

FROSTATION™

USER MANUAL

Item no. SC FRUM WT05/08 Rev A

INSTRUCTIONS FOR USE AND CARE for Satellite Cooling's® FROSTATION™ Mix-In, System

Read First

Read this User Manual before unpacking, setting up and operating the Satellite Cooling® FROSTATION™ Mix-In, System

Failure to follow the directions in this User Manual may cause damage to the system and will void the warranty provided for the system.

Section 1 - Unpacking Instructions

Section 2 - Setup and operation of the FROSTATION™ Mix-In, System

Section 3 - Operation & Maintenance of Modules (Bowl and Rectangle)

Section 4- Care & Maintenance of FROSTATION™ Mix-In, System

Section 5- Customer Service and Support

Section 6- Warranty

Section 7 – Product Disclaimer

Section 1 - Unpacking Instructions

- Unpack the system immediately by following the instructions in this manual. Inspect packaging for visible damage.
- Retain the cartons and packing materials until the system is completely assembled and working properly.
- Set up and run the system immediately to confirm proper operation. Beyond one week, your system may be warranty repaired, but not replaced.
- Check your purchase order against the shipment to be certain that all parts have arrived.
- Contact Satellite Cooling® immediately if there are any missing parts.
- Satellite Cooling® will verify any backorders.
- Do not use sharp objects to open the cartons.
- The recirculator is heavy, and can weigh more than 150 pounds. It is recommended that at least two (2) people accustomed to lifting heavy objects remove it from its carton.
- Should any damage to any component of the Frostation™ Mix-In, System be apparent, immediately file a claim with the shipping company.

Section 2 - Setup Instructions

- To familiarize you with the way the Frostation™ Mix-In, System is used, it is recommended that you read this manual as well as the enclosed “Operator’s Manual for Refrigerated Recirculator” completely.
- Failure to properly set up the Frostation™ Mix-In, System may cause damage to the system and will void the manufacturer’s warranty.
- Although we have made every effort to simplify the operation of the system, some instruction is necessary for proper use.
- After unpacking and checking that each component has arrived undamaged, it is recommended that you locate the cooling lines and connect and disconnect them a few times before trying to set up a mix-in station.
- When connecting and disconnecting the cooling lines from the modules, DO NOT wiggle the connectors from side to side. Pull back on coupler sleeve snap straight on to connect, then pushing the coupler sleeve forward, towards the module in one fluid motion, to click into place. (Reverse process to disconnect)
- The modules may have two or four (4) coupler fittings, depending on your system model, located on the sides of each module. These fittings are where you will need to connect the cooling lines to on the module.
- Two six foot cooling lines are required between the recirculator and the first module, and two cooling lines are required between each of any subsequent modules.
- Hoses are interchangeable. It is important that each cooling line connects from one to another adjacent module in series. Follow the schematic shipped with the modules for their specific set up instructions. Labels for set up instructions will be located on either the underside or back of each module.

2.1 – Position the mix-in tray and ice cream holding unit:



- Place the Frostation™™ tray module flat on the 8' table (not included) beside each other.
- Remember to leave adequate space between each module for the cooling lines. Although the cooling lines are not large, they do take up some space.

2.2 – Position and fill the Recirculator

- **Move the recirculator to its position** under or beside the serving table and out of the path of customer traffic, but **do not plug in yet**. The table and recirculator should be located near an electrical outlet.
- **(For first time use) Fill recirculator with Glycol.** Uncap the recirculator reservoir, located on top of the Frostation Recirculator. Pour only Frostation™ Thermal Mix into the reservoir to approximately ½ inch from the throat of the reservoir. Temporarily screw cap back on so no fluid spills out.
- You will need to add more glycol, once the tray and cooling lines are connected. **Do not plug in yet.**

Precautions

- Do not connect the Frostation recirculator to an electrical outlet unless it is a grounded (3-pronged) outlet of the correct electrical rating listed on the Frostation recirculator. You can find the information on the back of the Frostation recirculator and in the Operator's Manual, shipped with the Frostation recirculator.
- Do not turn the Frostation recirculator on until the Frostation modules (tray and holding unit) are connected to each other and then to the Frostation recirculator.
- Do not store the Frostation recirculator or modules in areas where they will be exposed to excessive heat.
- Use the Frostation recirculator only with approved Frostation modules, Frostation™ Thermal Mix and Frostation cooling lines. Failure to do so may cause injury and or damage to the Frostation™ Mix-In, System which would cause a void of the warranties. DO NOT use any other cooling source other than the Frostation™ Recirculator.
- Operate the Frostation™ recirculator on level surfaces only.
- For optimal cooling, DO NOT operate the Frostation™ System in direct sunlight.

