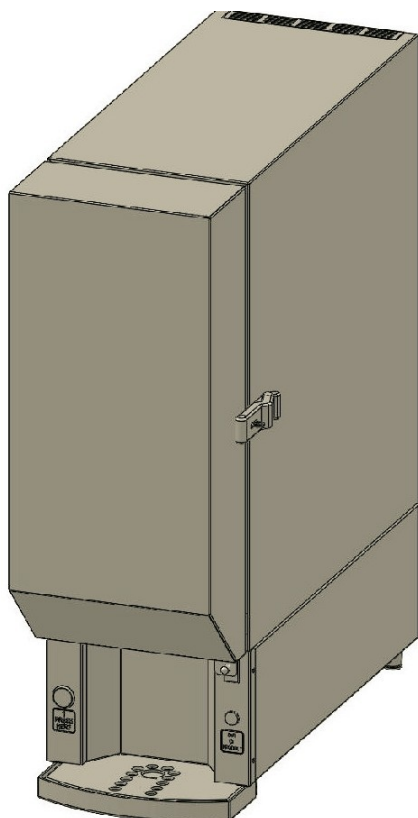




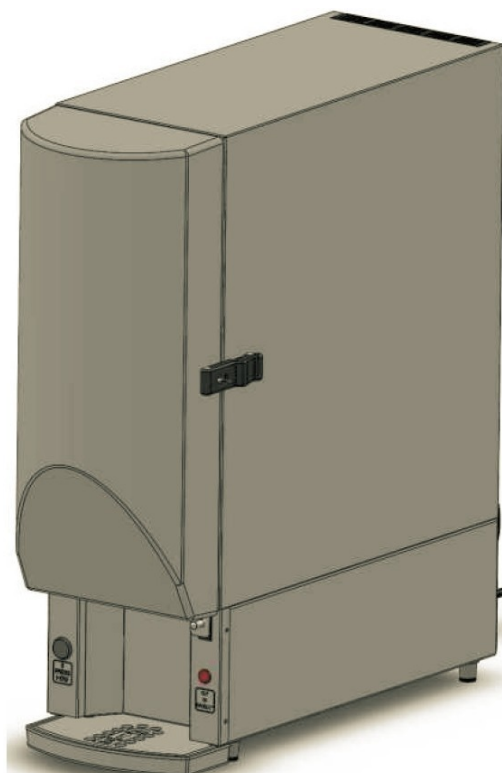
Technical Manual and Replacement Parts List

Fresh Yogurt Dispenser



**MODEL
PPHG1SS**

STAINLESS



**MODEL
PPHG1BK**

BLACK

For more information contact:
Perfect Parfait Holdings, LLC
5700 Granite Pkwy, Bid. #2 Suite 200
Plano, Texas 75024
Corp. Office: 844-336-4300
For Service Call: 833-727-3248
<http://www.PerfectParfaitYogurt.com>

Specifications Subject to Change Without Notice



TECHNICAL MANUAL BULK YOGURT DISPENSERS

Thank you for purchasing the Perfect Parfait Fresh Yogurt Dispenser. Our goal is to provide our customers with the most reliable equipment in the industry today. Please read this manual and the accompanying warranty information before operating your new Perfect Parfait Fresh Yogurt Dispenser.

Upon delivery of your new Perfect Parfait Fresh Yogurt Dispenser, inspect the carton and dispenser for shipping damages. Report any damage immediately to the transportation carrier and file a written freight damage claim to protect your investment. If a claim is to be filed, save all packaging materials.

INSTALLATION

Unpack and Prepare Dispenser:

Unpack the Yogurt Dispenser and remove all packaging materials. Wash the interior and exterior surfaces using a warm mild soapy water solution and a sponge or cloth, rinse with clean water and wipe dry.

Drip Tray:

The Drip Tray is installed by sliding the tray under the Yogurt Dispenser until it stops against the dispenser legs.

Bag Holder:

Remove the Bag Holder Assembly and Bag Roller Assembly and set them aside until the Yogurt Dispenser reaches the operating temperature. See **OPERATION** section below.

