

# OPERATING INSTRUCTIONS

## Single Spindle Mixer Model No. SMW & SM-22



The Prince Castle Single Spindle Mixers are perfect for restaurants with soft serve ice cream machines. High and low speeds and removable cupholder make this mixer easy-to-use and clean. These mixers handle any size paper cup.

### TABLE OF CONTENTS

PAGE

Installation .....	2
Operating .....	2
Cleaning .....	2
Proper Maintenance .....	3
Parts List .....	3 & 4

### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one year from date of original installation, not to exceed one year from date of shipment from our factory.

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty. All genuine Prince Castle replacement spare parts are warranted for ninety (90) days from date of purchase.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts), equipment damaged in shipment, by fire, flood or an act of God is not covered under this warranty.

### SPECIFICATION

#### SMW & SM-22

Width	4" (55.88 cm)
Depth	6" (55.88 cm)
Height	12" (58.92 cm)
Shipping Weight	12lbs. (5.44 kg.)

#### Dimensions

### ELECTRICAL

#### SMW

Wall Mounted
110-120 VAC
60 Hz
Two-speed switch & motor
10,000 & 15,000 RPM

#### SM-22

Spinner Head
110-120 VAC
60 Hz
Two-speed switch & motor
10,000 & 15,000 RPM

---

## INSTALLATION

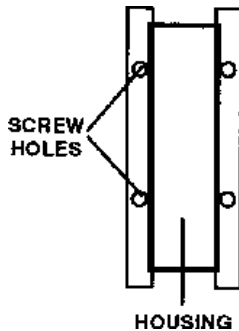
1. After you have removed the mixer from the carton, inspect the unit for signs of damage. If there is damage to the unit:
  - Notify carrier within 24 hours after delivery.
  - Save carton and packing materials for inspection purposes.
  - Contact the Prince Castle Customer Sales Department at 1-800-722-7853 to arrange for a replacement to be sent.
2. Verify that all parts have been received.



**CAUTION:** The stainless steel spindle is machined. Ground care must be taken so it will not be damaged. Severe impact and undue pressure can put the spindle out of alignment and balance, making it inoperable at high speeds. When lifting or moving the mixer, do not touch the spindle.

3. Using the four holes on the side of the stainless-steel mixer housing as a template, mark the surface where mixer is to be mounted. Use the mounting hardware provided. See figure 1.

figure 1



4. Plug mixer into a 110-120 Volt outlet.

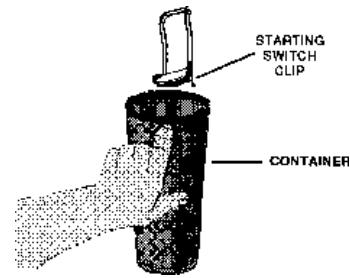
---

## OPERATION

Your mixer is equipped with an automatic starting switch which starts the motor when a drink container is placed in position. The motor continues to operate as long as there is a container on the machine, the automatic switch shuts off the motor when the container is removed.

**IMPORTANT:** If the container is removed rapidly from the spindle when the drink is finished, very little of the drink will adhere to the agitators. See figure 2.

figure 2



### HARD ICE CREAM:

1. Place the ice cream on one side of the mixing cup so that the spindle is not thrust into the hard ice cream.

**IMPORTANT:** Never force the spindle into the hard ice cream. This may cause ice cream to accumulate at the bottom of the mixing cup, preventing thorough mixing.

2. Place the mixing cup on the mixer and press against starting switch clip.

### SOFT ICE CREAM:

1. Pour the proper amount of syrup and soft serve into the mixing cup.
2. Place the mixing cup on the mixer and press cup against starting switch clip.

**IMPORTANT:** To properly mix a mild drink requires time. Let the drink run on the mixer until it has become creamy and attained an overrun. This time element depends upon the temperature and components of the drink and can be determined by trial. Generally, thinner drinks are mixed at low speed and thicker drinks are mixed at higher speeds.

---

## CLEANING

To clean, simply wipe mixer head with a damp cloth.



**CAUTION:** Care must be taken to prevent water and cleaning material from entering the motor housing. This will cause damage to the electrical system.

