

USER MANUAL

GRANITA SLUSH MACHINE



MODEL: GRANITA-1N, GRANITA-2N, GRANITA-3N



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Warning!

To operate the slush machine properly, please read below instruction carefully.

The product should be placed for 24h before turning it on.

When using the new product, it needs at least 30-45 minutes to produce the frozen smoothies for the first time.

Please NOTE: The the total capacity of the mix or recipe(liquid) inside the cylinder needs to be above the minimum level line and below the maximum level line.

Please NOTE: The sugar content of the mix or recipe must be between 13%~17%.

Please NOTE: The recommended sugar content of the mix or recipe is 15%.

Please don't use Coca-Cola, sodium, beers, cocktail, cyclamate, saccharin, juice or other substance which contains too MUCH water but too LITTLE sugar.

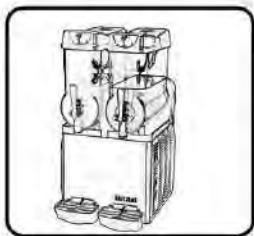
Please NOTE: If you have to use alcohol in this machine, please make sure to regularly wipe the condensation water on the outside of the bowls to prevent the outside from freezing. It's advisable to add the alcohol after the slushy has been served or to serve it separately.

If there is too much water in your mix, it will eventually cause the agitator shaft freezing and then stop spinning. Instead, if there is too much sugar, it is difficult for the machine to freeze the mix properly.

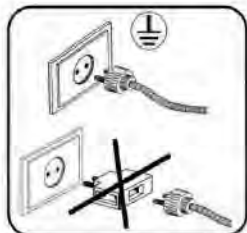
If this happens, please follow below instruction to solve it:

1. Power off the machine IMMEDIATELY, don't force to run the machine again, otherwise, one of the small plastic clips inside the agitator shaft would be damaged.
2. EMPTY and DRY the tank, let the ice blocks inside the agitator shaft COMPLETELY melt. It is recommended to dry it at least 72 hours to make sure ice blocks inside the motor and agitator shaft melt completely.
3. CHANGE your recipe IMMEDIATELY. It is the KEY point TO SOLVE THE PROBLEM. The recommended recipe is water/granulated sugar=10kgs/1.5kgs. Granulated sugar is recommended. Please don't add Coca-Cola, beers, wine, cocktail, sodium cyclamate, saccharin, juice or other substance which contains too much water but too little sugar. **The sugar content of the mix or recipe must be at least 13%.**
4. Power on the machine and turn on frozen button for each tank.

General Use of The Machine



- 1 Place machine on a flat surface. Leave at least 25cm on all sides for air circulation to avoid overheating. Optimum room temperature range: 25°C–32°C.



- 2 Pay attention to the voltage. Be sure there is a ground pole. Do not plug more than one machine in to one socket. Extensions cords not recommended.



- 3 Mix product in a separate container if your product is a liquid concentrate, or powder, to be mixed with water, do not dilute more. There must be at least 13% sugar content to avoid breakage of ice scraper blade.

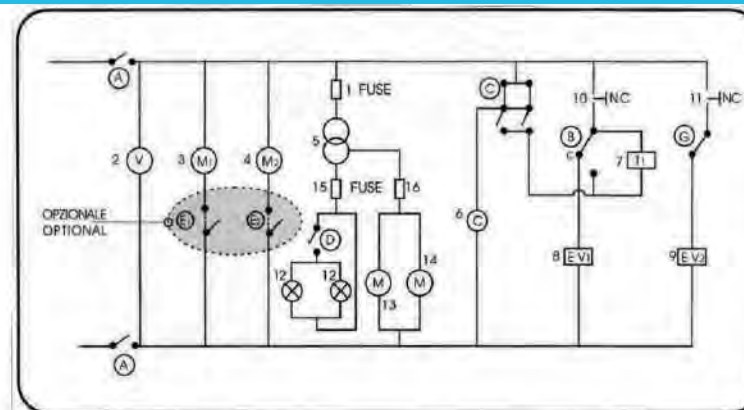


- 4 Never turn machine on without product in bowl or with only water in bowl. Pour product into bowl to "max" line [never add a hot product]. Do not let product go below "min" line [keep at least 1" above cylinder at all times]. Refill with refrigerated product when level is halfway between min and max levels. This way there will always be frozen product available for customers.

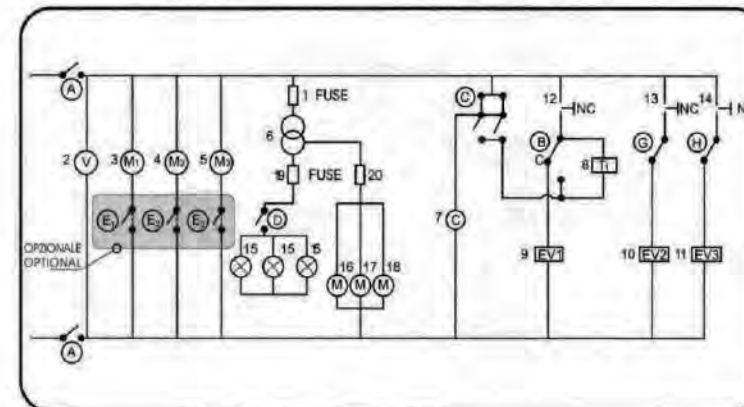


- 5 Adjustment for slush consistency. The machine has been adjusted for fruit granitas [normal]. Products containing milk, or other products which may take longer to freeze, adjust '+' as shown in picture.

