

11/2017

Mod: **SPS/30W**

Production code: **PASTO 30 WATER**



Diamond
catering equipment

EVOPASTÒ

30 - 60 - 120 -180

Pasteurizer



OPERATING INSTRUCTIONS



Dear customer,

*we congratulate you for choosing a high quality product
which will surely satisfy your expectations.*

*With our thanks for choosing us,
we kindly invite you to examine the present operating
instructions manual before operating your new device.*

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WARNING:



**GENERAL/MECHANICAL
DANGER**



**DANGEROUS
VOLTAGE**



**DANGEROUS
TEMPERATURE**

A TEXT IN UPPER-CASE, IDENTIFIED BY ONE OF THE SYMBOLS ABOVE, CONTAINS INSTRUCTIONS THAT, IF NOT FOLLOWED, MAY CAUSE HARM TO PEOPLE.



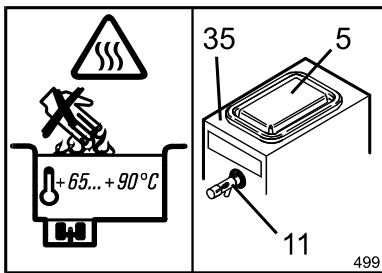
A text in lower-case, identified by this symbol, contains instructions that, if not followed, could cause damages or malfunctions to the device, or falls in its quality.

1 IMPORTANT SAFETY SUGGESTIONS AND PRECAUTIONS



CAREFULLY READ THE INSTRUCTIONS CONTAINED IN THE PRESENT OPERATING INSTRUCTIONS MANUAL BEFORE INSTALLING AND OPERATING THIS DEVICE. THESE INSTRUCTIONS HAVE BEEN DRAFTED FOR THE SAFETY OF INSTALLATION, OPERATION AND MAINTENANCE OF THIS DEVICE.

- The present manual of Operating Instructions, placed on the device in the packing and supplied with the Technical Handbook, the EC's conformity certification and the electrical tests schedule, is an essential part of the pasteurizer (also defined, in the present manual of operating instructions, simply with the term, device) and must be preserved for any future consultation.
- The technical handbook must always be given, together with the device, to the Assistance Service's personnel or to the technicians, to whom you will eventually request assistance.
- In case of selling or transferring to other user, all the above mentioned documentation must be handed to the new user, so that he can be informed of the operation and relative technical information and safety instructions.



RESIDUAL HAZARD: DURING PASTEURIZATION, THE PRODUCT BECOMES VERY HOT (+65...+90°C). SERIOUS HEALTH DAMAGE CAN BE CAUSED BY CONTACT WITH THE LID [5], THE TAP [11] AND THE DEVICE'S SURFACE [35] TOO. WHEN LID IS OPENED THE MACHINE STOPS, HOWEVER, THE MIXTURE REMAINS VERY HOT. PLEASE FOLLOW THESE RULES:

- Always check pasteurizing cycle is completed or the product's temperature, as shown on the display, is sufficiently low before opening the lid or the tap.
- Lift the cover by the relative handle;
- Pay attention if an electrical power supply failure (or a blackout) occurs during a pasteurizing cycle, as the mixture's temperature inside the tub could be still very high and the device thermometer would not be able to display it.
- If in doubt whether the mixture's temperature is sufficiently low, do not open the lid or the tap, unless it is absolutely necessary. Should this occur, wear protective clothing (gloves, overalls, etc.), in order to avoid direct contact with the product.



DO NOT INTRODUCE YOUR FINGERS OR OBJECTS IN THE DEVICE'S LOOPHOLES.



DO NOT REMOVE OR HIDE, FOR ANY REASON, ANY LABEL APPLIED ON THE DEVICE.



NEVER OPEN THE PROTECTING PANELS. THE DEVICE DOES NOT CONTAIN, IN ITS INSIDE, PARTS WHICH CAN BE OPERATED BY THE USER.



THE USER MUST NOT EXECUTE OPERATIONS WHICH ARE NOT CLEARLY CONTAINED IN THE PRESENT USER'S MANUAL. ANY OPERATION WHICH REQUIRES TOOLS NOT GIVEN IN THE DEVICE'S EQUIPMENT IS TO BE CARRIED OUT ONLY BY THE ASSISTANCE SERVICE OR BY TECHNICALLY AUTHORISED PERSONNEL.

- Always unplug the device before undertaking any operation requiring access to the device's moving parts (i.e. the beater).
- Any modifying of the electrical supply must be exclusively performed by professionally qualified and certified personnel.
- Any use of the machine other than producing pasteurized mixture is considered improper.
- Do not connect and/or operate the device when any part is missing, except for specifically mentioned cases.
- The device has been made to be operated by adults, prohibit children to play with it.
- Modifying, or attempting to modify this device, can be dangerous and would void any type of warranty.
- Always use original spare parts.
- In the event of the use of the device being no longer required, deactivate the machine by severing the electric cable (after unplugging it from wall socket). In addition, follow these recommendations:
 - avoid dispersing the freezing gas and the oil contained in the device;
 - carry out the draining and/or recycling according to the local provisions of the law currently in force on this matter.

2 SAFETY DEVICES

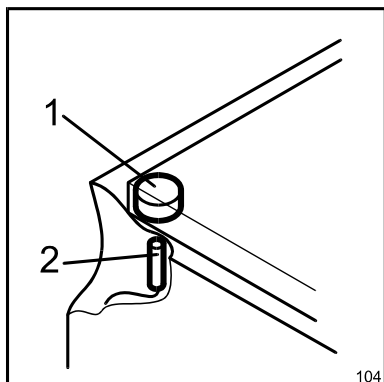


DO NOT ALTER THE SAFETY DEVICES AND DO NOT UTILIZE THE MACHINE IF THE SAFETY DEVICES ARE DAMAGED OR MALFUNCTIONING.



THE MANUFACTURER IS NOT RESPONSIBLE FOR POSSIBLE DAMAGES CAUSED TO PEOPLE OR OBJECTS BY THE ALTERING OR BYPASSING SUCH DEVICES OR RELATIVE CIRCUITS.

2.1 Lid's magnetic sensor



This safety device, featuring an approved type magnet [1] and a magnetic contact [2] avoids accidents caused by the accidental starting of the beater when the lid is open. In consequence the device can't operate when the lid is open, and if it is opened during its functioning the beater immediately stops.

In any case the lid's magnetic sensor **MUST NOT** be considered a control to be used for the normal stop of the device.



DURING THE NORMAL USE, THE DEVICE MUST BE STOPPED ONLY BY USING THE BUTTONS ON THE CONTROL KEYPAD, AND NOT BY OPENING THE LID.

3 TECHNICAL DATA

3.1 Technical data plate and CE marking

	CODE		
	MOD.		
	S/N	ANNO	
	V	Hz	Ph
	Kw	A	
	GAS R	gr	

944

The technical data plate and CE marking must not be removed. It is located on the back part of the device and identifies:

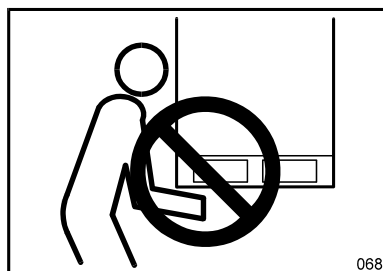
- the name and address of the manufacturer [F];
- the designation of the model [MOD] and the relative series number [S/N];
- the type and quantity of freezing gas contained [GAS];
- the year of construction [ANNO];
- the values of voltage and frequency [V], and the power [Hz] and current [Ph] consumption;
- the CE marking [9];
- dismantle symbol [G];

3.2 Acoustic pressure level

The average equivalent continuous acoustic pressure level of this device is quoted in the Technical Handbook (Technical Data section). This data has been measured at 1 meter from the surface of the device and at 1.60 meters from ground-level, during the device's functioning.

