



## **MANUALE ISTRUZIONI**

Leggere attentamente queste istruzioni d'uso prima di utilizzare la macchina

## **MANUAL DE EMPLEO**

Leer atentamente estas instrucciones de uso antes de utilizar la máquina

## **OPERATING INSTRUCTIONS**

Read these operating instructions carefully before using the machine

## **BETRIEBSANLEITUNG**

Diese Bedienungsanleitung ist vor dem ersten Gebrauch der Maschine aufmerksam zu lesen

## **MODE D'EMPLOI**

Lire attentivement ce mode d'emploi avant d'utiliser la machine



Per le macchine marcate CE si riporta quanto segue:  
 Il costruttore dichiara sotto la propria esclusiva responsabilità che la macchina alla quale si riferisce il presente manuale (vedi targa dati applicata in copertina alla presente), è conforme ai requisiti essenziali previste dalle seguenti direttive:

- 2006/42/CE Direttiva "Macchine"
- 2006/95/CE Direttiva "Bassa Tensione"
- 2004/108/CE Direttiva "EMC"
- 97/23/CE Direttiva "PED"
- 2004/1935/CE Regolamento "Materiali e oggetti a contatto con i prodotti alimentari"

Para las máquinas con la marca CE se señala lo siguiente:  
 El fabricante declara bajo la propia exclusiva responsabilidad que la máquina a la cual se refiere el presente manual (ver placa de datos aplicada en la tapa de la presente), cumple los requisitos esenciales previstos por las siguientes directivas:

- 2006/42/CE Directiva "Máquinas"
- 2006/95/CE Directiva "Baja Tensión"
- 2004/108/CE Directiva "EMC"
- 97/23/CE Directiva "PED"
- 2004/1935/CE Reglamento "Materiales y objetos en contacto con los productos alimentarios"

For machines with CE marking:  
 The manufacturer hereby declares, under its own exclusive responsibility, that the machine named in this manual (see the plate on the cover of the manual) conforms to the essential requirements of the following directives:

- 2006/42/CE "Machinery" Directive
- 2006/95/CE "Low Voltage" Directive
- 2004/108/CE "EMC" Directive
- 97/23/CE "PED" Directive
- 2004/1935/CE Regulation "Materials and items in contact with foodstuffs"

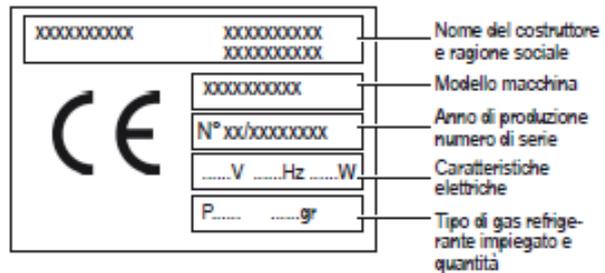
Für Maschinen mit CE-Kennzeichnung wird Folgendes angegeben  
 Der Hersteller erklärt in eigener Verantwortung, dass die Maschine, auf die sich das vorliegende Handbuch bezieht (siehe Datenschild, das auf dem Deckblatt des vorliegenden Handbuchs angebracht ist), den von den folgenden Richtlinien vorgesehenen Mindestanforderungen entspricht:

- 2006/42/CE Richtlinie "Maschinen"
- 2006/95/CE Richtlinie "Niederspannung"
- 2004/108/CE Richtlinie "EMC"
- 97/23/CE Richtlinie "PED"
- 2004/1935/CE Verordnung "Materialien und Gegenstände in Kontakt mit Lebensmitteln"

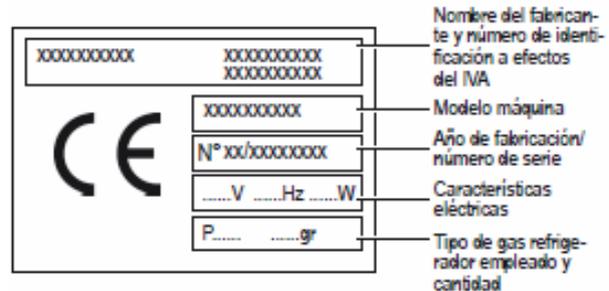
Pour les machines portant la marque CE:  
 Le constructeur déclare sous sa propre responsabilité que la machine faisant objet du présent manuel (voir plaquette de données présente en couverture), répond aux caractéristiques essentielles prévues par les directives:

- 2006/42/CE Directive "Machines"
- 2006/95/CE Directive "Basse Tension"
- 2004/108/CE Directive "EMC"
- 97/23/CE Directive "PED"
- 2004/1935/CE Règlementation "Matériaux et objets en contact avec les produits alimentaires"

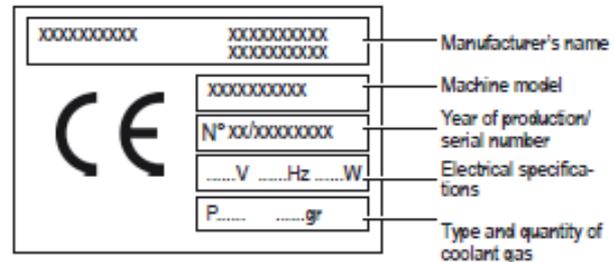
Ogni macchina riporta in targa dati le seguenti informazioni:



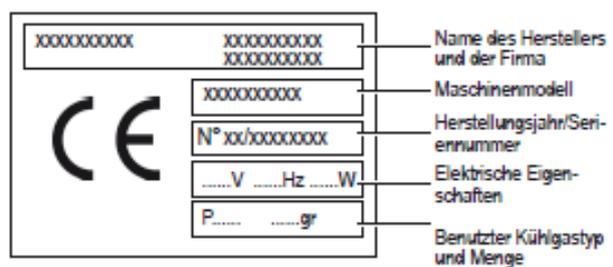
Cada máquina contiene en la placa de datos las siguientes informaciones:



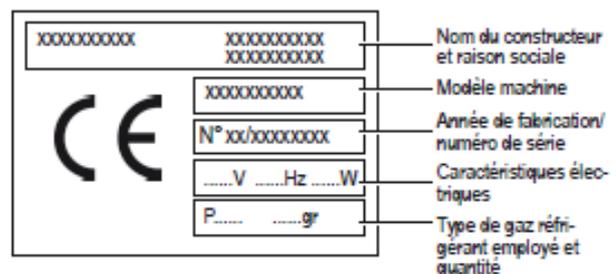
The rating plate on each machine bears the following information:



Jede Maschine gibt auf dem Datenschild die folgenden Informationen an:



Chaque machine est munie d'une plaquette de données contenant les informations suivantes:



**Versione Italiana..... Pag.2 - IT**

Istruzioni originali

**Versión española.....Pag.2 - ES**

Traducción de las instrucciones originales

**English version..... Pag.2 - EN**

Translation of the original instructions

**Deutsche Version..... Pag.2 - DE**

Übersetzung der originalanleitungen

**Version française.....Pag.2 - FR**

Traduction des instructions originales

## **INDEX**

### **1. GENERAL INFORMATION**

- 1.1. Manufacturer
- 1.2. Employees
- 1.3. Manual layout
  - 1.3.1. Objective and contents
  - 1.3.2. Recipients
  - 1.3.3. Conservation
  - 1.3.4. Symbols used

### **2. Machine description**

- 2.1. Machine use
- 2.2. Main components
- 2.3. Technical details
- 2.4. Control panel

### **3. SAFETY**

- 3.1. General safety guidelines
- 3.2. Stop functions
- 3.3. Plates

### **4. MOVING AND STORAGE**

- 4.1. Packing
- 4.2. Transport and movement
- 4.3. Storage

### **5. INSTALLATION**

- 5.1. List of included accessories
- 5.2. Assembly-Placement
- 5.3. Package disposal
- 5.4. Electrical connection

### **6. OPERATION**

- 6.1 Product preparation
- 6.2. Machine start-up
  - 6.2.1 Product loading
  - 6.2.2 Ice-cream production start-up
  - 6.2.3 Maintenance start-up
- 6.3. Ice-cream consistency regulation
- 6.4. Ice-cream output
- 6.5. Deals counting
- 6.6. Making of a fridge manual defrost
- 6.7 Messages that may appear in the display while operating
- 6.8. Emergency situations

### **7. CLEANING AND MAINTENANCE PROCEDURES**

- 7.1 Cleaning and sanitizing
  - 7.1.1 Emptying the machine
  - 7.1.2 Tap body disassembly
  - 7.1.3 Agitator disassembly
  - 7.1.4 Disassembly of product suction tube
  - 7.1.5 Cleaning and sanitizing of components
  - 7.1.6 Cleaning and sanitizing of cylinder
  - 7.1.7 Assembly of product suction tube
  - 7.1.8 Agitator assembly
  - 7.1.9 Tap body assembly
- 7.2 Cleaning of fridge
- 7.3 Cleaning of external drip tray

- 7.4 Cleaning of air filters
- 7.5 Replacement of the product suction pump tube
- 7.6 Peristaltic pump running in
- 7.7 Periodic maintenance

### **8. DISPOSAL**

### **9. PROBLEMS – CAUSES - SOLUTIONS**

### **10. ALARMS**

# 1. GENERAL INFORMATION

## 1.1. Manufacturer

Information regarding the manufacturer can be found on the first and/or last page of this manual.

