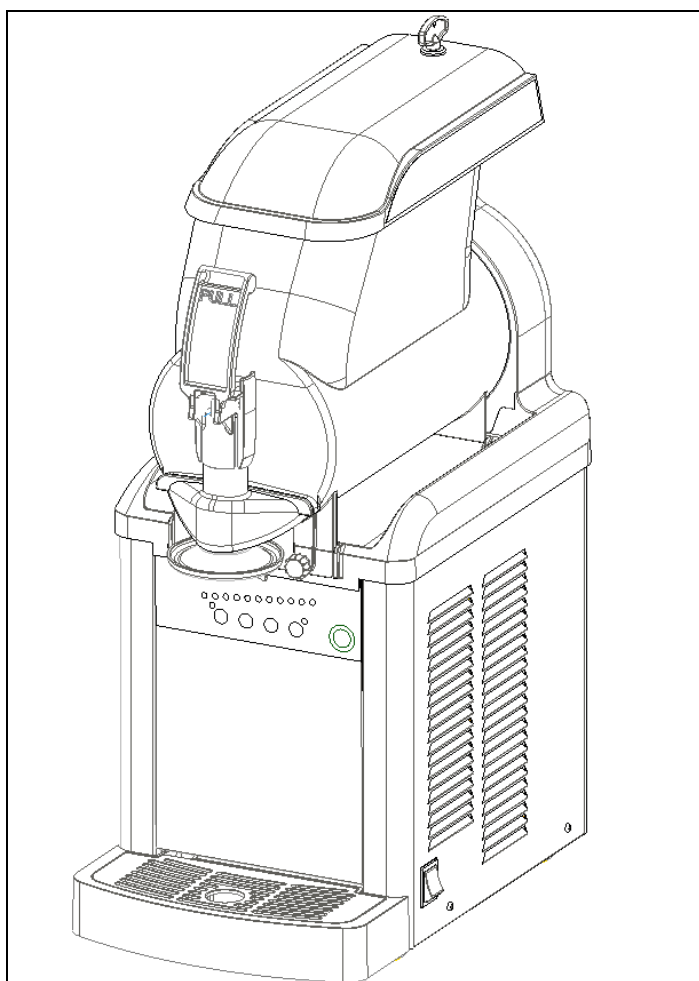


GT1 e GT2 Push



Operator's manual

All copying rights are reserved to **Electrolux Professional SPA**; copying, even partial, is illegal.

The descriptions and illustrations refer to the specific machine at issue. **Electrolux Professional SPA** reserves the right to modify at any time the equipment for mass production.

This manual:

- is integral part of the supply and must be carefully read, in order to be properly used, in compliance with the essential safety requirements;
- has been drafted by following the dispositions **2006/42/CE** and reports the technical information that are necessary to correctly run all the procedures, under safety conditions;
- must be carefully kept (protected by a transparent, watertight wrapping, in order to avoid any damage) and must go with the machine during its life, including potential changes of ownership. In case of loss or damage, it's possible to ask for a copy to **Electrolux Professional SPA**, pointing out the information stated on the identification label;

Electrolux Professional SPA declines all responsibility for a wrong usage of the machine and/or damages caused by operations not provided for in this manual..

INDEX

1. SAFETY INSTRUCTIONS.....	4
Cleaning and daily sanitizing procedures	5
2. EQUIPMENT KIT	11
3. TRANSPORT TIPS	11
4. LIFTING TIPS.....	11
5. TECHNICAL SPECIFICATIONS	12
6. POSITIONING	13
7. CONNECTION TO THE POWER SUPPLY MAINS.....	14
8. START-UP PROCEDURES	15
9. OPERATING INSTRUCTIONS	17
10. SPECIAL MAINTENTANCE.....	18
Condenser cleaning.....	18
Control and replacement of seals.....	19
Winter storage.....	19
11. SOFT SERVE ICE CREAM INFORMATION	20
12. DISCLAIMER	20
13. TROUBLESHOOTING GUIDE	21
14. WIRING DIAGRAM.....	22

1. SAFETY INSTRUCTIONS

This installation and operation manual is an integral part of the equipment and must be kept for future consultation.

Unless otherwise stated, this manual is addressed to operators (staff members who uses the equipment on a daily basis) and to servicemen (staff members qualified to carry out the installation and/or

maintenance). **T**he parts of the manual addressed only to servicemen are pointed out accordingly. **P**lease read carefully the warnings listed here below before installation and start-up of the equipment.

This equipment has been designed to produce soft serve ice cream, ice milk, frozen yogurt, smoothies and similar frozen dairy products obtained by blending water or milk with the powder.

Upon receipt of the equipment, make sure that its part number matches the one specified in the order, which can be found on all the delivery documents.

This equipment is exclusively destined to the purpose for which it was designed.

The manufacturer cannot be held responsible for any damage due to improper use.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. **C**hildren shall not play with the appliance. **C**leaning and user maintenance shall not be made by children without supervision.

This equipment is not suitable for outdoor use. This machine is not suitable for installation in locations where water jets are used and it must not be cleaned by a water jet.

This appliance must be installed in places where it can be checked by qualified personnel.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance is intended to be used in household and similar applications such as – staff kitchen areas in shops, offices and other working environments;
– farm houses and by clients in hotels, motels and other residential type environments;
– bed and breakfast type environments;
– catering and similar non-retail applications.

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

The machine has to be placed on a sturdy, horizontal surface making sure it is well ventilated by leaving a gap of 20 cm around it and do not install it near heat sources (fig.1); we recommend you to maintain a room temperature between 24 and 32°C.

For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations.

If the power cable is damaged, it must be replaced by the manufacturer, its after sale service or by qualified personnel, to prevent any possible risk.

- **WARNING:** do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

- **WARNING:** when positioning the appliance, ensure the supply cord is not trapped or damaged.

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

This manual is also available in an alternative format on our website.

Cleaning and daily sanitizing procedures

In order to maintain your **GT** machine in like-new operating condition and to respect current regulations, it's absolutely necessary to frequently and carefully perform the cleaning and sanitizing operations as described below.

In case of prolonged shutdown (winter storage), the machine must be disassembled, washed and sanitized according to the instructions in this manual before start-up to ensure the best possible cleanliness.

!Caution!

Electric shock hazard. Do not splash water on switches or allow water to flow onto electrical components inside the machine.

!Caution!

To prevent bacteria growth, use only sanitizers approved for plastic and rubber objects, failure to do so could create a health hazard.

Note: it is responsibility of the operator to be aware of and conform to the requirements of current local, state and federal laws concerning the frequency of cleaning and conservation of products used.

The cleaning instructions explained in this section are essential procedures to remove bacteria and maintain a sanitarily clean machine.

We recommend to perform the cleaning and sanitizing procedures every day and anyway according to the local laws.

The machine and the mix manufacturers decline all responsibility to damage that directly or indirectly derives from people, animals, as consequence of failure to comply with all cleaning and sanitation instructions indicated in this manual.

