

**Manuale d'uso e
manutenzione**

**Use and
maintenance
manual**

**Manuel
d'utilisation et de
maintenance**

**Manual de uso y
mantenimiento**



ELMECO

ADVANCED SOLUTIONS FOR COLD BEVERAGE
SINCE 1961

Symbols



WARNING: Flammable material.

Before performing any operation it's mandatory to read the instruction given in the User's Manual. Any technical support intervention on the display cabinets loaded with refrigerant R290 must be performed exclusively by qualified staff trained on the procedures for handling gas R290. The operations should be carried out by the staff appointed by the Manufacturer or the Distributor from which you have purchased the product. Only use appropriate components. If the components must be replaced, it is important to use only original spare parts that have been approved for their intended use.



Warning

Prohibitions and Prescriptions

- ⚠ 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.
- ⚠ Children being supervised not to play with the appliance.
- ⚠ For correct operation use the machine at maximum temperature of 32°C/89.6°F and minimum 24°C/75.2°F.
- ⚠ Machine maintenance must be performed at the maximum temperature of 32°C/ 89.6°F and minimum of 15°C/59°F.
- ⚠ The appliance is not suitable for installation in an area where a water jet could be used.
- ⚠ The appliance must not be cleaned by a water jet.
- ⚠ The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- ⚠ The access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- ⚠ WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

- ▲ **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- ▲ **WARNING:** Do not damage the refrigerant circuit.
- ▲ **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- ▲ 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.
 - Farmhouses and by clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.
 - Catering and similar non-retail applications.
- ▲ **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- ▲ If the supply cord is damaged, it must be replaced by the manufacturer.
- ▲ **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- ▲ For safe operation the maximum tilt of the appliance is 1,5 degrees towards the front side (outlet).
- ▲ Cleaning and user maintenance shall not be made by children without supervision.
- ▲ Children shall not to play with the appliance.
- ▲ 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.
- ▲ Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- ▲ The a-weighted sound pressure level is below 70 db.
- ▲ Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.
- ▲ This machine can be used to produce cold drink, slush, and sorbets.
- ▲ To prepare the product mix use only drinkable water.
- ▲ Use UHT milk in the production of sorbet.
- ▲ For details and precautions for installation see page 23.
- ▲ For details and precautions for cleaning see page 24.

A quality choice

Elmeco's activity complies with the following certifications: Vision 2000 / ISO 14001



Choosing Elmeco, and in particular Quickream means you are innovation-sensitive. Thanks for understanding the importance of working with a company that cares for "quality" not just as an abstract concept but as a concrete engagement. Since the beginning of our history when we invented the first slush machine, we aimed to renovate our idea of innovation every day. Thanks to this approach, today we are considered as leaders in the advanced technology field. We therefore work and try to be more and more efficient in the organization and management sectors of our company, pursuant the ISO 9001:2000 standards. Customer and his needs are our focus.

By choosing Elmeco, you showed that for you quality is a synonym of working with reliable and lasting products, having at your disposal a precise and qualified assistance and gaining greater earning capacity.



These instructions are also available in electronic format on our website www.elmeco.com.

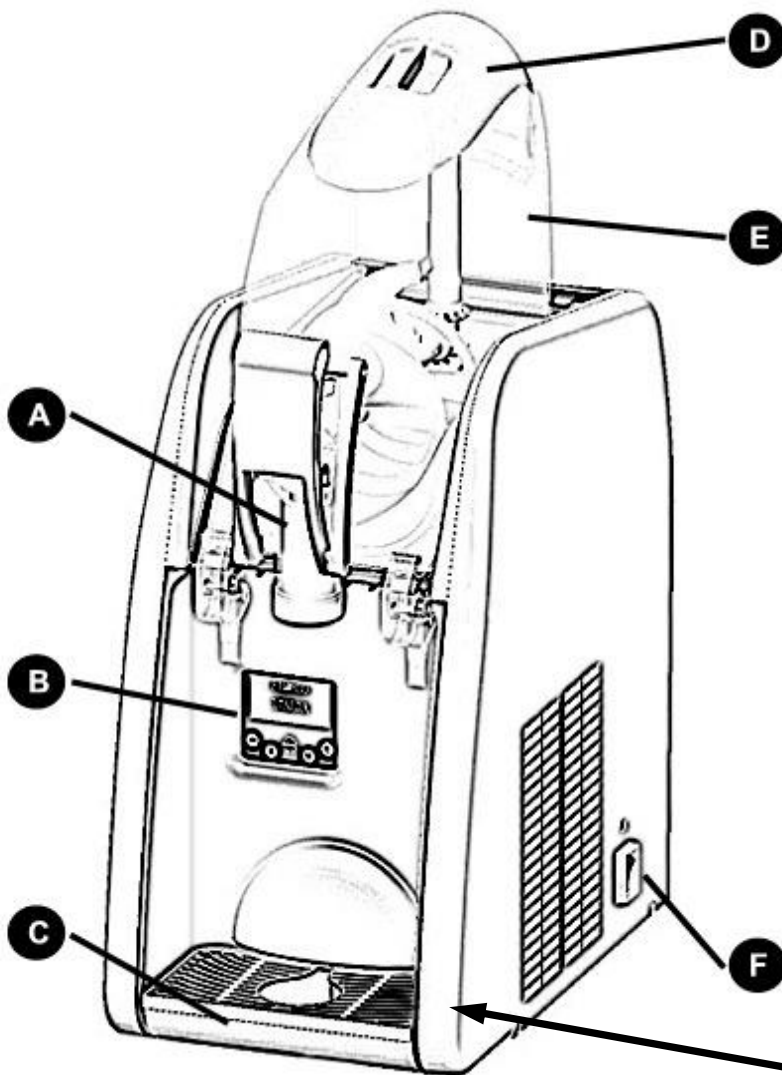
Instructions and general warnings

Before starting the machine, carefully read the information contained in this guide; you will thus be able to install, use and properly maintain your machine. This machine for the production of ice cream, temperature-based, grants the absolute homogeneity of the product and the regulation of its density, through an innovative electronic control.

Quickream	Capacity (litres)	Capacity (gallons)	Dimensions (mm)	Dimensions (inches)	Power/Voltage/Frequency	Color
	3-4 liters	1 gallon	712x276x471	28X10.86X18.54	420W/220-230Volts/50Hz 530W/115Volts/60Hz 420W/220Volts/60Hz	White Black

Carefully keep the use and mounting instructions, for future purchasers too. The manufacturer declines all responsibility for damages deriving from failure to comply with the following instructions.

Install the machine according to the mounting instructions. The power supply must correspond to the rating plate data reported on the front side of the machine behind the drip tray (C).



- A- Tap**
- B- Control electronic board**
- C- Drip tray**
- D- Cover**
- E- Transparent tank**
- F- Main switch**

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ELMECO ELMECO s.r.l.
Via Circumvallazione esterna, 12
80025 Casandrino (NA) ITALY
Tel.081/6505724 Fax.081/6505726 Made in Italy

MATRICOLA MODELLO **QK 1**

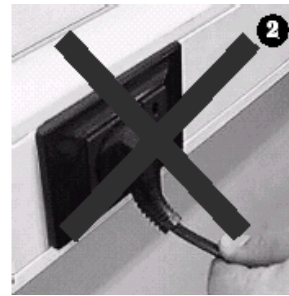
V= Hz= A= **R404A g180**

Temperatura ambiente di utilizzo della macchina da 24°C a 32°C (Classe ClimaticaN)

O.P.

During maintaining and cleaning, or in case of malfunctioning, disconnect the machine from the electric network, by unplugging it - **do not pull the wire but the plug itself** - (pict. 2 and 3).

Repairing must be made only by authorized and skilled technicians. Reparations that are not state-of-the art may be dangerous for the user. Please contact our company to know the Authorized service center closer to you.



Installation of the machine

Before installing the machine, verify that:

- ▲ **The machine is not damaged during the transportation. In case of doubts consult your vendor;**
- ▲ **Quickream is located far from any heating source;**
- ▲ **The power supply plant is endowed with a grounding system in accordance with applicable law;**
- ▲ **The electric capacity complies with the maximum power of the machine itself, as stated in the plate (picture 4 page 22).**
- ▲ **If required by the local regulation, it is possible to have the appliance permanently connected to the electrical power supply, ref. National Electrical Code (NEC) and NFPA 70. If this is the case, it is necessary to remove the side panel, disconnect the power cable from the machine wiring, remove it from the machine and replace it with the permanent cable by respecting the local codes.**

If any doubt or concern, please only contact trained and authorized personnel.
Carefully read the following instructions before installing the machine.

Warnings

This machine must be used only for the purposes it was manufactured for. Any other use is to be considered as dangerous.

Installation

It is recommended that the installation is carried out by a skilled technician. The manufacturer will not be held responsible under any circumstances for a wrong installation that could cause damage to people or things.

Once unpacked, verify that the machine is intact. The packing elements (plastic bags, expanded polystyrene, nails, etc.) must not be left at children's reach as they can be dangerous.



