



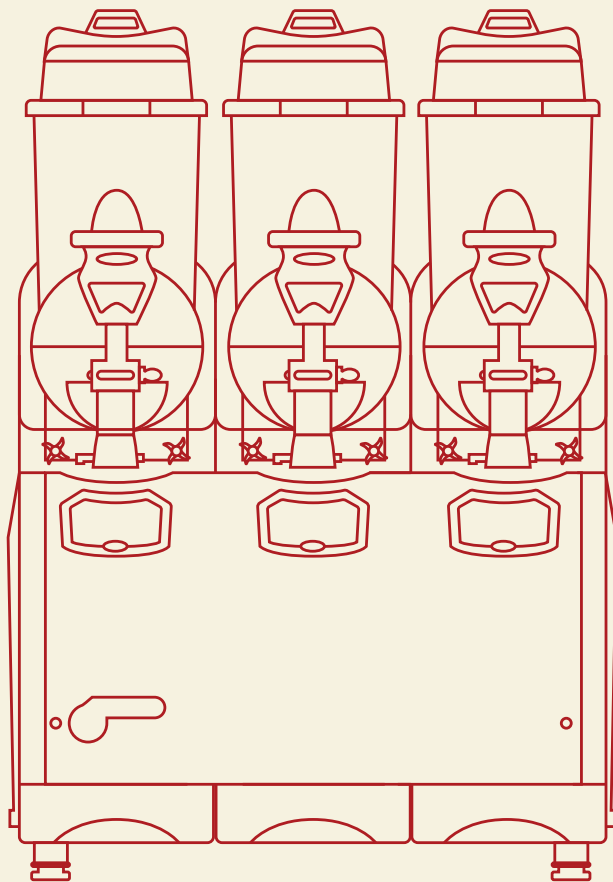
User Manual

# Frozen Beverage Dispenser

#382SM1

#382SM2

#382SM3



12/23

# Frozen Beverage Dispenser

## User Manual



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## Safety

**This instruction manual is an integral part of the machine and must be kept for any further consultation.**

- This machine is a frozen beverage dispenser.
- This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous.
- This slushy machine is ideal for low usage environments only. Do not allow the machine to run for longer than 8 hours at a time.
- The manufacturer will not be held responsible for any damage caused by improper use.
- Before installing and operating the machine, read this instruction manual carefully.
- Basic safety rules:
  - DO NOT touch the machine when hands or feet are wet.
  - DO NOT use the machine when barefoot.
  - This appliance should only be used by persons who have the knowledge, experience, and capability to operate it in a safe way.
  - DO NOT allow children to play with or use the appliance, or allow untrained persons to use the appliance.
  - DO NOT leave the machine outdoors.
  - DO NOT pull on the electrical cord to unplug the machine.



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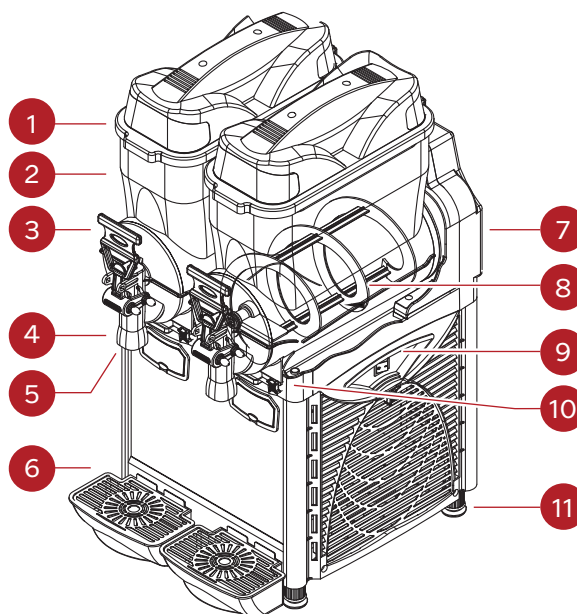
## Components, Features, & Controls

### Main Components

- |                    |                      |
|--------------------|----------------------|
| 1. Lid             | 7. Thickness Control |
| 2. Bowl            | 8. Spiral Blade      |
| 3. Tap Lever       | 9. Main Switches     |
| 4. Tap             | 10. Bowl Fixing Knob |
| 5. Bowl Switch Box | 11. Rubber Leg       |
| 6. Drip Tray       |                      |

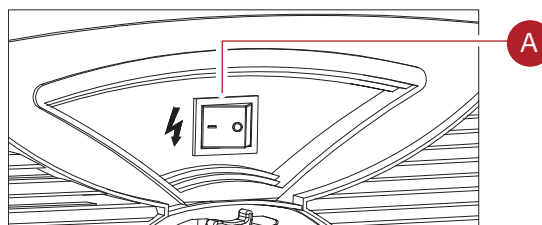
### Technical Features

	382SM1	382SM2	382SM3
BOWLS	1	2	3
CAPACITY	1 x 2.6 Gal	2 x 2.6 Gal	3 x 2.6 Gal
GAS	R404a		
WIDTH	8.3 in	15.7 in	23.6 in
DEPTH	20.8 in		
HEIGHT	33 in		
WEIGHT	70 lb.	123 lb.	158 lb.
POWER	530W	850W	1100W
VOLTAGE	120V		
ACOUSTIC PRESSURE	< 70 dB (A)		
CLASS	N		



### Main Controls

Positioned on the right side of the machine.



### Serial Plate

The technical features of the machine are reported on the serial plate attached on the frame.

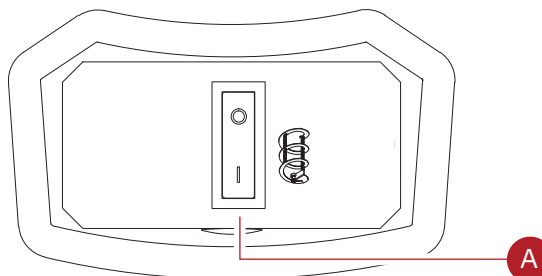
ITEM: 382SM1  
 SPECS: 1 x 2.6 GAL  
 VOLTAGE: 120V WATTAGE: 530W  
 GAS/Q.TY: R513 - Gr. 140  
 PRESSURE: HIGH - 186 PSI; LOW - 88 PSI  
 SERIAL #:

**WARNING!**  
 Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment. WARNING! Disconnect from electric supply before adjustment, alteration, service, or maintenance. WARNING! Commercial use only, not intended for household use.



### Bowl Controls

Positioned underneath each bowl.



