

Slushy Machine

# **Autofill System**

#378NSAF2 · 2 Bowl #378NSAF3 · 3 Bowl



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#SA45772, SA45773

Conforms to UL STD. 60335–1, 6th Ed. Conforms to NSF/ANSI STD. 18



## **Hazard Statements**

### 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, sensory, 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 main switch located on the machine and unplug it. In the event of machine blockage, turn the machine off and contact the help center or a specialized 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 standardized 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;

#### Continued on next page.



- 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:

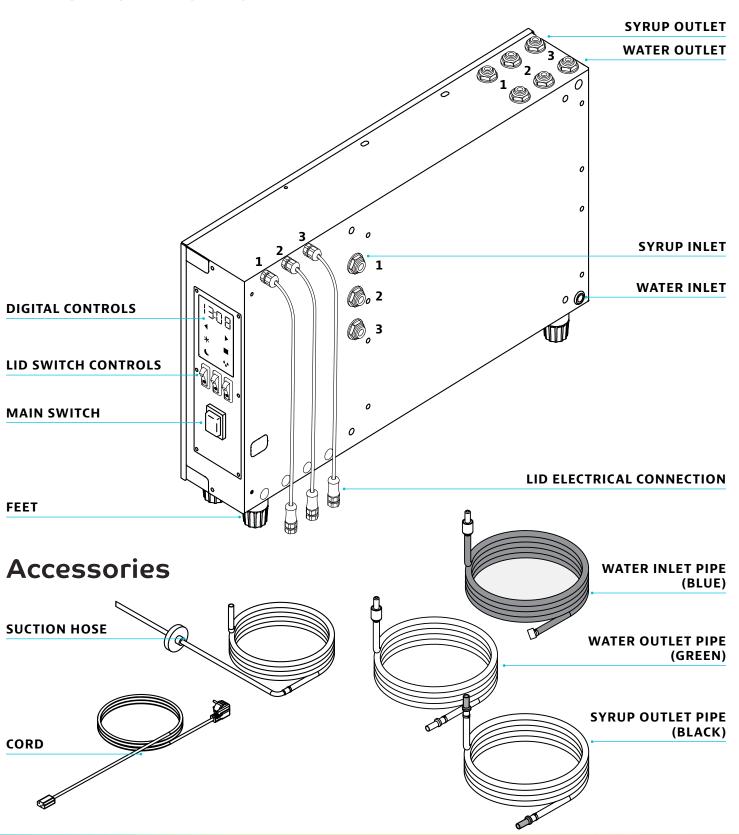
- · Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- · Improper use will be considered as:
  - Any use that is different to what is stated and/or with the application of techniques that are different to those illustrated in this publication;
  - 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 authorized by the manufacturer;
  - Installing the machine in the open air.
- 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

- Cleaning should be performed 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 sanitizing agent (in compliance with current standards in the country of use) that do not cause damage to the components.

