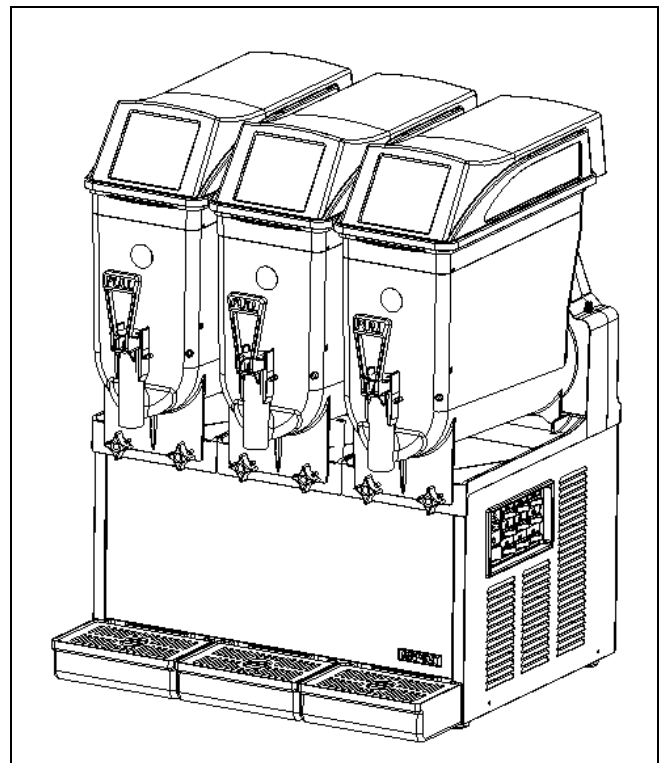


**GRANITORE  
SLUSH MACHINE**

**Frosty1  
Frosty2  
Frosty3**



**MANUALE D'USO E MANUTENZIONE  
OPERATOR'S MANUAL**

**ITALIANO  
ENGLISH**

**PAG.2  
PAGE 19**





COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

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Dear Customer,  
We would like to congratulate you for choosing this high-quality product, that will certainly meet all your expectations. We thank you for the preference reserved to our company and we invite you to carefully read the following instruction manual before machine's start up.

#### Published by:

**SPM DRINK SYSTEMS S.p.a.**  
**Via Panaro n° 2**  
**41057 Spilamberto (MO)**

Edition: 12/2017

Revision: 01

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The descriptions and illustrations refer to the specific machine at issue. **SPM Drink Systems** reserves the right to modify at any time the equipment for mass production.

This manual:

- is integral part of the supply and must be carefully read, in order to be properly used, in compliance with the essential safety requirements;
- has been drafted by following the dispositions **2006/42/CE** and reports the technical information that are necessary to correctly run all the procedures, under safety conditions;
- must be carefully kept (protected by a transparent, watertight wrapping, in order to avoid any damage) and must go with the machine during its life, including potential changes of ownership. In case of loss or damage, it's possible to ask for a copy to **SPM DRINK SYSTEMS**, pointing out the information stated on the identification label;

**SPM DRINK SYSTEMS** declines all responsibility for a wrong usage of the machine and/or damages caused by operations not provided for in this manual..



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## 1. IMPORTANT WARNINGS AND ADVICES

This installation and operation manual is an integral part of the equipment and must be kept for future consultation.

Unless otherwise stated, this manual is addressed to operators (staff members who uses the equipment on a daily basis) and to servicemen (staff members qualified to carry out the installation and/or maintenance). The parts of the manual addressed only to servicemen are pointed out accordingly. Please read carefully the warnings listed here below before installation and start-up of the equipment.

This equipment has been designed to produce slushes, sorbets and similar products.

Upon receipt of the equipment, make sure that its part number matches the one specified in the order, which can be found on all the delivery documents.

This equipment is exclusively destined to the purpose for which it was designed. The manufacturer cannot be held responsible for any damage due to improper use.

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, without supervision or instruction concerning its use by a person responsible for their safety. Children should be supervised to ensure that they do not play with the machine.

This equipment is not suitable for outdoor use. This machine is not suitable for installation in locations where water jets are used. This equipment must be installed in places where it can be controlled by qualified staff.

## 2. EQUIPMENT KIT

In the packaging of this equipment you will find also:

- operator's manual,
- 1 tube of Vaseline grease lubricant to be used for machine maintenance;
- EC declaration of conformity;
- 1 drip tray and 1 suction gasket for each bowl.

## 3. TRANSPORT TIPS

To prevent the oil held in the hermetic compressor running into the cooling circuit, the device must be carried, stored and handled in the upright position, following the direction instructions on the packing. If the device is accidentally or intentionally (for transportation reasons) kept in any other position, it must be set again in the correct position at least twenty minutes before start-up procedures, in order to let the oil flow back into the compressor.

## 4. LIFTING TIPS

Each machine is equipped with a special wooden pallet that allows the handling with standard forklift trucks.



Never lift the machine alone, but always seek the assistance of another operator.

