

# NINA

Operator's manual

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

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

**U**nless 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). **T**he parts of the manual addressed only to servicemen are pointed out accordingly. **P**lease read carefully the warnings listed here below before installation and start-up of the equipment.

**T**his equipment has been designed to produce coffee cream, ice cappuccino, sorbets, slushes and similar frozen dairy products obtained by blending water or milk with the powder.

**U**pon 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.

**T**his equipment is exclusively destined to the purpose for which it was designed.

**T**he manufacturer cannot be held responsible for any damage due to improper use.

**T**his 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. **C**hildren shall not play with the appliance. **C**leaning and user maintenance shall not be made by children without supervision.

**T**his 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.

**T**his appliance must be installed in places where it can be checked by qualified personnel.

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

**T**his 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.

**T**he 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.

**T**he 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; we recommend you to maintain a room temperature between 24 and 30°C.

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

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

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

## ***Cleaning and daily sanitizing procedures***

In order to maintain the unit in like-new operating condition and to respect current regulations, it's absolutely necessary to frequently and carefully perform the cleaning and sanitizing operations as described below.

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.***

The machine and the mix manufacturers decline all responsibility to damage that directly or indirectly derives from people, animals, as consequence of failure to comply with all cleaning and sanitation instructions indicated in this manual.

- **S**top the refrigerating system (by switching off all the LED acting on the – button or by pressing the +button and keep it pressed to switch off the defrost mode) and let the machine run with the only auger activated (all LED switched off) for ten minutes.

- **P**rovide yourself with a sanitizer suitable for plastic, rubber and stainless steel objects

(**S**odium hypochlorite 2%).

## IMPORTANT

**C**arefully follow the mix producer prescriptions in terms of time and modes of conservation.

- **R**emove the cover (fig.1).

- **P**our lukewarm water into the bowl (fig.2) and, after re-positioning the cover, make the scraper auger rotating for some minutes (all LED switched off).

## NOTE

**E**ach bowl 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,**

**NINA1 will not work.**

- **E**mpy the bowl and repeat the same operations until the coming out water is clear (fig.3).

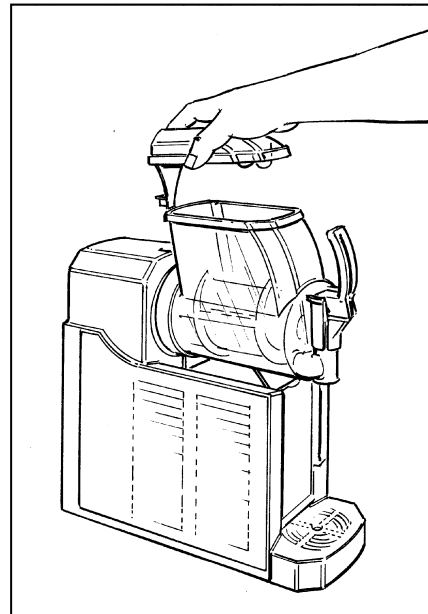


Fig. 1

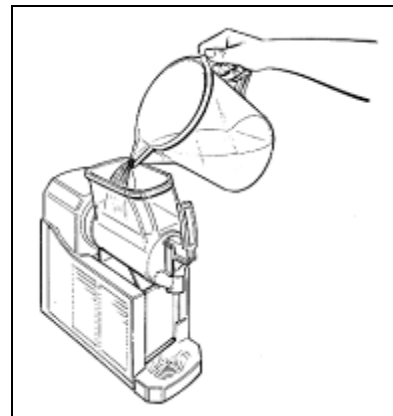


Fig. 2

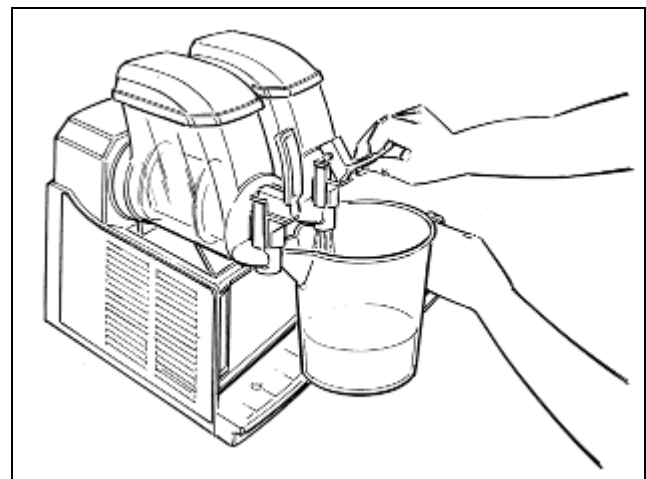
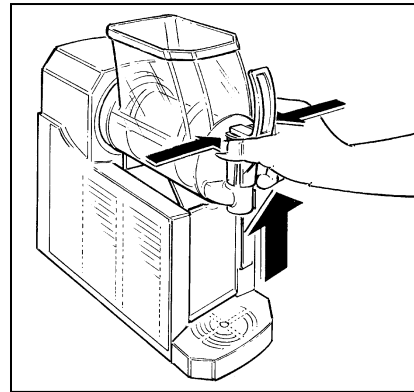


Fig. 3

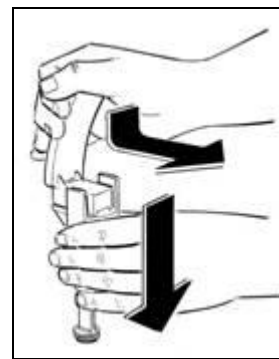
## **!Caution!**

**T**o 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 cover.
- **W**ash and sanitize your hands and forearms.
- **S**imultaneously press the two securing tabs and lift the tap to extract it from its seat (see fig.4).
- **D**isassemble the tap by keeping the body pressed down and slipping the lever from its seat (fig.5).



