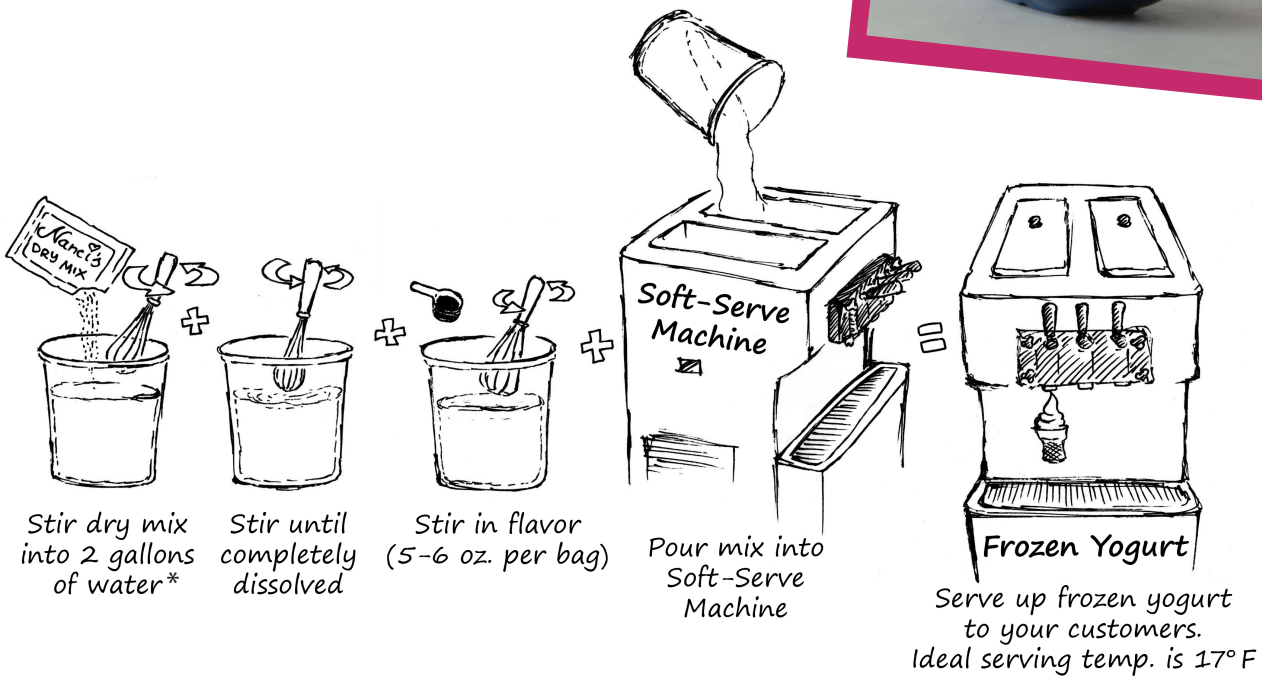
Nanci's® FROZEN YOGURT

MIXING INSTRUCTIONS



Stir dry mix into 2 gallons of water*

Stir until completely dissolved

Stir in flavor (5-6 oz. per bag)

Pour mix into Soft-Serve Machine

Serve up frozen yogurt to your customers. Ideal serving temp. is 17° F

* High-Yield Stevia mixes require 2.5 gallons (10 quarts/9.5 L) of water. Stevia mixes may also require an additional 1-2 ounces of flavoring per bag of mix.

TROUBLE SHOOTING

Mix in the hopper is foamy, frozen, or goes bad quickly.

The temperature in the hopper is either too warm or too cold. The ideal temperature is 36-40 degrees F.

Product comes out icy.

There is not air in the product. You can get air (overrun) in to the mix by using the air tube that inserts into the hopper. Visit the Training page at www.nancis.com for more info.

Product is coming out too wet or soft.

The temperature in the freezing cylinder is not cold enough. The ideal temperature is 16-17 degrees F.

The machine is freezing up and won't dispense mix.

Make sure the product is able to feed from the hopper into the freezing cylinder. You may need to remove the air tube. The temperature in the freezing cylinder may be too cold.

FOR HELP CALL 1-800-788-0808 OR EMAIL info@nancis.com
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HOW TO PRIME A SOFT-SERVE MACHINE

Each machine should be primed at the beginning of the business day as a standard operating procedure.

Priming the machine refreshes the product in the freezing cylinder and will help produce a smoother, creamier product.

1. With the machine on the standby (overnight) setting, remove the air tube (carberator tube) from the hopper.
2. Dispense 1 quart of frozen yogurt mix into a clean container. This mix can be poured back into the hopper.
3. Insert the air tube and set the air, following the instructions below.

HOW TO SET THE AIR IN A SOFT-SERVE MACHINE

Air is a critical component of serving creamy and smooth frozen yogurt and soft serve. The air should be set at the beginning of each business day after the machine is primed. The air can also be set as needed throughout the day. If the mix is coming out dense, icy and dark in color, then the air needs to be reset.

1. Insert the air tube (carberator tube) into the hopper so that the feed hole is closed. For some machines this requires flipping the tube overand inserting the side that has no feed hole. For other machines, the air tube may have a sleeve that you use to close off the feed hole.
2. Dispense 8-10 ounces of frozen yogurt into a clean container. This mix can be poured back into the hopper.
3. Turn the machine to Automatic so that the motor and compressor turn on to freeze the product in the cylinder.
4. Once the motor turns off and the product is frozen, adjust/flip the air tube so the feed hole is now open. If you don't make this adjustment the machine will starve and make sweaking sounds. This is easily solved by opening the feed hole or removing the air tube temporarily.
5. Your frozen yogurt mix is ready to serve. It should be smooth and creamy!

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