To prevent and avoid any damage to the machine, all loading and unloading operations should be carried out with special care. The equipment can be lifted, with either a manual or engine-powered lifting truck, by positioning the forks in the base section of the unit.

**The following operations should always be avoided:**

- to turn upside down the machine;
- to drag the machine with ropes or others;
- to lift the machine with slings or ropes
- to shake or rattle the machine and its packaging.

The machine must be stored in a dry place with temperatures from 0°C to 40 °C. No more than 2 machines should be stacked on top of each other, taking care to maintain the vertical position, as shown by the arrows on the carton.

## 5. TECHNICAL SPECIFICATIONS

### Technical and electrical specifications

All the machine's technical and electrical specifications are stated on the identification plate, positioned in the internal part of the equipment; a sample is shown here below.



The plate specifies:

- Model: XX
- n°: XX
- Electrical specifications: Volt/ Hz
- Max. absorption (Watt)
- Max. current (Amp)
- Machine ambient working temperatures between 24°C and 32°C.

Dimensions and weight:

#### **Frosty1**

- Height 83 cm.
- Width 21 cm.
- Depth 56 cm.
- Weight 39 kg.

#### **Frosty2**

- Height 83 cm.
- Width 41 cm.
- Depth 56 cm.
- Weight 60 kg.

#### **Frosty3**

- Height 83 cm.
- Width 61 cm.
- Depth 56 cm.
- Weight 81 kg.

### Noise emissions

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

### In the event of breakdown:

In most cases, any technical problem can be settled with slight interventions (please see the troubleshooting guide at the end of this manual); we therefore recommend you to carefully read this handbook before contacting the manufacturer or service centre.

### Disposal




All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

### **Important**

In respect of the environment, please dispose the packaging as illustrated.



This symbol:  means that the machine cannot be disposed as common waste. It must be handled in compliance with the provisions of European directive 2002/96/CE (Waste Electrical and Electronic Devices - WEEE) and the resulting national legislation, in order to prevent any potential damage to the environment and to create health risks.

In order to correctly dispose of the device, please contact the distributor from which you purchased it or our after-sales service.

## 6. POSITIONING

### *FOR SERVICEMAN ONLY*

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

- a) Remove the packing (fig.1), preserve it in order to reuse for winter storage and make sure the machine is in perfect condition.

### **!CAUTION!**

All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

- b) Rest the machine on a sturdy, flat surface making sure it is well ventilated by **leaving a gap of 20 cm all around it** and do not install it near heat sources (fig.2); **we recommend you to maintain a room temperature between 24 and 32°C.**

- c) Check that the power mains voltage meets the specifications on the equipment identification plate and that the output available meets the device's power requirements.

Fit the plug into an earthed socket, removing all multiple adaptors.

### **FOR FURTHER PRECAUTIONS, READ THE SECTION "CONNECTION TO THE ELECTRICITY MAINS" CAREFULLY.**

- d) The installation must be carried out in accordance with the manufacturer's instructions. Failure to comply with the positioning and installation instructions may impair the machine's operation.

### **Important**

You are legally required to provide a suitable grounding system for the equipment. Before carrying out any cleaning and/or special maintenance on the device, make sure it is disconnected from the mains by unplugging it. In the event of a breakdown or malfunctioning, switch off the device and remove the plug.

