

# SPACEMAN<sup>USA</sup>

COMMERCIAL ICE CREAM & FROZEN BEVERAGE EQUIPMENT

## MACHINE MANUAL



### MODEL SM-6260H

SOFT SERVE - FLOOR STANDING - TWO FLAVOR + TWIST

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8 AM – 5 PM Mountain

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# INTRODUCTION

## WELCOME TO YOUR MACHINE:

Welcome to your Spaceman USA Model 6260H soft serve machine, engineered and designed to provide dependable operation and a consistent, quality product:

- ◆ Two-flavor floor 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.

Green boxes throughout the manual represent instructions for machines with air pumps. Users without air pumps can disregard these boxes.

## 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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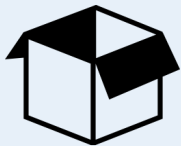
# QUICK OPERATION REFRESH



**WARNING:** The Quick Operation Refresh is for experienced 6260H 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



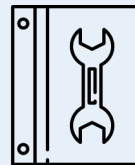
Unpack and inspect machine, parts, and accessories.

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 (1),  
with Beater Rods (2)



Dispensing-Door  
Gaskets (2)



Beater Guides (2)



Side Draw Valves (2),  
with O-Rings (4)



Middle Draw Valve (1),  
with H-Ring (1)



Hand Screws  
(2 Short, 2 Long)



Draw Handles (3), with  
Adjusting Screws (3)



Star Caps (3)



Retention Pin (1),  
with Nut (1)



Prime Plugs (2), with  
O-Rings (4)



Beaters (2)



Scraper Blade Clips (4)



Scraper Blades (4)



Beater Shoes  
(2 Left and 2 Right)



Drive Shafts (2)



Drive Shaft Gaskets (2)



Hopper Lids (2)



Air Tubes (2) and Caps (2)



Hopper Agitators (2)  
(if included)



O-Ring Removal Tool (1)



Brush Kit (1)



Internal Drip Tray (1)



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



Air Pump Assembly  
(if included)

# 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 10,000 BTU, R404A

## MACHINE PLACEMENT REQUIREMENTS

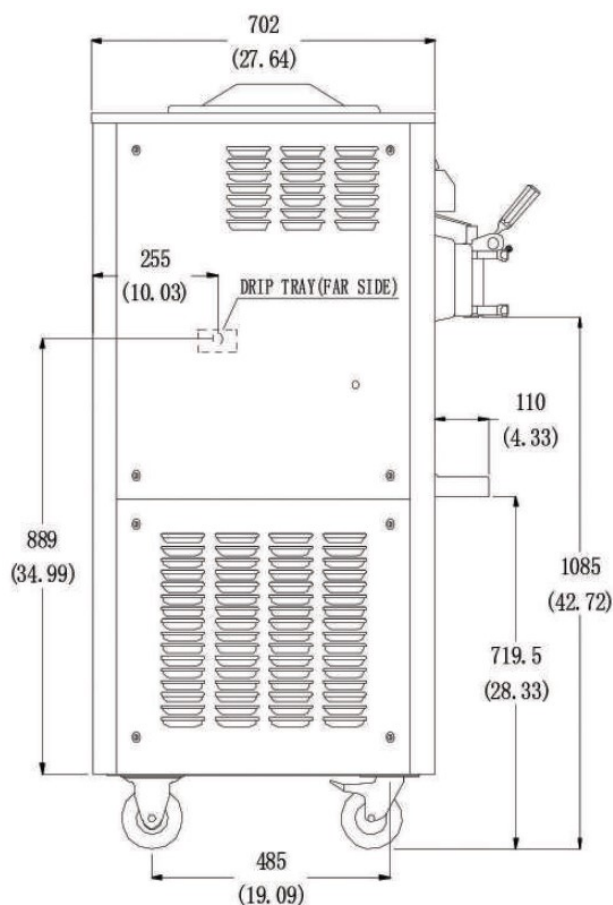


**CAUTION:** The machine must be placed on a level surface away from walls and other objects. Failure to comply will damage the machine and refrigeration components and will void all warranties.



**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 area where the machine will be placed, remove packing cardboard from underneath machine, and place ramp wedges near front casters.
5. Unlock front casters, and roll machine down the wedges off the pallet.
6. 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 (2)
- Front Drip Tray + Splash Shield
- Dispensing Handles (3)
- 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

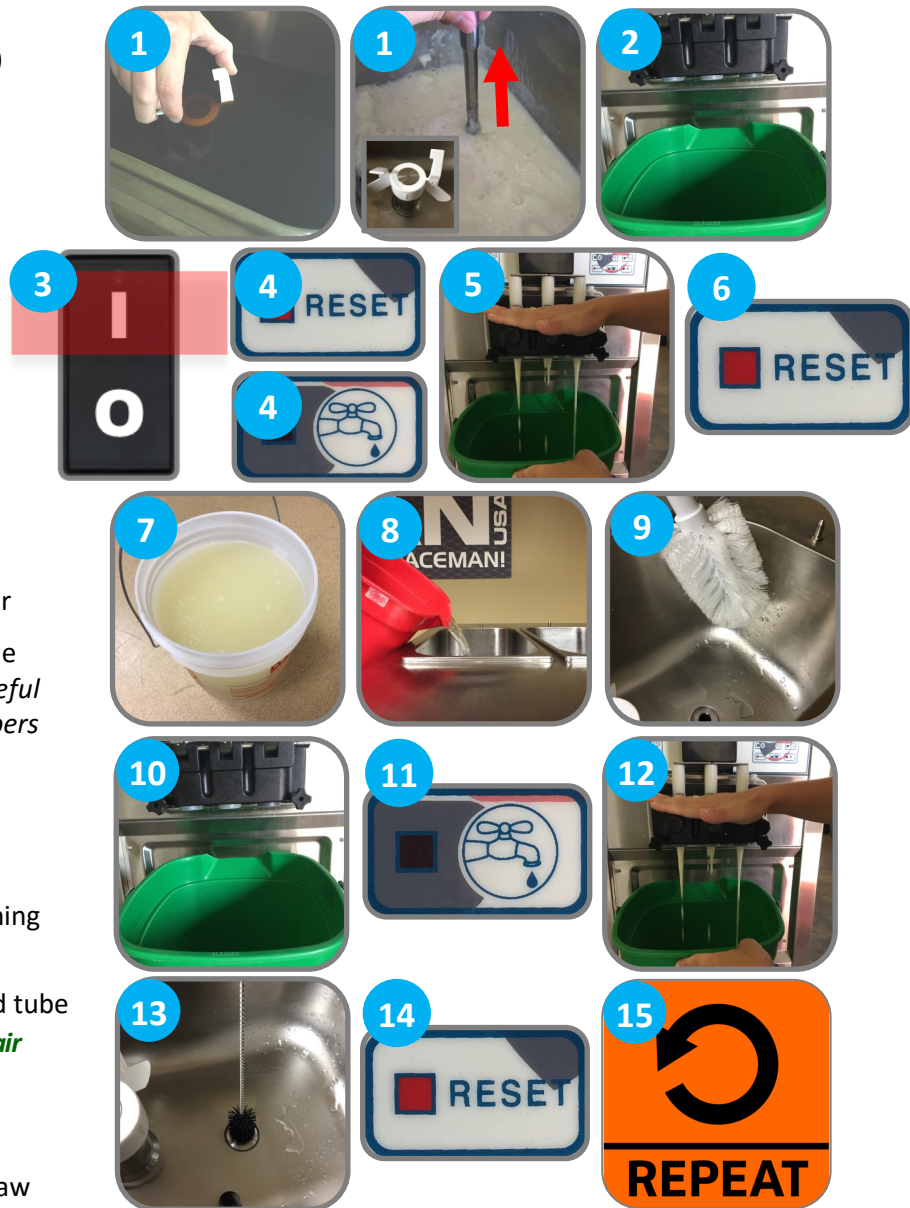


**NOTES:** To expedite draining, turn off machine 30 minutes prior to soften product.  
To expedite process, keep a bucket nearby to temporarily store removed parts.



