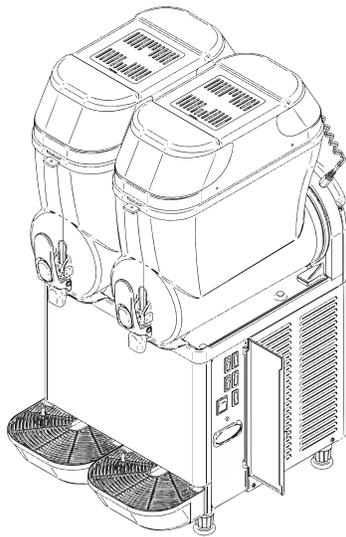


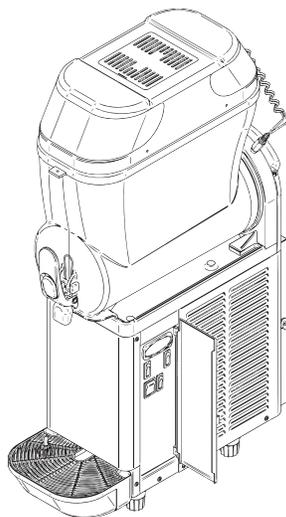
# USER MANUAL



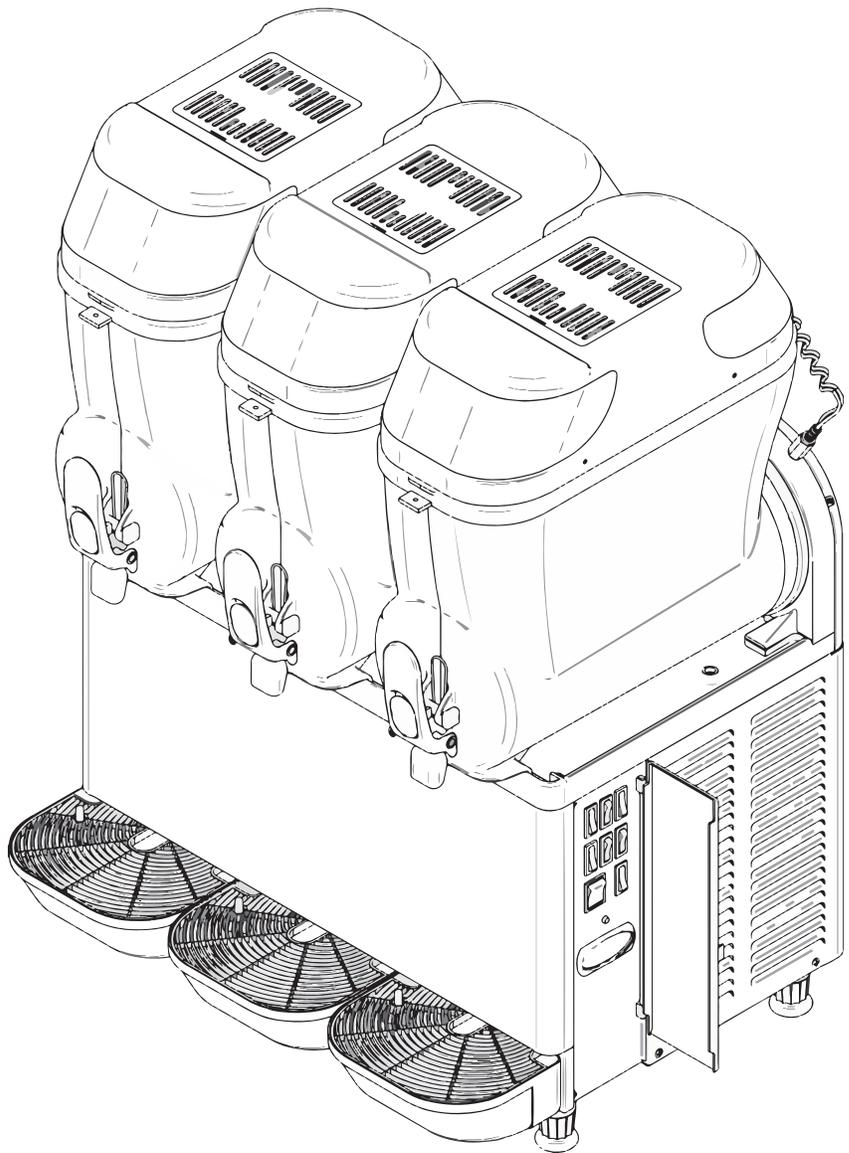
## NARVON SLUSHY



#378SM2  
DOUBLE BOWL



#378SM1  
SINGLE BOWL



#378SM3  
TRIPLE BOWL

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# 1. GENERAL INFORMATION

## 1.1. Manufacturer

The manufacturer's details are shown on the identification plate.

## 1.2. Authorized persons

Two types of people may access the machine for different purposes:

### User

A person who has adequate technical training to operate this slushy machine.

After reading this manual, they will be capable of:

- carrying out normal product loading and/or replacement operations;
- properly dispensing the product;
- cleaning and sanitizing the machine.

### Specialized technician

A person who has examined this manual and has specific training in the installation, use, and servicing of the slushy machine:

- must be able to carry out repairs and be well acquainted with this manual and all the information regarding safety;
- must be able to understand the contents of the manual and correctly interpret drawings and diagrams;
- must be familiar with sanitation methods, accident prevention, technological, and safety standards;
- must have specific experience in servicing slushy machines;
- must know how to act in case of emergency, where to find individual safety equipment and how to use it properly.



**Persons who do not meet the above requirements must not be allowed to use the machine.**

## 1.3. Layout of the manual

The purchaser/user must carefully read the information contained in this manual.

### 1.3.1. Purpose and contents

The purpose of this manual is to provide the Purchaser with all the necessary information regarding the installation, maintenance, and use of the slushy machine.



**Before carrying out any operation on the machine, users and specialized technicians must carefully read the instructions.**

Should you have any doubts about the correct interpretation of these instructions, contact the manufacturer to request the necessary explanations.



**You should not carry out any type of operation until you have read and thoroughly understood the contents of this manual.**

### 1.3.2. Who must read the manual

This manual is aimed at users and specialized technicians.

**Users must not attempt to carry out any operations restricted to specialized technicians.**

The manufacturer will not be liable for any damage or injury caused as a result of failure to comply with this rule.

The instruction manual is an integral part of the product purchased and must therefore be handed over to any subsequent owners.

### 1.3.3. Symbols used



#### GENERAL DANGER WARNING

This symbol indicates a danger which may also place the User at risk. In such cases utmost care is required and every precaution must be taken in order to operate safely.



#### DANGER OF ELECTROCUTION

This symbol warns the personnel concerned that the operation described may result in an electric shock unless all the necessary safety precautions are taken.



#### IMPORTANT

This symbol indicates a cautionary note, a note about key functions or useful information. Very close attention should be paid to the portions of text marked with this symbol.



#### PROHIBITED

This symbol is used to indicate operations that must be avoided as they create hazards for the User and any other individuals present in the vicinity.



#### DO NOT EXTINGUISH FIRES WITH WATER

The presence of this symbol warns against attempting to extinguish fires with water or any substance containing water.



#### PERSONAL PROTECTION

When this symbol appears alongside a description it means that personal safety equipment must be used, as there is an implicit risk of accidents.



#### SPECIALIZED TECHNICIAN

This symbol identifies operations that may be performed only by qualified technical personnel.



#### MOVING MACHINE PARTS

This symbol identifies the danger due to moving parts existing in the machine.

# 2. MACHINE DESCRIPTION

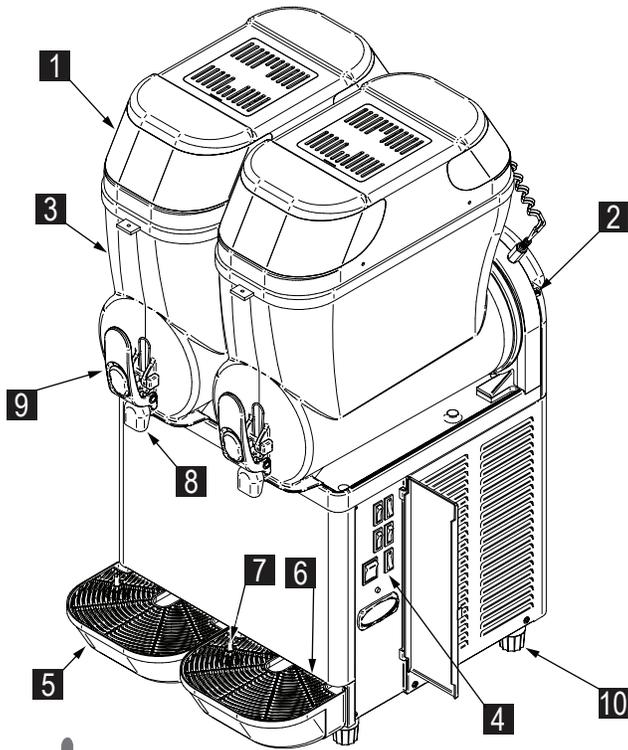
## Use of the machine

The machine you are using is suitable for making granitas, slushies and cold beverages. If this machine is to be used with dairy based products. The unit must be equipped with an extra temperature gauge.

