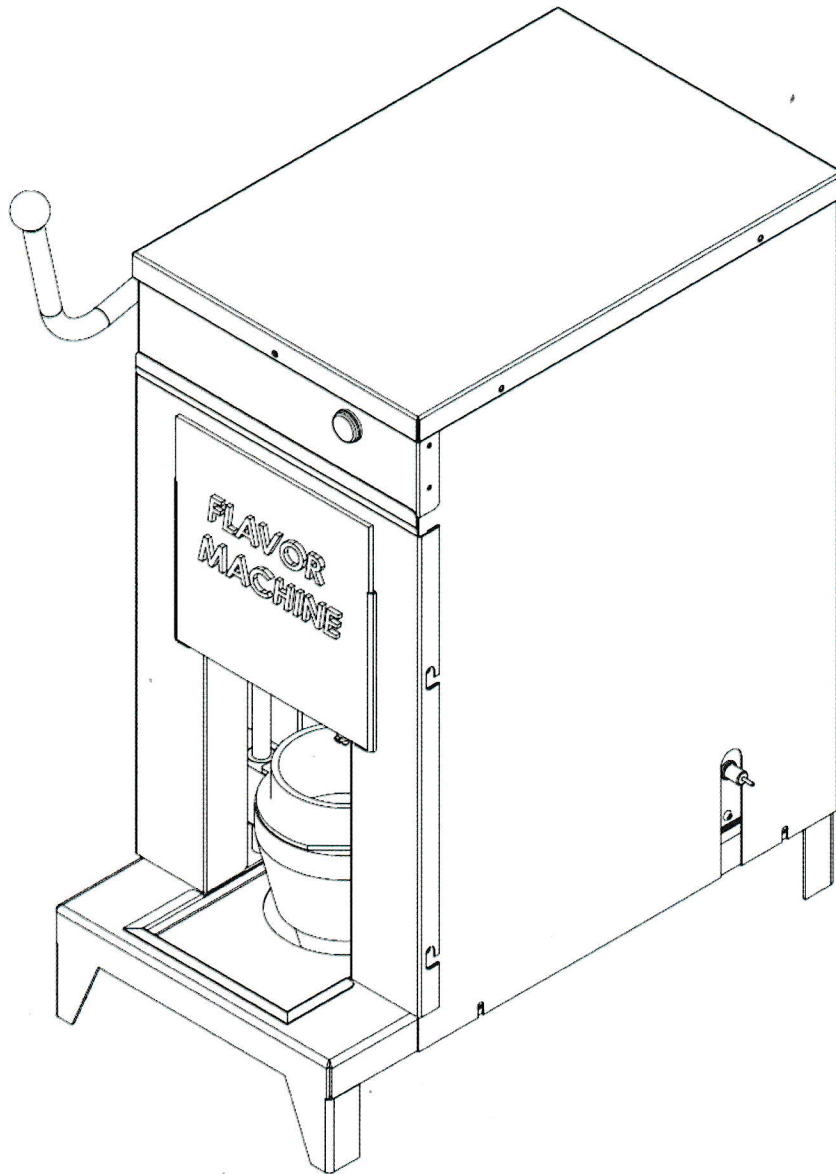


FM24 YOGURT MACHINE



OPERATORS MANUAL

40 East Pearce Str., Richmond Hill ON L4B 1B7

Tel : (905) 731-0601 Fax : (905) 731-7687

SECTION 1 – MACHINE SET-UP

1.1 SHIPMENT & TRANSIT

This FM24S has been operated and tested at the factory. Upon arrival the complete unit must be thoroughly checked for any damage which may have occurred in transit.

THE CARRIER IS RESPONSIBLE FOR ALL DAMAGE IN TRANSIT, WHETHER VISIBLE OR CONCEALED. DO NOT PAY THE FREIGHT BILL

until the FM24S has been checked for damage. Have the carrier note any visible damage on the freight bill. If concealed damage and/or shortage are found later, advise the carrier within 10 days and request inspection. The customer must place any claim for damage and/or shortage with the carrier.

1.2 INTRODUCTION

Welcome to the unlimited world of the FM24S. You have just purchased the most versatile frozen treat machine ever devised. The FM24S can produce limitless combinations of flavors that will allow you to satisfy changing customer tastes for years to come.

The secret of the FM24S is its ability to thoroughly blend any combination of frozen base product such as yogurt, ice cream, ice milk, custard, etc. with a wide assortment of mixers such as fruit, candy, cookies and nuts. The finished product is an endless variety of taste tempting treats that will build profits and customer loyalty.

New operators can learn how to make delicious servings in minutes. Simply place a portioned amount of frozen yogurt, ice cream, etc. into the FM24S, add the mix-in flavors, pull the handle and serve perfectly

blended custom frozen treats. Push the rinse button to rinse machine.

The FM24S makes frozen treats that appeal to quality and health conscious customers. It is a profit maker in convenience stores, ice cream shops and yogurt shops, health food stores, health clubs, fast food locations, snack bars and countless other locations.

1.3 INSTALLATION

The FM24S incorporates a convenient self-cleaning rinse feature that saves time and eliminates flavor carryover. This feature can only be used if the machine is located over a sink and is supplied with a source of water. The unit should be placed on a conveniently located countertop, constructed strongly enough to support the weight of the machine, in a location that can be equipped with the proper plumbing and drain. **NOTE: A suitable sink and strainer assembly are supplied with the FM24S.**

The FM24S can be placed either on a back counter, facing the customer, or on the front counter with the back of the machine toward the customer. **Customers enjoy seeing their unique treat custom made for them. The back counter location allows them to watch.** The front counter location has the advantage of allowing the operator to always face the customer.

Connect the power cord to a properly grounded 115 volt receptacle.

CAUTION!

Do not alter or deform the plug in any way!

INSTALLATION – SELF-RINSE FEATURE

1. Use the pattern found at the back of this manual to install the stainless steel sink in the countertop. Take care to ensure the sink is located so that the FM24S is placed for convenient operation.
2. Connect the sink to a drain.*
3. Locate the FM24S over the sink with the mixing cup centered over the drain. **NOTE:** Use the foam tape supplied on the bottom of the base to seal the machine to the countertop and for quieter operation.
4. Connect the water inlet at the back of the unit to an appropriate cold water source.*

*Steps 2 and 4 should be performed by a qualified plumber and must conform to all appropriate plumbing codes.

SECTION 2 – SAFE OPERATION

WARNING!

Do not attempt to operate the FM24S until the safety precautions and operating instructions in this manual are read thoroughly. Do not attempt to operate the FM24S unless the unit is completely assembled.

READ THESE RULES FOR SAFE OPERATION

- A. Read and understand the operating instructions in this manual thoroughly.
- B. Not all warning labels on the unit.
- C. Do not wear loose fitting garments or jewelry which could cause a serious accident.
- D. Stay alert at all times during operation.
- E. Keep operating area clean.

F. Do not operate unit if any excessive noise or vibration occurs. Contact your FM24S service agent.

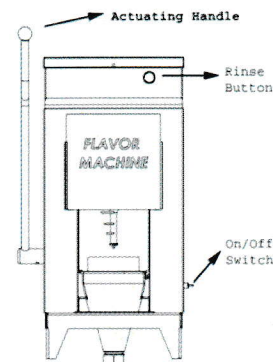
WARNING!

Disconnect power for maintenance. Do not attempt to perform maintenance on the unit until electrical power has been disconnected.

SECTION 3 – OPERATION

3.1 OPERATING CONTROLS

Before operating the FM24S, the operator must know the function of each control. (See Fig. 1)



On-Off Switch

The main power supply switch is located on the lower right side (facing the unit). This switch must be in the "ON" position for the unit to operate.

Actuating Handle

Operating the long handle on the left side of the unit moves the conical mixing cup up to the blending auger and actuates the drive motor.

Rinse Button

The "Rinse" button, located on the upper right front panel actuates rinse water used to thoroughly rinse the unit. This eliminates flavor carryover between servings. Rinse water flows as long as this button is depressed.

3.2 OPERATING THE MACHINE

This section covers recommended operating procedures to be followed for safe operation of the unit.

CAUTION!

Before operating the unit for the first time, all parts must be removed, cleaned and sanitized. (Refer to paragraphs 4.1 and 4.2)

A. Place a proportioned amount of hard frozen (0 to -5 degrees Fahrenheit or -18 to -22 degrees Celsius) yogurt, ice cream, etc. into the conical mixing cup. **Briefly** pull the handle far enough down to bring the auger into contact with the product. This will distribute the product uniformly around the inside of the cup leaving a cavity or pocket. Allow the handle to return to its resting position.

B. Add hard frozen fruit flavors into the cup and pull the handle all the way down to the end of its stroke. Hold the handle down until the thoroughly blended product is pushed through the serrator at the bottom end of the cup.

NOTE: The cutting blade at the bottom end of the auger serves to grind up the mix-in flavors as they are forced out by the rotating action of the auger.