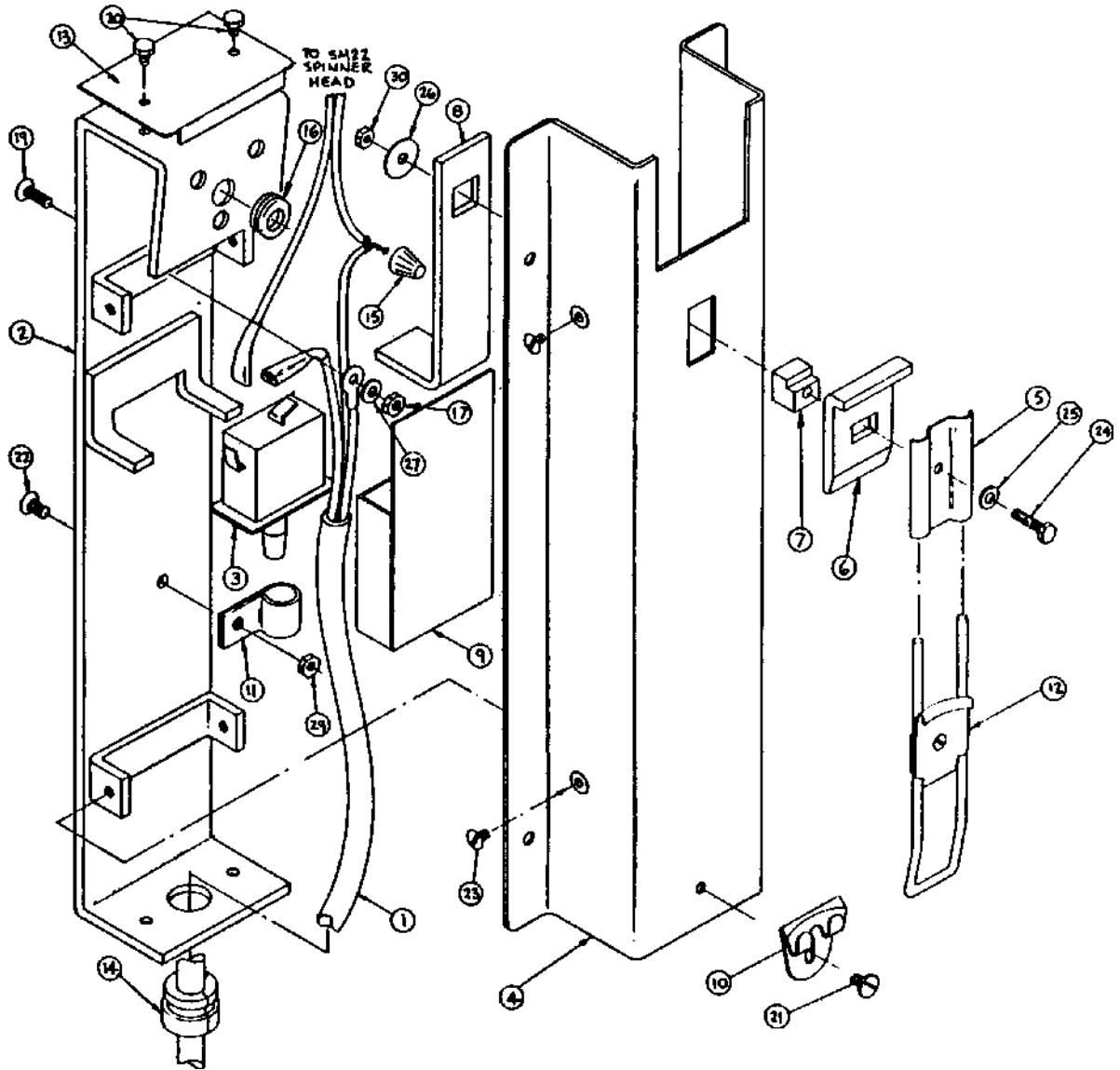
**IMPORTANT:** See separate instruction sheet, *Sanitizing Instructions for the Model SMW Mixer.*

---

## PROPER MAINTENANCE

Unless the mixer is damaged, it requires very little maintenance other than cleaning. The spindle shaft rotates on sealed ball bearings which do not require lubrication. If the spindle slows down during operation then the brushes must be replaced.

