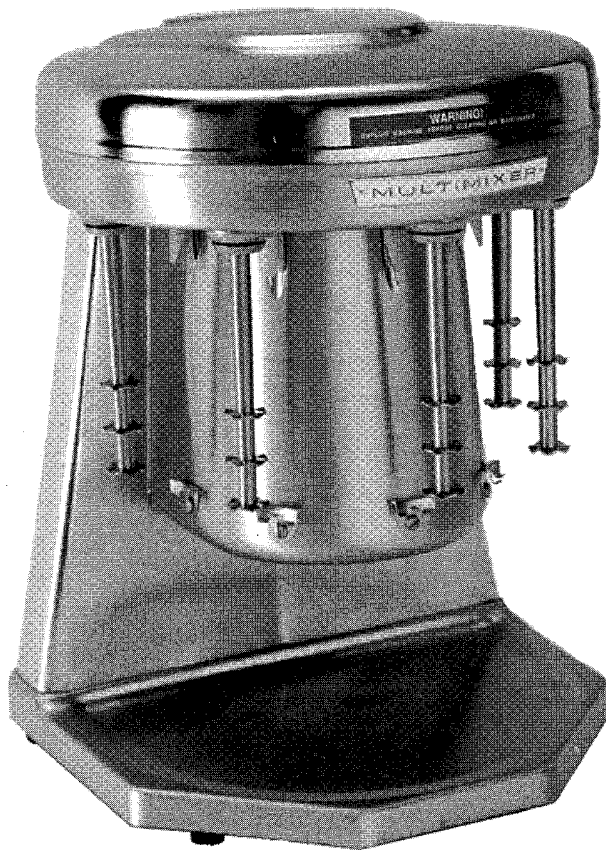




MULTIMIXER

OWNERS MANUAL OPERATING INSTRUCTIONS AND PARTS LIST (READ CAREFULLY)



Model #9B5
(Illustrated)

MODEL #9B3
3-SPINDLE
Also Available

Sterling **Mult**
Products, INC.

STERLING MULTI-PRODUCTS • 326 W 5TH STREET • PROPHETSTOWN, ILLINOIS 61277 • U.S.A.

PHONE: (815) 537-2381 • FAX: (815) 537-2335

TOLL FREE: 1-800-323-8580

www.sterling-products.com

GUARANTEE

Your MULTIMIXER is guaranteed for ONE YEAR from date of purchase against defects in material and workmanship only. This does not cover damages caused by negligence or abuse or by operation on other than 115 volt 60 cycle electric current. Any machine repaired or altered without our authorization will be subject to this guarantee. All warranty claims must go through **STERLING MULTI PRODUCTS @ 800-323-8580**

NOTE: Guarantee does not apply to normal wear of friction wheel or drive disc.

UNPACKING AND HANDLING

CAUTION

NEVER PICK UP THE MULTIMIXER BY THE SPINDLES

The MULTIMIXER is packed in a heavy carton and marked to show upright position.

Remove the 4 oz. bottle of special spindle oil packed with each MULTIMIXER. This oil should be used to lubricate the spindles only as directed under "Preventive Maintenance".

The MULTIMIXER packing is the result of much testing and development work. Your MULTIMIXER has been carefully tested before shipment and should reach you in perfect condition. IF DAMAGED, FILE CLAIM WITH CARRIER IMMEDIATELY. Keep packing case until inspection of MULTIMIXER is made

Considerable damage may result from shipping the MULTIMIXER without the proper inner support. If your unit must be returned for repairs contact Sterling Multi-Products technical service department for instructions and packaging (1-800-323-8580).

OPERATION & STARTING

Your MULTIMIXER is equipped with an automatic starting switch which starts the motor as soon as a drink container is placed in position on any spindle. The motor continues to operate as long as there are containers on the machine and the switch shuts off the motor when the last drink is removed. If container is removed rapidly from the spindle when the drink is finished, very little of the drink will adhere to the agitator.

