OPERATION AND INSTRUCTION MANUAL

GRANITA MACHINE

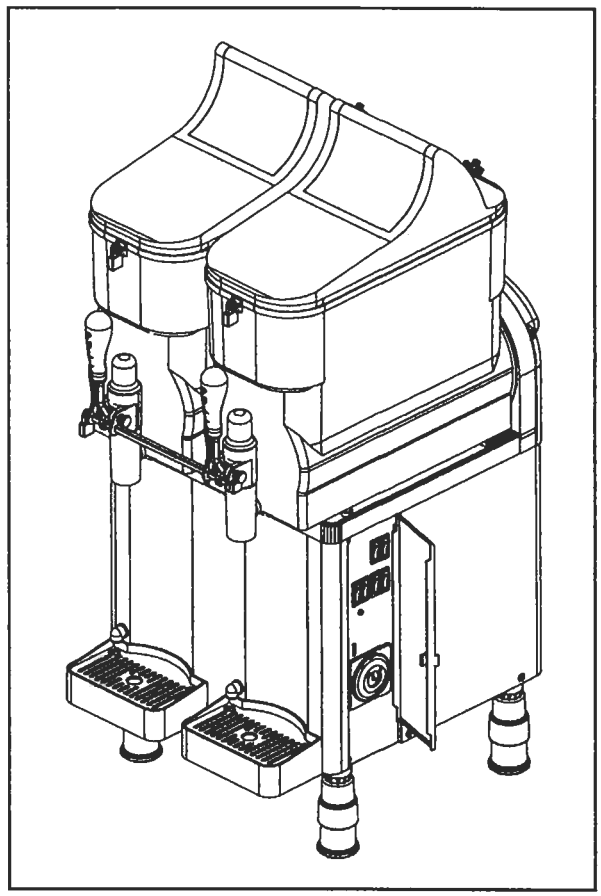
c UL us LISTED
Type: GB-220SF
SLS1008670
04-04
CLASSIFIED UL 26RF
BEVERAGE COOLER DISPENSER
NSF 18-1966
115V, 60Hz, 12A
R404a Refrigerant, 12.6 Oz.
DESIGN PRESSURE: 332psi (HIGHT), 175 (LOW)

Models :

Ref.: SL900491246

GB - 220 SF

115 V. - 60 Hz.



CARPIGIANI
COLDELITE
technology for a sweeter world

05-30-2003

INDEX

UNPACKING

IMPORTANT

Prior to starting this procedure, ensure that the shipping carton does not show any evidence of damage due to dropping or mishandling. This may indicate that the dispenser was damaged during transit and/or delivery. If any damage is visible on the shipping carton, indicate this on the shipping receipt.

You can now proceed in the unpacking process by first carefully cutting the plastic strapping which secures the carton top and bottom. After cutting these straps, lift the carton top straight up and off of the dispenser.

After lifting the box off the machine, carefully remove the styrofoam from the sides of the machine. Next remove the four plastic legs, technical and instruction manual, and any other items found in the mix tanks.

MACHINE POSITIONING

Prior to choosing a location please keep in mind that your dispenser should be readily accessible for periodic maintenance and have adequate space for necessary air flow. After selecting a location, you are now ready to place your dispenser.

Place the machine at the desired location. Make sure that there is enough space for ventilation on both sides (about 8" on each side for 2 and 3 bowl units). Carefully lay the machine on its back and screw the legs to the bottom. Gently tip machine onto its feet.

To ensure the highest quality in the shipping of your unit, we have left the plastic on both the unit and the drip trays for protection against scratching in transit. **Please remove before operating your machine.**

Install the drip pans and cover grates onto the front of the unit.

IMPORTANT

Before connecting power to the machine, check the label on the back of the machine to verify the voltage and amperage draw of the unit and then do the same for the electrical outlet. Carefully inspect the power supply cord on your dispenser for any possible damage which may have occurred during transportation. If **ANY** damage is visible, **DO NOT** plug the machine into the power supply, contact your authorized service agent to replace the power cord.

FAMILIARIZING YOURSELF WITH THE CONTROLS

On the right side of the machine are the following switches and controls. **(Figure 1)**

Main Power

"0" Position: Off position. Power is turned off to all functions.

"I" Position: On position. Machine has power.

Display light

"0" Position: Lights are off.

"I" Position: Lights are on. Display lights have power

Agitator Switch

"0" Position: Agitator is off.

"I" Position: Agitator is on.

Cooler Switch

"0" Position: Off position.

"I" Position: Cool drink mode.

"II" Position: Frozen mode.

Compressor green light

If the compressor green light is on, the compressor should be working

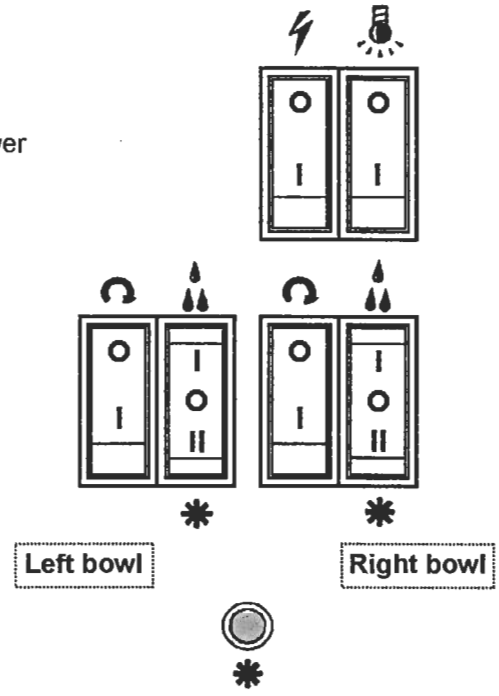


Figure 1

Automatic defrost / standby timer . (Figure 2)

This timer will automatically switch your dispenser from the frozen drink to the chilled drink mode. This timer can be programmed to switch the machine at any time of the day or night. The standard settings are:
Switch to chilled from frozen – 11:00 PM
Switch to frozen from chilled – 9:00 AM
For all seven days of the week.
Find detailed programming instructions on page 12.

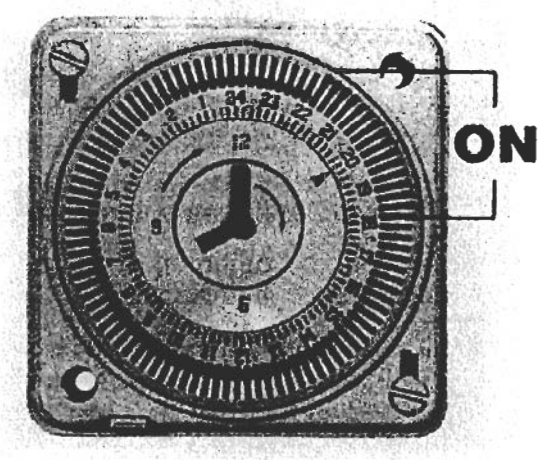


Figure 2

CLEANING & SANITIZING Instructions: Model GB-110,220,330 Dispensers

CLEAN & SANITIZE DISPENSER AT LEAST EVERY THREE DAYS OR AS REQUIRED BY LOCAL REGULATORY AGENCY. SOME PRODUCTS MAY REQUIRE MORE FREQUENT SATITIZING.

