

3.2 GALLON
FROZEN GRANITA MACHINE

FETCO
by **EMECO**





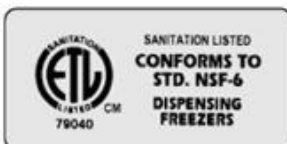
Index	Page
A quality choice.....	4
General instructions and warnings.....	5
Installing the new machine.....	6
Cleaning.....	7
Long feet.....	9
First Class Millennium controls and signals	9
How to start the production of slush, sherbets or cold drinks.....	13
Important security rules.....	14
Old machine disposal.....	14
Technical assistance.....	14
Illuminating lamps replacing.....	14
FCW installation.....	14
Pressure switch refit procedure.....	15
Problem Solving.....	17
Warranty certificate.....	18
Millennium electric system	19
Refrigerating system.....	20
Exploded view.....	21
Codes description.....	22
Warranty USA & Canada.....	28

A quality choice

FETCO by Elmeco business is managed in according with rules of Vision 2000 and ISO 14001

Choosing FETCO by Elmeco, and in particular First Class, the new and only multifunctional machine with double augers, demonstrates your attention to innovation. Thanks for understanding the importance of working with a company that does not consider “quality” as an abstract word. For FETCO by Elmeco quality is a concrete commitment. It actually means to clinch the attention to the innovation that characterized us as the creators of the first slush machine and that today confirms our leadership in the technical forefront. For our company “Quality” also means working trying to always improve from a management and organizational point of view following the Vision 2000 certification, and it finally means to care about the customers and to dedicate investments and resources to continuously meet their needs.

On the other hand, for those who decided to choose FETCO by Elmeco, quality means being able to work with reliable and lasting products, to count on a precise and qualified assistance in order to work with increasing satisfaction and earnings.



General instruction and warnings

Before switching on the machine carefully read the information in this service manual; this way you will be able to install, use and maintain the machine.

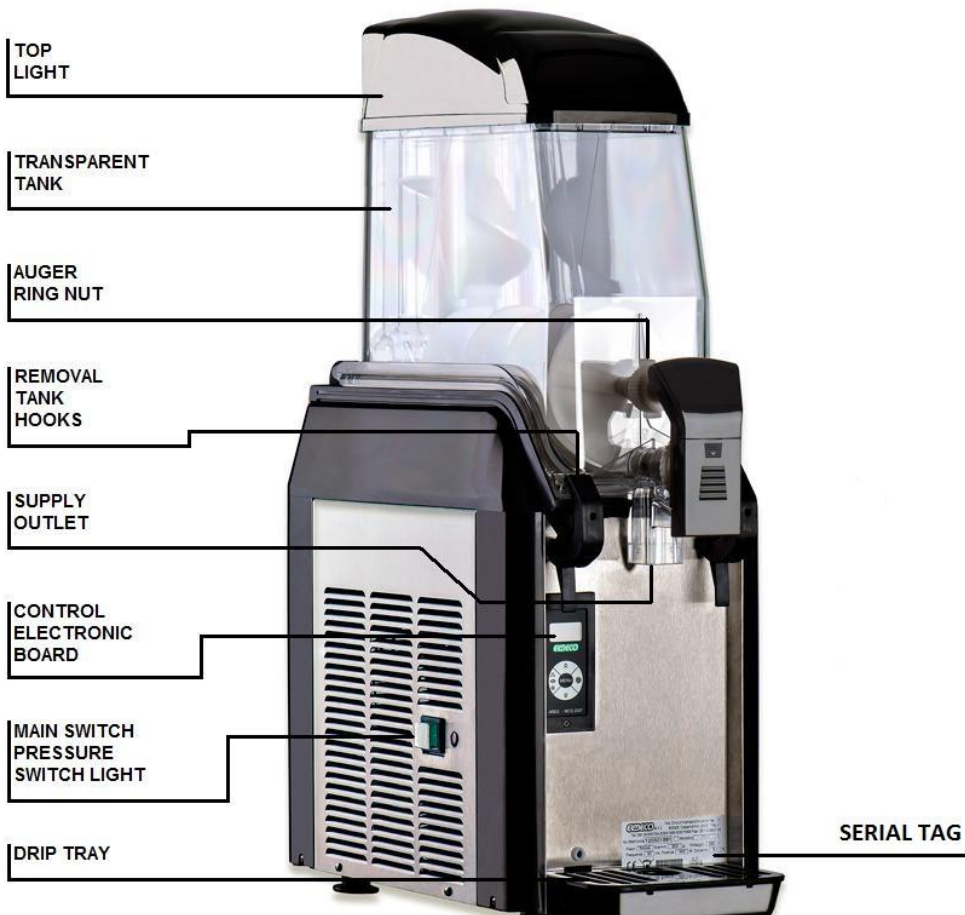
Electrical Configuration

Model	Frequency	Amp	Voltage	Phase	Wires	Watts	Compressor HP	Electrical Connection
PEL0101	60 Hz	11	115	1	2 + G	1265	1/3 HP	NEMA 5-15P
PEL0102	60 Hz	12	115	1	2 + G	1380	3/4 HP	NEMA 5-15P
PEL0103	60 Hz	12	115	1	2 + G	1380	3/4 HP	NEMA 5-15P

Measurements

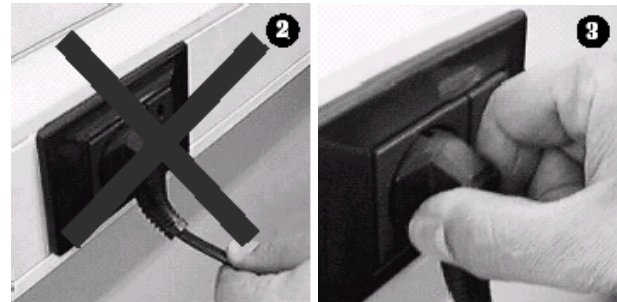
Model	Width	Depth	Height	Capacity	Empty Weight	Filled Weight
PEL0101	9 1/2" (24.1 cm)	22.0" (55.9 cm)	30 3/4" (78.1 cm)	3.2 Gal (12.1 Lt.)	68 lbs.	95 lbs.
PEL0102	16 1/8" (41.0 cm)	22.0" (55.9 cm)	30 3/4" (78.1 cm)	2 x 3.2 Gal (2 x 12.1 Lt.)	114 lbs.	141 lbs.
PEL0103	24 1/2" (62.2 cm)	22.0" (55.9 cm)	30 3/4" (78.1 cm)	3 x 3.2 Gal (3 x 12.1 Lt.)	141 lbs.	168 lbs.

