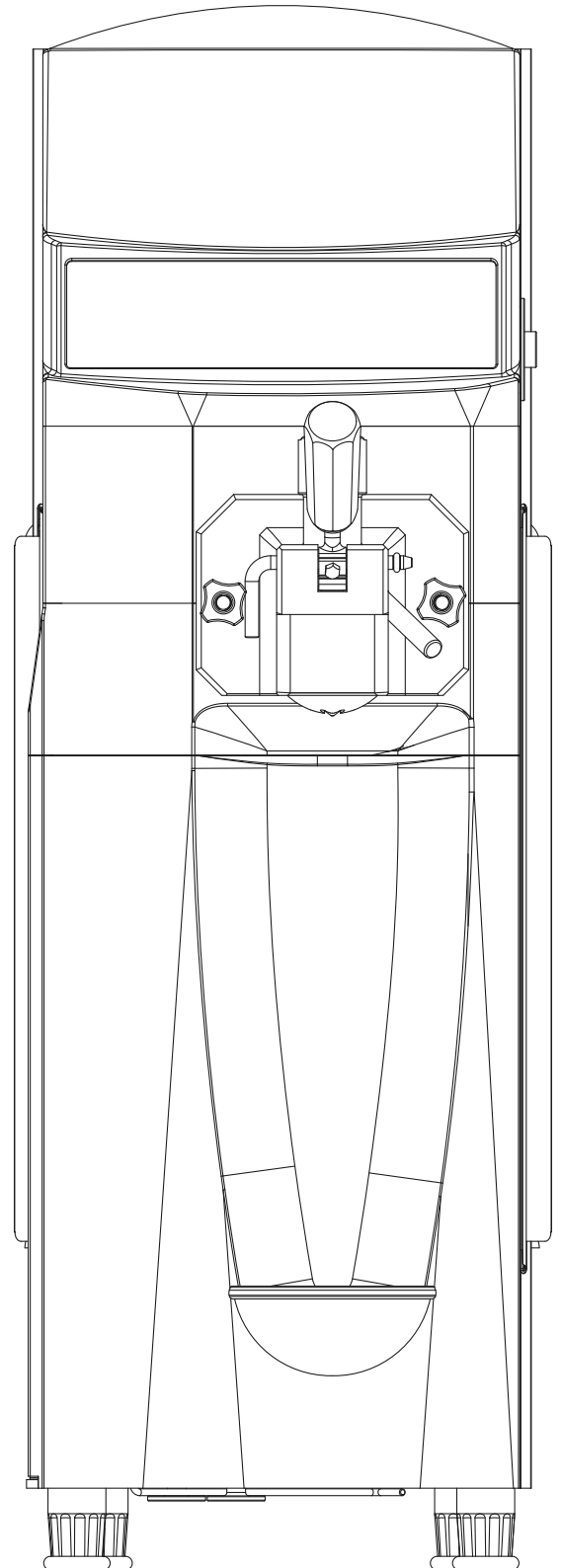
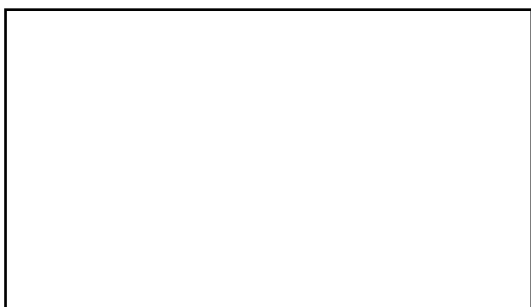
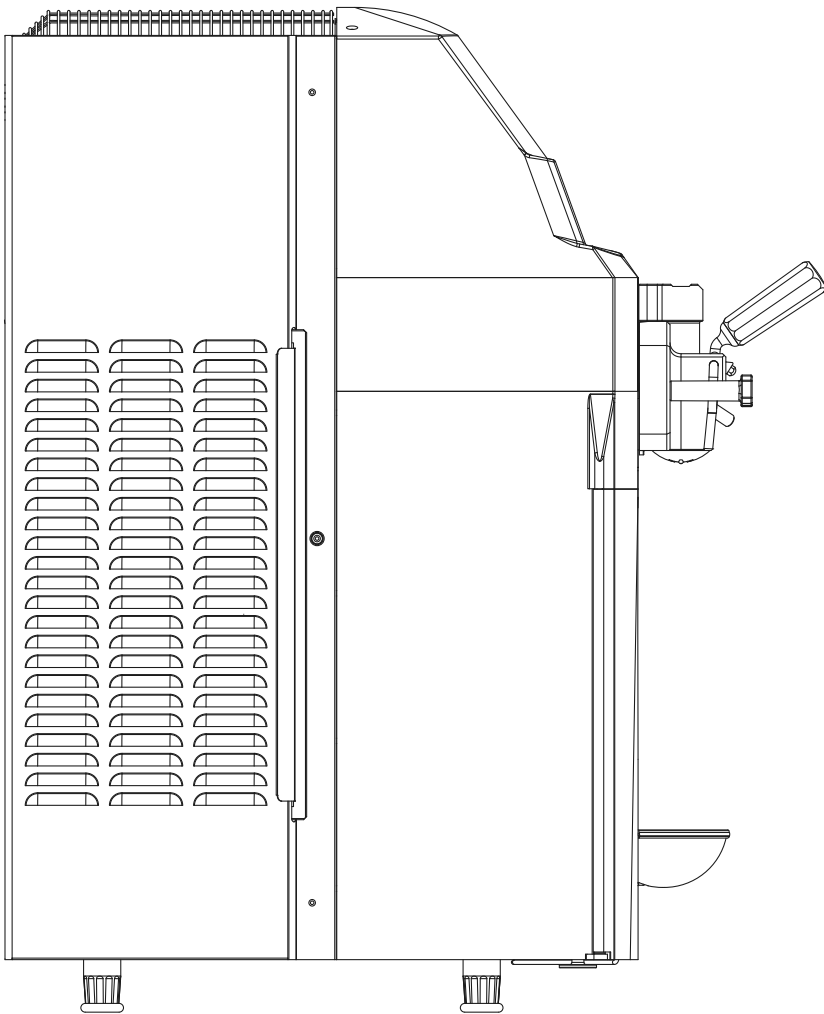


151 PLUS Soft Machine

Manuale d'Uso
Manual de Empleo
User's Manual
Bedienungsanleitung
Mode d'Emploi
Manual do Utilizador



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Attention - The purpose of this manual is to provide the customer with all the necessary information to carry out the installation and maintenance of the machine as well as to use it.

- The safety precautions are part of the machine. Read the safety precautions carefully before using the machine for the first time. Keep these instructions in a place where they can be easily located.

In order to avoid the risk of a lethal electric shock and Fire.

- **Connection to mains electricity must be carried out according to the provisions of the safety regulations in force in the country of use.**
- **The electrical socket to which the machine is connected must:**
 - correspond to the type of plug installed on the machine;
 - be of a size which respects the indications on the data plate on the side of the machine;
 - be connected to an efficient earthing system;
 - be connected to a system with differential and a magneto-thermal circuit-breaker.
- **The electric cable must not:**
 - come into contact with any kind of liquid: danger of electric shock and/or fire;
 - be crushed or enter into contact with cutting surfaces;
 - be used to move the machine;
 - be used when it is damaged;
 - be handled with wet or moist hands;
 - be rolled up in disorder during the operation of the machine;
 - be modified.
- **It is prohibited:**
 - to install the machine with different modes than those illustrated in Chapter 5;
 - to install the machine in areas where it is possible to use a stream or jet of water;
 - use the machine in the vicinity of inflammable and/or explosive substances;
 - to leave within the reach of children plastic bags, polystyrene, nails, etc., as they are potential sources of danger;
 - to allow children to play or to remain in the vicinity of the machine.
 - to use spare parts that are not recommended by the man-

- manufacturer;
- to introduce any technical modification to the machine;
- submerge the machine in any kind of liquid;
- wash the machine with a jet of water;
- use the machine with modes that are different from those indicated in the manual;
- use the machine under psycho-physical conditions subject to the influence of drugs, alcohol, mood-altering drugs, etc.;
- to install the machine on other equipment;
- to use the machine in potentially-explosive, aggressive atmospheres or those with a high concentration of dust or oily substances in suspension in the air;
- to use the machine in environments subject to risk of fire;
- to use the machine to supply unforeseen substances considering the characteristics of the machine.
- Do not wash the machine with benzene or solvents of any kind.
- Any repair may only be carried out by a Service Centre Authorized by the Manufacturer and/or, in any case, by specialist, trained staff.
- Do not obstruct the grilles located on the sides of the machine.
- Do not place the machine in the vicinity of heating systems (such as heaters or radiators).
- In case of fire, use carbon dioxide extinguishers (CO₂). Do not use water or powder extinguishers.

In order to prevent possible damage during the operation of the machine.

The following are considered to be improper use:

- any use other than that for which the machine is supplied and/or with application of techniques different from those illustrated in this publication;
- any intervention made in the machine other than those indicated in this publication;
- any use after alterations to the component parts and/or to safety devices;
- any use after repairs carried out with the use of spare parts not authorised by the manufacturer;
- the installation of the machine in the open air.

Any improper use will cause the guarantee to be totally invalidated, and the manufacturer will decline all liability for possible injury to persons and/or damage to things deriving from such use.

Emergency situations.

Attention. In any emergency situation, in order to stop the machine, press the green switch placed on the front of the machine and disconnect the electrical cable.

In case of the machine becoming jammed due to cold, switch off the machine and contact the service centre or a specialist technician.

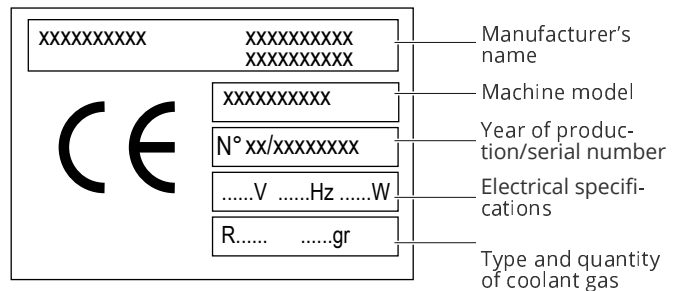
In case of fire it is necessary to immediately evacuate the area so as to permit the intervention of personnel responsible for the situation and equipped with suitable means of protection. Always use officially approved extinguishers; never use water or substances of which you are uncertain.

The rating plate on each machine bears the following information:

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 foods tuffs"



Cleaning

Before carrying out any operation inherent in cleaning and maintenance of the machine, put on the personal protection (gloves, goggles, etc.) set down by the safety regulations in force in the country where the machine is used.

When carrying out Cleaning and Maintenance tasks, apply the instructions described below:

- Use latex protective gloves. Once you are wearing your gloves wash your hands with a disinfectant solution;
- Do not use solvents or inflammable substances;
- Do not use abrasive and/or metallic sponges for cleaning the machine and its parts;
- Try not to spread liquids in the environment;
- Do not wash the parts of the machine in the dishwasher;
- Do not use a conventional oven and/or microwave to dry machine parts;
- Do not submerge the machine in water;
- Do not spray the machine directly with jets of water;
- For cleaning, use only warm water and a detergent with sufficient degreasing effect compliant with 21CFR1781010 (in any case in accordance with the current regulations in the country of use. E.g. kay-5 sanitizer) and which does not damage the parts of the machine;
- When finishing the work, reestablish and fix correctly all the protections and casings removed or open;

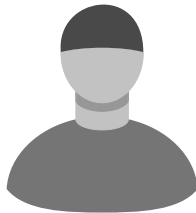
Cleaning and hygiene are operations which must be carried out regularly with the maximum care so as to guarantee the quality of the production while respecting the necessary rules of hygiene.

Staff responsible.

Attention - Two persons who carry out specific tasks, who are indicated below, may have access to the machine.

- It is not permitted to allow persons who do not satisfy the indicated requirements to make use of the machine.

User



A person with satisfactory technical knowledge regarding the preparation of the products that the machine uses in accordance with the provisions of the regulations in force regarding hygiene. A person who after having read the present manual is able to carry out:

- the normal operations of loading and/or replacement of products consumed;
- the correct supply of the product;
- the correct preparation of the product;
- cleaning and hygiene of the machine.

Specialist technician



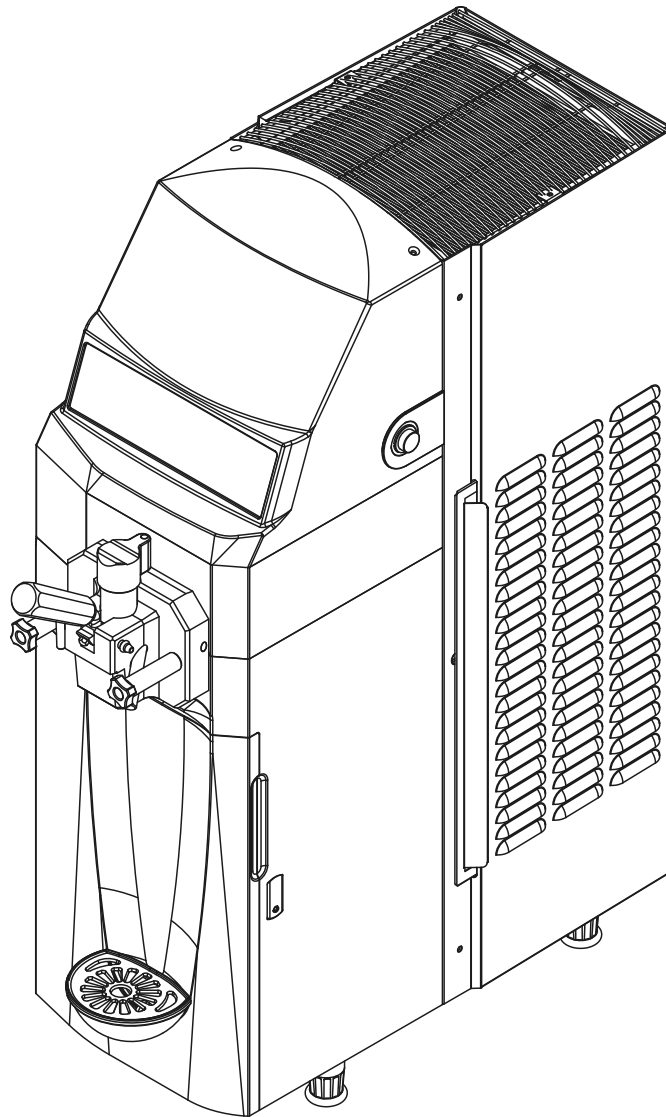
A person who, after having read this manual, is specifically responsible for the installation, use and maintenance of the machine, and therefore:

- is in a position to carry out repairs in case of serious malfunction and has knowledge of the content of the present manual and of all information relative to safety;
- is in a position to fully understand the instructions in this manual and to correctly interpret drawings and diagrams;
- knows the main rules of hygiene, prevention of accidents, as well as the technological and safety rules;
- has specific experience regarding the maintenance of ice-cream making machines.
- knows how to behave in case of emergency, where to find the individual protection equipment and how to use it correctly.

