



Model CBD
OPERATORS MANUAL
Manual No. 513852 Rev.3

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.

Clearbowl Service Information:
888.429.5920 (U.S. toll free)
920.894.2293 (outside the U.S.)



stoeltingfoodservice.com

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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.



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



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.

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SECTION 1

DESCRIPTION AND SPECIFICATIONS

1.1 DESCRIPTION

The CBD counter machines are equipped with fully automatic controls to provide a uniform product. They operate with almost any type of frozen beverage mix. This manual is designed to help qualified service personnel and operators with the installation, operation and maintenance of the CBD machines.

This manual applies to all CBD model machines in single and double tank configurations.



Figure 1-1 Model CBD117-37



Figure 1-2 Model CBD127-37

1.2 SPECIFICATIONS

	Model CBD117	CBD127
Dimensions	Machine	Machine
width	9-7/8" (25,1 cm)	17-3/8" (44,1 cm)
height	21-7/8" (55,6 cm)	21-7/8" (55,6 cm)
depth	18-3/4" (47,6 cm)	18-3/4" (47,6 cm)
Weight	55 lbs (24,9 kg)	75 lbs (34,0 kg)
Electrical	1 Phase, 115 VAC, 60Hz	1 Phase, 115 VAC, 60Hz
running amps	5.5A	12A
connection type	NEMA5-15P included	NEMA5-15P included
Compressor	426 Btu/hr	608 Btu/hr
Drive Motor	1/12 hp	1/12 hp
Cooling	Air cooled units require 10" (25,4 cm) air space on both sides and back	Air cooled units require 10" (25,4 cm) air space on both sides and back
Capacity	1.5 gallons	1.5 gallons per tank

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, INC.
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.

CAUTION

Do not install the machine outdoors. Exposure to weather conditions or wet and damp locations can damage the machine

- B. Remove the packing material and move the machine into place. Do not lift the machine by the augers or handles. Only lift by grasping the bottom of the machine.
- C. Correct ventilation is required. The CBD machine requires 10" clearance on both sides and 12" clearance at the back.
- D. Install the drip trays.

NOTE

The drip trays can be connected to a floor drain. Punch out one of the holes at the back of the tray and connect tubing to the tray.

- E. Make sure the Main Power Switch is in the Off position.
- F. Connect the power cord to the proper power supply. Check the nameplate on front of the machine for the required power 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.



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.

- F. Clean and sanitize the machine before the first use.

2.4 DEFROST TIMER

The defrost timer is available on model CBD127 and is located behind the right side panel. The timer can defrost the machine at specific times of the day and specific days of the week (up to 8 defrost cycles per week). During the defrost cycle the auger rotates and the refrigeration system keeps the product cold (but not frozen).

TIMER DISPLAY

The display shows the day and time, program number, and defrost icon (asterisk symbol to the left of the program number). When the program number is even, the defrost mode is active and the asterisk icon is lit. When the program number is odd, the machine is in normal operation mode.

TIMER BUTTONS

Auto Switch

The Auto Switch has three positions. The Auto position operates the machine using the time and day settings programmed in the timer. The I and O positions bypass all timer settings. The I position keeps the machine permanently in defrost mode. The O position bypasses all timer settings.

Run Switch

The Run Switch has three positions. The Run position operates the machine with the settings in the timer. The clock position is used to set the current time and day. The P position is for programming the defrost time and day.

Program Button

The Program Button is used to save a defrost setting.

Day Selection Button

The Day Selection button is used to set the current time and day and to program a defrost setting. An arrow on the display shows which day is selected. Monday is 1, Tuesday is 2, etc. Individual days or a block of days can be programmed. Pressing the 1...7 button cycles through all the options.

Reset Button

The Reset Button clears all settings in the timer. Press the button until the display flashes 0:00.

Hour Button

The Hour Button changes the hour when setting the time or programming a defrost setting.

Minute Button

The Minute Button changes the minute when setting the time or programming a defrost setting.

Bypass Button

The Bypass Button immediately bypasses the current mode and advances to the next mode. For example if the current mode is 1 (signifying defrost mode), pressing the bypass button starts mode 2 (normal mode).