Diagram

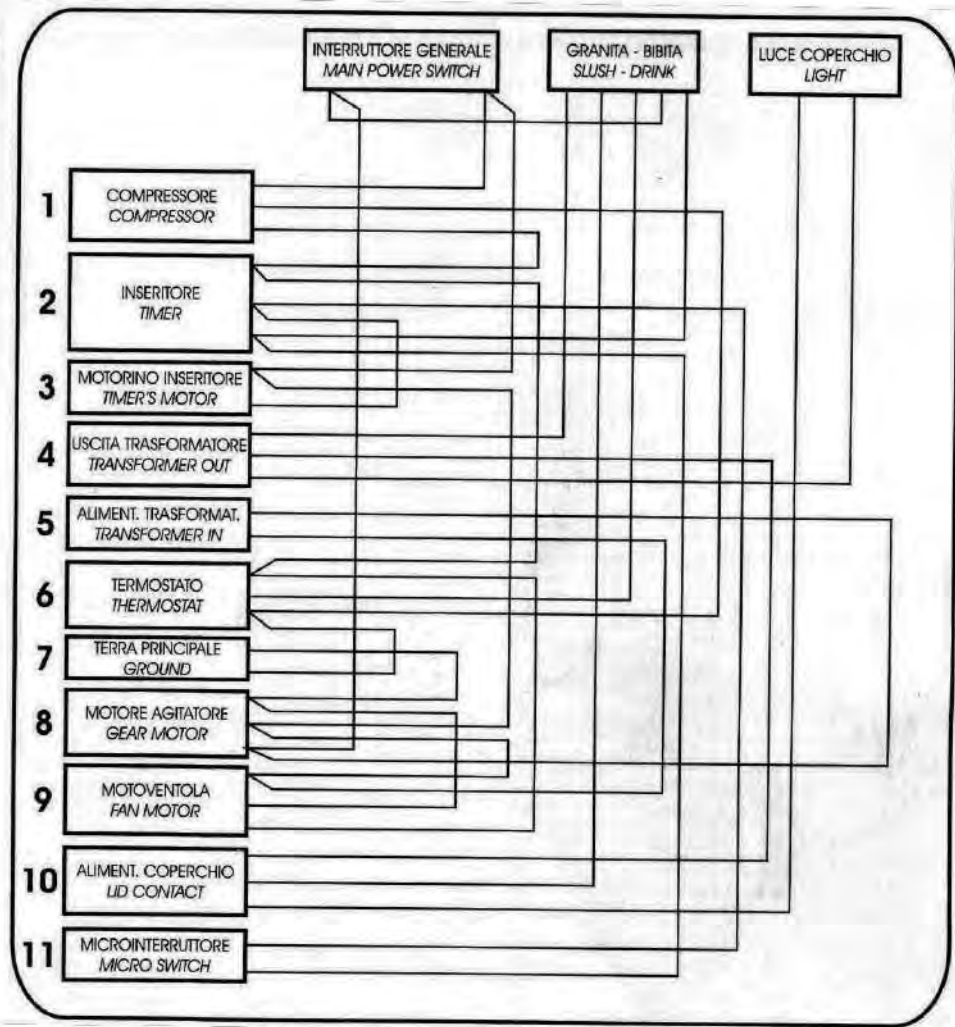


- | | | | |
|--------------------|----------------------|---|--|
| 58 1) Fuse | 8) Electro-valve 2 | A) Main power switch | D) Light switch |
| 2) Gear motor 1 | 9) Micro-switch 1 | B) Individual bowl freeze/refrigeration switch | G) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) |
| 3) Gear motor 2 | 10) Micro-switch 2 | C) Main freeze/refrigeration switch (Mod./2 and Mod./3) | H) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) |
| 4) Transformer | 11) Light | | |
| 5) Compressor | 12) Agitator motor 1 | | |
| 6) Thermostat 1 | 13) Agitator motor 2 | | |
| 7) Electro-valve 1 | 14) Fuse | | |
| | 15) Fuse | | |



- | | | | |
|--------------------|----------------------|---|--|
| 59 1) Fuse | 10) Electro-valve 2 | A) Main power switch | G) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) |
| 2) Fan motor | 11) Electro-valve 3 | B) Individual bowl freeze/refrigeration switch | H) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) |
| 3) Gear motor 1 | 12) Micro-switch 1 | C) Main freeze/refrigeration switch (Mod./2 and Mod./3) | I) Individual bowl freeze/refrigeration switch (Mod./2 and Mod./3) |
| 4) Gear motor 2 | 13) Micro-switch 2 | D) Light switch | |
| 5) Gear motor 3 | 14) Micro-switch 3 | | |
| 6) Transformer | 15) Light | | |
| 7) Compressor | 16) Agitator motor 1 | | |
| 8) Thermostat 1 | 17) Agitator motor 2 | | |
| 9) Electro-valve 1 | 18) Agitator motor 3 | | |
| | 19) Fuse | | |
| | 20) Fuse | | |

Diagram



- 57
- 1) Compressor
 - 2) Timer micro-switch
 - 3) Timer motor
 - 4) Transformer 1
 - 5) Transformer 2
 - 6) Thermostat
 - 7) Ground
 - 8) Gear motor
 - 9) Fan motor
 - 10) Lid power
 - 11) Motor micro-switch