C. Use the built-in rinse feature to clean the auger and cup and to eliminate flavor carryover. **For best cleaning results, follow this procedure.** Pull the operating handle all the way down to activate the auger. Press the "Rinse" button for approximately 3 to 4 seconds; this will allow cool water to fill the mixing cup. Immediately return the operating handle just far enough to shut off the auger and hold it in that position until all the water drains out of the cup. **CAUTION:** Pressing the rinse button too long will cause the mixing cup to overflow and could result in shortened bearing life.

The cup and the auger are cleaned during this process. **NOTE:** Rinse water should begin flowing out of the mixing cup and into the sink almost immediately after the rinse button is pressed. If this fails to occur, release the "Rinse" button or the cup may overflow. Check for obstructions in the serrator, in the bottom of the cup.

D. The FM24S is normally very easy to operate. If the amount of effort required to operate the unit increases, or if rubbing, grinding or other uncharacteristic noises occur, immediately shut the unit off and check for possible problems. With proper cleaning and lubrication, the FM24S will provide years of trouble-free service.

SECTION 4 – CLEANING

4.1 DISSASSEMBLY

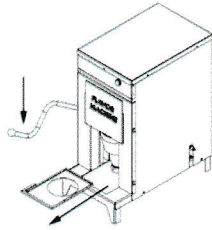
WARNING!

Turn the unit off at the main power switch before disassembly for servicing or cleaning.

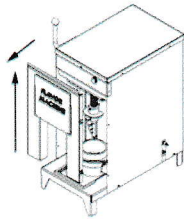
Inspect all parts for damage or breakage every time the unit is disassembled. All worn or damaged parts should be replaced to ensure safety and to maintain good machine performance and product quality. To disassemble the machine for cleaning and inspection, refer to the following steps:

A. Turn off the main power switch and/or unplug the unit.

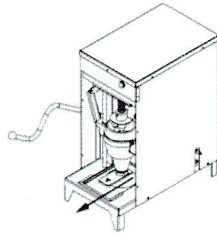
B. Pull the actuating handle and remove the drip tray.



C. Remove the front panel by lifting it up and toward you.

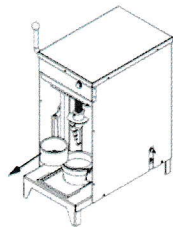


D. Unscrew the retaining nut and remove the serrator from the bottom of the cup. Use the disassembly tool supplied, if necessary.



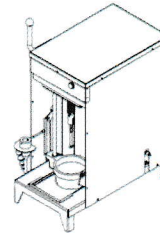
E. Remove the auger assembly as follows:

1. Remove splash ring from cup assembly.

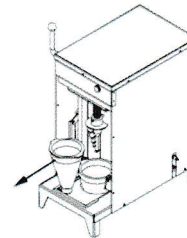


2. Hold auger with one hand while using disassembly tool to loosen auger cutting blade (clockwise) with other hand.

3. Support the auger with one hand while removing the auger retaining pin with the other hand. Lower the auger to clear the drive shaft. Hold the spring so it does not fall when the auger is removed.



4. Remove the mixing cup.



F. Disassemble the auger as follows:

1. Remove the cutting blade from the bottom of the auger. Use the disassembly tool if necessary.

2. Remove the auger shaft and auger spring.

4.2 CLEANING, SANITIZING AND REASSEMBLY

Proper cleaning procedures contribute to reliable equipment operation and top quality product. The FM24S was designed to be as easy to sanitize as any restaurant food mixer or shake mixer.

Before sanitizing the unit, contact your local Health Department regarding applicable codes, recommended sanitizing products and procedures. Sanitizing frequency must also comply with local health regulations.

Mix sanitizer according to the manufacturer's instructions to provide a solution with a strength of 100 parts per million. Mix two gallons (7.5 liters) of sanitizer using 120 degree Fahrenheit (49 degrees Celsius) water. Allow the sanitizer to contact the surfaces to be sanitized for 5 minutes.

If local sanitary regulations do not specify detergent, sanitizer or cleaning methods, follow these recommendations:

CLEANING DETERGENT – Add 2 ounces (60 cc.) of Joy dishwashing liquid to 2 gallons (7.5 liters) of hot water.

SANITIZING SOLUTION – Add ½ ounce (15 cc) of liquid bleach to 2 gallons (7.5 liters) of hot water.

CLEANING METHODS – Use a three compartment sink; one compartment with detergent water to wash and scour, one compartment with clear, hot rinse water and one compartment with sanitizing solution.

Proceed as follows:

A. Wash and scour the parts removed in paragraph 4.1 in detergent, rinse and sanitize using the three compartment sink method.

B. Set sanitized removable parts on clean paper towel and allow them to air dry in a clean, dust-free environment.

C. Soak a clean cloth with hot detergent solution and wash the center shaft.

D. Soak a clean cloth in clear, hot water and wipe detergent solution from the drive shaft.

E. Soak a clean cloth in sanitizing solution and wipe off the shaft.

F. Reassemble the auger assembly.

Reinstall plastic cup assembly as follows:

1. Drop cup into aluminum carrier until the rim touches the carrier.
2. Rotate the cup clockwise until the tabs on the rim lock into the side cup carrier
3. Slide serrator into the bottom of the cup and install nut.

G. Slide large spring onto the drive shaft.

H. Slide auger assembly up onto the drive shaft.

1. Turn auger assembly until the auger shaft drive pin engages slot in drive shaft.

2. Slide auger assembly upward and rotate until the holes in the auger align with drive and install the auger retaining pin. **NOTE:** Insert the pin from the side of the auger where the auger flighting starts.

3. Tighten auger cutting blade counterclockwise. Use the special tool provided with the machine.

I. Sanitize the auger as follows:

1. Clean and sanitize a container that is small enough to fit between the right and left side rails, yet deep enough to accommodate the full length of the auger.

2. Fill the container partially with sanitizer.

3. Immerse auger assembly in this sanitizing solution.

J. Reinstall splash ring in cup assembly (see Fig. 6).

K. Re-attach the front panel (see Fig. 3).

L. Re-install front tray (see Fig. 2)

SECTION 5 – MAINTENANCE

WARNING!

Disconnect the machine from the source of electrical power before servicing.

Monthly, or more often during heavy use, remove the exterior cabinet for inspection and lubrication. Proceed as follows:

A. Unplug the machine.

B. Remove the front panel.

C. Loosen the four cabinet screws on the base.

D. Remove the top cover and disconnect the rinse switch.

E. Remove the cabinet by lifting it vertically far enough to clear the inside mechanism. This is more easily accomplished with assistance.

F. Inspect drive shaft bearings for smooth operation, replace if noisy or if they do not turn smoothly.

G. Lubricate all pivot points using a food grade lubricant such as Haynes Spray.

H. Check pulleys and all nuts and bolts for tightness.

I. Inspect the drive belt for signs of wear, replace if worn.

J. Clean and lubricate the right and left side rails using a food grade lubricant such as Haynes Spray.

K. Reinstall the cabinet, rinse switch, cover and front panel.

CAUTION!

The FM24S is normally very easy to operate. If the amount of effort required to operate the unit increases, or if rubbing, grinding or other uncharacteristic noises occur, immediately shut the unit off and check for possible problems.

If uncharacteristic noise or difficult operation occurs, lubricate the right and left side rails using food grade lubricant such as Haynes Spray. If this does not eliminate the problem, contact your authorized FM24S service agent.

SECTION 6 – PRODUCT

6.1 INTRODUCTION

The FM24S makes an unlimited variety of frozen treat flavors by thoroughly blending mixers with a base frozen product. Thousands of new flavors can be created by varying the base frozen product and the amount and type of mixers.

This section will offer helpful suggestions to start you off on the road to new flavor discoveries. The FM24S permits the serving of frozen treats that are custom made for each customer. Operators of soft serve freezers or hand dipping shops must be continually concerned with ordering and stocking the right flavors. Your customers, on the other hand, will always get the exact flavor they want. You will always have the right flavors on hand. This keeps the customers coming back and allows you to continually keep up with changing customer tastes.

6.2 BASE FROZEN PRODUCT

Base frozen product is the foundation upon which all flavors are built. Base products that can be used in the FM24S are yogurt, non-dairy specialty products, and almost any new frozen product that may come along in the future. These base products can be portioned controlled by hand dipping, prepackaged portion controlled individual servings, or portion controlled servings from a soft serve freezer. **These pre-portioned servings must be hard frozen to about -5 degrees Fahrenheit (-21 degrees Celsius). Failure to do this will result in a finished product that is too soft and may not mix completely.**

Butterfat content affects the perceived "richness" of dairy based product - the higher the butterfat content, the richer the taste and the higher the cost of the product. A frozen dairy based product must have 10% or greater butterfat content to be legally called "Ice Cream". Product with lower butterfat content is called "Ice Milk". Super premium ice creams usually have butterfat contents that greatly exceed 10%. These higher priced, richer flavored products require more mixers to achieve the desired level of taste.

