

# STLHR

Operators  
Manual



MODEL:  
HRF3-0

Hydra Rinse™ Cleaning and Sanitizing System  
*for Soft Serve Ice Cream Machines*

# HYDRA RINSE®

CLEANS SIMPLE. SAFE. QUICK.

**Complete for service reference information regarding your Hydra Rinse™ product:**

**Model Number:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Soft Serve Machine Model Number:** \_\_\_\_\_

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**STLHR**

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## Section 1:

## Installation Guidelines

The information provided is to ensure that your STLHR meets factory tested Performance.

### Requirements



No additional tools or fasteners are required for proper mounting to the soft serve machine; attaching features are all inclusive.

For the **HRWAND128 "WSF128-169 Portable Wandstation"**: Depending on where the location of the "MOUNTING BRACKET" is installed e.g. concrete/drywall, etc., anchor bolts (**not included**) should be capable of supporting a minimum of 50 lbs. (Max screw diameter 3/16" actual size: 0.1875" )

Care should be taken when installing your STLHR to ensure proper performance and operation.

- Only STLHR trained personnel should install and operate this device.
- Only Authorized STLHR service personnel should make any necessary repairs

*NOTE: STLHR is engineered to work exclusively with LEXX™ Liquid Sanitizer and Cleaner Concentrate.*

### Protective Measures



Never submerge the Pro-Control into any liquid. This product was manufactured and designed to meet IP65 standards:

- 6: Totally protected from dust contaminates.
- 5: Protected against low pressure jetting from water in all directions, limited ingress permitted.

### Site Pre-requisite



Water supply must be >50 PSI, capable of flowing a minimum of 4.5 GPM, having a sanitary pH value of ~7.0-8.0.

### Water Connection



Outlet water temperature 110°F (43.3°C) but less than 120°F (48.9°C); Default: 112.5°F (44.7°C).

A backflow prevention device is required (**Not Included**) for the inlet water connection. Refer to applicable National, Federal, State and local codes.



We also recommend using a **Water Softener** to minimize hard water impact on the entire Hydra Rinse™ Eco System.

## Section 2:

## Operator Introduction

The following Hydra Rinse™ product: STLHR has been carefully engineered and manufactured to give you consistent operation.

### To the Operator

Careful maintenance and operation of this unit will ensure product quality and consistent performance. The STLHR will require frequent cleaning of the unit itself. Please take care in understanding the outlined procedures in this manual.



Read this Operators Manual in its entirety before operating or performing any service with this device.

In the event of failure, contact your local authorized STLHR Distributor/Reseller.

**Note:** *Warranty is valid as long as authorized STLHR parts are acquired from an authorized STLHR Distributor/Reseller along with service work being performed by an authorized STLHR service technician. Hydra Rinse™ reserves any right to deny warranty claims on device or parts if unofficial STLHR components were installed in the unit. This also applies to any modifications that fall out of the scope of factory recommendations, apparent abuse or neglect.*

**Note:** *STLHR is under continuous research and engineering; any improvements to our product will lead to information changes within this manual and are subject to change without notice ([www.hydrarinse.com](http://www.hydrarinse.com)).*



### Battery Disposal:

Hydra Rinse™ is powered by 3 C Dry Cell Batteries

- **Do Not** place in fire or incinerator.
- **Do Not** dispose in refuse.
- **Do** remember to recycle in accordance with local regulations.



## Section 3:

## Safety

Implementation with any one of our products requires a thorough understanding of factory recommendations; complete knowledge of this Operators Manual is recommended.

### Important Message



Failures to adhere to the listed safety precautions may result in severe personal injury or even death. Personal, unauthorized service or repairs to this unit may result in inadvertent damages, and excessive service repair expense.

### Visual Inspection



As a good practice, please take time to periodically inspect components for unforeseeable issues that may arise due to wear or damage (e.g. Water lines, supply hoses). Hoses can be an obstacle resulting in tripping and/or falling hazards that result in injury. Always work carefully around hoses avoiding injury to anyone within direct and/or indirect contact.

Water can wreak havoc with compromised systems, especially with unprotected surroundings like electrical receptacles that are unprotected by ground fault circuit interruption (GFCI). Worn out extension cords can lead to electrical shock when exposed to water.

### Water/ Temperature



Do not operate the STLHR with water temperatures above 120°F (48.9°C).

### Batteries



The Pro-Control is designed for non-rechargeable batteries. Regular "C DRY CELL BATTERIES" can be exposed to some water for a short period of time: If this is the case, make sure batteries are completely dry before inserting into the Pro-Control Battery Case.

Never change or remove the batteries when water is present. Find a dry, clean area when replacing batteries. Since the Pro-Control is always around water, never substitute "DRY CELL BATTERIES" for any rechargeable batteries i.e. li-ion; use of Professional Alkaline Batteries is suggested.

If water enters into the Pro-Control Housing, discontinue usage immediately. Allow unit to air dry for 2 to 3 hours. If unit fails to operate correctly, replacement will be required; this failure is not covered under warranty.

### HRWAND128 "WSF128-169 Portable Wandstation"

Never directly point the wand at anyone, for any reason. Never insert the Wand Tip into any orifice of any food dispensing device while beaters are in motion and/or electrically powered food equipment that may allow access to electrical circuitry/ components. When possible, always power off equipment before servicing to avoid electrocution/ damage to device.

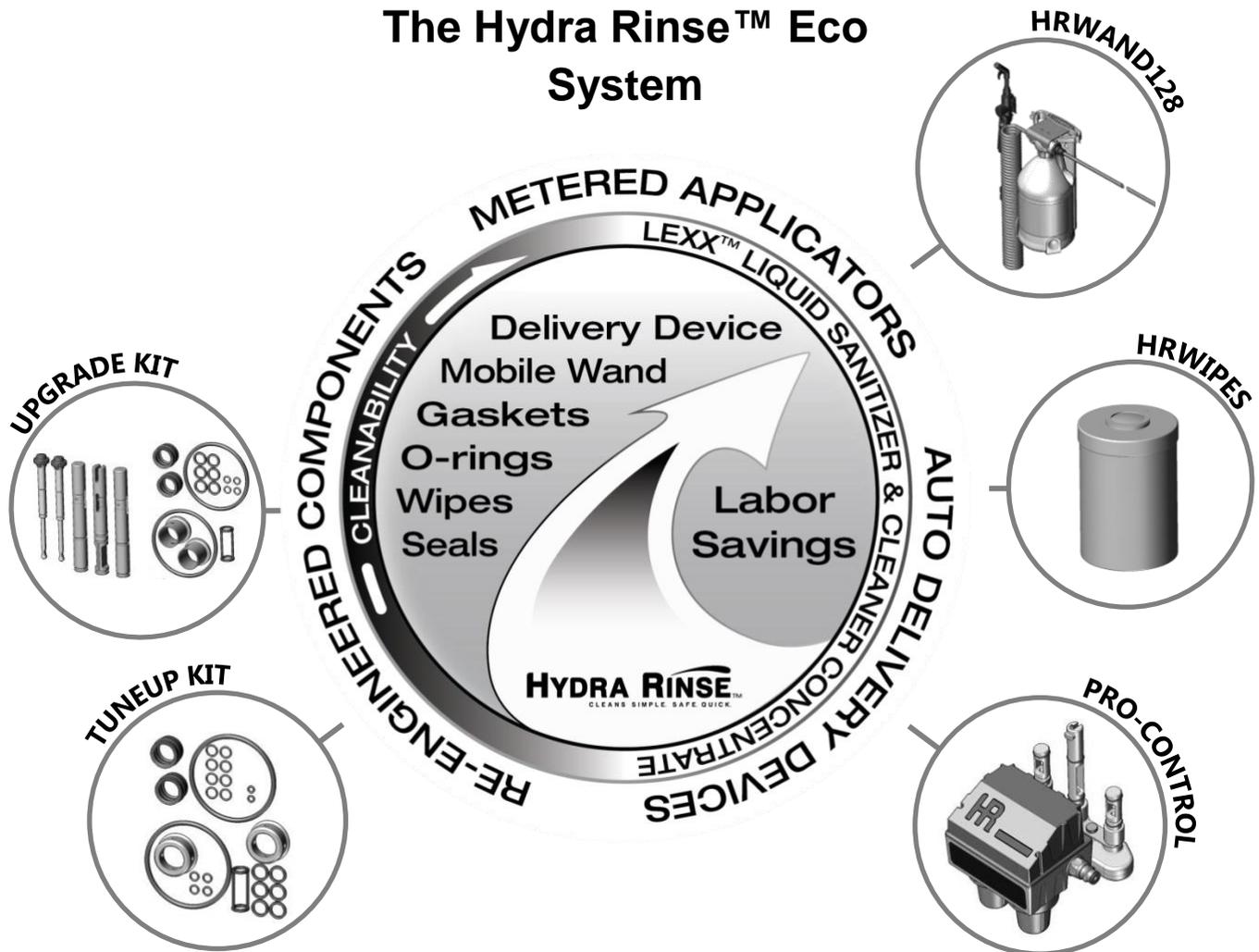
## Section 4:

## Product Introduction

The Hydra Rinse™ Eco System is comprised of a plurality of Hydra Rinse™ products designed to work exclusively with **ProNatural Brands™** naturally derived LEXX™ Liquid Sanitizer and Cleaner Concentrate (LEXX™). The Hydra Rinse™ Eco System was designed for cleaning food dispensing equipment i.e. soft serve ice cream machines.

When you bring more components of The Hydra Rinse™ Eco System into your cleaning process, the more time and money you begin to save while promoting a standardized cleaning solution for end users.

### The Hydra Rinse™ Eco System



Ask your participating Dealer for more information about **Hydra Rinse™** products and their applications.

## Section 5:

## User Interface 1 of 2



### The “RESET-CUPS-PROGRAM” button functionality:

- Reset the Pro-Control processor/Read Firmware version
- Register cleaning/sanitizing cycles
- Read number of cleaning/sanitizing cycles available

### The “ONE TOUCH” button functionality:

- Initialize cleaning/sanitizing cycles
- Conclude cleaning/sanitizing cycle
- Self-clean mode when used simultaneously with the “PLAY/PAUSE” button

### The “PLAY/PAUSE” button functionality:

- Cancel initiated cleaning/sanitizing cycle
- Pause/Resume cleaning/sanitizing cycle
- Self-clean mode when used simultaneously with the “ONE TOUCH” button

## Section 5:

## User Interface 2 of 2



### The “STATUS INDICATORS” LEDs:

- Power On/Cycle initiated
- Specific patterns of the cycles development
- Firmware Version
- Cycle paused
- Battery Low/Replacement
- Errors
- Number of registered cleaning/sanitizing cycles
- Cycle complete

An audible “BEEP” may also accompany many of the Status Indicator LED patterns. Audible sounds indicate to the end users that some kind of action may need to be taken e.g. place soft serve machine in “WASH MODE”, pause cycle for full teardown of the soft serve machine, batteries need to be replaced, some error needs to be resolved before operations can continue.

Section 16: “Pro-Control LEDs” includes a table that breaks down the different patterns of the Status Indicator LEDs, along with descriptions and specific actions that may be required by the end user.

A unique function of the Status Indicators helps with registering/reading a “TOKEN TAG”. The Status Indicators will “BLINK” out the number of cleaning/sanitizing cycles stored inside the Pro-Control when enabled.

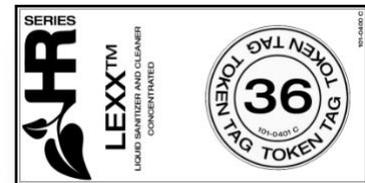
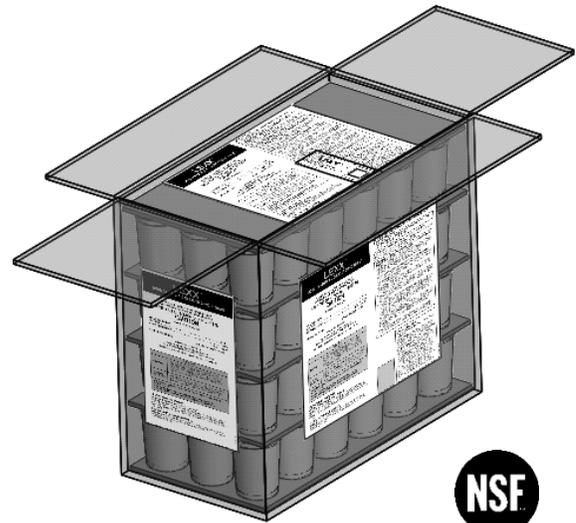
For instance, the “GREEN LED” will represent the hundredths place, the “YELLOW LED” will represent the tenths place and the “RED LED” will represent the ones place (*e.g. 136 stored cycles is represented with 1 Green blink, 3 Yellow blinks and 6 Red blinks, indicating 136 available cycles are stored inside the unit.*)

## Section 6: LEXX™ Cups and Gallon Concentrate

“LEXX™ Liquid Sanitizer and Cleaner Concentrate” is the steam engine behind the Hydra Rinse™ Process. It’s naturally derived ingredient provides for incredible efficiency, it also has no negative impact on product mix or residual taste when used as directed. Not only is it tasteless, it doesn’t require rinsing after application. LEXX’s ability to remove and prevent Milkstone will be evident with every application.

The Hydra Rinse™ System requires two different products of the same formulation. The “LEXX™ CUPS”, which come 72 per box provide for 36 automated cleaning cycles; one cup for cleaning and one cup for sanitizing.

Within the box of “LEXX™ CUPS” is a 36 cycle “TOKEN TAG”. You register the cups to the “Pro-Control” using the included “TOKEN TAG”. This step ensures the Hydra Rinse™ Process is using the specific cleaner/sanitizer it was created for; end user safety, cleaning and sanitizing results depend on LEXX™ Liquid Sanitizer and Cleaner Concentrate.



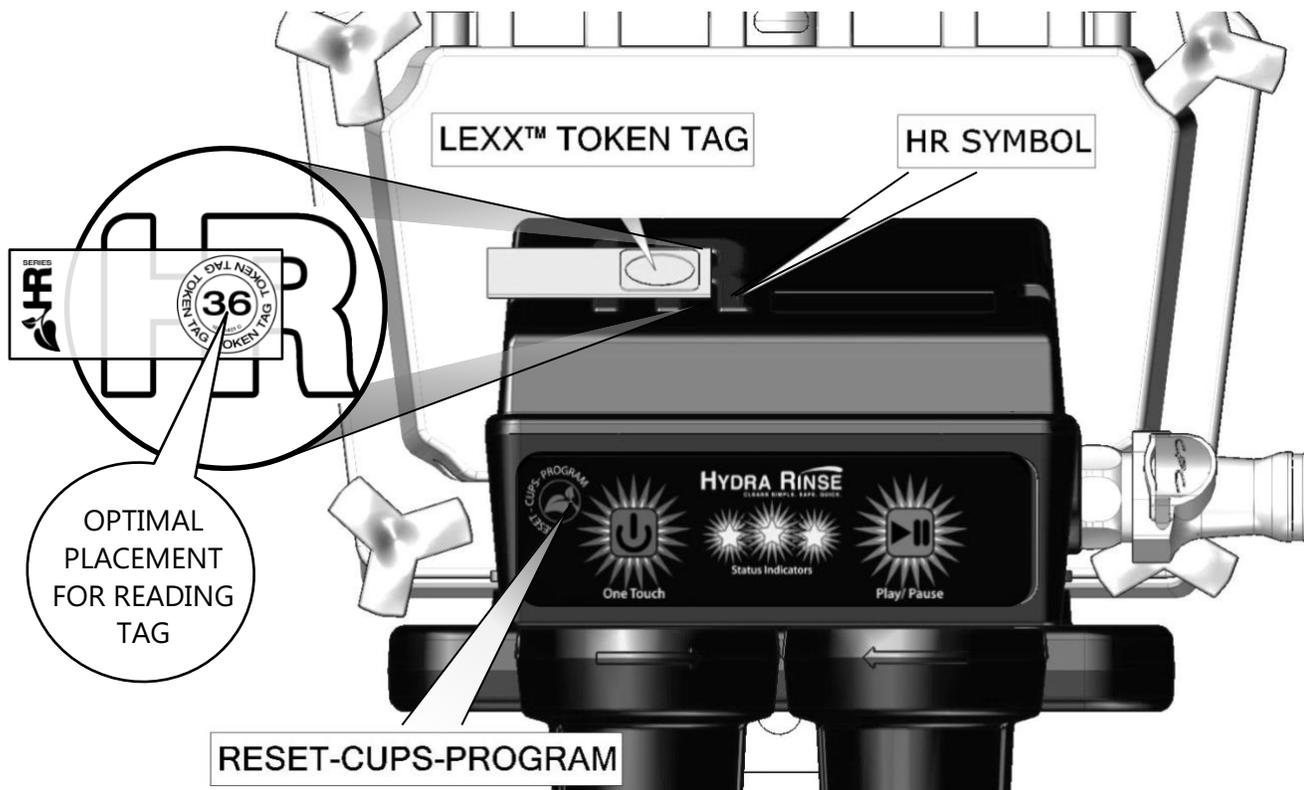
(Illustration of TOKEN TAG)

There is also the 1 gallon version of LEXX™ Liquid Sanitizer and Cleaner Concentrate. The 1 gallon container directly attaches to the HRWAND128 “WSF128-169 Portable Wandstation”.