General Use of The Machine

SWITCH FUNCTION

6 Triple bowl

POWER FREERE MIXER1 MIXER2 MIXER3

OFF OFF OFF OFF OFF



7 Double bowl

POWER FREERE MIXER1 MIXER2

OFF OFF OFF OFF



8 Single bowl

POWER FREERE MIXER

OFF OFF OFF



General Use of The Machine

9



10

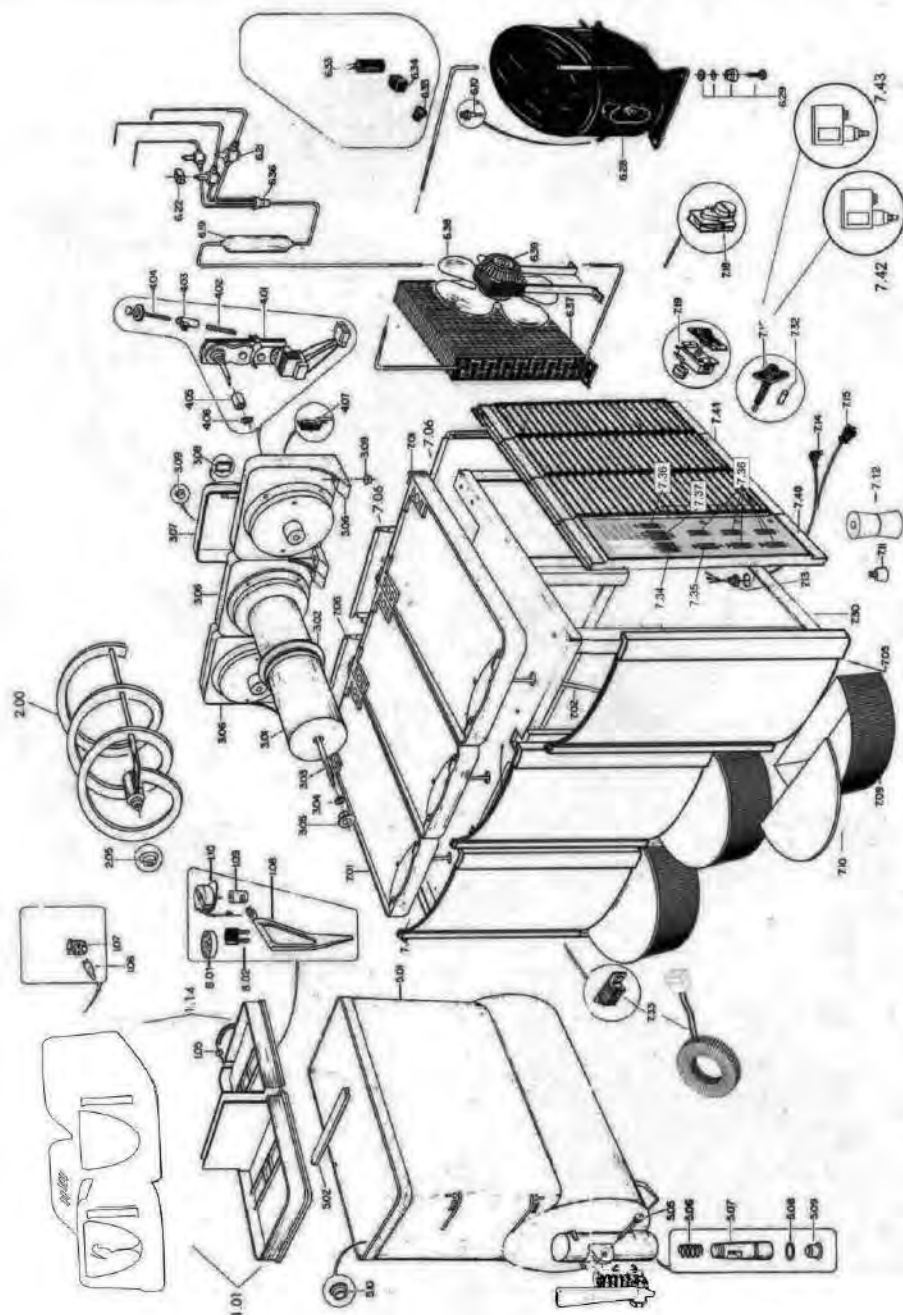


11 SOFT AND HARD SWITCH:
TURN LEFT-SOFT,
TURN RIGHT-HARD

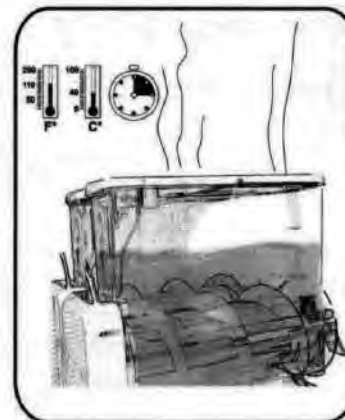
Spare Parts List

1.01	Coperchio con sottocoperchio anteriore	Complete frontal upper cover	7.12	Piedino America	American cattle
1.02	Spina cilindrica	Lid & Inge	7.13	Termacavo	Terminal block cable camp
1.05	Filo estensibile	Extensible cable	7.14	Cavo alimentazione	Feeder cable
1.06	Lampada alog. gen.	Halogen light	7.15	Cavo America	Fuse holder
1.07	Porta lampada	Light socket	7.16	Portafusibile	16 A fuse
1.08	Agitatore supplementare	Additional agitator	7.17	Fusibile 16 A	4 A fuse Mod. 2-3 UL
1.09	Giunto per agitatore	Agitator joint	7.17	Fusibile 25 A Mod. 2-3 UL	Fusibile 25 A Mod. 2-3 UL
1.10	Motoriduttore 24V	24 V Gear motor	7.18	Fusibile 25 A Mod. 2-3 UL	Mod. 1 timer motor 220V-50HZ
1.14	Coperchio completo posteriore	Complete back cover	7.18	Interruttore bidico 220V/50-60HZ Mod. 1	Mod. 1 timer motor 110V/60HZ
2.00	Elica completa	Spiral assembly	7.18	Interruttore bidico 110V/60HZ Mod. 1	1 thermos set
2.05	Guarnizione ventosa	Suction cap gasket	7.19	Termistato	25VA transformer 220/240/12-24
3.01	Evaporatore completo	Complete evaporator	7.23	Tras- 25 VA 220-240/12-24V	25VA transformer 115V/12-24V
3.02	Guarnizione vasca	Bowl gasket	7.23	Trasformatore 25 VA 115V/12-24V	25VA transformer 220V-240/12V-24V
3.03	Albero di trasmissione D12	D12 Transmission shaft	7.24	Tras- 60 VA 220V-240V/12V-24V	60VA transformer 220V-240/12V-24V
3.04	Anello di tenuta	Sealing ring	7.33	Trasformatore 80VA 220V-240V/12V-24V	80VA transformer 115V/12V-24V
3.05	Buccola per evaporatore D19	Evaporator bushing D19	7.33	Trasfo- 80VA 115V/12V-24V	Main power switch
3.06	Supporto evaporatore	Evaporator support	7.34	Interruttore generale	Individual bowl freeze- relief switch
3.07	Coperchio supporto evaporatore	Cover for eva. porator support	7.35	Int. dev. granita bibita	Ught switch
3.08	Spornello regolazione granita	Mini-door for slush adjustment	7.36	Interruttore luce	Individual bowl agitator switch
3.09	Coprivite	Screw cover	7.36	Interruttore motore agitatore	Individual bowl agitator switch
4.01	Motoriduttore	Gear motor	7.36	Interruttore mot. o- ac-10A superiore	Main freeze- relief switch
4.02	Molla regolazione granita	Spring for slush adjustment	7.37	Interruttore dev. bipol. granita/bibita	60VA transformer 115V/12V-24V
4.03	Guida molla	Spring guide	7.38	Trasformat. 60VA 115V/12-24V	APS control panel
4.04	Ruota regolazione granita	Wheel for slush adjustment	7.40	Fianco portacomandi ABS	ABS vent hole side panel
4.05	Buccola ottone	Brass bushing	7.41	Fianco grigliato ABS	Low pressostat
4.06	Anello di arresto	Clamping ring stop	7.42	Pressostato bassa	High pressostat
4.07	Microinterruttore	Micro-switch	7.43	Pressostato alta	Bearing
5.01	Vasca 10 lt	10 Lt. bowl	8.01	Cuscinetto	Condenser
5.02	Travarsa	Cross-bar	8.02	Condensatore	
5.04	Leva	Handle			
5.05	Perno fissaggio leva	Pin for handle fixing			
5.06	Molla rubinetto	Tap pin			
5.07	Perno rubinetto	Tap o- ring			
5.08	O-ring rubinetto	Lower gasket for tap			
5.09	Guarnizione interno rubinetto	Bowl bushing			