**Fig. 4**



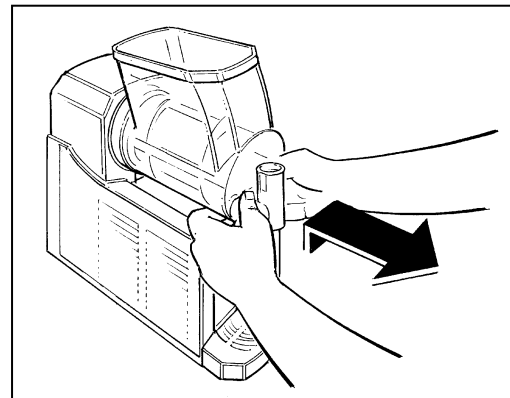
**Fig. 5**

## **!Caution!**

**T**o prevent bacteria growth, remove all O-rings when cleaning.

**F**ailure to do so could create a health hazard.

- **P**ull the tank upward and outward, as shown, to completely remove it from its seat (fig.6).



**Fig. 6**

- **P**ull out the mixing unit, the bell shaped seal and the bowl gasket on the back (fig.7 and 8).

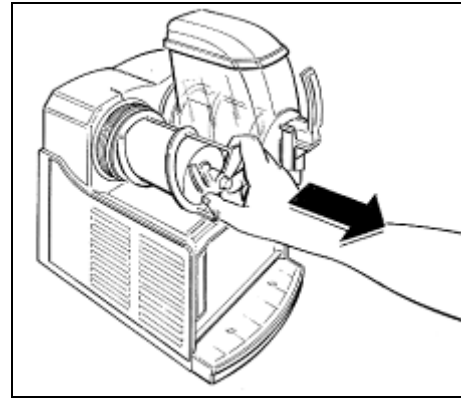


Fig. 7

- **R**emove the drip tray by moving it upward and pulling it outward (fig.9).

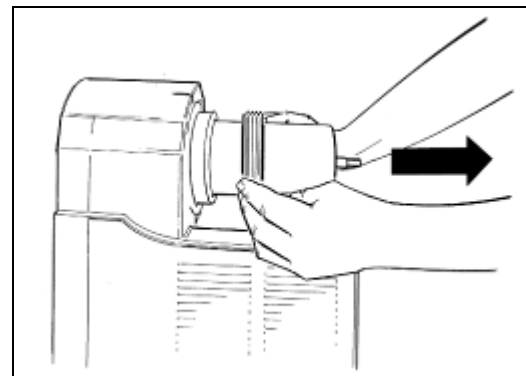


Fig. 8

- **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.

## IMPORTANT

**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.**

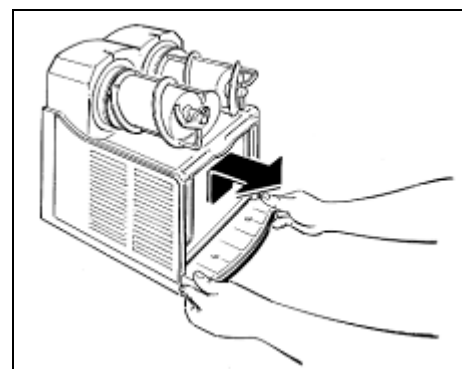


Fig. 9

- **R**inse well and then place all the components in the sanitizer solution; for proper sanitizing the parts must remain fully plunged for 15 minutes or as recommended by the sanitizer manufacturer.

- **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.10).

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



Fig. 10

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.*

- Reassemble the rear gasket respecting the correct assembling direction as indicated in figure 11.

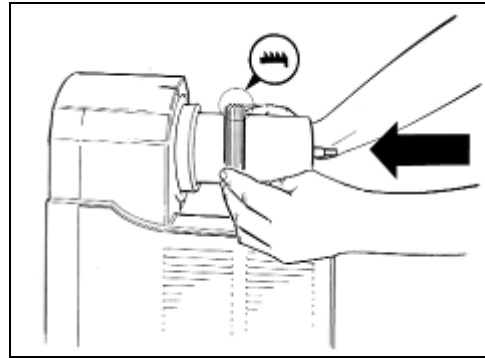


Fig. 11



Fig. 12

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

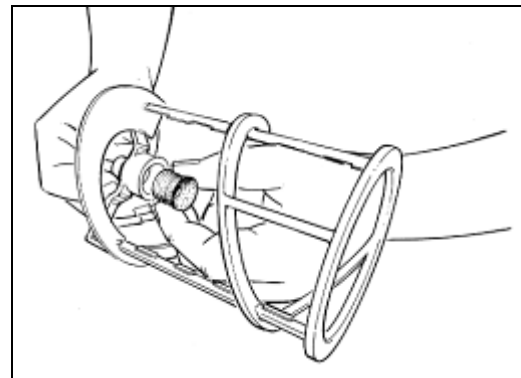


Fig. 13

- Insert the suction gasket into the auger by carefully inserting it into its seat (fig.13).

- Reassemble the mixing unit making sure that the frontal cylinder perfectly fit inside its rotating shaft seat (fig.14).