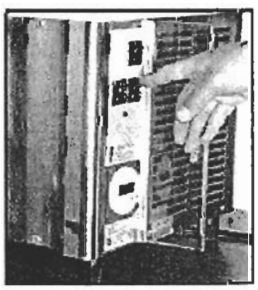
WHY MUST THE DISPENSER BE SANITIZED? Once the Syrup is removed from it's original container and poured into the Dispenser bowl, it is possible for airborne bacteria and other micro-organisms to enter the product. Over a period of time, *this can affect flavor quality and possibly even represent a health hazard*. Regular Cleaning and Sanitizing with an approved Sanitizing agent will prevent this. *It is extremely important to follow instructions exactly.*

PREPARATIONS FOR SANITIZING. Tips to minimize product waste and sales interruption:

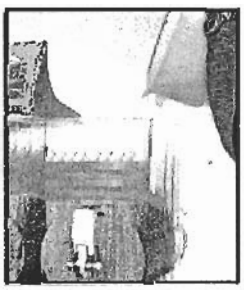
1. Plan ahead to Sanitize the Dispenser during a *slow time of the day*. Performing the process *before opening for business* or *after closing* is ideal.
2. Let the product level "run down" from selling just before the Sanitizing time. *This minimal amount of product MUST be discarded for Sanitizing to be effective.*
3. Allow enough time after Sanitizing and re-filling for product to freeze back (about 1 ½ hours).

CLEANING & SANITIZING. Process should be performed on *ONE BOWL at a TIME.*

PART ONE. Disassembly and Cleaning of Dispenser:



1. Turn OFF all Dispenser Switches



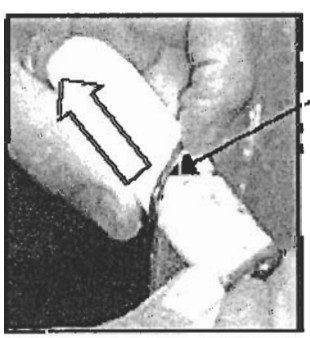
2. Unplug Lid Cord. Remove Lid and set it aside (Do not immerse it in water). Pour 1 to 2 Gal. Of Ward Water into Bowl to soften remaining product and aid draining. Wstirring with a Plastic Utensil will help melt product.

3. Drain all product and discard.

4. Pull Pin from Dispensing Valve. Place in a small plastic container for cleaning with other parts.
NOTE: Spring may come off. It can be replaced later. Refer to other Bowl Valve as reference for replacement.

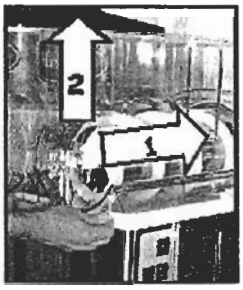
KEEP ALL DISPENSING VALVE PARTS TOGETHER

5. Push DOWN on Piston and remove it.

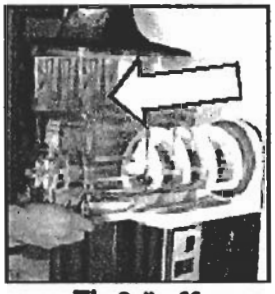


6. Carefully remove both "O"-Rings (there are two) from Piston. *Use your fingers to do this.*
Anithing else can tear the "O"-Ring causing leaks.
Place the "O"-Rings and Piston in a small plastic container for cleaning with other parts.

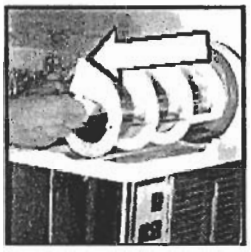
CLEANING & SANITIZING Instructions: Model GB-110,220,330 Dispensers



7a Push in / lift up

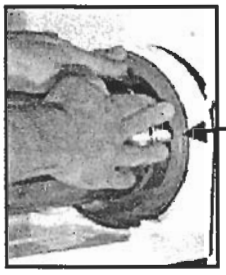

7b Pull off

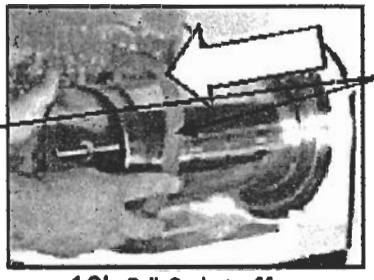
7 a, b. Remove Bowl. Push bottom of Bowl towards rear of dispenser, and lift UP until the Bowl Natch clears the dispenser base. Pull the Bowl off of the rear Gasket. Move Bowl back and forth sligh tly while pulling. Place in sink for cleaning with other parts.



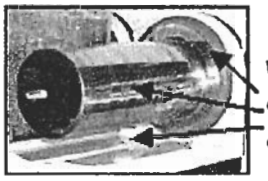
8. Grasp center of Spiral Agitator and pull towards FRONT of dispenser. Remove it and place in sink for cleaning with other parts.

9. Pull off Front Rubber Seal. Place in sink for cleaning with other parts.


10a Pry Gasket off


10b Pull Gasket off

10 a, b. Pull off rear Bowl Seal Gasket. Place in sink for cleaning with other parts. Use fingers only. *DO NOT pry off with a share object....it will tear the Gasket causing leaks.*



11. Use a soft cloth or Sponge with warm water and a mild detergent to clean the Stainless Steel Freezing cylinder and area below it.

DO NOT USE THE CYLINDER TO LIFT OR MOVE MACHINE.

12 a,b,c,d. Use a soft Cloth or Sponge with warm water and a mild NON-ABRASIVE detergent to clean these parts. Rinse with warm water.

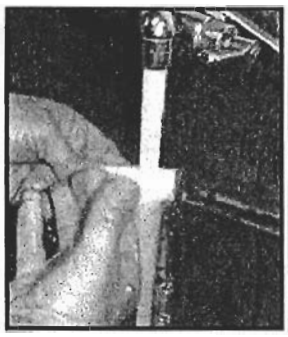

12a Bowl


12b Frontt Seal

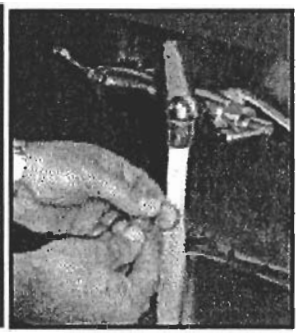

12c Spiral Beater Blade


12d Bowl Seal Gasket

CLEANING & SANITIZING Instructions: Model GB-110,220,330 Dispensers



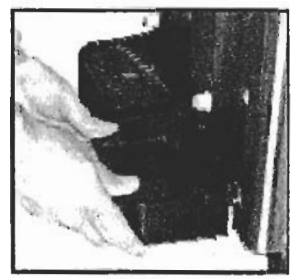
13a Piston



13b "O"-Rings

13 a,b. Clean Dispensing Valve Piston and both "O"-Rings with warm water and a mild detergent. After cleaning, install "O"-Rings back onto the Piston. Be sure they are seated in the grooves on the Piston.

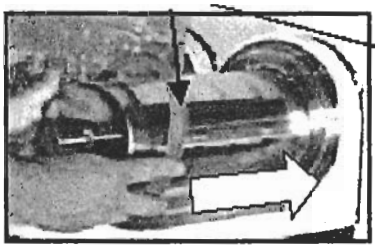
14. Remove and clean Drip Trays by lifting UP slightly and pulling OUT. After cleaning, re-install them.



