

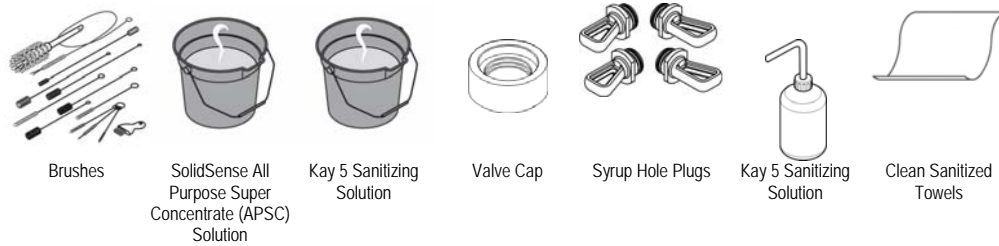
**Why** Prepare Milkshake/Soft-Serve machine for the heat treatment cycle

**Time required** 30 minutes

**Time of day** At closing 24-hour restaurants: one hour before heat treatment cycle begins

**Hazard icons**  Chemicals  Hot Liquids/Steam

**Tools and supplies**



**Procedure – Shake Side**

- 1 Fill mix hopper.**  
Fill the hopper with fresh mix, up to the line on the agitator paddle. Do not fill above the agitator paddle.

**Important: The level of mix in the hopper must be at the line on the agitator paddle. The mix low light must not be on.**



- 2 Remove hopper cover.**



- 3 Remove milkshake cup holder.**



- 4 Remove drip tray and splash shield.**



- 5 Remove agitator paddle.**  
Select the calibrate symbol to momentarily stop the agitator paddle from turning.



**Important: Make sure your hands are clean and sanitized before performing the next steps.**



With sanitized hands, remove the agitator paddle from the hopper.



continued ►

# Closing Procedures (continued)


- 6** Remove restrictor cap.  
Remove the restrictor cap from the door spout.



- 7** Clean and sanitize parts.  
At the sink, brush clean and sanitize:
- Agitator paddle
  - Hopper cover
  - Milkshake cup holder
  - Milkshake restrictor cap
  - Drip tray
  - Splash shield
  - Syrup hole plugs
  - Spout cap
  - Spout cap o-ring



Place the restrictor cap, splash shield, drip tray, and milkshake cup holder on a clean, dry surface to air dry overnight or until the heat treatment cycle is complete.

 **Chemicals**  
APSC & Sanitizer solution

- 8** Install agitator paddle.  
Select the calibrate symbol to momentarily stop the agitator drive motor.



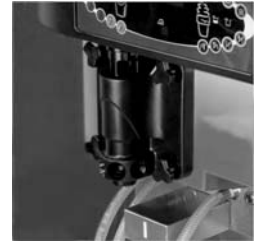
Using sanitized hands, reinstall the agitator paddle on the drive post in the hopper.




- 9** Install hopper cover.

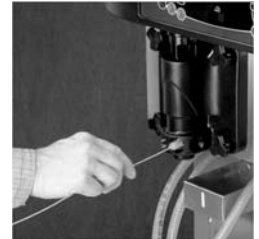


- 10** Remove syrup lines.  
Raise the retaining pins and remove the syrup valves.



- 11** Clean syrup port holes.  
Place a bucket beneath the door. Brush clean each syrup port hole 10 to 15 times. Dip the brush in cleaning solution before brushing each port. Brush each item for a total of 60 seconds.

 **Chemicals**  
APSC solution



- 12** Clean door spout, bottom of driven spinner, spinner blade and syrup line fittings.  
Brush clean each item for a total of 60 seconds, repeatedly dipping the brush in cleaning solution.



- 13** Clean syrup valve retainers and holes.  
With sanitized hands, remove the syrup valve retainers. Dip the brush in cleaning solution and brush clean the retainers and the retainer holes. Reinstall the syrup valve retainers.




continued ►

# Closing Procedures (continued)

- 14 Flush syrup port holes with sanitizing solution. Insert the tube end of the squeeze bottle filled with sanitizing solution into each syrup port. Squeeze the bottle firmly. Flush each port for 10 seconds.



