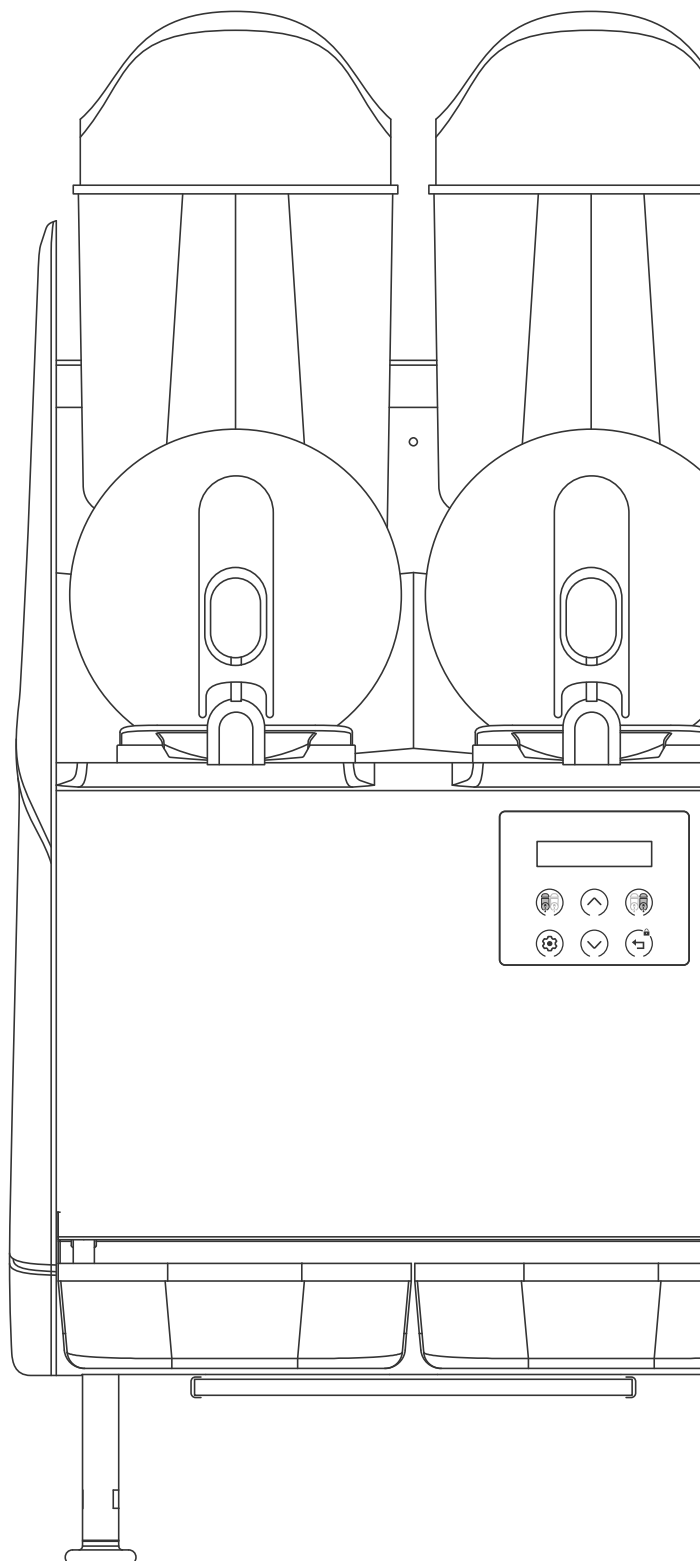
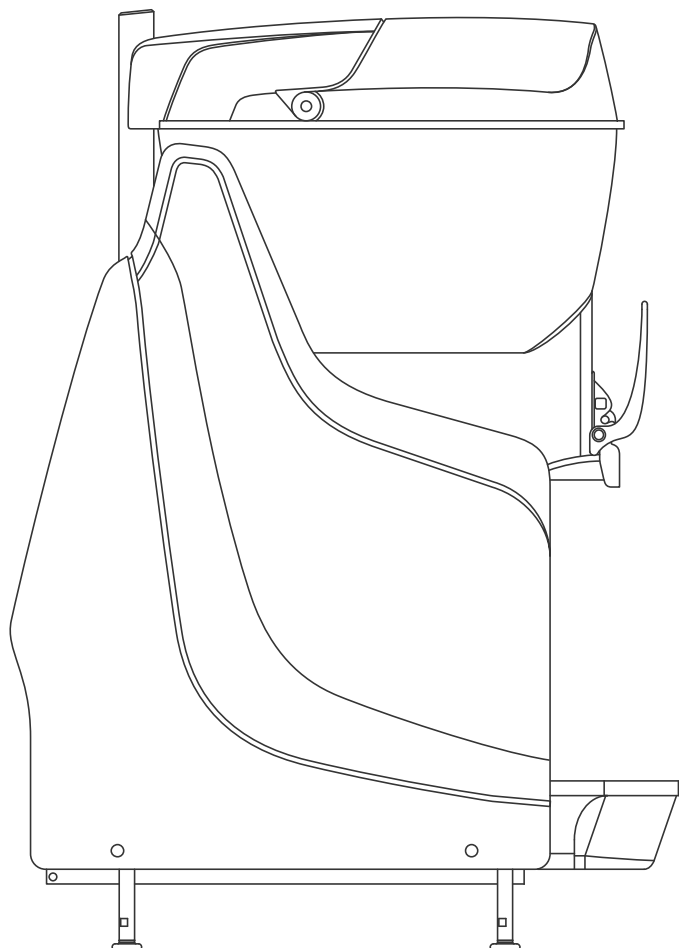


CLASSIC

Instruction manual



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Translation of the original instructions.

Your safety is all important, before starting, take into account:

Children must not play with the machine.

This appliance can be used by children who are 8 years old or over and by people with reduced physical, sensorial or mental capacities or with lack of experience and know-how if they have been given the appropriate supervision and training regarding the use of the appliance in a safe way and understand the dangers involved. Cleaning and maintenance to be carried out by the qualified operator must not be done by unsupervised children.

Emergency situations.

Warning. In each emergency situation, in order to stop the machine, push the black switch located under the machine and unplug it.

In the event of machine blockage due to cooling, turn the machine off and contact the help centre or a specialised technician.

In the event of fire, immediately evacuate the area to allow the personnel in charge and equipped with suitable protective means to intervene. Always use standardised extinguishers, never use water or substances of an uncertain nature.

Prevent risks of lethal electric shocks and Fire:

- The connections to the electricity network must be carried out as established by the current safety standards in the country where the machine is used.
- **The socket that the machine is connected to must:**
 - Correspond to the type of plug that it is fitted with;
 - Be dimensioned in line with indications on the data plaque;
 - Be connected to an efficient earth contact system;
 - Be connected to a system with differential and circuit breaker.
- **The electricity cable must not:**
 - Come into contact with any type of liquid;
 - Be flattened or come into contact with sharp, cutting surface areas;
 - Be used to move the machine;
 - Be used when it is damaged;
 - Be handled with damp or wet hands;
 - Be rolled in a ball when operating;
 - Be altered. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard
- **It is forbidden:**
 - To install it with modalities different to those illustrated;
 - To install it in areas where it is possible to use water jets;
 - To use it near inflammable and/or explosive substances;
 - To let children play and stay near it;
 - To use spare parts not recommended by the manufacturing company;
 - To make any technical modification to the machine;
 - To submerge it in any type of liquid;
 - To wash the machine with water jets;
 - To use for purposes that are not indicated in this manual;
 - To use it under altered psychophysical conditions due to the influence of drugs, alcohol, psychotropic drugs, etc;
 - To install the machine on top of other appliances;
 - To use in atmospheres that are explosive, aggressive or with a high concentration of powders or oily substances in suspension in the air;
 - To use in atmosphere subject to fire risk;
 - To use to supply inappropriate substances considering its characteristics.

Prevent possible damages while the machine is operating.

Improper use will be considered as:

- any use that is different to what is stated and/or with the application of techniques that are different to those illustrated in this publication;
- any intervention carried out on the machine that is contrary to the indications stated in this publication;
- all uses after the alteration of components and/or safety devices;
- all uses after repairs carried out with components that are not authorised by the manufacturer;
- installing the machine in the open air.
- keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

All improper use will cause total guarantee invalidation, the manufacturer waiving all liability for possible injuries to people and/or damages to things that may derive from said improper use.

Cleaning. - By a qualified operator -

To carry out cleaning tasks:

- Use protective latex gloves. Once on, wash your hands with a disinfectant solution.
- Do not use solvents or inflammable materials.
- Do not use abrasive or metallic sponges.
- Try not to disperse liquids into the environment.
- Do not wash components in the dishwasher.
- Do not use the oven or microwave to dry the components.
- Do not submerge the machine in water.
- Do not spray direct jets of water over the machine.
- Only wash using warm water and a suitable sanitising agent (in compliance with current standards in the country of use) that do not cause damage to the components.

DEPOSIT CAPACITY

2 X 12 LITRES of slush.
2 X 3.17 GAL of slush.

WHAT CAN PREPARE?

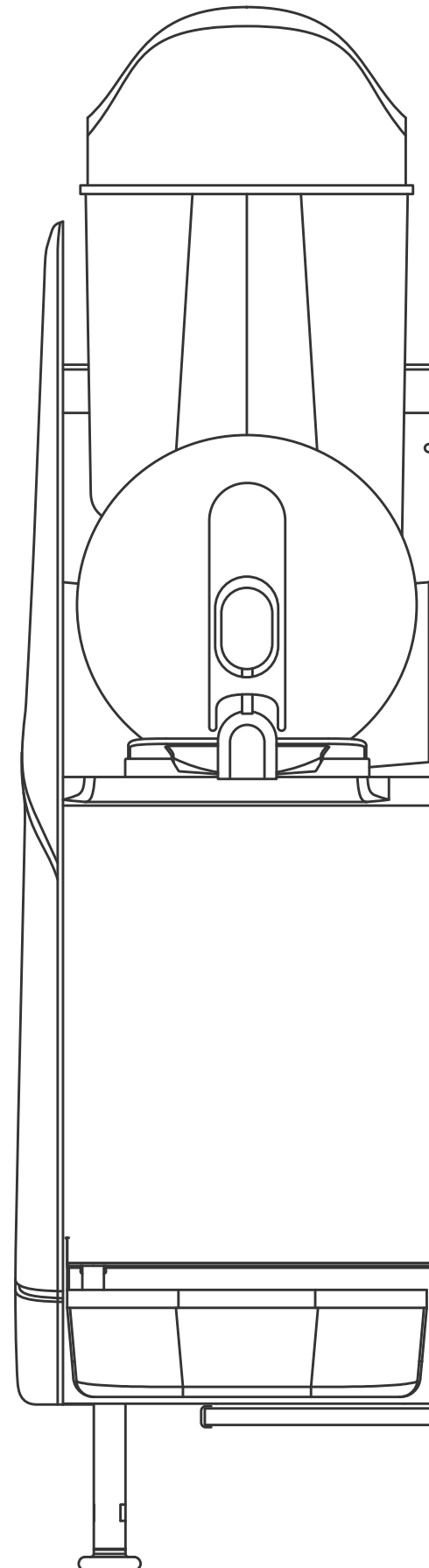
Slush
Cold drink

CAN WORK WITH:

Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

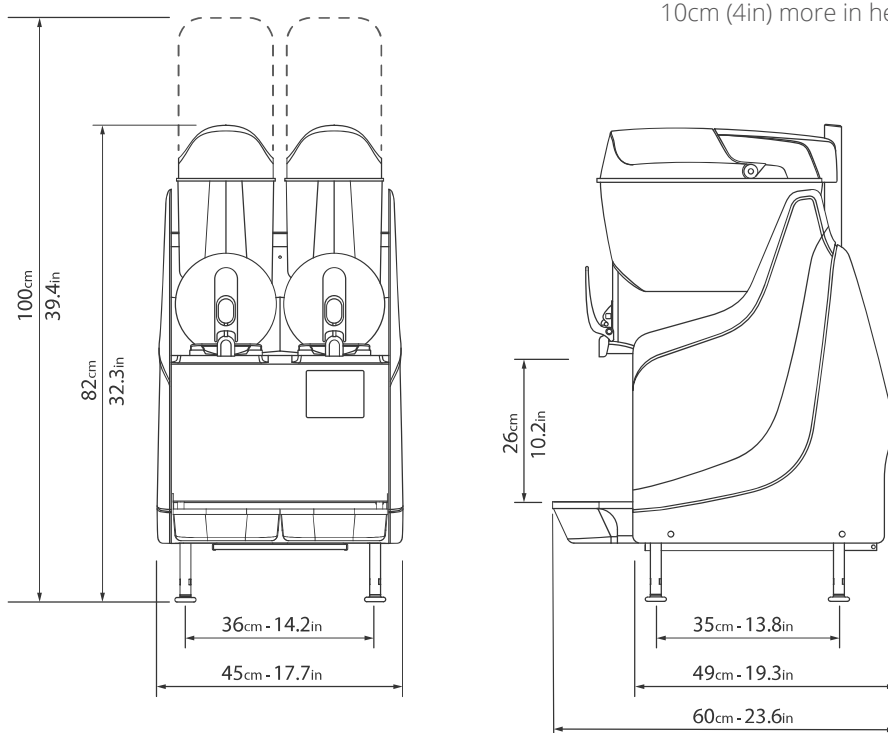
OPERATING BRIX

11-20 BRIX



DIMENSIONS

(Machines with adjustable feet can reach 10cm (4in) more in height)



NET WEIGHT	56kg - 123.5 lb
VOLTAGE	See data plaque
WATT	See data plaque
SOUND PRESSURE	<<70dBa
CLASS	T
OPERATING TEMP.	Min.20°C - Max.40°C Min.68°F - Max.104°F

Each machine has a data plaque with the following information:

XXXXXXXXXX	XXXXXXXXXX XXXXXXXXXX	Name of the manufacturer
CE	XXXXXXXXXX	Machine model
	N° xx/xxxxxxxx	Serial n°
	VHzW	Electrical characteristics
	R.....gr	Type of refrigerating gas and amount



QR - Code - Instruction manual.

