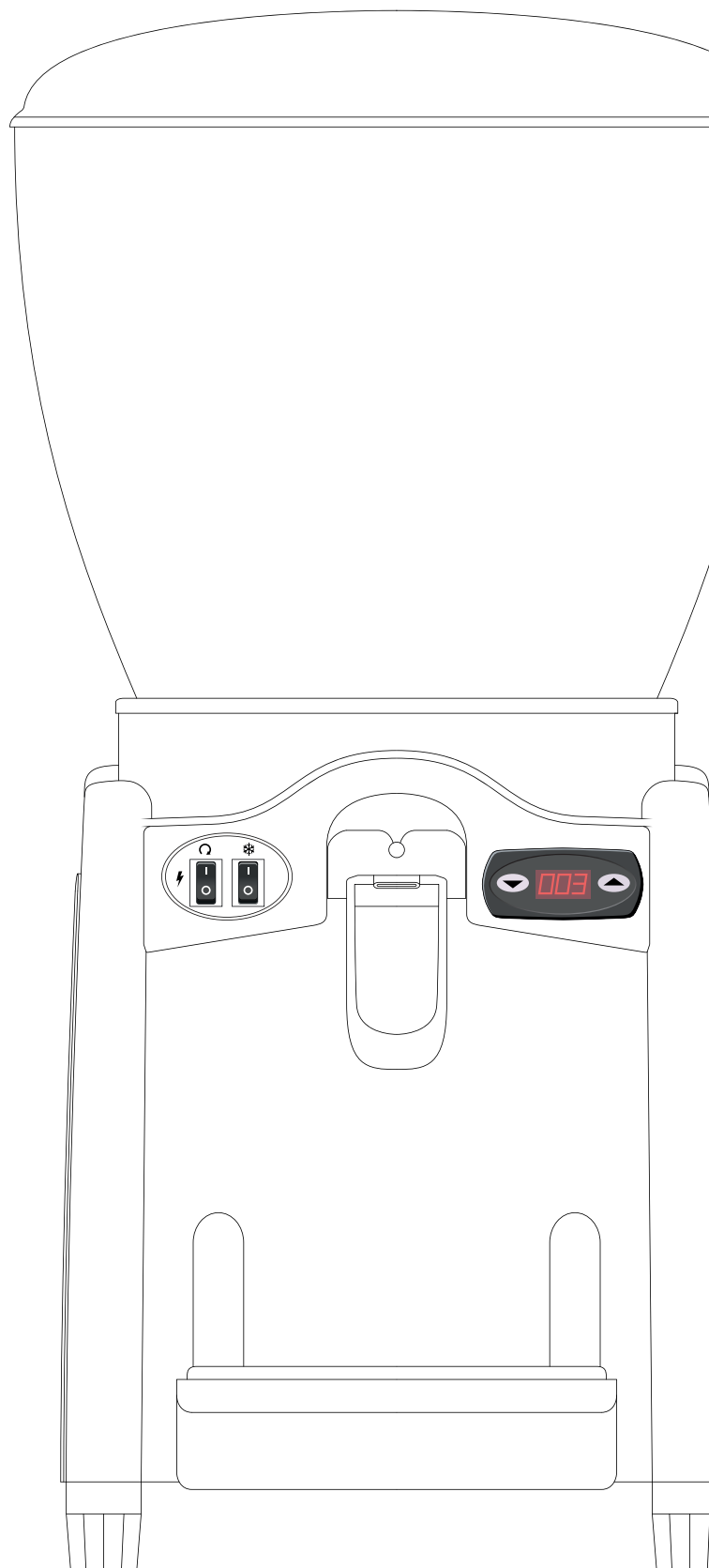
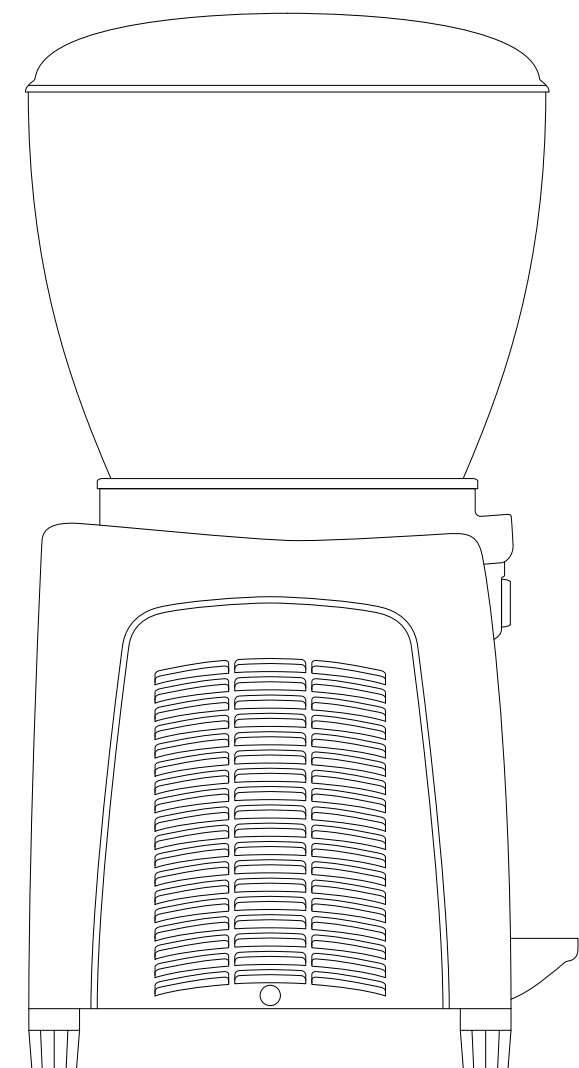


DRINK MAGIC

Instruction manual



Machines

DRINK MAGIC

comply with following European Directives

- (EU) 2023/1230 "Machinery" Regulation.
- 2014/30/EU "Electromagnetic Compatibility" Directive".
- 2014/35/EU "Low Voltage" Directive.
- 2014/68/EU "Pressure equipment" Directive.
- (CE) 1935/2004 "Materials and articles intended to come into contact with food" Regulation.
- (EC) 2023/2006/CE "good manufacturing practice for materials and articles intended to come into contact with food" Regulation.

SLUSH AND BEVERAGE EQUIPMENT V AIR, S.L.U.

C/Tramuntana, 10

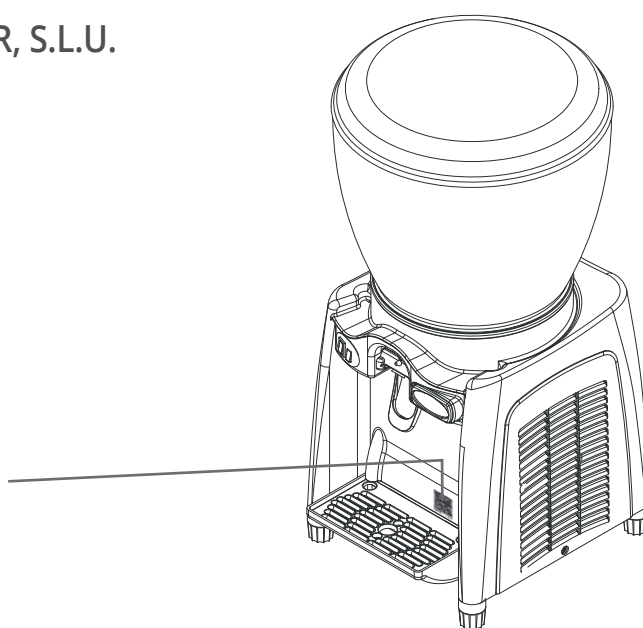
46716 Rafelcofer (Valencia)

SPAIN

+34 962 801 112

<https://v-air.es/>

You can consult all product documentation
using the link or QR code on the machine.



This manual contains a TRANSLATION OF THE ORIGINAL INSTRUCTIONS and may not be reproduced, transmitted, transcribed, filed in a data retrieval system or translated into other languages, without the prior written permission of SLUSH AND BEVERAGE EQUIPMENT V AIR, S.L.U.

