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Auto Fill System & Tank



Owner's Manual

All technical data, pictures and drawings contained in this manual are not binding on the manufacturer nor can the manufacturer be held liable for any modifications to the machine in whole or in part.

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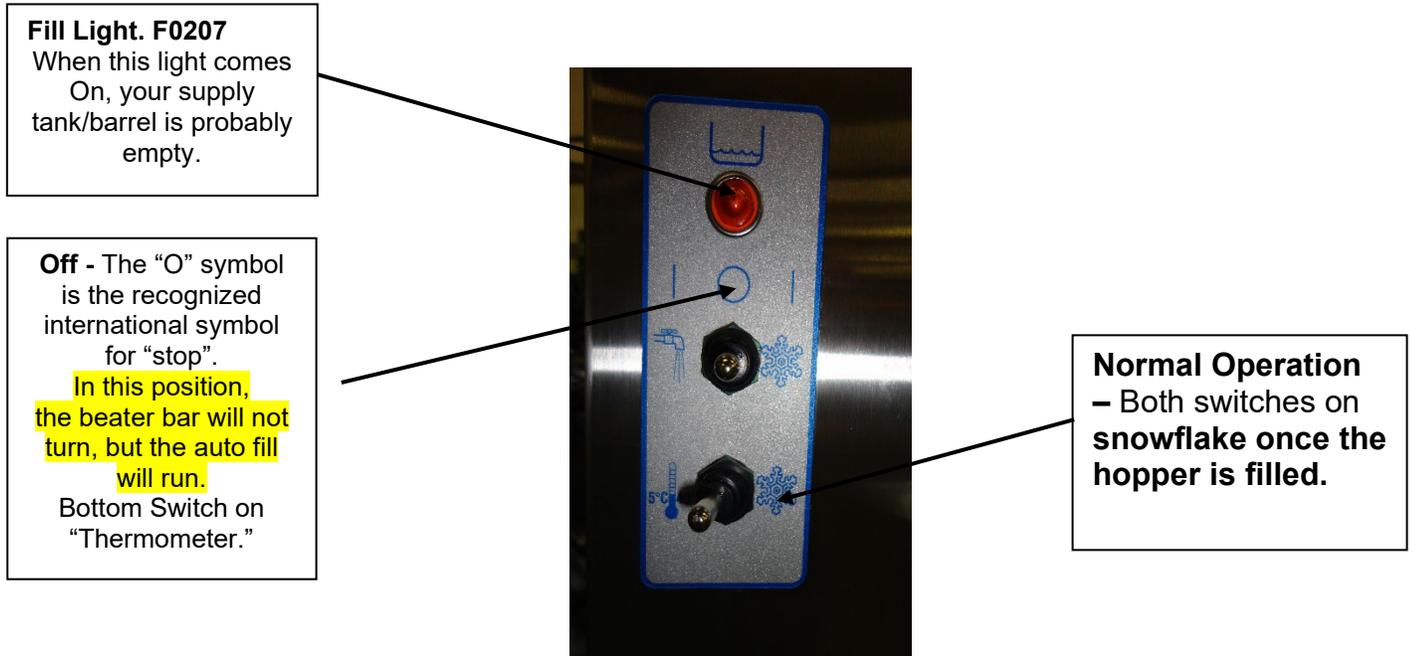
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1.0 OPERATION

1.1 MACHINE CONTROLS

Two selector switches located on the front of the machine control operation of the Frozen Beverage Machine. Selection of the right (snowflake) position, with both switches, will set the machine for normal freezing and Auto Fill System operation. An orange fill light located above the switches will illuminate when the level of mix is low in the hopper (due to an empty auto fill system).



1.2 SWITCHING OPTIONS

1. **Filling: Top switch on "O" & Bottom Switch on "Thermometer"**
Both switches on "Snowflake" – Machine will begin to freeze, and Auto Fill will operate.
2. **Top switch on "Snowflake" and Bottom switch on "Thermometer"** – Machine will provide overnight cooling and Auto Fill will not operate.
3. **Top switch on "Faucet" and Bottom switch on "Snowflake"** – Beater will spin for cleaning purposes and Auto Fill will not operate.
4. **Top switch on "Faucet" and Bottom switch on "Thermometer"** – Beater Bar will spin, and auto fill will operate. This will allow you to fill the machine without activating the compressor for flushing the auto fill system.

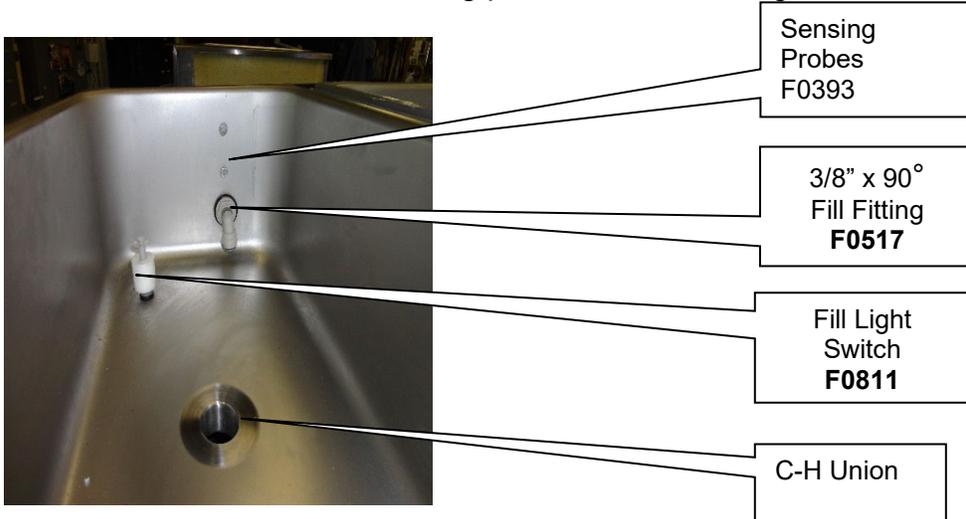
Note: When the hopper is full, and you are ready to freeze the product, turn both switches to "Snowflake".

