



crushed ice, dilute the concentrate further (about 20%). If using natural products (such as lemon or orange juice or coffee), dissolve 150-200 grams of sugar in each litre of the product.



IMPORTANT

Operate the dispenser with food products only.



IMPORTANT

However Granita mix may be done, its Brix (sugar percent content) must be at least 13.

6 Press the switches (see chapter 7.1 DESCRIPTION OF CONTROLS).

7 The dispenser must always be used with the covers assembled, in order to avoid contamination of the product with external agents.

8 The dispenser must operate continuously: the cooling system of each container will stop automatically when the product is ready to be dispensed maintaining the set density. The stirring devices will continue to run.

9 If you use the dispenser with milk-based products, never switch it off. When not in use activate the storage function.

7. 1 DESCRIPTION OF CONTROLS

The dispenser has a master switch on the panel on the left side. Each container also has a thermostat for adjusting and displaying the temperature of the product, and two keys for activating mixing and selecting the type of cooling of the product. It is possible to make as many cold products as iced ones like crushed ice or sorbets.

When the beverage function is selected, the temperature of the beverage can be adjusted at the thermostat. When the crushed ice function is selected, the density of the product is adjusted by turning the adjustment screw in each of the back walls of the dispenser (for adjusting the temperature and density, refer to chapter 7.2 SUGGESTIONS).

ETC VERSION

The functions of the dispenser's controls are

listed below (see figure 1).



figure 1

Power switch (A)

0 position : dispenser switched off.

I position : dispenser switched on. Fan on and mixer on.

Mixer and cooler keys (A) and (C)

Switch A : press to activate the BEVERAGE function. The indicator light (B) comes on when this operating mode is activated.

Switch C : press to activate the CRUSHED ICE function. The indicator light (D) comes on when this operating mode is activated.

Display (E)

The temperature of the product in the container appears on the display.

Temperature alarm: the displayed temperature is normally steady. If it is flashing, the temperature of the product has remained for a certain time above the maximum conservation temperature and it is advisable to check deterioration of the product.

To reset the alarm and stop the temperature from flashing, hold down key (C) for three seconds.



IMPORTANT

If the dispenser is started with the product in the containers above the conservation temperature, the display will flash. To reset the alarm and stop the display from flashing, hold down key (C) for three seconds.



IMPORTANT

Conservation temperature is set at the factory at 4°C.

Cleaning mode: hold down key (A) for three seconds to activate CLEANING mode and "--.--"

appears on the display. In this mode, the mixer rotates but cooling is not enabled. This function is useful during rinsing, washing and sanitisation of the machine to prevent cooling of the product in the container. Press any key to exit cleaning mode at any time.

Temperature adjustment in BEVERAGE mode: the optimal temperature of beverages (when the dispenser works as a beverage cooler rather than as an ice crusher) is factory set to 4°C. Should you wish to adjust the temperature, hold down keys (A) and (C) simultaneously, the indicator light (B) and the temperature set will flash and you can adjust it using keys (A) and (C). The current temperature reappears on the display after several seconds of inactivity.

Minimum temperature adjustment in CRUSHED ICE mode: the minimum temperature of the product can be adjusted when the machine is in crushed ice mode. This minimum temperature is factory set at -10°C. To adjust it, hold down keys (A) and (C) at the same time for two seconds to enter beverage temperature adjustment mode, and the indicator light (B) will flash. Next, hold down keys (A) and (C) again for two seconds to enter crushed ice minimum temperature adjustment mode, and the set temperature and indicator light (D) will flash.

Use keys (A) and (C) to adjust the temperature. The current temperature reappears on the display after a few seconds of inactivity.

To operate the unit :

1 Set the master switch to position I

2 Using keys (A) and (C), select the required operating mode for each container:

- Key (A) to cool the product without forming ice
- Key (C) to make crushed ice

7. 2 SUGGESTIONS

1 Density adjustment: the optimal density of crushed ice is factory set. To adjust this density, use a screwdriver to turn the adjustment screw (see figure 2):

- towards the right (clockwise) for a denser crushed ice (the index F will drop in the window G).
- towards the left (anti-clockwise) for a less dense crushed ice (the index F will rise in the

window G).

