

Instructions Manual for Flavor Machine

Models
FM1, FM2, FM3



INSTRUCTION MANUAL



Before operating the machine, read this manual carefully and scrupulously. Failure to follow the directions contained therein, exempt the manufacturer from any liability.

The machine has been designed and manufactured to be used in the preparation of slushes/sorbets and for the refrigeration of drinks.

The machine must be used exclusively within environments that do not present danger of explosions, and fire-fighting measures must be adhered to.



It is prohibited to use the machine for purposes other than those listed in this manual.



The appliance is of the type requiring supervision and must be installed in places where it is possible to be observed by trained personnel.



In the event of improper use, all warranty rights will be forfeited and the manufacturer will accept no liability for injury or damage to persons and/or property.

Information about the Manufacturer is provided on the first and/or last page of the manual.



Before carrying out any operation on the machine, the operators and specialised technicians shall carefully read the instructions contained in this manual. In case of doubts regarding the correct interpretation of the instructions, contact the Manufacturer to obtain the necessary clarifications.

The Manufacturer is not liable for any damages arising from non-compliance with this manual.

The instruction manual is an integral part of the product and it must always accompany it, even in the event of transfer to subsequent owners of the product



The machine must be installed in rooms with suitable fire extinguishers.

The instruction manual must be kept in the immediate vicinity of the Machine.

In case this manual is damaged or lost, it is necessary to immediately request another copy from the Manufacturer or the authorised distributor of the country where the machine is used.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have had supervision or instructions for use of the appliance by a person responsible for their safety.



Never let children play with the appliance.

Cleaning and maintenance to be carried out by the user shall not be carried out by children.



The appliance can only be used by a person with adequate technical training for using the products and adequate knowledge of the health and safety regulations in force.

INSTALLATION



Carefully read the instruction manual.

The mains connection must comply with the safety regulations in force in the country of use.

The socket must be in conformity with the type of plug installed on the same and its size shall comply with the data of the serial number plate.

The machine must be connected to a grounding system in accordance norms in force and connected to a system with differential magnetothermal switch.



The power cord must be protected from contact with liquids, should not be crushed, it must not be wound in a coil when the machine is in operation, must not be tampered with.



If the power cord is damaged, it must be replaced by the Manufacturer or by the technical assistance service or in any case a person with similar qualification, so as to prevent any risk.



Do not leave the lights on when the device cannot be supervised.

In any emergency situation, to stop the machine, firmly press the main switch to -0 -.

In case of freezing shut down the machine and contact the service centre or a qualified technician.



In case of fire, immediately clear the area to allow trained personnel equipped with suitable protective equipment to intervene. Always use approved fire extinguishers, never use water or unknown substances



It is prohibited to:

install the machine in different ways than those described in this manual.

install the machine in areas where a jet of water can be used.

use the machine in the vicinity of inflammable and/or explosive substances.



use spare parts which are not recommended by the manufacturer. All repairs can be performed only by a specialist and trained personnel.

make any technical changes to the machine.

wash the machine with a water jet.

utilise the machine in different ways than those described in this manual.

use the machine in altered psychophysical conditions.

Install the machine in the vicinity of machines that can be a source of heat to other appliances.

use of the machine in an environment of fire risk;

use of the machine for dispensing substances not suited to the characteristics of the same.

use of the machine in an environment with a low or insufficient volume of air ventilation.

obstruct the grilles positioned to the side of the machine, either with fixed elements or with mobile elements (such as glasses and other accessories).

installation of the machinery in external environments or outdoors.



The machine must be periodically checked by a qualified technician, at least once a year. This periodic inspection is necessary to maintain a high level of safety of all the installed components and of the machine itself.



In case of a worn component, this must be replaced with a new original part. Do not use the machine if even a single component is worn or defective.

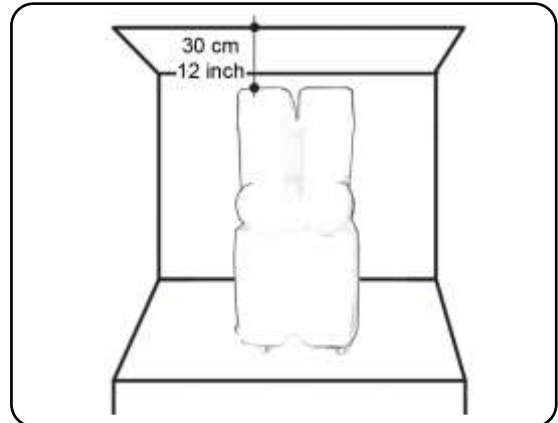
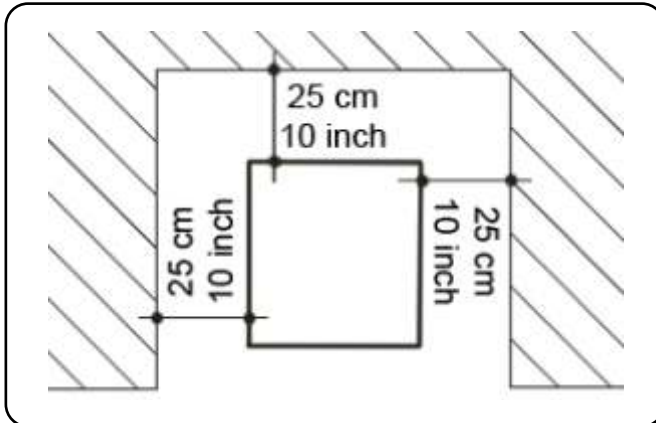
INSTALLATION



Place the machine on a level surface, sufficient to bear its weight. Leave a minimum space of 25 cm (10 inches) around the perimeter of the machine, to prevent overheating.

The optimal environmental temperature for the operation of the machine varies from 20° to 32°C (N climatic class).

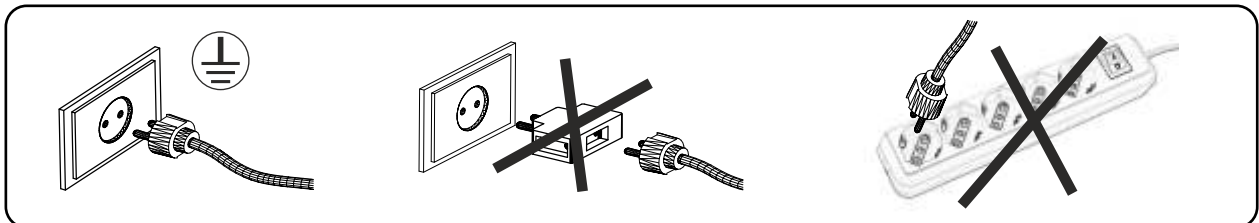
In the upper part of the machine, a space of 30 cm (12 inches) must be allowed.



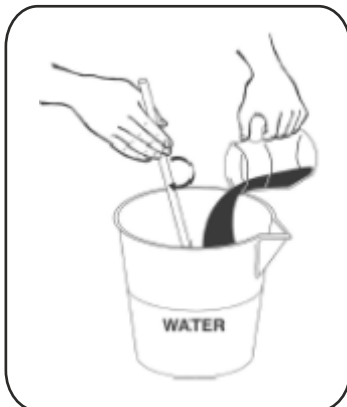
Pay attention to the voltage. Make sure that the machine is grounded.

Do not use multiple sockets.

Do not use extension cords.



Before putting the machine into operation for the first time, it is absolutely necessary to carry out a **thorough cleaning** of the components that make up the same as well as a sanitisation of the parts in contact with the crushed ice.



Never use the machine with water only inside the bowl.

Dilute and mix the concentrate with water in a suitable container. There must be at least 18% sugar. A lower concentration may damage the augers and/or gear motors.



After pouring the product into the bowl, close the lid on top of the bowl.



Never switch on the machine if the lid is missing. Before removing the lid, switch off the machine and unplug it.



There are some moving parts inside the bowl, which may cause injuries; turn off and unplug the machine before carrying out any operation inside the bowl.

HANDLING AND STORAGE



All the operations described in chapter may be carried out exclusively by technicians who are also specialized in the lifting and handling of packed or unpacked machines. They must organize all the operational sequences and use suitable equipment, according to the characteristics and weight of the object to be handled and in strict compliance with the applicable regulations currently in force.

CONVEYANCE AND HANDLING



Make sure that no one is stationed within range of lifting and handling operations. In difficult conditions, specialized personnel should be appointed to oversee the movements of the machine.

Manual handling of the machine requires at least two people.

The machine must be moved into an upright position, only after every bowl has been emptied of product.

Lift the box and carefully convey it, avoiding routes with obstacles. Pay attention to the overall dimensions and any parts sticking out.



Warning: do not make any additional cuts on the packing container.

The WARRANTY does not cover damage caused to the machine during its conveyance and handling.

The Purchaser will bear the cost of repairing or replacing damaged parts

STORAGE



Before the machine is placed in storage and whenever the machine is started up again after a period of storage, it must be thoroughly cleaned and sanitized.

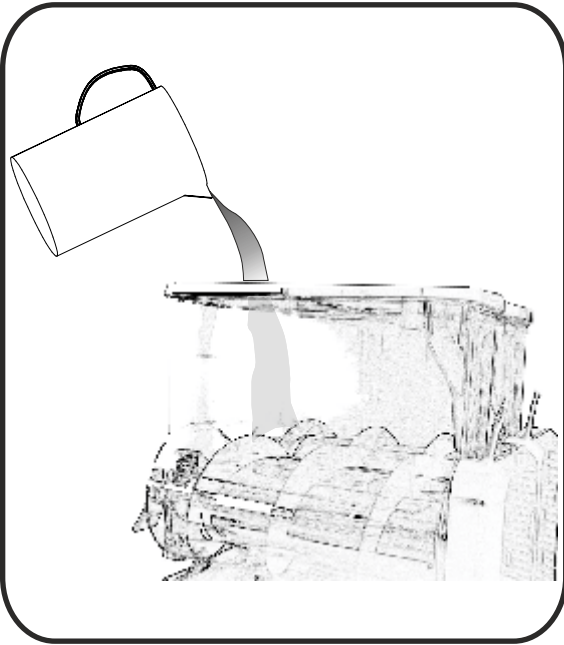


Warning: do not store more than two machines stacked on top of one another.

