

OPERATION AND INSTRUCTION MANUAL

GRANITA MACHINE

Models:

Ref.: SL900491232

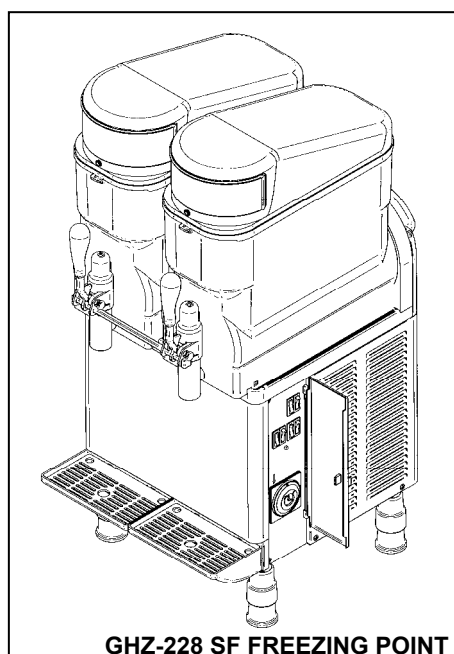
GHZ – 228 SF FREEZING POINT

Ref.: SL900491233

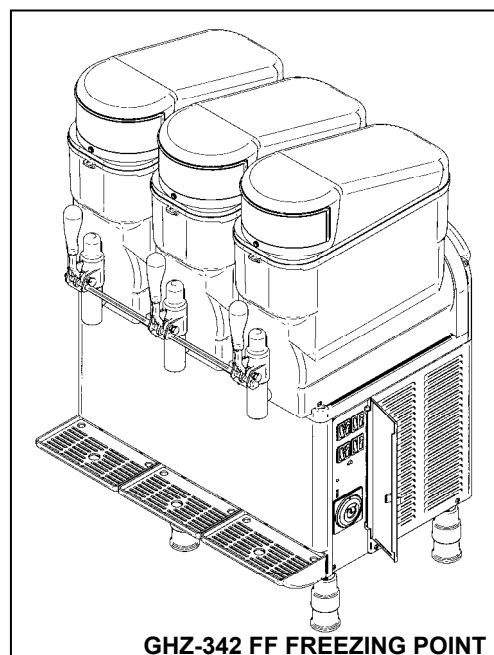
GHZ – 342 FF FREEZING POINT

115 V. – 60 Hz.

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GHZ-228 SF FREEZING POINT



GHZ-342 FF FREEZING POINT

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All technical data, pictures and drawings contained in this operation manual are not binding on the manufacturer, nor can the manufacturer be held liable for any modification to the dispenser in part or completely.

UNPACKING

IMPORTANT

Prior to starting this procedure, ensure that the shipping carton does not show any evidence of damage due to dropping or mishandling. This may indicate that the dispenser was damaged during transit and/or delivery. If any damage is visible on the shipping carton, indicate this on the shipping receipt.

You can now proceed in the unpacking process by first carefully cutting the plastic strapping which secures the carton top and bottom. After cutting these straps, lift the carton top straight up and off of the dispenser.

After lifting the box off the machine, carefully remove the styrofoam from the sides of the machine. Next remove the four plastic legs, technical and instruction manual, and any other items found in the mix tanks.

POSITIONING THE MACHINE

Prior to choosing a location please keep in mind that your dispenser should be readily accessible for periodic maintenance and have adequate space for necessary air flow. After selecting a location, you are now ready to place your dispenser.

Place the machine at the desired location. Make sure that there is enough space for ventilation on both sides (about 8" on each side for 2 and 3 bowl units). Carefully lay the machine on its back and screw the legs to the bottom. Gently tip machine onto its feet.

To ensure the highest quality in the shipping of your unit, we have left the plastic on both the unit and the drip trays for protection against scratching in transit. **Please remove before operating your machine.**

Install the drip pans and cover grates onto the front of the unit.

IMPORTANT

Before connecting power to the machine, check the label on the back of the machine to verify the voltage and amperage draw of the unit and then do the same for the electrical outlet. Carefully inspect the power supply cord on your dispenser for any possible damage which may have occurred during transportation. If **ANY** damage is visible, **DO NOT** plug the machine into the power supply, contact your authorized service agent to replace the power cord.

