STOELTING®
A VOLLRATH® COMPANY

Operator's Manual

Cream whipper model CW 5 Plus - 37b

Translation of the original instructions

This manual is divided into the following six sections:

INTRODUCTION

UTILIZATION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

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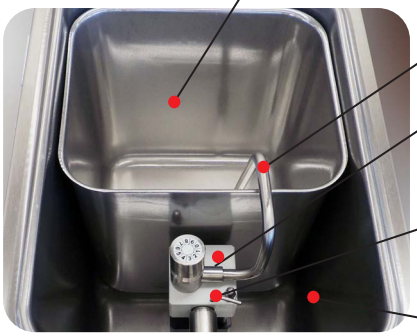

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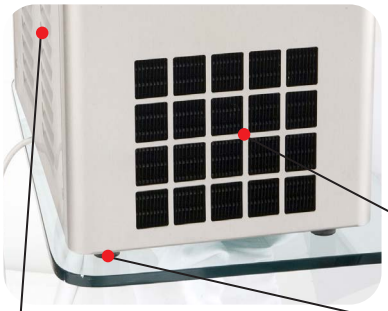

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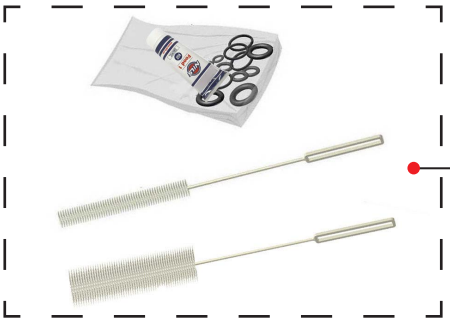

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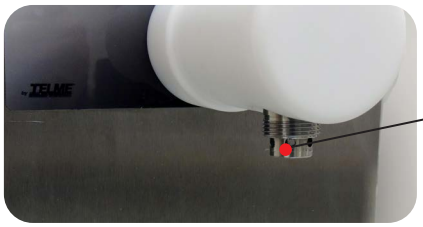

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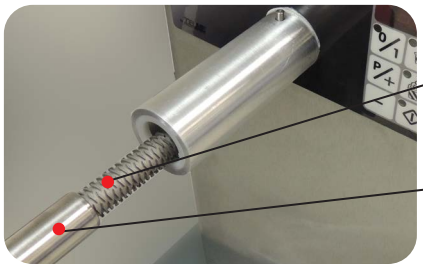

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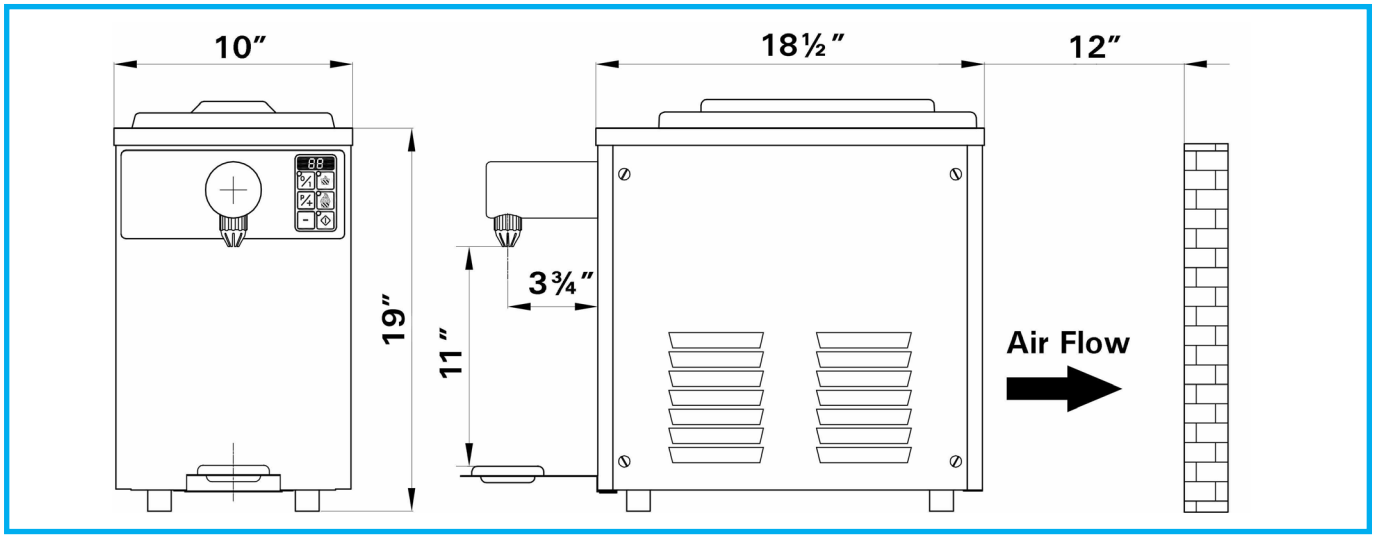
A Parts of the Machine

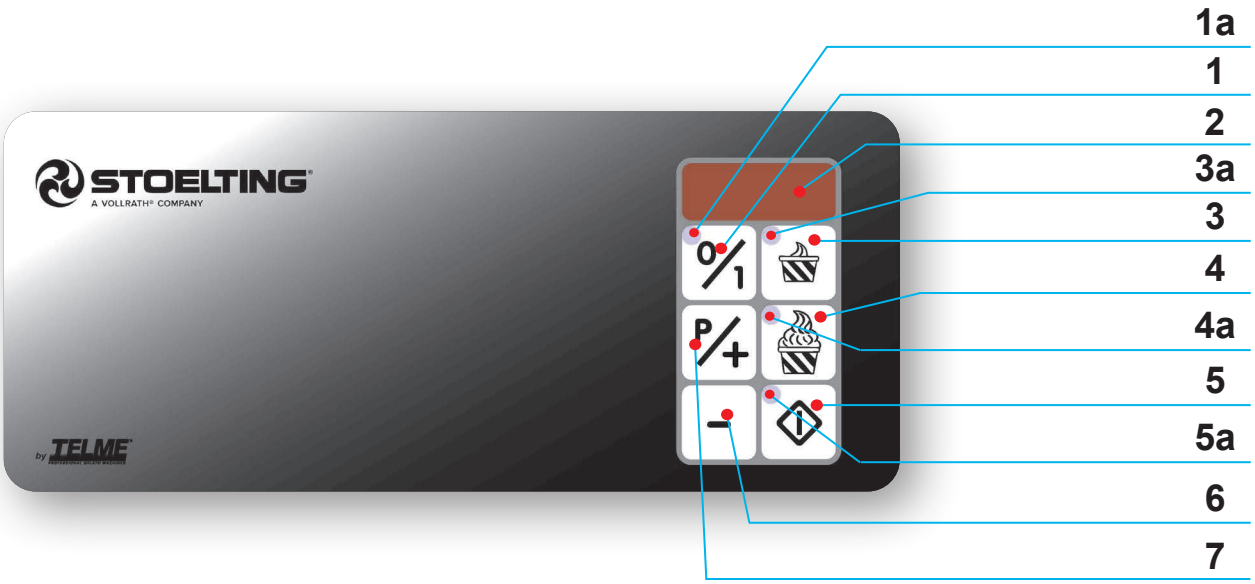
1.	Lid	11.	Nozzle
2.	Cream Container	12.	Drip tray
3.	Cream aspiration tube	13.	Outlet tube
4.	Pump	14.	Cream dispenser
5.	Fixing rod	15.	Labyrinth
6.	Refrigeration tank	16.	Labyrinth-tube
7.	Air Regulator Knob (for Adjustment)	17.	Condenser outlet
8.	Air regulator	18.	Support feet
9.	Control panel	19.	Outer panels
10.	Faucet	20.	Spare Parts Kit and Brushes