DEPOSIT CAPACITY

3 X 12 LITRES of slush.
3 X 3.17 GAL of slush.

WHAT CAN PREPARE?

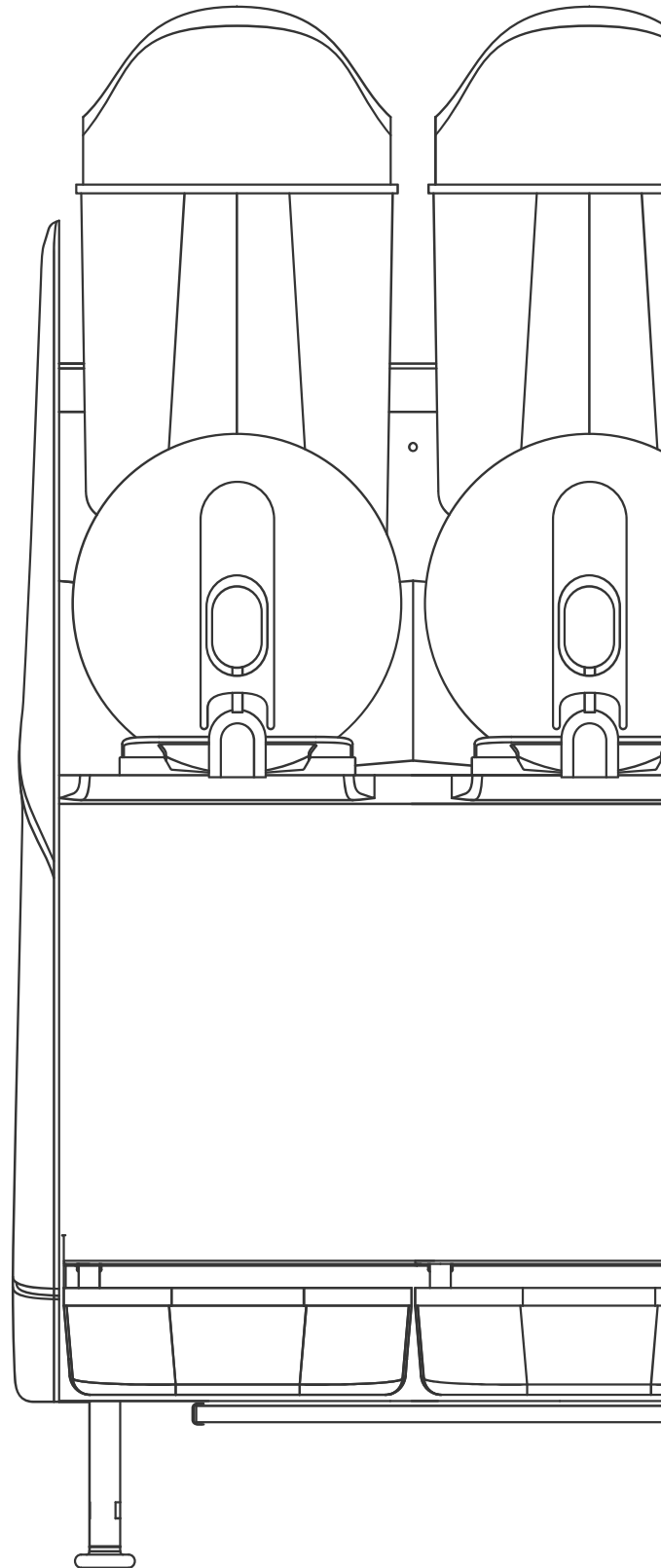
Slush
Cold drink

CAN WORK WITH:

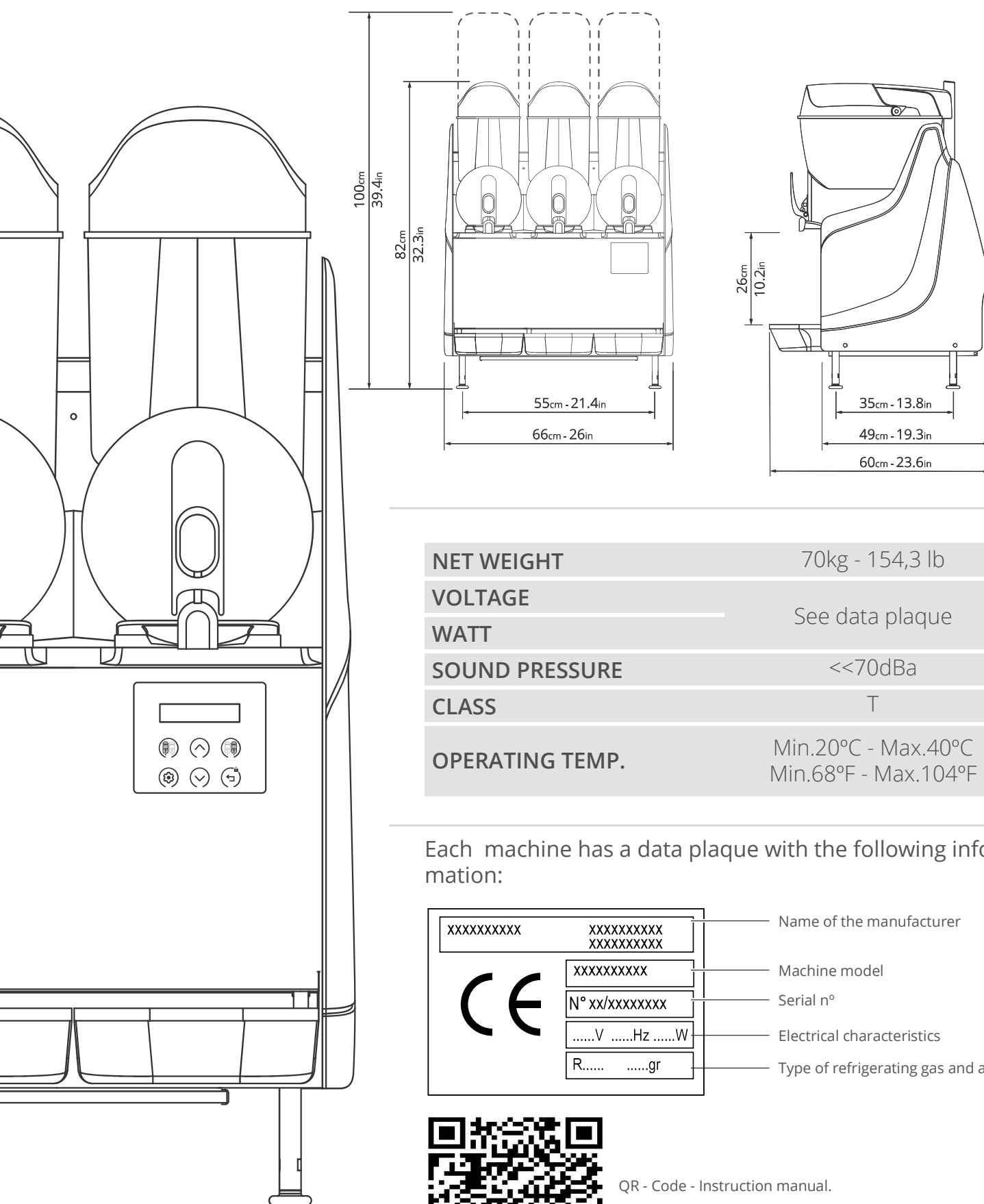
Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based
product
Dairy product

OPERATING BRIX

11-20 BRIX



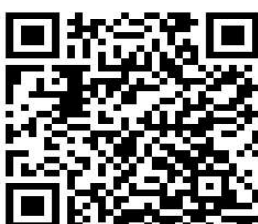
DIMENSIONS



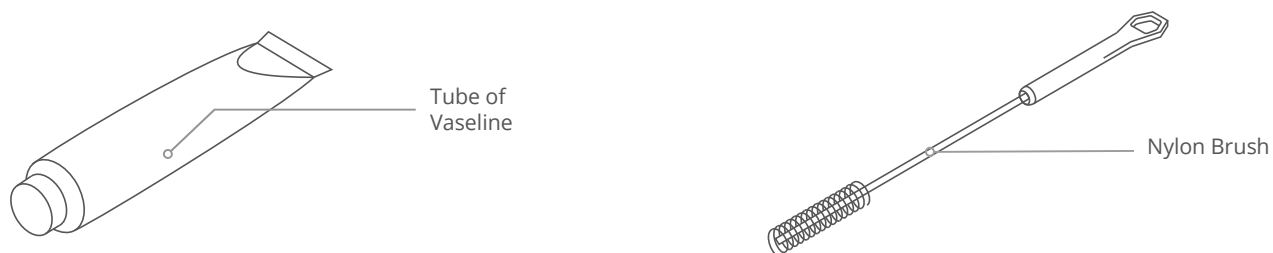
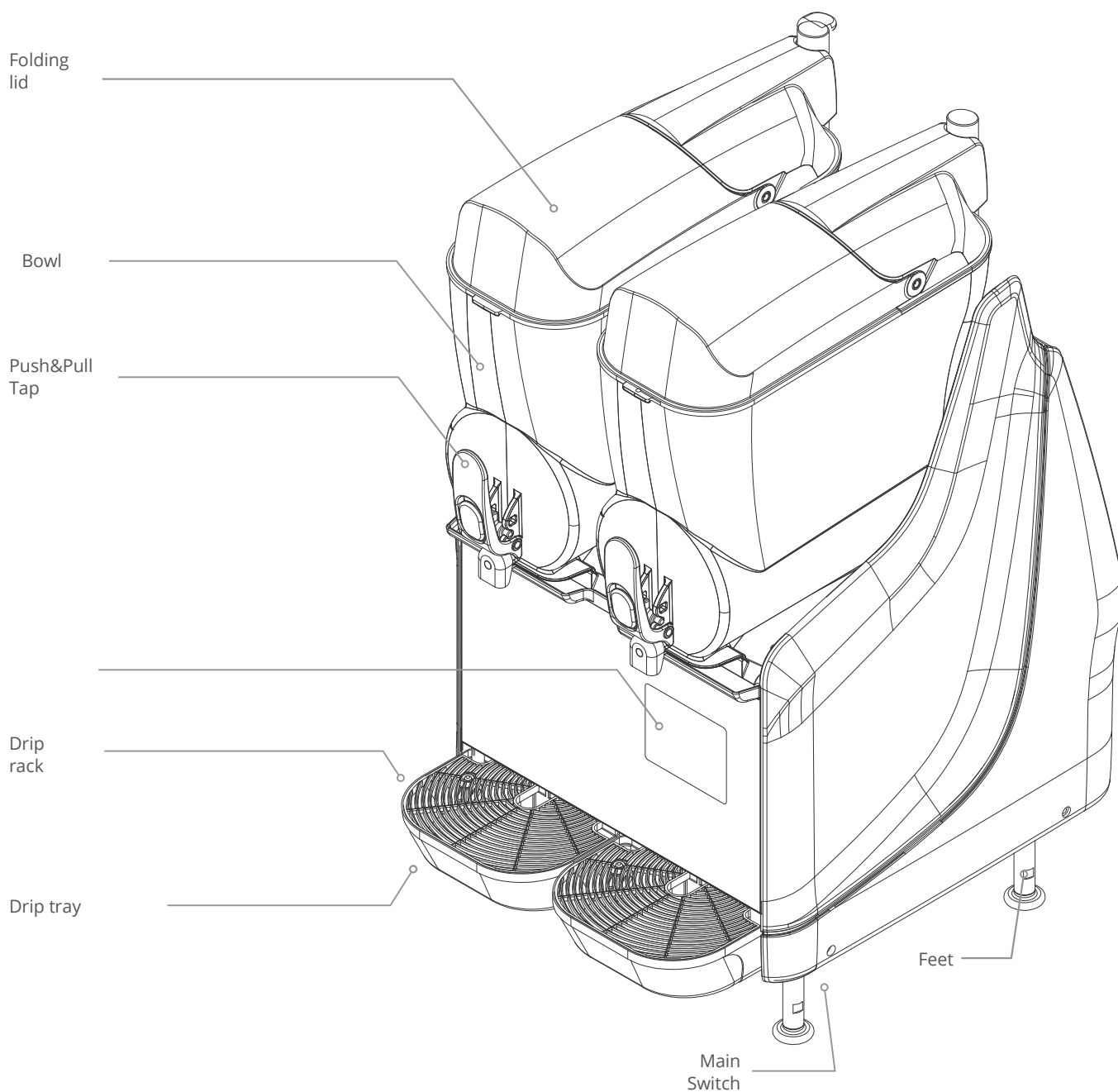
NET WEIGHT	70kg - 154,3 lb
VOLTAGE	See data plaque
WATT	See data plaque
SOUND PRESSURE	<<70dBa
CLASS	T
OPERATING TEMP.	Min.20°C - Max.40°C Min.68°F - Max.104°F

