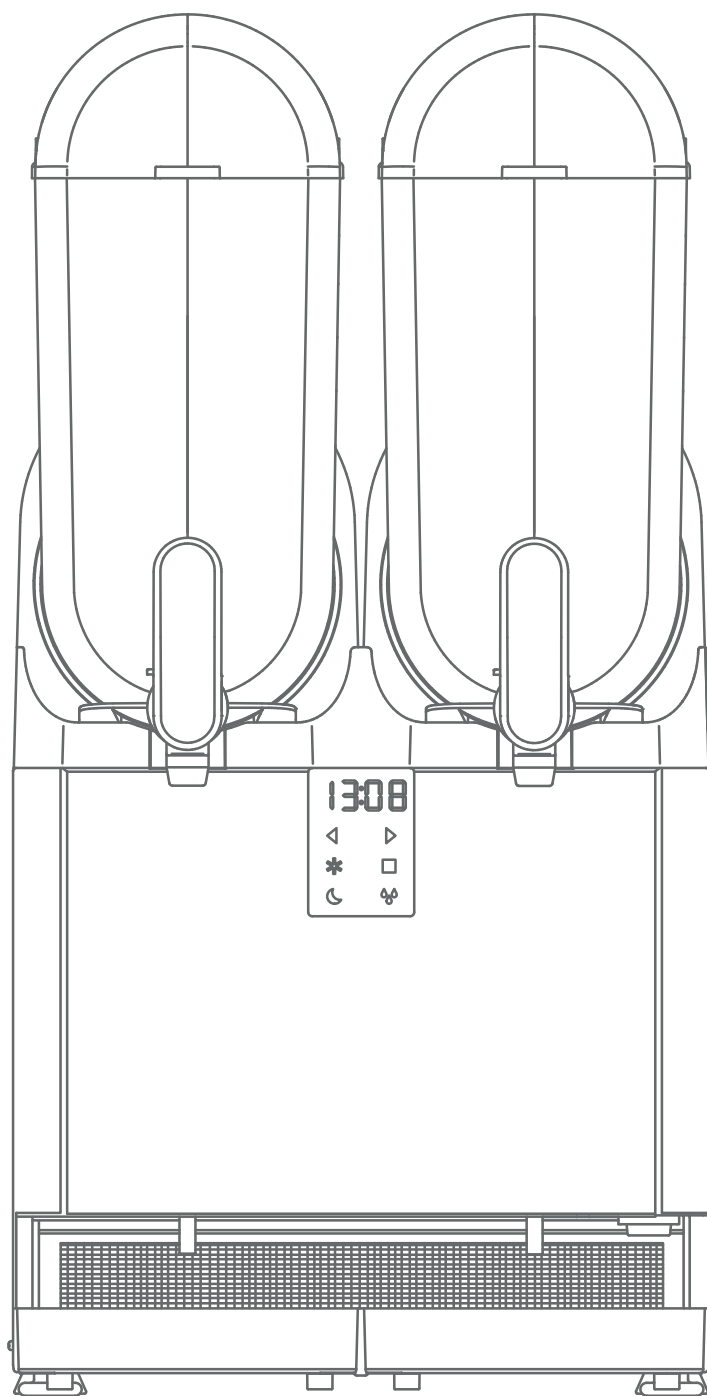
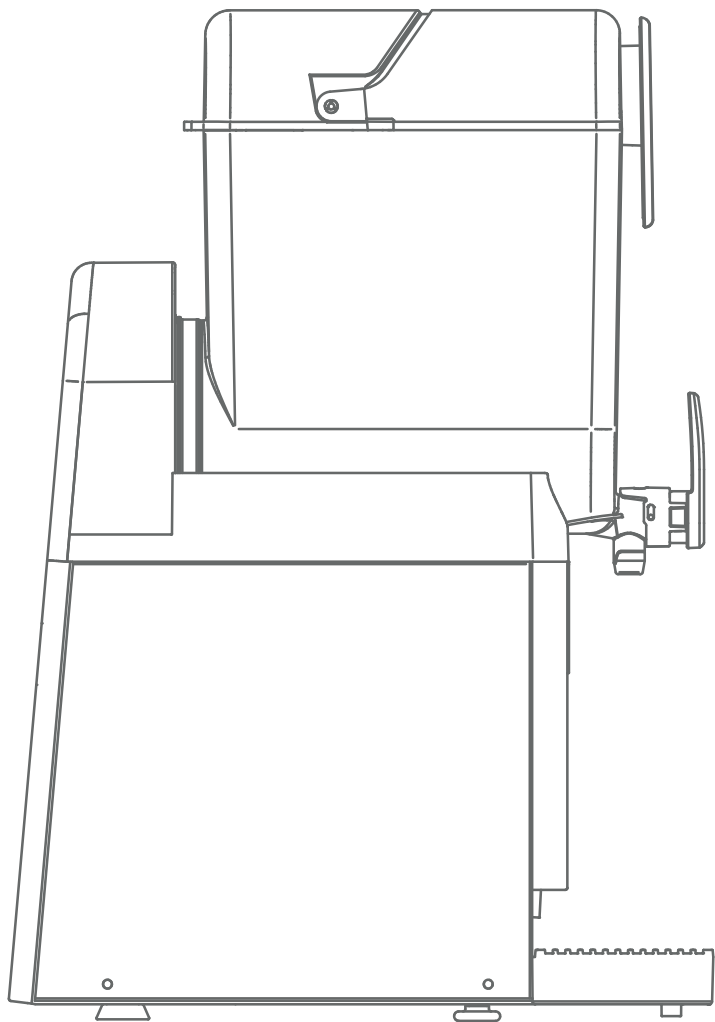


SMART

Instruction manual



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Translation of the original instructions.

Your safety is all important, before starting, take into account:

Children must not play with the machine.

This appliance can be used by children who are 8 years old or over and by people with reduced physical, sensorial or mental capacities or with lack of experience and know-how if they have been given the appropriate supervision and training regarding the use of the appliance in a safe way and understand the dangers involved. Cleaning and maintenance to be carried out by the qualified operator must not be done by unsupervised children.

Emergency situations.

Warning. In each emergency situation, in order to stop the machine, push the black switch located under the machine and unplug it.

In the event of machine blockage due to cooling, turn the machine off and contact the help centre or a specialised technician.

In the event of fire, immediately evacuate the area to allow the personnel in charge and equipped with suitable protective means to intervene. Always use standardised extinguishers, never use water or substances of an uncertain nature.

Prevent risks of lethal electric shocks and Fire:

- The connections to the electricity network must be carried out as established by the current safety standards in the country where the machine is used.
- The socket that the machine is connected to must:
 - Correspond to the type of plug that it is fitted with;
 - Be dimensioned in line with indications on the data plaque;
 - Be connected to an efficient earth contact system;
 - Be connected to a system with differential and circuit breaker.
- The electricity cable must not:
 - Come into contact with any type of liquid;
 - Be flattened or come into contact with sharp, cutting surface areas;
 - Be used to move the machine;
 - Be used when it is damaged;
 - Be handled with damp or wet hands;
 - Be rolled in a ball when operating;
 - Be altered. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard
- It is forbidden:
 - To install it with modalities different to those illustrated;
 - To install it in areas where it is possible to use water jets;
 - To use it near inflammable and/or explosive substances;
 - To let children play and stay near it;
 - To use spare parts not recommended by the manufacturing company;
 - To make any technical modification to the machine;
 - To submerge it in any type of liquid;
 - To wash the machine with water jets;
 - To use for purposes that are not indicated in this manual;
 - To use it under altered psychophysical conditions due to the influence of drugs, alcohol, psychotropic drugs, etc;
 - To install the machine on top of other appliances;
 - To use in atmospheres that are explosive, aggressive or with a high concentration of powders or oily substances in suspension in the air;
 - To use in atmosphere subject to fire risk;
 - To use to supply inappropriate substances considering its characteristics.

Prevent possible damages while the machine is operating.

Improper use will be considered as:

- any use that is different to what is stated and/or with the application of techniques that are different to those illustrated in this publication;
- any intervention carried out on the machine that is contrary to the indications stated in this publication;
- all uses after the alteration of components and/or safety devices;
- all uses after repairs carried out with components that are not authorised by the manufacturer;
- installing the machine in the open air.
- keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

All improper use will cause total guarantee invalidation, the manufacturer waiving all liability for possible injuries to people and/or damages to things that may derive from said improper use.

Cleaning. - By a qualified operator -

Cleaning and maintenance by the user must not be carried out by children without supervision

To carry out cleaning tasks:

- Use protective latex gloves. Once on, wash your hands with a disinfectant solution.
- Do not use solvents or inflammable materials.
- Do not use abrasive or metallic sponges.
- Try not to disperse liquids into the environment.
- Do not wash components in the dishwasher.
- Do not use the oven or microwave to dry the components.
- Do not submerge the machine in water.
- Do not spray direct jets of water over the machine.
- Only wash using warm water and a suitable sanitising agent (in compliance with current standards in the country of use) that do not cause damage to the components.

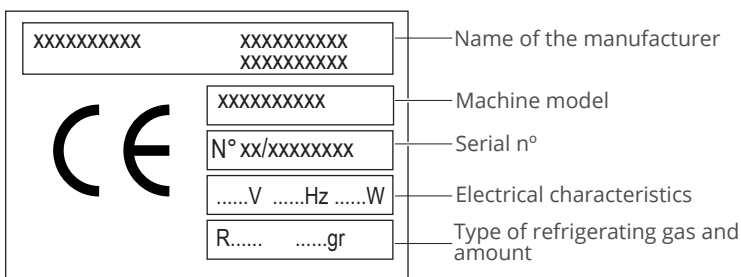
WHAT CAN PREPARE?

