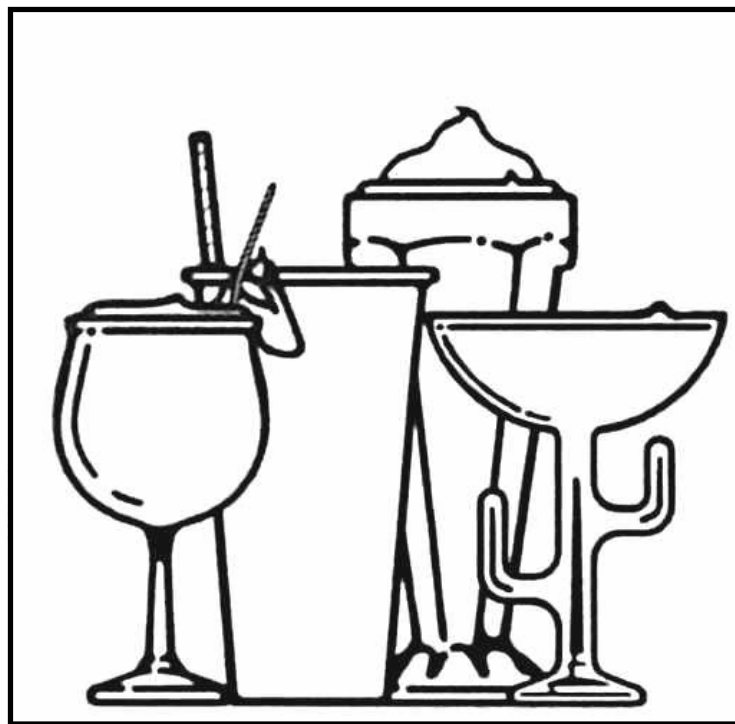


SaniServ®

 An AFFINIS GROUP Company

“Reliability from the team that Serves the Best”



Model 798 Frozen Beverage Dispenser
with *AccuFreeze* Electronic Consistency Control

Operation Manual

Distributor Name: _____

Address: _____

Phone: _____

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, he is authorized to contact the factory for resolution.

Note: It is the Owner's responsibility to maintain the Service Record located on the inside rear cover of this manual. An accurate record of service performed can greatly expedite troubleshooting of problems and significantly reduce repair costs.

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. The Dealer/Distributor retains the second (yellow) copy and the Owner/Operator retains the 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 must be performed by a qualified technician.

WARNING

This machine was designed to produce frozen slush beverages only.

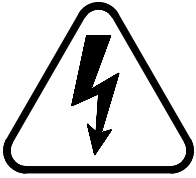
Do NOT attempt to operate this machine with softserve or shake type product mix.

Damage to the machine may occur and warranty will be void.

STATEMENT OF INTENDED USE

All SaniServ Machines covered in this manual are designed for one specific end use - to freeze and dispense frozen beverages.

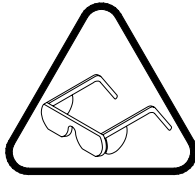
PICTOGRAM LEGEND



ELECTRICAL SHOCK HAZARD



TIP AND CRUSH HAZARD



PROTECT EYES SPLASH HAZARD



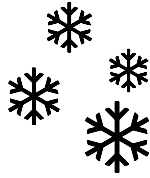
HAND PINCH OR ENTRAPMENT HAZARD



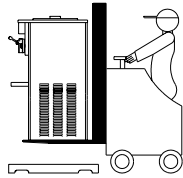
SHARP MACHINE PARTS HAZARD



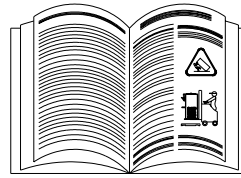
CLEANOUT OPERATION



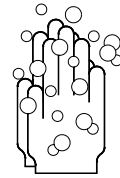
FROZEN PRODUCT



USE MECHANICAL LIFT EQUIPMENT



READ AND UNDERSTAND



WASH HANDS BEFORE PROCEEDING

Model 798 Machine Specifications	
Width	20.0
Inches (mm)	(508)
Height	34.0
Inches (mm)	(864)
Depth	35.0
Inches (mm)	(889)
Machine Weight	234
lb (kg)	(106)
Crated Weight	274
lb (kg)	(125)
Electrical	115 Volt 60 Hz-1
Circuit Amps - Minimum	15
Circuit Amps - Maximum	15

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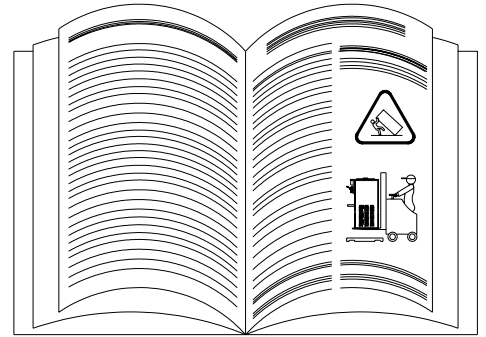
Introduction

This manual provides a general system description of the SaniServ Frozen Beverage Dispensers. It has been prepared to assist in the training of personnel on the proper installation, operation, and maintenance of the machines.

Read and fully understand the instructions in this manual before attempting to install, operate, or perform routine maintenance on the machines.

The following sections of the manual must be performed in sequence:

1. Installation
2. Installer's Preoperational Check
3. Disassembly & Cleaning
4. Assembly & Lubrication
5. Sanitizing & Operation
6. Consistency Adjustment



Installation



WARNING

ALWAYS USE A SUFFICIENT NUMBER OF PEOPLE OR MECHANICAL LIFTING EQUIPMENT TO PROTECT ALL PERSONNEL FROM PERSONAL INJURY DURING THE REMAINING STEPS.

1. Raise the machine to install the four legs packed in the mix pan or the four casters packed in a box on the skid or on the front mounted drip tray. **Be certain all four are tight! Thread lock is suggested.**
2. Carefully lower the machine to the floor and place it where it will be installed.
3. Level the unit by turning the bottom part of each leg clockwise or counterclockwise (Fig. 1). The machine **MUST** be level to operate properly.

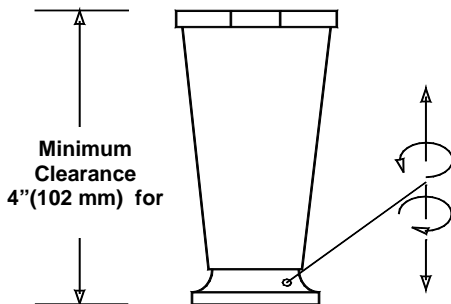


Fig. 1

THESE UNITS MUST NOT BE OPERATED WITHOUT LEGS INSTALLED OTHERWISE BOTTOM AIRFLOW TO THE CONDENSER WILL BE RESTRICTED.

A MINIMUM 6" (152 MM) CLEARANCE MUST BE MAINTAINED AT THE REAR AND SIDES OF THE MACHINE FOR ADEQUATE VENTILATION.

IMPORTANT

ALWAYS CHECK ELECTRICAL SPECIFICATIONS ON THE DATA PLATE OF THE MACHINE. THE DATA PLATE SPECIFICATIONS WILL ALWAYS SUPERSEDE THE INFORMATION IN THIS MANUAL.

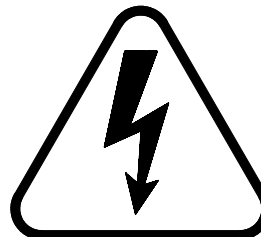
4. Electrical and refrigeration specifications are located on the data plate on the rear panel of the individual machines. Consult local authorities for information regarding plumbing and electrical codes in your area. Remove the left and right side panels for power hook-up.

Note: All SaniServ machines should have their own dedicated circuits to prevent low voltage conditions caused by other operating equipment.



WARNING

FAILURE TO PROVIDE FOR PROPER EARTH GROUND ACCORDING TO LOCAL ELECTRICAL CODES COULD RESULT IN SERIOUS ELECTRICAL SHOCK OR DEATH. DO NOT USE EXTENSION CORDS. INSTALL THE PROPER SIZE WIRE FOR THE REQUIRED MACHINE AMPS. BE CERTAIN TO OBSERVE LOCAL CODES IN SELECTING WIRE OR CORD SIZE AND TYPE.



DO NOT TURN MACHINE ON UNTIL THE INSTALLER'S PRE-OPERATIONAL CHECK SECTION IS COMPLETE.

Disassembly and Cleaning

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

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

Emptying Machine

If this is first time operation, disregard these steps.

Prior to the disassembly and cleaning of parts, the machine must be emptied of product. Use the following procedures (Steps 1 through 3).



DO NOT INSERT ANY OBJECTS OR TOOLS (FIG. 3) INTO THE MIX INLET HOLE, RESTRICTOR TUBE HOLE, OR FRONT PLATE DISPENSING HOLE WHILE THE MACHINE IS RUNNING. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT

1. Set the control switch (Fig. 2) to the “**CLEANOUT**” position and dispense all product from the freezing cylinder by pulling downward on the spigot handle (Fig. 10) to empty the machine. Repeat for opposite side.
2. Set the control switch to the “**OFF**” (center) position. Close the spigot handle (Fig. 4) before proceeding to cleaning.

