Foreword

ID: 1 Content: FOREWORD INSTRUCTION HANDBOOK Editing this handbook, it was taken into due account community directions on safety standards as well as on free circulation of industrial products within E.C.. PURPOSE This handbook was edited while taking into due account needs of machine users. Topics relevant to a correct use of the machine have been analyzed in order to keep unchanged in the long run quality features of the worldwide ICETEAM 1927 machines. A significant part of this handbook refers to the conditions necessary to the machine use and to the necessary behaviour during cleanout as well as routine and special maintenance. Nevertheless, this handbook cannot meet in details all demands; in case of doubts or failing information, please apply to: ICETEAM 1927 Via Emilia, 45/A - 40011 Anzola dell'Emilia (Bologna) - Italy Tel. +39 051 6505330 - Fax +39 051 650531 HANDBOOK STRUCTURE This handbook is structuralized in sections, chapters and subchapters in order to consult it more easily. Section A section is the part of handbook identifying a specific topic referred to a machine part. Chapter A chapter is that part of section describing a group or concept relevant to a machine part. Subchapter It is that part of a chapter detailing the specific component of a machine part. It is necessary that each person involved in the machine running reads and clearly understands those parts of the handbook of own concern, and particularly: - The Operator must have a look at chapters concerning the machine start-up and the operation of machine groups. - A skilled technician employed in installation, maintenance, repair, etc., must read all parts of this handbook. ADDITIONAL DOCUMENTATION Along with an instruction manual, each machine is also supplied complete with further documentation: - machine equipment: A list of spare parts delivered together with the machine for its maintenance. - Wiring diagram: A diagram of wiring connections put into the machine. - Installation sheet: To be completed by the installer. Return a copy to the customer, the dealer and the manufacturer in order to activate the machine warranty Before using the machine read carefully the instruction handbook. Pay attention to the safety instruction. CONVENTIONAL SYMBOLS CAUTION: ELECTRIC SHOCK DANGER The staff involved is warned that the non-observance of safety rules in carrying out the operation described may cause an electric shock. CAUTION DANGER FROM HIGH TEMPERATURES This warns the staff involved that failure to abide by safety rules in carrying out the operation described involves the risk of burns and scalds. CAUTION CRUSHING HAZARD This warns the staff involved that failure to abide by safety rules in carrying out the operation described involves the risk of suffering crushed fingers or hands. CAUTION: GENERAL HAZARD The staff involved is warned that the operation described may cause injury if not performed following safety rules. NOTE It points out significant information for the staff involved. WARNINGS This warns the personnel involved that the non-observance of warning may cause loss of data and damage to the machine, or cause risks for noncompliance with any applicable law/regulations. PERSONAL PROTECTIONS This symbol on the side means that the operator must use personal protection against an implicit risk of accident. EQUIPOTENTIAL CONNECTION For connecting all appliances with this type of connection. Warning: do not connect to ground. SYMBOLOGY QUALIFICATION OF THE STAFF The staff allowed to operate the machine can be differentiated by the level of preparation and responsibility in: MACHINE OPERATOR Unqualified personnel, without any specific technical abilities, capable of carrying out simple jobs, such as: operating the machine using the commands available on the keypad, the loading and unloading of products used during production, the loading of any consumable materials, basic maintenance operations, (cleaning, simple blockages, inspections of the instrumentation, etc.). QUALIFIED ENGINEER He/she is a skilled engineer for the installation and operation of the machine under normal conditions; he/she is able to carry out interventions on mechanical parts and all adjustments, as well as maintenance and repairs. He/she is qualified for interventions on electrical and refrigeration components. ICETEAM 1927 ENGINEER He/she is a skilled engineer assigned by the manufacturer to interventions for complex jobs under particular conditions or in accordance with agreements made with the machine's owner.

Safety and Warnings

ID: 2 Content: SAFETY When using the machine, one must be aware of the fact that drive mechanisms (rotary motion), high voltage components, as well as parts subject to high temperatures may cause serious damage to persons and things. Persons in charge of plant safety must make sure that: ■ any

incorrect use or handling is avoided; ■ safety devices are not removed or tampered with; ■ the machine is regularly serviced; ■ only original spare parts are used especially as far as those components with safety functions are concerned (ex.: protection microswitches, thermostats); ■ suitable personal protective equipment is worn; ■ attention is paid during hot product cycling. To achieve the above, the following is necessary: ■ at the work station an instruction manual relevant to the machine should be available; ■ such documentation must be carefully read and requirements must consequently be met; ■ The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel. ■ only adequately skilled personnel should be assigned to electrical equipment; this appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety; ■ Make sure that no technician will ever carry out interventions outside his own knowledge and responsibility sphere; ■ Children should be supervised to ensure that they do not play with the appliance. IMPORTANT! Make sure that the staff does not carry out any operation outside their own sphere of knowledge and responsibility (refer to “Symbology qualification of the staff”). NOTE: According to the standard in force, a QUALIFIED ENGINEER is a person who, thanks to: - training, experience and education, - knowledge of rules, prescriptions and interventions on accident prevention, - knowledge of machine operating conditions, is able to recognise and avoid any danger and who has also been allowed by the person in charge of plant safety to carry out all kinds of interventions. WARNINGS • Never put your hand into the machine, alike during production and cleaning operations. Before carrying out any maintenance operation, make sure that the machine is in “ STOP ” position and main switch has been cut out. • It is forbidden to wash the machine by means of a bolt of water under pressure. • It is forbidden to remove panels in order to reach the machine inside before having disconnected the machine. • The place of installation must not be exposed to water sprays, high moisture, heat or steam sources. • Do not store explosive substances or spray bottles inside the machine, nor bottles for aerosol with flammable propellants. • ICETEAM 1927 is not responsible for any accident that might happen during operation, cleaning and/or servicing of its units, if this warning has not been fully complied with.

Receiving, Moving, Opening The Packing

ID: 3 Content: 1. RECEIVING, MOVING, OPENING THE PACKING 1.1 RECEPTION - Before unpacking the machine, check that packing shows no external damages due to collisions during transportation. - An external damage could mean the machine itself is damaged: in this case, immediately apply to insurance company and leave everything as it was on reception. 1.1.1 Lifting a packed machine To lift the packing, insert lift forks into the space between pallet feet, so as to balance the machine weight and consequently packing barycenter. 1.1.2 Forbidden material handling equipment Material handling equipment not in compliance with following safety characteristics must never be used: - Lifting capacity lower than machine weight or unsuitable construction features of the lift (ex.: too short forks) - Unconforming ropes and cables or worn ropes or cables 1.2 OPENING A PACKING CRATE A wooden packing can be opened by means of proper tools; it is recommended to protect exposed parts, such as hands with gloves, against wood splinters. 1- Remove nails starting from the upper part until the machine still fastened to the pallet (board) is left uncovered. 2- Remove protection film wrapping the machine. 3- Check that the machine has not been damaged during transportation. Board packing is externally closed by steel straps. 1- Cut the steel straps with a pair of tin shears, holding one side with the free hand. 2- Remove the packing by lifting it vertically up. 3- Remove the protective polystyrene packing and the polypropilene bag. 4- Cut the steel straps which secure the machine to the base. CAUTION Act with utmost care, as one may hurt himself when cutting the straps, if they are not strongly held during this operation. 1.2.1 Machine removal from pallet 1- Remove the four screw fastening both bars between pallet and machine. 4- Descent of machine from skid must be controlled by TWO people, one standing by machine rear and the other by frontside CAUTION While moving the machine, mind it does not run too fast or it does not stop suddenly against the floor, as in both cases it might overturn thus bringing about damage to people and/or things all around. CAUTION Removal from pallet must be carried out from TWO people properly instructed in

