

NINA HOT

Operator's manual
Page 2



Dear Customer,
We would like to congratulate you for choosing this high-quality product, that will certainly meet all your expectations. We thank you for the preference reserved to our company and we invite you to carefully read the following instruction manual before machine's start up.

Published by:

SPM DRINK SYSTEMS S.p.a.
Via Panaro n° 2
41057 Spilamberto (MO)

Edition: 01/2016

Revision: 02

© 2016 – SPM Drink Systems

All copying rights are reserved to SPM DRINK SYSTEMS; copying, even partial, is illegal.

The descriptions and illustrations refer to the specific machine at issue. **SPM Drink Systems** reserves the right to modify at any time the equipment for mass production.

This manual:

- is integral part of the supply and must be carefully read, in order to be properly used, in compliance with the essential safety requirements;
- has been drafted by following the dispositions **2006/42/CE** and reports the technical information that are necessary to correctly run all the procedures, under safety conditions;
- must be carefully kept (protected by a transparent, watertight wrapping, in order to avoid any damage) and must go with the machine during its life, including potential changes of ownership. In case of loss or damage, it's possible to ask for a copy to **SPM DRINK SYSTEMS**, pointing out the information stated on the identification label;

SPM DRINK SYSTEMS declines all responsibility for a wrong usage of the machine and/or damages caused by operations not provided for in this manual..

INDEX

1. IMPORTANT WARNINGS AND ADVICESE
rrrore. Il segnalibro non è definito.
2. EQUIPMENT KIT **Errore. Il segnalibro non è definito.**
3. TRANSPORT TIPS**Errore. Il segnalibro non è definito.**
4. LIFTING TIPS... **Errore. Il segnalibro non è definito.**
5. TECHNICAL SPECIFICATIONS **Errore. Il segnalibro non è definito.**
6. POSITIONING .. **Errore. Il segnalibro non è definito.**
7. CONNECTION TO THE POWER SUPPLY MAINS**Errore. Il segnalibro non è definito.**
8. START-UP PROCEDURES AND OPERATING INSTRUCTIONS .. **Errore. Il segnalibro non è definito.**
 Thermostat setting.. **Errore. Il segnalibro non è definito.**
9. CLEANING AND DAILY SANITIZING PROCEDURES **Errore. Il segnalibro non è definito.**
10. SPECIAL MAINTENANCE **Errore. Il segnalibro non è definito.**
 Control and replacement of gaskets **Errore. Il segnalibro non è definito.**
 Winter storage 17
 Product storage..... **Errore. Il segnalibro non è definito.**
11. DISCLAIMER ... **Errore. Il segnalibro non è definito.**
12. TROUBLESHOOTING GUIDE19
13. WIRING DIAGRAM... **Errore. Il segnalibro non è definito.**

1. IMPORTANT WARNINGS AND ADVICES

This installation and operation manual is an integral part of the equipment and must be kept for future consultation.

Unless otherwise stated, this manual is addressed to operators (staff members who uses the equipment on a daily basis) and to servicemen (staff members qualified to carry out the installation and/or maintenance). The parts of the manual addressed only to servicemen are pointed out accordingly. Please read carefully the warnings listed here below before installation and start-up of the equipment. This equipment has been designed to produce soft serve creamy product, sorbets, and similar products.

Upon receipt of the equipment, make sure that its part number matches the one specified in the order, which can be found on all the delivery documents.

This equipment is exclusively destined to the purpose for which it was designed. The manufacturer cannot be held responsible for any damage due to improper use.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This equipment is not suitable for outdoor use. This machine is not suitable for installation in locations where water jets are used.

The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance is intended to be used in household and similar applications such as

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels,

motels and other residential type environments;

- bed and breakfast type environments;
- catering and similar non-retail applications.

2. EQUIPMENT KIT

In the packaging of this equipment you will find also:

- operator's manual,
- 1 tube of Vaseline grease lubricant to be used for machine maintenance;
- EC declaration of conformity;
- 1 drip tray.

3. TRANSPORT TIPS

To prevent the oil held in the hermetic compressor running into the cooling circuit, the device must be carried, stored and handled in the upright position, following the direction instructions on the packing. If the device is accidentally or intentionally (for transportation reasons) kept in any other position, it must be set again in the correct position at least twenty minutes before start-up procedures, in order to let the oil flow back into the compressor.

4. LIFTING TIPS

Each machine is equipped with a special wooden pallet that allows the handling with standard forklift trucks.



Never lift the machine alone, but always seek the assistance of another operator.

To prevent and avoid any damage to the machine, all loading and unloading operations should be carried out with special care. The equipment can be lifted, with either a manual or engine-powered lifting truck, by positioning the forks in the base section of the unit. Per non provocare danni all'apparecchio, le manovre di carico e scarico sono da effettuarsi con particolare cura. E' possibile sollevare l'apparecchio, con carrello elevatore, a motore o manuale, posizionando le pale nella parte sottostante dello stesso.

The following operations should always be avoided:

- to turn upside down the machine;
- to drag the machine with ropes or others;
- to lift the machine with slings or ropes
- to shake or rattle the machine and its packaging.

The machine must be stored in a dry place with temperatures from 0°C to 40 °C. No more than 2 machines should be stacked on top of each other, taking care to maintain the vertical position, as shown by the arrows on the carton.

5. TECHNICAL SPECIFICATIONS

Technical and electrical specifications

All the machine's technical and electrical specifications are stated on the identification plate, positioned in the internal part of the equipment; a sample is shown here below.



The plate specifies:

- Model: XX
- n°: XX
- Electrical specifications: Volt/ Hz
- Max. absorption (Watt)
- Max. current (Amp)
- Machine ambient working temperatures between 24°C and 30°C.

