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# 1. GENERAL INFORMATION

## 1.1. Manufacturer

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

## 1.2. Authorized persons

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

### User

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

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

### Specialized technician

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

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



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

## 1.3. Layout of the manual

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

### 1.3.1. Purpose and contents

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



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

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



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

### 1.3.2. Who must read the manual

This manual is aimed at users and specialized technicians.

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

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

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

### 1.3.3. How to keep the manual

This instruction manual must be kept in the immediate vicinity of the machine. Due precautions should be taken to ensure that the manual is maintained intact and legible over time:

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



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

### 1.3.4. Symbols used

#### GENERAL DANGER WARNING



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

#### DANGER OF ELECTROCUTION



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

#### IMPORTANT



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

#### PROHIBITED



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

#### DO NOT EXTINGUISH FIRES WITH WATER



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

#### PERSONAL PROTECTION



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

#### SPECIALIZED TECHNICIAN



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

#### MOVING MACHINE PARTS



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

## 2. MACHINE DESCRIPTION

### 2.1. Use of the machine

The professional machine that you are using is suitable for the production of **vanilla ice cream, cold vanilla products and similar products**. If used with dairy-based products and/or when envisaged by law in accordance to the type of product used, it must be equipped with the optional extra of a "temperature gauge" for the product in the bowl. It is also obligatory to comply with the current regulations and standards concerning the products used.

### 2.2. Main components

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

- A Bowl lid
- B Bowl
- C Control panel
- D Feet
- E Drip tray
- F Grid
- G Facilitated dispensing key
- H Product dispenser
- I Product dispensing lever

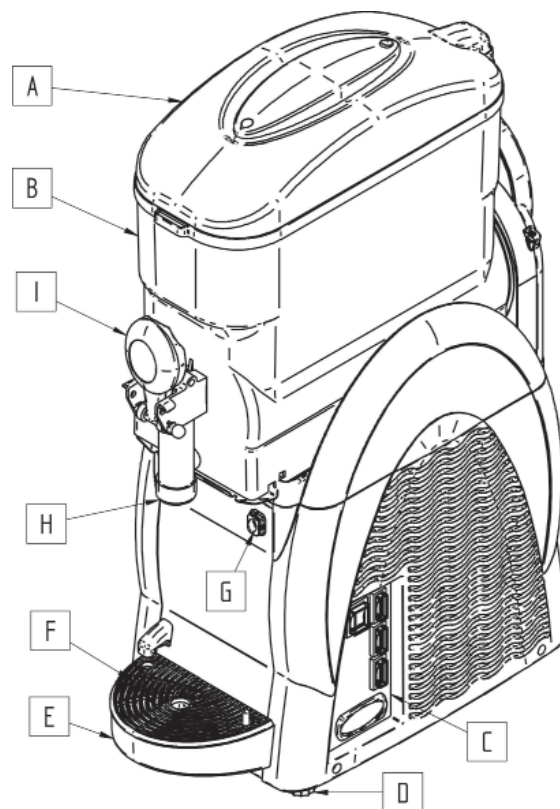


Fig.1

## 2.3. Technical Data

The technical data and features are listed below.

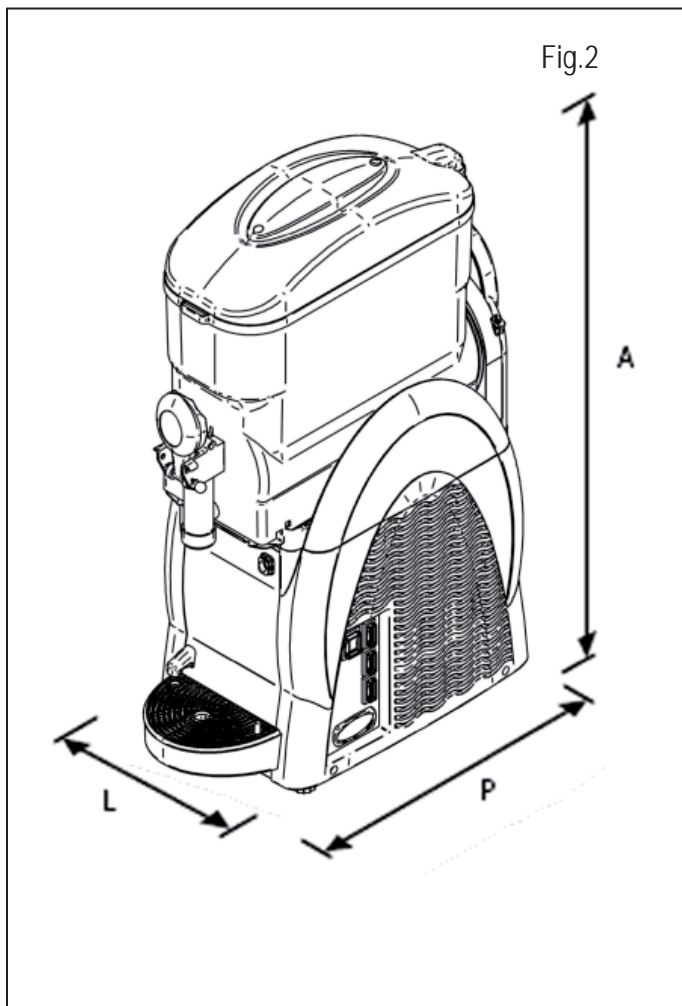
Model		Granita machine
Dimensions L x P x H (mm).	With standard lid	270 x 520 x 810
Peso (kg). (bowl empty)		29
Maximum Electrical Input (W).		See rating plate on side of machine
Operating voltage (V).		
Operating temperature.		Min. 20°C Max. 32°C
Number of bowls.		1
Capacity of each bowl (l.).		4 (Liquid product)
Sound pressure level.		<< 70 dB <sub>A</sub>
Class.		N



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

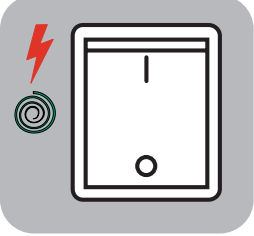
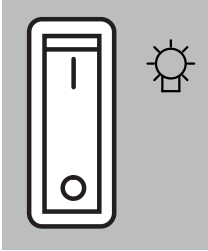
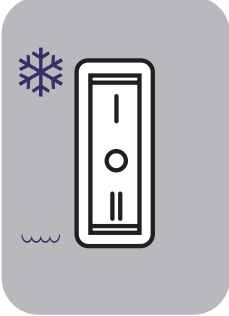
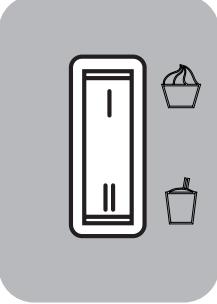





Important! Any changes and/or additions of accessories must be explicitly approved and implemented by the Manufacturer.



## 2.4. Description of control panel functions

The machine controls are located on the side control panel.

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

## 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.
  - immerse the machine in any kind of liquid.
  - spray water on the machine to wash it.
  - use the machine other than as directed in this manual.
  - use the machine when not in full possession of your mental and physical faculties: under the influence of drugs, alcohol, etc.
  - install the machine on top of other equipment.
  - use the machine in an explosive or aggressive atmosphere or in the presence of a high concentration of dust or oily substances suspended in the air;
  - use the machine in a place where there is a risk of fire;
  - use the machine to dispense substances that are not compatible with the machine's specifications;
- Before cleaning the machine, make sure that it is unplugged; do not clean the machine with gasoline and/or solvents of any kind.
- Repair work may be performed only by a Service Center authorized by the Manufacturer and/or specialized, trained personnel.
- Do not obstruct the grill vents on the side of the machine.
- Do not site the machine near heating equipment (stoves or radiators).
- In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.



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

The following are to be considered improper use:

- any use other than the intended use and/or with methods other than those described herein;
- any operation on the machine that is in contrast with the directions provided herein;
- use of the machine after any components have been tampered with and/or safety devices have been changed;

- use of the machine after it has undergone repair with components not authorized by the manufacturer;
- outdoor installation of the machine.