Keep the use and assembly instructions, even for the next buyer. The manufacturer declines any responsibility for damages deriving from the non-observance of the following instructions. Install the machine according to the assembly instructions. The power supply must correspond to the data on the serial tag plate on the front side of the machine behind the drip tray.



During maintenance and cleaning, or in case of bad functioning, disconnect the machine from the power plug **(by pulling the plug and not the cable)** (pic. 2 and 3).

Only specialized and authorized staff can repair the machine. Not perfect repairing can be dangerous for the user. contact Fetco for information concerning the closest authorized service center.



For safe operation the maximum tilt of the appliance is 1,5 degree towards the front side (outlet). The appliance is not suitable for installation in an area where a water jet could be used.

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

Installing the new machine

This machine for the production of cold drink, slush, and sherbets grants the absolute homogeneity of the product and the possibility to regulate its density thanks to an innovative electronic control. Before installing the machine, verify that:

- **First Class is not placed by an heat source;**
- **The machine has not been damaged during transportation. In case of doubt, contact the supplier;**
- **The power supply system is endowed with a grounding that respects the rules of law;**
- **The power supply system capacity is adequate to the maximum power of the machine, as indicated on the plate (pic. 4 pag.18).**

In case of doubt, contact only qualified staff.

In order to install the machine, carefully read the following instructions.

Warnings

This machine is only for the use it has been manufactured for. Any other usage is to be considered as improper and dangerous.

Installation

It is suggested that the machine is installed only by qualified staff. A wrong installation can cause damage to people or things, for which things the manufacturer declines any responsibility.

Once the machine is unpacked, verify the integrity of the machine. The packaging elements (plastic bags, expanded polystyrene, nails, etc.) must not be left at children reach as they might be dangerous. Remove the protection plastic stripes also from the internal side of the grids.

Do not connect the machine through adaptors, multiple plugs and/or extension cords. If necessary, use only materials that conform to the safety rules in force, as for the current intensity up to what indicated on the serial data plate.

Place the machine so as to avoid any heat source to be close to the grids. Verify that there is a free space of 9 inches at least around the machine (pic. 5 in appendix-88). After connecting the machine to the power supply and switching on the main switch, verify that air comes out from the side grids (pic. 6 in appendix-88).

Lid stickers

All refrigerators are equipped with 2 stickers for each single lid. The stickers must be applied as showed in the pictures:



Right usage

Before switching on the machine, it is necessary to clean it as indicated in the “Cleaning” paragraph.

Cleaning

- ⚠ **Always comply with the provisions of the local authorities in charge regarding the cleaning of the machine.**
- ⚠ **Daily clean and sanitize the machine.**
- ⚠ **The appliance must not be cleaned by a water jet.**
- ⚠ **Switch off the main switch and disconnect the power plug (pic. 7 in appendix-88) before starting any operation.**
- ⚠ **Use a solution of cold water and sodium hypochlorite (bleach) with a 10 grams (1/2 spoon) for 1 liter of water ratio. Rinse with lukewarm water.**
- ⚠ **A greater quantity of beach could damage the material of the auger.**
- ⚠ **If the plastic parts are washed in the dishwashing machine, verify that the temperature is not higher than 60°C or 140°F, because they could be damaged.**
- ⚠ **Do not use any abrasive powder.**

Cleaning is very important for the life and maintenance of the machine; we recommend to periodically clean the parts that are in contact with the product using the following procedure.

Tank cleaning procedure

See the picture at the end of this manual.

- Empty the tanks by opening the outlets and blocking them (pic. 8 in appendix-88), moving the little letter from the left to the right.
- Remove the lamp (pic. 9 in appendix-88), pour water in the tanks and then empty them.
- Remove the auger ring nut (pic. 10 and 11 in appendix-88).
- Remove the tank unscrewing the hooks grips (pic. 12 in appendix-88), if present, and opening the hooks (pic. 13 in appendix-88); lift the tank as shown in pic. 14 and 15 in appendix-88.
- Unscrew the ring nut (pic. 16 in appendix-88) in order to remove the vertical auger (pic. 17 in appendix-88).

- Remove the horizontal auger; this way the inox side of the tank is completely open and ready to be cleaned (pic. 18 and 19 in appendix-88).
- Remove the outlet (pic. 20, 21, 22, 23 in appendix-88) and the tank gasket (pic. 24 in appendix-88):
 - Remove the lever cover (pic. 20 in appendix-88) by pushing “PUSH” downward; and remove the lever (pic. 21 in appendix-88);
 - Rotate the ring nut clockwise (pic. 22 e 23 in appendix-88) and pull the outlet.
- Dip the dismantled parts in the solution of water and bleach.
- Wash and dry.
- Wet the gasket before inserting it in place (pic. 24 in appendix-88), be careful to place the gasket joint in one of the back corners of the tank in the proper allocation.
- Reassemble everything.
- When you put the tank back in its place verify that the low tension contact wires are in the guides of the terminal board. If they are not, the lamp and the augers will not work (pic. 25 in appendix-88).
- Connect the machine to the power supply.

⚠ Warning! Any time the covers (lamp) are removed, for security reasons, the augers and the cooling system will stop working.

Condenser cleaning procedure

Remove the side panel of the 2 or 3 tanks machine, or the back panel of the one tank machine by unscrewing the screws on the bottom and clean the radiator with a soft brush or (if possible) with compressed air.

Outlet restriction

First Class has an accessory called Restriction (pic. 28 in appendix-88), it is a shaped piece that is applied on the ending part of the transparent tank outlet. It has the following advantages:

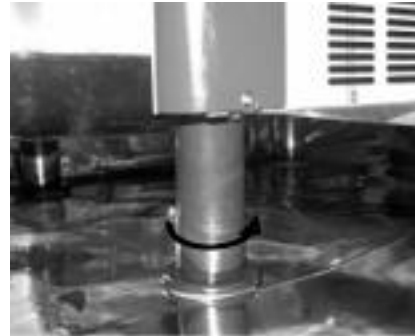
- The product, liquid (clod drink) or semi-liquid (low density slush), is canalized directly in the glass;
- The restriction is easy to pull out, therefore, it is possible to easy wash the ending part of the outlet without having to dismantle the whole transparent tank, with a consequent decrease of the machine cleaning times. In summary, the only part which is not refrigerated, where an accumulation of the product is more likely to happen, can be now removed and washed.

⚠ This restriction has some gaskets (O-ring) that must be wet with water before inserting them on the outlet terminal part. This is to make the introduction easier and to avoid that O-ring goes outside their proper locations.

On the restriction there is the image of an arrow and of a glass that, while inserting it, must face the operator.

