



OPERATOR'S MANUAL

FROZEN BEVERAGE GRANITA MACHINES

Thank you for purchasing this Vollrath® unit. Before use, read and familiarize yourself with the following operating and safety instructions and save them for future reference. Also save the original box and packaging for shipping if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, carefully read and understand the following statements. This manual contains safety precautions which are explained below.

⚠ WARNING

Warning indicates the presence of a hazard that will or can cause severe personal injury or death.

⚠ CAUTION

Caution indicates the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Plug only into grounded electrical outlets that match the voltage on the rating label.
- Do not use extension cords to connect the this equipment.
- Use this equipment in a flat, level position.
- Unplug equipment before cleaning or moving.
- Unplug equipment when not in use.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning.
- Use the equipment with the indicated liquids only.
- Do not use this machine to dispense dangerous or toxic liquids.
- Do not operate this equipment with a damaged cord or plug.
- Do not use a water jet to clean the machine.
- This machine must not be used by persons with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge unless they have supervision or have been trained regarding the safe use of the machine and understand the risks involved.
- Only persons with relevant machine knowledge/experience are permitted access to the inner components of the dispenser, especially when dealing with issues regarding safety and hygiene.

FUNCTION AND PURPOSE

The Vollrath Frozen Beverage Granita machines are designed to chill, freeze, and serve cold and frozen beverages including slushes, milk-based, smoothies, granitas and frozen cocktails in indoor commercial food operations. They are not intended for outdoor, household, industrial or laboratory use.



Item No.	Model	Description
VCBA118-37	VCBA118	One 6-Liter Bowl Frozen Beverage Granita Machine
VCBA128-37	VCBA128	Two 6-Liter Bowl Frozen Beverage Granita Machine
VCBA168-37	VCBA168	Three 6-Liter Bowl Frozen Beverage Granita Machine
VCBF118-37	VCBF118	One 10-Liter Bowl Frozen Beverage Granita Machine
VCBF128-37	VCBF128	Two 10-Liter Bowl Frozen Beverage Granita Machine
VCBF168-37	VCBF168	Three 10-Liter Bowl Frozen Beverage Granita Machine

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CLEARANCE AND ENVIRONMENT REQUIREMENTS

NOTICE: For electrical requirements, refer to the data plate on the bottom of the machine. The data plate is at the bottom of the front panel, behind the drip tray, on the right. The serial number of the machine (preceded by the symbol #) is provided on the frame below.

For the machine to operate correctly, ambient temperature must be between 41° and 90° F (5° and 32° C).

Indoor use only.

Allow a minimum clearance of at least 6 in. (15 cm) on all sides of the machine so as not to impede the flow of cooling air.

INSTALLATION

NOTICE: Do not lay the machine on its side or back.

NOTICE: Do not lift the machine by the tank, auger, handles, or evaporator cylinders. Only lift it by grasping the bottom of the machine.

NOTICE: The machine must sit in the upright position for 24 hours before turning it on. This will allow the oil in the compressor to settle into place following shipping.

1. Remove the machine from the packaging, which you should keep in case it is needed in the future.
2. Make sure the machine has not been damaged during transport. If it has, make a report to the carrier immediately.
3. Position the machine on a countertop capable of supporting its full weight.
4. Allow a minimum clearance of at least 6 in. (15 cm) around the dispenser for the unimpeded flow of cooling air.

	WARNING Electrical Shock Hazard Make sure the machine is properly grounded. Improper grounding may cause an electrical shock or damage to the machine.
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5. Check the stability of the machine, adjusting the height of the feet if necessary. In the event that the machine is provided with a series of high feet (approximately 4 in. / 100 mm), these must replace the original ones.

NOTICE: Position the machine so the power cord is easily accessible at the power source.

6. If required by local regulations, the machine can be permanently connected to an electrical power source, reference the National Electrical Code (NEC) and NFPA 70. For direct wiring of the machine, remove the terminal block and, if necessary, enlarge the hole on the sheet base, to allow the connection of conduit.

BEFORE FIRST USE

The dispenser does not leave the factory washed and sanitized. Before use, the machine must be disassembled, cleaned, and sanitized.