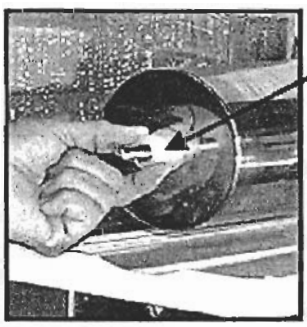
PART TWO. Re-assemble Dispenser:

15. Install Bowl Gasket with THICK END TOWARDS THE BACK of Dispenser.

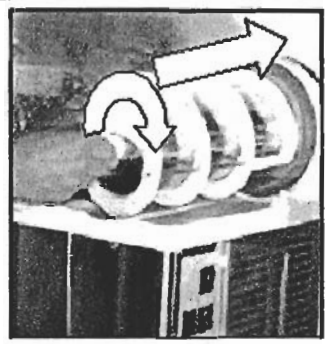
Gasket



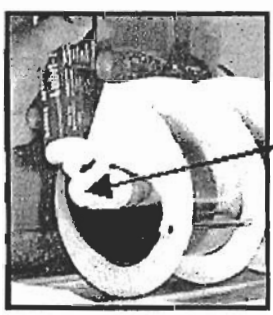
16. Lubricate Rubber Seal. Apply a small amount of approved *food grade lubricant* to the inside, cupped area of the seal. Spread it evenly around the area.



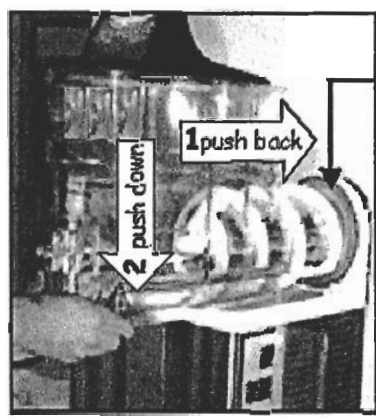
17. Install Rubber Seal onto the Drive Shaft at the front of the Stainless Steel Freezing Cylinder. Make sure the "Cupped" end of the seal is against the front surface of the Cylinder.



18. Install Spiral Blade over Freezing Cylinder. Make sure the slotted end of the drive shaft is seated in the slot of the Spiral Blade. Turn and push the Blade in to help seat.

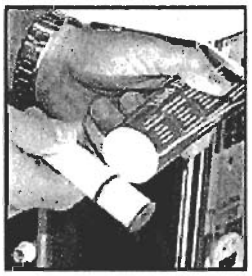


19. Apply a small amount of *foot grade lubricant* to the end of the Spiral Blade. Spread it evenly over the end.

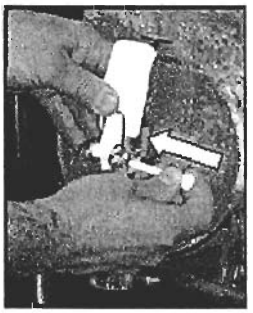


20. Install Bowl. Wet the Bowl Gasket with water and "twist" bowl back and forth while pushing it over the Gasket. Make sure the front end of the Spiral Blade seats in to the metal ring on the inside front of Bowl. Ensure the *Bowl Notch at bottom of Bowl is pushed down onto the Dispenser Base.*

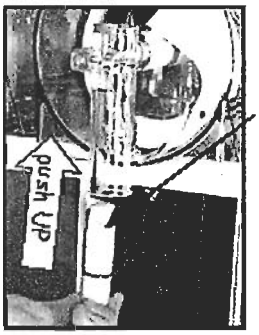
CLEANING & SANITIZING Instructions: Model GB-110,220,330 Dispensers



21. Lubricate Dispensing Valve Piston by applying a small amount of *food grade lubricant* on to each "O"-Ring. Spread lubricant evenly around the "O"-Rings.



23. Install Dispensing Valve Handle by inserting the bottom end into the Piston Slot. Push Handle (with spring in place) into the housing. Position it where the Handle hole aligns with the two Housing holes. Then push retaining pin in.



22. Insert Piston up into clear plastic housing. Make sure slot in Piston is facing to the front.

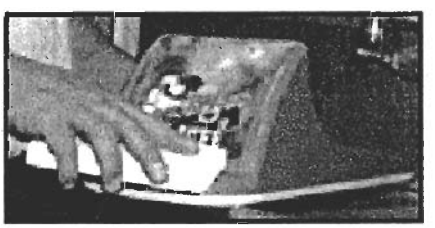
24. Repeat steps 1 thru 23 for opposite Bowl

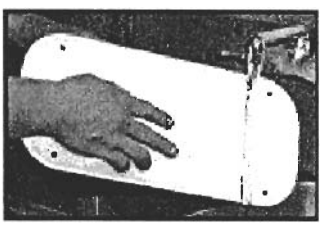
PART THREE. Sanitizing Dispenser

25. Prepare (4) Gallons of Sanitizer solution using warm water and a Sanitizing agent approved for Food Handling Equipment. Mix this according to instructions for the Sanitizer or to a ratio of 200ppm. *Caution: Read Sanitizer label instructions and follow all safety recommendations.*

26. Pour (2) Gallons of sanitizing solution into each Bowl. Use a long handled soft bristle brush to wash all inside Bowl surfaces with the solution.

27. Use a Sponge or Soft Cloth dipped in warm soapy water to clean the top and bottom of the Bowl Lids. DO NOT IMMERSE THE LIDS IN WATER. As a final step, dip the sponge in the Sanitizer solution and thoroughly clean the bottom of the Lids.





28. Install both Lids on to the Bowls. Turn both Dispenser Switches "ON" and allow machine to run for 30 seconds. Turn Switches "OFF" and drain all sanitizer solution from Bowls.

Fill Dispenser with Fresh Product and turn Switches "ON" and allow to freeze (1 to 1 ½ Hrs.). Approximately (3) Gallons of Product per Bowl is required.

OPERATING TIPS

1. Keep bowls as full as possible during all open hours. Add fresh product frequently. Never let level drop below the "Minimum" line and never fill over the "Maximum" line.
2. Keep the Dispenser clean and Sanitized on a regular schedule.
3. Make sure Dispenser has at least 3" clearance on all sides for air flow.
4. Dispenser should be set to automatically go on "cold drink" mode during closing hours. Your ICEE Representative will adjust the settings for your hours.

Problems or Questions? Call The Carpigiani Company..800-648-4389..7 days including holidays.

CLEANING THE FAUCET

For machines with a handle locking system, remove the tap padlock and then take the locking tap rod away (**#8 – arrow I**), remove the fastener (**#7 – arrow J**), disconnect the dispensing handle (**#1 – arrow K**). By pushing upward (**arrow L**), take the spring (**#3**) out from its holder (**#2 – arrow M**), then push the piston downward (**#6 – arrow N**), remove the o-ring (**#5 – arrow P**) and the special gasket (**#4 – arrow Q**).

Proceed to clean everything with water and neutral soap, rinse and reassemble without damaging the gaskets as follows: put in place the special gasket (**#4 – arrow A**), put the o-ring (**#5**) back in its piston slot (**#6 – arrow C**), insert the spring (**#3 – arrow D**), put the cap in place (**#2 – arrow E**), put the handle in place (**#1 – arrow F**), insert the fastener (**#7 – arrow G**), and if you want to lock the tap, insert the locking tap rod (**#8 – arrow H**) and lock.