The purchaser has the right to reprint it for his own office use.

The company policy pursues a steady research and development, thus it reserves the right to make changes and revisions whenever deemed necessary and without being bound to previous statements to the purchaser.

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8.1 Troubleshooting	20

Translation of the original instructions.



Attention: Risk of fire - R290

Prevention of potentially explosive zones.

The use of flammable refrigerants can present a risk of an explosion in the event of a leak. Is it therefore appropriate to ensure that the installation does not permit the creation of an explosive zone allowing for adequate ventilation at the machine's installation location taking into consideration that the refrigerants are heavier than air and will naturally migrate downwards.

Your safety is all important, before starting, take into account:

Children must not play with the machine.

This appliance can be used by children who are 8 years old or over and by people with reduced physical, sensorial or mental capacities or with lack of experience and know-how if they have been given the appropriate supervision and training regarding the use of the appliance in a safe way and understand the dangers involved. Cleaning and maintenance to be carried out by the user must not be done by unsupervised children.

Emergency situations.

Warning. In each emergency situation, in order to stop the machine, push main switch located at the low front of the machine and unplug it.

In the event of machine blockage due to cooling, turn the machine off and contact the help centre or a specialised technician.

If a refrigerant leak is suspected or the safety circuit breaker of the installation has tripped, ensure that the area is adequately ventilated and don't turn on the machine.

In the event of fire, immediately evacuate the area to allow the personnel in charge and equipped with suitable protective means to intervene. Always use standardised extinguishers, never use water or substances of an uncertain nature.

Prevent risks of lethal electric shocks and Fire:

- The connections to the electricity network must be carried out as established by the current safety standards in the country where the machine is used.
 - Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.
- **The socket that the machine is connected to must:**
 - Correspond to the type of plug that it is fitted with;
 - Be dimensioned in line with indications on the data plaque;
 - Be connected to an efficient earth contact system;
 - Be connected to a system with differential and circuit breaker.
- **The electricity cable must not:**
 - Come into contact with any type of liquid;
 - Be flattened or come into contact with sharp, cutting surface areas;
 - Be used to move the machine;
 - Be used when it is damaged;
 - Be handled with damp or wet hands;
 - Be rolled in a ball when operating;
 - Be altered. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard
- **It is forbidden to:**
 - Place multiple portable sockets or power supplies on the back of the appliance.
 - Install it with modalities different to those illustrated;
 - Install it in areas where it is possible to use water jets;
 - Use it near inflammable and/or explosive substances;
 - Let children play and stay near it;
 - Use spare parts not recommended by the manufacturing company;
 - Make any technical modification to the machine;
 - Submerge it in any type of liquid;
 - Wash the machine with water jets;
 - Use for purposes that are not indicated in this manual;
 - Use it under altered psychophysical conditions due to the influence of drugs, alcohol, psychotropic drugs, etc;
 - Install the machine on top of other appliances;
 - Use in atmospheres that are explosive, aggressive or with a high concentration of powders or oily substances in suspension in the air;
 - Use in atmosphere subject to fire risk;
 - Use to supply inappropriate substances considering its characteristics.

Prevent possible damages while the machine is operating.

Improper use will be considered as:

- any use that is different to what is stated and/or with the application of techniques that are different to those illustrated in this publication;
- any intervention carried out on the machine that is contrary to the indications stated in this publication;
- all uses after the alteration of components and/or safety devices;
- all uses after repairs carried out with components that are not authorised by the manufacturer;
- installing the machine in the open air.
- 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 move the machine while it is running.

All improper use will cause total guarantee invalidation, the manufacturer waiving all liability for possible injuries to people and/or damages to things that may derive from said improper use.

Cleaning and maintenance by the user must not be carried out by children without supervision

To carry out cleaning tasks:

- Use protective latex gloves. Once on, wash your hands with a disinfectant solution.
- Do not use solvents or inflammable materials.
- Do not use abrasive or metallic sponges.
- Try not to disperse liquids into the environment.
- Do not wash components in the dishwasher.
- Do not use the oven or microwave to dry the components.
- Do not submerge the machine in water.
- Do not spray direct jets of water over the machine.
- Only wash using warm water and a suitable sanitising agent (in compliance with current standards in the country of use) that do not cause damage to the components.

DEPOSIT CAPACITY

12 o 20 L / 3,17 o 5.28 GAL

WHAT CAN PREPARE?

Cold drinks

CAN WORK WITH:

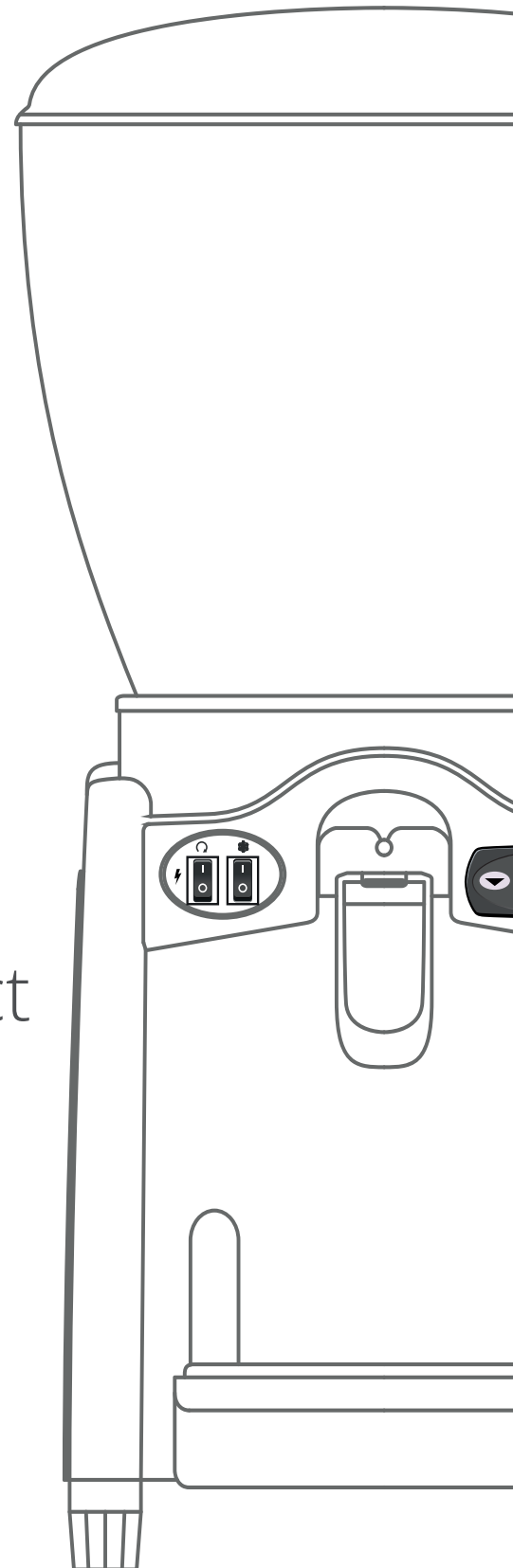
Liquid concentrate

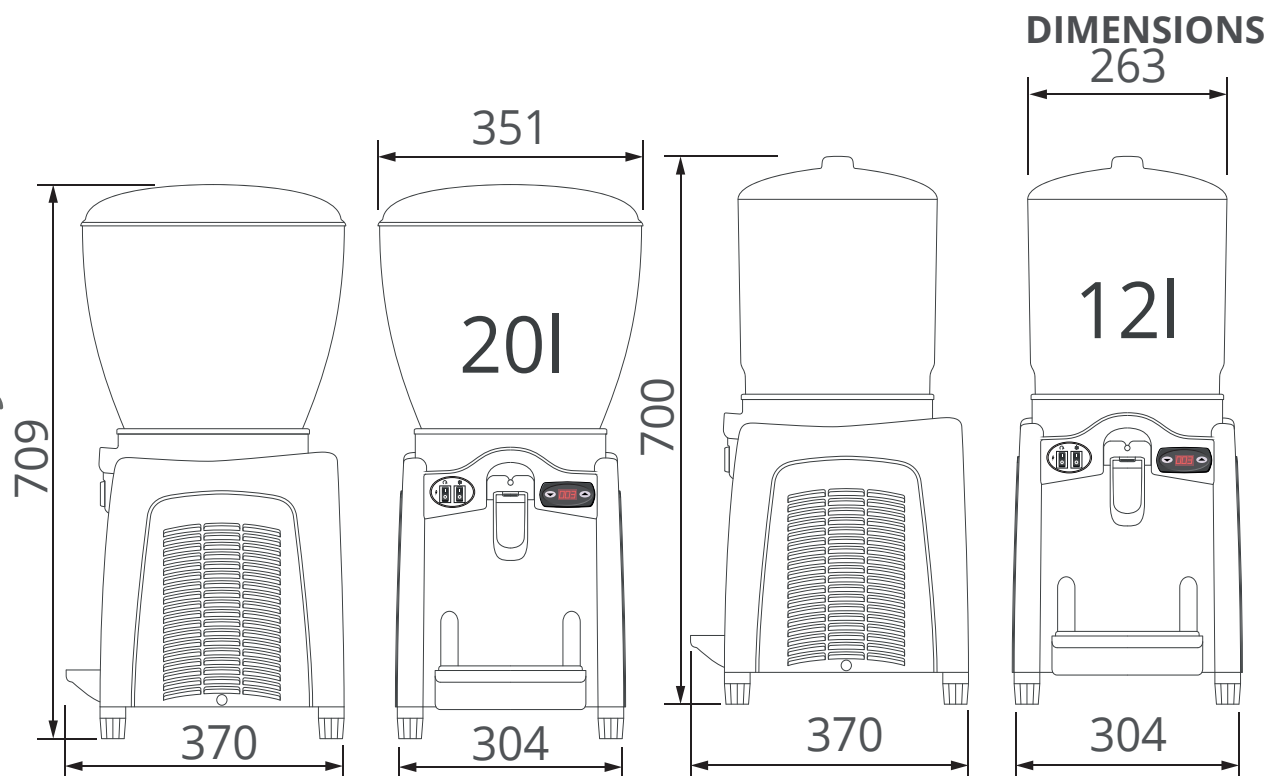
Powder concentrate

Alcohol

Filtered fruit based product

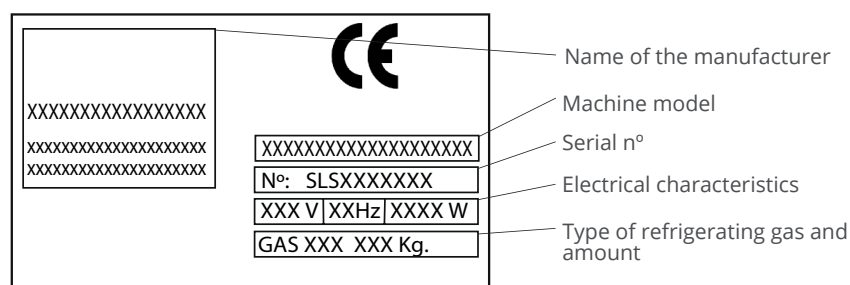
Dairy product

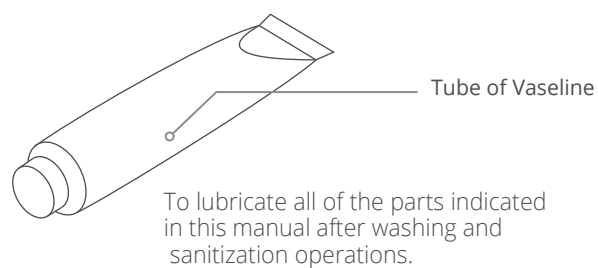
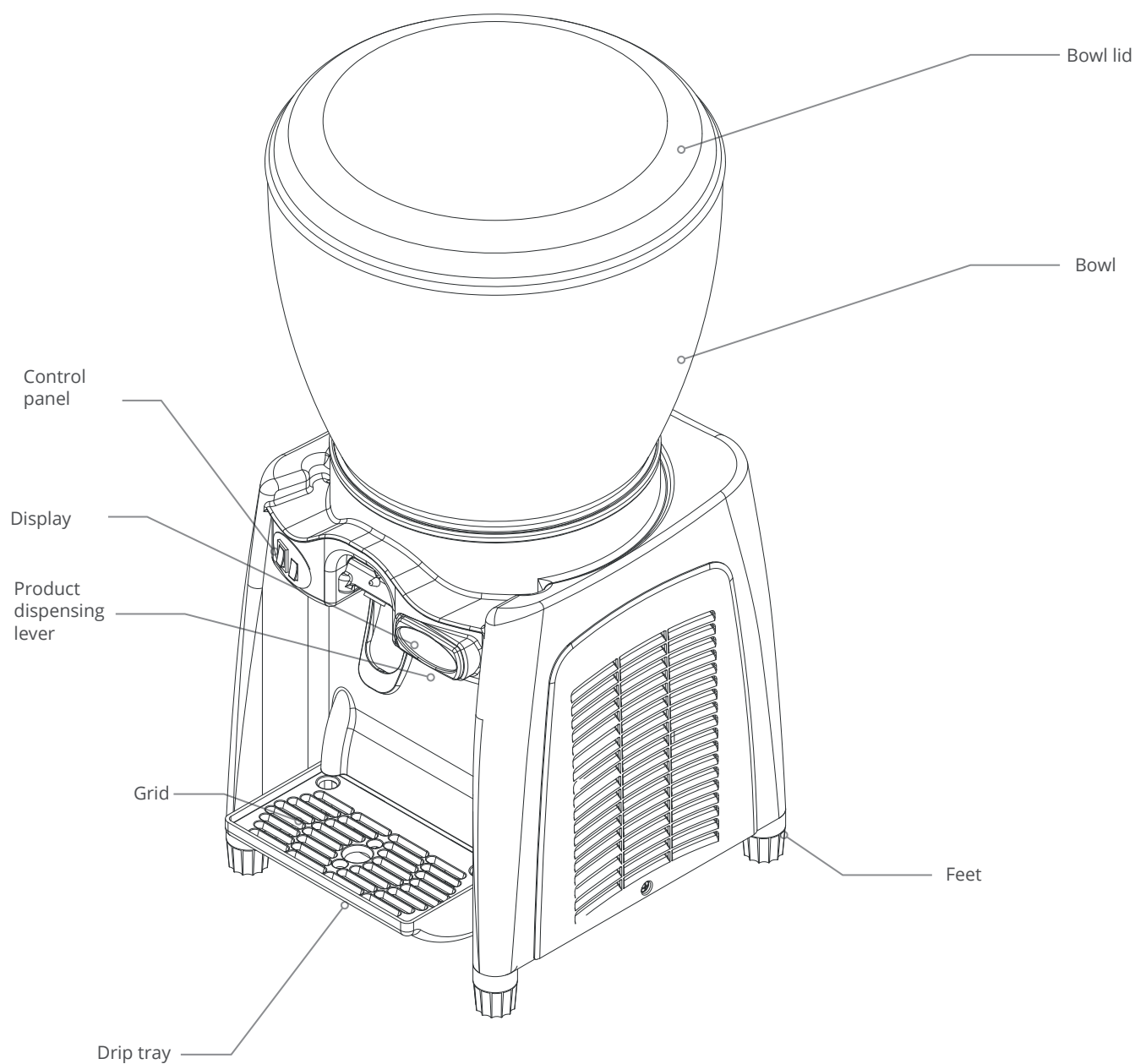




	12l	20l
NET WEIGHT	16.3 kg - 35.9b	16.6 kg - 36.6b
VOLTAGE	See data plaque	
WATT		
SOUND PRESSURE	<<70dBa	
CLASS (IEC/UL)	N/4	
OPERATING TEMP.	Min.16°C - Max.32°C Min.61°F - Max.89°F	

Each machine has a data plaque with the following information:







All of the operations illustrated in this section are to be exclusively carried out by specialised technicians, those who have to organise the different operative sequences and the use of suitable means to act at all times within the rigorous application of current standards regarding this matter.