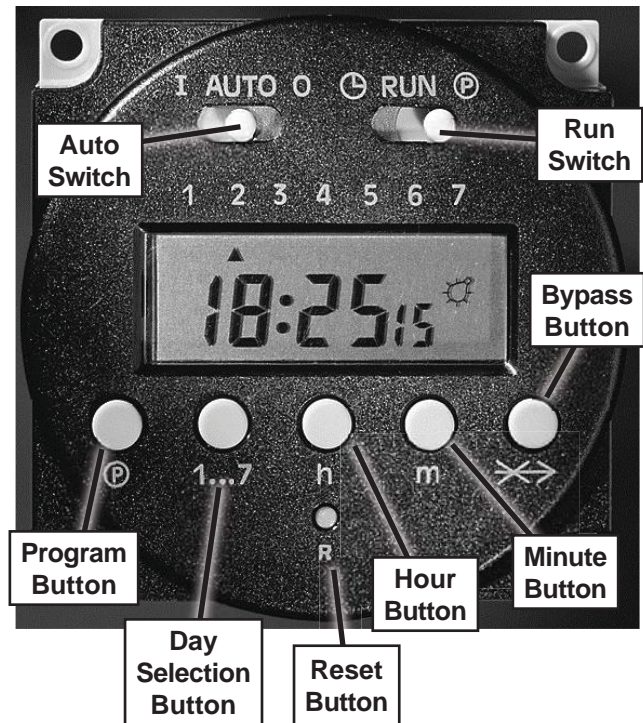


Figure 2-1 Defrost Timer

PROGRAMMING THE TIMER

Programming the timer includes resetting the timer, setting the time and day, and programming the defrost times. Follow the instructions below to program the timer.

RESET THE TIMER

- Make sure the Run switch is in the middle (Run) position.
- Press the Reset (R) button until the display flashes 0:00.

SETTING THE TIME AND DAY

- Move the Run switch to the clock symbol.
- Change the day of the week by pressing the 1...7 button. An arrow on the display shows which day is selected. Monday is 1, Tuesday is 2, etc.
- Press the h and m buttons to set the time. The timer works on a 24hr clock.
- Move the Run switch to the Run position.

PROGRAMMING DEFROST TIMES

The digits to the right of the minute value on the display show the defrost mode. An odd number signifies the start time of the defrost mode. An even number signifies the end of the defrost mode when the machine returns to normal operation.

NOTE

Defrost times must be programmed in pairs (1 and 2, 3 and 4, etc.). Complete all of the steps below to properly program the timer.

- A. Move the Run switch to Program (P). A “1” is shown on the display to the right of the minute value and signifies the start of a defrost mode.
- B. Press the 1...7 button to select the day of the week. Individual days or a block of days can be programmed. Press the 1...7 button to cycle through all the options.
- C. Press the h and m button to set the time.
- D. Press the P button to save the setting.
- E. The display shows a “2”, which signifies when the machine returns to normal operation. Follow steps B,C and D above to program the off time.
- F. Repeat programming the defrost and normal operation start times as necessary (make sure to program modes in pairs; every defrost start time must have a normal operation start time).
- G. Move the Run switch to the Run position.
- H. Make sure the Auto switch is in the Auto position. The machine operates using the programmed defrost schedule.

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 shoes and clothing. Avoid loose fitting garments, and remove watches, rings or jewelry that could cause a serious accident. Do not operate with wet hands or feet.
- D. Do not allow children to use the machine.
- E. Maintain a clean work area. Avoid accidents by cleaning up the area and keeping it clean.
- F. 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.
- G. Disconnect electrical cord for maintenance. Never attempt to repair or perform maintenance on the machine until the main electrical power has been disconnected. Unplug the machine at the plug. Do not pull the electrical cord to disconnect the machine from the power source.
- H. 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 Main Power switch must be placed in the Off position prior to disassembling for cleaning or servicing. Do not operate machine with the panels removed.

A. Main Power Switch

The Main Power Switch controls the operation of the refrigeration system and the augers. In the Off position, power is not supplied to the control board, refrigeration system or augers. Place it in the On position for normal operation.