NOTICE: Always follow state and local codes for cleaning and sanitizing.

1. Disassemble the machine. See page 5.
2. Clean and sanitize the components. See page 5.
3. Reassemble and lubricate the components. See page 7.
4. Sanitize the machine. See page 3.

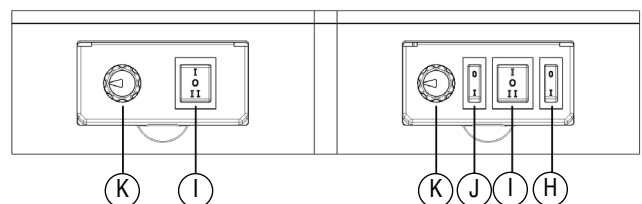
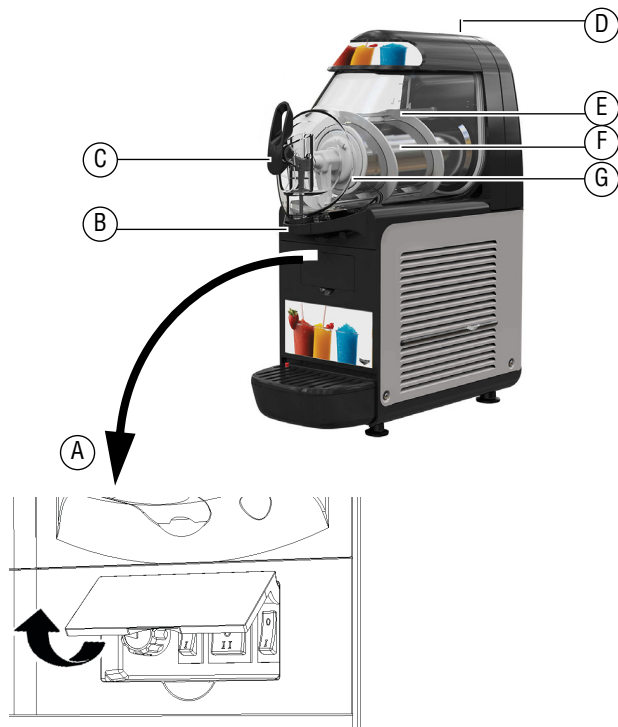
FEATURES AND CONTROLS

The machine is equipped with a power switch and a light switch. In addition, each bowl is individually operated by a Cold Drink/Granita switch. It is possible to dispense both cold drinks and Granitas from one machine.

When a bowl is in Cold Drink mode, the beverage temperature is controlled by the corresponding temperature control knob.

When a bowl is in Granita mode, the mix consistency is controlled by the corresponding adjustment screw. See "Adjustments" on page 4.

Both switches are on the faucet side of the dispenser, in switch panels protected by switch covers as shown below:



- A Control Panel
- B Condensation Ring
- C Spigot Assembly
- D Lights
- E Auger
- F Evaporator Cylinder
- G Outer Magnetic Rotor Assembly
- H **Master Power Switch**

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.

I **Bowl Cold Drink / Granita Switch**

I position Cold Drink Mode. Auger and refrigeration ON.
 0 position Auger and refrigeration OFF.
 II position Granita Mode. Auger and refrigeration ON.

J **Light Switch**

I position ON
 0 position OFF

K **Temperature Control Knob**

Turn clockwise to decrease temperature.
 Turn counterclockwise to increase temperature.

OPERATION

Sanitize the Machine

NOTICE: The United States Department of Agriculture and the Food and Drug Administration requires that all cleaning and sanitizing solutions used with food processing equipment be certified for this use.

NOTICE: Always follow state and local codes for cleaning and sanitizing.

Sanitizing must be done after the machine is cleaned and just before the machine is filled with mix. Sanitizing the night before is not effective. However, you should always clean the machine and parts after using it.

