

2. MACHINE DESCRIPTION

2.1. Use of the machine

The professional machine you are using is suitable for making slush drinks and cold beverages. If used with dairy-based products and/or when envisaged by law in accordance to the type of product used, it must be equipped with the additional extra of a "temperature gauge" for the product in the bowl. It is also obligatory to comply with the current regulations and standards concerning the products used.

2.2. Main components

The main components making up the machine are:

- 1 Bowl lid
- 2 Thickness regulator
- 3 Bowl
- 4 Control panel
- 5 Drip tray
- 6 Grid (overflow indicator)
- 7 Product dispenser
- 8 Product dispensing lever
- 9 Feet
- 10 Feet

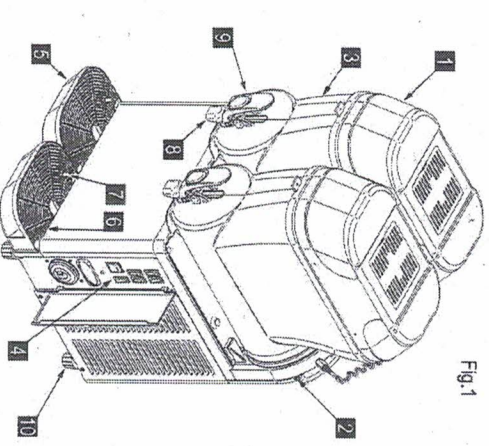


Fig. 1

2.3. Technical Data

The technical data and features are listed below

Model	Granitone 1 FF	Granitone 2 FF	Granitone 3 FF
Dimensions L x P x H (mm)	20 x 52 x 84	40 x 50 x 84	60 x 50 x 84
Maximum Electrical Input (W)	29	47	68
Potencia máxima con sumida (W)	See rating plate on side of machine		
Operating voltage (V)	See rating plate on side of machine		
Operating temperature	Min. 20°C Max. 32°C		
Number of bowls	1	2	3
Capacity of each bowl (l)	12		
Sound pressure level	<< 70 dB _A		
Class	N		
Global Warning Potenti- al (GWP)	GWP total = 1300 (Machines with 3(A) gas) GWP total = 3784 (Machines with 40(A) gas)		



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



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

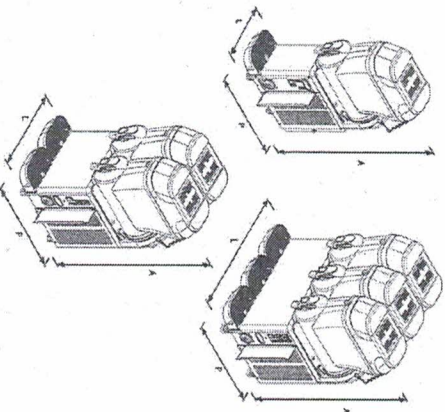

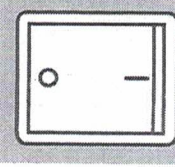
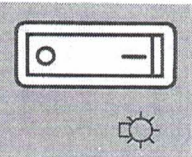
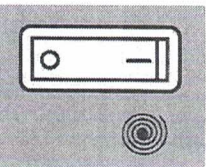
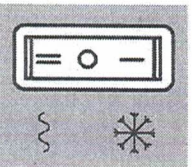
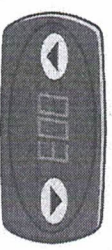


Fig. 2

2.4. Control panel description and functions

The machine controls are located on the side control panel.

COMMAND	MODEL	FUNCTION
	ALL	Main switch: its function is to command: - the starting of the machine, - the switching off of all the functions present on the machine.
	ALL	Lid light switch: to turn on/off light (if present) on the bowl lids.
	ALL	Bowl mixing switch (one for each bowl): it is used to switch on and off the generator that drives the auger for mixing the product in the respective bowl.
	ALL	Refrigeration system changeover switch (one for each bowl): - In position "0", the refrigeration system is deactivated. - In position "1", the refrigeration system is activated for the production of granitas. - In position "II", the refrigeration system is activated for the production of softdrinks.
	ALL	Temperature display: - This shows the temperature of the product inside the tank
	ALL VERSIONS WITH TEMPERATURA DISPLAY	