## 1.2. Employees

Two employees with different roles can have access to the machine.

### Operator

A person with suitable technical knowledge regarding the preparation of products used by the machine according to the applicable hygiene standards.

Who having read this manual is able to:

- Perform the usual operations for loading and/or replacement of consumer products.
- Correctly prepare the product.
- Suitably clean and sanitize the machine.

### Specialized technician

A person who after reading this manual is specialized in the installation, use and maintenance of the machine:

- In the case of grave operational faults is capable of carrying out repair, is familiar with the contents of this manual and all relevant Safety information.
- Is capable of understanding the contents of this Manual and can correctly interpret Diagrams and Plans.
- Is familiar with the basic rules of hygiene, accident prevention, technology and safety
- Has specific experience in ice-cream machine maintenance.
- Knows how to act in the case of emergency, where to find individual means of protection, and how to use them properly.



**It is forbidden to allow people who do not meet the above requirements to use the machine.**

## 1.3. Manual layout

The information contained in this Manual must be read carefully by the Customer.

### 1.3.1. Objective and contents

This Manual provides the Customer with all of the necessary information for the machine's installation, maintenance and use.



**Before carrying out any type of operation on the machine, the operators and specialized technicians must carefully read the instructions described in this document.**

In the case of any queries in relation to the correct interpretation of these instructions, please contact the manufacturer for clarification.



**The performance of any operation is forbidden, without first having read and fully understood the contents of this manual.**

### 1.3.2. Recipients

This manual has been created for operators and specialized technicians.

**The operators must never carry out operations which are reserved for specialized technicians.**

The manufacturer is not liable for damages resulting from breach of this prohibition. The instruction manual forms part of the acquired product and must accompany it at all times, also in the case of delivery to new owners of the product.

### 1.3.3. Conservation

The instruction manual must be kept in close proximity to the machine. To guarantee the integrity and timely consultation of this manual it is advisable to follow these instructions:

- Handle the manual with care so as not to damage it partially or entirely.
- Under no circumstances should parts of the manual be torn, removed or written on.
- It should be stored in areas free from humidity and heat so that the quality of the publication is preserved and it is totally legible.



**In the case of loss or serious deterioration of this manual, you should immediately request another copy from the manufacturer or authorized distributor in the machine's country of use.**

### 1.3.4. Symbols used

#### GENERAL DANGER



Indicates danger that involves risks, including mortal risk for the user. Maximum attention must be paid to this case and all necessary means must be taken for safe operation.

#### ELECTRIC SHOCK HAZARD



Notify the person involved about the risk presented by the operation and that there is a risk of electric shock, if the applicable safety standards are not followed.

#### WARNING



This indicates a warning or notice about key functions or useful information. Very close attention should be paid to blocks of text that appear with this symbol.

#### FORBIDDEN



The presence of this symbol indicates operations whose execution should be totally avoided, given that they involve danger to the user and other persons, who operate in the vicinity of the machine.

#### FORBIDDEN TO PUT OUT FIRE WITH WATER



This sign indicates that it is forbidden to put out fires with water or with any other substance containing water.

#### PERSONAL PROTECTION



The presence of this symbol beside the description indicates that the operator should use personal protection as there is a risk of accident.

#### SPECIALIZED TECHNICIAN



Highlights the interventions that can only be made by specialized technicians.

#### MOVING BODIES



Indicates danger due to the presence of moving bodies in the machine. Turn off the machine before carrying out any operation.

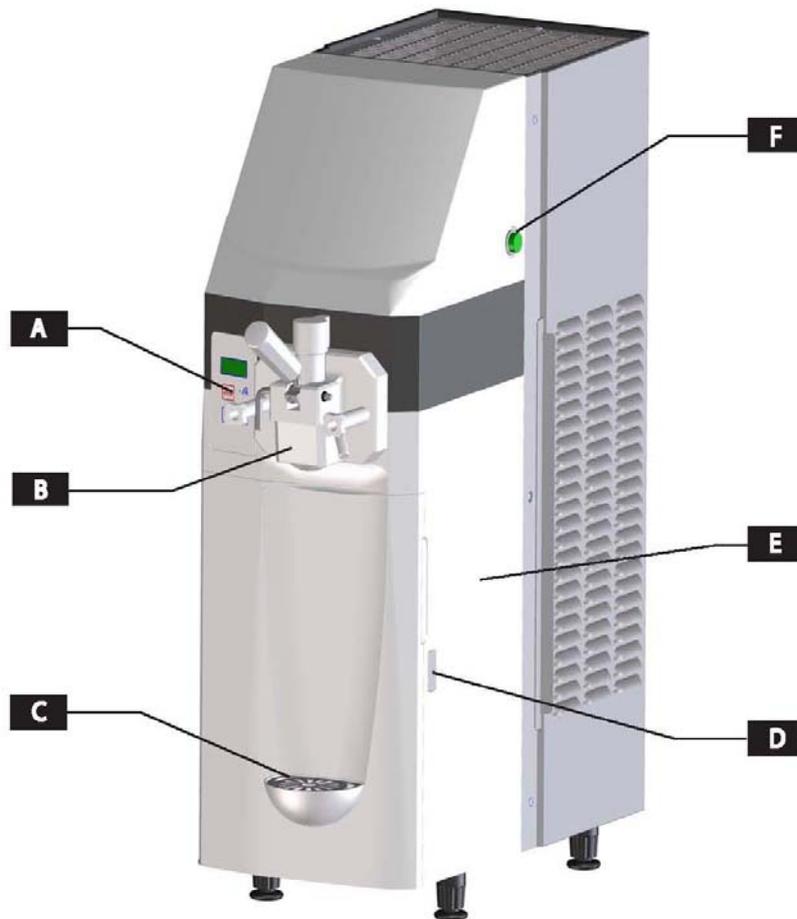
## 2. Machine description

### 2.1. Machine use

The machine for professional use that you are utilising is ideal for the production of creamy ice-creams also known as "soft".

## 2.2. Main components

- A. Control panel
- B. Tap body
- C. Drip tray
- D. Fridge door enclosure lever
- E. Fridge
- F. Main switch



### 2.3. Datos técnicos

A continuación se recogen los datos y las características técnicas.

Model	121c
Dimensions L x P x H (mm)	290 x 580 x 870
Machine weight (kg)	88
Maximum power consumed (W)	See the technical detail plate located on the back of the machine
Operating voltage (V)	
Operating temperature	Min. 25°C - Max 32°C
Flavours	1
Fridge tank capacity	5 L
Hourly production*	180 portions of 70 g
Recommended portion	70 g
Probe pressure	<70 dBA
Class	N

\* The production and the quantity of the mixture can vary depending on the temperature and the type of mixture used. The performances refer to a 25° C room temperature.



**Note: The manufacturer reserves the right to make modifications to the machine without giving prior notice.**



**Warning! Any modification and/or addition of accessories must be explicitly approved and performed by the manufacturer.**



### 2.4. Control panel

The controls and the symbols of the control panel are described as follows:



<b>Mode:</b> STOP	<b>Viewed on display:</b> StP	
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During this mode the machine is stopped and the associated red LED lights up. The display shows StP.

