

2 & 3 Bowl Juice Dispenser

Models: RBD-32 , RBD-33

Please read and keep these instructions. Indoor use only

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Important Safeguards

1. When using electrical appliances, basic safety precautions should always be followed including the following:
2. Read all instructions
3. Close supervision is necessary when any appliance is used by or near children.
4. Make sure the appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. Do not use outdoors.

SAVE THESE INSTRUCTIONS

Useful instruction for transport

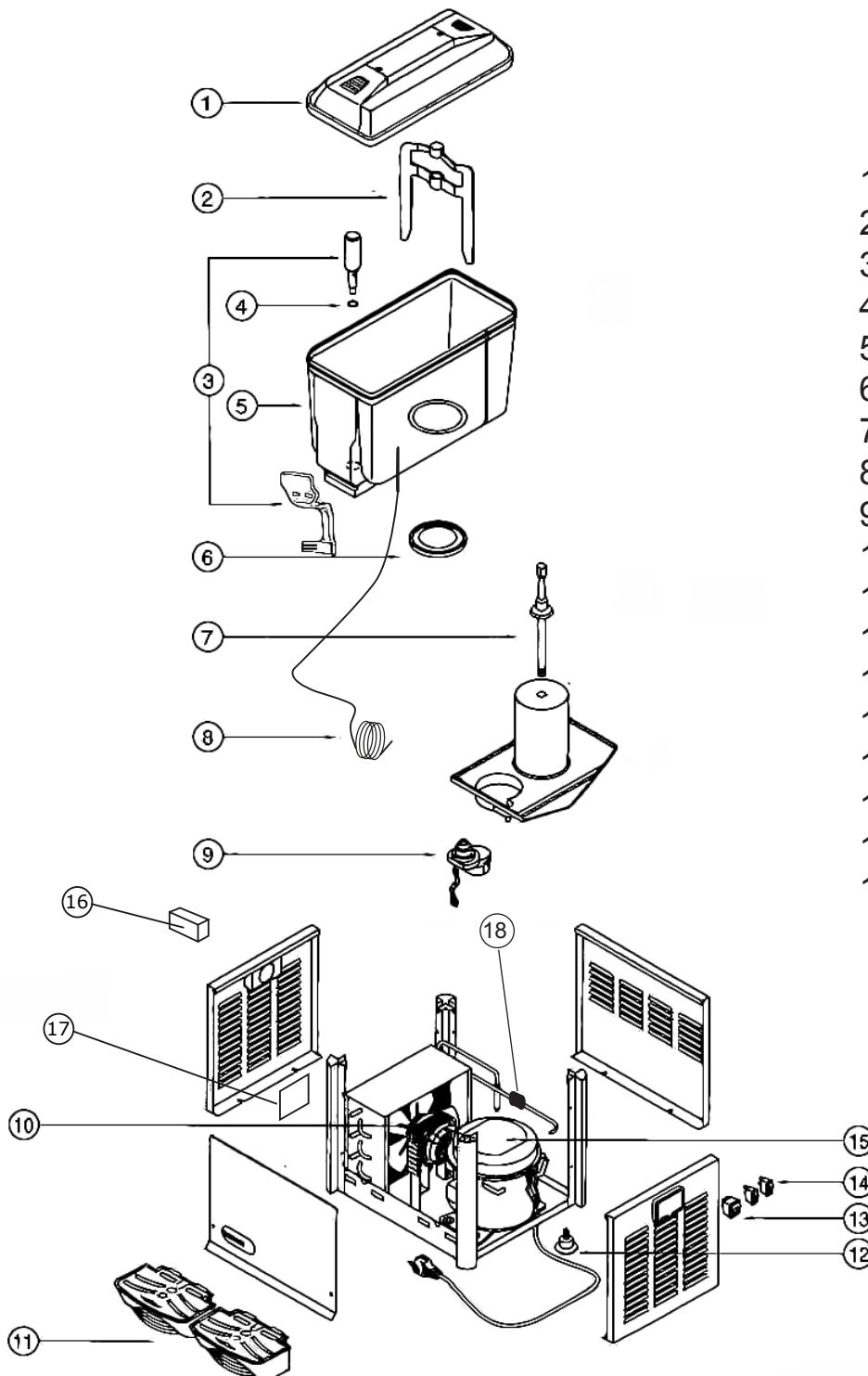
1. In order to prevent the oil contained in the hermetic compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.
2. If the machine was accidentally or purposely placed in 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.

