
1| INTRODUCTION

Warning

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.

The installation of this equipment should be done by the Technical Assistance Service department.

The socket should always be placed on an accessible location.

When positioning the appliance, ensure the supply cord is not trapped or damaged.

Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

ALWAYS disconnect the power supply from the machine BEFORE any cleaning or maintenance service.

Any change needed on the electrical installation for the appropriate connection of the machine, should be exclusively performed by qualified and certified professional personnel only.

Any use by the ice maker not intended to produce ice, using drinking water, is considered inappropriate.

It is extremely dangerous to modify or to intend to modify this machine and will void warranty.

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.

Risk of child entrapment. Before you throw away your old refrigerator or freezer take off the doors.

This machine is not intended to be used outdoors nor exposed to the rain.

Connect to potable water supply only. To see "Installation" chapter.

The machine should be connected using the power cable supplied with the equipment.

IT IS MANDATORY TO GROUND THE EQUIPMENT. To avoid possible electric shock on individuals or damages to the equipment, the machine should be grounded pursuant local and/or national regulations.

THE MANUFACTURER SHALL BE HELD HARMLESS IN CASE OF DAMAGES ARISING DUE TO THE LACK OF THE GROUND INSTALLATION. To see "Installation" chapter.

In order to assure the proper operation and efficiency of this equipment, it is extremely important to follow the recommendations of the manufacturer, SPECIALLY THOSE RELATED TO CLEANING AND MAINTENANCE OPERATIONS, which should be performed mostly by qualified personnel only.

CAUTION:

Do not try to perform repairs. The intervention of non-qualified personnel, besides of being dangerous, could result in serious malfunctioning. In case of damages, contact your distributor. We recommend always using original replacement and spare parts.

Perform all discharge and recovery of materials or waste according the national regulations in force.

ITV reserves the right to make changes in specifications and design without prior notice.

This signal indicates "Risk of fire / Flammable materials" because of the use of flammable refrigerant.



For compression-type appliances that use flammable refrigerants should additionally consider the substance of the warnings listed below:

- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- 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.

In case of a flammable refrigerant leakage:

- Do not generate flames close to the appliance.
- Do not switch on/off or plug in/off the appliance.
- To ventilate immediately the area where appliance is located by opening doors and/or windows.
- To call to an authorized technical service.

2| RECEPTION OF THE MACHINE

Inspect the outside packing. In case of damages, MAKE THE CORRESPONDING CLAIM TO THE CARRIER. To confirm the existence of damages, UNPACK THE MACHINE IN THE PRESENCE OF THE CARRIER and state any damage on the equipment on the reception document, or on a separate instrument. As from May 1, 1998, we comply with the European regulations on management of packing and packing waste, inserting the "**Green Dot Label**" on all our packages.

Always state the machine number and model. This number is printed on three locations:

1) Packing

On the outside, it contains a label with the manufacturing number.

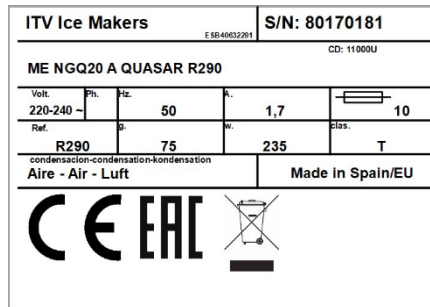


2) Exterior of the equipment

On the back of the equipment, there appears a label with the same characteristics as the previous one (1).

3) Nameplate

On the back of the machine.



Check that in interior of the machine the installation kit is complete and comprises:

- Ice scoop, hose, filter, four legs and manual.
- Warranty and serial number.

CAUTION: ALL PACKING ELEMENTS (plastic bags, carton boxes and wood pallets) SHOULD BE KEPT OUTSIDE THE REACH OF CHILDREN, AS THEY ARE A SOURCE OF POTENTIAL HAZARD.

3| INSTALLATION

THIS ICE MAKER **IS NOT** DESIGNED FOR OUTDOOR OPERATION.

An incorrect installation of the equipment may cause damages to individuals, animals or other materials, being the manufacturer not responsible for such damages.

CAUTION:

The FINGER ICE machines are designed to operate at room temperature between 5°C (41°F) and 43°C (109.40°F), with inlet water temperature between 5°C (41°F) and 35°C (95°F).

There may be some difficulties in ice- cube removal under the minimum temperatures. Above the maximum temperature, the life of the compressor is shortened and the production is substantially less.

The FINGER ICE machines with air-cooler condenser take the air through the front section, and drive it off through the back and also front louvers due to their new oblique condenser structure and placement.