 **Chemicals**  
APSC solution

- 15 Flush door spout with sanitizing solution. Flush the bottom of the door spout door with sanitizing solution.



- 16 Fill valve cap with sanitizing solution and install. Fill the insulated valve cap with sanitizing solution and install the cap onto the milkshake door spout.



- 17 Install syrup hole plugs. Raise the retainer pins. Install a syrup hole plug into each syrup port. Lower the retainer pins to secure the syrup hole plugs.



- 18 Sanitize syrup nose fittings. Hold the squeeze bottle over a bucket. Squeeze the bottle and thoroughly rinse the slot of each syrup nose fitting. Wipe the outside of the syrup nose fittings with a clean, sanitized towel.



**Note: The syrup system must be flushed and sanitized weekly. (See PM card SS01 W1.)**

## Procedure – Soft Serve Side

- 1 Fill mix hopper. Fill the hopper with fresh mix, up to the line on the agitator paddle. Do not fill the mix hopper above the agitator paddle.



**Important: The level of mix in the hopper must be at the line on the agitator paddle. The mix low light must not be on.**

- 2 Place topping heaters in OFF position. Turn the topping heaters OFF by selecting the topping heater symbols.



- 3 Remove, clean, and sanitize hopper cover.

 **Chemicals**  
APSC & Sanitizer solution



- 4 Remove, clean, sanitize, and reinstall agitator paddle. Select the calibrate symbol to momentarily stop the agitator paddle from turning.

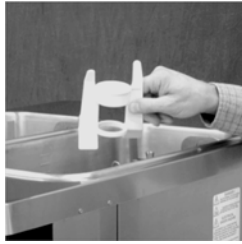


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**Important: Make sure your hands are clean and sanitized before performing the next steps.**

# Closing Procedures (continued)

Remove the agitator paddle from the hopper and take it to the sink. Brush clean, sanitize, and reinstall the agitator paddle.




5 Install hopper cover.




6 Clean door spout and bottom of draw valve.  
Place a bucket beneath the soft-serve door. Dip the door spout brush into cleaning solution and brush clean the door spout and bottom of the draw valve. Repeatedly dip the brush in cleaning solution and brush clean each item for 60 seconds.



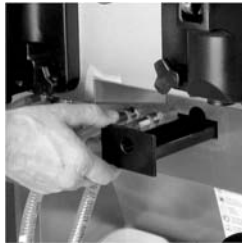
 **Chemicals**  
APSC solution

7 Flush door spout with sanitizing solution.  
Use the squeeze bottle filled with sanitizing solution to rinse the bottom of the door spout. Rinse the spout with sanitizing solution for 10 seconds.



 **Chemicals**  
Sanitizer solution

8 Remove, clean and reinstall drip pans.  
Remove the drip pans and take them to the sink. Brush clean, sanitize, and reinstall the drip pans.



**Note:** Mix in the drip pans indicates there is a leak that needs to be corrected before damage occurs inside the machine.

**Examples:**

If mix is in the front or side drip pans, inspect/replace the beater drive shaft seals. If mix is in the rear drip pan, inspect/replace the pump drive shaft seals.



9 Wipe exterior of machine.  
Use a clean, sanitized towel to wipe down the freezer doors, front panels, and any other areas that have a build-up of either moisture or food substance.



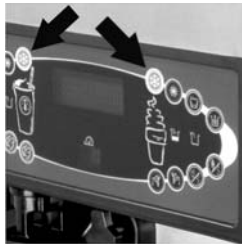
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## Closing Procedures (continued)

10 Make sure unit is in AUTO.



**Note: The machine must be in AUTO (or STANDBY) to start the heat treatment cycle at the programmed time.**



**DO NOT attempt to draw product or disassemble the machine during the HEAT cycle. The product is hot and under extreme pressure.**



**Hot Liquids/Steam**

When the heat cycle is complete, the control panel will change to the STANDBY mode. The STANDBY symbols will be illuminated.