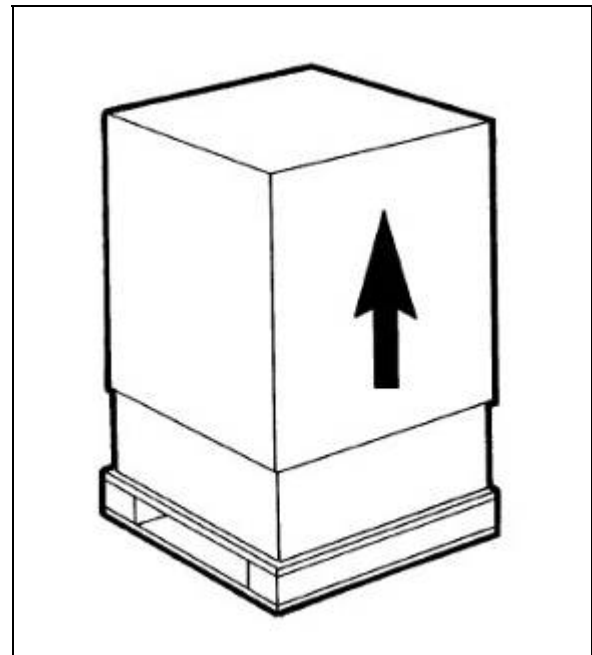


Fig. 1

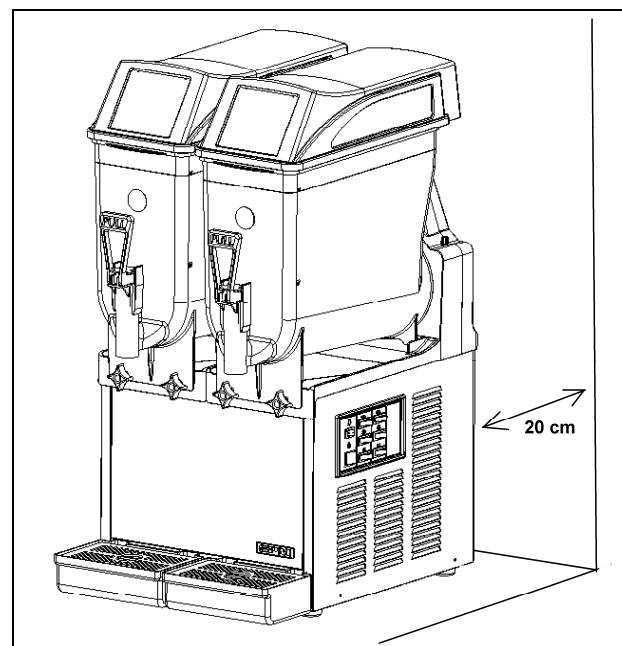


Fig. 2

## 7. CONNECTION TO THE POWER SUPPLY MAINS

### FOR SERVICEMAN ONLY

Before fitting the plug in the power supply socket, for your own safety, as already mentioned in the previous paragraph, please read the following precautions.

- The machine's electrical safety is only guaranteed when it is connected to a suitable earth system, structured as provided by the national safety current regulations (fig.3). Therefore, the manufacturer cannot be held responsible for any damage due to failure of the grounding system of the machine.

- Do not obstruct the ventilating grill and heat dispersion grill, since an insufficient ventilation may not only reduce the efficiency of the machine, causing it to function inadequately, but may also cause serious damage to the machine.

- Always verify electrical specifications on the data plate of each machine. Data plate specifications always replace the information of this manual.

- For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations (see fig.3).

- Never use extensions or multiple adaptors.

- Check the power lead along its entire length to make sure it is not crushed in any way.

- To unplug the device, first disconnect the power supply with the switch, then grip the plug and gently pull it out.

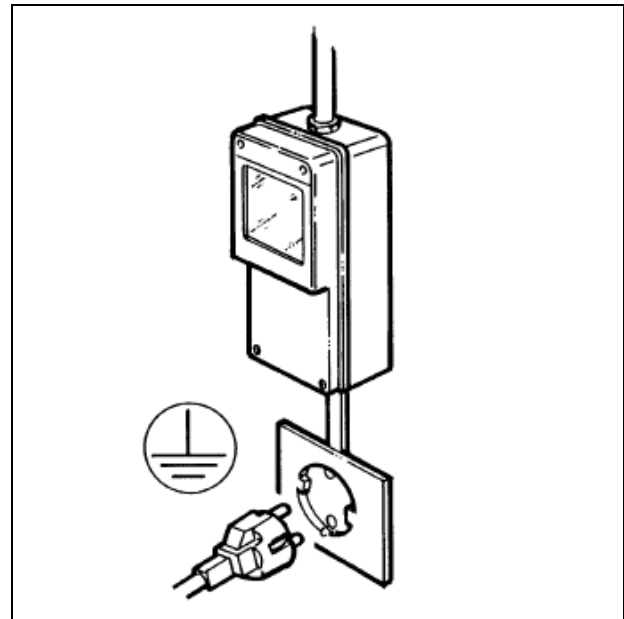


Fig. 3

### **Important**

IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS AFTER SALE SERVICE OR BY QUALIFIED PERSONNEL, TO PREVENT ANY POSSIBLE RISK.

## 8. START-UP PROCEDURES

### **!IMPORTANT!**

**BEFORE STARTING THE MACHINE, CARRY OUT THE CLEANING AND SANITISING PROCEDURES DESCRIBED IN CHAPTER 10.**

- Dilute and mix the product in a separate container according to the manufacturer's instructions (see fig.4); never pour dry powder, crystals, or concentrate into a dry bowl.



### **Caution**

Make sure that the mixture has a sugar content between the **12** and the **14%**; a lower concentration could seriously damage the mixing parts, as well as the gearmotors.

**NEVER USE ONLY WATER.**

- Remove the main cover (see fig.5).
- Remove the secondary transparent cover (fig.6).
- Pour the mix obtained into the bowl respecting the maximum capacity of 12 litres (see fig.7).
- Restore the secondary transparent cover and then the main one making sure to have it pushing against the security system.

### **Note**

Frosty is equipped with a very efficient safety mechanism designed to protect the operator; it is activated when cover is lifted. This device automatically and immediately stops all moving parts.

**If the main cover is not correctly positioned, the unit will not work.**

- Insert the plug into the electrical power outlet.
- Activate the main switch.

