



OPERATING INSTRUCTIONS



Patent Pending
Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. To protect against risk of electrical shock, do not put cord, plug, or motor drive in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate your Zippy Freeze with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the freezer to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacture may cause fire, electric shock, or injury.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not operate your Zippy Freeze dry. Always have ice cream or frozen drink mixture in the barrel while operating. When cleaning always have water or cleaning solution in the barrel while operating.

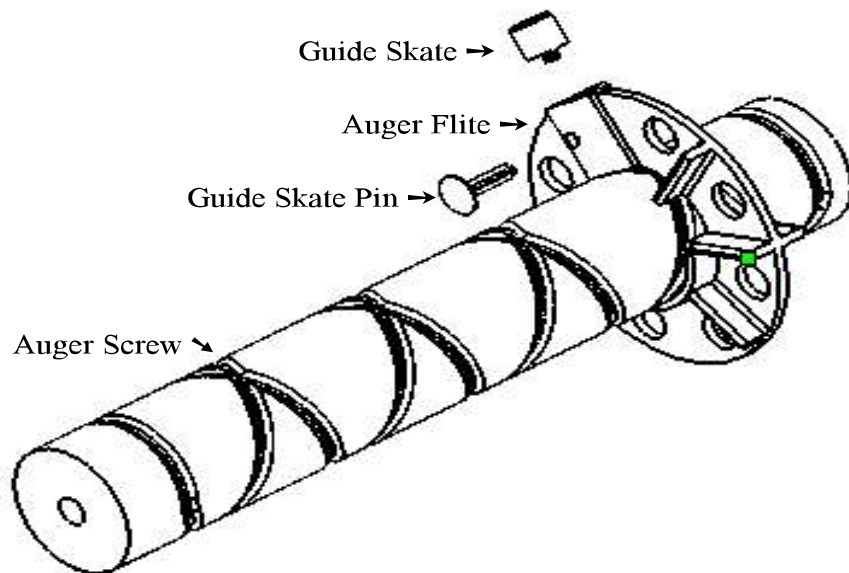
Before getting started

1. It is very important to inspect machine carefully for freight damage.
2. We recommend reading all instructions completely prior to starting up your new Zippy Freeze.
3. Power requirements : 115 V 15 amp circuit.
4. Machine must be plugged into a ground fault breaker.
5. Machine is designed to operate in a 70 - 75 degree environment if exposed to higher temperatures machine will still operate however it will take longer to freeze.
6. The Auger Motor when new may be noisy, this is normal. A break in period is required for this type of motor.
7. Machine operates differently in different elevations throughout the country if you are at Sea Level to 2000 ft machine can take about 2 - 3 minutes longer to freeze.
8. The machine usually takes longer to make product the first couple of times it gets used, it gets faster the more it is used.
9. Machine requires good air flow to operate properly and it draws most of its air from under machine, so it is important to place machine on a hard surface with nothing underneath to block air flow. If it sets flat with no gap at the bottom (usually only 1/8 of an inch) then place it on a different surface.
10. Times listed on the legend are approximate, everyone is different and like products at different consistence, so if the product is not to your liking just simply adjust the time, more or less. It will not hurt the machine to run it more than what is listed.
11. Water temperature can affect the freezing time, as well. Times are based on using 50 degree water. If you use warmer water it will take longer to freeze, if you use colder water it will freeze faster.

HOW TO USE MACHINE

STEP 1

Assembling Auger



To Assemble **Auger** insert **Auger Flite** on **Auger Screw** place **Guide Skate** in **Auger Flite** making sure **Guide Skate fits into threads on Auger Screw**, then insert **Guide Skate Pin** in **Auger Flite** making sure that slot of **Guide Skate Pin** is facing up.

NOTE: IT IS VERY IMPORTANT THAT THE SLOT IN THE GUIDE SKATE PIN FACES UP IF NOT AUGER WILL NOT FUNCTION!!!!

