

# SPACEMAN<sup>USA</sup>

COMMERCIAL ICE CREAM & FROZEN BEVERAGE EQUIPMENT

## MACHINE MANUAL



## MODEL SM-6690H

FROZEN BEVERAGE - COUNTERTOP - ONE FLAVOR

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8 AM – 5 PM Mountain

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# INTRODUCTION

## WELCOME TO YOUR MACHINE:

Welcome to your Spaceman USA Model 6690H frozen beverage machine, engineered and designed to provide dependable operation and a consistent, quality product:

- ◆ One-flavor countertop frozen beverage machine for producing margaritas, daiquiris, fruit juices, fruit slushes, and more
- ◆ Automated analog control system for operational ease and efficiency
- ◆ Approved for dairy and nondairy products
- ◆ Refrigeration to maintain product temperature below 40°F (4°C)
- ◆ Viscosity-control system to adjust and maintain product consistency

This machine manual is intended to instruct users on 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:** Points out a nonhazard that needs 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.

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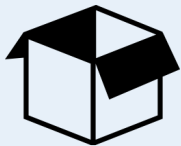
# QUICK OPERATION REFRESH



**WARNING:** The Quick Operation Refresh is for experienced 6690H 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



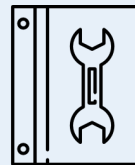
Unpack and inspect machine, parts, and accessories.

2



Place machine in appropriate food preparation area. Comply with all installation requirements.

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 hopper 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.

## MACHINE PARTS



Dispensing Door (1), with Prime Plug (1) and Gasket (1)



Draw Valve (1), with O-Rings (2)



Ice Buster (1)



Draw Valve Pin (1)



Draw Handle (1)



Beater (1)



Scraper Blades (2)



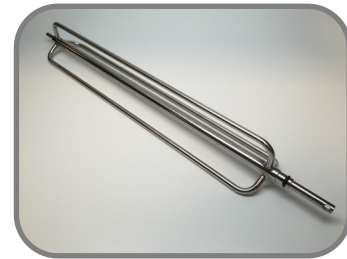
Scraper Blade Clips (2)



Beater Guide (1)



Door Hand Screws (4)



Torque Assembly (1), with O-Ring (1)



Torque Guide (1)



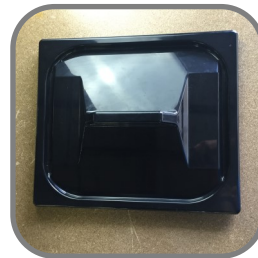
Torque Arm (1)



Drive Shaft (1)



Drive Shaft Gasket (1)



Hopper Lid (1)



Hopper Agitator (1), if present



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 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 wiring diagrams for 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.

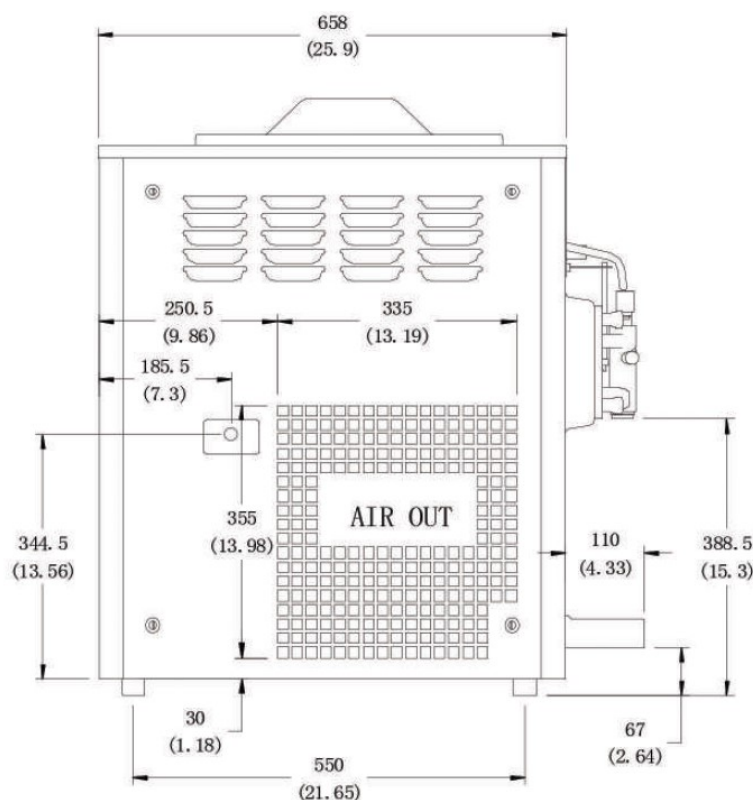
**Main compressor:** 1x 8000 BTU, R404A

## 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 machine on a flat, level, and solid surface fitted to its 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 Support 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 detailed parts diagrams if necessary (Page 19).

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 Lid
  - Front Drip-Tray Shelf
  - Front Drip-Tray + Splash Shield
  - Side Bumpers (2)
  - Dispensing Handle
  - Draw Valve Pin
  - Start-Up Kit
  - Brush Kits (1 Large and 1 Small)
  - Machine Manual
3. Inspect for damage immediately upon unpacking, and call Spaceman USA Technical Support 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 carefully about Routine Maintenance (Page 7) 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 3 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. Turn power switch to OFF
2. Remove hopper lid and agitator (if present)
3. Place a bucket or other container below draw valve to capture product as it drains
4. Turn power switch to WASH
5. Move draw handle to OPEN position (RIGHT) until all product runs out
6. Move draw handle to CLOSED position (LEFT)
7. Turn power switch to OFF
8. Remove product and dispose or refrigerate it
9. Fill hopper with a minimum of 2 gallons of COOL water
10. Use COOL water and the large brush to scrub the sides and bottom of the hopper; *be VERY careful not to damage the low-mix sensor in the hopper*
11. Use the small brush kit to clean inside the feed tube at the bottom of the hopper
12. Place a bucket or other container below the draw valve
13. Turn power switch to WASH
14. OPEN draw handle to drain water and remaining product; CLOSE when finished
15. Turn power switch to OFF
16. Repeat steps 9 to 14 until water exiting the draw valve is clear and free of product

