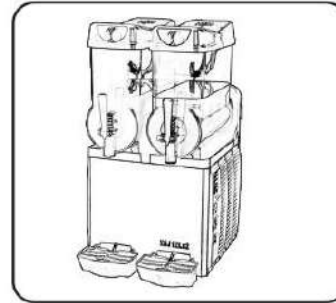




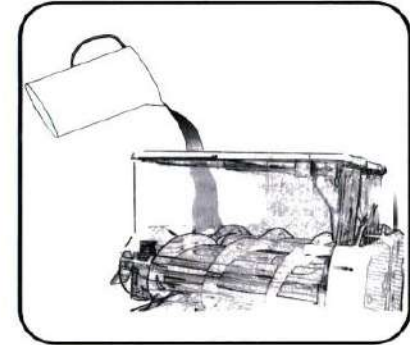
Before using the machine please read this manual carefully. Please note that non-compliance to the manual releases the manufacturer from any responsibility. The machine must not be used for purposes other than the ones shown in this manual. Any improper use of the machine will nullify warranty conditions. The Mod. machine should not be placed close to explosive or fire hazards and should be installed in accordance with local fire and electrical codes.

Trouble shooting

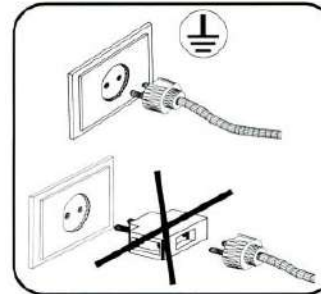
- Power failure: - Check power supply & plug.
 - Check switches are on.
- Product not freezing: - Check if condenser is clean.
 - Check closeness to other machines.
 - Check closeness to wall, air flow should not be blocked.
- Auger not moving or making noise: - Incorrect sugar content minimum.



Place machine on a flat surface. Leave at least 25cm on all sides for air circulation to avoid overheating. Optimum room temperature range: 25°C - 32°C.



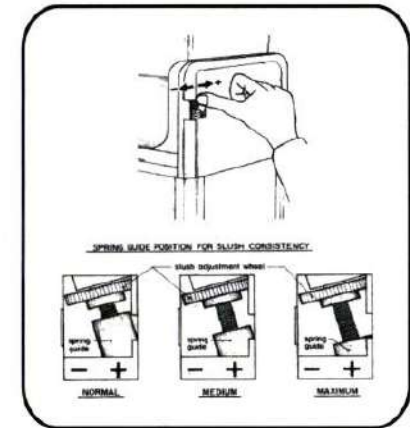
Never turn machine on without product in bowl or with only water in bowl. Pour product into bowl to "max" line [never add a hot product]. Do not let product go below "min" line [keep at least 1" above cylinder at all times]. Refill with refrigerated product when level is half way between min and max levels. This way there will always be frozen product available for customers.



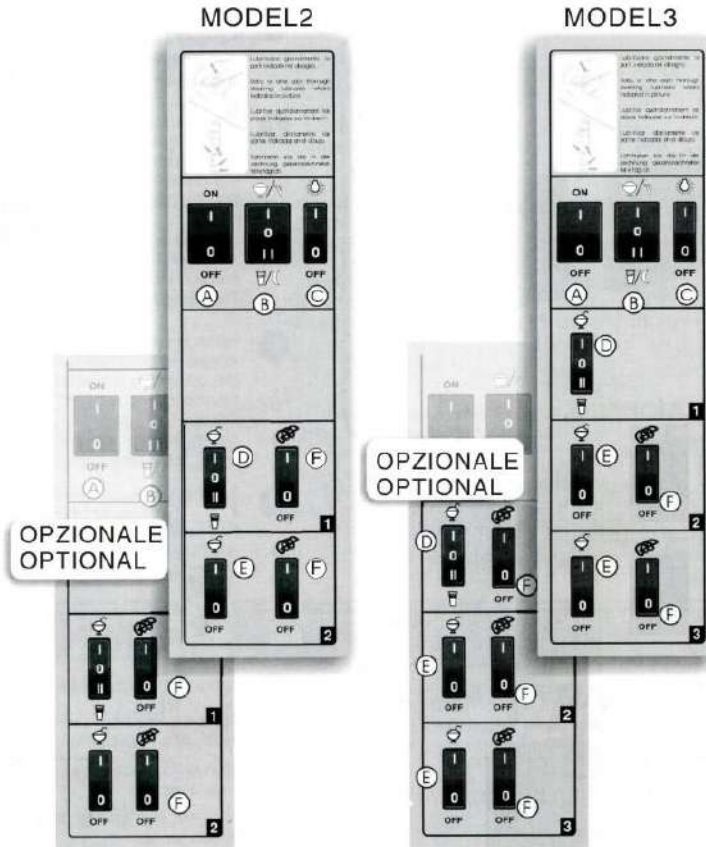
Pay attention to the voltage. Be sure there is a ground pole. Do not plug more than one machine in to one socket. Extension cords not recommended.



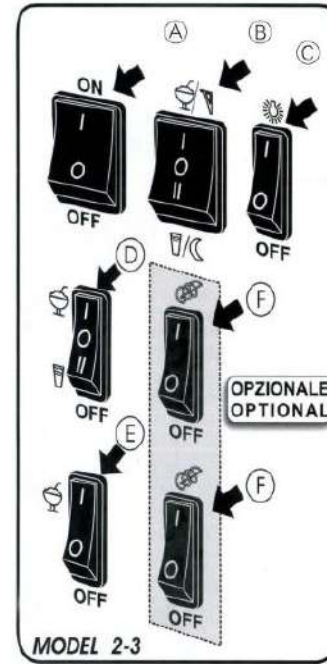
Mix product in a separate container if your product is a liquid concentrate, or powder, to be mixed with water, do not dilute more. There must be at least 13% sugar content to avoid breakage of ice scraper blade.



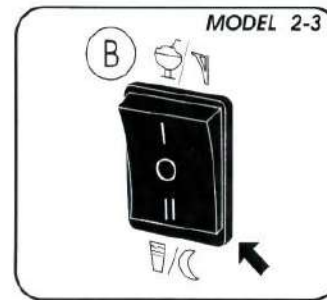
Adjustment for slush consistency. The machine has been adjusted for fruit granitas [normal]. Products containing milk, or other products which may take longer to freeze, adjust "+" as shown in picture.



