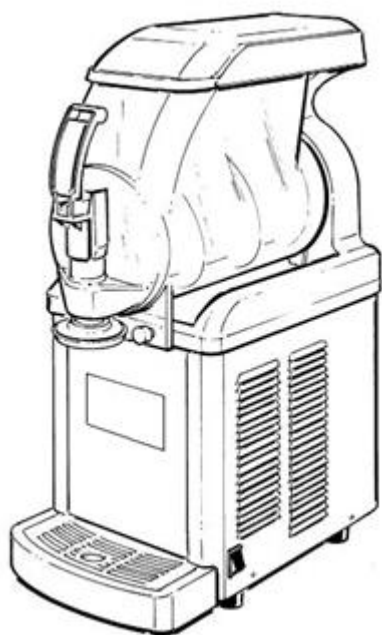
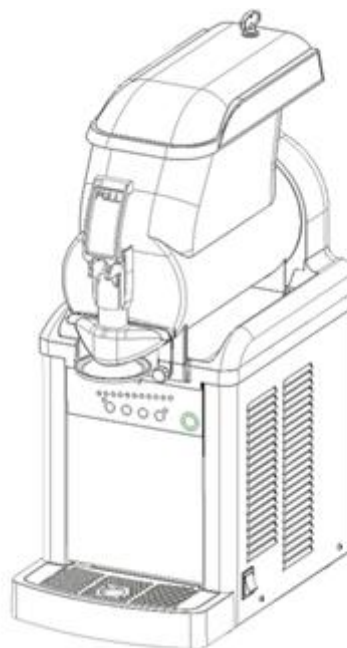


GT1 e GT2

R290, R452a ed R449



Touch



Push



Attention: risk of fire – R290

OPERATOR'S MANUAL

ENGLISH

PAG. 2

Manufacturer of this appliance is

S.P.M. Drink Systems S.p.A. – Via Panaro 2/b 41057 Spilamberto (MO)

All reproduction rights of this manual are reserved to it, even partial reproduction is prohibited.

The descriptions and illustrations refer to the specific machine/plant in question. The manufacturer reserves the right to make any modifications he deems appropriate to series production at any time.

This manual:

- it is an integral part of the supply and must be read carefully in order to use it correctly, in compliance with the essential safety requirements;

- it is drawn up according to the provisions of the Machinery Directive 2006/42/EC and contains the technical information necessary to correctly carry out all the procedures in safe conditions;

- it must be stored with care (protected in a transparent and watertight casing to prevent deterioration) and must accompany the machine throughout its life, including any change of ownership. In the event of loss or deterioration, a copy can be obtained by requesting the manufacturer, reporting the data on the identification plate

The manufacturer declines all responsibility for improper use of the machine/plant and/or for damage caused as a result of operations not covered in this manual.

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1. SAFETY INSTRUCTIONS

This installation and operation manual is an integral part of the equipment and must be kept for future consultation.

Unless otherwise stated, this manual is addressed to operators (staff members who uses the equipment on a daily basis) and to servicemen (staff members qualified to carry out the installation and/or maintenance).

The parts of the manual addressed only to servicemen are pointed out accordingly.

Please read carefully the warnings listed here below before installation and start-up of the equipment.

This equipment has been designed to produce soft serve ice cream, ice milk, frozen yogurt, smoothies and similar frozen dairy products obtained by blending water or milk with the powder.

Upon receipt of the equipment, make sure that its part number matches the one specified in the order, which can be found on all the delivery documents.

This equipment is exclusively destined to the purpose for which it was designed.

The manufacturer cannot be held responsible for any damage due to improper use.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This equipment is not suitable for outdoor use. This machine is not suitable for installation in locations where water jets are used and it must not be cleaned by a water jet.

This appliance must be installed in places where it can be checked by qualified personnel.

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

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.

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

The machine has to be placed on a sturdy, horizontal surface making sure it is well ventilated by leaving a gap of 20 cm around it and do not install it near heat sources (fig.1); we recommend you to maintain a room temperature between 24 and 32°C (between 75°F and 90°F).

For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations.

If the power cable is damaged, it must be replaced by the manufacturer, its after sale service or by qualified personnel, to prevent any possible risk.

- **WARNING:** do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

- **WARNING:** do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

- **WARNING:** when positioning the appliance, ensure the supply cord is not trapped or damaged.

- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction (IEC 60335-2-24)

- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer (IEC 60335-2-24)

- **WARNING:** Do not damage the refrigerant circuit (IEC 60335-2-24)

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

This manual is also available in an alternative format on our website.

!Caution!

Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.

Cleaning and daily sanitizing procedures

In order to ensure that the appliance always functions properly and complies with current health regulations, it is essential to carry out the cleaning and sanitising operations described below frequently and in detail, always making sure that the person carrying out these operations has previously washed and sanitised their hands and forearms.

In case of prolonged shutdown (winter storage), the machine must be disassembled, washed and sanitized according to the instructions in this manual before start-up to ensure the best possible cleanliness.

!Caution!

Electric shock hazard. Do not splash water on switches or allow water to flow onto electrical components inside the machine.

!Caution!

To prevent bacteria growth, use only sanitizers approved for plastic and rubber objects, failure to do so could create a health hazard.

Note: it is responsibility of the operator to be aware of and conform to the requirements of current local, state and federal laws concerning the frequency of cleaning and conservation of products used.

The cleaning instructions explained in this section are essential procedures to remove bacteria and maintain a sanitarily clean machine.

We recommend to perform the cleaning and sanitizing procedures every day and anyway according to the local laws.

Neither the manufacturer of the machine, nor the manufacturer of the food preparation fed into it, can be held liable for any damage that may directly or indirectly be caused to persons as a result of failure to comply with all the prescriptions set out in this manual and especially with regard to warnings on cleaning and sanitising the machine.

- Empty the bowl from the remaining product as much as possible.

- Switch off the unit by pressing the main switch.

- After unlocking the main cover with its key (fig.1), remove the main cover and the secondary one under it (fig.2).

- Pour lukewarm water into the bowl (fig.3) and, after re-positioning the main cover, make sure the micro-switch is correctly activated.

NOTE

GT is equipped with a very efficient safety mechanism, activated when the cover is lifted, designed to protect the operator. **If the cover is not correctly, positioned GT will not work.**

- Switch on the unit and go through the menu in order to select the wash mode as described before.

- Make the unit working in the wash mode for some minutes and then empty the bowl and repeat the same operations until the coming out water is clear (fig.4).

- Switch off the unit and disconnect cable from the power supply.

- Provide yourself with a sanitizer suitable for plastic, rubber and stainless steel objects

(Sodium hypochlorite 2%), for the US market bring the approved KAY-5[®] Sanitizer/Cleaner with a 100ppm dilution (1 Oz packet of KAY-5[®] +2 ½ gallons of water) (the sanitizing product shall comply with 40 CFR §180.940).

IMPORTANT

Carefully follow the mix producer prescriptions in terms of time and modes of conservation.

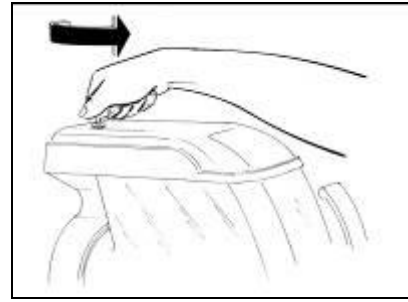


Fig. 1

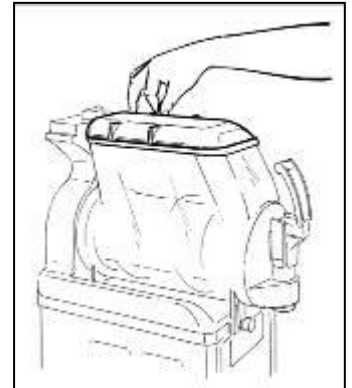
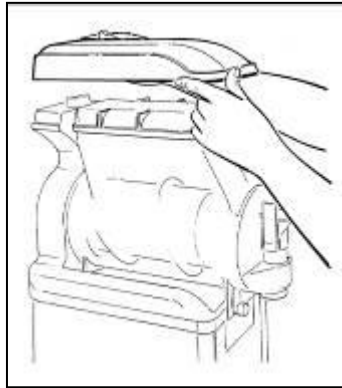


Fig. 2

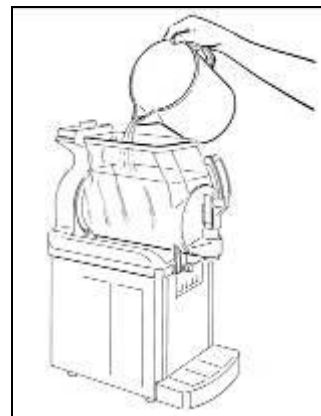


Fig. 3

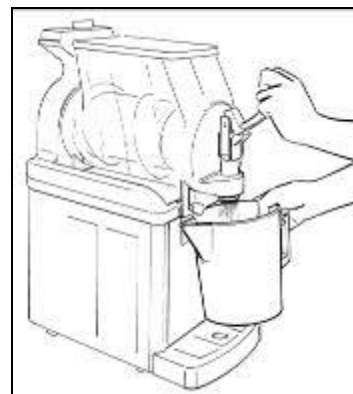


Fig. 4

!Caution!

To avoid electrical shock or contact with moving parts, before proceeding with the disassembling operations, make sure all switches are in "OFF" position and that the main power supply is disconnected.

- **S**witch off the machine and disconnect the power cable.
- **R**emove the main cover.
- **W**ash and sanitize your hands and forearms.
- **U**nscrew the bowl knobs (fig.5).
- **R**emove the accessory to give a "star" peculiar shape to the dispensed product (fig.6).
- **S**imultaneously press the two securing tabs and lift the tap to extract it from its seat (see fig.7).
- **D**isassemble the tap by keeping the body pressed down and slipping the lever from its seat (fig.7).

