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## 1. GENERAL INFORMATION

### 1.1. Manufacturer

The manufacturer's details are shown on the identification plate, illustrated on first and/or last page of the manual.

### 1.2. Authorized persons

Two types of persons may access the machine for different purposes.

#### User

A person who has adequate technical training to prepare the products the machine uses to dispense granita, in observance of current standards of hygiene. After reading this manual, he will be capable of:

- carrying out normal product loading and/or replacement operations;
- properly dispensing the product;
- cleaning and sanitizing the machine.

#### Specialized technician

A person who has examined this manual and has specific training in the installation, use and servicing of the granita machine:

- he must be able to carry out repairs in the event of serious faults and be well acquainted with this manual and all the information regarding safety;
- he must be able to understand the contents of the manual and correctly interpret drawings and diagrams;
- he must be familiar with the most important sanitary, accident prevention, technological and safety standards;
- he must have specific experience in servicing granita machines;
- he must know how to behave in case of emergency, where to find individual safety equipment and how to use it properly.



Persons who do not meet the above requirements must not be allowed to use the machine.

### 1.3. Layout of the manual

The Purchaser must very carefully read the information contained in this manual.

#### 1.3.1. Purpose and contents

The purpose of this manual is to provide the Purchaser with all the necessary information regarding the installation, maintenance and use of the granita machine.



Before carrying out any operation on the machine, users and specialized technicians must carefully read the instructions herein.

Should you have any doubts as to the correct interpretation of these instructions, contact the manufacturer to request the necessary explanations.



You should not carry out any type of operation until you have read and thoroughly understood the contents of this manual.

#### 1.3.2. Who must read the manual

This manual is aimed at users and specialized technicians.

Users must not attempt to carry out any operations restricted to qualified technicians.

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The manufacturer will not be liable for any damage or injury caused as a result of failure to comply with this rule.

The instruction manual is an integral part of the product purchased and must therefore be handed over to any subsequent owners.

### 1.3.3. How to keep the manual

This instruction manual must be kept in the immediate vicinity of the machine.

Due precautions should be taken to ensure that the manual is maintained intact and legible over time:

- Use the manual in such a way as to avoid damaging any of its contents.
- Do not for any reason remove, tear or rewrite parts of the manual.
- Keep the manual in a place that is protected against humidity and heat in order to preserve the quality of the print and the legibility of all its parts.



If the present instruction manual is damaged or lost, another copy should be immediately requested from the manufacturer or authorized distributor in the user's country.

### 1.3.4. Symbols used

#### GENERAL DANGER WARNING



It indicates a danger which may also place the User at mortal risk. In such cases utmost care is required and every precaution must be taken in order to operate safely.

#### DANGER OF ELECTROCUTION



It warns the personnel concerned that the operation described may result in an electric shock unless all the necessary safety precautions are taken.

#### IMPORTANT



It indicates a cautionary note, a note about key functions or useful information. Very close attention should be paid to the portions of text marked with this symbol.

#### PROHIBITED



This symbol is used to indicate operations that must absolutely be avoided since they create hazards for the User and any other individuals present in the vicinity.

#### DO NOT EXTINGUISH FIRES WITH WATER



The presence of this symbol warns against attempting to extinguish fires with water or any substance containing water.

#### PERSONAL PROTECTION



When this symbol appears alongside a description it means that personal safety equipment must be used, as there is an implicit risk of accidents.

#### SPECIALIZED TECHNICIAN



It identifies operations that may be performed only by qualified technical personnel.

#### MOVING MACHINE PARTS



It identifies the danger due to moving parts existing in the machine. Turn off the machine before carrying out any operation.

## 2. MACHINE DESCRIPTION

1.

### 2.1. Use of the machine

1

The machine you have purchased is intended to prepare **granita**.

1

Depending on the model you have chosen, the machine may include one or a combination of the following functions:

1

- beverage cooling;
- illumination of the product in the bowl;
- automatic stop of the auger when the lid is removed;
- display of the temperature of the product in the bowl.

### 2.2. Main components

The main components making up the machine will vary according to the machine purchased. They comprise:

- 1 Bowl lid
- 2 Bowl locking device
- 3 Thickness regulator
- 4 Bowl
- 5 Control panel
- 6 Thermometer to measure temperature of product in bowl
- 7 Drip tray
- 8 Grid
- 9 Product dispenser
- 10 Product dispensing lever
- 11 Feet

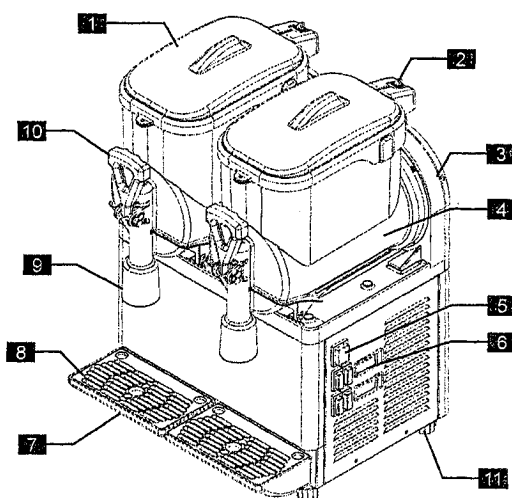


Fig.1



To make the instructions easier to read, the following abbreviations are used herein:

- Granita machine 1 (*granita*), identifies a 1-bowl Granita machine with freeze mode only;
- Granita machine 1 (*granita/cooler*), identifies a 1-bowl Granita machine with a beverage cooling function;
- Granita machine 2 (*granita*), identifies a 2-bowl Granita machine with freeze mode only;
- Granita machine 2 (*granita/cooler*), identifies a 2-bowl Granita machine with a beverage cooling function.

### 2.3 Technical Data

The technical data and features are listed below.

Model	Granita machine 1	Granita machine 2
Dimensions L x P x H (mm)	With standard lid	400 x 400 x 630
	With tighted lid	400 x 400 x 685
Peso (kg), (bowl empty)	23	36
Maximum Electrical Input (W)	See rating plate on side of machine	
Operating voltage (V)	Min. 20°C Max. 32°C	
Operating temperature	Min. 20°C Max. 32°C	
Number of bowls	1	2
Capacity of each bowl (l)	5	
Sound pressure level	<< 70 dB <sub>A</sub>	
Class	N	



Note: The manufacturer reserves the right to make changes to the machine without notice.



Important! Any changes and/or additions of accessories must be explicitly approved and implemented by the Manufacturer.

### 2.4 Control panel

The machine controls are located on the side control panel.

#### GRANITA MACHINE 1 - (FIG.3)

The following controls are on the panel:

- A. **Main switch:** it is used to:
- turn on the machine and activate the auger
  - turn off all machine functions.
- B. **Refrigeration on/off switch:** it is used to turn the refrigeration system on and off.

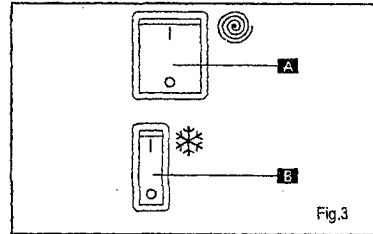


Fig.3

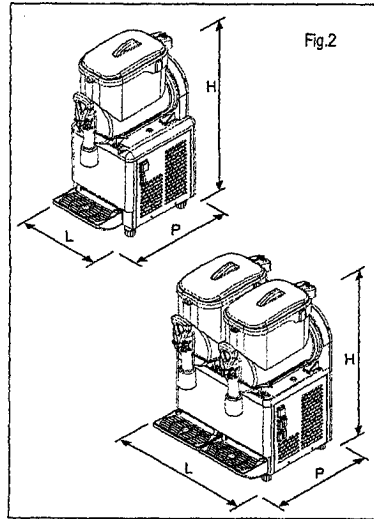


Fig.2

#### GRANITA MACHINE 1 (GRANITA/COOLER) - (FIG.4)

The following controls are on the panel:

- A. **Main switch:** it is used to:
- turn on the machine and activate the auger
  - turn off all machine functions.
- B. **Refrigeration changeover switch:**
- in position "0" the refrigeration system is off;
  - in position "T" the refrigeration system is in the freeze mode (granita);
  - in position "I" the refrigeration system is in the cooling mode (cold drinks).

