



COMMERCIAL SLUSH MACHINE

USER MANUAL



MODELS: ST26-ST27



GAS TYPE: R404A

Producer: REMTA MAKİNA İTH. İHR. SAN. TİC. LTD. ŞTİ.

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1.PRESENTATION

Dear user;

Our best thanks to you about you to choose our product and trust in us. Our products are used in lots of domestic cities like your choice. Our product is manufactured according to the standard rules. We kindly remind that you to read the user manual carefully for having the best performance against your expectations from the product and using for long time and be sure the other users read it, too. Please care about the rules written below before calling the service.

2.WARNINGS

Please read this manual carefully and be sure the other users read it, before the product is installed and operated for first. The product will be out of warranty if you operate the device without reading the user manual. The user manual should be written carefully to install, use and the maintenance of the product that you have bought. The electrical circuit that you will plug in your product, should be suitable for the legislations. The faults are in your responsibility which are occurred by your electrical circuit. Please call the authorized service to have more information about the subjects that you have doubts or misunderstand. We wish you to have the best performance from the product. You will be charged when you want service next to you about this product.

3.DESCRPTION AND PURPOSE OF THE PRODUCT

The device is produced to cool the juice and make it small ice pieces to serve which used in the industrial kitchen services (collective food services, restaurants, touristic places, buffets and etc.)

4. SAFETY DETAILS

- The device works with 220 Volt ~ 50 Hz electricity.
- If the electrical cable is damaged please contact with the service.
- The device should be switched off before plugged into the electricity.
- The all flammable solid and liquid materials (cloth, alcohol kinds, petrochemical materials, wooden materials, plastic materials and curtain) should be removed from the area that the device is operated.
- Do not clean the product under flowed and pressured water.
- The device can be used together with our other products in the same product serie. There has to be at least 30 cm between the each product.
- The device should be located and operated in a suitable for legislation and well aired place. Please check the instructions before locating and operating the device.
- The device is produced to use for industrial purposes and should be used by the well educated person.
- Noone should try to fix the device except the producer and the authorized service.
- If any flame occurs next to the device in the close location, please shut down the gas valves and the circuit breaker with out any panic. Use fire extinguisher. Never use water to extinguish the flame.
- The device should be plugged into the grounded socket out. Be sure that you have grounded line in your electricity circuit.
- All user should read the user manual.
- Keep away from the children.
- Do not use the device out its main purpose.
- Do not close the air flow holes of the device.
- The device should be located on a non-flammable surface.
- Do not operate it next to the hot machines.
- It has to be operated in a well aired place.
- Do not operate it under the sunlight directly.

5. USING THE DEVICE

5.1. FIRST USE:

- Unpack the device from its box and check if it is damaged or not. Do not operate it if it is damaged..
- Take out the protection bands if there is.
- Clean well and carefully the parts of the device which touch directly to the food.
- Clean the device with dish detergent and dry it. Do not let the water touches to the electrical parts.
- Do not clean the parts with hot water over than 50 ° C.
- Do not clean the device in a dish washer.

5.2. USAGE:

- Plug in the device to the electricity socket out.
- Place the plastic mixer with its gasket, to the stainless steel part.
- Place gasket of the tank, to the stainless steel part. Wet the gasket and the food tank then place the food tank and be sure that the gasket is fixed well. You may have to place the food tank hard. You have to place the part of the mixer palette which centers the food tank while you place the food tank. Otherwise, you can not place the food tank.
- Dilute and mix the juice concentrate with water in a different pot according to the instructions and then fill into the food tank of the device.
- Fill the food into the tank till it does not exceed the maximum level.
- Check if there is any leak or not.
- plug in the device to the electricity socket out and turn on the cooling switch. Turn on the mixing switch. Adjust the digital thermostat according to your juice solution. The degree of becoming ice can be changed on the trade marks. That can be identified by the user. Otherwise, you can contact with the company and take support.
- After a certain period of time the food can be served.
- If you dilute the juice concentrate at wrong ratio, the mixer palette stops and you can not take any food from the tap.
- You can learn the suitable juice concentrate producers information by contact to the company.
- There are up and down arrow buttons to adjust the digital thermostat.
- Please plug out the device from the electricity socket out when it is out of use.
- Operate the device on a flat surface.

