

SPACEMAN USA
COMMERCIAL ICE CREAM & FROZEN BEVERAGE EQUIPMENT

SPACEMAN 6210 TRAINING



NOTES AND FUNCTIONS OF THE 6210 MACHINE



THE 6210 is a single flavor, gravity feed, countertop, soft serve machine. The machine is capable of producing a variety of products that include: *Soft Serve Frozen Yogurt, Ice Cream, select custard products, and sorbets.*



Product is poured into the refrigerated hopper (product should be below 41°F) and flows into the freezing cylinder via the air tube.



Inside the freezing cylinder, the beater mixes the product while freezing and produces a soft serve product



On the front of the machine is an analog rocker switch that controls the function of the machine (off, wash, and cooling).



ROUTINE MAINTENANCE OPERATIONS



Clean and Lubricate Daily



Replace Wearable Parts Every
1 to 3 months*



Internal Cleaning Quarterly**

** Based on machine usage and cleaning intervals; a Tune-Up Kit is available with all wearable parts (O-rings, gaskets, etc.) except scraper blades*

*** Based on cleanliness of location and proximity to powder-based machines*



For optimal machine performance and many years of efficiency and reliability from your machine, *Spaceman USA recommends cleaning and sanitizing the machine and its parts daily.* The machine comes equipped with a brush kit specifically designed to efficiently and properly clean the machine.



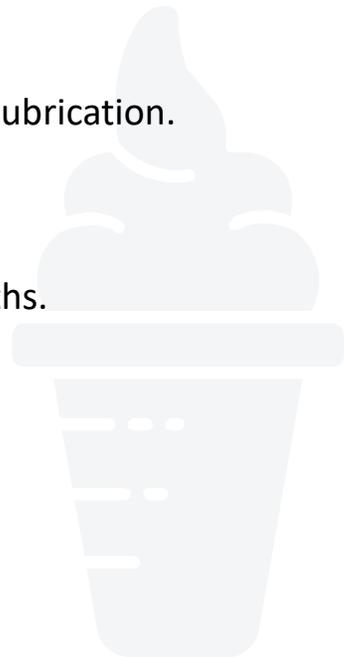
IMPORTANT:

Cleaning and sanitizing schedules are governed by state or local regulatory agencies and **MUST** be followed accordingly. Routine maintenance **MUST** be performed a minimum of once every three days.



CAUTIONS:

- Do NOT** run the machine without properly lubricating required parts.
- Do NOT** clean the machine with abrasive or toxic chemicals and cleaners. Doing so may cause damage to the stainless steel material.
- ONLY** use Spaceman-USA-included cleaning brushes and lubrication.
- NEVER** use metal objects to clean or operate the machine.
- ALWAYS** replace wearable parts a minimum of every 3 months.
- ALWAYS** prime machine prior to operating.
- ALWAYS** inspect parts for excess wear and damage.



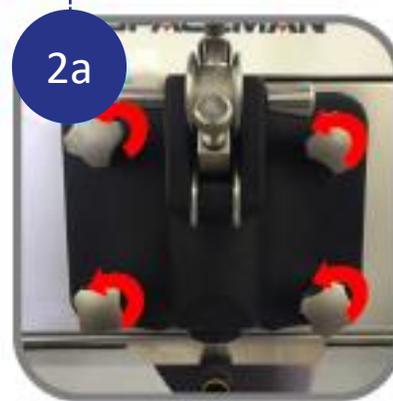
DISASSEMBLY

1. TURN POWER SWITCH OFF



2. REMOVE DISPENSING DOOR

Remove dispensing-door hand-screws (4)



Remove dispensing door assembly from cylinder

DISASSEMBLY

3. Disassemble dispensing door

Remove prime plug from door assembly; remove O-rings (2) from prime plug using O-ring removal tool

Remove draw handle, pushing down first to pop up draw valve, then pulling out



Remove beater guide from door assembly; remove gasket from door assembly using O-ring removal tool

