



A HOSHIZAKI Company

OPERATION AND MAINTENANCE BOOK

LIFE

50 - 65 - 100 - 115 - 130 -145 -175 -250



DOCUMENT CODE: 0150LIFEENG.000

serial number:

SYMBOLS AND SIGNS

Within this document, as well as directly on the casing or inside the appliance, graphics symbols are used to draw the operator's attention instantly. According to the situations, such symbols may indicate the obligation to operate in the manner specified, any possible occurrence of dangerous situations or the prohibition to carry out the actions specified.




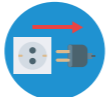






OBLIGATION SIGNS	
<ul style="list-style-type: none"> This document must be consulted before operating the appliance; therefore it must be kept integrally and stored in a safe place in order to be consulted also in the future, any time it is necessary. This document may not and must not be tampered with nor damaged in any way. 	
<ul style="list-style-type: none"> Operations which must be carried out by suitably qualified and expressly authorized staff compulsorily. 	
<ul style="list-style-type: none"> Obligation to wear suitable personal protection appliances (DPI) which must be supplied by the employer before starting any operations specified. 	
<ul style="list-style-type: none"> Obligation to turn off and disconnect the appliance from the electricity grid before carrying out the operations specified; for instance, installation, filling, maintenance and specific cleaning operations. 	
<ul style="list-style-type: none"> Obligation to follow all legal obligations in force on the disposal of electric and electronic waste. 	
DANGER SIGNS	
<ul style="list-style-type: none"> Operations or situations in which personnel must exert extreme caution due to general hazard or dangerous voltage. 	
<ul style="list-style-type: none"> Zones subject to low or high temperature Possible presence of condensate or leaks which can cause slipping or injuries. 	
<ul style="list-style-type: none"> Hazard from electromagnetic interference or exhalation of highly inflammable vapours. Possible risk of explosions. 	
PROHIBITION SIGNS	
<ul style="list-style-type: none"> Indicates that access to a specific area of the appliance is prohibited or that an action is expressly prohibited and not allowed. 	
SIGNS INDICATING THE NEED TO PROCEED WITH UTMOST CAUTION	
<ul style="list-style-type: none"> Fire danger 	

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CAUTION!



The working of this appliance is based on a closed-circuit compressor operation.

filled with R290 gas. This gas does not contain CFC and is respectful of the ozone layer of the earth, but it is flammable. Therefore it is mandatory to abide by the following instructions: Make sure that the vents openings on the device casing or inside it are always kept free from any kind of obstructions.

- Do not use mechanical any appliances or other means to accelerate the defrosting process inside the appliance, except for those expressly recommended by the manufacturer.
- Do not damage the coolant circuit in any way.

PROFESSIONAL USE ONLY



This device may be operated by children at least 8 years of age and people with diminished physical, sensory or mental abilities, or even lacking expertise or the necessary operating ability, as long as they are closely watched or have received instructions relating to the safe use of the device and the understanding of any relevant dangers. Children must not play with the appliance. Unattended children must not be entrusted with the cleaning and maintenance intended for the operator.

This appliance is suitable for residential use or similar uses, such as:

- Canteens for employees in shops, offices and other workplaces
- Rural lodges and hotel-motel customers or other residential contexts
- Bed & breakfast-type environments
- Catering and similar non-commercial applications

“SAFETY INSTRUCTIONS”

READ THOROUGHLY BEFORE INSTALLING OR USING THE APPLIANCE.

ALWAYS TURN THE APPLIANCE OFF AND DISCONNECT THE POWER CABLE FROM THE ELECTRICITY OUTLET BEFORE OPENING THE INSPECTION PANEL OR ACCESSING INSIDE THE CASING ANYWAY.

- The cable must be left disconnected until all openings and panels have been repositioned in their original position and the screw-fastened parts re-tightened.
- This appliance **MUST NOT** be operated by unqualified people, or lacking experience in the use of the same, or not using it in compliance with the instructions of this manual or of the documents annexed.
- This appliance has been designed to cool beverages or food liquids anyway; its features are duly described in this manual.

PROHIBITED USES

It is expressly prohibited to use the appliance or parts of it in explosive environments. The appliance must **NOT** be installed or used in environments saturated with gas or volatile explosive substances. The appliance may **NOT** be used for purposes or applications other than the cooling of beverages or food liquids. Beverages or food liquids to cool must **NOT** be highly volatile or inflammable, such as to cause a fire.

Vinservice recommends cleaning the device thoroughly before putting it into service, using a suitable cleaning product.

After removing the appliance from the packaging, make sure that:

1. The ground or place where the appliance is to be installed has a suitable bearing capacity or is absolutely even.
 2. The appliance is installed far from heat sources, dripping or humidity.
 3. The condenser and the ventilation grilles are completely free. We recommend to respect a distance of minimum 30/40 cm around all vents and walls, in order to ensure suitable air circulation
- The appliance must not be installed in an area where water jets or other liquids can be used.
 - The appliance must not be placed on a kitchen floor. The appliance must be installed horizontally.

- The appliance must be installed in a place where operation and maintenance are restricted to qualified staff only.
- The “overflow” hole must be connected with a suitable water drain **BEFORE** filling the tank, by means of a special properly-fixed flexible plastic draining pipe.

IMPORTANT



The electrical appliances must be handled by adopting special precautionary measures in accordance with their electromagnetic compatibility (EMC).

Make sure to abide by the following direction during installation and operation of the system.

- **maximum allowed impedance of the electric power line is 0.165Ohm**

PREVENTION OF ACCIDENTS AND RESIDUAL RISKS

- Even if this appliance has been manufactured in full respect of the strictest safety measures, for obvious reasons it is not possible to foresee all types of installation and environments where it is installed. Therefore it shall be the customer's responsibility to advise the manufacturer about special installation conditions.
- The instructions provided by this manual do not substitute any safety instructions and technical specifications for installation and operation. They neither substitute any common sense rules and safety regulations in force in the country of installation.



- The operators must be duly informed of the above. Therefore they must read and follow all technical instructions provided by this manual and the documents annexed. Store the technical documents supplied with the equipment carefully.
- VINSERVICE will not be held responsible in case of failure to comply with the instructions for installation.
- Do not use the machine in case of malfunctions.
- The machine has been designed based on the strictest energy saving regulations in force in the country of manufacturing, therefore the customer shall avoid any useless waste of energy.
- The machine must not be installed outdoor or in unfavourable environmental conditions (exposure to sun, rain, snow, wind, heavy humidity, etc.) Make sure that there are no electromagnetic interferences.
- The machine has not been designed to work in environments subject to danger of fire or explosion.
- It is absolutely forbidden to tamper with and/or deactivate or modify the safety devices.
- The movable panel can be removed only in case of installation, filling or maintenance operations and the power cable must always be disconnected. On completion of such operations tighten the screws down again.

- The danger signs must always be legible and clean.
- When the machine is stationary or newly-turned off, some parts may be overheated, for instance the motor of the stirrer (F) or the condenser air grille, therefore the operators must be cautious when touching the machine.
- In case of fire, use carbon dioxide extinguishers and automatic suction devices to fight the fire in closed environments. Be cautious with inflammable beverages.

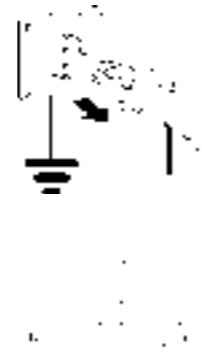
Some models are equipped with special supports (D); in this case make sure not to leave the machine on an inclined plane, in order to avoid any dangerous situation.



- Cleaning and maintenance operations must be carried out after turning off the machine and waiting for 5 minutes at least since the power cable was disconnected.



- The staff must NOT come close to the machine bare-footed or wet-handed. - The staff must use suitable personal protection devices. - Any beverage leaks may cause slipping hazards.



- The staff in charge of maintenance must inform the owners of any failures or damage due to wear or aging, so as to allow the immediate restoration of all safety measures.
- Do not carry out any improvised repair. For repair purposes only spare parts approved of by the machine manufacturer must be used exclusively (and accordingly installed, of course). The various parts must be reassembled in the original positions and conditions.

In case the power cable is damaged, it must be replaced by the manufacturer or its technicians or by equally expert staff, in order to avoid any hazard of an electrical nature.

- The cleaning of the machine must be carried out by means of suitable equipment and detergent products so as to avoid any damage to the machine. It is strictly prohibited to use water for machine cleaning or washing. The food circuits must be washed and cleaned by means of suitable non-toxic products.



- Installation, removal and/or reinstallation in another place and all extraordinary maintenance operations must be carried out by specialized staff exclusively and all instructions followed accurately.

It is advisable to lighten the machine installation site suitably in order to ensure that all the necessary operations be carried out in safe conditions.



- Even if VINSERVICE has eliminated, as far as possible, any sharp edges, be advised to sue personal protection devices such as leather gloves, during operations involving sheet metal, condenser blades (H), self-tapping screws, etc.

- The noise emission level (Noise) of each machine working at full capacity and in correct maintenance conditions is lower than 70 dBA, therefore absolutely harmless for the operator. Should the noise level be exceeded for diverse and unforeseeable installation reasons, apply for the interventions of a qualified technician.
- Handling and/or lifting of heavy objects (over 30 kg) must be carried out with the aid of suitable lifting equipment.

LIFTING AND HANDLING

- The machine is usually delivered inside a cardboard box, with suitably protected corners. The packaging, if dry and intact, is self-supporting and sturdy enough to stand lifting and handling.
- If the packaging is wet, be cautious while lifting it and make sure that special lifting belts have been placed in a central position.
- The overlapping of machines is allowed only if the packaging is perfectly dry and intact.
- The machines should be lifted one at a time.
- The lifting equipment (ropes, polyester belts, chains) must be designed to stand the machine weight: the opening angle must be equal or lower than 50°-60° in order to avoid any shocks or damage to the packaging and/or the sheet metal of the machine body.
- Even if this appliance has been manufactured in full respect of the strictest safety measures, for obvious reasons it is not possible to foresee all types of installation and environments where it is installed. Therefore it shall be the customer's responsibility to advise the manufacturer about special installation conditions.
- The instructions provided by this manual do not substitute any safety instructions and technical specifications for installation and operation. They neither substitute any common sense rules and safety regulations in force in the country of installation.



- During handling, check that the load weight is distributed along the ropes correctly and avoid sudden movements which may cause dangerous oscillations.

- Keep in mind that all the packaging elements (wood, nails, paper, cellophane, metal staples, adhesive tape, belts, ropes, etc.) may cut and/or cause injuries when handled carelessly. They must be removed using special tools and kept out of the reach of unaware people (e.g. children). Such rules hold also for tools used to remove the packaging (scissors, hammers, pliers, knives, etc.) The packaging must be eliminated and disposed of according to the regulations in force in the country of installation.

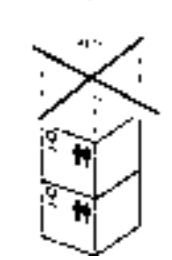


- On packaging opening, check that the machine does not show any damage signs and that no parts or accessories are missing.

- In case you detect any damage or spoilage, immediately stop the operations and contact the carrier or the shipping agent and inform VINSERVICE at once.