1. Read the instructions for Stera-Sheen® Green Label Sanitizer or equivalent product for creating a 100 ppm strength solution.
2. Mix the sanitizer in quantities of no less than 2 gallons (7.6 liters) of approximately 90° to 110°F (32° to 43°C) water.
3. Check the strength of the sanitizing solution. Use a chlorine test strip and a color chart to make sure the solution has 100 ppm.
4. Pour the solution into the bowl(s).
5. Using a suitable brush, wipe the solution onto all parts above the level of the solution and on the underside of the cover.
6. Install the cover.
7. Position the Cold Drink/Granita switch to I (Cold Drink).
8. Operate the machine for approximately 5 minutes.
9. After 5 minutes, place a container under the spigot. Open the spigot to drain the sanitizing solution. Do not discard the solution.
10. Use a new test strip to test the solution. A reading of 100 ppm or more is acceptable. If the reading is less than 100 ppm, sanitize the machine again.

NOTICE: If the reading is less than 100 ppm after sanitizing the second time, disassemble and wash the machine again.

Mix and Recipe Guidelines

NOTICE: Amount of Sugar

The sugar level of the mix or recipe must be between 13-17 percent. Mixes with sugar levels outside of this range will not freeze properly. If the sugar is less than 12 percent, the machine may over-freeze the mix. If the sugar is greater than 18 percent, the machine will have difficulty freezing the mix.

NOTICE: Custom Recipes

When using a custom recipe instead of a commercial mix, Vollrath strongly recommends using a refractometer to measure the sugar content.

NOTICE: Alcohol Ingredients

Alcohol is an antifreeze. Replace **NO** more than ¼ of the water required in the recipe with alcohol.

- If using liquid or powder bases, specially prepared for granita, follow the manufacturer's instructions carefully.
- If using natural products to prepare granita (for example lemon juice, orange juice or coffee), dissolve 3.5 - 7 ounces of sugar in each quart of product.
- If using freeze-dried bases to be diluted with milk or water, prepare the product in a separate bowl, and only pour it into the machine bowls after making sure it is homogeneous, and the powder is well dissolved.

Add Mix



CAUTION

Do not operate the machine unless all panels are secured with screws.
 Do not put objects or fingers in panel louvers or spigot outlet.
 Do not remove bowls, augers, or panels for cleaning or routine maintenance unless the machine is disconnected from its power source.
 The cover must be on the machine when the auger is in motion.

1. Remove the top cover from the bowl, press the lock button and slide the cover toward the front of the bowl.
2. Fill the bowl with the desired product. Maximum liquid mix is:
 - 6 liter bowls: 1.5 gallons (5.7 liters)
 - 10 liter bowls: 2.5 gallons (9.4 liters)

Refrigerate

1. Set the power switch to the I position.
2. Set the Soft Drink/Granita switches as follows:
 - Cold Drinks set to I position
 - Granita set to II position
3. Set the light switch to the I position.

Serve

Monitor product for desired temperature or consistency. Product is ready to serve when it reaches temperature or desired consistency.

Tips

The length of time before a product is ready to serve is affected by many variables, such as ambient temperature, initial mix temperature, sugar content (Brix level), and the consistency setting.

To shorten recovery time and increase productivity:

- Pre-chill the product to be used in the machine.
- Refill the bowl after the product level drops below the halfway point of the evaporator cylinder.

NOTICE: Do not overfill the bowl. Fill only up to the max fill line.



Store Product Overnight in the Machine

Prepared product can be stored overnight in the machine.

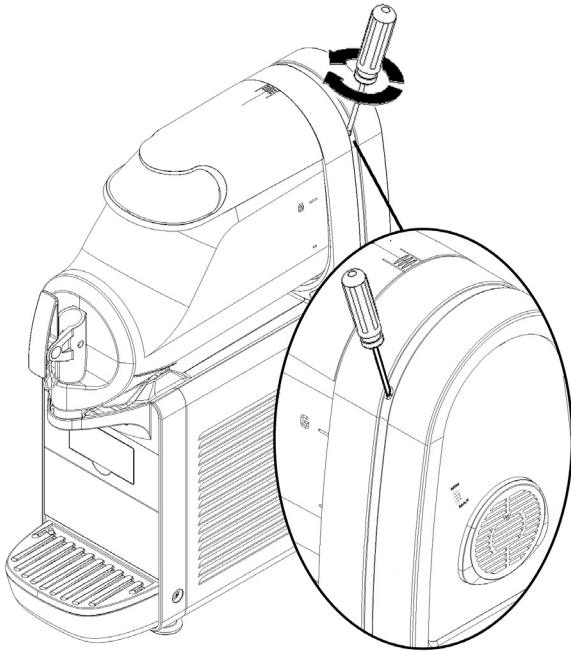
1. Leave the Main Power switch set to I (ON).
2. Position the Cold Drink/Granita switch to I (Cold Drink). This will keep refrigeration on and turn the augers, which will keep the product at a safe temperature for food storage, and preserve product quality and prevent it from freezing.
3. To return the product to Granita mode: One hour before serving time, position the Cold Drink/Granita switch to II (Granita Mode) to return the product to desired consistency.