To properly mix a milk drink requires time. Let the drink run on the mixer until it is not only mixed, but has become creamy. This time element varies with the temperature and consistency of the drink and can be determined by trial.

PREVENTIVE MAINTENANCE

Oil spindles at 60 to 90 day intervals. Apply approximately 20 drops of MULTIMIXER Spindle Oil through oiler on side of bearing housing. This amount of oil should

be sufficient for most conditions. Should oil accumulate on spindle and spin off, maintain same interval but use less oil.

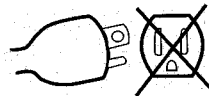
MAINTENANCE SUGGESTION

Unless the MULTIMIXER is damaged, do not attempt to make mechanical adjustments. The spindle drive discs are accurately machined and balanced. These discs will give long, satisfactory service. If the stainless steel spindle is accidentally bent, a complete new assembly including drive disc, bearings, bearing housing, and agitators can be obtained from the factory. Because of the extremely high operating speed and the skill required in assembling and testing the spindle units, the spindles will only be sold in a complete factory-tested unit. This will ensure the customer of satisfactory performance of his MULTIMIXER.

If the motor continues to run after all cups are removed, the micro switch may be defective or the automatic mechanism may need adjusting. To adjust, simply bend the metal tab, which is immediately above the actuating pin of the micro switch, in such a manner that the motor will shut off before the ring comes to rest in front of the mixer.

If a spindle continues to turn after a cup is removed and the motor is still running, due to cups still being on other positions, check the spacing between the friction wheel and drive discs.

ADJUSTING CUPREST



CAUTION

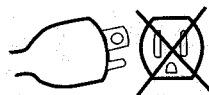
UNPLUG MIXER BEFORE PROCEEDING

The cuprests on your MULTIMIXER are adjusted at the factory for the standard metal mixing container which is 7 inches high.

To adjust cuprest for cups slightly shorter, loosen mounting screw, (holding nut inside of skirt), move cuprests upward and tighten firmly.

When the friction wheel has become worn enough to cause the spindles to slow down due to slippage, some compensation can be made by adjusting the cuprests up to the maximum height that will allow the cup to go in place.

REMOVING CUP HOLDERS



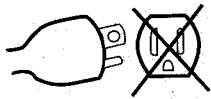
CAUTION

UNPLUG MIXER BEFORE PROCEEDING

Your MULTIMIXER is now equipped with removable cupholders for ease of cleaning. To remove, grasp cupholder and pull down sharply.

IT IS IMPORTANT THAT EACH OPERATOR UNDERSTAND THIS PROCEDURE AS IT IS IMPOSSIBLE TO REMOVE CUPHOLDER ANY OTHER WAY.

REMOVING COVER



CAUTION

UNPLUG MIXER BEFORE PROCEEDING

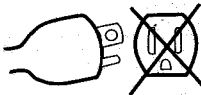
It is necessary to first remove the two small #4-40 screws in the back.

To remove cover, apply sudden upward pressure on the cover with hands on each side of the emblem. This will release the spring clips inside the front of the cover.

To replace the cover, align the formed flange at back of the cover into the embossed top of the backstand. Held firmly in this position the cover brought down in front, the spring clips fitted inside the top plate. A thin table knife or spatula can be used to start the cover over the top plate carrying around until the cover can be pushed in position.

When the cover is in position, the two small screws at back should be replaced.