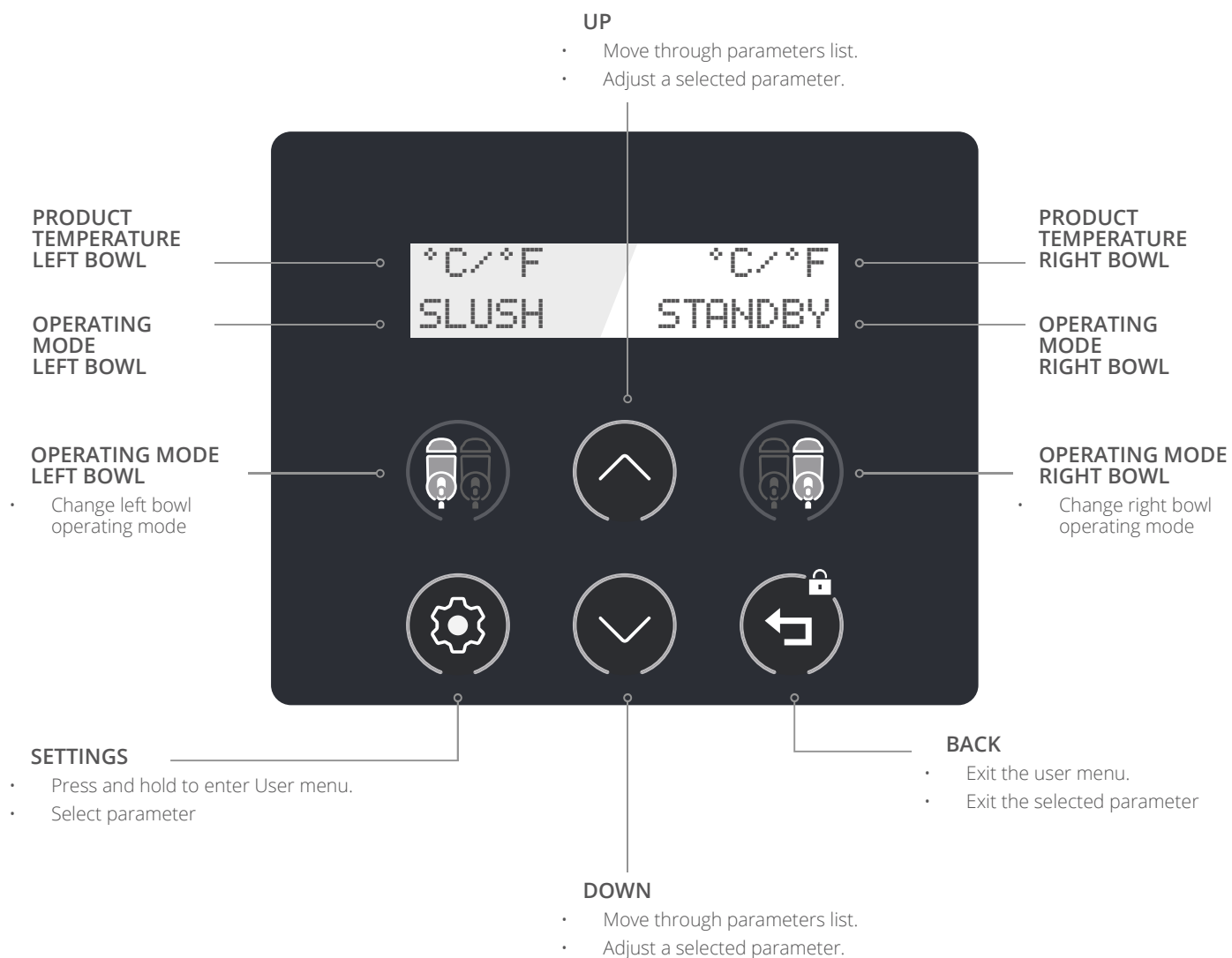
Each machine has a data plaque with the following information:

XXXXXXXXXX	XXXXXXXXXX XXXXXXXXXX	Name of the manufacturer
CE	XXXXXXXXXX	Machine model
	N° xx/xxxxxxxx	Serial n°
	VHzW	Electrical characteristics
	R.....gr	Type of refrigerating gas and amount



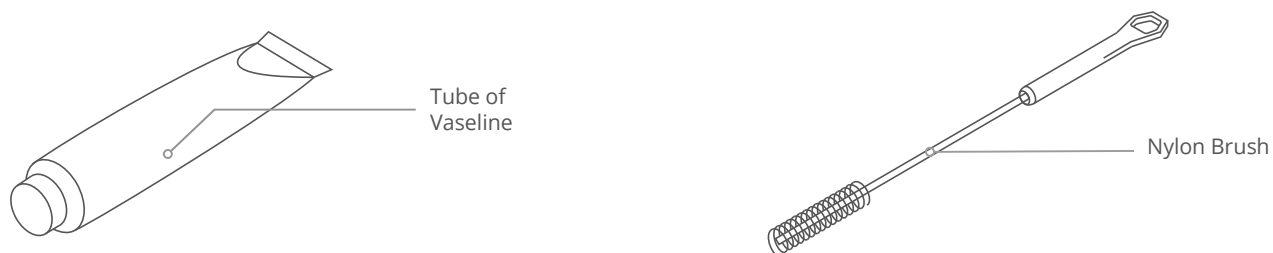
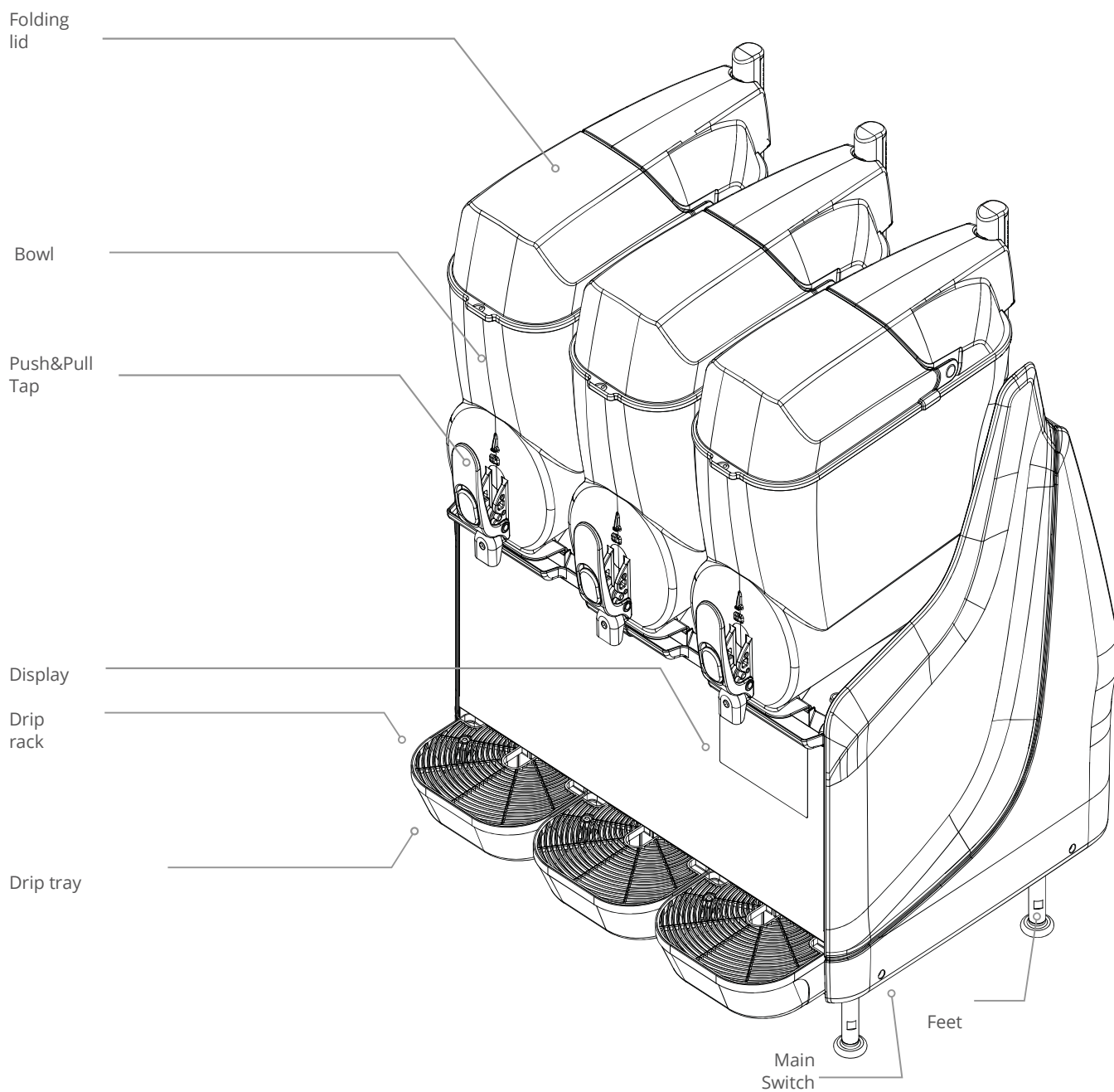
QR - Code - Instruction manual.





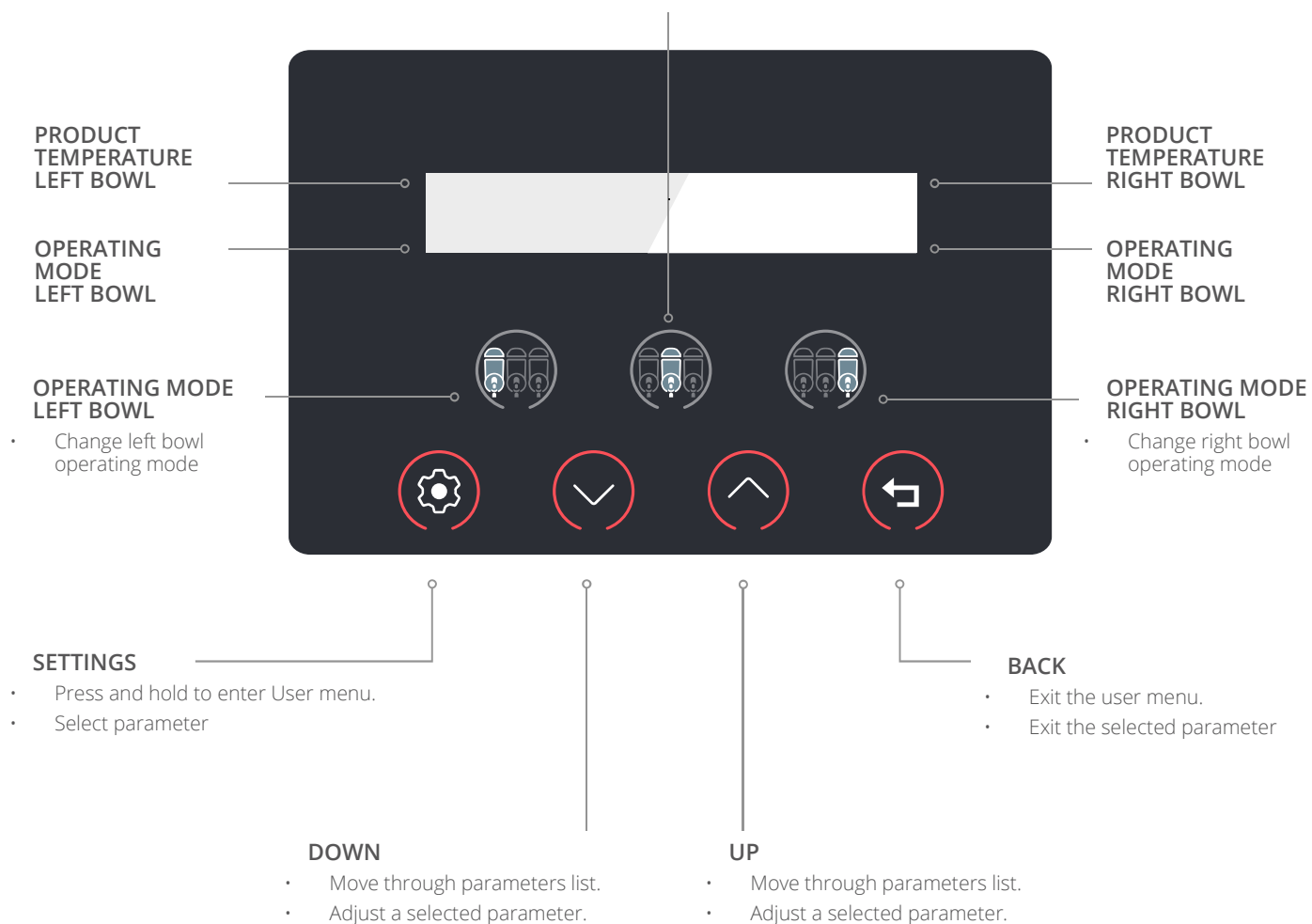
MODES

SLUSH	Chills the product to get slush.
STANDBY	Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX	Mixing arm activated. Recommendable when emptying the deposit and the product is liquid.
DEFROST	Defrosts the product quickly and starts the STANDBY mode automatically. Recommendable when you want to empty the deposit but the product is still slush. Recommendable to melt ice crystals and get a homogeneous product. (During Defrost, Slush and Standby mode of any tank is deactivated)
STOP	All functions deactivated.



