

## 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 according to the type of product used, it must be equipped with the optional extra of a "temperature gauge" for the product in the bowl. It is also obligatory to comply with the current regulations and standards concerning the products used.

### 2.2. Main components

The main components making up the machine are:

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

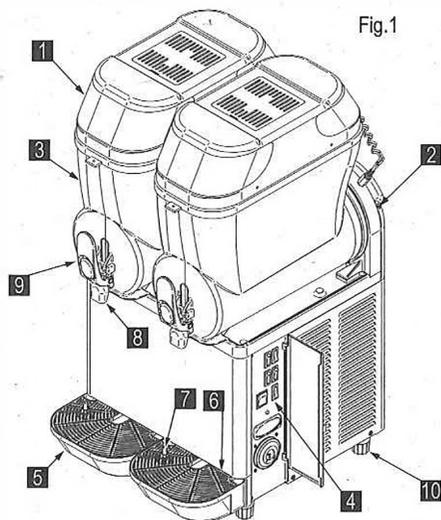


Fig.1

To make the instructions easier to read, the following abbreviations are used herein:

**Granitore 1**, identifies a Granita machine with one (1) bowl;  
**Granitore 2**, identifies a Granita machine with two (2) bowls;  
**Granitore 3**, identifies a Granita machine with three (3) bowls;  
**Granitore 1 FF**, identifies a Granita machine with one (1) bowl and Fast Freeze refrigeration system;  
**Granitore 2 FF**, identifies a Granita machine with two (2) bowls and Fast Freeze refrigeration system;  
**Granitore 3 FF**, identifies a Granita machine with three (3) bowls and Fast Freeze refrigeration system.

### 2.3. Technical Data

The technical data and features are listed below

Model	Granitore 1 Granitore 1 FF	Granitore 2 Granitore 2 FF	Granitore 3 Granitore 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
		52	70
Potencia máxima consumida (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 <sub>A</sub>		
Class.	N		
Global Warming Potential (GWP)	GWP total = 1300 (Machines with 134a gas)		
	GWP total = 3784 (Machines with 404A 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.

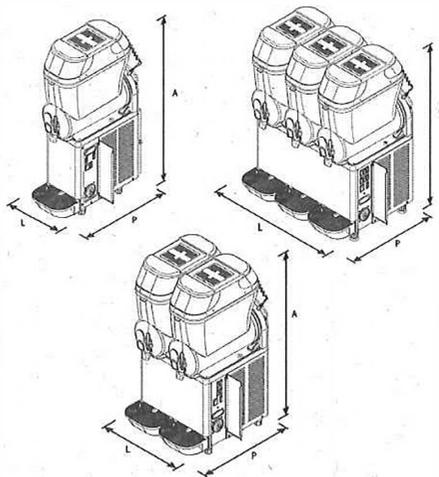


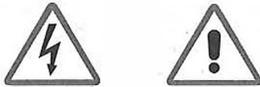
Fig.2

### 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: <ul style="list-style-type: none"> <li>- the starting of the machine;</li> <li>- the switching off of all the functions present on the machine.</li> </ul>
	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 gearmotor that drives the auger for mixing the product in the respective bowl.
	ALL	Refrigeration system changeover switch (one for each bowl): <ul style="list-style-type: none"> <li>- in position "0", the refrigeration system is deactivated;</li> <li>- in position "I", the refrigeration system is activated for the production of granitas;</li> <li>- in position "II", the refrigeration system is activated for the production of cold drinks.</li> </ul>
	ALL VERSIONS WITH TEMPERATURA DISPLAY	Temperatura display: <ul style="list-style-type: none"> <li>- This shows the temperature of the product inside the tank</li> </ul>