Slush
Cold drinks

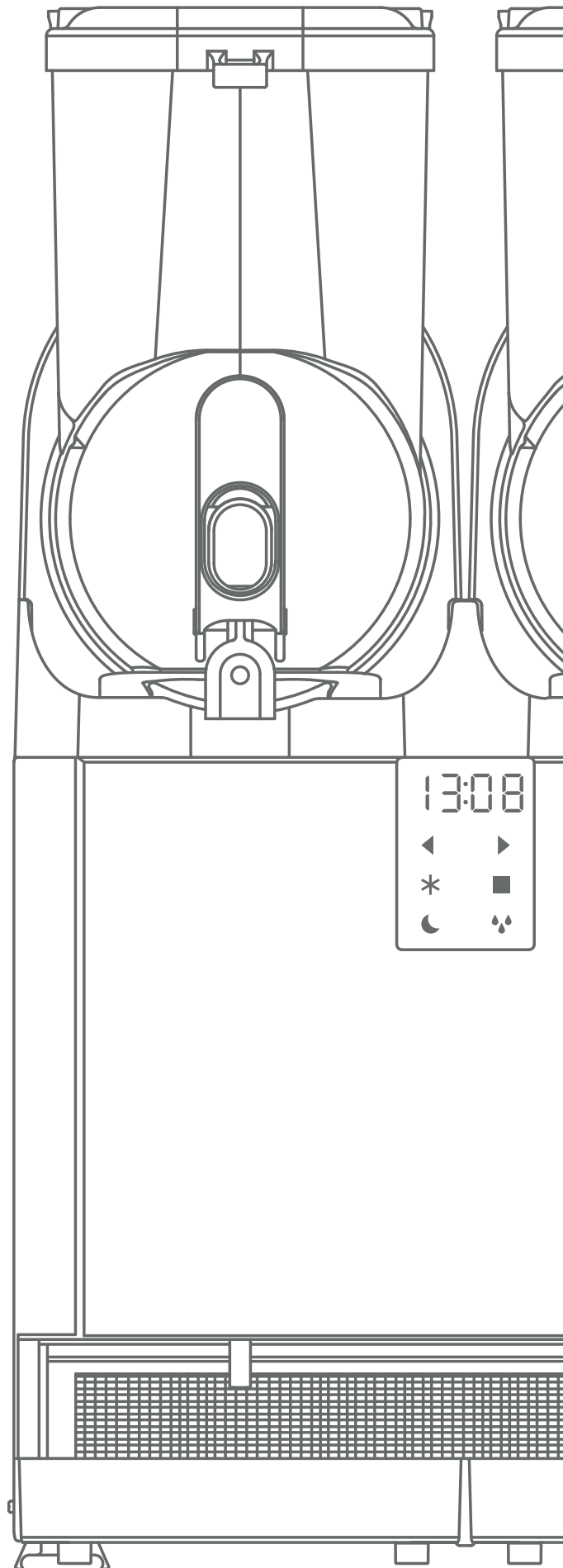
CAN WORK WITH:

Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

Each machine has a data plaque with the following information:

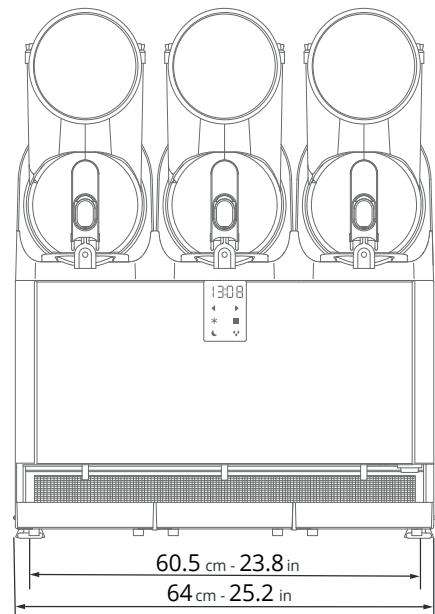
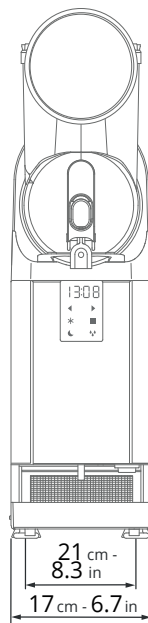
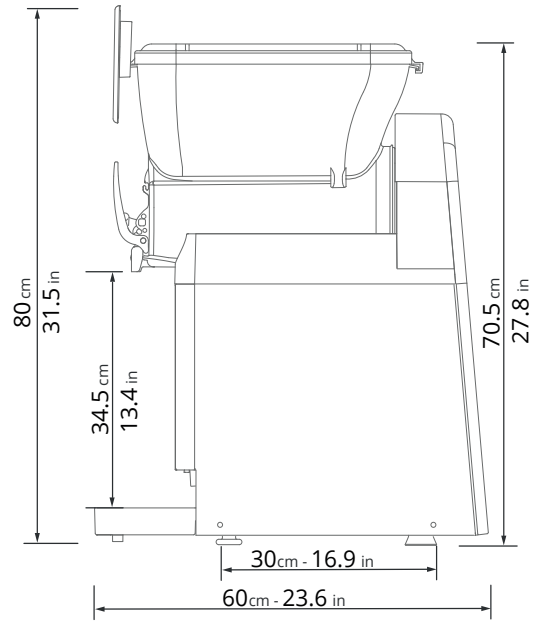
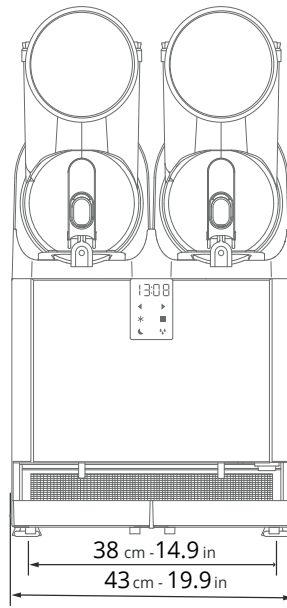
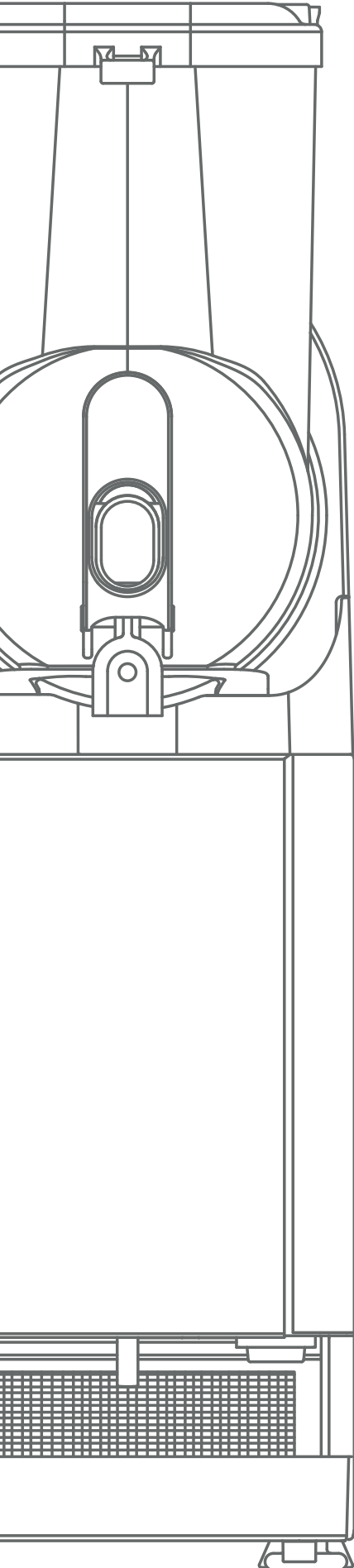


QR - Code - Instruction manual.



SMART

DIMENSIONS



TANKS	1	2	3
CAPACITY	1 x12 litres (1x3.2 gal)	2 x12 litres (2x3.2 gal)	3 x12 litres (3x3.2 gal)
NET WEIGHT	25kg - (55lb)	50kg - (110 lb)	75kg - (165 lb)
VOLTAGE	See data plaque		
WATT	See data plaque		
SOUND PRESSURE	<<70dBa		
CLASS	N		
OPERATING TEMP.	Min.16°C - Max.32°C Min.60°F - Max.89.6°F		

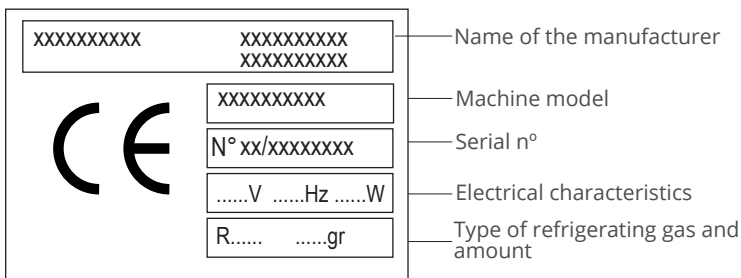
WHAT CAN PREPARE?

Slush
Cold drinks

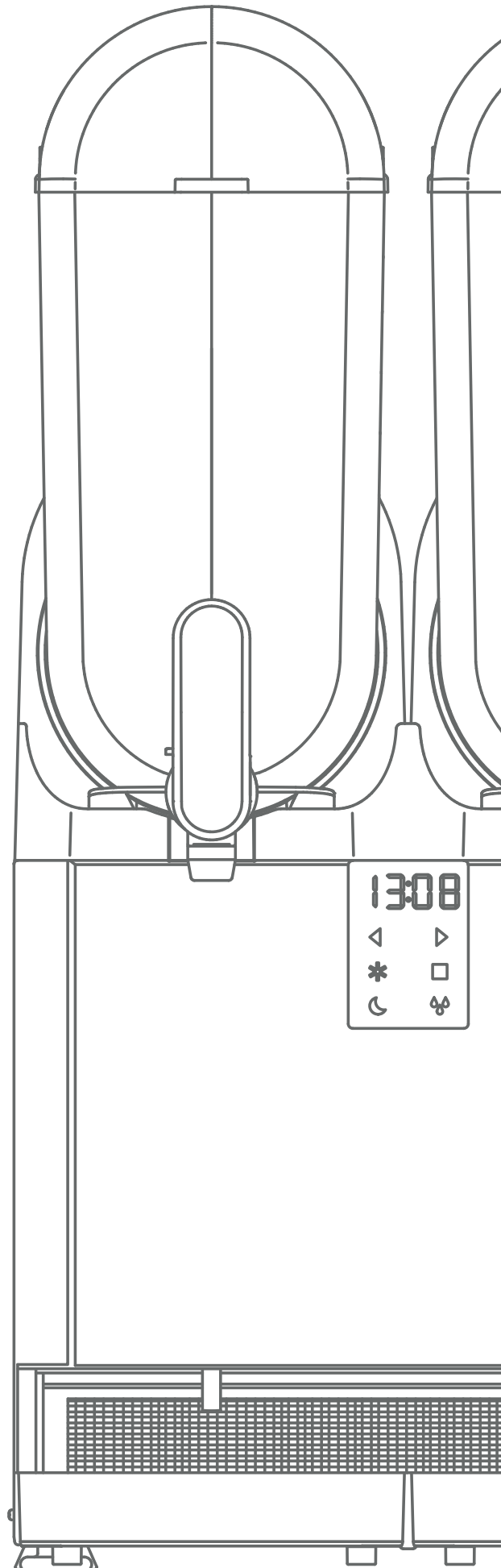
CAN WORK WITH:

Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

Each machine has a data plaque with the following information:

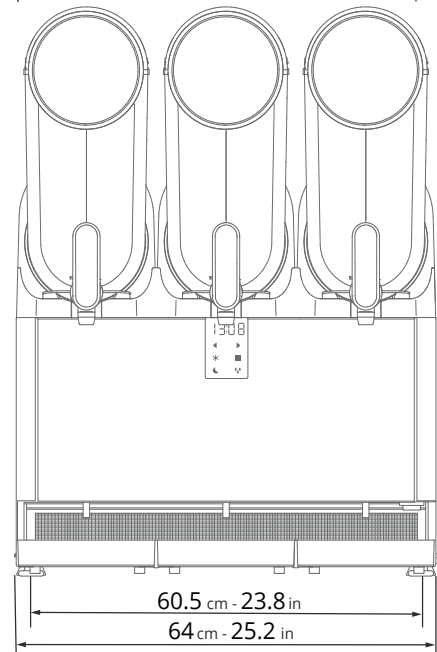
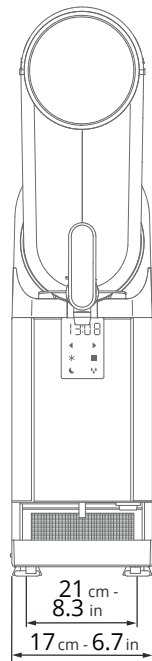
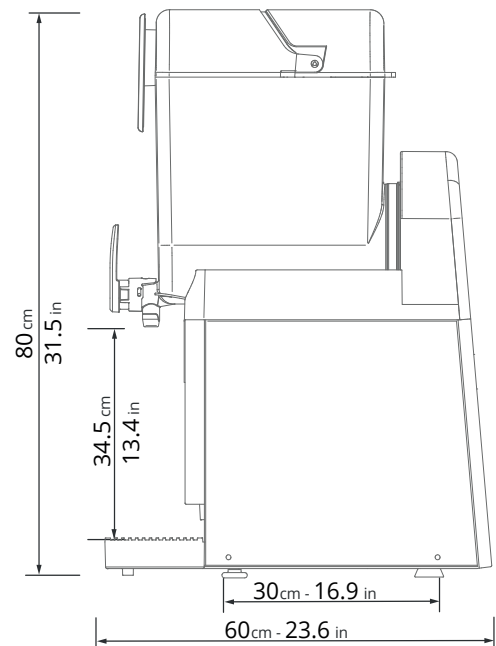
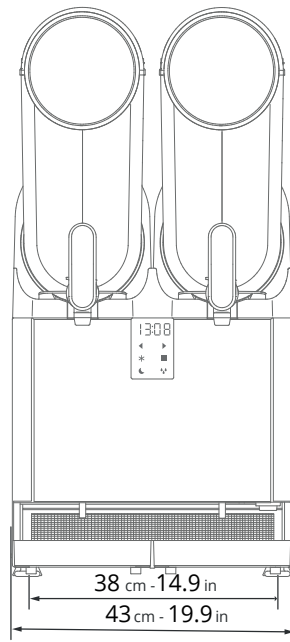
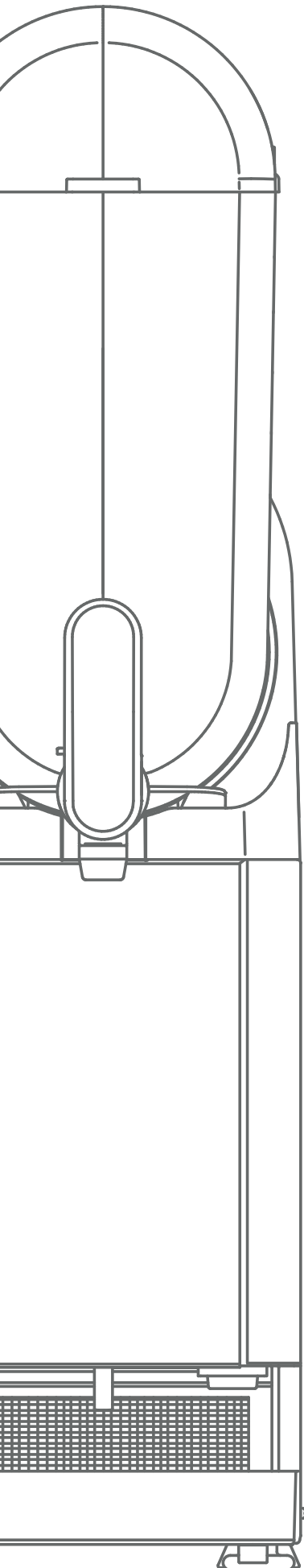


QR - Code - Instruction manual.

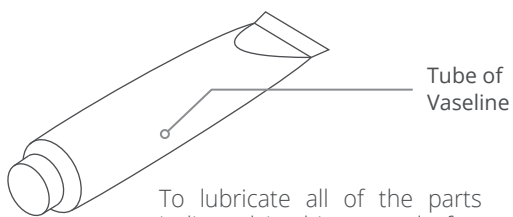
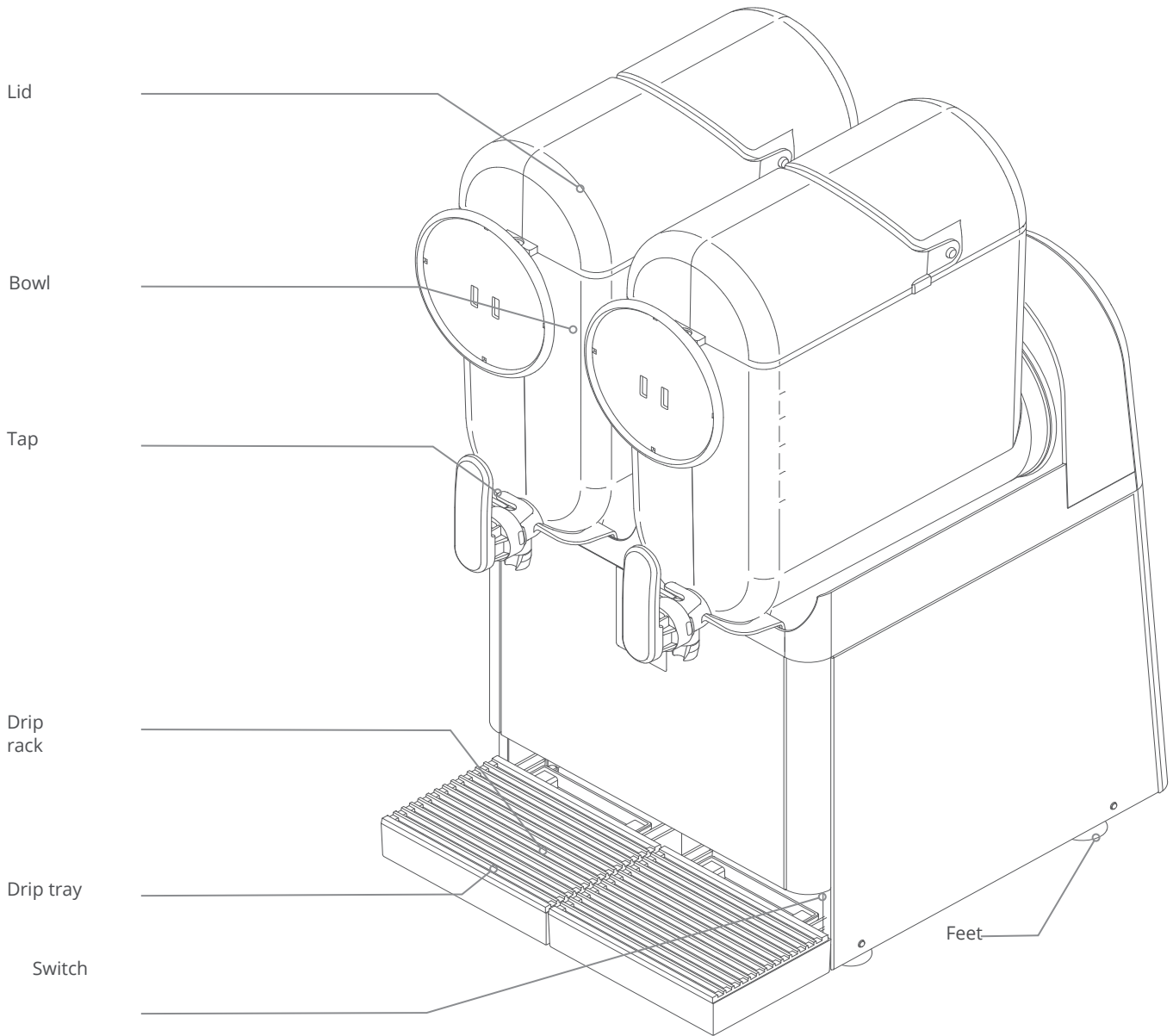


SMART XL

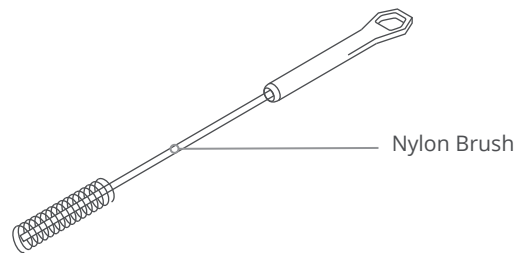
DIMENSIONS

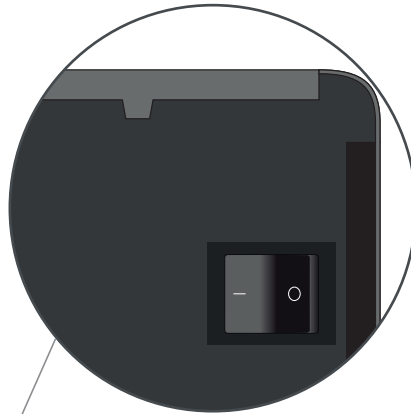
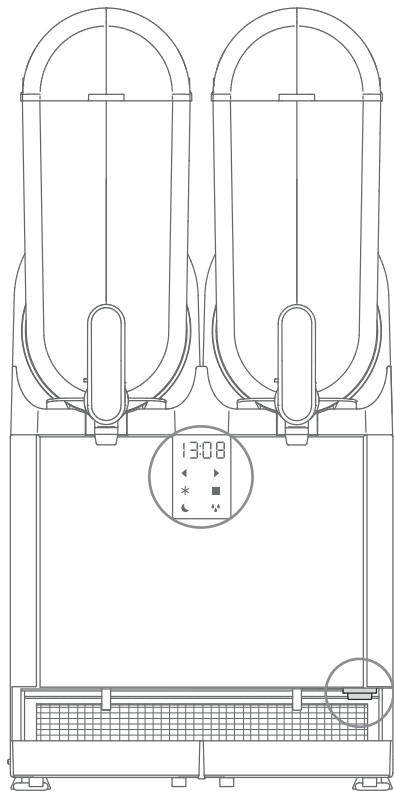