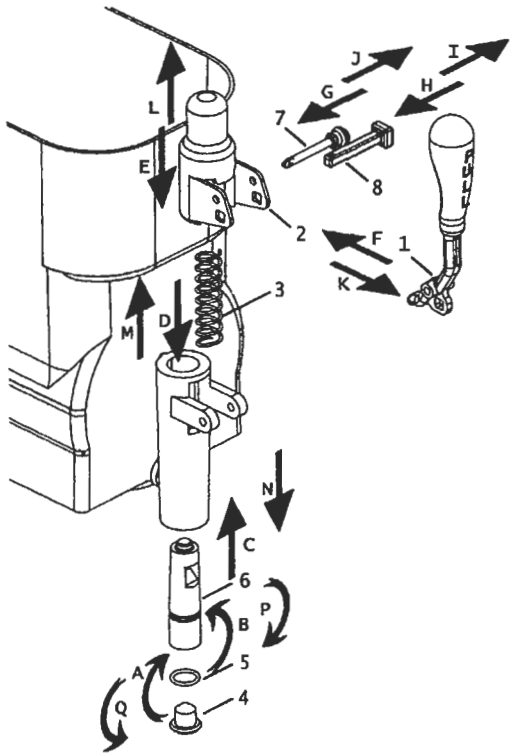


Figure 9

HOW TO OPERATE

1. Once the bowl has been cleaned and sanitized, fill the mix tank with the desired liquid product (3 gallons maximum). Do not overfill the tank. **NOTE THAT WHEN READY, SLUSH OCCUPIES MORE VOLUME THAN THE LIQUID (approximately 3.5 gallons of slush for 3 gallons of liquid).**
2. If using natural products as a base (coffee, lemon juice, orange juice, etc.), it is required that 5 to 7 oz. of sugar per gallon be added. If using a concentrate, follow the mixing instructions from the supplier. In general the brix ratio (sugar content) of the product solution (liquid mix) should not be less than 11.
3. To access to switches and timer, open the switch panel cover by pushing on the side (arrow **A**)and pulling (arrow **A'**) (**Fig. 10**).

   To close the cover (arrow **B'**), push on the front (arrow **B**) until the clear plastic part (1) snaps closed (**Fig. 11**).

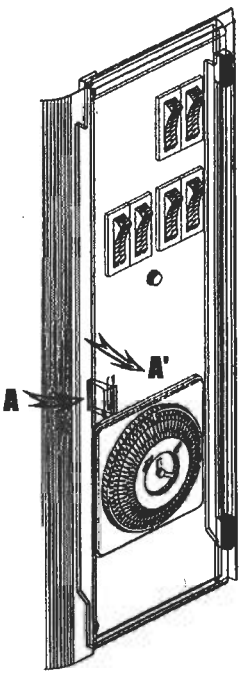


Figure 10

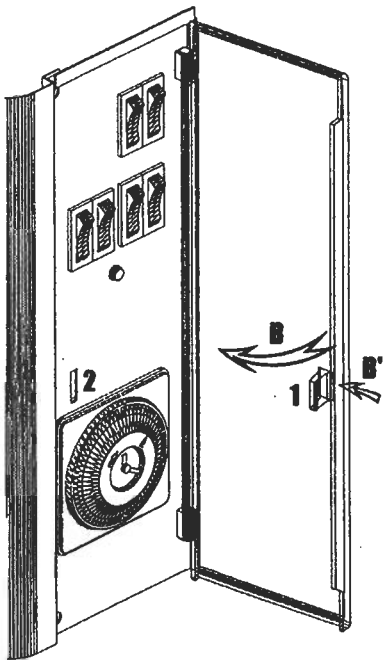


Figure 11

4. To operate, press main power switch and agitator switch to **ON** position (**Figure 12**). **NOTE: The agitator switch must be to ON position before setting to liquid or slush mode.**

   4.1 For slush, press the cooler switch to bottom position (**II** / ✱).

   4.2 For liquid, press the cooler switch to up position (**I** / 💧) . If the machine is being used as a liquid cooler, it is provided with an inside thermostat for controlling the liquid temperature.

   Note that your machine is equipped with a time delay relay that provides for a four minute delay from the time of the initial start. This is to prevent the compressor from short cycling. Once the compressor is ON, the green light will be on.

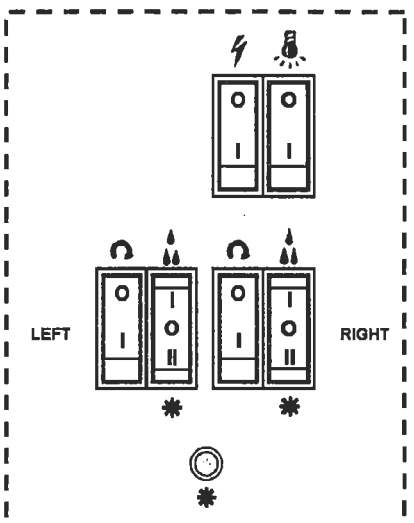


Figure 12

Note: The cooler switch is a three position switch and in order to have the compressor off, all the cooler switches need to be in the middle position.

5. To illuminate the mix tank cover display on top of the unit and the product in the bowl press the display light switch to down position (**I** / 🌡).

CAUTION: IF THE MACHINE IS STOPPED AT NIGHT WITH ICE IN THE TANK, REMOVE ALL ICE SLABS BEFORE STARTING.

LIQUID DENSITY ADJUSTEMENT

To adjust the density/consistency of the slush there is an adjustment knob (**Figure 13, #2**) at the rear, right comer of the dispenser (**#1**).

Turn the knob right (clockwise) or left (counter clockwise) (**arrow C and B**) The consistency indicator (**#4**) will go up or down (**arrow D and E**)

To firm up the product, turn the set knob counter clockwise, which will move the indicator down to a higher number position

To soften / warm up the product, turn the set knob clockwise, which will move the indicator up to a lower number position

NOTE: when using a new product, or on initial start up, it is recommended that you set the consistency indicator to the lowest/warmest setting and increase as desired.
Please note that the machines are pre-set at the factory at a medium setting (number 2.5)

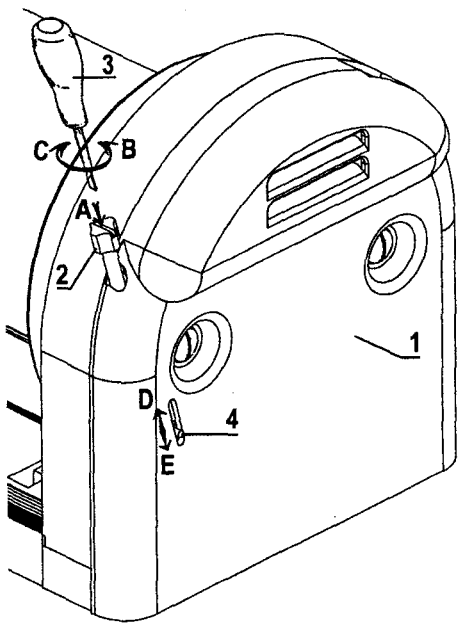


Figure 13

TANK WITH PADLOCK

Fitting the lid over the tank (**Figure 14**):

1° Slide the rim into the slot situated at the back of the tank. Lift slightly the front of the lid.

2° Lower the lid and fit onto the tank.

3° Insert the padlock into holes of the front rims of the tank and the lid. Close it.