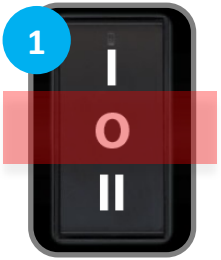
# CLEANING: 2. DISASSEMBLE



**NOTE:** Prepare dishwashing area prior to disassembly, and use a bucket to temporarily store removed parts.



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



1. Verify the power switch is turned to OFF
2. Remove the torque arm, first pulling up out of the torque assembly and then down out of the flat sensor arm; **DO NOT LIFT UP ON CURVED SENSOR ARM**
3. Remove dispensing door hand-screws (4)
4. Remove dispensing door assembly, torque assembly (including torque guide), and beater assembly
5. Remove torque assembly O-ring using O-ring tool; remove torque guide
6. Remove scraper blades (2) from beater assembly; separate scraper blade clips (2) from scraper blades
7. Remove dispensing door gasket using O-ring tool
8. Rotate draw valve until the flat part at the top is perpendicular to the clear face of the dispensing door (use towel if necessary)
9. Remove ice buster
10. Remove draw valve, *twisting it while removing*
11. Remove draw valve O-rings (2) using O-ring tool
12. Unscrew and remove prime plug from dispensing door
13. Use a towel to remove drive shaft at the back of the cylinder
14. Separate drive shaft gasket from drive shaft
15. Remove front drip tray and internal drip tray

## CLEANING: 3. WASH ALL PARTS



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

1. Verify power switch is turned to OFF
2. 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*
3. Thoroughly clean and dry the rear of the cylinder 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; *when cleaning the dispensing door, clean the priming port with a small brush*
6. 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*
7. Verify all parts are clean and free of all food

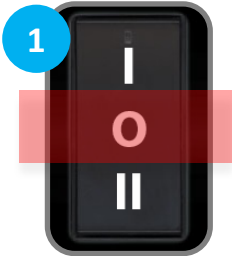


# CLEANING: 4. ASSEMBLE



**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 machine power switch is in the OFF position



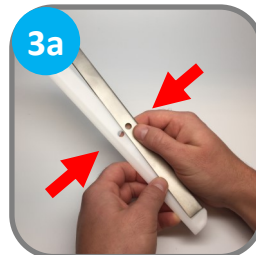
## 2. Install drive shaft

- 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°)



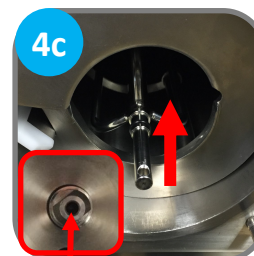
## 3. Install beater assembly

- Install scraper blade clips (2) onto scraper blades (2)
- Fit scraper blades onto beater
- Insert assembly into cylinder; turn assembly until it engages the drive shaft key and no longer turns 360°



## 4. Install torque assembly

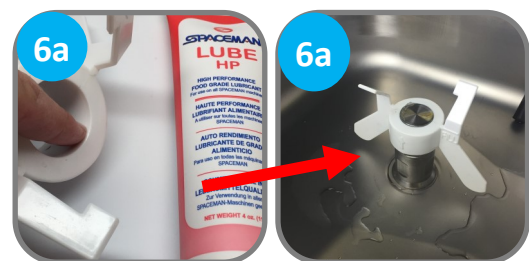
- Place O-ring on torque assembly, coating with Spaceman lubricant
- Place torque guide onto the short end of the torque assembly; **DO NOT lubricate this component**
- Insert torque assembly into pilot hole in the center of the drive shaft (torque guide first), *ensuring that torque guide DOES NOT fall off*
- Rotate torque assembly so the hole for the torque arm is vertical, facing up and down



# CLEANING: 4. ASSEMBLE

## 5. Install dispensing door

- a. Place O-rings (2) on draw valve, coating with Spaceman lubricant
- b. Insert draw valve 7/8 way into the dispensing door from the top, *rotating as you install*
- c. Turn draw valve so the flat portion at the valve top is perpendicular to the clear face of the dispensing door
- d. Insert ice buster through the dispensing spout at the bottom of the door and into the slot on the draw valve
- e. Rotate draw valve to lock ice buster in place; turn valve until the hole for the draw handle is accessible on front
- f. Insert draw handle; secure in place with valve pin
- g. Screw prime plug onto dispensing door
- h. Place dispensing door gasket on door, coating with Spaceman lubricant
- i. Place beater guide onto dispensing door, with flange flush with the back of the door
- j. Align door assembly with torque assembly and mounting bolts; carefully lift curved sensor arm out of the way, and install dispensing door until flush with machine; *if needed, gently wiggle dispensing door to get the beater guide to line-up correctly inside the beater; DO NOT force the dispensing door onto the machine*
- k. Lifting door up, tighten dispensing door hand-screws (4) in a cross-pattern
- l. With tapered end down, install torque arm up through the flat sensor arm and then down into the torque assembly; torque arm should move freely back and forth; **DO NOT LIFT UP ON CURVED SENSOR ARM**



## 6. Install hopper assembly and drip trays

- a. If machine has hopper agitator, lubricate inside it and install with arrow pointing up
- b. Install hopper lid and drip trays (internal and front)



# 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 cylinder 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 and machine power is OFF
2. Verify the draw valve is in the CLOSED position (LEFT)
3. Mix a minimum of 2 gallons of food-grade sanitizer in a bucket or container
4. Pour a minimum of 2 gallons of food-grade sanitizer solution into the hopper
5. Turn power switch to WASH
6. Allow solution to agitate for 5 to 10 minutes; *NEVER leave machine on WASH for more than 10 minutes*
7. While agitating, gently use a clean brush to scrub and distribute sanitizer solution along hopper walls and hopper agitator (if present)
8. Place a bucket or container below the draw valve
9. OPEN the draw valve (RIGHT) and drain solution from the machine
10. Turn power switch to OFF



# FROZEN PRODUCT OPERATION

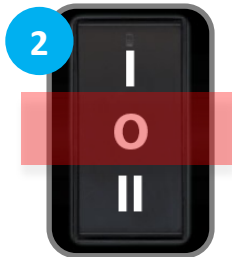
## ADD PRODUCT TO MACHINE



**NOTE:** The MIX LOW light illuminates and alarm sounds when the hopper is low on product mix and automatically turn off when machine is filled.



