



Model CBE
OPERATORS MANUAL

Manual No. [513850](#)

Rev.2

This manual provides basic information about the machine. Instructions and suggestions are given covering its operation and care.

The illustrations and specifications are not binding in detail. We reserve the right to make changes to the machine without notice, and without incurring any obligation to modify or provide new parts for machines built prior to date of change.

DO NOT ATTEMPT to operate the machine until instructions and safety precautions in this manual are read completely and are thoroughly understood. If problems develop or questions arise in connection with installation, operation, or servicing of the machine, contact Stoelting.

Clearbowl Service Information:
888.429.5920 (U.S. toll free)
920.894.2293 (outside the U.S.)



stoeltingfoodservice.com

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A Few Words About Safety

Safety Information

Read and understand the entire manual before operating or maintaining Stoelting equipment.

This manual provides the operator with information for the safe operation and maintenance of Stoelting equipment. As with any machine, there are hazards associated with their operation. For this reason safety is emphasized throughout the manual. To highlight specific safety information, the following safety definitions are provided to assist the reader.

The purpose of safety symbols is to attract your attention to possible dangers. The safety symbols, and their explanations, deserve your careful attention and understanding. The safety warnings do not by themselves eliminate any danger. The instructions or warnings they give are not substitutes for proper accident prevention measures.

If you need to replace a part, use genuine Stoelting parts with the correct part number or an equivalent part. We strongly recommend that you do not use replacement parts of inferior quality.



Safety Alert Symbol:

This symbol Indicates danger, warning or caution. Attention is required in order to avoid serious personal injury. The message that follows the symbol contains important information about safety.

Signal Word:

Signal words are distinctive words used throughout this manual that alert the reader to the existence and relative degree of a hazard.



The signal word “WARNING” indicates a potentially hazardous situation, which, if not avoided, may result in death or serious injury and equipment/property damage.



The signal word “CAUTION” indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury and equipment/property damage.

CAUTION

The signal word “CAUTION” not preceded by the safety alert symbol indicates a potentially hazardous situation, which, if not avoided, may result in equipment/property damage.

NOTE (or NOTICE)

The signal word “NOTICE” indicates information or procedures that relate directly or indirectly to the safety of personnel or equipment/property.

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SECTION 1 DESCRIPTION AND SPECIFICATIONS

1.1 DESCRIPTION

The CBE counter machines are equipped with fully automatic controls to provide a uniform product. They will operate with almost any type of frozen beverage mix. This manual is designed to help qualified service personnel and operators with the installation, operation and maintenance of the CBE machines.

This manual applies to all CBE model machines in single, double and triple tank configurations.



Figure 1-1 Model CBE117-37



Figure 1-2 Model CBE127-37



Figure 1-3 Model CBE167-37

1.2 SPECIFICATIONS

	Model CBE117	Model CBE127	Model CBE167
Dimensions	Machine	Machine	Machine
width	9-1/2" (24,1 cm)	16-1/8" (41,0 cm)	24-1/2" (62,2 cm)
height	30-3/4" (78,1 cm)	30-3/4" (78,1 cm)	30-3/4" (78,1 cm)
depth	22" (55,9 cm)	22" (55,9 cm)	22" (55,9 cm)
Weight	71 lbs (32,2 kg)	119 lbs (53,9 kg)	148 lbs (67,1 kg)
Electrical	1 Phase, 115 VAC, 60Hz	1 Phase, 115 VAC, 60Hz	1 Phase, 115 VAC, 60Hz
running amps	11A	12A	12A
connection type	NEMA5-15P included	NEMA5-15P included	NEMA5-15P included
Compressor	607 Btu/hr	1420 Btu/hr	1420 Btu/hr
Drive Motor	1/12 hp	1/12 hp per tank	1/12 hp per tank
Cooling	Air cooled units require 10" air space on both sides and back	Air cooled units require 10" air space on both sides and back	Air cooled units require 10" air space on both sides and back
Capacity	3.17 gallons	3.17 gallons per tank	3.17 gallons per tank

SECTION 2 INSTALLATION INSTRUCTIONS

2.1 SAFETY PRECAUTIONS

Do not attempt to operate the machine until the safety precautions and operating instructions in this manual are read completely and are thoroughly understood.

Take notice of all warning labels on the machine. The labels have been put there to help maintain a safe working environment. The labels have been designed to withstand washing and cleaning. All labels must remain legible for the life of the machine. Labels should be checked periodically to be sure they can be recognized as warning labels.