- To make the Instructions easier to read, the following abbreviations are used herein:
- Granitone 1, identifies a Granita machine with one (1) bowl;
 - Granitone 2, identifies a Granita machine with two (2) bowls;
 - Granitone 3, identifies a Granita machine with three (3) bowls;
 - Granitone 1 FF, identifies a Granita machine with one (1) bowl and Fast Freeze refrigeration system;
 - Granitone 2 FF, identifies a Granita machine with two (2) bowls and Fast Freeze refrigeration system;
 - Granitone 3 FF, identifies a Granita machine with three (3) bowls and Fast Freeze refrigeration system.

Note: Leave a 25 cm (10 inches) space in the upper part.

Fig. 5 shows the clearances required for access:

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

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

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

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

5.3. Disposal of packing materials

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

We recommend keeping the box for future conveyance or transport

5.4. Electrical connection

This job may be performed only by specialized technical personnel.

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

The Purchaser is responsible for making the electrical connection.

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

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

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

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

It is forbidden:

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

6. OPERATION

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

6.1 Preparing the product

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

NEVER USE ONLY WATER

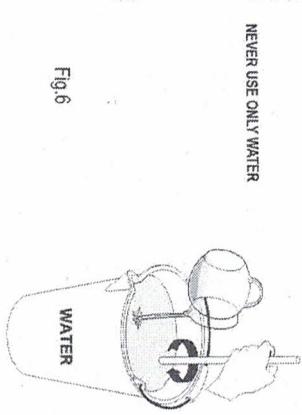


Fig. 6

Dilute and mix the CONCENTRATE with WATER in a suitable container, following the manufacturer's directions. THE MIXTURE OBTAINED MUST HAVE A MINIMUM SUGAR CONTENT OF 13° BRUX. A lower concentration may damage the augers and/or gears/motors.

To remove the lid from the bowl, follow these instructions:

1. lift the lid.

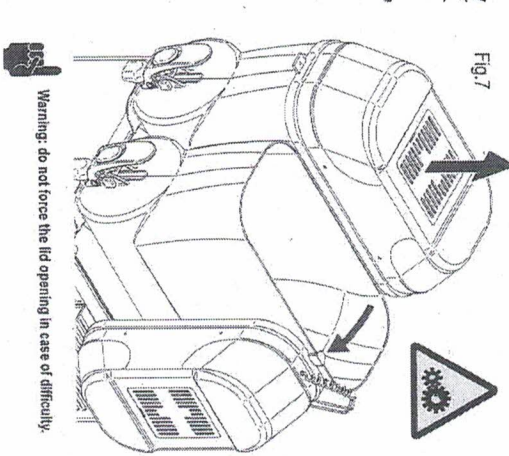


Fig. 7

Warning: do not force the lid opening in case of difficulty.

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

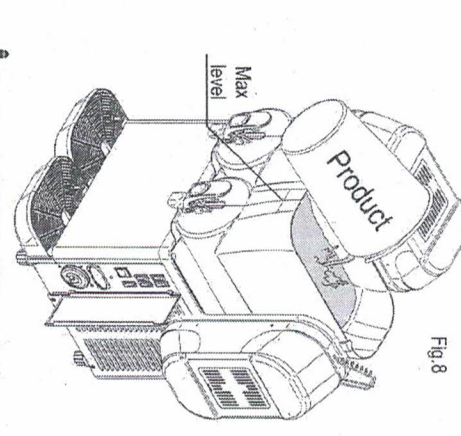


Fig. 8

Pour the product into the bowl taking care that it never goes above the max. level.

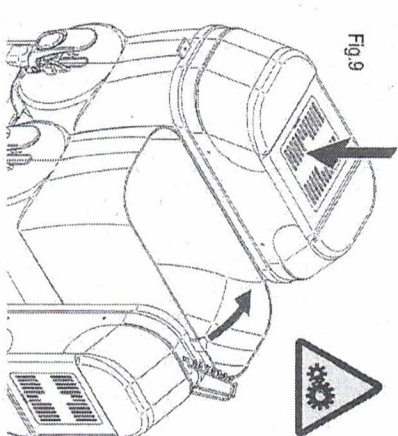


Fig. 9

After pouring the product into the bowl, close the lid on top of the bowl.

