

SPACEMAN^{USA}

COMMERCIAL ICE CREAM & FROZEN BEVERAGE EQUIPMENT

MACHINE MANUAL



MODEL SM-6265H

SOFT SERVE - COUNTERTOP - THREE FLAVOR + TWIST

Customer Service

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8 AM – 5 PM Mountain

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INTRODUCTION

WELCOME TO YOUR MACHINE:

Welcome to your Spaceman USA Model 6265H soft serve machine, engineered and designed to provide dependable operation and a consistent, quality product:

- ◆ Three-flavor countertop soft serve machine, with flavor-twist capability and portion control
- ◆ Independent digital controls for automatic regulation and maximum customization
- ◆ Approved for dairy and nondairy products
- ◆ Hopper refrigeration to maintain product temperature below 40°F (4°C)
- ◆ Digital viscosity-control system to adjust and maintain product consistency

This machine manual is intended to instruct users on the installation, operation, cleaning, and routine maintenance procedures. Information contained in this manual may be subject to change. Please check online or contact Spaceman USA Technical Support at (720) 328-1020 for continued updates, training, and detailed information about your Spaceman machine.

LOOK OUT FOR THESE ICONS:



WARNING: Denotes an action that WILL cause harm to the operator or machine if performed incorrectly.



CAUTION: Informs the operator of a task that may lead to harm if protocol is not properly performed.



IMPORTANT: Represents a vital mechanical step or note that the user must be aware of.



NOTE: Non-hazard, but pay extra attention.

FOLLOW INSTRUCTIONS TO BE SAFE:



CAUTION: This machine has many built-in safety features to protect the operator while the machine is running.

Be cautious and follow instructions carefully when operating, cleaning, and servicing the machine.

All personnel operating this machine **MUST** read and understand this manual in its entirety. Failure to comply with this manual may damage the machine and cause severe injury to the operator.

TABLE OF CONTENTS

WHAT DO YOU WANT TO DO?

Learn about the manual	1
Quickly refresh your knowledge on basic machine operation and parts	3
Ensure installation requirements	5
Unpack machine	6
Perform routine maintenance	7
Clean	8
Drain frozen product	8
Disassemble parts	9
Wash parts	10
Assemble parts	11
Sanitize	13
Manage frozen product	15
Add product to machine	15
Freeze product	16
Dispense product	16
Reset machine after freeze-up	16
Use STANDBY mode for breaks in machine use	17
Adjust and maintain product consistency	17
Change product temperature in hoppers	18
Change date and time	18
Adjust advanced settings	18
Troubleshoot problems	19
View machine specifications, including parts and wiring diagrams.....	21

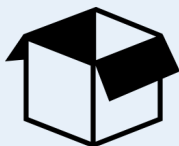
QUICK OPERATION REFRESH



WARNING: The Quick Operation Refresh is for experienced 6265H operators and for reference **ONLY**. Detailed start-up instructions **MUST** be followed to ensure proper installation, cleaning, and operation of the machine. Failure to do so may result in **severe** damage or injury.

INSTALLATION AND SETUP

1



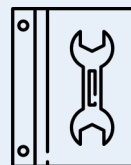
Unpack and inspect machine, parts, and accessories.

2



Place machine in appropriate food preparation area. Comply with all installation requirements (Page 7).

3



Read and understand ALL safety and standard operating procedures.

CLEANING AND PREPARATION

4



Fully disassemble machine, and prepare parts for cleaning.

5



Thoroughly clean and scrub machine hoppers, cylinders, and all parts.

6



Lubricate and re-assemble all machine parts.

7



Fully sanitize machine.

OPERATION

8



Prepare product in a separate container, and ensure product is thoroughly mixed.

9



Add product to hoppers and prime the cylinder using the prime plug.

10



Turn machine to FREEZE mode, and wait for product to reach frozen consistency.

11



Slightly adjust viscosity setting as necessary to adjust product firmness.

QUICK OPERATION REFRESH

MACHINE PARTS



Dispensing Door Assembly (1),
with included parts:



Star Caps (5)



Beater Rods (3)



Gaskets (3)



Beater Guides (3)



Hand Screws
(2 Short, 2 Long)



Draw Handles (5), with
Adjusting Screws (5)



Prime Plugs (3), with
O-Rings (6)



Retention Pin (1),
with Nut (1)



Draw Valves:
(3) Side/Main + (6) O-Rings
(2) Middle (Twist) + (2) H-Rings



Beaters (3)



Scraper Blade Clips (6)



Scraper Blades (6)



Beater Shoes
(3 Left and 3 Right)



Hopper Agitators (3)
(if included)



Drive Shafts (3)



Drive Shaft Gaskets (3)



Hopper Lids (3)



Air Tubes (3) and Caps (3)



O-Ring Removal Tool (1)



Brush Kit (1)



Internal Drip Tray (1)



Front Drip Tray (1), with
Splash Shield (1)

INSTALLATION REQUIREMENTS

ELECTRICAL REQUIREMENTS

In the United States, it is required that this machine be installed in compliance with the National Electrical Code (NEC), ANSI/NFPA 70-1987 to practically safeguard persons and property from hazards arising from the use of electricity. The unit must be installed into a properly grounded receptacle for the cord and plug provided. The machine is labeled with detailed electrical specifications. Refer to the wiring diagrams for the correct power connections.

REFRIGERANT REQUIREMENTS

Spaceman USA requires that only the specified refrigerant be used in your machine. Alternative refrigerants may cause damage to the cooling system and/or prevent the machine from operating at optimal performance. If you require an alternative refrigerant, please call Spaceman USA Technical Support for a list of compatible alternatives for your compressor.

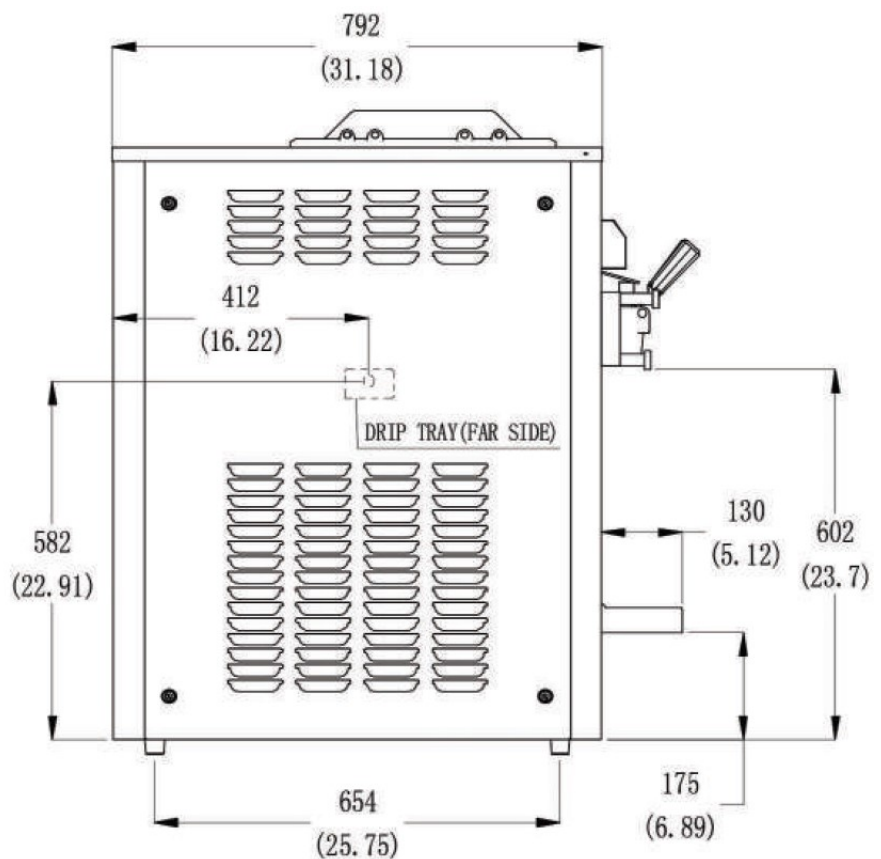
Main compressor: 1x 6500 BTU, R404A

MACHINE PLACEMENT REQUIREMENTS

CAUTION: The machine must be placed on a level surface away from walls and other objects. Failure to comply will damage the machine and refrigeration components and will void all warranties.