The machine must be transported on rubber wheels by suitable vehicles and in suitable manner, its parts being protected against shocks, humidity, vibrations, etc.

- The machine must be transported vertically; refer to the signs and the writings on the packaging.
- Some models are equipped with special supports (D); in this case make sure not to leave the machine on an inclined plane, in order to avoid any dangerous situations.



PURPOSE OF DOCUMENT

This document (OPERATION AND MAINTENANCE MANUAL) is a useful guide to safe working and provides instructions for all operations necessary to keep the machine in safe running conditions.



- The instructions provided by this manual do not substitute any safety instructions and technical specifications for machine installation and operation. They neither substitute any common sense rules and safety regulations in force in the country of installation.
- The staff in charge of the machine must read this manual carefully; the operators must be advised about the risks resulting from its operation.

STAFF'S COMPETENCES



- This machine must be exclusively used by staff skilled in its working and maintenance, accustomed to carrying out the duties described and sufficiently trained in their execution. The staff must be able to suitably carry out the operations described in this manual, as well as ensure accurate checks and safe conditions.
- It is strictly prohibited to use unqualified staff for any installation and maintenance operations.
- Since it is impossible to report all the machine working data, it is essential for the machine operators to be well acquainted with the basic knowledge of its working in order to carry out all functions properly.
- The machine operators must use all the personal protection devices provided for by the law: leather gloves when using sharp or pointed objects or hot parts.

APPLICATION FIELD



- **VINSERVICE declines any responsibility for damages of any type that may arise from non compliant or unwise usage of the machine.** The machine MUST NOT be operated by unqualified staff or even by qualified operators in an uncomformable manner as to the instructions provided in this manual and annexed documentation.
- The use of this equipment for purposes other than those intended is absolutely forbidden.

The machine was designed to cool beverages and food liquids and provided with the possibilities and features described in this manual.

Usage limits:

- Environment temperature allowed: + 10/43 °C;
- Operating pressure allowed: max. 7 bar;
- Do not use liquids or beverages with high volatility or flammability degree or that can cause fire;
- Insulation thermal class 1.

Unintended use:

It is strictly prohibited:



- to use the machine or parts of it in flammable environments. The machine may NOT be operated or installed in environments in the presence of gases or explosive volatile substances.

N.B. **VINSERVICE** declines any responsibility for any unsuitable and/or unhygienic conditions in the workplace.

- **VINSERVICE** declines any liability for damages of any type that may arise from non-conformable or careless usage.
- The distribution of beverages failing to clean and disinfect the machine is absolutely forbidden.
- The use of this equipment or parts of it for purposes other than those intended for usage is absolutely forbidden. For instance: Do not dry or warm clothes on the condenser grille (H). It is dangerous and it might jeopardize the proper working of the machine. Do not introduce any foreign bodies (bottles or cans) in the tank (C) or in the ice bank.



This appliance can be used by children at least 8 years of age and persons with diminished physical, sensory or mental abilities, or lacking experience or the necessary knowledge, AS LONG AS they are watched over or the same have received instructions on the safe use of the appliance or made aware of any relevant dangers. Children must not play with the appliance. Unattended children must not be entrusted with the cleaning and maintenance intended for the operator.

IMPORTANT

This manual is to be held as an integral and necessary part of the appliance; it must also be made accessible and available to the persons using it; this manual must accompany the appliance along the whole useful life of the same; even in case the appliance is transferred to a subject other than the first user for any reasons. Any persons using the appliance are bound to read this manual accurately and thoroughly and to follow all instructions contained therein scrupulously. VINSERVICE will not be held responsible for any damage occurred to persons and/or things, as well as to the appliance in hand, should one or more provisions specified herein not be followed entirely.

The customer and the user of this appliance are bound to respect the intellectual property rights of **VINSERVICE**: according to these, no documents supplied with the appliance, including this manual, may be altered, edited or sold to third parties without the previous written authorization from Vinservice.

SUPPLY CONDITIONS

Vinservice will not be held responsible for any installation-related facts or events that are uncomformable with the state-of-the-art or the regulations in force.

Vinservice will not be held responsible for any loss of profit, excepting in case of specific agreement to the contrary mentioned in the purchase order expressly.

Vinservice will not be held responsible for any kind of damage deriving from unintended or improper use of this appliance, alterations or tampering with, also resulting from transport or specific operating conditions, unsuitable or insufficient maintenance, tampering with, use of the product by unqualified staff and use of accessories not provided by Vinservice as a standard.

Vinservice will not be held responsible for any damage deriving from careless or improper use of this appliance, uncomformably with the provisions of this manual and/or the accessory documentation, both by qualified and unqualified staff. Since during the design stage it is not reasonably possible to take all variables into account which might occur in the actual installation conditions, it is the purchaser's or the user's specific responsibility to check and ascertain:

- the environmental conditions of the installation site
- the beverage supply system, including the pressurization system
- the suitable capability of using or installing the appliance from the persons who will use or install the appliance respectively.



It is expressly prohibited to use non-original parts or spare parts; the original parts and spare parts must be installed in compliance with their intended use anyway.

N.B. **Vinservice** accepts responsibilities as regards the commercial parts. In case of doubt, apply for the specific documentation.

VINSERVICE will not be held responsible for the disposal of the parts or materials that are necessary for the machine operation: refrigerant gas, compressor or pressurized container, condensers, etc. It is reminded that this is an electric appliance, therefore its parts must be disposed of in compliance with the regulations in force in the country of installation.

List of attachments

Besides this operation and maintenance manual, the equipment will be supplied with the following documentation:

- Declaration of Conformity

REFERENCE STANDARDS

This machine is manufactured in compliance with:

- **EN 60335 -1;**
- **EN 60335 - 2 - 75;**
- **EN 60335 - 2 - 24;**
- **2014/35/EU**
- **2014/30/EU**
- **2006/42/EC**

QUICK GUIDE

FIELD OF APPLICATION

VINSERVICE does not assume any responsibility for damage of any kind deriving from improper use of the appliance or anyway uncomformable with the manufacturer's instructions. This appliance **MUST NOT** be operated by unqualified people, or lacking experience in the use of the same, or not using it in compliance with the instructions of this manual or of the documents annexed.



- Using this equipment for purposes or applications other than those the same has been designed for is absolutely prohibited



This appliance has been designed to cool beverages or food liquids anyway, its features and performance being duly described in this manual. Do not use highly volatile or inflammable liquids or beverages, such as to cause a fire.

Prohibited uses:

It is expressly prohibited:

- To use the appliance or parts of it in environments subject to flammability dangers. The appliance must **NOT** be installed or used in environments saturated with gas or volatile explosive substances.
- VINSERVICE does not take any responsibilities in case of unsuitable conditions, also from a food safety viewpoint, on the work environment. Vinservice declines all responsibilities for damage of any kind deriving from improper use of the appliance or anyway uncomformable with the manufacturer's instructions.
- It is expressly prohibited to use this appliance or parts of it for purposes or applications other than those understood as "proper use".

INSTALLATION

CAUTION: VINSERVICE advises cleaning the equipment before start-up by means of a suitable cleaning agent.

After removing the appliance from the packaging, make sure that:

- The area where the appliance is to be installed has a suitable bearing capacity or is absolutely even.
- The appliance is installed far from heat sources, dripping or humidity.
- The condenser and the ventilation grilles are completely free. We advise:
- Respecting a distance of minimum 30/40 cm around all vents and the walls, in order to ensure suitable air circulation.

The appliance is not suitable for installation in an area where water jets may be used. The appliance must be installed horizontally. The appliance must be installed in a place where operation and maintenance are restricted to qualified staff only.

Tank filling

After settling the cooler as indicated for the ordinary operations proceed with tank filling. Remove the top cover of the equipment and then fill the tank with clean water without adding any additives, up to the special level indicator on the tank edge. Then connect the "overflow" drain outlet to a suitable water drain pipe by means of a special properly-fixed flexible plastic draining pipe. Close and tighten the covers.

Thermostat adjustment

The standard configuration does not provide for a system automatically adjusting the ice bank thickness.

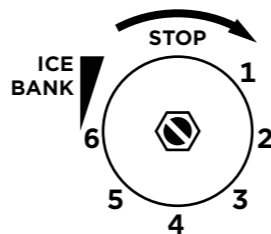
There is no need to regulate any thermostat: ice bank production starts as soon as the equipment is turned on.

The probe positioned inside the water tank reads the ice bank thickness and regulates the compressor working in order to keep the ice bank constant during running.

OPTIONAL: mechanical thermostat (TM)

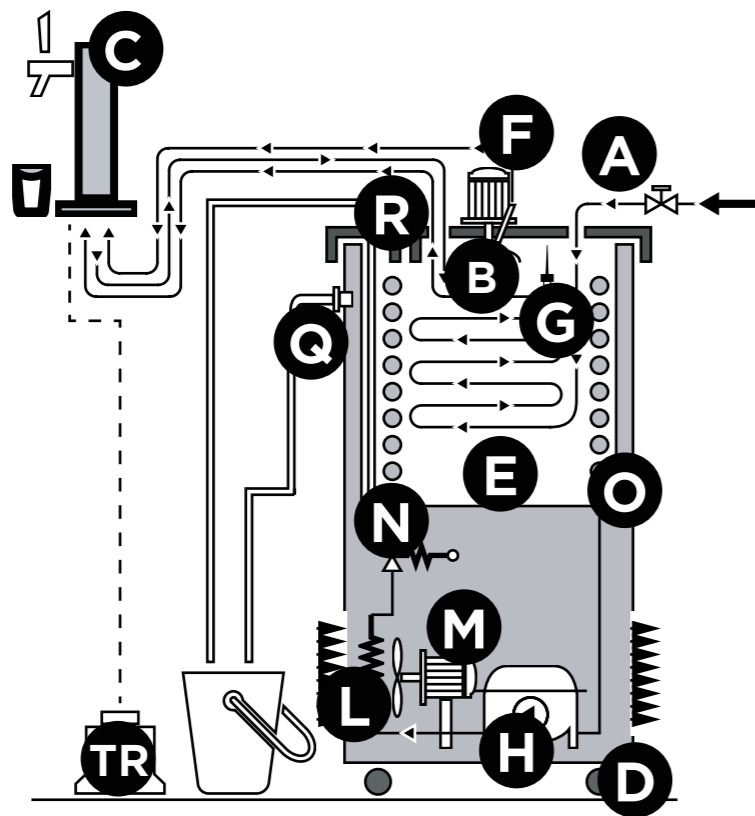
The mechanical thermostat can be adjusted by means of a flat-head screwdriver. The thermostat needs to be positioned, according to the operating conditions:

- **Winter operation:** the notch visible on the adjusting pin is positioned on a value between 1 and 6 according to the temperature of the installation environment. The lower position (1) is recommended for very low temperatures of the installation site (3° - 4°C). the following positions are to be selected according to the increase in temperature of the installation environment: any 10°C of temperature increase require the selection of a higher position.
- **Summer operation:** adjust the thermostat so as to bring the thickness of the ice bank desired (between 20 and 40 mm) around the evaporator.



Hydraulic connections

The equipment is supplied with ready hydraulic connections. It contains steel cooling coils ready to be connected to the inlet and outlet cooling beverage tubes.