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. Turn power switch to OFF
3. Thoroughly mix and prepare at least 2 gallons of product according to manufacturer instructions; mix should be cool and smooth (free of large chunks)
4. Place a bucket or container below the draw valve
5. OPEN draw handle (RIGHT)
6. Pour 0.25 gallons of product into the hopper; sanitizer will start to flow out of the draw spout
7. Once sanitizer has been purged from the machine and a steady stream of product is flowing from the spout, CLOSE draw handle (LEFT)
8. Pour remaining product into the hopper
9. Open the prime screw (counter-clockwise) on the front of the dispensing door and allow the cylinder to fill with product to the desired level; *cylinder must be at least 75% full to operate*
10. Close the prime screw and tighten completely
11. Replace hopper lid



# FROZEN PRODUCT OPERATION

## FREEZE PRODUCT

1. Verify cylinder is full of mixed product
2. Turn power switch to FREEZE and verify STANDBY mode is off (see below)
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; product is at the adjusted viscosity when the flat sensor arm is switched to the RIGHT
5. When the product reaches the desired viscosity, it is ready to dispense

## DISPENSE PRODUCT

1. OPEN draw handle (RIGHT) until the desired amount is dispensed
2. CLOSE the draw handle (LEFT) when finished dispensing



CLOSED

OPEN

## 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 cylinder and hopper, but will NOT be frozen.



### To enter STANDBY mode:

- ◆ Press STANDBY indicator light on front of machine.
- ◆ Light illuminates green when machine is in STANDBY mode.



### To exit STANDBY mode:

- ◆ Press STANDBY indicator light on front of machine, and green light will de-illuminate.
- ◆ Allow 5 to 10 minutes for machine to begin freezing again.

## MACHINE POWER RESET

**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 on the machine's back panel to return the machine to normal operation.



### Proper Machine Reset

1. Turn power switch to OFF
2. Firmly press green reset button
3. Wait 15 to 20 minutes.
4. Turn power switch to WASH
5. Observe machine performance



**CAUTION:** If machine makes any abnormal noise during reset, immediately turn power switch OFF and contact service team.



**NOTE:** If machine doesn't turn on, turn power switch OFF, wait 30 minutes, and repeat steps 1 to 4. If problem persists, contact service team.



# FROZEN PRODUCT OPERATION

## ADJUST PRODUCT CONSISTENCY



The viscosity adjustment screw, located above the draw handle, controls the firmness of dispensed product. The higher the viscosity, the more firm the product. Viscosity settings should NOT need continuous adjustment.

To adjust product consistency, use a #2 Phillips-head screwdriver to turn the viscosity adjustment screw. Make small adjustments each time, and allow at least 10 to 15 minutes between adjustments to evaluate product firmness.



### Increase viscosity (more firm):

Turn viscosity adjustment screw clockwise.  
Turn a maximum of two full turns per adjustment.



### Decrease viscosity (less firm)

Turn viscosity adjustment screw counter-clockwise.  
Turn a maximum of two full turns per adjustment.



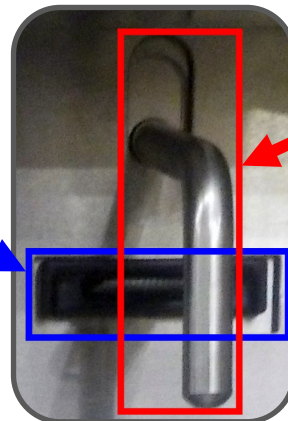
**WARNING:** STOP turning viscosity adjustment screw if you feel any increase in resistance to prevent damage.

## MANAGE SENSOR ARMS

Located directly above the draw valve, this arm tells the machine when product is being dispensed and how firm the product is. Beater and cooling systems are turned on and off based on information from the sensor arms.

Flat arm moves left and right and tells machine when product is at desired consistency.

Switched RIGHT means consistency is correct. Switched LEFT or IN THE MIDDLE means consistency is not yet correct.



Curved arm moves up and down and tells machine when product is being dispensed.

It moves UP when draw handle is in the OPEN position.

# TROUBLESHOOTING

## **PROBLEM: PRODUCT IS TOO FIRM**

### **Probable Cause**

1. Inadequate mix in hopper
2. Improper mixing of product
3. Torque arm is not installed correctly
4. Viscosity adjustment is set incorrectly

### **Remedy**

1. Ensure hopper is at least half full
2. Follow manufacturer instructions for mixing product; ensure correct mix ratios
3. Install torque arm on dispensing door
4. Lower viscosity setting as required (Page 16)

## **PROBLEM: PRODUCT IS TOO SOFT**

### **Probable Cause**

1. Improper mixing of product
2. Missing, damaged, or incorrectly installed scraper blades
3. Viscosity adjustment is set incorrectly
4. Beater is rotating counter-clockwise

### **Remedy**

1. Follow manufacturer instructions for mixing product; ensure correct mix ratios
2. Inspect scraper blades for damage and correct installation
3. Increase viscosity setting as required (Page 16)
4. Call Spaceman USA Technical Support

