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9. TROUBLESHOOTING

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2. MACHINE DESCRIPTION

2.1. Use of the machine

The professional machine you are using is suitable for making dough dough and cold breads. If used with dough-based products and/or when exposed to low air humidity, we recommend using the optimal water ratio (a "tempera room") for the product in the bowl. It is also advisable to comply with the current regulations and standards concerning the products used.

2.2. Main components

The main components making up the machine are:

1. Drawer
2. Thickness regulator
3. Bowl
4. Control panel
5. Drip tray
6. Door
7. Paddle (on/off indicator)
8. Product dispenser
9. Product dispensing lever
10. Feed

To make the instructions easier to read, the following abbreviations are used here:

- Grade 1: identifies a Grando machine with one (1) level
- Grade 2 (optional): identifies a Grando machine with two (2) levels
- Grade 3 (optional): identifies a Grando machine with one (1) level and Fast Freeze refrigeration system
- Grade 4 (optional): identifies a Grando machine with two (2) levels and Fast Freeze refrigeration system
- Grade 5 (optional): identifies a Grando machine with three (3) levels and Fast Freeze refrigeration system

![Diagram](image1)

2.3. Technical Data

The technical data and features are listed below:

<table>
<thead>
<tr>
<th>Feature</th>
<th>Grade 1</th>
<th>Grade 2</th>
<th>Grade 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>L x W x H (mm)</td>
<td>55 x 92 x 68</td>
<td>40 x 51 x 64</td>
</tr>
<tr>
<td>Maximum Electrical Input (kW)</td>
<td>20</td>
<td>47</td>
<td>50</td>
</tr>
<tr>
<td>Power Supply</td>
<td>220V</td>
<td>220V</td>
<td>220V</td>
</tr>
<tr>
<td>Operating Temperature</td>
<td>Min. 20°C Max. 22°C</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Number of levels</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Capacity (kg)</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sound pressure level</td>
<td>≤75 dB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Control</td>
<td>LCD</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Global Warning Polymeric Light (SVF)</td>
<td>Green (SVF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green (SVF)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Note: The manufacturer reserves the right to make changes to the machine without notice.

**Important!** Any changes in the operation of the machine are explicitly approved and implemented by the manufacturer.

![Diagram](image2)

2.4. Control panel description and functions

The machine controls are located on the side control panel.

**COMMAND**

**MODEL**

**FUNCTION**

- *Nack ovel*: to familiarize the operator with the machine.
- *Atting of the machine*:
- *Atting of the machine*:
- *Addition of other functions preset on the machine*:

**Example of Control Panel:**

- **All**
- **All**
- **All**
- **All**
- **All**

**Temperature display**: This shows the temperature of the product inside the bath.
3. SAFETY

3.1. General safety rules

1. Carefully read the whole instruction manual.
2. The connection to the electricity mains must comply with the current safety standards in the user’s country.
3. The machine must be installed on a solid, level surface that is:
   - compatible with the machine in terms of size and weight;
   - of dimensions corresponding to the data shown on the rating plate on the side of the machine;
   - properly grounded;
   - connected to a system provided with a differential switch and earth bonding.
4. The power cord must not:
   - be allowed to come into contact with any kind of liquid, exposed to the risk of being damaged due to any accidental cause;
   - be passed through contact with sharp surfaces;
   - be used to carry out any maintenance work;
   - be moved if there is any damage;
   - be handled with sharp or hard objects;
   - be moved into a cold area when the machine is on.
5. GO AHEAD:

   - install the machine in a manner other than that described in Chap. 5.
   - install the machine in a place where it may be exposed to sources of vibration.
   - use the machine near inflammables and explosive substances.
   - leave portable tools, pincers, pliers, etc. unattended during work, since they are dangerous in certain conditions.
   - if the machine is installed in a place exposed to direct sunlight, the machine shall be protected by the appropriate regulations, according to the requirements specified by the applicable regulations currently in force.

3.2. Stop function

The machine is shut down by turning off the main switch.

3.3. Pipes

NONE OF THE PLACED OR LABELS APPLIED ON THE MACHINE MUST BE REMOVED, COVERED OR DAMAGED, ESPECIALLY THOSE RELATING TO SAFETY.

4. HANDLING AND STORAGE

All the operations described in chapter 5 may be carried out exclusively by technicians who are also specialized in the fitting and handling of packed or unpacked machines. They must observe all the operational sequences and use suitable equipment, according to the instructions in the manual and the weights stated on the rating plate, in compliance with the applicable regulations currently in force.