## 2.1. 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



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

- #378SM1, References the (1) bowl slushy machine
- #378SM2, References the (2) bowl slushy machine
- #378SM3, References the (3) bowl slushy machine

## 2.2. Technical Data

The technical data and features are listed below

Model	#378SM1	#378SM2	#378SM3
Dimensions W x D x L (in)	7.87" x 20.86" x 33.07"	15.74" x 19.68" x 33.07"	23.62" x 19.68" x 33.07"
Maximum Electrical Input (W)	2.9	4.7	6.8
		5.2	7.0
Operating voltage (V)	115		
Operating temperature (Air temp)	Min. 68°F - Max. 89°F		
Number of bowls.	1	2	3
Capacity of each bowl	3 gallons		
Sound pressure level	<< 70 dB <sub>A</sub>		
Class	N		
Refrigeration Type	R290		



**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.

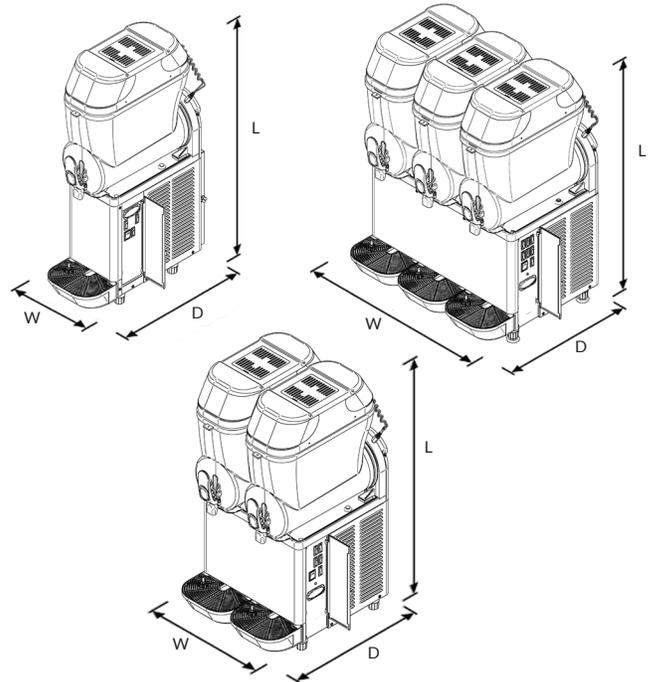
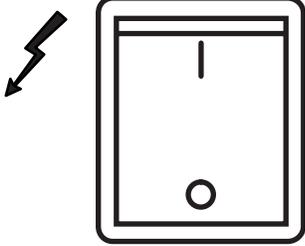
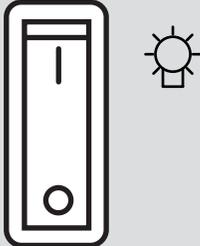
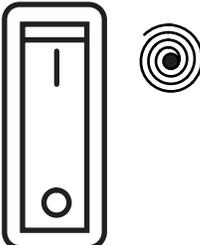
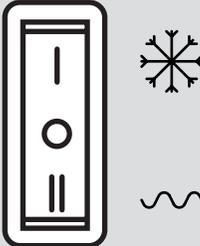


Fig. 02

## 2.4. Control panel description and functions

The machine controls are located on the side control panel.

Control	Machines with this control	Functions
	All	Main Switch: its function is to turn the unit on and off
	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 slushies;</li> <li>• in position "II", the refrigeration system is activated for the production of cold drinks.</li> </ul>
	All versions with temperature display	Temperature 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 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;
  - 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: this can cause 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 Section 5.
  - install the machine in a place where it may be exposed to any kind of water or liquid.
  - use the machine near inflammable and/or explosive substances.
  - leave plastic bags, polystyrene, nails, or any parts 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 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 specialized technician.

- Do not obstruct the vents on the side of the machine.
- Do not place 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 considered improper use:*

- any use other than the intended use described in this manual;
- any operation of the machine that is in contrast with the directions provided;
- 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



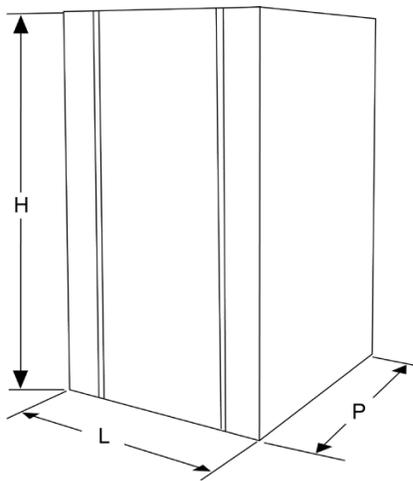
**All the operations described in Section 4 must be carried out exclusively by technicians who are also specialized in the lifting and handling of packed or unpacked machines. All steps in the handling and storage process must be carried out with suitable equipment.**

## 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

Model	Width (L)	Depth (P)	Height (H)	Weight
#378SM1	12 in	20.86 in	36.61 cm	68.34 lbs
#378SM2	22.83 in	21.25 in	38.18cm	112.43 lbs
#378SM3	30.31 in	21.25 in	38.18cm	147.71 lbs



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

## 4.2. Transport and handling



**Make sure no bystanders are present for the unloading and moving 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 carefully and move it into position. Make sure to carefully avoid obstacles that could impede.



**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



**The machine must be thoroughly cleaned and sanitized before it is put into storage and after it is taken out.**

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

If the machine is to remain in storage for a long period of time, please take these precautions:

- 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.

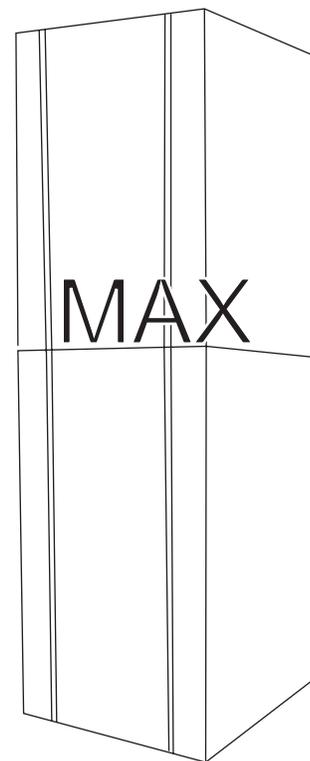


Fig. 04

# 5. INSTALLATION



All steps in the Installation process must be carried out with suitable equipment.

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



This unit must be installed in areas 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 (68°F - 89.6°F).

## 5.1. List of accessories provided

- Food grade lubricant: 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 properly prepared for machine installation;
- the surface that 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 able to leave the work area immediately in case of need.

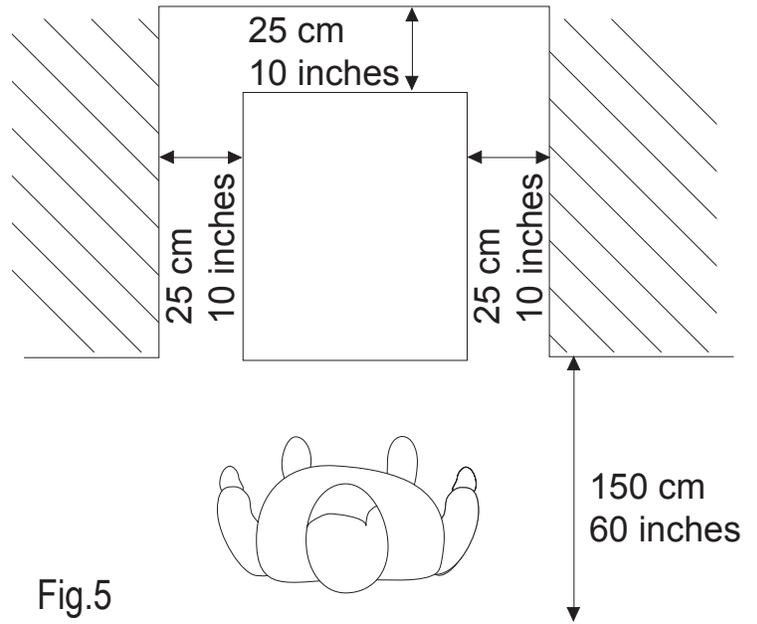


Fig.5

Figure 5 shows the minimum clearances for installation

Figure 5 shows required clearances needed in order to properly operate and service the machine:

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 can be used for the first time all components must be cleaned and sanitized. See section 7 for more cleaning information.**

## 5.3. Disposal of packing materials

After opening the box, make sure to separate the packing materials according to type and dispose of them as necessary.

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/user 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 data shown on the rating plate on the side 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 adapters.

## 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



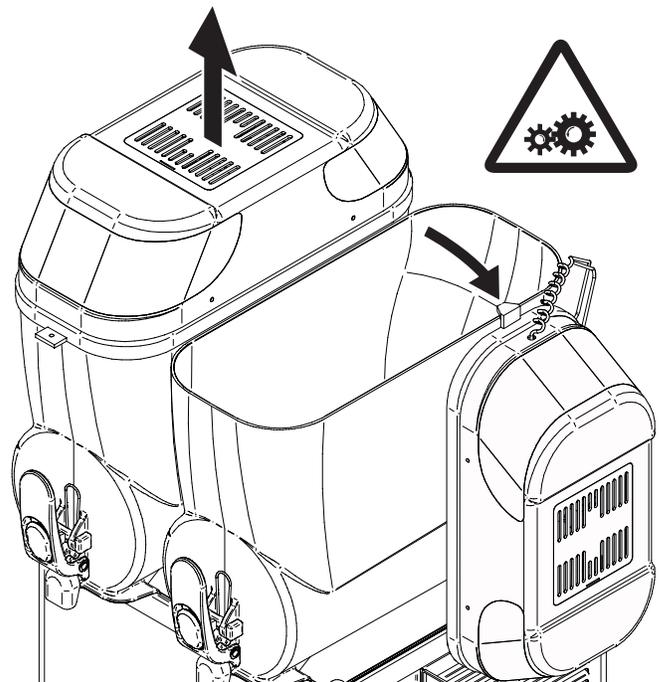
**Warning: Product must be poured into the bowl only when the machine is off and unplugged.**



Dilute and mix the CONCENTRATE with WATER in a suitable container. 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:

Prior to filling the bowl with product, the lid must be removed by being lifted off of the unit.

