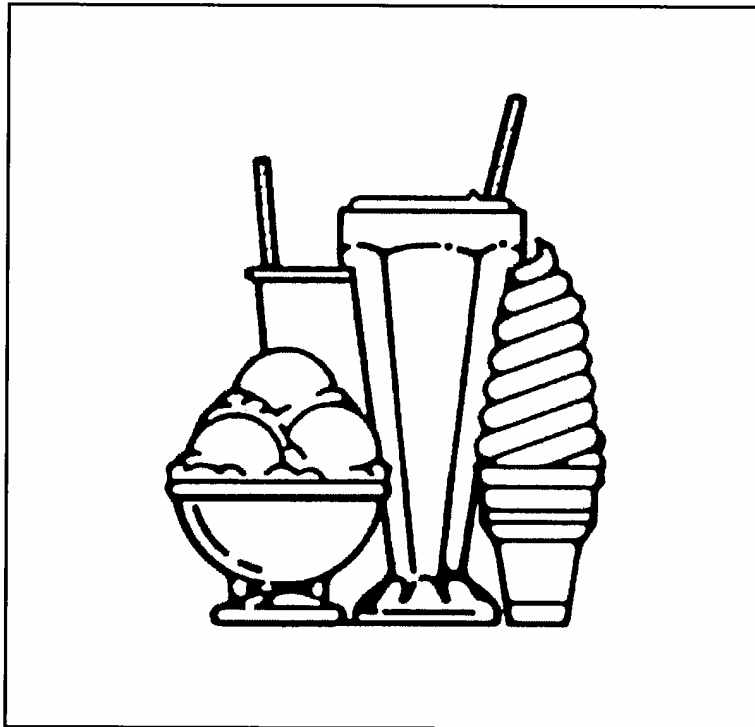


# SaniServ®

 An AFFINIS GROUP Company

*"Reliability from the team that Serves the Best"*



Batch Freezer

## Operation Manual

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

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## Introduction

This manual provides a general system description of the SaniServ Batch Freezer (Models B-5, B-10, B-20, B-48). It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machine.

Personnel responsible for installing the unit should read the section on installation and may wish to refer to the operation section for testing the unit for proper operation.

All operators should have at least a general knowledge of the basic components and the operation of the batch freezer. Operators may skip the section on installation and move directly to the section on cleaning and sanitization.

Maintenance other than that which is outlined for the operator in the operations section must be performed by qualified maintenance personnel only. Maintenance personnel should read the section on operation to familiarize themselves with the proper operation of the batch freezer.

Please read and fully understand the instructions in this manual before attempting to install, operate, or perform routine maintenance on the machine. The following sections of the manual must be performed in sequence:

- I. Installation
- II. Cleaning & Sanitization
- III. Operation

### I. Installation

The freezer unit must be installed in an area with adequate drainage, water supply, and electrical supply. The installation of the unit must conform with local building codes regarding drainage, water connections (water-cooled units only), and power. Consult your local building authority for information regarding the plumbing and electrical codes in your area.

#### Location of the Freezer

The unit must be installed in an area which allows adequate space around the unit for cleaning and maintenance. Installing the unit so that the side vent panels are obstructed can result in insufficient air circulation inside the unit and may shorten the life of the motors and compressors and may cause the unit to overheat. Allow 3" clearance on sides and 6" on rear for proper air flow.

#### Leveling the Unit

After installing the unit in the desired location, it must be leveled to allow efficient operation of the components. Adjust the machine by turning the legs (Fig. 1) right or left.

## Electrical Power

### CAUTION

**PROPER FUSE PROTECTION MUST BE PROVIDED FOR THE UNIT.**

Electrical requirements vary from one machine to another. See the data plate on the rear of the unit for exact specifications. Electrical supply must conform to these requirements.