Overrun is another factor that must be considered. Overrun is the amount of air blended into a frozen product. It is stated as a percentage and represents the volumetric increase from liquid to the final frozen form. For example, if one gallon (1 liter) of liquid is frozen and finishes up as two gallons (2 liters) of frozen product, it is said to have 100% overrun. It has increased in volume, from liquid to frozen by 100%. Most ice cream sold in supermarkets has 100% overrun. Soft serve is usually served with 20-50% overrun and super premium ice cream may have even less.

The FM24S blending process has a tendency to slightly reduce the overrun found in the base product, which results in a firm, creamy, flavorful treat. It is recommended that blending

time be kept to the absolute minimum to achieve the best possible product quality.

6.3 MIX-IN FLAVORS

Mix-in flavors create the variety of tastes and textures that your customers will find so appealing.

Mix-in flavors can be almost anything you can imagine. The basic flavor groups are fruits, nuts, candies and cookies. The FM24S completely blends these flavors into the base frozen product resulting in an entirely new and unique taste sensation.

NOTE: For best results, all of these mix-in flavors should be hard frozen to approximately -5 degrees Fahrenheit (-21 degrees Celsius).

Frozen fruits are the most popular flavors. They should be chopped into convenient sizes. Do not use fresh unfrozen fruit, syrups, sauces or finely chopped fruit as these items will result in a thin and wet finished product. Halved frozen strawberries, melon pieces, small pieces of pineapple, banana, etc. will produce delicious treats. Avoid frozen fruits that are packed with additional sugar as the extra sugar tends to mask the true fruit flavor. You can even make your own fresh fruit flavors. Arrange whole (small sized items like blueberries) or sliced fruit on a large cookie sheet, making sure they are not touching, and place these trays in a freezer. After freezing, store the fruit in plastic bags. Crushed cookies, frozen candy bars, hard candy, biscuits, salted or unsalted nuts, peanut butter, chocolate brownies and bulk pack candy etc. make wonderful mix-in flavors. These items are easy to store, easy to display and easy to use. Some mixers such as caramel, jelly beans, taffy, licorice and certain candy bars have limitations. They tend to clog the cutting blade of the FM24S. If you are determined to use them, try cutting them into small pieces and hard freezing them before use.

**Use your imagination -
customize your flavors and
base product to appeal to the
customers in your market!**

Experiment!

SECTION 7 – RECIPES

The following is just a small sample of the items that you can blend together in the FM24S.

BASE PRODUCTS

Frozen Yogurt, Ice Cream or Super Premium Ice Cream

TO BE MIXED WITH

Peanuts	Cranberries
Almonds	Strawberries
Cashews	Blueberries
Pecans	Raspberries
Walnuts	Oranges
Smoked Nuts	Coconut
Oreos	Peach
Chocolate Chip Cookies	Plum
Vanilla Wafers	Banana
Graham Crackers	Pineapple
Gingersnaps	Apple
Chocolate Brownies	Avocado
Reese's Pieces	Hershey Bar
M & M's	Milky Way
Snickers	3 Musketeers
Butterfingers	Heath Bars
Sour Cream	Cheese
Nutmeg	Granola
Cinnamon	Cherries (pitted)

SOME SUGGESTED FLAVOR COMBINATIONS

Graham crackers and blueberries	Banana, vanilla wafers and blueberries
Coconut and pineapple	Peanut butter and banana
Peaches and nutmeg	Butterfingers and raspberries
Reese's Pieces and coconut	Oreo and coconut
M & M's, strawberries and peanuts	Frozen cream cheese and lemon cookies
Granola, coconut and banana	Almond Joy and M & M's
Snickers bar and strawberries	Gingersnaps and raspberries
Frozen sour cream and raspberries	Vanilla wafers, granola and cranberries
Apples and cinnamon	Almonds, banana and Heath bar

PROPORTIONS

The following combinations and proportions can be used as a starting point when preparing yogurt or ice cream based treats. All recipes are based on 3.5 ounce (by weight) base product serving size. The acceptability of the final product remains with your customer, so experiment until they tell you that it is right.

4 ounces	yogurt/ice cream
½ ounce	peanut butter
1 ounce	bananas
4 ounces	yogurt/ice cream
3 cookies	vanilla wafers
¾ ounce	blueberries
4 ounces	yogurt/ice cream
1 ounce	peaches
¾ ounce	almonds
4 ounces	yogurt/ice cream
¾ ounce	pineapple
1 ounce scoop	coconut
4 ounces	yogurt/ice cream
¾ ounce	raspberries
1 ounce	cream cheese

YOGURT PORTIONS

Small Cup	Regular Cup	Large Cup	Kiddie Cup	Small Family Pack	Large Family Pack	Regular Shake	Large Shake	Sandwich
1 bar	1 & 1/3 bars	1 & 2/3 bars	2/3 bar	2 & 2/3 bars	5 bars	2/3 bar	1 bar	1 bar

REMINDEES: For plain yogurt, vanilla or chocolate, add extra third instead of fruit portion

For peanut butter and cookies n'cream, add additional third of yogurt for acceptable volume

FRUIT PORTIONS (PORTION SIZE = 1 OUNCE)

Fruit	Strawberry	Blueberry	Blackberry	Melon	Cherry	Kiwi	Apricot	Banana
Small	3 pieces	2/3 portion	3/4 portion	3 pieces	3/4 portion	3 pieces	2 pieces	3 pieces
Regular	4 pieces	1 portion	1 portion	4 pieces	1 portion	4 pieces	3 pieces	4 pieces
Large	5 pieces	1 & 1/3 portions	1 & 1/2 portions	5 pieces	1 & 1/2 portion	5 pieces	4 pieces	5 pieces

FRUIT PORTIONS (PORTION SIZE = 1 OUNCE)

Fruit	Mandarin Orange	Pineapple	Apple Cinnamon	Peach	Mixed Fruit	Cranberry	Rhubarb	Raspberry
Small	1 portion	1 portion	3 pieces	3 pieces	1 piece ea.	1 portion	3/4 portion	1 portion
Regular	1 & 1/2 portions	1 & 1/2 portions	4 pieces	4 pieces	2 piece ea.	1 & 1/2 portions	1 portion	1 & 1/2 portions
Large	2 portions	2 portions	5 pieces	5 pieces	3 piece ea.	2 portions	1 & 1/2 portion	2 portions

SECTION 8 – SELLING TIPS

SALES TECHNIQUE

A quick and efficient way of making finished portions is to get double duty out of the serving cup. First, place the flavors chosen by the customer in the cup. Then, use this same cup to hold the finished portion. Proceed as follows. First, ask the customer which size cup they want. Then, place the customer's choice of flavors into the cup. After placing the base product into the machine and making the pocket in the product, add the mixers into the FM24S directly from this serving cup then move the cup into position below the serrator and dispense the blended product directly into this same cup. You will find that this method will shorten serving time and save effort.

SALES PROMOTION

The FM24S produces tremendous profits when it is promoted and used properly. Customers must know you are serving something they want before you can expect them to buy your products. That is where proper marketing comes in.

The first promotional step is to determine what your target market is and how best to communicate with them. Public awareness can be achieved many ways. Internet, newspaper, radio and television ads are the most effective ways of reaching large numbers of people quickly. The cost may be far less than you think. Your media salesperson can help you design an ad to fit your market perfectly. Coupon mailers to your target market area are also effective. Promote one or two free mix-in flavors, two-for-one deals, ½ off, etc. to help build initial traffic. Don't forget that you can get plenty of free advertising by sending out press releases on your venture to the local media. They are always looking for news items of interest to the community.

The second promotional step is to make certain that you and your employees know how to use the FM24S and that everyone in the store is enthusiastic about the concept and the finished product. Customers appreciate being served by someone with a good mental attitude.

Enthusiasm sells!

The third promotional step is to present your product in an eye appealing manner. Customers buy with their eyes as well as their mouth. If your store is clean and neat, and if the mixers are attractively displayed, your customers will automatically expect the product to taste good.

Another marketing secret is to offer three serving sizes. We recommend:

Small:	3.5 ounces
Regular:	4.5 ounces
Large:	5.5 ounces

Studies have shown that if only two sizes are offered, sales will be split 60% small and 40% large. If three sizes are offered, overall sales will increase with sales split 20% small, 60% regular and 20% large. This means that 80% of your sales would be in the larger sizes.

You will note the use of the name "regular" for the medium size serving. This bit of psychology has proven to increase medium sized portion sales. Women who seldom purchase "large" portions will often buy a regular.