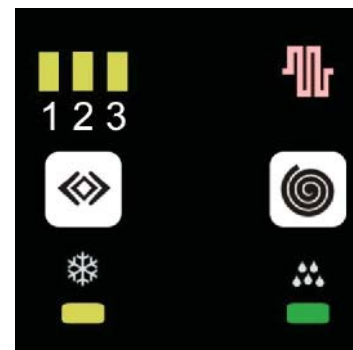
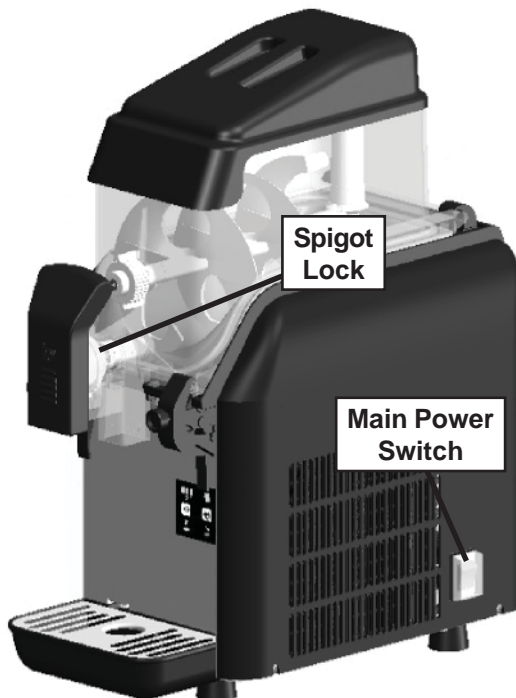


Figure 3-1 Controls

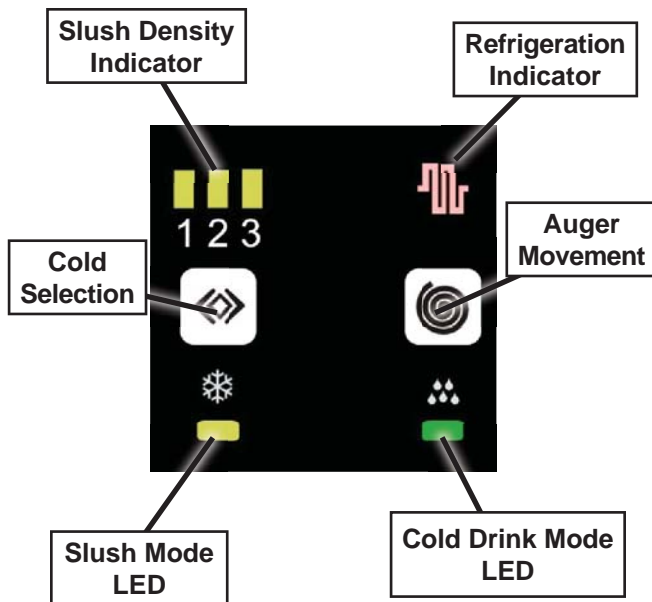


Figure 3-2 Control Board

B. Control Board

Auger Movement

The Auger Movement button controls the operation of the augers. The augers must be rotating to start the refrigeration cycle.

Cold Selection

The Cold Selection button changes the refrigeration style depending on the product type selected. Press the <<>> button to toggle between “motor on” mode, slush and cold drink. The ice crystal LED is lit during slush mode. There are three density levels for slush mode shown by the slush density indicator. The water droplet LED is lit during cold drink mode. No LEDs are lit during “motor on” mode.

Refrigeration Indicator

The Refrigeration Indicator is lit during a refrigeration cycle.

Slush Density Indicator

The Slush Density Indicator shows the density setting of the slush mode. The “1” setting is the lowest density (lowest consistency) and the “3” setting is the highest density.

C. 24 Hour Timer

If the machine has a timer, it can be programmed for defrost mode at specific intervals. The timer is located behind the right panel. To program the timer, refer to Section 2.4.

D. Spigot Lock

The Spigot Lock is a lever located behind the spigot handle that locks the spigot handle in the open or closed position. When the spigot is in the desired position, push the lever clockwise to lock it in place. Unlock the spigot by moving the lever counterclockwise.

! CAUTION
<p>Pinch Point</p> <p>When the spigot handle is locked in the open position it can pinch and cause injury. Do not place your hand between the spigot handle and spigot assembly when it is locked in the open position.</p>

3.3 ASSEMBLY OF MACHINE

All parts should be cleaned, sanitized and allowed to air dry before assembling.

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

- A. Press the gear into bottom of the vertical auger and install the auger. Secure it to the machine with the fastening nut.