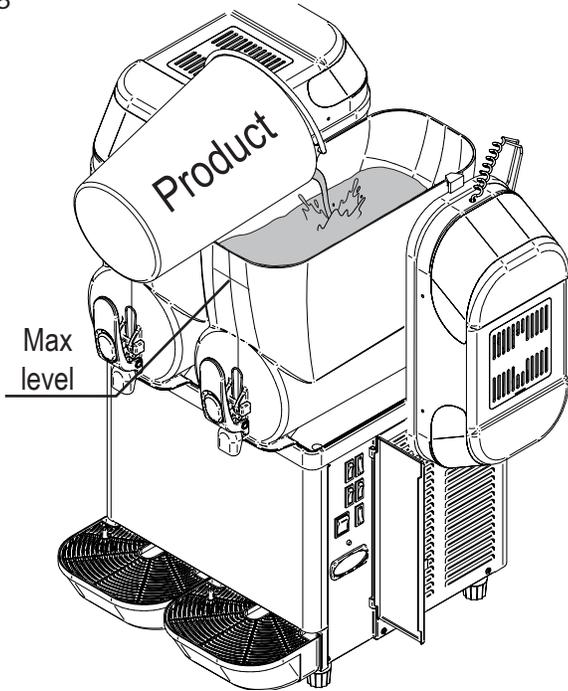


**Warning: Do not force the lid opening in case of difficulty.**

Fig.6 Never only use water

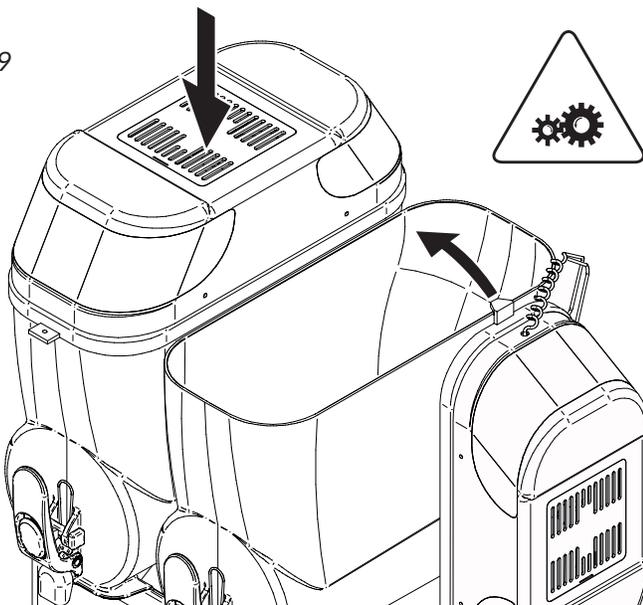
NEVER INTRODUCE HOT LIQUIDS with temperatures exceeding 25°C (77°F)

Fig.8



**Pour the product into the bowl making sure 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.**

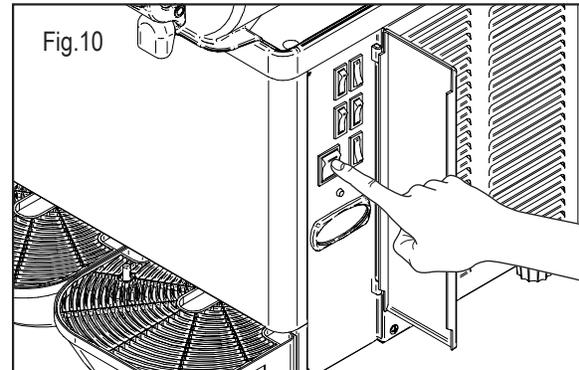


**Warning: There are some moving parts inside the bowl, which may cause injuries; turn off and unplug the machine before carrying out any operation inside the bowl.**

## 6.2. Starting a Slushy Machine

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.

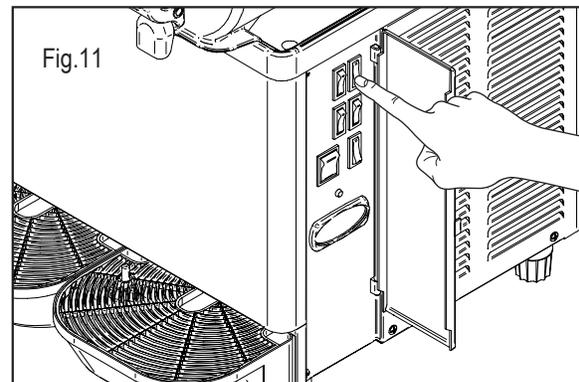


Each bowl is controlled by a switch and a changeover switch, which must be operated as follows:

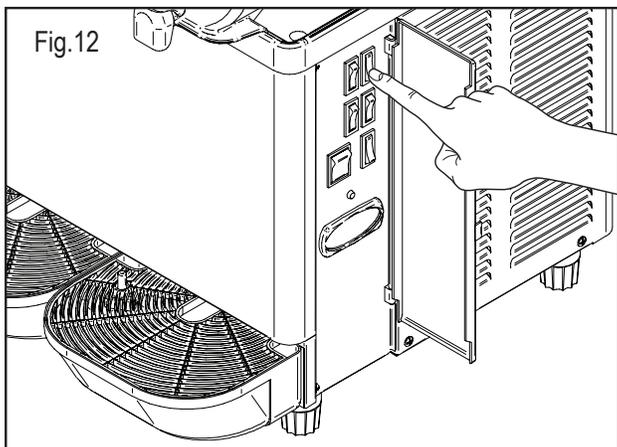
Switch ⦿ in position "I": mixer on.

To dispense Slushy:

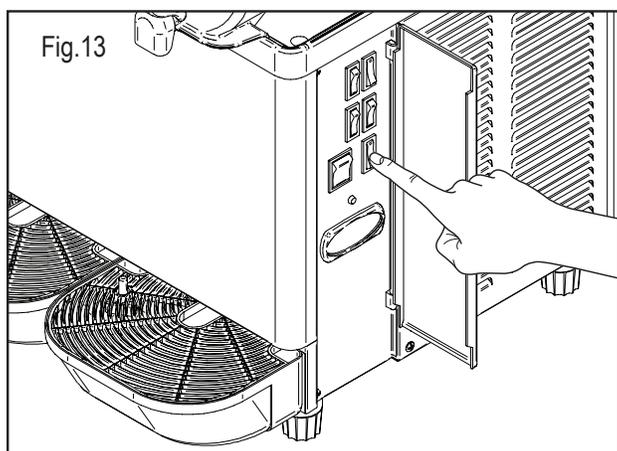
Changeover switch ❄️ in position "I": refrigeration system on (freeze mode).



Changeover switch  in position "II": refrigeration system on (cooling mode).



Press the switch  to turn on the machine lid light.



### 6.3. Starting #378SM1

(Temperature 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.

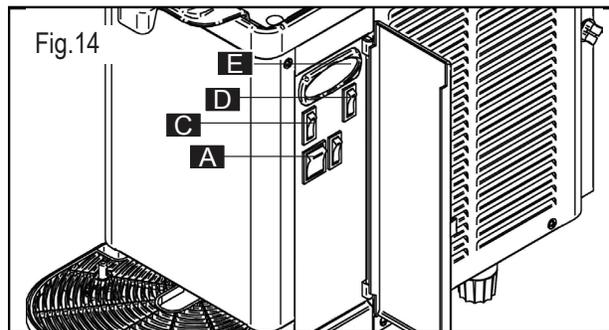
Switch (A) in position "I": power is being supplied to the machine.

Switch (C) in position "I": the mixer is operating.

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

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

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



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 #378SM2 and #378SM3

(Temperature 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 in question.

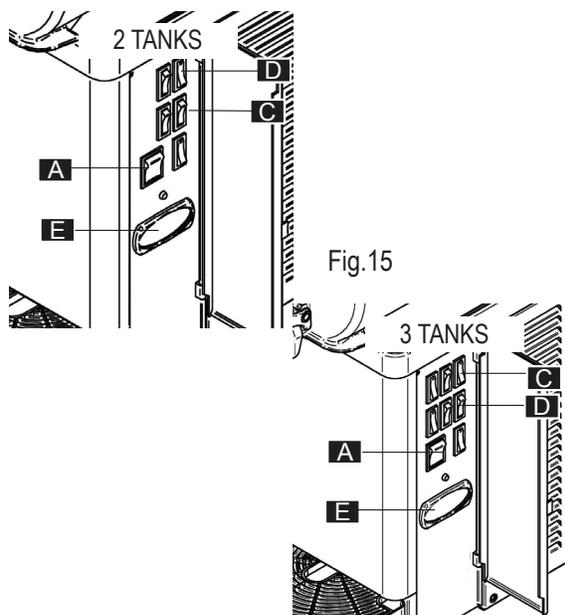
Switch (A) in position "I": Machine powered.

Switch (C) in position "I": Mixers operating.