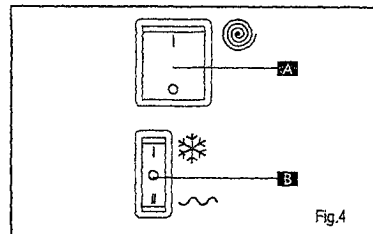
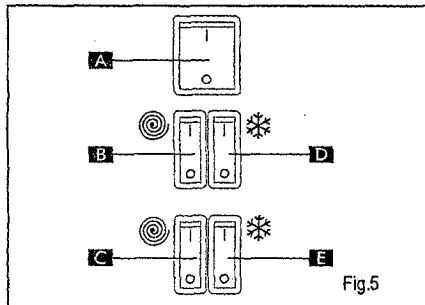


Fig.4

**GRANITA MACHINE 2 (GRANITA) - (FIG.5)**

The following controls are on the panel:

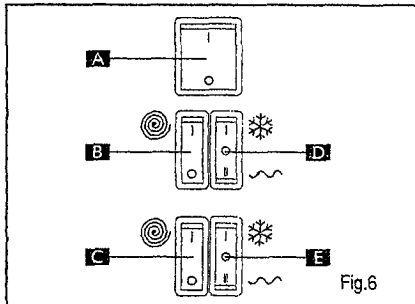
- A. **Main switch:** it is used to switch on/off the power supply to the whole machine.
- B. **Right bowl mixing switch:** it is used to switch the gearmotor that drives the auger in the right bowl on and off.
- C. **Left bowl mixing switch:** it is used to switch the gearmotor that drives the auger in the left bowl on and off.
- D. **Right bowl refrigeration switch:** it is used to switch the right bowl refrigeration system on and off.
- E. **Left bowl refrigeration switch:** it is used to switch the left bowl refrigeration system on and off.



**GRANITA MACHINE 2 (GRANITA/COOLER) - (FIG.6)**

The following controls are on the panel:

- A. **Main switch:** it is used to switch on/off the power supply to the whole machine.
- B. **Right bowl mixing switch:** it is used to switch the gearmotor that drives the auger in the right bowl on and off.
- C. **Left bowl mixing switch:** it is used to switch the gearmotor that drives the auger in the left bowl on and off.
- D. **Right bowl refrigeration changeover switch**
  - in position "0" the refrigeration system is off;
  - in position "I" the refrigeration system is in the freeze mode (granita);
  - in position "II" the refrigeration system is in the cooling mode (cold drinks).
- E. **Left bowl refrigeration changeover switch**
  - in position "0" the refrigeration system is off;
  - in position "I" the refrigeration system is in the freeze mode (granita);
  - in position "II" the refrigeration system is in the cooling mode (cold drinks).



### 3. SAFETY



#### 3.1. General safety rules

- Carefully read the whole instruction manual.
- The connection to the electricity mains must comply with the current safety standards in the user's country.
- The machine must be connected to an electric outlet that is:
  - compatible with the plug provided with the machine;
  - of dimensions conforming to the data shown on the rating plate on the side of the machine.
- properly grounded;
- connected to a system provided with a differential switch and circuit breaker.
- The power cord must not be:
  - allowed to come into contact with any kind of liquid: danger of electric shocks and/or fire;
  - crushed and/or brought into contact with sharp surfaces;
  - used to move the machine;
  - used if it shows any damage;
  - handled with damp or wet hands;
  - wound into a coil when the machine is on.
- DO NOT:
  - install the machine in a manner other than that described in Chap. 5.
  - install the machine in a place where it may be exposed to sprays of water.
  - use the machine near inflammable and/or explosive substances.
  - leave plastic bags, polystyrene, nails etc. within children's reach, since they are potential sources of danger.
  - allow children to play near the machine.
  - use spare parts other than those recommended by the manufacturer.
  - make any technical changes to the machine.
  - immerse the machine in any kind of liquid.
  - spray water on the machine to wash it.
  - use the machine other than as directed in this manual.
  - use the machine when not in full possession of your mental and physical faculties: under the influence of drugs, alcohol, etc.
  - install the machine on top of other equipment.
  - use the machine in an explosive or aggressive atmosphere or in the presence of a high concentration of dust or oily substances suspended in the air;
  - use the machine in a place where there is a risk of fire;
  - use the machine to dispense substances that are not compatible with the machine's specifications;
- Before cleaning the machine, make sure that it is unplugged; do not clean the machine with gasoline and/or solvents of any kind.
- Repair work may be performed only by a Service Center authorized by the Manufacturer and/or specialized, trained personnel.
- Do not obstruct the grill vents on the side of the machine.
- Do not site the machine near heating equipment (stoves or radiators).
- In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.



In the event of improper use, all warranty rights will be forfeited and the manufacturer will accept no liability for injury or damage to persons and/or property.

The following are to be considered improper use:

- any use other than the intended use and/or with methods other than those described herein;
- any operation on the machine that is in contrast with the directions provided herein;

- use of the machine after any components have been tampered with and/or safety devices have been changed;
- use of the machine after it has undergone repair with components not authorized by the manufacturer;
- outdoor installation of the machine.

#### 3.2. Stop functions

The machine is shut down by turning off the main switch.

#### 3.3. Plates

**NONE OF THE PLATES OR LABELS APPLIED ON THE MACHINE MUST BE REMOVED, COVERED OR DAMAGED, ESPECIALLY THOSE RELATING TO SAFETY.**

### 4. HANDLING AND STORAGE



All the operations described in chapter 4 may be carried out exclusively by technicians who are also specialized in the lifting and handling of packed or unpacked machines. They must organize all the operational sequences and use suitable equipment, according to the characteristics and weight of the object to be handled and in strict compliance with the applicable regulations currently in force.



#### 4.1. Packaging

The machine is shipped ready for use in a cardboard box. The cardboard box comprises a base and a cover, which are secured together with two nylon straps.

#### DIMENSIONS AND WEIGHT OF PACKING CONTAINER

	Width (W) mm	Depth (D) mm	Height (H) mm	Weight kg
1-bowl Granita machine	430	320	670	25
2-bowl Granita machine	470	430	670	41

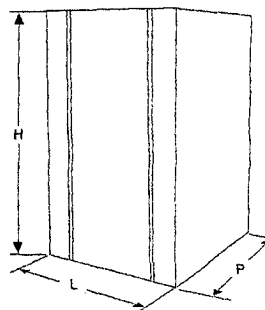


Fig.7



Note: the dimensions and weight of the packing container are approximate.

## 4.2. Conveyance and handling



Make sure that no one is stationed within range of lifting and handling operations. In difficult conditions, specialized personnel should be appointed to oversee the movements of the machine.

Manual handling of the machine requires at least two people.

The machine must be moved into an upright position, only after every bowl has been emptied of product.

Lift the box and carefully convey it, avoiding routes with obstacles. Pay attention to the overall dimensions and any parts sticking out.



**Warning:** do not make any additional cuts on the packing container.

The WARRANTY does not cover damage caused to the machine during its conveyance and handling. The Purchaser will bear the cost of repairing or replacing damaged parts.

## 4.3. Storage



Before the machine is placed in storage and whenever the machine is started up again after a period of storage, it must be thoroughly cleaned and sanitized.