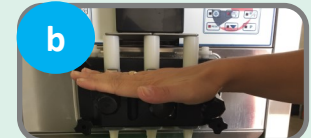
**CAUTION:** Never use warm water when rinsing the machine to prevent damage.

1. Remove hopper lids, air tubes, and (if present) agitators; *if machine has air pumps, do not disconnect air tubes*
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; *if machine has air pumps, this step is not necessary*
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



16. If machine has air pumps:

- a. Press RESET buttons
- b. OPEN draw handles (DOWN) for 10 to 15 seconds to relieve pressure in cylinders





# 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.



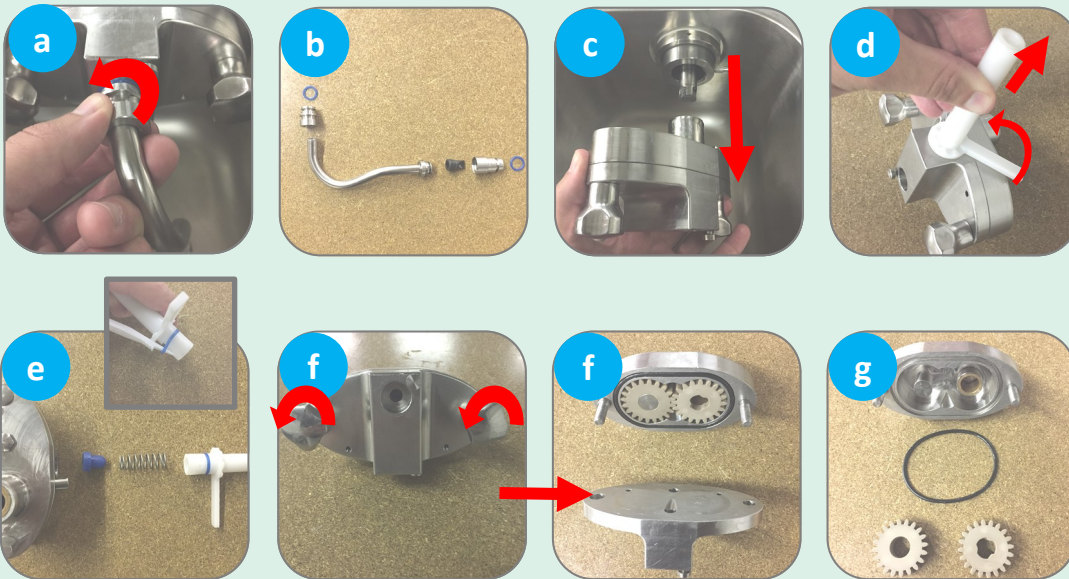
**CAUTION:** Always separate O-rings and gaskets from metal parts to prevent damage while washing.

## 1. Turn power switches OFF



## 2. If machine has air pumps, disassemble them

- OPEN draw handles to verify zero pressure in cylinders;** twist air tube connectors to unlock and disconnect air tubes
- Take air tubes apart completely; each air tube has O-rings (3), connectors (2), and check valve (1)
- Push in and rotate air pumps 1/4 turn clockwise; pull to remove
- Rotate suction tubes to unlock and remove suction tubes, springs, and stoppers out of air pumps; *watch that springs don't fly out*
- Take suction tubes apart completely; each suction tube has O-ring (1), spring (1), and stopper (1)
- Unscrew bolts on air pump housings; separate air pump covers from shells
- Remove gears and O-rings from shells



## 3. Remove dispensing door

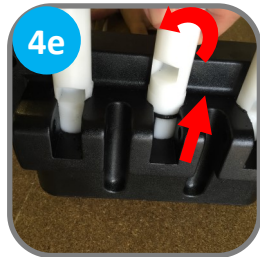
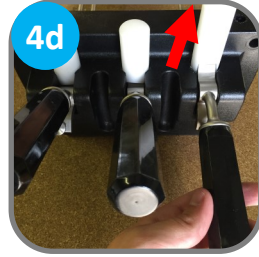
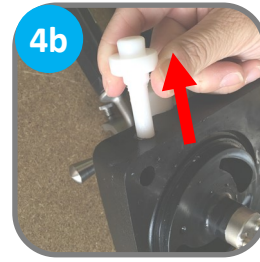
- Remove dispensing-door hand-screws (4)
- Remove dispensing door assembly from cylinders



## CLEANING: 2. DISASSEMBLE

### 4. Disassemble dispensing door

- Remove beater guides (2) from door assembly; remove gaskets (2) from door assembly using O-ring removal tool
- Remove prime plugs (2) from door assembly; remove O-rings (4) from prime plugs using O-ring removal tool
- Unscrew and remove retention nut; remove retention pin
- Remove draw handles (3), pushing down first to pop up draw valves, then pulling out
- Remove draw valves (3), *twisting while removing to prevent damage*
- Remove O-rings (4) and H-ring (1) from draw valves using O-ring removal tool
- Rotate star caps (3) so that tabs are accessible; snap off star caps



### 5. Disassemble beater assemblies and drive shafts

- Remove beater assemblies (2) from cylinders
- Remove scraper blades (4) from beater assemblies; separate scraper blade clips (4) from scraper blades
- Pull off beater shoes (4)
- Remove drive shafts (2) from inside cylinders using a dry towel; separate gaskets (2) from drive shafts



**NOTE:** If you experience assembly difficulty with drive shafts, Spaceman offers a specialized removal tool for purchase.

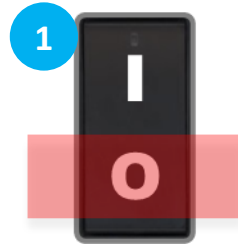
### 6. Remove internal drip tray and front drip tray + splash shield



# 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; *if machine has air pumps, be sure to include all air pump parts in cleaning*
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

a. Place drive shaft gaskets (2) on drive shafts (2)



b. Seal gasket open spaces with Spaceman lubricant, extending onto drive shafts and *avoiding the top square parts*



c. 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°)

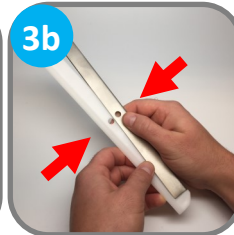


## 3. Install beater assemblies

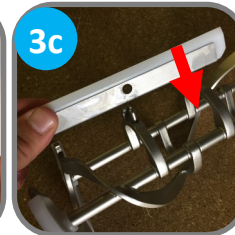
a. Attach beater shoes (4) onto beaters (2); when properly placed, neither shoe overhangs beater edge



b. Install scraper blade clips (4) onto scraper blades (4)



c. Fit scraper blades onto beaters (2)



d. 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°

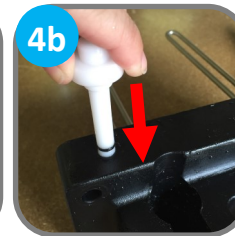


## 4. Install dispensing door

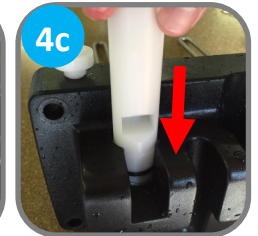
a. Place O-rings (4) on side draw valves (2); place H-ring (1) on middle draw valve (1); place O-rings (4) on prime plugs (2); coat all ring areas with Spaceman lubricant



b. Push prime plugs into holes on top of dispensing door



c. Insert draw valves into dispensing door, O-rings-first; *middle draw valve goes in the middle and slots face outward*



d. Set draw handles (3) into slots on dispensing door, with adjustment screws facing down



e. Slide retention pin through draw handles; secure with nut



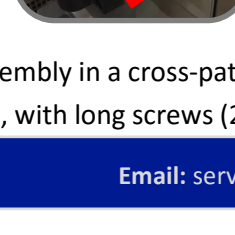
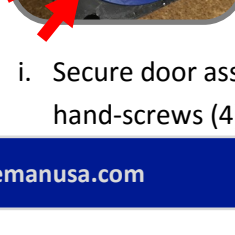
f. Snap star caps (3) onto bottom of dispensing door



g. Fit gaskets (2) into grooves on back of door, flat side out; slide beater guides (2) over beater rods (2), 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



