

Cold Drink Dispenser

Model: VE.B

Variants:VE.B-1/VE.B-2/VE.B-3



User's Manual V2019.1

Index

1-Technical Specifications	1
2-Introductions	1
3-Installations	1-2
4-Safe handling of the food	2
5-Operating Instructions	3
6-Operating Procedures	3
7-Description Of Controls	3
8-Dis/Assembling Cleaning And Sanitizing Procedures	4-6
8-1-Disassembly	4-5
8-2-Assembling steps	5
8-3-Cleaning Procedures	6
8-4-Sanitizing Procedures	6
9-Routine Maintenance	6-7
9-1-Daily and Monthly Maintenance	7
9-2-The safe handling of the Compressed gases	7
8-3-Troubleshooting Table	10
10-Dispenser Exploded Veiw	8-10
11-Electric Circuit	11-13
12-Demolition/Disposal	14
13-Limited Warranty/Data Plate	14

1-Technical Specifications

	VE.B-1	VE.B-2	VE.B-3
Capacity	18 Lt.	18× 2 = 36 Lt.	18× 3 = 54 Lt.
Electric Plug	220-240 V. - 50 Hz.	220-230 V - 50-60 Hz	220-240 V. - 50 Hz.
Power	1/6 hp	1/4 hp	3/8 hp
Weight	19 Kg (Gross weight: 21 kg)	30 Kg (Gross weight: 35 kg)	43 Kg (Gross weight: 47 kg)
Dimension	21 × 42 × 75 cm	41 × 42 × 75 cm	61 × 42 × 75 cm
Ship Dimension	25 × 50 × 80 cm	46 × 50 × 80 cm	64 × 50 × 80 cm
Colors	(Colors + Stainless Steel)		
Option	Spray - Stirring		



Important

- Please read the electrical information on the data plate on the right panel of each dispenser. The serial number is also on this plate. A copy of the data plate is in this manual
- Specifications may change without notice

2-Introductions

Please read all sections of this manual to know all aspects of the dispenser. This dispenser will require cleaning and maintenance like all mechanical products. 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



Important

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

Only personnel who having knowledge and practical experience of the appliance are allowed to access to the service area as safety and hygiene are concerned

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



Important

- the A-weighted sound pressure level is below 70 dB

3-Installations

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

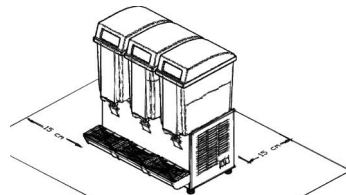


Warning

- When handling the dispenser never grasp it by the tanks
- You must carry or store the dispenser in vertical position the dispenser tilt degree must be less than 2°. so that the liquid (Oil) in the compressor does not leak into the cooling circuit
- If the dispenser was accidentally or purposely placed in a non-vertical position during transportation it should be kept in a straight position for approximately 30 minutes before operating to allow the oil to flow back into the compressor

- The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling of the dispenser

- 2-Inspect the unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim
- 3-Install the dispenser on a counter top that will support its weight. Taking into consideration the above warning
- 4-A minimum of 15 cm of free air space all around the unit should be allowed to guarantee adequate ventilation (picture 1)



(picture 1)

5-Ensure that the legs are screwed tightly into the base of the dispenser. The standard legs are provided with the dispenser (4 legs 40 mm for each)

6-Before plugging in, check if the voltage is the same as that indicated on the data plate. Plug the dispenser into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. 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 3mm . Do not use extension cords



Attention

- Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard
- Install the dispenser so that the plug is easily accessible



Important

- The dispenser is not sterilized in the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to the instructions in this manual see (chapter 8

4-Safe handling of the food



Important

The operating personnel need to ensure that they are following the proper protocol for food safety so that business can go on as usual without any untoward incidents. The following points will help ensure food safety when using dispensing machines

Personnel training

The personnel in a food outlet are the people who directly handle the food before it has been handed over to the customer. Proper training for hygiene standards and best practices must be administered to mitigate the chances of contaminated food. Even purchases for ingredients should be made from reputable suppliers and traders