**Warning:** do not store more than two machines stacked on top of one another.

If the machine is to remain unused for a long period of time, due precautions must be taken with respect to the place and duration of storage:

- store the machine in a closed place;
- protect the machine from shocks and stresses;
- protect the machine from humidity and large temperature fluctuations;
- prevent the machine from coming into contact with corrosive substances.

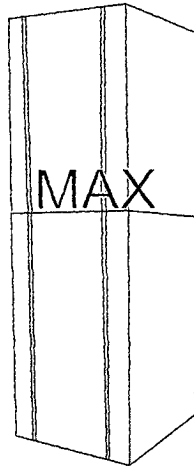


Fig.8

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## 5. INSTALLATION



All of the operations described in chapter 5 may be carried out exclusively by specialized technicians, who must organize all the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently in force.

The machine must be installed indoors in a well-fit and well-ventilated room with a firm, solid, level floor (slope less than 2°).



The machine is of the attended type, and must be installed in places where it can be monitored by trained personnel.

The machine may only operate in places with an ambient temperature ranging between 20°C and 32°C.

### 5.1. Installation-Positioning

- Padlock and key (1 for each bowl of the granita machine): to lock the bowl during normal use and prevent its opening by unauthorized persons.
- Vaseline: to lubricate all of the parts indicated in this manual after washing and sanitization operations.

### 5.2. Montaggio-Piazzamento

The installer must check that:

- the site has been duly prepared for machine installation;
- the surface the machine will be installed on is firm, flat and solid;
- the room is adequately lit, ventilated and hygienic and an electric outlet is within easy reach.



Adequate clearance must be left around the machine to enable personnel to work without any constraints and also to leave the work area immediately in case of need.

Figure 9 shows the minimum clearances for installation.

The figure indicates the spaces required for accessing:

- the control panel on the right side;
- machine parts so that they may be serviced in the event of a fault.

**Note:** clearance of 25 cm (10 inches) must be left at the top.

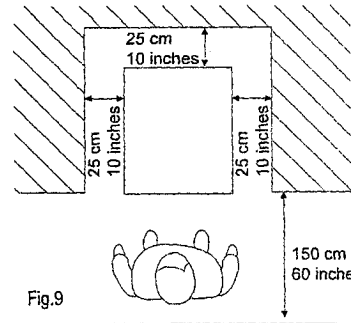


Fig.9

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After positioning the packing container in the vicinity of the installation site, proceed as follows:

1. cut the straps securing the box;
2. lift the cardboard box;
3. then lift the machine and position it on the prepared site.



Before the machine is used for the first time, its components must undergo thorough cleaning and the parts that will come into contact with the granita must be sanitized; for further details see the relevant section herein.

### 5.3. Disposal of packing materials

After opening the box, make sure to separate the packing materials according to type and dispose of them in accordance with the current regulations in the user's country.

We recommend keeping the box for future conveyance or transport.

### 5.4. Electrical connection



This job may be performed only by specialized technical personnel.

Before plugging in the machine, make sure that the main switch is on "0".

The Purchaser is responsible for making the electrical connection. The machine must be connected to the electricity mains by means of the plug fitted on the power cord. Be sure to comply with:

- the technical regulations and standards in force at the time of installation;
- the data shown on the rating plate on the side of the machine.



Warning: the electric outlet must be situated in a place easily within reach of the user, so that no effort is required in order to disconnect the machine from the power supply when necessary.

If the power cord is damaged, you must have it replaced either by the manufacturer or a specialized technician.



It is forbidden:

- to use extension cords of any type;
- to replace the original plug;
- to use adaptors.

## 6. OPERATION

Before the machine may be started up for the first time, specialized technical personnel must check that it functions properly.

### 6.1. Preparing the product



Warning: Product may be poured into the bowl only when the machine is off and unplugged.

NEVER USE ONLY WATER

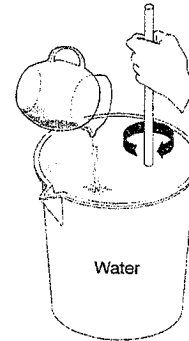


Fig.10

Dilute and mix the CONCENTRATE with WATER in a suitable container, following the manufacturer's directions. THE MIXTURE OBTAINED MUST HAVE A MINIMUM SUGAR CONTENT OF 13% - A lower concentration may damage the augers and/or gearmotors.

NEVER INTRODUCE HOT LIQUIDS  
(with temperatures exceeding 25°C)

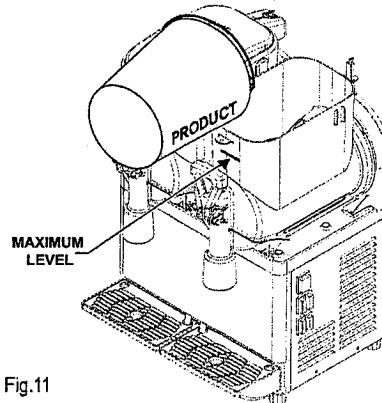
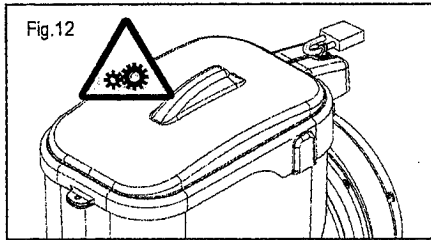


Fig.11





Pour the product into the bowl, taking care not to overfill beyond the max level indicated.






After pouring the product into the bowl, close the lid on top of the bowl itself and apply the padlock provided in the slot. Each bowl must be padlocked.


 **Warning:** never switch on the machine if the padlock is missing from the lid. Before removing the padlock, switch off the machine and unplug it. The padlock keys must be kept safely by the user.

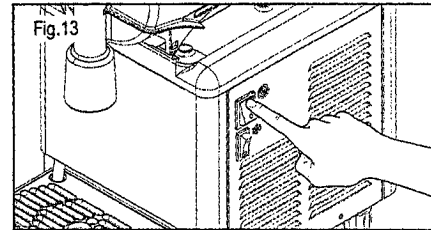
 **Warning:** There are some moving parts inside the bowl, which may cause injuries; turn off and unplug the machine before carrying out any operation inside the bowl.


 It is forbidden to operate the machine if the padlock is not correctly positioned on the bowl lid.

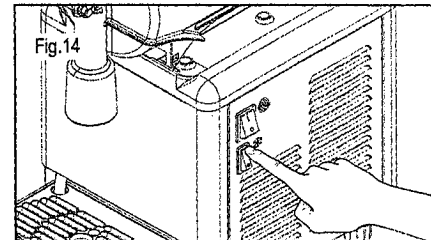
## 6.2 Starting up Granita machine 1 (granita only)

The bowl of a standard machine is operated by two switches, which must be positioned as follows:

Switch  in position "I": machine powered and mixer on.




Switch  in position "I": refrigeration system on.



### 6.1.1. Automatic Auger Stop

The stop device is tripped when the lid is raised; in this case the gearmotor that drives the auger will come to a stop.

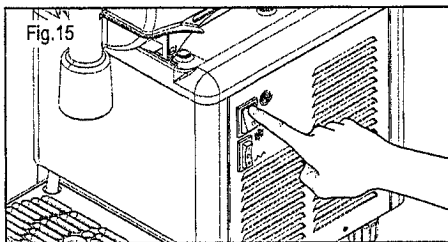
Each lid only stops the auger in its respective bowl; the other bowls, where present, will continue to mix the products contained in them.

 **Warning:** in any case, before attempting any operation inside the bowl, switch off and unplug the machine.

### 6.3 Starting a Granita machine 1 (granita/cooler)

The bowl of machines with a beverage cooling function is operated by means of an on/off switch plus a refrigeration switch, which must be positioned as follows:

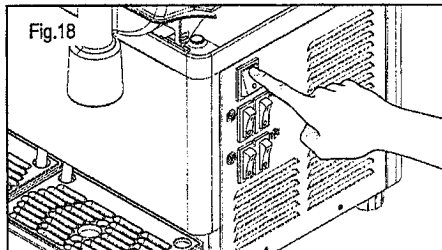
Switch  in position "I": machine powered and mixer on.