B Specifications

Model			**CW 5 PLUS - 37b**
Net weight		lbs / kg	77 / 35
Dimensions		width / height / depth	10” (25cm) / 19” (49cm) / 18 ½” (47cm)
Hopper Volume (max)		gal / L	1,32 / 5
Max. ambient temperature		°F / °C	95 / +35
Compressor		Number / Btu/hr	1 / 290
Coolant gas		(type)	R134a
	air version (quantity)	g / oz	160 / 5,64
AIR version:	(coolant gas pressure)	bar	9,8 ÷ 10,3
	"CONDENSATION" (coolant gas temperature)	°C / °F	+42 ÷ +45 / 107,6 ÷ 113
AIR version:	(coolant gas pressure)	bar	0,2 ÷ 0,1
	“EVAPORATION” (coolant gas temperature)	°C / °F	-22 ÷ -25 / -7,6 ÷ -13
Drive motor		Number / hp	1 / 0,57
Rated power		kW	0,6
Rated current		A	11
Power supply		Voltage (Volts)	115
		Frequency (Hz)	60
		Phases (PH)	1
Plumbing Fittings			-



C Machine's operation:



1. ON/OFF button For switching the machine on and off. Press to prepare the machine to operate and subsequently the tank temperature is displayed on the digital display (2).

1a. Power LED Light indicates that the machine is powered up. When lit the LED indicates that the machine is supplied with electricity.

2. Digital display Displays the functions and data set.

3. "P1 Dispensing" button Time dispensing button. The factory set value is 7 corresponding to about 1 oz. By pushing the button "7", after P1 parameter, it is possible to set a value between 1 and 90 for the automatic dispensing of the whipped cream. The setting of value 1 corresponds to a 0,5 sec. dispensing, up to a maximum value of 90, which corresponds to a 45 sec. dispensing. When the button is active, its signal led (3a) is on.

4. "P2 Dispensing" button Time dispensing button. The factory set value is 21 corresponding to about 3 oz. By pushing the button "7", after P2 parameter, it is possible to set a value between 1 and 90 for the automatic dispensing of the whipped cream. The setting of value 1 corresponds to a 0,5 sec. dispensing, up to a maximum value of 90, which corresponds to a 45 sec. dispensing. When the button is active, its signal led (4a) is on.

5. "P3 Dispensing" button Button for the dispensing of the whipped cream:
- Manual, if the "PU" parameter has been set in "P3" programming. The dispensing will go on until the "P3 Dispensing" button is released.
- Continuous, if the "CO" parameter has been set in "P3" programming. The dispensing will go on up to the following pressing of the "P3 Dispensing" button. When the button is active, its signal led (5a) is on.

6. " Adjustment - Button" This button is active only during the programming functions, its pushing allows the decrease of the selected value.

7. "Programming/Adjustment +" Button Dual function button:
a) the adjustment parameters (P1, P2, P3) as well as the corresponding set values are viewed in sequence on the digital display by pressing the button for some seconds;
b) in the programming function the set value can be increased by pressing the button.

IMPORTANT RULES

NEVER:

! *ADD SUGAR IN CRISTALS, ONLY LIQUID SUGAR.*

! *DISASSEMBLE THE PUMP FOR CLEANING.*

Setting dispensing time

DURING ITS FACTORY INSPECTION, THE MACHINE HAS BEEN PROGRAMMED WITH OPTIMAL VALUES FOR THE OPERATION.

IF PARAMETER VALUES DO NEED TO BE ALTERED, MAKE ANY NECESSARY MACHINE PROGRAMMING CHANGES BEFORE STARTING PRODUCTION.

Keep the PROGRAMMING/ADJUSTMENT + (7) button pressed for a few seconds to access the programming functions and change the type of dispensing.

The operation set at the factory proceeds as follows:

Code	*Function*
P1	Having pressed the PROGRAMMING/ADJUSTMENT + button (7), the P1 code flashes on the digital display. Some seconds later, a numerical value indicating the dispensing time set appears automatically on the digital display. Press adjustment buttons (6) and (7) to increase or reduce the dispensing time value. The time can be adjusted within a range of 1 to 90. The setting of value 1 corresponds to a 0,5 sec. dispensing, up to a maximum value of 90, which corresponds to a 45 sec. dispensing. **The factory set value is 7 = about 1 oz**.
P2	Having pressed the PROGRAMMING/ADJUSTMENT + button (7), the P2 code flashes on the digital display. Some seconds later, a numerical value indicating the dispensing time set appears automatically on the digital display. Press adjustment buttons (6) and (7) to increase or reduce the dispensing time value. The time can be adjusted within a range of 1 to 90. The setting of value 1 corresponds to a 0,5 sec. dispensing, up to a maximum value of 90, which corresponds to a 45 sec. dispensing. **The factory set value is 21= about 3 oz**.

Setting Air Regulator

- **Rotate knob clockwise until the air regulator is closed (position 0).**

- **Rotate knob counterclockwise to necessary value. Standard position is between 2 - 3.**

- **For normal use do not rotate the knob exceeding position 5.**

D Rinsing Phase and Washing procedure:

Having pressed the PROGRAMMING / ADJUSTMENT + button 

, the P3 code flashes on the digital display.

Setting the continuous dispensing (Co). Maintain the dispensing active until the washing solution mix contained in the cream container is used up.

DO NOT RUN THE PUMP WITHOUT SOLUTION IN ORDER TO AVOID DAMAGING IT

NOTE: ROTATE THE AIR REGULATOR KNOB TO POSITION BETWEEN 1 - 2

- *(D1) Pour drinking water at room temperature into the cream container up to half of its capacity, to wash all residues of cream.*

- *(D2) Place a suitable container under the dispensing faucet.*

- *(D3) Press the "DISPENSING" button to drain the rinsing water in the cream container into the appropriate container placed under the dispensing faucet .*

- *(D4) Press the "DISPENSING" button again to stop the continuous functioning when the cream container is empty.*

- *(D5) Remove the cream container and wash it in a solution of 1 gallon of water at 104 °F and 2 oz of detergent (according to detergent instructions). Rinse the cream container with room temperature water until it's clean of detergent and place it in the refrigeration tank.*

- *(D6) Pour inside the cream container a solution composed of 2 quarts of warm water at 104 °F and 1 oz of detergent (according to detergent instructions).*

- *(D7) Place a suitable container under the dispensing faucet .*

- *(D8) Press the "DISPENSING" button to drain the water and detergent in the cream container into the appropriate container placed under the dispensing faucet .*

- *(D9) Press the "DISPENSING" button again to stop the continuous functioning when the cream container is empty.*

- *(D10) Repeat operations (D6-D7-D8-D9) with 2 quarts of room temperature water to wash all residues of detergent from the machine.*

E Disassembling Primary Parts:

Disassembling of the cream aspiration tube and of the air regulator of the pressurization pump.