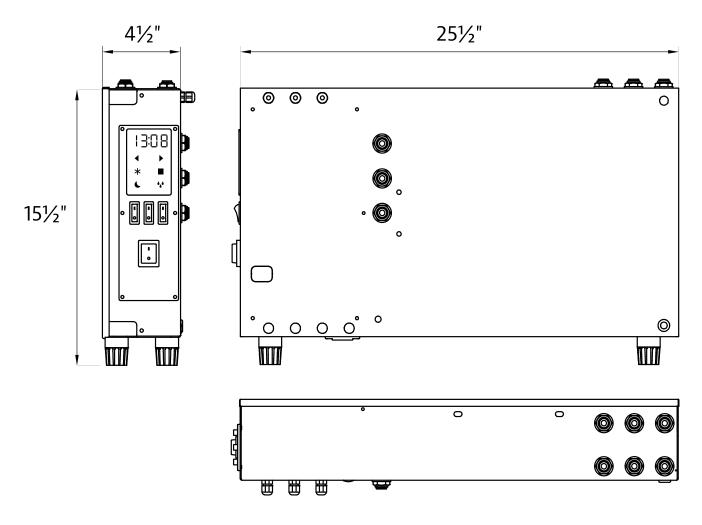


## Parts Identification





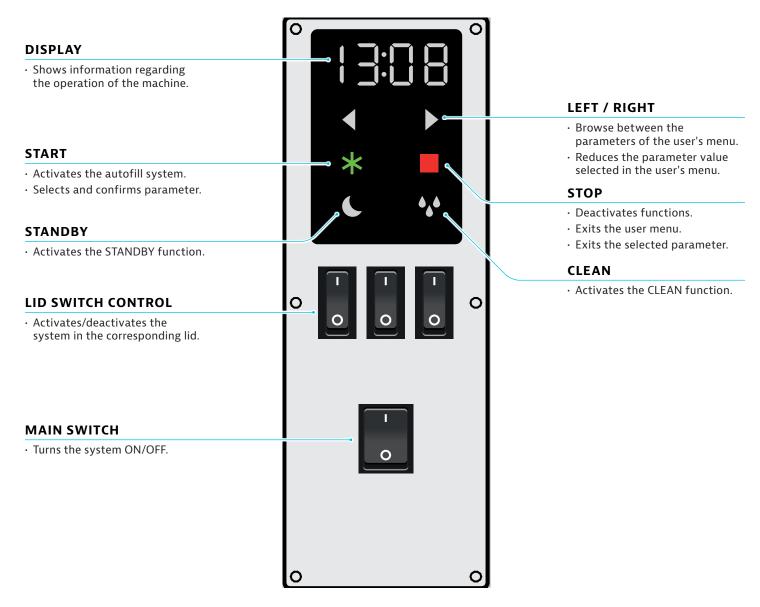
## **Specifications**



	378NSAF2	378NSAF3	
Dimensions	4½" x 25½" x 15½" (11.5 x 65 x 39.5 cm)		
Weight	42 lb. (19.5 kg)	48 lb. (22 kg)	
Number of Bowls	2	3	
Voltage	See Plaque		
Sound Level	<70 Dba		
Temperature Range	60-109°F (16-43°C)		
Products	In rigid containers or contained in bags.		



## **Controls**



FILL	The autofill system refills the bowls when it detects a low product level.
STANDBY	The autofill system will not refill product waiting to go into FILL mode.
CLEAN	The autofill system performs controlled liquid discharges in the product circuit for cleaning.



## Installation

## Requirements

 All of the operations illustrated in this section are to be exclusively carried out by specialized technicians, those who have to organize 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 on a solid, flat, and stable surface.
- Operating room temperature: 60–109°F (16–43°C).
- 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.
- Adequate lateral and top separation distance required.

## **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 and drinking water.
- **Note:** Damages that the machine may suffer during transport and moving are not covered by the warranty. Repair and replacement of parts that may get damaged must be paid for by the client.

## **Treatment of Packaging**

- 1. **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.
- 2. **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.

## **Before First Start-up**

- 1. **Washing and Sanitization:** It is recommended to carry out careful cleaning and sanitizing of the machine (see Cleaning section on page 18).
- Parameter Configuration: Configure the parameters required (see Settings section on page 13).



## Setup

#### Step 1

· Connect syrup inlet tube (Fig. 1).

#### Step 2

· Connect syrup outlet tube (Fig. 2).

#### Step 3

• Connect the water outlet pipe (green) (Fig. 3).

#### Step 4

• Connect the water inlet pipe (blue) from the water mains (Fig. 4).

#### Step 5

• Connect to the other part of the water inlet pipe in the drinking water main (Fig. 5).

#### Step 6

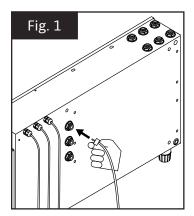
• Connect the water and syrup outlet tubes to the lid of the slush machine (Fig. 6).

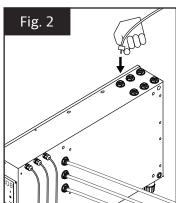
#### Step 7

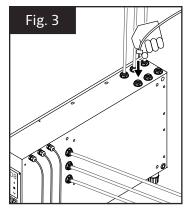
• Connect the connection lead to the cap (Fig. 7).

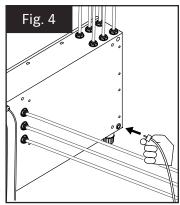
#### Step 8

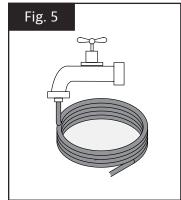
• Connect the black tube from the syrup inlet into the reservoir or bag in the box (Fig. 8).

