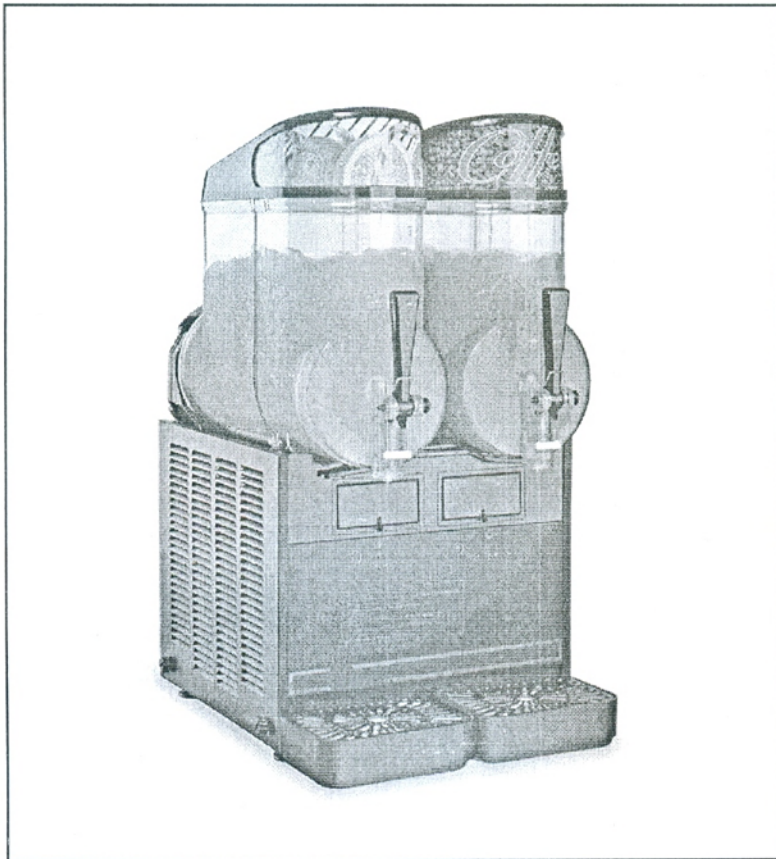


SLUSH MACHINE



SERVICE MANUAL

Welcome to be the user of HT system slush machine! Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit.

TECHNICAL PARAMETERS:

Models	XR220
Capacity(L*n)	10L*2
Dimension w*d*h(mm)	360*480*690
New Weight(kg)	43
Gross Weight (kg)	45

Electrical ratings: Please refer to data plate on the machine.

GL series slush machine are with direct acting, ML series slush machine are with magnetic force driving.

INSTALLATION

1. Remove the corrugated container and packing materials and keep them for possible future use.

CAUTION! When handling the machine never grasp it by the bowls or the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.

2. Inspect the unit for any possible damage.

If damage is found, call the delivering carrier immediately to file a claim.

3. Install the unit on a counter top that will support the combined weight of the dispenser and product, bearing in mind what stated in the preceding point 1, CAUTION paragraph.

4. When installing the unit, allow for adequate air space. Facing the unit from the dispensing side, a minimum of 15cm of free air space should be allowed at the rear and on each side of the machine.

5. Ensure that the legs are screwed tightly into the base of the machine.

6. Clean and sanitize the unit according to the instructions in this manual. See the "CLEANING" paragraph.

7. Fill the bowls with fresh mix to the maximum level mark. Liter and gallon marks on the bowl will help you to know exact quantity of product, do not overfill. Then place the bowl covers on the machine and always operate the machine with the bowl covers in place.

ATTENTION

Always make sure that brix (percent sugar content) of the mix is over 13.

Please do not run the machine without materials in the bowls as to avoid noise and damage of the driver parts from dry friction.

8. Before plugging the unit in, check to see if the voltage is correct and is the same as that indicated on the data plate.