The HRWAND128 will be used to perform many of the cleaning/sanitizing tasks within the Hydra Rinse™ Process.



## Section 7: Registration of Token Tag



*(For reading out number of available cycles, use an old/previous registered "TOKEN TAG"!)*

Before the Pro-Control can be put into operation, first install batteries (Section 17: Battery Replacement) followed by registration of the "TOKEN TAG". The "TOKEN TAG" can be found inside the box of HRLEXXCUPS72; more specifically it's directly attached to the LEXX™ Liquid Sanitizer and Cleaner Concentrate product insert card.

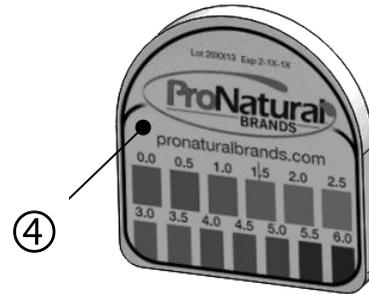
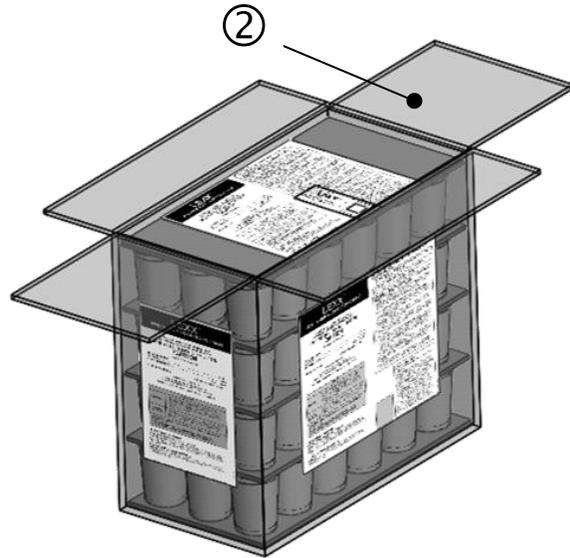
To register your new box of cups, hold the "TOKEN TAG" up against the "HR SYMBOL" located on the top cover of the Pro-Control as illustrated; placing the portion of the Token Tag that contains the printed number of cycles up against the "HR SYMBOL" i.e. exactly in the center of the "HR SYMBOL" as illustrated.

While holding the "TOKEN TAG" in position, whether for registering or reading, press and then release the "RESET-CUPS-PROGRAM" button; the LEDs will begin to illuminate. Once the "TOKEN TAG" has been successfully registered a "BEEP" will be heard, followed by the "STATUS INDICATORS" blinking out the number of stored cycles within the Pro-Control.

In order to conclude the "TOKEN TAG" registration process, once again press and then release the "RESET-CUPS-PROGRAM" button, but this time without the "TOKEN TAG" present. This will reset the Pro-Control rendering it ready for use.

## Section 8:

## Referenced Components



IMAGES FOR ILLUSTRATION ONLY

Item:	Description:
01	HYDRA RINSE™ WIPES
02	LEXX™ CUPS
03	LEXX™ Liquid Sanitizer and Cleaner Concentrate
04	LEXX™ pH TEST STRIPS <b>(Included with Bundle)</b>

## Section 9: Required Water and Drain Source

### ○ WATER SOURCE:

It's important to have proper water pressure, water flow and water temperature (**Section 1: Installation Guidelines**). To ensure water temperature stays constant during the automated sequence, a "TEMPERATURE MIXING VALVE" (1) is recommended; must be installed in accordance with all applicable Local, State, National and Provincial Codes, Ordinances, Regulations and Laws.

Once the "FITTING, Y-GHT SPLITTER" item (17) is snug fitted to the "TEMPERATURE MIXING VALVE" item (1), continue to rotate the female GHT fitting counter clockwise for an additional 90-110° to insure a good tight fit. Repeat the same process for installing both the "25 FOOT POLYURETHANE 3/8" O.D. WATER SUPPLY ASSEMBLY" item (16) and for the combined "5 FOOT HOSE ASSEMBLY/EXTENDED WATER SUPPLY HOSE" item (15).

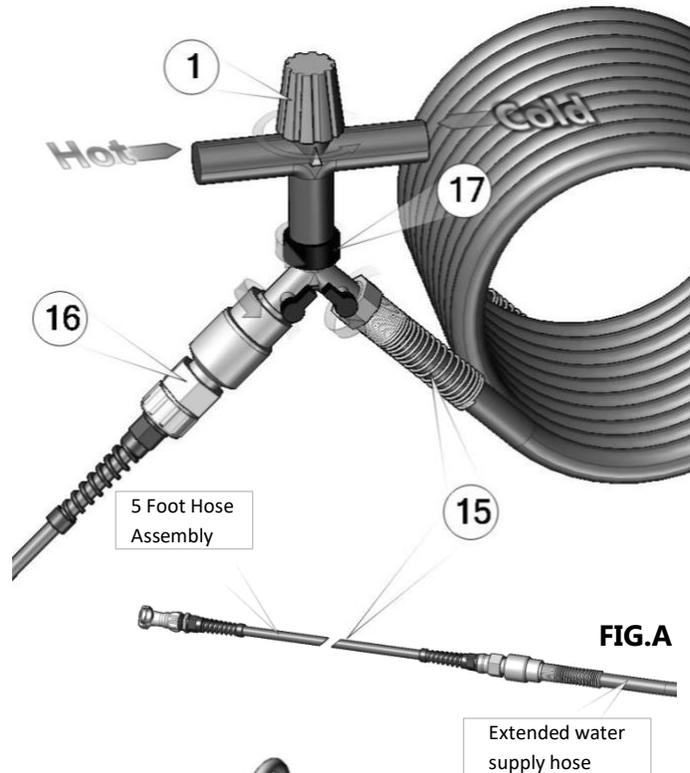


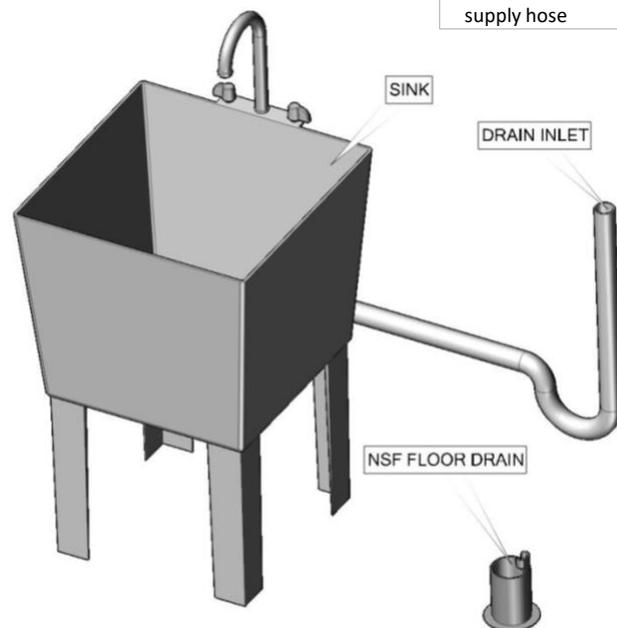
FIG.A

### ○ DRAIN SOURCE:

There are three approved methods for waste discharge that flows from the "25' BYPASS SYSTEM DRAIN HOSE", which extends from the "BYPASS SYSTEM".

Unlike discharging waste through the "FREEZER DOOR" as in manual operations, the automated sequence of the Hydra Rinse™ Process manages waste by removing it up through the food product mix inlet hole(s), completely opposite of traditional methods.

The uses of a Sink, Drain Inlet, or a NSF approved floor drain e.g. 1-½" above drain gate, are all valid options for the waste discharge.



( Image for illustration only ) FIG.B

## Section 10: WSF128-169 Portable Wandstation

### ○ MOUNTING BRACKET:

The "MOUNTING BRACKET" performs three simple features:

1. It provides a sturdy nesting place for the HRWAND128 "WSF128-169 PORTABLE WANDSTATION".
2. It's designed to be NSF compliant, meaning that it requires no tools for easy cleaning and removal for going mobile.
3. The lower hanging feature allows for easy stowing of the "POLYURETHANE 3/8" O.D. WATER SUPPLY HOSE"

**Note:** There are two mounting holes (Section 1: Installation Guidelines) 5 7/8" apart for securing to a vertically solid surface (anchor bolts sold separately).

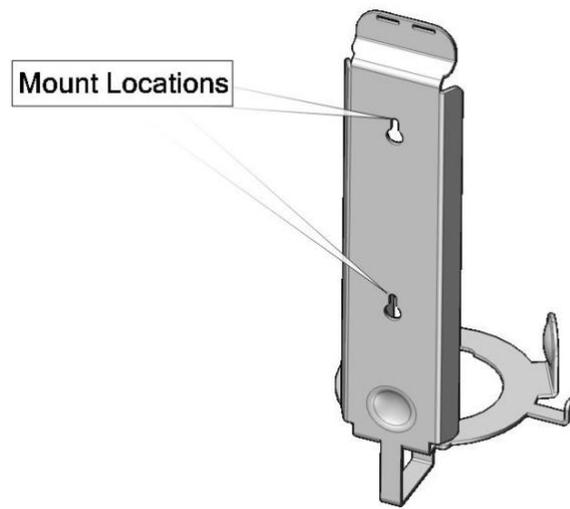


FIG.C

### ○ HARD NON-POROUS FOOD CONTACT SURFACES:

The HRWAND128 "WSF128-169 PORTABLE WANDSTATION" can be used on all hard non-porous food contact related surfaces of all soft serve equipment during the Hydra Rinse™ Process. The Wandstation eliminates the need for manual mixing of cleaner/sanitizer solution.

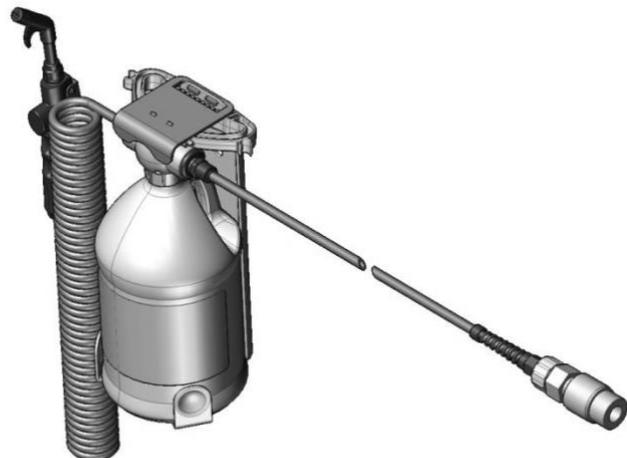


FIG.D

## Section 11:

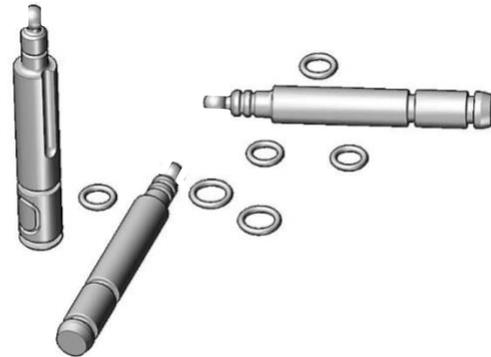
## Upgraded Components

### UPGRADED COMPONENTS:

Each STLHR variant comes with one Upgrade Kit. Be sure to upgrade every soft serve machine that is intended for cleaning with the Hydra Rinse™ System ([www.hydrarinse.com](http://www.hydrarinse.com)). Hydra Rinse™ upgraded components are specific for every STLHR variant.

Installation of these upgraded components allows the Hydra Rinse™ System to perform efficiently.

Food safe lube will no longer be applied to many of the illustrated components in **FIG.E**, with the exception to the machine "BEATER SHAFT".



( Image for illustration only ) **FIG.E**



( Image for illustration only ) **FIG.F**

✪ Upgrading soft serve machine (Section 11: Upgraded Components) prior to performing the Hydra Rinse™ Process is required ✪