Appliance start-up

The quick chiller operation is completely automatic and does not require any particular operation by the operator. Anyway, first of all make sure that there are no leaks present in the system circuits, including the inlet and outlet beverage circuits, before start-up. This check must be carried out periodically, as the appliance can be kept running permanently. After making sure that all previously described conditions are present and necessary operations duly carried out (electrical connections, hydraulic circuit connection, tank filling, etc...), power on the machine by turning the main bipolar switch (IG); check that the built-in warning light goes on. • After powering on, the fan (M), the stirrer pump (F) and the compressor (H) start working. After about 3-6 hours (according to the model and the installation conditions), the compressor and the fan stop, as a suitably-thick ice bank has

formed. Anyway, the stirrer keeps on running and moving the tank and recirculation water in the cooling coil, to facilitate the heat exchange (cooling of beverages in the cooling coil and in the dispenser column).

The formation of the ice bank around the evaporator (O) takes place gradually and starts immediately after the equipment is started up.

The tank-dipped probe (G) checks the formation of the ice bank and controls the cooling system working by means of an electronic regulator (TE), in order to keep the ice bank constant during the appliance operation.

On request a mechanical thermostat (TM) and a transformer (TR) for additional food components can be installed.

MAINTENANCE

Ordinary maintenance

CAUTION: ALWAYS TURN THE APPLIANCE OFF AND DISCONNECT THE POWER CABLE FROM THE ELECTRICITY OUTLET BEFORE OPENING THE INSPECTION PANEL OR ACCESSING INSIDE THE CASING ANYWAY.

THE CABLE MUST BE LEFT DISCONNECTED UNTIL ALL OPENINGS AND PANELS HAVE BEEN REPOSITIONED IN THEIR ORIGINAL POSITION AND THE SCREW-FASTENED PARTS RE-TIGHTENED. THE APPLIANCE MUST NOT BE CLEANED WITH A WATER JET OR OTHER LIQUID.

Ordinary maintenance can be carried out by common personnel in strict compliance with the instructions given below.

- Daily: check for leaks in the various system circuits.
- Every six months: clean the condenser (L) blades with a brush and/or a soft brush and/or a compressed air jet. CAUTION: Wear protective leather gloves: the condenser blade edges are sharp and may cut your hands. Do not bend the blades.
- Every month, or as needed, sanitize or wash the cooling coils (A) through which the beverages flow. Wash and rinse them with plenty of drinkable water. Only use detergents suitable for food industry according to the supplier's instructions.
- Every month: check that the "overflow" discharge opening is not clogged by ice, dirt or residues of any kind.
- Every month: clean the machine, remove any residues (including filaments, paper fragments or other materials) which may prevent the normal working of the system or of the various motors, in order to avoid overheating.

Extraordinary Maintenance

Extraordinary maintenance must be performed by specialized personnel exclusively.

- Every year: change the tank water according to the procedure reported below.

Change of the tank water

This procedure is to be carried out any time there is a need to change the tank water.

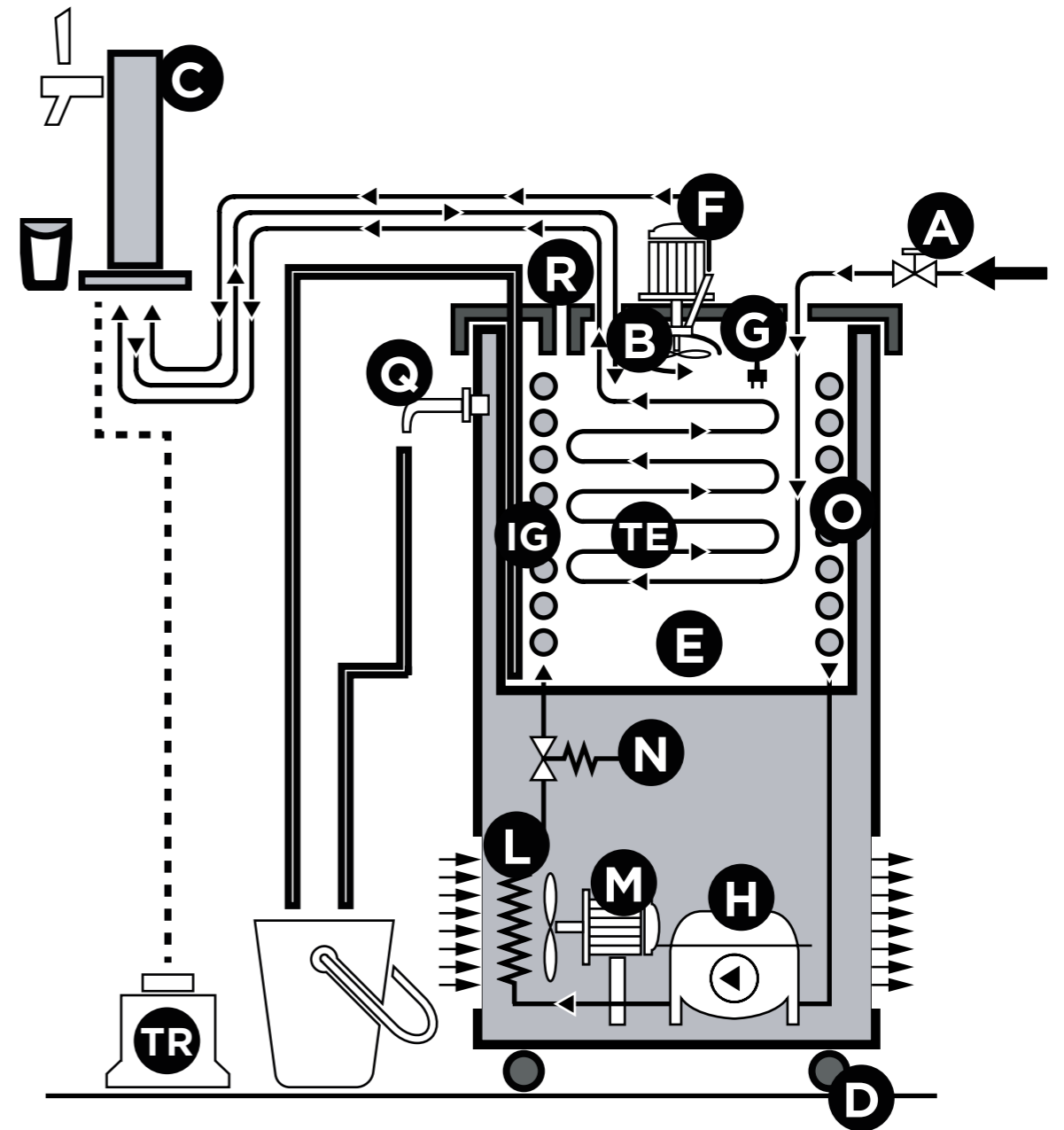
1. Turn off and disconnect the machine power cable from the electric socket
2. Remove the upper covers
3. Wait until the ice bank has fully thawed
4. Empty the tank through the draining pipe located on the side of the machine (if any) or drain it into a suitable discharge system
5. Fill the tank with clean water up to the level indicated on the tank edge
6. Remove the upper covers
7. Reconnect the power cable and restart the appliance

TROUBLESHOOTING

ANOMALY DETECTED	POSSIBLE CAUSES	CHECKS AND POSSIBLE SOLUTIONS
<ul style="list-style-type: none"> The appliance does not work and the main switch (IG) warning light does not turn up 	<ul style="list-style-type: none"> Power failure A thermal protection has been temporarily triggered 	<ul style="list-style-type: none"> Check that the power cable is plugged into the electric socket properly Check for disconnected wires or cables; check the electric system of the installation site
<ul style="list-style-type: none"> The machine does not cool, the fan (M), the stirrer (F) and the compressor (H) do not work 	<ul style="list-style-type: none"> The coolant circuit is leaking or has an insufficient operating pressure 	<ul style="list-style-type: none"> Check the refrigerating circuit pressure or any leakage of coolant liquid; restore the correct operating conditions
<ul style="list-style-type: none"> The refrigerating unit is working, but the stirrer (F) is stationary 	<ul style="list-style-type: none"> Stirrer motor overheating Stirrer motor breakdown or power drop 	<ul style="list-style-type: none"> Check the electric system Replace the stirrer
<ul style="list-style-type: none"> The machine does not cool (the fan (M), and the compressor (H) are not working but the stirrer (F) is working 	<ul style="list-style-type: none"> System overheating Lack or insufficient water level in the tank 	<ul style="list-style-type: none"> Check the probe (E) Replace the probe Fill the tank
<ul style="list-style-type: none"> The machine does not cool (the compressor (H) is not working but the fan (M) and the stirrer (F) are working 	<ul style="list-style-type: none"> Power supply failure on the compressor Compressor overheating Compressor breakdown 	<ul style="list-style-type: none"> Check the electric connections and the electric system of the appliance Replace the compressor
<ul style="list-style-type: none"> The compressor runs continuously and does not stop, causing the beverages to freeze 	<ul style="list-style-type: none"> Thermostat failure Probe (G) failure 	<ul style="list-style-type: none"> Replace the faulty parts Contact Vinservice Customer Service.
<ul style="list-style-type: none"> The machine does not cool (the fan (M) is not working, but the compressor (H) and the stirrer (F) are working) 	<ul style="list-style-type: none"> Power supply failure on the fan motor Fan motor failure 	<ul style="list-style-type: none"> Check the electric connections and the electric system of the appliance Replace the fan motor
<ul style="list-style-type: none"> The stirrer (F) motor is noisy 	<ul style="list-style-type: none"> Anomaly on bearings or motor shaft supports Pump supports damaged 	<ul style="list-style-type: none"> Replace the stirrer motor Replace the pump
<ul style="list-style-type: none"> The system is working regularly but it is not possible to tap beverages 	<ul style="list-style-type: none"> Beverage conduits are dirty or clogged 	<ul style="list-style-type: none"> Clean or replace the parts concerned

MACHINE PARTS

SIGNS			
A	COOLING COILS	M	FAN
B	PUMP	N	EXPANSION VALVE
C	DISTRIBUTOR	O	EVAPORATOR
D	WHEELS (OPTIONAL)	P	HANDLES
E	TANK	Q	OVERFLOW
F	STIRRER	R	REMOVABLE PANEL
G	PROBE	TE	ELECTRONIC THERMOSTAT
H	COMPRESSOR	TM	MECHANICAL THERMOSTAT
IG	MAIN SWICH	TR	TRANSFORMER (OPTIONAL)
L	CONDENSER		



DESCRIPTION OF THE MACHINE

The machine is made up of a cooler installed inside a metal casing to protect the movable parts.

- **INTENDED USAGE:**

The machine is intended to be used for both cooling and dispensing pre-mixed and post-mixed beverages, beer, wine and soft drinks, through special plastic and stainless steel food-specific tubes.

- **UNINTENDED USAGE**

The equipment is not intended for any uses other than those specified herein. Do not use the machine for non-food liquids.

Since this equipment has not been designed to operate in excessively humid environments, outdoors or in a explosive atmospheres, the installation and use in such conditions is strictly prohibited

The main external body of the equipment is made of sheet stainless steel. The other parts of the external body are:

- Openings from which the cooling coils (**A**) come out;
- Removable panel (**R**) for water filling and top-up;
- Main switch (**IG**), mechanical thermostat (**TM**)
- Support (**B**)
- Motor (**O**) of the stirrer (**D**)
- Overflow (**Q**) tube connection point

**TECHNICAL SPECIFICATIONS**

Identification of machine and manufacturer.