Long feet (only for 115Vac/60Hz)

The units First Class 2 and First Class 3 with voltage 115Vac/60Hz are equipped with 4 long feet (4 inches) that must be installed at the place of the short 4 feet already mounted. This installation is obligatory in conformity of NSF rules. This long feet aren't adjustable in height.



First Class Millennium controls and signals



When you switch on the electronic board, the display will show

Warning! The screen with the “/” symbol indicates that the values are shown alternatively.

SLUSH / MACHINE
V.29E

Where **V.29E** indicates the tank review number. FC Millennium has a **BASIC** version that only has the electronic board like the one shown before, and an **ADVANCED** version that has an additional electronic kit in the machine with additional features connected to time.

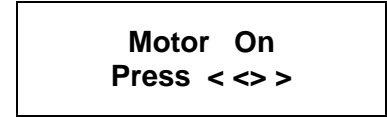
After the screen shown above the initial screen will be displayed:

Warning! The electronic board will keep the settings it had when the machine was switched off.

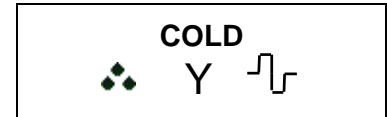


When the tank is in stand-by mode, the augers and the cooling system are off. The augers and the gear motor can be turned on by pressing the

button. The screen will show

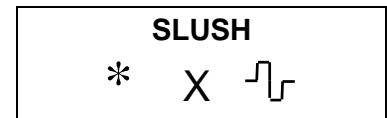


If you press the button, the screen will display as follows: (where Y is a variable number between 2 and 5 for Cold Drink Mode, which indicates the temperature in °C at which the product must be prepared).



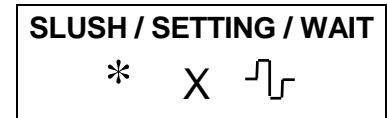
Using and you can increase or decrease the temperature of the product. **The recommended temperature is 4°C.**

If you press the button, the screen will display as follows: (where X is a variable number between 1 and 9 and indicates the density of the slush). If you use the and buttons it is possible to increase or decrease the slush density value.



Warning! If, when the electronic board is in Slush Mode, the product temperature is greater than 5°C, the following screen will be:

This screen indicates that the calibration process is taking place. The calibration process will take one minute to complete.



If you press the button (**Cooling off - cold drink - slush**) you can switch the machine functioning modes alternatively. Each time you press the button, the different screens of cold drink – slush and cooling off alternate. In this latter position only the augers rotate and no other action is taken.

If you press the auger rotation key , the display will appear as follows:



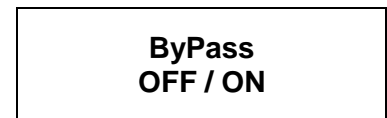
By holding the **MENU** button for one second you will enter the **selection menu**.

Please note that unless you give any further instruction to the electronic board in more 10 seconds time, the display will automatically go back to the initial screen.

This screen allows you to turn ON or OFF the light in the lid, by pressing the and buttons of the electronic board.



As you already know, for security reasons, when a tank is open, the augers stop turning. However, the augers stop can be also caused by a malfunctioning of 1 and/or 2 contacts, or by the accidental lost of one of the contact during the cleaning phase; in this case, it is possible to activate the electronic bypass function. In this screen you can activate or deactivate the bypass



function by pressing the increase and decrease keys.

This screen allows you to turn ON or OFF the Low Level control function (automatic decrease of slush's density to no.1, when the level probe is not covered with product for more than 20 minutes); you can do that by



pressing the increase key or the decrease key. If you add some product (liquid that touches the level probe), the function will be deactivated and the slush preparation will reach the density value that was previously set on the electronic board. When this function is active, you will see the following As for the selection menu, the next screen is like the one below:

This screen allows you to activate (LOCK) or deactivate (UNLOCK) the “keyboard lock” function by pressing the or buttons. This function is suitable in self-service places, in order to avoid people from changing the values set. When the keyboard is locked, the electronic board will show a “dot” on the display as shown on the screen below: If the machine is turned OFF and ON, the electronic board will be in LOCK position again.

Warning! The keyboard lock can be activated if the electronic board is in “Standby” or “MotorOn” mode.

Turning OFF and ON of the washing function. If the function is active, the electronic board will show the screen below: In this condition all buttons and the cooling functions are NOT active, apart from the MENU button.

This screen shows the time set on the machine. If it is different from the place where the machine is installed, you can change it by following the steps below:

- 1) press the button;
- 2) the first value will start to blink. If you want to change the value, you need to press the button;
- 3) if you press the button;
- 4) the second value will start to blink. If you want to change the value, you need to press the button;
- 5) if you press the button;
- 6) the third value will start to blink. If you want to change the value, you need to press the button;
- 7) press the button;
- 8) the fourth value will start to blink. If you want to change the value, you need to press the button;
- 9) press the **MENU** button to exit this function. The time will be saved.

Warning! During the time adjustment, the date (MM/DD/YY) will appear on the upper line. It can be different from the date of the place where the machine is installed, but the machine will work without any problem.

NOTE: First Class Millennium BASIC does not display this screen and all other screens here reported in the dotted square. These will only be active in the ADVANCED version.

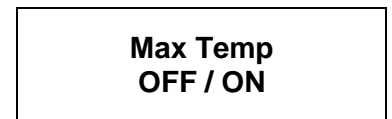
Defrost function: On the screen you can see the defrost ON and OFF time. If the two values are the same, the function is deactivated. In order to change the ON and OFF time, follow the steps below:

Please / refill / LOWLEVEL * 1L
KeyBoard UNLOCK / LOCK
SLUSH * X ■
Washing OFF / ON
Washing ■
TIME hh.mm

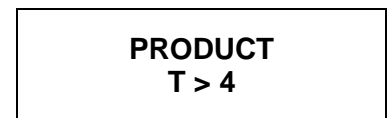
DEFROST ON 00:00	DEFROST OFF 00:00
-------------------------	--------------------------

- 1) press the button;
- 2) the first value of "defrost ON" will start to blink. If you want to change the value, you need to press the button;
- 3) repeat the steps 1) and 2) until all ON values are set;
- 4) press the **MENU** button to exit the change function of "defrost ON" and go in change function of "defrost OFF";
- 5) repeat the steps 1) and 2) until all OFF values are set;
- 6) press the **MENU** button to exit the change function. The time will be then saved.

In this screen you can activate or deactivate the Critical Temperature Control function. When the critical temperature value is (OFF), the function is deactivate. you can do that by pressing the increase key or the decrease key.