## **PROBLEM: MACHINE WON'T OPERATE IN FREEZE OR WASH MODES**

### **Probable Cause**

1. Machine is unplugged
2. Tripped circuit breaker or blown fuse
3. Machine has tripped safety reset

### **Remedy**

1. Verify machine is plugged into power source
2. Verify and reset circuit breaker and/or fuse
3. Reset machine (Page 15)

## **PROBLEM: COMPRESSOR DOESN'T WORK WHEN MACHINE IS IN FREEZE MODE**

### **Probable Cause**

1. Machine has tripped safety reset due to motor overload

### **Remedy**

1. Reset machine (Page 15)

## **PROBLEM: DRIVE SHAFT WON'T REMOVE**

### **Probable Cause**

1. Lubrication on square ends of drive shaft
2. Scoring due to lack of lubrication

### **Remedy**

1. Do NOT lubricate the square end of the drive shaft; contact Spaceman USA Technical Support for instructions on removing and inspecting drive shaft and gear box for damage
2. Replace Drive Shaft, use additional lubrication

## PROBLEM: PRODUCT WON'T DISPENSE

### Probable Cause

1. Product is over-frozen in cylinder
2. Inadequate mix in hopper
3. Power switch is in the OFF position
4. Unit is unplugged
5. Tripped circuit breaker or blown fuse
6. Improper mixing of product
7. Machine has tripped safety reset
8. Beater assembly is rotating counter-clockwise or is not rotating

### Remedy

1. Lower viscosity setting as required (Page 16)
2. Ensure hopper is at least half full
3. Turn power switch to FREEZE
4. Verify machine is plugged into power source
5. Verify and reset circuit breaker and/or fuse
6. Follow manufacturer instructions for mixing product; ensure correct mix ratios
7. Reset machine (Page 15)
8. Contact Spaceman USA Technical Support

## PROBLEM: SCORED CYLINDER WALLS

### Probable Cause

1. Broken torque or beater assembly
2. Beater guide worn or missing

### Remedy

1. Repair or replace torque or beater assembly
2. Replace or install beater guide

## 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 gasket every 1 to 3 months; replace torque assembly guide every 1 to 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 valve (Page 12)
2. Replace O-rings every 1 to 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 15), and lower viscosity as required (Page 16)

# MACHINE SPECIFICATIONS

## SM-6690H

FROZEN BEVERAGE FREEZER

### PRODUCT INFORMATION

Type	Counter Top
Flavors	1
Cooling	Air Cooled
Freezing Cylinders	1x 6.9 L / 7.3 qt
Product Mix Hoppers	1x 25.0 L / 26.4 qt
Output (8oz Servings)	59 qt / hr 236 servings / hr
Motor	1x 0.80 HP, 600W
Compressor (Main)	1x 8000 BTU, R404A
Compressor (Auxilliary)	1x 480 BTU, R134A

### FEATURES

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



### DESCRIPTION

A high capacity single flavor countertop frozen beverage freezer. Designed to produce a variety of frozen beverages including: Margaritas, Daiqaris, Fruit Juices, Slushies, etc. Automated analog control system automatically regulates and maintains consistent product quality. Refrigerated hopper allows product to stay fresh and is approved for dairy and non-dair products.

### CUSTOM OPTIONS

*Air Chute, Light Box, Spinner (1 or 2)*

### ELECTRICAL SPECIFICATIONS

	Maximum Fuse Size	Min. Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1	1 x 20A	1 x 15A	2P / 3W

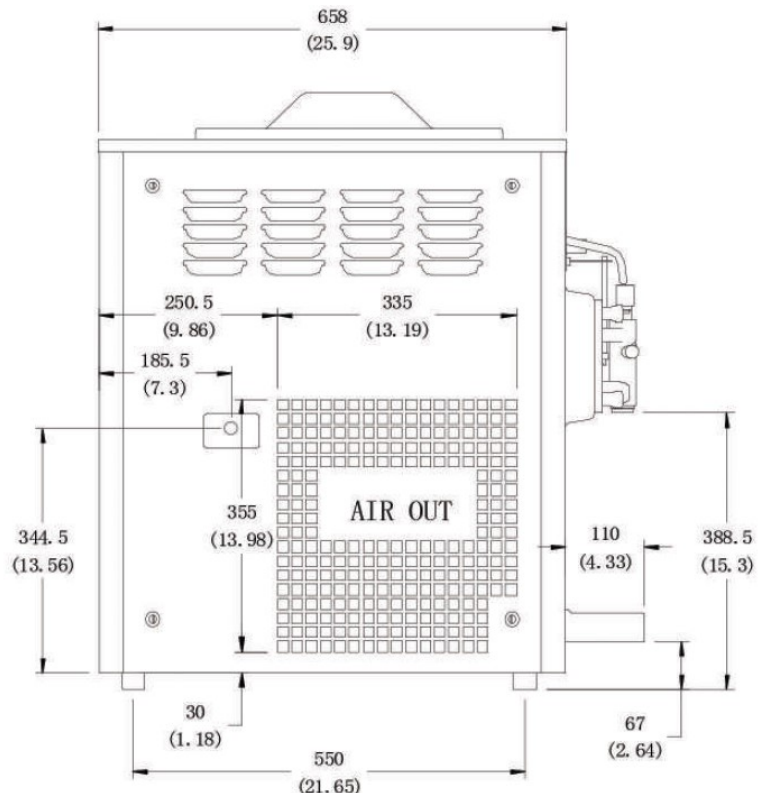
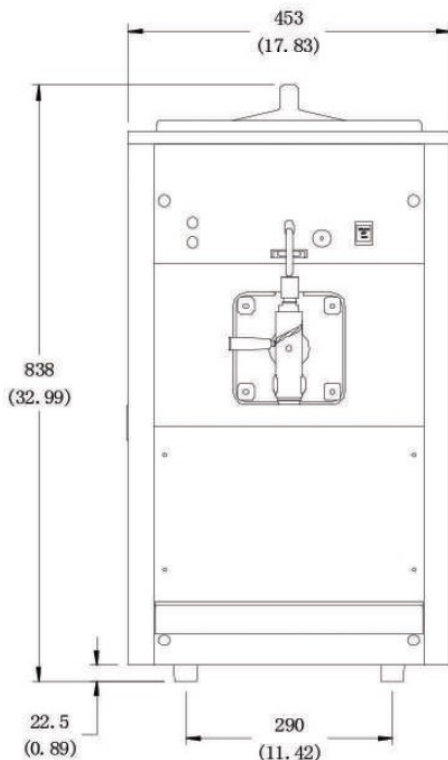
*Electrical Plug: 1x NEMA L6-20*