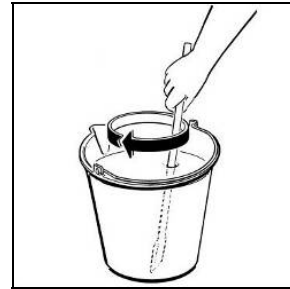


Fig. 4

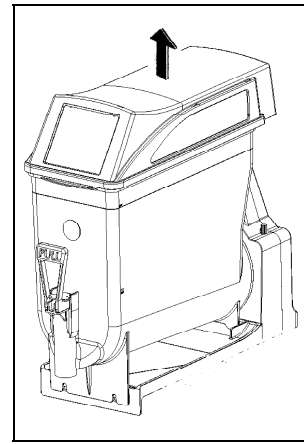


Fig. 5

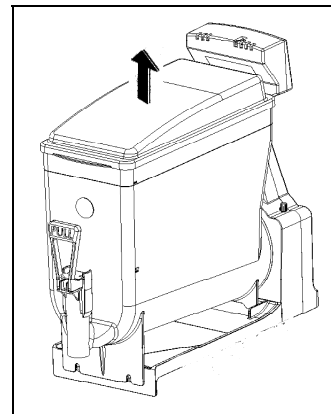


Fig. 6

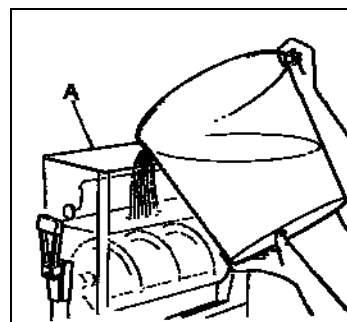


Fig. 7



## 9. MECHANICAL CONTROL BOARD

- a) Activate the general switch (D);
- b) Each tank is controlled by three switches which are activated as follows:

- In order to make ice slush or sorbets: first select the switch (E) to start up the mixer components (the green LED on the switch will light up to confirm the selection has been made), then select the switch (F) to activate the cooling system.

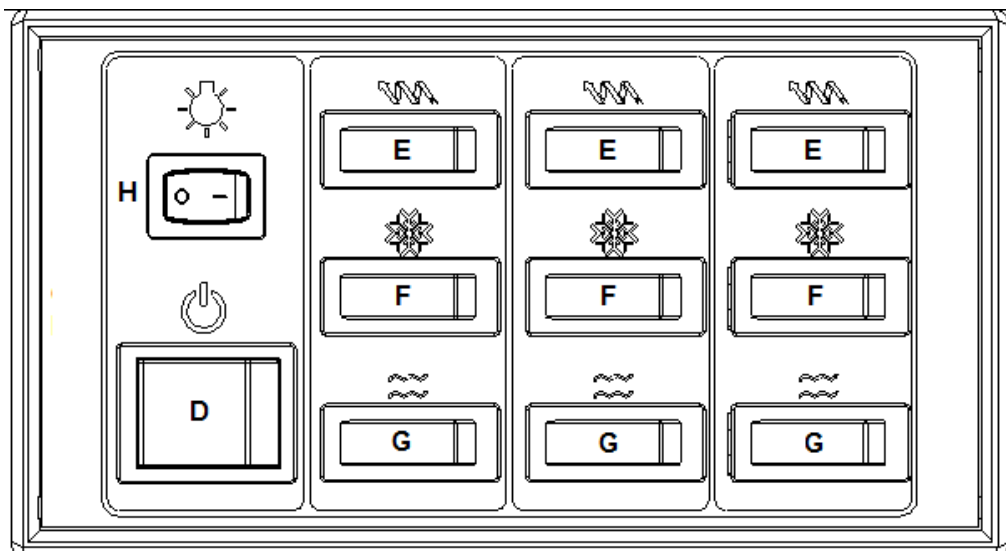
- In order to make cold drinks: first select the switch (E) to start up the mixer components (the green LED on the switch will light up to confirm the selection has been made), then select the switch (G) to activate the cooling system at a positive temperature.

- In order to clean the machine: select only the switch (E) in order to start up the mixer components without the intervention of the refrigerating system.

- c) The (H) switch controls the covers' LED lights.

### *! Warning !*

*If the machine is turned off at night, with the bowls filled, or just partially filled, a layer of solid ice may form on the surface, due to the natural separation of the unmixed product. In this case, before turning the machine back on, it is necessary to verify for the product complete melting in order to prevent damage to the mixing auger.*



## 10. OPERATING INSTRUCTIONS

a) To dispense the product, position the cup under the tap and pull the dispensing lever (see figure 8).

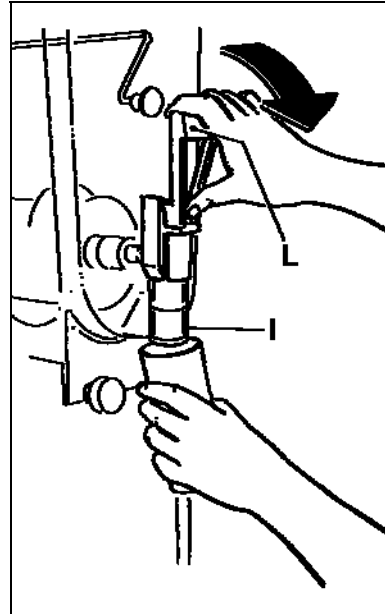


Fig. 8

b) **Adjusting the consistency:** to alter the consistency of the product, turn the screws located on the back of the machine in the following way: clockwise to make the product less dense, counter clockwise to make the product denser (see figure 9).

### Important

This device only changes the consistency of the product to be dispensed. It does not affect the cooling temperature of the product.