OPERATING MODE CENTRAL BOWL

- Change central bowl operating mode



MODES

SLUSH	Chills the product to get slush.
STANDBY	Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX	Mixing arm activated. Recommendable when emptying the deposit and the product is liquid.
DEFROST	Defrosts the product quickly and starts the STANDBY mode automatically. Recommendable when you want to empty the deposit but the product is still slush. Recommendable to melt ice crystals and get a homogeneous product. (During Defrost, Slush and Standby mode of any tank is deactivated)
STOP	All functions deactivated.



All of the operations illustrated in this section are to be exclusively carried out by specialised technicians, those who have to organise the different operative sequences and the use of suitable means to act at all times within the rigorous application of current standards regarding this matter

The following requirements must be met before installing the machine in the establishment:



That the network voltage coincides with the one indicated on the identification label.



It must be placed horizontally. Solid, flat and stable surface.



Operating room temperature:
20 °C and 40 °C.
68 °F and 104 °F.



Easy access to the plug.

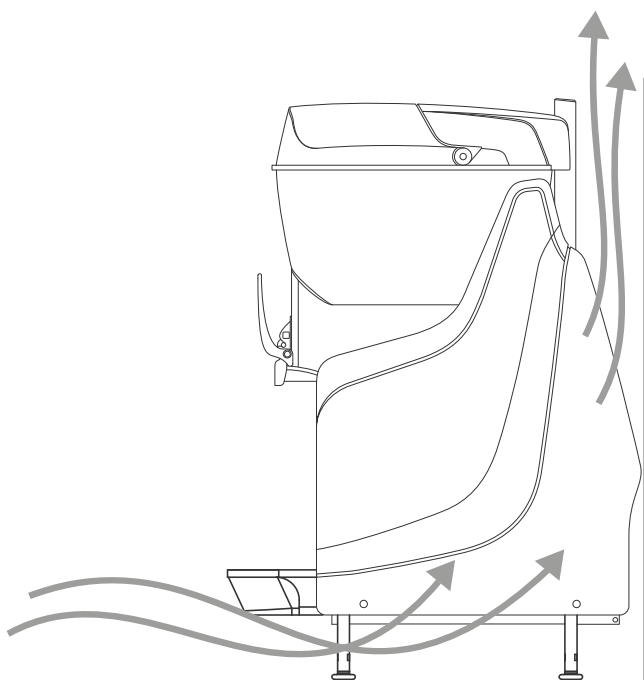
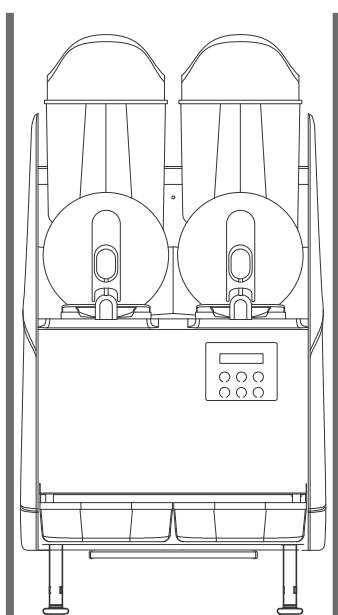


Must be installed in a place where it can be monitored by qualified personnel.



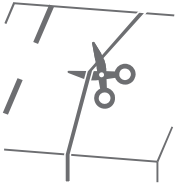
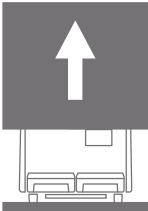
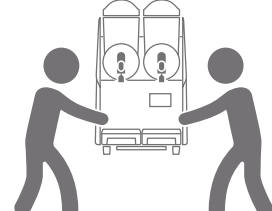
That the laws and current technical standards are complied with when carrying out the installation.

Lateral separation distance is not necessary:



3.2 Moving and Unpacking

Once the machine has been received, it must be moved to the place where it will be installed:

- 1  **Before moving**
Make sure that nobody is within the lifting and load movement operation radius and, in particularly difficult situations, use personnel who control the movements to be carried out.
- 2  **Lifting and moving**
Moving the machine must be done by at least two people in a vertical position.
- 3  **Control the route**
Avoid bumpy routes, paying attention to the dimensions and possible protruding parts.
- 4  **Cut the nylon straps**
It is prohibited to make additional cuts in the packaging.
- 5  **Lift the cover**
Try not to damage the packaging as it could be used again in the future.
- 6  **Placing**
In the established place and to connect to the network.

Damages that the machine may suffer during transport and moving are not covered by the GUARANTEE. Repair and replacement of parts that may get damaged must be paid for by the client.

Treatment of the packaging.

- 1  **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.
- 2  **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.

3.3 Setting up

Before the first start-up:

- 1  **Washing and sanitisation**
It is recommendable to carry out careful cleaning and sanitisation of the machine. (See Cleaning section)
- 2  **Parameter Configuration**
Configure the parameters required. Consult "Settings" section.

Which product to use?

-  +  • Water + Liquid Concentrate
-  +  • Water + Powder Concentrate
-  • Alcohol
-  • Filtered fruit based product

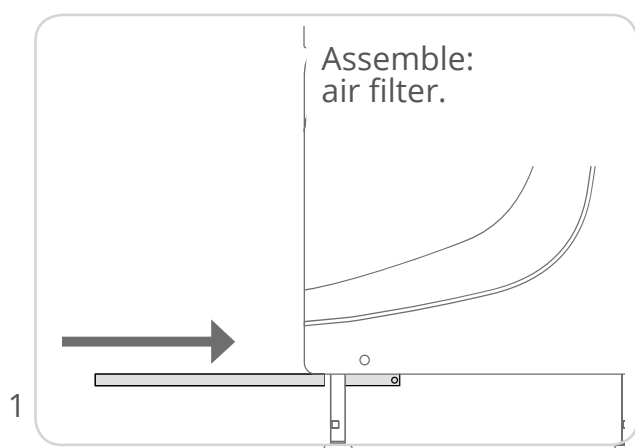
IN ANY CASE, THE AMOUNT OF SUGAR
MUST BE BETWEEN:

11% - 20%

A lower concentration may damage the spiral beaters and/or the motors.

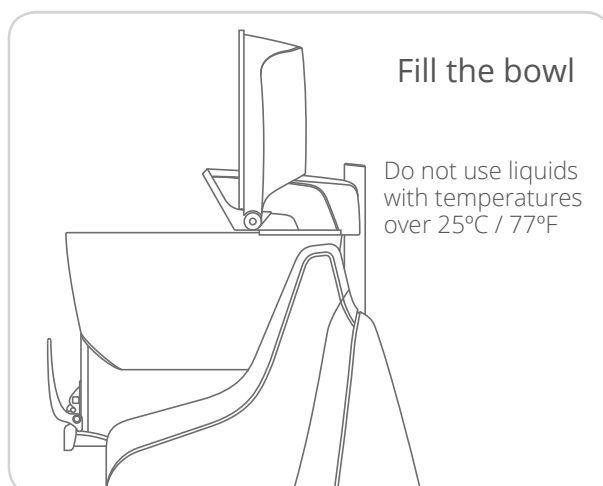
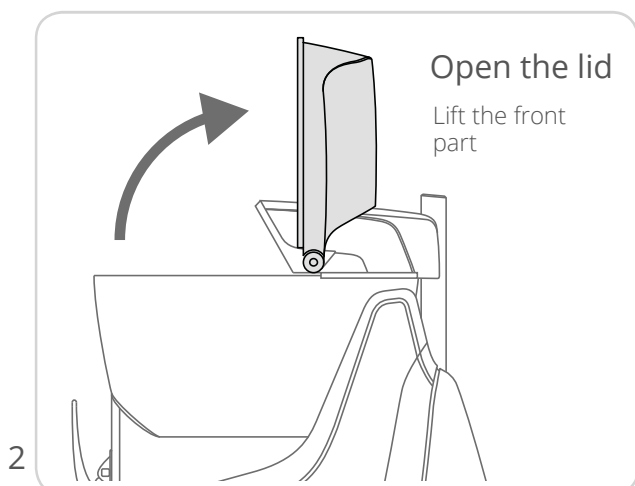


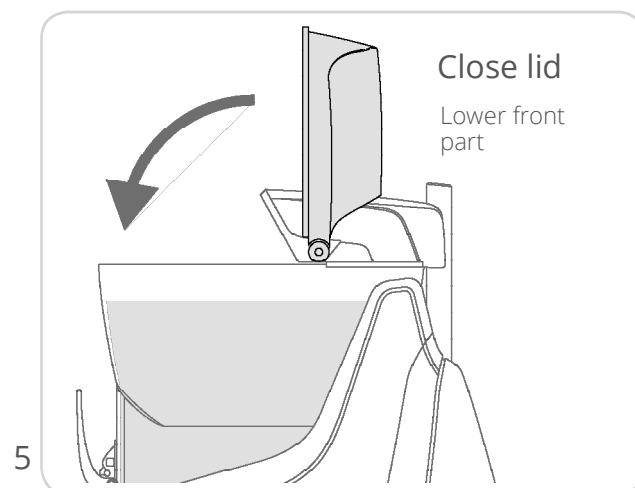
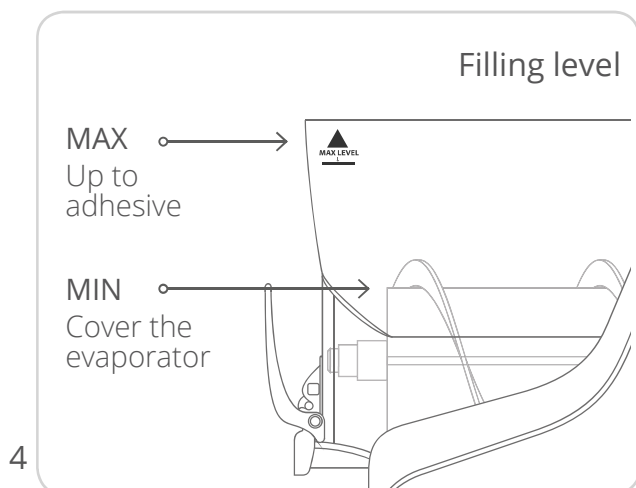
Set the clock for the current **Data and Time**. See the programming guide on page 23.



Locate the filter in the machine's packaging, insert it into the groove, at the bottom of the chassis, at the front. Slide it completely until it stops.

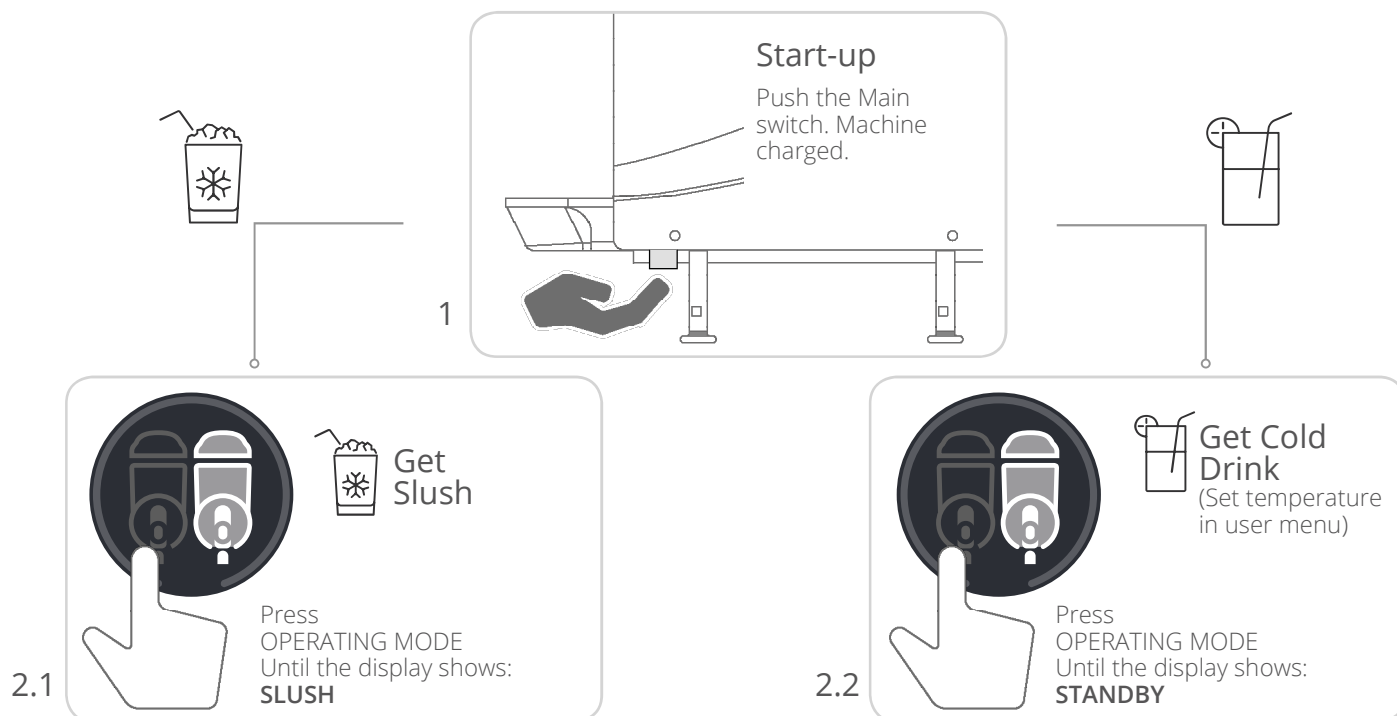
Clean and disinfect the unit before using it as indicated on page 24, cleaning instructions.