This equipment may be used by children of eight years of age and over and persons with limited physical, sensorial or mental abilities or lack of experience and knowledge if they are provided with suitable supervision or training with regard to the use of the equipment in a safe manner and understand the dangers involved. Cleaning and maintenance to be carried out by the user must not be done by children without supervision.

Attention - Before carrying out any operation on the machine, the operators and the specialist technical staff must carefully read the instructions given in the present document.

- It is prohibited to carry out any operation without having read and fully understood the content of the present manual.
- In case of doubts about the correct interpretation of the instructions we would ask you to contact the manufacturer so as to obtain the necessary clarifications.

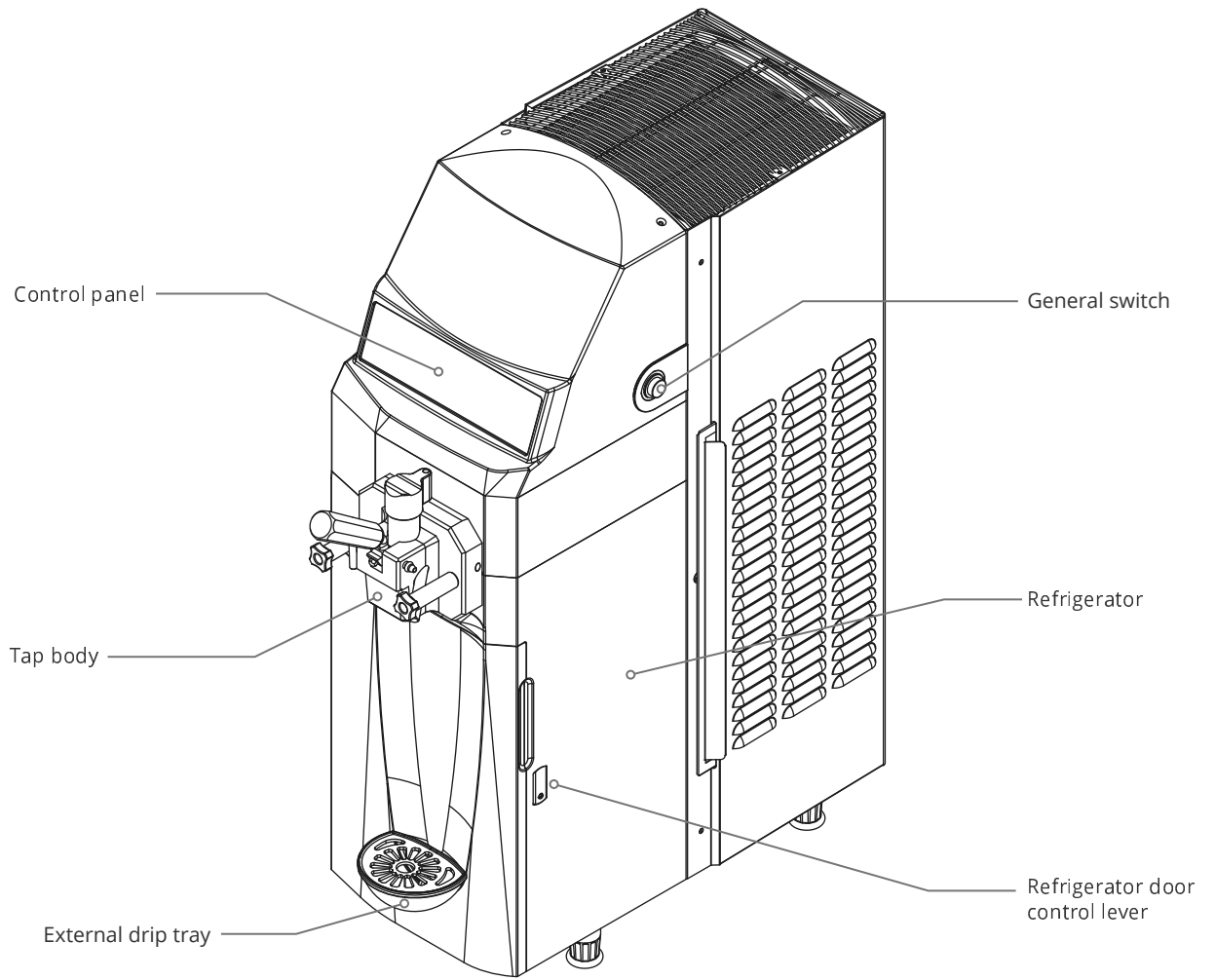


The machine for professional use which you are using is ideal for the production of ice-cream of a creamy type, also known as “soft”.

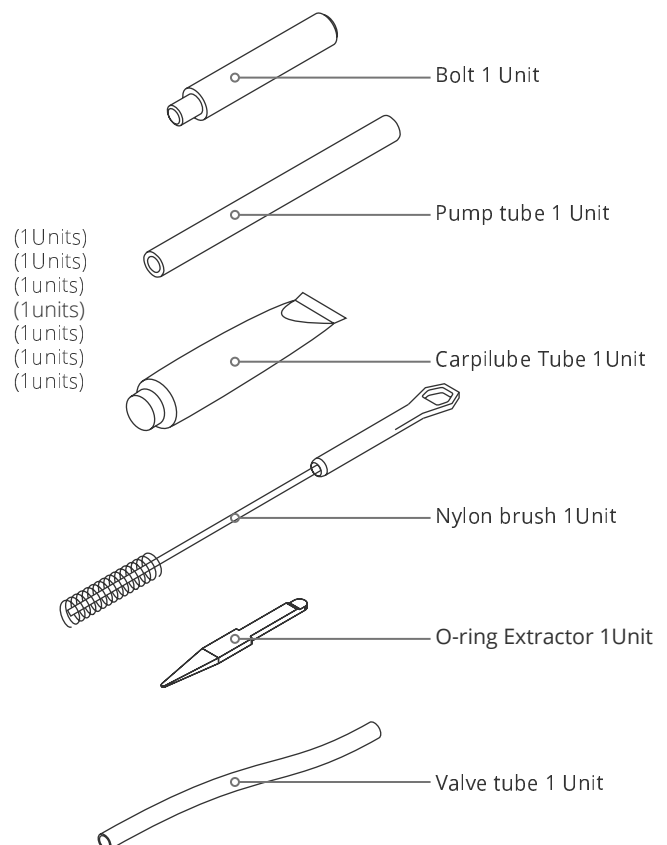
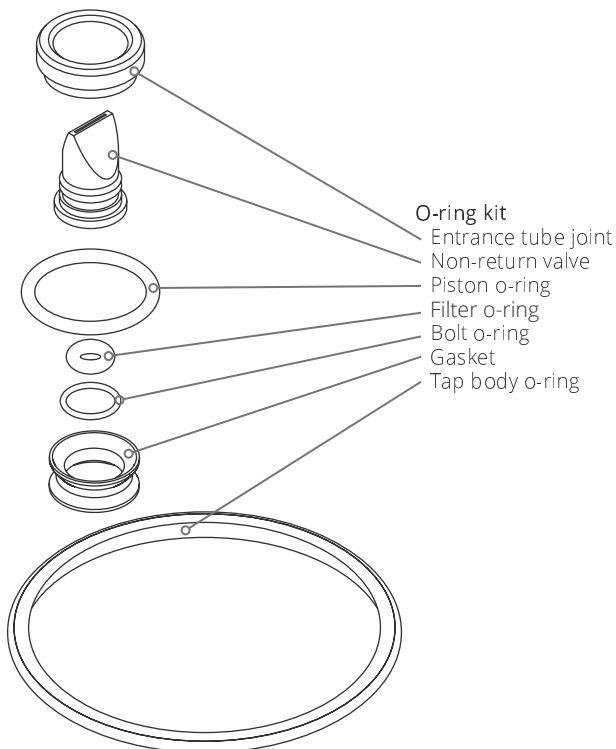
Main features:

- **Compact design:** For all shops that have limited space.
- **Level sensor:** It monitors the quantity of the product.
- **Insulated refrigerator:** Ventilated and perfectly insulated.
- **Personalizable slide:** Adapt it to your image.
- **Vertical ventilation:** Optimizes the performance of the machine.
- **Easy and rapid cleaning:** Hot cleaning, guarantees the hygiene and quality of the product.
- **Overrun control:** Directly from the control panel.

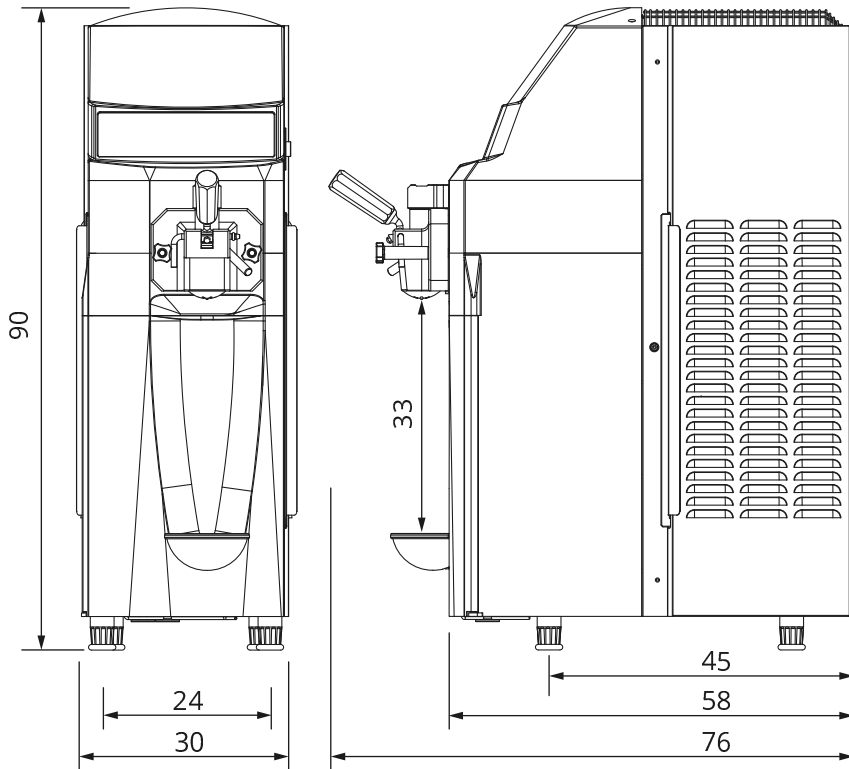
2.2 List of parts



2.3 Objects supplied



2.4 Specifications



Capacity	151 FCS
Flavors	1
Tank capacity	5L
Cylinder capacity	1.2L
75g rations/hour	180
Electrical features	151 FCS
Voltage	See rating plate on side of the machine
Watt	
Phase	1
Packaging	151 FCS
Width	38cm
Depth	77cm
Height	94cm
Gross weight	100 Kg
Technical features	151 FCS
Net weight	97 Kg
Class	N
Sound pressure	<<70dBA
Operating T°	Min 10°C - Max 40°C

2.5 Control panel



Stop

The machine stops when you press this button.

- This button is also used to choose parameters on the user menu.



Ice-cream production

When you press this button, the machine prepares ice-cream inside the cylinder.

- This button is also used to choose menus according to production/maintenance.



Loading/Cleaning/Calibrating Menu

This button is used to enter the Loading/Cleaning/Calibrating menu.

- This button is also used to:
 - Load the disinfectant solution from the tank into the cylinder.
 - Empty the cylinder.
 - Start the Hot cleaning.
 - Block or Unblock the display (press for 5 seconds). When is blocked, the "#" appears on the display.



Return consistency

Pressing this button, the ice-cream will gain the proper consistency in a few seconds.

- This button is also used to:
 - Increase the value on the user menu.
 - Making of a manual defrost.



Conservation

This serves to keep the product in the cylinder and in the tank at the correct temperature (4°C) when your premises are shut. This allows you to make an important energy saving as the compressor operates only to maintain the product at the correct temperature.

- This button is also used to:
 - Reduce the value of the selected parameter on the user menu.
 - Remove the alarm messages from the screen.



Loading

This button is used to load the product from the tank into the cylinder.

- This button is also used as a warning to refill the tank.



Calibrating pump

This button is used to carry out the calibrating of the pipe for the pump.

- This button is also used as a warning to change the pump tube.

3.1 Place of installation



All the operations illustrated in this chapter are to be carried out only by specialist technicians, who must organize the different operating sequences and the use of appropriate resources so as to act at all times with strict application of the current regulations in this matter.

Before the machine is installed, the premises must satisfy the following requirements



The premises must have been prepared for installing the machine.



The machine must be supervised. Therefore, it must be installed in a place where it can be observed by trained staff.



The premises must satisfy the requirements regarding lighting, ventilation and hygiene.



It is prohibited to install the machine in locations where it can be reached, touched and/or activated by persons other than those specified in section 1.



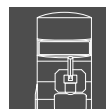
The surface of the location must be solid, flat (inclination less than 2) and stable.



The machine must work in environments with a temperature of between 10°C and 42 °C.



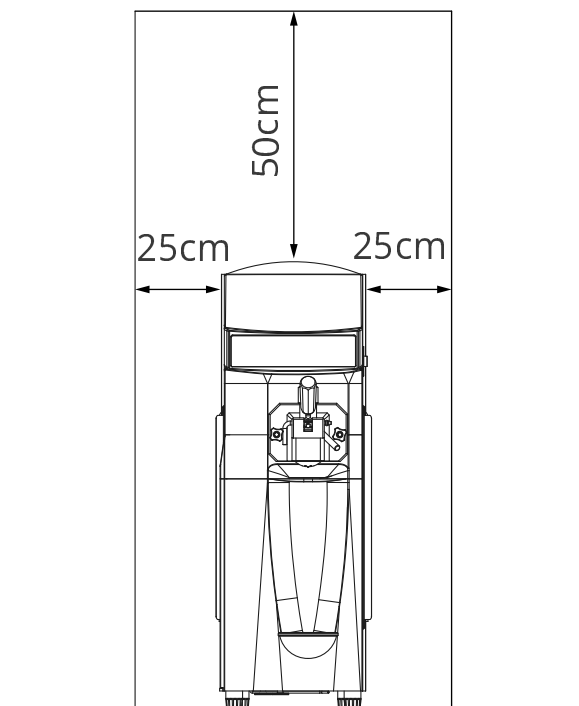
The electricity socket must be easily reached.