FAMILIARIZING YOURSELF WITH THE CONTROLS

On the right side of the machine are the following switches and controls. (Figure 1)

Main Power ⚡

“0” Position: Off position. Power is turned off to all functions.

“I” Position: On position. Machine has power.

Display light 💡

“0” Position: Lights are off.

“I” Position: Lights are on. Display lights have power

Agitator Switch ↻

“0” Position: Agitator is off.

“I” Position: Agitator is on.

Cooler Switch * / 💧

“0” Position: Off position.

“I” Position: Cool drink mode. 💧

“II” Position: Frozen mode. *

Compressor green light 🟢

If the compressor green light is on, the compressor should be working

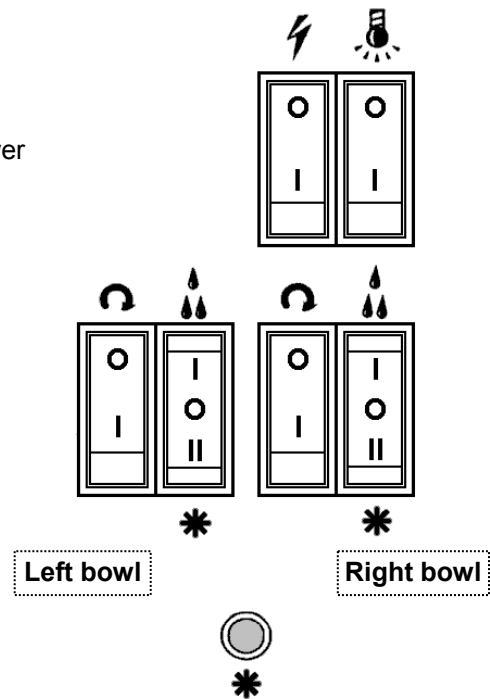


Figure 1

Automatic defrost / standby timer . (Figure 2)

This timer will automatically switch your dispenser from the frozen drink to the chilled drink mode. This timer can be programmed to switch the machine at any time of the day or night. The standard settings are:
 Switch to chilled from frozen – 11:00 PM
 Switch to frozen from chilled – 9:00 AM
 For all seven days of the week.
 Find detailed programming instructions on page 12.

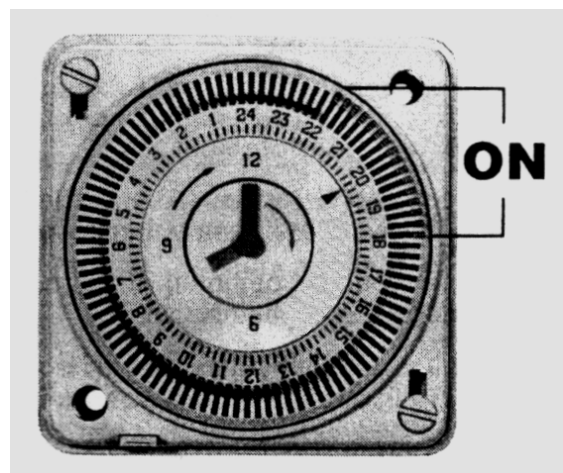


Figure 2

CLEANING & SANITIZING PROCEDURES

Cleaning is a very important operation to guarantee flavour and the conservation of the product stored in the bowl.

1 UNLOCK HANDLE LOCKING SYSTEM

The machines come from factory with a handle locking system (**fig 3**) (locker (3) not included).
To unlock, remove the locker and pull out the rod (1) (**arrow A**).

