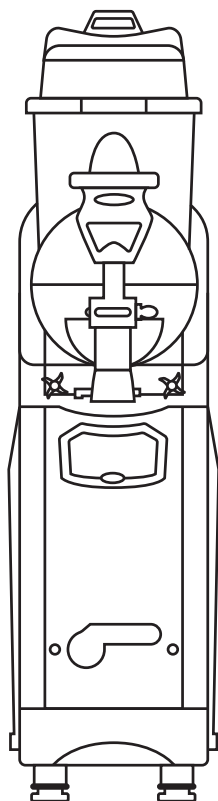


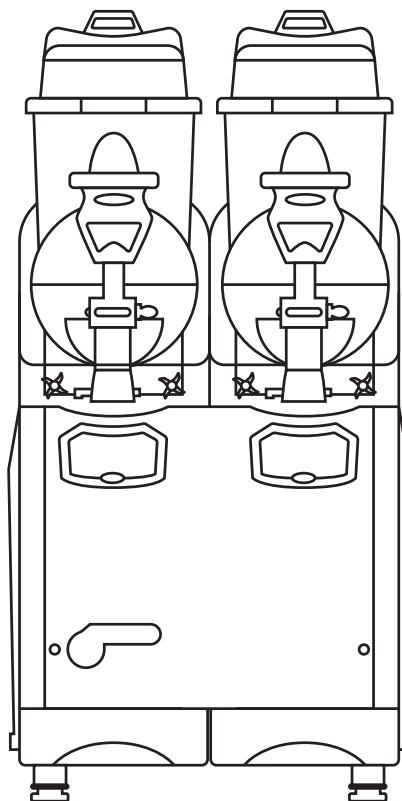
USER MANUAL



1.6 GALLON BOWL **FROZEN BEVERAGE DISPENSERS**



#378SMM1B
SINGLE BOWL



#378SMM2B
DOUBLE BOWL

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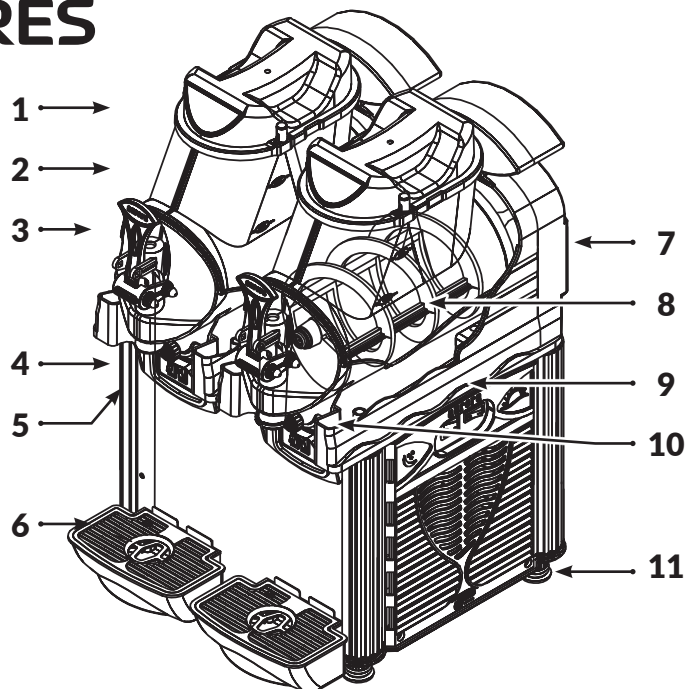
SAFETY

- This instruction manual is an integral part of the machine and must be kept for any further consultation.
- This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefor 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.

COMPONENTS, FEATURES & CONTROLS

MAIN COMPONENTS

- | | |
|--------------------|----------------------|
| 1. Lid | 7. Thickness Control |
| 2. Bowl | 8. Spiral Blade |
| 3. Tap Lever | 9. Main Switches |
| 4. Product Supply | 10. Bowl Fixing Knob |
| 5. Bowl Switch Box | 11. Rubber Leg |
| 6. Drip Tray | |



TECHNICAL FEATURES

	SMM1B	SMM2B
Bowls	1	2
Capacity	1 x 1.3 Gal	2 x 1.3 Gal
Gas	R134a	
Width	8.6 in	17.3 in
Depth	19.2 in	
Height	27.9 in	
Weight	53 lb	88 lb
Power	350W	550W
Voltage	120V	
Acoustic Pressure	< 70 dB (A)	
Class	N	

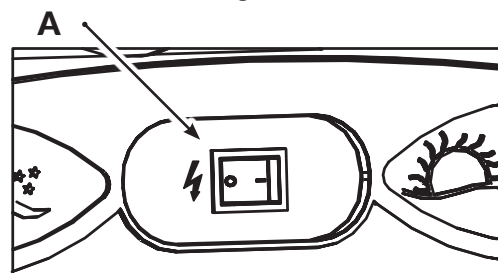
SERIAL PLATE

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

ITEM #: 378SMM1B	
MFR MODEL #: AURORA 1	
SPECS: 1 x 1.6 GAL • 120V • 350W	
GAS/Q.TY: R134a - Gr. 140	
PRESSURE: HIGH - 186 PSI • LOW - 88 PSI	
SERIAL #:	
MADE IN ITALY	

MAIN CONTROLS

Positioned on the right side of the machine.

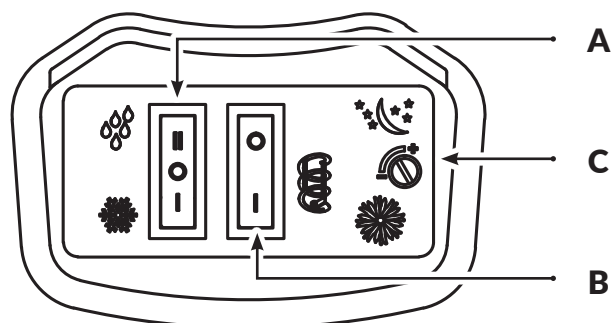


A - Main Power Switch

0: Machine is OFF
I: Machine is ON

BOWL CONTROLS

Positioned underneath each bowl.