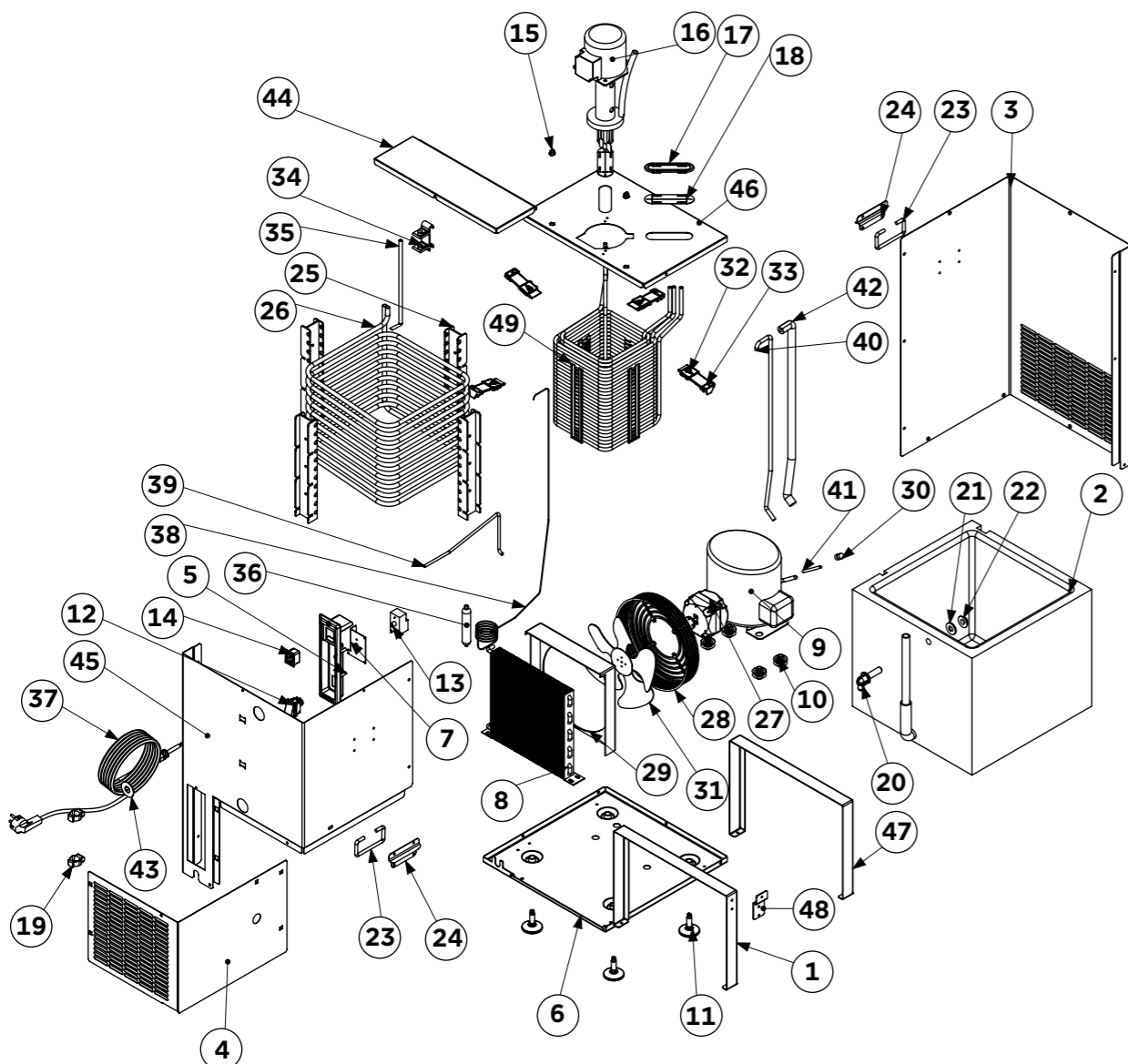
Identification of machine and manufacturer. The EC plate is to affixed in the position shown by the following figure.

The plates bearing the manufacturer's name are affixed on the machine side; they must be cleaned regularly and never be removed, damaged, stained, hidden, etc.



	LIFE 50	LIFE 65	LIFE 100	LIFE 115	LIFE 130	LIFE 145	LIFE 175	LIFE 250
Power	1/4 HP	1/4 HP	1/3 HP	1/2 HP	1/3 HP	1/2 HP	3/4 HP	3/4 HP
Type of refrigerant gas	R290A	R290A	R290A	R290A	R290A	R290A	R290A	R290A
Nominal power (-10°C/+45°C)	539W	539W	697W	849W	895W	1033W	1710W	1742W
Number of cooling coils	1-3	1-3	1-4	1-4	1-8	1-8	1-8	1-10
Tank capacity	18Lt	25Lt	36Lt	36Lt	50Lt	50Lt	70Lt	90Lt
Ice bank	8Kg	12Kg	15Kg	15Kg	23Kg	23Kg	32Kg	40Kg
Cooling capacity (in +25°C/out-4°C)	50 Lt/ Hour	65 Lt/ Hour	100Lt/ Hour	115Lt/ Hour	130Lt/ Hour	145Lt/ Hour	175Lt/ Hour	250Lt/ Hour
Beverage temperature IN/OUT	+24°C +4°C	+24°C +4°C	+24°C +4°C	+24°C +4°C	+24°C +4°C	+24°C +4°C	+24°C +4°C	+24°C +4°C
Supply voltage / standard frequency	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz	220/240V - 50Hz 115V - 60Hz 220V - 60Hz
Rated current	3,1A	3,1A	4,1A	4,9A	5,2A	6A	7A	9,9A
Operating temperature allowed	+10°C/ +43°C	+5°C / +43°C	+5°C / +43°C	+10°C/ +43°C	+10°C/ +43°C	+10°C/ +43°C	+10°C/ +43°C	+10°C/ +43°C
Max relative humidity allowed	80%	80%	80%	80%	80%	80%	80%	80%
Weight (unladen static load)	23Kg	34Kg	35Kg	40Kg	40Kg	40Kg	60Kg	65Kg

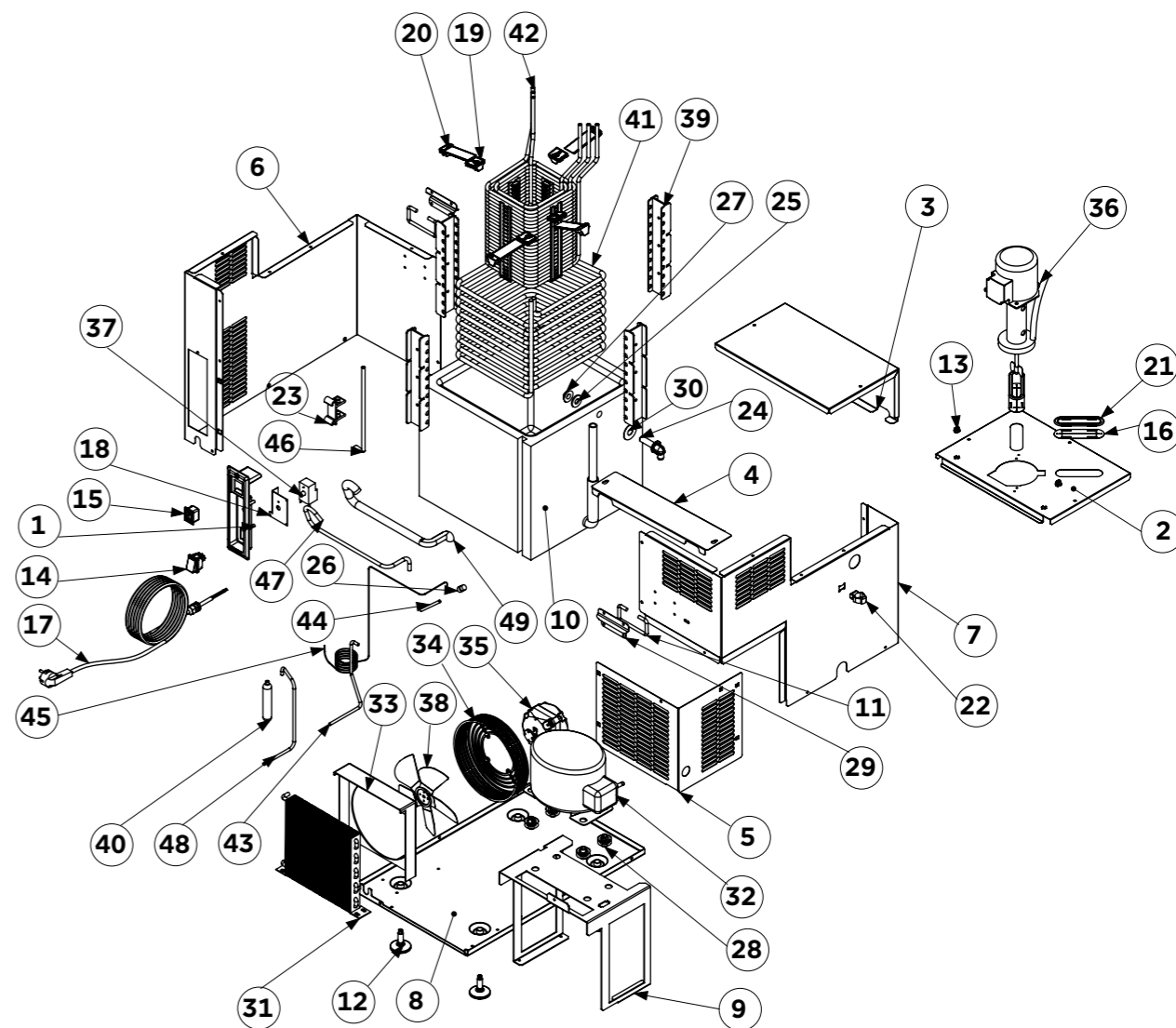
LIFE 50-100-130- (VERTICAL) MACHINE PARTS



Description

N	DESCRIPTION	QTY
1	TANK HOLDER WITH INSERTS	1
2	TANK	1
3	COMPRESSOR SIDE PANEL	1
4	INSPECTION GRID	1
5	CONTROL SUPPORT	1
6	CILLER LIFE BASE	1
7	THERMOSTAT SUPPORT	1
8	CONDENSER	1
9	COMPRESSOR	1
10	COMPR. SHOCK ABSORBER	4
11	ADJUSTING FOOT	4
12	LIGHT BIPOLAR SWITCH	1
13	THERMOSTAT	1
14	OUTLET	1
15	PUMP CABLE CLIP	2
16	PYTHON PUMP	1
17	PIPE OUTPUT FRAME	2
18	PIPE OUTPUT MEMBRANE	2
19	BOTTOM DIS. PIPE COLLAR	2
20	OVERFLOW DRAIN	1
21	DRAIN SEAL	1
22	OVERFLOW DRAIN NUT	1
23	STEEL HANDLE	2
24	HANDLE FIX STEEL PLATE	2
25	EVAPORATOR SPACER D.10	4
26	EVAPORATOR	1
27	FAN MOTOR	1
28	FAN GRID	1
29	CONVEYOR	1
30	LOKRING PLUG	1
31	FAN COIL 1	1
32	SERP. LOCKING SPACER F	4
33	SERP. LOCKING SPACER M	4
34	THERM. PROBE SUPPORT	1
35	PROBE HOLDER TUBE	1
36	DEHYDRATOR FILTER	1
37	POWER SUP. CABLE W	1
38	COPPER CAPILLARY PIPE	1
39	SEND COPPER PIPE	1
40	RETURN COPPER PIPE	1
41	CHARGE COPPER PIPE	1
42	RETURN PIPE INSULATION	1
43	OVERFLOW PIPE WASHER	1
44	INSPECTION COVER	1
45	PANEL CONSOLE SIDE	1
46	SERP. OUTPUT COVER	1
47	TANK UPPER BRACKET	1
48	SUPPORT BRACKET	1
49	SERPENTINE KIT	1