Storage of ingredients

The ingredients need to be stored in a dry, sterile place in the required temperature so that it remains fresh for as long as possible. They need to be kept safe from pests like ants and cockroaches, and safely away from chemicals or other toxins. Storage areas need to be kept clean and dry to keep pests away. Ingredients need to be checked visually to ensure that no foreign particles have been added

Regular cleaning and maintenance

Beverage dispensing machines need to be cleaned regularly to ensure that there is no microbial growth on the operating machinery due to the presence of organic matter and heat. The cleaning agents should be able to

eliminate microbial growth while being non-corrosive and non-reactive to the parts of the dispensing machine

Monitoring and prompt corrective action

the dispensing machines come with a detailed set of instructions that clarifies operating range of temperatures which helps owners find out if something is wrong with the machine. Monitor temperature, noises and any other indicators of the machine to ensure that it is functioning correctly, and take the necessary corrective action according to this manual

5-Operating Instructions

- 1-Do not operate the dispenser without reading this 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 minimum air space all around the dispenser. (Picture 1)
- 6-Keep the dispenser in a vertical position for approximately 30 minutes before the operation
- 7-Do not put objects or fingers in panels' louvers and faucet outlet
- 8-Do not remove tanks or the panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source



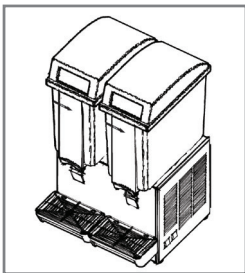
Attention

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

- 9-This dispenser is not meant to be used outside
- 10-Do not place the dispenser close to or by source of running water
- 11-Do not install the appliance in the area where a water jet could be used
- 12-This dispenser can work in a room temperature range between 5 – 33° C

6-Operating Procedures

- 1-Clean and sanitize the dispenser according to the instructions in this manual. (See chapter 7)
- 2-Fill the tanks with product. Do not overfill $\frac{3}{4}$ of the tank capacity (till the "Max" lable as shown in the picture)



- 3-How to fill the tanks with the products

In case of products to be diluted with water, pour water into the tanks first, then add suitable quantity of product

In case of natural squashes, it is advisable to strain them,

in order to prevent pulps from obstructing the faucet outlet

In case of powder product, you must mix the powder with water in a separate bowl before pour it into the tanks, in order to allow the mixing systems to work perfectly

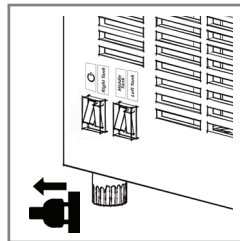
- 4-Install the covers and check that they are correctly placed over the tanks
- 5-Set the control switches as shown in (See chapter 6)
- 6-The dispenser must always work with the covers installed to prevent a possible contamination of the product
- 7-Always leave the dispenser on, as the refrigeration stops automatically when the beverage reaches the dispensing temperature but the mixing devices will continue to work
- 8-To maintain a high standard of flavour, keep refrigeration and mixing devices on during the night when beverage is in the tanks



Warning

- Tanks are not filled with hot drinks
- Operate the dispenser with food products only

7-Description Of Controls



The dispenser is equipped with only one power switch. When the switch is set to ON position, the power is turned on for cooling and mixing system, in addition to another switch (for each tank) for ON and OFF the mixing devices (with lamps) the labels above the switches refer to the part of the appliance they control

- 1-The adequate time for cooling the product is depending on many variables, such as ambient temperature and beverage initial temperature
- 2-To shorten product cooling time and increase productivity
 - It is advisable to pre-chill the product to be used in the dispenser
 - The bowl should be refilled after the product level drops lower than half and at the start of each day
- 3-It is normal to emit heat from the dispenser during operation In case it seems excessive, check that there is 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 of free air space all around the dispenser (Picture 1). In case if the product in the tanks is cold the dispenser is running properly
- 4-How to reset beverage temperature: to reset beverage temperature please ask for a technician. The proper temperature is pre-set at the factory

