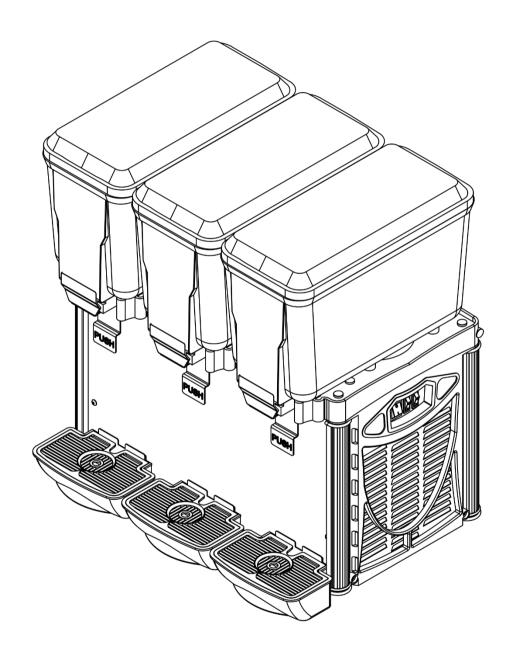


OPERATING HANDBOOK

"DR12x3"







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 $\mathsf{T}\mathsf{his}$ instruction manual is an integral part of the machine and must be kept for any further consultation.

This machine is a cold drink dispenser

This machine should be used only for the purpose for which it was designed.

Any other use is inappropriate and therefore dangerous.

The manufacturer will not be held responsible for any damage caused by improper use.

Before installing and operating on the machine read carefully this instruction manual.

Basic safety rules:

- do not touch the machine when hands or feet are wet
- do not use the machine when barefooted
- 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
- do not allow the machine to be used by children or untrained persons
- do not leave the machine outside
- $-\,$ do not pull on the electrical cord when unplugging the machine.
- 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:
 - 1. staff kitchen areas in shops, offices and similar environments;
 - 2. farm houses and by clients in hotels, motels and other residential type environments;
 - 3. bed and breakfast type environments;
 - 4. catering and similar non-retail applications

The company reserves the right to modify the construction or appearance without notice.



INSTALLATION

Useful instructions for transport

In order to prevent the oil contained in the air-tight compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.

If the machine was accidentally or purposely placed in a non-vertical position during transport, before operating the machine, it should be kept in a straight position for approximately 30 minutes, to allow the oil to flow back into the compressor.

Unpacking

Remove cardboard and plastic covering. Make sure that the machine has not been damaged. Remove the plastic film from all the stainless steel panels. Before operating remove the green plastic plug from the tap.(Fig.9, pag. 32)

IMPORTANT

The various packaging should not be left within reach of children since they are potentially dangerous.

Positioning (FIG. 1, page. 31)

Place machine on a horizontal and sturdy surface. For an improved ventilation maintain a distance of 15 cm (6 inches), between unit and walls or other obstacles. Increase the distance if the obstacles are an heating source. When the dispenser is in place, regulate the legs in order to keep it level.

Electrical connection

Before inserting the plug into the electrical socket, carefully read the following precautions:

- make sure that the machine is properly connected to an efficient grounding system, in compliance with current safety standards;
- make sure that the voltage is in accordance with what indicated on the "serial number" tag applied on the chassis.
- the current available is sufficient for the maximum required by the machine;
- If needed, use only approved multiple outlets, in compliance with current safety standards

If in doubt, consult only specialized technicians.

By law, the machine must always be grounded.



USE

Before use, the dispenser should be cleaned carefully as it comes into contact with drinks:

REFILLING

For a correct usage of the machine ensure that the liquid level into the bowl does not go below 3-4 Lt.

- a. Before filling up the container make sure to remove the power plug
- b. Mix product in a separate container (FIG. 2, pag.31)
- c. Do not fill the container with hot product
- d. Do not overtake the MAX level line (FIG. 3, pag.31)

FUNCTIONING (FIG. 4, page. 31)

- a. Make sure that the main switch (A) is in the [OFF] position, plug in the machine.
- b. Before starting the machine, ensure that the bowls are properly closed with their covers.
- c. Turn the main switch (A) to [ON] position, the refrigerant group unit will automatically start.
- d. To start the mixing action, turn to [ON] position the mixing system switch (B). There is a switch for each container
- e. To pour drink out, press lightly the drinking glass against lever

CAUTION: Do not run the pump without liquid

BEVERAGETEMPERATURE REGULATOR (FIG. 8, page. 32)

Every dispenser has been tested and the thermostat has been set at c.a. +5°C temperature.