## Section 12: NSF Certified Hydra Rinse™ Process

- Step 1:** Review Section 14: "Details of the Hydra Rinse™ Process" before referencing this document
- Step 2:** Place machine in "Sleep Mode". Wait approximately 4 to 5 hours for product to reach temperature  $>30^{\circ}\text{F}$  ( $-1.1^{\circ}\text{C}$ ). Take machine out of "Sleep Mode" and ensure "Freeze Mode" is disabled for each freezing cylinder. Prepare utility items e.g. buckets, brushes, etc.
- Step 3:** Remove product mix, mix container(s) and drawers if applicable. Carefully reposition suction tube inlet(s)/adaptor(s) to the back of the refrigeration cabinet; if there is a top cover(s), clean/sanitize using LEXX™ solution, wipes and/or towels (place on sanitized surface).
- Step 4:** Place a two bay catch bucket in lower refrigeration cabinet that has either 2 US gallons of warm water ( $112^{\circ}\text{F}$ /  $44.4^{\circ}\text{C}$ ) or LEXX™ solution; move end of suction tube inlet(s)/adaptor(s) into empty bay. Turn on "Pump" and "Clean Mode" for each freezing cylinder. Drain product from soft serve machine into sanitized bucket(s) if intended for re-run (immediately refrigerate). Turn off "Pump" and "Clean Mode" for each freezing cylinder.
- Step 5:** Submerge end of suction tube inlet(s)/adaptor(s) into the two bay catch bucket solution. Turn on "Pump" and open the air bleed valve for each freezing cylinder. Fill freezing cylinder until discharge from air bleeder valve(s) occurs. Close air bleed valve(s), de-activate the Pump(s), and place each freezing cylinder in "Clean Mode" for ~2 minutes, and then drain. If removing product mix that is frozen and/or has  $>= 10\%$  fat content, refill two bay catch bucket with ~2 US gallons of LEXX™ solution using wand and repeat **STEP 5**.
- Step 6:** Prepare front door: Remove spigot(s), flush air bleeder valve(s) with LEXX™ solution. Also flush and wipe clean all exposed surfaces of the front door using wand, wipes and/or towels.
- Step 7:** Clean/flush suction tube inlet adaptor check valve(s) if applicable, and re-submerge in LEXX™ solution. Remove manifold blocks; flush and wipe clean both the manifold block(s) and the manifold switch mount(s). Install the bypass manifold; remember to fasten the bypass manifold clip(s) to the manifold block(s) to avoid spillage. Securely connect bypass drain line to an approved drain source.
- Step 8:** Install the pro-control and engage keeper switch to secure in place.
- Step 9:** Wet the quick connect on either the pro-control or on the water supply hose with LEXX™ solution and/or wipes.
- Step 10:** Connect water supply to the pro-control, and insert new LEXX™ cups into the cleaner and sanitizer cup housings (Ensure tokens are registered and water source is on).
- Step 11:** Review readiness check list. Press and then release the "ONE TOUCH" button to initialize the pro-control cycle.
- Step 12:** Open the air bleed valve(s) for each freezing cylinder. Hold open for ~35 seconds, or first audible beep from the pro-control. Release air bleed valve(s). Turn on "Pump" and "Clean Mode" for each freezing cylinder.
- Step 13:** Begin cleaning removed components i.e. spigot(s), mix container(s) and drawer(s) if applicable; once the LEXX™ solution is depleted from the two bay catch bucket, turn off the "Pump" for each freezing cylinder.
- Step 14:** Pause the pro-control cycle when prompted (sequential audible beeps with all three LEDs Flashing). Take soft serve machine out of "Clean Mode" for each freezing cylinder; power off the soft serve machine. Disconnect the water supply hose, drain machine (Section 14 page 31) and then remove the pro-control from the front door. Remove front door and internal components of the soft serve machine for mechanical scrubbing; clean and then sanitize all components including all front door components/surfaces; follow manufacturer's recommended cleaning protocol for the lower refrigeration cabinet (you'll need to temporarily remove the bypass system). Re-assemble soft serve machine, and then re-install front door. Re-connect the pro control, bypass system and water supply hose. Power up the soft serve machine. Press and then release the "PAUSE/PLAY" button on the pro-control to resume cycle. Hold open the air bleed valve(s) for ~35 seconds. Release the air bleed valve(s). Place soft serve machine back into "Clean Mode" for each freezing cylinder.
- Step 15:** Continue to clean and sanitize mix container(s), drawer(s) if applicable and whatever still needs cleaning while the pro-control is completing its sanitizing cycle.
- Step 16:** When the "Green LED" is steadily blinking, the pro-control cycle is complete. Take machine out of "Clean Mode" for each freezing cylinder. Disconnect the right "Manifold Block" from the "Bypass manifold", and allow solution to drain into an empty bay of the two bay catch bucket. Place sanitized catch bucket under the pro-control. Remove left cup housing, and temporarily turn on "Clean Mode" for each freezing cylinder to drain any remaining solution from the machine. Re-attach left cup housing after draining is completed.
- Step 17:** Disengage the keeper switch, and remove the pro-control and the bypass system from soft serve machine. Give the lower refrigeration cabinet a good rinse and wipe down; reassembly soft serve machine front door with spigot(s), lower refrigeration cabinet components, mix container(s) and drawer(s) if applicable.
- Step 18:** Wipe down soft serve machine outer shell with wipes and/or toweling. Check and clean all drip tray(s)/pan(s).
- Step 19:** Reconnect the water supply hose to the pro-control, and run "Self-clean Mode" while cleaning with wipes and/or towel (enter self-clean mode by holding down both the "One Touch" and the "Play/Pause" buttons simultaneously for 5 seconds).
- Step 20:** Sanitize bypass manifold, OEM barrel brushes and anything else used during this process with LEXX™ solution before stowing.
- Step 21:** Add product mix and return mix container cover(s) if applicable; place machine in "Freezing Mode". If product mix is not being added Back into the soft serve machine following this process, then remove the front door and all internal components for air drying.

**Remember to perform a Pro-Control self-cleaning cycle after every use.**

## Section 13: NSF Certified Flavor Change Process

- Step 1:** Review Section 14: "Details of the Hydra Rinse™ Process" before referencing this document
- Step 2:** Place machine in "Sleep Mode". Wait approximately 4 to 5 hours for product to reach temperature >30°F (-1.1°C). Take machine out of "Sleep Mode" and ensure "Freeze Mode" is disabled for each freezing cylinder. Prepare utility items e.g. buckets, brushes, etc.
- Step 3:** Remove product mix, mix container(s) and drawers if applicable. Carefully reposition suction tube inlet(s)/adaptor(s) to the back of the refrigeration cabinet; if there is a top cover(s), clean/sanitize using LEXX™ solution, wipes and/or towels (place on sanitized surface).
- Step 4:** Place a two bay catch bucket in lower refrigeration cabinet that has either 2 US gallons of warm water (112°F/ 44.4°C) or LEXX™ solution; move end of suction tube inlet(s)/adaptor(s) into empty bay. Turn on "Pump" and "Clean Mode" for each freezing cylinder. Drain product from soft serve machine into sanitized bucket(s) if intended for re-run (immediately refrigerate). Turn off "Pump" and "Clean Mode" for each freezing cylinder.
- Step 5:** Submerge end of suction tube inlet(s)/adaptor(s) into the two bay catch bucket solution. Turn on "Pump" and open the air bleed valve for each freezing cylinder. Fill freezing cylinder until discharge from air bleeder valve(s) occurs. Close air bleed valve(s), de-activate the Pump(s), and place each freezing cylinder in "Clean Mode" for ~2 minutes, and then drain. If removing product mix that is frozen and/or has >= 10% fat content, refill two bay catch bucket with ~2 US gallons of LEXX™ solution using wand and repeat **STEP 5**.
- Step 6:** Prepare front door: Remove spigot(s), flush air bleeder valve(s) with LEXX™ solution. Also flush and wipe clean all exposed surfaces of the front door using wand, wipes and/or towels. Ensure ~ 2 US gallons of LEXX™ solution is available in the two bay catch bucket.
- Step 7:** Clean/flush suction tube inlet adaptor check valve(s) if applicable, and re-submerge in LEXX™ solution. Remove manifold blocks; flush and wipe clean both the manifold block(s) and the manifold switch mount(s). Install the bypass manifold; remember to fasten the bypass manifold clip(s) to the manifold block(s) to avoid spillage. Securely connect bypass drain line to an approved drain source.
- Step 8:** Install the pro-control and engage keeper switch to secure in place.
- Step 9:** Wet the quick connect on either the pro-control or on the water supply hose with LEXX™ solution and/or wipes.
- Step 10:** Connect water supply to the pro-control, and insert new LEXX™ cups into the cleaner and sanitizer cup housings (Ensure tokens are registered and water source is on).
- Step 11:** Review readiness check list. Press and then release the "ONE TOUCH" button to initialize the pro-control cycle.
- Step 12:** Open the air bleed valve(s) for each freezing cylinder. Hold open for ~35 seconds, or first audible beep from the pro-control. Release air bleed valve(s). Turn on "Pump" and "Clean Mode" for each freezing cylinder.
- Step 13:** Begin cleaning removed components i.e. spigot(s), mix container(s) and drawer(s) if applicable, and whatever needs cleaning while the pro-control is completing its sanitizing cycle (~7 minutes). Once the ~2 US gallons of LEXX™ solution is depleted from the two bay catch bucket, turn off the "Pump" for each freezing cylinder.
- Step 14:** When the "Green LED" is steadily blinking, the pro-control cycle is complete. Take machine out of "Clean Mode" for each freezing cylinder. Disconnect the right "Manifold Block" from the "Bypass manifold", and allow solution to drain into an empty bay of the two bay catch bucket. Place sanitized catch bucket under the pro-control. Remove left cup housing, and temporarily turn on "Clean Mode" for each freezing cylinder to drain any remaining solution from the machine. Re-attach left cup housing after draining is completed.
- Step 15:** Disengage the keeper switch, and remove the pro-control and the bypass system from soft serve machine. Use LEXX™ solution, OEM barrel brushes, wipes and/or towels to mechanically scrub the spigot port(s); flush air bleed valve(s) if needed. Give the lower refrigeration cabinet a good rinse and wipe down; reassembly soft serve machine front door with spigot(s), lower refrigeration cabinet components, mix container(s) and drawer(s) if applicable.
- Step 16:** Wipe down soft serve machine outer shell with wipes and/or toweling. Check and clean all drip tray(s)/pan(s).
- Step 17:** Reconnect the water supply hose to the pro-control, and run "Self-clean Mode" while cleaning with wipes and/or towel (enter self-clean mode by holding down both the "One Touch" and the "Play/Pause" buttons simultaneously for 5 seconds).
- Step 18:** Sanitize bypass manifold, OEM barrel brushes and anything else used during this process with LEXX™ solution before stowing.
- Step 19:** Add product mix and return mix container cover(s) if applicable; place machine in "Freezing Mode". If product mix is not being added Back into the soft serve machine following this process, then remove the front door and all internal components for air drying.

**Remember to perform a Pro-Control self-cleaning cycle after every use.**

## Section 14: Details of the Hydra Rinse™ Process

*[For cleaning frequency, please refer to your Original Equipment Manufacturer (OEM) recommendations]*

### ○ PREPERATION OF UTILITY ITEMS:

It's always good practice to clean and sanitize all utility items like Waste Catch Buckets and OEM Brushes before beginning the cleaning and sanitizing of the soft serve machine; use the "WSF128-169 PORTABLE WANDSTATION" (HRWAND128) and Hydra Rinse™ Wipes for time savings and operator efficiency.



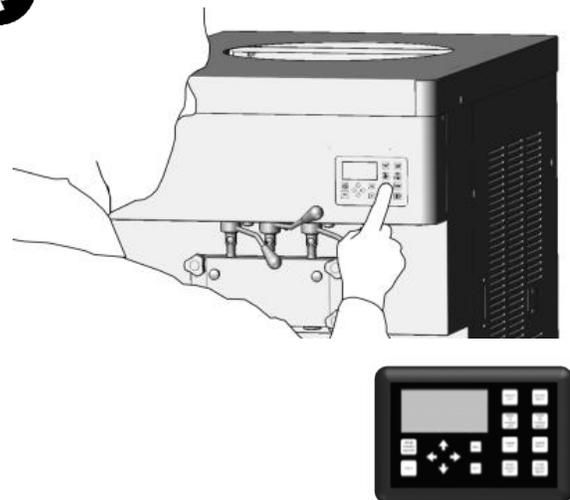
( Image for illustration only ) **FIG.1**

### ○ DISABLE FREEZE MODE:

Allow the soft serve machine to be in "SLEEP MODE" **FIG2** for a minimum of 4 hours to optimize the volume of product mix recovery.

This step will also reduce the number of pre-rinse cycles required when compared to removing frozen product mix from the freezing cylinder(s).

Fill a "TWO BAY CATCH BUCKET" with warm water (~112.5°F (44.7°C)) or LEXX™ solution if removing frozen product mix from the freezing cylinder(s): Lock the HRWAND128 Trigger in the dispensing position for automatic operation.



( Image for illustration only ) **FIG.2**

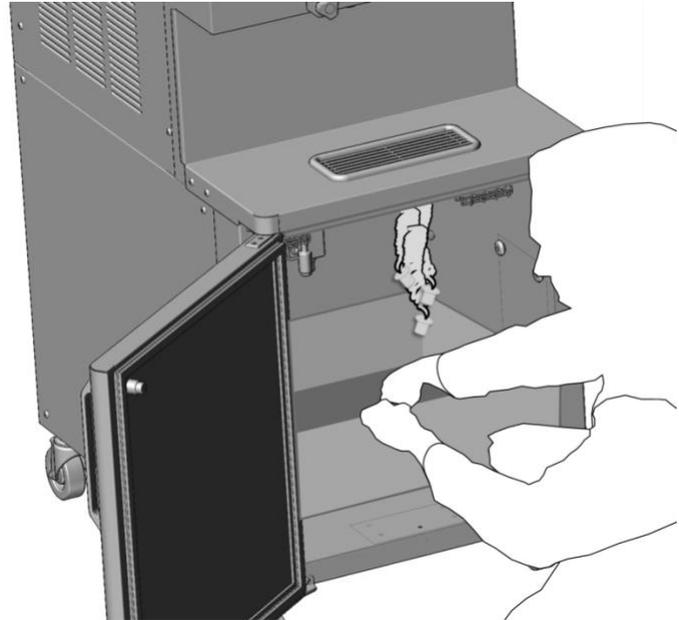
**Note:** Using the LEXX™ sanitizing and cleaning solution in place of warm water will increase the proficiency associated with the removal of frozen product mix (also suggested for product mix with greater than or equal to 10% fat content).

**Note:** Ensure that "FREEZE MODE" is disabled for each Freezer Cylinder.

## Section 14: Details of the Hydra Rinse™ Process

### ● PREPPING LOWER CABINET:

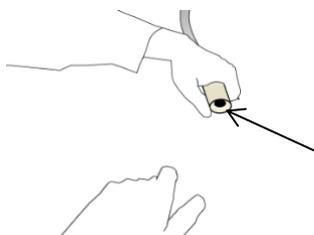
If the soft serve machine is configured to use product mix in bags instead of being added directly to a "MIX CONTAINER(S)": First disconnect Product Mix Bag(s) and remove from product drawers; removing product drawer(s) independent from the product reduces the overall weight **FIG.3**; carefully reposition the "SUCTION TUBE ADAPTOR(S)" to the back of the machine.



( Image for illustration only ) **FIG.3**

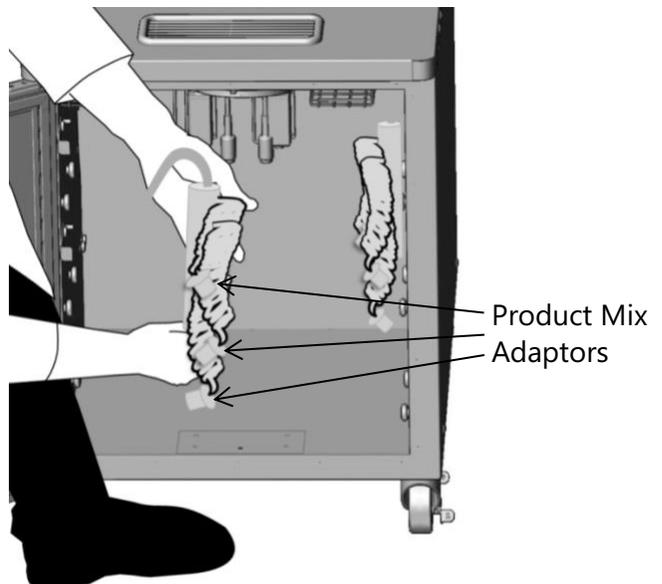
### ● SUCTION TUBE INLET:

It's important that the "SUCTION TUBE INLET ADAPTOR(S)" is unobstructed during the cleaning and sanitizing process. If the suction tube adaptor is equipped with a removable one way check valve **FIG.4**, leave it in place until instructed otherwise.



Product Mix Adaptor Check Valve

( Image for illustration only ) **FIG.4**



( Image for illustration only ) **FIG.5**

## Section 14: Details of the Hydra Rinse™ Process

### ○ REMOVE PRODUCT FROM MACHINE:

Initiate "CLEAN MODE" and "PUMP" for each freezing cylinder. Try to remove as much product mix as possible; never attempt to use the Hydra Rinse™ System with more than 75% frozen and/or thawed product mix present in the "FREEZING CYLINDER(S)".

If your machine is equipped with "MIX CONTAINER COVER(S)": Clean and sanitize prior to removing product mix. Place cover(s) on a sanitized surface; this will allow enough time for air drying before re-assembly.



### ○ PRODUCT MIX RE-RUN:

Once product mix has been removed from the freezing cylinder(s), immediately refrigerate.

If you're pre-filling the "TWO BAY CATCH BUCKET", it should have ~2 US gallons of LEXX™ solution dispensed into it by now; if so, disengage the HRWAND128 Wand Trigger to temporarily interrupt dispensing solution; disable "CLEAN MODE" and "PUMP" for each freezing cylinder.



( Image for illustration only ) **FIG.6**



( Image for illustration only ) **FIG.7**



**Note:** Refer to your State and local health codes for re-run permissibility.

## Section 14: Details of the Hydra Rinse™ Process

### ○ TWO BAY CATCH BUCKET:

After removing the "PRODUCT MIX DRAWER(S)" or "PRODUCT MIX CONTAINER(S)" from the lower refrigeration cabinet, replace them with the "TWO BAY CATCH BUCKET" as illustrated.