8-Dis/Assembling Cleaning And Sanitizing

Procedures

Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest dispenser efficiency. This section is a procedural guideline only. Prior to the disassembly and cleaning, the dispenser must be emptied from product



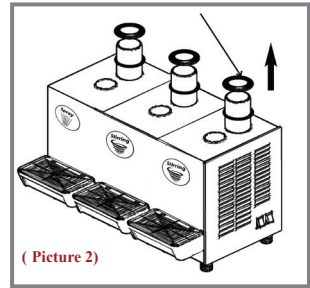
Attention

Before any disassembly, assembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the switches





Warning

Dis/Assembling Cleaning and user maintenance shall not be made by children without supervision

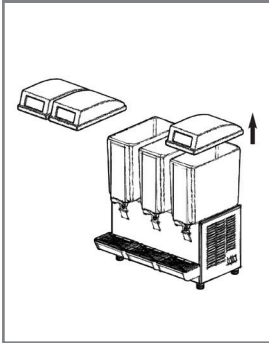


Follow the instructions below according to the type of Dispenser you have stirring, spray or mix

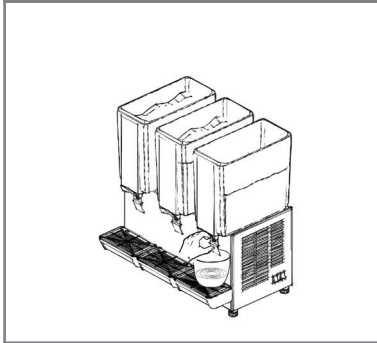
See the labels on the dispenser tanks to know the types  for Stirring type ,  for Spray type as shown in (Picture 2)

8-1-Disassembly

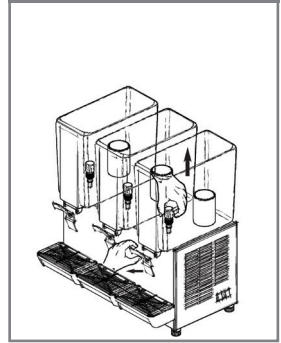
1-Remove the cover from the tank



1-Drain the liquid -if found-to another container



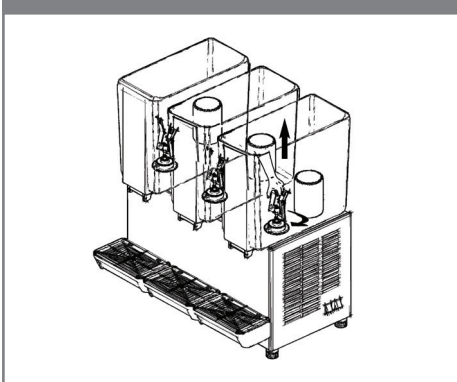
3-Remove the faucet while pull the dispenser hand



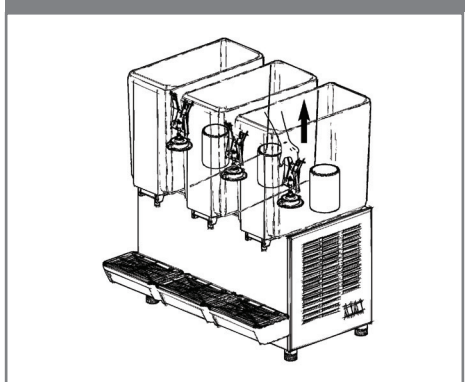
4-Remove (stirring / spray) devices as shown in the figures

