

BRAS

Refrigeratori

MAESTRALE EXTRA

**MANUALE D STRUZIONI
OPERATOR MANUAL
CARNET D NSTRUCTIONS
GEBRAUCHSANWEISUNG
MANUAL DE INSTRUCCIONES**



ENGLISH
MAESTRALE - EXTRA

1 TECHNICAL CHARACTERISTICS

			12.1 20.1	12.2 20.2	12.3 20.3	12.4 20.4
Transparent removable bowls	n		1	2	3	4
Capacity of each bowl, approx.	l		12 20	12 20	12 20	12 20
Dimensions:						
width	cm		18	36	54	72
depth	cm		47	47	47	47
height	12 lt 20 lt	cm	57 67	57 67	57 67	57 67
Net weight, approx.	12 lt 20 lt	kg	20 24	24 28		
Gross weight, approx.	12 lt 20 lt	kg	22 32	28 36		
Adjustable thermostats	n		1	2	3	4
Hermetic compressor						
Air-cooled condenser						
Overload protector						
Noise level lower than 70 dB (A)						

- 2 Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
- 3 Install the unit on a counter top that will support the combined weight of dispenser and product **bearing in mind what is stated in the preceding point 1 IMPORTANT warning.**
- 4 A minimum of 15 cm (6" of free air space all around the unit should be allowed to guarantee adequate ventilation.
- 5 Ensure that the legs are screwed tightly into the base of the machine.
Replace the standard legs originally installed with the 100 mm (4" legs whenever they are provided with the unit.
- 6 In case of units with gravity faucet, install it according to this handbook instructions (chapter 5.3.4 ASSEMBLY).
- 7 Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. When the unit has no plug, install a proper grounded plug, in compliance with electrical codes in force in your area, suitable to at least 10 Amp 250 Volt (220-230 Volts 50-60 Hz areas) and 20 Amp 250 Volt (100-115 Volts 50-60 Hz areas) applications. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 3 mm. Do not use extension cords.

 **IMPORTANT**

Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered just below the right bowl. Data plate specifications will always supersede the information in this manual.

 **ATTENTION**

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

Specifications are subject to change without notice.

- 8 Each drip tray has two diaphragm plugs: if a continuous drain is needed, perforate one of the drain plugs and connect it to a flexible drain line (see figure 1).

2 INTRODUCTION

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

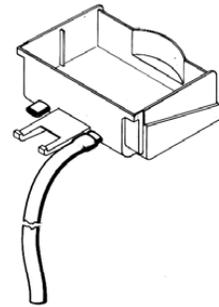


figure 1

3 INSTALLATION

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

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

 **IMPORTANT**

When handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.

 **IMPORTANT**

Install the dispenser so that the plug is easily accessible.

4 TO OPERATE SAFELY

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

- 2 **Do not** operate the dispenser unless it is properly grounded.
- 3 **Do not** use extension cords to connect the dispenser.
- 4 **Do not** operate the dispenser unless all panels are restrained with screws.
- 5 **Do not** obstruct air intake and discharge openings: 15 cm (6" minimum air space all around the dispenser).
- 6 **Do not** put objects or fingers in panels louvers and faucet outlet.
- 7 **Do not** remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.



ATTENTION

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

5 OPERATING PROCEDURES

- 1 Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.
- 2 Fill the bowls with product to the maximum level mark. Do not overfill.
The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
- 3 In case of products to be diluted with water, potable water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
- 4 Install the covers and check that they are correctly placed over the bowls.
- 5 Set the control switches as shown in chapter 5.1 DESCRIPTION OF CONTROLS.
- 6 The dispenser must always run with the covers installed to prevent a possible contamination of the product.
- 7 Always leave the dispenser on, as the refrigeration stops automatically when the beverage reaches the dispensing temperature. The mixing devices will continue to turn.
- 8 To maintain a high standard of flavour, keep refrigeration and mixing devices on during the night when beverage is in the bowl.



IMPORTANT

Operate the dispenser with food products only.

5.1 DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and each bowl is operated by a mixing device switch (pump switch for BS lines, mixer switch for AB - BS2M line). Their functions are as follows:

Power switch

- | | | | |
|------------|-------|---|--|
| 0 position | OFF ○ | : | power is turned OFF to all functions. |
| | | | This position operates the fan motor and makes the mixing devices suitable to be turned on by relevant switches. |
| I position | ON ■ | : | mixing devices suitable to be turned on by relevant switches. |

Mixing device switch

0 position OFF ○ : OFF.