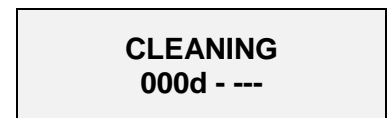


When you switch the machine on, if the product temperature is greater than the one set, the display will blink and show:



The "4" value represent the critical temperature. In order to stop the warning signal, please press the **MENU** button.

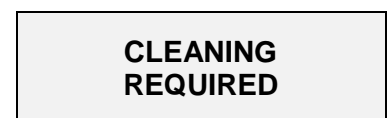
In this screen you can activate or deactivate the Cleaning warning function. This function is used if the user wants the machine to show a clear warning on the display that reminds to clean the machine. If the Cleaning warning function is on (000d---) it is deactivated.



In order to activate it:

- 1) press the button;
- 2) the first value will start to blink. If you want to change the value, you need to press the button;
- 3) press the button again;
- 4) the second value will start to blink. If you want to change the value, you need to press the button;
- 5) press the button;
- 6) the third value will start to blink. If you want to change the value, you need to press the button;
- 7) press the **MENU** button to exit the change function.

When the machine is turned on and the values (---) are zero, the display will blink showing the cleaning warning:



Clean the tank as described in the usage manual pag.18; in order to stop the warning signal, press the **MENU** button; thus the countdown will start again for the next warning.

000d = time in days for the cleaning warning to appear
 - --- = countdown (day to the warning)

For machines with auto refill set up ONLY! (This should be ON only if the machine has the auto refill installed). In this screen you can activate or deactivate the auto refill control signal.



Operator security

If you open the tank lifting the lamp, the augers will stop.

Self-diagnostics

Consult the Problem Solving Section.

Configuration memory

All the functioning modes and the regulations set are registered in a non-volatile memory which is active even without power; therefore, when you switch on the machine, the tank keeps the configuration it had when you switched it off, a part from the keyboard lock (as already said).

Minimum level signal

All machines are endowed with a probe that detects the product minimum level in the tanks. When the product is below this level, the light of the lamp starts blinking. If the product level does not change, the light will stop blinking after a minute.

Alarms functions

First Class Millennium is endowed with a direct signalling of the problems found. When the electronic board blinks, it indicates that there is an active alarm. To see what alarm is, please press the **MENU** button for 1 second. In the "Problem Solving" section, you can see a complete list of all possible alarms at pag. 30.

If more than one alarm is active, these will be indicated with more messages that appear alternatively.


How to start the production of slush, sherbets or cold drink with First Class Millennium

Clean the machine.

Remove the covers and put the mix in the tanks.

- ⚠ Warning! Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.**
- ⚠ Warning! To prepare the product mix use only drinkable water.**
- ⚠ Warning! the temperature of the poured product must not be lower than 10 °C in order to allow a correct calibration of the electronic kit that will be indicated as described in the previous paragraph.**

Switch on the main switch (see pic. 7 in appendix-88).

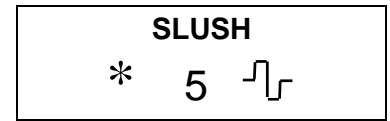
Switch on the auger switch . The following screen will be displayed:

Press the  button to select "slush" or "cold drink".

Motor On
Press < >

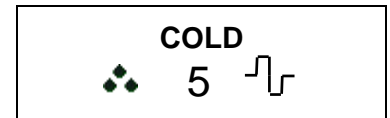
With the “slush” mode:
Slush.

It is possible to change the product density from 1 to 9 using the or buttons to increase or decrease it respectively.



With the “cold drink” mode:
Cold drink.

It is possible to change the product temperature from +2°C to +5°C using the or buttons to increase or decrease it respectively.



⚠ Warning! The recommended temperature value is 4°C.

Here you are the table with the correspondence between the values on the display while in “cold drink” mode and the °C/°F degrees.

⚠ Warning! In order to have slush, sherbets or cold drink, you need a small quantity of sugar per liter. The recommended quantity is generally reported in the usage instructions. In case of natural products, we suggest to use a quantity that goes from 12 and 22%.

	°C	°F
2	2 – 6	35.6 – 42.8
3	3 – 7	37.4 – 44.6
4	4 – 8	39.2 – 46.4
5	5 – 9	41.0 – 48.2

⚠ If the horizontal auger is blocked because of ice blocks due to a lack of sugar or to other reasons, such as foreign bodies in the tank, the vertical auger can undergo a break.

⚠ Warning! If the temperatures exceed 35°C Elmecco is not responsible for the refrigerator performance (that will be slower) and for the correspondence between the temperature selected on the electronic board and the drink temperature.

Important security rules

- Do not touch the machine when you have wet hands and/or feet.
- Do not use the machine with bare feet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- For correct operation use the machine at maximum temperature of 32°C/89.6°F and minimum 24°C/75.2°F.
- The instructions shall state that access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- This appliance is not intended to be installed in kitchens.
- 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.
- Do not expose the machine to the weather.
- Do not pull the power supply cable to disconnect the machine from the electric power.
- Do not remove the panels before disconnecting the machine from the electric power.

Old machine disposal

The out-of-use machines must be disabled. Disconnect the plug from the electrical network and cut the cable.

Ecological instructions

All refrigerating machines must be disposed by the communal disposal service or by an equivalent private authorized company. Take care not to damage the rigid tubes of the refrigerator until they are taken back in order to be carefully and ecologically disposed.

All packaging materials used can be disposed without any danger.

Technical assistance

The repairing of the machine must be carried out by an authorized service centre, using only original spare parts. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Illuminating lamps replacing

In case of replacing of the lamp follow the procedure:

1. Switch off the machine;
2. Remove the top light complete cover from the transparent tank;
3. Separate the top light from the transparent lamp glass;
4. Change the old illuminating lamp with new one (led lamp or in alternative 12Vac -10watt);
5. Assembly the top light with the transparent lamp glass;
6. Reposition the top light complete cover on the transparent tank.

FCW installation (water cooling system)

If the First Class you bought is endowed with the water cooling system, it is necessary to follow these instructions.

On the machine front side (outlet side) there are some water exit (left) and entrance pipes (right) as shown in the pic. **f**.

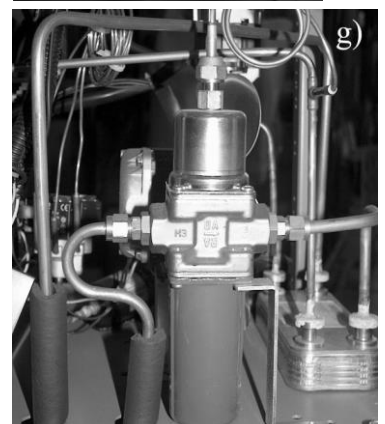
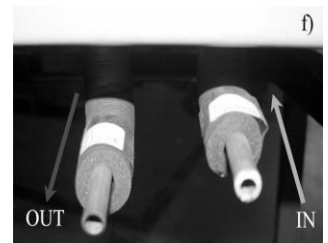
The quantity of water necessary for the functioning can change according to the product cooling phases, with higher values when starting the slush production and values that are close to zero when you want to keep the slush. We therefore recommend to connect the machine to the water

network with the maximum capacity, thus the pressure switch valve (pic. **g**) in the machine will regulate the flux according the real necessity.

