



Operator Manual

NA 9226W Prof (water)



Win Equipment B.V.
De Kronkels 31
3752 LM Bunschoten
The Netherlands

Tel.: + 31 (0)33 299 22 66
Fax: + 31 (0)33 299 22 50
E-mail: info@winequipment.nl

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1 Introduction

This chapter provides some general information about the machine.

1.1 Purpose

The purpose of this Operator Manual is to provide the operator with information relating to the use and maintenance of the NA 9226W Prof .



Read this Operator Manual carefully before using the machine.

1.2 Manufacturer

Win Equipment B.V.
De Kronkels 31
3752 LM Bunschoten
The Netherlands

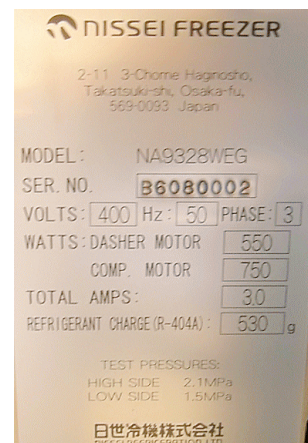


Dealer mark



1.3 Machine identification

The machine plate is affixed to the rear of the machine. This plate carries the CE mark. This means that the machine meets the basic health and safety requirements of the European Union.



1.4 Warranty

Win Equipment B.V. offers a 5-year warranty on expensive parts and a 12-month warranty on non-wearing parts and repair costs. This is in accordance with the conditions specified in the order confirmation.

1.5 Accessories

The following items are supplied with the machine:

- Operator manual
- Pasteurising plug
- O ring remover
- Piston puller
- Cleaning brush, narrow and wide
- Tube of lubricant (Petrogel)
- Spray can of disinfectant
- O ring replacement set
- Box of fuses
- Set of nozzles

1.6 Liability

The dealer is not liable for any unsafe situations, accidents and/or damage resulting from any of the following points:

- Failure to observe warnings or instructions as displayed on the machine or in this Operator Manual.
- Use of the machine for applications or under conditions other than those specified in this Operator Manual.
- Changes of kind made to the machine. This also includes the use of different replacement parts.
- Inadequate maintenance.

Win Equipment B.V. is not liable for any consequential damage due to machine faults, such as damage to products, business interruptions, production loss etc.

1.7 Copyright

Copyright © 2011 Win Equipment B.V.

All rights reserved.

No part of this publication may be copied, stored in an automated data file or made public, in any form or in any way, be it electronically, mechanically, by photocopy, recording or in any other way, without the prior written consent of the manufacturer.

2 Safety

This chapter details the safety instructions for the machine.

2.1 Symbols used in this manual.

Below you will find an explanation of the symbols that may be used in this manual to draw the attention of the reader to particular situations.



Caution needed:
- an accident may occur or
- damage may occur to the machine
Do not do this!!!



Important point.



Suggestion to make tasks or actions easier to carry out.



It is important to read the information provided.



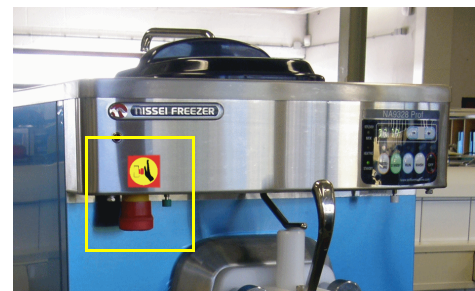
Wait before continuing with the next action.

2.2 Emergency stop

The emergency stop button must be pressed immediately if people or machinery are at risk.

The entire machine stops immediately and the power is turned off. The emergency circuit is now in operation.

The operation of the emergency stop is described in chapter 5.4 - 'Emergency stop'.



Use the emergency stop button immediately if people or machinery are at risk.



People who operate the machine must be informed about the operation and location of the emergency stop button.

2.3 Safety symbols on the machine

The following safety symbols have been affixed to the machine:

Location of emergency stop.

This symbol is affixed to the left front side of the machine above the emergency stop button.



Risk of trapping hand.

This symbol is affixed to the top of the machine next to the mix tank.



Do not spray with water.

This symbol is affixed to the rear of the machine next to the ventilation slots.



Danger: electricity.

This symbol is affixed inside the housing.



2.4 Safety instructions

The machine meets the basic health and safety requirements of the relevant directives of the European Union.

Improper or careless use can lead to dangerous situations. Please observe the following general safety instructions:

- Connect the machine in accordance with the basic health and safety requirements of the relevant European directives.
- Exercise caution with loose hair and clothing.
- Keep your hands away from dangerous zones.
- Never power up the machine if people are in contact with it.

- Pull the plug out of the socket before carrying out maintenance work on the machine.
- Faulty safety equipment must be replaced before the machine is used in production.
- The machine must be maintained in accordance with the instructions found in chapter 7 - 'Maintenance' on page -27.
- Changes to the machine must not be implemented without the prior consent of the manufacturer.
- The safety equipment of the machine must be checked weekly for correct operation.
- Never remove the machine's plating. There are no parts that you can replace or adjust yourself.
- Do not remove or cover any labels on the machine.



The safety instructions specified in this document must be observed. Deviating from the instructions can cause unacceptable risks.

2.5 Operation and maintenance

The machine may only be operated, maintained and cleaned by trained staff. The end user determines the basis on which staff are authorised for this purpose.

2.6 Hygiene

Good hygiene is very important. Please adhere to the following rules:

- **Clean** and **disinfect** the machine at least once every 6 weeks.
- **Use** the recommended cleaning and disinfecting agents to ensure an optimum result.
- **Use** prescribed lubricants only.



Good hygiene ensures better ice cream and satisfied customers.



The operator always remains responsible for good hygiene.

2.7 Storage

To prevent the machine being damaged due to frost the machine must always be stored by a temperature between 0 and 50°C when it is not used.



Prevent damage by frost. Store the machine when it is not used by a temperature between 0 and 50 °C .

3 Installation

This chapter describes how to connect and adjust the machine.



Read this chapter carefully before installing the machine. This is the only way to ensure maximum safety.

3.1 Introduction

The manufacturer carries out the initial installation. When moving the machine you are advised to contact Win Equipment B.V.



The machine may only be installed by qualified personnel.

3.2 Installation site

- DO NOT place the machine outside.
- Place the machine on a firm, flat surface (to prevent noise and vibration).
- Keep 10 cm free at the rear and 2 cm at the sides for ventilation.
- Do not place the machine in direct sunlight (not even behind glass) or near to a heat source (e.g. radiator or deep fryer).
- Place the machine in a room with a temperature between +5°C and +35°C.

3.3 Electrical connection

- Connect the plug of the machine to a high-voltage power supply (400 volts, 3 x 16 amps + N + PE).