I position  : mixing device runs.

To operate the dispenser

- 1 Set power switch to I position.
- 2 Set mixing device switch(es) to I position.

5.2 OPERATION HELPFUL HINTS

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

5.3 CLEANING AND SANITIZING PROCEDURES

Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities. Prior to the disassembly and cleaning, the machine must be emptied of product.

5.3.1 DISASSEMBLY



ATTENTION

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

- 1 Remove cover from the bowl.
- 2 Remove the empty bowl by lifting first its front side (faucet

ENGLISH
MAESTRALE - EXTRA

side) up and off bowl gasket (see figure 2).

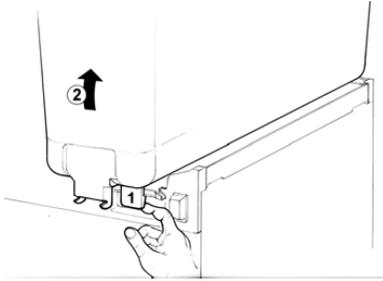


figure 2

- 3 Remove the bowl gasket.
- 4 Remove the pump impeller from its location.
- 5 **Pinch tube faucet:** push the dispensing handle (1) and take the pinch tube off from its seat (2) (see figure 3).

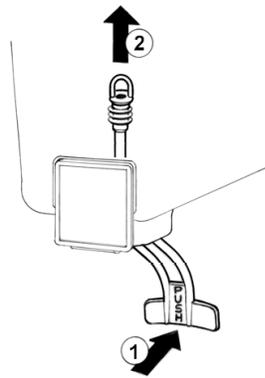


figure 3

- 6 **Gravity faucet:** extract the piston and then remove the dispensing handle (see figure 4).

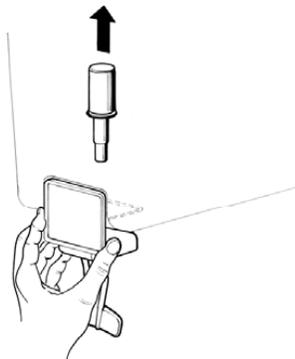


figure 4

- 7 Slide drip tray out and empty it.

5. 3. 2 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.

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



IMPORTANT

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

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



ATTENTION

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

- 3 Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.
- 4 In the same manner clean the evaporator cylinder(s) using a soft bristle brush.
- 5 Rinse all cleaned parts with cool clean water.

5. 3. 3 SANITIZING

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

- 1 Wash hands with a suitable antibacterial soap.
- 2 Prepare at least two gallons of a warm (45-60 度C | 120-140 度F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with two litres of water) according to your local Health Codes and manufacturer specifications.
- 3 Place the parts in the sanitizing solution for five minutes.
- 4 Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
- 5 Place the sanitized parts on a clean dry surface to air dry.
- 6 Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

5. 3. 4 ASSEMBLY

- 1 Slide the drip tray into place.
- 2 **Pinch tube faucet:** push the dispensing handle (1) and insert the pinch tube into its vertical seat in the bowl bottom(2). Lightly pull the pinch tube end downwards til it is well arranged

(3) (see figure 5).

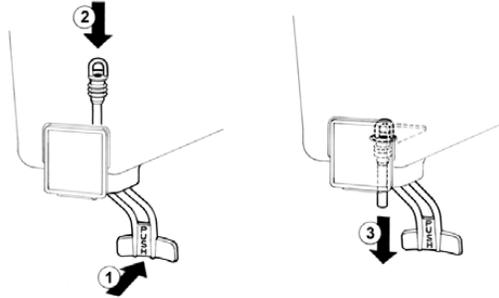


figure 5

3 Gravity faucet: install the faucet handle and the piston with its gasket (see figure 6).

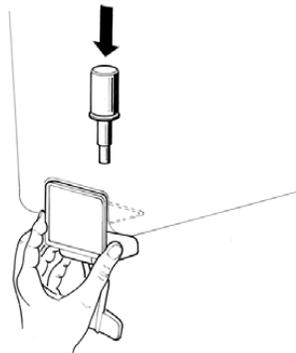


figure 6

4 Fit the bowl gasket to the evaporator. Note: the largest brim of the gasket must face against the drip plate (see figure 7).