**FIG.8.**

**NOTE:** Ensure catch bucket is cleaned and sanitized before use.



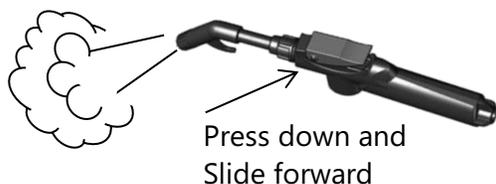
(Image for illustration only) **FIG.8**

### ○ ADD WARM WATER/ LEXX SANITIZER AND CLEANER SOLUTION:

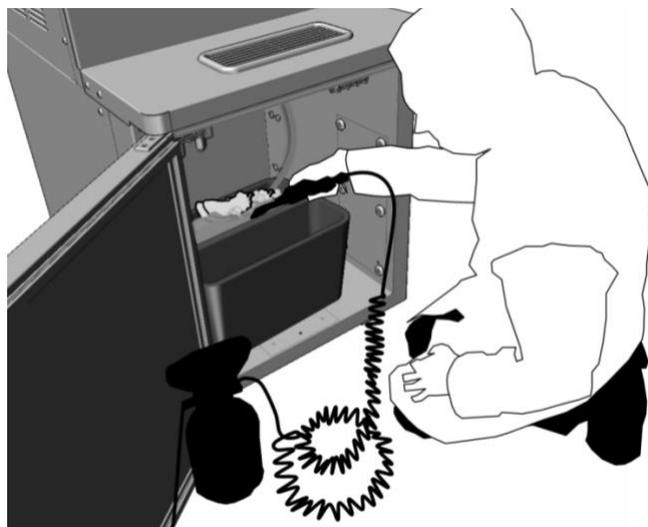
If you didn't pre-fill the "TWO BAY CATCH BUCKET", add ~2 US gallons of warm water (112°F/ 44.4°C).

As previously mentioned, for pre-rinsing product mix that is frozen and/or has greater than or equal to 10% Fat content, using the HRWAND128 LEXX™ solution as a substitution **FIG.8**. This will increase the efficiency of the pre-rinse process.

The HRWAND128 has a locking feature on the trigger. Simply press down and then slide the trigger forward to temporarily lock the trigger into the automatic position **FIG.9**. Allow LEXX™ to continue dispensing (dispense rate is ¼ US gallons per minute).



(Image for illustration only) **FIG.9**



(Image for illustration only) **FIG.8**

**Note:** Ensure that the ends of the "SUCTION TUBE ADAPTOR(S)" are fully submerged in the pre-rinse solution. You can add paper toweling to the lower cabinet to aid in capturing any residual solution that may occur during this process.

## Section 14: Details of the Hydra Rinse™ Process

### ○ PRE-RINSE FREEZER BARRELS:

Place a second catch bucket underneath the "FRONT DOOR". Open the "AIR BLEED VALVE(S)" on the "FRONT DOOR", and then activate the "PUMP(S)" to allow the pre-rinse solution from the "TWO BAY CATCH BUCKET" to fill the "FREEZING CYLINDER(S)".

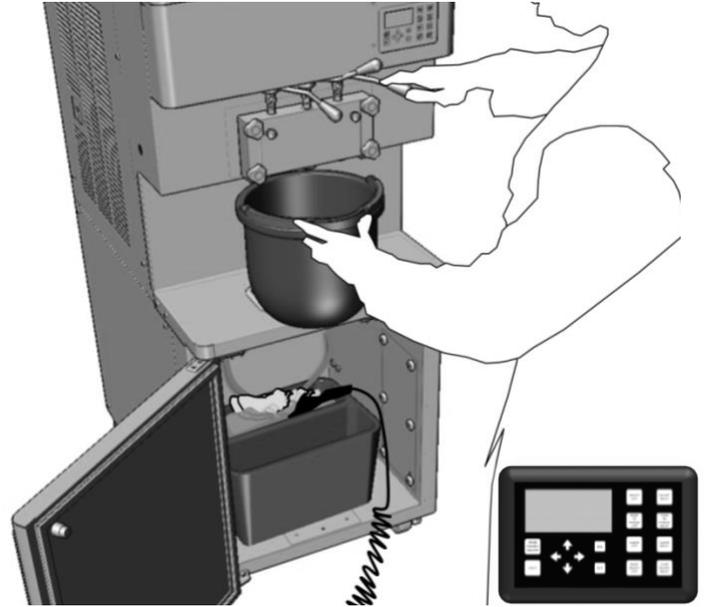
Once the freezing cylinder(s) are ~2/3 filled with solution: Close the "AIR BLEED VALVE(S)", de-activate the pump(s) and immediately place machine in "CLEAN MODE" for each freezing cylinder (~2 minutes of agitation); allow the HRWAND128 to replenish the "TWO BAY CATCH BUCKET".

Once again, ensure ~2 US gallons of pre-rinse solution is present in the "TWO BAY CATCH BUCKET"; disengage the Wand Trigger to pause solution discharge. Drain the waste solutions from the freezing cylinder(s) into the second catch bucket.

While draining, allowing a portion of discharge solution to flow through all "SPIGOT(S) PORTS".

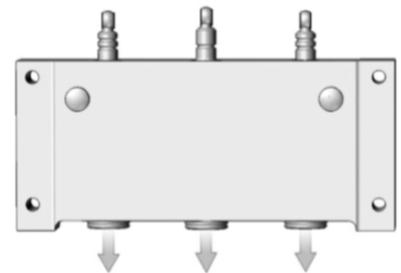
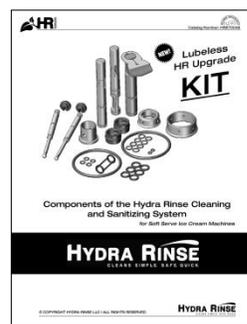
**Note:** Repeat this process to adequately pre-rinse the "FREEZING CYLINDER(S)" if performing this process without allowing the machine to be in "SLEEP MODE" for a minimum of 4 hours and/or the machine has product mix with greater than or equal to 10% Fat content; allow the HRWAND128 to replenish the "TWO BAY CATCH BUCKET" with ~2 US gallons of solution.

The "SPIGOT(S)" has been re-designed to be removable **FIG.11** without removing the front door; ask your participating reseller for more information about Hydra Rinse™ Ready Components.



( Image for illustration only ) **FIG.10**

**Note:** Take a wipe and hold it over an open "AIR BLEED VALVE". Allowing solution to flush out the open port for ~5 seconds per freezing cylinder.



( Images for illustration only ) **FIG.11**

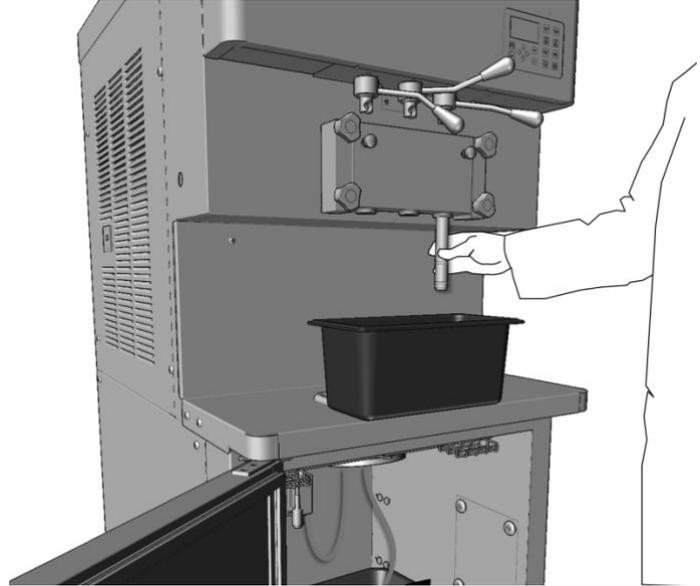
## Section 14: Details of the Hydra Rinse™ Process

### ○ PREPARING FRONT DOOR:

Take the machine out of "CLEAN MODE", slowly release any pressure from the freezing cylinder(s), and then begin to remove the "SPIGOT(S)" **FIG.12**.



**Note:** Removable Spigots also allow for the ability to replace O-rings while frozen product mix is still in the machine during "FREEZER MODE", which increases productivity by alleviating downtime; just remember to disable "FREEZER MODE", and release any pressure from the freezing cylinder(s) if you ever need to service a spigot O-ring on the fly!

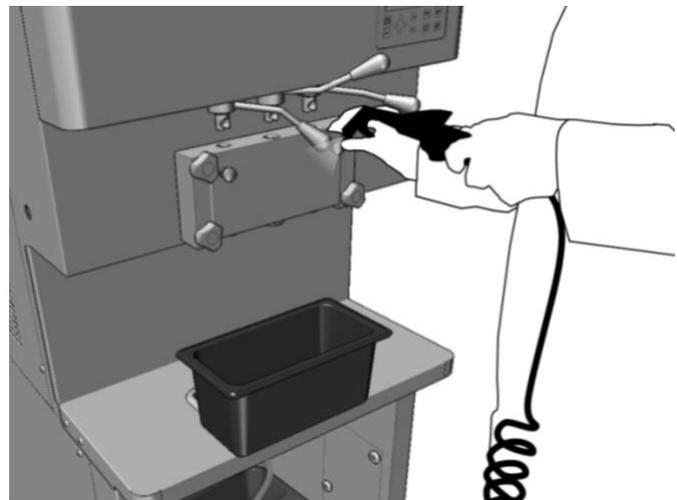


( Image for illustration only ) **FIG.12**

### ○ PRE-RINSE AIR BLEED VALVE(S):

Using the HRWAND128 and Hydra Rinse™ Wipes: Rinse away any remaining product mix from all "AIR BLEED VALVE(S)" **FIG.13**.

Chase some LEXX™ sanitizer/cleaner solution down inside the "AIR BLEED VALVE(S)" using the HRWAND128 for roughly 5 seconds; feather the air bleed valve(s) while flushing soiled surfaces to allow solution to flow through and around the entire valve.



( Image for illustration only ) **FIG.13**

## Section 14: Details of the Hydra Rinse™ Process

### ○ PREPARING FRONT DOOR FOR THE PRO-CONTROL:



Wipe all soiled "FRONT DOOR" surfaces clean using "HYDRA RINSE™ WIPES" **FIG.14**.

Using disposable wipes instead of reusable cleaning towels is a big game changer in reducing the potential of recontamination during the clean and sanitizing process.

**Note:** If needed, take a wipe and hold it over a spigot outlet (bottom of front door). Dispense the HRWAND128 LEXX™ solution in through the top spigot opening. Flush away any excessive product mix residual that may be present; place a 5 quart catch bucket below front door to capture any dripping solution. Repeat for each spigot outlet as needed.



( Image for illustration only ) **FIG.14**

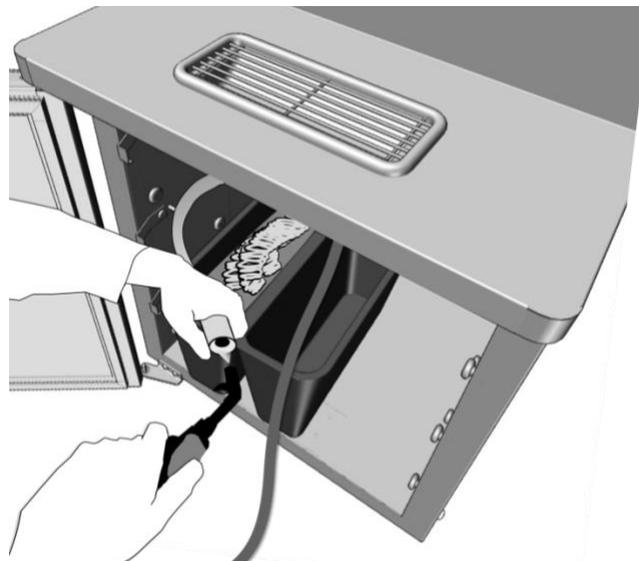
### ○ CLEAN SUCTION TUBE ADAPTOR(S) CHECK VALVE:



If your machine has a product mix adaptor(s) connected to the end of the product suction tube(s), then most likely the adaptor has a check valve.

If the "PRODUCT MIX ADAPTOR CHECK VALVE" is removable, remove it and clean off all visible soiling. Do not replace the check valve(s) until after the sanitize cycle has been completed. If the "PRODUCT MIX ADAPTOR CHECK VALVE(S)" is not removable, clean it thoroughly per manufacturer's recommendations.

Place adaptors back into the pre-rinse solution as illustrated **FIG. 15**; ensure the adaptor(s) are fully submerged in the solution.

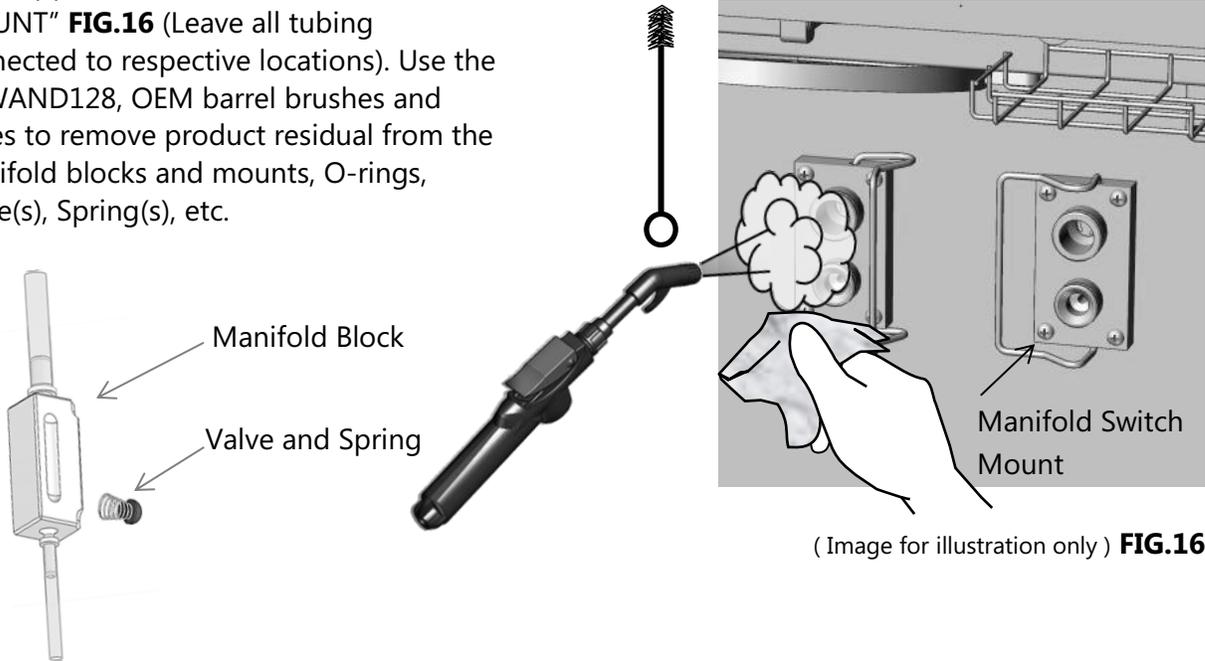


( Image for illustration only ) **FIG.15**

## Section 14: Details of the Hydra Rinse™ Process

### ○ PREPARE MANIFOLD BLOCK(S):

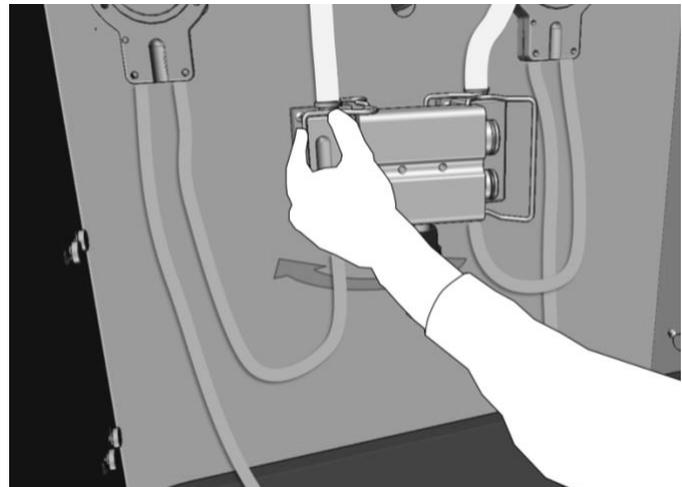
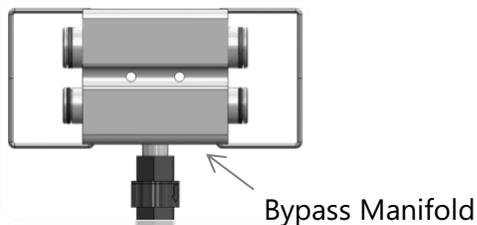
Disconnect the "MANIFOLD BLOCK(S)" from the "MANIFOLD SWITCH MOUNT" **FIG.16** (Leave all tubing connected to respective locations). Use the HRWAND128, OEM barrel brushes and wipes to remove product residual from the manifold blocks and mounts, O-rings, Valve(s), Spring(s), etc.



