



#382SMM1 #382SMM2 #382SMM3



12/23

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**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 and cold drink 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.





## **Components, Features, & Controls**

#### Main Components

- **1.** Lid
- 2. Bowl
- 3. Tap Lever
- **4.** Tap
- 5. Bowl Switch Box
- 6. Drip Tray

- Thickness Control
  Spiral Blade
- Spiral Blade
  Main Switches
- **10.** Bowl Fixing Knob
- **11.** Rubber Leg

#### **Technical Features**

	382SMM1	382SMM2	382SMM3
BOWLS	1	2	3
CAPACITY	1 x 1.6 Gal	2 x 1.6 Gal	3 x 1.6 Gal
GAS		R134a	
WIDTH	8.6 in	17.3 in	23.9 in
DEPTH	19.2 in		
HEIGHT		27.9 in	
WEIGHT	53 lb	88 lb	132lb
POWER	350W	850W	1250W
VOLTAGE	120V		
ACOUSTIC PRESSURE	< 70 dB (A)		
CLASS	Ν		

## **Serial Plate**

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





## **Main Controls**

Positioned on the right side of the machine.



## **Bowl Controls**

Positioned underneath each bowl.



- A Beverage Type Control Switch 0: Cooling OFF I: Slush/Frozen Cream Mode
  - II: Cold Drink Mode
- **B Spiral Blade Switch** O: Spiral Blade OFF I: Spiral Blade ON
- **C Thermostat Control** Controls the temperature of the product when the beverage type control switch is set to II.

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## CARNIVAL KING

## 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 obstacles are 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.





### **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 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.

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### **Operation**



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 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 beverage type control switch to I (Slush/Frozen Cream Mode).
- 2. Position the spiral blade switch to I (ON).
- 3. Wait for the mixture to freeze and test consistency. If consistency is good, continue to step 5. If not, continue to step 4.
- 4. 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)
- 5. Dispense the beverage by pulling the tap lever. (Fig. 4)



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

#### Cold Drinks

Prepare the product separately before proceeding. It is recommended to maintain a product level above the cylinder evaporators for consistent cooling. (Fig. 5)

- 1. Position the beverage type control switch to II (Cold Drink Mode).
- 2. Position the spiral blade switch to 0 (OFF).
- **3.** The optimal drink temperature has been set by the factory. Use the thermostat control to adjust the temperature of the drink.
- 4. To set temperature, open the transparent screen on the front panel below the bowl and turn the thermostat screw.
- 5. Dispense the beverage by pulling the tap lever. (Fig. 4)







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### Cleaning

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

CAUTION

When cleaning or lifting,

**DO NOT GRAB** 

THE MACHINE BY THE

CYLINDRICAL EVAPORATORS.

#### **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).

#### Lid (Fig. 7)

- 1. Rotate the lids towards the front.
- 2. Lift the lid upwards.

#### Bowl (Fig. 8-12)

- 1. Remove the (2) front fixing knobs by unscrewing them counter-clockwise. (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)







#### 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. Failing to clean daily will void this warranty.

## 

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

#### Washing

- Fill a basin with lukewarm water (approx. 104°F) and a neutral detergent suitable for plastic items.
- DO NOT use abrasive powders which might affect the bowl's transparancy.
- Wash all components (except the lid) in the basin.
- DO NOT wash the lid by dipping in water. Doing so may damage electric components.
- Use a wet, soft cloth.
- Rinse all parts carefully with clean lukewarm water to remove any residual soap.
- Dry all parts with a soft cloth.
- If the machine will not be in use for an extended period, cover and keep it away from dust.

#### Sanitizing

Sanitizing must be done before the initial use of the machine or if it is not used for an extended period of time.

- Follow washing instructions.
- Make a solution of 2% sodium hypochlorite (bleach) in lukewarm water (104°F).
- Use a soft cloth or brush to apply the solution to all components.
- Rinse all parts carefully with clean lukewarm water to remove any residual solution.
- Dry all parts with a soft cloth.

## **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.

## 

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

#### 382SMM1, 382SMM2, 382SMM3 (Fig. 14)

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



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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 lube is included with each machine.



#### Dispensing Tap (Fig. 21)

- 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).



#### Bowl (Fig. 15-19)

- Place the bowl gasket at the bottom of the cylinder evaporator, lubricating the upper part (A). (Fig. 15)
- Place the spiral blade gasket (A), lubricating both the internal and external surfaces. (Fig. 16)
- **3.** Insert the spiral blade so that the head joins the transmission shaft. (Fig. 17)
- **4.** Lubricate the external part of the head of the spiral blade.
- After all bowl components are properly positioned and lubricated, slide the bowl into position. (Fig. 18)
- 6. Secure the bowl by screwing the bowl Fixing knobs clockwise. (Fig. 19)

#### Lid (Fig. 20)

- **1.** Insert the sloping lid into the bowl.
- 2. Rotate the back of the lid into position.