There must be space for access to the machine in order to:


- Allow the operator to act without any limitation;
- Be able to immediately leave the area if necessary;
- Allow air to circulate;


In the figure below, the minimum distances necessary to carry out the installation are indicated.




3.2 Transport of the machine

Once the machine is received, it should be transported to a place close to where it is to be installed:

1  **Before transporting**
Check that nobody is present within the operating radius for lifting and movement of the load and, in situations of particular difficulty, use staff to monitor the movements to be carried out.

2  **Lifting and transport**
Lift the packaged machine and transport it with care; the movement of the machine must be carried out in a vertical position by at least two persons.

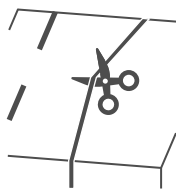
3  **Monitor the journey**
Avoid journeys over rough or uneven surfaces, paying attention to the dimensions and possible parts which jut out.


The damage that the machine might suffer during transport and movement is not covered by the GUARANTEE.

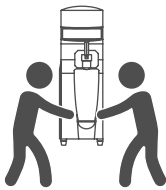
Repairs or replacement of parts that may have been damaged must be carried out at the cost of the customer.

3.3 Installation of the machine


Once the packaged machine is in the vicinity of the place where it is to be installed, it is necessary to proceed as follows:

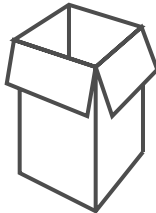
1  **Cut the nylon strips**
It is prohibited to make additional cuts in the packaging.

2  **Lift the cardboard cover**
Try not to damage the packaging as it may be useful to move the machine in the future or for transporting the machine.

3  **Putting the machine in place**
Put the machine in the planned location.

3.4 Treatment of the packaging

 **Recycling**
On the one hand, it can be subdivided according to the type of materials of which it is made up and they can be treated according to the provisions of the rules in force in the country where the machine is located.

0  **Conserve for future use**
On the other hand, it is possible to conserve the packaging as it might be useful for future movements or transport of the machine.

3.5 Connection to the mains

Before connecting the machine to the mains, check:



The laws and technical regulations in force at the moment of making the installation.



That the connection point offers easy access to the user so that he/she may disconnect the machine without difficulty from the electricity whenever necessary.

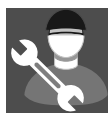


That the voltage indicated in the machine specifications corresponds to that of the electricity supply to which the machine is going to be connected.

And understand:



That if the power cable is damaged, for replacement it is necessary to contact the manufacturer or a specialist technician.



That the connection of the power cable to the mains must be of a permanent type if the legislation so demands. Contact a specialist technician to connect/disconnect the cable to/from the mains in accordance with the current regulations.



It is prohibited:
•to use extension leads of any kind;
•to replace the original plug;
•to use adapters.

3.6 Preparation of the machine

Once the machine is connected, it should be configured according to the product to be used:

Configuration of parameters.



Configure the parameters as you wish. Look at the "User menu" chapter (Pg19).

1

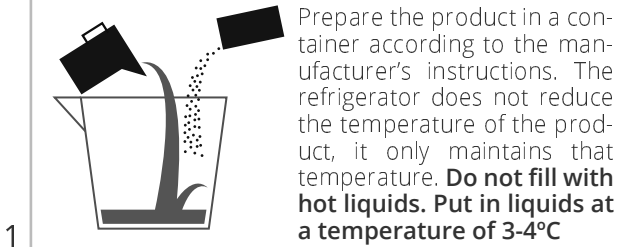
Cleaning and hygiene



Before starting up the machine for the first time, it is indispensable to carry out the cleaning and hygiene carefully (see Cleaning and hygiene chapter) (Pg.20)

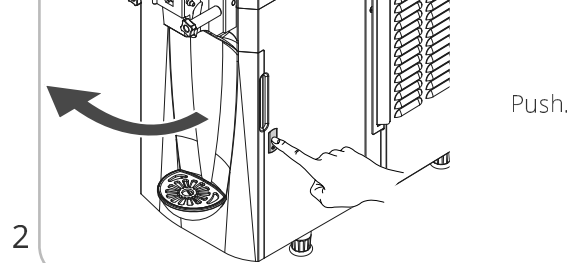
2

Prepare product



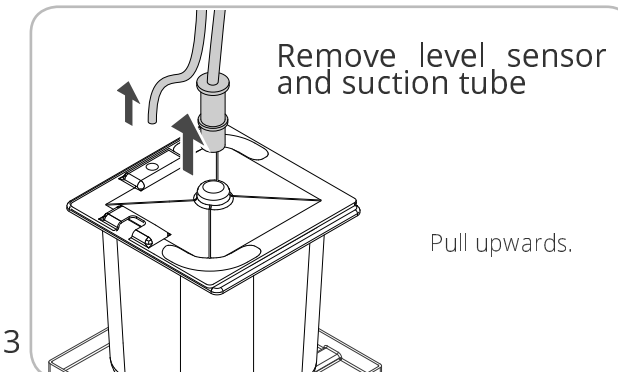
Prepare the product in a container according to the manufacturer's instructions. The refrigerator does not reduce the temperature of the product, it only maintains that temperature. **Do not fill with hot liquids. Put in liquids at a temperature of 3-4°C**

Open refrigerator door



Push.

Remove level sensor and suction tube



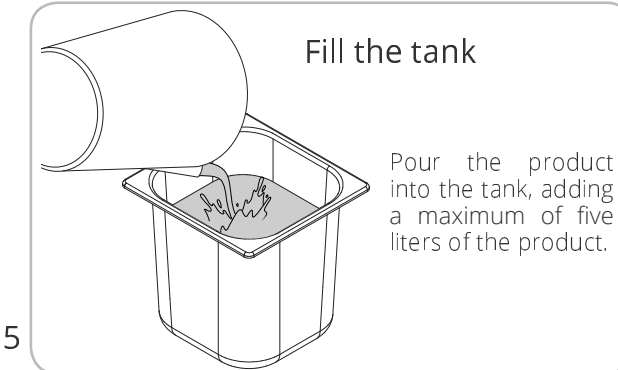
Pull upwards.

Extract the tank and withdraw the lid



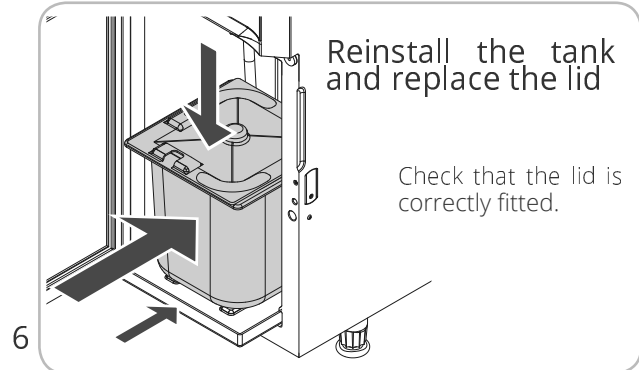
Be careful not to damage the level sensor when removing the lid from the tank.

Fill the tank



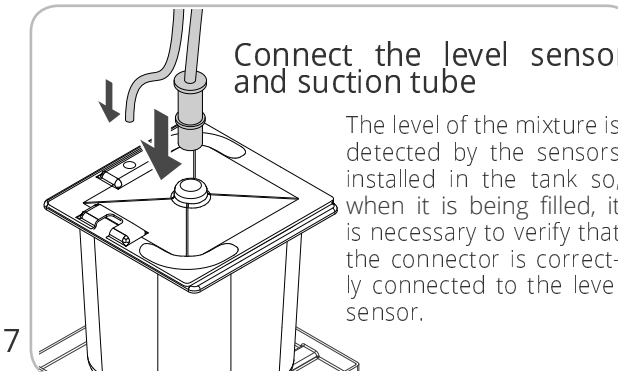
Pour the product into the tank, adding a maximum of five liters of the product.

Reinstall the tank and replace the lid



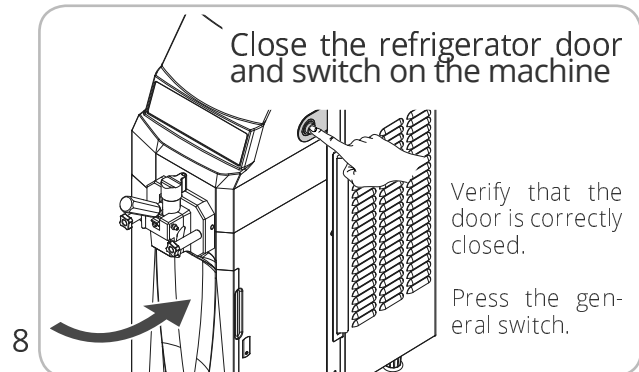
Check that the lid is correctly fitted.

Connect the level sensor and suction tube



The level of the mixture is detected by the sensors installed in the tank so, when it is being filled, it is necessary to verify that the connector is correctly connected to the level sensor.

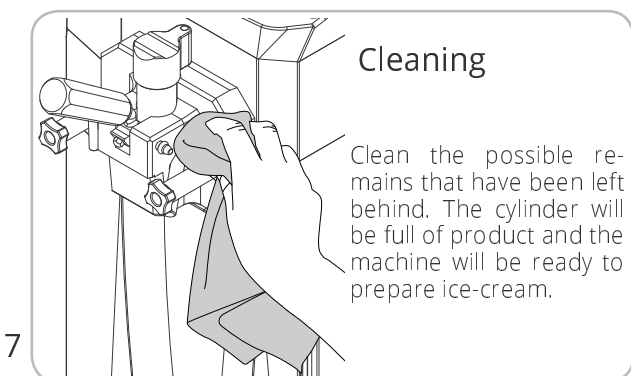
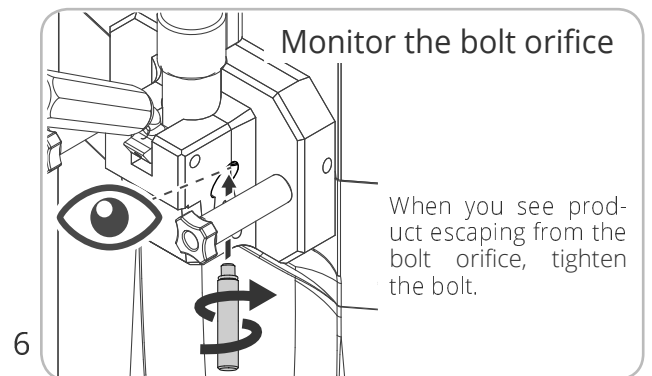
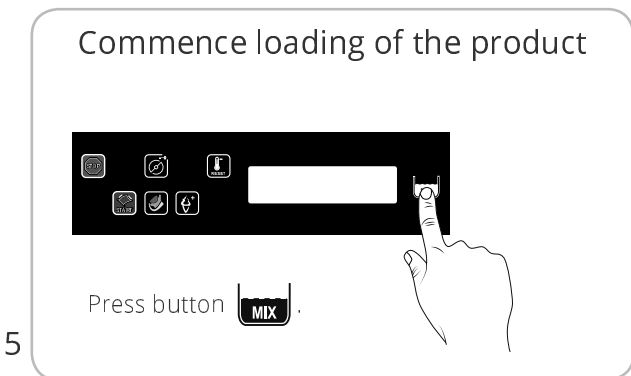
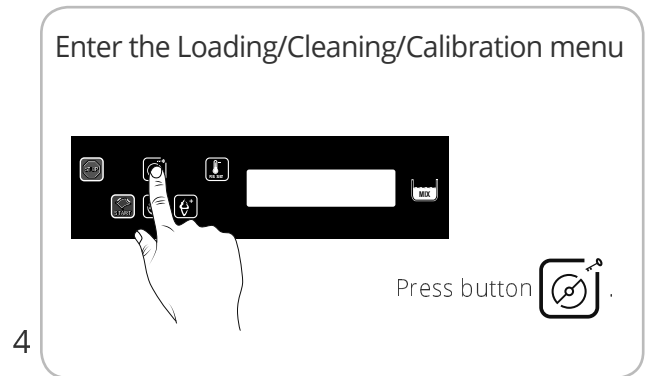
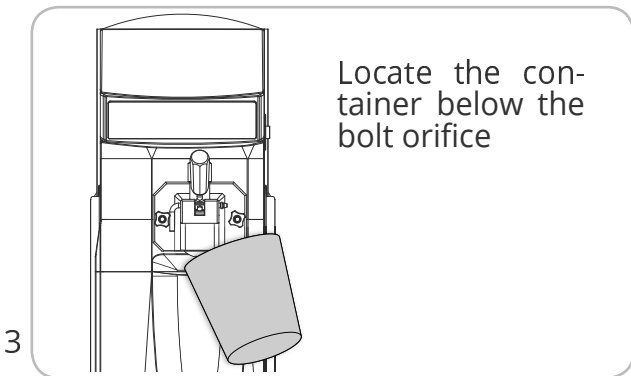
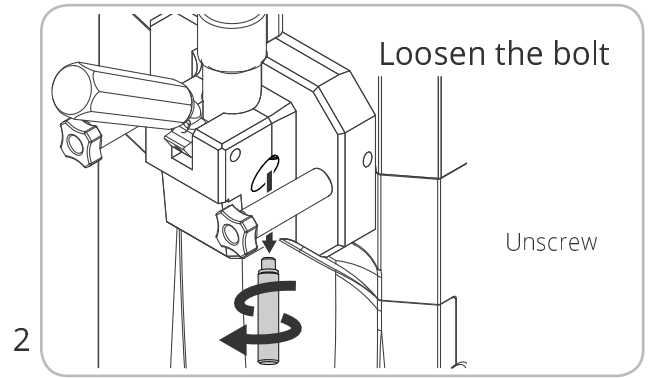
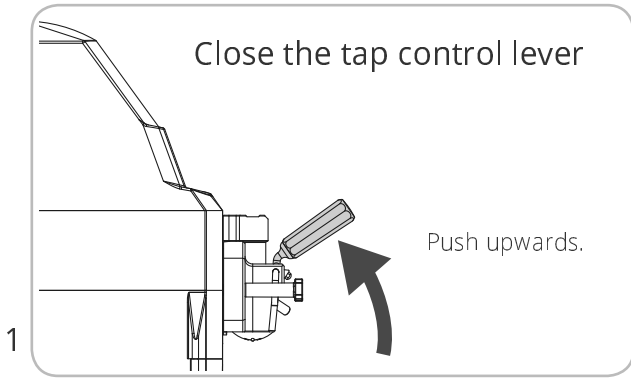
Close the refrigerator door and switch on the machine



Verify that the door is correctly closed.

Press the general switch.