4 CARRYING AND UNPACKING

Note: We suggest you to let the Assistance Service or qualified technicians carry out the transportation, unpacking and installation.



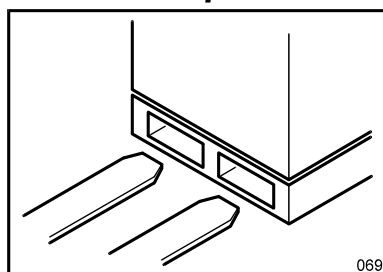
TO LIFT THE DEVICE ALWAYS USE AN ADEQUATE LIFTING DEVICE. ATTEMPTING TO LIFT IT MANUALLY IS DANGEROUS AND CAN DAMAGE YOUR HEALTH.

The device's weight specifications, both inclusive of packaging and net, can be found in both the supplied documents and on the packaging itself.



To prevent the oil contained in the compressor to flow into the refrigerating circuit, it is necessary to always keep the device in upright position, both during carrying and during the installation and operation. Always follow the instructions on the packing.

4.1 Transportation of the packed device

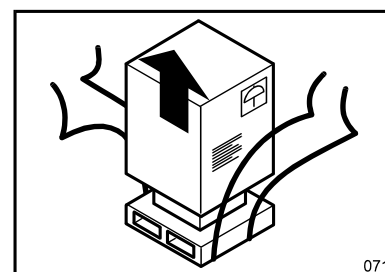
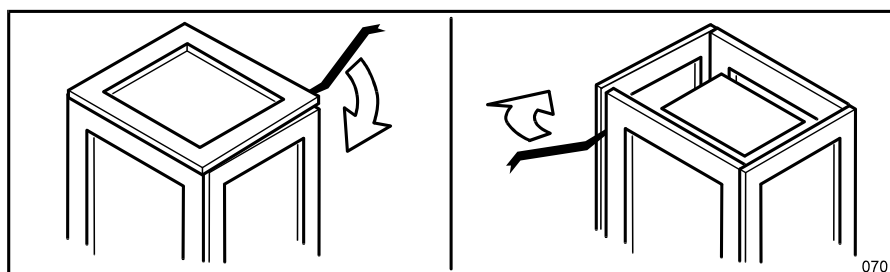


The packing has been projected to assure at the device the highest protection.

It is therefore suggested to transport the device while it is packed as near as possible at the place where it will be installed.

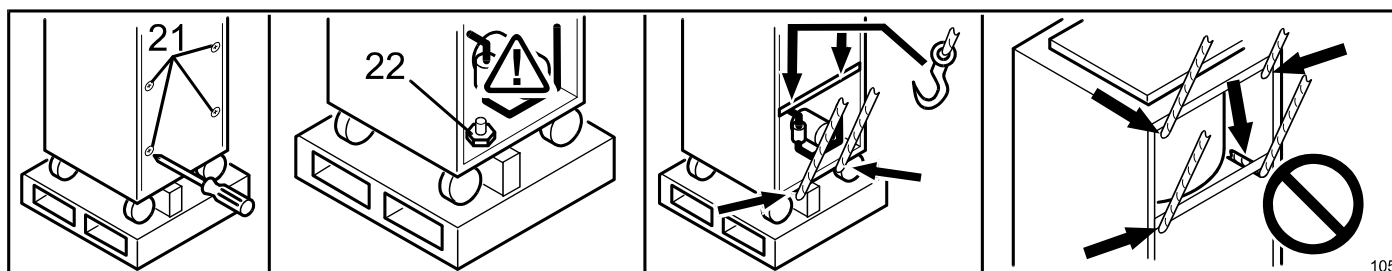
To carry the packed device, use an elevator, or a bench trolley, inserting its forks in the basement's holes.

4.2 Unpacking



- WOOD PACKING: unnailed the top panel, then separate the lateral panels.
- CARDBOARD PACKING; cut the strips and remove the cardboard from the top;

After having opened the packing, make sure the device isn't damaged. In case of doubt, do not use it, and call the Seller.



THE OPENING OF THE LATERAL PANEL IS ONLY ALLOWED TO THE ASSISTANCE SERVICE OR TO QUALIFIED TECHNICIANS AND MUST BE MADE BEFORE CONNECTING IT. MAKE SURE NOT TO DAMAGE THE INTERNAL PARTS OF THE DEVICE.

- Remove both the lateral panels unscrewing the relevant fixing screws [21];

- Find and unscrew the bolts [22] which fix the device's frame at the packing's basement;

i The outlet of the supply cable is placed on the device's lower side. During the lifting make sure not to damage it.

- Lift the device from the basement, possibly working on the lower side, near the wheels, and however, only on the frame's carrying parts. Remove the basement, and lean the device on the floor avoiding bumps;

i **DO NOT** insert objects, ropes or brackets for the lifting **THROUGH** the device, since these could damage the inside parts.

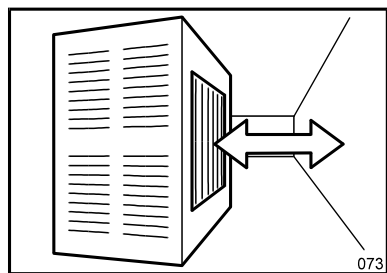
- Re-close the lateral panels;
- Replace or move the packing, which is produced with entirely recyclable materials (♻️).

5 INSTALLATION



THE INSTALLATION MUST BE CARRIED OUT ONLY BY THE ASSISTANCE SERVICE OR BY TECHNICALLY AUTHORISED PERSONNEL AND IN COMPLIANCE WITH THE LAWS IN FORCE, ALWAYS FOLLOWING INSTRUCTIONS OF THE MANUFACTURER.

5.1 Placing and check of the parts

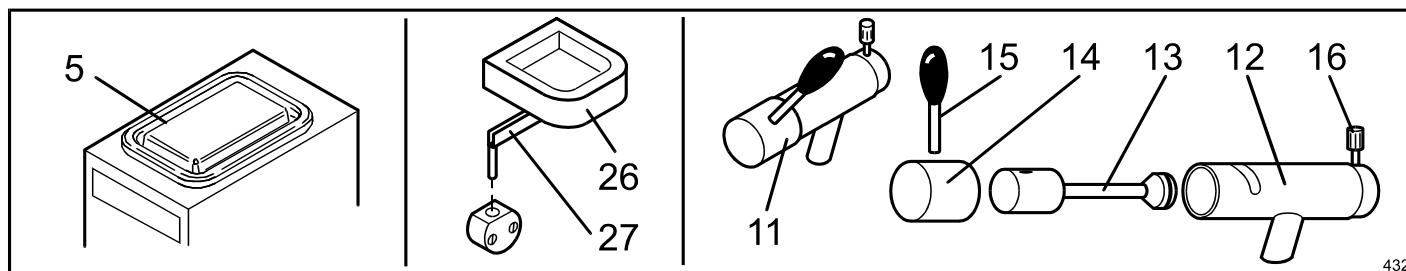


Place the device on the floor, on a flat and steady surface.

Install the device away from any source of heat, avoiding a direct exposition to sun radiation and making sure that air can freely circulate around each side of the device itself.



