor 115V	F0409
+ Drive Motor 230V	F0415
10. C-Bracket	F1206
11. C-Bracket Stub	C1207
12. Rear Support Bearing	F0479
13. Rear Bearing Carrier	C1216B
14. Rear Cross Brace	F1221
15. Frame Screw	F0237

*F0355 is the part number for the Spring Seal Assembly, which includes the ceramic seal.

Torque Consistency Control
Model 113A



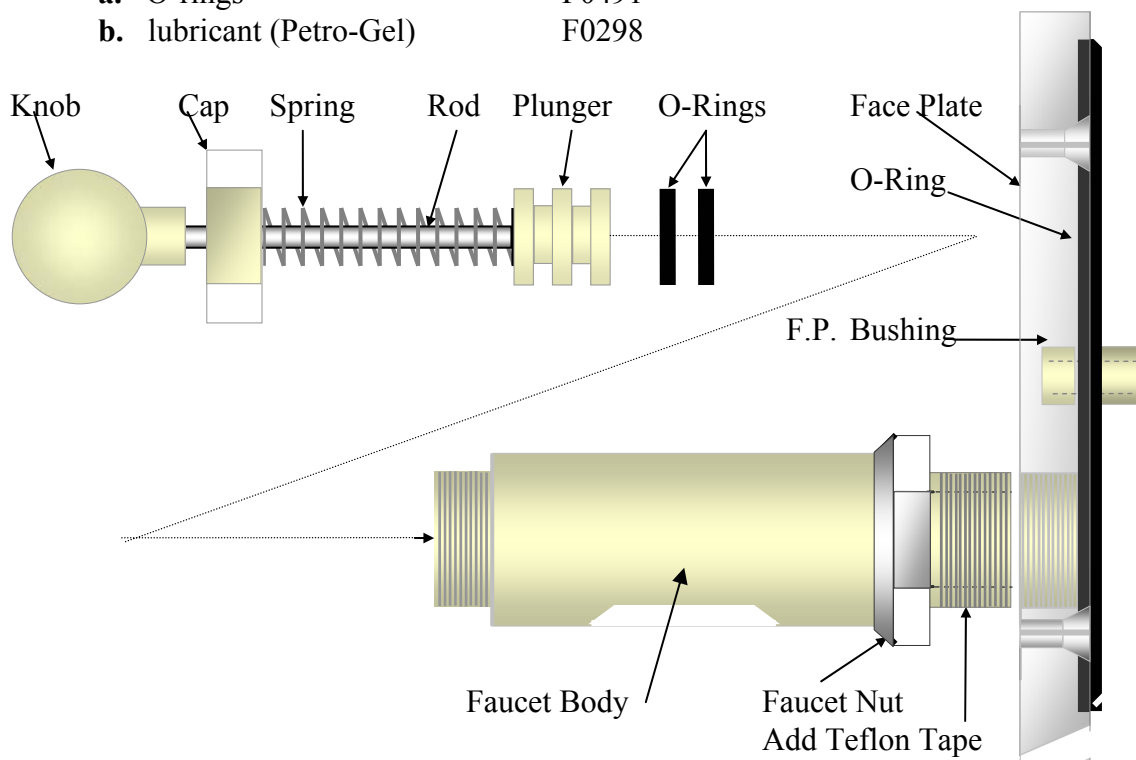
ITEM NUMBER	DESCRIPTION
1. F0443	Washer, Flat 5/16"
2. F1238	Spring Adjustment Carrier
3. F0440	Tension Adj. Screw (1/4"x20x3")
4. F1225	Motor Adjustment Bracket
5. F0432	Tension Spring
6. F0438	Lock Nut (1/4"x20-2each)
7. F1239	Motor Spring Bracket
8. F0752	Mercury Switch Assembly
9. C0906	Drive Coupling
10. F0409	Drive Motor(115V)
-- F0415	Drive Motor(230V)
11. F1219	Front Cross Brace
12. F0237	Frame Screw(5/16x18x1/2)

Note: Items numbered 9 through 12 are not part of the torque consistency control system, but are listed for user convenience.