To adjust this temperature, turn the thermostat knob clockwise to set a lower temperature.

In case of machine with internal thermostat, remove left or rear side panel (machine with 2 compressor). To disassemble the side panels, loosen the screws on the panels, pushing up then unlatch. To adjust the temperature turn thermostat handle clockwise to set a lower temperature.

CAUTION: Before adjusting temperature, always remove the power plug



DAILY CLEANING AND SANITATION

For health standard and good quality of beverages, clean as often as possible.

CAUTION

Before carrying out cleaning and refill, remove the power plug.

DISASSEMBLING AND ASSEMBLING (FIG. 5-6, page. 32)

- a. Disconnect the unit by removing the plug.
- b. Lift lid off.
- c. Pull mixer off. For the pump disassembling follow the instructions reported on the Fig. 10, pag.33.
- d. Lift container with both hands by a light, swinging motion. Should you have difficulty it is necessary to dampen steel refrigerator and gasket, then repeat the operation.
- e. To remove container's gasket, lift it from its setting.
- f. To disassemble panels unscrews the nuts on the panels, pushing up then unlatch.

To reassemble the unit, repeat the above operations in reverse.

CLEANING

Do not use abrasive powders which might impair container and lid's shine

Use neutral soap and lukewarm water to wash container, lid, mixer/pump, refrigerator and tap.

Rinse carefully with water in order to remove any residual of soap.

For sanitation purpose wash the parts with a solution of cold water and sodium hypochlorite (bleach) with a 10 grams (1/2 spoon) for 1 liter of water ratio. Rinse with lukewarm water. For a better cleaning and sanitation use a soft brush.

If the dispenser is out of use for a long period, remove the power plug and clean carefully all parts; keep the dispenser away from dust and cover it with a plastic sheet.

SERVICING

Dispenser servicing is simple.

After disconnecting the dispenser, remove panels and clean inside parts, especially condenser fins, with a brush (FIG. 7, pag.32).

Dust reduces the performance of the machine; so clean at least once a month.

The dispenser does not require oiling.



SERVICE

Any necessary repairs on the machine should be undertaken exclusively by an authorized repair center, using original replacement parts. The electrical cord should not be replaced by the user.

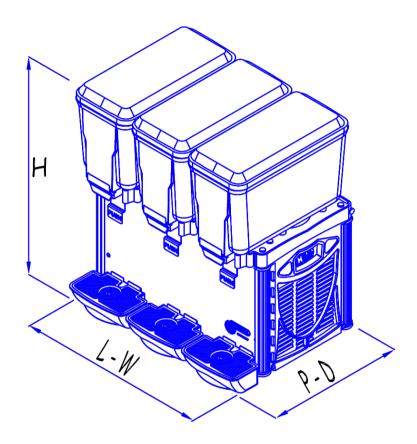
SELLING OFF

When the machine is no longer in use, it is recommended that it be made inoperate by unplugging the machine and cutting the electrical cord. The machines must be sold off through authorized organizations/companies as per the European Directives 2002/96/CE.





	MODELS	Bowls	Capacity Gas	Dimensions		Weight	
MIODE	WIODELS	DOWIS		Gas	LxPxH	-	WxDxH
lce - 2x3 NE	DR12X3	3	3 x 12 lt	3 x 12 lt R513a 3 x 3 gal	61,5 x 43 x 70,5 cm		· 38/41 Kg
Blue DR1772	DNIZXS	DU15V2 2	3 x 3 gal		24,2 x 1	.6,9 x 2	27,7 inch



The technical features of the dispenser (Volt, Hertz, Watt, type of refrigerant) are reported on the serial number tag