A - Beverage Type Control Switch

0: Cooling OFF
I: Slush/Frozen Cream Mode
II: Cold Drink Mode

B - Spiral Blade Switch

0: Spiral Blade OFF
I: Spiral Blade ON

C - Thermostat Control

Controls the temperature of the product when the Beverage Type Control Switch is set to II.

INSTALLATION

UNPACKING

1. Remove the carton box and the plastic bag.
2. Make sure that the machine is intact and has not been damaged during transport.
3. Dispose of any packaging materials properly, keep any that you may need for future moves.

POSITIONING

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

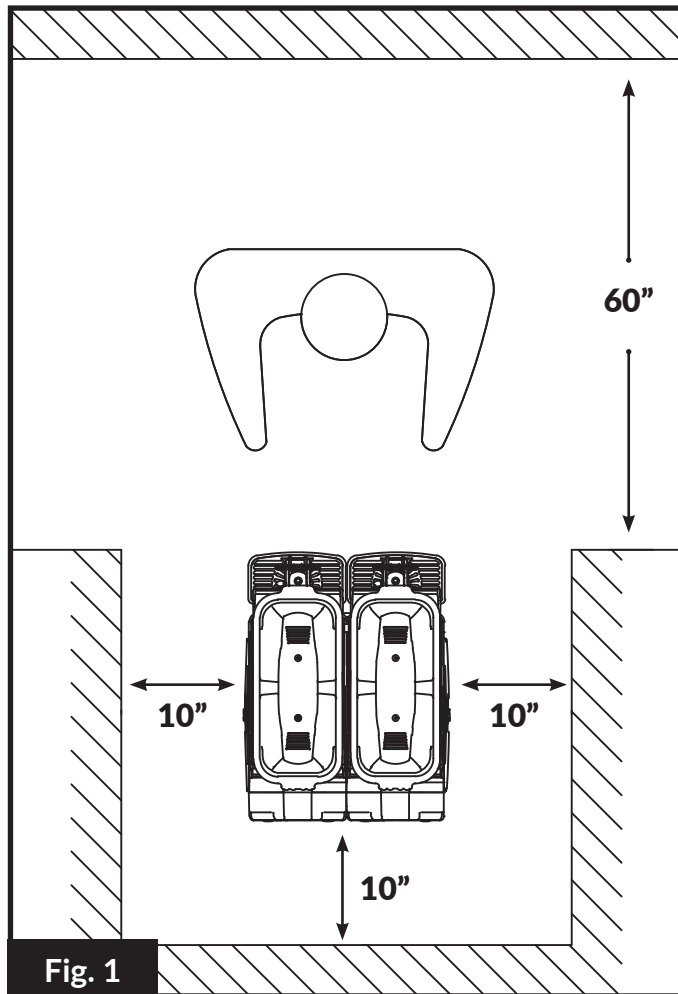
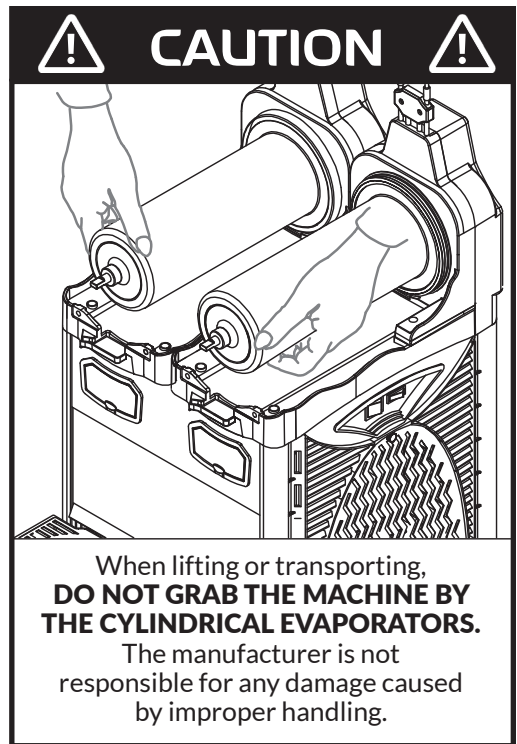


Fig. 1



ELECTRIC CONNECTION

If in doubt, consult a specialized electrical technician. Before inserting the plug into the electric outlet, carefully verify the following:

1. Set the Main Power Switch to OFF (0).
2. Verify that the machine is properly grounded.
3. Verify the voltage of the outlet matches what is indicated on the serial plate.
4. Verify the current available is sufficient for the maximum required by the machine.
5. Inspect the cord for damage, if any is present. **DO NOT** plug into the outlet.
6. **DO NOT** use an extension cord or adapter to connect the machine to the electric supply.

MAIN SAFETY INFORMATION

- **DO NOT** touch the machine with wet hands or feet.
- **DO NOT** operate when barefoot.
- **DO NOT** allow the machine to be operated by children or untrained persons.
- **DO NOT** leave the machine outside.
- **DO NOT** pull the cable to disconnect the machine from the electric supply.
- **DO NOT** place the machine near flammable or explosive materials.
- **DO NOT** place the machine nearby any heat source or heating element.

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.