Important:

It is not possible to connect the FCW water entrance with the input of another machine based on a water cooling system (series).


It is not possible to connect several machines based on the water cooling system on the same outlet.



Pressure switch refit procedure

⚠ Warning! The following steps must be performed by qualified personnel.

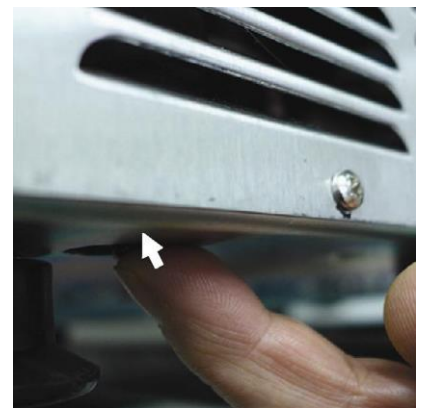
When the pressure switch light, near main switch in ON, this indicates that the pressure switch intervened to deactivate the compressor. In order to refit this device, it is important to follow the instructions below:

- 1°  Disconnect the power cable;
- 2° Press the pressure switch button under the frame of the machine.












In order to avoid this situation to happen again, verify the correct position of the machine as in the pic.5 pag.87 and/or clean the condenser as described at pag.21.



Pressure switch light



First Class Problem Solving

<p>The tank does not make cold, the cooling light is off</p>	<ol style="list-style-type: none"> 1. Switch off the slush machine with the main switch; 2. discharge the product, if it is cold, and put in the tank a product with a temperature higher than 15°C; 3. wait 5 minutes at least and switch on the machine again. <p>The electronics calibration is automatic.</p>	
<p>The augers do not turn in the tank and the electronic board does not work properly.</p>	<p>The cotter pin broke down.</p>	 Disconnect the power electric cable
<p>During the augers rotation you can hear a creaking.</p>	<p>This noise derives from the vertical and horizontal augers gears. You can avoid this by simply go on using the machine or putting some Vaseline on the plastic gears.</p>	
<p>The machine does not make cold and the slush and the pressure switch light is ON.</p>	<p>The pressure switch intervened. In order to refit it see pag. 29</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM THERMAL"</p>	<p>Replace the cable that connects the thermostat probe to the electronic board verifying that there is not oxide on it; if so, clean the contacts and if the problem still exists, it is necessary to substitute the thermostat probe.</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM MOTOR"</p>	<p>Verify that the cable connecting the electronic board to the gear motor magnetic revolution counter is firmly fixed to both elements. In case it needs to be substituted: disconnect the two connectors of the old cable both from the reader and the electronic board; place the new cable with some insulating tape or a small band on the existent electric installation.</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM VOLTAGE"</p>	<p>The electric power is not linear; there could a fluctuation of the entry tension due to tension changes, to extensions or to multiple plugs to which First Class is connected. If the power tension is regular, provide First Class with a single connection in order to solve the problem; if First Class in connected to an autofill system, it is necessary to switch off and on First Class in order to make it work correctly again.</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM LEVEL"</p>	<p>Level probe (item 15 of the exploded view in appendix-84) missing or cover contact/level probe/terminal board not correct.</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM REFILL"</p>	<p>You can see this alarm only if the AUTOFILL screen is ON. The alarm appear when the level probe does not read the presence of the liquid in the tank, for longer than 2 minutes. In order to reset the alarm and let the level control restart, switch off and on the electronic board with the  button.</p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM DATE"</p>	<p>This alarm appear if the electronic board finds a problem on the date setting. In order to adjust the date you need to use the programmer module.</p> <p>NOTE. <i>First Class Millennium Basic does not have this alarm.</i></p>	 Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM SOLVED"</p>	<p>This window will show up when one or more alarms will be solved.</p>	 Disconnect the power electric cable

Warranty Certificate

Dealer stamp and signature



Purchase date __ / __ / __
 Model FC__ (1, 2 or 3)
 Serial number

Data of the purchaser	Dealer.....	Date.....
Street.....		
City	State.....	Zip Code

Warranty conditions:

This machine is granted for 12 months; the substitution of the spare parts that are considered to be defective for workmanship or materials reasons is up to the manufacturer. The repairing during the warranty period is done in the authorized technical assistance centers. The machines must be sent to these centers with free freight. The expenses, risks and damages of the machines transported are at the buyer's expenses. As for the in-house repairs, the Customer must pay a fixed fee for the "technician intervention", as a refund of travel expenses. This warranty is not extended to the painted parts, the plastic and electric parts, to the internal and external finishing and it declines if the machine was: tampered, modified, repaired by not authorized staff, accidentally broken, damaged because of carelessness or if the machine was wrongly or improperly used. In particular, this warranty does not include functioning irregularities caused by anomalous conditions of electric connection. Breakdowns must be reported at once, otherwise no retroactive value will be recognized to them. Direct or non direct damages underwent during the machine functioning period will, in no case imply any compensation toward our Company. In respect of this warranty we must receive this page within a week from the date of the machine purchase. All repairing made during the warranty validity period do not change the period stated in these conditions. The warranty will suddenly decline if this certificate reports changes or erasures and if it is not validated by our Company. The only supporting document useful to obtain the repairing is the coupon below that the user must keep. It must:

- Be shown to the personal staff for in-house repairing;
- Be with the machine when it must be repaired in our authorized centers.

This warranty is valid only in Italy.

WARNING! SEND THE WARRANTY BACK!



DO NOT SEND THIS PART!

Fill in, cut and keep. Without this coupon the warranty is not valid!