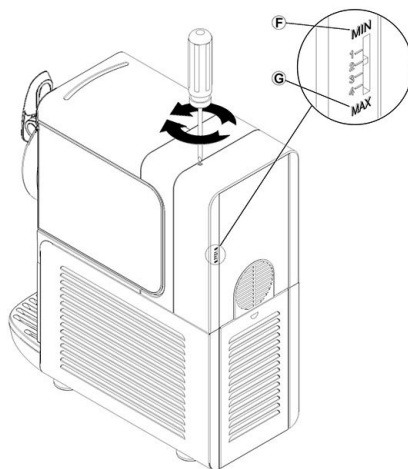


figure 2

2 The time required to cool the product depends on various factors such as ambient temperature, the initial temperature of the product, the sugar content of the product (Brix level) and density adjustment.

3 Filling the containers with a pre-cooled product improves the performance of the dispenser.

4 To speed up the process even more and therefore further increase the autonomy of the dispenser, top up the tanks when the level of the product has dropped to the half-way point of the evaporator.

5 For best conservation of the product, keep the dispenser in operation even during the night, at least in Beverage mode. If this is not possible and the products are to remain in the containers with the dispenser switched off, it is advisable to activate beverage mode an hour before powering off the appliance. This prevents the formation of a layer or blocks of ice that could damage the mixing devices the day after. In case blocks of ice do form, these should always be removed before restarting the dispenser. Leaving the appliance on at night in Beverage mode also eliminates the risk of ice forming (due to condensation caused by moisture in the air) on the outside of the containers.

6 Never stop the mixers when there is crushed ice in the containers; if it is not mixed it can aggregate and form a single block of ice. Restarting the mixers under these conditions (without waiting for the ice to melt) could damage them.

7 Every dispenser like this one needs to generate heat. Should the heat generated be excessive, make sure that no heat sources are

situated in the vicinity of the dispenser and, specifically, near the gridded panels. Also make sure the air flow is not obstructed by the closeness of walls, boxes or other items. Leave a clearance of at least 15 cm all around the dispenser. In any case when the product in the containers is iced, you can be sure that everything is working properly and that the heat generated cannot cause damage.

8 The dispenser must be able to emit heat. In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser. In any case if the product in the bowls is frozen the unit is running properly.

9 The product is for use with confectionery only.

7. 3 CLEANING AND SANITIZING PROCEDURES

1 Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.

2 Prior to the disassembly and cleaning, the machine must be emptied of product.

7. 3. 1 DISASSEMBLY



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it.

1 Remove cover from the bowl.

2 Remove the container by gently pushing the bottom (tap side) upwards to release the lower couplings (see figure 3) and then taking it off the

front (see figure 4).

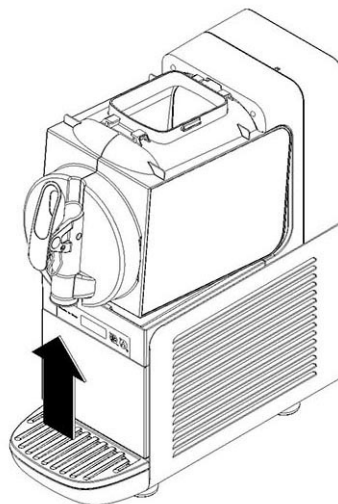


figure 3

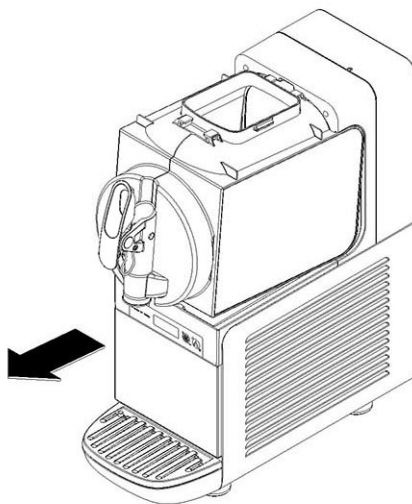


figure 4

3 Remove the external coil from the evaporator (see figure 5) and then the hexagonal coupling

(see figure 6).