Dimensions and weight:

NINA1

- Height: 487.5 mm
- Width: 160 mm
- Depth: 380 mm
- Weight 15kg

NINA2

- Height: 487.5 mm.
- Width: 280 mm.
- Depth: 387.5 mm.

NINA3

- Height: 520 mm.

- Width: 420 mm.
- Depth: 390 mm.

Noise emissions

The continuous, equivalent, weighted level of acoustic pressure is below 70 dB.

In the event of breakdown:

In most cases, any technical problem can be settled with slight interventions (please see the troubleshooting guide at the end of this manual); we therefore recommend you to carefully read this handbook before contacting the manufacturer or service centre.

Disposal



Caution

All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

Important

In respect of the environment, please dispose the packaging as illustrated.



This symbol:  means that the machine cannot be disposed as common waste. It must be handled in compliance with the provisions of European directive 2003/108/EC (Waste Electrical and Electronic Devices - WEEE) and the resulting national legislation, in order to prevent any potential damage to the environment and to create health risks.

In order to correctly dispose of the device, please contact the distributor from which you purchased it or our after-sales service.

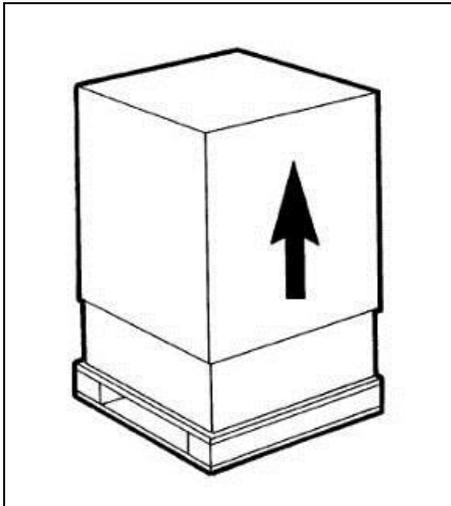


Fig. 1

6. POSITIONING

FOR MAINTENANCE WORKER ONLY

The installation and subsequent servicing operations must be carried out by skilled members who have been trained to use the device and in compliance with the regulations in force.

- a) Remove the packing and preserve it in order to reuse for winter storage.



All the parts of the packaging must be kept beyond the range of children, as they might represent a potential safety/health risk.

- b) Make sure the machine is in perfect condition.

b) Rest the machine on a sturdy, horizontal surface making sure it is well ventilated by leaving a gap of 20 cm around it and do not install it near heat sources (fig.1); **we recommend you to maintain a room temperature between 24 and 30°C.**

c) Check that the power mains voltage meets the specifications on the equipment identification plate and that the output available meets the device's power requirements. Fit the plug into an earthed socket, removing all multiple adaptors.

FOR FURTHER PRECAUTIONS, READ THE SECTION "CONNECTION TO THE ELECTRICITY MAINS" CAREFULLY.

d) The installation must be carried out in accordance with the manufacturer's instructions. Failure to comply with the positioning and installation instructions may impair the machine's operation.

Important

You are legally required to provide a suitable grounding system for the equipment. Before carrying out any cleaning and/or special maintenance on the device, make sure it is disconnected from the mains by unplugging it. In the event of a breakdown or malfunctioning, switch off the device and remove the plug.

7. CONNECTION TO THE POWER SUPPLY MAINS

FOR SERVICEMAN ONLY

Before fitting the plug in the power supply socket, for your own safety, as already mentioned in the previous paragraph, please read the following precautions.

- The machine's electrical safety is only guaranteed when it is connected to a suitable earth system, structured as provided by the national safety current regulations (fig.2). Therefore, the manufacturer cannot be held responsible for any damage due to failure of the grounding system of the machine.

- Always verify electrical specifications on the data plate of each machine. Data plate specifications always replace the information of this manual.

- For a safe and correct installation, it is essential to provide a suitable socket controlled by a thermal cut-out switch whose contacts are at least 3 mm apart, in accordance with the current national safety regulations (see fig.3).

- Never use extensions or multiple adaptors.

- Check the power lead along its entire length to make sure it is not crushed in any way.

- To unplug the device, first disconnect the power supply with the switch, then grip the plug and gently pull it out.

Important

IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS AFTER SALE SERVICE OR BY QUALIFIED PERSONNEL, TO PREVENT ANY POSSIBLE RISK.

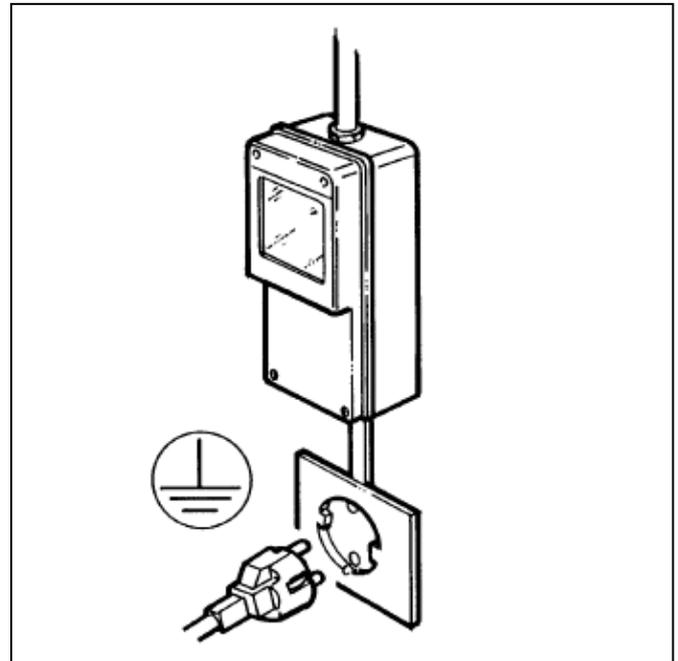


Fig. 2

8. START-UP PROCEDURES

!IMPORTANT!