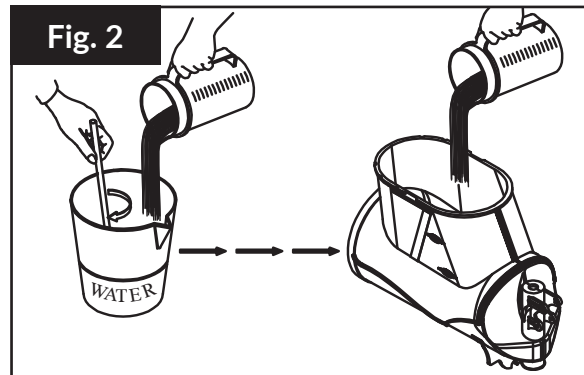
PREPARING THE PRODUCT

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

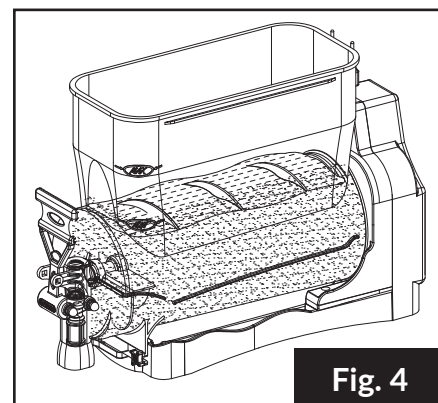
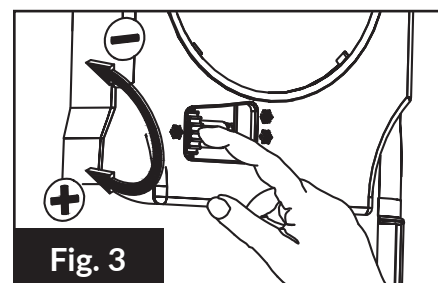
1. Turn the machine OFF and unplug from power supply.
2. Pour liquid into the bowl. (Fig. 2)
3. DO NOT pour below the MIN Level.
4. DO NOT pour above the MAX Level.



FROZEN BEVERAGES

In order to obtain a slush consistency, the mixture must have a minimum sugar content of 13° BRIX (13g sugar to 100g solution). A lower concentration may damage the spiral blades and gear motors.

1. Position the Beverage Type Control Switch to I (Slush/Frozen Cream Mode).
2. Position the Spiral Blade Switch to I (ON).
3. Wait for the mixture to freeze and test consistency. If consistency is good, continue to step 5. If not, continue to step 4.
4. Thickness Control Knob is found behind the back panel of the machine. The machine is set for optimal slush thickness by the factory, turn the screw L to R to increase thickness, R to L to decrease thickness. (Fig. 3)
5. Dispense the beverage by pulling the tap lever. (Fig. 5)



CAUTION

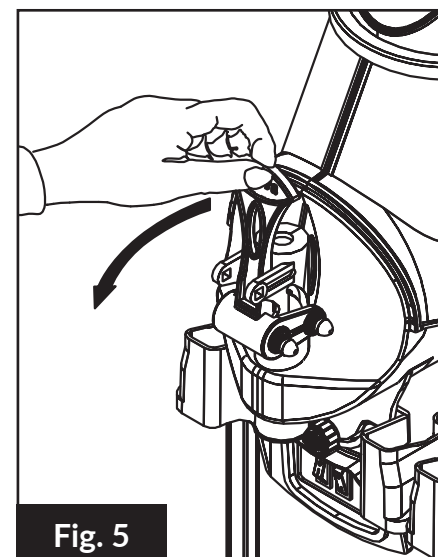
Over-icing and spiral blade jamming can be caused by the wrong thickness setting.

COLD DRINKS

Prepare the product separately before proceeding.

It is recommended to maintain a product level above the cylinder evaporators for consistent cooling. (Fig. 4)

1. Position the Beverage Type Control Switch to II (Cold Drink Mode).
2. Position the Spiral Blade Switch to 0 (OFF).
3. The optimal drink temperature has been set by the factory. Use the Thermostat Control to adjust the temperature of the drink.
4. To set temperature, open the transparent screen on the front panel below the bowl and turn the Thermostat Screw.
5. Dispense the beverage by pulling the tap lever. (Fig. 5)



CLEANING



CAUTION

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

EMPTY THE BOWL (Skip this step if this is the initial cleaning)

1. Use the tap lever to empty any remaining liquid into a container.
2. DO NOT proceed without emptying the bowl.

DISASSEMBLY

Dispensing Tap (Fig. 6)

1. Place hand beneath the dispensing outlet to catch pieces as they are released.
2. Pull the Lever Pin (A) to disconnect the Tap Valve (C) and Spring (D).
3. If the Tap Lever (E) is to be washed, remove Lever Pin (B).

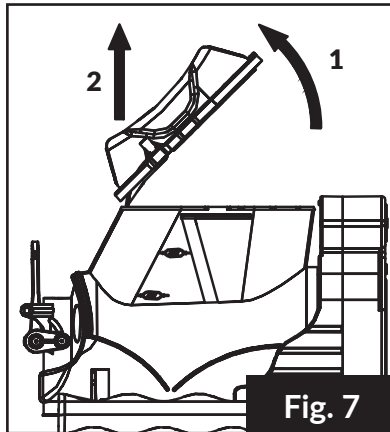


Fig. 7

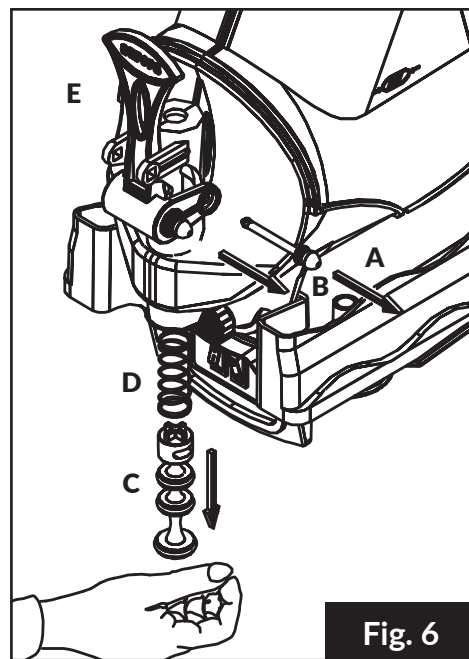


Fig. 6

Lid (Fig. 7)