The FM24S comes standard with a serrated dispensing nozzle. This serrator extrudes a ribbed serving that has great eye appeal. The serrator also serves another important function; it gives the serving a larger profile or cross section using less product. Your customer perceives the serving as being bigger and therefore a better value. The eye appeal of each portion can be enhanced by dispensing a well shaped portion. An attractive swirl shaped serving is easy to make. Start by putting a ring of product around the circumference of the

bottom of the cup or cone. Then rotate your hand and arm in a horizontal plane while slowly lowering the cup or cone as it fills.

Extra serving profits can be made by offering toppings in addition to mixers. Hot chocolate, fudge, crushed nuts, cherries, sprinkles

(jimmies), etc. can enhance any serving. Use your imagination! That is the most enjoyable part about owning the FM24S – the possibilities are endless. REMEMBER, you now own a profit maker that can offer an ever changing variety of frozen treats that will keep your customers coming back for many years to come.

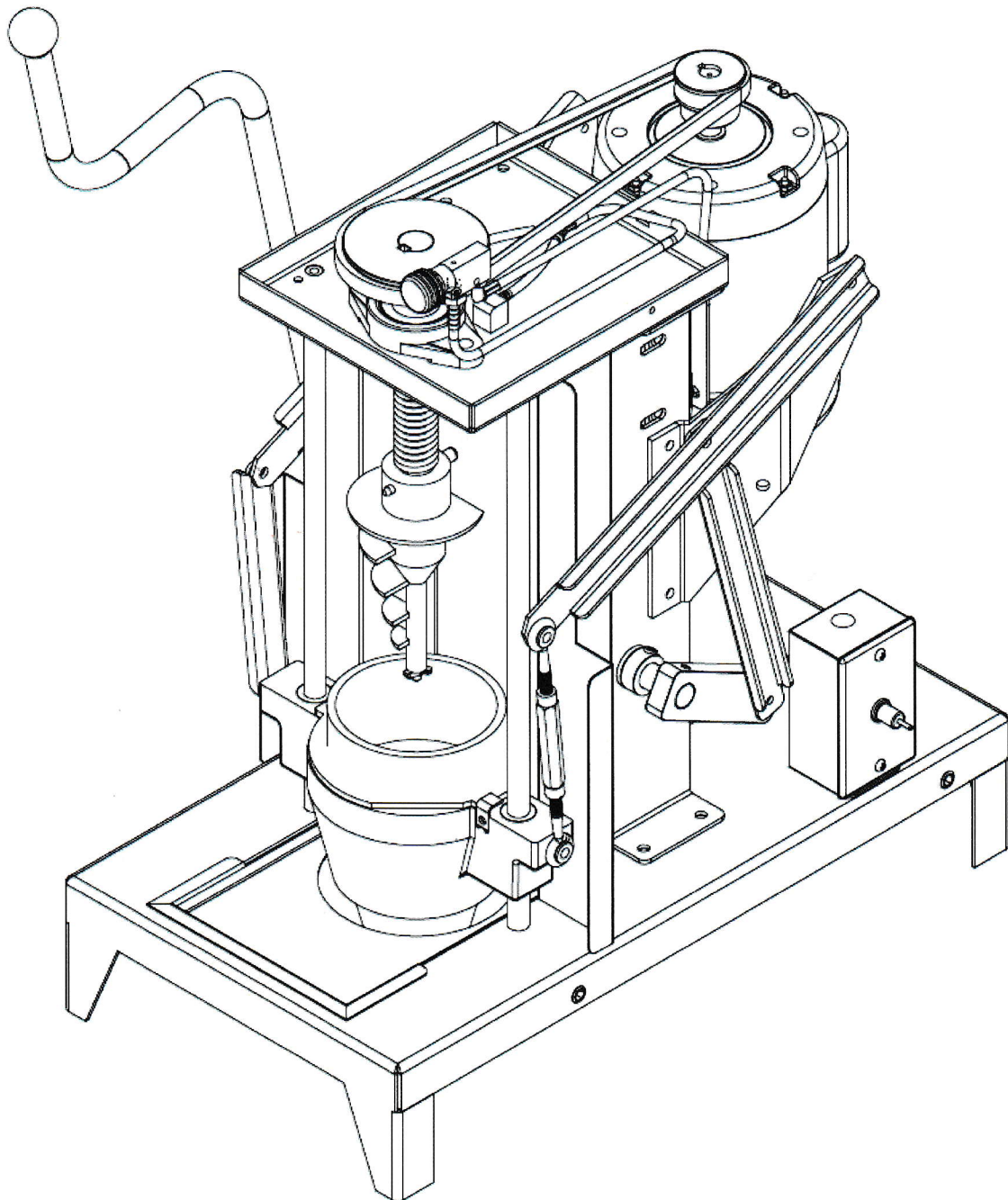
SECTION 9 – TROUBLE SHOOTING

Refer to this guide to diagnose and repair the most common machine and/or operational problems

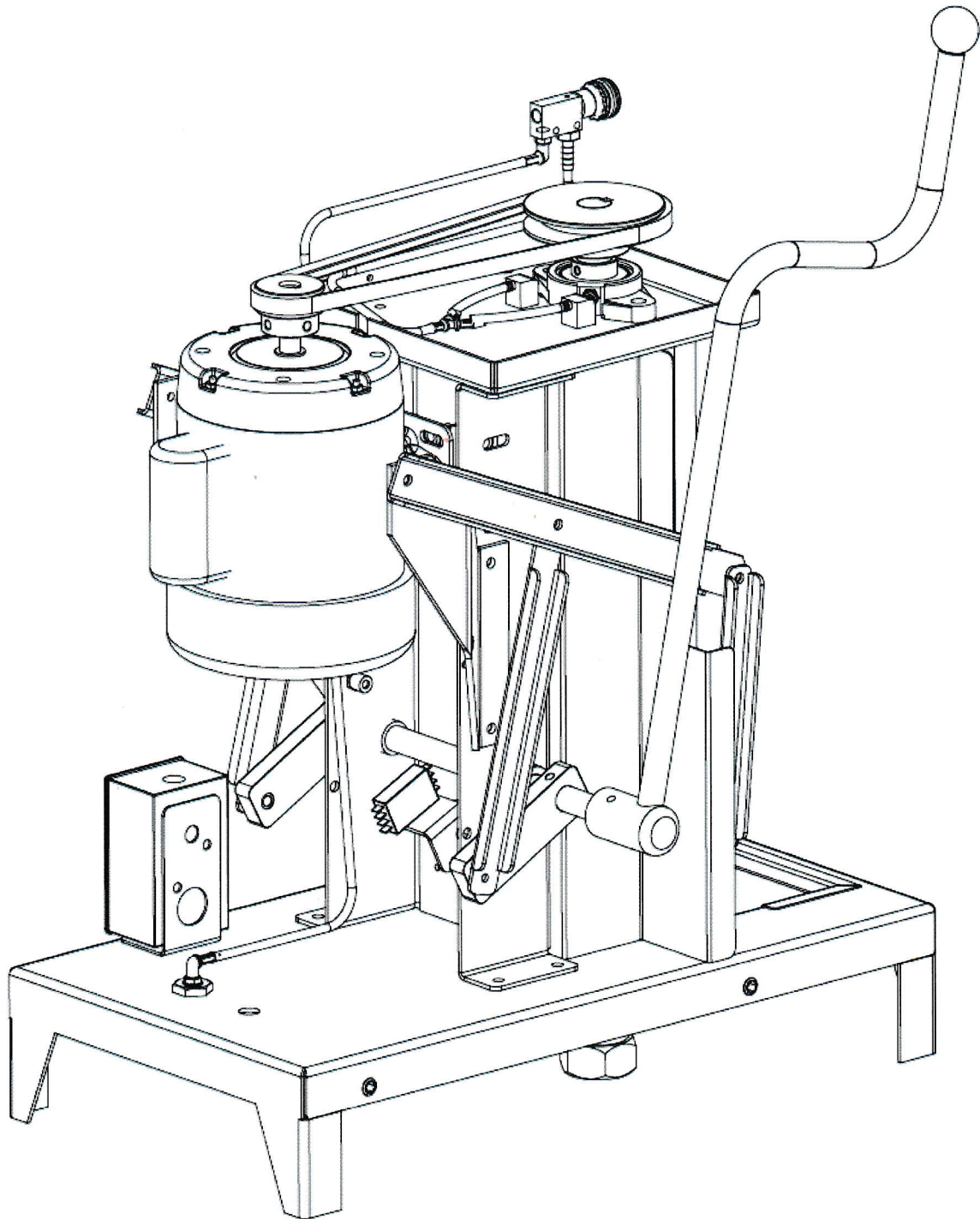
SYMPTOM	PROBABLE CAUSE	SOLUTION/ACTION
Machine Vibration	<ul style="list-style-type: none"> Worn bearings Worn belt Loose cabinet assembly Loose internal parts 	<ul style="list-style-type: none"> Replace or tighten loose parts as required. Replace black rubber base strips if necessary
Belt Squeaking	<ul style="list-style-type: none"> Worn belt Belt slipping on pulley 	<ul style="list-style-type: none"> Replace belt immediately Product temperature too cold
Cutting tip wearing out	<ul style="list-style-type: none"> Auger/cup clearance set too close 	<ul style="list-style-type: none"> Adjust cup carrier limit stops for additional clearance <p>NOTE: Cutting tip life 3-4 months under general usage</p>
Mixing cup wearing out	<ul style="list-style-type: none"> Auger/cup misaligned, auger rubbing on side of cut 	<ul style="list-style-type: none"> Realign auger assembly, use procedure in section #1-B
Mixing cup cracking	<ul style="list-style-type: none"> Cracking at or near serrator due to excessive pressure required to mix product that is too cold 	<ul style="list-style-type: none"> Replace cup at once and adjust freezer cabinet temperature warmer Check to see if serrator nut is threaded correctly
Mixed product dispenses slowly	<ul style="list-style-type: none"> Product may be too cold 	<ul style="list-style-type: none"> Warm temperature in freezer cabinet
Mixed product is too soft	<ul style="list-style-type: none"> Product and fruit too warm 	<ul style="list-style-type: none"> Readjust freezer cabinet temperature warmer
Actuating handle difficult to operate	<ul style="list-style-type: none"> Mixing cup carrier shafts need lubrication Mixing cup carrier out of alignment Operating linkage parts missing or too loose 	<ul style="list-style-type: none"> Unplug machine, remove front cover, clean and lubricate shafts Unplug machine, remove front cover, adjust turnbuckle in small increments until carrier operates smoothly Replace or tighten loose parts
Actuating handle will not return to upright position	<ul style="list-style-type: none"> Side splash guard retaining pins may be caught on inside of front cover 	<ul style="list-style-type: none"> Unplug machine, remove front cover, fix interference