Note:

A. The lid can be turned back to front (reversible). Proceed as above.

B. In order to take off the lid, the padlock must be opened and released; then follow the instructions in reverse order

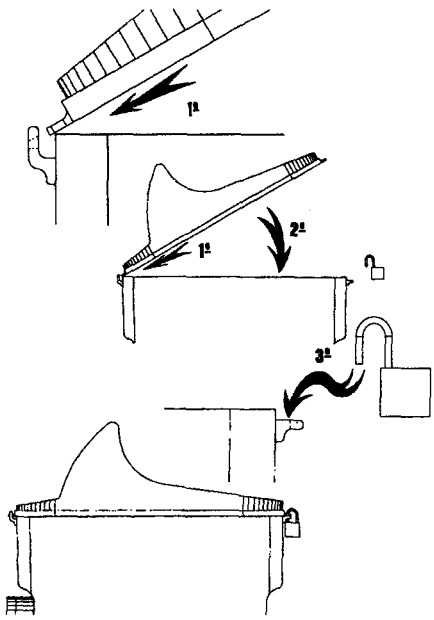
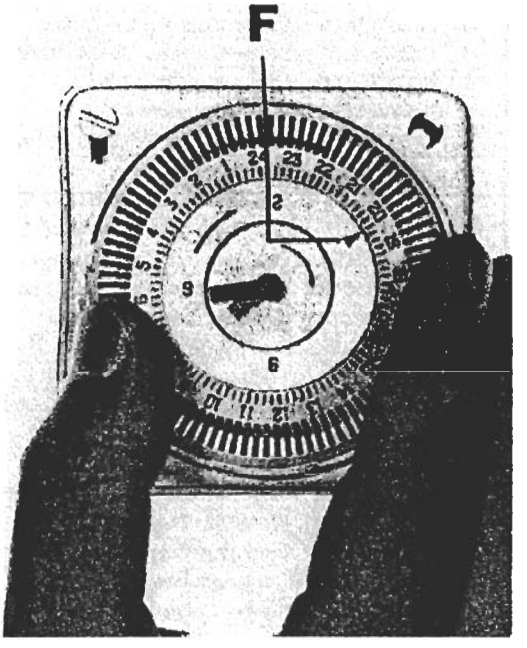


Figure 14

DEFROST TIMER PROGRAMMING PROCEDURES

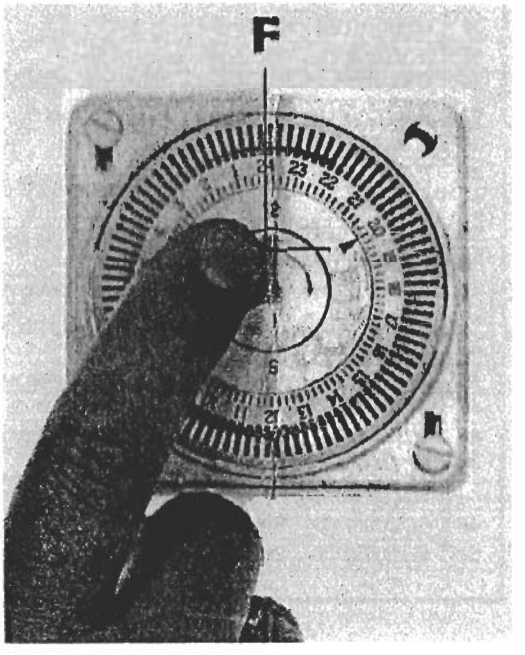
COARSE ADJUSTEMENT

Turn switching dial in the direction of the arrow until the courrent time is almost opposite the marking arrow **F** (here 19.45).



FINE ADJUSTEMENT

Continue turning the minute hand in the direction of the arrow until the courrent time is opposite the marking arrow **F** (here : Th 20.00).