MULTIMIXER SPINDLE ADJUSTMENT



CAUTION

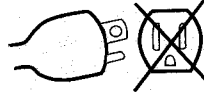
UNPLUG MIXER BEFORE PROCEEDING

1. Your MULTIMIXER is a quality precision instrument, and should give good service for a number of years. However, all machines wear in service. To keep wear to a minimum and to insure maximum performance, your machine should be given a few minutes of attention at regular intervals. Proper lubrication and adjustment of the spindles is the most important maintenance procedure, and should be performed at approximately three month intervals.
2. To adjust spindles, first remove power cord from electrical outlet and then remove cover.
3. Each spindle assembly is secured to the machine by four slotted head screws. On machines equipped with the white nylon mounting brackets, loosen the two screws nearest the operator only. On machines equipped with the steel and rubber mounting brackets, loosen all four screws for each spindle. (Use a screwdriver that fits the screw slot properly.)
4. Adjust the spindle so that a 1/32" (.031") gauge will just fit between the small plastic drive disc and the large rubber - tired friction wheel, then tighten screws securely. After tightening, check to be sure that the adjustment did not change and that the linkage operates smoothly and without binding. Repeat for all spindles.
5. This is a good time to oil the spindles, allow 20 or so drops of Multimixer spindle oil to enter the oil cup on the side of each bearing housing. Use only the spindle oil that came with your MULTIMIXER, as this is specifically formulated oil for this application. (More oil may be

ordered from Sterling Multi-Products).

6. - Replace cover and power cord.

CLEANING INSTRUCTION FOR MULTIMIXER

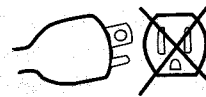


CAUTION

UNPLUG MIXER BEFORE PROCEEDING

1. Unplug mixer.
2. Wash spindles with soap and water. Rinse thoroughly with clean water. Never use a stream of water around the top of the spindles as they may introduce water into the spindle bearings causing the oil to run out and the bearings to bind or wear out. **THIS WILL VOID THE WARRANTY.**
3. The bottom cup rest, the top cup holder, and the spindle housing can be cleaned with soap and water and a small brush. Care should be used to prevent water from getting into the bearings.
4. Sanitizing spindles.
 - A. Mixing sanitizing solution (Stera-Sheen green label, as manufactured by Purdy Products Wauconda, Illinois or equivalent) to a concentration of 2 ounces per 8 quarts of lukewarm water (75°F) water. Do not use hot water. If an equivalent sanitizer is used, follow the manufacturer's instructions.
 - B. Entirely wipe all spindles with sanitizer using a sanitized towel.
 - C. Fill a clean shake cup with sanitizing solution 1/2" from the top lip and carefully place in position on each spindle. Allow to set for **2 MINUTES**, remove cup and allow to air dry.
 - D. Sanitize the exterior of the mixer using a portion of the unused solution and a sanitized bowl.