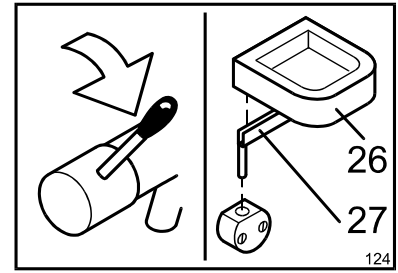
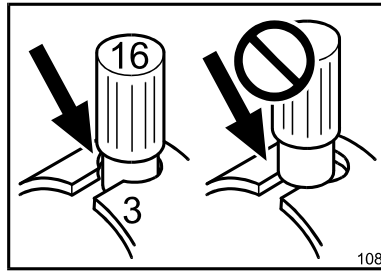
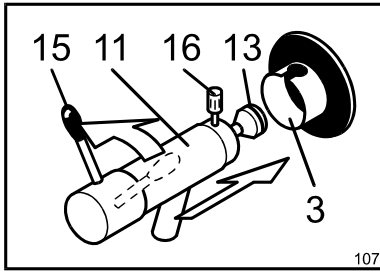
The devices with **AIR CONDENSING** need at least a 50 cm free space in front of the condenser's grill, to assure the refrigerating plant correct functioning. Further information are reported on the Technical Book (Technical Data section).



Check that all of the listed components are present (double quantities in the case of 2 tank-models):

- lid [5] attached to the machine;
- Drip tray [26] with bracket [27];
- Tap [11] including: inner body [12]; piston [13]; cover [14], lever [15]; fastening knob [16];
- all the **technical documentation** (in addition to this handbook): the Technical Handbook, the EC's Conformity Certification and Electrical Test's Schedule.

5.2 Device's parts reassembling



- Before inserting the tap, turn the lever [15] fully to the LEFT (OPEN position). Failing to do so might prevent the tap from fully inserting in the slot;
- Ease (do not fully unscrew it) knurled fastening knob [16];
- If necessary, lubricate the piston's end [13], inside the slot [3], and their gaskets, with food-compatible grease (i.e. vaseline);
- Fully insert [11] into the slot [3] and tighten fastening knob [16];



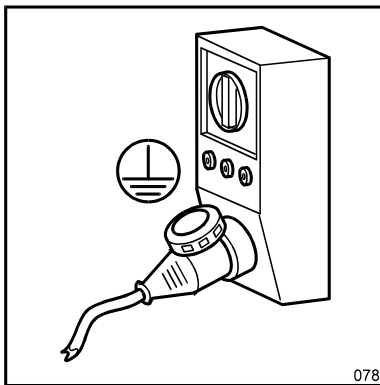
Check that the knob's head [16] is correctly and firmly fixed in the slot [3], as to avoid damage to the gaskets and subsequent leakages.

- Turn tap's lever fully to the RIGHT (CLOSED position). Check that there is no excessive strain on the part.
- Install drip tray [26] (with its bracket [27]) onto the front panel.

5.3 Electrical connection



THE SUPPLY'S VOLTAGE REQUIRED BY THE MACHINE IS HIGH, SO, IT IS PARTICULARLY DANGEROUS. THE WORKS ON THE SUPPLY'S ELECTRICAL CIRCUITS MUST BE MADE WORKMAN-LIKE BY QUALIFIED STAFF.



THE ELECTRICAL SAFETY OF THIS MACHINE IS REACHED ONLY WHEN THE SAME IS CORRECTLY CONNECTED, BY QUALIFIED AND CERTIFIED PERSONNEL, TO AN EFFICIENT EARTHING SYSTEM, MADE AS PROVIDED FOR IN FORCE SAFETY REGULATIONS.

The manufacturer must not be considered responsible for eventual damages caused by an inadequate electric plant or earthing.

All the machine's electrical features required for the system's proportioning are reported on the Technical Data Plate and on the Technical Handbook.



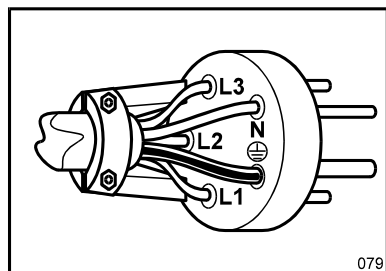
FOR THE PREPARATION OF THE ELECTRICAL PLANT WHICH SUPPLIES THE MACHINE, IT IS COMPULSORY TO FOLLOW THE PRESCRIPTIVE STANDARDS IN FORCE. IN PARTICULAR:

- The electrical capacity of the plant must exactly match the supply's voltage and frequency required by the machine;
- the current capacity of the plant must be suitable for the machine's input;

- the plant must end with a standard socket (3-pole socket for monophasic 1N input and 5-pole socket for triphasic 3N – 3F input) with electrical and mechanical suitable characteristics. The electrical socket's poles must be marked with appropriate letters (phase R or phases R-S-T + neutral N + earth); the earth pole must be properly recognizable;
- the electrical socket must prevent, through appropriate mechanical measures, the plug's wrong connection;
- the electrical socket must have, above or annexed, a knife switch, conformed to the in force safety laws, with an associated safety breaker positioned near the machine, in a place easily reachable by the operator. It must also be protected by fuses, above or annexed, with characteristics suited at the current absorbed by the machine.



A WRONG CONNECTION ON THE EARTH TERMINAL MAY CAUSE SERIOUS DANGER.



A plug (3-pole plug for monophasic 1N input and 5-pole plug for triphasic 3N – 3F input) must be connected to the end of the input cable. This must be suited to the power supply socket.

The machine's power supply cable is composed by coloured wires, and eventually marked with appropriate bands, which must be connected to the relevant plug's terminals, as shown in the following table.



FAULTY WIRING INSIDE THE PLUG MAY BE DANGEROUS AND CAUSE DAMAGE TO THE MACHINE. FOR THE CONNECTION, ONLY ADDRESS YOURSELVES TO QUALIFIED AND AUTHORIZED TECHNICIANS.

Kind of supply	Wire colour	Wire marking band (only 3N – 3F)	Code marked near plug's terminal
EARTH	GREEN/YELLOW	None	PE or
Phase R (3N – 3F)	BLACK		R or L1
Phase S (3N – 3F)	BROWN		S or L2
Phase T (3N – 3F)	BLACK		T or L3
NEUTRAL	BRIGHT or SKY BLUE		N
Phase (1N)	BROWN	—	L



Before using the device it is necessary to:

- connect it to the water network (Ref. Par. 5.4);
- carry out the initial functioning check (Ref. Par. 5.5).

5.4 Connection to the water network

If your machine is provided with an AIR condenser, only water INLET pipe is necessary (for washing operations); in case the machine is provided with a WATER condenser, both INLET and OUTLET pipes are necessary.

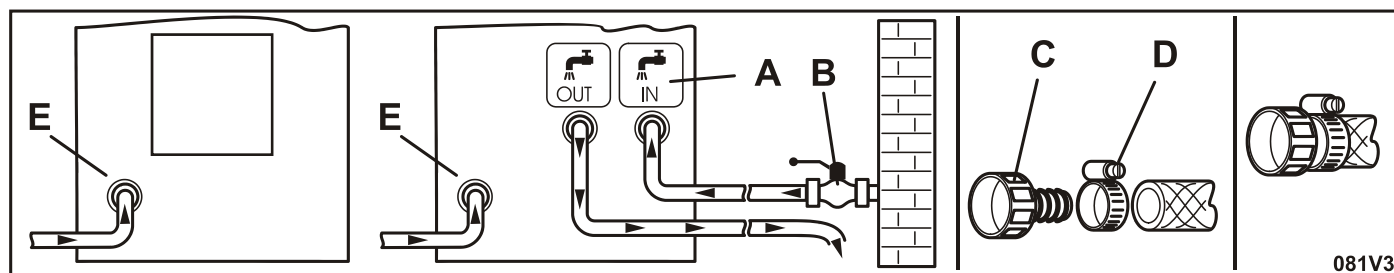


FOR THOSE MACHINES PROVIDED WITH A WATER CONDENSER: Do not let water from a TOWER in, unless they have been specifically designed to utilize water from a tower. Unless otherwise specified, the machine is designed to utilize water from a WELL.