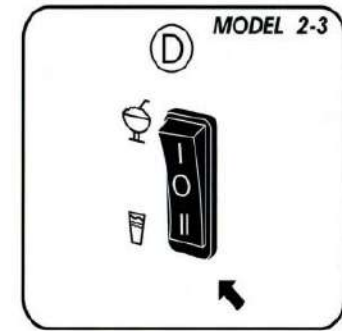
- A) Main power switch
- B) Main freeze/refrigeration switch - bowls upper agitator switch
- C) Light switch
- D) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3)
- E) Freeze/refrigeration switch (Mod./2 and Mod./3)
- F) Gear motor switch,



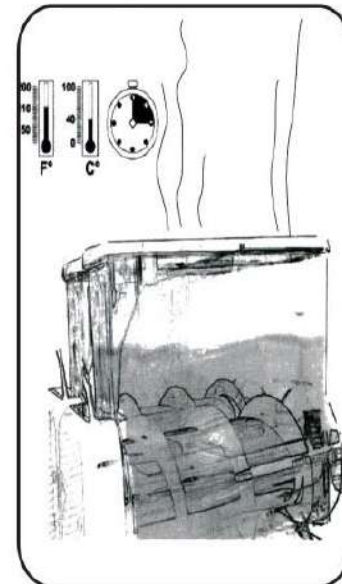
Plug in machine and turn on main power switch [A], as in picture. Turn auger switches on for each bowl [F], as in picture. Turn lower switches [B], [D] and [E] to freeze position, as in picture. To light up the lid, turn on light switch [C], as in picture. To turn the machine off, perform steps in reverse order.



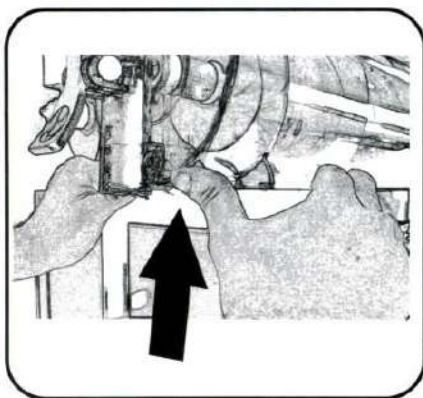
Be sure the bowl closer to switches is at "max" level. If leaving product in machine overnight, turn main freeze switch [B] to right position, as in picture. This keeps product refrigerated in a liquid state and extends life of the compressor.



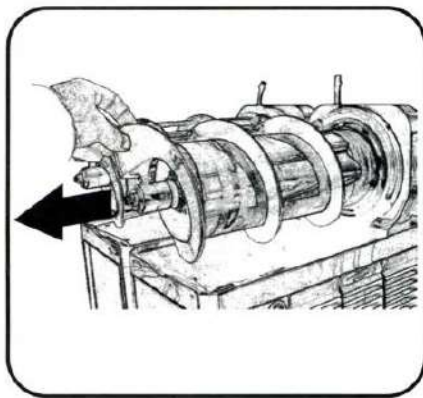
Attention! This machine is designed to make liquid cold drink and granita simultaneously in one or all bowls. However, the bowl closer to switches is the one capable of making the cold drink. In order to achieve this, turn lower freeze switch [D] to refrigeration position, as in picture.



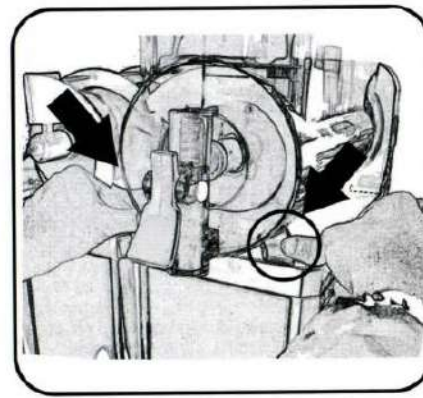
To empty bowl: turn power off. Drain product. Fill bowl with tepid water. Let stand 15 minutes



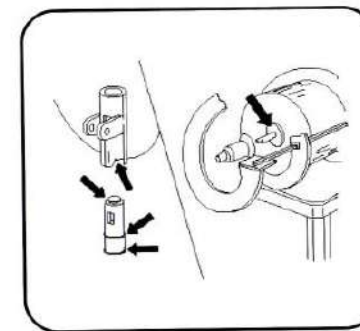
To remove bowl for thoroughly cleaning: Attention- Before raising bowl make sure that it is completely empty, Drain product, Turn power off. Raise bowl at front until legs 'pop' out, as shown in picture.



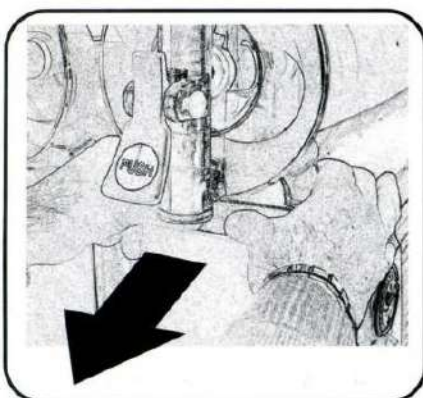
Remove spiral blade, as shown in picture, Remove large gasket: at back of machine, as shown in picture, Wash parts with tepid water and disinfectant.



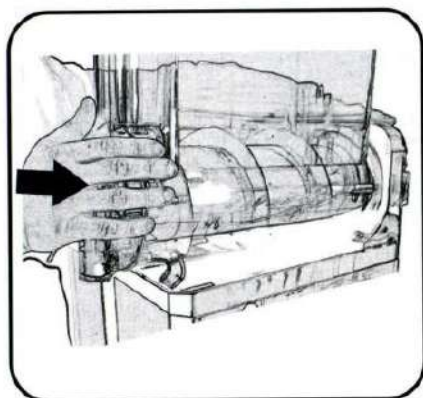
Using thumbs, press on both legs until they snap in place Replace lid.
ATTENTION: WHEN USING A MILK BASED PRODUCT, THOROUGHLY CLEAN EVERY DAY. PERIODICALLY CLEAN UNDER O-RING ON TAP.