### SIZE SPECIFICATIONS

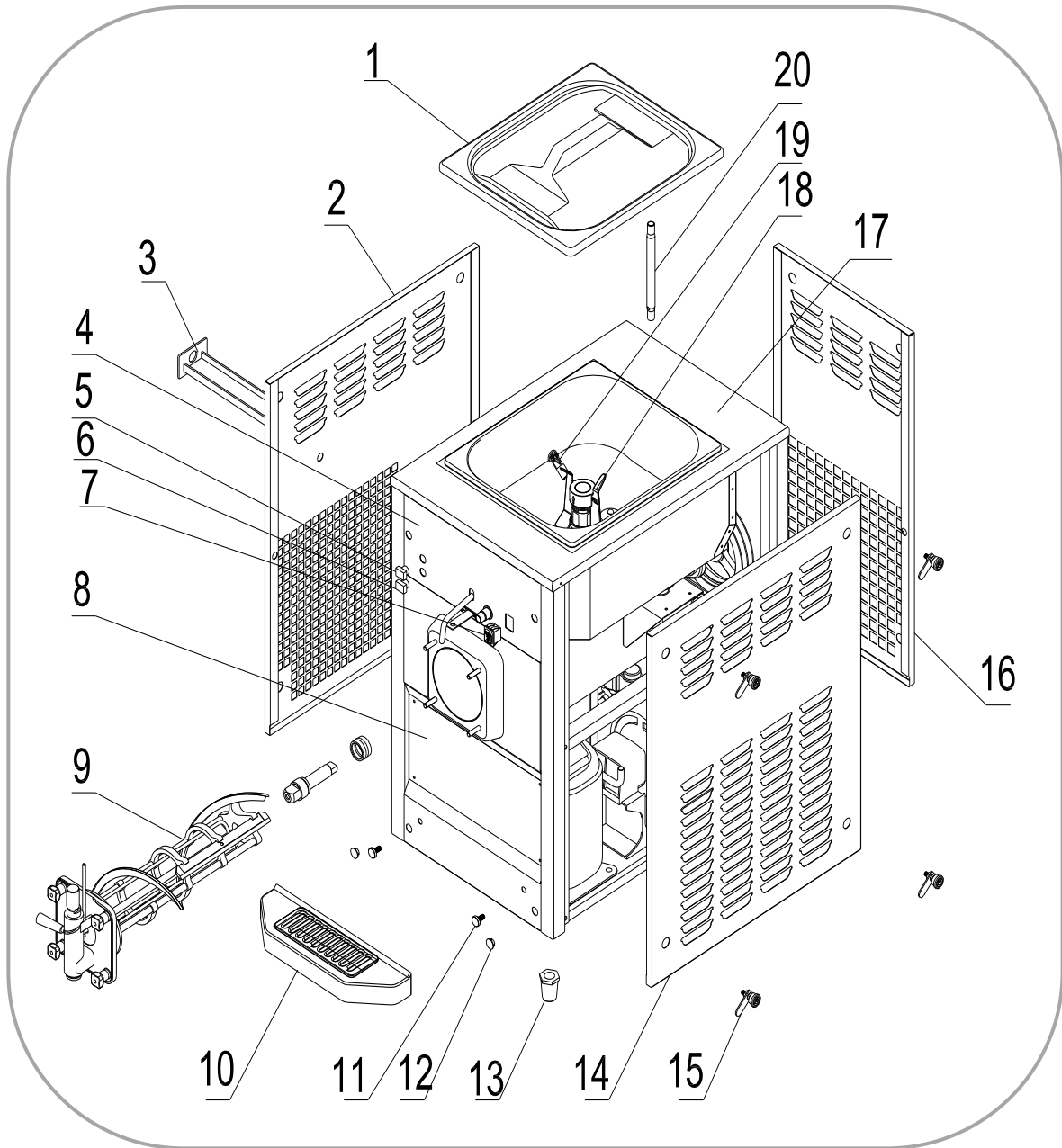
	Machine		Shipping	
Weight	130 kg	287 lbs	140 kg	309 lbs
Depth (mm / in)	658*	26.0*	840	33.1
Width (mm / in)	453*	17.9*	510	20.1
Height (mm / in)	838	33.0	1080	42.6