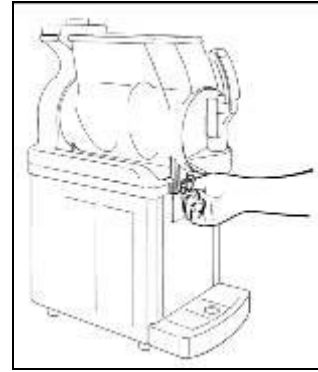


Fig. 5

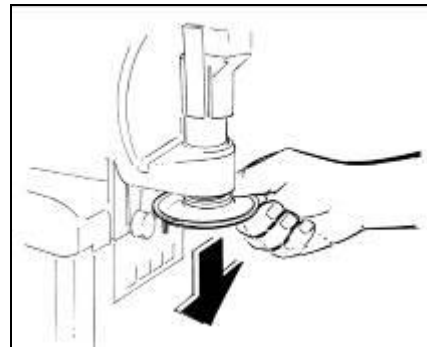


Fig. 6

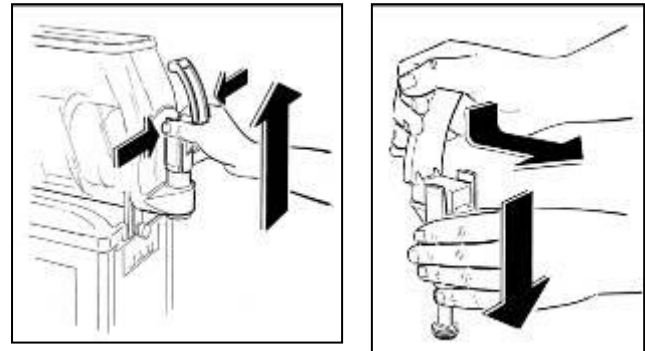


Fig. 7

!Caution!

To prevent bacteria growth, remove all o-rings when cleaning.

Failure to do so could create a health hazard.

- Pull the tank outward, as shown, to completely remove it from its seat (fig.8).

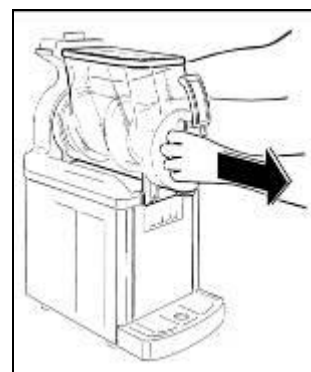


Fig. 8

- **U**nscrew the security knob in the direction of the arrow (threading on left), then pull out the mixing unit, the bell shaped seal and the bowl gasket on the back (fig.9).

- **R**emove the drip tray by pulling it outward (fig.10).

- **T**horoughly wash all the removed components with hot water and dishwashing, but do not use abrasive detergents or powders that can damage the bowl.

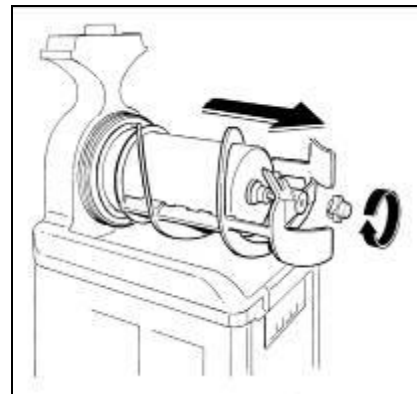


Fig. 9

Do not use too aggressive sanitizers or detergents, these kind of products could damage the bowl and the other components.

CAUTION

Never perform these washing operation with a dish washing machine; failure to do so could seriously damage the unit's parts.

- **R**inse well and immerse each part in the sanitising product according to the doses and immersion times suggested by the manufacturer of the product.

- **A**fter respecting the correct sanitizing period, rinse well all the components with clean water and dry them up with a clean cloth.

- **T**horoughly wash the evaporator and the drip tray surfaces with a sponge soaked with the sanitizer (see fig.11).

- **R**epeat all these operations with a clean sponge soaked with water and carefully dry up all the surfaces with a clean cloth.

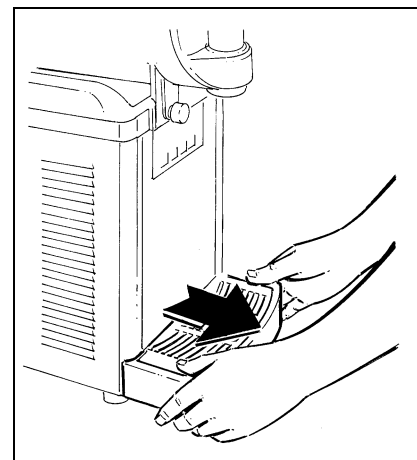


Fig. 10



Fig. 11

Once performed all these cleaning and sanitizing procedures, it's possible to reassemble all the components.

The correct assembly of the device is essential to prevent leakage of product and damage of the machine. To assemble the machine you will need an approved lubricant (such as vaseline).

Make sure all parts have been washed and sanitized before assembling. Persons assembling the machine must first wash and sanitize their hands and forearms with an approved sanitizer.

- Spread Vaseline on the bell shaped seal internal surface before reassembling it (fig.12).

- Reassemble the rear gasket and the bell shaped one, respecting the correct direction as indicated in figure 13.

- Reassemble the mixing unit making sure that the frontal cylinder perfectly fit inside its rotating shaft seat.

- Block all these components into place by turning the knob in counter clockwise direction (fig.14).



Fig. 12

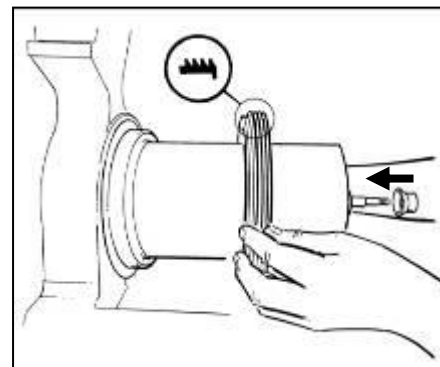


Fig. 13

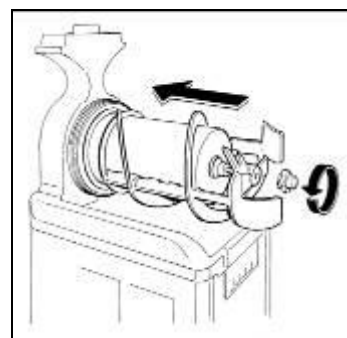


Fig. 14

- **L**ubricate the rear of the tank where it meets with the seal to facilitate the reassembling procedures (see fig.15);

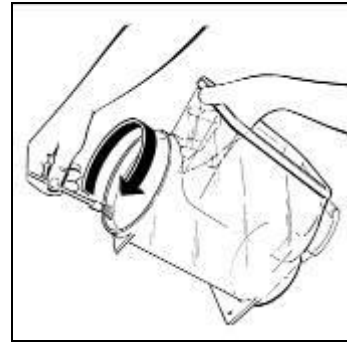


Fig. 15

- **R**eassemble the bowl by positioning it back into its seat, verifying that it faces in the correct direction and it is held in place by its seal (see fig.16).

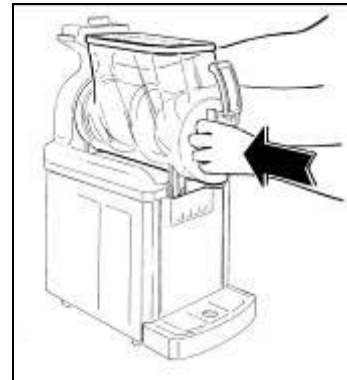


Fig. 16

- **F**ix the bowl by reinsert the knobs (fig.17).

IMPORTANT

Do not over tighten the bowl knobs.

Excessive force could damage the thread and/or the bowl itself.

- **R**e-insert the tap (fig.18) spreading Vaseline on the o-rings to facilitate sliding the tap in its seat until completely inserted.

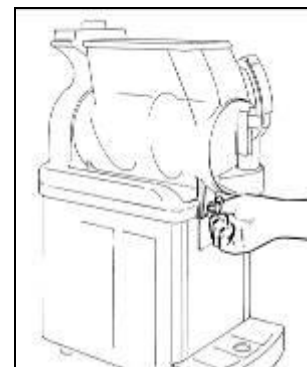


Fig. 17

!Warning!

If the tap does not perfectly slide into position, the sealing hold will be endangered.

- **R**eassemble the accessory to give a "star" peculiar shape to the dispensed product.
- **R**eassemble the drip tray.

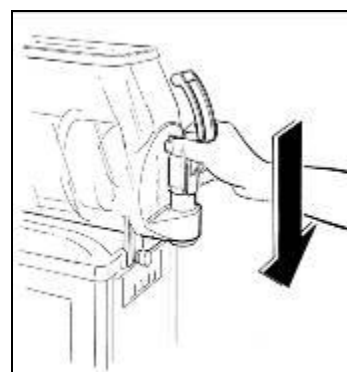


Fig. 18

SANITIZING

Whenever the machine has remained unused for some days after been cleaned and sanitized as described in the chapter 1, the sanitizing procedures described below must be performed just prior to start-up the machine.

- **R**emove the main cover and the secondary one.
- **P**our sanitizing solution into the bowl carefully following the manufacturer prescriptions.
- **A**fter restoring the main cover, switch on the machine and let the auger rotating (all control board LED switched off) leaving the sanitizing solution for the time specified by its producer.

IMPORTANT

Do not leave sanitiser in the tank for longer than prescribed by the manufacturer.

- **D**rain the solution by opening the plunger to allow the bowl to empty. **O**pen and close the plunger at least 10 times during draining to sanitize the product way out area also.
- **T**horoughly rinse repeating these operations with clean water instead of sanitizer solution.
- **A**fter having carefully performed these operations, the machine is ready to be used.

2. EQUIPMENT KIT

In the packaging of this equipment you will find also:

- operator's manual,
- 1 tube of Vaseline grease lubricant to be used for machine maintenance;
- EC declaration of conformity;
- 1 drip tray.