5.3. CLEANING:

- Plug out the device from the electricity socket before cleaning.
- The food tank, the tap and the cover should be cleaned very well after every use. You can use detergent if it is necessary.
- The radiator (air circulator) should be cleaned at least per months. Otherwise, the device is damaged and becomes out of warranty.
- Do not flow water to the motor and the electrical parts. Clean the main body with a wet cloth.
- Do not clean the main body under flow water.
- The removable parts can be washed in the dishwasher. Maximum 60 ° C.
- The mixing systems should be cleaned everyday fixed again.
- The drop holders should be cleaned everyday
- Do not let any food in the device, if the device will not use for a long time.

5.4. CARRYING AND MOVING

- There should not be any food in the device while it is being carried
- Plug out the device from the electricity socket before carrying.
- It can be carried by human power.
- Do not bump or drop the device while you carry it.

5.5. MONTAGE:

- The under set desk should be parallel with the ground and have adjustable legs when the device is used on it.
- The electricity circuit should be checked by authorized person and has to be connected to the circuit breaker that located at least 170 cm height.
- The electricity circuit should have a leakage current breaker as 30 mA.
- The device should be used with grounded electricity circuit.

5.6. EFFICIENCY USE

- Switch off the device when it is out of use.
- Always keep the device clean.
- Please obey the directives written in the user manual.
- At 24 °C, you can have the best performance from the device.
- The device can work between -5 and +40 °C.

6. CLEANING AND MAINTENANCE

6.1. CLEANING:

- Clean the out surface with a sponge via using dish detergent and dry it out after every end of service beginning the first use.
- Do not use nitric acid or any kind of CHEMICAL MATERIALS to clean the device.

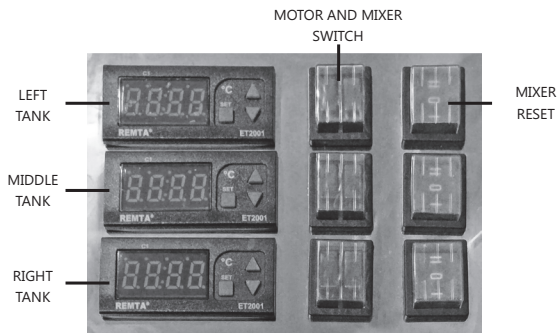
6.2. MAINTENANCE:

- Before any maintenance plug out the device from the electricity socket.
- Worn off parts should be replaced with the original exparts.
- The periodical maintenance should be done by the user.
- We recommend to maintenance for about per every 2 months according to the using frequency.
- It will be charged to user for maintenance even the device is warranty.
- Plug out the device from the electricity socket before the periodical maintenance.
- Remove the panel which the radiator is placed on, clean it with a vacuum cleaner.
- Clean the device with a wet cloth.

6.3. LIFE OF THE DEVICE

The life of the device is about 10 years if it is used according to the recommendations in the user manual.

6.4. CONTROL PANEL



MIXER RESET: It stops the mixer palette system against the motor damage, which can be occurred by the wrong thermostat value adjusted or filled with wrong food into the tank. Push the button to restart the motor after the all requirements are controlled.

6.5. FAULTS AND FAULT SOLUTIONS

PROBLEM	REASON	SOLUTION
Device is not working	Main switch is (0) positioned	Turn on the switch (1) position
	It is not plugged in the socket out	Plug in the device
The tap dribbling	Tap gasket is not placed correctly	Check the gasket is placed correctly or not
	Tap spring is not placed correctly	Fix the spring
The food is coming from the front side or behind side of the device	The food tank is not placed correctly	Fix the tank correctly
	The food tank gasket is not lubricated	Lubricate the gasket
	The gasket is damaged	Change the gasket with a brandnew one
Mixer palette system is not working	The switch is 0 positioned	Turn on the switch (1) position
	The mixer is in ice block	Empty the food tank then fill with new food
Device is not making granita	The switch is off positioned	Turn on the switch (1) position
	The device is located next a warmer device	Place the device a suitable place.
	Air flow is not enough	
	The radiator is dirty.	Clean the radiator.
	The density setter is not adjusted	Turn the setter + / - directions.
Mixer palette system is working loudly	The front gasket is not placed correctly	Check the gasket
	The front gasket is not lubricated	Lubricate the gasket

6.6. SERVICE AND EXPART POINT

REMTA MAKİNA İTH. İHR. SAN. ve TİC. LTD. ŞTİ.