4.3 Prepare Slush or Cold drink

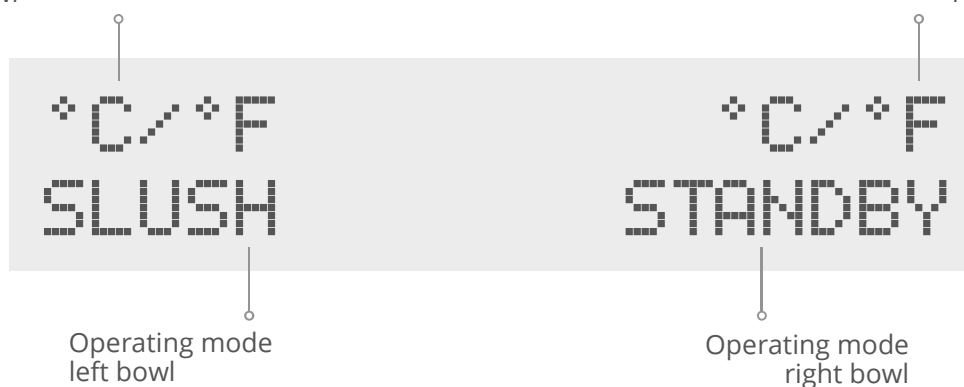
To simplify the explanation, how to operate just one deposit will be illustrated.



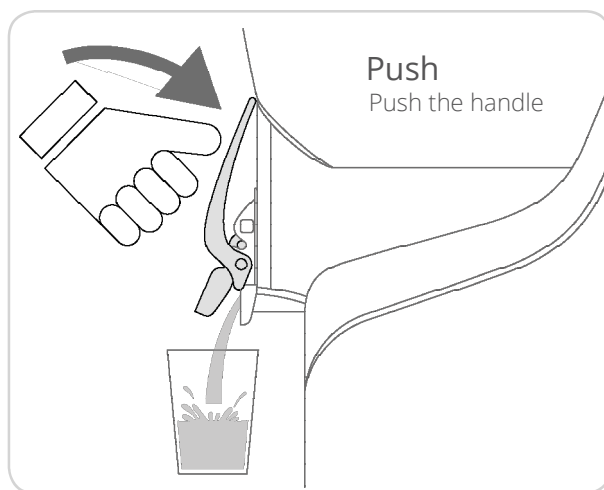
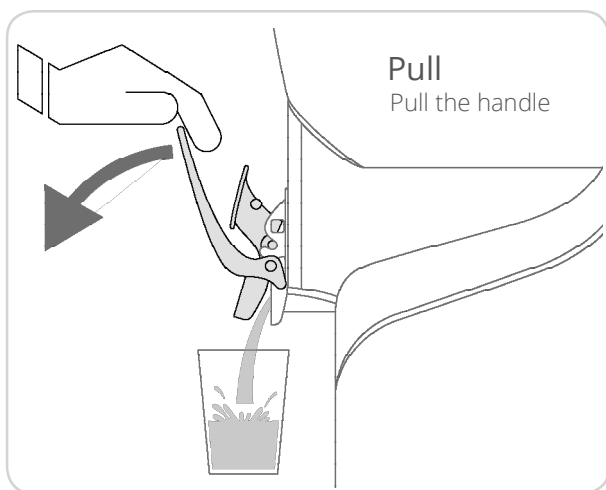
DURING PREPARATION WE CAN SEE:

Product temperature
left bowl

Product temperature
right bowl



The Push&Pull tap allows us to serve the product in two different ways:



4.5 If ice crystals appear

Select Defrost mode



Press
OPERATING MODE
Until the display shows:
DEFROST

1 Allows us to defrost the product quickly.
Wait until Defrost finishes.
(During Defrost, Slush and Stand By mode of any tank is deactivated)

Prepare Slush



Press
OPERATING MODE
Until the display shows:
SLUSH

2 In this way, the slush always remains homogeneous and prevents the formation of excessively large ice crystals.

4.6 Close Premises (Standby Mode)

STAND BY

During the periods when the establishment is closed, it is possible to use the machine in maintenance mode. In this way, you will save a considerable amount of electrical energy as the compressor only operates during the strictly required time to maintain the right temperature for the product (max. 3° C).(max37.4 °F).

Select Standby mode



Press
OPERATING MODE
Until the display shows:
STANDBY

1

The display warns about the possible problems in each deposit:

The alarm remains on the screen until the problem is solved.

LIST OF ALARMS:

The screen shows the following alarm messages:

ALARM	
HIGH TEMPERATURE - DIRTY FILTER	Clean filter
VOLTAGE ERROR	Some issue with electrical network
LEFT PROBE ERROR	Disconnected probe or malfunction, left bowl sensor
RIGHT PRO.ERROR	Disconnected probe or malfunction, right bowl sensor
COND.PROBE ERROR	Disconnected probe or malfunction, condenser sensor
LIGTH ERROR	Go to light menu and switch on the lights

MENU ACCESS: Press **SETTINGS** for 5"



PARAMETERS

SLUSH THICKNESS

AUTO-LOCK

MAINTENANCE

LANGUAGE

° C / F

RESTORE DEFAULT

LCD BACKLIGHT

LIGHT

AUTO FUNCTIONS

DATE AND TIME

BROWSE THROUGH THE USER'S MENU:



Move through parameters list.
Adjust a selected parameter.



Select parameter



Exit the selected parameter.
Exit the user menu.

6.2.1 SLUSH THICKNESS (SET SLUSH CONSISTENCY)

SLUSH THICKNESS

Slush
Consistency

Left
Bowl

04

03

Slush
Consistency

Right
Bowl



Change bowl selection.
The bowl selected flashes.

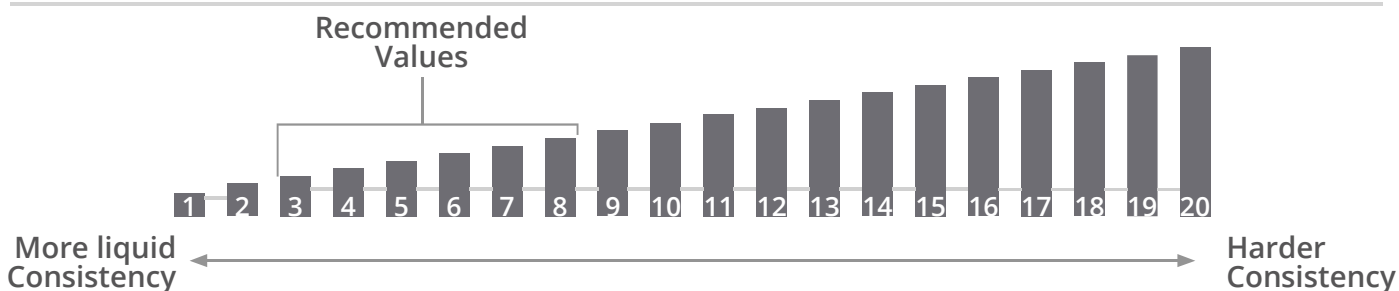


Increase/Decrease
Consistency



Save and
Exit

CONSISTENCY VALUES: THE VALUES RANGE FROM 1 TO 20



Hardness also depends on the product used and the proportion of sugar and total dissolved solids.

6.2.2 AUTO-LOCK (AUTOMATIC KEYPAD LOCK)

Auto-lock activated

AUTO-LOCK ON
TO UNLOCK: ^ + BACK



Activate/Deactivate
Auto-Lock

Auto-Lock deactivated

AUTO-LOCK OFF
TO UNLOCK: ^ + BACK



Save and Exit



During machine operation unlock keypad
by keeping pressed:



6.2.3 MAINTENANCE (RESTORE PREVENTIVE MAINTENANCE WARNING)

Allows us to restore the preventive maintenance warning countdown.

MAINTENANCE
RESET??

MAINTENANCE
PASSWORD 1919



Confirm/ record
password



Increase/Decrease
Password value

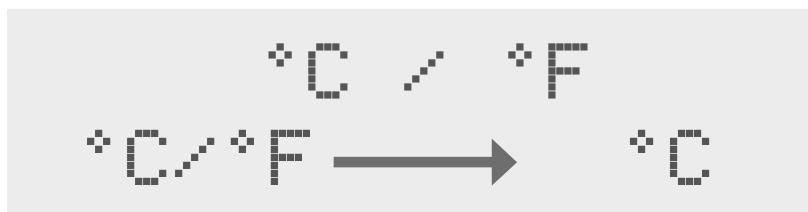
i Maintenance warning it's an option. May be deactivated by a specialized technician.

6.2.4 LANGUAGE (SET LANGUAGE)

Allows us to set the display language, it has following languages:

- Italian
- English
- Spanish
- French
- German

6.2.5 TEMPERATURE SCALE (°C/F)



Increase/Decrease



Save and Exit

6.2.6 RESTORE DEFAULT (RESTORE DEFAULT SETTINGS)

Allows us to reset all the parameters in the user's menu.

RESTORE DEFAULT
RESTORE?



Confirm



Exit

6.2.7 LCD BACKLIGHT (BACKLIGHT INTENSITY)

Backlight
Intensity

LCD BACKLIGHT
83 %



Increase/Decrease
Intensity



Save and Exit

6.2.8 LIGHT (ACTIVATE LID ILLUMINATION)

Light activated

LIGHT
ON

Light deactivated

LIGHT
OFF



Activate/Deactivate
Lid illumination



Save and Exit

6.2.9 AUTO FUNCTIONS (PROGRAMME AUTOMATIC MODES)



Change automatic mode



Save and Exit

AUTOMATIC STANDBY / SLUSH ACTIVE:

This means we do not have to set the Standby mode manually at closing time.
This means we do not have to start production manual.

We can manually configure three automatic functions, S1 - S2 - S3, in the main screen it will indicate the number of active functions that we have configured.

AUTO FUNCTIONS

OFF
S1

OFF
S2

OFF
S3



Pressing  you can set the time that the machine automatically changes to Standby and Slush mode.

STANDBY
SLUSH

23:00
8:53



The auto standby function only works when in slush mode.



Change value selection



Increase/decrease Value



Save and Exit

6.2.10 DATE AND TIME (SET DATE AND TIME)

14/11/2018 TUE
17:03:57



Change valve selection.
The valve selected flashes.
Date of configuration
12/24 H



Increase/Decrease Value



Save and Exit

When to clean the machine?

24h

Daily cleaning is recommended for the parts that are in contact with the product.



It has to be done by a qualified operator

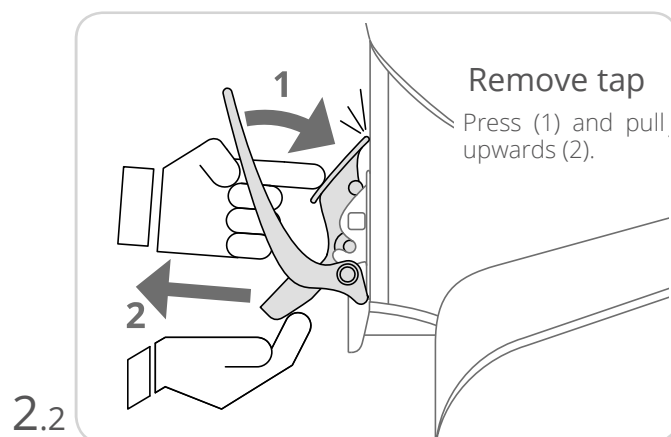
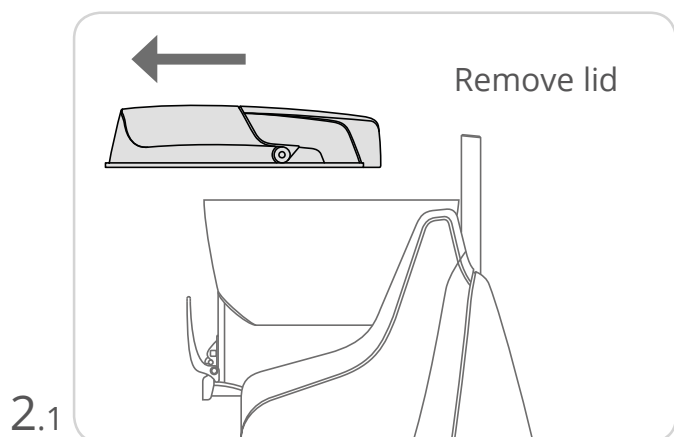
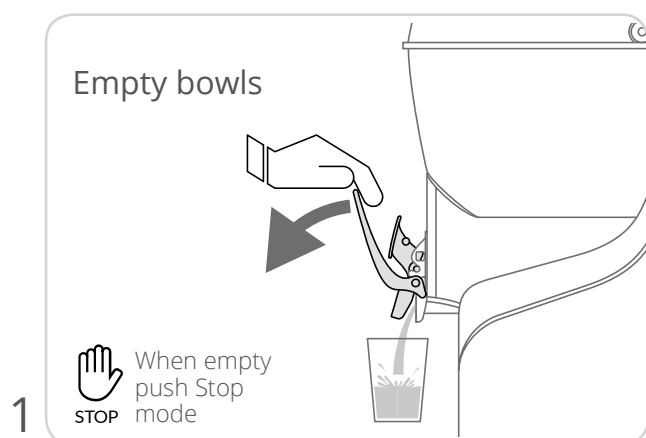
Turn off the main power switch before cleaning.

