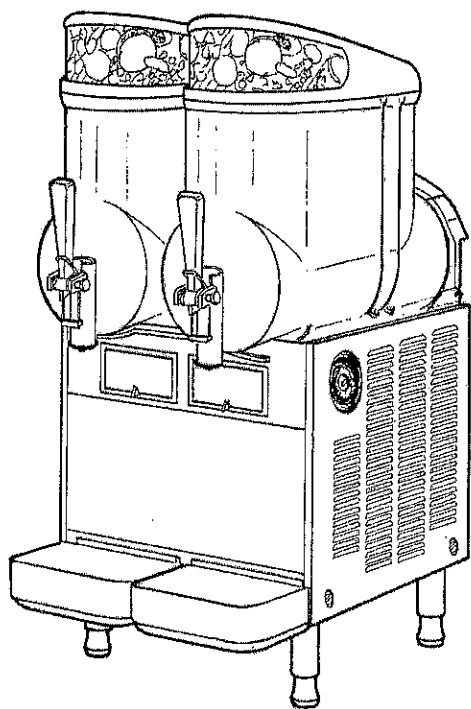


SERVICE MANUAL

UGOLINI MODEL:

MT2UL BL



**SLUSH PUPPIE SERVICE CENTER
DIVISION OF THE ICEE COMPANY
5452 SPELLMIRE DRIVE
CINCINNATI, OH 45246**

**PHONE: 1-800-433-5015
FAX: 513-771-3826**

TABLE OF CONTENTS - UGOLINI MODEL: MT2UL BL

SECTION 1	TECHNICAL CHARACTERISTICS
SECTION 2	INTRODUCTIONS
SECTION 3	INSTALLATION
SECTION 4	GENERAL SAFETY TIPS
SECTION 5	OPERATING PROCEDURES
SECTION 5.1	DESCRIPTION OF CONTROLS
SECTION 5.2	OPERATING HELPFUL HINTS
SECTION 5.3	CLEANING AND SANITIZING PROCEDURES
SECTION 5.3.1	DISASSEMBLY
SECTION 5.3.2	CLEANING PROCEDURES
SECTION 5.3.3	SANITIZING PROCEDURES
SECTION 5.3.4	ASSEMBLY
SECTION 5.4	IN-PLACE SANITIZATION
SECTION 6	ROUTINE MAINTENANCE
SECTION 6.1	QUALIFIED SERVICE MAINTENANCE
SECTION 7	DEFROST TIMER - INSTRUCTIONS
SECTION 8	GENERAL TROUBLESHOOTING GUIDE (4 PAGES)
SECTION 9	PART VIEWS / PART NUMBER DESIGNATION (5 PAGES)
SECTION 10	MT2 FACTS AND HIGHLIGHTS
SECTION 11	USER CLEANING QUICK REFERENCE (2 PAGES)
SECTION 12	QUALIFIED SERVICE TECH INSTALL STEPS (2 PAGES)
SECTION 13	REBUILD INSTRUCTIONS - DRIVE MOTOR
SECTION 14	CONTROL BOARD EXPLANATION (MULTIPLE BOARDS)
SECTION 15	WIRE/COMPONENT DIAGRAMS

1 TECHNICAL CHARACTERISTICS

SPECIFICATIONS CHART / TECHNICAL CHARACTERISTICS		
	MODEL: MT2UL	MODEL: MT3UL
OPERATING VOLTAGE	115V/60HZ/1 PHASE	115V/60HZ/1 PHASE
AMPERAGE RATING/BREAKER	15	15
DIMENSION - WIDTH	14"	14"
DIMENSION - DEPTH	19"	19"
DIMENSION - HEIGHT	28"	28"
WEIGHT	95 LBS	95 LBS
QTY OF BOWLS	2	3
CAPACITY OF EACH BOWL (MAX)	2.5 GALLONS	2.5 GALLONS
AIR CLEARANCE (ALL SIDES)	6" MINIMUM	6" MINIMUM
COMPRESSOR HORSE POWER	1/3 HP	1/3 HP
THERMOSTAT TEMPERATURE	35 - 40 DEGREES F.	35 - 40 DEGREES F.
THERMOSTAT SETTING	2-3 O'CLOCK	2-3 O'CLOCK
DEFROST CYCLE/PROGRAMABLE	24 HR TIMER	24 HR TIMER
RECOMMENDED DEFROST CYCLE	MIN-6 HOURS	MIN-6 HOURS

▶ IMPORTANT

Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered inside the left switch box. Data plate specifications will always supersede the information in this manual.

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

Specifications are subject to change without notice.

2 INTRODUCTION

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

Like all mechanical products, this machine will require cleaning and maintenance. Besides, dispenser working can be compromised by operator's mistakes during disassembly and cleaning. It is strongly recommended that personnel responsible for the equipment's daily operations, disassembly, cleaning, sanitizing and assembly, go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

3 INSTALLATION

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

▶ IMPORTANT

When handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.

- 2 - Inspect the uncrated unit for any possible damage. If

damage is found, call the delivering carrier immediately to file a claim.

- 3 - Install the unit on a counter top that will support the combined weight of dispenser and product **bearing in mind what is stated in the preceding point 1 IMPORTANT warning.**
- 4 - A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- 5 - Ensure that the legs are screwed tightly into the base of the machine.
Replace the standard legs originally installed with the 100 mm (4") legs whenever they are provided with the unit.
- 6 - Before plugging the unit in, check if the voltage is the same as that 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 grounded plug, in compliance with electrical codes in force in your area, suitable to at least 10 Amp 250 Volt (220-230 Volts 50-60 Hz areas) and 20 Amp 250 Volt (100-115 Volts 50-60 Hz areas) applications. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 0.125". Do not use extension cords.

⚠ ATTENTION

Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.

- 7 - The unit doesn't come presanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized. according to this handbook instructions (chapter 5.3 CLEANING AND SANITIZING PROCEDURES).

4 TO OPERATE SAFELY

- 1 - **Do not** operate the dispenser without reading this operator's manual.
- 2 - **Do not** operate the dispenser unless it is properly grounded.
- 3 - **Do not** use extension cords to connect the dispenser.
- 4 - **Do not** operate the dispenser unless all panels are restrained with screws.
- 5 - **Do not** obstruct air intake and discharge openings: 15 cm (6") minimum air space all around the dispenser.
- 6 - **Do not** put objects or fingers in panels louvers and faucet outlet.
- 7 - **Do not** remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.

5 OPERATING PROCEDURES

⚠ ATTENTION

In case of damages, the power cord must be replaced by qualified personnel only in order to prevent any shock hazard.

- 1 - Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.
- 2 - Fill the bowls with product to the maximum level mark. Do not overfill.
The exact quantity of product (expressed as liters and

gallons) is shown by marks on the bowl.

- 3 - In case of products to be diluted with water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
- 4 - To obtain the best performance and result, use bases designed to be run in Granita freezers. Such bases have a sugar content of 34 degrees Baumé corresponding to 64 degrees Brix.
For soft drinks the bases are to be diluted with more water, on a 1 plus 5/5.5 basis.
In any case follow the syrup manufacturer's instructions for both Granita and soft drink recipes.
If natural juices (e.g. lemon, orange) as well as sugarless products (e.g. coffee) are used, dissolve 5.3 - 7 oz of sugar per 0.25 gallons.



IMPORTANT

However Granita mix may be done, its Brix (sugar percent content) must be at least 13.



IMPORTANT

Operate the dispenser with food products only.

- 5 - Install the covers and check that they are correctly placed over the bowls. The dispenser must always run with the covers installed to prevent a possible contamination of the product.
- 6 - Set the control switches as shown in chapter 5.1 DESCRIPTION OF CONTROLS.
- 7 - Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.

5. 1 DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and a light switch. In addition each bowl is individually operated by a mixer/refrigeration switch. In fact it is possible to dispense both soft drinks and Granita.

When a bowl is in Soft Drink mode the beverage temperature is controlled by the corresponding thermostat.

When a bowl is in Granita mode the mix viscosity is controlled by the corresponding adjustment screw located in the rear wall of each container (for temperature and viscosity setting make reference to chapter 5.2 OPERATION HELPFUL HINTS).

All the switches are located on the faucet side of the dispenser in switch panels protected by switch covers (see figure 1).

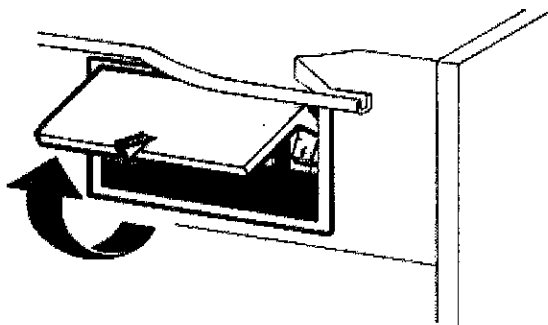


figure 1

With reference to figure 3 dispenser controls functions are as

follows:

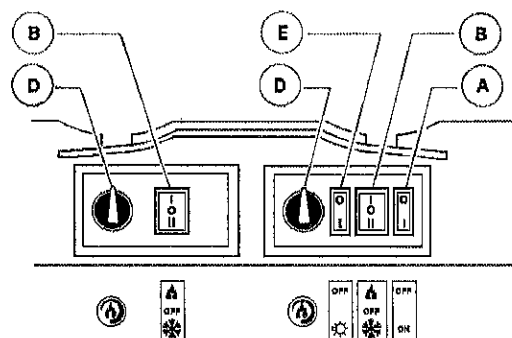


figure 2

Power switch (A)

- 0 position : power is turned OFF to all functions.
- I position : power is turned ON to all functions and the other switches are enabled. The fan motor runs.

Light switch (E)

- 0 position : all top cover lights are OFF.
- I position : all top cover lights are ON, provided that power switch (A) is set to I.

Mixer/refrigeration switch (B)

- I position : mixer and refrigeration ON. SOFT DRINK mode.
- 0 position : OFF.
- II position : mixer and refrigeration ON. GRANITA mode.

Thermostat (D)

- Turn clockwise : to decrease temperature
- Turn counterclockwise : to increase temperature

To operate the unit:

- 1 - Set the power switch to I position.
- 2 - Set the mixer/refrigeration switches as follows:
 - to the I position to get soft drink.
 - to the II position to get Granita.
- 3 - Set the light switch to I position.