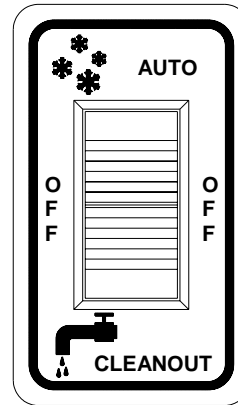


Fig. 2
Control Switch

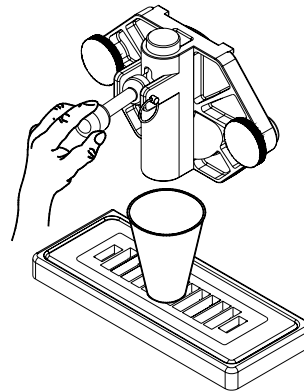


Fig. 4
Dispensing Product

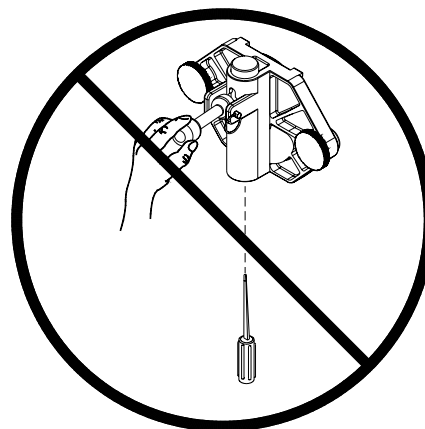
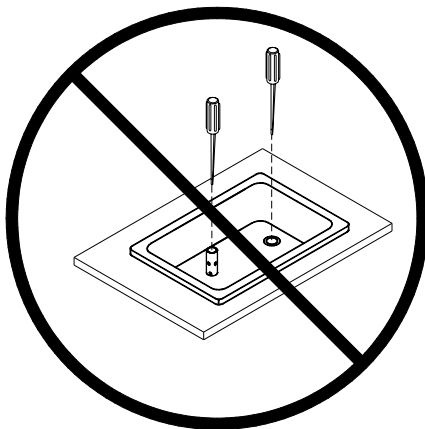


Fig. 3
Do Not Insert Objects or Tools

Disassembly and Cleaning Procedure

1. Fill the machine with cold water and set each control switch to the “**CLEANOUT**” position. **DO NOT** use hot water which could damage the machine. Let the machine agitate 1 to 2 minutes, then drain the water by pulling downward on the spigot handle (Fig. 5). Repeat the above procedure as necessary to make certain all product is removed from the machine. After the machine is empty, set each control switch to the “**OFF**” position.

2. Prepare a suitable detergent and water solution at a temperature of approximately 125°F. (52°C.) to 130°F. (55°C.). For best cleaning results select a concentrated anti-bacterial dishwashing detergent containing biodegradable anionic and nonionic surfactants. **Avoid detergents containing phosphates. DO NOT** use an abrasive detergent on any part of the dispenser.



**DO NOT USE HOT WATER.
DOING SO MAY DAMAGE THE MACHINE.**

3. Make certain that the machine is “**OFF**”. Fill the mix pan with the cleaning solution. Clean the mix pan thoroughly with a brush as the solution drains into the freezing cylinders. Clean the mix inlet tubes with the brush provided.

4. Set the control switch to the “**CLEANOUT**” position and agitate for approximately 1 to 2 minutes and then drain the water by pulling down on the spigot handle After the unit is empty, set each control switch to the “**OFF**” position.

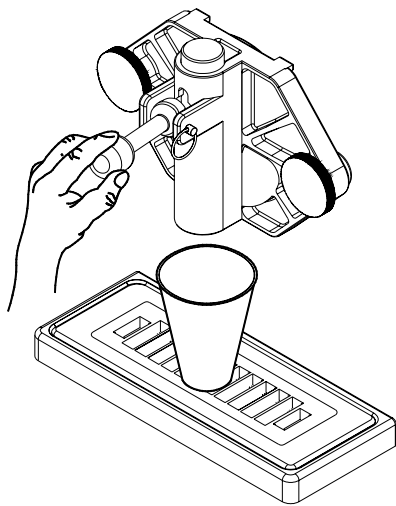


Fig. 5
Dispensing Product



DO NOT USE ANY TOOLS OR SHARP OBJECTS TO REMOVE ANY O-RINGS FROM THIS MACHINE. SHARP OBJECTS WILL DAMAGE THE O-RINGS.

5. Remove the front plate by turning the black plastic knobs in a counterclockwise direction (Fig. 6). Disassemble the front plate in the following manner:

- Remove the faspin and spigot handle.
- Remove the front plate o-ring.
- With the spigot handle removed, push the spigot plunger out the top of the front plate and remove all lubricant from the spigot plunger.
- Remove the o-rings from the spigot plunger by grasping the part with one hand and with a dry cloth in the other hand, squeeze the o-ring upward. When a loop is formed, grasp the o-ring with the other hand and roll it out of its groove and off the spigot plunger (Fig. 7).

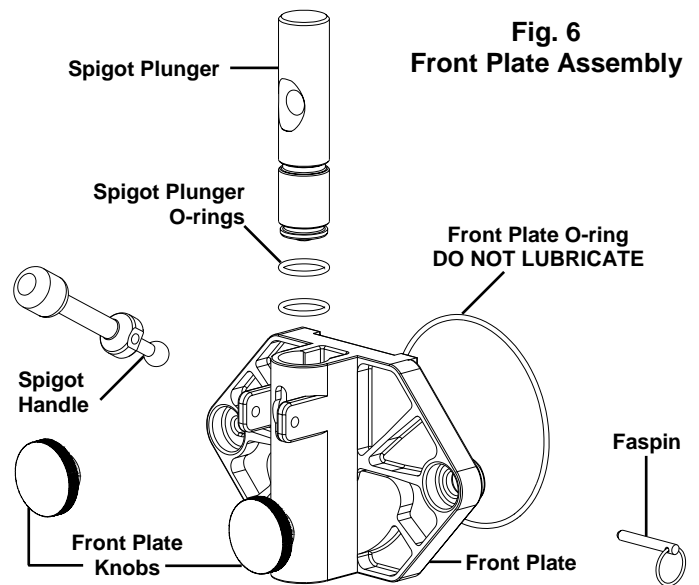


Fig. 7
O-Ring Removal

9. Remove the dasher assembly (Fig. 8) being careful not to damage the scraper blades, then disassemble in the following manner:
- Remove and take apart the rear seal assembly.
 - Remove the stator rod from the dasher.
 - Remove the blades from the dasher by first rotating blade upward (Fig. 9) and then unsnapping one end from the support rod.

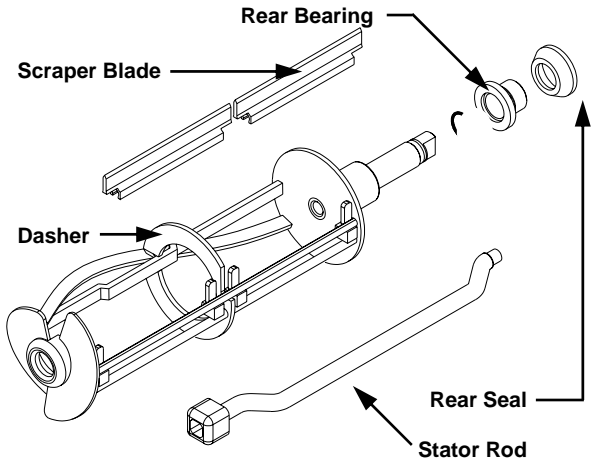


Fig. 8
Dasher Assembly

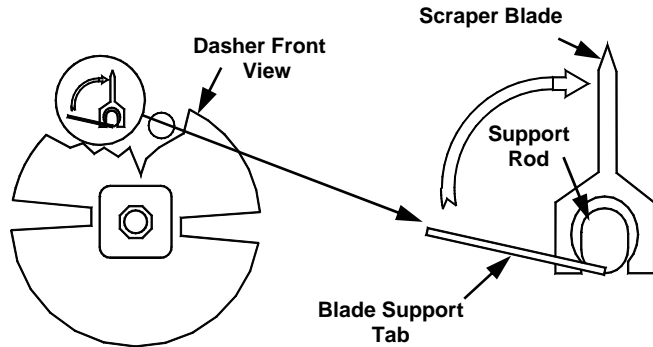


Fig. 9
Scraper Blade Removal

10. Remove the mix pan lid, drip tray and drip tray insert (Fig. 10).

BLADES MUST BE REMOVED FOR CLEANING

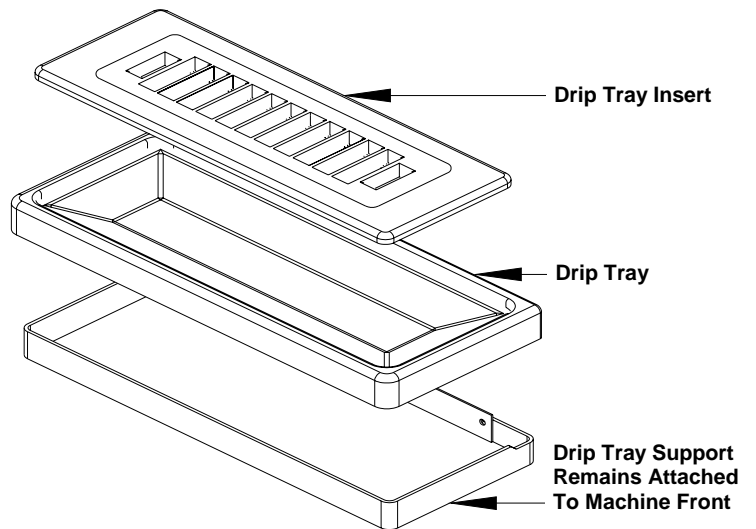
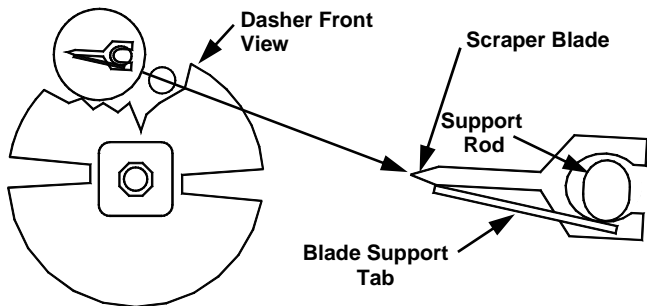


Fig. 10
Drip Tray Assembly

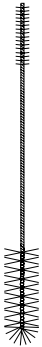
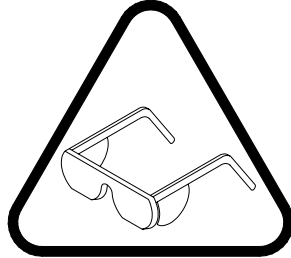
11. For best cleaning results select a concentrated anti-bacterial dishwashing detergent containing biodegradable anionic and nonionic surfactants.

NOTE: Avoid detergents containing phosphates.

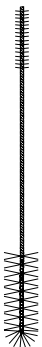
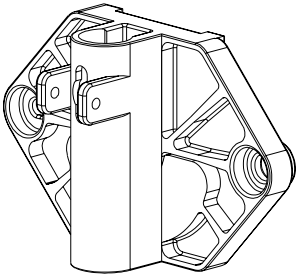


**WEAR SAFETY GLASSES
- DO NOT SPLASH
DETERGENT SOLUTION
IN EYES**

Be certain to follow the manufacturer's mixing instructions when adding the dishwashing detergent concentrate to water.