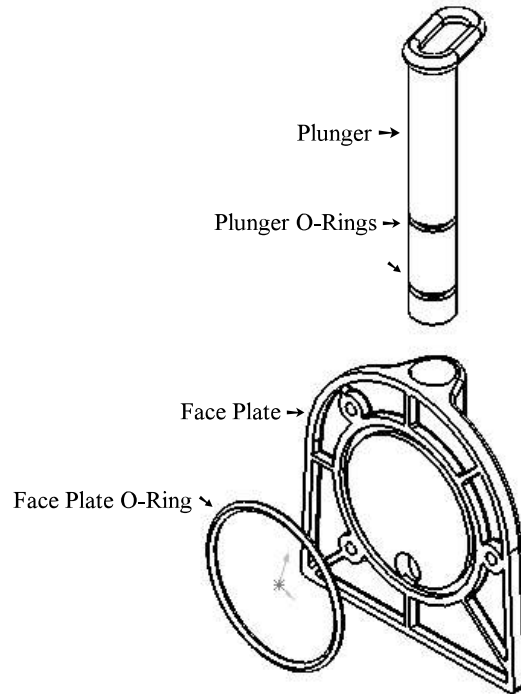
Install Auger Shaft with Auger Flite positioned about 3 inches from the back end of the auger shaft as shown below. The back of the auger shaft has a hole in it and must fit onto the motor shaft inside the freezing barrel. To engage auger onto motor shaft gently push and twist shaft until shaft seats and the auger shaft is flush with front of freezing barrel as shown below.

NOTE: THE GUIDE SKATE IS DESIGNED AS A SAFETY. IF AUGER FLITE STOPS GOING BACK AND FORTH, BUT AUGER CONTINUES TO TURN CHECK GUIDE SKATE. WE PROVIDE AN ADDITIONAL GUIDE SKATE FOR YOUR CONVENIENCE.

See Fig 10 “Replacing Guide Skate”

STEP 2

Face Plate Assembly

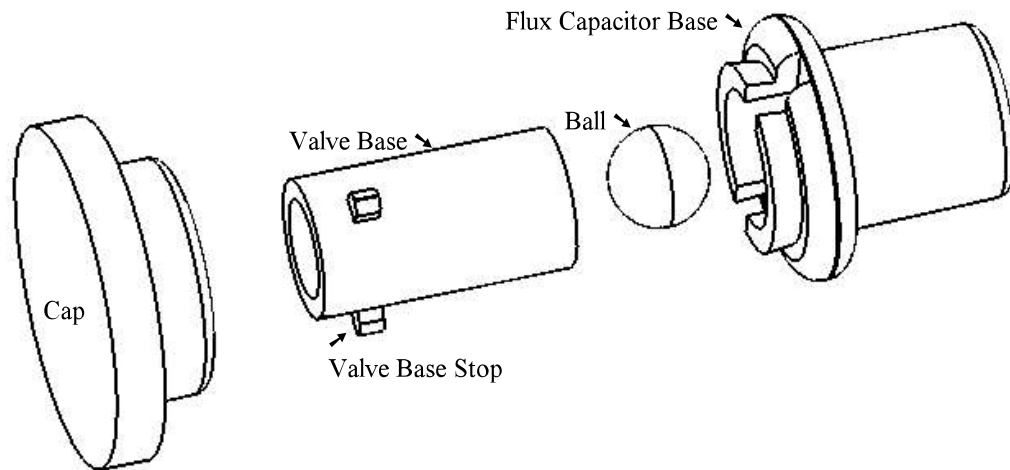


To assemble Face Plate install O-Rings in grooves as pictured then lube Plunger O-Rings only then slide Plunger in Face Plate.

Install faceplate with the faceplate gasket against the freezing barrel, use the threaded knobs to secure the faceplate. Get all three knobs in place and started in the threaded holes on the machine then tighten all three knobs evenly as shown below.

STEP 3

Flux Capacitor Assembly



To Assemble Flux Capacitor insert Ball into Valve Base then slide into Flux Capacitor Base making sure to slide all the way down to Valve Base Stops install cap on to Flux Capacitor Base with alignment pin (Not Shown) into slots.

STEP 4

Sanitizing

We recommend that you sanitize the machine daily, it is not necessary to sanitize it each time you use it, but if the machine sits empty we recommend you sanitize it prior to its use.

Directions for Sanitizing:

- 1. Fill Mixing Jar to 5 ½ cup line with warm water**
- 2. Add contents of one package of sanitizer.**
- 3. Screw lip on Jar and shake until dissolved.**
- 4. Pour contents into barrel.**
- 5. Turn machine to Clean/ Dispense press Push to Start let machine run for 15 to 20 Sec.**
- 6. Turn Machine off, remove the sanitizer by pouring it out through the Dispensing spout.**
- 7. Flush once with warm water, follow steps 4 through 6 using Warm water instead of sanitizer water.**
- 8. At this point your ready to make your product as outlined in Step 5.**

STEP 5

Making Product

Using the funnel and mixing jar found in the start-up kit, mix flavor according to the instructions on the package and pour into the machine. (Fig. 1) (Make sure dispensing plunger in faceplate is down). Install flux capacitor (Fig 2) insuring that it makes a good seal (Fig 3).