1. Rotate the lid towards the front.
2. Lift the lid upwards

Bowl (Fig. 8-12)

1. Remove the (2) Front Fixing Knobs by unscrewing them counter-clockwise. (Fig. 8)
2. Remove the bowl from its seat. (Fig. 9)
3. Gently pull on the spiral blades to remove from the cylindrical evaporators. (Fig. 10)
4. Gently pull on the Spiral Blade Gasket to remove. (Fig. 11)
5. Gently pull on the Bowl Gasket to remove. (Fig. 12)



CAUTION

When cleaning or lifting, **DO NOT GRAB THE MACHINE BY THE CYLINDRICAL EVAPORATORS.**

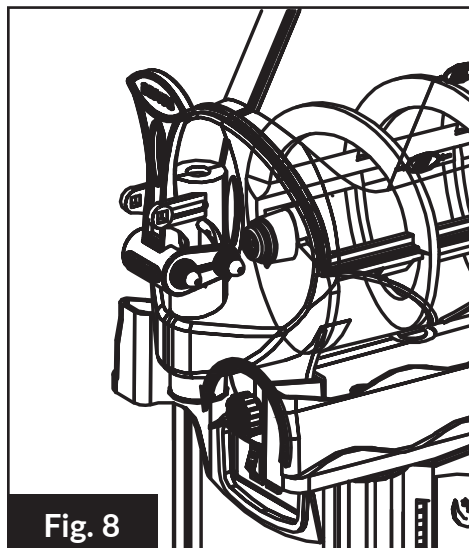
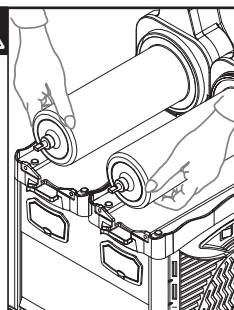


Fig. 8

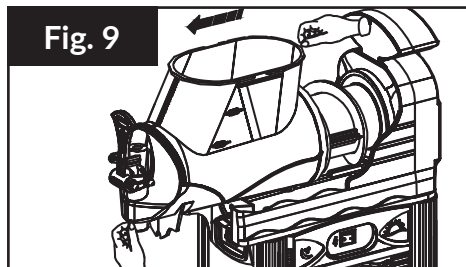


Fig. 9

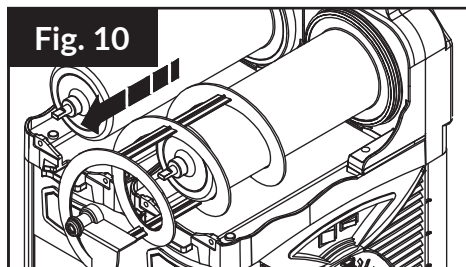


Fig. 10

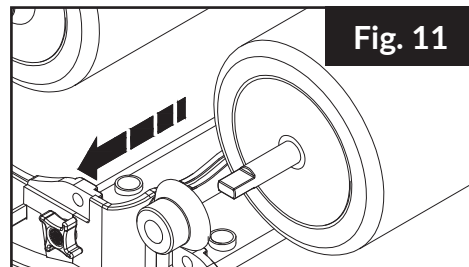


Fig. 11

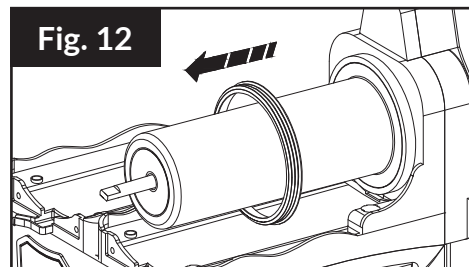


Fig. 12

Drip Tray (Fig. 13)

1. Lift upward and then away from the machine to unseat the hooks.
2. Wash with warm water and dry.
3. Re-insert the hooks into their holes and push down.

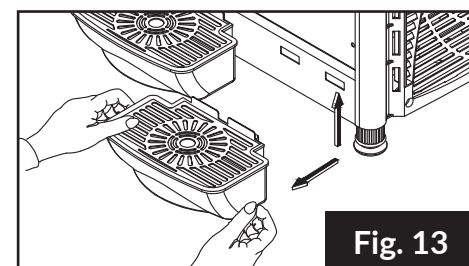


Fig. 13

WASHING & SANITIZING

To maintain health standards and product quality, the machine must be cleaned daily. Failing to clean daily will void this warranty.



CAUTION

DO NOT wash any components of the machine in the dishwasher.

WASHING

- Fill a basin with lukewarm water (Approx. 104°F) and a neutral detergent suitable for plastic items.
- DO NOT use abrasive powders which might affect the bowl's transparency.
- Wash all components (except the lid) in the basin.
- DO NOT wash the lid by dipping in water. Doing so may damage electric components.
- Use a wet, soft cloth.
- Rinse all parts carefully with clean lukewarm water to remove any residual soap.
- Dry all parts with a soft cloth.
- If the machine will not be in use for an extended period, cover and keep it away from dust.

SANITIZING

Sanitizing must be done before the initial use of the machine or if it is not used for an extended period of time.

- Follow washing instructions.
- Make a solution of lukewarm water (Approx. 104°F) and hypochlorite (bleach) with a 10g to 1L ratio.
- Use a soft cloth or brush to apply the solution to all components.
- Rinse all parts carefully with clean lukewarm water to remove any residual solution.
- Dry all parts with a soft cloth.

CONDENSER CLEANING

Regular maintenance of the condenser ensures the quality of the product and efficiency of the machine. This cleaning should be performed at least once a month.



