

Operational Trouble-Shooting Guidelines for the CC8 System

(Cross-Referenced to the Helpful Guidelines Sheet)

Problem: Product transfer tube becomes plugged with product while drawing ice cream.

Solution: See paragraphs 1, 2, 4, 6, 9, and 10

Problem: A dispensing module does not dispense products while drawing ice cream from the freezer

Solution: See paragraphs 1, 2, 5, 6, 9, 10, and 11

Problem: The blender motor tends to turn very slowly or stall, causing system to 'overload' while drawing ice cream.

Solution: See paragraphs 4, 10, and 12

Problem: Product tends to 'Bridge' inside the product containers.

Solution: See paragraphs 5, 6, and 9

Problem: Products such as chocolate, caramel, and other products that contain chocolate coating tend to get soft and do not flow freely from the system.

Solution: See paragraph 9

Problem: Product dispenser tends to shut off well before the serving size has been achieved.

Solution: See paragraphs 3, and 11

Problem: Product dispenser tends to shut off after the serving size has been achieved.

Solution: See paragraph 3

Problem: After the ice cream has been drawn from the freezer, candy product remains in the blending hopper creating carry-over.

Solution: See paragraphs 2, 3, 9, and 10