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

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

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



## 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

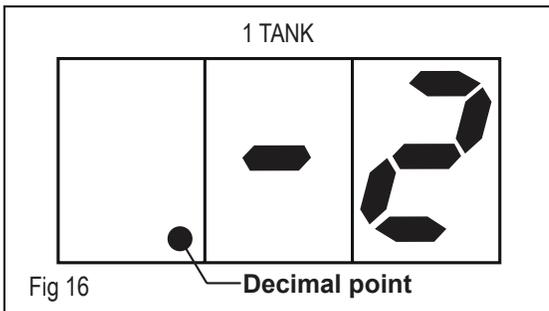
“A4”: Tank 2 probe short circuit

“A5”: Tank 3 probe disconnected

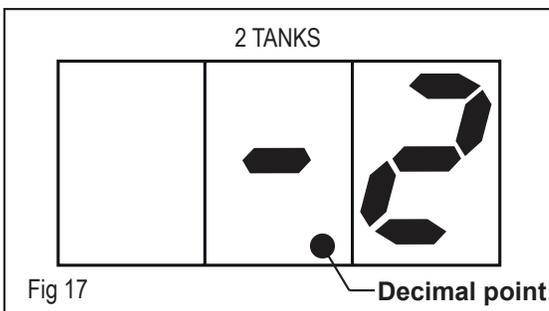
“A6”: Tank 3 probe short circuit

During operation, the temperature display shows the temperature of the product in the bowls, cyclically showing the temperature of the product in each bowl. To see which tank is being referred to with the temperature reading, it is necessary to check which decimal point is being shown.

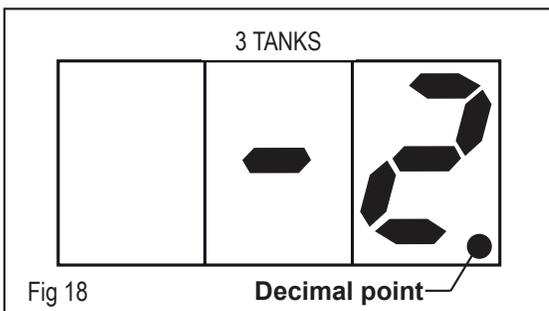
If the decimal point viewed is on the left, the temperature reading refers to Bowl 1 (see Fig.2 Page 4).



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



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



**Note:** If the temperature display on the unit switches off, start it again by pressing the . key. If the display fails to switch back on, turn off the machine and seek assistance from a specialized technician.



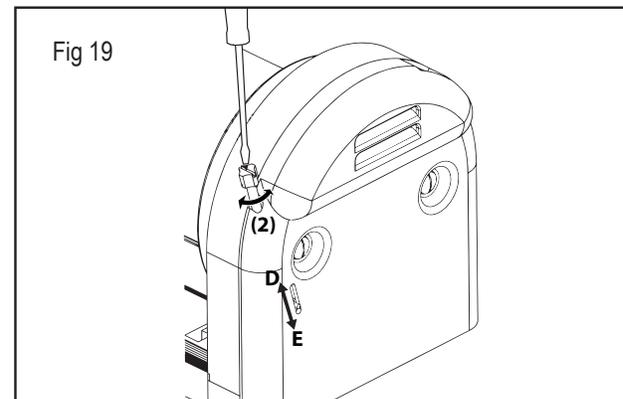
**Important:** While using the machine, the temperature display must always be on so as to show the temperature of the product in the tanks.

## 6.5. Adjusting slushy consistency

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



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



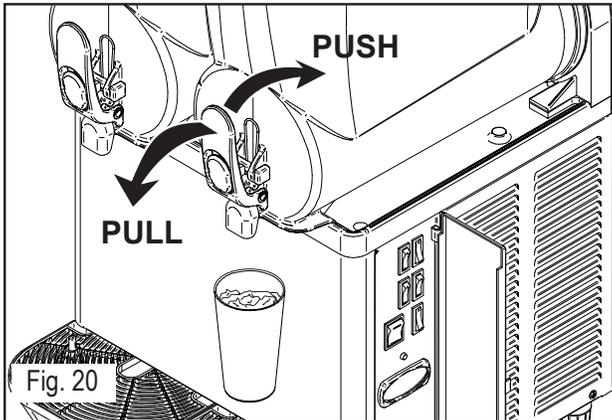
The machine comes straight from the factory with the valve (2) set in an intermediate position between the maximum (E) and minimum (D) consistency points.

If you wish to raise the consistency of the product all that is needed is to turn the valve counterclockwise (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 Slushy

To dispense the beverage, pull the tap lever.



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 thermometer, corresponds to the temperature shown on the machine. If there is still product to be used up in the hopper, never disconnect the machine from the main power or switch off the machine; leave the machine on in slushy or refrigerated drinks mode.



If the machine is not used continuously or when it is used with dairy based products, it is necessary to:

- Spray sanitizer solution around the spigot area and on the spigot itself (alternatively, wash with a clean cloth and sanitizer); or:
- Dispense a small amount of the product from the spigot before dispensing the serving for the customer.

## 6.7. Emergency situations



**WARNING:** To shut down the machine in an emergency situation, firmly press the main switch into position -0-.

In case of freezing, switch off the machine and contact a service specialized technician.



If a fire breaks out, the area must be immediately cleared to make way for trained personnel provided with suitable safety equipment. Always use approved extinguishers, never use water or substances of dubious nature.

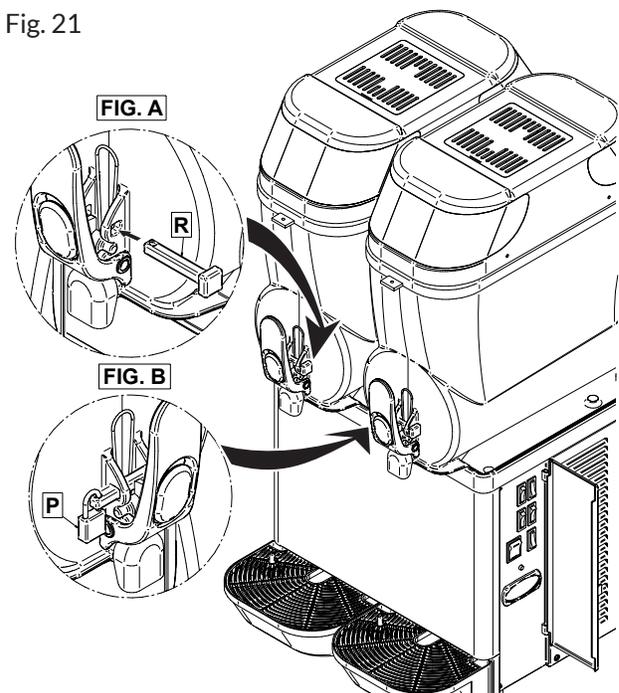
## 6.8. Locking System

Use the tap locking system as follows:

**Fig. A:** When using the machine, place the rod "R" as showed in the picture.

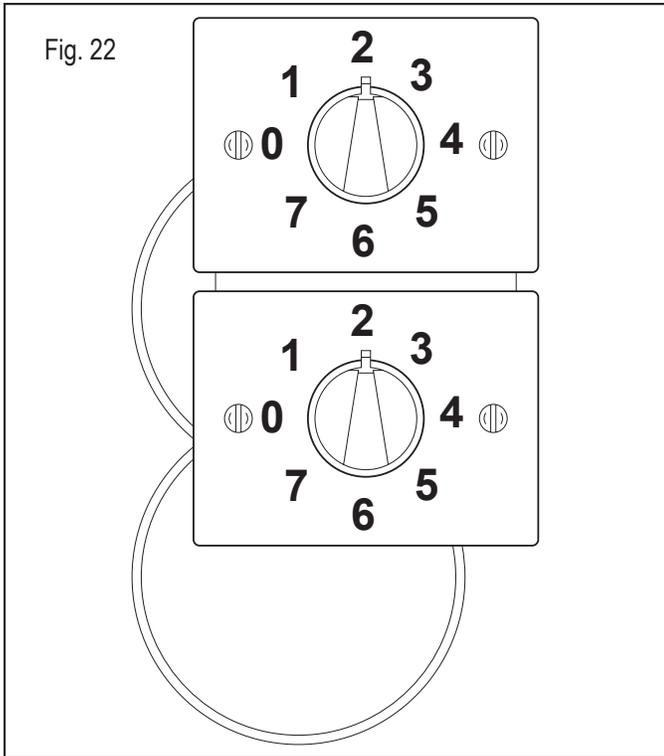
**Fig. B:** To lock the handle, insert the rod "R" in its hole and place the padlock as showed in the picture.

Fig. 21



## 6.8.1 Mechanical thermostat

It is possible to regulate the temperature of machines provided with a mechanical thermostat when they operate in “cold drink” mode. To do so, simply adjust the refrigeration power using the potentiometer. To obtain a higher refrigeration power (lower product temperature) turn it clockwise towards higher power values.



**Note:** When the machine is working in critical conditions, there can sometimes be insufficient air supply to the condenser due to dirt accumulating. This can cause an increase of temperature at the cold circuit. To avoid this, a sensor will flash red when this situation occurs.

To reset the machine it must be disconnected, the left panel removed, and the condenser cleaned (see Section 7.9). Reconnect the machine and press the restart button (R) situated on the right panel. The red pilot light (PR) on the front panel will turn off.

## 7. CLEANING AND MAINTENANCE



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



It is important that you always wear personal protection (gloves, glasses, etc.) before performing any cleaning/maintenance on the machine.

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

- Wear personal protection gear
- Do not use solvents or flammable materials
- Do not use abrasive cleaners and/or sponges to clean the machine and its components
- 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 spray down the machine
- For cleaning use only lukewarm water and a suitable sanitizing agent that will not risk damaging machine components
- Upon completion of cleaning and maintenance, 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.

