



Caterkid

Fun Food Equipment and Events

MIDI SOFT SERVE MACHINE OPERATING INSTRUCTIONS

Soft Serve Happiness Made Easy! 

OPERATING INSTRUCTIONS



IMPORTANT CAPACITY NOTICE

This machine is recommended for home use, small gatherings and light-duty service.

It is not designed for high-volume events or continuous heavy demand.

The machine produces approximately 1 cone or cup per minute and requires recovery time between servings to maintain product quality and consistency.



1 PLUG IN:

Plug the machine into a 16 Amp, single-phase 220V wall socket. Do not use a generator or multi-plug. Only use a heavy-duty extension cord (maximum 10 metres).



2 SWITCH ON:

Switch the machine ON.



3 ADD MIX:

Pour 4 litres of soft serve mix into the hopper. If supplied frozen, allow to defrost completely before use.



4 WASH (FIRST RUN):

Press WASH. Allow the machine to run for approximately 2 minutes. This will allow some of the mix down into the freezing cylinder and remove any air from the chamber.



5 STOP WASH:

Press WASH again to stop.



6 AUTO MODE:

Press AUTO and allow approximately 30 minutes for the machine to freeze. Once the compressor switches OFF, the soft serve is ready to serve.



7 SERVE:

Pull the handle down gently to dispense your soft serve.



8 PRODUCTION RATE:

The machine produces approximately 1 cone or cup per minute. Allow adequate recovery time between servings if needed.



9 KEEP HOPPER TOPPED UP:

Always keep mix level above the minimum level in the hopper. Never run the machine on AUTO without mix, as it can cause serious damage to the machine (customer will be liable for any repair costs).



10 TIP:

Chill the mix in the fridge before filling the hopper to speed up the freezing process.



11 END OF SERVICE:

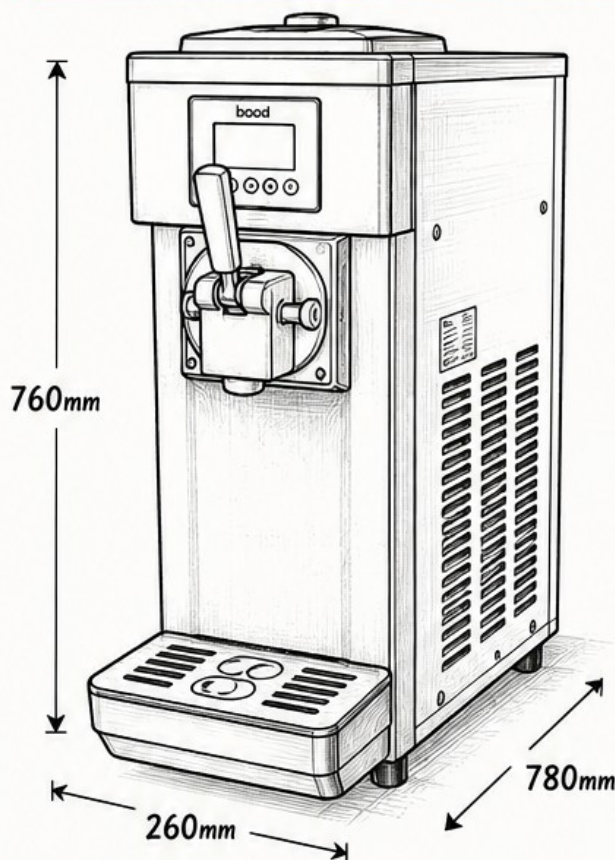
Turn OFF AUTO. Press WASH and pull the handle down to dispense any remaining product in the machine.



12 CLEANING:

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

MACHINE OVERVIEW & SPECIFICATIONS



DIMENSIONS:

Height: 760mm x Width: 260mm x Depth: 780mm



WEIGHT:

54kg



POWER:

220 Volt / 16 Amp
Single Phase Power Only



CAPACITY:

4 Litre Hopper



FREEZE TIME:

Approx. 30 Minutes



PRODUCTION RATE:

Approx. 1 Cone / Cup Per Minute



CONTROLS:

Power / Wash / Auto

IMPORTANT NOTES

-  Only 16 Amp power (wall power) may be used, no generators.
-  Do not use a multi-plug or extension cord (maximum 10 metres).
-  Always keep mix level above the minimum level in the hopper.
-  Never run the machine on AUTO 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! 