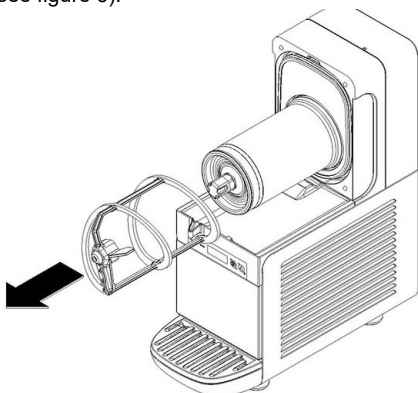


figure 5

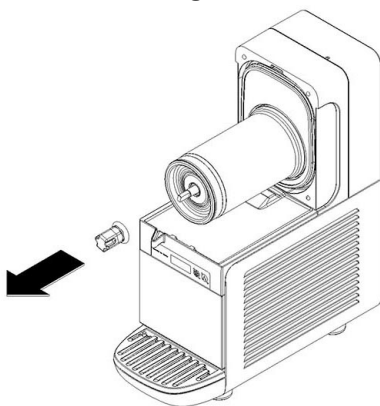


figure 6

4 Remove the seal of the container from its

position (see figure 7).

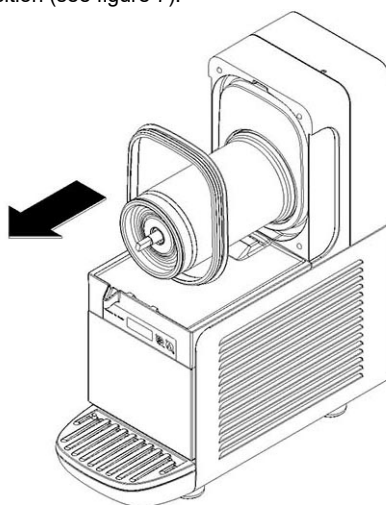


figure 7

5 Disassemble the tap in the order shown (see figure 8).

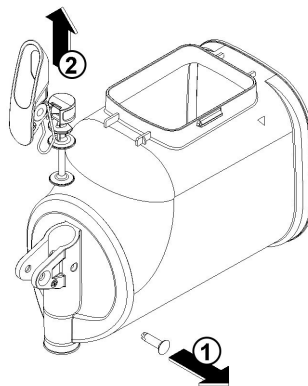


figure 8

6 Remove the drip tray and empty it.

7. 3. 2 DISMANTLING THE RECOVER

- 1 Click open the two parts. (see figure 9).

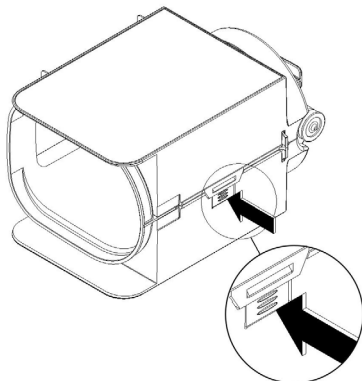


figure 9

- 2 Remove the left part of the recover and then the right part. (see figure 10).

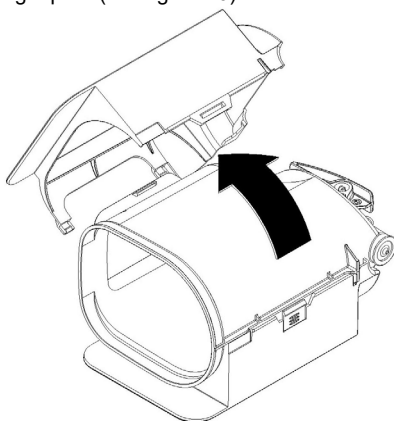


figure 10

7. 3. 3 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.



