STOELTING®
A VOLLRATH® COMPANY

Model SO218B
OPERATORS MANUAL

Manual No. 513679 Rev.1

This manual provides basic information about the machine. Instructions and suggestions are given covering its operation and care.

The illustrations and specifications are not binding in detail. We reserve the right to make changes to the machine without notice, and without incurring any obligation to modify or provide new parts for machines built prior to date of change.

DO NOT ATTEMPT to operate the machine until instructions and safety precautions in this manual are read completely and are thoroughly understood. If problems develop or questions arise in connection with installation, operation, or servicing of the machine, contact Stoelting.

STOELTING®
A VOLLRATH® COMPANY

stoeltingfoodservice.com

Stoelting Foodservice Equipment
502 Highway 67
Kiel, WI 53042-1600
U.S.A.

Main Tel: 800.558.5807
Fax: 920.894.7029

Customer Service: 888.429.5920
Fax: 800.545.0662
Email: foodservice@stoelting.com

© 2014 PW Stoelting, LLC

A Few Words About Safety

Safety Information

Read and understand the entire manual before operating or maintaining Stoelting equipment.

This manual provides the operator with information for the safe operation and maintenance of Stoelting equipment. As with any machine, there are hazards associated with their operation. For this reason safety is emphasized throughout the manual. To highlight specific safety information, the following safety definitions are provided to assist the reader.

The purpose of safety symbols is to attract your attention to possible dangers. The safety symbols, and their explanations, deserve your careful attention and understanding. The safety warnings do not by themselves eliminate any danger. The instructions or warnings they give are not substitutes for proper accident prevention measures.

If you need to replace a part, use genuine Stoelting parts with the correct part number or an equivalent part. We strongly recommend that you do not use replacement parts of inferior quality.

Safety Alert Symbol:

This symbol Indicates danger, warning or caution. Attention is required in order to avoid serious personal injury. The message that follows the symbol contains important information about safety.

Signal Word:

Signal words are distinctive words used throughout this manual that alert the reader to the existence and relative degree of a hazard.

WARNING

The signal word “WARNING” indicates a potentially hazardous situation, which, if not avoided, may result in death or serious injury and equipment/property damage.

CAUTION

The signal word “CAUTION” indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury and equipment/property damage.

CAUTION

The signal word “CAUTION” not preceded by the safety alert symbol indicates a potentially hazardous situation, which, if not avoided, may result in equipment/property damage.

NOTE (or NOTICE)

The signal word “NOTICE” indicates information or procedures that relate directly or indirectly to the safety of personnel or equipment/property.

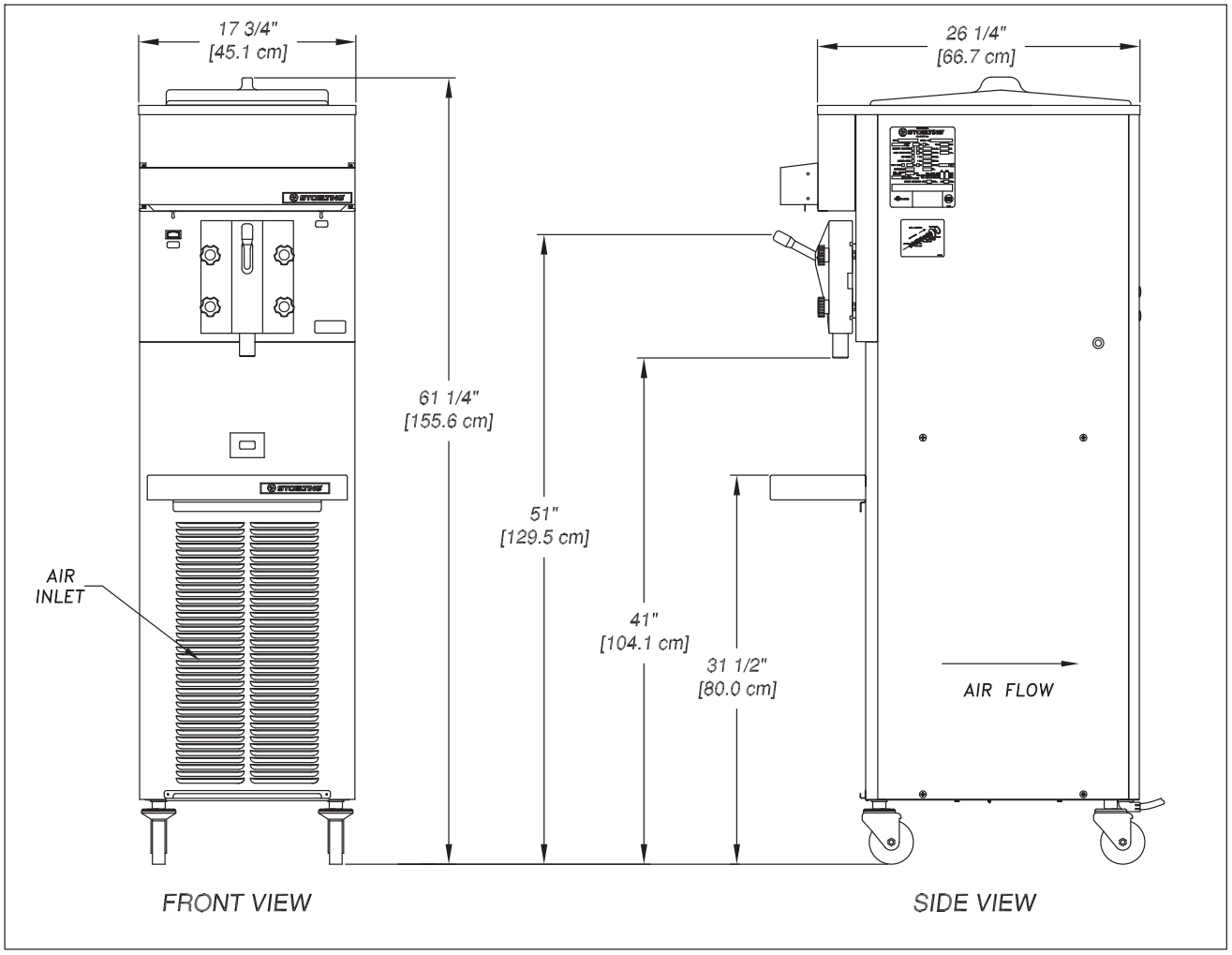
TABLE OF CONTENTS

SECTION 1
DESCRIPTION AND SPECIFICATIONS

1.1 DESCRIPTION

The Stoelting SO218B machine is gravity fed. It is equipped with fully automatic controls to provide a uniform product. It operates with almost any type frozen beverage mix. This manual is designed to help qualified service personnel and operators with the installation, operation and maintenance of the Stoelting SO218B gravity machine.

Figure 1-1 Model SO218B



	Model SO218B	
Dimensions	**Machine**	**with crate**
width	17-1/2'' (44,5 cm)	25'' (63,5 cm)
height	64-1/2'' (163,8 cm)	66'' (167,6 cm)
depth	26-3/8'' (67,0 cm)	51'' (129,5 cm)
Weight	315 lbs (142,8 kg)	410 lbs (185,9 kg)
Electrical	**1 Phase, 208-240 VAC, 60Hz**	
running amps	12A	
connection type	NEMA6-20P power cord provided	
Compressor	14,000 Btu/hr	
Drive Motor	1/2 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space at front and back.	
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.	
Hopper Volume	7 gallon (26,50 liters)	
Freezing Cylinder Volume	2 gallon (7,57 liters)	

SECTION 2
INSTALLATION INSTRUCTIONS

2.1 SAFETY PRECAUTIONS

Do not attempt to operate the machine until the safety precautions and operating instructions in this manual are read completely and are thoroughly understood.