5.10	Soccola per vasca	Mod./1 compressor 110V/60HZ			
6.01	Compressore Mod./1 110V/50HZ	Mod./1 compressor 220V/60HZ			
6.01	Compressore Mod./1 220V/50HZ	Mod./1 100W-50HZ			
6.01	Compressore Mod./1 220V/50HZ	Mod. 1 capacitor			
6.03	Condensatore avv. Mod. 1	Mod. 1 compressor relay			
6.04	Relè compressore Mod. 1	Mod. 1 compressor protector			
6.06	Salvatore Mod. 1	Mod./1 condenser			
6.07	Condensatore Mod. 1	Mod./1 fan motor 110V/60HZ			
6.08	Motore vent-lore Mod. 1 110V/60HZ	Mod./1 fan motor 220V/50-60HZ			
6.08	Motore ventilatore Mod. 1 220V/50-60HZ	Mod./1 20 gm Filter			
6.09	Filtro 20 gr Mod./1	Charge valve			
6.10	Valvola di carica				
6.11	Compressore Mod./2 110V/60HZ	Mod./2 compressor 110V/60HZ			
6.11	Compressore Mod./2 220V/50HZ	Mod./2 compressor 220V/50HZ			
6.11	Compressore Mod./2 220V/50HZ	Mod./2 compressor 220V/60HZ			
6.16	Condensatore avviamento	Mod. 2 capacitor			
6.17	Relè compressore	Mod. 2 compres. relay			
6.18	Salvatore Mod. 2	Mod. 2 compres. protector			
6.19	Filtro 20 gr	20 gm Filter			
6.21	Corpo meccanico elettrovalvola	Electrovalve (Mechanical part)			
6.22	Bobina 110/60HZ	Coil 110/60HZ			
6.22	Bobina 220/60HZ	Coil 110/60HZ			
6.22	Bobina 240/60HZ	Coil 110/60HZ			
6.22	Bobina 220/60HZ	Coil 110/60HZ			
6.22	Condensatore Mod./2	Mod./2 condenser			
6.24	Ventola D 254-28- per motore 16W	D 254-28 fan for 16W motor			
6.25	Motore vent. Mod. 2 110V/60HZ 16W	Mod. 2 fan motor 110V/60HZ 16W			
6.26	Motore vent. Mod. 220V/50-60HZ 16W	Mod. 2 fan motor 220V/50-60HZ 16W			
6.26	Compressore Mod./3 110V/50HZ	Mod./3 compressor 110V/60HZ			
6.28	Compressore Mod./3 220V/50HZ	Mod./3 compressor 220V/50HZ			
6.28	Compressore Mod./3 220V/50HZ	Mod./3 compressor 220V/60HZ			
6.28	Cond. di avv. Mod. 3	Mod. 3 start capacitor			
6.34	Relè compressore Mod. 3	Mod. 3 compres. protector			
6.35	Salvatore Mod. 3	Mod. 3 compres. protector			
6.36	Distributore ottone 3 vie	Three way brass distributor			
6.37	Condensatore Mod. 3	Mod. 3 condenser			
6.38	Ventola D 254-34 g	Fan D 254-34			
6.39	Motore vent. 220V/50-60HZ Mod. 3 25W	Mod. 3 fan motor 220V/50-60HZ 25W			
6.39	Motore vent. 110V/60HZ Mod. 3	Mod. 3 fan motor 110V/60HZ			
7.01	Piano gocciolatoio	Water drip surface			
7.02	Tubo uscita condensa	Tube for condensation outlet			
7.05	Pannello portavaschetta	Drip bay panel			
7.06	Pannello posteriore Mod. 1	Back panel Mod. 1			
7.06	Pannello posteriore Mod. 2/3	Back panel Mod. 2/3			
7.08	Angolare	Angle bar			
7.09	Vaschetta raccogliacqua	Drip tray			
7.10	Griglia vaschetta	Grate for drip bay			
7.11	Piedino	Supporting foot			

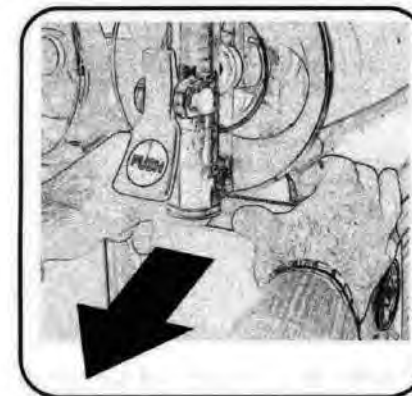
Spare Parts List



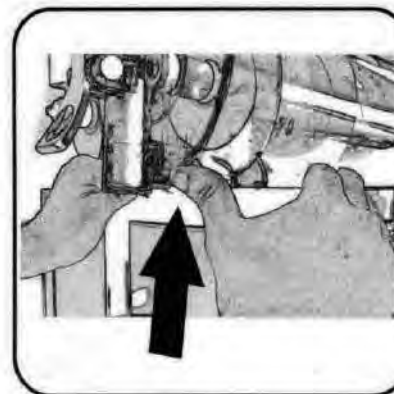
Maintenance



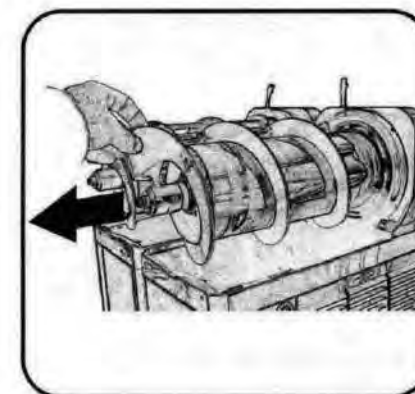
- 12 To empty bowl: turn power off. Drain product. Fill bowl with tepid water. Let stand 15 minutes.



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



- 13 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.



- 15 Remove spiral blade, as shown in picture. Remove large gasket at back of machine, as shown in picture. Wash parts with tepid water and disinfectant.

Maintenance



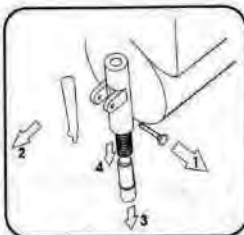
16 Replacing parts:

- 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.



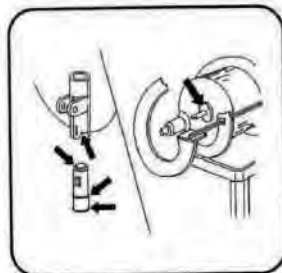
17 Using thumbs, press on both legs until they snap in place. Replace lid.

