TELME®
GELATO AND PASTRY MACHINES

Operating and maintenance manual

Translation of the original instructions

EVOPASTÓ 60 - 120

Thank you for choosing this machine. Please read this manual which will allow you to use the machine in a way that is safe for you and for others. While reading the manual, take the time to familiarise yourself with the new machine and you will be able to appreciate all of its advantages. You will see that it is user-friendly and how it can easily change your working process, optimising it and making it more profitable. You will understand how the technology used will be of great help to your business. TELME S.p.A. machines are the product of years of experience manufacturing machines for processing foodstuffs. The quality of our machines makes them competitive, reliable, user-friendly, low maintenance, quiet, safe and ergonomic.
To keep your machine in proper working order, you must carry out the routine maintenance indicated in the manual. Daily cleaning is fundamental and ensures that machines remain reliable.
To allow us to make sure that the manuals we issue are complete and cover all possible subjects, please send us any comments based on your direct experience of using the machine.
For operator safety and machine integrity, the machine must only be used for the purpose for which it was built. Therefore, any modifications to the machine, any part of its design, safety device or system is strictly forbidden. Such changes will void any guarantees. The manufacturer declines all responsibility in the event of substitution of components with non-original parts, improper use, tampering, lack of maintenance, removal of safety devices and, more generally, any change made to the original design.
Our qualified technical assistance service is always available to you if you have any questions.
Please contact your dealer to solve any technical issues. Do not attempt to solve them yourself, since this may result in serious danger.

All of the staff at TELME S.p.A. and its dealers hope that you will enjoy working with our machines!

This operating and maintenance manual is part of the machine and must always be kept with it, even if the machine is sold to a new buyer.

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Declaration of Conformity

(Machinery Directive 2006/42/EC Annex II, no.1 A)

Via Sandro Pertini, 10 - Zona Industriale
26845 Codogno (LO) ITALY
Tel. +39(0)377/466650-60
Fax +39(0)377/466690

The person authorised to compile the relevant technical file and draw up the Declaration of Conformity is the Managing Director, Ladislaus Viktor Bartyan.
Address: via Sandro Pertini, 10 – Zona industriale, 26845 Codogno (LO) ITALY.

We hereby declare that

Machine type .
Model name .
Year of manufacture .
Serial number .

CONFORMS TO

the applicable requirements of Machinery Directive 2006/42/EC.

The machine also conforms to all the applicable provisions of the following Directives:

Reg. (EC) No. 1935/2004	*Food contact materials;*
2011/65/EU - (EU) 2015/863	*RoHS 2- RoHS 3 Restriction of hazardous substances;*
2014/30/EU	*Electromagnetic compatibility;*
2014/35/EU	*Low voltage;*
Reg. (EU) No. 517/2014	*Regulation on fluorinated greenhouse gases.*

Codogno (Lodi), Italy,

Legal representative
L. V. Bartyan

1 GENERAL INFORMATION

1.1 General safety instructions

Before using the machine, carefully read all of this manual, which is an integral part of the machine.

Knowing the information and instructions in this manual is essential for users to use the machine correctly and safely.

The manufacturer declines all responsibility in the event of modifications, tampering or any operations carried out in a way that does not coincide with what is specified in this manual, since they may put the health and safety of personnel and/or objects at risk. The manufacturer reserves the right to take legal action against anyone who modifies its machines without written permission.

The person in charge of machine use and/or the employer must make sure that users are trained and aware of all information and instructions in the documentation supplied.

Users are only permitted to carry out work on the machine which is within their area of responsibility and for which they have been trained.

The user shall be held fully responsible for any modifications he makes to the machine.

Only operators with the appropriate professional technical qualifications may carry out checks or repairs on the machine. Reliable operation and optimised machine performance are only guaranteed by the use of original spare parts. The manufacturer reserves the right to make any changes considered appropriate to the machine described without prior notice.

The user is responsible for all operations needed to keep the machine efficient during its use.

1.2 Information about precautions, specific warnings and symbols

Where necessary, this manual includes information alongside machine operating and maintenance instructions or procedures.

There are also indications marked with the “Caution/Danger” symbols, shown in bold type and upper case letters to make them clearly visible.

The “GENERIC CAUTION/DANGER” symbol is used to indicate that failure to comply with the safety regulations described in this manual could result in **“Damage to the machine and/or objects and injury to machine users”**.

The “BURN HAZARD” symbol is used to indicate that failure to comply with the safety regulations described in this manual could result in “Injury to machine users in the event of contact with hot surfaces”.

1.3 Testing, guarantee and liability

Testing

Before being sent to the customer, the machine must successfully pass testing by the manufacturer.

Guarantee

TELME guarantees the machines put on the market for 12 months from the date of delivery. During the guarantee period the seller undertakes to substitute, free of charge ex works, any parts which may develop a fault due to obvious manufacturing defects or poor quality materials. Parts substituted remain the property of TELME and must be returned to its premises, free of all charges. If the substitution of defective machine parts requires work by technical personnel, labour costs and any travel and accommodation expenses will be charged to the buyer. Top ups of refrigerant gas are not covered by the guarantee. The guarantee shall be void if the machine is used in a way that does not conform to what is indicated in the manufacturer's "operating and maintenance manual". The guarantee shall be void if the user, deliberately or inadvertently, damages, modifies, disassembles and/or repairs (even only partly), the machine, without written permission from the manufacturer. The guarantee shall also be void if the electric and water connections used to supply the machine, (which are the buyer's responsibility), are made in a way that does not conform to what is indicated in the machine "operating and maintenance manual". Interruption of the payment agreed in the sales proposal and accepted by the seller will result in suspension of the guarantee.

Liability

TELME declines any responsibility and obligation for any incident involving persons and objects resulting from use of the machine in any way that does not conform to what is indicated in the "operating and maintenance manual" and/or due to manufacturing defects of the components/materials present in the machine. It shall also be considered expressly excluded from any other claim for reimbursement for lost earnings attributable to any failure to operate.

1.4 Purpose of the manual

This manual was drawn up with the aim of providing all machine users, in the most complete and clearest way possible, with all information necessary for machine installation, use and maintenance, from the time the machine reaches the market until the day it is decommissioned and/or scrapped.

It also lists all procedures useful for dealing with emergencies which may arise during use of the machine as described by the manufacturer and those which are reasonably foreseeable.

IMPORTANT NOTE: THE MANUAL DOES NOT SUBSTITUTE TECHNICAL TRAINING FOR PERSONNEL WHO WILL USE THE MACHINE. IT SHOULD BE CONSIDERED A GUIDE TO THE USE OF MACHINE FUNCTIONS.

1.4.1 Structure of the manual

The manual consists of a single document drawn up in descriptive language and with all figures necessary for correct interpretation and implementation of the activities required for machine operation and maintenance.

This manual includes all instructions with which the user must be familiar and information which the user may consult in order to achieve the aims of the manual.

1.4.2 Modifications and additions

This manual reflects the state of the machine at the time it reached the market and is considered an integral part of the machine.

Any modifications, improvements or adjustments applied to machines subsequently marketed do not oblige TELME Spa to apply such changes to a machine previously supplied, nor to consider it and the related manual lacking and inadequate.

TELME Spa reserves the right, should it deem it appropriate and for valid reasons, to update the manuals already on the market, sending its customers sheets of technical and/or operating updates which must be considered and kept in the manual.

1.5 Manufacturer identification

Information for identifying the manufacturer:

TELME Spa

Via S. Pertini , 10 – 26845 Codogno (LO) – Italy

Tel.: +39 0377 466.650 – Fax: +39 0377 466.690

E-mail: telme@telme.it – Website: www.telme.it

1.5.1 Requesting help – Technical assistance service

Any request for action by the Technical Assistance Service must be sent by fax or e-mail to the dealer from which the machine was purchased. The manufacturer's sales/support network can be found at http://www.telme.it

When requesting help or technical assistance, always specify:

1. type of machine, model, product code, serial number and year of construction;
2. faults found;
3. dealer through which the machine was purchased;
4. tax document indicating the date of machine purchase by the user.

1.5.2 Ordering spare parts

When requesting spare parts, contact your dealer or consult the up-to-date list of authorised service centres on the official TELME website: http://www.telme.it

1. On the website's homepage menu click on "TELME DEALERS" (A).
2. The system displays the up-to-date list of dealers

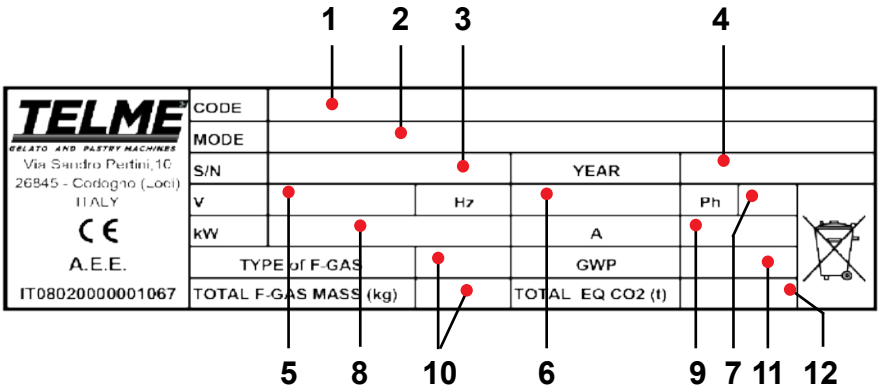
1.5.3 Downloading the technical manual

Hard copy technical manuals are replaced by "PDF" files which can be downloaded directly from this address: http://manuali.telme.it or from the website: http://www.telme.it under "TECHNICAL MANUALS" (B), in the "SUPPORT" section, at the top of the homepage.

A new window is opened, containing step by step instructions for registering and then for downloading the "TECHNICAL MANUAL".

1.6 Machine identification data - CE marking

The data plate with CE marking is located at the top of the machine rear panel and shows all of the data needed for machine identification.



1. Machine code;
2. Model – type of machine;
3. Machine serial number;
4. Date of production (Year);
5. Electric power supply voltage;
6. Electric power supply frequency;
7. Number of phases;
8. Max. power;
9. Max. current drawn;
10. Type and quantity of refrigerant gas ;
11. Global Warming Potential for type of refrigerant gas ;
12. Équivalent CO_2 total ;

This data must be indicated in all information documents, for example for every request for technical assistance or when requesting spare parts.

REMOVAL OF OR TAMPERING WITH THE IDENTIFICATION PLATE IS STRICTLY PROHIBITED.

1.7 Intended uses

The "EVOPASTO" range of machines are designed to:

1. Mix and blend the following ingredients: milk, powdered milk, cream, sugar, dextrose, eggs, emulsifying agents, stabilisers, etc.)
2. Heat the ingredients in the tank.
3. Cool the ingredients, completing the pasteurising cycle and hold the gelato mixture at the temperature required by the relevant regulations.

These processes are carried out inside a tank with a mixing impeller. The machine mixes the ingredients and performs a thermal treatment (pasteurisation cycle) necessary to prepare the gelato mixtures. During the pasteurisation cycle the fats are melted and the pathogenic bacteria are eliminated.

Once the pasteurising cycle is completed the machine holds the mixture at the temperature required by the relevant regulations.

THE MACHINE CANNOT BE USED FOR OTHER PURPOSES WITHOUT TELME S.P.A.'S AUTHORISATION. TELME S.P.A. WILL NOT BE RESPONSIBLE FOR DIRECT OR INDIRECT DAMAGES DUE TO IMPROPER USE OF THE MACHINE.

1.7.1 Reasonably foreseeable improper use

Based on experience using the machine in actual operating conditions, we recommend that you follow these instructions:

1. Do not insert in the tank a quantity of mixture less than ½ of its capacity, to prevent:
   - spray that could cause the formation of ice on the sides of the tank.
   - the formation of froth in the mixture.

2. Do not insert in the tank a quantity of mixture larger than the recommended quantity in order to prevent the product from spilling out of the tank.

3. Do not insert in the tank ingredients whose size and hardness, and therefore their poor solubility, could cause the machine to operate irregularly.

4. During the product heating phase do not touch the product, the cover and the upper surface of the machine. The high temperature reached (90°C) could cause serious burns to the operator. We recommend using heat protection gloves and clothing.

5. During the heating phase do not accidentally open the dispensing tap with improper movements and/or positions. The high temperature reached (90°C) could cause serious burns to the operator. We recommend using heat protection gloves and clothing.

1.8 Information for personnel authorised to use the machine

This manual contains the information needed by authorised personnel to correctly use the machine.

A knowledge of and compliance with the general safety instructions and danger warnings contained in this manual are the conditions for proceeding, in minimal risk conditions, with installation, putting into service, operating and maintenance of the machine.

Personnel authorised to use the machine:

OPERATOR: a person trained for routine operation of the machine, that is to say, loading products to be processed, running recipes, cleaning and routine maintenance.

QUALIFIED TECHNICIAN: a person whose training and professional education gives him a knowledge of machine service conditions, and who is able to work on the machine and recognise and avoid any dangerous conditions.