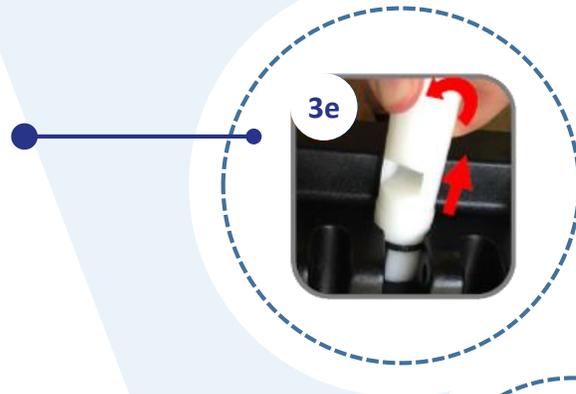


Remove retention pin

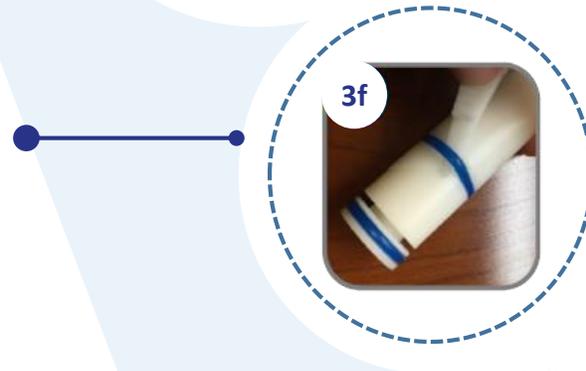


DISASSEMBLY

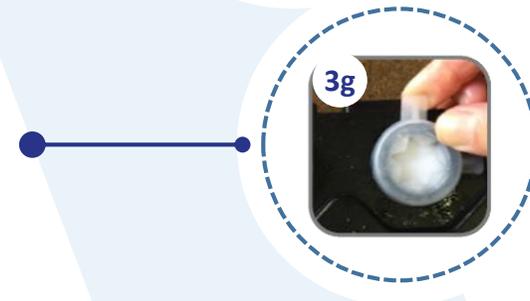
3. **Disassemble** **dispensing** **door**



Remove draw valve, *twisting while removing to prevent damage*



Remove O-rings (2) from draw valve using O-ring removal tool



Rotate star cap so that tab is accessible; snap off star cap



DISASSEMBLY

4. *Disassemble beater assembly and drive shaft*



Remove beater
assembly from cylinder



Remove scraper blade
from beater
assembly; separate
scraper blade clip
from scraper blade
**some new models
will not have blade
clips*



“clip-less” blade



DISASSEMBLY

4. Disassemble beater assembly and drive shaft



Pull off beater shoes (2)
** some new models will not have beater shoes*



Remove drive shaft from inside cylinder using a dry towel; separate gasket from drive shaft **** If you experience assembly difficulty with drive shaft, Spaceman offers a specialized removal tool for purchase.**



“shoe-less” beater



DISASSEMBLY



5.

Remove internal drip tray and front drip tray + splash shield

WASH ALL PARTS

Verify power switch is in the **OFF** position



Use the large brush and cool water to thoroughly clean inside the cylinder; *be sure to scrub the back of the cylinder and verify the cylinder is free of ALL product*

Thoroughly clean and dry the rear of the cylinder with the supplied black brushes and a clean, dry towel



Gently clean and wipe down the outside of the machine

WASH ALL PARTS

5



Carefully and thoroughly wash all parts removed from the machine using supplied brushes, sponges, and clean towels

6



When cleaning the dispensing door assembly, clean the priming port with a small brush

7



Carefully and thoroughly clean all gaskets and O-rings removed from the machine; *be sure to wipe gaskets and O-rings to remove excess lubricant*

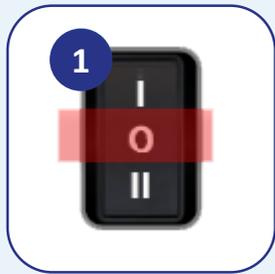
8



Verify all parts are clean and free of all food product prior to re-assembling machine

ASSEMBLE

1. VERIFY POWER SWITCH IS IN THE OFF POSITION



Place drive shaft gasket on drive shaft



Seal gasket open space with Spaceman lubricant, extending onto drive shaft and *avoiding the top square part*



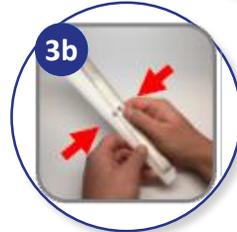
Insert drive shaft into rear shell bearing at the back of the cylinder, and turn it until the key engages firmly into the socket (when inserted correctly, the drive shaft will no longer turn 360°)

ASSEMBLE

3. Install beater assembly



Attach beater shoes (2) onto beater; when properly placed, neither shoe overhangs beater edge * *move to step c for new models*