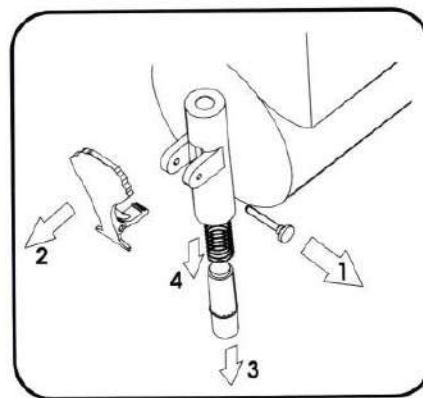
Daily, or after each thorough cleaning lubricate where indicated



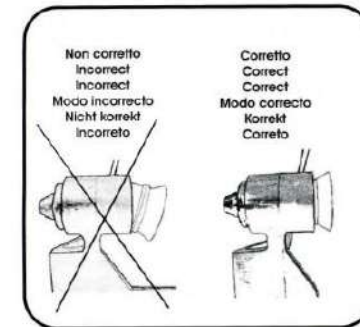
Slowly remove bowl, as shown in picture. Wash parts with tepid water. Never use detergent. Do not use abrasive cleaners.



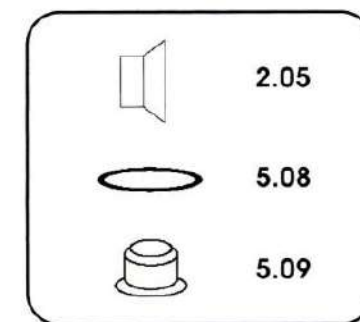
Replacing parts:
1) Replace gasket. Be sure seal is tight with no gaps against back of machine. Seal is best when starting at bottom pressing with thumbs on each side towards the top;
2) Replace auger.
3) Replace bowl. Slide on and press against gasket.



Remove spout and separate parts in following order:
1) Pin
2) Handle
3) Tap pin
4) Tap spring Wash spout parts in warm water and disinfectant. Then lubricate Tap.

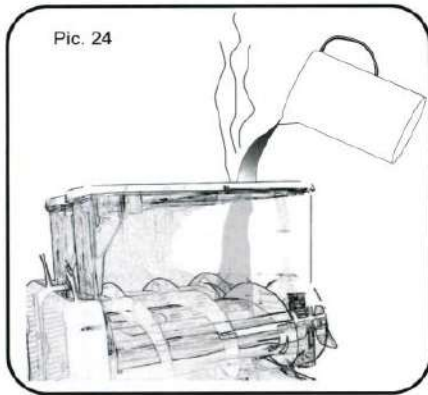


Push suction cap gasket into spiral head deeply. Be sure that cap gasket is properly positioned, as shown in picture.

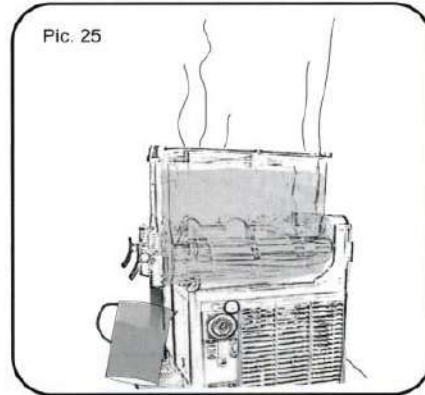


Every month check following parts:
5.08 Tap o-ring
5.09 Lower gasket for tap
2.05 Suction cap gasket.

Basic Sanitizing operations



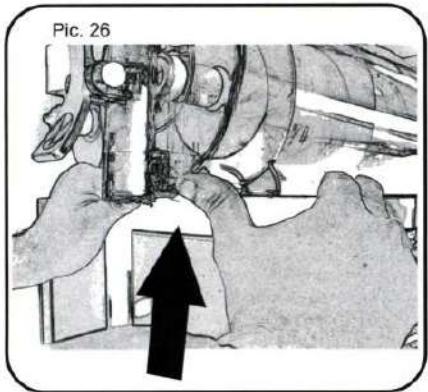
Pic. 24



Pic. 25

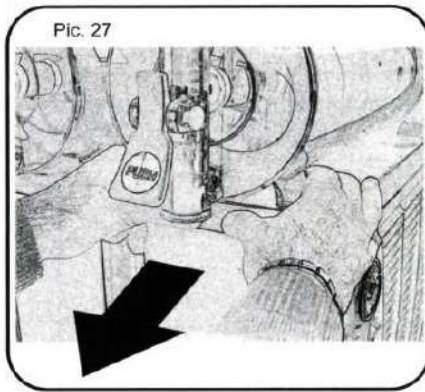
Turn power off. Fill the tank with tepid water and empty it just using the tap (see Pict.24 & 25)

For an easy removal of the bowl. Please follow instructions shown in Pictures26 & 27.



Pic. 26

Place fingers under the front lower part of the bowl, near the tap, and push upwards until legs pop out.



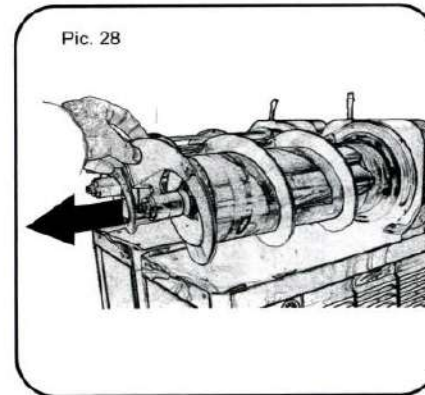
Pic. 27

Place fingers behind the bowl legs and pull the bowl onwards slowly until it has been completely removed.