REMOVING FRICTION WHEEL



CAUTION

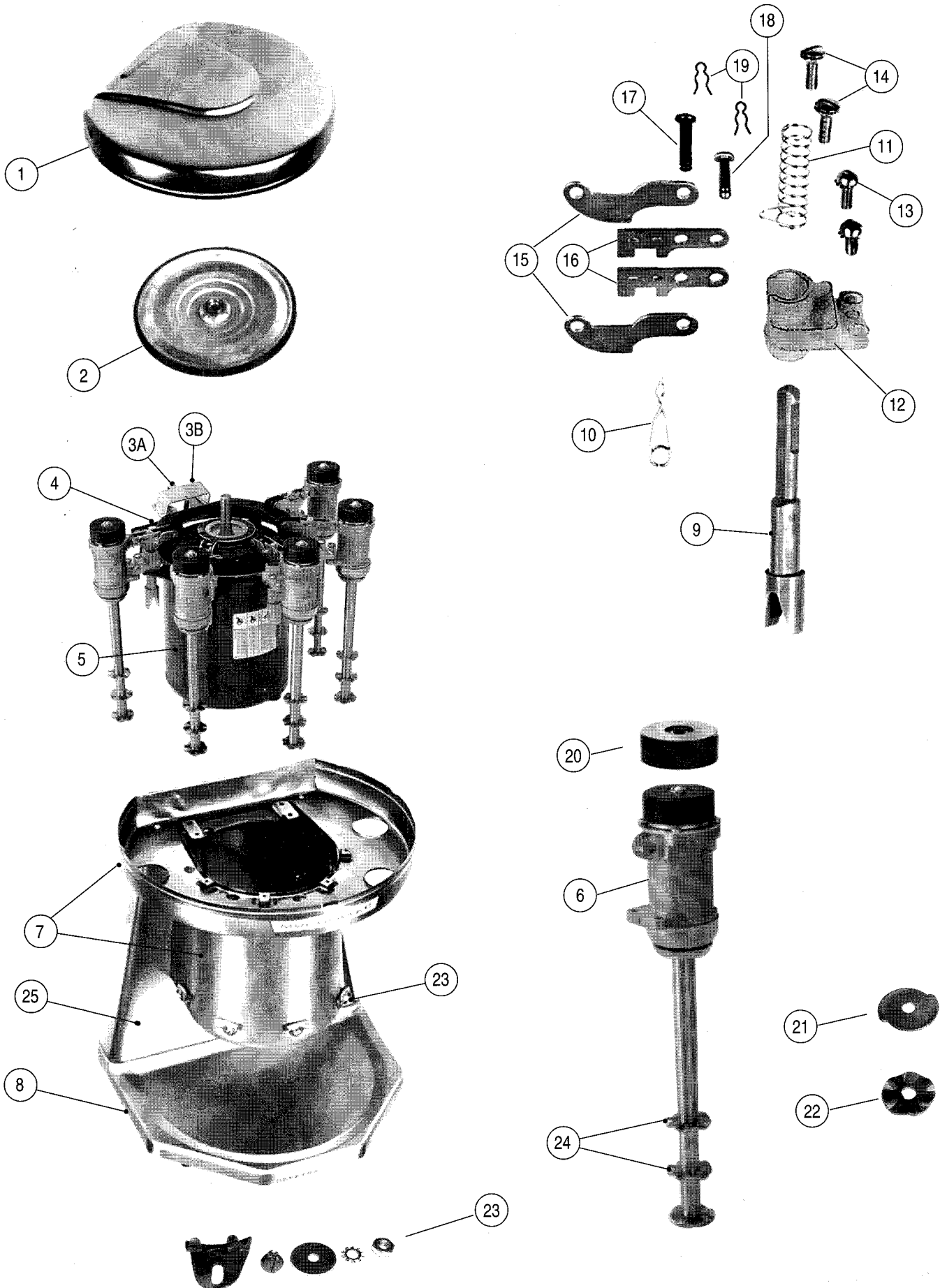
UNPLUG MIXER BEFORE PROCEEDING

When it is necessary to remove the friction wheel from the motor, simply place a wrench on the center milled nut and turn counter-clock-wise, holding the rim of the wheel.

This loosens the nut and when turned a few threads further loosens the collet on the motor shaft. Do not under any circumstances try to disassemble friction wheel by removing the screws holding the wheel puller collar. The friction wheel is made to exacting standards and cannot be removed by prying the edge. This will destroy the balance of the wheel.

Note: "MIXER SERIAL NUMBER MUST ACCOMPANY ALL PART ORDERS"