IMPORTANT

Do not attempt to wash any machine components in a dishwasher.

- 1 Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent. Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.



IMPORTANT

In order to prevent any damages to the dispenser use only a detergent suitable with plastic parts.

- 2 Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.



ATTENTION

When cleaning the machine, dump it, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.

- 3 In the same manner clean the evaporator cylinder(s) using a soft bristle brush.
- 4 Rinse all cleaned parts with cool clean water.

7. 3. 4 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization. Sanitization must be performed whenever the

distributor is put back into operation with a new product.

1 Wash hands with a suitable antibacterial soap.

2 Prepare at least two gallons of a warm (45-60 °C 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with 2 litres of water) according to your local Health Codes and manufacturer's specifications.

3 Place the parts in the sanitizing solution for five minutes.

4 Place the sanitized parts on a clean dry surface to air dry.

5 Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

7. 3. 5 REASSEMBLING THE RECOVER

1 Place the right-hand part of the recover on a surface. Place the container inside it . (see figure 11)

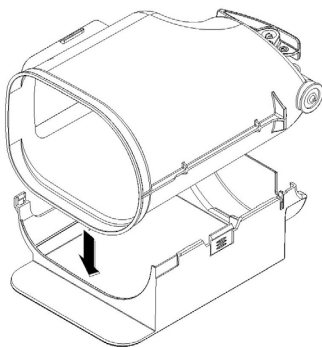


figure 11

2 Put the left-hand part of the recover into position and make sure that it fits into the illustrated

groove. Click the two parts together. (see figure 12).

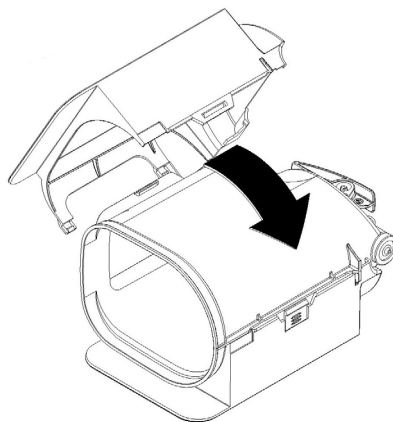


figure 12

7. 3. 6 ASSEMBLY

1 Insert the drip tray back in its seat.

2 Lubricate the tap piston, the external scraper and the hexagonal coupling (at points A, B and C in figure 13) using only the grease provided or other **food grade grease**.

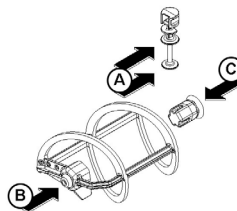


figure 13

3 Reassemble the tap on the container following the disassembly procedure in reverse (see figure 8)

4 Put the seal of the container back in its position. NOTE: the rim of the greater diameter must be placed against the rear wall (see figure

14).

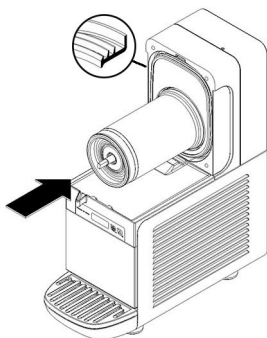


figure 14

5 Insert the hexagonal coupling in the evaporator, pushing it in as far as it will go (see figure 15).

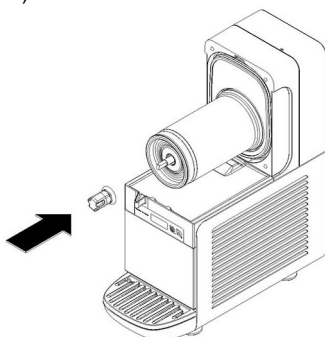


figure 15

6 Fit the external coil on the evaporator connecting its front end to the shaft of the hexagonal coupling; each of these are hexagonal (see figure 16).

