

DANCOVER[®]



Manual for
Slush Ice Mashines

SLUSH ICE MASHINES



INTRODUCTION

Model: MYX-1 MYX-2 MYX-3

Congratulations ! You are the owner of not only the finest merchandise of frozen beverages but also the most versatile of its kind.

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit.

INSTALLATION

NOTE: This unit is not intended for use by persons(including children) with minimum physical abilities, sensory, mental capabilities or instruction concerning use of the appliance by the operator responsible for their safety .Children should be supervised to ensure that they do not play with the appliance.

1. Remove the corrugated container and packing materials and keep them for possible future use .

CAUTION! When handling the machine never grip it by the tanks/bowls or evaporator cylinders .The manufacturer and supplier will NOT be held responsible for any damages which may occur through incorrect handling.

2. Inspect the uncreated unit for any possible damage
 - 1) If any damage, please call the delivering carrier immediately.
 - 2)If the power cord is damaged, it must be replaced by the manufacturer, service agent or a qualified electrician in order to avoid any hazard.
3. Install the unit on a counter top that will support the combined weight of the dispenser and product, bearing in mind what is stated in the preceding point 1, CAUTION paragraph.
4. When installing the unit allow for adequate air space. Facing the unit from the dispensing side, a minimum of 15 cm (6") of free air space should be allowed at the rear and on each side of the machine.
5. Ensure that the foot pieces are screwed tight into the base of the machine .
6. Clean and sanitize the unit according to the instructions in this manual . See the "CLEANING" paragraph .
7. Fill the bowls(tanks) with mix to the maximum level mark .
Do not overfill .
All food touching parts are safe for your health. The machine can be used to chill juice, coffee and make slush. After a business day, switch off the power and remove the mixture. Keep the mix fresh over night by storing it in a fridge.

8. Before plugging the unit in check to see if the voltage is correct and the same as indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. When the unit has no plug, install a proper plug, in compliance with electrical codes in your area suitable to bear at least 10 amp, 220 volt and equipped with a ground. Should you prefer to connect the unit directly to the mains system, connect the supply cord to the breaker, with a contact opening of at least 3 mm.

Warning!! Failure to provide proper electrical ground could result in serious electrical shock hazard.

9. Please do not operate the machine without mixture inside the bowl, no mix or incorrect mix will cause damage to the machine.

DONT RUN WITH WATER ONLY, the water will freeze.

Note

The freezing time of slush depends according to the ambient temperature and the initial product temperature.

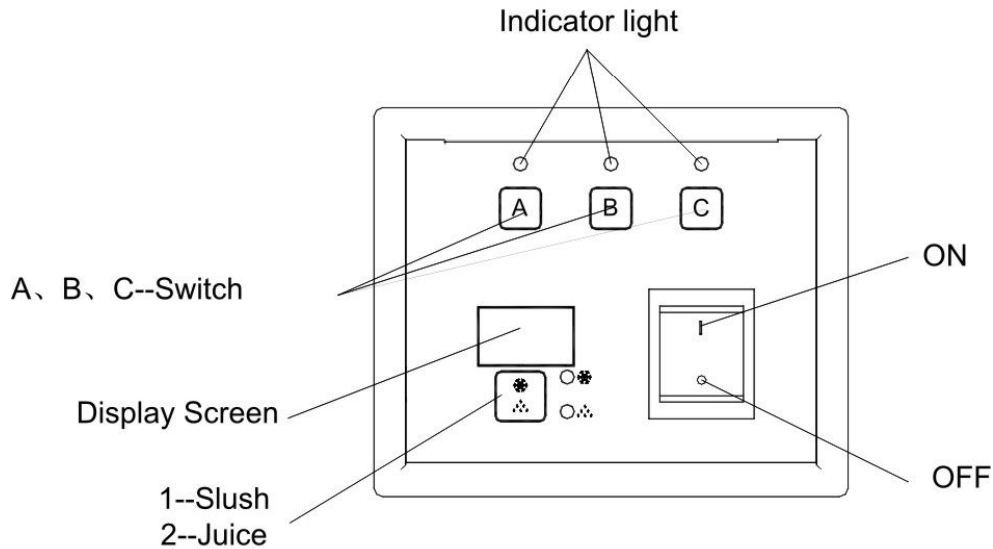
Model	MYX-1	MYX-2	MYX-3
Bowl (n)	1	2	3
Capacity (L*n)	12	12*2	12*3
Power Supply	220V/50Hz 220V/60Hz	220V/50Hz 220V/60Hz	220V/50Hz 220V/60Hz
Power(W)	500W	700W	900W
Net Dimension(mm)	305*475*720	365*475*720	545*475*720
Packing Dimension(mm)	375*545*735	435*545*735	615*545*735
N.W (Kg)	30	40	55
G.W (Kg)	33	43	59