Faceplate and Faucet Assembly

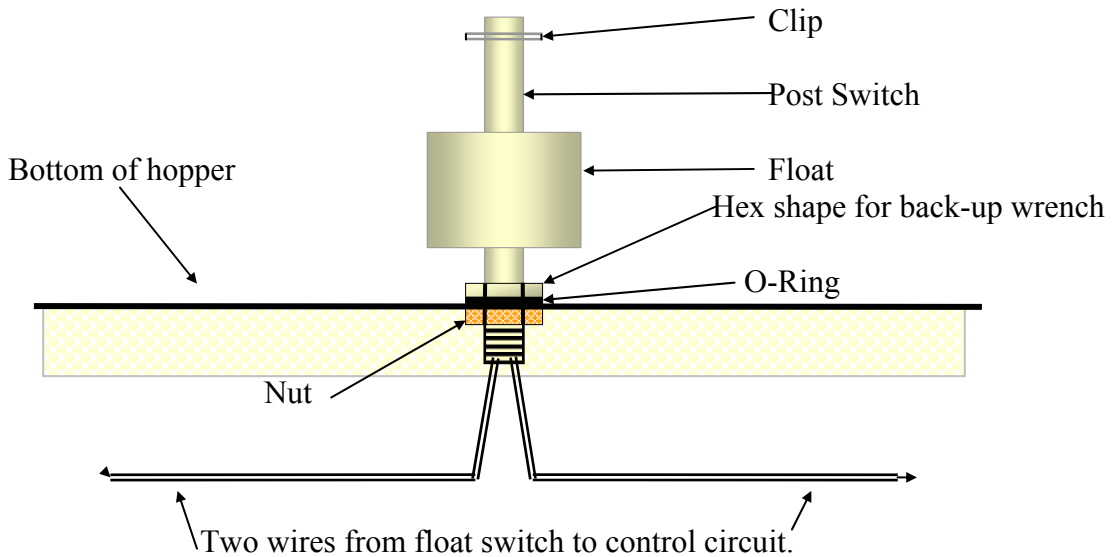
Face Plate/Faucet Assembly

	Part No.
A. The face plate assembly	C6521
1. Bushing	C6520
2. O-Ring	F0374
3. Faucet assembly	C6513
B. The faucet assembly.	
1. Faucet body.	C6513B
2. Chrome nut	F0197
3. Teflon tape.	N/A
4. Plunger assembly	C6513P
a. O-rings	F0491
b. lubricant (Petro-Gel)	F0298

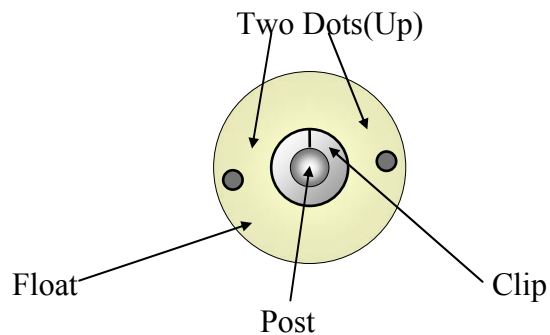


FLOAT SWITCH ASSEMBLY

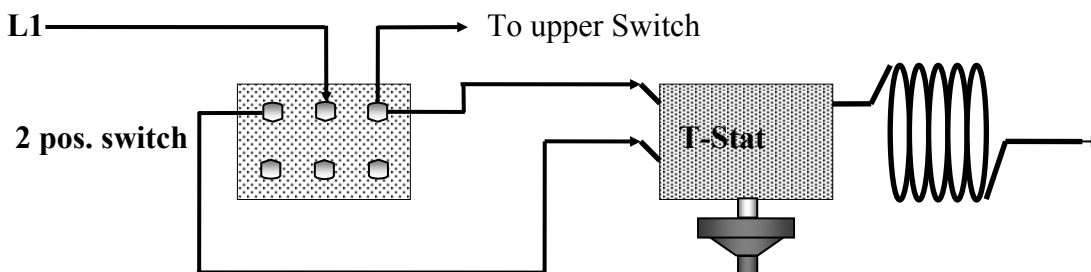
1. The float switch assembly consists of ; Post switch, Float , Float clip, O-Ring and Nut.
2. There are two dots on one end of the float. When assembled the two dots must be on the top end of the switch.
3. Place O Ring so that it will be inside the hopper (sink bottom) when finished.