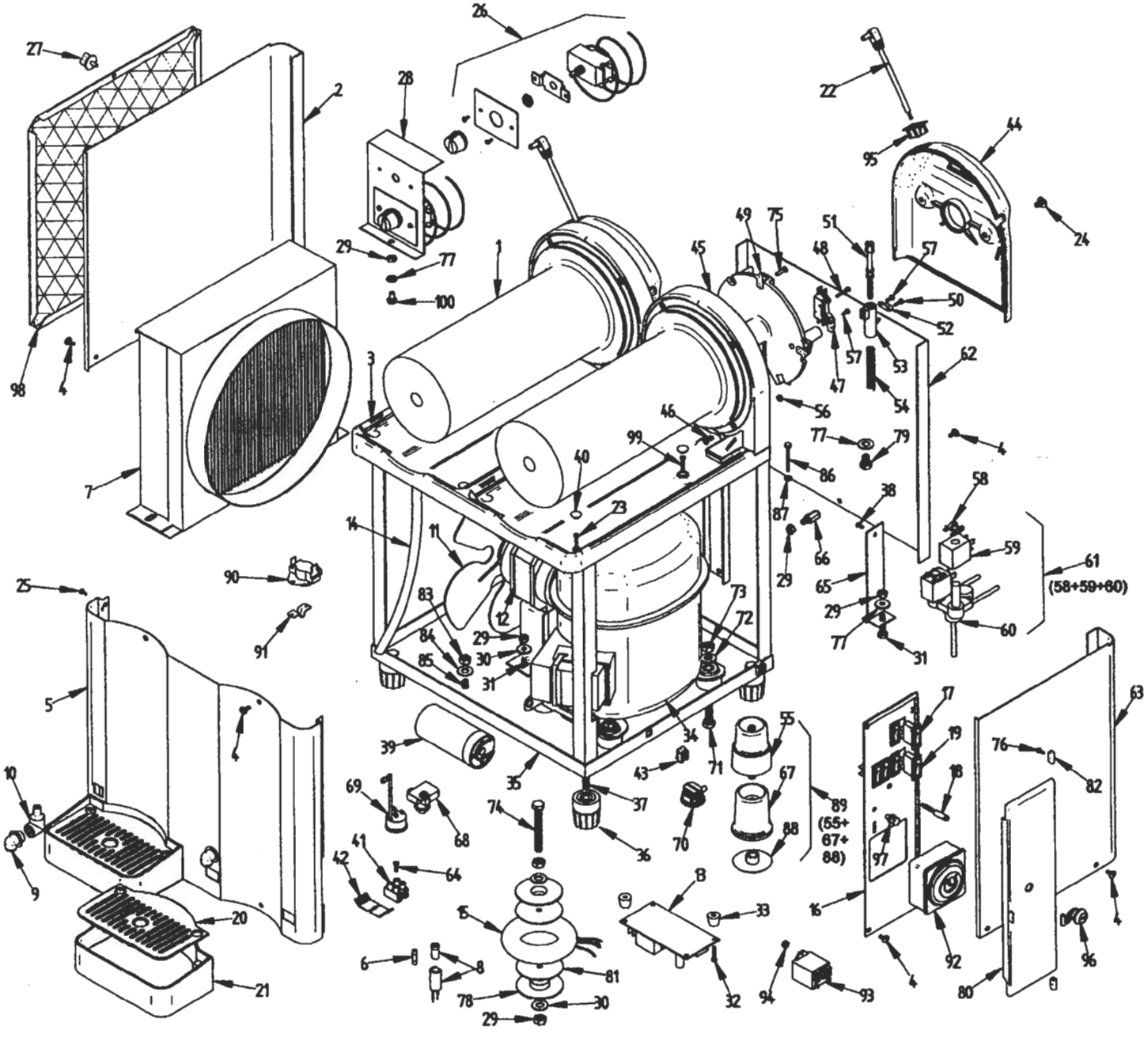


LIST OF COMPONENTS PARTS – Model GB-220 SF

#	Coldelite	Description
1	SL300951200	Evaporator Assembly
2	SL300970240	Left side panel 2001 2/3 bowl
3	SL300970008	Condensate drip tray 2 bowl
4	SL300310051	Screw-Stainless steel 4x10mm
5	SL300951596	Front panel 2001 2 bowl
6	SL38WZC0005	Fuse – transformer
7	SL300970233	Air condenser RP 2001 2 bowl
8	SL300901135	Fuse holder 5x20
9	SL300951632	Drain tube connection racor GHZ 2001
10	SL300951631	Drain tube connection GHZ 2001
11	SL300000233	Fan blade - 10" x 28 degrees
12	SL37TKU1N16	Condenser fan motor – 2/3 bowl
13	SL300951202	Electronic timer – 2/3 bowl
14	SL300950230	Drain Tube
15	SL300950571	Transformer 50 W/ 115V/ 12V – 2 bowl
16	SL300970297	Side switch panel 2001 – 2 bowl
17	SL300951088	Main switch 20 Amp.
18	SL300951253	Green pilot light U.L.
19	SL300951089	Mode selector switch – 3 position
20	SL300950835	Front Drip Tray Cover – White
21	SL300951246	Front Drip Tray - Blue
22	SL300970331	Cable with jack cover GB-10
23	SL300950427	Screw- Condensate tray mount
24	SL300310052	Screw -Stainless steel 6x10mm
25	SL300950583	Screw 3,5 x 9,5 mm
26	SL300350467	Thermostat-stand by mode
27	SL300970114	Screw GB-10 grey
28	SL300951748	Thermostat support UL
29	SL300310271	Hex nut 6mm
30	SL300310354	Washer 6mm
31	SL300310160	Screw 6x15mm
32	SL300310322	Screw B-3'5x21'5
33	SL300950075	Stand off – timer board
34	SL37ZG12155	Compressor T2155GK 115/60
35	SL310000411	Full chassis 2001 – 2 bowl
36	SL300951357	Rubber foot H-40mm
37	SL300310134	Hex bolt 8x20mm
38	SL300950265	Screw – 5x6mm
39	SL300950640	Compressor condenser T2155GK 115/60
40	SL300950069	Condensate tray screw plug
41	SL300950735	Terminal block cord connection - 1/2 bowl
42	SL300950737	Terminal block mounting bracket
43	SL300950568	Nut – side panel mount
44	SL300951247	Rear plastic gearmotor cover - Blue
45	SL300951868	Evaporator support PZ-1 white
46	SL300310042	Screw-Stainless Steel 4x12mm
47	SL300950587	Consistency control switch
48	SL300950810	Screw 2.5x25 mm
49	SL300951869	Evaporator support PZ-2 white
50	SL300950760	Screw 2,9x13mm

#	Coldelite	Description
51	SL3GS12035B	Consistency adjustment screw V/99
52	SL3GS12036A	Consistency adjustment screw guide holder
53	SL3GS12037B	Screw Guide & indicator- Consistency adj.
54	SL300950116	Consistency adjustment spring
55	SL300950833	Nut supplement foot
56	SL300310203	Hex nut -stainless steel 4mm
57	SL300950445	Screw – 2.9x9.5
58	SL300970155	Clamp-solenoid valve coil V/99
59	SL300951264	Electrovalve bobbin 115/60
60	SL300970159	Double solenoid valve body 115/60
61	SL3GS24711D	Double solenoid valve assembly 115/60
62	SL300970239	Rear panel 2001 -2 bowl
63	SL300970242	Right side panel 2001 -2/3 bowl
64	SL300310141	Screw - 3x25mm
65	SL300951101	Double solenoid valve mounting bracket
66	SL300950428	Spacer-rear panel 2/3 bowl
67	SL300950624	Adjustable supplement foot V/US
68	SL300950641	Compressor relay T2155GK 115/60
69	SL300950642	Compressor klixon T2155GK 115/60
70	SL300500118	Pass cable PA-107
71	SL300310101	Hex bolt 8x35mm
72	SL300310255	Washer 10mm
73	SL300310205	Hex nut 8mm
74	SL300950746	Hex bolt 6x50 mm
75	SL300951921	Zinc screw DIN 7981 B-3'9x13
76	SL300310320	Screw - 2.2x7mm.
77	SL300310353	Washer - 6mm
78	SL300950798	Transformer cover
79	SL300950759	Screw 6x12mm
80	SL300970276	Command side panel cover
81	SL38GZDG06	Transformer washer
82	SL300970294	Bolt cover
83	SL300310250	Brass nut 6mm
84	SL300950649	Brass washer 6mm
85	SL300950648	Bras screw 6x25mm
86	SL300950210	Screw 4x45mm
87	SL300901578	Washer - 4mm
88	SL300951368	Supplement foot tap V/US
89	SL300950840	Full adjustable foot V/US
90	SL310000119	Thermic protection disk
91	SL310000354	Thermal disk clamp SP USA
92	SL300970277	Daily hourly timer
93	SL300951365	Relay 115V/60Hz
94	SL300900005	Hex nut 3 mm
95	SL300951694	Obturator
96	SL300951412	Locking
97	SL310000400	Locking special screw
98	SL310000121	External condenser filter SP USA 01
99	SL300950427	Zinc screw DIN 84 M4x25
100	SL300310148	Zinc screw DIN 933 M6x10