If the machine is to remain unused for a long period of time, due precautions must be taken with respect to the place and duration of storage:

- store the machine in a closed place;
- protect the machine from shocks and stresses;
- protect the machine from humidity and large temperature fluctuations;
- prevent the machine from coming into contact with corrosive substances.

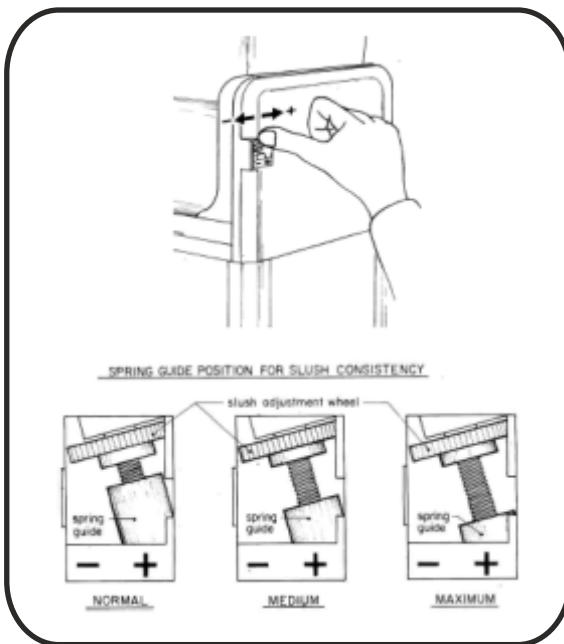
GENERAL USE OF THE MACHINE



Never turn machine on without product in bowl or with only water in bowl. Pour product into bowl to "max" line (never add a hot product).

Do not let product go below "min" line (keep at least 1" above cylinder at all times).

Refill with refrigerated product when level is halfway between min and max levels. This way there will always be frozen product available for customers).



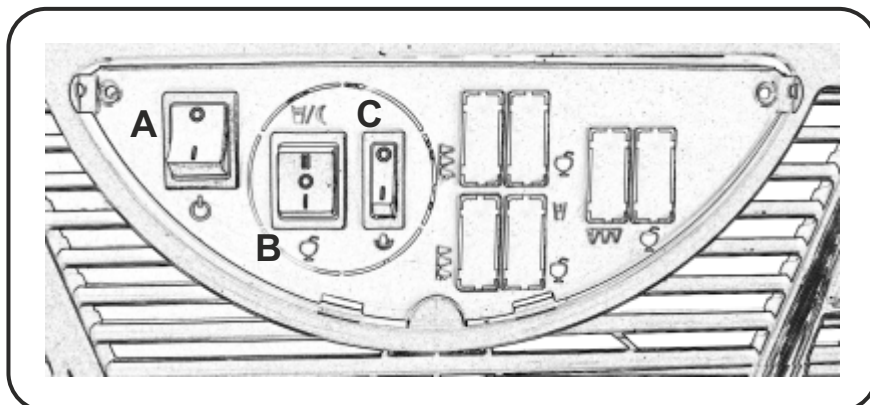
Adjustment for slush consistency.

The machine has been adjusted for fruit granitas (normal).

Products containing milk, or other products which may take longer to freeze, adjust "+" as shown in picture.

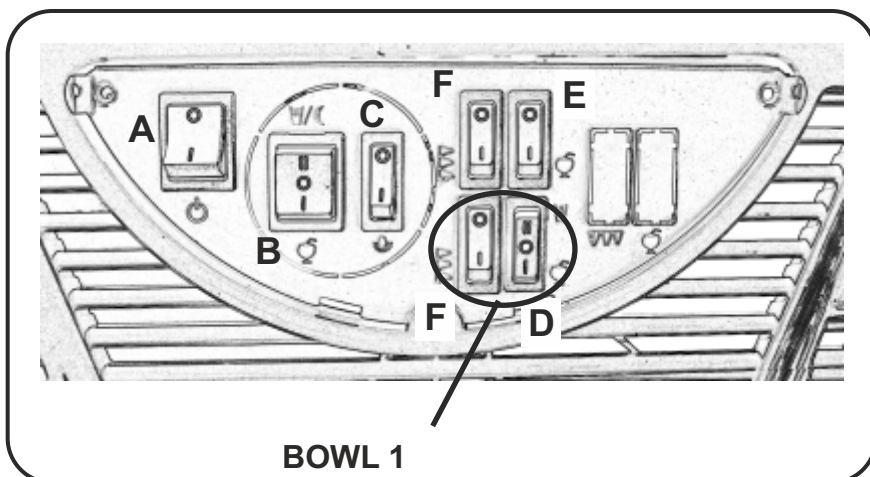
CONTROL PANEL

MODEL 1



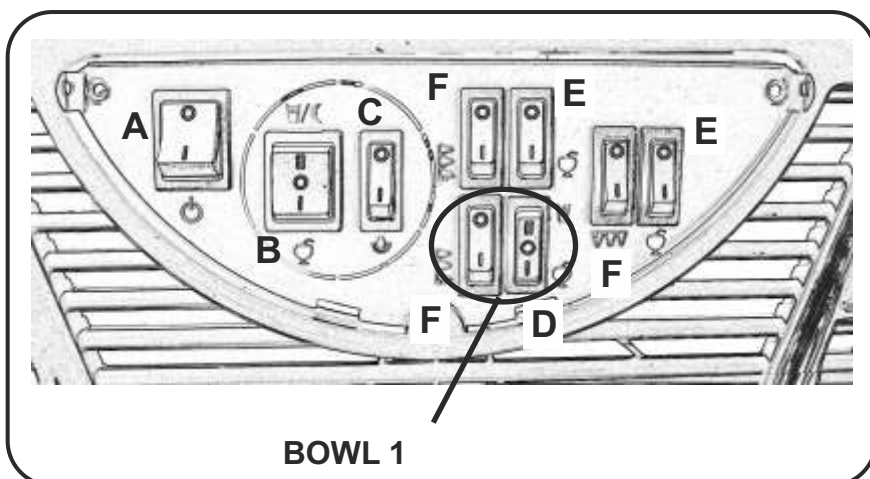
- A) Main power switch
- B) Main freeze/refrigeration switch
- C) Light switch
- D) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3)
- E) Freeze/refrigeration switch (Mod./2 and Mod./3)
- F) Gear motor switch.

MODEL 2



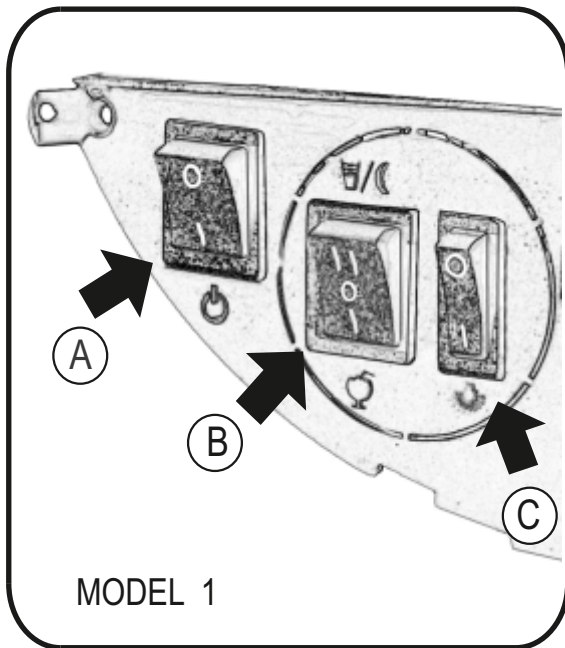
BOWL 1

MODEL 3



BOWL 1

TO OBTAIN SLUSH



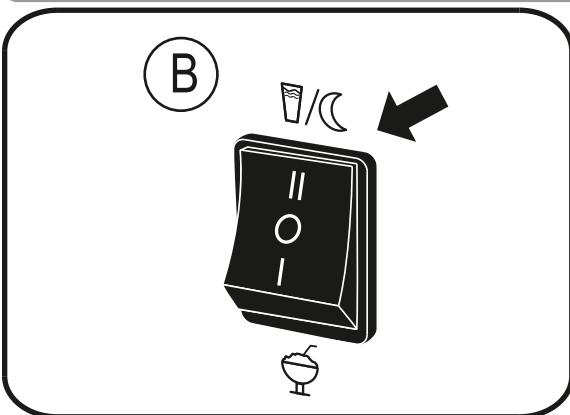
Plug in machine and turn on main power switch (A), as in picture.

Turn on main freeze/refrigeration switch (B), as in picture.

To light up the lid, turn on light switch (C), as in picture.

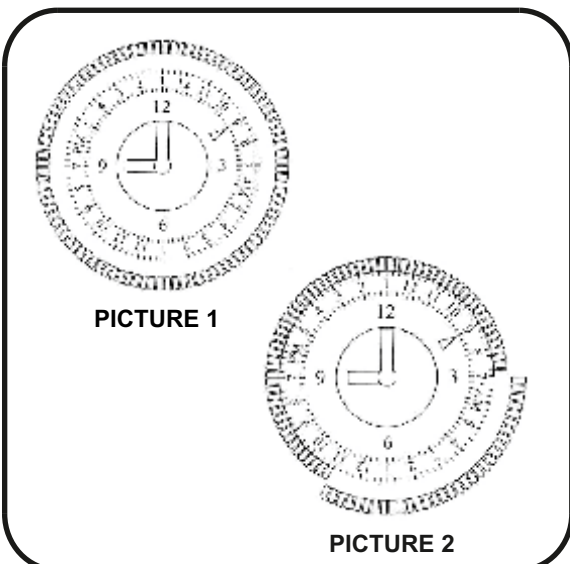
To turn the machine off, perform steps in reverse order.