- *(E1) Remove the lid on the refrigeration tank.*

- *(E2) Remove the cream aspiration tube.*

- *(E3) Turn the air regulator knob counterclockwise and remove it vertically.*

- *(E4) Pull the valve assembly out vertically.*

- *(E5) Pull the air regulator body out vertically from the pump cover.*

E Disassembling Primary Parts:

Disassembling of the faucet, of the labyrinth and of the cream container.

- *(E6) Turn the nozzle clockwise and turn the cream dispenser clockwise using the fixing rod included in the spare parts kit.*

- *(E7) Turn faucet 45° to the right and remove it.*

- *(E8) Remove fixing rod.*

- *(E9) Remove labyrinth tube and labyrinth.*

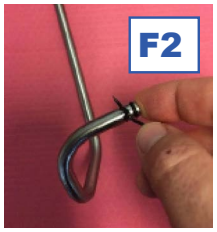
- *(E10) Remove the cream container vertically.*

F Disassembling Secondary Parts:

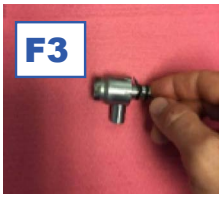
Removing of the O-Rings gaskets of the cream aspiration tube, of the air regulator and of the cream dispenser.

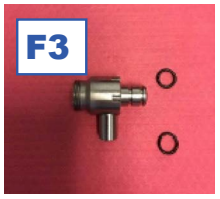
- *(F1) Remove the cream aspiration tube from the air regulator.*

- *(F2) Remove the gaskets on the cream aspiration tube using a non-metallic pointy tool, taking care of not damaging the gaskets' seatings.*



- *(F3) Remove the gaskets on the air regulator body, using a non-metallic pointy tool, taking care of not damaging the gaskets' seats.*



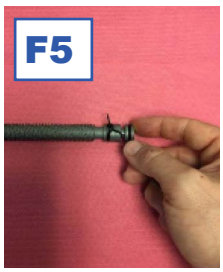


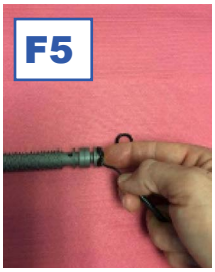
- *(F4) Remove the gasket from the cream dispenser, using a non-metallic pointy tool, taking care of not damaging the gasket seat.*

F Disassembling Secondary Parts:

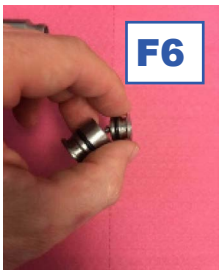
Disassembling valve assembly, removing of the O-Ring gaskets of the labyrinth and of the valve assembly.

- *(F5) Remove the gaskets on the labyrinth, using a non-metallic pointy tool, taking care of not damaging the gaskets' seatings.*





- *(F6) Take out the regulating valve from the valve socket.*



- *(F7) Remove the gasket from the valve, using a non-metallic pointy tool, taking care of not damaging the gasket seating.*

- *(F8) Remove the gasket from the valve socket, using a non-metallic pointy tool, taking care of not damaging the gasket seating.*

G Cleaning and Sanitizing Disassembled Parts:

Disassembled parts require complete cleaning, sanitizing and air drying before assembling. Local and state health codes will dictate the procedure required. Some state health codes require a four sink process (pre-wash, wash, rinse, sanitize, air dry), while others require a three sink process (without the pre wash step). The following procedures are a general guideline only. Consult your local and state health codes for the procedures required in your location.

Be sure to use the brushes that shipped with the machine to properly clean the parts.

- (G1) Place all parts in 90° to 110°F (32°C to 43°C) solution composed by 2 gallons of warm water and 2 oz of detergent (according to detergent instructions). Use the brushes that shipped with the machine to clean all holes of the the removed parts (air-valve, labyrinth, labyrinth-tube, air regulator body, valve socket, etc.).

- (G2) Rinse all parts with clean water at 90° to 110°F (32°C to 43°C) .

- (G3) Place all parts in the sanitizing solution (composed by 2 gallons of warm water and 2 oz of Stera Sheen sanitizer, according to STERA-SHEEN instructions) for at least 5 minutes, then remove and let air dry completely before assembling in the machine with sanitized gloves.

H Cleaning Machine:

- (H1) Using a detergent solution and the small barrel brush provided, clean the holes of the body pump by dipping the brush in the solution and brushing the inside of the holes.

- (H2) Using a detergent solution and the big barrel brush provided, clean the hole of the outlet tube by dipping the brush in the solution and brushing the inside of the hole.

- The exterior of the machine should be kept clean at all times to preserve the luster of the stainless steel. A high grade of stainless steel has been used on the machine to ease cleanup. To remove spilled or dried mix, wash the exterior with 90° to 110°F (32°C to 43°C) mild detergent water and wipe dry.

Do not use highly abrasive materials, as they will mar the finish. A mild alkaline cleaner is recommended. Use a soft cloth or sponge to apply the cleaner. For best results, wipe with the grain of the steel.

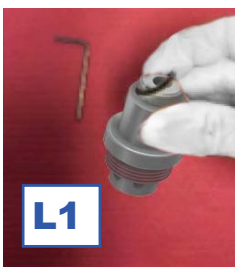
L Assembling Secondary Parts of the Machine:

FOR ALL PROCEDURES OF ASSEMBLING USE APPROPRIATE GLOVES.

Note: When dismantling parts for washing, regularly check that gaskets are intact and replace them if damaged or dilated. Use only genuine gaskets, made of food-compatible rubber. Lubricate new gaskets with food compatible grease and fit them on.

When finished with the washing, all machine components need to be reassembled as follows:

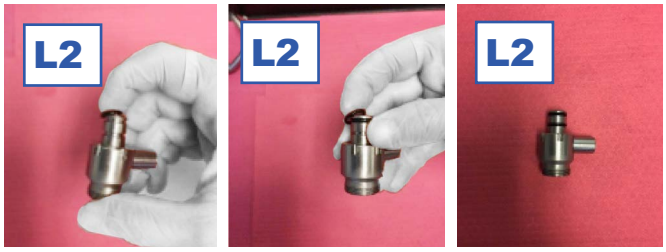
- *(L1) Place the gasket on the cream dispenser.*



L Assembling Secondary Parts of the Machine:

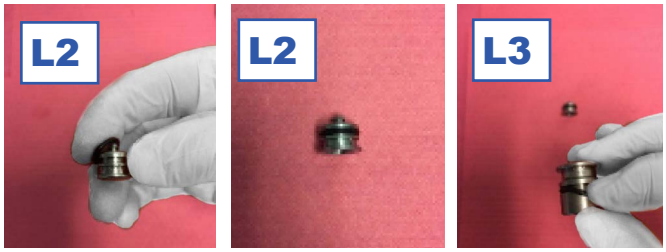
Reassembling of the air regulator body.

