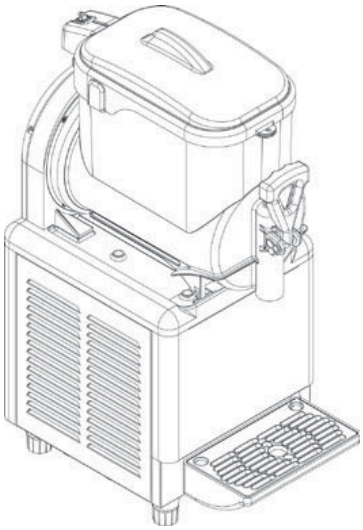
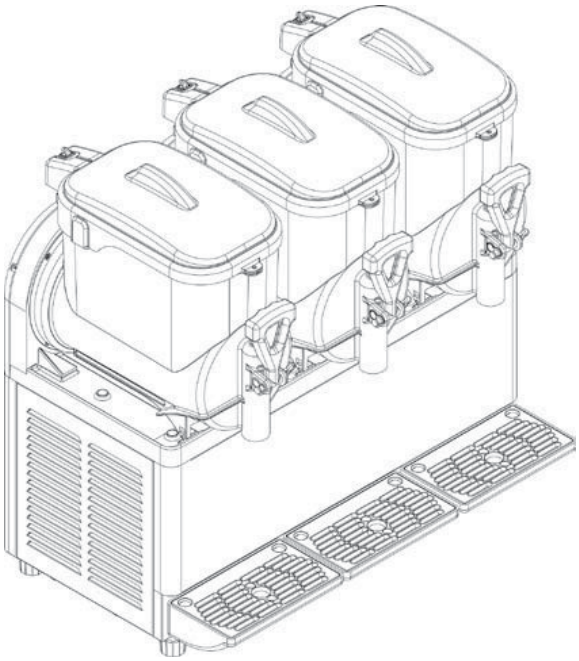
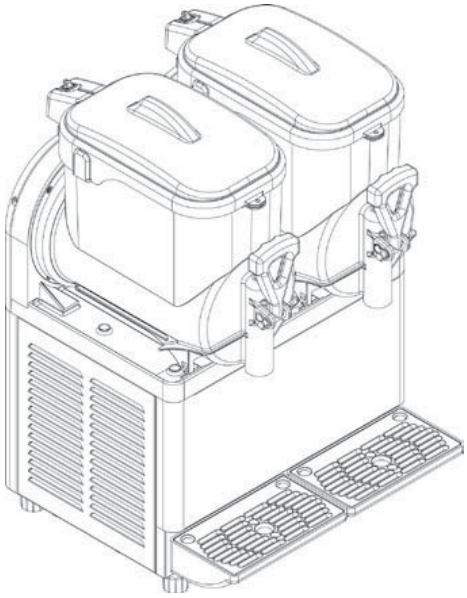
STREAMLINE supplies

OPERATORS MANUAL

ARCTIC DREAM JNR MACHINES



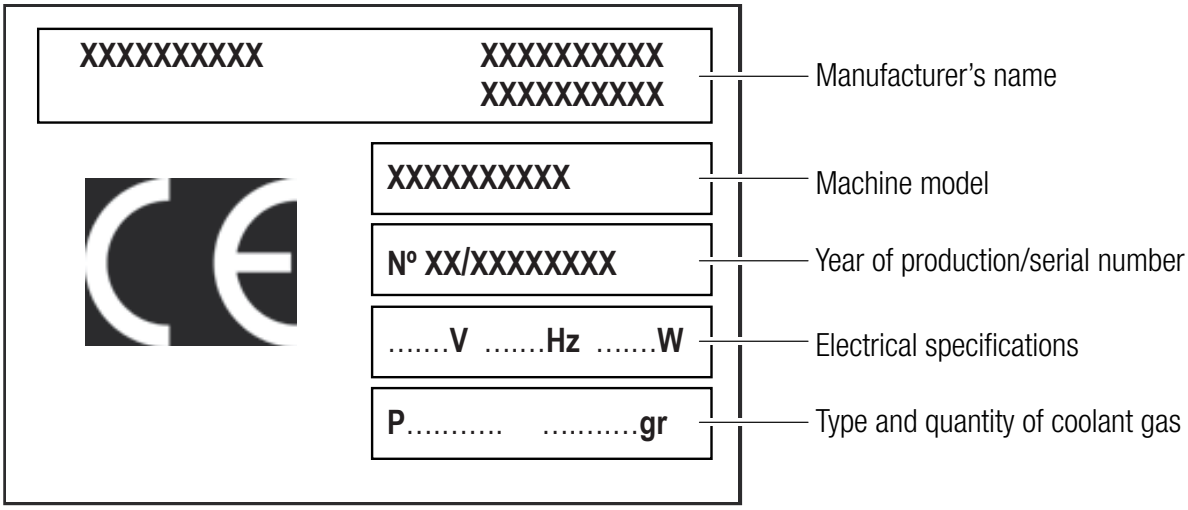




For machines with CE marking:
The manufacturer hereby declares, under its own exclusive responsibility, that the machine named in this manual (see the plate on the cover of the manual) conforms to the essential requirements of the following directives:

- **2006/42/CE** **"Machinery" Directive**
- **2006/95/CE** **"Low Voltage" Directive**
- **2004/108/CE** **"EMC" Directive**
- **97/23/CE** **"PED" Directive**
- **2004/1935/CE** **"Regulation "Materials and items in contact with foodstuffs"**

The rating plate on each machine bears the following information:



DISPOSAL

Electric and electronic equipment must be disposed of in accordance with European Directive 2002/96/EC.
Such equipment may not be disposed of as normal municipal solid waste but must rather be separately collected to optimize recovery and recycling of the materials used to manufacture them.

All products are marked with the crossed out wheeled bin  symbol as a reminder of separate collection obligations. Correct observance of all of the provisions for the disposal of the end-of-life products will contribute to safeguarding the environment.

1. GENERAL INFORMATION

1.1 MANUFACTURER

The manufactures details are shown on the identification plate - Illustrated on the first page of the manual.

1.2 AUTHORIZED PERSONS

Two types of persons may access the machine for different purpouses

User

A person who has adequate techinical training to prepare the products the machine uses to dispense Granita, in observance of current standards of hygiene. After reading this manual, he will be capable of:

· Carrying out normal product loading and/or replacment operations;
· Properly dispensing the products
· Cleaning and sanitizing the machine.

Specialized Technician

A person who has examined this manual and has specific training in the installation, use and servicing of the Granita machine

· He must be able to carry out repairs in the event of serious faults and be well acquainted with this manual and all the information rations regarding safety.
· He must be able to understand the contents of the manual and correctly interpret drawings and diagrams
· He must be familiar with the most important sanitary, accident prevention, technological & safety standards.
· He must have specific experience in servicing Granita machines.
· He must know how to behave incase of emergency, where to find individual safety equipment and how to use it properly.

Persons who do not meet the above requirements must not be allowed to use the machine.

1.3 LAYOUT OF THE MANUAL

The purchaser must be very careful to read the information contained in this manual

1.3.1 PURPOSE AND CONTENTS

The purpose of this manual is to provide the Purchaser with all the necessary information regarding the installation, maintenance and use of the Granita machine.

Before carrying out any operation on the machine, users and specialized technicians must carefully read the instructions here in.

Should you have any doubts as to the correct interpretation of these instructions, contact the manufacturer to request the necessary explanations.

You should not carry out any type of operation until you have read and thoroughly understood the contents of this manual.

1.3.2 WHO MUST READ THE MANUAL

This manual is aimed at users and specialized technicians.

Users must not attempt to carry out any operations restricted to qualify technicians.

The manufacturer will not be liable for any damage or injury caused as a result of failure to comply with this rule.

The instruction manual is an integral part of the product purchased and must therefore be handed over to any subsequent owners.

1.3.3 HOW TO KEEP THE MANUAL

This instruction manual must be kept in the immediate vicinity of the machine. Due precautions should be taken to ensure that the manual is maintained intact and legible over time:
· Use the manual in such a way as to avoid damaging any of it contents
· Do not for any reason remove, tear or re write parts of the manual
· Keep the manual in a place that is protected against humidity and heat in order to preserve the quality of the print and legibility if all its parts.

If the present instruction manual is damaged or lost, another copy should be immediately requested from the manufacturer or authorized distributor in the users country.

1.3.4 SYMBOLS USED

GENERAL DANGER WARNING - It indicates a danger which may also place the user at mortal risk. In such case utmost care is required and every precaution must be taken in order to operate safely.

DANGER OF ELECTROCUTION - It warns the personnel concerned that the operation described may result in an electric shock unless all the necessary safety precautions are taken.

IMPORTANT - It indicated a cautionary note, a note about key functions or useful information. Very close attention should be paid to the proportions of text marked with this symbol.

PROHIBITED - This symbol is used to indicate operations that must absolutely be avoided since they created hazards for the user and any other individuals present in the vicinity.

DO NOT EXTINGUISH FIRES WITH WATER - The presence of this symbol warns against attempting to extinguish fires with water or any other substance.

PERSONAL PROTECTION - When this symbol appears alongside a description it means that personal safety equipment must be used, as there is an implicit risk of accidents.

SPECIALIZED TECHNICIAN - It identifies operations that may be performed only by a qualified technical personnel.

MOVING MACHINE PARTS - It identifies the danger due to moving parts existing in the machine. Turn off the machine before carrying out any operation.

2. MACHINE DESCRIPTION

2.1 USE OF THE MACHINE

The professional machine that you are using is designed to make **slush drinks and cold drinks.** If used with dairy-based products and/or when envisaged by law in according to the type of product used, it must be equipped with the optional extra of the "temperature gauge" for the product in the bowl. It is also obligatory to comply with the current regulations and standards concerning the products used.

Depending on the model you have chosen, the machine may include one or a combination of the following functions.
· Beverage cooling;
· Illumination of the product in the bowl;
· Automatic stop of the auger when the lid is removed;
· Display of the temperature of the product in the bowl.

2.2 MAIN COMPONENTS

The main components making up the machine will vary according to the machine purchased. They comprise of:

A - Bowl Lid

B - Thickness regulator

C - Bowl

D - Control panel

E - Electronic thermostat

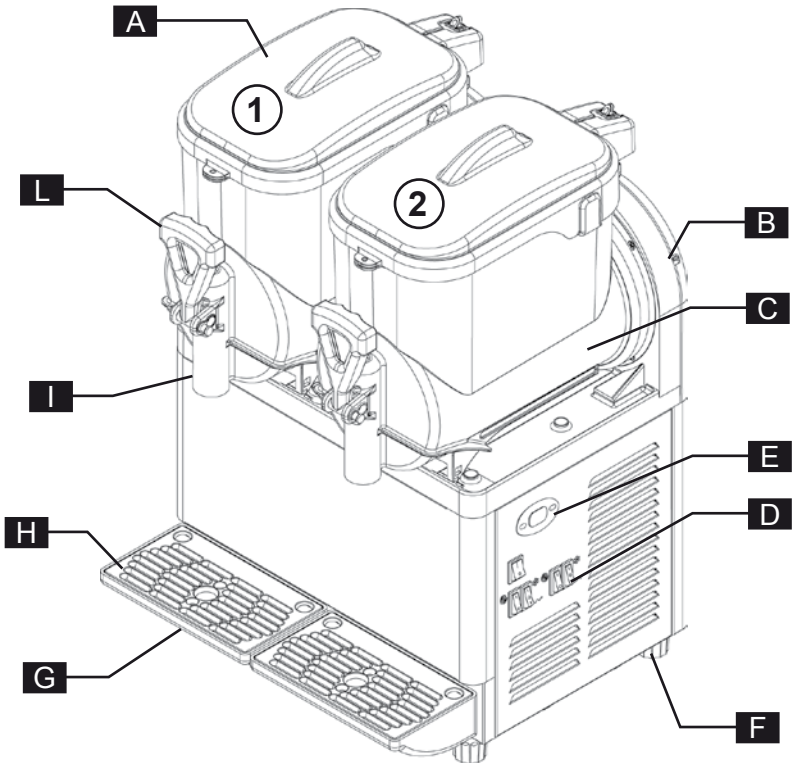
F - Feet

G - Drip Tray

H - Grid

I - Product dispenser

L - Product dispensing lever.



To make the instructions easier to read, the following abbreviations are used herein:

Granita machine 1 (granita), identifies a 1-bowl Granita machine with freeze mode only
Granita machine 1 (granita/cooler), identifies a 1-bowl Granita machine with a beverage cooling function
Granita machine 2 (granita), identifies a 2-bowl Granita machine with freeze mode only
Granita machine 2 (granita/cooler), identifies a 2-bowl Granita machine with a beverage cooling function
Granita maker 3 (granita), identifies the Granita maker with (3) three tanks with the granita function only
Granita maker 3 (granita/cooler), identifies the Granita maker with (3) three tanks and cold drinks fridge

2.3 TECHNICAL DATA

The technical data and features are listed below

Model		Granita machine 1	Granita machine 2	Granita machine 3
Dimensions L x P x H (mm).	With standard lid	260 x 400 x 630	400 x 400 x 630	600 x 400 x 630
	With lighted lid	260 x 400 x 685	400 x 400 x 685	600 x 400 x 685
Peso (kg). (bowl empty)		22	33	47
Maximum Electrical Input (W).		See rating plate on side of machine		
Operating voltage (V).				
Operating temperature.		Min. 20°C Max. 32°C		
Number of bowls.		1	2	3
Capacity of each bowl (l.).		5		
Sound pressure level.		<< 70 dB_A		
Class.		N		

NOTE: The manufacturer reserves the right to make changes to the machine without notice.

IMPORTANT! Any changes and/or additions of accessories must be explicitly approved and implemented by the manufacturer

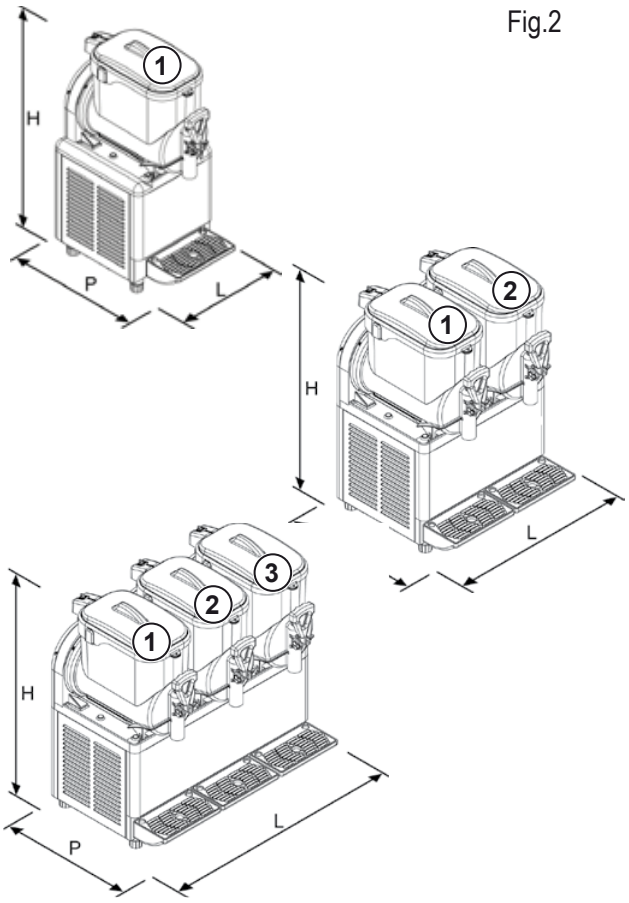


Fig.2

2.4 CONTROL PANEL

The machine controls are located on the side control panel

GRANITA MACHINE 1 - (FIG.3)

The following controls are on the panel

A. **Main Switch**: is used to:
- Turn the machine and the gear motor that drives the product mixing auger bowl.
- Turn off all machine functions

B. **Refrigeration on/off switch:** it is used to turn the refrigerator system on and off.

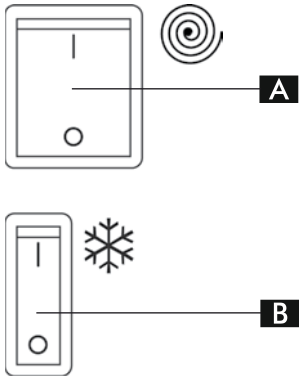


Fig.3

GRANITA MACHINE 1 - (GRANITA/COOLER) - (FIG.4)

The following controls are on the panel

A. Main Switch: is used to:
- Turn on the machine and the gear motor that drives the product mixing auger in bowl.
- Turn off all machine functions

B. Refrigeration on/off switch:
- In position 'O' the refrigeration is off;
- In position 'I' the refrigeration system is in the freeze mode (granita);
- In position 'II' the refrigeration system is in the cooling mode (cold drinks)

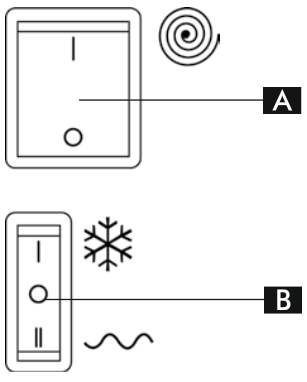


Fig.4

FROZEN DRINK MACHINE 1 ELECTRONIC THERMOSTAT (SLUSH/COLD DRINKS) - (FIG.5)

The machine controls are located on the panel on the side

A. Main Switch: this serves to control:
- The machine on the spiral movement
- The switching off of all functions on the machine

B. Refrigeration system diverter:
- In position 'O' the refrigeration system is deactivated;
- In position 'I' the refrigeration system operates in slush drinks mode;
- In position 'II' the refrigeration system operates in cold drinks mode

C. ELECTRONIC THERMOSTAT DISPLAY
- This shows the temperature of the product in the tank;
- Using the keys, it is possible to set the thermostat intervention temperature when the machine is operating in cold drinks mode.

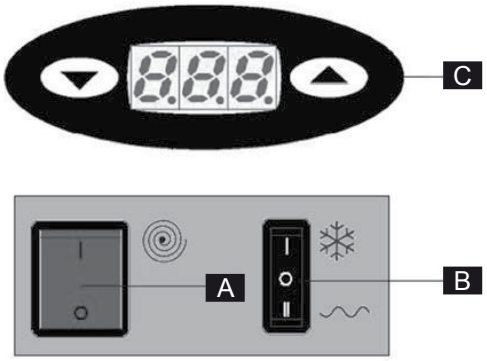


Fig.5

GRANITA MACHINE 2 (GRANITA) - (FIG.6)

The following controls are on the panel:

A. Main Switch: This serves to supply/cut off the power to the whole machine
B. Tank 1 mixer switch: This serves to switch the gear motor that drives the product mixing spiral in tank 3 on and off.
C. Tank 2 mixer switch: this serves to switch the gear motor that drives the product mixing spiral in tank 1 on and off.
D. Tank 3 mixer switch: this serves to switch the gear motor that drives the product mixing spiral in tank 3 on and off
E. Tank 1 refrigerator system switch: this serves to switch the refrigerator system of tank 1 on and off.
F. Tank 2 refrigerator system switch: this serves to switch the refrigerator system of tank 2 on and off.
G. Tank 3 refrigerator system switch: this serves to switch the refrigerator system of tank 3 on and off.