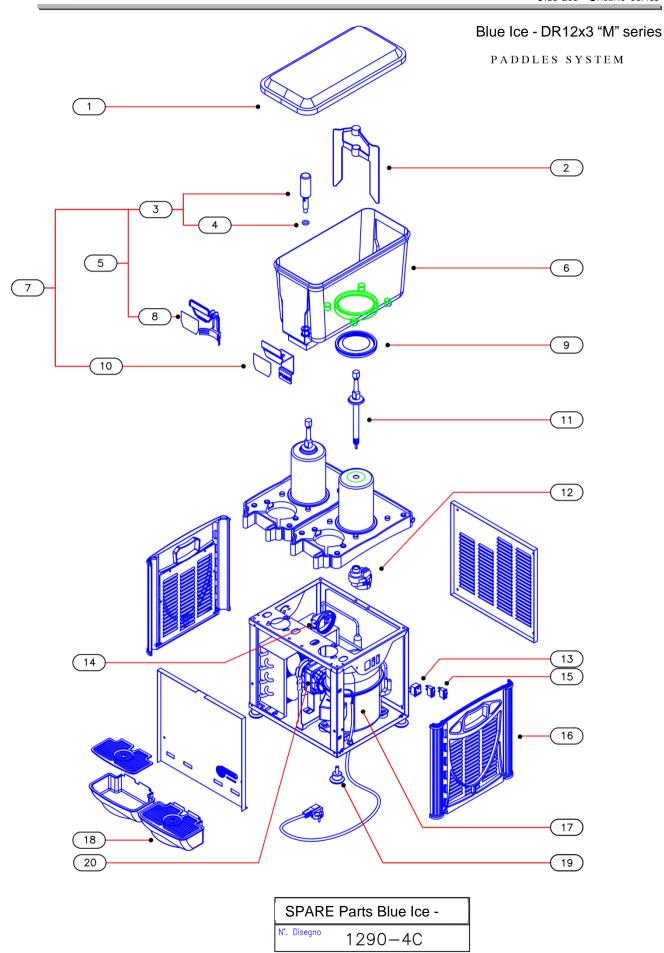


TROUBLE SHOOTING

Symptom	Cause	Solution
No power to machine	Plug is not in Main switch is not to [ON] position Feeder cable is broken Main switch is broken	Insert plug Switch main switch to [ON] Replace feeder cable Replace main switch
Machine is not cooling	Compressor doesn't start Gas leak into the cooling circuit Condenser is clogged Fan motor is burnt Lack of air flow	1. See "compressor doesn't start" section 2. Find leak, filter it out and re-charge the cooling circuit 3. Clean the condenser 4. Replace fan motor 5. Increase distance between the machine and other obstacles / heating sources
Compressor doesn't start	Main switch is broken Compressor protector is broken Compressor relay is broken Compressor motor is broken	Replace main switch Replace compressor protector Replace compressor relay Replace motor
One bowl is not cooling	 Gas leak into the cooling circuit Condenser is clogged Lack of air flow Tube of the cooling circuit is clogged Filter is clogged 	Find leak, filter it out and re-charge the cooling circuit Clean the condenser Increase distance between the machine and other obstacles /heating sources Cut the tube, eliminate clog, re-charge the cooling circuit Replace the filter
The stirring paddles are not working	The gearbox is broken The gearbox switch is broken	Replace the gearbox, taking care to assemble it in the correct position Replace the gearbox switch
The pump is not working	The pump motor is broken The pump switch is broken	 Replace the pump motor Replace the pump switch

Wait 30 seconds before removing the panels so that all the moving arts inside the machine will be stopped.