Unpacking: Remove cardboard and plastic covering. Make sure that the machine has not been damaged. Remove the plastic film from all the stainless steel panels.

Important: The various packaging should be kept from Children since they are potentially dangerous. Dispose the Packaging according to the regulations from the local authorities.

Parts Overview and Technical data

Model	Capacity	Voltage (V) (Hz)	Power (W)	Dimension (Inch)	Gas
RBD-32	2 x 3 Gal	120/60	265	17x18x25	R134a
RBD-33	2 x 3 Gal	120/60	272	24x18x25	R134a



1. Cover
2. Mixing Paddle
3. Tap lever
4. Tap gasket
5. Tank (paddle system)
6. Gasket
7. Mixing pod
8. Temperature probe
9. Mixing motor
10. Condenser fan
11. Water tray
12. Foot
13. Power switch
14. Switch for mixing motor
15. compressor
16. Digital Control
17. Control Board
18. Solenoid Valve

Operating Instructions

Positioning

1. Do not install the appliance in the area where a water jet could be used.
2. Place machine on a horizontal and sturdy surface.
3. Please install the appliance in locations where it can be overseen by trained personnel.
4. For good ventilation, keep a distance of 7 inches, between unit and walls or other objects. Increase the distance if the obstacles are a heating source. When the dispenser is in place, adjust the legs in order to keep it level. (FIG.1)

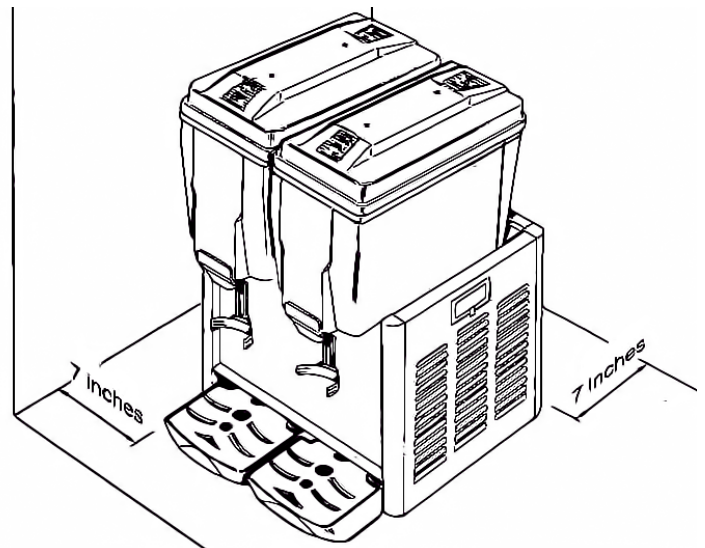


Fig. 1

Assembling

1. Remove the cover from the tank.
2. Hang the waste liquid container to hanging holes on front panel.
3. Insert the taps (with gasket) to the tank and through the tap lever

Electrical connection

Before inserting the plug into the electrical socket, 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 indicated on the "serial number" label applied on the chassis.
3. The current available is sufficient for the maximum required by the machine.
4. If necessary, use only approved multiple outlets, in compliance with current safety standards.

If in doubt, consult only specialized technicians.

By law, the machine must always be grounded.

Operating Instructions

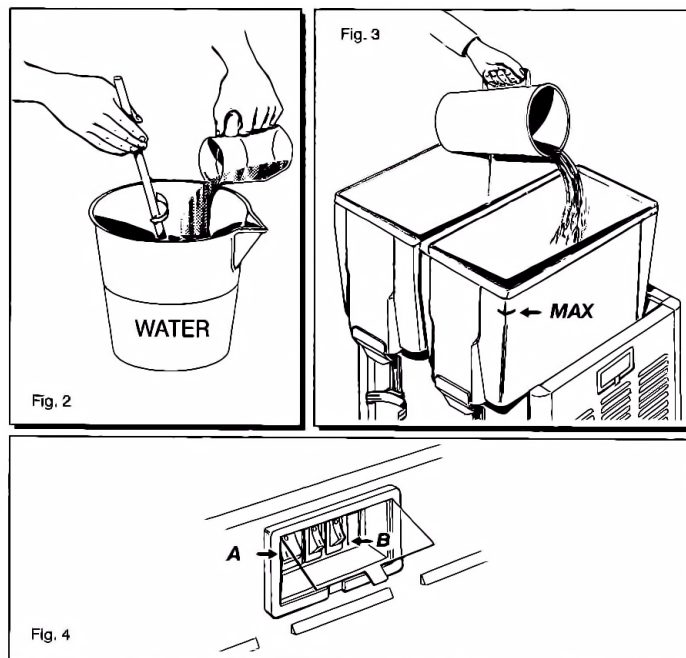
How To Use:

Before using, the tanks and taps of the appliance should be cleaned carefully

Filling

To ensure correct usage of the machine ensure that the liquid level of the tank does not go below 3-4 Qt (please use the level lines on the tank for reference).

1. Mix product in a separate container (FIG. 2).
2. Make sure to unplug the appliance before filling up the container.
3. Do not fill the container with hot product.
4. Do not let liquid level exceed the "MAX" level line (FIG. 3).



Beverage Temperature Adjustment (FIG.5)

To adjust the temperature of each individual bowl, lift up the plastic cover on left side of the unit. Bowl 1 is on the left hand side of the unit when looking from the front.

1. Turn on the main switch on the right hand of the unit. The main power light (A) will now indicate on the digital control.

2. To set the temperature of bowl no.1 press the button marked ① twice. The indicator lamp under bowl ① at the top of the display will now flash and the current set temperature will be displayed. Adjust the arrow keys to set the desired temperature and then press "set"

The control temperature for bowl 1 is now set.

Repeat the process using the buttons marked ② and ③ to set the temperature of the remaining bowls.

3. When in operation the unit will automatically display the actual temperature of each bowl for 2 seconds as indicated by the lamp beneath the bowl symbols.

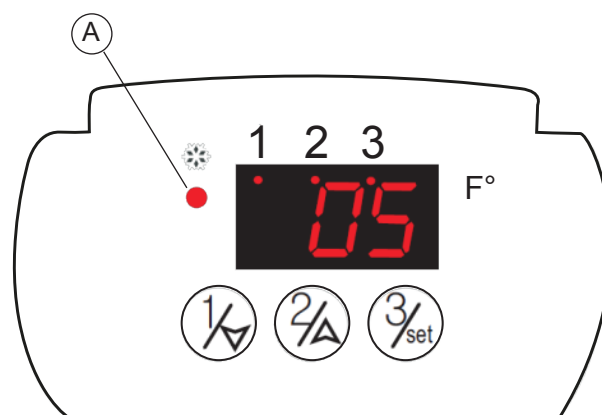
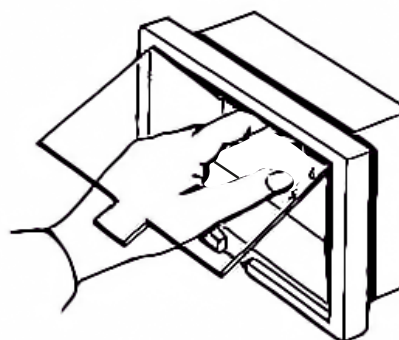


Fig. 5



Beverage Temperature Adjustment (FIG.5)

4. The motor and stirrer for each bowl can be operated independently using the relevant switch on the right hand side of the unit.
5. To switch off the cooling to a selected bowl, press the relevant bowl number on the control panel for 3 seconds. The letters "OFF" will display for the bowl number selected.

Cleaning and Maintenance

Observe the ambient temperature

The appliance is suitable for an ambient temperature ranging between 16°C - 32°C.

Cleaning

For health standard and good quality of beverages, clean tanks, lids and the mixing paddles / pumps as often as possible.

Caution: Do not clean the appliance by water jet.

1. Before carrying out cleaning and refilling, remove the power plug
2. Do not use abrasive powders that might impair the tanks and lid's polished glossy finish.
3. Use neutral soap and a little warm water to wash container, lid, mixing paddles/pump, refrigerator tank and tap. Rinse carefully with water in order to remove any soap residue.
4. To maintain a high standard of flavor, leave the dispenser turned on night and day in order to avoid deposits forming.
5. Pour out the waste water in waste liquid reservoir and clean it as often as possible.