ATTENTION: Place all the components in a safe place in order to be sure they are not lost. Clean the components with dish-washing soap and tepid water. Never use abrasive cleaners

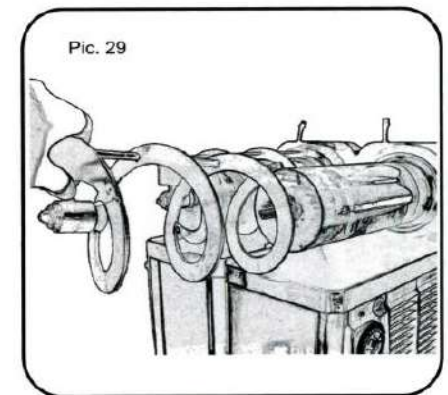
NOTE: Do not use too hot water to clean the plastic components.

CLEANING OPERATION

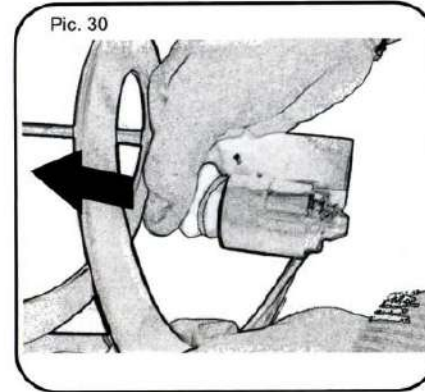


Pic. 28

To remove spiral blade put fingers on the plate part of the spiral and pull it onwards gently as shown in Pict. 28 & 29.

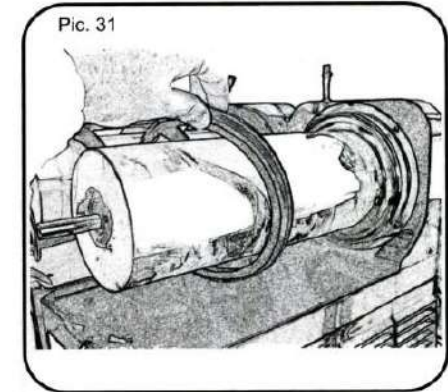


Pic. 29



Pic. 30

Once the spiral blade is removed completely remove the suction cap gasket from the front spiral as shown in Pict. 30



Pic. 31

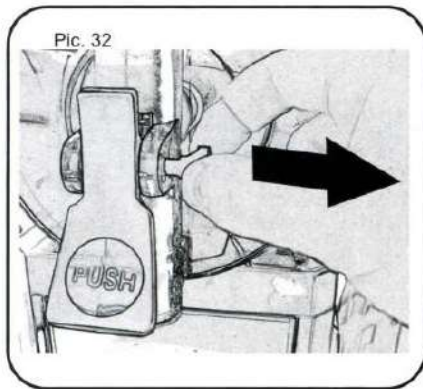
Remove bowl gasket from the back part of the evaporator tube (see Pict.31.)

ATTENTION: Place all the components in a safe place in order to be sure they are not lost. Clean the components with household bleach and tepid water. Never use abrasive cleaners.

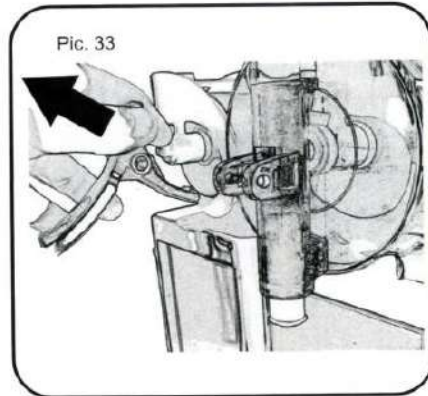
NOTE: Do not use too hot water to clean the plastic components.

CLEANING OPERATION

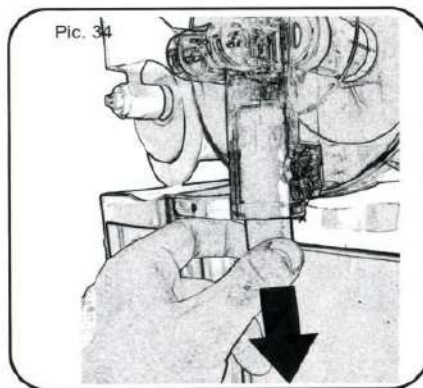
How to remove and clean the tap components.



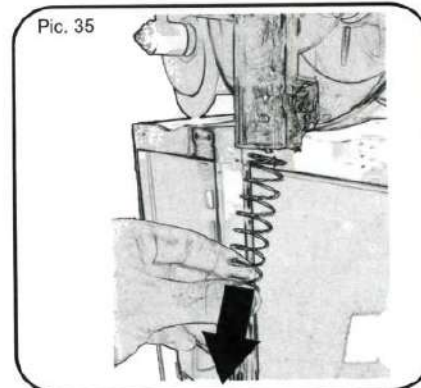
1 - Pull out the pin for handle fixing (see Pict. 32).



2 - Pull the handle from its place (see Pict. 33).



3 - Unthread the main tap pin by pulling it downwards (see Pict. 34)



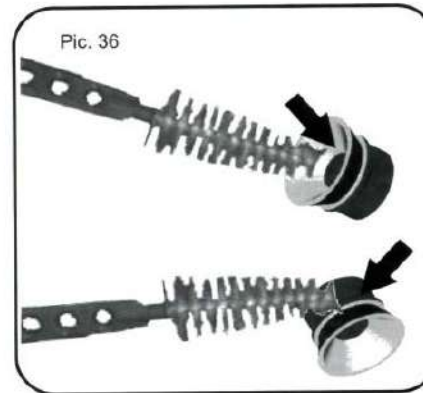
4 - Repeat the same operation for the tap spring (see Pict. 35)

ATTENTION: Place all the components in a safe place in order to be sure they are not lost. Clean the components with household bleach and tepid water. Never use abrasive cleaners.

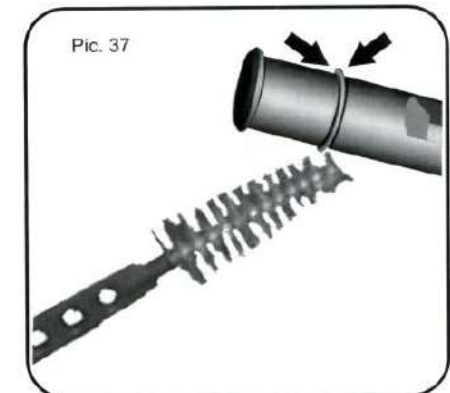
NOTE: Do not use too hot water to clean the plastic components.