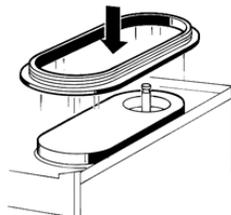


figure 7

5 Place bowl on the unit. Wet the gasket for ease of insertion. Please take care that the hook on the backside of the bowl be inserted properly in its seat on the upper drip plate. (see figure 8).

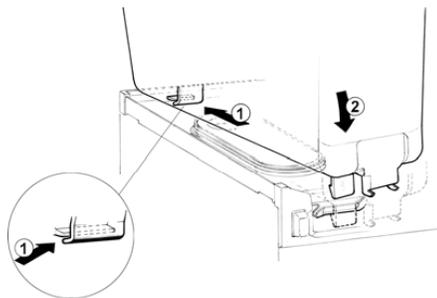


figure 8

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

5. 4 IN-PLACE SANITIZATION

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

- 1** Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM chlorine residual) according to your local Health Codes and manufacturer specifications.
- 2** Pour the solution into the bowl(s).
- 3** Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
- 4** Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
- 5** Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

6 ROUTINE MAINTENANCE

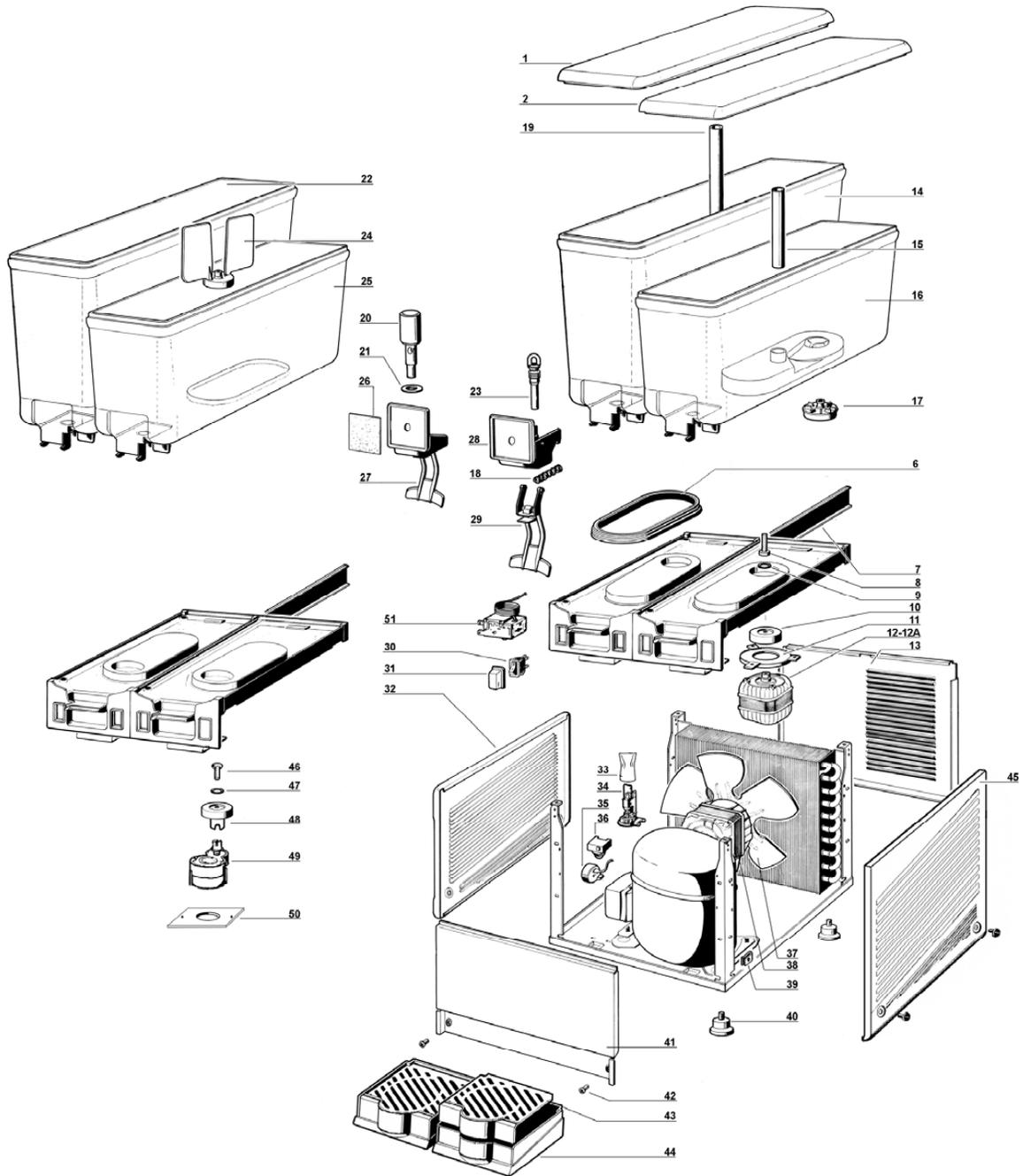
Daily: inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed with original spare parts from the supplier.