4.1. Packaging

The machine is shipped ready for use as a consolidated box. The cardboard box sometimes a box and a case, which are secured together with two metal strips.

5. INSTALLATION

5.1. Overview of the machine

The machine must be stabilized in a solid 35 mm and well-ventilated house with a floor, solid floor (thickness 4 cm).

5.2. Installation

The machine is to be fixed in the desired position, and must be installed in a building where it can be protected by an operator or by the space specified in Section 5.3.

Installation:

Warning: do not move the machine at top of step.

5.3. Storage

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

WARNING:

The machine is designed to work without any external cooling and also to have the correct water identity in case of need.

Figures 8 and 9 show the minimum clearance for installation.
**OPERATION**

Below is the machine may be switched on for the first time. Specialised technical personnel must check that it functions properly.

**4. Preparing the product**

- **Warning:** Product may be poured into the bowl only when the machine is off and unplugged.

**NEVER USE ONLY WATER**

**WATER**

**DISSOLVE INTO WATER**

- Add the product to the water in the bowl.
- **Warning:** Never use concentrated product directly.

**NEVER USE HOT LIQUIDS** (with temperatures exceeding 80°C)

**6.2. Storing a Gravure**

For the sake of simplifying the operation of the right bowl will be illustrated. To complete the other bowls simply carry out the entire sequence of steps on the bases of the base in question.

- **Switch** is position "O": machine is off.

- **Each bowl is controlled by a switch and a bypass switch, which must be operated as followed:**

- **Switch** in position "I": machine is on.

**NEVER INTRODUCE HOT LIQUIDS** (with temperatures exceeding 80°C)

-D. EN
6.4. Starting the Granita Maker

For the sake of simplicity, we will show how to enable and control the machine for the first tank, it is to be followed by the same sequence of operations on the machine for the tank concerned.

To make COLD DRINKS (Granita):
- Set switch 1 (3) to position "B" to activate the refrigerating system and set the desired temperature for the shelf.

To make WARM DRINKS:
- Set switch 1 (3) to position "C" to activate the heating system and set the desired temperature for the shelf.

6.5. Adjusting the Granita Consistency

The consistency of the granita may be adjusted (14) by means of the knobs shown in the figure. (Thicker consistency = Higher consistency).

The adjustment may be made by hand or with the aid of a suitable flat-bladed screwdriver.
6.7. Emergency situations

WARNING: In case of an emergency, press the black button to switch off the power. Always use a properly certified emergency switch. The emergency switch must be easily accessible and clearly marked.

6.8. Optional accessories

6.8.1. Locking System

Use the new locking system on the machine:

- Turn the handle, insert the key "M" and pull out the handle.
- Turn the handle, insert the key "M" and pull out the handle.

6.8.2. Optional (Timer)

The timer allows you to set an induction period of

- Turn the handle, insert the key "M" and pull out the handle.
- Turn the handle, insert the key "M" and pull out the handle.

6.8.3. Mechanical thermostat

It is possible to regulate the temperature of the machine using a mechanical thermostatic switch. To do this, simply adjust the regulator to the desired temperature. To ensure the highest refrigeration power (mower temperature) set it to the highest temperature value.

6.8.4. High pressure alarm (pressure switch)

6.9. Air intake

When the machine's working conditions are poor, due to dirt accumulated in the engine, filter, etc., the insufficient supply of air to the engine can cause the machine to overheat. To avoid damage to the engine always ensure the air intake is clean and free from debris.

6.9.1. Mechanical thermostatic

It is possible to regulate the temperature of the machine using a mechanical thermostatic switch. To do this, simply adjust the regulator to the desired temperature. To ensure the highest refrigeration power (mower temperature) set it to the highest temperature value.

6.9.2. Water intake

The machine's performance is influenced by the water intake. It is recommended to monitor the water intake regularly. If the water intake is below the recommended level, the machine will not function as intended.

Before starting up a machine it is important to follow the following instructions:

1. Insert the water intake tube.
2. Insert the water jet nozzle in the water intake.
3. Connect the water intake to the water network.
4. Connect the water jet nozzle to the water intake.
5. Open the water intake valve.
6. Start the machine.

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7. CLEANING AND MAINTENANCE

Before undertaking any cleaning and maintenance of external machine components, make sure that the main switch is turned off and that the machine is unplugged.