Take notice of all warning labels on the machine. The labels have been put there to help maintain a safe working environment. The labels have been designed to withstand washing and cleaning. All labels must remain legible for the life of the machine. Labels should be checked periodically to be sure they can be recognized as warning labels.

If danger, warning or caution labels are needed, indicate the part number, type of label, location of label, and quantity required along with your address and mail to:

STOELTING
ATTENTION: Customer Service
502 Hwy. 67
Kiel, Wisconsin 53042

2.2 SHIPMENT AND TRANSIT

The machine has been assembled, operated and inspected at the factory. Upon arrival at the final destination, the entire machine must be checked for any damage which may have occurred during transit.

With the method of packaging used, the machine should arrive in excellent condition. THE CARRIER IS RESPONSIBLE FOR ALL DAMAGE IN TRANSIT, WHETHER VISIBLE OR CONCEALED. Do not pay the freight bill until the machine has been checked for damage. Have the carrier note any visible damage on the freight bill. If concealed damage and/or shortage is found later, advise the carrier within 10 days and request inspection. The customer must place claim for damages and/or shortages in shipment with the carrier. Stoelting, Inc. cannot make any claims against the carrier.

2.3 MACHINE INSTALLATION

Installation of the machine involves moving the machine close to its permanent location, removing all crating, setting in place, assembling parts, and cleaning.

A. Uncrate the machine.

B. Accurate leveling is necessary for correct drainage of machine barrel and to ensure correct overrun. Place a bubble level on top of the machine at each corner to check for level condition. If adjustment is necessary, level the machine by turning the bottom part of each leg in or out.

C. Correct ventilation is required. The SO218B requires 3” clearance at the front and back.

CAUTION

Failure to provide adequate ventilation will void warranty.

D. Place the CLEAN-ON-OFF switch in the OFF position.

⚠ WARNING

Do not alter or deform electrical plug in any way. Altering the plug to fit into an outlet of different configuration may cause fire, risk of electrical shock, product damage and will void warranty.

E. Connect the power cord to the proper power supply. The plug is designed for 208-240VAC / 20 amp duty. Check the nameplate on your machine for proper supply. The unit must be connected to a properly grounded receptacle. The electrical cord furnished as part of the machine has a three prong grounding type plug. The use of an extension cord is not recommended, if necessary use one with a size 12 gauge or heavier with ground wire. Do not use an adapter to get around grounding requirement.

SECTION 3
INITIAL SET-UP AND OPERATION

3.1 OPERATOR'S SAFETY PRECAUTIONS

SAFE OPERATION IS NO ACCIDENT; observe these rules:

A. Know the machine. Read and understand the Operating Instructions.

B. Notice all warning labels on the machine.

C. Wear proper clothing. Avoid loose fitting garments, and remove watches, rings or jewelry that could cause a serious accident.

D. Maintain a clean work area. Avoid accidents by cleaning up the area and keeping it clean.

E. Stay alert at all times. Know which switch, push button or control you are about to use and what effect it is going to have.

F. Disconnect electrical cord for maintenance. Never attempt to repair or perform maintenance on the machine until the main electrical power has been disconnected.

G. Do not operate under unsafe operating conditions. Never operate the machine if unusual or excessive noise or vibration occurs.

3.2 OPERATING CONTROLS AND INDICATORS

Before operating the machine, it is required that the operator know the function of each operating control. Refer to Figure 3-1 for the location of the operating controls on the machine.

⚠ WARNING

High voltage will shock, burn or cause death. The OFF-ON switch must be placed in the OFF position prior to disassembling for cleaning or servicing. Do not operate machine with cabinet panels removed.

A. Spigot Switch

The spigot switch automatically starts the auger drive and refrigeration systems when the spigot is opened to dispense product. When the spigot is closed, the drive motor and compressor remain on until the product in the freezing cylinder reaches the proper consistency..

B. CLEAN-OFF-ON Switch

The CLEAN-OFF-ON switch is used to supply power to the control circuit. When the switch is in the OFF (middle) position, power is not supplied to the control board or refrigeration system. When

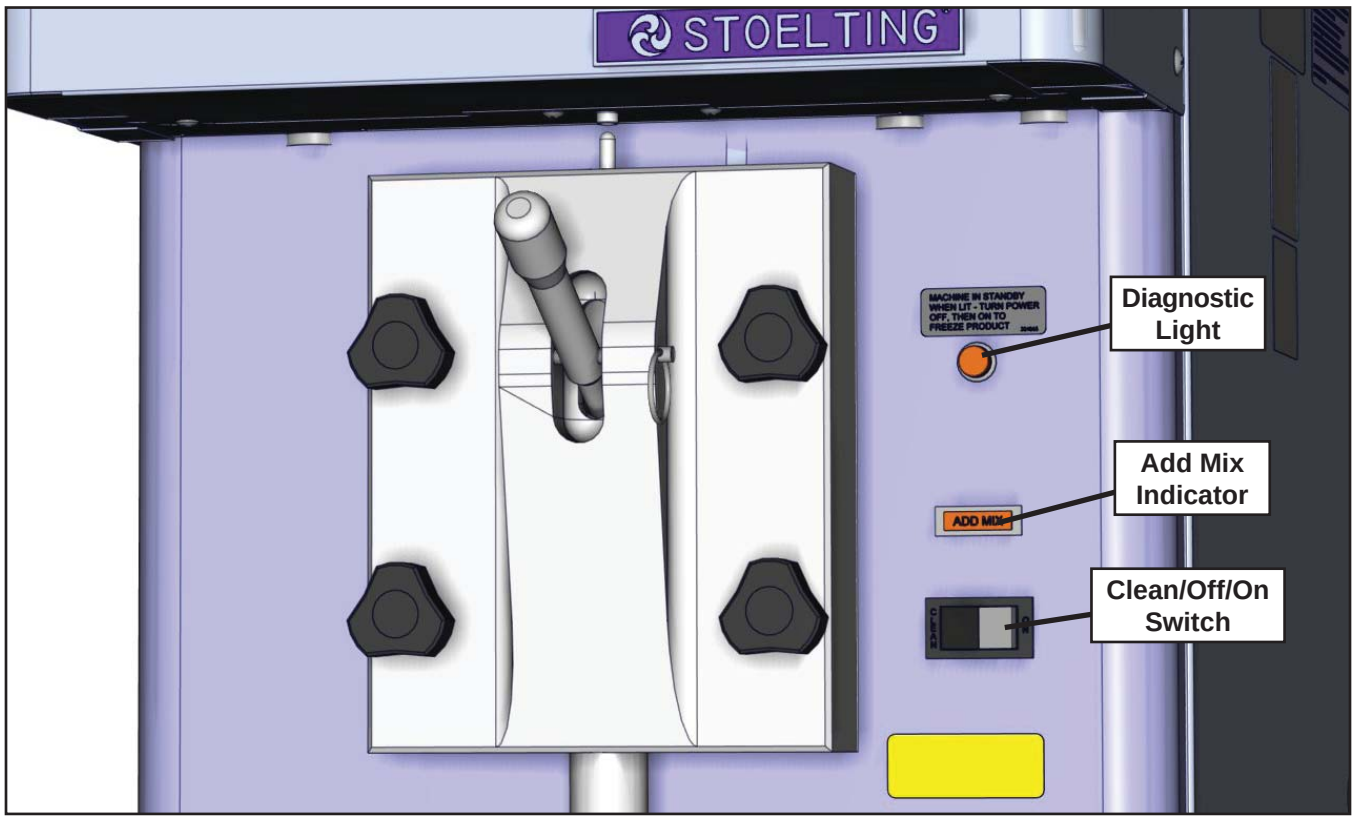


Figure 3-1 Controls

the switch is in the ON position, the machine operates in the freezing mode. When the switch is in the CLEAN position, all refrigeration stops and the auger starts rotating.

