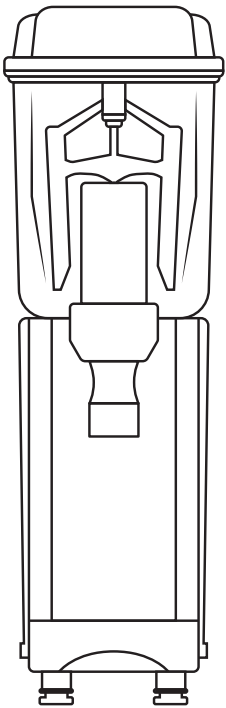


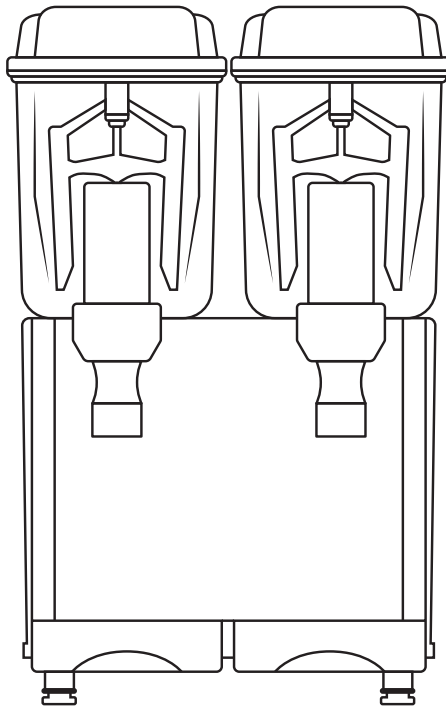
USER MANUAL



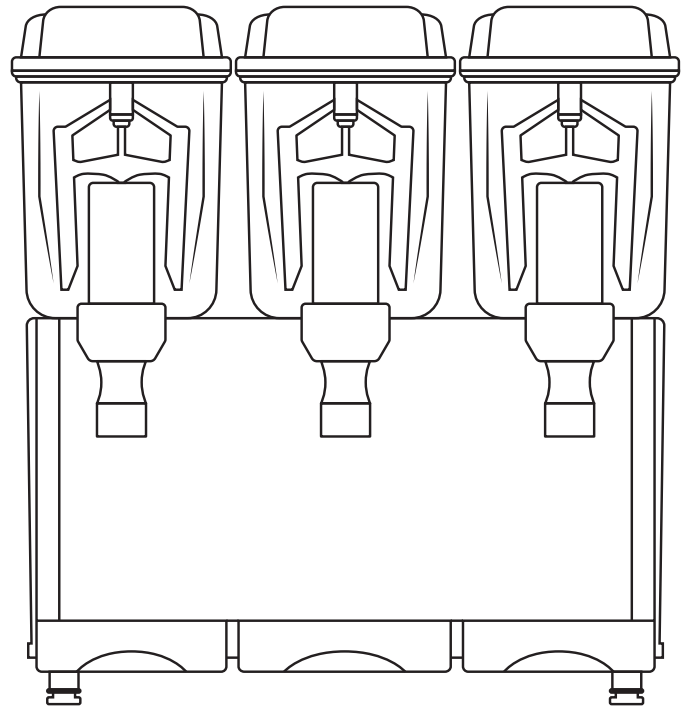
5 GALLON BOWL REFRIGERATED BEVERAGE DISPENSERS



#378D5G1
SINGLE BOWL



#378D5G2
DOUBLE BOWL



#378D5G3
TRIPLE BOWL

#378D5G4
FOUR BOWLS

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SAFETY

- This instruction manual is an integral part of the machine and must be kept for any further consultation.
- This machine is a cold drink dispenser.
- This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous.
- The manufacturer will not be held responsible for any damage caused by improper use.
- Before installing and operating the machine read this instruction manual carefully.
- Basic safety rules:
 - DO NOT touch the machine when hands or feet are wet.
 - DO NOT use the machine when barefoot.
 - This appliance should only be used by persons who have the knowledge, experience, and capability to operate it in a safe way.
 - DO NOT allow children to play with the appliance.
 - DO NOT allow the machine to be used by children or untrained persons.
 - DO NOT leave the machine outdoors.
 - DO NOT pull on the electrical cord to unplug the machine.
- The company reserves the right to modify the construction or appearance without notice.