- **S**top the freezing system (by switching off the snowflake or the waves button) and let the machine run with the only auger activated (all LED switched off) for ten minutes.

- **P**rovide yourself with a sanitizer suitable for plastic, rubber and stainless steel objects

(**S**odium hypochlorite 2%).

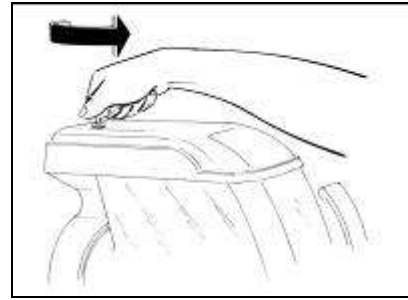


Fig. 1

IMPORTANT
Carefully follow the mix producer prescriptions in terms of time and modes of conservation.

- **A**fter unlocking the main cover with its key (fig.1), remove the main cover and the secondary one under it (fig.2).

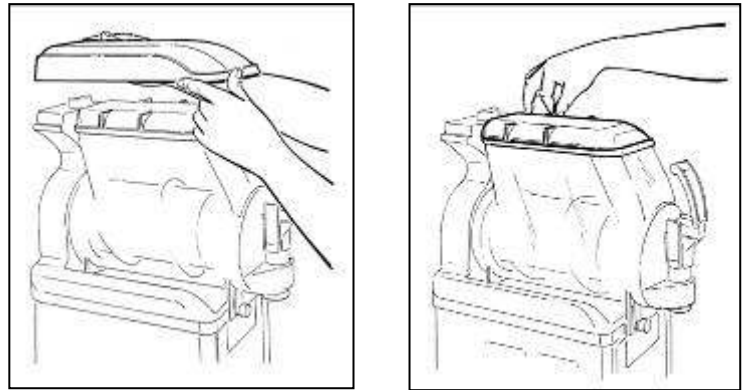


Fig. 2

- **P**our lukewarm water into the bowl (fig.3) and, after re-positioning the main cover, make the scraper auger rotating for some minutes (all LED switched off).

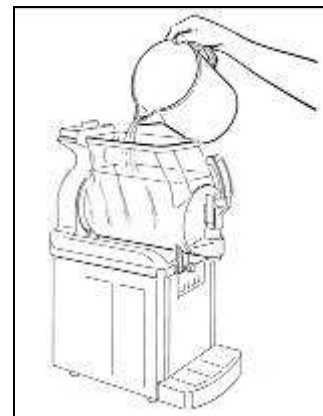


Fig. 3

NOTE
GT is equipped with a very efficient safety mechanism, activated when the cover is lifted, designed to protect the operator. **If the cover is not correctly positioned GT will not work.**

- **E**mpy the bowl and repeat the same operations until the coming out water is clear (fig.4).

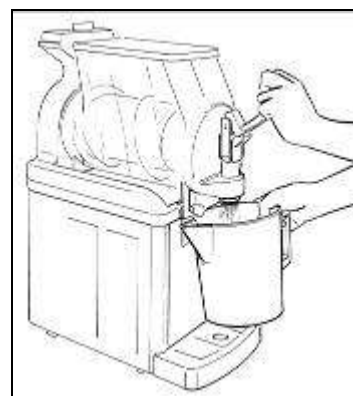


Fig. 4

!Caution!

To avoid electrical shock or contact with moving parts, before proceeding with the disassembling operations, make sure all switches are in "OFF" position and that the main power supply is disconnected.

- **S**witch off the machine and disconnect the power cable.
- **R**emove the main cover.
- **W**ash and sanitize your hands and forearms.
- **U**nscrew the bowl knobs (fig.5).
 - **R**emove the accessory to give a "star" peculiar shape to the dispensed product (fig.6).

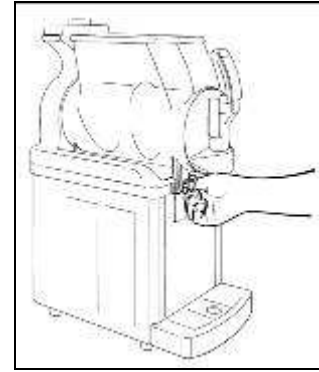


Fig. 5

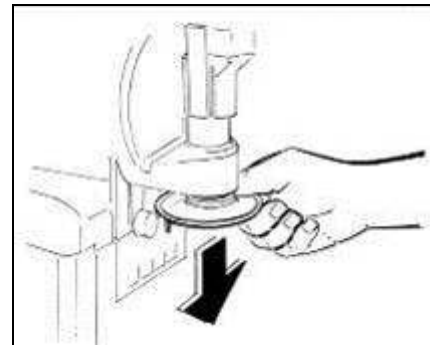


Fig. 6

- **S**imultaneously press the two securing tabs and lift the tap to extract it from its seat (see fig.7).
- **D**isassemble the tap by keeping the body pressed down and slipping the lever from its seat (fig.7).

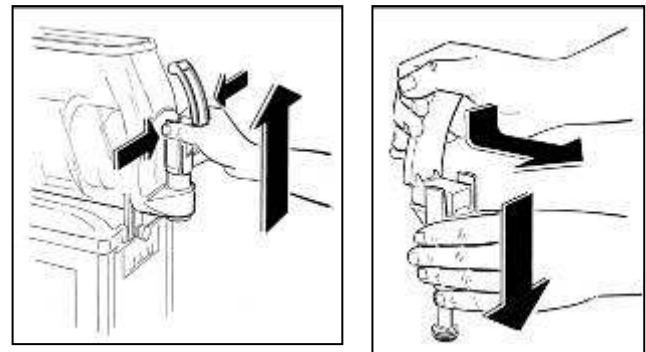


Fig. 7

!Caution!

To prevent bacteria growth, remove all o-rings when cleaning.

Failure to do so could create a health hazard.

- **P**ull the tank outward, as shown, to completely remove it from its seat (fig.8).

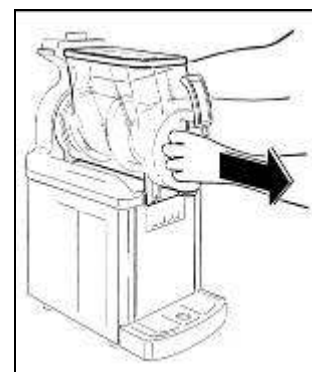


Fig. 8

- **U**nscrew the security knob in the direction of the arrow (threading on left), then pull out the mixing unit, the bell shaped seal and the bowl gasket on the back (fig.9).

- **R**emove the drip tray by rotating it upward and pulling it outward (fig.10).

- **T**horoughly wash all the removed components with hot water and dishwashing, but do not use abrasive detergents or powders that can damage the bowl.