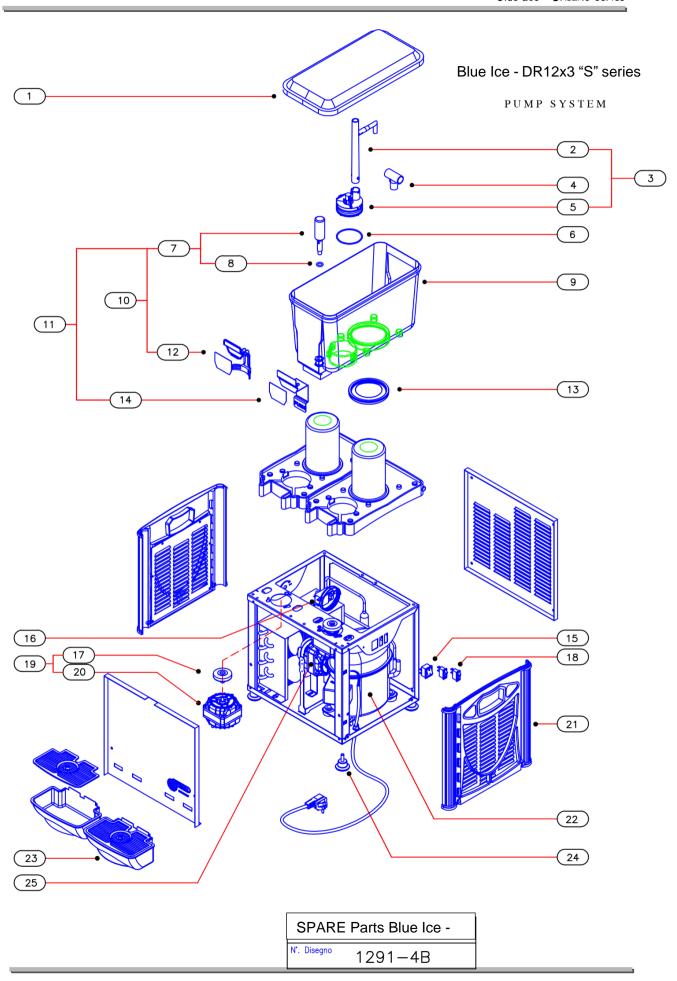






Pos.	Cod.	SPARE PART Blue Ice - DR12x3 M			
		OF ARET ART BIGG 100 BRIEFO III			
1	0235,03	Lid Complete CLEAR			
2	179	Mixer paddle Coldream			
3	226	Piston Complete			
4	153	O-R for tap			
5	640	Tap plastic Complete			
6	158	Bow I Complete			
7	152	Tap Inox Complete			
8	0509,01	Push Level Inox Complete			
9	151	Bow I Gasket			
10	188	Push Level inox Complete			
11	183	Mixer guiding shaft Complete			
12	295 296	Gearbox 220V Complete Gearbox 110V Complete			
13	57	Red Switch			
14	64	Thermostat			
15	56	Black switch			
16	0193,00	Side panel Complete GREY			
	85	Compressor 220V			
	86	Compressor 110V			
	0067,02	Compressor 220V			
17	0067,03	Compressor 220V			
	82	Compressor 220V 50Hz			
	83	Compressor 220V 60Hz			
4.0	84	Compressor 110V			
18	666	Drip tray Complete			
19	150	Rubber leg			
_	182	Fan Motor 220V			
	68	Fan Motor 110V			
22	834	Fan Motor 110V			
20	832	Fan Motor 220V			
	833	Fan Motor 220V			
	836	Fan Motor 110V			
	835	Fan Motor 220V			