IMPORTANT: Air flow must be allowed to get to and from the recirculator. The system will not perform as expected, if there is not sufficient air flow to and from the recirculator. The recirculator has a fan inside that allows the heat therms removed from the modules to be blown from the recirculator. It is very important that the recirculator be allowed to 'breathe'

Make sure that the tablecloth or table skirting cannot or does not block the venting and intake areas of the system will not perform as expected, if there is not sufficient air flow to and from the recirculator.

Occasionally during the serving period, check to be sure there is sufficient air flow to and from the recirculator.

IMPORTANT: Before proceeding to the next step, please take note, that if this is the first time connecting the system, your new FROSTATION tray and holding modules as well as the cooling lines, will be empty.

Therefore, when you turn the recirculator on, you will need to constantly add more fluid as it pumps and distributes the glycol throughout the components (modules, cooling lines) and all of the components have been filled to capacity. **(Always monitor fluid level as modules may be empty and you will need to add Glycol as you add modules in the system.)**

Only **FROSTATION™ Thermal Mix** may be used in the Satellite Cooling® FROSTATION™ Mix-In, Action System. Any other substitution will invalidate the warranty of the Satellite Cooling® FROSTATION™ Mix-In, Action System.

2.3 Connect the Recirculator and Modules



- Connect the 6' cooling lines to the inlet and outlet of the recirculator and connect the opposite ends of both 6' cooling lines, both to one side of the tray module.
- Next connect the tray module using the 16" cooling lines to the ice cream holding module.

1.7 Fill And Turn On The Recirculator

- **Caution;** when you turn the recirculator on, you will need to constantly add more fluid as it pumps and distributes the glycol throughout the components (modules, cooling lines) and all of the components have been filled to capacity. **(Always monitor fluid level as modules may be empty and you will need to add Glycol as you add modules in the system.)**

Now that you have set up the FROSTATION™ Mix-In, System according to the Setup Instructions, you should follow the instructions below prior to turning on or operating the system.

- Double check all Frostation modules and cooling line connections to ensure proper connection with no leaks.
- Open the approved Frostation Thermal Mix. Find and open the top of the Frostation recirculator. Pour the fluid into the reservoir until it has reached the appropriate marking for max level located on the site lens at the back of the Frostation recirculator.
- A float in the reservoir will sound an alarm and shut down the system if the fluid level is not appropriately maintained. The recommended level is approximately ½" from the top of the screen filter.
- Plug the power cord into an outlet that is properly grounded (3-pronged) of the correct electrical rating listed on the Satellite recirculator. You can find the

information on the back of the Satellite recirculator and in the recirculator Operator's Manual, shipped with the Satellite recirculator.

- Turn on the power switch located on the rear panel of the Frostation recirculator (the master switch). Now turn on the power button located on the front panel of the recirculator and check all cooling lines to ensure there are no leaks.
- Should a leak be detected, turn off the Satellite recirculator. Reconnect or replace leaking cooling lines and repeat start-up of the Frostation recirculator.
- As the fluid begins to fill the modules and cooling lines slowly add a little at a time to accommodate the fluid level as it lowers. Within a few minutes, the fluid will stop lowering in the reservoir and that is when you will stop adding fluid and cap of the fluid reservoir. Any air in the fluid will continue to purge off automatically while the system is running.
- **Important: (Always monitor fluid level as modules may be empty (modules are shipped without fluid in them) and you will need to add Thermal Fluid initially as you add new modules in the system.)**
- Allow the system to run for a period of at least 30 minutes in order to cool modules to required temperatures. The temperature display is set to reach -10°F by the manufacturer for optimal freezing. It is recommended that this setting remain unchanged.
- Now let the modules get a head start and cool down, while you are positioning and getting condiments set up.
- **Note:** If you want to cool the tray down faster, you may cover it, for example with a piece of cardboard or plastic, but careful not to freeze the cover to the surface.

Note: Should the Frostation System® fail to perform the cooling which is expected, follow these four steps:

- Turn off the compressor.
- Check the electrical supply for sufficient amperage.
- Check all of the connections to be sure they are connected.
- Check the fluid level in the recirculator.
- Check the air filter for cleanliness and air flow. Remove any dust or debris which may have accumulated.
- Should problems continue, contact customer service, found in Section 5 (Section 5- Customer Service and Support)

NOTE: If a chilling line is difficult to connect to a module, place the module in a cold environment or rub ice on the surface for 15 minutes. This will result in a decrease of internal fluid pressure, allowing for easier connection.