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

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

6.2. Starting a Granitore

For the sake of simplicity, only the operation of the right bowl will be illustrated; to operate the other bowls simply carry out the same sequence of steps on the switcher of the bowl in question.

Switch | In position "1", machine powered.

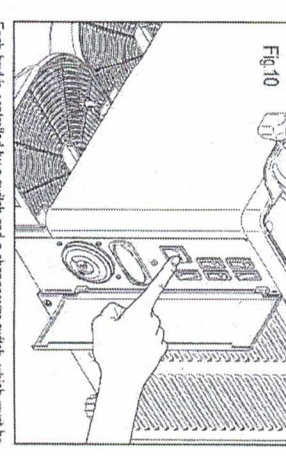


Fig. 10

Each bowl is controlled by a switch and a changeover switch, which must be operated as follows:

Switch | In position "1", motor on.

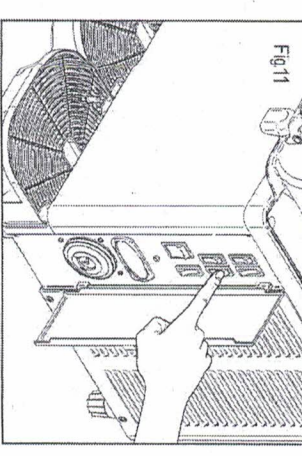


Fig. 11

If the machine is equipped with a timer refer to section 6.7 for directions on how to set the machine correctly.

To dispense GRANITA:

Changeover switch: | In position "1" (refrigeration system on (freeze mode)).

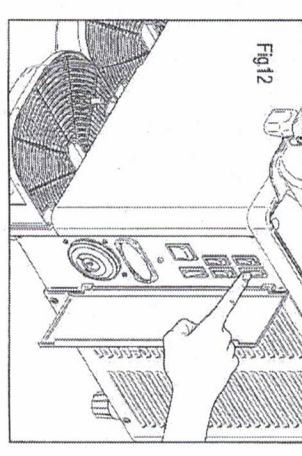


Fig. 12

To dispense COLD DRINKS:

Changeover switch **2** - in position "1" - refrigeration system on (cooling mode).

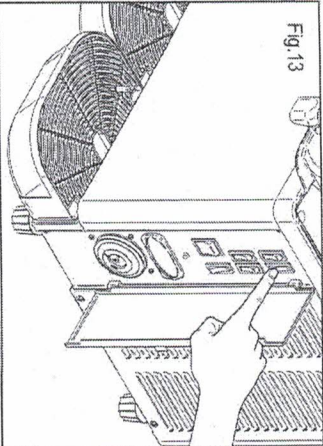


Fig.13

Press the switch **3** to turn on the machine lid light.

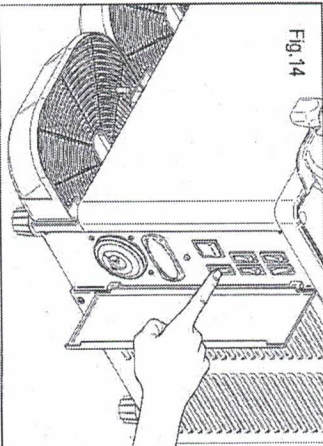


Fig.14

6.3. Starting the Granita maker 1 (Temperatura display)

The temperature display serves to view the temperature of the product inside the tank when the machine is operating in "cold drinks fridge" mode.

Switch (A) in position "1" - power is being supplied to the machine.
Switch (C) in position "1" - the mixer is operating.

To make SLUSH DRINKS (GRANITA):
Switch (D) in position "1" - Refrigerator system operating (slush drinks - granita).

To make COLD DRINKS:
Switch (D) in position "1" - Refrigerator system operating (cold drinks).

To disable the FRIDGE (mixing only):
Switch (D) in position "0" - Refrigerator system off (mixing only).