How to clean each part

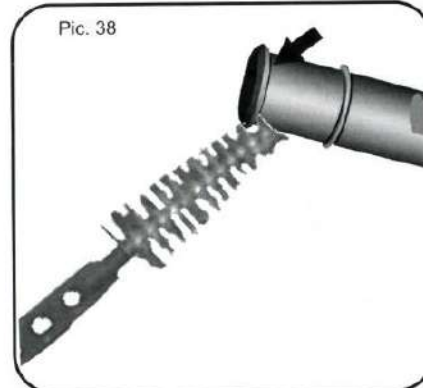
CLEANING OPERATION



clean the suction cap gasket as shown in Picture 36.



Clean the tap o-ring on both sides as shown in Picture 37.



clean the lower gasket for tap as shown in Picture 38.

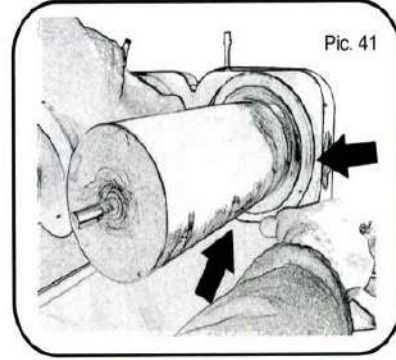
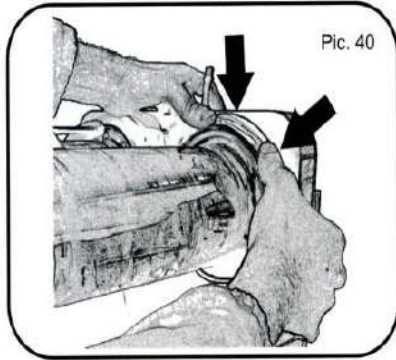


clean the bowl gasket along all the edges as shown in Picture 39.

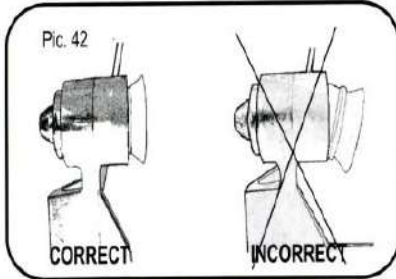
ATTENTION: Clean the gaskets carefully. Do not use aggressive detergents or abrasive products. Softly wet the surfaces by the use of a brush. It is recommended to proceed with the cleaning of all gaskets with abundant water

REASSEMBLY OF THE COMPONENTS

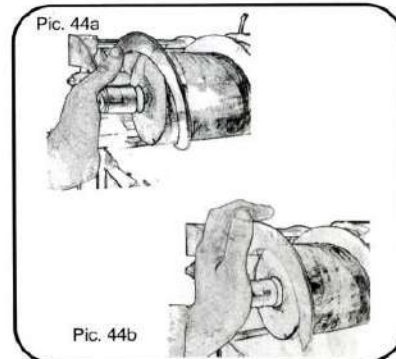
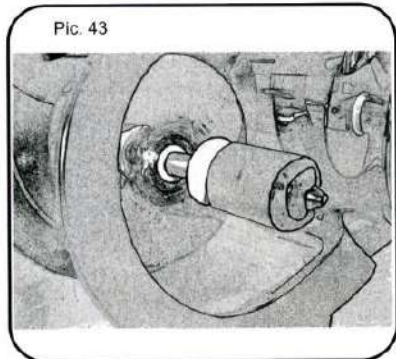
Reassembly of the parts removed during the cleaning. Before reassembling of parts, clean the evaporator tube and drip trays & grids without using abrasive cleaners. Before reassembling the bowl gasket rinse it with water in order to facilitate the assembly of the bowl.



Put the bowl gasket in its position on the back part of the evaporator tube. Once the bowl gasket is in its right position press it with your thumbs first in the lower part and then progressively towards its upper part (marking a circle with your fingers); until it is correctly fixed in its site (see Pict. 40 & 41).



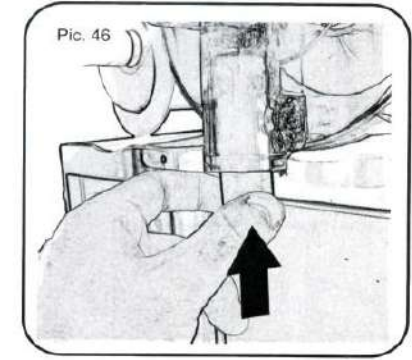
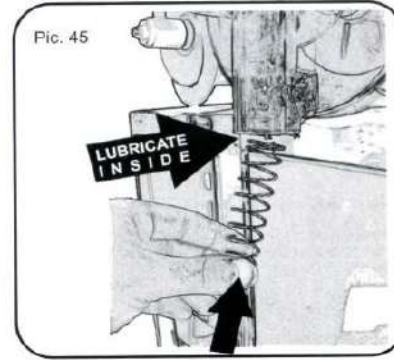
Insert the suction cap gasket into the spiral blade by pushing it deeply (see Pict. 42). Lubricate with water.



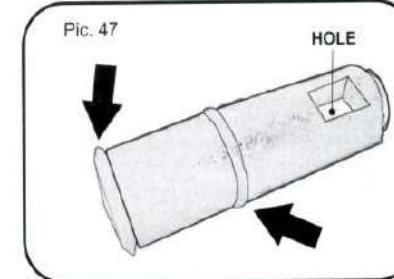
Insert the spiral blade by pushing it gently and deeply as indicated in Pict. 44a & 44b. After this it is important to lubricate the head of the spiral (see Pict. 43).

REASSEMBLY OF THE TAP

Before reassembling of the tap components lubricate by water the tap sieve as indicated in Pict. 45 and lubricate with abundant water the seals as indicated in Pict. 47.

