

MARGARITA SLUSH BASE

All base liquid – add 4 parts water to 1 part concentrate – add to unit –
Keep alcohol separate – unit will freeze better when alcohol is added to cup and not in machine

SECTION 2 LOCATION AND 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.

2.2 Installation

Placing your Petite Sorbeteer in a highly visible area will enhance sales.

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

1. Remove the machine from the shipping container.
2. Place the unit on a sturdy platform able to hold the weight of the machine when full of product. (Usually about 150 #)
3. Level the machine by turning the adjustable part of the leg. The machine must be level front to back as well as left to right.
4. Air-cooled condensers must have correct ventilation. Air intake is at the rear of the machine and discharge through the side; 8” clearance is required on both sides and at the back. In addition, all Petite Sorbeteers require 6” clearance above the machine.
 - **NOTICE:** Locating the unit in direct sunlight, near cooking equipment or any high heat area will reduce the performance of your machine.
 - **CAUTION:** Extended operations under severe heat condition can damage the cooling system.
 - **NOTICE:** Establishments that serve beverages from frozen drink machines are responsible for providing the necessary facilities for cleaning and sanitizing their food service equipment.
5. Place the three-position switch in the OFF position (center).
6. 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.

7. Install the drip tray, cover, beater bar and faceplate assemblies on the Petite Sorbeteer.

SECTION 3 OPERATION

3.1 Machine Controls

Two selector switches located on the front of the machine control operations of the Petite Sorbeteer. Selection of the right (snowflake) position, with both switches, 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 operations are initiated. A red fill light located above the switches will illuminate when the level of mix is low in the hopper. A thermostat knob on the electrical control box of your machine is set at the factory and should not be changed or adjusted except by an authorized service repairman.

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

Normal Operation – Both switches on snowflake. Machine will freeze mix to provide frozen beverage as desired.

Cooling Operation – Top switch on snowflake, Bottom switch on thermometer symbol. 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 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.
- NOTICE: 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 natural base by the addition of the 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!

3.4 Start Up

NOTICE: 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.

Do not run the machine when the freezing cylinder is not completely full!

Fill the Hopper to about 1 inch from the top.

When the cylinder is full and the hopper is filled to one inch from the top, the machine is ready to run. Turn on by selecting the “right” (snowflake) position of both switches on the front panel.

NOTICE: Always add mix as soon as the red, level indicator light, above the switches, comes on to prevent air from entering the cylinder.

CAUTION: Allowing air into the cylinder will cause a rocking motion of the machine. If the mix is not yet frozen the air can 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 117A is approximately 10 minutes when the ideal conditions are met, such as, pre-cooled starting mix temperature of 40 degrees and room temperature at 80 degrees. The time will increase if the machine is not properly ventilated or is operated in a hot environment. Recipes with high alcohol or high sugar content will naturally take a little longer.

SECTION 4 TROUBLESHOOTING

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 start.
 - 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 unit for adequate ventilation. (At least 8" clearance required on the sides and 6" at the rear.)
 - C. Check the condenser to see if it has become clogged with lint, dust etc. Clean as necessary.
 - D. Be sure that the cylinder is full of mix.
 - E. 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. Check the condenser to be sure that it is not clogged with lint or dust.
 - C. If the on/off time is 30 seconds or longer, that is normal if product is frozen and no product has been pulled in a while.
 - D. 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. Low sugar content, product separation or cylinder not full.
 - B. Drive coupling stripped. Drive coupling needs to be replaced.
 - C. Faulty motor. Replace motor.