Buyer: _____

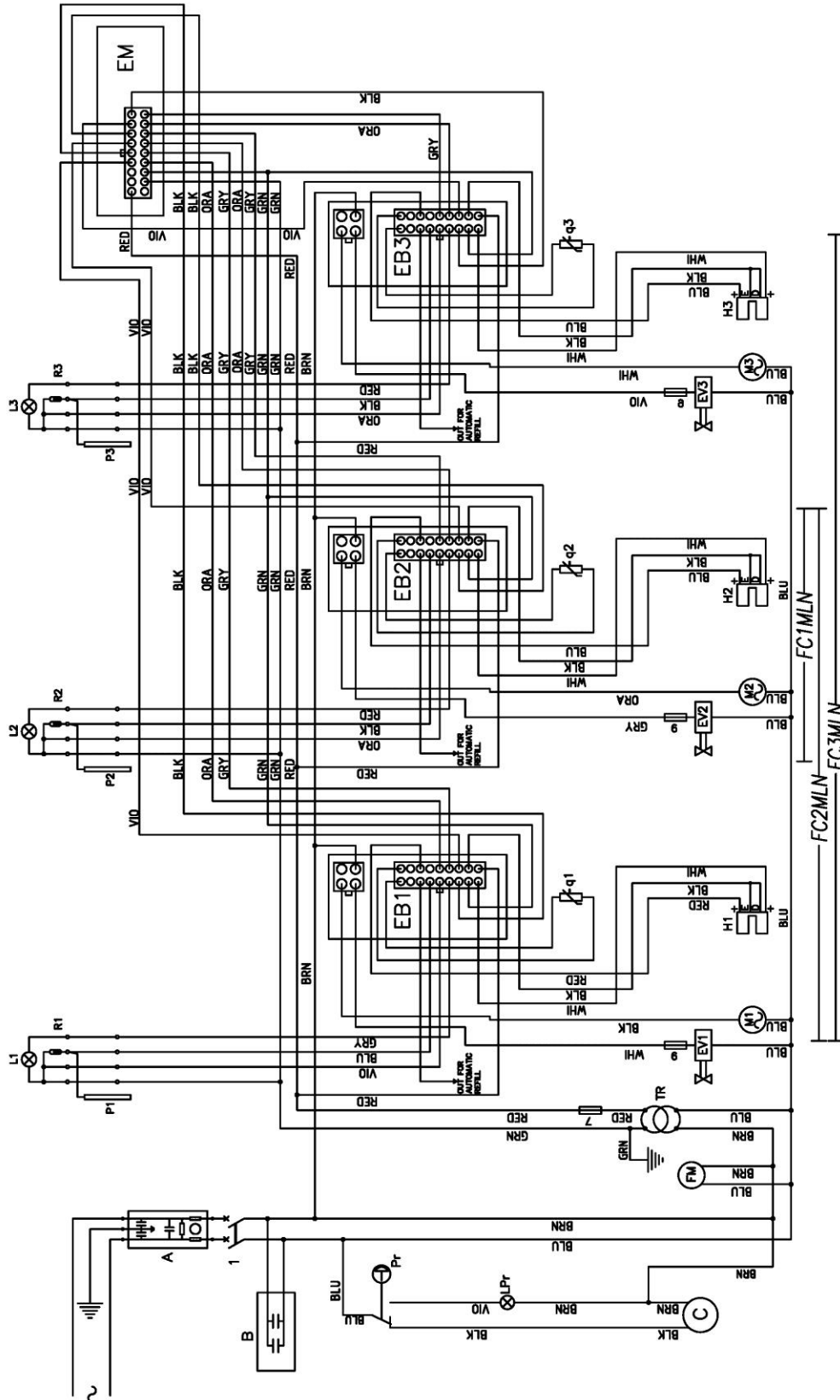
Model: _____

Serial number: _____

PURCHASE DATE __ / __ / __
--

Parts and record of cases that are NOT included in this warranty: split pins; pressure switch refit; general cleaning and daily maintenance; misuses of any component; usage of not original and/or defective components; accidental breaking of some component caused by transportation.