- ▲ **During transportation, do not lift Quickream by using the transparent tanks. Elmecco will not be held responsible for the above mentioned wrong maneuvers**
- ▲ **Place the machine far from any heating source. Verify it has sufficient free space (more or less 25 cm) around it.**
- ▲ **Place the machine on a counter that can bear its load.**

do NOT to connect the machine through adaptors, multiple plugs and/or extensions. If necessary, only use materials in accordance with the existing security laws concerning the power intensity as indicated in the plate data (pic.4 page 22).

After connecting the machine to the electric network and switching it, verify the air flow from the side grids.

Setting temperatures scales "°C - °F"(valid for revision 16v1 and higher)

Machine comes with temperature settings set to Celsius (°C) as a default. For revision "16v1" and higher of the control board, operator can switch between degrees Celsius (°C) and Fahrenheit (°F) by following below procedure:

1. Make sure the machine is turned off; main switch (page.22 pos. F) in OFF position
2. While holding down  button on the front control board, turn the machine back ON. Release  button, when control board's screen shows

TEMP. SET IN °F

3. In order to return back to the degrees Celsius (°C), repeat what is in the previous step

TEMP. SET IN °C

Cleaning

Before switching the machine on, it should be cleaned properly.

- ▲ **Always comply with the provisions of the local authorities in charge regarding the cleaning of the machine.**
- ▲ **Daily clean and sanitize the machine.**
- ▲ **Before carrying out whatever operation, switch off the machine (page 22 pos. F) and unplug it.**
- ▲ **Use a solution of cold water and sodium hypochlorite (bleach) with the following proportion: 10 grams (1/2 tea spoon) for each liter of water. Rinse with warm water.**
- ▲ **A greater quantity of bleach could damage the augers.**
- ▲ **If the plastic parts are dishwashed, ensure the temperature is not higher than 60°C or 140°F, because they could be damaged.**
- ▲ **Do not use abrasive powder.**
- ▲ **It is recommended to clean the filter at least once a week.**

Cleaning is very important if you want the machine to last longer; it is therefore useful to periodically wash all parts in contact with the product, using the following procedure:

Cleaning the tank

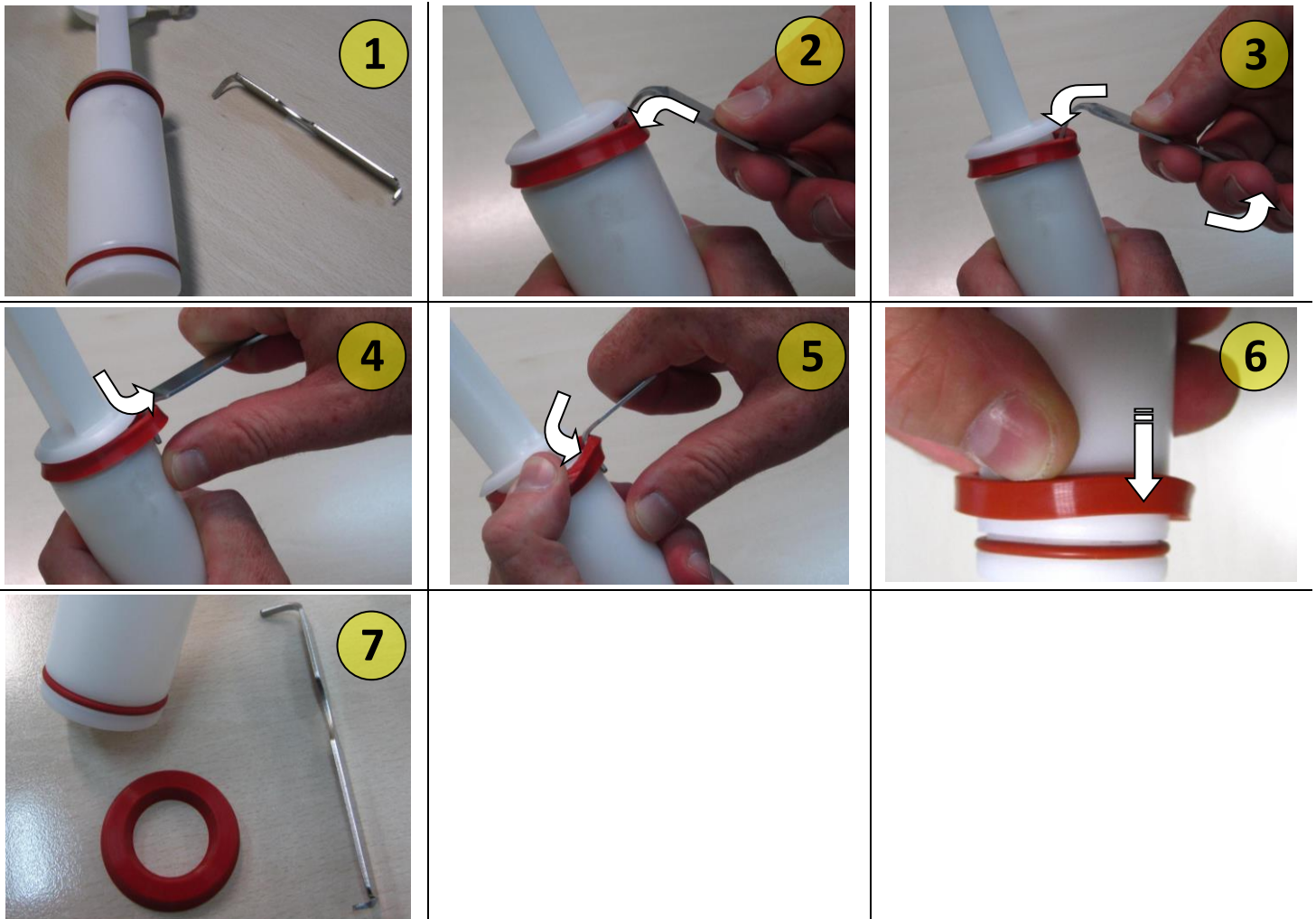
Please see the pictures at pages 78-79 of this instruction manual:

- During the cleaning procedure, the machine must have the refrigerator system turned off. Select or the "MOTOR ON" mode or "MODE ON" mode, see page 27;
- Use disposable gloves;
- Open the tap in order to empty the tank. Leftovers can be kept in the refrigerator, in special tanks, if allowed by the local authorities in charge;
- Remove the cover, as illustrated in pic. 1-2-3-4-5;
- Pour water in the tank and empty it again;
- Switch the machine OFF by the main switch and unplug the power supply;
- Remove the tap from the tank as illustrated in pic.6-7-8-9;
- Remove the sleeve with star hole as illustrated in pic.10;
- Remove the hooks grips, if present;
- Open the hooks as illustrated in pic.11 and lift the tank as in pic.12-13;

- Remove the horizontal and vertical augers as shown in pic.14-15-16-17-18-19;
 - Dip all parts in a solution of warm water and bleach (**10 gr/litre of water**);
 - Prepare some other solution of warm water and bleach (**10 gr/litre of water**) and dip a cloth in it. This will be used to clean the steel tank and the parts connected to it (pic.20);
 - Wash with fresh water and dry all washed parts;
 - Use a damp cloth to clean all the external parts;
 - Reassemble the machine.
- ⚠ **Lubricate the points indicated in fig. 21 (auger mechanism and front side of the horizontal auger) with food-grade Vaseline, to avoid any eventual noise (whistle) due to friction between the two plastic elements.**
- Connect the machine to the power supply.

Disassembling the piston seal for cleaning

On removing the piston from the container, carefully follow the steps in the images below to dismantle the shaft seal. The tool in the images is provided with the Quickream machine. After disassembly, wash the seal and the piston housing as described in the cleaning paragraph and reassemble the parts.



Pressure switch and protection mode Condenser cleaning procedure

On the right side panel there is a green light (see pic.22 page 79). If it switches off, it means that the pressure switch intervened as the machine reached a high pressure inside the cooling circuit. The pressure switch is equipped with automatic reset, when the pressures have decreased, the compressor will return to operation and the light will come on.

A too high pressure can be caused by:

1. The machine is located close to an heating source and its internal temperature increases;
2. The air circulation is obstructed;
3. Dirty filter.







If the cause is this last case:


- Remove the filter from the rear of the machine (see pic.23 page 79);
- Clean the filter with compressed air.

⚠ Clean the filtre at least once a week.

Controls and signals



-  – **within the menu**, it means to go forward;
-  – **within the menu**, it means to go backward;
-  – enter the menu;
-  – exit the menu.
-  – augers switch on;
-  – if the values of a parameter are changed, it let you confirm the selected value (**enter**) and returns to the upper menu;

-  – selection of the functioning mode, in a cyclic sequence:
 - SOFT MODE - soft mode;
 - NIGHT MODE - night mode;
 - MOTOR ON - Cold-Switched off;
- if the values of a parameter are changed, it scrolls horizontally between the parametrs in a cyclic sequence;

⚠ Do not wash the membrane of the electronic control with abrasive substances or cloths.

⚠ In the event that the machine is turned off, when it is turned on again, the electronic module will be positioned on the main screen "MODE ON", see page 27.