- *(L2) Insert the 2 O-Ring gaskets on the air regulator body.*

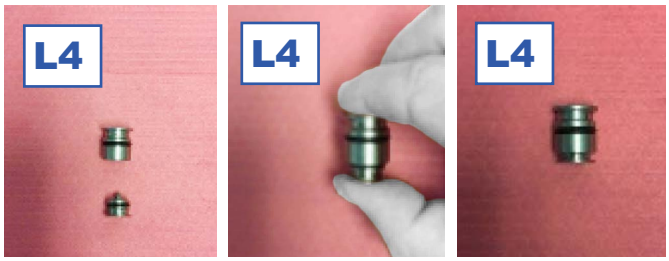


• Reassembling of the valve assembly.

- *(L2) Insert the O-Ring gasket on the valve.*
- *(L3) Insert the O-Ring gaske on the valve socket.*

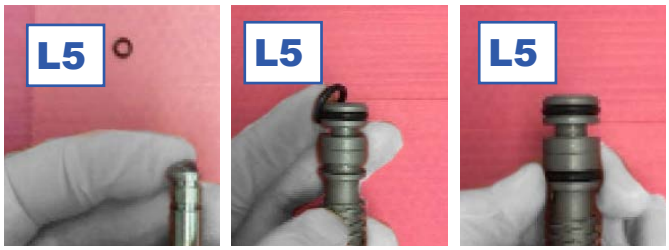


- *(L4) Assemble the air valve with the valve socket.*



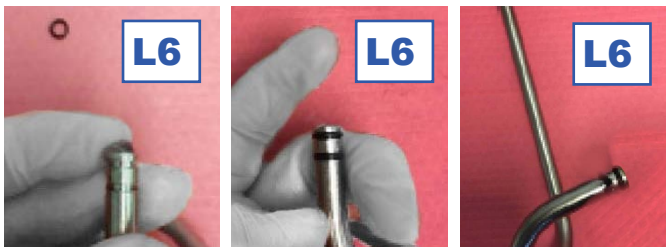
• Reassembling of the labyrinth.

- *(L5) Insert the 2 O-Ring gaskets on the labyrinth.*



• Reassembling of the cream aspiration tube.

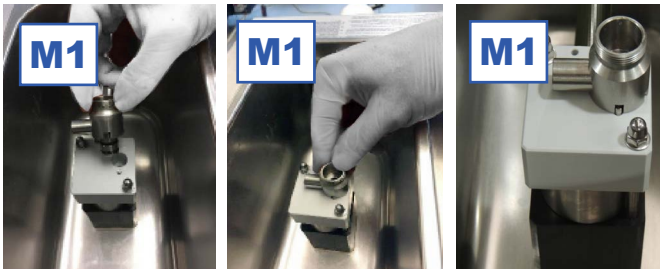
- *(L6) Insert the 2 O-Ring gaskets on the cream aspiration tube.*



M Assembling Primary Parts of the Machine:

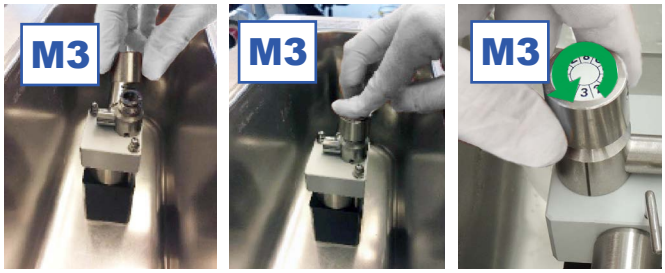
Reassembling of the air regulator onto the pump cover.

- *(M1) Insert the air regulator body on the pump cover.*



- *(M2) Insert the valve assembly in the air regulator body.*

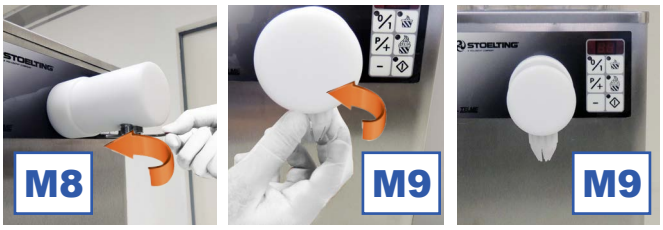
- *(M3) Screw clockwise the air-regulation knob on the air regulator body.*



Note: SEE SETTING AIR REGULATOR ON PAGE 7.

Reassembling of the labyrinth, labyrinth tube and faucet.

- *(M4) Insert the labyrinth into the hole on the outlet tube. Insert the fixing end of the labyrinth in the pump cover.*
- *(M5) Insert the fixing rod in the hole of the pump cover.*
- *(M6) Insert the labyrinth tube into the hole on the outlet tube.*
- *(M7) Insert the faucet on the outlet tube, rotate it counterclockwise to block it on the front panel.*
- *(M8) Turn counterclockwise the cream dispenser onto the labyrinth tube (if necessary use the fixing rod included in the spare parts kit).*
- *(M9) Turn counterclockwise the nozzle onto the cream dispenser.*



M Assembling Primary Parts of the Machine:

Reassembling of the cream aspiration tube, positioning of the cream container and lid.

- *(M10) Insert the cream aspiration tube in the hole of the air-regulator.*
- *(M10) Push the tube to fix it properly in the air-regulator.*

- *(M11) Place the cream container in the refrigeration tank.*
- *(M11) Rotate the cream aspiration tube into the cream container.*
- *(M11) Put the lid on the refrigeration tank.*

N Sanitizing:

FOR ALL PROCEDURES USE SANITIZED GLOVES.

SANITIZING MUST BE DONE AFTER THE MACHINE IS CLEAN AND JUST BEFORE THE MACHINE IS FILLED WITH CREAM. SANITIZING THE NIGHT BEFORE DOES NOT ENSURE SANITIZATION THE NEXT DAY. HOWEVER, YOU SHOULD ALWAYS CLEAN THE MACHINE AND PARTS AFTER USING IT.

DO NOT RUN THE PUMP WITHOUT SOLUTION IN ORDER TO AVOID DAMAGING IT.

NOTE: **THE UNITED STATES DEPARTMENT OF AGRICULTURE AND THE FOOD AND DRUG ADMINISTRATION REQUIRE THAT ALL CLEANING AND SANITIZING SOLUTIONS USED WITH FOOD PROCESSING EQUIPMENT BE CERTIFIED FOR THIS USE.**

WHEN SANITIZING THE MACHINE, REFER TO LOCAL SANITARY REGULATIONS FOR APPLICABLE CODES AND RECOMMENDED SANITIZING PRODUCTS AND PROCEDURES. THE FREQUENCY OF SANITIZING MUST COMPLY WITH LOCAL HEALTH REGULATIONS. MIX SANITIZER IN QUANTITIES OF NO LESS THAN 1 GALLON OF 90°F TO 110°F (32°C TO 43°C) WATER. ALLOW SANITIZER TO CONTACT THE SURFACES TO BE SANITIZED FOR 5 MINUTES. ANY SANITIZER MUST BE USED ONLY IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND TO PROVIDE A 100 PARTS PER MILLION STRENGTH SOLUTION.