#### A - Spiral Blade Switch

O: Spiral Blade OFF  
 I: Spiral Blade ON

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## Installation

### Unpacking

1. Remove the carton box and the plastic bag.
2. Make sure that the machine is intact and has not been damaged during transport.
3. Dispose of any packaging materials properly, keeping any that you may need for future moves.

### Positioning

1. Place the machine on a sturdy, horizontal surface.
2. For improved ventilation, maintain a distance of 10 in. between the unit and walls or other obstacles. Increase the distance if the unit is positioned near a heating source. (Fig. 1)
3. Leave 60 in. of free space in front of the machine to allow for easy use and maintenance. (Fig. 1)
4. Leave 10 in. of free space above the machine to allow for removal of lids. (Fig. 1)
5. When the machine is in place, adjust the rubber legs to level.

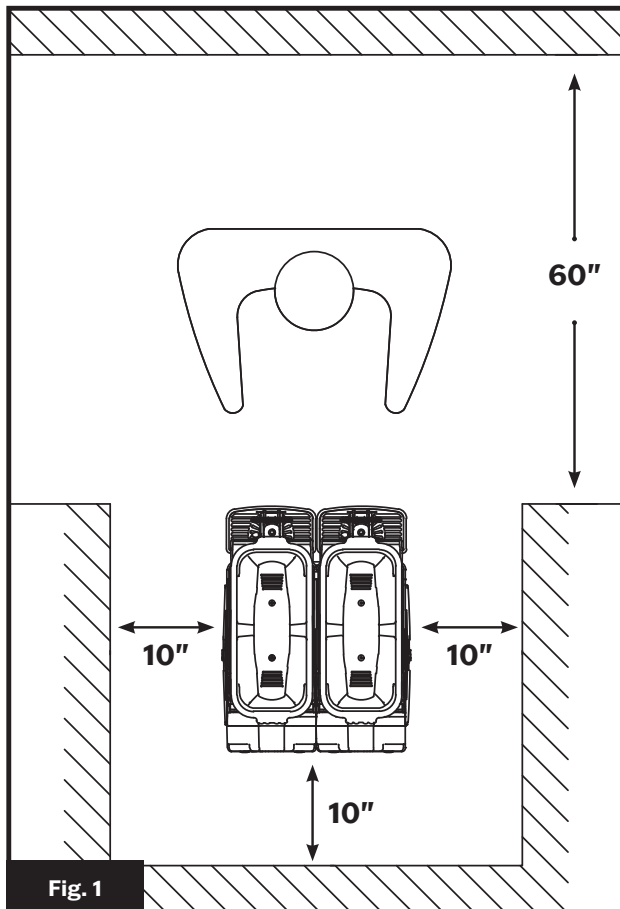
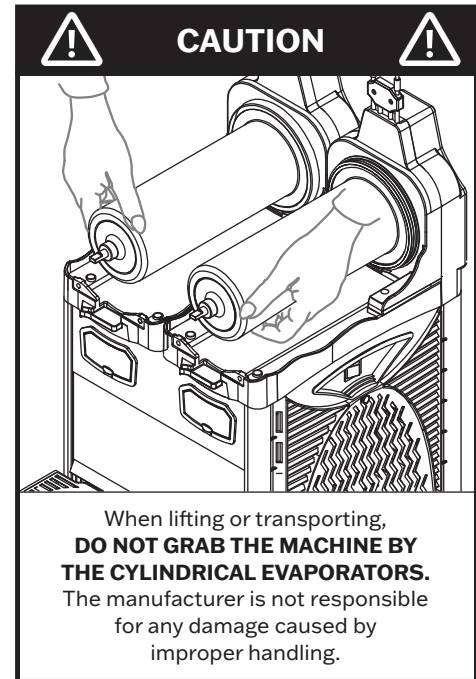


Fig. 1



## Electric Connection

If in doubt, consult a specialized electrical technician. Before inserting the plug into the electric outlet, carefully verify the following:

1. Set the Main Power Switch to OFF (0).
2. Verify that the machine is properly grounded.
3. Verify the voltage of the outlet matches what is indicated on the serial plate.
4. Verify the electrical current available is sufficient for the maximum required by the machine.
5. Inspect the cord for damage. If any damage is present, DO NOT plug into the outlet.
6. DO NOT use an extension cord or adapter to connect the machine to the electric supply.

## Main Safety Information

- DO NOT touch the machine with wet hands or feet.
- DO NOT operate when barefoot.
- DO NOT allow the machine to be operated by children or untrained persons.
- DO NOT leave the machine outside.
- DO NOT pull the cable to disconnect the machine from the electric supply.
- DO NOT place the machine near flammable or explosive materials.
- DO NOT place the machine nearby any heat source or heating element.

# Frozen Beverage Dispenser

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## Operation



### CAUTION

Before using the machine, all food contact surfaces and components must be cleaned and sanitized in accordance to the Washing & Sanitizing section of this manual.

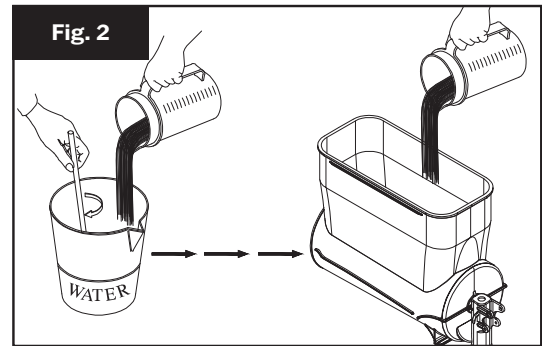
## Preparing The Product

### Concentrate

You must prepare your mix before pouring it into the machine. Follow the manufacturer's recommendations for mixing.

### Ready-to-Use & Premixed Concentrates

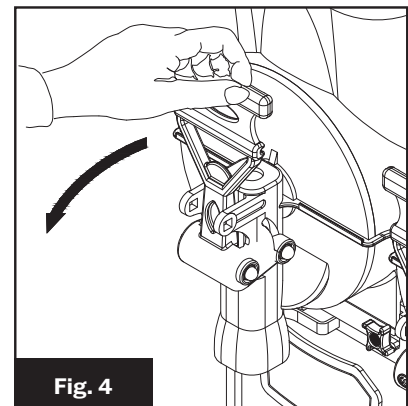
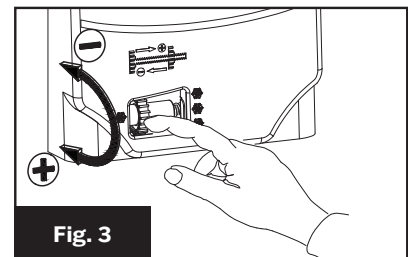
1. Turn the machine OFF and unplug from power supply.
2. Pour liquid into the bowl. (Fig. 2)
3. DO NOT pour below the MIN Level.
4. DO NOT pour above the MAX Level.