### NOTE

**MACHINE MUST BE GROUNDED ACCORDING TO LOCAL ELECTRICAL CODES.**

After providing proper fuse and circuit protection for the unit, remove the side panels and check the dasher motor for correct rotation. The dasher should rotate counterclockwise in the direction of the arrows as viewed from the front of the machine.

Note: The freezer is shipped with all valves set in working position. They do not require adjustment for the initial start-up of the freezer. To test the system for proper operation, see the operation instruction section.

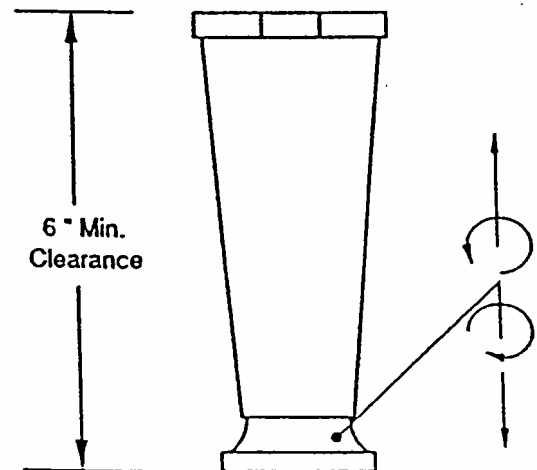


Fig. 1  
Leg Installation

## II. Cleaning and Sanitizing

Thoroughly clean the machine at the end of every working day or production cycle.

**CONSULT YOUR LOCAL HEALTH AGENCY FOR CLEANING AND SANITIZING REQUIREMENTS.**

The detergent products used for washing and sanitizing must not be corrosive to the machine parts. When cleaning the machine, all parts which have been in contact with the mix must be disassembled. Note: Machine does not come cleaned and sanitized from the factory. This must be completed before operation.

### Disassembly and Cleaning

1. Loosen the knob (Fig. 2) on the face plate and remove the door.
2. Carefully remove dasher assembly from freezing cylinder to avoid damage.
3. Disassemble the dasher.
4. Place the disassembled parts in a detergent solution. Wash the parts thoroughly and rinse with clear water.

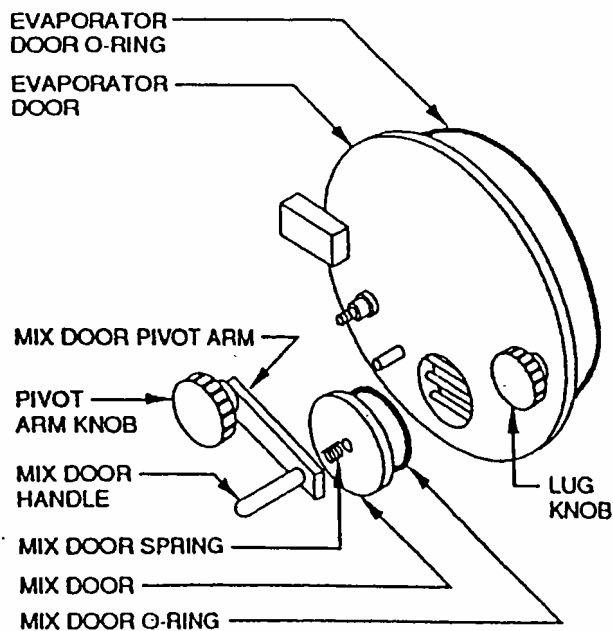


Fig. 2-A  
Door Assembly (B-5)

## Assembly and Lubrication

Use only food approved lubricants. Petrogel is recommended and is available from the factory.

1. Install the scraper blades (Fig. 3) onto the dasher.
2. Lubricate the inside and outside of the dasher bearing plug and install.