2.0 MAINTENANCE

2.1 CLEANING

The following cleaning procedure should be used on an as needed basis to comply with the local cleaning and sanitizing regulations specified by the federal, state or local regulatory agency having jurisdiction.

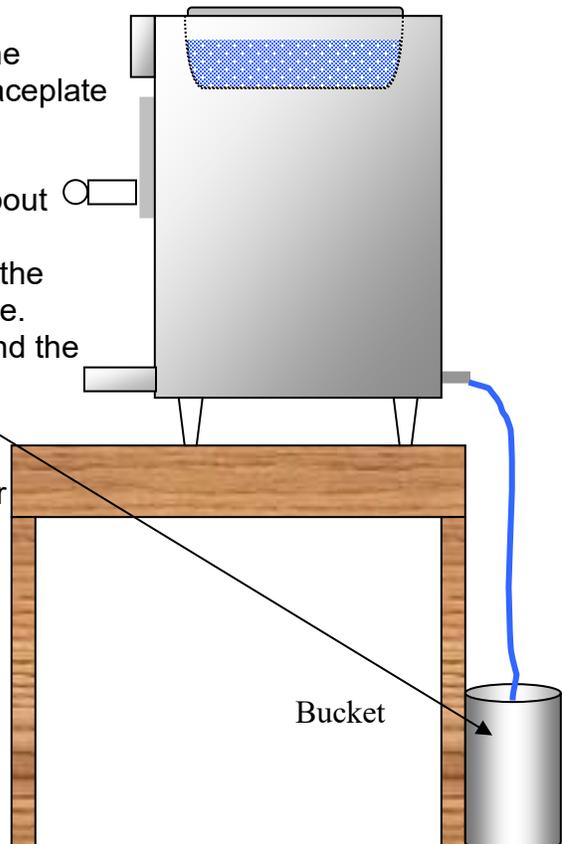
WEEKLY – Clean the sensing probes with a wet rag.



2.2 BACK FLUSHING

MONTHLY OR AS NECESSARY - While the machine is completely empty. Be sure the faceplate and beater bar are installed, then:

1. Fill the machine until the hopper is about half full of warm water.
2. Turn **off** the supply tank and remove the supply hose from the back of the machine.
3. Place a bucket under the fitting, behind the machine, as shown.
4. Turn the top switch to the "O" Symbol and the bottom switch to the "Thermometer" symbol to allow the water gravity drain into the bucket. This will flush out any mix residue on the inside of the solenoid valve.

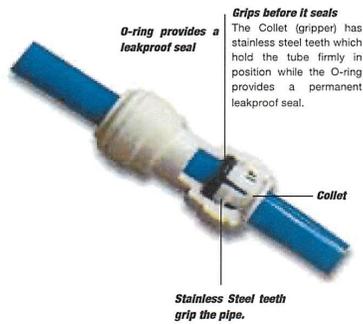


2.3 CONNECTIONS

How to make a Standard Connection

MAKING A GOOD CONNECTION:

To make a connection, the tube is simply pushed in by hand; the unique patented John Guest collet system then holds the tube firmly in place without deforming it or restricting flow.



MATERIALS OF CONSTRUCTION

John Guest Fittings are made up of three components:

Bodies are produced in acetal copolymer or polypropylene.

O-rings are produced in Nitrile or EPDM.

Collets are produced in acetal copolymer or polypropylene with stainless steel teeth.

CUT THE TUBE SQUARE



Cut the tube square and remove burrs and sharp edges. Ensure that the outside diameter is free from score marks. For soft or thin-walled plastic tubing we recommend the use of a tube insert.

PUSH UP TO TUBE STOP



Push the tube into the fitting and up to the tube stop.

PULL TO CHECK SECURE



Pull on the tube to check that it is secure. Test the system before use.

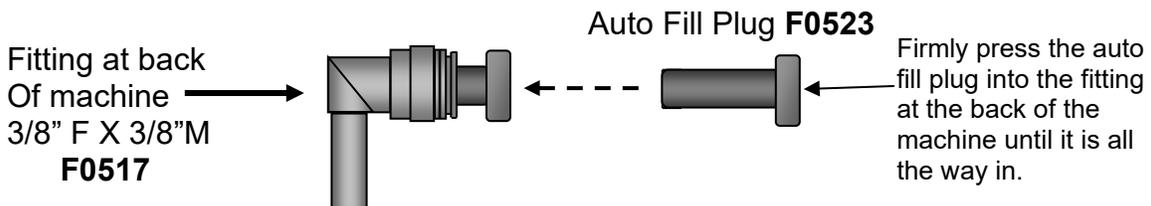
TO DISCONNECT Push in collet and remove tube



To disconnect, ensure that the system is depressurized, push the collet square against the fitting. With the collet held in this position the tube can be removed.

2.4 AUTO FILL PLUG

CAUTION: Do not disconnect the product line while the machine is running. The product in the hopper will gravity flow onto the cabinet or floor. To operate the machine with the supply line disconnected, place a "Plug" in the fitting where the supply pipe was removed. Or locate the similar fitting in the Hopper and insert the plug there.



