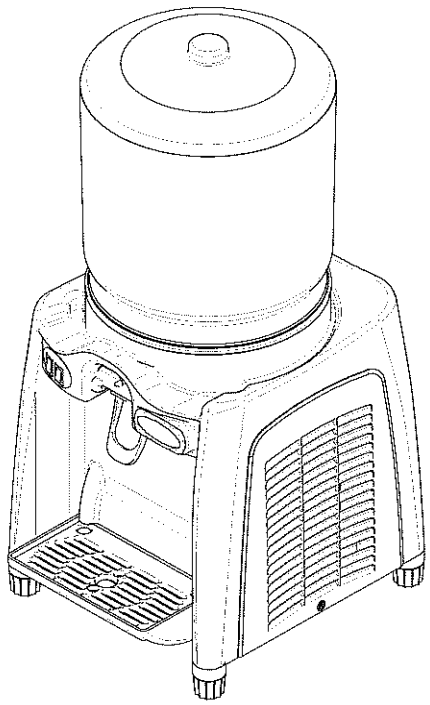
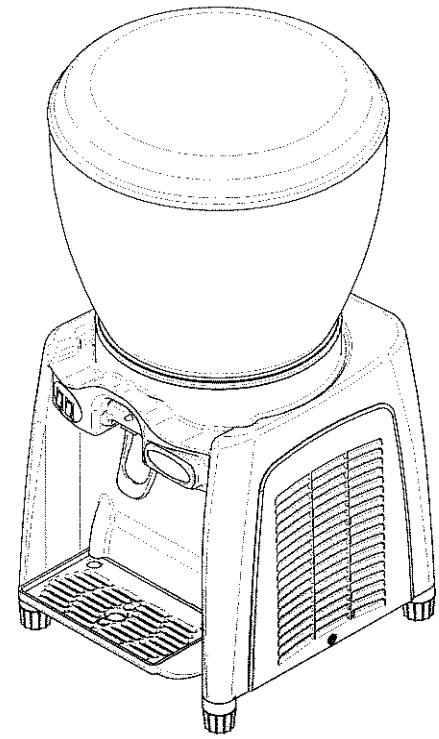
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MANUALE D'USO E DI MANUTENZIONE
MANUAL DE USO Y MANTENIMIENTO
USER'S INSTRUCTIONS AND MAINTENANCE MANUAL
BETRIEB- UND WARTUNGSANLEITUNG
MANUEL D'INSTRUCTION ET ENTRETIEN

RAFFREDDABEVANDE
ENFRIADOR DE BEBIDAS
DRINK COOLERS
GETRÄNKEKÜHLER
REFROIDISSEUR DE BOISSONS

DRINK MAGIC





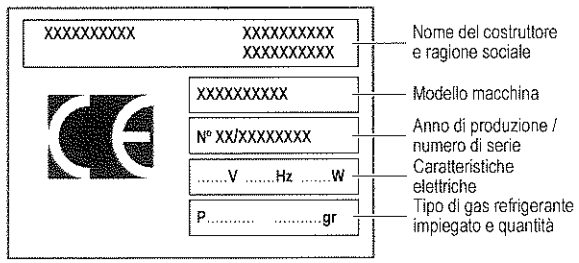
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SL310004000 Ed.01 01-2010

Per le macchine marcate CE si riporta quanto segue:
Il costruttore dichiara sotto la propria esclusiva responsabilità che la macchina alla quale si riferisce il presente manuale (vedi targa dati applicata in copertina alla presente), è conforme ai requisiti essenziali previste dalle seguenti direttive:

- **2006/42/CE** **Direttiva "Macchine"**
- **2006/95/CE** **Direttiva "Bassa Tensione"**
- **2004/108/CE** **Direttiva "EMC"**
- **97/23/CE** **Direttiva "PED"**
- **(CE) 1935/2004** **Regolamento "Materiali e oggetti a contatto con i prodotti alimentari"**

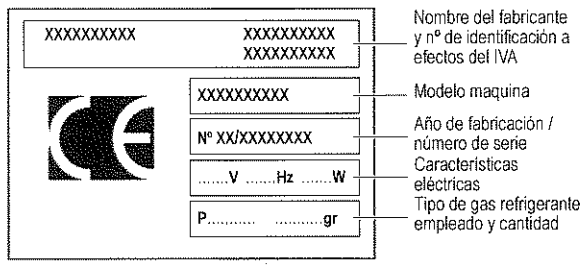
Ogni macchina riporta in targa dati le seguenti informazioni:



Para las máquinas con la marca CE se señala lo siguiente:
El fabricante declara bajo su exclusiva responsabilidad que la máquina a la cual se refiere el presente manual (ver placa de características en la portada del manual), cumple con los requisitos esenciales previstos por las siguientes directivas:

- **2006/42/CE** **Directiva "Máquinas"**
- **2006/95/CE** **Directiva "Baja Tensión"**
- **2004/108/CE** **Directiva "EMC"**
- **97/23/CE** **Directiva "PED"**
- **(CE) 1935/2004** **Reglamento "Materiales y objetos en contacto con los productos alimentarios"**