## Frozen Beverages

In order to obtain a slush consistency, the mixture must have a minimum sugar content of 13° BRIX (13g sugar to 100g solution). A lower concentration may damage the spiral blades and gear motors.

1. Position the spiral blade switch to I (ON).
2. Wait for the mixture to freeze and test consistency. If consistency is good, continue to step 4. If not, continue to step 3.
3. The thickness control knob is found behind the back panel of the machine. The machine is set for optimal slush thickness by the factory. Turn the screw L to R to increase thickness, R to L to decrease thickness. (Fig. 3)
4. Dispense the beverage by pulling the tap lever. (Fig. 4)



### CAUTION

Over icing and spiral blade jamming can be caused by the wrong thickness setting.

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## Cleaning



### CAUTION

The machine must be turned OFF and unplugged from the power source before cleaning.

## Empty the Bowl

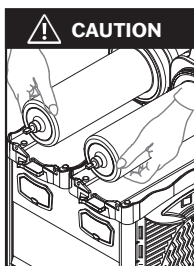
(Skip this step if this is the initial cleaning)

1. Use the tap lever to empty any remaining liquid into a container.
2. DO NOT proceed without emptying the bowl.

## Disassembly

### Dispensing Tap (Fig. 6)

1. Place hand beneath the dispensing outlet to catch pieces as they are released.
2. Pull the lever pin (A) to disconnect the tap valve (C) and spring (D).
3. If the tap lever (E) is to be washed, remove lever pin (B).



When cleaning or lifting, **DO NOT GRAB THE MACHINE BY THE CYLINDRICAL EVAPORATORS.**

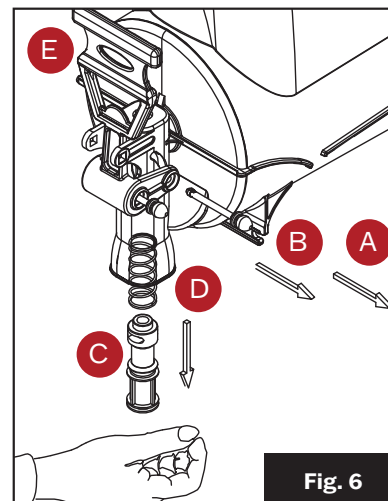


Fig. 6

### Lid (Fig. 7)

1. Lift the lid straight upward to remove from the bowl.

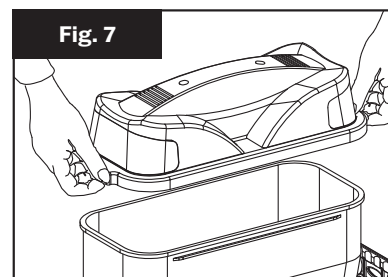


Fig. 7

### Bowl (Fig. 8-12)

1. Remove the (2) front fixing knobs by unscrewing them counterclockwise. (Fig. 8)
2. Remove the bowl from its seat. (Fig. 9)
3. Gently pull on the spiral blades to remove from the cylindrical evaporators. (Fig. 10)
4. Gently pull on the spiral blade gasket to remove. (Fig. 11)
5. Gently pull on the bowl gasket to remove. (Fig. 12)

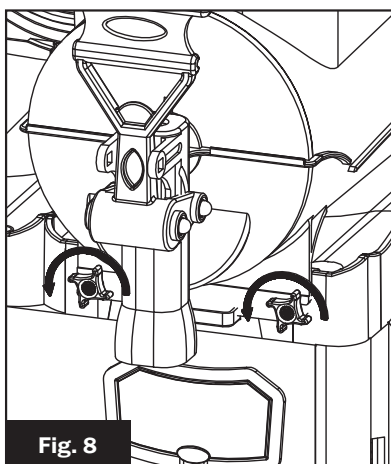


Fig. 8

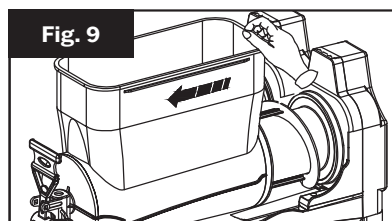


Fig. 9

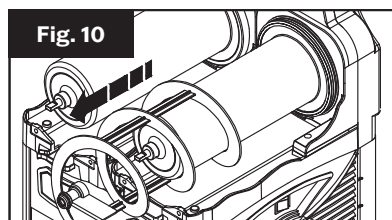


Fig. 10

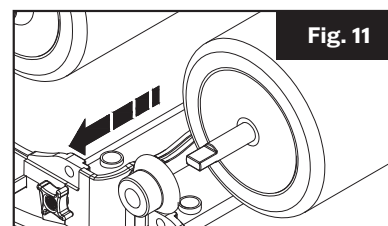


Fig. 11

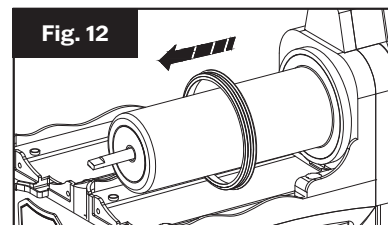


Fig. 12

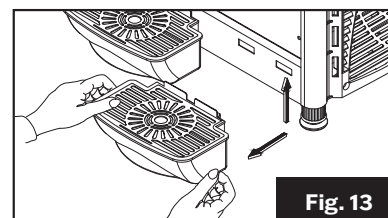


Fig. 13

### Drip Tray (Fig. 13)

1. Lift upward and then away from the machine to unseat the hooks.
2. Wash with warm water and dry.
3. Reinsert the hooks into their holes and push down.

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### Washing & Sanitizing

To maintain health standards and product quality, the machine must be cleaned daily.



#### CAUTION

**DO NOT** wash any components of the machine in the dishwasher.

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

### Washing

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.
- In the first basin, thoroughly wash all components, except the lid, in the mild cleaning detergent with a soft cloth or sponge.
- Rinse all components with clean water.
- 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.
- Wipe down the lid with a soft cloth to clean. Do not submerge in water, as this may damage electrical components.
- Clean evaporators with a soft cloth or sponge dipped in the cleaning solution.
- Once all components have been properly cleaned and sanitized, leave out to dry before reassembly.

### Condenser Cleaning

Regular maintenance of the condenser ensures the quality of the product and efficiency of the machine. This cleaning should be performed at least once a month.