Adjustments

Granita consistency adjustment

Proper Granita viscosity is factory preset. To change the consistency, use a standard screwdriver to turn the adjustment screw located on the each bowl as follows:

- Thicker product: Turn screw clockwise; the indicator moves toward Max.
- Thinner product: Turn screw counterclockwise; the indicator moves toward Min.



Cold Drink temperature adjustment

Note: Beverage temperature control is only available when the Cold Drink/Granita switch is set to the I (Cold Drink) position.

Proper beverage temperature is factory preset. To adjust, turn the temperature control knob for each bowl as follows:

- Decrease temperature: turn clockwise
- Increase temperature: turn counterclockwise

CLEAN THE MACHINE

NOTICE: Local and state health codes dictate the procedure required. Some health codes require a four-sink process (pre-wash, wash, rinse, sanitize, and air-dry), while other codes require a three-sink process (without the pre-wash step). The following procedure is a general guideline only. Consult your local and state health codes for procedures required in your location.

NOTICE: Hand wash only. Do not wash any components in the dishwasher.

NOTICE: Do not use excessive amounts of water around the electrical components. This could cause electric shocks or damage to the machine.

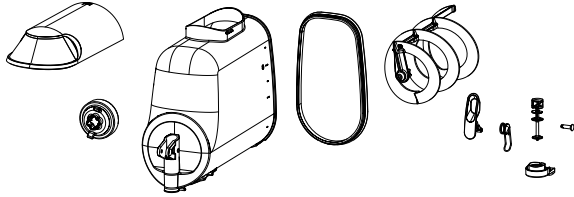
NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads. Use only products designed for use with plastic.

Empty and Clean the Bowl

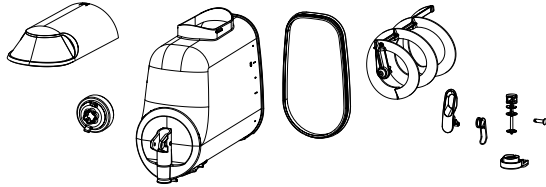
1. Set the Main Power switch to the I position.
2. Set the Cold Drink/Granita switch(es) to the I position (Cold Drink).
3. Remove the condensation ring under the spigot.
4. Wait a few minutes for the product to thaw slightly.
5. Place a bucket under the spigot, and open the spigot to drain the product from the bowl.
6. Set the Main Power switch to the 0 (OFF) position.
7. Fill the bowl with cool tap water.
Tip: Use a Stera-Sheen® Green Label Sanitizer solution, prepared according to the manufacturer's instructions, to improve ease of cleaning the parts.
8. Place the cover on the machine.
9. Set the Main Power switch to the I position.
10. Set the Cold Drink/Granita switch(es) to the I position (Cold Drink). Allow the auger to turn for 30 seconds.
11. Drain the bowl.
12. Set the Main Power switch to the 0 (OFF) position.
13. Remove the components. See "Disassemble the Machine" on page 5.
14. Wash the evaporator cylinder using a soft brush.

Clean and Sanitize the Components

1. Disassemble the machine. See “Disassemble the Machine” on page 5.
2. Wash the parts shown below in 90°F to 110°F (32°C to 43°C) mild-detergent water.



3. Rinse the parts with clean 90° to 110°F (32°C to 43°C) water.
4. Place the parts shown below in a sanitizing solution for at least 1 minute.