1.9 Packaging, transportation and storage

The machine is packaged in a wooden or cardboard crate on a pallet having dimensions and features suitable for the type and weight of the machine. The machine will be delivered packaged, ensuring that it is protected from the elements.

Each package is marked with the following information:

- Type of machine, model and serial number
- Net and gross weight
- Machine destination

Labels are applied on the package to indicate the following:

- Handle with care
- Do not turn over
- Protect from rain
- No stacking
- Protect from heat sources
- Fragile

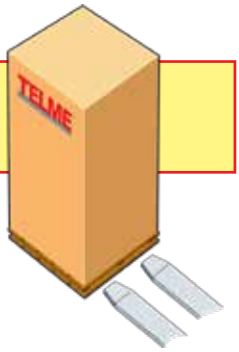
1.9.1 Transportation, lifting and handling

THE PACKAGE MUST ONLY BE HANDLED BY QUALIFIED TECHNICAL PERSONNEL.

When the machine is delivered, check that during transportation in addition to visible damage no other damage was caused which could compromise correct operation. On the delivery note, write “Subject to approval” to show that acceptance of the machine is subject to checks. If any damage is found, within 48 of receiving the machine, report the damage to the haulier and the manufacturer.

Use a pallet truck or a fork-lift truck, inserting the forks in the holes in the pallet. Use equipment with suitable load-bearing capacity.

MOVE THE MACHINE USING LIFTING EQUIPMENT WITH A SUITABLE LOAD-BEARING CAPACITY. DO NOT ATTEMPT TO LIFT THE MACHINE BY HAND.



1.9.2 Machine storage

The package must not be subjected to impacts, vibrations and other loads.

The machine must be stored indoors, in an area free of aggressive agents, at a temperature not lower than +2 °C, not higher than +55 °C and with a humidity level of between 10% and 95% (without condensation).

2 TECHNICAL SPECIFICATIONS

2.1 General description of the machine

Machines in the EVOPASTO' range, covered by this manual, are pasteurizers for producing fresh artisan gelato mixtures.

The EVOPASTO' range includes the following models:

- Evopastò 60
- Evopastò 120

Operation of the mixing impeller, in the tank, allows mixing of the ingredients necessary for making gelato mixtures.

During the pasteurising cycle, the fats are dissolved and there is a significant reduction in the proliferation of pathogenic bacteria.

Plus, once the pasteurising cycle is completed, the EVOPASTO' machines hold the mixture at the temperature required by the relevant regulations.

All of the machines are equipped with a dispensing tap with washing incorporated in the tap guaranteeing correct hygiene after each mixture dispensing operation.

www.telme.it

2.2 Illustration of the machine as a whole and its components

1 Cover
2 Pasteurising tank
3 Mixing impeller
4 Control panel
5 Dispensing tap opening/closing lever
6 Dispensing tap
7 Drip tray
8 Front wheels with brake
9 Outer panels
10 Connector for outflow of condensation water (water version machines)
11 Connector for inflow of condensation water (water version machines)
12 Connector for inflow of (drinking) water necessary to wash the dispensing tap
13 Rear wheels
14 Air condenser grille (air-cooled machine version)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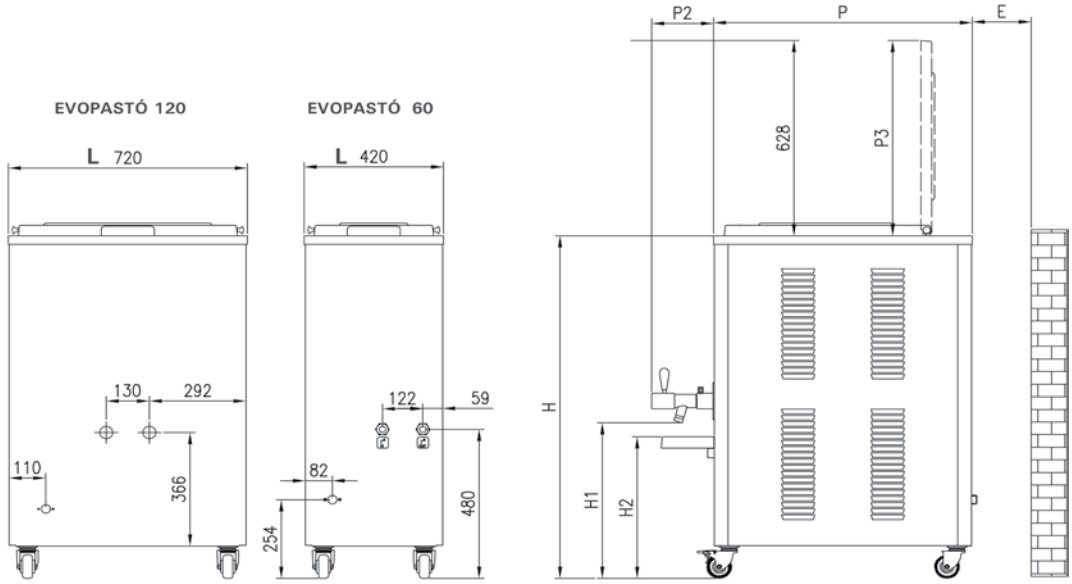
TELME
EVOPASTO 60
IN
OUT

2.3 Working and control position

The operator must stand in front of the machine and load the ingredients, programme the recipe, start the processing and unload the processed product at the end of the recipe.

2.4 Machine technical data

Model		**60**	**120**
Net weight	kg	160	205
Coolant gas	(type)	R404	
For water version (quantity)	kg	1,3	1,65
For air version (quantity)	kg	2	2,3
Heat transfer fluid	(type)	GELION (Ethylene glycol)	
	kg	6.0	11.0
Quantity of product that can be processed (min. - max.)	L	30 to 60	60 to 120
Max. ambient temperature	°C	+30	
WATER version machine:(coolant gas pressure)	bar	14	14
"CONDENSATION" (coolant gas temperature)	°C	+32	+32
WATER version machine:(coolant gas pressure)	bar	8.5 to 2.0	8.5 to 2.0
"EVAPORATION" (coolant gas temperature)	°C	-20 to +15	-20 to +15
Mains water temperature	°C	+18 to +25	
Infeed water pressure	bar	1 to 7	
Water consumption	L /min.	3 to 4	4 to 5
AIR version machine: (coolant gas pressure)	bar	17.2 to 22	
"CONDENSATION" (coolant gas temperature)	°C	+40 to +50	
AIR version machine: (coolant gas pressure)	bar	4.2 to 2.5	4.2 to 2.5
"EVAPORATION" (coolant gas temperature)	°C	- 4 to -16	- 4 to -16



Model		Evopastó 60	Evopastó 120
Dimensions	L (mm)	420	720
	D (mm) Water version	780	780
	D (mm) Air version	1030	1100
	D2 (mm) Air version	300	300
	D3 (mm) Air version	630	630
	H (mm)	1100	1100
	H1 (mm)	520	390
	H2 (mm)	460	200
	For air version E (mm)	500	500
	For water version E (mm)	300	300

RATED POWER / RATED CURRENT

Power supply voltage (Volts)	Frequency (Hz)	Phases	Evopastó 60	Evopastó 120
230	50/60Hz	1	7.6 kW - 32 A	-
230 Air version	50	1	-	-
230	50	3	7.6 kW - 20 A	14 kW - 30 A
230 Air version	50	3	7.6 kW - 21 A	14 kW - 30 A
220	60	3	7.6 kW - 20 A	14 kW - 40 A
220 Air version	60	3	7.6 kW - 21 A	14 kW - 40 A
400	50	3	7.6 kW - 13.5 A	14 kW - 21 A
400 Air version	50	3	3.6 kW - 14 A	15 kW - 22 A

2.5 Noise

The machine is designed and built to conform to the requirements of the regulations in force.

The machine's exposure limit and action limit values, relative to the level of daily exposure to the peak noise and acoustic pressure, are respectively less than 80 dB(A) and 135 dB(C). Test documents and certificates for the instruments used for the measurements are filed at TELME SPA and are available to monitoring authorities.

TEST DOCUMENTS AND CERTIFICATES FOR THE INSTRUMENTS USED FOR THE MEASUREMENTS ARE FILED AT TELME S.p.A. AND ARE AVAILABLE FOR THE MONITORING AUTHORITIES.

2.6 Items supplied with the machine

The machine is supplied together with the following items:

1. Operating and maintenance manual.
2. Kit of gaskets and packet of food-safe lubricating grease
3. Tube brush for cleaning.
4. Machine components: dispensing tap and drip tray.

3 GENERAL SAFETY REGULATIONS

3.1 General instructions

THE INSTRUCTIONS LISTED BELOW MUST BE CAREFULLY READ SO THAT USERS ACT APPROPRIATELY ON A DAILY BASIS WHEN OPERATING THE MACHINE AND CARRYING OUT MAINTENANCE. THIS PREVENTS ANY KIND OF ACCIDENT LINKED TO SITUATIONS INVOLVING POTENTIAL RISK FOR PEOPLE AND/OR OBJECTS.

For the safety of machine users, the following safety instructions must be complied with:

1. Do not attempt to start the machine until you have acquired a suitable understanding of how it operates, by reading this manual.
2. In case of doubts, even after carefully reading this manual, contact the technical assistance service.
3. Make sure that all personnel involved in using the machine are aware of the safety instructions.
4. Before starting the machine, the operator must check for any faults and/or defects visible on the safety devices and on the machine. If any faults are found, immediately report them to the manufacturer or to the nearest authorised service centre.
5. The machine must only be used for the purposes for which it was intended and in accordance with the manufacturer's instructions.
6. Every day, check that all safety devices on the machine are operating correctly (see sections 3.2 and 8.5 of this manual).
7. Safety devices must not be removed or bypassed for any reason.
8. Any tampering with or modification of the machine not authorised in advance by the manufacturer shall release the manufacturer from any responsibility for injury/damage to people and/or objects.
9. The identification plate and safety symbols/stickers applied to the machine must be kept in perfect condition. If they are damaged, they must be promptly substituted.
10. Work on electrical connections must only be carried out by qualified technical personnel.
11. The operator must be familiar with the machine controls as described in section 5.1 "Controls".
12. The operator must not carry out any operations which are not described in this manual.
13. Only purchase and use original spare parts, which are guaranteed by the manufacturer. Contact the dealer or the nearest service centre to replace faulty or damaged components.
14. Do not wear clothing, jewellery and accessories which may become tangled in machine moving parts.
15. Keep the area around the machine clear and free of obstructions.
16. Do not put fingers and/or objects in the machine slots or holes.

17. Do not use the machine with damp or wet hands.
18. Always wear suitable gloves and a hair cover for hygiene.
19. Pay maximum attention to all caution and danger signs on the machine.
20. The machine must be installed in a location protected from rain and sun.
21. Do not allow water and/or liquids to penetrate the machine.
22. Do not open the machine panels, since the machine contains components/parts which cannot be maintained by the user.
23. Do not lean or sit on the machine while it is operating.
24. Do not apply to the machine other devices which are not part of the kit supplied by the manufacturer.
25. Clean the machine outer panels with soft cloths moistened with detergent for food-safe machines.
    Do not use water jets, as they may damage components/parts inside the machine.
26. Do not use any kind of solvent, such as spirit, benzene or thinner to clean any of the machine surfaces.
27. Do not operate the machine while under the effects of alcohol, mental health medications or medications in general.
28. This machine must not be used by persons under the age of 18.
29. Improper use of the machine may cause hazards for operators and/or may damage the machine.
30. If the machine develops any problems not covered in this manual, contact the Technical Assistance Service.
31. Use of the machine is not permitted in places with a potentially explosive atmosphere and in places with ambient conditions not envisaged in point 4.2 of this manual.
32. The machine is not designed to be used by people with reduced physical, sensory or mental capacity.

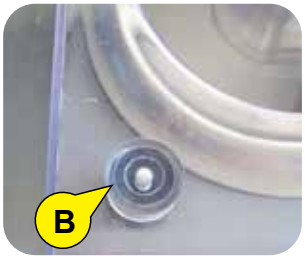
3.2 Safety devices present on the machine

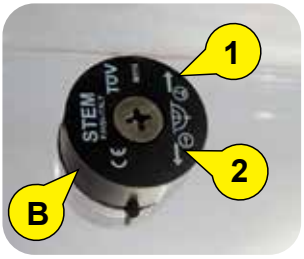
The term safety device refers to: “a component specially designed by the manufacturer and also sold separately from the machine in order to be able to perform safety functions. Therefore, a safety component will be considered a device whose failure to function compromises the safety of exposed persons.

3.2.1 Safety device installed on the cover

The inside of the machine is fitted with a magnetic safety sensor (A, not visible in the photographs), designed to detect the magnet (B) fitted on the cover.

! **Incorrect positioning of the magnet activates a machine alarm, preventing it from starting. The magnet (B) must be positioned with the arrows (1-2) VERTICAL.**





Note: If the cover is opened during an operating cycle (e.g.: to add ingredients), the cycle will be “PAUSED”, then will continue from where it left off only after the cover has been closed.

THE MAGNETIC SAFETY SENSOR IN THE COVER MUST NOT BE USED AS A MACHINE STOP CONTROL.