5. 2 OPERATION HELPFUL HINTS

- 1 - **Granita viscosity adjustment:** proper Granita viscosity is factory preset. To change the viscosity, if needed, use a standard screwdriver to turn the adjustment screw located in the rear wall of each container as follows (see figure 3):

- towards right (clockwise) to obtain a thicker product (the indicator F will go down in opening G).
- towards left (counterclockwise) to obtain a thinner product (the indicator F will go up in opening G).

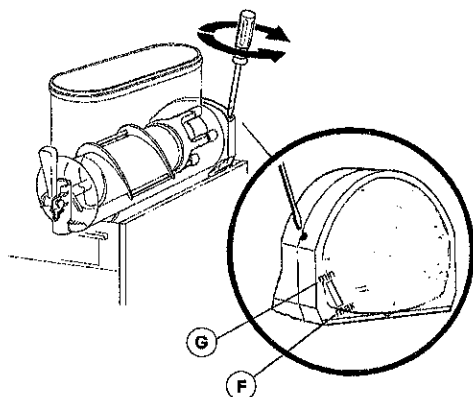


figure 3

2 - **Beverage temperature adjustment:** proper beverage temperature is factory preset. To reset, turn the knob located in each switch box as follows:

- towards right (clockwise) to decrease temperature.
- towards left (counterclockwise) to increase temperature.

Note: beverage temperature is controlled by the thermostat only when the mixer/refrigeration switch(es) are in I position, Soft Drink mode.

- 3 - When the mixer / refrigeration switch(es) are set in I position, Soft Drink mode, it is possible to manually switch off the refrigeration by turning completely towards left (counterclockwise) the thermostat knob until it clicks.
- 4 - The length of time for freeze down of Granita is governed by many variables, such as ambient temperature, mix initial temperature, sugar content (Brix level) and viscosity setting.
- 5 - To shorten Granita recovery time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
- 6 - To shorten Granita recovery time and increase productivity, the bowl should be refilled after the product level drops lower than half of the evaporator cylinder and at the start of each day.
- 7 - For good product conservation the dispenser must run overnight, at least in Soft Drink mode.
If this is not possible and product is left in the bowls overnight, the mixer/refrigeration switches must be set to the I position at least one hour before the unit is switched off. This eliminates any block of iced product forming overnight, which could result in damage to mixers or to their motor when the unit is switched back on. In any case, before the unit is restarted, make sure that no blocks of ice have been formed; if so, they are to be removed before the unit is switched on. Overnight operation in drink mode also eliminates possible ice accumulation from condensation all around the bowls.
- 8 - Mixers must not be turned off when frozen product is in the bowl: if not agitated, the product may freeze to a solid block of ice. If the mixers are turned back on in this situation, damage to the mixers and their motor may result. Therefore, mixers may be restarted only after product is melted.
- 9 - The dispenser is equipped with a magnetic coupling by which the gear motor (located outside the bowl) drives the mixers (inside the bowl).
The magnetic drive operates as an "intelligent clutch" able to automatically disconnect the mixers in case they are seized by ice or other causes.
This inconvenience can be soon noticed since an intermittent dull noise warns that mixers are still.
In this case it is necessary to unplug immediately the dispenser, empty the bowl and eliminate the cause of seizing.
- 10 - The dispenser must be able to emit heat.
In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser.

- 11 - Restrictor cap: when the unit is used in Soft Drink mode it is advisable to install the restrictor cap on the faucet outlet in order to reduce the drink outflow (see figure 4).

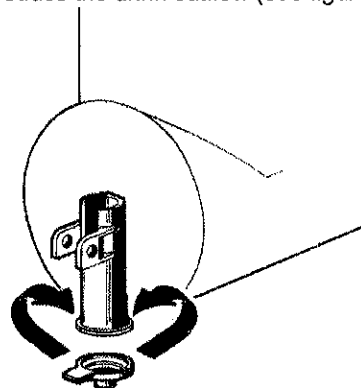
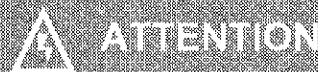


figure 4

5. 3 CLEANING AND SANITIZING PROCEDURES

- 1 - Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.
- 2 - Prior to the disassembly and cleaning, the machine must be emptied of product. To do this proceed as follows:
 - set the power switch to I position
 - set mixer/refrigeration switch(es) to I position (Soft Drink mode)
 - place a pail under each faucet and drain all product from bowls
 - set all control switches to the 0 position.

5. 3. 1 DISASSEMBLY



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.

- 1 - Remove cover from the bowl.
- 2 - Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 5) and slide it out (see figure 6).

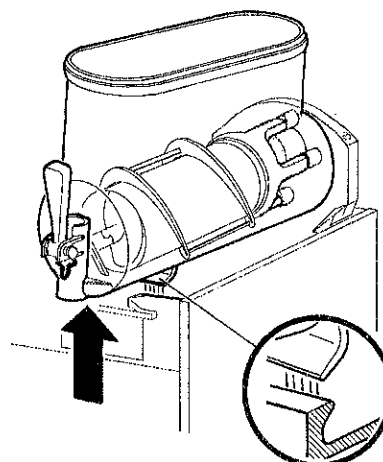


figure 5

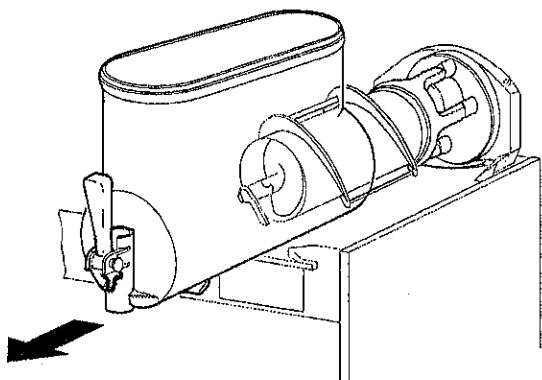


figure 6

3 - Slide the outer spiral out (see figure 7) and then the inside auger (see figure 8).

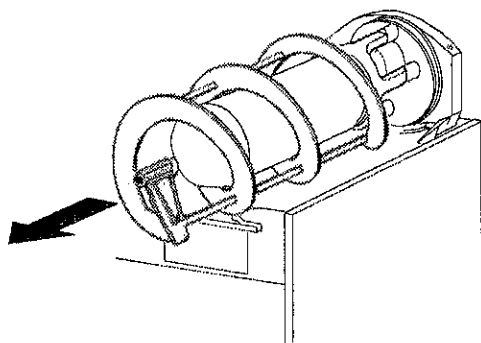


figure 7

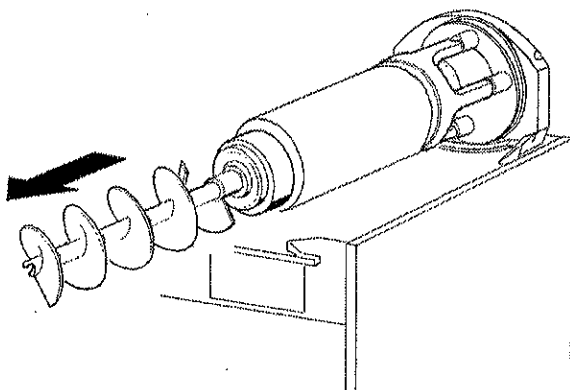


figure 8

4 - Remove the bowl gasket from its seat (see figure 9).

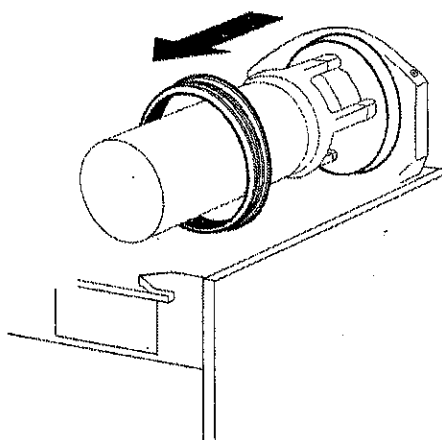


figure 9

5 - Dismantle the faucet assembly (see figure 10).

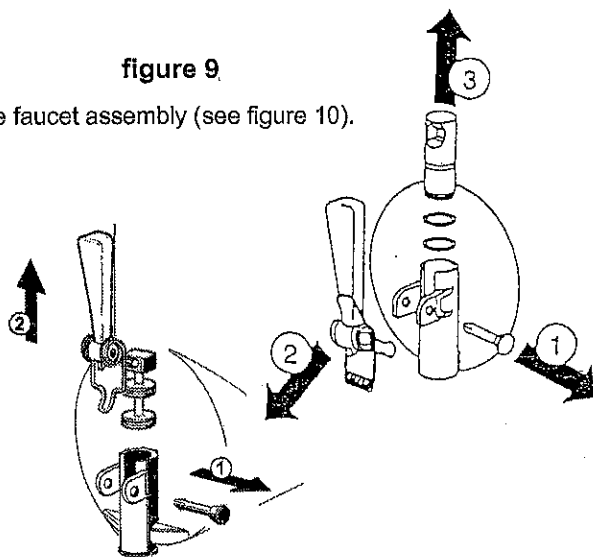


figure 10

6 - Slide the drip tray out and empty it.

5. 3. 2 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.



IMPORTANT

Do not attempt to wash any machine components in a dishwasher.

1 - Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C / 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent. Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a

solution will not provide adequate cleaning.



IMPORTANT

In order to prevent any damages to the dispenser use only a detergent suitable with plastic parts.

- 2 - Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.



ATTENTION

When cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.

- 3 - Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.
- 4 - In the same manner clean the evaporator cylinder(s) using a soft bristle brush.
- 5 - Rinse all cleaned parts with cool clean water.

5. 3. 3 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization.

- 1 - Wash hands with a suitable antibacterial soap.
- 2 - Prepare at least two gallons of a warm (45-60 °C / 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
- 3 - Place the parts in the sanitizing solution for five minutes.
- 4 - Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
- 5 - Place the sanitized parts on a clean dry surface to air dry.
- 6 - Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

5. 3. 4 ASSEMBLY

- 1 - Slide the drip tray into place.
- 2 - Lubricate faucet piston, inside auger and outer spiral (see points A, B and C of figure 11) only with the grease supplied by the manufacturer or other **food grade approved** lubricant.