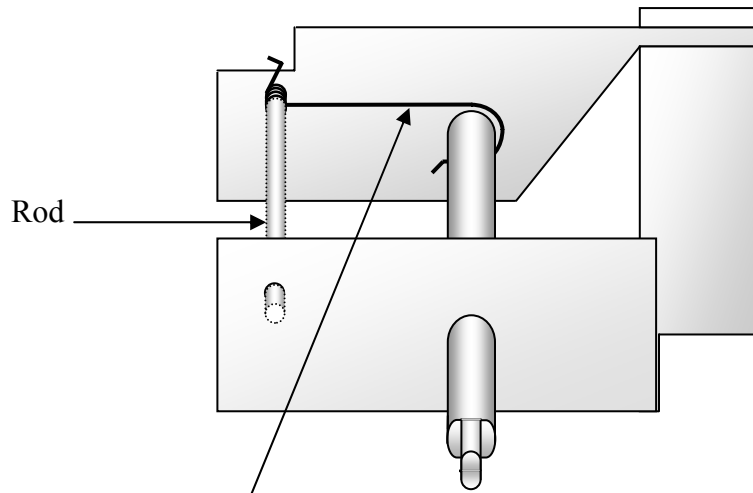
Top View of Float Switch



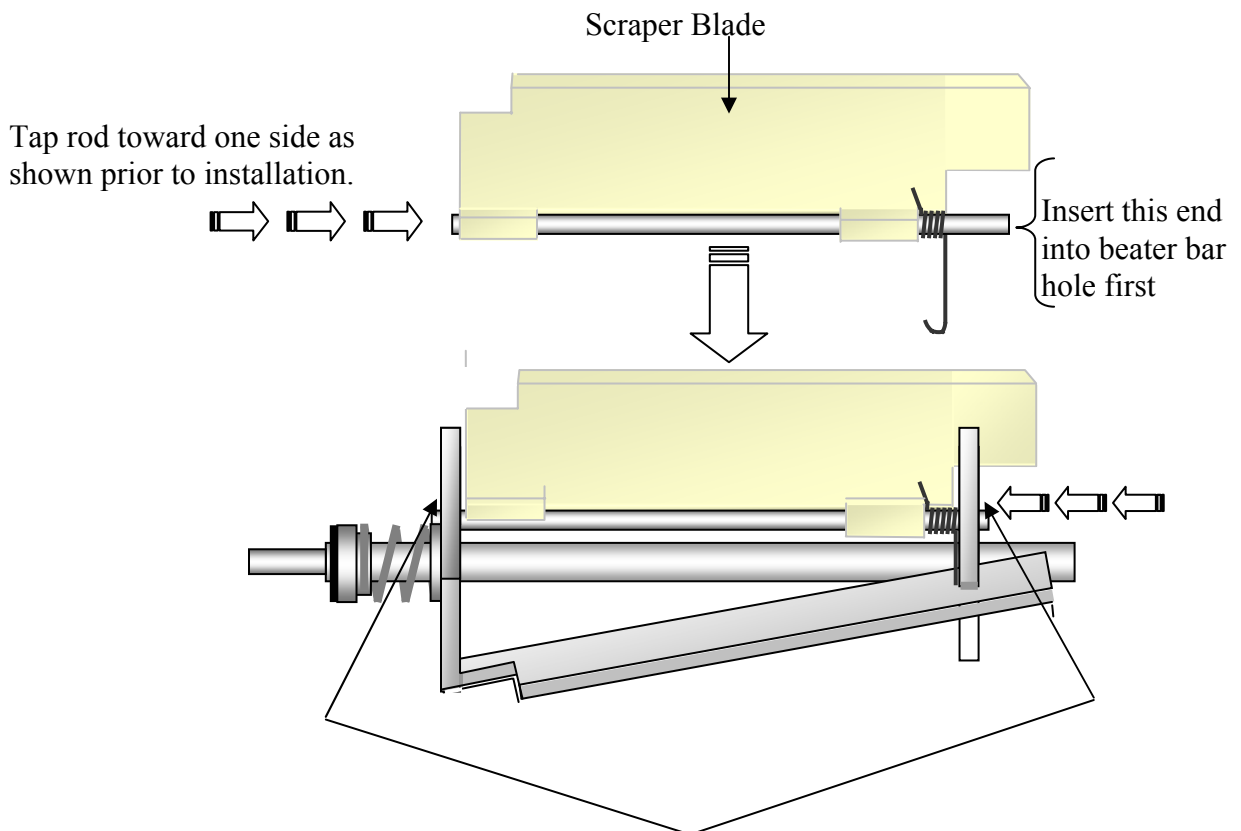
Thermostat System-Stand-By



