



**CBB116 Mini Soft Serve
Countertop Freezer**



VOLLRATH CBB116 Mini Soft Serve Countertop Freezer Instruction Manual

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VOLLRATH CBB116 Mini Soft Serve Countertop Freezer



Specifications

- **Item No.:** 115
- **Model:** 10
- **Description:** NEMA 5-15P
- **Voltage:** 115V
- **Amps:** 10
- **Plug:** NEMA 5-15P

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING: Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION: Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

- Know the machine. Read and understand the instructions.
- Notice all warning labels on the machine.
- 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.
- Plug only into grounded electrical outlets matching the nameplate voltage. Each unit shall be on a dedicated circuit.
- Do not allow children to use the machine.
- Maintain a clean work area. Avoid accidents by cleaning up the area and keeping it clean.

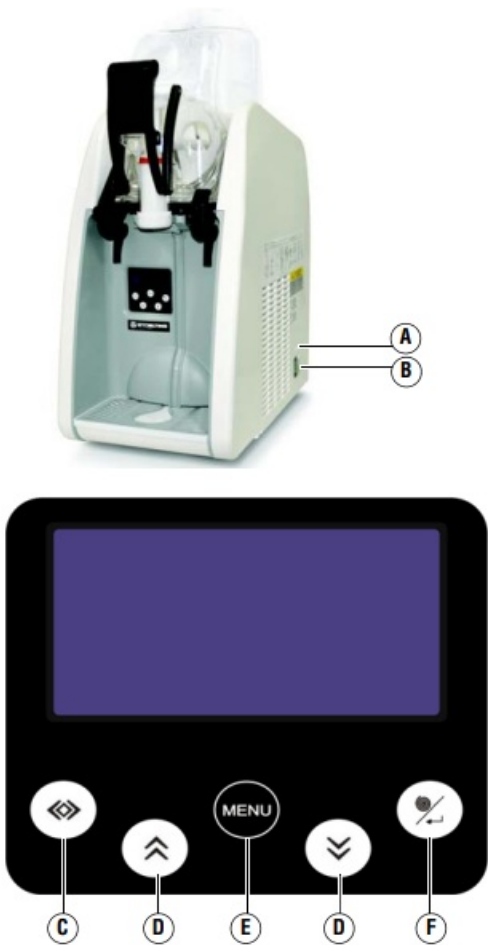
- Stay alert at all times. Know which switch, push button or control you are about to use and what effect it is going to have.
- Unplug the machine before performing maintenance. Never attempt to repair or perform maintenance on the machine until the main electrical power has been disconnected. Unplug the machine at the plug. Do not pull the electrical cord to disconnect the machine from the power source.
- Do not operate under unsafe operating conditions. Never operate the machine if unusual or excessive noise or vibration occurs.

FUNCTION AND PURPOSE

The Stoelting® Mini Soft Serve Countertop Freezer is designed to freeze and serve commercial soft serve or non-dairy mixes, including: ice milk, ice cream, yogurt, and frozen dietary desserts. This equipment is not intended for household, industrial or laboratory use. Indoor use only.

Item No.	Model	Description	Voltage	Amps	Plug
CBB116-37	CBB116	Stoelting® Mini Soft Serve Countertop Freezer	115	10	NEMA 5-15P

FEATURES AND CONTROLS OVERVIEW



- **A** High Pressure Indicator Light. Illuminates when airflow is restricted.

- **B Power Button.** Turns the machine On and Off.
- **C Mode Button.** Selects refrigeration modes.
 - SOFT. Prepare the mix for serving.
 - NIGHT MODE MAN. Manually enters the machine into Night Mode.
 - MOTOR ON. Turns off refrigeration but keeps the augers turning.
- **D Navigation Button.** Navigate through the menu screens and change settings.
- **E Menu Button.** Access to the machine settings.
 - KEYBOARD. Locks the keyboard to prevent accidental changes.
 - DATE. Sets the current date.
 - TIME. Sets the local time.
 - NIGHT MODE AUT. Automatically enters the machine into and exits from Night Mode.
 - TLI. The temperature to which the machine will refrigerate the product before serving.
 - DOSE COUNTER. Displays the number of servings dispensed.
 - The counter records servings only when READY TO SERVE is shown on the display.
 - BOWL TEMP. Displays the product temperature reading in the tank.
 - SERVICE. The options under the Service menu are for use by a qualified technician and include changing the gear motor RPMs, solenoid settings and serve ready display time.
- **F Auger/Enter Button.** Turns the auger On and Off. The auger must be rotating to start refrigeration. Also used to confirm menu setting selections.

