



# Caterkid

Fun Food Equipment and Events

## OPERATING INSTRUCTIONS



### IMPORTANT CAPACITY NOTICE

This machine is suitable for medium to large events.

The machine produces approximately 2 cones or cups per minute.

Please allow adequate recovery time between servings during peak demand periods to maintain product quality and consistency.



#### 1 ADD MIX:

Pour 5 litre soft serve mix into each hopper. Allow to defrost fully if supplied frozen. Once defrosted add to machine or refrigerate immediately.



#### 2 START WASH CYCLE:

Plug in the machine and press WASH. Allow to run for approx. 2 minutes, this will allow some of the mix down into the freezing cylinder and remove any air from the chamber.



#### 3 STOP WASH:

Press Stop to stop the WASH cycle.



#### 4 START PRODUCE CYCLE:

Press PRODUCE and allow approximately **45 minutes** for the machine to freeze. Once the display reaches 100% and the compressor cycles off, the soft serve is ready to serve. To avoid over-freezing, do not switch the machine on too far in advance.



#### 5 SERVE:

Pull down the handle gently to make the first cup or cone.



#### 6 PRODUCTION RATE:

Please note the machine will only produce 2 cones/cups per minute so please allow time for the machine to catch up if necessary.



#### 7 LOW MIX:

Check the mix level in the hopper constantly, add more mix if required or turn off PRODUCE. If the machine runs on PRODUCE without any mix in the hopper it will cause serious damage to the machine, costs will be for customers account.



#### 8 TIP:

Chill the product prior to filling the hopper, this will speed up the freezing process. Do not freeze soft serve mix. Mix must be fully defrosted prior to filling.



#### 9 END OF SERVICE:

Stop PRODUCE cycle. Press WASH and remove any leftover product in the machine by pulling down the handle.



#### 10 CLEANING:

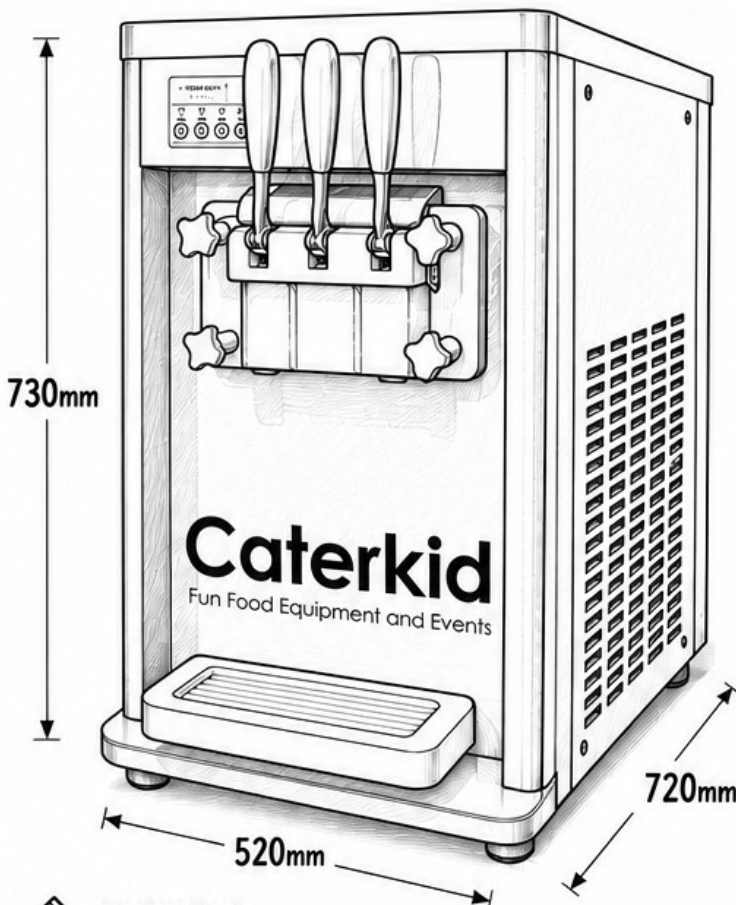
Fill the hopper with warm soapy water and press WASH. Allow approx. 3 minutes and drain the machine. Fill the hopper with clean warm water and press WASH again, allow a further 3 minutes and drain. Caterkid will strip and clean the machine on return.

# MAXI DOUBLE SOFT SERVE MACHINE OPERATING INSTRUCTIONS

*Creamy Goodness, Every Time!*



## MACHINE OVERVIEW & SPECIFICATIONS



### DIMENSIONS:

Height: 730mm x Width: 520mm x Depth: 720mm



### WEIGHT:

90kg



### POWER:

220 Volt / 16 Amp  
Single Phase Power Only



### CAPACITY:

5 Litre Mix Per Hopper (10 Litres Total)



### FREEZE TIME:

Approx. **45 Minutes**



### PRODUCTION RATE:

Approx. 2 Cones / Cups Per Minute



### CONTROLS:

Wash / Stop / Produce

## IMPORTANT NOTES

- ⚠ Never run the machine on PRODUCE/PRODUCE without mix in the hopper. This can cause serious damage and will be for the customer's account.
- ⚠ Keep the machine well ventilated - allow at least 30 cm clearance between the machine and the wall on all sides to ensure proper airflow and efficient cooling.



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→ Thank you for choosing Caterkid - where the good times swirl! ♥