C. ADD MIX Light

The ADD MIX light flashes to alert the operator to a low mix condition. It does so by monitoring the mix level in the hopper. When the ADD MIX light is flashing, refill hopper immediately.

NOTE

Failure to refill hopper immediately may result in operational problems.

D. Diagnostic Light

The Diagnostic Light is on during defrost mode and flashes if an error occurs. The light flashes once if there is a compressor error. There are two quick flashes if there is an auger error. And there are three quick flashes if the machine is left in clean mode for more than 20 minutes. Refer to the troubleshooting section for details.

E. Front Door Safety Switch

The front door safety switch prevents the auger from turning when the front door is removed. The switch is open when the door is not in place and closed when the door is properly installed.

3.3 SANITIZING

Sanitizing must be done after the machine is cleaned and just before the hopper is filled with mix. Sanitizing the night before is not effective. However, you should always clean the machine and parts after each use.

The United States Department of Agriculture and the Food and Drug Administration require that all cleaning and sanitizing solutions used with food processing equipment be certified for this use.

When sanitizing the machine, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

Mix sanitizer according to manufacturer's instructions to provide a 100 parts per million (ppm) strength solution and check the solution with chlorine test strips. Mix sanitizer in quantities of no less than 2 gallons (7.5 liters) of 90° to 110°F (32° to 43°C) water. Allow sanitizer to contact the surfaces to be sanitized for 5 minutes. Any sanitizer must be used only in accordance with the manufacturer's instructions.

CAUTION
Do not allow sanitizer to remain in contact with stainless steel parts for prolonged periods. Prolonged contact of sanitizer with machine may cause corrosion of stainless steel parts.

In general, sanitizing may be conducted as follows:

A. Prepare Stera-Sheen Green Label Sanitizer or equivalent according to manufacturer's instructions to provide a 100 ppm strength solution. Mix the sanitizer in quantities of no less than 2 gallons of 90° to 110°F (32° to 43°C) water. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm. Any sanitizer must be used only in accordance with the manufacturer's instructions.

B. Pour the sanitizing solution into the hopper and place the switch in the CLEAN position. Check for leaks.

C. Clean sides of hopper and underside of hopper cover using a soft bristle brush dipped in the sanitizing solution.

D. After five minutes, place a bucket under the spigot and open spigot to drain most sanitizing solution. Leave a small amount of the sanitizing solution in the freezing cylinder. Place the switch in the OFF (middle) position.

E. Collect the remaining sanitizing solution in a cup and test the chlorine contents with a new test strip. A reading of 100 ppm or more is acceptable.

If the reading is less than 100 ppm, sanitize the machine again.

If the reading is less than 100 ppm after sanitizing the second time, disassemble and wash the machine again.

3.4 FREEZE DOWN AND OPERATION

This section covers the recommended operating procedures for the safe operation of the machine.

A. Sanitize just prior to use.

B. Place the switch in the OFF (middle) position.

C. Fill the hopper with mix.

D. Open spigot and drain a small amount of mix to remove any remaining sanitizer.

E. Place the switch in the ON position.

NOTE

After the drive motor starts, there is a delay before the compressor starts.

F. After 8 to 12 minutes the product will be at consistency and ready to serve. Freeze down time may vary depending on the type of product used and the starting product temperature.

G. To dispense, pull the spigot handle down to open the spigot.

H. The machine is designed to dispense the product at a reasonable draw rate. If the machine is overdrawn, the result is a soft product or a product that does not dispense at all. If this occurs, allow the machine to run for approximately 30 seconds before dispensing additional product.

I. Do not operate the machine when the ADD MIX light is on. Refill the hopper immediately.

3.5 DEFROST MODE

If the spigot has not been opened in 3 hours, defrost mode begins. During defrost mode the drive motor runs for 90 seconds every 7 minutes and the diagnostic light remains lit.

End defrost mode by turning the CLEAN-OFF-ON switch OFF then back ON or by opening the spigot.

3.5 MIX INFORMATION

Mix can vary considerably from one manufacturer to another. Differences in the quantity and quality of ingredients have a direct bearing on the finished frozen product. A change in machine performance that cannot be explained by a technical problem may be related to the mix.

Proper product serving temperature varies from one manufacturer's mix to another. Stackable slush mixes generally provide satisfactory product from 24° to 28°F (-4° to -2°C).

When checking the temperature, stir the thermometer in the frozen product to obtain an accurate reading.

3.6 REMOVING MIX FROM MACHINE

To remove the mix from the machine, refer to the following steps:

A. Place the switch in the CLEAN position to rotate the auger. Allow the mix to agitate in freezing cylinder until the mix has become liquid, about 5 minutes.

B. Drain the liquid mix by opening the spigot. A container should be placed under the spigot to collect the liquid mix.

C. Place the switch in the OFF (middle) position.

3.7 CLEANING THE MACHINE

NOTE

The frequency of cleaning the machine and machine parts must comply with local health regulations.

After the mix has been removed from the machine, the machine must be cleaned. To clean the machine, refer to the following steps:

A. Close the spigot and fill the hopper with 2 gallons (8 liters) of tap water.

B. Place the switch in the CLEAN position to rotate the auger.

C. Allow the water to agitate for approximately 30 seconds.

D. Open the spigot to drain the water. Remember to place a container under the spigot to catch the water. When the water has drained, place the switch in the OFF (middle) position. Allow the freezing cylinder to drain completely.

E. Prepare sanitizing solution according to manufacturer's instructions to provide a 100 ppm strength solution. Mix the sanitizer in quantities of no less than 2 gallons of 90° to 110°F (32° to 43°C) water. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm. Repeat steps A through D using the sanitizing solution.

3.8 DISASSEMBLY OF MACHINE PARTS

Inspect for worn or broken parts each time the machine is disassembled. Replace all worn or broken parts to ensure safety to both the operator and the customer and to maintain good machine performance and a quality product. Frequency of cleaning must comply with the local health regulations.

To disassemble the machine, refer to the following steps:

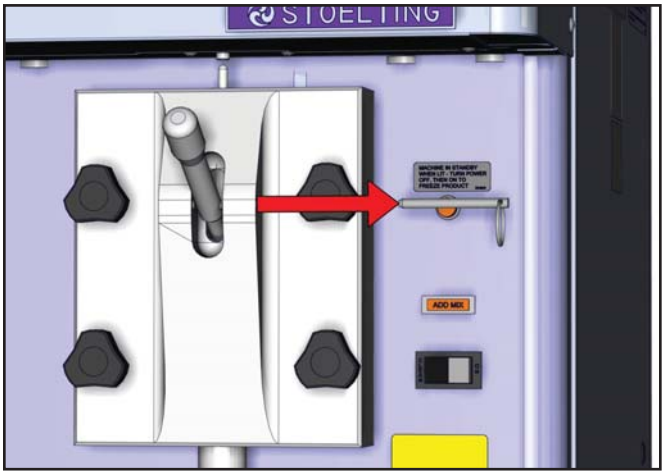
⚠ CAUTION

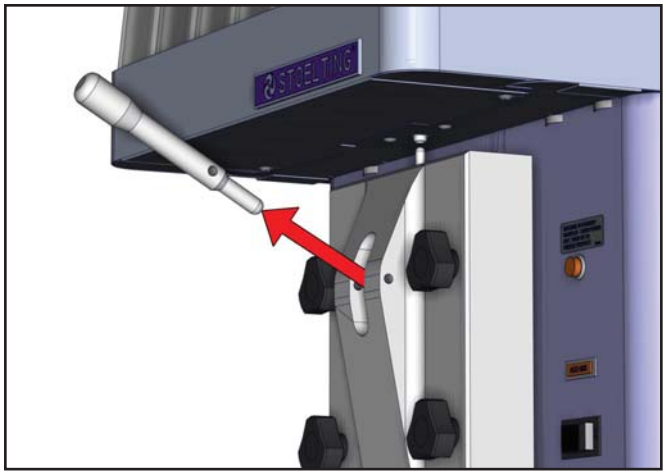
Hazardous Moving Parts.