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

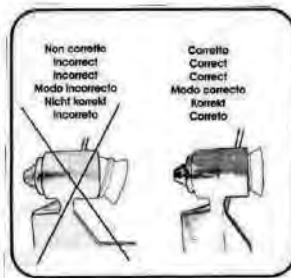


18 Remove spout and separate parts in following order:

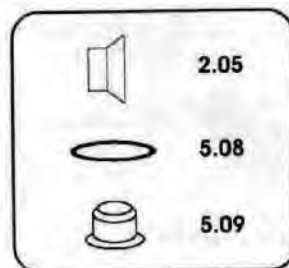
- 1) Pin
- 2) Handle
- 3) Tap pin
- 4) Tap spring Wash spout parts in warm water and disinfectant. Then lubricate Tap.



19 Daily, or after each thorough cleaning lubricate where indicated



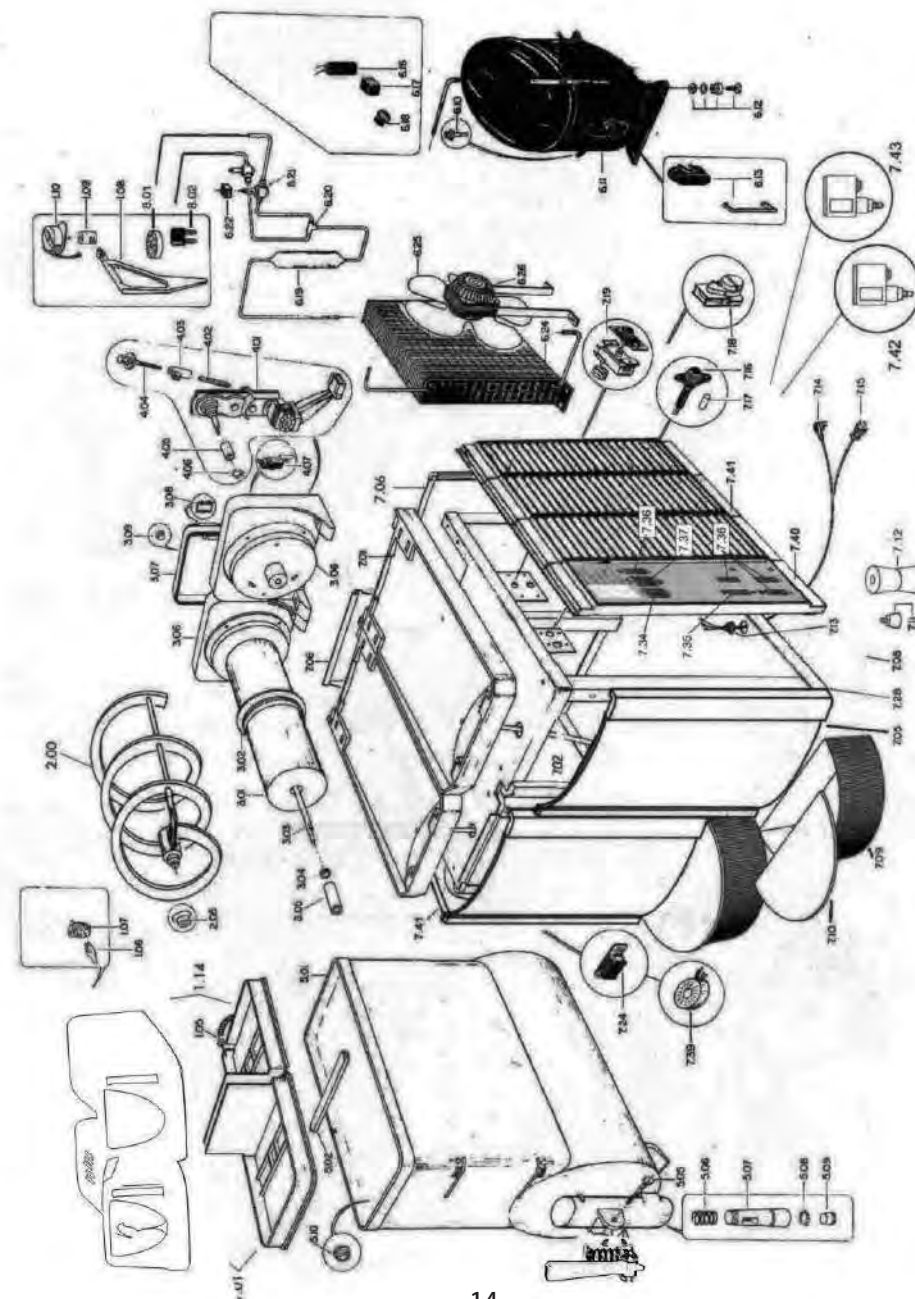
20 Push suction cap gasket into spiral head deeply. Be sure that cap gasket is properly positioned, as shown in picture.