### 3.2. Stop functions

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

### 3.3. Plates

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

## 4. HANDLING AND STORAGE



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



### 4.1. Packaging

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

#### DIMENSIONS AND WEIGHT OF PACKING CONTAINER

	Width (L) mm	Depth (P) mm	Height (H) mm	Weight kg
Granita machine	340	540	930	32

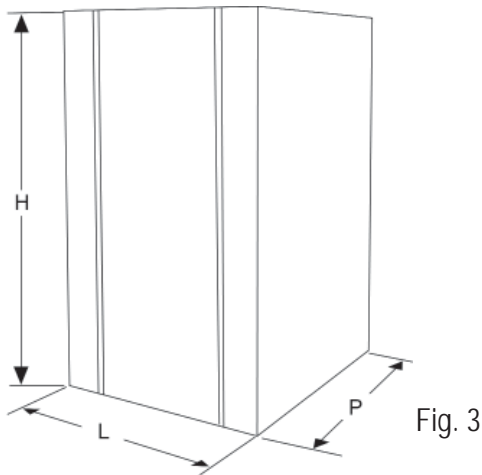


Fig. 3



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

### 4.2. Conveyance and handling



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

Manual handling of the machine requires at least two people.

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

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



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

The WARRANTY does not cover damage caused to the machine during its conveyance and handling.

The Purchaser will bear the cost of repairing or replacing damaged parts.

### 4.3. Storage



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

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

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

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



Fig.4



## 5. INSTALLATION



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

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



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



**Warning:** it is forbidden to install the machine in a place where it may be reached, touched and/or operated by persons other than those specified in section 1.2.

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

### 5.1. List of accessories provided

- **Vaseline:** to lubricate all of the parts indicated in this manual after washing and sanitization operations.

### 5.2. Installation-Positioning

The installer must check that:

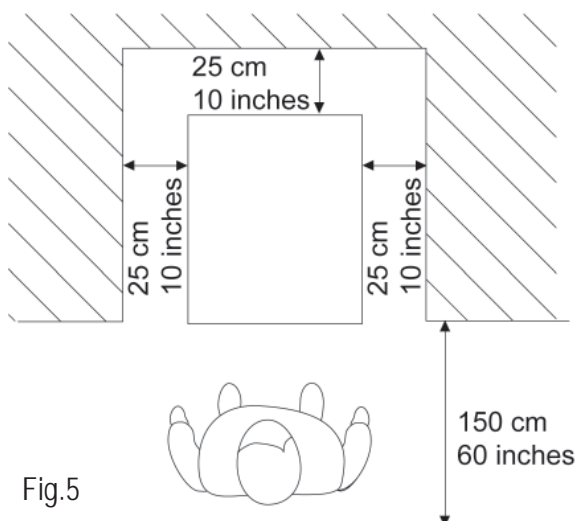
- the site has been duly prepared for machine installation;
- the surface the machine will be installed on is firm, flat and solid;
- the room is adequately lit, ventilated and hygienic and an electric outlet is within easy reach.



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

Figure 5 shows the minimum clearances for installation. The figure indicates the spaces required for accessing:

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



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

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

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



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

### 5.3. Disposal of packing materials

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

We recommend keeping the box for future conveyance or transport.

### 5.4. Electrical connection



This job may be performed only by specialized technical personnel.

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

The Purchaser is responsible for making the electrical connection.

The machine must be connected to the electricity mains by means of the plug fitted on the power cord. Be sure to comply with:

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



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

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

It is forbidden:



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

## 6. OPERATION

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

### 6.1 Preparing the product



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

NEVER USE ONLY WATER



Fig.6

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 Archimedean mixer screws and/or the same geared motors.

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

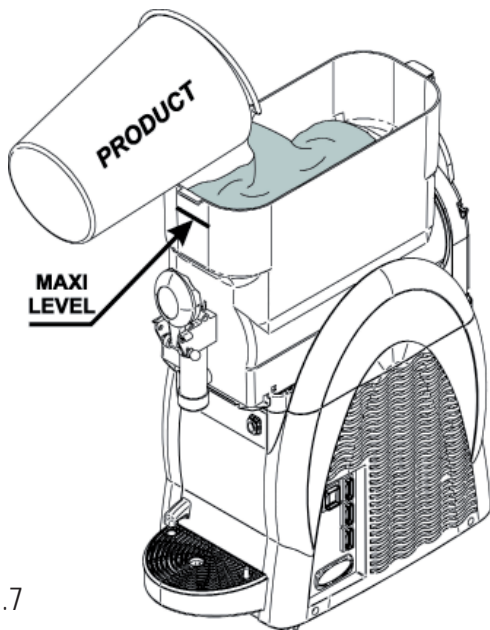
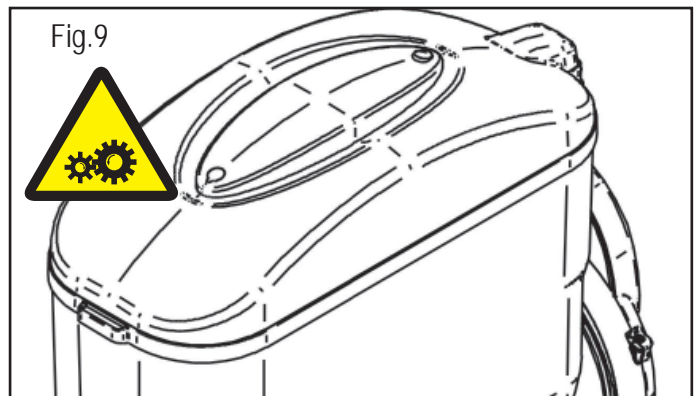
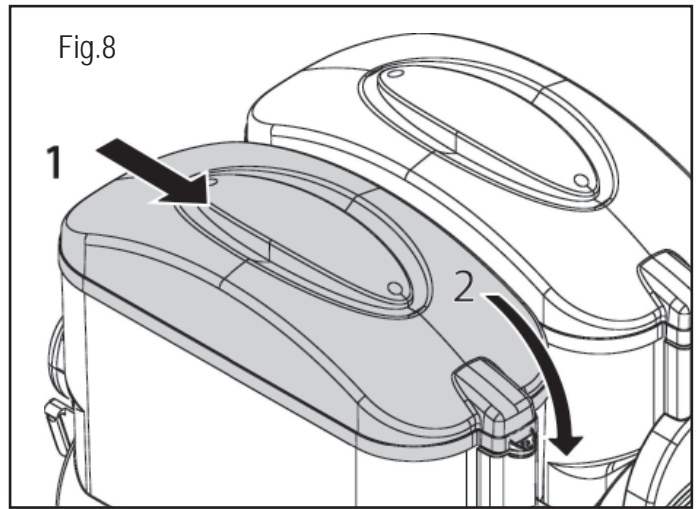


Fig.7



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.



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



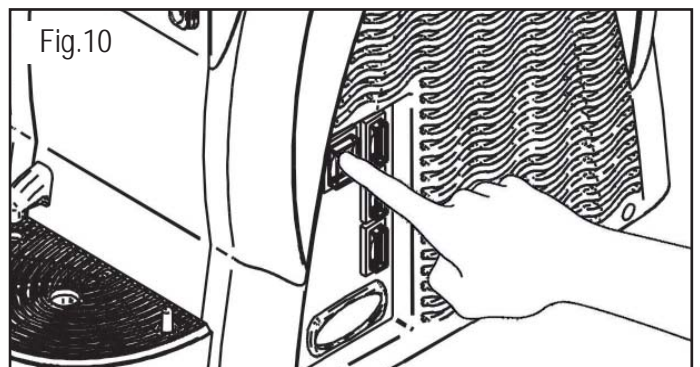
Warning: There are some moving parts inside the bowl, which may cause injuries; turn off and unplug the machine before carrying out any operation inside the bowl.




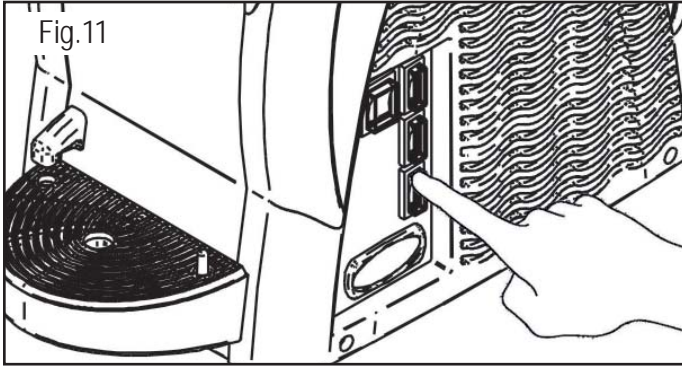
The machine is equipped with a safety device that stops the machine from functioning unless the lid is correctly positioned on the tank.