KEY	PART NO.	DESCRIPTION
1	9B1M-3	Top Cover Assembly (Satin Finish)
2	9B20M-1/2	Friction Wheel Assembly with 1/2" Dia. Collet
2	9B20M-5/8	Friction Wheel Assembly with 5/8" Dia. Collet
2	9B20-8	Friction Wheel Collet with 1/2" Dia. Bore
2	9B20-9	Friction Wheel Collet with 5/8" Dia. Bore
3A	9B48-9	Switch Ring & Frame Assembly (Without Micro Switch)
3B	9B21-3	Micro Switch
4	9B35M-3	Spider Assembly (8-32)
4	9B35M-4	Spider Assembly (10-32) All units starting with serial number 114502
5	9B51M-3	Motor — 1/2 H.P.
6	9B11-30	Spindle Assembly for Hard Ice Cream (4) Agitators
6	9B11-20	Spindle Assembly for Hard Ice Cream (3) Agitators
6	9B11-10	Spindle Assembly for Soft Ice Cream (2) Agitators
7	9B4M-3	3 Spindle Top Plate, and Skirt Assembly
7	9B4M-5	5 Spindle Top Plate, and Skirt Assembly (Shown)
8	9B13-3	Base Plate Assembly with Rubber Feet
9	9B45-4	Nylon Cupholder
10	9B45-5	Cupholder Retaining Spring
11	9B46-4	Cupholder Compression Spring & Switch Lifter
12	9B32-7	Nylon Spindle Mounting Bracket with Screws
13	9B33-3	Spindle Mounting Screw — #10-32x1/2" Round Head
14	9B33-4	Spindle Mounting Screw — #10-32x5/8" Oval Head
15	9B43-1	Toggle Arm
16	9B43-2	Toggle Lever
17	9B40-2	Toggle Arm Brass Pin (3/4" Long Pin)
18	9B40-1	Toggle Lever Brass Pin (5/8" Short Pin)
19	9B42-3	Wire Spring Clip
20	9B28M-3	Drive Disc
21	9B29DX	Flat Bottom Agitator for SOFT Ice Cream
22	9B29X	Wavy Bottom Agitator for HARD Ice Cream
23	9B5-3	Cuprest Assembly
24	9B29-30	Top / Middle Agitator
25	9B12-1	Backstand
PARTS NOT ILLUSTRATED		
	9B17-7	Line Cord with Molded Plug
	9B27M-3	Screw & Washer for Drive Disc
	9B26-3	4-oz. Container Multimixer Spindle Oil
	9B54-4	Bottom Agitator Screw
	9B14-5	Rubber Foot, Including Screw & Hole Plug
	9B39-3	Spider to Backstand Rubber Washer
	9B38-3	Spider to Top Plate Rubber Washer
	9B34-3	Micro Switch Frame Return Spring
	9B20-10	Friction Wheel Nut
	9B57	Carton With Inner Pack
	9B60-2	SC Cup Attachment Assembly
	9B65-1	Feeler Gauge
	9B25-4	Upper Bearing
	9B25-6	Upper Bearing Retainer
	9B32-3	Steel Spindle Mounting Bracket Assembly
	9B66-1	Warning Label
	9B56-8	Owners Manual
	9B70	Multimixer Parts Kit (See Back Page)