REFRIGERATION POSITION



Ensure the bowl closer switch is at "max" level. If leaving product in machine overnight, turn main freeze switch (B) to refrigeration position, as in picture. This keeps product refrigerated in a liquid state and extends life of the compressor.

INSTRUCTIONS FOR TIMER SWITCH - (REFRIGERATION POSITION)



FUNCTION OF TIMER

The TIMER switch assembled on the control panel starts the refrigeration function (cold drink dispenser).

HOW TO USE TIMER

To use the timer switch follow these instructions:

1. Switch on the machine;
 2. See picture 1 for time reference;
 3. Set the triangle of the timer on the right local time.
- Please note AM - PM signs.



N.B. Without the correct time setting, the timer will not work properly.

TIMER PROGRAMMING (Day & Refrigeration Function)

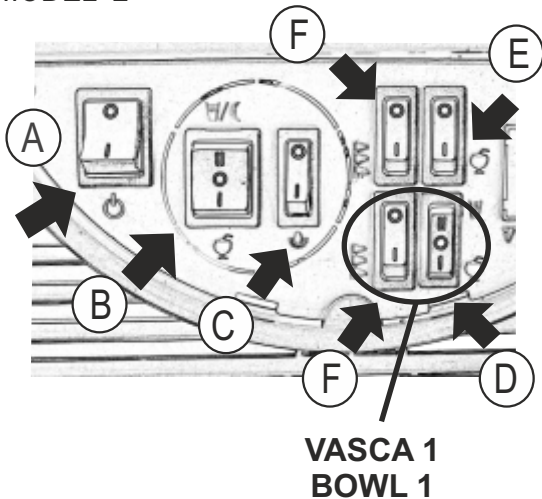
See picture n. 2

For example, to have the machine work for slush (Day function) from 7:00 AM to 11:00 PM, push inwards all segments included in those hours, as shown in Picture 2.

During the remaining hours the machine will work as a cold drink dispenser (Refrigeration function).

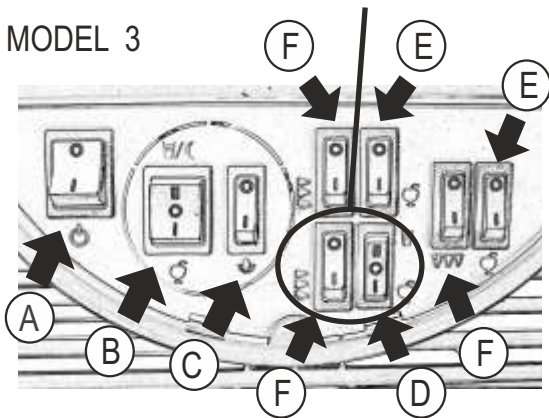
TO OBTAIN SLUSH

MODEL 2

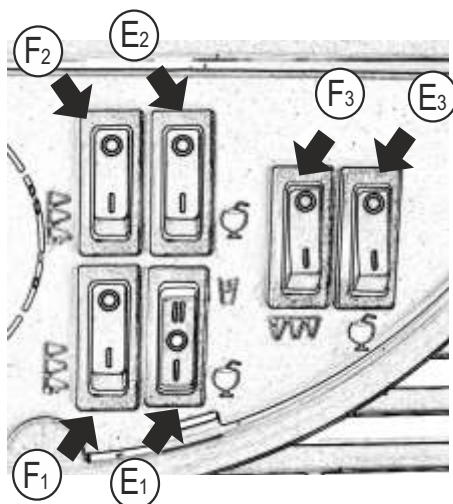


Plug in machine and turn on main power switch (A). Turn auger switches on for each bowl (F). Turn lower switches (B), (D) and (E) to freeze position. To light up the lid, turn on light switch (C). To turn the machine off, perform steps in reverse order.

MODEL 3



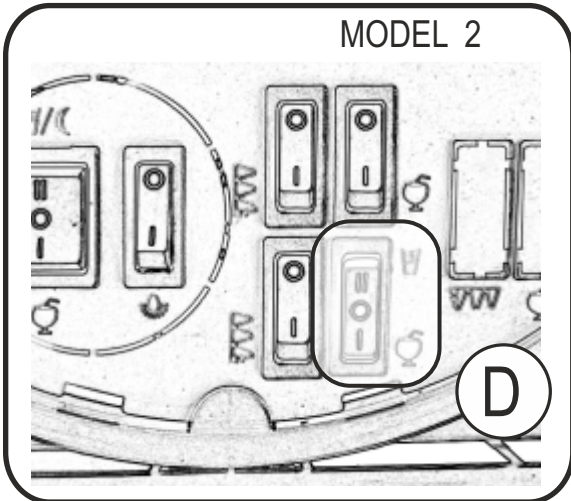
Attention



If you want to work with only one or two tanks, please turn off the bowl 2 or 3, keeping always the tank 1 turned on. Please turn off both switches (F2-E2 or F3-E3) if you want to turn off the tank 2 or 3.

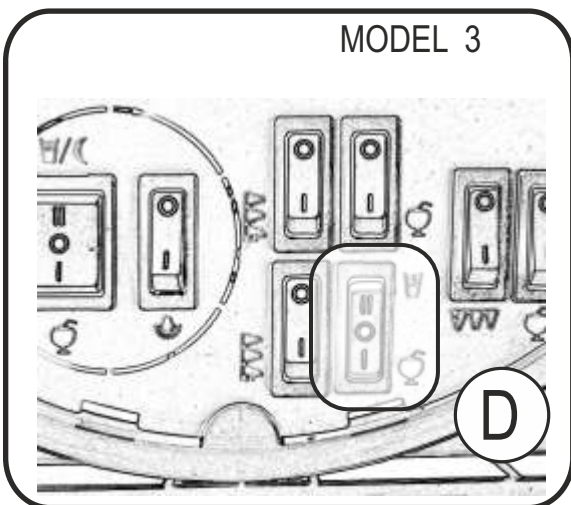
SLUSH AND COLD DRINK FUNCTION

MODEL 2

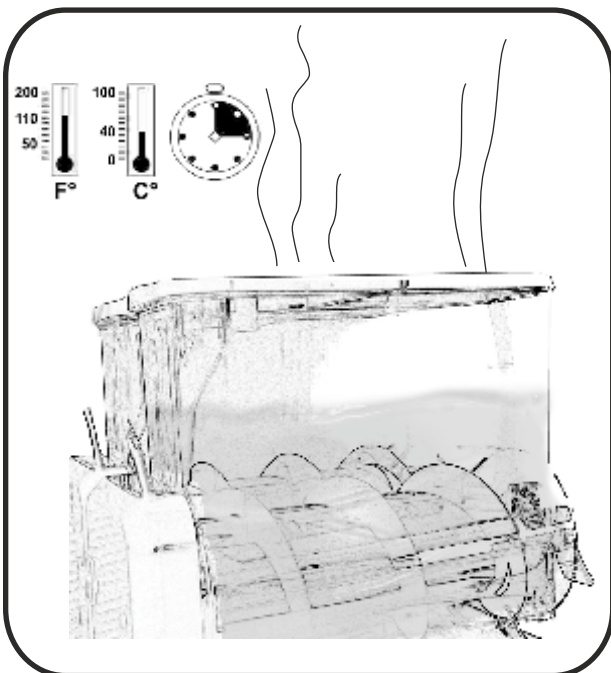


Attention! This machine is designed to make liquid cold drink and granita simultaneously in one or all bowls. However, the bowl closer to switches is the one capable of making the cold drink. In order to achieve this, turn lower freeze switch (D) to refrigeration position.