This appliance is intended for use in enclosed environments and for commercial use, such as ice cream shops, pastry shops, restaurants, hotels,... The appliance shall not be installed in public corridors or lobbies. Appliances that use a flammable refrigerant is to be installed in accordance with applicable safety standards (Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15 for the U.S.A.).

Before the machine is installed, the premises must satisfy the following requirements



The premises must have been prepared for installing the machine.



The machine must be supervised. Therefore, it must be installed in a place where it can be observed by trained staff.



The premises must satisfy the requirements regarding lighting, ventilation and hygiene.



It is prohibited to install the machine in locations where it can be reached, touched and/or activated by persons other than those specified in section 1.



The surface of the location must be solid, flat (inclination less than 2°) and stable.



The machine must work in environments with a temperature of between 20°C and 32 °C.



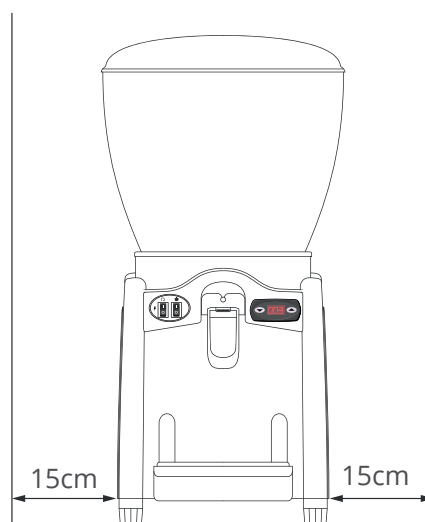
The electricity socket must be easily reached.



There must be space for access to the machine in order to:

- Allow the operator to act without any limitation;
- Be able to immediately leave the area if necessary;
- Allow air to circulate;

In the figure below, the minimum distances necessary to carry out the installation are indicated.



3.1 Place of installation

3.2 Moving and Unpacking

Once the machine has been received, it must be moved to the place where it will be installed:

Before moving



Make sure that nobody is within the lifting and load movement operation radius and, in particularly difficult situations, use personnel who control the movements to be carried out.

Lifting and moving



Moving the machine must be done by at least two people in a vertical position.

Control the route

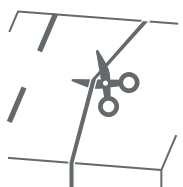


Avoid bumpy routes, paying attention to the dimensions and possible protruding parts.

Damages that the machine may suffer during transport and moving are not covered by the GUARANTEE. Repair and replacement of parts that may get damaged must be paid for by the client.

Once the packaged machine is in the vicinity of the place where it is to be installed, it is necessary to proceed as follows:

Cut the nylon strips



It is prohibited to make additional cuts in the packaging.

Lift the cardboard cover



Try not to damage the packaging as it may be useful to move the machine in the future or for transporting the machine.

Putting the machine in place



Put the machine in the planned location.

Treatment of the packaging.



Recycling

On the one hand, it can be subdivided according to the type of materials of which it is made up and they can be treated according to the provisions of the rules in force in the country where the machine is located.



Conserve for future use

On the other hand, it is possible to conserve the packaging as it might be useful for future movements or transport of the machine.

3.3 Setting up



Washing and sanitisation

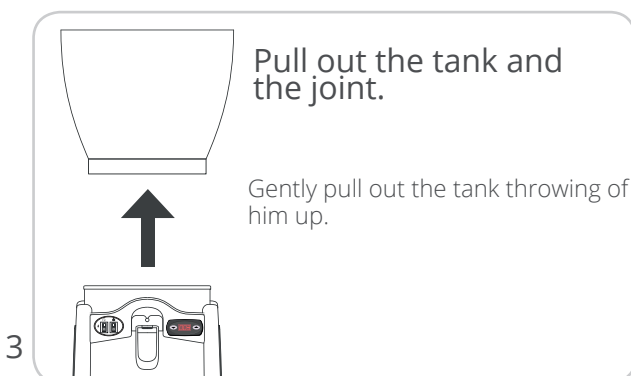
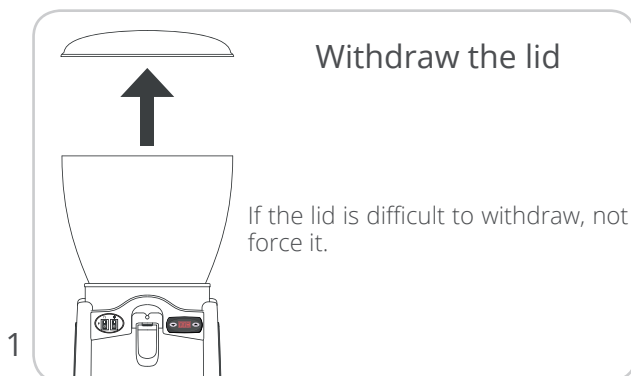
It is recommendable to carry out careful cleaning and sanitisation of the machine. (See Cleaning section)



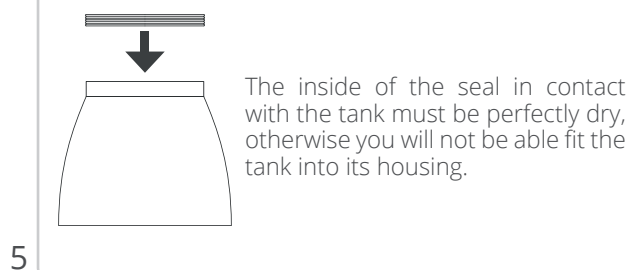
Parameter Configuration

Configure the parameters required. Consult "Settings" section.