When setting up the machine, make sure it is not positioned on the connection cable. This can damage the insulation and lead to a short-circuit.

3.4 Connection of cooling water

- Connect the supply hose to a washing machine tap (3/4" water tap with ventilation). The water pressure must be a minimum of 1 bar and a maximum of 3 bar.
- Connect the discharge hose to the discharge pipe.



When connecting, please observe the local water board connection conditions.



When setting up or moving the machine, make sure that the water supply and discharge hoses cannot bend or otherwise become blocked.



Make sure that no water can enter the machine. If water comes into contact with electrical parts, this can cause damage and/or danger.

4 Machine Description

This chapter describes the machine and its means of operation.

4.1 Function and products

The machine is only suitable for the commercial preparation of soft ice cream using water and ice cream mix as ingredients.

4.2 Machine overview

1. Operating panel
2. Air light
3. Air button
4. Emergency stop
5. Refresh button
6. Ice cream head
7. Mix tank with water tap



Air

Pressing in the button switches the air compressor on and off. The light comes on when activated.



'AIR' must always be switched on in operating mode.

Operating panel

- **OFF**
Press to switch off the machine; only the lights remain lit.



First press 'OFF' before changing the mode.



- **PASTEURISING**
Sets the machine to pasteurising mode. The ice cream mix in the cylinder and mix tank is pasteurised and the machine then switches to standby mode.
- **STANDBY**
Sets the machine to standby mode. The cylinder and mix tank are cooled to approx. 5°C.
- **RUN**
Sets the machine to operating mode. Ice cream can be dispensed.
- **WASH**
Sets the machine to wash mode and switches on the mixing apparatus in the cylinder.
- **- and +**
Selection keys to reduce and increase viscosity.
- **REPLENISH**
Control light; flashes YELLOW if there is insufficient ice cream mix in the mix tank.
- **HEATING**
Control light; lights up RED during pasteurising.
- **STANDBY**
Control light; lights up GREEN if the machine is in standby mode.

Ice cream head

1. Soft ice cream dispensing handle

On the underside of the ice cream head you will find:

2. Soft ice cream dispensing spout



Be careful! In the next chapters is not always shown the right ice cream head on all the pictures.

Mix tank

1. Mix pump
2. Mix tank agitator
3. Air hoses



5 Operation

This chapter describes the daily operation of the machine.






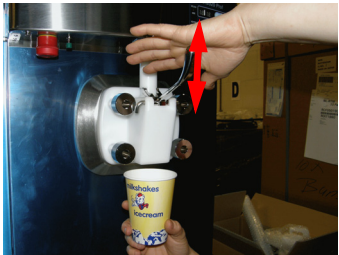




Not all images match the machine exactly. The actions however, have to be carried out in the same way.

5.1 Start up (start of working day)



First check whether the machine is in 'STANDBY' mode. If this is not the case, measure the temperature of the mix in the mix tank. If the temperature is higher than 7°C, empty, clean and disinfect the machine (see chapter 7 - 'Maintenance', page 27) If the temperature is lower than 7°C, first pasteurise the machine before use..




		
<p>1. Check whether the machine is in 'STANDBY' mode. If this is not the case, measure the temperature of the mix in the mix tank. If the temperature is higher than 7°C, empty, clean and disinfect the machine (see 'Maintenance', page 27). If the temperature is lower than 7°C, first pasteurise the machine before use.</p>	<p>2. Press 'OFF'.</p>	<p>3. Press 'WASH'.</p>

	 10 min	
<p>4. Dispense a small amount of icecream-mix.</p>	<p>5. Wait at least 10 minutes.</p>	<p>6. Press 'OFF'.</p>
		
<p>7. Press 'RUN'.</p>	<p>8. Wait until 2 horizontal lines are shown in the left display.</p>	



Starting the machine after cleaning is described in chapter 7 - 'Maintenance', page 27.

5.2 Dispensing soft ice cream

		
<p>1. Hold an ice cream cup or cone under the ice cream dispensing spout.</p>	<p>2. Pull the ice cream handle down fully. The ice cream is now dispensed.</p>	<p>3. Push the ice cream handle up fully.</p>

Tips

Here are a few tips for dispensing soft ice cream properly:

- If no ice cream has been dispensed for a while, briefly press the 'refresh button' first before dispensing ice cream.
- A good balance between air and ice cream mix in the cylinder improves the quality of the soft ice cream.
- Dispense soft ice cream carefully at a steady, constant dispensing rate.
- Do not dispense large amounts of soft ice cream in succession.
- Give the machine the opportunity in good time to bring the viscosity of the soft ice cream up to the required level again.

5.3 Switching off (end of working day)

The machine is not switched off in the same way each day. A choice can be made between switching off & standby and switching off & pasteurising.

Instructions for pasteurising



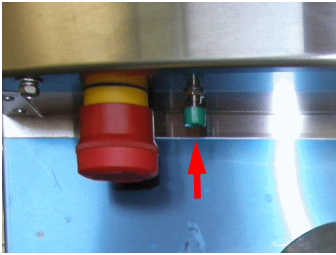
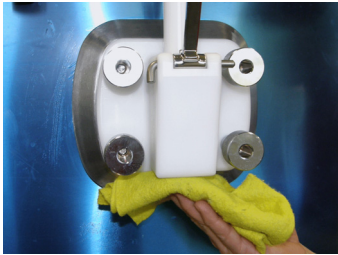
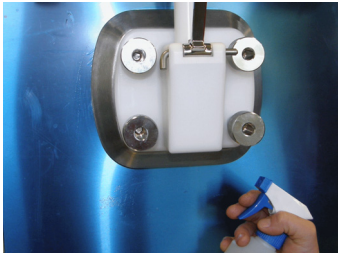
The Dutch hygiene code gives the following guidelines for pasteurising:

- Pasteurising takes place after the mix has been topped up.
- Always allow the machine to pasteurise at the end of the day.
(with a low turnover rate, pasteurise at least every two days)
- Before starting work, check that pasteurisation has been performed correctly.
- Do not keep pasteurised mix for longer than 72 hours.
- Store mix at a temperature of 7°C or lower; preferably 4°C or lower.




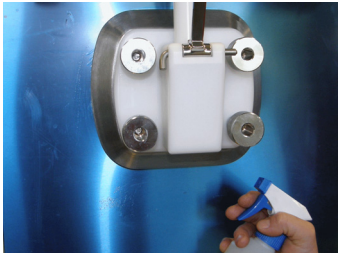


Win Equipment B.V. advises you to follow the above guidelines.