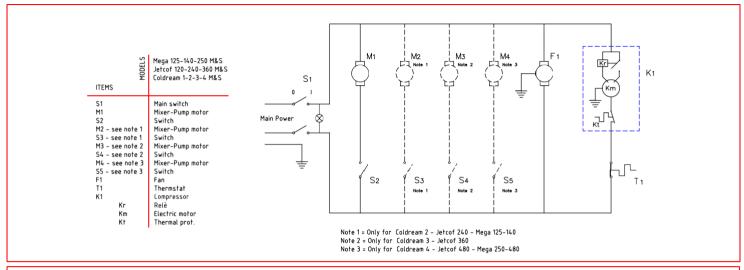


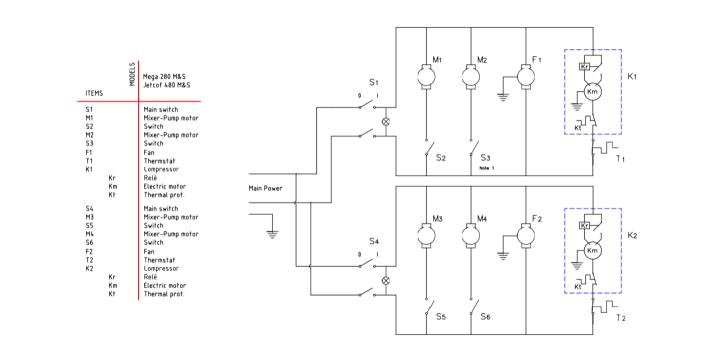


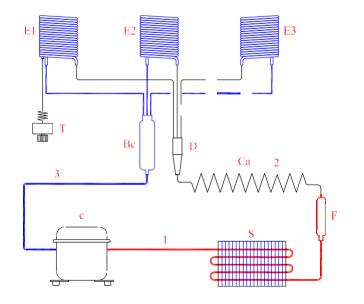


Pos.	Cod.	SPARE PART Blue Ice - DR12x3S			
1	0235,03	Lid Complete CLEAR			
2	174	Pump tubes 12 lt			
3	496	Pump body Complete with tubes 12 lt			
4	626	Pump tube "T"			
5	243	Pump body Complete			
6	154	O-R for pump			
7	226	Piston Complete			
8	153	O-R for tap			
9	157	Bowl Complete			
10	640	Tap plastic Complete			
11	152	Tap Inox Complete			
12	0509,01	Push Level Inox Complete			
13	151	Bowl gasket			
14	188	Push Level inox Complete			
15	57	Red switch			
16	64	Thermostat			
17	78	Magnetic rotor pump motor			
18	56	Black switch			
40	0075,03	Pump motor Complete 115V			
19	0075,02	Pump motor Complete 230V			
22	77	Pump motor 115V			
20	0075,01	Pump motor 230V			
	0193,00	Side panel Complete GREY			
21	0193,01	Side panel Complete RED			
-	0193,02	Side panel Complete BLU			
	85	Compressor 220V			
	86	Compressor 110V			
	0067,02	Compressor 220V			
22	0067,03	Compressor 110V			
	82	Compressor 220V 50Hz			
	83	Compressor 220V 60Hz			
	84	Compressor 110V			
23	666	Drip tray Complete			
24	150	Rubber leg			
25	182	Fan Motor 220v			
	68	Fan Motor 110v			
	834	Fan motor 110v			
	832	Fan motor 220v			
	833	Fan motor 220v			
	836	Fan motor 110v			
	835	Fan motor 220v			