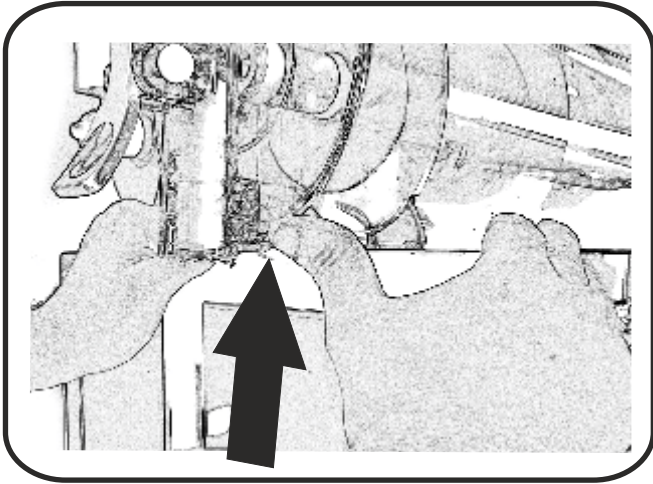
MODEL 3



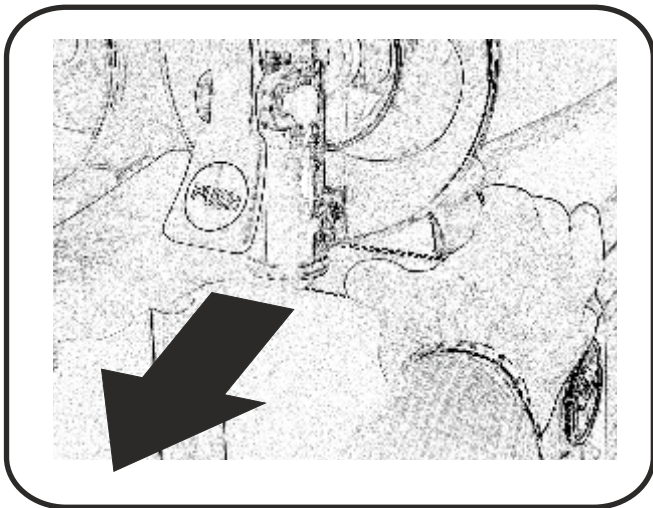
DAILY CLEANING OPERATION



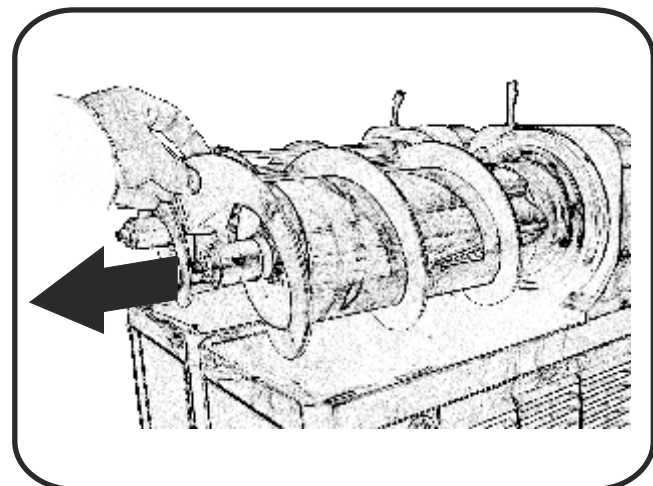
To empty bowl: turn power off.
Drain product. Fill bowl with tepid water. Let stand 15 minutes.



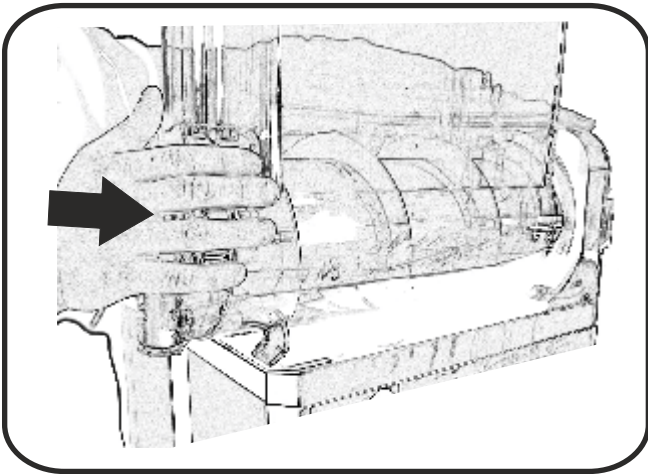
To remove bowl for thoroughly cleaning:
Attention! Before raising bowl make sure that it is completely empty. Drain product. Turn power off. Raise bowl at front until legs “pop” out, as shown in picture.



Slowly remove bowl, as shown in picture. Wash parts with tepid water. Never use detergent. Do not use abrasive cleaners.

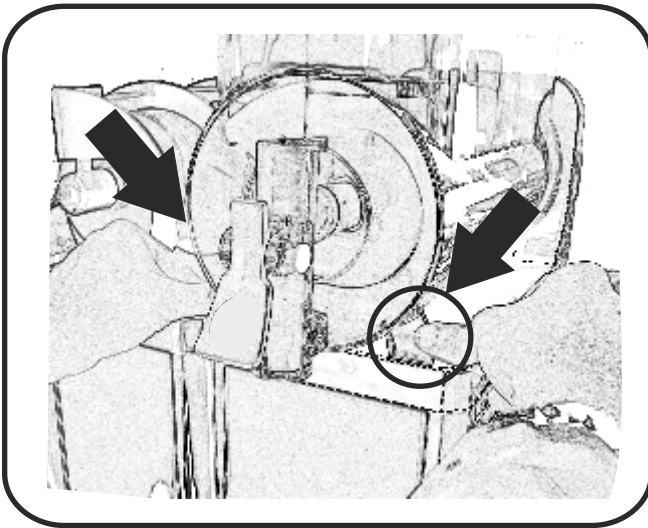


Remove spiral blade, as shown in picture. Remove large gasket at back of machine, as shown in picture.



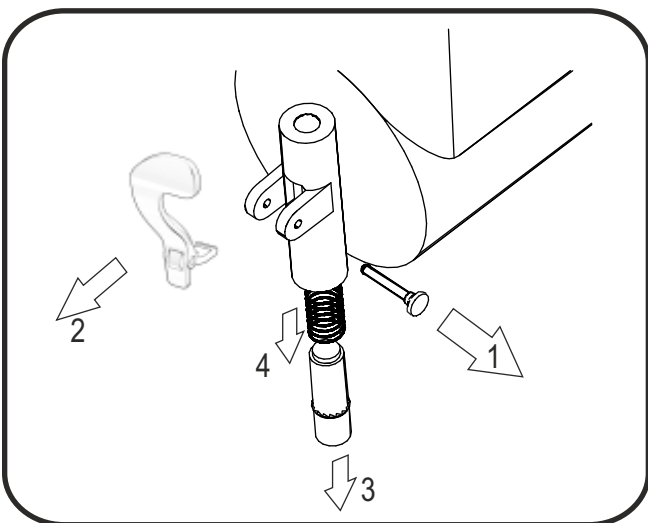
Replacing parts:

- 1) Replace gasket. Be sure seal is tight with no gaps against back of machine. Seal is best when starting at bottom + pressing with thumbs on each side towards the top;
- 2) Replace auger.
- 3) Replace bowl. Slide on and press against gasket.



Using thumbs, press on both legs until they snap in place. Replace lid.

ATTENTION: WHEN USING A MILK BASED PRODUCT, THOROUGHLY CLEAN EVERY DAY. PERIODICALLY CLEAN UNDER O-RING ON TAP.

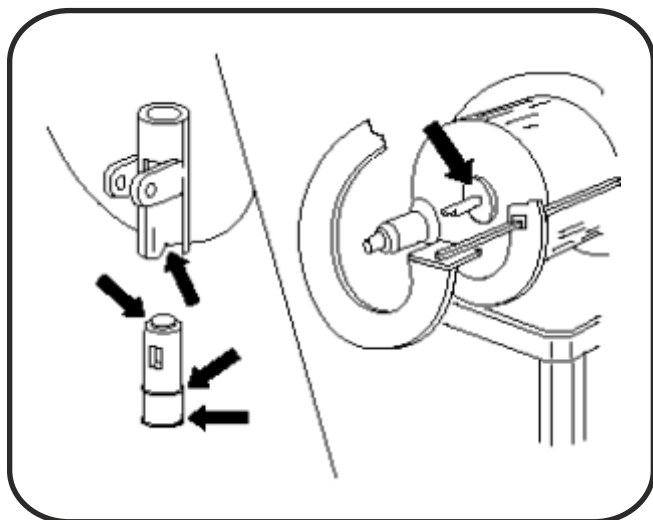


Remove spout and separate parts in following order:

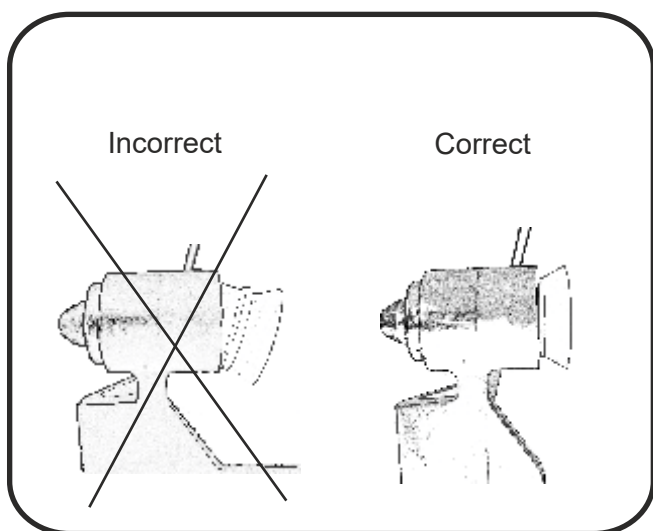
- 1) Pin
- 2) Handle
- 3) Tap pin
- 4) Tap spring

Wash spout parts in warm water and disinfectant. Then lubricate Tap.

DAILY CLEANING OPERATION

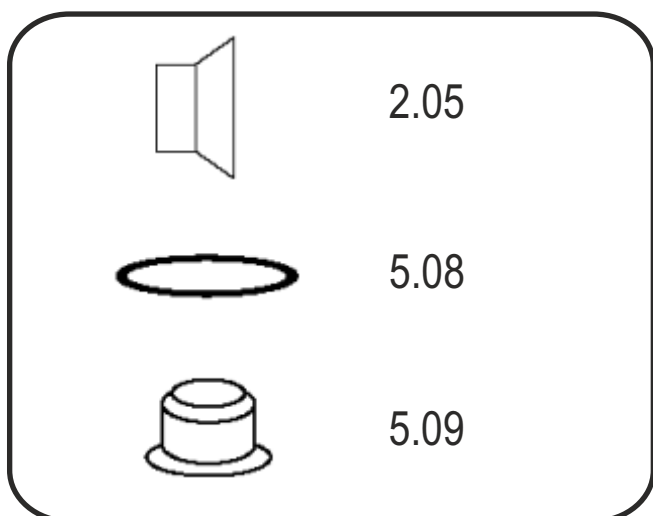


Daily, or after each thorough cleaning lubricate where indicated



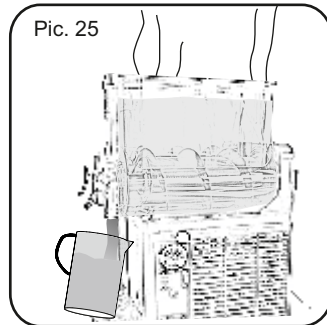
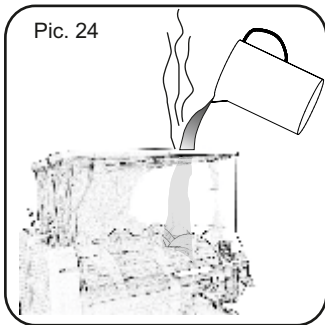
Push suction cap gasket into spiral head deeply. Be sure that cap gasket is properly positioned, as shown in picture.