**Fig. 11
Clean ALL Holes and Ports
with Brushes**



12. Place all parts in a three partition sink filled with the following solutions:

- In one partition, detergent solution diluted to the manufacturer's suggested concentration for use.
- In a second partition, clear rinse water.
- In a third partition, sanitizing rinse solution which will produce a 200 parts per million (PPM) Chlorine residual or whatever Chlorine residual is required by your Local Health Authority.

13. Use the brushes to clean all holes and ports in the parts (Fig. 11).



DO NOT use an abrasive detergent

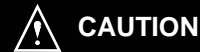
14. After thoroughly washing the parts in the detergent solution, rinse them in the clear rinse water. Place the parts in the sanitizing solution for at least five minutes or whatever your Local Health Authority requires, and then air dry the parts before for assembly and lubrication.

DO NOT ALLOW THE PARTS TO SOAK IN

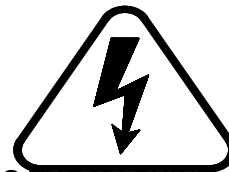


**SANITIZER FOR SEVERAL HOURS.
DO NOT WIPE THE PARTS DRY - AIR DRY ONLY.**

15. The remainder of the machine including the mix pan and freezing cylinder must be cleaned in place using a mild detergent solution followed by a clear rinse. Clean the exterior with a damp cloth.



DO NOT use an abrasive cleaner on the exterior of the machine or on any of the panels (guards).



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.

Assembly and Lubrication

Use a food grade lubricant* ONLY. Haynes Lubri-Film (SaniServ part number 1150) is recommended and is available from the factory or your local authorized SaniServ dealer or distributor. **Lubrication must be performed daily.**

* The SaniServ recommended product is a colorless to white, odorless, tasteless food contact lubricant accepted by the United States Food and Drug Administration (FDA) with a USDA rating of H1 and certified for food contact by NSF International. Its useful temperature range is -15°F - 210°F (-26°C - 99°C) with a melt point of 93°C using ASTM D566 and a Saybolt viscosity of 55 at 210°F (99°C) when measured using ASTM D445

1. Lubricate and assemble the dasher assembly in the following manner:

- a. Apply a generous amount of lubricant to the shoulder of the dasher and the area of the shaft where the white plastic portion of the assembled rear seal contacts the shaft (Fig. 12). This is easily performed by running a 1/4" (6 mm) bead of lubricant around the shoulder of the dasher.
- b. Lubricate the two areas of the stator rod (Fig. 12) and slide the stator rod into the dasher. Make certain that the end of the stator rod is inserted into the hole at the rear of the dasher.

- c. Assemble and install the rear seal with the rubber portion toward the rear of the freezing cylinder as indicated in Fig. 13.



CAUTION

DO NOT LUBRICATE THE RUBBER PORTION OF THE REAR SEAL. LUBRICATION ON THE REAR SEAL WILL DAMAGE THE MACHINE.

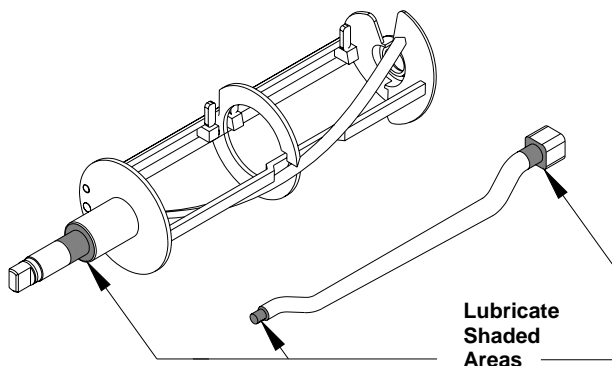


Fig. 12
Stator Rod and Dasher Lubrication

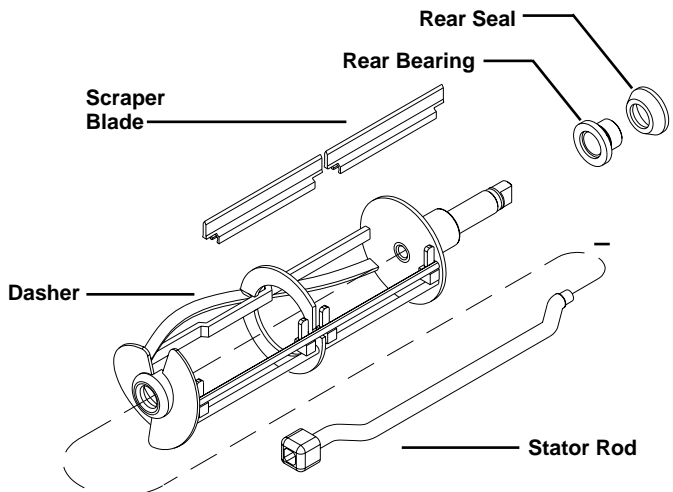


Fig. 13
Dasher Assembly

- f. Install the scraper blades onto the dasher assembly by holding the blades perpendicular to the tabs (Fig. 14) and then snapping them over the flat area of the support rod. Then rotate the blades downward in a counterclockwise direction as viewed from the front of the dasher. **BE CERTAIN THAT THE SCRAPER BLADES REST UPON THE DASHER TABS.**

Note: Reverse the blades at each cleaning to maintain sharpness. In addition, the blades are equipped with a wear mark (Fig. 15). When the blade is worn to this wear mark, it must be replaced.

- g. Insert the dasher assembly into the freezing cylinder as far as possible (Fig. 16) being careful not to damage the scraper blades. Damage will occur to the scraper blades and the dispenser will not operate properly if the scraper blades are installed facing in a clockwise direction.

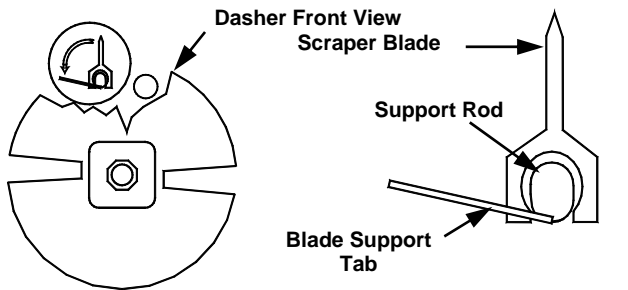


Fig. 14
Scraper Blade Installation

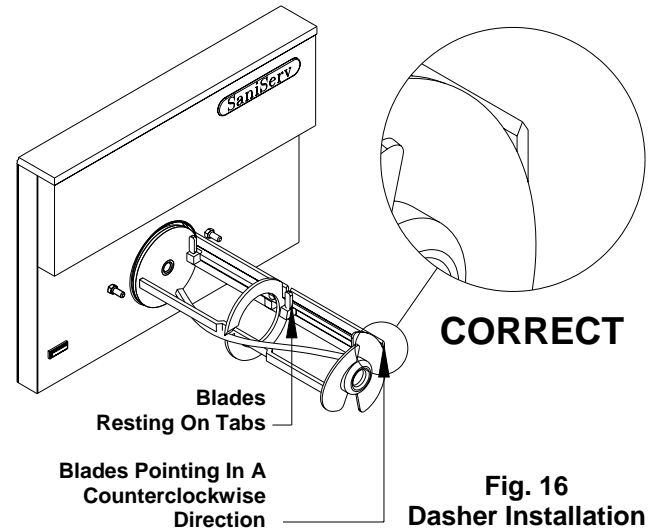
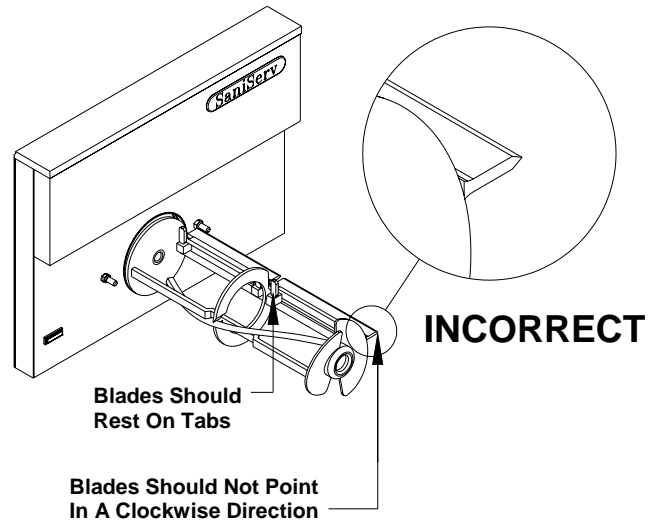
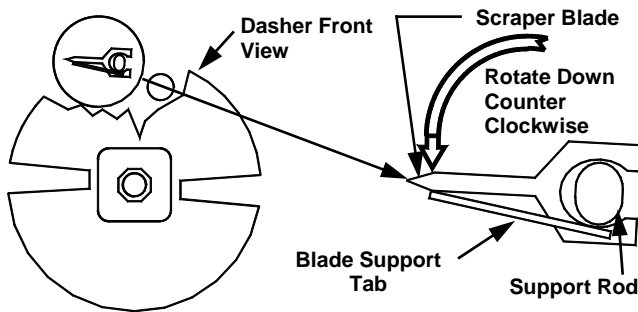


Fig. 16
Dasher Installation



Note: The stator rod has been deleted from the above illustrations for clarity only. The stator rod must be installed for proper machine operation.

- h. 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. The outer most portion of the dasher should be recessed approximately 1/4" (6 mm) to 3/8" (10 mm) inside the freezing cylinder. No part of the dasher should extend outside the cylinder. Scraper blades should be visible, extending approximately 1/8" (3 mm) beyond the dasher (Fig. 17).