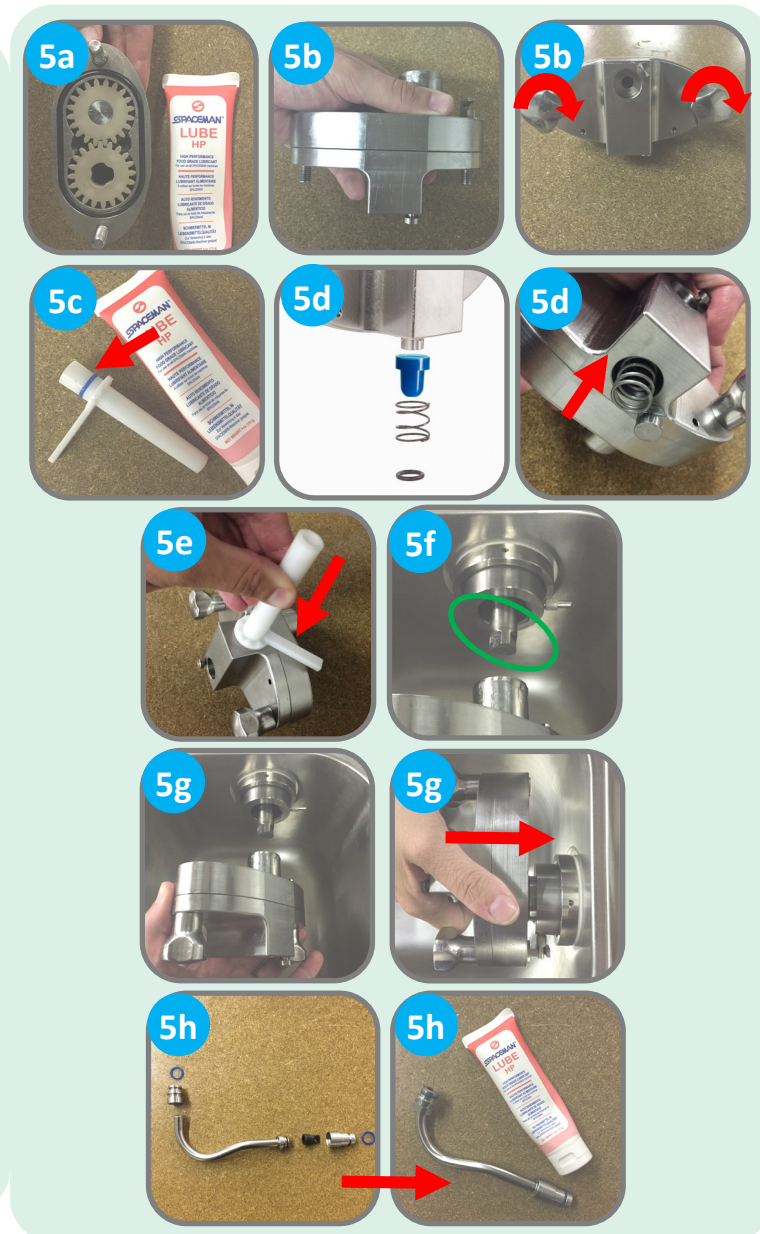
i. Secure door assembly in a cross-pattern using hand-screws (4), with long screws (2) on top



# CLEANING: 4. ASSEMBLE

## 5. If machine has air pumps, assemble and install them

- Place O-rings on rear shells, coating with Spaceman lubricant; install gears into shells (they only fit one direction)
- Connect covers and shells, ensuring they fit flush; secure with hand-screws
- Place O-rings on suction tubes; lightly lubricate O-ring areas
- Place air pump stoppers into air pump springs, verifying orientation of stopper in spring; insert into housings **stopper-first**
- Insert suction tubes into pumps; rotate to lock, and turn to desired overrun setting
- Coat air pump drive shafts with Spaceman lubricant
- Install air pumps onto machine:
  - insert at an angle
  - while pushing air pump in, slightly rotate back and forth until the gear engages the air pump drive shaft
  - push in and rotate counter-clockwise to lock in place
- Assemble air tubes; each air tube has O-rings (3), connectors (2), and check valve (1); lubricate O-ring areas
- If machine will go unused, install air tubes into hopper, but do not connect to air pumps; otherwise, set air tubes aside until after machine has been primed



## 6. Install hopper lids, agitators, and drip trays

- Coat inside of agitators (if present) with Spaceman lubricant and install with arrow pointing up
- Install internal and front drip trays
- 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

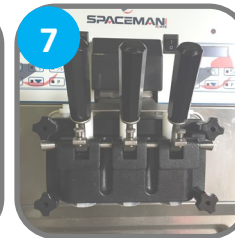


**NOTE:** The mix-low lights illuminate **RED** when a hopper is low on product mix and automatically de-illuminate when machine is filled.



**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 15)
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. If machine has air pumps, *do not* fill product over small air inlet holes on the bottom of the air pump
6. OPEN draw handle (DOWN); sanitizer will start to flow out draw valve
7. Once sanitizer has been purged from the machine and a steady stream of product is flowing from the spout, CLOSE draw handle (UP)
8. Pour remaining product into hopper
9. Raise the prime plug on the top of the dispensing door until flow is 100% product
10. Push prime plug back down
11. If machine has air pumps:
  - Press RESET, then press WASH
  - Ensure product is coming out of the large hole near the top of the air pump
  - Press RESET
12. Wash air tube and cap; install air tube in hopper (inlet hole on side of air tube at bottom)
13. Install air pump air tube, inserting air tube into hopper, then rotate and insert air pump connector into air pump; rotate connector to lock in place
14. Replace hopper lid
15. Product is now ready to freeze



# FROZEN PRODUCT OPERATION

## FREEZE PRODUCT



**CAUTION:** *Never* disconnect air pump (if present) with the machine running. If disconnecting air pump, *first* press RESET to stop operations and open draw handles for 10 to 15 seconds to relieve pressure in cylinder.

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 19)

## DISPENSE PRODUCT



**CLOSED**



**OPEN**

Side draw handles dispense product from their respective hoppers. The middle draw handle twists product from the left and right hoppers.

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



**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 without air pumps** 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:

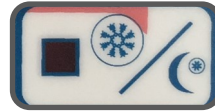
5. Open draw handles to draw 6 to 8 oz. of product; discard product
6. Press RESET, press FREEZE
7. Wait until machine finishes freeze cycle and motors stop turning
8. Remove and clean air tubes
9. Insert air tubes into machine with correct orientation (inlet hole on the side of the air tube at the bottom)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



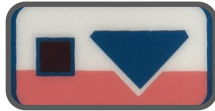
Press RESET to stop machine functions. Press and hold RESET until display shows settings (viscosity is the first setting shown). *If you scroll past the viscosity setting, hit RESET until it comes back around.*



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 without air pumps** 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.