ELECTRIC WIRING DIAGRAM



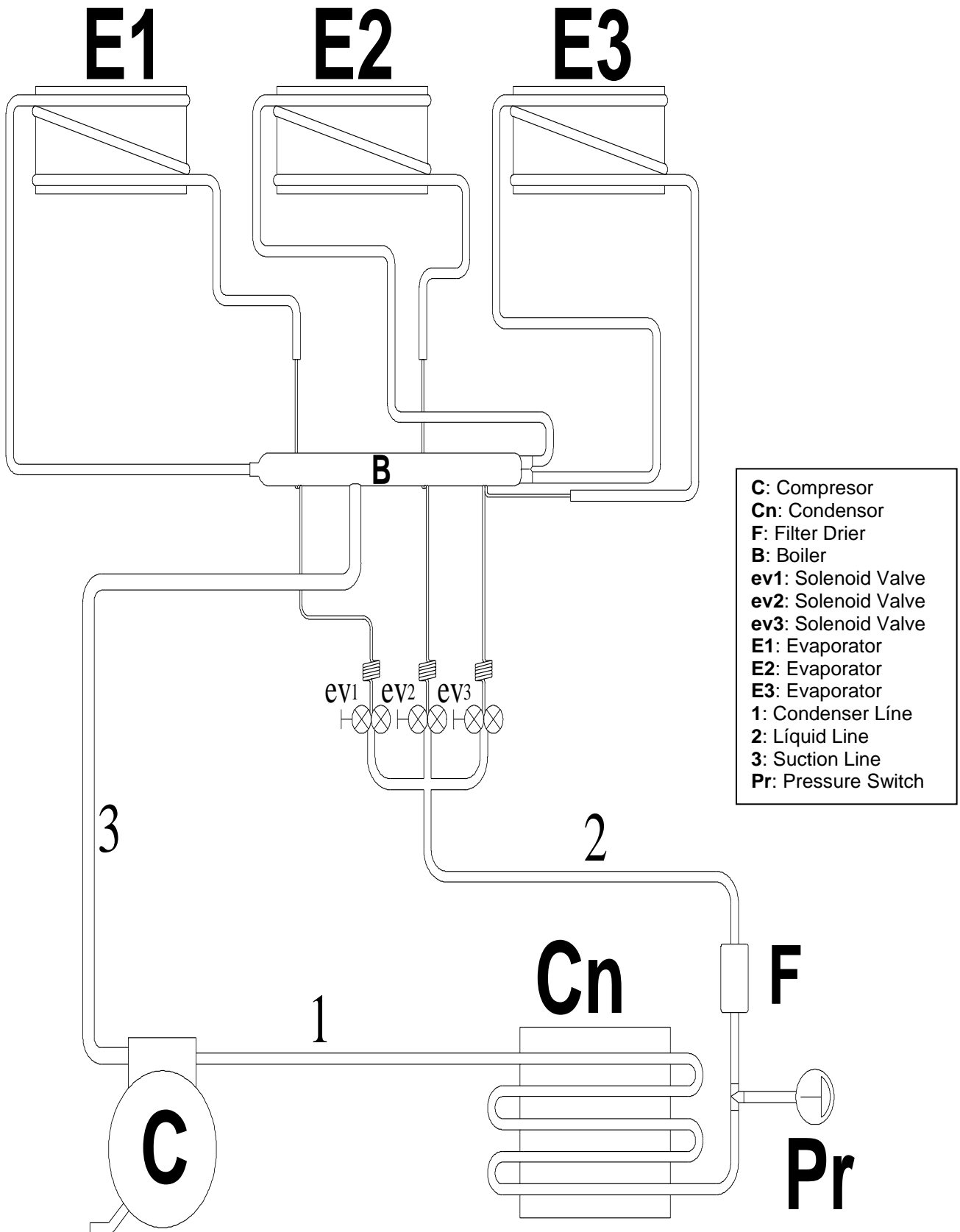
ELECTRIC WIRING DIAGRAM LEGEND

1: Main switch
Pr: Pressure switch
LPr: Pressure switch light
C: Compressor
FM: Fan motor
TR: Transformer
7: Fuse 5x20mm 5A
9: Fuse 5x20mm F315mA
EV1-2-3: Solenoid valve
M1-2-3: Gear motor
EB1-2-3: Electronic board
EM: Machine module
H1-2-3: Magnetic reader
L1-2-3: Top light
P1-2-3: Level probe
R1-2-3: Heating element 100Kohm-0.25W
q1-2-3: Thermostat
A: Suppressor filter (230V/50HZ)
B: Phase advancing condenser (FC3 115V/60HZ)

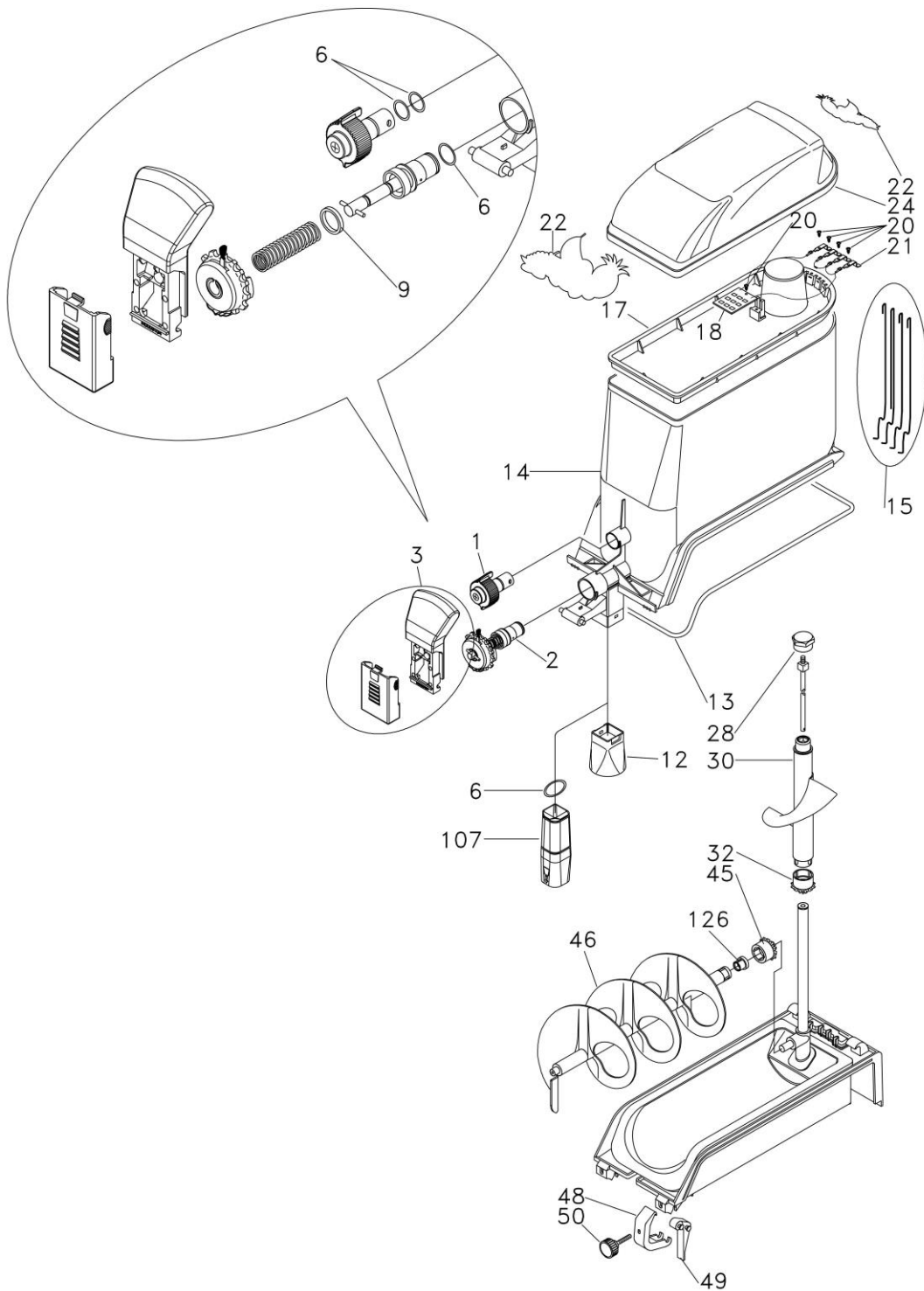
Colors

BRN Brown
BLU Blue
GRN Yellow-Green
RED Red
BLK Black
WHI White
GRY Grey
VIO Purple
ORA Orange

Refrigeration System

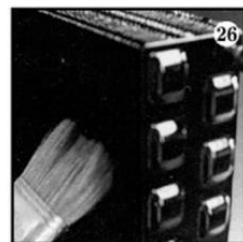
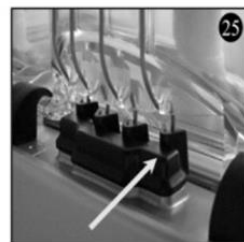
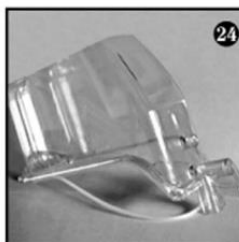
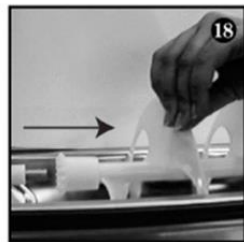
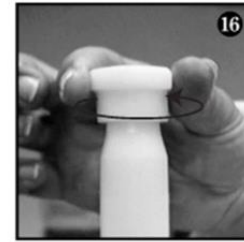
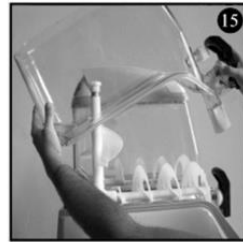
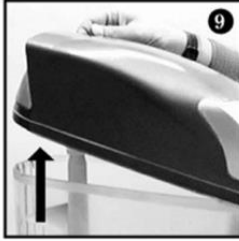
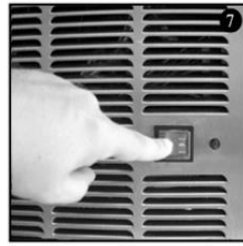
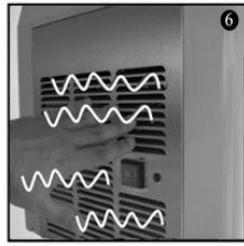
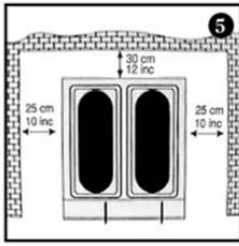