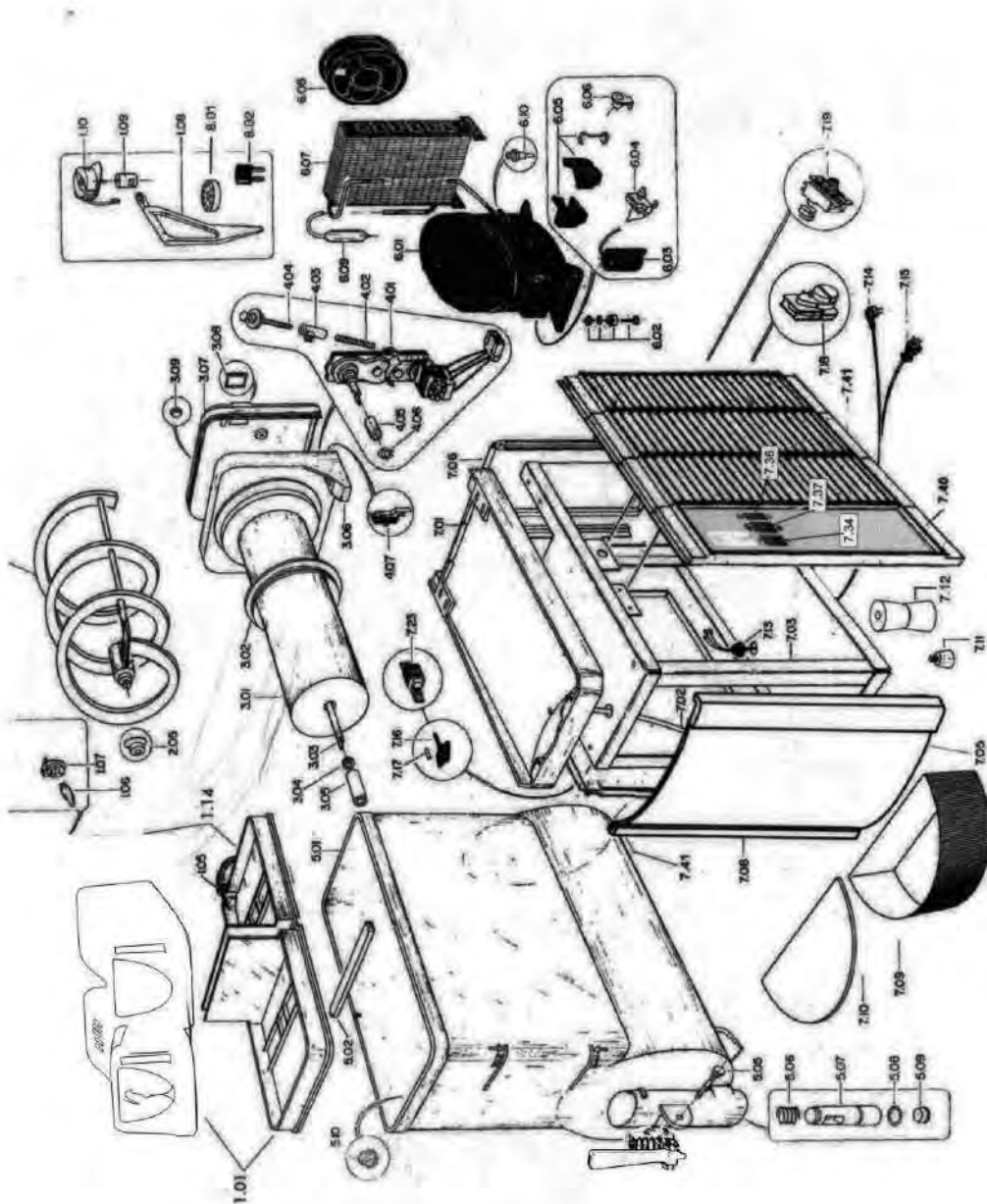
21 Every month check following parts:

- 5.08 Tap o-ring
- 5.09 Lower gasket for tap.

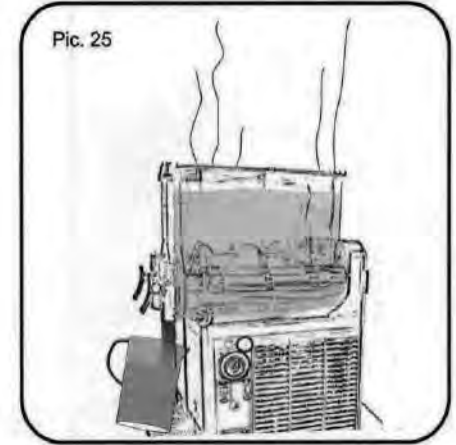
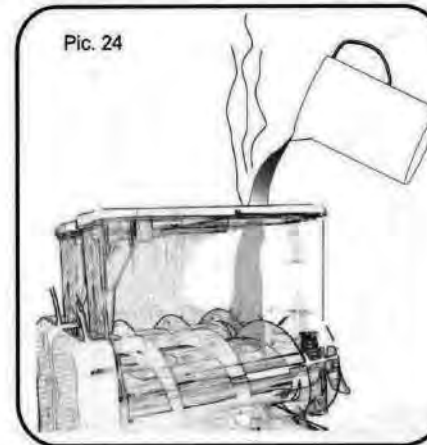
Spare Parts List



Spare Parts List

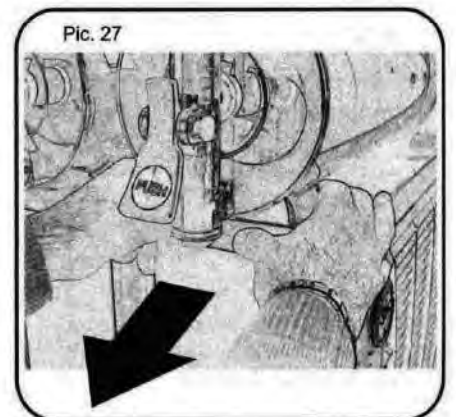
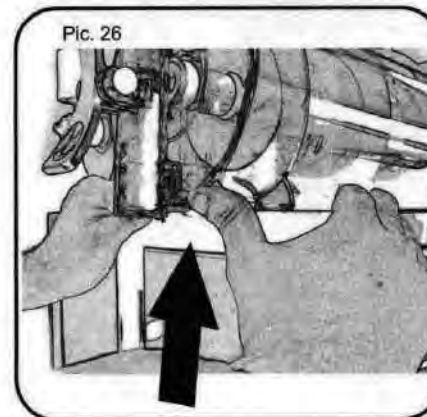


Basic Sanitizing & Cleaning



22 Turn power off. Fill the tank with tepid water and empty it just using the tap (see Pict.24 & 25)

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



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

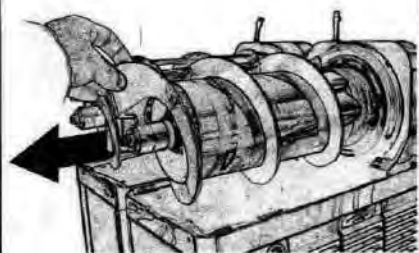
27 Place fingers behind the bowl legs and pull the bowl onwards slowly until it has been completely removed.

25 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.

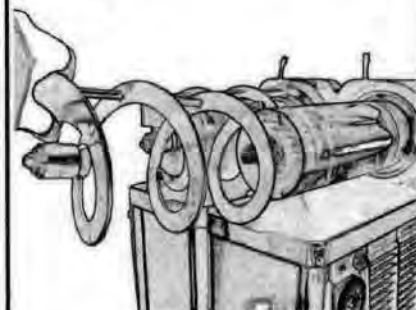
29 NOTE: Do not use too hot water to clean the plastic components.
2,05 Suction cap gasket,

Basic Sanitizing & Cleaning

Pic. 28

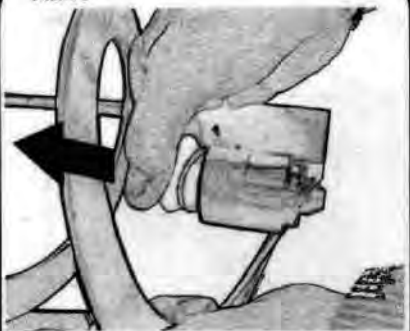


Pic. 29

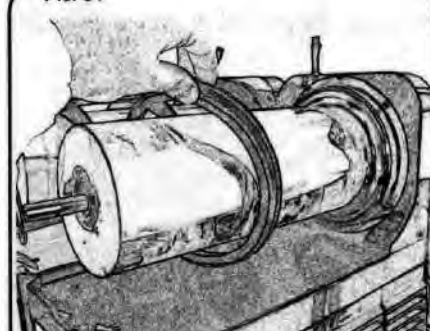


- 28 To remove spiral blade put fingers on the plate part of the spiral and pull it onwards gently as shown in Pict. 28 & 29.