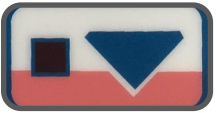
Press RESET to stop machine functions. Press and hold RESET until display shows settings. Viscosity is the first setting shown; press RESET again (without holding), and temperature will be next. *If you scroll past the temperature setting, hit RESET until it comes back around.*



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 20)
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 20)

## **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 19)

## **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 19)
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 19)
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 13)
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 13)
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 18), and lower viscosity as required (Page 19)

# MACHINE SPECIFICATIONS

## SM-6260H

SOFT SERVE FREEZER

### PRODUCT INFORMATION

Type	Floor Standing
Flavors	2 + Twist
Cooling	Air Cooled
Freezing Cylinders	2x 3.2 L / 3.4 qt
Product Mix Hoppers	2x 15.0 L / 15.9 qt
Output (4oz Servings)	78.0 qt / hr 625 servings / hr
Motor	2x 1.00 HP, 750W
Compressor (Main)	1x 10000 BTU, R404A
Compressor (Auxilliary)	1x 480 BTU, R134A

### FEATURES

Machine Controls	Dual, Digital
Regrigerated 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 high capacity, twin-twist, gravity feed, floor standing 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 side. Refrigerated hoppers and Standby Mode keeps product fresh, even overnight.

### CUSTOM OPTIONS

*Air Pump, Water Cooled, Air Chute, Spinner (1 or 2), 3-Phase Power*

### ELECTRICAL SPECIFICATIONS

	Maximum Fuse Size	Min. Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1	1 x 30A	1 x 18A	2P / 3W
208-230/60/3	1 x 30A	1 x 18A	3P / 4W

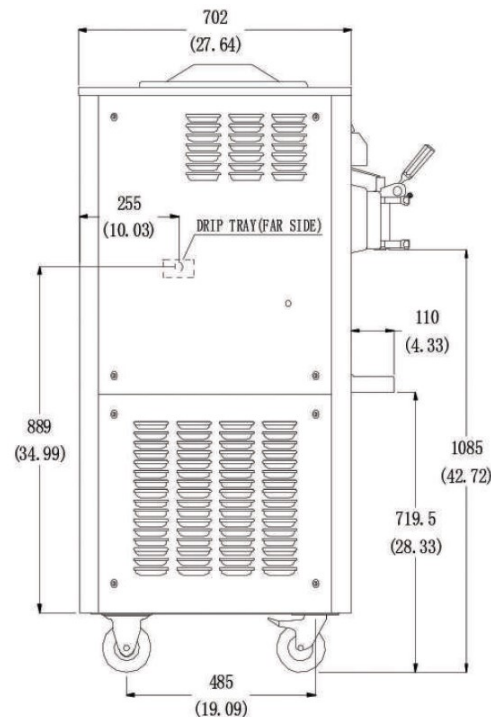
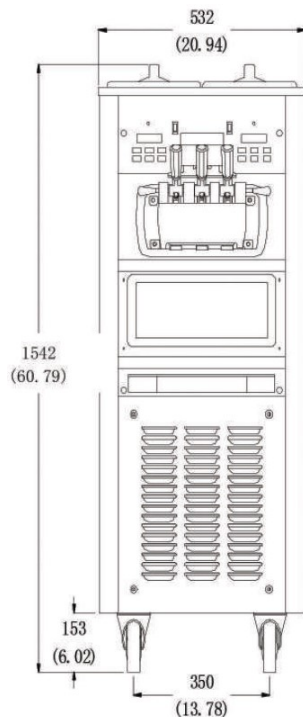
*Electrical Plug: 1x NEMA L6-30 (2P) or 1x NEMA L15-30 (3P)*

### SIZE SPECIFICATIONS

	Machine		Shipping	
Weight	250 kg	551 lbs	274 kg	609 lbs
Depth (mm / in)	702*	27.7*	895	35.3
Width (mm / in)	532*	21.0*	715	28.2
Height (mm / in)	1542	60.8	1740	68.6