e = Compressore

S = Scambiatore

F = Filtro

Bc = Boiler-collettore

E1 = Evaporatore

E2 = Evaporatore

E3 = Evaporatore

D = Distributore

Ca = Capillare

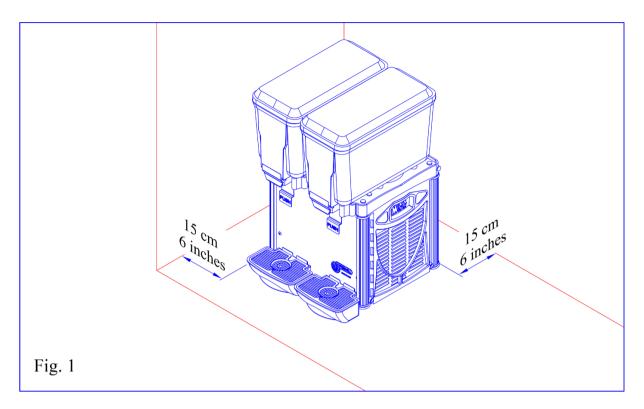
1 = Linea scarico

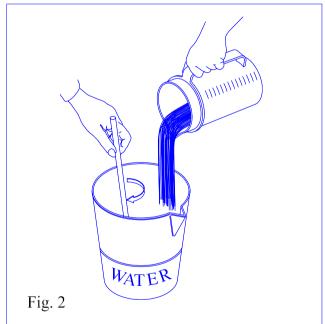
2 = linea liquido

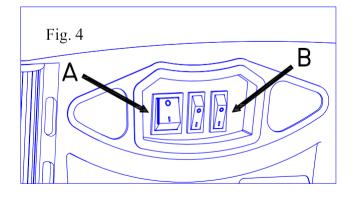
3 = Linea aspirazione

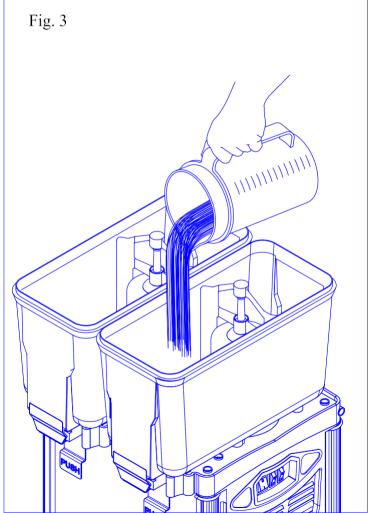
T = Termostato



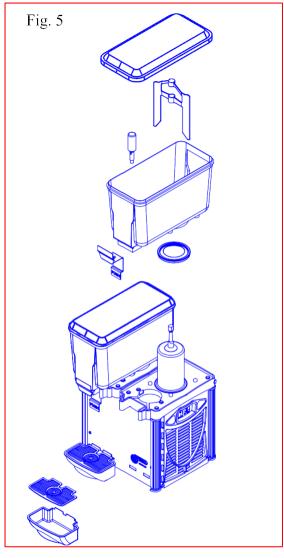


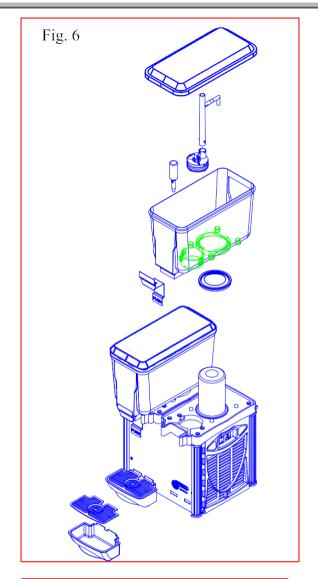


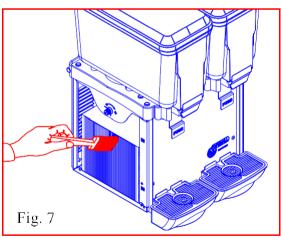


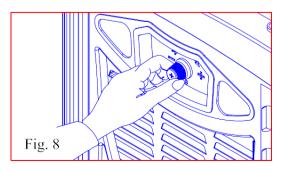


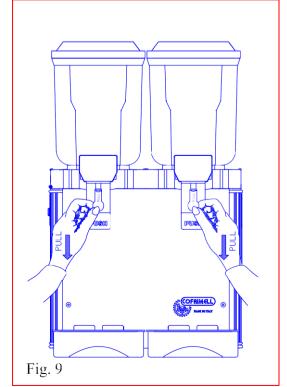




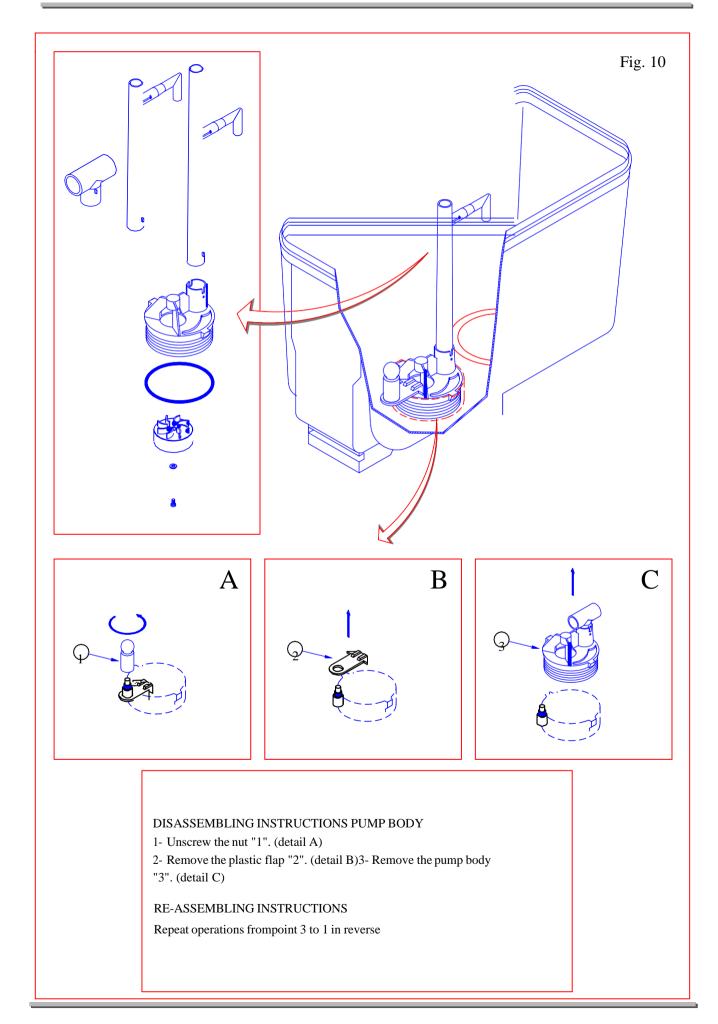




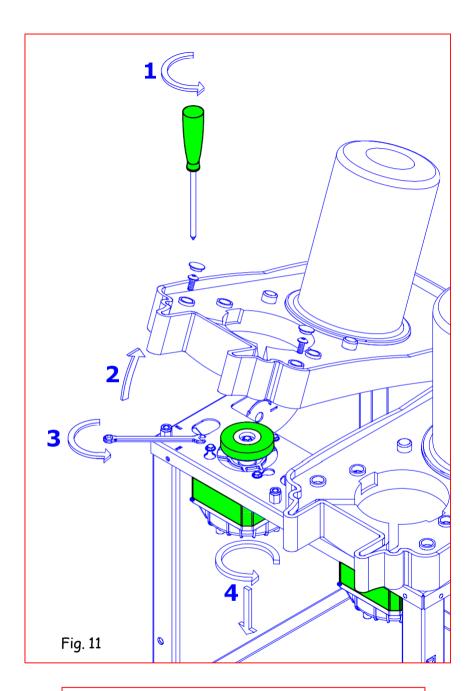