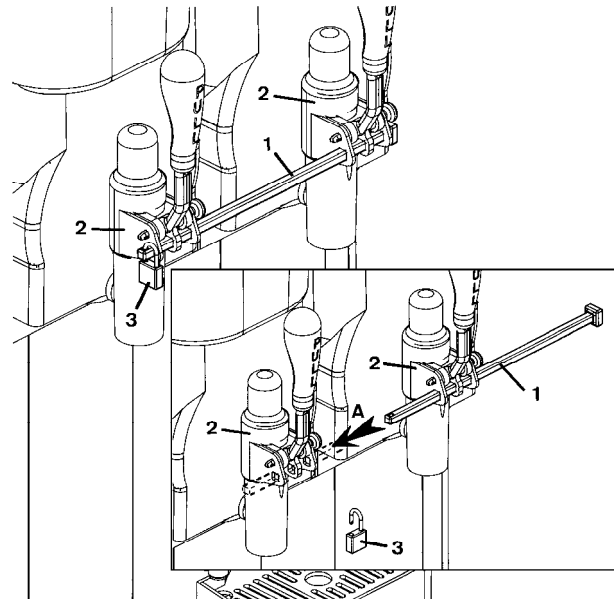


Figure 3

2 CLEANING THE BOWL

- 1.1. Turn off all switches and disconnect from the main power.
- 1.2. Empty the liquid contents and remove the lid.
- 1.3. To remove the bowl, (**Figure 4**) push bowl upward (**arrow A**) taking the bowl out of the gauge notch (**arrows C and D**) and then pull the bowl forward off of the bowl gasket.

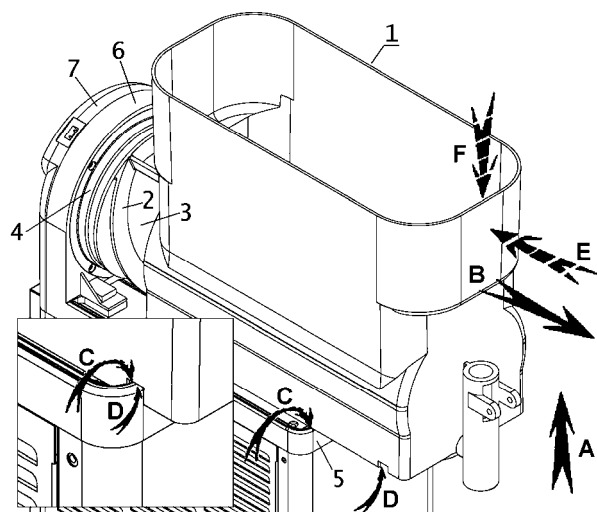


Figure 4

3 CLEANING THE BOWL GASKET

- 2.1. Once the bowl has been removed, pull the spiral (Figure 5) forward (arrow A) and take the head out of the shaft end (#2).
- 2.2. On the spiral there is a silicone gasket (#4) to make the axis leak-proof. Pull it forward (C) and clean (#4) with warm water.

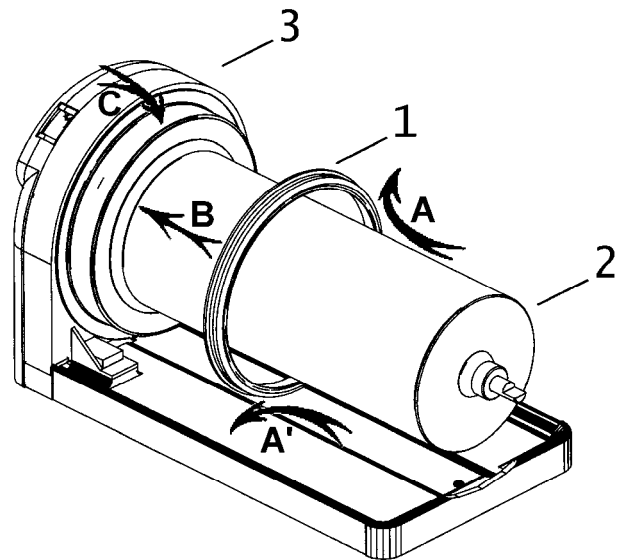


Figure 5

4 CLEANING THE SPIRAL

After following the procedures for removing the spiral, remove the bowl gasket (Figure 6, #1) from the holder by pulling forward and the evaporator (#3) will be released for cleaning. Once all of the elements have been disassembled proceed to clean with non-abrasive neutral pH detergent. Use a cloth or a sponge to avoid scratching the bowl and other elements.