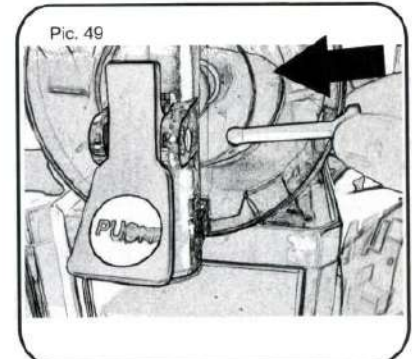
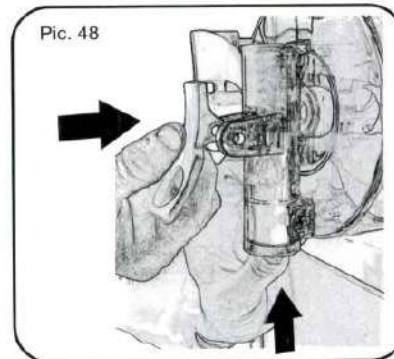


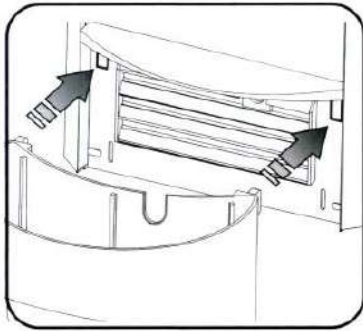
Insert the tap spring and tap pin as indicated in Pic. 45 and 46.



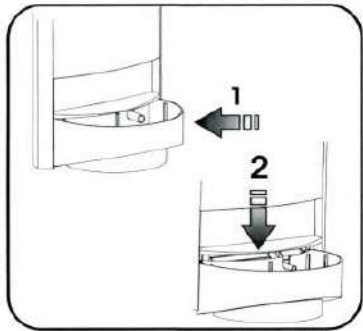
When inserting the main tap pin please be careful that the little square hole (see Pic. 47) is placed right in front of you. Before inserting the tap pin lubricate with abundant water.

Keep the tap pin pressed upwards until you are able to see the square hole where you will insert the handle (see Pict. 48). Insert the pin for handle fixing as indicated in Pict. 49.

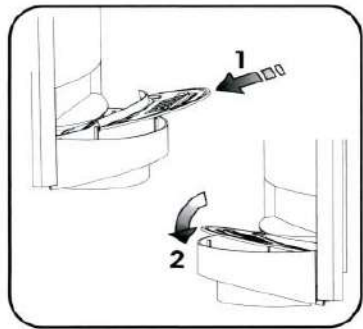




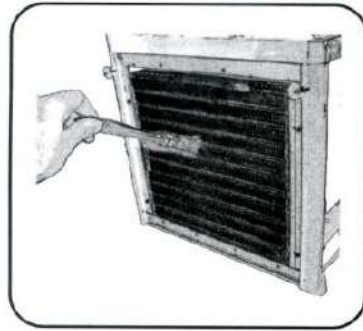
Fit in the drip tray on the panel by inserting the hookings into the appropriate slots.



Fix the drip tray by inserting the hookings into the panel slots. Make sure that the discharge tube is placed correctly ("1"). Push the drip tray downwards to fasten it in the panel bookings ("2").

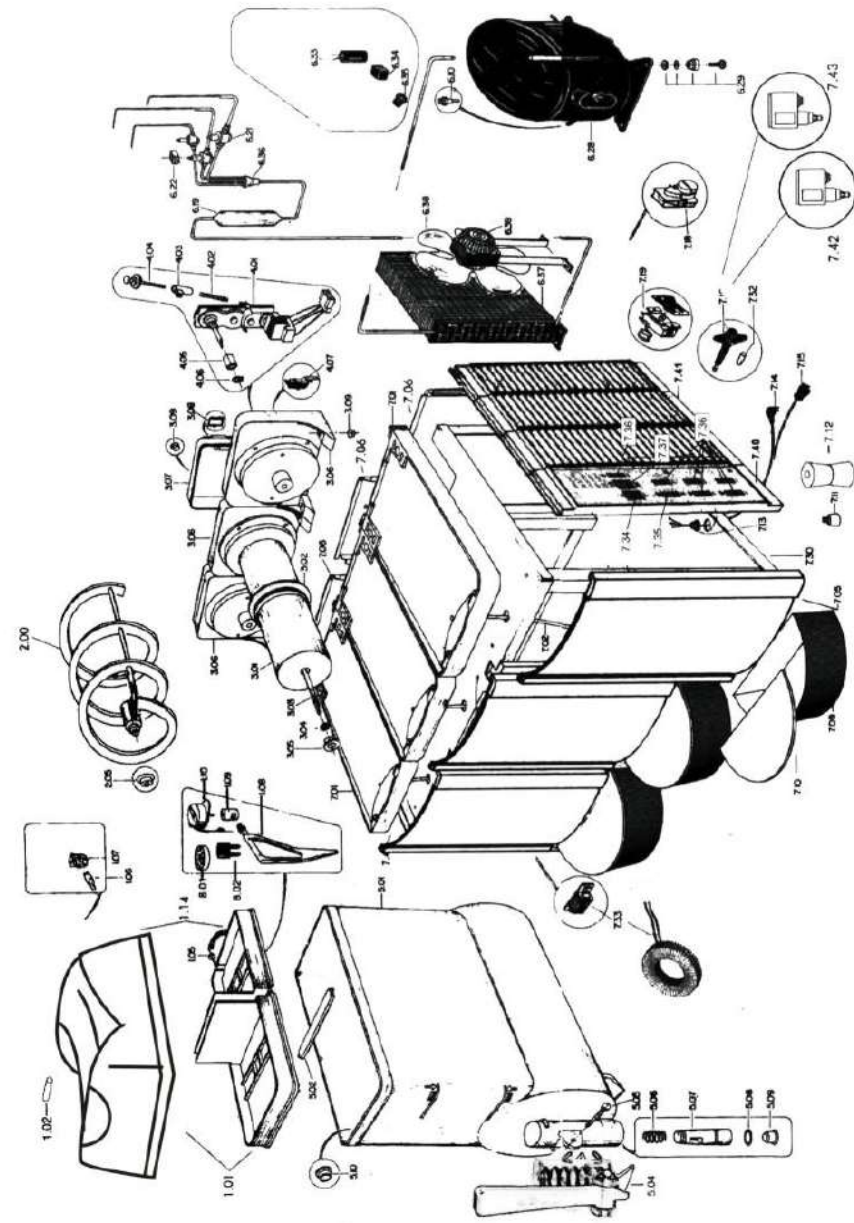
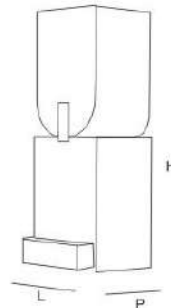