How to produce Soft Ice Cream

- ⚠ To prepare the product mix use only drinkable water.
- ⚠ Use UHT milk in the production of mix.
- ⚠ Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.
- ⚠ Warning! If the mixture contains alcoholic product, consider that 15%, on total mixture, is the maximum value that can come into contact with plastic parts.
- ⚠ If the horizontal auger is blocked because of ice blocks due to a lack of sugar or to other reasons, such as foreign bodies in the tank, the augers can undergo a break.
- ⚠ If the product freeze completely turn off the machine, wait until the product becomes completely liquid, empty the tank and check the cause of the problem (ie. Lack of sugar, failure to close solenoid valve, etc.).
- ⚠ The product must be maintained at a temperature not exceeding 5°C for periods specified by the manufacturer, but for not more than 5 days. In case of failure of the refrigerator system the product should be inspected to determine whether it has deteriorated.

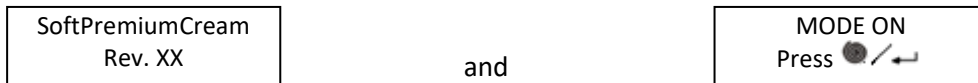
Clean the machine as described in the "CLEANING" paragraph.

- ⚠ **Turn off the main switch before filling the tank.**

Remove the cover and pour the mix in the tank (max 4 liters - **recommended 2,5/3 liters**).

- ⚠ **It is recommended to pour an already refrigerated product.**

When switch on the machine (page22 pos.F), the following menu will be displayed

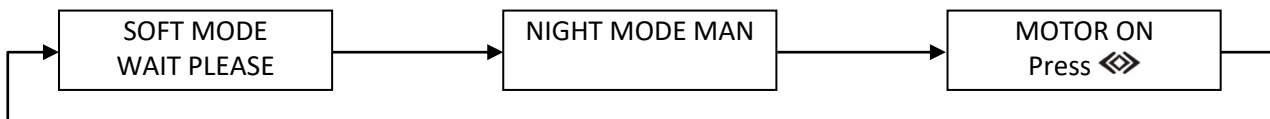


Press the key to start the augers rotation. The following menu is displayed



To stop the augers press the key for at least 2 seconds.

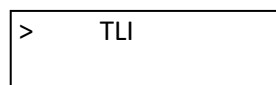
By pressing the button, you can select "SOFT MODE", "NIGHT MODE" or return to the "MOTOR ON" condition in which the augers rotate. According to the display setting you can see



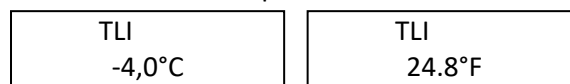
By setting "SOFT MODE" you will read "WAIT PLEASE" on the line below. This message indicates that the product is not ready yet. In this condition the augers turn at 50rpm (default); this can be adjusted by changing the submenu settings in the **SERVICE** section.

To view the menu options, press the button on the electronic control unit.

Use the or keys to find the TLI screen



Press the button to confirm and view the TLI temperature that has been set on the electronic control panel.



If the product supplier has not provided clear instructions, using the key to decrease the TLI values to **-8,5°C/16.7°F**. Press the button to confirm.

To exit the menu press the key.

In this case, the electronic control unit will automatically seek the ideal temperature for the product in the tank.

⚠ Even if the machine is set to a TLI temperature of -8,5°C/16.7°F, this does not necessarily mean that the product in the tank (see temperature on the TANK TEMPERAT. screen) will arrive at said temperature. As the electronic module automatically searches for the ideal product temperature, the temperature registered on the TANK TEMPERAT. display may be higher than that on the TLI screen; product temperatures may vary according to the type of product used.

When the product is ready, you can see “READY TO SERVE” on the display. In this case, the speed of the augers decrease to 30rpm (default); this may be adjusted by changing the submenu settings in the **SERVICE** section;

SOFT MODE
READY TO SERVE

It may happen that during production of ice cream, with a temperature of product below **-2,0°C/28.4°F**, the machine is switched off, acting on main switch, or stop the rotation of the augers, acting on the augers switch . With the next press of one of the two buttons, main switch or augers switch , you can see on the display

WAIT 9 MINUTES
FOR AUGER

When this procedure is activated, the augers will remain in stop position until the "9" becomes "1". After this time (countdown counter) the augers will return to work and the electronic board will set in the previous condition before of the shutdown. During the countdown must not be pressed any key.

⚠ To avoid reset of the above mentioned “WAIT 9 MINUTES FOR AUGERS” function, it is important that the machine is not switched ‘on’ or ‘off’ when the countdown function is active.

This procedure serves to protect the gears and augers from abnormal loads caused by some ice pieces at the bottom of the stainless steel. The ice can cause noise deriving from the gears that skid until the complete block of the augers. If the machine does not restart, call the service support.

In the event the product in the tank is ready, i.e. on “Soft Mode READY TO SERVE”, the display may show the following warning:

LOW MIX
PLEASE REFILL



This procedure is active when there is a lack of product in the tank. In this case, the solenoid valve will not be fed for a period of 5 minutes, to avoid the formation of ice on the bottom of the tank; after this time limit the procedure is deactivated.

⚠ If this occurs re-fill the tank.


Keypad lock

The key pad can be locked, with the exception of the **MENU** key. To lock the keyboard proceed as follows:



1. To view the menu options, press the  key on the electronic control panel.

2. Use the  or  keys to scroll to the **KEYBOARD** screen.


> KEYBOARD


3. Press the  key to view the current keyboard settings.

> KEYBOARD
ENABLED

4. Change **ENABLED** to **DISABLED**, to render the keyboard inactive, by using the  or  keys.

> KEYBOARD
DISABLED

5. After selecting the new keyboard setting, press the  key to confirm.

6. To exit the menu press the  key.

When the keyboard is "**DISABLED**" a triangle will appear in the upper right corner of the display.

SOFT MODE ▲
WAIT PLEASE

This function is suitable for use in self-service locations, to avoid unwanted modification to the settings.


Product dispensing / Dose Counter



If the tap of Quickream is opened, it lets the product enter a little container, only after it is filled, the product is ready to be served in a glass or wafer.

The above mentioned container allows to serve approximately 70 grams of product in a very short time and to count the portions served.


▲ The portion counter will only appear on the display when the machine reads "Soft Mode READY TO SERVE".

In order to count the portions served, please see the following procedure:

1. Press the  button on the electronic control panel to view the menu entries

2. Press the  or  buttons until you reach the **DOSE COUNTER** screen

> DOSE COUNTER

3. By pressing the  button, you can see the number of portions served

DOSE COUNTER
055

4. The value can be set to zero if you press the  button until "000" is displayed

DOSE COUNTER
000


5. To exit the menu, press the  button and then the  button



⚠ If no button is pressed on the electronic panel, after a short time, it automatically exit the menu.

Night Mode AUT


⚠ The application Defrost described cannot be used in Hong Kong in according with rules. The Quickream machine has to be empty and sanitized daily.

The "NIGHT MODE" is useful to keep the product liquid with a temperature lower than 0°C/32°F, when the restaurant or café is closed or if requested by the user. This mode can be manual, by setting "NIGHT MODE MAN" as illustrated at page 27, or automatic, by setting the ON and OFF hours. In this case, the machine will automatically switch from "SOFT MODE" to "NIGHT MODE AUT" and viceversa. In "NIGHT MODE AUT" or "NIGHT MODE MAN" the speed of the augers is 20rpm. The "ON" hour indicates the time in which the machine switches from "SOFT MODE" to "NIGHT MODE AUT", while the "OFF" hour indicates the time in which the machine switches from "NIGHT MODE AUT" to "SOFT MODE". This mode is used when you want the product to be ready at a certain time. Before setting the "NIGHT MODE" hour, it is important to set the date and time of the restaurant or café where it is installed with the following procedure:




1. Press the  button on the electronic control panel to view the menu entries


2. Press the  or  buttons until you reach the **DATE** screen



> DATE

3. By pressing the  button, you can see the date set on the electronic control panel


DATE
17/01/12

4. Set the correct date, if necessary, with the  or  buttons, in order to increase or decrease the values and the  button in order to move the cursor horizontally. The date will have the following format: **DD/MM/YY**


5. After setting the date, press the  button


6. Press the  or  buttons until you reach the **TIME** screen


> TIME

7. If you press the  button, the time set in the electronic control panel is displayed


TIME
11:43

8. Set the correct time, if necessary, using the  or  buttons, in order to increase or decrease the value and the  button in order to move the cursor horizontally. Time will be displayed with the following format: **HH/MM**

9. After setting the time, press the  button

10. To exit the menu press the  button

It is now possible to set the ON and OFF hours of the "NIGHT MODE". See the following procedure:

1. Press the  button on the electronic control panel to view the menu entries

2. Press the  or  buttons until you reach the **NIGHT MODE** screen

> NIGHT MODE

3. If you press the button, the ON and OFF hours are displayed on the control panel

On	NIGHT	Off
00:00		00:00

4. Set the ON and OFF hours with the or buttons, in order to increase or decrease the value, and the button to move the cursor horizontally

⚠ If the On and Off hours are the same or they are set on "00:00" this function is deactivated.

5. After setting the time, press the button

6. To exit the menu press the button.

Use of the TLI (Lower Limit Temperature)

If the machine is in "WAIT PLEASE" status, the product should not be ready to be served, but sometimes this might not be true. If so, the customer can use the **TLI** function setting the correct temperature for the product.