#### CAUTION

**The machine must be turned OFF and unplugged from the power source before cleaning.**

#### 382SM1 (Fig. 14)

- Remove the back panel by unscrewing the 4 screws.
- Use a soft and dry brush to remove the dust from the condenser fins.
- When cleaning is complete, replace the back panel with the 4 screws.

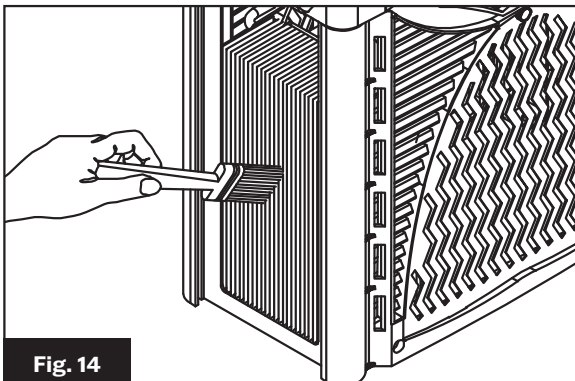


Fig. 14

#### 382SM2 & 382SM3 (Fig. 15)

- Remove the left side stainless steel panel by unscrewing the fixing knob (A) as shown.
- Use a soft and dry brush to remove the dust from the condenser fins.
- When cleaning is complete, replace the side panel with the fixing knob (A).

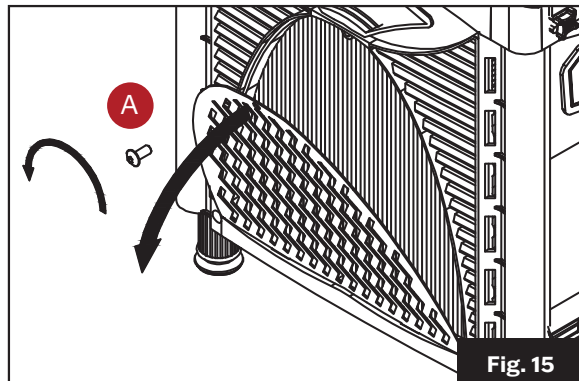


Fig. 15

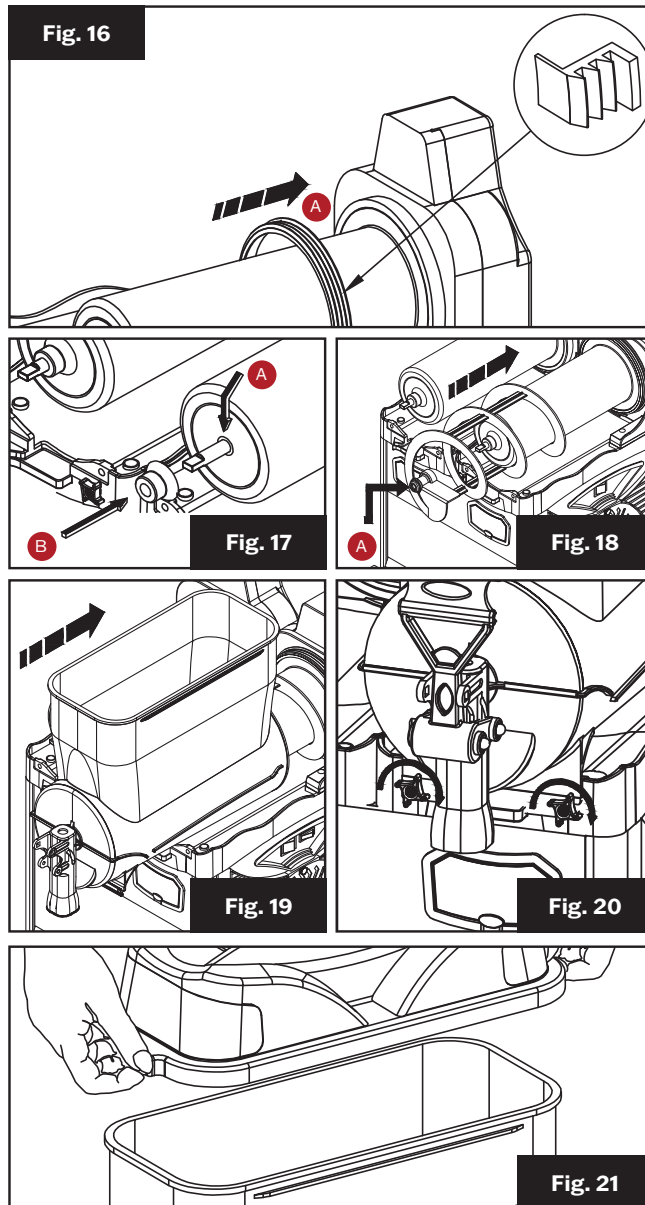
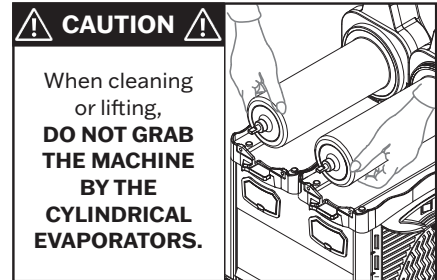
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### Reassembly

All washed and/or sanitized parts must be completely dry before being carefully reassembled. Some components must be lubricated in order to work efficiently. A tube of food-safe lubricant is included with each machine.

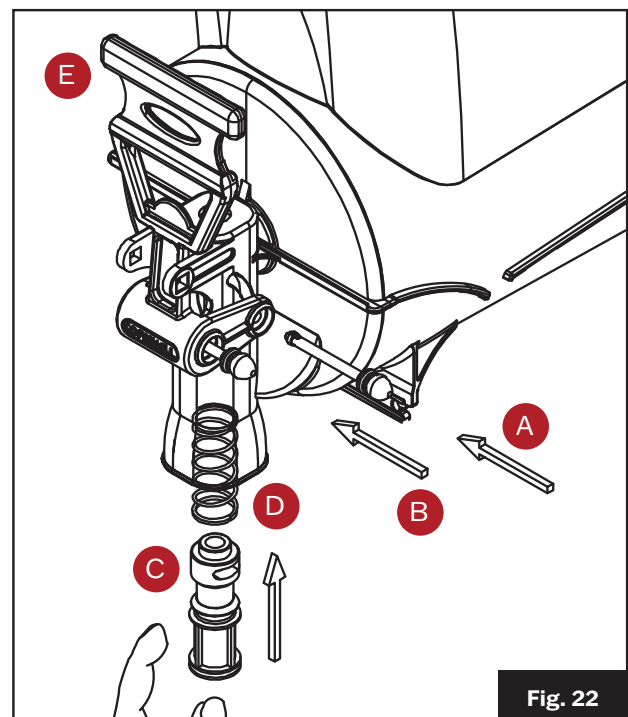


#### Bowl (Fig. 16-20)

1. Place the bowl gasket at the bottom of the cylinder evaporator, lubricating the upper part (A). (Fig. 16)
2. Lubricate the surface of the cylinder in the zone of the transmission shaft outlet (A). (Fig. 17)
3. Place the spiral blade gasket (B), lubricating both the internal and external surfaces. (Fig. 18)
4. Insert the spiral blade so that the head joins the transmission shaft. (Fig. 18)
5. Lubricate the external part of the head of the spiral blade (A). (Fig. 18)
6. After all bowl components are properly positioned and lubricated, slide the bowl into position. (Fig. 19)
7. Secure the bowl by screwing the bowl fixing knobs clockwise. (Fig. 20)