<b>Mode:</b> Selection	<b>Viewed on display:</b> Prd, Sto, CLE	
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By pressing this key several times the following modes can be selected: Prd (ice-cream production), Sto (maintenance), CLE (clean/load/empty).

The key also serves to eliminate any alarms/messages that may appear on the screen.



#### STORE mode (Sto)

The lighting LED indicates that the mode is activated



#### CLEAN/LOAD/EMPTY mode (CLE)

The lighting LED indicates that the mode is activated



#### PRODUCTION mode (Prd)

The lighting LED indicates that the mode is activated

### 3. Safety



#### 3.1. General safety guidelines

- Read the entire instruction manual carefully.
- The connection to the electrical power supply must be done according to the safety standards of the country of use.
- The power supply where the machine will be connected, must:
  - Conform with the type of plug installed on the machine.
  - Have dimensions as described on the data plate located on the machine.
  - Be connected to an efficient earthing.
  - Be connected to a differential circuit breaker installation.
- The power supply cable should not:
  - Come into contact with any kind of liquid: risk of electric shock and/or fire.
  - Be squashed or come into contact with sharp edges.
  - Be used to move the machine.
  - Be used if damaged.
  - Be handled with wet or damp hands.
  - Be rolled up while the machine is in operation.
  - Be manipulated.
- It is forbidden to:
  - Install the machine in ways that are different to those illustrated in Ch. 5.
  - Install the machine in areas exposed to jets of water.
  - Use the machine near flammable and/or explosive substances.
  - Leave plastic bags, polystyrene, nails etc., at the reach of children, as they are potential sources of danger.
  - Let children play or be in the vicinity of the machine.
  - Use replacements that are not approved by the manufacturer.
  - Introduce any kind of technical modification to the machine.
  - Submerge the machine in any kind of liquid.
  - Wash the machine using jets of water.
  - Use the machine for any means other than those described in the manual.
  - Use the machine while under the influence of drugs, alcohol, psychoactive drugs, etc.
  - Install the machine on top of other apparatuses.
  - To use the machine in potentially explosive or corrosive environments or with a high concentration of dust or oily substances suspended in the air.
  - To use the machine in environments subject to fire risk.
  - To use the machine to elaborate substances that are not suitable for the machines characteristics.
- Do not wash the machine using gasoline or any kind of solvents.
- Repairs should be performed solely by a Support Centre which has been authorized by the Manufacturer and always by specialized and trained personnel.
- Do not obstruct the vents situated on the sides of the machine.
- Do not place the machine near heating systems (such as a heater or radiator).
- In the case of fire use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.



**In case of improper use all guarantees becomes invalid and the manufacturer accepts no liability for material and/or personal damage.**

The following is considered as improper use:

- Any use and/or technical application different to those which are illustrated in this manual.

- Any machine intervention that contradicts the instructions of this manual.
- Any use after the manipulation of components and/or alteration of safety devices.
- Any use after repairs made with components not authorized by the manufacturer.
- The outdoor installation of the apparatus.

#### 3.2. Stop functions

The machine's stop functions are controlled by the main switch located on the right hand side of the machine which cuts off the power supply to the machine entirely.

#### 3.3. Plates

**NONE OF THE PLATES PRESENT ON THE MACHINE SHOULD BE REMOVED, COVERED OR DAMAGED, ESPECIALLY THOSE WHICH ARE USED FOR SAFETY.**

### 4. MOVING AND STORAGE



All operations described in Chapter 4 are to be exclusively performed by specialized technicians, including the elevation and movement operations for packaged and non-packaged machines. These operational sequences must be planned depending on the characteristics and weight of the object to be moved, using suitable means which respect the regulations applicable for the material in question.

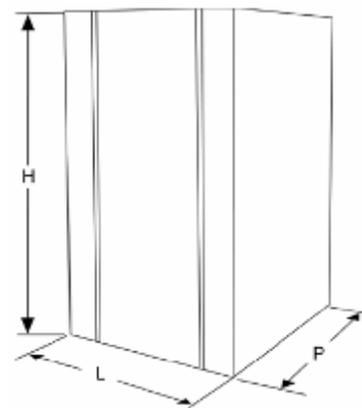


#### 4.1. Packing

The machine is sent ready for use, packed in a cardboard box. This cardboard box is made up of a base and a cover, held in place with two strips of nylon.

#### PAKING DIMENSION AND WEIGHT

	Length (L) mm	Profundity (P) mm	Height (H) mm	Weigh ht kg
121c	290	580	870	88



**Note: the dimensions and weight of the packaging are representative values.**

## 4.2. Transport and movement



Ensure that there is no-one in the range of the lifting and moving of the load and in difficult circumstances the movement should be supervised by competent personnel.

The manual movement of the machine should be done by at least two persons.

**The machine should be moved in an upright position.**

Lift the package and transport it with care, avoiding accidental movements and paying attention to its dimension and possible out jutting objects.

**Any produce inside the machine must be removed before it is moved.**



**It is forbidden to perform additional cuts on the packaging.**

Damages caused to the machine during transport and movement are not covered by the GUARANTEE. Repair or replacement of damaged parts is the sole responsibility of the Customer.

## 4.3. Storage

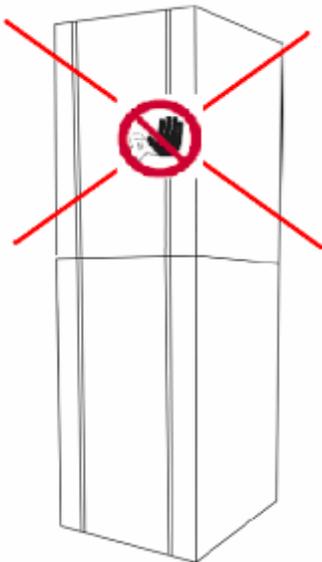


**Before storing the machine and before using a machine that has been stored for a long period of time, it must be well cleaned and sanitized.**

**Warning: do not pile the machines during storage.**

In the case of long periods of inactivity the machine must be stored with precaution regarding the place and the storage time:

- Store the machine in an enclosed area.
- Protect the machine against shocks and stresses.
- Protect the machine against dampness and large oscillations in temperature.
- Avoid contact of the machine with corrosive substances.



## 5. INSTALLATION



All operations described in Chapter 4 are to be exclusively performed by specialized technicians. These operational sequences must be planned using suitable means which respect the regulations applicable for the material in question.

The machine must be installed inside a building with lighting, air, and a solid stable and level floor (inclination lower than 2°).



**The apparatus must be monitored and should be installed in places where it can be observed by trained personnel.**



**Warning: it is forbidden to install the machine in places where it can be reached, touched and/or turned on by persons other than those specified in section 1.2.**

The machine must operate in environments with a temperature between 25 and 32 °C.

### 5.1. List of included accessories

The following material is delivered with the machine:

- n°1, product suction pump kit
- n°3, Air flow regulator
- n°1, O-rings kit
- n°1, Nylon brush
- n°1, Soft-Shake carpilube tube
- n°1, O-ring joint extractor

### 5.2. Assembly-Placement

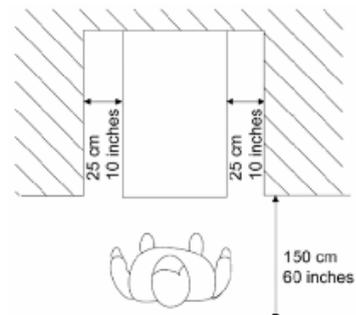
The operator must check the following:

- That the place is prepared for the machine's installation.
- That the surface for the machine's installation is hard, flat and firm.
- That the area has sufficient lighting, ventilation and hygiene, with easy access to the power supply.



**The machine's access areas must remain clear to enable the operator to intervene without obstruction and to enable the quick evacuation of the work area if necessary.**

The minimum required spaces are described as follows.



**Do not cover the ventilation grids present on the upper part of the machine. Leave a minimum free space of 25 cm (10 inches) above the machine.**

After having placed the package near the installation area proceed as follows:

1. Cut the strips that hold the packaging in place.
2. Lift the cardboard packaging.
3. Then place the machine in the prepared area.