Section3 – Operation and Maintenance of Modules (tray and holding unit)

- Hand wipe modules with mild soap and warm water or non-abrasive and non-acidic cleaner recommended for smooth stainless surfaces.
- Use soft cloths when wiping down surfaces.
- Do not scrape or scour modules.
- Store modules in a dry, clean environment.
- Do not allow modules to sit in direct sunlight when in storage.
- Do not empty Frostation Thermal Mix solution from modules at any time.
- Frostation Thermal Mix will always remain in the modules during any cleaning or storage.
- Modules must remain in a flat and level position for proper cooling.
- Only cold food items at or below 32°F (00. °C or 273 K Kelvin's) are to be placed into the modules in order to maintain cold temperatures throughout the system.
- The FROSTATION™ Mix-In, System is not designed to cool down warm food products.
- The FROSTATION™ Mix-In, System is designed to temporarily maintain cold ice cream temperatures, which are being transferred to the modules from existing safe, cold environments.
- Any frozen ice cream or foods which are to be placed into the FROSTATION modules must already be at a minimum temperature of 32°F (00. °C or 273 K Kelvin's) before being placed into the modules.
- The Frostation tray will not hold frozen products and may only be used for temporary ice cream mix-in, which is the application of frozen ice cream product onto the mix-in tray, incorporation of ingredients or toppings and removal for service. This process would take approximately (approx 2 min.).
- The conditions and requirements of temporary frozen ice cream or foods that you must follow are provided to you by federal, state, and local governing boards.

Section 4 Care & Maintenance of FROSTATION™ Mix-In, System

4.1 FROSTATION™ mix-in tray and ice cream holding modules

- All Frostation™ module surfaces need to be cleaned before their initial use.
- Do not machine wash. Dishwashing and well sinks will damage the ware fittings and stainless surfaces.
- Occasionally, Frostation™ products need to be washed by hand with warm water and soap to prevent build-up. This would depend on the frequency with which the items are used, but recommended after each use for proper sanitation.
- Use a soft cloth when hand washing.
- Do not use abrasives (such as Comet, Ajax, brushes or scouring pads).
- Wipe down with clean water and let dry.
- Never use abrasive soaps or alcohol (for example Windex, abrasives, any type of solvents or acetone).
- Store in dry area, away from direct sun light or extreme hot conditions
- Tray and ice cream holding surfaces are stainless steel approved for food service.

4.2 FROSTATION™ flexible cooling lines

- All FROSTATION™ flexible cooling lines are self contained and do not need to be drained or internally cleaned.
- The fittings and rubber cooling lines need to be washed by hand with warm water and soap to prevent build-up. This would depend on the frequency with which the items are used, but recommended after each use for proper sanitation.
- The outer sleeve is an insulated Nylon flag material with Velcro.
- The insulated Nylon flag may be removed and rinsed with a mild soap and water from time to time to prevent build-up. This would depend on the frequency with which the items are used.
- Air dry, do not machine dry.
- Do not soak (let stand in soapy water) the Nylon flag for an extended period of time.
- Do not machine wash.
- Do not use abrasives (such as Comet, Ajax, brushes or scouring pads).
- Rinse down with clean water and let dry.
- Never use abrasive soaps or alcohol (for example Windex, abrasives, any type of solvents or acetone).
- Store in dry area.

4.3 (Satellite Cooling's® FROSTATION™ Recirculator, manufactured by PolyScience,

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The Recirculator is designed to require a minimum of periodic maintenance.

(Standard Magnetic Drive Centrifugal Pump)

When used under continuous operating conditions, this pump should be oiled every six (6) months with SAE 20 oil. The pump incorporates two oil ports for this purpose.

To access the pump:

1. Turn both power switches off and unplug the power cord.
2. Remove the top panel of the housing (held in place with two bolts at the upper left and right corners of the rear panel).
3. Remove the housing's side panels by lifting them out of the housing frame.

(Condenser, Air Vents, and Reusable Filter)

To keep the system operating at optimum cooling capacity, the condenser, the air vents, and reusable filter should be kept free of dust and dirt. They should be checked on a scheduled basis and cleaned as required.

The reusable filter is easily accessed from either the left or right side of the unit. Use a mild detergent and water solution to wash off any accumulated dust and dirt and then rinse and air dry thoroughly before reinstalling.

(Fluid Filter)

A removable, highly efficient fluid filter is integrated into the fluid reservoir. To remove it for cleaning, simply remove the reservoir cap and lift the filter out of the reservoir. Rinse off accumulated particulate and reinstall.