CAUTION: The machine is designed to operate in normal ambient temperatures of 60 to 75°F. Operating in higher ambient temperatures will result in degraded performance.

- ◆ Place on a flat, level, and solid surface fitted to the machine dimensions.
- ◆ Ensure a minimum 6-inch clearance on all sides, front, and back.
- ◆ Completely clear area of dust, grease, and airborne particles.
- ◆ Place away from hot equipment such as stoves, frying baskets, ovens, etc.



1. UNPALLETIZE MACHINE

Unpalletizing requires lifting.



Two or more personnel should remove the machine from its packaging and place it in its final operating location.

Failure to do so may result in severe injury or damage.

1. Cut packing straps, and remove cardboard lid and outer sides from the pallet. **DO NOT** cut cardboard.
2. Remove plastic wrapping around machine.
3. Cut stabilizing straps, being careful not to scratch or dent the machine panels.
4. Prepare the table or stand that the machine will be placed on.
5. If the table or stand has casters, lock all casters prior to setting the machine on top.
6. Place the machine on top of the stand, countertop, or table.
7. Place the machine in its final location according to the Installation Requirements (Page 5).

2. CHECK FOR SHIPPING DAMAGE

Inspect the machine for any shipping damage. If you find any, contact Spaceman USA Technical Service immediately after unpalletizing. Our technicians will help you assess the damage and determine the appropriate action prior to accepting the delivery.

3. UNPACK AND INSPECT PARTS

Refer to the detailed parts diagrams on the back pages if necessary.

1. Remove all packaged parts and accessories from your machine.
2. Organize items on a clean table or operating area using the checklist below.
 - Hopper Lids (3)
 - Front Drip Tray + Splash Shield
 - Dispensing Handles (5)
 - Retention Pin with Nut
 - Start-Up Kit
 - Brush Kits (1 Large and 1 Small)
 - Machine Manual
3. Inspect for damage immediately upon unpacking, and call Spaceman USA Technical Service if you discover any damaged or missing parts.
4. Clean and properly lubricate machine parts prior to machine operation.

After unpacking and inspecting the parts, you are ready to disassemble the machine and prepare for the first operation. **Read about Routine Maintenance (Page 7) carefully prior to disassembling your machine for the first time.**

ROUTINE MAINTENANCE

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.



Tune-Up Kit



WARNING: If this is the first time operating the machine, you **MUST** clean and sanitize **ALL** parts prior to running 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.



NOTE: Additional brushes, lubrication, wearable parts, and tools can be purchased from Spaceman USA to ensure proper maintenance. Extra wearable parts (except scraper blades) are found in the Start-Up Kit.

CLEANING: 1. DRAIN PRODUCT

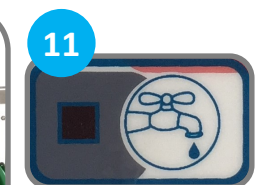
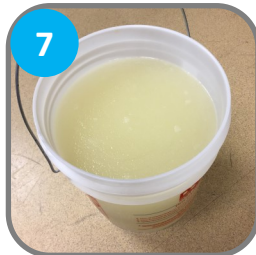


NOTES: To expedite draining, turn off machine 30 minutes prior to soften product.
To expedite process, keep a bucket nearby to temporarily store removed parts.



CAUTION: Never use warm water when rinsing the machine to prevent damage.

1. Remove hopper lids, air tubes, and (if present) agitators
2. Place a bucket or other container below dispensing assembly
3. Turn power switches to ON
4. Press RESET buttons; press WASH buttons
5. Move draw handles to OPEN position (DOWN); CLOSE draw handles (UP) when product flow slows significantly
6. Press RESET buttons to pause wash cycle
7. Remove product and dispose or refrigerate it
8. Fill each hopper with one gallon of COOL water
9. Use cool water and the large brush to scrub the sides and bottom of the hoppers; *be VERY careful not to damage the low-mix sensor in the hoppers*
10. Place a bucket or other container below the dispensing assembly
11. Press WASH buttons
12. OPEN draw handles to drain water and remaining product; CLOSE when finished
13. Use the small brush kit to clean inside the feed tube at the bottom of the hoppers
14. Press RESET to pause wash cycle
15. Repeat steps 9 to 15 until water exiting the draw valves is clear and free of product



CLEANING: 2. DISASSEMBLE



NOTE: Prepare dishwashing area prior to disassembly, use bucket to temporarily store large removed parts and a small container for O-rings, and have a towel nearby to capture excess water.



CAUTION: Always separate O-rings and gaskets from metal parts to prevent damage while washing.

1. Turn power switches OFF



2. Remove and disassemble dispensing door

- Remove dispensing-door hand-screws (4)
- Remove dispensing door assembly from cylinders
- Remove beater guides (3) from door assembly; remove gaskets (3) from door assembly using O-ring removal tool



- Remove prime plugs (3) from door assembly; remove O-rings (6) from prime plugs using O-ring removal tool

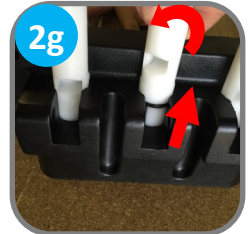
- Unscrew and remove retention nut; remove retention pin

- Remove draw handles (5), pushing down first to pop up draw valves, then pulling out

- Remove draw valves (5), *twisting while removing to prevent damage*

- Remove O-rings (6) and H-rings (2) from draw valves using O-ring removal tool

- Rotate star caps (5) so that tabs are accessible; snap off star caps



3. Disassemble beater assemblies and drive shafts



NOTE: Spaceman offers a specialized drive shaft removal tool.

- Remove beater assemblies (3) from cylinders
- Remove scraper blades (6) from beater assemblies; separate scraper blade clips (6) from scraper blades
- Pull off beater shoes (6)
- Remove drive shafts (3) from inside cylinders using a dry towel; separate gaskets (3) from drive shafts

4. Remove internal drip tray and front drip tray + splash shield

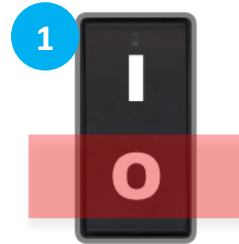


CLEANING: 3. WASH ALL PARTS



CAUTION: Never wash parts in a dishwasher. Always hand-wash components with nontoxic, food-safe cleaners.