In order to set the **TLI** see the following procedure:

1. Press the button on the electronic control panel to view the menu entries

2. Press the or buttons until you reach the **TANK TEMPERAT.** screen

> TANK TEMPERAT.

3. If you press the button, on the lower line of the display you can see the temperature of the product. In the following example the temperature is -6,4°C/20.5°F

TANK TEMPERAT. -6,4°C •	TANK TEMPERAT. 20.5°F •
----------------------------	----------------------------

4. Notice the temperature

5. Press the button to return to the previous screen

6. Press the or buttons until you reach the **TLI** screen

> TLI

7. Press the button to see the **TLI** temperature set on the control electronic board. In this example it is -8,0°C/17.6°F

TLI -8,0°C	TLI 17.6°F
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8. Set the new **TLI** with the or buttons to the temperature reported at number "4"

TLI -6,4°C	TLI 20.5°F
---------------	---------------

9. After setting the temperature, press the button



10. To exit the menu press the button.

Service submenu settings

Quickream is supplied with a number of pre-established, default settings, which can be used for various products. The settings are as follows:

Service step V1	V1= 50rpm (default)	T1= -3,0°C/26.6°F (default)
Service step V2	V2= 40rpm (default)	T2= -3,5°C/25.7°F (default)
Service step V3	V3= 30rpm (default)	RTS= not settable
RTS Time	10 minutes (default)	
EV OFF Time	10 minutes (default)	


Any modifications to these settings must be carried out by specialist and authorized personnel only. In order to reset SERVICE menu's settings to their default, please follow below procedure:



1. Make sure the machine is turned off; main switch (page.22 pos.F) in OFF position
2. While holding  button on the front control board, turn the machine back ON. Release  button, when control board's screen shows

RESET OK


To modify the **SERVICE** settings, proceed as follows:

1. To view the menu options, press the  key on the electronic control panel

⚠ Please note that on any menu, if a key is not pressed within 30 seconds, or if the  key is pressed again, the control panel will automatically exit the menu. When this occurs, the electronic control unit will return to the previous screen.




2. Use the  or  keys to search for the SERVICE screen.


> SERVICE

3. Hold the  key down for at least 6 seconds or until the first option of the SERVICE submenu appears on screen.

SERVICE STEP V1 V1rpm T1°C	SERVICE STEP V1 V1rpm T1°F
------------------------------------	------------------------------------

The display will flash and show the "V1" speed at which the augers must turn when the machine is switched on until the machine has reached the "T1" temperature.



- a. Press the  or  keys to change the V1 "20 min. / max 70 in steps of 1rpm" settings.
- b. Press the  key to switch to the next T1 "-8,5°C/16.7°F min. / max -2,5°C/27.5°F in steps of 0,5°C/0.9°F" setting

4. Press the  key to confirm; the display will show the second option of the **SERVICE** submenu.

SERVICE STEP V2 V2rpm T2°C	SERVICE STEP V2 V2rpm T2°F
------------------------------------	------------------------------------

The display will flash and show the "V2" speed at which the augers must turn once the "T1" temperature has been exceeded. Said velocity is maintained until the "T2" temperature is reached.

⚠ It is not possible to set a "T2" temperature that is higher than the "T1" temperature.

- a. Press the  or  keys to change the V2 "20 min. / max 70 in steps of 1rpm" settings.

b. Press the key to switch to the next T2 “-8,5°C/16.7°F min. / max -2,5°C/27.5°F in steps of 0,5°C/0.9°F” settings.

5. Press the key to confirm; the display will show the third option of the **SERVICE** submenu.

SERVICE STEP V3
V3rpm RTS

The display will flash and show the “V3” speed at which the augers must turn once the “T2” temperature has been exceeded. Said velocity is maintained also during the “READY TO SERVE” product maintenance stage, unless the machine is not dispensing.

a. Press the or keys to change the V3 “20 min. / max 70 in steps of 1rpm”

b. The “RTS” is fixed and cannot be changed; this setting corresponds to the temperature that is stored in the electronic unit’s memory when it is in “READY TO SERVE” mode.

6. Press the key to confirm; the display will show the fourth option of the **SERVICE** submenu.

RTS TIME
10min.

The display shows the time period in which the electronic unit, by controlling the temperature decrease, decides when to change from “WAIT PLEASE” to “READY TO SERVE” mode. Although “READY TO SERVE” mode can be seen, the solenoid valve is still active, because it is controlled by “EV OFF TIME”, the fifth option of the submenu. In “EV OFF TIME = RTS TIME” mode, the machine passes from “WAIT PLEASE” to “READY TO SERVE” and the deactivation of the solenoid valve coincide. The default value is RTS TIME= 10min.

a. Press the or keys to change the 10 “03 min. / max 20 in steps of 1min.” Settings.

7. Press the key to confirm; the fifth option of the **SERVICE** submenu will appear on the display.

EV OFF TIME
10min.

The display shows the time period in which the electronic unit, by controlling the temperature decrease, decides when to deactivate the solenoid valve and when to product maintenance. The default setting is: EV OFF TIME= 10min

a. Press the or keys to change the 10 “min. 03 / max 20 in steps of 1min.” settings.

8. On pressing the confirm key the control panel will return to the SERVICE screen.

> SERVICE

9. Press the key to exit the menu.

Examples of settings

V1=70rpm	V2=50rpm	V3=40rpm	RTS time= 10'
T1=-3,5°C 25.7°F	T2=-4,5°C 23.9°F		EV off time=10'

When the **SERVICE** submenu is set according to the above table, the machine will function as follows:

- When passing from “Motor On” to “Soft Mode WAIT PLEASE” mode, the augers turn at 70rpm, as long as the temperature shown on the **TANK TEMPERAT.** screen is warmer than -3,5°C/25.7°F (e.g. -3,0°C/26.6°F);

- When the product temperature reaches $-3,5^{\circ}\text{C}/25.7^{\circ}\text{F}$, the speed reduces to 50rpm. This is valid if the display still reads “Soft Mode WAIT PLEASE”;
- When the temperature reaches $-4,5^{\circ}\text{C}/23.9^{\circ}\text{F}$, the speed decreases to 40rpm. This speed will be maintained even if the display reads “Soft Mode READY TO SERVE” and will do so for the entire maintenance period of the product. The same increases to 70rpm if the tank is dispensing. It will then return to 40rpm, 20 seconds after the tap is closed.
 - ⚠ **During the “WAIT PLEASE” to “READY TO SERVE” phase the V3 speed predominates over the, V1 and V2 speeds. Therefore, if a specific product shows “READY TO SERVE” at $-3,4^{\circ}\text{C}/25.9^{\circ}\text{F}$, the velocity will reduce from 70rpm to 40rpm, skipping the 50rpm stage.**
- If the electronic control panel does not detect any variations in product temperature for 10 minutes, then the latter will be considered “READY TO SERVE”. The electronic control unit will turn off and the solenoid valve will come on, in order to maintain a constant tank temperature.
 - ⚠ **It is advisable to make sure the RTS TIME and EV OFF TIME are the same. In this way, the deactivation of the solenoid valve will correspond with the passage from “WAIT PLEASE” to “READY TO SERVE”.**

Important Security Rules

- ⚠ Do not touch the machine with wet hands or feet.
- ⚠ Do not use the machine bare footed.
- ⚠ This appliance is not intended to be installed in kitchens.
- ⚠ Do not expose the machine to the weather.
- ⚠ Do not pull the power wire in order to disconnect the machine from the electrical network.
- ⚠ Do not remove the panels before disconnecting the machine from the electrical network.
- ⚠ Do not remove protections and / or covers that require the use of tools for their removal.

Disposal of the old machine

Discarded machine must be unusable. Unplug the machine and cut the power wire.



Ecological instruction

The refrigerators produced, like most other refrigeration, freezing and air-conditioners on the market, use Freon as refrigerating gas. Freon, like other coolants, is a gas with a high environmental impact.

Even if the type of gas that the supplier uses for the production of its machinery is environmentally friendly (R290 - Propano), the Company in question nonetheless requires purchasers to be aware of the following, from the time of purchase, follow the reference standards.

All refrigerating machines must be disposed by the local administration service or by an equivalent private authorized company.

Take care not to damage the rigid tubes of the refrigerator until they are taken back in order to be carefully and ecologically disposed. All packaging materials can be disposed without any danger.

Technical assistance

Only an authorized service center can repair the machines (e.g. a power cord substitution) using original spare parts. The out-of-use machines must be disabled. Disconnect the plug from the electrical network and cut the cable.

▲ Warning! Any assistance work on machines loaded with R290 refrigerant must be performed by knowledgeable and experienced person on the R290 gas management procedures. The activities must be carried out by personnel designated by the manufacturer or the distributor who made the sale of the product

Quickream trouble shooting guide

⚠ - For all manual interventions, always make sure the machine is switched off and disconnected from the power supply.

