NARVON
BEVERAGE EQUIPMENT

User Manual

Fructose Dispenser

378FD24

300W, 110V, 9 Qt.

12/2024

Table of Contents

Critical Information

- This unit needs to be calibrated before first use. The amount dispensed is affected by the viscosity of the fructose. It is recommended to recalibrate the unit if you change suppliers or type of fructose.
- Reservoir MUST be filled at least 25% for fructose to dispense. Failure to do so can lead to lasting damage to the dispenser.

c UL us LISTED
E467275

Hazard Statements

General Safety:

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the fructose dispenser.
- **Instruction and Training:** Instruct and train users in the safe and correct operation of the fructose dispenser to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the fructose dispenser's settings, components, or features, or use them in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the fructose dispenser unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the fructose dispenser to prevent potential hazards.
- **Indoor Use Only:** Use the fructose dispenser indoors only. Do not use it outdoors to maintain safety and proper functionality.

Electrical Safety:

- **Dedicated Circuit:** For optimal performance and safety, connect the fructose dispenser to a dedicated electrical circuit. Sharing a circuit with other appliances may lead to power fluctuations, circuit breaker trips, and reduced lifespan of the dispenser.
- **Proper Voltage:** Plug the fructose dispenser into a grounded outlet with the correct voltage. The pre-attached plug should not be replaced without professional installation. Never operate the dispenser with an extension cord.
- **Grounding:** Ensure the fructose dispenser is properly grounded to prevent electric shock.
- **Cord Safety:** Keep cords, plugs, and electrical components away from water or other liquids to prevent electric shock. Avoid letting cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's specified cord set.

Operational Safety

- **Overheat Control:** Monitor the fructose dispenser during use to prevent overheating, especially during extended operation.
- **Ventilation:** Ensure adequate ventilation around the fructose dispenser to prevent overheating and maintain efficient operation.
- **Surfaces:** Avoid touching hot surfaces. Use appropriate protective gear if necessary.
- **Child Safety:** Keep children away from the fructose dispenser and its controls to prevent accidents and misuse.
- **Emergency Procedures:** Familiarize yourself with how to turn off the fructose dispenser quickly in case of emergencies.
- **Instruction Labels:** Ensure that all operational and safety labels on the fructose dispenser are visible and legible. Do not remove any labels.

Cleaning and Maintenance:

- **Unplug and Cool Before Cleaning:** Always unplug the fructose dispenser and allow it to cool completely before cleaning or performing maintenance.
- **Regular Cleaning:** Clean and maintain the fructose dispenser regularly according to the manufacturer's instructions to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, sanitize the interior of the dispenser to prevent food contamination.
- **Element Check:** Regularly inspect the heating element for damage or improper function.
- **Regular Inspection:** Regularly inspect the dispenser for signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Follow the maintenance schedule outlined in the manual to ensure the longevity and safety of the fructose dispenser.

Initial Setup

Inspect the Packaging:

1. **Check for External Damage:** Inspect the exterior of the packaging for signs of dents, tears, or punctures.
2. **Open the Box Carefully:** Use scissors or a box cutter to carefully slice through the tape or seals on the box.
3. **Check for Damage:** Once the box is open, inspect the machine for any visible damage.
4. **If Damaged, Contact Manufacturer:** If you find damage, contact the manufacturer immediately with photos of the damage.

Unboxing:

1. **Lift the Machine:** With assistance, carefully lift the machine out of the packaging.
2. **Remove Packaging Materials:** Remove foam inserts, plastic coverings, and any protective materials from the inside and outside of the equipment.
3. **Keep Important Documents and Tools:** Set aside the manual, warranty document, power cord, light viscosity spring, and measuring cup.

Placement:

1. Ensure a minimum clearance of 6" on all sides of the fructose dispenser to ensure proper airflow.
2. Avoid positioning the fructose dispenser directly adjacent to a heat source. Place the fructose dispenser on a stable surface near an electrical outlet. It is required to place the fructose dispenser in a climate-controlled room.
3. Level placement is crucial for the fructose dispenser to work effectively.