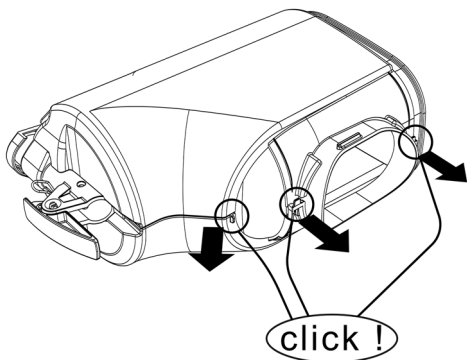


5. Remove the parts from the solution and let them air dry completely. Do not remove the sanitizer from the parts.

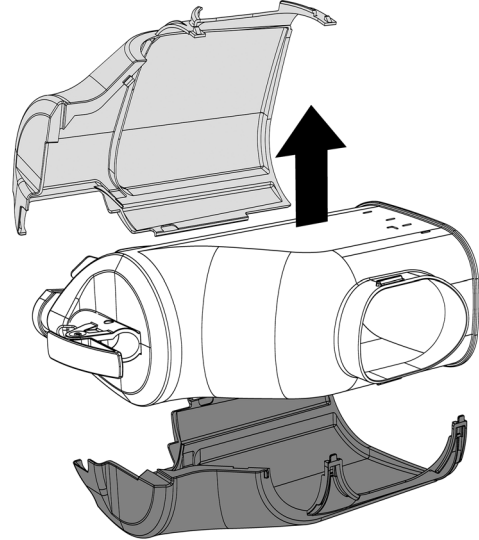
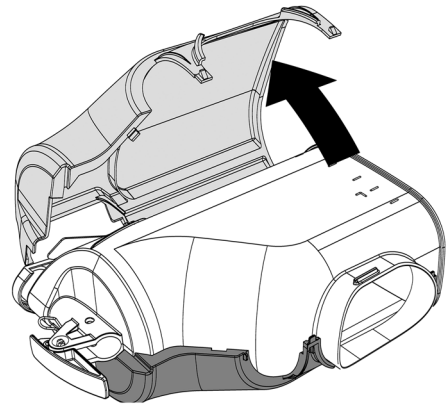
DISASSEMBLE THE MACHINE

Disassembling Double-Walled Bowl (Optional)