Note: In the "Technical Data" section of the Technical Handbook you will find the necessary specifications regarding the water's correct temperature in order to operate the machine.



The use of below standard tubes and connections may cause water drops, with consequent inconvenience for Your laboratory and, if the drop is abundant with squirts, damage the device.



Use linen-rubber tubes for water connection, arranged for 15 Bar pressures, interposing a valve or a faucet [B] **ABOVE** the delivery pipe; use a 3/4" rubber holder [C], well fixed with a proper band [D] to connect the tubes at the device's union.

Note: Tubes for the water feeding of households are on the market (ex. dishwashers) which, in addition to being cheap, feature the requested characteristics and are predisposed with a rubber holder.

Pipe unions are placed on the machine's rear panel, they are labelled [A] and marked:

IN: fresh water **INLET**

OUT: waste water **OUTLET**

Pipe unions for washing extraction tap [E] are placed at the left on the machine's rear panel.

Follow the following precautions to avoid damages at the device's water circuit:

- do not invert the connection of tubes;
- if water in the area presents a high quantity of spur, install a suitable decalcification or filtration device above the delivery pipe (IN marked);
- if not otherwise mentioned in the Technical Handbook, the incoming water's pressure must be comprehended between 1.5 and 6 Bar (ideal pressure: 3 Bar). If the pressure in the device is higher, it is necessary to interpose a pressure limiting device, appropriately regulated, above the delivery pipe.



AVOID CONSTRICTION OR NARROW TURNS OF THE TUBES.

Note: The water outcoming the condensator, though being hot and not drinkable, is not polluted and can be reutilised.

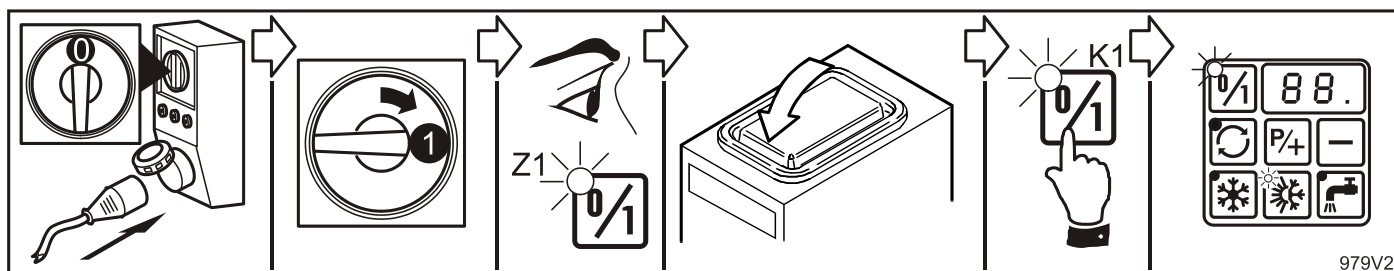


Before storing the device in rooms with a temperature lower to 0°C it is INDISPENSABLE to get rid of the water in the condensator (with WATER condensation) and in the inlet, outlet and washing pipes. Call the Assistance Service.

5.5 Initial functioning check

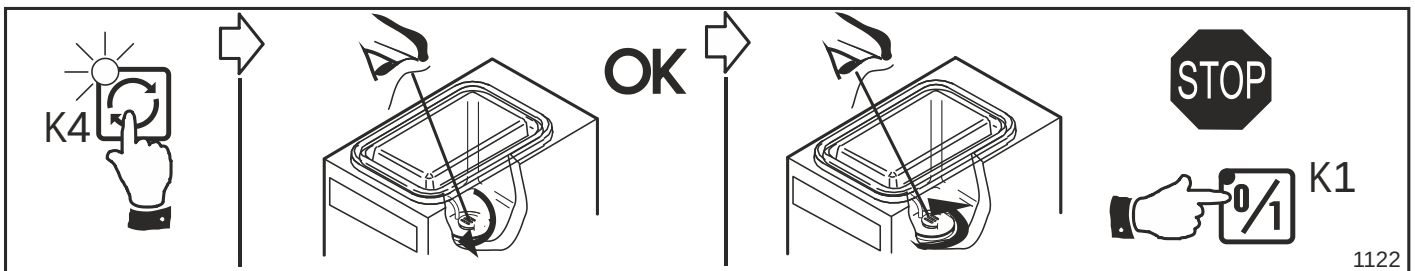


At the end of the installation, and before utilising the device, it is indispensable to let a qualified technician check the correct connection, by performing the following procedure.



- Before proceeding, check that the socket's Main switch is in position "0";
- insert the plug and turn the Main switch to position "1": only the green lights of the START button [Z1] should light up on the control panel;
- close the lid and press the START button [K1]. The machine prepares to operate and tank temperature appears on the display;

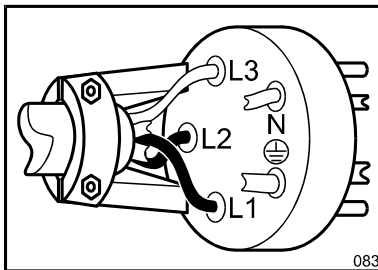
Note: if "o o" (two small squares) appears on the display, it means that the rotor lid has not been assembled correctly. The machine will not work in these conditions.



- press the SLOW BEATING ACTION button [K4] and observe BEATER rotation. If it is CLOCKWISE (as shown in the drawing) the machine is connected correctly and is ready for use;

Note: do not unnecessarily start pasteurization cycle or refrigerator.

- if rotation is in a ANTICLOCKWISE direction, three-phase connection voltage is wrong and must be modified as follows:



- Turn off the device by pressing ON/OFF [K1];



TURN THE SOCKET'S MAIN SWITCH TO POSITION "0" AND PULL OUT THE PLUG;

- Open the plug's shell and invert TWO of the THREE conductors connected at the phases (R-S, R-T or S-T);
- Close the plug's shell, plug in the device and repeat the check.

6 DEVICE'S OPERATION

6.1 Warnings



WHEN USING THE DEVICE, AS WITH ALL ELECTRICAL APPARATUS, ESSENTIAL RULES MUST BE COMPLIED WITH, PARTICULARLY:

- never touch it if your feet or hands are wet;
- never operate it while barefoot;
- never pull the supply cable to disconnect it from the mains network;
- avoid liquids to penetrate in the device, for example during its cleaning;
- forbid children and unable people to operate it.

In case of failure and/or malfunctioning of the device - and every time you notice damages, mainly at the supply cable or at the safety devices - switch it off from the main breaker and unplug it. Contact qualified and certified personnel for assistance.



NEVER operate the machine in DRY conditions or with an amount of mixture other than the one recommended.

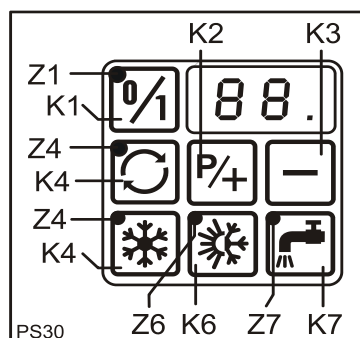


The beater is designed to shift liquids, NOT to grind solids.