### Caution

When the level of the slush inside the bowl is below the minimum, to prevent the product from becoming too thick, it is necessary to refill the bowl.

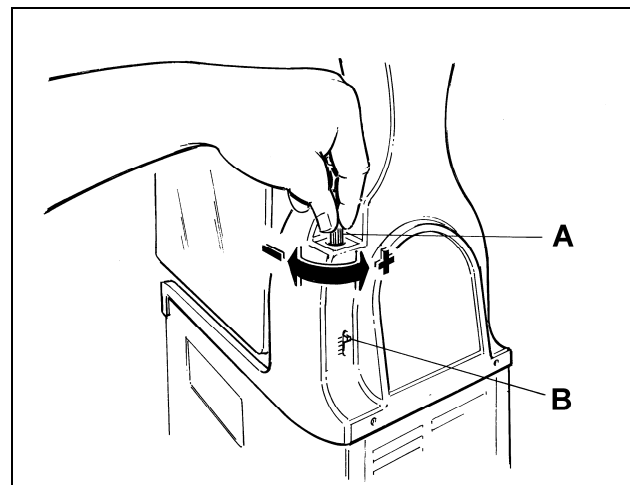


Fig. 9

## 11. DAILY CLEANING AND SANITIZING PROCEDURES

In order to maintain the machine in like-new operating condition and to respect current regulations, it's absolutely necessary to frequently and carefully perform the cleaning and sanitizing operations as described below.

In case of prolonged shutdown (winter storage), the machine must be disassembled, washed and sanitized according to the instructions in this manual before start-up to ensure the best possible cleanliness.



**Electric shock hazard. Do not splash water on switches or allow water to flow onto electrical components inside the machine.**



**To prevent bacteria growth, use only sanitizers approved for plastic and rubber objects, failure to do so could create a health hazard.**

**NOTE:** it is responsibility of the operator to be aware of and conform to the requirements of current local, state and federal laws concerning the frequency of cleaning and conservation of products used.

The cleaning instructions explained in this section are essential procedures to remove bacteria and maintain a sanitarly clean machine.

***We recommend to perform the cleaning and sanitizing procedures every day, when using perishable products, and anyway according to the local laws.***

The machine and the mix manufacturers decline all responsibility to damage that directly or indirectly derives from people, animals, as consequence of failure to comply with all cleaning and sanitation instructions indicated in this manual.

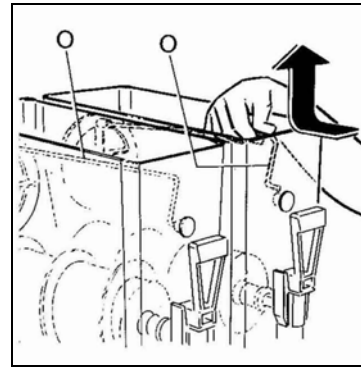
- Empty the bowl of any remaining product.
- Remove both the main lid and then the transparent one.
- Fill the bowl with lukewarm water to help melt off any sugar residuals and drain this water before proceeding with the next step.



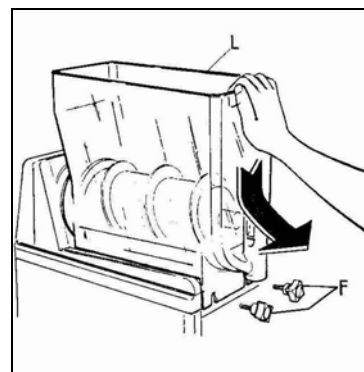
**Caution**

**To avoid electrical shock or contact with moving parts, before proceeding with the disassembling operations, make sure all switches are in "OFF" position and that the main power supply is disconnected.**

- Pull out the upper mixing device (O) by pushing it slightly backwards, to remove it from its fixed position (see figure 10).
- Unscrew and slip off the knobs then lower the bowl to eliminate any product residue through the dispensing tap.

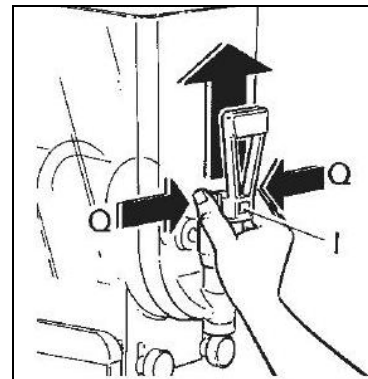


**Fig. 10**



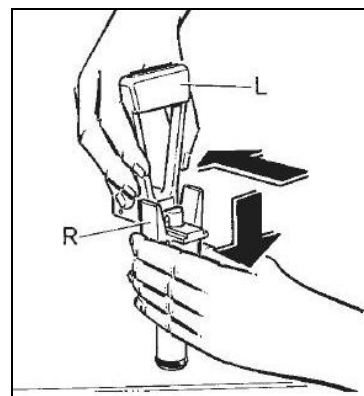
**Fig. 11**

- Slightly move down the bowl as shown in figure 11 while pulling it outwards, this operation will help fully removing it from its seating.
- Simultaneously apply pressure to the two securing tabs (Q), and lift the dispensing tap (I) to pull it out of its fixed position (see figure 12).