THE MACHINE MUST ONLY BE STOPPED USING THE APPROPRIATE BUTTONS ON THE CONTROL PANEL, NOT BY OPENING THE COVER. (CONSULT SECTION 5.1 “CONTROLS” IN THIS MANUAL).

THE MANUFACTURER DECLINES ALL RESPONSIBILITY IN THE EVENT OF TAMPERING WITH SAFETY DEVICES OR OPERATIONS CARRIED OUT IN A WAY THAT DOES NOT COINCIDE WITH WHAT IS SPECIFIED IN THIS MANUAL, SINCE THEY MAY PUT THE HEALTH AND SAFETY OF PERSONNEL AND/OR OBJECTS AT RISK.

TAMPERING WITH THE SAFETY DEVICE AND USE OF THE MACHINE IF IT IS DAMAGED OR MALFUNCTIONING ARE STRICTLY PROHIBITED.

3.2.2 Safety symbols and stickers

On the machine there are symbols/stickers for highlighting: what you must not do, important information and warnings:

This symbol indicates the presence of an electric shock hazard.

It indicates to the relevant personnel that they risk an electric shock if they do not work in compliance with safety regulations.

This symbol indicates the presence of a burn hazard.

It indicates to the relevant personnel the risk of contact with hot surfaces if they do not work in compliance with safety regulations.

Wear suitable gloves to protect against heat.

3.3 Personal Protective Equipment (PPE)

The employer must inform personnel about the following safety-related issues:

1 Accident risks.

2 Operator safety equipment.

3 General accident-prevention rules envisaged by the regulations in place in the country for which the machine is intended.

The operator must always:

1 Pay maximum attention to all caution or danger symbols/stickers on the machine.

2 Not wear clothing, jewellery or accessories which may become tangled in machine parts.

Personal protective equipment to be used by personnel authorised to use the machine:

3.3.1 Clothing

Operators must wear clothing made of material resistant to the type of product to be processed. The clothing must allow perfect movement for the operations that the operator must perform.

3.3.2 Gloves (hand protection)

Gloves must be suitable for the machine operating conditions and the operator's hands. They must guarantee a secure, rapid grip as well as high performance in resisting the product to be handled. They must guarantee adequate comfort, absorb sweat and protect against heat and cold.

3.3.3 Hair cover

Hair covers must be the correct size and must hold the hair inside. They must be breathable to allow for scalp sweating.

PPE MUST CONFORM TO THE SAFETY REQUIREMENTS OF THE REGULATIONS IN FORCE IN THE COUNTRY WHERE THE MACHINE IS USED.

4 INSTALLATION INSTRUCTIONS

4.1 General requirements

INSTALLATION MUST ONLY BE PERFORMED BY QUALIFIED TECHNICAL PERSONNEL.

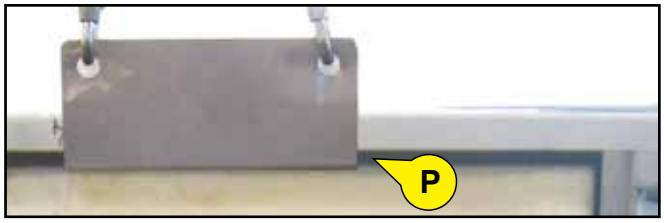
Once the package is near to the machine installation location, cut the straps (A) and remove the cardboard (B) by pushing it upwards.

Remove the documents and accessories located on the outside of the machine.

Take care when removing the straps, as they may accidentally hit the operator when cut.

Remove both of the machine side panels by unscrewing the fixing screws (C) then unscrew the bolts (D) which fix the machine frame to the base of the packaging.

Lift the machine off the pallet by acting on the load-bearing parts (P) of the frame, using lifting equipment suitable for the weight of the machine. During lifting pay special attention to the power cable, taking care not to damage it.



DO NOT ATTEMPT TO LIFT THE MACHINE BY HAND.

NEVER LIFT OR MOVE THE MACHINE USING THE DISPENSING TAP (R).

After positioning the machine in the selected area, put the side panels back on using the screws and dispose of the packaging materials in accordance with the rules in force in the country where the machine will be used.

4.2 Ambient conditions

Ambient conditions required for machine operation:

- Temperature: +2°C to +30°C (35.6°F to 86°F)
- Humidity: 10% - 95% (with no condensation)

THE MACHINE MUST BE POSITIONED IN A LOCATION PROTECTED FROM RAIN AND SUN.

Ambient conditions other than those specified may cause serious damage to the machine and in particular to the electrical equipment and the refrigeration system.

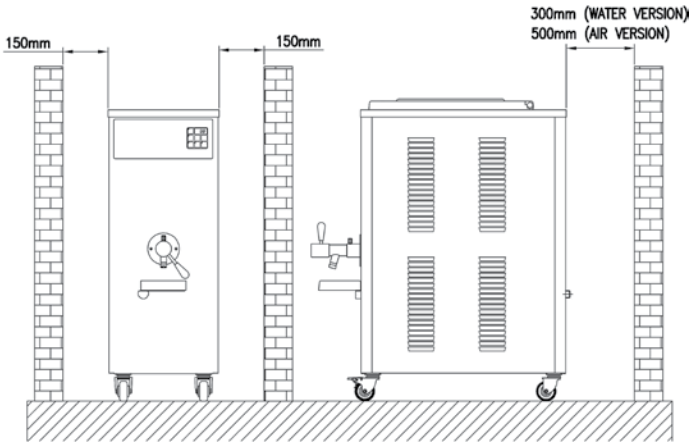
OPERATING THE MACHINE IN AMBIENT CONDITIONS THAT DO NOT CONFORM TO THE INDICATIONS IN THIS MANUAL WILL VOID THE GUARANTEE.

USE OF THE MACHINE IN POTENTIALLY EXPLOSIVE ATMOSPHERES IS STRICTLY PROHIBITED.

4.3 Spaces needed for use of the machine

The machine must be positioned on a solid, level and even floor. It must not be directly exposed to sunlight or near to heat sources.

Keep the machine air inlets clear to allow adequate air circulation around it.



4.4 Installation and assembly sequences of machine components

For safety reasons and to avoid damage during transportation, some machine components are removed from it. Therefore, the machine user must follow these assembly instructions for machine components:

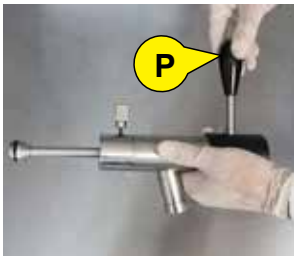
1 Drip tray

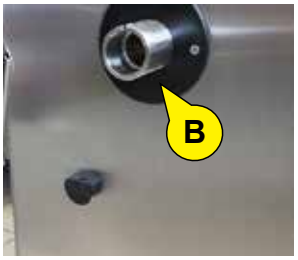
- Fit the drip tray (G) to the bracket (H) and install it on the support (I) present on the front panel of the machine.

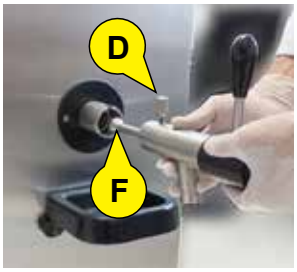
2 Dispensing tap

Install the dispensing tap (A) in the machine outlet (B), as follows:

- Before inserting the tap turn its opening/closing lever (C) ANTI-CLOCKWISE until it is vertical (OPEN position), otherwise the tap may not be fully inserted in the outlet hole (B).
- Loosen the knurled knob (D) located on the dispensing tap.
- Insert the tap in the outlet and tighten the knurled knob in the seat (E) located on the outlet.
- If necessary, lubricate with food-safe grease, supplied, the end of the tap piston (F) and the related gaskets.
- Turn tap opening/closing lever CLOCKWISE until it is in the closed position (CLOSED position).







4.5 Electricity supply

WORK ON ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY QUALIFIED TECHNICAL PERSONNEL.

The machine must be powered at the voltage shown on the data plate at the top of the rear panel. Connect the machine only to a power supply using a suitable earth connection.

The machine is supplied with a power cable to which **a qualified technician** must connect a plug suitable for the technical data (voltage, current) on the data plate.

Connect the machine to a power socket using a suitable earth connection.

THE ELECTRIC SYSTEM THAT WILL POWER THE MACHINE MUST BE DESIGNED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND INSTALLED BY QUALIFIED, CERTIFIED TECHNICAL PERSONNEL.

THE SOCKET MUST BE CONTROLLED BY A RESIDUAL CURRENT OPERATED CIRCUIT BREAKER, AND MUST HAVE AN EFFECTIVE EARTH CONNECTION.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR ANY DAMAGE CAUSED BY AN UNSUITABLE ELECTRICITY SUPPLY SYSTEM OR EARTHING.

THE USE OF EXTENSION LEADS WHICH HAVE A CROSS-SECTION DIFFERENT TO THAT OF THE MACHINE POWER CABLE MAY RESULT IN THE FOLLOWING FAULTS:
1. SLOW MOTOR START WITH TRIPPING OF OVERLOAD SWITCHES
2. MOTOR OVERHEATING WITH A DROP IN POWER
3. FAILURE OF MACHINE SWITCH ON - SWITCH OFF DEVICE

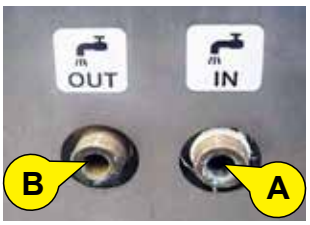
THE MANUFACTURER RECOMMENDS INSTALLATION OF THREE-PHASE MAGNETO-THERMAL SWITCHES WHICH ALLOW POWER TO BE CUT OFF TO ALL PHASES EVEN IN THE EVENT OF AN OVERLOAD ON ONLY ONE OF THEM. OTHER TYPES OF MAGNETO-THERMAL SWITCHES OR FUSES ONLY CUT THE PHASE WHICH WAS SUBJECT TO OVERLOADING. IF THE VOLTAGE WERE TO FAIL IN ONE OF THE THREE PHASES, THE MACHINE WOULD NOT STOP OPERATING, BUT THE MOTORS WOULD QUICKLY SUFFER IRREPARABLE DAMAGE.

4.6 Water-cooled machine

For water condensed machines, a water supply tube and a water drainage tube have to be fitted. Connect a valve or tap (1) before the delivery tube.

The threaded connectors are on the back of the machine, in the lower area. Each connector is marked with a label indicating its purpose, as below:

A. IN - Machine water infeed (pressure between 1 and 7 bar)
B. OUT - Machine water outfeed



For the water connections, use rubberised fabric tubes suitable for a pressure of up to 15 bar. To connect the tubes to the machine's threaded connectors, use ¾" fittings with gaskets and a suitable tube tightening clip, with clamp screws. Connect a valve or tap before the delivery tube, so as to regulate the inflow of water.

On the back of the machine there is also a ¾" threaded connector (C) for washing the tap.

CONNECT A DRINKING WATER INFEED PIPE WITH ¾" CONNECTOR, NECESSARY FOR WASHING THE TAP.

DO NOT INVERT CONNECTION OF THE TUBES AND MAKE SURE THE TUBES ARE NOT PINCHED OR BENT AT TIGHT ANGLES.

WATER FED IN WHICH IS AT A TEMPERATURE THAT IS TOO HIGH (ABOVE 28°C) WOULD PREVENT CORRECT OPERATION OF THE HEAT EXCHANGER FITTED ON THE MACHINE.

UNSUITABLE TUBES OR CONNECTORS MAY CAUSE LEAKS, WITH CONSEQUENT PROBLEMS IN THE WORKING ENVIRONMENT. WATER LEAKS MAY SERIOUSLY DAMAGE THE MACHINE.

IF THE MAINS WATER USED TO SUPPLY THE MACHINE IS HARD WATER OR CONTAINS A LOT OF IMPURITIES, INSTALL A SUITABLE DECALCIFICATION OR FILTERING DEVICE UPSTREAM OF THE DELIVERY TUBE.

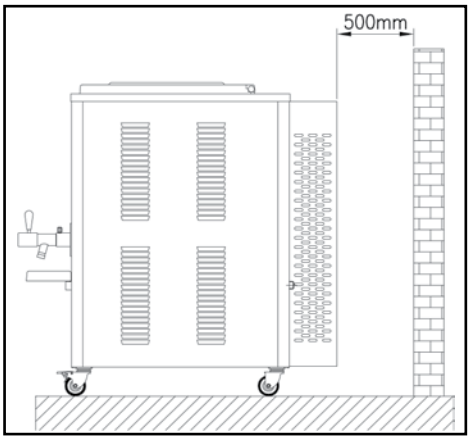
MACHINE WATER INFEED (IN) PRESSURE MUST BE BETWEEN 1 AND 7 BAR. IF NOT THE MACHINE WILL DEVELOP OPERATING FAULTS.

IF THE MACHINE WATER INFEED (IN) PRESSURE IS ABOVE THE LIMITS ALLOWED, INSTALL A SUITABLY REGULATED PRESSURE LIMITER UPSTREAM OF THE DELIVERY TUBE. IF NOT THE MACHINE COULD BE DAMAGED AND STOP OPERATING.