CAUTION

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

SMM1B & SMM2B (Fig. 14)

- Remove the left side stainless steel panel by unscrewing the Fixing Knob as shown.
- Use a soft and dry brush to remove the dust from the condenser fins.
- When cleaning is complete, replace the side panel and secure with Fixing Knob.

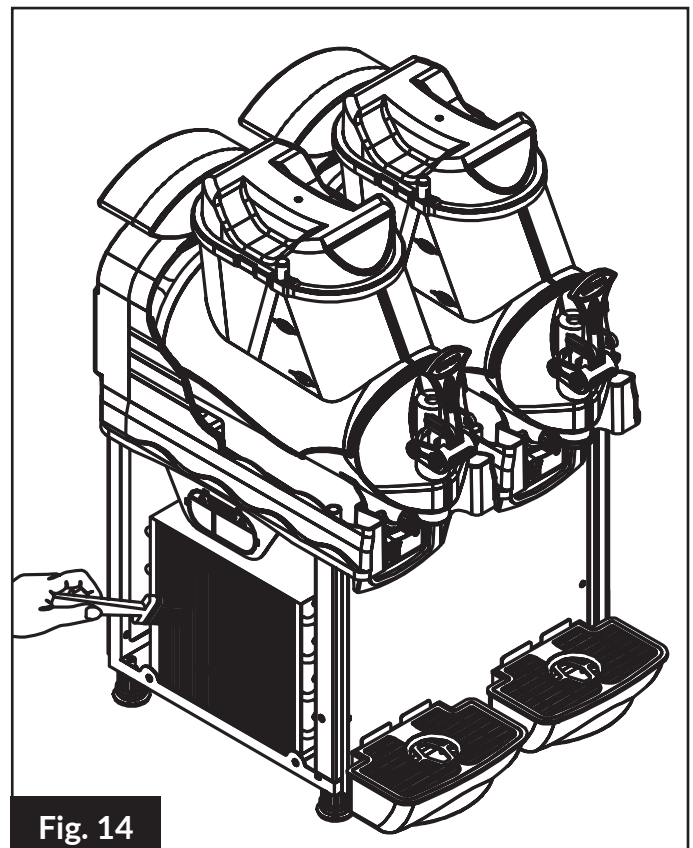


Fig. 14

REASSEMBLY

All washed and/or sanitized parts must be completely dry before being carefully reassembled. Some components must be lubricated in order to work efficiently. A tube of lube is included with each machine.

CAUTION

When cleaning or lifting, **DO NOT GRAB THE MACHINE BY THE CYLINDRICAL EVAPORATORS.**

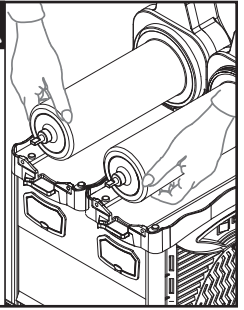
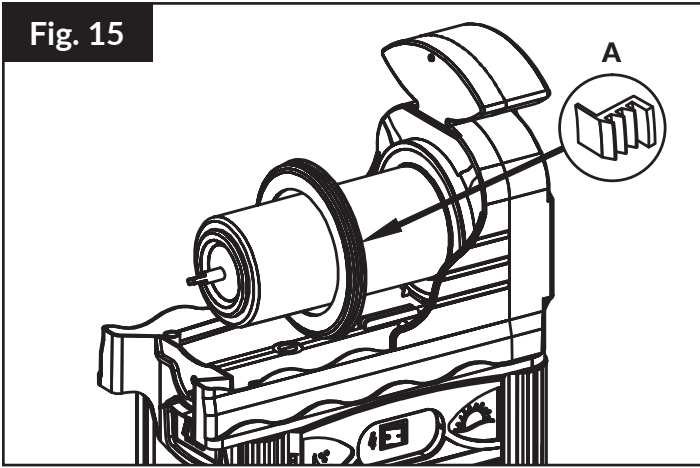


Fig. 15



Bowl (Fig. 15-19)

1. Place the Bowl Gasket at the bottom of the Cylinder Evaporator, lubricating the upper part (A). (Fig. 15)
2. Lubricate the surface of the cylinder in the zone of the transmission shaft outlet (A). (Fig. 16)
3. Place the Spiral Blade Gasket (B), lubricating both the internal and external surfaces. (Fig. 16)
4. Insert the Spiral Blade so that the head joins the transmission shaft. (Fig. 17)
5. Lubricate the external part of the head of the Spiral Blade (A). (Fig. 17)
6. After all bowl components are properly positioned and lubricated, slide the Bowl into position. (Fig. 18)
7. Secure the bowl by screwing the Bowl Fixing Knobs clockwise. (Fig. 19)