**Fig. 12**

- Disassemble the dispensing tap by keeping the indicated part (R) pressed down and slipping off the dispensing lever (L) (see figure 13).
- Thoroughly wash each single part with hot water and mild dishwashing detergent, rinse well, and reassemble the parts.



**Fig. 13**



**Caution**

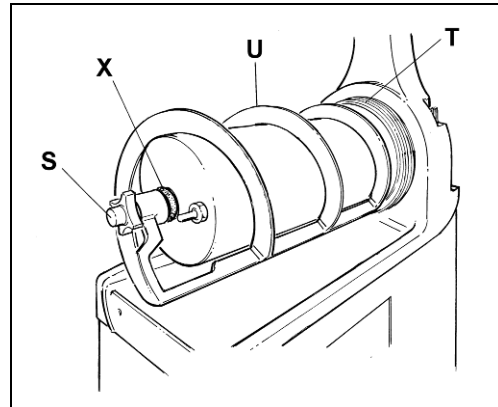
**To prevent bacteria growth, remove all o-rings when cleaning.  
Failure to do so could create a health hazard.**

- Unscrew the securing bolt (S) in the direction of the arrow (threading on the left), pull off of the mixing unit (U), and remove the sealing washers (X) and (T) (see figure 14).



**Caution**

**Avoid the use of abrasive cleaners that can damage the finish. Do not put the parts in a dishwasher. Dishwasher may damage some parts such as the clear plastic bowls and auger gears.**



**Fig. 14**

- Thoroughly wash all the removed components with hot water and mild dishwashing detergent, but do not use abrasive detergents or powders that can damage the bowl.

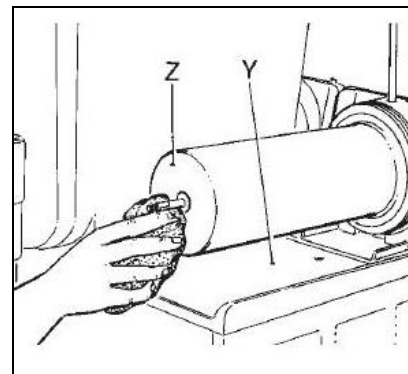
- Provide yourself with a sanitizer suitable for plastic, rubber and stainless steel objects (AMUCHINA®).

- Rinse well and then place all the components in the sanitizer solution; for proper sanitizing the parts must remain fully plunged as recommended by the sanitizer manufacturer.



**IMPORTANT**

**Carefully follow the sanitizer producer prescriptions in terms of time and modes of usage.**



**Fig. 15**

- After respecting the correct sanitizing period, rinse well all the components with clean water and dry them up with a clean cloth.

- Thoroughly wash the evaporator and the drip tray surfaces with a sponge soaked with the sanitizer (see fig.15).

- Repeat all these operations with a clean sponge soaked with water and carefully dry up all the surfaces with a clean cloth.

**Once performed all these cleaning and sanitizing procedures, it is possible to reassemble all the components.**

*The correct assembly of the device is essential to prevent leakage of product and damage of the machine. To assemble the machine you will need an approved lubricant (such as Vaseline).*

*Make sure all parts have been washed and sanitized before assembling. Persons assembling the machine must first wash and sanitize their hands and forearms with an approved sanitizer.*

- Mount the mixing system back together (fig.14), according to the following procedures:

- Spread the suction gaskets (X) with Vaseline grease to reduce friction and thus limit wear (fig.16).
- Mount the bowl seal (T) making sure it faces the right direction (fig.17).
- Assemble the scraper auger (U), making sure the head is perfectly engages with the driving shaft.
- Secure all the parts into place by screwing the bolt (S) in a counter clockwise direction.

- Mount the bowl back on, positioning it into place, and making sure that it has a tight hold on its gasket (see figure 18). To facilitate this procedure, we also suggest that the rear part of the bowl be lubricated at the point in which it fits together with its sealing.

- Secure the bowl by tightening the two knobs, without exerting excessive pressure.

### IMPORTANT

**Do not over tighten the bowl knobs. Excessive force could damage the thread and/or the bowl itself.**

- Reassemble the parts of the dispensing tap, making sure that the gaskets (J) are lubricated with Vaseline grease so that the tap slides smoothly back into its fixed position, until it's completely inserted (see figure 19).