### CAUTION

**DASHER BEARING PLUG MUST BE LUBRICATED.**

3. Lubricate the dasher o-ring and shaft.
4. Insert the dasher assembly into the freezing cylinder as far as possible, being careful not to damage the scraper blades. While maintaining force against the dasher, rotate it slowly until the tongue of the dasher engages the groove in the drive system at the rear of the cylinder.
5. Install the o-ring on the front plate.
6. Install the front plate. Position the knob over the door and tighten firmly.
7. Install the o-ring on the door cover and then sparingly lubricate the exposed edge of the o-ring.

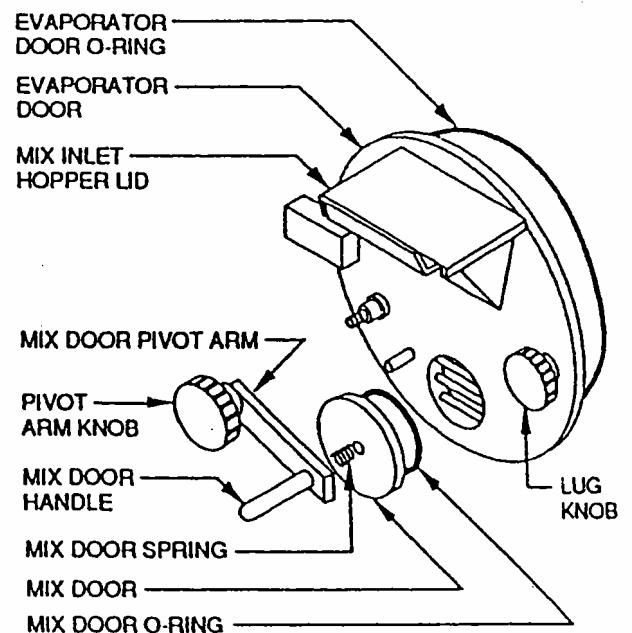


Fig. 2-A  
Door Assembly (B-10, B-20, B-48)

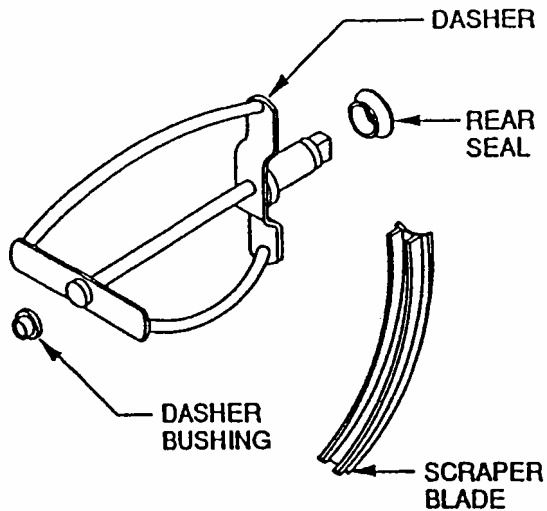


Fig. 3-A  
Dasher Assembly (B-5)

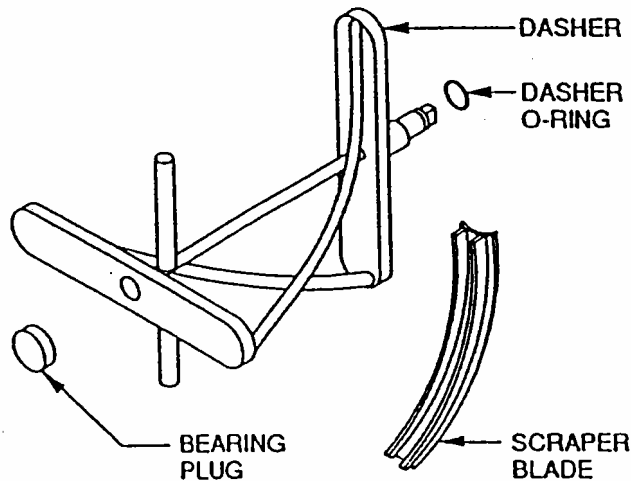


Fig. 3-B  
Dasher Assembly (B-10, B-20, B-48)

### Sanitizing

Prior to operation, the machine must be sanitized: The unit must have already been cleaned and lubricated. (Note: Sanitize immediately before usage, not several hours before or the previous evening).