3. TRANSPORT TIPS

To prevent the oil held in the hermetic compressor running into the cooling circuit, the device must be carried, stored and handled in the upright position, following the direction instructions on the packing. If the device is accidentally or intentionally (for transportation reasons) kept in any other position, it must be set again in the correct position at least twenty minutes before start-up procedures, in order to let the oil flow back into the compressor.

4. LIFTING TIPS

Each machine is equipped with a special wooden pallet that allows the handling with standard forklift trucks.



Never lift the machine alone, but always seek the assistance of another operator.

To prevent and avoid any damage to the machine, all loading and unloading operations should be carried out with special care. The equipment can be lifted, with either a manual or engine-powered lifting truck, by positioning the forks in the base section of the unit.

The following operations should always be avoided:

- to turn upside down the machine;
- to drag the machine with ropes or others;
- to lift the machine with slings or ropes
- to shake or rattle the machine and its packaging.

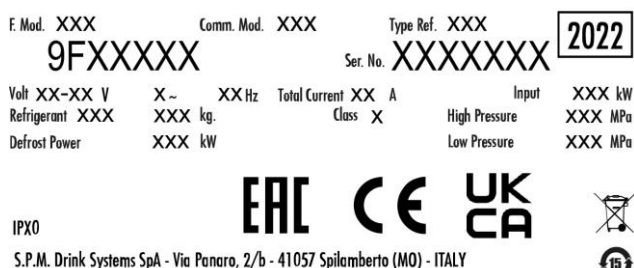
The machine must be stored in a dry place with temperatures from 0°C to 40 °C. No more than 2 machines should be stacked on top of each other, taking care to maintain the vertical position, as shown by the arrows on the carton.

5. TECHNICAL SPECIFICATIONS

Technical and electrical specifications

All the machine's technical and electrical specifications are stated on the identification plate, positioned in the internal part of the equipment; a sample is shown here below.

This plate also shows the serial number of the model, consisting of the internal code of the appliance followed by a progressive production number and consequent week.



- Model
- PNC – production code
- Serial number
- Electrical characteristics in Volt/Hz
- Max absorption in Watts
- Max current in Amps
- Climatic class
- Refrigerant gas and quantity used
- Markings
- Manufacturer

Noise emissions

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

Climatic class

Class N, indicates an ambient temperature for machine use between 24 and 32°C (between 75°F and 90°F).

Dimensions:

The overall dimensions of the appliance are:

	GT1		GT2	
Height	65 cm	25.59 in	65 cm	25.59 in
Width	26 cm	10.24 in	45 cm	18.11 in
Depth	42.5 cm	16.73 in	42.5 cm	16.73 in
Weight	28 kg	61.73 lb	46 kg	101.41 lb

Refrigerant

Between the gas used (R452a, R449 and R290) the R290 is potentially flammable and explosive.



Caution

Every possible precaution must be taken to avoid any danger connected with the nature of this gas during any ordinary and/or extraordinary operation carried out on the equipment.

In the event of breakdown:

In most cases, any technical problem can be settled with slight interventions (please see the troubleshooting guide at the end of this manual); we therefore recommend you to carefully read this handbook before contacting the manufacturer or service centre.

Disposal




Caution

All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

Important

In respect of the environment, please dispose the packaging as illustrated.



This symbol:  means that the machine cannot be disposed as common waste. It must be handled in compliance with the provisions of European directive 2003/108/EC (Waste Electrical and Electronic Devices - WEEE) and the resulting national legislation, in order to prevent any potential damage to the environment and to create health risks.

In order to correctly dispose of the device, please contact the distributor from which you purchased it or our after-sales service.

6. POSITIONING

In the event of a breakdown or malfunctioning, switch off the device and remove the plug.

FOR MAINTENANCE WORKER ONLY

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

- a) Remove the packing (fig.19) and preserve it in order to reuse for winter storage.



Caution

All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

- b) Make sure the machine is in perfect condition.

b) Rest the machine on a sturdy, flat surface making sure it is well ventilated by leaving a gap of 20 cm around it and do not install it near heat sources (fig.20); **we recommend you to maintain a room temperature between 24 and 32°C (between 75 and 90°F).**

!WARNING!

Do not obstruct the ventilation and heat-dissipation grilles as poor ventilation, in addition to leading to reduced performance and malfunctioning, can cause serious damage to the appliance

- c) Check that the power mains voltage meets the specifications on the equipment identification plate and that the output available meets the device's power requirements. Fit the plug into an earthed socket, removing all multiple adaptors.

FOR FURTHER PRECAUTIONS, READ THE SECTION "CONNECTION TO THE ELECTRICITY MAINS" CAREFULLY.

- d) The installation must be carried out in accordance with the manufacturer's instructions. Failure to comply with the positioning and installation instructions may impair the machine's operation.

Important

You are legally required to provide a suitable grounding system for the equipment. Before carrying out any cleaning and/or special maintenance on the device, make sure it is disconnected from the mains by unplugging it.

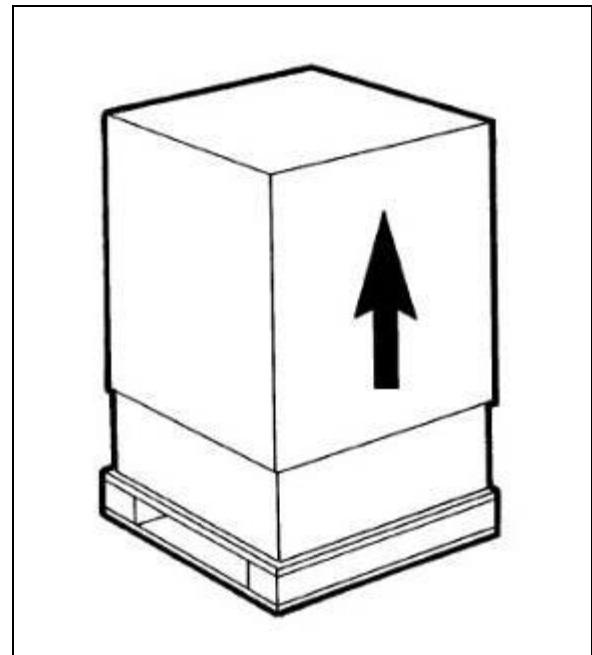


Fig. 19

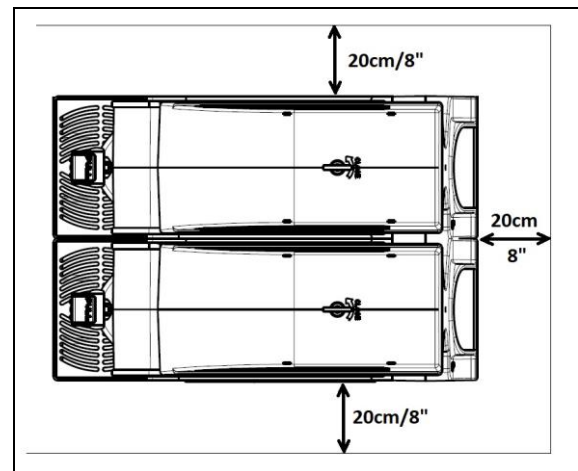


Fig. 20

7. CONNECTION TO THE POWER SUPPLY MAINS

FOR SERVICEMAN ONLY

Before fitting the plug in the power supply socket, for your own safety, as already mentioned in the previous paragraph, please read the following precautions.

- The machine's electrical safety is only guaranteed when it is connected to a suitable earth system, structured as provided by the national safety current regulations (fig.21). Therefore, the manufacturer cannot be held responsible for any damage due to failure of the grounding system of the machine.

- Always verify electrical specifications on the data plate of each machine. Data plate specifications always replace the information of this manual.

- For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations (see fig.21).

- Never use extensions or multiple adaptors.

- Check the power lead along its entire length to make sure it is not crushed in any way.

- To unplug the device, first disconnect the power supply with the switch, then grip the plug and gently pull it out.

!!IMPORTANT!

IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS AFTER SALE SERVICE OR BY QUALIFIED PERSONNEL, TO PREVENT ANY POSSIBLE RISK.

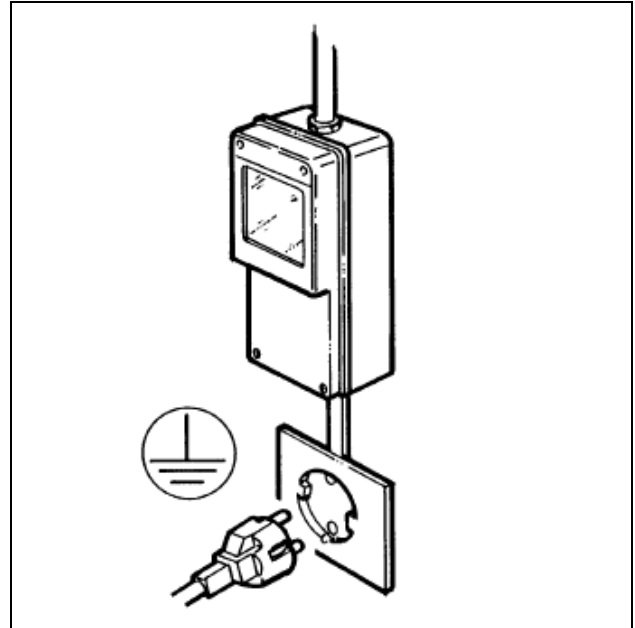


Fig. 21

- If required by local regulations, it is possible to have the appliance permanently connected to electrical power supply, ref. National Electrical Code (NEC) and NFPA 70. If this is the case, it is necessary to remove the right side panel, disconnect the power cable from the machine wiring, remove it from the machine and replace it with the permanent cable by respecting the local codes.

8. START UP PROCEDURES AND OPERATING INSTRUCTIONS

!!IMPORTANT!
BEFORE STARTING THE MACHINE, CARRY OUT THE CLEANING AND SANITISING PROCEDURES DESCRIBED IN CHAPTER 1.