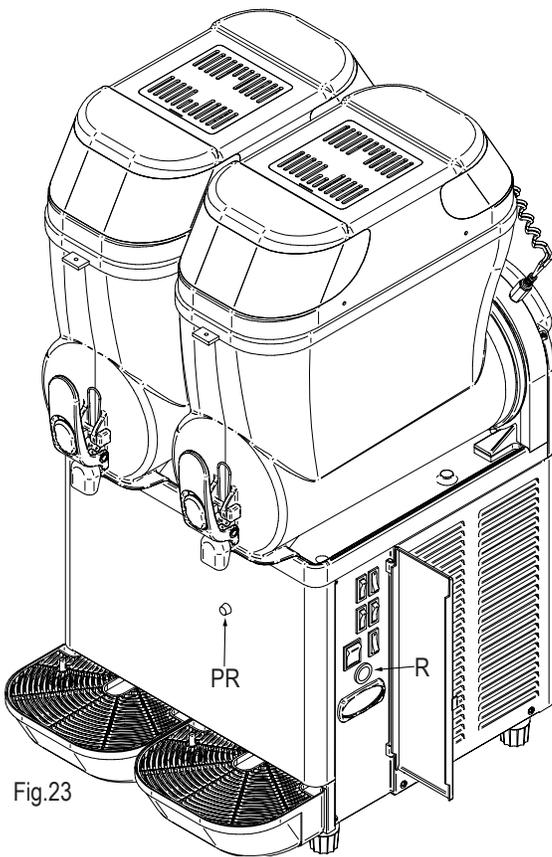


Fig.23



The machine must be cleaned at least once a day. 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.

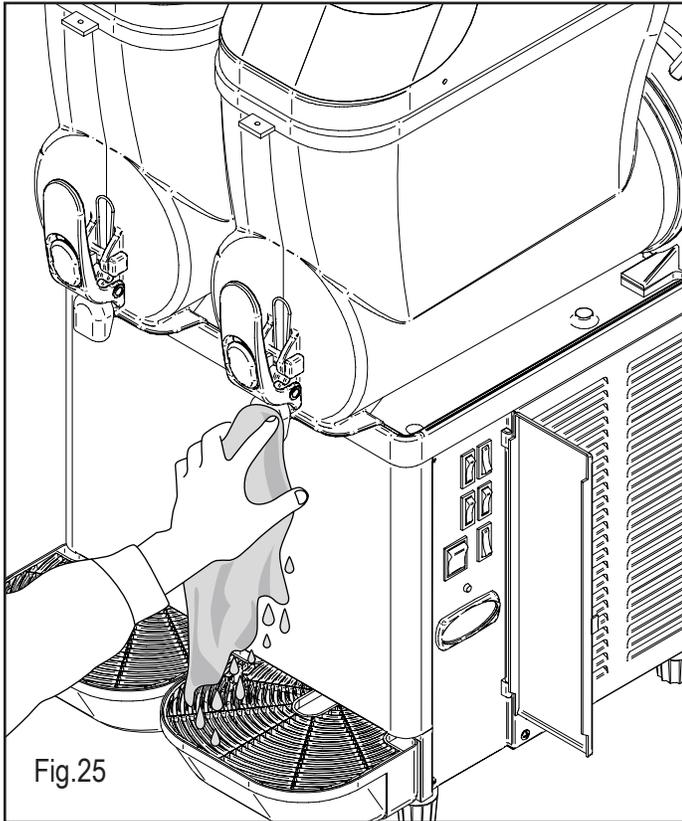


Fig.25



While the components of this machine are designed to make them easy to clean, germs and mold can still build up 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

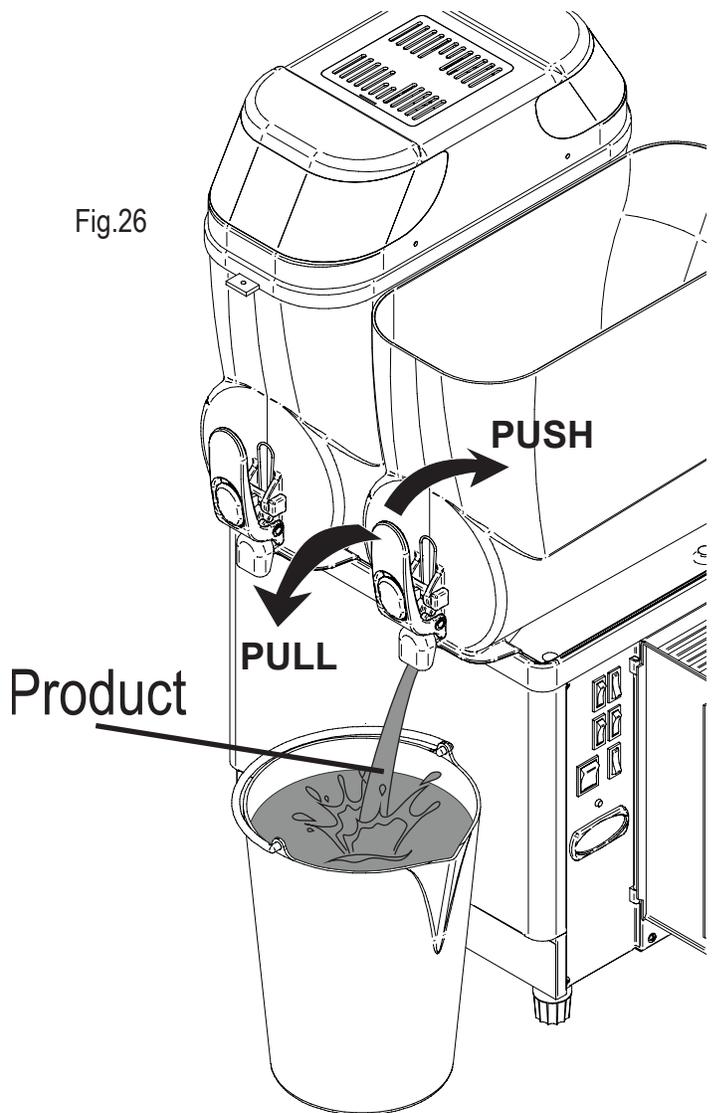
Before a bowl may be cleaned, it must be emptied of the previously prepared product.

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.

With the machine switched on, put the freeze/cool changeover switch  on "O", and empty the bowl of all its contents.

Fig.26



After all contents have been emptied, turn off both the main switch and mixer switch and **unplug the machine**.

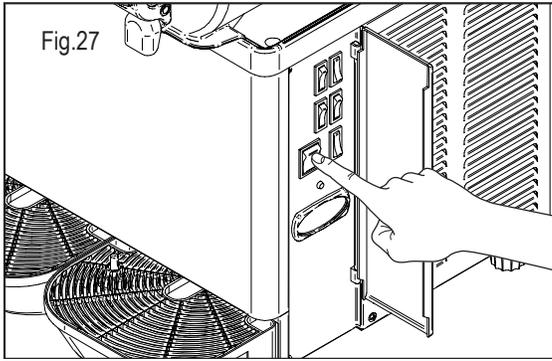


**Never disassemble the tap if the product or any other liquid is present inside the bowl.**

### 7.3. Removing the bowl and the lid

To remove a bowl correctly proceed as follows:

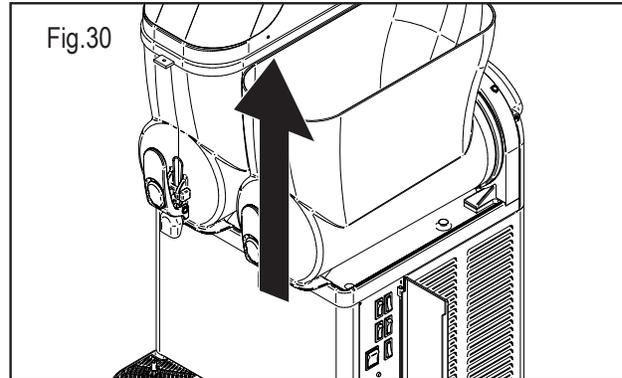
1. Remove the lid as shown in Section 6.1.;
2. Raise the front part of the bowl to release it;



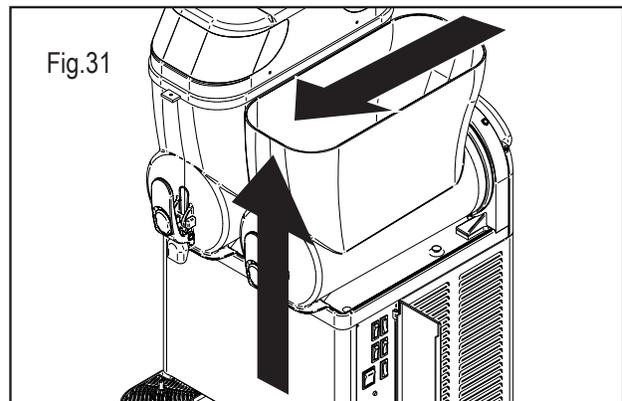
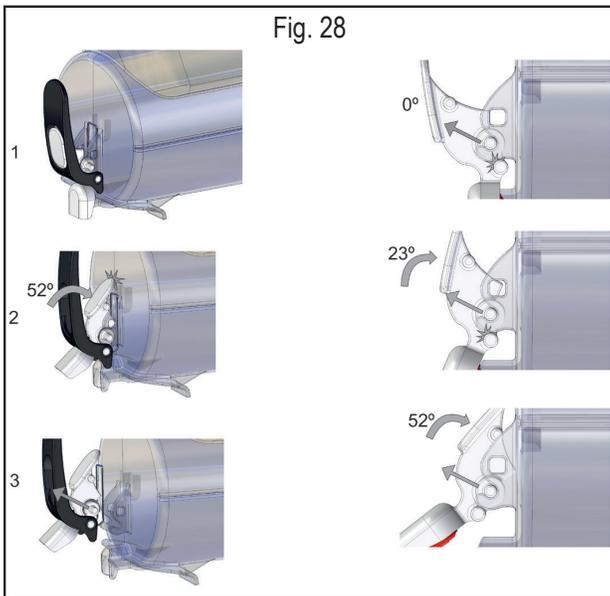
### 7.2. Disassembling the dispensing tap

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

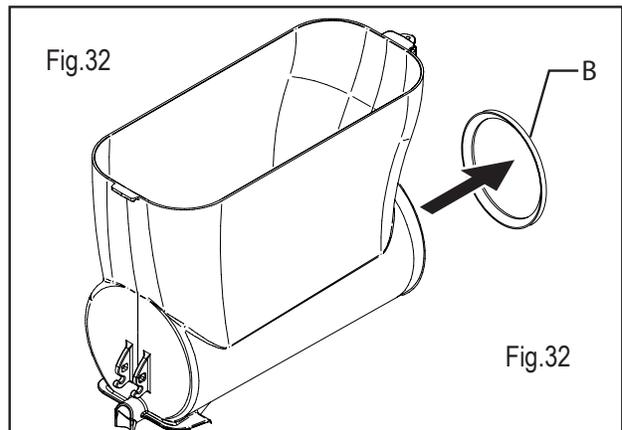
Disassemble the tap by removing the pin from its seat to release all the other parts. Push the push lever dispenser until it makes contact with the tank and pull upwards as shown.