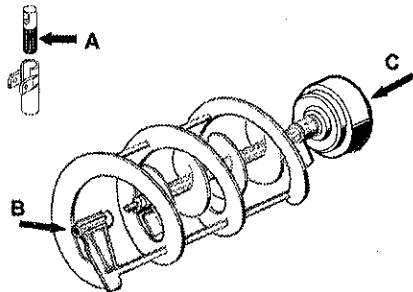


figure 11

- 3 - Assemble the faucet by reversing the disassembly steps (see figure 10)
- 4 - Fit bowl gasket around its seat.
Note: the largest brim of gasket must face against the rear

wall (see figure 12).

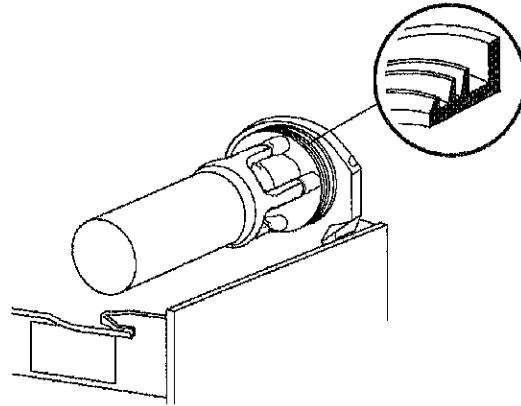


figure 12

- 5 - Insert the auger into the evaporator taking care to accompany it to the end so as to prevent it from hitting against the rear wall (see figure 13).

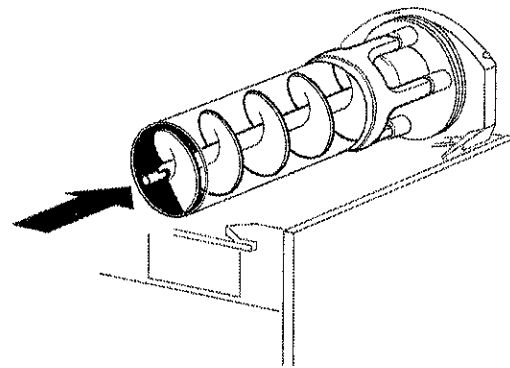


figure 13

- 6 - Install the outer spiral. Slide it over the evaporator until its front notch engages with the exposed end of the auger shaft (see figure 14).

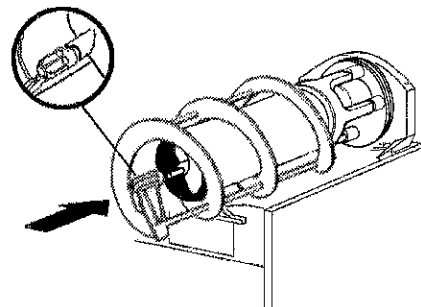


figure 14

- 7 - Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are

properly engaged (see figure 15).

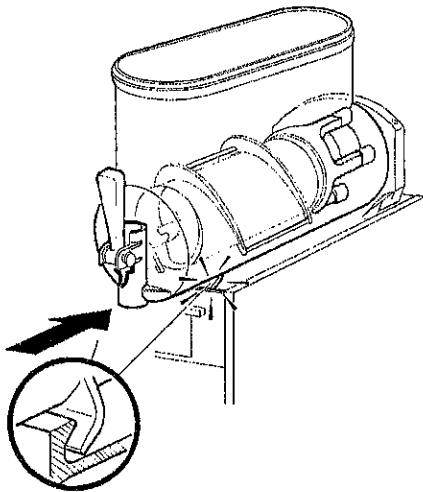


figure 15

- 8 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

5. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitization described before, but never in lieu of it.

- 1 - Prepare two gallons of a warm (45-60°C / 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
- 2 - Pour the solution into the bowl(s).
- 3 - Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
- 4 - Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
- 5 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

6 ROUTINE MAINTENANCE

- 1 - **Daily:** inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.
- 2 - **Monthly on MT 1P, MT 2 and MT 3 models:** remove the dust from the condenser filter. A blocked filter will reduce

the two plastic coated screws (see figure 16).

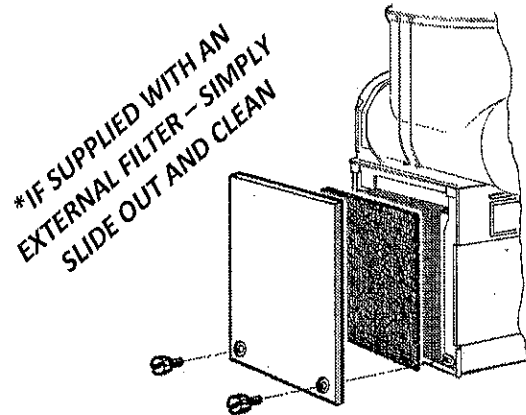


figure 16

- 3 - Replacement of lighted top cover bulb: remove the fixing screw placed in the upper part of the top cover, remove the lower part and replace the bulb (using a 24-28V 21W max bulb). Reassemble the top cover and replace the fixing screw.(see figure 17)

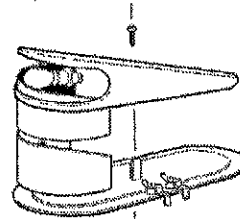


figure 17



ATTENTION

Condenser fins are very sharp. Use extreme caution when cleaning.

6. 1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

- 1 - **Annually:** remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
- 2 - Never remove the insulating jacket from around the suction tubing of the evaporator (the copper tubing located on the right side of gear motor). In case the insulating jacket is missing replace the entire parts with original spare parts from the supplier.
- 3 - In order to prevent any damages to the dispenser, all plastics parts must be lubricated only with grease supplied by the manufacturer or with another lubricating product suitable for polycarbonate.



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.



IMPORTANT

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

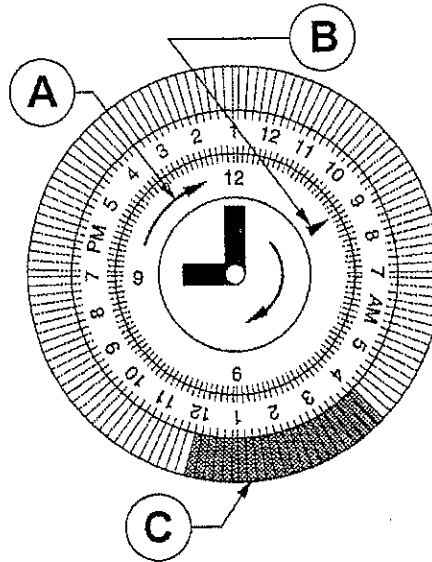
7 DEFROST TIMER (OPTIONAL)

The Defrost Timer, located on the right side of the unit,

performance and could cause compressor failure. Remove the only left panel (from faucet side) unscrewing

SLUSH PUPPIE BRANDS

UNIVERSAL DEFROST TIMER INSTRUCTIONS



STEP #1: WARNING – NEVER ROTATE THE TIMER DIAL COUNTERCLOCKWISE. THIS WILL PERMANETLY DAMAGE THE INTERNAL MECHANISM. NOTICE THE DIRECTION ERROW "A".

STEP #2: Align the current time of day with the arrow "B" on the timer face. This is a 24 hour timer showing both A.M. and P.M. hours. Be sure to be on the correct A.M./P.M. hour segments.

STEP #3: Program the defrost cycle by pushing out the tabs (example "C") that correspond to the hours desired to defrost. Each tab represents 15 minutes. A minimum of 6 hours is needed to defrost the Slush Puppie Brand product(s). A total liquid state is needed to properly blend, remove air, and to offer the proper texture of Slush Puppie Branded Frozen Drinks.

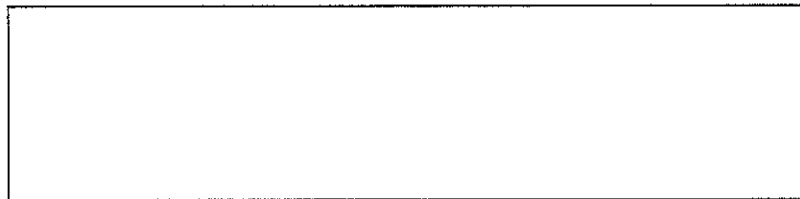
NOTES:

- When all of the tabs are pushed in toward the timer center, the defrost function is turned off. The Frozen Drink Dispenser will operate as if it were not equipped with a defrost timer/function.
- It is important to always defrost a minimum of 6 hours each day. Meaning a continuous defrost cycle with all pins pushed out (away from the center of the timer) for the designated time period. (PINS IN IS ON – DAILY FREEZE CYCLE) (PINS OUT IS OFF – DEFROST CYCLE).
- Find the best defrost period that works with each location. Defrost during common slow periods when minimal to no drinks are served.
- Longer defrost times are always recommended. Visual style Frozen Drink Dispensers are equipped with thermostats that keep the liquid product at 38-40 Degree F.