Location:

When locating your new Yogurt Dispenser, convenience and accessibility are important considerations. However, the following factors must be observed:

- When placing the Yogurt Dispenser on a counter, the counter must be able to support a minimum of 100 pounds.
- There must be at least four (4) inches of clear space above the dispenser, two (2) inches on each side and back and open in front.
- At no time should anything be stored or placed on top of the dispenser.
- Correct serving height is important so that those using the dispenser can operate the dispenser properly.
- The Yogurt Dispenser must be level. The legs are adjustable to aid in leveling the unit.
- Avoid placing the Yogurt Dispenser next to an oven, heating element or hot air source which would adversely affect the performance of the dispenser.

Electrical Connections:

Be sure to check the data plate, located on the inside liner of the cabinet, for the required voltage prior to connecting the dispenser to the power outlet. The specifications on the data plate supersede any information in this manual.

The standard Yogurt Dispenser is equipped with a six (6) foot power cord that requires a 115 Volt, 60 Cycle, 1 Phase properly grounded electrical receptacle. The power cord is supplied with a 3 prong plug for grounding purposes. Any attempt to remove or bypass the grounding terminal or to connect the plug to an ungrounded adapter or receptacle will void the warranty, terminate the manufacturer's responsibility and could result in serious injury.

The electrical circuit must be protected with a 15-ampere fuse or breaker.

OPERATION

Initial Startup:

After satisfying the INSTALLATION requirements, the yogurt dispenser is ready to start. The dispenser will start when the power cord is connected to a live electrical receptacle and the Power Switch (#33) located on the rear of the dispenser is switched to the "On" position.

Allow the dispenser to operate for a minimum of one hour before loading it with yogurt.

Preparation for Use:

Once the dispenser has reached proper operating temperature, yogurt may be loaded into the dispenser. To load the yogurt bag, follow the Bag Loading Instructions shown on page 3. Please note that the yogurt must be between 34F and 40F. The dispenser is for maintaining yogurt temperature and is not intended for lowering yogurt from room temperature to dispenser temperature.

Temperature Control:

The dispenser Electronic Temperature Controller (#3) located on the side of the dispenser, is factory set to keep yogurt between 34F and 40F. The dispenser interior temperature is displayed on the controller display. Please note that this temperature is not the yogurt temperature but is intended to be within 3F of the product temperature. The controller display will also show if the compressor is running by displaying a circular symbol in the upper left-hand corner of the controller display. If the circular symbol is blinking, that means it is waiting to start the compressor after an internal time delay has elapsed. This protects the compressor from short cycling.

Dispense Control:

The Timer Relay Control Switch (#36) has two operating modes. First mode is "ON" (timed dispense) and the second is "OFF" (dispense off). To adjust the dispense time, turn the Dispense Timer (#32) knob Clockwise to increase dispense time and Counter-clockwise to decrease dispense time. The dispense time will activate when the Dispense Button (#35) on the front of the dispenser is pressed and held. The dispense time adjustment range is 0.3 seconds to 10 seconds.

Defrost:

The Perfect Parfait Fresh Yogurt Dispenser is a manual defrost unit. The dispenser should be defrosted whenever the walls accumulate a frost bank that is ¼-inch-thick or if the dispenser has a hard time holding temperature. To defrost the dispenser, turn the Power Switch (#33) to the "OFF" position and open the door. After the frost has melted or come loose from the cabinet walls, wipe out the cabinet interior. Do not attempt to scrape or chisel the frost off - irreparable damage to the dispenser may result.

Maintenance:

Preventative maintenance is minimal although these few steps are very important for continued efficient operation and maximizing the life of the appliance:

The dispenser interior is stainless steel and exterior is either stainless steel or powder coated and should be cleaned periodically with a solution of warm water and a mild soap, rinsed and wiped dry with a clean soft cloth. A stainless steel cleaner can also be used on the stainless steel surfaces. Should a surface become stained or discolored, do not attempt to clean with an abrasive cleaner or scouring pad. Use a soft cleaner and rub with the grain of the metal to avoid scratching the surface. Do not use chlorinated cleaners.

The Dispenser Wheel (#24) and associated parts can be cleaned in the same way as the cabinet. These parts are also removable for soaking if necessary.



Bag Loading Instructions for Fresh Yogurt Dispenser

After satisfying the installation requirements, the yogurt dispenser is ready to start. The dispenser will start when the power cord is connected to a live electrical receptacle and the power switch is turned on. Allow the dispenser to run a minimum of one hour before loading it with yogurt. Once the dispenser has achieved proper operating temperature, the yogurt bag may be loaded into the dispenser. Please note – the yogurt must be between 34F and 40F.