#### Lid (Fig. 21)

1. Place the lid over the bowl, verifying the correct insertion of the electric contacts.



#### Dispensing Tap (Fig. 22)

1. Place the lever (E) in place so Pin (B) lines up correctly. Insert pin (B) and secure.
2. Lubricate the tap valve (C).
3. Insert the spring (D) into the product supply hole, followed by the lubricated tap valve (C) and secure with pin (A).

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### Rinse Cycle

After cleaning, it is necessary to run a rinse cycle before loading product.

1. Fill the bowl with clean water to the MAX fill line.
2. Turn the main power switch ON (I).
3. Turn the spiral blade ON (I).
4. Let the machine run for 5 minutes.
5. Empty the bowl through the dispensing tap.
6. Turn the main power switch OFF (O).
7. Use a soft towel to dry the inside of the bowl.

### Replacement Schedule

CYCLE (MONTHS)	ITEM	ITEM NUMBER
6	Replace bowl gasket	382PSMM2116
6	Replace spiral blade gasket	382PSM213
6	Inspect auger shaft for abnormal wear	
6	Replace tap valve	382PSMM3004
6	Lubricate the motor shaft	
Monthly	Clean condenser air filter	
6 or as needed	Clean condenser coil	
6 or as needed	Inspect and clean condenser fan	
6	Inspect, clean, or replace bowl drain tubes	

- Failing to perform required maintenance will void the warranty.
- Cleaning must be performed daily for optimal performance.

### Disposal

When the machine is no longer of use, dispose of it properly.

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### Useful Information





- The cooling performance of the machine is influenced by:
  - External temperature
  - Initial product temperature
  - Sugar percentage in the product
  - Thickness/Temperature settings
- In order to reduce startup time, it is strongly recommended that you not fill the bowl with warm or room temperature products. It is recommended to chill the product beforehand.
- When refilling or topping off a product, it is highly recommended that you chill the added product beforehand.
- If the product is a mixture of water and concentrate, it needs to be mixed before adding to the bowl.

### Troubleshooting



#### CAUTION

Problems marked with this symbol must be handled by a specialized technician.

PROBLEM	CAUSE	SOLUTION
THE MACHINE DOES NOT TURN ON	The main switch is not set to I	Set the main switch to I
	The machine is not plugged in	Plug the machine into the outlet
	Electric cable defective	Replace the electric cable 
	The main switch is defective	Replace the switch 
THE MACHINE DOES NOT MAKE THE PRODUCT INTO SLUSH	The spiral blade switch is set to 0	Set the spiral blade switch to I
	The beverage type control switch is not set to i	Set the beverage type control switch to I
	Product sugar content is too high	Remove product and dilute in a separate container
	Wrong thickness control setting	Set thickness control correctly (see Fig. 3)
	Insufficient ventilation or nearby heat source	Move the machine so it has adequate ventilation and is far away from heat sources (see Fig. 1)
	Leaking refrigerant	Restore and recharge the cooling system 
	Dust accumulation on condenser	Clean the condenser (see Fig. 14/15)
	The micro-switch of the thickness control is defective	Clean or replace the micro-switch 
THE SPIRAL BLADE DOES NOT TURN	Spiral blade switch set to 0	Set spiral blade switch to i
	Ice accumulation in bowl	Switch the main switch off and wait for ice to melt
	Spiral blade switch is defective	Replace the spiral blade switch
THE SPIRAL BLADE MAKES NOISE	Insufficient lubrication	Lubricate all areas correctly (see Fig. 16-18)
DISPENSING TAP IS LEAKING	Dispensing tap valve (c) is defective	Replace the tap valve (c)
	Insufficient lubrication	Lubricate tap valve (c) correctly (see fig. 22)
DISPENSING TAP DOES NOT DISPENSE PRODUCT	Ice accumulation in bowl	Switch the main switch OFF and wait for ice to melt

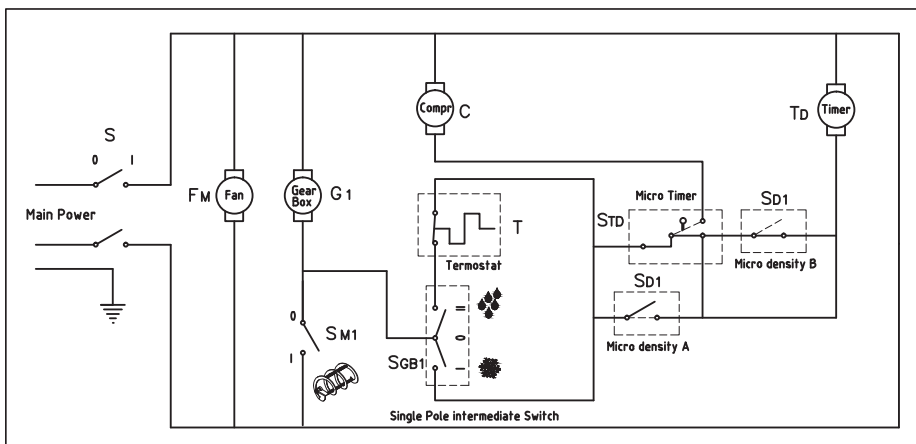
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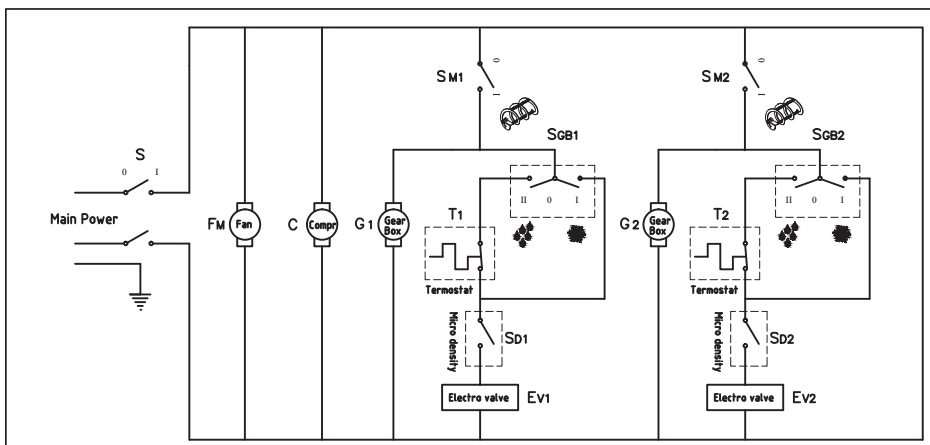