( Image for illustration only ) **FIG.16**

### ○ CONNECT MANIFOLD BLOCK(S) TO THE BYPASS MANIFOLD:

The "BYPASS MANIFOLD" has the same mounting features as the soft serve machine's manifold switch mount(s). Simply attach the manifold block(s) to the bypass manifold as illustrated **FIG.17**.



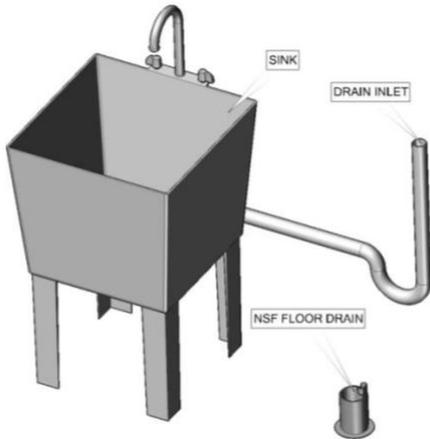
( Image for illustration only ) **FIG.17**

**Note:** Be sure to engage the bypass manifold clip(s) to the manifold block(s) to avoid any unwanted spillage. Put the Valve(s) and Spring(s) aside until the completion of this process.

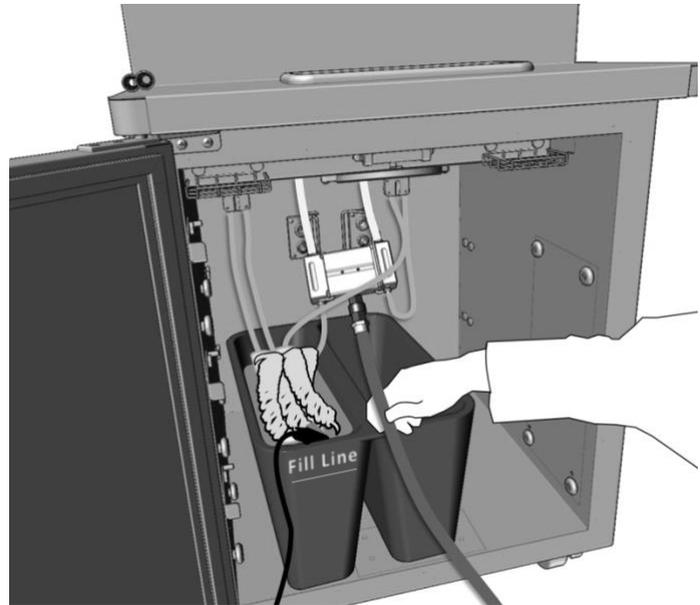
## Section 14 Details of the Hydra Rinse™ Process

### CONNECT BYPASS DRAIN LINE:

If it isn't already attached, connect the "BYPASS DRAIN LINE" to the "BYPASS MANIFOLD" **FIG.18**. Ensure that the drain line is free from any kinks and tightly secured to one of the approved drain sources.



Approved drain sources



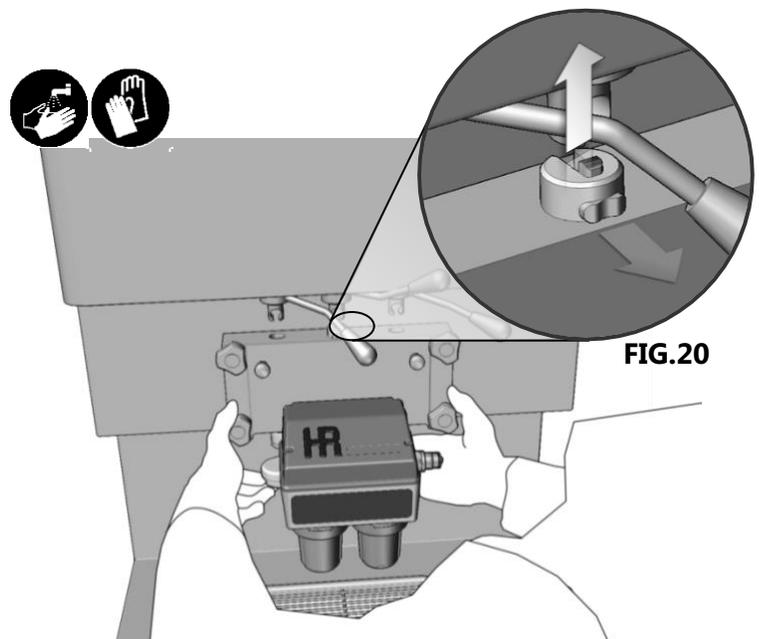
(Images for illustration only) **FIG.18**

### INSTALL PRO-CONTROL:

To assist with installing the "PRO-CONTROL", wet the O-rings on the pistons with either a "HYDRA RINSE™ WIPE" or with sanitizer/cleaner solution from the HRWAND128.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER SPIGOT PORT"; once the piston O-rings begin to make contact with the "SPIGOT PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside "INTERFACE MANIFOLD ASSEMBLY" as illustrated; use the front door "NUT STUDS" to make things even easier **FIG. 19**.

On the top of the "CENTER PISTON" is a "KEEPER SWITCH". The "PRO-CONTROL" is in position when the "KEEPER SWITCH" can freely slide forward **FIG.20**, securing the unit in place.



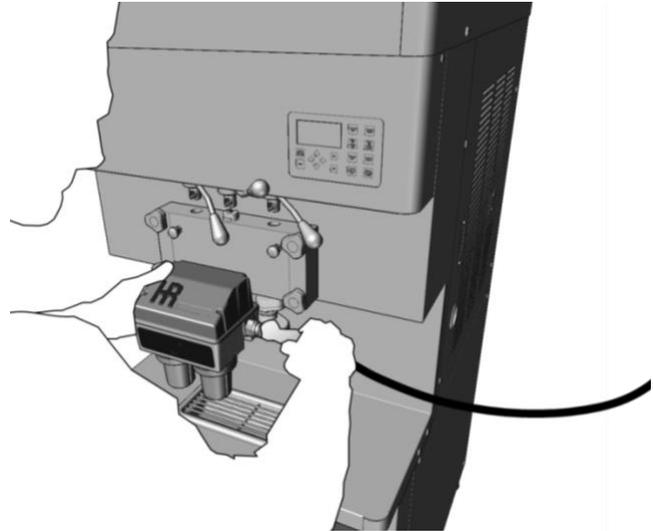
**FIG.20**

(Image for illustration only) **FIG19**

## Section 14: Details of the Hydra Rinse™ Process

### ○ CONNECT WATER SUPPLY:

Prior to connecting the "WATER SUPPLY" **FIG.21**, wet the O-ring on the "PRO-CONTROL QUICK CONNECT" with either a "HYDRA RINSE™ WIPE" or with the HRWAND128 LEXX™ solution; once connected, if the water source has not been turned on yet, you will need to do so before adding the "LEXX™ CUPS".



( Image for illustration only ) **FIG.21**

**Note:** Always ensure cup housings are present and that you haven't added new LEXX™ Cups until the water source is connected and turned on.

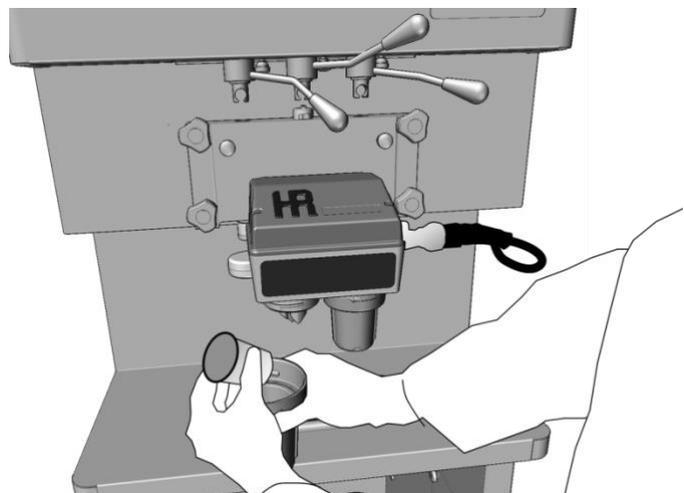
### ○ ADDING LEXX™ CUPS:

To remove the left "CLEANER CUP HOUSING", rotate clock wise for less than a quarter turn. To remove the right "SANITIZER CUP HOUSING", rotate counter clock wise for less than a quarter turn.

Drop 1 ready to use 2 fl. oz. "LEXX™ CUP" into each of the cup housings **FIG.22**.

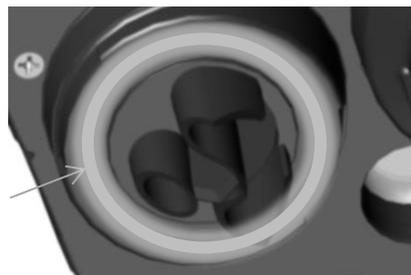
While pushing the nested "LEXX™ CUP" up into the piercing features of the "PRO-CONTROL", align the mating features of the "CUP HOUSING" to the main body; pay close attention that the cup lid has been adequately pierced.

Practice working with the "CUP HOUSINGS" prior to adding actual cups.



( Image for illustration only ) **FIG.22**

**Note:** Lube Cup Housing with food safe lube **FIG.23** when "ALIGNMENT ARROWS" become difficult to align.



Lube Sealing  
Face, Not O-ring

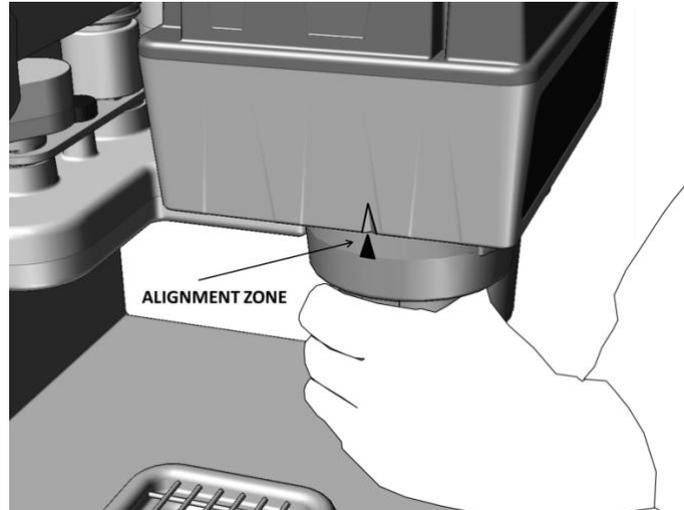
**FIG.23**

## Section 14: Details of the Hydra Rinse™ Process

### ○ TIGHTEN CUP HOUSINGS:

It's important that sanitizer/cleaner solution is present during every cycle, so too is proper tightening of both the "CLEANER CUP HOUSING" and the "SANITIZER CUP HOUSING".

To tighten the cup housings, rotate inward towards the center of the "PRO-CONTROL". As called out in **FIG.24**, there are corresponding "ALIGNMENT ARROWS" molded into the plastic components; for proper seal, ensure they are aligned together as illustrated. (Storage page 35)



( Image for illustration only ) **FIG.24**

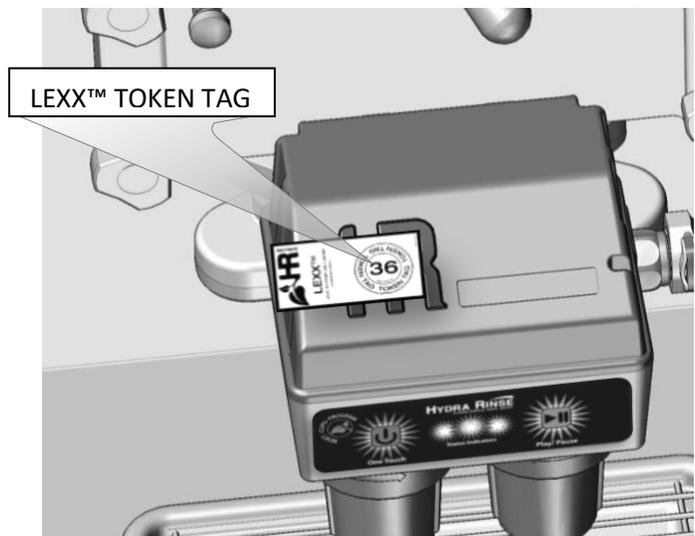
### ○ REGISTER CYCLES:

With every purchase of "LEXX™ CUPS" comes with it a "TOKEN TAG"; every box of cups needs to be registered once, making the "PRO-CONTROL" operational.

To register the cups and read the number of available cycles within the "PRO-CONTROL", simply touch the "TOKEN TAG" to the "HR" symbol as illustrated in **FIG.25**.

Next, while holding the "TOKEN TAG" in place, press and then release the "RESET-CUPS-PROGRAM" button on the "USER INTERFACE". At the completion of the communication sequence, remove "TOKEN TAG"; beep will indicate completion.

After a successful registration: A LED sequence will blink out the number of cycles stored in the "PRO-CONTROL" until the end user once again presses and then releases the "RESET-CUPS-PROGRAM" button, which is required after every register/read operation.



( Image for illustration only ) **FIG.25**

**Note:** Up to 750 wash cycles can be stored inside the "PRO-CONTROL" at any given time.

## Section 14: Details of the Hydra Rinse™ Process

### START THE PRO-CONTROL CYCLE:

Run through this suggested check list before continuing:

- Bypass System in place
- Bypass System Drain Hose attached and secured to 1 of the 3 acceptable drain sources (page 10).
- Specified sanitary water source (page 1) connected and turned on.
- Fresh LEXX™ Cups present in both the cleaning and sanitizing cup housings.
- Soft Serve Machine Power is "ON"

Press and then release the "ONE TOUCH" **FIG.26** button on the "USER INTERFACE" to start the "PRO-CONTROL CYCLE". Open the "AIR BLEED VALVE(S)" for 35 seconds and/or first beep sequence of the "PRO-CONTROL

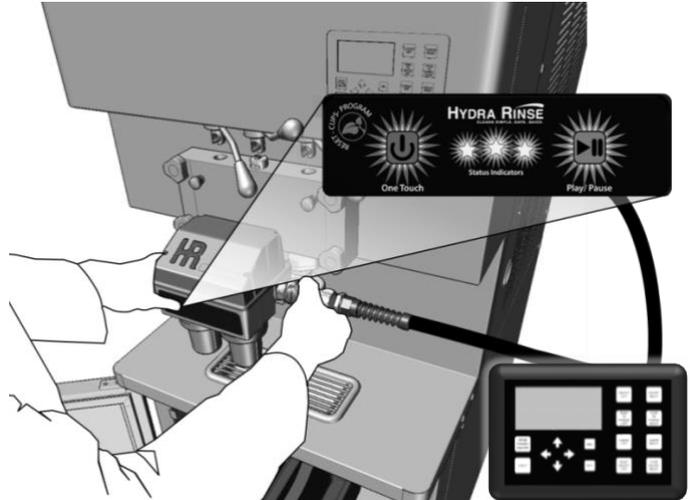


CYCLE", and then place the soft serve machine in "CLEAN MODE".