Beater Bar Spring Installation



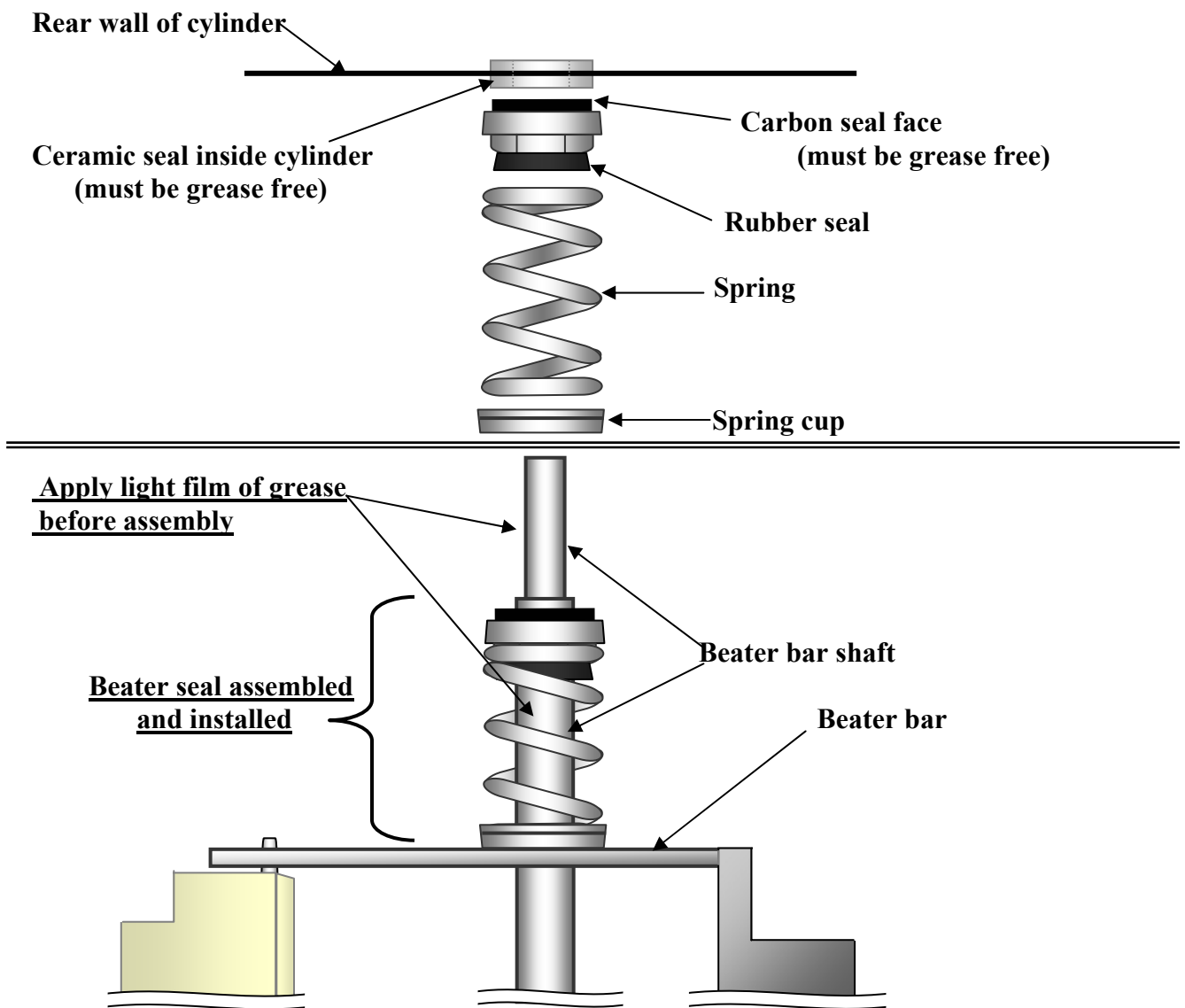
Spring position is shown without scraper blade for clarity



