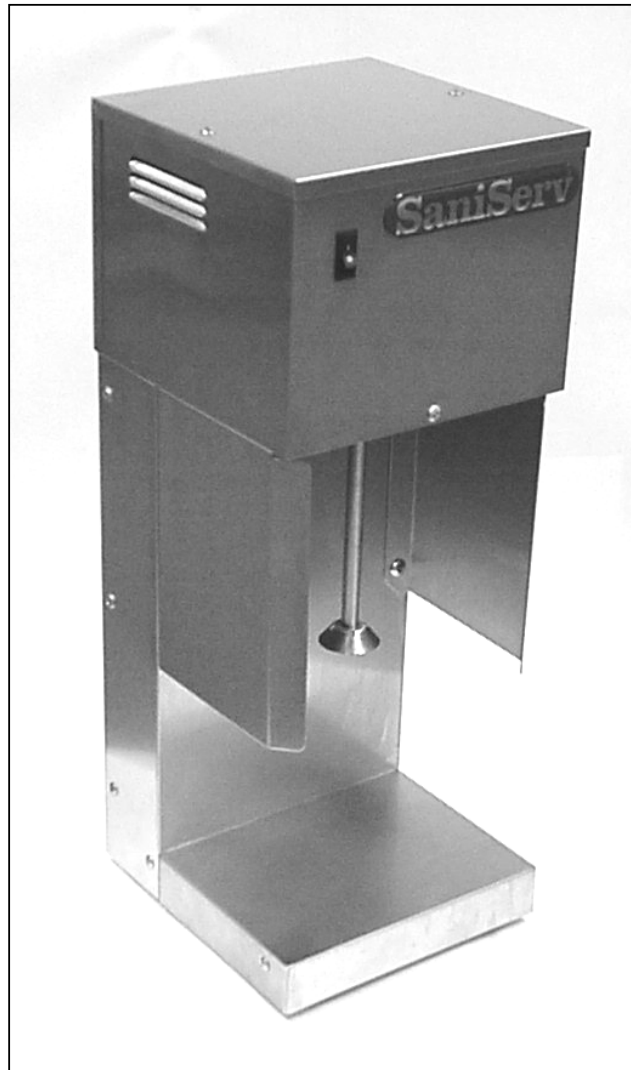


SaniServ[®]

“Reliability from the team that Serves the Best”



Cyclone Counter Top Mixer

Operation Manual

SaniServ P.O. Box 1089 Mooresville, Indiana 46158

Distributor Name: _____

Street Address: _____

City/State/Zip: _____

Telephone: _____

Fax: _____

e-mail: _____

Date of Installation: _____

Model Number: _____

Serial Number: _____

Installer/Service Technician: _____

SERVICE: Always contact your SaniServ dealer or distributor for service questions or service agency referral. If your SaniServ dealer or distributor cannot satisfy your service requirements, your SaniServ dealer is authorized to contact the factory for resolution.

PARTS: Always order parts from your SaniServ dealer or distributor. When ordering replacement parts, specify the part numbers, give the description of the part, the model number and the serial number of the machine.

WARRANTY: Remove the Check Test Start (CTS) form and fill it out in its entirety. Return the original (white) copy to SaniServ. Dealer/Distributor retain second (yellow) copy and Owner/Operator retain third (pink) copy.

The Manufacturer's Limited Warranty is printed on the reverse side of the Owner/Operator copy.

IMPORTANT

TO VALIDATE THE WARRANTY, THE CTS FORM MUST BE COMPLETED AND RETURNED TO THE FACTORY WITHIN 30 DAYS OF INSTALLATION.

Note: The Check Test Start function should be performed by a qualified technician.

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Introduction

This manual provides a general system description of the SaniServ Cyclone Counter Top Mixer. It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machine.

Please read and fully understand the instructions in this manual before attempting to install, clean, sanitize, or operate your new equipment.

The following sections of the manual must be performed in sequence: Installation, Installer's Preoperational Check, Cleaning, Sanitizing, and Operation.

Installation

IMPORTANT

ALWAYS CHECK ELECTRICAL SPECIFICATIONS ON THE DATA PLATE OF THE MACHINE. THE DATA PLATE SPECIFICATIONS WILL ALWAYS SUPERSEDE THE INFORMATION IN THIS MANUAL. FAILURE TO PROVIDE FOR PROPER EARTH



WARNING

GROUND ACCORDING TO LOCAL APPLICABLE ELECTRICAL CODES COULD RESULT IN SERIOUS ELECTRICAL SHOCK OR DEATH. DO NOT USE EXTENSION CORDS. ALWAYS BE CERTAIN THAT THE TOTAL AMP DRAW ON THE CIRCUIT USED FOR THE CYCLONE IS LESS THAN



CAUTION

THE FUSE OR CIRCUIT BREAKER PROTECTION.

1. Carefully examine the Cyclone's shipping carton for any damage. If visible damage is present, call the freight company which delivered it immediately.