Important

Do not use FROZEN or DEFROST position with water or sanitizer in the bowl, the machine will be damaged.

- Dilute and mix the product in a separate container according to the manufacturer's instructions (see fig.22).

NOTE: "mix" is the result of the blending between water or milk with the powder to make soft serve ice cream, ice milk, frozen yogurt, smoothies and similar frozen dairy products.

Don't introduce more than 2.5 litres of mix inside the bowl. This kind of product has a not negligible overrun during its freezing, so it is very important to control it in order to avoid to go over the bowl maximum level (please see the chapter about the overrun calculation).

- Pour the mix obtained into the bowl (see fig.23).

- Restore the secondary cover and then the main one, making sure to fix it with the security key.

Note

All the Gt units are equipped with a very efficient safety mechanism designed to protect the operator; it is activated when cover is lifted. This device automatically and immediately stops all moving parts.

If the main cover is not correctly positioned, the correspondent mixing system will not work.

- Insert the plug into the electrical power outlet

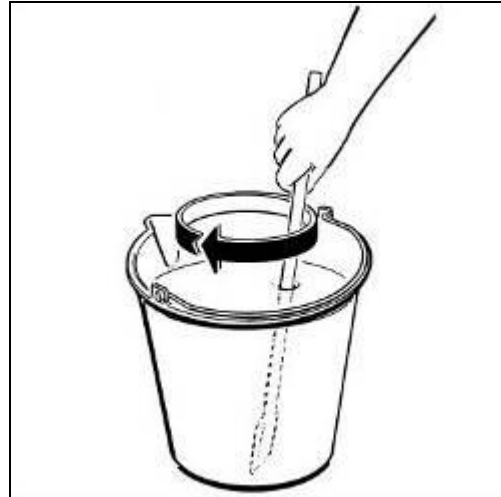


Fig. 22

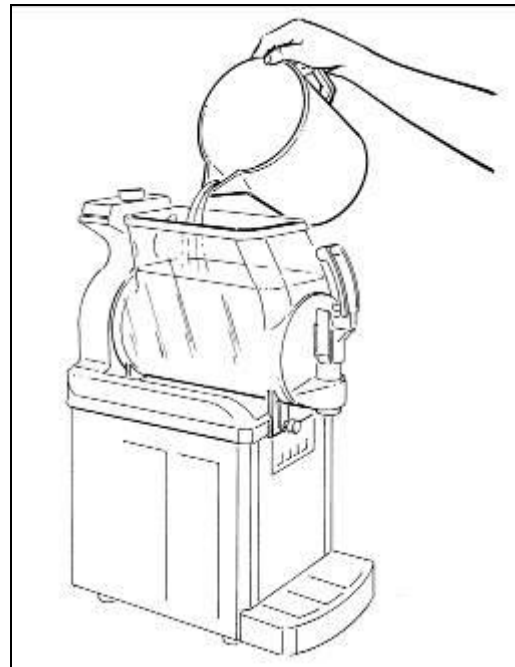


Fig. 23

GT Touch

- Activate the main switch A on the right side of the unit (fig. 24), the touch screen will start operating by showing the main menu and all the choice possibilities.

- When machine is switched on, the main selection menu turns up (fig. 25); you can enter the preparation phase of each product by selecting one of the corresponding key (for example ICE CREAM) and the unit will start working with these pre-set parameters.

!NOTE!

If the unit is not operating after selecting one of the product buttons, check the cover positioning, GT is equipped with a very efficient safety mechanism, if the main cover is not correctly positioned, GT will not work.

The unit functioning could be divided into different phases; each one of these has its own parameters such as rotation speed, duration and temperature pre-set.

PRODUCT PREPARATION

"PREPARATION" PHASE

The purpose of this phase is to mix and to prepare the product in order to reach the right consistency and the right temperature.

In the low and right side of the touch screen you can see two buttons:

➤ "DISPENSING"

You can enter the dispensing phase by selecting the corresponding key. The motor runs at the pre-set speed for dispensing and for a pre-set timing that varies relating to product.

The dispensing key has the aim to increase the motor speed to help the extraction of the product.

During preparation phase, you will read "-----" on the "DISPENSING" key; this means that the product is in preparation and not ready for dispensing and use (fig.26).

Also during the preparation phase, when you can see "-----", the dispensing button is working; if you switch it during the preparation phase, the preparation phase is interrupted and the machine, after dispensing, turns into conservation phase. *This operation is useful in*

case of switching off and again on, in order to bypass the preparation phase period.

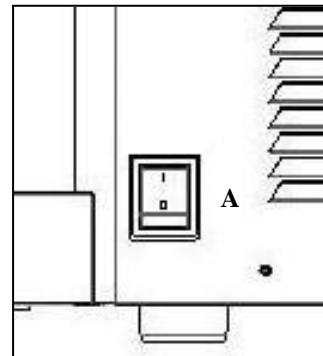


Fig. 24

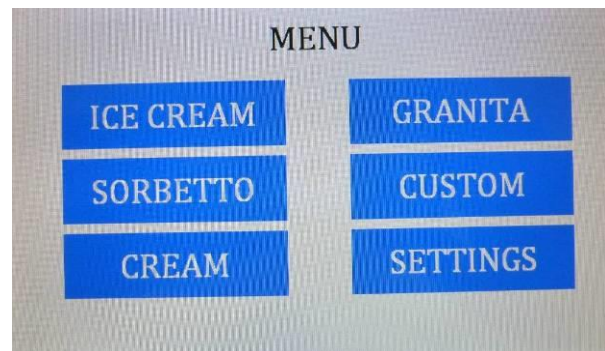


Fig. 25

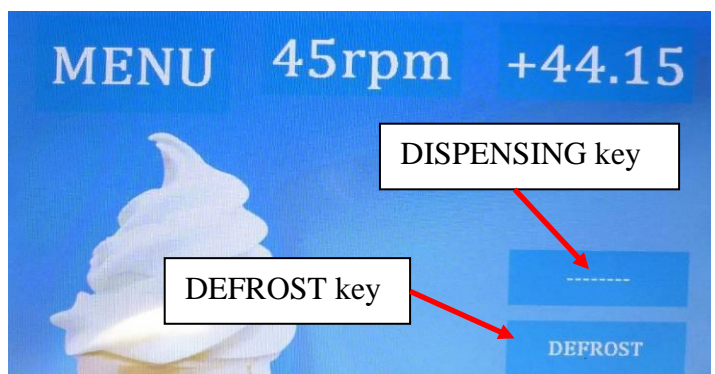


Fig. 26

➤ "DEFROST"

You can enter the DEFROST phase by switching the corresponding key.

Defrost phase is useful during night time; normally a lower rotation speed is set, with a higher temperature, in order to reduce the power consumption though keeping the product cold and preserving it from deterioration. Defrost phase is recognizable because the corresponding key is selected on the menu (and, consequently has a different color, see fig.27). To exit this phase you have to switch again the key.



Fig. 27

At the end of DEFROST phase, it's assumed that the product has to be again prepared for dispensing, so the machine automatically enters into preparation phase, that can be identified by the "-----" key present on extraction key.

"CONSERVATION" PHASE

Machine enters the conservation phase at the end of the preparation time or if you switch the dispensing key.

This phase is the standard one for the machine and it has the purpose to maintain the product consistency and temperature right to be dispensed.

The pre-set parameters are related to the conservation phase, it means rotation speed and temperature.

During this phase the DISPENSING KEY is well plain (fig.28).

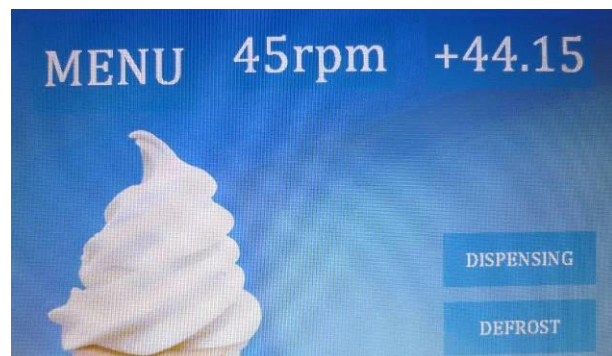


Fig. 28

!!IMPORTANT!

Do not use the unit in both the preparation, the defrost and the conservation phase with water or sanitizer in the bowl, the machine will be damaged.

- Once the desired product consistency is reached, to dispense product position a cup under the tap, push the dispensing button and lower the lever as shown in figure 29.

GT units are fitted with a particular accessory to give a "star" peculiar shape to the dispensed product.

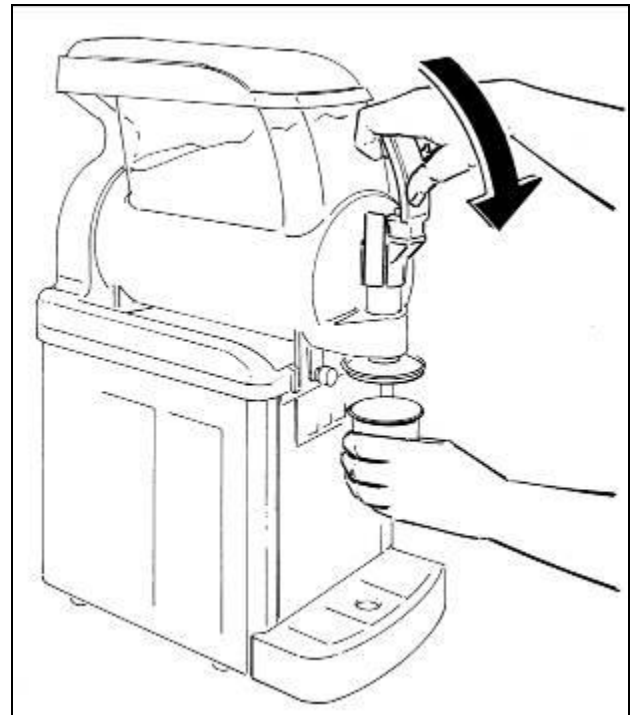


Fig. 29

PRODUCT PARAMETERS DURING MACHINE'S WORK

You can modify the product's parameters also during machine's work by switching the MENU key (please see the high left side of the touch screen).