Before performing any cleaning and maintenance operations on the machine, wear the personal protective equipment (gloves, glasses, etc.) which are recommended by the safety standards in force in the country where the machine is used.

When performing the Cleaning and Maintenance operations, follow these instructions:

- Wear protective clothing and gloves.
- Do not use volatile or inflammable materials.
- Do not use abrasive or metal sponges to clean the machine and its components.
- Take care to avoid disposing liquids in the surrounding area.
- Do not wash machine components in a dishwasher.
- Do not immerse the machine in water.
- Do not use steam to clean the machine.
- For cleaning use only water and a suitable washing agent (considering the same lines of action in the user manual) that will not damage the machine components.
- On completely dry, make sure that all protection covers or guards that have been removed or opened are not left in place and properly secured.

Cleaning and lubrication are operations that must be performed with utmost care and on a regular basis to guarantee the quality of the beverages dispensed and to comply with regulatory hygiene standards.

The bowl must be cleaned and sanitized at least once a day and, in any case, in compliance with the current hygiene regulations in the country of use. These operations need to be performed more frequently if contaminated by the characteristics of the product served. For more details, consult the product manual. If the machine is not used continuously throughout the day, clean the dispensing tap area and the product supply pipe with a clean cloth and sanitizing fluid, as illustrated in the figure below.

7.1. Emptying the bowl

Before a bowl may be cleaned, it must be emptied of the previously prepared product.

If the bowl is to be cleaned prior to the first use of the machine, it need not be emptied. In such a case refer directly to section 7.2.

For the size of simplicity only the operation of the right bowl will be illustrated; to operate the other bowls simply carry out the same sequence of steps on the left bowl.

The procedure shown below applies equally well and without temperature display.

With the machine switched on, pull the front panel changeover switch on "O" and empty the bowl of its contents.

7.3. Removing the bowl and the lid

Removal of every machine bowl is fundamental to ensure correct machine cleaning and sanitation.

To remove a bowl correctly proceed as follows:

1. Remove the lid as shown in paragraph 6.1.
2. Slide the front of the bowl to release it.

Disassemble the tap removing the pins from its seat to release all the other parts. Push the "pull" lever dispenser arm with the thumb and pull upwards as shown in the figure.

4. Remove the bowl from its seat by pushing out and lifting lightly on the rear part.

5. Remove the seal (D):

6. Close the process water intake valve (A) for all the dispensing taps.

Three components may be placed in a basin containing hot water (approximately 50°C); they must then be rinsed as shown in section 7.3.

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7.4. Disassembling the Components

All of the previously disassembled and removed components must be thoroughly washed and sanitized.

Important: The sanitizing solution must comply with the regulations in force at the time the machine is used.

To carry out the procedures correctly, please follow the following instructions:

1. Fill a container with a sanitizing solution diluted in water (2% of sodium hydroxide to 98% water).
2. Thoroughly wash the tank, lid, and accessories with a sponge soaked in the sanitizing solution.
3. Thoroughly wash the tank, lid, and accessories again with clean water.
4. Fill another container with sanitizing solution.
5. Dip the disassembled components into the sanitizing solution.
6. Leave the disassembled components in the sanitizing solution for 30 minutes.
7. Remove the components from the sanitizing solution, rinse them in clean water, and dry them.
8. Store the components in a clean container and dry them.
9. Accurate the machine as described in part 12.
10. Before using the machine again, carry out the rinsing cycle with clean water (part 7.6).

Warning: Do not submerge the lid equipped with lighting in any type of liquid. Before starting the cleaning and sanitizing operation, close the lid of the lid, remove it from the machine as described in the previous chapter.

To close the lighting lid correctly, proceed as follows:

1. Insert a clean, damp cloth. Then wipe down the bottom part of the lid (do not touch the product).
2. Using a clean, damp cloth, wipe down the whole bottom part.

Fig 36

Bottom part

7.5. Reassembling the Wasted Components

All of the wasted and sanitized components must be correctly reassembled. Some components must be reassembled before use in order to ensure they work efficiently.

Apply the seal (A) on the auger as shown in the Fig. 14.

Important: Before opening the auger, carefully check seal (A) and seal (B) to ensure it is watertight. Replace the seal (A) once a year at least.

Using the vacuum connected, lubricate the seal (A) in the areas shown in the Fig. 14.

Fig 38

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7.6. Washing Cycle

Before starting the machine, you must carry out the rinsing cycle.

Printed as follows:

1. Fill the tank with clean water.
2. Let the machine run for 3 minutes in the "sapphire" mode strip.
3. Turn off the machine and empty the tank by opening the tap.