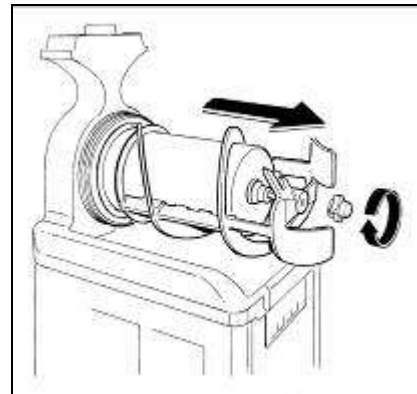


Fig. 9

IMPORTANT

Do not use too aggressive sanitizers or detergents, these kind of products could damage the bowl and the other components.

CAUTION

Never perform these washing operation with a dish washing machine; failure to do so could seriously damage the unit's parts.

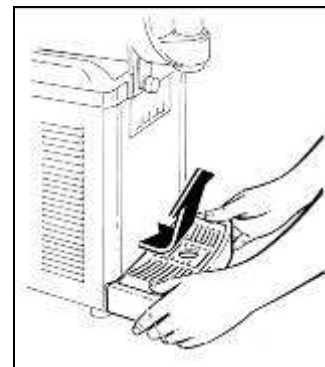


Fig. 10

- **R**inse well and then place all the components in the sanitizer solution; for proper sanitizing the parts must remain fully plunged for 15 minutes or as recommended by the sanitizer manufacturer.

- **A**fter respecting the correct sanitizing period, rinse well all the components with clean water and dry them up with a clean cloth.

- **T**horoughly wash the evaporator and the drip tray surfaces with a sponge soaked with the sanitizer (see fig.11).

- **R**epet all these operations with a clean sponge soaked with water and carefully dry up all the surfaces with a clean cloth.



Fig. 11

Once performed all these cleaning and sanitizing procedures, it's possible to reassemble all the components.

The correct assembly of the device is essential to prevent leakage of product and damage of the machine. To assemble the machine you will need an approved lubricant (such as vaseline).

Make sure all parts have been washed and sanitized before assembling. Persons assembling the machine must first wash and sanitize their hands and forearms with an approved sanitizer.

- Spread Vaseline on the bell shaped seal internal surface before reassembling it (fig.12).



Fig. 12

- Reassemble the rear gasket and the bell shaped one, respecting the correct direction as indicated in figure 13.

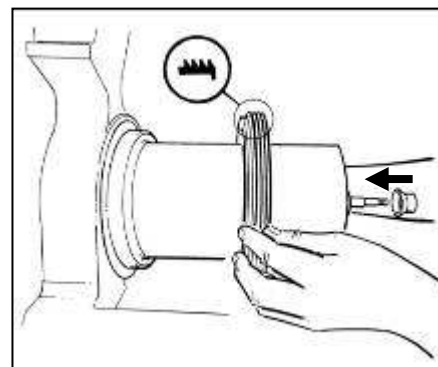


Fig. 13

- Reassemble the mixing unit making sure that the frontal cylinder perfectly fit inside its rotating shaft seat.

- Block all these components into place by turning the knob in counter clockwise direction (fig.14).

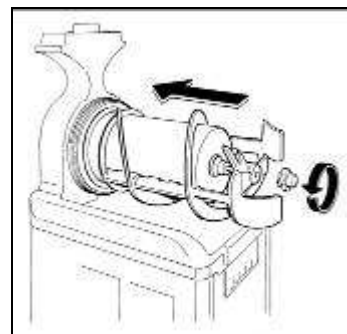


Fig. 14

- **L**ubricate the rear of the tank where it meets with the seal to facilitate the reassembling procedures (see fig.15);

- **R**eassemble the bowl by positioning it back into its seat, verifying that it faces in the correct direction and it is held in place by its seal (see fig.16).

- **F**ix the bowl by reinsert the knobs (fig.17).

IMPORTANT

Do not over tighten the bowl knobs. Excessive force could damage the thread and/or the bowl itself.

- **R**e-insert the tap (fig.18) spreading Vaseline on the o-rings to facilitate sliding the tap in its seat until completely inserted.

!Warning!

If the tap does not perfectly slide into position, the sealing hold will be endangered.

- **R**eassemble the accessory to give a "star" peculiar shape to the dispensed product.

- **R**eassemble the drip tray.

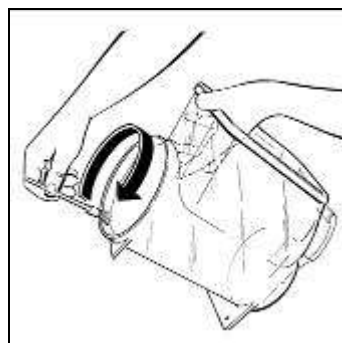


Fig. 15

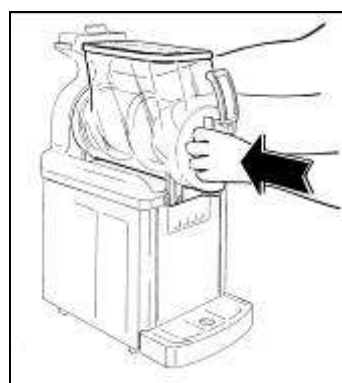


Fig. 16

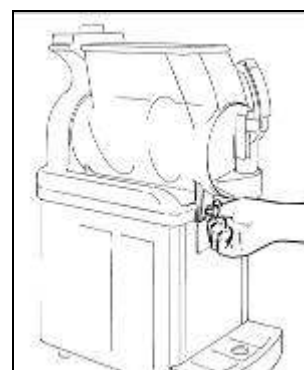


Fig. 17

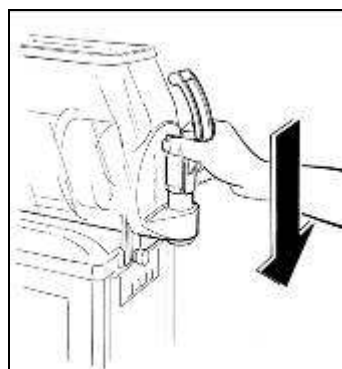


Fig. 18

SANITIZING

Whenever the machine has remained unused for some days after been cleaned and sanitized as described in the chapter 1, the sanitizing procedures described below must be performed just prior to start-up the machine.

- **R**emove the main cover and the secondary one.

- **P**our sanitizing solution (Sodium hypochlorite 2%) into the bowl carefully following the manufacturer prescriptions.

- **A**fter restoring the main cover, switch on the machine and let the auger rotating (all control board LED switched off) leaving the sanitizing solution for the time specified by its producer.

IMPORTANT

Never let the sanitizer inside the bowl for more than 15 minutes.

- **D**rain the solution by opening the plunger to allow the bowl to empty. **O**pen and close the plunger at least 10 times during draining to sanitize the product way out area also.

- **T**horoughly rinse repeating these operations with clean water instead of sanitizer solution.

- **N**ow the machine is ready to be used.

2. EQUIPMENT KIT

In the packaging of this equipment you will find also:

- operator's manual,
- 1 tube of Vaseline grease lubricant to be used for machine maintenance;
- EC declaration of conformity;
- 1 drip tray.