1. Verify power switches are in the OFF position
2. Use the large brush and cool water to thoroughly clean inside the cylinders; *be sure to scrub the back of the cylinders and verify the cylinders are free of ALL product*
3. Thoroughly clean and dry the rear of the cylinders with the supplied black brushes and a clean, dry towel
4. Gently clean and wipe down the outside of the machine
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 ports 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



CLEANING: 4. ASSEMBLE



CAUTION: Never force the installation of any parts. All parts fit correctly without force. If parts don't seem to fit, remove all parts and repeat assembly.

1. Verify power switches are in the OFF position



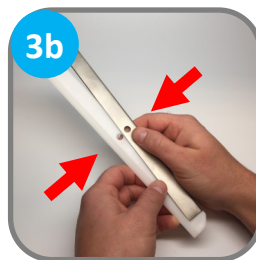
2. Install drive shafts

- Place drive shaft gaskets (3) on drive shafts (3)
- Seal gasket open spaces with Spaceman lubricant, extending onto drive shafts and *avoiding the top square parts*
- Insert drive shafts into rear shell bearings at the back of the cylinders, and turn them until the key engages firmly into the socket (when inserted correctly, the drive shaft will no longer turn 360°)



3. Install beater assemblies

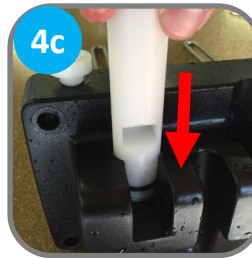
- Attach beater shoes (6) onto beaters (3); when properly placed, neither shoe overhangs beater edge
- Install scraper blade clips (6) onto scraper blades (6)
- Fit scraper blades onto beaters (3)
- Insert beater assemblies into cylinders, *making sure beater shoes stay in place*; turn assemblies until they engage the drive shaft keys and no longer turn 360°



CLEANING: 4. ASSEMBLE

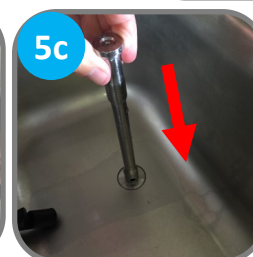
4. Install dispensing door

- a. Place O-rings (6) on side/main draw valves (3); place H-rings (2) on middle/twist draw valves (2); place O-rings (6) on prime plugs (3); coat all ring areas with Spaceman lube
- b. Push prime plugs into holes of dispensing door
- c. Insert draw valves into dispensing door, O-rings-first; *middle/twist draw valves go in the second and fourth spaces, and all slots face outward*
- d. Set draw handles (5) into slots on dispensing door, with adjustment screws facing down
- e. Slide retention pin through draw handles; secure with nut
- f. Snap star caps (5) onto bottom of dispensing door
- g. Fit gaskets (3) into grooves on back of door, flat side out; slide beater guides (3) over beater rods (3), with flanged edges against the door
- h. Insert dispensing door assembly into cylinders, beater rods first, pushing handles all the way up as you insert
- i. Secure door assembly in a cross-pattern using hand-screws (4), with the long hand-screws (2) on top



5. Install hopper lids, agitators, and drip trays

- a. Coat inside of agitators (if present) with Spaceman lubricant and install with arrow pointing up
- b. Install internal and front drip trays
- c. If machine will be left unused, install air tubes and place hopper lids on top; otherwise, set air tubes aside until after machine has been primed

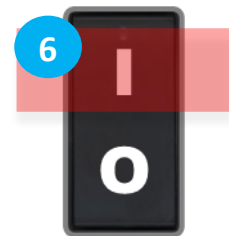


SANITIZATION

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 cylinders to air-dry. Sanitize machine before using again.

CAUTION: Always use food-grade, no-rinse sanitizer to sanitize. If warm water is required to dissolve sanitizer, allow the solution time to cool before adding to machine.

1. Verify assembly is complete
2. If installed, remove hopper lids and air tubes
3. Verify draw valves are in the CLOSED position (UP)
4. Mix a minimum of 2 gallons of food-grade sanitizer in a bucket or container
5. Pour half the food-grade sanitizer solution into each hopper
6. Turn power switches ON
7. Press RESET buttons; press WASH buttons to begin cycle
8. Allow solution to agitate for 5 to 10 minutes; *NEVER leave machine on WASH for more than 10 minutes*
9. While agitating, gently use a clean brush to scrub and distribute sanitizer solution along hopper walls
10. Place a bucket or container below the draw valves
11. OPEN the draw valves (DOWN) and drain solution from the machine
12. Press RESET buttons to stop cycle



FROZEN PRODUCT OPERATION

ADD PRODUCT TO MACHINE



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



NOTE: Instructions assume product is added one hopper at a time. Repeat steps as needed.

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 13)
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
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)
7. Pour remaining product into hopper
8. Raise the prime plug on the top of the dispensing door until flow is 100% product
9. Push prime plug back down
10. Wash air tube and cap; install air tube in hopper (inlet hole on side of air tube at bottom)
11. Replace hopper lid
12. Product is now ready to freeze

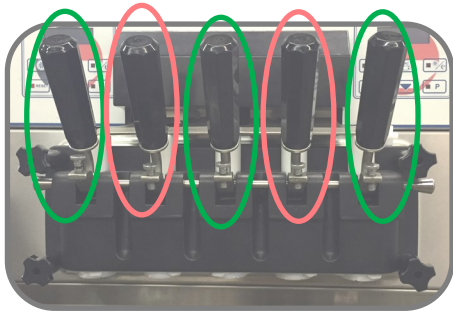


FROZEN PRODUCT OPERATION

FREEZE PRODUCT

1. Verify cylinder is full of mixed product and primed
2. Press FREEZE button
3. The motor will begin to agitate the product, and the cooling system will begin to freeze the product
4. Freezing product takes approximately 10 minutes
5. When product reaches the set viscosity, it is ready to dispense (viscosity can be changed in the Settings menu, Page 17)

DISPENSE PRODUCT



Side/main draw handles dispense product from their respective hoppers. **Middle/twist draw handles** twist product from the hoppers on either side.

1. OPEN draw handle (DOWN) until desired amount is dispensed
2. CLOSE draw handle (UP) when finished dispensing



Adjustment screws below draw handles control dispensing speed.

- Tighter (clockwise) reduces speed
- Looser (counter-clockwise) increases speed

MACHINE POWER RESET

IMPORTANT: Machine shuts down automatically if cylinders experience 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 switches 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 buttons 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 team.



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

STANDBY MODE

IMPORTANT: When the machine will **NOT** be utilized for several hours, place it in **STANDBY** mode to conserve electricity and reduce product loss.

In **STANDBY**, product remains below 41°F in both the cylinders and hoppers, but will **NOT** be frozen.



To enter **STANDBY** mode:

- ◆ Press **RESET** buttons, then **STANDBY** buttons.
- ◆ Displays read **STANDBY** when machine is in **STANDBY** mode.

To exit **STANDBY** mode:

- ◆ Press **RESET** buttons.
- ◆ Machine is ready for a new mode selection.

NIGHTLY STANDBY PROCEDURE

Machines experience the best-quality product after leaving machine in **STANDBY** overnight using the following procedure.

Store closing:

1. With machine in **FREEZE** mode, remove air tubes
2. Clean air tubes 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 hoppers
4. Press **RESET**, press **STANDBY**

Store opening:

5. Open draw handles to draw 6 to 8 oz. of product; discard product
6. Press **RESET**, press **FREEZE**
7. Wait until machine finishes freeze cycle and motors stop turning
8. Remove and clean air tubes
9. Insert air tubes into machine with correct orientation (inlet hole on the side of the air tube at the bottom)
10. Machine is ready for normal operation

ADJUST PRODUCT CONSISTENCY

IMPORTANT: Make only small adjustments to viscosity setting; allow at least 10 to 15 minutes between adjustments to evaluate product firmness. Viscosity settings should not need continuous adjustment and should be set between 1.75 and 3.25, with 2.50 a good starting place.