FEATURES & CONTROLS

TECHNICAL FEATURES




	D5G1	D5G2	D5G3	D5G4
Bowls	1	2	3	4
Capacity	1 x 5 Gal	2 x 5 Gal	3 x 5 Gal	4 x 5 Gal
Gas	R134a			
Width	8.2 in	16.3 in	24.2 in	31.5 in
Depth	16.9 in			
Height	28.9 in			
Weight	45 lb	70 lb	95 lb	132 lb.
Power	260W	550W	710W	1100W
Voltage	120V			

SERIAL PLATE

The technical features of the machine are reported on the serial plate attached on the frame.



NARVON
BEVERAGE EQUIPMENT

ITEM #: 378D5G1 **MADE IN ITALY**

MFR MODEL #: JET COF 120M

SPECS: 1 x 5 GAL • 120V • 260W

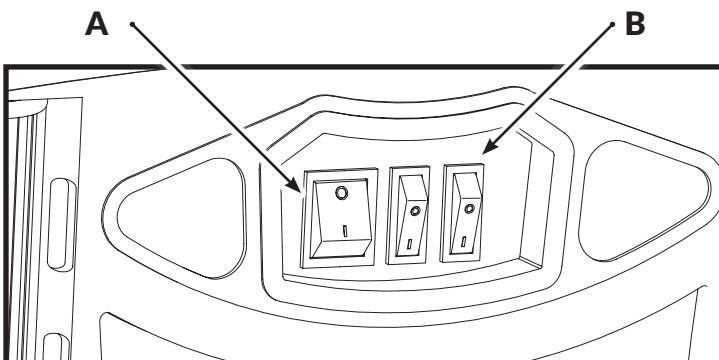
GAS/Q.TY: R448A - Gr. 140

PRESSURE: HIGH - 186 PSI • LOW - 88 PSI

SERIAL #:

MAIN CONTROLS

Positioned on the right side of the machine.



A - Main Power Switch

0: Machine is OFF
I: Machine is ON

B - Mixing System Switch(es) - One for Each Bowl

0: Mixer is OFF
I: Mixer is ON

INSTALLATION

UNPACKING

In order to prevent the oil contained in the air-tight compressor from flowing into the cooling circuit, it is necessary to always carry, store, and handle the machine in a vertical position, following the instructions found on the packaging.

If the machine was accidentally or purposely placed in a non-vertical position during transport, before operating the machine it should be kept in a straight position for approximately 30 minutes to allow the oil to flow back into the compressor.

1. Remove cardboard and plastic covering.
2. Make sure that the machine has not been damaged.
3. Remove the plastic film from all the stainless steel panels.
4. Before operating, remove the green plastic plug(s) from the tap(s). (Fig. 1)



CAUTION

Dispose of packaging materials correctly.
Do not leave within reach of children.

POSITIONING

1. Place the machine on a sturdy horizontal surface.
2. For improved ventilation, maintain a distance of 6 in. between the unit and walls or other obstacles. Increase the distance if the obstacles are a heating source. (Fig. 2)
3. Leave 60 in. of free space in front of the machine to allow for easy use and maintenance. (Fig. 2)
4. Leave 10 in. of free space above the machine to allow for removal of lids. (Fig. 2)
5. When the machine is in place, adjust the rubber legs to level.

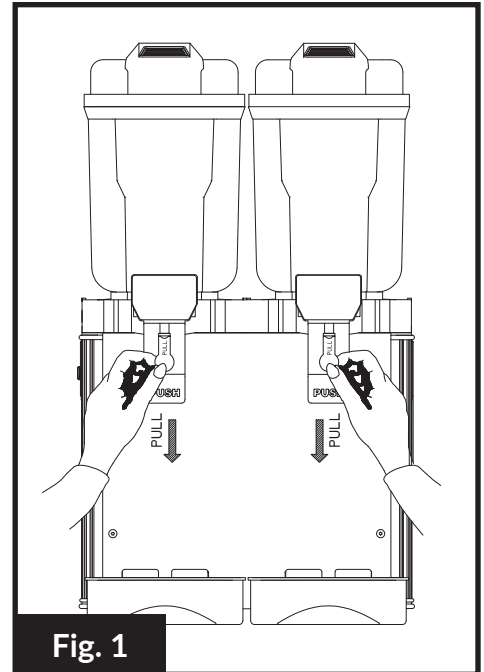


Fig. 1

ELECTRICAL CONNECTION

If in doubt, consult a specialized electrical technician.