The product is leaking from the condensation outlet on the front panel	<ul style="list-style-type: none"> The tank seal has not been fitted correctly in the transparent tank housing. 	Disconnect the power cable from the power supply.
Both in "Soft Mode" and "Night Mode" , the ice cream production continues until the augers lock	<ul style="list-style-type: none"> The thermostat sensor is broken or has not been connected to the power supply. 	Disconnect the power cable from the power supply.
The product does not thicken	The product does not reach the ideal temperature and the electronic control panel reads "Ready to Serve" . Check the TLI settings and adjust them as described on p.23.	
The machine does not cool and the green light on the right side panel is OFF	The pressure switch has intervened. The pressure switch is equipped with automatic reset; when the pressures have decreased, the compressor will return to operation and the light will come on. To avoid repeating this situation, perform the condenser cleaning procedure described on page 26.	Disconnect the power cable from the power supply.
The augers do not turn In "Soft Mode" , "Night Mode" or "Motor ON" mode	The rotation of the gearmotor is not being transmitted to the augers. This can be caused by: <ul style="list-style-type: none"> a breakage of the transmission screw, no. 30 in the exploded view diagram on pag.75; a breakage of one or more of the auger teeth; A breakage of the drive shaft, no.16 in the exploded view diagram on pag.75. The breakage could be at the top (square nut) or the bottom (inside the machine). 	Disconnect the power cable from the power supply.
The teeth of the auger mechanism come apart until the horizontal auger stops completely	Make sure that the fixing seal on the vertical auger, no. 15 in the exploded diagram on pag. 75, is attached securely.	
When turning, the horizontal auger scrapes on the bottom of the tank, causing noise and vibration	There is not enough product in the inox tank; this leaves the rear evaporator uncovered, with the subsequent formation of ice on the bottom of the tank. As the auger turns it scrapes on the tank, causing noise and vibration. If this occurs refill the tank with the relevant product.	
The augers make a squeaking noise when they turn	The noise is coming from the horizontal and vertical augers. This can be stopped by applying food-grade Vaseline to the areas shown in fig. 21 on pag.79.	
The display shows the warning: "Low Mix Please Refill"	This warning appears when there is not enough product in the tank. If this occurs, the product is moved to the front of the tank, which subsequently reduces the cooling rate; to compensate the cooling system is switched off for 5 minutes. After this time the warning disappears and the cooling system switches back on.	Refill the tank.
The control panel flashes, showing the warning: "Error:2,"	<ul style="list-style-type: none"> The product in the tank is colder than -8,5°C/16.7°F; The thermostat sensor has short-circuited. If this occurs the cooler switches off.	Contact technical support for advice.

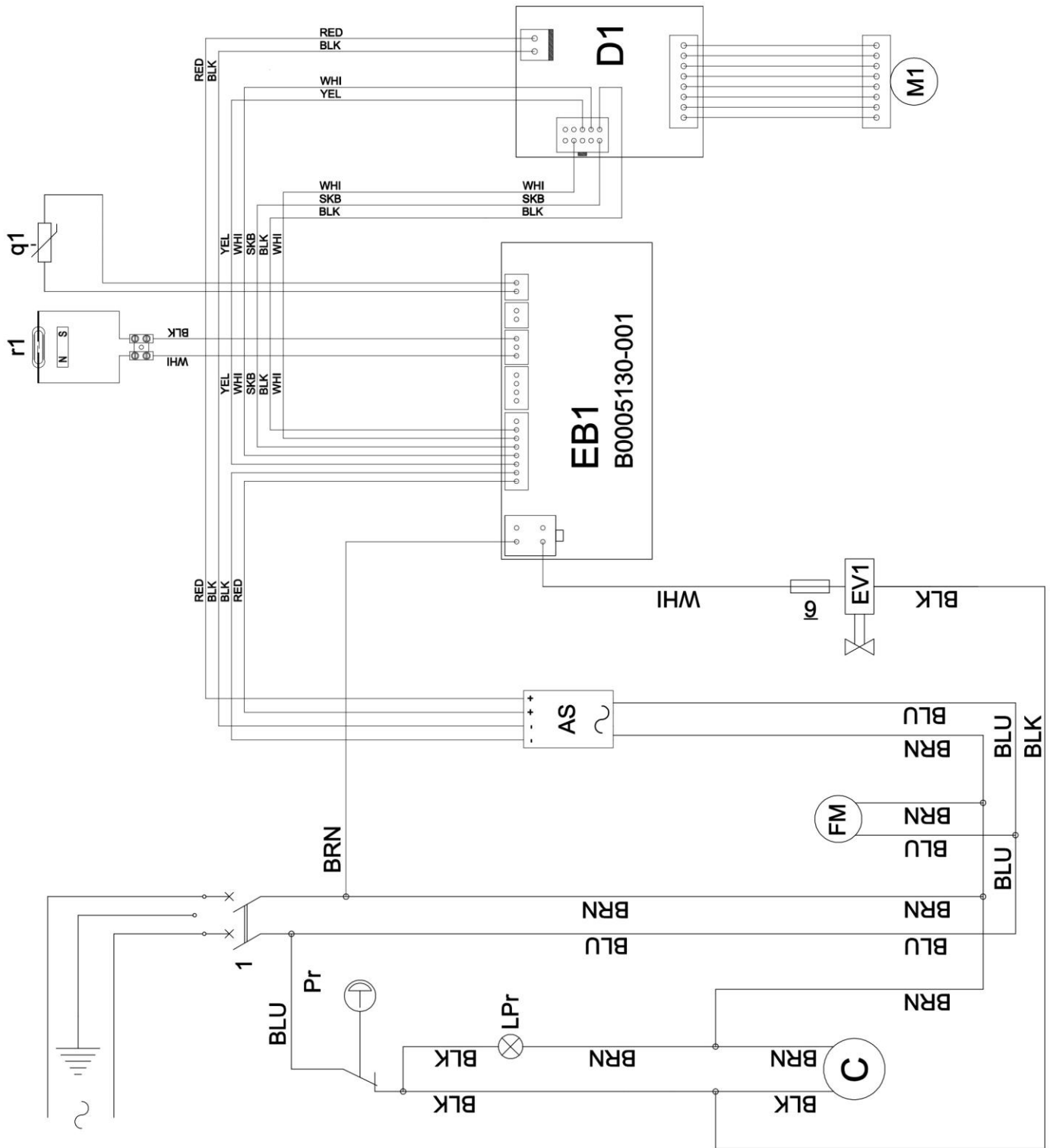
APPENDICE

APPENDIX

ANNEXE

APÉNDICE

Impianto Elettrico / Electric System / Installation Electrique / Instalación Eléctrica



I

A: Filtro antidisturbo (220-230V/50HZ)

1: Interruttore generale

Pr: Pressostato

LPr: Spia pressostato

C: Compressore

FM: Motoventilatore

AS: Alimentatore switching

EV1: Elettrovalvola

9: Fusibile 5X20mm F315mA

M1: Motoriduttore brushless

EB1: Modulo elettronico **B0005130-001**

D1: Driver brushless

q1: Termostato PT1000

r1: Sensore reed

Colori

BRN Marrone

BLU Blu

GRN Giallo/Verde

RED Rosso

BLK Nero

WHI Bianco

GRY Grigio

VIO Viola

ORA Arancione

YEL Giallo

GB

A: Suppressor filter (220-230V/50HZ)