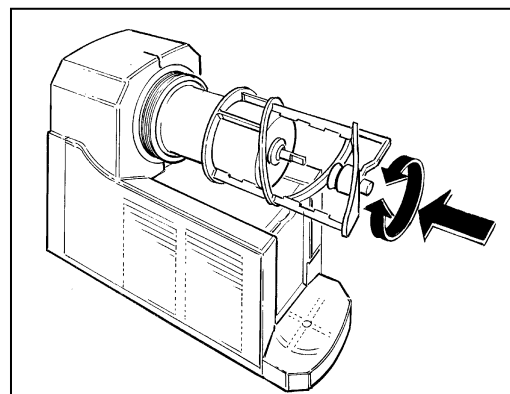
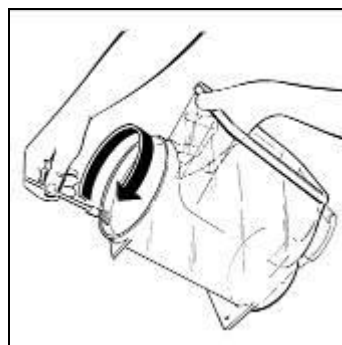


Fig. 14

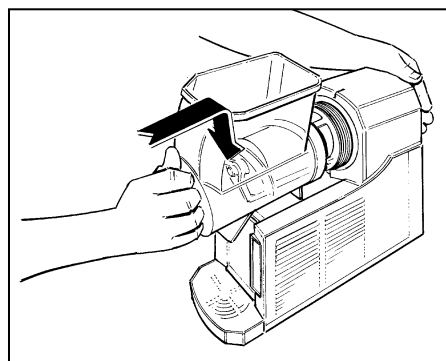


- **L**ubricate the rear of the tank where it meets with the seal to facilitate the reassembling procedures (see fig.15);



**Fig. 15**

- **R**eassemble the bowl by positioning it back into its seat until it gets blocked into it (see fig.16).



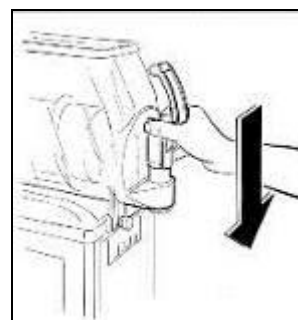
**Fig. 16**

- **R**e-insert the tap (fig.17) spreading Vaseline on the o-rings to facilitate sliding the tap in its seat until completely inserted.

## **!Warning!**

**I**f the tap does not perfectly slide into position, the sealing hold will be endangered.

- **R**eassemble the drip tray.



**Fig. 17**

# SANITIZING

Whenever the machine has remained unused for some days after been cleaned and sanitized as described in the chapter 10, 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 (Sodium hypochlorite 2%) 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

**Never let the sanitizer inside the bowl for more than 15 minutes.**

- **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.

- **N**ow 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.

The plate specifies:

- Model: XX
- n°: XX
- Electrical specifications: Volt/ Hz
- Max. absorption (Watt)
- Max. current (Amp)
- Machine ambient working temperatures between 24°C and 30°C.

Dimensions and weight:

#### **NINA1**

- Height: 487.5 mm
- Width: 160 mm
- Depth: 380 mm
- Weight 15kg

#### **NINA2**

- Height: 487.5 mm.
- Width: 280 mm.
- Depth: 387.5 mm.

### Noise emissions

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

### 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

### 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.18) 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, 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.2); **we recommend you to maintain a room temperature between 24 and 30°C.**

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

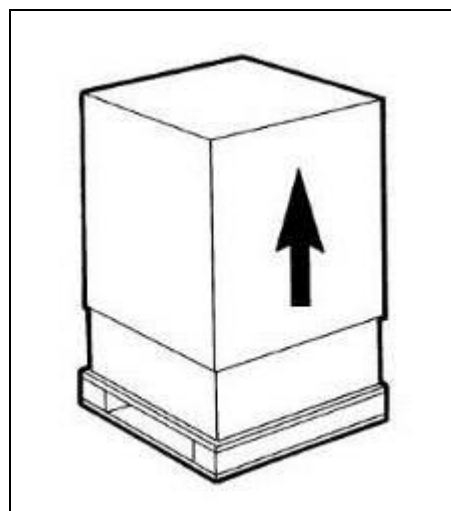


Fig. 18

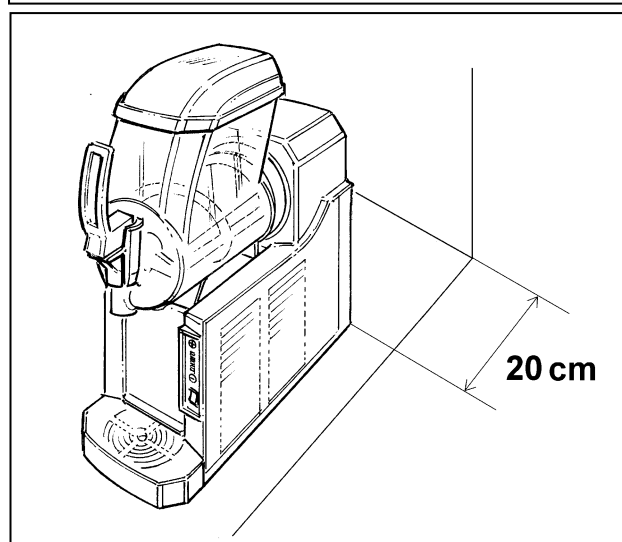
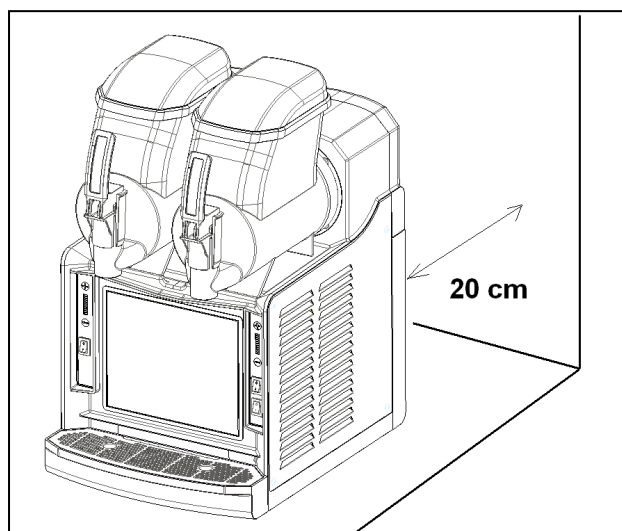


Fig. 19

## 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.20). 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.20).

- 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.