### 3. SAFETY



#### 3.1. General safety rules

- Carefully read the whole instruction manual.
- The connection to the electricity mains must comply with the current safety standards in the user's country.
- The machine must be connected to an electric outlet that is:
  - compatible with the plug provided with the machine;
  - of dimensions conforming to the data shown on the rating plate on the side of the machine.
  - properly grounded;
  - connected to a system provided with a differential switch and circuit breaker.
- The power cord must not be:
  - allowed to come into contact with any kind of liquid: danger of electric shocks and/or fire;
  - crushed and/or brought into contact with sharp surfaces;
  - used to move the machine;
  - used if it shows any damage;
  - handled with damp or wet hands;
  - wound into a coil when the machine is on.
  - tampered with.
- DO NOT:
  - install the machine in a manner other than that described in Chap. 5.
  - Install the machine in a place where it may be exposed to sprays of water.
  - use the machine near inflammable and/or explosive substances.
  - leave plastic bags, polystyrene, nails etc. within children's reach, since they are potential sources of danger.
  - allow children to play or stay near the machine.
  - use spare parts other than those recommended by the manufacturer.
  - make any technical changes to the machine.
  - immerse the machine in any kind of liquid.
  - spray water on the machine to wash it.
  - use the machine other than as directed in this manual.
  - use the machine when not in full possession of your mental and physical faculties: under the influence of drugs, alcohol, etc.
  - install the machine on top of other equipment.
  - use the machine in an explosive or aggressive atmosphere or in the presence of a high concentration of dust or oily substances suspended in the air;
  - use the machine in a place where there is a risk of fire;
  - use the machine to dispense substances that are not compatible with the machine's specifications;
- Before cleaning the machine, make sure that it is unplugged; do not clean the machine with gasoline and/or solvents of any kind.
- Repair work may be performed only by a Service Center authorized by the Manufacturer and/or specialized, trained personnel.
- Do not obstruct the grill vents on the side of the machine.
- Do not site the machine near heating equipment (stoves or radiators).
- In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.

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

The following are to be considered improper use:

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

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

#### 3.2. Stop functions

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

#### 3.3. Plates

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

### 4. HANDLING AND STORAGE



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



#### 4.1. Packaging

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

DIMENSIONS AND WEIGHT OF PACKING CONTAINER

	Width (L)	Depth (P)	Height (H)	Weight
Granitore 1	305 mm	530 mm	930 mm	31 kg
Granitore 1 FF	305 mm	530 mm	930 mm	31 kg
Granitore 2	580 mm	540 mm	970 mm	51 kg
Granitore 2 FF	580 mm	540 mm	970 mm	60 kg
Granitore 3	770 mm	540 mm	970 mm	67 kg
Granitore 3 FF	770 mm	540 mm	970 mm	75 kg

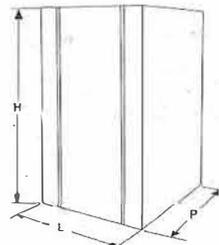


Fig.3



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

### 4.2. Conveyance and handling



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

Manual handling of the machine requires at least two people.

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

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



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

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

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

#### 4.3. Storage



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

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

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

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



Fig.4

### 5. INSTALLATION



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

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



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



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

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

#### 5.1. List of accessories provided

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

#### 5.2. Installation-Positioning

The installer must check that:

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



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

Figure 5 shows the minimum clearances for installation

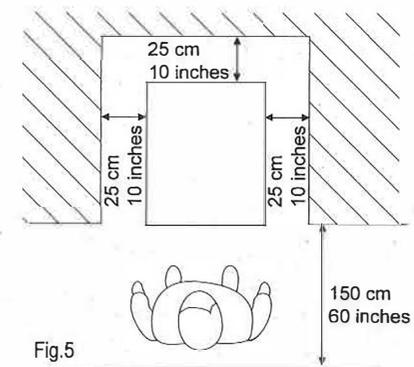


Fig.5



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

### 5.3. Disposal of packing materials

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

We recommend keeping the box for future conveyance or transport

### 5.4. Electrical connection



This job may be performed only by specialized technical personnel.