1. Sanitize the freezer by pouring a sanitizing solution through the fill opening. Use one (1) gallon of solution equal to 100 p.p.m. chlorine residual or as is required by your local health agency.
2. Set the control switch (Fig. 4) to "DASHER" and let the machine agitate for approximately two minutes.

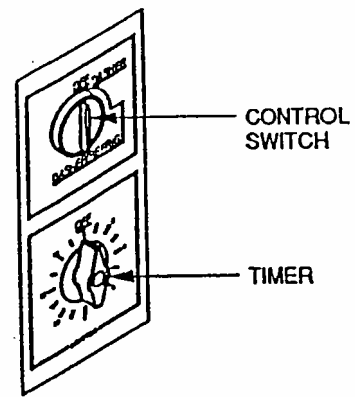


Fig. 4-A  
Control Switch (B-5)

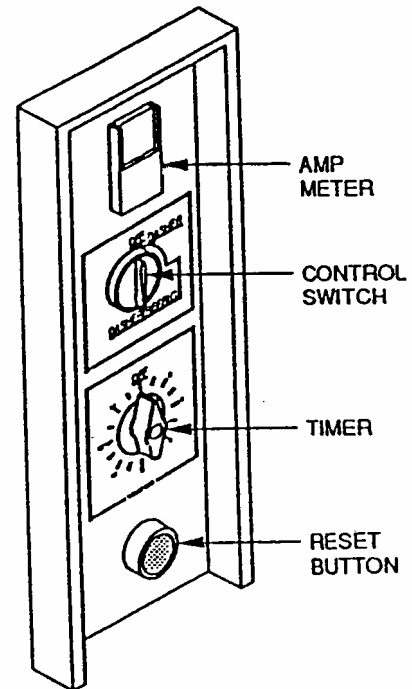


Fig. 4-A  
Control Switch (B-10, B-20, B-48)

3. Drain the solution and then pour a small quantity of mix through the fill opening to chase any remaining sanitizing solution from the freezing cylinder. Note: Do not disassemble any part of the unit after it has been cleaned and sanitized. The freezer is ready for use.

### CAUTION

**DO NOT RUN THE COMPRESSOR WITH WATER IN THE FREEZING CYLINDER.**

### III. Operation

1. Turn on the power supply.
2. If the refrigeration system is water-cooled, ensure that the water is turned on.
3. After having cleaned the machine as indicated under daily cleaning, place into the fill opening the proper amount of mix (approximately half of the barrel capacity). For sanitary reasons, always replace lid during operation.
4. Set the main switch to the "DASHER/ REFRIGERATION" position. Note: "DASHER/ REFRIGERATION" position activates dasher operation. The compressor comes on only when the timer is activated after the control switch has been set to the "DASHER/REFRIGERATION" position. "DASHER" activates the dasher only.
5. Set the timer by turning the knob **CLOCKWISE** to the required time, then the compressor will start. The timer is adjustable from 1 to 15 minutes and must be set each time the freezer is used to obtain the desired product hardness. When the preset time has elapsed, the compressor stops and the indicator light goes off. At this point, if the product has not reached the required hardness, reset the timer for additional minutes until the desired hardness is achieved.

When the timer expires, the compressor and indicator light will shut off. If the product has not reached the required firmness, additional time can be added. Note: Do not manually set the timer back to zero. This could damage the timer. If the product has reached desired hardness, turn control switch to "DASHER".

6. When the product has reached the desired hardness, it is ejected by loosening the drain door knob in a counterclockwise direction and opening the drain door on the front of the machine.