*Shipping Volume: 0.48 CBM / 16.34 CBF*

*\* Machine Requires Minimum 6" Clearance on all sides*



# SPECS—EXTERNAL PARTS



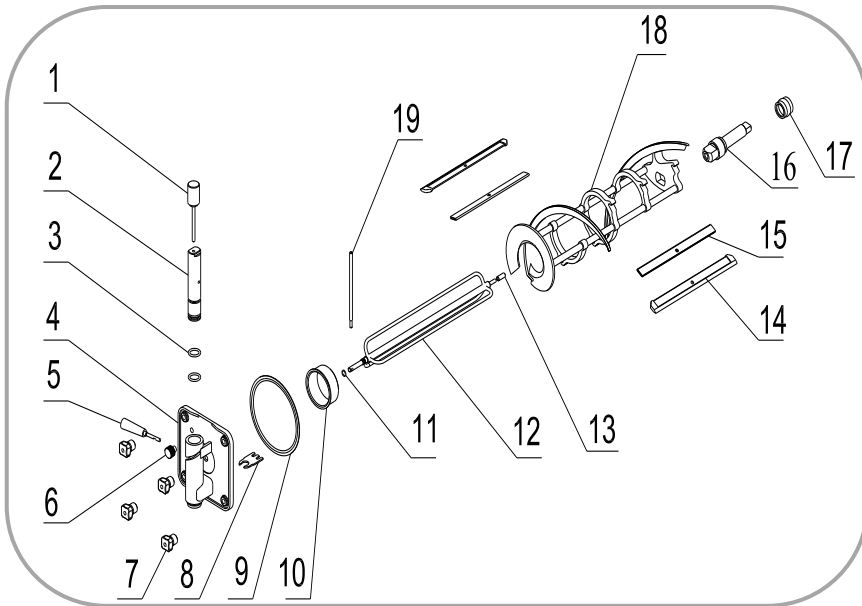
Item	Part #	Description
1	3.4.03.02.001	Hopper Lid
2	2.3.4.18.005	Panel - Left
3	3.4.04.02.001	Internal Drip Tray
4	2.3.4.07.009	Panel - Front - U
5	3.1.02.14.001	Low Mix Indicator
6	3.1.03.04.015	Standby Switch
7	3.1.03.03.002	Power Switch
8	2.3.4.17.005	Panel - Front - L

Item	Part #	Description
9	2.1.1.10.0004	Beater
10	3.4.04.01.002	Drip Tray
11	3.6.39.004	Drip Tray Mount
12	3.4.07.01.001	Bolt Cover
13	3.3.05.03.001	Leg
14	2.3.4.20.004	Panel - Right
15	8.1.07.001	Panel Lock
16	2.3.4.13.006	Panel - Rear

Item	Part #	Description
17	2.1.1.03.0012	Hopper Assembly
18	2.1.1.23.0001	Agitator Blade
19	3.1.03.04.009	Low Mix Sensor
20	2.1.3.39.0006	Air Tube

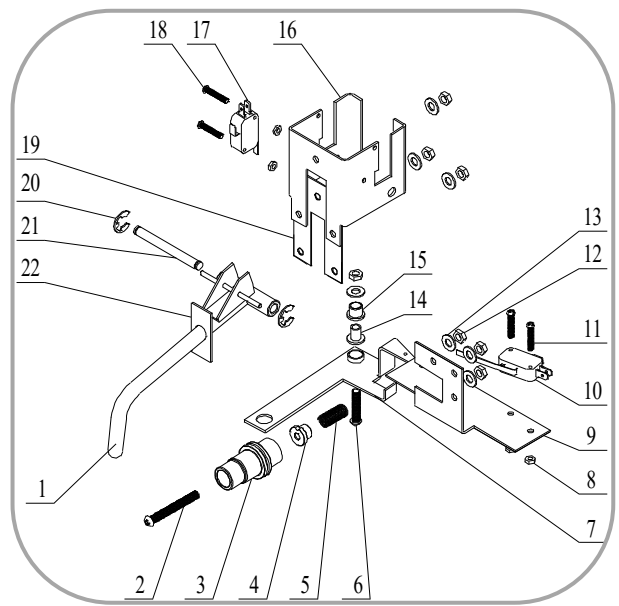
# SPECS—OPERATING PARTS

## Dispensing Door and Beater



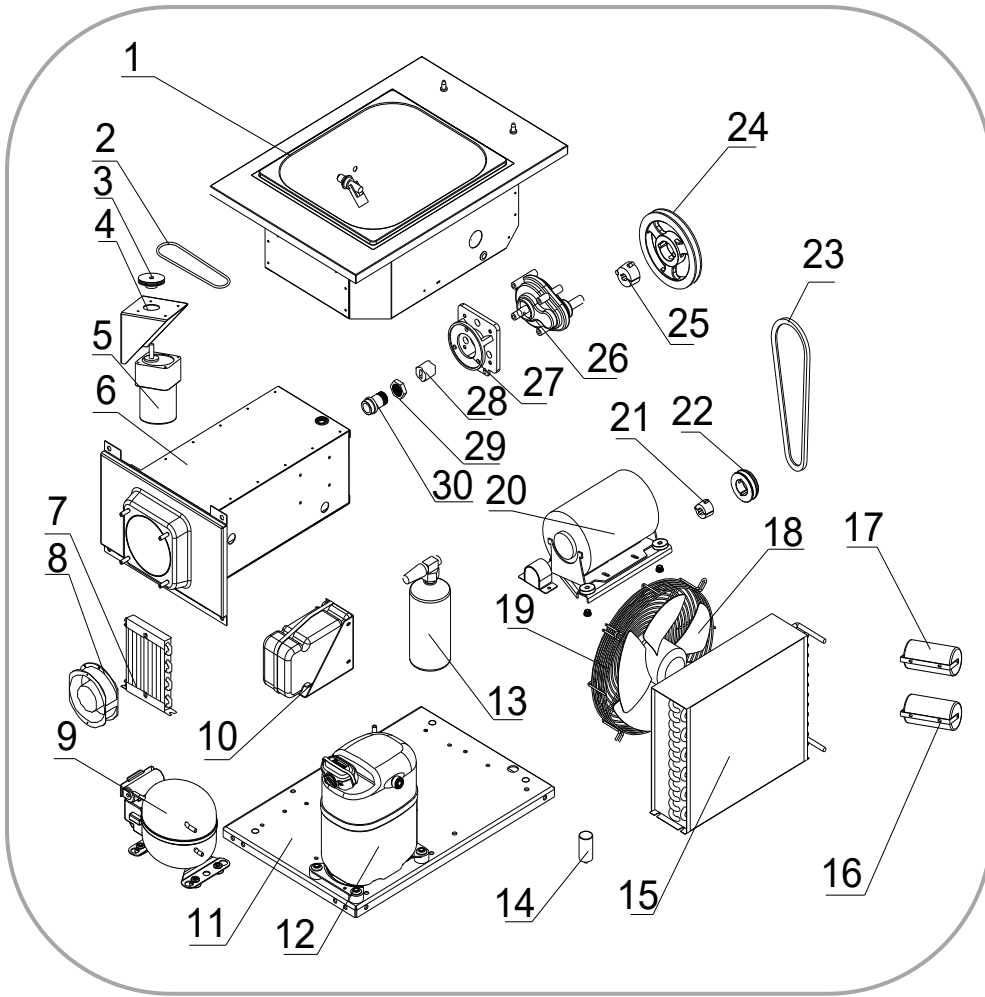
Item	Part #	Description
1	2.1.3.36.0004	Draw Valve Pin
2	2.1.3.01.0006	Draw Valve
3	3.4.08.01.036	O-Ring - Valve
4	2.1.3.14.0006	Dispensing Door
5	3.4.05.01.002	Dispensing Handle
6	3.4.07.08.001	Prime Plug
7	2.1.4.01.002	Hand Screws
8	2.1.4.04.014	Ice Buster
9	3.4.08.02.005	Door Gasket
10	3.4.01.03.003	Beater Guide
11	3.4.08.01.012	O-Ring - Torque
12	2.1.1.31.0001	Torque Assembly
13	3.4.01.03.004	Torque Guide
14	3.4.02.01.003	Scraper Blade
15	2.3.4.04.003	Scraper Blade Clip
16	2.1.3.25.0003	Drive Shaft
17	3.4.07.05.002	Drive Shaft Gasket
18	2.1.1.10.0004	Beater
19	2.3.6.03.007	Torque Arm