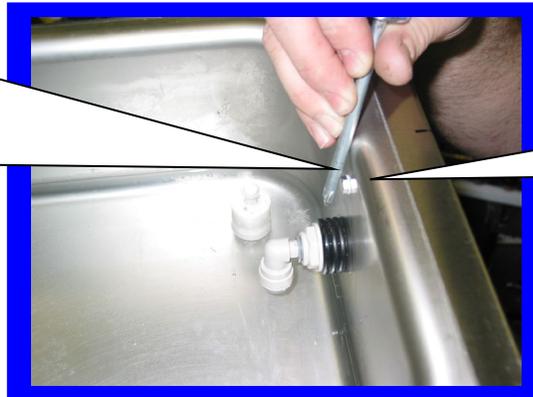
2.5 TROUBLESHOOTING

- 1. The auto fill system does not start filling when the machine is turned on.**
 - A. Be sure that the top switch on the front of the machine is selected toward the “O” position and the bottom switch is in the “Thermometer”.
 - B. Be sure that the supply tank has product and is properly plugged into the auto fill fitting at the rear of the machine. Product must be in the supply line also.

- 2. Hopper does not refill after drawing a drink from the machine.**
 - A. Make sure the supply tank has not run out of product
 - B. Locate the sensing probes in the Hopper and make sure they are clean and have no film or residue build up on the surface.

- 3. Hopper continues to fill after the liquid level has reached the sensing probe.**
 - A. Sensing Probe wire is disconnected (blue Wire)
 - B. Determine how fast the leak is:
 1. Trickle – Solenoid valve worn or contaminated with pulp or seeds.
 2. Slow leak – Solenoid defective or contaminated with pulp or seeds
 3. Fast leak – Auto fill computer board is defective
 4. Too much pressure in the mix supply line.

To see if the **Sensing Probe** is working while the machine is filling, touch a screwdriver or other metal object to the top sensing probe and the side of the sink (Hopper) at the same time (as shown). The flow should shut off until you remove the screwdriver.



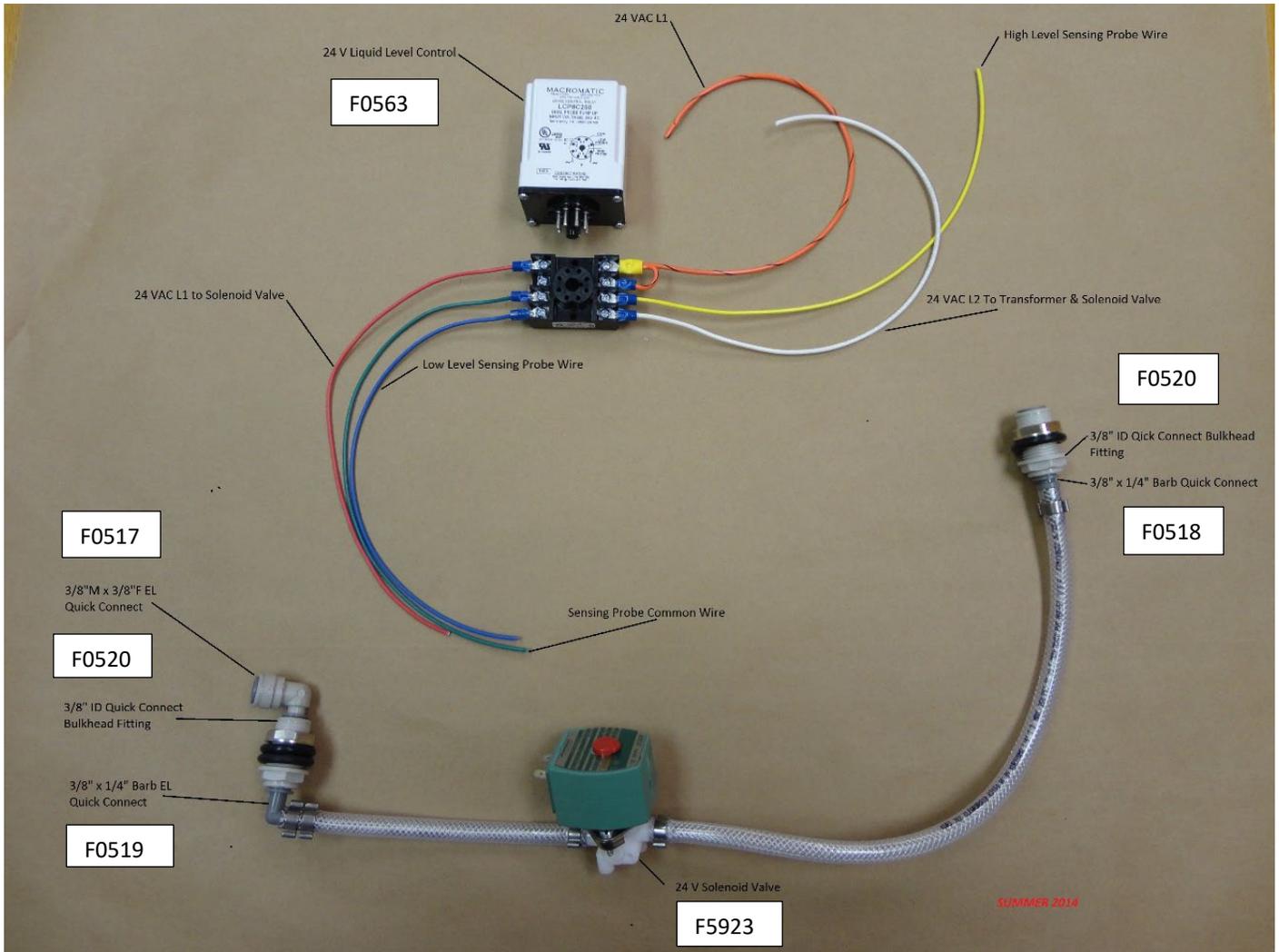
Sensing Probe
F0393



The blue & yellow wires connected to the probes in the hopper of the machine (as shown) must be tight or the system will fail.