Pic. 30

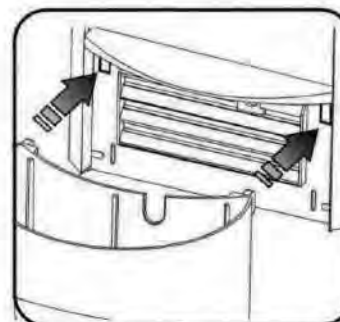


Pic. 31



- 29 Once the spiral blade is removed completely remove the suction cap gasket from the front spiral as shown in Pict. 30.
- 30 **ATTENTION:** Place all the components in a safe place in order to be sure they are not lost, remove the suction cap gasket from the front spiral as shown in Pict. 30.
- 31 Clean the components with household bleach and tepid water. Never use abrasive cleaners.
- 32 **NOTE:** Do not use too hot water to clean the plastic components.

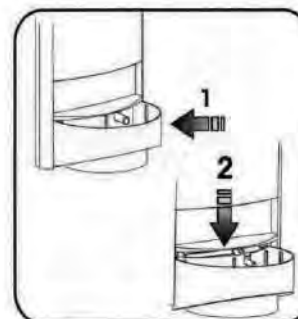
Reassembly of The Components



- 53 Fit in the drip tray on the panel by inserting the hookings into the appropriate slots.



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



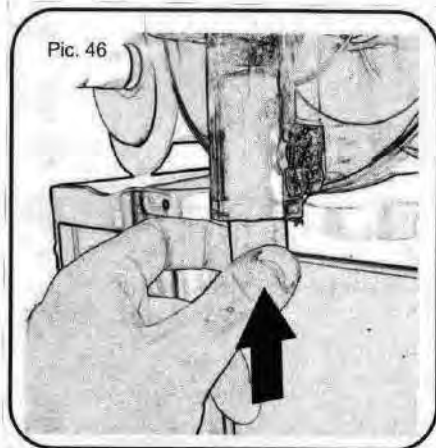
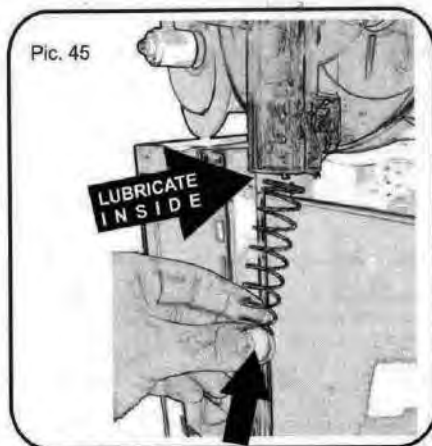
- 54 Fix the drip tray by inserting the hookings into the panel slots. Make sure that the discharge tube is placed correctly ("1"). Push the drip tray downwards to fasten it in the panel bookings ("2").



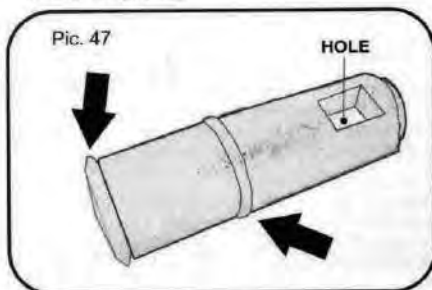
- 55 Insert the grate as shown in the drawing ("1") by placing the tongue first and then rotating it a bit until it is in the right position ("2").

Reassembly of The Components

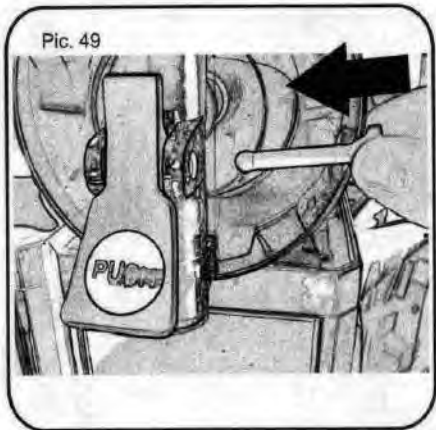
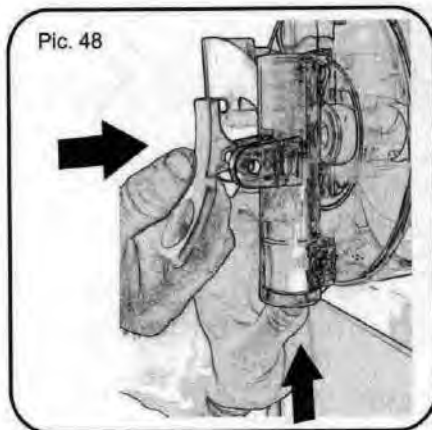
- 50 Before reassembling of the tap components lubricate by water the tap siege as indicated in Pict. 45 and lubricate with abundant water the seals as indicated in Pict. 47



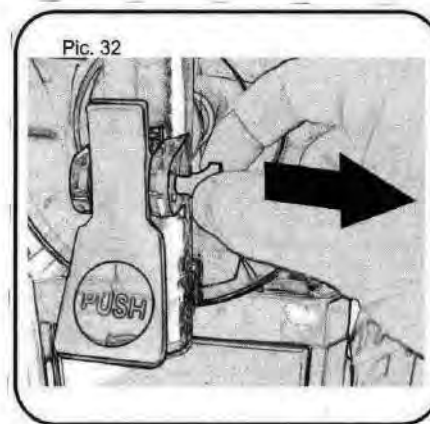
- 51 Insert the tap spring and tap pin as indicated in Pic. 45 and 46.