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

The Purchaser is responsible for making the electrical connection.

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

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



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

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



It is forbidden:

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

## 6. OPERATION

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

### 6.1 Preparing the product



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

NEVER USE ONLY WATER



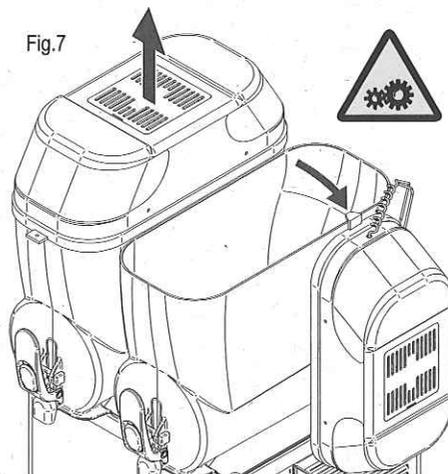
Fig. 6

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

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)

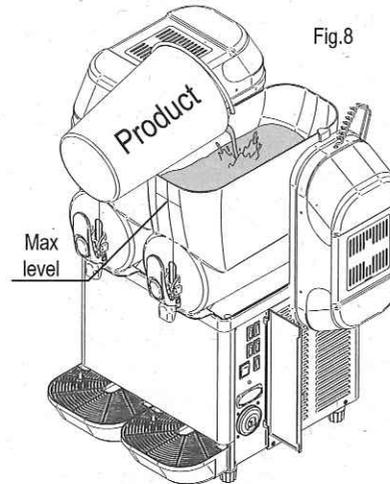
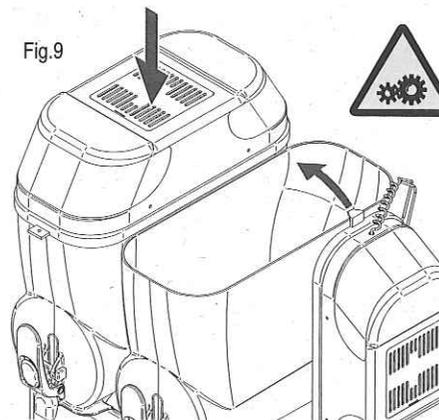


Fig. 8



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 switches of the bowl in question.

Switch in position "I": machine powered.

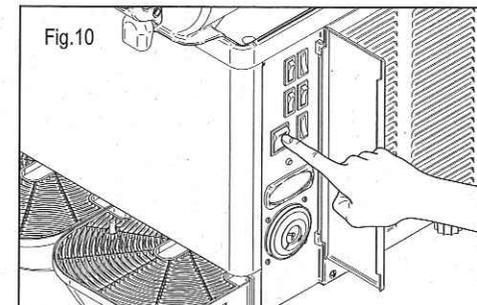


Fig. 10

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

Switch in position "II": mixer on.

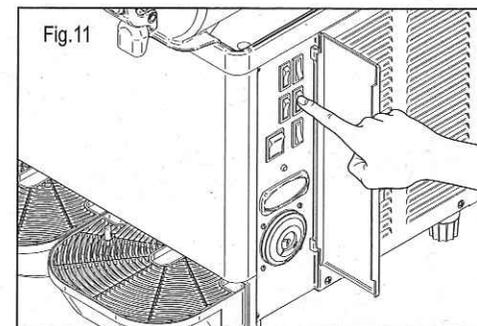


Fig. 11



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 "I" refrigeration system on (freeze mode).

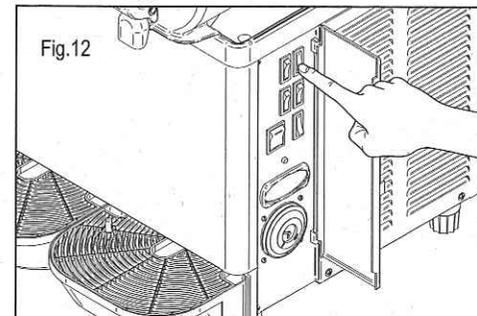


Fig. 12

## 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 solvents or inflammable materials;
- do not use abrasive and/or metal sponges to clean the machine and its components;
- take care to avoid dispersing liquids in the surrounding area;
- do not wash 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 (conforming 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.

