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MANUALE D'ISTRUZIONI
OPERATOR'S MANUAL
CARNET D'INSTRUCTIONS
GEBRAUCHSANWEISUNG
MANUAL DE INSTRUCCIONES



ugolini®

1 TECHNICAL CHARACTERISTICS

	A 12 A 19		
Transparent removable bowls	n	1	1
Capacity of each bowl, approx.	l	12	19
Dimensions:			
width	cm	32	32
depth	cm	40	40
height	cm	66	72
Net weight, approx.	kg	19	21
Gross weight, approx.	kg	20	22
Adjustable thermostats	n	1	1
Hermetic compressor			
Air-cooled condenser			
Overload protector			
Noise level lower than 70 dB (A)			



IMPORTANT

Read electrical ratings written on the data plate under the individual units. The serial number of the unit is preceded by the symbol#. Data plate specifications will always supersede the information in this manual.

Specifications are subject to change without notice.

2 INTRODUCTION

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit. Like all mechanical products, this machine will require cleaning and maintenance. Besides, dispenser working can be compromised by operator's mistakes during disassembly and cleaning. It is strongly recommended that personnel responsible for the equipment's daily operations, disassembly, cleaning, sanitizing and assembly, go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

3 INSTALLATION

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

2 Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.

3 Install the unit on a counter top that will support the combined weight of dispenser and product.

4 A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.

5 Ensure that the legs are screwed tightly into the base of the machine.

6 Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. The electrical disconnect switch shall have a contact separation in all poles, providing full disconnection under over voltage category III conditions. Do not use extension cords.



ATTENTION

Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.

7 The unit doesn't come presanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to this handbook instructions (chapter 5.3 CLEANING AND SANITIZING PROCEDURES).



IMPORTANT

Install the dispenser so that the plug is easily accessible.

4 TO OPERATE SAFELY

1 Do not operate the dispenser without reading this operator's manual.

2 Do not operate the dispenser unless it is properly grounded.

3 Do not use extension cords to connect the dispenser.

4 Do not operate the dispenser unless all panels are restrained with screws.

5 Do not put objects or fingers in panels louvers and faucet outlet.

6 Do not remove bowls, augers and mixers for cleaning or routine maintenance unless the dispenser is disconnected from its power source.

7 Do not pour food product inside the dispenser at a temperature higher than 40°C.

5 OPERATING PROCEDURES



ATTENTION

In case of damages, the power cord must be replaced by qualified personnel only in order to prevent any shock hazard.

1 Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.

2 Fill the bowl with product. Do not overflow. The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.

3 In case of products to be diluted with water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.

4 Install the cover and check that they are correctly placed over the bowls.

5 Set the control switch as shown in chapter 5.1 DESCRIPTION OF CONTROLS.

6 The dispenser must always run with the cover installed to prevent a possible contamination of the product.

7 Always leave the dispenser on, as the refrigeration stops automatically when the beverage reaches the dispensing temperature. The mixing device will continue to turn.

8 To maintain a high standard of flavour, keep refrigeration and mixing devices on during the night when beverage is in the bowl.

9 Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

10 This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments
 - farm houses and by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments;
 - catering and similar non-retail applications.



IMPORTANT

Operate the dispenser with food products only.

5. 1 DESCRIPTION OF CONTROLS

MECHANICAL VERSION:

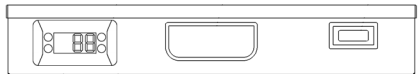
The dispenser is equipped with a power switch whose functions are as follows:

0 position : power is turned OFF to all functions.

1 position : this position operates the fan motor, the mixing device and the refrigeration.

Beverage temperature adjustment: turn the knob, located on the right of the faucet side of the dispenser, toward right to decrease temperature or viceversa.

ELECTRONIC VERSION:



PROGRAMMING MENU

To access the Programming menu, hold the "set" button for more than 5 seconds.

Use the "UP" and "DOWN" buttons to scroll through the parameters. When you reach the one you want to change, press the "set" button and set the required value using the "UP" and "DOWN" buttons.