3.0 DESCRIPTION

3.1 AUTO FILL ASSEMBLY



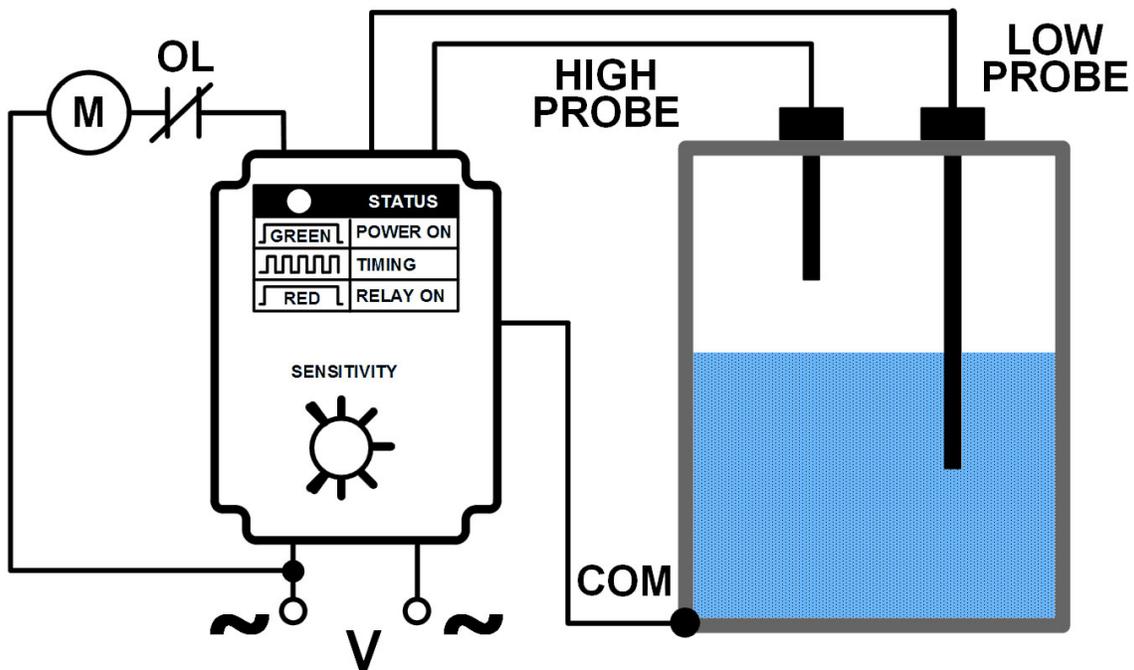
3.2 AUTO FILL PARTS LIST

Description

Item Number

3/8" x 3/8" Elbow Fitting	F0517
3/8M Plug	F0523
24V Solenoid Valve	F5923
24V Level Control	F0563
3/8" I.D. Bulkhead Fitting	F0520
3/8" x 1/4" Barb Fitting	F0518
3/8" x 1/4" El Barb Fitting	F0519

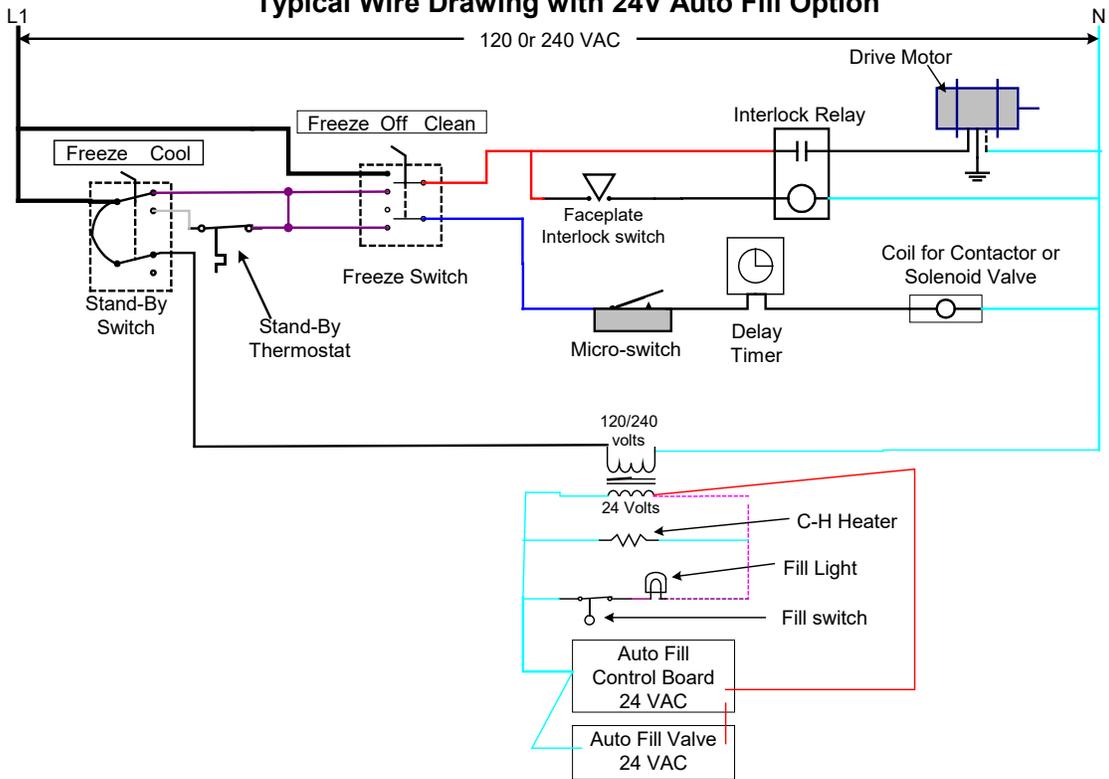
Pump Up (Fill): When the liquid level falls below the low-level probe, a 1 second time delay begins and the LED flashes Red. At the end of the time delay, the output relay energizes and the LED is Red ON. The valve is Open to fill the tank. The relay remains energized until the liquid level rises and touches the high-level probe. The output relay de-energizes, turning off the Valve, and remains de-energized and the LED is Green ON until the liquid level again falls below the low-level probe.