**Before starting the machine for the first time, its components must be cleaned and parts that come into contact with the product must be sanitized; for further information please consult the corresponding section.**

### 5.3. Package disposal

Once the packaging is opened it is advisable to separate it into types of material and to dispose of it according to the applicable regulations in the country of use. It is advisable to keep the packaging for later movements or transport.

### 5.3. Eliminación del embalaje

Al abrir el embalaje se recomienda subdividir el material utilizado para el embalaje por tipo y eliminarlo según las normas vigentes en el país de destino. Aconsejamos conservar el embalaje para posteriores desplazamientos o transportes.

### 5.4. Electrical connection



**This operation should only be performed by specialized technical personnel.**

The customer is solely responsible for the machine's electrical connection.

The machine should be connected to the electrical network using the plug that is on its electrical cable, considering:

- The applicable laws and regulations at the time of the installation.
- The data indicated on the technical detail plate which is fixed to the side of the machine.



**Warning: the connection point to the power supply must be of easy access to the user, to ensure that the machine can be easily disconnected from the power supply if necessary.**

If the power supply cable is damaged only contact the manufacturer or a specialized technician for its replacement.



**It is forbidden to:**

- Use any kind of extension lead.
- Replace the original plug.
- Use adaptors.

## 6. OPERATION

Before turning on the machine for the first time, its proper installation must be verified by a specialized technician.



**Close the pump cover and perform the pump tube running in before the first use of the machine (see cap. 7.6)**

### 6.1 Product preparation

Prepare the product in a container according to the manufacturer's instructions.



Pour the product into the tank which is located inside of the fridge. Add a maximum of 5 L of produce. Once the product has been poured into the tank, close it using the corresponding lid.



**The fridges only function is to maintain the products temperature and not to reduce it. DO NOT ADD HOT LIQUIDS. ONLY ADD LIQUIDS WITH A TEMPERATURE OF 3-4 °C.**



**The machine does not preserve the products for an indefinite amount of time. The products added to the machine must be consumed within a period defined by their manufacturer.**

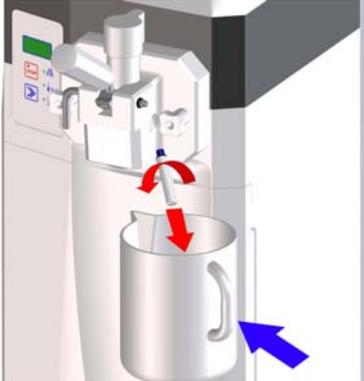


**The machine does not move the product stored in the tank within the fridge. It is advisable to agitate the produce manually if the machine is not used continuously throughout the day.**

## 6.2. Machine start-up

### 6.2.1 Product loading

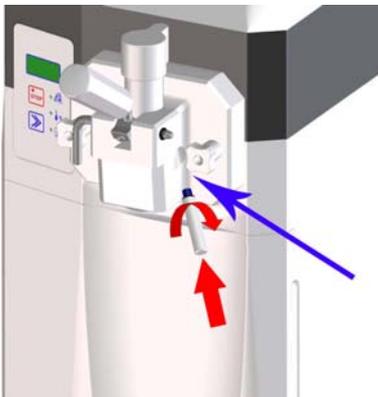
- Remove the tap body bolt.
- Ensure that the tap dispensing lever is closed.
- Place a container under the tap body bolt hole.



- Start the clean/load/empty function. Press the selection key  several times until the CLE message appears on the display. The green LED beside the clean/load/empty symbol lights up. The machine begins to load the product into the churning cylinder.

<b>Mode:</b> CLEAN/LOAD/ EMPTY	<b>Viewed on display:</b> CLE	
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- When a constant flow of product through the tap body hole bolt is observed, press stop key .
- Close the tap body bolt hole by replacing the bolt.
- Clean the product that may remain.



### 6.2.2 Ice-cream production start-up

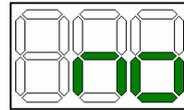
Once the product has been loaded the machine is in STOP mode.

To activate the ice-cream production function press the selection key  until the Prd message appears on the display. The green LED beside the Production symbol lights up. The machine begins to produce ice-cream. In a few minutes the ice-cream will reach its configured consistency.

<b>Mode:</b> <b>PRODUCTION</b>	<b>Viewed on display:</b> Prd	
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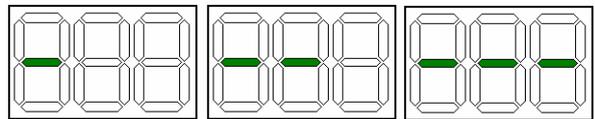
During the production function the display shows the following:

- **NO**  
The product does not have the right consistency.



#### - Ice-cream production in process

The process of ice-cream production is represented by the progressive illumination of the display which shows the progressive increase in product consistency.

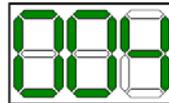


MIN

MAX

#### - Fridge temperature

In real time, it shows the internal environmental temperature of the refrigeration fridge and shows that the ice-cream is ready.



### 6.2.3 Maintenance start-up

During the closing periods of your establishment it is possible to set the machine to maintenance mode. In this manner it will save a considerable amount of electricity given that the compressor will only operate for the time necessary to preserve a suitable product temperature (max. 4 °C). When the establishment is re-opened the machine can be placed in production mode and in a few seconds the ice-cream will reach the required consistency to be sold again.

To set the machine to maintenance mode proceed as follows:

- Stop the machine by pressing STOP .
- Press the selection key  until the Sto message appears on the display. The green LED beside the maintenance symbol lights up and maintenance mode begins.

<b>Mode:</b> <b>Maintenance</b>	<b>Viewed on display:</b> Sto	
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During the maintenance the display shows the fridge temperature, to watch the temperature of the product in the cylinder, press the selection key . The display will show this temperature during 5 seconds



If the machine stops due to interrupted electrical power supply, before starting to sell again, it is essential to check the temperature of the produce; if the temperature has exceeded +6 °C then the machine must be emptied, clean and sanitized, and then refilled with new fresh produce at +4 °C.

### 6.3. Ice-cream consistency regulation

The product consistency can be changed as follows:

- Stop the machine by pressing STOP 
- With the machine at STOP, simultaneously press the keys stop  and selection  and release them when the display shows the message HOT (consistency) and its value.
- Now by means of the selection key  the product consistency can be modified (min. 40 – max. 120). Increasing this number increases the hardness of the ice-cream.
- Wait 30 seconds to memorize the value and the machine will automatically return to Stop.

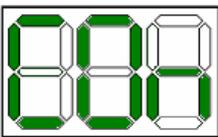
### 6.4. Ice-cream output

To serve the product all that is required is to place a tub or a cone underneath the ice-cream tap and slowly lower the lever. Once the product begins to come out, stop lowering the lever and move the tub or cone in a circular motion to serve the ice-cream in a cone shape. Once a sufficient amount of produce has been served, raise the lever and move the tub or cone downwards to give the end of the portion that point shape. Distribute the ice-cream without exceeding the machine's production rhythm as indicated in section 2.3. Not exceeding this rhythm and remember to restock the machine with fresh can guarantee uninterrupted sales even during rush hours.

### 6.5. Deals counting

This machine has a total deals counter since its first start up. Proceed as follows in order to watch the total number of deals served:

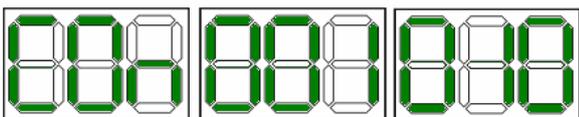
- switch on the machine
- the display will show the message Con



inmediatamente se visualiza un número que indica los millares, seguido de otro que indica las unidades de porciones servidas

Ejemplo:

La siguiente secuencia indica que la máquina ha servido 1010 conos hasta el momento.



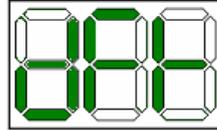
### 6.6. Making of a fridge manual defrost

To activate the manual defrost function proceed as follows:

- Select the production function

-In order to make a manual defrost push the selection key when the display shows the fridge temperature and wait for the message dFr.

This message will appear during the whole defrost time. In case of have activated this function by mistake, push the selection key once again to stop it.



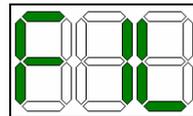
- Once the operation has finished push the Stop key
- Remove with a dry cloth the drops of water that could remain in the fridge evaporator and restart the machine.