3. TRANSPORT TIPS

To prevent the oil held in the hermetic compressor running into the cooling circuit, the device must be carried, stored and handled in the upright position, following the direction instructions on the packing. If the device is accidentally or intentionally (for transportation reasons) kept in any other position, it must be set again in the correct position at least twenty minutes before start-up procedures, in order to let the oil flow back into the compressor.

4. LIFTING TIPS

Each machine is equipped with a special wooden pallet that allows the handling with standard forklift trucks.



Never lift the machine alone, but always seek the assistance of another operator.

To prevent and avoid any damage to the machine, all loading and unloading operations should be carried out with special care. The equipment can be lifted, with either a manual or engine-powered lifting truck, by positioning the forks in the base section of the unit.

The following operations should always be avoided:

- to turn upside down the machine;
- to drag the machine with ropes or others;
- to lift the machine with slings or ropes
- to shake or rattle the machine and its packaging.

The machine must be stored in a dry place with temperatures from 0°C to 40 °C. No more than 2 machines should be stacked on top of each other, taking care to maintain the vertical position, as shown by the arrows on the carton.

5. TECHNICAL SPECIFICATIONS

Technical and electrical specifications

All the machine's technical and electrical specifications are stated on the identification plate, positioned in the internal part of the equipment; a sample is shown here below.

The plate specifies:

- Model: XX
- n°: XX
- Electrical specifications: Volt/ Hz
- Max. absorption (Watt)
- Max. current (Amp)
- Machine ambient working temperatures between 24°C and 32°C.

Dimensions and weight:

GT1

- Height: 65 cm
- Width: 26 cm
- Depth: 42.5 cm
- Weight 28 kg

GT2

- Height: 65 cm
- Width: 45 cm
- Depth: 42.5 cm
- Weight 46 kg

Noise emissions

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

In the event of breakdown:

In most cases, any technical problem can be settled with slight interventions (please see the troubleshooting guide at the end of this manual); we therefore recommend you to carefully read this handbook before contacting the manufacturer or service centre.

Disposal




All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

Important

In respect of the environment, please dispose the packaging as illustrated.



This symbol:  means that the machine cannot be disposed as common waste. It must be handled in compliance with the provisions of European directive 2003/108/EC (Waste Electrical and Electronic Devices - WEEE) and the resulting national legislation, in order to prevent any potential damage to the environment and to create health risks. In order to correctly dispose of the device, please contact the distributor from which you purchased it or our after-sales service.

6. POSITIONING

FOR MAINTENANCE WORKER ONLY

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

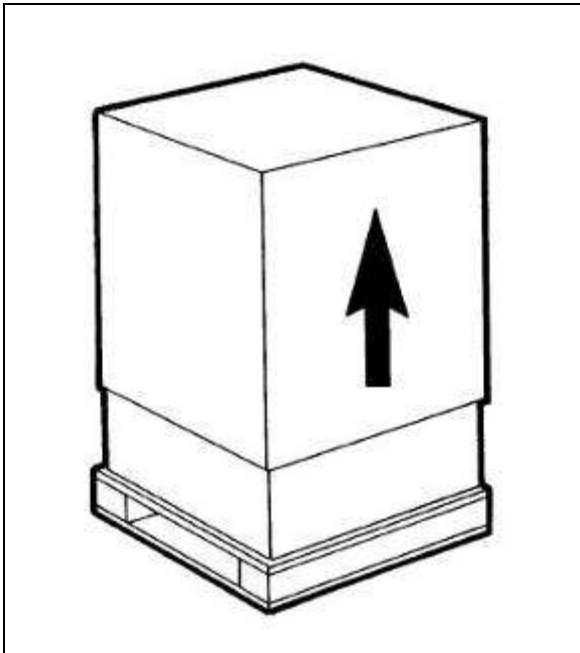


Fig. 19

- a) Remove the packing (fig.19) and preserve it in order to reuse for winter storage.

⚠ Caution ⚠

All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

- b) Make sure the machine is in perfect condition.

b) Rest the machine on a sturdy, flat surface making sure it is well ventilated by leaving a gap of 20 cm around it and do not install it near heat sources (fig.20); **we recommend you to maintain a room temperature between 24 and 32°C.**

- c) Check that the power mains voltage meets the specifications on the equipment identification plate and that the output available meets the device's power requirements. Fit the plug into an earthed socket, removing all multiple adaptors.

FOR FURTHER PRECAUTIONS, READ THE SECTION "CONNECTION TO THE ELECTRICITY MAINS" CAREFULLY.

- d) The installation must be carried out in accordance with the manufacturer's instructions. Failure to comply with the positioning and installation instructions may impair the machine's operation.

Important

You are legally required to provide a suitable grounding system for the equipment. Before carrying out any cleaning and/or special maintenance on the device, make sure it is disconnected from the mains by unplugging it. In the event of a breakdown or malfunctioning, switch off the device and remove the plug.

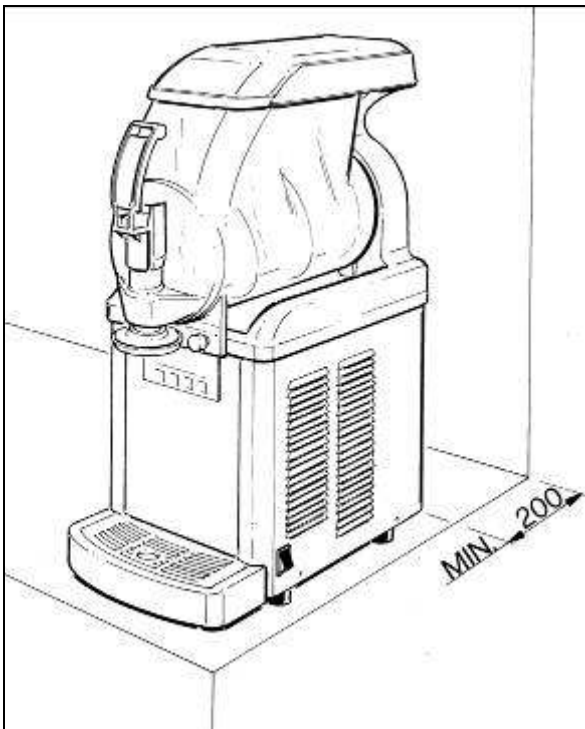


Fig. 20

7. CONNECTION TO THE POWER SUPPLY MAINS

FOR SERVICEMAN ONLY

Before fitting the plug in the power supply socket, for your own safety, as already mentioned in the previous paragraph, please read the following precautions.

- The machine's electrical safety is only guaranteed when it is connected to a suitable earth system, structured as provided by the national safety current regulations (fig.21). Therefore, the manufacturer cannot be held responsible for any damage due to failure of the grounding system of the machine.

- Always verify electrical specifications on the data plate of each machine. Data plate specifications always replace the information of this manual.

- For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations (see fig.21).

- Never use extensions or multiple adaptors.

- Check the power lead along its entire length to make sure it is not crushed in any way.

- To unplug the device, first disconnect the power supply with the switch, then grip the plug and gently pull it out.