GENERAL TROUBLESHOOTING GUIDE

MT2 & NHT MODELS

WHEN THE TROUBLESHOOTING GUIDE
FAILS TO CORRECT YOUR EQUIPMENT
ISSUE, CALL YOUR LOCAL SERVICE
REPRESENTATIVE INDICATED BELOW



PROBLEM	POSSIBLE CAUSES	REMEDY SOLUTIONS
Top cover not illuminated	<ol style="list-style-type: none"> 1. Light switch turned off 2. Top cover wrongly fitted onto bowl 3. Failed bulb 4. Bowl light wire wrongly fitted or damaged 5. Failed light transformer 6. Loose or broken electrical wires from switch to bulb 	<ol style="list-style-type: none"> 1. Turn switch on 2. Fit top cover properly 3. Replace bulb 4. Fit correctly or replace 5. Replace light transformer 6. Tighten connections or replace wiring
Inner & outer blades fail to rotate	<ol style="list-style-type: none"> 1. Damaged/Broken Blades 2. Ice blocks inside the bowl 3. Inoperative mixer motor 4. Brix (sugar content) too low 	<ol style="list-style-type: none"> 1. Replace blades - Correct mix or low fill situation 2. Remove ice blocks, determine mechanical failure or incorrect mix 3. Refer to mixer motor not rotating 4. Adjust brix to correct value
Mixer motor not rotating (Minor service required)	<ol style="list-style-type: none"> 1. Thermal protector motor cut out 2. Loose or broken electrical wires 3. Shorted stator winding 4. Seized rotor (motor failure) 5. Damaged or worn gears in the box unit and/or components 	<ol style="list-style-type: none"> 1. Check for proper line voltage 1. Check for proper viscosity-low brix, low fill 1. Check for adequate condenser air flow, clean filter and/or condenser 1. (obstructions or inoperative fan motor) 2. Tighten connections or replace wiring / connections 3. Replace stator winding 4. Check for bushing alignment (replace failed parts) 5. Replace inoperative gears & gear components
Unit cooling but not freezing	<ol style="list-style-type: none"> 1. Mixer / Refrigeration switch set to I position 2. Clogged and dirty condenser 3. Improper airflow through condenser 4. Brix too high (product too sweet) 5. Low refrigerant charge 6. Timer – Positioned in night/defrost mode 	<ol style="list-style-type: none"> 1. Set mixer/refrigeration switch to II position 2. Clean condenser filter and/or condenser 3. Allow for adequate free air on each side of the unit (min 6" on all sides) 4. Reduce Brix to correct value 5. Detect possible leak Repair leak & charge to correct value 6. Position the timer pins for proper day/night Mode – (Pins in-on) (Pins out-off) Set the time to the correct time
Unit not cooling at all	<ol style="list-style-type: none"> 1. Inoperative fan motor 2. Automatic reset high pressure cut out -indicated by illuminated lamp indicator 3. Failure of any of compressor electrical components (overload protector, starting relay, starting or run capacitors. 4. Failed 24 hour defrost timer 5. Control board failure / relay failure 6. Compressor motor inoperative (shorted or seized) 	<ol style="list-style-type: none"> 1. Check for free rotation and remove possible obstacles. Replace fan motor if faulty 2. Review for proper air flow, blocked condenser or dirty removable filter 2. Possible high pressure switch failure - replace switch 3. Replace faulty electrical component - replace faulty component 4. Replace defective timer 5. Replace control board / replace relay 6. Replace compressor

PROBLEM	POSSIBLE CAUSES	REMEDY SOLUTIONS
Unit not cooling at all on one side (other side normal)	<ol style="list-style-type: none"> 1. Failed consistency microswitch 2. Low refrigerant charge 3. Control board failure / relay failure 4. Solenoid valve not opening (coil) 5. Solenoid valve not opening (mechanical par) 	<ol style="list-style-type: none"> 1. Replace microswitch 2. Repair leak & add the appropriate Refrigeration charge 3. Replace control board / replace relay 4. Replace solenoid valve coil 5. Replace solenoid valve body
Unit excessively freezing on one side (other side normal)	<ol style="list-style-type: none"> 1. Mixer not rotating at full speed 2. Failed consistency microswitch 3. Control board failure 4. Solenoid valve not closing 5. Motor – Failure to pivot 6. Consistency adjustment 	<ol style="list-style-type: none"> 1. Rebuild or replace gear motor 2. Replace microswitch 3. Replace control board 4. Replace solenoid valve body 5. Correct obstacles or slack in wire harness. Lubricate pivot areas of motor 6. If changed, correct to the appropriate setting
Safety pressure switch (Illuminated)	<ol style="list-style-type: none"> 1. Dirty condenser or condenser filter 2. Improper air flow through condenser 3. Inoperative fan motor 	<ol style="list-style-type: none"> 1. Remove dust from condenser or condenser filter. Allow adequate time for auto reset 2. Check for minimum of 6" of free air space all around the unit. Check for fan free rotation and remove possible obstacles. External air may be inadequate to allow for proper operation 3. Replace fan motor if faulty Check for fan free rotation and remove possible obstacles. Replace fan motor if faulty
Ice forming on outside of bowls	<ol style="list-style-type: none"> 1. Improper thermostat settings 2. Blocked condensation drain tube Failure to drain condensation 3. Improper brix/ratio - too much concentrate 	<ol style="list-style-type: none"> 1. Position the thermostat control to the 3 o'clock position – Remove external ice 2. Remove blockage Adjust the rear legs to allow a slight forward tilt to improve drain path 3. Remove all product and correct or replace
Product quality comprised (Minor service required)	<ol style="list-style-type: none"> 1. Spoiled mixed product - Storage 2. Product "foamy" and light in color 3. Product with large ice crystals Spoiled product 	<ol style="list-style-type: none"> 1. Keep all mixed product below 40°F Refrigerate all unused or premixed brand products 2. Must keep the product level above the auger blade. Low fill introduces air into the product brands 2. Each thermostat control must be set at its 3 o'clock position to allow for nightly defrost 3. Each thermostat control must be set at Its 3 o'clock position to allow for nightly defrost and/or product protection 3. Clean and sanitize regularly to avoid product contaminants

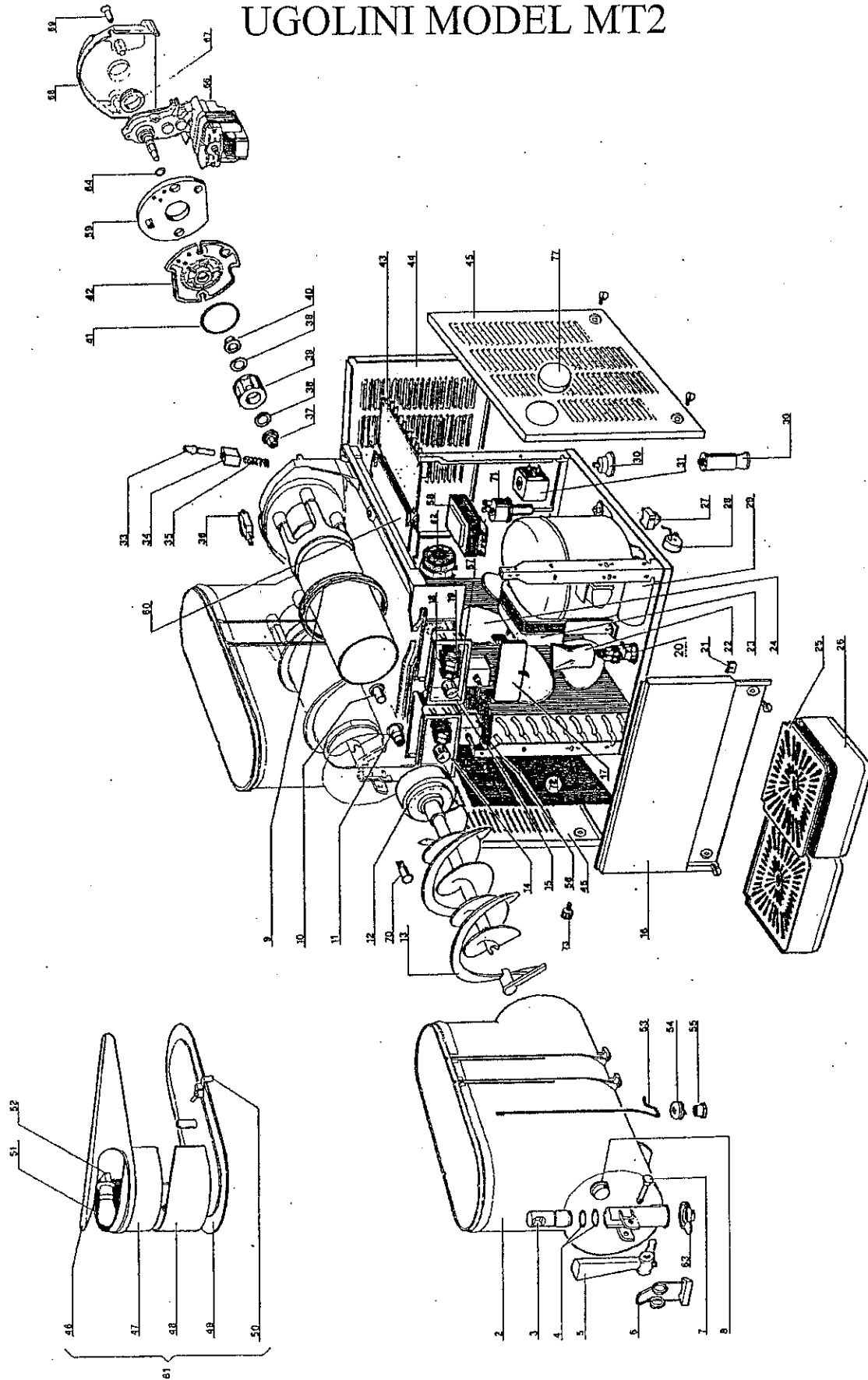
PROBLEM	POSSIBLE CAUSES	REMEDY SOLUTIONS
Autofill System One bowl will not fill	<ol style="list-style-type: none"> 1. Bowl fasten hooks not properly engaged 2. AF probe missing 3. Water supply or safety shut off valve off 4. The autofill switch is in the off position 	<ol style="list-style-type: none"> 1. Engage bowl fastening hooks 2. Replace probe 3. Turn all necessary supply valves on 4. Turn the autofill switch to the on "1" position
Unit excessively freezing on one side (other side normal)	<ol style="list-style-type: none"> 1. Mixer not rotating at full speed 2. Failed consistency microswitch 3. Control board failure 4. Solenoid valve not closing 5. Motor -- Failure to pivot 6. Consistency adjustment 	<ol style="list-style-type: none"> 1. Rebuild or replace gear motor 2. Replace microswitch 3. Replace control board 4. Replace solenoid valve body 5. Correct obstacles or slack in wire harness. Lubricate pivot areas of motor 6. If changed, correct to the appropriate setting
Safety pressure switch (Illuminated)	<ol style="list-style-type: none"> 1. Dirty condenser or condenser filter 2. Improper air flow through condenser 3. Inoperative fan motor 	<ol style="list-style-type: none"> 1. Remove dust from condenser or condenser filter. Allow adequate time for auto reset 2. Check for minimum of 6" of free air space all around the unit. Check for fan free rotation and remove possible obstacles. External air may be inadequate to allow for proper operation 3. Replace fan motor if faulty Check for fan free rotation and remove possible obstacles. Replace fan motor if faulty
Ice forming on outside of bowls	<ol style="list-style-type: none"> 1. Improper thermostat settings 2. Blocked condensation drain tube Failure to drain condensation 3. Improper brix/ratio - too much concentrate 	<ol style="list-style-type: none"> 1. Position the thermostat control to the 3 o'clock position -- Remove external ice 2. Remove blockage Adjust the rear legs to allow a slight forward tilt to improve drain path 3. Remove all product and correct or replace
Product quality comprised (Minor service required)	<ol style="list-style-type: none"> 1. Spoiled mixed product - Storage 2. Product "foamy" and light in color 3. Product with large ice crystals Spoiled product 	<ol style="list-style-type: none"> 1. Keep all mixed product below 40°F Refrigerate all unused or premixed brand products 2. Must keep the product level above the auger blade. Low fill introduces air into the product brands 2. Each thermostat control must be set at its 3 o'clock position to allow for nightly defrost 3. Each thermostat control must be set at its 3 o'clock position to allow for nightly defrost and/or product protection 3. Clean and sanitize regularly to avoid product contaminants