If danger, warning or caution labels are needed, indicate the part number, type of label, location of label, and quantity required along with your address and mail to:

STOELTING, INC.
ATTENTION: Customer Service
502 Hwy. 67
Kiel, Wisconsin 53042

2.2 SHIPMENT AND TRANSIT

The machine has been assembled, operated and inspected at the factory. Upon arrival at the final destination, the entire machine must be checked for any damage which may have occurred during transit.

With the method of packaging used, the machine should arrive in excellent condition. **THE CARRIER IS RESPONSIBLE FOR ALL DAMAGE IN TRANSIT, WHETHER VISIBLE OR CONCEALED.** Do not pay the freight bill until the machine has been checked for damage. Have the carrier note any visible damage on the freight bill. If concealed damage and/or shortage is found later, advise the carrier within 10 days and request inspection. The customer must place claim for damages and/or shortages in shipment with the carrier. Stoelting, Inc. cannot make any claims against the carrier.

2.3 MACHINE INSTALLATION

Installation of the machine involves moving the machine close to its permanent location, removing all crating, setting in place, assembling parts, and cleaning.

A. Uncrate the machine.

- B. Remove the packing material and move the machine into place. Do not lift the machine by the augers or handles. Only lift by grasping the bottom of the machine.
- C. Install the legs. The rear legs have a nut screwed onto the bolt which increases the height so the machine tilts slightly forward.
- D. Correct ventilation is required. The CBE machine requires 10" clearance on both sides and 12" clearance at the back.
- E. Install the drip trays.

NOTE

The drip trays can be connected to a floor drain. Punch out one of the holes at the back of the tray and connect tubing to the tray.

- G. Make sure the Main Power Switch is in the Off position.
- H. Connect the power cord to the proper power supply. Check the nameplate on front of the machine for the required power supply. The unit must be connected to a properly grounded receptacle. The electrical cord furnished as part of the machine has a three prong grounding type plug. The use of an extension cord is not recommended, if necessary use one with a size 12 gauge or heavier with ground wire. Do not use an adapter to get around grounding requirement.

WARNING

Do not alter or deform electrical plug in any way. Altering the plug to fit into an outlet of different configuration may cause fire, risk of electrical shock, product damage and will void warranty.

- I. Clean and sanitize the machine before the first use.

CAUTION

Do not install the machine outdoors. Exposure to weather conditions or wet and damp locations can damage the machine

SECTION 3 INITIAL SET-UP AND OPERATION

3.1 OPERATOR'S SAFETY PRECAUTIONS

SAFE OPERATION IS NO ACCIDENT; observe these rules:

- A. Know the machine. Read and understand the Operating Instructions.
- B. Notice all warning labels on the machine.
- C. 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.
- D. Do not allow children to use the machine.
- E. Maintain a clean work area. Avoid accidents by cleaning up the area and keeping it clean.
- F. 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.
- G. Disconnect electrical cord for 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.
- H. Do not operate under unsafe operating conditions. Never operate the machine if unusual or excessive noise or vibration occurs.

3.2 OPERATING CONTROLS AND INDICATORS

Before operating the machine, it is required that the operator know the function of each operating control. Refer to Figure 3-1 for the location of the operating controls on the machine.

WARNING

High voltage will shock, burn or cause death. The Main Power switch must be placed in the Off position prior to disassembling for cleaning or servicing. Do not operate machine with the panels removed.

A. **Main Power Switch**

The Main Power Switch is used to control the operation of the refrigeration system and the augers. When the switch is in the Off position, power will not be supplied to the control board, refrigeration system or augers. Place it in the On position for normal operation.



Figure 3-1 Controls

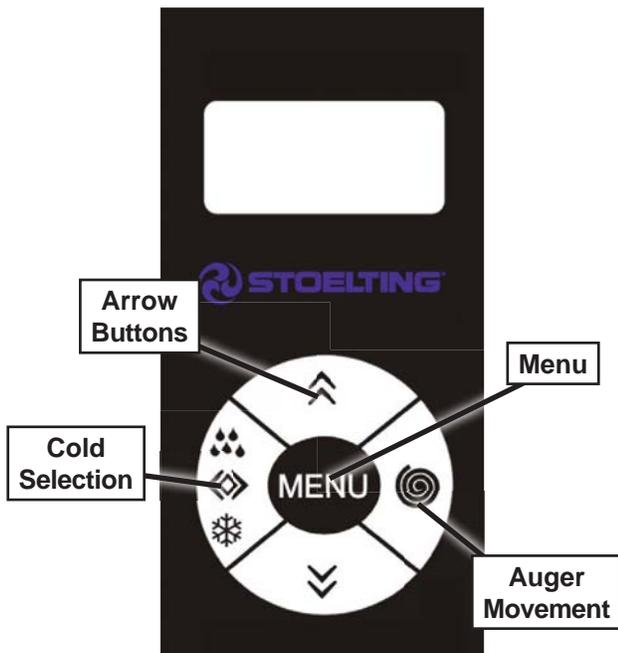


Figure 3-2 Control Board

B. Control Board

Auger Movement

The Auger Movement button controls the operation of the augers. The augers must be rotating to start the refrigeration cycle.