Press **RESET** to stop machine functions. Press and hold **RESET** until display shows settings (viscosity is the first setting shown). *If you scroll past the viscosity setting, hit **RESET** until it comes back around.*



Press **STANDBY** to increase viscosity (more firm).



Press **P** to decrease viscosity (less firm).



Press and hold **ARROW** for 3 seconds to save changes.



Press **RESET** to return to normal machine operation.



Press **FREEZE** to return to freezing operation.

MAINTAIN PRODUCT CONSISTENCY

Machines 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.

What to do: Add air to the freezing cylinder by following the closing/opening procedures in the previous column, **omitting Step 4.**

CHANGE PRODUCT TEMPERATURE IN HOPPERS

IMPORTANT: If temperature setting is too cold, product will freeze around the sides of the hopper and potentially cause damage. Hopper temperature should be set above freezing between 37 and 40°F.



Press RESET to stop machine functions. Press and hold RESET until display shows settings.

Viscosity is the first setting shown; press RESET again (without holding), and temperature will be next.

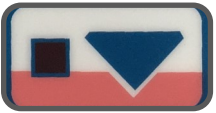
If you scroll past the temperature setting, hit RESET until it comes back around.



Press STANDBY to increase temperature (warmer).



Press P to decrease temperature (cooler)



Press and hold ARROW for 3 seconds to save changes.



Press RESET to return to normal machine operation.



Press FREEZE to return to freezing operation.

CHANGE DATE AND TIME



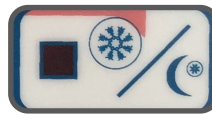
Press RESET to stop all machine functions. Press and hold RESET until display shows settings.

Viscosity is the first setting shown; press RESET again twice (without holding) to reach the date/time setting.

If you scroll past the date/time setting, hit RESET until it comes back around.



Press FREEZE to toggle cursor between date/time fields. Once highlighted, a field can be changed.



Press STANDBY to increase highlighted number.



Press P to decrease highlighted number.



Press and hold ARROW for 3 seconds to save changes.



Press RESET to return to normal machine operation.



Press FREEZE to return to freezing operation.

ADJUST ADVANCED SETTINGS

There are several advanced settings that can be configured from the machine displays. Call Spaceman Technical Support to adjust advanced settings.

TROUBLESHOOTING

PROBLEM: HOPPER ISN'T COLD ENOUGH

Probable Cause

1. Warm product was recently added
2. Hopper temperature setting is too high
3. Temperature offsets need adjustment

Remedy

1. Allow at least 1 hour after adding new mix for hopper temperatures to stabilize
2. Adjust hopper temperature warmer (Page 18)
3. Call Spaceman Technical Support

PROBLEM: HOPPER IS FREEZING

Probable Cause

1. Inadequate mix in hopper
2. Hopper temperature setting is too low

Remedy

1. Ensure hopper is at least half full
2. Adjust hopper temperature warmer (Page 18)

PROBLEM: PRODUCT IS TOO SOFT

Probable Cause

1. Machine isn't cleaned/lubricated adequately
2. Inadequate mix in hopper
3. Improper mixing of product
4. Machine doesn't have adequate ventilation
5. Viscosity adjustment is set incorrectly

Remedy

1. Clean and properly lubricate machine daily
2. Ensure hopper is at least half full
3. Follow manufacturer instructions for mixing product; ensure correct mix ratios
4. Ensure at least 6-in. clearance on all sides
5. Raise viscosity setting as required (Page 17)

PROBLEM: STOP 1—LOW TEMP PROTECT

Probable Cause

1. Inadequate mix in hopper
2. Improper mixing of product
3. Air tube isn't installed correctly
4. Viscosity adjustment is set incorrectly
5. Product is being drawn too quickly

Remedy

1. Ensure hopper is at least half full
2. Follow manufacturer instructions for mixing product; ensure correct mix ratios
3. Clean air tube, ensure proper orientation
4. Lower viscosity setting as required (Page 17)
5. Ensure air tube isn't clogged, allow machine 2 to 3 seconds between servings

PROBLEM: STOP 2—MOTOR OVERLOAD

Probable Cause

1. Viscosity adjustment is set incorrectly
2. Inadequate mix in hopper
3. Improper mixing of product
4. Air tube isn't installed correctly
5. Product is being drawn too quickly

Remedy

1. Lower viscosity setting as required (Page 17)
2. Ensure hopper is at least half full
3. Follow manufacturer instructions for mixing product; ensure correct mix ratios
4. Clean air tube, ensure proper orientation
5. Ensure air tube isn't clogged, allow machine 2 to 3 seconds between servings to recover

PROBLEM: STOP 4—TEMPERATURE

Probable Cause

1. Malfunctioning temperature probe

Remedy

1. Replace temperature probe

PROBLEM: STOP 6—MOTOR AMP

Probable Cause

1. Malfunctioning power board

Remedy

1. Replace power board

PROBLEM: MACHINE IS MAKING NOISE

Probable Cause

1. Improper assembly
2. Wearable parts need replacement
3. Internal cleaning/maintenance required
4. Damaged internal parts

Remedy

1. Stop machine use, drain product with machine powered OFF; clean and inspect parts.
2. Replace wearable parts (including scraper blades) at least once every 3 months
3. Contact Spaceman USA Technical Support
4. Inspect parts carefully for damage, ensure proper assembly; replace as required

PROBLEM: PRODUCT LEAKS EXCESSIVELY INTO INTERNAL DRIP TRAY

Probable Cause

1. Improper or inadequate lubrication of drive shaft gasket
2. Damaged, missing, or improperly installed drive shaft gasket

Remedy

1. Use sufficient food-grade lubricant, and add sufficient lubricant inside drive shaft gasket during assembly (Page 11)
2. Replace drive shaft gaskets every 1–3 months

PROBLEM: PRODUCT LEAKS EXCESSIVELY FROM DISPENSING DOOR SPOUT

Probable Cause

1. Improper or inadequate lubrication of draw valve and draw valve O-rings
2. Cracked, broken, or worn draw valve O-rings