IN TEMPERATURES BELOW 0°C IT IS ESSENTIAL TO EMPTY THE WATER FROM THE MACHINE COOLING SYSTEM. OTHERWISE IT COULD FREEZE IN IT, CAUSING SERIOUS DAMAGE.

4.7 Air-cooled machine

Air-cooled machines must be installed with a minimum distance from the rear wall of at least **500 mm** to allow free circulation of condensation air.



Every day, clean the area around the machine to prevent foreign bodies (for example: build-up of dust, bits of paper, etc.) from blocking the regular inflow of air. Monthly, thoroughly clean the condenser grille, removing any dust residues, bits of paper, etc., to allow the machine to operate correctly.

Remove dust from the condenser grilles “dry” with a vacuum cleaner and, if necessary, a brush, so that the dust is removed outwards.

DO NOT USE LIQUIDS BECAUSE THEY WOULD FIX THE DUST ON THE CONDENSER.

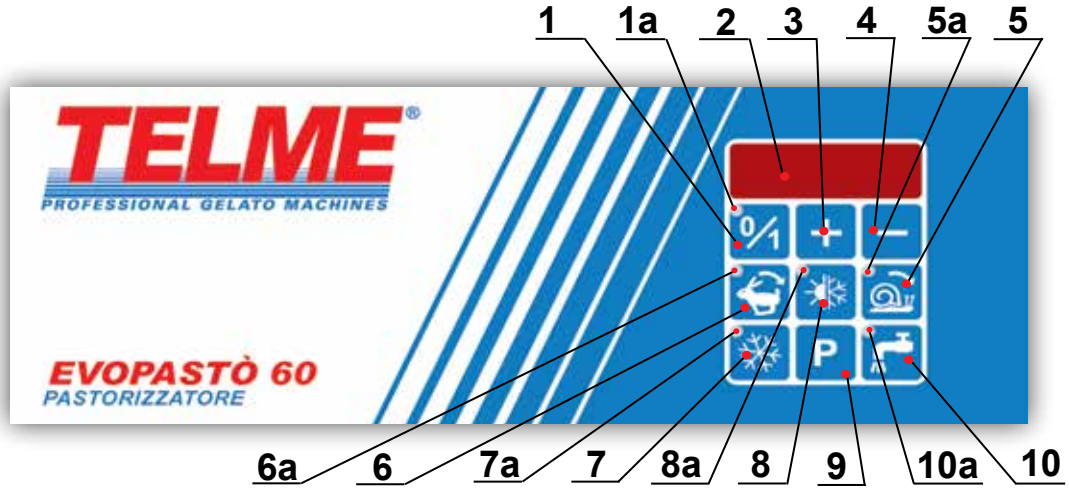
REMOVE DUST FROM THE CONDENSER GRILLES OUTWARDS TO AVOID COMPROMISING THE PERFORMANCE OF THE REFRIGERATION SYSTEM.

INADEQUATE MACHINE VENTILATION COULD COMPROMISE CORRECT OPERATION AND ITS PRODUCTION CAPACITY.

5 MACHINE OPERATION

5.1 Controls

The control panel functions are illustrated below:



1. **ON/OFF button** For switching the machine on and off. Press to prepare the machine to operate and subsequently the tank temperature is displayed on the digital display (2).

1a. **Power LED** Power ON light. When lit the LED indicates that the machine is supplied with electricity.

2. Digital display Displays the functions and data set.

3. +Adjustment Button This button is only active during programming functions. Pressing it increases the selected value.

4. -Adjustment button This button is only active in programming functions. Press to reduce the selected value.

5. Slow stirring button Button for switching ON/OFF CONTINUOUS LOW SPEED clockwise rotation of the mixing impeller in manual mode. When the button is active the warning lamp (5a) is lit.

6. Fast stirring button Button for switching ON/OFF CONTINUOUS HIGH SPEED clockwise rotation of the mixing impeller in manual mode. When the button is active the warning lamp (6a) is lit.

7. Manual Refrigeration/Preservation Button *Dual function button:*
a) press the button to activate, in manual mode, mixture preservation at a temperature of 4°C.
b) during the heating phase of the pasteurising cycle, by pressing this button the operator interrupts the heating, starting the cooling cycle until the mixture reaches 4°C. Pressing the button simultaneously starts “manual refrigeration” and the “mixing impeller” which means that the mixture can be kept moving. When the button is active its light (7a) is lit.

8. “PASTEURISING CYCLE” Button Starts the pasteurising cycle. The pasteurising cycle includes heating the mixture to 85°C and cooling it to 4°C. The temperature values are factory set. When you press the button the “pasteurising cycle” and the “mixing impeller” simultaneously start. The latter keeps the mixture moving, so that it is homogeneous and the temperature is the same throughout. When the button is active the warning lamp (8a) is lit.

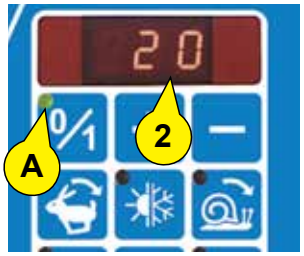
9. *Programming Button* For programming the pasteurising cycle parameters. Allows you to display/edit parameters set in the machine. See the section on “Programming”.

10. *Spout washing button* Activates automatic washing of the dispensing spout. When spout washing is active the light (10a) in the button is lit.
Consult sec. 5.6 “Washing the spout after each dispensing operation” in this manual.

5.2 Switching on and starting the machine

EVERY DAY, WHEN YOU SWITCH ON THE MACHINE, CHECK THAT THE SAFETY DEVICES ARE OPERATING CORRECTLY AS DESCRIBED IN DETAIL IN SECTION 7.5 OF THIS MANUAL.

Connect the machine power cable to a socket and check that the power LED (A) is lit. Press the ON/OFF 0/1 button to prepare the machine to operate and subsequently the tank temperature is displayed on the digital display (2).



The operation set at the factory proceeds as follows:

1. Production with pasteurising cycle:

- Mixture heating phase (to +85°C)
- Mixture cooling phase (to +4°C)

2. Automatic end-of-pasteurising-cycle preservation of the mixture at 4°C

The pasteurising cycle includes heating the mixture to 85°C and cooling it to 4°C. The temperature values are factory set.

However, the operator can decide to programme the preservation phase according to different operating modes, as described in sec. 5.3 “Programming”.

DURING THE PRODUCT HEATING PHASE DO NOT TOUCH THE PRODUCT, THE COVER AND THE UPPER SURFACE OF THE MACHINE. THE HIGH TEMPERATURE REACHED (85°C) COULD CAUSE SERIOUS BURNS TO THE OPERATOR.

WE RECOMMEND USING HEAT PROTECTION GLOVES AND CLOTHING.

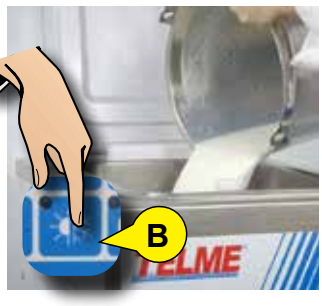
- For water-cooled machines, check that the water inlet tap is open.

- For air-cooled machines, check that the machine is positioned with the required space (see sec. 2.4.2) from the rear wall and that there are no foreign bodies obstructing the condenser air flow.

Do not start the machine operating cycle before putting the food products or the mixture to be pasteurised in the tank. The machine must not operate with no product inside it, as it will be damaged.

- Before starting production, check that the dispensing spout is closed and then pour the food products or the mixture to be pasteurised into the tank. The suitable quantity of product which can be processed is indicated in sec. 2.4 “Machine technical data" of this manual.

- After inserting the food products or the mixture to be pasteurised in the tank, press the “pasteurising cycle” button (B) to start production.



- Pressing the button simultaneously starts the “pasteurising cycle” and the “mixing impeller” which keeps the mixture moving, making it homogeneous and the temperature the same throughout.

IF THERE IS A POWER CUT, THE BEHAVIOUR OF THE MACHINE DEPENDS ON THE TEMPERATURE OF THE PRODUCT AND THE CONDITIONS DESCRIBED BELOW:

A) Machine in heating phase

When power is restored, the machine continues the heating phase until the temperature 85°C is reached, and continues the pasteurising cycle set.

B) Machine in cooling phase

When power is restored, the machine may be at the following product temperatures:

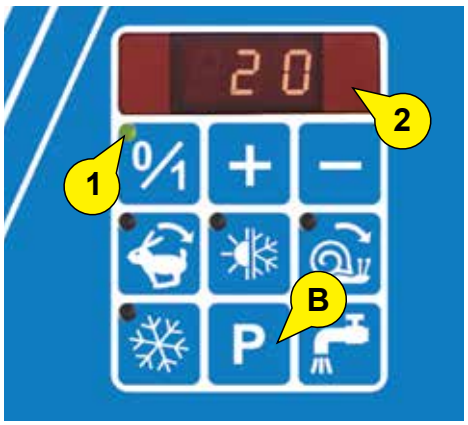
1. If the product temperature is between +85°C and +20°C, the machine restarts the pasteurising cycle.
2. If the product temperature is below +20°C, the machine continues the cooling phase until it reaches the required 4°C.

5.3 Programming

DURING TESTING, THE MACHINE WAS PROGRAMMED WITH OPTIMAL TEMPERATURE PARAMETER VALUES FOR THE OPERATING CYCLE.

DO NOT CHANGE PROGRAMMING UNLESS THIS IS STRICTLY NECESSARY.

IF PARAMETER VALUES DO NEED TO BE ALTERED, MAKE ANY NECESSARY MACHINE PROGRAMMING CHANGES.



- Check that the power LED (1) is on and press the machine ON/OFF 0/1 button.
- The machine prepares for operation and the tank temperature is shown on the digital display (2).
- To change the (factory set) pasteurising cycle, adjust the mixture heating and cooling temperatures.
- Keep the “PROGRAMMING” (B) button pressed for a few seconds to access the programming functions and change the operating cycle.

The functions are divided into clearly separate categories and are identified by a flashing code that is used in sequence on the machine digital display.

Code	*Function*
P1	Pasteurising cycle temperature regulation (Heating temperature and Cooling temperature).
P2	Setting of an additional time at the end of the heating phase, for holding at the heating temperature.
P3	Setting of the type of stirring at the end of the pasteurising cycle, when the compressor restarts for holding at the cooling temperature (4°C factory setting). There are 2 options: - **SLo** (slow stirring when compressor restarts) - **FSt** (fast stirring when compressor restarts)
P4	Setting of the SLOW stirring operating time, for the preservation phase when the compressor is inactive. There are 3 options: - **oFF** - **Con** (continuous stirring) - **Numeric option**, for setting the stirring time (expressed in minutes)

Code	***Function***
P5	Setting of the SLOW stirring pause time (expressed in minutes), duringpreservation when the compressor is inactive. This parameter can only be activated by selecting the “numeric option”, for setting the stirring time, in code P4 described above.
tAG	Digital display shows the machine operating time.

IF THE OPERATOR DOES NOT PERFORM ANY MORE PROGRAMMING FOR 15 SECONDS, THE MACHINE SAVES THE SETTINGS PRESENT. THE MACHINE AUTOMATICALLY EXITS THE PROGRAMMING MODE.

P1 *(Pasteurising cycle temperature regulation)*

- Press the “PROGRAMMING” button on the display and code P1 appears (flashing).
- Press the “PROGRAMMING” button again to allow a change in the pasteurising cycle heating temperature. Press the “+/-ADJUSTMENT” buttons to set the desired value. The temperature can be adjusted within a range of +60°C to +90°C. The factory set value is +85°C.
- Press the “PROGRAMMING” button again to allow a change in the pasteurising cycle cooling temperature. Press the “+/-ADJUSTMENT” buttons to set the desired value. The temperature can be adjusted within a range of +0°C to +20°C. The factory set value is +4°C.

The holding time is adjusted automatically based on the heating temperature set. The holding time for which the mixture must be held at a pasteurisation temperature of 65°C is 30 minutes. If the heating temperature is increased, the holding time is reduced by 90 seconds for each additional degree of heating, down to 0 seconds for the pasteurising temperature of +85°C.

Pasteurisation temperature		Holding time
< +65°C		30 minutes
Low pasteurisation	+65°C	30 minutes
	+66°C	28.5 minutes
	+67°C	27 minutes
	…	…
	+84°C	1.5 minutes
High pasteurisation	+85°C	0 minutes
	> +85°C	0 minutes

P2 *(Setting of an additional time at the end of the heating phase)*

- Press the “PROGRAMMING” button on the display and code P2 appears (flashing), indicating the possibility of setting an additional holding time at the end of the heating phase.

- Press the “PROGRAMMING” button again to set the time, expressed in minutes. Press the “+/-ADJUSTMENT” buttons to set the desired value. The time can be adjusted within a range of 0 to 60 minutes.
- The factory set value is 000.

Note: the additional holding time set must be added to the automatic holding time used for the type of pasteurisation.

For example, setting the pasteurisation temperature of 65°C in parameter P1 (corresponding to an automatic holding time of 30 minutes) and in parameter P2 an "extra time" of 10 minutes, there will be a total holding time of 40 minutes at the temperature of 65°C.