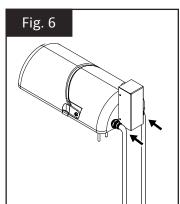


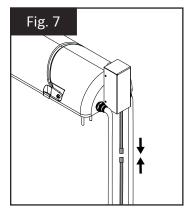


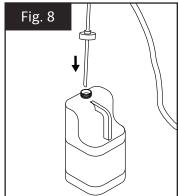




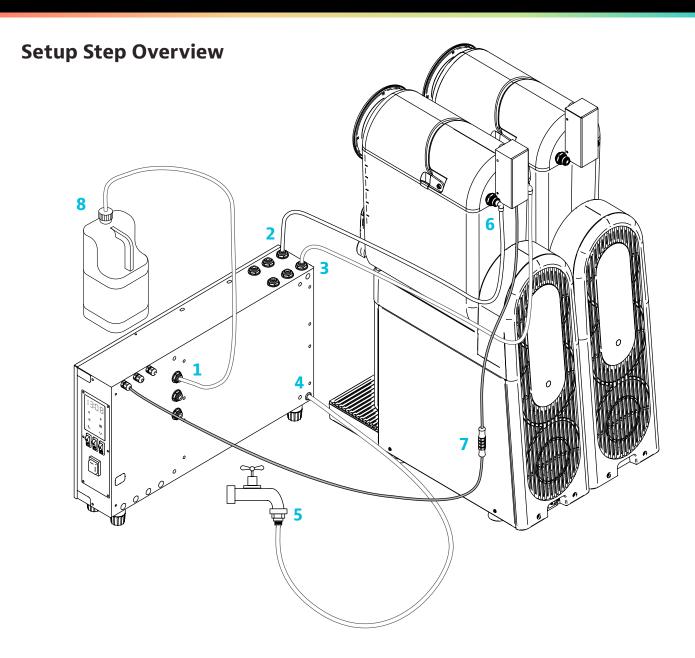














## Operation

### Which Products to Use

- Water + syrup in rigid containers or contained in bags.
- This equipment is specifically designed for use with an exclusive single-use product and package container combination. The product container is single-use and must be discarded once the product container is emptied. The use of a product container not recommended by the manufacturer may result in consumer illness.

## **Starting the Machine**

#### Step 1

• Open the tap of the water (Fig. 9).

#### Step 2

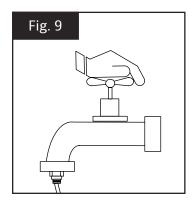
• Turn the power switch to ON (Fig. 10).

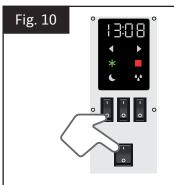
#### Step 3

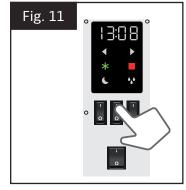
 Select lid to turn the system ON in the corresponding tank (Fig. 11).

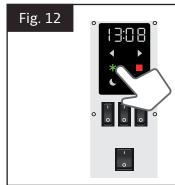
#### Step 4

 Press START to activate the autofill system (Fig. 12).









## **Select the Operating Lids**

#### Step 1

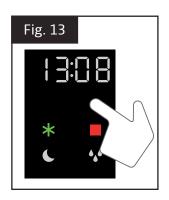
 Press above the STOP key (Fig. 13).

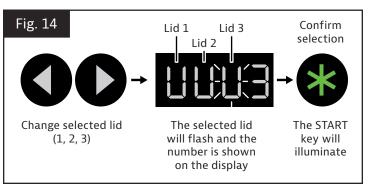
#### Step 2

 Change the selected lid using the arrow keys (Fig 14).

#### Step 3

 Confirm selection by hitting START key (Fig. 14).







## **Status Display During Operation**

#### Step 1

 Press above the START key (Fig. 15).

#### Step 2

 The display shows the bowls product levels (Fig. 16).

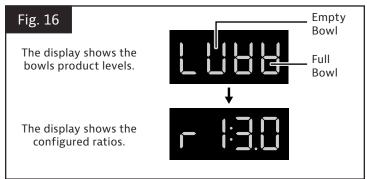
#### Step 3

 Press above the START key again and the display shows the configured ratios (Fig. 16).

#### Step 4

 Press above the START key again to return to the home screen.





## Warnings and Indications

### **List of Alarms**

- The display warns about the possible problems in the machine. LED signal on the lid shows alarm messages to indicate possible faults in the machine.
- To reset the alarm when the problem is solved, deactivate and reactivate the corresponding lid control switch.