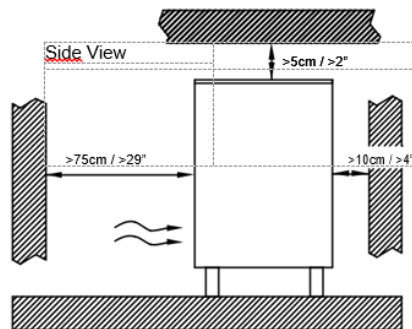
Do not place anything over the maker or facing the front louver.

In case the front air louver is not enough, the exit is either total or partially obstructed or due to its placement, it will receive hot air from another device, we strongly recommend, in case it is not possible to change the location of the machine, **TO INSTALL A WATER CONDENSER unit.**

The location must allow enough clearance for water, drain and electrical connections in the rear of the ice machine.

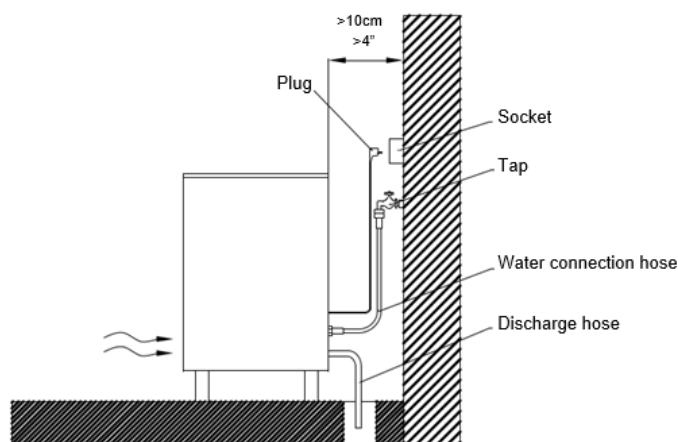
IT IS IMPORTANT THAT THE WATER PIPING DO NOT PASS BY OR NEAR SOURCES OF HEAT SO AS NOT TO LOSE ICE PRODUCTION.

MINIMUM DISTANCE TO OBSTACLES



* There's no minimum distance to obstacles in the sides of the machine

CONNECTION DIAGRAM



Thread the support legs to the base of the machine in the housing set to such end and regulate the height as to have the equipment perfectly levelled.

3.1 WATER AND DRAINAGE

Water quality has a remarkable influence on the appearance, hardness and flavour of the ice as well as, in the machines condensed by water, on the life of the condenser.

3.2 CONNECTIONS TO THE WATER NETWORK

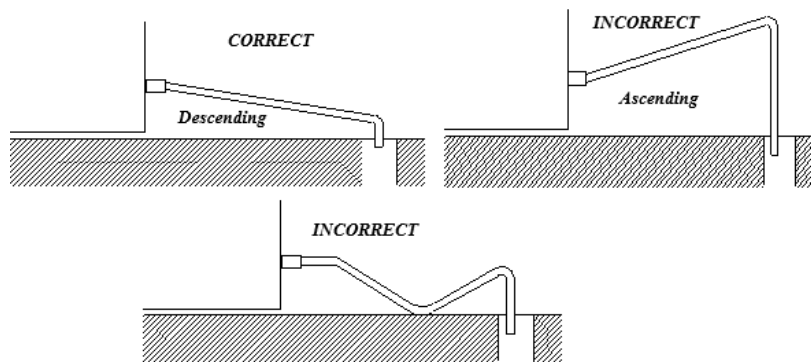
Use a flexible food grade pipe.

Pressure should be established between 1 and 6 Bar (0.1 and 0.6 MPa / 14 and 85 psi). If pressures overpass such values, install the necessary corrective devices.

3.3 CONNECTION TO DRAINAGE

Drainage should be located lower to the machine level, at 150 mm (6") minimum.

It is convenient that the drainage pipe is of 30 mm (1-1/8") of interior diameter and with a minimum gradient of 3 cm (1.18 in) per meter (see figure).



IT IS MANDATORY TO GROUND THE EQUIPMENT.

To avoid possible discharges on individuals or damages to the equipment, the machine should be grounded pursuant local and/or national regulations as the case may be. THE MANUFACTURER SHALL BE HELD HARMLESS IN CASE OF DAMAGES ARISING DUE TO THE LACK OF THE GROUND INSTALLATION.

The machine is supplied with a 1.5 m (4.92 feet) cable of length. In case the supply cable is damaged, it should be replaced by a cable or special assembly to be furnished by the manufacturer or post-sale service. Such replacement should be performed by qualified technical service only.

The machine should be placed in such a way that allows a minimum space between the back and the wall in order to guarantee an easy and a risk free access to the plug.

Safeguard the socket. It is convenient to install adequate switches and fuses.