### 6.4 Starting a Granita machine 2 (granita only)

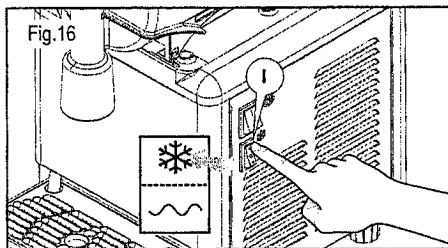
For the sake of simplicity only the operation of the right bowl will be illustrated; to operate the left bowl simply carry out the same sequence of steps on the switches of the left bowl.

Switch in position "I": machine powered.




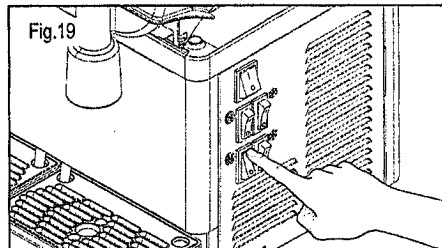
#### To dispense GRANITA:

Changeover switch  in position "I" refrigeration system on (freeze mode)




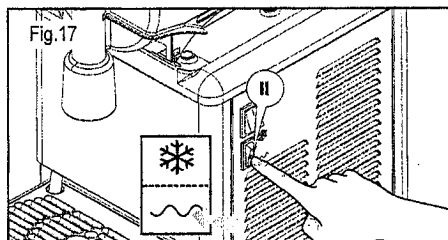
Each bowl is operated by two switches, which must be positioned as follows:


Switch  in position "I": mixer on.

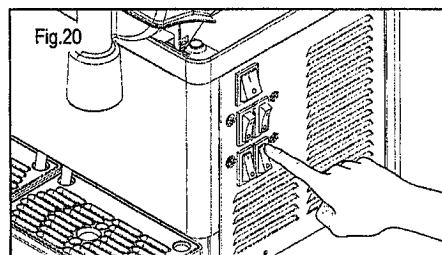




#### To dispense COLD DRINKS:

Changeover switch  in position "II" refrigeration system on (cooling mode).



Switch  in position "I": refrigeration system on.

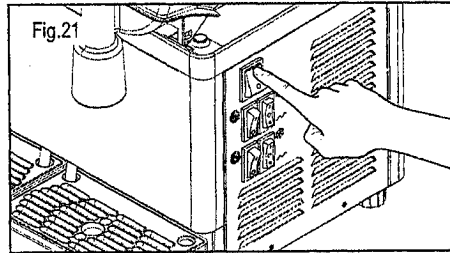


 Note: The refrigeration system starts only if the switch  is in position "I" (mixer working)


### 6.5 Starting a Granita machine 2 (granita/cooler)

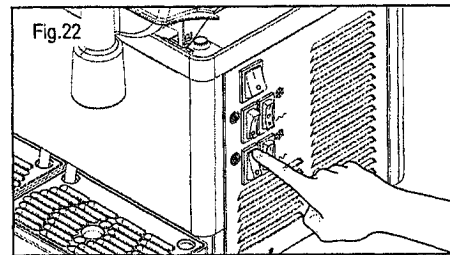
For the sake of simplicity only the operation of the right bowl will be illustrated; to operate the left bowl simply carry out the same sequence of steps on the switches of the left bowl.

Switch in position "I": machine powered.




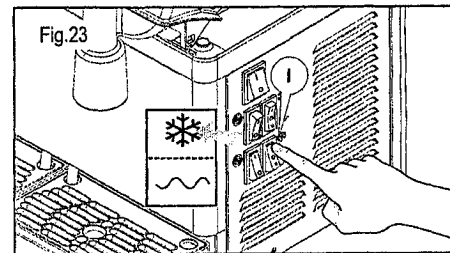
The bowl of machines with a beverage cooling function is operated by means of an on/off switch plus a refrigeration changeover switch, which must be positioned as follows:

Switch  in position "I": machine powered and mixer on.




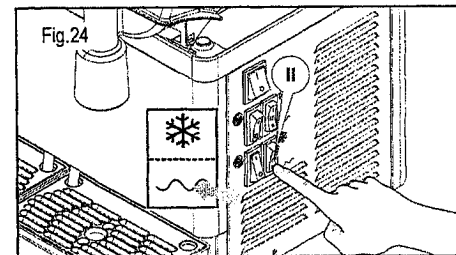
To dispense GRANITA:



Changeover switch  : in position "I" refrigeration system on (freeze mode).



To dispense COLD DRINKS:


Changeover switch  : in position "II" refrigeration system on (cooling mode).

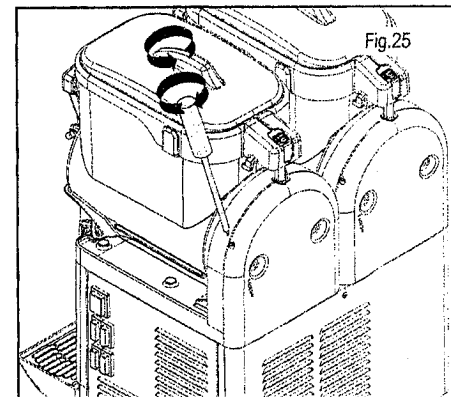


 Note: The refrigeration system starts only if the switch  is in position "I" (mixer working)

### 6.6. Adjusting granita consistency

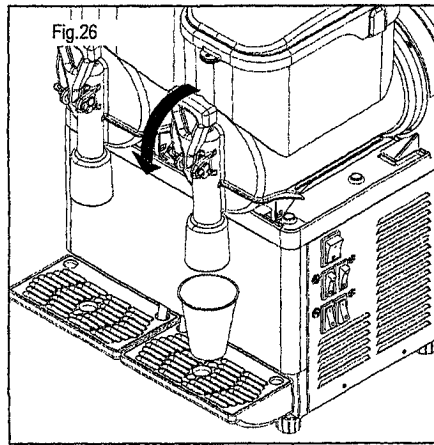
The consistency of the granita may be adjusted (+/-) by means of the screw shown in the figure -+: thicker consistency, -: thinner consistency

 The adjustment may be made by hand or with the aid of a screwdriver, depending on the type of pin inserted.



### 6.7. Dispensing granita

To dispense the beverage, use the tap lever.



### 6.8. Tips for correct use



If the machine is switched off with the containers even only partly filled with granita and is left off even for a brief time, a layer of ice may form on the surface.

Should this occur, before turning the machine back you should remove the surface ice to prevent damage to the mixer components.

### 6.9. Emergency situations



**WARNING:** in every emergency situation, to shut down the machine, firmly press the main switch into position -0-

In case of freezing, switch off the machine and contact a service center or specialized technician.



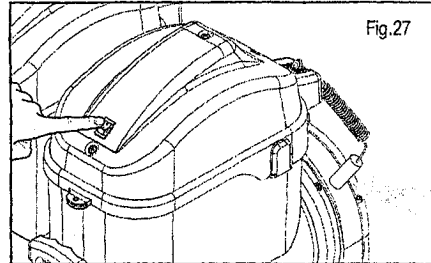
If a fire breaks out, the area must be immediately cleared to make way for trained personnel provided with suitable safety equipment. Always use approved extinguishers, never use water or substances of dubious nature.

### 6.10. Lighted lid

The lighted lid has the function of enhancing the product's appeal by illuminating it with a diffuse light.

Before using the lighted lid make sure it is correctly plugged in.

To turn the lid lamp on and off, use the switch provided on each lid.