MONTHLY GENERAL MAINTENANCE



Every month check following parts:
 5.08 Tap o-ring
 5.09 Lower gasket for tap
 2.05 Suction cap gasket.

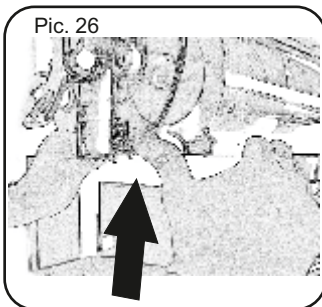
BASIC SANITIZING OPERATIONS



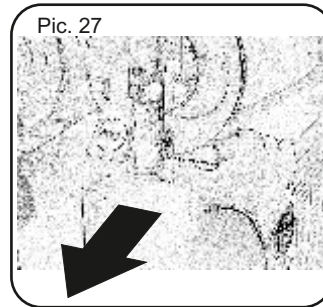
Turn power off.

Fill the tank with tepid water and empty it just using the tap.
See picture 24 & 25.

For an easy removal of the bowl follow instructions shown in Pictures 26 & 27.

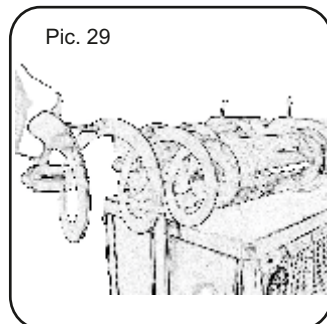
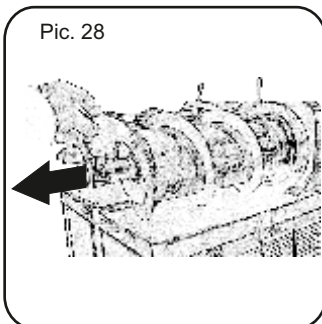


Place fingers under the front lower part of the bowl, near the tap, and push upwards until legs pop out.

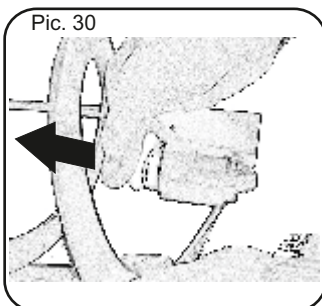


Place fingers behind the bowl legs and pull the bowl onwards slowly until it has been completely removed.

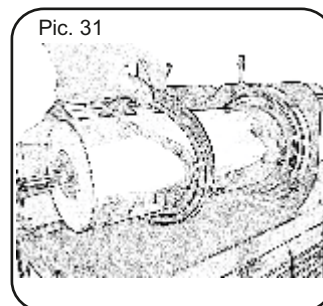
CLEANING OPERATION



To remove spiral blade put fingers on the plate part of the spiral and pull it onwards gently as shown in Pict. 28 & 29.



Once the spiral blade is removed completely remove the suction cap gasket from the front spiral as shown in Pict. 30



Remove bowl gasket from the back part of the evaporator tube (see Pict. 31).

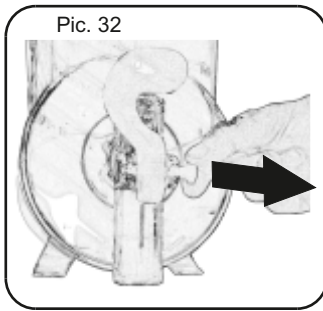


ATTENTION: Place all the components in a safe place in order to be sure they are not lost.

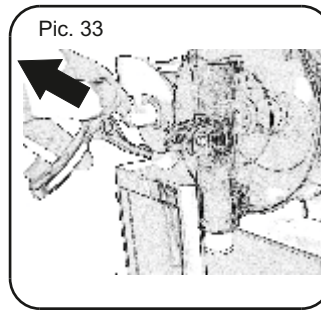
Clean the components with dish-washing soap and tepid water. Never use abrasive cleaners.

NOTE: Do not use too hot water to clean the plastic components .

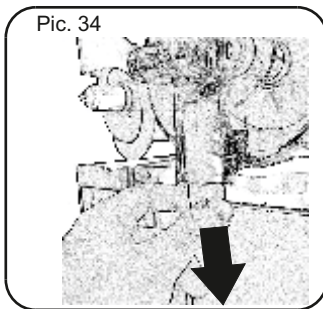
How to remove and clean the tap components



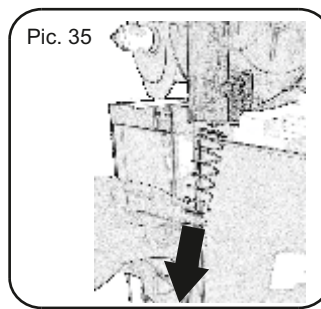
1 - Pull out the pin for handle fixing (see Pict. 32).



2 - Pull the handle from its place (see Pict. 33).

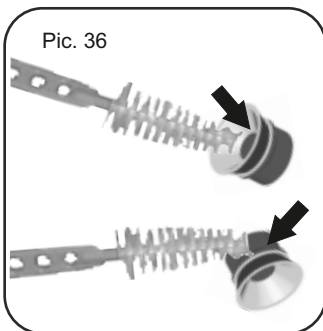


3 - Unthread the main tap pin by pulling it downwards (see Pict.34)

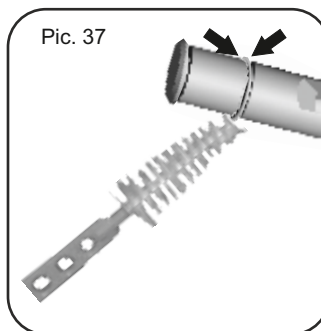


4 - Repeat the same operation for the tap spring (see Pict. 35)

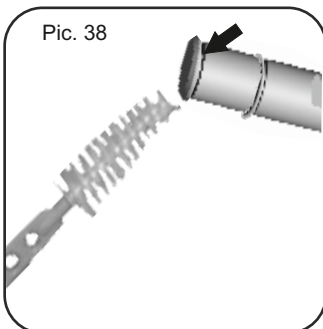
How to clean each part



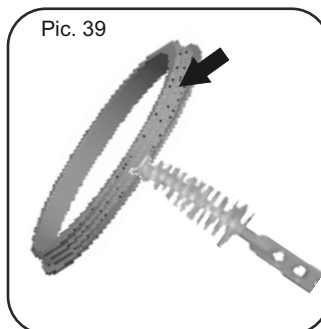
Clean the suction cap gasket as shown in Picture 36.



Clean the tap o-ring on both sides as shown in Picture 37.



clean the lower gasket for tap as shown in Picture 38



clean the bowl gasket along all the edges as shown in Picture 39



Clean the gaskets carefully.

Do not use aggressive detergents or abrasive products.

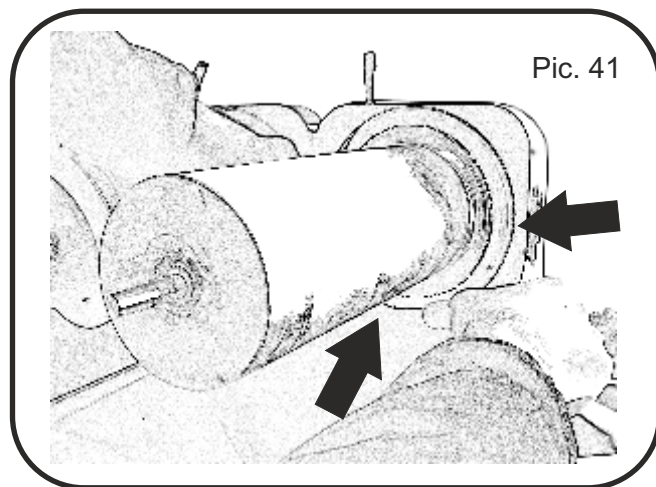
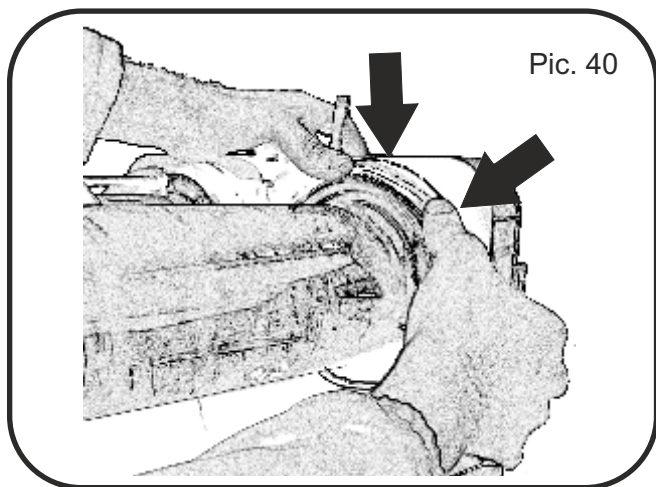
Softly wet the surfaces by the use of a brush. It is recommended to proceed with the cleaning of all gaskets with abundant water.

NOTE: Do not use too hot water to clean the plastic components .