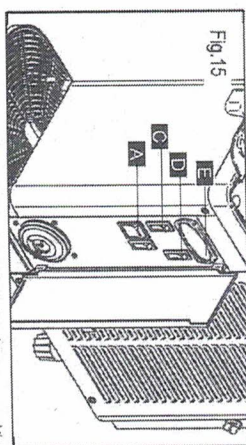


Fig.15

3 seconds after the last key is pressed, the setting is stored to memory and the display will show the temperature of the product in the tank.

ALARMS
In case of probe failure, the display will read A1.
Programming and adjustment outputs will be disabled.

6.4. Starting the Granita Maker 2/3 (Temperatura display)

For the sake of simplicity, we will show how to enable the right-hand tank, for the other tanks, it is sufficient to carry out the same sequence of operations on the switches for the tank concerned.

Switch (A) in position "1" - Machine powered.
Switch (C) in position "1" - Mixers operating.

To make SLUSH DRINKS (GRANITA):
Deviators (D) in position "1" - Refrigerator system operating (slush drinks - granita).

To make COLD DRINKS:
Deviators (D) in position "1" - Refrigerator system operating (cold drinks).

To disable the FRIDGE (mixing only):
Deviators (D) in position "0" - Refrigerator system off (mixing only).

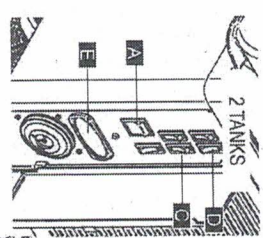
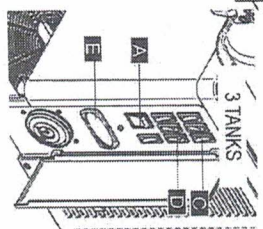


Fig.16



ALARMS
In case of probe failure, the display will show the following alarm messages:

- A1: Tank 1 probe disconnected
- A2: Tank 1 probe short circuit
- A3: Tank 2 probe disconnected
- A4: Tank 2 probe short circuit
- A5: Tank 3 probe disconnected
- A6: Tank 3 probe short circuit

During operation, the temperature display shows the temperature of the product in the tanks, cyclically showing the temperature of the product first in one tank and then in the other, every 3 seconds.
To see which tank is referred to with the temperature reading, it is necessary to check which decimal point is being shown.

If the decimal point viewed is on the left, the temperature reading refers to the tank 1 (see Fig.2, Page 4).

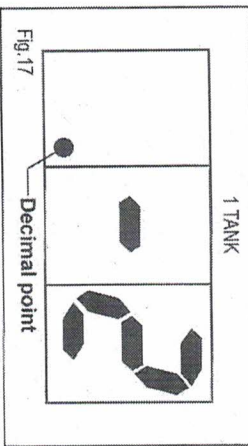


Fig.17

If the decimal point viewed is in the centre, the temperature reading refers to the tank 2 (see Fig.2, Page 4).

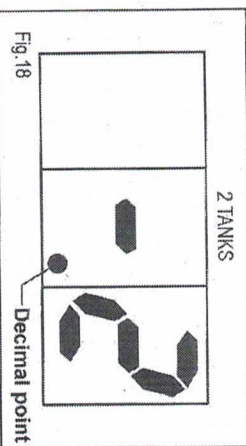


Fig.18

If the decimal point viewed is on the right, the temperature reading refers to the tank 3 (see Fig.2, Page 4).

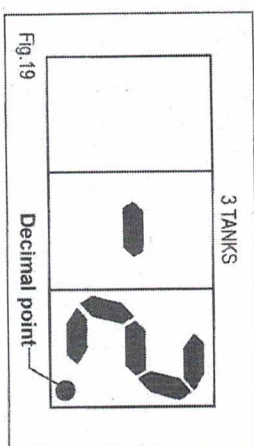


Fig.19

Note: If while using machine, the temperatura display should switch off suddenly, to start it again, press the **2** key; if the temperatura display should not switch on again, switch off the machine and contact your nearest assistance centre.
Important: While using the machine, the temperatura display must always be on so as to show the temperature of the product in the tanks.

