

## Connection To Main Power Supply



**Attention:** Before inserting the plug into the electrical outlet, carefully read the following precautions.

- The electrical safety of this Granita machine can only be achieved if the machine is properly connected to an appropriate grounded, electrical receptacle that is in compliance with current national safety standards. Therefore, the manufacturer cannot be held responsible for damage and/or injury caused by failure to connect the unit to an appropriate source of power.
- For a safe and correct installation, connect the unit to a dedicated outlet.
- Do not alter the cord or plug in any way.



**Attention:** Altering the cord or plug will void the warranty.

- The entire length of the power supply cord must not, in any way, be compressed (bent or bunched together) nor may extension cords be used.
- Do not obstruct the ventilation and heat dispersion grill vents on the side and rear panels of the unit. An insufficient ventilation process may reduce the efficiency of the machine, causing it to function inadequately, and cause serious damage to the machine. A minimum of eight inches (20cm) clearance is necessary on each side and behind the unit.

## INSTALLATION

### POSITIONING THE MACHINE

The machine must be well ventilated, with an 8" (20 cm) clearance on the sides and back of the machine. Do not install near a heat source such as ovens, coffee machines, cold or frozen beverage dispensers or ice machines (equipment with compressors that expel hot air through its vents). Do not position near dust producing units such as a Powdered Cappuccino or Cocoa dispenser. A room temperature between 59°F (15°C) and 77°F (25°C) is recommended.



## HELPFUL HINTS

### PREPARING PRODUCT

- Make sure that your product has a 13% minimum sugar content (BRIX). A lower concentrate could damage the mixing parts and gear motors. **NEVER USE ONLY WATER.**
- Premix all product in a separate container. **NEVER** pour dry powder, crystals or concentrate into a dry bowl.
- There is no need to remove lid for refilling. Simply slide lid back until "stops" are reached.
- Note and follow minimum and maximum fill lines on bowl. Do not overfill, or run the unit without enough product.



## IMPORTANT

- Machine must be transported in upright position.
- It is best to **keep concentrate refrigerated** until ready to mix – Mix with **very COLD water**.
- The machine may take a few hours to get slushy to the desired consistency.
- If alcohol is mixed in with the mix it will take even longer to freeze.

## Preparing Product

**Attention:** Make sure that the mixture has a 13% minimum Brix (sugar content). A lower concentrate could seriously damage the mixing parts, as well as the gear motors. NEVER USE ONLY WATER.

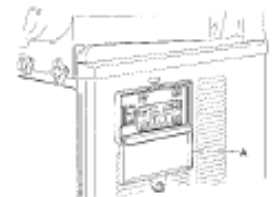
- 1.) If using product concentrate (instead of ready-to-use product), dilute and mix the product with water, according to the directions given by the manufacturer, in a separate container (see fig. I). Never pour dry powder, crystals, or concentrate into a dry bowl.
- 2.) Slide the merchandising lid either forward or toward the back of the bowl until the "stops" reach the edge of the bowl. (It is not necessary to remove the merchandising cover.) When sliding lid back make sure that no droplets of water come off lid. Pour the prepared product into the bowl (see fig. J). Do not spill any material on lid or on bowl. There is a minimum and maximum fill line on the bowl. Do not overfill or run the unit without enough product. Running unit with product below the minimum full line may cause damage to the unit.
- 3.) Insert the plug into a dedicated electrical outlet.



(Figure I)



(Figure J)



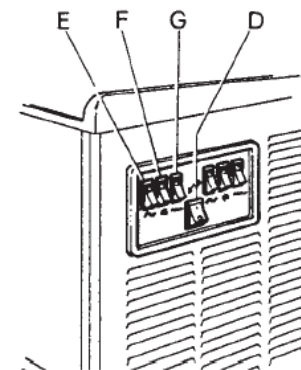
(Figure K)

## Operating Panel

In order to access the operating panel, lower the cover (A) as shown in figure K. To lower the cover use a coin or other object to turn the keyless lock to the horizontal position.

## Operating Panel Description-MG Series Traditional Rocker Switch Model

- 1.) Turn ON the main power switch ↓ (D) (see figure M)
- 2.) Description of the buttons (see figure cc):  
Each bowl is controlled by three switches which have the following functions:
  - Ⓜ (E) activates the mixing parts/spiral auger
  - ⊕ (F) activates the freezing of the product
  - Ⓜ (G) activates the refrigeration of the product (night/defrost setting)



(Figure M)

### To obtain a slush:

Select the Ⓜ (E) switch to activate the mixing parts/spiral auger and select the ⊕ (F) switch to activate the freeze mode.

Note: There is a 4 minute delay before the compressor will start.