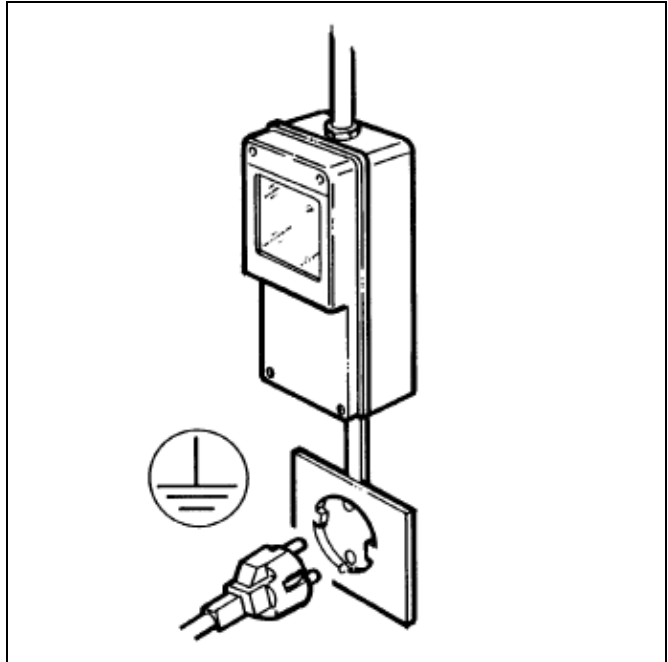


Fig. 21

Important

IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS AFTER SALE SERVICE OR BY QUALIFIED PERSONNEL, TO PREVENT ANY POSSIBLE RISK.

8. START-UP PROCEDURES

**!!IMPORTANT!
BEFORE STARTING THE MACHINE, CARRY OUT
THE CLEANING AND SANITISING PROCEDURES
DESCRIBED IN CHAPTER 10.**

- Dilute and mix the product in a separate container according to the manufacturer's instructions (see fig.22).

NOTE: "mix" is the result of the blending between water or milk with the powder to make soft serve ice cream, ice milk, frozen yogurt, smoothies and similar frozen dairy products.

Don't introduce more than 2.5 litres of mix inside the bowl. This kind of product has a not negligible overrun during its freezing, so it is very important to control it in order to avoid to go over the bowl maximum level (please see the chapter about the overrun calculation).

- Pour the mix obtained into the bowl (see fig.23).

- Restore the secondary cover and then the main one, making sure to fix it with the security key.

Note -----
GT1 and GT2 are equipped with a very efficient safety mechanism designed to protect the operator; it is activated when cover is lifted. This device automatically and immediately stops all moving parts.

If the main cover is not correctly positioned, the correspondent mixing system will not work.

- Insert the plug into the electrical power outlet.

- Activate the main switch A on the right side of the machine, the scraper auger will automatically start rotating.

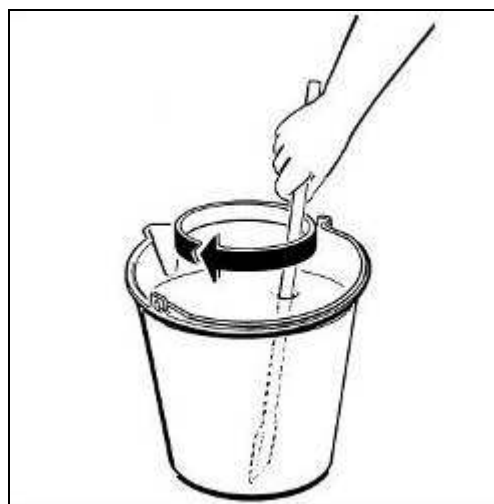


Fig. 22

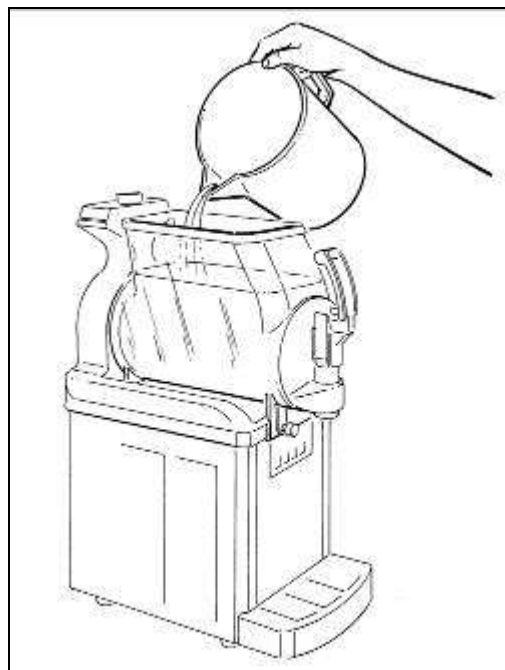


Fig. 23

- Activate the FROZEN mode by switching on the snowflake button (LED activated), and regulate the product consistency by setting its value with the ▼ e ▲ buttons (fig.24).

- In order to modify the product consistency, regulate it using the buttons ▼ and ▲ on the control board. Operating on the ▲ button, the number of lighted LED will increase with the product consistency; operating on the ▼ button, the number of lighted LED will decrease with the product consistency (fig.24).

NOTE: the snowflake LED blinks until the refrigerating system is working.

NOTE: if you need to switch from FREEZING mode to DEFROST one, it's necessary to disable the first function pressing the correspondent button with snowflake on it and then to enable the second function using the button with waves on it. The other way round, if you need to switch from DEFROST mode to FREEZING one, it's necessary to disable the defrost function pressing the waves button and enable the freezing function pressing the snowflake one.

NOTE: when the first and last LED of the consistency scale winkle at the same time, it means that the product inside the bowl is below the minimum level for the probe and the machine stops; to return to the normal functioning of the machine it's necessary to add more product, in order to cover again the probe.

- Once the desired product consistency is reached, to dispense product position a cup under the tap and lower the lever as shown in figure 25.

If it is necessary to accelerate the product dispensing, press the red speed button on the right (fig.24 and 24bis) before lowering the tap lever.

GT1 is fitted with a particular accessory to give a "star" peculiar shape to the dispensed product.