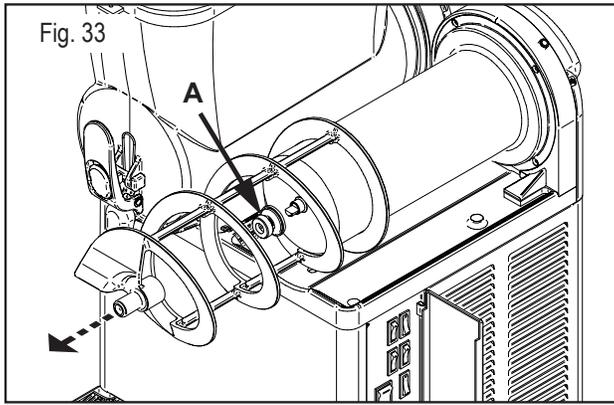
3. Remove the bowl from its seat by pushing and tapping lightly on the rear;



4. Remove the bowl gasket (B);



5. Extract the mixer and remove the seal (A).



## 7.4. Washing and sanitizing the components

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

Users should utilize the three sink method to properly clean all components.

1. To properly carry out the three sink method:
  - Fill one basin with a neutral cleaning detergent mixed in lukewarm water
  - Leave one basin empty for rinsing
  - Fill a third basin with sanitizing solution mixed in lukewarm water
2. In the first basin, thoroughly wash all components, except the lid, in the mild cleaning detergent with a soft cloth or sponge.
3. Rinse all components in water.
4. After rinsing, use a soft cloth or sponge to wipe down all of the components in the sanitizing solution, before rinsing for a final time.
5. Place the components on a clean surface to dry.

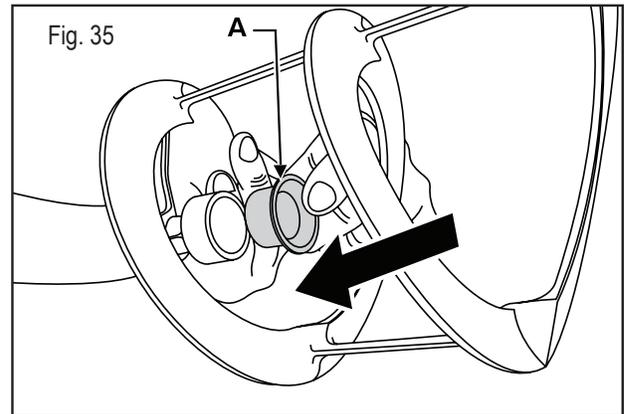


**NOTE: The lid and evaporators should be carefully wiped down with a soft cloth without submerging with water, as to not damage electrical components.**

## 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.

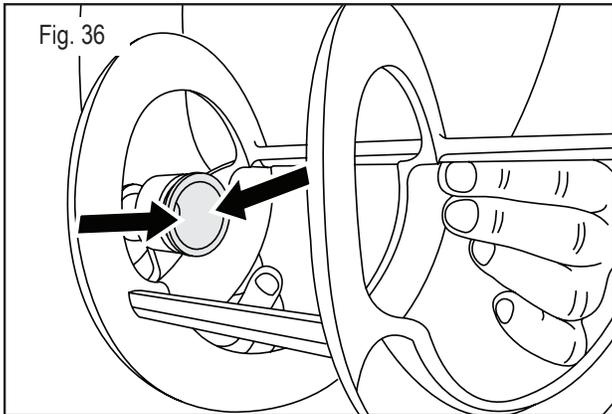
Reapply the seal (A) on the mixer as shown in the Fig.35.



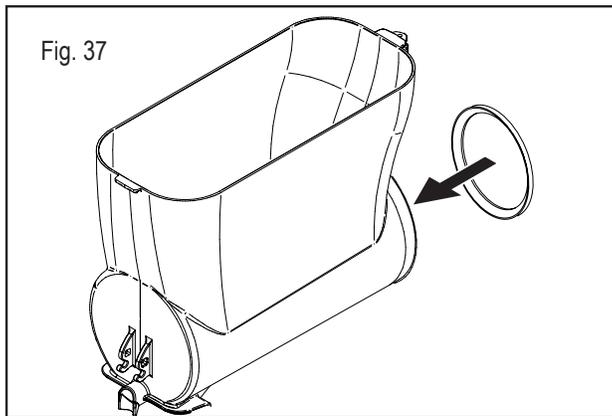


**Important Note: Always check the seal integrity; should it be worn, replace it with a new one. Replace the seal (A) once a year at least.**

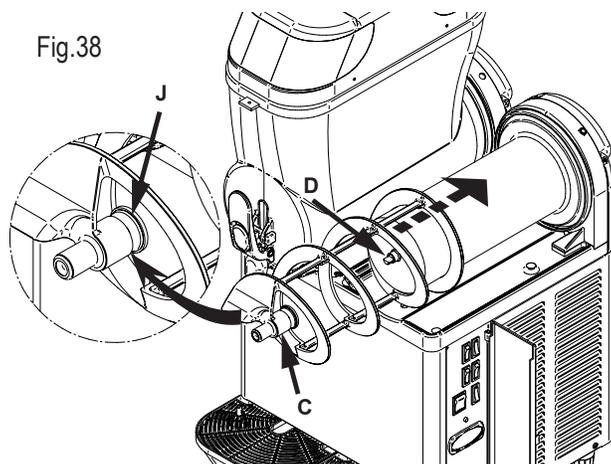
Using food-safe lubricant, lubricate the mixer (A) in the areas shown in the Fig.36.



Place the bowl gasket onto the bowl.

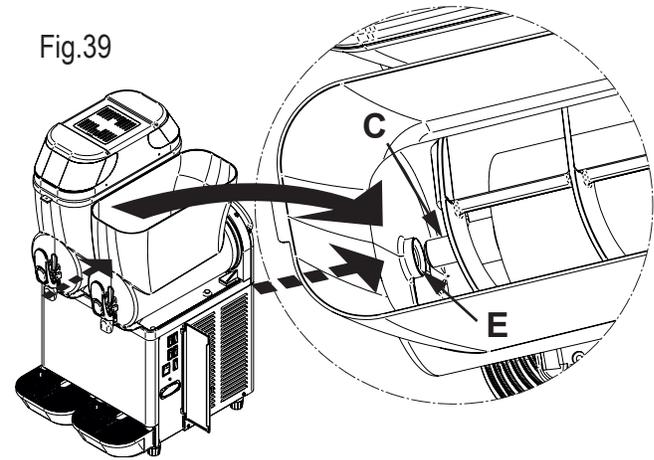


Reinsert the mixer back onto the machine, engaging head (C) with shaft (D). Check that the gasket (J) is placed in its lodging.

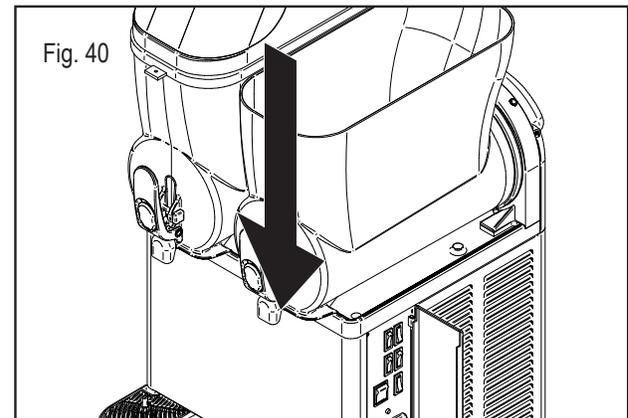


**Note: Rotate the mixer to engage it.**

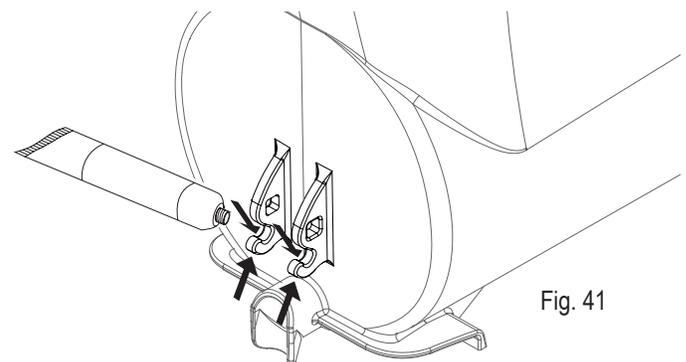
Set the bowl back in place; raise head (C) of the mixer so that it meets the seat provided (E) in the bowl.