### Electrical Diagrams

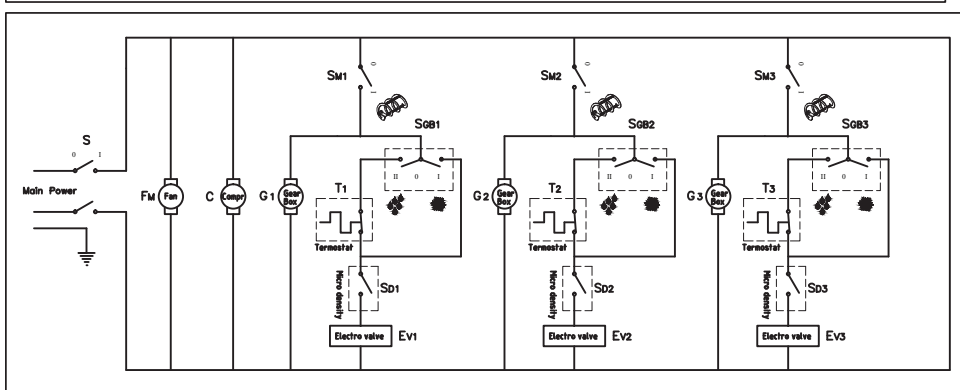
382SM1



382SM2



382SM3



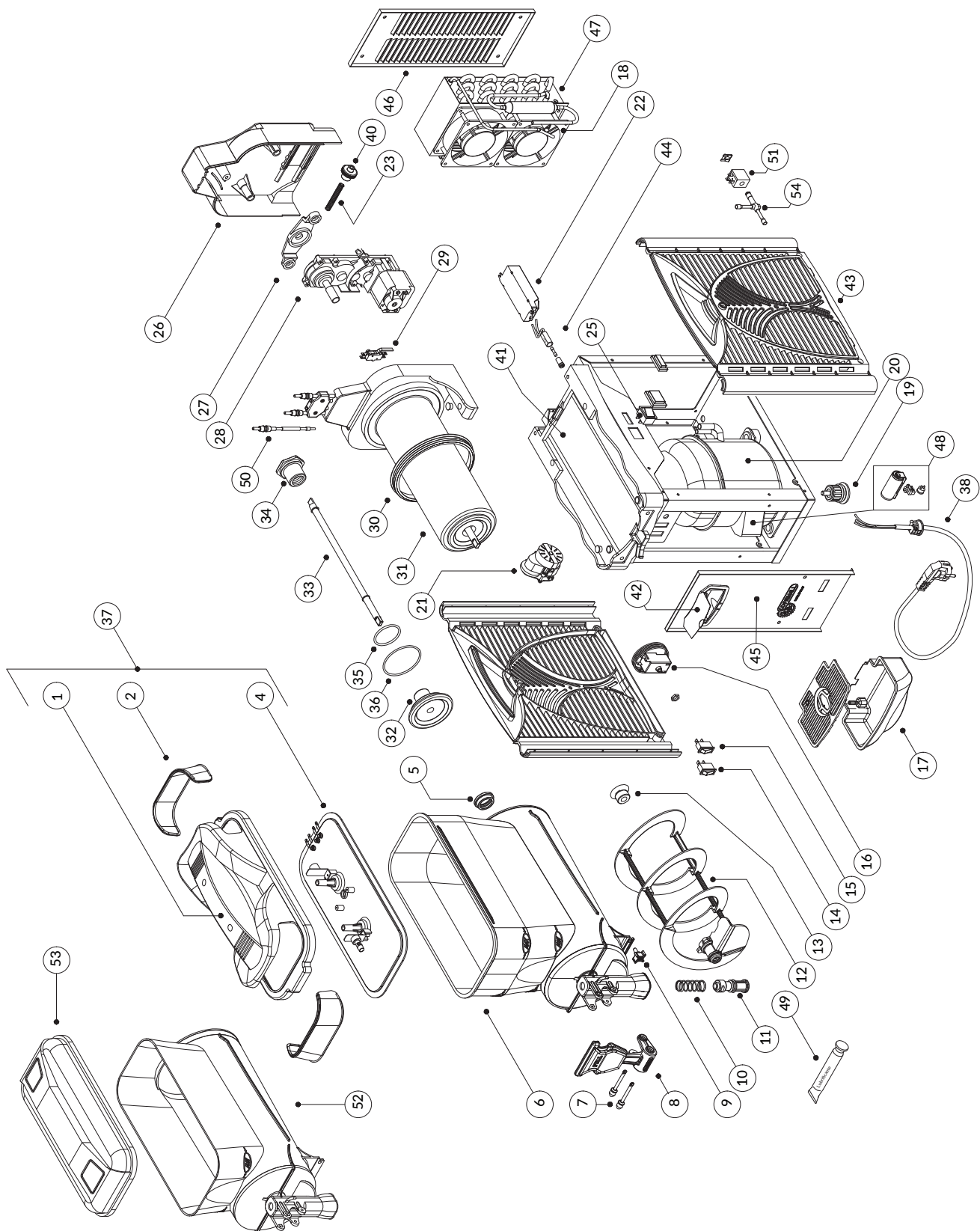
S	Main power switch
G 1,2,3	Motor gearbox
FM	Fan motor
C	Compressor
T 1,2,3	Drink thermostat

SD 1,2,3	Thickness micro-switch
EV 1,2,3	Electrovalve
TR	Transformer
SM 1,2,3	Spiral blade switch