N Sanitizing:

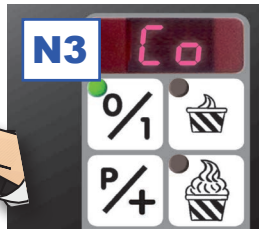
After reinstalling all the machine's components (as previously described), carry out a sanitization with water solution and disinfecting STERA-SHEEN manufactured by PURDY PRODUCTS. Follow accurately the next steps:

- *(N1) Prepare a pail with a solution composed by 1 gal. of water (max 104 °F) and 1 oz. of disinfecting STE-RA-SHEEN (according to STERA-SHEEN instructions).*

NOTE: ROTATE THE AIR REGULATOR KNOB TO POSITION BETWEEN 1 - 2

- *(N2) Having pressed the PROGRAMMING / ADJUST-MENT + button (P/+), the P3 code flashes on the digital display.*

- *(N3) Setting the continuous dispensing (Co). Maintain the dispensing active until the washing solution contai-ned in the cream container is used up.*



- *(N4) Pour solution into the cream container.*

- *(N5) Place a suitable container under the dispensing faucet.*
- *(N5) Press the "DISPENSING" button to drain the solu-tion in the cream container into the appropriate container placed under the dispensing faucet.*

- *(N6) Press the "DISPENSING" button again to stop the continuous functioning when the cream container is empty.*

DO NOT RUN THE PUMP WITHOUT SOLUTION IN ORDER TO AVOID DAMAGING IT.

A POTABLE WATER RINSE IS NOT NECESSARY UNLESS SO SPECIFIED BY STATE OR LOCAL ORDINANCE.

AFTER THE SANITIZATION, CLOSE THE LID AND DO NOT TOUCH WITH THE HANDS ANYMORE, NOT DRY WITH CLOTHES OR PAPER ALL PARTS IN DIRECT CONTACT WITH FOOD.

P Replacing the gaskets

CHECKING INTERVAL: 500 hours or quarterly

AUTHORISED OPERATOR: 1 Operator

TIME NEEDED: 5 minutes

TOOL: Non-metallic pointy tool

- Regularly check the integrity of the gaskets and substitute them if they are broken, worn or swollen.

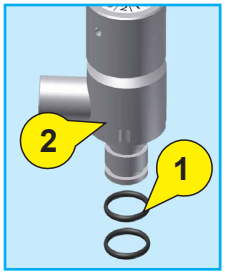
- Only use original gaskets, made of food-safe rubber.

- The machine is supplied with a full set of spare gaskets and food grease tube.

DO NOT PUT GASKETS IN THE INDUSTRIAL DISHWASHER, AS THE HIGH TEMPERATURES COULD DEFORM THEM, MAKING THEM UNUSABLE.

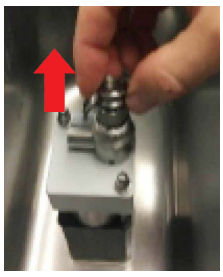
a) Gaskets of the air-regulator:

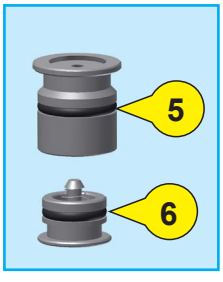
- Remove the air-regulator from the pump cover. Remove the worn gaskets OR (1) from the air-regulator (2), using a non-metallic pointy tool, taking care not to scratch the gaskets' seats.
- Remove all product residues from the seats and fit the new gaskets lubricating it with the food grease supplied.
- Reassemble the air-regulator on the pump cover.



b) Gaskets of the valve socket and of the air regulating valve:

- Screw the air-regulator knob counterclockwise and remove the valve socket vertically and air valve from the air regulator body.
- Remove the worn gaskets OR (3) from valve socket and air valve (4) using a non-metallic pointy tool, taking care not to scratch the gaskets' seats.
- Remove all product residues from the seat and fit the new gaskets (5-6), lubricating them with the food grease supplied. Place the valve socket and reassemble air valve inside the air regulator body, turn clockwise the air regulator knob on air regulator body.

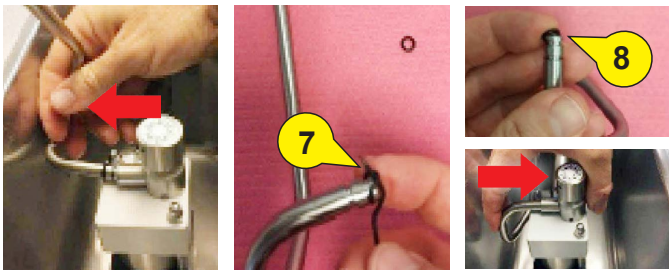




MAINTENANCE

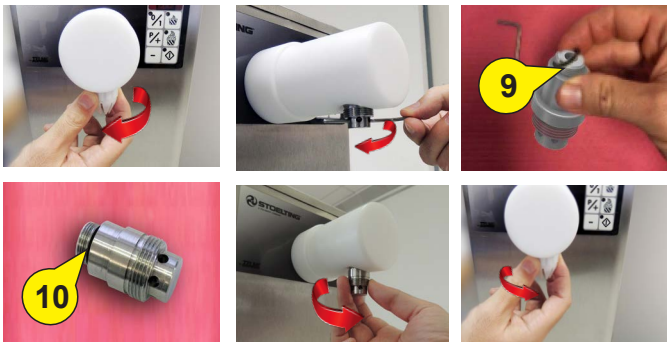
c) Gaskets of the cream aspiration tube:

- Remove the cream aspiration tube from the air-regulator. Remove the worn gaskets OR (7) from the cream aspiration tube, using a non-metallic pointy tool, taking care not to scratch the gaskets' seats.
- Remove all product residues from the seat and fit the new gaskets (8), lubricating them with the food grease supplied. Reassemble the cream aspiration tube inside the hole of the air-regulator.



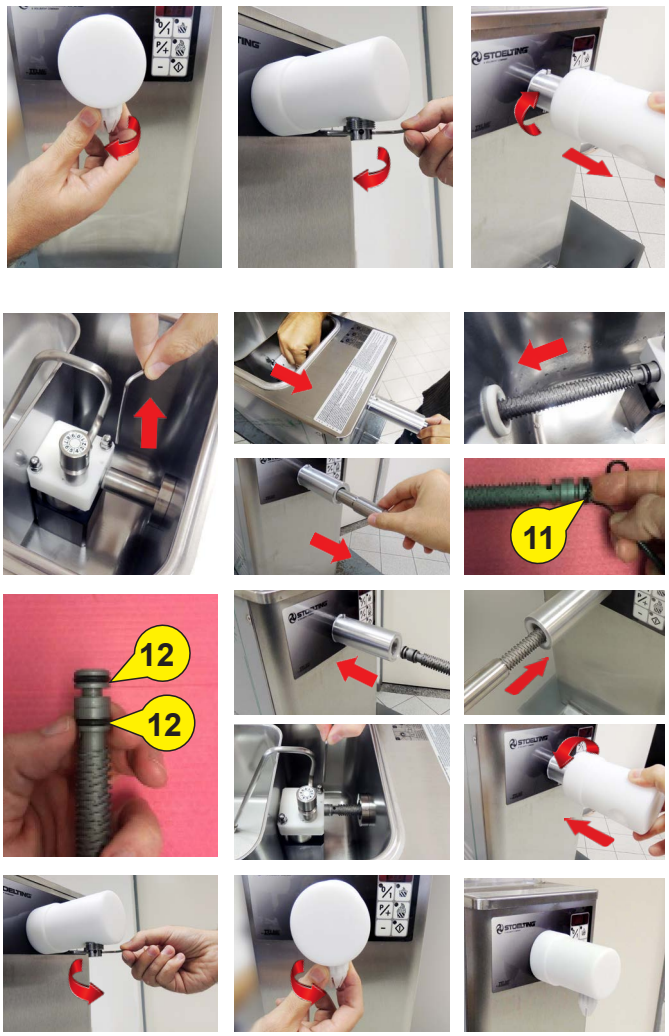
d) Gasket of the cream dispenser:

- Unscrew the nozzle counterclockwise and remove the cream dispenser, using, if necessary, the fixing rod (included in the spare parts kit), from the dispenser faucet.
- Remove the worn gasket OR (9) from the cream dispenser, using a non-metallic pointy tool, taking care not to scratch the gasket seat.
- Remove all product residues from the seat and fit the new gasket (10), lubricating them with the food grease supplied. Screw clockwise the cream dispenser onto the labyrinth tube inside the hole of the dispenser faucet. Following screw clockwise the nozzle on the cream dispenser.



e) Gaskets of the labyrinth:

- Turn the nozzle clockwise and remove the cream dispenser using the fixing rod included in the spare parts kit.
- Turn faucet 45° to the right and remove it.
- Remove the lid, the fixing rod from the pump cover and then extract the labyrinth tube and the labyrinth from the machine.
- Remove the worn gaskets (11) from the labyrinth using a non-metallic pointy tool, taking care not to scratch the gaskets' seats. Eliminate all product residues from the gaskets' seats and fit the new gaskets (12), lubricating them with the food grease supplied.
- Place the labyrinth in the pump cover and block it with the fixing rod (note: insert the fixing end of the labyrinth in the pump cover).
- Insert the labyrinth tube into the hole on the front panel.
- Insert the faucet on the outlet tube, rotate it anticlockwise to block it on the front panel.
- Turn counterclockwise the cream dispenser onto the labyrinth tube (if necessary use the fixing rod included in the spare parts kit).
- Turn counterclockwise the nozzle onto the cream dispenser.



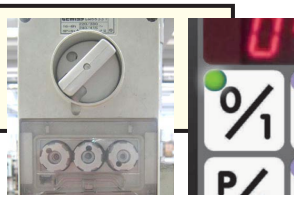
Q General alarm indications displayed on the control panel – causes and solutions

FAULT / INCONVENIENCE	INDICATIONS FOR THE OPERATOR	POSSIBLE CAUSES	SOLUTIONS
! "P-" ALARM WARNING 	→	• THE TANK TEMPERATURE PROBE SIGNALS A TEMPERATURE HIGHER THAN THE SAFETY LIMITS. FAULTY TEMPERATURE PROBE (INTERRUPTED OR OUT OF TOLERANCE) AND/OR RELATED WIRING DAMAGED.	♦ *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*
! "PE" ALARM WARNING 	→	• THE TANK TEMPERATURE PROBE SIGNALS A TEMPERATURE LOWER THAN THE SAFETY LIMITS. FAULTY TEMPERATURE PROBE (INTERRUPTED OR OUT OF TOLERANCE) AND/OR RELATED WIRING DAMAGED.	♦ *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*

R Troubleshooting – flowchart

In fault conditions the machine may malfunction, as specified below:

MACHINE DOES NOT OPERATE OR OPERATION IS INTERRUPTED THE MAIN SWITCH IS IN THE ON POSITION (1), THE POWER WARNING LIGHT DOES NOT SWITCH ON.



THE PLUG IS NOT INSERTED IN THE SOCKET CORRECTLY. — YES → *INSERT IT CORRECTLY.*

NO

THE SOCKET IS FAULTY. — YES → *HAVE IT SUBSTITUTED BY A QUALIFIED TECHNICIAN.*

NO

NO ELECTRIC POWER IN THE NETWORK OR IN THE SOCKET. — YES → *CHECK THAT THE DISCONNECTING SWITCHES, ALL-POLE (PHASE & NEUTRAL) ISOLATING SWITCHES AND RESIDUAL CURRENT OPERATED CIRCUIT BREAKERS (CUT-OUTS) ON THE ELECTRICAL SYSTEM, UPSTREAM OF THE SOCKET, ARE CLOSED.*

IF NOT, BEFORE CLOSING THEM, MAKE SURE THAT NO ONE IS CARRYING OUT ELECTRICAL REPAIRS.

NO

A FUSE DESIGNED TO PROTECT THE AUXILIARY ELECTRICAL SYSTEM HAS BLOWN. — YES → *IDENTIFY AND ELIMINATE THE CAUSE OF THE OVERLOAD AND SUBSTITUTE THE BLOWN FUSE WITH ANOTHER HAVING THE SAME SPECIFICATIONS AND LEVEL OF PROTECTION. CONTACT THE TECHNICAL ASSISTANCE SERVICE.*

NO

THE POWER CABLE IS DAMAGED. — YES → *CUT OFF THE ELECTRICITY SUPPLY TO THE SOCKET BY OPENING THE DISCONNECTING SWITCH UPSTREAM OF IT, THEN DISCONNECT THE PLUG AND CONTACT THE TECHNICAL ASSISTANCE SERVICES.*

DO NOT TOUCH DAMAGED ELECTRIC CABLES BEFORE CUTTING OFF THE ELECTRICITY SUPPLY!

NO

CONTACT THE TECHNICAL ASSISTANCE SERVICE.

MACHINE REPEATEDLY TRIPS THE ELECTRIC OVERLOAD SWITCHES OR BLOWS THE MAIN FUSES.

THE CAPACITY OF THE ELECTRICAL SYSTEM IS NOT SUFFICIENT TO POWER THE MACHINE.
- YES → *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*
- NO ↓

THE ELECTRICAL SPECIFICATIONS OF THE OVERLOAD SWITCHES OR FUSES ARE NOT SUITABLE.
- YES → *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*
- NO ↓

MACHINE INTERNAL FAULT.
- YES → *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*

CREAM COMES OUT LIQUID WET OR FLABBY.

THE AIR-REGULATOR KNOB IS TOO TIGHT.
- YES → *INCREASE THE OPENING BY ROTATING COUNTERCLOCKWISE, THE HAND-GRIP ON A HIGHER NUMBER.*
- NO ↓

CREAM HAS A HIGH SUGAR CONTENT OR A LOW QUANTITY OF FATS. THE CREAM IS NOT SUITABLE WITH THE LABYRINTH.
- YES → *CHOOSE ANOTHER KIND OF CREAM.*
- NO ↓

THE AIR-VALVE IS OBSTRUCTED.
- YES → *DISASSEMBLE AND CLEAN IT AS DESCRIBED IN SECTIONS "**F,G**".*
- NO ↓

THE REFRIGERATING SYSTEM IS DAMAGED.
- YES → *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*

NO CREAM DISPENSING

DEVELOPMENT OF BUTTER ON THE LABYRINTH AND/OR IN THE CREAM DISPENSER.