REASSEMBLY OF THE COMPONENTS

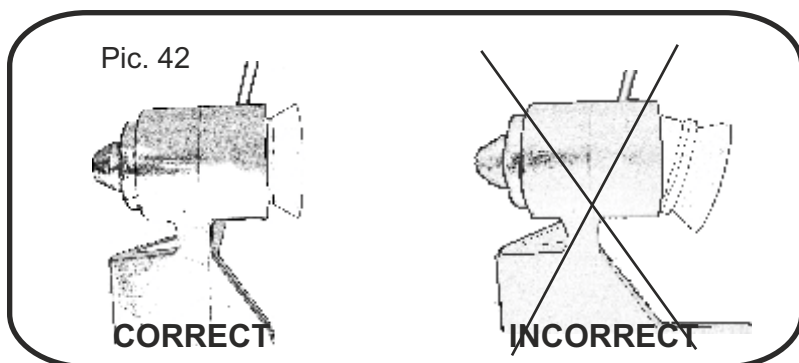
Reassembly of the parts removed during the cleaning.

Before reassembling of parts, clean the evaporator tube and drip trays & grids without using abrasive cleaners. Before reassembling the bowl gasket rinse it with water in order to facilitate the assembly of the bowl.



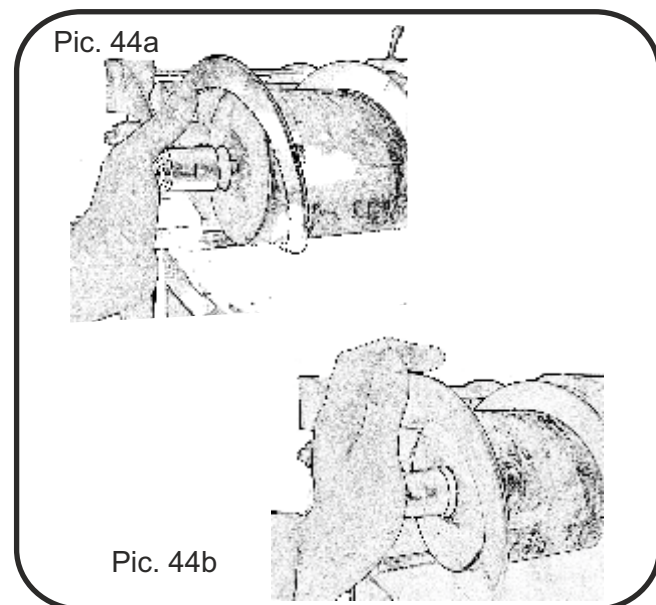
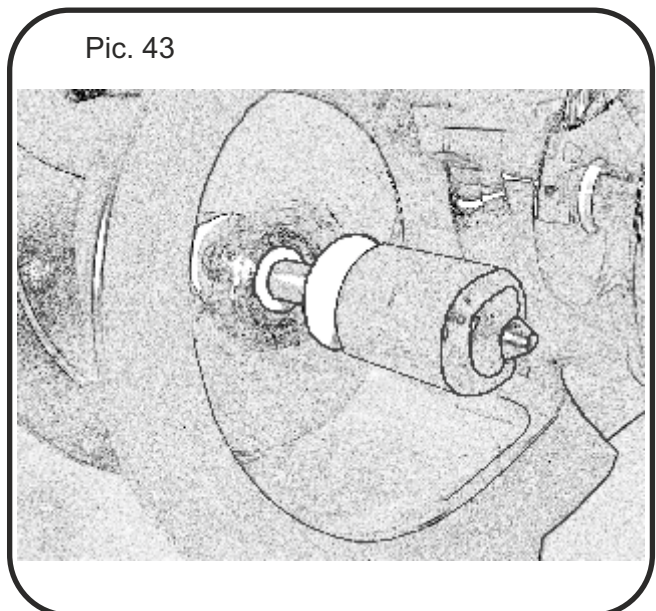
Put the bowl gasket in its position on the back part of the evaporator tube.

Once the bowl gasket is in its right position press it with your thumbs first in the lower part and then progressively towards its upper part (marking a circle with your fingers); until it is correctly fixed in its site (see Pict. 40 & 41).



Insert the suction cap gasket into the spiral blade by pushing it deeply (see Pict. 42). Lubricate with water.

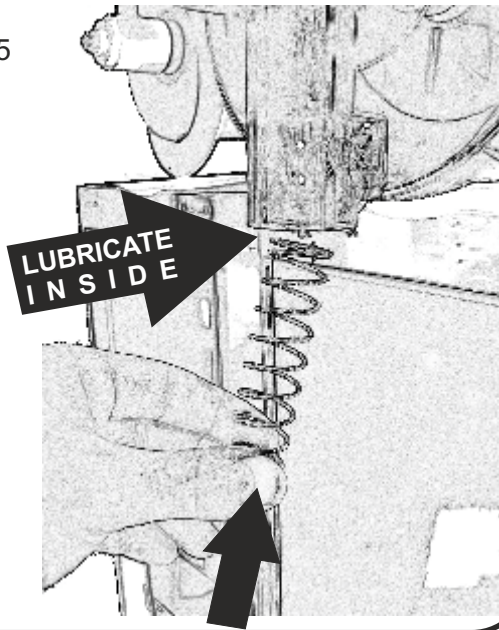
Insert the spiral blade by pushing it gently and deeply as indicated in Pict. 44a & 44b. After this it is important to lubricate the head of the spiral (see Pict. 43).



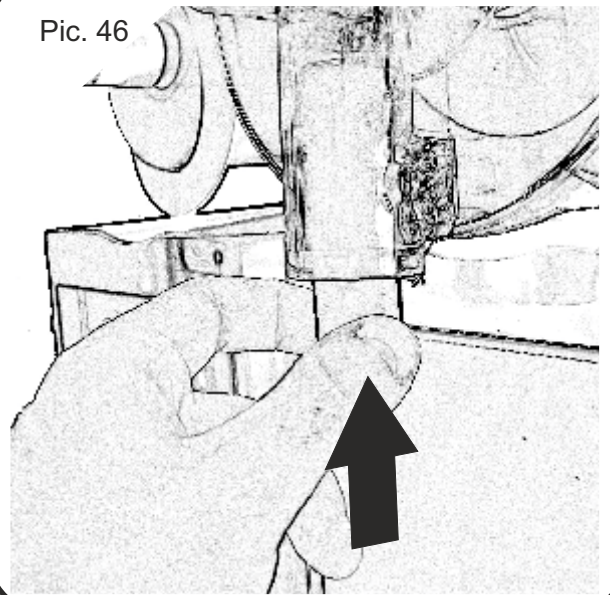
REASSEMBLY OF THE TAP

Before reassembling of the tap components lubricate by water the tap siege as indicated in Pict. 45 and lubricate with abundant water the seals as indicated in Pict.47.

Pic. 45

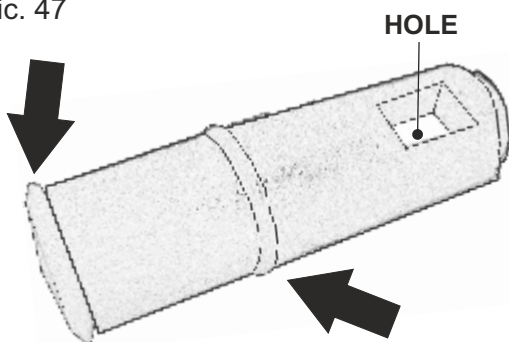


Pic. 46



Insert the tap spring and tap pin as indicated in Pic. 45 and 46.

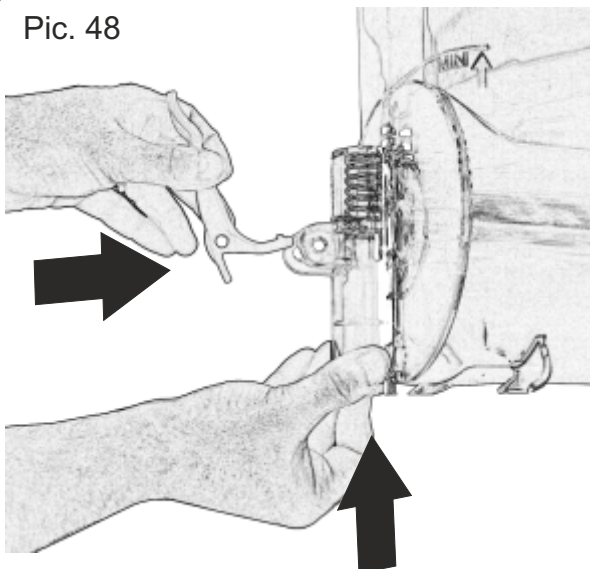
Pic. 47



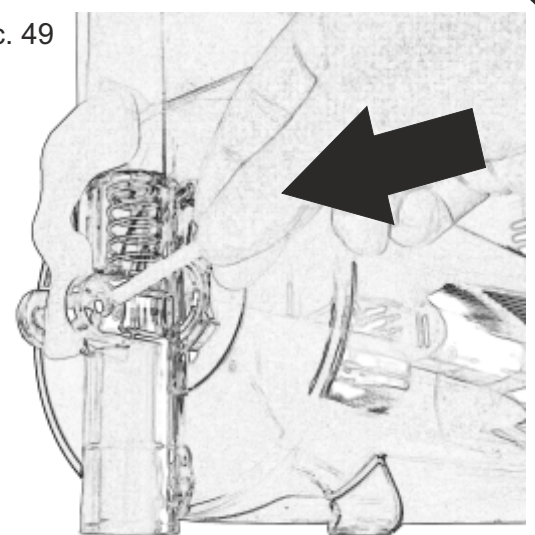
When inserting the main tap pin please be careful that the little square hole (see Pic. 47) is placed right in front of you. **Before inserting the tap pin lubricate with abundant water.**

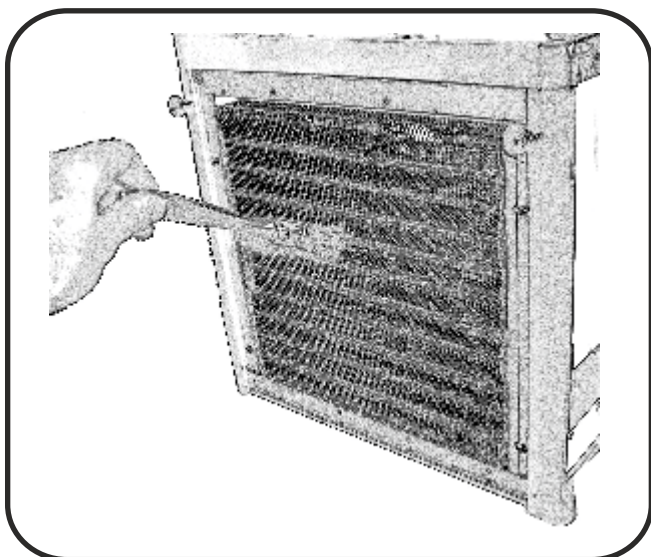
Keep the tap pin pressed upwards until you are able to see the square hole where you will insert the handle (see Pict. 48). Insert the pin for handle fixing as indicated in Pict. 49.