Revolving auger shaft can grab and cause injury. Place the switch in the OFF (middle) position before disassembling for cleaning or servicing.

A. Remove hopper cover.

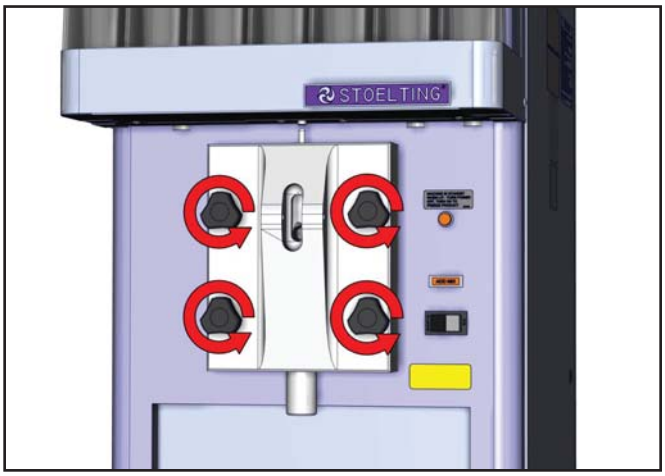
B. Pull out the spigot pin by its ring.



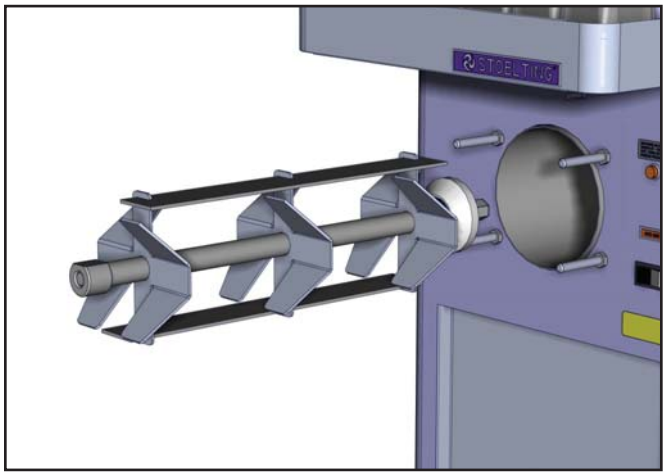


C. Remove the spigot handle.

D. Remove front door by turning the circular knobs and then pulling door off the studs.



E. Remove the auger assembly from the freezing cylinder.

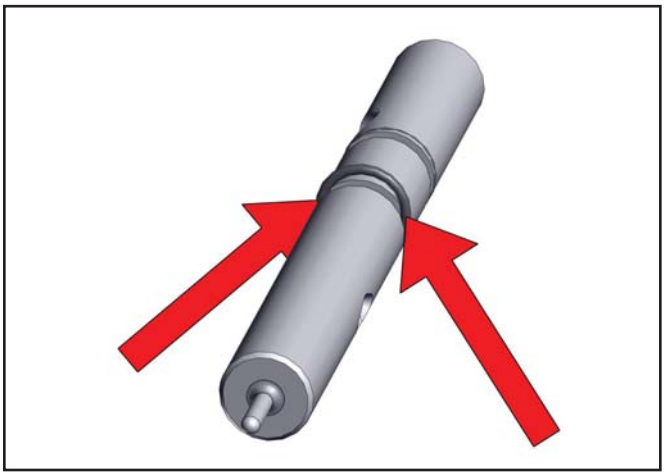


F. Remove o-ring from groove in front door.

H. Remove auger support bushing.

J. Remove spigot body from the front door.

K. Remove o-rings (2) from the spigot by first wiping off the lubricant using a clean paper towel. Then squeeze the o-ring upward with a dry cloth. When a loop is formed, roll the o-ring out of the groove.



M. Remove rear seal and o-ring from auger.

N. Disassemble the rear seal assembly.

N. Remove drain tray, drip tray and drip tray grid.

3.9 CLEANING AND SANITIZING THE MACHINE PARTS

Place all loose parts in a pan or container and take to the wash sink for cleaning. Local and state health codes dictate the procedure required. Some health codes require a four-sink process (pre-wash, wash, rinse, sanitize, and air-dry), while other codes require a three-sink process (without the pre-wash step). The following procedures are a general guideline only. Consult your local and state health codes for procedures required in your location.

A. Prepare Stera-Sheen or equivalent cleaner in 2 gallons of 90° to 110°F (32° to 43°C) water following manufacturers instructions.

B. Prepare sanitizing solution according to manufacturer's instructions to provide a 100 ppm strength solution. Mix the sanitizer in quantities of no less than 2 gallons of 90° to 110°F (32° to 43°C) water. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm.

D. Place all parts in the cleaning solution and clean the parts with the provided brushes. Rinse all parts with clean 90° to 110°F (32° to 43°C) water. Place the parts in the sanitizing solution.

E. Wash the hopper and freezing cylinder with the 90° to 110°F (32° to 43°C) cleaning solution and brushes provided.

F. Clean the rear seal surfaces from the inside of the freezing cylinder with the 90° to 110°F (32° to 43°C) cleaning solution.

3.10 SANITIZE MACHINE

CAUTION

Do not allow sanitizer to remain in contact with stainless steel parts for prolonged periods. Prolonged contact of sanitizer with machine may cause corrosion of stainless steel parts.

A. Use Stera-Sheen or equivalent sanitizing solution mixed according to manufacturer's instructions to provide 100 parts per million strength solution. Mix sanitizer in quantities of no less than 2 gallons (7.5 liters) of 90° to 110°F (32° to 43°C) water. Any sanitizer must be used only in accordance with the manufacturer's instructions.

B. With the large brush provided, sanitize the rear of the freezing cylinder by dipping the brush in the sanitizing solution and brushing the rear of the cylinder.

3.11 ASSEMBLY OF MACHINE

To assemble the machine parts, refer to the following steps:

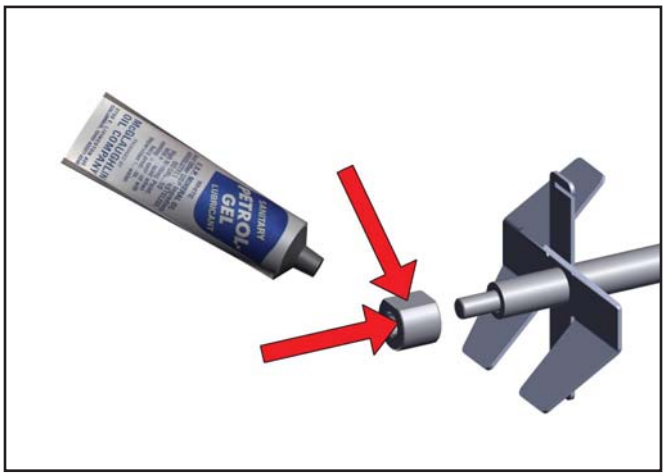
NOTE

Petrol Gel sanitary lubricant or equivalent must be used when lubrication of parts is specified.