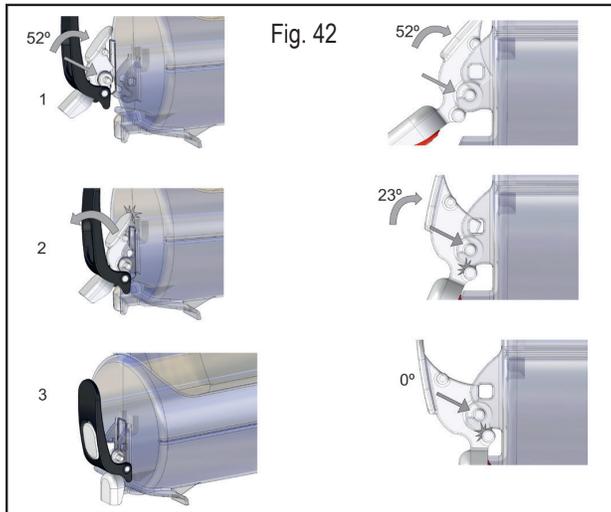
Press the bowl downward until it clicks into place.



Using the food safe lubricant provided, adequately lubricate the hooks and the joint



Lean the pin on its seat and push the push lever until it is introduced to 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 run the rinse cycle.

Proceed as follows:

1. Fill the bowl with clean water.
2. Turn on the machine for 5 minutes in the (agitation) mode only.
3. Turn off the machine and empty the tank by opening the tap.

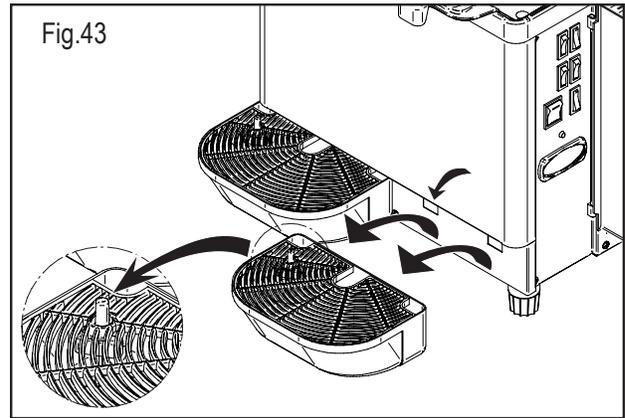
## 7.7. Cleaning the drip tray

The drip tray should be emptied and cleaned daily.



**Note:** All of the drip trays present in the machine should be cleaned. The drip tray should be emptied and cleaned every time the red float installed in the grid rises into view.

Carefully unhook the drip tray from the machine.



Wash the drip tray and grid in lukewarm water and dry. Reposition the grid on top of the tray and hook back into place on the machine.

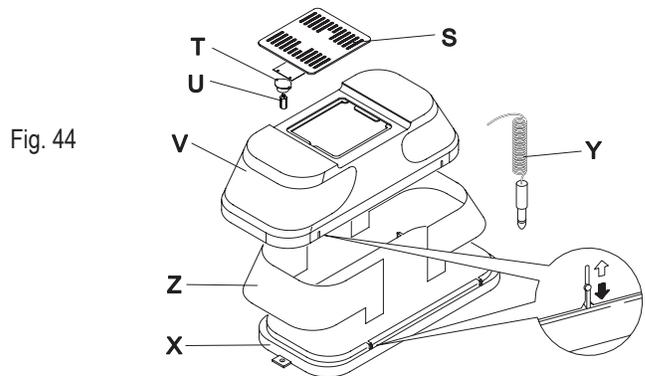
## 7.8. Lid Maintenance



Maintenance of the lighted lid must be performed by a specialized technician.



The operator is forbidden to disassemble any lid component.



Components:

- S: Cover
- T: Bulb Holder
- U: Bulb
- V: Lid Top (upper part)
- Z: Decal
- X: Lid Bottom
- Y: Cable with "male" Jack Plug



Caution! Any operation on the lid must be carried out manually. Do not use any tool, as they might damage the lid or its components. The lid top "V" is assembled to the clear bottom "X" by applying pressure with your hand. To disassemble it, hold the top "V" with one hand, while you pull the bottom "X" with the other hand.

### 7.8.1. Bulb replacement



The bulb must be replaced only when the main switch is in position -0- and power cord is unplugged.

Lift off cover "S" as shown in Figure 44 and 45. Remove bulb "U" from bulb holder "T" and replace it with the new one. Replace cover "S" on lid top "V", making sure it closes properly.

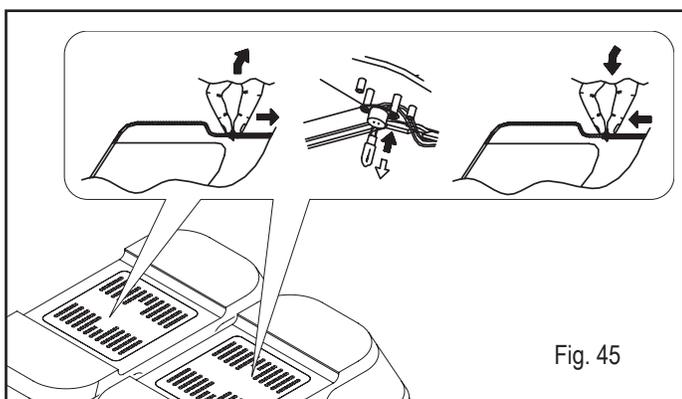


Fig. 45

## 7.9. Cleaning the condenser



The condenser should be cleaned solely by a specialized technician.



Periodically clean the condenser situated inside the machine.



Warning: Removing safety guards will expose some sharp surfaces on the machine.



Warning: Failing to clean the condenser will impair machine performance.

To access the condenser, remove the safety guards.



It is forbidden to use the machine when even only one panel (front, rear or side) is not set properly in place.

### 7.9.1. Cleaning the condenser for #378SM1

Carefully unscrew and remove the rear panel to expose the condenser (the screws are positioned on the left and right sides).

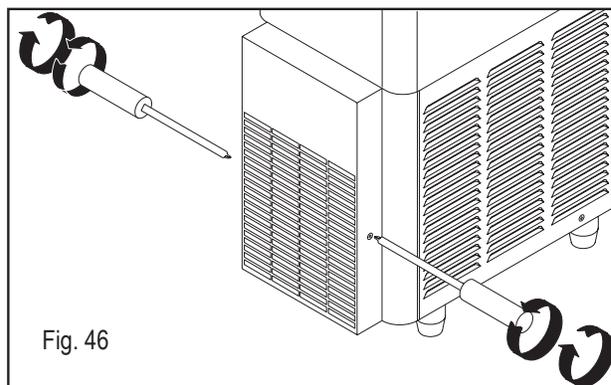


Fig. 46

After removing the panel, use a dry brush to remove the dust that has built up over time with use.

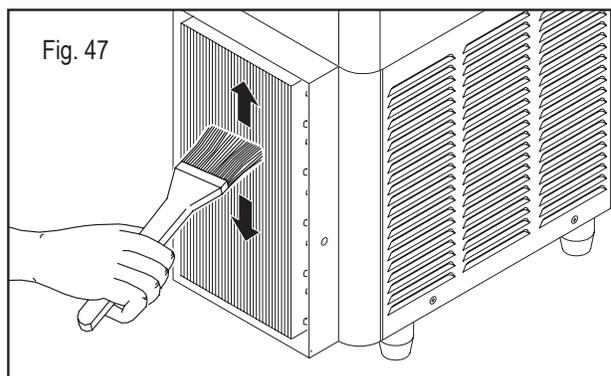


Fig. 47

Once the condenser has been thoroughly cleaned, fit the panel back in position.

### 7.9.2. Cleaning the condenser for #378SM2 and #378SM3

Unhook the safety clips fastened onto the panel and remove.

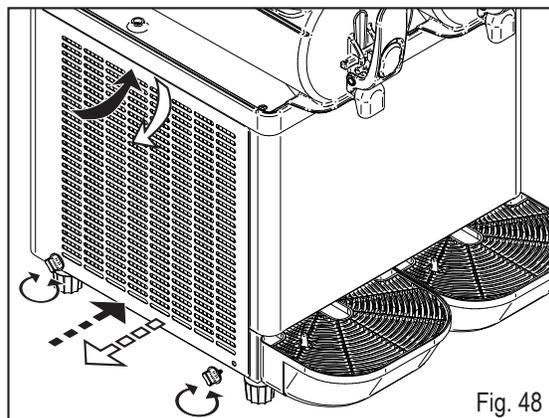
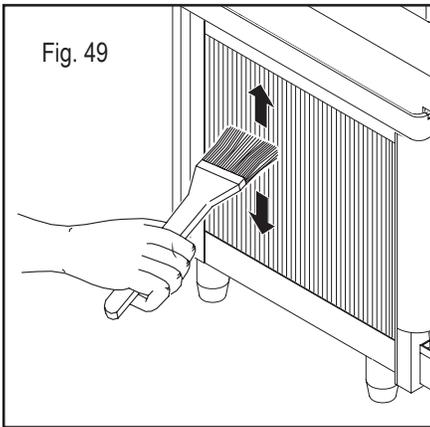


Fig. 48

After removing the panel, use a dry brush to remove the dust that has built up over time with use. (Fig.49)



Once the condenser has been thoroughly cleaned, fit the panel back in position.

## 7.10. Periodic maintenance



The machine must be periodically checked (at least once a year) by a specialized technician. This periodic check serves to ensure that all the components installed and the machine itself are maintained at a high level of safety.



Any worn components must be replaced by an original spare part.



It is forbidden to use the machine when even only one of its components is faulty or worn. Users are forbidden to perform periodic maintenance.

## 8. Disposal



Electric and electronic equipment must be disposed of in accordance with the EPA.



Such equipment may not be disposed of as normal municipal solid waste but must rather be separately collected to optimize recovery and recycling of the materials used to manufacture them.