Exploded Views and Parts Identification



REPLACEMENT PARTS (CONTACT FACTORY PRIOR TO ORDERING)

#	PART NUMBER	DESCRIPTION
1	M0004109-002	RING NUT HORIZONTAL AUGER
2	M0003126-001	RING NUT LEVER COVER PISTON + STAINLESS STEEL ROD
2	M0003126-003	RING NUT LEVER COVER PISTON + PLASTIC ROD
3	M0003139-001	HANDLE + COVER
6	OR13000117	O-RING 117
9	M0003117-001	OUTLET GASKET
12	M0006134-001	DISPENSING SPOUT
12	M0006134-002	DISPENSING SPOUT CUP VERSION
13	M0000106-001	GASKET TRANSPARENT TANK
14	M0000147-001	TRANSPARENT TANK
15	M0005159-001	LOW VOLTAGE CONTACT WIRES KIT
17	M0006108-001	LAMP GLASS
18	ME005101-001	12VAC LED LIGHT
20	VTTC2.9X9.5CR	SCREW TC 2.9X9.5
21	M0005109-001	12V CONTACT FOR TANK
22	M0006129-001	PLASTIC LENS STICKER
24	M0006193	TOP LIGHT
28	M0000107-001	RING NUT VERTICAL PROPELLER
30	M0004111-001	VERTICAL AUGER WITH STAINLESS STEEL BUSHING
32	M0004104-002	PINION VERTICAL AUGER
45	M0004105-002	HORIZONTAL AUGER GEAR
46	M0004110-002	HORIZONTAL AUGER WITH PLASTIC BUSHING
48	M0006102-003	HINGE HOOK
49	M0006115-003	FRONT HINGE
50	M0006119-001	LOCKING BOLT
107	M0003130-001	OUTLET RESTRICTION
126	M0004102-002	HORIZONTAL AUGER BUSHING



FETCO PRODUCT WARRANTY IN THE U.S.A. AND CANADA

New machines that have been manufactured by Fetco and all parts thereof are conditionally warranted to the original user by Fetco to be free from defects in material and workmanship under normal use.

SERVICE AS FOLLOWS:

Freezer / Slush Machine and all components unless specified below–
2 years parts, 1 year labor (proof of purchase and serial number required),
Electronic board - 3 years parts
Compressor- 5 years parts

During the warranty period, FETCO at its option and after inspection, repair or replace defective unit with no charge for parts or bench labor. This warranty excludes plastic parts, rubber gaskets or any other wear items. This warranty period starts from the date of purchase (proof of purchase required). Bench labor does not include service agent's travel time, or cost of shipping to and from the service station.

The buyer shall give prompt notice to Fetco for any claim to be made under warranty via telephone at **(1-800-660-0035)** or via email to techsupport@fetco.com.

Technical support will diagnose the problem over phone and upon request of Fetco, the defective parts/equipment shall be shipped prepaid to Fetco with a Return Authorization (RA) number.

WHAT IS NOT COVERED:

- WARRANTY DOES NOT APPLY TO MACHINES OR ANY PARTS WHICH HAVE BEEN SUBJECT TO ANY ACCIDENT, MISUSE, NEGLIGENCE, ALTERATION,
- USE ON INCORRECT VOLTAGE, IMPROPER VENTILATION, DAMAGE CAUSED IN TRANSIT, IMPROPER INSTALLATION OR OPERATION,
- IMPROPER MAINTENANCE OR REPAIR, FIRE, FLOOD OR ACTS OF GOD
- THIS WARRANTY DOES NOT COVER NORMAL PREVENTIVE MAINTENANCE AND CLEANING SUCH AS, BUT NOT LIMITED TO, CONDENSER CLEANING, HIGH PRESSURE SWITCH RESET, COTTER PIN REPLACEMENT, O-RINGS, SEALS OR LIGHT BULB REPLACEMENT.
- THIS WARRANTY DOES NOT COVER PLASTIC PARTS, RUBBER PARTS OR ANY OTHER WEAR ITEMS
- THIS WARRANTY DOES NOT COVER ANY SEALED SYSTEM THAT HAS BEEN BROKEN INTO (EX. GEAR MOTOR, COMPRESSOR)
- THIS WARRANTY DOES NOT COVER ANY PART OR ASSEMBLY THAT HAS BEEN ALTERED, MODIFIED OR CHANGED
- THIS WARRANTY DOES NOT COVER UNIT WHOSE REFRIGERATION SYSTEM IS MODIFIED
- THIS WARRANTY DOES NOT COVER THE COSTS OF REPAIRS MADE OR ATTEMPTED BY ANYONE WITHOUT PRIOR AUTHORIZATION BY FETCO OR ITS AUTHORIZED PARTNERS SERVICE DEPARTMENT
- THIS WARRANTY DOES NOT COVER MACHINE MAINTAINED WITHOUT THE REQUIRED AIR CLEARANCE ON ALL SIDES, OR LOCATED IN CLOSE PROXIMITY TO HEAT PRODUCING OR POWDER EQUIPMENT
- THIS WARRANTY DOES NOT COVER UNIT OR PART FAILURE CAUSED BY WATER CONDITIONS
- THIS WARRANTY DOES NOT COVER TEMPORARY NON-FUNCTIONING CONDITIONS WHICH CAN OCCUR WITH NORMAL USE AND WHICH CAN BE READILY REMEDIED BY THE USER BY REFERRING TO THE USERS INSTRUCTIONS OR CALLING FETCO OR ITS AUTHORIZED PARTNERS.

The model and serial number shall be supplied to the service department of FETCO along with the defective parts or unit.

The dealers, distributors, employees and agents of **FETCO** are not authorized to modify this warranty neither written nor oral or to add warranties that are binding to **FETCO**.

FETCO

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