Ventilation Space:

1. Allow at least 6" of space on every side of the fructose dispenser for adequate ventilation.
2. Fructose dispensers generate heat, and maintaining proper ventilation is vital for consistent performance and the appliance's life.

Cleaning

Daily Cleaning:

Drain

- **Residual Fructose:** Hold the "Continuous Dispensing" button to drive out any residual fructose from the dispenser's reservoir.

Nozzle Assembly Cleaning *Diagram right*

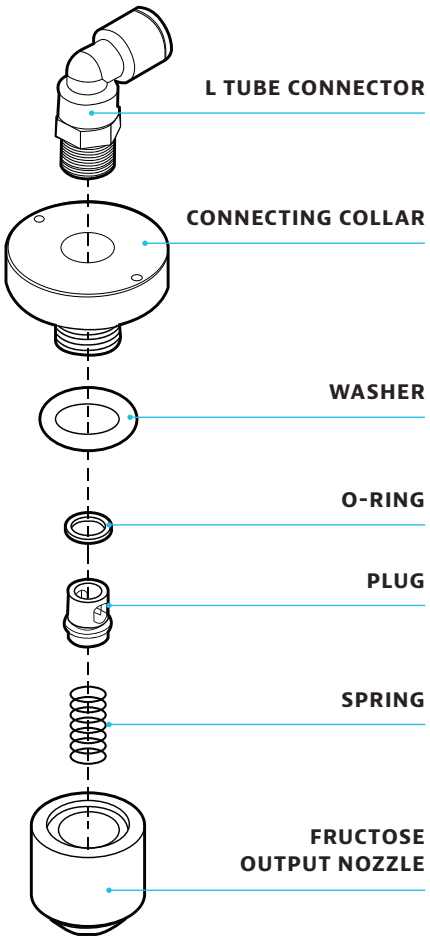
1. **Locate Nozzle:** Find the nozzle assembly on the front of the machine, under the programming panel.
2. **Remove Nozzle:** Rotate the fructose output nozzle clockwise to remove it.
3. **Soak Components:** Place the fructose output nozzle, plug, washer, and spring in warm water with Noble Third Sink Sanitizer and soak for 10 minutes.

Reservoir Cleaning

1. **Position Bucket:** Place a bucket under the nozzle hole to catch any water or debris.
2. **Add Soapy Water:** Prepare a bucket of warm, soapy water and slowly pour it into the reservoir, ensuring all sides are rinsed thoroughly.
3. **Remove Dried Residue:** For any dried fructose, use a non-abrasive sponge or toothbrush to gently scrub the surfaces.
4. **Rinse and Dry:** Rinse the reservoir with clean water and allow it to air dry completely.

Nozzle Reassembly

5. **Rinse and Dry Parts:** Rinse all parts and dry them thoroughly.
6. **Reassemble Nozzle:** Reattach the nozzle assembly by rotating the fructose output nozzle counterclockwise, ensuring all components are in the correct order as shown in the manual.



Interface

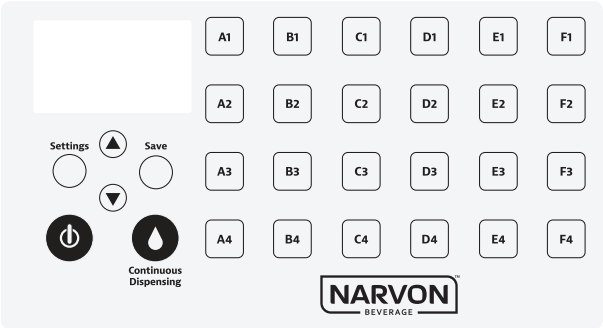
Settings: Long press to enter programming mode.

Up/Down Arrows: Press to adjust programmable settings.

Save: Press to save and exit the programming mode.

Power Button: Press to turn unit on and off.

Continuous Dispensing: Hold down to continuously dispense fructose.



Display Messages:

YF	Unit is Powered On		Fill Indicator
H	Heating Indicator		Dispensing Indicator

Programming

Programming Overview:

1. Hold down the “Settings” button for 5 seconds to enter the programming mode.
2. Short or long press the “Settings” button to move to the next programmable setting.
3. Press the up and down arrows to adjust settings as desired.
4. After setting has been completed, press the “Save” button to save and exit.