Fig. 24

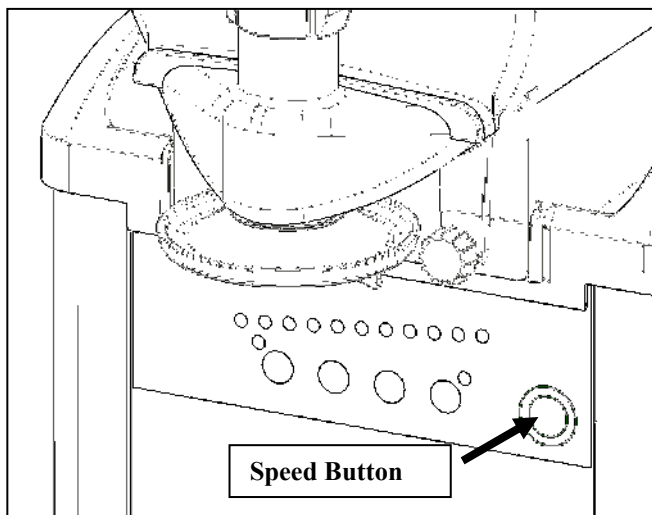


Fig. 24bis

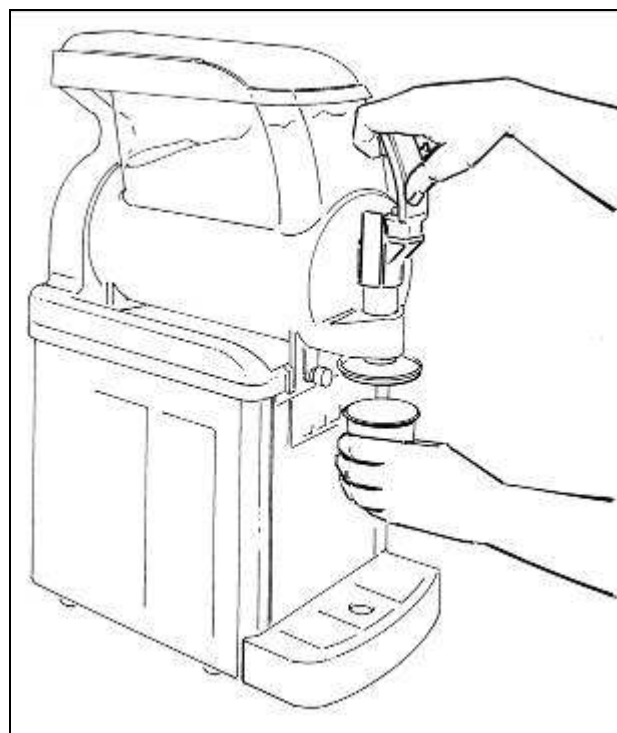


Fig. 25

9. OPERATING INSTRUCTIONS

Activating the main switch A on the right side of the machine and, in case of double bowls machine, also the small ones B and C, the augers will start rotating and mixing (fig.26).

!NOTE!

GT is equipped with a very efficient safety mechanism, if the main cover is not correctly positioned, GT will not work.

!WARNING!

Every time the unit is shut down with the main switch, it is necessary to wait two minutes before starting it up again; failure to do so could damage the unit.

The machine is provided with an electronic control board that perfectly regulates the refrigeration system. With this control board the machine operates in two different modes:

- **FROZEN** – Once introduced the mix inside the bowl, switch on the snowflake button and regulate its consistency with the ▼ e ▲ buttons (fig.27).
- **DEFROST** – This mode, once activated by the waves button, reduces the machine energy consumption; the refrigerating system will automatically cycle to maintain temperature below 2°C (fig.9). Use this position when product will not be requested for hours.

Important

Do not use FROZEN or DEFROST position with water or sanitizer in the bowl, the machine will be damaged.

NOTE: in order to activate the DEFROST mode from the FROZEN one, is necessary to switch off the snowflake button and then to switch on the waves one; vice versa to go from the DEFROST to the FROZEN, it's necessary to shut off the waves button and then to activate the snowflake one.

Both the snowflake and the waves buttons activate the refrigeration system, only when they both are switched off (no LED lit up) the system is not working.

!WARNING!

Every time the cover is removed during the unit functioning, it is necessary to wait one minute before repositioning it; failure to do so could damage the unit

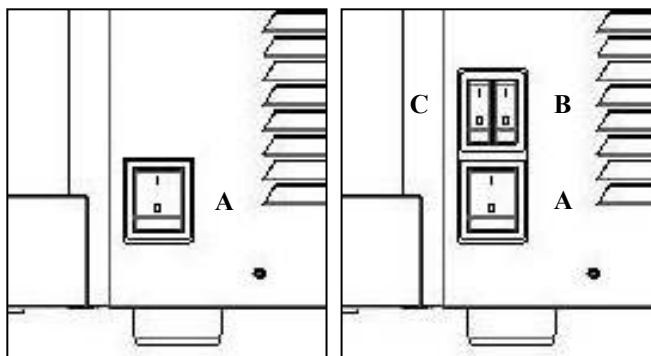


Fig. 26



Fig. 27

10. SPECIAL MAINTENANCE



Caution

Before proceeding with any maintenance operation, it is compulsory to switch off the machine and unplug it from the mains.

Condenser cleaning

In order to guarantee good cooling system performance, the condenser must be well cleaned **every month**.

How to reach it:

- Switch off the power supply and disconnect the power cable;

-GT1 machine: remove the rear panel by unscrewing the two bolts fastening it (fig.28);

-GT2 machine: remove the left side panel by unscrewing the two bolts fastening it (fig.29);

- Using a dust exhauster, remove the dust that has collected between the condenser fins (fig.30).

IMPORTANT

Never use a screwdriver or sharp object to clean between fins

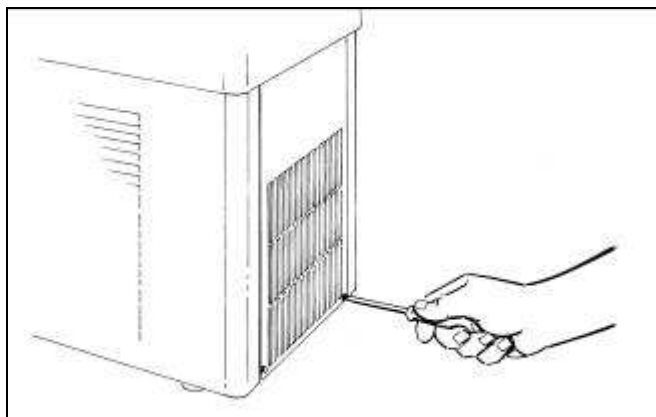


Fig. 28

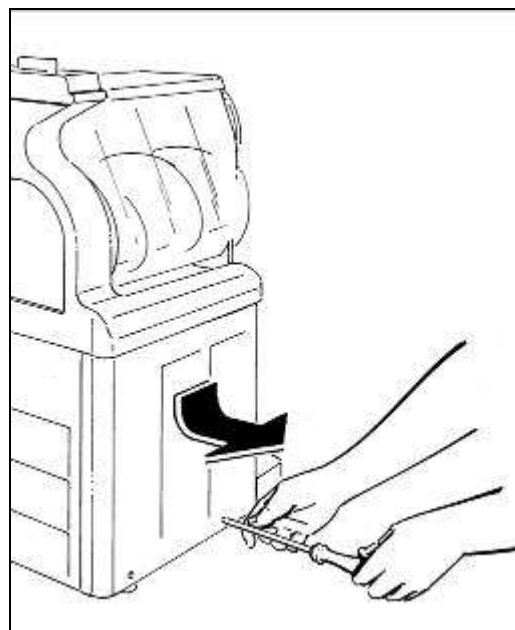


Fig. 29

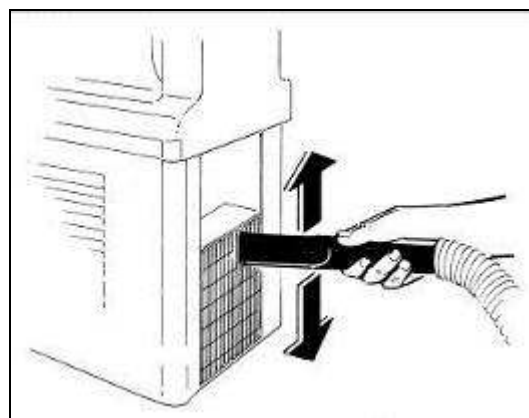


Fig. 30

Control and replacement of seals

BOWL GASKET (LOCATED AT THE REAR OF BOWL)

Replace it every 12 months according to the conditions of use and level of maintenance.