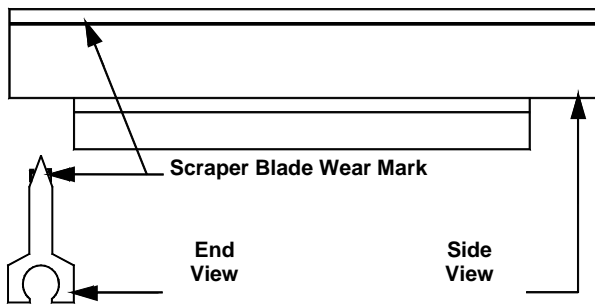


Fig. 15
Scraper Blade Wear Mark

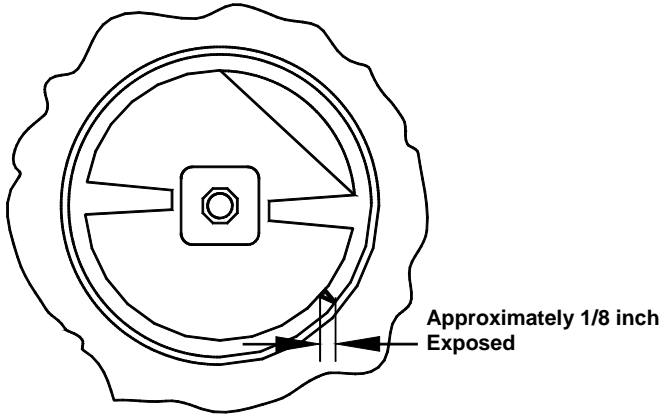


Fig. 17
Dasher with Blade (Front View)

2. Lubricate and assemble the front plate assembly in the following manner:

- a. Install the two o-rings on the spigot plunger by rolling them onto the plunger. Seat the o-rings in the grooves. Be certain that they are not twisted. Smooth the lubricant into the grooves and over the sides of the plunger assembly (Fig. 18).

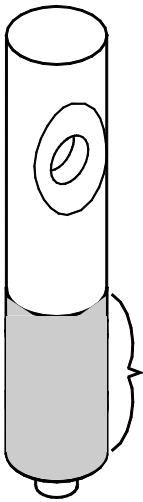


Fig. 18
Spigot Plunger Lubrication

Lubricate Shaded Area

- b. Slide the lubricated spigot plunger into the front plate (Fig. 19) making certain that the spigot handle slot is aligned to the front.
- c. Insert the spigot handle and secure with the faspin.
- d. Install the front plate o-ring.

DO NOT LUBRICATE THE FRONT PLATE O-RING

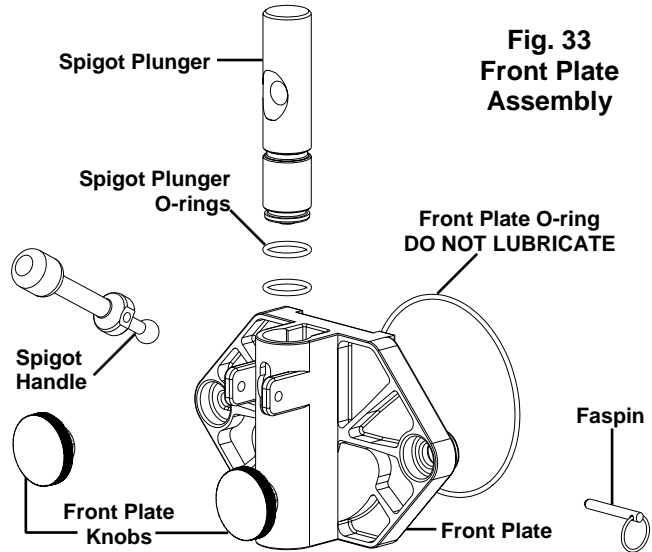


Fig. 33
Front Plate Assembly

- e. Secure the front plate assembly with the two plastic knobs. Simultaneously, turn the knobs in a clockwise direction. Tighten the knobs evenly. **DO NOT** tighten one knob all the way down and then the other. Doing so may result in front plate breakage. Only moderate force is required. **DO NOT** over tighten. Close the spigot plunger.
3. Install the drip tray and drip tray insert (Fig. 20).
4. Proceed to the “**Sanitizing**” section of this manual.

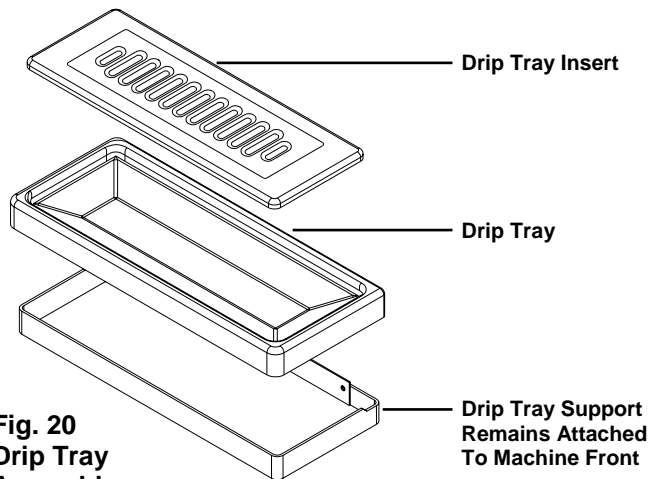


Fig. 20
Drip Tray Assembly

Sanitizing

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

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

1. First, wash hands with a suitable antibacterial hand soap. For best results select a concentrated anti-bacterial hand soap containing biodegradable anionic and nonionic surfactants.

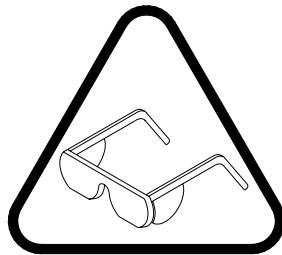
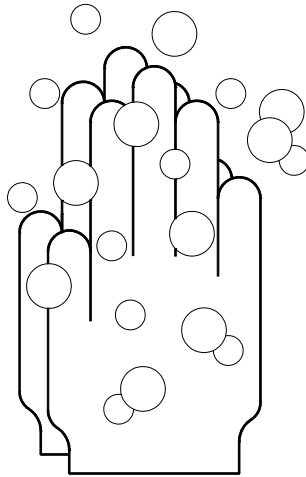
2. Prepare approximately 2 to 3 gallons (8 to 12 liters) of sanitizing solution equivalent to 200 ppm chlorine residual or the residual required by your local health agency.

3. Carefully pour the solution into the mix pan.

4. Using a sanitary brush, wipe the solution onto the sides of the mix pan, over the mixout probe in the bottom of the mix pan, and the underside of the mix pan lid.

5. Set the control switch to the “**CLEANOUT**” position and let the unit agitate for approximately three to five minutes.

NOTE: DO NOT set the control switch to the “**AUTO**” position. Doing so would freeze the sanitizing solution and may result in damage to the machine.



WARNING

DO NOT INSERT ANY TOOLS OR OBJECTS INTO THE MIX INLET HOLE OR THE DISPENSING HOLE IN THE FRONT PLATE. DAMAGE TO THE MACHINE OR PERSONAL INJURY MAY RESULT (FIG. 21)

6. Set the control switch to the “**OFF**” position and drain the solution from the machine. Proceed directly to the “**Operation**” section of this manual.



WARNING

DO NOT RINSE OUT THE MACHINE.

DO NOT ALLOW SANITIZING SOLUTION TO REMAIN IN THE MACHINE FOR SEVERAL HOURS. DOING SO COULD DAMAGE THE MACHINE.

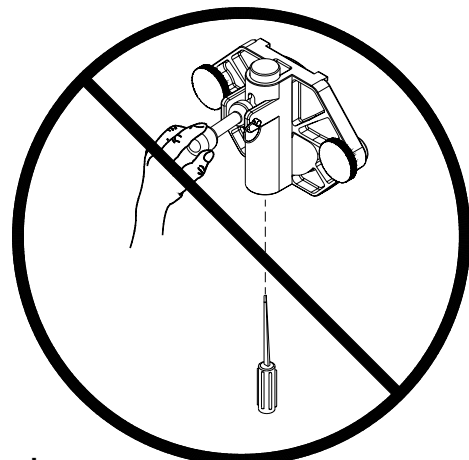
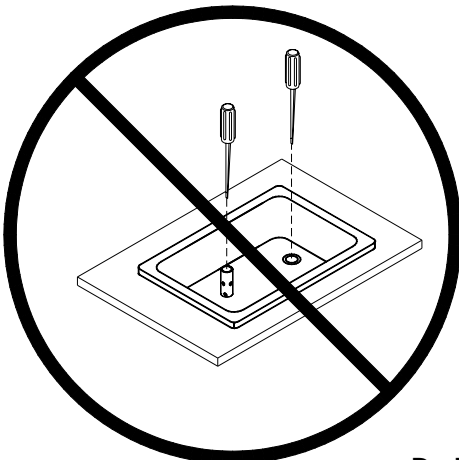


Fig. 21
Do Not Insert Objects or Tools

Operation (Filling and Starting)

Always start with a cleaned and sanitized dispenser as per previous instructions. Use only fresh mix when filling the units. Following these instructions is critical to the maximum operating efficiency of the machine.

1. Set Control Switch to the "OFF" position..
2. Place a 16 oz. Cup under the spigot and open the spigot handle. Pour approximately one quart of fresh product mix into the mix pan. (This will chase the sanitizing solution from the mix pan and freezing cylinder.) Close the spigot handle when the sanitizer is purged from the system.

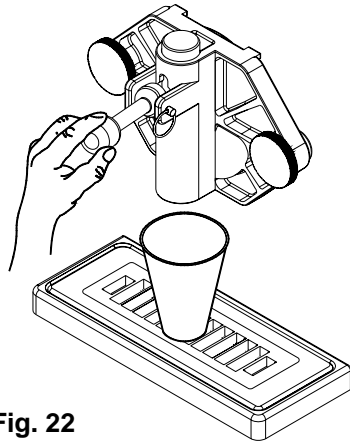


Fig. 22
Dispensing Product

3. Fill the mix pan with chilled, properly mixed product. Keep the mix level in the mix pan at least one inch (25 mm) deep at all times to avoid starving the freezing cylinder. A **MIXOUT** light (Fig. 23) located on the front of the machine (one per freezing cylinder) is activated when the mix solution drops to a potentially damaging level.



Fig. 23
Mixout Light

4. Set the control switch to the "AUTO" position to start the machine.
5. Allow the compressor to cycle 3 or 4 times dispensing a sample of the product after each cycle to check for consistency. If the machine is not dispensing the product at the desired consistency after four full cycles, refer to the Consistency Control Section of this manual. Initial pull-down time is 20-30 minutes, but it may vary due to product and ambient conditions.
6. Replace the mix pan lid and always operate the machine with the lid on the mix pan reservoir.