LIFE 65-115-145 (HORIZONTAL) MACHINE PARTS



Description

N	DESCRIPTION	QTY
1	CONTROL SUPPORT	1
2	SERPENTINE OUTLET COVER	1
3	COMPRESSOR COVER	1
4	INSPECTION COVER	1
5	INSPECTION GRID	1
6	CONSOLE SIDE PANEL	1
7	COMPRESSOR SIDE PANEL	1
8	CILLER BASE	1
9	COMPRESSOR SUPPORT	1
10	TANK	1
11	STEEL HANDLE	2
12	ADJUSTING FOOT	4
13	PUMP PIPE CLIP	2
14	LIGHT BIPOLAR SWITCH	1
15	SOCKET	1
16	PIPE OUTLET MEMBRANE	2
17	POWER S CABLE WIRING	1
18	THERMOSTAT BRACKET	1
19	SERP. LOCKING F SPACER	4
20	SERP. LOCKING M SPACER	4
21	PIPE OUTLET FRAME	2
22	BOTTOM DIS. PIPE COLLAR	1
23	THERMOSTAT PROBE SUP.	1
24	OVERFLOW DRAIN	1
25	DRAIN SEAL	1
26	LOKRING PLUG	1
27	OVERFLOW DRAIN NUT	1
28	COMPR. SHOCK ABSORBER	1
29	HAND. FIXING STEEL PLATE	4
30	OVERFLOW PIPE WASHER	2
31	CONDENSER	1
32	COMPRESSOR	1
33	CONVEYOR	1
34	FAN GRID	1
35	FAN MOTOR	1
36	PYTHON PUMP	1
37	THERMOSTAT	1
38	FAN COIL	1
39	EVAPO. SPACER D.10	4
40	DEHYDRATOR FILTER	1
41	EVAPORATOR	1
42	SERPENTINE KIT	1
43	SEND COPPER PIPE	1
44	CHARGE COPPER PIPE	1
45	COPPER CAPILLARY PIPE	1
46	PROBE HOLDER TUBE	1
47	RETURN COPPER PIPE	1
48	FILTER COPPER PIPE	1
49	RETURN PIPE INSULATION	1

MAINTENANCE



The appliance must not be cleaned by water jetting

Ordinary Maintenance

Ordinary maintenance can be carried out by unqualified staff provided that the rules reported below are complied with.

- **Every day check for any possible leakage.**
- **Every six months clean the condenser (L) blades by means of brushes and/or compressed air jets.** Be careful not to bend the blades. They are sharp, therefore always wear leather gloves.
- **Every month, or as needed, sanitize or wash the cooling coils (A) through which the beverages flow.** Wash and rinse them with plenty of water. Use special food-specific detergents, according to the manufacturer's instructions.
- **Every month check that the overflow tube (Q) is not clogged by ice or dirty or crashed.**
- **Every month clean the vacuum device from any dust, filaments, paper which may overheat the motors or cause malfunctions.**

EXTRAORDINARY MAINTENANCE

Extraordinary maintenance must be performed by specialized personnel exclusively.

- Clean the tank (E) every year.

To this end, drain the tank after the ice bank has totally thawed. DO NOT use sharp objects which may pierce the tubes or the tank. Never use abrasive products. Correct cleaning improves the chilling performance. After cleaning, fill the tank as previously described with clean water, without any additives, up to 2 cm from the overflow tube.

- If the power cable is damaged, have it replaced by the manufacturer, its customer service or qualified staff in order to avoid any risks.

STORAGE DISASSEMBLY AND DISPOSAL

- If the machine remains unused for long periods, disconnect the power cable, the electric system and the hydraulic system; drain the machine and clean it, disinfect and wash the cooling coils. Let the cleaned parts dry out and set them in place; at this point, store the machine in its original packaging, if available. Never leave the machine without its original packaging.
- **VINSERVICE** will not be held responsible for the disposal of packaging materials or machine parts or products used for its operation, such as refrigerant gas, compressor or pressurized container, condensers, etc. Therefore the Customer will be held directly responsible for the disposal of such substances, that are potentially harmful for the environment.



The appliance must not be cleaned by water jetting

Ordinary Maintenance

Ordinary maintenance can be carried out by unqualified staff provided that the rules reported below are complied with.



CHANGE OF TANK WATER

When the tank water needs to be changed or disposed of, following this procedure:

1. Disconnect the machine from the power line.
2. Remove the upper cover
3. Wait for the ice bank to be thawed completely
4. Drain the tank through the drain pipe along the machine side
5. Fill the tank up to 2 cm from the overflow pipe
6. After repositioning and reconnecting the cooling unit repeat passages 2 and 1 in the contrary order.



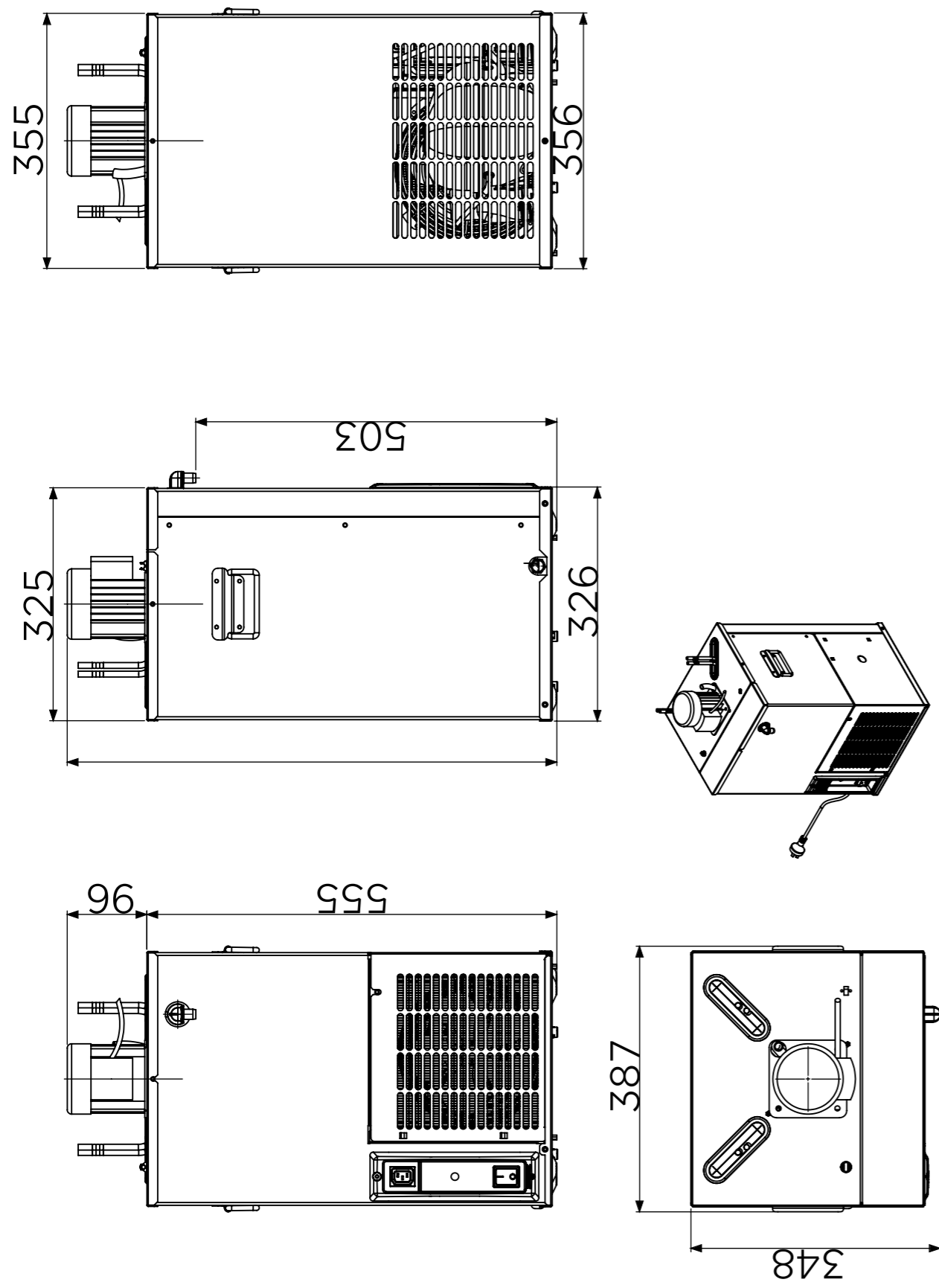
N.B. All control and maintenance operations must be carried out after stopping the machine and disconnecting the power cable, that is with the plug out of the socket. All operations, excluding those reported below, must be carried out by specialized and authorized staff.