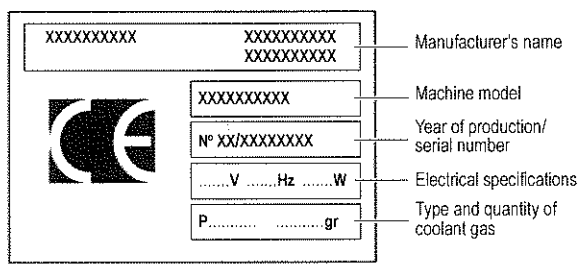
Cada máquina contiene en la placa de datos las siguientes informaciones:



For machines with CE marking:
The manufacturer hereby declares, under its own exclusive responsibility, that the machine named in this manual (see the plate on the cover of the manual) conforms to the essential requirements of the following directives:

- **2006/42/EC** **"Machinery" Directive**
- **2006/95/EC** **"Low Voltage" Directive**
- **2004/108/EC** **"EMC" Directive**
- **97/23/EC** **"PED" Directive**
- **(EC) 1935/2004** **Regulation "Materials and items in contact with foodstuffs"**

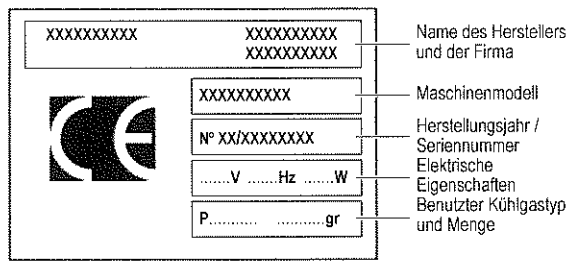
The rating plate on each machine bears the following information:



Für Maschinen mit CE-Kennzeichnung wird Folgendes angegeben
Der Hersteller erklärt in eigener Verantwortung, dass die Maschine, auf die sich das vorliegende Handbuch bezieht (siehe Datenschild, das auf dem Deckblatt des vorliegenden Handbuchs angebracht ist), den von den folgenden Richtlinien vorgesehenen Mindestanforderungen entspricht:

- **2006/42/EG** **Richtlinie "Maschinen"**
- **2006/95/EG** **Richtlinie "Niederspannung"**
- **2004/108/EG** **Richtlinie "EMC"**
- **97/23/EG** **Richtlinie "PED"**
- **(EG) 1935/2004** **Verordnung "Materialien und Gegenstände in Kontakt mit Lebensmitteln"**

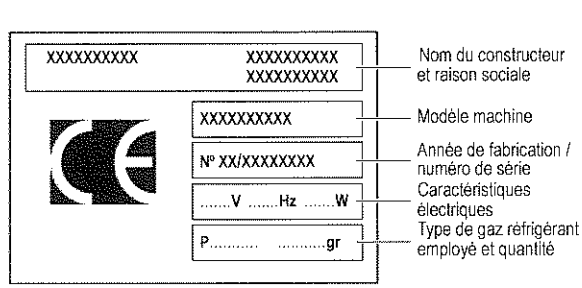
Jede Maschine gibt auf dem Datenschild die folgenden Informationen an:



Pour les machines portant la marque CE:
Le constructeur déclare sous sa propre responsabilité que la machine faisant objet du présent manuel (voir plaquette de données présente en couverture), répond aux caractéristiques essentielles prévues par les directives:

- **2006/42/CE** **Directive "Machines"**
- **2006/95/CE** **Directive "Basse Tension"**
- **2004/108/CE** **Directive "EMC"**
- **97/23/CE** **Directive "PED"**
- **(CE) 1935/2004** **Règlementation "Matériaux et objets en contact avec les produits alimentaires"**

Chaque machine est munie d'une plaquette de données contenant les informations suivantes:



INDEX

Index ____ 5
Reminder ____ 6
Important ____ 6
Installation ____ 7 and 8
Operation ____ 9
Switching on power and cooling system ____ 9
Temperature control ____ 9
General remarks ____ 10
Filling the tank ____ 10
Maintenance ____ 11 to 16
Useful tips ____ 17
End of season ____ 17
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REMINDER

The GBG® drink dispensers meet essential health and safety requirements for machines as set forth in Council Directive 2006/42/EC, have the respective "Release Certificate", and are, therefore, authorised to be marked **"EC"**.
In Point 1.7.3, the Council Directive mentioned requires that:

"Each machine shall be legibly and indelibly labelled with at the least the following indications:

- name and address of the manufacturer;
- the mark 'EC' which includes the year of manufacturer (see Appendix III);
- designation of the series and model;
- serial number, if it exists."

Before removing the protective panels housing the machine, it must be unplugged from the electric mains. If the machine has been running, it is advisable to wait at least 20 minutes before removing the panels to give the compressor's high pressure tube time to cool down.

IMPORTANT

THE MANUFACTURER shall not be held liable for any damage or injury due to incorrect handling of the appliance.

THE MANUFACTURER declines all liability in the event of failure to comply with the recommendations in this manual.

THE MANUFACTURER reserves the right to make any modifications as it sees fit without prior notice.

INSTALLATION

1. Remove the packaging **(see Fig. 1)** and place the machine in the desired location, taking care to ensure there is enough space around it for ventilation. Make sure there are no other machines within 20 cm. **(see Fig. 2)**.
   VERY IMPORTANT: ***The packaging material is not a toy. Keep it out of reach of children. The plastic bags can cause asphyxia. The packaging material can be 100% recycled. Contribute to environment protection, dumped it in specific containers.***
2. Clean the tank using a cloth, water and a non-abrasive neutral detergent (see Maintenance).