1. Remove cap from bag and insert the tube nozzle. Press down firmly. One snap = alignment. Second snap = tube is secure. (Fig. A)

WARNING: The nozzle must be snapped and locked into place properly. When properly secured the nozzle will not pull out,

2. Insert the yogurt bag into holder with nozzle face down. (Fig. B) Lock the nozzle in place in the Bag Holder. (Fig. C)
3. Hook holes at the top of the yogurt bag onto tabs at the top of Bag Holder. (Fig. D)
4. Place the white Bag Roller Assembly into the Bag Holder guide track with the larger diameter pin toward the rear. (Fig. E)
5. Open door.
6. Open the Tube Compression Block (#28) by rotating the Tube Compression Lever (#29) clockwise (up) until it stops. (Fig. F)
7. Slide the Bag Holder with the yogurt bag into the dispenser.
8. Feed the bag nozzle Tube around the Dispense Wheel Lobes (#26). Lock the pump wheel by rotating the Tube Compression Lever (#29) counter-clockwise until it stops. (Fig. G)
9. Cut the nozzle Tube just below the white refrigerate block. (Fig. G)
10. Close and latch the door.

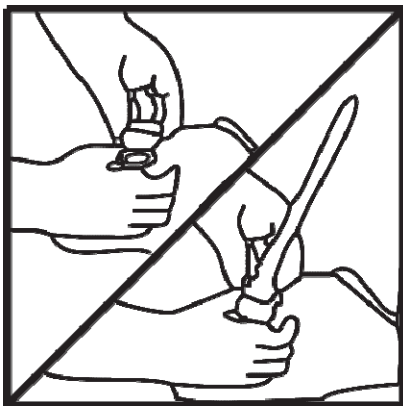


Figure A

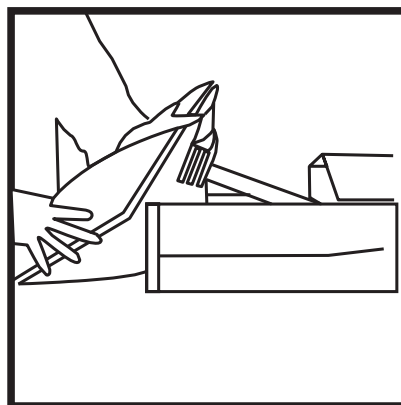


Figure B

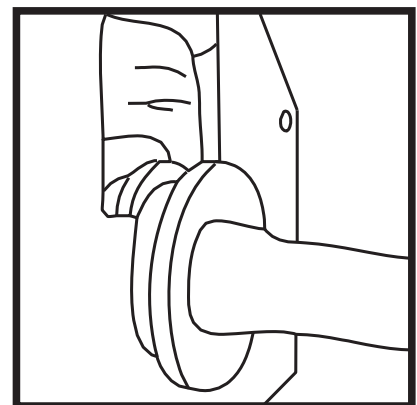


Figure C

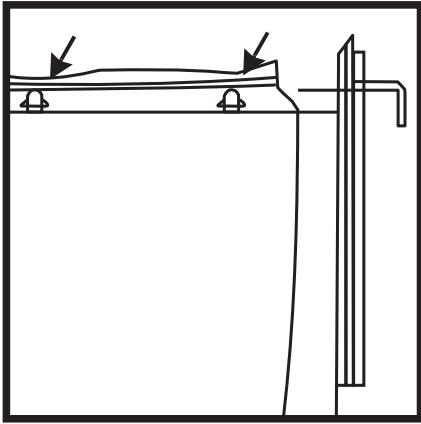


Figure D

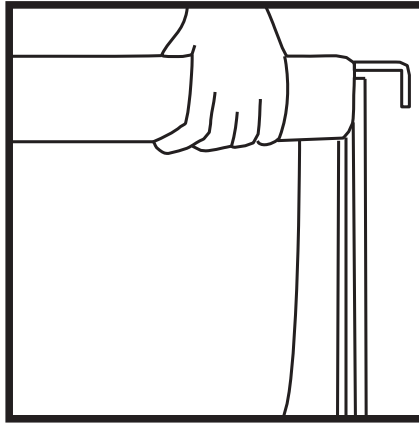


Figure E

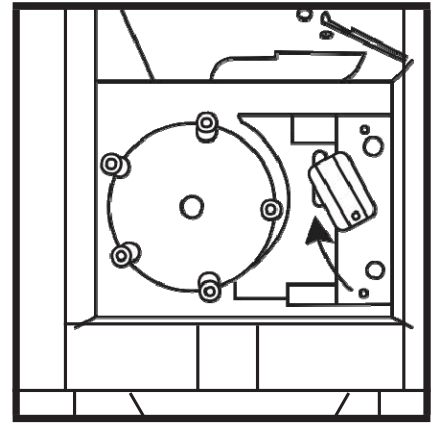


Figure F

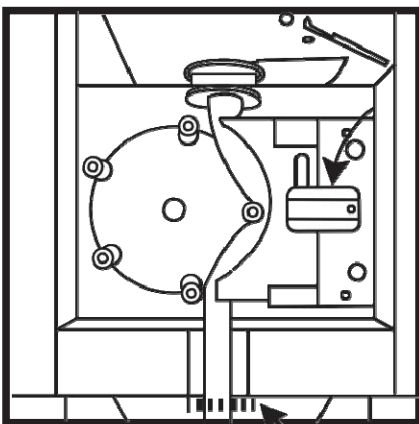


Figure G cut

Temperature Control:

The temperature control, located on the side of the dispenser, is factory set to keep the yogurt between 34-40F, the temperature of the interior is displayed on controller. Please note that this temperature is not the yogurt temperature but should be within 3F of the product temperature. The display will also show if the compressor is running by a circular symbol in the upper left-hand corner of the display. If the circular symbol is blinking, that means it is waiting to start the compressor after the internal time delay has elapsed. This protects the compressor from short cycling.

Dispense Control:

The Time Relay Control Switch (#36) has two operating positions. First position is "ON" 'timed dispense', and the second is "OFF" 'dispense off'. To adjust the timed dispense, turn the Dispense Timer (#32) knob clockwise to increase dispense time and counter-clockwise to decrease dispense time. The range is 0.3 seconds to 10 seconds.

Defrost:

The PPH Yogurt Dispenser is a manual defrost unit. The dispenser should be defrosted whenever the interior walls accumulate a frost bank that is 1/4-inch-thick or if it is difficult for the dispenser to maintain proper temperature. To defrost the dispenser, turn off the Power Switch (#33) and open the door. After the frost has melted or come loose from the interior cabinet wall, wipe out the cabinet interior. Do not attempt to scrape or chisel off the frost – you could do irreparable damage to the unit.