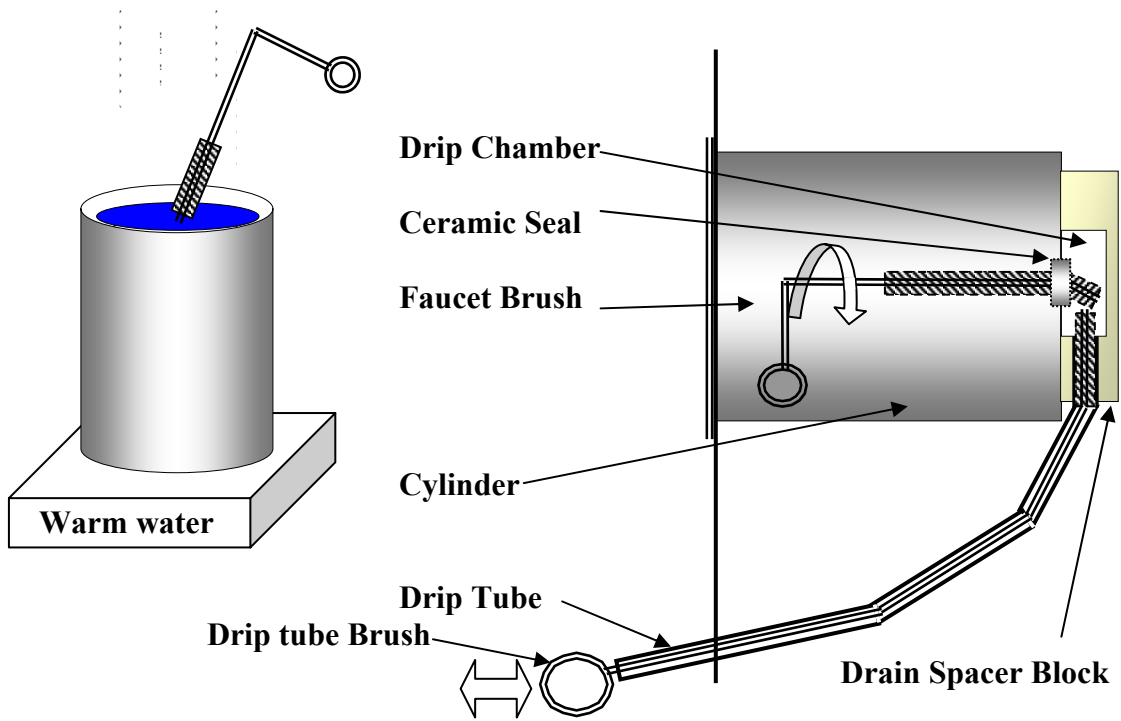
Beater Seal Assembly

1. Using Petro-Gel (or other sanitary food grade lubricant), lightly lubricate the longer end of the beater shaft. Slide beater seal onto the shaft with the spring end toward the beater bar. (Refer to diagram in this section of your manual or on top of the hopper cover for correct installation of spring seal).
2. The black carbon ring must be facing the end of the beater bar so it will be in direct contact with the white ceramic seal inside the cylinder when the beater bar is re-installed. **This is a dry seal and must be kept free of lubricants.** Lube the beater bar shaft ONLY!
3. The beater seal may become damaged if the beater shaft is not lubricated before installation of the beater seal.

BEATER-BAR SEAL INSTALLATION



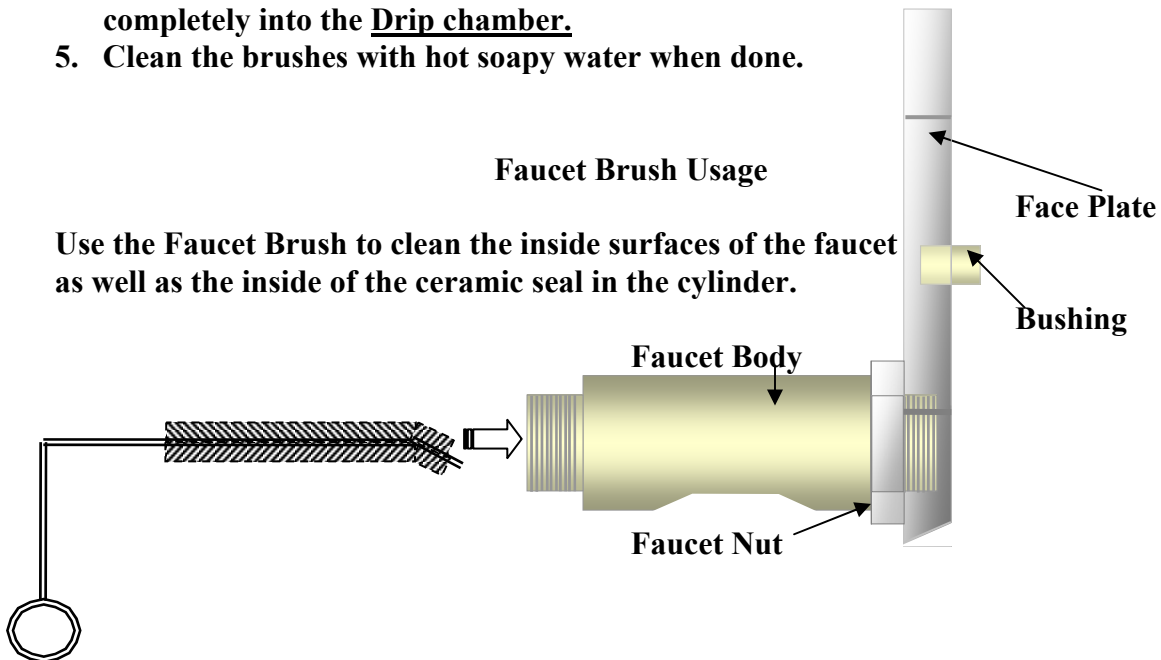
Drip Tube Brush Usage



1. Dip the Faucet Brush in warm water.
2. Insert brush into the hole in the ceramic seal in the rear of the cylinder. Rotate the brush completely around to clean, as shown. Remove brush.
3. Dip the Drip Tube Brush in warm water and insert brush into drip tube.
4. Move brush back and forth to clean. Be sure the brush has been inserted completely into the Drip chamber.
5. Clean the brushes with hot soapy water when done.