Connect the unit into a proper electrical outlet. When the unit has no plug, install a proper plug, in compliance with electrical codes in force in your area, suitable to bear at least 10A and a voltage of 250V and equipped with a ground. You should prefer to connect the unit directly to the mains system, connect the supply cord to a 2 -pole wall breaker, whose contact opening is at least 3 mm.

Caution! Failure to provide for proper ground according to applicable electrical codes could result in serious electrical shock hazard.

9. Turn the control switches on (see "DESCRIPTION OF CONTROLS" paragraph).

10. Always leave the dispenser on as the refrigeration stops automatically when slush reaches the proper thickness. The mixers will continue running.

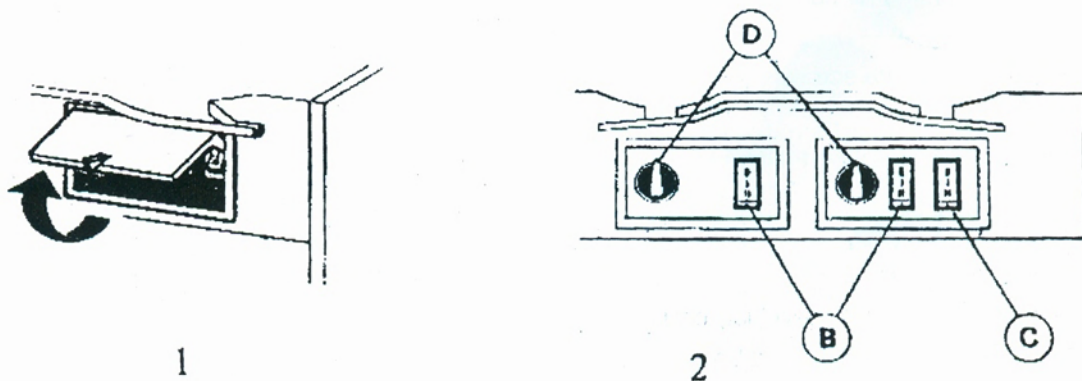
Note

The length of time for freeze down of slush is variable according to ambient temperature and product initial temperature.

DESCRIPTION OF CONTROLS

The dispenser is equipped with a power and light switch. In addition each bowl is individually operated by a mixer and refrigeration switch.

They are located in switch panels protected by the switch covers (fig.1)



Their functions are as follows (fig.2):

Power and light switch (C):

"O" position –OFF: In the "O" position power is turned OFF to all functions.

"I" position–ON: In the "I" position power is turned ON to all functions. Fan motor runs.

"II" position –ON: In the "II" position power is turned ON to all functions. Fan motor runs. All top cover lights are ON.

Mixing and refrigeration switch(B):

"O" position–OFF

"I" position–Mixer and refrigeration ON:"SOFT DRINK mode"

"II" position–Mixer and refrigeration ON:"SLUSH mode"

To operate the dispenser:

1–Set the power switch (C) to "II" position.

2– Set the mixer and refrigeration switches (B) as follows:

–to the "I" position to get soft drink

–to the "II" position to get slush

NOTE:When switch (B) is in "I" (soft drink) position,beverage temperature is controlled by the "Beverage Thermostat"

CLEANING

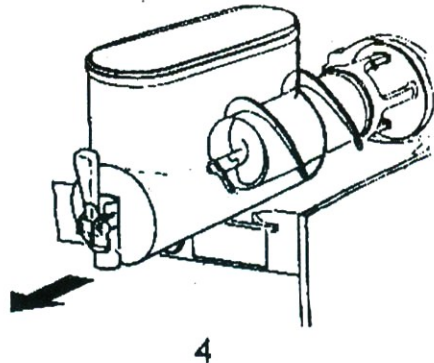
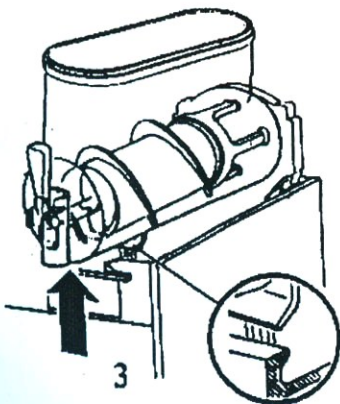
Cleaning and sanitizing of the dispenser are recommended to be performed daily. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.