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

Montly: clean all internal components, primarily the condenser, using compressed air. To clean these internal parts, unplug the unit or switch off the 2-pole wall breaker, then remove front panel (dispensing side). Condenser fins are very sharp. Use extreme caution when cleaning.

MAESTRALE - EXTRA

- ITALIANO** ELENCO RICAMBI
- ENGLISH** SPARE PARTS LIST
- FRANCAIS** LISTE DES PIECES DE RECHANGE
- DEUTSCH** ERSATZTEILLISTE
- ESPA 珔 L** DESCRIPCION PIEZAS DE REPUEST



1	22900-02200	Coperchio contenit. 20 lt.	20 lt bowl cover	Couvercle rervoir 20 lt	Behälterdeckel 20 lt	Tapa contenedor 20 lt
2	22900-00100	Coperchio contenit. 12 lt.	12 lt bowl cover	Couvercle rervoir 12 lt	Behälterdeckel 12 lt	Tapa contenedor 12 lt
6	22800-17200	Guarnizione contenitore	Bowl gasket	Joint du rervoir	Behälterdichtung	Junta contenedor
7	22900-00760	Profilo di giunzione	Plastic I-beam for connection	Profil plastique de jonction	Fugeband	Perfil de union
8	22900-00600	Perno centrale	Central pivot	Pivot central	Mittescharnierstift	Pivote central
9	22040-00000	OR per perno centrale	Central pivot OR	OR du pivot central	Mittescharnierstift OR	OR del pivote central
10	33800-00803	Magnete motore	Motor magnet	Aimant du moteur	Motorrad	Embrague magnetico
11	22800-04800	Staffa supporto motore	Motor bracket	Support du moteur	Motorhaltebuegel	Placa soporte motor
12A	○○○	Motore	Motor	Moteur	Motor	Motor
12	○○○	Motore per 1 contenitore	Motor for 1 bowl	Moteur pour 1 cuve	Motor f 1 behälter	Motor por 1 contenedor
13	□□□	Pannello posteriore	Back panel	Panneau arriere	R kwand	Panel posterior
14	22900-02100	Contentore 20 lt. per pompa	20 l bowl for pump	Cuve 20 l pour pompe	Behälter 20 l f Pumpe	Contenedor 20 l para bomba
15	22900-00201	Tubo pompa 12 lt	Spray tube for 12 l bowl	Tube de la pompa cuve 12 l	Sprudelrohr f Behälter 12 l	Tubo bomba por contenedor 12 l
16	22900-00000	Contentore 12 lt. per pompa	12 l bowl for pump	Cuve 12 l pour pompe	Behälter 12 l f Pumpe	Contenedor 12 l para bomba
17	33900-01200	Girante pompa 50Hz	Impeller 50Hz	Turbine de la pompe 50Hz	Pumpenrad 50Hz	Turbina bomba 50Hz
17	33900-01204	Girante pompa 60Hz	Impeller 60Hz	Turbine de la pompe 60Hz	Pumpenrad 60Hz	Turbina bomba 60Hz
18	22800-02600	Molla rubinetto	Faucet spring	Ressort du robinet	Ventilfeder	Muelle grifo
19	22900-00200	Tubo pompa 20 lt	Bent tube for 20 l bowl	Tube de la pompa cuve 20 l	Sprudelrohr f Behälter 20 l	Tubo bomba para contenedor 20 l