Voltage and tension are indicated on the nameplate. Variation on voltage above the 10% stated on the nameplate could result on damages or prevent the machine from start-up.

ATTENTION: The appliance requires an independent power supply of proper capacity. See the nameplate for electrical specifications. Failure to use an independent power supply of proper capacity can result in a tripped breaker, blown fuse, damage to existing wiring, or component failure. This could lead to heat generation or fire.

4| START-UP

4.1 PREVIOUS CHECKUP

- Is the machine leveled?
- Are voltage and frequency the same as those on the nameplate?
- Are the discharges connected and operating?
- ** If air condensed: Are the air circulation and site temperature appropriate?

	ROOM	WATER
MAXIMUM	43°C / 109,40°F	35°C / 95°F
MINIMUM	5°C / 41°F	5°C / 41°F

- ** Is water pressure appropriate?

MINIMUM	1 Bar (0.1 Mpa / 14 psi)
MAXIMUM	6 Bar (0.6 Mpa / 85 psi)

Note: In case input water pressure is higher than 6 Bar (0.6 MPa / 85 psig), install a pressure regulator.

4.2 START-UP

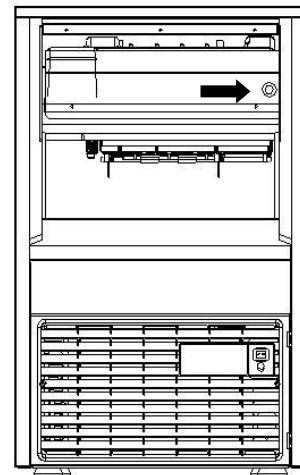
Once the installation instructions are followed (ventilation, site conditions, temperatures, water quality, etc.), proceed as follows:

1. Open the deposit door to access the installation kit.
2. Connect the drainage following the instructions indicated in this manual.
3. Connect and open the water inlet. Verify whether leakages.
4. Connect the machine to the electrical network.
5. Turn on the front switch. Verify the pilot lights.
6. Verify that there are no vibrations or frictions on the elements.
7. Verify the start of ice production.

The technical installer shall invoice traveling costs, hours and materials used on such operations.

4.3 LONG STOP. WATER TRAY DRAINAGE.

For two days or longer stops, to drain the water in the tray is recommended. For this purpose. When the machine is running, open the front door, press and release the button placed at the internal steel front. Water tray will tilt and go up again. Then switch off the front main switch.



5| MAINTENANCE AND CLEANING INSTRUCTIONS

CAUTION: Instruct the user about maintenance, informing that maintenance and cleaning operation as well as damages due to the lack of such operations are not included in the warranty.

If a good maintenance is performed, the machine will continue producing a good quality of ice and will be free of damages.

Maintenance and cleaning intervals will depend on the conditions of the site and water quality.

CAUTION: The ice machine's water system should be cleaned and sanitized at least twice a year.

On dusty environments, it might be necessary to clean the condenser on a monthly basis.

MAINTENANCE AND CLEANING PROCEDURES

WARNING: Wear rubber gloves and safety goggles when handling Ice Machine Cleaner or Sanitizer.

WARNING: Unit should always be disconnected during maintenance/cleaning procedures.

Sanitize the ice storage bin as frequently as local health codes require, and every time the ice machine is cleaned and sanitized.

5.1 WATER CONDENSER

1. Disconnect the machine.
2. Disconnect the water inlet and outlet from the condenser.
3. Prepare a solution at the 50% of phosphoric acid and distilled or demineralized water.
4. Make the solution circulate through the condenser. (The solution is more effective if hot - between 35°C [95°F] and 40°C [104°F]).

WARNING! **DO NOT USE HYDROCHLORIC ACID.**

5.2 AIR CONDENSER

1. Disconnect the machine.
2. Disconnect the water inlet or close the bib.
3. Clean the louvered area with the help of an aspirator with a brush, non-metallic brush or low-pressure air.

5.3 CLEANING THE STOCK CONTAINER (COMPACT MODELS)

1. Disconnect the machine, close the water and empty the ice-cube stock.
2. Use a dishcloth and bleach with detergent.
3. In case the white lime spots remain, rub them with lemon, wait a few minutes and use again a dishcloth. Clear with water, dry and start the machine again.

5.4 EXTERIOR CLEANING

Use the same procedure as the one indicated for the container.

5.5 CLEANING OF THE INLET FILTERS

They are easily obstructed during the first days of operation, MAINLY WITH NEW PIPING INSTALLATIONS. Loose the hose and clean it under water.

5.6 WATER LEAK CONTROL

This must be done whenever maintenance is carried out on the machine: check all water connections, braces, tubes and hoses in order to eliminate leaks and prevent breakages and flooding.