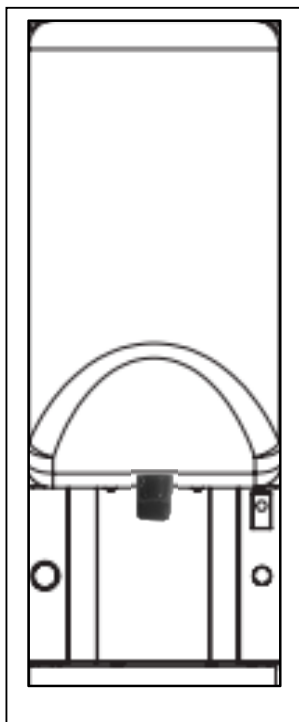
Pour Plug™ Instruction Manual

For use with Perfect Parfait™ Yogurt Dispenser

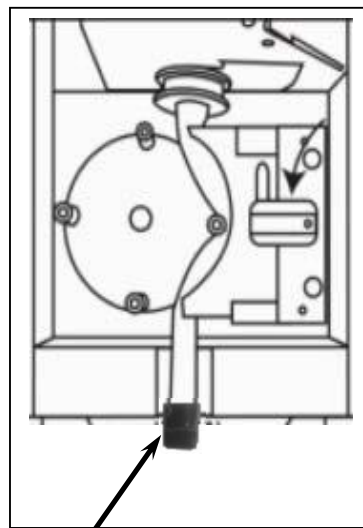
Models PPHG1SS, PPHG1BK, SKBY1 & SKBY1S



Between Serving Sessions, Attach Plug Onto Tube End To Prevent Yogurt Dripping

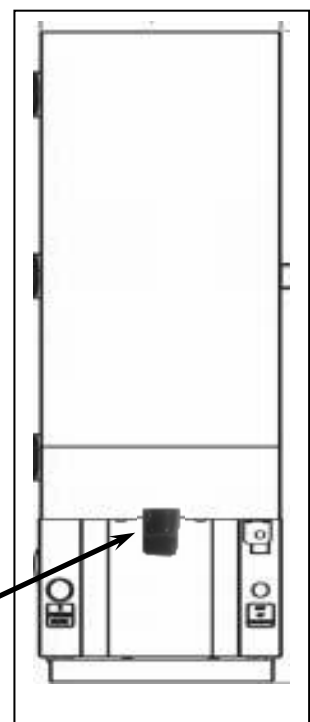


Model PPHG1BK



Fit Pour Plug edges around tube and push upwards until Pour Plug is secure.