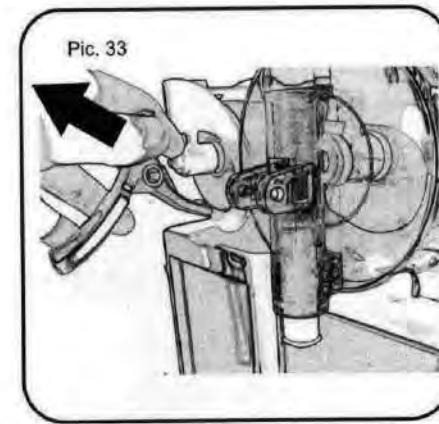
- 52 When inserting the main tap pin please be careful that the little square hole (see Pic. 47) is placed right in front of you. Before inserting the tap pin lubricate with abundant water. Keep the tap pin pressed upwards until you are able to see the square hole where you will insert the handle (see Pict. 48). Insert the pin for handle fixing as indicated in Pict. 49.



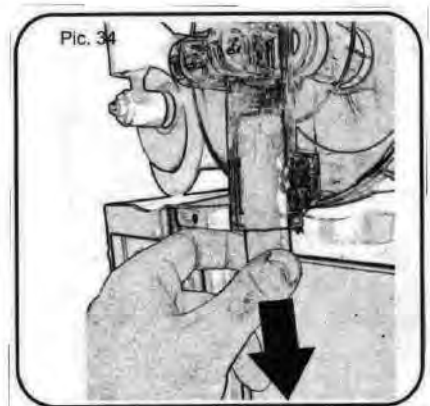
Basic Sanitizing & Cleaning



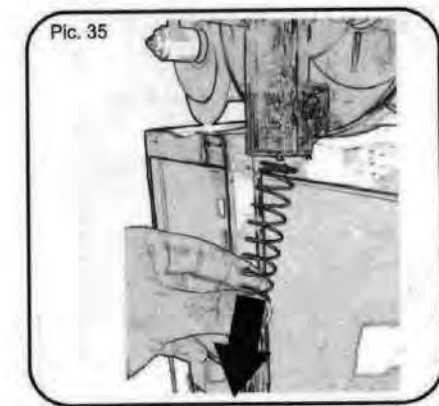
- 34 1 – Pull out the pin for handle fixing (see Pict. 32).



- 35 2 – Pull the handle from its place (see Pict. 33).



- 36 3 – Unthread the main tap pin by pulling it downwards (see Pict. 34)



- 37 4 – Repeat the same operation for the tap spring (see Pict. 35)

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

- 39 Clean the components with household bleach and tepid water. Never use abrasive cleaners.

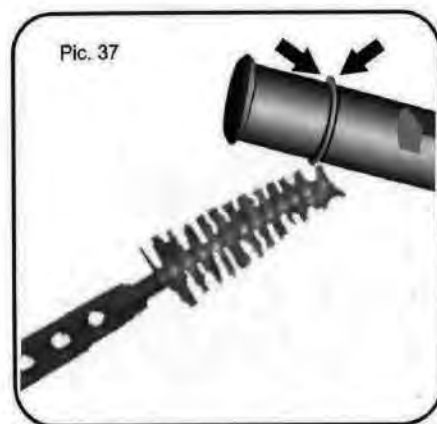
- 40 NOTE: Do not use too hot water to clean the plastic components.

Basic Sanitizing & Cleaning

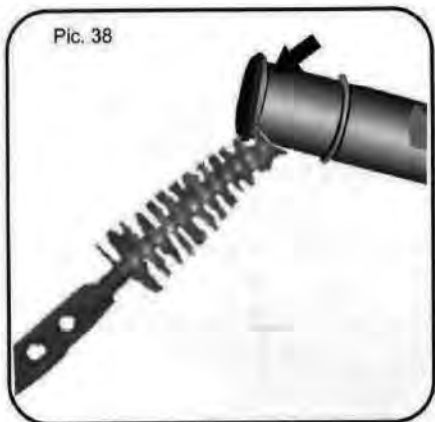
How to clean each part



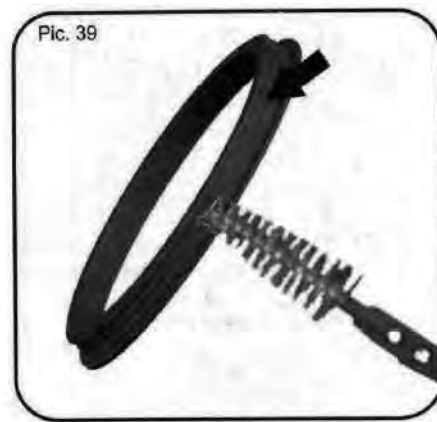
41 clean the lower gasket for tap as shown in Picture 36. overheating, Optimum room



42 clean the bowl gasket along all the edges as shown in Picture 37. overheating, Optimum



43 clean the lower gasket for tap as shown in Picture 38

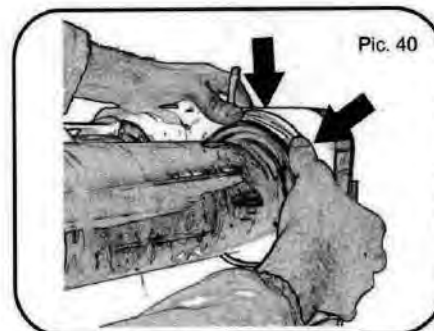


44 clean the bowl gasket along all the edges as shown in Picture 39 shown in Picture 39

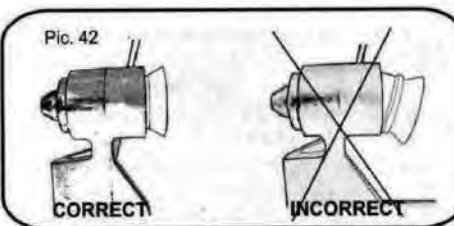
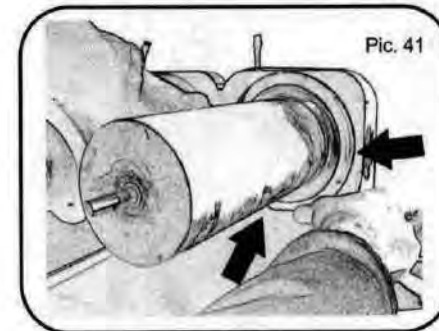
45 **ATTENTION:** Clean the gaskets carefully. Do not use aggressive detergents or abrasive products. Softly wet the surfaces by the use of a brush. It is recommended to proceed with the cleaning of all gaskets with abundant water

Reassembly of The Components

46 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.



47 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).



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

49 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).