20	22800-21900	Pistone rubinetto	Faucet piston	Piston du robinet	Kolben f Hahn	Pistón del grifo
21	10028-02500	Guarnizione rubinetto	Faucet gasket	Joint du robinet	Dichtung	Junta del grifo
22	22900-02120	Contentore 20 lt. per agitatore	20 l bowl for stirrer	Cuve 20 l pour brasseur	Behälter 20 l f R rwerk	Contenedor 20 l para agitador
23	21703-00000	Gommino rubinetto	Pinch tube	Tuyau du robinet	Ausgabeventilrohr	Goma de grifo
24	33900-01202	Agitatore	Stirrer	Brasseur	R rwerk	Agitador
25	22900-00020	Contentore 12 lt. per agitatore	12 l bowl for stirrer	Cuve 12 l pour brasseur	Behälter 12 l f R rwerk	Contenedor 12 l por agitador
26	10029-00060	Fotografia	Picture	Photo	Dia	Fotografia
27	22900-00560	Rubinetto	Push handle	Robinet	Ausgabe	Palanca de mando grifo
28	22900-00860	Coprirubinetto	Faucet cover	Couvercle du robinet	Ventilkappe	Cubre grifo
29	22900-00561	Leva comando rubinetto	Push handle	Lever de drit	Zapfhebel	Palanca de mando grifo
30	21125-00000	Interruttore	Switch	Interrupteur	Schalter	Interruptor
31	22800-05100	Protezione interruttore	Switch cap	Capuchon interrupteur	Schalterabdeckung	Protección interruptor
32	22900-04700	Pannello laterale sinistro	Side panel	Panneau lateral	Seitenwand	Panel lateral
33	22800-05500	Protezione passabloccacavo	Terminal block cover	Protection borne	Schutzkappe	Protección pasacable
34	22800-12700	Passabloccacavo	Terminal block with cable clamp	Borne et fixation du cable	Anschlusslemme m. Kabelin-f ung	Pasacable
35	***	Salvamatore	Overload protector	Protettore motore	Motorsicherung	Guardamotor
36	***	Relè	elay	Relais	Start-Relais	Rel
37	○○○	Ventola per 1 contenitore	Fan for 1 bowl	Hlice pour 1 cuve	L terfl el f 1 behälter	Aspas para 1 contenedor
37A	○○○	Ventola per 12 lt.	Fan for 12 lt.	Hlice pour 12lt.	L terfl el f 12 l	Aspas para 12lt.
37B	○○○	Ventola per 20 lt.	Fan for 20 lt.	Hlice pour 20 lt.	L terfl el f 20 l	Aspas para 20 lt.
38	○○○	Motore ventilatore per 12 lt.	Fan motor for 12 lt.	Moteur ventilateur pour 12lt.	L termotor f 12 l	Motor ventilador por 12lt.
38A	○○○	Motore ventilatore per 20 lt.	Fan motor for 20 lt.	Moteur ventilateur pour 20 lt.	L termotor f 20 l	Motor ventilador por 20 lt.
39	10554-45001	Clip	Clip	Clip	Klip	Clip
40	22800-10000	Piedino	Rubber leg	Petit pied	Justierf e	Pie nivelador
41	□□□	Pannello lato rubinetto	Dispensing side panel	Panneau cote robinet	Front	Panel lado grifo
42	10502-55010	Vite inox per fissaggio pannelli	Stainless steel fixing screw for panel	Vis inox de fixation du panneau	Bolt for faucet side panel	Tornillo inox fijacion paneles