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

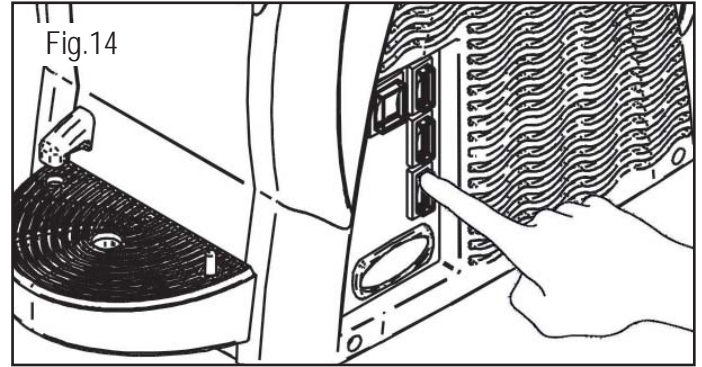
Switch  in position "I": machine powered and mixer on.




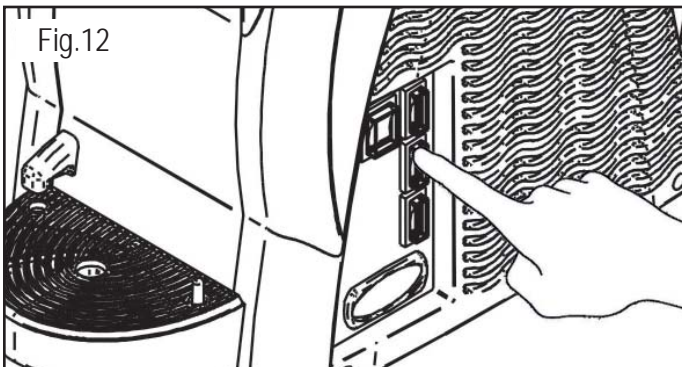
With the  switch in the "I" position, the refrigeration system is activated for the production of chilled products.




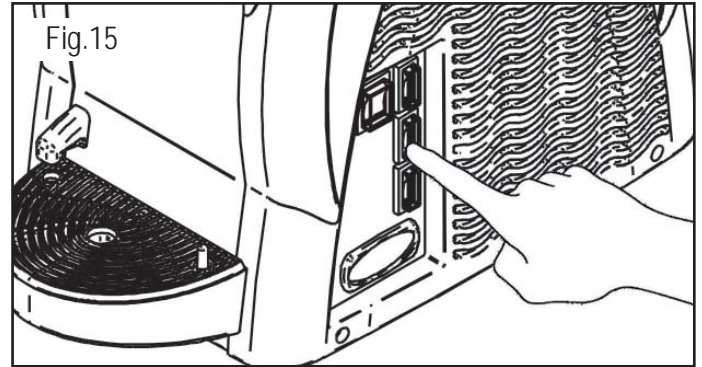
With the  switch in the "I" position, the refrigeration system is activated for the production of chilled products.



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

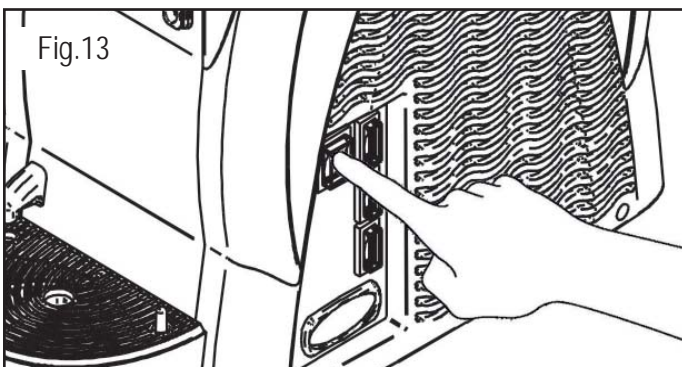


With the  switch in the "II" position, mixing is set for the production of chilled drink products.




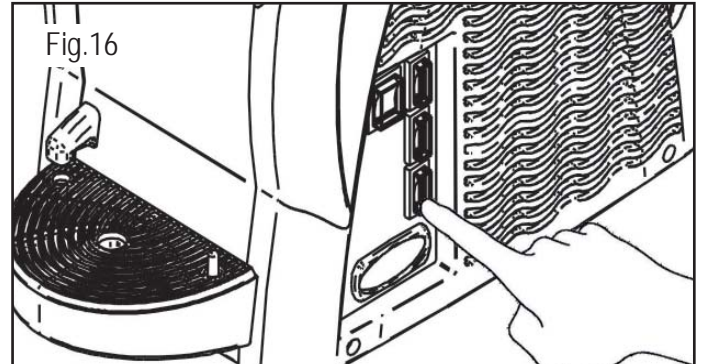
### 6.3. Switching on the Granita machine (chilled drink products; e.g., cold vanilla, cremini, etc.)

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

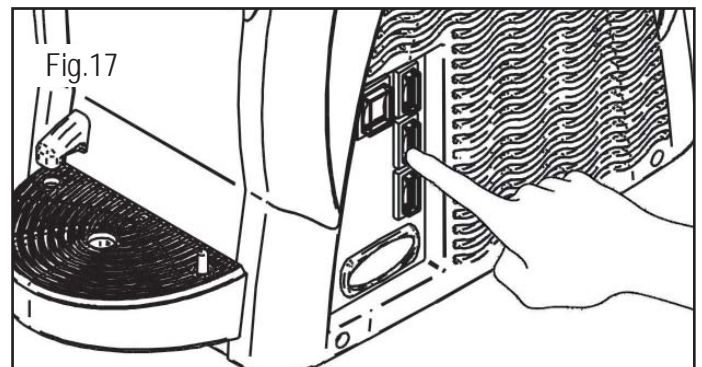


### 6.4. Switching on the defrost function

With the  switch in the "II" position, the refrigeration system is functioning in defrost.






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



On the basis of defrosting, the operating temperature is 3°C/4°C.




## 6.5. Regulation of the product consistency

Positioning the refrigeration system selector switch in the  position: in position "I" the consistency of the product can be modified using the   keys on the display.

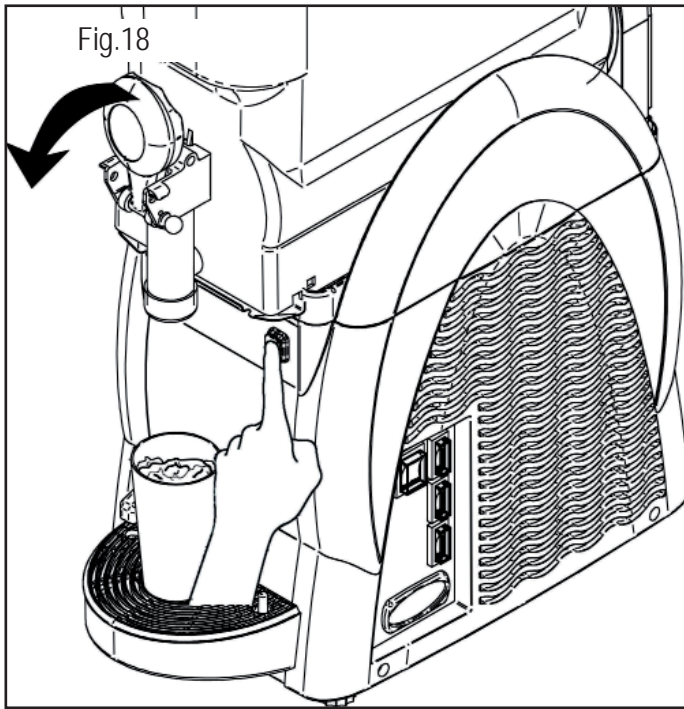
The regulation can be carried out at step from 1 to 18:

 : 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 protections (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:

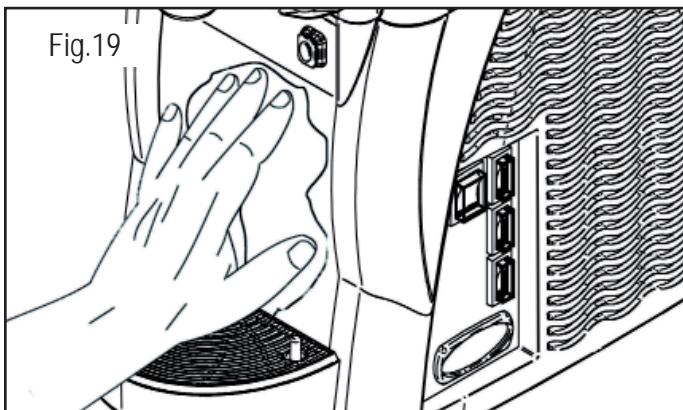
- wear protection accident-proof gloves;
- do not use solvents or inflammable materials;
- do not use abrasive and/or metal sponges to clean the machine and its components;
- take care to avoid dispersing liquids in the surrounding area;
- do not wash granita machine components in a dishwasher;
- do 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 21CFR1781010 (in accordance with current regulations in the user's country) that will not risk damaging machine components;
- on completing work, make sure that all protective covers and guards that have been removed or opened are set back in place and properly secured.