Note: SaniServ dispensers are designed to run frozen beverage products having a Brix (sugar content) range of 12.5 to 14 with a dispense temperature of 26°F to 28 °F (-3.3°C to -2.2°C).

Brix reading is taken by placing a small sample of normally diluted concentrate on the viewer of a refractometer. If a refractometer is not available, contact the mix supplier.

Do not use a mix with a Brix reading of less than 12.5. Doing so may result in serious damage to the machine.

If the Brix reading is above 14.0 or the alcohol content is too high, the freezing point of the solution may be too low to form slush.

DO NOT ATTEMPT TO MAKE FROZEN BEVERAGE USING ARTIFICIALLY SWEETENED PRODUCT.

CONTROL SWITCH POSITIONS

"CLEANOUT" Position: The dasher motor operates continuously and the compressor will not come on. The mix out level sensor will turn on the "MIXOUT" light (Fig. 41b) but will not activate the beeper.

"AUTO" Position: The dasher motor and compressor operate continuously. **NOTE: The compressor on this model runs continuously.** Refrigerant is provided to the evaporator as required by the electronic consistency system.

If the liquid level sensor detects a low level condition, it will flash the "MIXOUT" light and activate the beeper for three minutes or until the mix pan is filled to satisfy the mix level probe. If the beeper is activated for more than three minutes, the light will begin to glow continuously, the beeping tone will slow down, and the machine will no longer freeze product.

UNDER NO CIRCUMSTANCES SHOULD THE UNIT BE OPERATED IN THE "AUTO" POSITION FOR MORE THAN THREE MINUTES WITH EMPTY FREEZING CYLINDERS . DOING SO WILL RESULT IN DAMAGE TO THE MACHINE.

Helpful Hints

Closed Hours/Shut-Down: If the machine is turned off during closed hours, to resume operation:

1. Set the control switch to the "**CLEANOUT**" position.
2. Dispense two quarts (2 liters) of product into a sanitized pitcher and pour it back into the mix pan. Doing so serves as a mixing process to eliminate any overnight separation.

NOTE: NEVER POUR FROZEN PRODUCT INTO THE MIX PAN. LET IT MELT FIRST.

3. Set the control switch to the "**AUTO**" position and resume operation.

Mixing: Make certain that the product is prepared per label instructions. The machine is designed to operate with frozen product base having a brix range of 12.5 to 14.0. To ensure consistency and quality, use a mixing container large enough to hold 5 gallons (20 liters) with 1 gallon (4 liter) markings to allow accurate mixing of the frozen beverage base. Stir well before adding to the mix solution to the mix pan. Refrigerate the base after diluting. Keep the empty gallon bottles with their lids or caps installed and refill them with diluted base for easy access during busy operating periods.

Filling: Always fill the machine at the start of each day. Fresh prechilled mix will produce the best results.

Mix Pan Lid: Be sure to leave the lid in place on top of the machine to prevent any foreign materials from contaminating the mix.

Drip Tray: This should be removed daily and cleaned to remove residue.

Front Plate: This component is the plastic device from which the product is dispensed. It is designed and made for strength and durability. However, through improper use, it can be damaged. Use the following information for proper care.

1. Do not lubricate the large o-ring on the rear of the front plate. If lubricated, it will not seal properly and product will leak from the front plate (Fig. 33).
2. Do not over tighten the knobs.
3. Always tighten the front plate knobs evenly. Do not attempt to turn one knob all the way down and then the other(s). Doing so will bind the front plate and result in breakage.
4. Improper installation of the stator rod can cause breakage. The stator rod must be properly seated in the dasher before installing the front plate. If the stator rod is improperly installed, subsequent tightening of the knobs will break the front plate.
5. Do not attempt to wash the front plate or any other machine components in a dishwasher.

Mix Out Light: When the mix out light comes on, fill the mix pan. The mix pan must be filled immediately to prevent air from entering the freezing cylinder. If air enters the freezing cylinder, it will create the condition known as "starving the machine", causing freeze-up and vibration. If this condition occurs, set the control switch to the "**OFF**" position and add mix to the mix pan. Allow the freezing cylinder to refill and return the control switch to the "**AUTO**" position.

Consistency Adjustment

CAUTION !

This machine is designed with an electronic control board to manufacture **Frozen Slush Beverage Only!** Do not attempt to operate the machine with soft serve and or shake type products. Operating unit with soft serve or shake products will damage the machine and factory warranty will be voided.

DO NOT ADJUST THE MACHINE!
Improper consistency is due to improperly mixed product

This equipment has been tested at the factory with slush product and has been shipped with FACTORY PRE-SETS. Non-Alcoholic beverage temperature will range from 25-28 degrees. Alcoholic beverage temperature will range from 17-22 degrees. If you feel a consistency adjustment is needed, check the temperature of the dispensed product before making an adjustment. If your product is within these temperature ranges and the consistency is incorrect, you may have improperly mixed product.

ADJUSTING THE MACHINE TO COMPENSATE FOR IMPROPERLY MIXED PRODUCT MAY CAUSE PRE-MATURE COMPONENT FAILURE AND MAY VOID WARRANTY.

Consistency adjustment is done by adjusting the potentiometer on the electronic control board (ECB). The ECB is located behind the front wiring box cover above the front dispensing plates.

CAUTION
BEFORE PROCEEDING
DISCONNECT THE POWER

1. Remove two Phillips screws on the underneath side of the wiring box cover. The ECB is located inside the wiring box as show in Fig. 24.
2. Locate the black potentiometer labeled **HARDNESS** as shown in Fig. 25. By turning the potentiometer to the right (clockwise) it will increase the thickness and lower the product temperature. Turning the potentiometer to the left (counter clockwise) will decrease the thickness and raise the temperature.
3. Reinstall the wiring box cover and reconnect the power.
4. Run the unit with product and allow the refrigeration system to cycle **TWO** times.
5. Draw product from the machine and check for desired consistency.
6. Repeat procedure if required.

NOTE: ONLY TURN THE POTENTIOMETER IN SMALL INCREAMENTS.

If you cannot adjust the product consistency to your desired thickness, contact your local **Certified SaniServ Service Provider.**

Electronic Consistency Control

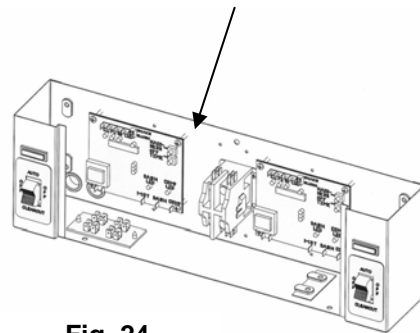
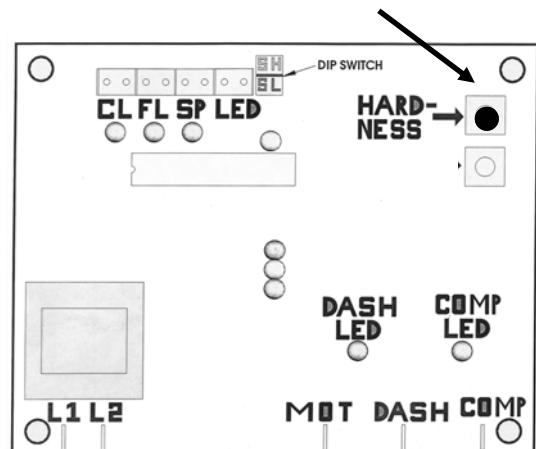


Fig. 24
Wiring Box

Fig. 25
Hardness Control



Routine Maintenance (Owner-Operator)

WARNING

DISCONNECT THE MACHINE FROM ITS POWER SOURCE(S) BEFORE PERFORMING ANY ROUTINE MAINTENANCE. PERSONAL INJURY OR DAMAGE TO THE MACHINE COULD RESULT IF THIS PRACTICE IS NOT OBSERVED.

Daily: Inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around gaskets or seals, check for improper lubrication and worn or damaged parts. Replace parts as needed.

Periodically: Inspect the scraper blades (Fig. 26) to see that they are straight and sharp. If worn, damaged or warped, the blades will not scrape the cylinder walls correctly and the freezing capacity will be reduced. Clean the drip chute assembly (Fig. 48) with warm water and detergent solution.

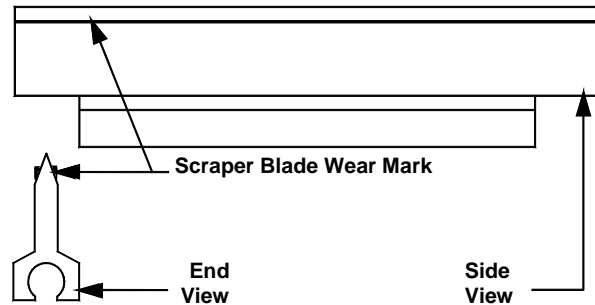


Fig. 26
Scraper Blade Wear Mark



Routine Maintenance (Trained Service Technician)



WARNING

**CONDENSER FINS ARE VERY SHARP
USE EXTREME CAUTION WHEN CLEANING**

Quarterly: Thoroughly clean the condenser fins on all air-cooled machines. Remove all lint and dust with a vacuum cleaner or compressed air (Fig. 27) 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 the flying dirt or lint.

Annually: Check the belts for signs of wear or cracking. Remove panels and clean all parts inside of the machine including the base, side panels, fan blades, condensers, etc.