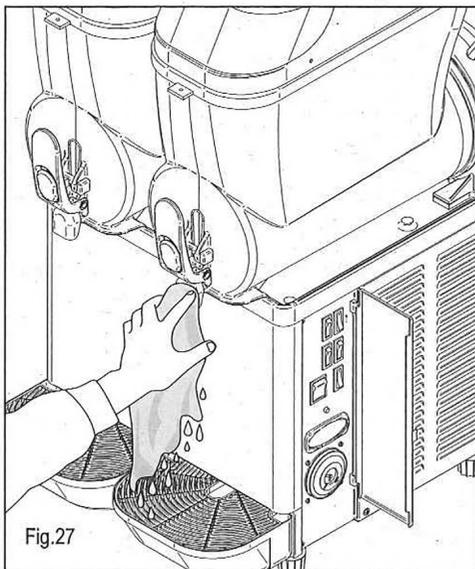


Fig.27



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



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

### 7.1. Emptying the 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 freeze/cool changeover switch  on "0", and empty the bowl of all its contents.

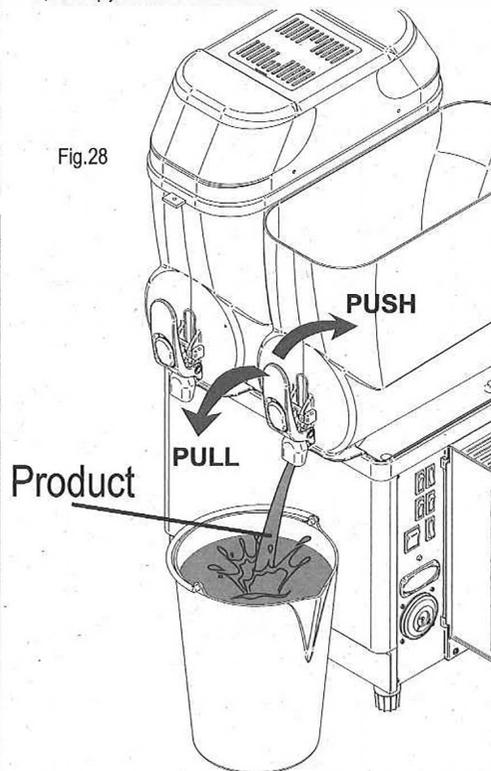


Fig.28

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

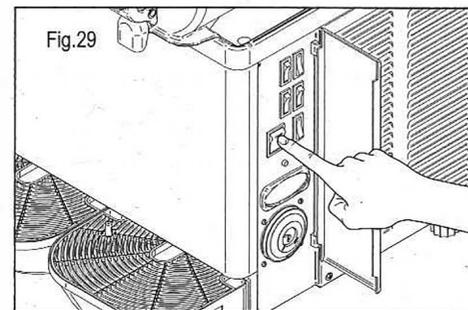


Fig.29

### 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 seat to release all the other parts. Push the "push lever dispenser" until contact with the tank and pull upwards as shown in the figure:

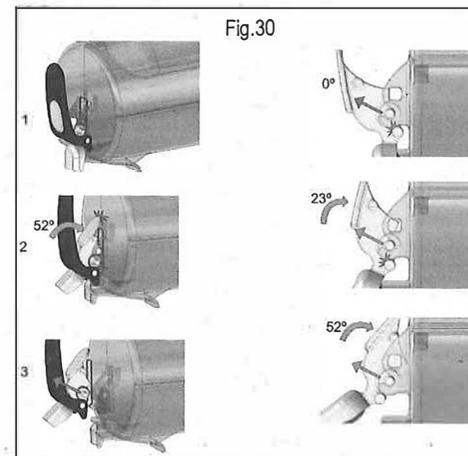


Fig.30

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.