Programming Settings Table:

Function ID	Function	Default Value	Remarks
P1	Define fructose output ratio: 1–2000	100	Press ▲: to reduce fructose output, Press ▼: to increase fructose output.
P2	Detect the fructose syrup viscosity: 1–200	5	Long press the “Settings” button (5 seconds) under P1 to enter P2.
P3	Temperature adjustment (password “1–2” “3–2” “2–2”)	15	Press ▲: to increase temperature, Press ▼: to decrease temperature.
P4	Refill delay time: 1–30 (corresponds to 0.1–3 seconds)	30	Press ▲: to increase time (seconds), Press ▼: to reduce time (seconds).
P5	Refill time: 1–200 (x2 second)	180	Press ▲: to increase time (seconds), Press ▼: to reduce time (seconds).

Calibration Instructions:

1. **Fill the Reservoir:** Add fructose to the reservoir.
2. **Dispense:** Press the A1 button to dispense into the provided measuring cup.
3. **Record Measurement:** Take note of the amount dispensed and the amount shown on the display screen.
4. **Adjust if Needed:** If the displayed amount does not match the actual dispensed amount, follow the steps below to adjust the flow rate.

Adjusting Flow Rate Settings:

1. **Access Settings:** Press the “Settings” button for single unit flow rate adjustments.
2. **Select Button:** Choose the button you want to reprogram. These are the number buttons found on the interface, for example “C3”.
3. **Adjust Flow Rate:** Use the ▲ or ▼ buttons to increase or decrease the flow rate. Lower numbers increase the amount of fructose dispensed, and higher numbers decrease the amount of fructose dispensed.
4. **Save Changes:** When finished, press the “Save” button to confirm the settings and exit.

Operation

Start-Up Procedure

1. **Fill the Reservoir:**
   a. Ensure the fructose reservoir is filled before powering on the machine.
   b. The reservoir must be at least 25% full for fructose to dispense.
   c. When filling the reservoir with fructose, pour slowly to prevent air bubbles from forming, as these can affect output accuracy.
2. **Power On:** Remove the cap from the fructose nozzle. Press the power button located on the side of the machine. A “YF” will display on the control panel, indicating that the unit is receiving power.
3. **Enter Standby Mode:** Press the red toggle power switch on the right side of the machine to enter standby mode.
4. **Dispense Fructose:** Press any numbered button to dispense the desired amount of fructose into a cup.
5. **Continuous Dispensing:** For uninterrupted dispensing, press and hold the “Continuous Dispensing” button for 6 seconds. You will hear 5 beeps; release the button to begin continuous dispensing.
6. **Monitor Fructose Level:** During operation, if the fructose level becomes too low, the machine will emit 5 beeps, and the indicator light will flash. Refill the reservoir immediately to prevent malfunction.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Use a clean, damp cloth to wipe down all exterior surfaces.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Check the integrity of electrical cords and plug points.
4. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

Troubleshooting

Problems	Solutions
Fructose leaking from nozzle.	Ensure that the nozzle assembly is assembled correctly, following the diagram shown in the Nozzle Assembly Cleaning section.
Fructose does not flow out.	Ensure that the fructose reservoir is at least 25% full.
	Disassemble the nozzle assembly to ensure there is no debris or dried fructose blocking the nozzle.
Unit not powering on.	Check the circuit breaker to ensure it is not tripped.
	Examine the cord for obvious signs of wear or damage. Contact manufacturer for replacement.
Not dispensing correct amount of fructose.	Re-program Flow Rate (P1) by holding down the "Settings" button and adjusting using the up/down arrows; recalibrate.

Error Code	Description	Solution
E-rr	Abnormal voltage.	Contact manufacturer.
E-17	Cannot read parameters.	Contact manufacturer.
E-19	Computer board (IC board) failure.	Contact manufacturer.
CLOS	Temperature sensor short circuit.	Contact manufacturer.
E-CN	Counter electric eye failure.	Contact manufacturer.
E-18	Cannot write parameters into memory.	Contact manufacturer.
OPEN	Temperature sensor open circuit.	Contact manufacturer.