material handling. Remove machine from pallet only after carefully reading following instructions. 2- Place the wooden skid the machine is equipped with, in relation to the machine rear. 3- Push the machine from its rear till both bars drop, thence withdraw them sideaway. 1.3 STORING A MACHINE The machine must be stored in a dry and dump-free place. Before storing the machine, wrap it in a cloth in order to protect it against dust and else. IMPORTANT: When storing a packed machine, never place a crate on another. 1.4 DISPOSAL OF PACKING STUFFS When opening the packing crate, divide packing stuffs per type and get rid of them according to laws in force in machine installation country. 1.5 WEEE (Waste Electrical and Electronic Equipment) In conformity with the European Directives 2006/66/EC, on batteries and accumulators and waste batteries and accumulators, and 2002/96/EC, also known as WEEE, the presence of the symbol on the side of the product or packaging means that the product must not be disposed of with normal urban waste. Instead, it is the user's responsibility to dispose of this product by returning it to a collection point designated for the recycling/treatment of electrical and electronic equipment waste. Differentiated collection of this waste material helps to optimize the recovery and recycling of any reclaimable materials and also reduces the impact on human health and the environment. For more information concerning the correct disposal of this product, please contact your local authority or the retailer where this product was purchased.

General Information

ID: 4 Content: 2. GENERAL INFORMATION 2.1 GENERAL INFORMATION 2.1.1 Manufacturer's identification data The machine has a data plate carrying manufacturer's data, machine type and identification number given when it is manufactured. 2.1.2 Client/user's identification data CLIENT: ..... ADDRESS: ..... TELEPHONE: ..... Machine serial number: ..... Machine delivered on: ..... Instr. handbook delivered on: ..... 2.1.3 Information about service All operations of routine maintenance are described in section "Maintenance" of this handbook; any further operation requiring radical interventions on the machine must be agreed with the manufacturer, who will also examine the possibility of a direct action on the spot. 2.1.4 Information to the user - The manufacturer of the machine here described is at user's disposal for any explanation and information about the machine operation. - In case of need, the interlocutor is the distributor being present in user's country, or the manufacturer if no distributor is in that market. - Manufacturer's service department is at clients' disposal for any information about operation, and requests of spare parts and service. - The manufacturer reserves the right to carry out all machine changes deemed as opportune without previous notice. - Descriptions as well as pictures contained in this handbook are not binding. - Reproduction rights are reserved to ICETEAM 1927. G 2.2 INFORMATION ABOUT THE MACHINE 2.2.1 General information Machines installed on the floor, intended to be used only in closed rooms and for commercial purposes such as ice cream and pastry workshops, for ice cream, low-fat ice cream or fruit ice cream production. The machines are provided with an electronic control keyboard for the access to all functions. Following are the main components of Compacta VariO: ■ Top cylinder for heating and pasteurization ■ Lower cylinder for production and execution of production cycles ■ Electronic control panel divided by heating and production sides ■ Flexible shower-head for cleaning the cylinders ■ Lids for ice cream filling in heating and freezing cylinders ■ Levers for ice cream dispense and transfer from top cylinder to lower cylinder ■ Front lids with safety devices for cylinders opening ■ Wheels for easy moving ICETEAM 1927 recommends to always use high quality mix for milk shake production in order to satisfy your customers, even the hardest-to-please ones. Any saving made to the prejudice of quality will surely turn into a loss much bigger than the saving itself. Bearing in mind the above statements, please take heed of the following suggestions: ■ Make your mixes yourselves from high quality natural ingredients or buy them from reli able companies. ■ Follow closely instructions given by your mix supplier for the preparation of the mixes. ■ Do not alter your mix supplier's recipies, by adding, for instance, water or sugar. ■ Taste milk shake before serving it and start selling it only if entirely satisfactory. ■ Make sure your staff always keeps the machine clean. Have

your machine serviced always by companies authorized by ICETEAM 1927. 8 2.2.2 Technical features 2.2.3 Machine lay-out Model 2.3 INTENDED USE The Compacta VariO must only be used, conforming with content of paragraph 2.2.1 "General Information", within the functional limits hereunder reported: ■ V oltage: ..... ±10% ■ Air min. temperature °C: ..... 10°C ■ Air max. temperature °C: ..... 43°C ■ Water min. temperature ..... 10°C ■ Water max. temperature ..... 30°C ■ Water min. pressure ..... 0,1 MPa (1 bar) ■ Water max. pressure ..... 0,5 MPa (5 bar) ■ Max air relative humidity: ..... 85% - This machine has not been designed for use not in compliance with its original design and purpose. 2.4 NOISE The steady acoustic pressure level weighed A in a working place alike by watercooled and by aircooled machines is less than 70 dB(A).