GRANITA MACHINE 2/3 (GRANITA/COOLER) - (FIG.7)

The following controls are on the panel

A. Main Switch: it is used to switch on/off the power supply to the whole machine.
B. Tank 1 mixer switch: this serves to switch the gear motor that drives the product mixing spiral in tank 1 off and on.
C. Tank 2 mixer switch: this serves to switch the gear motor that drives the product mixing spiral in tank 2 off and on.
D. Tank 3 mixer switch: this serves to switch the gear motor that drives the product mixing spiral in tank 3 off and on.
E. Tank 1 refrigerator system driver:
- When set to '0' the refrigerator system is deactivated;
- When set to 'I' the refrigerator system is activated for the production of slush drinks
- When set to 'II' the refrigerator system is activated for the production of cold drinks.

F. Tank 2 refrigerator system driver:
- When set to ' 0' the refrigerator system is deactivated;
- When set to 'I' the refrigerator system is activated for the production of slush drinks
- When set to 'II' the refrigerator system is activated for the production of cold drinks.

G. Tank 3 refrigerator system driver:
- When set to '0' the refrigerator system is deactivated;
- When set to 'I' the refrigerator system is activated for the production of slush drinks
- When set to 'II' the refrigerator system is activated for the production of cold drinks.

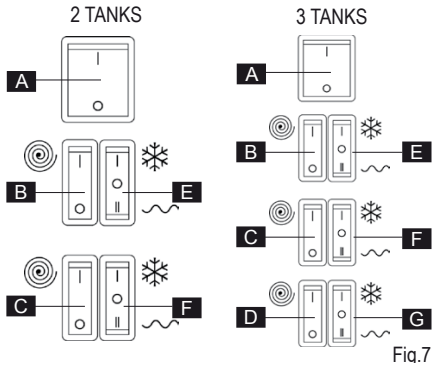


Fig.7

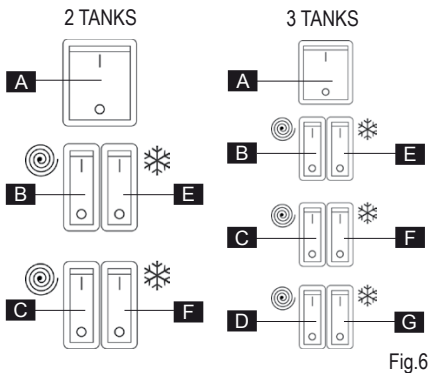


Fig.6

GRANITA MACHINE 2/3 ELECTRONIC THERMOSTAT (SLUSH DRINK/COLD DRINKS) - (FIG.8)

The machine controls are located on the panel on the side.

A. Main Switch: this serves to supply/disconnect power to the whole machine.

B. Mixing Switch: this serves to switch the gear motor that drives the spiral on and off.

C. Electronic thermostat display:

- This shows the temperature of the product in the tank
- Using the keys it is possible to set the thermostat intevention temperature when the machine is operating in cold drinks mode.

D. Refrigerator system diverter:

- When set to '0' the refrigerator system is deactivated;
- When set to 'I' the refrigerator system operates in slush drinks mode
- When set to 'II' the refrigerator system operates in cold drinks mode

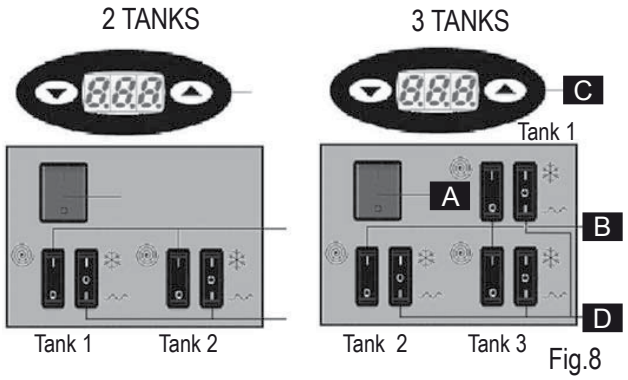


Fig.8

3. SAFETY

3.1 GENERAL SAFETY RULES

· Carefully read the whole instruction manual.
· The connection to the electricity mains must comply with the current safety standards in the users country.
· The machine must be connected to an electric outlet that is:
  - Compatible with the plug provider with the machine
  - Of dimensions conforming to the data shown on the rating plate on the side of the machine;
  - Properly grounded
  - Connected to a system provided with a different switch and circuit breaker.
· The power cord must not be:
  - Allowed to come into contact with any kind of liquid: danger of electric shocks and/or fire
  - Crushed and/or brought into contact with sharp surfaces
  - Used to move the machine
  - Used if it shows any damage
  - Handled with damp or wet hands
  - Wound into a coil when the machine is on
  - Tampered with
· **DO NOT:**
  - Install the machine in a manner other than described in chap.5
  - Install the machine in a place where it may be exposed to sprays of water.
  - Use the machine near inflammable and/or explosive substances
  - Leave plastic bags, polystyrene, nails etc within children's reach, since they are potential sources of danger
  - Allow children to play or stay near the machine
  - Use spare parts other than those recommended by the manufacturer
  - Make any technical changes to the machine
  - Immerse the machine in any kind of liquid
  - Spray water on the machine to wash it

3.1 GENERAL SAFETY RULES (continued)

- Use the machine other than as directed in this manual
- Use the machine when not in full possession of your mental and physical faculties; under the influence of drugs, alcohol etc.
- Install the machine on top of other equipment
- Use the machine is an explosive or aggressive atmosphere or in the presence of a high concentration of dust or oily substances suspended in the air.
- Use the machine in a place where there is a risk of fire
- Use the machine to dispense substances that are not compatible with the machines specifications

· Before cleaning the machine, make sure that it is unplugged, do not clean the machine with gasoline and/or solvents of any kind
· Repair work may be performed only by a service center authorized by the manufacturer and/or specialized trained personnel
· Do not obstruct the grill vents on the side of the machine
· Do not site the machine near heating equipment (stoves and radiators)
· In case of fire, use carbon dioxide (CO2) extinguishes. Do not use water or powder extinguishers

In the event of improper use, all warranty rights will be forfeited and the manufacturer will accept no liabiity for injury or damage to persons and/or property.

· The following are to be considered improper use:

- Any use other than the intended use and/or with methods other than those described here in:
- Any operation on the machine that is in contrast with the directions provided herein;
- Any operation on the machine that is in contrast with the directions provided herein;
- Use of the machine after any components have been tampered with and/or safety devices have been changed
- Use of the machine after it has undergone repair with components not authorized by the manufacturer;
- Outdoor installation of the machine.

3.2 STOP FUNCTIONS

The machine is shut down by turning off the main switch.

3.3 PLATES

NONE OF THE PLATES OR LABELS APPLIED ON THE MACHINE MUST BE REMOVED, COVERED OR DAMAGED, ESPECIALLY THOSE RELATING TO SAFETY!

4. HANDLING AND STORAGE

All the operations described in chapter 4 may be carried out exclusively by technicians who are also specialized in the lifting and handling of packed or unpacked machines. They must organise all the operational sequences and use suitable equipment, according to the characteristics and weight of the object to be handled and in strict compliance with the applicable regulations currently in force.

4. HANDLING AND STORAGE (continued)

4.1 PACKAGING

The machine is shipped ready to use in a cardboard box. The cardboard box comprises of a base and cover, which are secured together with two nylon straps.

DIMENSIONS AND WEIGHT OF PACKAGING:

	Width (L) mm	Depth (P) mm	Height (H) mm	Weight kg
1-bowl Granita machine	320	420	745	24
2-bowl Granita machine	460	420	745	36
3-bowl Granita machine	660	420	745	51

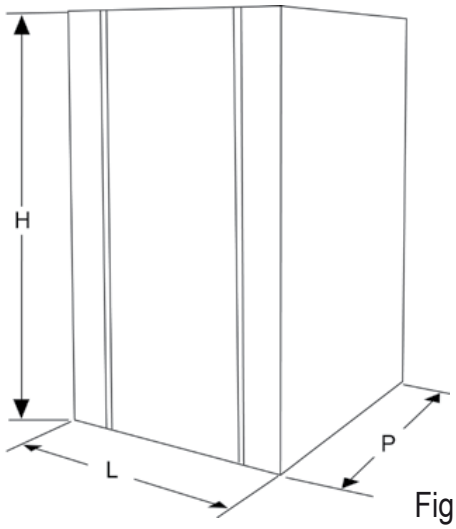


Fig.9

Note: The dimensions and weight of the packaging container are approx.

4.2 CONVEYANCE AND HANDLING

Make sure that there is no one stationed within range of lifting and handling operations. In difficult conditions, specialized personnel should be appointment to oversee the movements of the machine.

Manual handling of the machine requires at least 2 people.
The machine must be moved in an upright position. Only after every bowl has been emptied of product.
Lift the box carefully convey it, avoiding routes with obstacles. Pay attention to the overall dimensions and any parts sticking out.

Warning: do not make any additional cuts on the packing container

The WARRANTY do not cover damage caused to the machine during its conveyance and handling. The purchaser will bear the cost of repairing or replacing damaged parts.

4.3 STORAGE

Before the machines is placed in storage and whenever the machine is started up again after a period of storage, it must be thoroughly cleaned and sanitized.

WARNING: do not store more than two machines stacked on top of one and another.

If the machine is to remain unused for a long period of time,
due precaution must be taken with respect to the place and duration of storage:
· Store the machine in a closed place;

5. INSTALLATION

All of the operations described in chapter 5 may be carries out exclusively by specialized technicians, who must be organized all the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently in force.

The machine must be installed indoors in a well-lit and well-ventilated room with a form solid level floor
(Slope less than 2°)

The machine is of the attended type, and must be installed in places where it can be monitored by trained personnel.

Warning: it is forbidden to install the machine in a place where it may be reached, touched and/or operated by persons other than those specified in section 1.2.

The machine may only operate in places with an ambient temperature ranging between 20°C and 32°C

5.1 LIST OF ACCESSORIES PROVIDED

· **Vaseline:** to lubricate all of the parts indicated in this manual after washing and sanitization operations.

5.2 INSTALLATION - POSITIONING

The installer must check that:
· The site has been duly prepared for machine installation;
· The surface the machine will be installed on if firm, flat and solid;
· The room is adequately lit, ventilated and hygienic and an electric outlet is within easy reach.

Adequate clearances must be left around the machine to enable personnel to work without any constraints and also to leave the work area immediately incase of need.

Figure 9 shows the minimum clearances for installation. The figure indicated the spaces required for accessing:
· The control panel on the right side;
· Machine parts so that they may be services in the event of a fault.

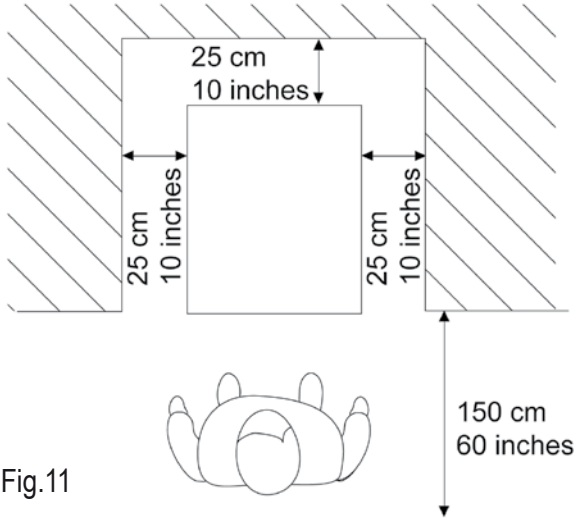


Fig.11

5.2 INSTALLATION - POSITIONING (continued)

Note: Clearance of 25mm (10 inches) must be left at the top.

After positioning the packing container in the vicinity of the installation site, proceed as follows:
1. Cut the straps securing the box;
2. Lift the cardboard box;
2. Then lift the machine and position it on the prepared site.

Before the machine is used for the first time, its components must undergo thorough cleaning and the parts that will come into contact with the Granita must be sanitized; for further details see the relevant section herein.

5.3 DISPOSAL OF PACKING MATERIALS

After opening the box, make sure to separate the packing materials according to type and dispose of them in accordance with the current regulations in the users country.

We recommend keeping the box for future conveyance or transport.

5.4 ELECTRICAL CONNECTION

This job may be performed only by specialized technical personnel.

Before plugging in the machine, make sure that the main switch is on '0'.

The purchaser is responsible for making the electrical connection.
The machine must be connected to the electricity mains by means of the plug fitted on the power cord. Be sure to comply with:
· The technical regulations and standards in force at the time of installation;
· The data shown on the rating plate on the side of the machine

Warning: the electrical outlet must be situated in a place easily within reach of the user, so that no effort is required in order to disconnect the machine from the power supply when necessary.

If the power cord is damaged, you must have it replaced either by the manufacturer or a specialized technician.

It is forbidden:
· To use extension cords of any type
· To replace the original; plug
· To use adaptors

6. OPERATION

Before the machine may be started up for the first time, specialized technical personnel must check that it functions properly.

6.1 PREPARING THE PRODUCT

Warning: Product may be poured into the bowl only when the machine is off and unplugged.

NEVER USE ONLY WATER

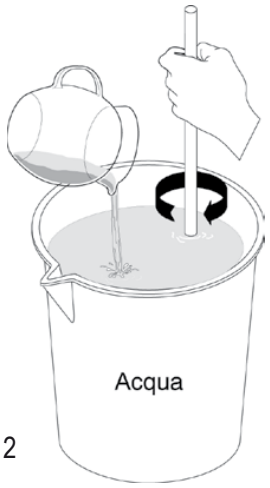


Fig.12

Dilute the mix and CONCENTRATE with WATER in a suitable container, following the manufacturers directions. THE MIXTURE OBTAINED MUST HAVE A MINIMUM SUGAR CONTENT OF 13% - A lower concentration may damage the augers and/or gear motors.

NEVER INTRODUCE HOT LIQUIDS
(with temperatures exceeding 25°C)

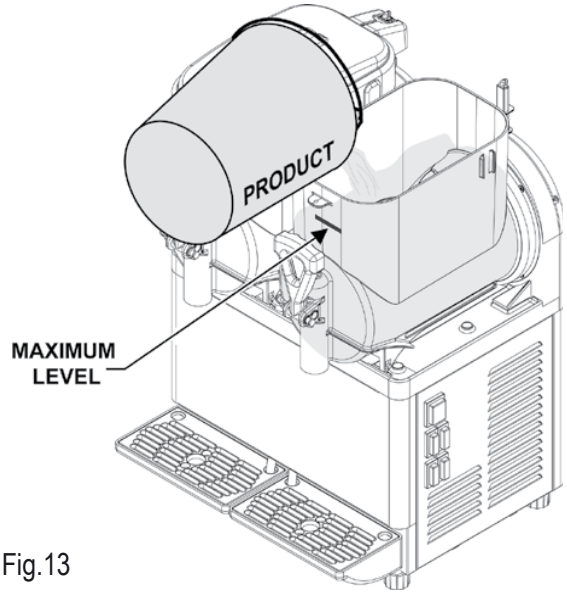
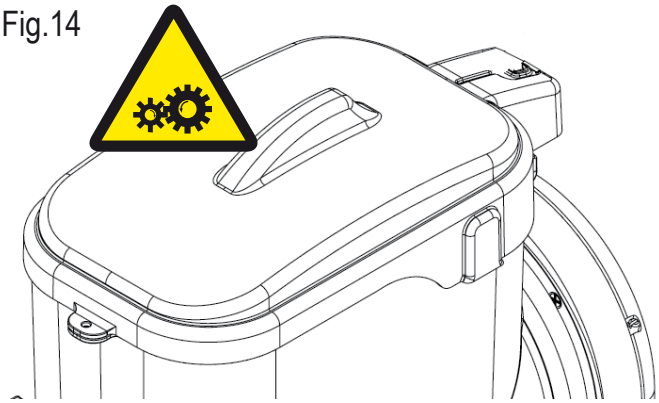


Fig.13

Pour the product into the bowl, taking care not to overfill beyond the max level indicated.

Fig.14



After pouring the product into the bowl, close the lid on top of the bowl.

Warning: never switch on the machine if the lid is missing. Before removing the lid, switch off the machine and unplug it.

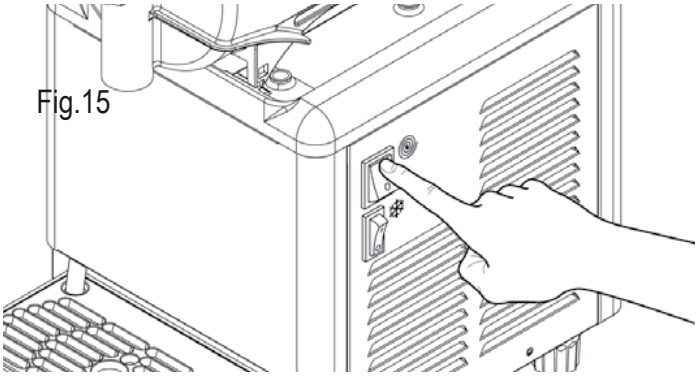
Warning: There are some moving parts inside the bowl, which may cause injuries; turn off and unplug the machines before carrying out any operations inside the bowl.

6.2 STARTING UP GRANITA MACHINE 1 (GRANITA ONLY)

The bowl of a standard machine is operated by two switches, which must be positioned as follows:

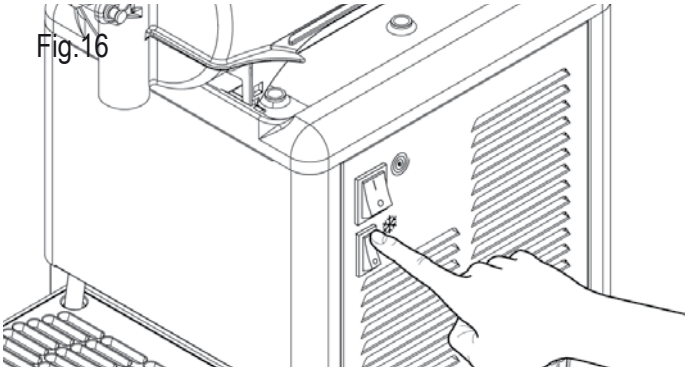
The ◎ switch is in position 'I': machine powered and mixer on

Fig.15



The ❄ switch is in position 'I': refrigeration system on

Fig.16

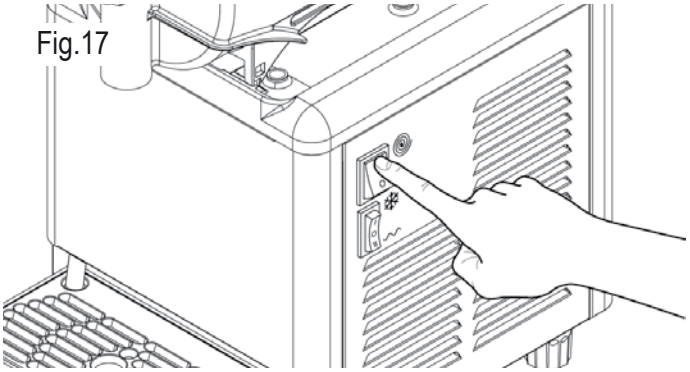


6.3 STARTING A GRANITA MACHINE 1 (GRANITA/ COOLER)

The bowl of machines with a beverage cooling function is operated by means of an on/off switch plus a refrigeration switch, which must be positioned as follows:

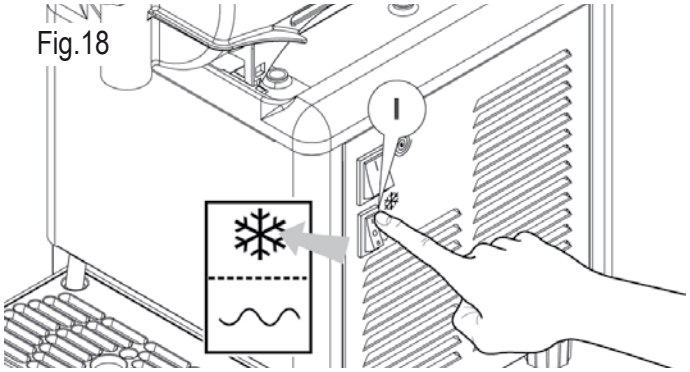
Switch in position 'I': machine powered and mixer on

Fig.17



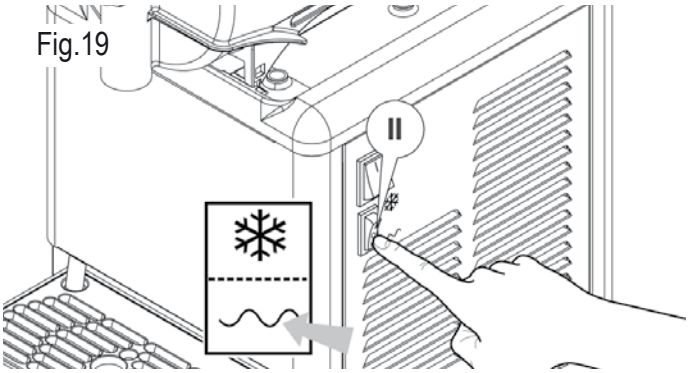
To dispense GRANITA:
Changeover switch in position 'I' refrigeration system on (freeze mode)

Fig.18



To dispense COLD DRINKS:
Changeover switch in position 'II' refrigeration system on (cooling mode)

Fig.19



6.4 STARTING THE GRANITA MAKER 1 (ELECTRONIC THERMOSTAT)

Switch (A) in position 'I': Machine powered and mixer operating.