### !! Important!

**The not perfect sliding of the tap compromises its own seal.**



Fig. 16

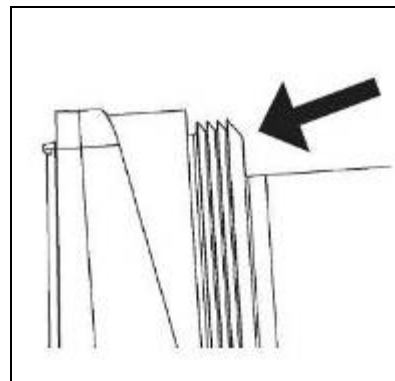


Fig. 17

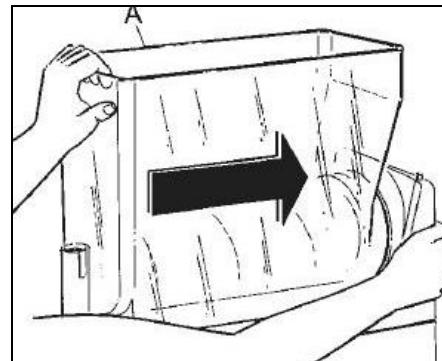


Fig. 18

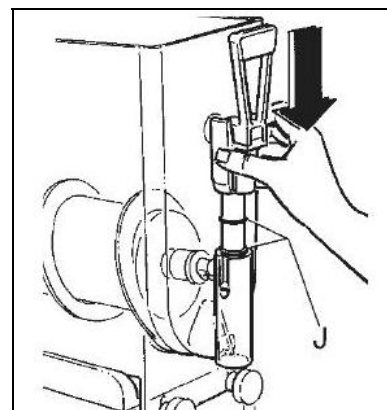
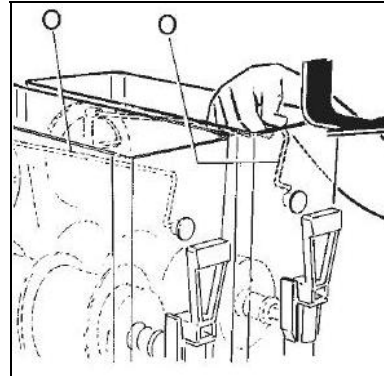


Fig. 19

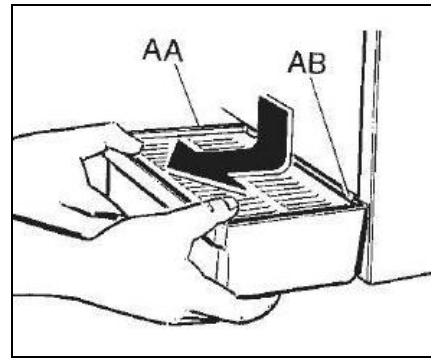
- Reassemble the upper mixing unit (O) so that its toothed crown is aligned with the lower crown. This will allow the front pin to fit perfectly into its fixed position on the bowl (see figure 20).

- Remove the liquid-collector tray (AA) turning it slightly upwards and pulling it forward (see figure 21). Wash each part thoroughly, then reassemble the parts by inversely following the procedures described above.

- Plug the unit back into appropriate power supply the machine is now ready to operate again.



**Fig. 20**



**Fig. 21**



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## SANITIZING

Whenever the machine has remained unused for some days after been cleaned and sanitized as described in the chapter 11, the sanitizing procedures described below must be performed just prior to start-up the machine.

- Remove the main cover and the secondary transparent one.
- Pour sanitizing solution (AMUCHINA®) into the bowl carefully following the manufacturer prescriptions.
- After restoring the main cover, switch on the machine and let the auger rotating leaving the sanitizing solution for the time specified by its producer.

### IMPORTANT

**Never let the sanitizer inside the bowl for more than 15 minutes.**

- Drain the solution by opening the plunger to allow the bowl to empty. Open and close the plunger at least 10 times during draining to sanitize the product way out area also.
- Thoroughly rinse repeating these operations with clean water instead of sanitizer solution.
- Now the machine is ready to be used.



## 12. SPECIAL MAINTENANCE



**Caution**

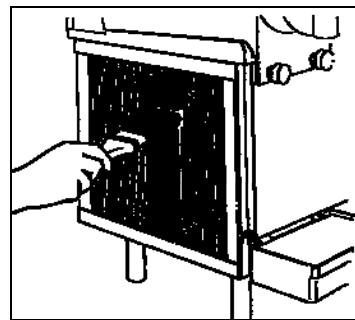
Before proceeding with any maintenance operation, it is compulsory to switch off the machine and unplug it from the mains.

### *Condenser cleaning*

In order to guarantee good cooling system performance, the condenser must be well cleaned **every month**.

How to reach it:

- Switch off the power supply and disconnect the power cable.
- Remove the side panel protecting the condenser.
- Clean the condenser fins properly with a soft brush or a vacuum cleaner (see figure 22).
- reassemble the panel back in place.



**Fig. 22**

### **!ATTENTION!**

**Failure to maintain a clean condenser will cause damage to the unit and consequently void the warranty.**



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## ***Control and replacement of seals***

### **Rulon GASKET**

Replace every 9 to 12 months according to the conditions of use and level of maintenance. This part should be lubricated during every cleaning operation.

### **BOWL GASKET (LOCATED AT THE REAR OF BOWL)**

Replace it every 12 months according to the conditions of use and level of maintenance.

### **DISPENSE VALVE O-RING**

The dispense valve o-rings should be replaced as necessary when wear is evident. Lubricate them each time they are replaced or the dispense valve is removed for cleaning.

### **SUCTION GASKET**

Replace every 3 months according to the conditions of use and level of maintenance. This part should be lubricated during the re-assembly after every cleaning with Vaseline.