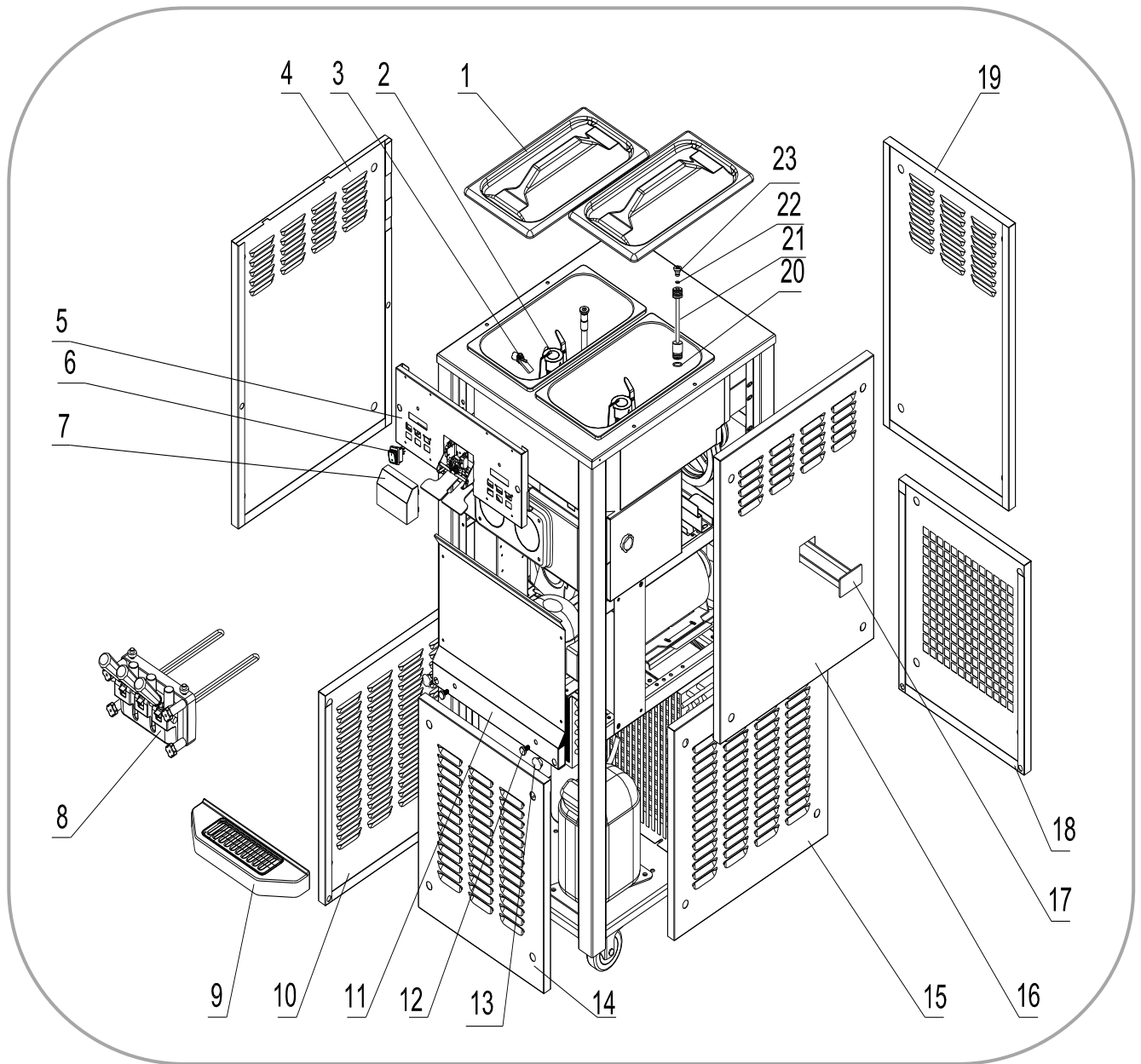
*Shipping Volume: 1.08 CBM / 37.06 CBF*

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





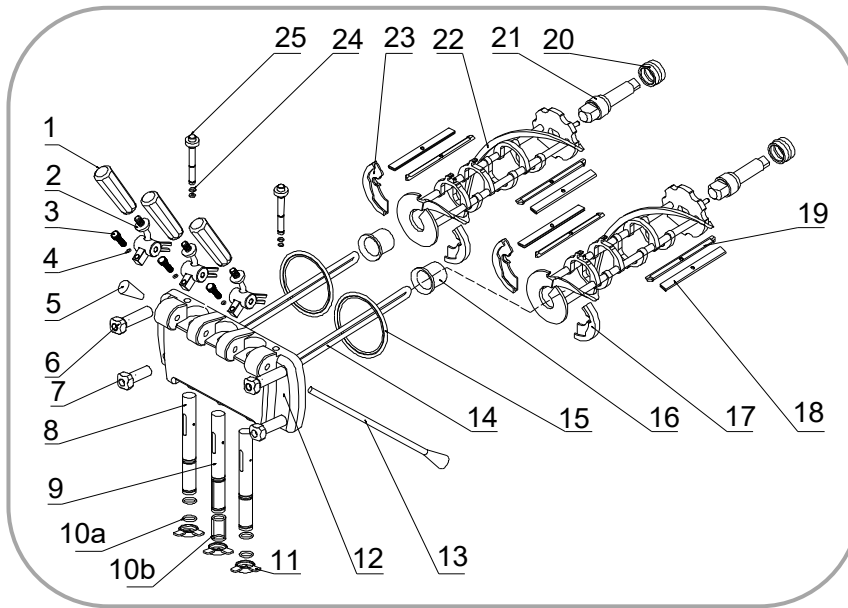
# SPECS—EXTERNAL PARTS



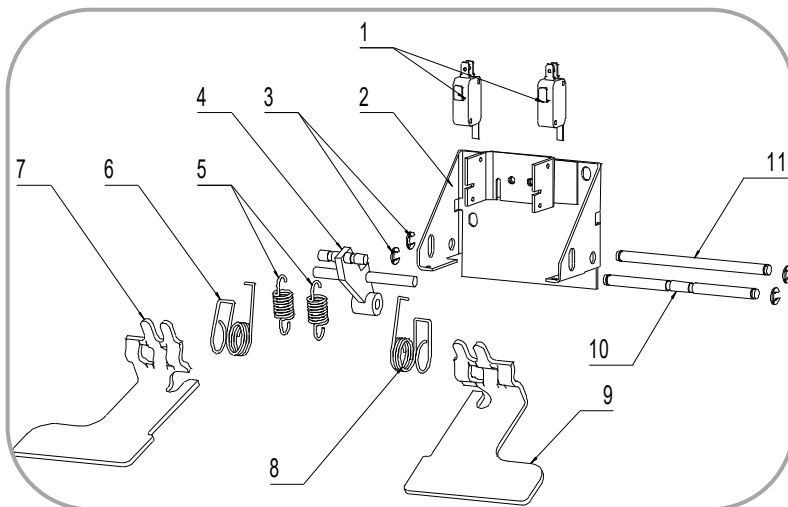
Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	3.4.03.01.004	Hopper Lid	9	3.4.04.01.003	Drip Tray	17	3.4.04.02.001	Internal Drip Tray
2	2.1.1.23.0001	Agitator Blade	10	2.3.4.22.003	Panel - Left - L	18	2.3.4.15.003	Panel - Rear - L
3	3.1.03.04.009	Low Mix Sensor	11	2.3.4.16.004	Panel - Front - M	19	2.3.4.14.003	Panel - Rear - U
4	2.3.4.19.003	Panel - Left - U	12	3.6.39.004	Drip Tray Mount	20	3.4.08.01.002	O-Ring - Air Tube
5	2.3.4.07.008	Panel - Front - U	13	3.4.07.01.001	Bolt Cover	21	2.1.1.22.0003	Air Tube
6	3.1.03.03.004	Power Switch	14	2.3.4.22.003	Panel - Front - L	22	3.4.08.01.028	O-Ring - Cap
7	3.4.07.07.004	Switch Cover	15	2.3.4.22.001	Panel - Right - L	23	2.1.3.23.0001	Air Tube Cap
8	2.1.1.15.0005	Dispensing Door	16	2.3.4.21.003	Panel - Right - U			

# SPECS—OPERATING PARTS

## Dispensing Door and Beater

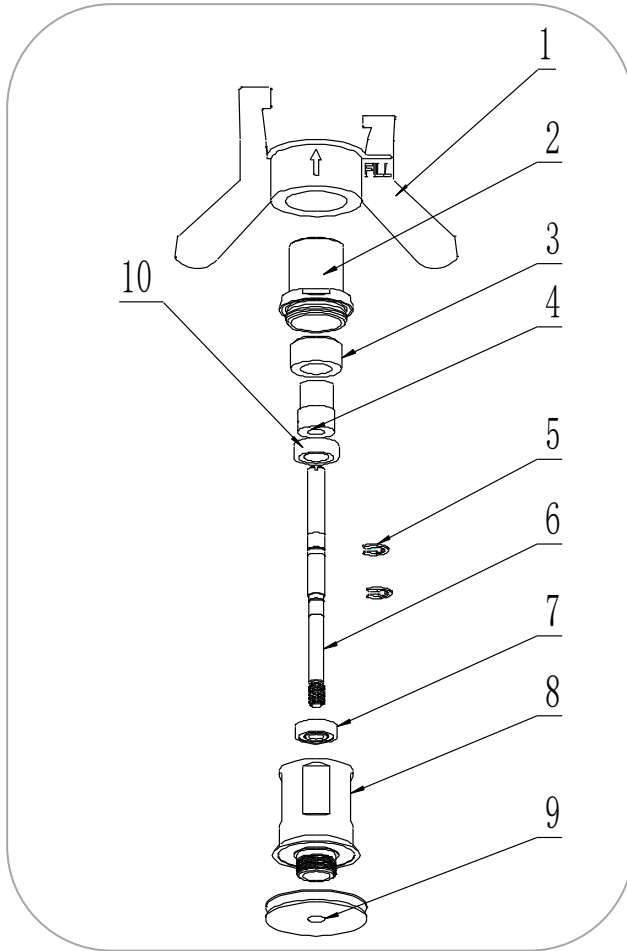


Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	3.4.05.01.001	Dispensing Handle	10a	3.4.08.01.006	O-Ring - Valve - S	18	3.4.02.01.001	Scraper Blade
2	2.1.3.26.0002	Handle Seat	10b	3.4.08.01.015	H-Ring - Valve	19	2.3.4.04.002	Scraper Blade Clip
3	3.6.39.008	Adjustment Screw	11	3.4.05.03.004	Star Cap - Small	20	3.4.07.05.002	Drive Shaft Gasket
4	3.4.08.01.012	O-Ring - Screw	12	2.1.3.14.0005	Dispensing Door	21	2.1.3.25.0002	Drive Shaft
5	2.1.3.27.0025	Nut - Retention Pin	13	2.1.3.27.0003	Retention Pin	22	2.1.1.10.0001	Beater
6	3.4.05.02.004	Hand Screw - Long	14	2.1.1.11.0002	Beater Rod	23	3.4.01.01.001	Beater Shoe - L
7	3.4.05.02.003	Hand Screw - Short	15	3.4.08.02.003	Door Gasket	24	3.4.01.03.002	Beater Guide
8	2.1.3.01.0005	Draw Valve - Side	16	3.4.01.03.002	Beater Guide	25	2.1.3.02.0015	Prime Plug
9	2.1.3.02.0002	Draw Valve - Mid	17	3.4.01.02.001	Beater Shoe - R			