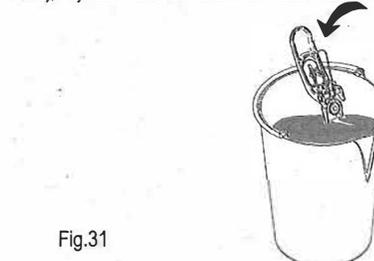


Fig.31



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 correctly proceed as follows:

- 1 remove the lid as shown at paragraph 6.1.
- 2 raise the front part of the bowl to release it;

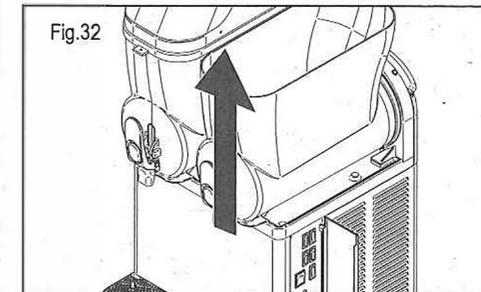


Fig.32

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

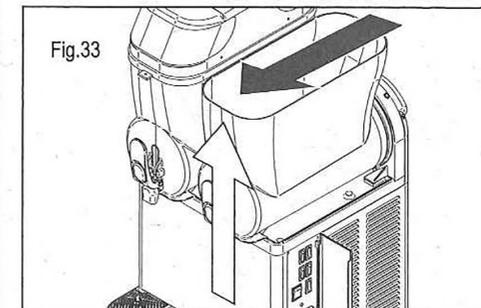


Fig.33

- 4 remove the seal (B);

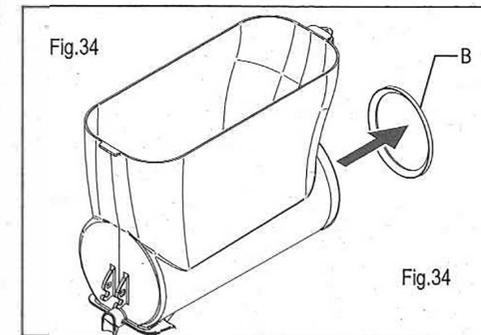
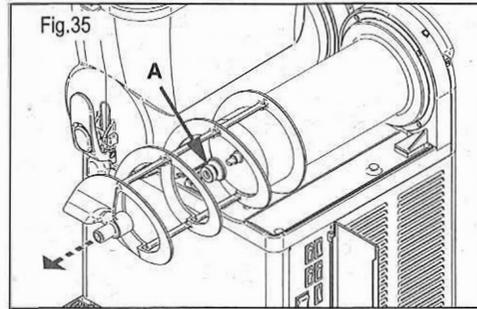


Fig.34

Fig.34

5 take out the auger and remove the seal (A).



#### 7.4. Washing and sanitizing the components

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

**Important:** the sanitizing solution must comply with the regulations in force at the time the machine is used.

- 1 To carry out the procedure correctly, please use the following instructions:
- 1 Fill a container with a sanitizer solution mixed in water (2% of sodium hypochlorite mixed in water)
- 2 Thoroughly wash the tank, lid and evaporator with a sponge soaked in the sanitizer solution
- 3 Thoroughly wash again with clean water
- 4 Fill another container with a sanitizer solution
- 5 Dip the dismantled components into the sanitizer solution
- 6 Leave the dismantled components to soak in the solution for 30 minutes
- 7 Thoroughly wash again with clean water
- 8 Place the components on a clean surface and dry them
- 9 Assemble the machine as described in part 7.5
- 10 Before using the machine again carry out the rinsing cycle with clean water (part 7.6).