Menu

The Menu button is used to modify machine settings. Press and hold the Menu button for two seconds to access the settings. Press the Menu button to scroll through each option.

Cold Selection

The Cold Selection button will change the refrigeration cycle depending on the product type selected. Press the <<>> button to toggle between standby and the two product types. The display will show an ice crystal (asterisk) for slush and water drops (three dots) for cold drink.

Arrow Buttons

The Arrow Buttons are used to change the consistency or temperature of the product. In slush mode, the consistency can be changed from 1 (lowest consistency) to 9 (highest consistency). In cold drink mode, the temperature can be changed from 2 (lowest temperature) to 5 (highest temperature).

D. Spigot Lock

The Spigot Lock is a lever located behind the spigot handle that will lock the spigot handle in the open or closed position. When the spigot is

in the desired position, push the lever clockwise to lock it in place. Unlock the spigot by moving the lever counterclockwise.

CAUTION
<p>Pinch Point</p> <p>When the spigot handle is locked in the open position it can pinch and cause injury. Do not place your hand between the spigot handle and spigot assembly when it is locked in the open position.</p>

E. Minimum Level Sensor

The minimum level sensor is located at the back of the tank. When the product level in the tank drops below the probe for 20 minutes the display will flash for 20 seconds every 20 minutes until the tank is refilled. If the LowLevel setting is on (Section 4.2) the display will give a low mix warning and the slush consistency will change to 2 until the tank is refilled.

NOTE

Failure to refill the tank immediately may result in operational problems.

3.3 ASSEMBLY OF MACHINE

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

To Assemble the machine parts, refer to the following steps:

- A. Press the gear into bottom of the vertical auger and install the auger. Secure it to the machine with the fastening nut.

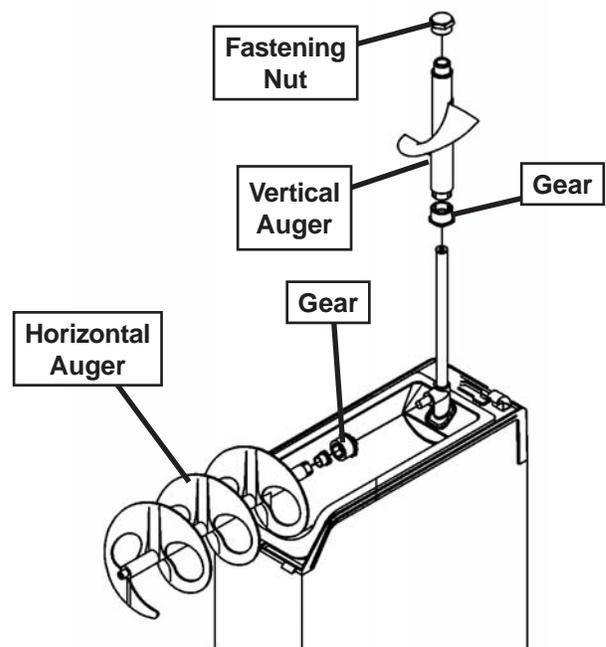


Figure 3-3 Installing Augers

- B. Press the gear onto the back of the horizontal auger and install the auger.
- C. Place the gasket into the bottom groove on the tank. Make sure the joint of the gasket is on one of the two rear corners of the tank.
- D. Install the tank onto the machine and secure it with the tank clamps. Screw the tank fastening knobs into the tank clamps.
- E. Install the auger support knob and turn it clockwise to lock it into place.
- F. Install the spigot assembly and turn it clockwise to lock it into place. The assembly will click when it is fully tightened.
- G. Install the handle onto the spigot assembly with an upward motion.
- H. Install the handle cover onto the handle with an upward motion.