Fig 1



Fig 2



Fig 3

Set timer to appropriate time (Fig 4) based on the product legend under the timer. Note that these times are approximate (**The timer is an electronic timer and does not physically move as the time counts down. Actual run time may vary by a few minutes from the timer setting. The timer begins when the start button is pushed. If the machine is manually turned off or shuts off automatically and then is started again the timer will reset and begin again based on what the timer is set for. This may cause machine to run longer than is needed so if the machine is turned off or shuts off and the product being made requires a few more minutes of run time, be sure to adjust the timer to a new setting.**) Set power switch to freeze position (Fig 5) then press the start button (Fig 6).



Fig 4



Fig 5



Fig 6

STEP 6

Dispensing Product

Once the product is frozen to the preferred consistency it is now ready to be dispensed. **In order to dispense product, the machine must be running.** If the machine is running simply raise the product dispense plunger in the faceplate as shown (Fig 7) and dispense product (**Make sure there is a container under the faceplate when lifting the plunger**). Plunger only needs to be raised about 4 inches to allow product to dispense. Be prepared to lower plunger to stop dispensing. If the machine is not running, set the power switch to dispense (Fig 8) and push the start button (Fig 9)



Fig 7



Fig 8



Fig 9

After dispensing product, set the power switch to the off position to turn the machine off. **MACHINE DOES NOT NEED TO BE RUNNING CONSTANTLY IF PRODUCT IS NOT BEING DISPENSED.** The freezing barrel is well insulated allowing the product to remain in the machine with the machine off for up to 3 hours before being dispensed. When ready to dispense product that has been sitting idle in the machine for a period of time simply start the machine with the power switch in the freeze position and allow machine to run for a few minutes until product is frozen back to the preferred consistency. **WARNING! Do not let the mixing/dispensing motor stall. If the motor stalls, turn off the machine immediately and allow machine to sit idle for about 30 minutes. Turn machine on and dispense product immediately.**

STEP 7

Making an Additional Batch

Once all the product has been dispensed and more of the same product is wanted simply prepare another batch of mixture according to the instructions on the package and repeat the steps above. When pouring the addition product in sometimes, depending on the location of the Auger the fill hole can be plugged with product look inside fill hole first remove any blockage with a spoon if necessary.

STEP 8

If a different flavor is wanted or the machine is done being used, follow the steps under **Cleaning**

Instructions.

CLEANING INSTRUCTIONS

The Zippy Freeze machine is designed with convenience in mind. Not only is it fast and easy to use but it is easy to clean with removable parts that are dishwasher safe. Most of the cleaning of the machine is done before disassembling. If you have been using the machine and just want to clean out the barrel to make up a different product there is no need to disassemble, simply follow steps 1 & 2 below until dispensed water is clear then run the new product.

TO CLEAN MACHINE

1. Make sure the product dispense plunger is down (handle resting on the top of the faceplate)
2. Add about 5 cups of water through the Fill hole in the top and turn on the auger motor by setting the power switch to clean/dispense and push the start button (**make sure flux capacitor is installed in the fill hole**). Allow machine to run for about 30 seconds, turn off machine, place container under the faceplate and lift product dispense plunger. Allow all the liquid to drain from the barrel.
3. Repeat steps 1 & 2 until dispensed water comes out clear (usually 3-4 times)
4. The unique design and mixing action of the auger will clean out the machine and leave the freezing barrel and auger assembly clean ready for a new flavor or to be stored for the next use.
5. For a more thorough cleaning, after step 3 place a towel or container under the faceplate or move the machine near a sink where the faceplate will be over the sink. Remove the faceplate by unscrewing the threaded knobs, remove the plunger from the face plate, remove the auger assembly from the barrel by gently pulling and twisting the auger shaft. The auger shaft and flight, faceplate, and plunger can be placed in the dishwasher.
6. The barrel and the outside of the machine can be cleaned with hot soapy water and then towel dried. If left to “air dry” water spots may appear.
7. Remove Flux Capacitor, remove Cap from Flux Capacitor and run warm water through the top of Flux Capacitor to clean any residual product off the ball or just place Flux Capacitor in warm water to soak clean.
8. When Zippy Freeze is not in use it is recommended to remove the Plunger and Flux Capacitor for ventilation purposes, otherwise the freezing chamber may mildew.
9. When ready to use the machine again following the operating instructions.