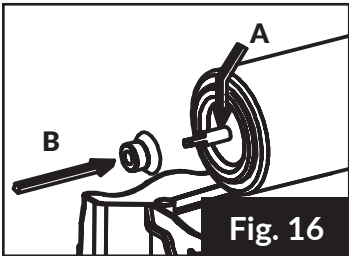


Fig. 16

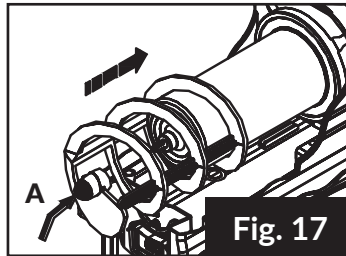


Fig. 17

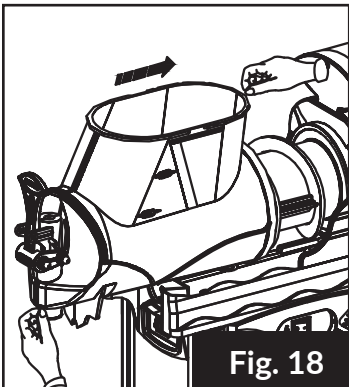


Fig. 18

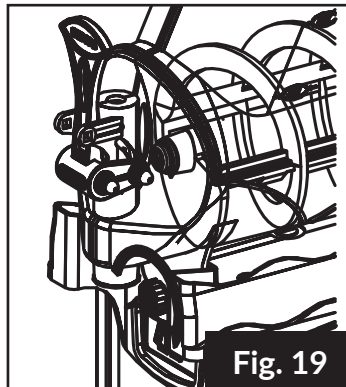


Fig. 19

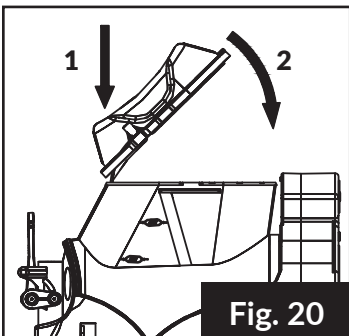


Fig. 20

Dispensing Tap (Fig. 21)

1. Place the Lever (E) in place so Pin (B) lines up correctly. Insert Pin (B) and secure.
2. Lubricate the Tap Valve (C).
3. Insert the Spring (D) into the product supply hole, followed by the lubricated Tap Valve (C) and secure with Pin (A).

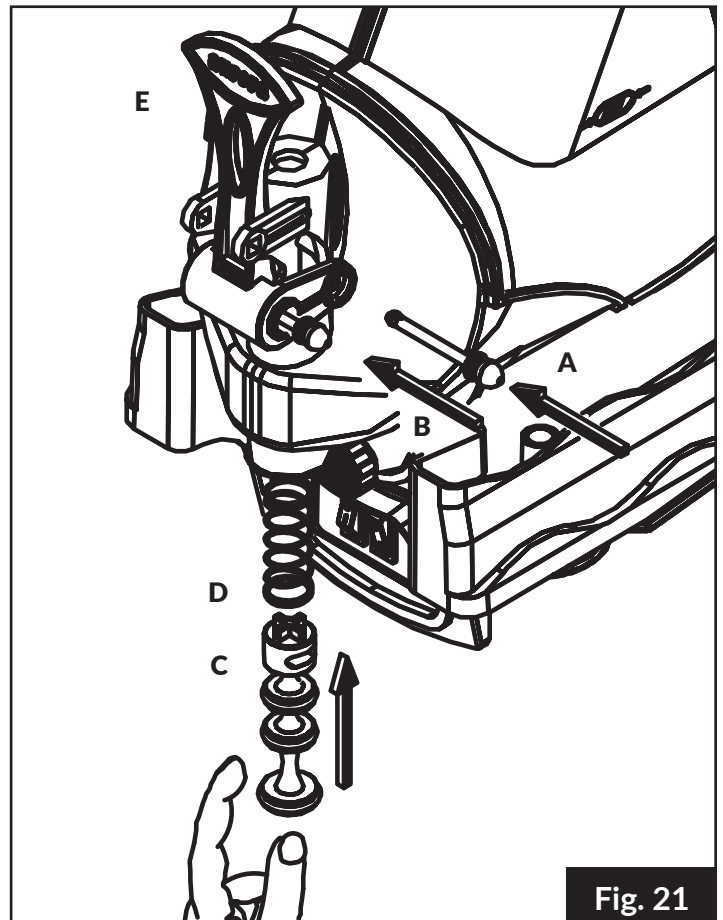


Fig. 21

RINSE CYCLE

After cleaning, it is necessary to run a rinse cycle before loading product.

1. Fill the bowl with clean water to the MAX Fill Line.
2. Turn the Main Power Switch ON (I).
3. Turn the Spiral Blade ON (I).
4. Let the machine run for 5 minutes.
5. Empty the bowl through the Dispensing Tap.
6. Turn the Main Power Switch OFF (O).
7. Use a soft towel to dry the inside of the bowl.

REPLACEMENT SCHEDULE

CYCLE (MONTHS)	ITEM
6	Replace bowl gasket
6	Replace spiral blade gasket
6	Inspect auger shaft for abnormal wear
6	Replace tap valve
6	Lubricate the motor shaft
Monthly	Clean condenser air filter
6 or as needed	Clean condenser coil
6 or as needed	Inspect and clean condenser fan
6	Inspect, clean or replace bowl drain tubes

- Failing to perform required maintenance will void the warranty.
- Cleaning must be performed daily for optimal performance.

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.

USEFUL INFORMATION

1. The cooling performance of the machine is influenced by:
 - External temperature
 - Initial product temperature
 - Sugar percentage in the product
 - Thickness/Temperature settings
2. In order to reduce startup time, it is strongly recommended that you not fill the bowl with warm or room temperature products. It is recommended to chill the product beforehand.
3. When refilling or topping off a product, it is highly recommended that you chill the added product beforehand.
4. If the product is a mixture of water and concentrate, it needs to be mixed before adding to the bowl.