Before inserting the plug into the electrical outlet, carefully read the following precautions:

1. Make sure that the machine is properly connected to an efficient grounding system, in compliance with current safety standards;
2. Make sure that the voltage is in accordance with what is indicated on the "serial number" tag applied on the chassis.
3. The current available is sufficient for the maximum required by the machine;
4. If needed, use only approved multiple outlets, in compliance with current safety standards
5. If in doubt, consult only specialized technicians.
6. By law, the machine must always be grounded.

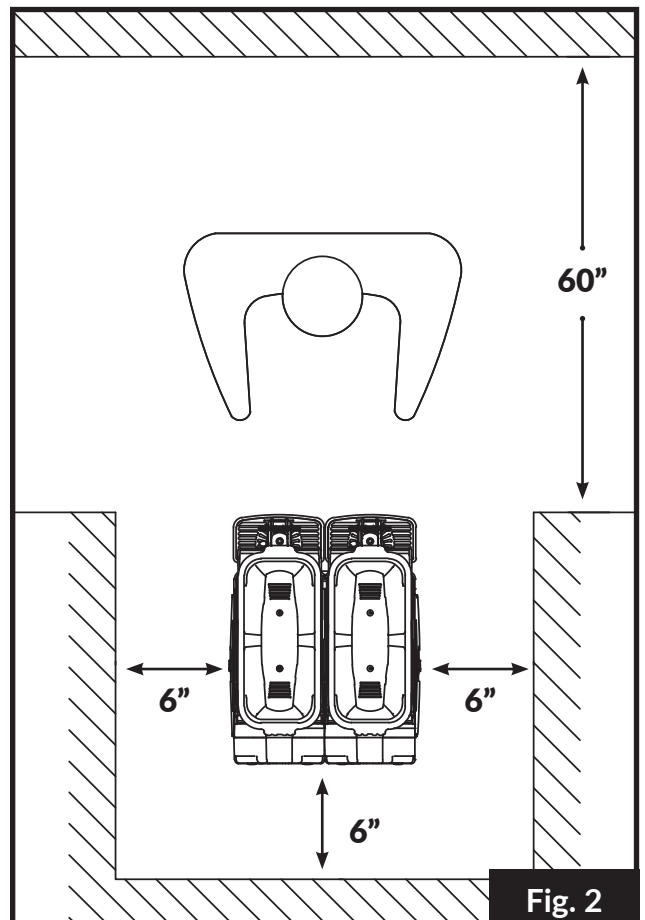


Fig. 2

OPERATION



CAUTION

Before using the machine, all food contact surfaces and components must be cleaned and sanitized in accordance to the Washing & Sanitizing section of this manual.

PREPARING THE PRODUCT

Concentrate

In order to obtain a homogeneous mix, the product will need to be pre-mixed before being added to the machine. Follow the manufacturer's recommendations for mixing.

Ready-to-Use & Pre-Mixed Concentrates

1. Turn the machine OFF and unplug from power supply.
2. Pour liquid into the bowl. (Fig. 3)
3. DO NOT pour below the MIN Level. (3-4 L)
4. DO NOT pour above the MAX Level.

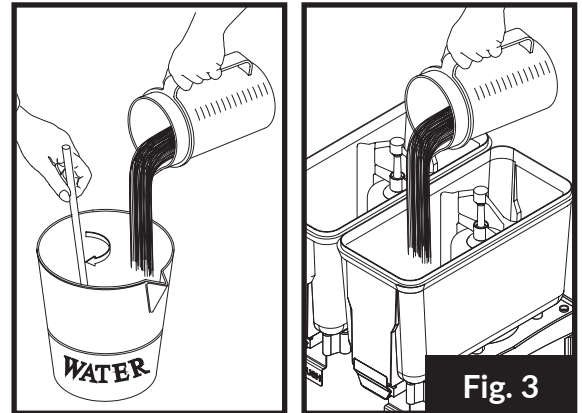


Fig. 3

COLD DRINKS



CAUTION

DO NOT run the pump without liquid.