# EXPLODED VIEW MOUNTING FRAME

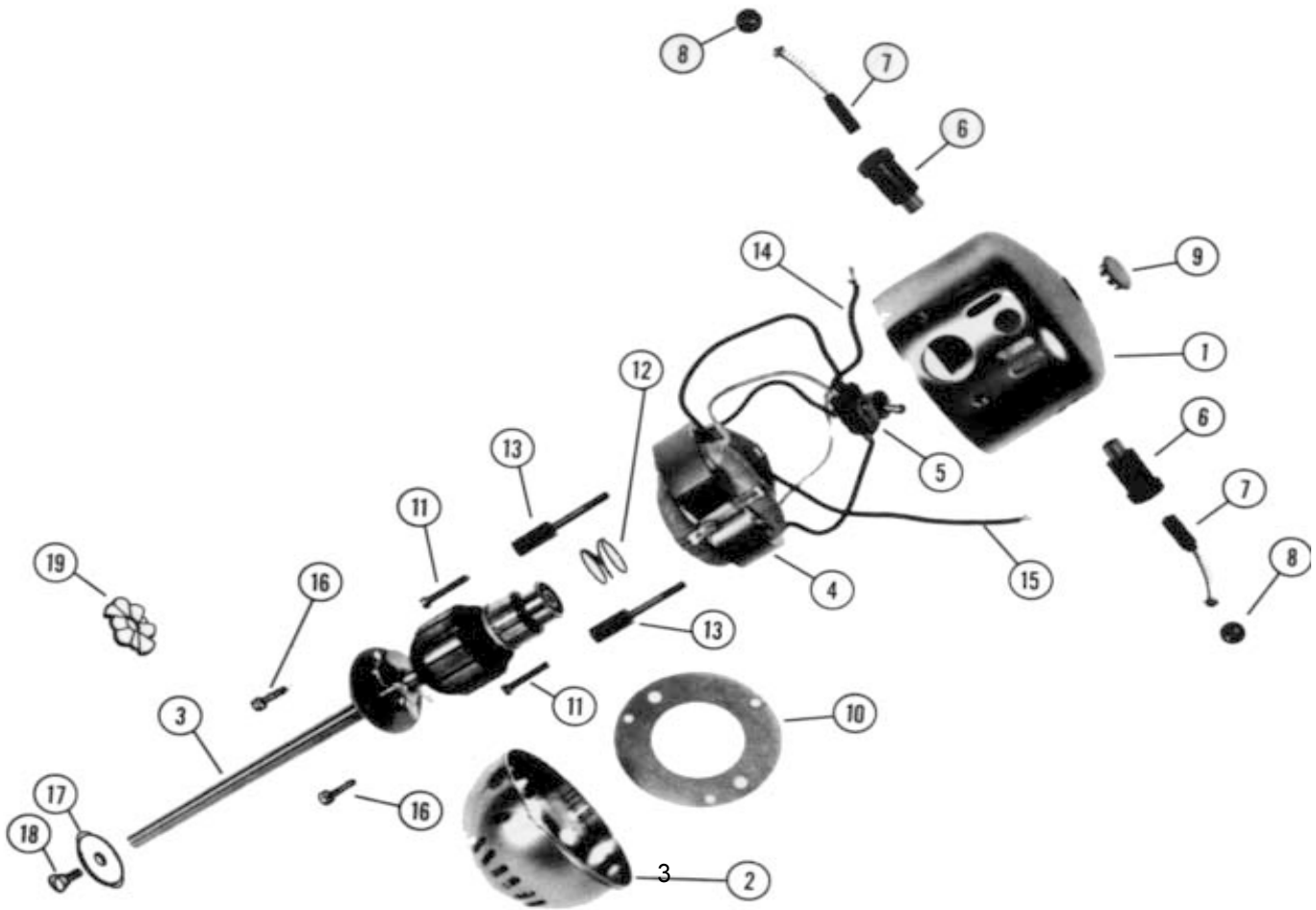


## PARTS LIST

ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
1	SMW-33	Line Cord (110 V)	14	66-016	Strain Relief Bushing
1A	SMW-15	Linw Cord (220 V)	15	88-022	Wire Nut
2	SMW-2	Mounting Bracket	16	89-138	Grommet
3	78-042	Switch	17	73-031	Nut
4	SMW-35	Cover (110 V)	18	76-167	Screw
4A	SMW-36	Cover (220 V)	19	76-173	Screw
5	SMW-87	Retaining Clip	20	76-176	Screw
6	SMW-6	Spring Clip Bracket	21	76-130	Screw
7	SMW-88	Spacer	22	76-175	Screw
8	SMW-88	Activating Bracket	23	76-169	Screw
9	SMW-9	Insulation	24	76-041	Screw
10	SMW-10	Cup Reset	25	SMW-83	Cup Hook
11	88-111	Wire Clamp	26	76-642	Screw
12	SMW-86	Adjustable Bracket	27	79-015	Washer
13	SMW-13	Top Cover	28	79-028	Washer*
			29	73-030	Nut
			30	73-015	Nut

\*Not shown- used to mount spinner head to mounting bracket.

## PARTS LIST FOR MODEL SM-22 DRINK MACHINE SPINNER HEAD



### PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	SMW-17	Upper Motor Housing
2	SMW-18	Lower Motor Housing
3	SMW-19 (110V) SMW-19F (220V)	Spindle and Armature Assembly (includes bearings and bearing retainer)
4	SMW-20 (110V) SMW-20F (220V)	Field Coil
5	SMW-21	Toggle Switch
6	SMW-22	Brushholder (2 required)
7	SMW-23	Brush, Shunt, and Spring Assembly (2 required)
8	SMW-24	Brush Retainer Cap (2 required)
9	SMW-25	Hole Plug
10	SMW-26	Fan Baffle
11	SMW-27	Motor Assembly Screw (2 required)
12	SMW-28	Bearing Loading Spring
13	SMW-29	Field Coil Retaining Screw (2 required)
14	SMW-30	Short Brush Wire with Push-in Terminal
15	SMW-31	Long Brush Wire with Push-in Terminal
16	SMW-32	Bearing Retainer and Fan Baffle Screws (6 required)
17	SMW-42	Bottom Agitator (Soft Ice Cream)
18	SMW-44	Bottom Agitator Screw
19	SMW-43	Spindle Agitator
20	SMW-45	Hard Ice Cream Agitator (Not Shown)