TROUBLESHOOTING



CAUTION

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

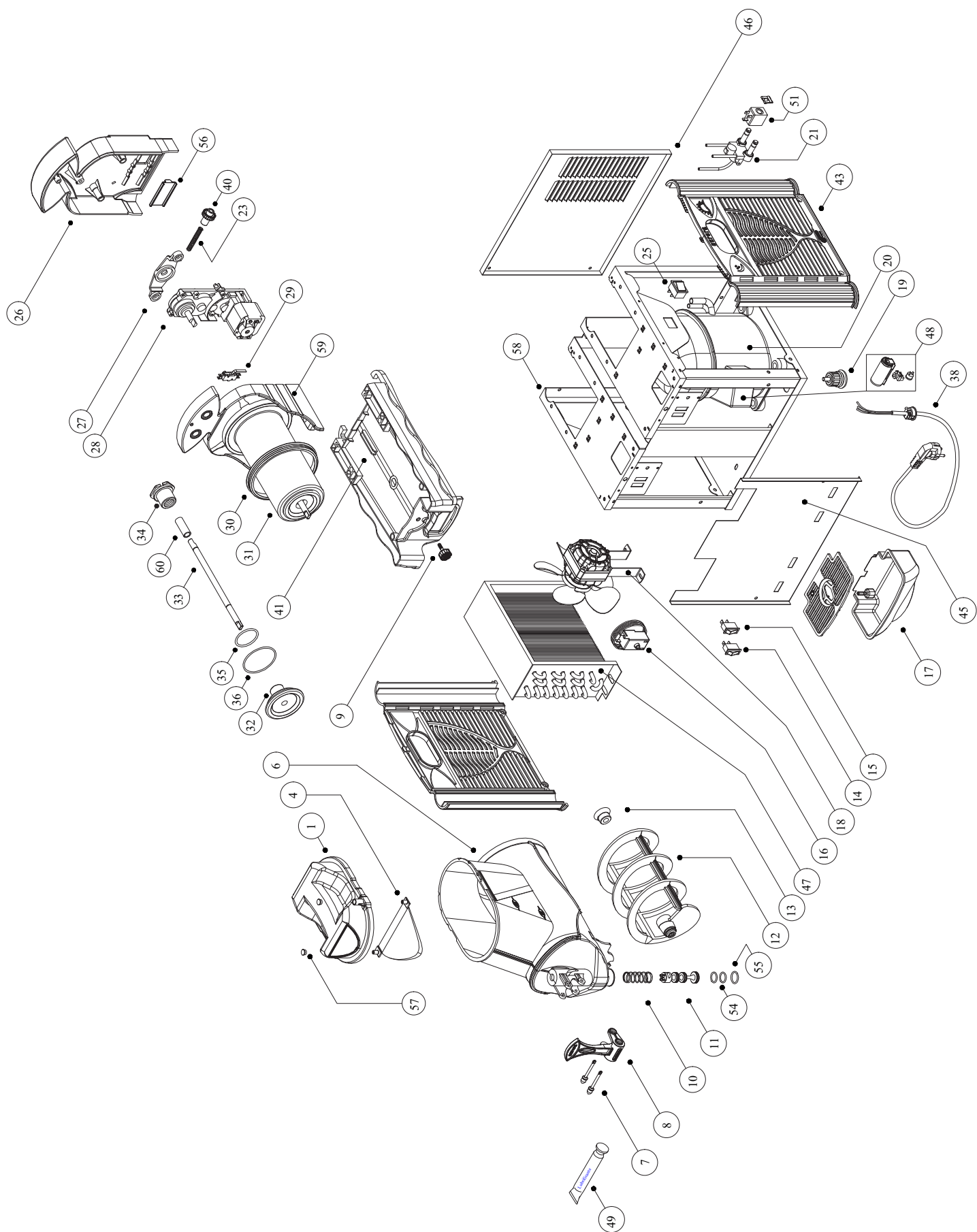
PROBLEM	CAUSE	SOLUTION
The machine does not turn ON	The Main Switch is not set to I	Set the Main Switch to I
	The machine is not plugged in	Plug the machine into the outlet
	Electric cable defective	Replace the electric cable
	The Main Switch is defective	Replace the switch
The machine does not make the product into slush	The Spiral Blade Switch is set to 0	Set the Spiral Blade Switch to I
	The Beverage Type Control Switch is not set to I	Set the Beverage Type Control Switch to I
	Product has too high of a sugar content	Remove product and dilute in a separate container
	Wrong Thickness Control setting	Set Thickness Control correctly (see Fig. 3)
	Insufficient ventilation or nearby heat source	Move the machine so it has adequate ventilation and is far away from heat sources (see Fig. 1)
	Leaking refrigerant	Restore and re-charge the cooling system
	Dust accumulation on condenser	Clean the condenser (see Fig. 14/15)
	The micro-switch of the Thickness Control is defective	Clean or replace the micro-switch
The Spiral Blade does not turn	Spiral Blade Switch set to 0	Set Spiral Blade Switch to I
	Ice accumulation in bowl	Switch the Main Switch OFF and wait for ice to melt
	Spiral Blade Switch is defective	Replace the Spiral Blade Switch
The Spiral Blade makes noise	Insufficient lubrication	Lubricate all areas correctly (see Fig. 16-18)
Dispensing Tap is leaking	Dispensing Tap Valve (C) is defective	Replace the Tap Valve (C)
	Insufficient lubrication	Lubricate Tap Valve (C) correctly (see Fig. 22)
Dispensing Tap does not dispense product	Ice accumulation in bowl	Switch the Main Switch OFF and wait for ice to melt

PARTS DIAGRAM - SMM1B

NO.	CODE	DESCRIPTION
1	3016	Lid
4	3014	Curved Profile
6	3015	Bowl
7	2150	Rotation Pin
8	2117	Tap Lever
9	2149	Fixing Knob
10	2120	Tap Spring
11	3004	Tap Valve
12	3003	Spiral Blade
13	2115	Spiral Blade Gasket
14	2137	Slush/Drink Switch
15	56	Spiral Blade Switch
16	2160	Thermostat
17	0666	Complete Drip Tray
18	182	Fan Motor 220-240V • 50/60Hz
18	68	Fan Motor 115V • 60Hz
19	0159	Rubber Leg H=35
20	*	Compressor 220-240V • 50/60Hz
20	*	Compressor 115V • 60Hz
21	*	Electrovalve
23	2157	Thickness Control Spring
25	57	Main Switch
26	2108	Back Support Cover
27	2131	Motor-Gearbox Support
28	*	Motor-Gearbox 220/115V • 50/60Hz
29	2168	Micro-Switch
30	2116	Bowl Gasket
31	3005	Evaporator
32	2145	Evaporator Cover
33	3007,01	Transmission Shaft
34	2111	Metal Ring M25