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

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



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- .

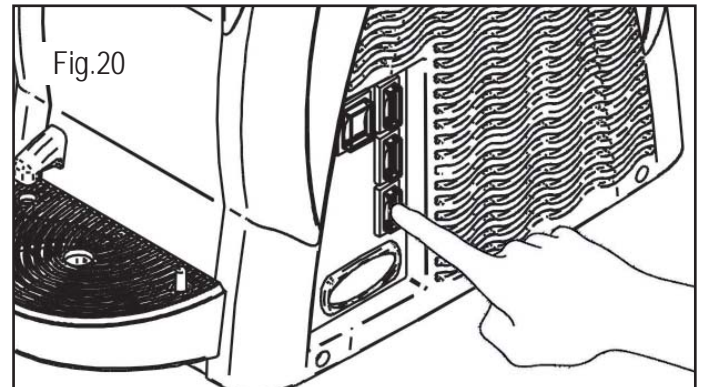
### 7.1. Emptying the bowl

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

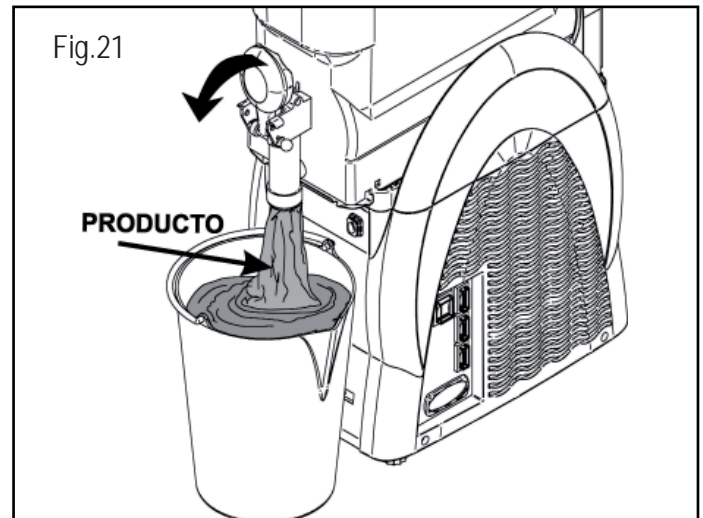
If the bowl is to be cleaned prior to the first use of the machine, it need not be emptied. In such a case refer directly to section 7.2.

#### 7.1.1. Emptying Granita machine

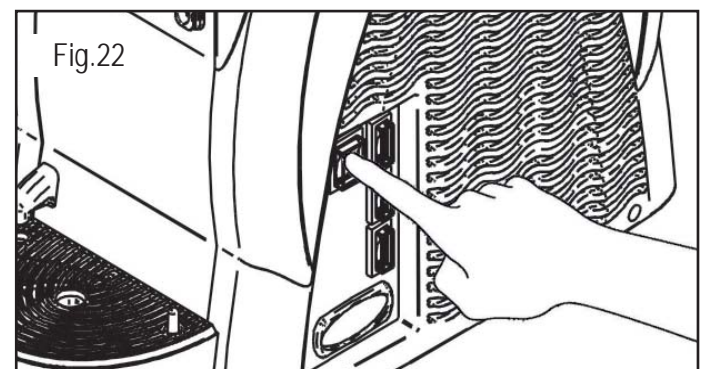
While the machine is on, press the switch  into pos. "0" to shut down the refrigeration system.



Then completely empty the bowl of its contents.



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

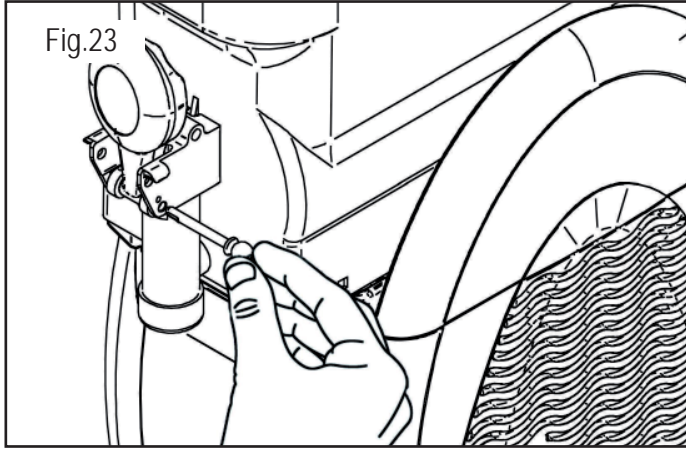


## 7.2. Disassembling the dispensing tap

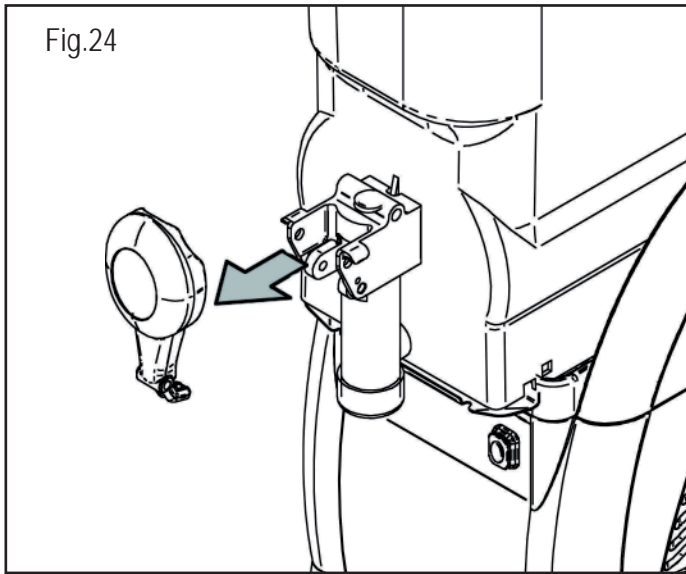
Before removing the bowl it is recommended to disassemble the tap; after cleaning the tap must not be reappplied until the bowl has been correctly positioned in its seat.

Follow these instructions to disassemble the tap:

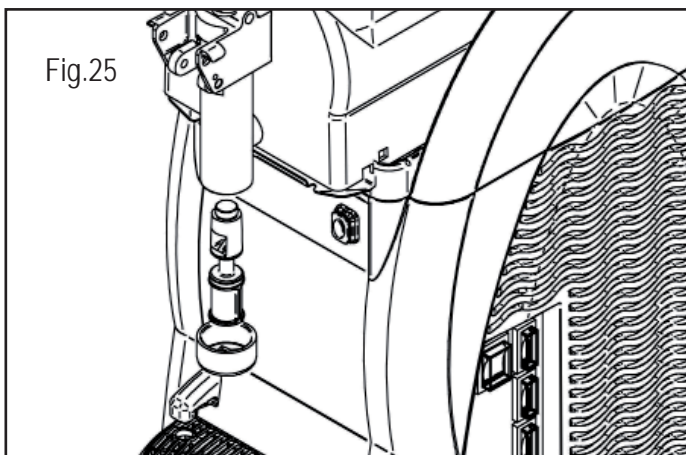
- 1 remove pin (F) without moving the tap lever;



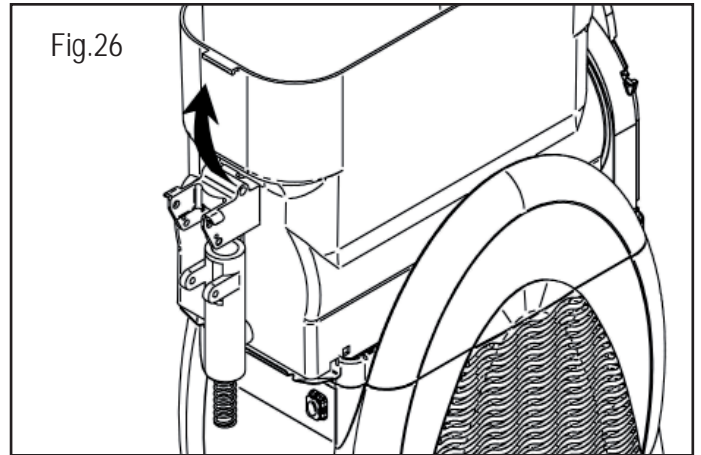
- 2 take out the lever;



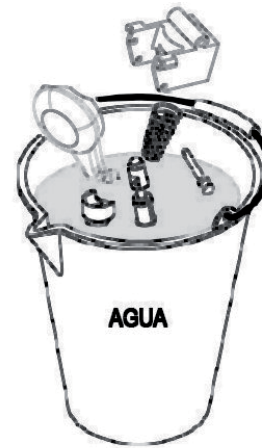
- 3 Disassemble the piston and star geared motor.