Remedy

1. Use sufficient food-grade lubricant when assembling draw valves (Page 12)
2. Replace O-rings every 1-3 months

PROBLEM: MACHINE SHUTS DOWN AUTOMATICALLY

Probable Cause

1. Cylinders are experiencing freeze-up (usually due to viscosity being set too high for selected product)

Remedy

1. Reset machine (Page 16), and lower viscosity as required (Page 17)

MACHINE SPECIFICATIONS

SM-6265H

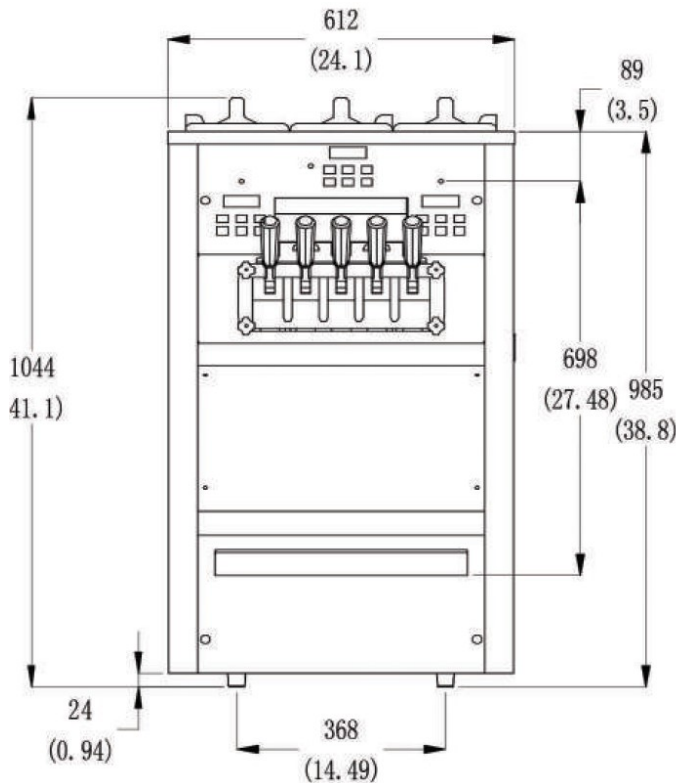
SOFT SERVE FREEZER

PRODUCT INFORMATION

Type	Counter Top
Flavors	3 + 2 Twist
Cooling	Air Cooled
Freezing Cylinders	3x 1.7 L / 1.8 qt
Product Mix Hoppers	3x 8.0 L / 8.5 qt
Output	65.0 L / hr
Motor	3x 1.25 HP
Compressor (Main)	1x 6500 BTU, R404A
Compressor (Auxilliary)	1x 480 BTU, R134A

FEATURES

Machine Controls	Triple, Digital
Refrigerated Hopper	Yes, Digital Control
Hopper Agitator	Yes
Temperature Display	Yes
Standby Mode	Yes
Low Mix Indicator Light	Yes
Low Mix Indicator Alarm	No
Low Temperature Protection	Yes
Motor Amperage Protection	Yes, Mechanical
High Pressure Protection	Yes
Thermal Overload Protection	Yes



DESCRIPTION

A medium capacity, 5-handle, gravity feed, counter top soft serve freezer. Capable of producing a variety of products including: Soft Serve, Frozen Yogurt, Ice Cream, Custards, and Sorbets.

Independent digital control systems automatically regulate and maintain consistent product quality on each cylinder. Refrigerated hoppers and Standby Mode keeps product fresh, even overnight. Three cylinders and two twists allows for maximum flavor variety.

CUSTOM OPTIONS

Water Cooled, Air Chute, Spinner (1 or 2)

ELECTRICAL SPECIFICATIONS

	Maximum Fuse Size	Min. Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1	1 x 30A	1 x 22A	2P / 3W

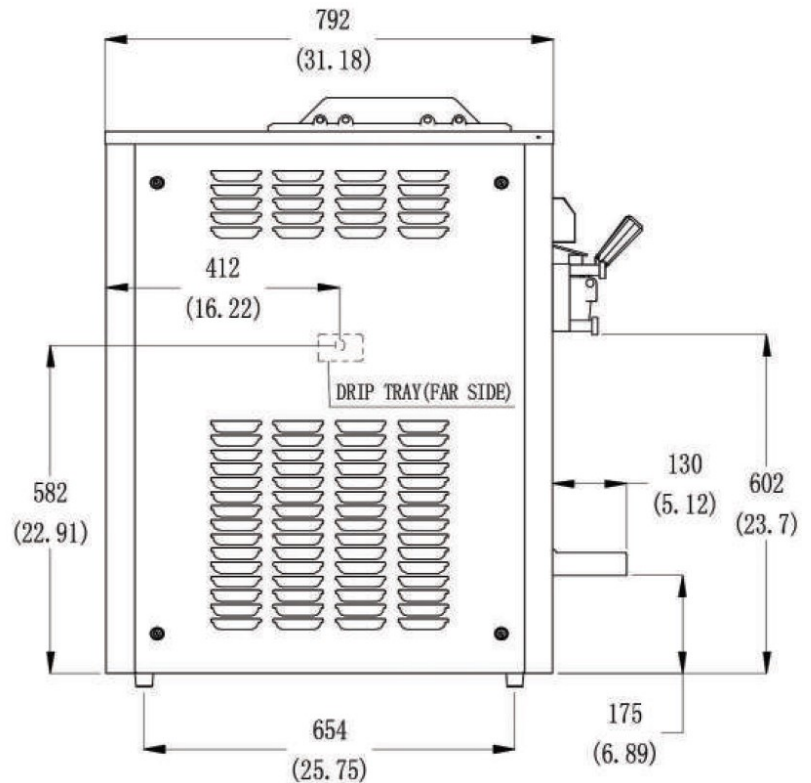
Electrical Plug: 1x NEMA L6-30

SIZE SPECIFICATIONS

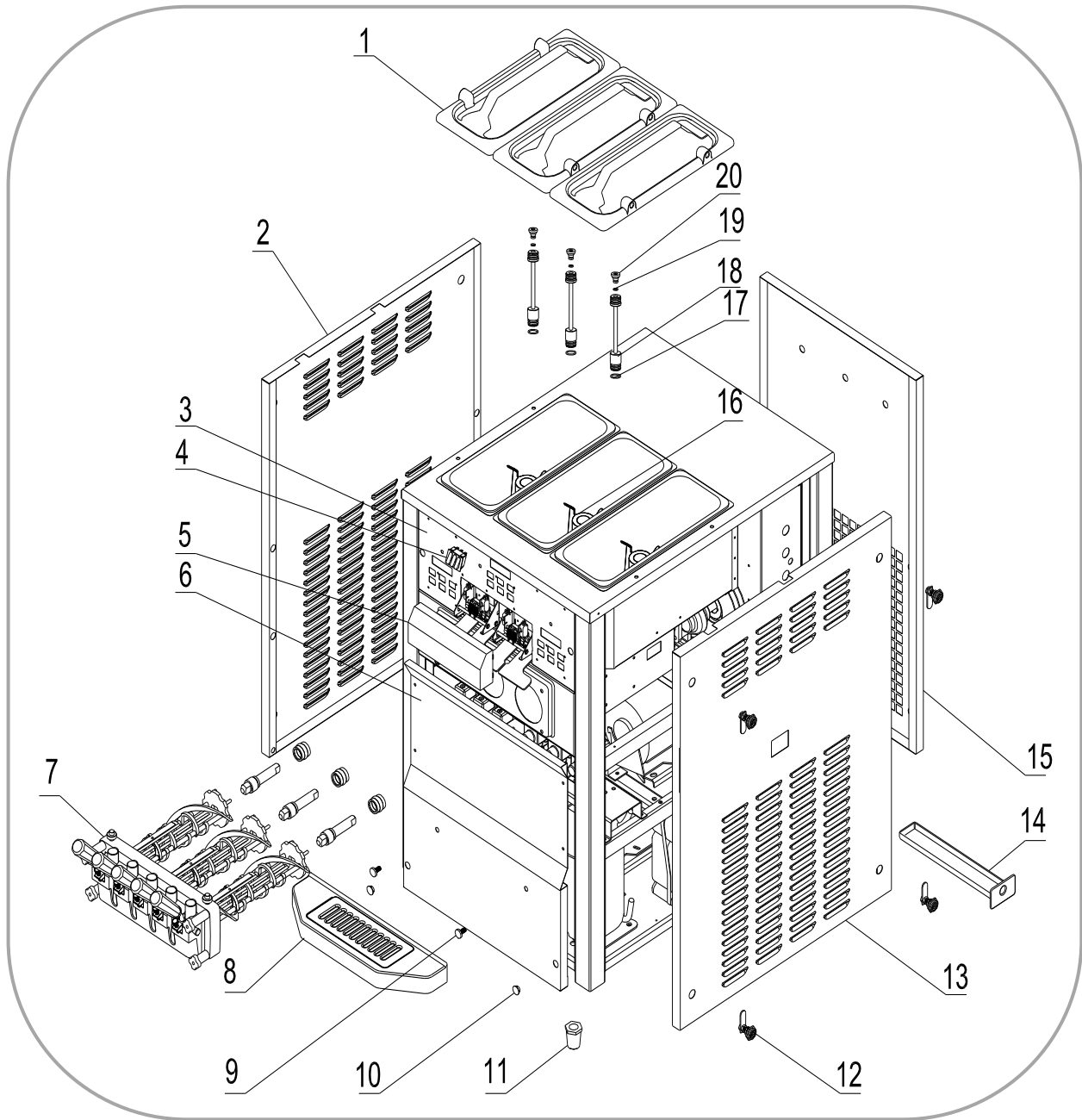
	Machine		Shipping	
Weight	238 kg	529 lbs	251 kg	571 lbs
Depth (mm / in)	792*	31.2*	965	38.0
Width (mm / in)	612*	24.1*	680	26.8
Height (mm / in)	1044	41.2	1200	47.2