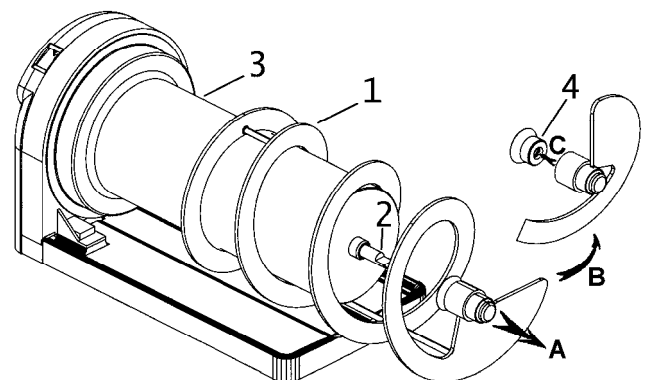


Figure 6

5 CLEANING THE DRIP TRAY(S)

The front drip tray(s) (**Figure 7**) should be emptied daily or more frequently if necessary. To remove the drip pan, push the pan slightly upward (**arrow A**), then bring it forward (**arrow B**) and remove the grid (**arrow C**). Put the grid (**#2**) back on the tray and place the spigots (**arrows F**) in the holes (**arrows D, E and G**) on the front panel (**#3**).

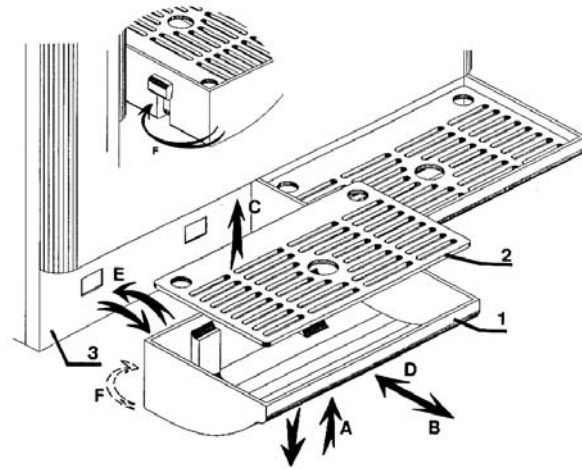


Figure 7

6 CLEANING THE SPIGOT (Fig.8)

For machines with a handle locking system, remove the spigot padlock and then take the locking spigot rod away (**#8 – arrow I**), remove the fastener (**#7 – arrow J**), disconnect the dispensing handle (**#1 – arrow K**). By pushing upward (**arrow L**), take the spring (**#3**) out from its holder (**#2 – arrow M**), then push the piston downward (**#6 – arrow N**), remove the o-ring (**#5 – arrow P**) and the special gasket (**#4 – arrow Q**).

Proceed to clean everything with water and neutral soap, rinse and reassemble after lubricate without damaging the gaskets as follows: put in place the special gasket (**#4 – arrow A**), put the o-ring (**#5**) back in its piston slot (**#6 – arrow C**), insert the spring (**#3 – arrow D**), put the cap in place (**#2 – arrow E**), put the handle in place (**#1 – arrow F**), insert the fastener (**#7 – arrow G**), and if you want to lock the spigot, insert the locking spigot rod (**#8 – arrow H**) and lock.

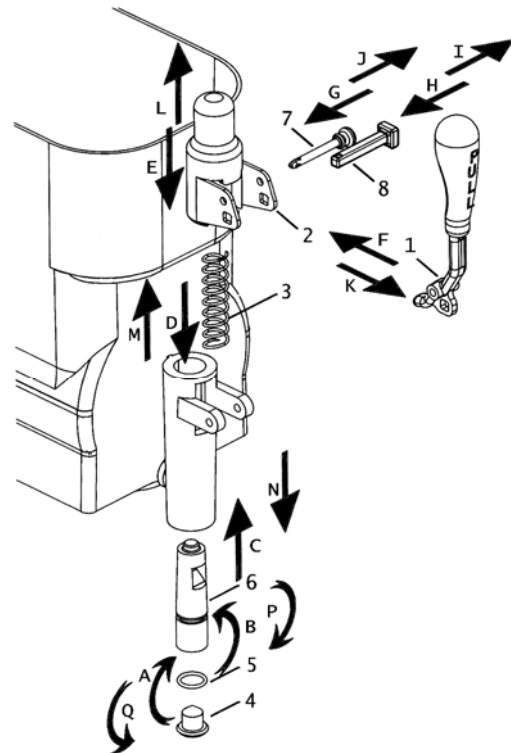


Figure 8

7 REASSEMBLY

Once the machine has been thoroughly cleaned, please follow the directions for reassembling the machine using previous illustrations.