Prepare the product separately before proceeding.

1. Make sure that the main switch (A) is in the [OFF] position, and plug in the machine. (Fig. 4)
2. Before starting the machine ensure that the bowls are properly closed with their covers.
3. Turn the main switch (A) to [ON] position; the refrigerant group unit will automatically start. (Fig. 4)
4. To start the mixing action, turn the mixing system switch (B) to [ON] position. There is a switch for each container. (Fig. 4)
5. To pour drink out, press the drinking glass lightly against lever.

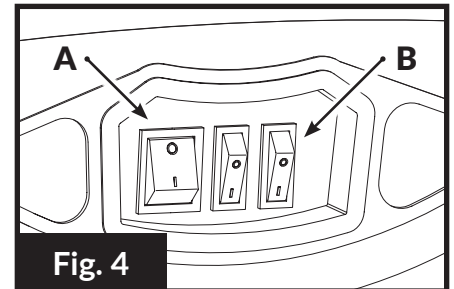


Fig. 4

BEVERAGE TEMPERATURE REGULATOR



CAUTION

Remove power plug before adjusting temperature.

1. Every dispenser has been tested and the thermostat has been set at c.a. +5°C temperature.
2. To adjust this temperature, turn the thermostat knob clockwise to set a lower temperature. (Fig. 6)
3. In the case of a machine with an internal thermostat, remove left or rear side panel (machine with 2 compressors).
4. To disassemble the side panels, loosen the screws on the panels, pushing up then unlatching.
5. To adjust the temperature turn thermostat handle clockwise to set a lower temperature.

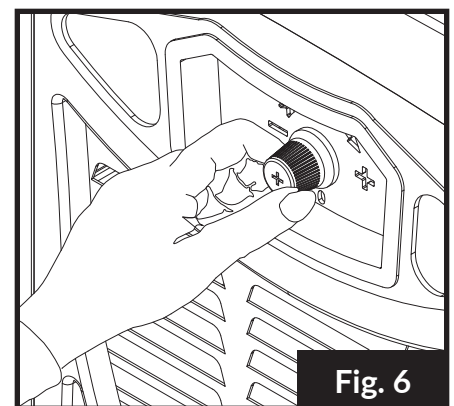


Fig. 6

CLEANING



CAUTION

The machine must be turned OFF and unplugged from the power source before cleaning.

DISASSEMBLY (Fig. 7)

1. Lift the lid off.
2. Pull the mixer off.
3. Lift the container with both hands with a light, swinging motion. Should you have difficulty, it may be necessary to dampen steel refrigerator and gasket, then repeat the operation.
4. To remove container's gasket, lift it from its setting.
5. To disassemble the panels, unscrew the nuts on the panels, pushing up then unlatching.
6. To reassemble the unit, repeat the above operations in reverse.

CLEANING

Do not use abrasive powders which might impair the container and lid's shine

1. Use neutral soap and lukewarm water to wash container, lid, mixer/pump, refrigerator, and tap.
2. Rinse carefully with water in order to remove any soap residue.
3. For sanitation purpose wash the parts with a solution of cold water and sodium hypochlorite (bleach) with 10 grams (1/2 spoon) for 1 liter of water ratio. Rinse with lukewarm water. For better cleaning and sanitation, use a soft brush.
4. If the dispenser is out of use for a long period of time, remove the power plug and clean all parts carefully; keep the dispenser away from dust and cover it with a plastic sheet.
5. To maintain health standards and product quality, the machine must be cleaned daily.
6. Failing to clean daily will void this warranty.

SERVICING

Any necessary repairs on the machine should be undertaken exclusively by an authorized repair center, using original replacement parts.

The electrical cord should not be replaced by the user.

1. After disconnecting the dispenser, remove panels and clean inside parts, especially condenser fins, with a brush (Fig. 8).
2. Dust reduces the performance of the machine, so clean it at least once a month.
3. The dispenser does not require oiling.