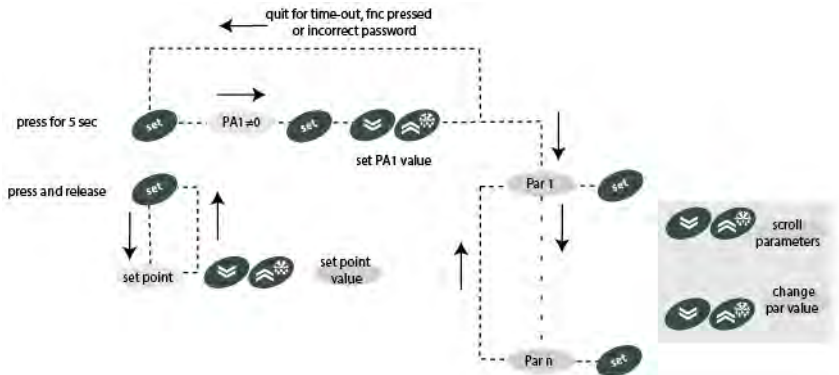
To store the new parameter value, press the "set" button.

NOTE: We strongly recommend that you switch the instrument off and on again each time parameter configuration is changed in order to prevent malfunctioning of the configuration and/or ongoing timings (compulsory for selection of probe type and count parameters).

Setting the set point

If you press the 'set' button and release it immediately, the set point value can be selected using the UP' and 'DOWN' buttons.

Press and release the 'set' button again or press the 'Fnc' button to go back to the main menu level. The set point setting folder is also closed when the time-out elapses.



only and is subject to the requirements of the local Health Authorities.

Prior to the disassembly and cleaning, the machine must be emptied of product.

5. 2 HELPFUL HINTS

- 1** The length of time for cooling down the product is governed by many variables, such as ambient temperature and beverage initial temperature.
- 2** To shorten product cooling down time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
- 3** To shorten product cooling down time and increase productivity, the bowl should be refilled after the product level drops lower than half and at the start of each day.
- 4** The dispenser must be able to emit heat. In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser. In any case if the product in the bowls is cold the unit is running properly.

5. 3 CLEANING AND SANITIZING PROCEDURES

Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline

5. 3. 1 DISASSEMBLY



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.

- 1** Remove cover from the bowl.
- 2** Remove stirrer by lifting up.
- 3** Push (1) the dispensing button and remove (2) the pinch tube from its seat by taking it out downward (see figure 1).

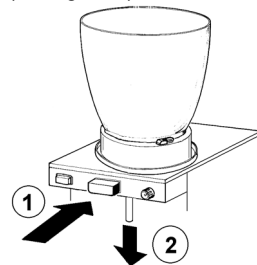


figure 1

- 4** Remove the empty bowl by rotating it

counterclockwise (see figure 2).

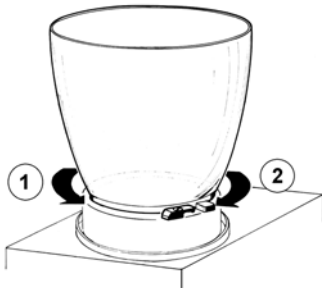


figure 2

- 5 Remove the bowl gasket.
- 6 Slide drip tray out and empty it.

5. 3. 2 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.



IMPORTANT

Do not attempt to wash any machine components in a dish washer.

- 1 Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent.
Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.



IMPORTANT

In order to prevent any damages to the dispenser use only a detergent suitable with plastics parts

- 2 Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the

cleaning solution.



ATTENTION

When cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.

- 3 Rinse all cleaned parts with cool clean water.

5. 3. 3 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization.

Sanitization must be performed whenever the distributor is put back into operation with a new product.

- 1 Wash hands with a suitable antibacterial soap.
- 2 Prepare at least two gallons of a warm (45-60 °C 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with two litres of water) according to your local Health Codes and manufacturer's specifications.
- 3 Place the parts in the sanitizing solution following manufacture 's specifications (about five minutes).
- 4 Place the sanitized parts on a clean dry surface to air dry.
- 5 Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

5. 3. 4 ASSEMBLY

- 1 Slide the drip tray into place.
- 2 Fit bowl gasket to the bowl around its seat. Place the bowl on the unit and then push it down all the way. Fix the bowl by rotating (2) it clockwise.
Wet the gasket for ease of insertion (see figure 2).
- 3 Push (1) the dispensing button and insert (2) the pinch tube into its seat in the evaporator bottom.
Lightly pull (3) the pinch tube end downwards till

it is well arranged (see figure 3).