Shipping Volume: 0.79 CBM / 27.81 CBF

* Machine Requires Minimum 6" Clearance on all sides



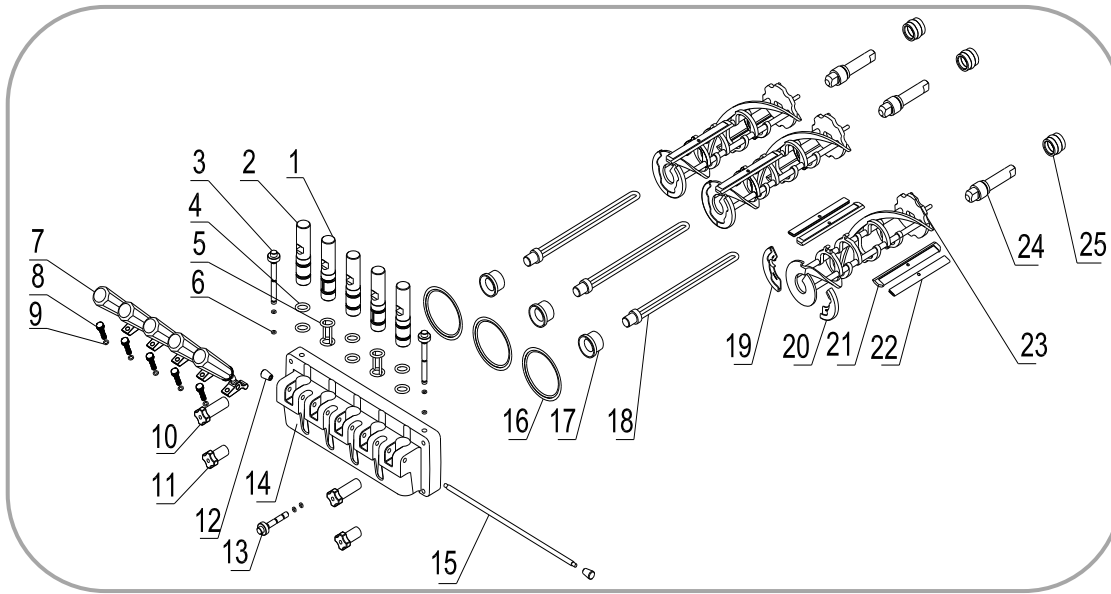
SPECS—EXTERNAL PARTS



Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	3.4.03.01.002	Hopper Lid	9	3.6.39.004	Drip Tray Mount	17	3.4.08.01.002	O-Ring - Air Tube
2	2.3.4.18.014	Panel - Left	10	3.4.07.01.001	Bolt Cover	18	2.1.1.22.0004	Air Tube
3	2.3.4.07.012	Panel - Front - U	11	3.3.05.03.001	Leg	19	3.4.08.01.028	O-Ring - Cap
4	3.1.03.03.005	Power Switch	12	8.1.07.001	Panel Lock	20	2.1.3.23.0001	Air Tube Cap
5	3.4.07.07.006	Switch Cover	13	2.3.4.20.011	Panel - Right			
6	2.3.4.17.012	Panel - Front - L	14	3.4.04.02.001	Internal Drip Tray			
7	2.1.1.15.0008	Dispensing Door	15	2.3.4.13.009	Panel - Rear			
8	3.4.04.01.008	Drip Tray	16	2.1.1.23.0003	Agitator Blade			