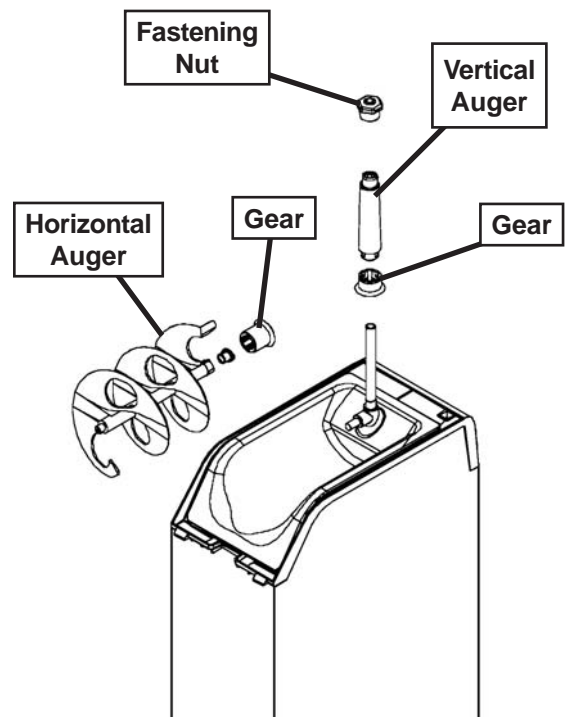


Figure 3-3 Installing Augers

- B. Press the gear onto the back of the horizontal auger and install the auger.
- C. Place the gasket into the bottom groove on the tank. Make sure the joint of the gasket is on one of the two rear corners of the tank.
- D. Install the tank onto the machine and secure it with the tank clamps. Screw the tank fastening knobs into the tank clamps.
- E. Install the auger service knob and turn it clockwise to lock it into place.
- F. Install the spigot assembly and turn it clockwise to lock it into place. The assembly clicks in place when it is fully tightened.
- G. Install the handle onto the spigot assembly with an upward motion.
- H. Install the handle cover onto the handle with an upward motion.

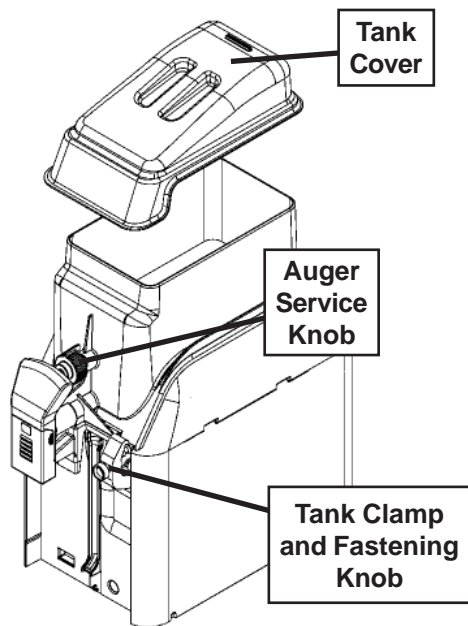


Figure 3-4 Assembling Tank

3.4 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. 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.

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 tank.
- C. Press the Main Power Switch to turn the machine on. Press the Auger Movement Button to start the auger.
- D. Clean sides of the tank, the vertical auger and underside of tank cover using a clean soft bristle brush dipped in the sanitizing solution.
- E. After five minutes, place a container under the spigot and open spigot to drain most sanitizing solution. Leave a small amount of the sanitizing solution in the freezing cylinder. Press the Auger Movement Button to stop the auger.
- F. 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.

3.5 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. Pour 1.5 gallons of chilled mix into the tank. The mix sugar level must be above 12% in order for the machine to operate properly.

- C. Place the top cover onto the tank.
- D. Press the Auger Movement button and the Cold Selection button. Press the Cold Selector button multiple times to toggle between “motor on” mode, slush, and cold drink. The Cold Selector button also changes consistency (density) in slush mode from 1 (lowest density) to 3 (highest density).

NOTE

If it is the first time operating the machine in Slush mode, a one-minute motor calibration occurs before starting the refrigeration cycle. During calibration the “3” Slush Density Indicator blinks.

- E. The time it takes the product to be ready is dependent upon many variables including the mix temperature when poured into the tank, the amount of sugar in the mix and the consistency setting.
- F. After the product is ready, pull the spigot handle to serve.
- G. Do not operate the machine when the mix level is low. Refill the tank immediately.