The figure 30 parameters page will appear.

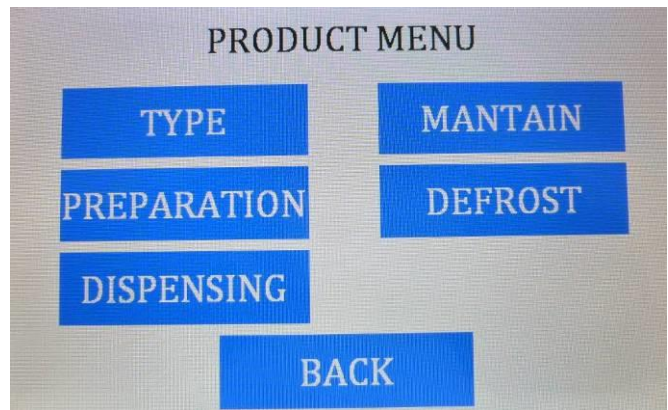


Fig. 30

All the product parameters can be modified, except the TYPE one

PREPARATION (fig. 31): you can set speed and temperature.

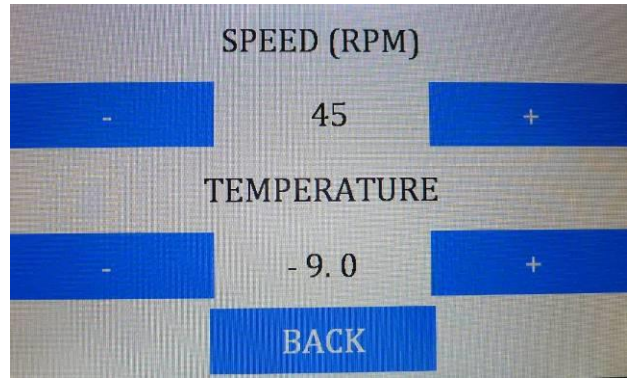


Fig. 31

DISPENSING (fig. 32): you can set speed and dispensing duration.

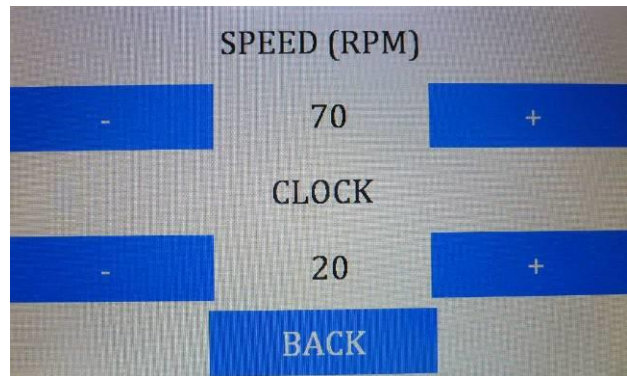


Fig. 32

CONSERVATION (fig. 33): you can set speed and temperature.

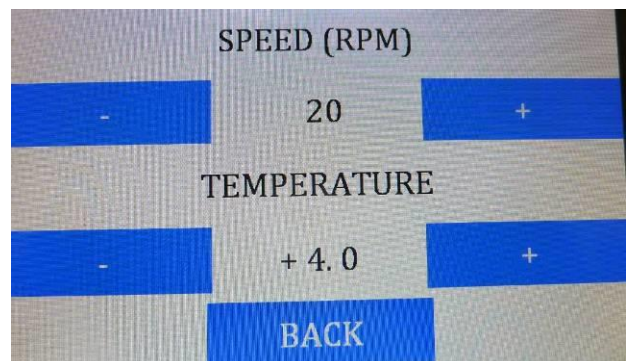


Fig. 33

DEFROST (fig. 34): you can set speed and temperature.

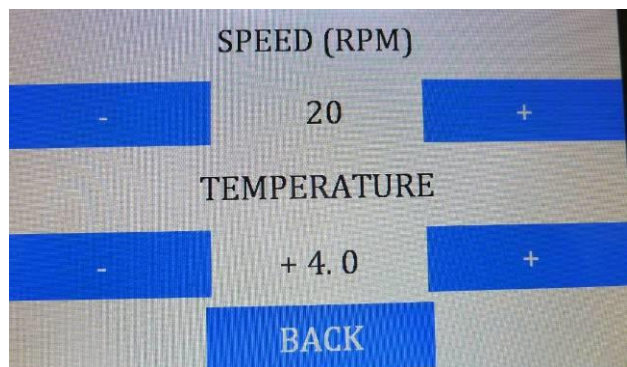


Fig. 34

You can enter the SETTINGS menu by selecting the corresponding key upon switching-on of the machine.

In this settings menu (fig.35) it is possible to modify all the default parameters of the products by selecting them one by one. It means that you can re-enter the product menu for each product that you select.

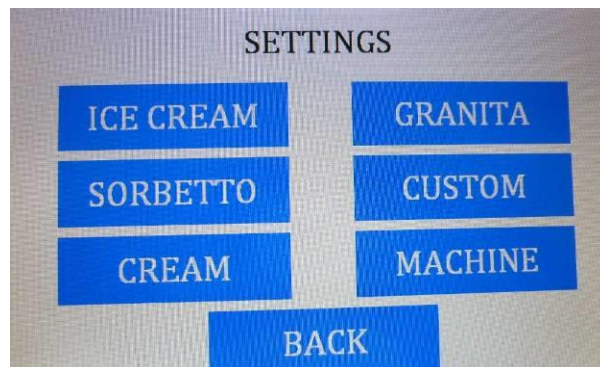


Fig. 35

SETTINGS MENU

If, after the unit switching on and after selecting the SETTINGS button from the main menu, you enter the MACHINE key (fig.35), you enter the machine's generic setting menu (MACHINE SETTINGS fig. 36).

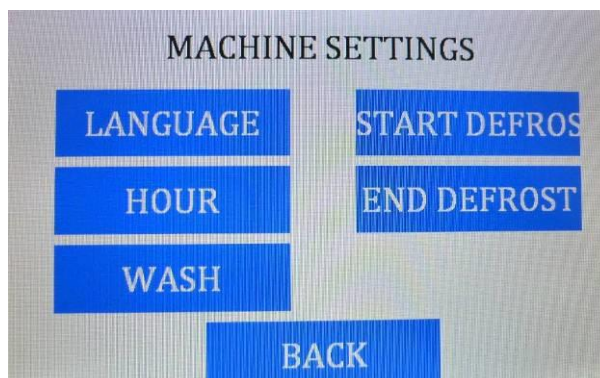


Fig. 36

LANGUAGE (fig. 37): you can select Italian, English and another customizable language.



Fig. 37

TIME (fig. 38): you can set the actual time in terms of hours and minutes.

WASH (fig. 36): after selecting the WASH key, return to the main menu and select the desired product, in this way the unit starts the WASH phase, until it is switched off. During this phase the cooling system is disabled but the auger keeps running. This function allows the customer to perform the first rough wash of the machine before performing the cleaning and daily sanitizing procedures described in the chapter 1.

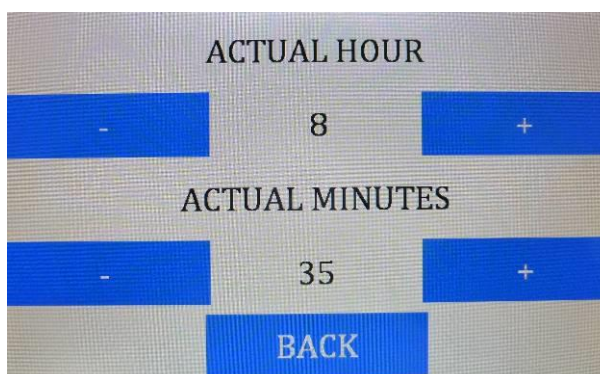


Fig. 38

START DEFROST (fig. 39): you can set the start defrost time in terms of hours and minutes.

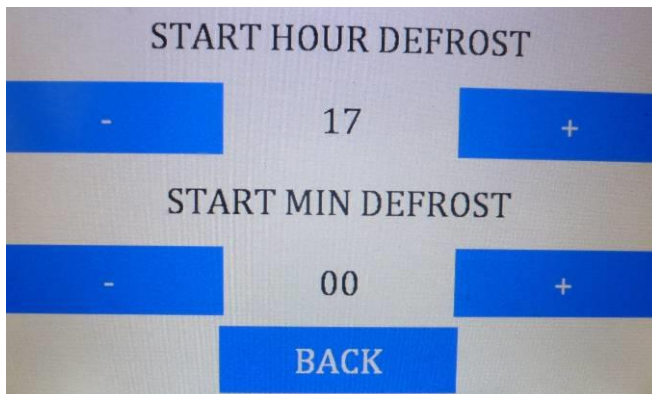


Fig. 39

STOP DEFROST (fig. 40): you can set the stop defrost time in terms of hours and minutes; after that time the unit will start operating in PREPARATION mode.

During the automatic defrost the DEFROST button is still functioning.

!ATTENTION!

Once set the automatic defrost, the unit will keep it automatically; this means that when the unit is switched on it will operate as set (if the switching on time is inside the automatic defrost period it will operate in this mode, if it is outside, it will operate in PREPARATION mode).

!ATTENTION!

In order to disable the automatic defrost, it is necessary to make both the start and the end defrost hours coincide. This also means that it is not possible to set the start and the end of the automatic defrost period inside the same hour of the day (for example: it is not possible to start the automatic defrost at 17.00 and to stop it at 17.59).