If the ice persists repeat the operation until its complete disappearance.

### 6.7 Messages that may appear in the display while the operation

- FIL

This message means the need to fill the fridge tank with product.

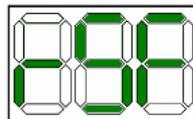


**The fridge's tank must always be refilled when the FIL message appears on the display. It is advisable not to use the entire product inside the tank in order to avoid the entrance of too much air in the churning cylinder.**

Once the tank has been refilled with product cancel the FIL message in the display proceeding as follows:

- Activate the production function of the machine
- open the fridge door
- press the selection key 

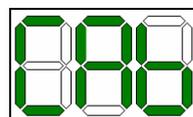
the message rSF will appear in the display, that means the cancellation of the FIL message.



Everytime the fridge tank is refilled, without the FIL message appears, it is necessary to cancel it as mentioned above in order to communicate the machine that the tank has been refilled

- Cab

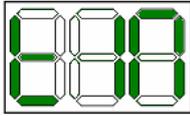
This message indicates that the fridge door is open. This message is eliminated by closing the fridge door.



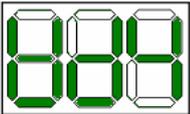
### -TIM

This message means that the fridge is investing too much time in reaching the operation temperature. This can be caused by the accumulation of an excess of frost in the upper evaporator of the fridge that prevents it from working well. In this case a manual defrost is advised (see cap. 6.6)

To cancel the TIM message press the selection key 



### -WDY



This message means the need to clean the machine. If the message appears in the display while the production function, it doesn't stop and it is possible to ignore the message by pressing the selection key . If the machine is in stop and the WDY message is shown it will not be possible to activate the production nor maintenance functions. It only will be possible to activate the clean function. To restart the operation mode it is necessary to clean the machine (see cap. 7)

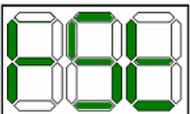
### - Tub



This message means the need to change the persaltic pump tube (see cap. 7.5)

To cancel the tUb message proceed as follows:

- Stop the machine by pressing the key STOP , and keep pressing until the rSt message appears in the display



If the pump tube has been changed before the tUb message appears in the display it is necessary to act as if it had appeared to communicate the machine that the tube has been changed.

**In the case of the machine becoming blocked due to freezing, turn off the machine and contact the support centre or a specialized technician.**



**In the case of fire, the area must be evacuated immediately to allow for the intervention of trained personnel who are equipped with the suitable means of protection. Always use approved fire extinguishers and never use water or unknown substances.**

## 7. CLEANING AND MAINTENANCE PROCEDURES



**Before performing any operation related to machine maintenance or cleaning, it is essential to use the personal protective equipment (gloves, glasses, etc...) set by the safety regulations in force in the country of use.**

When performing Cleaning and Maintenance tasks, please do so as follows:

- Use protective gloves to avoid accidents.
- Do not use solvents or flammable material.
- Do not use metallic and/or abrasive sponges to wash the machine or its components.
- Try not to disperse liquids into the environment.
- Do not wash the machine's components in the dishwasher.
- Do not use a conventional oven or a microwave to dry machine parts.
- Do not submerge the machine in water.
- Do not spray the machine directly with jets of water.
- For cleaning purposes only use tepid water and a suitable detergent according to 21CFR1781010 (in any case set by the safety regulations in force in the country of use) which does not damage machine components.
- When the job is done, correctly replace and reassemble the removed or opened casings and protections.

Cleaning and sanitizing operations must be done regularly and with great care to guarantee quality and production and respecting the applicable hygiene standards.

**The machine's cleaning and sanitization should be performed at least once a day always respecting the applicable standards for hygiene in the country of use. If required by the products characteristics these operations should be performed more frequently; for further information please consults the product's manufacturer. In the case of the machine not being used continuously throughout the day, the product's tap and output pipe must be cleaned using a clean cloth dampened with a detergent solution as shown on the following figure**

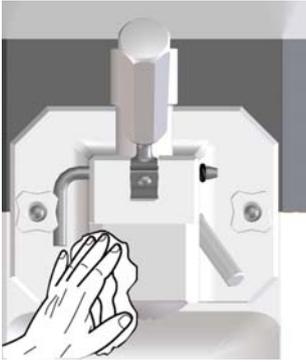


### 6.8. Emergency situations



**WARNING: in the case of emergency the machine can be stopped by pressing the**

**STOP  button and unplugging it from the power supply.**



The stainless steel, plastic and rubber used to make these parts aid their cleaning but do not prevent the formation of bacteria and mould in the case of insufficient cleaning.



The ice-cream contains fats which are ideal breeding grounds for fungus and bacteria. In order to remove them the bodies that come into contact with the product must be washed and cleaned with great care.



The ideal temperature of the water for washing and sanitizing should not exceed 40 °C.

## 7.1 Cleaning and sanitizing

The cleaning and sanitizing procedure of the machine consists of:

- Emptying the machine
- The tap body disassembly
- The agitator disassembly
- The suction tube disassembly
- Cleaning and sanitizing of all the components
- Cleaning and sanitizing of the cylinder
- Assembly of all the washed components

### 7.1.1 Emptying the machine

To empty the contents of the machine, proceed as follows:-

- Press the stop button  to stop the machine
- Remove the product tank from the fridge
  - Place a container under the body tap.
  - Open the ice-cream output tap by lowering the lever
  - Start the clean/load/empty function. Press the selection key  until the CLE message appears on the display. The LED beside the clean/load/empty symbol lights up and the machine starts the function. Press the selection key  again to start the agitator.

<b>Mode:</b> CLEAN/LOAD/ EMPTY	<b>Viewed on display:</b> CLE	
--------------------------------------	----------------------------------	---

- Holding the container underneath the tap, let the ice-cream come out of the churning cylinder and wait until the machine stops automatically.
- Close the tap by raising the tap lever.

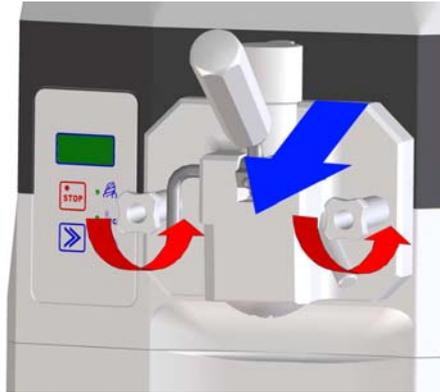
### 7.1.2 Tap body disassembly



Before disassembling the tap body make sure that the machine is in STOP as inside the cylinder there are moving bodies that may cause injury

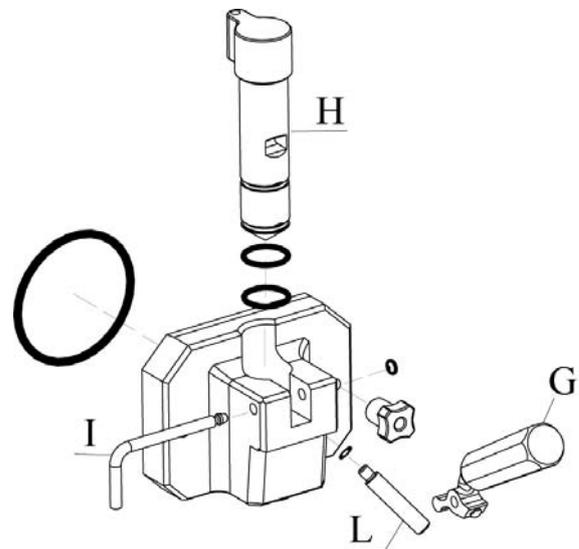
Keep a container in place under the churn tap body given that product residue can come out of the churning cylinder during the operation.

To dismantle the machine's tap body, slowly loosen and remove the handles. Remove the tap body by pulling it towards the outside of the machine..