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

To clean the lighted lid correctly, proceed as follows:

1. Using a clean, damp cloth, first wipe clean the bottom part of the lid (in contact with the product);
2. Using a clean, damp cloth, wipe clean the whole outer part;

Outer part

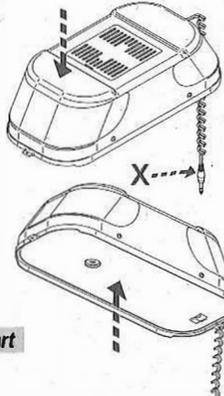


Fig.36

Bottom part

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

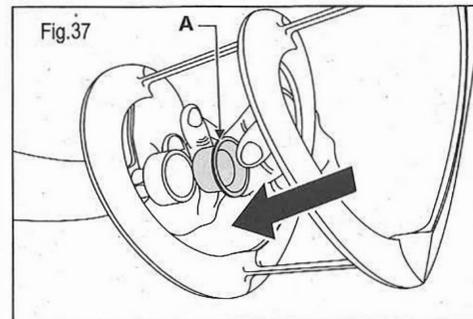


It is forbidden to wash and/or sanitise the lid while it is installed in the machine.

#### 7.5. Reassembling the washed components.

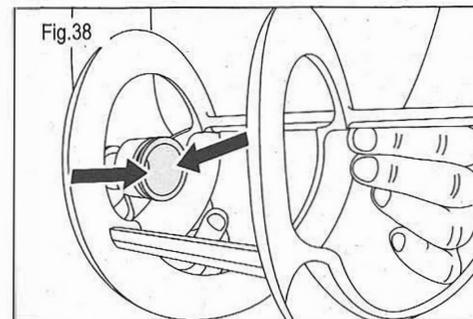
All of the washed and sanitized components must be carefully reassembled. Some components must be adequately lubricated in order to ensure that they work efficiently.

Apply the seal (A) on the auger as shown in the fig.37.

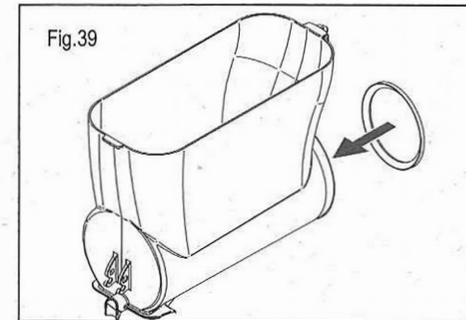


**Important Note:** always check the seal integrity; should it be worn, replace it with a new one. Replace the seal (A) once a year at least.

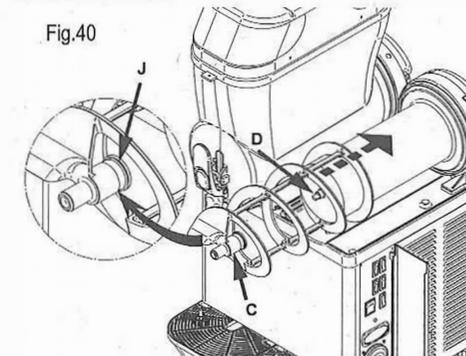
Using the Vaseline provided, lubricate the seal (A) in the areas shown in the fig.38.



Mount the seal (B) on the bowl. I

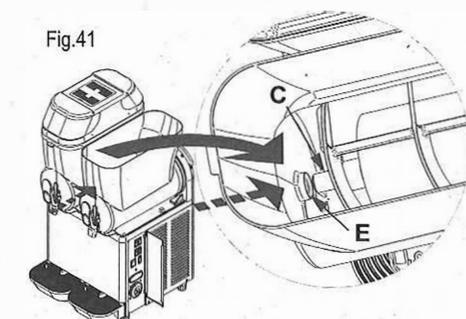


Introduce the auger, engaging head (C) with shaft (D). Check that the gasket (J) is placed in its lodging.