6.5. Adjusting granita consistency

The consistency of the granita may be adjusted (+/-) by means of the screw shown in the figure 4: thicker consistency -; thinner consistency.

The adjustment may be made by hand or with the aid of a suitable flat-tip screwdriver.

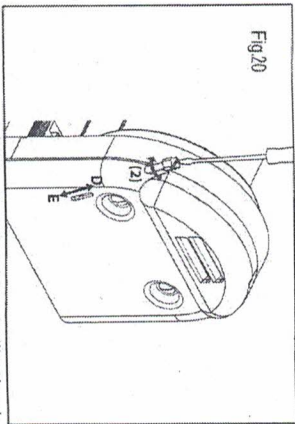


Fig.20

The machine comes straight from the factory with the valve (2) set in an intermediate position between the maximum (E) and minimum (D) consistency points.

If you wish to raise the consistency of the product all that is needed is to turn the valve anticlockwise (left). We can see that the tab lowers in position towards point E (point of maximum consistency).

If you wish to lower the consistency of the product all that is needed is to turn the valve clockwise (right). We can see that the tab moves higher in position towards point D (point of minimum consistency).

6.6. Dispensing granita

To dispense the beverage, pull the tap lever.

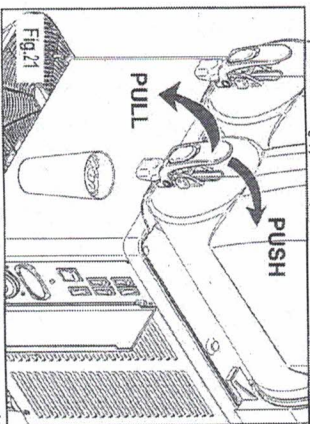


Fig.21

Check the temperature of the product in the hopper on a regular basis, using a sample thermometer to make sure that the product remains always under the storage temperature. For machine models equipped with temperature display, also check that the temperature of the product, as measured by a sample thermom-

7. CLEANING AND MAINTENANCE

Before undertaking any cleaning and maintenance of external machine components, make sure that the main switch is positioned on '0' and that the machine is unplugged.

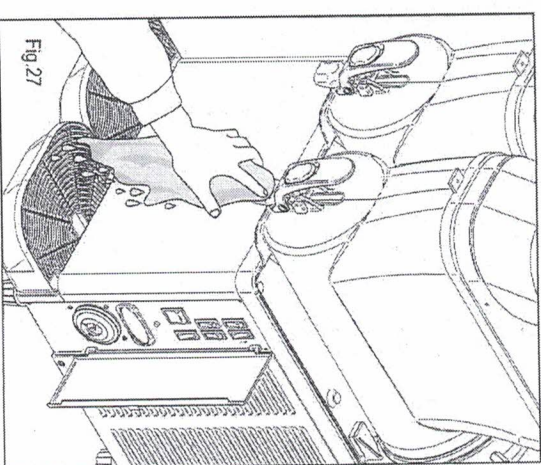
Before performing any cleaning and maintenance operation on the machine, wear the personal protections (gloves, glasses, etc.), which are recommended by the safety standards in force in the country where the machine is used.

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

- wear protection accident-proof gloves;
- do not use acetone or inflammable materials;
- do not use abrasive and/or metal sponges to clean the machine and its components;
- take care to avoid dispersing liquids in the surrounding area;
- do not wash machine components in a dishwasher;
- do not dry parts of the machine in a conventional and/or microwave oven;
- do not immerse the machine in water;
- do not expose the machine to direct sprays of water;
- for cleaning use only lukewarm water and a suitable sanitizing agent (forming to current regulations in the user's country that will not risk damaging machine components);
- on completing work, make sure that all protective covers and guards that have been removed or opened are set back in place and properly secured.

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

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



The stainless materials, plastic and rubber used to manufacture said parts, as well as their particular shapes, make them easy to clean but do not prevent the build-up of germs and mold in the event of inadequate cleaning.

It is forbidden to clean or service the machine when it is plugged in and the main switch is positioned on '1'.