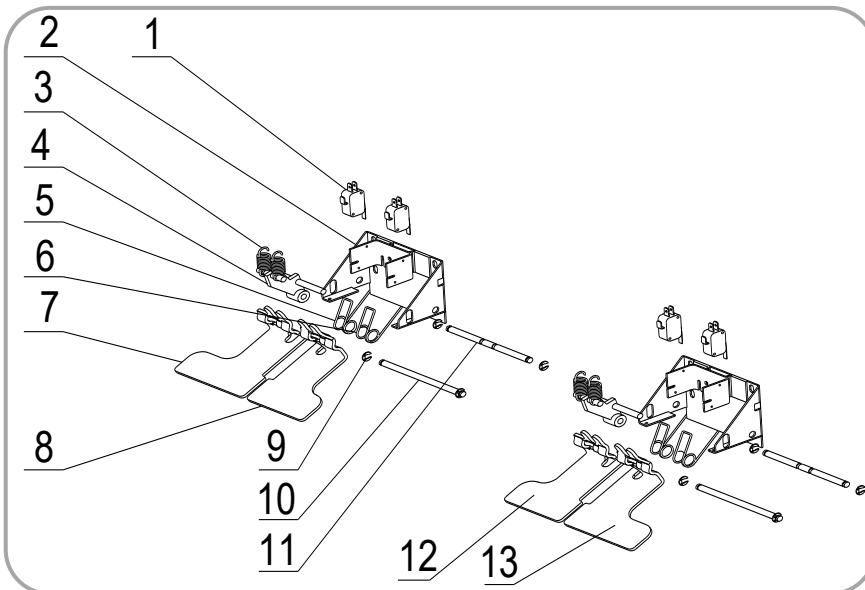
SPECS—OPERATING PARTS

Dispensing Door and Beater

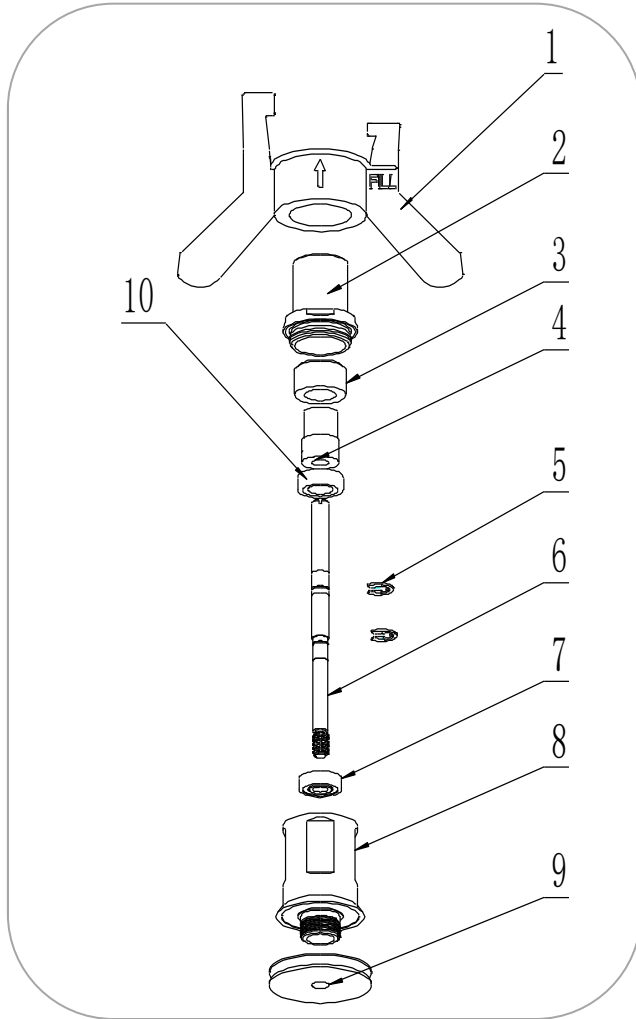


Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	2.1.3.02.0004	Draw Valve - Mid	10	3.4.05.03.002	Hand Screw - Long	19	3.4.01.02.002	Beater Shoe - L
2	2.1.3.01.0008	Draw Valve - Side	11	3.4.05.02.001	Hand Screw - Short	20	3.4.01.02.001	Beater Shoe - R
3	2.1.3.02.0015	Prime Plug - Side	12	2.1.3.27.0025	Nut - Retention Pin	21	3.4.02.01.002	Scraper Blade
4	3.4.08.01.011	O-Ring - Valve	13	2.1.3.02.0017	Prime Plug - Front	22	2.3.4.04.001	Scraper Blade Clip
5	3.4.08.01.019	H-Ring - Valve	14	2.1.3.14.0007	Dispensing Door	23	2.1.1.10.0002	Beater
6	3.4.08.01.013	O-Ring - Prime	15	2.1.3.27.0005	Retention Pin	24	2.1.3.25.0001	Drive Shaft
7	3.4.05.01.001	Dispensing Handle	16	3.4.08.02.007	Door Gasket	25	3.4.07.05.002	Drive Shaft Gasket
8	3.6.39.009	Adjustment Screw	17	3.4.01.03.001	Beater Guide			
9	3.4.08.01.012	O-Ring - Screw	18	2.1.3.11.0001	Beater Rod			

Item	Part #	Description
1	3.1.03.01.004	Switch - Draw
2	2.1.1.19.0010	Switch Mount
3	3.6.34.002	C-Clip - #6
4	2.1.1.19.0006	Draw Arm Lever
5	3.6.01.002	Spring - Return - L
6	3.6.01.001	Spring - Return - R
7	2.1.4.05.011	Return Arm - L
8	2.1.4.05.012-1	Return Arm - LM
9	3.6.34.002	C-Clip - #6
10	2.1.4.05.001	Retention Pin - F
11	2.1.4.05.002	Retention Pin - R
12	2.1.4.05.011-1	Return Arm - RM
13	2.1.4.05.012	Return Arm - R

