



Operational Instruction Booklet NICC Drinks Dispensers

This booklet contains operational instructions for NICC frozen drinks dispensers. For the purpose of this booklet the machine images throughout are that of the Polar Krush dispensers, however the usage instructions for all our brands are operated in the same way.



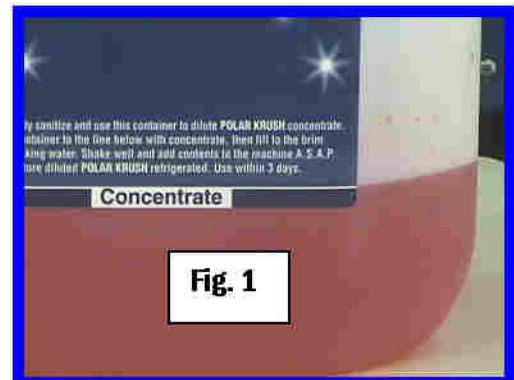

nicc



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Preparing the product

1. Pour the concentrate into a clean product bottle and fill to the top of the concentrate line, See fig. 1.



2. Fill the bottle up to the neck with water using the Coldest possible, see fig. 2.



3) Shake the bottle and pour contents into the machine see fig. 3 each bowl has a capacity of 12 litres and should be kept filled between the minimum and maximum levels indicated.



4) The machine is now ready to start freezing.

5) The control switchboard is shown in fig. 4.

The on/off switch will light up when a power supply is available. The spiral switch will light up straight away and the spirals start to rotate.

Please see below a description of the switches on both the Polar Krush and Refresh dispensers:

1. Motor Left Spiral

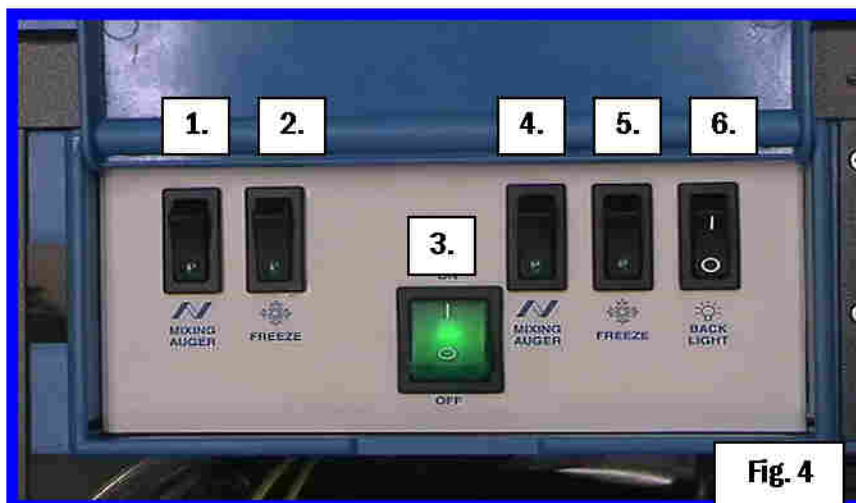
2. Left-hand side freezer

3. Main Switch

4. Motor Right Spiral

5. Right-hand side freezer

6. Rear Light Switch



As shown below the Devils Ice machine incorporates a chill switch that allows the machine to be left frozen overnight, although overnight freeze down is not essential. If needed switch off 2 and 5 & use 3 & 6 switch to operate the chill setting.