DISPOSAL

When the machine is no longer of use, dispose of it properly. Or if still operational, sell off through an authorized organization or company.

Fig. 7

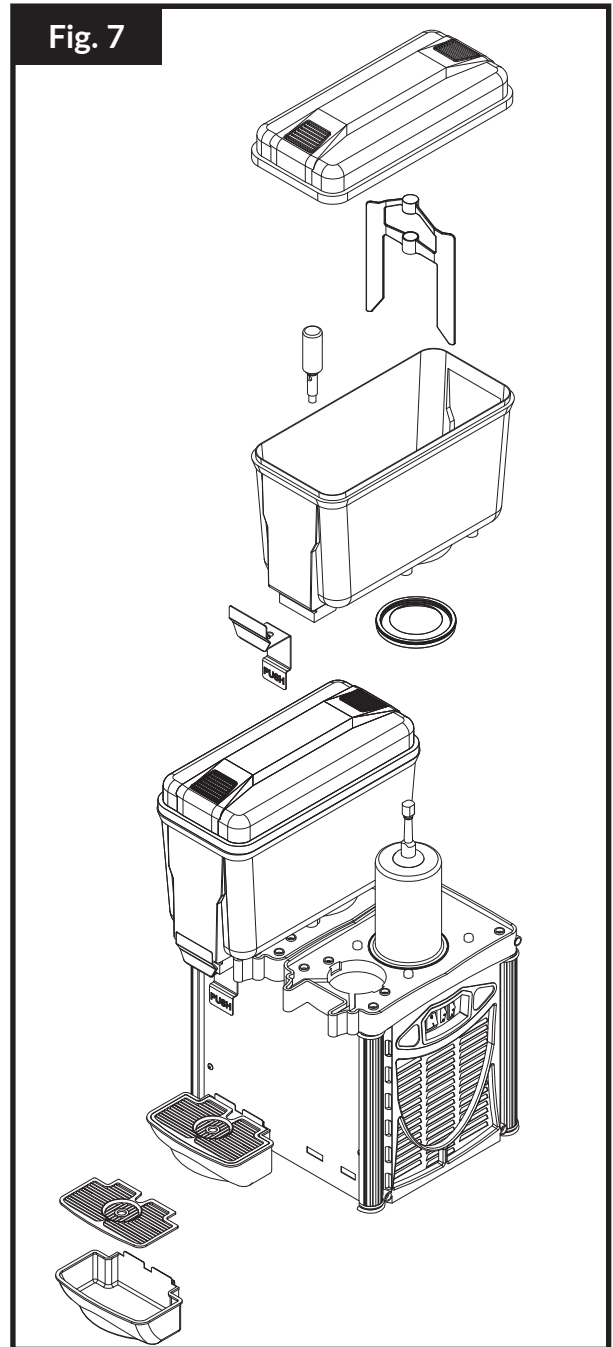
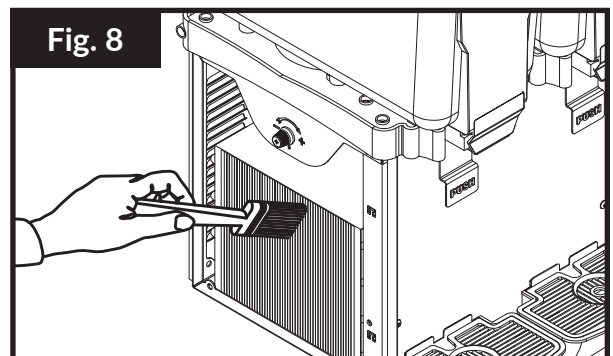