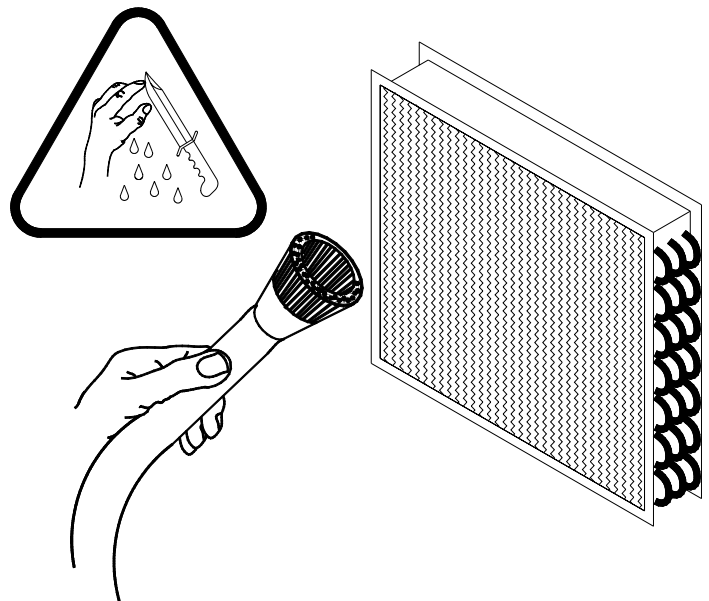


Fig. 27
Clean Sharp Condenser Fins

Please make these simple checks prior to contacting your service provider. Because adjustments to the machine are not covered under the terms of warranty, these tips can save you time and money. If you feel you are not comfortable performing trouble-shooting suggestions, please contact your local certified service provider.

Machine will not start	<ul style="list-style-type: none"> ✓ Make sure electrical cord is correctly seated in the electrical receptacle. ✓ Check circuit breaker in electrical panel.
Product is Soft	<ul style="list-style-type: none"> ✓ Do not make a consistency adjustment at this point. Always check product temperature first. Should be between 25-28 degrees non-alcoholic frozen beverage and 18-22 degrees alcoholic frozen beverage. See Product Breakdown in glossary section. Replace with fresh product. If using a frozen beverage product and temperature is lower than listed, product has too much sugar, alcohol or combination. Correct ingredients and start with freshly mixed product. ✓ Check for properly mixed product. Replace as necessary ✓ If using Re-run product, remove product and add fresh mix. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months. ✓ Check Condenser for dirt or obstructions. See Quarterly Maintenance ✓ Confirm that the condenser fan is running. ✓ Confirm 6" of airflow on all both sides and back of machine. ✓ High ambient temperature. Recommended machine ambient temperature not to exceed 82 degrees.
Product is too Thick	<ul style="list-style-type: none"> ✓ Check for properly mixed product. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check product temperature. Should be between 25-28 degrees non-alcoholic frozen beverage and 18-22 degrees alcoholic frozen beverage. ✓ Check for missing scraper blade or stator rod. Check dasher assemblies.
Front Plate Leaking	<ul style="list-style-type: none"> ✓ Confirm front plate o-ring is not ripped or torn. Replace if necessary. Replace seals and o-rings every six months. ✓ Do not lubricate front plate o-ring. ✓ Confirm spigot plunger o-rings are not ripped or torn. Replace if necessary. Replace every six months. ✓ Confirm spigot plunger o-rings are lubricated daily. ✓ Tighten front plate knobs evenly. ✓ Confirm stator rod is not worn or grooved.
Product leaking from the drip chute and or drip tube.	<ul style="list-style-type: none"> ✓ Rear Seal is worn. Replace. Note: Replace seals, o-rings and gaskets every six months. ✓ Do Not Lubricate the rubber portion of the rear seal ✓ The shaft of the dasher where the rear seal is installed must be lubricated daily. ✓ Confirm stator rod is not worn or grooved. ✓ Front plate knobs loose.
Squeaking , chirping noises and or vibration heard.	<ul style="list-style-type: none"> ✓ Use properly mixed product. Replace as necessary. ✓ Confirm freezing cylinder is not starved of product. See glossary (Starved Cylinder) ✓ Check lubrication ✓ Confirm all panel screws are installed and tightened ✓ Adjust width of drip tray bracket. ✓ Check for dull scraper blades. Blades should be sharp. Replace every 6 months.
Compressor Runs Continuously	<ul style="list-style-type: none"> ✓ This is normal for the Model 798. Refrigerant is directed to each freezing cylinder independently based on the electronic consistency control system.
Who to contact for service and parts	<ul style="list-style-type: none"> ✓ If you do not have a local service and parts provider, contact your SaniServ Dealer/Distributor. Visit www.saniserv.com to locate a Distributor (Sales Section) or a Service Agent (Technical Support Section).

Trouble Shooting Glossary

Ambient Temperature. The temperature of the air in the immediate vicinity of the operating machine. High ambient temperature can reduce the capacity with an air-cooled condenser.

Capacity. The total capacity of frozen product that a freezer can produce in a given period usually stated in gallons per hour (G.P.H.).

Condenser. The part of the refrigeration mechanism that receives hot, high-pressure refrigeration gas from the compressor and cools gaseous refrigerant until it returns to a liquid state.

Consistency. The viscosity or thickness of the product in the freezing cylinder.

Consistency Control. A control that senses the thickness or viscosity of the product in the freezing cylinder.

Dasher. The part of the freezer that scrapes frozen product off the inside of the freezing cylinder and blends the product. In a gravity freezer, this assembly also moves the product forward to be dispensed.

Front Plate. Seals the front of the freezing cylinder and provides a means for dispensing the product. On gravity fed freezers, the front plate indirectly holds the dasher in place via the stator rod. It also provides compression for the rear seal.

Freezing Cylinder. The part of the refrigeration mechanism in which the refrigerant vaporizes and absorbs heat. This is the part of the freezer where the liquid product is frozen.

Mix-pan. Is the top container that product is poured into. It is used as storage until product is needed for the freezing cylinder

Mixing Product / Product Temperatures. If your using a product that has to be mixed with water or other ingredients, it is imperative the product is mixed consistently everyday. If not, the machine will not run consistent and could possibly damage components. This is very important with frozen (slush) beverages. Always mix to the product manufactures recommendations. The machine is designed to operate with a frozen product that falls within these temperatures: non-alcoholic frozen beverage 25-28 degrees; alcoholic frozen beverage 18-22 degrees.

Rear Seal. This part is stationary during operation and must not move. When installed and lubed properly, seals mix in cylinder. When installed and lubed improperly, it causes main shafted bearing failure.

Scraper Blades. The component that scrapes the frozen product from the freezing cylinder surface. Blades must be sharp, as dull blades will leave product on the freezing cylinder, insulating the mix from the refrigerant.

Spinner Assembly. An externally installed or internally installed component used to blend a base product with flavoring or other particulate.

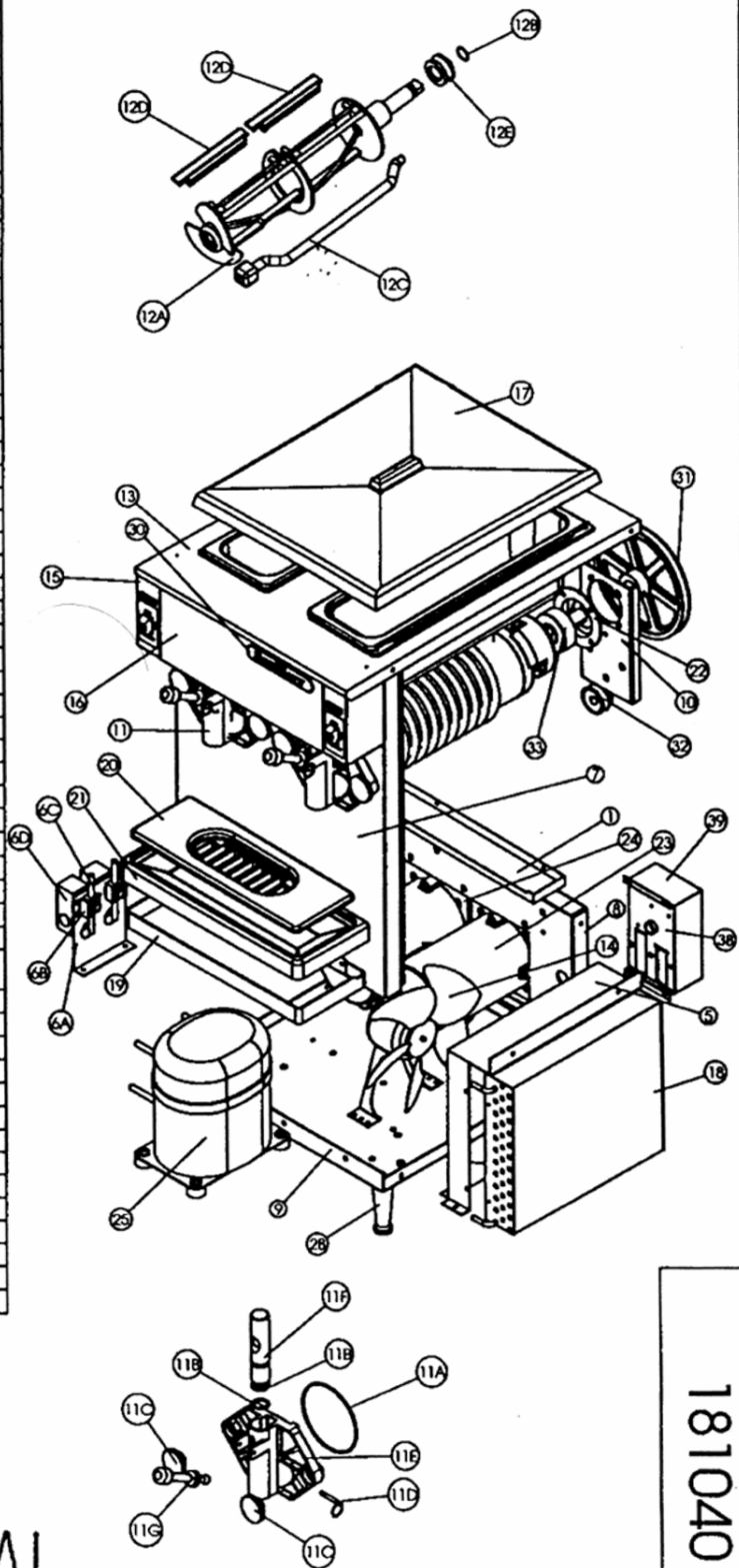
Spigot Plunger. The mechanism on the front plate through which the product is dispensed.

Starved Cylinder. A starved cylinder is often mistaken for a freeze up or product too thick. A starved cylinder (starving) is created when a larger percentage of frozen product is dispensed from the freezing cylinder than the percentage of liquid product entering the freezing cylinder from the mix-pan. There are several causes of starving.

