

Initial Cleaning when machine is clean.

Lift off the black plastic cover from the top of the machine to expose the hopper.

Pull out the feed pipe (stainless steel pipe) from its location (feed hole) and laying the pipe down inside the hopper.

Mix sanitizer with 10 litres of warm water and pour into the top hopper.

Plug machine into an electricity supply (if not already connected to an electricity supply).

Move the left side switch on the machine to clean and the right switch to day.

Leave to run for at least one minute and then turn the left switch to the off position.

Do not switch the right toggle switch to auto, as it will freeze up the beater and you will not be able to carry on with the cleaning until it defrosts (quite a long time!).

Put a bowl under the dispenser unit and pull the dispenser lever down on the front of the machine until the water stops coming out.

Clean the front of machine with a clean cloth, J cloth, flannel or paper towels.

Inspect the stainless steel pipe to ensure the feed hole is exposed; insert the stainless steel pipe assembly into the feed hole at the back of the hopper, making sure the stainless steel pipe assembly is seated firmly in the hole.

If the feed hole is closed! Lift out the plastic insert, 20 centimetres and turn the plastic insert $\frac{1}{4}$ of a turn to expose the feed hole, replace the plastic insert into the stainless steel pipe and insert the complete stainless steel into the feed hole in the hopper until it seats firmly.

How to make soft ice cream in the machine

Pour ice cream mixture into the hopper until it covers the engraved ring on the feed tube (5 litres). Pull the Feed pipe out of its hole (in the hopper) for 5 seconds to ensure the freezing chamber is full of ice cream mix. **Pull the dispenser lever down on the front of the machine until a continuous flow of ice cream mixture is evident.**

Release the dispensing handle to stop flow.

Fill hopper with ice cream mix as required or to a maximum of 9 litres (dimple markers in hopper).

Replace the black plastic cover over the hopper.

Switch the left hand switch to auto and the right hand switch to day.

Wait for approximately 10 minutes (when filled with 5 litres) until the machine noise has stop or reduced. You can pull the handle after 10 minutes as ice cream will be ready.

The machine is now ready and ice creams can be drawn off.

For hygiene safety and taste, draw off about $\frac{2}{3}$ ice creams and throw away before serving to the public.

Ice creams can now be served.

To make an ice cream:

Hold a cone under the dispenser

Pull the lever down and with a circular swaying motion of the cone allowing the ice cream to fall on to the rim of the cone (not into the centre of the cone), ending up with smaller whirls to a peak.

For a perfect ice cream everytime, please wait 20 seconds between each ice cream.

Good luck, as practice makes perfect!

If the red light on the lower right front comes on, the machine is running low on ice cream mixture, lift the cover on the hopper and refill with ice cream mix.

The ice cream mixture will stay in good condition for 3/4 days so long as the machine is left plugged in and when not in use and set to overnight shut down.

Overnight shut down with an electrical supply.

To set to overnight refrigeration:

Lift off the black plastic cover from the top of the machine to expose the hopper.

Close off the ice cream flow by lifting out the plastic insert, 20 centimetres (by the bar at the top) from the stainless steel pipe and turning the plastic insert a quarter of a turn, this will close off the feed hole.

Reseat the plastic insert back into the stainless steel pipe.

Replace the black plastic cover over the hopper.

Switch the right hand switch to night, leaving the left hand switch in the auto position.

This is now set in refrigeration mode.

To restart machine after overnight shut down.

To reset the machine to make ice creams:

Lift off the black plastic cover from the top of the machine to expose the hopper.

Open up the input flow for the ice cream by lifting out the plastic insert 20 centimetres (by the bar at the top) from the stainless steel pipe and turning the plastic insert a quarter of a turn, this will open and exposing the feed hole,

Reseat the plastic insert back in the stainless steel pipe (exposing the hole).

Top-up the hopper with ice cream mix if required,

Should have at least 5 litres in the hopper.

Test that ice cream is flowing through the machine by pulling the dispensing handle down.

Switch the left hand switch to auto and the right hand switch to day.

Wait for approximately 10 minutes until the machine stops making any noise.

For hygiene safety and taste, draw off about 2/3 ice creams before serving to the public.

Ice creams can now be served.

Cleaning the machine after 4 days or at the end of the event.

To clean the machine at the end of the event

Lift off the black plastic cover from the top of the machine to expose the hopper.

Pull out the stainless steel pipe from the feed hole.

Removing the inner plastic tube from the stainless steel pipe, laying both parts down inside the hopper.

Move the left side switch to the clean position and the right hand switch to night position

Put a bowl under the dispenser controls.

Draw off all the ice cream mix by pulling down the dispensing handle.

When all ice cream has been removed, switch the left hand switch to off (centre position).

Mix up 5 litres of **warm** soapy water, wash the inside of the hopper and pour the remaining soap water into the hopper.

Do not switch the toggle switch to auto, as it will freeze up the beater and you will not be able to proceed until it defrosts (quite a long time!).

Move the left side switch on the machine to clean and leave to run for approximately 10 minutes. At the end of the 10 minutes. Put a bowl under the dispenser controls.

Pull the dispenser lever down on the front of the machine until the water stops coming out.

Now turn the left side switch to the off position.

Repeat the following process again with warm clean water:

Mix up 5 litres of warm water. Rinse the inside of the hopper and pour the remaining warm water into the hopper

Do not switch the toggle switch to auto, as it will freeze up the beater and you will not be able to proceed until it defrosts (quite a long time!).

Move the left side switch on the machine to clean and leave to run for at least 5 minutes.

Put a bowl under the dispenser controls.

Pull the dispenser lever down on the front of the machine until the water stops coming out.

Now turn the left side switch to the off position.

Repeat the process again with warm clean water:

Mix up 5 litres of warm water and pour into the hopper

Do not switch the toggle switch to auto, as it will freeze up the beater and you will not be able to proceed until it defrosts (quite a long time!).

Move the left side switch on the machine to clean and leave to run for at least 5 minutes.

Put a bowl under the dispenser controls.

Pull the dispenser lever down on the front of the machine until the water stops coming out.

Now turn the left side switch to the off position.

Clean the machine with a clean cloth, J cloth, flannel or paper towels.

Before use sterilise the machine as First page and follow instructions thereafter.