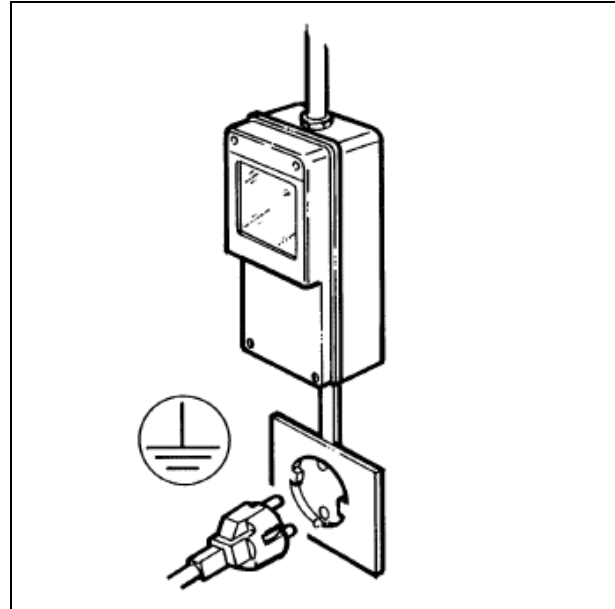


Fig. 20

### **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.

## 8. START-UP PROCEDURES

**!!IMPORTANT!  
BEFORE STARTING THE MACHINE, CARRY OUT  
THE CLEANING AND SANITISING PROCEDURES  
DESCRIBED IN CHAPTER 10.**

- Dilute and mix the product in a separate container according to the manufacturer's instructions (see fig.21).

**NOTE: "mix" is the result of the blending between water or milk with the powder to make soft serve creamy product, sorbets, and similar products.**

**Don't introduce more than 1.5 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.22).

- Restore the transparent cover.

### Note

Each bowl is 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 cover is not correctly positioned, the correspondent mixing system will not work.**

- Insert the female plug into the electrical power inlet (fig.23) and then the male one into the power supply socket.

- Switch on the unit main switch A (fig.24).

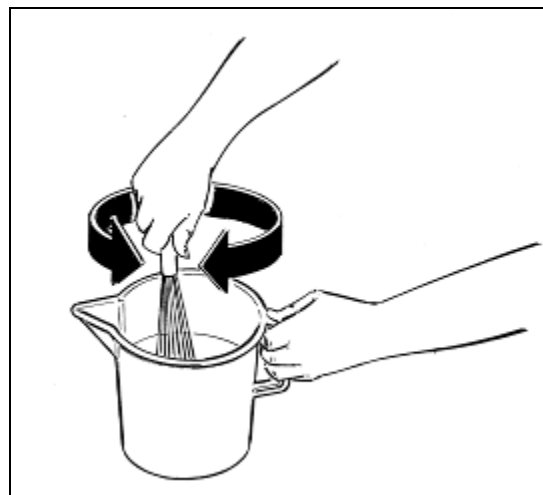


Fig. 21

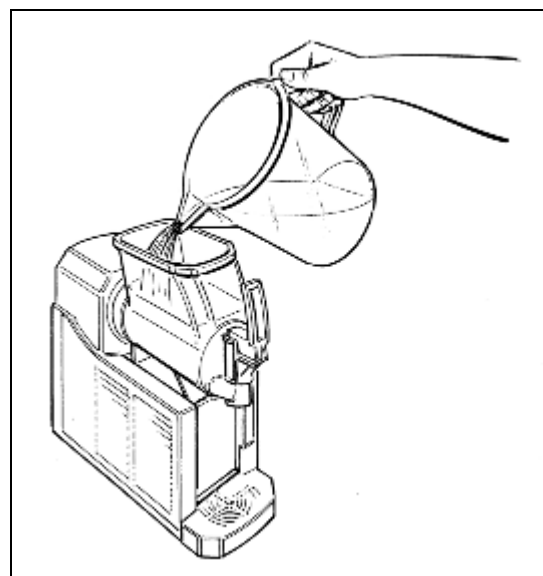


Fig. 22

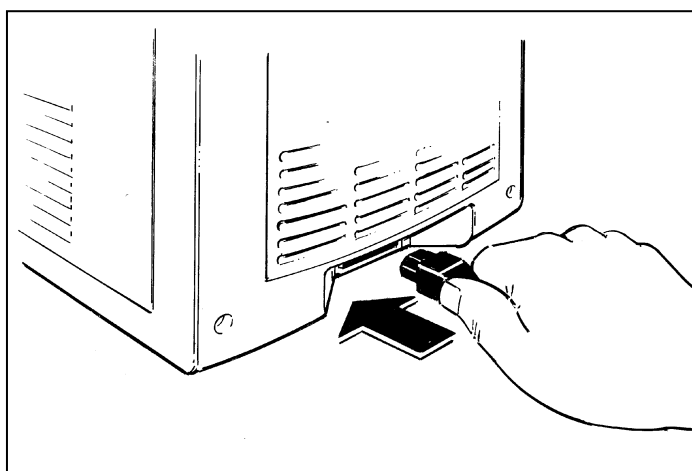
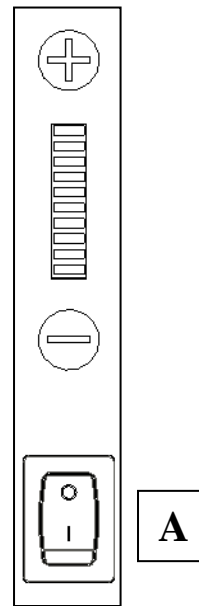


Fig. 23

- In order to activate the refrigerating system and to regulate the product consistency, it is necessary to use the buttons + and - on the control board (fig.25); 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.24).

