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SHMOO Milkshake Express Vending Machine Owner's Manual

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SHMOO Milkshake Express Vending Machine

Product Information

Specifications:

- · Machine must be cleaned daily
- · Supplied with a full hygiene kit for ease of cleaning
- Parts to clean include waste bucket, drip tray, nozzle, dust cap chutes, impeller mixer base, mixing bowl, dispense pipe & nozzle

Product Usage Instructions

Daily Cleaning:

- 1. Use the hygiene kit provided
- 2. Remove all contact parts and empty waste bucket
- 3. Ensure overflow tube & weight are replaced into the bucket
- 4. Final wipe down of machine & floor if needed

Removing Drip Tray and Chute:

- 1. Remove the drip tray chute first
- 2. Clip the drip tray in place

Aligning Impeller:

1. Ensure the pip on the impeller is aligned with the flat face of the impeller shaft and is fully pushed on



Final Clean:

- 1. Flush the machine for the final clean
- 2. Refit correct pipes to nozzles
- 3. Replace the overflow tube & weight

Cleaning When Machine Left Unused:

- 1. Empty and wipe the waste bucket (insert overfill weight)
- 2. Remove and clean the drip tray/chute
- 3. Wipe down the flavor deck
- 4. Remove, clean, and replace mixing bowls
- 5. Remove, clean, and replace impellers and dust caps
- 6. Remove, clean, and replace the whipper base
- 7. Place bucket onto sanitation hook and flush
- 8. Twist canisters upwards, lift them up, and remove them for cleaning

YOUR MACHINE WILL BE SUPPLIED WITH A FULL HYGIENE KIT FOR EASE OF CLEANING. WE RECOMMEND THAT YOU SWAP THE PARTS OUT, AND TAKE AWAY TO WASH, ENSURING THE PARTS ARE PROPERLY CLEANED AND MINIMISING MACHINE DOWNTIME.

THIS MACHINE MUST BE CLEANED DAILY

DAILY CLEANING

USE HYGIENE KIT AS SUPPLIED

REMOVE ALL CONTACT PARTS / EMPTY WASTE BUCKET

- 1. WASTE BUCKET REMOVE, EMPTY & WIPE
- 2. DRIP Tray Twist Clips & Pull
- 3. DRIP TRAY CHUTE Remove & Clean
- 4. REMOVE CANISTERS & WIPE DOWN CANISTER DECK
- 5. CANISTER CHUTES Remove & Clean
- 6. MIXER BASE Twist to Unlock
- 7. MIXING BOWLS & LIDS Remove & Clean
- 8. IMPELLERS Remove & Clean
- 9. MIXER BASE REMOVE & CLEAN
- 10. DISPENSE PIPE & NOZZLE Remove & Clean
- 11. REASSEMBLE ALL PARTS
- 12. PLACE BUCKET ON BUCKET HOOK
- 13. FLUSH BUTTON inside the door for final clean
- 14. CHECK FOR ANY LEAKS
- 15. EMPTY BUCKET & REPLACE ON FLOOR OF MACHINE ENSURE OVERFLOW TUBE & WEIGHT IS REPLACED INTO BUCKET

REMOVING DRIP TRAY CHUTE

IF MACHINE HAS BEEN LEFT WITHOUT USE

- 1. **BUCKET** empty and wipe (insert overfill weight)
- 2. DRIP TRAY/CHUTE remove and clean
- 3. FLAVOUR DECK wipe down
- 4. MIXING BOWLS remove, clean and replace (important)
- 5. IMPELLERS + DUST CAPS remove, clean and replace
- 6. WHIPPER BASE remove, clean and replace
- 7. BUCKET place onto sanitation hook and FLUSH
- 8. **CANISTERS** twist chute upwards then lift up and remove each canister. Twist the auger at the back to agitate powder (important)

ALSO CLEAN - FLOOR / BOTTLE DISPENSE AREA

IMPORTANT:

THIS SHOULD BE DONE WHEN THE MACHINE HAS BEEN LEFT OVER A WEEKEND OF FOR LO GER THAN 48 HOURS WITHOUT USE

FAQ

When should deep cleaning be performed?

Deep cleaning should be performed when the machine has been left unused for over a weekend or longer than 48 hours.

Documents / Resources



SHMOO Milkshake Express Vending Machine [pdf] Owner's Manual Milkshake Express Vending Machine, Express Vending Machine, Vending Machine, Machine

References

• User Manual

Manuals+, Privacy Policy