INTRODUCTION

Model SC-3

Congratulations ! You are the owner of not only the finest merchandiser of frozen beverages but also the most versatile of its kind

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit.

INSTALLATION

NOTE: This unite is not intended use by persons(including children) with refused physical ,sensory or mental capabilities,or instruction concerning use of the appliance by a persone responsible for their safety .Children should be supervised to ensure that they do not pplay with the appliance.

1. Remove the corrugated container and packing materials and keep them for possible future use .

CAUTION! When handling the machine never grasp it by the bowls or by the evaporator cylinders .The manufacturer refuses all responsibilities for possible damages which may occur through incorrect hangling.

2. Inspect the uncreated unit for any possible damage

   1) IF damage is found . call the delivering carrier immediately to file a claim.

   2)If the supply cord is damaged,it must be replaced by the manufacture, service agent or similarly qualified person in order to avoid a hazard.

3. The slush machine is air cooling unit ,which require a minimum of 15.2cm of clearance around both sides. Install the skirt provided on the right side of the unit and place the back of the unit against a wall to prevent re-circulating of warm air.

4. Install the unit on a counter top that will support the combined weight of the dispenser and product **bearing in mind what stated in the preceding point 1,CAUTION paragraph.**

5. When installing the unit allow for adequate air space. Facing the unit from the dispensing side , a minimum of 15 cm (6") of free air space should allowed at the rear and on each side of the machine.
6. Ensure that the legs are screwed tightly into the base of the machine .

7. Clean and sanitize the unit according to the instructions in this manual . See the "CLEANING" paragraph .
8. Fill the bowls with product to the maximum level mark . litre and gallon marks on the bowl will help you to know exact quantity of product.

   Do not overfill . Replace the covers .

   8,All parts which touch directly with the food are safe for healthy .You can use the machine to make juice ,coffee etc.The machine can make slush and cold juice .When business is over ,After you put off the power please get all mixture out .And put it into freezer to keep it fresh .

ATTENTION

To obtain the best performance and result **use syrups(bases) designed to be run in slush freezers** (and more generally in soft drink dispensers).

Such bases have 34 degrees Baume that is 64 degrees Brix (equivalent to a specific gravity of about 1.3 Kg/litre) and are to be diluted with water on a 1 plus 4/4.5 basis .For soft drinks the bases are to diluted with more water , on a 1 plus 5/5.5 basis Follow the syrup manufacturer's instructions for both slush and drink recipes . If natural juices (e.g. lemon ,orange) as well as sugarless products (e.g coffee) are used dissolve 150-200 grams of sugar per litre .

However slush mix may be done ,its Brix (sugar percent content)must be at least 13 .

9. Before plugging the unit in check to see if the voltage is correct and the same as that indicated on the data plate .Plug the unit into a grounded ,protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine .When the unit has no plug .install a proper plug ,in compliance with electrical codes in force in your area suitable to bear at least 10 amp and a voltage of 250 volt and equipped with a ground. Should you prefer to connect the unit directly to the mains system connect the supply cord to a 2-pole wall breaker ,whose contact opening is at least 3 mm.

   Warning!! Failure to provide proper electrical ground could result in serious electrical shock hazard.

10. Set the control switches ON(see "DESCRIPTION OF CONTROLS"paragraph)

11. Always leave the dispenser on as the refrigeration stops automatically when slushreaches the proper thickness .The mixerswill continue to turn.

Note

The length of time for freeze down of slush is variable according to ambient temperature and product initial temperature.

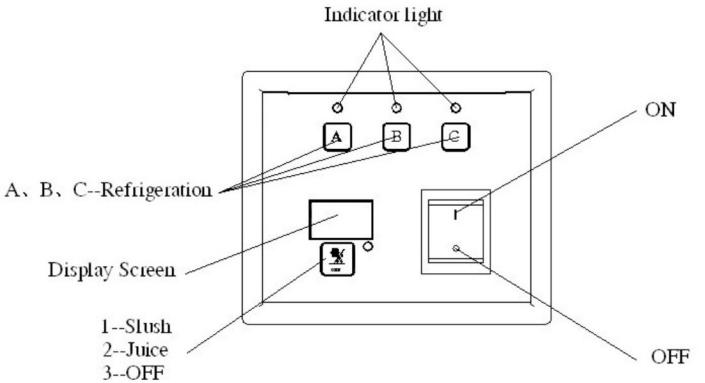
DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and with one mixer and refrigeration switch .They are located in the back of their functions are as follows :

Power switch (A):

"|" position- ON: in the "|" position power is turned ON to all functions

"0" position- OFF: in the "0" position power is turned OFF to all functions



Thermostat

Turn clockwise : to increase temperature(Juice mode)

Turn counterclockwise : to decrease temperature(Juice mode)

Mixer and refrigeration switch (B):

"2" position-Juice mode ,Only produce Juice

"1" position-Slush, produce slush

To operate the dispenser :

1. Set the power switch (A) to "|" ON position
2. Set the mixer and refrigeration switches (B) as follows
   -to the "1" position to get slush
   -to the "2" position to get juice

CLEANING

Cleaning and sanitizing of the dispenser are recommended to be performed daily .This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.