BEFORE STARTING THE MACHINE, CARRY OUT THE CLEANING AND SANITISING PROCEDURES DESCRIBED IN CHAPTER 10.

- Dilute and mix the product in a separate container according to the manufacturer's instructions (see fig.3).

NOTE: "mix" is the result of the blending between water or milk with the powder to make soft serve creamy product, sorbets, and similar products.

Don't introduce more than 1.5 litres of mix inside the bowl. This kind of product has a not negligible overrun during its freezing, so it is very important to control it in order to avoid to go over the bowl maximum level (please see the chapter about the overrun calculation).

- Pour the mix obtained into the bowl (see fig.4).

- Restore the transparent cover.

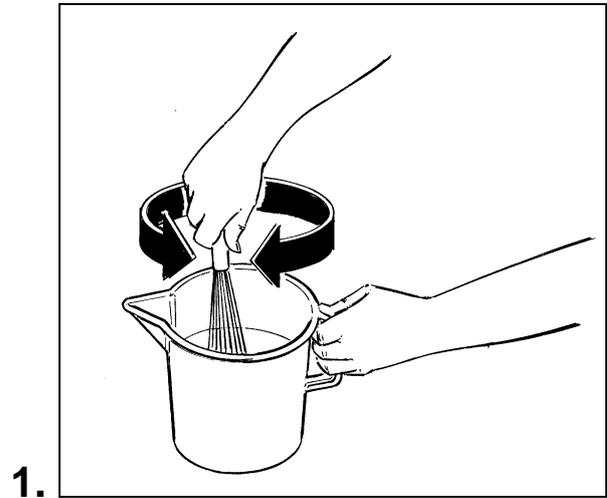
Note

Each bowl is equipped with a very efficient safety mechanism designed to protect the operator; it is activated when cover is lifted. This device automatically and immediately stops all moving parts.

If the cover is not correctly positioned, the correspondent mixing system will not work.

- Insert the female plug into the electrical power inlet (fig.5) and then the male one into the power supply socket.

- Switch on the unit main switch A (fig.9 and 10).



1.

Fig. 3

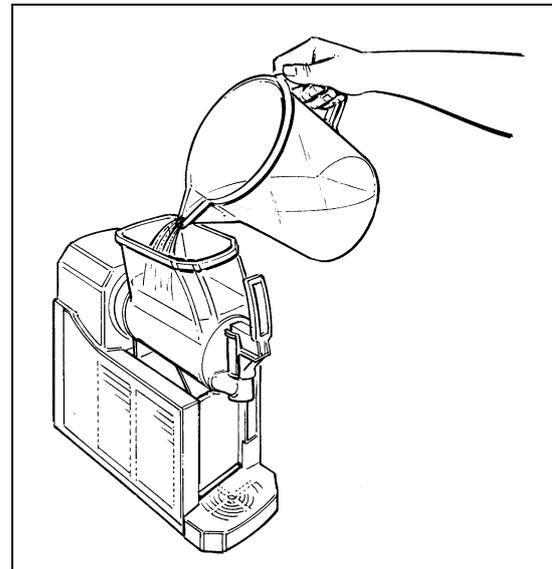


Fig. 4

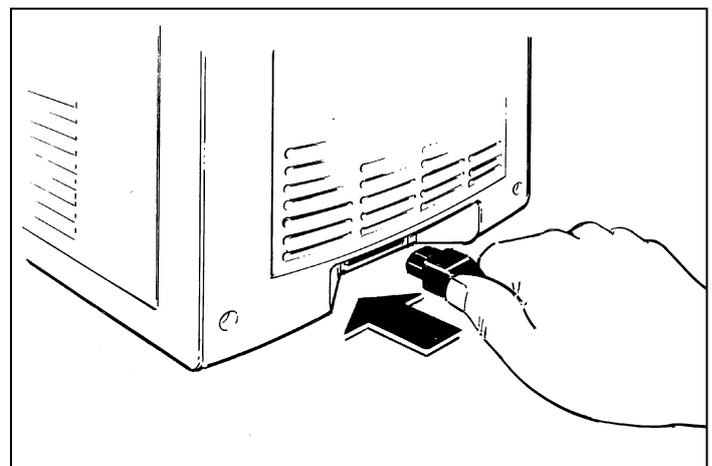


Fig. 5

- In order to activate the mixing auger it is necessary to start up the switch A (fig.6).

- In order to activate the warming element it is necessary to start up the switch B, considering that if the mixing auger is not working (switch A not in I position) the warming element does not work (fig.6).

NOTE: when the heating component the red light C is on (fig.6); the machine warms up and keeps the product at the right temperature, trough ON/OFF cycles, therefore during the normal functioning the light C will turn ON and OFF to show when the warming element is ON/OFF.

NOTE: the machine is provided by an internal thermostat to set the product's temperature, you can calibrate this thermostat to a maximum 80°C.

- Once that the product reaches the set temperature, to deliver, put the glass under the tap and pull the leve ras shown in figure 7.