#### CAUTION

**DO NOT INSERT ANY TOOLS OR OBJECTS IN THE INLET HOLE OR DISPENSING HOLE WHILE THE MACHINE IS RUNNING. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT.**

#### CAUTION

**DO NOT RUN THE COMPRESSOR WHEN THERE IS NO MIX IN THE FREEZING CHAMBER OR IF THE CHAMBER IS FILLED WITH WATER. THIS WILL CAUSE DAMAGE TO THE MACHINE.**

### IV. Maintenance

A periodic inspection of the different parts of the machine is necessary to avoid difficulty or interruptions when maximum efficiency and output are required. Maintenance includes the mechanical, electrical and refrigeration systems. Maintenance must be performed by qualified maintenance personnel only.

#### Mechanical

1. Check the dasher bushing. If worn, replace.
2. Check the bearing plug. If worn, replace.
3. Check the dasher o-ring. If worn, replace.
4. Check the rear seal. If worn, replace.
5. Check the belt on the drive system. The drive belt should not be stretched excessively and should always be stretched uniformly. Replace as necessary.
6. Check the scraper blades. If the blades are excessively worn, they should be replaced.

#### CAUTION

**MAINTENANCE ON THE ELECTRICAL SYSTEM MUST BE PERFORMED BY QUALIFIED MAINTENANCE PERSONNEL ONLY. SERIOUS ELECTRICAL SHOCK CAN OCCUR.**

#### Electrical

The system is designed for maximum protection of the machine components. The dasher and compressor motors are equipped with manual reset overloads. If an overload trips (the reset light will come on), proceed as follows.

1. Turn selector switch to the off position. Push the reset button. The light should go off. If the light does not go off, wait approximated 1-3 minutes and press the reset button again. Note: If the switch is not in the off position, the dispenser may restart suddenly without warning. Wait approximately 15 minutes and restart.
2. Repeat if necessary until machine starts. Note: Whenever this situation occurs, call a qualified service technician and have the dispenser checked.

## Refrigeration

Periodically clear the condenser fins on air-cooled machines. Remove all lint and dust with a vacuum or compressed air to clean fins. A dirty condenser greatly reduces refrigeration capacity and efficiency. When using compressed air, place a damp cloth on the opposite side of the condenser to catch flying dirt or lint

On air-cooled models, be sure that there is enough room around the cabinet for proper airflow (3" sides and 6" rear).

## Replacement Parts

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When ordering replacement parts, specify the part numbers, give the description of the part, the model number and the serial number of the machine.

## Parts Order Procedure

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Always order parts from your SaniServ dealer. If for some reason you cannot contact your dealer, you may order directly from the factory. Be sure to use the following order procedure:

1. Order on your purchase order letterhead.
2. Specify shipping instructions. If any order is received without specific shipping instructions, the order will be shipped best way.
3. Indicate the quantity desired, the part number, and the part description.
4. Always indicate the model number and the serial number of the machine for which the part is being ordered. In the back of this manual is an exploded view drawing and parts list of your SaniServ machine. This will aid you in ordering parts.
5. Regular mailed orders normally take three (3) days to process and ship.
6. All prices are subject to change without notice.
7. Parts Terms: All parts will be sent c.o.d. unless previous billing arrangements have been made. Customer is responsible for all freight and c.o.d. charges.
8. All shipments are made f.o.b. Indianapolis. By acceptance of a package, the carrier assumes liability for its deliveries to the customer in good condition. If a package is lost or damaged, immediately file a claim with the carrier, not SaniServ.

## Parts Return Procedure

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1. No warranty parts shall be returned to SaniServ without written authorization from the factory parts department.
2. When any part is returned to SaniServ for any reason, such part must be properly identified.
3. Parts returned without proper identification will be kept for a reasonable period of time and disposed of as seen fit. In such cases, no credit will be issued.
4. Nondefective parts will be returned to the customer at the customer's expense.
5. If a letter is written pertaining to any refund part, this letter should be attached to the package containing the part.
6. All correspondence pertaining to parts must be directed to the SaniServ Parts Department at:

### **SaniServ**

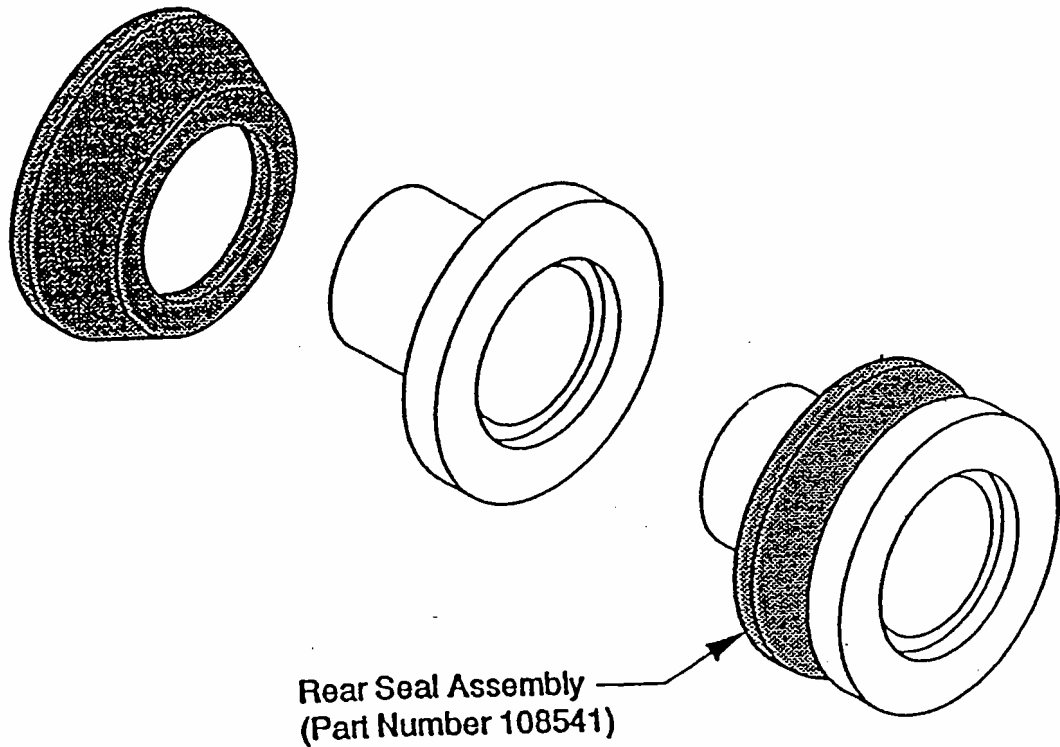
P.O. Box 1089  
451 East County Line Road  
Mooresville, IN 46158

7. All parts are sold f.o.b. factory.
8. Parts returned "collect" will be refused by our shipping department.

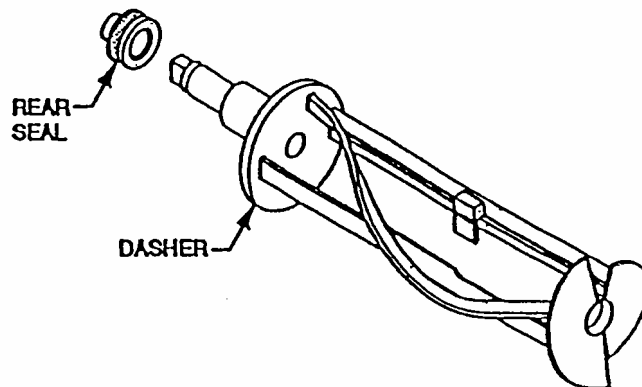


## IMPORTANT

This dispenser is equipped with the new “Irreversible” rear seal assembly



### Correct Installation Position



The lengthening of the shaft on the bearing (Part Number 10430) prevents the front plate from being installed if the rear seal assembly (Part Number 108541) is improperly installed.


NOTES

NOTES



Technical Publications

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