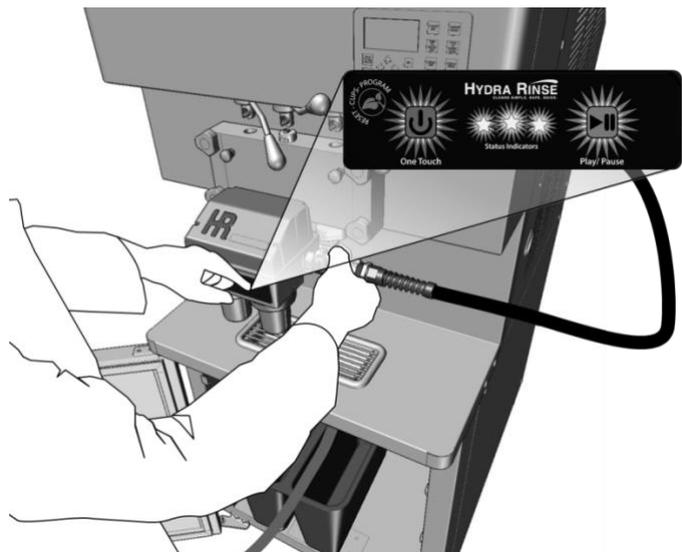
If for any reason there arises a need to quickly cancel the "PRO-CONTROL CYCLE", press and then release the "PAUSE /PLAY" button **FIG.27** within 15 seconds of pressing "ONE TOUCH"; the cycle will be canceled.

If it's been longer than 15 seconds since pressing the "ONE TOUCH" button, the cycle cannot be canceled, only paused and the total available cycles will receive a "DING" i.e. 100-1 = 99 remaining cycles.

**Note:** Pressing and releasing the "PAUSE/PLAY" button **FIG.27** after the 15 second cancelation window has lapsed will only suspend the "PRO-CONTROL CYCLE" indefinitely until the "PAUSE/PLAY" button is pressed and released again to resume it; this allows end users to make necessary adjustments when required.



( Image for illustration only ) **FIG.26**



( Image for illustration only ) **FIG.27**

**WARNING:** If you press and then release the "RESET-CUPS-PROGRAM" button after the cycle has commenced, or any time before it has completed, your cycle will be aborted causing the "PRO-CONTROL" to reboot. You will be "DINGED" losing 1 cycle as if that cycle had completed successfully, so be mindful.

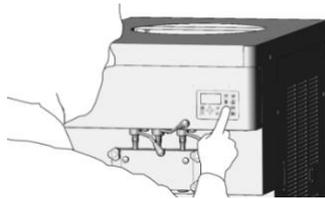
## Section 14: Details of the Hydra Rinse™ Process

### ○ PRE-CLEAN PRODUCT MIX DELIVERY SYSTEM:



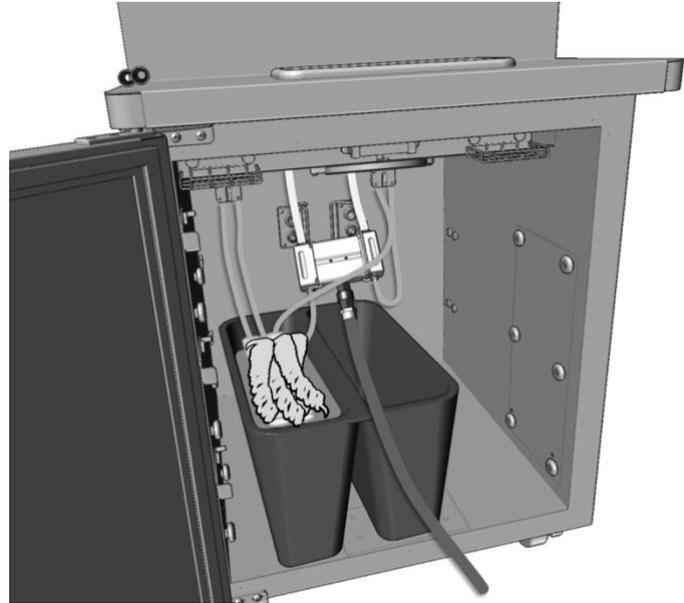
While the “PRO-CONTROL” is performing the automated cleaning and sanitizing cycle on the upper portion of the soft serve machine (~7 minutes), it’s time to perform the cleaning and sanitizing process on the lower delivery system.

With all hoses are in their respective positions **FIG.28**, and a minimum of 2 US gallons of LEXX™ solution is in the “TWO BAY CATCH BUCKET”, activate the “PUMP(S)”.



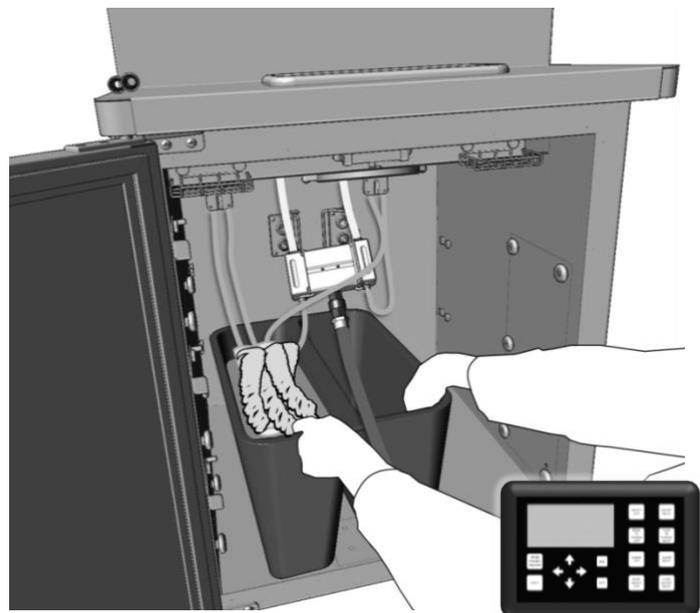
The solution will be drawn from the two bay catch bucket and be distributed throughout the

entire lower product mix delivery system; waste discharge exits via the “BYPASS MANIFOLD”.



( Image for illustration only ) **FIG.28**

**Note:** Ensure that all the “PRODUCT MIX INLETS” are sufficiently submersed **FIG.29** while the pump(s) are drawing solution. De-activate the “PUMP(S)” as soon as the solution has been depleted.



( Image for illustration only ) **FIG.29**

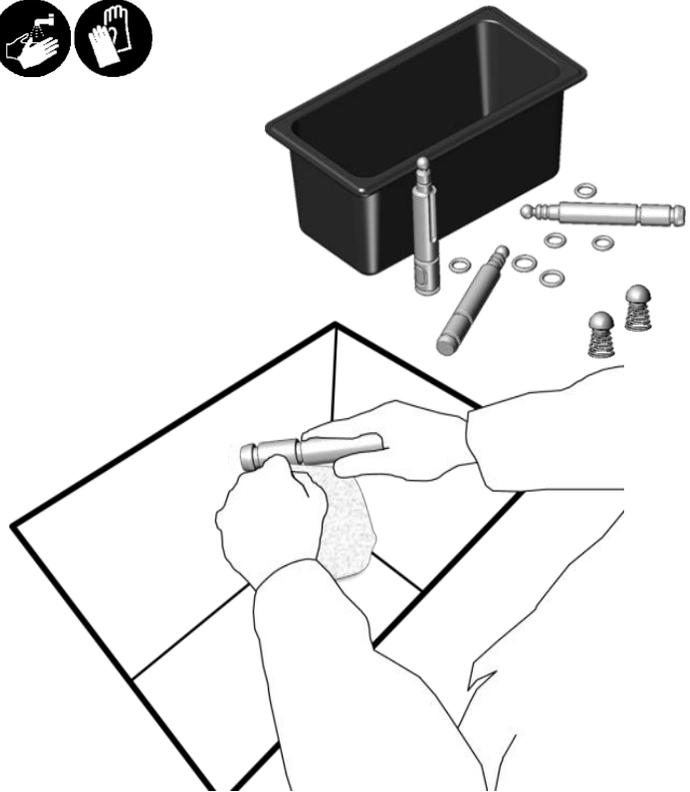
## Section 14: Details of the Hydra Rinse™ Process

### ● ANCILLARY COMPONENTS:

While the “PRO-CONTROL CYCLE” is running for approximately 7 minutes, all the previously removed components can be broken down for cleaning and sanitizing **FIG.30**.

The “HRWAND128” can be used to dispense sanitizer/cleaner solution for all ancillary components; there’s no need to manually mix cleaner or sanitizer solution.

After components are deemed soil free, apply one last application of sanitizer/cleaner solution; no rinsing required.



( Image for illustration only ) **FIG.30**

### ● CLEANING AND SANITIZING MIX CONTAINER(S):

The “HRWAND128” and “HYDRA RINSE™ WIPES” will aid in giving the “MIX CONTAINER(S) AND PRODUCT MIX DRAWER(S)” the attention they need for cleaning and sanitizing.



( Image for illustration only ) **FIG.31**

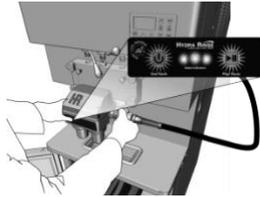
## Section 14: Details of the Hydra Rinse™ Process

### ● PRO-CONTROL CYCLE COMPLETE:

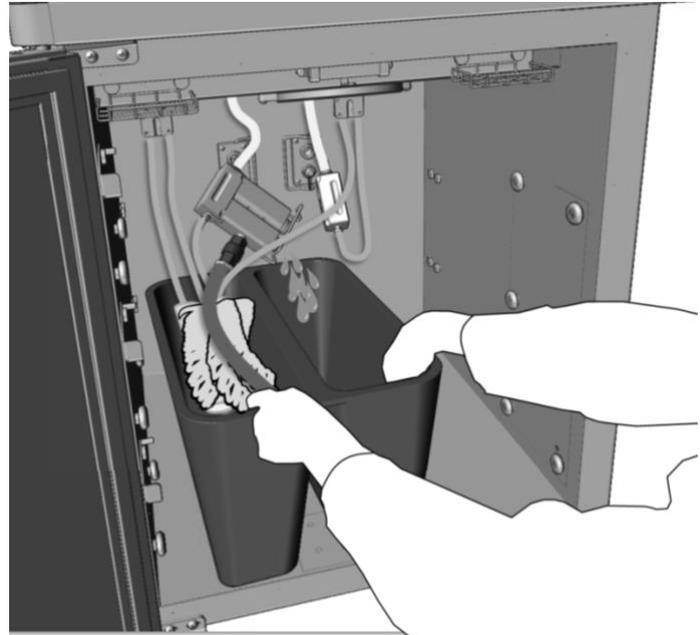
With a steady blinking Green LED on the pro-control "USER INTERFACE":



Press and then release the "ONE TOUCH" button to conclude cycle.



Next, take the soft serve machine out of "CLEAN MODE".

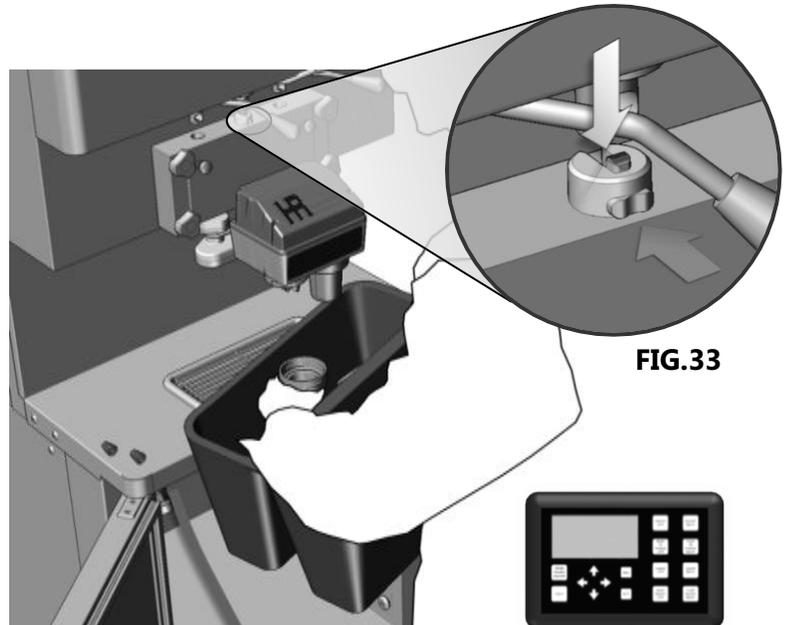


( Image for illustration only ) **FIG.32**

Before removing the pro-control, drain the LEXX™ solution from the freezing cylinder(s): The most efficient way to drain the solution is to disconnect the right "MANIFOLD BLOCK" from the "BYPASS MANIFOLD" **FIG.32**; allow solution to drain into empty bay as illustrated.

With an empty catch bucket below the pro-control, remove the left side "CLEANER CUP HOUSING". Momentarily placing the soft serve machine in "CLEAN MODE" to remove any residual solution from the freezing cylinder(s).

Disconnect the "WATER SUPPLY" from the "PRO-CONTROL". Replace the cup housing, and then slide the "KEEPER SWITCH" backward into the neutral position **FIG.33**; remove pro-control from the soft serve machine along with the "BYPASS SYSTEM".



**FIG.33**

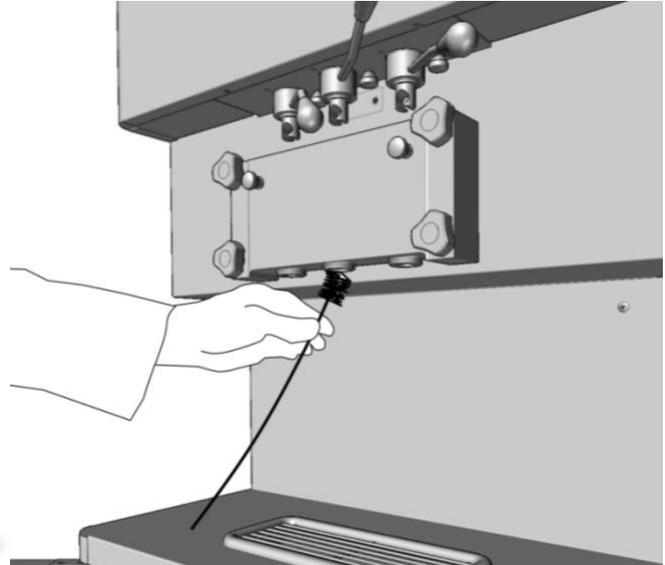
**Note:** To simplify the removal of the "PRO-CONTROL": First lift upward, then wiggle the unit back and forth while pressing downward on the ends of the "INTERFACE MANIFOLD ASSEMBLY".

Image for illustration only ) **FIG.34**

## Section 14: Details of the Hydra Rinse™ Process

### FRONT DOOR FINAL STEPS:

It's time for a thorough cleaning and scrubbing of the spigot port(s); use the HRWAND128 LEXX™ solution to flush all surfaces, and remaining features. Hydra Rinse™ Wipes are perfect for all surrounding areas.