DISPENSE VALVE O-RING

The dispense valve o-rings should be replaced as necessary when wear is evident. Lubricate them each time they are replaced or the dispense valve is removed for cleaning.

SUCTION GASKET

Replace every 3 months according to the conditions of use and level of maintenance. This part should be lubricated during the re-assembly after every cleaning with Vaseline.

EVAPORATOR HARD SEAL

Replace every 9 to 12 months according to the conditions of use and level of maintenance.

Winter storage

To protect the unit during seasonal shutdown, it's important to properly store the machine using the following procedures:

- Disconnect all power to the freezer.
- Disassemble, wash and sanitize all parts that come into contact with the mix as described in chapter 10.
- Clean also all the exterior panels.
- Reassemble all these parts.
- Cover the machine with the original package to protect it from dust or other contaminating elements.
- Place the machine in dry location.

11. SOFT SERVE ICE CREAM INFORMATION

OVERRUN

While the product is frozen in the bowl, its volume increase; to control overrun is important as too much of it could go over the bowl maximum level.

To correctly measure overrun carry out the following steps:

- Place an empty container on the scale and adjust your scale to zero;
- Remove the container from scale and fill it with liquid product to the top. Weigh container and record;
- Replace liquid product with frozen one, strike off the excess of it so it is even with the top of the container and measure the weight;
- Use the following formula to figure overrun percentage:

"Weight of liquid mix minus weight of frozen product divided by the frozen weight. Multiply by 100"

Example:

Weight of half litre of mix: 530g;

Weight of half litre of frozen product: 380g;

Difference: 150g;

$150/380=0.4$

$0.4 \times 100 = 40\%$ overrun

12. DISCLAIMER

The manufacturer declines all responsibility for any damage that directly or indirectly might be brought on to people, things, animals, as a consequence of failure to comply with all instructions given in this manual with the warnings concerning installation procedures, use and maintenance of the machine.

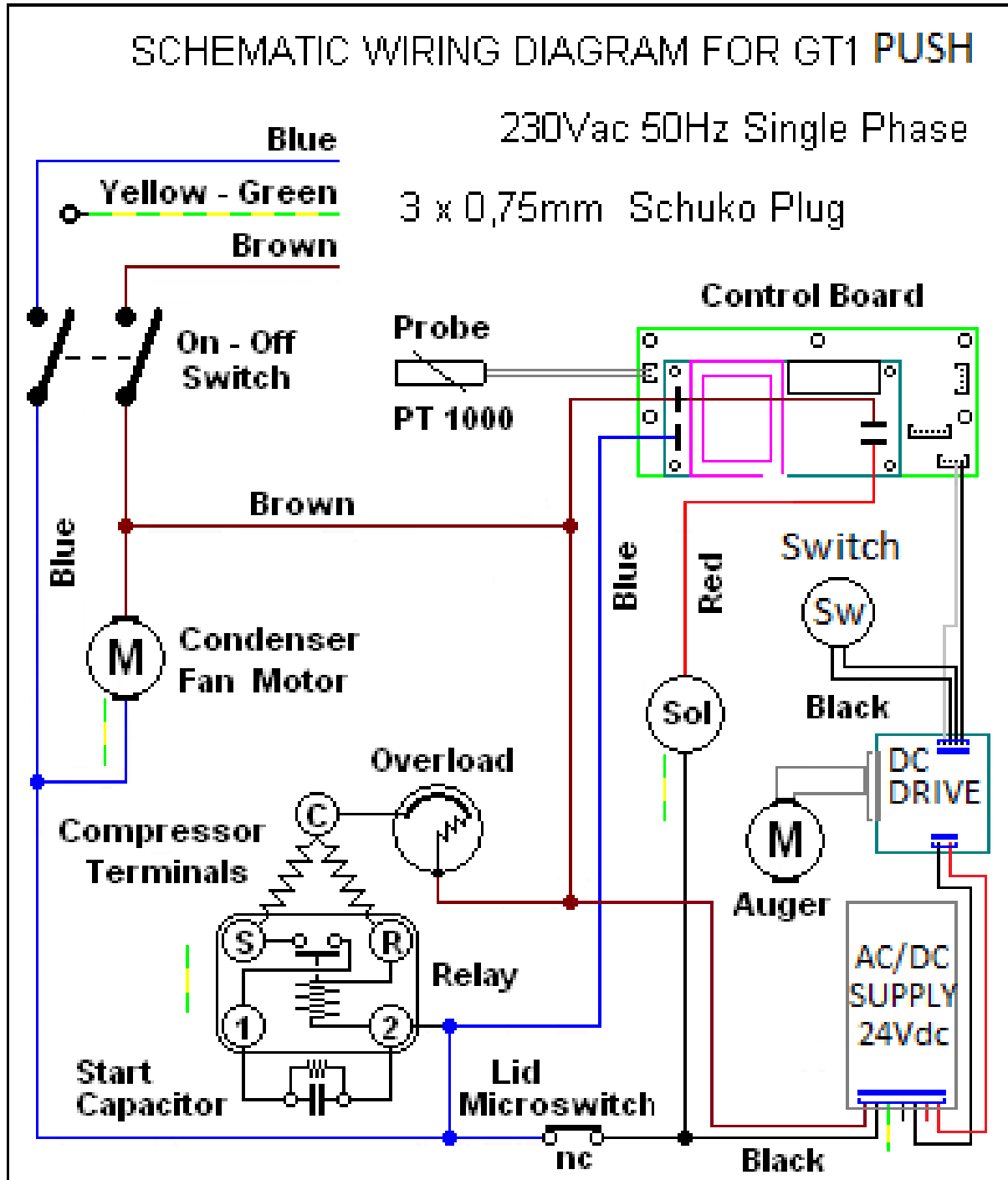
The manufacturer cannot be held responsible for possible mistakes due to printing, copying or translating errors contained in this manual. In addition, the manufacturer reserves the right to modify what deemed necessary or useful for the machine, as well as for the benefit of the user, yet at the same time maintaining the essential operative and safety characteristics of said machine.