Pasteurising temperature (P1)	Automatic holding time	Additional holding time (P2)	Total holding time
+65°C	30 minutes	10 minutes	40 minutes

P3 *(Setting of the type of stirring at the end of the pasteurising cycle)*

- Press the “PROGRAMMING” button on the display and code P3 appears (flashing), indicating the possibility of changing the SLOW stirring operating time during the preservation phase, when the compressor is inactive.
- Press the “PROGRAMMING” button again for the following options, selectable using the “+/- ADJUSTMENT” buttons:

SLo Slow Stirring when the compressor restarts.

FSt Fast Stirring when the compressor restarts.

- The factory set value is SLo.

P4 *(Setting of the SLOW stirring operating time)*

- Press the “PROGRAMMING” button on the display and code P4 appears (flashing), indicating the possibility of changing the SLOW stirring operating time during the preservation phase, when the compressor is inactive.

- Press the “PROGRAMMING” button again for the following options, selectable using the “+/- ADJUSTMENT” buttons:

oFF This option excludes SLOW stirring during the preservation phase with the compressor inactive.

Con This option allows continuous SLOW stirring during the preservation phase with the compressor inactive.

Numeric option This option allows SLOW stirring to operate for a set time during the preservation phase with the compresor inactive (expressed in minutes). Press the “+/-ADJUSTMENT” buttons to set the desired value. The time can be adjusted within a range of 1 and 60 minutes.

- The factory set value is oFF.

P5 *(Setting of the SLOW stirring pause time)*

- Press the “PROGRAMMING” button on the display and code P5 appears (flashing), indicating the possibility of setting a stirring pause time expressed in minutes (during the preservation phase, when the compressor is inactive). This can only be activated by selecting the “numeric option” for setting the stirring time, using code P4 described above.

- Press the “+/-ADJUSTMENT” buttons to set the desired value of the pause time. The time can be adjusted within a range of 1 and 60 seconds.

- If no stirring time is set or if the continuous option is selected (in code P4), function P5 is disabled and the digital display shows the code “oFF”.

- The factory set value is oFF.

tAG *(the machine operating time)*

- Press the “PROGRAMMING” button again and the tAG code (flashing) appears on the display. Press the “PROGRAMMING” button again and the machine operating time is displayed, using the text “H-0” (which corresponds to the machine operating time in thousands of hours), for example followed by the numbers “010” (indicating: hundreds, tends and units of hours of operation).

See the following examples:

***a)* 10 hours**

The digital display shows H-0 followed by “010

***a)* 250 hours**

The digital display shows H-0 followed by “250

***b)* 1250 hours**

The digital display shows H-1 followed by “250”

***c)* 2250 hours**

The digital display shows H-2 followed by “250”

5.4 Types of pasteurisation

The length of thermal treatment depends on the quantity, the type and the density of the ingredients or of the mixture used, and must be 2 hours on average.

There are 2 types of pasteurisation:

High temperature pasteurisation

High temperature thermal cycle (+85°C) for ingredients that are mainly milk-based and derived from milk.

The mixture is heated while being stirred and is brought to a temperature of +85°C (for HT pasteurisation), then it is cooled to the preservation temperature of +4°C. Higher pasteurisation temperatures are not recommended, since they would cause deterioration of the organoleptic properties of the ingredients.

The high temperature pasteurisation cycle guarantees better dissolving of the ingredients.

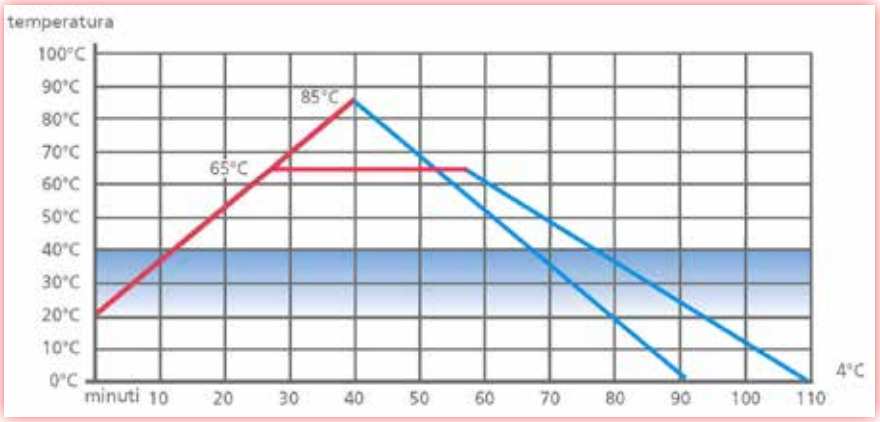
Low temperature pasteurisation

Thermal cycle at a temperature of +65°C for ingredients that are mainly egg-based.

The machine heats the mixture to the temperature of +65°C (for LT pasteurisation), holds the mixture at that temperature for 30 minutes, then cools the mixture to the preservation temperature of +4°C.

The low temperature pasteurisation cycle has the least impact on the flavours and the structural and organoleptic properties of the ingredients.

Pasteurisation graph



The holding time is adjusted automatically based on the heating temperature set. The holding time for which the mixture must be held at a pasteurisation temperature of 65°C is 30 minutes. If the heating temperature is increased, the holding time is reduced by 90 seconds for each additional degree of heating, down to 0 seconds for the pasteurising temperature of +85°C.

Pasteurisation temperature		Holding time
< +65°C		30 minutes
Low pasteurisation	+65°C	30 minutes
+66°C		28.5 minutes
+67°C		27 minutes
…		…
+84°C		1.5 minutes
High pasteurisation	+85°C	0 minutes
> +85°C		0 minutes

5.5 Production

EVERY DAY, WHEN YOU SWITCH ON THE MACHINE, CHECK THAT THE SAFETY DEVICES ARE OPERATING CORRECTLY AS DESCRIBED IN DETAIL IN SECTION 7.5 OF THIS MANUAL.

Before starting production of pasteurised mixtures, remember to run the machine washing phases as described in section 6, “Washing”, of this manual.

You should also carefully check the following:

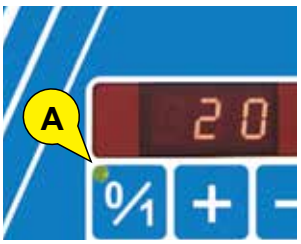
- For water-cooled machines, check that the water inlet tap is open.

- For air-cooled machines, check that the machine is positioned with the required space from the rear wall and that there are no foreign bodies obstructing the condenser air flow.

Do not start the machine operating cycle before putting the ingredients or the mixture to be pasteurised in the tank. The machine must not operate with no product inside it, as it will be damaged

- Check that the cover is closed, otherwise the machine will not work.

- Check that the power LED (A) is lit and press the machine ON/OFF 0/1 button.



- Make sure that the dispensing tap is closed, then open the cover and pour the food products or the mixture to be pasteurised into the tank.

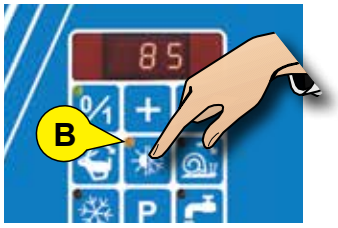
- The minimum and maximum product quantities that can be processed are indicated in sec. 2.4 “Machine technical data" of this manual.

Roughly, we suggest that the minimum product quantity should be:

- ½ the maximum capacity of the tank during the pasteurising cycle
- ¼ the maximum capacity of the tank during preservation of the pasteurised mixture.

-

- Then close the cover and press the "PASTEURISING CYCLE" button (B) to start the operating cycle.



DURING THE PRODUCT HEATING PHASE DO NOT TOUCH THE PRODUCT, THE COVER AND THE UPPER SURFACE OF THE MACHINE. THE HIGH TEMPERATURE REACHED (+85°C) COULD CAUSE SERIOUS BURNS TO THE OPERATOR.

WE RECOMMEND USING HEAT PROTECTION GLOVES AND CLOTHING.

Do not insert in the tank a quantity of mixture less than ½ of tank capacity, to prevent:
- spray that could cause the formation of ice on the sides of the tank during the mixture cooling phase;
- formation of froth in the mixture.

Do not insert more than the recommended quantity of mixture in the tank, otherwise the product could spill out of the tank.

After inserting the ingredients in the tank, you can pre-mix them, before starting the pasteurising cycle, so as to make them homogeneous.

- Close the cover and press the "SLOW STIRRING" button (C) to pre-mix the ingredients.

- Press the button again to end the slow stirring.

If you intend to change the heating and cooling temperature values for the mixture to be pasteurised, follow the instructions in sec. 5.3 "Programming" of this manual:

- Press the "PROGRAMMING" button and adjust the temperatures "P1".

To add more ingredients once the cycle has started, open the cover and the mixing impeller stops operating. (As described in sec. 3.2.1 of this manual: “Safety device installed on the cover”).

- Open the cover and add the desired ingredients.

USE HEAT PROTECTION GLOVES AND CLOTHING.

CAREFULLY AND GRADUALLY INSERT THE INGREDIENTS, TO PREVENT “HOT” PRODUCT FROM SPLASHING OR BEING THROWN OUT.

DURING THE PASTEURISING THERMAL TREATMENT, THE PRODUCT IS BROUGHT UP TO HIGH TEMPERATURES (+65°C TO +90°C). IF ADDITIONAL INGREDIENTS HAVE TO BE ADDED TO THE TANK, OPEN THE COVER AND THE MIXING IMPELLER STOPS OPERATING. OPERATORS MUST BE EXTREMELY CAREFUL NOT TO COME INTO CONTACT WITH THE PRODUCT IN THE TANK, SINCE IT COULD CAUSE SERIOUS BURNS.

USE HEAT PROTECTION GLOVES AND CLOTHING.

At the end of the pasteurising cycle, preservation of the mixture at a temperature of +4°C (factory set) is automatically activated.

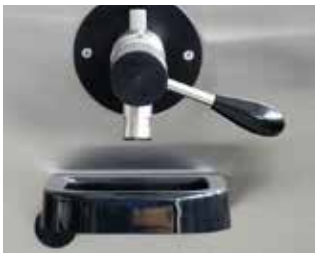
When the cycle has finished, proceed with the pasteurised product extraction phase, as described below:

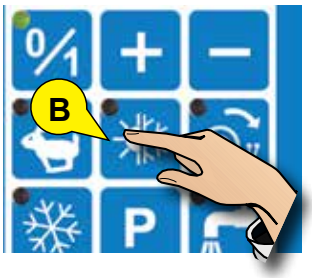
- turn the drip tray clockwise and place a suitable container under the dispensing tap;

- turn the dispensing tap opening/closing lever ANTI-CLOCKWISE until it is vertical (OPEN position).

- After dispensing the desired quantity of mixture, close the tap by turning its lever to the closed position and putting the drip tray under it again.

- When the tank has been emptied, press the “PASTEURISING CYCLE” button (B) to end the machine operating cycle.





If the pasteurised mixture contained in the tank is less than ¼ of tank capacity, dispense it completely to prevent spray and the formation of froth in the pasteurised mixture.

Put the mixture in a refrigerator at a temperature not higher than +4°C.

5.6 Washing the tap after each dispensing operation

AFTER EACH DISPENSING OPERATION, THE TAP MUST BE WASHED TO PREVENT THE PROLIFERATION OF BACTERIA THAT COULD CONTAMINATE THE PRODUCT CONTAINED IN THE TANK WHEN IT IS SUBSEQUENTLY DISPENSED.

Dispensing tap washing must be carried out with the tap lever in the CLOSED position and by pressing the related washing button on the control panel.

- Place a suitable container under the dispensing tap and press the washing button (A) until the water coming out of the tap runs clear (contains no trace of mixture).
- Press the washing button again to stop the water supply.

6 WASHING

6.1 Washing and sanitising

At the end of each processing cycle, washing and sanitising must be performed. This includes all of those activities intended to make hygienic the inner surface of the tank and the removable components that come into contact with foods.

Aims of sanitising:

- To remove all traces of product residues
- To reduce the bacterial load without leaving chemical residues of the products used on the surface treated.
- To eliminate germs.

Sanitising consists of the following phases:

1. *Rinsing with drinking water*
2. *Washing with detergent*
3. *Thorough rinsing to remove detergent residues*
4. *Washing machine components*
5. *Disinfection*
6. *Final rinse to remove disinfectant residues*

IF THE CLEANING IS NOT SATISFACTORY, REPEAT THE WASHING AND SANITIZATION PROCESS.

6.2 Sanitising phases at the end of daily work

INTERVAL: at the end of daily processing operations

AUTHORISED OPERATOR: 1 Operator

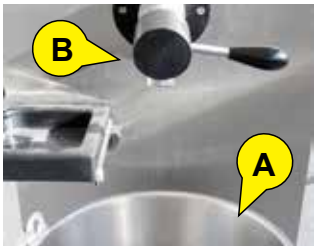
TIME NEEDED: -

Wear suitable protective gloves.

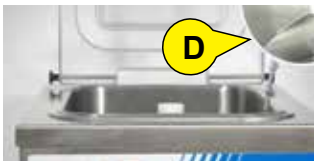
1. Rinse phase:

At the end of each processing cycle the tank and the mixture dispensing tap must be thoroughly rinsed with tepid water to completely remove product residues.