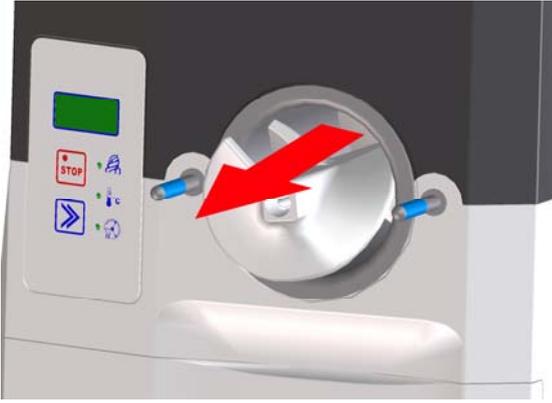
Remove any possible product residue from the tap body and dismantle it as follows:

- using the lever (G), raise the plunger (H).
- remove the O-ring and the tap pin (I) that block the lever (G).
- remove the lever (G).
- remove the plunger from its place.
- remove the tap body bolt (L).
- remove the rest of O-rings.

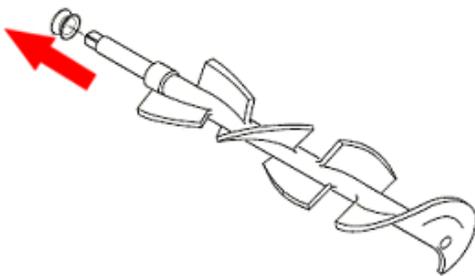


### 7.1.3 Agitator disassembly

Remove the agitator from its place inside the cylinder, taking special care not to hit off the cylinder wall.



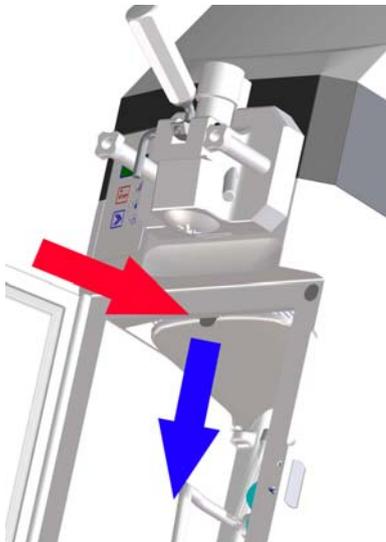
Remove the drive shaft seal by sliding along the length of the shaft.



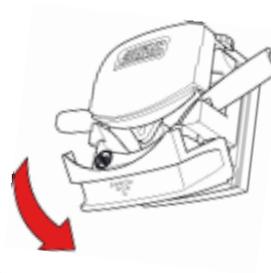
#### 7.1.4 Disassembly of product suction tube

To remove the product suction tube, proceed as follows:

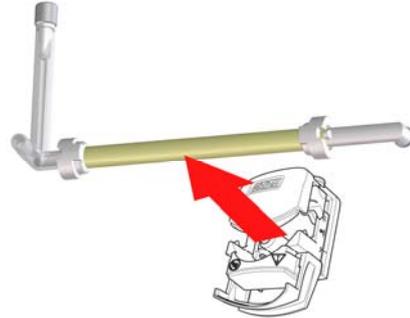
- Remove the fridge top tray from inside the fridge. Press the tray retainer and remove it pulling downwards.



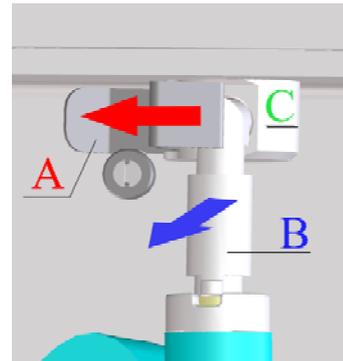
- Open the peristaltic pump by opening its lid.



Extract the product suction tube by carefully removing it from the peristaltic pump.



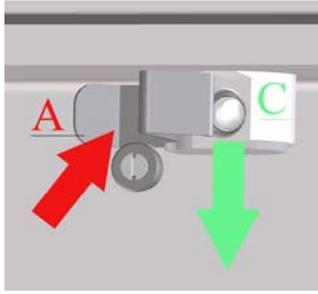
- Pull the inlet pipe subsection (A) to the left and extract the connection racor (B) from the inlet pipe (C).



- To remove the pump body press its subsection placed on its left and keeping it pressed turn the pump anticlockwise until unblock it. Extract the pump then, pulling it.



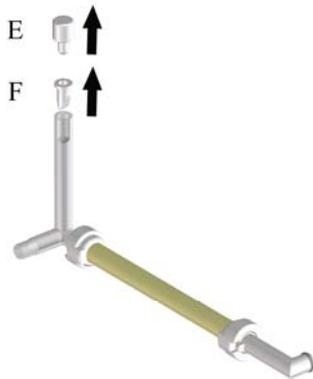
-unblock the inlet pipe subsection (A) and remove the inlet pipe (C) by pulling it downwards.



- Remove the non-return valve (D) from the inlet pipe (C)



- Extract the air flow regulator (E) and the air inlet valve (F) from the pump tube.



### 7.1.5 Cleaning and sanitizing of components

To clean and sanitize the dismantled parts proceed as follows:

- Wash all disassembled components including the product tank with drinkable water.
- Fill a bucket with disinfectant solution and introduce all of the previously disassembled components.
- Let the solution work for 10/15 min.
- Rinse the elements thoroughly using drinking water.
- Place the components on a dry tray and let them drip dry.



### 7.1.6 Cleaning and sanitizing of cylinder

While the disassembled components are soaking in the disinfectant solution, clean and sanitize the churning cylinder as follows:

- Remove any product residue from the churning cylinder.
- Wash the cylinder using a sponge soaked with drinking water.

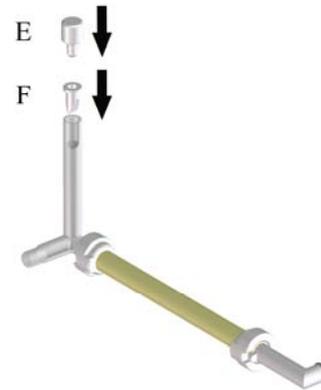


- With the included brush clean the hole between the fridge and the cylinder.



- Clean all parts of the cylinder using a sponge wet with disinfectant solution.
- Clean the hole between the fridge and the cylinder with the brush soaked with disinfectant solution.
- Let the disinfectant solution work for 10/15 min.
- Remove the disinfectant from the cylinder and the hole between the fridge and the cylinder with care, using a sponge soaked with water.

- Assemble in the pump tube the air inlet valve (F) and the air flow regulator (E).



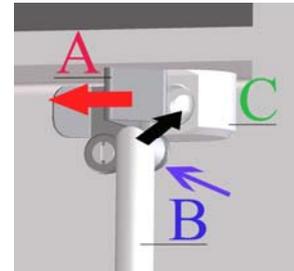
### 7.1.7 Assembly of product suction tube

To assemble the product suction tube, proceed as follows:

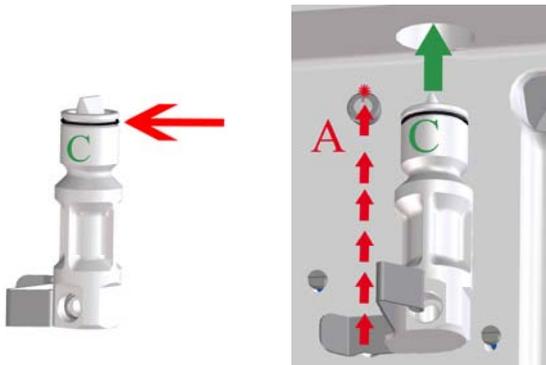
- Assemble the non-return valve (D) to the inlet pipe (C)



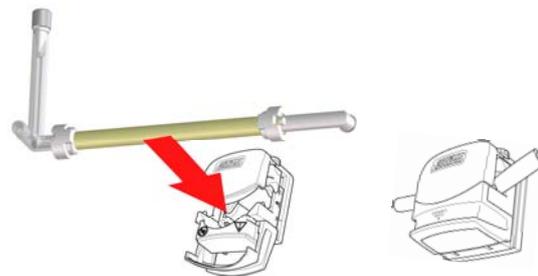
- Lubricate the connection racor O-ring (B) with vaseline. Pull the subsection (A) to the left and introduce the connection racor (C) in the inlet pipe (C). Release the subsection (A) in order to block the connection racor (B).



- Lubricate the inlet pipe O-rings with vaseline (C), introduce it into the hole between the fridge and the cylinder and block it with its subsection (A).