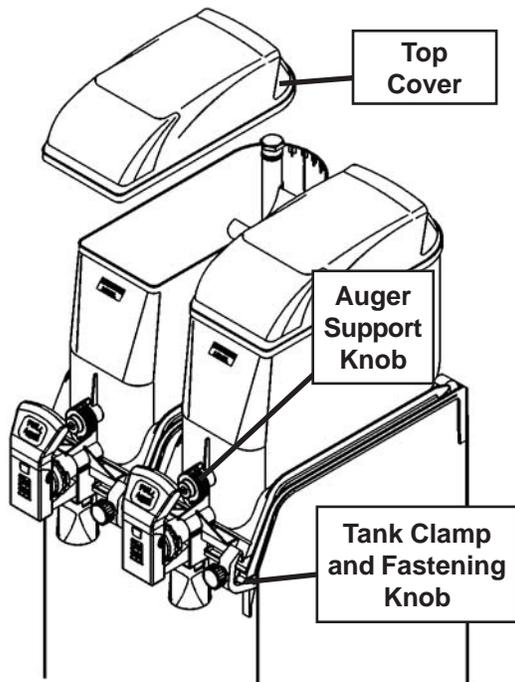


Figure 3-4 Assembling Tank

3.4 SANITIZING

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

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.

When sanitizing the machine, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

Mix sanitizer according to manufacturer's instructions to provide a 100 parts per million (ppm) strength solution and check the solution with chlorine test strips. Allow sanitizer to contact the surfaces to be sanitized for 5 minutes. Any sanitizer must be used only in accordance with the manufacturer's instructions.

In general, sanitizing may be conducted as follows:

- A. Prepare Stera-Sheen Green Label Sanitizer or equivalent according to manufacturer's instructions to provide a 100 ppm strength solution. Mix the sanitizer in quantities of no less than 2 gallons of 90° to 110°F (32° to 43°C) water. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm. Any sanitizer must be used only in accordance with the manufacturer's instructions.
- B. Pour the sanitizing solution into the tank.
- C. Press the Main Power Switch to turn the machine on. Press the Auger Movement Switch to start the auger. Make sure the display reads Motor On. Check for leaks.

NOTE

Make sure the display reads Motor On. If it does not, press the Cold Selection button until it does.

- D. Clean sides of the tank, the vertical auger and underside of tank cover using a clean soft bristle brush dipped in the sanitizing solution.
- E. After five minutes, place a container under the spigot and open spigot to drain most sanitizing solution. Leave a small amount of the sanitizing solution in the freezing cylinder. Press the Auger Movement button to stop the auger.
- F. Collect the remaining sanitizing solution in a cup and test the chlorine contents with a new test strip. A reading of 100 ppm or more is acceptable.

If the reading is less than 100 ppm, sanitize the machine again.

If the reading is less than 100 ppm after sanitizing the second time, disassemble and wash the machine again.

3.5 FREEZE DOWN AND OPERATION

This section covers the recommended operating procedures for the safe operation of the machine.

- A. Sanitize just prior to use.
- B. Pour 3 gallons of chilled mix into the tank. The mix sugar level must be between 13%-17% in order for the machine to operate properly.

NOTE

Do not overfill the tank. The mix level must be below the top of the blade on the vertical auger.

- C. Place the top cover onto the tank. Make sure the metal contacts at the back of the cover are on the outside of the tank. The contacts must make a circuit with the contact wires for the auger and refrigeration system to operate.
- D. Press the Auger Movement button and the Cold Selection button. If it is the first time operating the machine in Slush mode, a one-minute motor calibration will occur before starting the refrigeration cycle.

NOTE

Press the Cold Selector button multiple times to toggle between slush, cold drink, and standby.

NOTE

The arrow buttons can be used to change the consistency (density) in slush mode or temperature in cold drink mode.

- E. The time it takes the product to be ready is dependent upon many variables including the mix temperature when poured into the tank, the amount of sugar or alcohol in the mix and the consistency or temperature setting.
- F. After the product is ready, pull the spigot handle open to serve.
- G. Do not operate the machine when the mix is low in the tank. Refill the tank immediately.
- H. Refer to Section 4.2 to enable the defrost mode.

3.6 REMOVING MIX FROM MACHINE

To remove the mix from the machine, refer to the following steps:

- A. Press the Cold Selector button until the display shows Motor On.
- C. Drain the mix by opening the spigot. The spigot can be locked open by moving the spigot lock lever clockwise. A container should be placed under the spigot to collect the liquid mix.
- D. When the mix is drained, close the spigot.
- E. Press the Auger Movement button to stop the auger. Press the Main Power Switch to turn the machine off.

3.7 DISASSEMBLY OF MACHINE PARTS

Inspection for worn or broken parts should be made each time the machine is disassembled. All worn or broken parts should be replaced to ensure safety to both the operator and the customer and to maintain good machine performance and a quality product.