- *Place a suitable container (A), not supplied, under the dispensing tap (B).*
- *Open the cover (C).*



- *Using a water container (D) or a shower (E), thoroughly rinse the tank and the mixing impeller in it.*

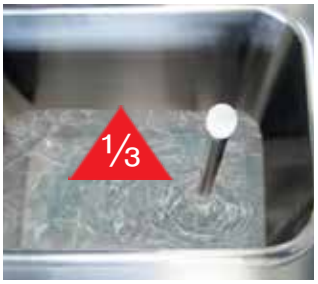


- *Open the dispensing tap (B) using the related lever to allow the rinsing water to flow out (move the lever to its vertical, OPEN position).*

2. Washing with detergent phase:

Use a highly effective, neutral detergent. It should be a professional grade detergent specifically for the food sector. Do not use products which cause oxidation or corrosion, or which are too alkaline or acidic. The doses used and contact times must comply with the instructions on the detergent label.

- *Check that the dispensing tap is closed and fill the tank with hot water at 50°C to 1/3 of the tank capacity, then add the non-foaming detergent.*
  The doses used should comply with the instructions on the label.
- *Use a disposable cloth to clean the surface of the tank and the inside of the cover.*

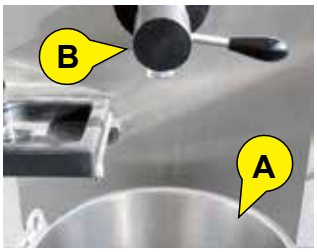


- *Close the machine cover and press the SLOW STIRRING button (E), leaving the mixing impeller operating for around 2 minutes.*
- *Open the dispensing tap using the related lever and let the detergent solution flow out into a suitable container placed under it.*
- *Press the SLOW STIRRING button (E) again to stop the mixing impeller.*

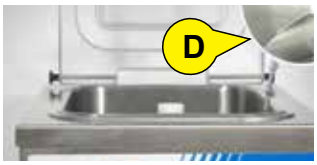
3. Rinse to remove detergent phase:

After washing with detergent, a thorough rinse of the tank and the dispensing tap with cold water is needed to completely remove any detergent residues still present inside them.

- *Place a suitable container (A) under the dispensing tap (B).*
- *Open the cover (C).*



- *Rinse the tank using a water container (D) or a shower (E).*



- *Open the dispensing tap (B) using the related lever to allow the rinsing water to flow out.*

4. Washing machine components phase:

To thoroughly wash them with detergent, remove all components installed on the machine as follows:

a) Removing components:

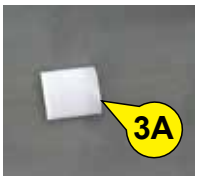
• Removing the cover

– Pull the fixing pins (1) out of the block horizontally and remove the cover (2).

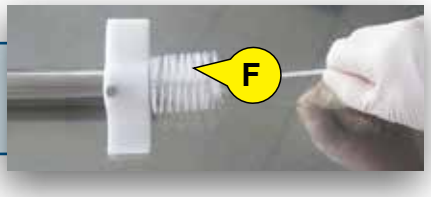
• Removing the mixing impeller

– Grip the mixing impeller (3) drive and pull it out vertically.

– Extract the bushing (3A) from the the mixing impeller (3) drive.



Thoroughly clean the inside of the mixing impeller drive using the tube brush supplied (F).



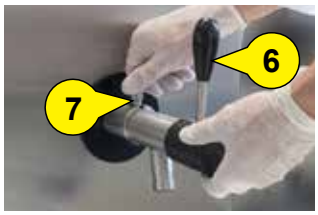
• Removing the drip tray

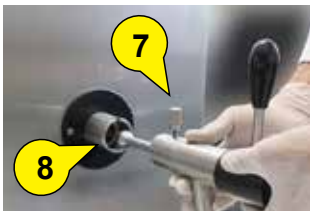
– Remove the drip tray (4) from the related supporting bracket (5).

• Removing the dispensing tap:

– Turn the dispensing tap opening/closing lever (6) ANTI-CLOCKWISE until it is vertical (OPEN position).

– Loosen the knurled knob (7) and extract the dispensing tap from the tank outlet (8).





– Unscrew the opening/closing lever (6) and remove the tap cover (9).

– Take the piston (10) out of the tap body (11) horizontally.

– Remove the gaskets (12-13-14) from their seats.

Thoroughly clean the inside of the tap body (11) and the tank outlet using the tube brush supplied (F).

B) Washing machine components:

Wash the above-mentioned components using the tube brush (F) and a disposable cloth (G) in a suitable container, using a detergent solution at 50°C, then rinse them in cold water.

c) Refitting the components:

After washing, re-fit the components on the machine as described below:

• Re-fitting the cover

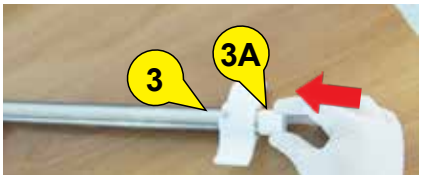
- *Place the cover (2) over the machine tank and line up the holes in the cover with the through hole in the block.*

- *Insert the fixing pin (1) to secure the cover to the machine.*

- *Check that the fixing pin is completely inserted in the holes in the cover and the block.*

Incorrect installation or contact failure of the magnet on the cover activates a machine alarm, preventing it from starting.

• Refitting the mixing impeller



- *Insert the bushing (3A) into the mixing impeller (3) drive.*

TO AVOID VIBRATIONS AND/OR DAMAGING PARTS, THE MIXING IMPELLER DRIVE MUST BE COMPLETE WITH ITS BUSHING BEFORE INSERTING IT ON THE MOTOR SHAFT SUPPORT.

- *Fit the mixing impeller (3) on the support in the middle of the tank.*

- *Slowly rotate the mixing impeller drive until its pin (15) engages in the slot (16) in the motor driven shaft.*

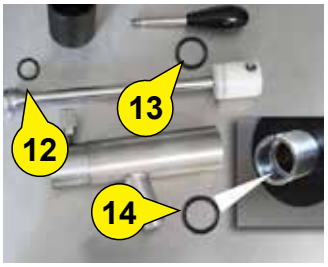
• Refitting the drip tray

- *Fit the drip tray (4) to the supporting bracket (5).*

• **Refitting the dispensing tap:**

- *Use the food-safe grease supplied to lubricate the piston gaskets (12-13-14) and the inside of the tank outlet.*

- *Refit the gaskets (12-13-14) in their seats.*



- *Insert the piston (10) in the tap body (11) so that the threaded hole for the opening/closing lever is centred in the diagonal slot of the body (11).*

- *Screw the opening/closing lever (6) into its seat.*

- *Turn the opening/closing lever (6) ANTI-CLOCKWISE until it is vertical (OPEN position) and insert the tap in the tank outlet (8). Check that the knurled knob is correctly inserted in the seat in the tank outlet (8).*

- *Tighten the knurled knob (7) and turn the tap lever to the closed position.*

5. Disinfectant phase:

After re-fitting all of the components in the machine, carry out the disinfection phase. Wear suitable protective gloves.

For the disinfection phase, use a professional grade disinfectant specifically for the food sector (for example, a quaternary ammonium salt). Do not use products which cause oxidation and corrosion. The doses used and contact times must comply with the instructions on the disinfectant label.

- *Check that the dispensing tap is closed, open the machine cover and pour in hot water at 50° C until the tank is ¾ full, then add the disinfectant. The doses used should comply with the instructions on the label.*

- *Close the machine cover and press the SLOW STIRRING button (E), leaving the mixing impeller operating for around 5 minutes.*

- *Open the dispensing tap using the related lever and let the disinfectant solution flow out into a suitable container placed under it.*

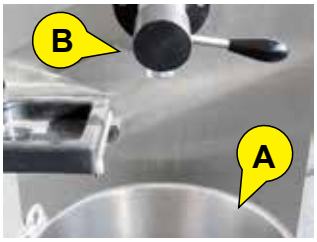
- *Press the SLOW STIRRING button (E) again to stop the mixing impeller, then use the lever to close the tap.*

After the disinfection step do not touch the disinfected parts and do not dry them with cloths or paper.

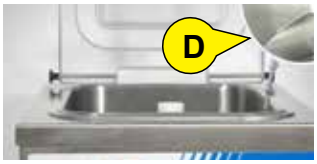
6. Rinse to remove disinfectant phase:

Follow the instructions on the disinfectant packaging and if necessary thoroughly rinse the machine to completely remove disinfectant residues.

- *Place a suitable container (A) under the dispensing tap (B).*
- *Open the cover (C).*



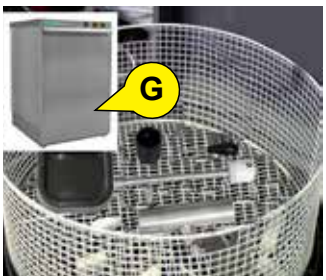
- *Rinse the tank using a water container (D) or a shower (E).*

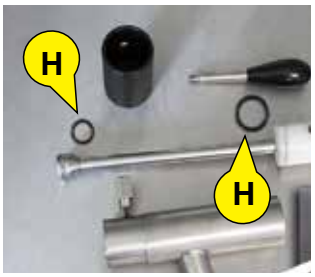


- *Open the dispensing tap (B) using the related lever to allow the rinsing water to flow out.*

Alternatively, all components removed from the machine may be washed and disinfected using an industrial dishwasher.

- *Place all removable components and parts in the dishwasher (G), removing any gaskets (H), then wash them.*





DO NOT PUT GASKETS IN THE INDUSTRIAL DISHWASHER, AS THE HIGH TEMPERATURES COULD DEFORM THEM, MAKING THEM UNUSABLE.

DO NOT USE WATER JETS, AS THEY MAY DAMAGE COMPONENTS INSIDE THE MACHINE.

DO NOT USE ANY KIND OF SOLVENT, SUCH AS SPIRIT, BENZINE OR THINNER TO CLEAN ANY OF THE MACHINE SURFACES.

CLEAN THE MACHINE OUTER PANELS WITH SOFT CLOTHS MOISTENED WITH DETERGENT FOR FOOD-SAFE MACHINES.

7 ROUTINE MAINTENANCE

ONLY PURCHASE AND USE ORIGINAL SPARE PARTS, WHICH ARE GUARANTEED BY THE MANUFACTURER. CONTACT THE DEALER OR THE NEAREST SERVICE CENTRE TO REPLACE FAULTY OR DAMAGED COMPONENTS.

7.1 Type of checks and interval between them

Regular checks of the operation of the parts of the machine most subject to stresses and wear can prevent faults and help to maintain maximum productivity levels, guaranteeing lasting constant operation.

7.2 Maintenance work

Maintenance is the set of organised operations which must be carried out on machine parts in a regular, systematic way.

Routine adjustment and maintenance operations carried out by the operator must be performed with the machine disconnected from the mains power supply.

Routine maintenance:

1) checking the integrity of parts subject to wear, such as the seal gaskets.

2) checking that the machine does not make any unusual noises.

3) keeping outer panels and the area near to and under the machine clean. Dust, scraps of paper or other small objects may get into the equipment through the air inlets and/or block the regular inflow of air to the condenser, quickly compromising correct machine operation.

7.3 Maintenance intervals and time needed

The interval calculated for each piece of maintenance work and the time needed to do the work are approximate and allow the creation of a maintenance programme.

Correct machine operation can only be guaranteed by methodical, regular maintenance.

The table below shows the type of work involved in routine maintenance and the intervals between jobs:

When?	Where?	How?
Every 500 hours or quarterly	Dispensing tap gaskets	Replace
Every month	Mixing impeller guide bushing	Replace
Daily (at machine switch on)	Safety devices installed	Check that they work with the procedures described in section 7.5
Yearly	All internal machine parts	They must be checked and tested by a qualified technician

7.4 Maintenance sheets

Replacing the gaskets — S01

CHECKING INTERVAL: 500 hours or quarterly

AUTHORISED OPERATOR: 1 Operator

TIME NEEDED: 5 minutes

TOOL: Non-metallic pointed tool

- Regularly check the integrity of the gaskets and substitute them if they are broken, worn or swollen.

- Only use original gaskets, made of food-safe rubber.

- The machine is supplied with a full set of spare gaskets.

DO NOT PUT GASKETS IN THE INDUSTRIAL DISHWASHER, AS THE HIGH TEMPERATURES COULD DEFORM THEM, MAKING THEM UNUSABLE.

FOR CORRECT GASKET CLEANING, USE A DISPOSABLE CLOTH AND A DETERGENT FOR ITEMS AND MACHINES USED FOR FOOD PREPARATION.

Dispensing spout gaskets

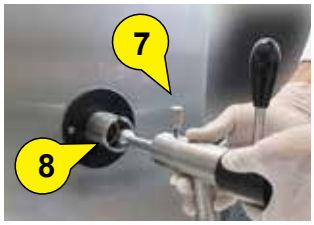
- Remove the worn gaskets using a non-metallic pointed tool, taking care not to damage their seats.
- Remove all product residues from the seat and fit the new gasket, lubricating it.