### 6.11. Bowl thermometer

The machine may be equipped with one or more thermometers (depending on the number of bowls) to enable constant monitoring of the temperature of the product inside the bowl.

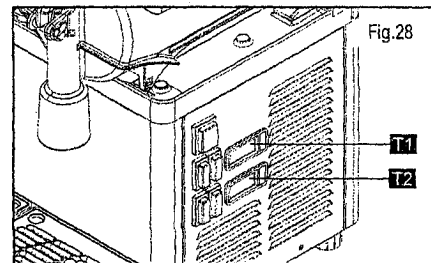


**Important note:** the thermometer is an optional feature; for some markets (according to current regulations) it is installed as a standard component of the machine.

In one-bowl machines, the thermometer will show the temperature of the product contained in the bowl.

In two-bowl machines:

- T1 shows the temperature of the product contained in the left bowl;
- T2 shows the temperature of the product contained in the right bowl.



## 7. CLEANING AND MAINTENANCE PROCEDURES



Before undertaking any cleaning and maintenance of external machine components, make sure that the main switch is positioned on -0- and that the machine is unplugged.

When carrying out cleaning and maintenance jobs, you should observe the following rules:

- do not use solvents or inflammable materials;
- take care to avoid dispersing liquids in the surrounding area;
- do not wash granita machine components in a dishwasher;
- do not dry parts of the granita machine in a conventional and/or microwave oven;
- do not immerse the machine in water;
- do not expose the granita machine to direct sprays of water;
- for cleaning use only lukewarm water and a suitable sanitizing agent complying with 21CFR1781010 (in accordance with current regulations in the user's country) that will not risk damaging machine components;
- on completing work, make sure that all protective covers and guards that have been removed or opened are set back in place and properly secured.

Cleaning and sanitization are operations that must be performed with utmost care and on a regular basis to guarantee the quality of the beverages dispensed and compliance with mandatory hygiene standards.

The minimum cleaning and sanitizing frequencies shall be in compliance with the regulation specified by federal, states or local regulatory agency having jurisdiction.



Each bowl must be cleaned and sanitized for the product change at least every 2 (two) days in compliance with the current hygiene regulations in the user's country.



The stainless materials, plastic and rubber used to manufacture said parts, as well as their particular shape, make them easy to clean but do not prevent the build-up of germs and mold in the event of inadequate cleaning.




It is forbidden to clean or service the machine when it is plugged in and the main switch is positioned on -1-.

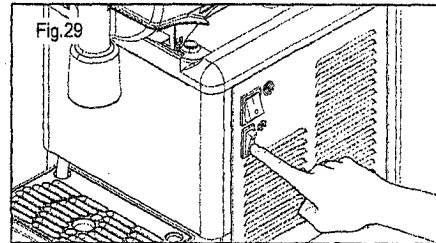
### 7.1. Emptying the bowls

Before a bowl may be cleaned, it must be emptied of the previously prepared product.

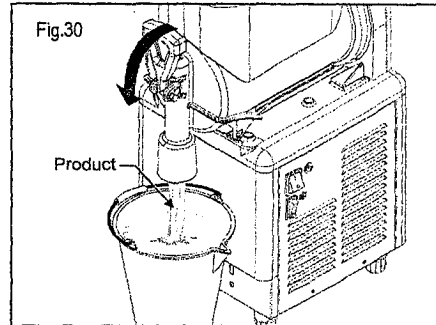
If the bowl is to be cleaned prior to the first use of the machine, it need not be emptied. In such a case refer directly to section 7.2.

#### 7.1.1. Emptying Granita machine 1 (granita only)

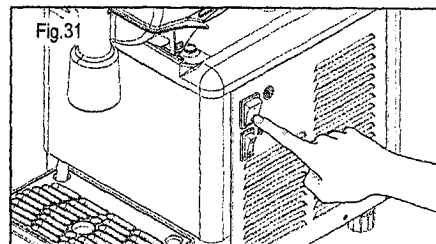
While the machine is on, press the switch  into pos. "0" to shut down the refrigeration system.




Then completely empty the bowl of its contents.

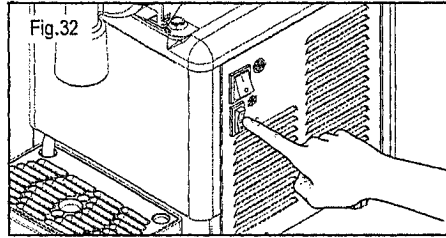


After that, put off the main/mixer switch and unplug the machine.

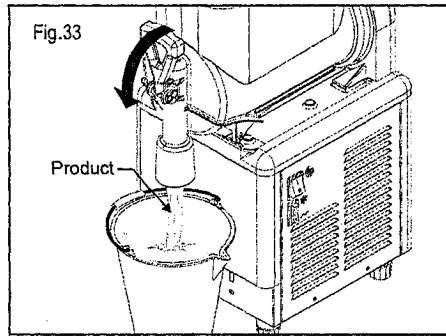


### 7.1.2. Emptying Granita machine 1 (granita/cooler)

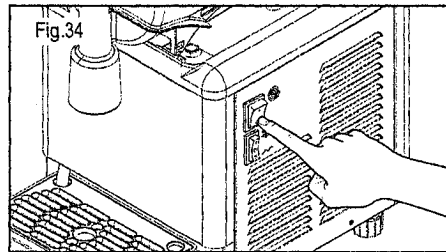
While the machine is on, press the changeover switch  into pos. "0" to shut down the refrigeration system.



Then completely empty the bowl of its contents.




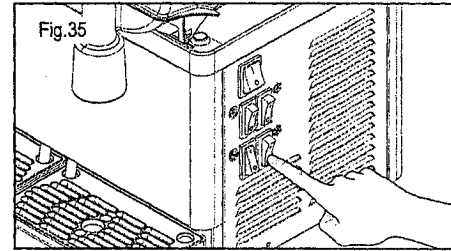
After that, put off the main/mixer switch and unplug the machine.



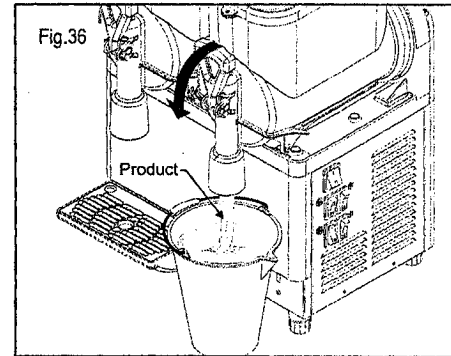
### 7.1.3. Emptying Granita machine 2 (granita only)

For the sake of simplicity only the emptying of the right bowl will be illustrated; to empty the left bowl simply carry out the same sequence of steps on the controls of the left bowl.

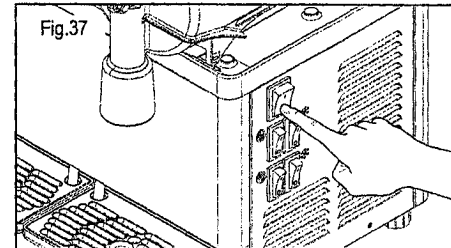
While the machine is on, press the switch  into pos. "0" to shut down the refrigeration system.



Then completely empty the bowl of its contents.




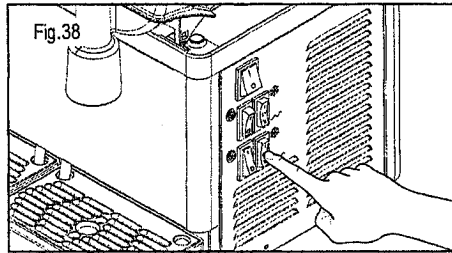
After that, put off both the main switch and mixer switch and unplug the machine.