Fig. 8
















TROUBLESHOOTING

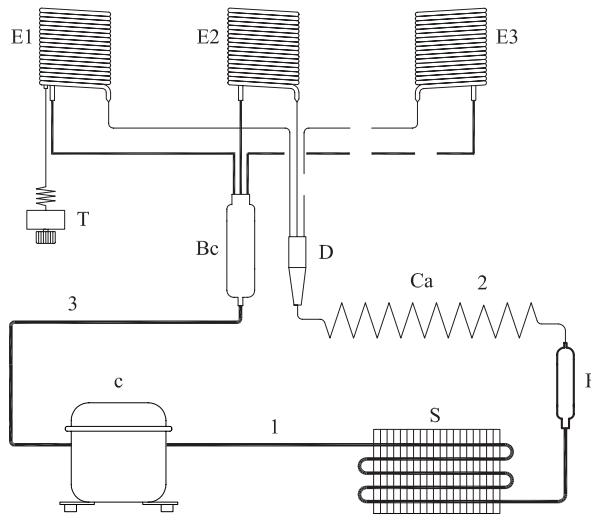
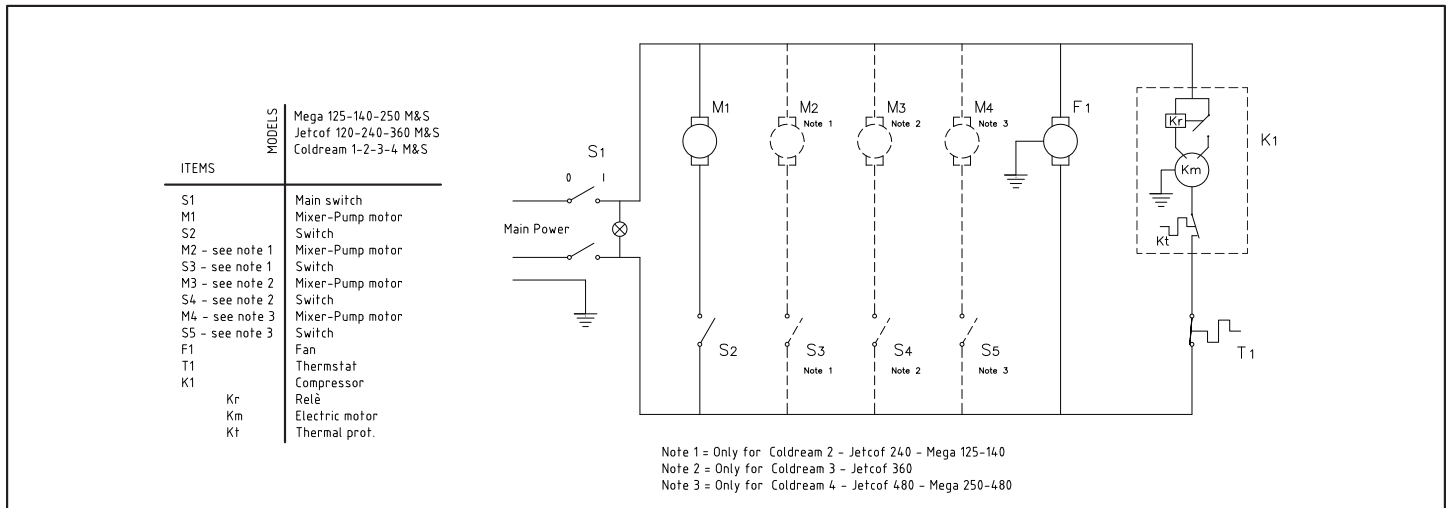


CAUTION

Problems marked with this symbol must be handled by a specialized technician.