Disassembly:

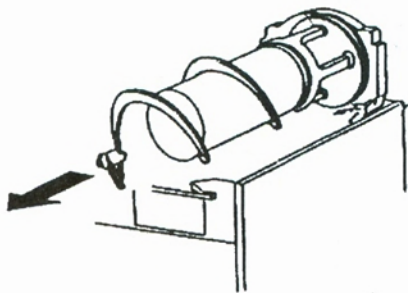
1. Ensure that the dispenser is disconnected from its power source;

2. Remove the cover from the bowl;

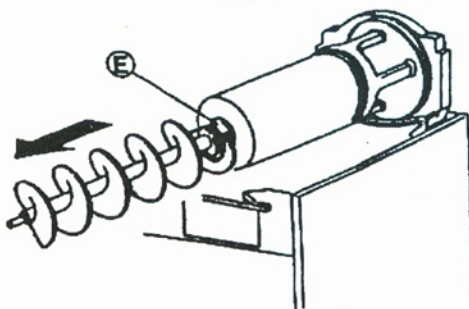
3. Remove the bowl by lifting its faucet side up and off the fastening hooks (fig.3) and slide it out (fig. 4)



4. Slide the outer spiral out (fig. 5) and then the inside auger with its rear seal (E) (fig.6) Disassemble the rear seal. There is no seal real in the ML series slush machine.

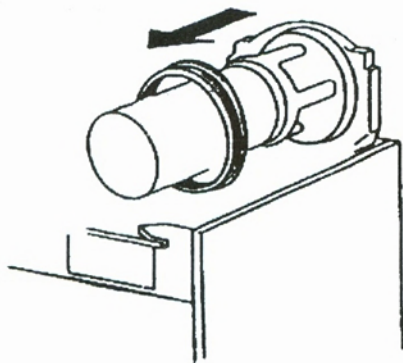


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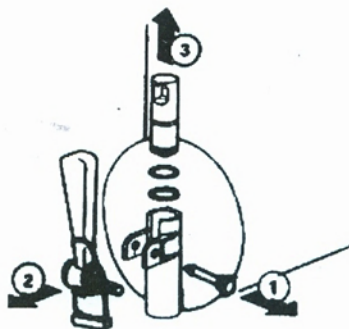


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5. Remove the bowl gasket from its seat (fig.7).
6. Dismantle the faucet assembly (fig.8A).
7. Slide the drip tray out and empty it.



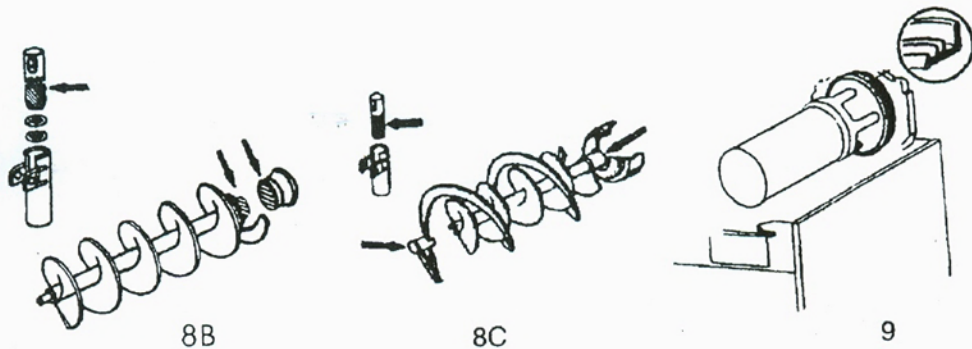
7



8A

Cleaning:

Clean all removed parts and the evaporator cylinder using warm water and mild nonabrasive food-grade detergent. Sanitize according to "SANITIZING" instructions.