4-1 Steps of removing stirring device

A- Disassemble the paddle base clockwise

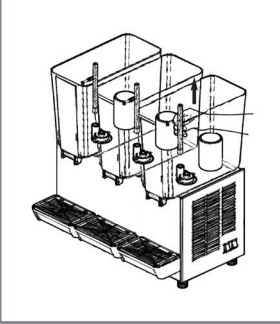


B- Remove the paddle base from the tank

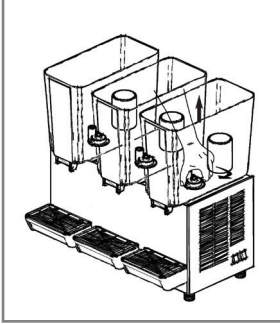


4-2 Steps of removing spray device

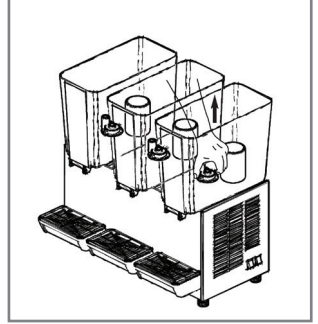
A- Lift up the spray tube



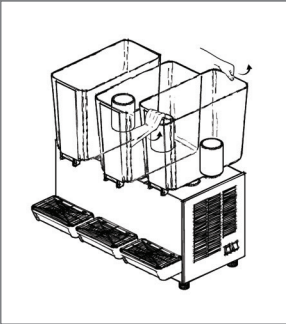
B- Disassemble the base clockwise



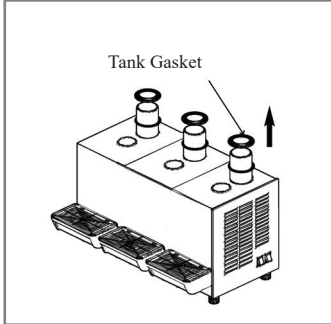
C- Remove the base from the tank



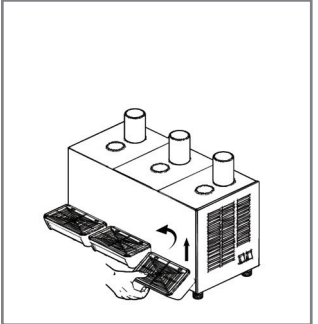
5-Remove the tank (by move it up and down)



6-Remove the tank gasket



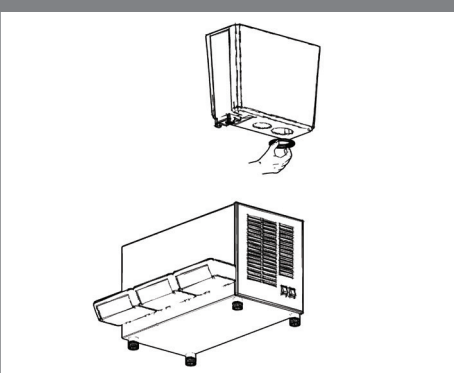
7-Lift up the drip tray then slide it out and empty it



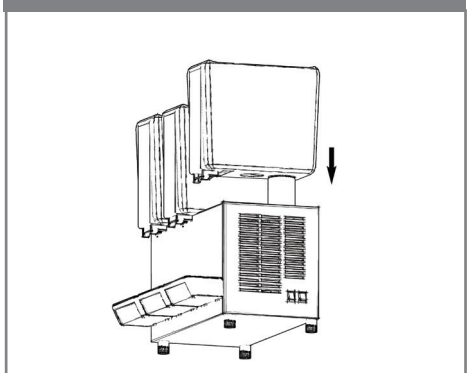
8-2Assembling steps

Repeat the above disassembling steps in reverse except steps 5&6 as shown in the figures
All tanks have the same shape so any of them can be used at any position

5-Fit the tank gasket below the tank



6-Wet the evaporator then install the tank



8-3 Cleaning Procedure



Warning

- Do not attempt to wash any dispenser components in a dishwasher
- **Caution: Do not clean the appliance by water jet**



Attention

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

1-Prepare at least 7 liters of a mild cleaning solution of warm (45-60 °C) potable water and dishwashing detergent. Do not use abrasive detergent



Warning

- Follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning
- In order to prevent any damages to the dispenser use only a detergent suitable with plastic parts

The appliance has no protection against ingress of water (IP 0)

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



Attention

When cleaning the dispenser, 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 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

8-4 Sanitizing Procedure

Daily: Sanitizing should be performed immediately prior to starting the dispenser. 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 7 liters of a warm (45- 60 °C sanitizing solution)

3-Place the parts in the sanitizing solution for five minutes

4-Do not immerse the 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 dispenser. Do not use abrasive cleaner