SYMPTOM	PROBABLE CAUSE	SOLUTION/ACTION
Mixing cup hits inside of front cover	<ul style="list-style-type: none"> External cabinet and machine may be misaligned 	<ul style="list-style-type: none"> Unplug machine, loosen base screws and adjust so cabinet is aligned with machine
Machine will not run or operates intermittently	<ul style="list-style-type: none"> Circuit breaker tripping out Blown fuse Motor cutting out on overload 	<ul style="list-style-type: none"> Reset circuit breaker Replacé fuse Check product temperature, readjust freezer if necessary
Too much mixed product remains in the mixing cup	<ul style="list-style-type: none"> Bar is not distributed evenly in cup Too much product is placed in cup 	<ul style="list-style-type: none"> Evenly distribute product in cup by briefly pulling down operating handle just far enough to push product to bottom of the cup Place a smaller amount of product in the mixing cup
Rinse system does not work	<ul style="list-style-type: none"> Electrical connectors not attached to rinse switch Solenoid valve faulty 	<ul style="list-style-type: none"> Unplug machine, reattach connectors to switch Replace solenoid valve
Excessive rinse water on counter near machine	<ul style="list-style-type: none"> Incorrect rinsing procedure Product blocking serrator, water will not drain out of cup Water pressure too high 	<ul style="list-style-type: none"> Follow proper rinse procedures covered in manual Clean out serrator Lower water pressure

FM24 COMPLETE MACHINE FRONT VIEW



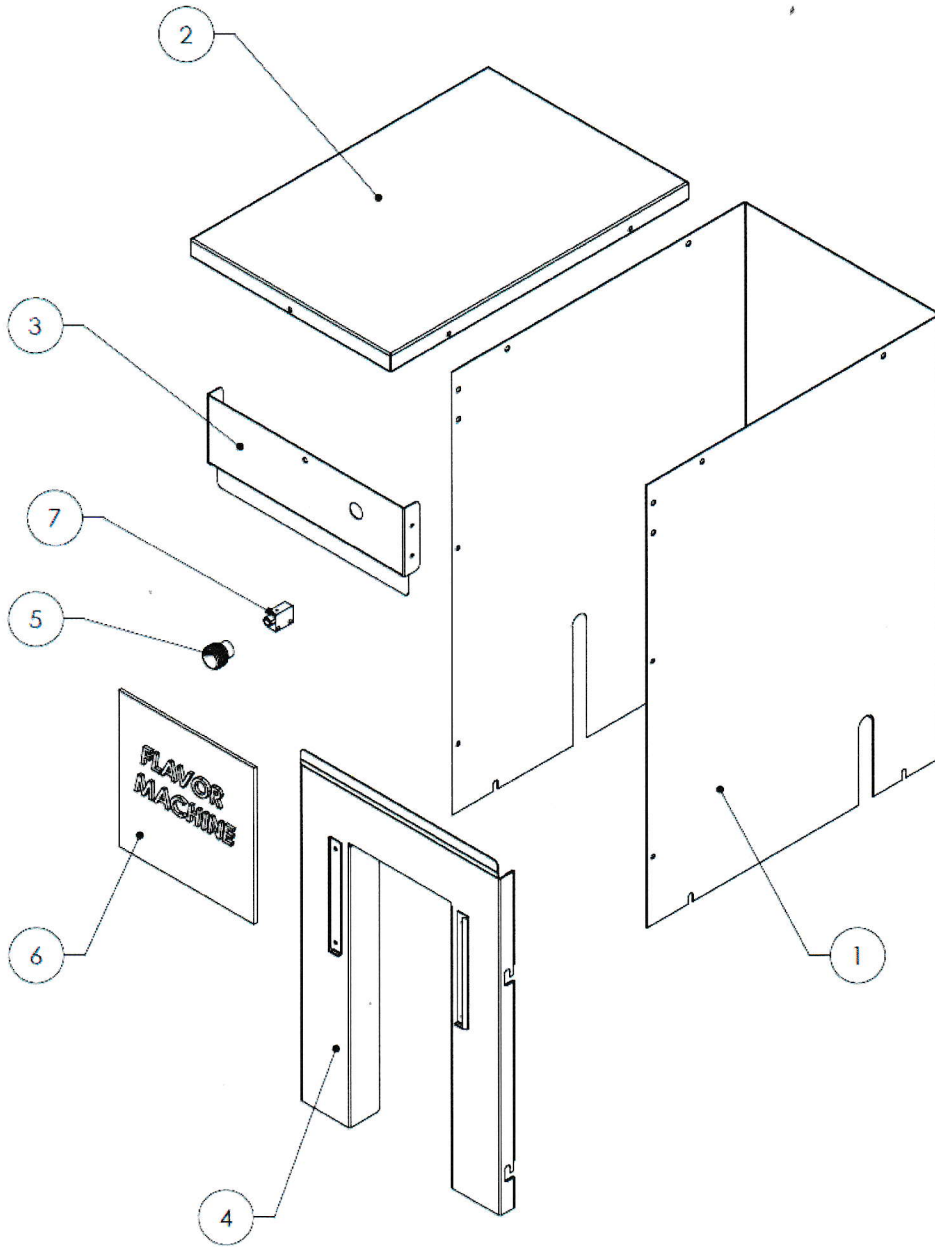
FM24 COMPLETE MACHINE REAR VIEW



FM24 EXPLODED VIEW – EXTERIOR BODY

1. Main body cover assembly.	Part #	0700100
2. Main body top cover.	Part #	0700101
3. Main body front top support.	Part #	0700102
4. Front cover weldment.	Part #	0700103
5. Rinse switch push button.	Part #	0700104
6. Front stainless steel sign.	Part #	0700105
7. Rinse switch valve body.	Part #	0700106