1. **Overdrawing:** Dispensing more product from the machine than it's designed to do. This would occur if a machine were undersized for its application.
2. **Mix out light not working** therefore not alerting operator the need to add product.
3. **Pouring frozen or semi frozen product** into the mix-pan reservoir
4. **Mix-pan too cold,** allowing product to freeze in mix-pan and restricting product flow.

Stator Rod. Acts as a bearing surface. Transmits compression to the rear seal. Be sure to lubricate.

ITEM NO.	QTY.	Part No.	Description
1	1	109638	Chute, Drip
2	1	109881	Panel, Side Left
3	1	109880	Panel, Side Right
4	1	109879	Panel, Rear
5	1	109623	Shroud, Fan
6	1	109622	Assembly, Solenoid & Bracket
6A	1	109620	Bracket, Solenoid
6B	2	109621	Support, Solenoid
6C	2	71033	Body, Valve 1/4
6D	2	71034	Solenoid, Coil 115V/60/1
7	1	109971	Panel, Front
8	1	109968	Evaporator Support, Lower
9	1	109870	Pan, Base
10	2	109970	Evaporator Support, Upper
11	2		Assembly, Face Plate
11A	1	58911	O-ring, 5430-6
11B	2	58923	O-ring, 2-212
11D	1	64255	Fas Pin, .25 Dia.
11E	1	65631-01	Plate, Front
11F	1	105503	Plunger, Spigot
11G	1	65632-01	Handle, Spigot
12	2		Assembly, Dasher
12A	1	3113-01	Dasher
12B	1	58917	O-ring, 5427-13
12C	1	65633	Rod, Stator Plastic
12D	2	104984	Blade, Scraper
12E	1	108541	Assembly, Rear Seal
13	1	109964	Assembly, Top Cover & Evap.
14	1	109044	Assembly, Fan and Bracket
	1	109041	Fan Blade
	1	109042	Fan Motor
	1	109043	Fan Bracket
15	1	15847	Assembly, Wire Box
16	1	109878	Cover, Wire Box
17	1	109026	Ud, Mix Pan
18	1	109016	Condenser
19	1	108968	Support, Drip Tray Long
20	1	108866	Insert, Drip Tray Long
21	1	108865	Drip tray, long Black
22	2	109270	Cap, Bearing
23	2	75845	Motor, 1/4 Hp 115/60/1
24	2	102427	Gasket, Rubber Motor
25	1	75794	Compressor, Tec., 115/60/1 3/4 HP
26	1	76936	Components, Compressor Start
27	1	71003	Drier
28	1	64135	Legs (4)
29	1	64089	Clamp, Drier, # 5
30	2	16039	Logo, SaniServ Large
31	2	10653	Pulley, 8.0 Dia., V-Notch, 1.00 Bore
32	2	10654	Pulley, 1.5 Dia., V-Notch, .625 Bore
33	2	2858	Bearing & Shaft
34	1	71082	EPR Valve
35	2	109080	Thermostatic Expansion Valve
36	1	71090	High Pressure Switch
37	2	58856	Belt, V-Notch, Size 4L/10
38	1	109982	Bracket, Start Components
39	1	109983	Cover, Start Components



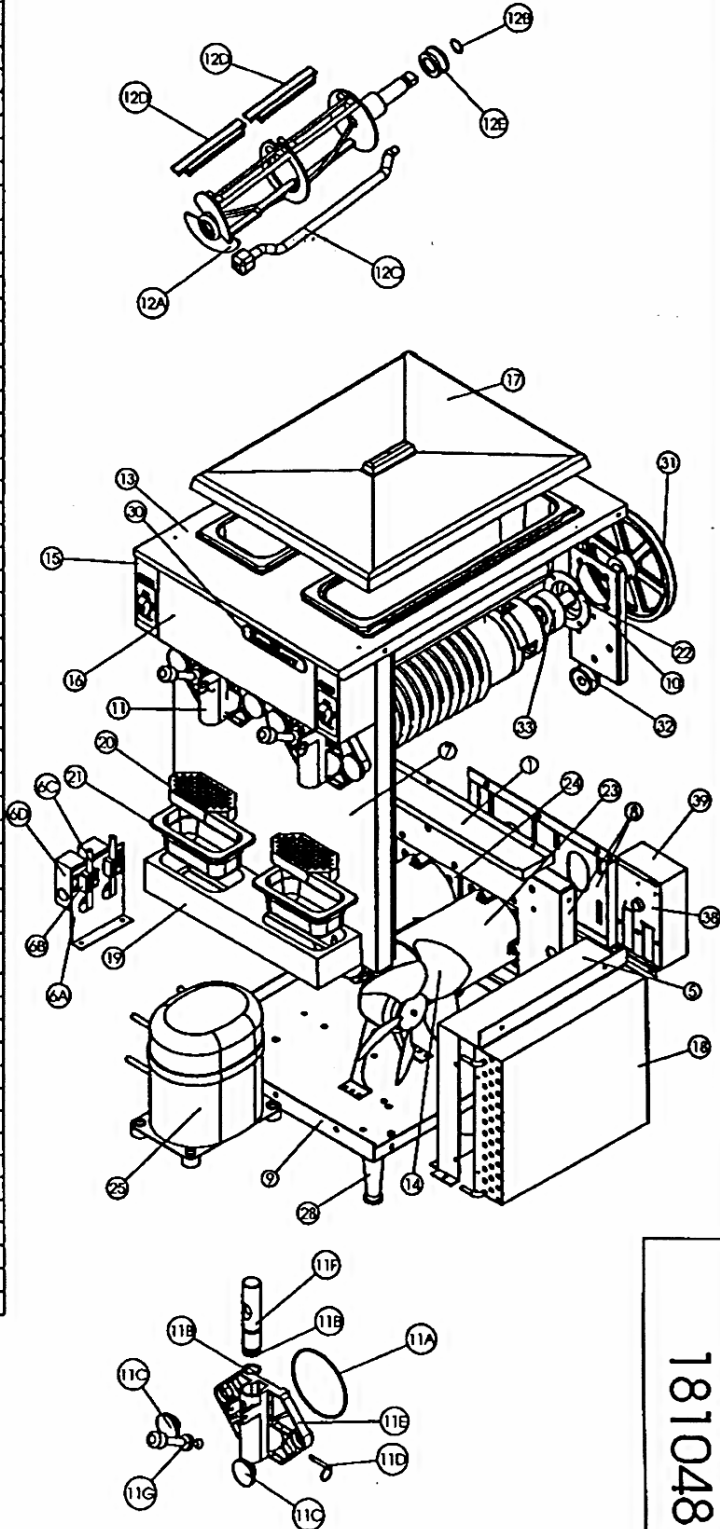
ORIGINAL

181040

SaniServ	Model 798J	BOM 7980060	
	Description 115V, 1PH, 60 HZ	File 181040A.SLDDRW	
Exploded View	Wiring Box 15847	ECN 1482	Date 11/11/04
	Wiring Dia. 81389	Sheet 1 of 1	

A

ITEM NO.	QTY.	Part No.	Description
1	1	109638	Chute, Drip
2	1	109881	Panel, Side Left
3	1	109880	Panel, Side Right
4	1	109879	Panel, Rear
5	1	109623	Shroud, Fan
6A	1	109883	Bracket, Solenoid
6B	2	109884	Support, Solenoid
6C	2	71033	Body, Valve 1/4
6D	2	71034	Solenoid, Coil 115V/60/1
7	1	109971	Panel, Front
8	1	109968	Evaporator Support, Lower
	1	109969	Bracket, Motor Mount
9	1	109870	Pan, Base
10	2	109970	Evaporator Support, Upper
11	2		Assembly, Face Plate
11A	1	58911	O-ring, 5430-6
11B	2	58923	O-ring, 2-212
11D	1	64255	Fos Pin, .25 Dia.
11E	1	65631-01	Plate, Front
11F	1	105503	Plunger, Spigot
11G	1	65632-01	Handle, Spigot
12	2		Assembly, Dasher
12A	1	3113-01	Dasher
12B	1	58917	O-ring, 5427-13
12C	1	65633	Rod, Stator Plastic
12D	2	104984	Blade, Scraper
12E	1	108541	Assembly, Rear Seal
13	1	109964	Assembly, Top Cover & Evap.
14	1	109044	Assembly, Fan and Bracket
	1	109041	Fan Blade
	1	109042	Fan Motor
	1	109043	Fan Bracket
15	1	15847	Assembly, Wire Box
16	1	109878	Cover, Wire Box
17	1	109026	Lid, Mix Pan
18	1	109016	Condenser
19	1	109732	Support, Drip Tray
20	2	65122	Tray, 1/9 Size X 2-1/2
21	2	109733	Shield, Drip
22	2	109270	Cap, Bearing
23	2	75845	Motor, 1/4 Hp 115/60/1
24	2	102427	Gasket, Rubber Motor
25	1	75794	Compressor, Tec., 115/60/1 3/4 HP
26	1	76936	Components, Compressor Start
27	1	71003	Drier
28	1	64135	Legs (4)
29	1	64089	Clamp, Drier, # 5
30	2	16039	Logo, SaniServ Large
31	2	10653	Pulley, 8.0 Dia., V-Notch, 1.00 Bore
32	2	10654	Pulley, 1.5 Dia., V-Notch, .625 Bore
33	2	2858	Bearing & Shaft
34	1	71082	EPR Valve
35	2	109080	Thermostatic Expansion Valve
36	1	71090	High Pressure Switch
37	2	58856	Belt, V-Notch, Size 4L410
38	1	109982	Bracket, Start Components
39	1	109983	Cover, Start Components
101	1	109968C	SUPPORT, LOWER EVAP.