Lower half of Pour Plug should be visible and accessible when dispenser door is closed.

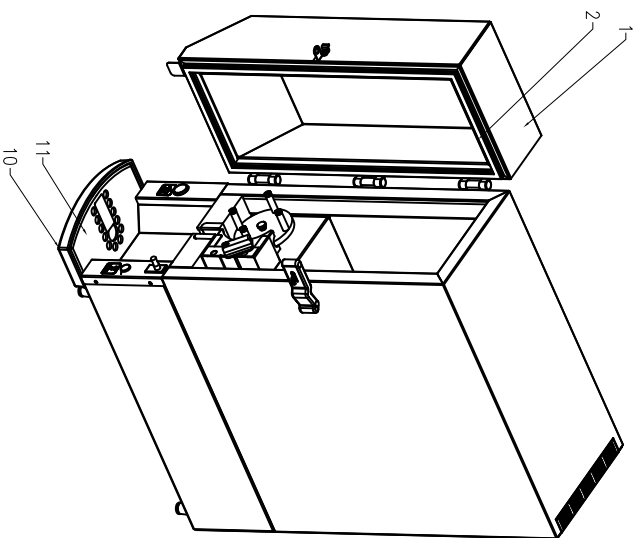
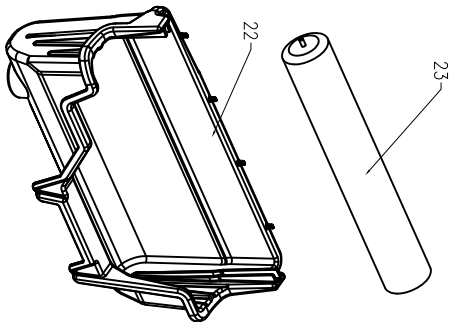
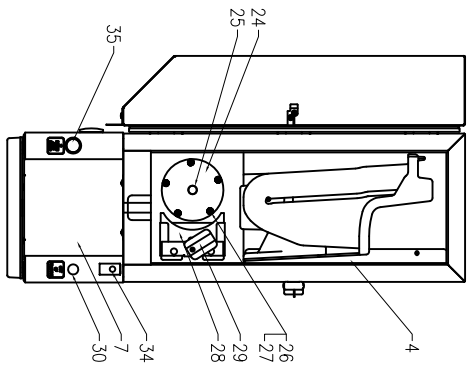
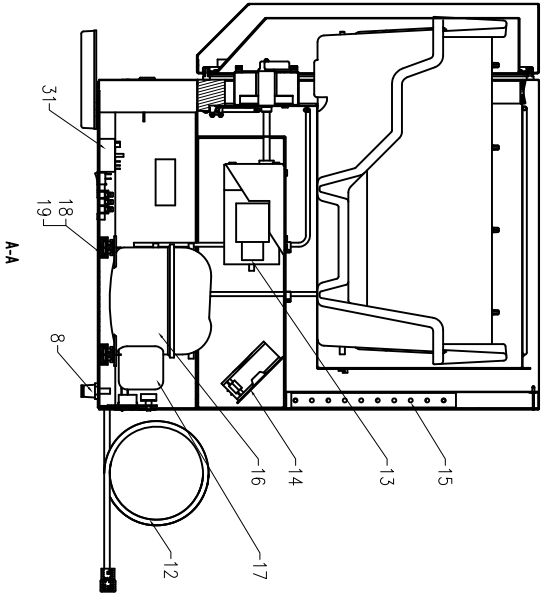
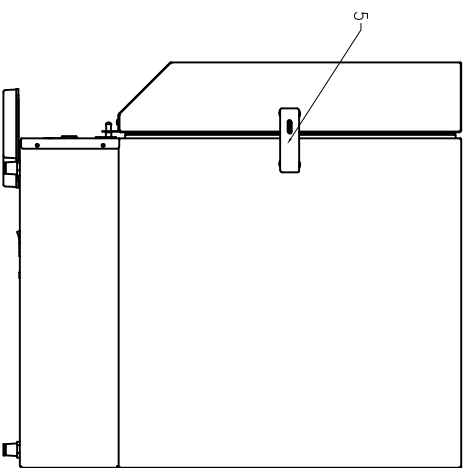
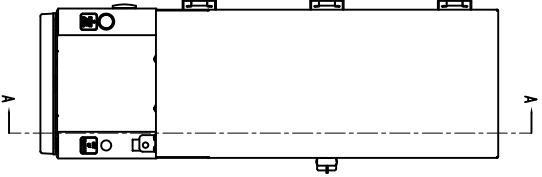
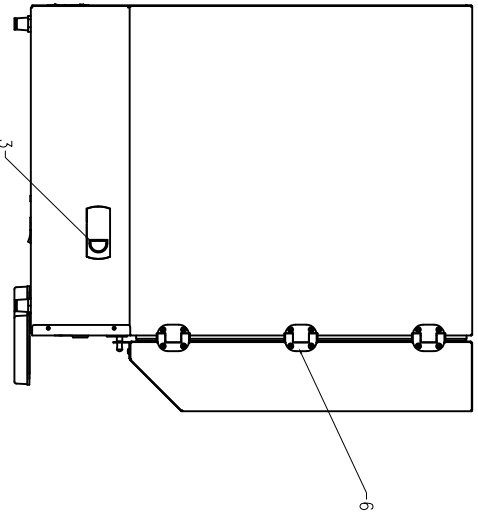
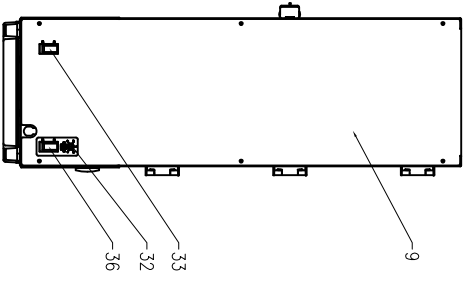