1. Motor Left Spiral

2. Left-hand side freezer

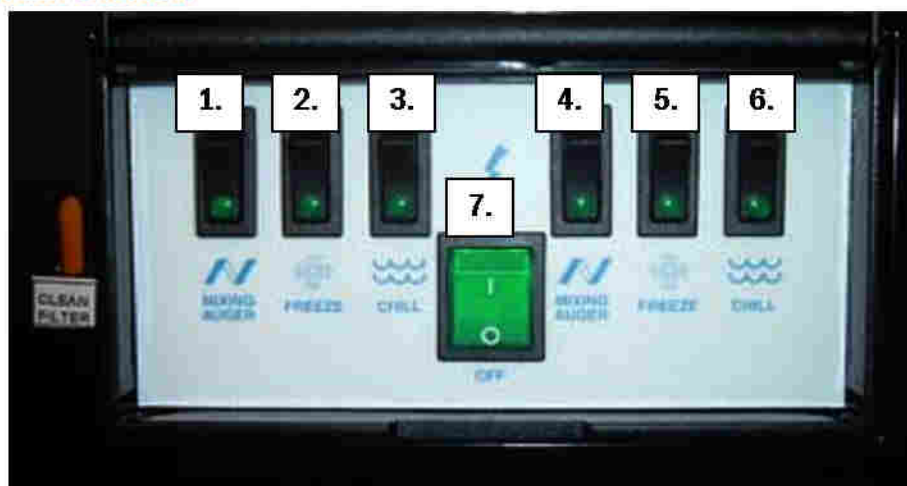
3. Main Switch

4. Motor Right Spiral

5. Right-hand side freezer

6. Rear Light Switch

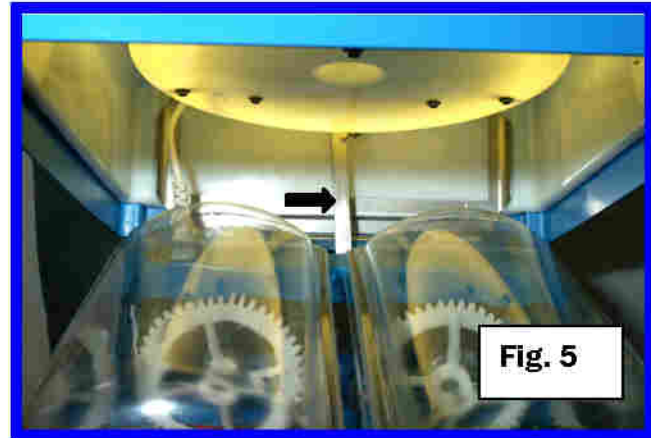
7. Main switch



Cleaning the Machine

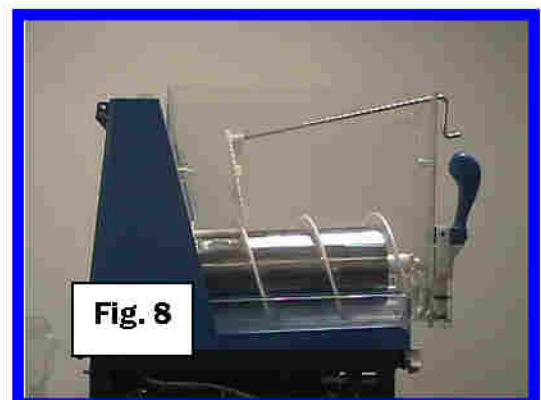
1. Empty the product from each bowl into a suitable clean container.

2. Lift up top of machine until retaining arm locks into place, see fig. 5.



Remove lid of bowl. See fig.6

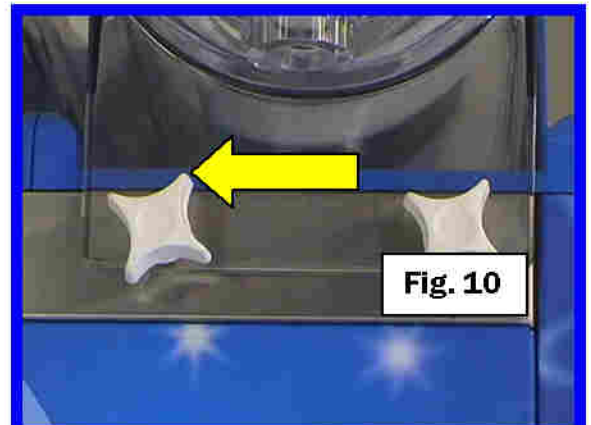
3. Remove upper mixing arm by applying gentle pressure on front end of stainless steel rod to remove from plastic location at the inside front of bowl See figures 7 & 8