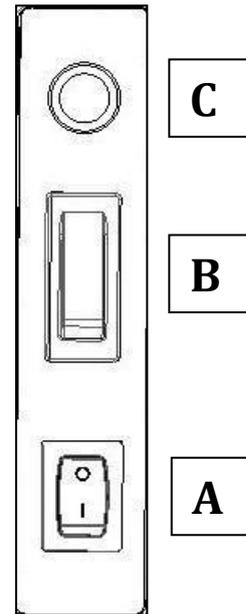


Fig. 6

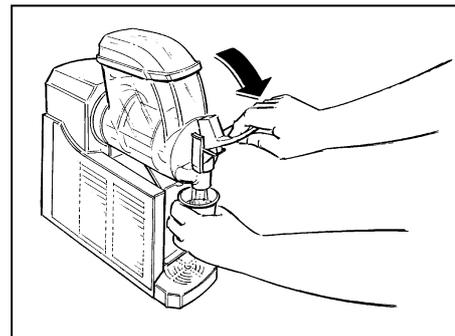


Fig. 7

Thermostat setting



Caution

Before proceeding to any maintenance operation, it is compulsory to turn OFF the machine and to unplug the power cable from the power socket.

In order to regulate the product's warming temperature it is necessary to reach and set the thermostat which is inside the machine.

How to reach the thermostat:

- Remove the voltage to the machine disconnecting the general switch unplugging the power the power cable.
- Remove the rear panel releasing the plastics knobs and pulling them towards you as shown in figure 8;
- Set the thermostat on the desired temperature (fig.9), turning the metal ring clockwise you increase the warming temperature (the maximum temperature you can reach is 80°C) turning it counter clockwise you decrease the temperature.
- Close the rear panel before making the machine working.

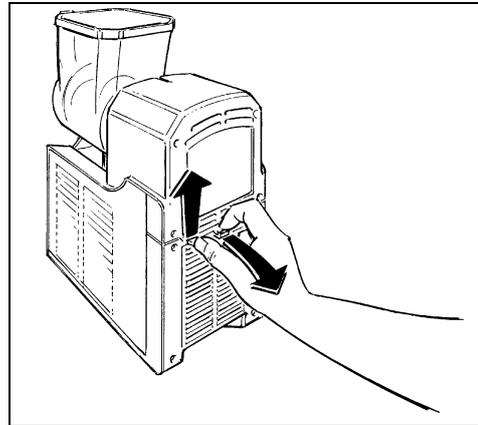


Fig. 8

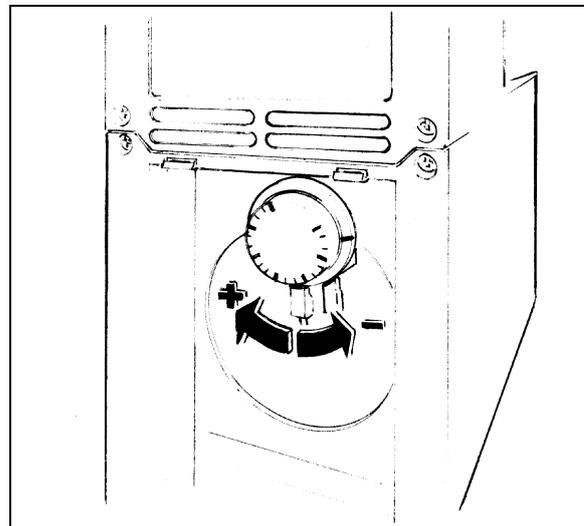


Fig. 9

9. CLEANING AND DAILY SANITIZING PROCEDURES

In order to maintain the unit in like-new operating condition and to respect current regulations, it's absolutely necessary to frequently and carefully perform the cleaning and sanitizing operations as described below.

In case of prolonged shutdown (winter storage), the machine must be disassembled, washed and sanitized according to the instructions in this manual before start-up to ensure the best possible cleanliness.



Electric shock hazard. Do not splash water on switches or allow water to flow onto electrical components inside the machine.



To prevent bacteria growth, use only sanitizers approved for plastic and rubber objects, failure to do so could create a health hazard.

NOTE: it is responsibility of the operator to be aware of and conform to the requirements of current local, state and federal laws concerning the frequency of cleaning and conservation of products used.

The cleaning instructions explained in this section are essential procedures to remove bacteria and maintain a sanitarly clean machine.

We recommend to perform the cleaning and sanitizing procedures every day and anyway according to the local laws.

The machine and the mix manufacturers decline all responsibility to damage that directly or indirectly derives from people, animals, as consequence of failure to comply with all cleaning and sanitation instructions indicated in this manual.

- Stop the warming element turning off and let the machine run with only auger activated for ten minutes .

- Provide yourself with a sanitizer suitable for plastic, rubber and stainless steel objects (AMUCHINA®).

IMPORTANT
Carefully follow the mix producer
prescriptions in terms of time and modes
of conservation.

- Remove the cover (fig.10).

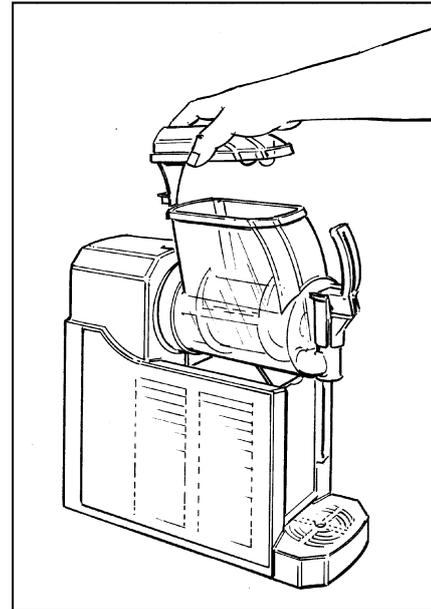


Fig. 10

- Pour lukewarm water into the bowl (fig.11) and, after re-positioning the cover, make the scraper auger rotating for some minutes (all LED switched off).