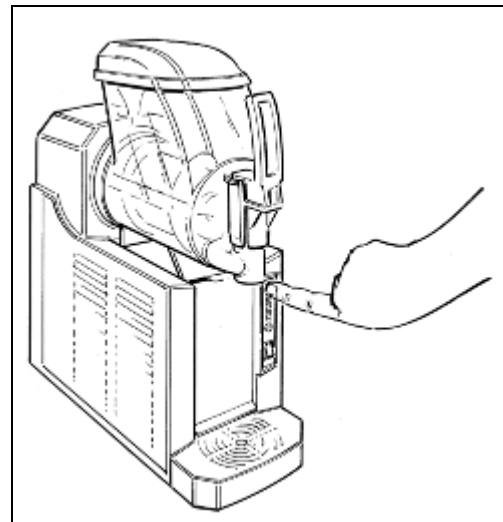
- In order to activate the refrigerating system in defrost mode it is necessary to press the - button and keep it pressed until the first and the last LED of the scale will turn on. In order to exit from the defrost mode it is necessary to press the + button and keep it pressed until all the LEDs will be switched off.



**Fig. 24**

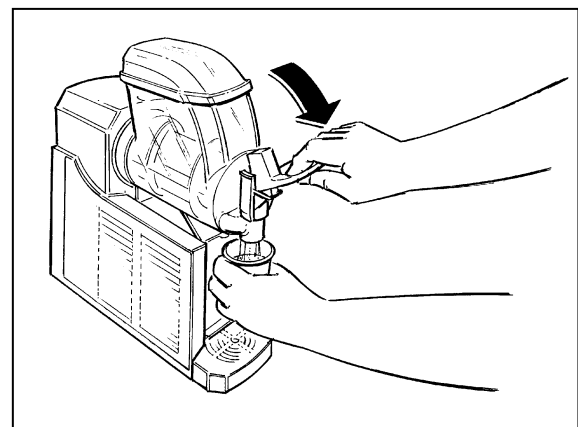
NOTE: when all the LEDs are switched off the refrigerating system is not working and the product is not cooled.

NOTE: when the unit is switched off the electronic board will keep in memory the last setting, for this reason the unit will restart in the same operating mode when switched on again.



**Fig. 25**

- Once the desired product consistency is reached, to dispense product position a cup under the tap and lower the lever as shown in figure 26.



**Fig. 26**

## 9. OPERATING INSTRUCTIONS

Activating the main switch A on the front right side of the unit and then, only for NINA2, the small one (B for the right bowl, C for the left one), the augers will start rotating and mixing (fig.27).

### **!WARNING!**

Each bowl is equipped with a very efficient safety mechanism, if the main cover is not correctly positioned, NINA1 will not work.

### **!WARNING!**

The refrigerating system is activated when at least one LED is switched on; in order to avoid any damage, before activating it, is necessary to fill up the bowl; failure to do so could damage the unit.

The machine is provided with an electronic control board that perfectly regulates the refrigeration system in both the freeze and defrost mode; as soon as it will be switched on in the freeze mode, the consistency will be regulated by operating with the + and - buttons (fig.28).

In order to activate the refrigerating system in defrost mode it is necessary to press the - button and keep it pressed until the first and the last LED of the scale will turn on.

In order to exit from the defrost mode it is necessary to press the + button and keep it pressed until all the LED will be switched off.

### **Important**

Do not use the unit with the refrigerating system activated (this means in both freeze or defrost mode) with water or sanitizer in the bowl, the machine will be damaged.