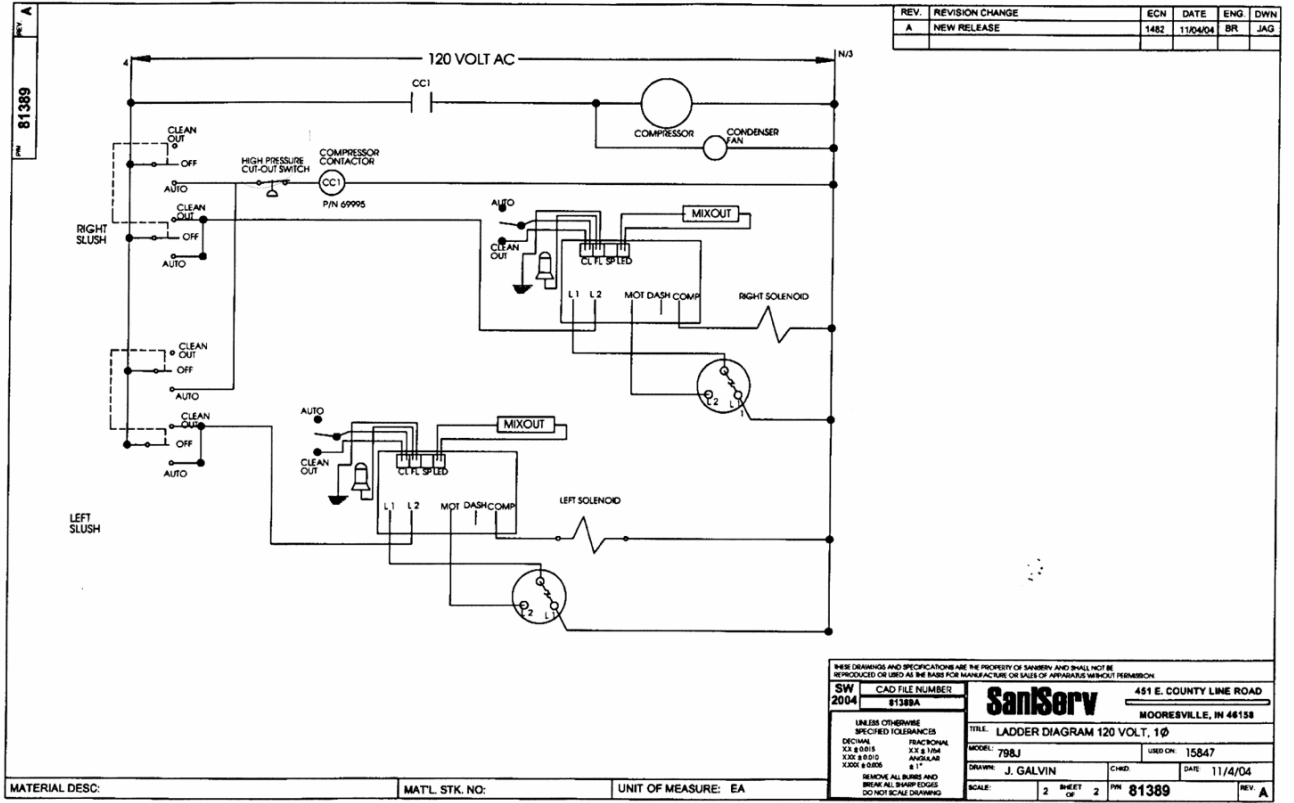
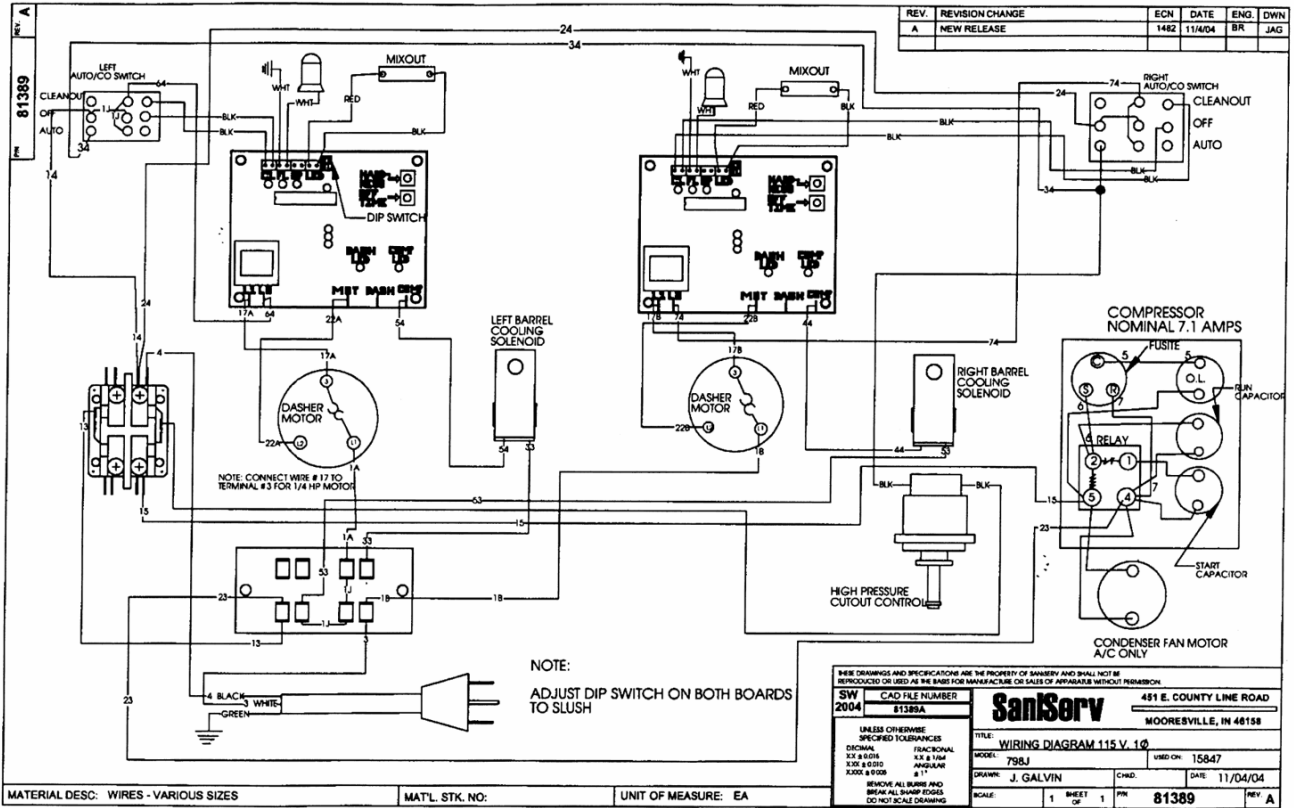


ORIGINAL

181048

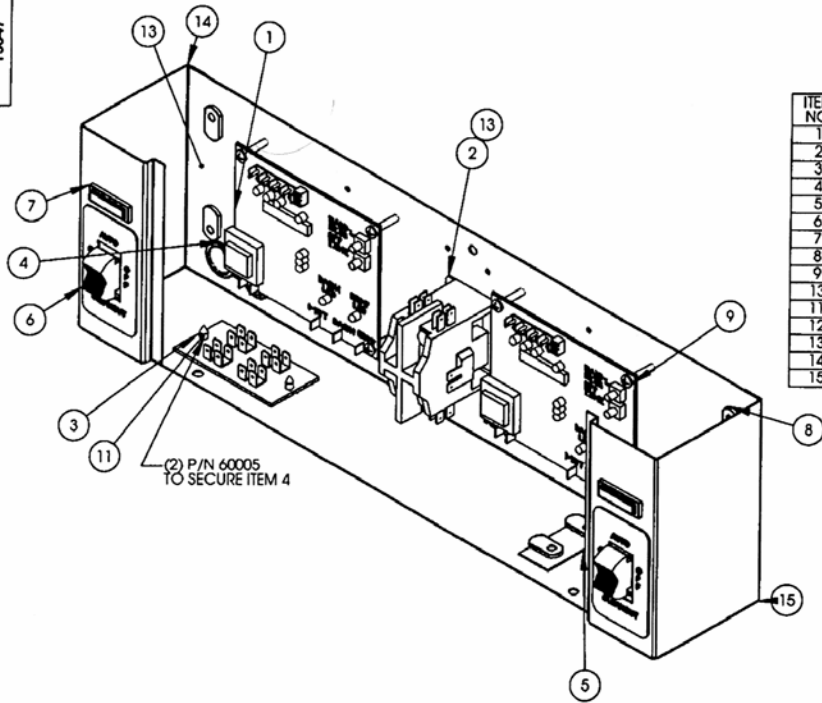
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SaniServ	Model 798J - OutBack	BOM 7980065	
	Description 115V, 1PH, 60 HZ	File 181048B.SLDDRW	
Exploded View	Wiring Box 15847	ECN 1482	Date 7/18/05
	Wiring Dia. 81389	Sheet 1 of 1	



REV. A
P/N 15847

REV.	REVISION CHANGE	ECN	DATE	ENG.	DWN
A	NEW RELEASE	1482	11/14/04	BR	JAG



ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	70671	CONTROL BOARD	2
2	69995	CONTACTOR	1
3	61073	TERMINAL BOARD	1
4	61132	BUSHING, SNAP 7/8"	4
5	109979	SPIGOT SWITCH HOLE COVER	1
6	70023	AUTO/CLEANOUT SWITCH	2
7	70423	MIXOUT LIGHT	2
8	60502	#10-32 WELDNUT	8
9	60341	SCREW, #8 X 1-1/4 PAN B ZINC	8
13	60308	SCREW, #8 X 1/2 B PAN ZINC	2
11	59972	SCREW, #10-32 X 1/2 MACH. NICK	8
12	9510	AUTO/CLEANOUT DECAL	2
13	109974	WIRE BOX, BACK PANEL	1
14	109972	WIRE BOX, LEFT PANEL	1
15	109973	WIRE BOX, RIGHT PANEL	1

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SW 2004 CAD FILE NUMBER 15847A
Saniserv 431 E. COUNTY LINE ROAD
 MOOREVILLE, IN 46158

UNLESS OTHERWISE SPECIFIED TOLERANCES:
 DECIMAL 1/16 & 1/32 FRACTIONAL 1/16 & 1/8 ANGULAR 1/2"
 REMOVE ALL BURRS AND BREAK ALL SHARP EDGES (SEE WORK CENTER DRAWING)

TITLE: ASSEMBLY, WIRE BOX
 MODEL: 798J USED ON: 7980060
 DRAWN: J. GALVIN CHG: DATE: 11/4/04
 SCALE: 1 SHEET OF 1 P/N 15847 REV. A

MATERIAL DESC: MAT'L. STK. NO: UNIT OF MEASURE: EA

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 An AFFINIS GROUP Company

451 E. County Line Road
P.O. Box 1089
 Mooresville, Indiana 46158-5089

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