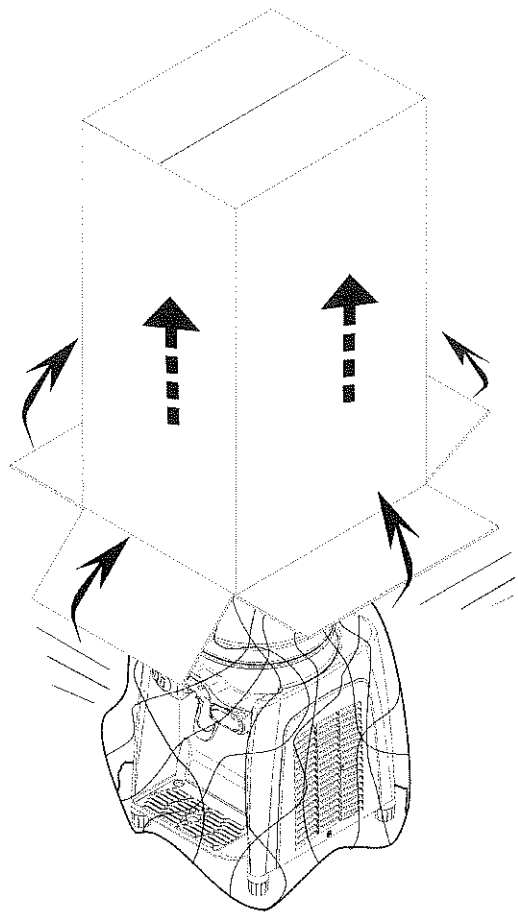


Figure 1

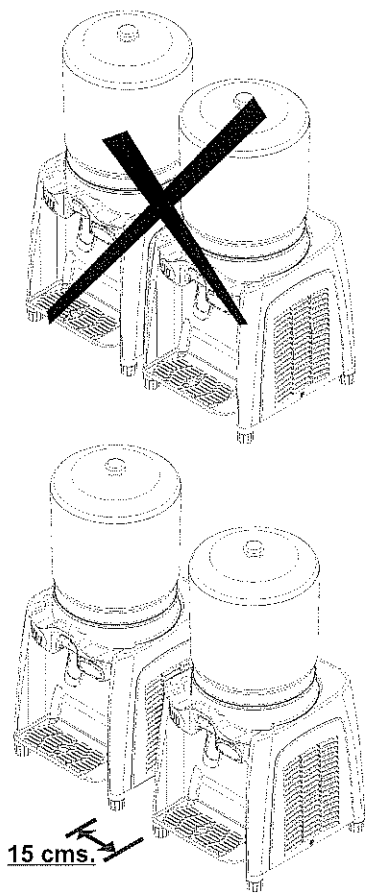


Figure 2

INSTALLATION (cont.)

3. To fill the tank, remove the cover and check that the mixer paddles are correctly in place. Pour in the product up to about 2 or 3 cm from the top and replace the cover.
   Be sure not to exceed the maximum recommended level. This will prevent the liquid from overflowing when the mixer paddles start to operate. **(see Fig. 3)**.

4. Ensure the machine is level by regulating the height-adjuster on each leg. Making sure the machine is properly balanced will prevent vibrations causing an annoyance and interfering with the proper functioning of the appliance.

5. Before plugging the machine into the mains, check the manufacturer's plate at the back. This will indicate the voltage and the frequency (in hertz) to which it should be connected. Use an earthed socket conforming to the standards currently in force.
   If the socket does not have an earth, consult a specialist electrician.
   Once you have checked all the above points, you may now plug the appliance into the mains.

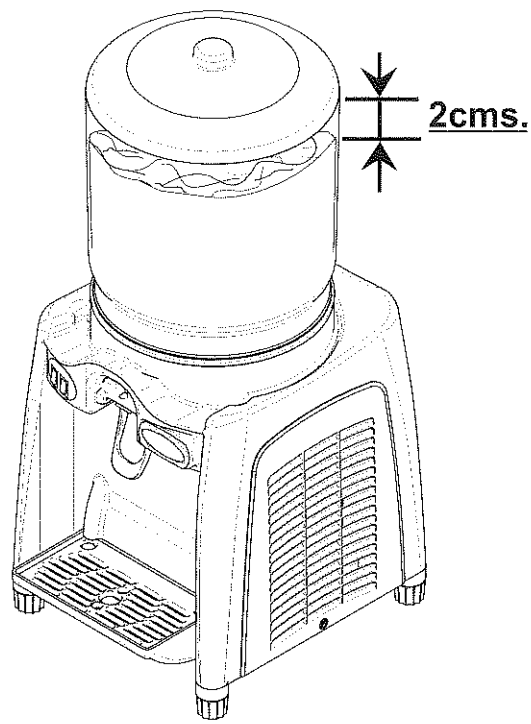


Figure 3

6. You can fix, through the thermostat, the disconnected temperature of the cooler system (see "Temperature control").
   On the machines with electronic thermostat, you have to paid attention that the thermostat temperature you fix is that one start on the cooler system after the first disconnection. For example, if you fix 2ºC, the cooler system will automatically disconnect at 0ºC and start on when the liquid temperature will arrived to the 2ºC again. The temperature fixed on the thermostat is that start on the cooler system, maintaining the product temperature between the 2ºC to 0ºC.

