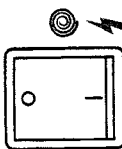
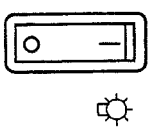
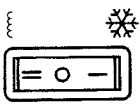
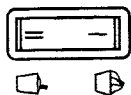




2.4. Description of control panel functions

The machine controls are located on the side control panel.

CONTROL	MODEL	FUNCTION
	ALL VERSIONS	Main switch: it is used to <ul style="list-style-type: none"> turn on the machine and the gearmotor that drive the product mixing auger in the bowl. turn off all machine functions
	ALL VERSIONS	Lid light switch: to turn on/off light (if present) on the bowl lids
	ALL VERSIONS	Refrigeration system selector switch: <ul style="list-style-type: none"> in position "0" the refrigeration system is off. With the switch in the "1" position, the refrigeration system is activated for the production of chilled products. With the switch in the "if" position, the refrigeration system is activated for defrosting
	ALL VERSIONS	Refrigeration system selector switch: <ul style="list-style-type: none"> With the switch in the "1" position, mixing is set for the production of spoon-served chilled products (vanilla ice cream and similar products). With the switch in the "if" position, mixing is set for the production of chilled drink products (vanilla rice drinks and similar products)
	ALL VERSIONS	Display: <ul style="list-style-type: none"> The display visualises the information regarding the functions of the machine Using the  keys the consistency of the product can be regulated

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
- tampered with
- 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 or stay near the machine
- use spare parts other than those recommended by the manufacturer
- make any technical changes to the machine
- rinse the machine in any kind of liquid
- spray water on the machine to wash it
- use the machine other than as decreed 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
- Inter-rotation 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 the use carbon dioxide (CO₂) 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 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 BE REMOVED, COVERED OR DAMAGED, ESPECIALLY THE ING TO SAFETY.

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



Dilute and mix the CONCENTRATE/PREPARE in a container according to the instructions of the manufacturer. THE MIXTURE OBTAINED MUST HAVE A MINIMUM SUGAR CONTENT OF 13 Bx - a lesser concentration could damage the Archimedeas mixer screws and/or the same geared motors.

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

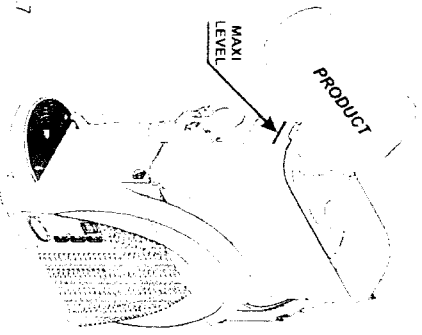


Fig 7

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

After pouring the product into the tank, close the lid

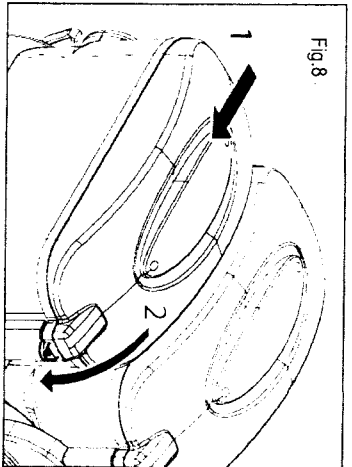


Fig 8

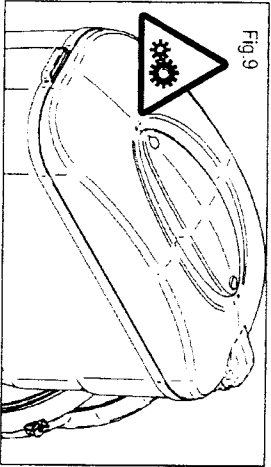


Fig 9

Warning: never switch on the machine if the lid is missing. Before removing the lid, switch off the machine and unplug it.



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.



The machine is equipped with a safety device that stops the machine from functioning unless the lid is correctly positioned on the tank.

6.2. Switching on the Granita machine (spoon-served chilled products: e.g., vanilla ice cream and similar products).

Switch in position 'I' machine powered and mixer on

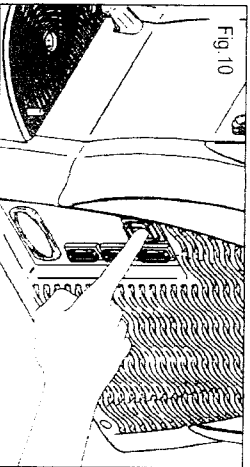


Fig 10

With the switch in the 'I' position, the refrigeration system is activated for the production of chilled products.