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www.remta.com.tr/yetkili-servisler

7. TECHNICAL PROPERTIES AND THE LABELS

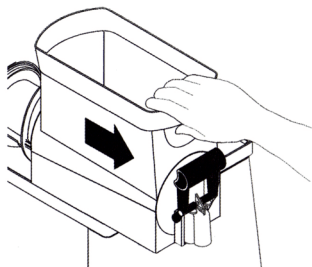
KOD Code	LİTRE Liter	ÜRÜN ÖLÇÜSÜ Product Dimensions	AĞIRLIK Weight	GÜÇ Power
ST26	20 lt	400*510*830mm	50 kg	400 W
ST27	30 lt	600*590*780mm	58 kg	500 W

ELEKTRİKLİ BUZLAŞ MAKİNASI		CE
<p>ÜRÜN KODU: ST26 MODEL: İKİLİ SLUSH / 2 CUP SLUSH</p> <p>VOLTAJ / Voltage: 220 - 230 V 50-60 Hz AKIM / Nominal Current: 2 A GÜÇ / Power: 400 WATT ÜRÜN SINIFI / Product Class: I / IP 20 AĞIRLIK / Weight: 50 KG EBAT / Dimensions: 400x510x830 mm GAZ TİPİ / Gas Type: R404</p>		
REMTA MAKİNA • AKÇABURGAZ MH. 4.CD 153.SK. NO:23 ESENYURT / İSTANBUL / TURKEY • TEL: +90 212 886 27 11		www.remta.com.tr
SERİ NO:		MADE IN TURKEY

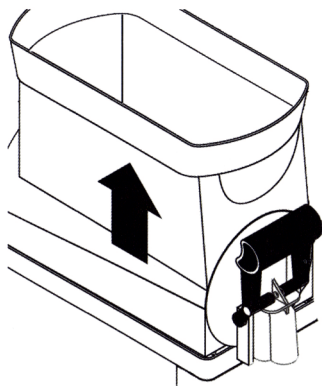


WARNING! GROUNDED ELECTRICITY CIRCUIT

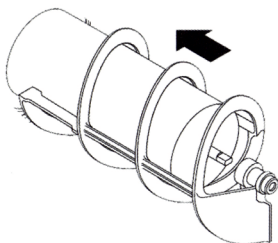
8. ASSEMBLING THE PARTS



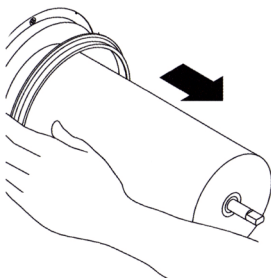
Pull towards you



Remove the food tank from its lock by pulling upward lightly



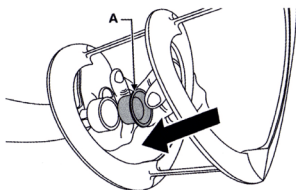
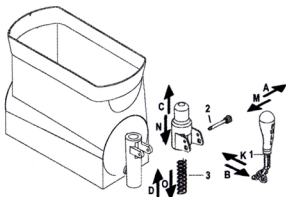
Take off the mixer palette by pulling towards you



Take off the food tank

8. ASSEMBLING THE PARTS

Fix the gasket to the mixer spring as shown as (A)



Apply the food oil (Haynes, Lubri, Film) in the the gasket (A)



Take out the handle of the tap(#1-B towards the arrow)

Push the spring upwards (C towards the arrow), Take out the spring (#3)

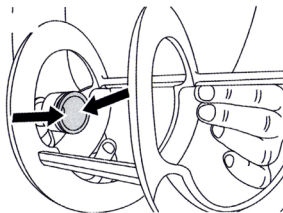
Take out the spring cover (#8-D towards the arrow), take out the piston of the tap by pushing

downwards.(#4 - E towards the arrow) take out the o-ring gasket (#5-F towards the arrow),

(The model may have 2 o-ring gaskets based on the model) take out the special gasket (#6-G towards the arrow)

Wash the all disassembled pieces in a bucket with warm water and natural cleaners. Be sure

that you have dried the all pieces before assembling again.