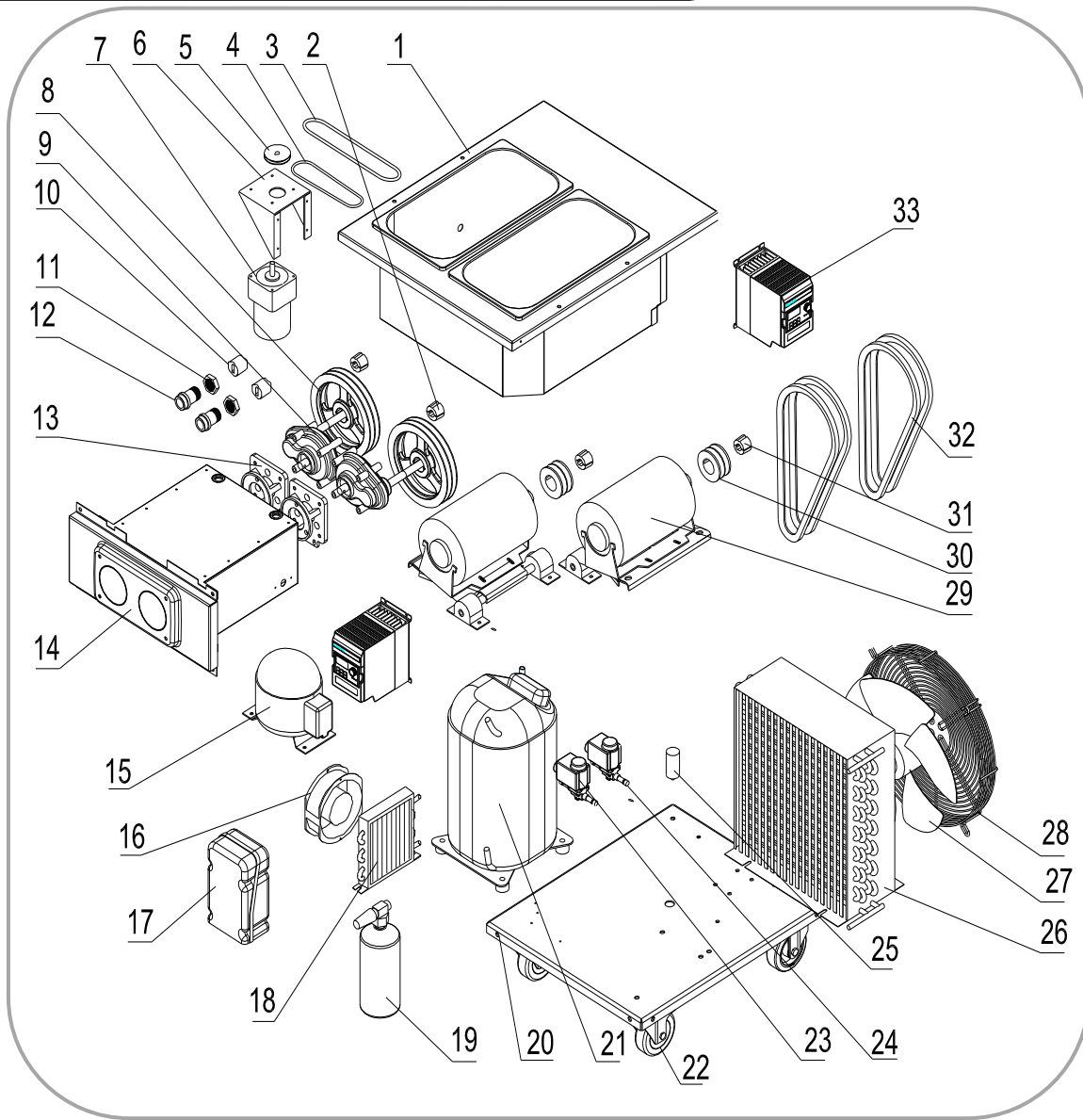
Item	Part #	Description
1	3.1.03.01.004	Switch - Draw
2	2.1.1.19.0010	Switch Mount
3	3.6.34.002	C-Clip - #6
4	2.1.1.19.0006	Draw Switch Lever
5	3.6.02.002	Spring - Draw
6	3.6.01.001	Spring - Return - L
7	2.1.4.05.011	Draw Arm - L
8	3.6.01.011	Spring - Return - R
9	2.1.4.05.012	Draw Arm - R
10	2.1.4.05.001	Retention Pin - F
11	2.1.4.05.002	Retention Pin - R

## 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	2.1.3.42.0002	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