1: Main switch

Pr: Pressure switch

LPr: Pressure switch light

C: Compressor

FM: Fan motor

AS: Single Output Switching Power Supply

EV1: Solenoid valve

9: Fuse 5X20mm F315mA

M1: Brushless gear motor

EB1: Electronic board **B0005130-001**

D1: Brushless driver

q1: PT1000 thermostat

r1: Reed sensor

Colors

BRN Brown

BLU Blue

GRN Yellow/Green

RED Red

BLK Black

WHI White

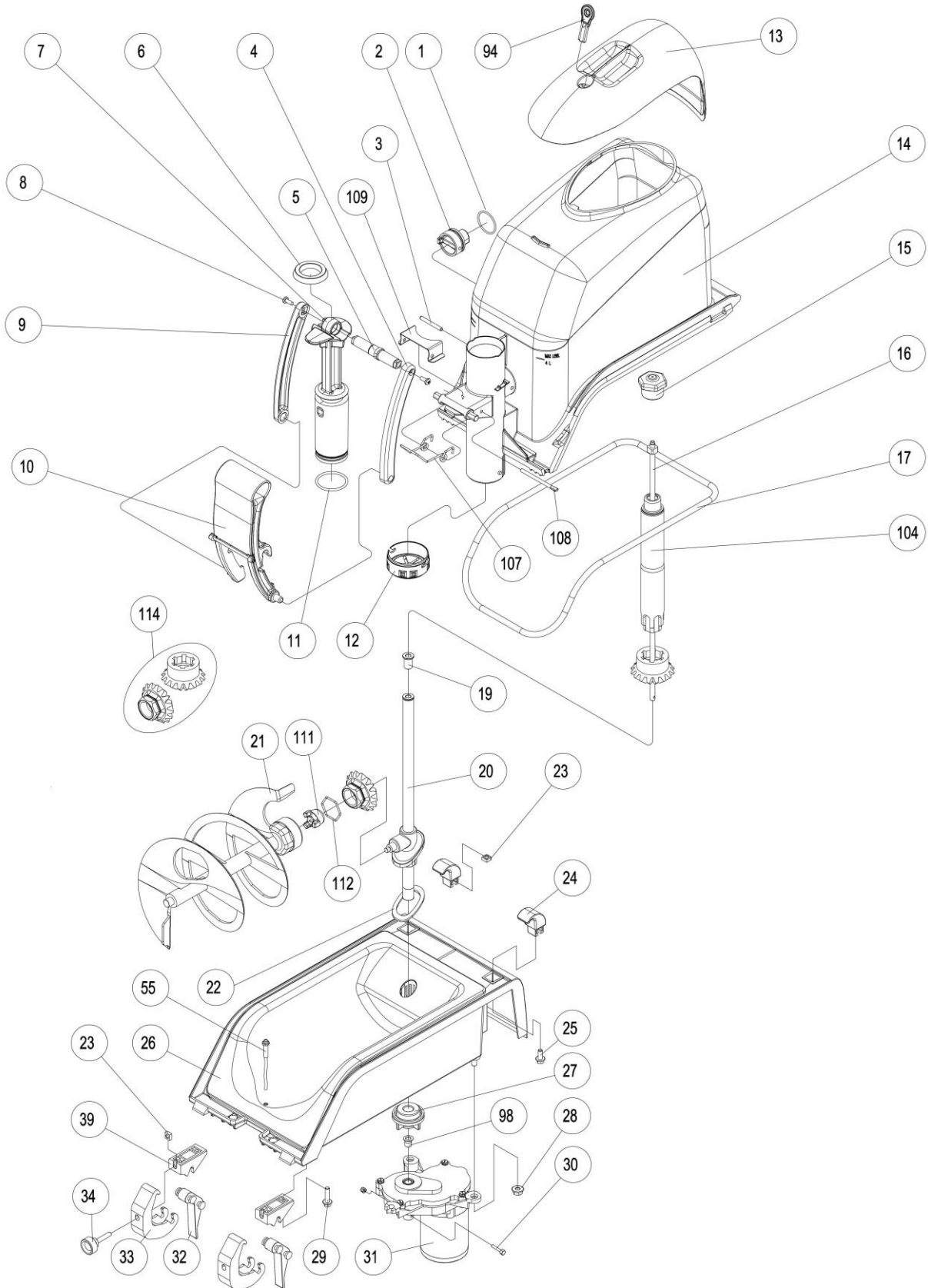
GRY Grey

VIO Purple

ORA Orange

YEL Yellow

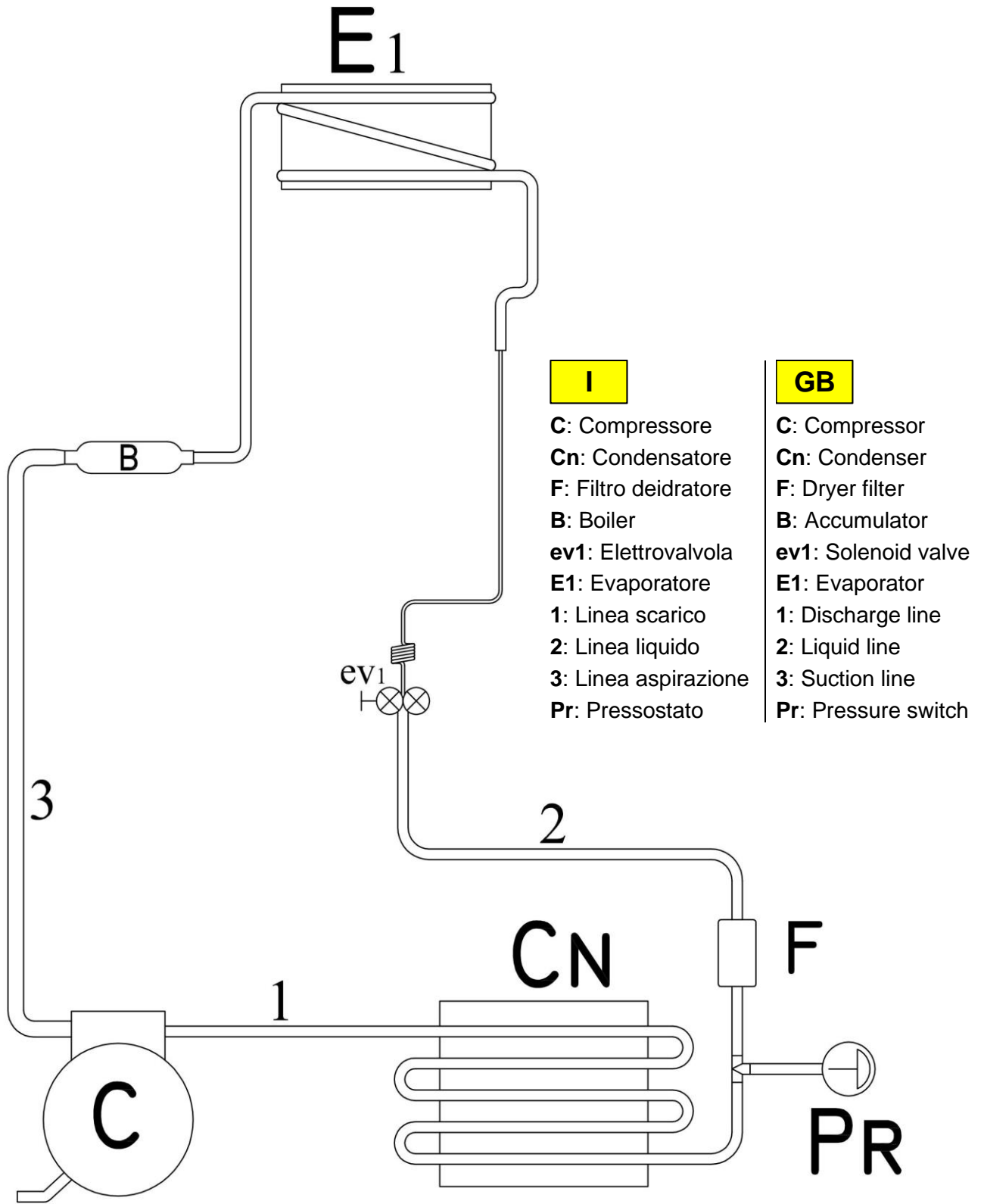
Esplso / Exploded View / Vues éclatées / Despiece

