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› UGOLINI Mini 6L Commercial Granita Slush Margarita Smoothie Frozen Drinks Beverage Maker Machine Dispenser - Made in Italy
Instruction Manual

Ugolini Mini (1 Bowl x 6 Liters)

UGOLINI Mini 6L Commercial Granita/Slush Machine Instruction Manual

Model: Mini (1 Bowl x 6 Liters)

Brand: Ugolini

1. INTRODUCTION

Thank you for choosing the Ugolini Mini 6L Commercial Granita/Slush Machine. This compact and reliable dispenser is designed for preparing and serving granitas, sorbets, and other frozen beverages. Featuring a patented magnetic transmission system and a durable polycarbonate bowl, this machine is built for efficiency and ease of use in commercial environments. Please read this manual thoroughly before operation to ensure safe and optimal performance.

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the machine:

- Ensure the machine is connected to a properly grounded electrical outlet with the correct voltage as specified on the rating label.
- Do not operate the machine with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep hands and foreign objects away from moving parts during operation.
- Never immerse the main unit (base) in water or other liquids.
- Unplug the machine before cleaning, maintenance, or when not in use.
- 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 been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Use only genuine Ugolini replacement parts and accessories.
- Ensure adequate ventilation around the machine to prevent overheating.

3. COMPONENTS OVERVIEW

Familiarize yourself with the main components of your Ugolini Mini machine:

- **Main Unit (Base):** Houses the compressor, motor, and control panel.
- **Polycarbonate Bowl:** 6-liter capacity container for the beverage mixture.
- **Lid:** Covers the bowl to maintain hygiene and temperature.
- **Mixing Auger:** Rotates inside the bowl to ensure consistent freezing and mixing.
- **Dispensing Tap:** For serving the frozen beverage.
- **Drip Tray:** Collects any spills from the dispensing tap.
- **Control Panel:** Includes power switch, temperature/consistency controls, and display.



Figure 3.1: Front view of the Ugolini Mini 6L Granita Machine, showing the main unit, clear bowl, and red dispensing tap.



Figure 3.2: Close-up view of the control panel with digital display and power switch, alongside the dispensing tap and lower part of the bowl.

4. SETUP AND INITIAL PREPARATION

1. **Unpacking:** Carefully remove the machine from its packaging. Retain the packaging for future transport or storage.
2. **Placement:** Place the machine on a stable, level, and sturdy surface. Ensure there is at least 15 cm (6 inches) of clear space around all sides of the machine for proper ventilation. Avoid placing it near heat sources or in direct sunlight.
3. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food.
 - Remove the bowl, lid, mixing auger, and dispensing tap assembly.
 - Wash these components with warm water and a mild, food-safe detergent.
 - Rinse thoroughly with clean water and allow them to air dry completely or dry with a clean cloth.
 - Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit.
4. **Assembly:** Reassemble the cleaned components. Ensure the mixing auger is correctly seated in the bowl and the bowl is securely placed on the main unit. Attach the dispensing tap assembly and place the lid on top.
5. **Power Connection:** Plug the machine into a dedicated, grounded electrical outlet.

5. OPERATING INSTRUCTIONS

1. **Prepare Mixture:** Prepare your desired granita, slush, or frozen beverage mixture according to your recipe. Ensure the mixture is well-dissolved and free of large particles that could obstruct the auger or tap.
2. **Fill the Bowl:** Pour the prepared mixture into the polycarbonate bowl. Do not fill above the maximum fill line indicated on the bowl.



Figure 5.1: The Ugolini Mini machine with a beverage mixture in the bowl, ready for freezing.

3. **Power On:** Close the lid securely. Locate the power switch on the control panel and turn the machine ON. The mixing auger will begin to rotate, and the cooling system will activate.
4. **Adjust Consistency:** Use the controls on the panel to adjust the desired consistency of your frozen beverage. Refer to the machine's specific control icons for freezing intensity. The digital display may show temperature or a consistency setting.
5. **Freezing Process:** Allow the machine to operate until the desired consistency is achieved. This typically takes 30-60 minutes depending on the initial temperature of the mixture and ambient conditions.
6. **Dispensing:** To dispense the frozen beverage, place a cup under the dispensing tap and pull the tap handle forward.