Proceed as follows:

- ***Removing the dispensing tap:***

– Turn the dispensing tap opening/closing lever (6) ANTI-CLOCKWISE until it is vertical (OPEN position).

– Loosen the knurled knob (7) and extract the dispensing tap from the tank outlet (8).

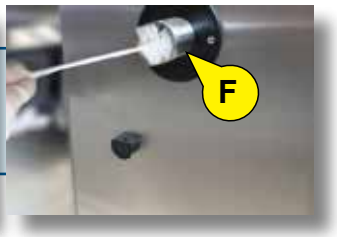


– Unscrew the opening/closing lever (6) and remove the tap cover (9).

– Take the piston (10) out of the tap body (11) horizontally.

– Remove the gaskets (12-13-14) from their seats.

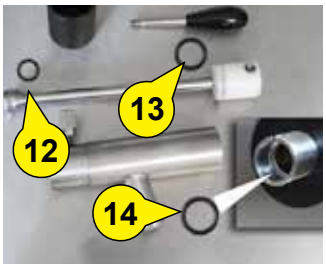
Thoroughly clean the inside of the tap body (11) and the tank outlet using the tube brush supplied (F).



• ***Refitting the dispensing tap:***

- *Use the food-safe grease supplied to lubricate the piston gaskets (12-13-14) and the inside of the tank outlet.*

- *Refit the gaskets (12-13-14) in their seats.*



- *Insert the piston (10) in the tap body (11) so that the threaded hole for the opening/closing lever is centred in the diagonal slot of the body (11).*

- *Screw the opening/closing lever (6) into its seat.*

- *Turn the opening/closing lever (6) ANTI-CLOCKWISE until it is vertical (OPEN position) and insert the tap in the tank outlet (8). Check that the knurled knob is correctly inserted in the seat in the tank outlet (8).*

- *Tighten the knurled knob (7) and turn the tap lever to the closed position.*

Replacing the mixing impeller guide bushing S02

VERIFICATION FREQUENCY: monthly

AUTHORISED OPERATOR: 1 Operator

TIME NEEDED: 5 minutes

TOOL: -

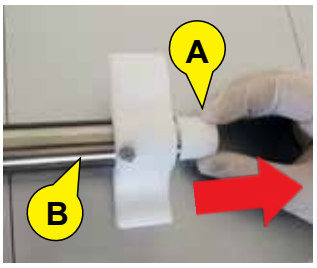
- Periodically check that the mixing impeller guide bushing is intact and replace it if damaged or worn.

- Only use original spare parts.

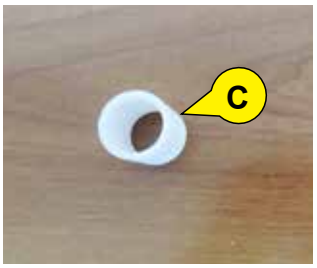
Replace the bushing for the mixing impeller drive when there are signs of wear.

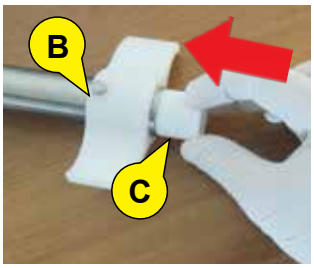
Mixing impeller guide bushing

- Remove the bushing to be replaced (A) from the mixing impeller (B) drive.



- Insert the new bushing (C) into the mixing impeller (B) drive.





TO AVOID VIBRATIONS AND/OR DAMAGING PARTS, THE MIXING IMPELLER DRIVE MUST BE COMPLETE WITH ITS BUSHING BEFORE INSERTING IT ON THE MOTOR SHAFT SUPPORT.

7.5 Checks on safety devices

Safety devices

CHECKING INTERVAL: DAILY (AT MACHINE SWITCH ON)

AUTHORISED OPERATOR: 1 Operator

TIME NEEDED: 5 minutes

TOOL: -

DO NOT USE THE MACHINE IF ONE OR MORE SAFETY DEVICES MALFUNCTION OR ARE DAMAGED!

8.5.1 Checking the safety device installed on the cover

Checking procedure:

Phase 1

Start the machine by pressing the “0/1 - ON/OFF“ button.

Then press the SLOW STIRRING button (A) and look through the transparent cover to check that the mixing impeller starts.

Phase 2

Open the cover. If the safety device is operating correctly, the mixing impeller will stop moving and the digital display will show an alarm message: “□□□”.

Phase 3

Close the cover again and press the SLOW STIRRING button (A) to stop the mixing impeller.

8 TROUBLESHOOTING

Most faults and problems during machine operation are promptly automatically indicated by the machine.

ALARMS STOP THE MACHINE, WITH AN EMERGENCY STOP MESSAGE DISPLAYED ON THE CONTROL PANEL. TO RESTART THE MACHINE, YOU MUST ELIMINATE THE CAUSE OF THE EMERGENCY.

People involved in troubleshooting:

- **Operator:** person trained in the ordinary operation of the machine who performs initial fault-finding and if possible, by following the instructions in Chapter 8 (Routine maintenance), removes the causes of the fault and restores correct machine operation.
- **Technical assistance service:** qualified technician, called to work on the machine after a request for help, as specified in sec. 1.5.1 of this manual.

8.1 General alarm indications displayed on the control panel – causes and solutions

This section shows the machine alarms, which can be viewed on the digital display, together with possible causes and solutions.

FAULT/ DIFFICULTY	INDICATIONS FOR THE OPERATOR	POSSIBLE CAUSES	SOLUTIONS
! General alarm warning "□□□": 		• The cover on top of the tank is not closed correctly or tends to open. • The magnet and/or the magnetic sensor in the cover are damaged and/or faulty. • The thermical protection of the compressor has been activated, due to excessive stress (repeated startings, high pressure, overheating). • Pressure increase in the refrigeration system. The refrigeration system safety pressure switch tripped because the maximum pressure allowed was exceeded.	♦ Check that there are no foreign bodies on the surface on which the cover rests. ♦ Contact the Technical Assistance Service which will correctly re-fit or substitute the cover's magnet or magnetic contact. ♦ Stop the achine, wait a few minutes and try starting again. If the device doesn't work or inconvenient frequently repeat, call the assistance service. ***A)*** For water-condensed machines: ♦ Check that the water tap is open and water flows in correctly, as indicated in sec. 2.4 "Machine technical data". ♦ Check that the mains water flow rate, temperature and pressure conform to the indications in sec. 2.4 "Machine technical data". ♦ Check that there are no narrowings in the water in/out tubes. Remove any narrowing found. B) For air-condensed machines: ♦ Check for obstructions in front of the air condenser grilles. If there are obstructions present, they must be removed. Check that the machine is positioned at the correct distance from the walls, as indicated in the manual. If it is not, reposition it in compliance with the distances indicated in sec. 4.3 "Spaces needed for use of the machine". **If the problem cannot be solved, contact the Technical Assistance Service.**

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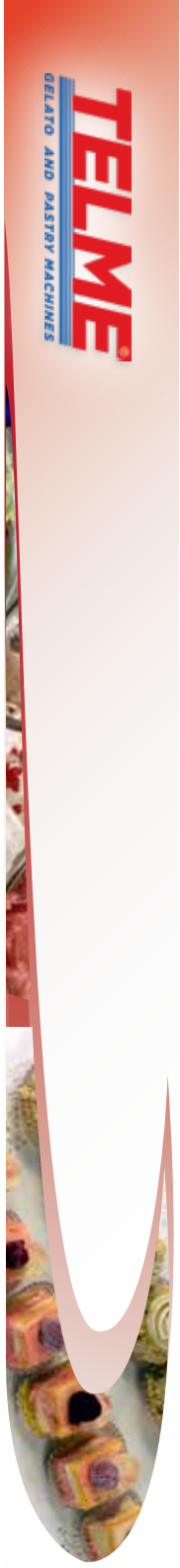
FAULT/ DIFFICULTY	INDICATIONS FOR THE OPERATOR	POSSIBLE CAUSES	SOLUTIONS
! General alarm warning "□□□": 		• A fuse designed to protect the auxiliary electrical system has blown.	♦ Contact the Technical Assistance Service which will identify and eliminate the cause of the overload and will substitute the blown fuse with another having the same specifications and level of protection.
		• Mixing impeller motor mechanical overload. The electric protection device for the machine motor tripped.	♦ Check that the product in the tank is not so solid that it causes mechanical stress for the mixing impeller motor. Switch off the machine, wait a few minutes, then switch it on again. If the fault persists or is repeated, contact the Technical Assistance Service. **Note: In some cases you may need to wait for up to 30 minutes for the thermal protection devices to cool down.**
! Alarm warning "A--" 		• Faulty heat transfer fluid temperature probe (interrupted or out of tolerance) and/or related wiring damaged. The heat transfer fluid temperature probe signals a temperature higher than the safety limits.	♦ Contact the Technical Assistance Service.
		• Due to a leak, or because the machine was laid horizontally or overturned during transportation (SITUATIONS WHICH MUST ALWAYS BE AVOIDED), air bubbles may have formed in the heat transfer fluid system, therefore the pump cannot make the fluid circulate correctly.	♦ Contact the Technical Assistance Service.
		• Fault in the heat transfer fluid pump in the machine heating system.	♦ Contact the Technical Assistance Service.

FAULT/ DIFFICULTY	INDICATIONS FOR THE OPERATOR	POSSIBLE CAUSES	SOLUTIONS
! "AEE" alarm warning 		• Faulty heat transfer fluid temperature probe (short circuit) and/or related wiring damaged. The heat transfer fluid temperature probe signals a temperature lower than the safety limits.	♦ Contact the Technical Assistance Service.
! "P--" alarm warning 		• Faulty temperature probe (interrupted or out of tolerance) and/or related wiring damaged. The tank temperature probe indicates a temperature higher than the safety limits.	♦ Contact the Technical Assistance Service.
! "PEE" alarm warning 		• Faulty probe (short-circuited) and/or related wiring damaged. The tank temperature probe indicates a temperature lower than the safety limits. • The control circuits do not allow disconnection of power for the compressor (which keeps operating). The related control contactor is probably jammed.	♦ Contact the Technical Assistance Service. ♦ Contact the Technical Assistance Service.



8.2 Troubleshooting – flowchart

In fault conditions the machine may malfunction, as specified below:

MACHINE DOES NOT OPERATE OR OPERATION IS INTERRUPTED THE MAIN SWITCH IS IN THE ON POSITION (1), THE POWER WARNING LIGHT DOES NOT SWITCH ON.

The plug is not inserted in the socket correctly.
YES → *Insert it correctly.*
NO

The socket is faulty.
YES → *Have it substituted by a qualified technician.*
NO

No electric power in the network or in the socket.
YES → *Check that the disconnecting switches, all-pole (phase & neutral) isolating switches and residual current operated circuit breakers (cut-outs) on the electrical system, upstream of the socket, are closed.*
If not, before closing them, make sure that no one is carrying out electrical repairs.
NO

A fuse designed to protect the auxiliary electrical system has blown.
YES → *Identify and eliminate the cause of the overload and substitute the blown fuse with another having the same specifications and level of protection.*
Contact the technical assistance service.
NO

The power cable is damaged.
YES → *Cut off the electricity supply to the socket by opening the disconnecting switch upstream of it, then disconnect the plug and contact the Technical assistance services.*

DO NOT TOUCH DAMAGED ELECTRIC CABLES BEFORE CUTTING OFF THE ELECTRICITY SUPPLY!

NO

Contact the technical assistance service.

MACHINE REPEATEDLY TRIPS THE ELECTRIC OVERLOAD SWITCHES OR BLOWS THE MAINS FUSES.