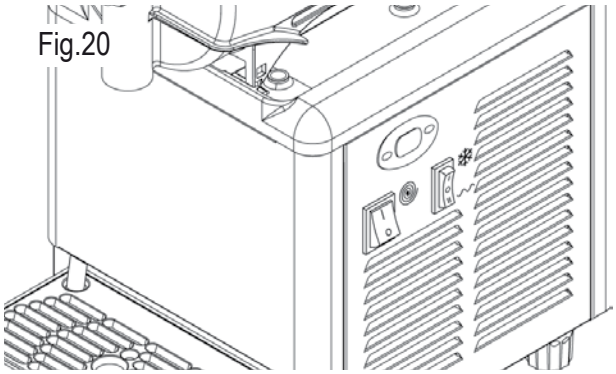
To make SLUSH DRINKS (GRANITA):
Switch (B) in position 'II: Refrigerator system operating (slush drinks - granita)

To make COLD DRINKS:
Switch (B) in position 'II': Refrigerator system operating (cold Drinks)

To disable the FRIDGE (mixing only):
Deviator (B) in position "0": Refrigerator system off (mixing only)

Setting the temperature set-point
- Press the key; the display will read PrG
- Press the key; the display will show the temperature Set-point value.
- Using the keys it is possible to change the set point value from 0°C - 10°

Fig.20



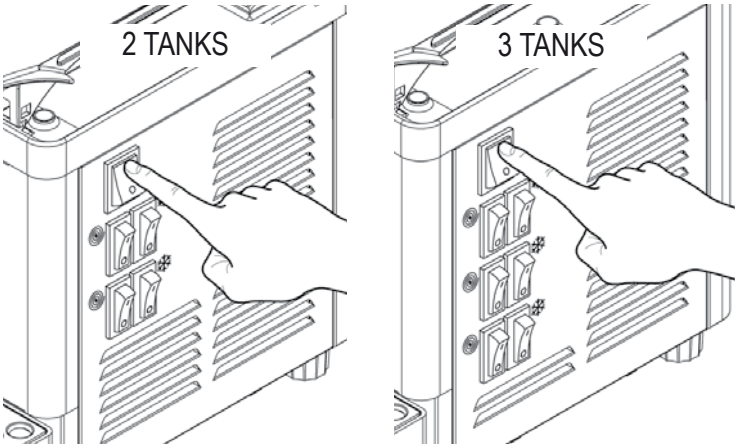
3 seconds after the last key is pressed, the setting is stored to the memory and the display will show the temperature of the product in the tank.

ALARMS - Incase of probe failure, the display will read A1. Programming and adjustment outputs will be disabled.

6.5 STARTING A GRANITA MACHINE 2/3 (GRANITA ONLY)

For the sake of simplicity we will describe the operation for the right hand tank only; for other tanks, it is sufficient to carry out the same sequence of operations on their switches.

Switch in position 'I': machine powered.



Each bowl is operated by two switches, which must be positioned as follows:

Switch ◎ in position 'I': Mixer is on

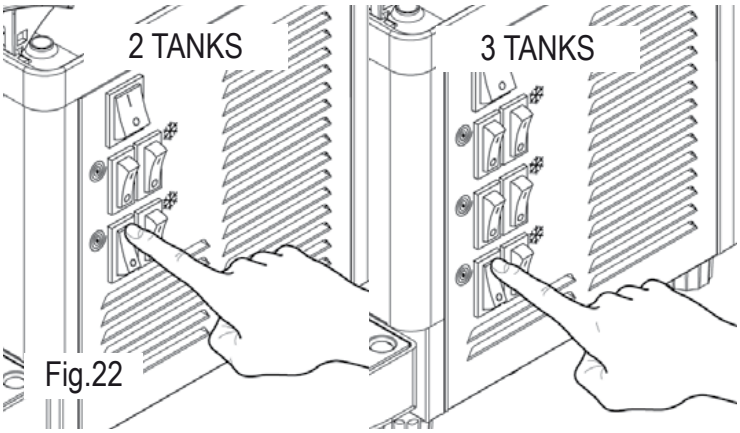


Fig.22

Switch ❄ in position 'I': Refrigerator system on.

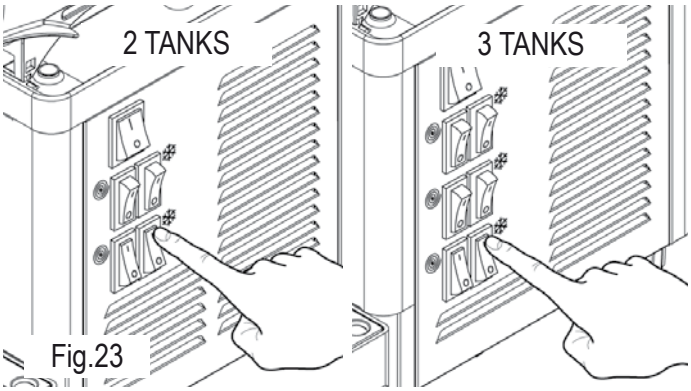


Fig.23

Note: The refrigerator system starts only if the switch ◎ is in position 'I' (mixer working)

6.6 STARTING GRANITA MACHINE 2/3 (GRANITA/COOLER)

For the sake of simplicity we will describe the operation for the right hand tank only; for other tanks, it is sufficient to carry out the same sequence of operations on their switches.

Switch in position 'I': machine powered.

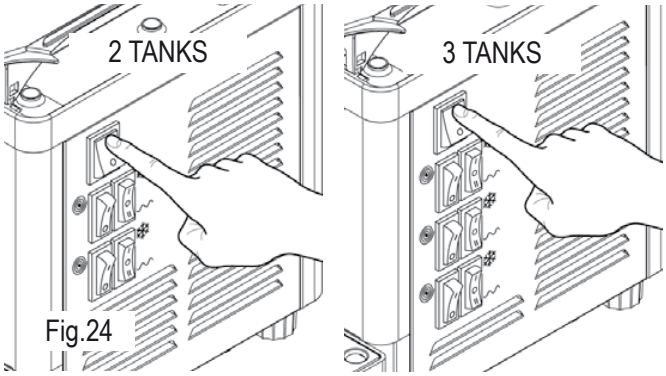


Fig.24

The bowl of machines with a beverage cooling function is operated by means of an on/off switch plus a refrigeration changeover switch, which must be positioned as follows:

The switch in position 'I': machine power and mixer on.

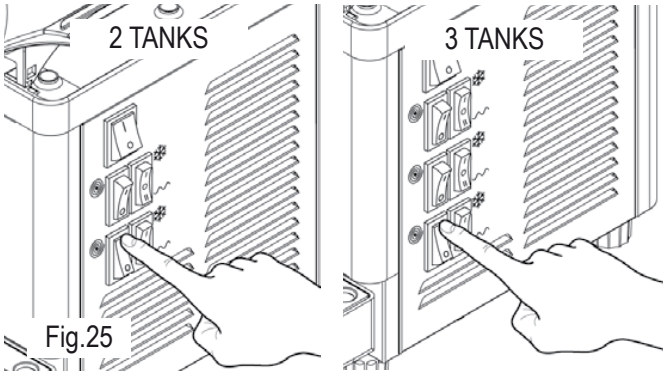


Fig.25

To dispense GRANITA:

Changeover switch in position 'I' refrigerator system on (freeze mode).

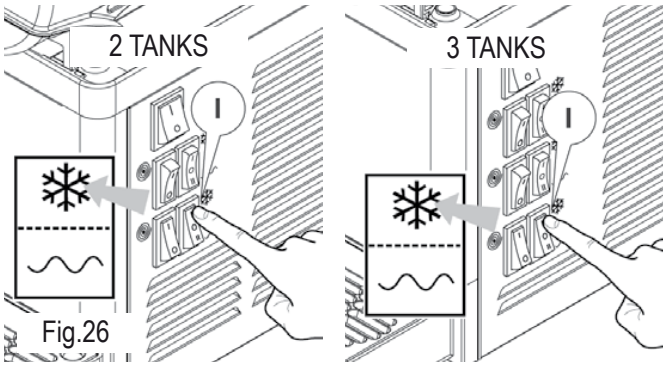


Fig.26

To dispense COLD DRINKS:
Changeover switch ❄ in position 'II': refrigeration system on (cooling mode)

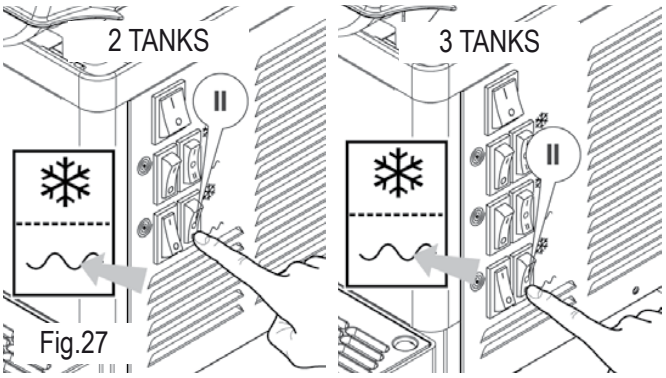


Fig.27

Note: The refrigerator system starts only if the switch ◎ is in position 'I' (mixer working)

6.7 STARTING THE GRANITA MAKER 2.3 (ELECTRONIC THERMOSTAT)

Switch (A) is in position 'I': Machine powered
Switch (B) is in position 'I': Machine operating

To make SLUSH DRINKS (GRANITA):
Deviators (D) in position 'I': Refrigerator system operating (slush drinks - granita).

To make COLD DRINKS:
Deviators (D) in position 'II': Refrigerator system is operating (cold drinks)

To disable the FRIDGE (mixing only):
Deviators (D) in position '0': Refrigerator system off (mixing only).

Setting the temperature set point
- When the electronic thermostat is switched on, press the ▲ ▼ keys together and the display will read "t1'
- With the ▼ key it is possible to scroll through the set points "t1" and t2" (machine with 2 tanks) and "t1", "t2" and "t3" (machine with 3 tanks)
- When the display shows the set point to be changed ("t1", "t2" or "t3"), press the ▼ key to view the set point value.
- It is then possible to use the ▲ ▼ keys to set the set-point value from 0°C - 10°C
- The setting is stored to memory three seconds after the last key has been pressed. The display returns to show "t1", "t2" or "t3" according to the set point that has been changed. Press the ▼ key until the display shows the temperature of the product in the tank.

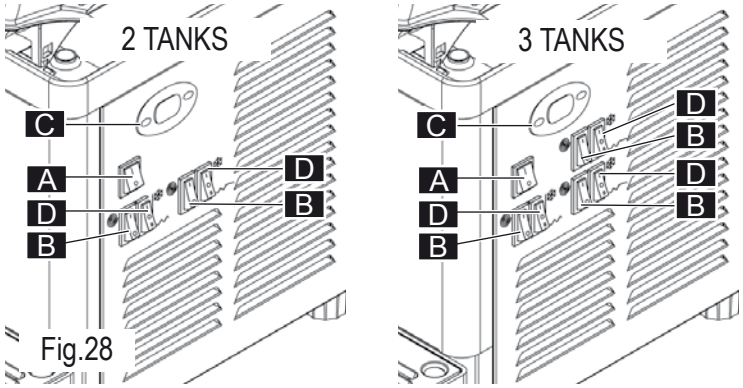


Fig.28

ALARMS

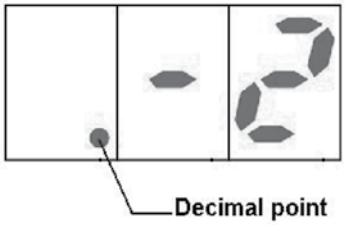
Incase of probe failure, the display will show the following alarm messages:

"A1": Tank 1 probe disconnected
"A2": Tank 1 probe short circuit
"A3": Tank 2 probe disconnected
"A4": Tank 2 probe short circuit
"A5": Tank 3 probe disconnected
"A6": Tank 3 probe short circuit

During operation, the electronic thermostat shows the temperature of the product in the tanks, cyclically showing the temperature of the product first in one tank then in the other every 3 seconds.
To see which tank is referred to with the temperature reading, it is necessary to check which decimal point is being shown.

If the decimal point viewed is on the left, the temperature reading refers to the tank 1 (See figure 2)

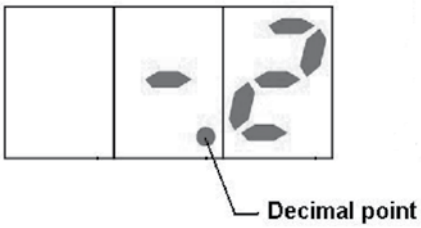
Fig.29



If the decimal point viewed is in the centre, the temperature reading refers to the tank 2 (see fig. 2)

2 TANKS

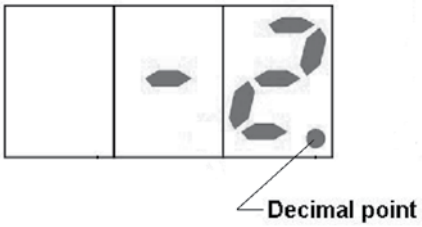
Fig.30



If the decimal point viewed is on the right, the temperature reading refers to the tank 3 (see Fig 2)

3 TANKS

Fig.31



Note: If while using machine, the electronic thermostat should switch iff suddenly, to start it again press the key. If the electronic thermostat should not switch on again, switch off the machine and contact your nearest assistance centre.

Important: While using the machine, the electronic thermostat must always be on so as to show the temperature of the product in the tanks.

6.8 ADJUSTING GRANITA CONSISTENCY

The consistency of the Granita can be adjusted (+/-) by means of the screw shown in the figure +/MAXI: thicker consistency, -: thinner consistency

The adjustment may be made by hand or with the aid of a suitable flat-tip screwdriver.

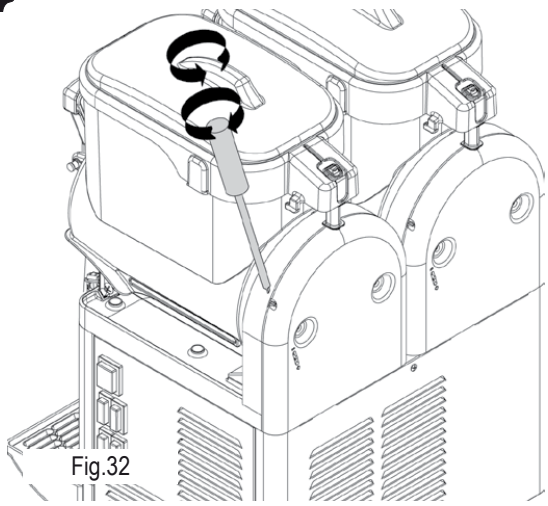


Fig.32

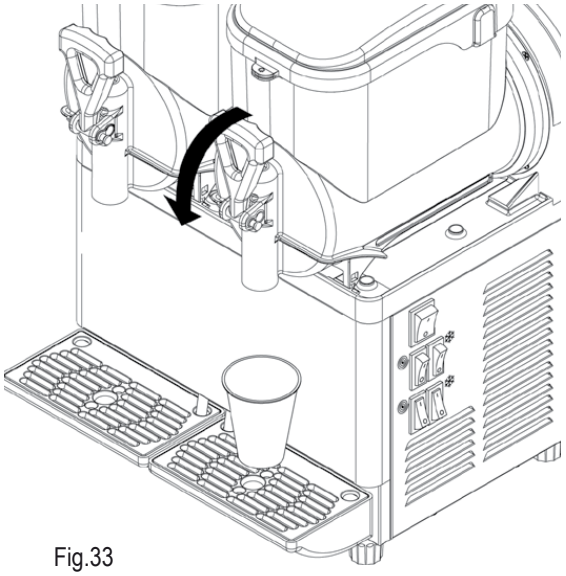


Fig.33

6.9 DISPENSING GRANITA

To dispense the beverage, use the tap lever.

Regularly check the temperature of the product in the bowl, using standard thermometer, to make sure that the product is always below the storage temperature. Never disconnect the machine from the power supply or switch off the main switch when there is any product still to be consumed inside the bowl.

If the machine is not used continuously, when used with milk based products, it is nessecary to:
- Spray sanitizer solution around the spigot area and on the spigot itself (alternativly, wash with a clean cloth and sanitizer) or;
- Dispense a small amount of the product from the spigot before dispensing the serving for the customer.

6.10 EMERGENCY SITUATIONS

WARNING: in every emergency situation, to shut down the machine, firmly press the main switch into position '0'
Incase of freezing, switch of the machine and contact a service center or specialized technician.

If a fire break outs, the area must be immediately cleared to make way for trained personnel provided with suitable safety equipment. Always use approved extinguishes, never use water or substances of dubious nature.

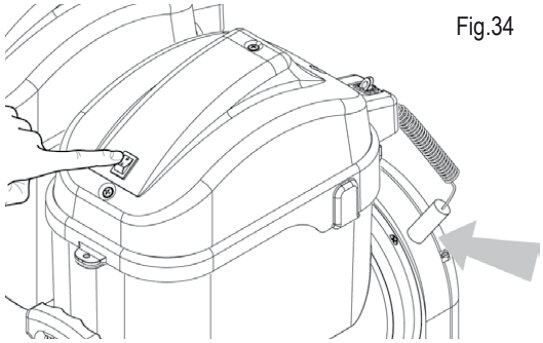


Fig.34

6.11 LIGHTED LID

The lighted lid has the function of enhancing the product's appeal by illuminating it with a diffuse light. Before using the lighted lid make sure it is correctly plugged in. To turn the lid lamp on and off, use the power switch provided on each lid.