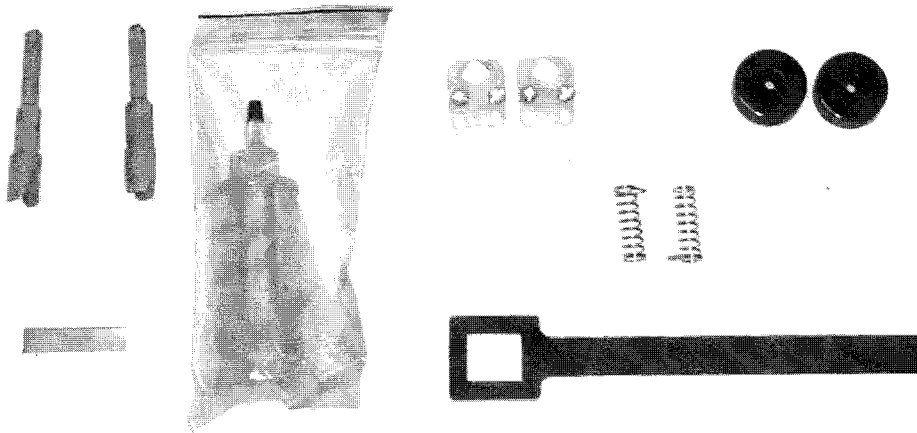


Trouble Shooting Chart

PROBLEM	CAUSE	CORRECTIVE ACTION
1. Slow mixing action.	Drive not fully engaged. Friction wheel worn or glazed.	*(a) Check .030" spacing and reset if necessary. **(b) Check cuprest height and reset if necessary. (c) Replace friction wheel
2. Motor runs with no shakes on machine.	Micro switch ring sticking. Spindle linkage binding. Micro switch tab adjustment. Broken switch ring return spring. Defective micro switch.	(a) Oil pivot points – check for free action. (b) See #2B above. (c) Bend switch actuating tab very slightly using long nose pliers. (Bend tab IN to stop motor – OUT to start motor) (d) Replace spring. (e) Replace micro switch.
3. Motor won't run.	Line cord unplugged. Breaker tripped or fuse blown in electric service. Defective micro switch. Open circuit in motor.	(a) Plug unit in. (b) Reset breaker or replace fuse after checking for worn or pinched power cord, broken wires, etc. If fuses continue to blow have machine repaired. (c) Replace micro switch. (d) Call service center for repairs - See service directory for nearest location
4. Motor noisy.	Worn bearings.	(a) Call service center for repairs - See service directory for nearest location
5. Spindle noisy.	Needs oil. Worn, blistered, or flat-spotted drive disc. Worn spindle bearings.	(a) Apply 20 drops spindle oil thru oiler on bearing housing. (b) Replace drive disc. (c) Replace spindle assembly.
6. Spindle noisy, but quiets when bottom agitator is removed.	Bottom agitator bent or agitator screw bent.	(a) Replace agitator/screw assembly.

*If one or more adjacent spindles cannot be adjusted properly due to insufficient range of adjustment, the cause is quite likely to be that the motor has shifted position on the spider or that the spider itself is deformed. If the nearest service facility cannot correct this condition the machine should be returned to the factory for repair. Contact Sterling Multi-Products technical service department for instructions and packaging.

**The maximum height setting for the cuprest is that which will allow a cup that has been lifted as high as possible to clear the cuprest by approximately 1/8 inch. After this setting has been determined, tighten cuprest screw securely.



Catalog #9B70 Multimixer Parts Kit (illustrated above)

QTY	CATALOG#	DESCRIPTION
(2)	9B45-4	Nylon Cupholder
(1)	9B65-1	Feeler Gauge
(1)	9B26-4	4 oz. Spindle oil
(2)	9B32-7	Spindle Mtg. Brkt.
(2)	9B28M-3	Drive Disc
(2)	9B46-4	Cupholder Spring
(1)	9B20-14	Friction Wheel Wrench
(1)	9B70-4	Illustrated Maintenance Guide

SALES & SERVICE

Sterling Multi-Products
326 W 5th Street
Prophetstown, IL 61277

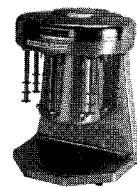
Telephone : 800-323-8580

Email: sales@sterling-products.com

Website: www.sterling-products.com

MULTIMIXER makes the drink!

PREVENTATIVE MAINTENANCE



MODEL # 9B5 & 9B3

Multi Mixer

MODEL # 9B5 & 9B3

Daily

CLEANING

Unit should be cleaned on a daily basis. Do not submerge in water. Spindles should be cleaned with soap and water, and sanitized.

Consult the CLEANING section of the operation manual.

The cupholders can be removed for easy cleaning.

Consult the REMOVING CUP HOLDERS section of the operation manual.

Quarterly

PREVENTATIVE MAINTENANCE

The spindles should be oiled on a quarterly basis.

Consult the PREVENTIVE MAINTENANCE section of the operation manual.

The spindles should be adjusted on a quarterly basis.

Consult the SPINDLE ADJUSTMENT section of the operation manual.

NOTE: Spindles should be oiled and adjusted more frequently on machines running a heavy volume of drinks.