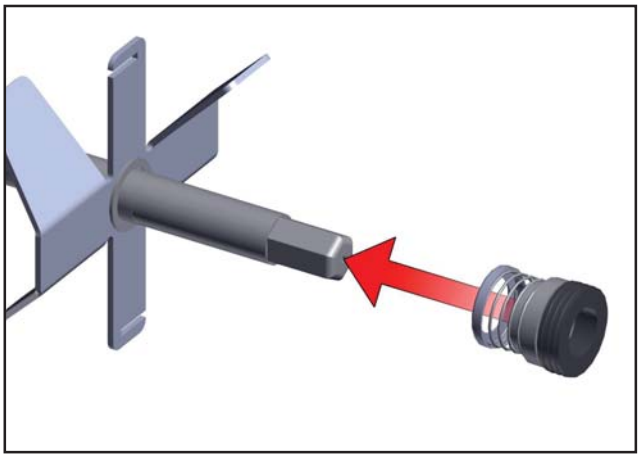
NOTE

The United States Department of Agriculture and the Food and Drug Administration require that lubricants used on food processing equipment be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

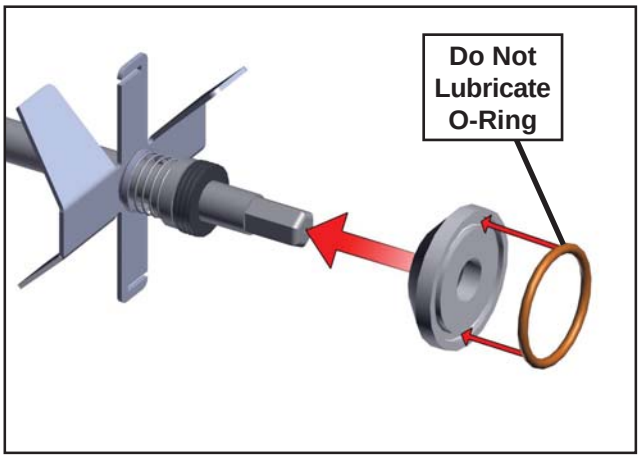
A. Assemble all o-rings onto the parts dry, without lubrication. Then apply a thin film of sanitary lubrication to the exposed surfaces of the o-rings. Also apply a thin film of sanitary lubricant to the inside and outside of the front auger support bushing.

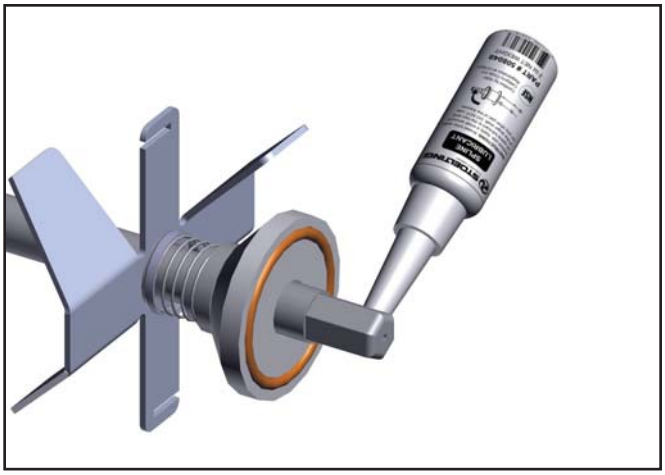


B. Assemble the rear seal adapter onto the auger with the spring facing towards the front. Be sure the o-ring is in place before installing the assembly.



C. Assemble the o-ring into the rear seal and assemble the seal onto the auger. DO NOT lubricate the rear seal o-ring.





D. Put a small amount of spline lubricant on the hex end of the auger shaft. A small container of spline lubricant is shipped with the machine.

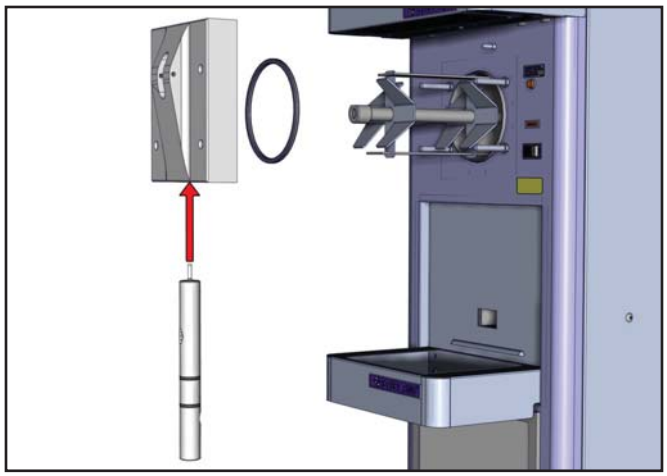
D. Install the plastic auger blades onto the auger.

E. Push the auger into the freezing cylinder and rotate it slowly until the auger engages the drive shaft.

F. Insert the spigot body into the front door.

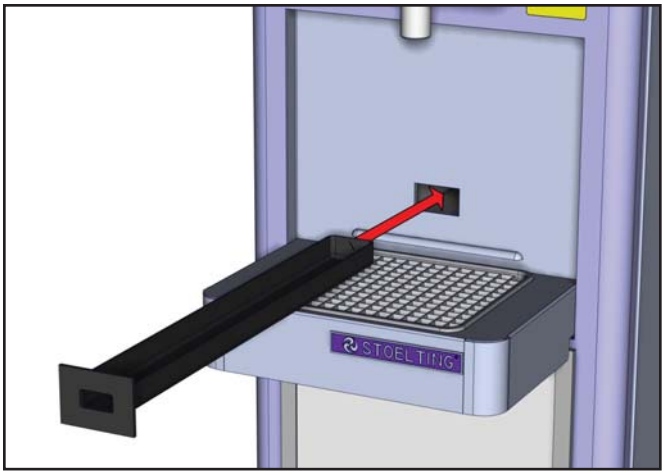
G. Install the support bushing onto the auger.

H. Install the front door onto the machine.



I. Install the knobs on the machine studs.

J. Look for the proper seal between the freezing cylinder, o-ring, and front door.



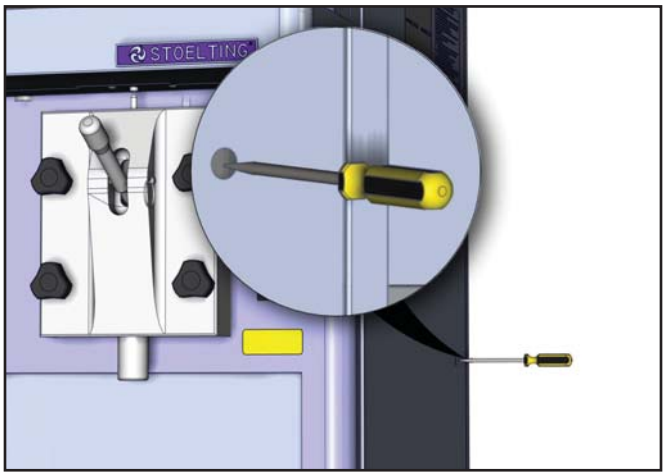
K. Insert the spigot handle so the hole lines up and insert the spigot pin.