Disassembly :

1, Disconnect the dispenser by unplugging it or switching off the 2-pole wall breaker.

2, Remove the cover from the bowl.

3, Remove the bowl by lifiting its faucet side up and off the fastening hooks(fig.1)and side it out(fig.2)

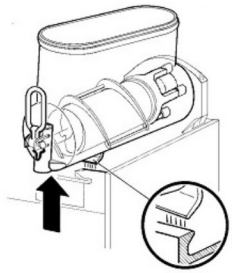


figure 1

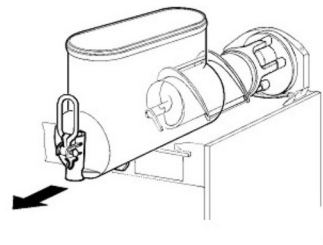


figure 2

4.Slide the outer spriral out (fig.3)and then the inside auger (fig.4)

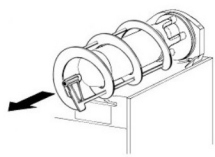


figure 3

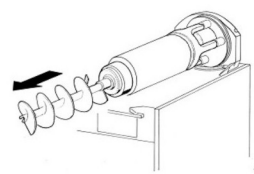


figure 4

5.Remove the bowl gasket from its seat(fig .5)

figure 5

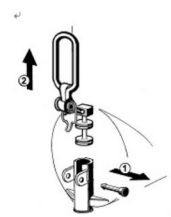


figure 6

6.Dismantle the faucet assembly(fig .6)

7.Slide the drip tray out and emety it.

Cleaning

Clean all removed parts and evaporator cylinder using warm and mild nonabrasive food-grade detergent.Sanitize according to “SANITIZING”instructions.

Assmbly:

1, Slide the drip tray into the place.

2, Lubricate the faucet piston, inside auger and outer spiral (see points A,B and C of figure 7) only with the grease supplied by the manufacture or other “food grade approved ”lubricant.

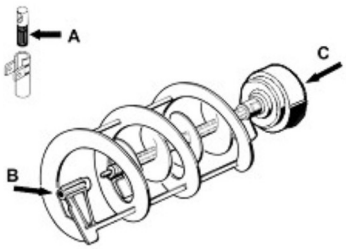


figure 7

3, Assemble the faucet by reversing the disassembly steps(fig.6)

4, Fit bowl gasket around its seat (fig.8)

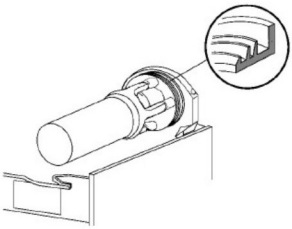


figure 8

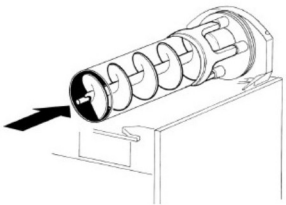


figure 9

NOTE: The largest brim if the gasket must face against the rear wall.

4.Insert the auget into the evaporator taking care to accompany it to the end so as to prevent it from hitting against the rear wall (fig.10).Install the outer spiral. Slide it over the evaporator until its front notch engages woth the exposed end of the auger shaft(fig.11)

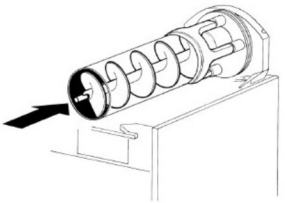


figure 10

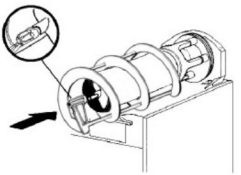


figure 11

5.Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are properly engaged (fig.12). Use fresh product to chase any remaining sanitizer from the bottom od the bowl(s). Drain this solution. Do not rinse out the machine.