5.3.1 Switching off & standby

		
1. Press 'OFF'.	2. Press 'STANDBY'.	3. Press the 'AIR' button until the light above has turned off.
		
4. Clean the ice cream head and machine with a clean cloth.	5. Disinfect the ice cream head with 80% alcohol spray.	

5.3.2 Switching off & pasteurising

		
<p>1. Press 'OFF'.</p>	<p>2. Press 'PASTEURISING'. The ice cream mix will now be pasteurised and the machine will then switch to 'standby' mode.</p>	<p>3. Clean the ice cream head and machine with a clean cloth.</p>
		
<p>4. Disinfect the ice cream head with 80% alcohol spray.</p>		

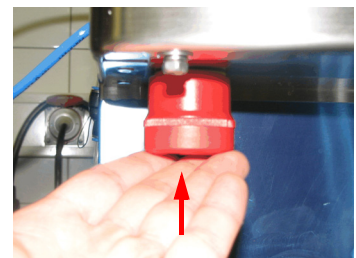
5.4 Emergency stop

The machine must be switched off immediately if people or machinery are at risk:

- **Press** the emergency stop button.
The entire machine stops immediately and the power is turned off. The emergency circuit is now in operation.



Press the emergency stop button immediately if people or machinery are at risk.



Resetting

Resetting the emergency stop button:

- **Rotate** the emergency stop button a quarter turn. The machine can now be started up again.



First check why the emergency stop button was pressed. And remedy the problem.



5.5 Switching on/off

The machine does not have an on/off button. To switch off the machine completely:

1. **Press** the emergency stop button.
2. **Pull** the plug out of the socket.

To switch on the machine:




1. **Insert** the plug in the socket.
2. **Reset** the emergency stop feature.



Do not switch off the machine at the end of the day; set it to 'PASTEURISING' or 'STANDBY'.

5.6 Adjusting the viscosity

The viscosity can be adjusted in 0.5 increments.

		
<p>1. Press '-' and '+' together until the display flashes. The display on the right now shows the set value.</p>	<p>2. Press '+' or '-' to increase or decrease the viscosity.</p>	<p>3. Wait approximately 5 seconds. The display on the right now shows the new set value.</p>

6 Faults

This chapter provides information about faults and possible remedies.

6.1 Introduction



You will probably be able to resolve some of the faults yourself without difficulty. First try to remedy faults yourself using the instructions in this manual before contacting the dealer.

6.2 Messages on display

The following messages can appear on the display:

Message	Problem
E1	Power supply is interrupted.
E2	Overloading of the cooling compressor.
E3	Machine cannot discharge the hot air.
E4	Overloading of the mixing apparatus motor.
E5	Temperature does not rise during pasteurising.
E6	Temperature in the cylinder is too high during pasteurising.
E7	Temperature in the mix tank is too high during pasteurising.
E8	Temperature in the cylinder is too high during defrosting.
E9	Overheating of the cooling compressor.
E10	Microswitch of the piston stays operated. Close the piston completely with the dispensing handle.
E11	Measurement error of temperature sensor H in cylinder.
E12	Measurement error of temperature sensor F in cylinder.
E13	Measurement error of temperature sensor G.
LO	Balance in cylinder disturbed; see faults table for remedies.

Resetting error messages

To reset an error message, switch off the machine using the emergency stop button, wait 10 seconds and switch the machine back on (see ch. 5.4, page 19).



If the error message remains, please contact the dealer.

6.3 Solving faults

To evaluate the results of the adaptations made (see 'Faults table', page 23) a new amount of icecream must be made in the cylinder. Because the frying cylinder is filled with icecream with a disturbed air / ice cream mix balance.

Under normal circumstances the sale of icecreams can continue normally. After the selling of about 20 icecreams the results of the adaptations made will be noticeable. If not the adaptations were insufficient or there is an other cause.

Eventual the cylinder contents can be drawn through. Dispence as much ice creams till the complete content of the cylinder is replaced. The dispenced icecream must be thrown away.



Never throw back dispedced ice into the mixtank.

6.4 Faults table

Problem	Cause	Remedy
LO appears in the right-hand display.	Too much air in the cylinder due to nozzle being too large.	Fit smaller nozzle.
	Dispensing too quickly; the pump does not maintain pressure in the cylinder.	Adjust the dispensing speed to a lower level.
	End of freezing capacity, too much product has been dispensed in succession.	Wait briefly until the viscosity has been restored. In the meantime, dispense a small amount of ice cream now and again.
	The mix pump is not working properly.	Release the pressure of the cylinder. Remove, clean and disinfect the mixpump Reinstall the the mixpump, pressurise the cylinder and start up the machine.
	The scraper blade is worn.	Check and replace if necessary.
The 'AIR' light is flashing.	The air pressure balance in the cylinder is disturbed.	Please contact the dealer.
	The pressure in the cylinder is too low, the mixpump is malfunctioning.	Release the pressure of the cylinder. Remove, clean and disinfect the mixpump Reinstall the the mixpump, pressurise the cylinder and start up the machine.
	The pressure sensor is broken.	Please contact the dealer.

Problem	Cause	Remedy
Machine is not responding and no lights are lit up.	The emergency stop button has been pressed.	Reset the emergency stop feature.
	Fuse(s) in meter box is (are) faulty.	Replace fuse(s) in the meter box.
	Problem with plug, cable or socket.	Let an electrician resolve problem.
Scraping. The scraper blade judders along the wall of the cylinder (makes a 'seal-like' sound).	Too much air in the cylinder due to nozzle being too large.	Fit smaller nozzle.
	Dispensing too quickly; the pump does not maintain pressure in the cylinder.	Adjust the dispensing speed to a lower level.
	The mix pump is not working properly.	Release the pressure of the cylinder. Remove, clean and disinfect the mixpump Reinstall the the mixpump, pressurise the cylinder and start up the machine.
Popping sound. There is too much (free) air in the cylinder. The ice cream expands considerably when dispensed.	Too much air in the cylinder due to nozzle being too large.	Fit smaller nozzle.
	Dispensing too quickly; the pump does not maintain pressure in the cylinder.	Adjust the dispensing speed to a lower level.
	The viscosity is too high.	Adjust the viscosity.
	Air pressure is too high.	Please contact the dealer.
After pressing 'RUN', no soft ice cream can be dispensed.	The cylinder does not contain enough mix.	Activate the mixpump.
	The air compressor is switched off.	Press 'AIR' to switch on the air compressor. Activate the mixpump to pressurise the cylinder.

Problem	Cause	Remedy
The ice cream is too soft (not caused by excessive sales) .	Not much air in the ice cream (not caused by few sales over a long period) .	Check whether the nozzle is shut. If necessary, clean or fit a larger size. Then draw through cylinder contents.
	The scraper blade is not installed properly or is worn.	Check the scraper blade and replace if necessary.
	The composition of the ice cream mix has changed.	Make the ice cream mix in accordance with the manufacturer's instructions.
	When starting the machine after cleaning, there is too much or too little mix in the cylinder.	Draw through cylinder contents.
	The temperature of the icecream is too high, because the viscosity is set too low.	Adjust the viscosity to a lower level.
The machine is turning but does not start.	The viscosity is maladjusted.	Adjust the viscosity.
	Not enough ice cream mix in the cylinder.	Pressurise the cylinder by activating the mixpump.
	Scraper blade(s) is/are not installed.	Install scraper blade(s).
The ice cream is too stiff.	The air content in the ice cream is too high.	Fit a smaller nozzle.
	There is not enough ice cream mix in the cylinder.	Draw through cylinder contents.
	The temperature of the icecream is too low, because the viscosity is set too high.	Adjust the viscosity to a higher level.