Apply the food oil surround of the gasket after you fix it to the food tank

Re-Assembling

Fix the special gasket (#6-H towards the arrow) Fix the o-ring gasket(s) (#5) Lubricate the tap

piston with food oil and fix it.(#4-L towards the arrow),

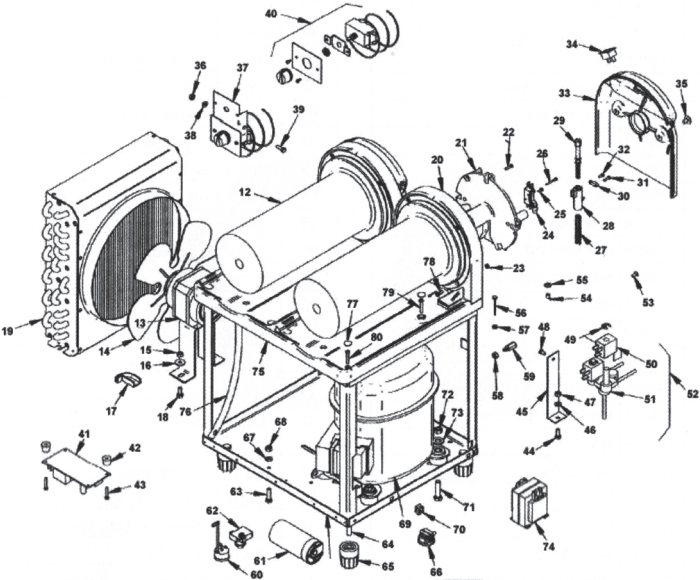
Fix the spring (#3 towards the arrow)

Fix the spring cover (#8-N towards the arrow)

Fix the tap handle (#1-K towards the arrow)

Fix the tap pin (#2-M towards the arrow)

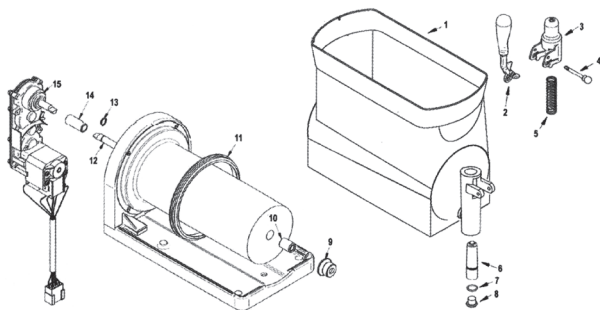
9. PARTS DESCRIPTION



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2		Cooler	48		Screw
13		Fan motor	49		Solenoid valve clips
14		Propeller 250 Ø 28°	50		Solenoid valve bobbin double solenoid valve body
15		Bolt nut	51		Double solenoid valve
16		Washer	52		Stainless steel screw
17		Right corner bottom plastic	53		Screw
82		Left corner bottom plastic	54		Washer
18		Screw	55		Screw
19		Condenser 12 X2-Tropic version	56		Washer
20		Inside of cooler horn KB-1	57		
21		Inside of cooler horn KB-2	58		Bolt nut
22		Screw	59		Backside sheet increaser brass part
23		Stainless steel bolt nut	60		Compressor thermic
24		Limit micro switch	61		Compressor capacitor
25		Screw	62		Compressor relay
26		Screw	63		Brass screw
27		Adjustment spring	64		Screw
28		Hardness control pin cell	65		Plastic foot
29		Hardness control screw	66		Cable holder
30		Hardness control holder	67		Brass washer
31		Screw	68		Brass bolt nut
32		Screw	69		Compressor
33		Cooler backside plastic cover	70		Special bolt nut
34		Illuminated cover socket in (based on model)	71		Screw
35		Backside cover screw (Stainless steel)	72		Bolt nut
36		Bolt nut	73		Washer
37		Thermostat holder	74		Transformer
38		Washer	75		Top chassis 12 X 2
39		Screw	76		Stainless steel screw
40		Thermostat	77		Washer
41		Electronic circuit (based on model)	78		Stainless steel screw
42		Circuit protector	79		Screw
43		Screw	80		Screw
44		Screw	69-3		Compressor 3 tanks
45		Double solenoid valve holder	15-1		Reducer bobbin
46		Washer	69-1		Compressor 1 tank
47		Bolt nut			

9. PARTS DESCRIPTION



NO	CODE	DESCRIPTION
		Mixer spring (plastic)
		Illuminated cover (based on standard and fast freeze models)
		Non-illuminated cover (budget models)
1		Food tank
2		Tap arm
3		Tap spring cover
4		Tap pin (stainless steel)
5		Tap spring
6		Tap piston
7		Tap gasket
8		Tap cork gasket
9		Front mixer gasket
10		Cooler gasket
11		Food tank gasket
12		Complete
13		Piston ring
14		Mixer brass
15		Reducer motor

These parts may have other colors