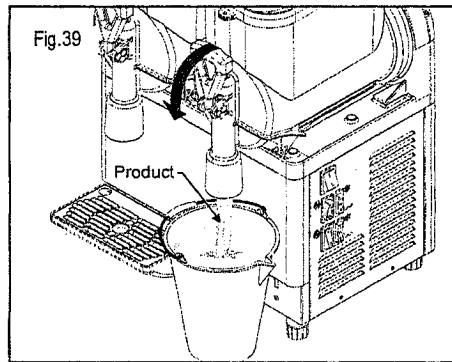
### 7.1.4. Emptying Granita machine 2 (granita/cooler)

For the sake of simplicity only the emptying of the right bowl will be illustrated; to empty the left bowl simply carry out the same sequence of steps on the controls of the left bowl.

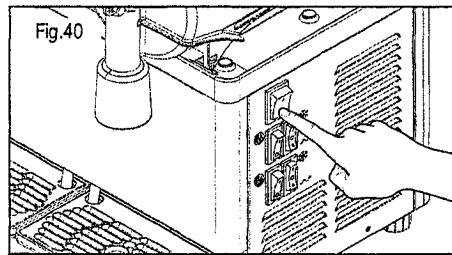
While the machine is on, press the changeover switch  into pos. "0" to shut down the refrigeration system.



Then completely empty the bowl of its contents.



After that, put off both the main switch and mixer switch and unplug the machine.

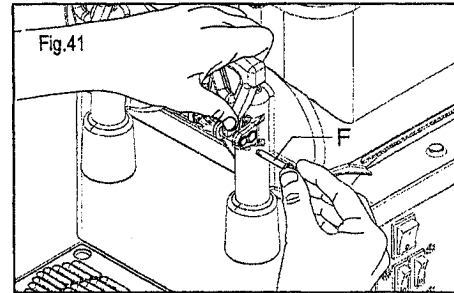


### 7.2. Disassembling the dispensing tap

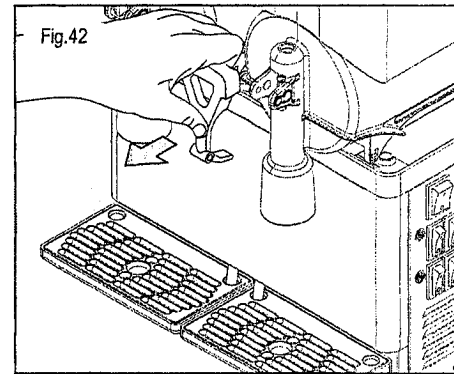
Before removing the bowl it is recommended to disassemble the tap; after cleaning the tap must not be reappplied until the bowl has been correctly positioned in its seat.

Follow these instructions to disassemble the tap:

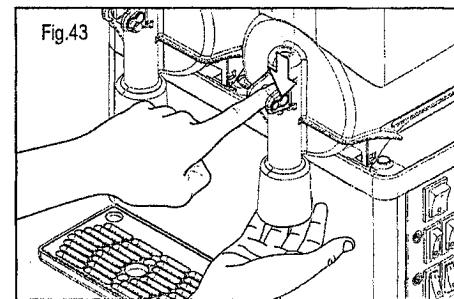
1 remove pin (F) without moving the tap lever;



2 place your hand under the tap, and take out the lever;



3 remove the spring and top body by pushing downward with a finger.



These components may be placed in a basin containing hot water (approx. 50°C); they must later be treated as described in section 7.4.

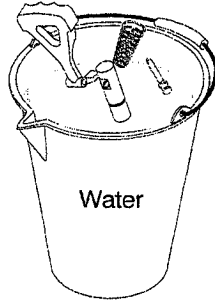


Fig.44



Never disassemble the tap if the product or any other liquid is present inside the bowl.

### 7.3. Removing the bowl

Removal of every granita bowl is fundamental to ensure correct machine cleaning and sanitization.

To remove a bowl correctly proceed as follows:

- 1 remove the padlock and take off the lid.

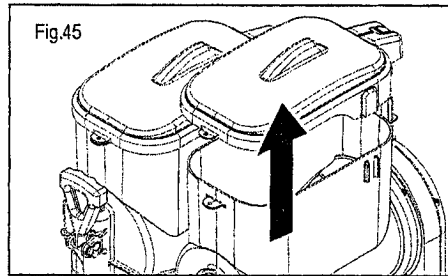


Fig.45

- 2 raise the front part of the bowl to release it;

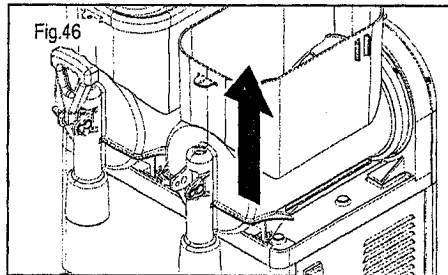


Fig.46

- 3 remove the bowl from its seat by pushing and tapping lightly on the rear part;

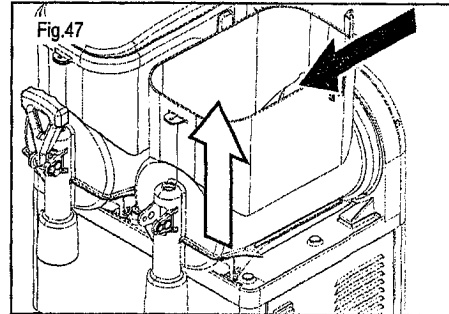


Fig.47

- 4 take out the auger and remove the seals (A and B).

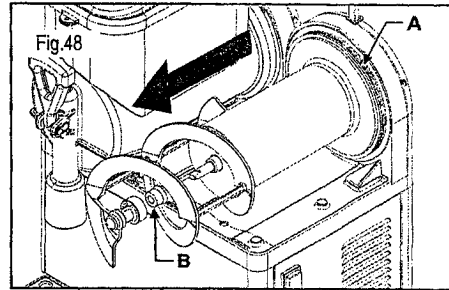


Fig.48

### 7.4. Washing and sanitizing the components

All of the previously disassembled and removed components must be thoroughly washed and sanitized.



Use the sanitizing product as directed on the product label.

To carry out this procedure correctly proceed as follows:

- 1 fill a sink with detergent and hot water (50-60°C);
- 2 wash the disassembled components with the detergent solution;
- 3 rinse with hot water, making sure no traces of lubricants remain;
- 4 fill another sink with a sanitizing solution prepared in water;
- 5 soak the disassembled components in the sanitizing solution (use the sanitizing product as directed on the package label);
- 6 rinse with clean water;
- 7 place the components on a clean surface and dry them.

Using a damp cloth, clean all product residues from the evaporator.

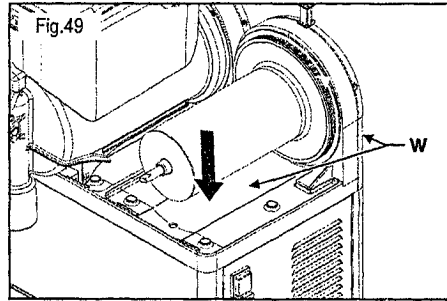
Wash and sanitize the lid.



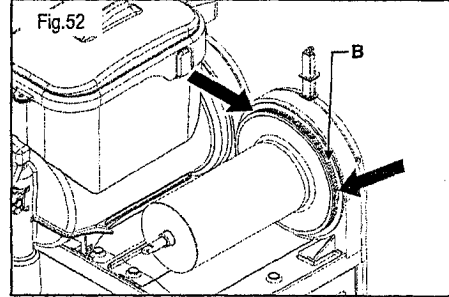
Warning: lids fitted with lighting must not be immersed in any type of liquid.



Wash and sanitize the bowl support and resting surface.



Apply seal (B), lubricating the entire surface indicated by the arrows with vaseline.