## Control Levers



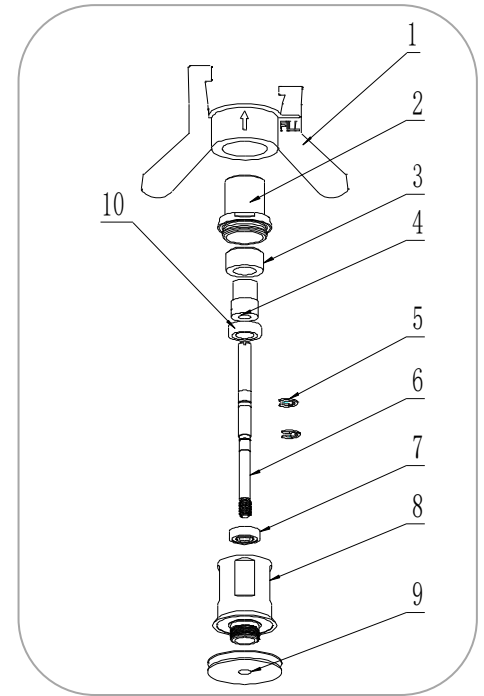
Item	Part #	Description
1	2.1.4.04.018	Draw Lever
2	3.6.22.026	Visc. Screw - M5x45
3	2.1.4.04.012	Viscosity Housing
4	2.1.4.04.011	Nut - Viscosity
5	3.6.02.006	Spring - 0.8mm
6	3.6.22.014	Screw - M5x30
7	2.3.6.03.005	Torque Lever
8	3.6.35.001	Nut - M4x3
9	2.3.6.03.016	Bracket - T Lever
10	3.1.03.02.002	Switch - Torque
11	3.6.21.010	Screw - M4x25
12	3.6.35.003	Nut - M5
13	3.6.14.022	Washer - 5x12x0.8
14	2.1.4.04.010	Bearing - T Lever
15	2.1.4.04.009	Sleeve - T Lever
16	2.1.4.04.020	Bracket - D Lever
17	3.1.03.01.004	Switch - Draw
18	3.6.20.001	Screw—M3x16
19	2.3.6.03.002	Guide - D Lever
20	3.6.34.001	Lock Ring - #5
21	2.1.4.04.001	Retention Pin
22	2.1.4.04.019	Draw Lever Seat