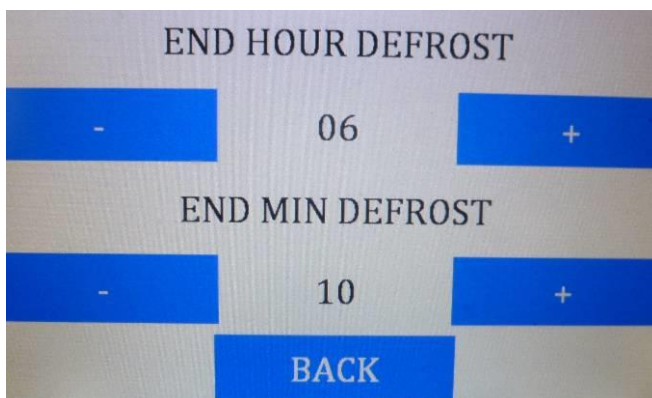


Fig. 40

GT Push

- Activating the main switch A on the right side of the machine and, in case of double bowls machine, also the small ones B and C, the augers will start rotating and mixing (fig.41).

- Activate the FROZEN mode by switching on the snowflake button (LED activated), and regulate the product consistency by setting its value with the ▼ e ▲ buttons (fig.42).

- In order to modify the product consistency, regulate it using the buttons ▼ and ▲ on the control board. Operating on the ▲ button, the number of lighted LED will increase with the product consistency; operating on the ▼ button, the number of lighted LED will decrease with the product consistency (fig.42).

NOTE: the snowflake LED blinks until the refrigerating system is working.

NOTE: if you need to switch from FREEZING mode to DEFROST one, it's necessary to disable the first function pressing the correspondent button with snowflake on it and then to enable the second function using the button with waves on it. The other way round, if you need to switch from DEFROST mode to FREEZING one, it's necessary to disable the defrost function pressing the waves button and enable the freezing function pressing the snowflake one.

NOTE: when the first and last LED of the consistency scale winkle at the same time, it means that the product inside the bowl is below the minimum level for the probe and the machine stops; to return to the normal functioning of the machine it's necessary to add more product, in order to cover again the probe.

- Once the desired product consistency is reached, to dispense product position a cup under the tap and lower the lever as shown in figure 44.

If it is necessary to accelerate the product dispensing, press the red speed button on the right (fig.42 and 43) before lowering the tap lever.

GT1 is fitted with a particular accessory to give a "star" peculiar shape to the dispensed product.

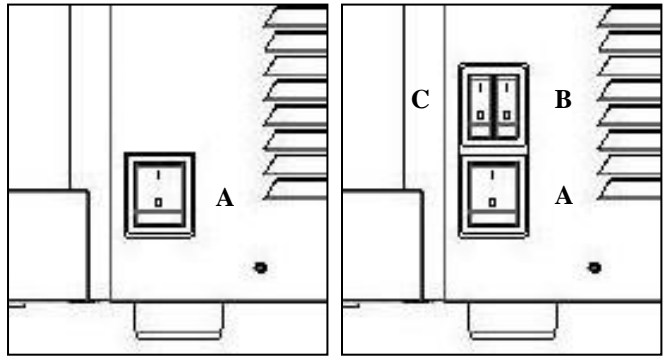


Fig. 41



Fig. 42



Fig. 43



Fig. 44

9. SPECIAL MAINTENANCE

**!IMPORTANT!
THE FOLLOWING PROCEDURES MUST BE
PERFORMED BY A QUALIFIED TECHNICIAN**



Before proceeding with any maintenance operation, it is compulsory to switch off the machine and unplug it from the mains.

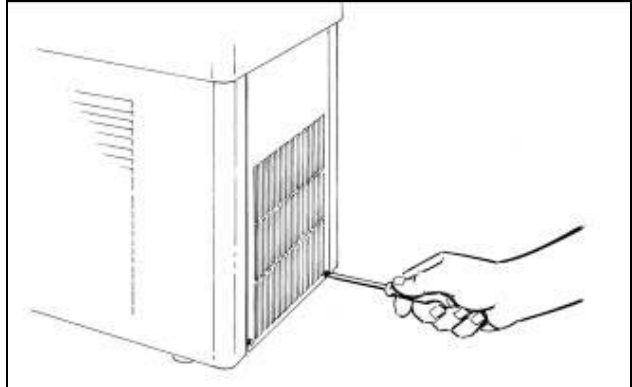


Fig. 45

Condenser cleaning

In order to guarantee good cooling system performance, the condenser must be well cleaned **every month**.

How to reach it:

- Switch off the power supply and disconnect the power cable;

-GT1 machine: remove the rear panel by unscrewing the two bolts fastening it (fig.45);

-GT2 machine: remove the left side panel by unscrewing the two bolts fastening it (fig.46);

- Using a dust exhauster, remove the dust that has collected between the condenser fins (fig.47).

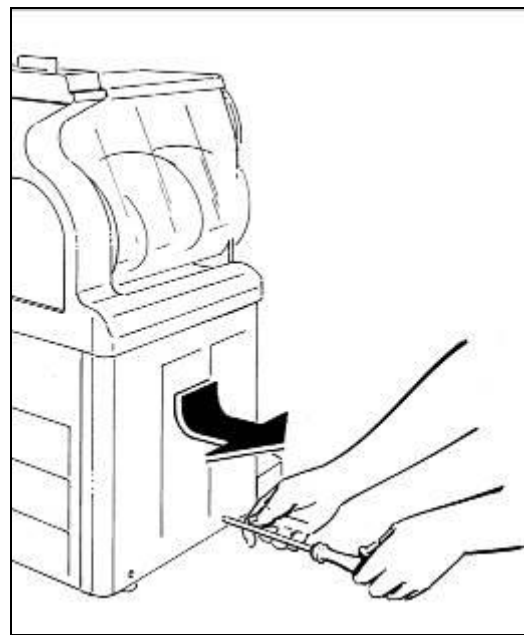


Fig. 46

**!IMPORTANT!
Never use a screwdriver or sharp object to clean between fins**

**!WARNING!
In order to reduce the risks associated with flammability, any extraordinary maintenance work should only be carried out by suitably qualified personnel**

**!WARNING!
Do not obstruct the ventilation and heat-dissipation grilles as poor ventilation, in addition to leading to reduced performance and malfunctioning, can cause serious damage to the appliance**

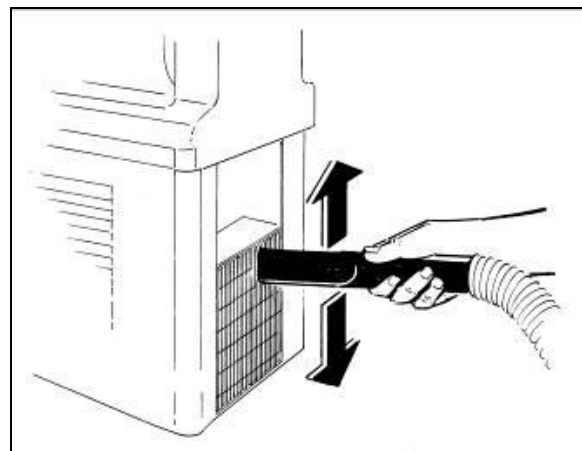


Fig. 47

Control and replacement of seals

BOWL GASKET (LOCATED AT THE REAR OF BOWL)

Replace it every 12 months according to the conditions of use and level of maintenance.

DISPENSE VALVE O-RING

The dispense valve o-rings should be replaced as necessary when wear is evident. Lubricate them each time they are replaced or the dispense valve is removed for cleaning.

SUCTION GASKET

Replace every 3 months according to the conditions of use and level of maintenance. This part should be lubricated during the re-assembly after every cleaning with Vaseline.

EVAPORATOR HARD SEAL AND ITS SILICONE WASHER

Replace every 9 to 12 months according to the conditions of use and level of maintenance.

Winter storage

To protect the unit during seasonal shutdown, it's important to properly store the machine using the following procedures:

- Disconnect all power to the freezer.
- Disassemble, wash and sanitize all parts that come into contact with the mix as described in chapter 10.
- Clean also all the exterior panels.
- Reassemble all these parts.
- Cover the machine with the original package to protect it from dust or other contaminating elements.
- Place the machine in dry location.

10. SOFT SERVE ICE CREAM INFORMATION

OVERRUN

While the product is frozen in the bowl, its volume increases; to control overrun is important as too much of it could go over the bowl maximum level.

To correctly measure overrun carry out the following steps:

- Place an empty container on the scale and adjust your scale to zero;
- Remove the container from scale and fill it with liquid product to the top. Weigh container and record;
- Replace liquid product with frozen one, strike off the excess of it so it is even with the top of the container and measure the weight;

- Use the following formula to figure overrun percentage:

"Weight of liquid mix minus weight of frozen product divided by the frozen weight. Multiply by 100"

Example:

Weight of half litre of mix: 530g / 18.7oz;

Weight of half litre of frozen product: 380g / 13.4 oz;

Difference: 150g / 5.09 oz;

$150/380=0.4$

$0.4 \times 100 = 40\%$ overrun

11. DISCLAIMER

The manufacturer declines all responsibility for any damage that directly or indirectly might be brought on to people, things, animals, as a consequence of failure to comply with all instructions given in this manual with the warnings concerning installation procedures, use and maintenance of the machine.

The manufacturer cannot be held responsible for possible mistakes due to printing, copying or translating errors contained in this manual.

In addition, the manufacturer reserves the right to modify what deemed necessary or useful for the machine, as well as for the benefit of the user, yet at the same time maintaining the essential operative and safety characteristics of said machine.

12. TROUBLESHOOTING GUIDE

NOTE: the following procedures must be performed by a qualified service technician.