YES → *DISASSEMBLE LABYRINTH AND/OR CREAM DISPENSER AND CLEAN IT AS DESCRIBED IN SECTIONS "F,G".*

NO

THE CREAM ASPIRATION TUBE IS OBSTRUCTED.

YES → *DISASSEMBLE THE CREAM ASPIRATION TUBE AND CLEAN IT AS DESCRIBED IN SECTIONS "F,G".*

NO

THE PUMP IS DAMAGED.

YES → *CONTACT THE TECHNICAL ASSISTANCE SERVICE.*

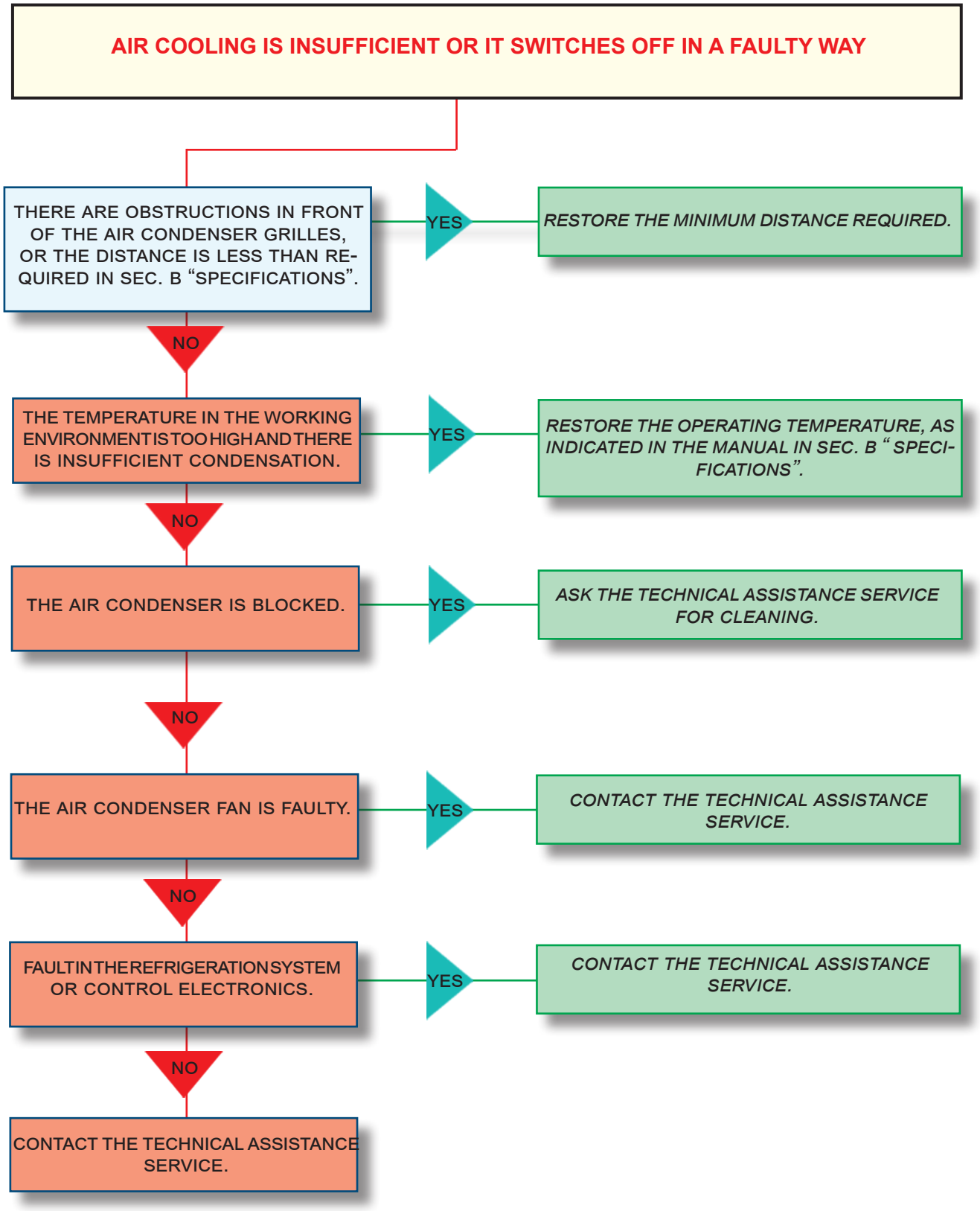
TENDENCY AT SHOOT OUT AIR AND/OR CREAM.

AIR-VALVE IS EXCESSIVELY OPENED.

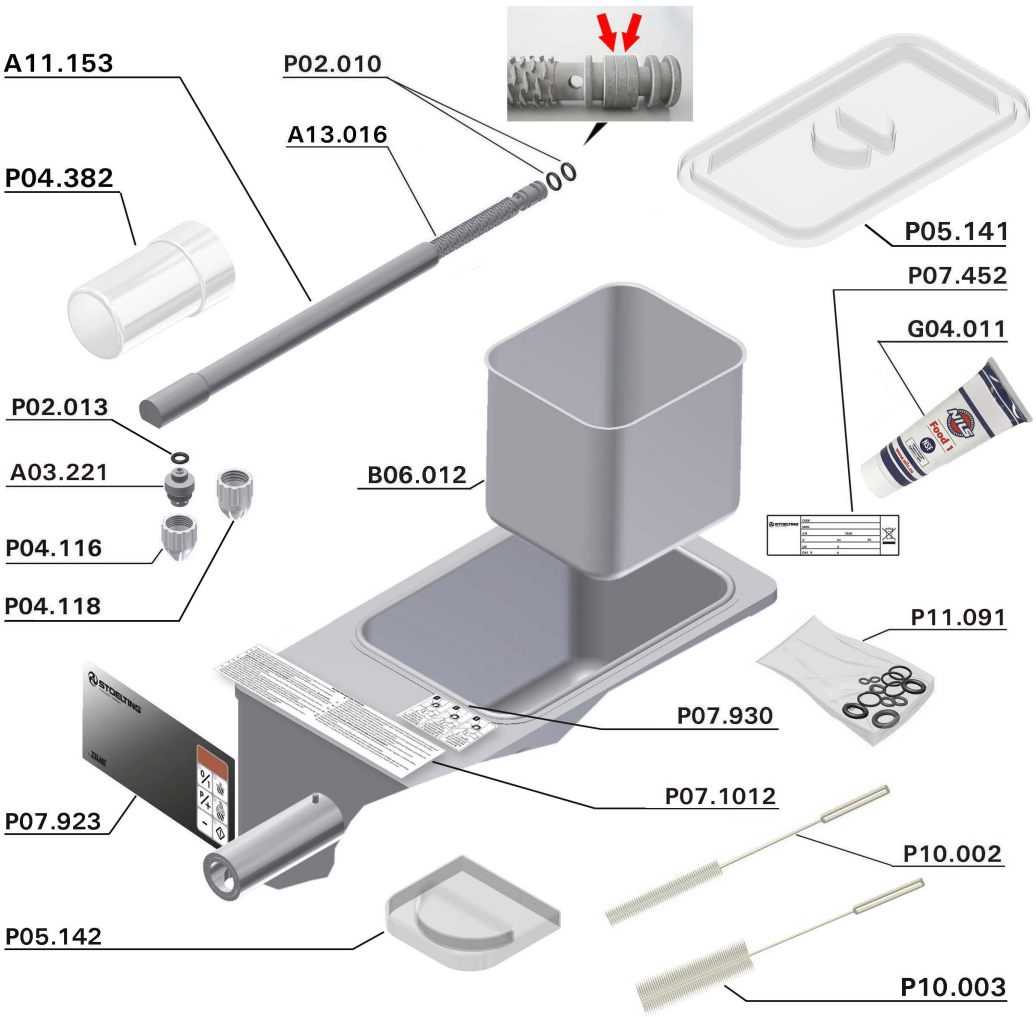
YES → *CLOSE THE OPENING BY ROTATING CLOCKWISE THE AIR-REGULATOR KNOB OF A LOWER NUMBER.*

NO

CONTACT THE TECHNICAL ASSISTANCE SERVICE.