MODEL MT2 UL EXPLODED PART NUMBER VIEW

JK - 03/14/12

DWG	OLD	NEW		DWG	OLD	NEW	
NO.	PART NO.	PART NO.	DESCRIPTION	NO.	PART NO.	PART NO.	DESCRIPTION
2	UG00106	41808783	Bowl, Plastic	43	UG00113	41808788	Board, Control
3	UG00161	41808822	Plunger, Spigot	44	UG00236	41808857	Panel, Rear, Stainless, MT2
3	UG00420	41809623	Plunger, Spigot, Flow Design	45	UG00267	41808875	Panel, Side w/Timer, MT2, MT3
4	UG00101	41808779	O Ring, Plunger, Spigot	45	UG00513	41808916	Panel, Side, Black, MT2, MT3
5	UG00639	41809642	Handle, Red, Plastic	45	UG00514	41808917	Panel, Side, w/Timer, MT2, MT3
5	UG00640	41809643	Handle, Black, Plastic	45	UG00511	41808914	Panel, Rear, Black, MT2
6	UG00122	41808794	Spring, Handle	45	UG00010	41808751	Screw, Panel
6	UG00447	41809644	Spring, New Style, Handle	46	UG00147	41808813	Cover, Upper White, Light
7	UG00103	41808781	Pin, Red, Handle, Plastic	46	UG00515	41808918	Cover, Upper Blk, Light
7	UG00498	41808909	Pin, Black, Handle Plastic	47	UG00178		Lightbox Insert, Fruit
8	UG00537L	41809812	Thrust Washer - Plastic Only	48	UG00188	41808841	Light Assembly, Lens
8	UG00536L	41809811	Cap, Rubber-Thrust Washer	49	UG00094	41808773	Lens, Lighted Top, Lower
9	UG00105	41808782	Gasket, Bowl, Rubber	50	UG00084	41808761	Contact, Light
10	UG00126	41808797	Bushing, Rear Wall, Front	51	UG00100	41808778	Lamp, Bayonet, 28V, 6 Watt, #623
11	UG00127	41808798	Bushing, Blade	52	UG00131	41808800	Socket, Bayonet Bulb
12	UG00110	41808786	Blade, Inner, Plastic	53	UG00148	41808814	Wire, Light, Bowl
13	UG00556	41808787	Blade, Outer, Plastic	54	UG00098	41808776	Contact, Flexible, Gray
14	UG00129		Switch Box	54	UG00533	41809654	Contact, Flexible, Blk
15	UG00130	41808799	Box, Power Switch, Gray	55	UG00177	41808834	Ring, Fixing
16	UG00239	41808859	Panel, Front, MT2, Stainless	56	UG00132	41808801	Thermostat
17	UG00264		Switch Box Cover	58	UG00193	41808844	Transformer, 2 Bowl
18	UG00123	41808795	Switch, 3 Position	59	UG00231	41808853	Cover, Foam Insulation
19	UG00124	41808796	Switch, 2 Position	60	UG00268	41808876	Cover, Powerboard Housing
20	UG00265	41808874	Terminal Block, with Cable Clamp	61	UG00099	41808777	Lighted Top Assy, White
21	UG00179	41808835	Clip, Panel	61	UG00520	41808921	Lighted Top Assy, Black
23	UG00108	41808784	Motor, Fan, MT2, MT3	62	K2012	41809473	Timer, 24 hour, with Battery
23	41809733CAUG	41809733	Motor-Fan, 16W UG-CAB	63	UG00134	41808803	Cap, Restrictor, Plastic
23	D1005UN	41809696	Bracket, Fan, Universal UG-CA	64	UG00144-25PCS	41809719	O Ring-Evap, M Shaft, 25 pcs
24	UG00133	41808802	Blade, Fan, Metal	66	UG00046	41808752	Motor, Drive, Magnetic
25	UG00138	41808806	Drip Tray Insert, Gray	67	UG00153	41808817	Bushing, Rear
25	UG00506	41808912	Drip Tray Insert, Black	68	UG00091	41808771	Cover, Rear, Gray, Manual Fill
26	UG00139	41808807	Drip Tray, Gray	69	UG00154	41808818	Screw, Rear Cover, Gray
26	UG00508	41808913	Drip Tray, Black	69	UG00517	41808919	Screw, Rear cover, Black
27	UG00085-10	41808763	Relay, Compressor, MT2	70	UG00181	41808837	Warning, Light Assembly
28	UG00085-20	41808764	Overload, MT2, Old Style	71	UG00195	41808846	Switch, Safety
29	UG00085-30	41808767	Capacitor, MT2	72	UG00119	41808791	Condenser Filter
30	UG00158	41808821	Leg, Rubber	73	UG00135	41808804	Screw, Thumb, Panel, Gray
30	UG00092	41808772	Leg, Plastic, 4"	73	UG00519	41808920	Screw, Thumb, Panel, Black
30	UG00092-10	41809598	Rubber Cushion Leg Tip Set	77	UG00157	41808820	Cover, Timer
31	UG00120	41808792	Solenoid, Coil, WB 4.5	N/S	UG00082	41808756	Compressor, 1/2 HP, MT3, R22
31	UG00364	41808896	Solenoid, Body, Cap Tube	N/S	UG00082-10	41808757	Relay, Compressor, MT3
33	UG00087	41808768	Screw, Density	N/S	UG00082-20	41808758	Overload, MT3
34	UG00089	41808770	Nut, Density	N/S	UG00082-30	41808767	Capacitor, MT2
34	UG00720	41809770	Nut-Density, New Style	N/S	UG00085	41808762	Compressor, 1/3, MT2, R22
35	UG00088	41808769	Spring, Density	N/S	UG00050	41808754	Kit, Maintenance, MT2
36	UG00121	41808793	Switch, Micro	N/S	UG00233	41808854	Rear Wall, Gray, MTUL
37	UG00227	41808849	Bushing, Inner Wall	N/S	UG00464	41808901	Rear Wall, Black, MTUL
38	UG00229	41808851	Washer, Drive, Magnetic	N/S	UG00364	41808896	Solenoid, Body, Cap, Tube
39	UG00228	41808850	Drive, Magnetic	N/S	SP0157.0002	41808319	Filter, Condenser, External
40	UG00230	41808852	Bushing, Flange	N/S	K0159	41809430	Cover, Locking, MT2UL, Canvas
41	UG00226	41808848	O Ring, Flange	N/S	K0077	41809408	Lock and Two Keys, Spigot
42	UG00183	41808838	Flange, Gear Motor	N/S	K0162	41809433	Cover, Locking, MT3, Canvas