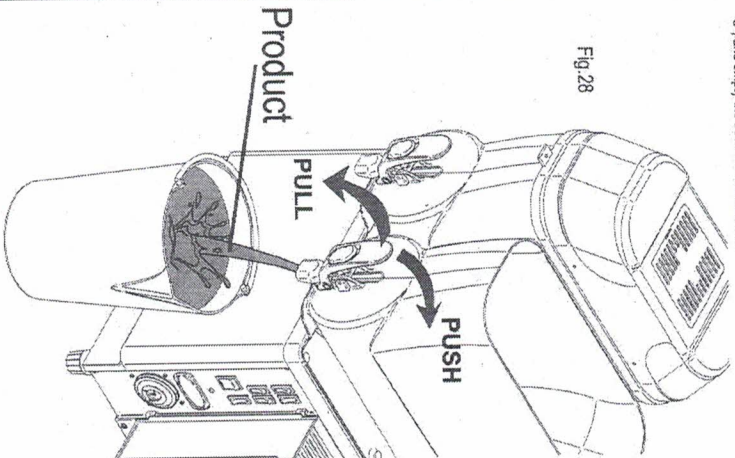
7.1. Emptying the bowls

Before a bowl may be cleaned, it must be emptied of the previously prepared product.

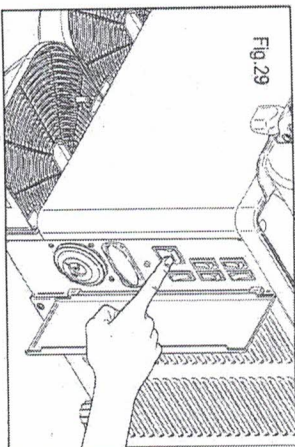
If the bowl is to be cleaned prior to the first use of the machine, it need not be emptied. In such a case refer directly to section 7.2.

For the sake of simplicity only the operation of the right bowl will be illustrated to operate the other bowls simply carry out the same sequence of steps on the switches of the bowl in question. The procedure shown below applies to models with and without temperature display.

With the machine switched on, put the freezer/dewar switch on '0', and empty the bowl of all its contents.



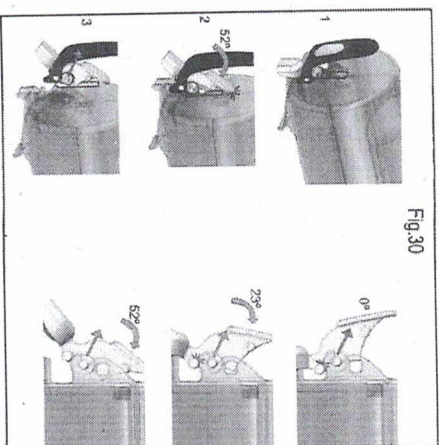
After that, put off both the main switch and mixer switch and unplug the machine.



7.2. Disassembling the dispensing tap

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

Disassemble the tap removing the pins from its seal to release all the other parts. Push the "push lever dispenser" until contact with the tank and pull upwards as shown in the figure.



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

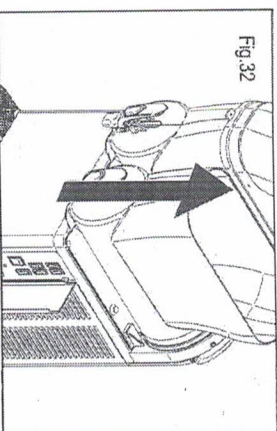
Never disassemble the tap if the product or any other liquid is present inside the bowl.

7.3. Removing the bowl and the lid

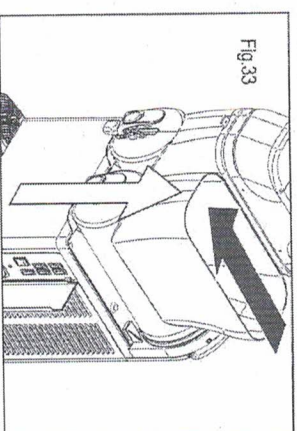
Removal of every machine bowl is fundamental to ensure correct machine cleaning and sanitization.

To remove a bowl, proceed as follows:

1. remove the liras shown at paragraph 6.1.
2. raise the front part of the bowl to release it.



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



4. remove the seal (B).