(Fluid Level)

The fluid level gauge on the rear of the Recirculator should be periodically checked to determine if the fluid level needs to be topped off. Generally, fluid should be added whenever the level in the reservoir is at or near the “half” gauge mark.

(Body or enclosure)

- The body or enclosure of the recirculator/recirculator is a powder coated surface.
- Never clean while plugged in and or running.
- Occasionally, it needs to be lightly wiped down by hand with warm water and soap to prevent build-up. This would depend on the frequency of use and exposure, but recommended after each use for proper sanitation.
- Clean with a damp cloth. There should not be any running liquid from the cloth as to prevent liquid running into areas that would accumulate or cause a short circuit.
- Use a soft cloth when hand washing.
- Do not use abrasives (such as Comet, Ajax, brushes or scouring pads).
- Wipe down with clean water and let dry.
- Never use abrasive soaps or alcohol (for example Windex, abrasives, any type of solvents or acetone).
- Store in dry area, away from direct sun light or extreme hot conditions.

Section 5- Customer Service and Support

(Module and general operation of the FROSTATION™ System)

Satellite Cooling Company

308 Washington Blvd.

Mundelein IL 60060

To contact the service department directly, please email sales@satellitecool.com or call Polyscience

Phone: 847 949 2668 Toll Free: 888 356 2665

Fax: 847 949 2668

(Recirculator operation of the FROSTATION™ System)

To contact the service department directly, please email service@polyscience.com or call PolyScience

Toll-free at (800) 229-7569 or (847) 647-0611 .

As a convenience to our customers, we offer Operator Manuals, Troubleshooting Manuals and Service Manuals (**all in PDF format**) for our most popular models. .

Operator Manual - Every unit comes with a basic operator's manual, including operation steps and maintenance

Troubleshooting Manual - Contains information regarding simple problem solving with your unit, along with replacement part list.

Service Manual - This technical Information is reserved for trained, qualified technical personnel. It includes schematics & wiring diagrams. Attempting repairs outlined in this guide may result in voiding your warranty. Please have your customer ID number available.

If the manual you need is not listed, or if you require additional information, please email us at

manuals@polyscience.com or call us TOLL-FREE at

(800) 229-7569

Section 6 – Warranty

Satellite Cooling® FROSTATION™ Limited Warranty

YOUR NEW *FROSTATION™ Mix-In, Action Station* IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM DATE OF PURCHASE FOR LABOR AND PARTS.

This **LIMITED WARRANTY** is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency or Satellite Cooling® Company. The CUSTOMER must inform the authorized service agency of the possibility of warranty coverage and provide a copy of the sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip which lists that item. All parts or accessories replaced under warranty must be returned to the authorized service agency.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- Shipping damage is not covered by warranty. Visible and hidden damage are the responsibility of the freight carrier. The consignee must file a damage claim promptly against the carrier or upon discovery in the case of hidden damage. (Not with Satellite Cooling®.)
- KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
- Materials or labor to renew or repair scratches, stained, chipped or discolored surfaces.
- Transportation charges to or from an authorized service agency for repairs.
- Labor charges to install or test attachments or accessories which are replaced for any reason.
- Satellite Cooling® or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses or expenses in connection with or by reason of the use of or inability to use the system for any purpose.
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THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARDS A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY SATELLITE COOLING®.

Section 7 - Product Disclaimer

THE FROSTATION™ MIX-IN, SYSTEM IS DESIGNED TO ASSIST PROFESSIONAL FOOD HANDLERS IN THE TEMPORARY MAINTENANCE OF FROZEN FOODS.

THE TEMPORARY CONDITIONS AND REQUIREMENTS OF FROZEN FOODS THAT YOU MUST FOLLOW ARE PROVIDED TO YOU BY YOUR LOCAL BOARD OF HEALTH, AND IN THE UNITED STATES, THE U.S.F.D.A. OR THEIR GOVERNING COUNCIL FROM YOUR COUNTY, STATE OR CONGRESSIONAL COMMITTEES.

The FROSTATION™ Mix-In, System does not in any way suggest or assume any deviance from those requirements recommended by federal, state and local governing boards.

Do not interpret the use of the FROSTATION™ Mix-In, System as a replacement for any long-term refrigeration or freezing. It is only to be used for the **temporary** maintenance of frozen foods.

Any misrepresentation of this product or its claims may be subject to prosecution and may dismiss any previous warranties, contracts or agreements.

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308 Washington Blvd

Mundelein Ill 60060
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