UGOLINI MODEL MT2



MODEL MTUL & NHTUL AUTOFILL

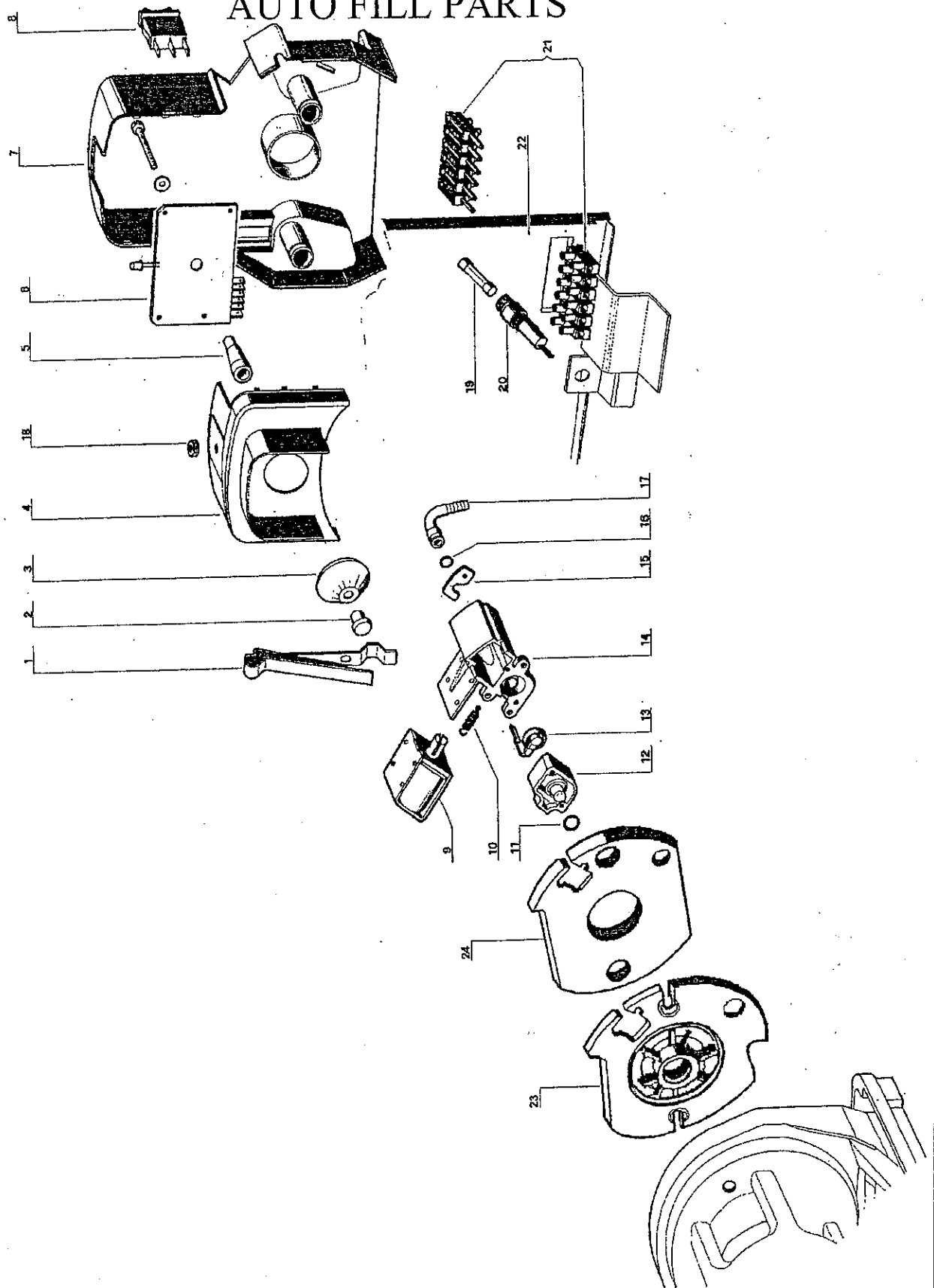
GEAR MOTOR PARTS VIEW

DWG	OLD	NEW	
NO.	PART NO.	PART NO.	DESCRIPTION
1	UG00115	41808789	Clip, Probe, Metal
2	UG00277	41809599	Contact, A.F.
3	UG00490	41808878	Contact, Flexible, Gray
3	UG00533	41809654	Contact, Flexible, Blk
4	UG00279	41808879	Cover, Front, Gray
4	UG00491	41808905	Cover, Front, Black
5	UG00280	41808880	Spacer, Contact
6	UG00473	41808902	Control, Board, Liquid Level
7	UG00281	41808881	Cover, Rear, Gray, Autofill
7	UG00492	41808906	Cover, Rear, Black, Autofill
8	UG00282	41808882	Switch, 3 Position
9	UG00283	41808883	Valve, Solenoid
10	UG00284	41808884	Spring, A.F. Valve
11	UG00144	41808811	O Ring, Faucet, Motor Shaft
12	UG00285	41808885	Faucet, Front part, Gray
13	UG00286	41808886	Valve, Auto Fill, Solenoid
14	UG00287	41808887	Faucet, Rear Part, Gray
14	UG00494	41808907	Faucet, Rear part, Blk
15	UG00288	41808888	Clip, Fitting
16	UG00112	41808922	O Ring, Autofill, Fitting
17	UG00095	41808774	Fitting, 90 Degree, Autofill
18	UG00289		Gasket, LED, Light
19	UG00290	41808889	Fuse, 1.25 amp, MT1, MT2, MT3
20	UG00291	41808890	Fuse, Holder
21	NA	NA	Terminal Block
22	UG00293		Panel, Back, Autofill, MT2
22	UG00294		Panel, Back, Autofill, MT3
23	UG00295	41808891	Flange, Gear Motor
24	UG00231	41808853	Cover, Foam Insulation

DWG	OLD	NEW	
NO.	PART NO.	PART NO.	DESCRIPTION
1	UG00097	41808775	Bracket,w/Bushing, Magnetic Drive
2	UG00156	41808819	Motor, Winding
3	UG00296		Gasket, Stator Protection
4	UG00168	41808828	Washer
5	UG00253	41808866	Spacer, Rotor
6	UG00190	41808842	Gearbox, w/Bushing Assembly
7	UG00256	41808868	Seal, Retainer
8	UG00254	41808867	Cap, Bearing, Rubber
9	UG00144	41808811	O Ring, Faucet, Motor Shaft
10	UG00247	41808863	Bearing, 4th Gear
11	UG00257	41808869	Shim, 4th Gear
12	UG00184	41808839	Gear, 3rd
13	UG00165	41808826	Gear, 4th
14	UG00258	41808870	Shim, 4th Gear
15	UG00224	41808847	Cap, Bearing, Rubber
17	UG00164	41808825	Gear, 1st
18	UG00167	41808827	Gear, 2nd
19	UG00636	41809621	Gasket, Rubber, UG Motor
20	UG00189		Cover, Gearbox
21	UG00261	41808872	Spring, Microswitch
22	UG00180	41808836	Stator
23	UG00187	41808840	Gear, Pinion
24	UG00169	41808829	Bushing, Gears
25	UG00170	41808830	Washer, Gears
26	UG00262		Screw, Stator

JK - 01/02/12

UGOLINI MODEL MT2ULAF AUTO FILL PARTS



This diagram illustrates the exploded view of a mechanical assembly, likely a pump or motor component. The parts are numbered 1 through 28. The assembly includes a main housing (1), a motor or actuator (2), a shaft (3), a series of gears (4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28), and various seals and bearings (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28). The diagram shows the relative positions and assembly sequence of these components.

MT2UL & MT2ULAF – UGOLINI

FACTS AND HIGHLIGHTS

- Magnetic drive system – no motor shaft seals that can leak.
- Magnetic drive system offers protection to component parts when the equipment is improperly used.
- Operation switches stay in the “down” position at all times. Equipped with auto defrost.
- Access doors/switch covers protect the switches from tampering.
- UL and NSF approved.
- Defrost timer is in view and protected by a tamper resistant clear cover.
- Programmable defrost timer (with battery back-up) to cycle a minimum of a 6 hour product defrost each day. Defrost is necessary to offer the highest quality frozen beverage every day.
- Defrost cycle is protected by a thermostat control. Set between 2 and 3 o’clock to hold a safe defrost temperature of 38 – 40 Degrees F.
- Flooded evaporator system – allows ice to be shaved from the evaporator internal and external surface – increasing production capacity.
- Multiple augers (blades for quick freezer and recovery)
- Compressor: 1/3 horsepower
- Compressor operation: The “always on” feature allows the compressor to always run – except during the defrost period (compressor with cycle on/off by the thermostat control).
- Condenser fan: Runs at all times to cool the electrical components.
- Easy to use consistency adjustment (thicker or thinner product adjust) that is hidden to avoid tampering. Minimal adjustments are best for most products (with compressed spring).
- Lighted lid assemblies offer Slush Puppie Brand P.O.S. options. Using a 24/28V bayonet style lamp for long life and easy replacement. No external connecting wires for easy filling.
- External condenser air filter system for visual monthly inspection and cleaning.
- No tools required to disassemble and assemble when cleaning. (clean weekly) (lubricate and clean every 2 weeks).
- Bowl seals use a unique seal that should NEVER be lubricated. Offering a product seal that is reliable and trusted.
- Newest style bowls offer a “flow thru” design. Reducing the issue of frozen product at the dispensing spigot.
- Heavy duty clear bowls with 2 ½ product capacity.
- Automatic Bag-in-box fill systems are available where applicable.
- MT2ULAF model: Before using as a pour over or auto fill system – Wire nut the auto fill terminal block wires together >>> terminals 3 – 4 – 5 - (and 6 on MT3ULAF Models).
- Supplied with counter hugging rubber feel – or adjustable 4” legs.
- For best results, tilt the freezer slightly forward for best condensation drainage.
- Maintenance kits available for annual 8-12 month maintenance schedules.

UGOLINI – MT MODELS

IMPORTANT

Frequency of cleaning and sanitizing must comply with local health requirements. When cleaning, DO NOT allow water in contact with electrical components. Electrical shock or damage to the unit may result.

This unit does not come presanitized from the factory. Before serving product, the dispenser must be disassembled, cleaned, and sanitized. These instructions are general guidelines. Cleaning and sanitizing procedures must conform to local health agency requirements.

Prior to the disassembly and cleaning, the machine must be emptied of product. Use the following procedures (Steps 1-4). If this is first time operation, disregard these steps.

1. Set the main control switch to the "I" position.
2. Set the left and right Mixer/Refrigeration switches to the "I" position.
3. Place a receptacle under each faucet and dispense all product from the barrels by pulling downward on the dispensing handles (Fig. 6) to empty the machine.
4. Set all control switches to the "O" or OFF position.

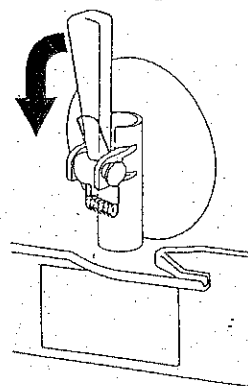


Fig. 6

DISASSEMBLY AND CLEANING PROCEDURE

1. Ensure the machine is off by setting the main control switch to the "O" position.
2. Remove the cover from the bowl.
3. Remove the bowl by lifting it faucet side up and off the fastening hooks (Fig. 8a) and slide out (Fig. 8b)

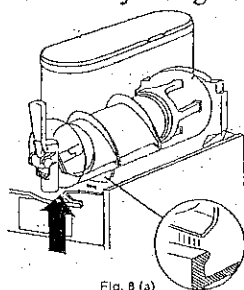


Fig. 8 (a)
Bowl Removal

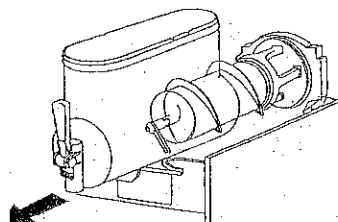


Fig. 8 (b)
Bowl Removal

4. Slide out the outer spiral (Fig. 9). Then the inside auger.

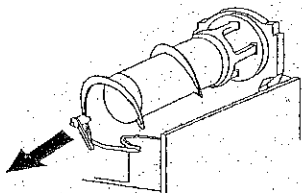
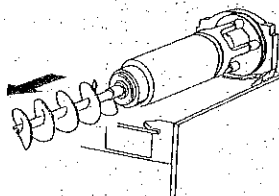


Fig. 9
Outer Spiral Removal



5. Remove the bowl gasket from its seat (Fig. 11)
6. Dismantle the faucet assembly (Fig. 12)
7. Slide the drip trays out and empty them.