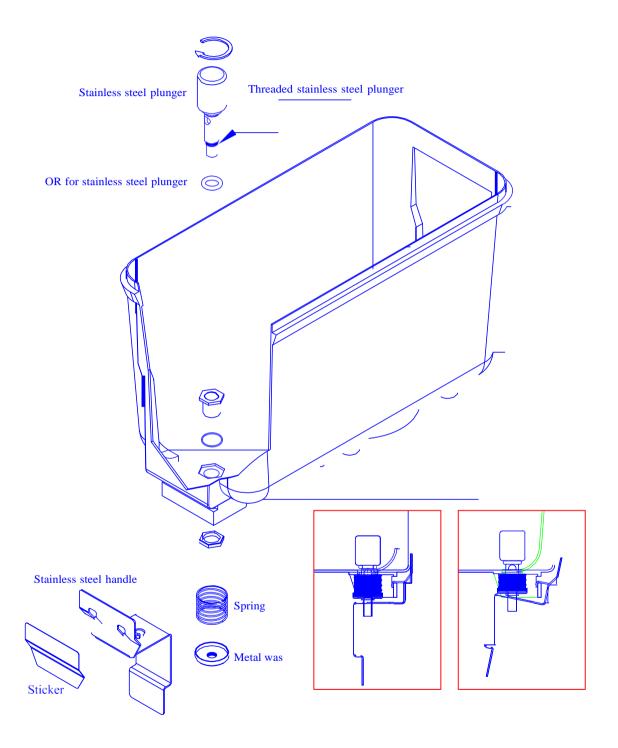
Disassembling pump motor

- 1- Remove by lifting up the plastic plugs on the evaporator deck and unscrew the fixing screws.
- 2- Lift up slightly the evaporator deck.
- 3- Loosen the 3 fixing screws of the pump motor.
- 4- Rotate the pump motor anti clockwise and remove it from its seat. ()

For the re-assembling operate from point 4 to 1



Optional new tape





NOTE

UK

Starting from year 2014 the dispenser belong to the line Capri and Blue Ice - DR12x3 have the sensor of the thermostat feeling the evaporating temperature, therefore an accurate and frequent cleaning of the condenser is strongly suggested. (Fig.7)