TANKS	1	2	3
CAPACITY	1 x15 litres (1x3.9 gal)	2 x15 litres (2x3.9 gal)	3 x15 litres (3x3.9gal)
NET WEIGHT	25kg - (55lb)	50kg - (110 lb)	75kg - (165 lb)
VOLTAGE	See data plaque		
WATT	See data plaque		
SOUND PRESSURE	<<70dBa		
CLASS	N		
OPERATING TEMP.	Min.16°C - Max.32°C Min.60°F - Max.89.6°F		



To lubricate all of the parts indicated in this manual after washing and sanitization operations.





MAIN SWITCH

- Turn on/off the machine

DISPLAY

- It shows the T° of the product in the deposit.
- Show information regarding the functions of the machine.

LEFT

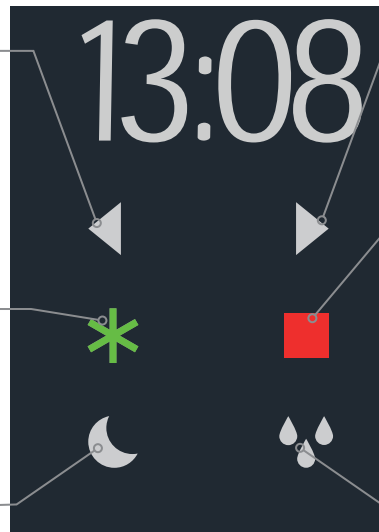
- Browse between the parameters of the user's menu.
- Reduces the parameter value selected in the user's menu.
- During production it's possible to change the information on the display. Shows mode, density and product temperature.

START

- Chill the product to obtain slush.
- Select and confirms parameter.

STANDBY/COLD DRINK

- Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
- Change the information screen during cold drink preparation. Shows the product temperature



RIGHT

- Browse between the parameters of the user's menu.
- Increases the parameter value selected in the user's menu.

STOP

- Deactivate functions.
- Exit the user menu.
- Exit the selected parameter.

DEFROST

- Turn ON/OFF the product mixer and defrost (when available) in the respective bowl. Recommended when emptying the tanks.

MODES

SLUSH	Chill the product to obtain slush
STANDBY/ COLD DRINK	Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX/DEFROST	Mixing/Defrost the product. Recommendable when emptying the deposit and the product is liquid. Defrost available only on certain models.
STOP	Deactivate functions.



All of the operations illustrated in this section are to be exclusively carried out by specialised technicians, those who have to organise the different operative sequences and the use of suitable means to act at all times within the rigorous application of current standards regarding this matter.

The following requirements must be met before installing the machine in the establishment:



That the network voltage coincides with the one indicated on the identification label.



It must be placed horizontally. Solid, flat and stable surface.



Operating room temperature:
16°C and 32 °C.
60 °F and 89.6°F.



Easy access to the plug.

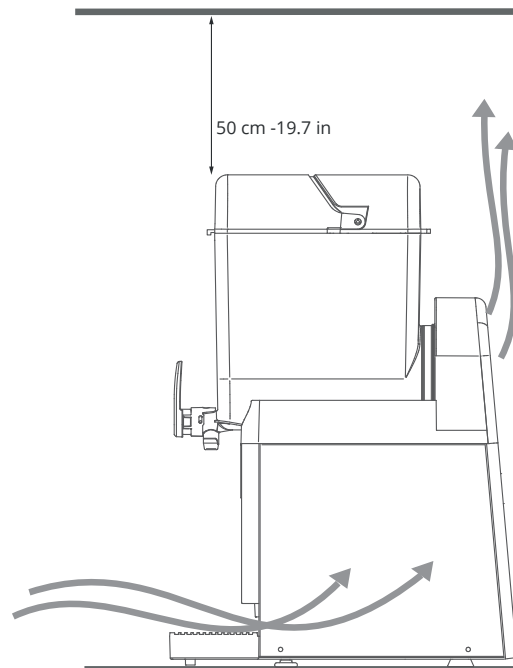
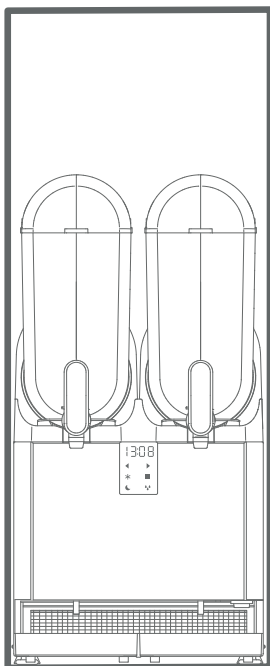


Must be installed in a place where it can be monitored by qualified personnel.



That the laws and current technical standards are complied with when carrying out the installation.


Without lateral separation distance:



3.2 Moving and Unpacking


Once the machine has been received, it must be moved to the place where it will be installed:

1 Before moving




Make sure that nobody is within the lifting and load movement operation radius and, in particularly difficult situations, use personnel who control the movements to be carried out.

2 Lifting and moving



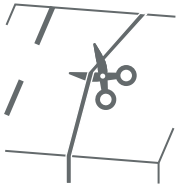
Moving the machine must be done by at least two people in a vertical position.

3 Control the route



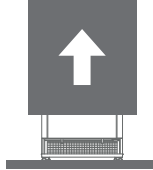
Avoid bumpy routes, paying attention to the dimensions and possible protruding parts.

4 Cut the nylon straps



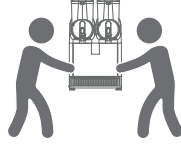
It is prohibited to make additional cuts in the packaging.

5 Lift the cover



Try not to damage the packaging as it could be used again in the future.

6 Placing




In the established place and to connect to the network. Do not manipulate the machine by taking from the evaporators.

Damages that the machine may suffer during transport and moving are not covered by the GUARANTEE. Repair and replacement of parts that may get damaged must be paid for by the client.

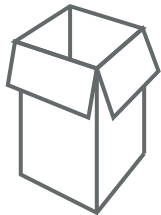
Treatment of the packaging.

Recycling



On the one hand, it can be subdivided according to the type of materials of which it is made up and they can be treated according to the provisions of the rules in force in the country where the machine is located.

Conserve for future use




On the other hand, it is possible to conserve the packaging as it might be useful for future movements or transport of the machine.

3.3 Setting up

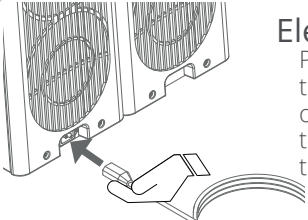
Before the first start-up:

1 Washing and sanitisation



It is recommendable to carry out careful cleaning and sanitisation of the machine. (See Cleaning section)

2 Electrical connection



Plug the power cable to the connector on the back of the machine. Make sure that the plug correspond to the type of the socket.

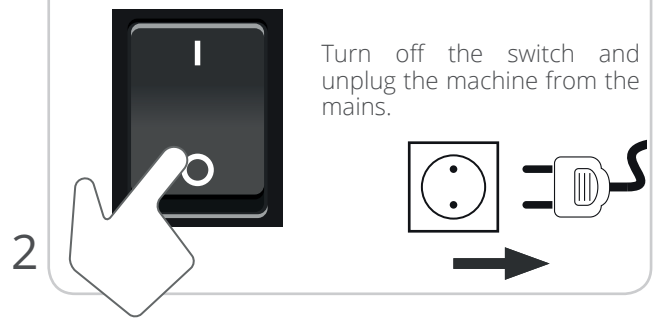
Which product to use?