6.12 DISPLAY FOR PRODUCT TEMPERATURE IN THE TANK

As an alternative to the electronic thermostat, the machine can be fitted with one or more thermometers for the sole purpose of viewing the temperature of the product in the tank.
If the machine is equipped with a temperature display, regularly check to make sure that the set temperature value and the actual temperature in the bowl are the same, using a standard thermometer.

Important note: the thermometer is an optional feature; for some markets (according to current regulations) it is installed as a standard component of the machine.

In one-bowl machines, the thermostat will show the temperature of the product contained in the bowl.
One machines with two/three tanks:
- T1 this views the temperature of the product in tank 1;
- T2 this views the temperature of the product in tank 2;
- T3 this views the temperature of the product in tank 3.

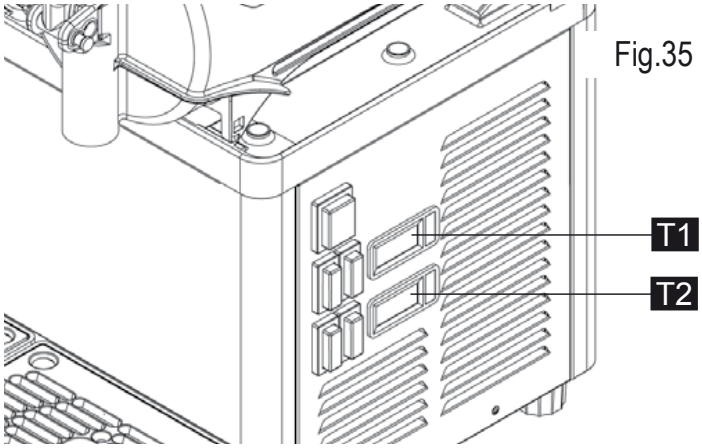


Fig.35

7. CLEANING AND MAINTENANCE PROCEDURES

Before undertaking any cleaning and maintenance of external machine components, make sure that the main switch is positioned on '0' and that the machine is unplugged.

Before performing any cleaning and maintenance operation on the machine, wear the personal protections (gloves, glasses, etc.) which are recommended by the safety standards in force in the country where the machine is used.

When performing the cleaning and maintenance operations, follow these instructions:

- Wear protection accident-proof gloves:
- do not use solvents of inflammable materials
- do not use abrasive and/or metal sponges to clean the machine and its components
- take care to avoid dispersing liquids in the surrounding area
- do not wash granita machine components in a dishwasher
- do not dry parts 0 the granita machine in a microwave or conventional oven.
- do not immerse the machine in water
- do not expose the granita machine to direct sprays of water
- for cleaning use only lukewarm water and a suitable sanitizing agent complying with 21CRF1781010 (in accordance with current regulations in the users country) that will not risk damaging machine components;
- on completion of work, make sure that all protective covers and guards that have been removed or opened are set back in place and properly secured.

Cleaning and sanitizing are operations that must be performed with utmost care and on a regular basis to guarantee the quality of the beverages dispensed and compliance with mandatory hygiene standards.
The minimum cleaning and sanitizing frequencies shall be in compliance with the regulation specified by federal, states or local regulatory agency having jurisdiction.

The bowl must be cleaned and sanitized at least once a day and in any case, in compliance with the current hygiene regulations in the country of use. These operations need to be performed more frequently if demanded by the characteristics of the product used; for more details, contact the product supplier. If the machine is not used continuously throughout the day, wipe the dispensing tap area and product outlet pipe with a clean cloth and sanitizing fluid, as illustrated in the figure below.

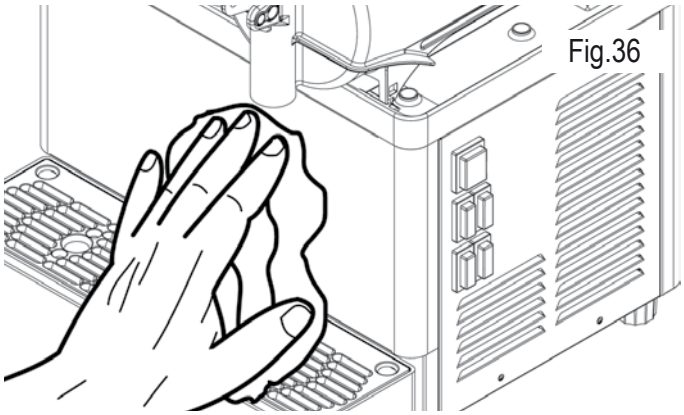


Fig.36

The stainless materials, plastic and rubber used to manufacture said parts, as well as their particular shape, make them easy to clean but do not prevent build up of germs and mould in the event of inadequate cleaning.

It is forbidden to clean or service the machine when it is unplugged in and the main switch is positioned on 'I'

7.1 EMPTYING THE BOWLS

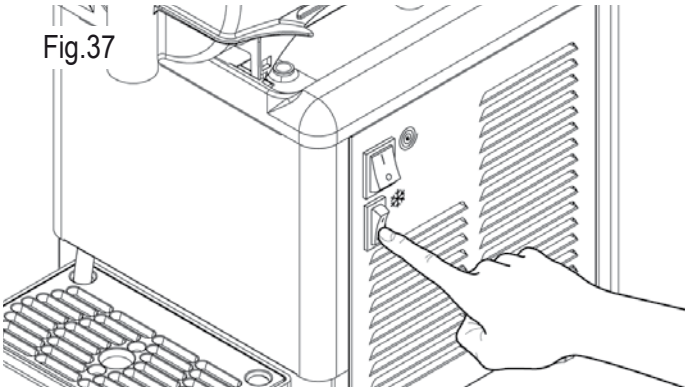
Before the bowl may be cleaned, it must be emptied of the previously prepared product.

If the bowl is to be cleaned prior to the first use of the machine, it need not be emptied. in such a case refer directly to section 7.2.
For the sake of simplicity we will only describe how to empty the machine without electronic thermostat and temperature display. For models with electronic thermostat and temperature display, the procedure listed here below applies.

7.1.1 EMPTYING GRANITA MACHINE (GRANITA ONLY)

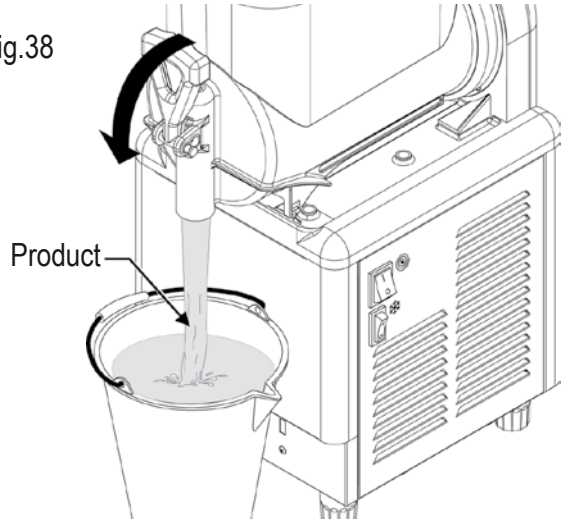
While the machine is on, press the switch ❄ into pos. '0' to shut down the refrigeration system.

Fig.37



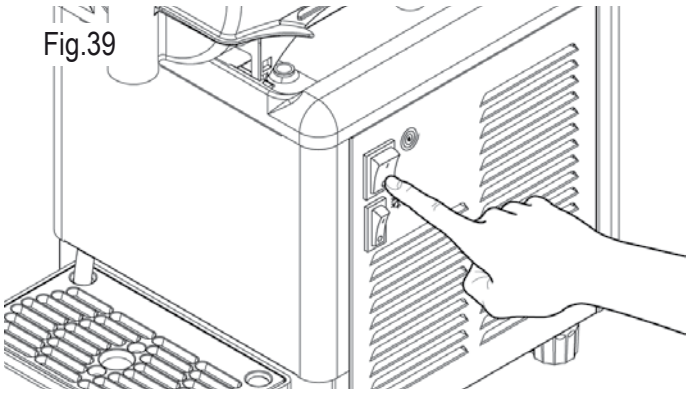
Then completely empty the bowl of it's contents

Fig.38



After that, put off the main/mixer switch and unplug the machine.

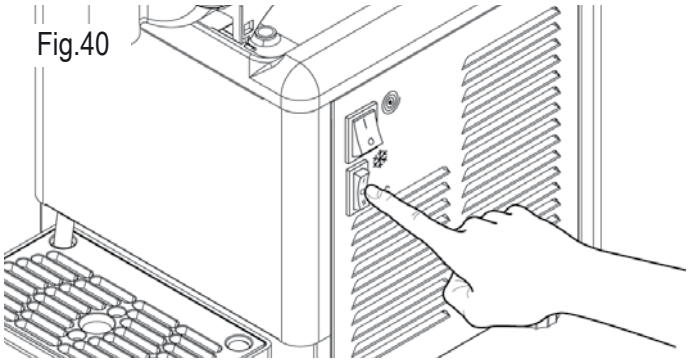
Fig.39



7.1.2 EMPTYING GRANITA MACHINE 1 (GRANITA/ COOLER)

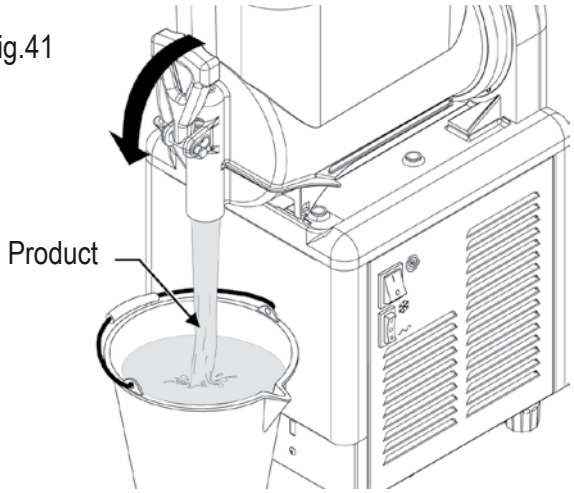
While the machine is on, press the changeover switch ❄ into position '0' to shut down the refrigerator system.

Fig.40



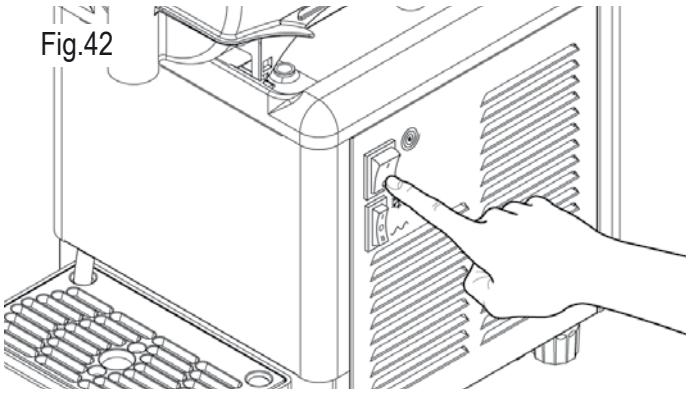
Then completely empty the bowl of its contents

Fig.41



After that, put the main/mixer switch and **unplug the machine.**

Fig.42



7.1.3 EMPTYING THE GRANITA MAKER 2/3 (GRANITA)

For the sake of simplicity, we will describe the operation for emptying the right hand tank only; to empty the other tanks, it is sufficient to carry out the same sequence of operations on their switches.

While the machine is on press the ❄ into position '0' to shut down the refrigeration system.

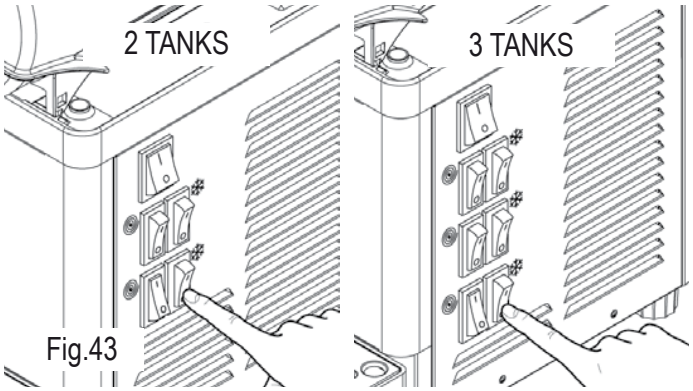


Fig.43

The completely empty the bowl of its contents.

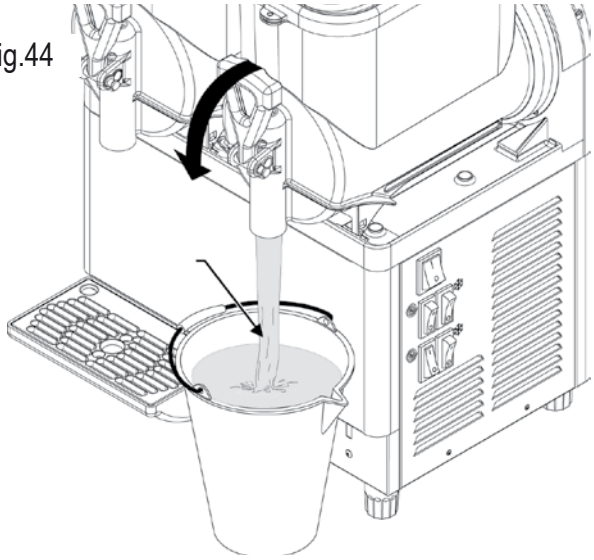


Fig.44

After that, put both of the main switch and mixer switch and **unplug the machine.**

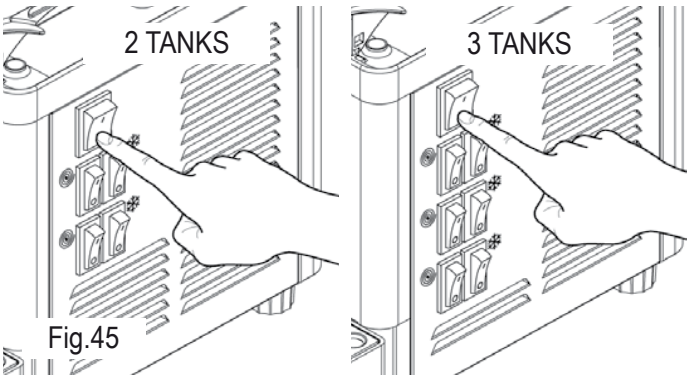


Fig.45

7.1.4 EMPTYING GRANITA MAKER 2/3 (GRANITA/COLD DRINKS FRIDGE)

For the sake of simplicity, we will describe the operation for emptying the right hand tank only; to empty the other tanks, it is sufficient to carry out the same sequence of operations on their switches.

While the machine is on press the changeover switch ❄ into position '0' to shut down the refrigeration system

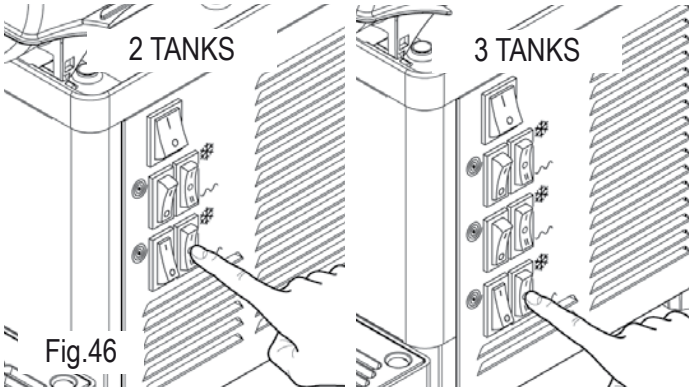


Fig.46

The completely empty the bowl of its contents.

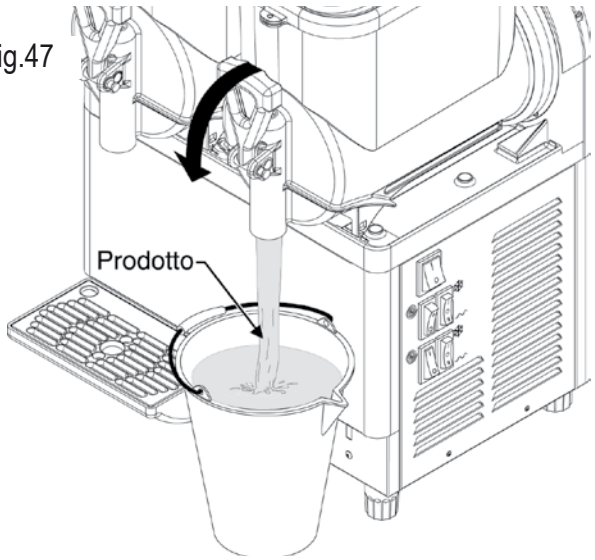


Fig.47

After that, put both of the main switch and mixer switch and **unplug the machine.**

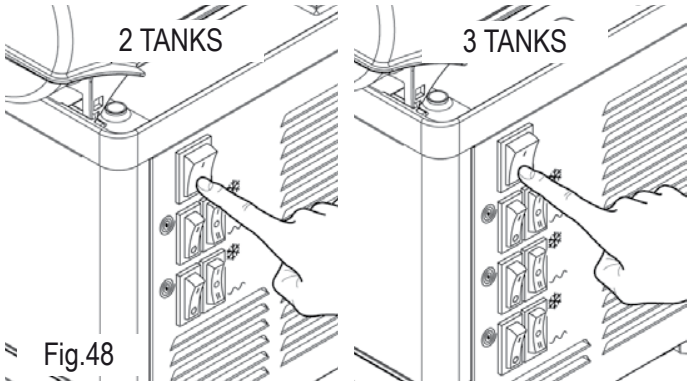


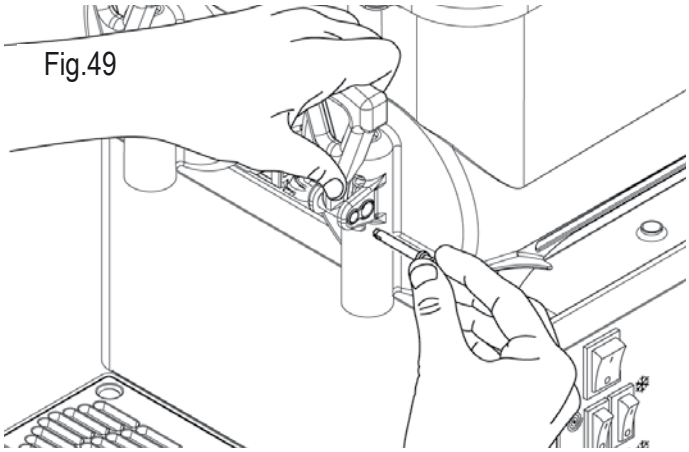
Fig.48

7.2 DISASSEMBLING THE DISPENSING TAP

Before removing the bowl it is recommended to disassemble the tap; after cleaning the tap must not be reapplied until the bowl has been correctly positioned in its seat.