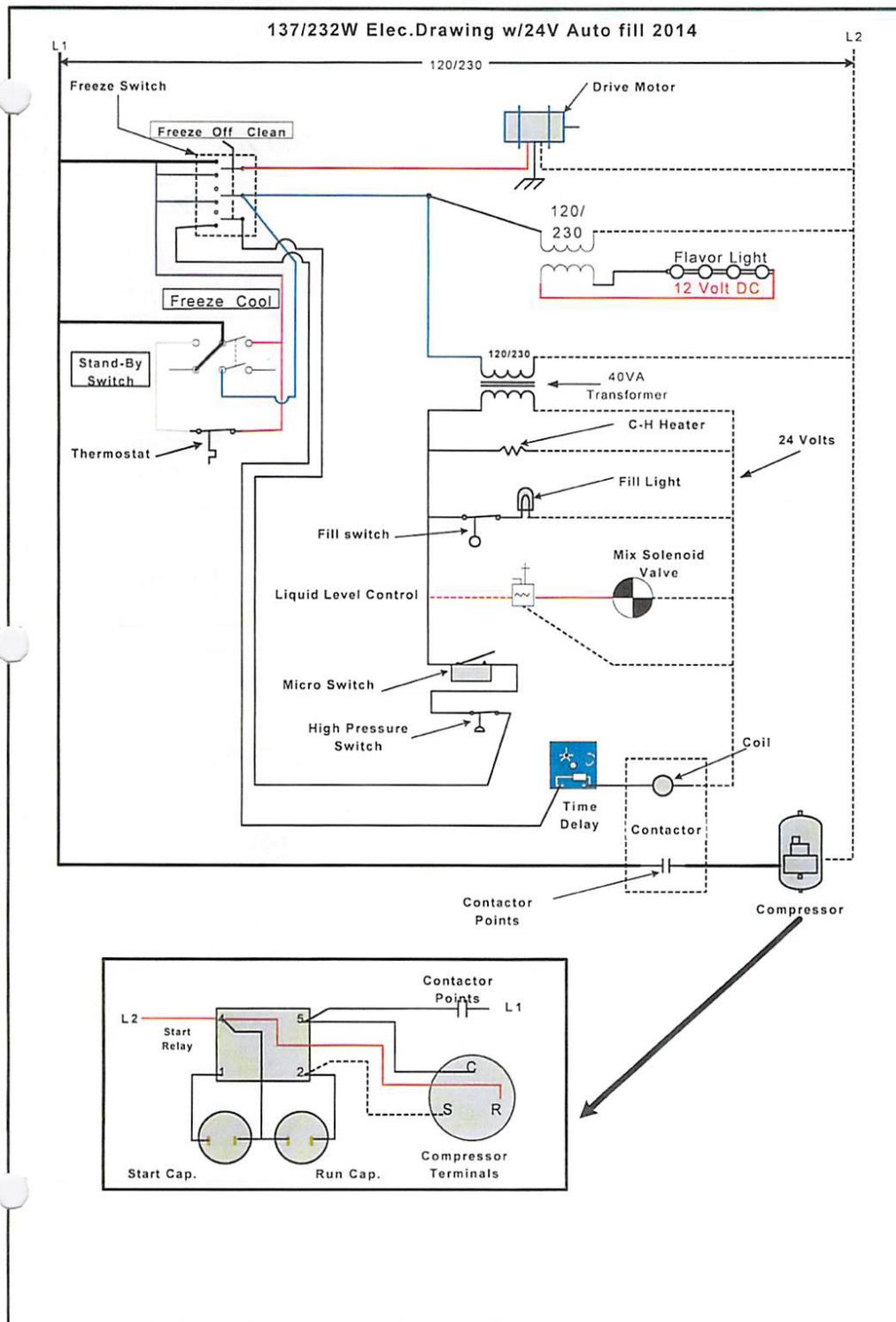


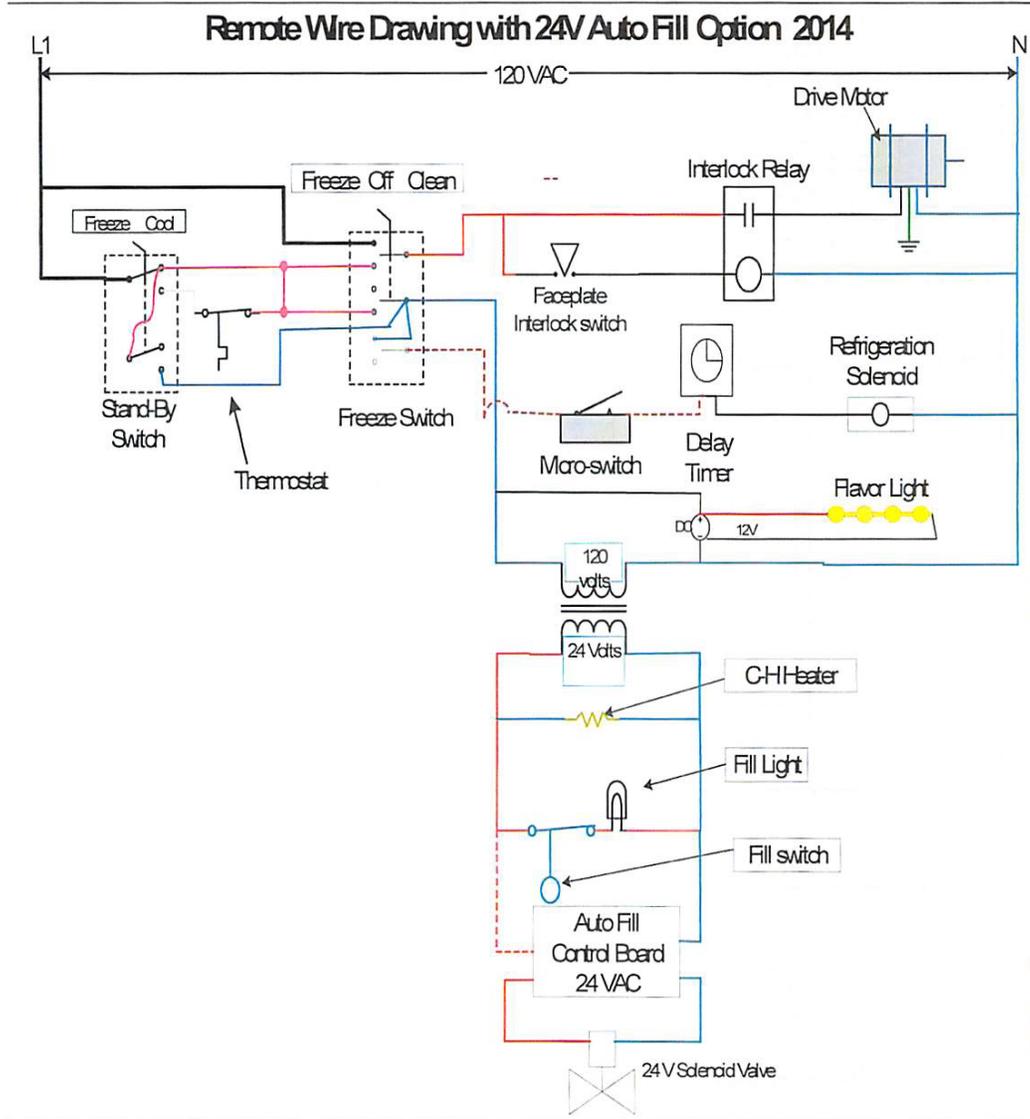
ADJUSTMENTS: Increase Sensitivity= Turn CCW

Decrease Sensitivity= Turn CW

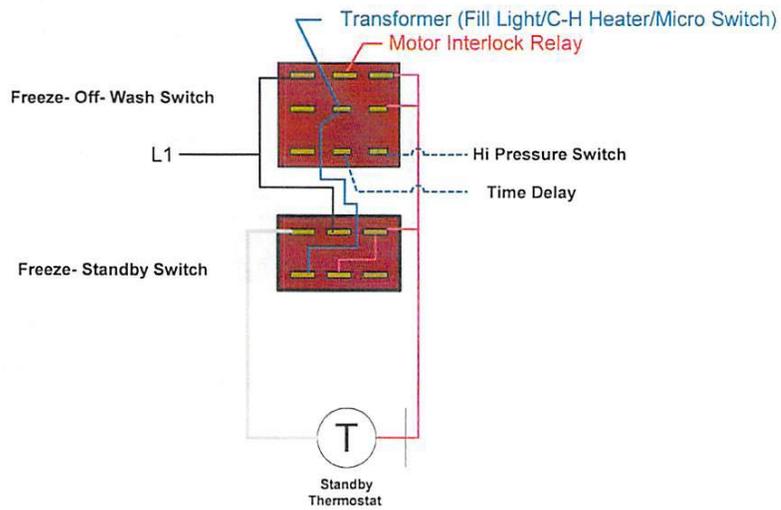
Typical Wire Drawing with 24V Auto Fill Option