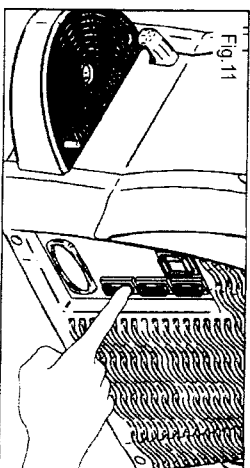


Fig 11

With the switch in the 'I' position, mixing is set for the production of spoon-served chilled products

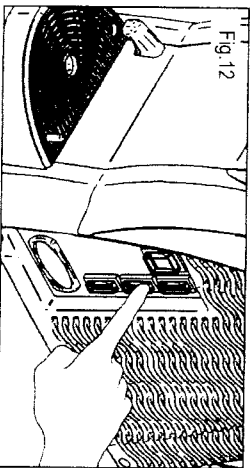


Fig 12

6.3. Switching on the Granita machine (chilled drink products: e.g., cold vanilla, cremini, etc.)

Switch in position 'I' machine powered and mixer on

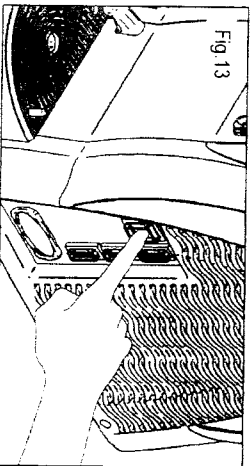


Fig 13

With the switch in the 'I' position, the refrigeration system is activated for the production of chilled products.

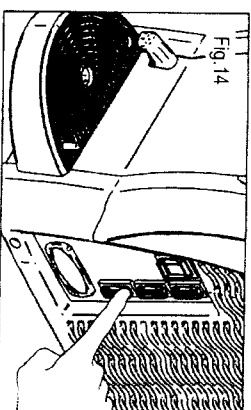


Fig 14

With the switch in the 'II' position, mixing is set for the production of drink products.

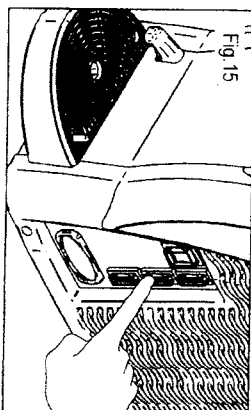


Fig 15

6.4. Switching on the defrost function

With the switch in the 'III' position, the refrigeration system is in a defrost.

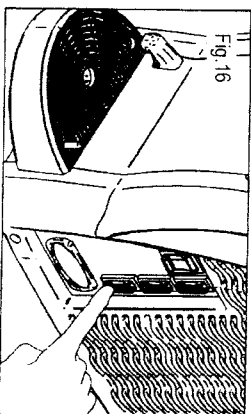


Fig 16

With the switch in the 'II' position, mixing is set for the defrost function.

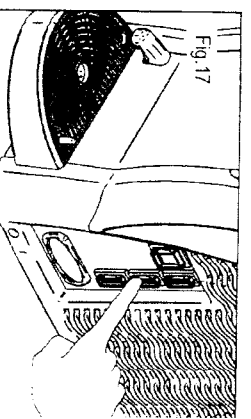


Fig 17

On the basis of defrosting, the operating temperature is 3°C/37°C

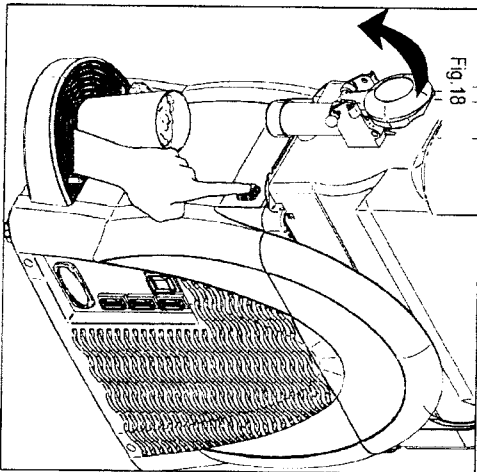
6.5. Regulation of the product consistency

Positioning the refrigeration system selector switch in the position, in position "1" the consistency of the product can be modified using the keys on the display. The regulation can be carried out at step from 1 to 16.