1. Slide trip trays into place (**Figure 7**).
2. Reassemble the spigot by reversing the steps that you performed in (**Figure 8**). Lubricate with food grade lubricant parts #4 and #5 (O-ring and Special gasket) (**Figure 9**).
3. Assemble the bowl gasket wet (**Figure 6**). Assemble the gasket by pulling as **arrows A and A'** indicate and place it in its setting (**arrow C**) following the direction of **arrow B**.
4. Assemble the spiral (**Figure 5**). Lubricate with food grade lubricant the silicone gasket (#4) and insert it in the head of the spiral (C). Insert the spiral (#1) around the evaporator (#3) and fit the head in the shaft by turning slightly until it is placed in its setting.
5. To replace the bowl push backward until the gauge notch fits in its place inserting the head of the spiral in the stainless tube end.

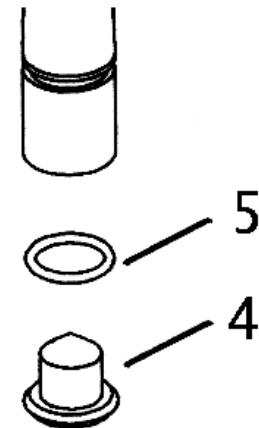


Figure 9

Please note: The bowl gasket must be wet. This allows the bowl assembly easier.

8 CLEANING THE CONDENSER

At least once a month, depending on the working conditions (presence of dust, grease, etc.) we recommend to clean the condenser.

First of all, you need to disassemble the left side panel (2, 3 and 4 bowl model), or the back panel (1 bowl model), by unscrewing them.

Brush off dust and dirt with a soft-bristled brush. Be careful not to damage the ribs (**see Fig. 10**).

Please note: a clean condenser is essential to the operation and longevity of the unit and they should contact their Local service company for advice on a preventive maintenance program for this and all refrigeration equipment.

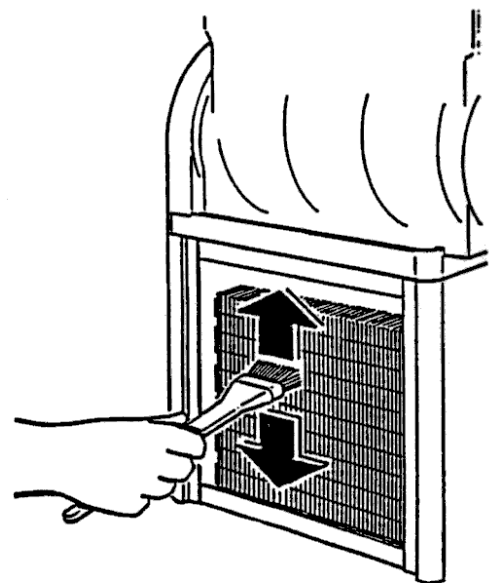


Figure 10

HOW TO OPERATE

1. Once the bowl has been cleaned, fill the tank with the desired liquid product (3 gallons). Do not overfill the tank. **NOTE THAT WHEN READY, SLUSH OCCUPIES MORE VOLUME THAN THE LIQUID (approximately 3.5 gallons of slush). Be sure to consider product ratio (not exceeding 3 gallons total mix for slush) before mixing or pouring product into tank. IN ORDER TO KEEP YOUR MACHINE IN GOOD WORKING CONDITION KEEP YOUR MACHINE FULL.**

2. If using natural products as a base (coffee, lemon juice, orange juice, etc.), it is required that 5 to 7 oz. of sugar per gallon be added. Follow the dilution instructions on the bottle. In general the brix ratio of the product solution shouldn't be less than 12.