Model PPHG1SS

Care Instructions

Clean Pour Plug with soap and warm water between uses. Replace plug if cracked, torn or showing signs of wear.

To Reorder Call Perfect Parfait Toll Free at (833-727-3248)



REPLACEMENT PARTS LIST Model PPHG1SS / PPHG1BK

ITEM NO.	PART DESCRIPTION	PART NO.
1	DOOR ASSEMBLY for PPHG1SS, STAINLESS DOOR	10231
	DOOR ASSEMBLY for PPHG1BK, BLACK DOOR	10232
2	DOOR GASKET KIT for PPHG1SS, STAINLESS DOOR	10233
	DOOR GASKET KIT for PPHG1BK, BLACK DOOR	10234
3	ELECTRONIC TEMPERATURE CONTROLLER 115V	10235
4	CONTROLLER PROBE	10236
5	LATCH ASSEMBLY	10237
6	HINGE WITH COVERS	10238
7	APRON, STAINLESS	10239
	APRON, BLACK	10275
8	LEG KIT (4 LEGS)	10240
9	BACK PANEL for PPHG1SS, STAINLESS	10241
	BACK PANEL for PPHG1BK, BLACK	10242
10	DRIP TRAY for PPHG1SS, STAINLESS	10243
	DRIP TRAY for PPHG1BK, BLACK	10244
11	DRIP TRAY COVER for PPHG1SS, STAINLESS	10245
	DRIP TRAY COVER for PPHG1BK, BLACK	10246
12	POWER CORD 115V	10247
13	PUMP MOTOR 115V	10248
14	FAN MOTOR 115V	10249
15	CONDENSER	10250
16	COMPRESSOR WITH ELECTRICALS 115V/60Hz	10251
17	ELECTRICAL KIT (RELAY & OVERLOAD)	10252
18	COMPRESSOR GROMMET	10253
19	COMPRESSOR WASHER	10254
20	DRIER (NOT SHOWN)	10255
21	CAPILLARY TUBE (NOT SHOWN)	10256
22	BAG HOLDER ASSEMBLY	10257
23	BAG ROLLER ASSEMBLY	10258
24	DISPENSER WHEEL	10259
25	DISPENSER WHEEL THUMB SCREW	10260
26	DISPENSER WHEEL LOBE	10261
27	DISPENSER WHEEL LOBE BOLT	10262
28	TUBE COMPRESSION BLOCK	10263
29	TUBE COMPRESSION LEVER	10264
30	LOW LEVEL INDICATOR LAMP	10265
31	DISPENSING TIMER RELAY	10266
32	DISPENSING TIMER RELAY POTENTIONMETER	10267
33	POWER SWITCH	10268
34	DOOR INTERLOCK SWITCH	10269
35	DISPENSE BUTTON for PPHB1SS	10270
	DISPENSE BUTTON for PPHG1BK	10271
36	TIMER RELAY CONTROL SWITCH	10272