Installation

ID: 5 Content: 3. INSTALLATION 3.1 ROOM NECESSARY TO THE MACHINE USE The machine must be installed in such a way that air can freely circulate all around. Rooms for the approach to the machine must be left free in order to enable the operator to act without constraint and also to immediately leave working area, if need be. The minimum approach room to working area should be at least 150 cm in consideration of space taken by opened doors. 3.2 WATER SUPPLY CONNECTION The machine must be connected to running water which pressure must not be higher than 5 bars (0,5 MPa). By watercooled machines water connections (for machine wash and gas cooling) are placed under the machine. 3.3 MACHINES WITH AIRCOOLED CONDENSER Machines with aircooled condenser must be installed no closer than 50 cm to any wall in order to allow free air circulation around the condenser. NOTE: An insufficient air circulation affects operation and output capacity of the machine. 3.4 MACHINES WITH WATERCOOLED CONDENSER The machine must be connected to the water supply respecting the applicable national requirements; moreover the water mains pressure must not exceed 0.5 MPa (5 bar). The connection pipes are provided by the installer and must comply with IEC61770. Used pipes cannot be reused. Machines fitted with a water-cooled condenser need to be connected to running water supply or to a cooling tower. Water must have a pressure of 1 Bar at least and a delivery at least equal to the expexted hourly consumption. Water consumption increases if temperature of water is above 20°C. Connect inlet pipe to water supply installing a shut-off valve, and outlet pipe to a drain pipe, installing rubber pipes for pressures up to 5 Bar. 3.4.1 Water valve adjustment IMPORTANT: If water valve needs to be reset, such an operation must be effected by skilled personnel, only. Set water valve so that, with machine off no water comes out and lukewarm water flows out when on. Estimated water consumption is shown in the table at paragraph 2.2.3 "Technical features". NOTE: Water consumption increases if temperature of entering water is above 20°C. ATTENTION! Do not leave the machine in a room with temperature below 0°C without first draining water from condenser (see Section 7) 3.5 ELECTRICAL CONNECTION The power supply system must comply with the national regulations in force in the place of installation and provided with an efficient ground connection. The manufacturer is not responsible for any malfunction or for injury to persons and/or damage to property resulting from connection to a non-compliant electrical system. The appliance must be installed according to the current regulations for electrical installation, by competent and qualified technical personnel meeting the technical and professional requirements provided for by the legislation in force in the country of installation. Before connecting the machine to the mains, check that the mains characteristics meet those of the machine specified in the identification plate applied to the machine itself. Check that the power supply network is provided with a disconnection device, in compliance with the installation rules, ensuring complete disconnection from the mains for each pole (differential circuit breaker), in the conditions of overvoltage category III. The opening distance of contacts must be at least 3 mm. Check that the trip level of the differential circuit breaker is ≤ 30mA. The machine is supplied with power cable; in case of three-phase machine with neutral, the blue conductor of the power supply cable must be connected to the system neutral. WARNINGS The machine is fitted with an electric supply cable including a yellow/green cable, which MUST be connected to an appropriate grounding of the electric system. 3.5.1 Equipotential connection Connection to external equipotential terminal is indicated by symbol . It is present on the side or on the back of the machine, not to be connected to the protection ground. The conductor to be used has a

cross-section at least equivalent to the one of the connected conductor with greatest cross-section. 3.5.2 Replacing the power cable If the machine power cable is damaged, replace it immediately with a cable with the same features. Replacement must be carried out by qualified personnel only. Beater rotation The direction of beaters rotation is anticlockwise. Reversing the rotation direction If the direction of rotation is not correct, interchange two of the three leads coming from the circuit breaker. 3.6 MACHINE LOCATION The machine is provided with wheels for its easy location; such wheels are equipped with mechanical locks, which once engaged, lock the wheels and so keep the machine standstill. The machine must be positioned perpendicularly on a horizontal supporting surface. 3.7 CLEANOUT Eliminate dust from machine, as well as the protective material the machine was strewed with. Use just water and, if need be, add a soap-based mild detergent with a soft cloth. ATTENTION Never use neither solvents, alcohol or detergents that may damage the machine parts and contaminate parts coming into contact with product. 3.8 REFILLING Motor installed in the machine is of the type with lubrication for life; no action of checking/ replacing or topping up is necessary. Gas filling necessary to the freezing system is carried out at ICETEAM 1927 works during machine postproduction testing. If a gas addition happens to be made, this must be carried out by skilled technicians, only, who can also find out trouble origin. 3.9 MACHINE TESTING A postproduction test of the machine is carried out at ICETEAM 1927 premises; operation and output functionality of the machine are thoroughly tested. Machine test at end user's must be carried out by skilled technicians or by one of ICETEAM 1927 engineers. After the machine positioning and correct connections, also carry out all operations necessary to functional check and test of the machine.

Directions for use

ID: 6 Content: 4. DIRECTIONS FOR USE 4.1 MACHINE SAFETY WARNINGS When using industrial equipment and plants, one must be aware of the fact that drive mechanisms (rotary motion), high voltage components, as well as parts subject to high temperatures may cause serious damages to persons and things. Who is in charge of plant safety must be on the look-out that - an uncorrect use or handling is avoided. - Safety devices must neither be removed nor tampered. - The machine shall be regularly serviced. - Only original spare parts are to be used especially as far as those components with safety functions are concerned (ex.: protection microswitches, thermostats). - That appropriate individual protection equipment is used. - High care must be payed during hot product cycling. To achieve the above, the following is necessary: - At working place an instruction manual relevant to the machine should be available. - Such documentation must be carefully read and regulations must consequently be followed. - Only adequately skilled personnel will have to be assigned to electrical equipment. 4.1.1 Machine configuration The machine consists of two drive mechanisms for the running of the beater assemblies, of a cooling unit with water or air condensation (or both, depending on the version). The product is prepared by filling the cooking cylinder or the freezing cylinder with the mix and starting the automatic production cycle. When the cycle ends, the product is ready to be dispensed by means the special levers. CAUTION In any case, do not touch the door during the heating stage or the stages immediately after, since it can reach very high temperatures. CAUTION Pay high care during hot product cycling and/or distribution, for it may cause injuries. Do not open neither door neither discharge door during product cycling. CAUTION To make product dispensing easier, only use the plastic spatula supplied. Never use metal spatulas as these could damage the machine. 4.2 CONTROLS 4.2.1 Electronic control keyboard The machine is equipped with an electronic keyboard positioned on the operator front panel. Each key is identified by explanatory symbology of the assigned function. 4.2.2 Common functions INCREASE key Increases the values that can be modified in Programming and in the functions where modifications can be made: such as the modification of the set value of heating. The Increase function can be utilised when the relative LED is lit. DECREASE key Decreases the values that can be modified in Programming and in the functions where modifications can be made: such as the modification of the set value of heating. The Decrease function can be utilised when the relative LED is lit. The Increase function can be utilised when the relative LED is lit. When the machine is in Stop mode, the prolonged pressing of this key effectuates the AUTOSETUP of the processes; in other words, the Set values (of consistency and temperature) are brought back to the default values. The Decrease key is also used to reset any alarm. WATER DISPENSING key Pressing