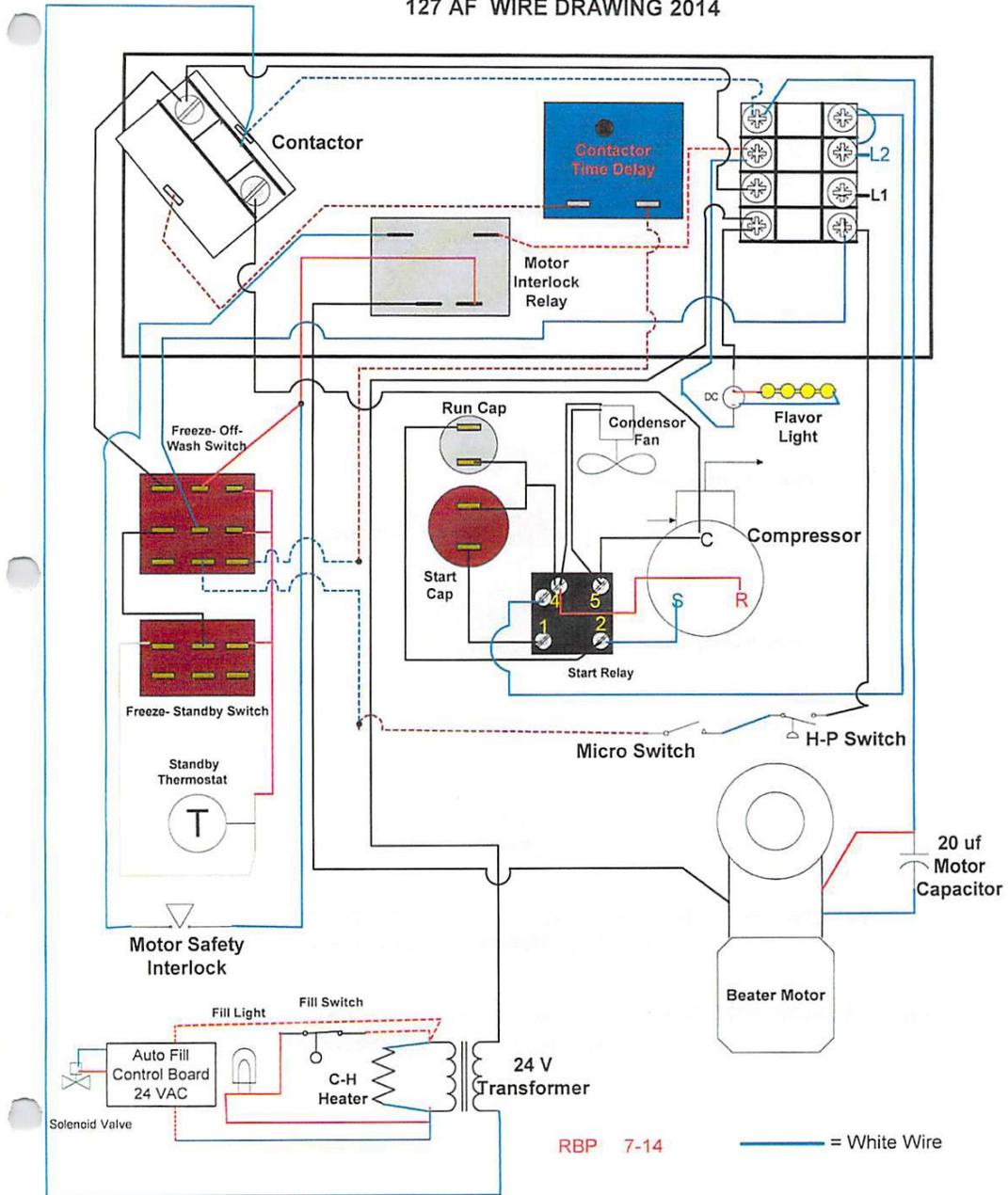
Auto Fill Primer Switch Wiring 2014
MODEL 127, 137,232,237