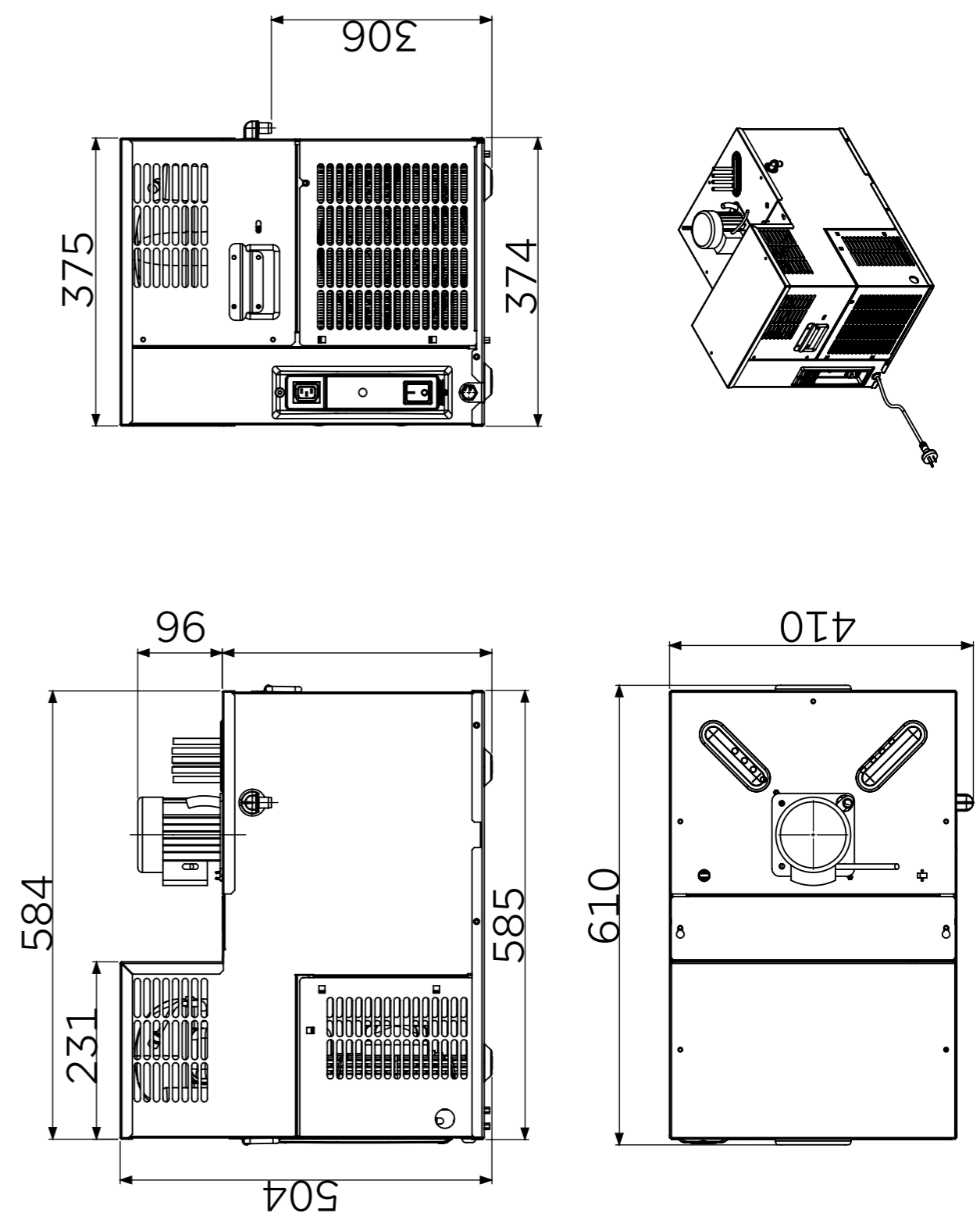
TROUBLESHOOTING

ANOMALY DETECTED	POSSIBLE CAUSES	CHECKS AND POSSIBLE SOLUTION
<ul style="list-style-type: none"> • The chiller does not work and the main switch (IG) warning light does not turn up 	<ul style="list-style-type: none"> • Power failure • A thermal protection has been temporary activated 	<ul style="list-style-type: none"> • Check that the power cable is plugged into the socket • Check for disconnected wires or cables; check the electric system of the installation site
<ul style="list-style-type: none"> • The machine does not cool (the fan (M), the stirrer (F) and the compressor (H) do not work) 	<ul style="list-style-type: none"> • The coolant circuit is leaking or has an insufficient operating pressure 	<ul style="list-style-type: none"> • Check the refrigerating circuit pressure or any leakage of coolant liquid; restore the correct operating conditions
<ul style="list-style-type: none"> • The refrigerating unit is working, but the stirrer (F) is not working 	<ul style="list-style-type: none"> • Stirrer motor overheating • Stirrer motor breakdown or power drop 	<ul style="list-style-type: none"> • Check the electric system. • Replace the stirrer
<ul style="list-style-type: none"> • The machine does not cool (the fan (M), and the compressor (H) are not working but the stirrer (F) is working) 	<ul style="list-style-type: none"> • System overheating • Lacking or insufficient water level in the tank 	<ul style="list-style-type: none"> • Check the probe (E) • Replace the probe • Fill the tank
<ul style="list-style-type: none"> • The machine does not cool (the compressor (H) is not working but the fan (M) and the stirrer (F) are working) 	<ul style="list-style-type: none"> • Power supply failure on the compressor • Compressor overheating • Compressor failure 	<ul style="list-style-type: none"> • Check the electric connections and the electric system of the appliance • Replace the compressor
<ul style="list-style-type: none"> • The compressor is working continuously and does not stop, causing the beverages to freeze 	<ul style="list-style-type: none"> • Thermostat failure • Probe (G) failure 	<ul style="list-style-type: none"> • Replace the faulty parts • Contact Vinservice Customer Service.
<ul style="list-style-type: none"> • The machine does not cool (the fan (M) is not working, but the compressor (H) and the stirrer (F) are working) 	<ul style="list-style-type: none"> • Power supply failure on the fan motor • Fan motor failure 	<ul style="list-style-type: none"> • Check the electric connections and the electric system of the appliance • Replace the fan motor
<ul style="list-style-type: none"> • The stirrer (F) motor is noisy 	<ul style="list-style-type: none"> • Anomaly on bearings or motor shaft supports • Pump supports damaged 	<ul style="list-style-type: none"> • Replace the stirrer motor • Replace the pump
<ul style="list-style-type: none"> • The chiller works correctly, but no beverages are dispensed 	<ul style="list-style-type: none"> • The taps or the pipes are dirty or clogged 	<ul style="list-style-type: none"> • Clean or replace the clogged parts