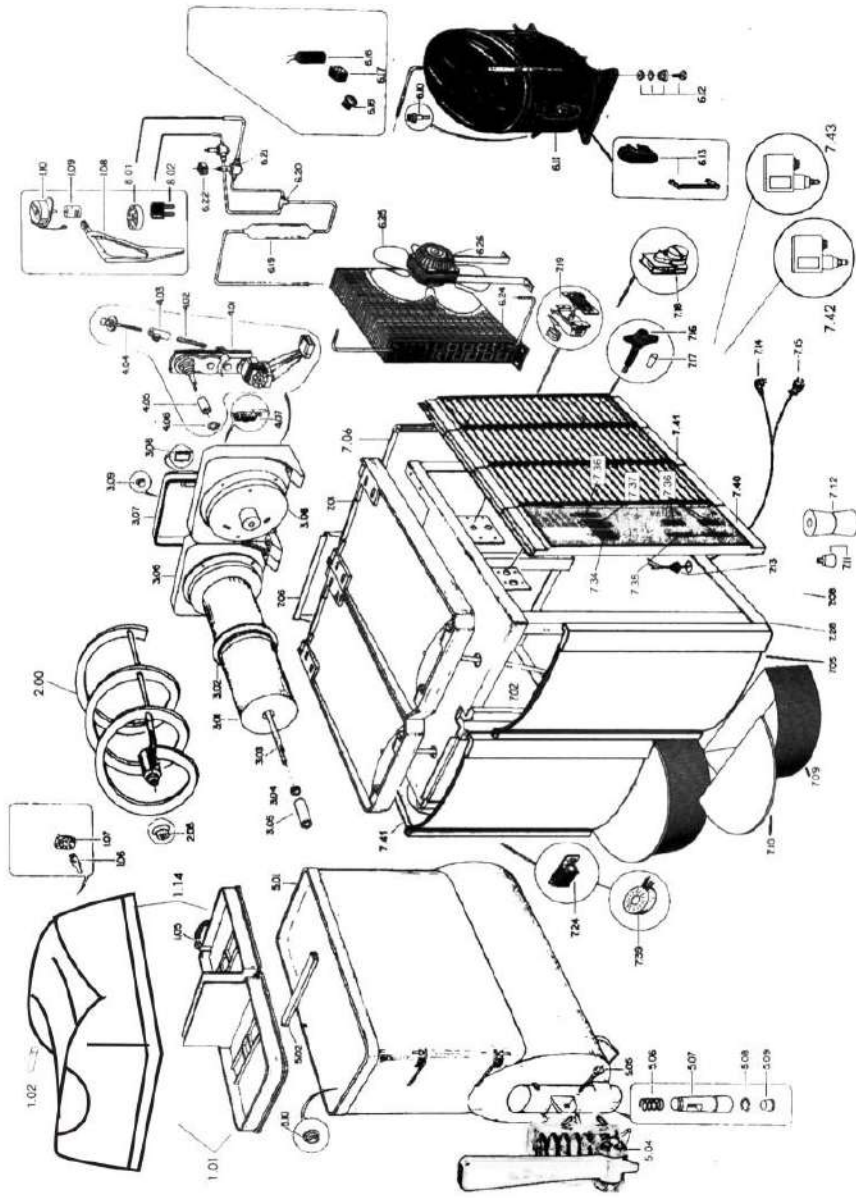
Insert the grate as shown in the drawing ("1") by placing the tongue first and then rotating it a bit until it is in the right position ("2").



CONDENSER CLEANING Remove side panels. Clean condenser with a brush every week. Attention! A dirty condenser can cause compressor damage.

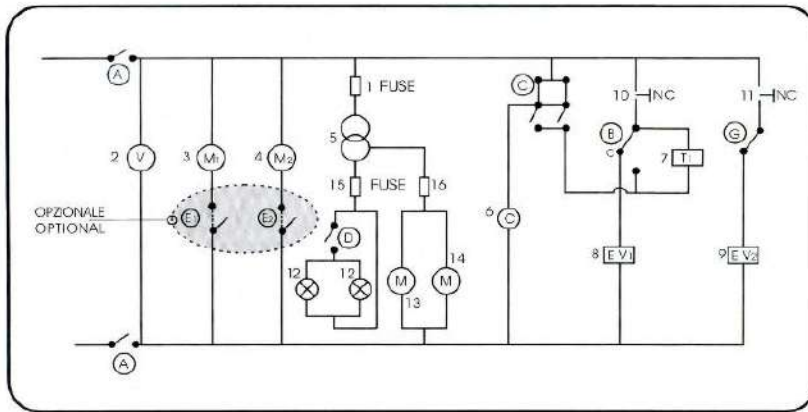
		MODEL 2	MODEL 3
Voltage		100-115	100-115
		220-230-240 V	220-230-240 V
Power		850W	1100 W
		50-60 Hz	50-60 Hz
Dimensions	H	400mm	600mm
	P	480 mm	480 mm
	L	840mm	840mm
Net weight		52 Kg	74 Kg
Gas		R404a/R134a	