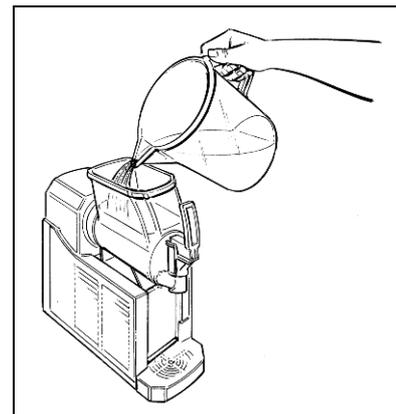


Fig. 11

NOTE

Each bowl is equipped with a very efficient safety mechanism, activated when the cover is lifted, designed to protect the operator. **If the cover is not correctly positioned, the machine will not work.**

- Empty the bowl and repeat the same operations until the coming out water is clear (fig.12).

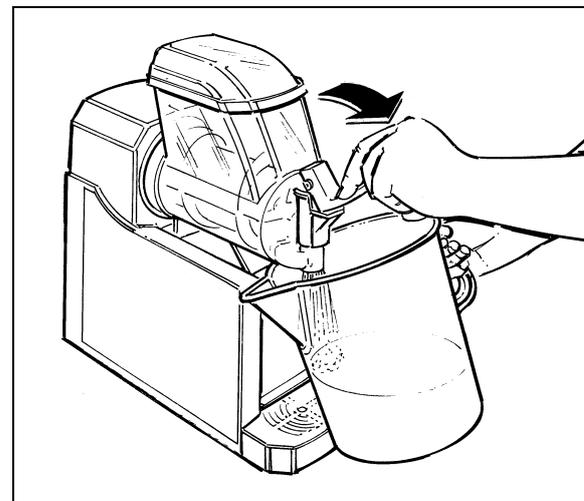


Fig. 12



Caution

To avoid electrical shock or contact with moving parts, before proceeding with the disassembling operations, make sure all switches are in "OFF" position and that the main power supply is disconnected.

- Switch off the machine and disconnect the power cable.
- Remove the cover.
- Wash and sanitize your hands and forearms.
- Remove the flood reducer as indicated in figure 13
- Simultaneously press the two securing tabs and lift the tap to extract it from its seat (see fig.14).
- Disassemble the tap by keeping the body pressed down and slipping the lever from its seat (fig.15).

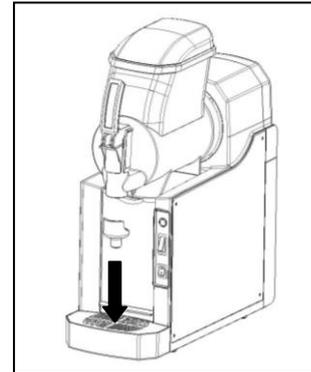


Fig. 13

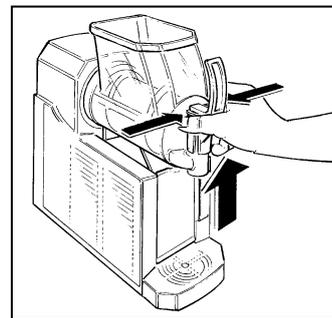


Fig. 14

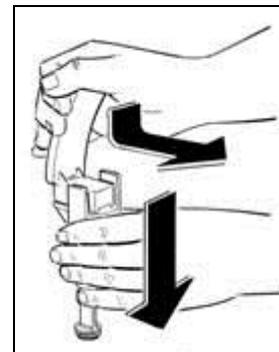


Fig. 15

- Pull the tank upward and outward, as shown, to completely remove it from its seat (fig.16).

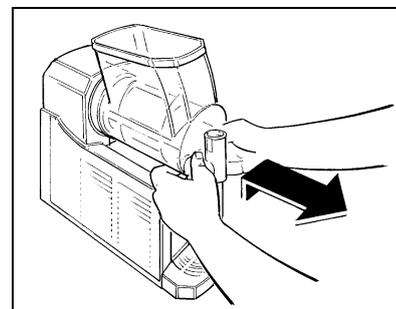


Fig. 16



Caution

**To prevent bacteria growth, remove all O-rings when cleaning.
Failure to do so could create a health hazard.**

- Pull out the mixing unit, the bell shaped seal and the bowl gasket on the back (fig.17 and 18).

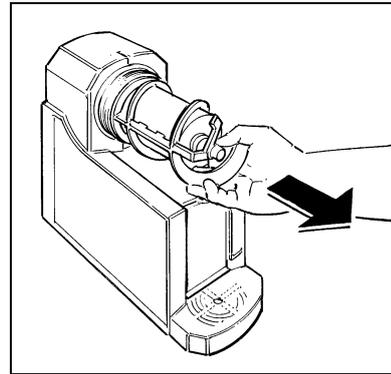


Fig. 17

- Remove the drip tray by moving it upward and pulling it outward (fig.19).

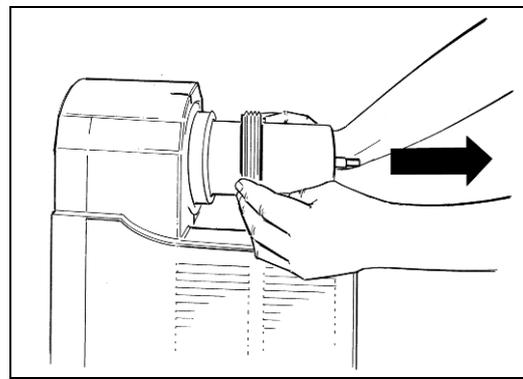


Fig. 18

- Thoroughly wash all the removed components with hot water and dish washing, but do not use abrasive detergents or powders that can damage the bowl.

IMPORTANT

Do not use too aggressive sanitizers or detergents, these kind of products could damage the bowl and the other components.