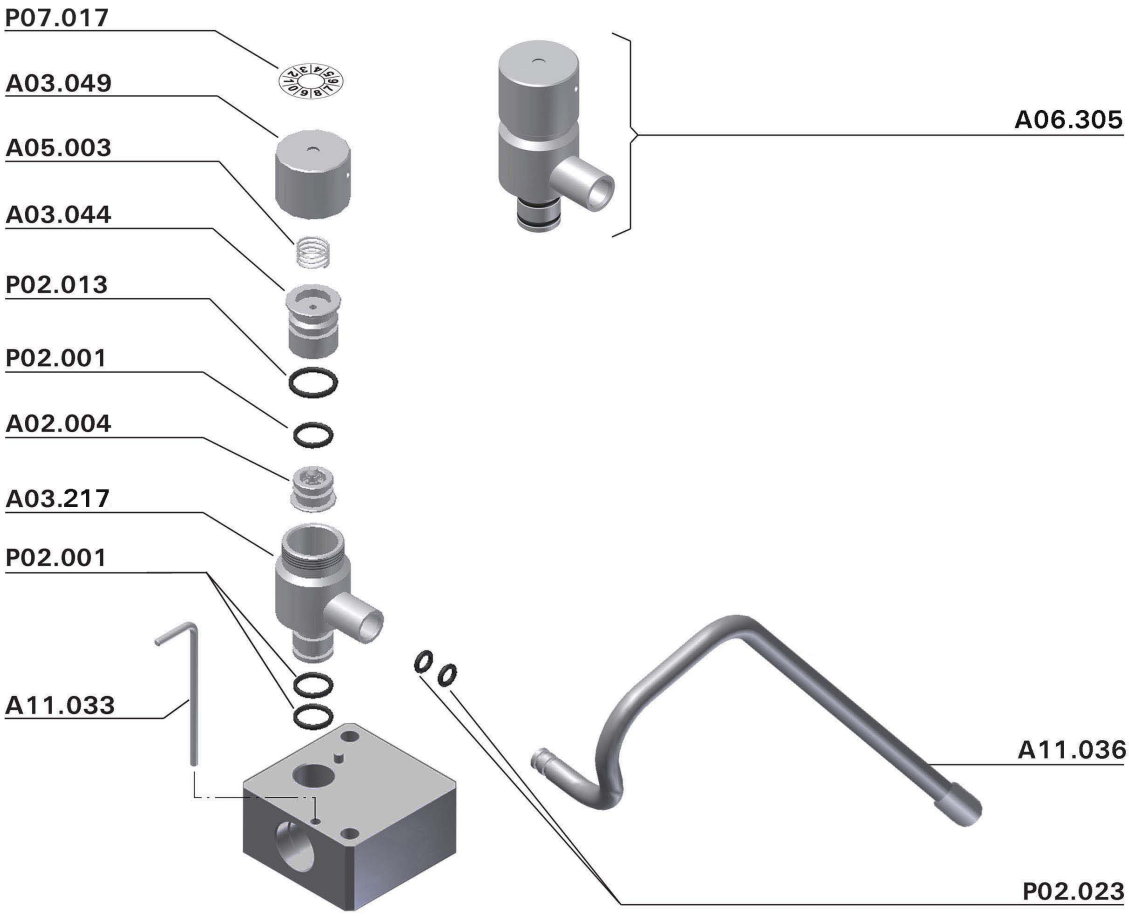

AIR COOLING IS INSUFFICIENT OR IT SWITCHES OFF IN A FAULTY WAY
THERE ARE OBSTRUCTIONS IN FRONT OF THE AIR CONDENSER GRILLES, OR THE DISTANCE IS LESS THAN REQUIRED IN SEC. B "SPECIFICATIONS".
YES
RESTORE THE MINIMUM DISTANCE REQUIRED.
NO
THE TEMPERATURE IN THE WORKING ENVIRONMENT IS TOO HIGH AND THERE IS INSUFFICIENT CONDENSATION.
YES
RESTORE THE OPERATING TEMPERATURE, AS INDICATED IN THE MANUAL IN SEC. B " SPECIFICATIONS".
NO
THE AIR CONDENSER IS BLOCKED.
YES
ASK THE TECHNICAL ASSISTANCE SERVICE FOR CLEANING.
NO
THE AIR CONDENSER FAN IS FAULTY.
YES
CONTACT THE TECHNICAL ASSISTANCE SERVICE.
NO
FAULT IN THE REFRIGERATION SYSTEM OR CONTROL ELECTRONICS.
YES
CONTACT THE TECHNICAL ASSISTANCE SERVICE.
NO
CONTACT THE TECHNICAL ASSISTANCE SERVICE.

S Replacement Parts:



Part Number	Description	Quantity
A03.221	CREAM DISPENSER	1
A11.153	LABYRINTH TUBE	1
A13.016	LABYRINTH 1.8	1
B06.012	CREAM CONTAINER	1
G04.011	EP1 FOOD GREASE TUBE	1
P02.010	GASKET O-RING 3043	2
P02.013	GASKET O-RING 2050	1
P04.116	WHITE NOZZLE	1
P04.118	WHITE NOZZLE	1
P04.382	DISPENSING FAUCET	1
P05.141	LID	1
P05.142	DRIP TRAY	1
P07.452	TECHNICAL DATA LABEL	1
P07.923	FRONT SIDE LABEL	1
P07.930	AIR REGULATOR USE DECAL	1
P07.1012	CLEANING LABEL	1
P10.002	CLEANING BRUSH D.16 x 301	1
P10.003	CLEANING BRUSH D.45 x 350	1
P11.091	SPARE PARTS KIT	1

PART



Part Number	Description	Quantity
A02.004	VALVE	1
A03.044	VALVE SOCKET	1
A03.049	AIR REGULATOR KNOB	1
A03.217	AIR REGULATOR BODY	1
A05.003	AIR REGULATION SPRING (DIM D21800)	1
A06.305	AIR REGULATOR ASSEMBLY	1
A11.033	FIXING ROD	1
A11.036	CREAM ASPIRATION TUBE	1
P02.001	GASKET O-RING 2037	3
P02.013	GASKET O-RING 2050	1
P02.023	GASKET O-RING 5x1,5	2
P07.017	AIR REGULATOR DECAL	1

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