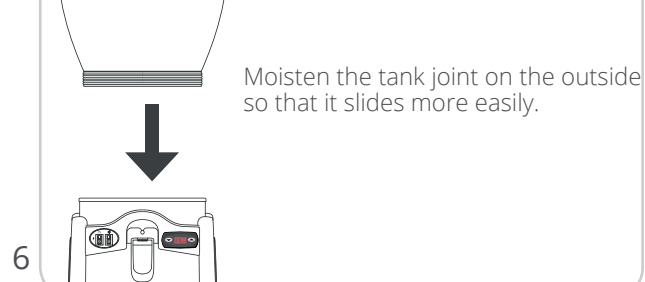
3.4 Assembly



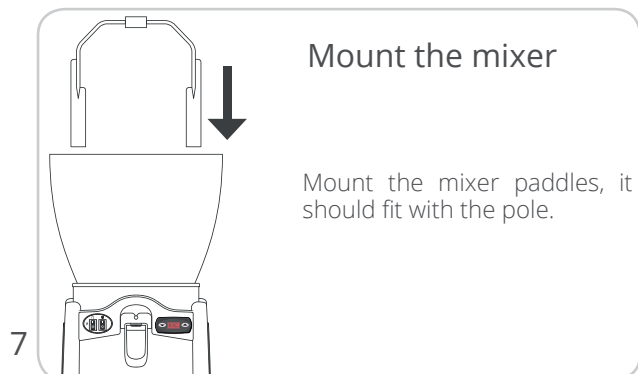
Mount the tank joint



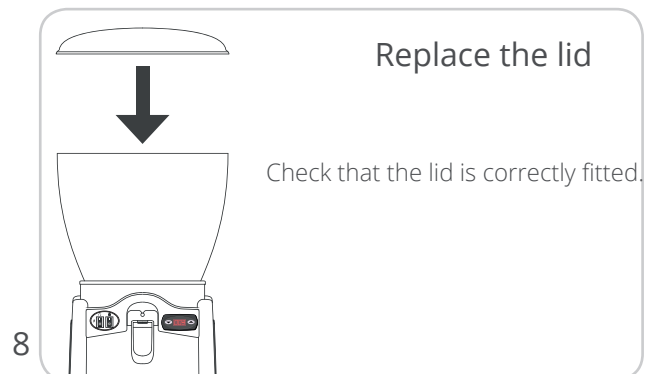
Mount the tank



Mount the mixer



Replace the lid

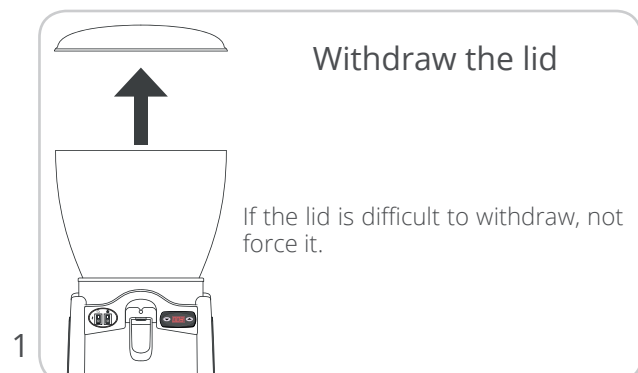


4.1 Which product to use?

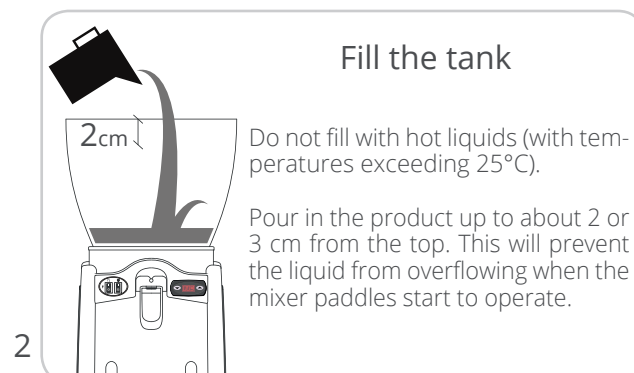
-  +  • Water + Liquid Concentrate
-  +  • Water + Powder Concentrate
-  • Alcohol
-  • Filtered fruit based product

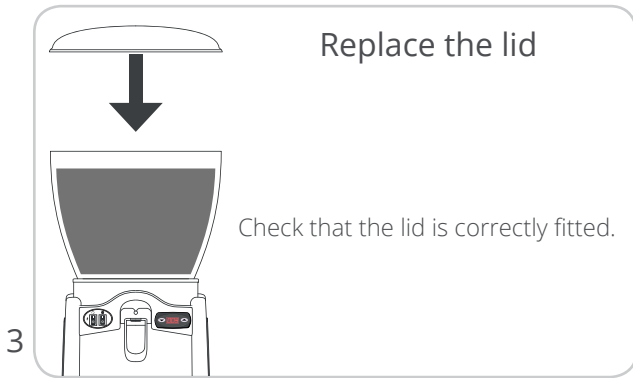
4.2 Filling

Withdraw the lid

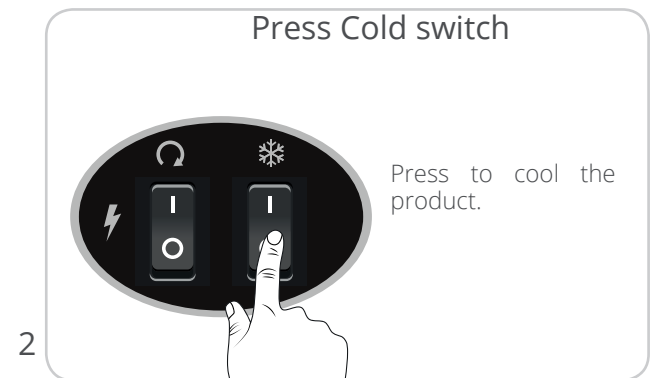
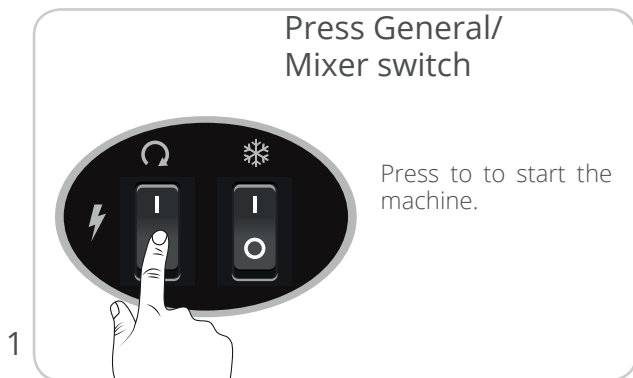


Fill the tank





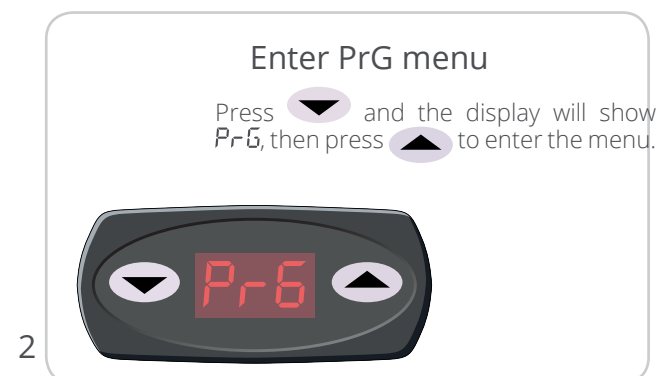
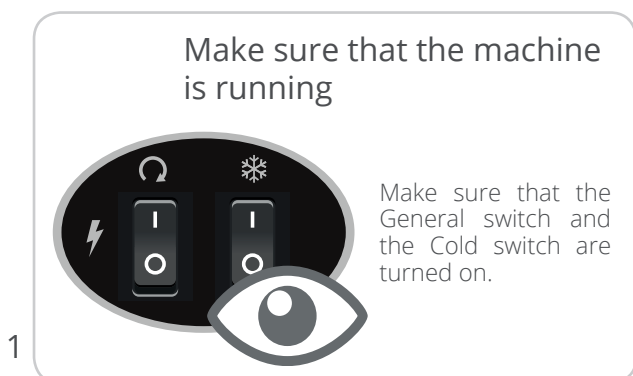
When the amount of product in the tank gets down to the level of the seal, if you want to continue selling the product, we recommend you put in some more so that the machine does not continue to operate while empty.



Please note that the refrigeration system is equipped with a time delay. When you switch on the refrigeration system, it will start operating after approximately 3 minutes. This delay is used to balance the pressures inside the compressor.

The thermostat is regulated, in the factory, at 4° C. This means that the electronic thermostat stops to cool the product when its temperature reaches 4° C.

If you want to modify the service temperature, please do it as follows:



4.4 Temperature control

Adjust the temperature

Press  or  to adjust the electronic thermostat at the requested temperature, which can vary between 0°C and 10°C.

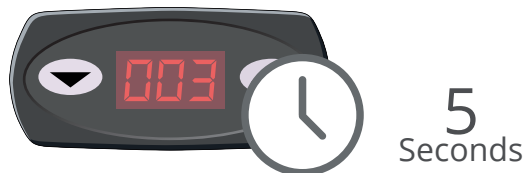
3



Exit the menu

Wait 5 seconds to leave the menu, during these 5 seconds, do not press anything. The display will show the liquid temperature again.