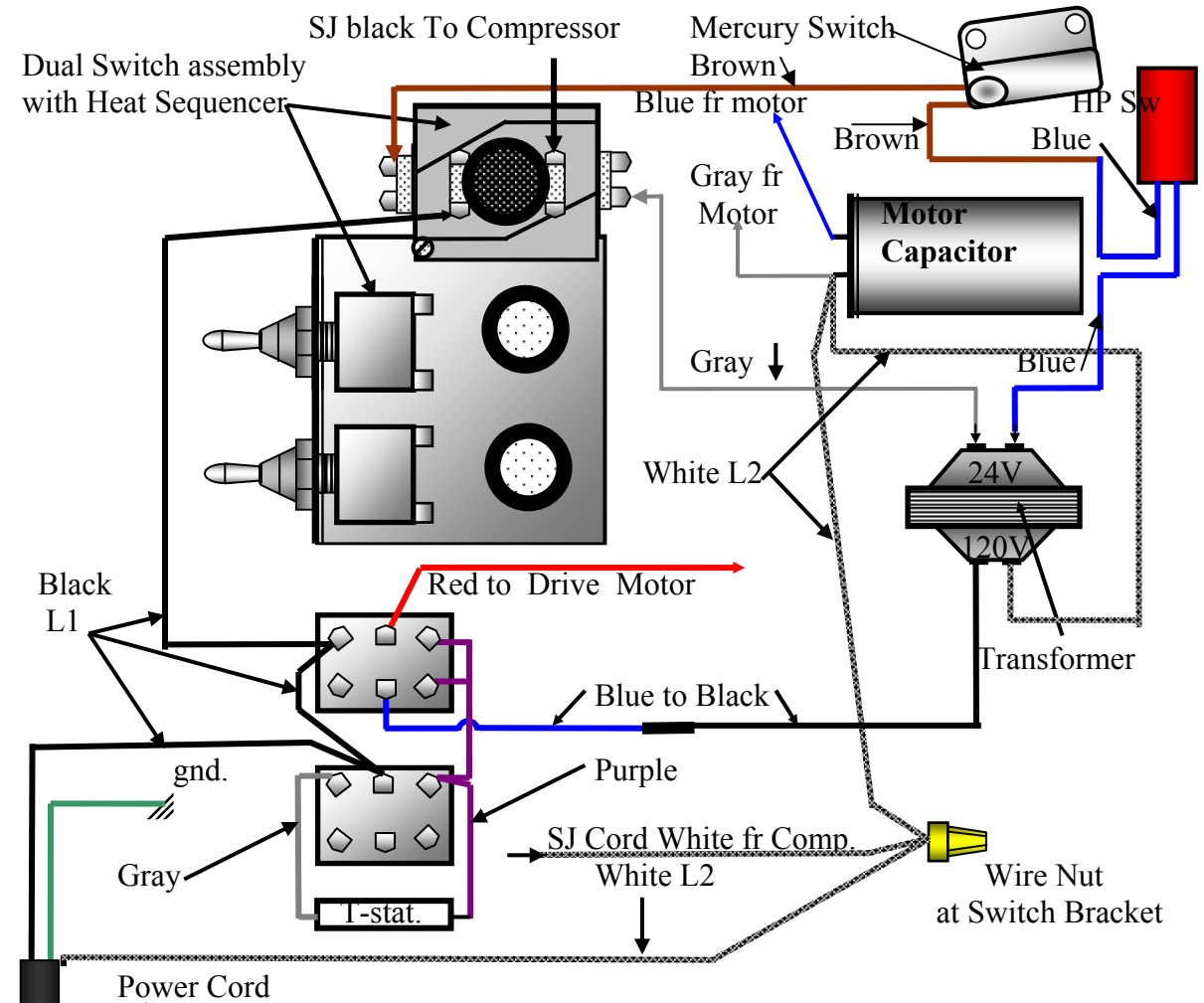
Faucet Brush Usage

Use the Faucet Brush to clean the inside surfaces of the faucet as well as the inside of the ceramic seal in the cylinder.