## ***Winter storage***

To protect the unit during seasonal shutdown, it's important to properly store the machine using the following procedures:

- Disconnect all power to the freezer.
- Disassemble, wash and sanitize all parts that come into contact with the mix as described in chapter 11.
- Clean also all the exterior panels.
- Reassemble all these parts.
- Cover the machine with the original package to protect it from dust or other contaminating elements.
- Place the machine in dry location.

## **13. DISCLAIMER**

The manufacturer declines all responsibility for any damage that directly or indirectly might be brought on to people, things, animals, as a consequence of failure to comply with all instructions given in this manual with the warnings concerning installation procedures, use and maintenance of the machine.

The manufacturer cannot be held responsible for possible mistakes due to printing, copying or translating errors contained in this manual. In addition, the manufacturer reserves the right to modify what deemed necessary or useful for the machine, as well as for the benefit of the user, yet at the same time maintaining the essential operative and safety characteristics of said machine.

## 14. TROUBLESHOOTING GUIDE

**NOTE: the following procedures must be performed by a qualified service technician.**

Problem	Possible cause	Solution
The machine does not cool, or cools only partially and the compressor is running	<ul style="list-style-type: none"> <li>The space around the machine is inadequate for ventilation</li> <li>The refrigeration system is working in DEFROST mode</li> <li>The condenser filter is clogged with airborne particles</li> <li>Fan motor is not running</li> <li>Refrigerant is leaking</li> </ul>	<ul style="list-style-type: none"> <li>Allow at least 20cm between the machine and anything next to it; keep it away from heat sources</li> <li>Return to FREEZE mode</li> <li>Clean the filter</li> <li>Check the fan motor's electrical connections and, if disconnected, reconnect. If still not operating, replace the motor</li> <li>Locate the leak, eliminate it and recharge the system</li> </ul>
The machine does not cool, or cools only partially and the compressor is not running	<ul style="list-style-type: none"> <li>Electrical components of the compressor are not functioning</li> <li>Some electrical connections are not complete</li> <li>The compressor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>Replace the malfunctioning components</li> <li>Check the contacts and correct those incomplete</li> <li>Replace the compressor</li> </ul>
The machine over-freeze, making the auger movement slow or stopped	<ul style="list-style-type: none"> <li>The product brix is too low</li> <li>The screw setting for the consistency control system is set too far toward the "+" position</li> <li>The limit micro-switch arm is bent away from the gear motor and prevents contact</li> <li>The level of the product in the bowl is too low</li> </ul>	<ul style="list-style-type: none"> <li>Check the product brix and correct</li> <li>Reset the screw toward the "-" position to produce a thinner consistency product</li> <li>Using pliers, straighten the limit switch arm</li> <li>Add more product or turn the refrigeration "Off"</li> </ul>
The machine is noisy	<ul style="list-style-type: none"> <li>The fan motor blades are hitting internal components</li> </ul>	<ul style="list-style-type: none"> <li>Check and correct</li> </ul>
The main power switch is "ON" but the unit is not running	<ul style="list-style-type: none"> <li>The fuses are blown</li> <li>Some electrical connections are not complete</li> <li>The gear motor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>Replace the fuses</li> <li>Check the contacts and correct those incomplete</li> <li>Replace the gear motor</li> </ul>
The bowl is leaking	<ul style="list-style-type: none"> <li>One of the bowl seal is not in place</li> </ul>	<ul style="list-style-type: none"> <li>Replace or reposition the seal</li> </ul>
The dispensing valve is leaking	<ul style="list-style-type: none"> <li>The dispensing valve has been incompletely or incorrectly replaced in its position</li> <li>The free movement of the valve is impeded</li> <li>Dispensing valve o-rings are damaged</li> </ul>	<ul style="list-style-type: none"> <li>Reassemble and replace</li> <li>Clean and lubricate the valve and the valve cylinder with the lubricant provided with the machine</li> <li>Replace the o-rings</li> </ul>
Product is flowing into drip tray through drainage pipe	<ul style="list-style-type: none"> <li>The bell shaped seal between the front of the cylinder and the auger hub has not been reinstalled properly</li> <li>The bell shaped shaft seal or the spindle bushing seal is damaged or worn</li> </ul>	<ul style="list-style-type: none"> <li>Find the seal and put it back in place</li> <li>Replace the damaged/worn seal and check the condition of the drive shaft</li> </ul>
The auger is not turning	<ul style="list-style-type: none"> <li>Some electrical connections are not complete</li> <li>The control board is faulty</li> <li>The gear motor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>Check the contacts and correct those incomplete</li> <li>Replace the control board</li> <li>Replace the gear motor</li> </ul>
The auger is creating noise as it rotates	<ul style="list-style-type: none"> <li>The bell shaped shaft seal has been replaced without lubrication or is damaged</li> <li>The auger has been incompletely or incorrectly reassembled</li> </ul>	<ul style="list-style-type: none"> <li>Replace or clean and lubricate with the lubricant provided with the machine</li> <li>Check and correct</li> </ul>

### 15. SCHEMA ELETTRICO -WIRING DIAGRAM