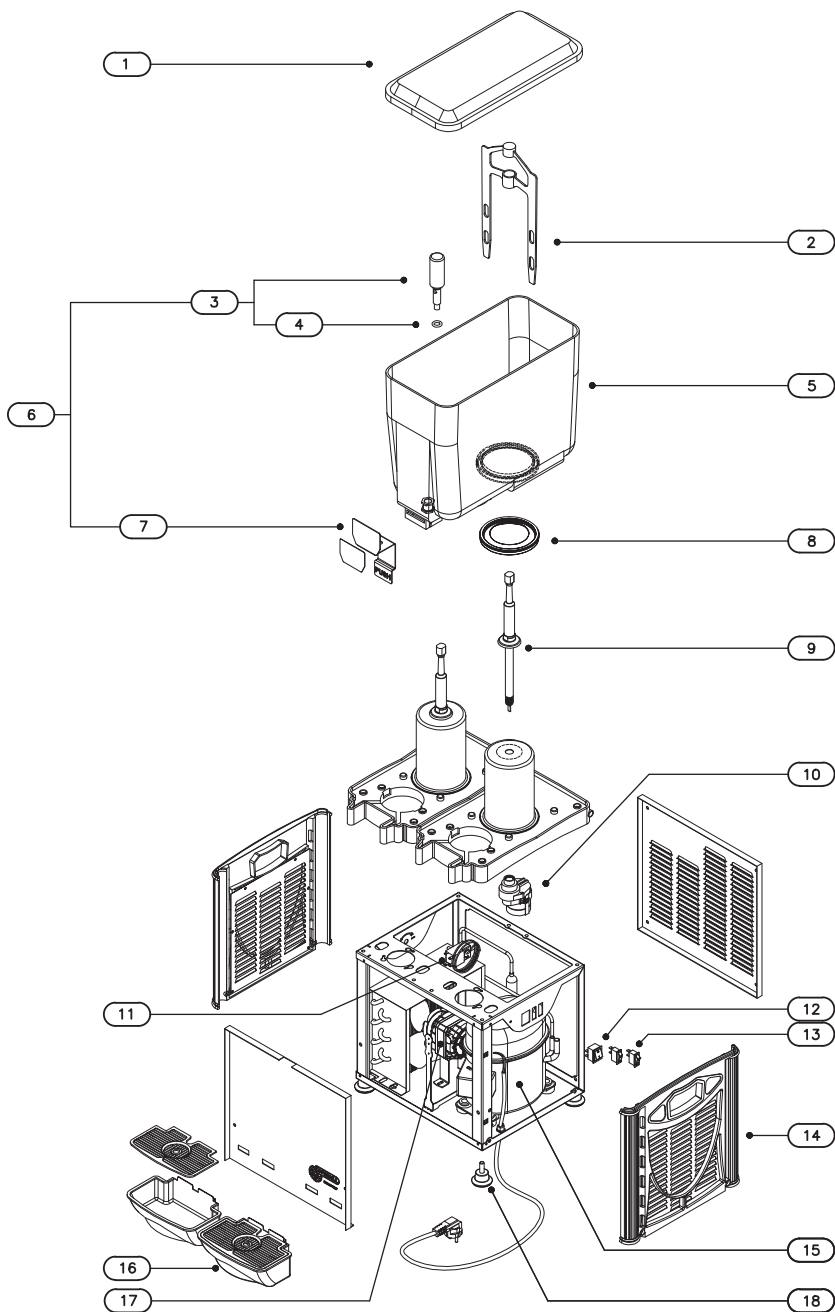
PROBLEM	CAUSE	SOLUTION
The machine does not turn ON	The Main Switch is not set to I	Set the Main Switch to I
	The machine is not plugged in	Plug the machine into the outlet
	Electric cable defective	Replace the electric cable 
	The Main Switch is defective	Replace the switch 
The machine is not cooling	Compressor does not start	See Compressor does not start section below
	Gas leak into the cooling circuit	Find leak, filter it out & re-charge cooling circuit 
	Condenser is clogged	Clean the condenser (see Fig. 8)
	Fan motor is burnt out	Replace the fan motor 
	Lack of air flow	Increase the distance between the machine and other obstacles/heating sources (see Fig. 2)
Compressor does not start	Main switch is broken	Replace main switch 
	Compressor protector is broken	Replace compressor protector
	Compressor relay is broken	Replace compressor relay 
	Compressor motor is broken	Replace motor 
One bowl is not cooling	Gas leak into the cooling circuit	Find leak, filter it out & re-charge cooling circuit 
	Condenser is clogged	Clean the condenser (see Fig. 8)
	Lack of air flow	Increase the distance between the machine and other obstacles/heating sources (see Fig. 2)
	Tube of the cooling circuit is clogged	Cut the tube, eliminate clog, re-charge the cooling circuit 
	Filter is clogged	Replace the filter
Stirring paddles not working	The gearbox is broken	Replace the gearbox, taking care to assemble it in the correct position 
	The gearbox switch is broken	Replace the gearbox switch 
The pump is not working	The pump motor is broken	Replace the pump motor 
	The pump switch is broken	Replace the pump switch 