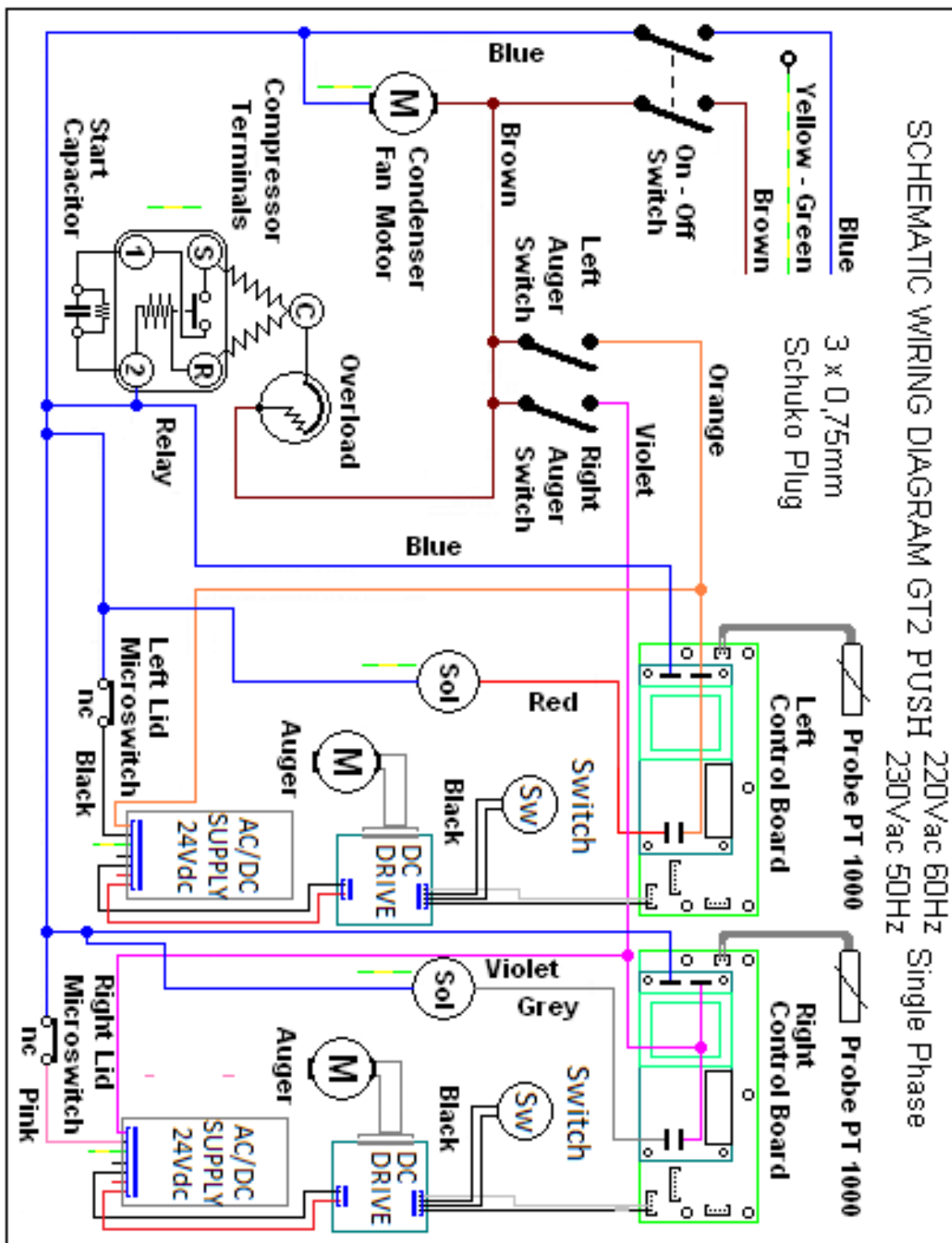
13.TROUBLESHOOTING GUIDE

NOTE: the following procedures must be performed by a qualified service technician.

Problem	Possible cause	Solution
The machine does not cool, or cools only partially and the compressor is running	<ul style="list-style-type: none"> The space around the machine is inadequate for ventilation The refrigeration system is working in DEFROST mode The condenser fins are clogged with airborne particles Fan motor is not running Refrigerant is leaking 	<ul style="list-style-type: none"> Allow at least 20cm between the machine and anything next to it; keep it away from heat sources Return to FREEZE mode Clean the condenser fins Check the fan motor's electrical connections and, if disconnected, reconnect. If still not operating, replace the motor Locate the leak, eliminate it and recharge the system
The machine does not cool, or cools only partially and the compressor is not running	<ul style="list-style-type: none"> Electrical components of the compressor are not functioning Some electrical connections are not complete The compressor is malfunctioning 	<ul style="list-style-type: none"> Replace the malfunctioning components Check the contacts and correct those incomplete Replace the compressor
The machine is noisy	<ul style="list-style-type: none"> The fan motor blades are hitting internal components 	<ul style="list-style-type: none"> Check and correct
The main power switch is "ON" but the unit is not running	<ul style="list-style-type: none"> The main cover is not correctly assembled Some electrical connections are not complete The main power switch is broken The control board is faulty The compressor DC drive is faulty The gear motor is malfunctioning 	<ul style="list-style-type: none"> Assemble the main cover correctly Check the contacts and correct those incomplete Replace the switch Replace the control board Replace the DC drive Replace the gear motor
The bowl is leaking	<ul style="list-style-type: none"> One of the bowl seal is not in place 	<ul style="list-style-type: none"> Replace or reposition the seal
The dispensing valve is leaking	<ul style="list-style-type: none"> The dispensing valve has been incompletely or incorrectly replaced in its position The free movement of the valve is impeded Dispensing valve o-rings are damaged 	<ul style="list-style-type: none"> Reassemble and replace Clean and lubricate the valve and the valve cylinder with the lubricant provided with the machine Replace the o-rings
Product is flowing into drain tray through drainage pipe	<ul style="list-style-type: none"> The bell shaped seal between the front of the cylinder and the auger hub has not been reinstalled properly The bell shaped shaft seal or the spindle bushing seal is damaged or worn 	<ul style="list-style-type: none"> Find the seal and put it back in place Replace the damaged/worn seal and check the condition of the drive shaft
The auger is not turning	<ul style="list-style-type: none"> The main cover is not correctly assembled Some electrical connections are not complete The control board is faulty The compressor DC drive is faulty The gear motor is malfunctioning 	<ul style="list-style-type: none"> Assemble the main cover correctly Check the contacts and correct those incomplete Replace the control board Replace the DC drive Replace the gear motor
The auger is creating noise as it rotates	<ul style="list-style-type: none"> The bell shaped shaft seal has been replaced without lubrication or is damaged The auger has been incompletely or incorrectly reassembled 	<ul style="list-style-type: none"> Replace or clean and lubricate with the lubricant provided with the machine Check and correct
The first and last LED of the consistency scale are blinking at the same time and the machine does not cool	<ul style="list-style-type: none"> The product level inside the bowl is too low 	<ul style="list-style-type: none"> Refill the bowl with product until the level probe is covered

14. WIRING DIAGRAM







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