3. To operate, press main power switch and agitator switch to **ON** position (**Figure 11**). **NOTE: The agitator switch must be to ON position before setting to liquid or slush mode.**

3.1 For slush, press the cooler switch to bottom position (II / *).

3.2 For liquid, press the cooler switch to up position (I / 🔥). If the machine is being used as a liquid cooler, it is provided with an inside thermostat for controlling the liquid temperature.

Note that your machine is equipped with a time delay relay that provides for a four minute delay from the time of the initial start. This is to prevent the compressor from short cycling. Once the compressor is ON, the green light will be on.

Note: The cooler switch is a three position switch and in order to have the compressor off, all the cooler switches need to be in the middle position.

4. To illuminate the transparency on top of the unit and the product in the bowl press the display light switch to down position (I / 🔦).

CAUTION: IF THE MACHINE IS STOPPED AT NIGHT WITH ICE IN THE TANK, REMOVE ALL ICE SLABS BEFORE STARTING.

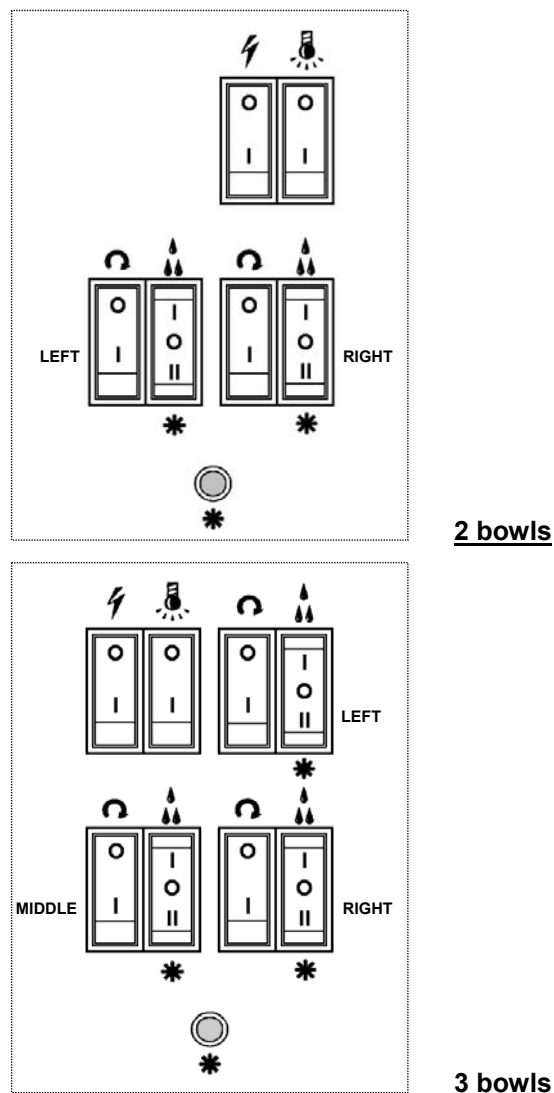


Figure 11

LIQUID DENSITY ADJUSTEMENT

To adjust the density/consistency of the slush there is an adjustment knob (**Figure 12, #2**) at the rear, right corner of the dispenser (**#1**).

Turn the knob right (clockwise) or left (counter clockwise) (**arrow C and B**) The consistency indicator (**#4**) will go up or down (**arrow D and E**)

To firm up the product, turn the set knob counter clockwise, which will move the indicator down to a higher number position

To soften / warm up the product, turn the set knob clockwise, which will move the indicator up to a lower number position

NOTE: when using a new product, or on initial start up, it is recommended that you set the consistency indicator to the lowest/warmest setting and increase as desired. Please note that the machines are pre-set at the factory at a medium setting (number 2.5)