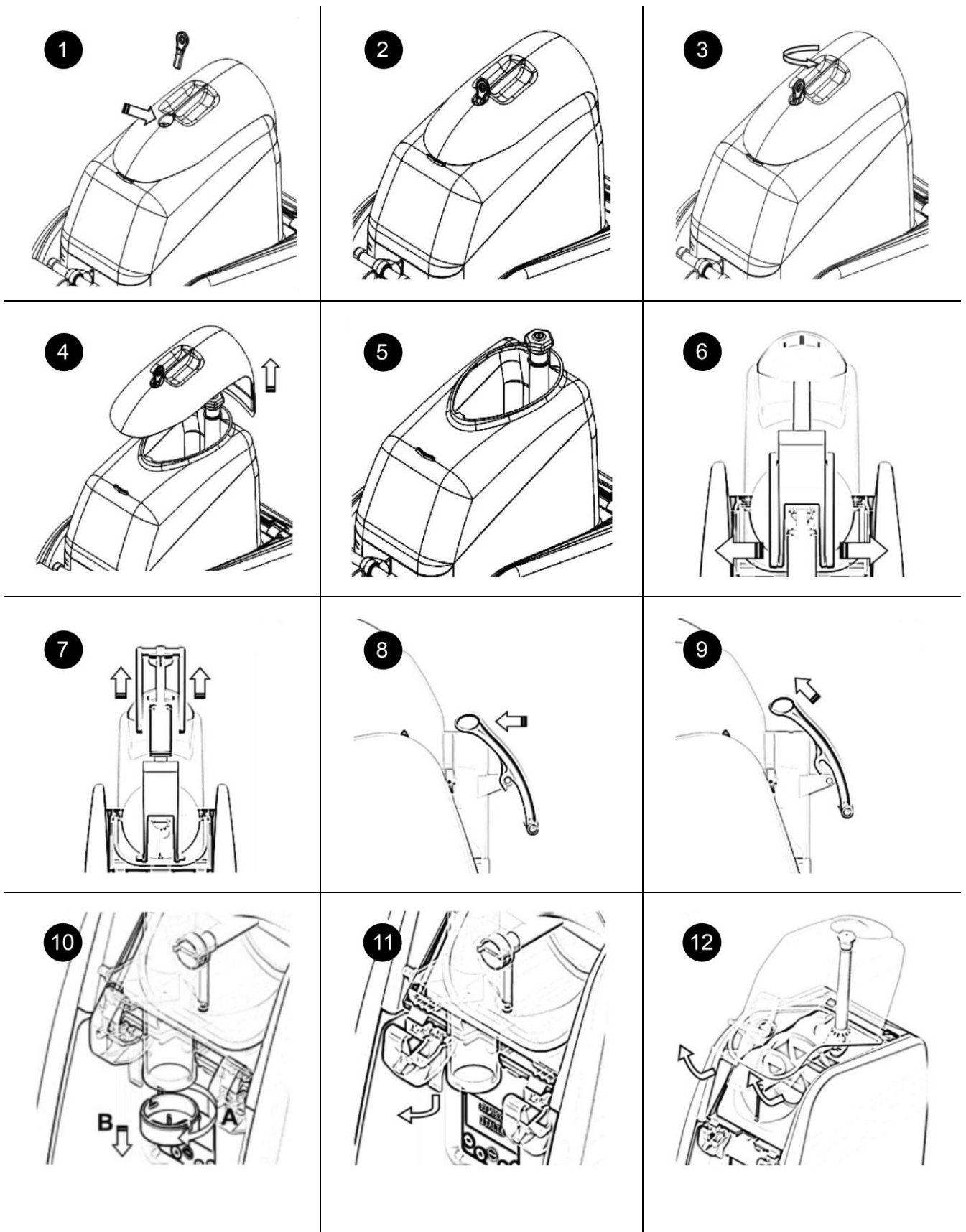


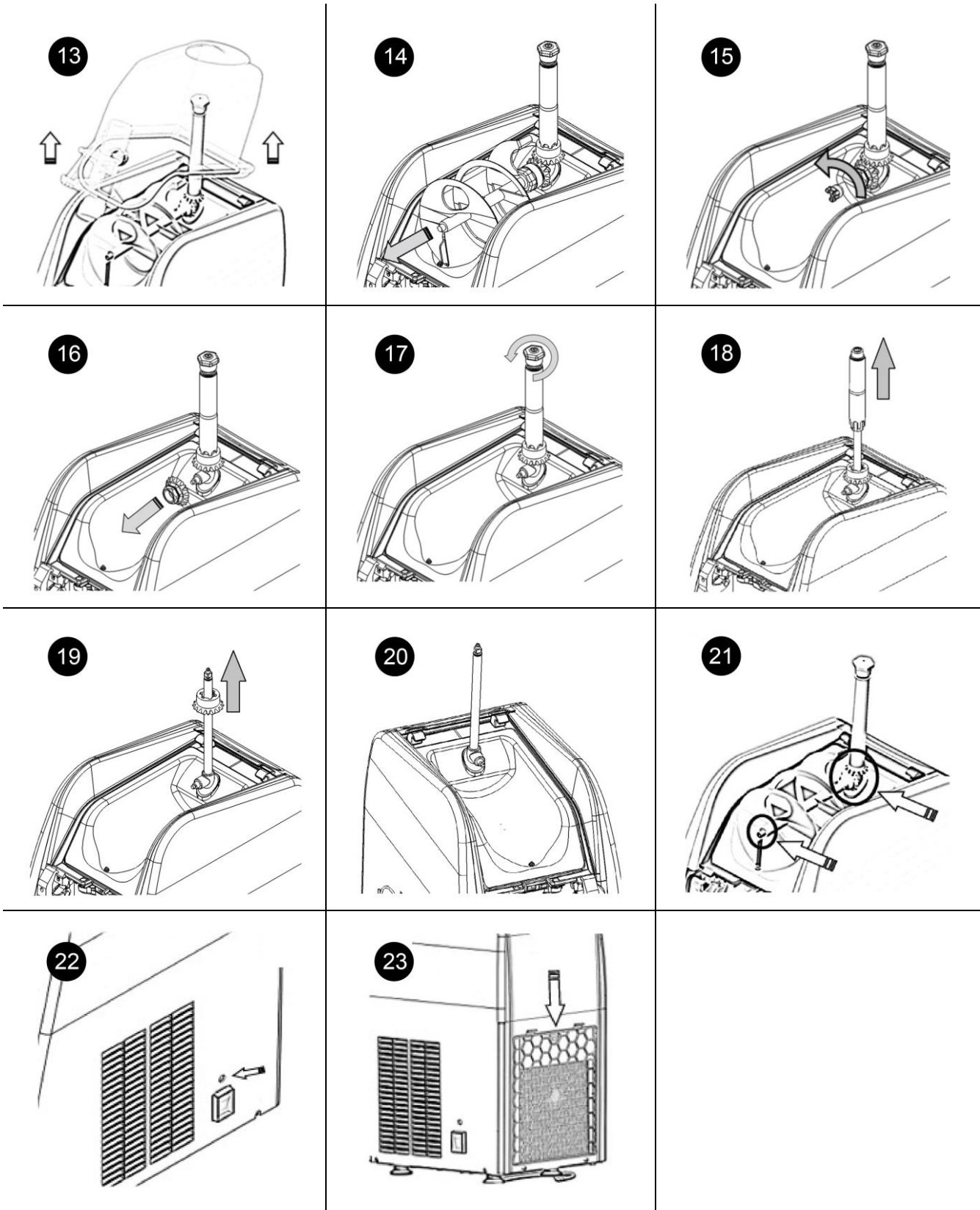
I
GB

#	CODICI/CODES	DESCRIZIONE	DESCRIPTION
1	B0004107-002	GUARNIZIONE TENUTA MANICOTTO OR2106	FOOD SYLICON SLEEVE HOLDING GASKET OR2106
2	B0004101-002	MANICOTTO QUICKREAM	QUICKREAM SLEEVE
3	B0000110-001	SPINA CILINDRICA 4X35MM INOX A2	STEEL CYLINDRICAL PLUG 4X35MM
4	B0003108-002	PONTE DESTRO LEVA POLICARBONATO	POLYCARBONATE RIGHT LEVER CONNECTION
5	B0003106-001	ASSE CONGIUNZIONE PONTI DELRIN + OTTONE	CONNECTIONS JUNCTION AXISIS
6	B0003111-001	GUARNIZIONE GOLA RUBINETTO SILICONE DE156	SILICON TAP RELIEF GASKET DE156
7	B0003109-003	PISTONE SCARICO COMPLETO QUICKREAM	QUICKREAM COMPLETE DRAIN PISTON
8	P0006105-001	VITE TC CROCE M4X10MM INOX	STEEL SCREW
9	B0003107-002	PONTE SINISTRO LEVA POLICARBONATO	POLYCARBONATE LEFT HANDLE BRIDGE
10	B0003120-001	LEVA SCARICO QUICKREAM	QUICKREAM POLYCARBONATE HANDLE
11	B0003112-002	GUARNIZIONE OR SILICONE PISTONE OR3118	PISTON SILICON GASKET OR 3118
12	B0003101-001	EROGATORE SOFT STELLA QUICKREAM	STAR SUPPLY VALVE
13	B0006109-002	CUPOLA TRASPARENTE CON CHIAVE DI BLOCCO	TRANSPARENT COVER WITH KEY LOCK
14	B0000102-003	VASCA TRASPARENTE QUICKREAM	QUICKREAM TRANSPARENT TANK
15	M0000107-001	GHIERA FISSAGGIO ELICA VERTICALE POM + INOX	VERTICAL BLADE FIXING RING
16	B0000106-001	ALBERO TRASMISSIONE CON DADO INOX	STEEL SHAFT WITH STEEL NUT
17	L0000106-001	GUARNIZIONE VASCA BB/QK	TANK GASKET BB/QK
19	M0000104-001	BOCCOLA CANOTTO TRASMISSIONE POM	TRANSMISSION SHAFT BUSHING
20	B0000103-004	CANOTTO TRASMISSIONE QK CON BOCCOLA V.2017	QUICKREAM TRANSMISSION SHAFT WITH BUSHING 2017 VERS.
21	B0004102-003	ELICA ORIZZONTALE QK VERSIONE 2017	QUICKREAM HORIZONTAL AUGER 2017 VERS.
22	A0000114-001	GUARNIZIONE O-RING CANOTTO TRASMISSIONE	TRANSMISSION SHAFT GASKET
23	M0000120-001	DADO QUADRO D5 FERRO ZN UNI 5597	D5 SQUARE NUT
24	M0006103-003	CERNIERA POSTERIORE NERA	BLACK REAR HINGE
25	M0001101-001	VITE TE FLANGIATA 5X12 ZINCATA	TE GALVANIZED SCREW 5X12
26	B0002101-002	ASSIEME VASCA QUICKREAM NERO	QUICKREAM COMPLETE BLACK TANK
27	M0000105-001	GHIERA FISSAGGIO CANOTTO POM + OTTONE	SHAFT FIXING RING
28	DADOD.6ZFL	DADO M6 FLANGIATO	M6 NUT
29	A0000115-001	VITE TE FLANGIATA M5X20MM	SCREW TE M5X20MM
30	B0000117-001	ASSIEME VITE + DADO M3 BRUSHLESS/TRASMISSIONE QK	KIT SCREW+NUT M3 BRUSHLESS/TRANSMISSION QK
31	B0005102-001	MOTORIDUTTORE BRUSHLESS	BRUSHLESS GEARMOTOR 24VDC
32	M0006115-003	CERNIERA ANTERIORE NERA	BLACK FRONT HINGE
33	M0006102-003	GANCIO CERNIERA NERO	BLACK HINGE HOOK
34	M0006119-001	MANOPOLA FISSAGGIO GANCI M5X25mm	SPLINED KNOB
39	M0006116-003	BASE NERA	BLACK BASE
55	B0005101-001	TERMOSTATO ELETTRONICO PT1000 QUICKREAM	ELECTRONIC THERMOSTAT PROBE COMPLETE
94	B0006113-001	CHIAVE SBLOCCO CUPOLA	COVER UNLOCK KEY
98	A0000117-001	BOCCOLA CENTRAGGIO MOTORIDUTTORE / ALBERO	GEAR MOTOR BUSHING
104	B0004113-001	ELICA VERTICALE CON BOCCOLA INOX	QUICKREAM VERTICAL AUGER WITH BUSHING
107	B0003118-001	MOLLA CHIUSURA RUBINETTO	TAP CLOSING SPRING
108	B0003115-001	SPINA BLOCCAGGIO MOLLA	SPRING LOCKING PIN
109	B0003119-001	STAFFA RIDUZIONE APERTURA RUBINETTO	OPENING TAP REDUCTION BRACKET
111	B0004115-001	GHIERA BLOCCAGGIO INGRANAGGIO ORIZZONTALE	HORIZONTAL GEAR FIXING RING
112	B0004116-001	GUARNIZIONE O-RING INGRANAGGIO ORIZZONTALE	HORIZONTAL GEAR GASKET
114	B0004114-007	COPPIA CONICA PA6FV+POM-C ESAGONO	BEVEL GEAR PAIRS PA6FV+POM-C HEXAGON