2. If there is no apparent shipping damage, carefully remove the Cyclone from its shipping carton and examine it for hidden damage during shipment.
3. Place the Cyclone machine in the desired level location. The Cyclone is provided with four (4) rubber feet. The unit should be located on a solid surface as close as possible to ingredients making the final product.
4. Minimum clearance must be maintained at the rear and sides of the machine for adequate ventilation. See the specification chart.
5. Route the cord so it does not interfere with any other restaurant operation. If the Foot Pedal Option (Fig. 1) is used, first plug the foot pedal into a suitable receptacle, then plug the Cyclone's power plug into the Foot Pedal receptacle (Fig. 2).
6. Electrical specifications are located on the data plate on the rear of the Cyclone. Consult local authorities for information regarding electrical codes in your area.
7. **Do not turn on machine. Proceed to the Preoperational Check section of this manual.**



Fig. 1
Foot Pedal Option

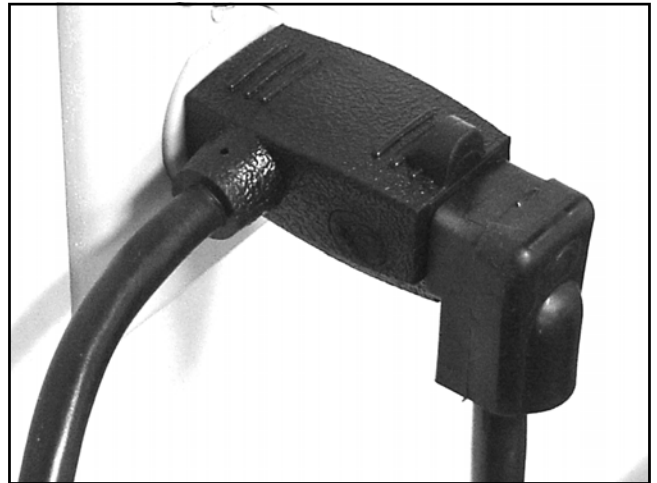


Fig. 2
Cyclone plugged into the
Foot Pedal Receptacle

Installer's Preoperational Check

THE FOLLOWING ITEMS MUST BE PERFORMED BEFORE ATTEMPTING TO OPERATE THE EQUIPMENT.

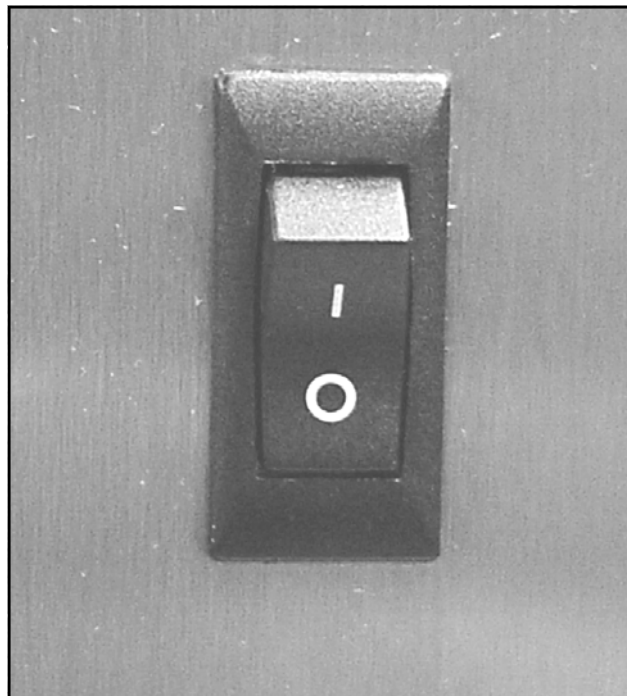
1. Make certain the Cyclone is mounted level on a secure surface.



WARNING

TO PREVENT PERSONAL INJURY AND MACHINE DAMAGE, CORDS MUST BE SECURED TO AVOID ACCIDENTAL SNAGGING BY PERSONNEL

2. Confirm that all electrical cords - including the cord on the optional foot pedal - will not interfere with the operation of the Cyclone or any other piece of equipment near the Cyclone.
3. Ensure that proper electrical connections have been made.
4. Manually turn the shaft to assure a free rotation.
5. Set the control switch (Fig. 3) to the "I" or "ON" position. If the optional Foot Pedal is not being used, the Cyclone should turn on. If the optional foot pedal has been installed, it will be necessary to depress the foot pedal to turn on the Cyclone. The foot pedal switch is a momentary contact switch applying power only when it is depressed.



**Fig. 3
Control Switch**

Cleaning

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

This unit does not come pre-sanitized from the factory. Before serving product, the mixer must be cleaned and sanitized. Please be aware that these instructions are general guidelines. Cleaning and sanitizing procedures must conform to local health agency requirements.