Pic. 48



Pic. 49





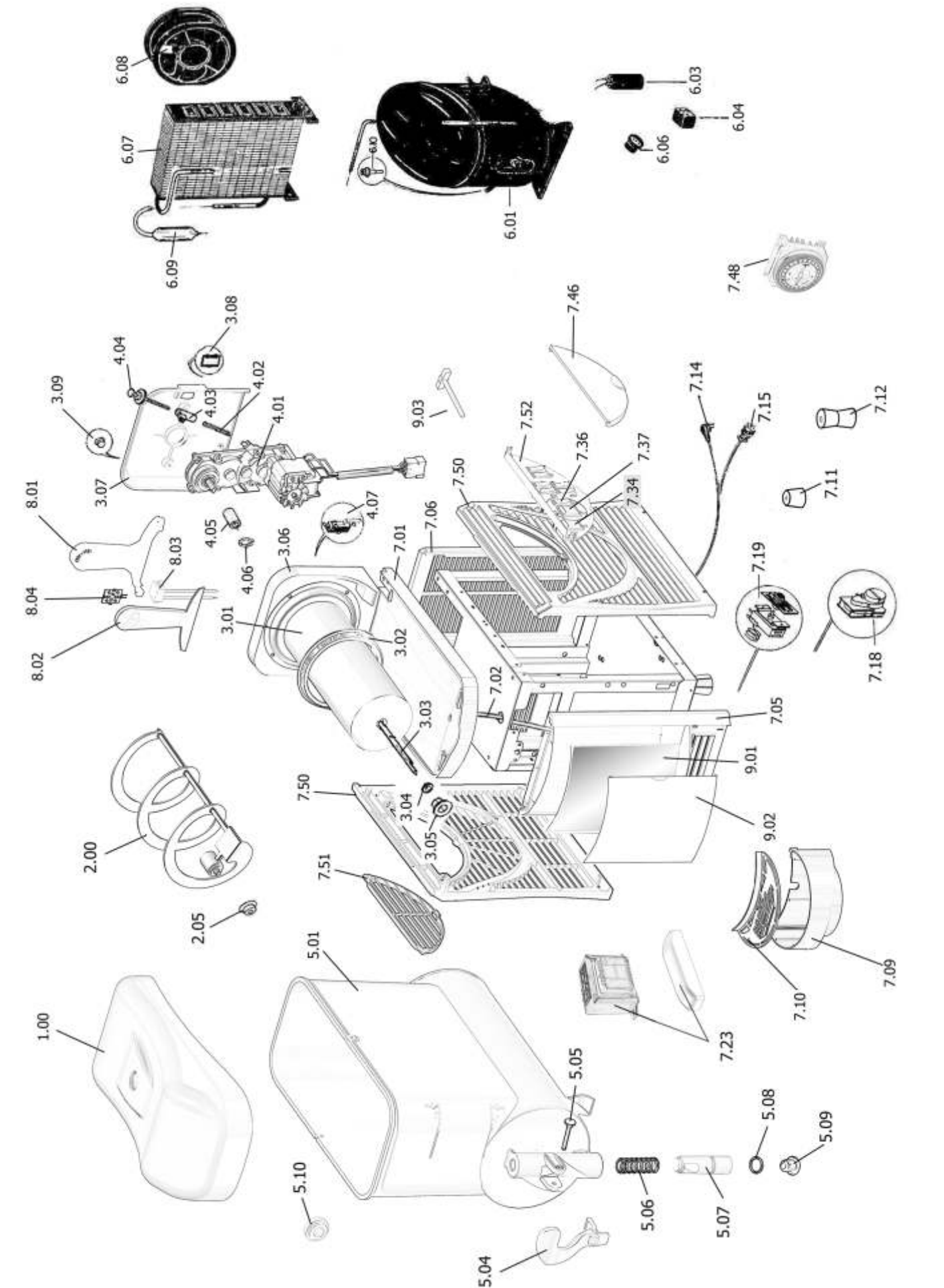
CONDENSER CLEANING

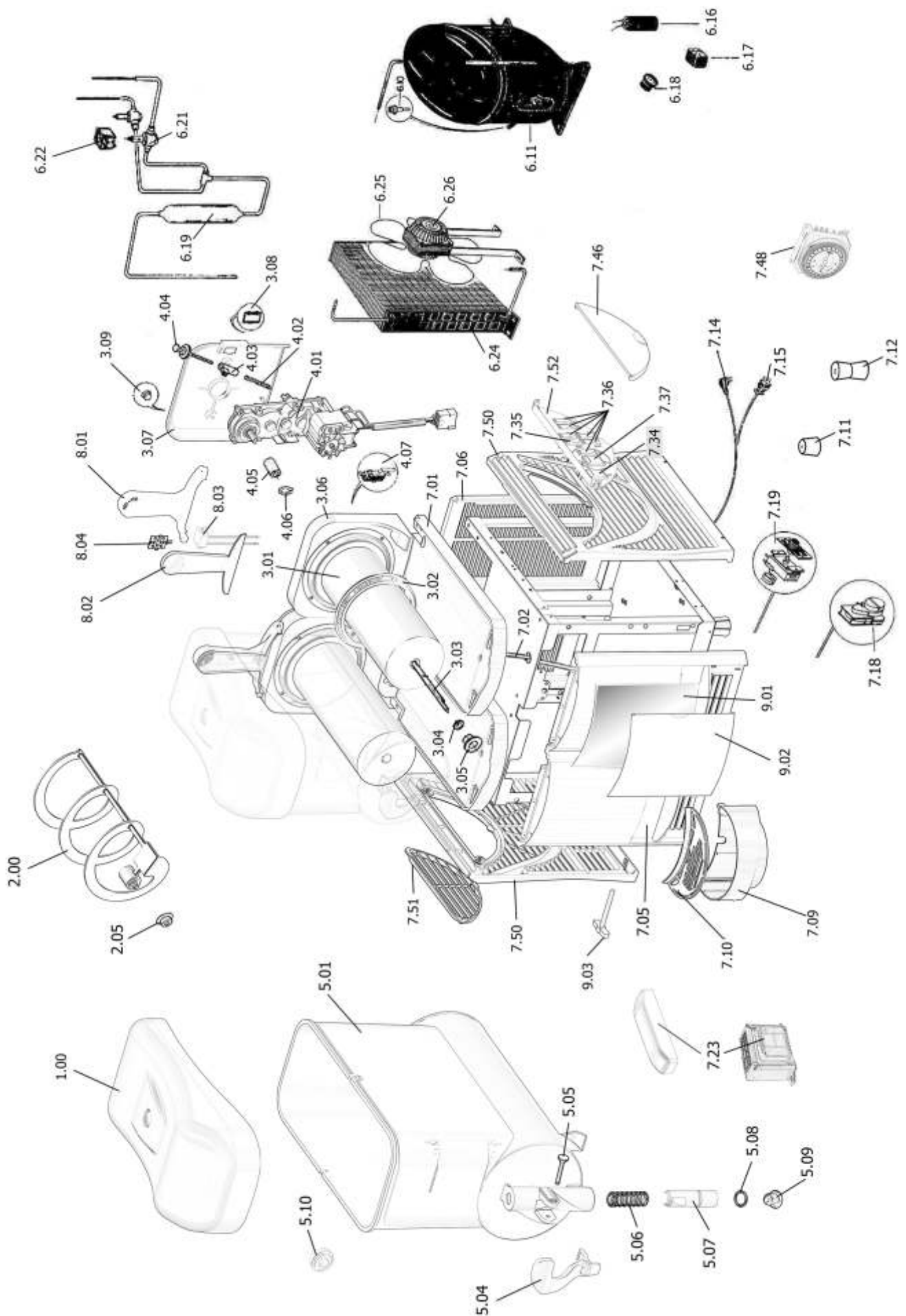
Remove side panels. Clean condenser with a brush every week. **Attention!** A dirty condenser can cause compressor damage.