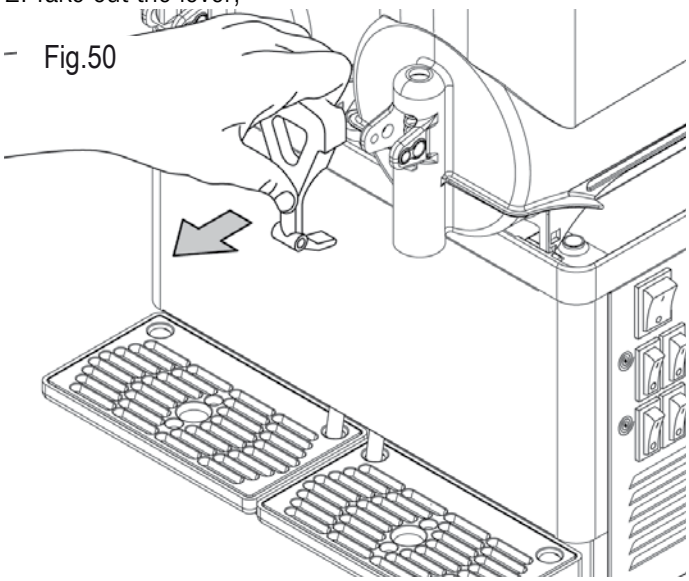
Follow these instructions to disassemble the tap;
1. Remove pin (F) without moving the tap lever;

Fig.49



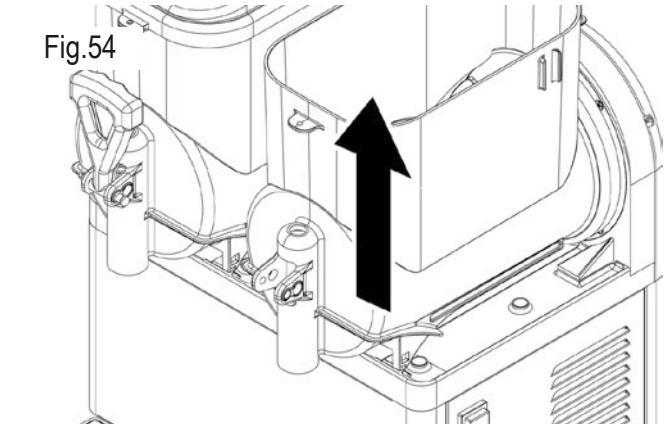
2. Take out the lever;

Fig.50



3. Remove the spring and top body by pushing downward with a finger

Fig.54



These components may be placed in a basin containing hot water (approx 50°C); they must be treated as described in section 7.4

Fig.52

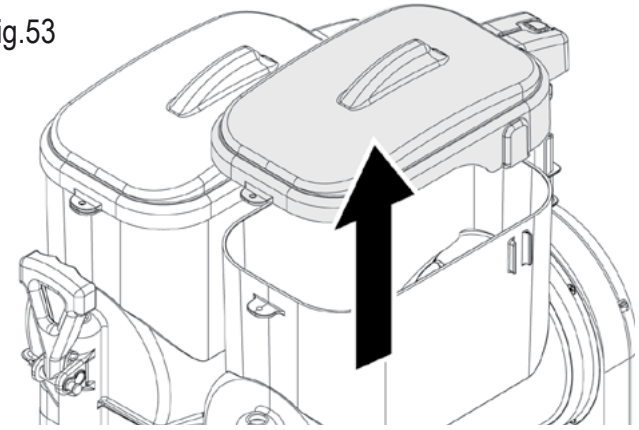
Never disassemble the tap if the product or any other liquid is present inside the bowl.

7.3 REMOVING THE BOWL AND THE LID

Removal of every Granita bowl is fundamental to ensure correct machine cleaning and sanitization.
To remove a bowl correctly proceed as follows:

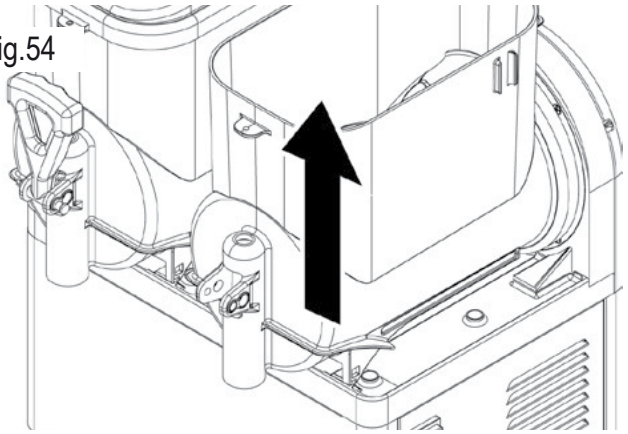
1. Take off the lid; (for model with lighted lid) remove the plug from the outlet placed on the machine, protect it and make sure it does not touch any liquid;

Fig.53



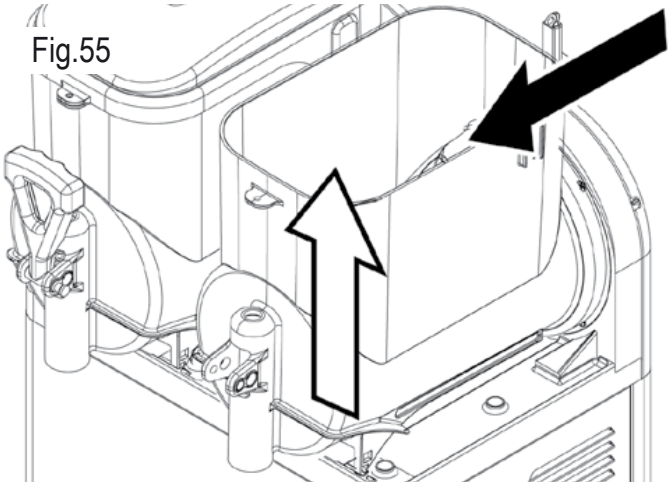
2. Raise the front part of the bowl to release it;

Fig.54



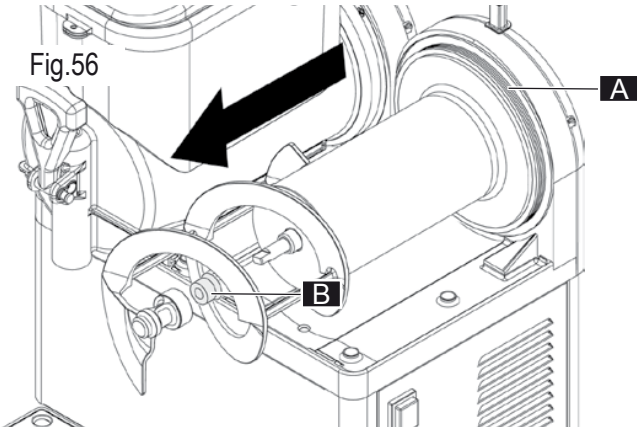
3. Remove the bowl from its seat by pushing and tapping lightly on the rear part;

Fig.55



4. Take out the auger and remove the seals (A and B)

Fig.56



7.4 WASHING AND SANITIZING THE COMPONENTS

All of the previously disassembled and removed components must be thoroughly washed and sanitized.

Use the sanitizing product as directed on the product labels.

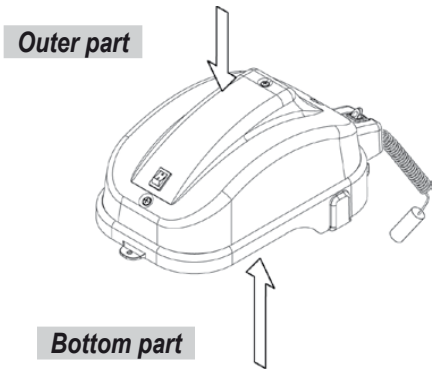
To carry out this procedure correctly proceed as follows:
1. Fill a sink with detergent and hot water (50°C - 60°C)
2. Wash the disassembled components with the detergent
3. Rinse with hot water, making sure no traces of lubricants remain.
4. Fill another sink with sanitizing solution prepared in water
5. Soak the disassembled components in the sanitizing solution (use the sanitizing product as directed on the package labels)
6. Rinse with clean water
7. Place the components on a clean surface and dry them

Using a damp cloth, clean all product residue from the evaporator. Wash and sanitize the lid.

Warning: do not submerge lids equipped with lighting in any type of liquid. Before starting the cleaning and sanitizing operation of the lid, remove it from the machine as described in the previous chapter.

To clean the lighted lid correctly, proceed as follows:
1. Using a damp cloth, first wipe the bottom part of the lid (in contact with the product)
2. Using a clean, damp cloth, wipe clean the whole outer part

Fig.57

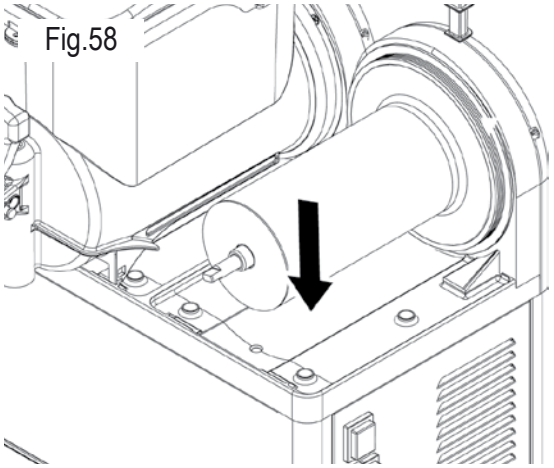


3. Using a sponge dipped in sanitizing solution, sanitize the bottom part of the lid
4. Allow to act for 30 min
5. Rinse twice or more, only the bottom part, with a clean Sponge soaked in fresh water.
6. Place the lid on a clean surface and dry it first, first dry the bottom and them the outer part by means of a clean cloth.
7. Set the lid back in place only after having cleaned and sanitized the bowl.

It is forbidden to wash and/or sanitise the lid while it is installed in the machine.

Wash and sanitize the bowl support and resting surface

Fig.58

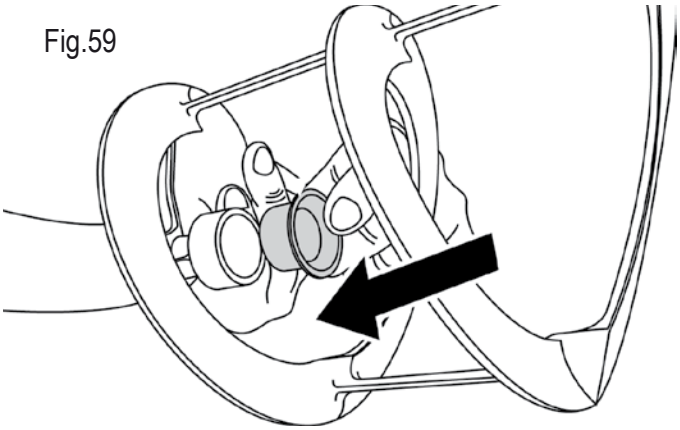


7.5 REASSEMBLING THE WASHED COMPONENTS

All of the washed and sanitized components must be carefully reassembled.
Some components must be adequately lubricated in order to ensure that they work efficiently

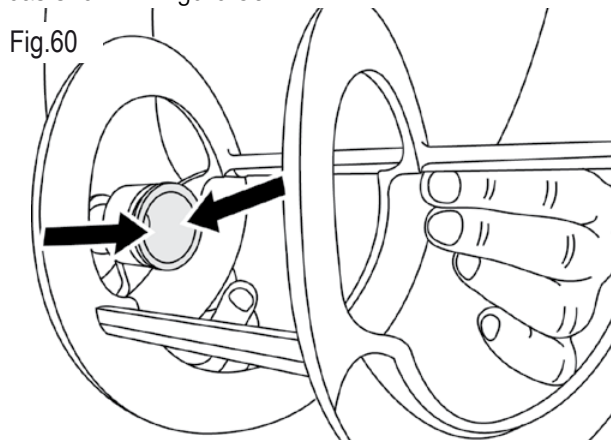
Apply the seal (A) on the auger as show in figure 59.

Fig.59



Using the Vaseline provided, lubricate the seal (A) in the areas shown in figure 60.

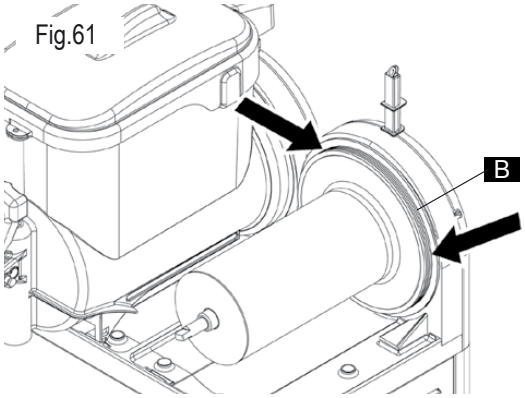
Fig.60



Important note: Always check the seal integrity; should it be worn, replace with a new one. Replace seal (A) once a year.

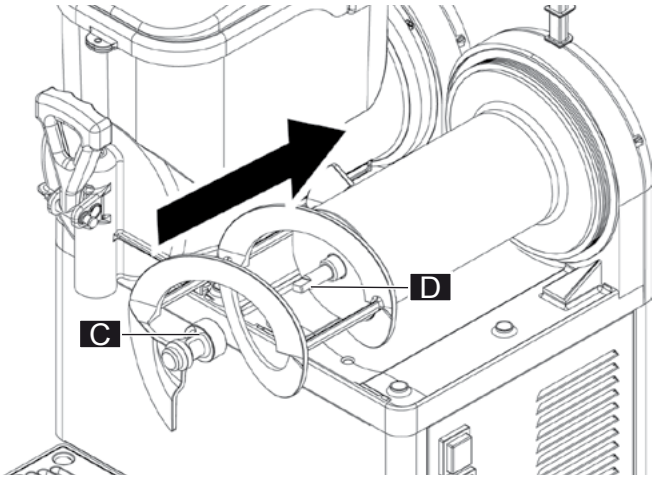
Apply seal (B), lubricating the entire surface indicated by the arrows with Vaseline.

Fig.61



Introduce the auger, engaging head (C) with shaft (D).

Note: Rotate the auger to engage it.



Set the bowl back in place; slightly raise head (C) of the auger so that it meets the seat provided (E) in the bowl.

Fig.63

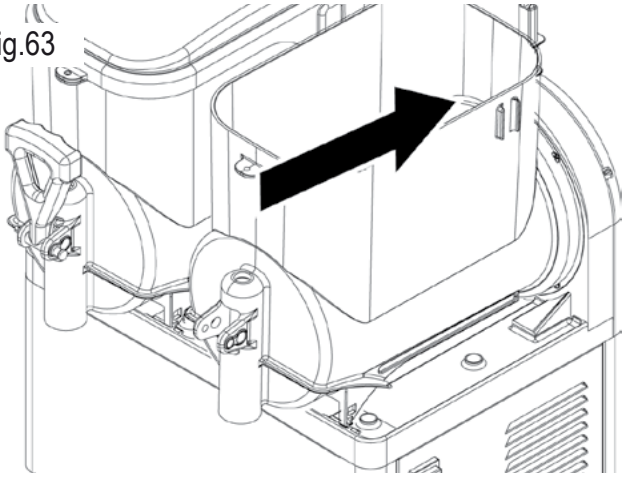
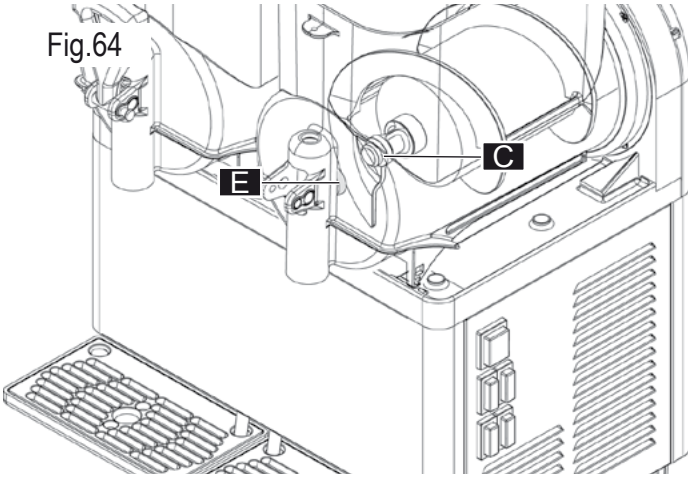
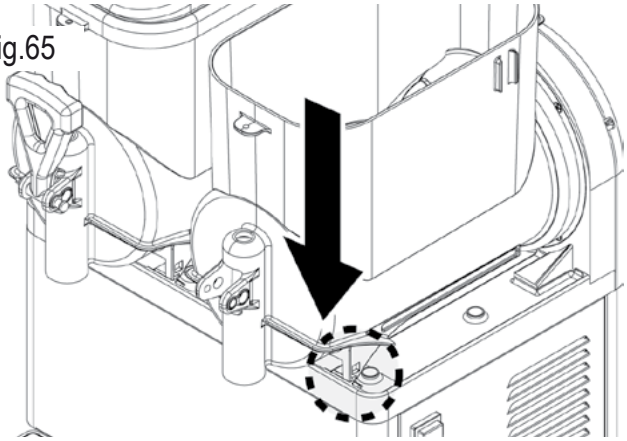


Fig.64



Press the bowl downward until it engages the surface as shown in the figure.

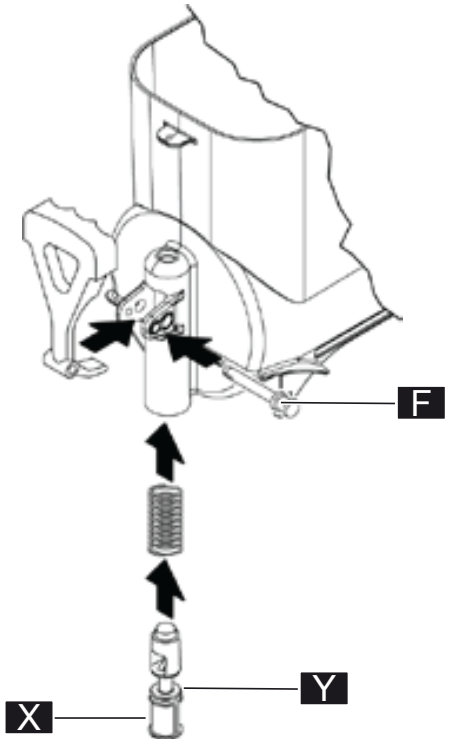
Fig.65



Follow these instructions to refit the tap:

1. Adequately lubricate the plug (X) and OR (Y) using Vaseline supplied;
2. Introduce the tap spring and body from the lower part of the tap;
3. Introduce the lover and fix it in its sear while keeping the tap body pressed upwards;
4. Introduce the pin (F) without moving the tap lever.

Fig.66



Note: Correctly install the components as shown in the figure.
Note: Failure to lubricate the plug and OR may cause product to leak from tap

(for model with lighted lid only): Connect the lid by inserting the plug into the machine outlet.

7.6 SANITIZING THE EVAPORATOR

Before starting up the machine, you must sanitize the evaporator.
Proceed as follows:
1. Prepare the sanitizing solution in a suitable container (following the directions provided on the package of the sanitizing product)
2. Put the sanitizing solution into the bowl
3. Allow time for sanitizing solution to act (see directions on product package)
4. Empty the tank of sanitizing solution by opening the tap
Then thoroughly rinse the bowl and evaporator to eliminate residues of sanitizing solution.

Warning: The bowl must be rinsed of Sanitizing solution as directed on the package of the sanitizing product and in accordance with the hygiene regulations currently in force in the users country.

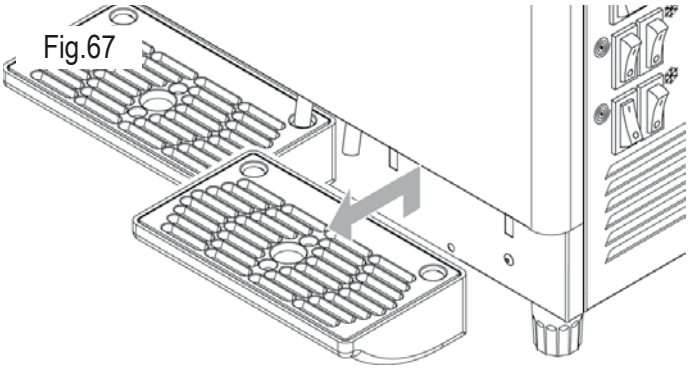
7.7 CLEANING THE DRIP TRAY

The drip tray should be emptied and cleaned daily

Note: all of the drip trays present in the machine should be cleaned.