Install scraper blade clips onto scraper blades * *move to step c for new models*

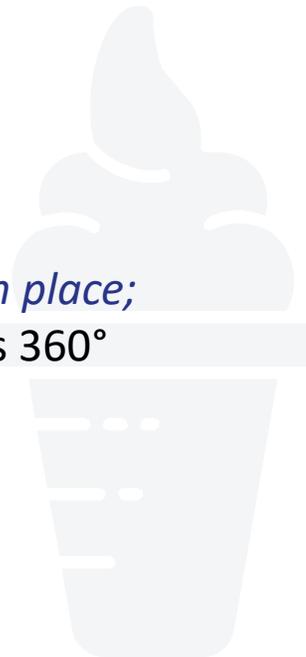


Fit scraper blades onto beater



Insert beater assembly into cylinder, *making sure beater shoes stay in place*; turn assembly until it engages the drive shaft key and no longer turns 360°

NOTE: * *Newer models will not have blade clips OR beater shoes*



ASSEMBLE

4. *Install dispensing door*

4a



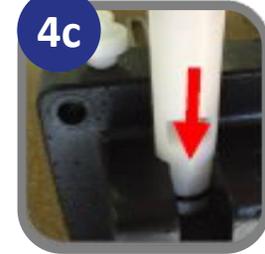
Place O-rings (2) on draw valve; place O-rings (2) on prime plug; coat all ring areas with Spaceman lubricant

4b

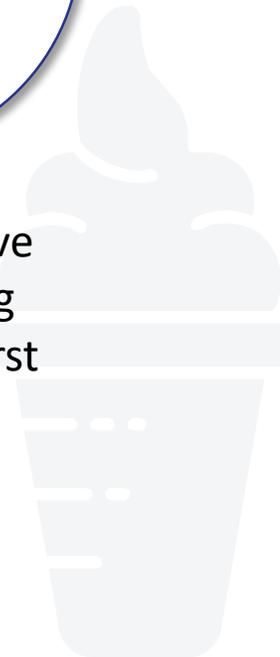


Push prime plug into hole on top of dispensing door

4c



Insert draw valve into dispensing door, O-rings-first



ASSEMBLE

4. *Install dispensing door*



Set draw handle into slot on dispensing door, with adjustment screw facing down



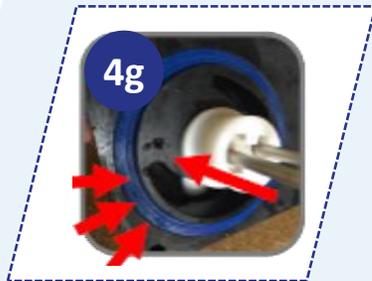
Slide retention pin through draw handle; secure with nut



Snap star cap onto bottom of dispensing door

ASSEMBLE

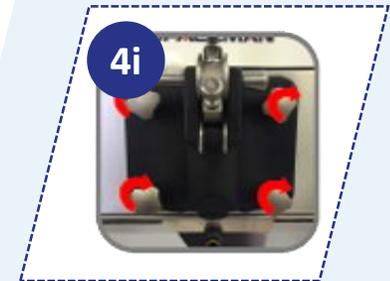
4. *Install dispensing door*



Fit gasket into grooves on back of door, flat side out; slide beater guide over beater rod, with flanged edge against the door



Insert dispensing door assembly into cylinder, beater rod first, pushing handle all the way up as you insert



Secure door assembly in a cross-pattern using hand-screws (4)

ASSEMBLE

4. Install dispensing door



4g

Fit gasket into grooves on back of door, flat side out; slide beater guide over beater rod, with flanged edge against the door



4h

Insert dispensing door assembly into cylinder, beater rod first, pushing handle all the way up as you insert



4i

Secure door assembly in a cross-pattern using hand-screws (4)

ASSEMBLE

6.

