

## You forgot to put your machine on stand-by mode overnight and now your cones are sloppy



You forgot to put machine on 'stand-by' mode overnight. The next morning, the cones are sloppy, will not take air and will not stand up.

Why does this happen? The milk proteins and vegetable gums that form a stable matrix, which captures air and prevents ice crystal growth; have been damaged from the constant whipping. This causes a 'buttering out' effect (like when you beat cream to make butter) and icy crystals grow in size causing a gritty and icy texture, plus air is lost out of the Soft-Serve causing a wet, sloppy product.

You can solve this problem by putting the machine on 'wash' cycle for 5 minutes to liquefy the Soft-Serve in the barrel. Drain it into a sanitised container and prepare fresh mix and pour into the machine - but just enough to fill the barrel only. Now mix the drained mix (called 're-run') with the rest of the freshly prepared Soft-Serve mix at a ratio of no more than 40% over-beaten re-run to 60% fresh mix. Skim off any foam that may have accumulated on the surface of the mix after mixing the fresh mix and re-run and pour the mix into the Soft-Serve machine's hopper. Freeze down.