-Impianto Frigorifero / Cooling System / Installation Frigorifique / Aparato Frigorífico







DICHIARAZIONE DI CONFORMITÀ DECLARATION OF CONFORMITY

In accordo con la Direttiva LVD 2014/35/UE e con la Direttiva Compatibilità Elettromagnetica 2014/30/UE.
According to the LVD Directive 2014/35/UE and the EMC Directive 2014/30/UE.

Tipo di apparecchio - *Type of equipment*: MACCHINA DEL GELATO – ICECREAM MACHINE

Marchio Commerciale - <i>Trademark</i>	ELMECO
Modello - <i>Type designation</i>	QUICKREAM 220-230V/50Hz _ SERIE GREEN
Costruttore - <i>Manufacturer</i>	ELMECO
Indirizzo - <i>Address</i>	VIA CIRCUMVALLAZIONE ESTERNA N. 12 80025 CASANDRINO (NA)
Telefono n° - <i>Telephone no.</i>	0039/081/5055724 - 5057068 - 5054028
Telefax n° - <i>Telefax no.</i>	0039/081/5055726

Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella CEE sono:

The following harmonized standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EEC have been applied:

Norme o altri documenti normativi
standards or other normative documents

Rapporto di collaudo - Schede Tecniche
Test report - Technical file

IEC 60335-1:2010 COR1:2010, COR 2:2011, AMD1:2013, COR1:2014, AMD2:2016, COR1:2016
IEC 60335-2-24:2010 + A1:2015 + A2:2016
IEC 60335-2-75:2012, AMD1:2015, AMD2:2018
EN 60335-1:2012 + AC:2014 + A11:2014 + A12:2017 + A13:2017 + A14:2019 + A1:2019 + A2:2019
EN 60335-2-24:2010 + A1:2019 + A2:2019
EN 60335-2-75:2004 + A1:2005 + A11:2006 + A2:2008 + A12:2010
EN 55014-1: 2017
EN 55014-2: 2015
IEC 61000-3-2:2018
IEC 61000-3-3: 2013 + AMD1
EN 61000-3-2: 2019
EN 61000-3-3: 2013
CISPR 14-1: 2016
CISPR 14-2: 2015

Informazioni ulteriori *Additional information*

In qualità di costruttore e/o rappresentante autorizzato dalla società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.
As the manufacturer's authorized established within ECC, we declare under our sole responsibility that the equipment follows the provisions of the directive states above.

Data e luogo di emissione
Date and place of issue

Nome e firma di persona autorizzata
Name and signature of authorized person

NAPOLI
NAPLES

RUMOROSITÀ - NOISINESS - GERAUSCHPEGEL - BRUIT - RUIDOSO



ELMECO LIMITED PRODUCT WARRANTY

New machines that have been manufactured by Elmeco SRL Italy and all parts thereof are conditionally warranted to the original user by Elmeco SRL to be free from defects in material and workmanship under normal use

SERVICE AS FOLLOWS:

Frozen/Slush Elmeco's machine and all components unless specified below—

1-year labor (proof of purchase and serial number required) and 2 years parts. Only for USA and CANADA market the electronic board has 3 years of warranty and the Compressor 5 years.

During the warranty period (first year), Elmeco at its option and after inspection, repair or replace defective unit with no charge for parts or bench labour.

This warranty period starts from the date of purchase proved by the copy of purchase document where is clearly specified Model and Serial Number of the machine. If no information about the installation date is received within 6 months of purchase, the warranty starts from the date of manufacture of the machine.

Bench labour does not include service agent's travel time, or cost of shipping to and from the service station.

The buyer shall give prompt notice to Elmeco SRL for any claim to be made under warranty via telephone at **1-877-4ELMECO (1-877-435-6326)**.

Customer support will diagnose problem over phone and upon request of Elmeco, the defective parts/equipment shall be shipped prepaid to Elmeco.

THIS WARRANTY DOES NOT APPLY TO ANY EQUIPMENT, COMPONENT OR PART THAT WAS NOT MANUFACTURED BY ELMECO OR THAT, IN ELEMCO'S JUDGMENT, HAS BEEN AFFECTED BY:

- WARRANTY DOES NOT APPLY TO MACHINES OR ANY PARTS WHICH HAVE BEEN SUBJECT TO ANY ACCIDENT, MISUSE, NEGLIGENCE, ALTERATION, FAILURE TO FOLLOW OPERATING INSTRUCTIONS, OR USE WITH EQUIPMENT WITH WHICH IT IS NOT INTENDED TO BE USED
- USE ON INCORRECT VOLTAGE, IMPROPER VENTILATION, DAMAGE CAUSED IN TRANSIT, IMPROPER INSTALLATION OR OPERATION, AS AND NOT LIMITED TO CORROSIVE ENVIRONMENTS / NORMAL CORROSION, NON-PERIODIC CLEANING AND DESCALING, IMPROPER STORAGE
- IMPROPER MAINTENANCE OR REPAIR, FIRE, FLOOD OR ACTS OF GOD
- THIS WARRANTY DOES NOT COVER NORMAL PREVENTIVE MAINTENANCE AND CLEANING SUCH AS, BUT NOT LIMITED TO, CONDENSER CLEANING, HIGH PRESSURE SWITCH RESET, COTTER PIN REPLACEMENT, O-RINGS, SEALS OR LIGHTING REPLACEMENT, FUSES, ELECTRICAL COILS, ELECTRICAL COMPRESSOR COMPONENTS
- THIS WARRANTY DOES NOT COVER PLASTIC PARTS, RUBBER PARTS OR ANY OTHER WEAR ITEMS
- THIS WARRANTY DOES NOT COVER ANY SEALED SYSTEM THAT HAS BEEN BROKEN INTO (EX. GEAR MOTOR, COMPRESSOR)
- THIS WARRANTY DOES NOT COVER ANY PART OR ASSEMBLY THAT HAS BEEN ALTERED, MODIFIED OR CHANGED
- THIS WARRANTY DOES NOT COVER UNIT WHOSE REFRIGERATION SYSTEM IS MODIFIED
- THIS WARRANTY DOES NOT COVER THE COSTS OF REPAIRS MADE OR ATTEMPTED BY ANYONE WITHOUT PRIOR AUTHORIZATION BY ELMECO SRL OR ITS AUTHORIZED PARTNERS SERVICE DEPARTMENT
- THIS WARRANTY DOES NOT COVER MACHINE MAINTAINED WITHOUT THE REQUIRED AIR CLEARANCE ON ALL SIDES, OR LOCATED IN CLOSE PROXIMITY TO HEAT PRODUCING OR POWDER EQUIPMENT
- THIS WARRANTY DOES NOT COVER UNIT OR PART FAILURE CAUSED BY WATER CONDITIONS
- THIS WARRANTY DOES NOT COVER TEMPORARY NON-FUNCTIONING CONDITIONS WHICH CAN OCCUR WITH NORMAL USE AND WHICH CAN BE READILY REMEDIED BY THE USER BY REFERRING TO THE USERS INSTRUCTIONS OR CALLING ELMECO OR ITS AUTHORIZED PARTNERS.

The model and serial number shall be supplied to the service department of Elmeco along with the defective parts or unit.

Please Note: Warranty only valid when warranty registration card is sent in and processed .

The dealers, distributors, employees and agents of **Elmeco srl** are not authorized to modify this warranty neither written nor oral or to add warranties that are binding to **Elmeco srl**.

Elmeco srl

Via Circumvallazione Est. 12
Casandrino (NA) 80025, Italy
Tel: 0039 081 5055724

Elmeco LLC

652 Griffith Road, Suite E
Charlotte, NC 28217 U.S.A.
Tel# (877) 435-6326



Elmeco srl

80025 Casandrino (Napoli) Italy
Via Circumvallazione esterna, 12
Uff. Commerciali:
Tel. +39 081.5055724-5054028-5057068
Fax +39 081.5055726
email info@elmeco.com
web page www.elmeco.com

www.elmeco.com
info@elmeco.com