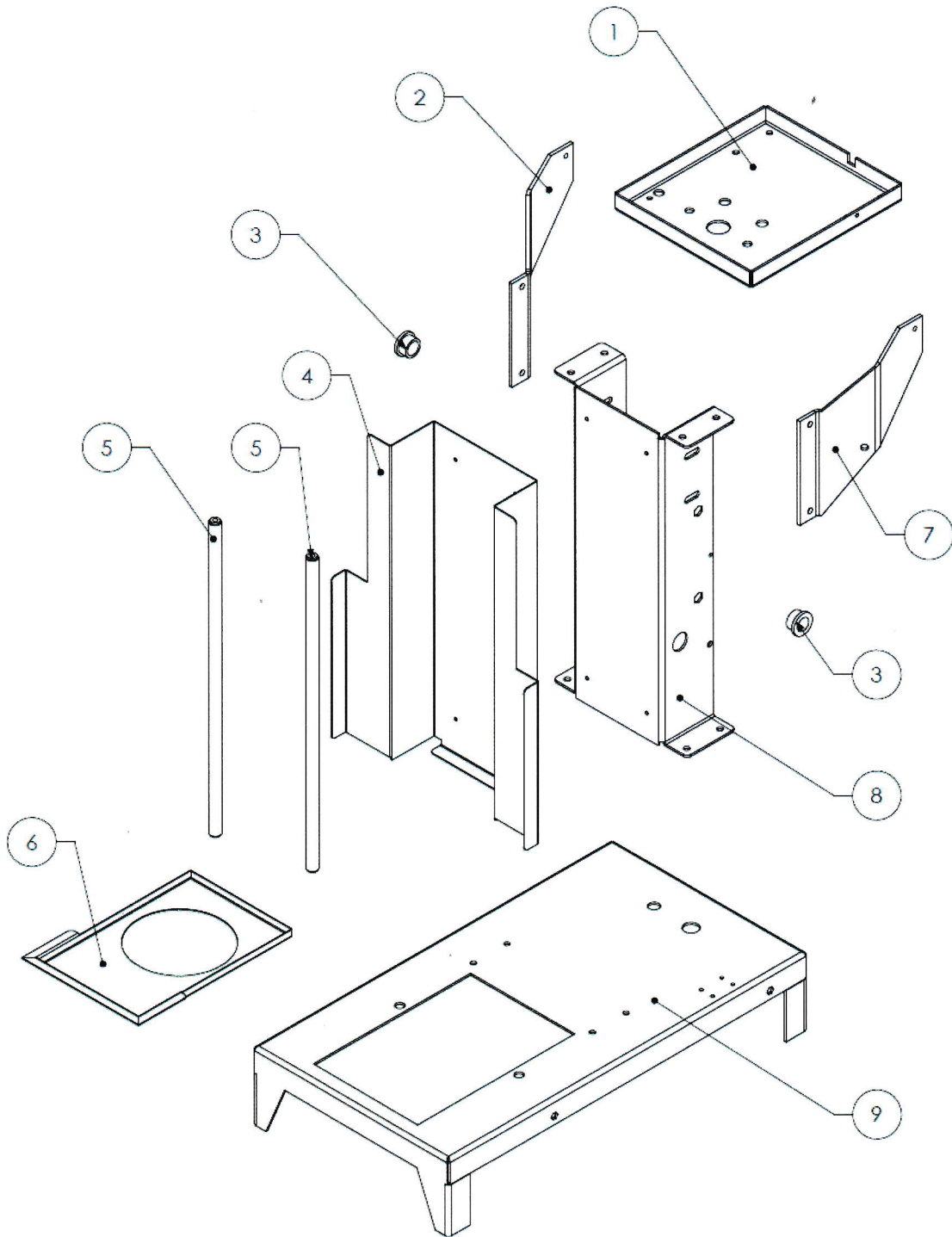
FM24 EXPLODED VIEW - EXTERIOR BODY



FM24 MACHINE FRAME ASSEMBLY EXPLODED VIEW

1. Main frame top plate.	Part #	0710201
2. Left pivot support bracket.	Part #	0710202
3. Main body bushing.	Part #	0380302
4. Splash guard stainless steel.	Part #	0710203
5. Cup guide rod.	Part #	0710204
6. Front tray stainless steel.	Part #	0710205
7. Right pivot support Bracket.	Part #	0710206
8. Main "C" frame channel.	Part #	0710207
9. Main machine base.	Part #	0710208

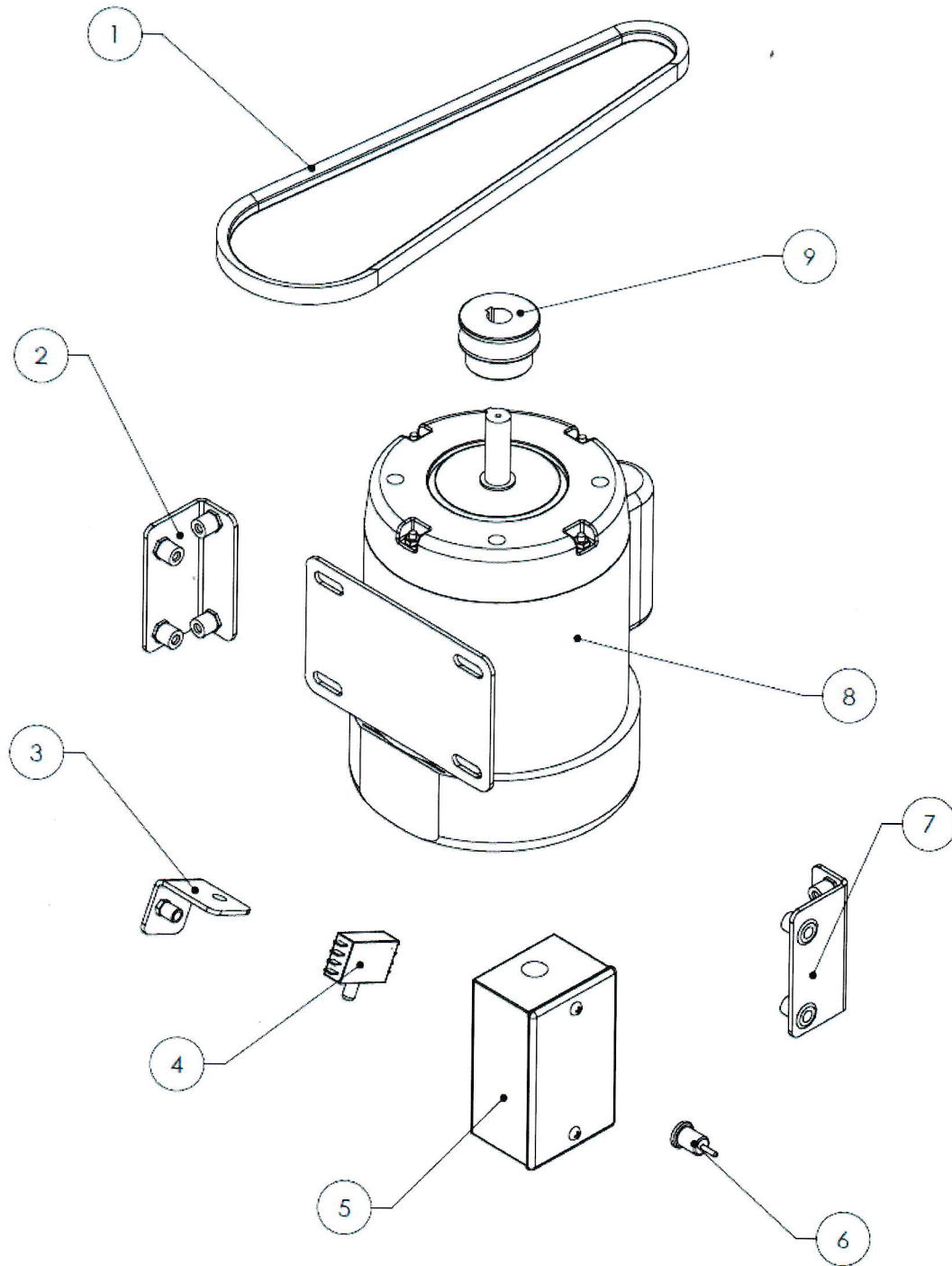
FM24 MACHINE FRAME ASSEMBLY EXPLODED VIEW



FM24 ELECTRICAL DRIVE SYSTEM

2. Drive belt.	Part #	0720301
3. Motor support bracket left.	Part #	0720302
4. Micro switch bracket.	Part #	0720303
5. Activation micro switch.	Part #	0570933'
6. Electrical junction box.	Part #	0720304
7. Main power on/off toggle switch.	Part #	0570910
8. Motor support bracket right.	Part #	0720305
9. Drive motor 60 Hz.	Part #	0320013
Drive motor 50 Hz.	Part #	0320013A
10. Drive pulley.	Part #	0450004