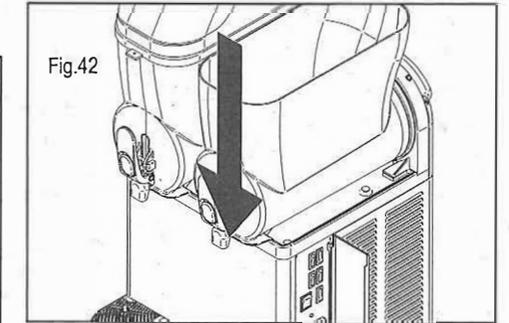


Note: rotate the auger to engage it.

Set the bowl back in place; slightly raise head (C) of the auger so that it meets the seat provided (E) in the bowl.

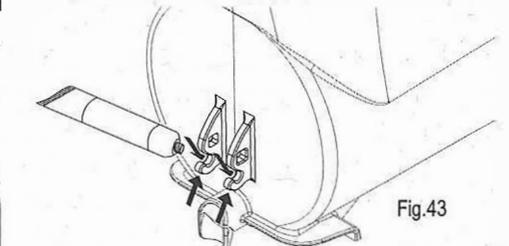


Press the bowl downward until it engages the surface as shown in the figure.

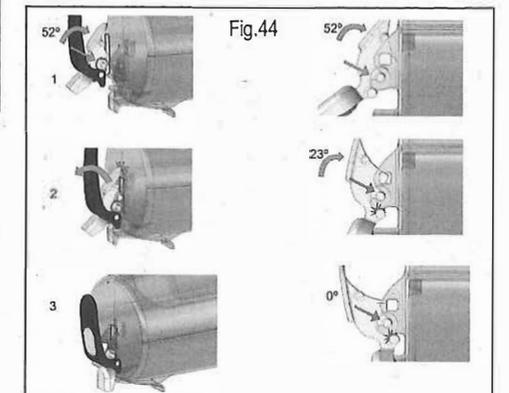


Follow these instructions to refit the tap:

1 using the vaseline provided, adequately lubricate the hooks and the joint



2 lean the pins on its seat and push the "push" lever dispenser until introduce the tap.



Note: Correctly install the components as shown in the figure. The non-lubrication of the cap may cause product leakage from the tap.

#### 7.6. Rinsing cycle

Before starting up the machine, you must carry out the rinsing cycle.

Proceed as follows:

- 1 fill the tank with clean water
- 2 let the machine on for 5 minutes in the "agitation" mode only
- 3 turn off the machine and empty the tank by opening the tap

## 9. TROUBLESHOOTING

Problem	Cause	Remedy
The machine does not turn on.	The main switch is off (positioned on "0"). (Chap.6)	Press the switch into position "1".
	The machine is not plugged in	Insert the plug in a suitable outlet.
The tap leaks.	The tap plug is not lubricated. (Fig.43)	Lubricate the plug and OR.
	The plug is defective	Replace the plug
Product leaks from the rear part of the bowl.	The bowl is not fitted correctly in place. (Chap.7.5)	Check the positioning of the bowl.
	The seal is defective	Replace the seal.
The auger does not turn	The switch is positioned on "0". (Chap.6)	Press the switch into position "1".
	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
The machine does not make granita.	The switch is positioned on "0". (Chap.6)	Press the switch into position "1".
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation	
	The condenser is dirty. (Chap.7.9)	Call in a specialized technician to clean the condenser.
	The consistency has not been adjusted correctly. (Chap.6.4)	Correctly adjust the consistency.
	Timer levers in position "~~~~".	Place the levers in position "❄️" see sect. 6.9.
The auger is noisy.	The front seal has been applied incorrectly. (Fig.40)	Check that the seal is applied correctly.
	The seal is not lubricated. (Fig.38)	Lubricate the seal accordingly.
The tap does not dispense	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician.		