this key at any moment activates the solenoid valve for the dispensation of water. The solenoid valve deactivates when pressing the same key again, or the Stop key (whether on the boiler side or on the whipping side) or after 3 minutes. Once the solenoid valve is activated, the dispensing of water starts by pressing the lever on the wand. Compacta 8 Vari elite Compacta 8 Vari elite Compacta 8 Vari elite Compacta 8 Vari elite HEATING key This key allows to select the cycle to be carried out. Once key is pressed, the cycle will be displayed; cycle can be modified through the Increase or Decrease buttons, among: HEATING+90 HEATING+85 HEATING+65 FREE HEATING After 3 seconds or if Heating key is pressed again, the filling will be displayed, which can then be modified through the Increase or Decrease buttons, among: Maximum Filling Medium Filling Minimum Filling Extramin Filling After 3 seconds or if Heating key is pressed again, the following message will be displayed: MIX IN ?? Check for the presence of product inside cylinder and press Heating key to start the cycle. WARNING Before activating any cycle inside boiler, make sure that the mix is present inside cylinder. Failure to comply with this prescription may lead to TER 1,2,3 probe damage or to heating element burning. The display (first line) shows product temperature inside boiler cylinder on the left and the temperature to be reached on the right. The display will read: +20 +85 Ramp refers to the increasing temperature. If Heating is pressed again, the temperature set on the right can be edited and the Increase/Decrease LEDs will turn on. It is thus possible to edit the Heating temperature value using the Increase and Decrease buttons. Press Heating again to quit the "heating temp. editing" mode or wait 10" without pressing any key (in this way, the Increase/Decrease LEDs will turn off). The edited temperature will be stored upon quitting the function. STOP key In this function, the upper part of the machine is off. From this position one has access to all functions relevant to the section boiler (upper section). STOP has priority over all upper section functions On display: 11:15:08 MON4.2.3 Functions available to the operator BOILER UNIT (upper section) The upper part of the machine is relative to the boiler and relative messages are visualised on the first line of the display. Compacta 8 Vari elite Compacta 8 Vari elite BEATER key By pressing the key, the display shows the following message: Press the button and only by pressing key again, the beater starts and continues until the Stop key (of the Boiler section) is pressed or the timer of 1 minute elapses. The display shows the mixing time: Timer 00.55 ATTENTION 1 minute after the Beater starts the machine goes automatically into Stop mode to avoid excessive wear of the beater and the cylinder.Compacta 8 Vari elite Compacta 8 Vari eliteHeating can be programmed as follows: Once set temperature is reached (e.g.: 85°C), heating elements are disabled and a 5" acoustic signal is emitted; during this time, the display shows, for example: +86 10:59 +85 with the temperature inside boiler cylinder again on the left, decrease time at the center and temperature set on the right. During this time, product is thermostat-controlled and, as soon as Heating key is pressed, the time can be edited. Once time has elapsed, boiler will shift to Beating for 1 minute and 30 seconds. If Beating is pressed from Heating, the function will be activated for 3'. STOP key Pressing the Stop key the machine stops and the relative LED is lit. In Stop mode, access can be gained to User Programming. In Stop mode, pressing the Stop key continuously permits the reading of the events of the machine. BEATER SPEED MODIFICATION key (whipping unit) Pressing the Compacta 8 Vari elite key whilst in Whipping, Extraction or Beating mode, the Increase/Decrease LEDs light up and using the relative keys the Beater speed can be modified. BEATER/EXTRACTION key Beater function: Pressing the Beater key in Stop mode, the Beater is activated for 1 minute. The display visualises: Timer 01:00 VEL3 Pressing the key once, slow beating (speed 3) is activated and on the left the display visualises the decreasing timer and on the right the beater speed. When the time has expired, the machine goes into Stop mode. Pressing the Compacta 8 Vari elite key, the LEDs of the Increase/Decrease keys light up. Using the Increase/Decrease keys, modify the speed of the beater motor from 1 to 7. Extraction function: Pressing the Whipping key, access is gained to the Extraction function. The beater is activated at speed 7 (programmable at step U11). The Extraction function can only be activated from the Whipping function and not from Stop mode. Beating time during extraction is 5 minutes. The display visualises: 15:26:14 Mon Timer 03:00 VEL7 Pressing the Compacta 8 Vari elite key again, the speeds set at steps U11 and U12 are alter natively activated. Pressing the Compacta 8 Vari elite key, the Increase/Decrease LEDs light up and using these keys, the speed of the beater can be modified from G, 1, 2 to 7, where G is the speed of the Slush cycle (only for the Compacta Vario version). Coolde Extraction Once Extraction has been activated from the Whipping function, pressing the key Compacta

8 Vari elite again, a cooling cycle of the product is activated (EVF ON - MC ON) during extraction that finishes when the timer expires that depends on the cycle and the load in execution. The LED of the Whipping key lights up during the activation of the cooling cycle.4.2.4 Functions and arrangements of the operator WHIPPING section (lower part) The lower part of the machine refers to the whipping unit; the keys are a light blue colour and the relative messages are visualised on the second line of the display . Compacta 8 Vari elite Compacta 8 Vari elite Compacta 8 Vari elite WHIPPING key Pressing the WHIPPING key, access is gained to the 17 Whipping recipes created for the production of ice cream. The first 11 recipes are set, whilst the last 6 can be adjusted according to the requirements of the user: - Vanilla Max - Ice Cream Max - Vanilla Med - Ice Cream Med - Vanilla Min - Ice Cream Min - Vanilla Extramin. - Cremolata Max - Fruit Max - Cremolata Med - Fruit Med - Cremolata Min - Fruit Min - Slush Max - Fruit Extramin - Slush Med - Slush Min - Cooling By pressing the WHIPPING button, the display shows the first recipe. Now it is possible to select within 5", using the INCREASE and DECREASE buttons, the recipe to be launched (e.g. "Ice Cream Max") that will be automatically started after 5" or as soon as the WHIPPING button is pressed.Compacta 8 Vari elite 4.3 PRELIMINARY OPERATIONS, WASHING AND SANITIZING Before starting the machine for the first time , it is necessary to thoroughly clean its parts and then sanitize the parts in contact with food products (see detailed procedure in section 6). IMPORTANT: Cleaning and sanitizing shall be carried out as a habit at the end of each production with utmost care in order to guarantee quality and in the observance of necessary hygienic rules. 4.4.1 Description and use of boiler section The boiler unit is on the upper part of the machine and it consists of a heating/pasteurising cylinder, the chamber where mix is heated and in which you find a beater for stirring the product. The heating cylinder is hermetically closed by a lid (301) that can be opened by lifting and pull ing the handle (289) rightwards.4.4 STARTING THE MACHINE With the STOP position enabled, the heating process for the mix inside the cooking cylinder can be started by pressing the HEATING key. This button selects the cycle to be performed. Once the key is pressed, the cycles that can be modified using the Increase and Decrease keys are: HEATING +90 HEATING +85 HEATING +65 Free heating After 5 seconds or by pressing the Heating key, the display indicates the load that can be modified using the Increase/Decrease keys between: Maximum Load Medium Load Minimum Load The relative cycle activates after 5 seconds or by pressing the Heating key. WARNING! The door on the heating/pasteurization section is equipped with a heatproof shield (accident prevention). In any case, avoid all contact with the door during the heating, cooking or pasteurization stages as well as in the stages immediately after, since the door reaches extremely high temperatures. After pasteurizing the mix, you can transfer it to the production cylinder by gradually lowering the handle 5. 5 In models featuring a double-outlet spigot door of type 2, the mix can be extracted in a separate container by pulling the red pin pos. 372 towards you and rotating the handle pos. 5 clockwise (see figure). 4.5 CUSTARD, FRUIT AND ICE CREAM RECIPES The "CUSTARD" recipes have to be preferably used with milk-based products to produce the traditional whipped ice cream. The "FRUIT" recipes have to be preferably used with water-based products. The "ICE CREAM" recipes have to be used with milk-based products to achieve an American style ice cream. The set recipes are calibrated upon ICETEAM 1927 testing and are ready to be used also by the less experienced operators. To achieve a quality product using the set recipes, we recommend using the following quantities of product: WARNING Using the "MAX" recipes with a small amount of product leads to an excessive wear of beater scrapers. A prolonged use of the "MIN" or " EXTRAMIN" recipe, due to the reduced quantity of processed product, leads to an excessive wear of scrapers. Using the "EXTRAMIN"and "MIN" recipes with high product quantities leads to an increase of whipping times and to the failure to achieve the maximum set consistency with the risk of obtaining a poorly whipped product. After cleaning, sanitizing and fully rinsing the machine immediately before use, according to what previously indicated, take mix from freezer, pour the required quantity into hopper on spigot door, respecting minimum and maximum quantities as provided in the table (Sec. 2). ■ Before pouring the mix, make sure that the door is completely closed. ■ Pour the desired quantity of mix inside hopper. ■ By pressing the WHIPPING button, the display shows the first whipping recipe. Now it is possible to select within 5", using the INCREASE and DECREASE buttons, the recipe to be launched (e.g. "Ice Cream Max") that will be automatically started after 5" or as soon as the Compacta 8 Vari elite button is pressed. ■ As soon as whipping is completed, a beeping sound warns the operator that ice cream is