**PRIMER OPERATION: TOP SWITCH OFF (HAND POSITION),
BOTTOM SWITCH ON THERMOMETER**

**NORMAL FREEZE OPERATION: TOP SWITCH ON SNOWFLAKE
BOTTOM SWITCH ON SNOWFLAKE**

127 AF WIRE DRAWING 2014



5.0 AFT-1 AUTO FILL TANK



Tank Cover
F0632



Flow Adjustment
Valve Gasket
F tba

Flow Adjustment
Valve
F0631

3/8" Re-Circulating
Tube **F0062**

3/8" Barb X 1/2"
Male **F0640**

Base & Pump
Shield
F0063

25' 1/4" I.D.
Hose
(not shown) to
Back of Machine
F tba

Quick Connect
Feed Line –
to Back of
Machine
F tba

30 Gal. Tank
F0629

Power Cord
F0239

Pump
F0630



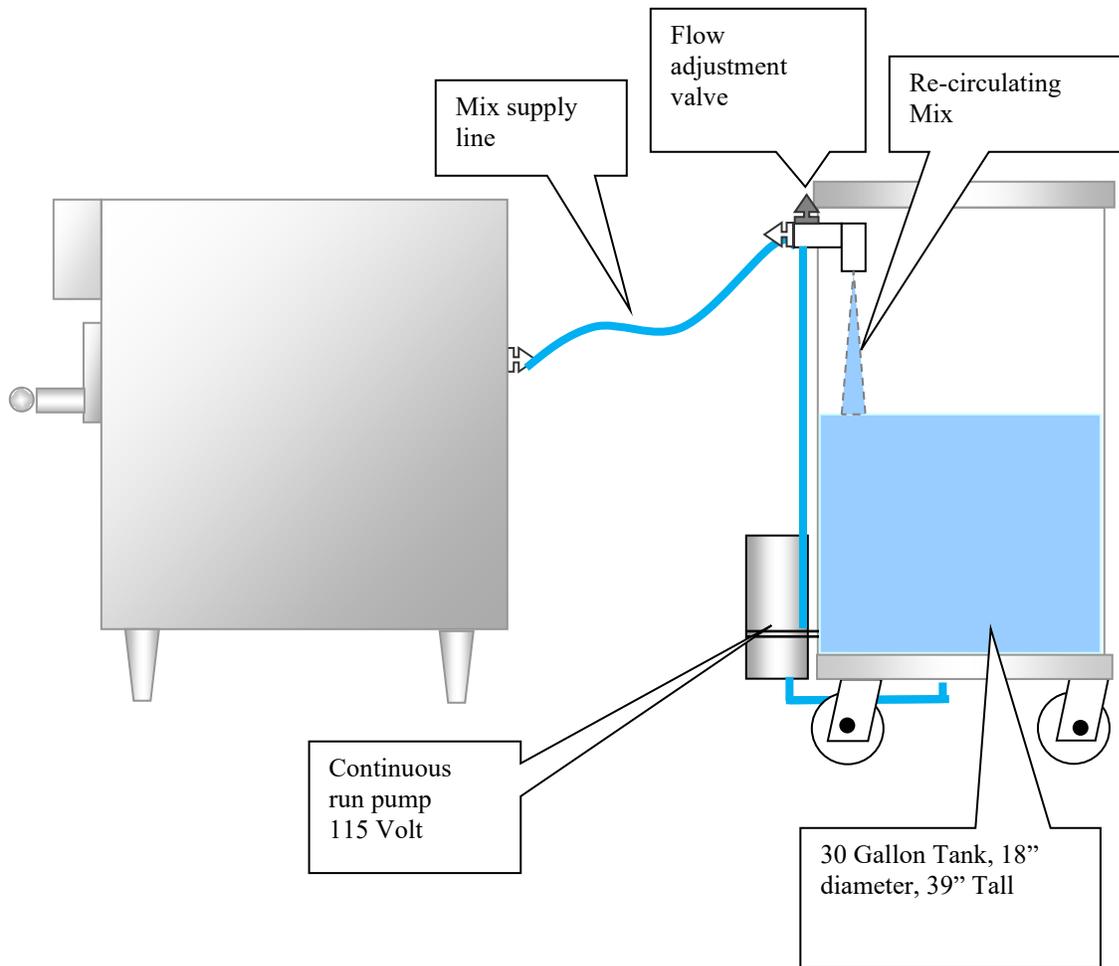
1/2"ID
X3/4" OD
Pump Inlet
Hose

Casters
F0633



Re-Circulating
Fitting **F0056**

1/2" MPT X 1/2"
Barb **F0638**



5.1 AFT-1 TANK CLEANING & SANITIZING

1. Remove all the product from the tank and dispensers and refrigerate while the barrel is being cleaned. If the product has gone bad or is out of date dispose of properly.
2. Rinse the barrel with clean hot(120°F) water until all product residue is removed. Pump all liquid from the barrel thru the feed hose to the dispenser(s) or into a suitable bucket.
3. Add five gallons of clean hot(120°F) water along with detergent and scrub the inside surface with a long brush or wash cloth until it is clean. Begin pumping the soapy water solution out of the barrel and thru the hoses to the sink or bucket. Double check the bottom surfaces for residue as the level drops. The barrel may be tilted upside down to completely drain the water.
4. After the barrel is emptied of all cleaning solution add four gallons of clean warm water and enough sanitizing powder (4ounces) to achieve a 100ppm Chlorine solution. Stir the solution until the powder is completely dissolved and then wash all surfaces inside the barrel. When all surfaces have been sanitized pump the solution thru the feed hose to the dispenser(s) or into a suitable bucket. Tilt the barrel upside down to completely drain all sanitizing solution. Let the barrel air dry before adding a new batch of product.



LIMITED WARRANTY

Frosty Factory of America, Inc., the warrantor, providing that the conditions set forth herein are met by the Purchaser-User, warrants to the original purchaser-user that Frosty Factory Frozen Drinks machines, herein referred to as the “unit” is free from defects in factory workmanship and materials. This warranty is for the period of one year on all components of the unit with the exceptions below. The compressor and the evaporator have a warranty period of five years. During the warranty periods, Frosty Factory of America, Inc., agrees to repair or replace (at its option) without cost to purchaser-user, except for expedited shipping charges, any part or parts of said unit proved to the satisfaction of Frosty Factory of America, Inc. to be defective when sold. The warrantor shall not be responsible for any expenses incurred for service or repairs performed by a person or entity other than the Warrantor, unless specifically authorized by the Warrantor, and the repair falls in the 1-year labor warranty period. Past 1 year, service calls or repairs other than those covered by the conditions set forth in this Warranty will be made at the expense of the original Purchaser-User. No item can be returned to the factory prior to a Return Authorization having been issued by the factory. Any item returned without a Factory Return Authorization affixed to it will not be accepted.