3.6 REMOVING MIX FROM MACHINE

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

- A. Press the Cold Selector button until the machine is in “motor on” mode (Slush Density, Refrigeration, Slush Mode, and Cold Mode LEDs are not lit).
- C. Drain the mix by opening the spigot. The spigot can be locked open by moving the spigot lock lever clockwise. A container should be placed under the spigot to collect the liquid mix.
- D. When the mix is drained, close the spigot.
- E. Press the Auger Movement button to stop the auger. Press the Main Power Switch to turn the machine off.


3.7 DISASSEMBLY OF MACHINE PARTS

Inspection for worn or broken parts should be made each time the machine is disassembled. All worn or broken parts should be replaced to ensure safety to both the operator and the customer and to maintain good machine performance and a quality product.

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, follow the steps below to disassemble the parts.

 CAUTION
<p>Hazardous Moving Parts.</p> <p>Revolving augers can grab and cause injury. Turn the machine Off using the Main Power Switch before disassembling for cleaning or servicing.</p>

- A. Remove the top cover.
- B. Remove the spigot handle cover by pressing the sides of the cover and pulling downwards.
- C. Remove the spigot handle by moving it downwards.
- D. Remove the spigot assembly by turning the assembly counterclockwise and pulling it out of the tank.
- E. Remove the auger service knob by turning the knob counterclockwise and pulling it out of the tank.
- F. Remove the tank fastening knobs from the tank clamps. Unclamp and remove the tank from the machine. Remove the gasket from the bottom of the tank.
- G. Pull the horizontal auger towards the front of the machine to remove it. Remove the gear from the back of the auger.
- H. Unscrew the fastening nut from the top of the vertical auger and remove the auger. Remove the gear from the bottom of the auger.
- I. Remove the o-rings from the spigot assembly and auger service knob. Remove an o-ring by squeezing the o-ring upward with a dry cloth. When a loop is formed, roll the o-ring out of the groove.
- J. Remove the drip tray and drip tray grid.

3.8 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.
- C. Place all parts in the cleaning solution and clean the parts with brushes and sponges. Rinse all parts with clean 90° to 110°F (32° to 43°C) water. Place the parts in the sanitizing solution.
- D. Remove the parts from the sanitizing solution and allow them to air dry.
- E. Wash the steel tank bottom on the machine with the 90° to 110°F (32° to 43°C) cleaning solution.

3.9 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.

3.10 PREVENTIVE MAINTENANCE

A. DAILY

- 1. Clean the drip tray.
- 2. 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. MONTHLY

Air Cooled Condenser Cleaning

- A. Disconnect power to the machine.
- B. The filter is attached to the right side by tabs in the side panel. Press the tabs downwards and remove the filter.
- C. Visually inspect the filter for dirt. If it is dirty, shake or brush the excess dirt off the filter and wash in a warm, soapy water. Once it is clean, rinse thoroughly, shake dry and install it onto the machine.

NOTE

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

SECTION 4 TROUBLESHOOTING

4.1 ALARMS

If one of the Slush Density Indicator LEDs blinks, follow the instructions below to troubleshoot the alarm.

NOTE

Turn the Main Power switch Off then On again after resolving an alarm.



WARNING

High voltage will shock, burn or cause death. The Main Power switch must be placed in the Off position and the power must be disconnected prior to disassembling for servicing. Do not operate machine with the panels removed.

“1” SLUSH DENSITY INDICATOR LED AND SLUSH MODE LED BLINKING

Check connections between the control board and the motor. Replace as necessary.

“2” SLUSH DENSITY INDICATOR LED BLINKING

Check the thermostat probe for oxide buildup. If there is oxide on the cable, clean the contacts. If the problem persists, replace the thermostat probe.

“3” SLUSH DENSITY INDICATOR LED BLINKING

This indicates the motor calibration. The calibration is automatic and lasts about 2 minutes. Once the calibration is completed normal operation continues.

COLD DRINK MODE LED BLINKING

This indicates that the defrost mode is active. Refer to Section 2.4 for details on the defrost mode.

SLUSH MODE LED, COLD DRINK MODE LED AND THE “1” SLUSH DENSITY INDICATOR

If the Slush Mode LED, Cold Drink Mode LED and the “1” Slush Density Indicator blink at the same time, the pressure switch needs to be reset. Unplug the machine from the power source and remove the drip tray. Press the pressure switch button to reset it. If the problem persists, contact a technician.