L. Install the hopper cover, drain tray, drip tray, and drip tray grid.

The machine is assembled and ready to be sanitized.

3.12 CONSISTENCY ADJUSTMENT

The consistency adjustment screw is located behind the right side panel near the back. Remove the black plug to access the screw. To adjust consistency use a flat head screwdriver. Turn clockwise for thicker product and counterclockwise for thinner product. Allow 15-30 minutes for the consistency change to show up in the product.



3.13 ROUTINE CLEANING

To remove spilled or dried mix from the machine exterior, wash in the direction of the finish with warm soapy water and wipe dry. Do not use highly abrasive materials as they mar the finish.

3.14 PREVENTIVE MAINTENANCE

Stoelting recommends that a maintenance schedule be followed to keep the machine clean and operating properly.

A. DAILY

1. The exterior should be kept clean at all times to preserve the luster of the stainless steel. A mild alkaline cleaner is recommended. Use a soft cloth or sponge to apply the cleaner.

B. WEEKLY

1. Check o-rings and rear seal for excessive wear and replace if necessary.
2. Remove the drip tray by gently lifting up to disengage from the support and pulling out. Clean behind the drip tray and front of the machine with warm soapy water.

C. QUARTERLY

Air Cooled

The air-cooled condenser is a copper tube and aluminum fin type. Condensing is totally dependent upon airflow. A plugged condenser filter, condenser, or restrictions in the louvered panel restrict airflow. This lowers the capacity of the system and damages the compressor.

The condenser must be kept clean of dirt and grease. The machine must have 3" (7.6 cm) ventilation. Make sure the machine is not pulling over 100° F (37° C) air from other equipment in the area.

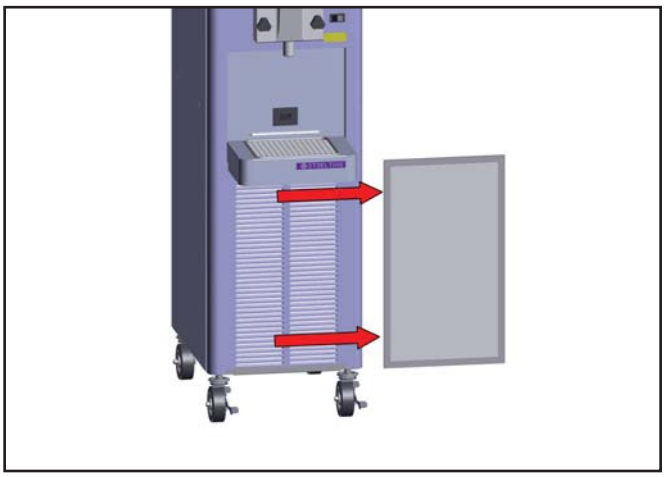
The condenser and condenser filter require periodic cleaning. To clean, refer to the following procedures.

NOTE

If the condenser is not kept clean, refrigeration efficiency is lost.

Air Cooled Condenser Cleaning

A. Slide the condenser filter out of the holding bracket. Visually inspect it for dirt. If the filter is dirty, shake or brush excess dirt off the filter and wash it in warm, soapy water. Once the filter is clean rinse thoroughly in warm, clear water and shake dry, taking care not to damage the filter in any way.



C. Visually inspect the condenser for dirt by shining a light through the coil from the back (inside) of the condenser.

D. If the condenser is dirty, place a wet towel over the front (outside) of the condenser.

E. Using a vacuum, carefully clean the condenser coil from the inside and outside of the machine. A stiff bristled brush may help in releasing debris from between the condenser coils.

Water Cooled

The water-cooled condenser is a tube and shell type. The condenser needs a cool, clean supply of water to properly cool the machine. Inlet and discharge lines must be 3/8" I.D. minimum. Make sure the machine is receiving an unrestricted supply of cold, clean water.

E. SEMI-ANNUALLY

1. Disconnect the machine from the power source.
2. Lubricate the condenser fan motor with S.A.E. 20 weight oil. Three to six drops are required.

3.15 EXTENDED STORAGE

Refer to the following steps for storage of the machine over any long period of shutdown time:

A. Place the CLEAN-OFF-ON switch in the OFF (middle) position.

B. Disconnect (unplug) from the electrical supply source.

C. Clean all parts that come in contact with mix thoroughly with a warm water cleaning solution Rinse in clean water and dry parts. Do not sanitize.

NOTE

Do not let the cleaning solution stand in the hopper or in the freezing cylinder during the shutdown period.

D. Remove, disassemble and clean the front door and auger parts.

E. In a water cooled machine, disconnect the water lines and drain water. With a flathead screwdriver, hold the water valve open and use compressed air to clear the lines of any remaining water.

SECTION 4
TROUBLESHOOTING

4.1 LIGHT INDICATORS

The machine has two lights that alert the user if a problem occurs: an ADD MIX light and a Diagnostic Light.

The ADD MIX light flashes to alert the operator to a low mix condition. It does so by monitoring the mix level in the hopper. When the ADD MIX light is flashing, refill hopper immediately.

The Diagnostic Light flashes if an error occurs. Refer to the chart below for details.

Indication	On	One Blink	Two Blinks	Three Blinks
Conditions	Defrost Mode	Torque is not met after 20 minutes	Drive current is not sensed	Machine left in clean mode for over 20 minutes
Self Correction	N/A	N/A	The machine attempts to sense drive current with a 3 second pre-stir. If current is sensed, the machine returns to normal operation. If current is not sensed, the machine waits 7 minutes and tries to sense current with another 3 second pre-stir. After the third attempt, the compressor runs on timers.	N/A
Operation	Every 7 minutes the auger runs for 90 seconds.	Timers or until torque switch remains closed for 3 seconds.	Timers	Off
Corrective Action	End Defrost Mode by turning Clean/Off/On switch OFF then turning it back ON. Opening the spigot also ends Defrost Mode.	Contact Service Technician	Contact Service Technician	Turn CLEAN-OFF-ON switch to OFF (middle) position then turn the switch to ON.

4.2 TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
Machine does not run.	1 Power to machine is off.	1 Supply power to machine.
	2 Blown fuse or tripped circuit.	2 Replace or reset.
	3 Freeze-up (auger will not turn).	3 Turn Clean/Off/On switch Off for 15 minutes, then restart.
	4 Front door not in place.	4 Assemble front door in place.
Machine will not shut off.	1 Drive belt failure.	1 Replace drive belt.
	2 Consistency temperature setting is too firm.	2 Turn Consistency Adjustment screw counter-clockwise.
	3 Refrigeration problem.	3 Check system. (Call distributor for service)
Product is too firm.	1 Consistency temperature setting is too firm.	1 Turn Consistency Adjustment knob counter-clockwise.