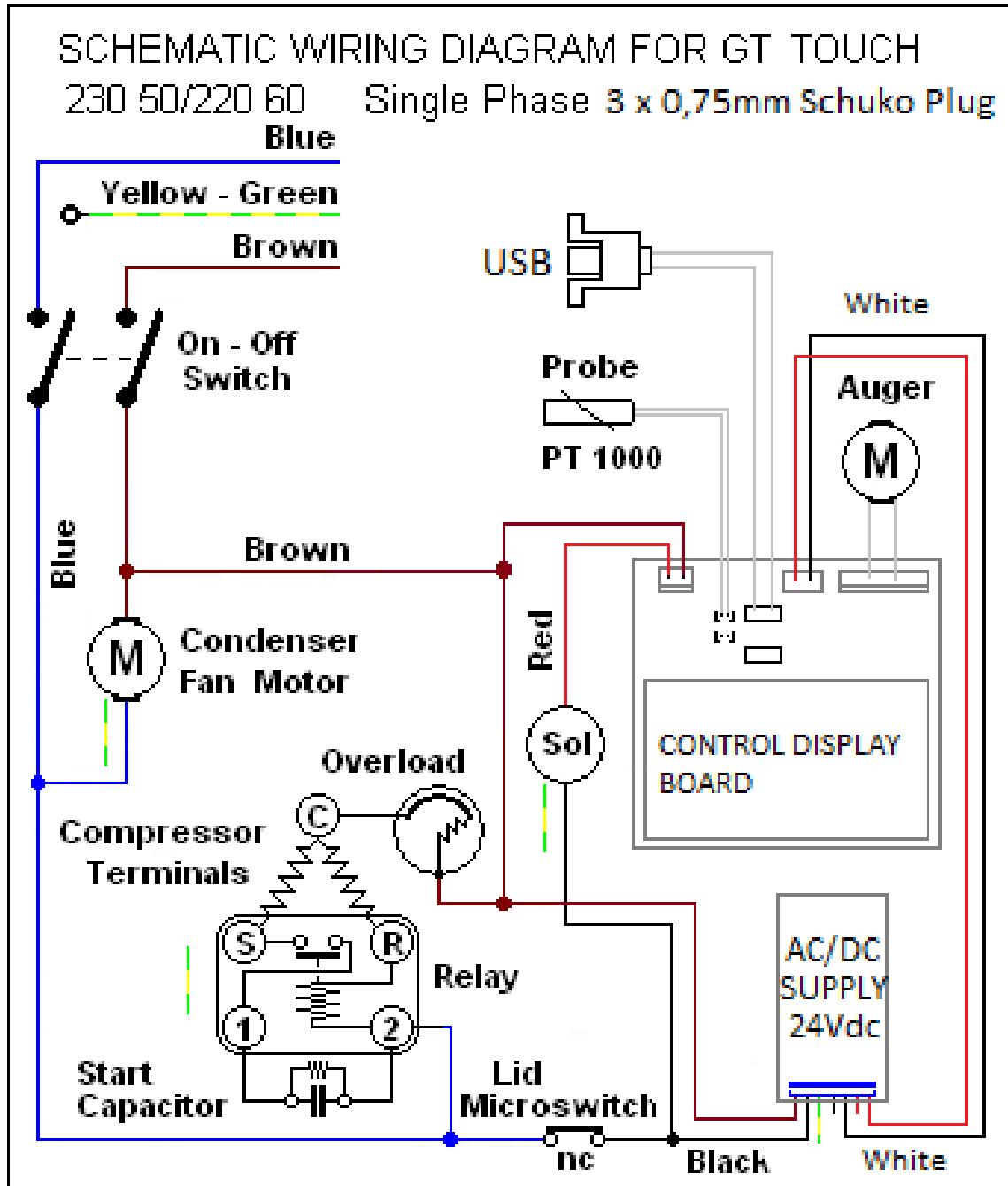
Problem	Possible cause	Solution
The machine does not cool, or cools only partially and the compressor is running	<ul style="list-style-type: none"> The space around the machine is inadequate for ventilation The refrigeration system is working in DEFROST mode The condenser fins are clogged with airborne particles Fan motor is not running Refrigerant is leaking The electronic board is not functioning correctly The feeder is not functioning correctly 	<ul style="list-style-type: none"> Allow at least 20cm between the machine and anything next to it; keep it away from heat sources Return to FREEZE mode Clean the condenser fins Check the fan motor's electrical connections and, if disconnected, reconnect. If still not operating, replace the motor Locate the leak, eliminate it and recharge the system Check and replace Check and replace
The machine does not cool, or cools only partially and the compressor is not running	<ul style="list-style-type: none"> Electrical components of the compressor are not functioning Some electrical connections are not complete The compressor is malfunctioning The electronic board is not functioning correctly The feeder is not functioning correctly 	<ul style="list-style-type: none"> Replace the malfunctioning components Check the contacts and correct those incomplete Replace the compressor Check and replace Check and replace
The main power switch is "ON" but the unit is not running	<ul style="list-style-type: none"> The main cover is not correctly assembled Some electrical connections are not complete The main power switch is broken The control board is faulty The feeder is faulty The compressor DC drive is faulty The gear motor is malfunctioning 	<ul style="list-style-type: none"> Assemble the main cover correctly Check the contacts and correct those incomplete Replace the switch Replace the control board Replace the feeder Replace the DC drive Replace the gear motor
The bowl is leaking	<ul style="list-style-type: none"> One of the bowl seal is not in place 	<ul style="list-style-type: none"> Replace or reposition the seal
The dispensing valve is leaking	<ul style="list-style-type: none"> The dispensing valve has been incompletely or incorrectly replaced in its position The free movement of the valve is impeded Dispensing valve o-rings are damaged 	<ul style="list-style-type: none"> Reassemble and replace Clean and lubricate the valve and the valve cylinder with the lubricant provided with the machine Replace the o-rings
Product is flowing into drain tray through drainage pipe	<ul style="list-style-type: none"> The bell shaped seal between the front of the cylinder and the auger hub has not been reinstalled properly The bell shaped shaft seal or the spindle bushing seal is damaged or worn 	<ul style="list-style-type: none"> Find the seal and put it back in place Replace the damaged/worn seal and check the condition of the drive shaft
The auger is not turning	<ul style="list-style-type: none"> The main cover is not correctly assembled Some electrical connections are not complete The control board is faulty The feeder is faulty The compressor DC drive is faulty The gear motor is malfunctioning 	<ul style="list-style-type: none"> Assemble the main cover correctly Check the contacts and correct those incomplete Replace the control board Replace the feeder Replace the DC drive Replace the gear motor
The auger is creating noise as it rotates	<ul style="list-style-type: none"> The bell shaped shaft seal has been replaced without lubrication or is damaged The auger has been incompletely or incorrectly reassembled 	<ul style="list-style-type: none"> Replace or clean and lubricate with the lubricant provided with the machine Check and correct
The machine over-freeze, making the shaker movement slow or stopped	<ul style="list-style-type: none"> The product brix is too low The screw setting for the consistency control system is set too far toward the "+" position The limit micro-switch arm is bent away from the gear motor and prevents 	<ul style="list-style-type: none"> Check the product brix and correct Reset the screw toward the "-" position to produce a thinner consistency product Using pliers, straighten the limit

	<ul style="list-style-type: none"> contact The level of the product in the bowl is too low The board contact don't open 	<ul style="list-style-type: none"> switch arm Add more product or turn the refrigeration "Off" Replace the board
The first and last LED of the consistency scale are blinking at the same time and the machine does not cool	<ul style="list-style-type: none"> The product level inside the bowl is too low 	<ul style="list-style-type: none"> Refill the bowl with product until the level probe is covered