Problem	Cause	Remedy
The machine is vibrating abnormally.	The machine is not standing on all four wheels.	Adjust the machine wheels.
	The motors are making a noise; drive belt(s) is (are) faulty.	Please contact the dealer.
	The machine is missing one phase of the power supply.	Check the meter box to see whether a fuse has blown and replace if necessary.
Ice cream is leaking through behind the combi-head.	The components have not been fitted correctly (cap nuts are loose).	Fit the components properly. Check whether the nozzle and nozzle tube are clean.
	The ice cream is too heavy.	Check the nozzle and nozzle tubes.
	Gasket is worn	Check and replace if necessary.
Product has gone off.	The machine has not been cleaned and/or pasteurised properly.	Empty, clean and disinfect machine.
The green 'STANDBY' light does not light up after pasteurising.	There has been a power failure.	Check whether the ice cream mix has gone off. If so, empty, clean and disinfect the machine. If not, pasteurise the machine before use.
	Mix tank agitator not working.	Check whether agitator is turning. If not, please contact the dealer.
	Mix tank lid does not close properly (heat loss).	Fit mix tank lid properly.
	Too much mix in the mix tank.	Remove at least two litres of ice cream mix from the mix tank and pasteurise again before use.
	The 'OFF' light is lit. There was a power failure that turned off the whole machine.	Please contact the dealer.

7 Maintenance

This chapter describes how to maintain and clean the machine.



Not all images match the machine exactly. The actions however, have to be carried out in the same way.

7.1 Safety instructions

- **Do not use** a water hose or high-pressure cleaner to spray the machine clean.
- **Clean and disinfect** the machine at least once every six weeks with the recommended cleaning and disinfecting agents.
- **Use** prescribed lubricants only.



Maintenance work may only be carried out by trained staff.



Regular maintenance ensures good-quality ice cream and a properly functioning machine.

7.2 General instructions

The machine must be cleaned and disinfected at least once every six weeks. Between 1 and 1.5 hours are needed for this. Below are a number of general instructions for how to clean and disinfect the machine correctly.

7.2.1 Requirements

The following items are needed when cleaning the machine:

- Buckets & brushes
- Tea towel or kitchen roll
- Cleaning agent (recommended: Labaz Matix F-15)
- Disinfecting agent (recommended: Labaz Desinfector Combi)
- Lubricant (Petrogel)
- O ring remover and piston puller
- 80% alcohol spray

7.2.2 Preventive maintenance

Preventive maintenance can be carried out by the operator when cleaning the machine.

The following parts must be checked:

- Rubbers and O rings of the mixpump and combihead.
We advise you to replace these twice a year.
- Scraper blades of the cylinder agitator. These must be sharp enough to scrape the ice from the cylinder wall.
We advise you to replace these once a year.



Contact the dealer to order spareparts.



Always replace all O rings together.



**The O rings can only be order in a complete set.
See appendix 2 - 'Spare Parts' on page 48 for the productnumber.**

7.2.3 Cleaning and disinfecting

When cleaning and disinfecting all components:

- **Rinse** away as much ice cream mix as possible with cold water.
- **Clean** further with brush and cleaning solution and allow the components to stand in the cleaning solution for 5 minutes.
- **Rinse** thoroughly with lukewarm water. (2x)
- **Place** the components in the disinfecting solution for 5 minutes.
- **Rinse** thoroughly with cold water. (2x)



Clean an disinfect your hands thoroughly with alcohol 80% before touch disinfected parts.

- **Dry** the components as much as possible.
- **Place** the parts on a clean tea towel or sheet of kitchen paper.



During cleaning, regularly change the cleaning solution.



During disinfecting, regularly change the disinfecting solution.

7.3 (Dis)assembling, cleaning and disinfecting the machine.



Please read the general instructions on cleaning and disinfecting before starting.

7.3.1 Procedure





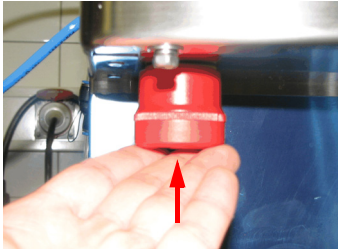



(Dis)assembling, cleaning and disinfecting the machine is an intensive task. The following sequence is recommended for an effective procedure:

1. Defrost and drain cylinder.
2. Remove mix pump and mix tank agitator.
3. Drain mix tank.
4. Clean mix tank and cylinder.
5. Remove combi-head.
6. (Dis)assemble, clean and disinfect combi-head.
7. (Dis)assemble, clean and disinfect cylinder beater and cream seal.
8. Fit combi-head.
9. Disinfect machine.
10. Clean, rinse and disinfect mix pump.
11. Start up machine.



For optimum hygiene, it is recommended that you start the machine up with new ice cream mix. Do not use old ice cream mix.

7.3.2 Defrosting and draining cylinder

		 10 min
1. Press 'OFF'.	2. Press 'PASTEURISING'.	3. Wait 10 minutes.
		 10 sec
4. Press 'OFF'.	5. Press the emergency stop button.	6. Wait 10 seconds.
		
7. Reset the emergency stop feature.	8. Draw the ice cream mix out of the cylinder. Continue drawing product until there is no more pressure behind the ice cream mix.	








Throw away the old ice cream mix. Do NOT re-use.

7.3.3 Removing mix pump and mix tank agitator



Make sure there is no more pressure in the cylinder before removing the mix pump from the mix tank.

		
<p>1. Disconnect the air hoses.</p>	<p>2. Remove the mix pump. Click the pump loose by rotating it anti-clockwise and then pull it straight upwards.</p>	<p>3. Place an air hose over the two air tubes.</p>
		
<p>4. Remove the agitator cap.</p>	<p>5. Remove the agitator.</p>	


7.3.4 Draining the mix tank.



		
<p>1. Press 'WASH'.</p>	<p>2. Drain all ice cream mix from the machine.</p>	<p>3. Press 'OFF'.</p>



Throw away the old ice cream mix. Do NOT re-use.