4.2 TROUBLESHOOTING - CONTINUED

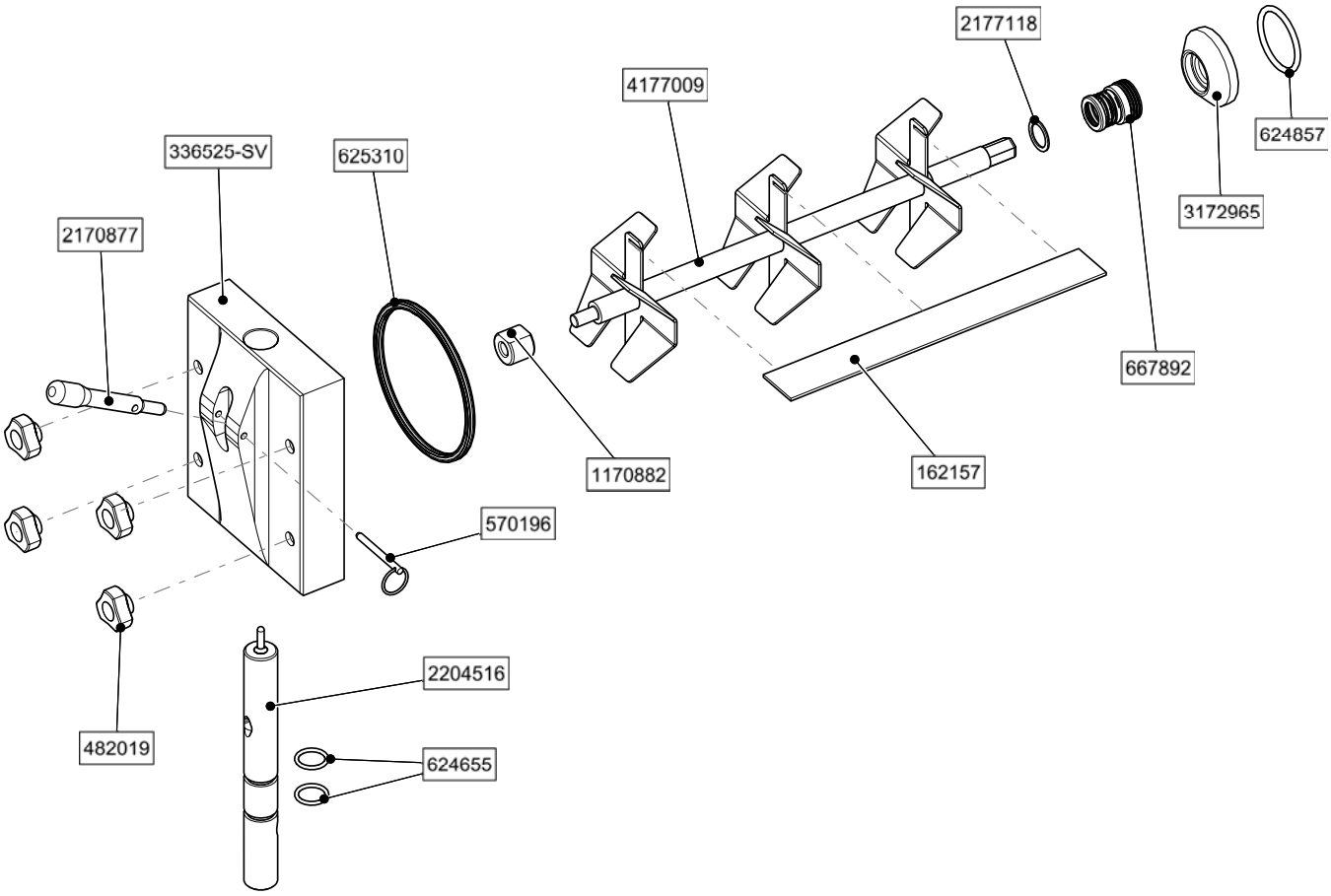
PROBLEM	POSSIBLE CAUSE	REMEDY
Product is too thin.	1 No vent space for free flow of cooling air.	1 A minimum of 3” of air space at the rear of the machine
	2 Condenser is dirty.	2 Clean. (See Section 3)
	3 Consistency setting too soft.	3 Turn Consistency Adjustment knob clockwise.
	4 Auger is assembled incorrectly.	4 Remove mix, clean, reassemble, sanitize and freeze down.
	5 Refrigeration problem.	5 Check system. (Call distributor for service)
Product does not dispense.	1 No mix in hopper.	1 Fill hopper with mix
	2 Drive motor overload tripped.	2 Wait for automatic reset. (If condition continues, call distributor for service.)
	3 Drive belt failure.	3 Replace drive belt.
	4 Freeze-up (Auger will not turn).	4 Turn Clean/Off/On switch Off for 15 minutes, then restart.
Drive belt slipping or squealing.	1 Worn drive belt.	1 Replace drive belt.
	2 Freeze-up (Auger will not turn).	2 Turn Clean/Off/On switch Off for 15 minutes, then restart.
	3 Not tensioned properly.	3 Adjust belt tension
Rear auger seal leaks.	1 Outside surface of rear auger seal is lubricated.	1 Clean lubricant from outside of rear seal, lubricate inside of seal and reinstall.
	2 Rear seal missing or damaged.	2 Check or replace.
	3 Seal o-ring missing, damaged or installed incorrectly.	3 Check. or replace.
	4 Worn or scratched auger shaft.	4 Replace auger shaft.
Front door leaks.	1 Front door knobs are loose.	1 Tighten knobs.
	2 Spigot parts are not lubricated.	2 Remove spigot and lubricate o-rings.
	3 Chipped or worn spigot o-rings.	3 Replace o-rings.
	4 O-rings or spigot installed wrong.	4 Remove spigot and check o-rings.
	5 Inner spigot hole in front door nicked or scratched.	5 Replace front door.

SECTION 5
REPLACEMENT PARTS

5.1 DECALS AND LUBRICATION

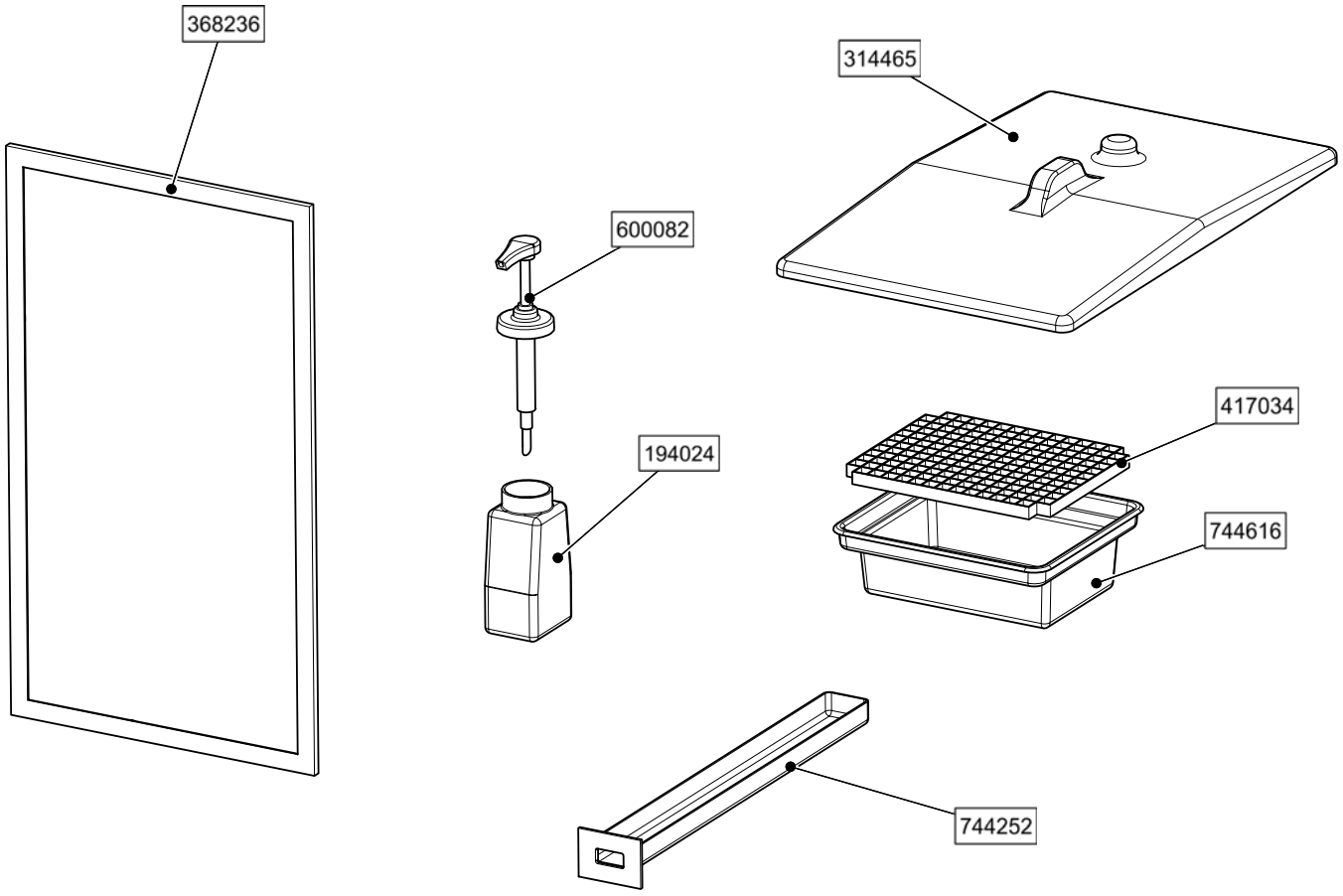
Part Number	Description	Quantity
C-1000-26C	Decal - Made in the USA	1
208135	Brush - 4” X 8” X 16” (Barrel)	1
208380	Brush - 1/4” X 3” X 14”	1
208401	Brush - 1” X 3” X 10”	1
324065	Decal - Water Inlet	-
324105	Decal - Caution Electrical Shock	5
324106	Decal - Caution Electrical Wiring Materials	1
324107	Decal - Caution Hazardous Moving Parts	3
324141	Decal - Caution Rotating Blades	1
324208	Decal - Attention Refrigerant Leak Check	2
324393	Decal - Stoelting Swirl Logo	2
324509	Decal - Cleaning Instructions	1
324566	Decal - Wired According To	1
324584	Decal - Adequate Ventilation 3”	1
324689	Decal - Rear Seal Assembly	1
324865	Decal - Standby Light	1
508048	Lubricant - Spline (2 oz Squeeze Tube)	1
508135	Petrol Gel - 4 oz Tube	1