CAUTION

Never perform these washing operation with a dish washing machine; failure to do so could seriously damage the unit's parts.

- Rinse well and then place all the components in the sanitizer solution; for proper sanitizing the parts must remain fully plunged for 15 minutes or as recommended by the sanitizer manufacturer.

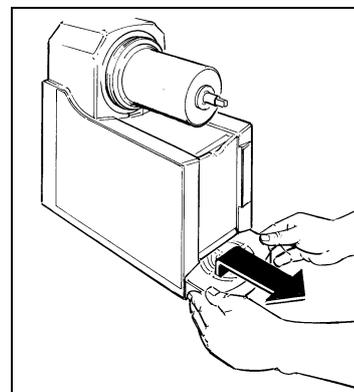


Fig. 19

- After respecting the correct sanitizing period, rinse well all the components with clean water and dry them up with a clean cloth.

- Thoroughly wash the evaporator and the drip tray surfaces with a sponge soaked with the sanitizer (see fig.20).

- Repeat all these operations with a clean sponge soaked with water and carefully dry up all the surfaces with a clean cloth.



Fig. 20

Once performed all these cleaning and sanitizing procedures, it's possible to reassemble all the components.

The correct assembly of the device is essential to prevent leakage of product and damage of the machine. To assemble the machine you will need an approved lubricant (such as Vaseline).

Make sure all parts have been washed and sanitized before assembling. Persons assembling the machine must first wash and sanitize their hands and forearms with an approved sanitizer.

- Reassemble the rear gasket respecting the correct assembling direction as indicated in figure 21.

- Spread Vaseline on the bell shaped seal internal surface before reassembling it (fig.22).

- Insert the suction gasket into the auger by carefully inserting it into its seat (fig. 23).

- Reassemble the mixing unit making sure that the frontal cylinder perfectly fit inside its rotating shaft seat (fig.24).

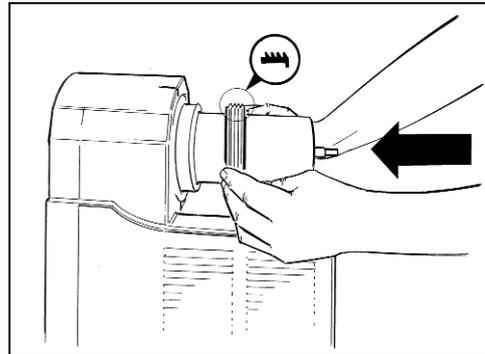


Fig. 21



Fig. 22

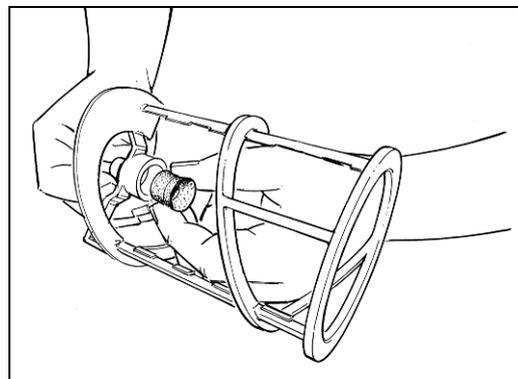


Fig. 23

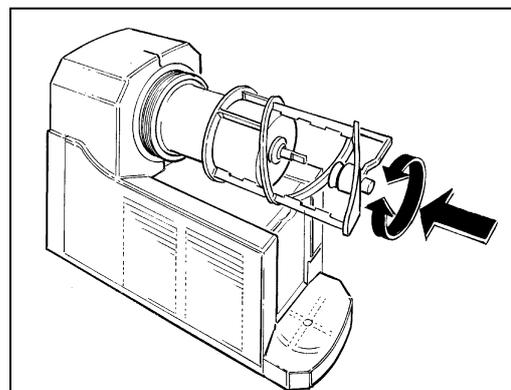


Fig. 24

- Moisten with water the rear of the tank where it meets with the seal to facilitate the reassembling procedures (see fig.25);

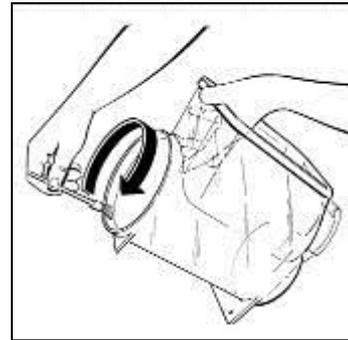


Fig. 25

- Reassemble the bowl by positioning it back into its seat until it gets blocked into it (see fig.26).

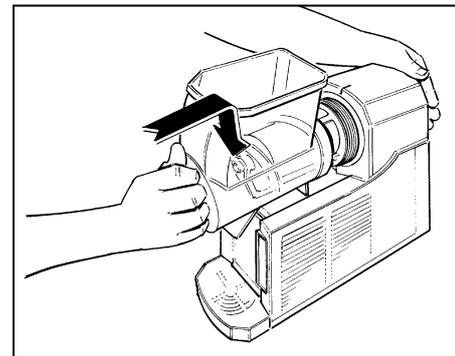


Fig. 26

- Re-insert the tap (fig.27) spreading Vaseline on the O-rings to facilitate sliding the tap in its seat until completely inserted.

!Warning!

If the tap does not perfectly slide into position, the sealing hold will be endangered.

- Reassemble the drip tray.

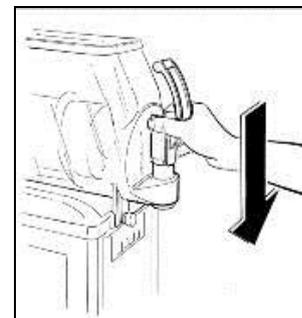


Fig. 27

SANITIZING

Whenever the machine has remained unused for some days after been cleaned and sanitized as described in the chapter 10, the sanitizing procedures described below must be performed just prior to start-up the machine.