DESCRIPTION OF CONTROLS

1. Power switch

“|” **position- ON:** in the “|” position power is turned ON to all functions

“O” **position- OFF:** in the “O” position power is turned OFF to all functions




2. A,B,C switches will be used during operation, you can adjust the temperature of the juice. The temperature is 3°C, 5°C, 9°C, 11°C. It is factory set at 9°C.


3  Refrigeration switch

Operation:

- Set the power switch to **ON** position
- Set the Refrigeration switch as follows:


Press  :


-  Light ON : Slush mode, slushed ice will be produced.

When the  light is ON, the machine will start working, there is a 6 second countdown. The magnetic valve will now be open. A 300 second countdown will start now. After 300 seconds, the compressor will start to refrigerate and will automatically stop when the slush is ready. The fan motor and beater will continue to work.

ATTENTION

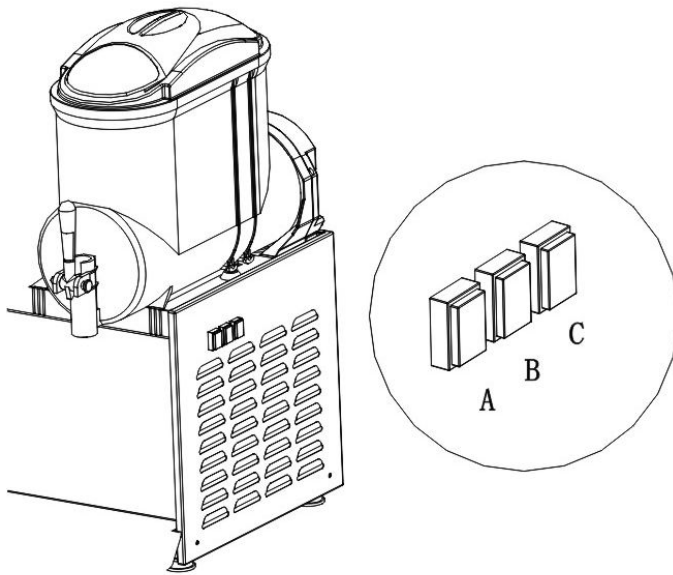
To obtain the best performance of slush ice, make sure the sugar content is over 13% or the contents will freeze up and cause damage to the machine.

2)  Light ON: Juice mode, only produce cold beverage

When the  Light is ON, the machine will start to work and stop when the temperature reached the required setting.

3) A,B,C switches will be used during the chilling of the beverage. You can adjust the juice temperature to 3°C,5°C,9°C,11°C.It is factory set at 9 °C.

4. Separate Control Switch



A 、 B、 C switch

You will find switches at the right side panel of the machine which controls each bowl/tank separately.

1. Press A switch -Start or stop left bowl
2. Press B switch - Start or stop middle bowl
3. Press C switch - Start or stop right bowl

CLEANING

Cleaning and sanitizing of the dispenser is recommended to be performed daily. This section is a guideline only and is subject to the requirements of the local Health Authorities.