1. Click open the two parts.

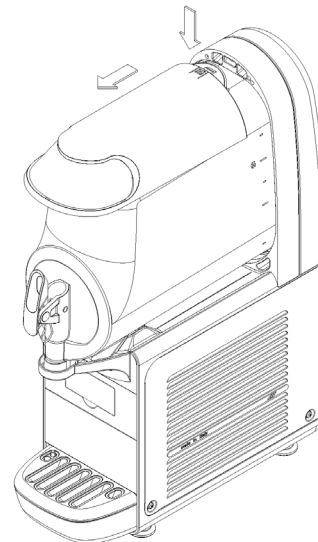


2. Remove the left-hand part and then the right-hand part of the recover.

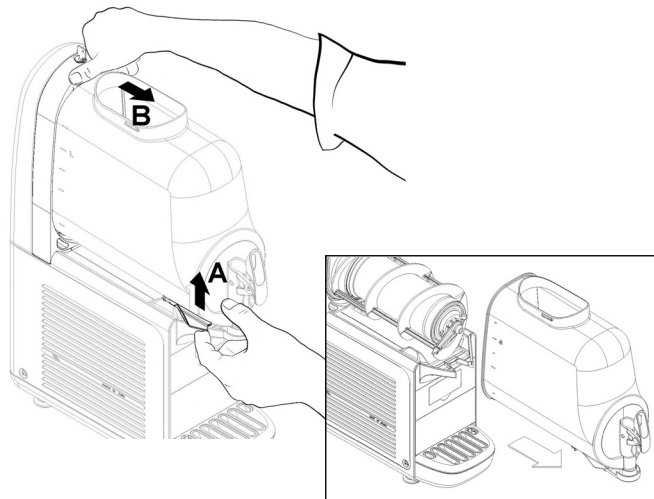


Disassembling the Machine

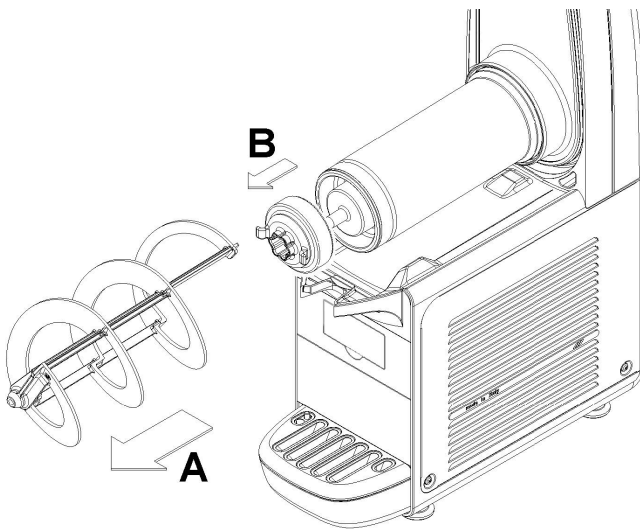
1. To remove the cover of the bowl, press the top lock button and slide the cover toward the front of the bowl.



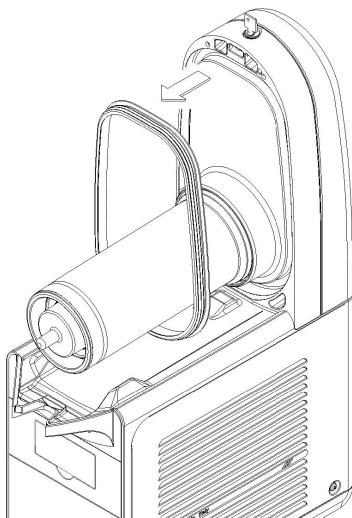
2. Push the lever upward, then remove the bowl.



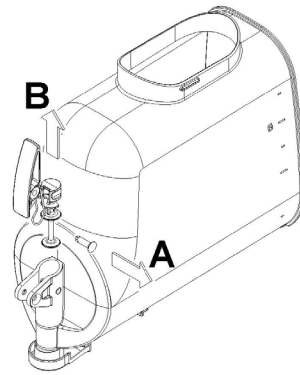
3. Remove the auger by sliding it off of the evaporator cylinder. Then remove the outer magnet rotor assembly.



4. Remove the gasket from its housing.

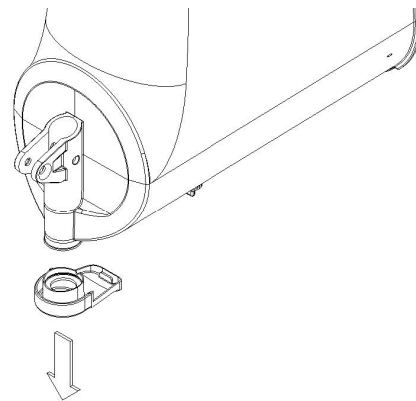


5. Remove the spigot pin and pull the spigot assembly upward.



6. Remove the drip tray and empty it.

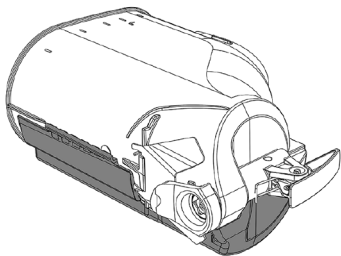
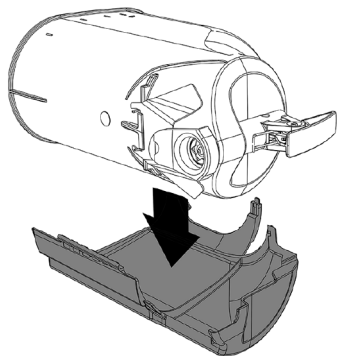
7. Remove the flow restrictor from the bowl.