NOT RESPECTING THESE RULES, IN ADDITION TO VOIDING ANY FORM OF WARRANTY, CAN SERIOUSLY COMPROMISE THE SAFETY, PERFORMANCES AND FUNCTIONING OF THE SAME DEVICE.

6.2 Controls and indicators



All controls and indicators for the use of the device are grouped in a single control panel placed on the frontal panel. Its functioning is electronically managed in low voltage.

In this manual, the buttons and indicators are identified with the relative symbol, and/or with an imprint ([K...] for pushbuttons, [Z...] for indicators).

The functioning of every control is described hereby: to obtain the best results, an acknowledgment is suggested.



ON/OFF Pushbutton [K1]

When the electric supply is connected, the machine is ready to be turned on, the green indicator [Z1] is on. When pressing [K1], the machine is on, a short electronic test is performed and the other pushbuttons are enabled. The display shows the temperature inside the tub, in °C.



PROGRAMMING TEMPERATURE / ADJUSTMENT Pushbutton [K2]

Hold this pushbutton down for a few seconds, on the display the heating temperature appears flashing on the display and then the cooling temperature. When the temperature on the display flashes, this pushbutton is used to increase the value displayed. For detailed instructions on use see Section 6.3 - Temperature programming.



ADJUSTMENT Pushbutton [K3]

This pushbutton only functions after being held down for a few seconds [K2], when the temperature on the display flashes, when you press it this decreases the value displayed. For detailed instructions on use see Section 6.3 - Temperature programming.



MANUAL BEATING Pushbutton [K4]

When pressing the pushbutton, its indicator [Z4] goes on and the beater starts operating CONTINUOUSLY. When pressing the pushbutton again, the beater stops and the indicator goes out.



MANUAL REFRIGERATION/PRESERVATION Pushbutton [K5]

When the pushbutton's indicator [Z5] is on, the machine is in preservation mode: the mixture inside the tub is maintained at a temperature of approximately 4°C (or the final preset temperature). The beater, starting at the same time as the refrigerator, shifts the mixture to maintain it homogenous and to maintain the temperature uniform.

Press the pushbutton to manually turn on (indicator on) or off (indicator off) the Preservation mode, to stop heating stage during pasteurization cycle.



PASTEURIZATION Pushbutton [K6]

On pressing the button a complete and automatic Pasteurisation cycle is set in motion. Once finished, the machine goes into Ageing mode. For further details see Par. 6.3 - Temperature programming.

The [Z6] light remains on until the command has been removed.



WASH Pushbutton [K7]

When pressing, the automatic washing of the tap commences. See also Par. 6.6 "Washing the tap".



Digital Display

When turning on and during regular functioning, the display always shows the temperature inside the tub (together with that of the mixture inside);

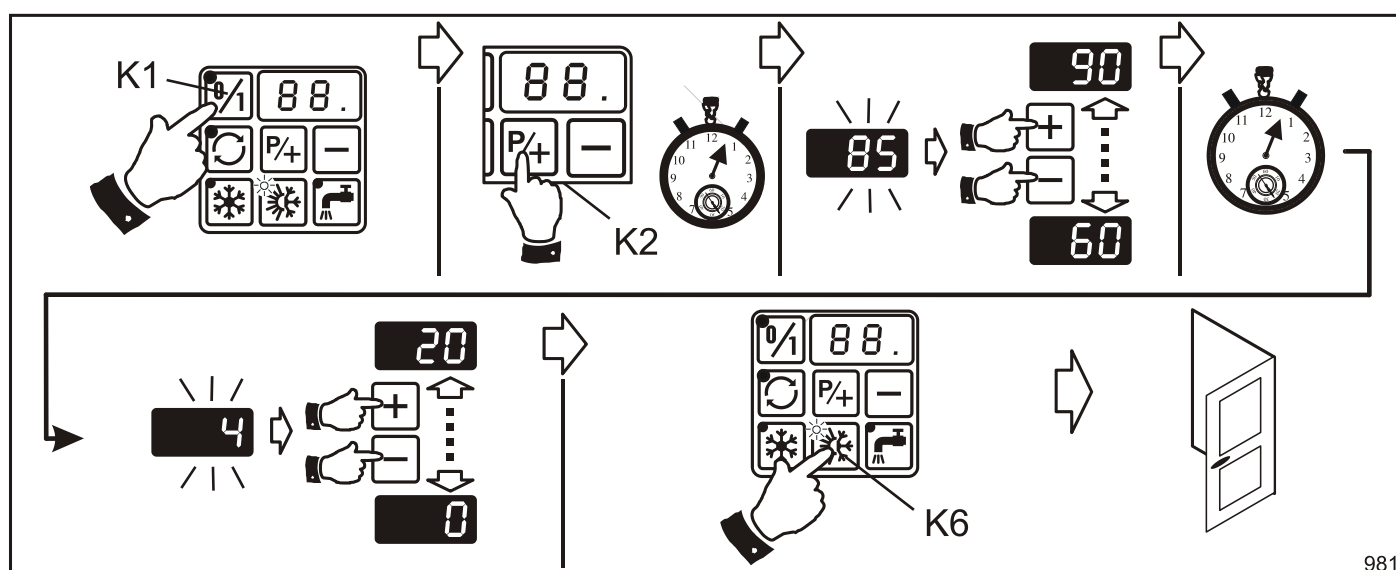
- During programming of temperature the display indicates the parameters selected;
- If it shows "oo" (two little squares) this indicates that the cover is open or closed incorrectly.

6.3 Temperature programming



The machine has been adjusted during testing with optimal settings. Do not modify settings unless strictly necessary.

Note: Set up the machine when not in function, before starting production.



- Press START pushbutton [K1] and with the machine running, hold down the TEMPERATURE PROGRAMMING pushbutton [K2] for a few seconds. The heating temperature flashes on the display and then after a few seconds the cooling temperature;
- If necessary adjust them by pressing the ADJUSTMENT pushbuttons [K2] or [K3]. The factory setting is +85°C. The range of adjustment is +60...+90°C for heating temperature and 0...+20°C for cooling temperature;

Only for models 120 and 180

- after setting the storage temperature (+4 ° C), wait a few seconds and the display will read 1.1 (2 functioning of compressors) and then 1.2 (operation of a compressor only). Select with the pushbutton [K2] the operation more suitable depending on the amount of mixture to be treated. The functions 1.1 and 1.2 can be changed at any time of production.

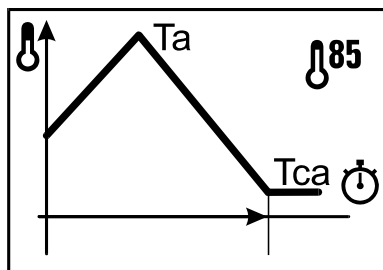
Note: If more than 5...6 seconds pass without any pushbuttons being pressed, any new settings are memorised automatically and the machine moves out of Temperature programming mode.



The time for maintaining the heating temperature set, is regulated automatically. The time for pasteurisation temperature at 65°C is 30 minutes, increasing the temperature, the pause before cooling decreases by 90 seconds for each increased heating degree, until reaching 0 for pasteurisation temperature equal to 85°C;

- press PASTEURIZATION pushbutton [K6] to start production.