# SPECS—INTERNAL PARTS



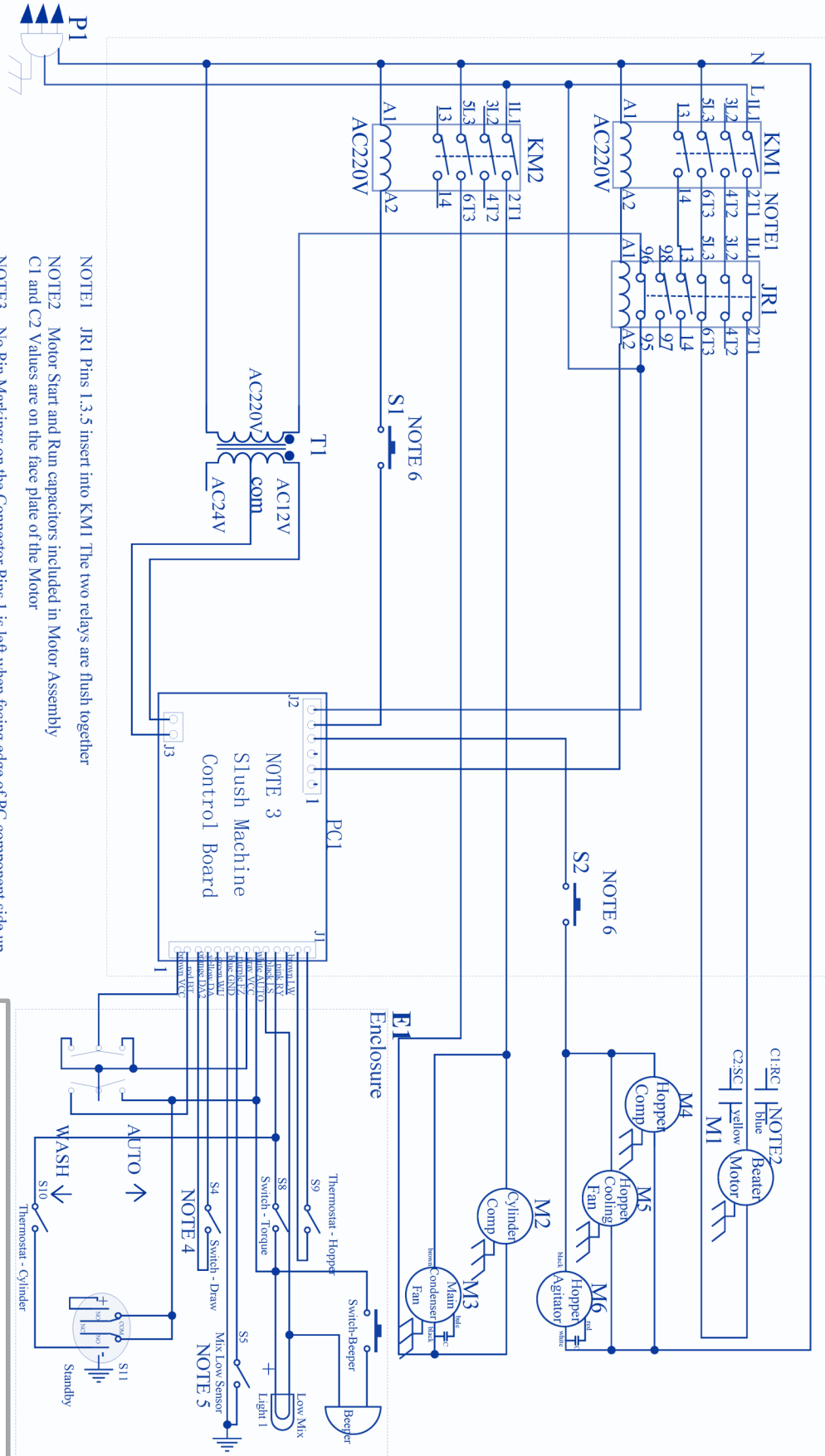
Item	Part #	Description	Item	Part #	Description
1	2.1.1.03.0012	Hopper Assembly	16	3.1.02.22.032	Capacitor - Running
2	2.1.4.08.043	Belt - HA 520mm	17	3.1.02.22.052	Capacitor - Start
3	3.3.04.04.005	Pulley - HA 39mm	18	3.2.03.04.002	Fan Motor - Main
4	2.3.4.45.007	HA Motor Mount	19	3.2.03.04.002-1	Fan Cover
5	3.3.01.01.001	HA Motor	20	3.3.01.07.003	Motor - 600W
6	2.1.1.06.0018	Cylinder Assembly	21	3.3.04.01.005	Bushing - 1008
7	3.2.02.01.001	Condenser - Aux	22	3.3.04.02.012	Pulley - 63x1--1008
8	3.2.03.01.001	Fan Motor - Aux	23	3.3.03.01.002	Belt - XPA950
9	3.2.01.01.002	Compressor - Aux	24	3.3.04.02.011	Pulley - 168x1-1210
10	3.2.01.04.004	Start Component	25	3.3.04.01.007	Bushing - 1210
11	2.2.4.01.0015	Chassis	26	3.3.02.01.005	Gear Box
12	3.2.01.02.005	Compressor - Main	27	2.1.3.15.0003	Gear Box Mount
13	3.2.04.08.001	Liquid Receiver	28	3.3.02.04.002	Drive Coupling
14	3.2.03.04.002-2	Capacitor - Fan	29	3.3.02.02.010	Nut - RS Bearing
15	3.2.02.01.006	Condenser - Main	30	3.3.02.02.002	Rear Shell Bearing

## Hopper Agitator



Item	Part #	Description
1	2.1.1.23.0001	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	2.1.3.42.0004	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

## E2 Enclosure



### Enclosure Locations

E1 E2 Middle Left

- NOTE1 JRI Pins 1,3,5 insert into KM1 The two relays are flush together
- NOTE2 Motor Start and Run capacitors included in Motor Assembly C1 and C2 Values are on the face plate of the Motor
- NOTE3 No Pin Markings on the Connector Pins 1 is left when facing edge of PC component side up.
- NOTE4 Front Panel Dispenser Levers which mechanically actuates S4
- NOTE5: Switches inside hoppers which activate "Mix Low" indicator
- NOTE6: Compressor Inline Over Pressure Switch

### Wiring Diagram - SM-6690H

Item	Part #	Description	Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
M1	3.3.01.07.003	Motor - 600W	M6	3.3.01.01.001	HA Motor	S3	3.1.03.03.002	Power Switch	S10	3.1.01.07.002	Thermostat - C
M2	3.2.01.02.005	Compressor - Main	KM	3.1.01.01.010	Contactor	S4	3.1.03.01.004	Draw Switch	S11	3.1.03.04.015	Standby Switch
M3	3.2.03.04.002	Fan Motor - Main	JR	3.1.01.02.010	Thermal Relay	S5	3.1.03.04.009	Low Mix Sensor	LAMP	3.1.02.14.001	Low Mix Light
M4	3.2.01.01.002	Compressor - Aux	T	3.1.01.04.007	Transformer	S8	3.1.03.02.002	Torque Switch	BELL	3.1.02.15.003	Low Mix Alarm
M5	3.2.03.01.001	Fan Motor - Aux	S1/2	3.2.04.06.004	Pressure Switch	S9	3.1.01.07.003	Thermostat—H	PCB	2.1.1.30.0012	Control Board