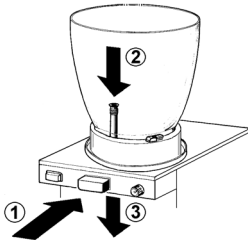


figure 3

4 Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

5. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitization described before, but never in lieu of it.

1 Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with two litres of water) according to your local Health Codes and manufacturer's specifications.

2 Pour the solution into the bowl(s).

3 Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).

4 Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).

5 Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

6 ROUTINE MAINTENANCE

Daily: inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed with original spare parts from the supplier.

6. 1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

Montly: clean all internal components, primarily the condenser, using compressed air.

To clean these internal parts, unplug the unit or switch off the 2-pole wall breaker, then remove front panel (dispensing side).

Condenser fins are very sharp. Use extreme caution when cleaning.

1 CARACTERISTIQUES TECHNIQUES

	A 12 A 19		
Conteneurs transparents démontables	n	1	1
Capacité approximative d'un conteneur	l	12	19
Dimensions :			
Largeur	cm	32	32
Profondeur	cm	40	40
Hauteur	cm	66	72
Poids net approximatif	kg	19	21
Poids brut approximatif	kg	20	22
Thermostats réglables	n	1	1
Motocompresseur hermétique			
Condensateur à ventilation forcée			
Disjoncteur			
Niveau de bruit inférieur à 70 dB (A)			



IMPORTANT

Caractéristiques électriques : lire les données qui figurent sur la plaquette de chaque distributeur. Cette plaquette se trouve sous le distributeur. Les numéros d'immatriculation des appareils sont précédés du symbole #. Les données figurant sur la plaquette sont toujours celles auxquelles vous devez faire référence.

Nous nous réservons le droit d'apporter des modifications sans avertissement préalable.

2 INTRODUCTION

Nous vous recommandons de lire attentivement ce mode d'emploi, de façon à connaître toutes les caractéristiques du distributeur.

Comme tous les produits mécaniques, ce distributeur nécessite hygiène et soin. Son bon fonctionnement peut être compromis par d'éventuelles erreurs de l'opérateur au cours des phases de montage et de nettoyage. C'est la raison pour laquelle il est important que les procédures quotidiennes de démontage et remontage soient connues par tout le personnel

responsable du distributeur sans courir le risque de commettre des erreurs.

3 INSTALLATION

1 Retirez le distributeur de l'emballage. Nous vous conseillons de conserver l'emballage, vous pourriez en avoir besoin plus tard.

2 Assurez-vous que le distributeur n'a pas subi de dommages au cours du transport. Si c'est le cas, présentez immédiatement une réclamation auprès du transporteur.

3 Posez le distributeur sur un comptoir qui supporte son poids lorsqu'il est plein.

4 Laissez un espace libre d'au moins 15 cm derrière le distributeur pour ne pas gêner la circulation d'air de refroidissement.

5 Assurez-vous que l'appareil est bien stable. Le cas échéant, réglez la hauteur des pieds.

6 Avant d'effectuer les branchements électriques, vérifiez que la tension du réseau est la même que celle indiquée sur la plaquette. Branchez le distributeur à un réseau monophasé à l'aide d'une prise comprenant la mise à la terre, conformément aux normes en vigueur. En cas d'utilisation d'un interrupteur unipolaire pour couper l'alimentation électrique de l'appareil, celui-ci doit garantir le respect d'une distance d'ouverture des contacts permettant un débranchement intégral dans des conditions de surtension de catégorie III. N'utilisez pas de rallonge pour brancher l'appareil au réseau électrique.



ATTENTION

Vérifiez que l'appareil est correctement relié à la terre. S'il ne l'est pas, les personnes pourraient subir des chocs électriques et le distributeur pourrait être endommagé.

7 Le distributeur n'est ni lavé ni désinfecté avant de sortir de la fabrique. Avant de l'utiliser, il vous faut le démonter, le laver et le désinfecter suivant les indications du chapitre 5.3 NETTOYAGE.