- Remove the main cover and the secondary one.
- Pour sanitizing solution (AMUCHINA®) into the bowl carefully following the manufacturer prescriptions.
- After restoring the main cover, switch on the machine and let the auger rotating (all control board LED switched off) leaving the sanitizing solution for the time specified by its producer.

IMPORTANT

Never let the sanitizer inside the bowl for more than 15 minutes.

- Drain the solution by opening the plunger to allow the bowl to empty. Open and close the plunger at least 10 times during draining to sanitize the product way out area also.
- Thoroughly rinse repeating these operations with clean water instead of sanitizer solution.
- Now the machine is ready to be used.

10. SPECIAL MAINTENANCE



Before proceeding with any maintenance operation, it is compulsory to switch off the machine and unplug it from the mains.

Control and replacement of seals

BOWL GASKET (LOCATED AT THE REAR OF BOWL)

Replace it every 12 months according to the conditions of use and level of maintenance.

DISPENSE VALVE O-RING

The dispense valve O-rings should be replaced as necessary when wear is evident. Lubricate them each time they are replaced or the dispense valve is removed for cleaning.

SUCTION GASKET

Replace every 3 months according to the conditions of use and level of maintenance. This part should be lubricated during the re-assembly after every cleaning with Vaseline

Winter storage

To protect the unit during seasonal shutdown, it's important to properly store the machine using the following procedures:

- Disconnect all power to the freezer.
- Disassemble, wash and sanitize all parts that come into contact with the mix as described in chapter 10.
- Clean also all the exterior panels.
- Reassemble all these parts.
- Cover the machine with the original package to protect it from dust or other contaminating elements.
- Place the machine in dry location.

Product storage

Since the safety of the product used with this unit depends upon the temperature and the duration of storage, it is necessary to refer directly to the food product producer instruction and specifications in order to correctly manage it and in order to avoid any possible safety issue.

protetta dalla polvere e da altri agenti contaminanti.

- Posizionare la macchina in un luogo asciutto.

11. DISCLAIMER

The manufacturer declines all responsibility for any damage that directly or indirectly might be brought on to people, things, animals, as a consequence of failure to comply with all instructions given in this manual with the warnings concerning installation procedures, use and maintenance of the machine.

The manufacturer cannot be held responsible for possible mistakes due to printing, copying or translating errors contained in this manual. In addition, the manufacturer reserves the right to modify what deemed necessary or useful for the machine, as well as for the benefit of the user, yet at the same time maintaining the essential operative and safety characteristics of said machine.



COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b
Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369