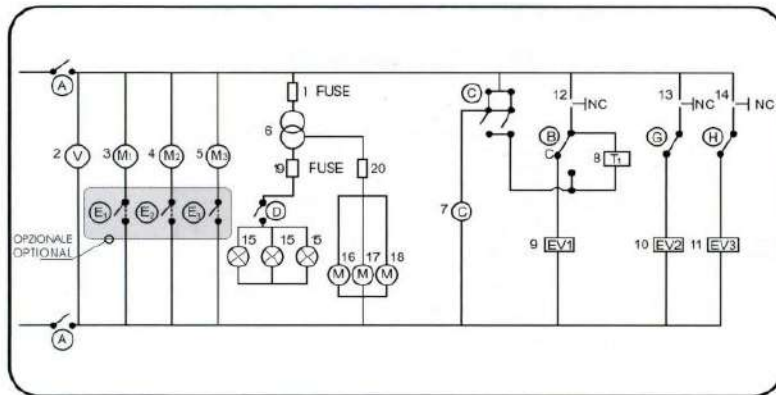


1.01	Complete frontal upper cover
1.02	Lid's inge
1.05	Extensible cable
1.06	LED light
1.07	Light-socket
1.08	Additional agitator
1.09	Agitator joint
1.10	24 V Gear motor
1.14	Complete back cover
2.00	Spiral assembly
2.05	Suction cap gasket
3.01	Complete evaporator
3.02	Bowl gasket
3.03	D12 Transmission shaft
3.04	Sealing ring
3.05	Evaporator bushing D19
3.06	Evaporator support
3.07	Cover for evaporator support
3.08	Mini-door for slush adjustment
3.09	Screw cover
4.01	Gear motor
4.02	Spring for slush adjustment
4.03	Spring guide
4.04	Wheel for slush adjustment
4.05	Brass bushing
4.06	Clamping ring stop
4.07	Micro-switch
5.01	10 Lt. bowl
5.02	Cross-bar
5.04	Handle
5.05	Pin for handle fixing
5.06	Spring
5.07	Tap pin
5.08	Tap o-ring
5.09	Lower gasket for tap
5.10	Bowl bushing
6.09	Mod./1 20 gm Filter
6.10	Charge valve
6.11	Mod./2 compressor 110V/60HZ
6.11	Mod./2 compressor 220V/50HZ
6.11	Mod./2 compressor 220V/60HZ
6.16	Mod. 2 capacitor
6.17	Mod. 2 compres, relay
6.18	Mod. 2 compres, protector
6.19	20 gm Filter
6.21	Electovalve (Mechanical part)
6.22	Coil 110v/60HZ
6.22	Coil 220v/50HZ
6.22	Coil 240v/50HZ
6.22	Coil 220v/60HZ

6.24	Mod./2 condenser
6.25	D 254-28° fan for 16 W motor
6.26	Mod. 2 fan motor 110V/60HZ 16W
6.26	Mod. 2 fan motor 220V/50-60HZ 16W.
6.28	Mod./3 compressor 110V/60HZ
6.28	Mod./3 compressor 220V/50HZ
6.28	Mod./3 compressor 220V/60HZ
6.33	Mod.3 start capacitor
6.34	Mod. 3 compres. relay
6.35	Mod. 3 corepres, protector
6.36	Three way brass distributor
6.37	Mod. 3 condenser
6.38	Fan D 254-34°
6.39	Mod. 3 fan motor 220V/50-60HZ 25 W
6.39	Mod. 3 fan motor 110V/60HZ
7.01	Water drip surface
7.02	Tube for condensation outlet
7.05	Drip tray panel
7.06	Back panel Mod.2/3
7.08	Angle bar
7.09	Drip tray
7.10	Grate for drip tray
7.11	Supporting foot
7.12	American supporting foot
7.13	Terminal block cable camp
7.14	Feeder cable
7.15	American cable
7.16	Fuse holder
7.17	16 A fuse
7.17	4 A fuse Mod. 2-3 UL
7.17	Fusibile 25 A Mod. 2-3 UL
7.19	Thermostat
7.23	25VA transformer 220/240 12-24
7.23	25 VA transformer 115V/12-24V
7.24	60 VA transformer 220V-240V/12V-24V
7.33	80VA transformer 220V-240V/12V-24V
7.33	80VA transformer 115V/12V-24V
7.34	Main power switch
7.35	Individual bow freeze-refrig switch
7.36	Light switch
7.36	Individual bowl agitator switch
7.36	Individual bowl upper agitator switch
7.37	Main freeze-refrig, switch
7.39	60VA transformer 115V/12V-24V
7.40	ABS control panel
7.41	ABS vent hole side panel
7.42	Low pressostat
7.43	High pressostat
8.01	Bearing
8.02	Condenser



- | | | | |
|--------------------|----------------------|---|--|
| 1) Fuse | 9) Electro-valve 2 | A) Main power switch | D) Light switch |
| 2) fan motor | 10) Micro-switch 1 | B) Individual bowl freeze/refrigeration switch | G) Individual bowl freeze/refrigeration switch (Mod./2 e Mod./3) E1 E2 |
| 3) Gear motor 1 | 11) Micro-switch 2 | C) Main freeze/ refrigeration switch (Mod./2 and Mod./3) Switch | |
| 4) Gear motor 2 | 12) Light | | |
| 5) Transformer | 13) Agitator motor 1 | | |
| 6) Compressor | 14) Agitator motor 2 | | |
| 7) Thermostat 1 | 15) Fuse | | |
| 8) Electro-valve 1 | 16) Fuse | | |



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|--------------------|----------------------|---|---|
| 1) Fuse | 10) Electro-valve 2 | A) Main power switch | G) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) HI |
| 2) Fan motor | 11) Electro-valve 3 | B) Individual bowl freeze/refrigeration switch | Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) E1-E2-E3] Individual bowl agitator switch |
| 3) Gear motor 1 | 12) Micro-switch 1 | C) Main freeze/ refrigeration switch (Mod./2 and Mod./3) Switch | |
| 4) Gear motor 2 | 13) Micro-switch 2 | D) Light switch | |
| 5) Gear motor 3 | 14) Micro-switch 3 | | |
| 6) Transformer | 15) Light | | |
| 7) Compressor | 16) Agitator motor 1 | | |
| 8) Thermostat 1 | 17) Agitator motor 2 | | |
| 9) Electro-valve 1 | 18) Agitator motor 3 | | |
| | 19) Fuse | | |
| | 20) Fuse | | |

INSTRUCTIONS MANUAL