ELECTRICAL DIAGRAM - D5G1/2/3



c	Compressor
S	Exchanger
F	Fan motor
Bc	Boiler collector
E 1,2,3	Evaporator
D	Distributor
Ca	Capillary
1	Drain Line
2	Liquid Line
3	Suction Line
T	Thermostat

PARTS DIAGRAM - D5G1/2/3



NO.	CODE	DESCRIPTION
1	169	Lid
2	180	Mixer Paddle
3	226	S/S Piston
4	153	O-R for Stainless Steel Tap
5	161	Bowl
6	215	Stainless Steel Tap Assembly
7	369	Push Lever
8	151	Bowl Gasket
9	184	Mixer Guiding Shaft
10	297	Gearbox 110V
	298	Gearbox 220V
11	64	Thermostat
12	57	Red Switch
13	56	Black Switch
14	0193,00	Side Panel Grey
	0193,01	Side Panel Red
	0193,02	Side Panel Blue
15	85	Compressor 220V
	86	Compressor 110V
	0067,02	Compressor 220V
	0067,03	Compressor 110V
	82	Compressor 220V/50
	83	Compressor 220V/60
	84	Compressor 110V
16	666	Drip Tray
17	182	Fan Motor 220V
	68	Fan Motor 110V
	833	Fan Motor 220V
	834	Fan Motor 110V
	835	Fan Motor 220V
	836	Fan Motor 110V
18	150	Rubber Leg



EQUIPMENT LIMITED WARRANTY

1 Year Parts and Labor Warranty

Unless otherwise stated, Narvon Beverage Equipment warrants to the original purchaser of new Narvon beverage dispensers and slushy machines, that such equipment will be free from defects in material and workmanship for a period of 1 year from the original date of delivery. Valid only in the Contiguous United States. The 1 year parts and labor warranty applies to only the following models.

378D5G3, 378SM261, 378SM262, 378SM263, 378SMM2B

1 Year Replacement Warranty

Unless otherwise stated, Narvon Beverage Equipment warrants to the original purchaser of new Narvon beverage dispensers and slushy machines, that such equipment will be free from defects in material and workmanship for a period of 1 year from the original date of delivery. Valid only in the Contiguous United States. The 1 year replacement warranty applies to only the following models.

378D5G1, 378SMM1B, 378D5G2

What This Warranty Does Not Cover

- Narvon Beverage Equipment will not warrant coverage for component failure or other damages that arise under the following conditions:
- Failure to install and/or use the unit within proper operating conditions specified by Narvon. This includes installation in any and all outdoor or mobile applications.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance like cleaning. It is the operator's responsibility to clean the unit.
- Installation in non-commercial or residential applications. Because Narvon is a commercial brand intended to be installed in a commercial setting, units installed in a residence are not covered under warranty. Contact your authorized dealer for assistance.
- Products sold or used outside of the Contiguous United States.
- Any damage that occurs as a result of negligence or improper handling.
- Additionally, no claims can be made against this warranty for spoilage of products, loss of sales or profits, or any other consequential damages. Normal wear type parts, are not included in warranty coverage

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Narvon shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

For Warranty Inquiries or Service

This warranty is only valid on equipment purchased from an authorized dealer. To make a claim please contact Ready Kitchen Warranty.

Phone: 717-381-4844

- Please have your model number, serial number, proof of purchase, and proof of qualified installation ready before calling.

Email: help@readykitchenwarranty.com

- Please include your name, model number, serial number, proof of purchase, proof of installation, and a brief description of the issue in your email. Including clear pictures of the issue will help expedite the process. Failure to include one or more of these things will extend processing time.

Food Truck and Outdoor Commercial Use Warranty

Valid only in the Contiguous United States

Narvon Beverage Equipment warrants new equipment sold to food trucks and commercial customers that have installed the unit outdoors to be operational upon delivery and proper installation, not to exceed a period of 30 days from the date of delivery. Food Trucks must be located at a permanent address with the unit easily accessible for service. Outdoor use must be covered and installed in a permanent outdoor kitchen, bar, or service area. This warranty does not cover issues caused by a lack of ventilation, overheating, inconsistent voltage/power supply, or excessive humidity. Contact your authorized place of purchase for assistance.