- greater consistency
- lesser consistency

6.6. Dispensing the product

To dispense the beverage, use the tap lever.



Before dispensing, press the easy dispensing key to facilitate the dispensing of various products.

Regularly check the temperature of the product in the bowl, using a standard thermometer, to make sure that the product is always below the storage temperature. Never disconnect the machine from the power supply or switch off the main switch when there is any product still to be consumed inside the bowl.

If the machine is not used continuously, when used with milk-based products, it is necessary to:

- spray sanitizer solution around the spigot area and on the spigot itself (alternatively, wash with a clean cloth and sanitizer).
- or
- dispense a small amount of the product from the spigot before dispensing the serving for the customer.

6.7. 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.

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.

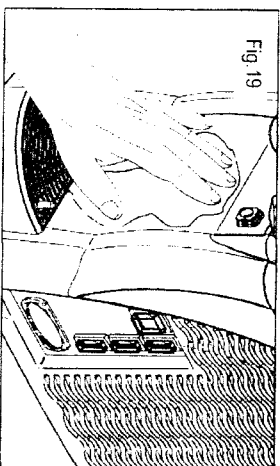
Before performing any cleaning and maintenance operation on the machine, wear the personal protectors (gloves, glasses, etc.), which are recommended by the safety standards in force in the country where the machine is used.

When performing the Cleaning and Maintenance operations, follow these instructions:

- wear protection accident-proof gloves
- do not use solvents or inflammable materials.
- do not use abrasive and/or metal sponges to clean the machine and its components
- 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 2(CF)R178/10 (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.

The bowl must be cleaned and sanitized at least once a day and in any case, in compliance with the current hygiene regulations in the country of use. These operations need to be performed more frequently if demanded by the characteristics of the product used. For more details, contact the product supplier. If the machine is not used continuously throughout the day, wipe the dispensing tap area and the product outlet pipe with a clean cloth and sanitizing fluid, as illustrated in the figure below.



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".

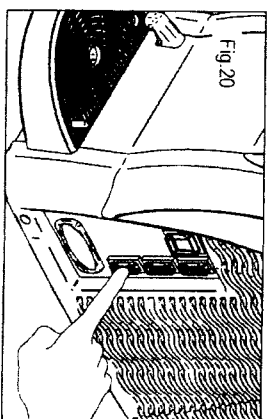
7.1. Emptying the bowl

Before proceeding with cleaning the tank, empty the tank of the product was previously prepared.

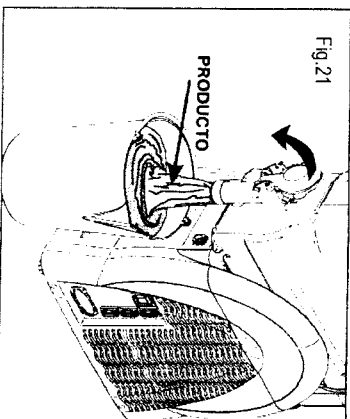
If the bowl is to be cleaned prior to the first use of the machine, it must be emptied. In such a case refer directly to section 7.2.

7.1.1. Emptying Granita machine

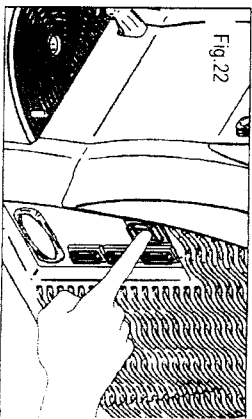
While the machine is on, press the switch into position "0" to shut down the refrigeration system.



Then completely empty the bowl of its contents.



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



8. SCRAPPING



Electric and electronic equipment must be disposed of in accordance with European Directive 2002/96/EC. Such equipment may not be disposed of as normal municipal solid waste but must rather be separately collected to optimise recovery and recycling of the materials used to manufacture them.