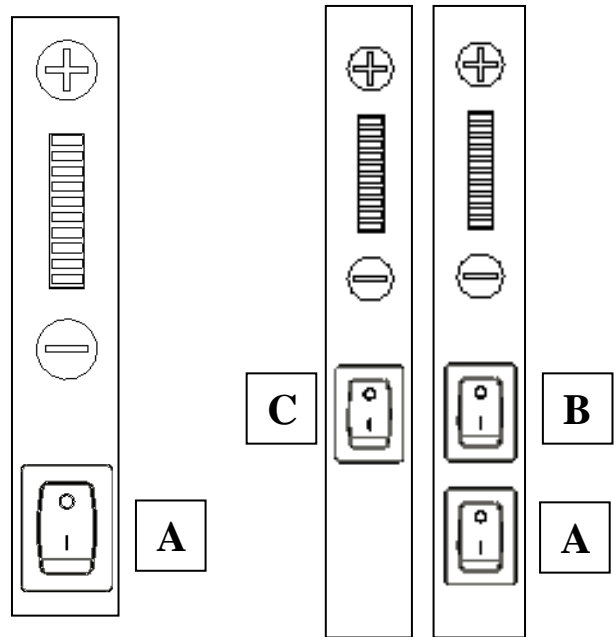


Fig. 27

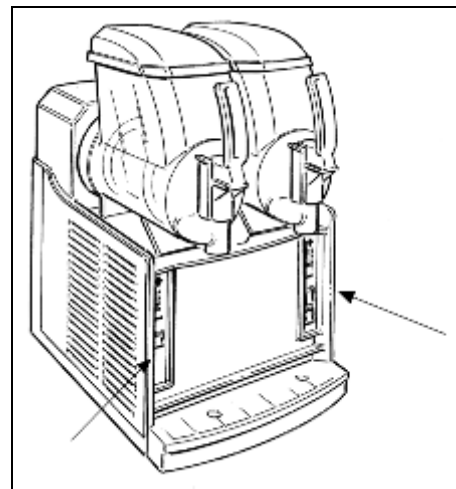


Fig. 28



## 10. SPECIAL MAINTENANCE



**Caution**

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

### **Condenser filter cleaning**

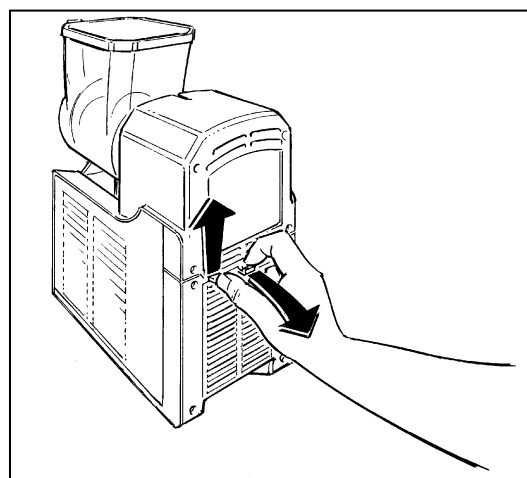
In order to guarantee good cooling system performance, the condenser filter must be well cleaned **every month or whenever necessary**.

How to reach it:

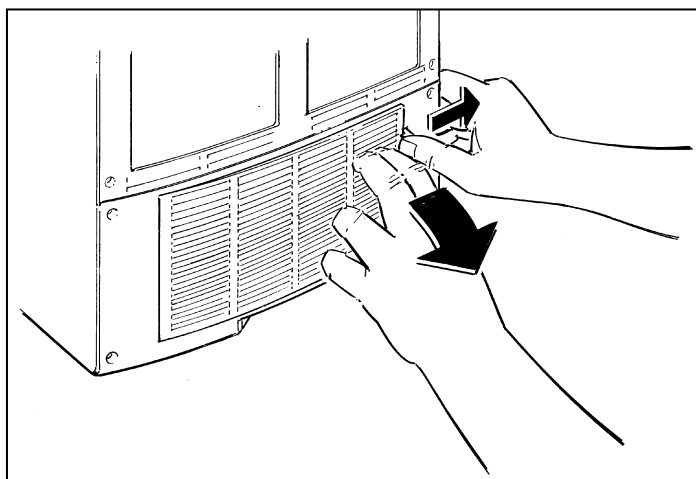
- Switch off the power supply and disconnect the power cable;
- Remove the rear panel as indicated in pictures 29 and 30;
- Remove the filter and wash it carefully;
- Place the filter back into its seat and close the plastic panel before re-starting the unit.

### **IMPORTANT**

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



**Fig. 29**



**Fig. 30**

## ***Control and replacement of seals***

### **EVAPORATOR HARD SEAL**

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

### **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.

## ***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.

## ***Product storage***

Since the safety of the product used with this unit depends upon the temperature and the duration of storage, it is necessary to refer directly to the food product producer instruction and specifications in order to correctly manage it and in order to avoid any possible safety issue.

## 11. SOFT SERVE ICE CREAM INFORMATION

### OVERRUN

While the product is frozen in the bowl, its volume increase; 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;

Weight of half litre of frozen product: 380g;

Difference: 150g;