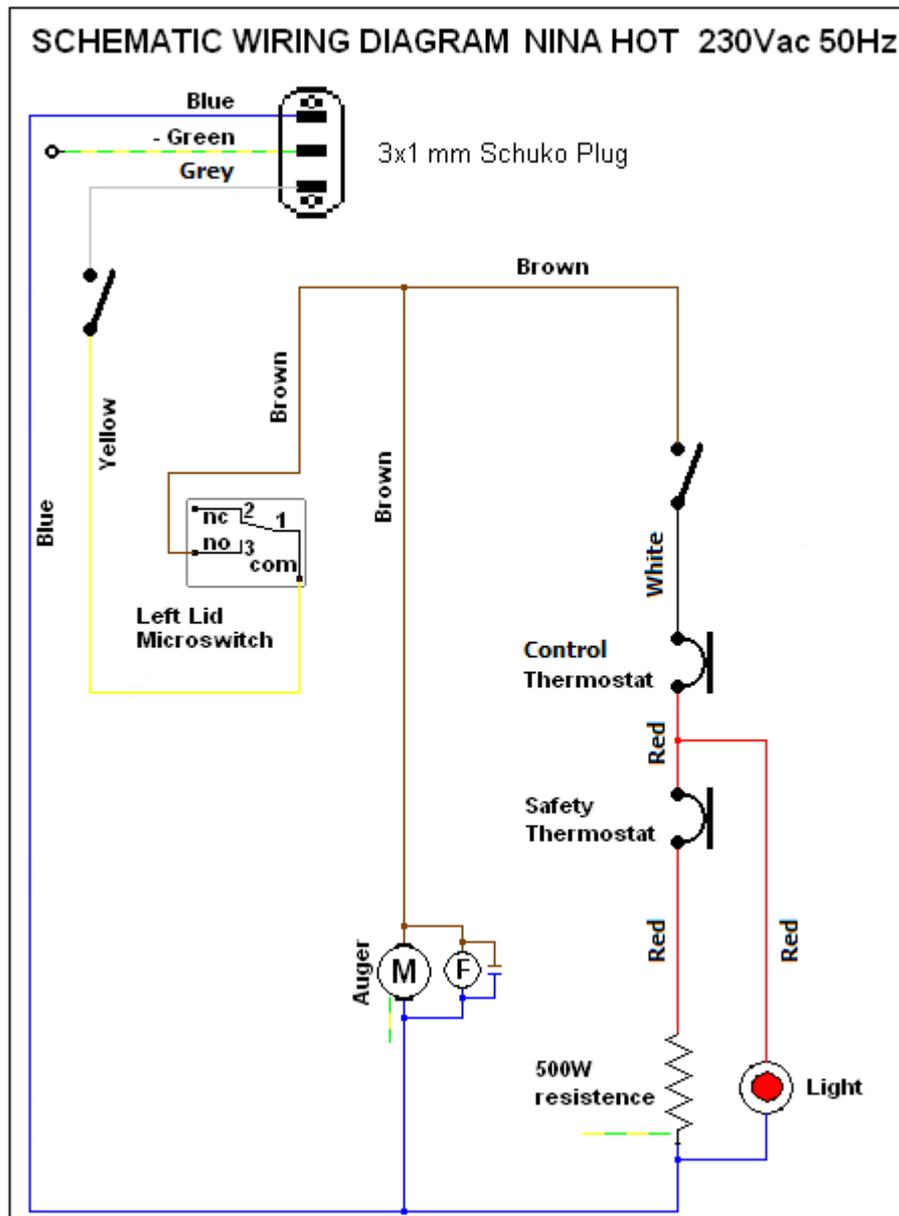


12. GUIDA ALLA RISOLUZIONE DEI PROBLEMI

NOTA BENE: le seguenti procedure devono essere eseguite da un tecnico qualificato

Problema	Possibile causa	Soluzione
The machine doesn't warm	<ul style="list-style-type: none"> The mixing auger is OFF The machine is working only in mixing mode The warming element does not work 	<ul style="list-style-type: none"> Turn on the mixing auger pressing the switch A Turn on the warming element acting on switch B Check the electric connections, if disconnected, connect them. If it doesn't work call the assistance
The machine does not warm and the red light is always ON	<ul style="list-style-type: none"> The regulation thermostat is broken and the security thermostat starts working The security thermostat is defective 	<ul style="list-style-type: none"> Replace the regulation thermostat Replace the security thermostat
The main switch is ON but the machine doesn't work	<ul style="list-style-type: none"> The main lid is not well-positioned Some electrical connections are incomplete The main switch is broken The gearmotor is defective 	<ul style="list-style-type: none"> Put correctly the main cover Check the connections and fix the incompletes Replace the switch Replace the gearmotor
The tank is dripping	<ul style="list-style-type: none"> One of the gaskets is not well positioned 	<ul style="list-style-type: none"> Reassemble the gasket correctly or replace it
The tap is dripping	<ul style="list-style-type: none"> The tap has not been put correctly The tap is stuck The O-Rings are damaged or worn out 	<ul style="list-style-type: none"> Disassemble and assemble the tap correctly Wash the tap and its seat and lubricate it with vaseline Replace the o-ring
The product drips from behind	<ul style="list-style-type: none"> The gasket is damaged or worn out 	<ul style="list-style-type: none"> Replace the gasket
The mixer does not turn	<ul style="list-style-type: none"> The main lid is not well-positioned Some electrical connections are incomplete The gearmotor is defective 	<ul style="list-style-type: none"> Put correctly the main cover Check the connections and fix the incompletes Replace the gearmotor
The mixing auger is noisy during the rotation	<ul style="list-style-type: none"> The gasket as been replaced without being correctly lubricated The mixing auger has not been replaced correctly 	<ul style="list-style-type: none"> Disassemble, wash, sanitize and lubricate correctly the gasket Disassemble and assemble correctly the mixing auger

13.WIRING DIAGRAM





COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b
Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369



DRINK SYSTEMS



COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b
Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369



DRINK SYSTEMS



COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b
Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369

ASSISTENZA TECNICA ITALIA



Mail: info@service-k.it
Tel. 059782884



Conforme alla normativa RoHS

Questo apparecchio è conforme alla direttiva europea 2002/95/CE e successive modifiche per quanto riguarda la restrizione all'uso di sostanze pericolose nella produzione di apparecchiature elettriche ed elettroniche.



Smaltimento

Ai sensi della direttiva RAEE 2002/96/CE e successiva modifica 2003/108/CE questa apparecchiatura viene contrassegnata con il seguente simbolo del contenitore di spazzatura con ruote barrato. " INFORMAZIONE AGLI UTENTI: Ai sensi dell'art. 13 del Decreto Legislativo 25 Luglio 2005 n. 151 - Attuazione delle Direttive 2002/95/CE e 2002/96/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti. Il simbolo del cassonetto barrato indica che il prodotto, alla fine della sua vita utile, deve essere raccolto separatamente dagli altri rifiuti. L'utente deve conferire l'apparecchiatura giunta a fine vita ad idonei centri di raccolta differenziata dei rifiuti elettrici ed elettronici, oppure consegnarla al rivenditore al momento dell'acquisto di nuova apparecchiatura di tipo equivalente, in ragione di uno ad uno. L'adeguata raccolta differenziata per l'avvio successivo al trattamento e allo smaltimento ambientalmente compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il reimpiego e il riciclo dei materiali di cui è composta l'apparecchiatura. Lo smaltimento abusivo del prodotto da parte dell'utente comporta l'applicazione delle sanzioni amministrative di cui al D.Lgs. n.22/1997 registro AEE IT1306000008071."



 DRINK SYSTEMS

COSTRUZIONE DISTRIBUTORI DI BEVANDE - MANUFACTURER OF BEVERAGE DISPENSER

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b

Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369

INTERNATIONAL CUSTOMER CARE



 DRINK SYSTEMS

intcustcare@spm-ice.it



+39 059781761



 DRINK SYSTEMS

S.P.M. Drink Systems S.p.a. - 41057 Spilamberto (Mo) Italy - Via Panaro, 2/b

Tel. +39 059.789811 - Fax +39 059.781761

E-mail: info@spm-ice.it - Internet: www.spm-ice.it

Cod. Fisc. e Partita IVA 03195610369 - REA MO-366825 - AEE IT13060000008071

Cap. Soc. € 1000.000,00 i.v. - Foro Competente Modena - Cod. ident. CEE IT 03195610369



Company
with certified quality
management system
UN EN ISO 9001