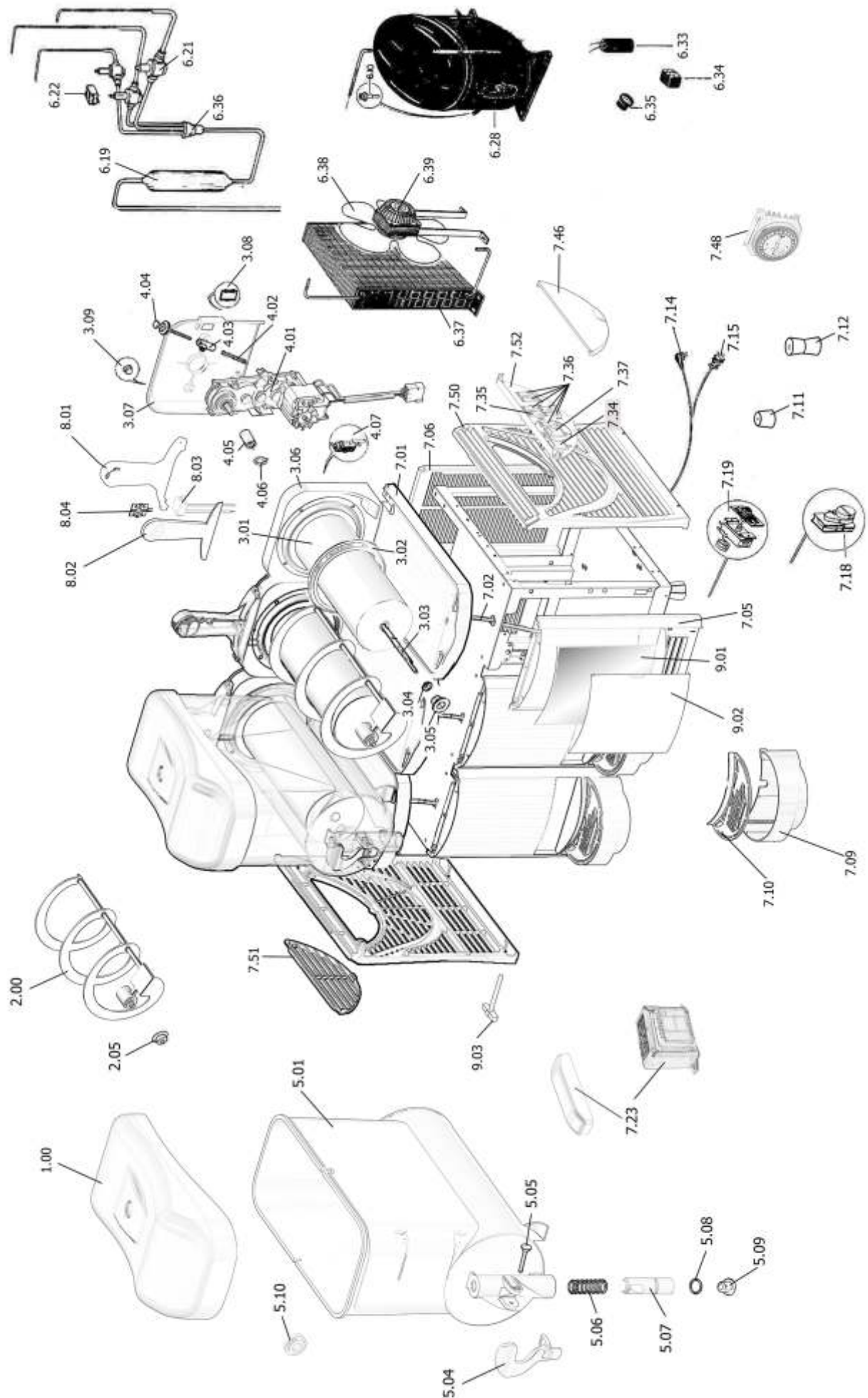
REPLACEMENT OF A LED LAMP



Maintenance of the LED lamp cover may only be performed by a specialized technician, who must organize all the operating sequences and the use of appropriate means for operating in strict compliance with current regulations. The operator must not disassemble any part of the cover. Only lamps provided by the Manufacturer may be used, in order to avoid any possible damage to the equipment.







SPARE PARTS LIST

Posit.	DESCRIPTION
1.00	SKYLINE LID
2.00	COMPLETE SPIRAL
2.05	SUCTION CAP GASKET
3.01	COMPLETE EVAPORATOR
3.02	BOWL GASKET
3.03	DRIVE SHAFT
3.04	SEALING RING
3.05	EVAPORATOR BUSHING
3.06	EVAPORATOR SUPPORT
3.07	COVER FOR EVAPORATOR SUPPORT
3.08	MINI DOOR
3.09	SCREW COVER
4.01	GEARMOTOR
4.02	SPRING FOR SLUSH ADJUSTMENT
4.03	SPRING GUIDE
4.04	WHEEL FOR SLUSH ADJUSTMENT
4.05	BRASS BUSHING
4.06	CLAMPING RING STOP
4.07	MICRO-SWITCH
5.01	TEN LITER BOWL
5.04	TAP HANDLE SKYLINE
5.05	PIN FOR HANDLE FIXING
5.06	TAP SPRING
5.07	TAP PIN
5.08	TAP O-RING
5.09	LOWER GASKET TAP
5.10	BOWL BUSHING
6.01	COMPRESSOR FABY SKYLINE 1
6.03	CONDENSER FOR COMPRESSOR FABY SKYLINE 1
6.04	RELE' FOR COMPRESSOR FABY SKYLINE 1
6.06	CLIXON FOR COMPRESSOR FABY SKYLINE 1
6.07	CONDENSER FABY SKYLINE 1
6.08	FAN MOTOR FABY SKYLINE 1
6.09	FILTER 20 gr. FABY SKYLINE 1
6.10	CAHRGE VALVE
6.11	COMPRESSOR FABY SKYLINE 2
6.16	CONDENSER FOR COMPRESSOR FABY SKYLINE 2
6.17	RELE' FOR COMPRESSOR FABY SKYLINE 2
6.18	CLIXON FOR COMPRESSOR FABY SKYLINE 2
6.19	FILTER 20 gr. FABY SKYLINE 2 & 3
6.21	ELECTROVALVE (MECH.PART)

Posit	DESCRIPTION
6.22	COIL
6.24	CONDENSER FABY SKYLINE 2
6.25	FAN D. 254-28° FOR FAN MOTOR 16 W
6.26	FAN MOTOR FABY SKYLINE 2 16 W
6.28	COMPRESSOR FABY SKYLINE 3
6.33	CONDENSER FABY SKYLINE 3
6.34	RELE' FOR COMPRESSORE FABY SKYLINE 3
6.35	CLIXON FOR COMPRESSOR FABY SKYLINE 3
6.36	THREE WAY DISTRIBUTOR
6.37	CONDENSER FABY SKYLINE 3
6.38	FAN D 254-34°
6.39	FAN MOTOR FABY SKYLINE 3 25W
7.01	CONDENSATION PANEL SKYLINE
7.02	CONDENSATION TUBE OUTLET
7.05	FRONT PANEL SKYLINE
7.06	BACK PANEL SKYLINE
7.09/7.10	DRIP TRAY & GRATE
7.11	SUPPORTING LEG
7.12	SUPPORTING LEG USA
7.13	CABLE CLAMP
7.14	POWER CABLE
7.15	POWER CABLE USA
7.18	TIMER MOTOR FABY SKYLINE 1
7.19	THERMOSTAT
7.23	TRANSFORMER / LED DRIVER SKYLINE 1 - 2 - 3
7.34	MAIN POWER SWITCH
7.35	UNIPOLAR DEVIATOR
7.36	UNIPOLAR SWITCH
7.37	BIPOLAR SWITCH
7.46	COVER FOR CONTROL PANEL
7.48	TIMER
7.50	ONE-PIECE SIDE PANEL
7.51	SMALL SIDE HOLE PANEL
7.52	CONTROL PANEL SKYLINE
8.01	COVER FOR LED
8.02	TRASPARENT COVER LED
8.03	BULB SOCKET
8.04	LED LAMP
9.01	DISPLAY PHOTO FRONT PANEL SKYLINE
9.02	GLASS FRONT PANEL SKYLINE
9.03	PLASTIC SCREW FOR SIDE PANEL

WARRANTY TERMS AND CONDITIONS:

1. The device is guaranteed for a period of twelve months from the date of invoice.
2. The warranty envisages the free replacement of parts forming the unit recognised as defective at origin due to manufacturing defects, provided the device's defective operation was notified in writing by the buyer to the manufacturer within seven days from the discovery of said defect.
3. The warranty does not apply to parts with an aesthetic function and to those parts which may be defective due to or as a result of circumstances not related to manufacturing defects i.e. to negligence, incompetence or careless use, incorrect installation or in any case not installed in accordance with the instructions provided by the manufacturer, incorrect maintenance or performed by personnel not authorised by CAB S.p.A. or any case carried out in a manner contrary to the instructions provided by the manufacturer, (ibid) transport carried out in an unsuitable manner or in any case in a manner other than that indicated by the manufacturer; related technical operations are also excluded from any guarantee
4. The manufacturer is not responsible under this warranty should the device destroy or deteriorate anything other than the device itself; the manufacturer is not liable for any damages caused, directly or indirectly, to persons and / or property as a result of failed or incorrect compliance with all the requirements indicated in the attached user manual; should the manufacturer be required to answer for damages suffered by the buyer, the compensation paid by C.A.B. S.p.A. may not in any case be higher than the price paid by the buyer to purchase the product.
5. The warranty does not cover any transport costs.
6. Repairs to the equipment must take place at C.A.B. S.p.A. premises, or at one of the laboratories it authorises; transport costs and all connected risks shall be entirely borne by the buyer.
7. The warranty and assistance will expire twelve months after the date of purchase; all servicing will therefore be carried out by also charging, in addition to labour costs, the costs of the replaced parts and transport.
8. No device replacement or extension of the warranty may apply following a breakdown.
9. The warranty does not cover any device whose serial number plate shows signs of tampering, has been removed or is in a condition which does not allow a positive identification of the device.
10. This guarantee is valid only in the territory where the buyer has its registered office at the date of purchase of the device.

DELIVERY

Machines are delivered Ex-works.

COMPETENT COURT

The contracts stipulated with the manufacturer are subject to the Italian law. For any dispute, either in Italy or abroad, the Naples court shall be the competent one.

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[illegible]

[illegible]



40 East Pearce St. Richmond Hill, Ontario L4B 1B7
Toll Free: 1-800-263-1455 info@servecanada.com