5.2 AUGER SHAFT AND FACEPLATE PARTS



Part Number	Description	Quantity
162157	Scraper Blade	2
336525-SV	Door w/Pins (Faceplate)	1
482019	Knob - Front Door (Black)	4
570196	Pin - Cotterless Clevis (Front Door)	1
624655-5	O-Ring - Spigot Body - White (5 Pack)	2
624857-5	O-Ring - Rear Seal - Red (5 Pack)	1
625310	Quad-Ring - Front Door - Black	1
667892	Seal Rear Auger Shaft	1
1170882	Bushing - Auger (Faceplate)	1
2170877	Handle - Spigot	1
2177118	Washer - Flat Plastic (Rear Seal Assembly)	1
2204516	Spigot Body	1
3172965	Adapter - Rear Seal	1
4177009	Auger Shaft	1

5.3 HOPPER PARTS



Part Number	Description	Quantity
194024	Bottle - Flavor (Plastic)	7
314465	Cover - Hopper (SO218)	1
368236	Filter - Air Condenser	1
417034	Grid - Drip Tray	1
600082	Pump - Flavor (Plastic Bottle)	7
744252	Tray - Drain (Front) (Black)	1
744616	Tray - Drip (Black)	1

5.4 AUTOFILL OPTIONS

The SO218 can easily be configured to use an Autofill System. The Autofill System provides a constant supply of non-dairy mix to the machine.

AUTOFILL SYSTEMS

There are two Autofill Systems available: the Fill-O-Matic II and the Fill-O-Matic III. See below for details on the Autofill Systems.

Fill-O-Matic II

The Fill-O-Matic II is powered through an electrical outlet and pumps up to 60 gallons per hour.

Fill-O-Matic III

The Fill-O-Matic III is powered by gas and pumps up to 45 gallons per hour.

Fill-O-Matic II & Fill-O-Matic III

	Fill-O-Matic II
Part Numbers	Autofill System: 4177349
Usage	For use with non-potentially hazardous food substances; non-dairy
Dimensions	L 11-1/2” x W 11-1/2” x H 32-1/2”
Electrical	115VAC 60Hz 15A power cord provided
Mix Storage	15 gallon plastic tank
Clean Process	Removable strainer allows for easy cleaning
Output	Pumps up to 60 gallons per hour

	Fill-O-Matic III
Part Numbers	Autofill System: 4177370
Usage	For use with non-potentially hazardous food substances; non-dairy
Dimensions	L 11-1/2” x W 11-1/2” x H 27-1/2”
Electrical	No electrical connections required Powered by CO_2, Nitrogen or compressed air
Mix Storage	15 gallon plastic tank
Clean Process	Clean-in-place by pumping solution through hoses
Output	Pumps up to 45 gallons per hour

WARRANTY
FROZEN UNCARBONATED BEVERAGE EQUIPMENT

1. **Scope**:
   PW Stoelting, L.L.C. ("Stoelting") warrants to the first user (the "Buyer") that the evaporator assembly, compressors, drive motors, and speed reducers of Stoelting frozen uncarbonated beverage equipment will be free from defects in materials and workmanship under normal use and proper maintenance appearing within five (5) years, and that all other components of such equipment manufactured by Stoelting will be free from defects in material and workmanship under normal use and proper maintenance appearing within twelve (12) months after the date that such equipment is originally installed.

2. **Disclaimer of Other Warranties**:

   THIS WARRANTY IS EXCLUSIVE; AND STOELTING, HEREBY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE.

3. **Remedies**:
   Stoelting's sole obligations, and Buyer's sole remedies, for any breach of this warranty shall be the repair or (at Stoelting's option) replacement of the affected component at Stoelting's plant in Kiel, Wisconsin, or (again, at Stoelting's option) refund of the purchase price of the affected equipment, and, during the first twelve (12) months of the warranty period, deinstallation/reinstallation of the affected component from/into the equipment. Those obligations/remedies are subject to the conditions that Buyer (a) signs and returns to Stoelting, upon installation, the Start-Up and Training Checklist for the affected equipment, (b) gives Stoelting prompt written notice of any claimed breach of warranty within the applicable warranty period, and (c) delivers the affected equipment to Stoelting or its designated service location, in its original packaging/crating, also within that period. Buyer shall bear the cost and risk of shipping to and from Stoelting's plant or designated service location.

4. **Exclusions and Limitations**:
   This warranty does not extend to parts, sometimes called "wear parts", which are generally expected to deteriorate and to require replacement as equipment is used, including as examples but not intended to be limited to o-rings, hoses, seals, and drive belts. All such parts are sold

   AS IS.

   Further, Stoelting shall not be responsible to provide any remedy under this warranty with respect to any component that fails by reason of negligence, abnormal use, misuse or abuse, use with parts or equipment not manufactured or supplied by Stoelting, or damage in transit.

   THE REMEDIES SET FORTH IN THIS WARRANTY SHALL BE THE SOLE LIABILITY STOELTING AND THE EXCLUSIVE REMEDY OF BUYER WITH RESPECT TO EQUIPMENT SUPPLIED BY STOELTING; AND IN NO EVENT SHALL STOELTING BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER FOR BREACH OF WARRANTY OR OTHER CONTRACT BREACH, NEGLIGENCE OR OTHER TORT, OR ON ANY STRICT LIABILITY THEORY.