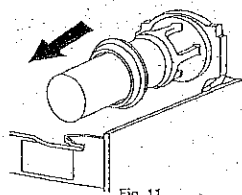


Fig. 11
Bowl Gasket Removal

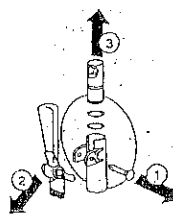


Fig. 12
Faucet Assembly

8. Place all removed parts (with the exception of the lighted covers) in a three compartment sink consisting of one part mild detergent solution, one part clear rinse, and one part sanitizing rinse consisting of 200 parts per million (PPM) chlorine residual. DO NOT use an abrasive detergent. Use a small diameter brush to clean all holes and ports in the parts.
9. DO NOT immerse the lighted top covers in liquid. Wash with warm water and a mild non-abrasive food grade detergent. Rinse and allow to air dry.
10. Clean the evaporator in the same manner as the lighted top covers.
11. After thoroughly washing the parts in the detergent solution, rinse them in the rinse water. Place the parts in the sanitizing solution for 3-5 minutes and then air dry to prepare for assembly and lubrication. DO NOT wipe dry.
12. Clean all external surfaces of the unit with mild nonabrasive food grade detergent. Wipe dry. Do not use abrasive cleaners on exterior panels.
13. Ensure that all parts have been cleaned. Proceed to "Assembly".

ASSEMBLY INSTRUCTIONS

1. Slide the drip trays into place.
2. Reassemble the faucet by reversing the steps of Fig. 12. Lubricate (using only food approved lubricants) the shaded area of the faucet, rear and outer spiral assemblies with a liberal coating of lubricant as shown (Fig. 14) Attach to the bowl.
3. Fit bowl gasket around its seat (Fig. 15). Note: The largest brim of the gasket must face against the rear wall. Note: For ease of insertion wet the gasket and container rim. DO NOT lubricate!!

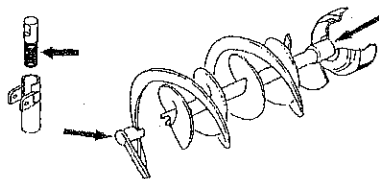


Fig. 14
Lubrication

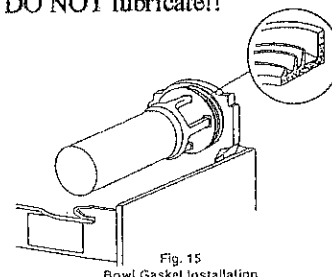


Fig. 15
Bowl Gasket Installation

4. Insert the auger into the evaporator (Fig. 16)
5. Push the outer spiral around the evaporator until its front clutch engages with the inside auger front (Fig. 17)

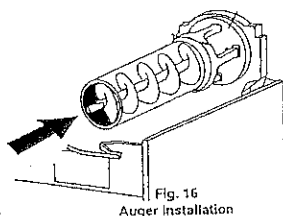


Fig. 16
Auger Installation

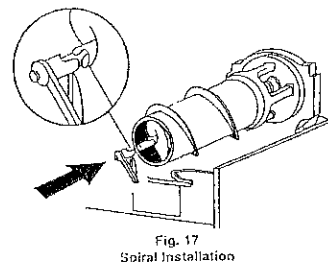


Fig. 17
Spiral Installation

6. Push the bowl towards the rear wall of the unit until it fits all the way around the gasket and its bottom fastening hooks are properly engaged (Fig. 18)
7. After final assembly, prepare 3 gallons of sanitizer solution and use brushes to sanitize the inner bowl walls. Turn "on" for 3 minute, then turn off. Drain sanitizer through spigot. Flush each bowl with one pint of properly mixed product. Fill each bowl with product. Replace covers. Return all switches to the "On" positions and allow 1-2 hours for freezing.

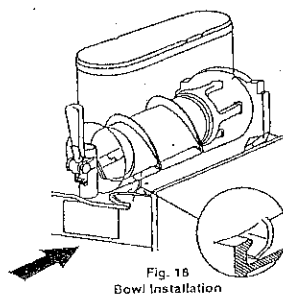


Fig. 18
Bowl Installation

UGOLINI INSTALLATION STEPS

- STEP #1 REMOVE THE FROZEN DRINK DISPENSER AND ASSEMBLED BAG-IN-BOX SYSTEM FROM THEIR BOXES. FINALIZE ASSEMBLY.
- STEP #2 PLACE THE FROZEN DRINK DISPENSER ONTO THE COUNTERTOP, CART, OR STAND. ALLOW 6" CLEARANCE ON ALL 4 SIDES FOR AIR CIRCULATION.
- STEP #3 POSITION THE BAG-IN-BOX ASSEMBLY WITHIN 50 FEET OF THE FROZEN DRINK DISPENSER. THIS IS THE MAXIMUM DISTANCE TO ASSURE PROPER OPERATION.
- STEP #4 PRE-INSTALLATION REQUIREMENTS FOR THE FROZEN DRINK DISPENSER.
- A. REMOVE THE PLASTIC REAR COVERS TO EXCESS THE MOTORS. LUBRICATE WITH SUPER LUBE, THE MOTOR PIVOT BUSHING ON EACH REAR COVER (WHITE INSERT).
- B. REMOVE THE BRACKET WITH PULL AWAY EACH MOTOR ASSEMBLY AND LUBRICATE WITH SUPER LUBE THE DRIVE SHAFT BUSHING AND INNER MOTOR PIVOT LOCATION.
- C. REMOVE THE BRACKET WITH BUSHING (UG00097) FROM EACH MOTOR ASSEMBLY, LUBRICATE (WITH SUPER LUBE) THE BRASS BUSHING, THEN REPLACE. INSTALL MOTOR.
- D. ADD A SMALL AMOUNT OF LUBRICANT (SUPER LUBE) TO EACH MICRO SWITCH BUTTON.
- E. REMOVE EACH CONSISTENCY SPRING AND COMPLETELY COMPRESS WITH A VISE OR COMPARATIVE TOOL.
- F. REPLACE EACH REAR COVER.
- G. ADJUST THE CONSISTENCY SCREW/INDICATOR TO THE #1 POSITION.
- H. DISASSEMBLE EACH LIGHTED TOP CHANGE EACH BULB WITH IMPROVED BULB (UG00100). ADD LIGHTED SIGNAGE.
- I. LUBRICATE (WITH SUPER LUBE) THE SPIGOT O RINGS, PLUNGER, REAR AUGER BUSHINGS, AND FRONT AUGER BOWL BUSHINGS. ADD A MINIMAL AMOUNT OF LUBRICANT TO THE LIGHTED COVER ELECTRICAL CONNECTION.
- J. PLUG INTO A DEDICATED VOLTAGE SUPPLY WITH APPROPRIATE AMP RATING.
- K. SET THE DEFROST TIMER FOR A MINIMUM OF 6 HOUR DEFROST TIME (PINS IN FREEZE POSITION) (PIN OUT – DEFROST POSITION).
- L. SET EACH THERMOSTAT KNOB/CONTROL TO THE 2 O'CLOCK POSITION. REMOVE EACH THERMOSTAT KNOB FOR TAMPER FREE ADJUSTMENT.
- M. SHORTNE EACH FILL PROBE BY CUTTING OFF 1".
- N. REMOVE WIRES ON TERMINALS 3,4,5 (& 6 FOR MT3 MODELS) AND JOIN TOGETHER WITH A WIRE NUT (ORANGE).
- O. ADJUST THE LEGS TO ALLOW A SLIGHT FORWARD TILT OF THE MACHINE. THIS IMPROVES CONDENSATION DRAINAGE INTO THE DRIP TRAYS.
- STEP #5 ADD SANITIZER SOLUTION TO EACH BOWL AND ALLOW A MAXIMUM OF 5 MINUTE RUN/CONTACT TIME. DRAIN SANITIZER.
- STEP #6 REVIEW COMPRESSOR OPERATION (AFTER 3 MINUTE DELAY) AND EVAPORATOR FROST CONFIRMATION.
- STEP #7 BAG-IN-BOX INSTALLATION REQUIREMENTS.
- A. EACH PROPORTIONING PUMP WILL REQUIRE DUAL SYRUP AND WATER 3/8" BRAIDED TUBING RUNS CONNECTED TO THE DOUBLE CHECK VALVE, Y FITTING, AND SHUT OFF ASSEMBLY DIRECTLY AT THE AUTO FILL FITTING. A SHORT LENGTH OF 1/4 " BRAIDED TUBING WILL FINISH THE CONNECTION.
- B. CONNECT THE WATER FILTER INLET FITTING TO A WATER SOURCE. CONNECTION NOT AFFECTED BY OTHER. WATER / WATER PRESSURE NEEDS. REFRIGERATED WATER LINES PREFERRED (MCDONALDS – OJ FILL LINE).
- C. REVIEW ALL HOSE CLAMP CONNECTIONS TO ASSURE ALL ARE SECURE.
- D. POSITION EACH SANITIZER VALVE TO THE DISPENSE POSITION.

E. TURN THE AUTO FILL SWITCHES TO THE OFF POSITION (CENTER).

F. TURN ON THE WATER SOURCE AND ADJUST THE WATER PRESSURE REGULATOR TO 40 P.S.I. TIGHTEN THE LOCKING NUT.

G. CONNECT EACH BAG IN BOX BRAND TO THE SYSTEM BY INSTALLING THE BAG CONNECTORS.

H. BEGIN FILLING BOWL #1 BY ACTIVATING THE AUTO FILL SWITCH TO

THE ON POSITION. PURGE EXCESS SANITIZER AND WATER FROM THE BOWL SPIGOT. FOLLOW THIS PROCEDURE FOR ALL ADDITIONAL BOWLS.

I. ALLOW EACH BOWL TO FILL UNTIL CONTACT IS MADE TO THE FILL PROBE (AUTOMATIC STOP).

J. PUMPS BELOW 20 P.S.I. MAY RESULT IN PUMP "STALLING". THIS ALLOWS THE PUMP TO DISPENSE WATER ONLY, CAUSING DAMAGE AND/OR SERVICE.

STEP #8 POSITION ALL SWITCHES TO THE "ON" OR FREEZE POSITIONS.

STEP #9 ALLOW ADEQUATE TIME FOR PRODUCT (S) TO REACH CONSISTENCY.