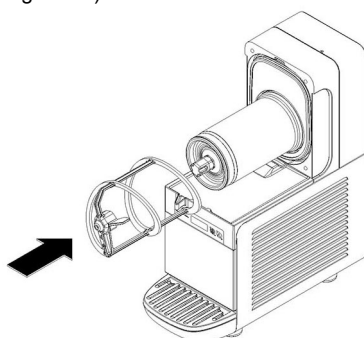


figure 16

7 Assemble the container and push it towards the back wall, making sure that it fits completely on the seal and that its lower coupling engages in the protruding part of the drip tray (see figure 17).

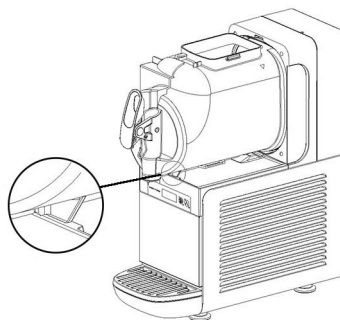


figure 17

8 Rinse with clean water so as to eliminate all residue of sanitising solution from the bottom of the tanks. Dry the inside of the containers with a disposable paper napkin.

7. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitization described before, but never in lieu of it.

1 Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with 2 liters of water) according to your local Health Codes and manufacturer's specifications.

2 Pour the solution into the bowl(s).

3 Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).

4 Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).

5 Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

8 ROUTINE MAINTENANCE

1 Once a day: inspect the dispenser and check that the product is not leaking out of the seals. If there is any leaking, first check that the dispenser is assembled properly. Check the seals and lubricate them if necessary, and replace any that are worn or defective with

original spare parts from the manufacturer.



ATTENTION

Condenser fins are very sharp. Use extreme caution when cleaning.

2 Every month: check that the hexagonal joint gasket is not worn. If it is, replace the joint itself with an original spare part from the manufacturer (see figure 18).

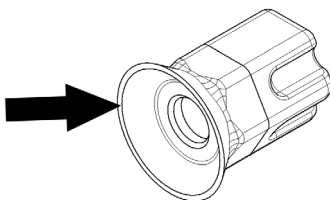


figure 18

3 In the event of strange noises, disconnect the cooler and call for assistance.

4 In the event of a breakdown, disconnect the machine as it may start again suddenly.

5 After all repair work, reposition every component, such as the screws and covers, in their original position.

6 Once a month: eliminate any dust that has built up on the condenser filter situated at the

rear of the machine (see figure 19).

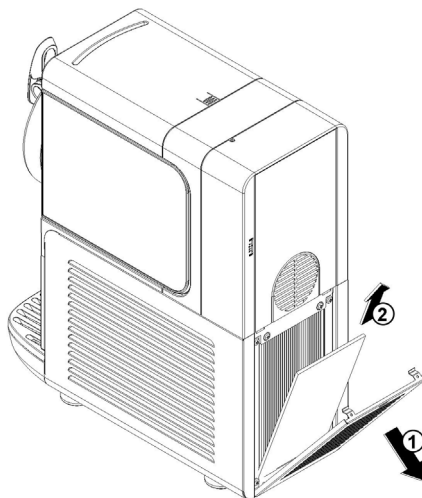


figure 19

8. 1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

1 Once a month: eliminate any dust that has built up on the condenser. Unplug the dispenser beforehand.

2 Once a year: it is advisable to remove all the panels and clean inside, including the base and the internal parts of the panels.

3 Once a year: Check that the bushes on which the mixers turn are perfectly round and not worn. Replace them if necessary.

4 Never remove the anti-condensation material around the outlet pipe of the evaporator (the copper pipe to the right of the geared motor. If this material is missing or worn out, replace it with original spare material from the manufacturer.

5 In order to avoid damaging the dispenser, lubricate the plastic parts only with the grease provided by the manufacturer or with another grease compatible with polycarbonate.



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