SANITIZING

Prepare a cleaning solution of sodium hypochlorite (1 spoon diluted with 2 liters of water)
 Sanitize the container, gasket and all parts that come in contact with beverage.
 Rinse with clear water as recommended.

Assembly:

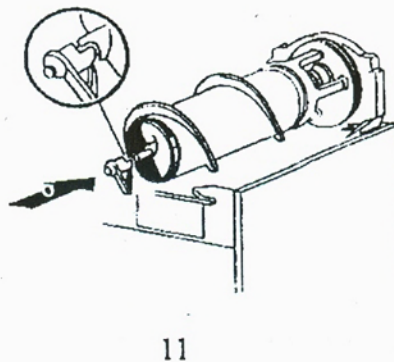
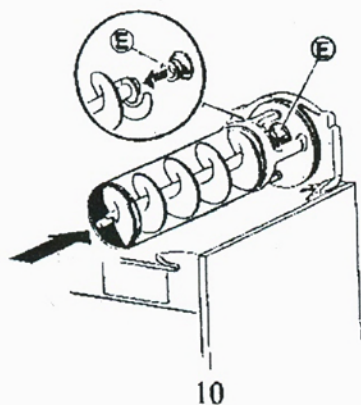
1. Slide the drip tray into place.
2. Reassemble the faucet by reversing the steps of fig.8A.

IMPORTANT!

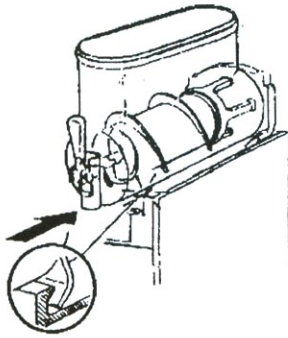
Lubricate the shaded area (as shown in fig.8B or fig.8C) with a liberal coating of "food grade approved" lubricant. See fig. 8B for GL series, and fig. 8C for ML series.

3. Fit bowl gasket around its seat (fig 9).

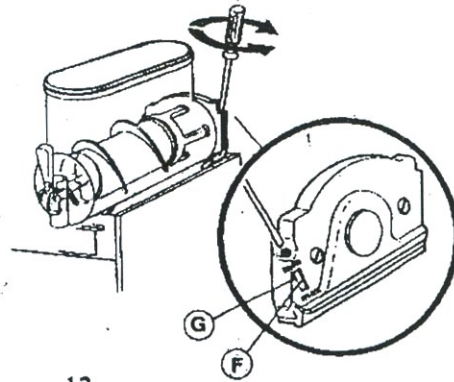
NOTE: The largest brim of the gasket must face against the rear wall.



4. Insert the inner scraper blades into the evaporator (fig.10) ensuring that the rear seal (E) is properly fitted onto the auger end. Push the auger until it is coupled to the driving shaft. When properly engaged its rear seal (E) is facing against the rear wall.
5. Push the outer spiral around the evaporator until its front notch engages with the exposed end of the inside auger shaft (fig.11)
6. Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its bottom fastening hooks are properly engaged (fig.12)



12



13

CAUTION!

When tops and bowls of model HT GLS are not correctly in place the unit will not operate.

Note: For ease of insertion wet the gasket and container rim.

CAUTION! In order to prevent damages to the machine, the "Rear Seal" must be replaced every 2000 hours.

OPERATION HELPFUL HINTS

Slush viscosity adjustment (fig.13)