The capacity of the electrical system is not sufficient to power the machine.
- YES → *Contact the Technical assistance service.*
- NO ↓

The electrical specifications of the overload switches or fuses are not suitable.
- YES → *Contact the Technical assistance service.*
- NO ↓

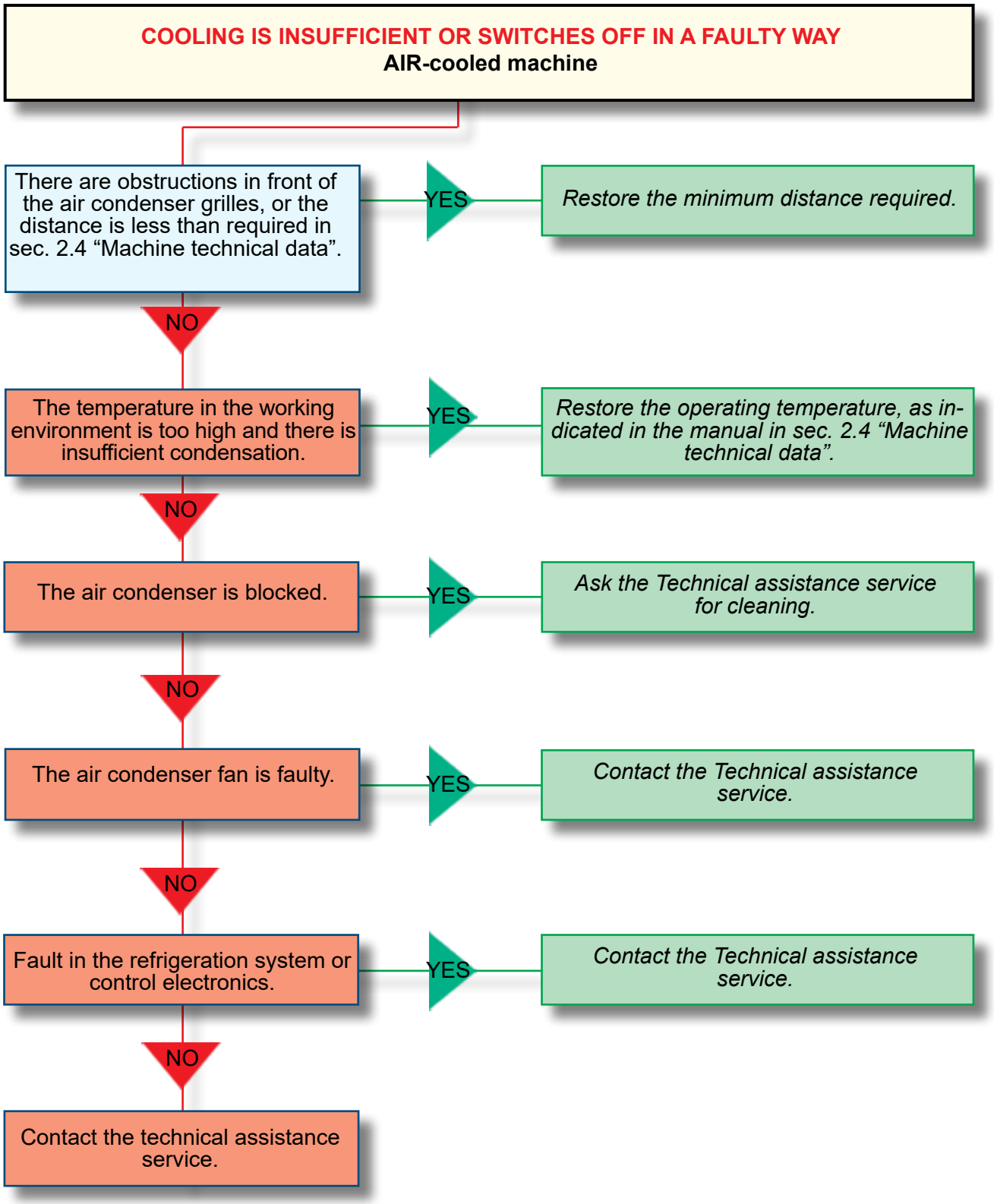
Machine internal fault.
- YES → *Contact the Technical assistance service.*

UNUSUAL NOISE

Presence of solid products and/or hardened deposits in the tank.
- YES → *Stop the machine, wait until the mixture has cooled, then empty the tank and remove them.*
- NO ↓

The mixing impeller motor is faulty.
- YES → *Stop the machine and contact the Technical Assistance Service.*
- NO ↓

Contact the Technical assistance service.


COOLING IS INSUFFICIENT OR SWITCHES OFF IN A FAULTY WAY
AIR-cooled machine
There are obstructions in front of the air condenser grilles, or the distance is less than required in sec. 2.4 “Machine technical data”.
YES
Restore the minimum distance required.
NO
The temperature in the working environment is too high and there is insufficient condensation.
YES
Restore the operating temperature, as indicated in the manual in sec. 2.4 “Machine technical data”.
NO
The air condenser is blocked.
YES
Ask the Technical assistance service for cleaning.
NO
The air condenser fan is faulty.
YES
Contact the Technical assistance service.
NO
Fault in the refrigeration system or control electronics.
YES
Contact the Technical assistance service.
NO
Contact the technical assistance service.

COOLING IS INSUFFICIENT OR SWITCHES OFF IN A FAULTY WAY
WATER-cooled machine

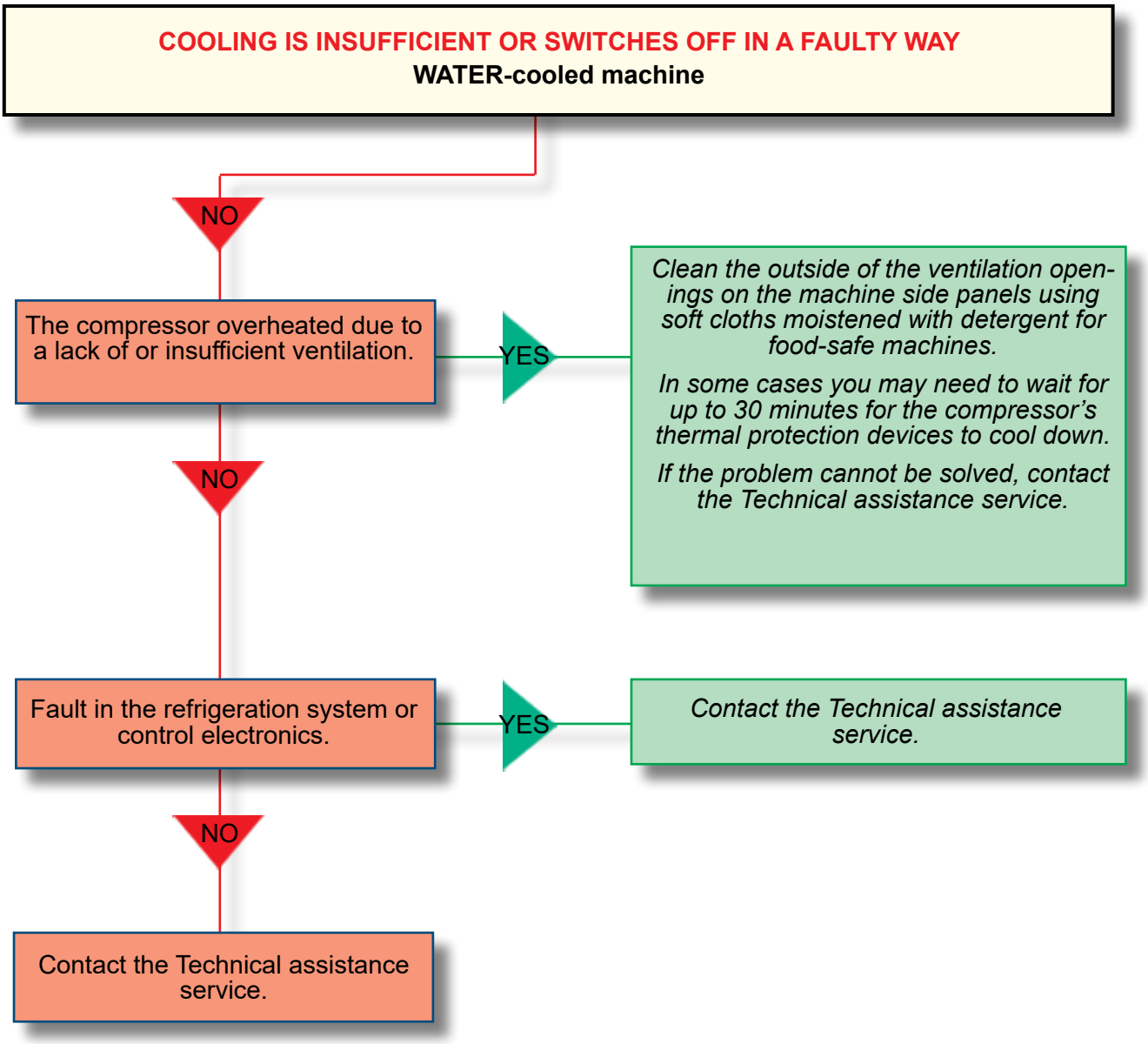
The condenser water tap(s) are partly or completely closed.
YES → *Open the tap(s).*
NO ↓

There are narrowings in the water connecting pipes.
YES → *Remove any flattening and avoid tight bends in the water connecting pipes.*
NO ↓

The flow of condenser water is interrupted or insufficient.
YES → *Check and restore correct water consumption, as indicated in the manual in sec. 2.4 “Machine technical data”.*
NO ↓

The water pressure switch valve needs adjusting again, or it is faulty.
YES → *Contact the Technical assistance service.*
NO ↓

The temperature of the water fed in is higher than that indicated in the manual in sec. 2.4 “Machine technical data”.
YES → *Contact the Technical assistance service.*


COOLING IS INSUFFICIENT OR SWITCHES OFF IN A FAULTY WAY
WATER-cooled machine
NO
The compressor overheated due to a lack of or insufficient ventilation.
YES
Clean the outside of the ventilation openings on the machine side panels using soft cloths moistened with detergent for food-safe machines.
In some cases you may need to wait for up to 30 minutes for the compressor's thermal protection devices to cool down.
If the problem cannot be solved, contact the Technical assistance service.
NO
Fault in the refrigeration system or control electronics.
YES
Contact the Technical assistance service.
NO
Contact the Technical assistance service.

9 INACTIVITY

9.1 Keeping the machine efficient if it remains inactive

If the machine will not be used for a lengthy period, follow these instructions:

- Sanitise the machine as described in sec. 6.1.
- Switch off the machine using the I/O - ON/OFF button, power down at the mains master switch and take the plug out of the socket.

If the machine that will be inactive is water-condensed, close the Water In tap and discharge the water pressure in the delivery tube by unscrewing the end connector. Remove both the delivery tube and the drainage tube and empty the water from them. Before using again after a long period of inactivity, check the connector gaskets for damage, substituting them if necessary.

BEFORE STORING A WATER-CONDENSED MACHINE IN ENVIRONMENTS WITH TEMPERATURES BELOW 0°C, COMPLETELY EMPTY THE WATER FROM THE MACHINE COOLING SYSTEM, AS IT COULD FREEZE INSIDE IT, CAUSING VERY SERIOUS DAMAGE.

If an air-condensed machine has been inactive, before switching it on remove dust from the condenser grilles “dry” with a vacuum cleaner and, if necessary, a brush, so that the dust is removed outwards.

DO NOT USE LIQUIDS BECAUSE THEY WOULD FIX THE DUST ON THE CONDENSER.

REMOVE DUST FROM THE CONDENSER GRILLES OUTWARDS TO AVOID COMPROMISING THE PERFORMANCE OF THE REFRIGERATION SYSTEM.

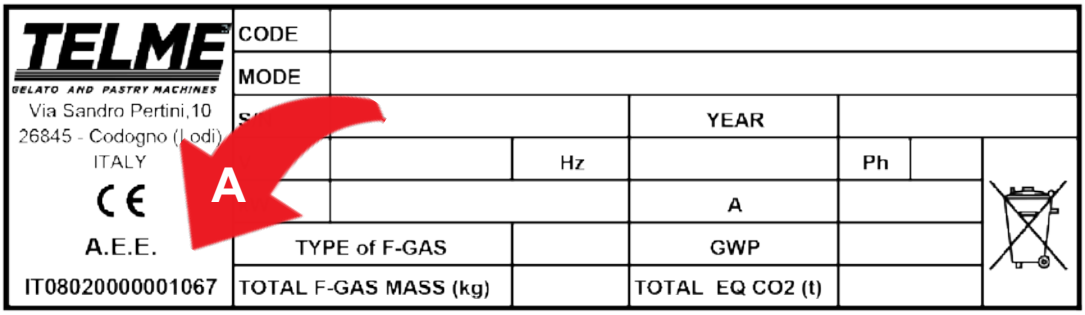
10 DECOMMISSIONING THE MACHINE

10.1 Description of method of disposal

The lifetime of the machine estimated by the manufacturer is 20,000 hours (10 years) of operation under normal operating conditions, described in this operating manual. At the end of its lifetime the machine must be disposed of in accordance with the regulations in force in the country where it was used, concerning the disposal of waste electrical and electronic equipment.

WHEN DISPOSING OF THE MACHINE ALWAYS COMPLY WITH THE REGULATIONS IN FORCE IN THE COUNTRY WHERE IT WAS USED.

TO DISPOSE OF THE MACHINE IN ITALY, CONTACT THE "REMEDIA" CONSORTIUM, QUOTING THE NUMBER (A) ON THE MACHINE IDENTIFICATION PLATE.



CONTACT "REMEDIA":

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INFORMATION FOR USERS

In accordance with Directives 2011/65/EU and 2012/19/EU, on the restriction of the use of certain hazardous substances in electrical and electronic equipment (EEE) and waste electrical and electronic equipment (WEEE), we hereby inform you that:

"the crossed bin symbol on the device or on its packaging indicates that, at the end of its life, the product must be disposed of separately from other waste".

Separate collection of this equipment when it has reached the end of its life is organised and managed by the manufacturer.
Users who want to dispose of this equipment should contact the manufacturer and follow the instructions for separate collection of the device at the end of its life.

To dispose of the machine, users must comply with the regulations on waste electrical and electronic equipment (WEEE) in force in the country of use.

Adequate separate collection for the future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health, and promotes recycling and/or reuse of the materials of which the equipment is composed.
Illegal disposal of the product by the owner shall be subject to the administrative sanctions provided for under the regulations in force.

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