OPERATION

SWITCHING ON POWER AND COOLING SYSTEM

At the front side there are two switches to start the machine working **(see Fig.4)**:

- **General / Mixer** (/); to start the machine.

- **Cold** ( ); to cool the product.

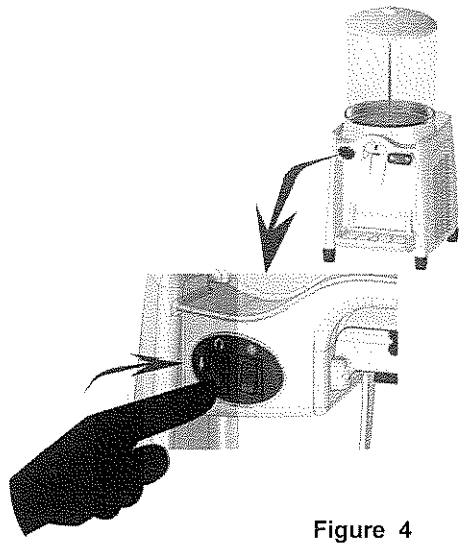


Figure 4

TEMPERATURE CONTROL

The thermostat is regulated, in the factory, at 4° C.

The electronic thermostat stops to cool the product when its temperature reaches 4° C. If you want to modify the service temperature, please do it as follows **(see Fig. 5)**:

1°) Make sure that the General switch and the Cold switch are turned on.

2°) Press the arrow . The display will show **PrG**, and within 3 seconds, press the arrow to enter in the temperature regulation. Now the display is indicating the fixed temperature.

3°) Press the arrows to adjust the electronic thermostat at the requested temperature, which can vary between 0°C ÷ 10°C.

4°) Wait 5 seconds to leave the temperature regulation (during these 5 seconds, do not press anything). The display will show the liquid temperature again.

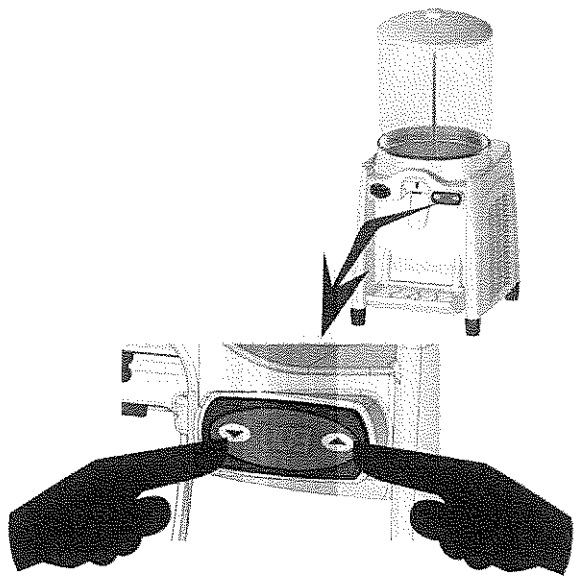


Figure 5

GENERAL REMARKS

Keep in mind that the cold system is fitted with a time-delay device. This means that when you switch it on, the cold system only starts up after four or five minutes. This is to allow time for the pressures inside the compressor to be equalised.

When you press any of the switches, the pilot light just above it will be come on.

FILLING THE TANK

To fill the tank, remove the cover and check that the mixer paddles are correctly in place. Pour in the product up to about 2 or 3 cm from the top and replace the cover. Be sure not to exceed the maximum recommended level. This will prevent the liquid from overflowing when the mixer paddles start to operate.

When the amount of product in the tank gets down to the level of the seal, if you want to continue selling the product, we recommend you put in some more so that the machine does not continue to operate while empty.

MAINTENANCE

Keeping the cooler clean is the key to ensuring the product in the tank stays fresh and tastes good.
VERY IMPORTANT: ***The daily cleaning of the parts in contact with the product is recommended. They must always be cleaned when filling up the machine with new product.***

We recommend the following cleaning routine:

1º.-Turn off all the switches and unplug the machine from the mains.

2º.-Empty any liquid left in the tanks or the rest of the system.

3º.- Take off the covers (**T**), throwing of them up (**Fig.6**).

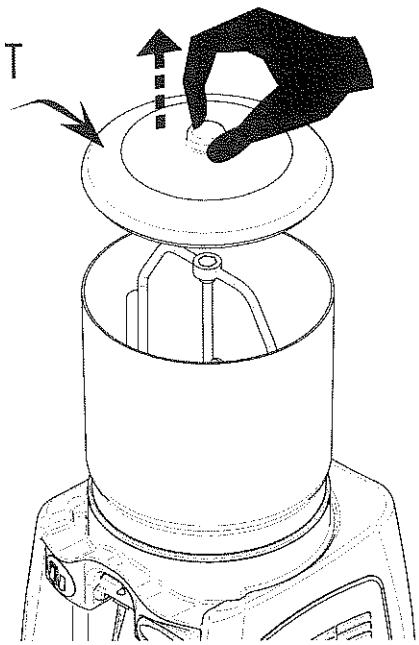


Figure 6

4º.- Pull out (**1**) the mixer paddles (**A**), throwing of them up, take out (**2**) the shovel pole (**E**) of the central tube throwing up (**Fig.7**).