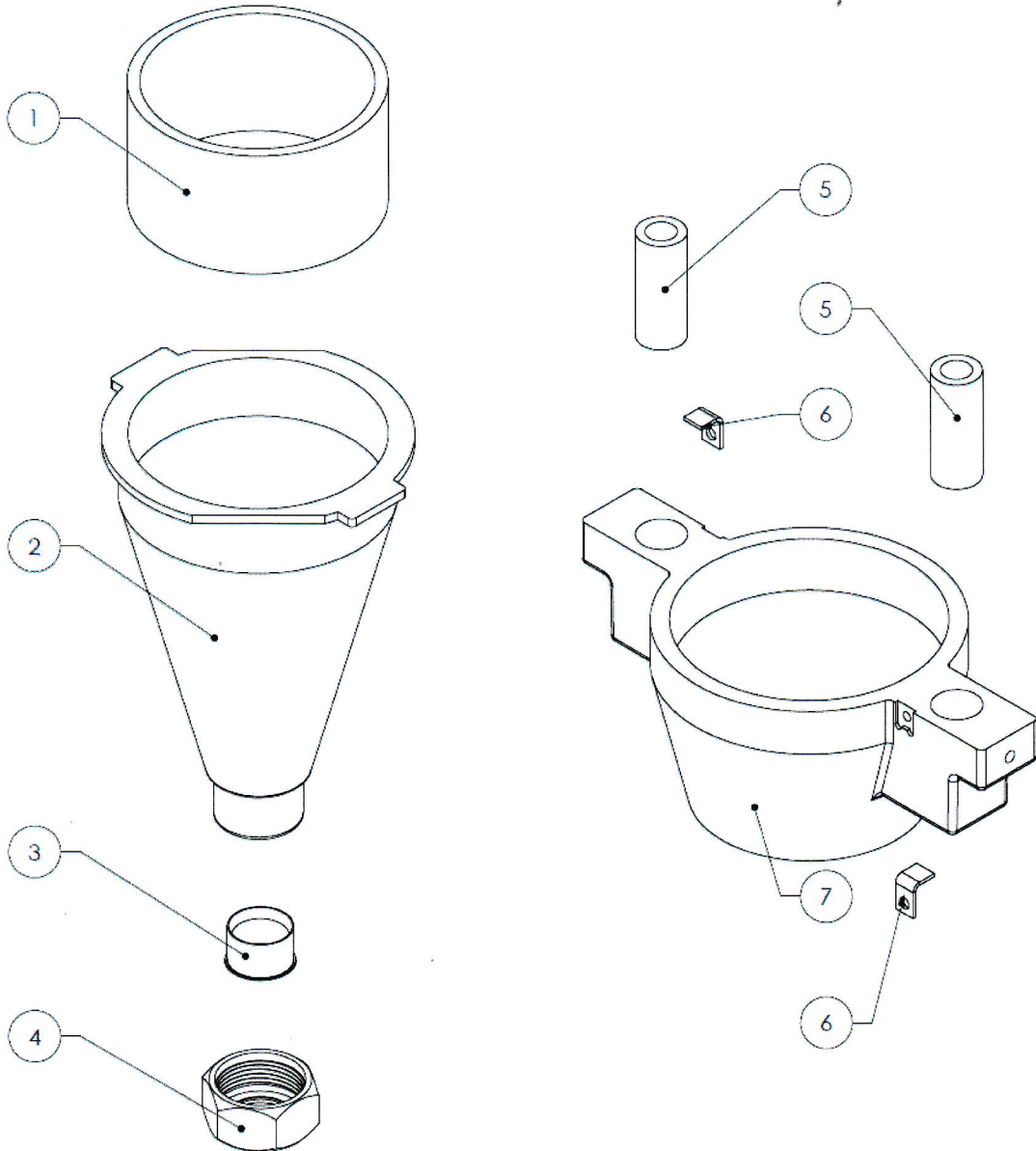
FM24 ELECTRICAL DRIVE SYSTEM



FM24 MIXING CUP AND CARRIAGE ASSEMBLY EXPLODED VIEW

1. White splash ring.	Part #	0459054
2. Mixing cup.	Part #	0631536
3. Serrator.	Part #	0459036
4. Cup nut.	Part #	0459033
5. Teflon cup bushing.	Part #	0730401
6. Mixing cup lock.	Part #	0730402
7. Bowl assembly.	Part #	0459001

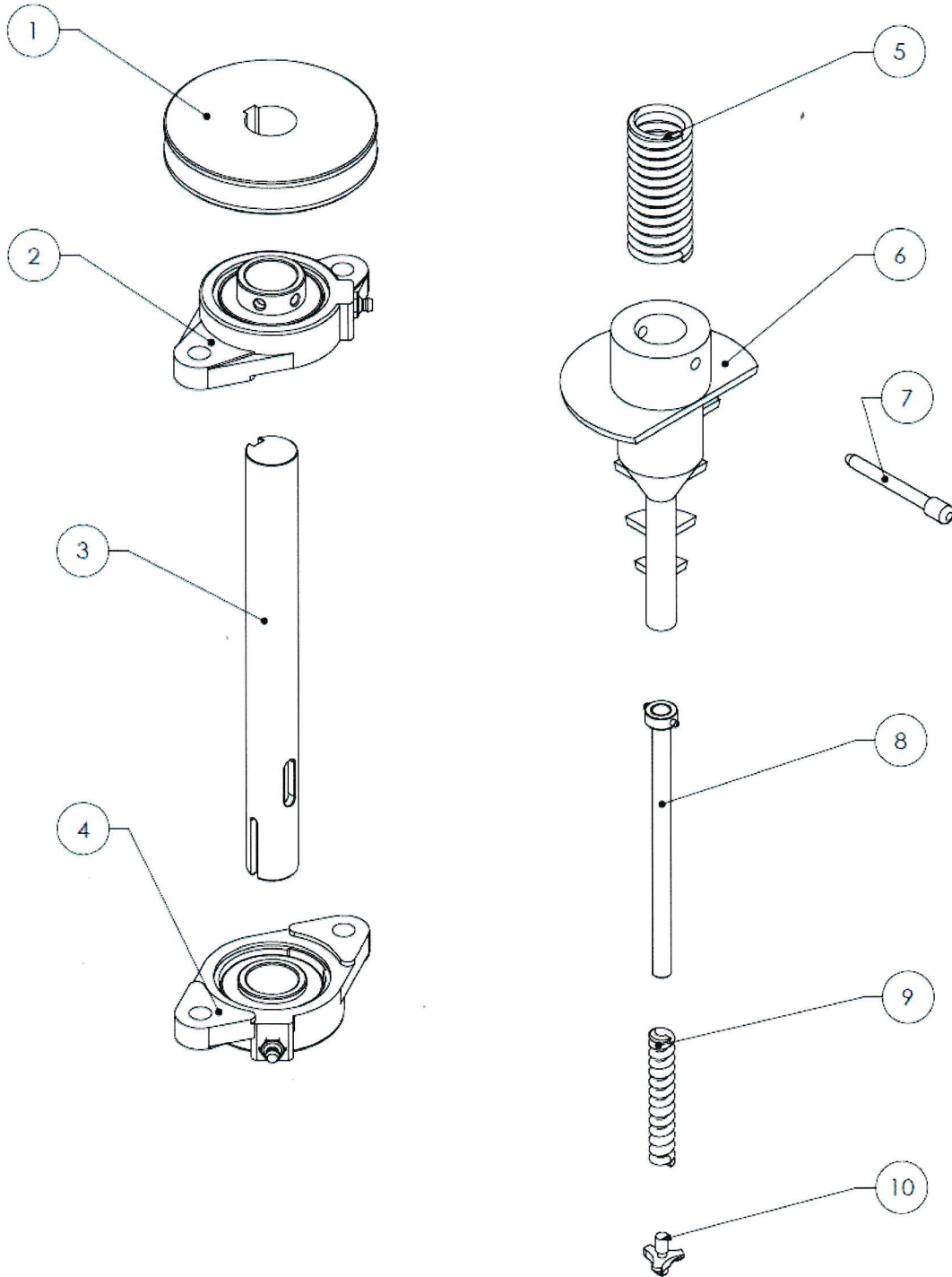
FM24 MIXING CUP AND CARRIAGE ASSEMBLY EXPLODED VIEW



FM24 MAIN DRIVE SYSTEM EXPLODED VIEW

1. Driven pulley.	Part #	0459021
2. Top upper steel bearing.	Part #	0380026
3. Main drive shaft.	Part #	0459050
4. Bottom lower food approved bearing.	Part #	0380027'
5. Main spring.	Part #	0631220
6. Auger finished.	Part #	0459037
7. Auger pin.	Part #	0611730
8. Auger shaft assembly.	Part #	0459027
9. Auger spring.	Part #	0631221
10. Auger cutting tip.	Part #	0459028