Alarm Description		Description	Lid LED Signal Sequence	
		Description	Long Pulse	Short Pulse
A01	Display Alarm	Display communication error.	-	-
A1 2 A2 2 A3 2	Time out syrup	Over 1 minute dispensing syrup (on the respective bowl).	1	1
A1 3 A2 3 A3 3	Time out water	Over 1 minute dispensing water (on the respective bowl).	1	2
A1 4 A2 4 A3 4	Mas. continous dosis	No signal from level sensor after 12 liters dispensed on the first discharge. For the following discharges, the alarm will activate after 5 liters dispensed (on the respective bowl)	1	3



## **Settings**

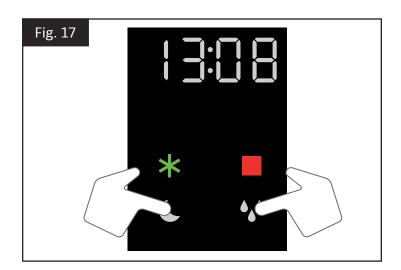
## **Access User's Menu**

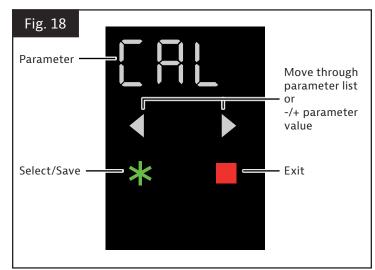
#### **Menu Access**

 Simultaneously press STANDBY and CLEAN, then release (Fig. 17)

#### **Browse Through User Menu (Fig. 18)**

- Use the arrow keys to move through parameters list.
- Use the arrow keys to decrease or increase select parameter value.
- Press STOP key to exit the selected parameter.
  Press again to exit the user menu.
- Press START key to select and save parameter.





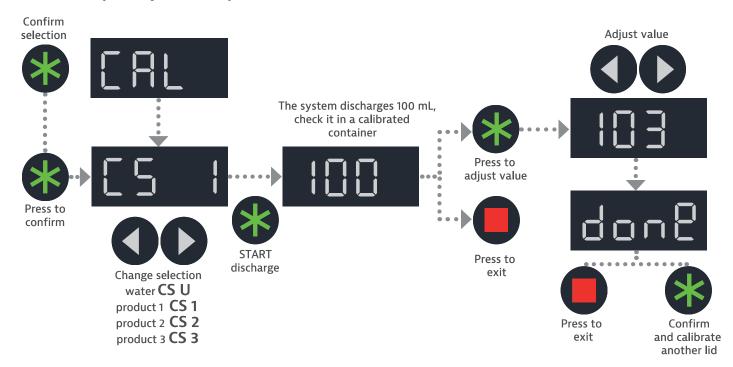
### **Editable Parameters**

Parameter	Description	
CALIBRATION	Calibrate the quantity of water or product served.	
TEST	Runs a procedure for autofill system diagnostics.	
RATE	Set the ratio of syrup:water.	
AUTO	Program automatic modes (FILL, STANDBY).	
HOUR	Set time.	
DATE	Set date.	
PIN	Set a password for the Bluetooth connection.	



## **Parameter: Calibration**

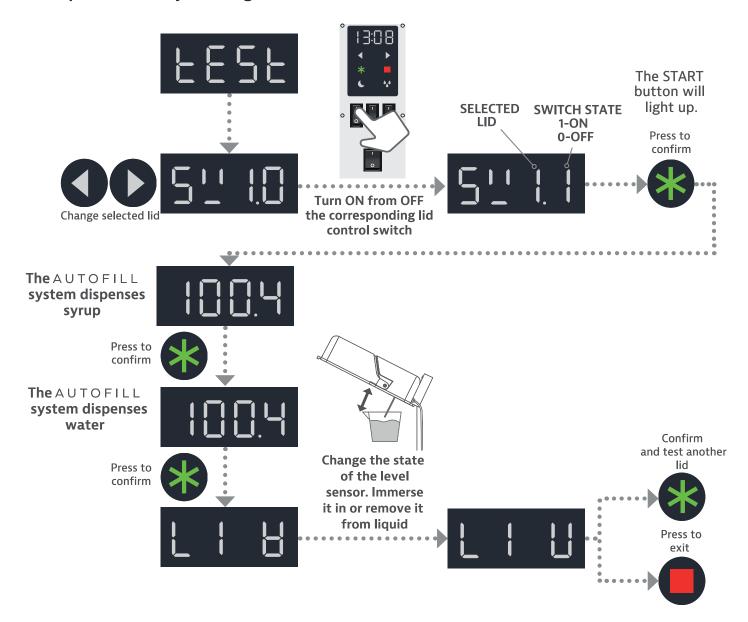
Calibrate the quantity of water/product served.