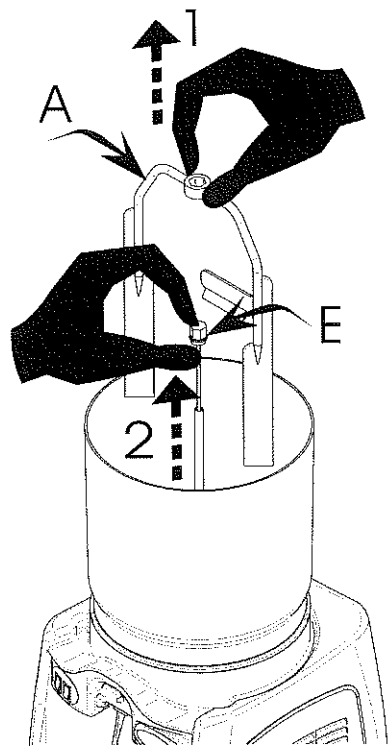


Figure 7

MAINTENANCE (cont.)

5º.-Gently pull out the tank (**D**) throwing (**1**) of him up (**Fig.8**).

6º.-Remove the rubber seal (**J**) from the tank throwing (**2**) up (**Fig.8**).

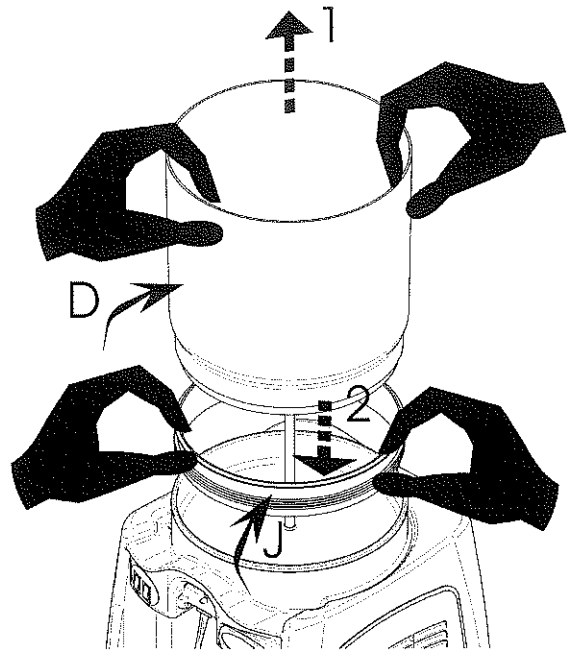


Figure 8

7º.-To take the tap out of its lodging, please proceed as follows (see Fig.9):

Push backward (1º) the tap lever (LG) with an hand and with the other one (2º) pull forward the body of the faucet (GM) through the sliders (G). The snug of the gum dispenser (TG) will leave its lodging.

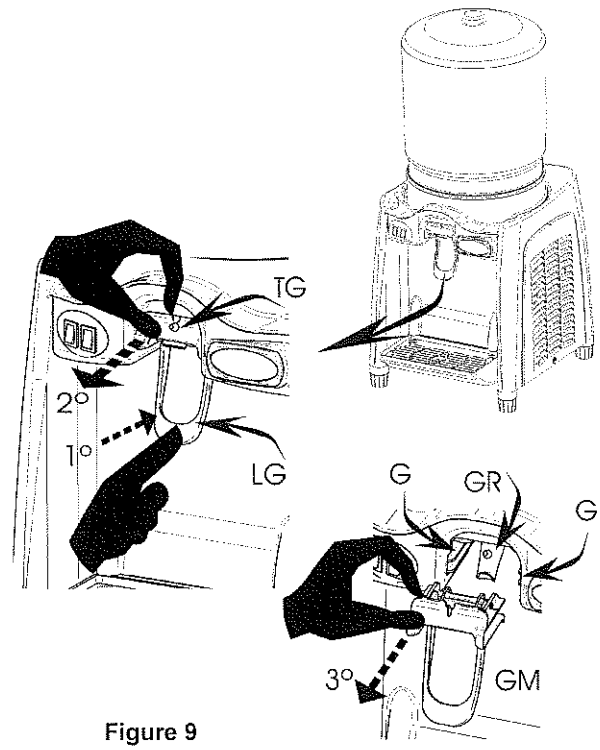


Figure 9

MAINTENANCE (cont.)

8º.-To disassemble the tap in 3 pieces, please proceed as follows (**Fig.10**):
Press the lever **1º** on the lateral sides (**LV**), until the snug leave their lodgings (**AG**), **2º** Pull the lever upward, **3º** Have the spring tipped over (**M**) upward and outside of the obturator, **4º** Take the spring out of the obturator holes.