### **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 (0).
- 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.

## **Useful Information**

- **1.** The cooling performance of the machine is influenced by:
  - External temperature
  - Initial product temperature
  - Sugar percentage in the product
  - Thickness/temperature settings
- 2. 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.
- 3. When refilling or topping off a product, it is highly recommended that you chill the added product beforehand.
- 4. If the product is a mixture of water and concentrate, it needs to be mixed before adding to the bowl.



## Troubleshooting

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

PROBLEM	CAUSE	SOLUTION
	The main switch is not set to I	Set the main switch to I
THE MACHINE DOES NOT	The machine is not plugged in	Plug the machine into the outlet
TURN ON	Electric cable defective	Replace the electric cable
	The main switch is defective	Replace the switch
	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 thebeverage type control switch to I
	Product sugar content is too high	Remove product and dilute in a separate container
THE MACHINE DOES NOT MAKE	Wrong thickness control setting	Set thickness control correctly (see Fig. 3)
THE PRODUCT INTO SLUSH	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	Spiral blade switch set to 0	Set spiral blade switch to i
BLADE DOES	Ice accumulation in bowl	Switch the main switch off and wait for ice to melt
NOT TURN	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	Dispensing tap valve (c) is defective	Replace the tap valve (c)
IS LEAKING	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



## **Electrical Diagrams**



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

SD 1,2	Thickness micro-switch
EV 1,2	Electrovalve
SM 1,2	Spiral blade switch
SGB 1,2	Slush/drink switch







## Parts Diagram - SMM1

NO.	CODE	DESCRIPTION
1	3016	Lid
4	3014	Curved Profile
6	3015	Bowl
7	2150	Rotation Pin
8	2117	Tap Lever
9	2149	Fixing Knob
10	2120	Tap Spring
11	3004	Tap Valve
12	3003	Spiral Blade
13	2115	Spiral Blade Gasket
14	2137	Slush/Drink Switch
15	56	Spiral Blade Switch
16	2160	Thermostat
17	0666	Complete Drip Tray
18	182	Fan Motor 220-240V • 50/60Hz
18	68	Fan Motor 115V • 60Hz
19	0159	Rubber Leg H=35
20	*	Compressor 220-240V • 50/60Hz
20	*	Compressor 115V • 60Hz
21	*	Electrovalve
23	2157	Thickness Control Spring
25	57	Main Switch
26	2108	Back Support Cover
27	2131	Motor Gearbox Support
28	*	Motor Gearbox 220/115V • 50/60Hz
29	2168	Micro-Switch
30	2116	Bowl Gasket
31	3005	Evaporator

NO.	CODE	DESCRIPTION
32	2145	Evaporator Cover
33	3007,01	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	*	Cable Cord
40	2169	Thickness Control Knob
41	3017	Evaporator Plate
43	3008	Side Panel
45	3021	Front Panel
46	3024	Back Panel
47	2175,01	Condenser
48	*	Electric Parts Kit
49	2118	Lubricant Tube
51	2105	Coil 220V • 50/60Hz
51	2183	Coil 115V • 50/60Hz
54	3004,01	Tap Valve OR (Small)
55	3004,02	Tap Valve OR (Large)

\* Mention Compressor Model & Voltage

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### Parts Diagram - SMM2

NO.	CODE	DESCRIPTION
1	3016	Lid
4	3014	Curved Profile
6	3015	Bowl
7	2150	Rotation Pin
8	2117	Tap Lever
9	2149	Fixing Knob
10	2120	Tap Spring
11	3004	Tap Valve
12	3003	Spiral Blade
13	2115	Spiral Blade Gasket
14	2137	Slush/Drink Switch
15	56	Spiral Blade Switch
16	2160	Thermostat
17	0666	Complete Drip Tray
18	182	Fan Motor 220-240V • 50/60Hz
18	68	Fan Motor 115V • 60Hz
19	0159	Rubber Leg H=35
20	*	Compressor 220-240V • 50Hz
20	*	Compressor 115V • 60Hz
21	*	Electrovalve
23	2157	Thickness Control Spring
25	57	Main Switch
26	2108	Back Support Cover
27	2131	Motor-Gearbox Support
28	*	Motor-Gearbox 220/115V • 50/60Hz
29	2168	Micro-Switch
30	2116	Bowl Gasket
31	3005	Evaporator
32	2145	Evaporator Cover

NO.	CODE	DESCRIPTION
33	3007,01	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	*	Cable Cord
40	2169	Thickness Control Knob
41	3017	Evaporator Plate
43	3008	Side Panel
45	3021	Front Panel
46	3024	Back Panel
47	2175,01	Condenser
48	*	Electric Parts Kit
49	2118	Lubricant Tube
51	2105	Coil 220V • 50/60Hz
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54	3004,01	Tap Valve OR (Small)
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