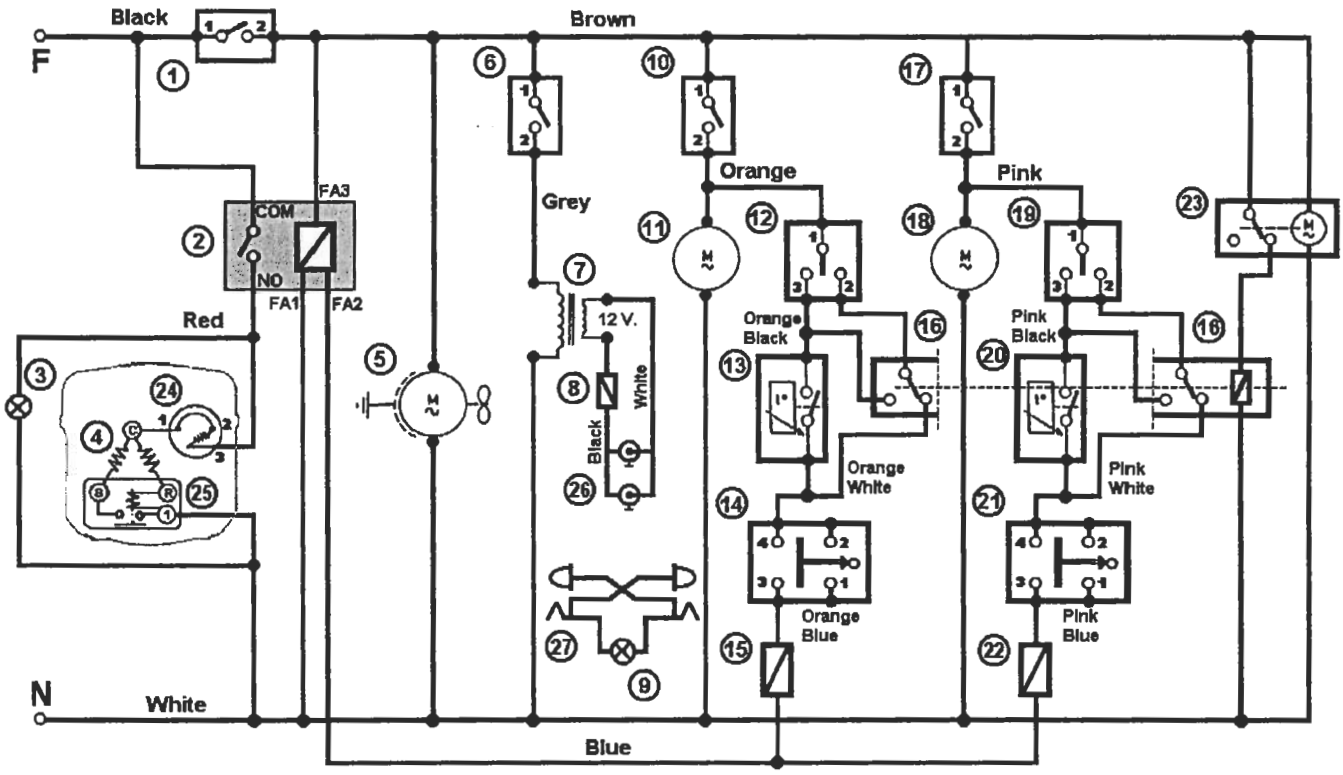
EXPLODED VIEW – Model GB-220 SF



WIRING DIAGRAM – Model GB-220 SF

Number	Description
1	General switch
2	Electronic regulator
3	Compressor pilot light
4	Compressor
5	Motor ventilator
6	Bowls light switch
7	Transformer
8	Full fuse holder
9	Bowls light
10	Left shovels switch
11	Engine for left shovels
12	Left liquid/iced drink switch
13	Left mechanical thermostat
14	Left micro regulation

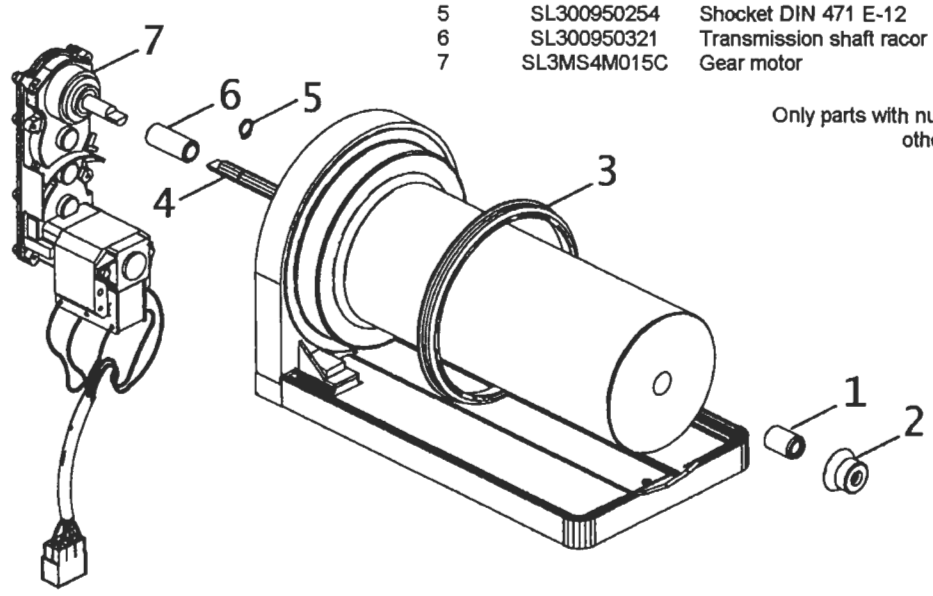
Number	Description
15	Left electrovalve
16	Switch relais
17	Right shovels switch
18	Engine for right shovels
19	Right liquid/iced drink switch
20	Right mechanical thermostat
21	Right micro regulation
22	Right electrovalve
23	Hourly timer
24	Compressor klixon
25	Compressor relay
26	Connector lights
27	Socket display lamp



WATERTIGHTNESS AND TRANSMISSION ELEMENTS

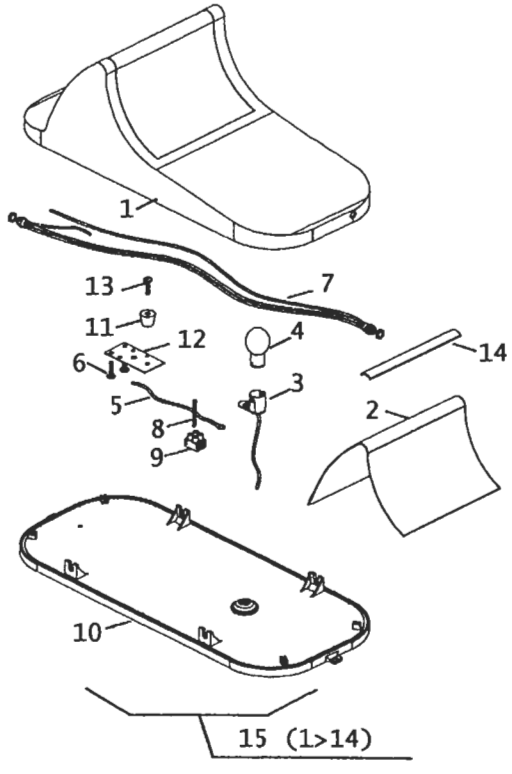
#	Coldelite	Description
1	SL300951752	Evaporator cap GHZ-14 2001
2	SL300951857	Watertight shaft joint GHZ-14 2002
3	SL3GS36007B	Tank joint
4	SL3GS12030A	Beater Drive Shaft
5	SL300950254	Shocket DIN 471 E-12
6	SL300950321	Transmission shaft racor GHZ-14 V/95
7	SL3MS4M015C	Gear motor

Only parts with numbers will be stock items; others will be special ordered.

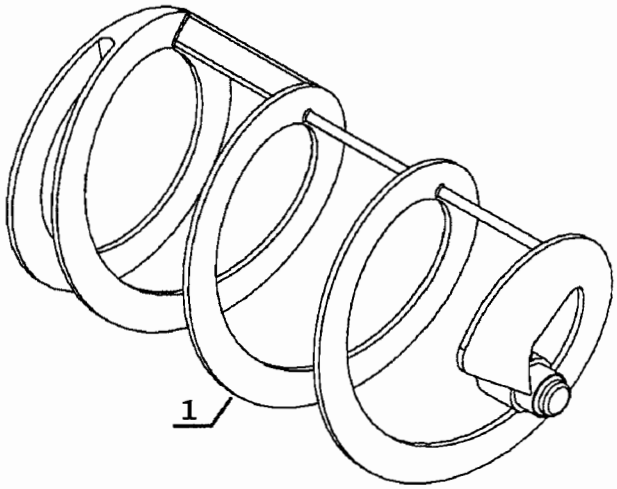


COVER GB

#	Coldelite	Description
1	SL300970269	Reversible mix tank Cover - Top (blue)
2	SL300951284	Diapositive
3	SL3GS24317A	Lamp holder B-15-S
4	SL300950100	Lamp 21W. 12V.
5	SL300950679	Neutral cable EURO
6	SL300950583	Screw – 3'5x9'5mm
7	SL300970252	Full cable cover
8	SL300310633	Terminal connection block
9	SL300950646	Terminal Block - display light
10	SL300951583	Mix tank Cover Base v/padlock
11	SL300950075	Supplement
12	SL300950350	Display Lamp Shocket Bracket
13	SL300310157	Screw - 4x20mm
14	SL300970355	Transparency cover sujection blue
15	SL300970256	Mix Tank Cover Assembly v/padlock - Blue

