

Contractor, Lawn & Garden, and Party Equipment Rentals 1829 White Bear Ave. - Maplewood, MN 55109

Phone: 651-770-3841 – Fax: 651-770-1725 www.hejnyrental.com

# **Taylor #142 Soft Serve Ice Cream Machine**

#### **Instructions:**

- 1. Ice cream machine has been sanitized prior to your rental.
- 2. Add product.
- 3. Plug machine into a 120-volt, 20 amp dedicated circuit. No extension cords should be used.
- **4.** Remove stainless feed tube and pour product into mix pan. Wait for bubbling to end. Insert feed tube so the hole in the side of the feed tube is closest to the bottom when placed upright inside the mix pan. This is how product flows into the cylinder. Keep the mix level in the mix pan at least one inch above the bottom of the mix pan to avoid starving the freezing cylinder.
- 5. Set the control switch to the "Auto/Snowflake" position to start the refrigeration cycle.
- **6.** If "Standby" light is on, push to turn off.
- 7. "Prime" lever (pull down on handle) once to start compressor. You may have to reposition the handle so it has enough travel.
- 8. Replace mix pan lid and always operate the machine with the lid on the mix pan reservoir.
- 9. Wait about 10 minutes. Dispense a sample of the product to check for consistency.
- 10. Keep machine out of direct sun light.
- 11. If product has not been dispensed recently, you may have to run soft product out until the consistency is firmer.
- 12. Add additional product when mix pan is half full.
- **13.** At end of event, turn off machine and let it warm to room temperature. Run any leftover product out. Turn machine to "Wash". Run clear water (NOT hot water, hot water could damage machine) through machine.
- 14. NEVER HAVE MACHINE ON "Auto/Snowflake" with water in it!

### **Troubleshooting:**

- 1. Always check power to be sure the machine is getting enough to run properly. If you are using an extension cord, eliminate it and plug the machine in directly. Also insure the machine is the ONLY thing in use on this 20 amp circuit.
- 2. If no product has been dispensed in a while, the machine may be frozen. Add more liquid to loosen "over-frozen" product. If this does not get product flowing, then switch the machine to the wash cycle for 10-15 minutes.
- 3. If product is too soft, be sure the Stand-By light is off and the machine has enough power.
- 4. Having trouble? If after following the above instructions you require assistance with the equipment, please call 651-770-3841.

### Attention!

Ice Cream Machine must be returned well-rinsed and wiped off with a damp washcloth. If there
is product residue left in machine or on the outside of the machine there will be a \$50 cleaning
charge.

#### Attention!

 If Ice Cream Machine is run with water in it on "Auto/Snowflake", the Ice Cream Machine can be permanently damaged and customers will still be responsible for rental charges and/or repair charges!



Contractor, Lawn & Garden, and Party Equipment Rentals 1829 White Bear Ave. - Maplewood, MN 55109 Phone: 651-770-3841 – Fax: 651-770-1725

www.hejnyrental.com

**Taylor #142 Soft Service Ice Cream Machine** 

### **WARNING!**

I understand that if I turn the Ice Cream Machine to the "AUTO/SNOWFLAKE" when there is water still in the machine it will "freeze up" and will not work for my event. It also might damage the machine permanently. I understand that I will still be responsible for the rent and any repairs necessary as a result of not following the directions.

Signature	Date
Oigilatal C	Date



Contractor, Lawn & Garden, and Party Equipment Rentals 1829 White Bear Ave. - Maplewood, MN 55109 Phone: 651-770-3841 – Fax: 651-770-1725

www.hejnyrental.com

**Taylor #142 Soft Service Ice Cream Machine** 

## **WARNING!**

I understand that if I turn the Ice Cream Machine to the "AUTO/SNOWFLAKE" when there is water still in the machine it will "freeze up" and will not work for my event. It also might damage the machine permanently. I understand that I will still be responsible for the rent and any repairs necessary as a result of not following the directions.

Signature	Date
<u> </u>	<b>-</b> 4.0