

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.

<p style="text-align: center;">SECTION 2 LOCATION & INSTALLATION</p>
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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 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. Uncrate your Petite Sorbeteer.
2. 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.
3. Petite Sorbeteers equipped with air-cooled condensers 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: Any establishment serving beverages from frozen drink machines is responsible for providing the necessary facilities for cleaning and sanitizing their food service equipment.

4. Place the three-position switch in the OFF position (center).
5. 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.

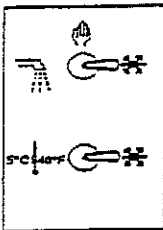
6. Install the drip tray, hopper cover, beater bar and faceplate assemblies on the Petite Sorbeteer. Be sure to assemble the spring seal according to the diagram on the hopper cover.

SECTION 3 OPERATION

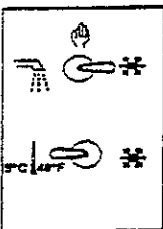
3.1 MACHINE CONTROLS

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.

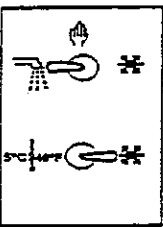
Refer to the chart below for functions available with various combinations of switch positions.



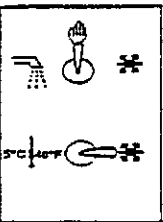
Normal Operation - Machine will freeze mix to provide frozen beverage as desired.



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 11 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 and/or liquor. 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 11 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.

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 of product.

7. Compressor starts and stops intermittently.

- A. If unit is air-cooled 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.