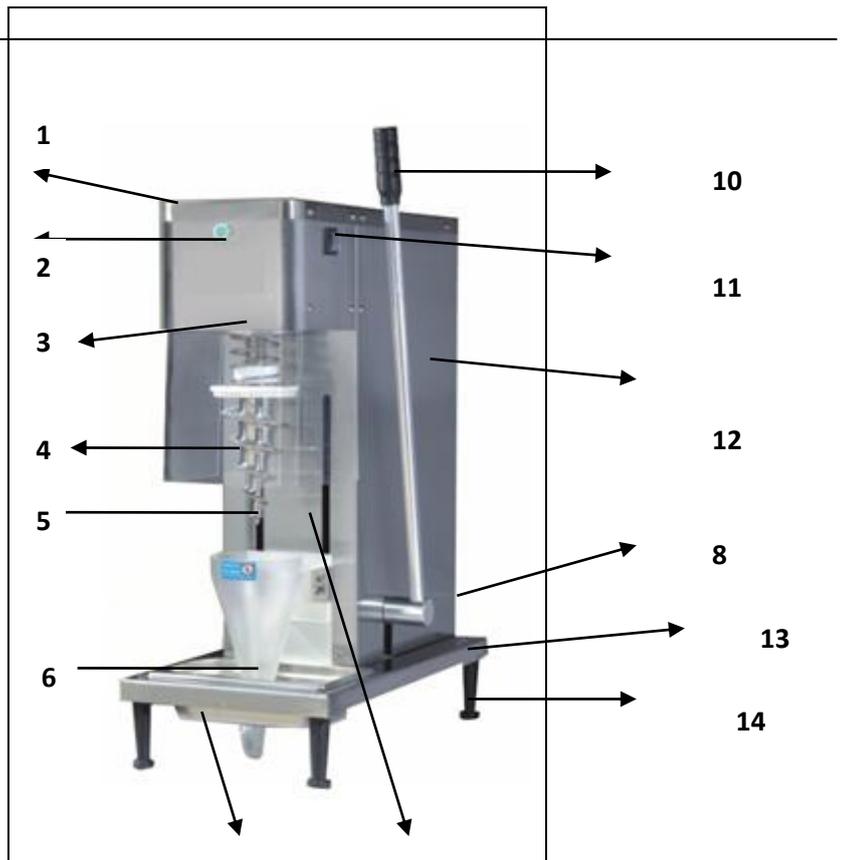


Cleaning a Trendy Blends machine

Our Trendyblends Real Fruit Ice Cream Blender , can be described as a specialized ice cream mixer or blender. It is not refrigerated or stores ice cream. It blends frozen fruit and ice cream under pressure to blend into one ingredient in a very short amount of time, around 10-15 seconds.

Structure

1. Top panel
2. Cleaning button
3. Front panel
4. Screen
5. Auger
6. Cone hopper
7. Waste tray
8. Suction pipe
9. Lifting plate
10. Handle
11. On and off switch
12. Side plate
13. Base plate
14. Supporting foot



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To Quickly Clean Your Machine.

- 1) Press sides of plastic screen to remove plastic screen from machine and wash.
- 2) To clean your Trendyblends machine. Loosen the butterfly nuts on the food grade plastic mixing cone hopper. Remove support plates, remove cone hopper from machine and wash.
- 3) Detach auger pin from solid stainless steel auger to remove auger from machine and wash.
- 4) Take auger pin and push out the collar pin that is directly below where the auger pin was located, this will release the stainless steel collar and spring from the machine to wash.
- 5) Lift out the stainless steel waste tray and wash.
- 6) All of the above parts are dishwasher and sterilizer friendly.
- 7) Take a small bottle brush and insert into shaft that the collar and auger attached to and clean.
- 8) Wipe down the stainless steel body of machine, with hot soapy water.
- 9) Clean the plastic hopper cover that is located just above the end of shaft.
- 10) Then reassemble the washed collar, spring, then auger, place the stainless waste tray back in its holder, and reattach the mixing cone then the plastic screen
- 11) This process is very easy to do, takes 5 minutes or less to disassemble, wash parts, and reassemble. For a vigorous wipe down of machine at the end of day, or as required, would be approximately 5 minutes or less.
- 12) Our machine is mostly made from stainless steel with a solid stainless auger etc, it is designed to be cleaned or sterilized very quickly. If needed during the day, the key areas of the mixing cone and auger can be disassembled, washed and reassembled in just a couple of minutes.
- 13) In addition our Trendyblends machine has a cyclone rinsing feature, that can rinse the mixing cone with fresh water, when ever needed. This is helpful when changing from berries to fruit and rinses any ice cream from the mixing cone.
- 14) The machine (mobile option) takes in water from a hose at the back of the machine which will pump clean water from a clean water container. The hose and rinsing tube can be cleaned when required by putting the hose in a container of appropriate cleaning solution and pumping through the hose and rinsing tube.

Link to cleaning your Trendyblends Machine

<https://www.youtube.com/watch?v=26bDRap8bNk>