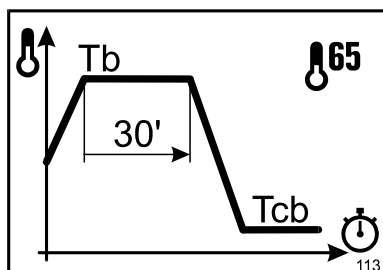
6.4 Pasteurization types



The total cycle lasts approximately 90...100 minutes and varies according to the mixture quantity, type and thickness.

High Pasteurization

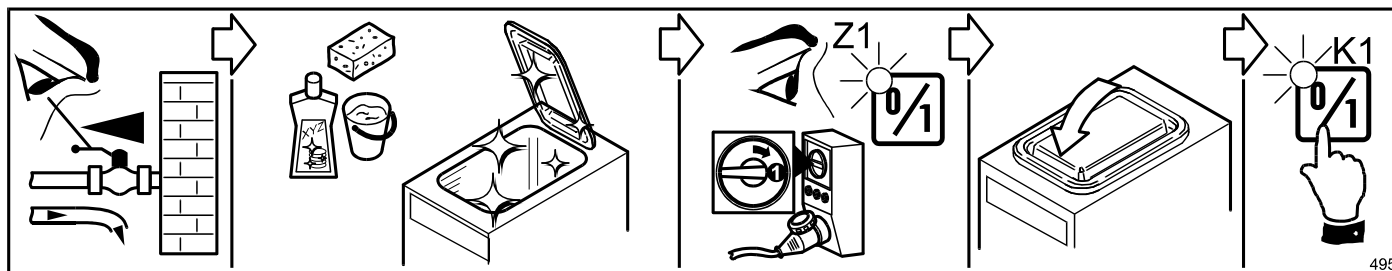
This is a high temperature thermic cycle, devised for those ingredients requiring such procedure. The machine heats the mixture to the required temperature for High Pasteurization [Ta] (between 80°C and 90°C), then chills it to the required Preservation Temperature [Tca].



Low Pasteurization

This is a lower temperature but extended thermic cycle, devised for delicate ingredients. The machine heats the mixture to the required temperature for Low Pasteurization [Tb] (between 60°C and 70°C) and maintains this temperature for 30 minutes. The mixture is then chilled to the required Preservation Temperature [Tcb].

6.5 Production

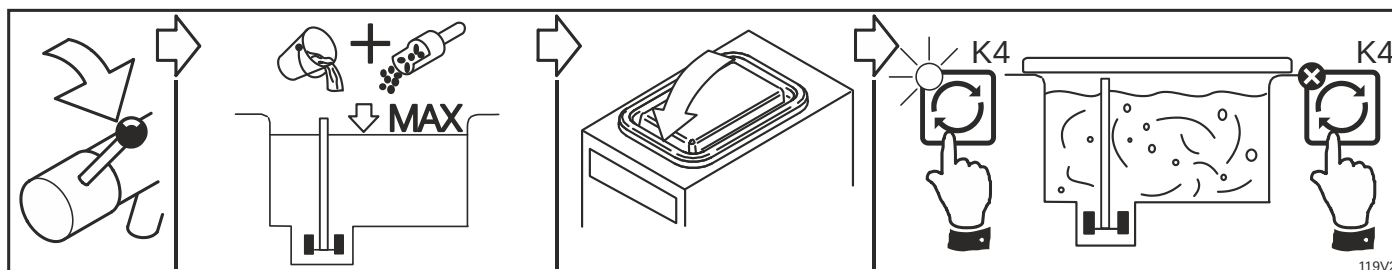


i In devices with water condensation, check that the condensation water's faucet is open;

- Before beginning the production, wash, rinse and proceed at the hygienisation with a detergent and disinfecting solution (see section 7 - WASHING).

Note: If you plan to have more than one consecutive production cycles, you can avoid the washing between a cycle and the other, making sure you begin with the clearer mixtures.

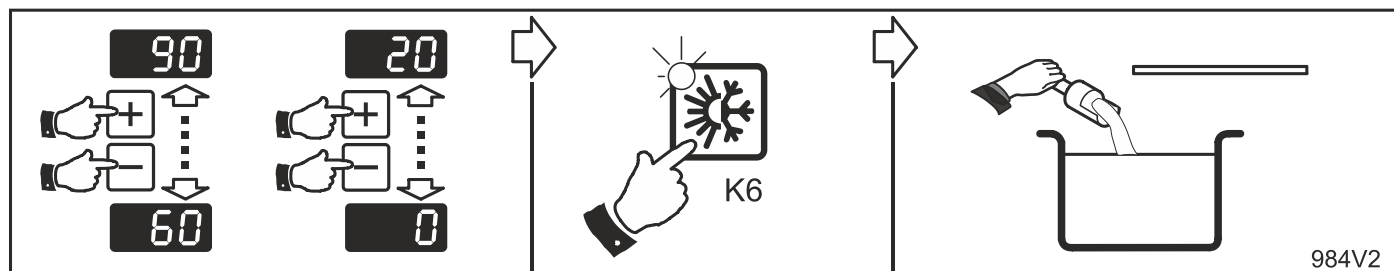
- check that ON/OFF indicator [Z1] is on. If not, check that machine is plugged in and Main Breaker is turned on (on "I");
- **check that the lid is closed, otherwise the device will not operate;**
- press ON/OFF [K1].



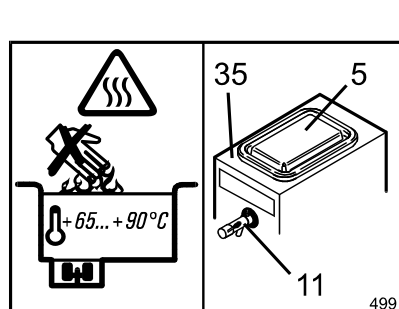
- check that tap is firmly fastened (completely turned to the RIGHT), then pour the mixture to be pasteurized in the tub. The tub's MAXIMUM capacity is indicated in the Technical Handbook, Technical Specification paragraph. As a general rule, recommended MINIMUM quantities are:
- **1/4** of maximum capacity during **pasteurization**;
- **1/4** of maximum capacity during **preservation**.

i Too little mixture can cause excessive overheating or the development of ice and cause damage or irregular squirts and foam during production; too much mixture can slow down or not complete the process of pasteurization and cause overspill.

- add ingredients to be pasteurized with the mixture;
- close lid; if you require to pre-blend the ingredients, operate whipper by pressing MANUAL BEATING [K4], when ready, press it again, to stop whipper;



- Adjust the temperature on the basis of the type of mix being operated, start pasteurisation cycle by pressing AUTOMATIC CYCLE pushbutton [K6];



RESIDUAL DANGER: DURING THE PASTEURIZATION, THE PRODUCT REACHES HIGH TEMPERATURES (+65...+90°C). COMING INTO CONTACT WITH IT, THE LID [5], OR THE TAP [11] AND THE MACHINE TOP [35] CAN PROVOKE SERIOUS INJURIES. WHEN THE LID IS OPENED, THE MIXTURE TEMPERATURE REMAINS HIGH.

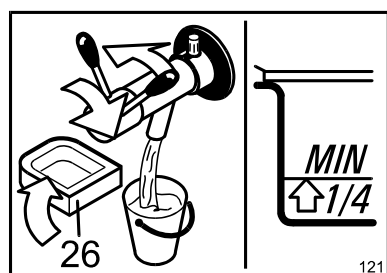
IT IS THEREFORE RECOMMENDED THAT YOU ALWAYS CHECK THAT PASTEURIZATION CYCLE IS COMPLETED OR, IN ANY CASE, THAT DISPLAY SHOWS A SUFFICIENTLY LOW TEMPERATURE BEFORE OPENING LID OR TAP.