Wear protective goggles and gloves when cleaning and maintaining the machine.

The cleaning process consists of 5 phases:

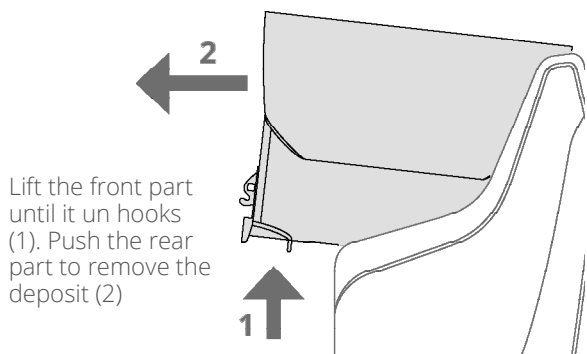
1. Emptying
2. Dismantling
3. Cleaning
4. Assembly
5. Rinse cycle

CLEANING PROCESS:



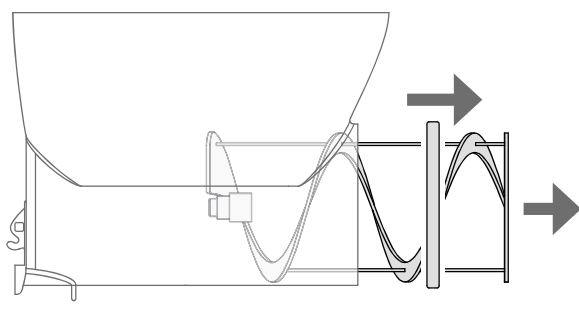
Dismantle bowl

2.3



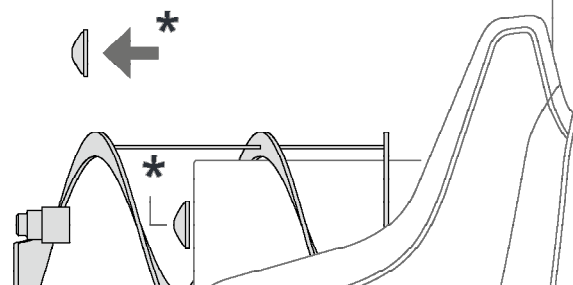
Extract: Rear seal and mixer

2.4



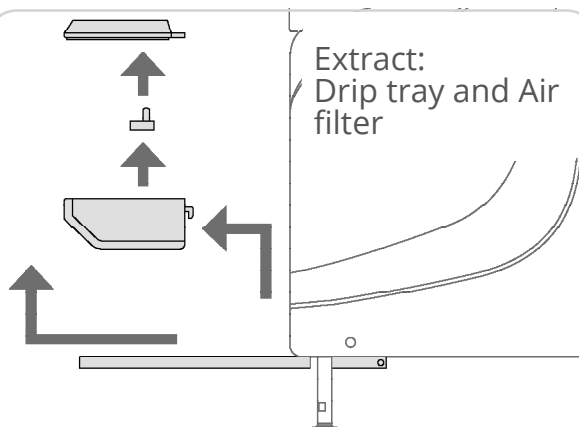
Extract: The gasket only in case of using Dairy products

2.5



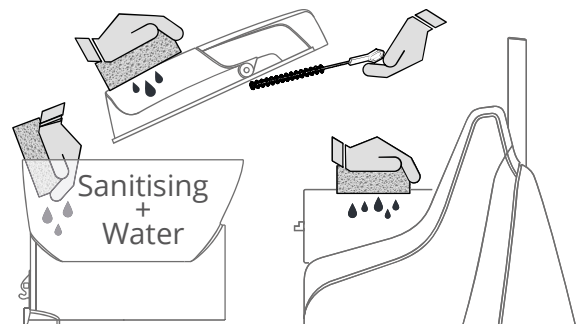
Extract: Drip tray and Air filter

3.1



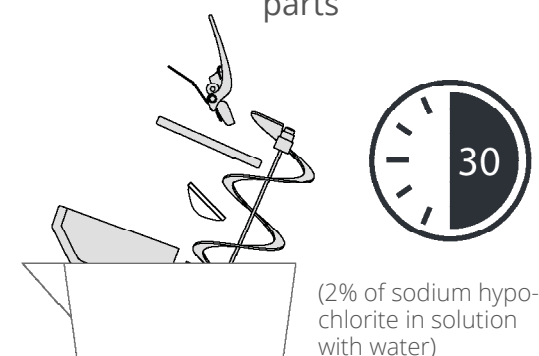
Clean with disinfectant, rinse with water

3.2



Steep the other parts

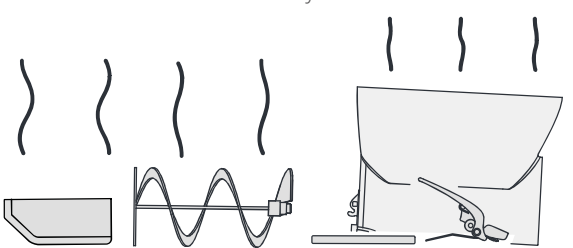
3.3



Leave to dry

Place the components on a clean surface and dry them.

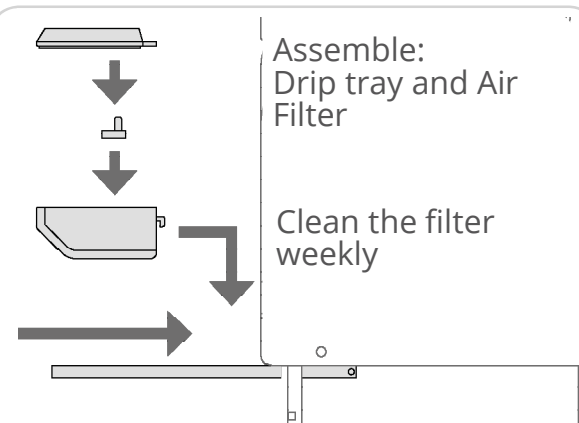
4.1



Assemble: Drip tray and Air Filter

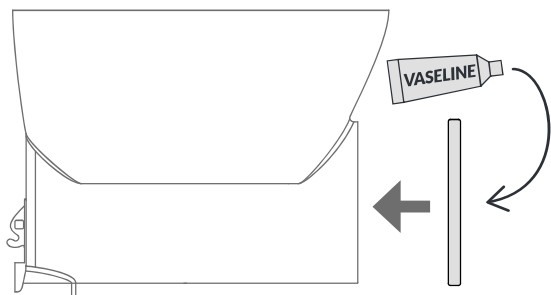
Clean the filter weekly

4.2



Assemble and lubricate the seal

4.3

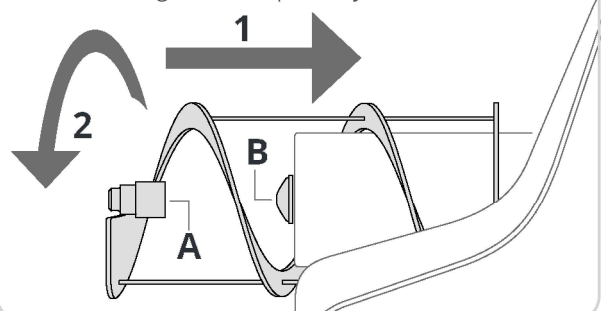


Assemble mixer

Insert the mixer and rotate till head (A) hooks with seal (B).

* Check if the gasket is its place if you disassembled it to clean.

4.4



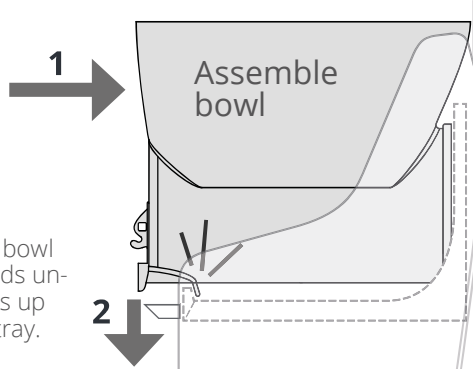
1

Assemble bowl

Push the bowl downwards until it hooks up with the tray.

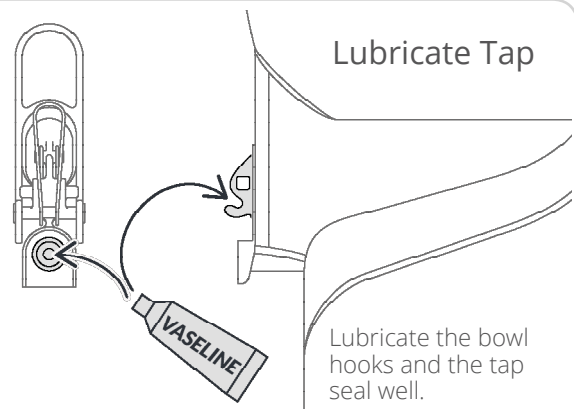
2

4.5



Lubricate Tap

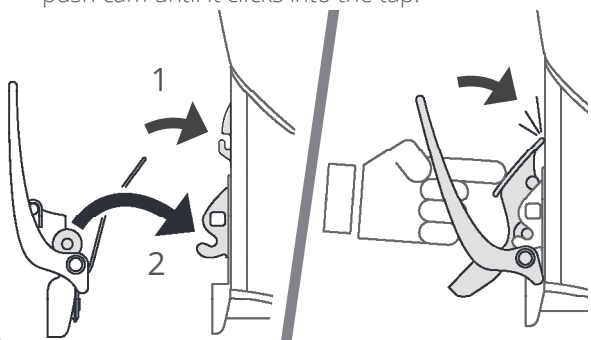
4.6



Assemble tap

Support the bolts on their housings and press the push cam until it clicks into the tap.

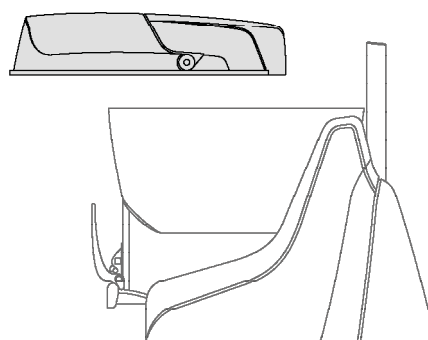
4.7



→

Assemble lid

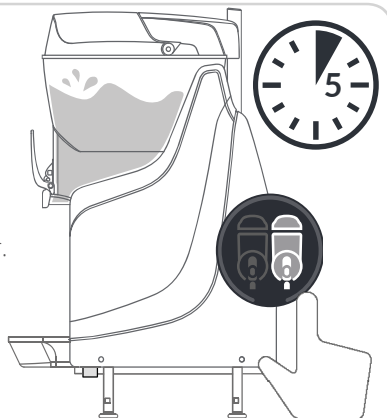
5.1



Rinse

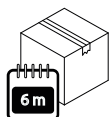
5.2

Fill bowl with water.
Mix mode for 5 minutes.
Empty bowls.



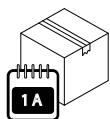
The machine must be examined every six months (which is repeated every six months) and periodically (at least once a year) by a specialized technician. This periodic verification serves to keep the security level of all installed components and the machine itself high. In case a component is worn, it must be replaced by a new original spare part.

It is forbidden to use the machine when only one of its components is defective or worn. Periodic maintenance is prohibited to the operator.



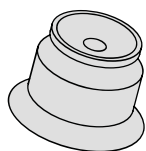
This parts must reapiaced every six months.

· SL310R06M01

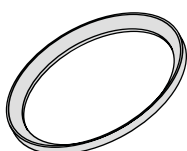


This must be replaced every year.

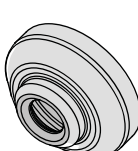
· SL310R1GE01



Tap seal



Bowl seal



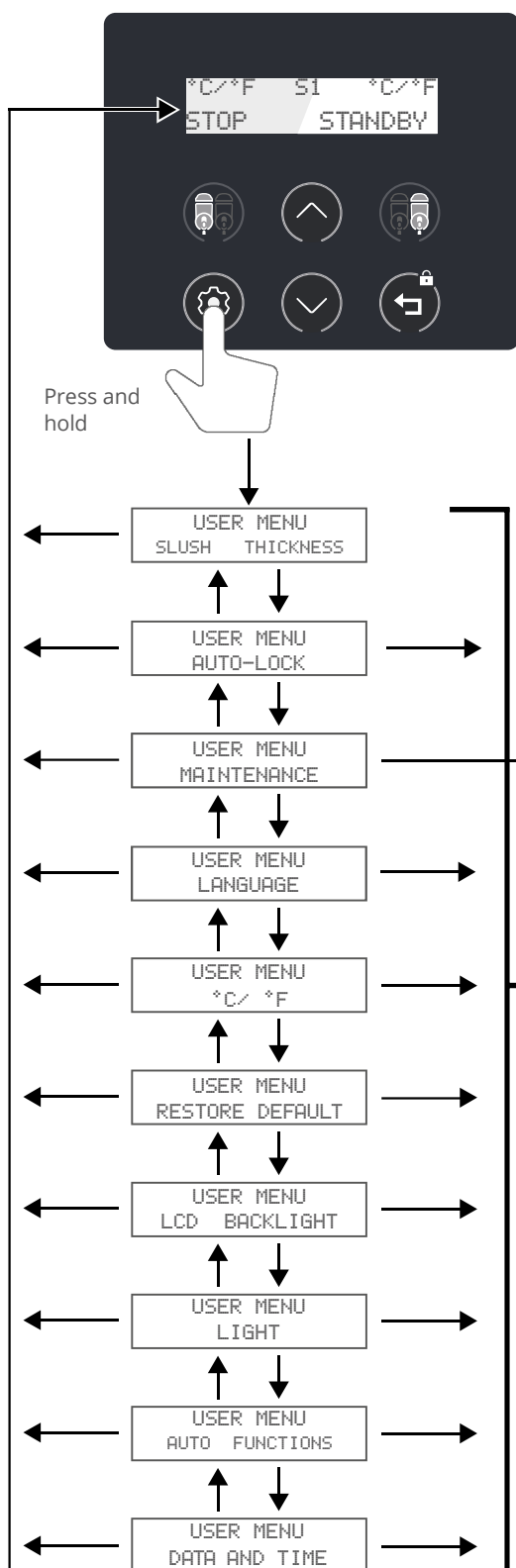
Shaft gasket



Bushing + gasket



To clear the preventive maintenance alarm, follow the procedure indicated in the chapter 9.
Programming guide → maintenance.