43	22800-00560	Griglia cassetto raccogli-gocce	Drip tray cover	Couvercle tiroir outoair	Tropfgitter	Rejilla cajón
44	22800-00660	Cassetto raccogli-gocce	Drip tray	Tiroir outoair	Tropfschale	Cajón recoge-gotas
45	22900-04600	Pannello laterale destro	Right side panel	Panneau lateral droit	Seitenwand, rechts	Panel lateral derecho
46	22900-02502	Perno centrale	Central pivot	Pivot central	Mittescharnierstift	Pivote central
47	22900-02503	Ranella di rasamento	Washer	Rondelle	Scheibe	Arandela
48	33900-01010	Girante motore agitatore	Impeller mixer motor	Turbine de moteur du man-Rad R werkmotor	geur	Turbina motor agitador
49	○○○	Motore agitatore	Mixer motor	Moteur du mélangeur	R werkmotor	Motor agitador
50	22900-02504	Staffa supporto motore	Pump motor bracket	Support du moteur de la pompe	Motorhaltebuegel	Placa soporte motor bomba
51	21087-00000	Termostato	Thermostat	Thermostat	Thermostat	Termostato
	***	Ordinare con sigla riportata sul pezzo	Please order what printed on piece	Mentionner indicatif imprimé sur la pièce	Diese Teile bitte anhand der aufgedruckten Nummern bestellen	Pedir con la identificación marcada en la pieza
	○○○	Vedere tabella	See table	Voir tableau	Siehe Tabelle	Ver tabla
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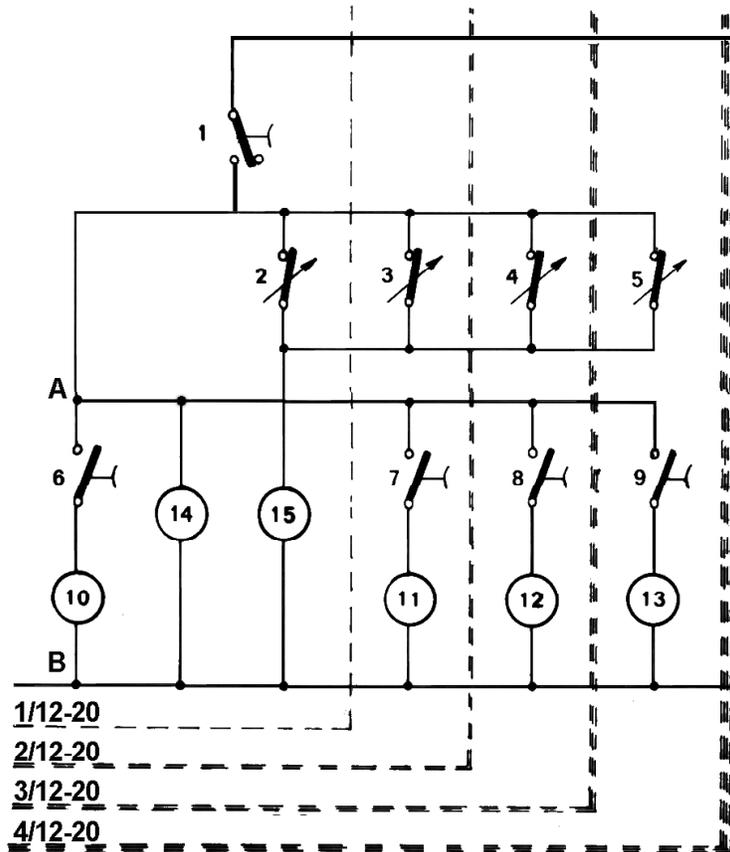
	230-240V 50Hz	115V 60Hz	220V 60Hz
12A	22800-04705	22800-04706	22800-04708
12	22800-18920	22800-18921	22800-18922
37	22900-00400	22900-00400	22900-00400
37A	21907-00000	21907-00000	21907-00000
37B	21907-00000	22800-13200	22800-13200
38	21678-00000	22800-04706	21678-00000
38A	21678-00000	22800-04709	21678-00000
49	22900-03500	22900-03501	22900-03502

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	..1	..2	..3	..4
13	22800-06860	22900-02370	22900-02380	22900-02390
41	22800-21600	22800-21760	22800-21860	22900-02500

MAESTRALE - EXTRA

- ITALIANO** SCHEMA ELETTRICO
- ENGLISH** WIRING DIAGRAM
- FRANCAIS** SCHEMA ELECTRIQUE
- DEUTSCH** SCHALTSCHHEMA
- ESPA 珙 L** ESQUEMA ELECTRICO



1	Interruttore	Switch	Interrupteur	Schalter	Interruptor
2-3-4-5	Termostato	Thermostat	Thermostat	Thermostat	Termostato
6-7-8-9	Interruttore pompa/ agitatore	Pump/mixer switch	Interrupteur pompe/ brasseur	Pumpe-Mixerschalter	Interruptor bomba/agitador
10-11-12-13	Pompa/agitatore	Pump/mixer	Pompe/brasseur	Pumpe/R rwerk	Bomba/agitador
14	Ventilatore	Fan Motor	Moteur ventilateur	L termotor	Ventilador
15	Compressore	Compressor	Compresseur	Kompressor	Motocompresor