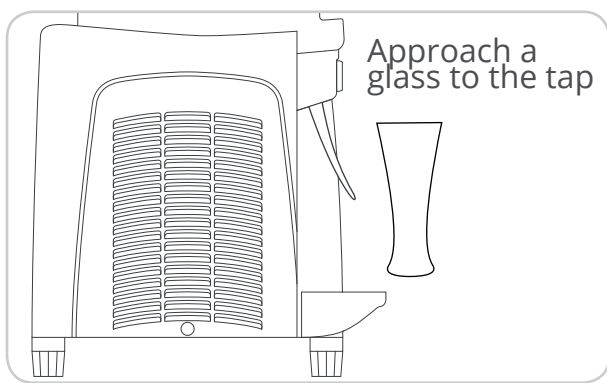
4



4.5 Serving drink

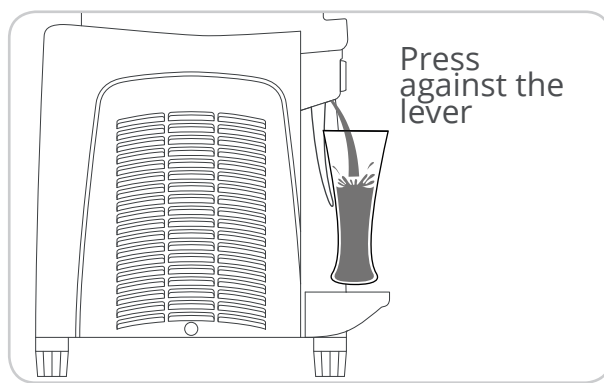
Approach a glass to the tap

1



Press against the lever

2



5.1 When should the machine be cleaned?

When performing the cleaning and maintenance tasks, apply the cleaning legislation, see chapter Safety precautions.

When should the machine be cleaned?

24h

The **daily cleaning** of the parts in contact with the product is recommended. They must always be cleaned when filling up the machine with new product.



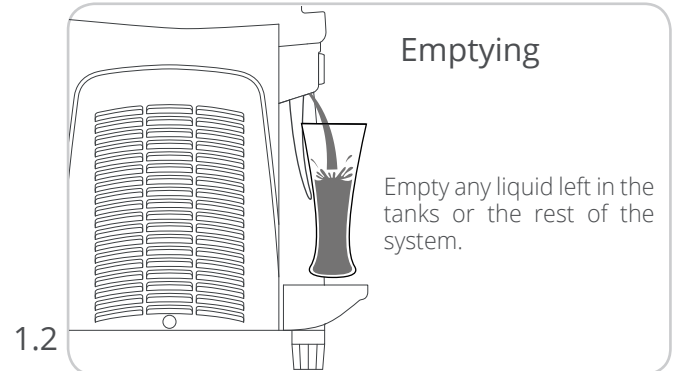
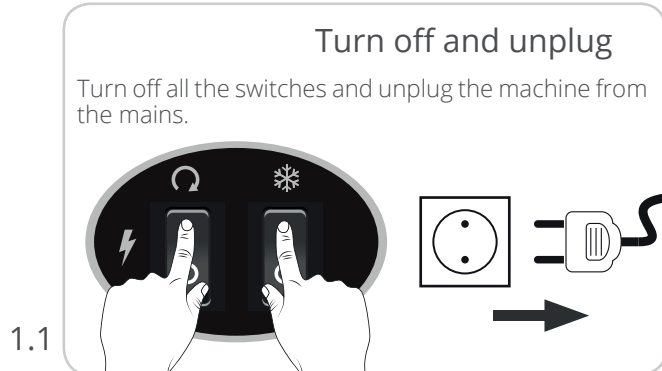
It has to be done by a qualified operator

CAUTION: Danger of moving parts. Turn off the main power switch before cleaning.
Wear protective goggles and gloves when cleaning and maintaining the machine.

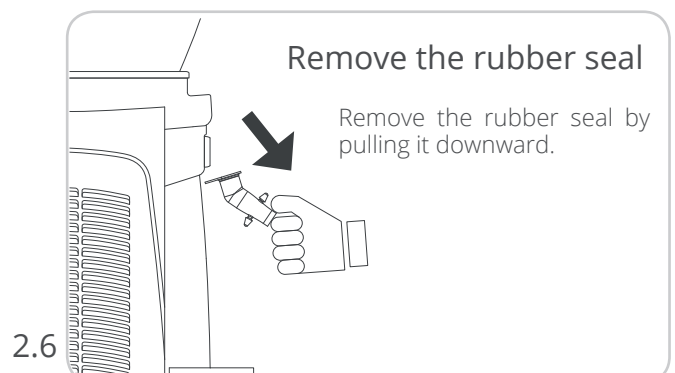
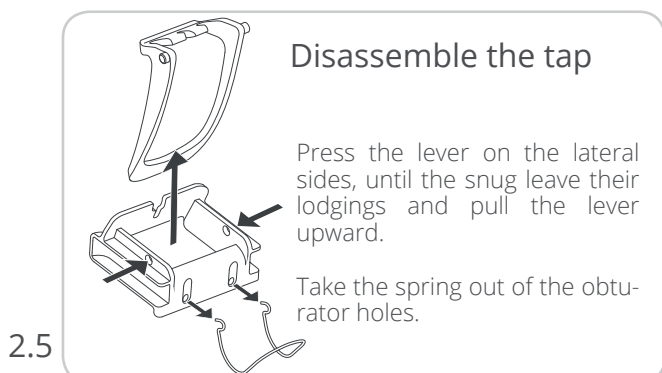
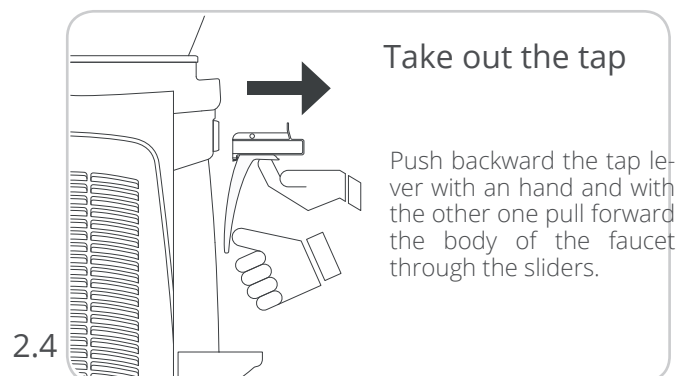
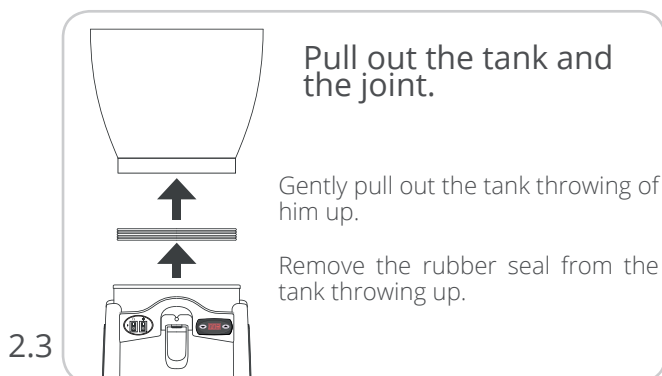
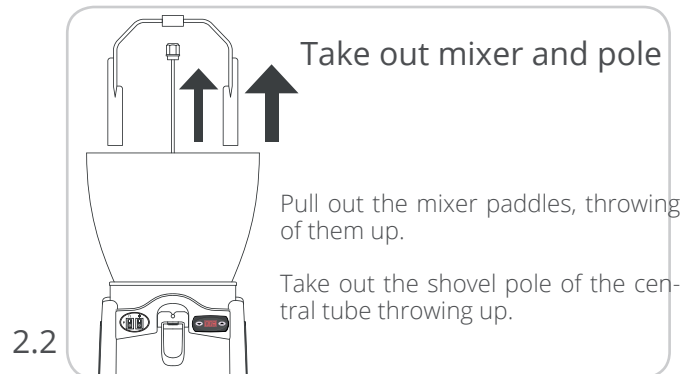
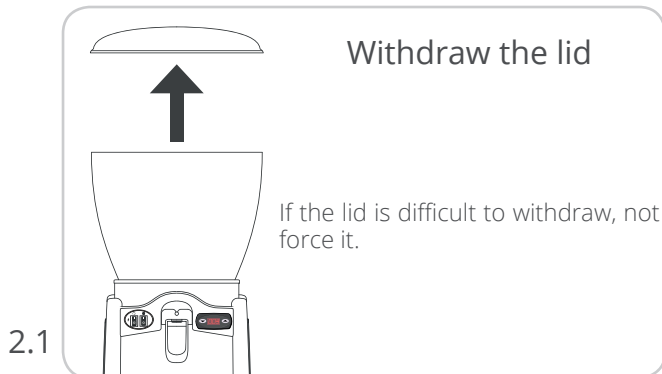
CLEANING PROCESS The cleaning process consists of 4 phases:

1. Emptying
2. Dismantling
3. Cleaning
4. Assembly

1. EMPTYING

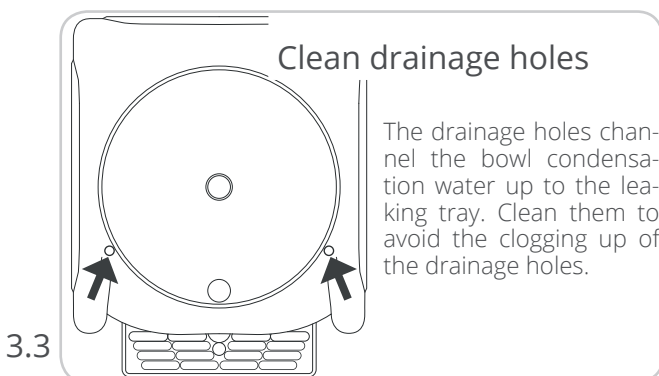
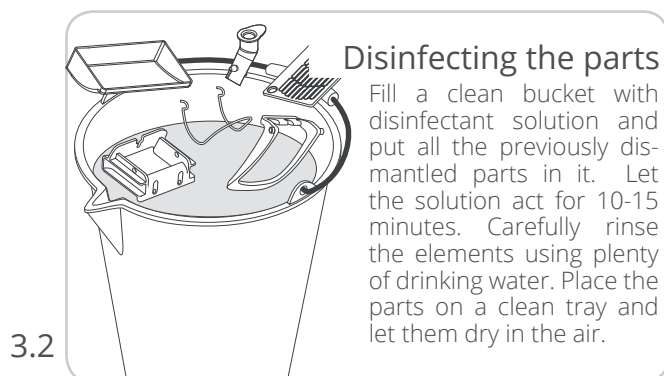
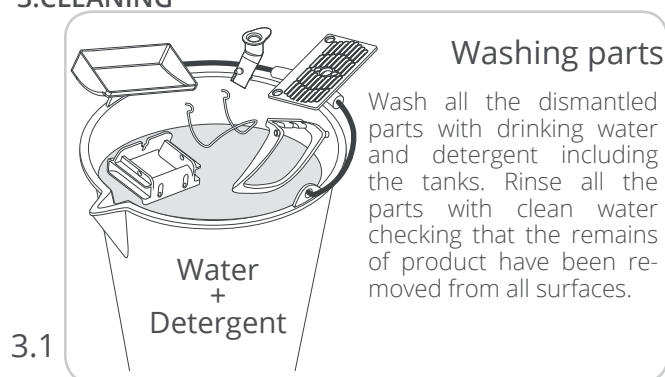
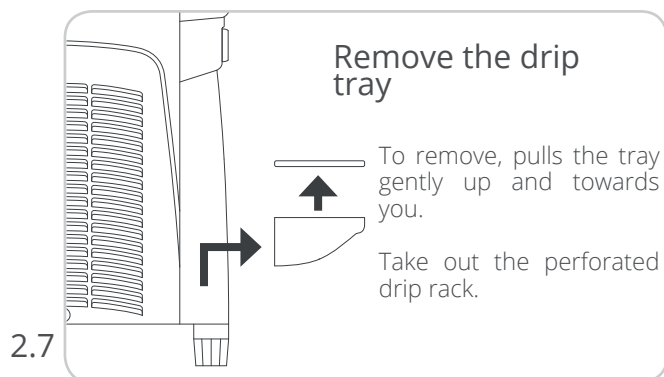


1. DISMANTLING

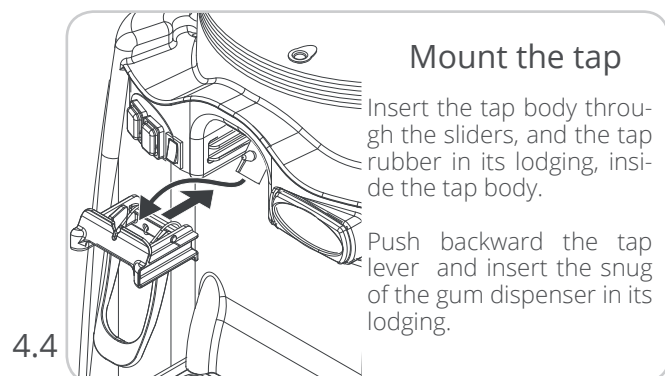
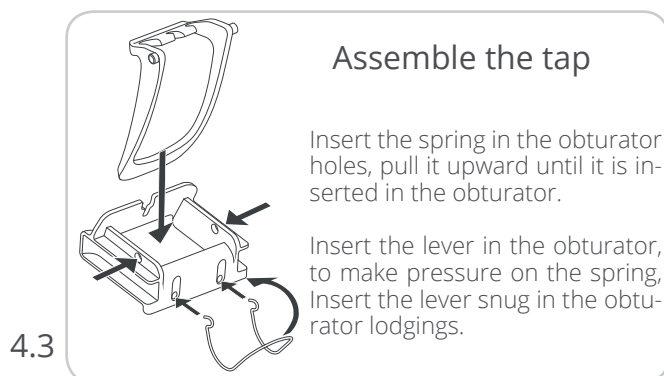
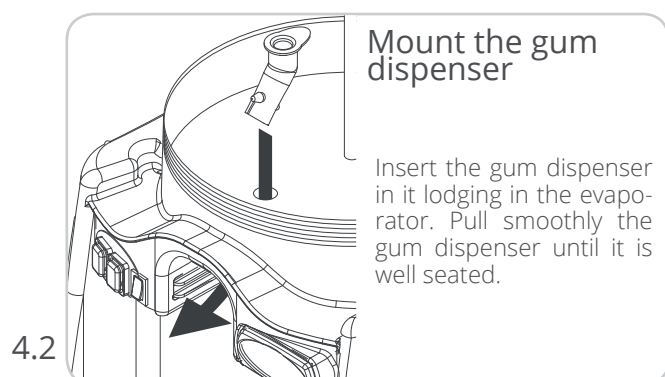
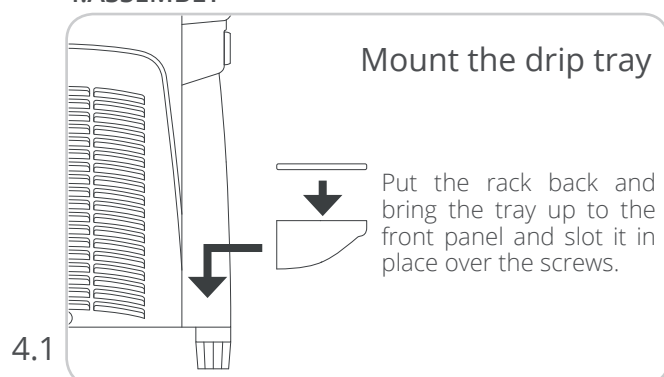