- wait until production is completed. This is indicated when PASTEURIZATION indicators [Z6] go out and PRESERVATION's indicator [Z5] is on. The display will show the Preservation temperature.

Note: On completion of the cycle, the machine maintains mixture at the preset temperature, provided that lid is correctly closed and PRESERVATION's indicator [Z5] is on.

In case ingredients need adding to the mixture:

- open the cover by the relative handle;
- add ingredients and close the lid;



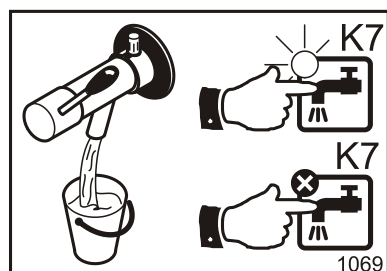
When the mixture is ready to be dispensed:

- turn drip tray [26] sideways and place suitable container beneath the tap;
- open the tap turning the handle to the left in order to release the required amount of mixture. Close the tap and relocate drip tray beneath it.



In case all of the mixture is extracted, turn machine off. In case less than 1/4 of the mixture remains in the tub, it is recommended to remove all of it and put in the refrigerator, as it could cause foam or squirts.

6.6 Washing the tap



Immediately after the dispensing of mixture (even if it is partial dispensing), the tap must be thoroughly washed inside from any traces of mixture as to avoid the proliferation of bacteria and the mixture's contamination during the ensuing dispensing operation.

Note: the tap is designed be washed when closed.

Place container beneath the tap and press WASHING [K7]. Allow water to flow until it comes out clear, press WASHING [K7] again to stop washing.

7 WASHING



THE FATS CONTAINED IN THE ICE-CREAM MIXTURES ARE IDEAL FOR THE GROWTH OF BACTERIA, WE RECOMMEND TO WASH AND CLEAN WITH THE MAXIMUM CARE EVERY PART IN CONTACT WITH PRODUCT, WHEN THE USE OF THE DEVICE IS SUSPENDED.

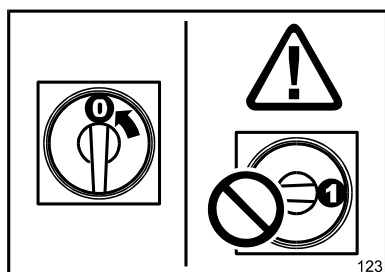
Twice or three times a week, and at any rate in accordance with current health regulations, accurate washing of all parts coming into contact with the product must be carried out. During such operation, all removable parts must be detached from the machine and washed separately.

Note: Additionally to the operations mentioned in this Chapter, it is recommended to clean machine's outer panels and all of its outside parts, taking particular care to clean drip tray [26] and its bracket [27], after removing them from the front panel.

The beater's motor external surface also requires cleaning. It is recommended to wash tub after carrying out this operation.

For a long life of the device we suggest not to use too hot water, solvents, abrasive detergents, or rough sponges, in particular on the plastic parts.

7.1 Washing the tub accurately



THESE OPERATIONS MUST BE CARRIED OUT ONLY WITH MAIN BREAKER TURNED ON "0".



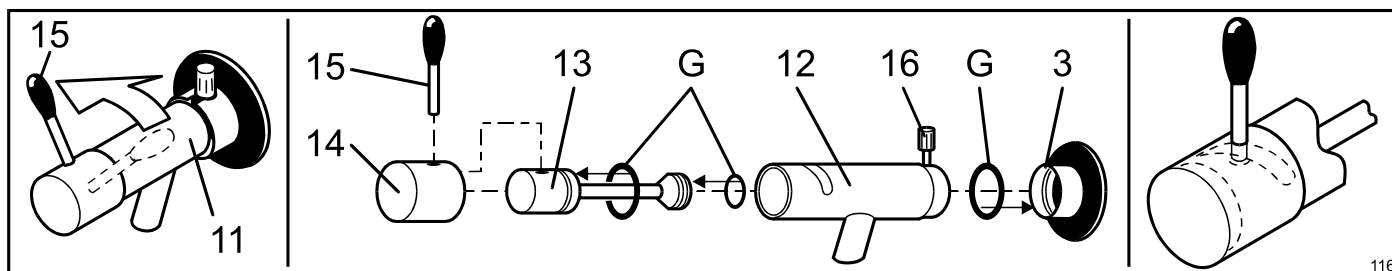
TAKE CARE NOT TO ALLOW WATER OR ANY LIQUID INSIDE MACHINE OR THE MOTORS.

When production is completed, if the machine is not in use, even for a period of a few hours, all traces of mixture must be removed from all surfaces.

- Check that tap is closed;
- open lid and pour warm water and FOOD-COMPATIBLE detergent in the tub;
- wash the entire tub's surface, the lid, the beater's shaft and whipper with a suitable sponge or brush;
- place container beneath the tap and open it to empty the tub;
- repeat operation with clean water to rinse.

7.2 Washing the tap accurately

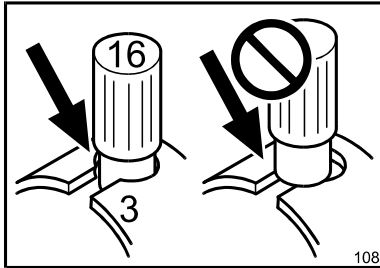
Note: To simplify maintenance, all of the tap's components can be dismantled by the operator, quickly and effortlessly, without the aid of any tool.



- Turn lever [15] to the LEFT to open tap;
- ease knurled fastening knob [16] and remove tap from slot [3];
- remove lever [15] and remove cover [14];
- remove piston [13] from tap's inner body [12];
- remove gaskets [G] (see Par. 8.1);

Wash thoroughly all parts with warm water and a food-compatible detergent, then rinse with clean water. Reassemble tap as follow:

- lubricate gaskets [G] on piston [13] and inside the slot [3] with food-compatible grease;
- reinstall gaskets [G] in their seatings (see Par. 8.1);
- insert piston [13] in the inner body [12] so that the piston's threaded hole is in line with the inner body's diagonal aperture;



- insert cover [14] onto inner body [12] and screw lever [15], through the cover's hole, into the piston's [13] threaded hole;
- put the tap in OPEN position by turning lever completely to the LEFT (or else tap would not fit);
- fully insert tap [11] into the slot [3] and tighten fastening knob [16]. Check that the knob's head [16] is correctly and firmly fixed in the slot [3].

Note: The gaskets must be periodically replaced (ref. Par. 8.1).

8 MAINTENANCE

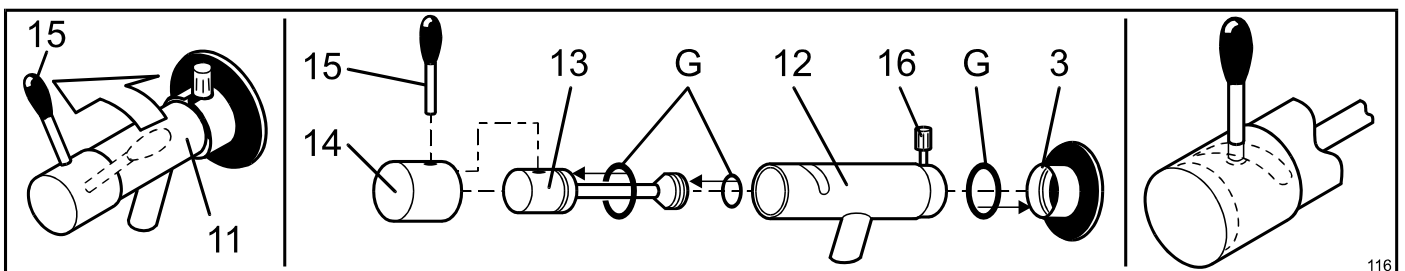
The device requires a very limited maintenance. Periodically, we suggest to:

- check the good state of the parts of the device. The disassembly, for example during the accurate washing, is an ideal opportunity for a similar check (ref. Par. 8.1);
- check that electric power cable, pipe fittings (rubber holder) and water pipes are not damaged;
- Try the efficiency of the safety disposals (ref. Par. 8.2).