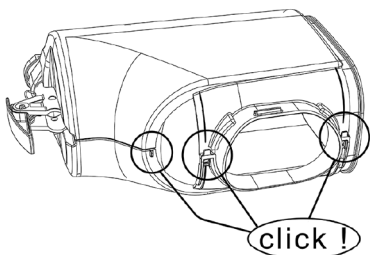
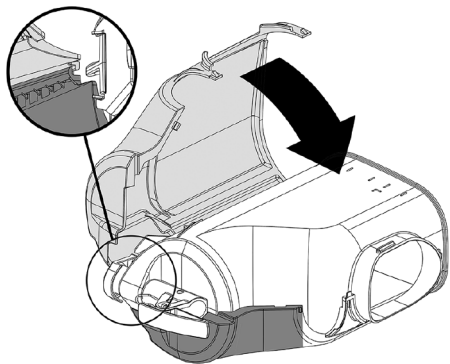
ASSEMBLE THE MACHINE

Refitting Double-Walled Bowl (Optional)

1. Place the right-hand part of the recover on a surface. Place the container inside it.



2. Put the left-hand part of the recover into position and make sure that it fits into the illustrated groove. Click the two parts together.



Assembly

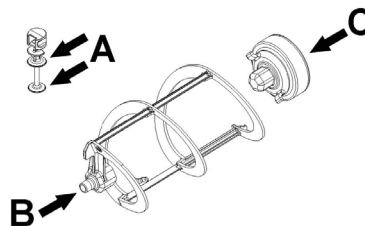
NOTICE: Total Blend sanitary lubricant (or equivalent) must be used when lubrication of parts is specified. Total Blend can be used to lubricate parts and also as a spline lubricant. Do not use more than one packet of Total Blend per machine.

NOTICE: The United States Department of Agriculture and the Food and Drug Administration require that lubricants used on food processing equipment be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

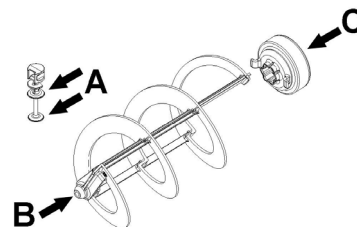
Clean, sanitize and allow all parts to air dry before assembling.

1. Slide the drip tray into place.
2. Lubricate the spigot piston, the magnetic rotor assembly, and the point of the auger. Use Total Blend or other food grade sanitary lubricant.

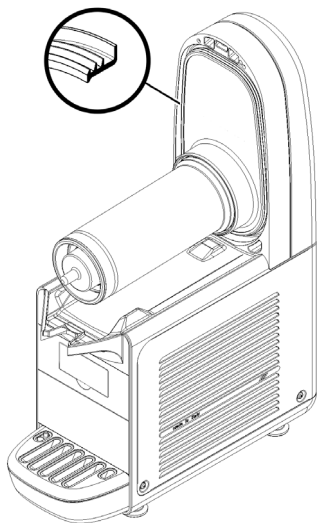
6 Liter Bowls



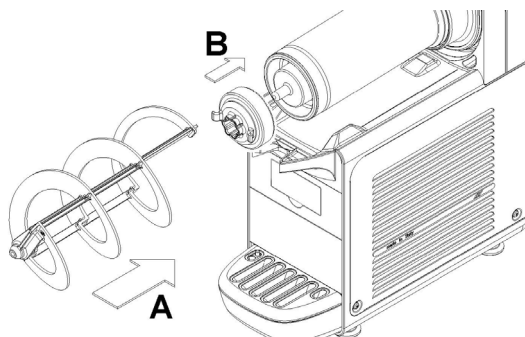
10 Liter Bowls



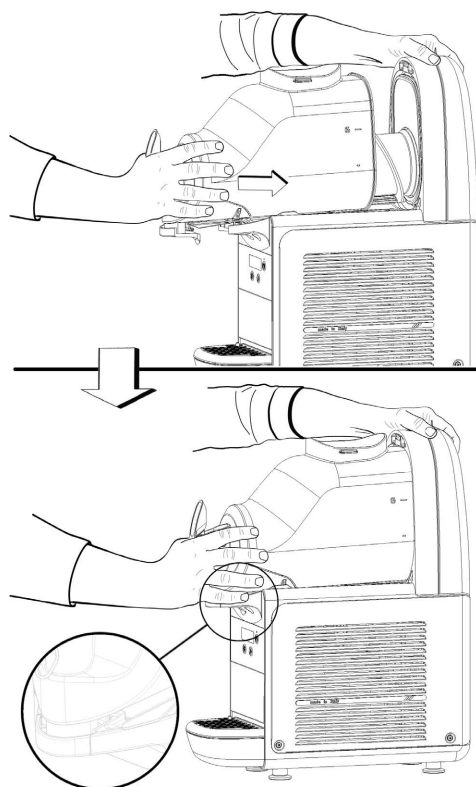
3. Reassemble the spigot on the bowl in reverse order. See page 6.
4. Replace the bowl gasket. The rim with the greater diameter must rest on the rear wall.