1. Make certain the Control Switch (Fig. 3) is in the "0" or "OFF" position to avoid accidental motor starting if the optional foot pedal switch is depressed.
2. Prepare a warm soapy solution of anti-bacterial dishwashing detergent. Wipe down all surfaces subject to splashing including all external surfaces. Minimize water near the control switch.
3. Wipe the mixer shaft and agitator blade with the warm detergent solution.
4. Using a cloth dampened with clean warm water, remove detergent residue from all washed surfaces.
5. Position a large cup filled with the anti-bacterial soap solution under the mixer immersing the agitator blade and most of the mixer shaft.
6. Momentarily turn on the power to the unit. Turn the power off, then use the small brush provided with the Cyclone to thoroughly clean the agitator blade. Repeat as necessary until the blade is clean.
7. Thoroughly rinse with clean water.
8. Proceed to the Sanitizing section of this manual.



CAUTION

WHEN CLEANING THE MACHINE, DO NOT ALLOW EXCESSIVE AMOUNTS OF WATER AROUND ANY ELECTRICALLY OPERATED COMPONENTS OF THE MACHINE. ELECTRICAL SHOCK OR DAMAGE TO THE MACHINE MAY RESULT.

Sanitizing

Prior to operation, the machine must be sanitized. The unit must have already been cleaned.

Note: Sanitize immediately before usage, not several hours before or the previous evening.

1. First, wash hands with a suitable anti-bacterial soap.
2. Prepare a sanitizing solution equivalent to 200 ppm chlorine residual or whatever is required by your local health authority.

PROTECT EYES AND SKIN FROM DIRECT



CAUTION

CONTACT WITH SANITIZING SOLUTION

3. Using a clean, sanitary cloth, wipe the solution onto all splash surfaces of the Cyclone. Air dry.
4. Position a cup of sanitizing solution immersing the mixer agitator blade and shaft for five minutes or whatever is required by your local health authority for sanitizer contact time with food zone components. Air dry.



WARNING

DO NOT RINSE WITH WATER



Fig. 4

**Food Zone Components
Mixer Shaft and Agitator Blade**

Operation

Always start with a cleaned and sanitized mixer as per previous instructions.

1. Be certain the operators have thoroughly washed their hands with a good anti-bacterial hand soap.
2. Instruct the operators to refrain from coughing or sneezing onto the food zone components - Fig. 4.
3. Make certain no unsanitized vessels, objects, fingers, or utensils come into contact with the sanitized food zone components.
4. Turn the control switch to the "I" or "ON" position if the Foot Pedal Option is installed. If the Foot Pedal Option is not installed, turn the control switch on only when product is being mixed.
6. Lower the cup so the agitator blade is out of the mix, and allow the rotating blade to sling most of the residue to the inside of the cup.
7. Rinse the agitator blade and shaft with clean water after each serving.

ALWAYS MAINTAIN A SANITARY PRACTICE



CAUTION

DURING AND BETWEEN SERVINGS

8. At the end of the day, SaniServ recommends that all surfaces be wiped to remove any splashes or spills, and the evening cleaning should be followed by wiping all exposed surfaces with a sanitizing solution which is allowed to air dry.
9. Before starting the next day's operations, begin with the Cleaning section of this manual.

Note: There are no Owner/Operator maintenance procedures other than daily cleaning and sanitizing operations. For service, contact your authorized SaniServ dealer or distributor.



WARNING

TO PREVENT PERSONNEL INJURY, KEEP HANDS, HAIR, AND LOOSE FITTING CLOTHING AWAY FROM MOVING PARTS

5. Dispense Soft Serve product into your cup, add the desired portion of condiments - see page 4 Sample Recipes - in a sanitary manner, position the cup under the agitator, engage the motor power - see #4 above, and blend the contents of the cup to the desired consistency.

Recipe Starting Points

Butterfinger (crushed)	Soft Serve	12.5	ounces
	Butterfinger Pieces	3.0	
	Cup Weight	<u>0.5</u>	
	Serving Size	16.0	
Heath Bar (crushed)	Soft Serve	12.5	ounces
	Heath Bar Pieces	3.0	
	Cup Weight	<u>0.5</u>	
	Serving Size	16.0	
M&M's	Soft Serve	12.5	ounces
	M&M's	2.0	
	Chocolate Topping	1.0	
	Cup Weight	<u>0.5</u>	
Serving Size	16.0		
Reese's Pieces	Soft Serve	11.0	ounces
	Reese's Pieces	2.5	
	Cup Weight	<u>0.5</u>	
	Serving Size	14.0	
Aloha	Soft Serve	10.0	ounces
	Pineapple Topping	2.0	
	Flaked Coconut	0.5	
	Banana	1.0	
Cup Weight	<u>0.5</u>		
Serving Size	14.0		
Turtle	Soft Serve	10.5	ounces
	Chocolate Cone Coating	1.0	
	Butterscotch Topping	1.5	
	Pecan Pieces	0.5	
Cup Weight	<u>0.5</u>		
Serving Size	14.0		
Dutch Chocolate	Soft Serve	11.0	ounces
	Chocolate Topping	1.0	
	Flaked Coconut	0.5	
	Pecan Pieces	0.5	
Cup Weight	<u>0.5</u>		
Serving Size	14.0		

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