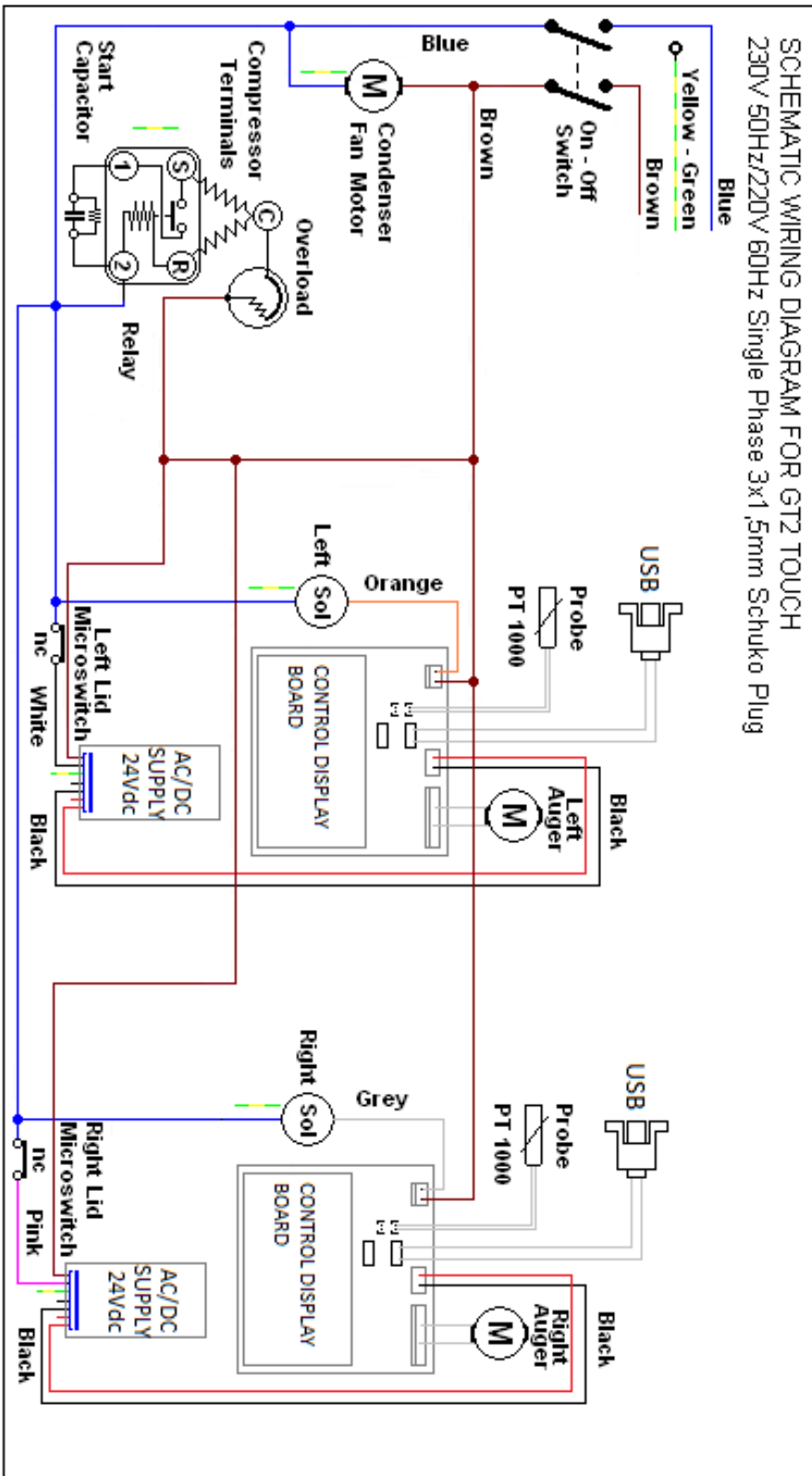
GT Touch

Problem	Possible cause	Solution
The touch screen display shows the message "EEPROM ERROR"	<ul style="list-style-type: none"> The main board memory is not working 	<ul style="list-style-type: none"> Replace the main board
The touch screen display shows the message "NAND ERROR"	<ul style="list-style-type: none"> The main board images memory is not working 	<ul style="list-style-type: none"> Replace the main board
The touch screen display shows the message "BOARD OVERTEMPERATURE"	<ul style="list-style-type: none"> The main board temperature is too high 	<ul style="list-style-type: none"> Check the root cause and solve
The touch screen display shows the message "MACHINE CODE ERROR"	<ul style="list-style-type: none"> The unit software has not been set properly 	<ul style="list-style-type: none"> Replace the main board

13. WIRING DIAGRAM



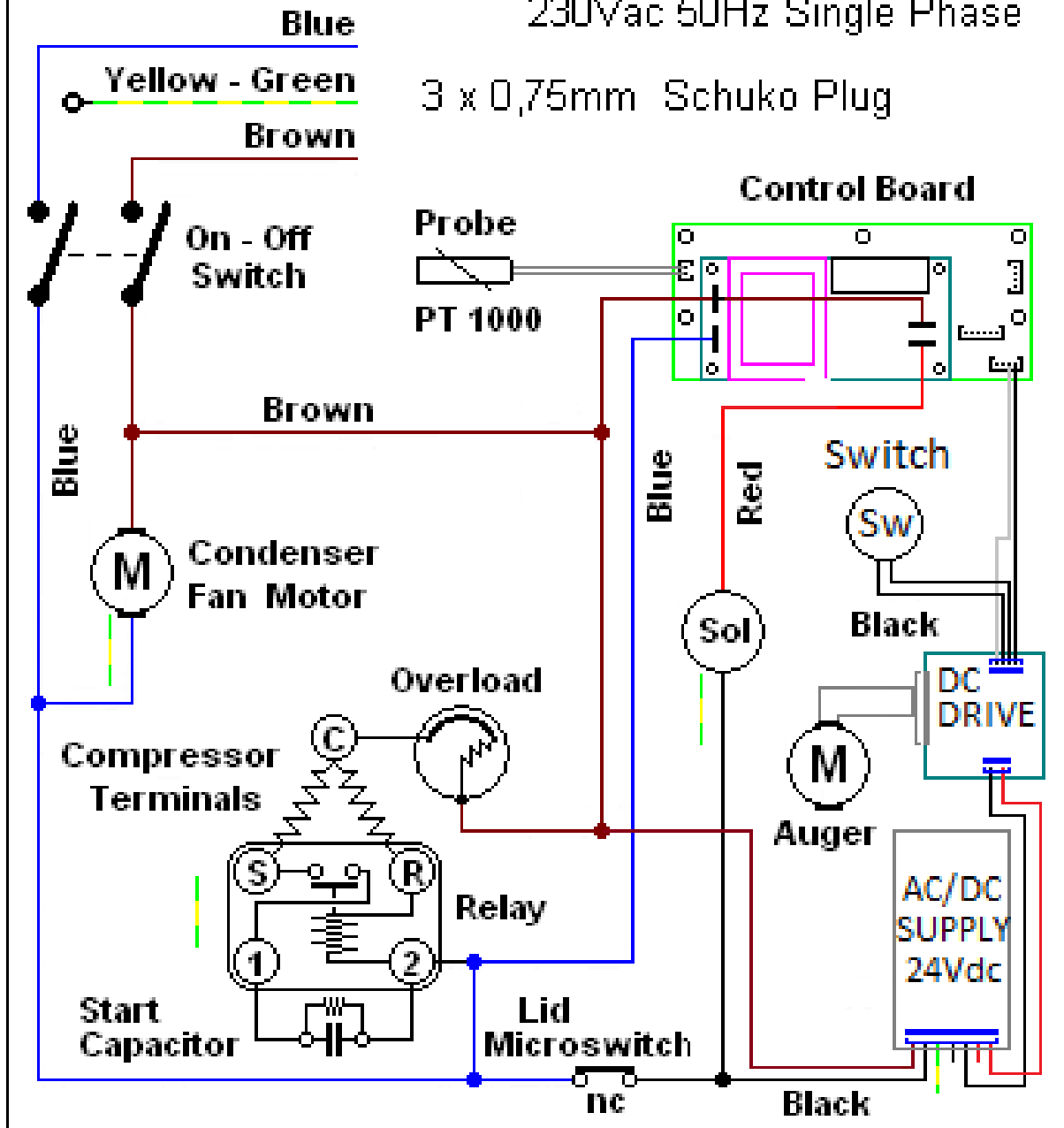
SCHEMATIC WIRING DIAGRAM FOR GT2 TOUCH
230V 50Hz/220V 60Hz Single Phase 3x1,5mm Schuko Plug



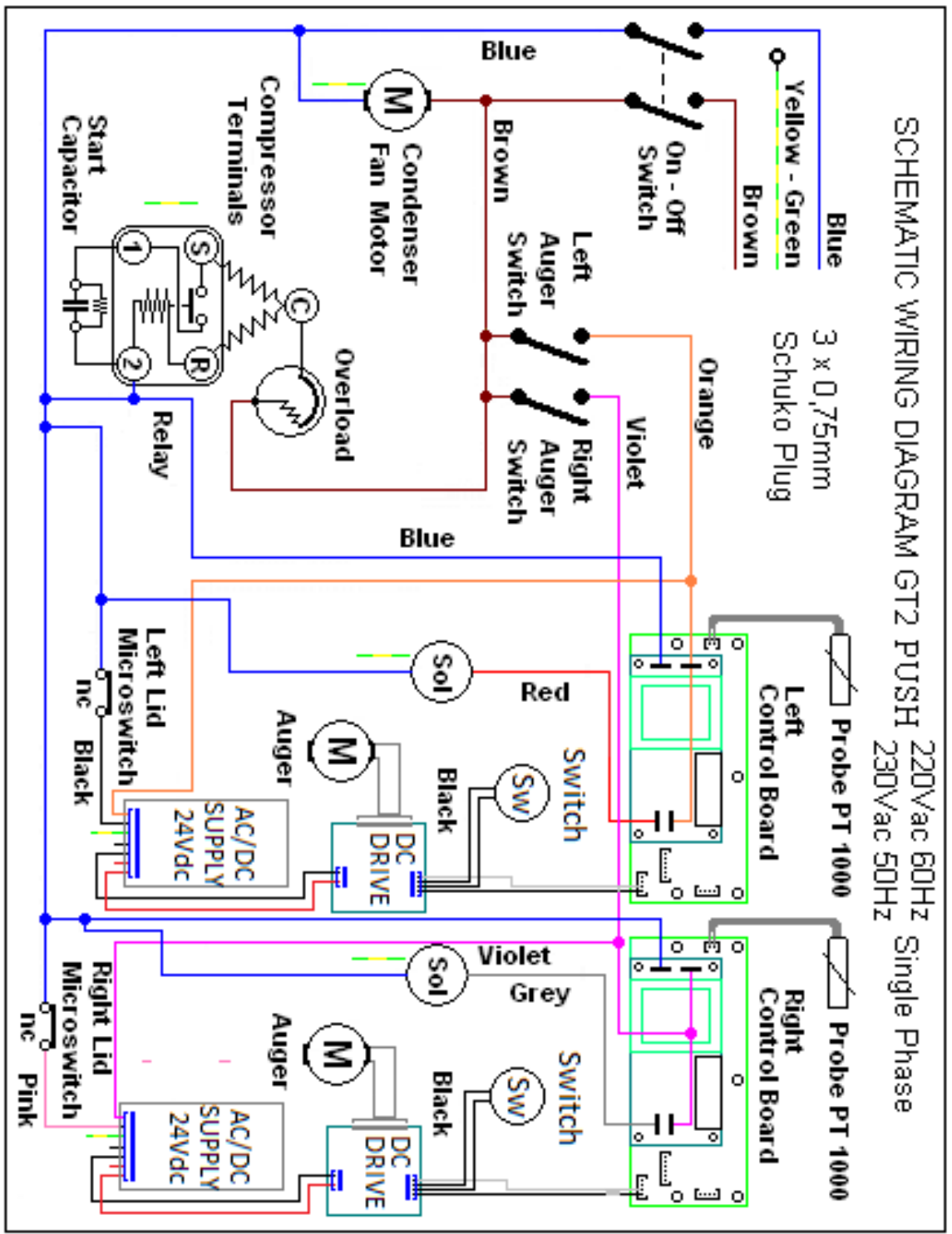
SCHEMATIC WIRING DIAGRAM FOR GT1 PUSH

230Vac 50Hz Single Phase

3 x 0,75mm Schuko Plug



SCHEMATIC WIRING DIAGRAM GT2 PUSH 220Vac 60Hz Single Phase
 230Vac 50Hz



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