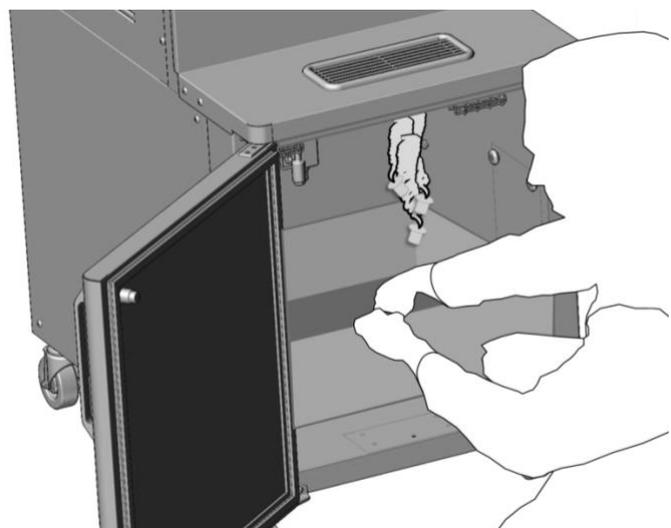


**Note:** Use OEM Barrel Brushes for mechanical scrubbing of front door spigot port(s) **FIG.35**.

( Images for illustration only ) **FIG.35**

### PREPARE LOWER REFRIDGERATION CABINET

Give the lower refrigeration cabinet a good once over using the HRWAND128 LEXX™ solution and Hydra Rinse™ Wipes before reassembly; re-introduce product mix accordingly.

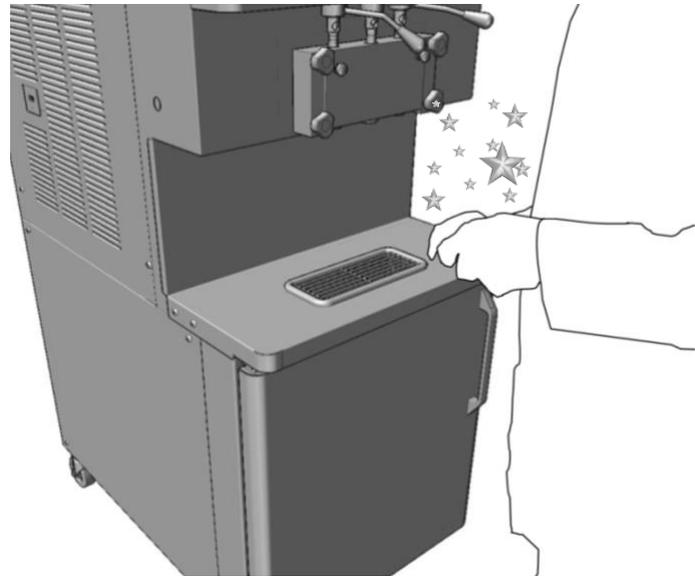


( Images for illustration only ) **FIG.36**

## Section 14: Details of the Hydra Rinse™ Process

### ○ MACHINE RE-ASSEMBLY:

Take care when re-assembling the soft serve machine to ensure that you are not re-introducing any contaminants while handling components; this is a good time to refresh your gloves!



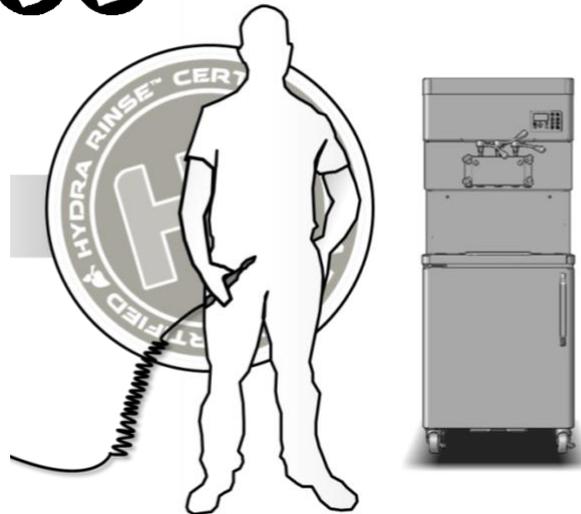
**Note:** Use the HRWAND128 LEXX™ solution to keep things wet during re-assembly! This will ensure sanitization while handling components.

( Image for illustration only ) **FIG.37**

### ○ MACHINE TEARDOWN FOR MECHANICAL SCRUBBING OF INTERNAL COMPONENTS:

This concludes the cleaning and sanitizing of the soft serve machine without mechanical scrubbing of the internal components.

The "PRO-CONTROL" has a special function that enables the end user to pause the cleaning and sanitizing cycle for mechanical scrubbing of internal components. This function will be described next, "SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS".



( Image for illustration only ) **FIG.38**

## Section 14: Details of the Hydra Rinse™ Process

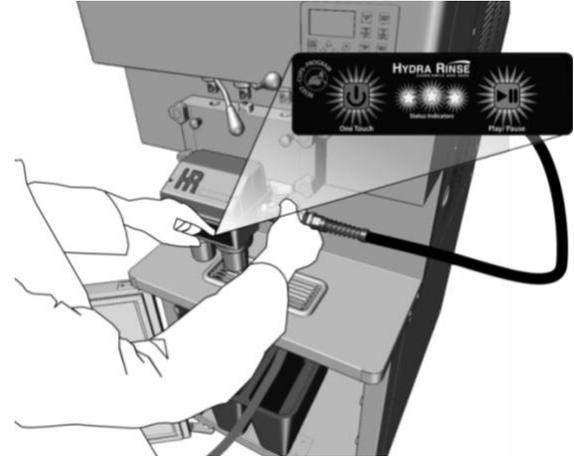
### ↓ SEQUENCE FOR MECHANICAL SCRUBBING INTERNAL COMPONENTS ↓

#### ★ PAUSING THE PRO-CONTROL:

Roughly 3.5 minutes into the 7 minute cycle, the "PRO-CONTROL" will sequentially "BEEP" for 15 seconds while all three LEDs "BLINK" simultaneously.

During this sequence press and then release the "PAUSE/PLAY" **FIG.39** button to suspend the cycle indefinitely, allowing for machine teardown and mechanical scrubbing of internal components.

Once in pause mode, the "GREEN LED" on the "USER INTERFACE" will blink and a "BEEP" will sound once every 30 seconds until the "PAUSE/PLAY" button is once again pressed and then released to resume the cycle.



( Image for illustration only ) **FIG.39**

**Note:** The sanitizer cup solution has not been dispensed yet so do not remove it.

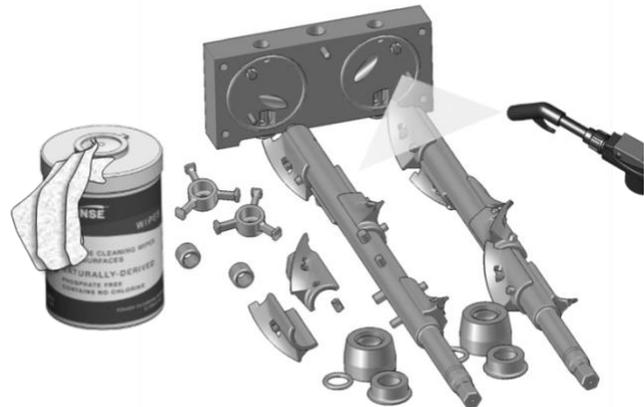
#### ★ SCRUBBING INTERNAL COMPONENTS:

Power down the soft serve machine, "DRAIN SOLUTION", "DISCONNECT WATER SUPPLY" and remove the "PRO-CONTROL" (page 29).

Once the "FRONT DOOR" is removed from the machine: Use the applicable brushes that were supplied with the OEM soft serve machine for mechanical scrubbing of all components and internal surfaces; including "AIR BLEED VALVE(S)" and tubing if applicable. Use the HRWAND128 for dispensing sanitizer/cleaner solution.

Once the components are deemed soil free, apply one last application of sanitizer/cleaner solution; **no rinsing** required.

Re-install "INTERNAL COMPONENTS" and "FRONT DOOR".



( Image for illustration only ) **FIG.40**

## Section 14: Details of the Hydra Rinse™ Process

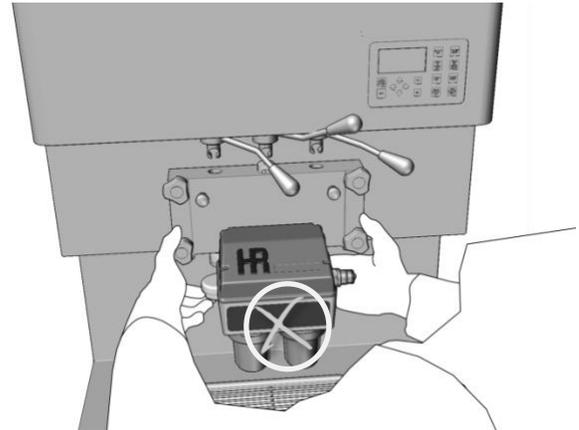
### ★ RE-INSTALL PRO-CONTROL:

The "PRO-CONTROL" is currently in pause mode, so take care not to press any buttons on the "USER INTERFACE" while re-installing.

To assist with installing the "PRO-CONTROL", wet the O-rings on the pistons with either a "HYDRA RINSE™ WIPE" or with sanitizer/cleaner solution.

Simply use the "CENTER PISTON" to guide the unit up into the "CENTER SPIGOT PORT"; once the piston O-rings begin to make contact with the "SPIGOT PORT(S)", gently wiggle the unit while pushing upward on the ends of the underside of the "INTERFACE MANIFOLD ASSEMBLY".

On the top of the "CENTER PISTON" is the "KEEPER SWITCH". The "PRO-CONTROL" is in position when the "KEEPER SWITCH" can slide forward, securing the unit into place.



( Image for illustration only ) **FIG.47**

### ★ RESUME CYCLE:

"RE-ATTACH WATER SUPPLY". Press and then release the "PAUSE/PLAY" button to resume the cycle.

**Note:** All three LEDs will blink simultaneously on initial resumption of the cycle for approximately 20-30 seconds; sanitizer injection follows shortly thereafter.

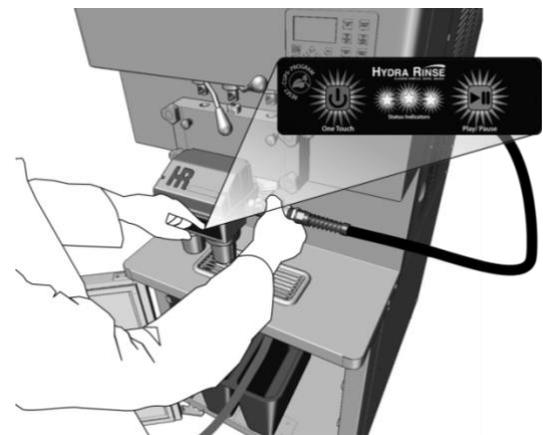


Image for illustration only ) **FIG.48**

↑ SEQUENCE FOR MECHANICAL SCRUBBING CONCLUDED ↑

## Section 14: Details of the Hydra Rinse™ Process

### UTILITY ITEMS:

When cleaning and sanitizing all utility items like Waste Catch Buckets and OEM Brushes; remember to integrate the HRWAND128 and Wipes into all pre-established cleaning protocols for time savings and operator efficiency.

The HRWAND128 LEXX™ sanitizer /cleaner solution **FIG.49** can also be applied to any non-porous hard food contact surface i.e. floors, food prep areas/counter tops, etc.



( Image for illustration only ) **FIG.49**

### FINAL STEPS:

“BYPASS MANIFOLD” and the “HYDRA RINSE™ PRO-CONTROL” will always require periodic cleaning and sanitizing.

Remove the “BYPASS SYSTEM” from the soft serve machine. The “BYPASS MANIFOLD” is easily removable from the “BYPASS SYSTEM” for manual scrubbing, cleaning and sanitizing before stowing.

The “PRO-CONTROL” has a “SELF-RINSE CYCLE”: To initiate, connect “WATER SOURCE” and ensure it’s on. Press the “ONE TOUCH” and the “PAUSE/PLAY” buttons simultaneously and hold **FIG.50**.

All three LEDs (Green, Yellow, and Red) on the “USER INTERFACE” will illuminate indicating that the “SELF-RINSE CYCLE” has commenced; release buttons.

Hold unit over a drain source or catch bucket while flushing is in process.

**Note:** Wipe the “PRO-CONTROL” with “HYDRA RINSE™ WIPES” while water is flowing from the unit to clean surfaces.



( Image for illustration only ) **FIG.50**

**Note:** If the Green LED on the “USER INTERFACE” is still blinking, which indicates that the “PRO-CONTROL CYCLE” has completed successfully, the “ONE TOUCH” button will need to be pressed and then released prior to entering the “SELF-RINSE CYCLE”; cycle is approximately 15 seconds in duration. (repeat as many times deemed necessary)

## Section 14: Details of the Hydra Rinse™ Process

### ○ CLEANUP AND STORAGE

#### SUGGESTIONS:

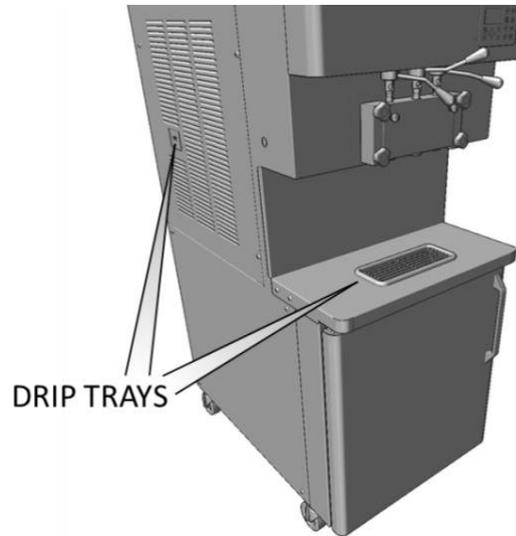
After removal of the "BYPASS SYSTEM" and re-assembly of the soft serve machine i.e. "SPIGOT(S)", "DRIP TRAYS", internal components if applicable:

Re-introduce product mix into the machine as soon as possible. If intentions are to leave the machine empty, you will be required to power off the soft serve machine, remove the "FRONT DOOR" and disassemble all internal components allowing them to air dry; this is usually the case for end of season storage of the soft serve machine.

Wipe down "FRONT DRIP TRAY" and inspect all "DRIP PAN(S)" for cleanliness; give the machine a good wiping down too.

Stow the "25' BYPASS SYSTEM DRAIN HOSE", "WATER SUPPLY HOSE" and the "PRO-CONTROL" in a clean, dry place having a temperature range no less than 60°F (15.5°C) and no greater than 90°F (32°C).

"TOKEN TAG" registration is a onetime event for every box of "LEXX™ CUPS"; it's not required prior to every "PRO-CONTROL CYCLE". Keep the "TOKEN TAG", and do not dispose of it. As mentioned earlier, you can use a previously registered "TOKEN TAG" to read out the number of remaining cycles residing in the "PRO-CONTROL".



(Image for illustration only) **FIG.51**



**Note:** Though our devices are engineered to the highest standard, it is recommended at the end of every day that the water source supplied to the "WSF128-169 PORTABLE WANDSTATION (HRWAND128)" and the "PRO-CONTROL" is turned off; connections are not intended for permanent installation. Leaving the devices under constant static pressure could result in unwanted water damage or flooding.

**Note:** After every usage, remember to back off the "CUP HOUSINGS" as illustrated **FIG.52**. This will reduce the force required to remove the cups between usages.

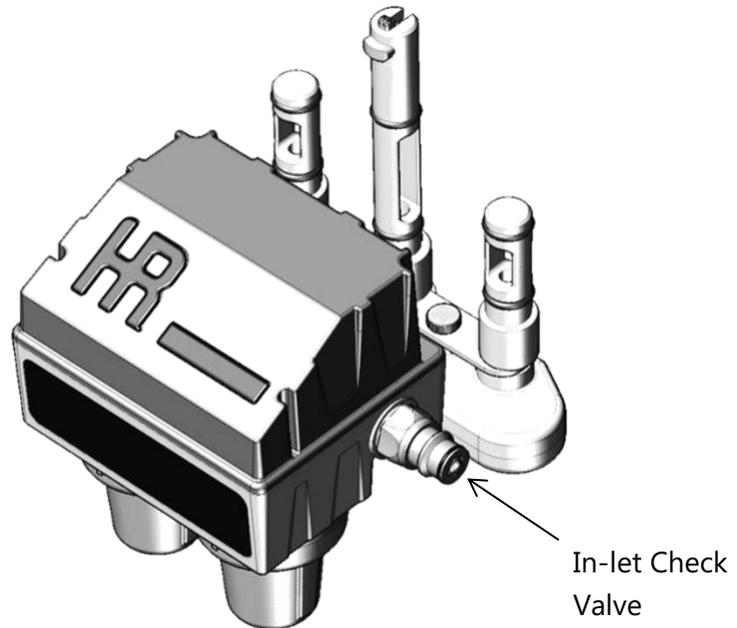


(Image for illustration only) **FIG.52**

## Section 15 : Troubleshooting Guide 1 of 2

● Due to the sensitive nature of the “PRO-CONTROL”; always consult your local authorized Dealer/Reseller when a problem is unresolved.