4. Next remove tap by pressing the tabs at both sides of the tap and pulling upwards at the same time. See fig. 9.



5. Unscrew the two bowl retaining nuts. See figures 10 & 11



6. Pull the bowl forwards taking care not to spill any residues. See fig. 12



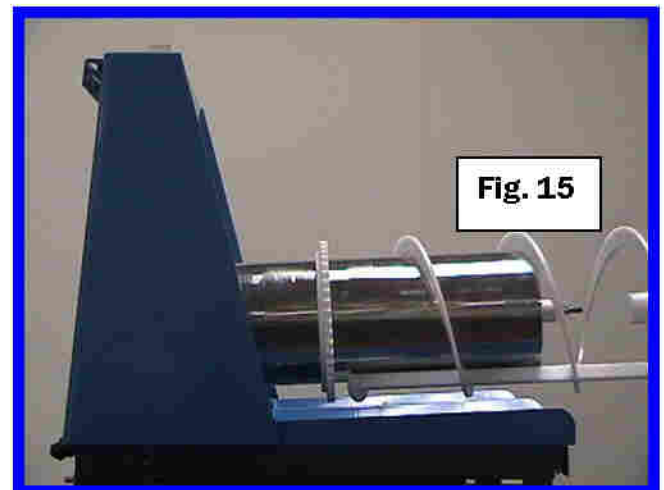


7.

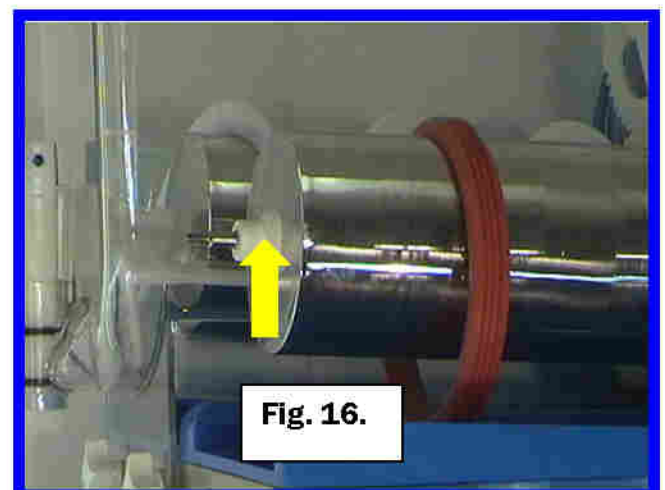
Unscrew the spiral retaining nut, remember to turn clockwise as this has a left-hand thread. See figs. 13 & 14.



8. The spiral can now be pulled forwards and removed from the stainless steel evaporator. See fig. 15.



9. The white plastic shaft seal can now be removed. See fig. 16.

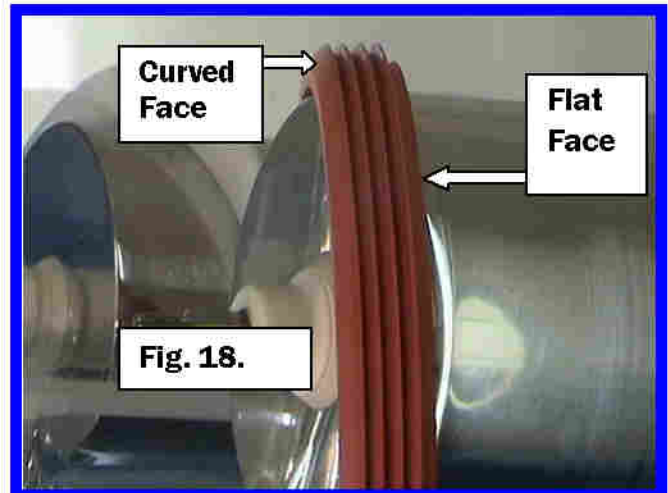


10. The red bowl seal should now be removed from the evaporator. Note the flat face is towards the machine and the curved face to the bowl. See figs. 17 & 18.