NOTE

The frequency of cleaning the machine and machine parts must comply with local health regulations.

After the mix has been removed from the machine, follow the steps below to disassemble the parts.

 CAUTION
<p>Hazardous Moving Parts.</p> <p>Revolving augers can grab and cause injury. Turn the machine Off using the Main Power Switch before disassembling for cleaning or servicing.</p>

- A. Remove the top cover.
- B. Remove the spigot handle cover by pressing the sides of the cover and pulling downwards.
- C. Remove the spigot handle by moving it downwards.
- D. Remove the spigot assembly by turning the assembly counterclockwise and pulling it out of the tank.
- E. Remove the auger support knob by turning the knob counterclockwise and pulling it out of the tank.
- F. Remove the tank fastening knobs from the tank clamps. Unclamp and remove the tank from the machine. Remove the gasket from the bottom of the tank.
- G. Pull the horizontal auger towards the front of the machine to remove it. Remove the gear from the back of the auger.
- H. Unscrew the fastening nut from the top of the vertical auger and remove the auger. Remove the gear from the bottom of the auger.
- I. Remove the o-rings from the spigot assembly and auger support knob. Remove an o-ring by squeezing the o-ring upward with a dry cloth. When a loop is formed, roll the o-ring out of the groove.
- J. Remove drain tray, drip tray and drip tray grid.

3.8 CLEANING AND SANITIZING THE MACHINE PARTS

Place all loose parts in a pan or container and take to the wash sink for cleaning. 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 procedures are a general guideline only. Consult your local and state health codes for procedures required in your location.

- A. Prepare Stera-Sheen or equivalent cleaner in 2 gallons of 90° to 110°F (32° to 43°C) water following manufacturers instructions.

- B. Prepare sanitizing solution according to manufacturer's instructions to provide a 100 ppm strength solution. Mix the sanitizer in quantities of no less than 2 gallons of 90° to 110°F (32° to 43°C) water. Check the strength of the sanitizing solution. Use a chlorine test strip and color chart to make sure the solution has 100 ppm.
- C. Place all parts in the cleaning solution and clean the parts with brushes and sponges. Rinse all parts with clean 90° to 110°F (32° to 43°C) water. Place the parts in the sanitizing solution.
- D. Remove the parts from the sanitizing solution and allow them to air dry.
- E. Wash the steel tank bottom on the machine with the 90° to 110°F (32° to 43°C) cleaning solution.

3.9 ROUTINE CLEANING

To remove spilled or dried mix from the machine exterior, wash in the direction of the finish with warm soapy water and wipe dry. Do not use highly abrasive materials as they will mar the finish.

3.10 PREVENTIVE MAINTENANCE

A. DAILY

- 1. Clean the drain tray.
- 2. The exterior should be kept clean at all times to preserve the luster of the stainless steel. A mild alkaline cleaner is recommended. Use a soft cloth or sponge to apply the cleaner.

B. MONTHLY

Air Cooled Condenser Cleaning

- A. Disconnect power to the machine.
- B. Unscrew the knobs located on the right side of the machine.
- C. Visually inspect the condenser for dirt. If it is dirty, use a can of compressed air to clean the condenser fins.

NOTE

If the condenser is not kept clean, refrigeration efficiency will be lost.

SECTION 4 SETTINGS

The control on the First Class machine allows service personnel the ability to make adjustments to the machine through the touchpad.

4.1 MAKING ADJUSTMENTS

1. Press and hold the Menu button for two seconds. The first adjustment screen will be displayed (Lamp On/Off).
2. Press the up or down arrow to make adjustments to the desired settings.

NOTE

The Cold Selection button and Auger Movement button act as left and right arrow buttons when adjusting the time.

3. Press the Menu button to save the setting and go to the next screen.
4. After making adjustments press the Menu button until the display shows the current status.

4.2 SETTINGS

LAMP

The lamp can be set to On or Off using the arrow buttons.

BYPASS

The Bypass button is used to enable the auger rotation when the cover is off.

LOWLEVEL

The LowLevel setting will automatically reduce the consistency setting to 1 (warmest/most liquid product) when the tank is low on mix. The display will read Please Refill LowLevel when this setting is On.

NOTE

The consistency setting automatically returns to the previous value after mix is added to the tank.

KEYBOARD LOCK

The KeyBoard can be locked to prevent unauthorized use. When the KeyBoard Lock is active the current status screen will show a dot after the consistency/temperature value. The touchpad will remain locked until the setting is changed or the power is disconnected and reconnected.

WASHING

The Washing setting stops the refrigeration and disables the all buttons on the control aside from the Menu button.