All products are marked with the crossed out wheeled bin symbol  as a reminder of separate collection obligations.



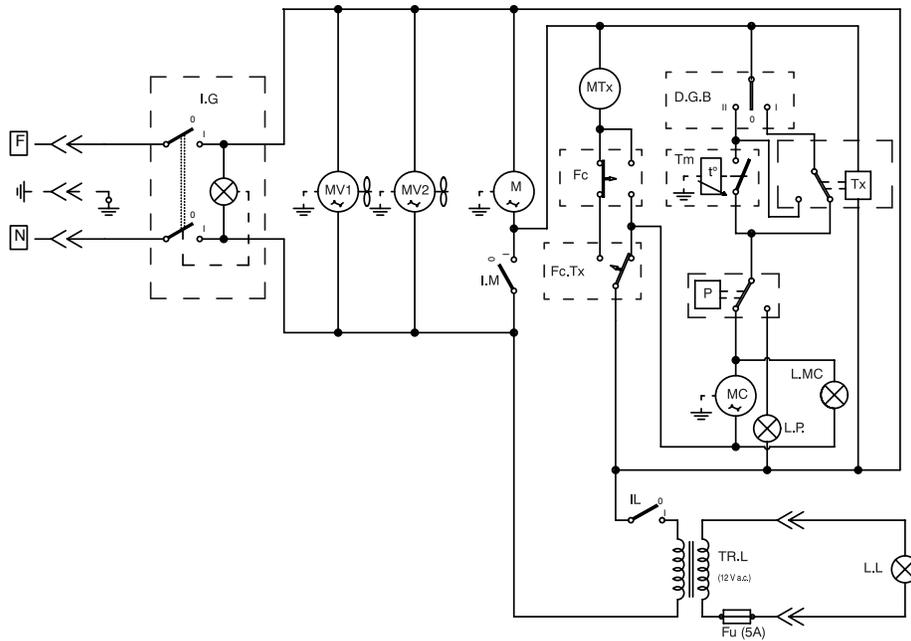
Correct observance of all of the provisions for the disposal of end-of-life products will contribute to safeguarding the environment.

## 9. TROUBLESHOOTING

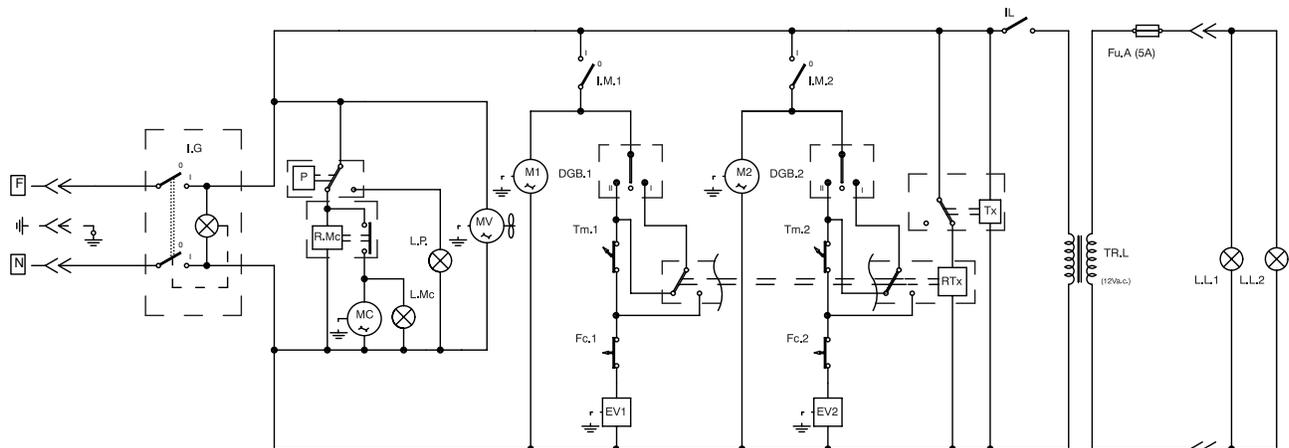
Problem	Cause	Remedy
The machine does not turn on.	The main switch is off (positioned on "O"). (Section 6)	Press the switch into position "I".
	The machine is not plugged in	Insert the plug in a suitable outlet.
The tap leaks.	The tap plug is not lubricated. (Fig.41)	Lubricate the plug
	The plug is defective.	Replace the plug.
Product leaks from the rear part of the bowl.	The bowl is not fitted correctly in place. (Section 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 "O". (Section 6)	Press the switch into position "I".
	There are 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 granitas.	The switch is positioned on "O". (Section 6)	Press the switch into position "I".
	The machine is near sources of heat.	Install the machine in a more suitable place.
	There is insufficient ventilation.	
	The condenser is dirty. (Section 7.9)	Call in a specialized technician to clean the condenser.
	The consistency has not been adjusted correctly. (Section 6.4)	Correctly adjust the consistency.
	Timer levers in position "~~~~".	Place the levers in position "❄️". See Section 6.8.1
The auger is noisy.	The front seal has been applied incorrectly. (Fig.38)	Check that the seal is applied correctly.
	The seal is not lubricated. (Fig.36)	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.
<p>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.</p>		

# 10. BASIC WIRING DIAGRAMS

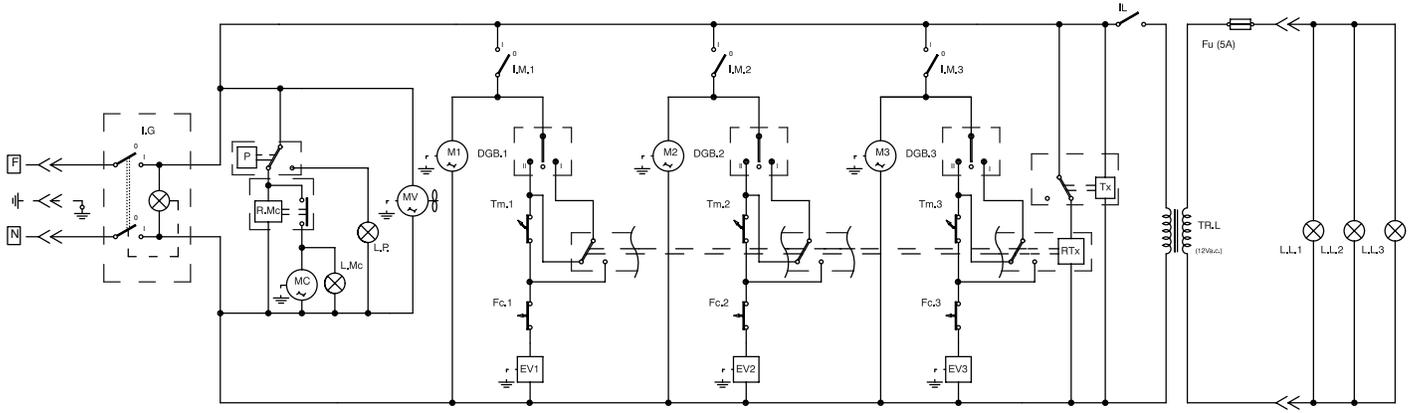
## MODEL 378SM1 / 115 Volt



## MODEL 378SM2 / 115 Volt



# MODEL 378SM3 / 115 Volt



# LEGEND

Item	Description
D.G.B	SLUSH/DRINK SWITH
DGB.1	TANK 1 SLUSH/DRINK SWITCH
DGB.2	TANK 2 SLUSH/DRINK SWITCH
DGB.3	TANK 3 SLUSH/DRINK SWITCH
EV1	TANK 1 SOLENOID VALVE
EV2	TANK 2 SOLENOID VALVE
EV3	TANK 3 SOLENOID VALVE
Fc	LIMIT SWITCH ADJUSTMENT
Fc.Tx	TIMER LIMIT SWITCH
Fc1	TANK 1 LIMIT SWITCH ADJUSTMENT
Fc2	TANK 2 LIMIT SWITCH ADJUSTMENT
Fc3	TANK 3 LIMIT SWITCH ADJUSTMENT
Fu	FUSE
Fu.A	AUXILIARY FUSE
I.G	MAIN SWITCH
I.L	LIGHTED COVER SELECTOR
I.M	IMIXING MOTOR SWITCH
I.M1	TANK 1 MIXING MOTOR SWITCH
I.M2	TANK 2 MIXING MOTOR SWITCH
I.M3	TANK 3 MIXING MOTOR SWITCH
L.L.	LIGHTED COVER LAMP
L.L.1	TANK 1 LIGHTED COVER LAMP
L.L.2	TANK 2 LIGHTED COVER LAMP
L.L.3	TANK 3 LIGHTED COVER LAMP
L.MC	COMPRESSOR INDICATOR LIGHT
L.P.	PRESSURE GAUGE LAMP
M	MIXING MOTOR
M1	TANK 1 MIXING MOTOR
M2	TANK 2 MIXING MOTOR
M3	TANK 3 MIXING MOTOR
MC	COMPRESSOR MOTOR
MV	FAN MOTOR
MV1	FAN MOTOR 1
MV2	FAN MOTOR 2
N.T.C	TANK TEMPERATURE PROBE
N.T.C 1	TANK TEMPERATURE PROBE 1
N.T.C 2	TANK TEMPERATURE PROBE 2
N.T.C 3	TANK TEMPERATURE PROBE 3
P	PRESSURE GAUGE
R.Mc	COMPRESSOR RELAY
TE	TEMPERATURE DISPLAY
Tm	TANK THERMOSTAT
Tm1	TANK 1 THERMOSTAT
Tm2	TANK 2 THERMOSTAT
Tm3	TANK 3 THERMOSTAT
TR	TRANSFORMER
TR.L	TRANSFORMER