$150/380=0.4$

$0.4 \times 100 = 40\%$  overrun

## 12. 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.

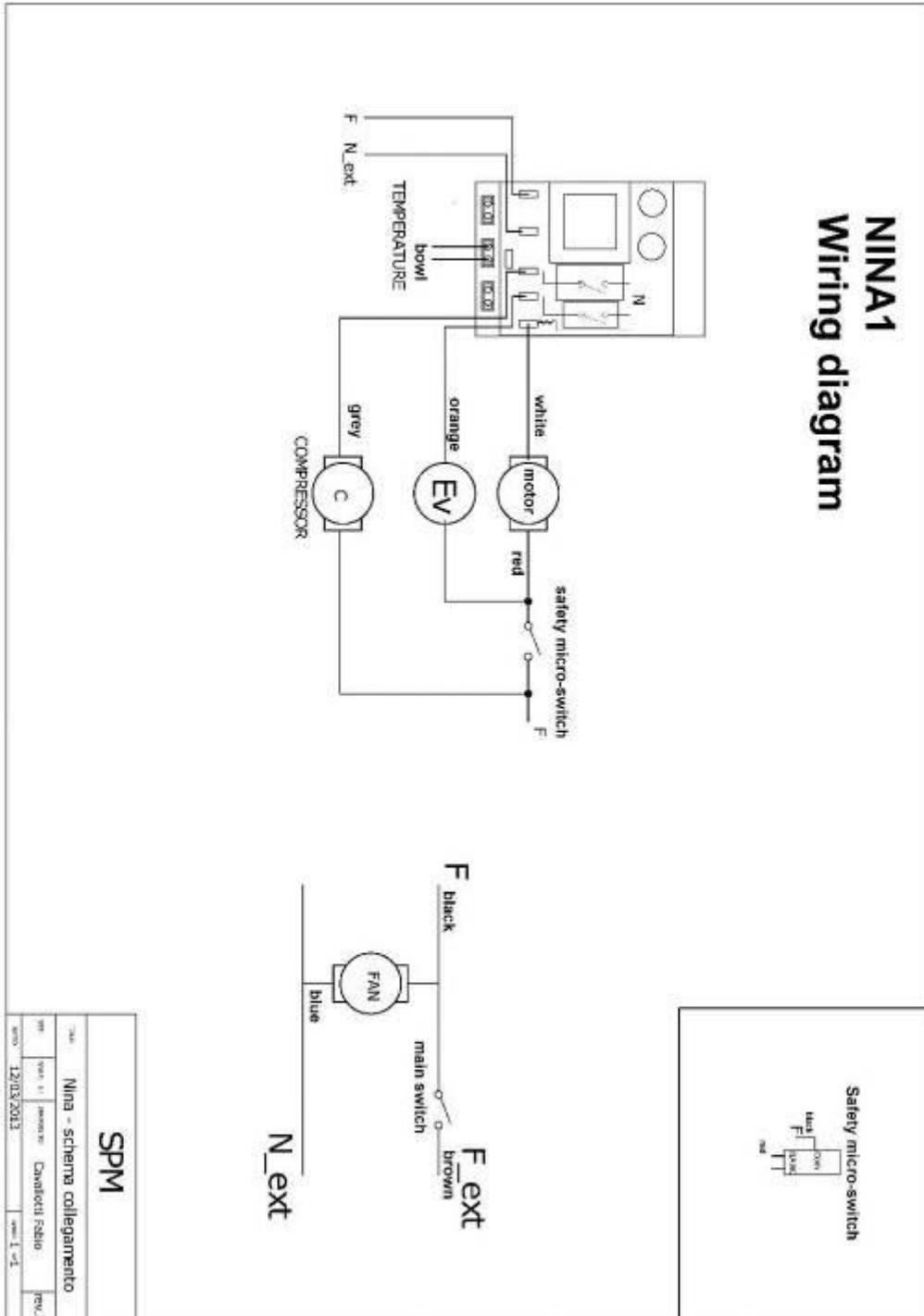
The manufacturer cannot be held responsible for possible mistakes due to printing, copying or translating errors contained in this manual. In addition, the manufacturer reserves the right to modify what deemed necessary or useful for the machine, as well as for the benefit of the user, yet at the same time maintaining the essential operative and safety characteristics of said machine.

### 13. TROUBLESHOOTING GUIDE

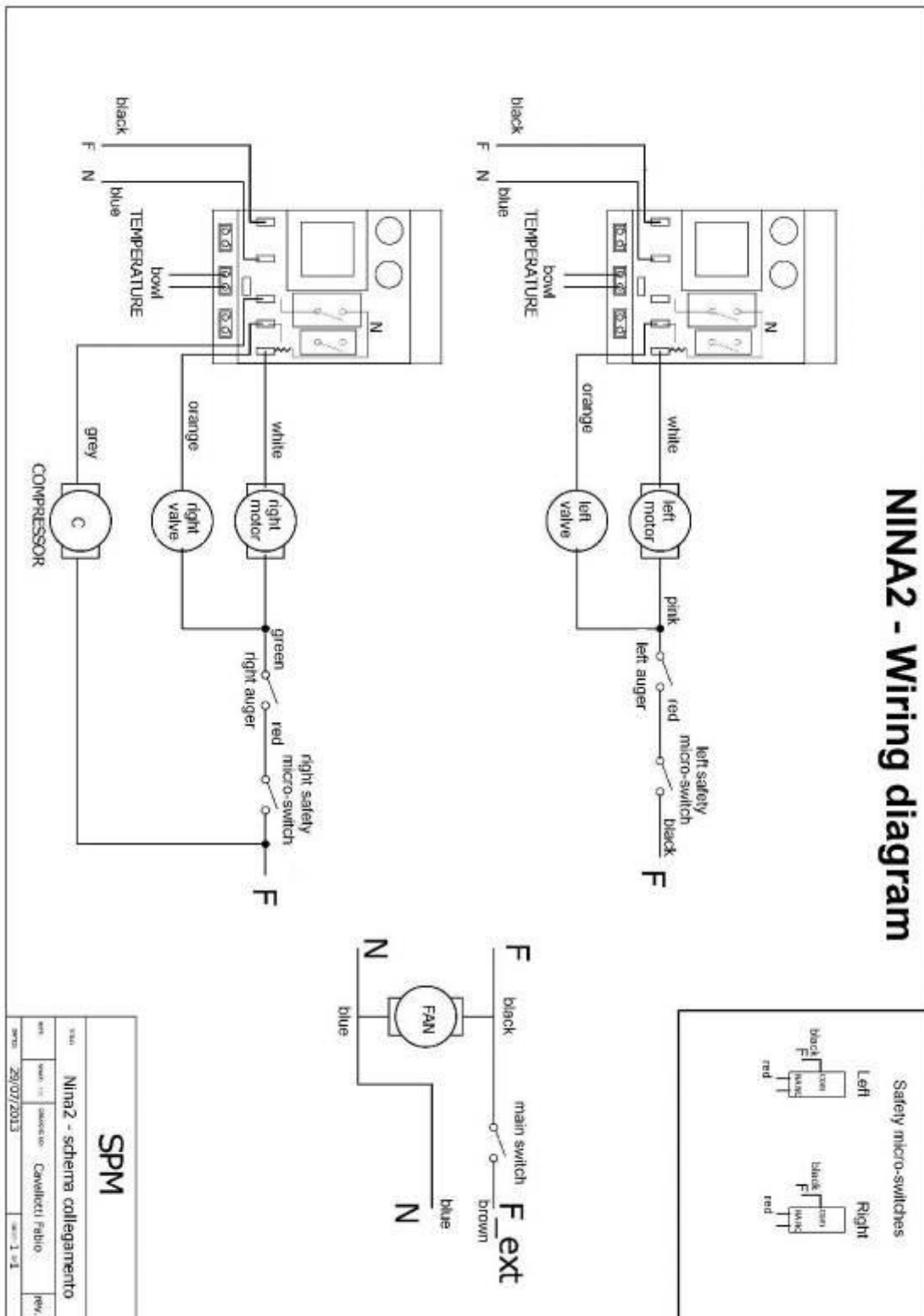
**NOTE: the following procedures must be performed by a qualified service technician.**