Caution:

Do not use any organic solvents (petrol, alcohol, etc.) for cleaning the appliance. The case of the appliance may be damaged and explosive vapours may develop. Do not use any sharp edged objects for cleaning.

The appliance may be cleaned with a damp towel, but may never be immersed in water. After cleaning the appliance make sure that it will be dried completely.

Cleaning and Maintenance

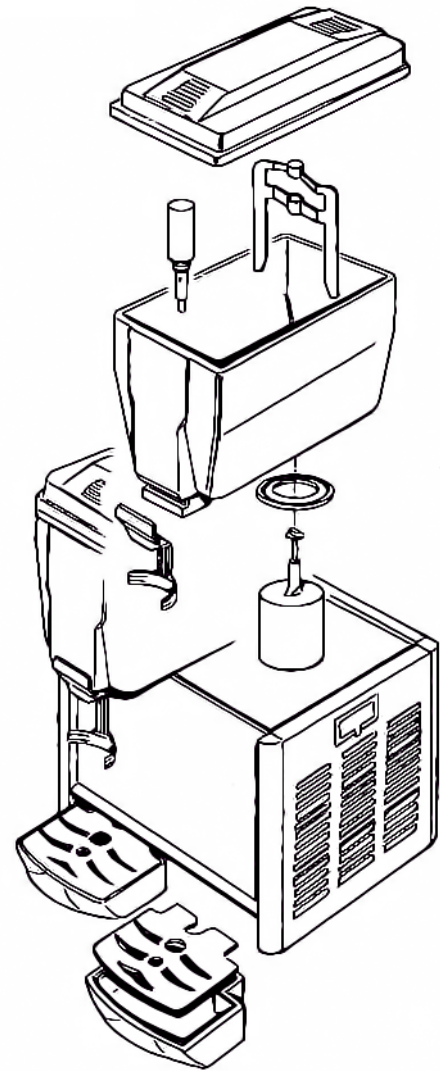
Disassembling and Assembling the tanks:

To disassemble and assemble the tanks or to change the rubber tank gaskets :

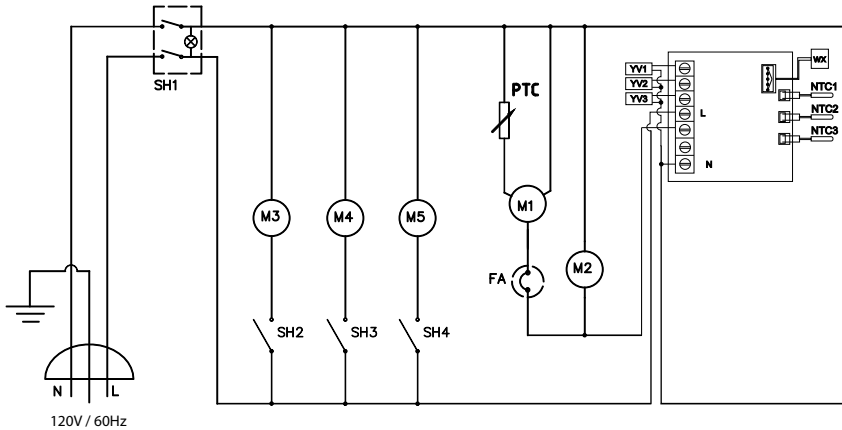
1. Disconnect the unit by removing the plug.
2. Remove the cover from the tank.
3. Remove the mixing paddle from its shaft. For the pump disassembling follow the instructions reported on the diagram (Fig.6).
4. Lift container with both hands by a light, swinging motion. If there is difficulty, please wet the cooling column and gasket.
5. To remove tap, lift it from its setting.
6. Change the gaskets for tanks and taps only with the genuine gaskets that are supplied by an authorised supplier.

To reassemble the unit, repeat the above operations in reverse.