8-4-1 In-Place Sanitization

The in-place Sanitization prior to starting the dispenser 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 at least 7 liters of a warm (45- 60 °C sanitizing solution)

2-Pour the solution into the tank(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 dispenser. Allow the solution to agitate for about two minutes

5-Drain the solution out of the tank(s)

6-Use fresh product to chase any remaining sanitizer from the tank(s). Drain the product. Do not rinse out the dispenser

9-Routine Maintenance

9-1 Daily and monthly Maintenance

Maintenance Tools & Accessories	
1	Cross Screwdriver
2	Teasting screwdriver
3	Needle-Nose Plier
4	R134a Refrigerant Gas
5	Refrigerant Pressure Gauge
6	Air Blower
7	Gloves
8	water Container
9	Clamp meter



Daily

- Inspect the machine for signs of product leaks around gaskets. Proper assembly does not result in any leakage around gaskets
- Check for improper lubrication, worn or damaged parts. Replace parts as needed with original spare parts from the supplier



Monthly: (to be carried out by qualified service personnel only)

- clean all internal components, primarily the condenser, using compressed air
- To clean these internal parts: unplug the unit or switch off from control panel then remove front panel (dispensing side)



Warning

Condenser blades are very sharp. Use extreme caution when cleaning

The device is dedicated to cooling liquids and not freezing, so as indicated in (4-12) it works efficiently in the temperature range of 5-33° C so the maintenance of the device must be in the same range otherwise - the maintenance will not know how efficient the cooling process. However, there is a possibility of freezing liquids inside the tanks before distribution

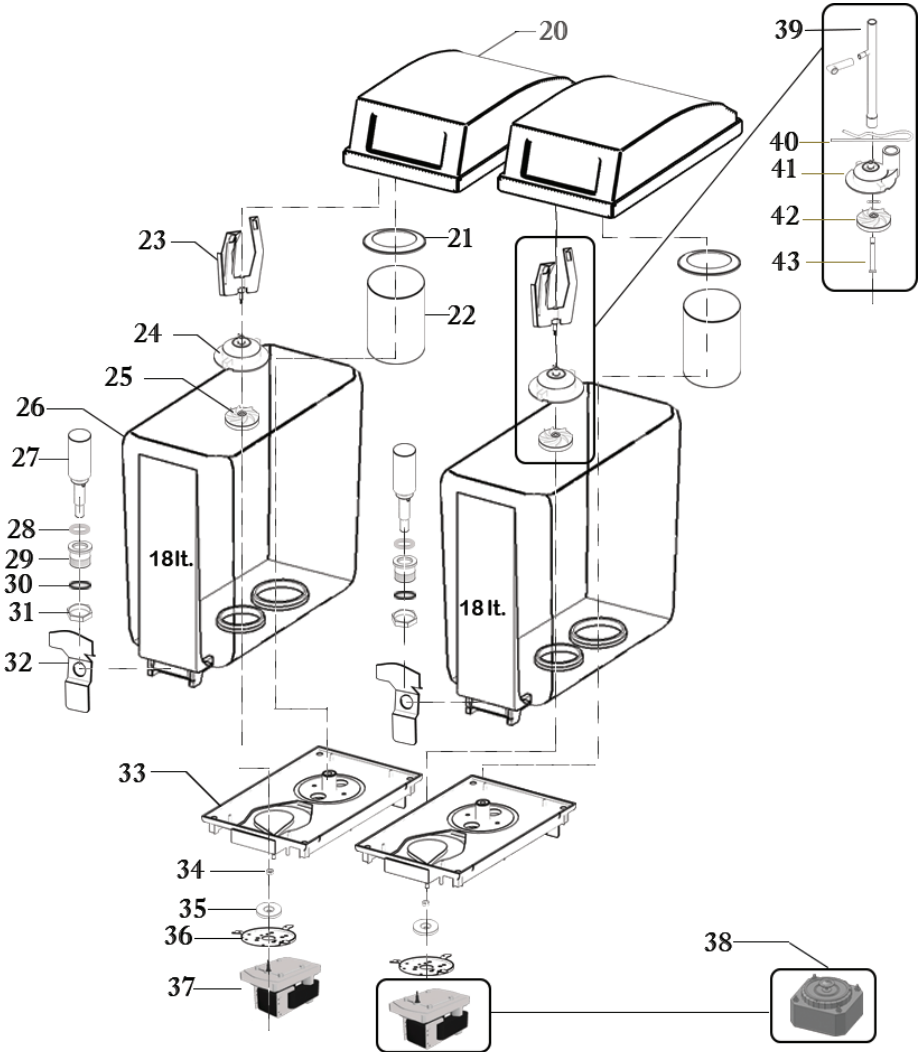
9-2-The safe handling of the Compressed gases containers and of the gas