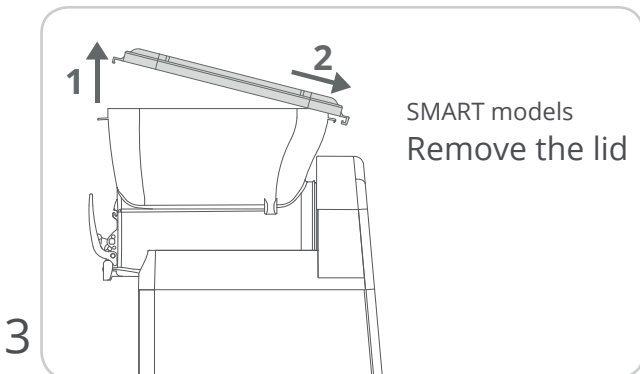
Prepare product



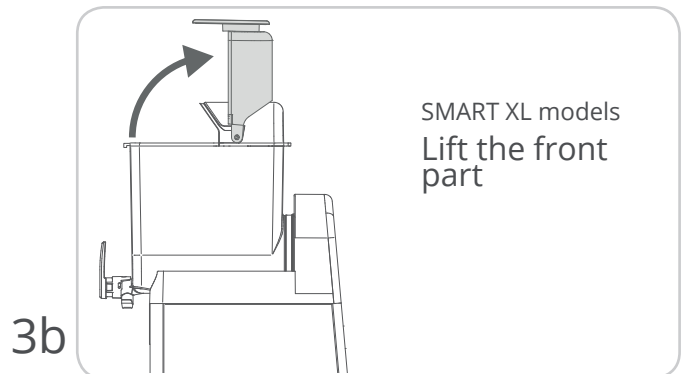
Turn off and unplug



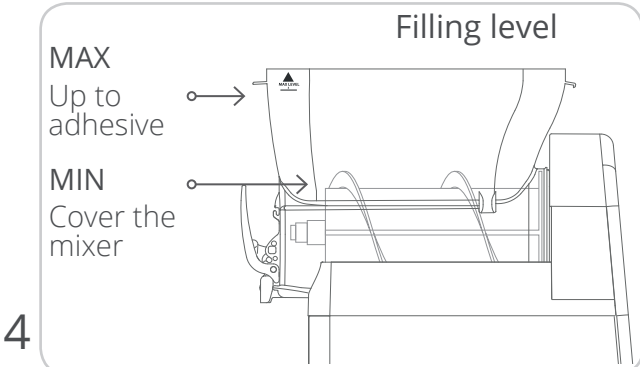
SMART models
Remove the lid



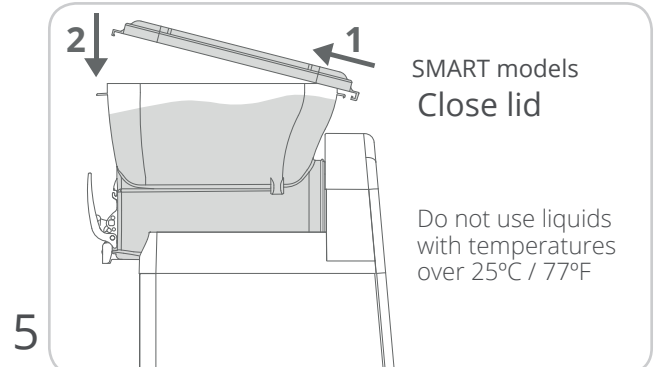
SMART XL models
Lift the front part



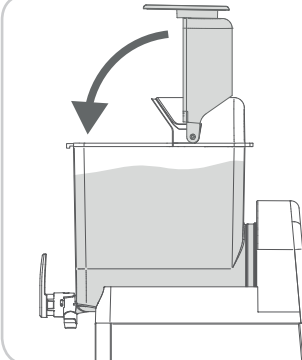
Filling level



SMART models
Close lid



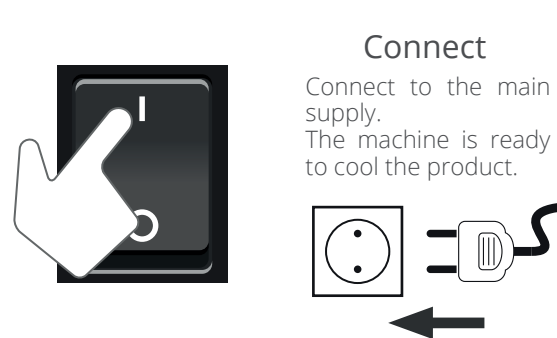
5b



SMART XL models
Close lid

Do not use liquids with temperatures over 25°C / 77°F

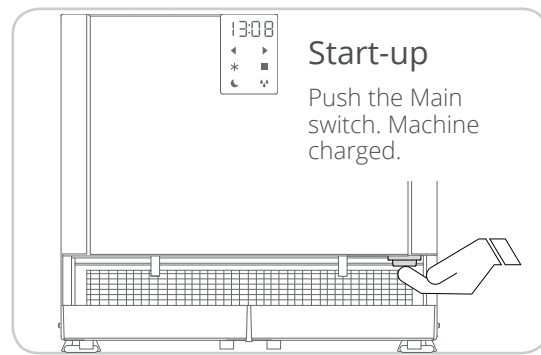
6



Connect

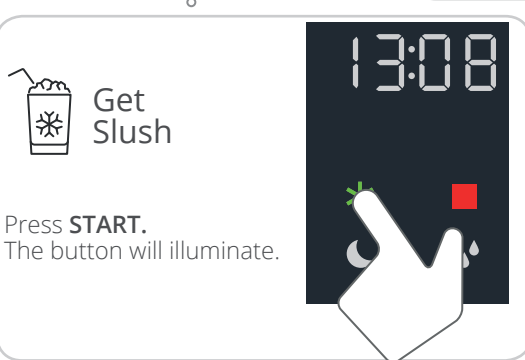
Connect to the main supply.
The machine is ready to cool the product.

1



Start-up
Push the Main switch. Machine charged.

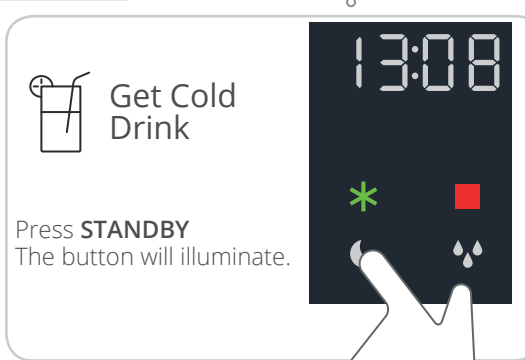
2.1



Get Slush

Press **START**.
The button will illuminate.

2.2

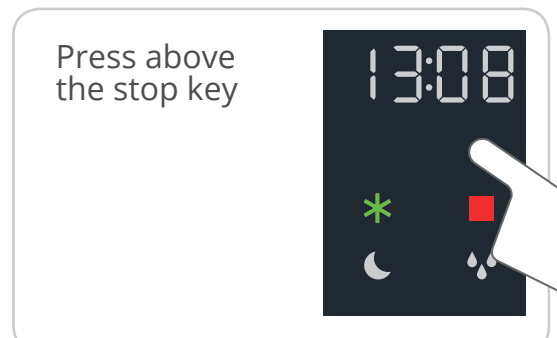


Get Cold Drink

Press **STANDBY**
The button will illuminate.

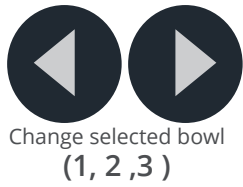
TO CHANGE THE OPERATING MODE OF EACH BOWL:

2.1



Press above the stop key

4.3 Prepare Slush or Cold drink

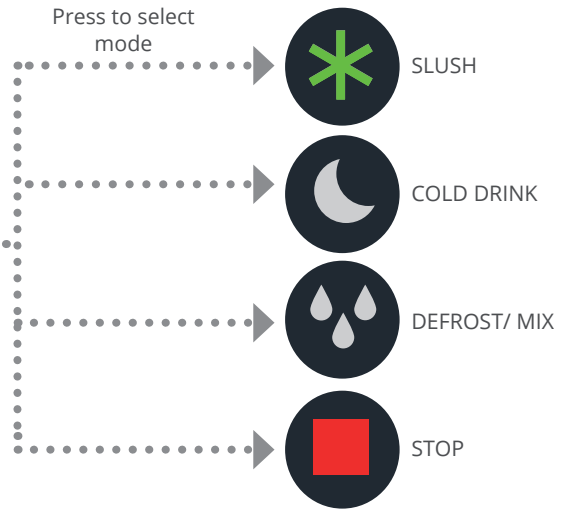


Change selected bowl
(1, 2, 3)



The selected tank will flash and the number is shown on the display.

Press to select mode



Repeat the process for the different bowls

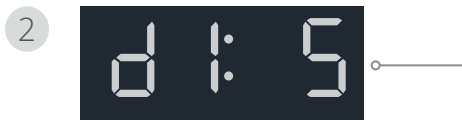
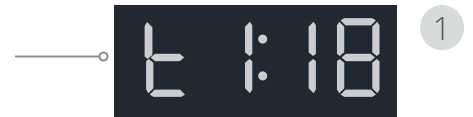
DURING PREPARATION WE CAN SEE:

In **SLUSH** mode press **LEFT**.
The display shows currently mode and:

In **STANDBY** mode press **LEFT**.
The display shows currently mode and:



Product temperature



Density established in the bowl.
The flashing value indicates that the product is not yet at the set density.

In **MIX/DEFROST** mode press **LEFT**.
The display shows currently mode and:

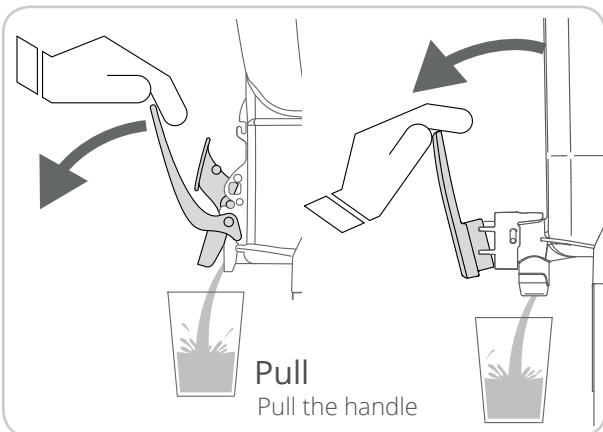


Product temperature

4.4 Serving the product

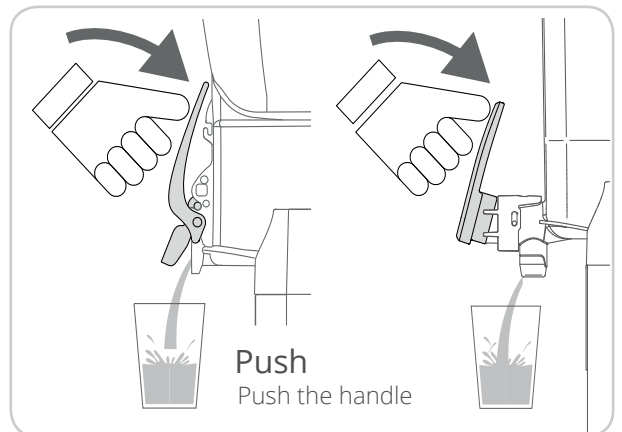
The Push&Pull and the S M A R T tap allows us to serve the product in two different ways:

2.1



Pull
Pull the handle

2.2



Push
Push the handle

4.5 If ice crystals appear



Select DEFROST mode

Press DEFROST

1 Allows us to defrost the product quickly (When available). Wait until Defrost finishes. (During Defrost, Slush and Stand By mode of any tank is deactivated).




Prepare slush

Press START

2 In this way, the slush always remains homogeneous and prevents the formation of excessively large ice crystals.

4.6 Close Premises (Standby Mode)



Select STANDBY mode

Press STANDBY

STANDBY

During the periods when the establishment is closed, it is possible to use the machine in maintenance mode. In this way, you will save a considerable amount of electrical energy as the compressor only operates during the strictly required time to maintain the right temperature for the product (max. 3° C).(max37.4 °F).

5.1 List of Alarms

The display warns about the possible problems in the machine.