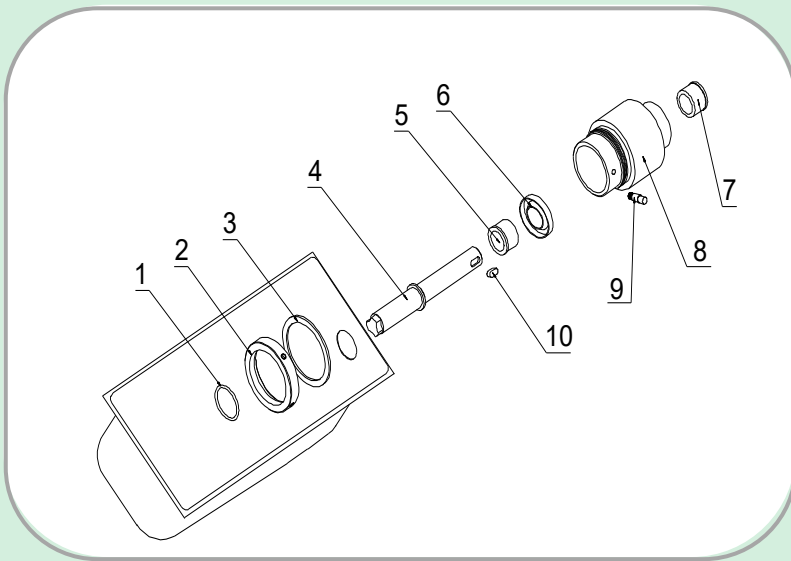
# SPECS—INTERNAL PARTS



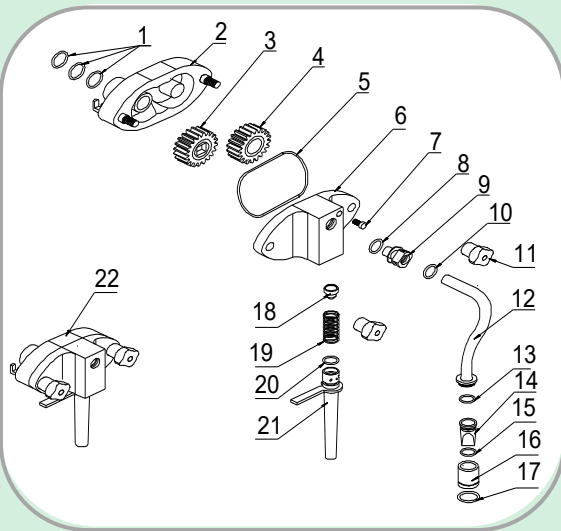
Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
1	2.1.1.05.0031	Hopper Assembly	13	2.1.3.15.0003	Gear Box Mount	25	3.2.03.04.001-2	Capacitor - Fan
2	3.3.04.01.005	Bushing - 1008-16	14	2.1.1.06.0045	Cylinder Assembly	26	3.2.02.01.009	Condenser - Main
3	2.1.4.08.021	Belt - HA - 630mm	15	3.2.01.01.002	Compressor - Aux	27	3.2.03.04.001	Fan Motor - Main
4	2.1.4.08.002	Belt - HA - 360mm	16	3.2.03.01.001	Fan Motor - Aux	28	3.2.03.04.001-1	Fan Cover
5	3.3.04.04.008	Pulley - HA - 34mm	17	3.2.01.04.018	Start Component	29	3.3.01.04.005	Motor - 750W
6	2.3.4.45.007	Mount - HA Motor	18	3.2.02.01.001	Condenser - Aux	30	3.3.04.02.001	Pulley - 63x2-1008
7	3.3.01.01.001	Motor - Agitator	19	3.2.04.08.001	Receiver	31	3.3.04.01.005	Bushing - 1008-16
8	3.3.04.02.007	Pulley - 182x2-1008	20	2.2.4.01.0011	Chassis	32	3.3.03.01.003	Belt - XPA1030
9	3.3.02.01.002	Gear Box	21	3.2.01.02.011	Compressor - Main	33	3.1.01.08.006	Inverter—0.75KW
10	3.3.02.04.002	Drive Coupling	22	3.3.05.02.002	Caster - Swivel			
11	3.3.02.02.010	Nut - RS Bearing	23	3.2.04.04.015	Solenoid Coil			
12	3.3.02.02.002	Rear Shell Bearing	24	3.2.04.04.002	Solenoid Body			



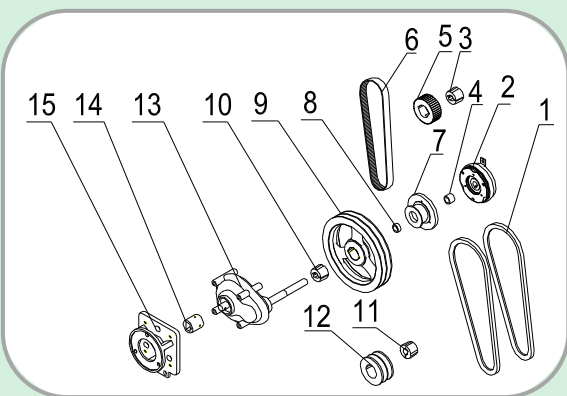
# SPECS—AIR PUMP PARTS



Item	Part #	Description
1	3.4.08.03.010	Nylon Ring - Shaft
2	2.1.4.01.016	Nut - Pump Seat
3	3.4.08.03.012	Nylon - Pump Seat
4	2.1.4.01.018	Drive Shaft - Pump
5	3.3.02.06.001	Bearing - Front
6	3.3.02.09.002	Bearing Gasket
7	3.3.02.06.001	Bearing - Rear
8	2.1.4.01.017	Air Pump Seat
9	3.6.39.010	Lock Pin
10	3.6.33.002	Drive Shaft Key

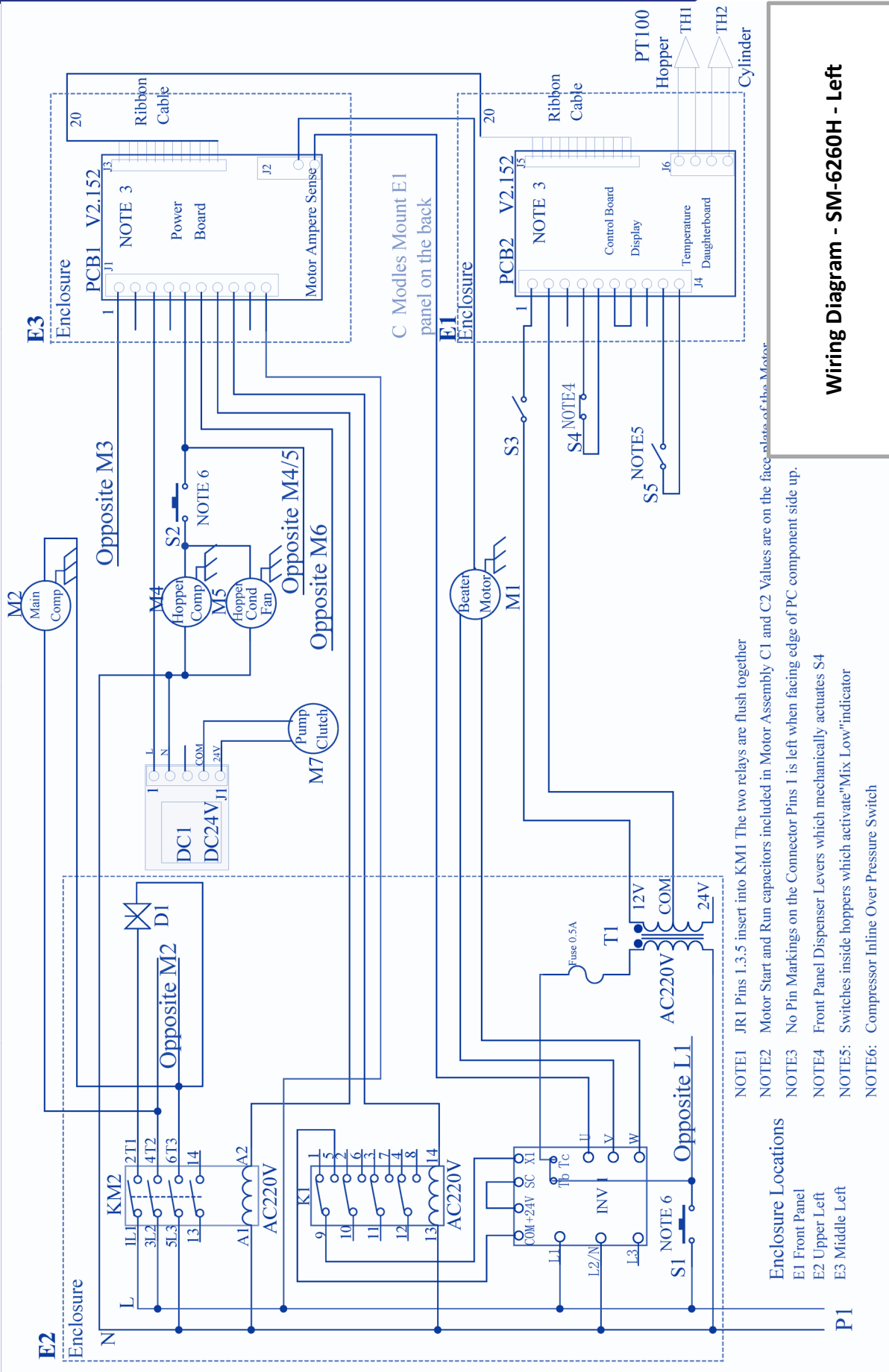


Item	Part #	Description	Item	Part #	Description
1	3.4.08.01.025	O-Ring	12a	2.1.4.01.044	Air Tube - Right
2	2.1.4.01.004	Air Pump Shell	12b	2.1.4.01.043	Air Tube - Left
3	2.1.4.01.013	Driving Gear	13	3.4.08.01.003	O-Ring - Tube
4	2.1.4.01.012	Driven Gear	14	2.1.4.01.035	Check Valve
5	3.4.08.01.004	Air Pump Gasket	15	3.4.08.01.023	O-Ring - Valve
6	2.1.4.01.003	Air Pump Cover	16	2.1.4.01.039	Connector - Hopper
7	2.1.4.01.029	Lock Nut	17	3.4.08.01.037	O-Ring - Connector
8	3.4.08.01.003	O-Ring - Connector	18	3.4.07.06.003	Plug
9	2.1.4.01.023	Connector—Pump	19	3.6.03.003	Spring
10	3.4.08.01.008	O-Ring - Connector	20	3.4.08.01.003	O-Ring - Suction
11	2.1.4.01.002	Hand Screws	21	2.1.4.01.049	Suction Tube - 200
			22	2.1.1.13.0001	AP Assembly