- Introduce the product suction tube carefully into the peristaltic pump. The tube must not be twisted, too tense or pressed against the pump's compression rollers. Make sure that the tube is positioned in the centre of the compression rollers and close the lid of the pump.

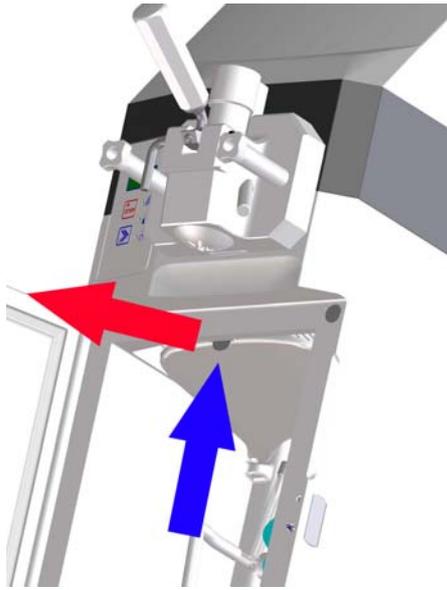


- assemble the pump body again: check the fitness between attachments, place the pump in its support and turn it clockwise to block it.



**If, after the cleaning it is expected that the machine will not operate until the next day it is necessary to leave the lid pump open. Therefore it is necessary to remember closing it before the next use.**

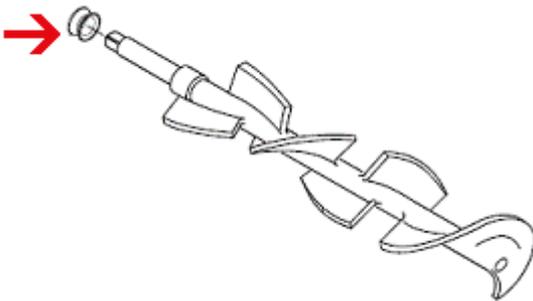
- Replace the fridge top tray.



### 7.1.8 Agitator assembly

To assemble the agitator proceed as follows:

- Lubricate the shaft seal and introduce it through the agitator.



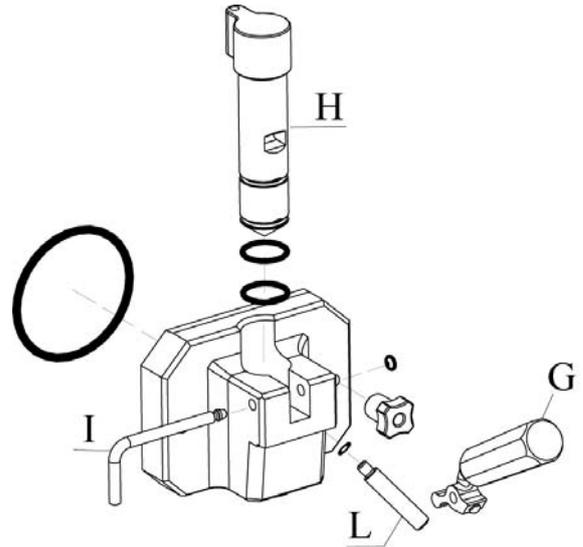
- Push the assembled agitator onto the cylinder and turn it clockwise until it is fixed in position with the drive shaft, if this is not properly fixed the tap body will not close and the mixture will come out through the cylinder.



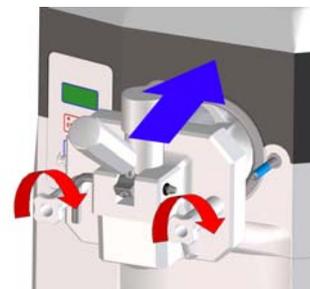
### 7.1.9 Tap body assembly

To assemble the tap body proceed as follows:

- Lubricate and assemble both plunger (H) O-rings in its place.
- introduce the plunger (H) in its place taking care in align the plunger's square groove with the rectangular groove on the front of the tap body.
- Place the lever (G) in the tap body and introduce the pin (I) through the lever hole.
- Assemble the O-ring in the pin (I).
- Lubricate and place the tap body bolt (L) O-ring.
- Lubricate and place the tap body rear O-ring.



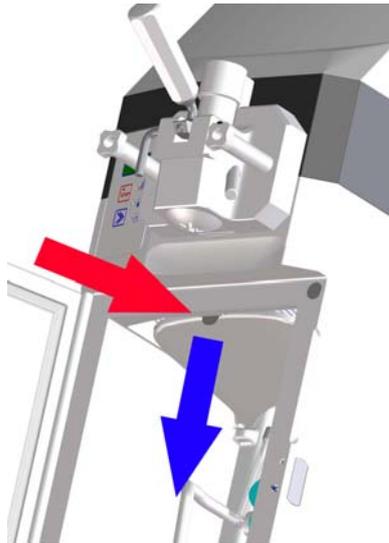
Reassemble the machine's tap body by tightening both handles at time



### 7.2 Cleaning of fridge

To clean the fridge proceed as follows.

- Remove the fridge top tray. Press the tray retainer and remove it pulling downwards.



Clean both top and bottom trays, firstly, with water and then using a disinfectant solution. Wait for 10/15 minutes for it to act and rinse well with water, dry and replace it inside the fridge.

### 7.3 Cleaning of external drip tray

The external drip tray located under the product distribution tap should be emptied and cleaned daily.

Lift the tray with its grid and remove it from its position by pulling it outwards.



Wash the tray and the grid separately using tepid water. Dry all of the components. Replace the grid on the tray. Replace the tray in its position and press it downwards to fix it properly to the machine.

-Remove the fridge bottom tray.



### 7.4 Cleaning of air filters

The air filters are located at both sides of the machine. They can be easily removed using the corresponding grip.

- Clean the walls, floor and evaporator of the fridge with a sponge wet with drinking water. Cover the same areas using a sponge soaked with disinfectant solution and wait for 10/15 minutes. Carefully remove the disinfectant using a sponge wet with water and dry all parts of the fridge well, above all the evaporator blades inside the fridge.



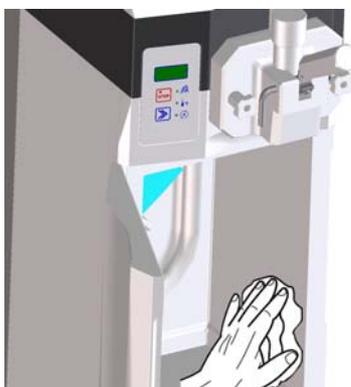
Remove the dirt and dust from the filters and replace the filters on the machine.



**The machine's air filters must be cleaned regularly**



**Dirty air filters can place the machine's proper operation at risk.**



## 7.5 Replacement of the product suction pump tube



It is advisable to replace the product suction pump tube every 3 months

The machine comes with a product suction pump tube kit.

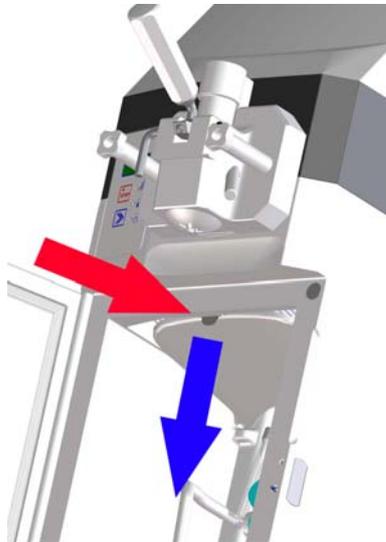


The replacement of the suction tube must be made with the machine previously emptied.

Para la sustitución del kit proceder del siguiente modo.

### 1) - DISMANTLE THE PRODUCT SUCTION TUBE USED BY THE MACHINE

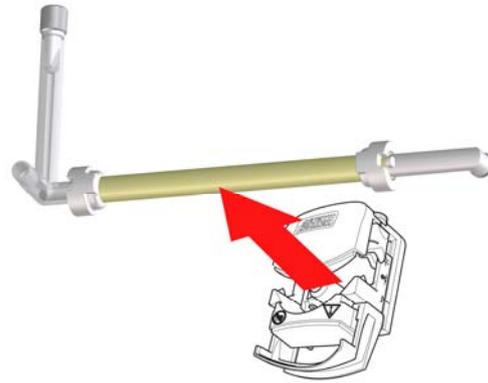
- Remove the fridge top tray. Press the tray retainer and remove it pulling downwards.