7.3.5 Cleaning the mix tank and cylinder

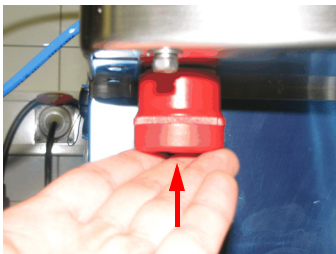


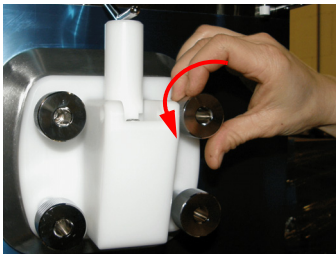
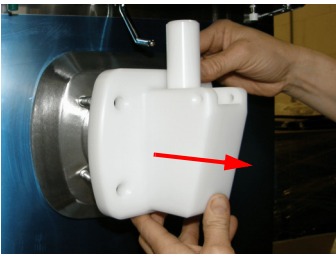
 <p>cold water</p>		
1. Fill the mix tank completely with cold water.	2. Press 'WASH'.	3. Clean the mix tank.
		
4. Press 'OFF'.	5. Drain all the water out of the machine.	6. Repeat steps 1 to 5.
 <p>cleaning solution</p>		
7. Fill the mix tank completely with a cleaning solution.	8. Press 'WASH'.	9. Wait 5 minutes.
		 <p>lukewarm water</p>
10. Press 'OFF'.	11. Drain all cleaning solution out of the machine.	12. Fill the mix tank with clean lukewarm water.

		
<p>13. Press 'WASH'.</p>	<p>14. Wait 5 minutes.</p>	<p>15. Press 'OFF'.</p>
		
<p>16. Drain all the water out of the machine.</p>	<p>17. Repeat steps 12 to 16.</p>	

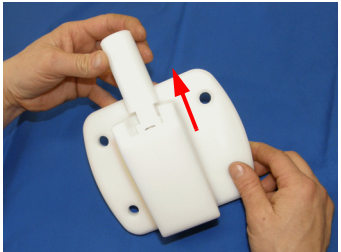
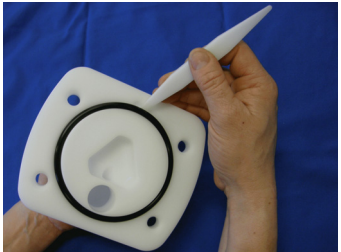




**Do not return the mixpump to the mix tank yet.
This is done during start up.**





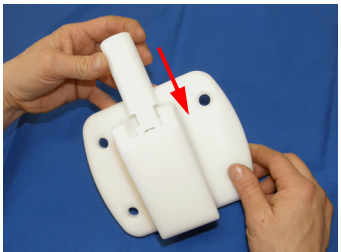
7.3.6 Removing the ice cream head

		
<p>1. Press the 'emergency stop' so the machine is shut down completely.</p>	<p>2. Remove the locking pin from the dispensing handle.</p>	<p>3. Remove the dispensing handle.</p>
		
<p>4. Loosen the four bolts.</p>	<p>5. Remove the ice cream head from the machine.</p>	


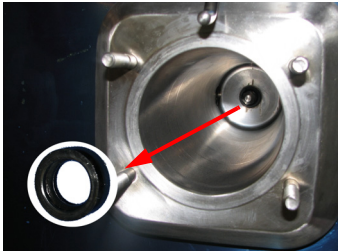




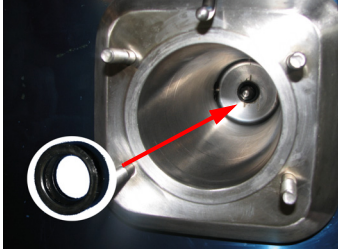
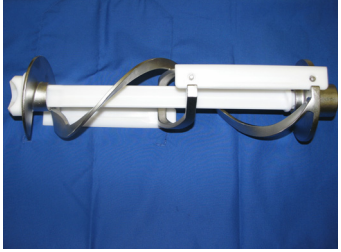

7.3.7 Disassembling, cleaning and disinfecting the ice cream head.

		
1. Push the piston out of the ice cream head.	2. Remove the gasket on the back of the ice cream head.	3. Remove the two O rings from the piston.
 <p>cleaning and disinfecting</p>		
4. Clean and disinfect all components and dry them carefully with a clean towel (preferably paper). (see para. 7.2.3)		


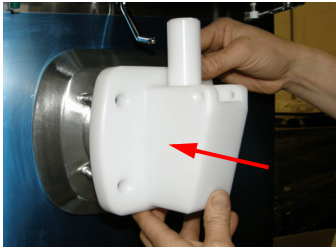
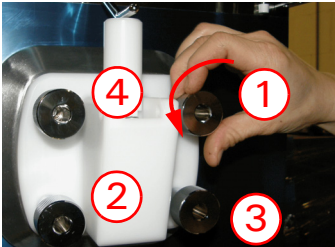
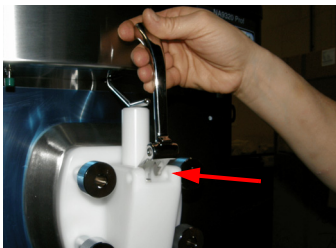

7.3.8 Fitting the ice cream head

		
<p>1. Lubricate the O rings for the piston.</p>	<p>2. Lubricate the grooves for the O-rings.</p>	<p>3. Fit the two O rings on the piston.</p>
		
<p>4. Follow the correct fitting sequence.</p>	<p>5. Fit the piston in the ice cream head.</p>	







7.3.9 (Dis)assembling, cleaning and disinfecting the cylinder beater

		
<p>1. Remove the beater from the cylinder.</p>	<p>2. Remove the cream seal from the drive shaft at the back of the cylinder.</p>	<p>3. Clean the (outside of) the cylinder.</p>
		
<p>4. Disassemble the beater.</p>	<p>5. Clean and disinfect all components and dry them carefully with a clean towel (preferably paper). (see para. 7.2.3)</p>	<p>6. Lubricate the cream seal.</p>
		
<p>7. Fit the cream seal to the drive shaft.</p>	<p>8. Assemble the beater.</p>	<p>9. Insert the beater in the cylinder.</p>



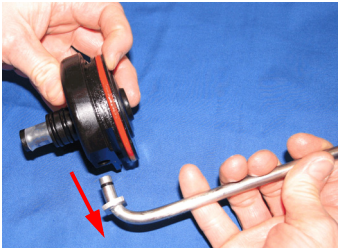
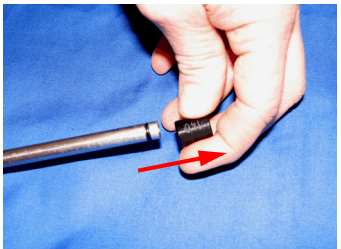
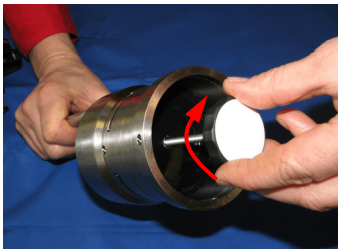