ALARMA	
A0: 1	Front panel disconnected from bus or PS
An: 2	Motor disconnected from bus or PS
An: 3	Hall effect tachometer error
An: 4	Motor current over range Alarm
An: 5	Motor temp over range
An: 6	Motor voltage over range
An: 7	Motor voltage under range
An: 8	Signal probe out of range
An: 9	Motor current over range warning
An: A	Run confirmation motor Alarm
An: B	Run confirmation motor Warning
An: C	Hall efect tachometer Warning

n is the cylinder 1 or 2

MENU ACCESS: Press simultaneously **STANDBY** and **DEFROST** and release.



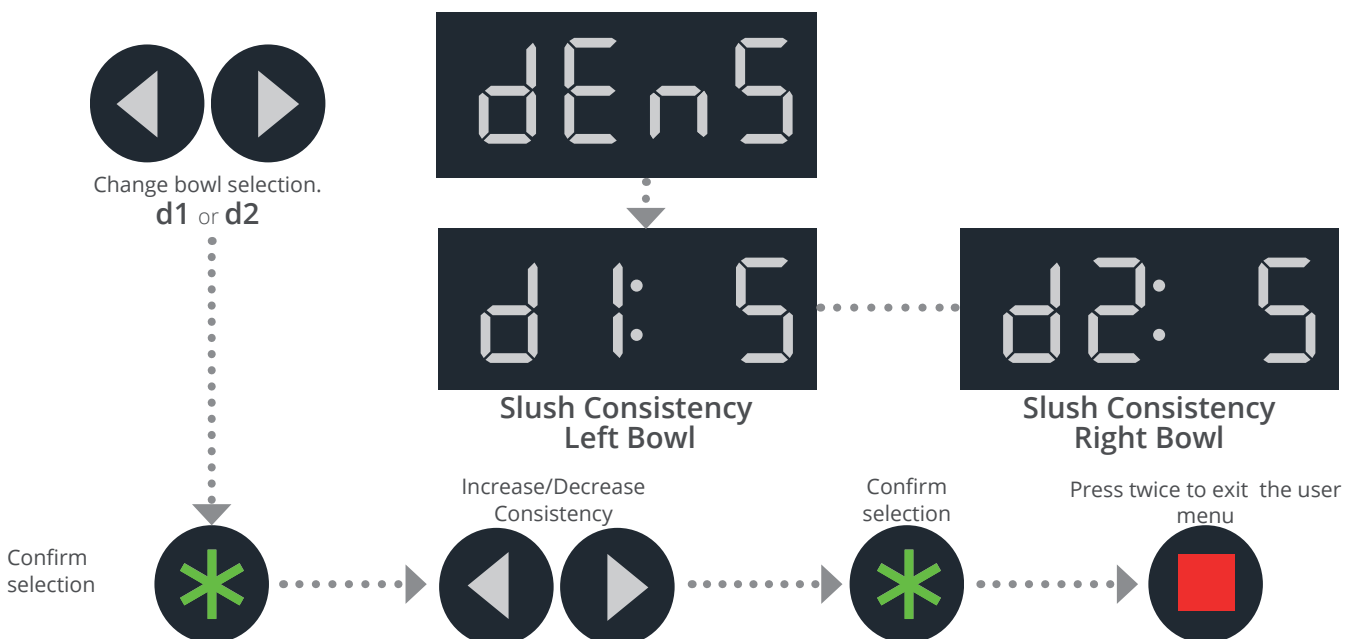
BROWSE THROUGH THE USER'S MENU:

- Move through parameters list.
- Reduce or increase select parameter value in the user's menu.
- Exit the selected parameter.
- Exit the user menu.
- Select and save parameter

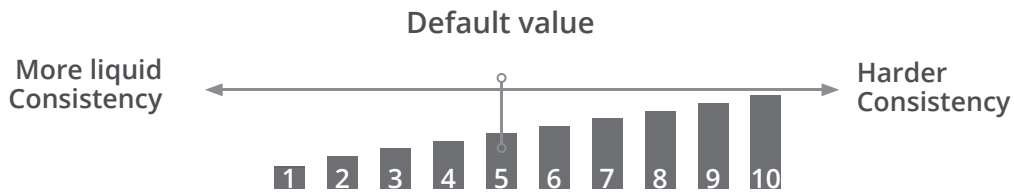
EDITABLE PARAMETERS:

CONSISTENCY	Set slush consistency
AUTOMATIC MODES	Programme automatic modes (STANDBY, SLUSH).
DATE	Set date.
TIME	Set time.
PIN	Legen Sie ein Passwort für die Bluetooth-Verbindung fest.
LED	Set light parameters

6.2.1 SLUSH THICKNESS (SET SLUSH CONSISTENCY)



CONSISTENCY VALUES: THE VALUES RANGE FROM 1 TO 10



Hardness also depends on the product used and the proportion of sugar and total dissolved solids.

6.2.2 AUTO FUNCTIONS PROGRAMME AUTOMATIC MODES

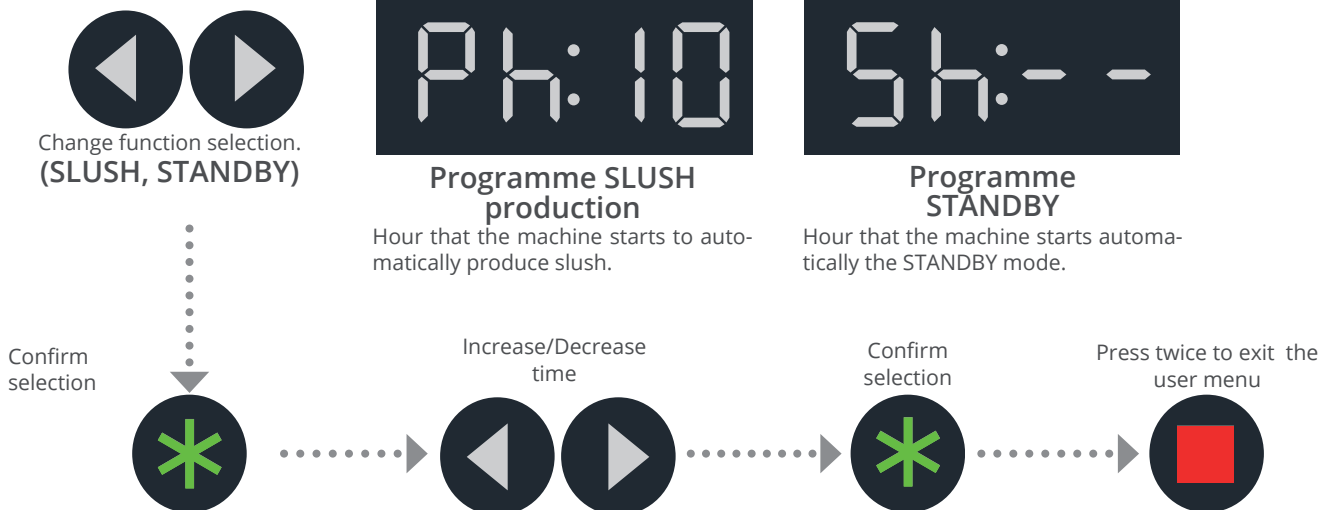
AUTOMATIC SLUSH ACTIVE:

This means we do not have to start production manual.



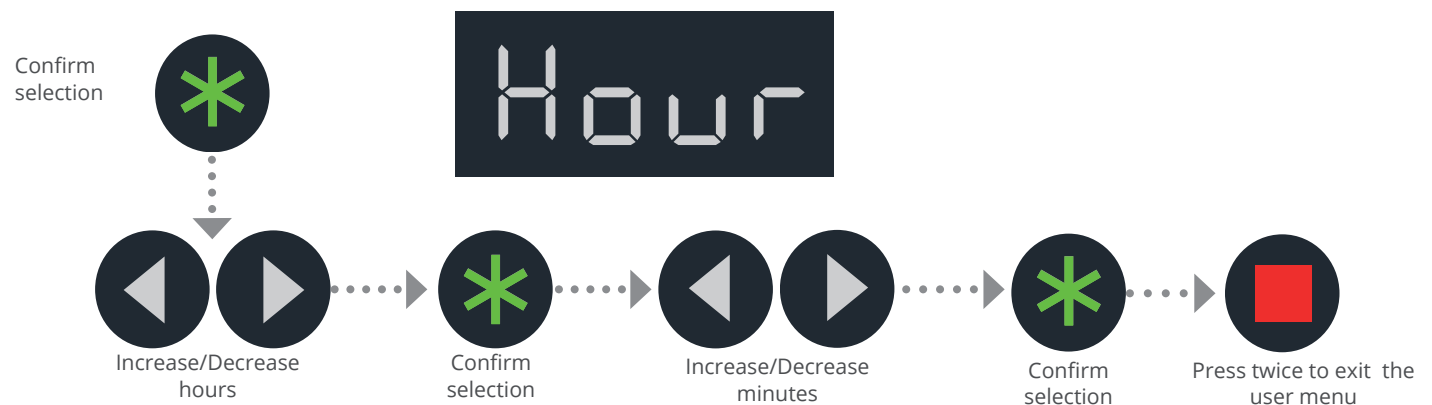
AUTOMATIC STANDBY ACTIVE:

This means we do not have to set the Standby mode manually at closing time.

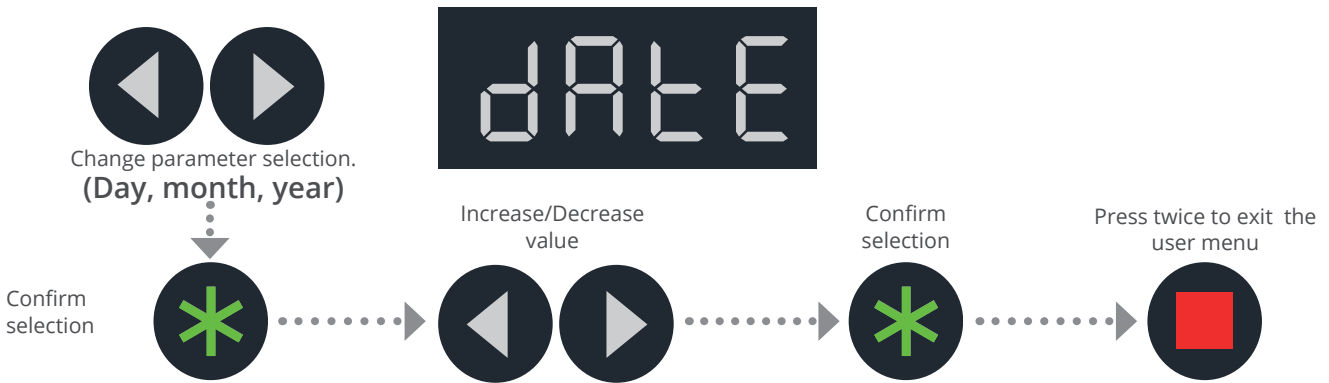


On the time selection screen the two dashes indicate automatic function off.