Holding the drainage hose firmly, life the tray with the grid on top of it and pull it out.

Fig.67



Wash the tray and grid separately with lukewarm water.

Dry all components.

Reposition the grid on the top of the tray

Position the drainage hose in the opening provided.

Fit the tray back in place and press down to secure it to the machine.

7.8 LIGHTED LID

Maintenance of the lighted lid must be entrusted solely to a specialized technician, who must organize all of the operational sequences and use suitable equipment, in strict compliance with all applicable regulations currently in force.

The operator is forbidden to disassemble any lid component.

Warning! Only handle the lids with your hands. Do not use any type of tool that could damage the lid or its components.

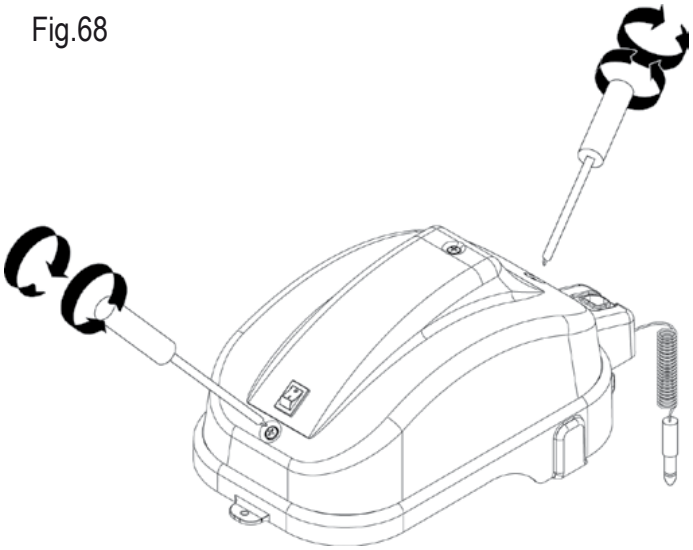
To carry out maintenance operations on the lighted lid, remove the lid from the machine and unplug it.

7.8.1 REPLACING THE BULB

The bulb must be replaced only when the main switch is in position '0' and the power cord is unplugged.

Separate the two parts of the lid by removing the screws; use a suitable screwdriver for this purpose.

Fig.68



Remove bulb (U) from lamp holder (T) and fit a new bulb in its place.

Reassemble the lid and fasten it with the two screws.

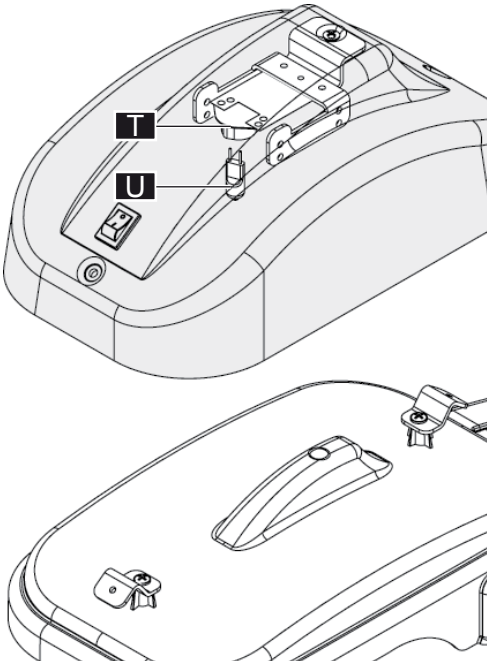


Fig.69

7.9 REPLACING THE TEMPERATURE DISPLAY BATTERY

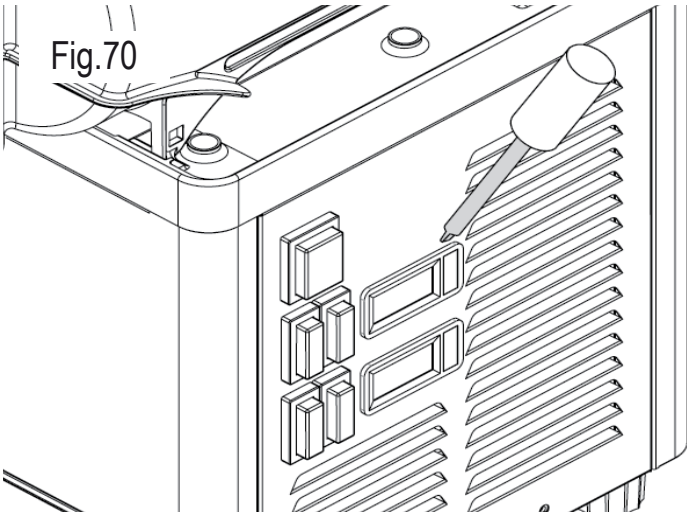
To ensure that it works properly, each thermometer is powered separately by one 1.5V button battery (code GPA76)

Warning: Only handle the thermometer with your hands. Do not use any type of tool that could damage the thermometer.

To replace the battery proceed as follows:

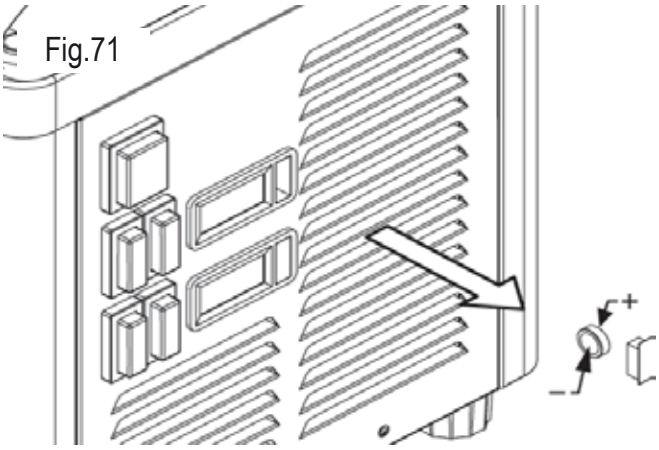
Using a screwdriver, remove the front cover;

Fig.70



remove the used battery and fit a new one in its place, taking care to comply with the polarities indicated;

Fig.71



Close the cover of the battery compartment.

Note: the cover must be closed by hand; should you have encounter any difficulty in closing the cover, check weather the battery has been correctly positioned.

Cautionary notes:

- **Do not insert a used battery or one of a different type**
- **If the machine will remain unused for a long period, remove the battery from its compartment and store it in a suitable place;**
- **In normal conditions of use, a new battery will have a life of about one year;**
- **Spent batteries must be disposed of in accordance with the laws in the users country.**

7.10 CLEANING THE CONDENSER

The condenser may be cleaned solely by a specialized technician, who must organize all of the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently inforce.

Periodically clean the condenser situated inside the machine.

Warning: Before proceeding to clean the Condenser, switch off and unplug the machine.

A dirty condenser will impair the performance of the machine.

To access the condenser remove the safety guards.

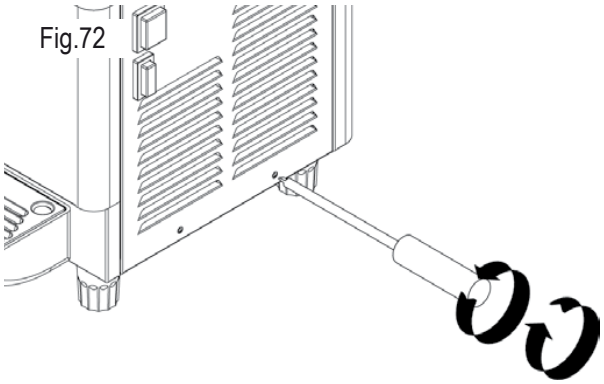
It is forbidden to use the machine when even only one panel (front, rear or side) is not set properly in place. It is prohibited for the operator to clean the condenser.

7.10.1 CLEANING THE COND. OF A 1-BOWL GRANITA MACHINE

CONFIGURATION 1

Remove the side safety guards, taking out the screws securing them to the machine

Fig.72



Remove the rear guard after taking out the screws securing it to the frame (the screws are situated on the left and right sides)

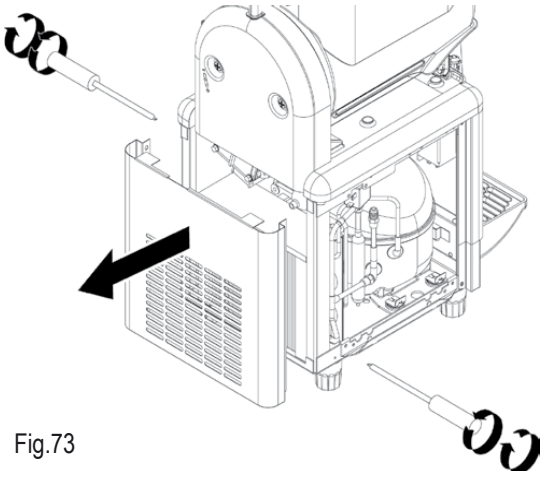
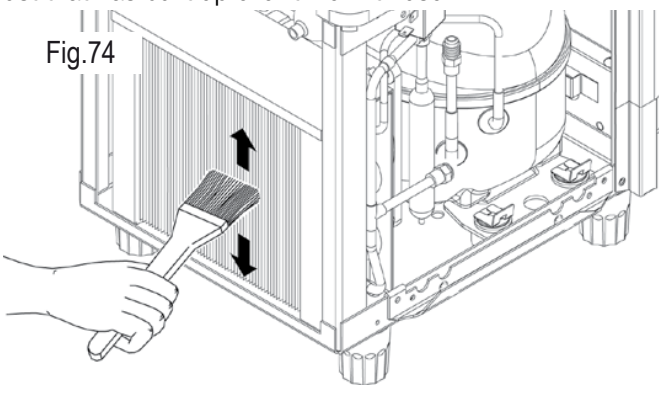


Fig.73

After removing the guard, use a dry brush to remove the dust that has built up over time with use.

Fig.74

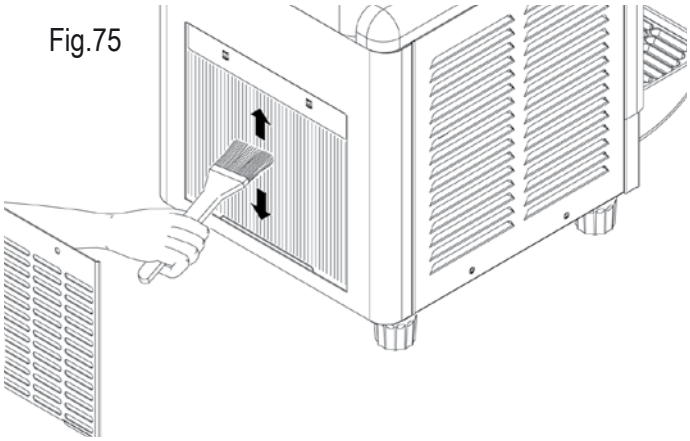


After thoroughly cleaning the condenser, fit all the guards back in place.

CONFIGURATION 2

Remove the locking knobs from the rear door; remove the door and clean the condenser using a dry brush.

Fig.75



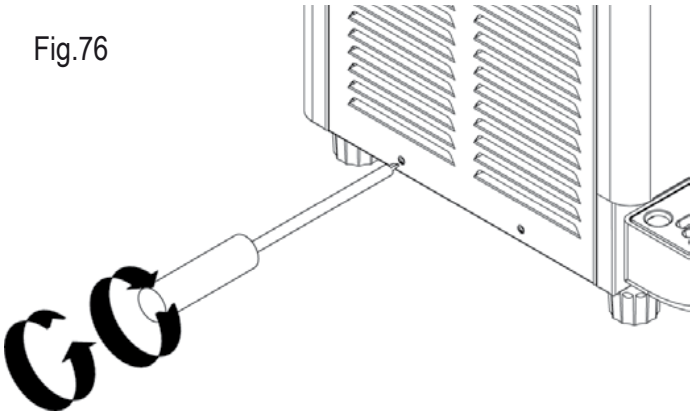
After carefully cleaning the condenser, refit the rear door.

7.10.2 CLEANING THE CONDENSER ON THE GRANITA MAKER (2/3 TANKS)

The safety guards may be secured with screws or clips

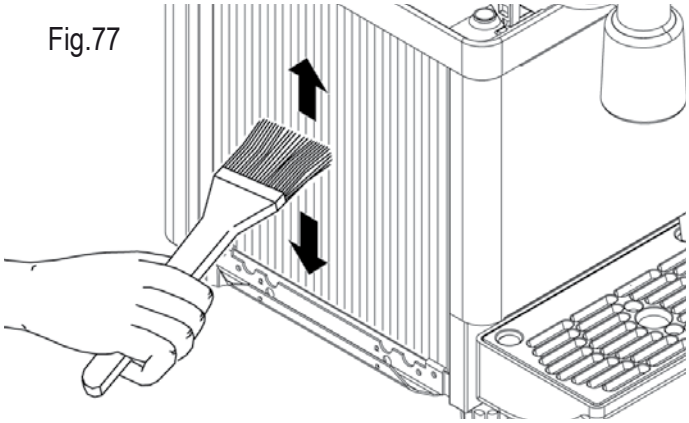
If the guard is fastened with screws, use a suitable screwdriver; if the guard is fastened with clips, it may be removed by hand without the aid of any tools.

Fig.76



After removing the guard, use a dry brush to remove the dust that has built up over time with use

Fig.77



After thoroughly cleaning the condenser, fit the guard back in place.

7.11 PERIODIC MAINTENANCE

The machine must be periodically check (at least once a year by a specialised technician. This periodic check serves to ensure that all the components installed and the machine itself are maintained at a high level of safety.

Any worn components must be replaced by an original spare part.

It is forbidden to use the machine when even only one of its components is faulty or worn. Users are forbidden to perform periodic maintenance.

8. SCRAPPING

Electric and electronic equipment must be disposed of in accordance with european directive 2002/96/EC.

Such equipment may not ne disposed of as normal municipal solid waste but must rather be separately collected to optimize recovery and recycling of the materials used to manufacturer them.

All products are marked with the crossed out wheeled bin

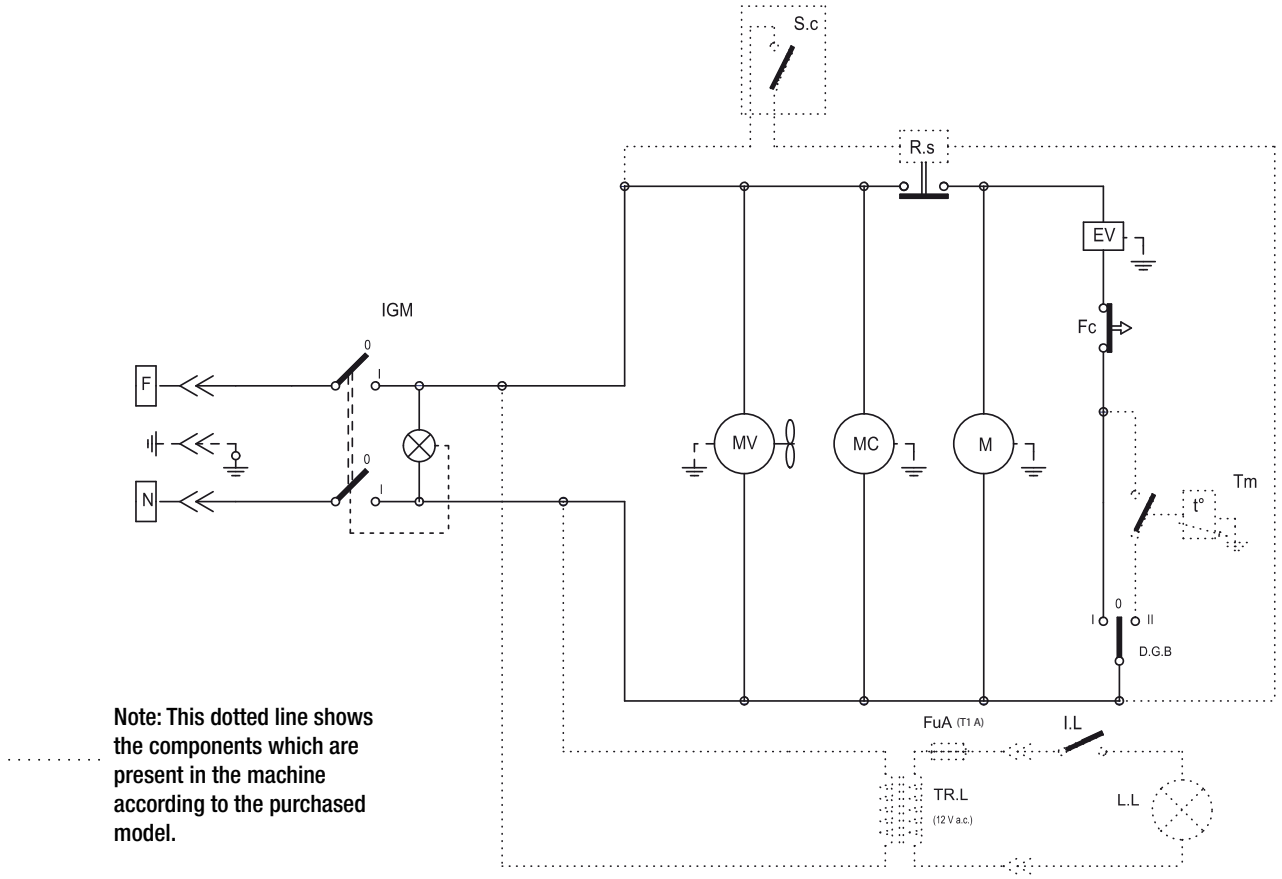
symbol as a reminder of separate collection obligations.
Correct observance of all of the provisions for the disposal of end-of-life-products will contribute to safeguarding the environment.