7.3.10 Fitting the ice cream head

		
<p>1. Attach the gasket to the back of the ice cream head. DO NOT lubricate it!</p>	<p>2. Place the combi-head on the machine. (Be careful! The pin for the headprotection must be pressed upwards. Place the combi-head in front of the cylinder correctly.)</p>	<p>3. Loosely tighten the four bolts in the sequence shown. Then tighten firmly by hand following the same sequence.</p>
		
<p>4. Fit the dispensing handle in the ice cream head.</p>	<p>5. Reattach the locking pin for the dispensing handle.</p>	


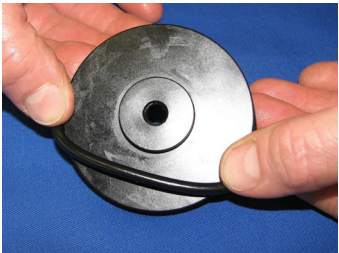





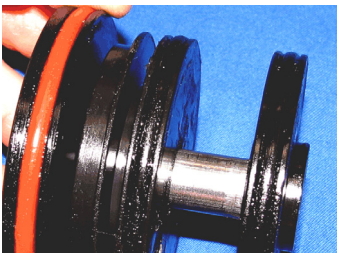


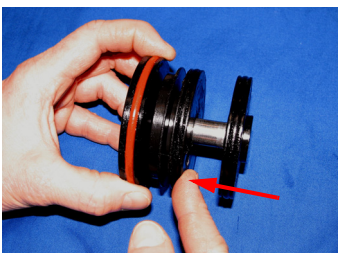
7.3.11 Disinfecting the machine

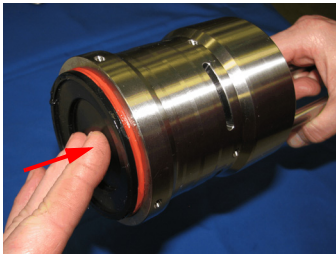
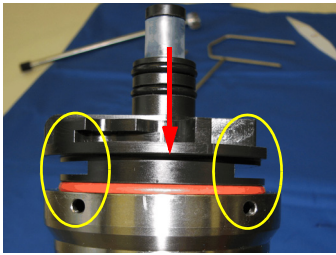
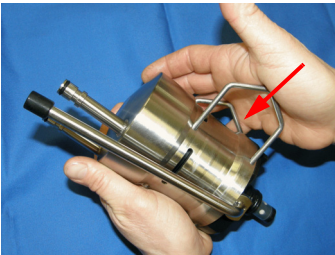
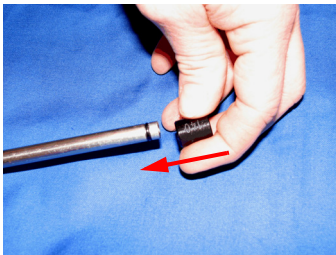
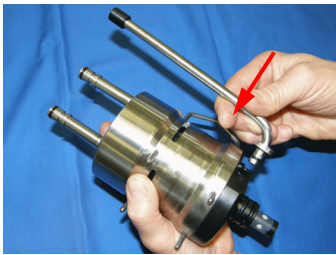
 <p>cold water</p>	 <p>5 min</p>	
<p>1. Fill the mix tank completely with cold water.</p>	<p>2. Wait at least 5 minutes.</p>	<p>3. Drain all the water out of the machine.</p>
 <p>cold water</p>	 <p>disinfecting solution</p>	 <p>cold water</p>
<p>4. Repeat steps 1 to 3.</p>	<p>5. Repeat steps 1 to 3 with disinfecting solution.</p>	<p>6. Repeat steps 1 to 3 twice with cold water.</p>

7.3.12 (Dis)assembling, cleaning and disinfecting the mix pump

		
<p>1. Pull the locking pins out of the pump.</p>	<p>2. Remove the pump foot from the pump.</p>	<p>3. Remove the nozzle tube.</p>
		
<p>4. Remove the nozzle from the tube.</p>	<p>5. Turn the piston puller in the piston.</p>	<p>6. Pull the piston out of the pump housing.</p>

		
<p>7. Remove the piston puller.</p>	<p>8. Loosen the top disc with black O ring from the shaft.</p>	<p>9. Slide the middle disc from the shaft.</p>
		
<p>10. Remove the O rings from the outside of the discs.</p>	<p>11. Remove the two O rings on the inside of the middle disc.</p>	<p>12. Remove the three O rings from the pump foot.</p>
		
<p>13. Remove the valve hose from the pump foot.</p>	<p>14. Remove the mix valve from the pump foot.</p>	<p>15. Clean and disinfect all components and dry them carefully with a clean towel (preferably paper). (see para. 7.2.3)</p>
		
<p>16. Fit the valve hose to the pump foot. DO NOT lubricate it!</p>	<p>17. Fit the mix valve to the pump foot. This must NOT be lubricated!</p>	<p>18. Lubricate all O rings with Petrogel.</p>





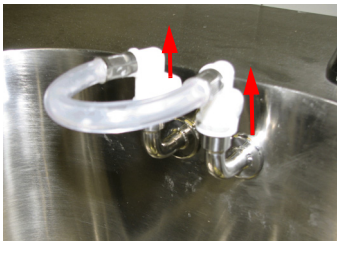







		
<p>19. Fit the red O ring and two black O rings to the pump foot.</p>	<p>20. Fit the red O ring to the bottom disc.</p>	<p>21. Fit the O rings to the outside of the middle and top discs.</p>
		
<p>22. Fit the two O rings to the inside of the middle disc.</p>	<p>23. Fit the O ring to the shaft.</p>	<p>24. Lubricate the shaft.</p>
		
<p>25. Lubricate the inner O rings of the middle disc.</p>	<p>26. Slide the middle disc over the shaft.</p>	<p>27. Follow the correct assembly procedure.</p>
		
<p>28. Turn the top disc onto the shaft.</p>	<p>29. Lubricate the three O rings on the outside of the discs well once more.</p>	<p>30. Slide the middle disc against the bottom disc.</p>





		
<p>31. Fit the piston into the pump housing. Push the piston into the housing as far as it will go.</p>	<p>32. Attach the pump foot to the pump. Ensure proper alignment, see photo.</p>	<p>33. Insert the locking pins through the pump housing.</p>
		
<p>34. Attach the nozzle to the tube.</p>	<p>35. Fit the nozzle tube.</p>	



**Do not return the mixpump to the mix tank yet.
This is done during start up.**

7.3.13 Starting up the machine

		
1. Press 'OFF'.	2. Fit the agitator.	3. Fit the agitator cap.
		
4. Fill the mix tank with 1,2 liter of ice cream mix.	5. Remove the air hose.	6. Install the mix pump in the mix tank.
		
7. Connect the air hoses.	8. Fill the mix tank with ice cream mix.	9. Press 'WASH'.
		
10. Push the dispensing handle for ice cream downwards until ice cream mix comes out of the combi-head and then push it up again.	11. Wait until the mix pump has stopped (this is audible).	12. Repeat step 10 3 times.