11. Clean the evaporator and under-tray.

Wash all loose parts with The sanitizer provided diluted in water, as required. Do not use abrasive cleaners on the bowls as the plastic is easily scratched.



Re-assemble in reverse order taking care to lightly grease the red seal on edges of grooves or internal edge of bowl. This will ease assembly for next removal. Grease the white shaft seal packing half full with lubricant to prevent product leaks, wipe away any excess which may be squeezed out as the auger nut is tightened in an anti-clockwise direction.

The o-rings on the tap must also be greased to prevent leaks and give ease of operation, when dispensing product.

Cleaning the Filter

1. A removable filter is fitted to most machines, therefore access is required to the back of the machine.

Remove the black plastic knob. See figs. 19 & 20.

2. Pull the rear panel from the top, clear of the screw thread. Then lift the panel upwards and forwards to clear the lower retaining lug. The panel will then be free and can be removed with filter. See fig. 21.



Note that the wider stainless steel surround of the filter element should face the machine when replaced. See fig. 22.

3. The filter can now be cleaned, away from any food products, by gently cleaning with a soft brush or washing with warm soapy water, if greasy etc.



Fig.22.

Rinse and shake off the excess water and replace filter, rear panel and replacing the fastening knob.

Regular cleaning of the filter will ensure a rapid freeze down time, save electricity and reduce unnecessary heat being generated by the machine.

If you require any further help, ring our technical service department on 0870 7872345.

Trouble Shooting Guide

Problem	Possible cause	Solution
The machine does not cool efficiently, but the compressors are running.	<p>The space around the sides And/or back of machine is inadequate for cooling airflow.</p> <p>The filter and/or condenser fins are clogged with dust etc.</p>	<p>Allow at least 20 cm between the machine and wall or anything next to it, Also keep away from heat sources. Turn the machine off. Remove the rear back panel. Using a brush or vacuum cleaner clean the condenser and filter, where fitted.</p>
The machine over-freezes, stops or slows down the movement of the spiral.	<p>The product dilution is incorrect. The level of the product in the bowl is too low, exposing the spiral.</p>	<p>Check the product dilution, if unsure change. Top up level.</p>
The main power switch is “on” but the unit is not running.	<p>Check the supply socket with another portable piece of equipment. . Check the fuse in 13amp plug.</p>	<p>Use alternative power supply, or replace fuse, as necessary. If still a problem, request service.</p>
Product is leaking out of the bowl.	<p>One of the bowl seals is not correctly positioned or lubricated.</p>	<p>Remove bowl, reposition seals with lubrication.</p>
Product is leaking from tap. Tap is stiff to operate.	<p>Tap not positioned correctly or the seal rings lubricated.</p>	<p>Remove tap, clean and lubricate the “o” ring seals, and replace tap until it clicks into place.</p>
Product is flowing into the drip tray through drainage tube.	<p>The white seal between the shaft and the spiral is incorrectly fitted, worn, or not lubricated.</p>	<p>Remove and refit the seal, filling the cup of the seal half full of grease. Wipe away excess after tightening the screw.</p>
The spiral and/or upper mixing arm is not turning.	<p>Spiral (auger) switch is not turned on.</p>	<p>Turn on spiral switch. N.B. machine will not freeze until spiral turning.</p>
The spiral and/or the upper mixing arm are creating noises as they rotate.	<p>The red bowl seal is not in the correct position, causing a squeak, or the gear teeth not to mesh. The product dilution is not correct. The white shaft seal has not been replaced, is damaged, or not greased. Low level of product. Gear teeth worn.</p>	<p>Check it and correct.</p> <p>Remove and replace.</p> <p>Replace, or clean and half fill with grease.</p> <p>Refill with product. Request service call.</p>
No light in lid or rear panel.	<p>Light switch is off. The bulb has failed.</p>	<p>Turn on. Request service call.</p>