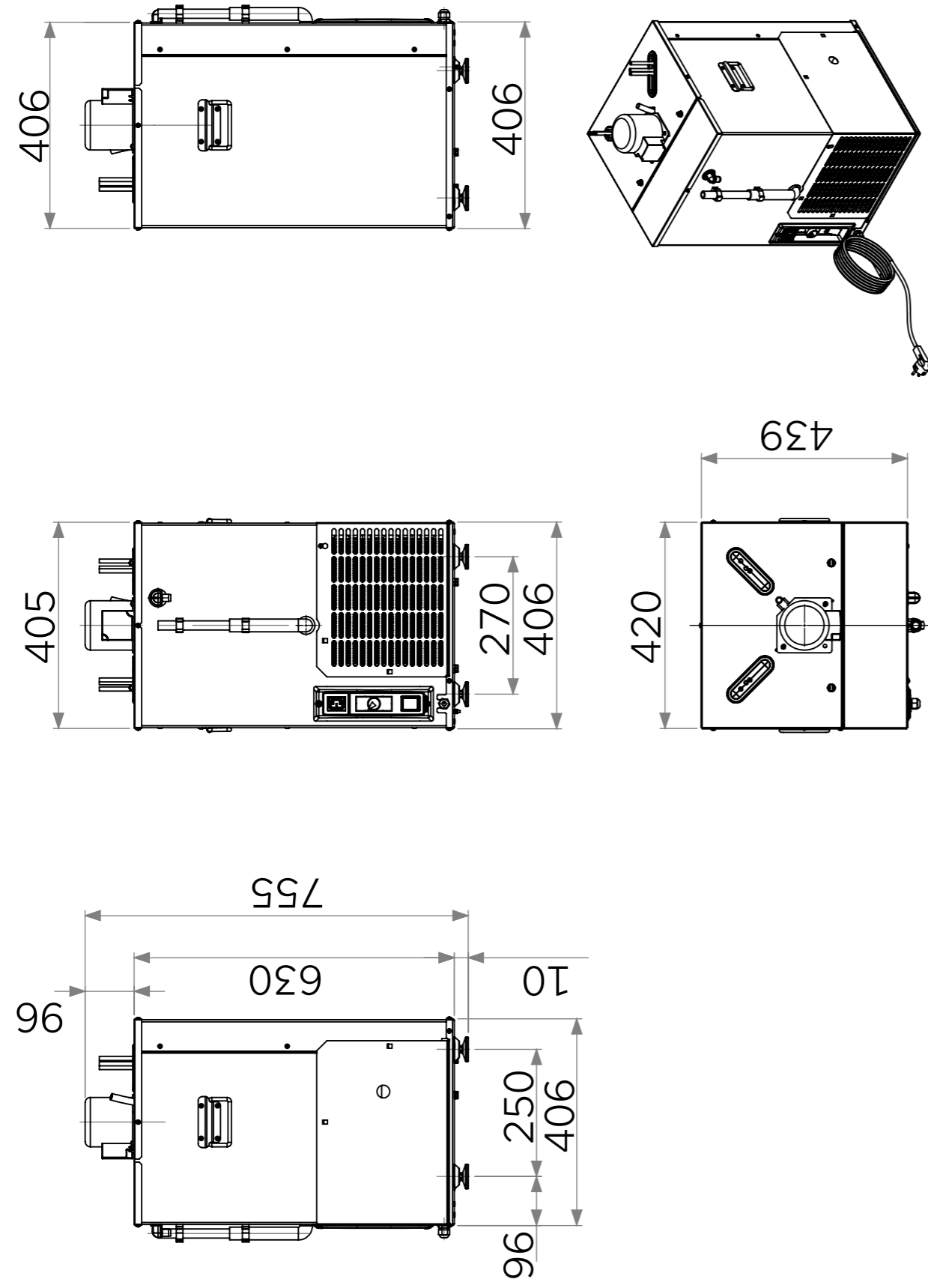
TECHNICAL DRAWINGS LIFE 50



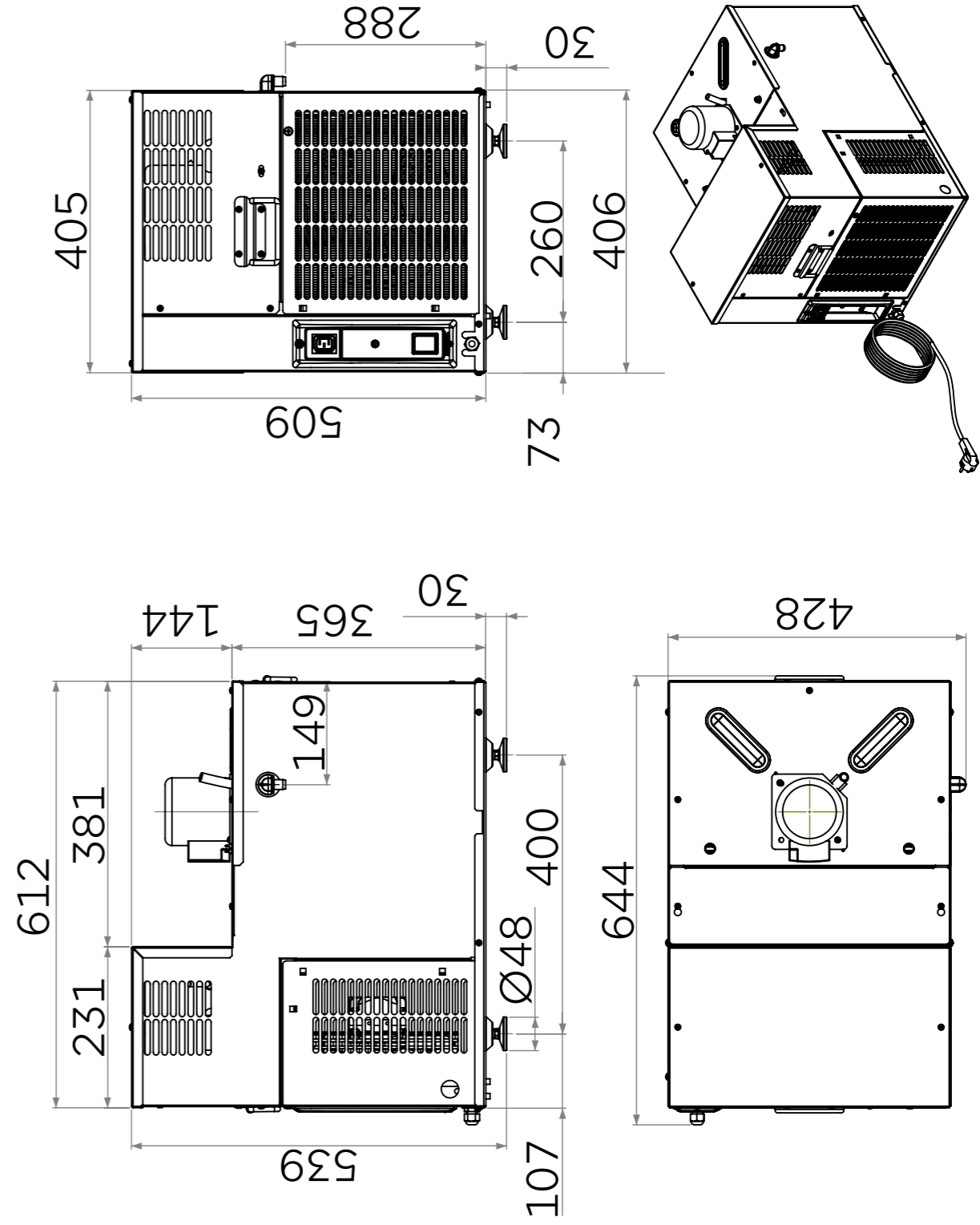
TECHNICAL DRAWINGS LIFE 65



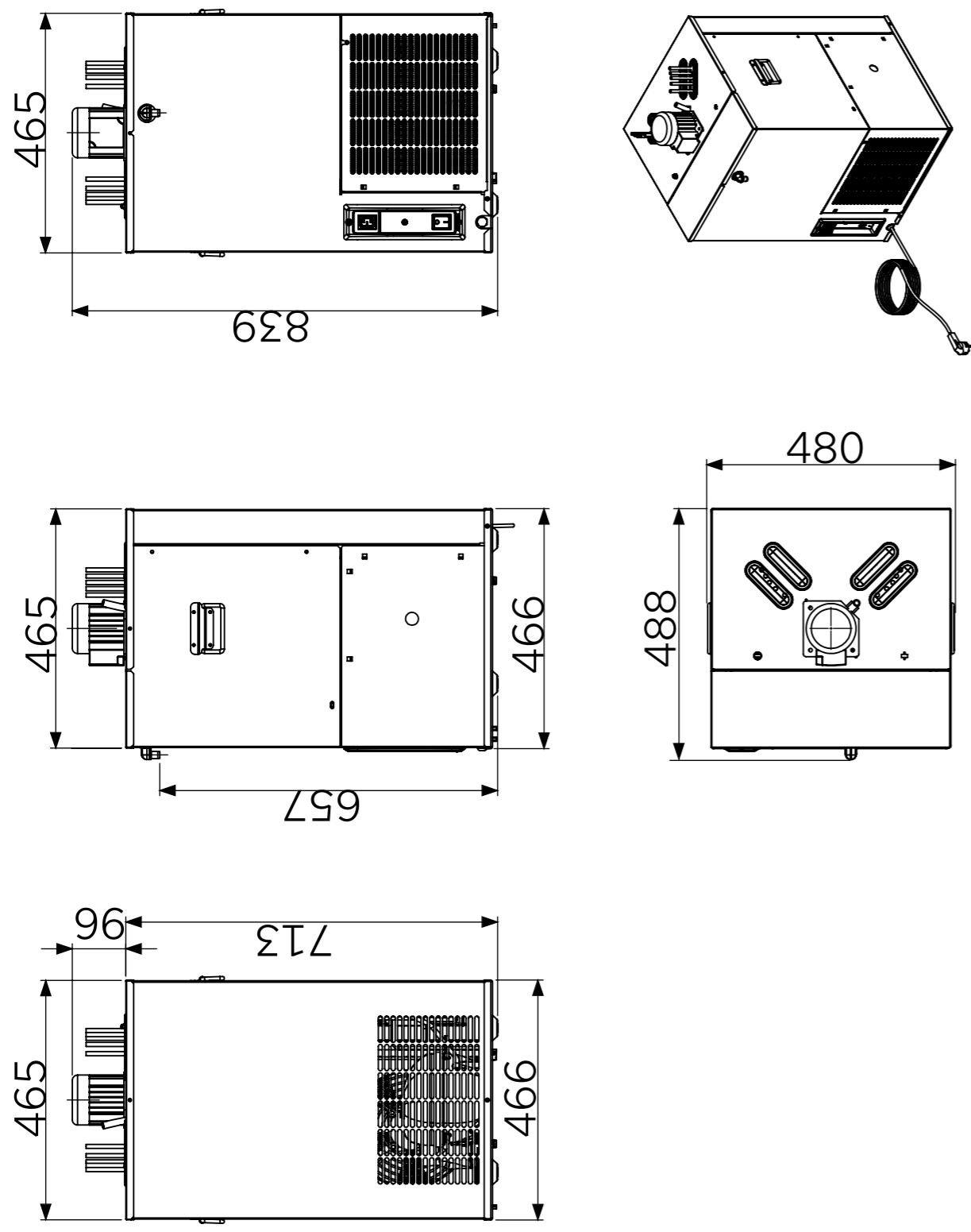
TECHNICAL DRAWINGS LIFE 100



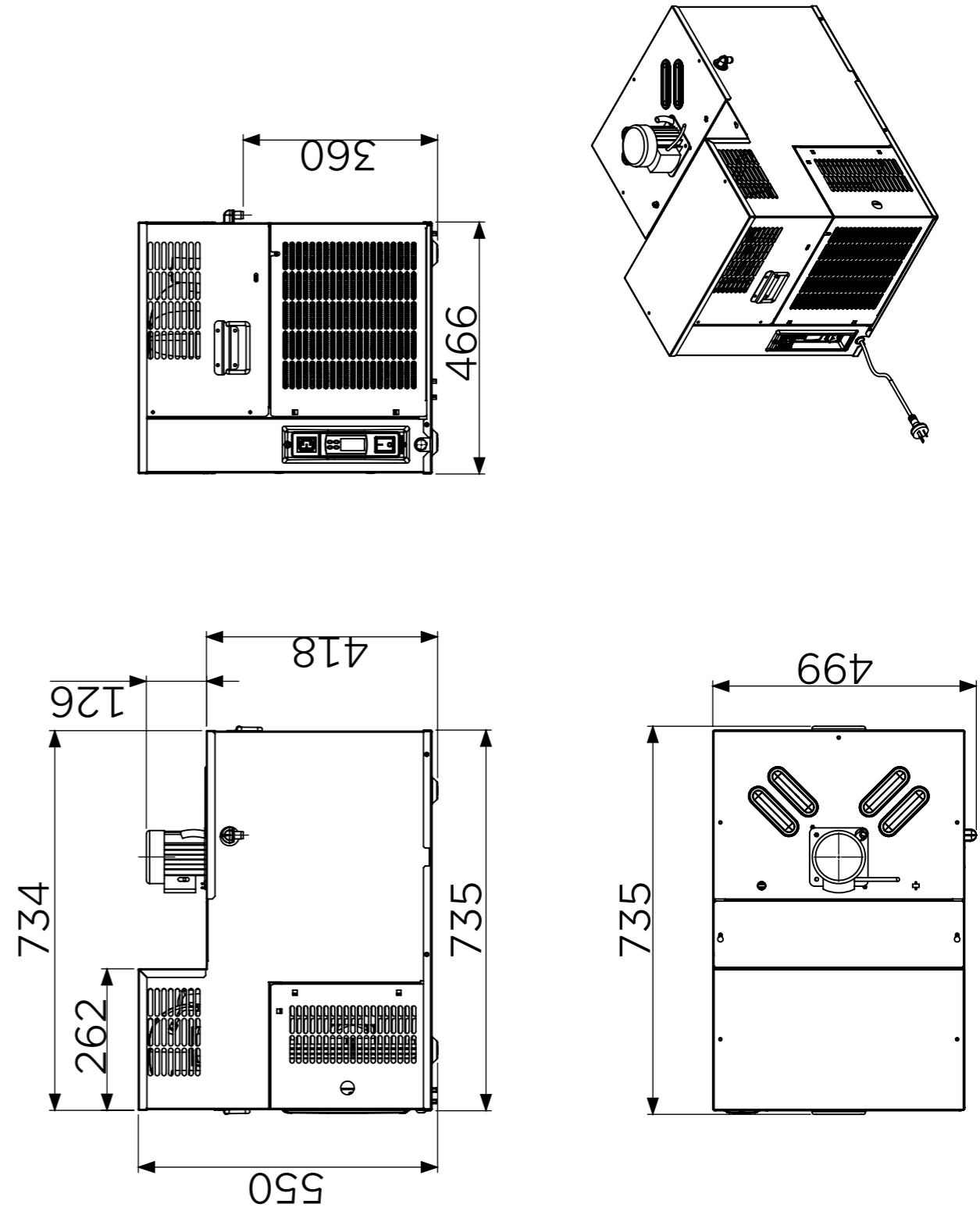
TECHNICAL DRAWINGS LIFE 115



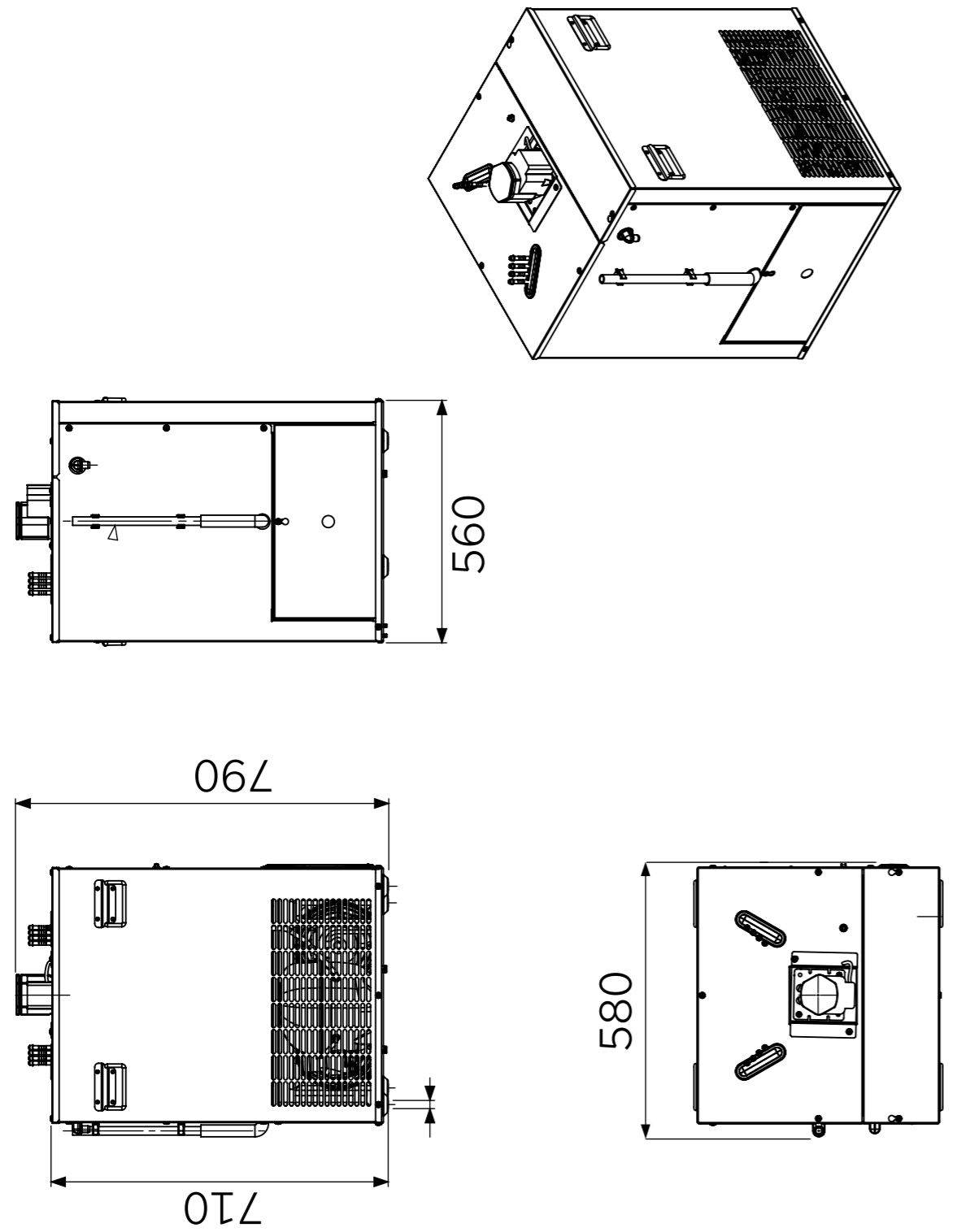
TECHNICAL DRAWINGS LIFE 130



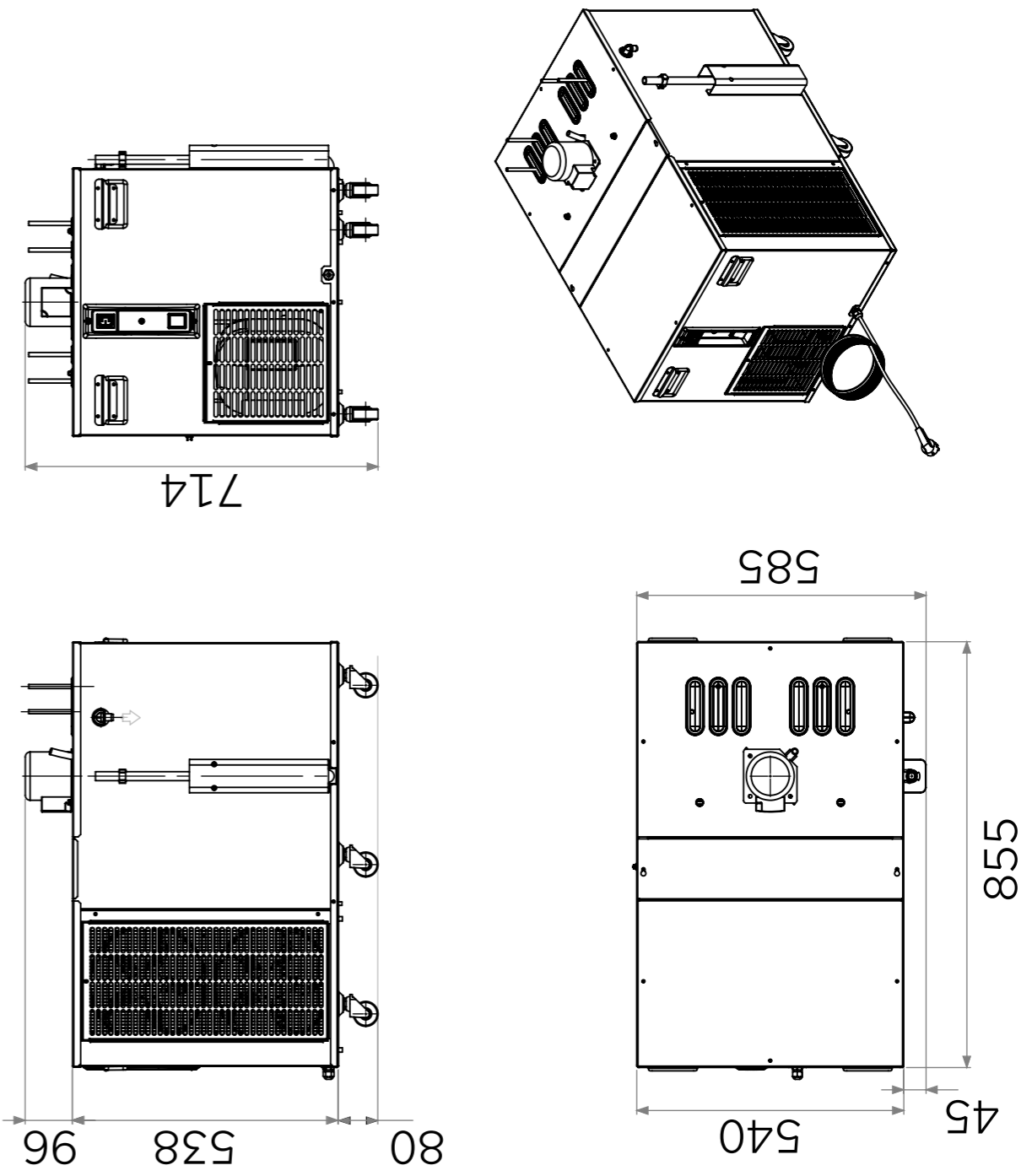
TECHNICAL DRAWINGS LIFE 145



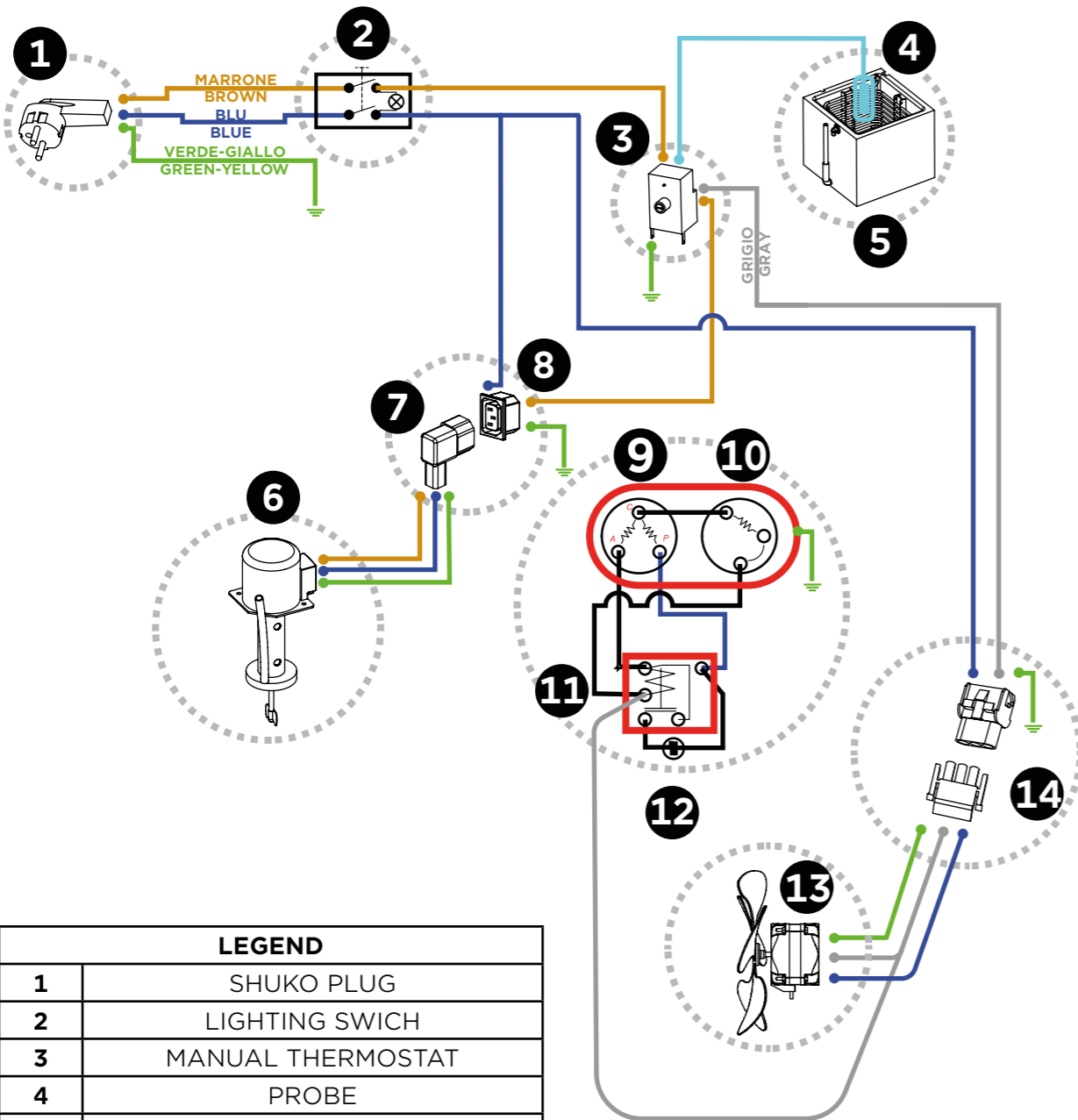
TECHNICAL DRAWINGS LIFE 175



TECHNICAL DRAWINGS LIFE 250



GENERAL WIRING DIAGRAM



LEGEND	
1	SHUKO PLUG
2	LIGHTING SWICH
3	MANUAL THERMOSTAT
4	PROBE
5	TANK
6	AGITATOR
7	AGITATOR - SOCKET
8	AGITATOR - PLUG
9	COMPRESSOR - CONNECTIONS
10	COMPRESSOR - PROTECTION
11	COMPRESSOR - RELAY
12	STARTING CAPACITOR
13	FAN MOTOR
14	FAN MOTOR - CONNECTIONS

NOTES

Caution

In Queensland a gas work licence (hydrocarbon refrigerant) is required to undertake gas work on the gas system of a gas device in Queensland that uses fuel gas as a refrigerant such as charging, discharging or breaking into a refrigeration system.

NOTES

Lined area for notes on page 24.

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NOTES

Lined area for notes on page 25.

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DECLARATION OF CONFORMITY



ACCORDING TO MACHINE DIRECTIVES:

- EN 60335 - 1;
- EN 60335 - 2 -24;
- EN 60335 - 2 - 75;
- 2014/35/UE
- 2014/30/UE
- 2006/42/CE

VINSERVICE S.R.L. - VIA G.FALCONE 26/34. 24050 ZANICA (BG)
Declares under their own responsibility that:



LIFE
50 - 65 - 100 - 115 - 130 -145 -175 -250

**HAVE BEEN DESIGNED AND MANUFACTURED IN CONFORMITY WITH THE SAFETY
REQUIREMENTS**

PROVIDED FOR BY THE "EC" MARK REGULATIONS

Zanica, dated: 15/02/2016

GIULIO GUADALUPI MANAGING DIRECTOR