 <p>10 min</p>		
<p>13. Wait at least 10 minutes.</p>	<p>14. Press 'OFF'.</p>	<p>15. Press 'RUN'.</p>
		
<p>16. Wait until 2 horizontal lines are shown in the left display.</p>		



When dispensing product, air may still be expelled the first few times. This stops once a number of ice creams have been dispensed.

8 Transportation and Storage

This chapter provides information about the storage and transportation of the machine.



Check that all connections have been disconnected before moving the machine.

8.1 Transportation

The following rules must be observed during transportation:

- Always transport the machine upright.
- Use suitable lifting gear. Do not lift the machine manually.



If necessary, have the machine transported by a specialist company. They have suitable lifting gear and transportation means.

8.2 Storage

The following rules must be observed during storage:

- First clean the machine thoroughly.
- Store the ice cream head and mix pump disassembled.
- The storage area must be dry with an air humidity level of 45-75%.
- The ambient temperature must be between 0 and 50°C.
- The storage area must be free of dust or the machine and parts must be covered with plastic film.

9 Discarding

This chapter provides information about discarding the machine.

9.1 Environmental factors

The following must be observed:

- The machine must be discarded in accordance with legislation in force locally.
- Materials must be reused or disposed of in an environmentally friendly manner.
- If the machine contains pollutants or contaminated liquids, these must be disposed of in accordance with current legislation.



Make sure hazardous substances are disposed of safely.

Appendix 1 Specifications

Machine dimensions	
Height	750 mm
Width	440 mm
Depth	800 mm
Weight	Approx. 150 kg

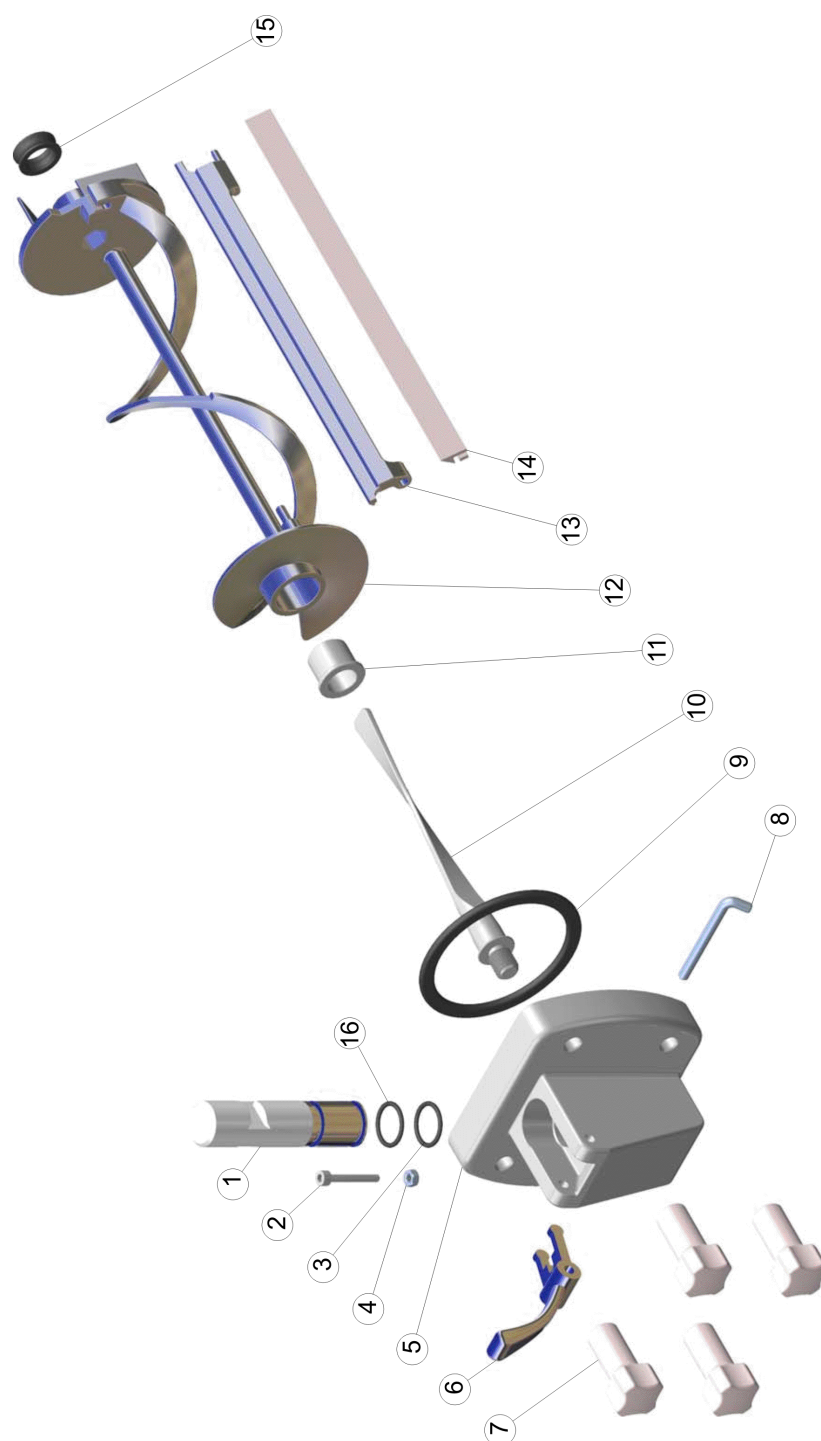
Connection details	
Electrical	400 V 3 x 16 amp + N + PE
Water pressure	Min. 1 bar/max. 3 bar
Ambient temperature	+5°C to +35°C

Consumption details	
Electrical	2 kWh
Cooling water	Approx. 40 m ³ /year

Specifications	
Dispensing capacity	Approx. 30 litres/hour
Soft ice cream flavours	1
Cylinder capacity	2.5 litres
Mix tank capacity	10 litres