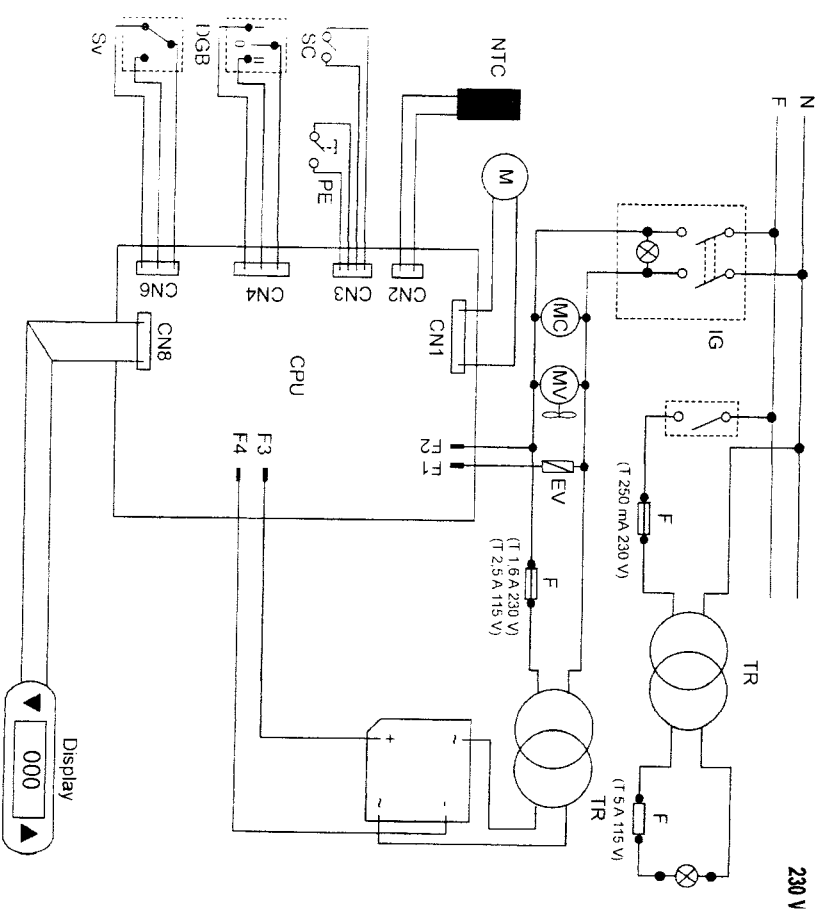


All products are marked with the crossed out wheeled bin symbol as a reminder of separate collection obligations. Correct observance of all of the provisions for the disposal of end-of-life products will contribute to safeguarding the environment.

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 'I'.
	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. 41)	Lubricate the cap.
	The plug is defective.	Replace the plug.
Product leaks from the rear part of the bowl.	The bowl is not fit correctly in place. (Par 7.5)	Check the positioning of the bowl.
	The bowl seal is not lubricated. (Fig. 36)	Lubricate accordingly.
	The seal is defective.	Replace the seal.
The auger does not turn.	The switch is positioned on '0'. (Cap 6)	Press the switch into position 'I'.
	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
	The switches are off. (Cap 6)	Press the switch into position 'I'.
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	The condenser is dry. (Par 7.9.1)	Call in a specialized technician to clean the condenser.
	The consistency has not been regulated correctly. (Par 6.5)	Correctly regulate the consistency.
The impact is noisy.	The front seal has been applied incorrectly. (Fig. 35)	Check that the seal is applied correctly.
	The seal is not lubricated. (Fig. 35)	Lubricate the seal accordingly.
The tap does not dispense.	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
	Sensor malfunctioning.	Contact the specialist technician.
The display visualises A3 and the machine stops.	The product in the tank is too diluted.	Switch off the machine. Wait for the product to warm a bit. Switch the machine again and reduce the regulation of the product density.
The display visualises A4 and the machine stops.	The lid on the tank is not in position.	Reposition the lid on the tank.
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.		If the problem persists after repositioning the lid, contact the specialist technician.

10. GRANITA MACHINE WIRING DIAGRAM



LEGEND

Item	Description
11	Main switch
12	Compressor motor
13	Fan motor
14	Gas solenoid valve
15	Fuse
16	Transformer
17	Wiper motor
18	Temperature probe
19	Electronic card
20	Lid sensor
21	Dispensing key
22	Freeze/thaw selector switch
23	Speed selector