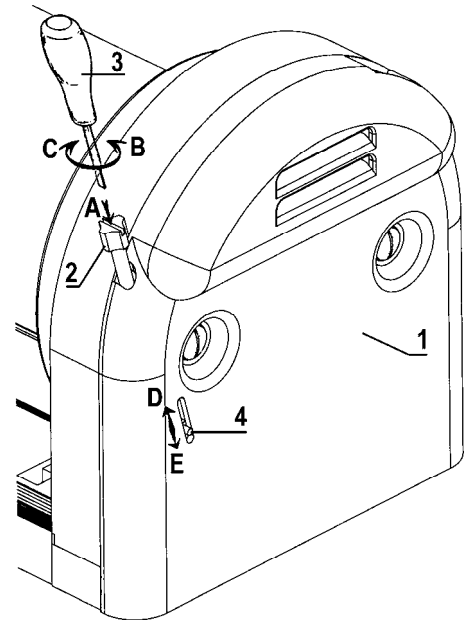


Figure 12

TANK WITH PADLOCK

Fitting the lid over the tank (**Figure 13**):

- 1° Slide the rim into the slot situated at the back of the tank. Lift slightly the front of the lid.
- 2° Lower the lid and fit onto the tank.
- 3° Insert the padlock into holes of the front rims of the tank and the lid. Close it.

Note:

- A. The lid can be turned back to front (reversible). Proceed as above.
- B. In order to take off the lid, the padlock must be opened and released; then follow the instructions in reverse order

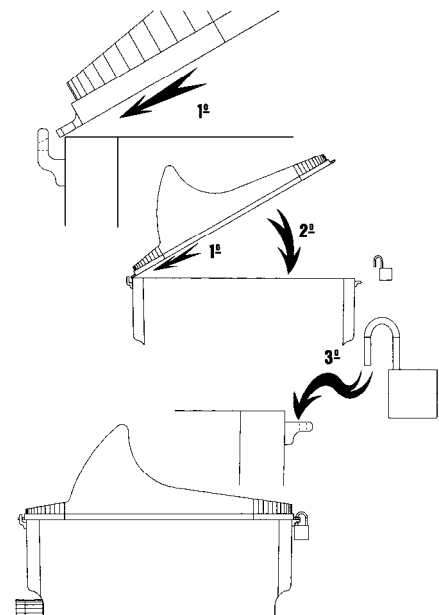
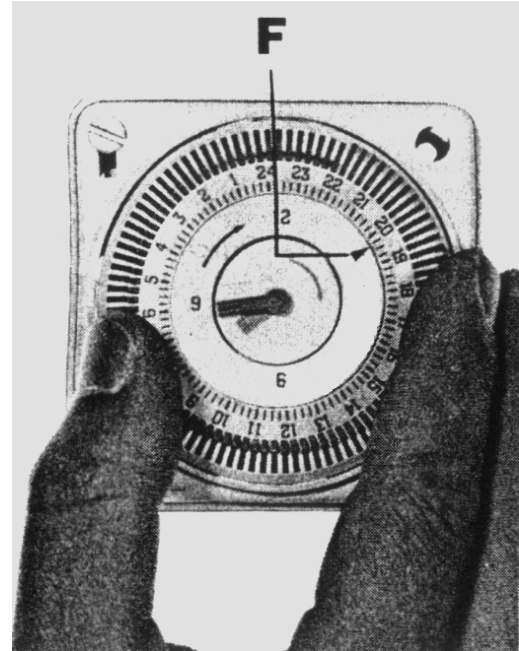


Figure 13

DEFROST TIMER PROGRAMMING PROCEDURES

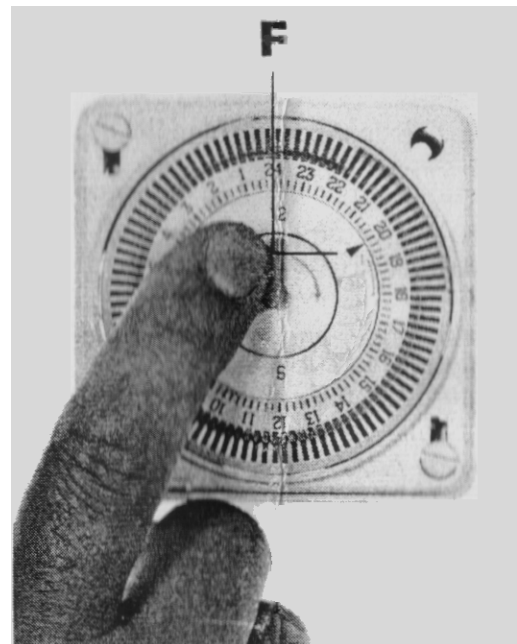
COARSE ADJUSTEMENT

Turn switching dial in the direction of the arrow until the current time is almost opposite the marking arrow **F** (here 19.45).