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



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



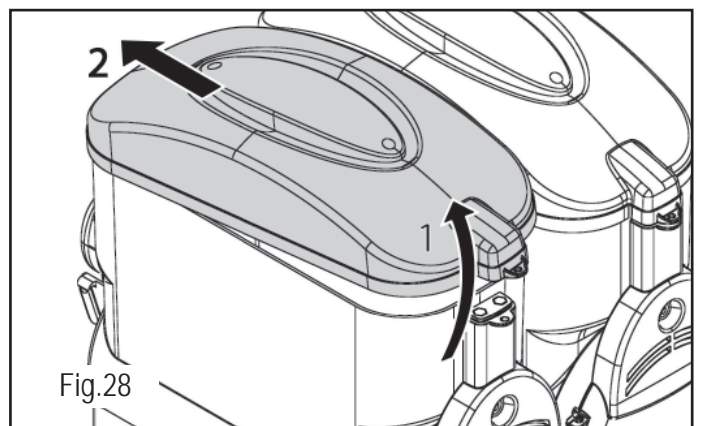
Never disassemble the tap if the product or any other liquid is present inside the bowl.

## 7.3. Removing the bowl and the lid

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

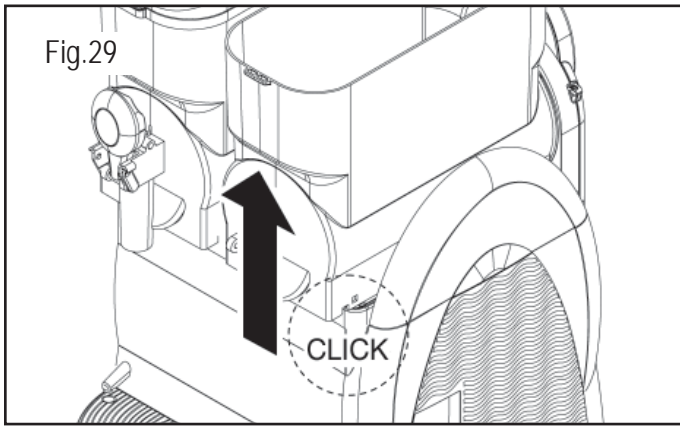
To remove a bowl correctly proceed as follows:

- 1 Remove the cover and the under-cover.

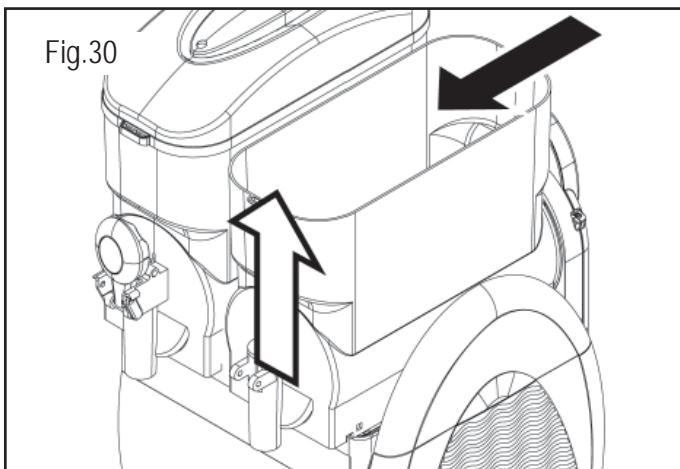




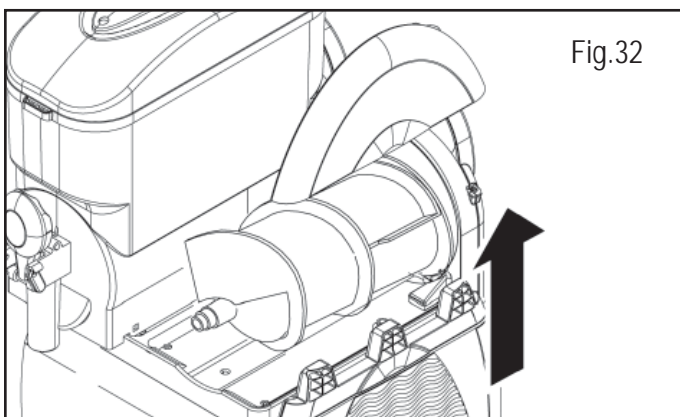
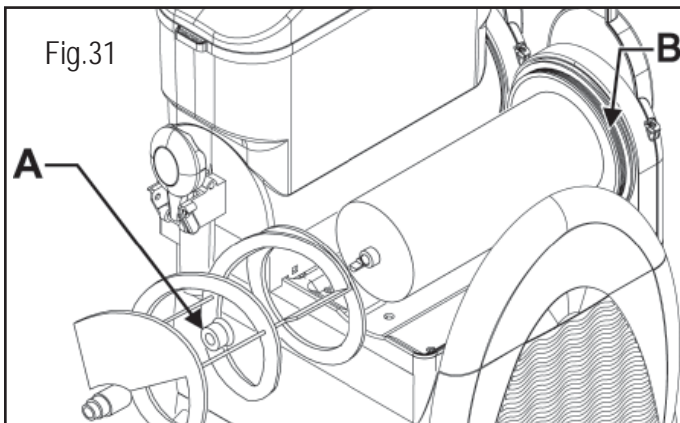
2 raise the front part of the bowl to release it;



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



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



## 7.4. Washing and sanitizing the components

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



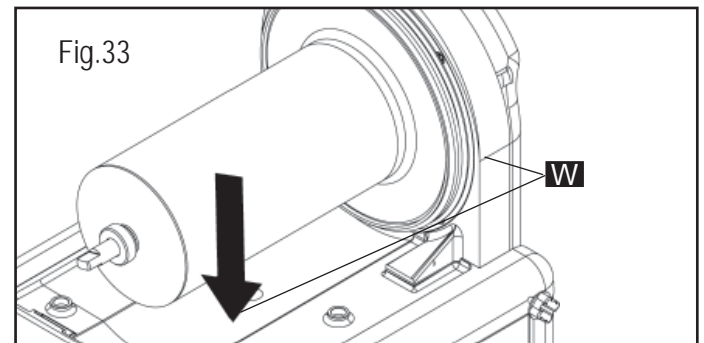
Use the sanitizing product as directed on the product label.

To carry out this procedure correctly proceed as follows:

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

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

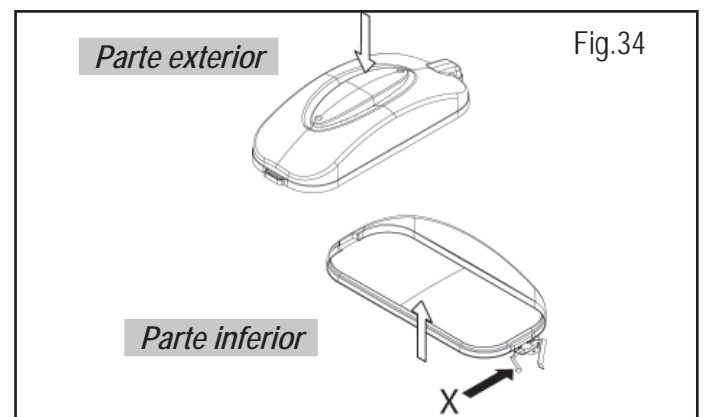
Wash and sanitize the bowl support and resting surface.



Warning: do not submerge lids equipped with lighting in any type of liquid. Before starting the cleaning and sanitising operations of the lid, remove it from the machine as described in the previous chapter.

To clean the lighted lid correctly, proceed as follows:

1. Using a clean, damp cloth, first wipe clean the bottom part of the lid (in contact with the product);
2. Using a clean, damp cloth, wipe clean the whole outer part;
3. Using a sponge dipped in sanitising solution, sanitise the bottom part of the lid, taking care not to wet the contacts (X);
4. Allow to act for 30 minutes;
5. Rinse twice or more, only the bottom part, with a clean sponge soaked in fresh water.
6. Place the lid on a clean surface and dry it; first dry the bottom and then the outer part by means of a clean cloth.
7. Set the lid back in place only after having cleaned and sanitised the bowl.