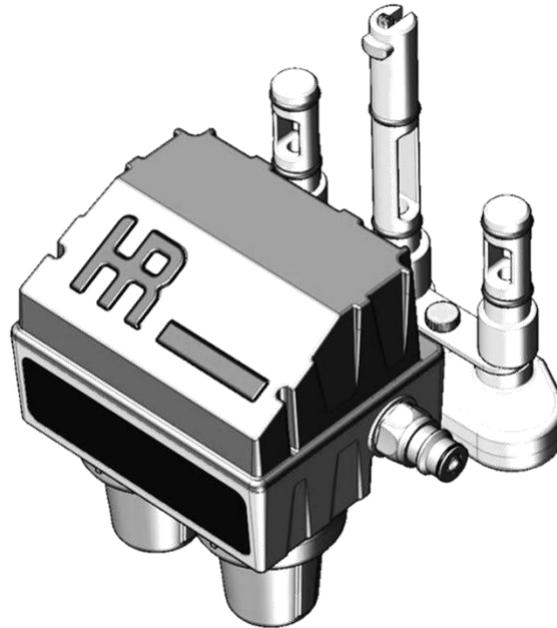
Refer to the “WSF128-169 PORTABLE WANDSTATION” (HRWAND128) Operators Manual for detailed and troubleshooting reference material regarding its practical operation.



Problem:	Potential Cause:	Potential Solution:
Cycle won't start; Red LED blinks fast, Green and Yellow LEDs on.	<ul style="list-style-type: none"> <li>• The unit has no cycles left</li> </ul>	<ul style="list-style-type: none"> <li>• Need to register a new Token Tag</li> <li>• “RESET-CUP-PROGRAM” button will need to be pressed to exit error.</li> </ul>
Red LED blinks slow, unit chirps every 15 seconds	<ul style="list-style-type: none"> <li>• Batteries are at end of life</li> </ul>	<ul style="list-style-type: none"> <li>• Install new Batteries</li> <li>• “RESET-CUP-PROGRAM” button will need to be pressed to exit error.</li> </ul>
Cycle started, No water flowing, but water is connected and turned on	<ul style="list-style-type: none"> <li>• Extended period of time that the unit has been sitting</li> </ul>	<ul style="list-style-type: none"> <li>• Disconnect unit from water supply, relieve pressure on In-let Check Valve and perform a self clean cycle. This will fire the valves, you should here them click.</li> <li>• Contact local Distributor/Dealer for replacement.</li> </ul>
Unit will not power up	<ul style="list-style-type: none"> <li>• Check that batteries are correctly installed</li> <li>• Corrosion on battery terminals</li> </ul>	<ul style="list-style-type: none"> <li>• Check and/or re-install batteries as required for proper operation.</li> <li>• Contact local Distributor/Dealer for replacement parts/repair.</li> </ul>
Water lines leak	<ul style="list-style-type: none"> <li>• Improper engagement of push-to-connect to hose</li> <li>• Loosely connected fittings</li> </ul>	<ul style="list-style-type: none"> <li>• Check and push hose into leaking fitting.</li> <li>• Tighten leaking fitting by rotating an additional 90-110° rotation.</li> </ul>

## Section 15 :

## Troubleshooting Guide 2 of 2



Problem:	Potential Cause:	Potential Solution:
Cup housing(s) are hard to tighten	<ul style="list-style-type: none"> <li>Worn or no food safe lube present</li> </ul>	<ul style="list-style-type: none"> <li>Re-lube with food safe lube, replace O-ring(s) if problem unresolved.</li> </ul>
Cup housing(s) leak	<ul style="list-style-type: none"> <li>Ensure cups are properly engaged with the Pro-Control housing</li> </ul>	<ul style="list-style-type: none"> <li>Replace O-ring(s).</li> </ul>
Quick connects leak	<ul style="list-style-type: none"> <li>Worn out, O-ring damaged</li> </ul>	<ul style="list-style-type: none"> <li>Contact local Distributor/Dealer for replacement parts/ O-ring.</li> </ul>

**Section 16:**
**Pro-Control LEDs 1 of 2**


LEDs are the communication portal between end users and the Pro-Control. Here's a few to understand: (Status Indicators from Left to Right: Green, Yellow, Red)

= LED Blink, 
 = LED On, 
 = LED Off, 
 S = Slow, F = Fast, (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>) = Order of Blink

**PROCESS CODES:**

<u>GREEN</u> Hundreth	<u>YELLOW</u> Tens	<u>RED</u> Ones	<u>BEEP</u>	<u>DESCRIPTION</u>	<u>ACTION</u>
			-	Pro-Control "Power ON"	-
			-	Pro-Control "Processing"	-
F			Every 30 seconds Double Beep	Pro-Control "Pause Mode"	Press "Pause/Play" to resume cleaning sequence
S			-	Pro-Control has completed a successful cycle	Press "ONE TOUCH" to conclude cycle
1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	Double Beep	Left to Right LED sequence: Indicates Pro-Control is in "Cleaning" Mode	-
1 <sup>st</sup>	2 <sup>nd</sup>	1 <sup>st</sup>	-	Inward LED sequence: Indicates Pro-Control is in "Agitate Solution" Mode	-
1 <sup>st</sup>	2 <sup>nd</sup>	1 <sup>st</sup>	10 consecutive beeps	Inward LED sequence: Indicates Pro-Control is in "Agitate Solution" Mode	Place Soft Serve Machine in "Wash Mode" reminder

**Section 16:**
**Pro-Control LEDs 2 of 2**

= LED Blink, 
 = LED On, 
 = LED Off, 
 S = Slow, F = Fast, (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>) = Order of Blink

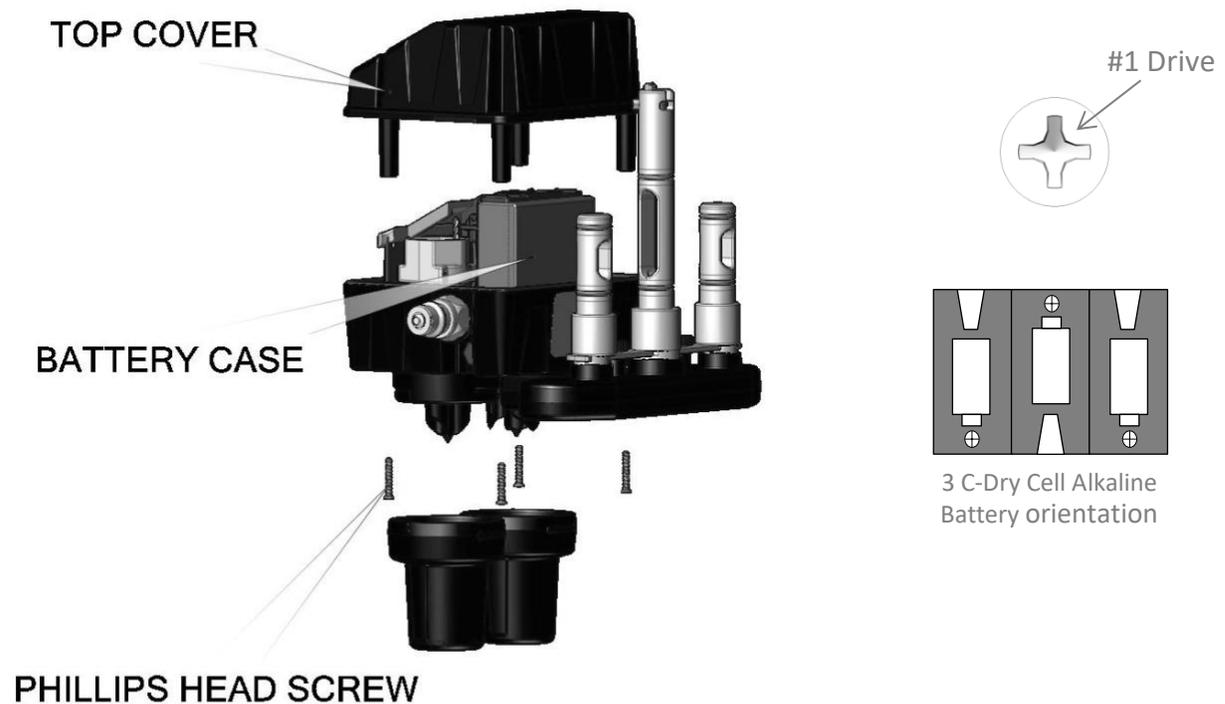
**PROCESS CODES CONTINUED:**

<u>GREEN</u> Hundreth	<u>YELLOW</u> Tens	<u>RED</u> Ones	<u>BEEP</u>	<u>DESCRIPTION</u>	<u>ACTION</u>
			15 consecutive beeps	All LEDs Flash simultaneously: 20 seconds to halt cycle for full teardown	Press and then release the "PAUSE/PLAY" button
			-	All LEDs Flash simultaneously: End user pressed "Pause/Play" button resuming cycle after teardown	Allow cycle to complete
3 <sup>rd</sup>	2 <sup>nd</sup>	1 <sup>st</sup>	-	Right to Left LED sequence: Indicates Pro-Control is in "Sanitizing " Mode	-

**ERROR CODES:**

		F	No Tokens	End user pressed the "ONE TOUCH" button, no Tokens	Register Token Tag with Pro-Control (Section 7)
		F	-	End user pressed the "ONE TOUCH" button, Pro-Control is not programmed with a cleaning cycle script	CONTACT Dealer/Reseller
		S	Pulse beep every 15 sec	End user pressed the "ONE TOUCH" button, Battery is below allowable threshold	Replace Battery (Section 17)
		F	Pulse beep every second	Pro-Control cannot presently accept any more Token Tag cycles, Tokens were not registered (750 Max Limit met)	Save Token Tag for later use. Press and then Release the "RESET-CUPS-PROGRAM" button
			-	End User Checked for available token count, and no cycles were available: cycles=0.	Ensure to register a valid Token Tag. Press and then Release the "RESET-CUPS-PROGRAM" button once for registering and once to reset

## Section 17: Battery Installation/Replacement



( Image for illustration only ) **FIG.53**

In order to gain access to the "BATTERY CASE":

**Note:** Before changing the battery(s), remove the Pro-Control from any areas that may allow water to enter into the inner housing compartment.

- Remove both "CUP HOUSINGS" from the "PRO-CONTROL".
- Remove the 4 "PHILLIPS HEAD SCREWS" that secure the "TOP COVER" to the "PRO-CONTROL HOUSING". (screws located on the underside of unit)
- Slide open the "BATTERY CASE COVER"; ensure batteries are correctly oriented **FIG.53**
- When replacing "PHILLIPS HEAD SCREWS", tighten in a cross pattern while paying close attention to "TOP COVER" gap. When "TOP COVER" meets the "PRO-CONTROL HOUSING" (no gap), stop tightening screw; over tightening may stress unit causing premature failure.

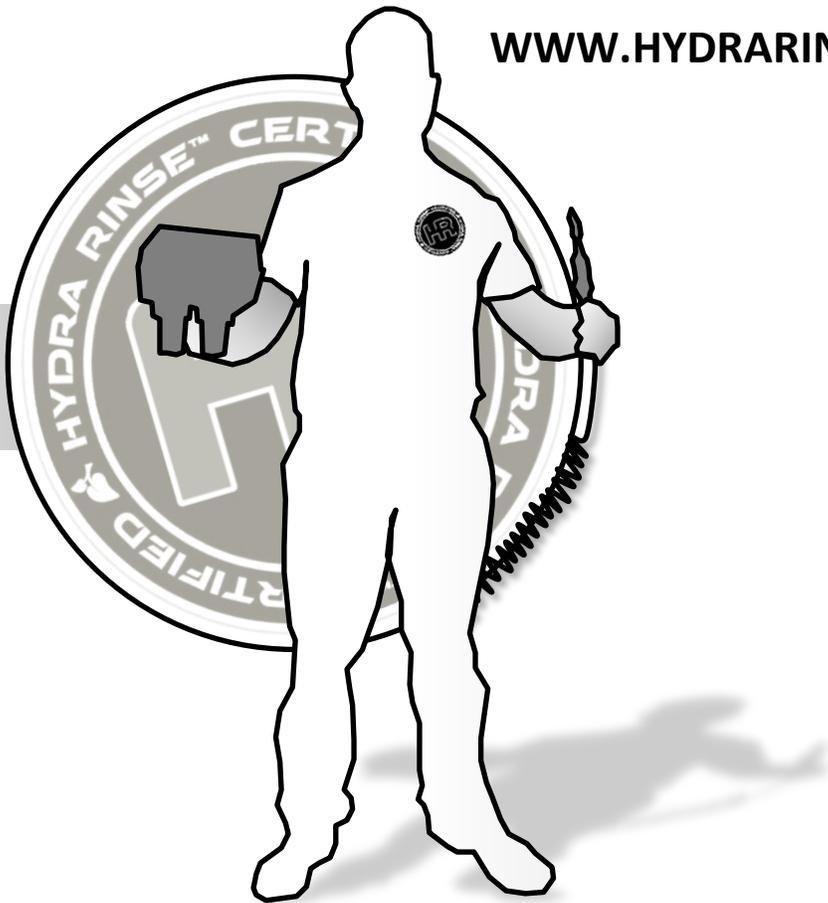
**Section 18:**

**Replacement Components**

**FOR ORIGINAL EQUIPMENT**

**REPLACEMENT COMPONENTS PLEASE VISIT:**

**[WWW.HYDRARINSE.COM](http://WWW.HYDRARINSE.COM)**



## Section 19:

## Warranty

The Seller warrants that the **STLHR** will operate or substantially perform within the published specifications and be free from material and workmanship defects, when subjected to normal, proper and intended usage by properly trained personnel. Please visit [www.hydrarinse.com](http://www.hydrarinse.com) for warranty registration.

Seller agrees during the Warranty Period, to repair or replace, at Seller's option, defective item(s) to allow the **STLHR** to operate or substantially perform within the published specifications; provided the Buyer (a) promptly notifies the Seller in writing when the defect is discovered, and provides Seller the product model, serial number and details of the warranty claim; and (b) after Seller's review, Seller will provide Buyer with service data and/or a Return Merchandise Authorization ("RMA"), which may include product-specific handling instructions. At that time, the Buyer may return the defective item(s) to Seller with all return shipping costs paid by Seller. The Seller has the option to use new or refurbished replacement parts for warranty work. All replaced parts become the property of Seller. Shipment to Buyer of repaired or replacement parts/equipment will be made in accordance with the Seller's delivery policy.

The Seller has no obligation to make repairs, replacements or corrections, in whole or in part, as the result of: (i) normal wear and tear; (ii) accident, disaster or force majeure; (iii) the Buyer's misuse of the **STLHR** or the Buyer's negligence; (iv) use of the **STLHR** in a manner for which it was not designed or intended; (v) external causes such as, but not limited to, power failure or electrical power surges; (vi) improper storage or handling of the **STLHR** by Buyer; or (vii) use of the **STLHR** in combination with equipment not purchased directly from the Seller.

Any installation, maintenance, repair, service, relocation or alteration, or other tampering with, the **STLHR** performed by any individual or entity other than the Seller, without Seller's prior written approval, or any use of replacement parts not supplied by Seller, shall immediately void and cancel this warranty. This warranty entitles to you specific rights, and you may also have other rights, which differ from state to state. No other warranties shall apply.

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## Standardizing Innovation

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