Problem	Possible cause	Solution
The machine does not cool, or cools only partially and the compressor is running	<ul style="list-style-type: none"> <li>• The space around the machine is inadequate for ventilation</li> <li>• The refrigeration system is working in DEFROST mode</li> <li>• The condenser filter is clogged with airborne particles</li> <li>• Fan motor is not running</li> <li>• Refrigerant is leaking</li> </ul>	<ul style="list-style-type: none"> <li>• Allow at least 20cm between the machine and anything next to it; keep it away from heat sources</li> <li>• Return to FREEZE mode</li> <li>• Clean the condenser filter</li> <li>• Check the fan motor's electrical connections and, if disconnected, reconnect. If still not operating, replace the motor</li> <li>• Locate the leak, eliminate it and recharge the system</li> </ul>
The machine does not cool, or cools only partially and the compressor is not running	<ul style="list-style-type: none"> <li>• Electrical components of the compressor are not functioning</li> <li>• Some electrical connections are not complete</li> <li>• The compressor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>• Replace the malfunctioning components</li> <li>• Check the contacts and correct those incomplete</li> <li>• Replace the compressor</li> </ul>
The machine is noisy	<ul style="list-style-type: none"> <li>• The fan motor blades are hitting internal components</li> </ul>	<ul style="list-style-type: none"> <li>• Check and correct</li> </ul>
The main power switch is "ON" but the unit is not running	<ul style="list-style-type: none"> <li>• The main cover is not correctly assembled</li> <li>• Some electrical connections are not complete</li> <li>• The main power switch is broken</li> <li>• The control board is faulty</li> <li>• The gear motor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>• Assemble the main cover correctly</li> <li>• Check the contacts and correct those incomplete</li> <li>• Replace the switch</li> <li>• Replace the control board</li> <li>• Replace the gear motor</li> </ul>
The bowl is leaking	<ul style="list-style-type: none"> <li>• One of the bowl seal is not in place</li> </ul>	<ul style="list-style-type: none"> <li>• Replace or reposition the seal</li> </ul>
The dispensing valve is leaking	<ul style="list-style-type: none"> <li>• The dispensing valve has been incompletely or incorrectly replaced in its position</li> <li>• The free movement of the valve is impeded</li> <li>• Dispensing valve O-rings are damaged</li> </ul>	<ul style="list-style-type: none"> <li>• Reassemble and replace</li> <li>• Clean and lubricate the valve and the valve cylinder with the lubricant provided with the machine</li> <li>• Replace the O-rings</li> </ul>
Product is flowing into drain tray through drainage plate	<ul style="list-style-type: none"> <li>• The bell shaped seal between the front of the cylinder and the auger hub has not been reinstalled properly</li> <li>• The bell shaped shaft seal or the spindle bushing seal is damaged or worn</li> </ul>	<ul style="list-style-type: none"> <li>• Find the seal and put it back in place</li> <li>• Replace the damaged/worn seal and check the condition of the drive shaft</li> </ul>
The auger is not turning	<ul style="list-style-type: none"> <li>• The main cover is not correctly assembled</li> <li>• Some electrical connections are not complete</li> <li>• The control board is faulty</li> <li>• The gear motor is malfunctioning</li> </ul>	<ul style="list-style-type: none"> <li>• Assemble the main cover correctly</li> <li>• Check the contacts and correct those incomplete</li> <li>• Replace the control board</li> <li>• Replace the gear motor</li> </ul>
The auger is creating noise as it rotates	<ul style="list-style-type: none"> <li>• The bell shaped shaft seal has been replaced without lubrication or is damaged</li> <li>• The auger has been incompletely or incorrectly reassembled</li> </ul>	<ul style="list-style-type: none"> <li>• Replace or clean and lubricate with the lubricant provided with the machine</li> <li>• Check and correct</li> </ul>
LED errors (from the lower): - 1st LED blinking - 2nd LED blinking - 3rd LED blinking - 4th LED blinking - 5th LED blinking	<ul style="list-style-type: none"> <li>• Memory error</li> <li>• Temperature probe short circuit</li> <li>• Temperature probe disconnected</li> <li>• Motor overcurrent</li> <li>• Power overcurrent</li> </ul>	<ul style="list-style-type: none"> <li>• Replace the board</li> <li>• Replace the probe</li> <li>• Re-connect the probe</li> <li>• Switch off. Solve the root cause and switch on again</li> <li>• Switch off. Solve the root cause and switch on again</li> </ul>

## 14. WIRING DIAGRAM



# NINA2 - Wiring diagram



**SPM**

NINA2 - schema collegamento	
data	29/07/2013
aut.	Cavallotti Fabio
rev.	1 of 1

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