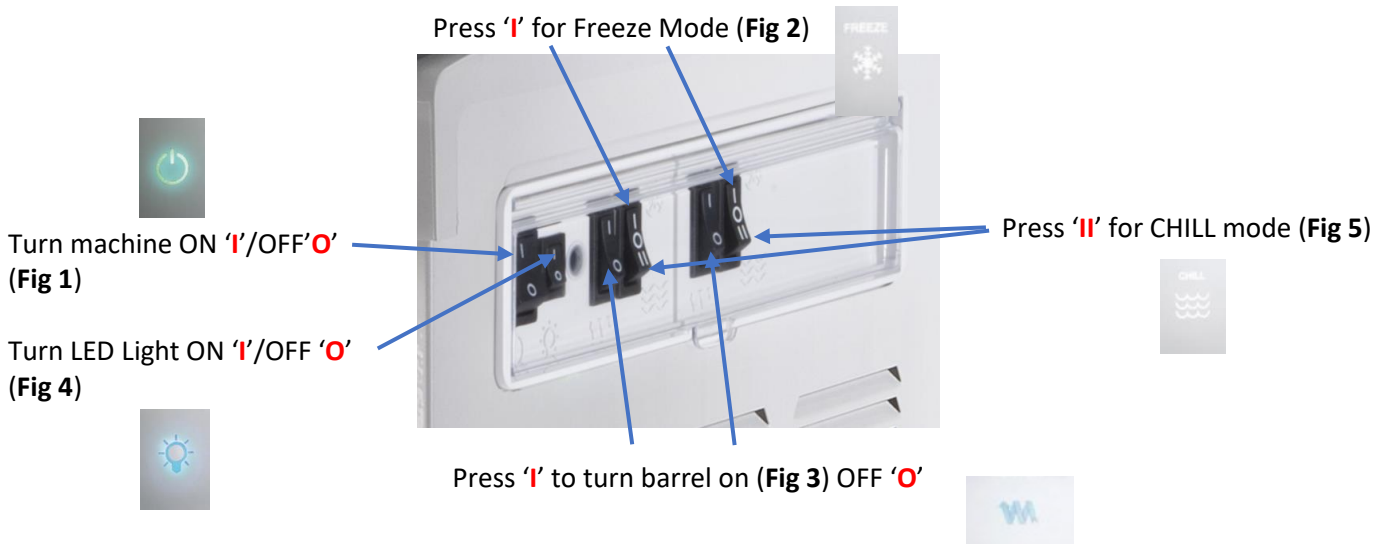




Calippo Slush Mechanical Instructions 2017

Dati tecnici <i>Technical data</i>		I-PRO 1	I-PRO 2	I-PRO 3
Vasca coibentata I-TANK™ <i>Insulating Bowl I-TANK™</i>	num	1	2	3
Capacità (prodotto finito) <i>Capacity (finished product)</i>	l	11	11+11	11+11+11
Coperchio - <i>Cover</i>	Illuminato luce fredda LED - <i>LED-based cold lighting</i>			
Sistema di raffreddamento - <i>Cooling system</i>	Aria - <i>Air</i>			
Tastiera - <i>Control board</i>	Meccanica a pulsantiera - <i>Mechanical</i>			
Modalità mantenimento - <i>Defrost mode</i>	Manuale - <i>Manual</i>			
Accessori (non in dotazione) <i>Accessories (not included)</i>	Autofill Pre/Post Mix			
Gas refrigerante - <i>Refrigerating gas</i>	R 404 a			
Dimensioni (LxPxA) <i>Dimensions (WxDxH)</i>	cm	20X58X87	40X58X87	60X58X87
Peso netto - <i>Net weight</i>	kg	39	60	81
Voltaggio standard - <i>Standard voltage</i>	V/Hz	230/50		



Machine should now be placed in correct position BY delivery driver.

1. Plug machine in to electricity supply and turn ON by the main socket
2. Mix the syrup/water (1:5 ratio) and pour into the barrel
3. Turn the machine on by the control pad (Fig 1)
4. Turn ALL barrels to 'Freeze mode' (Fig 2)
5. Turn all barrels ON to rotate (Fig 3)
6. Leave Mix in machine until it is ready to serve (1.5 hrs)
7. Turn LED light on (Fig 4)
8. Ready to Serve!!!
9. Press CHILL MODE on panel to leave overnight/outlet is closed (Fig 5)