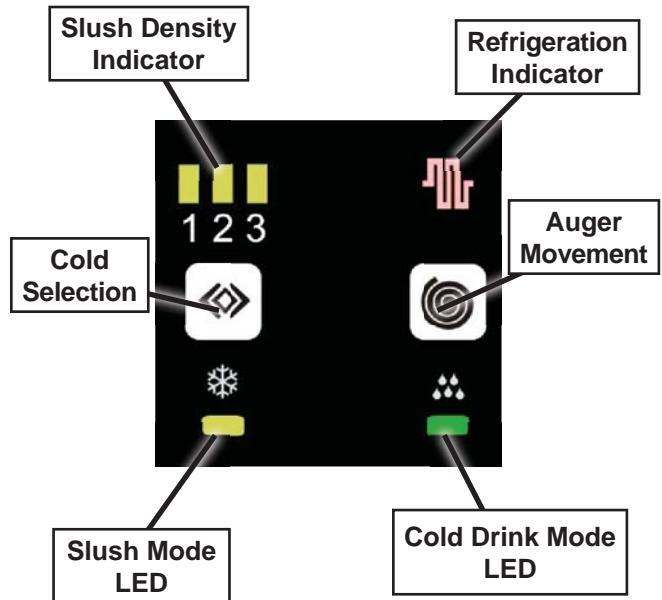


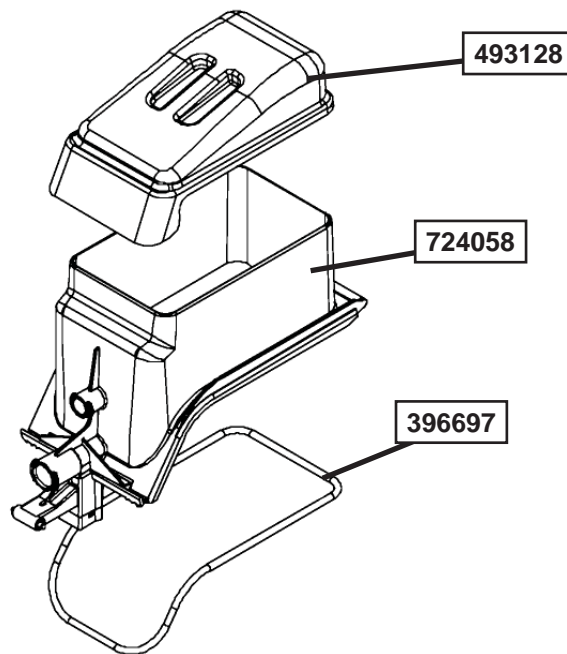
Figure 4-1 Control Board

SECTION 5 REPLACEMENT PARTS

5.1 DECALS

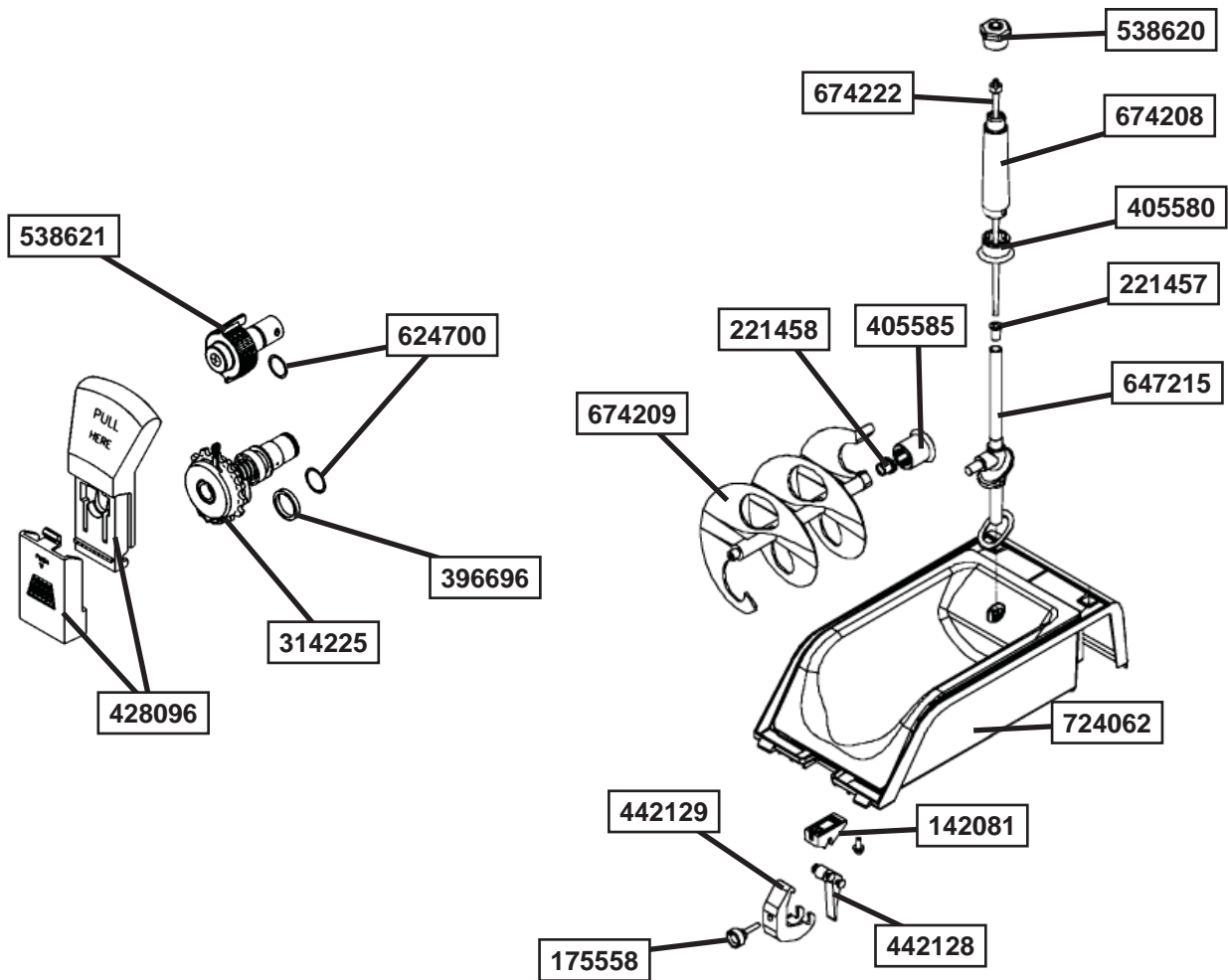
Part	Description	Quantity
324987	Decal - Pull Here	1 per tank

5.2 TANK AND COVER



Part	Description	Quantity
493128	Cover - Tank	1 per tank
396697	Gasket - Tank	1 per tank
724058	Tank - 1.5 Gallon	1 per tank

5.3 HANDLE ASSEMBLY AND AUGER PARTS



Part	Description	Quantity
142081	Base - Tank Clamp	2 per tank
175558	Locking Screw - Tank Clamp	2 per tank
221457	Bushing - Transmission Shaft	1 per tank
221458	Bushing - Horizontal Auger	1 per tank
314225	Spigot Assembly	1 per tank
396696	Gasket - Spigot Assembly	1 per tank
405580	Gear - Vertical Auger	1 per tank
405585	Gear - Horizontal Auger	1 per tank
428096	Handle Assembly	1 per tank
442128	Lever - Tank Clamp	2 per tank
442129	Hook - Tank Clamp	2 per tank
538620	Fastening Nut - Vertical Auger	1 per tank
538621	Auger Service Knob	1 per tank
624700	O-Ring - Auger Service Knob and Spigot Assembly	2 per tank
647215	Shaft Sleeve - Transmission	1 per tank
674208	Auger - Vertical w/Bushing	1 per tank
674209	Auger - Horizontal w/Bushing	1 per tank
674222	Shaft - Transmission w/Nut	1 per tank
724062	Tank Base	1 per tank

1. Scope:

Stoelting, A Vollrath Company (“Stoelting”) warrants to the first user (the “Buyer”) that the Stoelting-branded freezer equipment (the “Equipment”) will be free from defects in materials and workmanship under normal use and proper maintenance for the period listed below in the Warranty Period section. All warranty periods begin on the date of original install or one (1) year from the shipping date, whichever occurs first. This warranty is subject to all conditions, exceptions, and limitations contained herein.