Fig 39

Press the button (D) on the lid. 1

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Follow the instructions to fill the top.

1. using the suction provided, carefully locate the inside of the tank.

Fig 40

Fig 41

Important: Always check the seal (A) tightly; should it be weak, replace it with a new one. Replace the seal (A) once a year at least.

Fig 42

Important: Always check the seal (A) tightly; should it be weak, replace it with a new one. Replace the seal (A) once a year at least.

Fig 43

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7.7. Cleaning the drip tray

The drip tray should be cleaned and disinfected daily.

- Note: All of the drip trays present in the machine should be cleaned.

The drip tray should be cleaned and disinfected every time the unit is moved or cleaned.

Figure 45 shows the cleaning process. To clean the drip tray,:

1. Turn off the machine. (Refer to the user manual for instructions on how to turn off the machine.)
2. Remove the drip tray from the machine.
3. Wash the drip tray in warm, soapy water.
4. Rinse the drip tray with clean water.
5. Dry the drip tray with a clean cloth.
6. Reassemble the drip tray into the machine.

7.8. Lighted lid

Maintenance of the lighted lid must be carried out safely to avoid electrical shock. Only authorized personnel should carry out the following steps:

- The operator is forbidden from disassembling any lid component.

- Components:
  - S: cover
  - T: bulb holder
  - U: bulb
  - V: light strip (upper part)
  - Z: cover
  - X: clip
  - Y: codes with "X"/"Y"/"Z" clips

7.8.1. Bulb replacement

- The bulb must be replaced only as instructed by a specialist technician.

- To replace the bulb,:
  1. Press the bulb cover with your finger to release the bulb.
  2. Replace the bulb with a new one.

7.8.2. Cleaning the condenser

The condenser may be cleaned initially by a specialized technician. Then, it must be cleaned regularly to ensure its proper functioning. Cleaning the condenser is necessary to maintain the machine's performance and efficiency.

7.9. Periodic maintenance

The machine must be periodically checked (at least once a year) by a specialist technician. This check will ensure that all components are operating properly and that the machine is maintained at a high level of safety.

- Any worn components must be replaced by an original spare part.

- It is forbidden to use the machine when any part is missing.

7.9.2. Cleaning Grille 40 FF-30 FF cont.

The grille may be cleaned by using mechanical clips.

This grille is handled by means of clips; remove it manually without the aid of any tool.

Figure 50 shows the cleaning process.
6. SCRAPING

- Electric and electronic equipment must be disposed of in accordance with European Directive 2008/98/EC.
- Such equipment must be traded as hazardous waste and is therefore subject to separate collection obligations.
- Correct disposal of all hazardous waste is a requirement in law.

9. TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>The machine does not turn.</td>
<td>The machine needs to be checked. (Chap. 6)</td>
<td>Press the switch to position 3.</td>
</tr>
<tr>
<td>The machine is not plugged in.</td>
<td>The machine needs to be plugged in. (Chap. 6)</td>
<td>Insert the plug into a suitable outlet.</td>
</tr>
<tr>
<td>The plug is defective.</td>
<td>The plug is defective. (Chap. 6)</td>
<td>Replace the plug.</td>
</tr>
<tr>
<td>Product looks from the rear part of the bowl</td>
<td>The bowl needs to be cleaned. (Chap. 7)</td>
<td>Check the positioning of the bowl.</td>
</tr>
<tr>
<td>The motor is not running.</td>
<td>The switch needs to be turned on. (Chap. 6)</td>
<td>Replace the switch.</td>
</tr>
<tr>
<td>The motor does not turn.</td>
<td>The switch is located on the front. (Chap. 6)</td>
<td>Press the switch into position 3.</td>
</tr>
<tr>
<td>The motor does not operate.</td>
<td>The switch is located on the front. (Chap. 6)</td>
<td>Press the switch into position 3.</td>
</tr>
<tr>
<td>The bearings are noisy.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
<tr>
<td>The motor is not lubricated.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
<tr>
<td>The machine is not running.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
<tr>
<td>The motor is not running.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
<tr>
<td>The machine is not running.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
<tr>
<td>The machine is not running.</td>
<td>The bearings are noisy. (Chap. 6)</td>
<td>Install the machine in a suitable place.</td>
</tr>
</tbody>
</table>

10. BASIC WIRING DIAGRAMS (GRANITORE 1 - 1 FF)