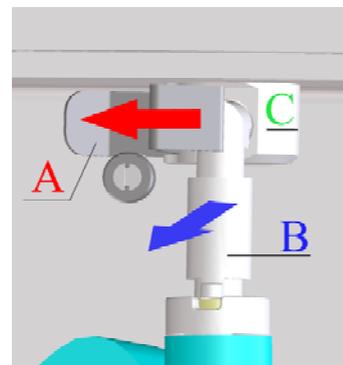
- Open the peristaltic pump by opening its lid.



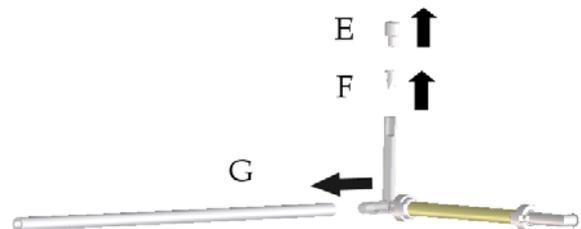
Extract the product suction tube by carefully removing it from the peristaltic pump.



- Pull the inlet pipe subsection (A) to the left and extract the connection racor (B) from the inlet pipe (C).

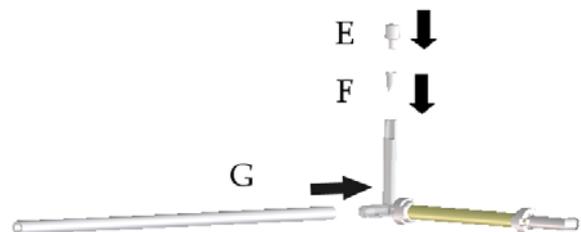


- Remove the used pump tube (G) from the valve connection pipe.  
- Extract the air flow regulator (E) and the air inlet valve (F) from the pump tube.

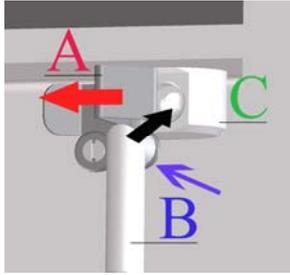


### 2) - ASSEMBLE A NEW PRODUCT SUCTION TUBE ON THE MACHINE

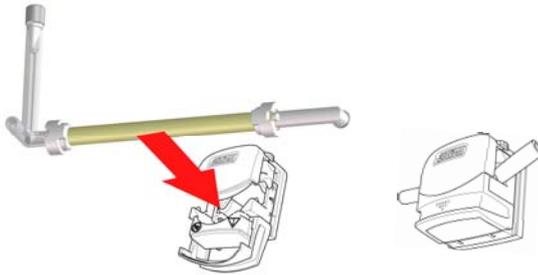
- Assemble in the suction tube, the pump tube the air inlet valve (F) and the air flow regulator (E).



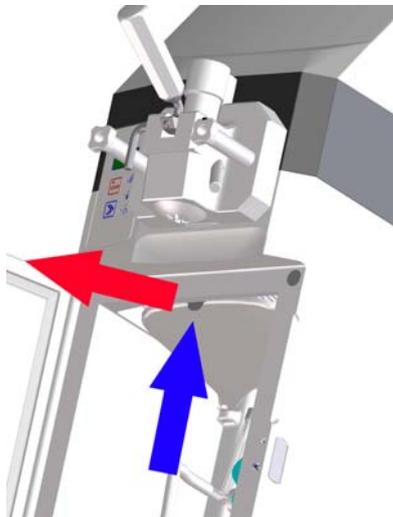
- Lubricate the connection racor O-ring (B) with vaseline. Pull the subsection (A) to the left and introduce the connection racor (B) in the inlet pipe (C). Release the subsection (A) in order to block the connection racor (B).



- Introduce the product suction tube carefully into the peristaltic pump. The tube must not be twisted, too tense or pressed against the pump's compression rollers. Make sure that the tube is positioned in the centre of the compression rollers and close the lid of the pump.



-Replace the fridge top tray



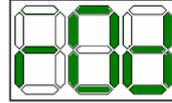
Before using the machine with the new pump tube kit it is necessary to perform its running in (se cap. 7.6)

## 7.6 Rodaje del tubo de la bomba peristáltica

The procedure to perform the pump tube running in is the following:

- With the machine in Stop , open the lever and press the selection key  until the message CLE appears in the display in order to select the cleaning/loading/emptying function.

-Keep pressing the selection key  until the display shows the message rOd, and wait for the tube running in



At the end of the operation the machine stops automatically STOP .

## 7.7 Periodic maintenance



The apparatus should be reviewed periodically, (at least once a year), by a specialized technician. This periodic verification serves to maintain a high level of safety of the machine and all of its installed components. In the case of a worn out component, it should be replaced with a new original replacement.



In the case of a faulty or worn out machine component the use of the machine is totally forbidden. It is forbidden for the operator to perform periodic maintenance.

## 8. DISPOSAL



Electrical and electronic equipment must be disposed of in accordance with the European Directive 2002/96/CE. This equipment CANNOT be eliminated like normal urban solid waste but should be independently collected to optimize the recuperation and recycling of manufactured materials.



The crossed off rubbish bin appears on all products as a reminder of the obligation to use selective waste collection. Properly considering all options relating to the disposal of old products will contribute to the protection of the environment

## 9. PROBLEM – CAUSES - SOLUTIONS

ABNORMALITIES	CAUSES	SOLUTIONS
The machine will not turn on.	The plug is badly connected.	Check it and plug it in properly.
The compressor starts up and stops a few seconds later.	The air does not circulate.	1. Make sure that there is nothing resting on the machine, on top of the air vents. 2. Clean the air filters if they are obstructed by dust or anything else.
The machine runs but ice-cream does not come out of the tap.	1. Sugar is missing from the mixture. 2. Water remained after cleaning and it has frozen inside the tap.	1. Wait until the ice-cream in the cylinder melts, change and modify the mixture. 2. Let it melt and then extract a tub of ice-cream before re-starting operation.
The machine operates but the ice-cream is soft.	1. Too much sugar in the mixture. 2. The machine has been operating for a long time without extracting ice-cream. 3. The ice-cream was extracted too quickly.	1. Modify or change the mixture. 2. Extract ice-cream through the tap to renew the mixture in the cylinder. 3. Remember not to exceed the recommended output rate, regulating -if necessary- the ice-cream output velocity.
Leaking of mixture or ice-cream above or below the plunger even though the tap is closed.	1. Plunger mounted without the o-ring joint or the o-ring joint is broken.	1. If it is missing put it in place and if it is broken replace it.
Mixture present in the dip tray inside the fridge.	1. The gland is not assembled or it is damaged. 2. Mixture came out of the deposit when it was filled.	1. Assemble it if missing or replace it with a new one if damaged. 2. Pay more attention to the tank filling phase
The output tap is hard to move, it is stiff.	1. Sugar has dried on the plungers.	1. Wash well and grease the plungers and o-ring joints using alimentary grease.
Ice-cream comes out of the tap body.	1. The o-ring joints were not put in place or they are badly assembled. 2. The handles are not fixed uniformly.	1. Check and take the necessary action. 2. Stop the machine, loosen them and tighten them again.

## 10. ALARMS

The machine includes an automatic checking device that signals possible machine malfunctions. When an alarm appears on the display, check the table below to see which alarm has been activated. If the alarm is not very serious then the machine can be used for distribution; if the alarm is serious then the machine will not allow distribution. In this case press STOP and do not use the machine until it has been repaired. Press Select to delete the message and reset the alarm. The alarms are described on the following table:

ALARMA	DESCRIPCIÓN
A01	Door open (IMS). The machine stops.
A05	The fridge probe is malfunctioning (NTC). Only the Clean function can be accessed. The machine stops.
A06	Means the cylinder probe is malfunctioning.
Pr	High pressure has been detected by the pressure switch.
A15	Means that a cut of voltage has taken place while operating
A22	During Production the agitator motor is examined and if it operates for over 15 minutes without reaching the ice-cream consistency then the machine automatically goes into reached consistency state with raised alarm A22.