4.2 Loading of the product into the cylinder



4.3 Production of ice-cream

1


Commence ice-cream production



Press button 

2

Wait for ice-cream



When the ice-cream is ready, the screen will show: **Ice-cream ready to serve.**

While the machine is preparing the ice-cream we can see:

0

READY!

Cab +22 C W -14

1

Temperature of the refrigerator Cabinet +22 C

Temperature cylinder +0182 C↓

2

Hot=051

Set=100

3

Cones today

00000

4

Total cones

00000

5

Tube 1 hours 00068

MA1 hours 00068

6

Forced Defrost

Push Button +


7


TGC+035 TCN+050

Fan Condens. 02


On the main screen, you can see:


- State of the ice-cream
- Temperature of the refrigerator
- Days left for washing


By pressing  you can gain access to useful information.


1. By pressing  you can see the temperature of the refrigerator and the cylinder. The presence of an arrow pointing downwards indicates that the cylinder is getting colder.


2. By pressing  again you can see:
Hot (value of current consistency)
Set (value of consistency to be reached).

3. By pressing  again, you can see how many cones you have served today.

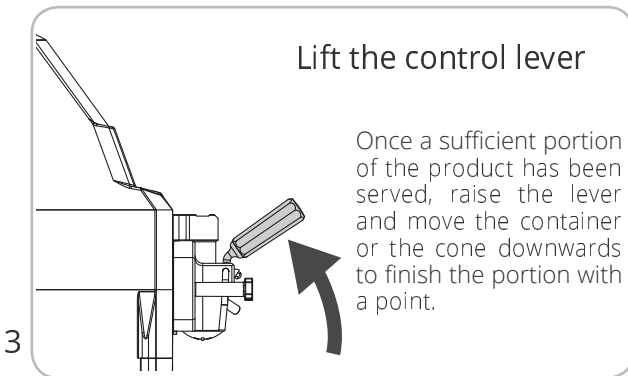
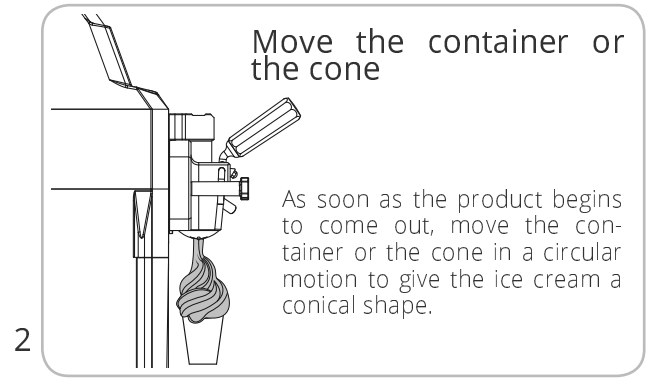
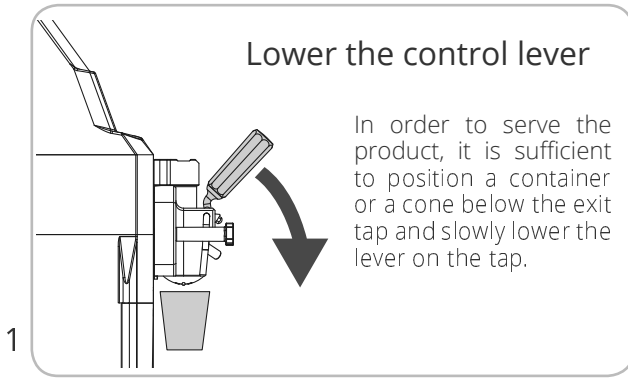
4. By pressing  again, you can see the total number of cones served by the machine.

5. By pressing  again, you can see the hours of operation of the pump tube and pump motor.

6. By pressing  again you can activate the manual defrosting function. The evaporator is subject to the formation of frost which may reduce its effectiveness. In order to prevent this the machine has an automatic and a manual defrosting cycle.

7. By pressing  again, you can see the temperature of the refrigerant at the entrance to the compressor (TGC) and in the condenser (TCN) and the Fan Speed.

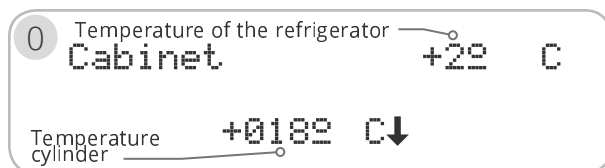
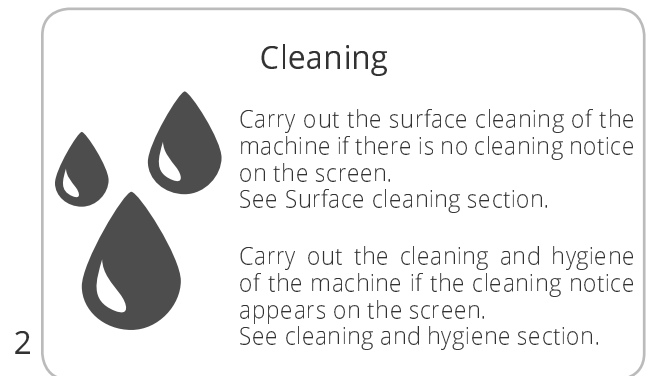
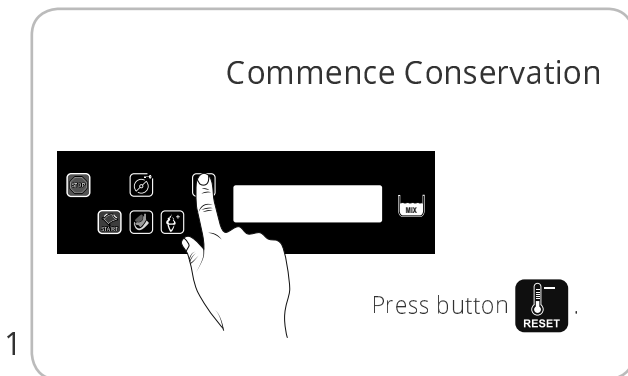
4.4 Serve ice-cream



Distribute the ice-cream without exceeding the rate of production of the machine as indicated in the table in the Specifications section. By not exceeding this rate, and by being careful to refill the machine with fresh product, you can be sure not to interrupt sales even at the busiest times.


4.5 Closing the premises

During the periods of closure of your establishment it is possible to put the machine into maintenance mode. In this way, you will save a considerable quantity of electricity as the compressor works only for the time that is strictly necessary to conserve the product at the proper temperature (max. 4° C)



On the main screen, you can see the temperature of the refrigerator and the cylinder. The presence of an arrow pointing downwards indicates that the cylinder is getting colder.

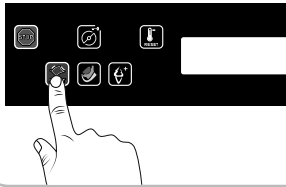


1. By pressing  again, you can activate the function of manual defrosting. The evaporator is subject to the formation of frost which may reduce its effectiveness. In order to prevent this, the machine has an automatic and a manual defrosting cycle.

Commence ice-cream production

When the premises are opened, you will find the machine in conservation mode.

In order to obtain ice-cream, see the "Production of ice-cream" chapter. A few seconds will be enough to allow the ice-cream to achieve the proper consistency to be able to recommence sales.



1

Change the ice-cream flavor:

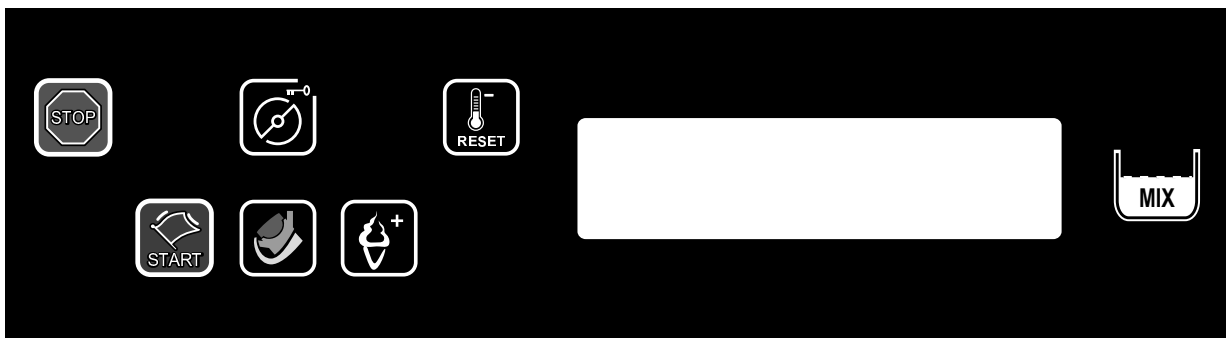
If during the daily use you want to change the ice-cream flavor:

- 1.Emptying (see pag. 20)
- 2.Operation (see pag. 13)



Re-establishing consistency

If during the daily use the ice cream is not ready to be served. By pressing this button, the ice-cream will have the proper consistency to be ready to serve in a few seconds.



Change pump tube

When this icon lights up on the control panel, this means that it is necessary to replace the rubber tube on the peristaltic pump. See chapter "Change pump tube".



Fill the tank

When this icon lights up on the control panel, this means that it is necessary to refill the product tank. See "Filling" chapter. After filling the tank, you will be able to go back into production.

Alarms

The machine includes a system of automatic verification which indicates possible problems arising in the machine.

The machine may be used for distribution if there is a not very serious alarm; if it is a serious alarm, the machine will not allow you to distribute ice-cream.

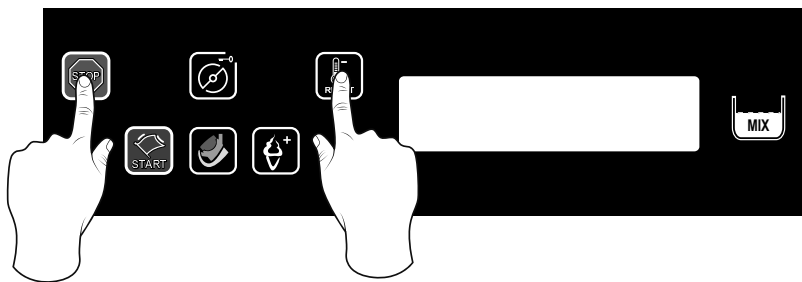


Press the  button to update the screen when the alarm has been attended to.

The following table shows the possible alarms:

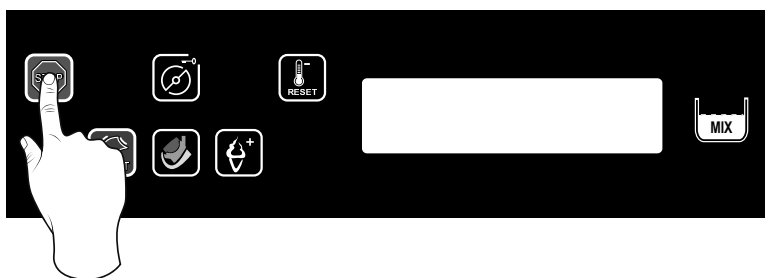
ALARM	DESCRIPTION
Mix Exhausted	Tank empty (see "Filling" chapter)
Pressostat	The high pressure pressostat has been activated.
Al. Cabin Sensor	Indicates a fault in the refrigerator temperature sensor. It is only possible to gain access to the Loading function. The machine will stop operating.
Al. Sensor Cylinder	Indicates a fault in the cylinder temperature sensor.
Al. Condenser Sensor	Indicates a fault in the condenser temperature sensor.
Absence of Tap Port	Body of tap open.
Al. Compressor Sensor	Indicates a fault in the compressor temperature sensor.
Return Voltage	Indicates that there has been an interruption in the electricity supply to the machine.
Ice Cylinder 1 x 10	Insufficient heat exchange in the cylinder.
Timeout Product 1	Problem of refrigeration in the cylinder, the product has not achieved the consistency necessary while cooling.
Cabin Open	The door of the refrigerator is open. The message will be eliminated by closing the door of the refrigerator.
Wash today!	This warning indicates that it is absolutely necessary to clean the machine. See chapter on "cleaning and hygiene".
Why STOP?	The machine warns you that it is in Stop mode. In order to confirm that we have put the machine on Stop, press the Stop button again.
Stirrer Jammed	Call the technician
Close control lever	The control lever is open or the sensor of the control lever is not working correctly.

How can I enter the user menu and how can I navigate?



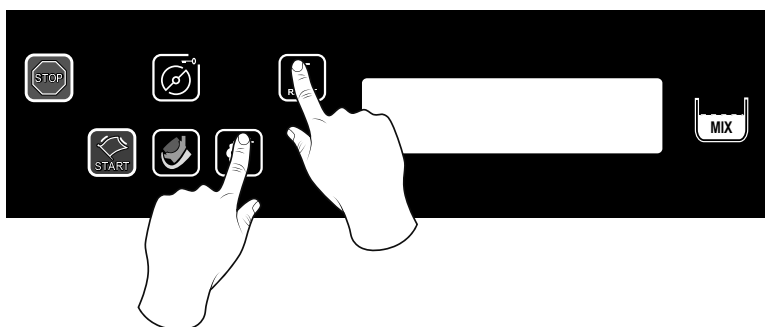
1. Enter the menu

You can enter the user menu by pressing  +  at the same time for 3".



2. See parameters

With the  button, you can view the parameters that you wish to use.



3. Change parameter value

With the  and  buttons, you can change the value of the parameter.

Which parameters can you change?

1. HOT (Max. Consistency of ice-cream cylinder) Increasing this number increases the hardness of the ice-cream.
2. Overrun (Amount of air in the cylinder) There are 6 levels of Overrun (1Min - 6Max). The step 7 is only programmable by a technician and should not be selected. if none of the Overrun levels (1-6) is suitable to the product, call a service technician.
3. Hours
4. Minutes
5. Day of the week
6. Day of the month
7. Month

8. Year
9. Language
10. Time of commencement of production
11. Time of commencement of conservation
12. Enable Beep Level (Enable or disable the acoustic signal when the warning appears: 
13. Automatic Conservation
14. Cleaning alarm hour
15. Cleaning alarm minutes

Save and Exit Menu

In order to Save and exit menu it is sufficient to press .