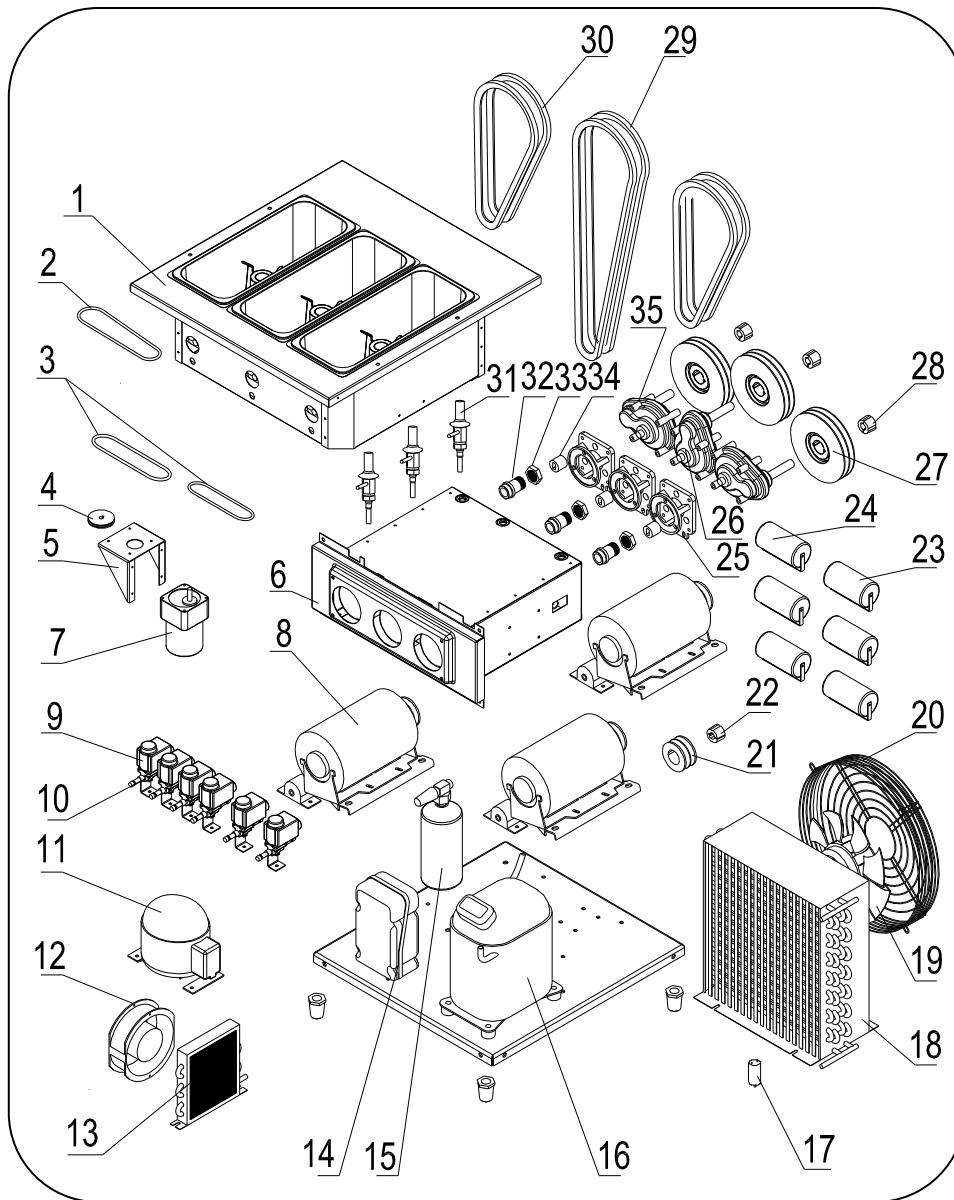


Hopper Agitator

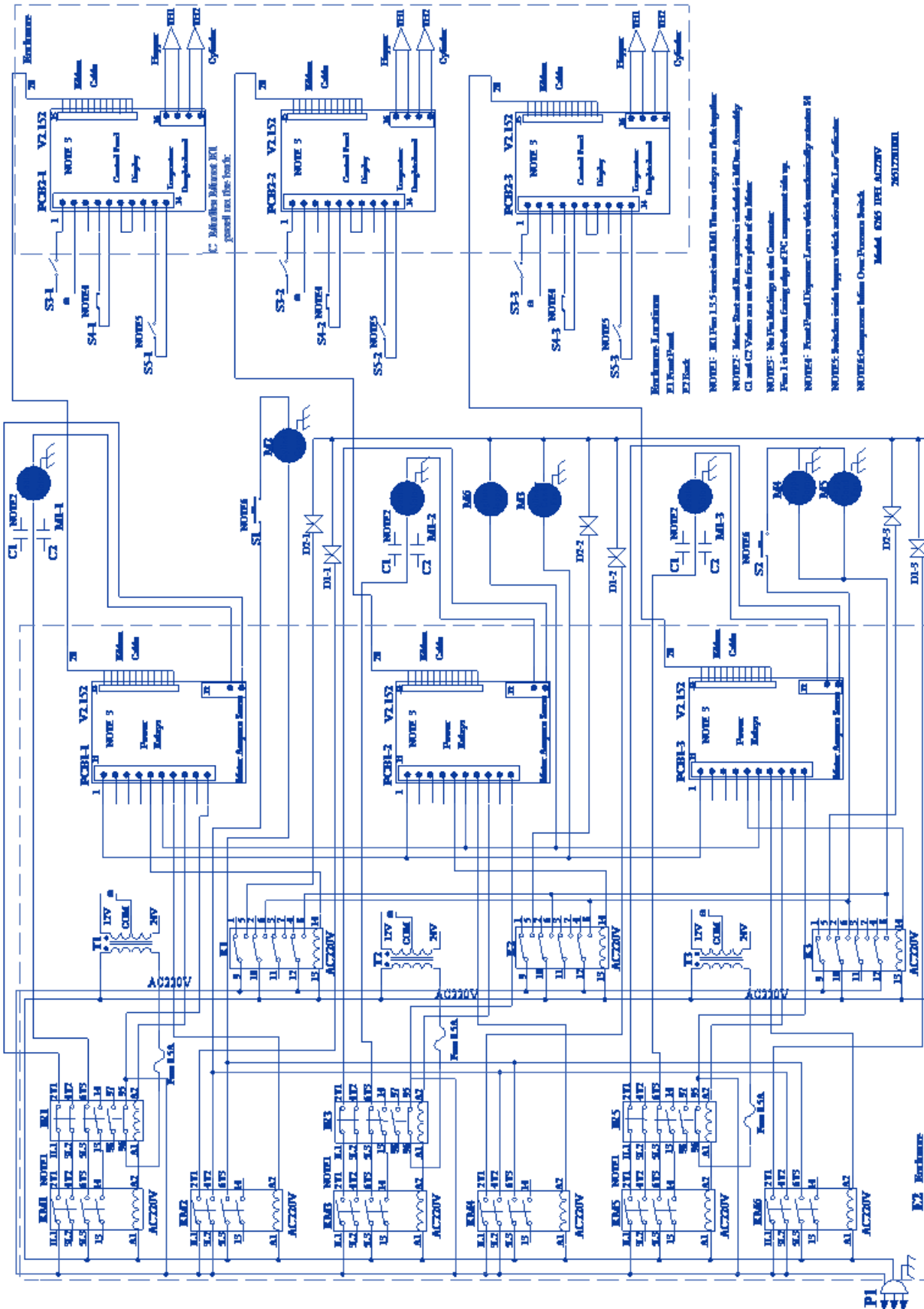


Item	Part #	Description
1	2.1.1.23.0003	Agitator Blade
2	2.1.4.02.005	HA Housing Cap
3	2.1.4.02.002	HA Main Magnet
4	2.1.4.02.003	HA Shaft Magnet
5	3.6.34.003	C-Clip
6	2.1.3.42.0002	Drive Shaft
7	3.3.02.07.004	HA Bearing - Lower
8	2.1.4.02.001	HA Housing
9	2.1.4.02.015	Pulley - HA
10	3.3.02.07.003	HA Bearing - Upper
11	2.1.4.02.016	Pulley - Double

SPECS—INTERNAL PARTS



Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	2.1.1.03.0005	Hopper Assembly	13	3.2.02.01.001	Condenser - Aux	25	2.1.3.15.0002	Gear Box Mount
2	2.1.4.08.047	Belt - HA - 280mm	14	3.2.01.04.004	Start Components	26	3.3.02.01.001	Gear Box—Middle
3	2.1.4.08.048	Belt - HA - 480mm	15	3.2.04.08.001	Liquid Receiver	27	3.3.04.02.013	Pulley - 160x2-1008
4	3.3.04.04.007	Pulley - HA - 26mm	16	3.2.01.02.005	Compressor - Main	28	3.3.04.01.005	Bushing - 1008-16
5	2.3.4.45.007	Bracket - HA Motor	17	3.2.03.04.001-2	Capacitor - Fan	29	3.3.03.03.012	Belt - A1422
6	2.1.1.06.0017	Cylinder Assembly	18	3.2.02.01.007	Condenser - Main	30	3.3.03.03.004	Belt - A710
7	3.3.01.01.001	Agitator Motor	19	3.2.03.04.001	Fan Motor - Main	31	3.2.04.01.003	Hot Gas Discharge
8	3.3.01.05.003	Motor - 900W	20	3.2.03.04.001	Fan Cover - Main	32	3.3.02.02.001	Rear Shell Bearing
9	3.2.04.04.015	Solenoid Coil	21	3.3.04.02.001	Pulley - 63x2x1008	33	3.3.02.02.010	Nut - RS Bearing
10	3.2.04.04.002	Solenoid Body	22	3.3.04.01.005	Bushing - 1008-16	34	3.3.02.04.001	Drive Coupling
11	3.2.01.01.003	Compressor - Aux	23	3.1.02.22.009	Capacitor - Running	35	3.3.02.01.002	Gear Box - Side
12	3.2.03.01.001	Fan Motor - Aux	24	3.1.02.22.061	Capacitor - Start			



Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
M1	3.3-01.05.003	Motor - 900W	M6	3.3-01.01.001	Agitator Motor	PC1	2.2-1.01.0007	Power Board
M2	3.2-01.02.005	Compressor - Main	JR	3.1-01.02.011	Thermal Relay	PC2-1	2.2-1.01.0004	Control Board
M3	3.2-03.04.001	Fan Motor - Main	KM	3.1-01.01.010	Contactors	PC2-2	2.2-1.01.0009	Control Board
M4	3.2-01.01.003	Compressor - Aux	T	3.1-01.04.007	Transformer	PC2-3	2.2-1.01.0004	Control Board
M5	3.2-03.01.001	Fan Motor - Aux	TH	3.1-02.13.020	Thermostat	D	3.2-04.04.015	Solenoid Coil
						S1/2	3.2-04.06.004	Pressure Switch
						S3	3.1-03.03.005	Power Switch
						S4	3.1-03.01.004	Draw Switch
						S5	3.1-03.04.009	Low Mix Sensor
						F	3.1-02.08.002	Fuse - 0.5A