MODEL 113A

WIRE DRAWING



Pressure Switch

Big Blue---Brown Motor

Big Blue---Transformer

Switch

Red-----Red Motor Wire

Orange---Transformer With Big White and Little White

Blue-----Transformer

Brown----Brown Motor Cord

White----Capacitor

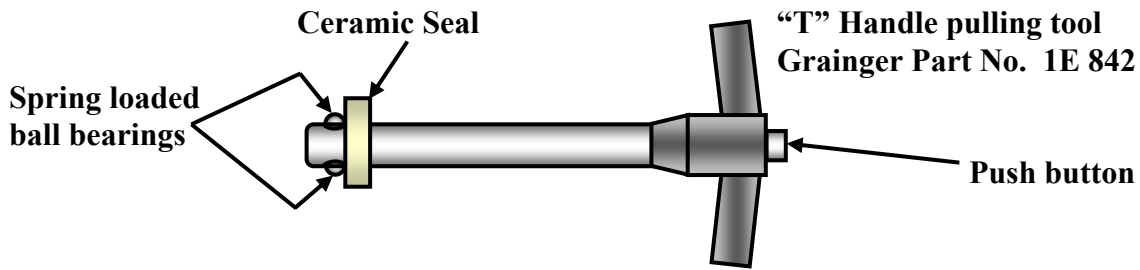
Purple----Thermostat

Gray-----Thermostat

White ----From Transformer goes to Capacitor

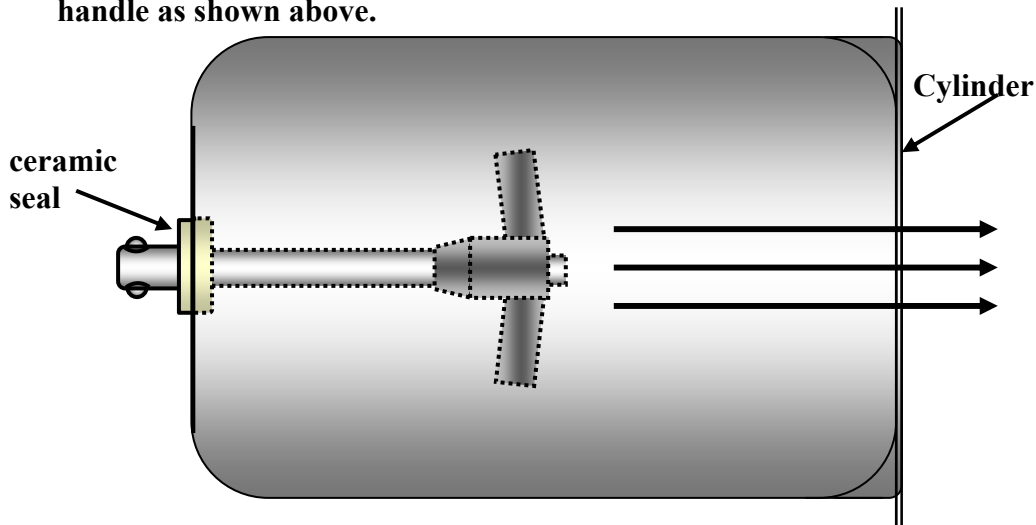
Ceramic Seal

Removal and replacement



To remove old seal;

1. Press the "Push button" to release ball bearings.
2. Insert "T" handle through ceramic seal at rear of cylinder.
3. Release "Push button".
4. Quickly pull "T" handle straight out and the ceramic seal will remain on the "T" handle as shown above.



Note: Do not hold button in while pulling "T" handle out.

To install new seal;

1. Apply silicone around rear, grooved surface, of ceramic seal (Do not allow silicone to touch the smooth surface of the ceramic ring.)
2. Press seal into hole at rear of cylinder. Silicone coated surface goes in first.
3. Gently tap ceramic ring with wood or plastic rod until the seal has completely bottomed out. (The handle of a standard hammer works well if used carefully)
4. The smooth surface of the ceramic seal must be completely clean in order to provide proper sealing when the beater bar with spring seal is installed.
5. If possible allow at least four hours for silicone to cure before filling machine with product. If four hours are not available, place hair dryer 2 feet away for about 30 minutes. (Do not use the hottest setting).
6. Fill machine with product and check for leaks.
7. Machine is ready to run.