*Install hopper lid
and drip trays*



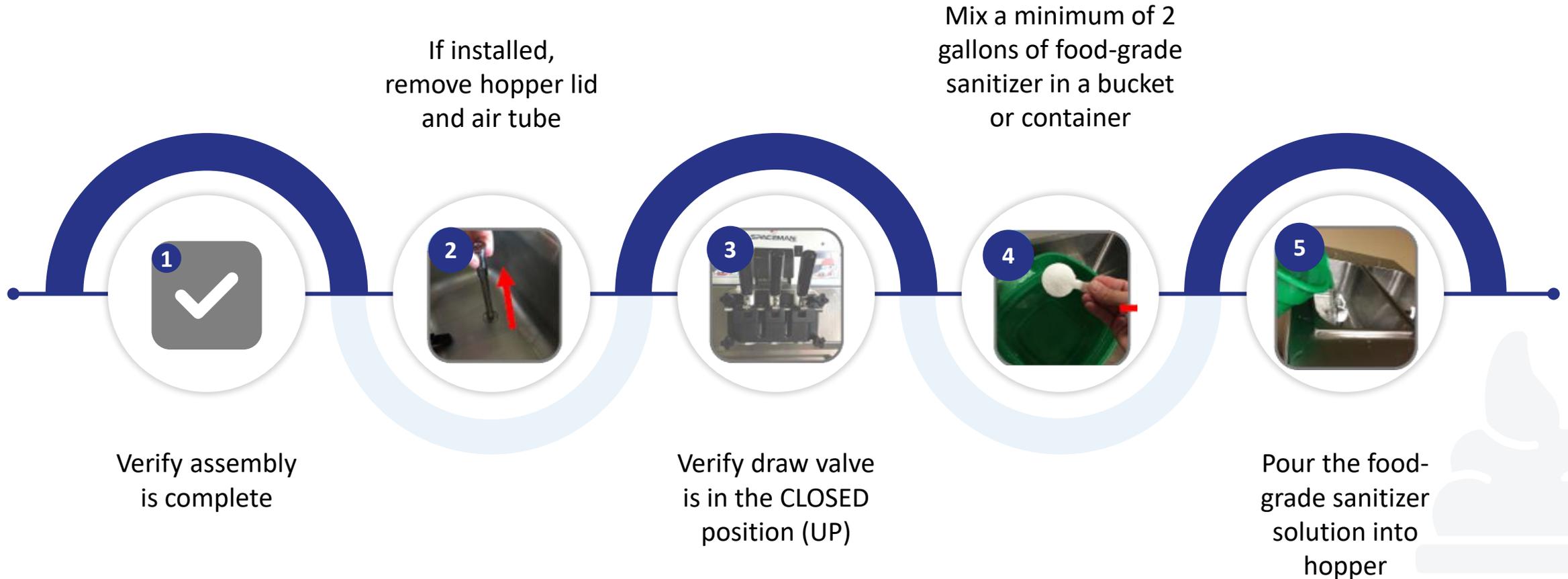
Install internal
and front drip
trays



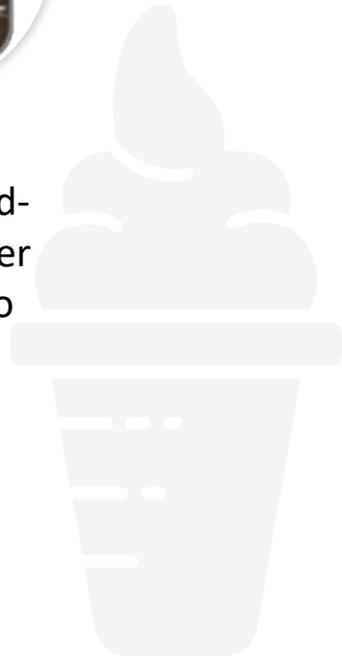
If machine will be left unused, install
air tube and place hopper lid on top;
otherwise, set air tube aside until
after machine has been primed



SANITIZATION



Always use food-grade, no-rinse sanitizer (Stera-Sheen green label or equivalent) to sanitize. If warm water is required to dissolve sanitizer, allow the solution time to cool before adding to machine.



SANITIZATION



6 Turn power switch **WASH**



9 Place a bucket or container below the draw valve



7 Allow solution to agitate for 5 to 10 minutes; **NEVER** leave machine on **WASH** for more than 10 minutes



10 **OPEN** the draw valve (**DOWN**) and drain solution from the machine



8 While agitating, gently use a clean brush to scrub and distribute sanitizer solution along hopper walls



11 Press **RESET** button to stop cycle



IMPORTANT:

After sanitizing the machine, **DO NOT** rinse or touch areas that have been sanitized.

Product must be added immediately. If new product will not be added immediately, rinse machine with clean water and loosen door hand-screws to allow cylinder to air-dry. Sanitize machine before using again.