Disassembly

1. Disconnect the dispenser by unplugging it or switching off the breaker.
2. Remove the cover from the bowl.
3. Remove the bowl by lifting its faucet side up and off the fastening hooks (fig.1) and slide it out (fig.2)

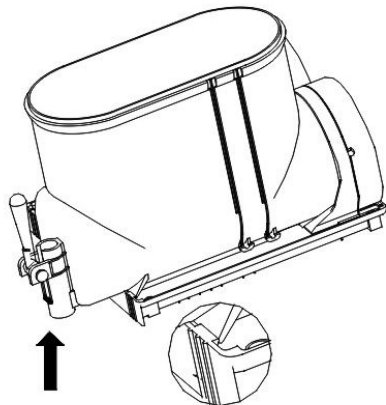


figure 1

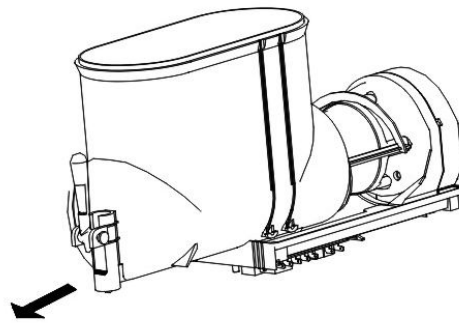


figure 2

4. Slide the outer spiral out (fig.3) and then the inner auger (fig.4)

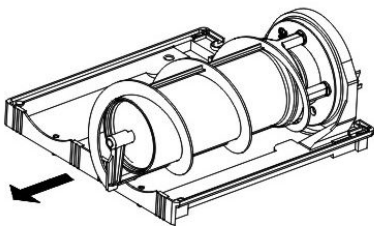


figure 3

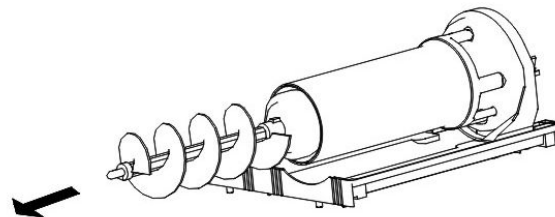


figure 4

5.Remove the bowl gasket from its seat(fig .5)

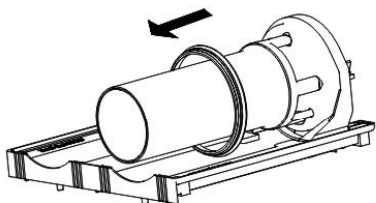


figure 5

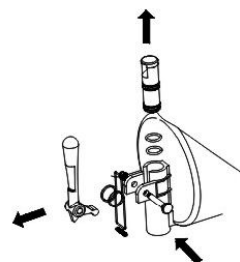


figure 6

6.Dismantle the faucet assembly(fig .6)

7.Slide the drip tray out and empty it.

Cleaning

Clean all removed parts and evaporator cylinder using warm and mild nonabrasive food-grade detergent. Sanitize according to "SANITIZING" instructions.

Assembly:

1.Slide the drip tray into place.

2. Lubricate the faucet piston, inside auger and outer spiral (see points A,B and C of figure 7) only with the grease supplied by the manufacture or other "food grade approved "lubricant.

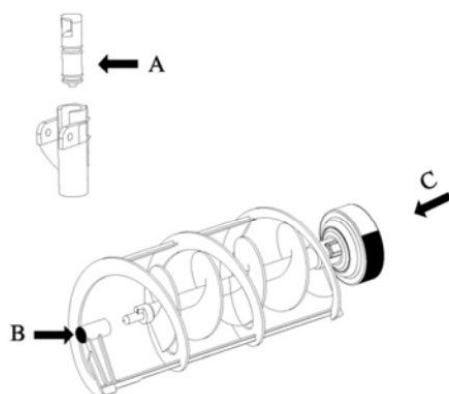


figure 7

3. Assemble the faucet by reversing the disassembly steps(fig.6)

4. Fit bowl gasket around its seat (fig.8)

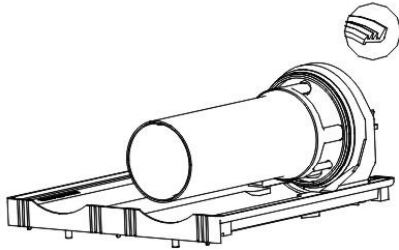


Figure 8

NOTE: The largest brim of the gasket faces the rear wall.