SGB 1,2,3	Slush/drink switch
TD	Timer
FU	Fuse

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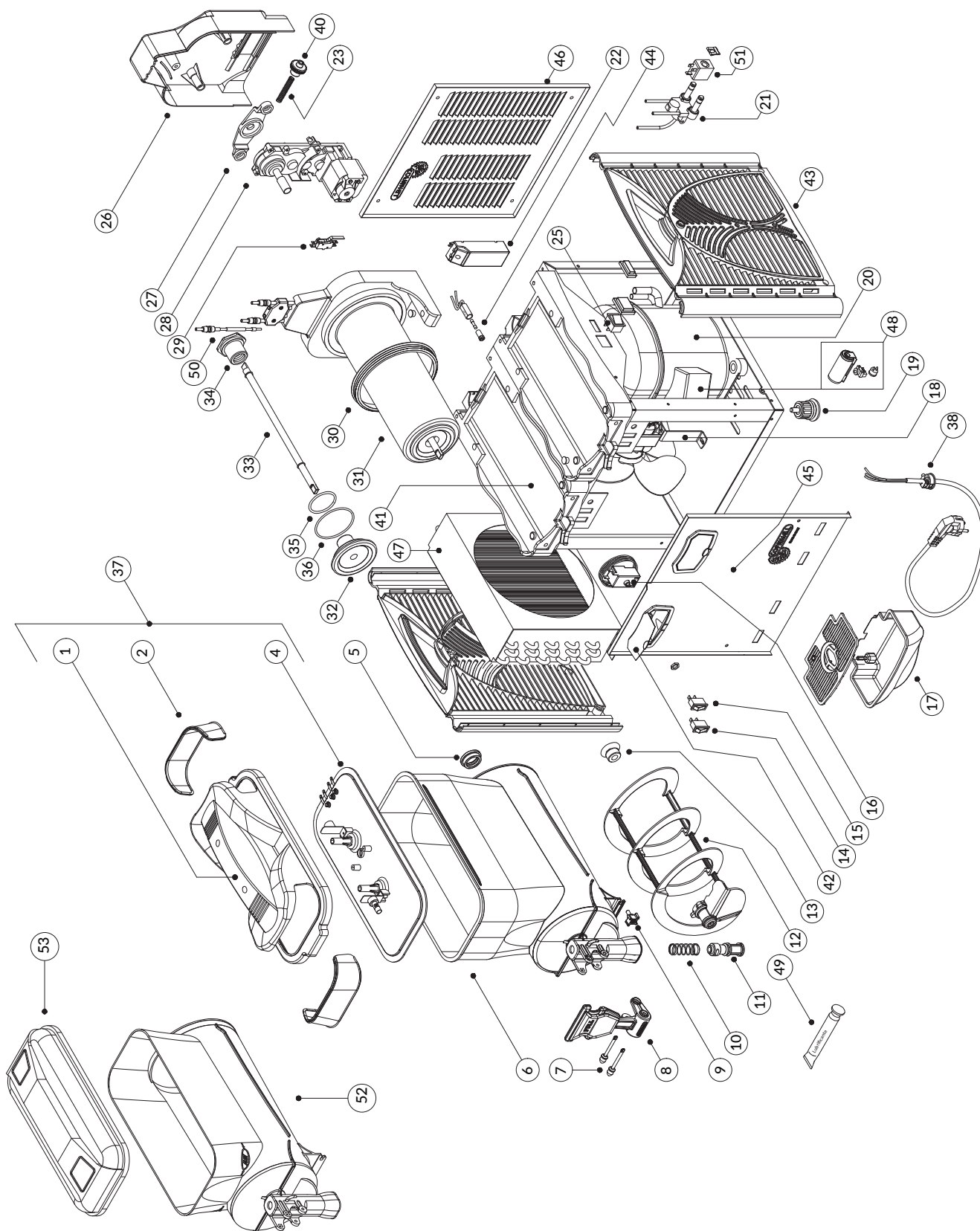
### Parts Diagram - 382SM1

NO.	CODE	DESCRIPTION
1	2107	Lid
2	2122	Screen for lid
4	2127	Under-lid
5	2112	Spiral blade
6	2133	Bowl Oasis 10Lt
7	2150	Rotation pin
8	2117	Tap lever
9	2149	Fixing knob
10	2120	Tap spring
11	2134	Tap valve
12	2113	Spiral blade
13	2115	Spiral blade gasket
14	2137	Slush/Drink switch
15	56	Spiral blade switch
16	2160	Thermostat
17	2161	Complete drip tray
18	182	Fan motor 220-240V - 50/60Hz
	68	Fan motor 115V - 60Hz
19	0159	Rubber leg H=35
20	2164	Compressor 220-240V-50Hz
	2165	Compressor 115V-60Hz
21	2162	Timer 220V (4 min)
	2163	Timer 115V (4min)
22	2166	Transformer 220-240V - 50Hz
	2167	Transformer 115V - 60Hz
23	2157	Thickness control spring
25	57	Main switch
26	2108	Back support cover

NO.	CODE	DESCRIPTION
27	2131	Motor gearbox support
28	2121	Motor gearbox 220/115V-50/60hz
29	2168	Micro-switch
30	2116	Bowl gasket
31	2110	Evaporator
32	2145	Evaporator cover
33	2101	Transmission shaft
34	2111	Metal ring M25
35	2123	Evaporator cover inner OR (small)
36	154	Evaporator cover inner OR (large)
37	2159	Complete lid
38	54	Cable cord 220V
	407	Cable cord 115V
40	2169	Thickness control knob
41	2125	Evaporator plate
42	2126	Switches box
43	2148	Side panel
44	2172	Fuse
45	2220	Front panel
46	2174	Back panel
47	2175,01	Condenser
48	2164,01	Electric parts kit 220-240V-50Hz
	2165,01	Electric parts kit 115V-60Hz
49	2118	Lubricant tube
50	2103	Electric contact shaft
52	2133,01	Bowl Kream line 6 Lt
53	2107,02	Kream line lid