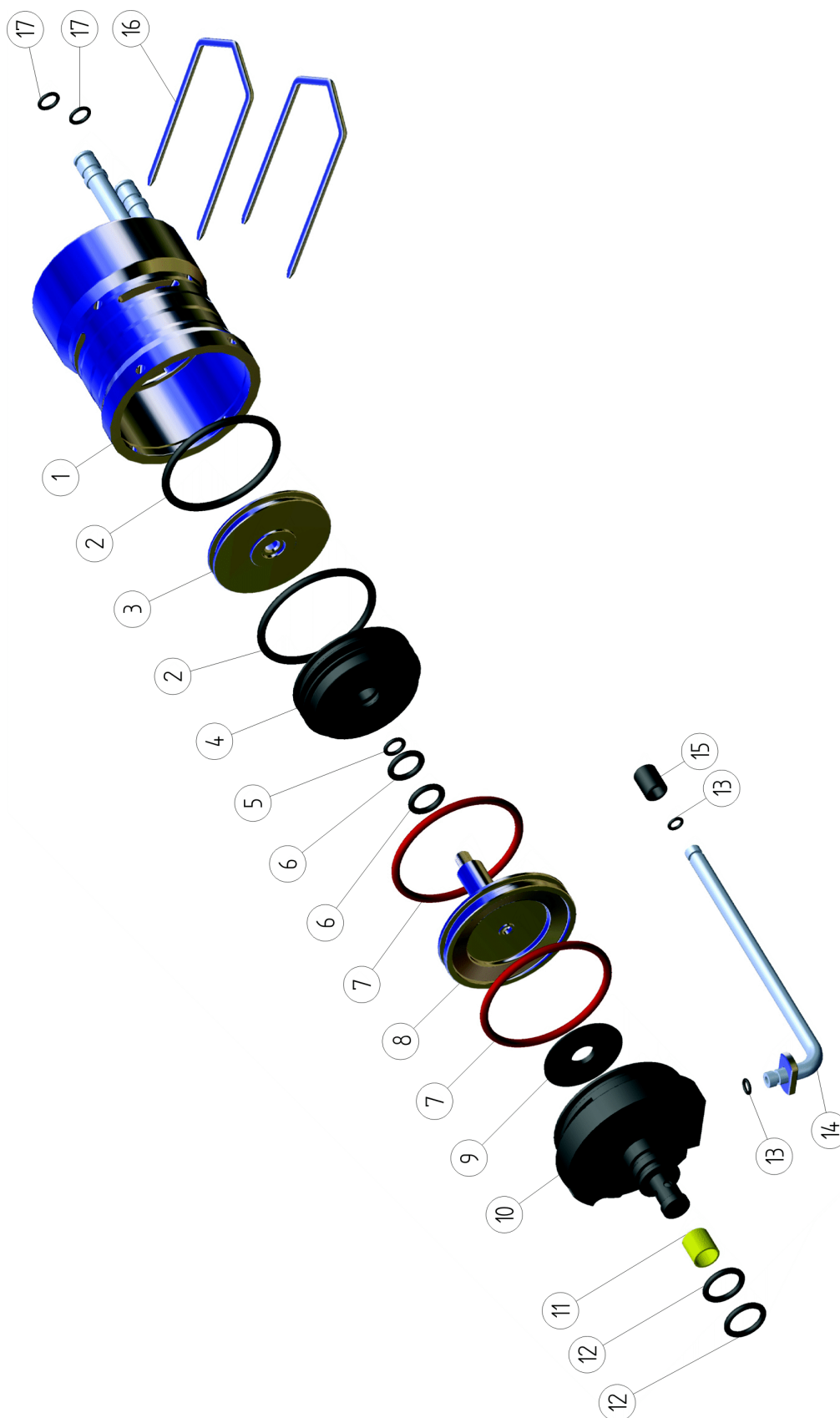
Appendix 2 Spare Parts

B2.1 Ice cream head and beater



Item nr.	Naam	Aantal	Artikel nr.
1	Piston	1	30006
2	Allen Bolt, stainless steel M6 x 40	1	
3	O ring 24 x 3	1	35006
4	Nut, stainless steel M6	1	
5	Ice cream head	1	30102
6	Dispensing handle	1	31021
7	Head bolt, synthetic	4	30040
8	Locking pin dispensing handle	1	31022
9	Gasket 95	1	35002
10	Centre bar	1	30095
11	Bearing, synthetic	1	30095
12	Cylinder beater 95 mm	1	30052
13	Scraper blade holder	1	30094
14	Scraper blade	1	30092
15	Creamseal	1	35000
16	O-ring 21,82 x 3,53 (oranje)	1	35034
	O ring set ice cream head ø 95 flat ring	1	33109

B2.2 Mix pump



Item no.	Name	Quantity	Product no.
1	Pump housing	1	33424
2	O ring 57 x 4	2	35015
3	Top disc	1	33443
4	Middle disc	1	33444
5	O ring 8 x 2	1	97010
6	O ring 14 x 3	2	35021
7	O ring 64 x 4 (orange)	2	35011
8	Bottom disc with shaft	1	33445
9	Mix valve	1	33409
10	Pump foot	1	33429
11	Valve hose 14 mm	1	33475
12	O ring 17 x 3	2	33412
13	O ring 5.5 x 1.5	2	35029
14	Nozzle tube short	1	33492
15	Nozzle	1	400...(+ size)
16	Locking pin	2	0850018
17	O ring 7.65 x 1.78	2	33400
	O ring set mix pump	1	33101

Appendix 3 Control form

Control form NA 9226W Prof	Serial number	
	Client	
	Brand of ice cream mix	

Machine settings	
Parameter	On delivery
Viscosity	
Nozzle	
Ice cream temperature	-/- °C
Air storage	%
Temperature, centre of tank	°C
Temperature, tank pump	°C
Standby temperature of cylinder	°C
Pump delay time	Sec.
DF water quantity	Ltr.
Pump air pressure	Bar
Dispensing rate	Sec.
Cooling water temperature	°C
Ice cream quality	

Settings, Japanese print		
Parameter	Required	On testing
1	1.6	
2	8	
3	-/- 7	
4	-/-24	
5	X	X
6	72	
7	5	
8	X	X
9	72	
10	6	
11	6	
12	6	
14	0	
15	X	X

Remarks:	
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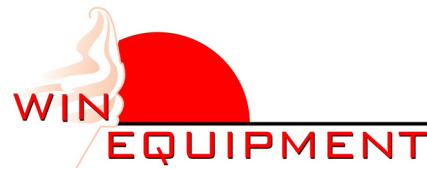
Signature	Approved for delivery	YES/NO	
	Delivery technician	Customer	
		Date	

Appendix 4 EC Declaration

EC Declaration of Conformity of the Machinery Directive 2006/42/EC, Appendix II, under 1.A

Manufacturer,

Win Equipment B.V.
De Kronkels 31
3752 LM Bunschoten
The Netherlands



hereby declares that the following machine:

Name: Nissei soft ice cream machine
Type: NA 9226W Prof

is in conformance with the following EC directives:

- the Machinery Directive 2006/427/EC
- the Low Voltage Directive 2006/95/EC

and the following harmonised European standards:

- NEN-EN-ISO 12100-1/2
- NEN-EN-IEC 60204-1

Bunschoten, 10 February 2010

Name: J. Geerdink
Position: Director of Operations