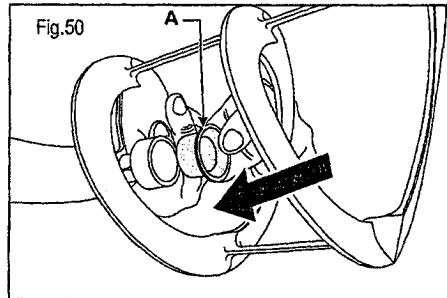


### 7.5. Reassembling the washed components.

All of the washed and sanitized components must be carefully reassembled.

Some components must be adequately lubricated in order to ensure that they work efficiently.

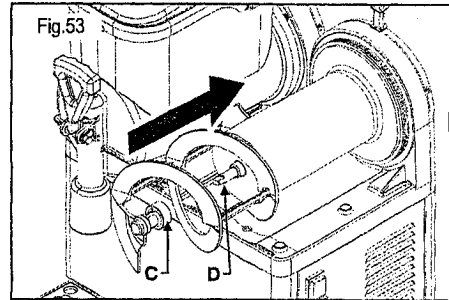
Apply the seal (A) on the auger as shown in figure 50.



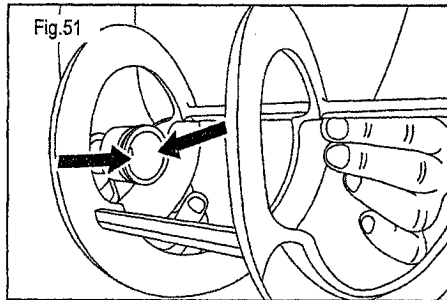
Introduce the auger, engaging head (C) with shaft (D).



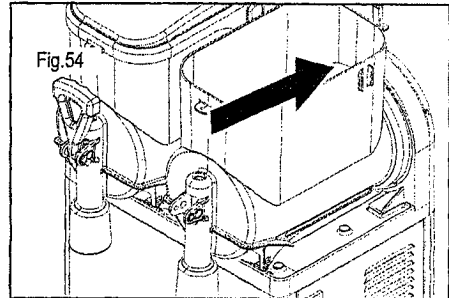
**Note: Rotate the auger to engage it.**

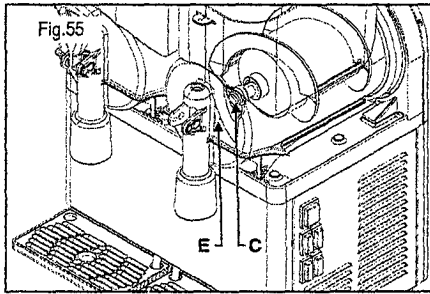


Using the vaseline provided, lubricate the seal (A) in the areas shown in figure 51.

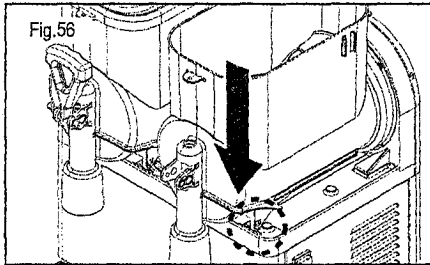


Set the bowl back in place; slightly raise head (C) of the auger so that it meets the seat provided (E) in the bowl. (Fig. 54-55).





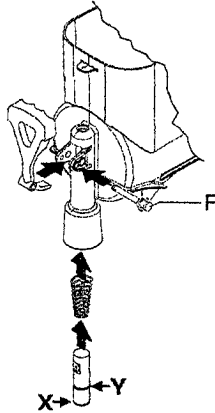
Press the bowl downward until it engages the surface as shown in the figure.



Follow these instructions to refill the tap:

- 1 adequately lubricate the plug (X) and OR (Y) using the Vaseline supplied;
- 2 introduce the tap spring and body from the lower part of the tap;
- 3 introduce the lever and fix it in its seat while keeping the tap body pressed upwards;
- 4 introduce the pin (F) without moving the tap lever.

Fig. 57



**Note:** Correctly install the components as shown in the figure.  
**Note:** failure to lubricate the plug or OR may cause product to leak from the tap.

## 7.6. Sanitizing the evaporator

Before starting up the machine, you must sanitize the evaporator.

Proceed as follows:

- 1 prepare the sanitizing solution in a suitable container (following the directions provided on the package of the sanitizing product)
- 2 pour the sanitizing solution into the bowl;
- 3 allow time for the sanitizing solution to act (see directions on product package).
- 4 empty the tank of sanitizing solution by opening the tap.

Then thoroughly rinse the bowl and evaporator to eliminate residues of sanitizing solution.



**Warning:** the bowl must be rinsed of sanitizing solution as directed on the package of the sanitizing product and in accordance with the hygiene regulations currently in force in the user's country.

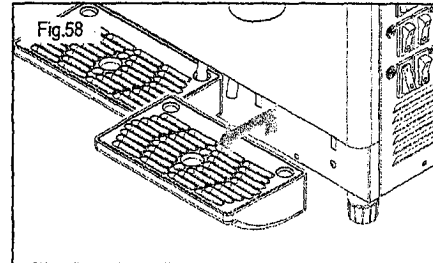
## 7.7. Cleaning the drip tray

The drip tray should be emptied and cleaned daily.



**Note:** all of the drip trays present in the machine should be cleaned.

Holding the drainage hose firmly, lift the tray with the grid on top of it and pull it out.



Wash the tray and grid separately with lukewarm water.

Dry all of the components.

Reposition the grid on top of the tray.

Position the drainage nose in the opening provided.

Fit the tray back in place and press down to secure it to the machine.

### 7.8. Lighted lid maintenance

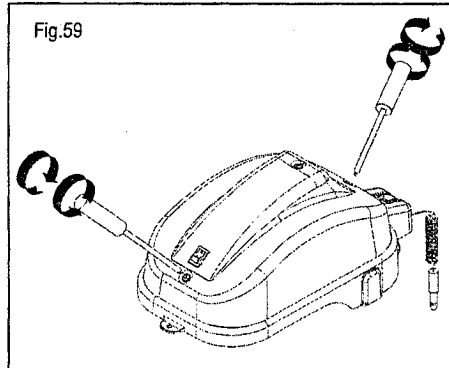


**Warning!** Only handle the lids with your hands. Do not use any type of tool that could damage the lid or its components.

To carry out maintenance operations on the lighted lid, remove the lid from the machine and unplug it.

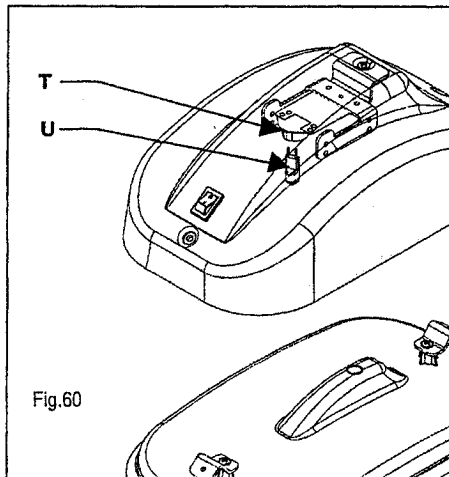
#### 7.8.1. Replacing the bulb

Separate the two parts of the lid by removing the screws; use a suitable screwdriver for this purpose.



Remove bulb "U" from lamp holder "T" and fit a new bulb in its place.

Reassemble the lid and fasten it with the two screws.



### 7.9. Replacing the thermometer battery

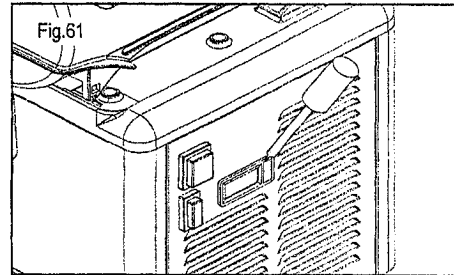
To ensure that it works properly, each thermometer is powered separately by one 1.5 V button battery (code GPA76).



