

## **FROZEN DRINK MACHINE**

### **3.2 THE PRODUCT YOU SERVE**

The Petite Sorbeteer will produce a fine grain, semi-frozen slush when the proper mix is used. When measured with a refractometer, the proper mix will measure 12 to 18 “brix”. Too little sugar in the mix will cause larger ice crystals to form. Too much sugar will lengthen the freeze time.

**PLEASE FOLLOW THE DIRECTIONS ON THE DRINK MIX CONTAINER. ADD DRINK MIX, WATER AND ALCHOL TO MIXING JUG. BLEND INGREDIENTS.**

**CAUTION:** Any attempt to freeze water only will cause severe damage to your machine.

**NOTICE:** Do not add sugar directly into the machine, as some of it will settle and result in an improper mix.

**Do not** run the machine when the freezing cylinder is not completely full!

Fill the Hopper to about 1 inch from the top.

When the cylinder is full and the hopper is filled to one inch from the top, the machine is ready to run. Turn on by selecting the “right” (snowflake) position of **both** switches on the front panel.

**NOTICE:** Always add mix as soon as the red, level indicator light, above the switches, comes on to prevent air from entering the cylinder.

**CAUTION:** Allowing air into the cylinder will cause a rocking motion of the machine. If the mix is not yet frozen the air can escape by turning the machine off for 20-30 seconds.

### **WARNING:**

#### **3.5 FREEZE TIME**

The freeze time on the Model 117A is approximately **20** minutes when **ideal conditions** are met. Such as, pre-cooled starting mix temperature of 40 degrees and room temperature at 80 degrees. The time will increase if the machine is not properly ventilated or is operated in a hot environment. Recipes with high alcohol or high sugar content will naturally take a little longer. Never under any circumstances, place your finger or any other object into the hopper or feed hole while the machine is in operation. Serious personal injury may occur.