72h

Cleaning and hygiene in the machine must be carried out compulsorily **after a maximum of 72 hours** since the product was loaded into the machine (See chapter on Cleaning and Hygiene)

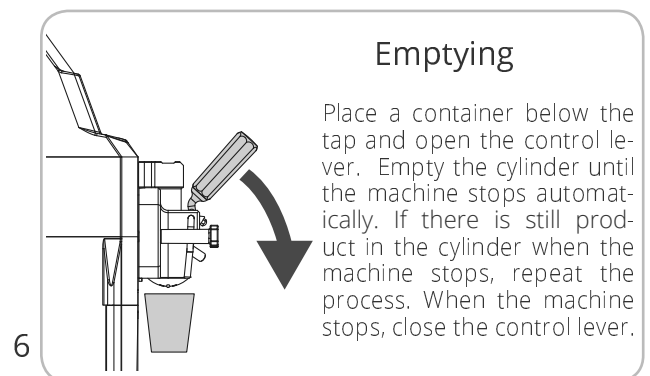
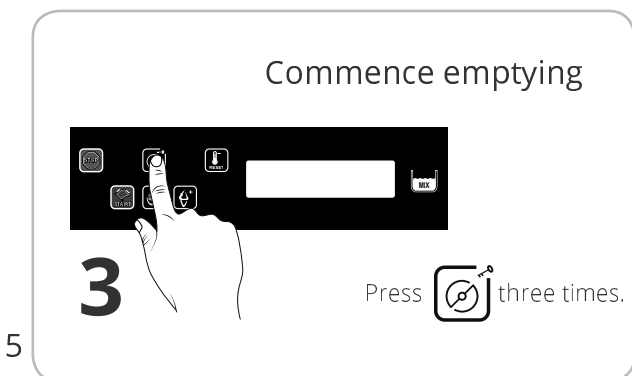
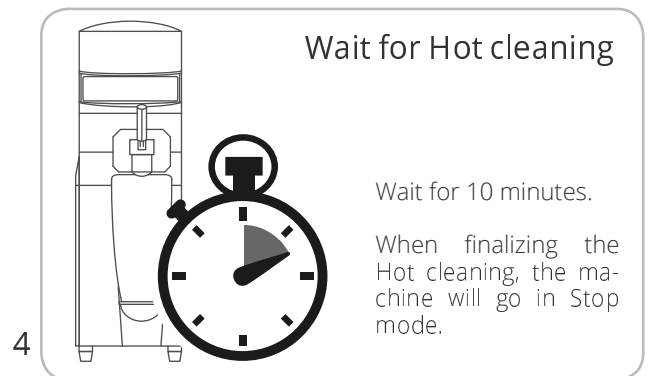
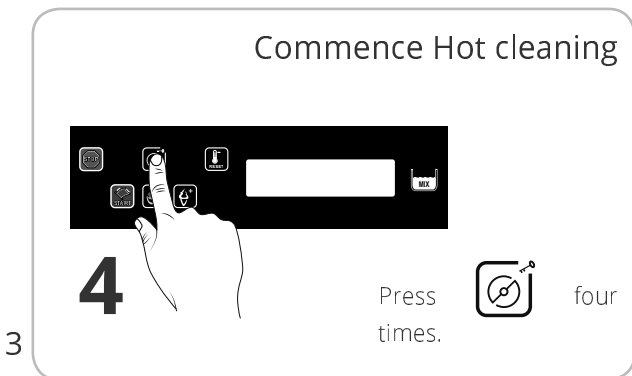
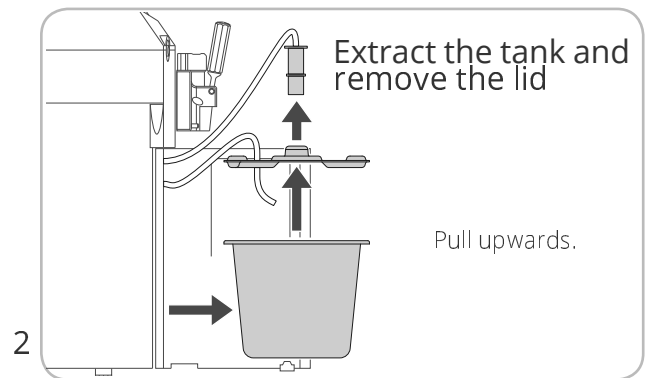
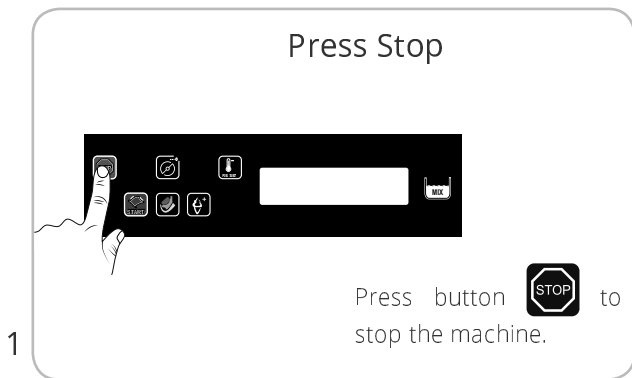
6.1 When to clean the machine?

24h

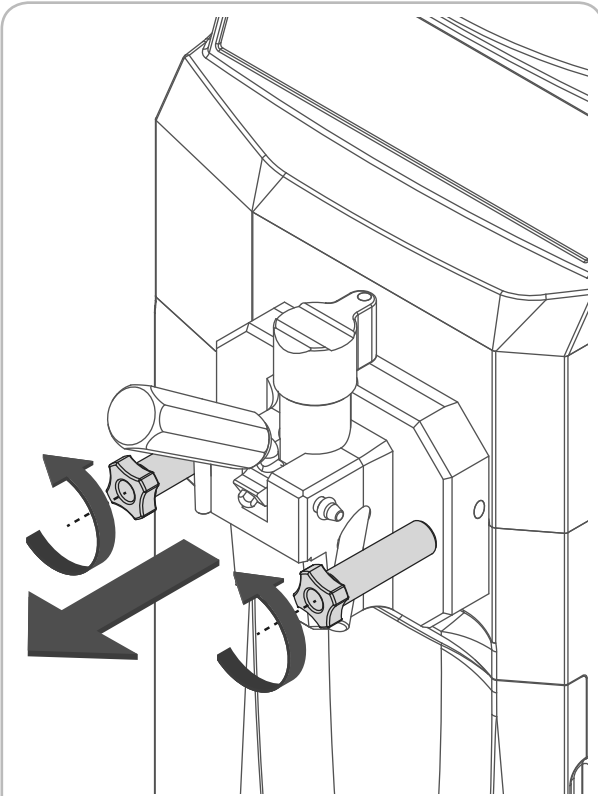
The **surface washing** of the machine must compulsorily be carried out **every day** after the final ice-cream of the day (See chapter. surface washing).

6.2 Cleaning and hygiene

6.2.1 Emptying



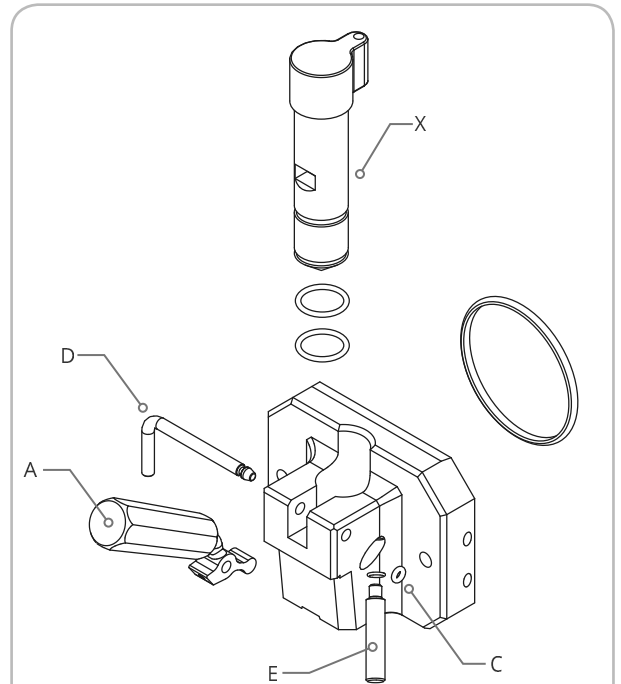
1.Dismantling the Tap.



Withdraw body of tap

Loosen slowly and withdraw the two knobs, take out the tap body by pulling towards the outside of the machine.

1.1

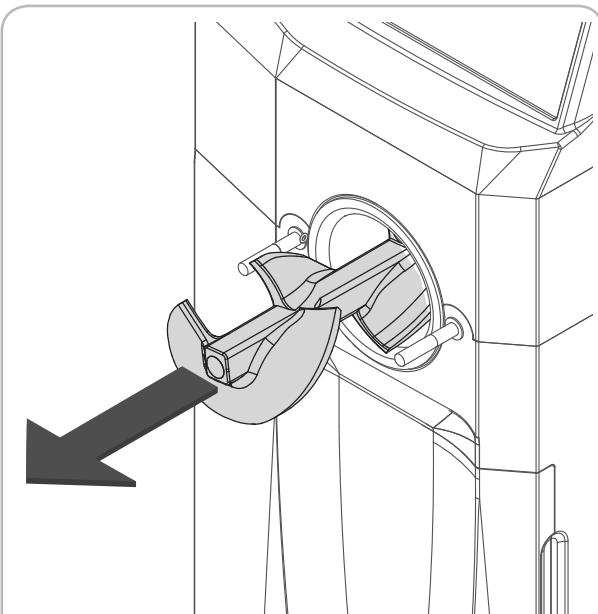


Dismantle the body of the tap

- Using the control lever (A) raise the piston (X)
- Extract the joint (C) and the filter of the tap (D).
- Extract the control lever (A).
- Extract the piston (X) from their position.
- Extract the bolt (E) from the body of the tap.
- Extract the rest of the washers.

1.2

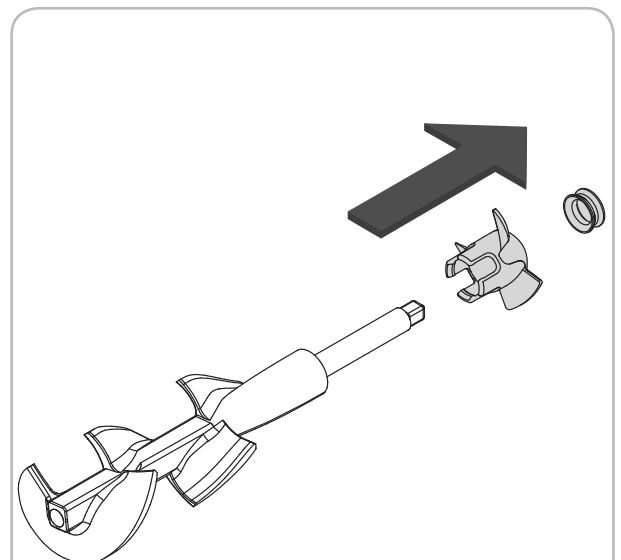
2.Dismantle the spiral Paddle.



Remove spiral Paddle

Extract the spiral paddle from their housing in the cylinder but take care not to hit the walls of the cylinder.

2.1

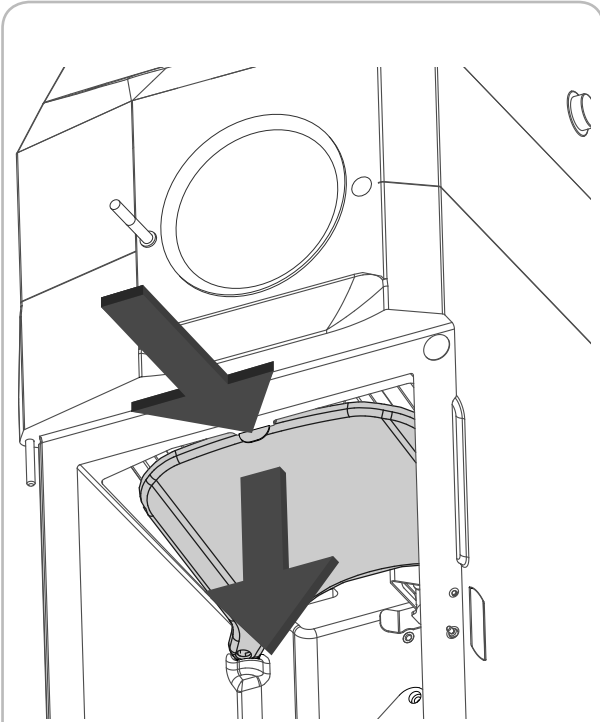


Dismantle spiral Paddle

Remove the gasket and the spiral by sliding them along the axis.

