## **Soft Serve / Frozen Yoghurt Instructions**

DO NOT use on unstable ground

**DO NOT** use any ice in the machine

**DO NOT** use any liquid that contains pulp, seeds ect.

**DO NOT** use only water

**DO NOT** continue to run the machine with no liquid or low amount in the bowl

**DO NOT** add warm or hot water to the machine

- 1. Must have proper ventilation around the machine when in use.
- 2. Do not place the machine in direct sunlight, direct heat or rain
- 3. Machine must be undercover / roof at all times
- 4. Pour 3.5l of cool clean drinking water into a food grade mixing bucket
- 5. Open 1.5kg of soft serve powder and pour into water while mixing with a wire whisk. Keep mixing for about 30 seconds until all sugar is dissolved
- 6. Allow to stand for 10 minutes
- 7. Whisk vigorously before putting into soft serve machine
- 8. Press the auto button on front of machine
- 9. Allow to freeze, approx 5 minutes
- 10. When the machine starts to beep, the mixture is too low. Add your next batch of mixture to the machine

If having difficulty or machine fails to operate, please contact 0415 308 134. Do not attempt any repairs

## Machine Cleaning:

- 1. Fill bowl soapy water
- 2. Press the clean button and wait 2 minutes
- 3. dispense through lever until thoroughly rinsed
- 4. Repeat steps 1 3 with clean water
- 5. With a soft cloth wipe down all sides of machine