ready. ■ Put a suitable container under the ice cream dispensing spigot, grasp the handle and turn it clockwise until fully home, press the EXTRACTION button. ■ This operation has to be carried out with beater speed set to 7 (to be set by the user, see User's Programming); if you want a cooled extraction, press the WHIPPING button. ■ SPEED 3 (to be set by the user) can be activated by pressing again the extraction button or it can be modified by pressing button Compacta 8 Vari elite. ■ Each pressure of button Compacta 8 Vari elite activates the AFTER COOLING for a time depending on the selected charge. ■ Once extraction is completed, close the spigot door by grasping the handle and turning it counter clockwise. WARNING Never introduce any object inside dispensing spigot door metal grille while the beater is running; both spigot door and machine beater could get damaged. 4.6 CREMOLATA AND GRANITA RECIPES Press button Compacta 8 Vari elite to access the 6 Cremolata/Granita recipes, specially developed for the production of cremolata or Sicilian granita: - Cremolata Max - Cremolata Med - Cremolata Min - Granita Max - Granita Med - Granita Min To achieve a quality product using the set recipes, we recommend using the following quantities of product: WARNING Using the "MAX" recipes with a small amount of product leads to an excessive wear of beater scrapers. Using the "MIN"or "MED" recipes with high product quantities leads to an increase of whipping times and to the failure to achieve the maximum set consistency with the risk of obtaining a poorly whipped product. By pressing the Compacta 8 Vari elite button, the display will show the last performed cycle. Now it is possible to select within 5", using the INCREASE and DECREASE buttons, the recipe to be launched (e.g. “Cremolata Max”) that will be automatically started after 5" or as soon as the Compacta 8 Vari elite button is pressed. Proceed as follows: ■ Pour the fruit mix, through the loading hopper, inside the whipping cylinder. ■ With the machine set to STOP, by pressing the Compacta 8 Vari elite button, the display will show the first available recipe. ■ Select within 5", using the INCREASE and DECREASE buttons, the recipe to be launched (e.g. "Cremolata Max") that will be automatically started after 5". ■ As soon as cycle is completed, a beeping sound and a message on the display will warn the operator that the Cremolata is ready. ■ Put a suitable container under the ice cream dispensing spigot, open the spigot door and manu ally extract the CREMOLATA using the supplied spatula. ■ Once extraction is completed, close the spigot door again. WARNING Never introduce any object inside dispensing spigot door metal grille while the beater is running; both spigot door and machine beater could get damaged. 4.7 COOLING CYCLE Press button Compacta 8 Vari elite to access the cycle: - Cooling By selecting the Cooling cycle, a 30" beating will be performed, and the display will show: 15:26:14 Mon +20 00:29 +04 Then the machine starts the cooling phase until reaching the set temperature set, and the display will show: 15:26:14 Mon +20 +04 In this phase, by pressing the WHIPPING button, the INCREASE and DECREASE button LEDs will turn on and the Temperature set can be changed from 0° to 30°C. Press the WHIPPING button to quit the Set change function. Once set is reached, the display will show the storage time in minutes: 15:26:14 Mon +04 12:00 AM +04 NOTE : In all cycle phases, the set beating speed is the minimum 4.8 CONSTRUCTION OF AN A V AILABLE FREE CYCLE With both sides in Stop mode, press the Compacta 8 Vari elite key for 5 seconds; on the lower line is visualised the names of the available free cycles: 15:26:14 Mon Free Program 1 Using the Increase/Decrease keys, select the cycle to construct (e.g.; Available flavour 1). Pressing the Compacta 8 Vari elite key, the display visualizes: 15:26:14 Mon 020 --> 050 V=3 F=3 The second line indicates the following from left to right:: - 020 --> 050: the extremes of HOT of step 1 (e.g.; from 20 to 50 of HOT) - V=3: the beater speed in the selected band - F=3: the cooling power in the band selected (can be modified from 1 to 3) At the start, the value 50 (first intermediate set of HOT) flashes and the value can be modified us ing the Increase/Decrease keys. The value is set from the lower limit of the band (e.g.; 20) to 120. Once the correct value has been selected and confirmed using the Compacta 8 Vari elite, key, the beater speed value starts to flash. The value can be modified from 1 to 7 using the Increase/Decrease keys. 15:26:14 Mon 020 --> 050 V=3 F=3 Once the correct value has been selected and confirmed using the Compacta 8 Vari elite, ikey, the cold power value starts to flash. The value can be modified from 1 to 3 using the Increase/Decrease keys. 15:26:14 Mon 020 --> 050 V=3 F=3 To pass to the successive consistency band, press the Compacta 8 Vari elite key for 3 seconds. The preset values are visualized relative to step 2 and the first modifiable parameter starts to flash: 15:26:14 Mon 020 --> 070 V=3 F=3 Set the values of steps 2 and 3 as described above. Pressing the Compacta 8 Vari elite key for 3 seconds during the setting up of the parameters of step 3, the entire cycle is memorised and the