FROZEN PRODUCT OPERATION

ADD PRODUCT TO MACHINE

1



Verify machine has been recently sanitized (within 1 hour); if machine has not been recently sanitized, verify door hand-screws are tight, and perform sanitizing steps (Page 15)

2



Thoroughly mix and prepare at least 2 gallons of product according to manufacturer instructions; mix should be cool and smooth (free of large chunks)

3



Place bucket or large container below draw valve

FROZEN PRODUCT OPERATION

ADD PRODUCT TO MACHINE

4



Pour **0.25** gallons of product into hopper

5



OPEN draw handle (DOWN); sanitizer will start to flow out draw valve

6



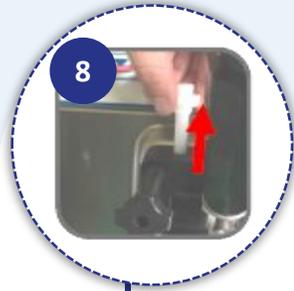
Once sanitizer has been purged from the machine and a steady stream of product is flowing from the spout, CLOSE draw handle (UP)

FROZEN PRODUCT OPERATION

ADD PRODUCT TO MACHINE



Pour remaining product into hopper



Raise the prime plug on the top of the dispensing door until flow is **100%** product



Push prime plug back down



Wash air tube and cap; install air tube in hopper (inlet hole on side of air tube at bottom)



Replace hopper lid



Product is now ready to freeze



NOTE: The mix-low lights illuminate **RED** when a hopper is low on product mix and automatically de-illuminate when machine is filled.

FROZEN PRODUCT OPERATION

I. FREEZE PRODUCT



Verify cylinder is full of mixed product and primed



Turn power switch to FREEZE position



The motor will begin to agitate the product, and the cooling system will begin to freeze the product



Freezing product takes approximately 10 minutes



When product reaches the set viscosity, it is ready to dispense (viscosity can be changed in the Settings menu, Page 19)



IMPORTANT

Machine shuts down automatically if cylinder experiences freeze-up (usually because the viscosity is set too high for the selected product) to prevent motor damage. Use the green reset button to return the machine to normal operation.



PROPER MACHINE RESET

1. Switch power switch OFF
2. Press green reset button on side or back of machine
3. Wait 15 to 20 minutes; switch power ON
4. Press RESET, then WASH button on front
5. Observe machine performance and return to normal use if functioning properly



CAUTION:

If machine makes any abnormal noise during reset, immediately switch power OFF and contact service