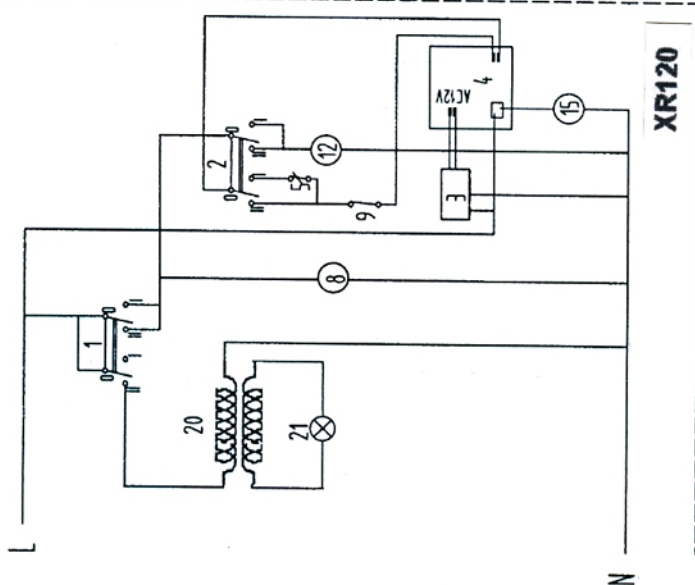
Slush proper viscosity is preset at the factory.

To change the viscosity, if needed, using a standard screwdriver turn the adjustment screw located in the rear wall of each container as follow:

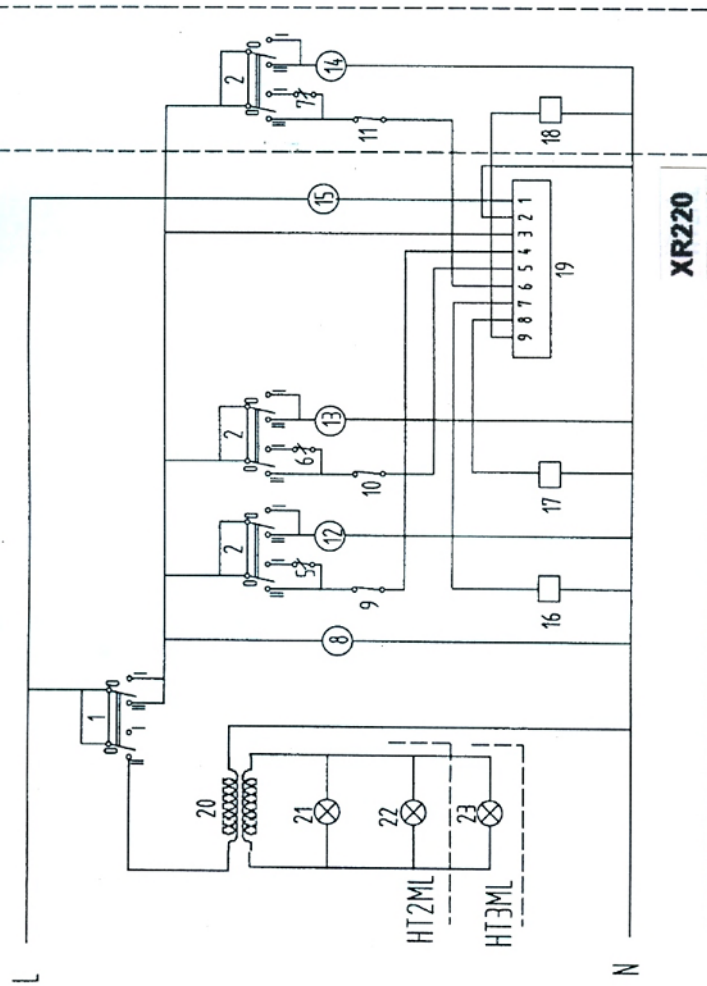
- towards right (clockwise) to obtain thinner product (the indicator F will go up in opening G)
- towards left (counterclockwise) to obtain thicker product (the indicator F will go down in opening G).

Operating the unit for best results

- To shorten slush recovery time and to increase production, the bowl should be refilled after the product level is lower than half of the evaporator cylinder.



XR120



XR220

XR320

- 1 POWER SWITCH 2 MIX-REFR.SWITCH 3 TRANSFORMER 4 P.W.B 5,6,7 TEMP.CONTROL 8 FAN MOTOR 9,10,11 MICRO SWITCH
 12,13,14 GEAR MOTOR 15 COMPRESSOR 16,17,18 SOLENOID VALVE 19 P.W.B 20 TRANSFORMER 21,22,23 LIGHT