Press and hold. to enter USER MENU.

To navigate user menu, press:

- to scroll down to next menu item ↓
- to scroll up to previous menu item ↑
- to select the menu item shown for adjustment →
- to select the menu item shown for adjustment ←

NOTE: In the event of a power failure, all settings programmed into the control panel will remain the same.

The MAINTENANCE menu is to be accessed only by qualified service technicians and is password protected.

See the following pages for programming options for these individual menu items.

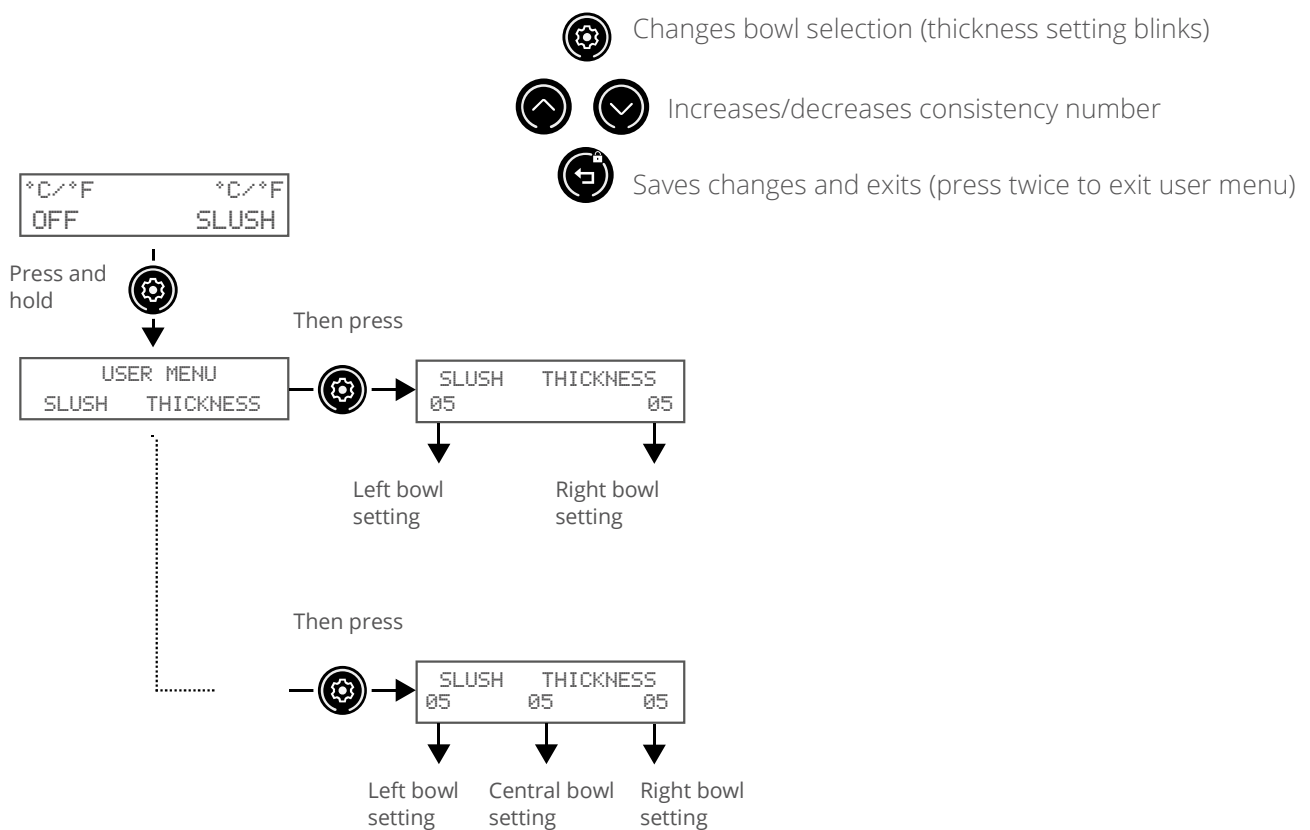
Available Setting

User Parameter	Min.	Default	Max.
Slush Thickness	1	8	20
Auto-Lock	OFF	OFF	ON
Maintenance	NA	NA	NA
Language	–	English	–
°C / °F	C	C	F
Restore Defaults	NA	NA	NA
LCD Backlight	0	100	100
Light	OFF	ON	ON
Auto Functions	OFF	OFF	OFF
Data and Time	–	–	–

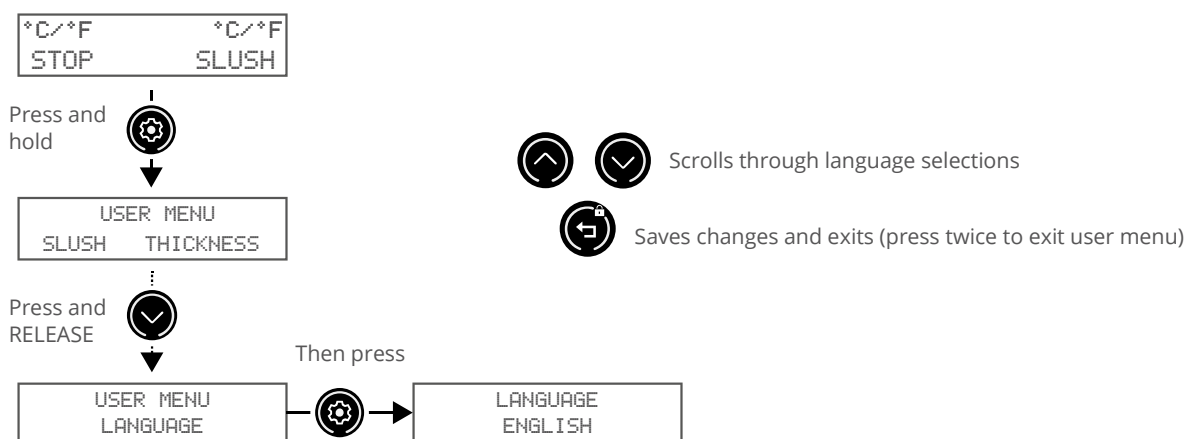
Slush thickness - Slush thickness is adjustable from a level of 1 to 20. The higher the number, the thicker the frozen beverage consistency. The factory default is 8.



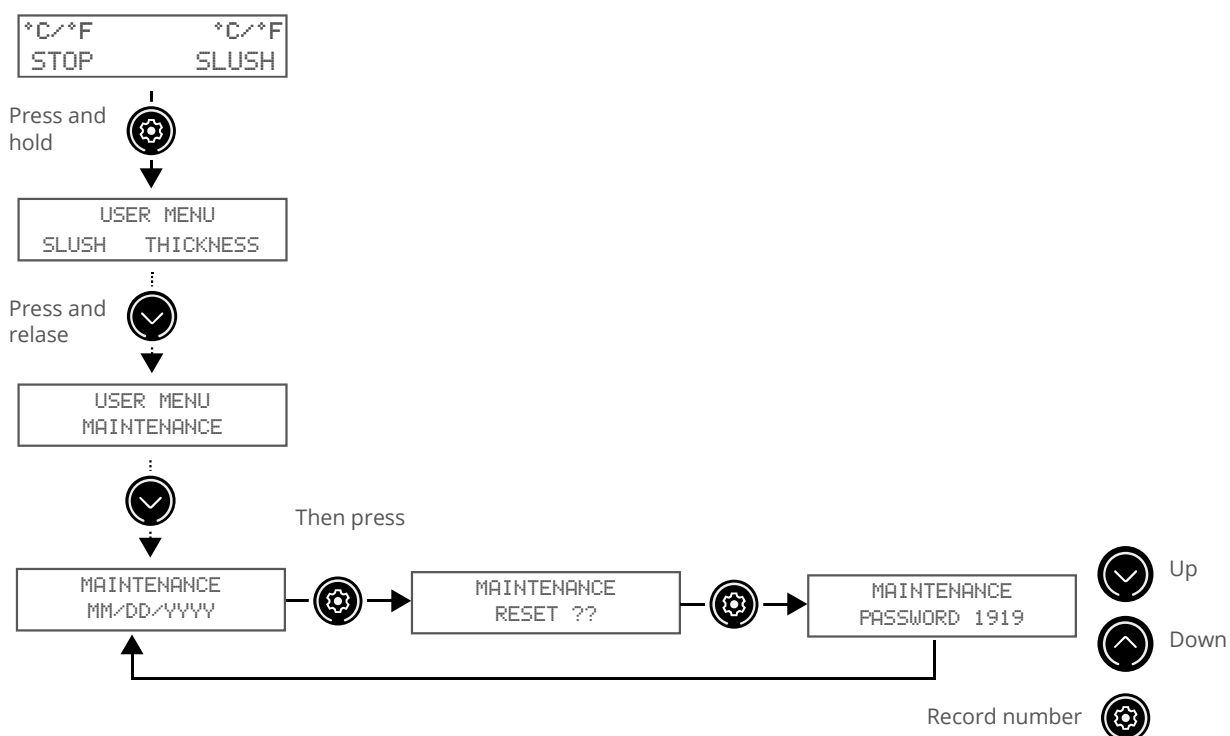
IMPORTANT : When the thickness level is set to higher levels, the lid should be fastened to prevent it from opening during operation.



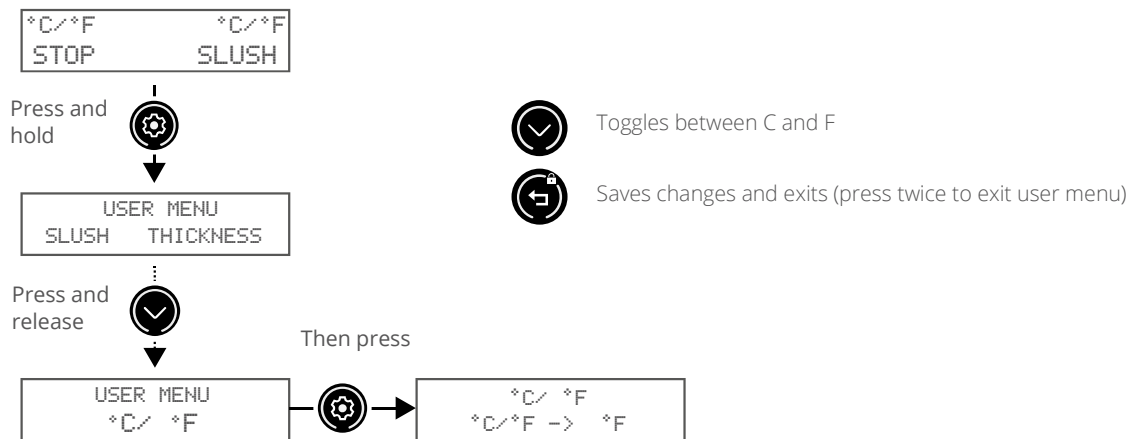
Language - Default language is English. Other languages available are French, German, Italian, and Spanish.