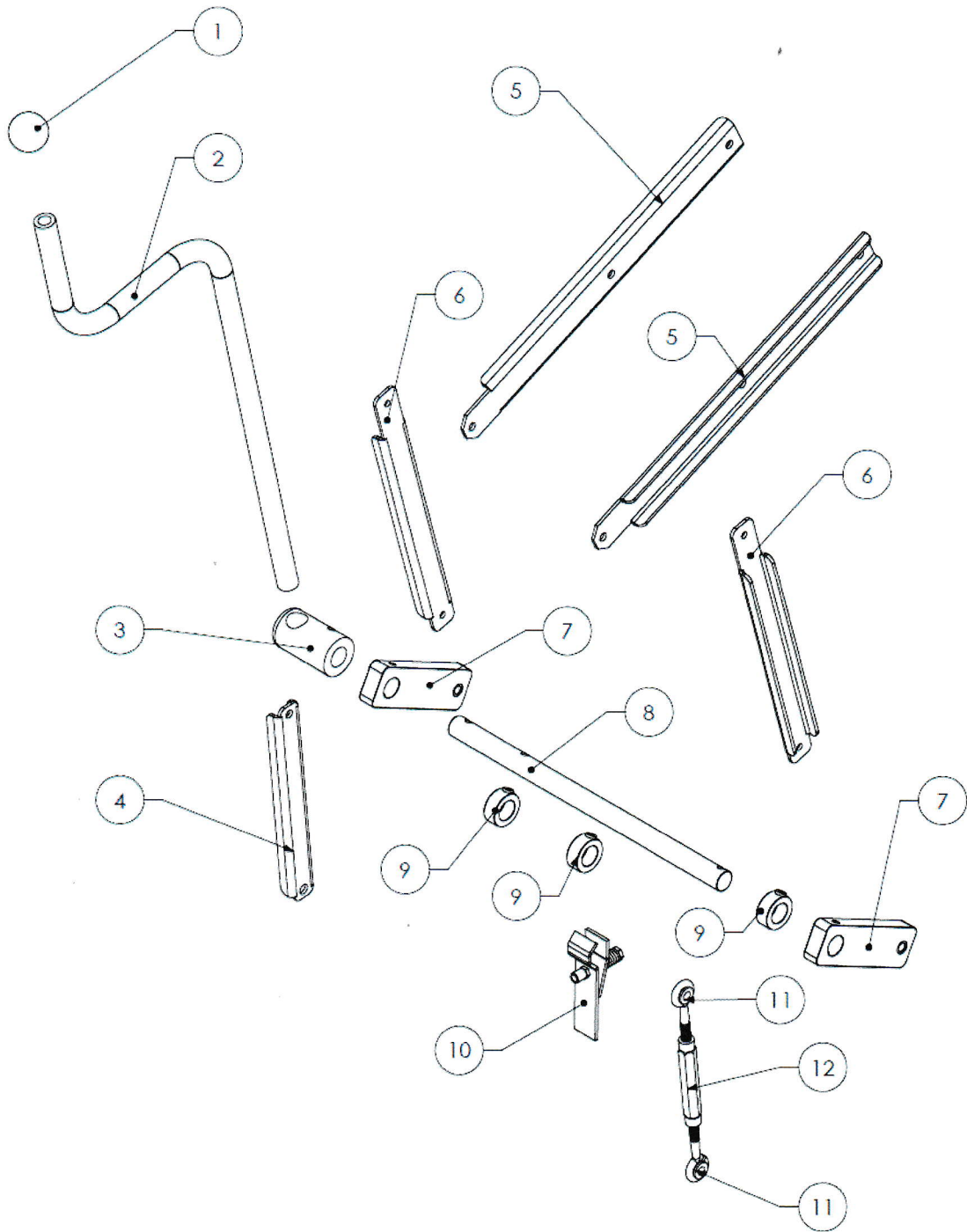
FM24 MAIN DRIVE SYSTEM EXPLODED VIEW



FM24 MECHANICAL LIFTING ASSEMBLY EXPLODED VIEW

1. Handle end ball.	Part #	0630713
2. Handle.	Part #	0740501
3. Handle hub.	Part #	0459017
4. Bowl mount arm.	Part #	0740502
5. Top pivot arm horizontal.	Part #	0740503
6. Top pivot arm vertical.	Part #	0740504
7. Pivot arm.	Part #	0459008
8. Main cross shaft.	Part #	0459014
9. Shaft collar.	Part #	0450170
10. Control switch c/w spring.	Part #	0459018
11. Bronze bushing.	Part #	0380303
12. Turnbuckle.	Part #	0459052

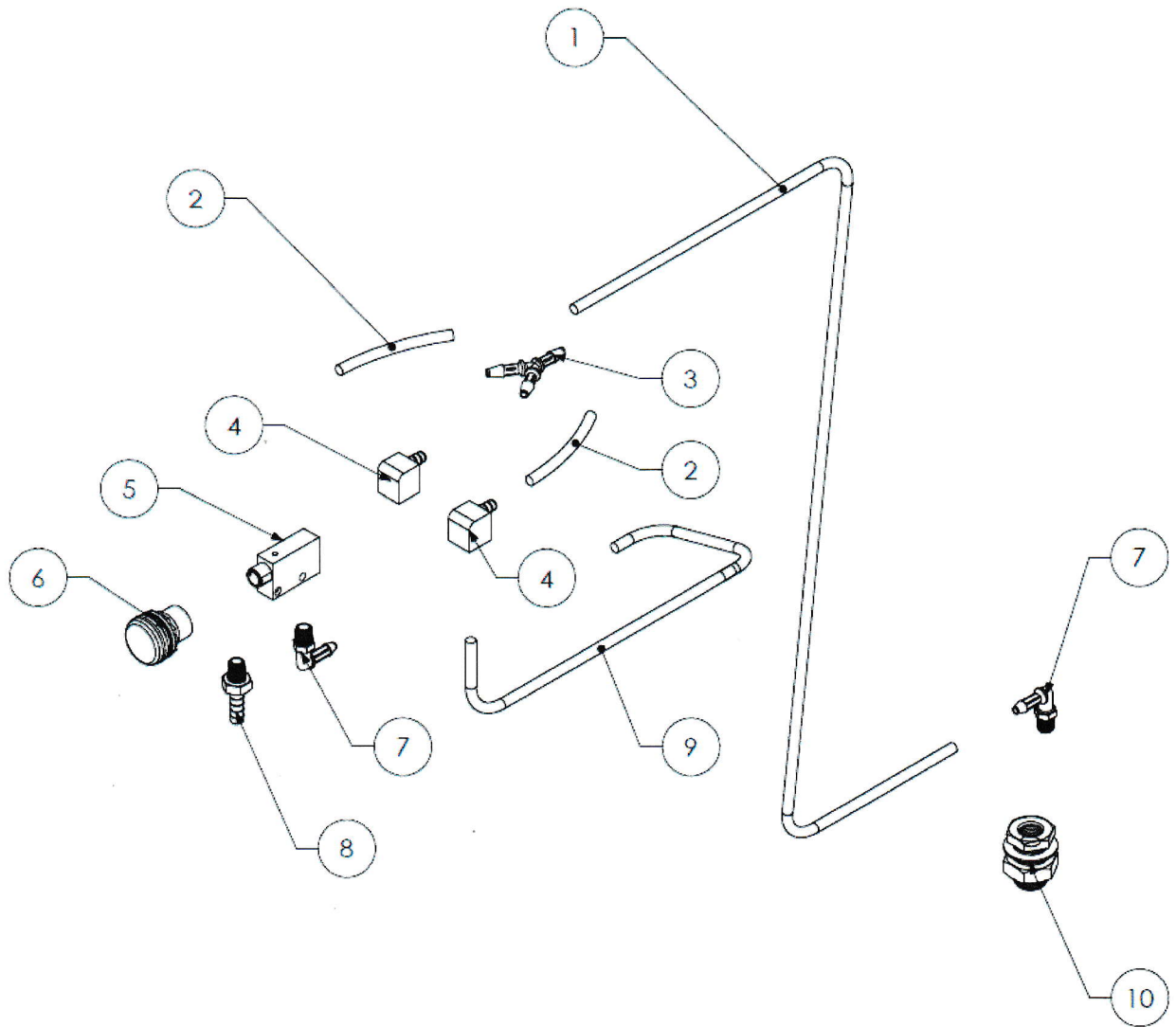
FM24 MECHANICAL LIFTING ASSEMBLY EXPLODED VIEW



FM24 FLUID SYSTEM COMPLETE EXPLODED VIEW

1. Fluid hose braided 36 inch long.	Part #	0750601
2. Fluid hose braided 3.5 inch long.	Part #	0459038
3. "Y" connector barbed.	Part #	0620215
4. Bulkhead fitting female barbed.	Part #	0750602
5. Rinse switch valve body.	Part #	0700106
6. Rinse switch push button.	Part #	0700104
7. Male elbow barbed fitting.	Part #	0620218
8. Male straight barbed fitting.	Part #	0750603
9. Fluid hose braided 18 inch long.	Part #	0750604
10. Main water connection fitting.	Part #	0750605

FM24 FLUID SYSTEM COMPLETE EXPLODED VIEW



FM24 ASSEMBLY FASTENERS AND HARDWARE

1. Motor drive shaft key.	Part #	0459021
2. Main drive shaft key.	Part #	0459022
3. Handle end ball threaded stud.	Part #	0459035
4. Spray nozzle.	Part #	0459041
5. Bowl stop (1/4" x 3" long).	Part #	0459047
6. Sink (Stainless Steel).	Part #	0470084
7. Wrench.	Part #	0479000
8. Electrical cord.	Part #	0529026
9. Shoulder bolt (5/16" x 1/4").	Part #	0610645
10. Set screw 5/16".	Part #	0610646
11. Shoulder bolt (5/16" x 1/2").	Part #	0610658
12. Shoulder bolt (3/8" x 1/4").	Part #	0760701
13. Flange bearing bolt (M10 x 50).	Part #	0760702
14. 1/4" nylon nut.	Part #	0611073
15. 1/4" stainless steel nut.	Part #	0611100
16. Spring washer.	Part #	0611251
17. Handle spring pin.	Part #	0611560