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, at Stoelting’s option, one of the following: repair or replacement of the affected component at Stoelting’s plant in Kiel, Wisconsin, or refund of the purchase price of the affected Equipment. Stoelting, through an Authorized Stoelting Provider, will deinstall/reinstall the affected component from/into the equipment (“Labor”) for the period listed below in the Warranty Period section. These 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. Warranty Period:

Equipment	Part	Part Warranty Period	Labor Warranty Period
Soft Serve & Shake	Freezing Cylinders	Five (5) Years	Twelve (12) Months
	Hoppers		
	Compressors		
	Drive Motors		
	Speed Reducers		
	Augers		
Frozen Uncarbonated Beverage	Evaporator	Five (5) Years	Twelve (12) Months
	Compressors		
	Drive Motors		
	Speed Reducers		
Custard & Batch	Freezing Cylinders	Two (2) Years	Twelve (12) Months
	Hoppers		
	Compressors		
	Drive Motors		
	Speed Reducers		
	Beaters Auger Shafts		
Dipping Cabinets & Display Cabinets	All components	Twelve (12) Months	Twelve (12) Months
Frozen Beverage / Granita Dispenser	Compressors	Five (5) Years	Twelve (12) Months
	Electronic Board	Three (3) Years	
	All other components	Two (2) Years	
AutoVend	All components	Twelve (12) Months	Twelve (12) Months
Crème Whippers	Compressors	Two (2) Years	Twelve (12) Months
	Motors		
	Condensers		
All equipment	All other components not specified above	Twelve (12) Months	Twelve (12) Months

5. **Conditions:**

- a) If the date of the original installation cannot be verified, these warranty periods begin one (1) year from the shipping date. It is the responsibility of the seller to disclose this information to the Buyer at the time of sale.
- b) 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, faulty repair made by others, use with parts or equipment not manufactured or supplied by Stoelting, any modification or alteration of any parts or equipment, or damage in transit.
- c) This warranty is valid only if the Equipment is installed and serviced by an Authorized Stoelting Provider and only if new, genuine Stoelting parts are used.
- d) The Equipment installation location must have suitable conditions as explained in the Stoelting operators manual, specification sheet, and/or technical manual including but not limited to, ambient temperature, water supply parameters, and space requirements.
- e) The Authorized Stoelting Provider must return defective parts, at Stoelting's discretion, for credit.
- f) Any refrigerant other than that specified on the Equipment model identification nameplate voids this warranty.

6. **Exceptions:**

This warranty does **NOT** cover any of the following

- a) Costs associated with installation labor, disposal of equipment being replaced, and shipping costs of replacement parts or Equipment.
- b) Cleaning, maintenance or lubrication of the Equipment as outlined in the Stoelting operators manual.
- c) 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 but limited to o-rings, auger flights, auger seals, auger support bushings, and drive belts. All such parts are sold **AS IS**.
- d) External components including but not limited to hoses, piping, or electrical equipment.
- e) Labor and travel charges due to return trips or waiting if the Authorized Stoelting Provider is prevented from promptly starting service work upon arrival. This exception includes labor charges incurred for limited access facilities including, but not limited to, government and military buildings, and airports.
- f) Failure, damage, or repairs due to faulty installation, misapplication, abuse, lack of service, or improper service, unauthorized alteration, improper operation as indicated in the Stoelting operators manual, including but not limited to failure to properly assemble and/or clean, improper tool usage, or use of unapproved lubrication, or cleaning and sanitizing supplies.
- g) Any costs associated with electricity, including utility increases, from any reason whatsoever.
- h) Damage resulting from the use of refrigerant other than that specified on the Equipment model identification nameplate.
- i) The use of this equipment as a rental asset negates all warranties associated with the equipment.
- j) Any special, indirect or consequential property or commercial damage of any nature whatsoever, if the jurisdiction allows this exclusion.
- k) Costs not covered by the Stoelting Travel Pay policy. Stoelting covers only the first trip travel which is a flat rate by mileage one-way from the service company's home location to the job site. The flat rate is calculated as follows:
 - o 0-50 Miles \$85
 - o 51-110 Miles \$127
 - o 111-160 Miles \$165
 - o Over 160 Miles The maximum reimbursed by Stoelting is \$165

Any travel costs not covered may be invoiced to the customer.

7. **Limitations:**

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, INCLUDING AS EXAMPLES BUT NOT INTENDED TO BE LIMITED TO DOWNTIME, OVERHEAD, MATERIALS, PERFORMANCE PENALTIES, LOST SALES, LOST PROFITS, PRODUCT LOSS, OR PROPERTY DAMAGES, WHETHER FOR BREACH OF WARRANTY OR OTHER CONTRACT BREACH, NEGLIGENCE OR OTHER TORT, OR ON ANY STRICT LIABILITY THEORY.