WARRANTY STATEMENT

Zippy Freeze, the Warrantor, providing that the conditions set forth herein are met by the Purchaser, warrants to the original Purchaser that the Zippy Freeze machine, herein referred to as the "unit" is free from defects in factory workmanship and materials. This warranty is for the period of one (1) year on all components of the unit with the exception of the plastic auger assembly. During the one (1) year warranty period, Zippy Freeze, agrees to repair or replace (at its option) without cost to purchaser except transportation charges any part or parts of said unit proved to the satisfaction of Zippy Freeze to be defective when sold. The Warrantor shall not be responsible for any expenses incurred for service or repairs performed by a person or entity other than the Warrantor, unless specifically authorized by the Warrantor, and the repair falls within the one (1) year warranty period.

This warranty is in lieu of all other warranties, express or implied, including any warranties of merchantability or fitness for a particular use, and releases Zippy Freeze from all other obligations whatever. Zippy Freeze neither assumes nor authorizes any other person to assume from the Warrantor any other liability in connection with the identified unit. This warranty is not assignable. "Original Purchaser" shall mean only such person for whom the identified unit is originally purchased. Warranty coverage begins the date of shipment.

All inquires to our factory about unit must be accompanied by the unit serial number.

This warranty does not apply to damage to said unit occurring in transit, or damage caused by unauthorized alterations, fire, accidents, artificially generated electric currents, acts of God, misuse or abuse, or by any other cause whatsoever other than defects in factory workmanship or material.

WARRANTY REGISTRATION CARD

PLEASE MAKE SURE THIS CARD IS COMPLETED AT THE TIME OF PURCHASE AND
RETURN THIS BOTTOM SECTION TO:

ZIPPY FREEZE
51 N. PECOS RD. #109
LAS VEGAS, NV. 89101

NAME _____ TELEPHONE _____

ADDRESS _____
E-MAIL _____

PURCHASED FROM _____ DATE OF PURCHASE _____

SERIAL NUMBER (located on the back of the machine) _____

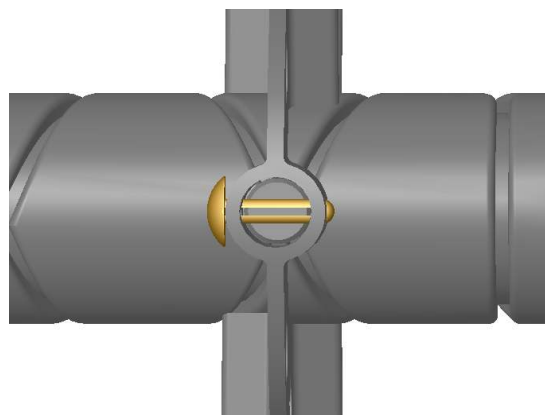
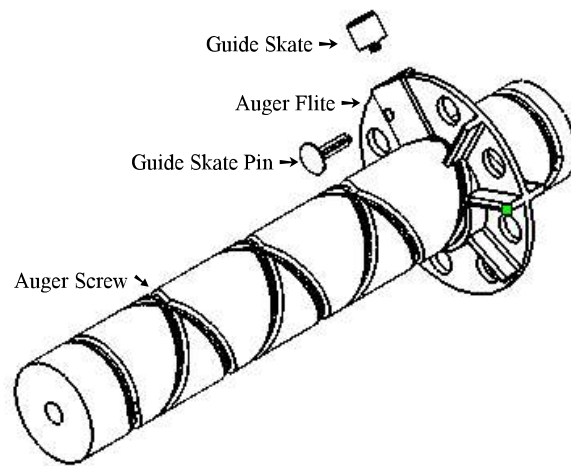
TROUBLE SHOOTING GUIDE

1. If machine shuts off and pushing the **push to start** button does not turn machine back on check the breaker located at the back of the machine, if it is popped out reset and trying **push to start** again. If machine starts then the product is too thick and needs to be dispensed.
2. If Auger Flite stops going back and forth, but the Auger continues to turn check Guide Skate and replace if broken. The GUIDE SKATE is designed as a safety. See fig 10 “Replacing Guide Skate”
3. If product seems to light and fluffy, make sure that your putting water in mixing jar first then the product.
4. If machine takes longer to freeze than listed on front panel refer to “**Before getting started**” page 3 lines 5,7,8,9,10,11.

Replacing Guide Skate

Fig 10

The Guide Skate comes as a kit. Please make sure to replace both the pin, as well as the Guide Skate, making sure that the slot of the pin is facing up, “You should be able to see the slot of the pin when looking through the top hole” see picture #2



Picture #2