Fig. 6



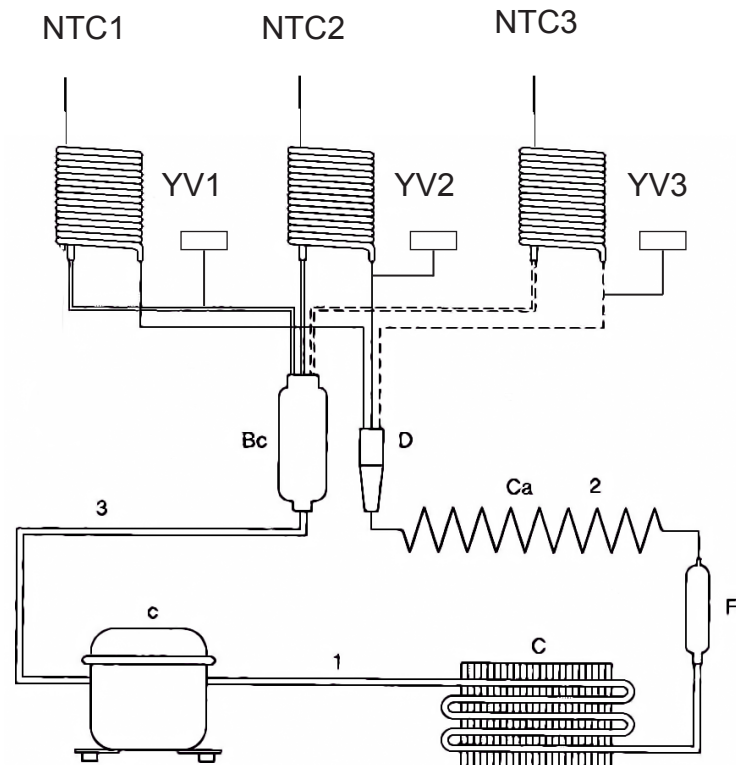
Wiring diagram



LEGEND	DESCRIPTION
SH1	POWER SWITCH
SH2 / SH3 / SH4	MOTOR SWITCH
M3 / M4 / M5	PUMP MOTOR
WX	TEMPERATURE DISPLAY
NTC1 / NTC2 / NTC3	BOWL TEMPERATURE SENSOR
M1	COMPRESSOR
YV1 / YV2 / YV3	SOLENOID VALVE
FA	OVERLOAD PROTECTOR
M2	CONDENSER FAN MOTOR

PLEASE NOTE:
Switch SH4, Solenoid valve YV3, Probe NTC3
are only used on RBD-33 3 Bowl model

Item	Description
c	Compressor
C	Condenser
F	Filter
Bc	Boiler
E1	Evaporator
E2	Evaporator
E3	Evaporator
D	Distributor
Ca	Capillary coils
1	High Pressure Side
2	Liquid Line
3	Low Pressure Side
YV1	Solenoid valve
YV2	Solenoid valve
YV3	Solenoid valve



SCHEMATIC: 3 BOWL VERSION SHOWN.

Troubleshooting

Trouble	Possible causes	Solution	
No power to machine	• Plug is not in.	• Insert plug into mains socket	Ask for authorized service department to check and repair it.
	• Main switch is not on the "I" position.	• Switch main switch to "I" position.	
	• Power cord is broken.	• Replace power cord	
	• Main switch is broken.	• Replace main switch	
Machine is not cooling	• Compressor does not start	• See "compressor does not start" section.	
	• Gas leak into the cooling circuit.	• Find leak, filter it out and re-charge the cooling circuit	
	• Condenser is clogged.	• Clean the condenser	
	• Fan motor is burnt.	• Replace fan motor	
Compressor does not start	• Lack of air flow	• Increase distance between the machine and other obstacles / heating sources	
	• Main switch is broken	• Replace main switch	
	• Compressor protector is broken.	• Replace compressor protector	
	• Compressor relay is broken	• Replace compressor relay	
One tank is not cooling	• Compressor motor is broken	• Replace motor	
	• Gas leak into the cooling circuit	• Find leak, filter it out and re-charge the cooling circuit	
	• Condenser is clogged	• Clean the condenser	
	• Lack of air flow	• Increase distance between the machine and other obstacles / heating sources	
	• Tube of the cooling circuit is clogged.	• Cut the tube, eliminate clog, re-charge the cooling circuit	
The mixing paddles are not working	• Filter is clogged	• Replace the filter	
	• The mixing motor is broken	• Replace the mixing motor	

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

Items not covered under warranty:

Changing Gears on the Mixers while Unit is Running and Overloading as Determined by an Approved Certified Technician.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.