

Supplemental Flavor Burst Sanitation Instructions

There are some unique characteristics in stores that serve soft-serve around-the-clock that produce the need for a more customized cleaning schedule. Here are some thoughts as they pertain to regular cleaning of a Flavor Burst machine located at 24-hour store/facility.

Injector Head

The pieces of a Flavor Burst machine that come into contact with soft-serve (spout adapter, adapter head, and gear cartridge) need to be cleaned/sanitized at minimum every eight hours. Because these parts are not kept cool by any refrigeration, the longer the parts are allowed to warm up, the more susceptible they are to incubating bacteria. In other words, the longer the period of time between servings, the faster the bacteria will grow. This is particularly important to remember during the late night and morning hours.

Additionally, some stores use the Flush function to clean out the head between servings. Although this function is useful in reducing carryover of flavor between servings, it cannot purge the head entirely of product. It also has the effect of warming up the head as it removes the cold soft-serve product. Again, this warming can accelerate bacteria growth.

Most stores use a method called "White-Capping". When finishing creating a serving of product, the operator momentarily closes the spigot by lifting up on the draw handle. This tells the machine to quit dispensing syrup. The operator then opens up the spigot to allow plain soft-serve to purge the syrup from the head. Soft-serve will remain in the injector head, and it will keep the head cold for a time. Again, if no product is drawn for a while, the head will eventually warm up. So, although this method minimizes the opportunity for bacteria to grow, it cannot replace regular sanitization of the food-contact parts.

Some operators insist on using the Flush function to purge the head. It is our recommendation that fresh sanitizer solution be kept in the sanitizer tank at all times instead of plain water. Over time, water can become a source of bacteria and be counter-productive to your efforts in keeping the machine bacteria-free.

It is our recommendation that a sanitized spare spout adapter, adapter head, and gear cartridge be kept on hand at all times. At specified intervals, these clean parts should replace the parts on the machine. The replaced parts should be cleaned and soaked in a sanitizer solution to be ready for the next scheduled part-swap. Make sure to clean these parts with a brush before sanitizing them, paying particular attention to the syrup port area of the injector head (where the syrup lines connect to the head) and the interior ridges of the gear cartridge.

Gear Cartridge

The gear cartridge has seals in it that will wear over time. If this happens, soft-serve will leak into the cartridge and will be difficult to clean. Normally, you can tell if a gear cartridge is failing to seal if when cleaning you find soft-serve product in the gear drive assembly (the flat metal device between the motor and the head). The gear cartridge needs to be replaced in this situation. The gear cartridge needs to be cleaned with a brush and then sanitized daily.

Injector Adapter

The injector adapter is a piece that connects the metal injector head to the Taylor door spout. This adapter has o-rings in it. Often people fail to remove and sanitize this part. It is most easily removed with the injector adapter attached to it by holding on to the head and gently prying the adapter off of the Taylor door. The piece needs to be cleaned and sanitized daily. The o-rings can be lubed for easy installation.

Clean-In-Place Cleaning and Sanitizing

Be sure you do not forget to clean all relevant areas of the machine as listed in the CIP cleaning instructions in your manual. This 30-day cleaning schedule is the most often overlooked portion of the overall cleaning regiment, but it is essential.

Of particular importance is the area closest to the adapter head, such as the black syrup line manifold and the white duckbill check valve. Also, do not forget to clean the connectors that connect the syrup lines to each syrup bag. When syrup is replaced, it is the ideal time to sanitize the syrup line and these connectors. Follow the instructions and allow the line to flush for 15 minutes. This can be run while cleaning and sanitizing the Taylor freezer. It is our recommendation that you flush a different line at least twice every week so that no line is left unsanitized for more than 4 weeks. Alternatively, you can simply do it all (2-hour process) during the 30-day CIP (clean-in-place) schedule. Both the female quick-disconnect as well as the male quick-disconnect on the syrup bag adapter will need to be flushed and sanitized according to the instructions in the manual.

Sanitizer

Keep in mind that sanitizer solution does not remain effective after a certain length of time, so make sure that it is replaced regularly according to the manufacturer's instructions.

Stale sanitizer will not kill bacteria.

More detailed cleaning and sanitization instructions can be found in your operators manual. The above suggestions are provided only as a supplement to the instructions found in your manual.