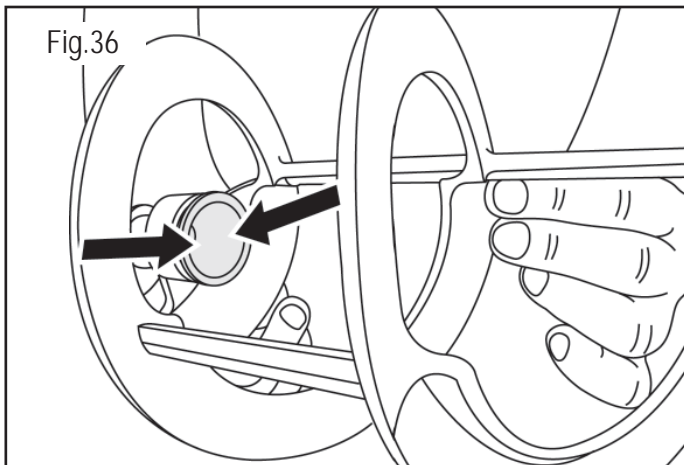
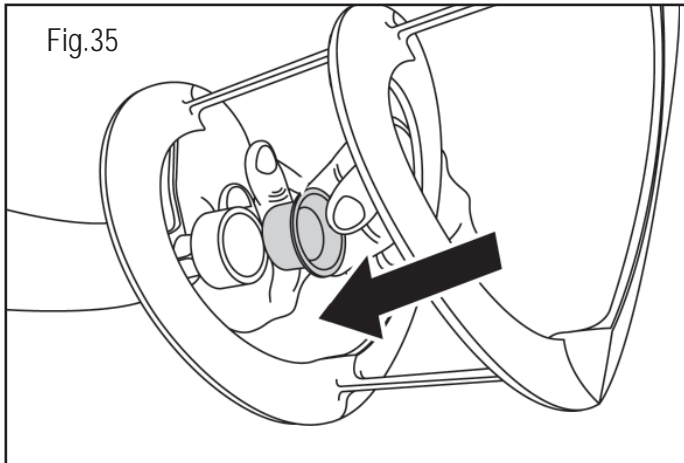
## 7.5. Reassembling the washed components.

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

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

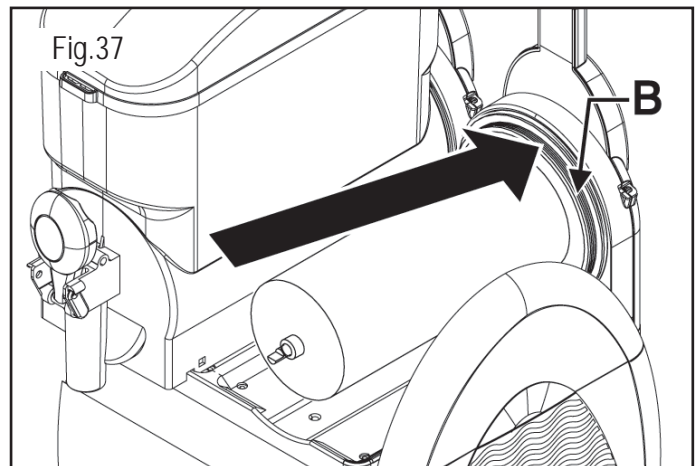
Apply the seal (A) on the auger as shown in figure 35.

Using the vaseline provided, lubricate the seal (A) in the areas shown in figure 36.



**Important Note:** always check the seal integrity; should it be worn, replace it with a new one.  
Replace the seal (A) once a year at least.

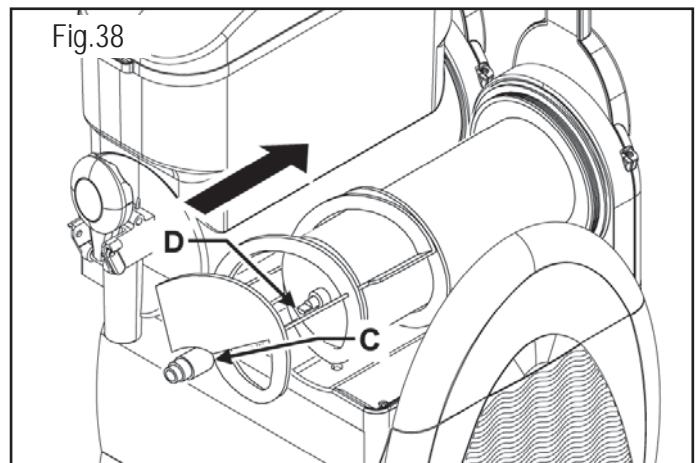
Apply seal (B), lubricating the entire surface indicated by the arrows with vaseline.



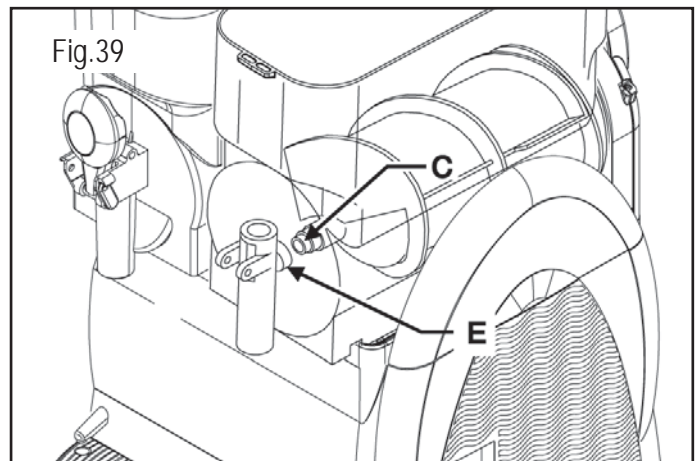
Introduce the auger, engaging head (C) with shaft (D).



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

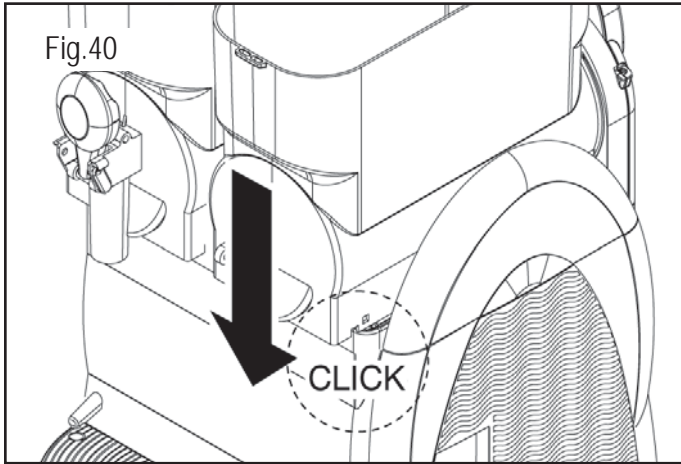


Position the tank in its seat, slightly lift the head (C) of the archimedean screw, allowing it to connect with the seat (E) of the tank (Figs.38-39).





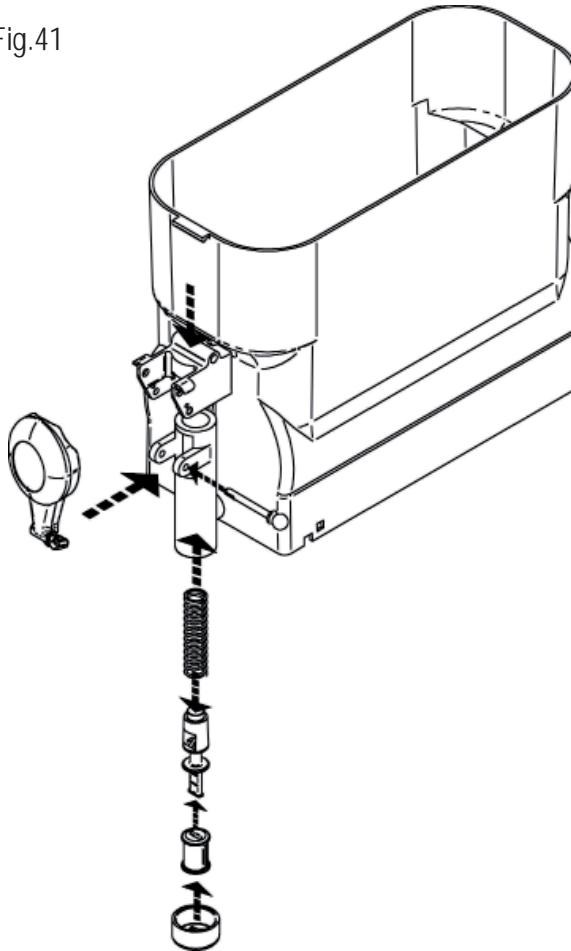
Press the bowl downward until it engages the surface as shown in the figure.