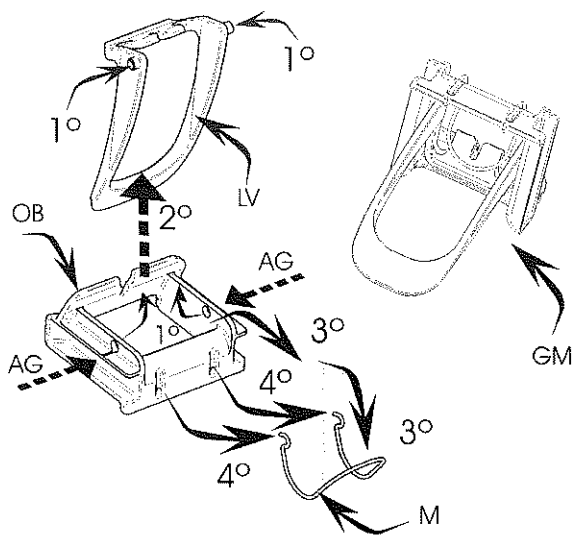


Figure 10

9º.-To assemble the tap, please do as follows (**Fig.11**):
Introduce **1º** the spring (**M**) in the obturator holes (**AG**), **2º** Pull it upward until it is inserted in the obturator (**OB**), **3º** Introduce the lever (**LV**) in the obturator, to make pressure on the spring, **4º** Insert the lever snug in the obturator lodgings, **5º** Once they are in place, the spring must be pressing on the lever, which will be in closed position.

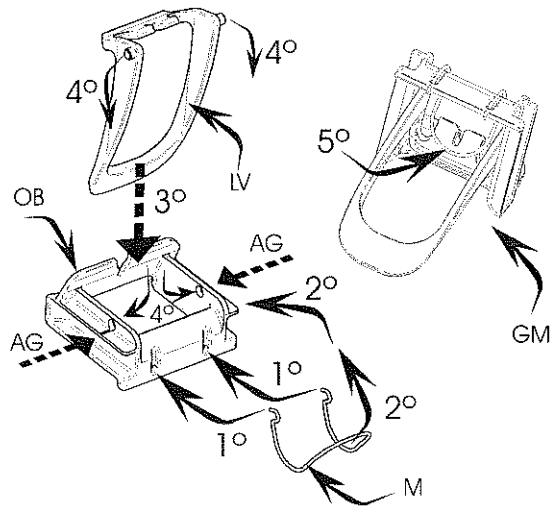


Figure 11

MAINTENANCE (cont.)

10º.-Remove the rubber seal (**GR**) by pulling it downward (**T**) (**Fig.12**).

11º.-Clean the tap and the rubber seal with water and a neutral non-abrasive soap. Rinse with plenty of water.

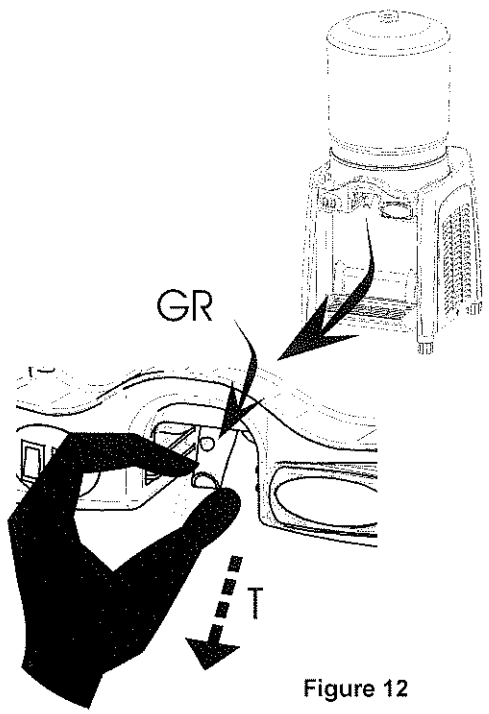


Figure 12

12º.-**Very important (see Fig.13).**
In the groove (**RD**), there are some drainage holes (**D**) that cannot be obstructed.
These holes channel the bowl condensation water up to the leaking tray. Clean them to avoid the clogging up of the drainage holes.

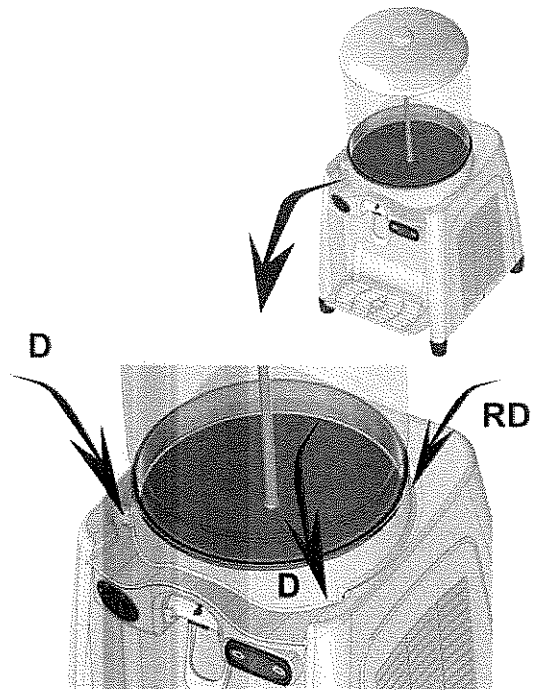


Figure 13

MAINTENANCE (cont.)

13º.Introduce the gum dispenser (**GR**) in it lodging (**AG**) in the evaporator, making sure that it is aligned with the shovels shaft. Pull smoothly (**T**) the gum dispenser until it is well seated (**Fig.14**).