TIME

The Time setting is used to set to the local time. It is a 24-hour clock. Press the Auger Movement or Cold Selection button to enable and move the cursor. Press the arrow buttons to change the values. Press the Menu button to save the time and go to the next screen.

NOTE

When adjusting the time, the date may be different from the current date. The date cannot be changed and it does not affect the operation of the machine.

DEFROST ON

The Defrost On setting determines the time when the defrost mode starts. During Defrost Mode the product in the tank will be kept at approximately 35°F. If the setting is the same as the Defrost Off setting, the defrost mode will be disabled.

DEFROST OFF

The Defrost Off setting determines when the defrost mode stops and the machine returns to regular operation. Stoelting recommends a defrost mode for a minimum of 4 hours.



Figure 4-1 Controls

MAX TEMP

The Max Temp setting will display a warning if the temperature of the product is greater than the setting. Press the Auger Movement button to enable or disable the warning and press the Menu button to save the setting and go to the next screen.

CLEANING

The Cleaning screen is used to activate a cleaning reminder and monitor the amount of days until the reminder. The value to the left of the “d” on the screen is the reminder setting. The value to the right is the countdown to the reminder. Press the Auger Movement button to change the value and press the Menu button to save the setting and go to the next screen.

REFILL

The Refill setting is ONLY for machines with an autofill system installed. This setting will display a warning if the tank is not refilled automatically with an autofill system.

SECTION 5 TROUBLESHOOTING

5.1 CONTROL ALARMS

When the display blinks, press the Menu button for a second. The display will show one of the following alarms:

Thermal
Motor
Voltage
Level
Refill
Date
Solved

Follow the steps below to troubleshoot the alarm:



High voltage will shock, burn or cause death. The Main Power switch must be placed in the Off position and the power must be disconnected prior to disassembling for servicing. Do not operate machine with the panels removed.

THERMAL

This alarm is generally due to the thermostat probe. Contact a technician to troubleshoot the machine.

MOTOR

This alarm is generally due to the motor or wiring. Contact a technician to troubleshoot the machine.

VOLTAGE

The Voltage alarm indicates a fluctuation of voltage due to power surges or extension cords. Make sure the power supply meets the requirements shown on the nameplate on the front of the machine.

LEVEL

The Level alarm indicates that the low mix probe is not connected properly. Make sure the probe is installed correctly and that it makes contact to the terminal at the bottom of the tank. Check the metal tabs in the tank cover and make sure they contact the probe.

REFILL

The Refill alarm indicates that the product level in the tank is below the probe and the autofill system is not refilling the tank with mix.

NOTE

The Refill alarm will only be displayed if an error occurs when the Refill setting is On.

DATE

The Date alarm appears if there is a problem with the date setting. A programmer module is required to eliminate the alarm.

SOLVED

This will display after one or more alarms have been solved.

5.2 PRESSURE SWITCH

A solid light next to the Main Power switch indicates a high pressure condition in the refrigeration system. Follow the instructions below to reset the pressure switch:

- A. Unplug the machine from the power source and remove the right side panel.
- B. Check if the condenser needs to be cleaned (Section 3.10).
- C. Make sure there is at least 10" airspace on both sides and 12" airspace at the back.
- D. Plug the machine in and press the pressure switch button to reset it.
- E. Install the right side panel.
- F. If the problem persists, contact a technician.

5.3 AUGERS NOT TURNING

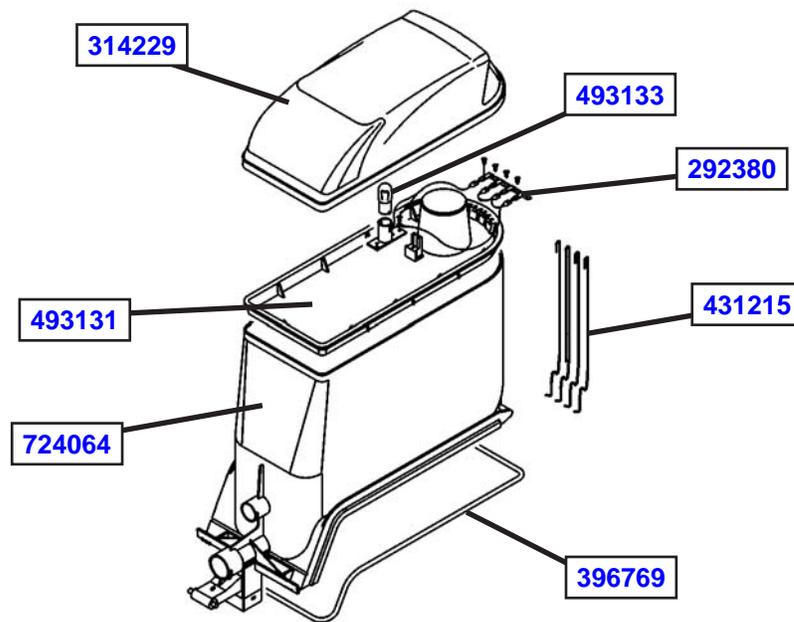
If the machine appears to be working normally but the augers are not turning, it is possible that the cotter pin is broken. The cotter pin is a protective mechanism that breaks when the torque on the motor becomes too high. A broken cotter pin is oftentimes caused by frozen solid product in the tank. Contact a technician to replace the cotter pin.