Follow these instructions to refit the tap:

- 1 suitably lubricate the cap (X) with the supplied Vaseline.
- 2 introduce the tap spring and body from the lower part of the tap;
- 3 introduce the lever and fix it in its seat while keeping the tap body pressed upwards;
- 4 introduce the pin (F) without moving the tap lever.
- 5 reposition the Star gearmotor.

Fig.41



Note: Correctly install the components as shown in the figure.  
Note: The lack of lubrication of the cap could cause a leakage of the product from the tap.

## 7.6. Sanitizing the evaporator

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

Proceed as follows:

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

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



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

## 7.7. Cleaning the drip tray

The drip tray should be emptied and cleaned daily.



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

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

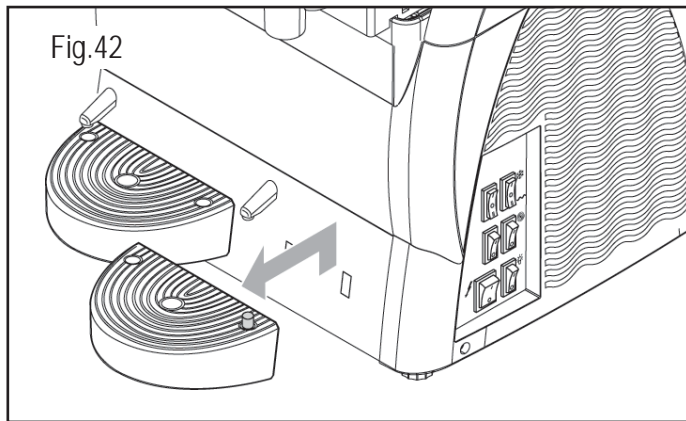
Wash the tray and grid separately with lukewarm water.

Dry all of the components.

Reposition the grid on top of the tray.

Position the drainage hose in the opening provided.

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



## 7.8. Lighted lid

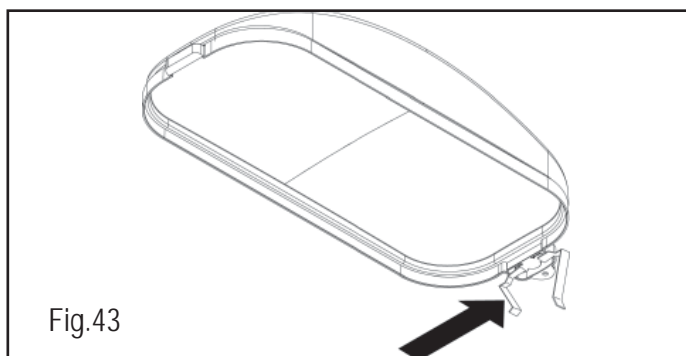


Maintenance of the lighted lid must be entrusted solely to a specialized technician, who must organize all of the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently in force.



The operator is forbidden to disassemble any lid component.

Clean the lid contacts using a wet cloth, and dry carefully. Always carry out this operation when the machine is off.



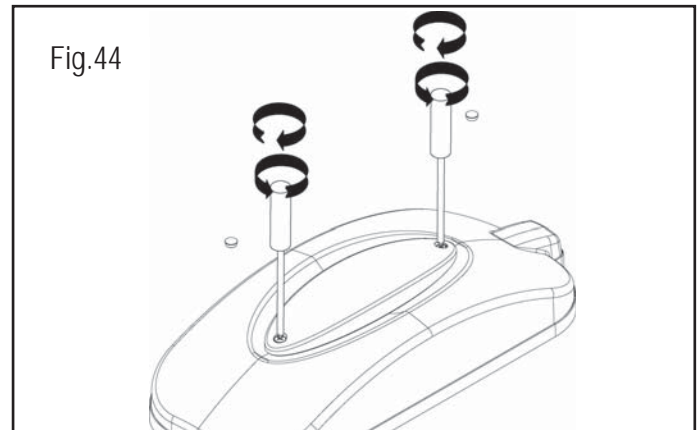
Warning: during the cleaning operations, take care not to damage (bend, break, etc.) the contacts; any damage might cause a bad functioning of the lid, which is not under warranty.

### 7.8.1. Bulb replacement

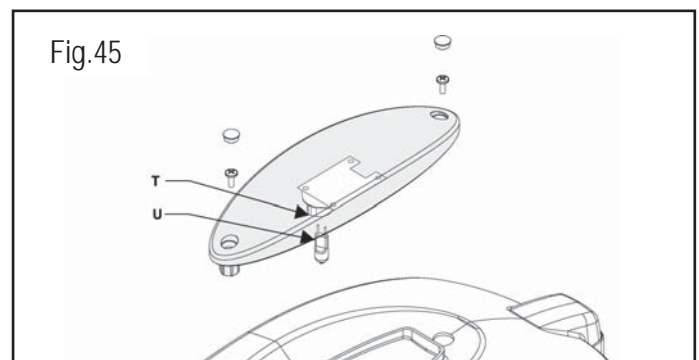


The bulb must be replaced only when the main switch is in position -0- and power cord is unplugged.

remove the protection caps; undo both screws to split the lighted lid sections; use a proper screwdriver for this operation.



Remove the bulb "U" from the socket "T", and replace it with a new one. Refit the lid, and tighten both screws.



## 7.9. Cleaning the condenser



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



Periodically clean the condenser situated inside the machine.



Warning: Removing safety guards will expose some sharp surfaces of the machine.



A dirty condenser will impair machine performance.

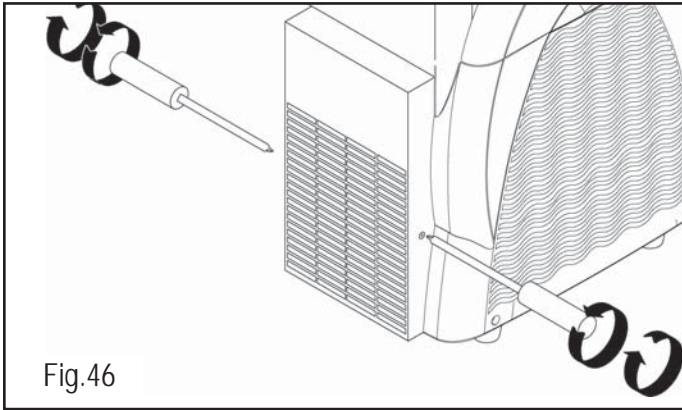
To access the condenser remove the safety guards.



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

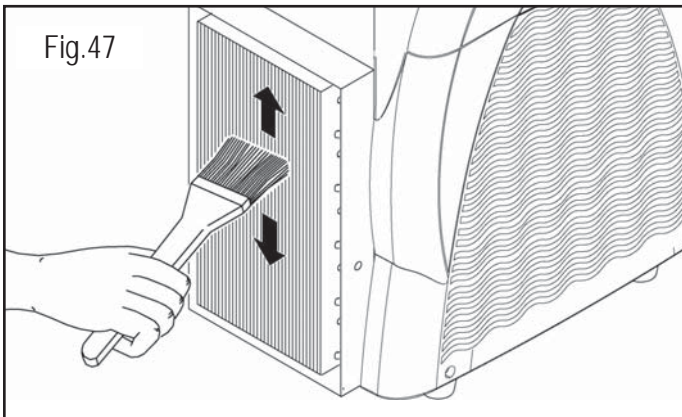
### 7.9.1. Cleaning the Granitore 1/1FF condenser

The safety guards must be removed by means of a suitable screwdriver.