WHEN ORDERING REPLACEMENT PARTS, PLEASE PROVIDE MODEL AND SERIAL NUMBERS

PERFECT PARFAIT LIMITED WARRANTY

Perfect Parfait Holdings warrants to the original purchaser that the Fresh Yogurt dispensing equipment shall be free from defects in material and workmanship under normal use and service as outlined in the Technical Manual. This limited warranty shall apply for a period of one (1) year from the original documented purchase date. All warranties are subject to specific limitations outlined below.

This limited warranty does not apply to repair or replacement required as a result of carelessness, neglect and/or abuse, including improper installation, incorrect voltage supply, tampering with or altering components and/or equipment or failure to perform proper maintenance. Equipment damaged in transit, by fire, flood or an act of God is not covered. This limited warranty does not include freight, handling, installation, labor (following the one (1) year labor warranty period) or other incidental or consequential costs including product and/or economic loss. This limited warranty is in lieu of all other warranties, express or implied, including those of merchantability, and is non-transferable.

Specific provisions of this limited warranty are as follows:

One (1) Year Parts Warranty

Perfect Parfait warrants to the original purchaser of a new Perfect Parfait Fresh Yogurt Dispenser that such equipment and all parts thereof will be free of defects in material and workmanship, under normal use and service, for a period of one (1) year from the original purchase date of shipment from the factory, subject to all terms and conditions herein.

This warranty is limited to repairing or replacing any parts that, at Perfect Parfait's discretion, are deemed to be defective within the time period covered by this warranty. The one-year parts warranty covers reasonable freight and handling charges. It does not cover special handling charges or expedited means for transport. Use of non-OEM parts may, at Perfect Parfait's discretion, void this warranty. If approved, warranty credit for non-OEM parts will be issued at the OEM cost.

Replacement parts sold separately are warranted for 90-days from date of purchase.

One (1) Year Service and Labor Warranty

Perfect Parfait warrants to the original purchaser for a period of one (1) year from the original purchase date of shipment from the factory, a limited service and labor warranty on Perfect Parfait Fresh Yogurt dispensing equipment subject to the following terms;

A factory issued Service Authorization Number must be obtained prior to work being performed under the labor warranty. Call your supplier or Perfect Parfait. Claims submitted without a Service Authorization Number will be paid at Perfect Parfait's discretion.

The labor warranty includes standard straight time labor charges in accordance with Perfect Parfait's Labor Warranty Guidelines and reasonable travel time, as determined by Perfect Parfait.

The warranty does not cover original installation, startup, normal adjustments or maintenance. Normal adjustments and maintenance include, but are not limited to; temperature control adjustments, temperature indicator calibrations, coil and filter cleaning, condensate drain cleaning.

Use of refrigerants other than specified on the equipment serial plate voids the warranty.

All claims must include; model and serial number of the Perfect Parfait Fresh Yogurt Dispenser, date of purchase, date of failure, and a copy of the service invoice detailing the defect and service performed. No claim will be processed without this information. All claims must be filed within 60 days from date of service.

Rev# ORG101917RV