STEP #10 INSTRUCT THE CUSTOMER ON THE FOLLOWING:

A. BIB CHANGES & CONNECTORS

B. ALL SWITCH OPERATIONS

C. CLEANING PROCEDURES

D. CLEANING SCHEDULE 1-2 WEEKS

E. SANITIZING OF MACHINE

F. AIR FILTER CLEANING PROCEDURES

G. EMPTY CONDENSATION TRAYS DAILY

H. EXPLAIN THE HIGH PRESSURE INDICATOR, REASONS, AND HOW TO CORRECT.

I. LEAVE ORDERING INFORMATION FOR PRODUCT, PARTS, AND SERVICE.

J. EXPLAIN THE TIMER AND DEFROST OPERATION.

K. EXPLAIN POTENTIAL PART DAMAGES THAT OCCUR WHEN LOW FILL CONDITIONS (EMPTY BIB) ARISE.

L. INSTRUCT ON PROPER INSTALLATION OF THE LIGHTED LID ASSEMBLIES.

M. EXPLAIN ALL EMERGENCY SHUT OFF VALVES AND THEIR LOCATION.

MOTOR / GEARBOX REBUILD INSTRUCTIONS

MODELS: UGOLINI MT & NHT

PARTS AND SUPPLIES – RECOMMENDED INVENTORY FOR 15 REBUILDS

- VIEW # 1 15 - UG00097 (41808775) - BRACKET, WITH BUSHING
- VIEW # 4 10 - UG00168 (41808828) - WASHER
- VIEW # 7 2 - UG00256 (41808868) - SEAL, RETAINER
- VIEW # 15 24 - UG00224 (41808847) - CAP, BEARING, RUBBER
- VIEW # 17 3 - UG00164 (41808825) - GEAR, 1ST
- VIEW # 18 2 - UG00167 (41808827) - GEAR, 2ND
- VIEW # 19 15 - UG00260 (41808871) - GASKET, GEARBOX
- VIEW # 24 30 - UG00169 (41808829) - BUSHING, GEARS, BRASS
- VIEW # 25 30 - UG00170 (41808830) - WASHER, GEARS
- N/S 3 - K3100 (41809480) - GREASE, TUBE, SS2200

INSTRUCTIONS:

- Remove 2 bolts from the BRACKET, WITH BUSHING (UG00097). Remove and discard the BRACKET, WITH BUSHING (UG00097). Inspect 1 - ROTOR SPACER (UG00253) & 2 - WASHER (UG00168). Replace broken or brittle parts.
- Remove 2 screws from the MOTOR WINDING (UG00156). Remove the MOTOR WINDING and clean. Add grease to the lower rotor/bushing (between the motor rotor and lower gearbox half). **Note: inspect the lower brass ball bushing and rotor shafts for wear – if worn or ball bearing pulls away from the gearbox, rebuild may not be possible or economical – scrap for parts or order additional parts to complete rebuild .**
- Replace the MOTOR WINDING (UG00156) – install and tighten 2 Philips head screws.
- Replace the BRACKET, WITH BUSHING, ROTOR SPACER AND WASHERS – Add grease to the brass ball bushing in the BRACKET WITH BUSHING before installing. Install and tighten 2 bolts.
- Remove the gearbox cover screws. Remove the gearbox cover, locate the GASKET, GEARBOX (UG00260) – remove – discard.
- Remove gears #1, #2, and #3 from the gearbox. Removing gear #4 is optional. Locate and put aside 6 - WASHERS (UG00170). Wipe away all grease from each gear and inspect gears for wear. Replace any or all worn gears.
- **Important:** Test the motor operation before going to the following procedures. Bench test by attaching a power cord to the motor, plug into a 120V power source and determine if the motor runs properly. When complete, remove the power source and complete the following procedures.
- Remove (6 - CAP, BEARING, RUBBER-UG00224) and (6 - BUSHING, GEARS, BRASS-UG00169). Inspect for wear or brittle rubber. Remove all grease. Replace faulty parts. **Note: We recommend that the brass bearings are replaced with each rebuild.**
- Remove all grease from the gearbox lower cavity and gear #4. Remove all grease from the gearbox cover.
- Replace (6 - CAP, BEARING, RUBBER -UG00224) (6 - BUSHING, GEARS, BRASS-UG00169).
- Add an adequate amount of grease to the cavity of the gearbox – under all 4 gears locations. Add grease to the motor pinion gear (small metal drive gear)
- Replace each gear – **Important: Add (6 - WASHER, GEAR-UG00170) TO EACH SIDE OF EACH GEAR before installing.** Place gears into the gearbox in this order: Gear #3 – Gear #1 – then Gear #2.
- Add an adequate amount of grease to the top of each gear, filling in all open cavities.
- Place a new GASKET, GEARBOX (UG00260) onto the lower gearbox, install the gearbox cover and install and tighten all gearbox cover screws.
- Wipe exterior motor surfaces to remove excess grease, dirt, and/or sugar.
- Bench test with a power cord plugged into a 120V power source. Operate for 15 minutes or until very hot. **Note: The Motor assembly will run very hot when not operating with a load.**

SLUSH PUPPIE SERVICE BULLETIN

MODELS: MT, NHT, & GIANT 2

SUBJECT: Control Board explanation

We are currently using two different control boards in our Slush Puppie model Ugolini Freezers. The two control board designs are not interchangeable. Below are the facts and details to help you understand the features and differences of each.

41808788 – Board, Control (MT & NHT Ugolini models)

- Used on Freezers manufactured until December 2001
- Dimensions: 3 ½" X 6 ¼"
- Newest version board: Black compressor relay and orange solenoid relays.
- Solenoids are independently opened or delayed 10-15 seconds after each matching micro switch is activated.
- Compressor start is delayed 3 minutes from the moment that at least one solenoid valve is opened.
- Compressor stop has no delay feature. Both solenoids must be closed to stop compressor operation.
- When using the defrost cycle (24 hour timer), The compressor will delay 3 minutes, then start, when the thermostat calls for refrigeration. A temperature of 38-40 degrees is used to protect the product during defrost and to offer a quick-freeze down for daily operation.

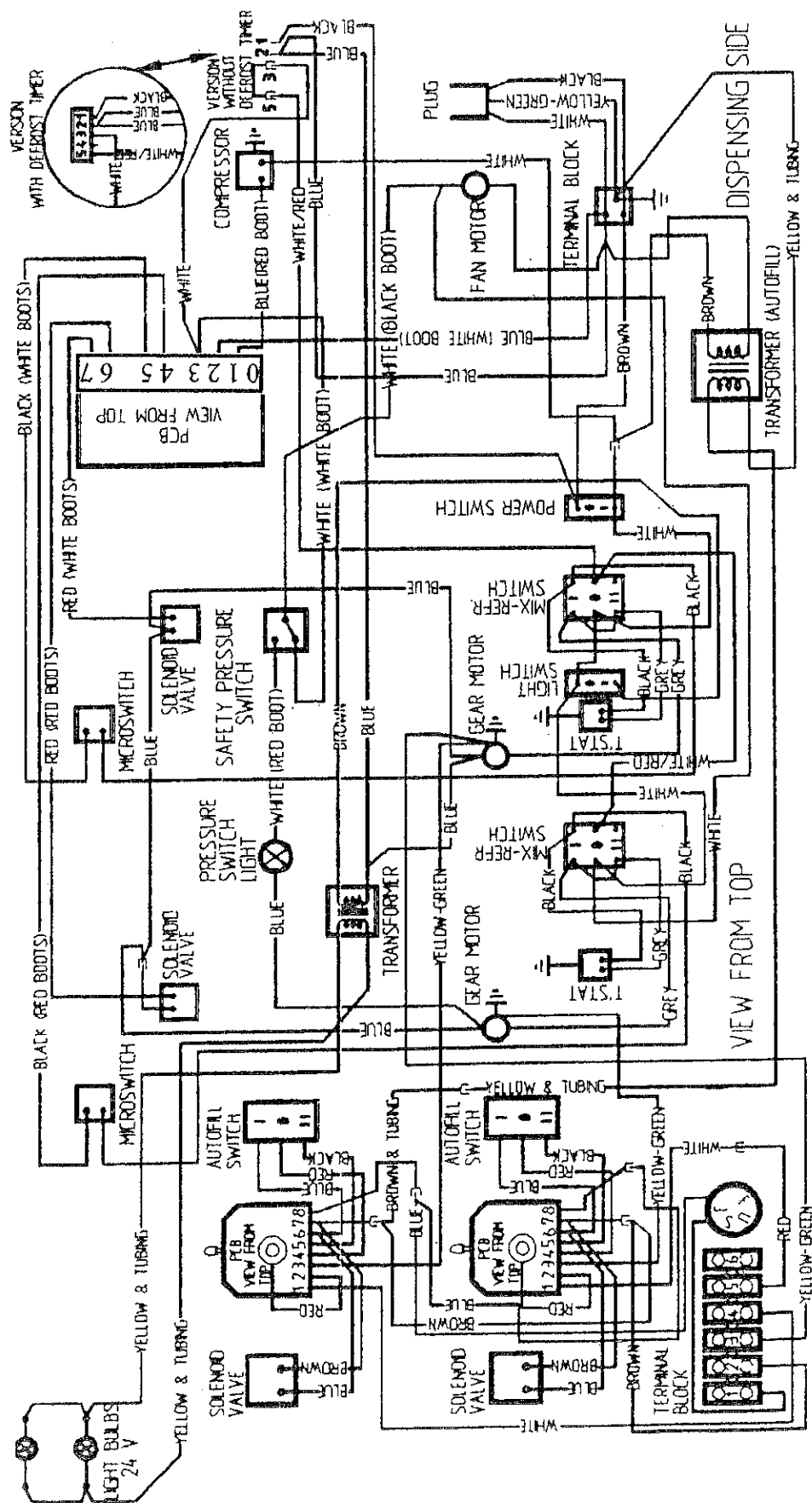
41809578 – Control Board, New Style (MT & NHT Ugolini models)

- Used on Freezer manufactured after January 2002
- Dimensions: 2 ¾" X 3 ½"
- Also called the "always on" Control Board
- Solenoids are independently opened and closed by each matching micro switch. Offering no delay between open or closed cycles.
- Compressor start is delayed 1 minute after power is applied to the freezers and the operating switches are in their "on" position.
- Compressor runs at all times during the daily freeze mode. Giving us the term "always on" Control Board.
- When using the defrost cycle (24 hour timer), The solenoids will close – stopping the operation of the compressor. When one or both solenoids open, the compressor again delays 60 seconds and will again run until the next defrost cycle.

MODEL: UGOLINI MT2ULAF

WIRE / COMPONENT DIAGRAM

OLD STYLE CONTROL BOARD (41808788)



MODEL: UGOLINI MT2ULAF

WIRE / COMPONENT DIAGRAM

"ALWAYS ON" CONTROL BOARD (41809578)