UNPACK THE MACHINE

Unpack the Machine

NOTICE: Do not lift the machine by the tank, auger, or handles. Only lift by grasping the bottom of the machine.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Save the original packaging. Use this packing to ship the product if repairs are needed.
4. Locate the key for the tank cover, shipped zip-tied to the electrical cord. Cut the zip-tie and insert the key into the tank cover.
5. Plug the power cord into a grounded electrical outlet that matches the nameplate rated voltage. Do not turn on the machine.

NOTICE: Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage the unit and will void the warranty.

Clearance and Environment Requirements


- 10" (25.4 cm) on all sides
- Ambient Temperature: up to 85° F (29.4° C).
- Indoor use only.

BEFORE FIRST USE



Turn on the Machine

1. Press the power button. Display shows








2. Press . The auger starts to rotate.

Set the Date

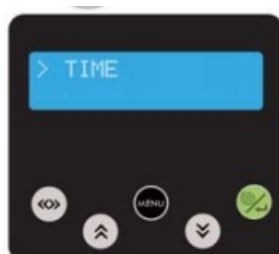
1. Press and hold 
2. Press  to navigate to:







3. Press  to select. The date format is DD/MM/YYYY.
4. Press  or  to changes the date.
5. Press  to move the cursor.
6. Press  to save the date.

Set the Local Time

1. Press  to navigate to:



2. Press  to select. Time is displayed in a 24-hour format.
3. Press  or  to change the hour or minute.
4. Press  to move the cursor.

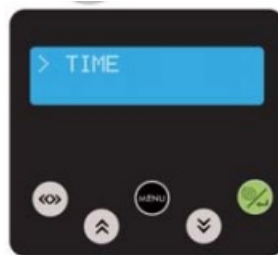
5. Press  to save the time.






Check the TLI Setting

The Temperature Limit Indicator (TLI) setting is the temperature to which the machine will attempt to refrigerate the product. Compare the TLI setting on the machine to the recommended temperature for the mix you are using. If applicable, change the TLI.

NOTICE: The machine monitors torque and senses when the mix has reached ideal serving temperature and may not continue to refrigerate the product to a lower TLI setting. Therefore, the display may show READY TO SERVE even though the bowl temp is higher than the TLI setting. This feature helps reduce the chance of an over-torque condition.



1. Press  to navigate to:



2. Press  to select.
3. Press  or  change to change the temperature.
4. Press  to save the setting.
5. Press  to exit.

Set the Default Temperature Mode (optional)

The machine will arrive set to display temperature in Fahrenheit. You can change the default to Celsius.

1. Make sure the power is off.
2. Simultaneously press and  hold and press and release the power button.
3. Hold  for approximately 7 seconds until the temperature is shown in Celsius.
4. Perform the procedure again to return the default to Fahrenheit

Clean and Sanitize the Machine

Before you use the machine for the very first time, Vollrath recommends washing and sanitizing the components in the machine.

1. Disassemble the machine. See page 6.
2. Clean and sanitize the components. See page 5.
3. Re-assemble and lubricate the components. See page 8.
4. Sanitize the machine. See page 4.

OPERATION

Sanitize the Machine

NOTICE: 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.

NOTICE: Refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

Sanitizing must be done after the machine is cleaned and just before the machine is filled with mix. Sanitizing the night before is not effective. However, after using the machine, always clean the machine and parts.

1. Read the instructions for Stera-Sheen® Green Label Sanitizer or equivalent product for creating a 100 ppm strength solution.
2. Mix the sanitizer in quantities of no less than 2 gallons (7.6 liters) of warm, approximately 90° to 110°F (32° to 43°C) water.



3. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm.




4. Pour the sanitizing solution into the top of the tank. Place the cover onto the tank and lock the cover.



5. Turn on the machine.



6. Press  until the display shows:



7. Product will be ready to serve in 40-60 minutes. The time it takes to be ready is dependent upon many variables including the mix temperature when poured into the tank, the amount of sugars and butterfat in the mix and the TLI setting on the machine.
8. The product is ready when the display reads:




9. Pull the spigot handle open to serve.

Clean the Machine Drain the Mix

For easier cleaning, allow the product to thaw before draining the machine.



1. Press  until the display shows MOTOR ON. This indicates refrigeration is off.
2. Drain the product by repeatedly opening and closing the spigot.



3. Fill the tank with 1 gallon of cool tap water.



4. After 30 seconds open the spigot to drain the water out of the tank.



5. Turn off and unplug the machine.
6. Use a mild detergent and warm water to wash the steel tank bottom.

Clean and Sanitize the Components

NOTICE: 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 procedure is a general guideline only. Consult your local and state health codes for procedures required in your location.

NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads. These can damage the finish.

WARNING: Electrical Shock Hazard

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

1. Disassemble the machine. See page 6.
2. Place the removed components in warm, 90° to 110°F (32°C to 43°C) mild detergent water and wash thoroughly.
3. Rinse the components with clean 90° to 110°F (32°C to 43°C) water.
4. Soak the following components in sanitizing solution for at least 1 minute.




5. Remove the parts. Do not remove the sanitizer. Allow the components to air dry.
6. Dip a brush into the sanitizing solution. Wipe the tank.



Manual Night Mode (optional)


At the end of the day or between peak serving times the machine can manually be put into Night Mode. Night Mode holds the mix in the machine at a food-safe temperature (approximately 28° F (-2.2° C)). If you want the machine to enter and stay in Night Mode at the same times every day, see Automatic Night Mode on page 9.

NOTICE: Night Mode does not take the place of cleaning and sanitizing.

1. Press  to select and start NIGHT MODE MAN.

> NIGHT MODE MAN

2. The machine will remain in Night Mode until you manually return the machine to SOFT MODE.

3. To exit Night Mode, press  until the display shows SOFT MODE PLEASE WAIT

DISASSEMBLE THE MACHINE

1. Turn off and unplug the machine.
2. Inspect the machine for worn or broken parts. All worn or broken parts should be replaced to ensure safety to both the operator and the customer, to maintain good machine performance and a quality product.
3. Simultaneously pull both pivot arms slightly outward to disengage them from the handle knobs.



NOTICE: Pull both arms at the same time to prevent them from twisting and breaking.

4. Lift the spigot assembly to remove it.



5. Remove the tank fastening knobs from the tank clamps.



6. Unclamp and remove the tank from the machine.



7. Remove the tank from the machine.



8. Remove the gasket from the bottom of the tank.



9. Remove the rosette cap.



10. Remove the horizontal auger.



11. remove the auger gear.



12. Unscrew the fastening nut from the top of the drive shaft.



13. Remove the shaft.



14. Remove the gear from the bottom of the shaft.



15. Use the tool included with the machine to gently lift the o-rings.

NOTICE: Use caution when using the tool. Excess force may damage the O-rings.

16. Use your fingers to gently loosen and remove the o-rings.



17. Remove the condensation and drip trays.



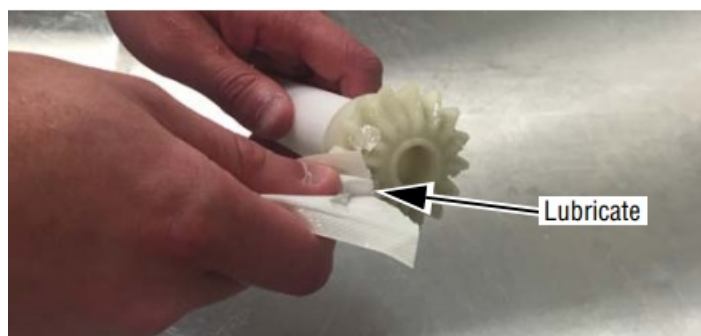
REASSEMBLE THE MACHINE AND LUBRICATE COMPONENTS

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

NOTICE: Total Blend, Petrol-Gel or equivalent food safe lubricant must be used when lubrication of machine parts is specified.