9. TROUBLESHOOTING

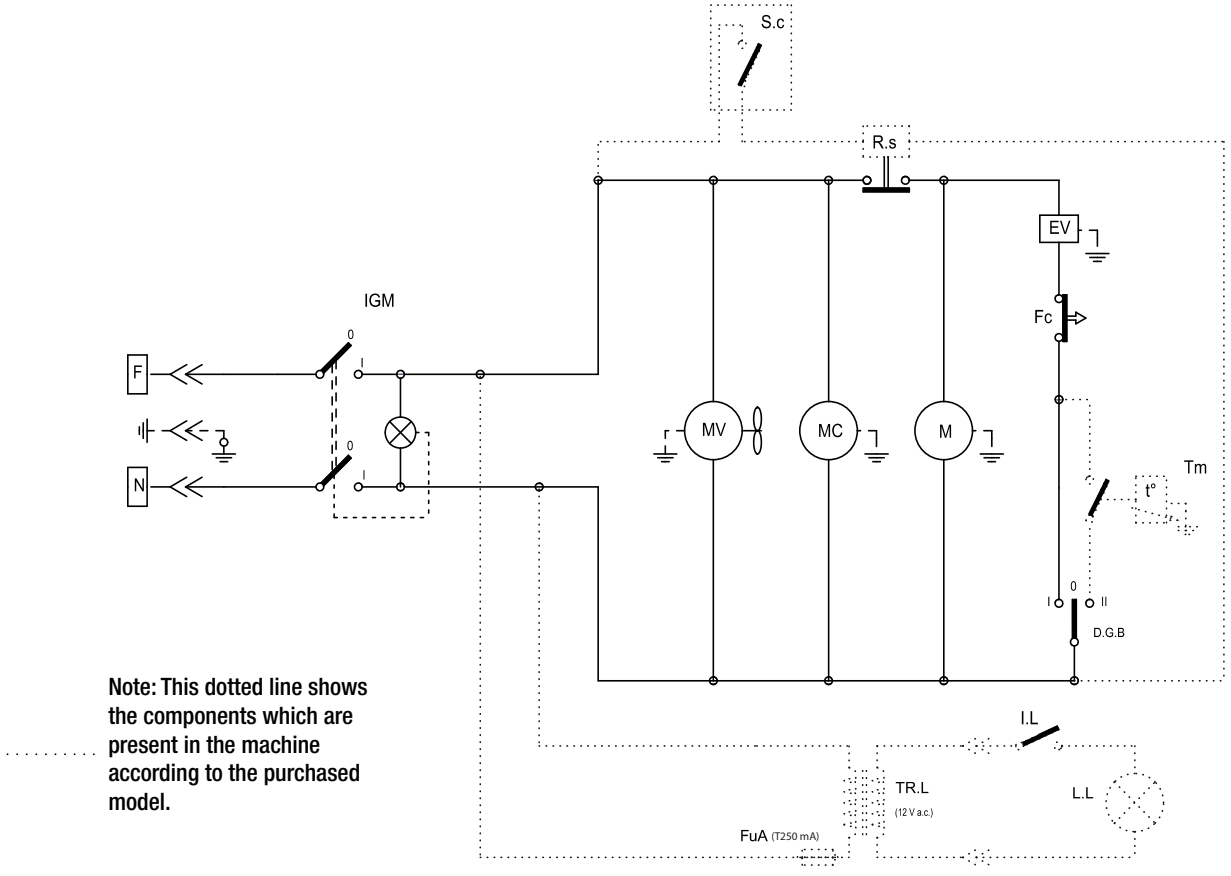
Problem	Cause	Remedy
The machine does not turn on.	The main switch is off (positioned on “O”). (Cap.6)	Press the switch into position “I”.
	The machine is not plugged in.	Insert the plug in a suitable outlet.
The tap leaks (liquid leaks from below).	The tap plug is not lubricated. (Fig.65)	Lubricate the plug and OR.
	The plug is defective.	Replace the plug.
The tap leaks (liquid leaks from above).	The OR is defective.	Replace the OR.
	The OR is not lubricated.(Fig.65)	Lubricate the plug and OR.
Product leaks from the rear part of the bowl.	The bowl is not fit correctly in place . (Par.7.5)	Check the positioning of the bowl.
	The bowl seal is not lubricated. (Fig.60)	Lubricate accordingly.
	The seal is defective.	Replace the seal.
The auger does not turn	The switch is positioned on “O”. (Cap.6)	Press the switch into position “I”.
	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
The machine does not make granita.	The switches are off. (Cap.6)	Press the switch into position “I”.
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	The condenser is dirty. (Par.7.10.)	Call in a specialized technician to clean the condenser.
	The consistency has not been regulated correctly. (Par.6.6)	Correctly regulate the consistency.
The auger is noisy.	The front seal has been applied incorrectly. (Fig.57)	Check that the seal is applied correctly.
	The seal is not lubricated. (Fig.60)	Lubricate the seal accordingly.
The thermometer does not indicate the temperature	The battery has run out	Replace the battery (Section 7.9.)
	Probe fault	Call a specialized technician
The lighted lid does not work	It is not plugged in properly	Check that the plug is properly connected
	The switch is on “O”	Switch on the lid lamp using the switch
	Burnt-out bulb	Replace the bulb (Section 7.8.)
The tap does not dispense	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician.		

10. GRANITA MACHINE WIRING DIAGRAM

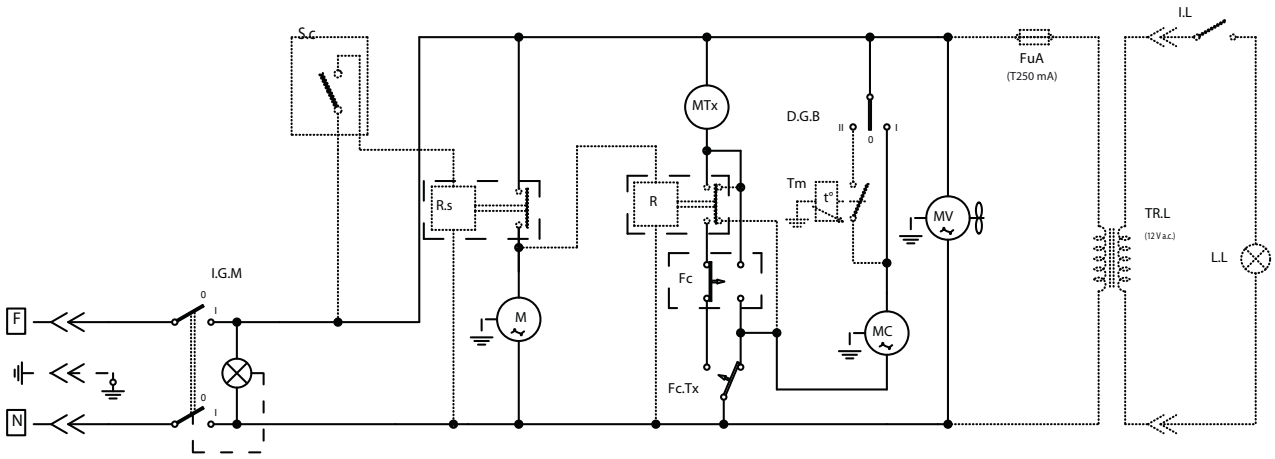
1 BOWL GRANITA MACHINE WIRING DIAGRAM (115V - 60HZ)



1 BOWL GRANITA MACHINE WIRING DIAGRAM (230V - 50HZ)

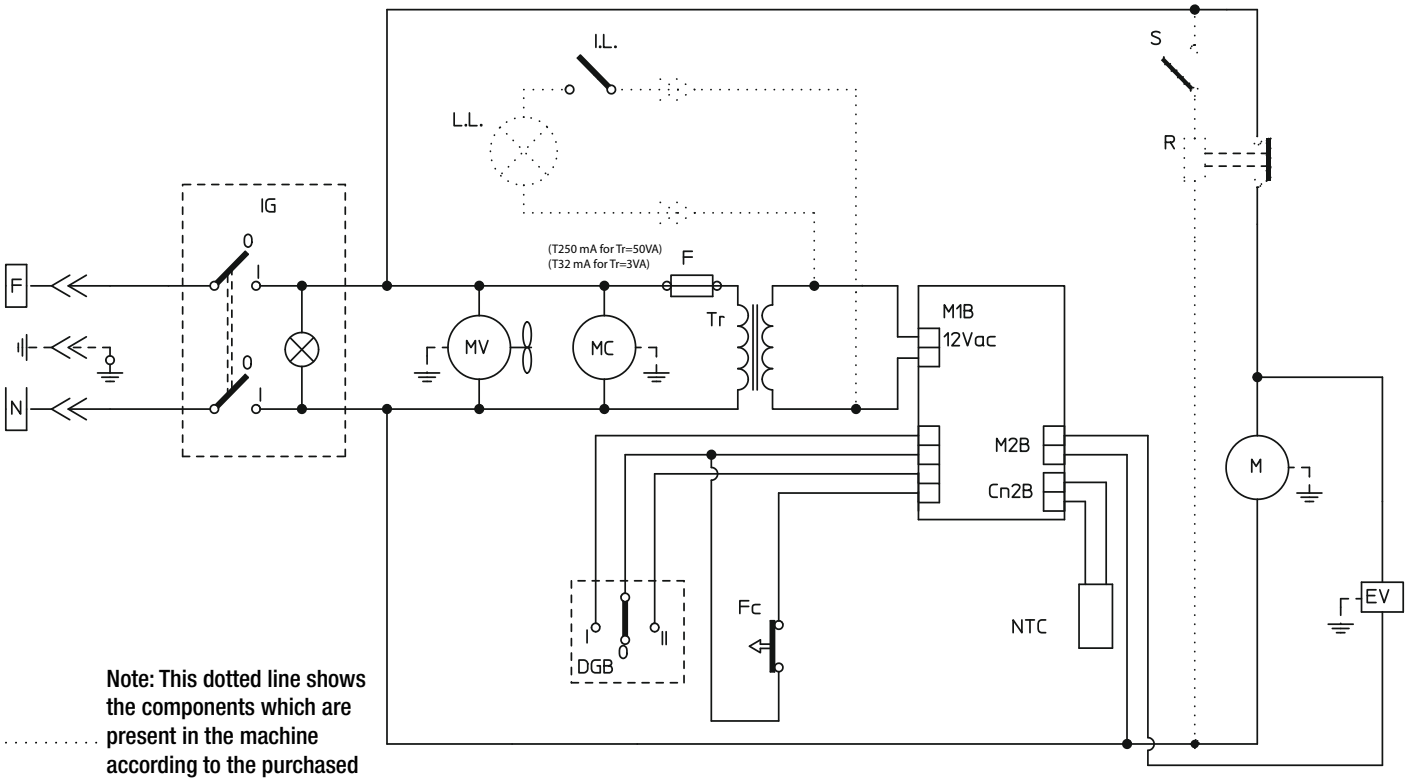


1 BOWL GRANITA MACHINE WIRING DIAGRAM (230v - 50HZ) WITH CYCLIC TIMER



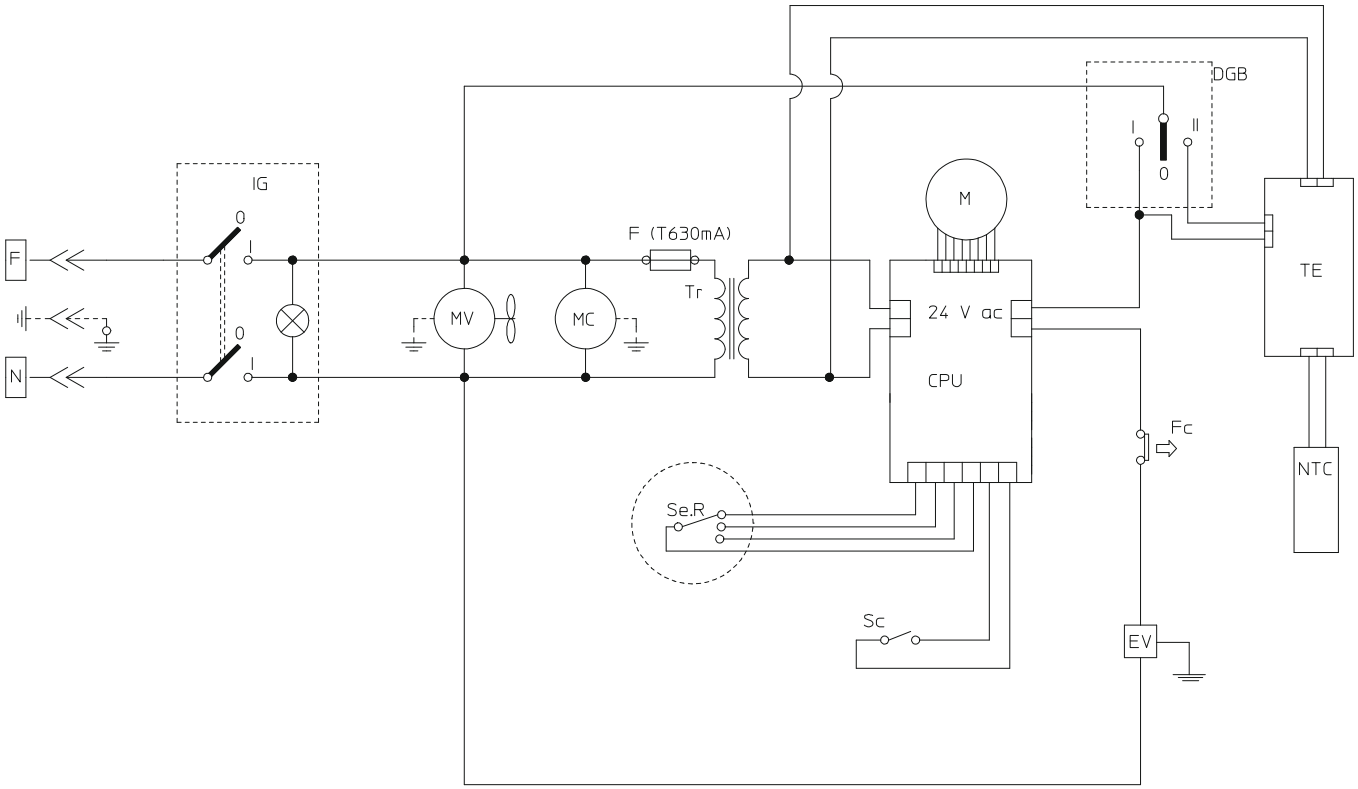
Note: This dotted line shows the components which are present in the machine according to the purchased model.

WIRING DIAGRAM FOR GRANITA MACHINE - 1 TANK WITH ELECTRONIC THERMOSTAT 9230V - 50HZ) TS-E VERSION

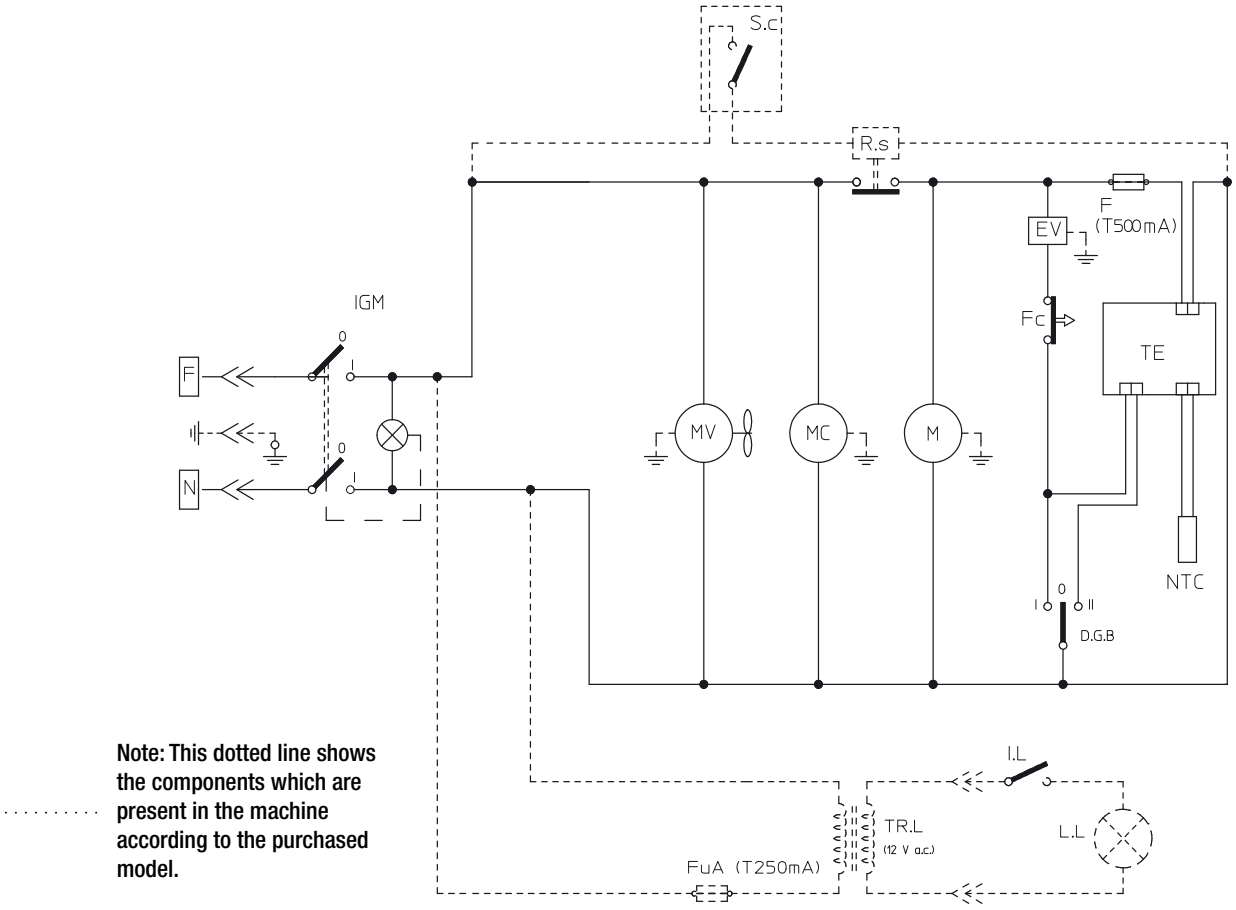


Note: This dotted line shows the components which are present in the machine according to the purchased model.