## **Parameter: Test**

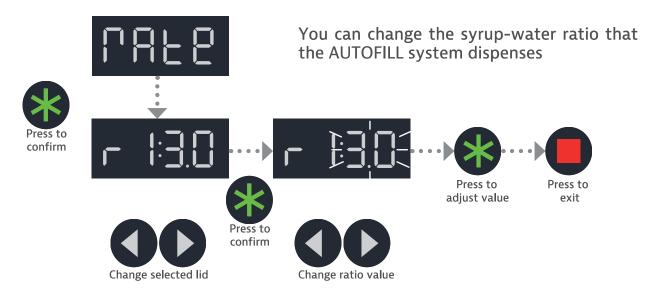
Runs a procedure for system diagnostics.





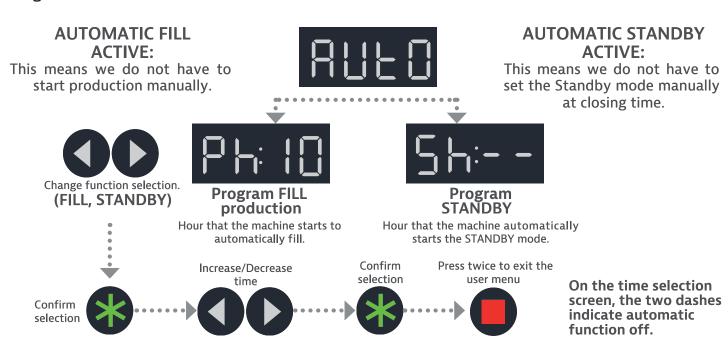
### **Parameter: Rate**

Set the ratio of syrup/water.



#### **Parameter: Auto**

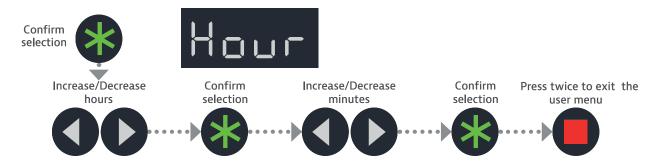
Program automatic modes.





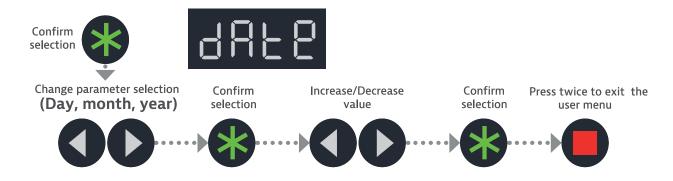
## **Parameter: Hour**

Set the time.



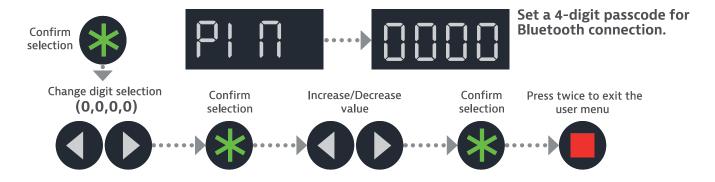
### **Parameter: Date**

Set the date.



## **Parameter: Pin**

Set the Bluetooth password.





## Cleaning

#### When to Clean the Machine

#### The procedures outlined below should be carried out:

- · Upon initial installation.
- At least every 7 days during normal use.
- At the end of the season and before a long period of inactivity.
- When changing the type of syrup.

#### How to Clean the Machine

For the sake of simplicity, only the cleaning of one bowl will be illustrated in this section. This section shows the cleaning process on the smart lid as representation of all models.