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

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

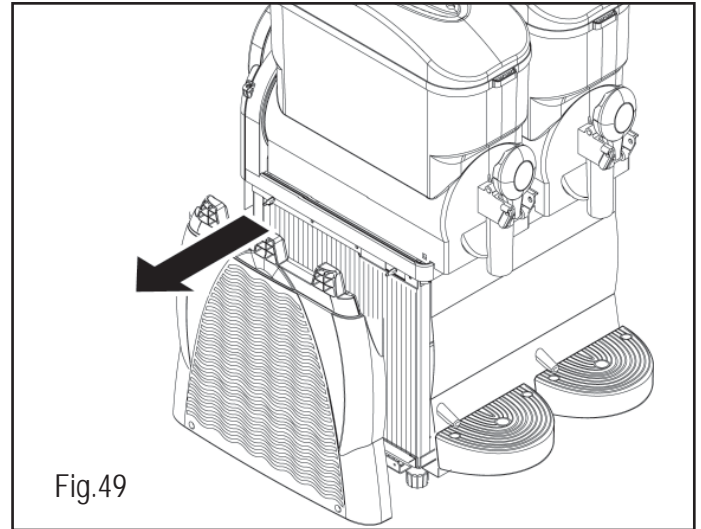
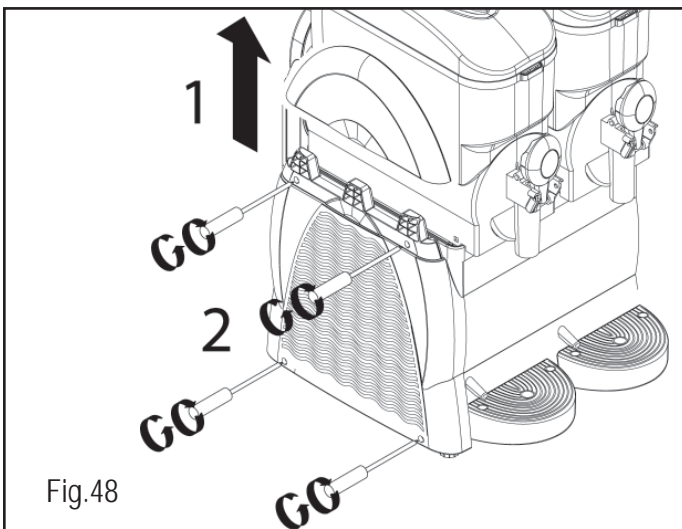


Once the condenser has been thoroughly cleaned, fit all the safety guards back in position.

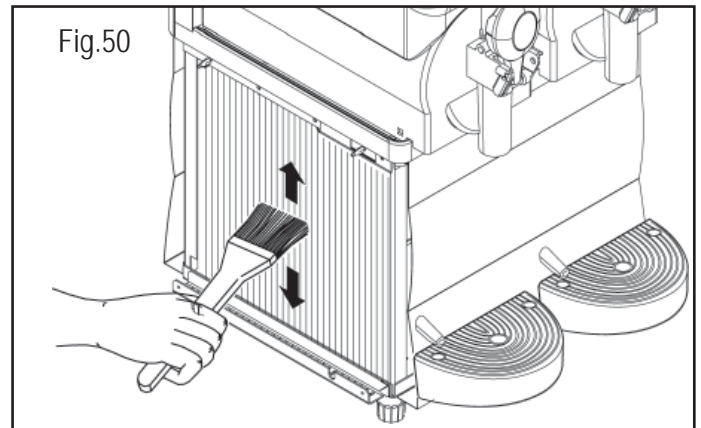
### 7.9.2. Cleaning Granitore 2/2 FF - 3/3 FF cond.

To remove the safety guard panel, proceed as follows:

- Lift and completely remove the upper part of the side guard;
- Unscrew the 4 screws securing the guard in place;



- After removing the 4 screws, take off the guard.  
After removing the guard, use a dry brush to remove the dust that has built up over time with use.



After having thoroughly cleaned the condenser, reassemble all the safety guard components.

### 7.10. Periodic maintenance



The machine must be periodically checked (at least once a year) by a specialised technician.

This periodic check serves to ensure that all the components installed and the machine itself are maintained at a high level of safety.



Any worn components must be replaced by an original spare part.



It is forbidden to use the machine when even only one of its components is faulty or worn. Users are forbidden to perform periodic maintenance.

## 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.



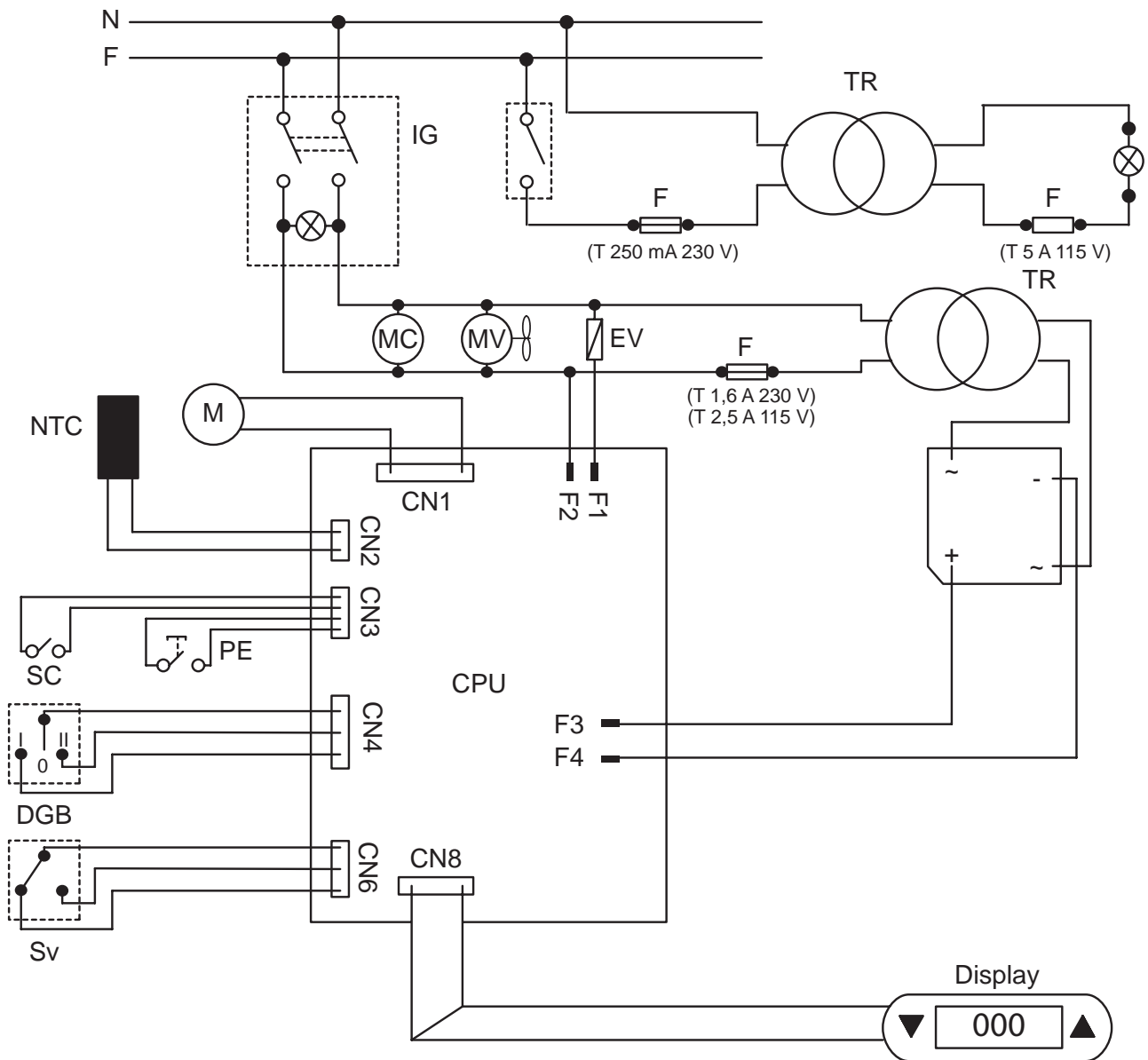
All products are marked with the crossed out wheeled bin  symbol as a reminder of separate collection obligations.

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 "O"). (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 "O". (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 machine does not make granita.	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 dirty. (Par.7.9.1)	Call in a specialized technician to clean the condenser.
The auger is noisy.	The consistency has not been regulated correctly. (Par.6.5)	Correctly regulate the consistency.
	The front seal has been applied incorrectly. (Fig.35)	Check that the seal is applied correctly.
The tap does not dispense	The seal is not lubricated. (Fig.36)	Lubricate the seal accordingly.
	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 display visualises A1 or A2	Sensor malfunctioning	Contact the specialist technician.
The display visualises A3 and the machine stops	The product in the tank is too chilled.	Switch off the machine. Wait for the product to warm a little. 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 problem persists after repositioning the lid, contact the specialist technician.
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.		

# 10. GRANITA MACHINE WIRING DIAGRAM



## LEGEND

Item	Description
I.G.	Main switch
M.C.	Compressor motor
M.V.	Fan motor
Ev.	Gas solenoid valve
F.	Fuse
Tr.	Transformer
M	Mixer motor
Ntc	Temperature probe
C.P.U.	Electronic card
S.C.	Lid sensor
P.e.	Dispensing key
D.G.B.	Freeze/defrost selector switch
S.v.	Speed selector

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