



Shake/Sundae PM Certification Checklist

1. Performance History Check:

Access Manager's menu to record the chip version information, heat cycle data and lock out history.

Software Version _____ **Heat Cycle Data** _____

Certification Sticker Number _____

2. Visual Inspection - Exterior:

Disconnect the power supply and inspect the exterior of the machine. (It may be necessary to move the unit to an area that will allow you access around all sides without disrupting store personnel).

Parts to be inspected:

- Panels** - all panels installed and secured.

- Casters** - all fully threaded into machine base, wheels roll freely.

- Air Deflector** - installed and secure, discharge facing forward, fan guard in place.

- Cone / Cup Dispenser** - attached securely on unit, dispenses properly.

- Front Drip Tray** - not cracked, warped, or broken, shield not missing or broken.

- Syrup Cabinet Door Latch** - check the door latch is not broken, loose, missing or out of alignment, both doors latch closed and open properly.

3. Visual Inspection - Interior:

Remove side air panels and rear panels. Inspect the interior for mix leakage, check condition of the air condensers and filters (clean condensers if needed), clean air filters, check drive belts, check belt tension, gear, and pulley alignment, coupling position and check all fasteners in drive mechanism are tight.

Parts to be inspected:

- Drip pans** - indicate condition of interior drip pans (clean if needed).

- Air filters** - indicate condition of air filters (replace annually).

- Condensers** - indicate condition of air condensers (clean if needed).

- Access Valves** - valve stems secure / capped to prevent refrigeration leakage.

- Drive Belts** - replaced drive belts.

- Gear Boxes** - each gear box is properly aligned.

- Motor Pulleys** - motor pulley aligned with gear pulley.

4. Mix Hoppers and Freezing Cylinders:

Inspect mix hoppers, mix agitation system and the freezing cylinders

Parts to be inspected:

Mix Hoppers and freezing cylinders (inspect for milk stone) - inspect hoppers and cylinder.

Pump drive shafts - hex end of shaft is not worn.

Agitator paddles - not cracked, worn, or broken.

Agitator post - post clean, not worn.

Agitator belts - no grease on pulleys, belts replaced, no slippage.

Level probes - probes secure, no milk stone build-up.

Hopper covers - fit properly on hopper ridge. (Note any damage)

Cylinder walls - walls smooth with no scoring or pitting.

Door studs - studs lightly secured, studs align so freezer door fits easily in position.

5. Pump Parts:

Inspect mix pump parts.

Parts to be inspected:

Mix pick-up tube - fitting not cracked, air and mix ports clean and not restricted.

Retaining pins - pins not bent, damaged or missing.

Pump gears- inspect for wear and replace if necessary

6. Freezing Cylinder Parts:

Inspect freezing cylinder parts.

Parts to be inspected:

Drive shaft- Removable, no wear on square end.

Beater - Beater frame not bent or broken, front helix not worn, no loose welds or brazing areas. Blade pins secure and shaft end not worn or rounding out.

Freezer door - Freezer door not cracked or broken, door hub or rear flange not worn (two nipples are intact, no grooves)

Soft Serve Piston - not pitted, worn, or broken. No dried mix or milk stone in O-ring grooves.

Hand screws - check hand screws not broken, cracked, or missing.

Spinner blade - shaft not bent, blade not damage, fork end not bent.

Scraper blade – not worn, or chipped. Replace as required.

Draw handle - draw rate adjustment screw with O-ring installed in draw handle, handle not bent or broken.

7. Electrical Inspection:

Inspect power cord, plug, receptacle, and grounding circuit. Remove the control box cover and dec plate to check wire and cable connections are secure. Verify machine is properly grounded. Check beater rotation. Check all switches, LED/LCD displays and confirm sensors are functional. **Check and record voltage readings** with an accurate meter. (Rotation CCW)

Parts to be inspected:

- Power cord** - correct ampacity rating for the application, cord is not worn, cut or damaged. Cord wires are held tight in machine terminal block, and plug / cord is secured to base pan and control box with strain relief.

- Plug / receptacle** - plug is removable from receptacle, not damaged or cracked, receptacle mounted securely, plug terminals not bent or corroded.

- Grounded Properly** – inspect ground, secure, not damaged

- LED/LCD Displays** - functional, any damage

- Sensors** - functionality, damage

- Voltage Readings/Components** - record voltage readings, all connections are tight, check for wear on relays/contactors

8. Shake Dispensing Mechanism:

Check the shake dispensing mechanism alignment and performance.

Parts to be inspected:

- Actuator / plunger** - inspect for wear.

- Actuator fork** - secured to plunger, fork is not loose fitting

- Actuator alignment** - draw valve slot easily aligns with actuator plate when freezer door assembly is installed.

- Draw valve** - check draw valve operation.

9. Syrup System:

Inspect the syrup delivery system components and operation for all flavors.

Parts to be inspected:



- Syrup lines** - inspect for leaks in lines, at all fittings and ferrule connections.

- Syrup valves** - inspect hose fittings for leaks, mix build-up and ensure threads are not damaged.

- Peristaltic pumps** - check pump rotation, motors reverse before stopping, pump housing not cracked.

- Calibration cup** - check store has the correct cup for calibrating syrup.

10. Control Programming:

Access the **Manager** and/or **Technical** menus to verify the proper control settings. Indicate if any adjustments were required or setting was correct. (**Manager**= press  and  together. **Technician (Prog)**= press and hold same two buttons for 10 seconds).

Settings to be reviewed:

Manager Menu:

- Date / Time** - verify settings. **U01-U06**
- Start Prod. Time** - indicate whether enabled or disabled. **U08**
- _____
- Start Pasto Time** - is the time correct for the store business hours? **U09** -Default is **002** or **2am**. ***Record setting***
- _____
- Speed Pump 1 -4** - verify motor speed for all 4 pumps. **U11-U14**
1. _____ 2. _____ 3. _____ 4. _____
- HOT settings - left** - check and record setting. **T01**
- _____
- HOT settings - right** - check and record setting. **T01**
- _____
- Daylightsavtime** – is it enabled or not? **T43**
- _____
- White button adjustment** - verify setting is correct or adjustment needed. **T49-T52**
- _____
- Reverse Time P1 – P4** – syrup pump reverse time. **T79-T82**
- _____
- Syrup Calib Time** – verify syrup dispense time. Record time. **T83 (Should be 007)**
- _____

11. Product / Refrigeration Check:

Check and record the finished product temperature, fill time, or draw rate. Check shake cup fill level setting. Record topping bath temperature settings (adjust if needed). Carry out freezing cylinder frost pattern check.

Settings to be reviewed:

- Shake temp** - record product serving temp for **Shake** side. McDonalds spec **25-26°f**
- _____
- Shake fill level** - check sensor for proper cup fill level.
- _____
- Shake fill rate** - record the draw time for a 16 oz fl. oz. cup chocolate shake. Standard shake: **7** second draw time at **23°f** product temp
- _____
- Recovery time** - draw one full (12 oz. portion), record the time from the start of the draw to the time the main compressor cycles off.
- _____
- Soft serve temp** - record product temperature for the **Soft** side. McDonalds spec **16-18°f**
- _____
- Soft draw rate** - check draw rate for the soft serve draw handle.
- _____
- Recovery time** - 12 Fl oz. draw one full portion - record the time from the start of the draw to the time the main compressor cycles off.
- _____
- Topping bath temperature** - check water temperature in left and right heated topping reservoirs, adjust as needed -spec **131°f**

Certification completed by _____ . Company _____ . Date _____ .

Store Managers signature _____ . Date _____ .

Email completed form to: mcdorders@carpigiani-usa.com