SPARE PARTS LIST

MODEL NO. 113A

<u>DESCRIPTION</u>	<u>ITEM NUMBER</u>
1/3 H.P Compressor 115/60/1	AE2415A-115/60
Start Relay	82473
Thermal Protector	8300MRTD88
Start Capacitor	85PS110A80
1/3 H.P. Compressor 220/50/1	AE2415A-220/50
Start Relay	82645
Thermal Protector	8300MSPD91
Start Capacitor	85710-1
1/3 H.P. Compressor 230/60/1	AE2415A-230/60
Start Relay	820RR12E86
Thermal Protector	8300MRPG95
Start Capacitor	855S22065
Air Condenser	F5551
Bearing Spacer Block	C2316B
Beater Bar Assembly	C6518
Beater Bar Spring Seal	F0355
Bottom, 2-Position Switch	F0417
C-Bracket Stub	F1207
C-Bracket	F1206
Drain Tube, 3/8" Plastic	F0426
Drip Tray Screws	F0905
Drip Tray	F6602
Drip Tube Brush	F6526
Drive Coupling	C0906
Drive Motor 115V	F0409
Drive Motor 230V	F0415
Drive Motor Start Capacitor 115V	F0430
Drive Motor Start Capacitor 230V	F0420
Face Plate Bushing	C6520
Face Plate Knob	F0264
Face Plate O-Ring	F0357
Face Plate	C6521
Fan Blade	F5552
Fan Motor 115V	F5553
Fan Motor 230V	F5576
Fan Motor Bracket	F5554
Fan Shroud	F5555
Faucet Assembly	F6513
Faucet Body	F6513B
Faucet Brush	F0326
Faucet Nut	F0197
<u>DESCRIPTION</u>	<u>ITEM NUMBER</u>

Faucet O-Ring	F0491
Faucet Plunger Assembly	F6513P
Faucet Spring	F0564
Fill Light Switch	F0811
Fill Light	F0207
Fill Switch O-Ring	F0161
Filter-Dryer	F5542
Float Clip	F0812
Front Cross Brace	F1219
Front Motor Bearing	F0427
Heat Sequencer	F0400
High Pressure Switch	F5561
Hopper Cover	F0498
Left Side Panel	F6416
Mercury Switch	F0209
Motor Adjustment Bracket	F1225
Motor Spring Bracket	F1239
Panel Louver	F0254
Petro-Gel	F0298
Rear Bearing Carrier	C1216B
Rear Cross Brace	F1221
Rear Panel	F6418
Rear Support Bearing	F0479
Right Side Panel	F6417
Sanitizer	F0492
Scraper Blade Spring	C6517
Scraper Blade	C6519
Sign Panel	F0171
Spring Adjustment Carrier	F1238
Stainless Steel Legs	F0801
Switch Nut	F7003
Tension Spring	F0432
Thermostat	F0401
Top, 3-Position Switch	F0416
Transformer-115V	F4997
Transformer-230V	F5000

BEFORE YOU CALL THE FACTORY FOR HELP

Check the following items to be sure that you have not overlooked something;

- (1) If the drive motor or compressor does not operate when the switches are placed in the right (Snowflake or Soft Serve symbol) position, then;
 - A. Make certain that the machine is plugged in.
 - B. Check that the circuit breaker in your electrical panel has not been tripped.
 - C. Be sure that the Dispensing Head/Face Plate has been installed.
 - D. Fill the hopper with mix to make sure the fill light goes out.
 - E. Make sure that the machine is level.

- (2) If the unit operates normally but the product does not freeze to the consistency desired, then;
 - A. Make sure that there is at least 6 to 8 inches clearance around your machine to prevent the unit from re-circulating hot air.
 - B. Make sure that the condenser at the back of the machine is completely clean of lint and dust. If lint or dust is present it can be vacuumed with a soft brush attachment.
 - C. If necessary, slightly turn the “Mix adjustment screw “clockwise” (To the right) to thicken the mix. Repeat if necessary.
 - D. On the Soft Serve machine the “Mix adjustment screw” is under the machine near the left side and can be turned with a 7/16” Wrench.

- (3) If the machine makes a “Knocking” sound during the freezing process, then;
 - A. There is too much water in the recipe or the mix has begun to separate. The machine will let you know by making a “knocking” sound.
 - B. To determine if there is a problem with the mix, turn the upper switch to the left. If the knocking stops there is a problem with the recipe. Turn the switch to the right and allow the freezing process to continue. If the knocking returns it can be cleared by repeating the same steps. Correct the recipe as soon as possible.

- (4) If product is leaking from the drip tube (just below the serving handle), then;
 - A. The spring seal may not be clean or may be improperly installed.
 - B. Review the installation procedures in the manual and refer to the decals on the lid for proper assembly procedures. Be sure that both parts of the seal are completely clean and that there is no lubricant (grease) or dried product on the seal or on the ceramic ring inside the freezing chamber.

- (5) If you must call the factory for assistance, then;

Locate the Model and Serial Numbers, of your machine, on the data plate on the back panel. Have this information available whenever you contact the factory.

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