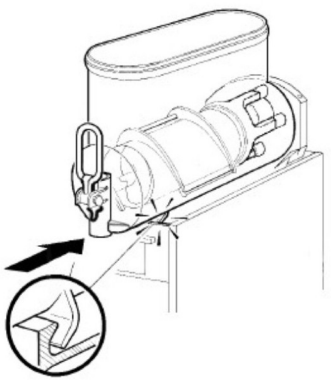


figure 11

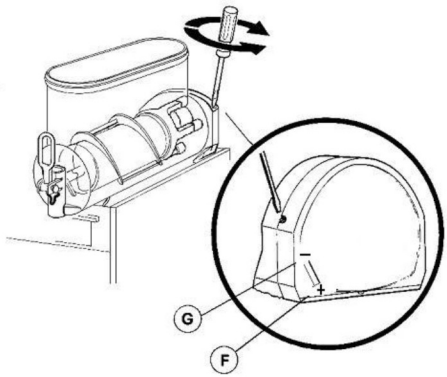
SANITIZING

Prepare a cleaning solution of sodium hypoclorite (1 spoon diluted with 2 liters of water).
Sanitize the container ,gasket and all parts that come in contact with beverage.Rinse with clear water as recommend.

HELPUL HINTS

Thickness adjusetment (fig.14)

Slush proper thickness is factory preset.
To change the thickness,if need ,using a standard screwdriver turn the adjustment screw loated in the rear wall of each container as follows:
-towards right(clockwise) to obtain thinner product(the indicator F will go down in opening G)
-towards left(counterclockwise)to obtain thicker product(the indicator F will go up in opening G)



Operating the unit for best results

-To shorten slush recovery time and increase production, the bowl should be refilled after the product leavel is lower than half of the evaporator cylinder.
-If product is left in the dispenser overnight ,set the mixer and refrigeration switch to the "-"position at least one hour before switching the unit off.This eliminates any blocks of ice forming overnight which could resule in possible damage to the mixers or to their motor when the unit is switched back on .
Before restarting the unit ,ensure that no blocks of ice gave have been formed ,if so remove them before swiching the unit on.

Soft drink temperature adjustment.

The proper temperature of the beverage (when unit is used as soft drink dispenser) is factory preset.
-towards right (clockwise) to increase temperature
-toward left (counterclockwise)to decrease the temperature.

Excessive heating
The dispenser must be able to emit heat.In case it seems excessive .check that no heating source is close to the unit and allow at least 15cm of free space all around the dispenser.

Drip tray continous drain
Each drip tray has two diaphragm plugs.If a continuous drain is needed perforate one of the drain plug with a screwdriver and connect with a flexible drain line

MAINTENANCE (to be carried out by the authorized service personnel only)

Once a month clean all interal components primariky the condener using a brush

To clean these internal parts ,unplug the unit or switch off the 2-ople wall breaker then remove the paneles

NR.		SPARE PARST LIST
1	SC-2.01-01	Tope cover
2	SC-2.01-02	The lower part of the top cover
3	SC-2.04-01	Transparent removable bowls
4	SC-2.04-02	Valve-draw
5	SC-2.04-04	Handle
6	SC-2.04-03	Povot
7		Nut
8	SC-2-01	Left(right) side panel
9	SC-2.06-01	Switch cover
10	SC-2.06-02	Switch box
11	SC-2-02	Front panel
12	SC-2-14	Drip tray
13	SC-2-13	Drip pan
14	SC-DLJB-002-32	Plastic footing
15	SC-2.05-12	Upright post
16	SC-2.05-01	Batholith
17	SC-2-11	Support bracket bolt of bracketmagnetic valve
18	SC-2-12	Bracket of electromagnetic valve
19	SC-2.09	Electromagnetic valve
20	SC-2.12	Air-cooled condenser
21	SC-2.11	Hermatic compressor
22	SC-2.15	Control panel
23	SC-2.03-02	Salver
24	SC-2-03	Real panel
25	SC-2.02-02	Bush of real wall
26	SC-2.02-04	Middle plate bush
27	SC-2.02-01	Real wall
28	SC-2.02-03	Middle plate
29	SC-2.02.02-02	Drive support-cover
30	SC-2.02.02-01	Drive support
31	SC-2.02-07	Evaporator bracket

32	SC-2-09	Outer spiral
33	SC-2.13	Reducer
34	SC-2-05	Plastic sleeve of adjusting bolt
35	SC-2-04	Adjusting bolt
36	SC-2.03-03	Circuit board fixing device
37	SC-2.10	Fan
38	SC-2.02.01	Inside auger
39	SC-2.07	Evaporator