### To obtain cold (night/defrost) drinks:

Select the Ⓜ (E) switch to activate the mixing parts/spiral auger and select the Ⓜ (G) switch to activate the refrigeration mode.

### Stand-by mode setting:

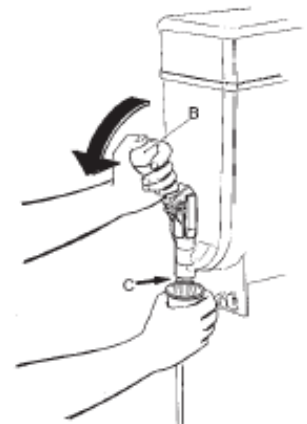
Select the Ⓜ (E) switch to activate the mixing parts/spiral auger and the Ⓜ (G) switch to activate refrigeration mode to keep the product(s) in bowl(s) overnight.

## Dispensing Product

To dispense the product, position the cup under the dispensing valve (C) and lower the dispensing lever (B) (see fig. O).



**Attention:** 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 (non-moving) product. In this case, before turning the machine back on, remove the layer of superficial ice to prevent damage to the mixing auger.



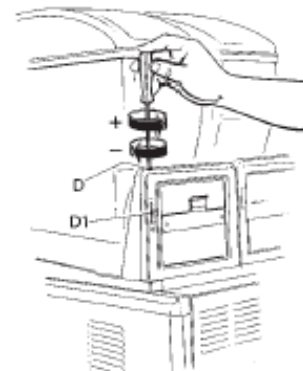
(Figure O)

## Adjustments

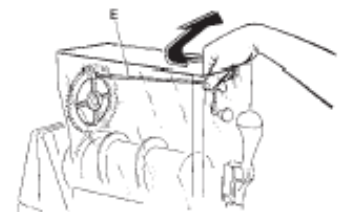
To prevent the product from becoming too thick, it is necessary to push keys to cold drink position or to refill the bowl when the level of the granita inside the bowl is below the minimum fill line.

### Consistency Adjustment

- 1.) Unplug the machine.
- 2.) Be sure that product in bowl is within proper fill range. (Above the minimum fill line)
- 3.) Remove merchandiser.
- 4.) Change the thickness of the product by turning the screw (D) on the back of the bowl, as shown on fig. P. Turn the screw clockwise for thinner product or counterclockwise for thicker product. The indicator gauge (D1), located on the back of the bowl, shows the degree of adjustment (+/-). (+) = thicker, (-) = thinner  
Note: This (D1) is an indicator gauge only. To adjust consistency, turn screw on top (D).

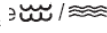



(Figure P)



(Figure Q)

## Cleaning Slushy Machine

Turn off the  refrigeration, and  freezing switches and empty the bowl of its remaining product; after draining the product from the unit, fill the bowl with HOT water (not boiling) to help melt off any sugar deposits. Then drain the water.

## TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
The machine over-freezes, 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 product consistency control system is set too far toward the "+" position</li> <li>• The level of the product in the bowl is too low, exposing the auger</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>• Add more product or turn the refrigeration "Off"</li> </ul>
Product is leaking out of the bowl	<ul style="list-style-type: none"> <li>• One of the bowl seals is not in place</li> </ul>	<ul style="list-style-type: none"> <li>• Replace or reposition the seals</li> </ul>
The machine does not cool, or cools only partially, but the compressors are running	<ul style="list-style-type: none"> <li>• Freezer is in defrost mode</li> <li>• The space around the machine is inadequate for ventilation</li> <li>• The condenser fins are clogged with airborne particles</li> </ul>	<ul style="list-style-type: none"> <li>• Return to freeze mode</li> <li>• Allow at least 8" between the machine and anything next to it; keep away from heat sources</li> <li>• Remove the side panels and using a brush or compressed air to clean the condenser</li> </ul>
The cover does not fit properly on the bowl	<ul style="list-style-type: none"> <li>• The bowl is incorrectly positioned. The lower right and/or left corner edge of bowl is not over the lower triangle edge</li> </ul>	<ul style="list-style-type: none"> <li>• Remove bowl and position properly</li> </ul>
Product is leaking from the dispensing valve	<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 dispensing 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 valve cylinder with the lubricant provided with the machine</li> <li>• Replace the o-rings</li> </ul>
Product is flowing into drain tray through drainage tube	<ul style="list-style-type: none"> <li>• The bell shaped "shaft" seal between the front of the cylinder and the auger hub has not been reinstalled properly</li> </ul>	<ul style="list-style-type: none"> <li>• Find the seal and put it back in place</li> </ul>
The auger and/or the upper mixing unit is not turning	<ul style="list-style-type: none"> <li>• Auger not turned on</li> </ul>	<ul style="list-style-type: none"> <li>• Turn auger on</li> </ul>