6.2.3 TIME (SET TIME)

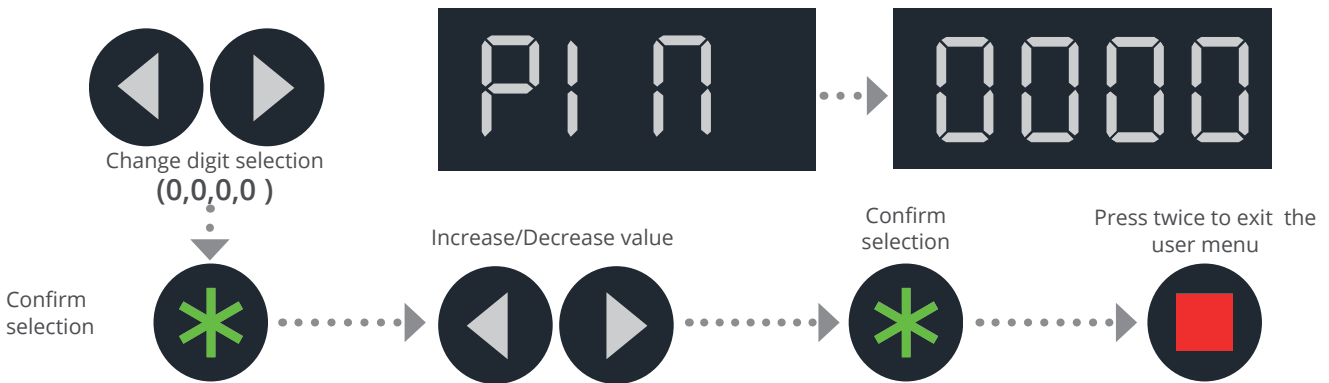


6.2.4 DATE (SET DATE)

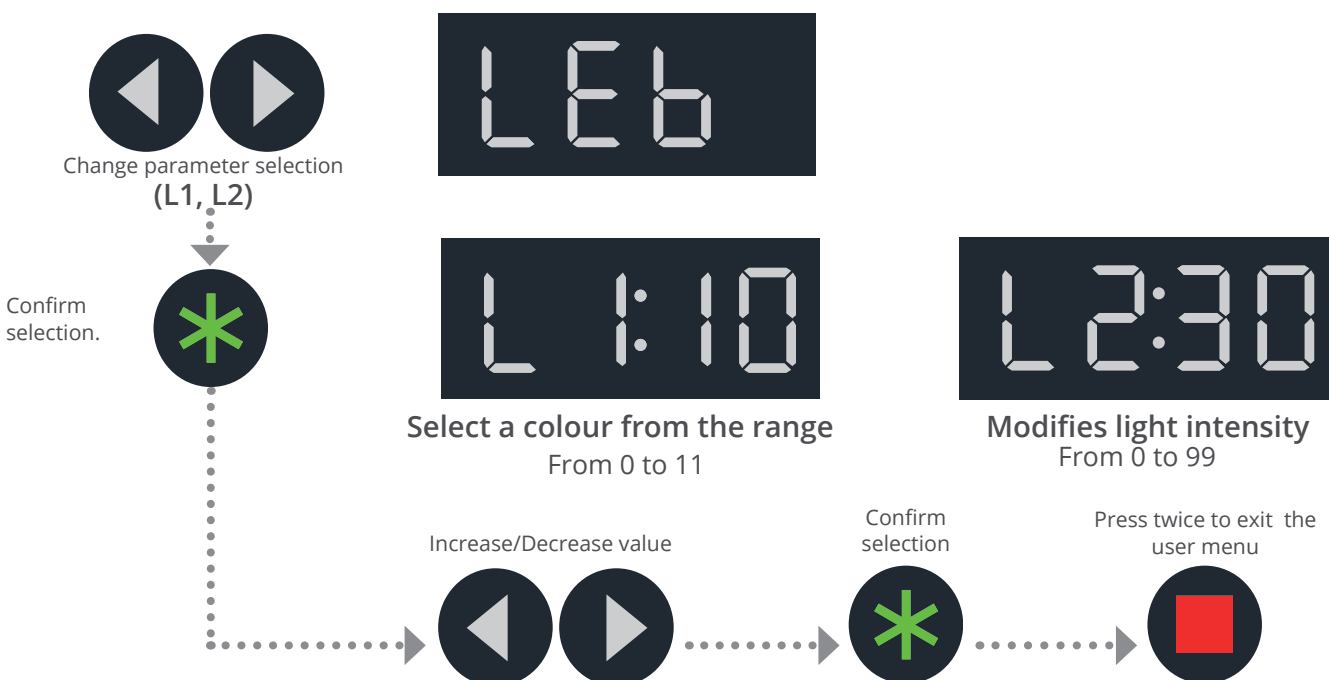


6.2.5 PIN (BLUETOOTH PASSWORD)

Set a 4-digit passcode for Bluetooth connection.



6.2.6 LED (SET LIGHT PARAMETERS)



When to clean the machine?

24h

Daily cleaning is recommended for the parts that are in contact with the product. They must always be cleaned when filling up the machine with new product.



It has to be done by a qualified operator. Turn off the main power switch before cleaning. Wear protective goggles and gloves when cleaning and maintaining the machine.

7.2 How to clean the machine?

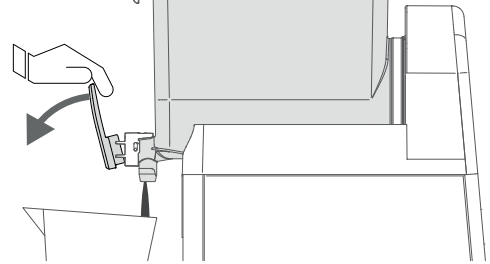
The cleaning process consists of 5 phases:

This section shows the cleaning process on the **SMART XL** models as a representation of all models in the **SMART** range.

1. Emptying
2. Dismantling
3. Cleaning
4. Assembly
5. Rinse cycle

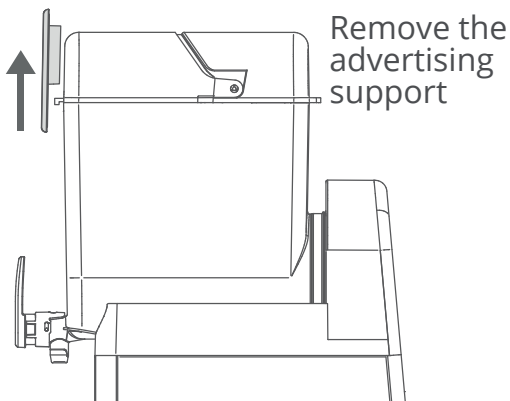
1. EMPTYING

Remove the product and empty the bowls completely.

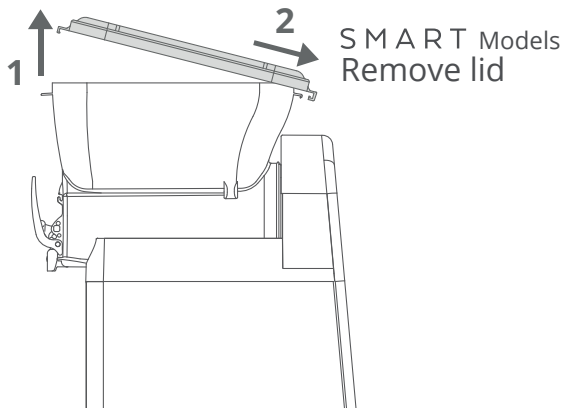


1.1

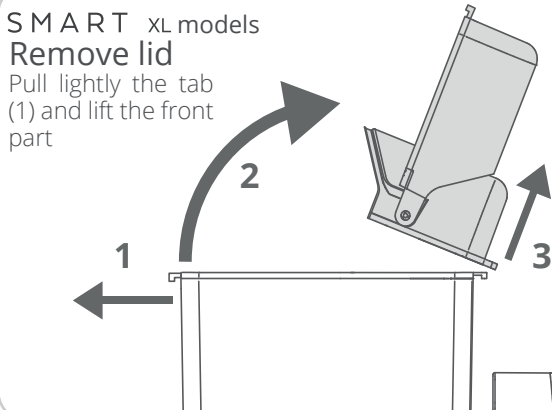
2. DISMANTLING



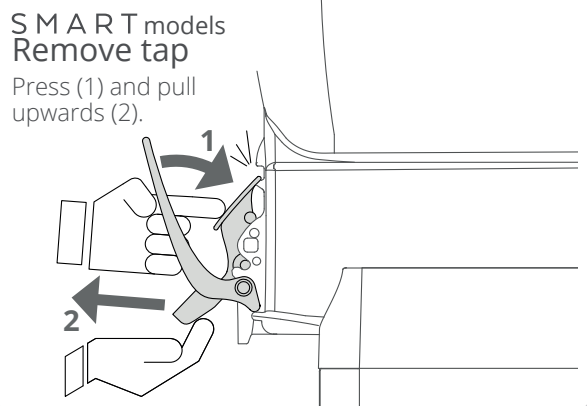
2.1



2.2a



2.2b



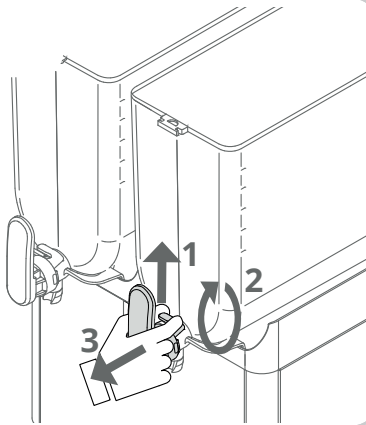
2.3a

7.2 How to clean the machine?

2.3b

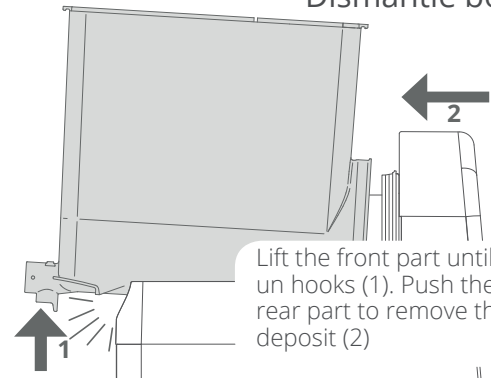
SMART XL Models
Remove tap

Lift the tab (1) while turning the tap clockwise (2).