NOTICE: The United States Department of Agriculture and the Food and Drug Administration require that lubricants used on food processing equipment be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

1. Turn off and unplug the machine.
2. Press the gear into the bottom of the vertical drive shaft. Lubricate the gear teeth with food safe lubricant.



3. Insert the drive shaft into the machine and secure it with the fastening nut.



4. Press the gear onto the back of the auger. Lubricate the gear teeth with food safe lubricant.



5. Install the auger into the machine



6. Lubricate the front of the auger with food safe lubricant.



7. Install the gasket into the groove on the bottom of the tank. Make sure the joint of the gasket is placed on one of the rear corners of the tank.



8. Install the tank onto the machine and secure it with the clamps. Screw the fastening knobs into the clamps.



9. Install the rosette cap.

10. Install the o-rings onto the spigot assembly and apply a thin film of food safe lubricant to the o-rings.



11. Install the spigot assembly.



12. Secure the pivot arms to the spigot.

NOTICE: Attach both pivot arms onto the handle knobs at the same time to prevent the arms from twisting and breaking.

ADVANCED SETTINGS AND FEATURES

- **Automatic Night Mode**

Night Mode holds the mix in the machine at a food safe temperature (approximately 28° F (-2.2° C)) during non-serving times.

- **Lock the Control Panel**

The control panel can be locked to prevent accidental changes to the machine settings.

- **Tank Temperature**

A sensor monitors the temperature in the tank.

- **Serving (Dose) Counter**


The machine counts the number of portions served.

1. Press and hold **MENU**.


2. Press  or  to navigate to:



3. Press  to select.

4. Press  to ON to set the hour the machine should enter Night Mode.



5. Press  to move the cursor between ON and OFF, and the hour and minutes for ON and OFF.



6. Press  to save the settings.

7. Press **MENU** to exit.

NOTICE:
Automatic Night Mode will override any manual settings. Therefore, set automatic Night Mode only if you want the machine to enter and exit Night Mode at the same times every day. Make sure the date and time settings on the machine are correct.

Night Mode is not an alternative to daily cleaning.



3. Press  to select.

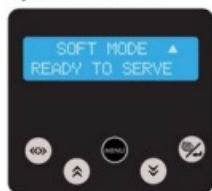
4. Press  to select:



5. Press  to select.

6. Press **MENU** to exit.

7. A triangle in the upper right corner of the display indicates the control panel is locked. It will remain locked until the machine is turned off or the keyboard is enabled.



3. Press  to select.

4. Note the temperature.



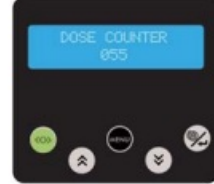
5. Press  to confirm.

6. Press **MENU** to exit.




3. Press  to select.

4. Note the number of servings.



5. Press  to confirm.

OR

Press and hold  to reset the counter,



6. Press **MENU** to exit.

MAINTENANCE


- **Monthly:** Clean the Filter

NOTICE: Keep the filter clean. A dirty filter will impair refrigeration.

1. Turn off and unplug the machine.
2. Remove the filter. The filter is the back panel of the machine. Press the tabs down to remove the filter.
3. Remove any large particles trapped behind the filter.
4. Wash the filter in warm, soapy water.
5. Rinse the filter with clean water.
6. Dry the filter and install it on to the machine.



TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Machine does not turn on.	Machine is not connected to power.	Plug in the machine.
Product is too firm.	TLI is set too low.	<ol style="list-style-type: none"> 1. Check the mix manufacturer's serving temperature recommendations. <ul style="list-style-type: none"> • Mixes should provide a satisfactory product in the 17°F to 24°F (-8.3 to -4.4 °C) range. • Diet and low-carb mixes typically freeze to proper consistency at higher temperatures. 2. Check the TLI setting. See "Check the TLI Setting" on page 3. 3. Change the TLI setting if it is not within the recommended temperature range.
	Refrigeration problem.	Contact Vollrath Technical Services.
Product is too soft.	Improper clearance is restricting airflow.	See "Clearance and Environment Requirements" on page 2.
	Filter is dirty.	See "Clean the Filter" on page 10.
	TLI is set too high.	<ol style="list-style-type: none"> 1. Check the mix manufacturer's serving temperature recommendations. <ul style="list-style-type: none"> • Mixes should provide a satisfactory product in the 17°F to 24°F (-8.3 to -4.4 °C) range. • Diet and low-carb mixes typically freeze to proper consistency at higher temperatures. 2. Check the TLI setting. See "Check the TLI Setting" on page 3. 3. Change the TLI setting if it is not within the recommended temperature range.
Product is leaking from machine.	Refrigeration problem.	Contact Vollrath Technical Services.
	Gasket under the tank is not installed correctly.	Adjust the gasket so that it is firmly in place.
Light next to the main power switch is illuminated.	Possible high-pressure condition in the refrigeration system.	<ol style="list-style-type: none"> 1. Unplug the machine. 2. Clean the filter. See "Clean the Filter" on page 10. 3. Make sure there is at least 10" (25.4 cm) clearance on all sides of the machine. 4. Plug in and turn on the machine. 5. Press the pressure reset switch, located on the bottom of the machine below the power switch. 6. If the problem persists, contact Vollrath Technical Services.
Display shows Alarm 2.	Thermostat probe has malfunctioned.	Contact Vollrath Technical Services.
<div>SOFT MODE WAIT PLEASE</div> <p>Product does not dispense, display shows a flashing box symbol in the top left corner and the auger is still rotating.</p>	Machine is near an over-torque condition.	The refrigeration system will turn off for 2 minutes to attempt to thaw the product before it automatically starts. Consider increasing the TLI to prevent over torque.
<div>SOFT MODE READY TO SERVE</div> <p>Product does not dispense, display shows a flashing box symbol in the top left corner and the auger has stopped rotating.</p>	Machine has reached an over-torque condition.	<p>Make sure there is a maximum of 1 gallon of mix in the tank.</p> <p>The refrigeration system will turn off for 10 minutes to attempt to thaw the product. After 10 minutes it will automatically restart. Consider increasing the TLI to prevent over torque.</p>
<div>LOW MIX PLEASE REFILL</div>	The amount of mix in the machine is below the minimum required for the machine to run.	1. Fill the machine to the maximum fill line.
<div>WAIT 9 MINUTES FOR AUGER</div>	Power to the machine was interrupted while the machine was in use.	<ol style="list-style-type: none"> 1. The augers will not turn during while the machine is resetting. 2. After the auger begins to rotate, the display shows MOTOR ON. 3. Restart refrigeration. Press  until the display reads SOFT MODE PLEASE WAIT.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

- To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.
- When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.

The Vollrath Company, L.L.C.

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Technical Services

- techservicereps@vollrathco.com
- **Induction Products:** 800.825.6036
- **Countertop Warming Products:** 800.354.1970
- **All Other Products:** 800.628.0832

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Frequently Asked Questions

- **Q: What should I do if the High Pressure Indicator Light is illuminated?**
 - A: If the High Pressure Indicator Light is illuminated, it indicates that airflow is restricted. Check for any blockages and ensure proper ventilation around the machine.
- **Q: How do I enter Night Mode manually?**
 - A: To manually enter Night Mode, press the Mode Button and select "NIGHT MODE MAN" from the options displayed on the screen.

Documents / Resources



[VOLLRATH CBB116 Mini Soft Serve Countertop Freezer](#) [pdf] Instruction Manual
CBB116 Mini Soft Serve Countertop Freezer, CBB116, Mini Soft Serve Countertop Freezer, Serve Countertop Freezer, Countertop Freezer, Freezer

References

- [V/ Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [V/ Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)

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