SECTION 6 REPLACEMENT PARTS

6.1 DECALS

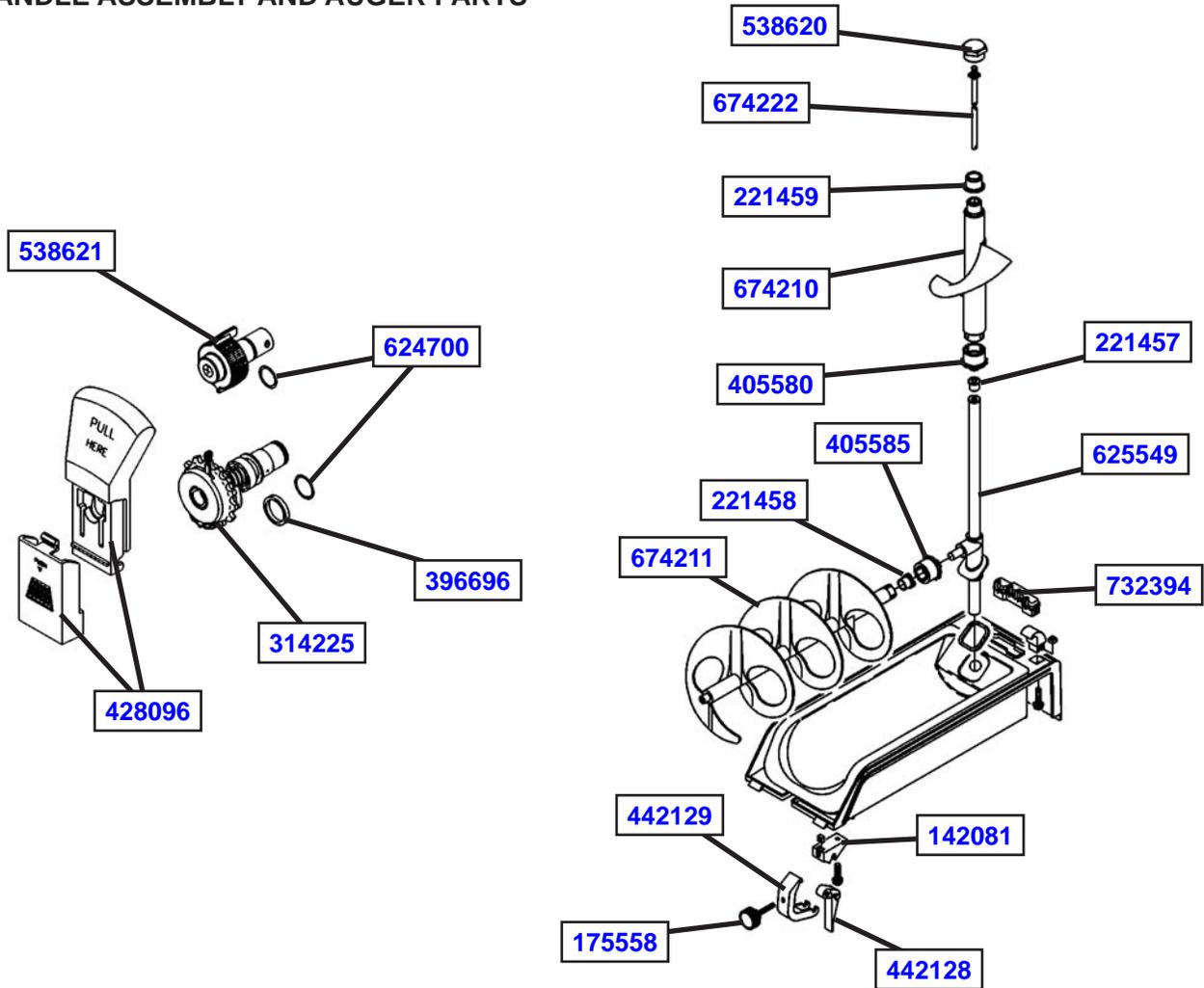
Part	Description	Quantity
324996	Decal - Pull	1 per tank
324997	Decal - Stoelting	1 per tank