5. Insert the auger into the evaporator taking care to accompany it to the end so in order to prevent it from hitting against the rear wall (fig.10). Install the outer spiral by sliding it over the evaporator until its front notch engages with the exposed end of the auger shaft(fig.9)

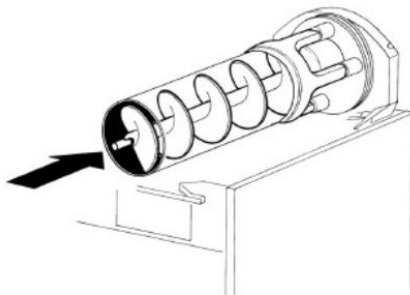


figure 10

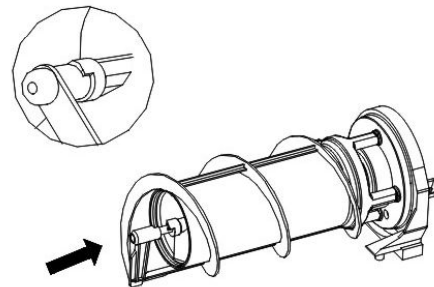


figure 9

6. Push the bowl/tank towards the rear wall of the unit until it fits snugly around the gasket. The front fastening hooks must properly engage (fig.11). Use fresh mix to remove any remaining sanitizer from the bottom of the bowls/tanks. Drain this solution and do not rinse out the machine.

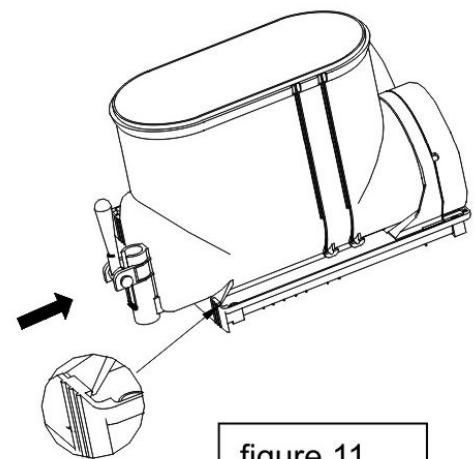


figure 11

SANITIZING

Prepare a cleaning solution of sodium hypochlorite (1 spoon diluted with 2 liters of water).

Sanitize the bowl/tank, gasket and all parts that come in contact with beverage. Rinse with clear water as recommend.

HELPFUL HINTS

Thickness Adjustment (fig.12)

Proper slush thickness is factory preset.

To change the thickness. (If needed). Use a standard screwdriver turn to the adjustment screw located at the rear wall of each bowl/tank as follows:-towards the right(clockwise) to obtain thinner product(the indicator F will go down in opening G)

-towards the left(counter clockwise)to obtain thicker product(the indicator F will go up in opening G)

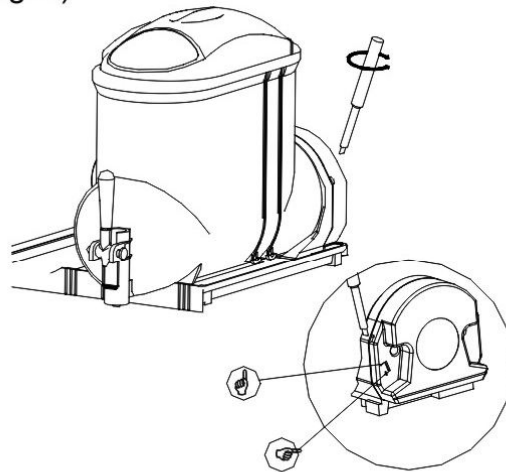


Figure 12

Note

-To shorten slush recovery time and increase production, the bowl should be refilled after the product level is lower than half of the evaporator cylinder.