FINE ADJUSTEMENT

Continue turning the minute hand in the direction of the arrow until the current time is opposite the marking arrow **F** (here: 20.00).



TROUBLE SHOOTING GUIDE

Trouble	Possible Causes	Remedy
Machine overheats	<ul style="list-style-type: none"> • Machine vents are blocked 	<ul style="list-style-type: none"> • Check that nothing is obstructing the vents
The tap drips	<ul style="list-style-type: none"> • O-rings may be improperly placed 	<ul style="list-style-type: none"> • Make sure that the o-rings are in place and have no cuts. • Check that the piston is correctly closed and nothing is obstruction its outlet. • Verify that the spring works correctly.
Machine is not cooling the product*	<ul style="list-style-type: none"> • Voltage may be labelled improperly • Does the machine have power? • The condenser is dirty • No refrigerant 	<ul style="list-style-type: none"> • Verify that the voltage supply matches the label on the back of the machine. • Check to see if the machine is plugged in. • Clean the condenser carefully with a brush trying not to damage the ribs. See figure 7. • Contact authorized service agency.
The unit does not work	<ul style="list-style-type: none"> • No power • Switch Power cord loose or damaged • Defective • Wiring disconnected 	<ul style="list-style-type: none"> • Connect unit to power supply. • Locate problem and correct. Replace power cord if necessary. • Replace switch. • Check wiring for loose connection or broken wire.
One of the augers does not work	<ul style="list-style-type: none"> • Motor connection loose • Defective switch • Auger is stuck • Bad gear reducer motor 	<ul style="list-style-type: none"> • Check wiring to motor. • Replace switch. • Check auger, replace if necessary. • Replace.
No pilot light when unit is on	<ul style="list-style-type: none"> • Defective wiring connection • Defective density switch • Burned out bulb • Defective thermostat 	<ul style="list-style-type: none"> • Check wiring. • Check switch. • Replace bulb. • Replace thermostat.
Compressor does not start	<ul style="list-style-type: none"> • Defective overload • Defective relay • Defective compressor 	<ul style="list-style-type: none"> • Replace. • Replace. • Replace.

TROUBLE SHOOTING GUIDE (cont'd)

Trouble	Possible Causes	Remedy
Unit cools but does not freeze	<ul style="list-style-type: none"> • Switch is not on • The condenser is dirty • Not enough air around the unit • Less than 12% sugar content • Density switch at lower level off 	<ul style="list-style-type: none"> • Check that switch is on right position. • Clean the condenser carefully with a brush (do not to damage the ribs). • Remove other objects that may be blocking airflow around unit. • Remix with 12% sugar content. • Turn on density switch.
One bowl does not cool*	<ul style="list-style-type: none"> • Defective solenoid valve • Defective thermostat • Defective density switch • Defective front panel switch 	<ul style="list-style-type: none"> • Replace. • Replace. • Replace. • Replace.
One bowl cools but does not freeze*	<ul style="list-style-type: none"> • Density switch at lower level defective • Front panel switch set for liquid 	<ul style="list-style-type: none"> • Replace. • Check that switch is in right position.
Noisy auger	<ul style="list-style-type: none"> • No lubricant • Defective gear reducer motor 	<ul style="list-style-type: none"> • Lubricant auger. • Replace.
Drippy nozzle or valve	<ul style="list-style-type: none"> • O-Rings worn or defective 	<ul style="list-style-type: none"> • Replace O-Rings.
Leaky Bowl	<ul style="list-style-type: none"> • Gasket improperly installed or defective 	<ul style="list-style-type: none"> • Reinstall gasket, replace if necessary.
Cover light does not work	<ul style="list-style-type: none"> • Burned out bulb • Defective cable • Defective plug • Defective fuse • Defective transformer • Defective light switch 	<ul style="list-style-type: none"> • Replace bulb. • Replace cable. • Replace plug. • Replace fuse. • Replace transformer. • Replace switch