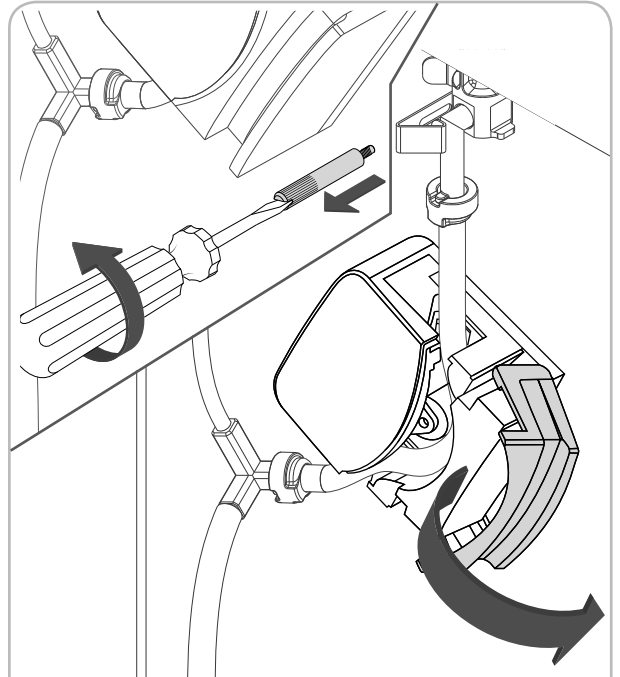
2.2

3. Dismantling pump Tube.



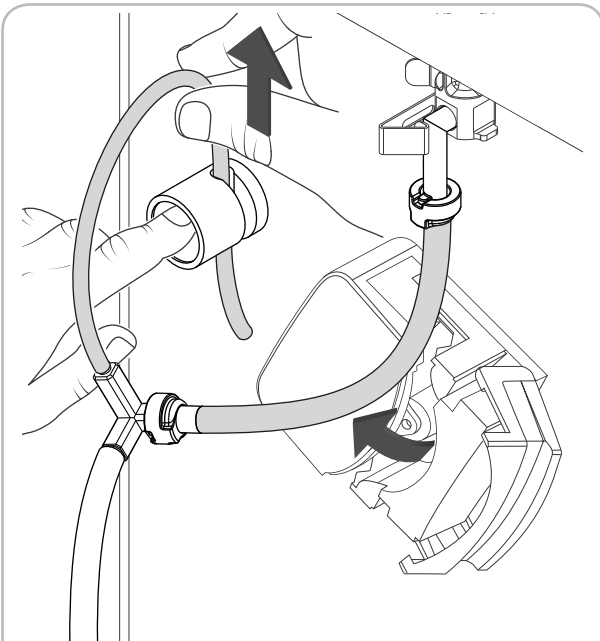
Remove upper tray

3.1 Remove the upper tray from the refrigerator by pressing the catch and pulling downwards.



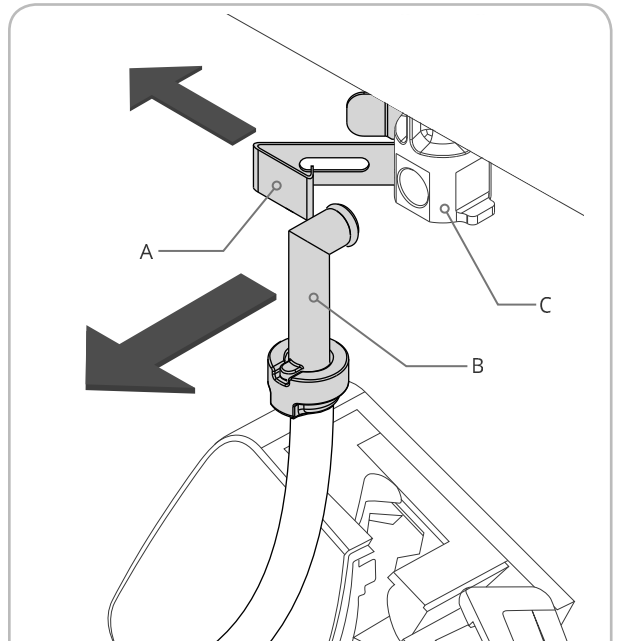
Open pump

3.2 Remove the bolt and open the peristaltic pump by raising the lid.



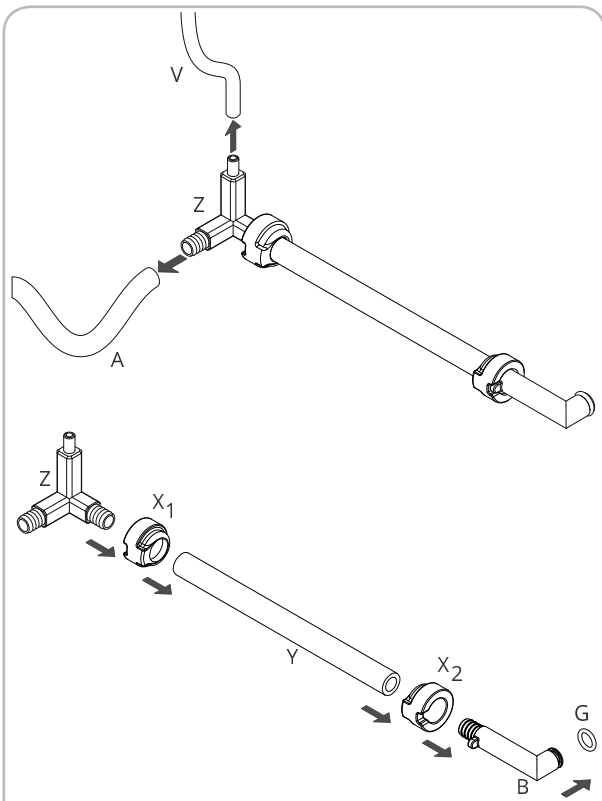
Remove the pump tube from the pump

3.3 Remove the pump tube and the valve tube by taking it delicately from the interior.



Remove the pump tube from the inlet tube

3.4 Pull the catch (A) to the left and take out the connection stub (B) and inlet tube (C).



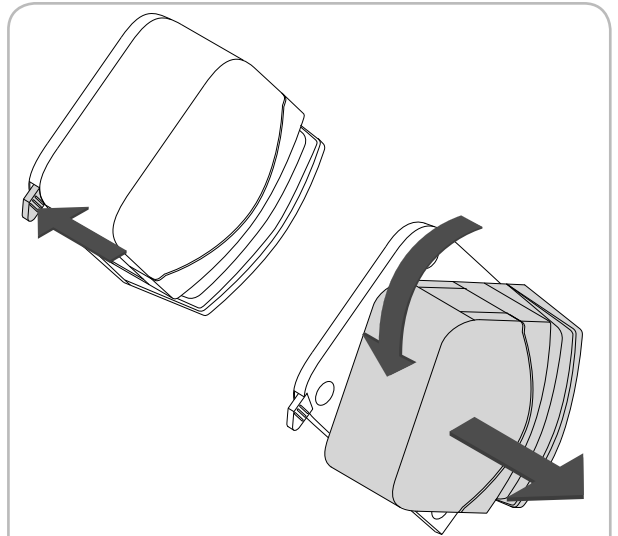
Dismantling pump tube

Disconnect the suction tube (A) and the valve tube (V) from the stub (Z);

Take out the ferrules (X1) and (X2), the tube (Y) and the stub (B) by pulling horizontally. Finally, extract the washer (G) from the stub B;

3.5

4. Dismantling Pump.

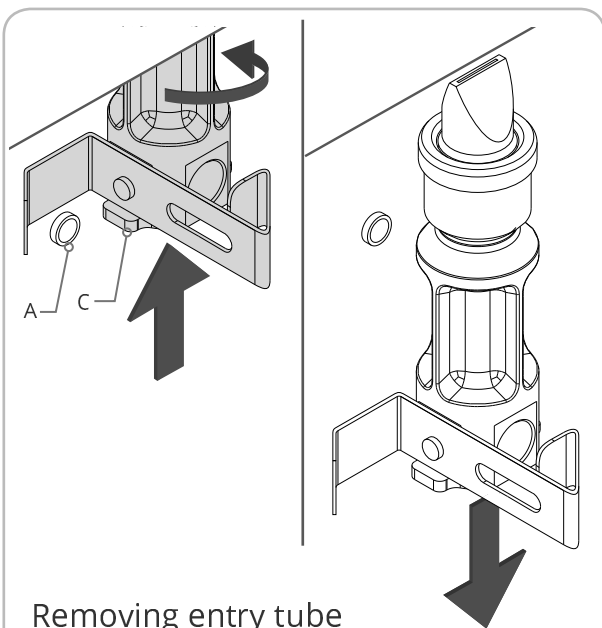


Dismantling the pump

In order to extract the Body of the pump, press the catch located on its left and, keeping it pressed, rotate the body anti-clockwise until it is freed. Then remove the pump by pulling outwards.

4.1

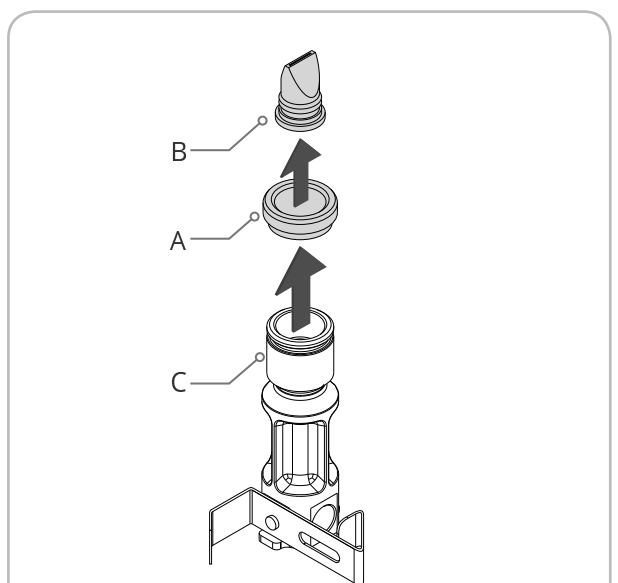
5. Dismantling the inlet Tube.



Removing entry tube

Open the catch (A) and remove the entry tube (C) by pulling downwards;

5.1

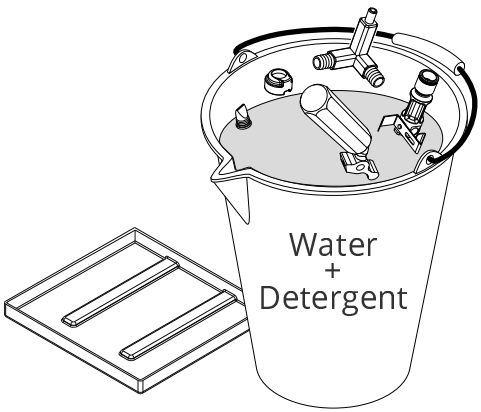


Dismantling entry tube

Extract the joint (A) and non-return valve (B) from the entry tube (C);

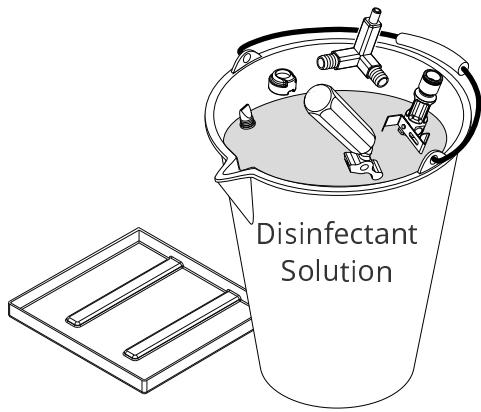
5.2

6.2 Cleaning and hygiene
6.2.3 Cleaning



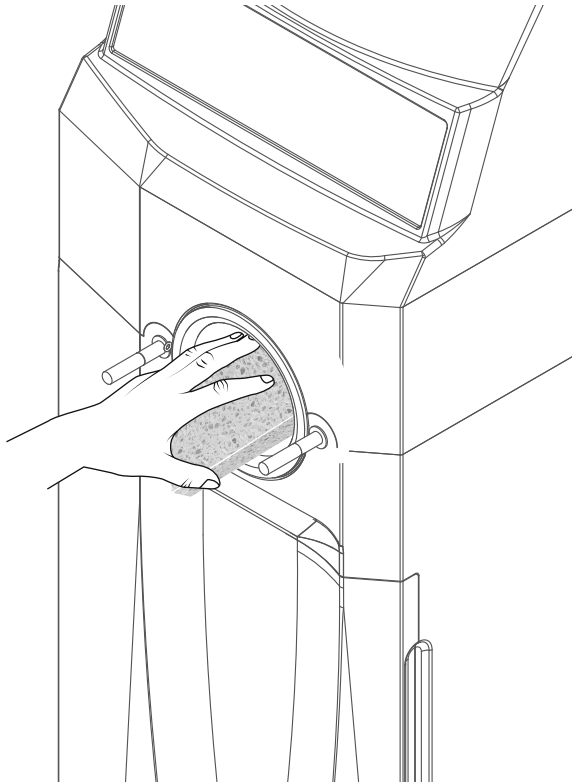
1

Washing parts
Wash all the dismantled parts with drinking water and detergent including the tanks, with the help of a brush supplied clean the inside of the tubes. Rinse all the parts with clean water checking that the remains of grease and product have been removed from all surfaces.



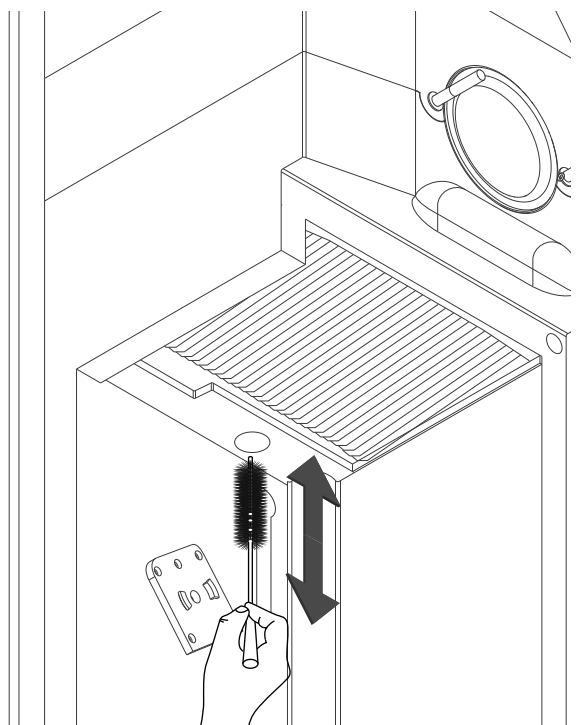
2

Disinfecting the parts
Fill a clean bucket with disinfectant solution and put all the previously dismantled parts in it. Let the solution act for 10-15 minutes. Carefully rinse the elements using plenty of drinking water. Place the parts on a clean tray and let them dry in the air.



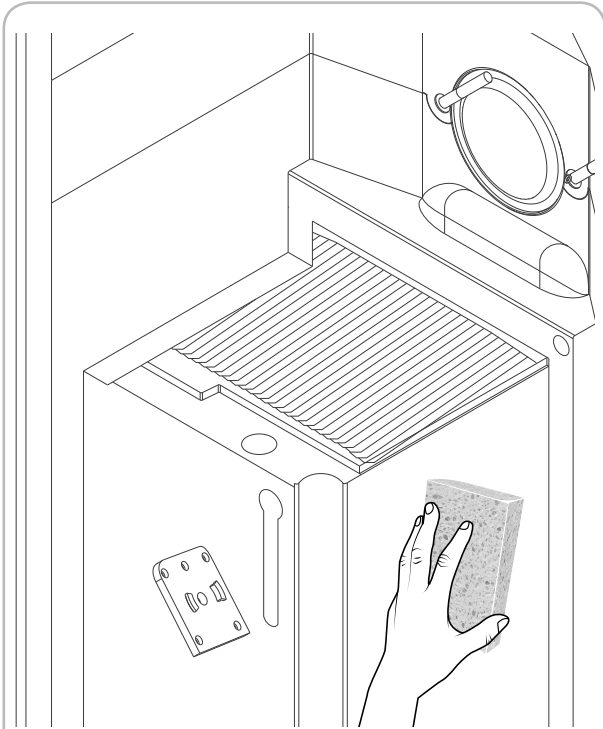
3

Washing the cylinder
Wash the cylinder with a non-abrasive sponge moistened with drinking water or detergent. Rinse with clean water. With a non-abrasive sponge moistened with a disinfectant solution, fully clean the cylinder. Let the disinfectant solution work for 10/15 minutes. Using a sponge moistened with water, remove the disinfectant solution from the cylinder.



4

Washing the orifice of the entry tube
With the brush supplied, moistened with water and detergent, clean the hole between the refrigerator and the cylinder. Rinse with clean water. Using the brush moistened with disinfectant solution, clean the hole between the refrigerator and the cylinder. Let the disinfectant work for 10/15 minutes. With the brush moistened with water, remove the disinfectant solution from the cylinder and the orifice between refrigerator and cylinder.