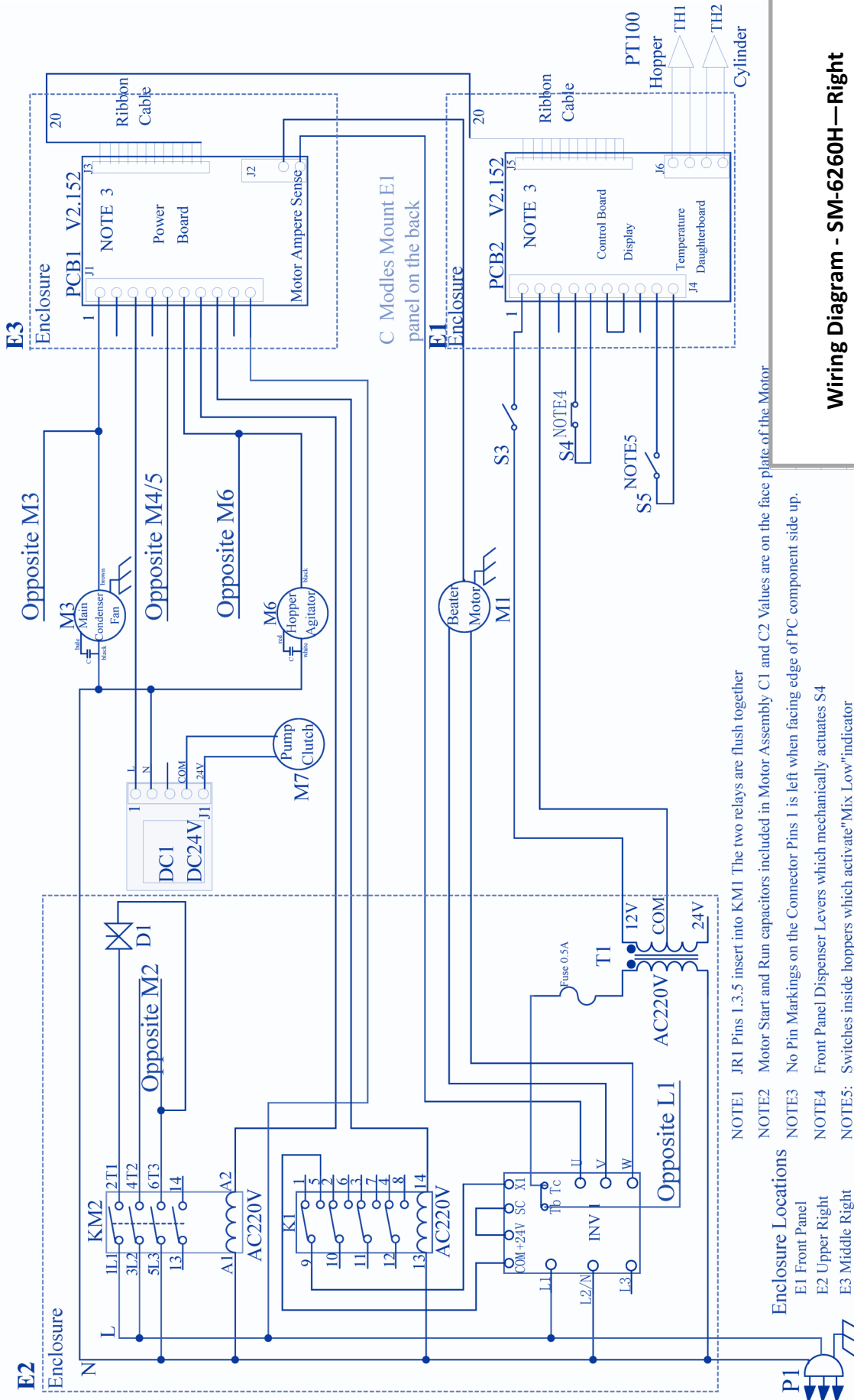
Item	Part #	Description	Item	Part #	Description
1	3.3.03.01.013	Belt - XPA1060	9	3.3.04.02.007	Pulley - 182x2-1008
2	3.1.01.06.001	Micro Clutch	10	3.3.04.01.005	Bushing - 1008
3	3.3.04.01.005	Bushing - 1008	11	3.3.04.01.005	Bushing-1008
4	3.3.04.06.001	Bushing - Clutch	12	3.3.04.02.001	Pulley - 63x2-1008
5	3.3.04.03.001	Pulley - 63-5-1008	13	3.3.02.01.007	Gear Box - Long
6	3.3.03.02.001	Belt - 5M665	14	3.3.02.04.001	Drive Coupling
7	3.3.04.03.002	Pulley - 50-5M	15	2.1.3.15.0002	Gear Box Mount
8	3.3.04.06.002	Bushing - Clutch			

# SPECS—WIRING, 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

Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
M1	3.3.01.04.005	Motor - 750W	M6	3.3.01.01.001	Agitator Motor	PC1	2.2.1.01.0007	Power Board
M2	3.2.01.02.011	Compressor	INV	3.1.01.08.006	Inverter	PC2	2.2.1.01.0004	Control Board
M3	3.2.03.04.001	Fan Motor - Main	KM	3.1.01.01.010	Contactors	D	3.2.04.04.015	Solenoid Coil
M4	3.2.01.01.002	Compressor - Aux	T	3.1.01.04.007	Transformer	S1/2	3.2.04.06.004	Pressure Switch
M5	3.2.03.01.001	Fan Motor - Aux	TH	3.1.02.13.020	Thermostat	S3	3.1.03.03.004	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



**Wiring Diagram - SM-6260H—Right**

- 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

- Enclosure Locations**
- E1 Front Panel
  - E2 Upper Right
  - E3 Middle Right

Item	Part #	Description	Item	Part #	Description	Item	Part #	Description
M1	3.3.01.04.005	Motor - 750W	M6	3.3.01.01.001	Agitator Motor	PC1	2.2.1.01.0007	Power Board
M2	3.2.01.02.011	Compressor	INV	3.1.01.08.006	Inverter	PC2	2.2.1.01.0004	Control Board
M3	3.2.03.04.001	Fan Motor - Main	KM	3.1.01.01.010	Contactors	D	3.2.04.04.015	Solenoid Coil
M4	3.2.01.01.002	Compressor - Aux	T	3.1.01.04.007	Transformer	S1/2	3.2.04.06.004	Pressure Switch
M5	3.2.03.01.001	Fan Motor - Aux	TH	3.1.02.13.020	Thermostat	S3	3.1.03.03.004	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