message “CYCLE MEMORISED” appears on the display . 4.8.1 Execution of an available free cycle At the moment in which an available free cycle is memorised, it is enabled and therefore made available in the Ice Cream Menu. To carry out an available free cycle, press the Compacta 8 Vari elite,key when in Stop mode, select the available free cycle to be carried out and start the process by pressing the Compacta 8 Vari elite key again or wait a few seconds. Note : Both available free cycles and automatic cycles foresee a pre-cooling phase that occurs with the beater at speed 3 and maximum cold power. Note : Available free cycles can be disenabled exactly the same as automatic cycles (the cycle is “hidden” to the user but the set values remain memorized and the cycle can be reset by carrying out the “Construction of an available free cycle” procedure. Note: By default, the available free cycles are disenabled and do not appear in the list of production cycles. Only when the construction of the cycle is carried out will the programme be entered into the list of executable cycles. 4.9 USER PROGRAMMING Pressing the Stop key (on the Whipping side) and Decrease key simultaneously, the user can enter User Programming where some functions can be set on the basis of user preference. The display will then read "Manager Menu" followed by: Time Step U01 15 Use the INCREASE and DECREASE keys to edit the time settings if necessary. Press the Stop key and the steps of the following table appear in sequence that can be all modified by using the INCREASE and DECREASE keys. To exit from User Programming, wait 30 seconds without pressing any key or press the Beater key (on the Whipping side) to force the exit. The modified values are memorised automatically. U01-U06: Setting the date and hour U07: Setting the language U10: With the machine in Stop mode, after several minutes (energy saving can be set at this step) the display disengages to save energy. If step U10 is at 10, the display remains illuminated. U11-U12: Activating the extraction function, the beating cycle is also activated at the speed set at step U11. Repeatedly pressing the Extraction key, the speeds set at steps U11 and U12 are alternatively activated. U13: By enabling this step it is possible to display Timer and TEC during freezing (instead of the increase bar). 4.10 AUTOSETUP OF RECIPES In Stop mode (both boiler and whipper), pressing the Decrease key for approximately 10 seconds, the autosetup of the cycle values is carried out. The values of Set temperature or Set consistency are brought to default values in all processes. The following message appears on the display: RECIPES RESET 4.11 ENABLEMENT/DISENABLEMENT OF PROCESSES To disenable the processes: Select the process as if to be executed and on the display is visualised the name of the cycle to disenable. Continuously press the Ice Cream key if it is the Whipping cycle, or the Heating key if it is the Heating cycle until the cycle selected is disenabled (in correspondence to an acoustic signal) and the successive cycle appears. N.B. If the only enabled Heating cycle is the Free Heating cycle, press the Heating key in Stop mode and access is immediately gained to the selection of the load. N.B. If all Heating or Whipping cycles are disenabled, the display visualises “No Programme” when the pressing the relative key. Re-enable the processes as follows. To enable all processes: In Stop mode, press the key Compacta 8 Vari elite for 10 seconds and the display visualises “Loading Programmes” and all processes (of the Heating unit and the Whipping unit) are enabled.

Safety Devices

ID: 7 Content: 5. SAFETY DEVICES 5.1 MACHINE SAFETY DEVICES CAUTION! It is forbidden to run the machine after inhibiting, changing or tampering with safety devices the machine is fitted with. ICETEAM 1927 is NOT responsible for any damage to persons and/or things if protections for the operator and other machine safety devices have been inhibited, changed or tampered with. Following are safety systems the machine is fitted with: THERMAL RELAYS They sense anomalous inputs of beater motor and motocompressor; reaching the maximum setting values causes the machine stop and activation of alarm system. Before resetting, it is necessary to find out reason of relay tripping. Thermal relay reset automatically. PRESSURE SWITCH Cooling system protection. It stops the cooling compressor if there is no water into the circuit (by machine with watercondenser) or no air circulation into the condenser (by machines with aircondenser). Reset is automatic. CAUTION Too a long operation of the compressor or repeated stops and restartings mean an insufficient condensation; check its causes. FUSES They protect the electric circuit of controls against overloads. When they trip and before replacing them, find out trouble causes and put remedy . NOTE: To identify values and characteristics of fuses, please see the machine wiring diagram. NOTE: Whenever a safety device

trips, the machine gives a message on the display showing which automatic device has tripped. MICRO, LOWER FRONT LID, PRODUCTION SIDE Whenever you open front lid 301, a microswitch will stop the batch freezer in order to avoid possible damages to the operator; when closing back the front lid, the beater will re-start. MICRO, PROTECTION GRID, PRODUCTION SIDE Whenever you remove the protection grid 769 to fill the freezing cylinder with the ingredients, a microswitch will block the beater relevant to production side. The beater starts again if you put the grid back within 2 seconds, otherwise the machine will set at STOP position. NOTE: Whenever a safety device trips, the machine will give a message on display, showing which automatic device has tripped. 5.1.1 Safety devices for the operator This machine is fitted with safety devices on front lids in order to prevent accidents to the operator. HEAT PROTECTION ON FRONT LID - HEATING/PASTEURIZATION SIDE During heating cycle, the front lid relevant to cooking side reaches high temperatures; in order to avoid damages to the operator, it has been protected with a heat shield 257. Do not remove this protection during working cycles. CAUTION! The door on the heating/pasteurization section is equipped with a heatproof shield (accident prevention). In any case, avoid all contact with the door during the heating, cooking or pasteurization stages as well as in the stages immediately after, since the door reaches extremely high temperatures. PROXIMITY SWITCH FOR HEATING TOP FRONT LIDO Whenever you open lid mouthpiece cover 290 or front lid 301, the beater is blocked in order to avoid possible damages to the operator. On closing the lid mouthpice cover back, the beater starts again. 5.2 ALARMS When the machine is in STOP , the alarm is shown in the relevant row on the display. E.g. (Alarm TEV over and PTMA Breaker under): Tank Probe Alarm PTMA Breaker To delete the message, press the Increase key. If the alarm is not reset this means that it is still active. BOILER SECTION (TOP PART) BATCH FREEZER SECTION (LOWER PART) The alarm is visualised on the second line of the display. To delete the message, press the DECREASE key in the alarm section where the message remains on the display. If the alarm does not reset, this means that it is still active. Alarm table: 5.2.1 Blackout If there is a blackout, as soon as power is restored, the machine will restart in Stop mode for the boiler part if a simple heating is in progress, while it will restart the freezing interrupted cycle, only if it was a Cooling cycle. Should a Recipe be in execution, either with heating or cooling mode on, the machine resumes from the stage it was in: if it was in heating mode, before resuming the machine asks confirmation for product insertion if mix is below level. In this case the display shows: INGREDIENTS IN ? Black Out