5.2 How to clean the machine?

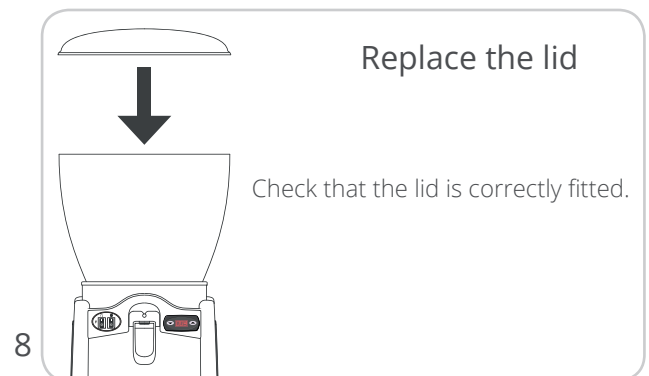
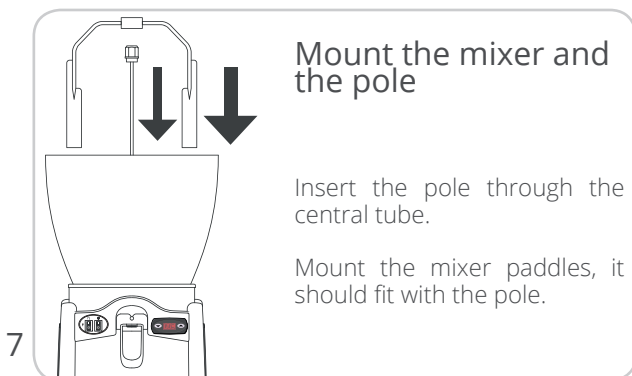
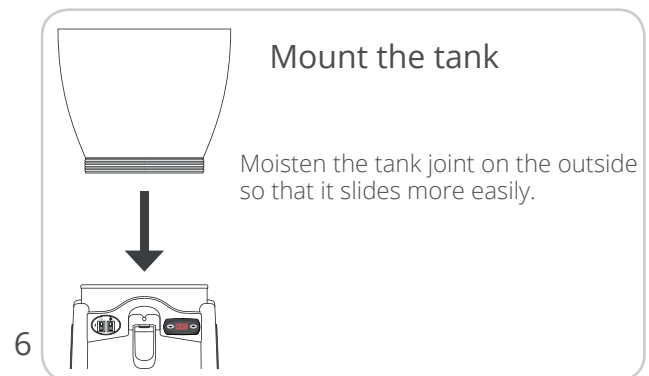
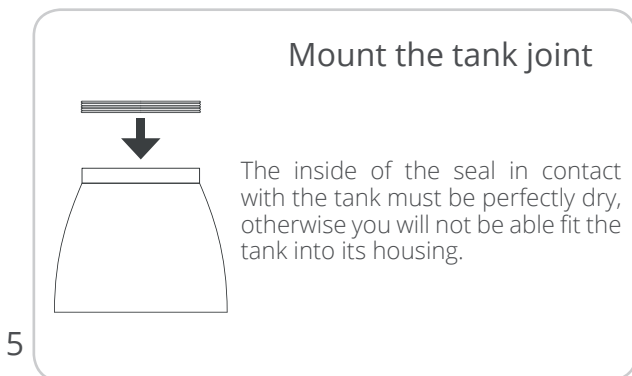
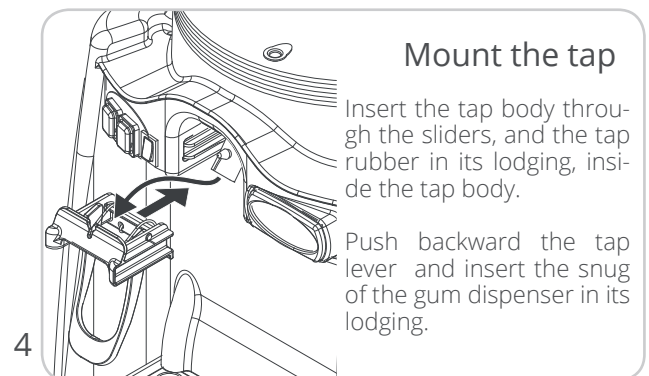
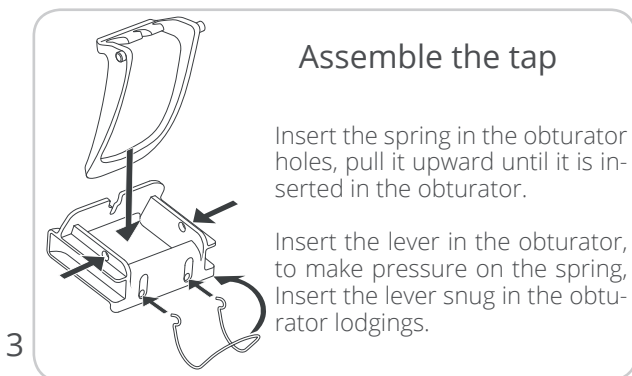
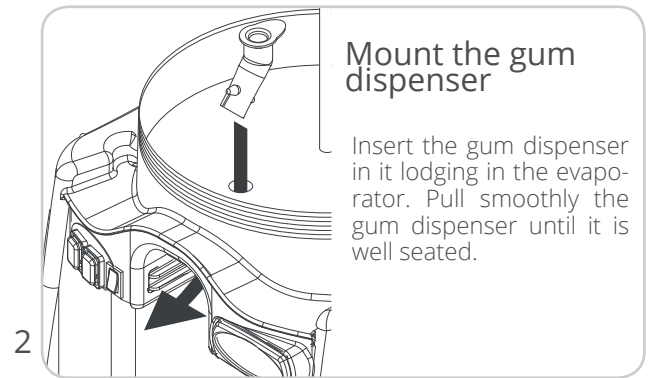
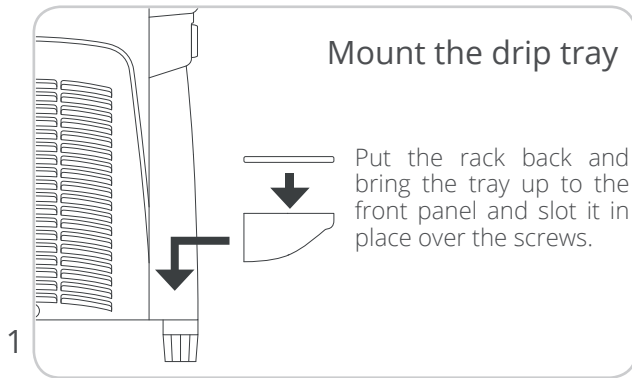
3.CLEANING



4.ASSEMBLY



5.2 How to clean the machine?





The machine must be examined periodically (at least once a year) by a specialist technician. This periodic verification serves to maintain the high level of safety of all the installed components and of the machine itself. If a components is worn, it must be replaced with a new original part.

It is prohibited to use the machine when even one of its components is defective or worn. The operator is prohibited from carrying out periodic maintenance.

Spare joints kit codes:

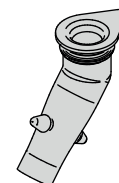


Should be replaced every 6 months

12 L · SL310R1DM12
20 L · SL310R1DM25



Bowl joint



Tap joint



At the end of the season or if you notice that the machine's performance decreases, have the air condenser cleaned by a qualified technician.

Electrical and electronic apparatus must be eliminated according to European Directive 2012/19/UE. This equipment CANNOT be eliminated according to the normal flow of urban solid waste but must be collected separately so as to optimize the recovery and recycling of the materials.



The symbol of the crossed-out waste-paper-bin appears on all the products to remind you of the obligation of selective collection. Observing correctly all the provisions relating to the elimination of old products, you will contribute to protecting the environment.

Problems	Causes	Remedies
The machine does not turn on.	The main switch is OFF (Position "0").	Press the main switch into position "I".
	The machine is not plugged in.	Insert the plug in a suitable outlet.
The tap leaks.	Spring incorrectly positioned.	Position the spring correctly.
	Damaged or improperly fitted gasket.	Replace the dispensing valve gasket.
Product leaks from the bowl.	The bowl is not fitted correctly in place.	Check the positioning of the bowl.
	The bowl seal is not lubricated.	Lubricate accordingly.
	The seal is defective.	Replace the seal.
The mixer does not turn.	The switch is positioned on "0".	Press the switch into position "I".
	Agitator incorrectly positioned.	Position the agitator correctly.
The machine is not cooling.	The switch is positioned on "0".	Press the switch into position "I".
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	The condenser is dirty.	Call in a specialized technician to clean the condenser.
The display shows an alarm.	Probe failure or malfunction.	Call a technician.
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician.		