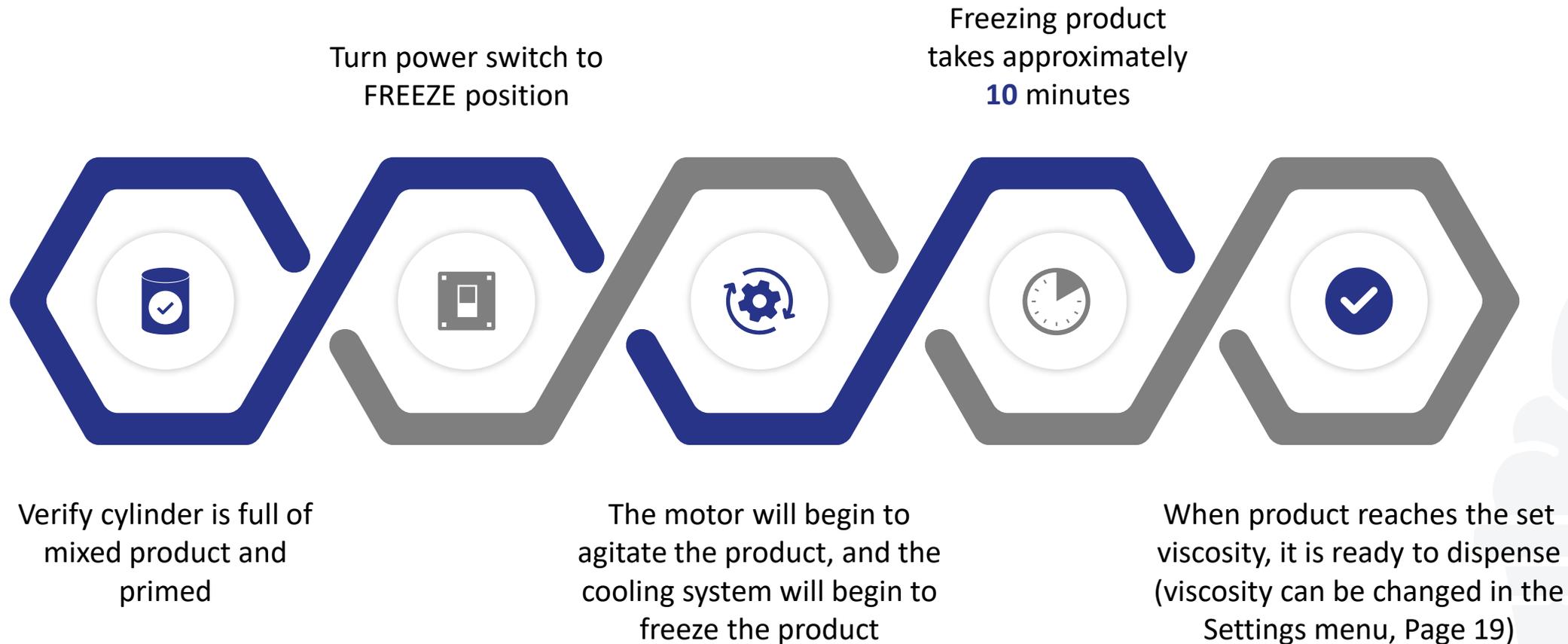


NOTE:

If machine doesn't turn on, turn power OFF, wait 30 minutes, and repeat steps 1 to 5. If problem persists, contact service team.

FROZEN PRODUCT OPERATION

I. FREEZE PRODUCT



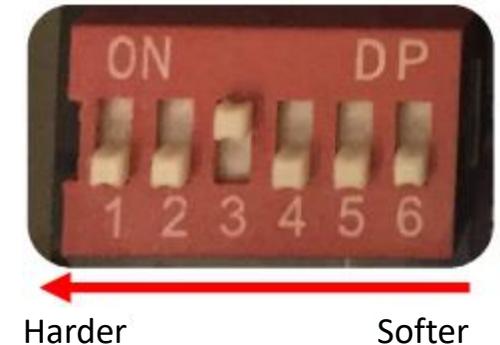
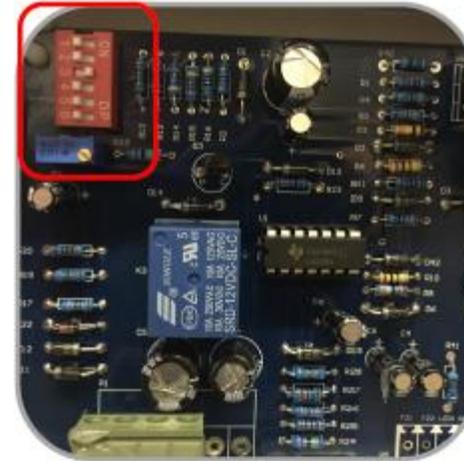
FROZEN PRODUCT OPERATION



Adjust product consistency

Viscosity Adjustment:

- 1 Remove Left Side Panel using 6mm Allen Wrench
- 2 Remove Electrical Box Cover using 7mm Wrench
- 3 Viscosity is adjusted on the Electronic Control Board
- 4 Move the switch UP for the desired viscosity level. Move all other switches DOWN.
- 5 The hardest viscosity is switch 1. The softest viscosity is switch 6.



IMPORTANT: Make only small adjustments to viscosity setting; allow at least 10 to 15 minutes between adjustments to evaluate product firmness. Viscosity setting should not need continuous adjustment. A setting of 3 is a good starting point for most product

FROZEN PRODUCT OPERATION



Maintain product consistency

Machines without air pumps can experience product consistency changes if they go unused for an extended period of time. Product may become icy or dense if left in the freezing cylinder too long, often occurring during a business's longer slow-periods.

- 1 With machine in FREEZE mode, remove air tube
- 2 Clean air tube and insert into machine upside-down (inlet hole on the side of the air tube at the top)
- 3 Confirm product is above low-mix line in hopper
- 4 Open draw handle to draw 6 to 8 oz. of product; discard product
- 5 Wait until machine finishes freeze cycle and motor stops turning
- 6 Remove and clean air tube
- 7 Insert air tube into machine with correct orientation (inlet hole on the side of the air tube at the bottom)
- 8 Machine is ready for normal operation