Cleanout Disassembling And Reassembling

ID: 8 Content: 6. CLEANOUT DISASSEMBLING AND REASSEMBLING OF PARTS IN CONTACT WITH THE PRODUCT 6.1 GENERAL INFORMATION Cleaning and sanitisation are operations that must be carried out habitually and with maximum care at the end of each production run to guarantee the production quality and respect the necessary hygienic norms. Giving dirt the time to dry out can greatly increase the risk of rings, marks and damage to surfaces. Removing dirt is much easier if it is done immediately after use because some elements containing acid and saline substances might corrode the surfaces. A prolonged soaking is not recommended. 6.2 WASHING CONDITIONS • Avoid using solvents, alcohol or detergents that could damage machine parts or pollute the functional production parts. • When manually washing never utilise powder or abrasive products, abrasive sponges or pointed tools. There is a risk of dulling the surfaces, removing or deteriorating the protective film that is present on the surface and scoring the surface. • Never use metal scouring pads or synthetic abrasives that could cause oxidization or compromise the surfaces integrity. • Avoid using detergents that contain chlorine and its composites. The use of detergents such as bleach, ammonia, hydrochloric acid and limescale removers can attack the composition of the steel, marking and oxidising it irreparably and causing damage to the parts made from plastic materials • Do not use dishwashers and their detergent products. 6.3 TIPS • Use a non-aggressive detergent solution to wash the parts. • Manually wash the parts in water (max 60°C) using a non-aggressive detergent and the cleaning brushes supplied as standard. • Use drinking water (bacteriologically pure) to rinse the parts. • To sanitise leave the disassembled parts in sanitised lukewarm water for the time indicated on the sanitising product label and rinse them before reassembling. • When the washing procedure has been completed and before reassembly, dry each component thoroughly with a clean and soft cloth that is

suitable for coming into contact with foodstuffs, to avoid leaving any humidity rich in mineral salts and chlorine that could attack the metal surfaces and leave opaque traces. Iceteam 1927 recommends the use of a cleaning/sanitising solution to wash the machine . The use of a cleaning/sanitising solution optimises the washing and sanitising procedures in that it eliminates two phases of the procedure (a rinse and a washing phase). Basically, the use of a cleaning/sanitising solution saves time by facilitating and simplifying washing/ sanitising procedures. WARNING Every time the machine is washed and the parts that come into contact with the ice cream mix are disassembled, it is essential to carry out a visual inspection of all the parts made in thermosetting, plastic, elastomer-based and silicon-based materials and metal such as sliding shoes, pump gears, beaters, etc.). All parts must be integral and not worn, without cracks or splits, or opaque if originally polished/transparent. Iceteam 1927 declines all responsibility for any damage caused by imperfections and/or undetected breakages and not promptly solved by the replacement with original spare parts. The manufacturer is available for consultation and for any specific requests made by the customer. 6.5 CLEANOUT To clean the machine do as follows: 1 Fill both cylinders with water using the special hose. 2 After filling with water, press the key BEATING for heating side and the key BEATING for production side. When programmed time has elapsed, the machine will automatically set at STOP position. 3 By first turning the lever 502 and then lowering the handle 5, let all water come out of the cylinders. 4 After emptying the freezing cylinder, (front lid is opened by lifting the lever 289 and pulling it to the right), it is advisable to clean the cylinder with a bolt of water while keeping the beater blocked in its seat. 5 Remove the drip tray 27, then wash and sanitize it. 6 Remove the tub support shelf 50, then wash and sanitize it. CAUTION When removing and refitting the tub support shelf, be careful of any risks to hands or fingers through crushing. 7 Wipe the machine exterior clean with a damp cloth before sanitizing. 6.4 HOW TO USE CLEANING/SANITISING SOLUTION Prepare a solution of water and sanitising detergent following the instructions shown on the label of the product being utilised. Washing/sanitisation by immersion of components - Manually remove the bulk residues utilising the supplied brushes - Remove finer residues with a jet of water - Immerse the parts to be cleaned into the solution - Let the solution react for the time indicated on the label of the product being utilised - Rinse the parts with care, using plenty of clean drinking water 6.6 SPIGOT DOOR SINGLE EXIT AND UPPER BEATER (BOILER) DISASSEMBLY To disassemble spigot door 7, unlock it by lifting lever 289 and moving it to the right. ■ Slide O-Ring 1239 out and remove spigot door protection 257. ■ Open the spigot door, move it to the left and lift it by sliding it out of the pin. ■ Unscrew the door piston control l ever 300 (fig. 1) and push the door piston 030 to th e right of the door to extract it (fig. 2). ■ Disassemble seals 303 and 291 using the suitable puller, thoroughly clean them and lubricate with food grade grease before re-assembling them. 11 22 ■ Disassemble spigot door cover 290 by sliding retaining pin 6 out and remove spigot door closure 350. ■ Clean and sanitize all disassembled parts. ■ Disassemble beater 21 by removing it from its seat, slide seal 28 out and then clean and sanitize. ■ Slide out flavor holder 547, O-Rings 1131 and 1136 , cover 370, spoke 48, clean and sanitize them. ■ Clean and sanitize cylinder internal wall. ■ Re-assemble beater and spigot door repeating the previous procedures in reverse order. WARNING Pay attention to the correct positioning of the OR 303 while refitting it on the spigot piston 030. Overturning the OR as shown in the figure is not allowed. ■ Insert the door pisto n 030 from the right side of the door (fig. 3) ■ Position the door piston with the threaded insert inside the door groove (Fig. 4). ■ Screw the door piston control le ver 300 (fig. 5). 33 55 44 6.7 SPIGOT DOOR DOUBLE EXIT TYPE 1 AND UPPER BEATER (BOILER) DISASSEMBLY To disassemble spigot door 7, unlock it by lifting lever 289 and moving it to the right. ■ Open the spigot door by moving it to the left and lift it by sliding it out of the pin. ■ Loosen piston control lever 300 (fig. 1), remove stop fork 276 (fig. 2). ■ Loosen shut-off valve knob 450 (fig. 3) and disassemble spigot door piston cap unit 236 (fig. 4). ■ Push heater spigot door piston 30 towards the right side of the spigot door to slide it out (fig. 5). ■ Disassemble seals using the suitable puller, thoroughly clean them and lubricate with food grade grease before re-assembling them. ■ Disassemble spigot door cover 290 by sliding retaining pin 6 out. ■ Disassemble beater 21 by removing it from its seat, slide seal 28 out and then clean them. ■ Clean all the disassembled parts and sanitize them, clean also the internal cylinder wall, then reassemble the beater by inserting it in its seat after having refit the seal and the other components. ■ Re-assemble the spigot door repeating the previous procedures in reverse order. 55 44 33 22 11 006290 350 0071239