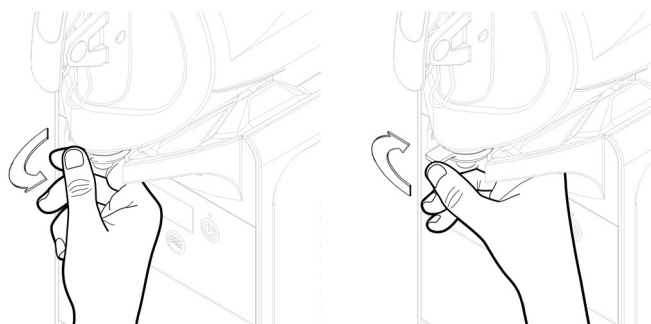
5. Reassemble the magnetic rotor assembly and then the auger.



6. Replace the bowl by pushing it toward the back wall, making sure it fits properly onto the gasket. The locking lever will be lowered until it rests on the drip tray surface.



7. Rinse using a cool beverage in order to eliminate any remaining sanitizing solution from the bottom of the containers. Dry the inside of the containers with a disposable paper towel.
8. For cold drink dispensing or cleaning, install the Cold Drink Restrictor. To install it remove the condensation ring, clip the cold drink restrictor on the end of the spigot. To remove or disassemble, place your thumb on the cold drink restrictor tab and lightly pull down to remove.



ROUTINE MAINTENANCE

Every day

Inspect the machine and check for leaks of product from the gaskets. If you notice leaks, see the Troubleshooting section of this manual.

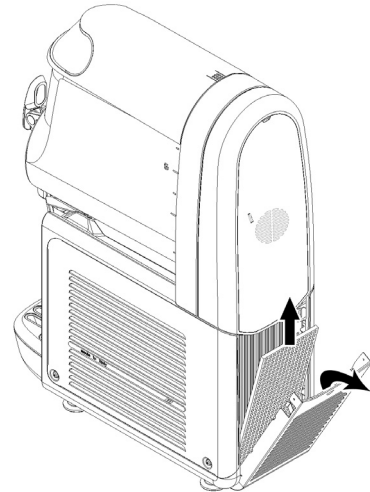
Every month

Remove the dust from the condenser filter at the back of the machine.



CAUTION

Sharp Edges and Corners
Condenser fins are sharp.



Annually

Inspect the louvers for dust and debris. Use a soft cloth to remove debris and dust.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Intermittent dull noise.	The auger may be seized because product may have over-frozen.	Position the Cold Drink/Granita switch to I (Cold Drink Mode). Allow product to thaw. Mix ingredients may need to be adjusted to prevent over-freezing. See “Add Mix” on page 3.
It takes too long for product to be ready to serve.	Airflow is blocked.	Machine does not have enough clearance or the environment is not correct. See “Clearance and Environment Requirements” on page 2.
	Condenser filter may be dirty.	Check that the filter located behind the rear panel is clean.
Product is leaking from the machine.	The machine may not be properly assembled.	Verify the machine is assembled correctly. See “Assemble the Machine” on page 7.
	Gaskets may need to be lubricated.	Lubricate the gaskets.
	Gaskets may be worn or damaged.	Replace the gaskets.
Condensation on the bowl(s).	Ambient temperature is too warm or humidity is too high.	Cool the environment or relocate the machine. Order the double-wall bowl option. Contact your local Vollrath representative or consult Vollrath.com .

SERVICE AND REPAIR



Serviceable parts are available via the White Glove Network.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact the White Glove Service Network.

When contacting the White Glove Network, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit vollrathfoodservice.com.



vollrathfoodservice.com

The Vollrath Company, L.L.C.

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Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Service Information



Every machine includes White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.
800-319-9549 (U.S. Toll Free)
920-894-2293 (Outside the U.S.)