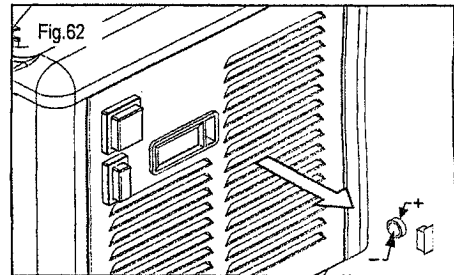
**Warning!** Only handle the thermometer with your hands. Do not use any type of tool that could damage the thermometer.

To replace the battery proceed as follows:

- using a screwdriver, remove the front cover;



- remove the used battery and fit a new one in its place, taking care to comply with the polarities indicated;



- Close the cover of the battery compartment.



**Note:** the cover must be closed by hand; should you encounter any difficulty in closing the cover, check whether the battery has been correctly positioned.

#### Cautionary notes:

- Do not insert a used battery or one of a different type;
- If the machine will remain unused for a long period, remove the battery from its compartment and store it in a suitable place;
- In normal conditions of use, a new battery will have a life of about one year;
- Spent batteries must be disposed of in accordance with the laws in the user's country.

### 7.10. Cleaning the condenser



The condenser may be cleaned solely by a specialized technician, who must organize all of the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently in force.



Periodically clean the condenser situated inside the machine.



**Warning:** before proceeding to clean the condenser, switch off and unplug the machine.



**Warning:** When safety guards are removed, you have access to some sharp surfaces of the machine.



A dirty condenser will impair the performance of the machine.

To access the condenser remove the safety guards.

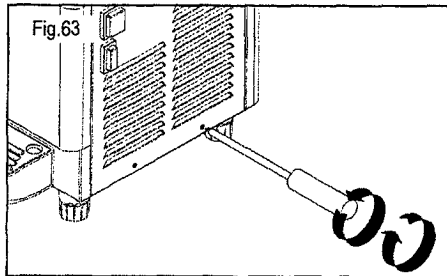


It is forbidden to use the machine when even only one panel (front, rear or side) is not set properly in place. It is prohibited for the operator to clean the condenser.

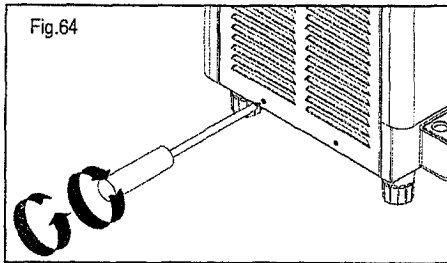
#### 7.10.1. Cleaning the cond. of a 1-bowl Granita machine

The guards must be removed using a suitable screwdriver.

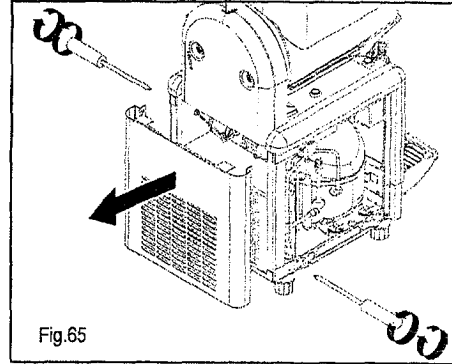
Remove the guard on the right side by taking out the screws securing it to the machine.



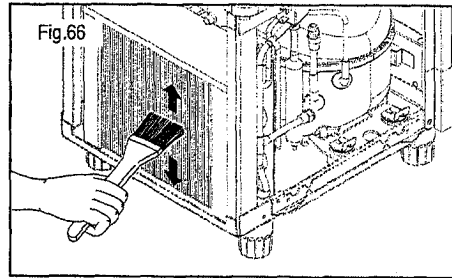
Remove the guard on the left side by taking out the screws securing it to the machine.



Remove the rear guard after taking out the screws securing it to the frame (the screws are situated on the left and right sides).



After removing the guard, use a dry brush to remove the dust that has built up over time with use.

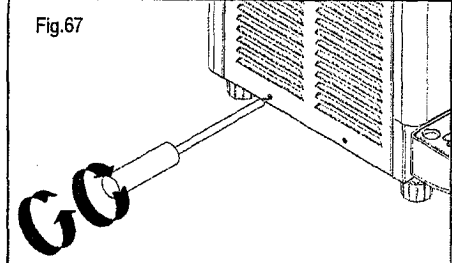
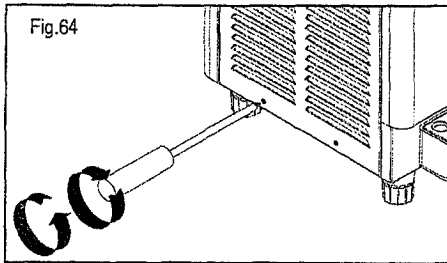


After thoroughly cleaning the condenser, fit all the guards back in place.

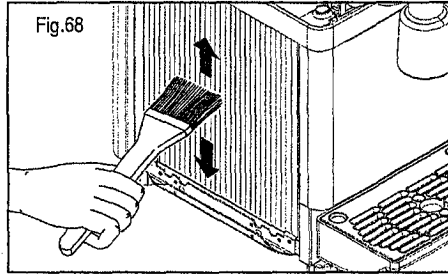
#### 7.10.2. Cleaning the cond. of a 2-bowl Granita machine

The safety guards may be secured with screws or clips.

If the guard is fastened with screws, use a suitable screwdriver; if the guard is fastened with clips, it may be removed by hand without the aid of any tools.



After removing the guard, use a dry brush to remove the dust that has built up over time with use.



After thoroughly cleaning the condenser, fit the guard back in place.

## 8. SCRAPPING



The machine may be only scrapped by the specialized technician who shall organize all the operational sequences and the use of adequate means suitable to operate in full compliance with the regulations in force in the country where the machine is used.

## 9. TROUBLESHOOTING

Problem	Cause	Remedy
The machine does not turn on.	The main switch is off (positioned on "0"). (Cap.6)	Press the switch into position "1".
	The machine is not plugged in.	Insert the plug in a suitable outlet.
The tap leaks (liquid leaks from below).	The tap plug is not lubricated. (Fig.57)	Lubricate the plug and OR.
The tap leaks (liquid leaks from above).	The plug is defective.	Replace the plug.
	The OR is defective.	Replace the OR.
Product leaks from the rear part of the bowl.	The OR is not lubricated.(Fig.57)	Lubricate the plug and OR.
	The bowl is not fit correctly in place . (Par.7.5)	Check the positioning of the bowl.
The auger does not turn	The bowl seal is not lubricated. (Fig.52)	Lubricate accordingly.
	The seal is defective.	Replace the seal.
The machine does not make granita.	The switch is positioned on "0". (Cap.6)	Press the switch into position "1".
	There are blocks of ice inside the bowl.	Empty the bowl and remove the blocks of ice; check that the product has been correctly diluted.
The auger is noisy.	The switches are off. (Cap.6)	Press the switch into position "1".
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	The condenser is dirty. (Par.7.8)	Call in a specialized technician to clean the condenser.
The thermometer does not indicate the temperature	The consistency has not been regulated correctly. (Par.6.6)	Correctly regulate the consistency.
	The front seal has been applied incorrectly. (Fig.50)	Check that the seal is applied correctly.
The lighted lid does not work	The seal is not lubricated. (Fig.51)	Lubricate the seal accordingly.
	The battery has run out	Replace the battery (Section 7.9.)
The lighted lid does not work	Probe fault	Call a specialized technician
	It is not plugged in properly	Check that the plug is properly connected
	The switch is on "0"	Switch on the lid lamp using the switch
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician.	Burnt-out bulb	Replace the bulb (Section 7.8.)