6.2 TANK AND COVER



Part	Description	Quantity
292380	Contact Assembly	1 per tank
314229	Lid - Tank	1 per tank
396769	Gasket - Tank	1 per tank
431215	Contact Wire Kit	1 per tank
493131	Glass - Tank	1 per tank
493133	Lamp - 10 Watt	1 per tank
724064	Tank - 3 Gallon	1 per tank

6.3 HANDLE ASSEMBLY AND AUGER PARTS



Part	Description	Quantity
142081	Base - Tank Clamp	2 per tank
175558	Locking Screw - Tank Clamp	2 per tank
221457	Bushing - Transmission Shaft	1 per tank
221458	Bushing - Horizontal Auger	1 per tank
221459	Bushing - Vertical Auger	1 per tank
314225	Spigot Assembly	1 per tank
396696	Gasket - Spigot Assembly	1 per tank
405580	Gear - Vertical Auger	1 per tank
405585	Gear - Horizontal Auger	1 per tank
428096	Handle Assembly	1 per tank
442128	Lever - Tank Clamp	2 per tank
442129	Hook - Tank Clamp	2 per tank
538620	Fastening Nut - Vertical Auger	1 per tank
538621	Auger Support Knob	1 per tank
624700	O-Ring - Auger Support Knob and Spigot Assembly	1 per tank
625549	Shaft Sleeve - Transmission	1 per tank
674210	Auger - Vertical w/Bushing	1 per tank
674211	Auger - Horizontal w/Bushing	1 per tank
674222	Shaft - Transmission w/Nut	1 per tank
724065	Tank Base	1 per tank
732394	Terminal Board	1 per tank



**WARRANTY
CLEAR BOWL SERIES EQUIPMENT**

1. **Scope:**

PW Stoelting, L.L.C. ("Stoelting") warrants to the first user (the "Buyer") that the compressors of clear bowl series equipment supplied or manufactured by Stoelting will be free from defects in materials and workmanship under normal use and proper maintenance appearing within five (5) years, and that the electronic board will be free from defects in material and workmanship under normal use and proper maintenance appearing within three (3) years, and that all other components of such equipment will be free from defects in material and workmanship under normal use and proper maintenance appearing within two (2) years after the date that such equipment is purchased.

2. **Disclaimer of Other Warranties:**

THIS WARRANTY IS EXCLUSIVE; AND STOELTING, HEREBY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE.

3. **Remedies:**

Stoelting's sole obligations, and Buyer's sole remedies, for any breach of this warranty shall be the repair or (at Stoelting's option) replacement of the affected component at Stoelting's plant in Kiel, Wisconsin, or (again, at Stoelting's option) refund of the purchase price of the affected equipment, and, during the first twelve (12) months of the warranty period, deinstallation/reinstallation of the affected component from/into the equipment. Those obligations/remedies are subject to the conditions that Buyer (a) signs and returns to Stoelting, upon installation, the Start-Up and Training Checklist for the affected equipment, (b) gives Stoelting prompt written notice of any claimed breach of warranty within the applicable warranty period, and (c) delivers the affected equipment to Stoelting or its designated service location, in its original packaging/crating, also within that period. Buyer shall bear the cost and risk of shipping to and from Stoelting's plant or designated service location.

4. **Exclusions and Limitations:**

This warranty does not extend to parts, sometimes called "wear parts", which are generally expected to deteriorate and to require replacement as equipment is used, including as examples but not intended to be limited to o-rings, hoses, seals, and drive belts. All such parts are sold

AS IS.

Further, Stoelting shall not be responsible to provide any remedy under this warranty with respect to any component that fails by reason of negligence, abnormal use, misuse or abuse, use with parts or equipment not manufactured or supplied by Stoelting, or damage in transit.

THE REMEDIES SET FORTH IN THIS WARRANTY SHALL BE THE SOLE LIABILITY STOELTING AND THE EXCLUSIVE REMEDY OF BUYER WITH RESPECT TO EQUIPMENT SUPPLIED BY STOELTING; AND IN NO EVENT SHALL STOELTING BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER FOR BREACH OF WARRANTY OR OTHER CONTRACT BREACH, NEGLIGENCE OR OTHER TORT, OR ON ANY STRICT LIABILITY THEORY.