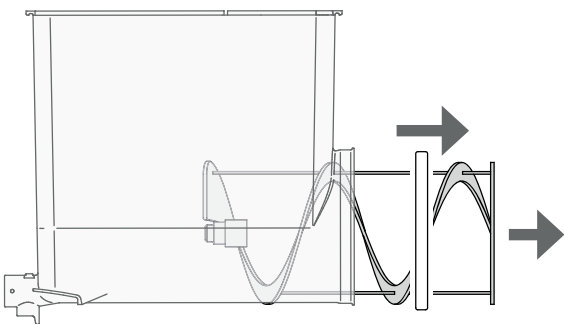
2.4

Dismantle bowl



Lift the front part until it un hooks (1). Push the rear part to remove the deposit (2)

2.5



Extract: Rear seal and mixer

2.6

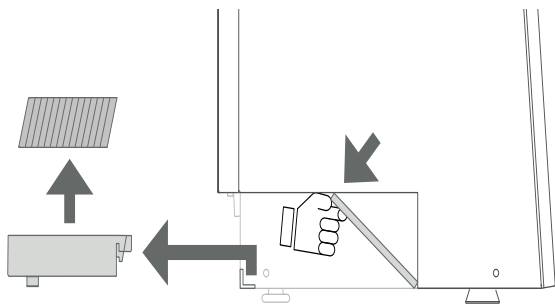


* Extract:
The gasket only in case of using Dairy products

3. CLEANING

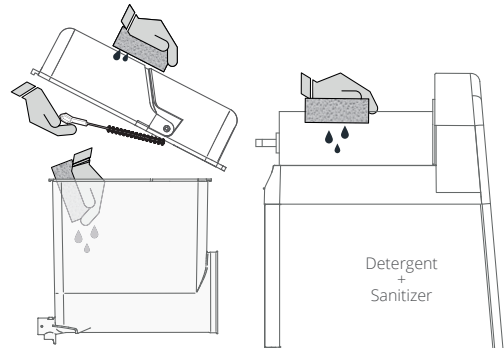
2.7

Extract drip tray and air filter



3.1

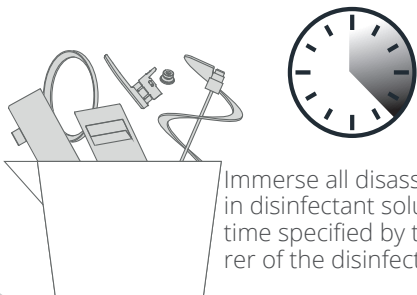
Wash the machine with detergent and sanitizer, rinse with water.



Detergent + Sanitizer

3.2

Remove all product residues from the disassembled parts, wash with detergent and disinfectant.

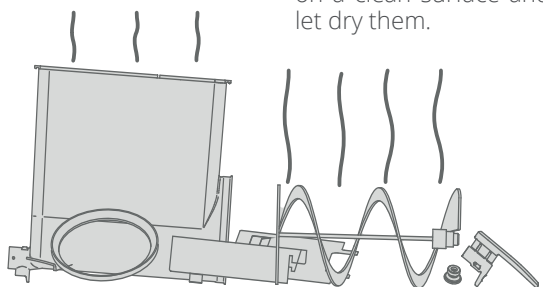


Immerse all disassembled parts in disinfectant solution for the time specified by the manufacturer of the disinfectant used, rinse.

3.3

Leave to dry

Place the components on a clean surface and let dry them.



7.2 How to clean the machine?

4. ASSEMBLY

4.1 Assemble drip tray and grid

Clean the filter weekly

4.2 Assemble and lubricate the seal

VASELINE

4.3 Assemble mixer

Insert the mixer and rotate till head (A) hooks with seal (B).

* Check if the gasket is its place if you disabled it to clean.

4.4 Assemble bowl

1

2

Push the bowl downwards until it hooks up with the tray.

4.5 SMART XL SMART Lubricate Tap

VASELINE

Lubricate the tap seal well. On SMART models, lubricate the bowl hooks.

4.6a Assemble SMART tap

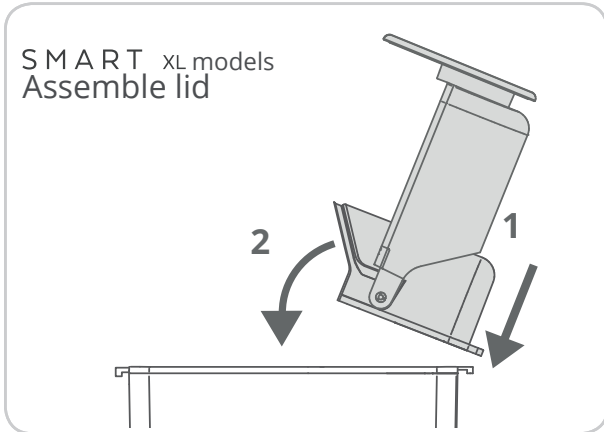
Support the bolts on their housings and press the push cam until it clicks into the tap.

4.6b Assemble SMART XL tap

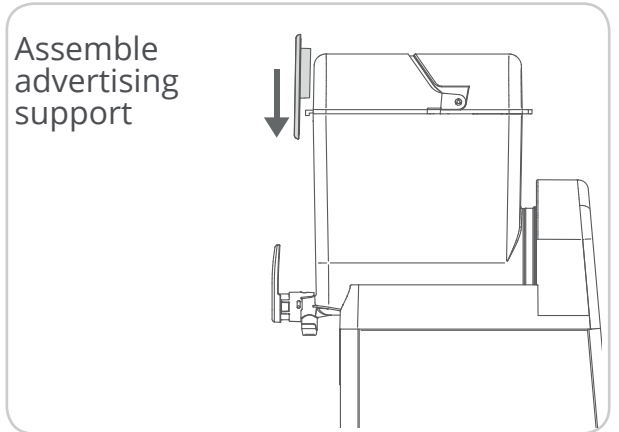
Place the tap in position and turn counterclockwise until click.

4.7a SMART models Assemble lid

4.7b

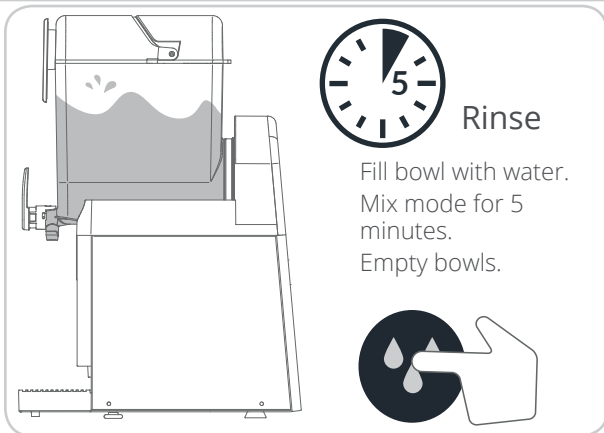


4.8



5. RINSE CYCLE

5.1




The machine must be examined every six months (which is repeated every six months) and periodically (at least once a year) by a specialized technician. This periodic verification serves to keep the security level of all installed components and the machine itself high. In case a component is worn, it must be replaced by a new original spare part.

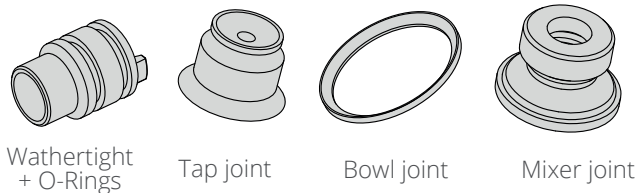
It is forbidden to use the machine when only one of its components is defective or worn. Periodic maintenance is prohibited to the operator.

SMART MACHINES

Spare joints kit codes:

 Should be replaced every 3 months
· SL310R3VS00


 Should be replaced every year
· SL310R1VS00

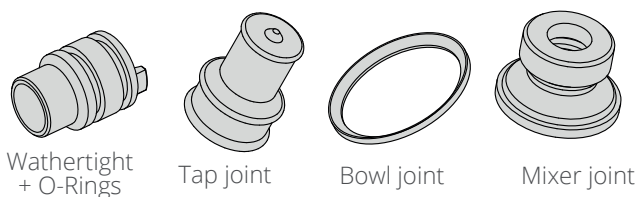


SMART XL MACHINES

Spare joints kit codes:

 Should be replaced every 3 months
· SL310R3VS00

 Should be replaced every year
· SL310R1VS00



Electrical and electronic apparatus must be eliminated according to European Directive 2012/19/UE. This equipment CANNOT be eliminated according to the normal flow of urban solid waste but must be collected separately so as to optimize the recovery and recycling of the materials.



The symbol of the crossed-out waste-paper-bin appears on all the products to remind you of the obligation of selective collection. Observing correctly all the provisions relating to the elimination of old products, you will contribute to protecting the environment.

Issues	Causes	Solutions
The machine does not turn on.	Main switch is OFF.	Turn the switch to ON.
	Plug not connected.	Connect the plug to the right socket.
Leaking tap.	Tap seal not lubricated.	Lubricate tap seal.
	Damaged seal.	Replace tap seal.
Loss of product from rear part of the bowl.	Bowl not correctly assembled.	Control bowl assembly.
	Bowl seal not lubricated.	Lubricate tap seal.
	Damaged seal.	Replace tap seal.
The mixer does not turn.	There are blocks of ice inside the bowl.	Let the product defrost and check that the product is homogeneous.
The machine does not produce slush.	Machine near heat sources.	Change machine position.
	Machine with insufficient ventilation	
	Dirty filter.	Clean the filter.
	Erroneous regulation of consistency.	Correctly regulate the consistency.
Noisy mixer	There is not enough product in the bowl	Fill the bowl
The display shows an alarm.	Break-down or malfunction	See Alarms or call technician
If the consistency of the product is not adequate.	Consistency not adjusted	Check the consistency Adjustment in the menu.
In the event that the machine malfunction is not specified in this table or the solution is not appropriate to solve a specific problem, contact a specialist technician.		

SMART

7