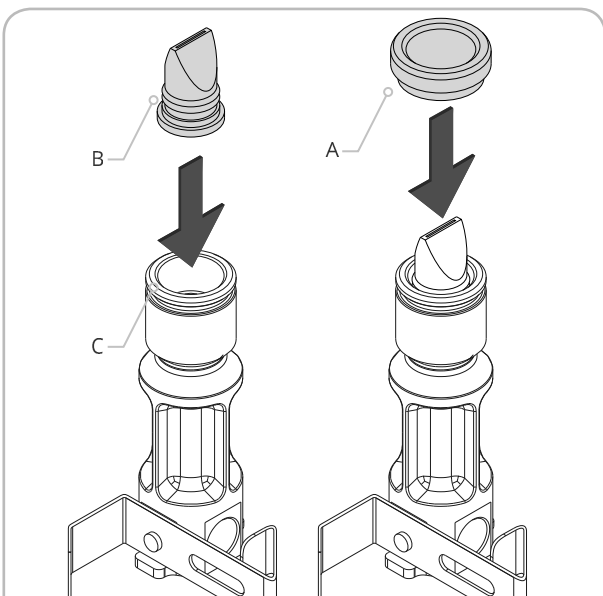


Cleaning the Refrigerator

Using a sponge moistened with drinking water, clean the refrigerator. Use a sponge moistened with disinfectant solution and wait for 10/15 minutes. Remove the disinfectant carefully using a sponge moistened with water and dry all parts well.

5

1.Assemble entry Tube.



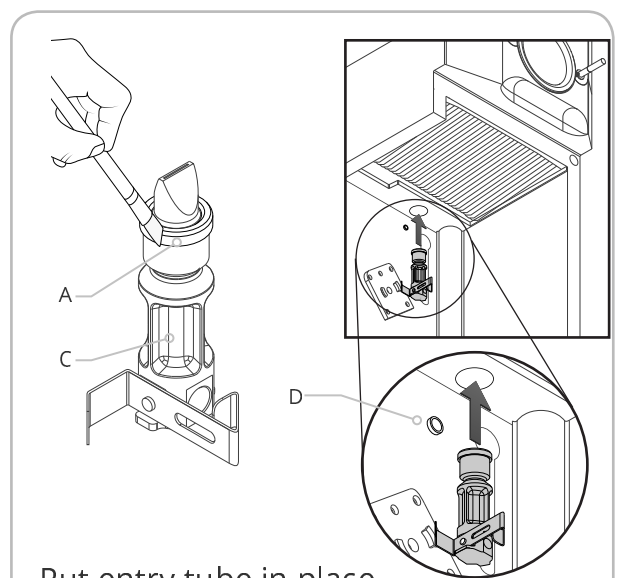
Assemble the entry tube

Assemble the non-return valve (B) in the entry tube (C), then assemble the joint (A) in the entry tube (C);

1.1

6.2 Cleaning and hygiene

6.2.4 assembly

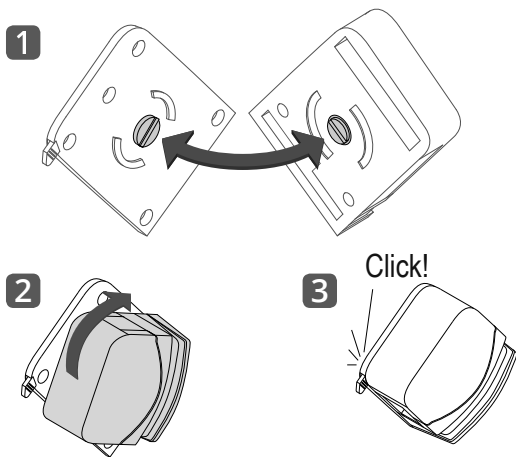


Put entry tube in place

Using the lubricant supplied with the equipment, lubricate the joint (A) of the entry tube (C), push it through the hole between the refrigerator and the cylinder and fix it in position with the catch;

1.2

2.Assemble Pump.

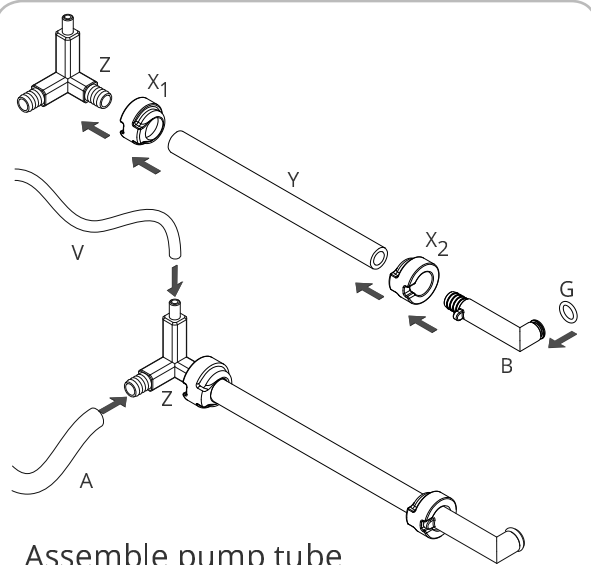


Install the pump

Re-install the body of the pump: Check the correspondence with the bayonet couplings, place the pump on its support plate and turn it clockwise to fix it in position.

2.1

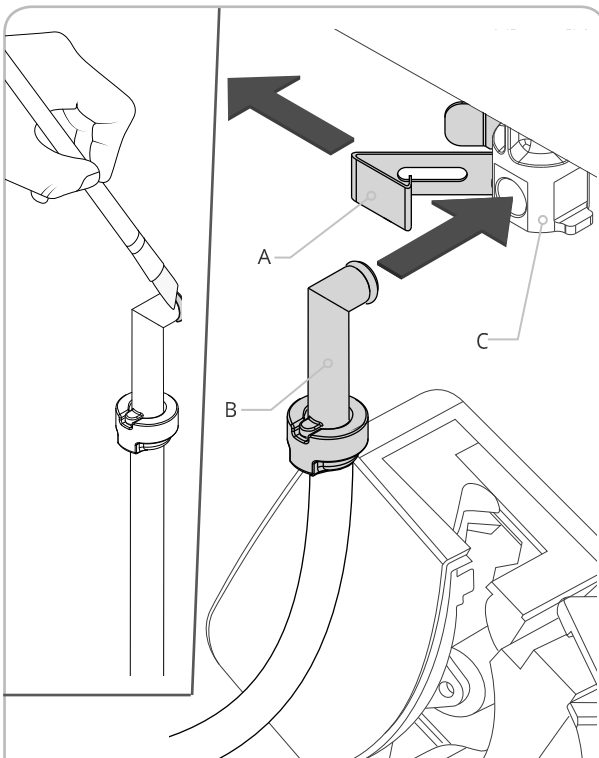
3.Assembly of pump Tube.



Assemble pump tube

Assemble the o-ring (G) on the stub (B) and assemble in sequence the stub (B), the ferrule (X2) on the tube (Y), finally connect the tube (Y) onto the stub (Z) through the ferrule (X1). Connect the suction tube (A) and the valve tube (V) with the stub (Z).

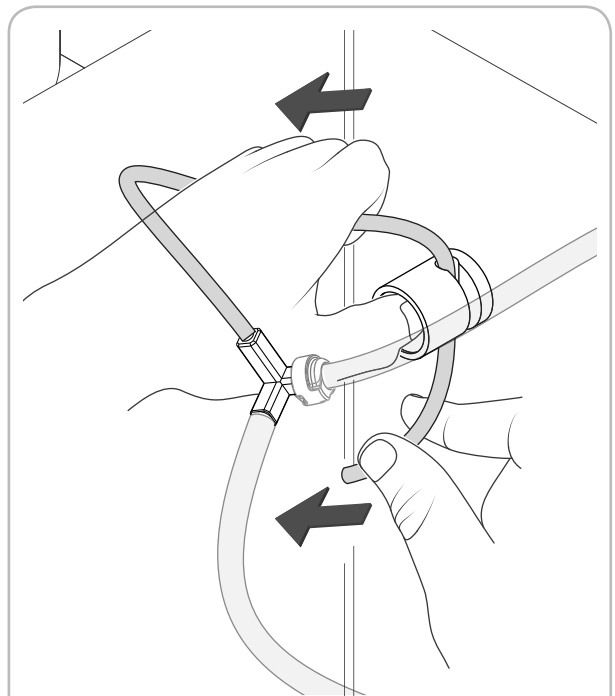
3.1



Assemble the pump tube in the entry tube

Lubricate the o-ring of the connection stub (B) with Vaseline. Pull the catch (A) to the left and introduce the connection stub (B) into the entry tube (C). Release the catch (A) to hold the connection stub.

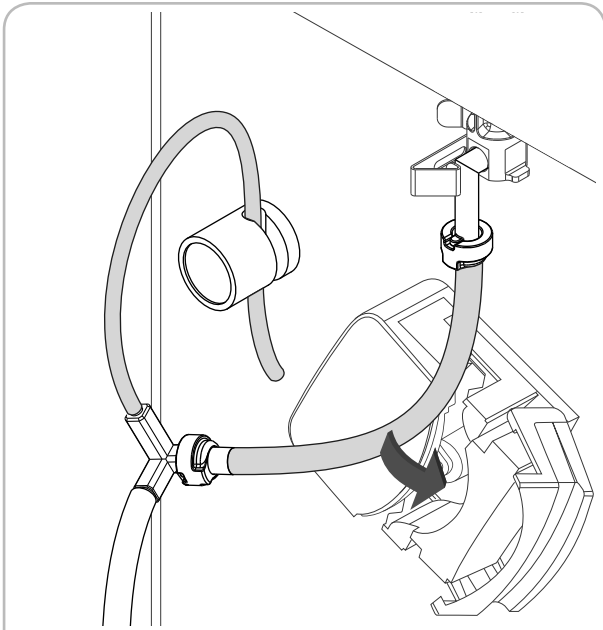
3.2



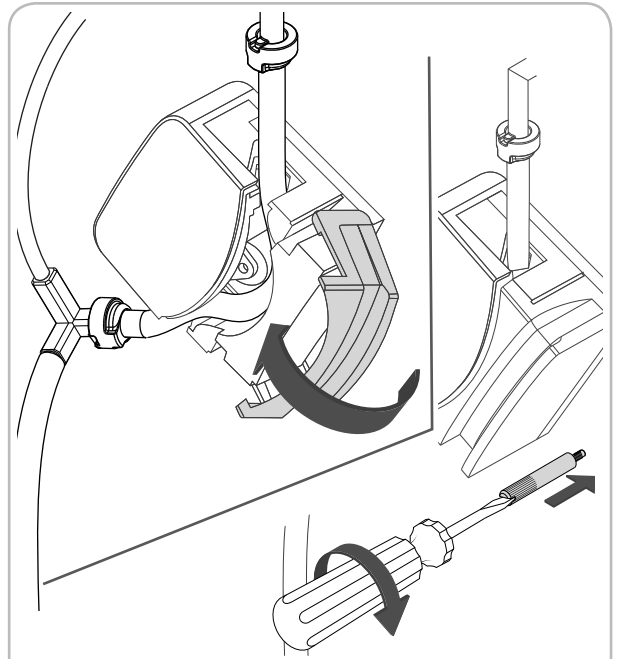
Assemble the valve tube

Insert the valve tube while pressing the center of the valve and pull the two extremes of the tube to the left.

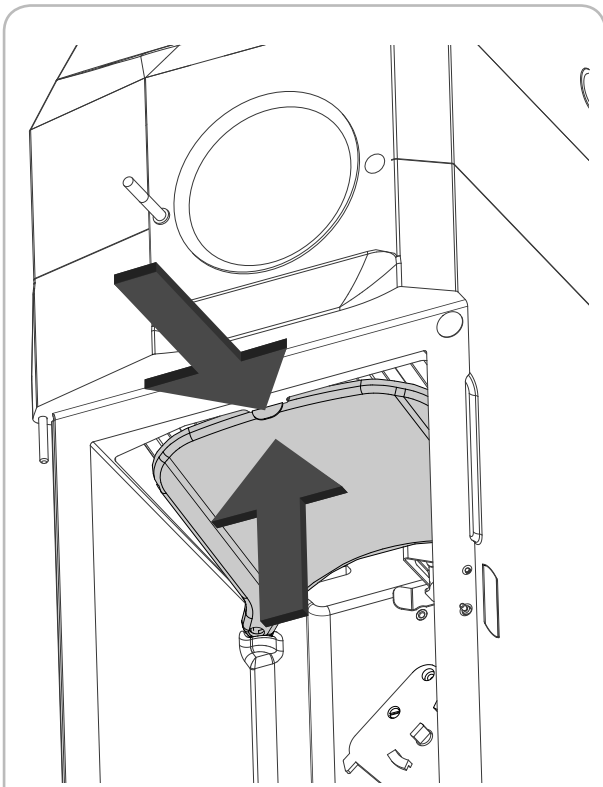
3.3



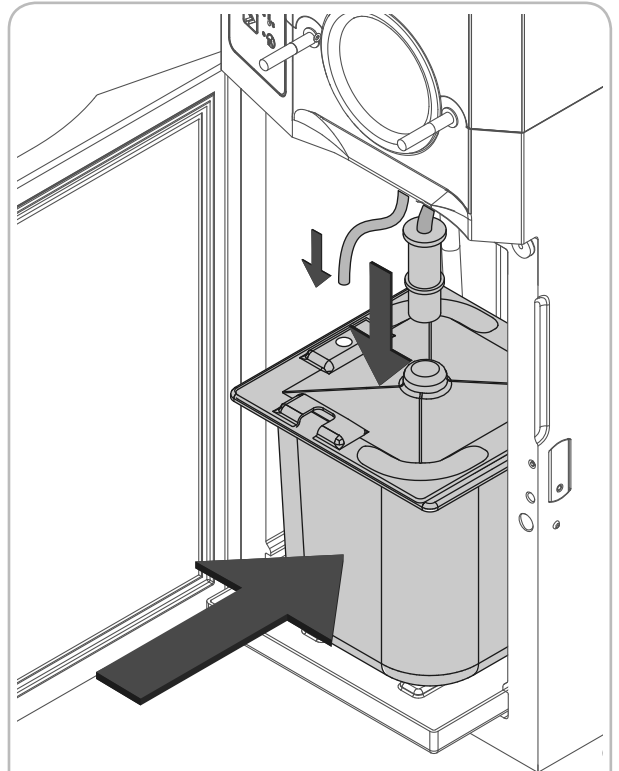
3.4 Assemble the pump tube in the pump
Carefully introduce the product pump tube into the peristaltic pump. Verify that the tube is positioned in the centre of the compressor rollers.