NO.	CODE	DESCRIPTION
35	2123	Evaporator Cover Inner OR (Small)
36	154	Evaporator Cover Inner OR (Large)
37	2159	Complete Lid
38	*	Cable Cord
40	2169	Thickness Control Knob
41	3017	Evaporator Plate
43	3008	Side Panel
45	3021	Front Panel
46	3024	Back Panel
47	2175,01	Condenser
48	*	Electric Parts Kit
49	2118	Lubricant Tube
51	2105	Coil 220V • 50/60Hz
51	2183	Coil 115V • 50/60Hz
54	3004,01	Tap Valve OR (Small)
55	3004,02	Tap Valve OR (Large)

* Mention Compressor Model & Voltage



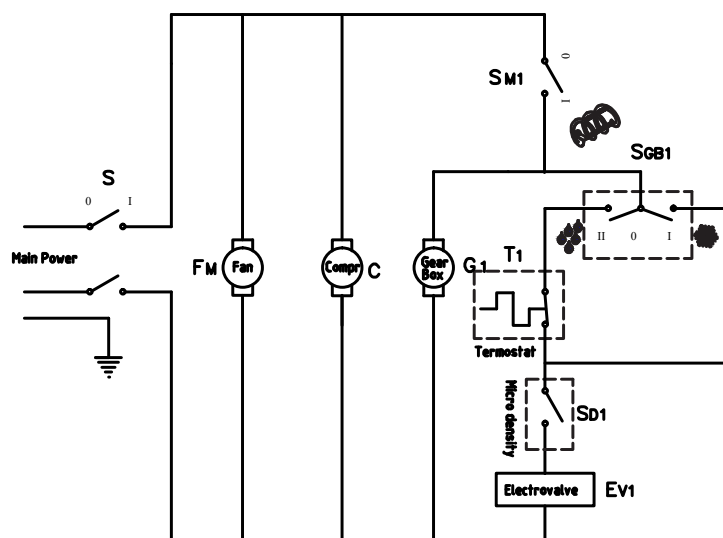
PARTS DIAGRAM - SMM2B

NO.	CODE	DESCRIPTION
1	3016	Lid
4	3014	Curved Profile
6	3015	Bowl
7	2150	Rotation Pin
8	2117	Tap Lever
9	2149	Fixing Knob
10	2120	Tap Spring
11	3004	Tap Valve
12	3003	Spiral Blade
13	2115	Spiral Blade Gasket
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32	2145	Evaporator Cover
33	3007,01	Transmission Shaft
34	2111	Metal Ring M25

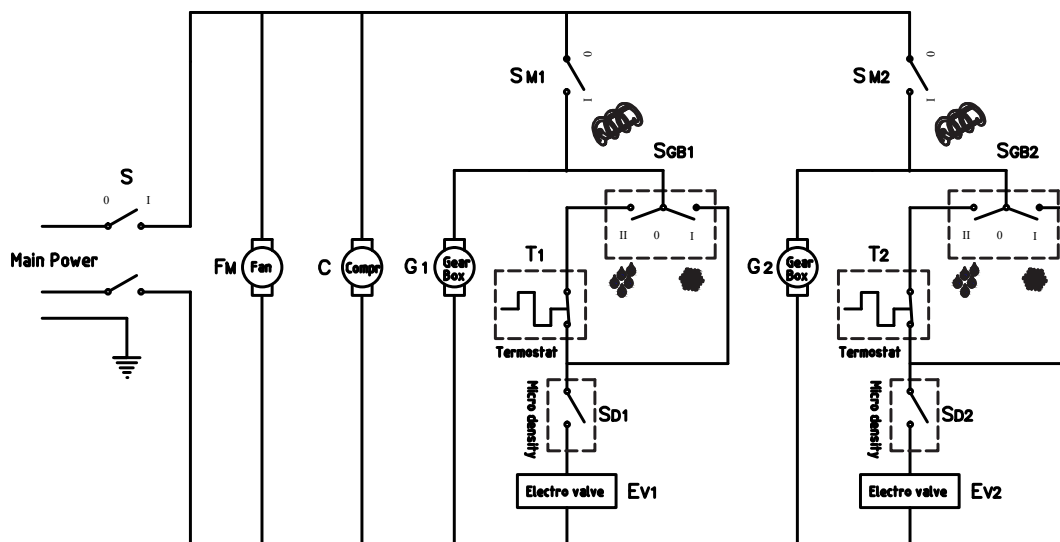
NO.	CODE	DESCRIPTION
35	2123	Evaporator Cover Inner OR (Small)
36	154	Evaporator Cover Inner OR (Large)
37	2159	Complete Lid
38	*	Cable Cord
40	2169	Thickness Control Knob
41	3017	Evaporator Plate
43	3008	Side Panel
45	3021	Front Panel
46	3024	Back Panel
47	2175,01	Condenser
48	*	Electric Parts Kit
49	2118	Lubricant Tube
51	2105	Coil 220V • 50/60Hz
51	2183	Coil 115V • 50/60Hz
54	3004,01	Tap Valve OR (Small)
55	3004,02	Tap Valve OR (Large)

* Mention Compressor Model & Voltage

ELECTRICAL DIAGRAMS



SMM1B



SMM2B

S	Main power switch
G 1,2	Motor-gearbox
FM	Fan motor
C	Compressor
T 1,2	Drink thermostat

SD 1,2	Thickness micro-switch
EV 1,2	Electrovalve
SM 1,2	Spiral blade switch
SGB 1,2	Slush/drink switch



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.