This warranty is in lieu of all other warranties, express or implied, including any warranties of merchantability or fitness for a particular use, and releases Frosty Factory of America, Inc. from all other obligations whatever. Frosty Factory of America, Inc. neither assumes nor authorizes any other person to assume from the warrantor any other liability in connection with the identified unit. This warranty is not assignable. “Original Purchaser-User” shall mean only such person or entity for which the identified unit is originally purchased and installed. If the warranty is not registered by the warrantor, warranty coverage begins the date of shipment.

All inquiries to our Factory about unit must be accompanied by the unit serial number and comply with warranty processing guidelines. These guidelines include, but are not limited, to the end user opening a warranty ticket with Frosty Factory’s tech support department, answering troubleshooting questions on the machine, conducting simple troubleshooting tasks, and sending any pictures requested by the tech support department.

Limits to this warranty:

1. This warranty does not apply to damage to said unit occurring in transit, or damage caused by unauthorized alternations, fire, accidents, artificially generated electric currents, Acts of God,

- misuse, or abuse, or by any other cause whatsoever other than defects in Factory workmanship or material.
2. This warranty does not apply to damage or loss of any products, refrigerant, property, or loss of income or profits due to the malfunctioning of said unit, nor to transportation or special charges for state sales or other taxes.
 3. This warranty excludes normal maintenance items, including but not limited to, O-rings, seals, belts, etc.
 4. This warranty does not cover issues that are caused by lack of maintenance that is to be performed weekly as per cleaning instructions.
 5. The equipment installation location must have suitable conditions as explained in the operator's manual or specification sheet including but not limited to, ambient temperature, water supply parameters, and space requirements.
 6. This warranty does not cover the adjustment of the viscosity for product thickness, or belt realignments once equipment is installed.
 7. This warranty does not cover end-user training on subjects included in the operation manual.
 8. Overtime, weekend, and holiday premiums will be the responsibility of the buyer.
 9. This warranty does not cover equipment failure caused by inadequate water quality, improper cleaning, harsh chemicals, or acids.
 10. Labor and travel charges due to return trips or waiting if the service provider is prevented from starting service work upon arrival. This exception includes labor charges incurred for limited access facilities and limited access to the equipment.

Rev. 12/1/23

Register your warranty online at: www.frostyfactory.com/warranty-submission.php