3.5 Close pump
Close the lid of the pump and put the bolt in place.

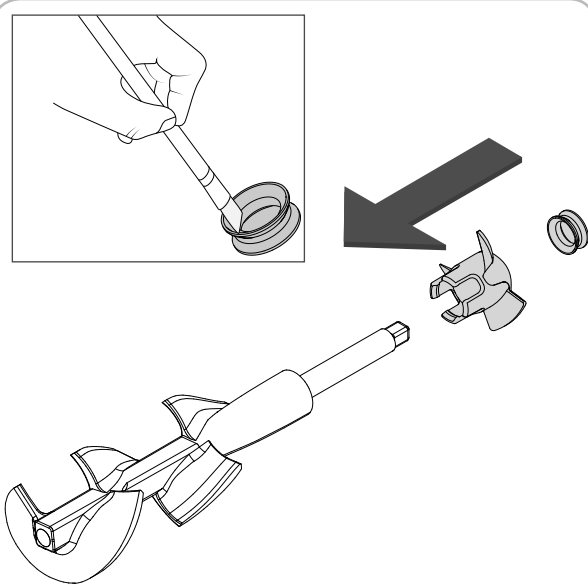


3.6 Put upper tray in place
Put the upper tray back into the refrigerator.



3.7 Put the tank and the tray in place
Place the product tank with their cover and the lower tray back into the refrigerator. Connect the level sensor and the suction tube carefully to the tank lid;

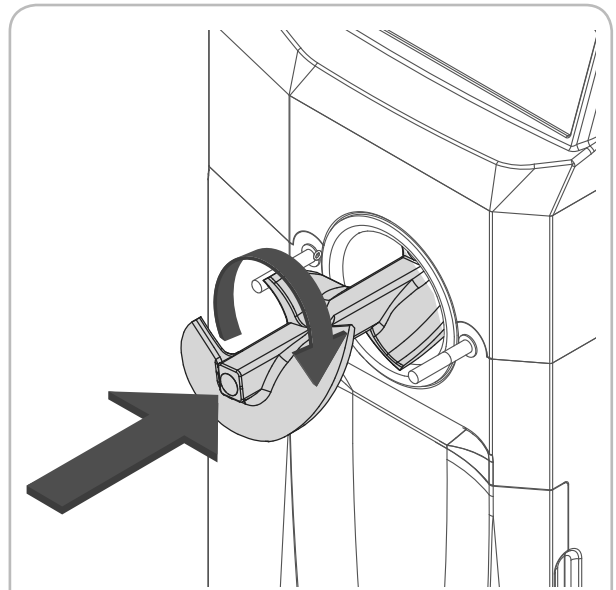
4.Assembly of the spiral Paddle.



Assembly of the spiral paddle

Introduce the screw in the spiral paddle, lubricate the gasket and put the screw into the spiral paddle.

4.1

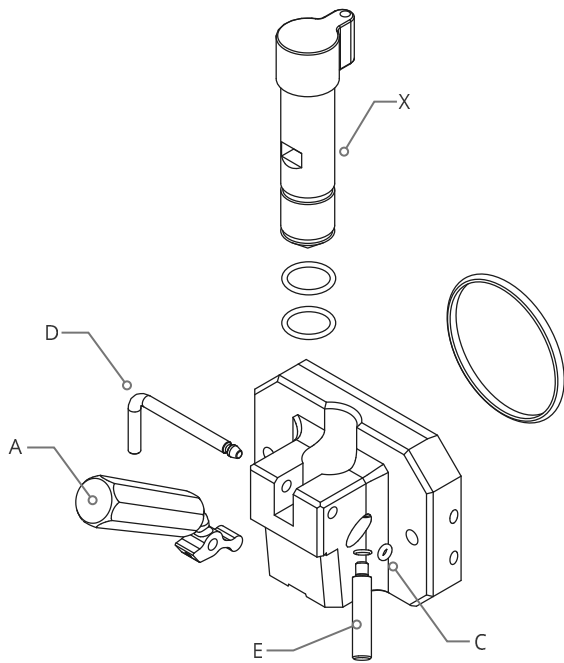


Put the spiral paddle in place

Introduce the spiral paddle into the cylinder by pushing it and turning it clockwise until the transmission axle engages.

4.2

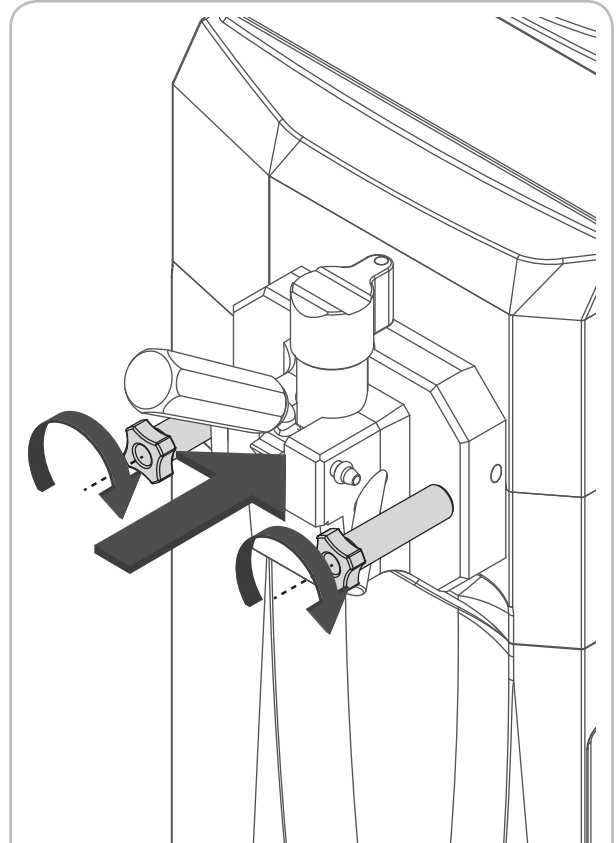
5.Tap assembly.



Assemble tap body

- Lubricate and assemble the joints of the piston (X).
- Introduce the piston (X) in their housings.
- Place the control lever (A) in the body of the tap and introduce the filter (D) through the hole.
- Place the joint (C) of the filter (D).
- Lubricate and place the washer of the bolt (E).
- Introduce the bolt (E) in the body of the tap.
- Lubricate and locate the joint in the rear part of the body of the tap.

5.1



Put tap in place

Assemble the body of the tap by pressing the knobs simultaneously.


5.2

6.2 Cleaning and Hygiene

6.2.5 Disinfection cycle

1

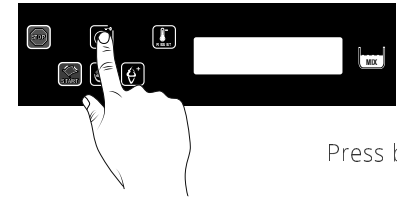
Fill the tank with disinfectant




Put in the tray, according to the cylinder, three liters of disinfectant solution.

2

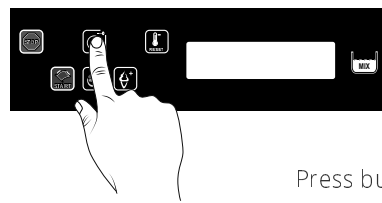
Enter the Loading/Cleaning/Calibrating menu




Press button .

6

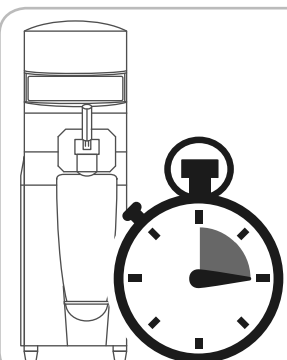
Commence Filling



Press button .

7

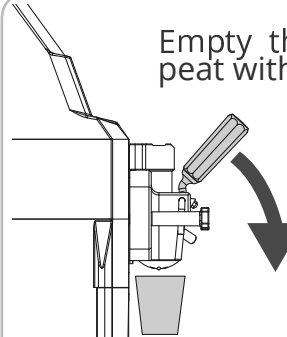
Wait 15 minutes



Let the disinfectant solution work for 15 minutes.

8

Empty the machine and repeat with water



Continue the steps from the chapter "Emptying".

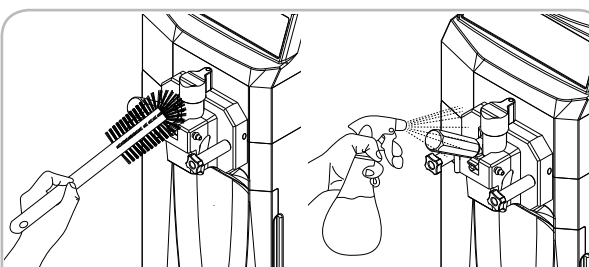
Repeat the foregoing process replacing the disinfectant solution with water. Carry out at least two rinses.

6.3 Surface wash

6.3.1 Cleaning tap and door

1

Washing



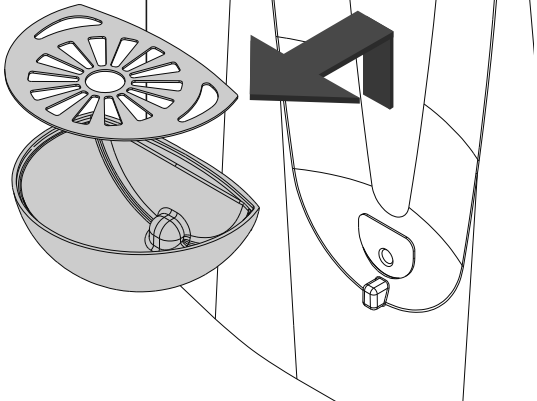
Fill a bucket with a disinfectant solution. Dip the brush in the bucket and clean the product outlet area, the control lever, the bolt and the piston. With the solution as a spray, clean the product outlet area, the control lever, the orifices and the interior of the bolt; Do not spray the disinfectant solution directly onto the photocell under the tap.

2

Drying



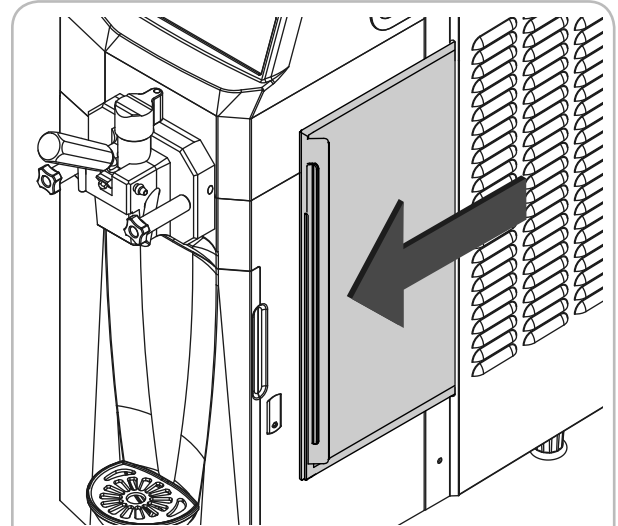
Using a clean, disinfected towel rub the tap area, the door of the refrigerator and all the other areas that may get wet or dirty from the product.



Cleaning drip tray

- Lift the tray with the grille and pull it out.
- Clean the tray and the grille separately with warm water.
- Clean all the components.
- Replace the grille on the tray.
- Introduce the tray and grille into their housing and press it down to fix it firmly.

1



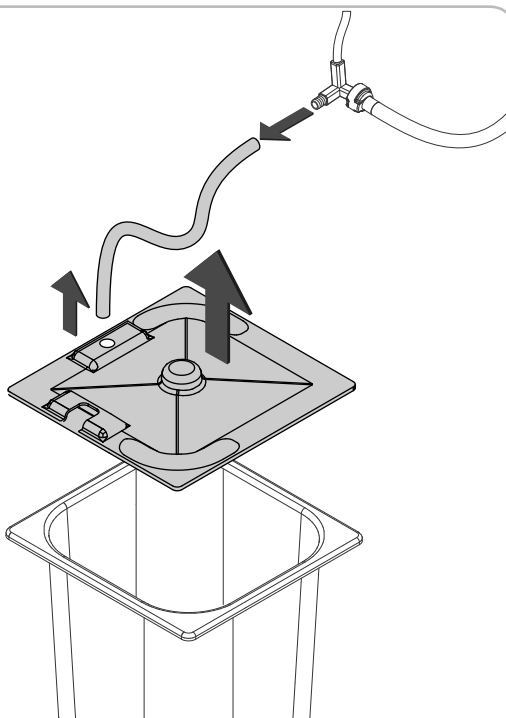
Cleaning filter

Eliminate the powder and dirt from the filter and put it back in position in the machine.

The air filters are located at both sides of the machine.

2

A dirty filter endangers the proper operation of the machine.



Cleaning the lid and the suction tube

- Extract the suction tube through the orifice on the tank lid;
- Disconnect the suction tube from the stub (A);
- Remove the tank lid;
- Wash the lid and the suction tube separately with warm water;
- Dry all the parts;
- Connect the suction tube to the stub (A);
- Introduce the suction tube into the orifice on the lid;
- Replace the tank cover;

3

The machine includes a pump tube.

When is it necessary to change the tube?



The pump tube must be changed when the warning light goes on.

1 Empty the machine

Follow the steps indicated in the "Emptying" chapter (Pg.20)

2 Switch machine off

Press the general switch

3 Dismantle the pump tube

Continue with the steps from the "Dismantling" chapter, section: dismantling pump tube (Pg. 22)

4 Replacing the pump tube

Replace the used pump tube with the new pump tube.

5 Install pump tube

Install the new product suction tube for the pump. Continue with the steps from the "Assembly" chapter. (Pg 26).

6 Recalibrate pump

See "pump calibration" chapter (Pg. 32).

7.2 Calibrating pump

When is it necessary to calibrate the pump?



When the pump tube is changed.



When the pump/pump motor is changed.



When the electronic card is changed

1

Empty machine

Follow the steps from the "Emptying" chapter (Pg.20)

2

Disconnect suction tube

Separate the suction tube from the suction valve support.

3

Enter the Loading/Cleaning/Calibrating menu

Press button

4

Select calibration

Press button

5

Lower the control lever

When MIR??? appears on the screen, lower the control lever.

6

Commence calibration

Press button

7

Wait for calibration to finish

When pump calibration has finished Test Ok or Ok New Set PP will appear on the screen.

Press button

The machine must be examined periodically (at least once a year) by a specialist technician. This periodic verification serves to maintain the high level of safety of all the installed components and of the machine itself. If a component is worn, it must be replaced with a new original part.

7.3 Periodic Maintenance

It is prohibited to use the machine when even one of its components is defective or worn. The operator is prohibited from carrying out periodic maintenance.

Electrical and electronic apparatus must be eliminated according to European Directive 2002/96/CE. This equipment CANNOT be eliminated according to the normal flow of urban solid waste but must be collected separately so as to optimize the recovery and recycling of the materials.

8.1 Scrapping



The symbol of the crossed-out waste-paper-bin appears on all the products to remind you of the obligation of selective collection. Observing correctly all the provisions relating to the elimination of old products, you will contribute to protecting the environment.