#### The cleaning process consists of 4 phases:

- 1. Superficial cleaning
- Product circuits cleaning
- 3. Sanitizing
- 4. Rinsing

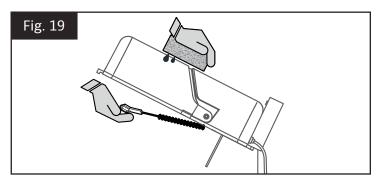
#### Step 1 - Superficial Cleaning (Fig. 19)

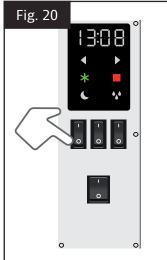
- Make sure that the switch is OFF and the plug is disconnected.
- 2. Soak a sponge in disinfectant and clean all the tubes externally.
- 3. Rinse the tubes and dry them.
- Wash the lid with detergent and sanitizer, rinse with water. In the difficult to reach areas, use a brush dampened with detergent and disinfectant.

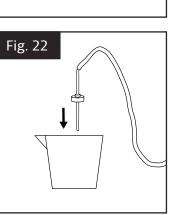
#### **Step 2 - Product Circuits Cleaning**

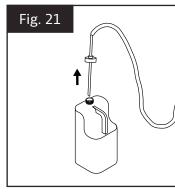
- 1. Disconnect the lid control switches (Fig. 20).
- 2. Remove the syrup inlet tube from the tank or bag-in-box (Fig. 21).
- 3. Place the syrup inlet tube into a bucket that contains lukewarm water (Fig. 22).
- 4. Switch on the lid control switch corresponding to the bowl to be cleaned (Fig. 23).

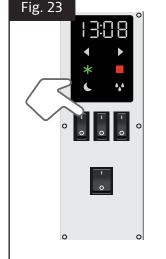
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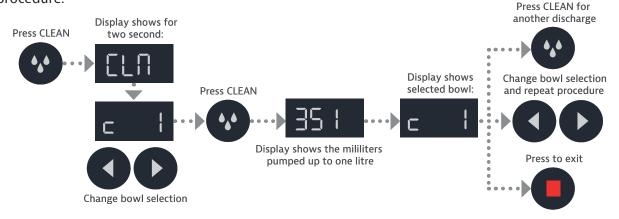








Circulate the lukewarm water using the following procedure:



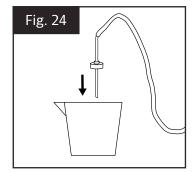
6. Press CLEAN as many times as necessary until the water comes out without trace of syrup.

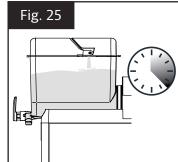
#### Step 3 - Sanitizing

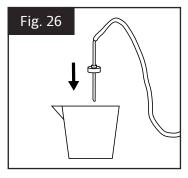
- 1. Introduce the syrup inlet tube in a container of sanitizing solution (Fig. 24). The disinfectant must be authorized by the corresponding administration. The type and concentration of the sanitizing agent shall comply 40 C.F.R. § 180.940.
- Circulate the sanitizing solution using the procedure outlined above running a complete discharge.
- 3. Allow for the time specified by the sanitizing manufacturer (Fig. 25).

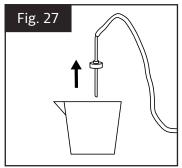
#### Step 4 - Rinsing

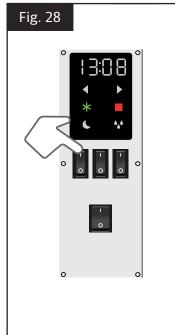
- 1. Introduce the syrup inlet tube in a bucket with lukewarm water (Fig. 26).
- 2. Circulate the lukewarm water using the procedure above running a complete discharge until the sanitation solution is removed.
- 3. Remove the syrup inlet tube from the bucket and use the circulation procedure above to drain the water from the circuit completely (Fig. 27).
- 4. Disconnect the lid control switches (Fig. 28).













## Maintenance

- 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.

## **Disposal**

- 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.



## Troubleshooting

Problem	Cause	Solution
The autofill kit does not go on.	The plug is not connected to the machine.	Put the plug into the electric connector of the machine.
	The plug is not connected to the main supply.	Check the connections of the autofill machine with the main supply.
	The lid switch control is in position "0."	Put the bowl switch control in position "I."
	The main autofill switch is in position "0."	Put the main autofill switch in position "I."
The autofill kit does not dispense product.	The product tube is squeezed.	Check the product tube.
	The product tube is not correctly positioned.	Check the product tube.
	No more product in the tank.	Change the product tank (see Setup on page 9).
	The water valve is closed.	Open the water valve.
The consistency of the product is not adequate.	Water from the main enters hot into the machine.	Make sure that the water from the main enters at an adequate temperature.