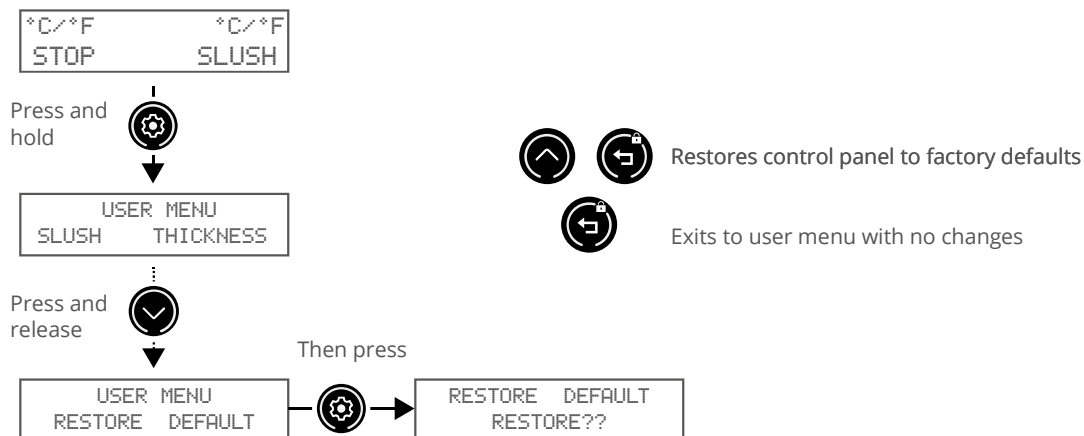
Preventive Maintenances - Reset



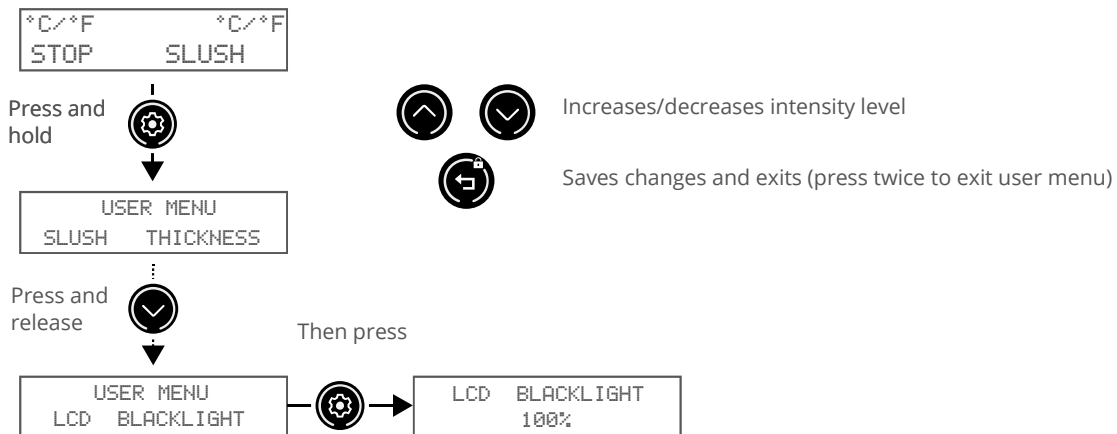
Temperature Scale - Allows the unit to display the temperature in Celsius (C) or Fahrenheit (F). The default is C.



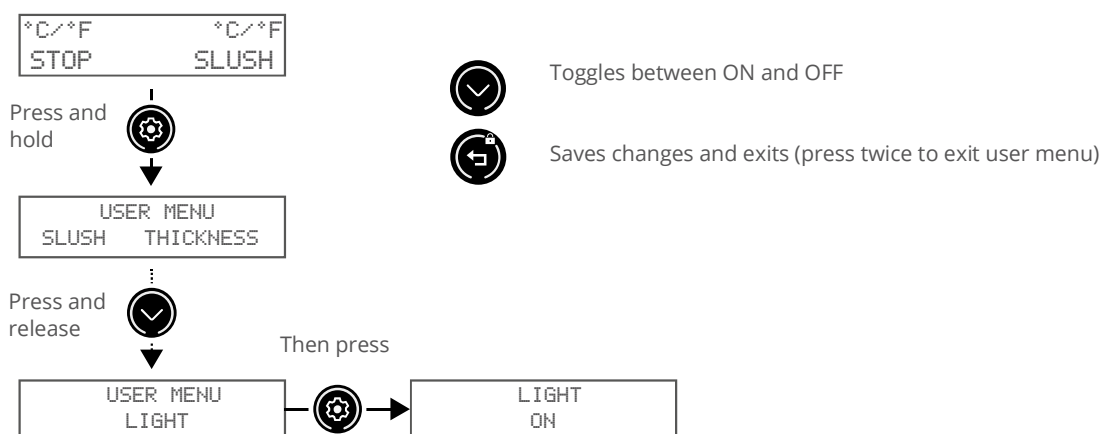
Restore Default - Resets the control panel to the factory default settings.



LCD Backlight - Adjusts the intensity of the LCD display backlight. The default setting is 100%.



Bowl Lights - Turns the bowl lights ON and OFF. The default setting is ON.



Automatic functions - Operation to perform

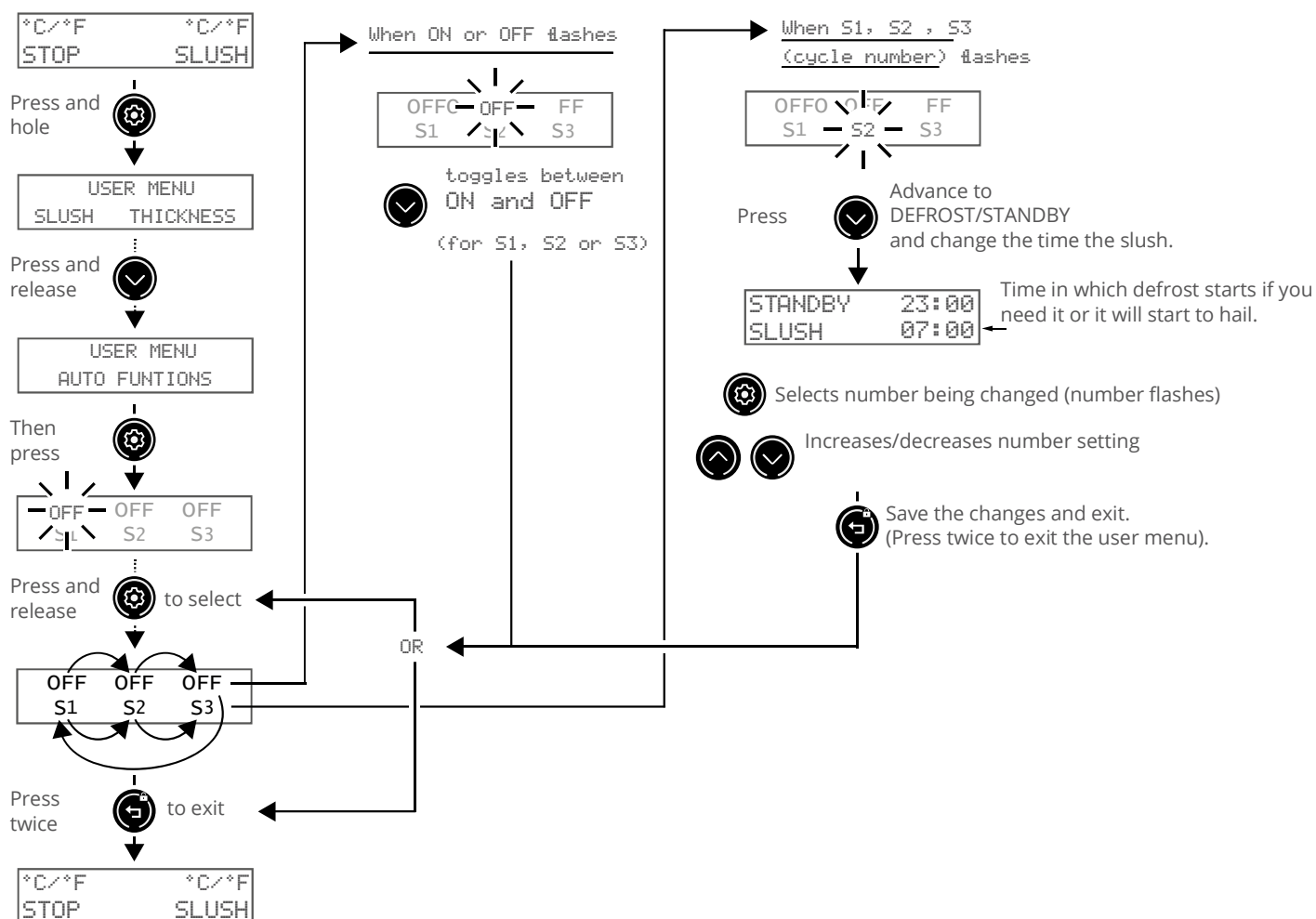
IMPORTANT - AUTOMATIC FUNCTIONS do not work correctly if the control panel time is not set correctly.

The date and time must be set correctly configured to work with the AUTOMATIC FUNCTIONS.

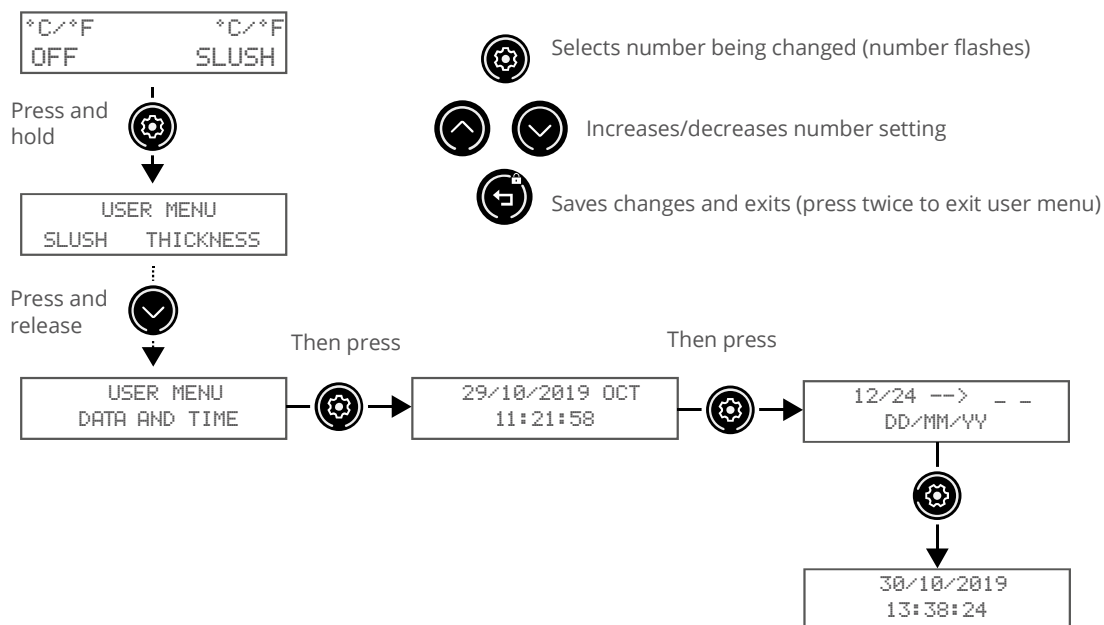
Set the clock and date to the current time. See the PROGRAMMING GUIDE section.

AUTO FUNCTIONS -

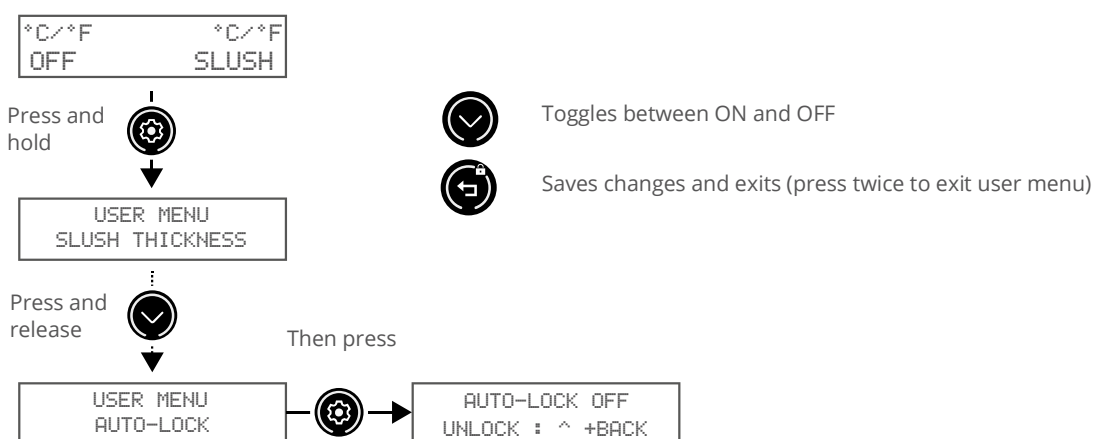
Number of active program (1 to 3)



Data and Time - Restores the factory default settings of the control panel



Auto-Lock - Allow us activate/deactivate the keypad automatic lock function after 30 seconds of inactivity (ON - OFF). The default setting is OFF.



i During machine operation unlock keypad by keeping pressed:



Electrical and electronic appliances must be eliminated in accordance with the European Directive 2012/19/UE. These appliances CANNOT be eliminated in the normal flow of solid urban waste but must be collected separately to optimise the recovery and recycling of the manufacturing materials.



The crossed out symbol on the bin appears on all the products to remind us about the selective collection obligation. Correctly observing all the regulations regarding the elimination of old products will contribute to protecting the environment.

Issues	Causes	Solutions
The machine does not turn on.	Main switch is OFF	Turn the switch to ON
	Plug not connected.	Connect the plug to the right socket
Leaking tap.	Tap seal not lubricated	Lubricate tap seal
	Damaged seal	Replace tap seal
Loss of product from rear part of the bowl.	Bowl not correctly assembled	Control bowl assembly
	Bowl seal not lubricated	Lubricate tap seal
	Damaged seal	Replace tap seal
The mixer does not turn.	There are blocks of ice inside the bowl	Activate Defrost&Slush, let the product defrost and check that the product is homogeneous.
The machine does not produce slush.	Machine near heat sources.	Change machine position.
	Machine with insufficient ventilation	
	Dirty filter	Clean the filter
	Erroneous regulation of consistency	Correctly regulate the consistency
Noisy mixer	There is not enough product in the bowl	Fill the bowl
The display shows an alarm.	Break-down or malfunction	See Alarms or call technician
The consistency of the product is not adequate.	The consistency is not adjusted correctly	Check the consistency Adjustment in the menu
If the light does not come on.	Light deactivated	See the section on light alarms, in page 32
In the event that the machine malfunction is not specified in this table or the solution is not appropriate to solve a specific problem, contact a specialist technician.		