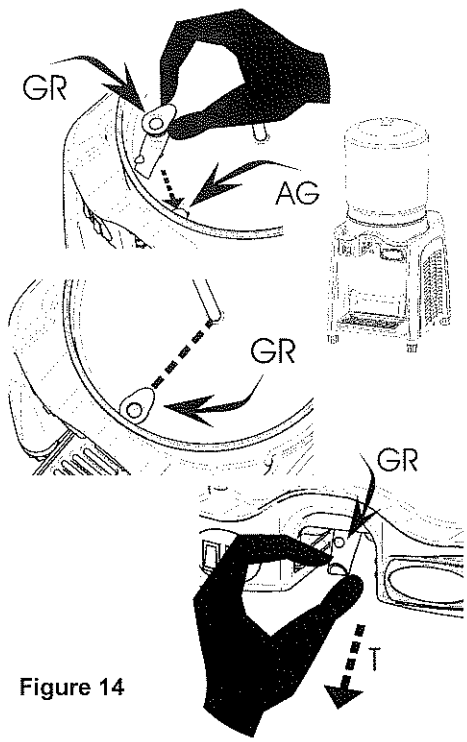


Figure 14

14º.-Introduce (**1º**) the tap body (**GM**) through the sliders, (**2º**) and the tap rubber (**GR**) in its lodging, inside the tap body, (**3º**) Push backward the tap lever (**LG**) and (4º) Introduce the snug of the gum dispenser (**TG**) in its lodging (**Fig.15**).

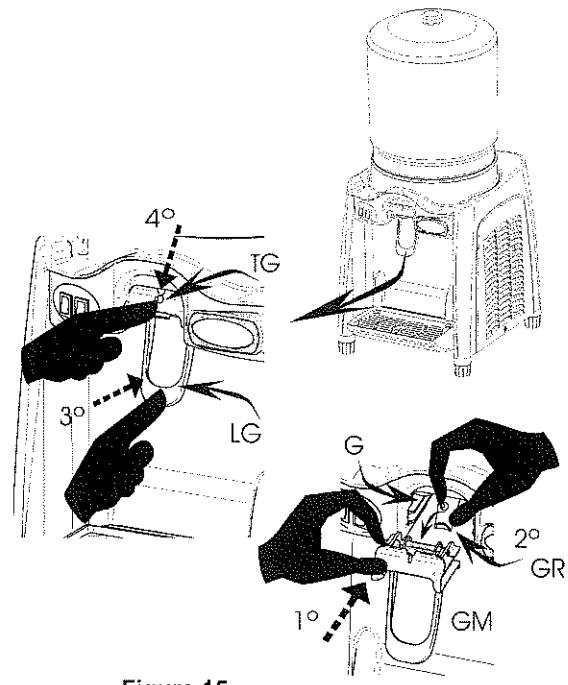


Figure 15

MAINTENANCE (cont.)

15º.-Complete the cleaning operation by emptying the drip tray (**1**) (**see Fig.16**), To remove, pulls the tray gently up (**A**) and towards you (**B**). Take out the perforated drip rack (**2**) as shown by the arrow (**C**). Pour off the contents of the drip tray (**1**) and put the rack (**2**) back (**D**). Bring the tray (**E**) up to the front panel and slot it in place (**F**) over the screws (**3**).

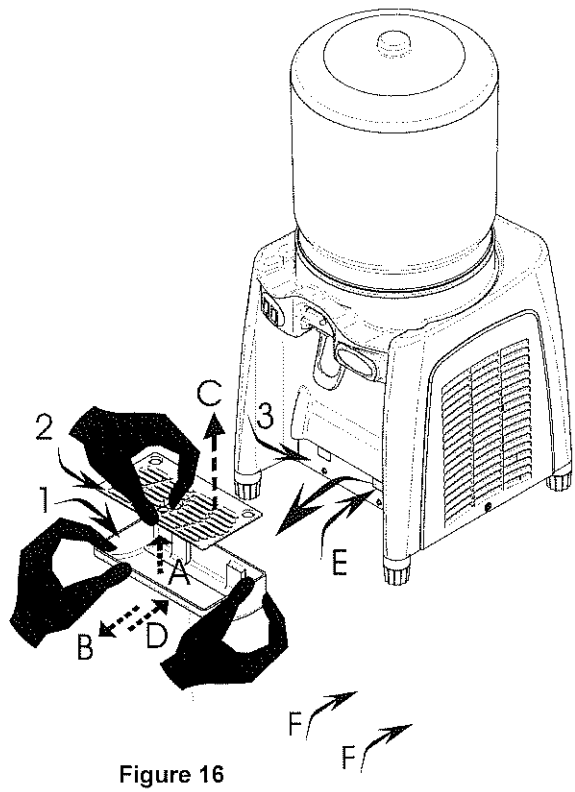


Figure 16

16º.-When you have finished, put all the parts back again. Once the tank (**D**) seal (**J**) is back in place, moisten it on the outside so that it slides more easily (**Fig.17**).
Please note: The inside of the seal in contact with the tank must be perfectly dry, otherwise you will not be able fit the tank into its housing.