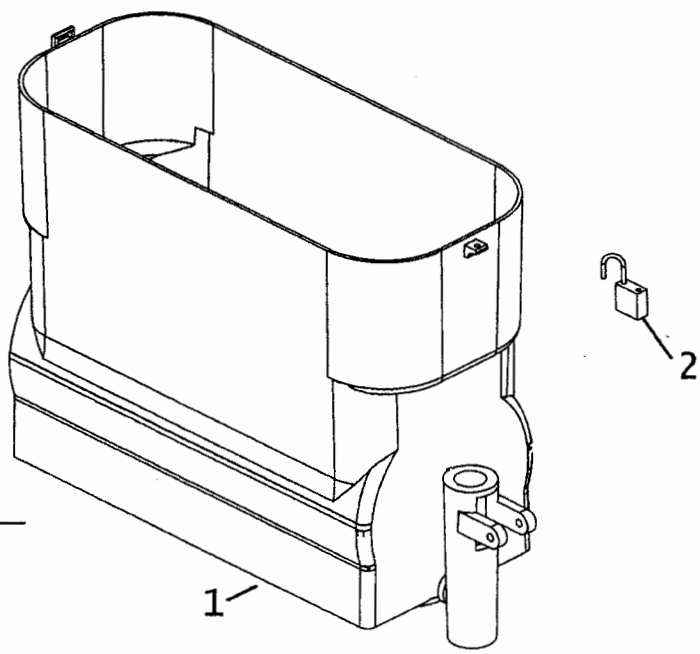


SPIRAL SHOVEL



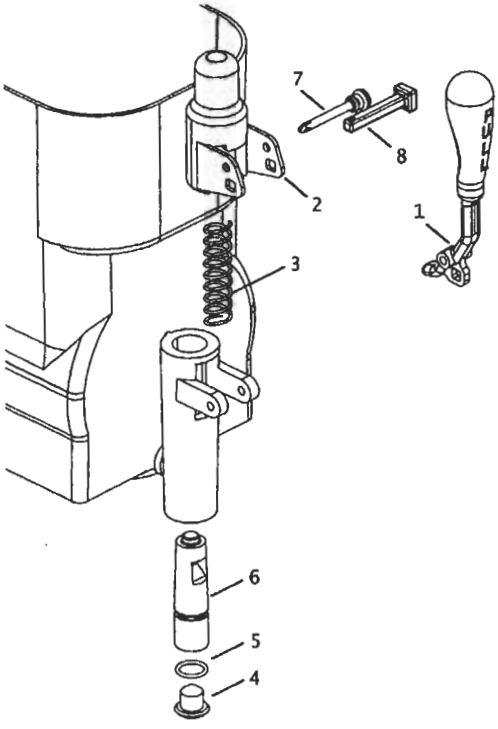
#	Coldelite	Description
1	SL3GS12009D	Mixer Blade Assembly

TANK AND SHOVEL GUIDE



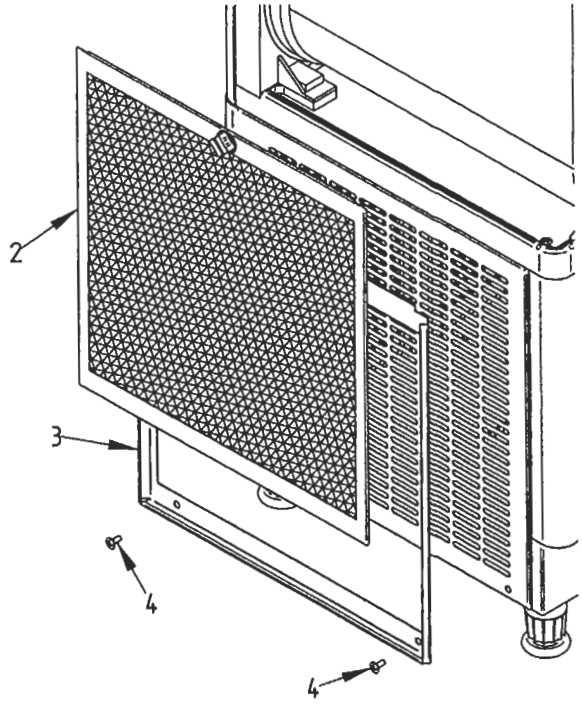
#	Coldelite	Description
1	SL300951582	Mix Storage Tank v/padlock
2	SL300951369	Padlock

COMPLETE TAP PULL



#	Coldelite	Description
1	SL300951606	Dispensing handle GHZ USA white
2	SL300951601	Spring cap GHZ USA white
3	SL300951647	Tap spring GHZ USA
4	SL300950258	Piston special gasket
5	SL300950194	Tap gasket
6	SL300951604	Tap piston GHZ USA
7	SL300951605	Tap fastener GHZ USA white
8	SL300951607	Locking tap rod GHZ-228 2001 white

EXTERNAL FILTER 02 SP USA



#	Reference	Description
2	SL310000121	External condenser filter SP USA 01
3	SL310000180	External condenser filter support
4	SL300310051	Stainless steel screw NFE 27128 M4x1C

TROUBLE SHOOTING GUIDE

Trouble	Possible Causes	Remedy
Machine overheats	• Machine vents are blocked	• Check that nothing is obstructing the vents
The tap drips	• O-rings may be improperly placed	• Make sure that the o-rings are in place and have no cuts. • Check that the piston is correctly closed and nothing is obstruction its outlet. • Verify that the spring works correctly.
Machine is not cooling the product*	• Voltage may be labelled improperly • Does the machine have power? • The condenser is dirty • No refrigerant	• Verify that the voltage supply matches the label on the back of the machine. • Check to see if the machine is plugged in. • Clean the condenser carefully with a brush trying not to damage the ribs. See figure 7. • Contact authorized service agency.
The unit does not work	• No power • Switch Power cord loose or damaged • Defective • Wiring disconnected	• Connect unit to power supply. • Locate problem and correct. Replace power cord if necessary. • Replace switch. • Check wiring for loose connection or broken wire.
One of the augers does not work	• Motor connection loose • Defective switch • Auger is stuck • Bad gear reducer motor	• Check wiring to motor. • Replace switch. • Check auger, replace if necessary. • Replace.
No pilot light when unit is on	• Defective wiring connection • Defective density switch • Burned out bulb • Defective thermostat	• Check wiring. • Check switch. • Replace bulb. • Replace thermostat.
Compressor does not start	• Defective overload • Defective relay • Defective compressor	• Replace. • Replace. • Replace.

TROUBLE SHOOTING GUIDE (cont'd)

Trouble	Possible Causes	Remedy
Unit cools but does not freeze	• Switch is not on • The condenser is dirty • Not enough air around the unit • Less than 12% sugar content • Density switch at lower level off	• Check that switch is on right position. • Clean the condenser carefully with a brush (do not to damage the ribs). • Remove other objects that may be blocking airflow around unit. • Remix with 12% sugar content. • Turn on density switch.
One bowl does not cool*	• Defective solenoid valve • Defective thermostat • Defective density switch • Defective front panel switch	• Replace. • Replace. • Replace. • Replace.
One bowl cools but does not freeze*	• Density switch at lower level defective • Front panel switch set for liquid	• Replace. • Check that switch is in right position.
Noisy auger	• No lubricant • Defective gear reducer motor	• Lubricant auger. • Replace.
Drippy nozzle or valve	• O-Rings worn or defective	• Replace O-Rings.
Leaky Bowl	• Gasket improperly installed or defective	• Reinstall gasket, replace if necessary.
Cover light does not work	• Burned out bulb • Defective cable • Defective plug • Defective fuse • Defective transformer • Defective light switch	• Replace bulb. • Replace cable. • Replace plug. • Replace fuse. • Replace transformer. • Replace switch