8A 300257 1611251291A 1225 4471115 236 45011831166303 030276008 289 960 363021 547 1131 370028 1136048 WARNING! While re-assembling OR pos. 303, pay attention that the projection present on the OR is inserted in the proper slot present on piston pos. 30. WARNING Pay attention to the correct positioning of the OR 303 while refitting it on the shut-off valve piston 030. Overturning the OR as shown in the figure is not allowed. ■ Insert the spigot door piston 30 from the right side of the door (fig. 6). ■ Position the heater spigot door piston with the threaded insert inside the door groove (fig. 7). ■ Position the spigot door piston cap unit with the steel pin at the piston groove (fig. 8). ■ Position stop fork 276 (fig. 9) ■ Screw shut-off valve knob 450 (fig. 10) ■ Screw the door piston control lever 300 (fig. 11) CAUTION Handle with care, as a fall to the ground might damage the beater.ATTENTION! Carry out cleaning operations with sanitizing solution at the end of each work day . 6.8 DISASSEMBLING THE DOUBLE-OUTLET SPIGOT DOOR OF TYPE 2 AND THE UPPER BEATER (BOILER) To disassemble spigot door 7A, release it by lifting lever 289 and moving it to the right. ■ Open the spigot door by moving it to the left and lift it by sliding it out of the pin. ■ Pull out pins 6A by pressing the specially provided release button and release handle 5. ■ Pull knob 372 and turn the conveyor clockwise until it reaches the position shown in the figure, then pull it out. ■ Disassemble seals 1500, 1501, 1253 and 291A using the suitable puller, thoroughly clean them and lubricate with food grade grease before re-assembling them. ■ Remove the piston from the inside of the spigot door. Using the suitable puller, disassemble seal 1142 and snap ring 586, thoroughly clean them and lubricate with food grade grease before re-assembling them. ■ Disassemble cover 290A by removing the fixing pin 6, then remove the spigot door locking device 350. ■ Remove beater 21 by removing it from its seat, then remove seal 28. ■ Slide spoke 48 out. ■ Clean all the disassembled parts and sanitize them, clean also the internal cylinder wall, then re-assemble the beater by inserting it in its seat after refitting the seal and the other components. ■ Re-assemble the spigot door repeating the previous procedures in reverse order. WARNING During beater re-assembly, pay attention to position spoke 48 correctly (see figure). ATTENTION! Carry out cleaning operations with sanitizing solution at the end of each work day .To disassemble front lid 7 release it by lowering lever 289 and shifting it to the right. ■ Open the front lid by shifting it to the left and lift it while extracting from spigot pin. ■ Disassemble ice cream door 501 and ice cream door lever 502 by withdrawing downwards, after removing gasket 304. ■ Disassemble lid mouthpiece cover 290 and protection grid 769. ■ Thoroughly wash and sanitize all parts and reassemble.6.9 LOWER FRONT LID DISASSEMBLY (BATCH FREEZER) 6.10 BEATER ■ Disassemble the beater 21 by withdrawing it from the cylinder, remove the adjusting plates 431, and the stuffing box 28. ■ While disassembling the beater, also check that springs 433 and OR 1101 are intact and clean, or replace them, if need be. ■ Thoroughly wash and sanitize all parts and reassemble. CAUTION Handle with care, as a fall to the ground might damage the beater. ATTENTION! Carry out cleaning operations with sanitising solution at the end of each work day . 6.10.1 Stuffing box checking When removing the stuffing box, check whether its shows defects. If not, after washing and greasing the stuffing box, you can use it again. If, on the contrary, you find ice cream rests in the drip drawer 27, you would be better to change it since, most probably, it is worn out and consequently leaks. The spare stuffing box is to be found in the spare parts kit (see section "Maintenance"). 6.11 SANITIZATION This operation is required after each production cycle. Refit the tub support shelf and the drip tray. CAUTION! When removing and refitting the tub support shelf, be careful of any risks to hands or fingers through crushing. With the machine in Stop, fill the cylinder boiler with water and sanitise. Start the beater by pressing the key BEATING. After 30 seconds beating, transfer the sanitizing solution to the freezing cylinder, then press the key BEATING to run the beater for the same time as by the side previously sanitized. WARNING The prolonged functioning in the “BEATER” position with empty cylinders or with sanitizing solution in the cylinders causes rapid wear of the beaters. Wait for a time necessary to the action of the sanitizing solution, then fully drain the solution using levers 5 and 502. Note: Before starting the machine, it is necessary to rinse it with just running fresh and sterile water. CAUTION! Do not touch sanitized parts with hands, napkins, or else, any longer. 6.12 HYGIENE Mildew and bacteria rapidly grow in mix fat contents. To eliminate them, it is necessary to wash and clean all parts in contact with the product, as described above. Stainless steel and plastic materials, as well as rubber used in the construction of the machines, and also their particular shapes and designs make cleanout easy, but cannot prevent proliferation of mildew and bacteria if not properly cleaned.

CAUTION! Before using the machine again, thoroughly rinse with just running fresh and sterile water.

Maintenance

ID: 9 Content: 7. MAINTENANCE 7.1 SERVICING TYPOLOGY CAUTION ! Any servicing operation requiring the opening of machine panels must be carried out with machine set at stop and disconnected from the main switch! Cleaning and lubricating moving parts is forbidden! “Repairs to the wiring, mechanical, air supply or cooling systems, or to parts of same must be carried out by qualified personnel with permission to do so and if necessary , according to the routine and extraordinary maintenance schedules as envisaged by the customer with reference to specific intervention methods, according to the use for which the machine is destined”. Operations necessary to proper machine running are such that most of servicing is completed during production cycle. Servicing operations, such as cleaning of parts in contact with the product, replacing of stuffing box, disassembling of beater assembly are to be carried out at the end of a working day, so as to speed up serving operations required. Herebelow you can find a list of routine servicing operations: - Cleanout and replacement of stuffing box Cleaning should be carried out at the end of a working day, whilst replacement only after checking of stuffing box and in the event product drips inside drip drawer . - Cleanout of beater assembly At the end of a working day - Cleanout of sliding shoes At the end of a working day - Door cleaning To be performed at the end of each shift - Clean the sheet metal parts, tub support shelf and drip tray To be carried out daily with neutral soap, seeing to it that cleansing solution never reaches beater assembly in its inside. - Cleanout and sanitization At the end of every working day, according to procedures described in section 6. CAUTION! Never use abrasive sponges to clean machine and its parts, as it might scratch their surfaces. 7.2 WATERCOOLING By machines with watercooled condenser, water must be drained from condenser on selling season end, so as to avoid troubles in the event the machine is stored in rooms where temperature may fall under 0°C. - Withdraw water inlet and outlet pipes from their seat and let water flow out from circuit by operating the machine a few seconds. 7.3 AIRCOOLING Clean the air condenser in order to remove dust and impurities that may hinder air circulation. Use a brush with long bristles or a compressed air jet. CAUTION! When using compressed air, put on personal protections in order to avoid accidents; put on protective glasses! CAUTION! Never use sharp metal objects to carry out this operation. Good working of a freezing plant mostly depends on a clean condenser NOTE: By machines with air- and watercondenser, take heed of cautions described at § 7.2 and 7.3. 7.4 ORDERING SPARE PARTS Should one or more parts wear out or break, place your order to a ICETEAM 1927 Technician and always mention the machine type and its serial number stamped on data plate you find on the machine rear. WARNING Before using spare parts and/or supplied parts intended to come into contact with the product on the machine, it is absolutely necessary to clean and sanitize them as indicated in sec. 6 of this manual 7.5 SPARE PARTS TABLE