WIRING DIAGRAM FOR GRANITA MACHINE - 1 TANK BRS (230V - 50HZ) TS-E VERSION

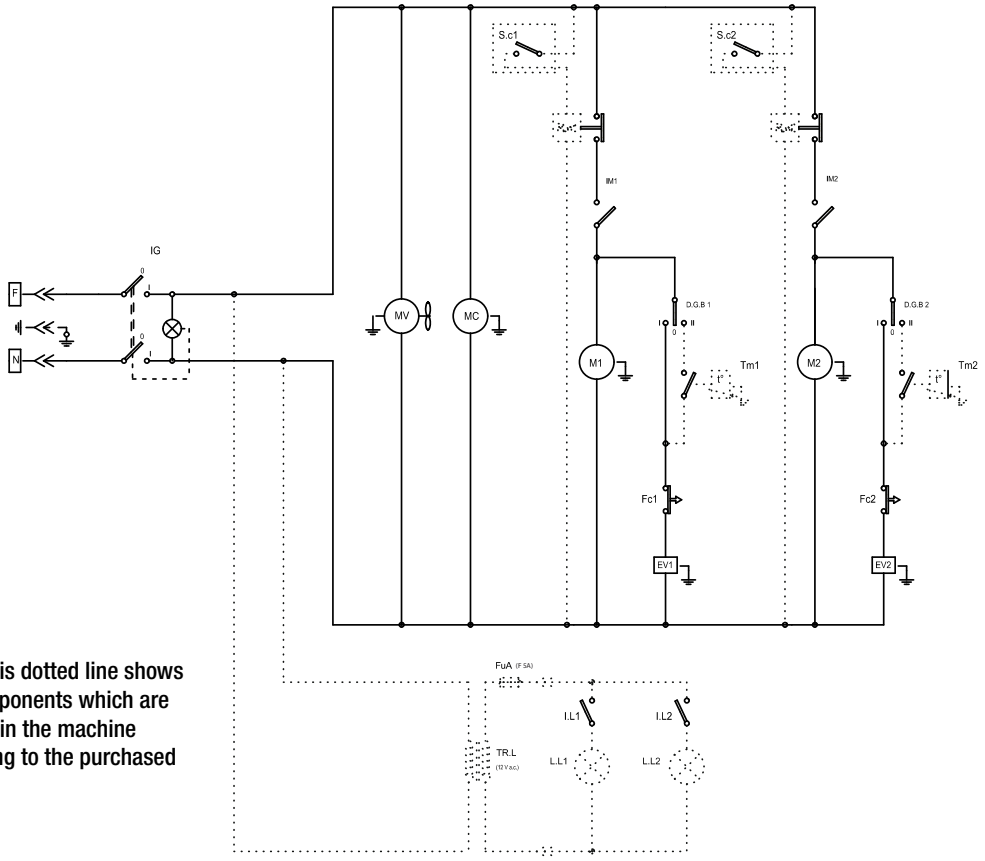


WIRING DIAGRAM FOR GRANITA MACHINE - 1 TANK (230V - 50HZ) TS-V VERSION



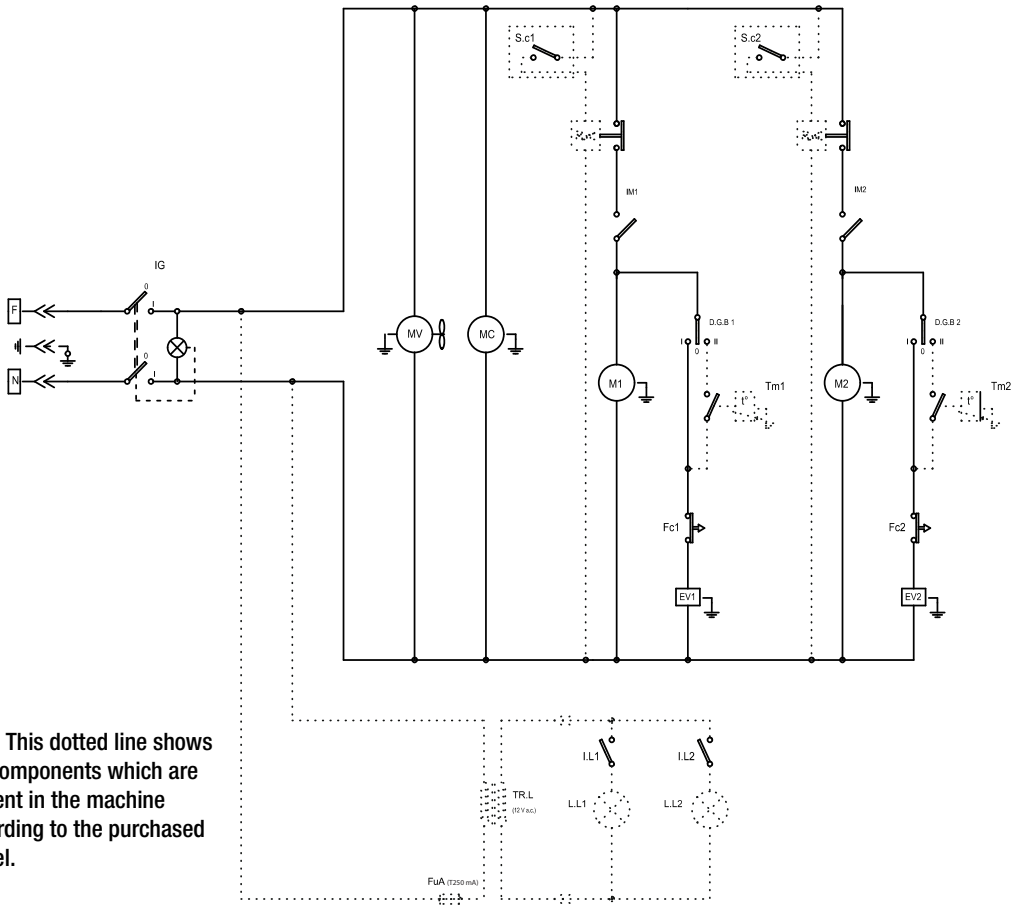
Note: This dotted line shows the components which are present in the machine according to the purchased model.

2 - BOWL GRANITA MACHINE WIRING DIAGRAM (115V - 60HZ)



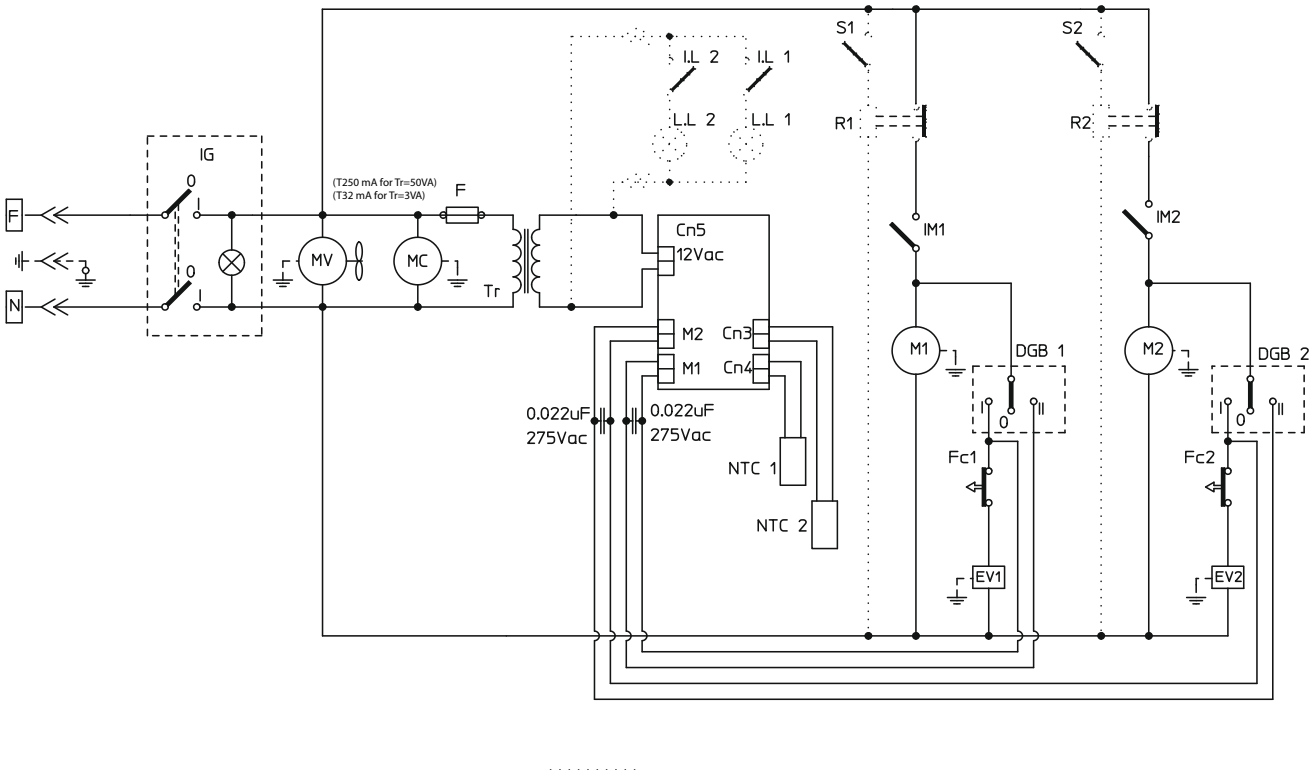
Note: This dotted line shows the components which are present in the machine according to the purchased model.

2 BOWL GRANITA MACHINE WIRING DIAGRAM (230V - 50HZ)

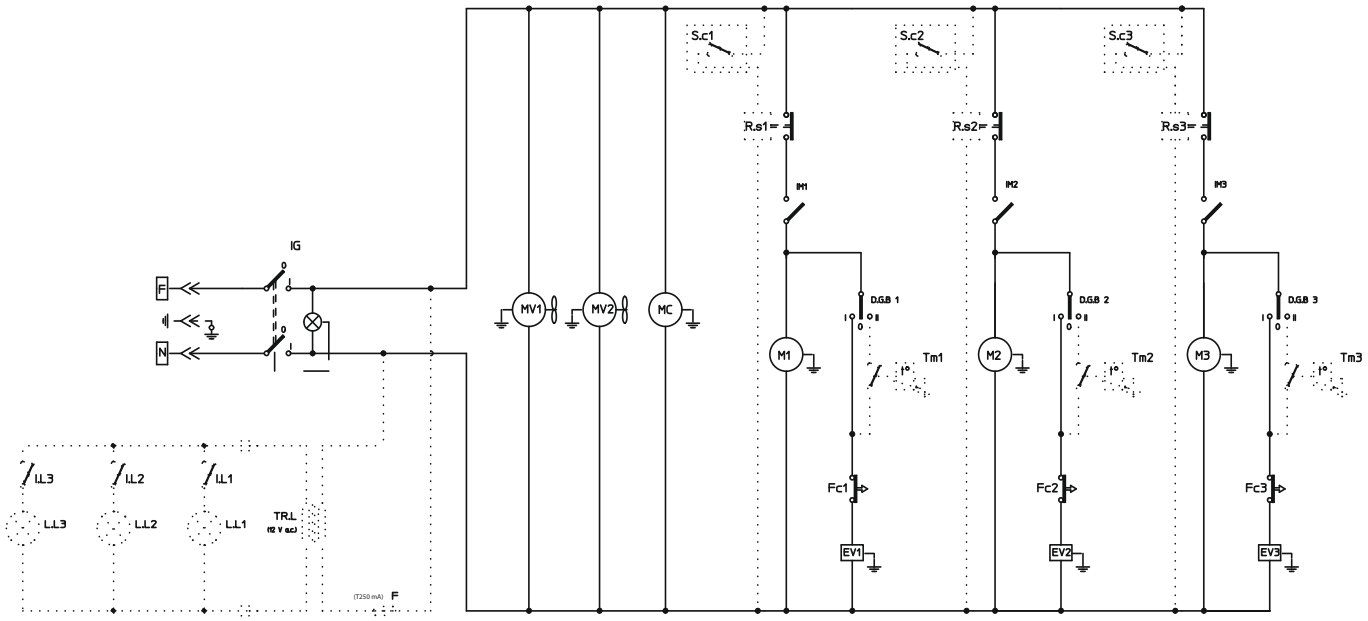


Note: This dotted line shows the components which are present in the machine according to the purchased model.

WIRING DIAGRAM FOR GRANITA MACHINE - 2 TANKS WITH ELECTRONIC THERMOSTAT (230V - 50HZ) TS-E VERSION

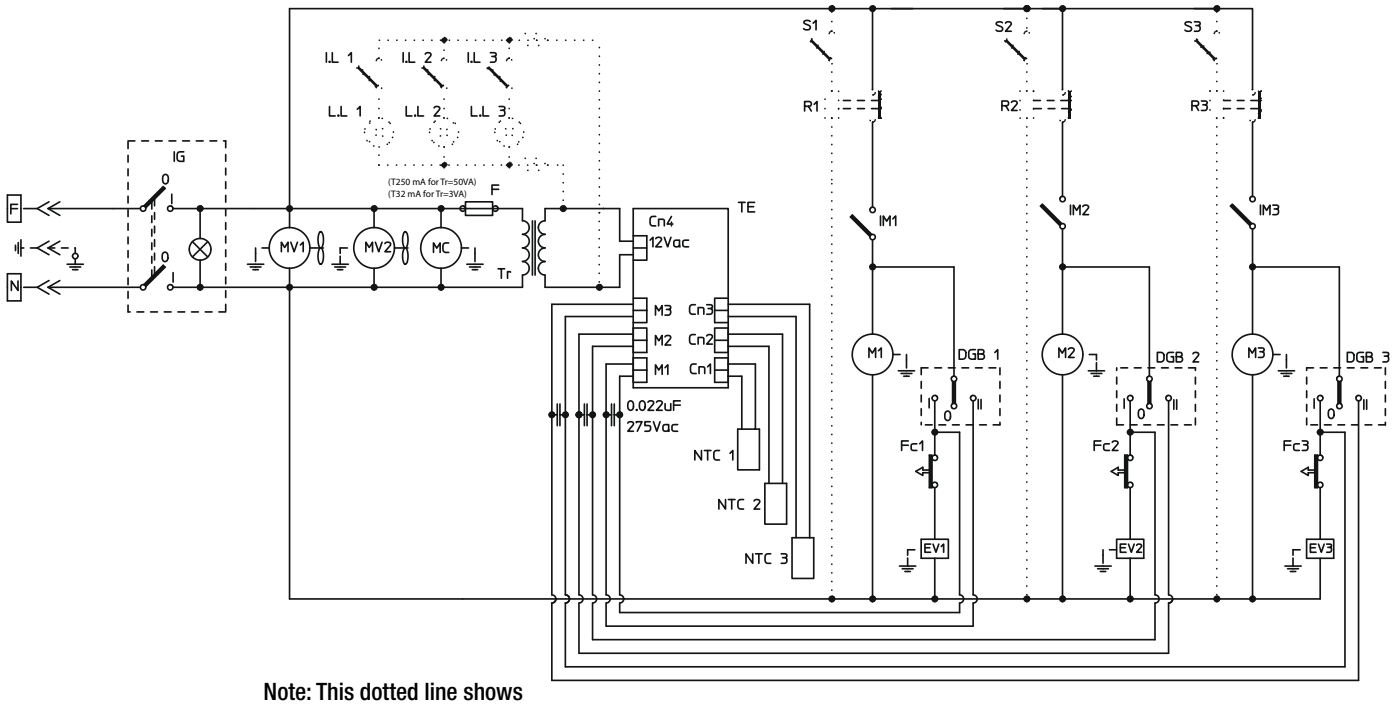


3 BOWL GRANITA MACHINE WIRING DIAGRAM (230V - 50HZ)



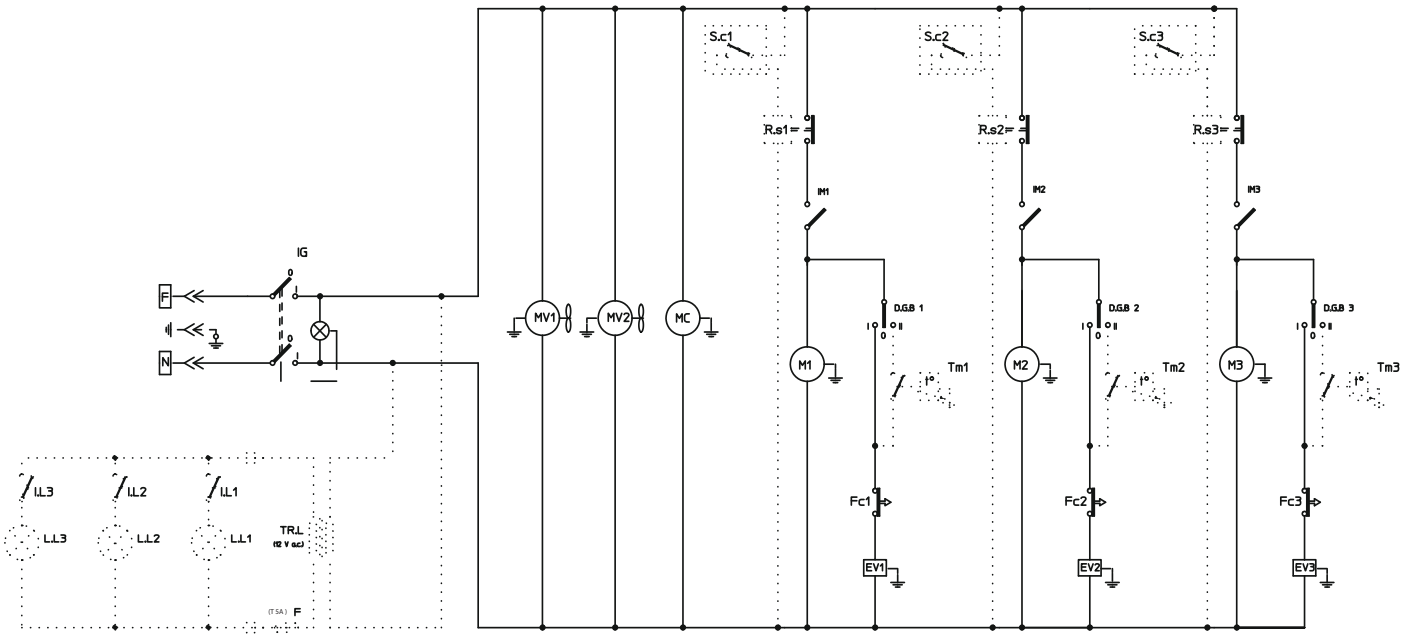
Note: This dotted line shows the components which are present in the machine according to the purchased model.

WIRING DIAGRAM FOR GRANITA MACHINE - 3 TANKS WITH ELECTRONIC THERMOSTAT (230V - 50HZ) TS-E VERSION



Note: This dotted line shows the components which are present in the machine according to the purchased model.

3 BOWL GRANITA MACHINE WIRING DIAGRAM (115V - 60HZ)



Note: This dotted line shows the components which are present in the machine according to the purchased model.

LEGEND

Item	Description
CPU	Electronic card
D.G.B	Refrigerator system diverter
D.G.B.1	Bowl 1 Granita/cooler refrigeration changeover switch (bowl 1 refrigeration system)
D.G.B.2	Bowl 2 Granita/cooler refrigeration changeover switch (bowl 2 refrigeration system)
D.G.B.3	Bowl 3 Granita/cooler refrigeration changeover switch (bowl 3 refrigeration system)
EV	Gas solenoid valve
EV1	Bowl 1 gas solenoid valve
EV2	Bowl 2 gas solenoid valve
EV3	Bowl 3 gas solenoid valve
F	Transformer fuse
Fc	Slush hardness adjustment limit switch
Fc1	Bowl 1 granita hardness adjustment limit switch
Fc2	Bowl 2 granita hardness adjustment limit switch
Fc3	Bowl 3 granita hardness adjustment limit switch
FcTx	Timer limit switch
Fu.A	Transformer fuse
I.G	Main switch
I.G.M.	Main switch/Mixer motor
I.L	Bowl cover light switch
I.L1	Bowl 1 cover light switch
I.L2	Bowl 2 cover light switch
I.L3	Bowl 3 cover light switch
IGM	Main switch
IM1	Bowl 1 mixer motor switch
IM2	Bowl 2 mixer motor switch
IM3	Bowl 3 mixer motor switch
L.L	Bowl cover light
L.L1	Bowl 1 cover light
L.L2	Bowl 2 cover light
L.L3	Bowl 3 cover light
M	Mixer motor
M1	Bowl 1 mixer motor
M2	Bowl 2 mixer motor
M3	Bowl 3 mixer motor
MC	Compressor motor
MTx	Timer motor
MV	Fan motor
MV1	Bowl 1 Fan motor 1
MV2	Bowl 2 Fan motor 2
N.T.C.	Tank temperature probe
N.T.C.1	Tank 1 temperature probe
N.T.C.2	Tank 2 temperature probe
N.T.C.3	Tank 3 temperature probe
R	Relè
R.s	Sensor relay
R.s1	Bowl 1 sensor relay
R.s2	Bowl 2 sensor relay
R.s3	Bowl 2 sensor relay

LEGEND continued

Item	Description
R1	Tank 1 start relay
R2	Tank 2 start relay
R3	Tank 3 start relay
S	Tank cover probe
S.c	Cover sensor
S.c1	Bowl 1 cover sensor
S.c2	Bowl 2 cover sensor
S.c3	Bowl 3 cover sensor
S1	Tank 1 cover probe
S2	Tank 2 cover probe
S3	Tank 3 cover probe
TE	Electronic thermostat
Tm	Thermostat
Tm 1	Bowl 1 thermostat
Tm 2	Bowl 2 thermostat
Tm 3	Bowl 3 thermostat
Tr	Transformer
TR.L	Transformer

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