-Before restarting the unit, ensure that no blocks of ice have formed, if so remove them before switching on the unit.

Excessive Heating

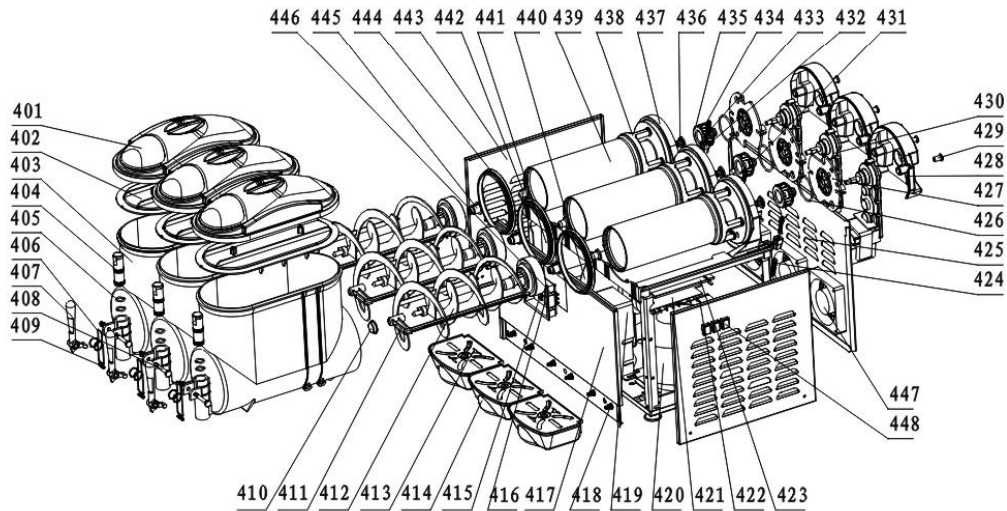
The dispenser must be able to emit heat. If the heat seems excessive, please check that no heating source is close to the unit and allow at least 15cm of free space all around the dispenser.

MAINTENANCE

Cleaning all internal components and **CONDENSER** monthly, using a brush. Make sure the condenser is dust free with no obstructions, at all times.

Note: Remove the plug from the wall socket before cleaning.

SPARE PARTS LIST



NR.	SPARE PARTS LIST
401	Top Cover
402	Lining-Top Cover
403	Bowl/Tank
404	Draw Valve
405	Seal-Draw Valve
406	Spring
407	Handle
408	Pivot
409	Spring-Small
410	Fixed Ring
411	Outer Spiral
412	Inside Auger
413	Cover-Drip Pan/tray
414	Drip Pan/Tray
415	Display Board
416	ON/OFF Button
417	Front Panel
418	Spring Bolt
419	Accessory-Compressor
420	Compressor
421	Control/Main Board

422	Electromagnetic Valve
423	Chute-Control Board
424	Regulating Spring
425	Back Panel
426	Sealing-Middle Plate
427	Middle Plate
428	Back Cover-Reducer
429	Nuts-Back Cover
430	Gear Motor
431	Lining-Middle Plate
432	Cover- Adjustable Bolt
433	Adjustable Bolt
434	Drive Support-Cover
435	Drive Support
436	Hexagonal Lining
437	Back Base Support
438	Evaporator Support
439	Assembly Evaporator
440	Fan
441	Condenser
442	Front Lining
443	Left Panel
444	Sealing-Bowl
445	Back Lining-Inside Auger
446	Switch Box
447	Axial Flow Fan
448	Separate Control Switch

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