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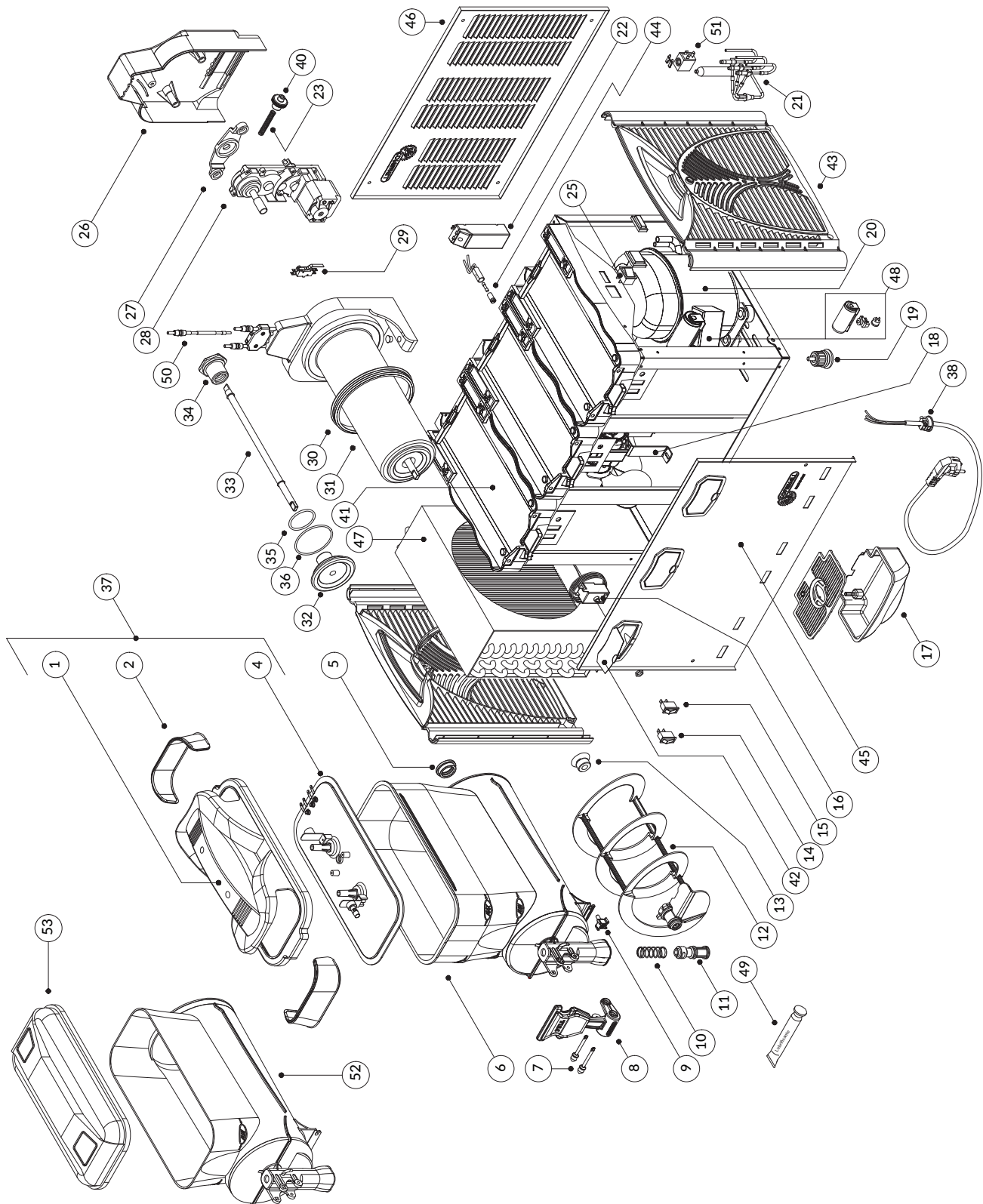
### Parts Diagram - 382SM2

NO.	CODE	DESCRIPTION
1	2107	Lid
2	2122	Screen for lid
4	2127	Under-lid
5	2112	Spiral blade
6	2133	Bowl Oasis 10Lt
7	2150	Rotation pin
8	2117	Tap lever
9	2149	Fixing knob
10	2120	Tap spring
11	2134	Tap valve
12	2113	Spiral blade
13	2115	Spiral blade gasket
14	2137	Slush/Drink switch
15	56	Spiral blade switch
16	2160	Thermostat
17	2161	Complete drip tray
18	2138	Fan motor 220-240V - 50/60Hz
	2208	Fan motor 115V - 60Hz
19	2153	Rubber leg H=35
20	2186	Compressor 220-240V-50Hz
	2187	Compressor 115V-60Hz
21	2143	Electrovalve complete 220V
	2184	Electrovalve complete 115V
22	2166	Transformer 220-240V - 50Hz
	2167	Transformer 115V - 60Hz
23	2157	Thickness control spring
25	57	Main switch
26	2108	Back support cover
27	2131	Motor-gearbox support

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41	2125	Evaporator plate
42	2126	Switches box
43	2148	Side panel
44	2172	Fuse
45	2220	Front panel
46	2174,01	Back panel
47	2146,01	Condenser
48	2186,01	Electric parts kit 220-240V-50Hz
	2187,01	Electric parts kit 115V-60Hz
49	2118	Lubricant tube
50	2103	Electric contact shaft
51	2105	Coil 220V - 50/60 Hz
	2183	Coil 115V - 50/60 Hz
52	2133,01	Bowl Kream line 6 Lt
53	2107,02	Kream line lid

# Frozen Beverage Dispenser

## User Manual



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### Parts Diagram - 382SM3

NO.	CODE	DESCRIPTION
1	2107	Lid
2	2122	Screen for lid
4	2127	Under-lid
5	2112	Spiral blade
6	2133	Bowl Oasis 10Lt
7	2150	Rotation pin
8	2117	Tap lever
9	2149	Fixing knob
10	2120	Tap spring
11	2134	Tap valve
12	2113	Spiral blade
13	2115	Spiral blade gasket
14	2137	Slush/Drink switch
15	56	Spiral blade switch
16	2160	Thermostat
17	2161	Complete drip tray
18	2139	Fan motor 220-240V - 50/60Hz
	2218	Fan motor 115V - 60Hz
19	2153	Rubber leg H=35
20	2188	Compressor 220-240V-50Hz
	2189	Compressor 115V-60Hz
21	2144	Electrovalve complete 220V
	2144,01	Electrovalve complete 115V
22	2166	Transformer 220-240V - 50Hz
	2167	Transformer 115V - 60Hz
23	2157	Thickness control spring
25	57	Main switch
26	2108	Back support cover
27	2131	Motor-gearbox support

NO.	CODE	DESCRIPTION
28	2121	Motor-gearbox 220/115V-50/60hz
29	2168	Micro-switch
30	2116	Bowl gasket
31	2110	Evaporator
32	2145	Evaporator cover
33	2101	Transmission shaft
34	2111	Metal ring M25
35	2123	Evaporator cover inner OR (small)
36	154	Evaporator cover inner OR (large)
37	2159	Complete lid
38	54	Cable cord 220V
	407	Cable cord 115V
40	2169	Thickness control knob
41	2125	Evaporator plate
42	2126	Switches box
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