It is then useful to maintain the external panels clean and the surrounding area. Dust, paper fragments or other small objects may penetrate in the device through the ventilation loopholes (in particular if equipped with air condensation and rapidly compromise its correct functioning.

The inside parts, to which the user **MUST NOT** accede, must be checked by the Assistance Service (ref. Par. 8.3)

8.1 Maintenance during the components disassembling



Check the integrity of gaskets (indicated with [G] in the figure) and substitute those that are deteriorated.

Use exclusively original gaskets realised with food rubber. The spare bag contains a complete series of gaskets approved by the manufacturer.

A replacement of all gaskets once every year is suggested. We suggest you to always keep a spare supply: to order it, reference to the Spares Section contained in the Technical Handbook.



To correctly replace the gaskets it is necessary to:

- remove old gaskets with an appropriate tool, possibly non-metallic, paying attention not to damage them or their seatings;
- lubricate new gaskets with food-compatible grease before replacing.

8.2 Yearly maintenance

Periodically (basing yourself on the environmental conditions in which the device operates) and in any case once every year, make sure to have a general checkup.



THE CHECK-UP MUST BE MADE BY THE AUTHORISED ASSISTANCE SERVICE, OR, IN ANY CASE, BY TECHNICALLY AUTHORISED PERSONNEL WITH ADEQUATE TOOL. THE MAINTENANCE OPERATIONS RESERVED TO THE SERVICE ASSISTANCE CAN BE DANGEROUS IF CARRIED OUT BY NON-PROFESSIONALS, THEREFORE, FOR HIS OWN SAFETY, THE USER MUST NEVER CARRY THEM OUT.

9 PERIODS OF INACTIVITY

If long periods of inactivity are foreseen, proceed as follows:

- wash up completely the device (see Chapter 7);
- switch off the socket's breaker and unplug the device;
- check that the Main Breaker is on the "0" position;
- close the water faucet and relieve pressure from inside the delivery pipe by unscrewing one of the pipe fittings. Remove both delivery and drain pipes and let all water out. Before using the pipes again, following a long period of inactivity, check for any damages or cracks and replace, if necessary, pipe fittings' gaskets.
- if the device will be stored in a different place, group all the documentation, together with the present manual, and enclose it at the device (for example inside the tub).



Before storing the device in rooms with a temperature lower to 0°C it is INDISPENSABLE to get rid of the water in the condensator (with WATER condensation) and in the inlet, outlet and washing pipes. Call the Assistance Service.

10 MALFUNCTIONS



WE RECOMMEND YOU TO CALL IMMEDIATELY THE ASSISTANCE SERVICE IF A MALFUNCTION DIFFERENT FROM THOSE HERE DESCRIBED IS FOUND.

Note: the following malfunctions do not refer to problems noticed in the installation phase, but ONLY on correctly installed - and already functioning - devices.

THE DEVICE DOES NOT SEEM TO BE WORKING AT ALL.

With the Main Breaker on 1 the ON/OFF indicator [Z1] DOES NOT TURN ON.

Cause: The plug is not correctly plugged.

The socket is defective. A qualified technician should substitute it.

Power in the socket is missing. Check that the Main Switches, the breakers and the differentials (lifesavers) on the electric plant are closed. If they aren't, before closing them, make sure that no one is making electrical maintenance.

A protective fuse of the electric plant is cut down. Find and eliminate the eventual cause of overcharge. Substitute cut down fuses with others of the same kind.

The supply cable is defective. BEFORE, cut down electrical feeding at the socket by opening the breaker above it, then disconnect the plug and call the Assistance Service.



DO NOT TOUCH THE DAMAGED ELECTRICAL CABLES BEFORE HAVING CUT DOWN THE ELECTRICAL SUPPLY!

With the Main Breaker on 1 the ON/OFF indicator [Z1] TURNS ON, but the display shows 3 small squares and the device does not work.

Cause: The lid is not correctly closed or tends to open;

The lid's magnet is damaged. Call the Assistance Service.



THE MAGNETIC CONTACT AND THE RELATIVE MAGNET ARE IMPORTANT SAFETY DISPOSALS!

With the Main Breaker on 1 the ON/OFF indicator [Z1] TURNS ON, but the device does not work.

Cause: Break down of inside parts or at the electronic controls. Call the Assistance Service.

THE DEVICE CAUSES REPEATED RELEASES OF THE ELECTRICAL PROTECTIONS OR THE INTERRUPTION OF FUSES.

Cause: The capacity of the electrical plant is not sufficient to feed the device.

The electrical characteristics of protections and fuses are not adequate.

Inside breakdown of the device. Call the assistance service.

THE REFRIGERATION IS INSUFFICIENT OR DISACTIVATES IN AN ANOMALOUS WAY.

Cause: The thermal protection of the compressor has been activated, due to excessive stress (repeated startings, high pressure, overheating). Stop the device, wait a few minutes and try starting again. If the device doesn't work or inconvenient frequently repeat, call the assistance service.

Note: it may be necessary to wait up to 30 minutes for the thermal protections to cool down.

AIR CONDENSATION devices

Cause: Obstacles are placed at the air conditioning's opening, at a distance lower than that described. Restore the minimal distance reported in the Technical Handbook.

The room temperature is too high and condensation is inadequate.

The air condensator is dirty. Request the cleaning at the Assistance Service.

The condensator's fan is broken. Call the Assistance Service.

Break down of the refrigerating system or at the electrical controls. Call the Assistance Service.

WATER CONDENSATION devices:



Cause: The flow of condensation water is interrupted or insufficient.

The water tubes present constrictions. Avoid constrictions or narrow turns.

The water condensation faucet/s are partially or totally closed.

The static pressure valve must be newly regulated, otherwise it is broken. Call the Assistance Service.

Note: To check if the water correctly flows and if the static pressure valve is regulated, it is sufficient to temporarily detach the water outlet tube (at the end not connected at the device). Water must flow only when the refrigerating plant is in function.

The incoming water's temperature is higher than that prescribed in the Technical Handbook.

Cause: The compressor is overheated due to a lack of ventilation. Clean the loopholes and restore the minimal distances for the circulation of air at the sides of the device.

Note: it may be necessary to wait up to 30 minutes for the thermal protections to cool down.

Break down at the refrigerating plant, or at the electrical controls. Call the Assistance Service.

UNUSUAL NOISINESS.

The noise comes mainly from the tub, when beating is on.

Cause: There are solids or heavy sediments inside the tub or on the beater. Stop the machine, wait until mixture has cooled down, empty the tub and remove them.

The whipper's fastening nut is loose. Fasten it.

The beater's shaft is out of balance or the motor is damaged. Call Assistance Service.

The noise does NOT come from the tub, but is heard even when no beating is on.

Cause: Inside break down. Call the Assistance Service.