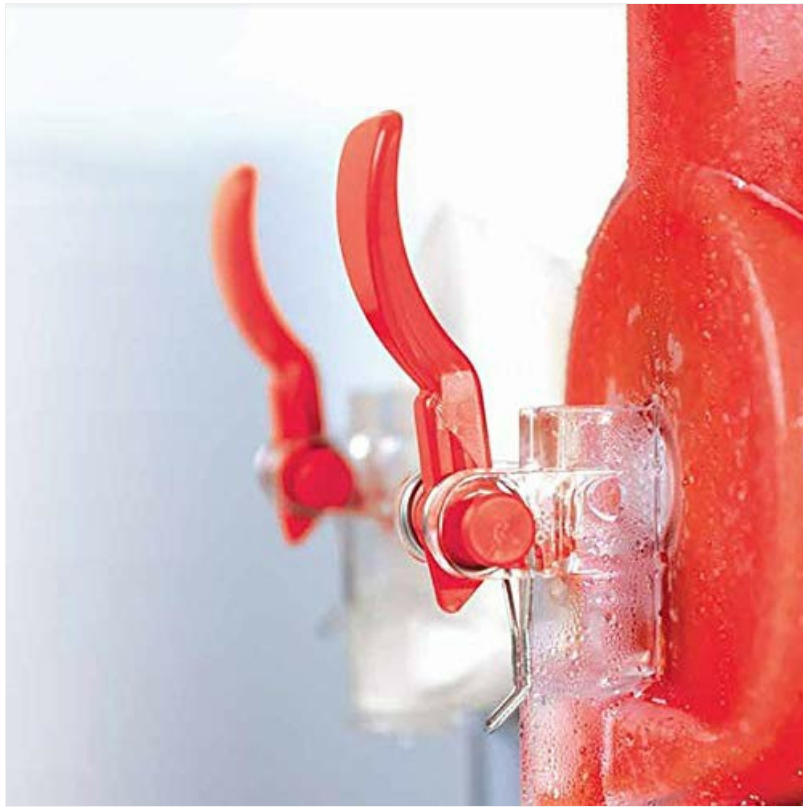


Figure 5.2: Close-up view of the red dispensing tap, showing the mechanism for serving frozen beverages.

7. **Power Off:** When finished, turn off the machine using the power switch and unplug it from the electrical outlet.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are essential for hygiene and extending the life of your machine.

Daily Cleaning:

1. Turn off and unplug the machine.
2. Empty any remaining product from the bowl.
3. Remove the lid, bowl, mixing auger, and dispensing tap assembly.
4. Wash all removable parts with warm water and a mild, food-safe detergent. Use a soft brush for hard-to-reach areas.
5. Rinse thoroughly and allow to air dry completely.
6. Wipe down the exterior of the main unit with a damp cloth. Do not use harsh chemicals or abrasive materials.
7. Clean the drip tray.
8. Reassemble all dry components.

Periodic Maintenance:

- **Condenser Cleaning:** Periodically clean the condenser fins located on the back or sides of the machine. Use a soft brush or vacuum cleaner to remove dust and debris. This improves cooling efficiency. Ensure the machine is unplugged before cleaning the condenser.
- **Seal Inspection:** Regularly inspect the seals and gaskets around the bowl and tap for wear or damage. Replace them if necessary to prevent leaks.
- **Professional Servicing:** For any internal maintenance or repairs, contact a qualified service technician.

7. TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord unplugged; circuit breaker tripped.	Check power connection; ensure outlet is functional; reset circuit breaker.
Mixture not freezing.	Insufficient ventilation; condenser dirty; mixture too thick/thin; ambient temperature too high.	Ensure proper clearance around machine; clean condenser; adjust mixture consistency; operate in a cooler environment.
Leaking from bowl or tap.	Bowl/tap not assembled correctly; worn seals/gaskets.	Reassemble components securely; inspect and replace worn seals.
Unusual noise during operation.	Auger obstruction; machine not level; internal component issue.	Check for foreign objects in bowl; ensure machine is level; if noise persists, contact service.

If the problem persists after attempting these solutions, please contact Ugolini customer support or a qualified service technician.

8. SPECIFICATIONS

- **Model:** Ugolini Mini (1 Bowl x 6 Liters)
- **Capacity:** 6 Liters (per bowl)
- **Construction:** Unibody stainless steel (base), Food-grade shockproof polycarbonate (bowl)
- **Mixing System:** Patented magnetic transmission
- **Compressor:** Hermetic, air-cooled condenser
- **Safety Features:** Overload protector, safety pressure switch
- **Origin:** Designed, manufactured, and assembled in Italy
- **ASIN:** B08RBCGN82
- **Manufacturer:** Ugolini S.p.A

9. WARRANTY AND SUPPORT

Your Ugolini Mini machine is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or service inquiries, please contact Ugolini customer service or your authorized dealer. Ensure you have your model number and ASIN (B08RBCGN82) ready when contacting support.

For the latest information and support resources, visit the official Ugolini website.