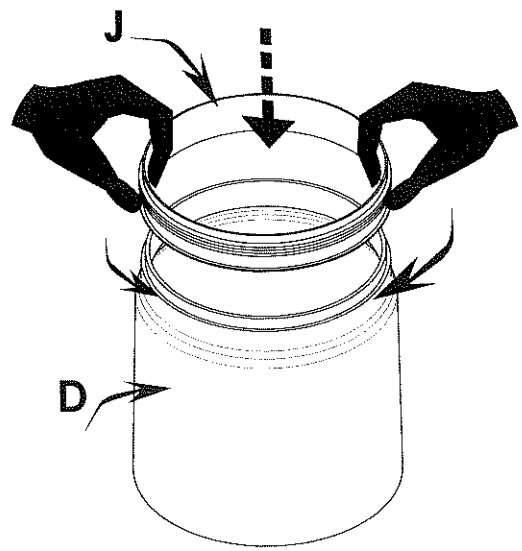


Figure 17

USEFUL TIPS

END OF SEASON

At the end of the season, or if you notice the machine's performance seems to be dropping off, we recommend you clean the air condenser. To clean the condenser (**A**), take off the laterals panels, if they have air to pressure it is recommended to use it guiding the flow of inside toward it was **(see Fig.18)**, and if they don't have air to pressure to catch a paintbrush **(P)** and to proceed to the cleaning of the fins trying not to damage them, in the vertical sense (according to arrows) **(see Fig.19)**.

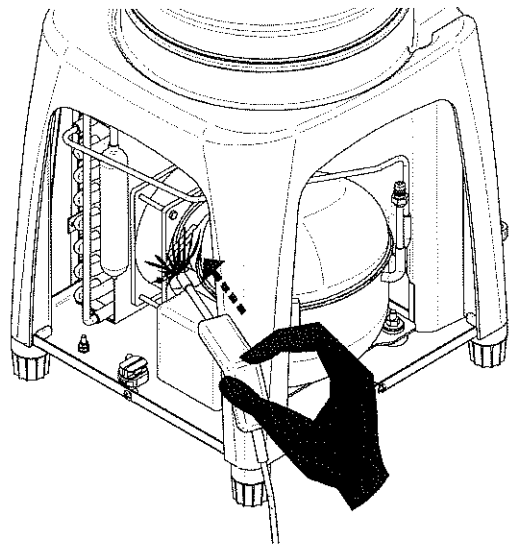


Figure 18

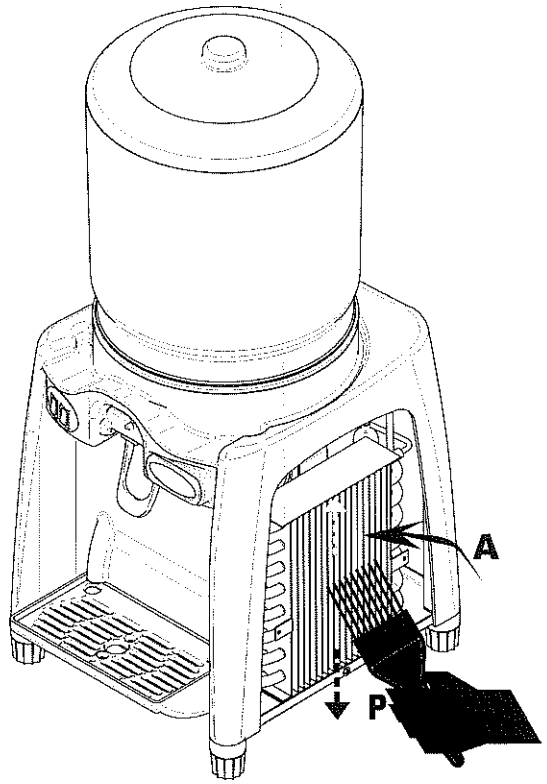


Figure 19

PROBLEMS AND CAUSES

PROBLEM	CAUSE
1. The machine does not run.	1.1.-Mains connection is not correct. 1.2.-No current at the connection plug. 1.3.-Defective power cable. 1.4.-General switch is broken. 1.5.-Defective faston connectors for the general switch.
2. The mixer does not function.	2.1.-Defective motor connection. 2.2.-Defective mixer switch. 2.3.-Paddle motor or paddles blocked. 2.4.-Defective motor reducer.
3. Cold pilot light does not light even when turning on the right switch.	3.1.-Switch for this mixer is disconnected. 3.2.-Pilot light is burned out. 3.3.-Electronic thermostat defective or disconnected. 3.4.-Electronic thermostat transformer defective or disconnected.
4. Compressor does not start: 4.1 There is no current. 4.2 There is current.	 4.1.1.-Electronic thermostat transformer defective or disconnected. 4.1.2.-Electronic thermostat defective or disconnected. 4.2.2.-Starter relay. 4.2.3.-Breaker for overheating. 4.2.4.-Compressor.
5. Machine does not cool at all.	5.1.-Coolant gas leak. 5.2.-Dirty condenser. 5.3.-Insufficient ventilation around the machine. 5.4.-Broken fan motor. 5.5.-Electronic thermostat defective or disconnected. 5.6.-Cold switch is defective or on Setting zero.
6. Tap leaks.	6.1.-Rubber tube defective or not properly fitted. 6.2.-Check tap springs.
7. Tank leaks.	7.1.-Defective tank seal.


FOR ALL SERVICE & WARRANTY
REQUIREMENTS CONTACT FSM
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