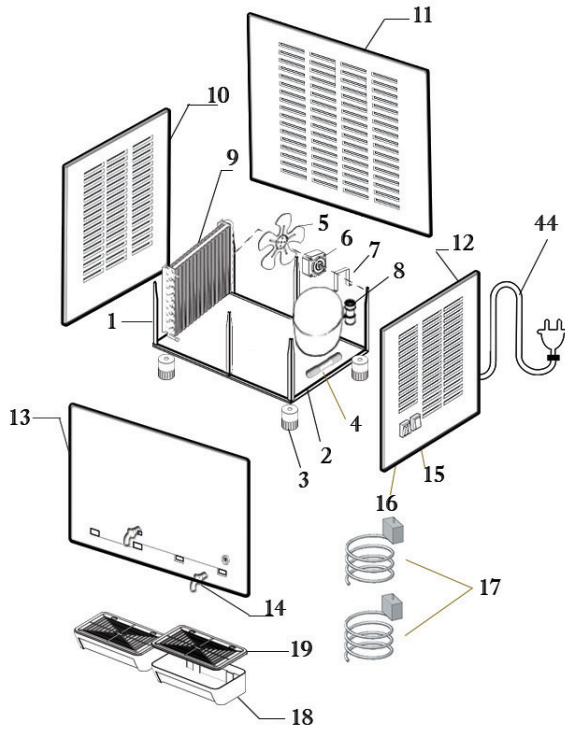
- Compressed gases containers must be handled and used only by trained personnel. Employers must inform employees about chemical hazards through a hazard communication program, labels, and other forms of warnings
- Wear safety equipment appropriate for the hazard potential of the gas before beginning work
- A leaking of compressed gases containers should be removed and isolated in a well-ventilated safe area. It may be necessary to call in trained emergency response personnel
- In case of maintenance of compressed gases containers separately Properly secure it in a well ventilated and protected area away from heat, flames, and the sun

9-3-Troubleshooting Table

Trouble	Possible causes	Solution	
No power to the dispenser	Plug is not in.	plug in.	Ask for authorized service department to check and repair it.
	Main switch is not on the ON position.	change main switch to ON position.	
	Power cord is broken.	replace power cord.	
	Main switch is broken.	replace main switch.	
Dispenser is not cooling	Compressor does not work	read " Compressor does not work" section	Ask for authorized service department to check and repair it.
	Gas leak into the cooling circuit.	find leak then filter it out and recharge the cooling circuit.	
	condenser is clogged.	clean the condenser.	
	fan motor is burnt.	replace fan motor.	
	lack of air flow.	increase the distance between the dispenser and other obstacles / heating sources	
(Stirring / Spray) system is not working	(Stirring / Spray) switch is not on the ON position.	change (stirring / spray) switch to ON position.	Ask for authorized service department to check and repair it.
	(Stirring / Spray) switch is broken.	Replace (Stirring / Spray) switch.	
	(Stirring / Spray) motor is broken.	Replace (Stirring / Spray) motor.	
Compressor does not work	Main switch is broken.	replace main switch	Ask for authorized service department to check and repair it.
	Compressor protector is broken.	Replace compressor protector	
	Compressor relay is broken.	Replace compressor relay.	
	Compressor motor is broken.	Replace compressor motor.	
One tank is not cooling	Gas leak into the cooling circuit.	Find leak then filter it out and recharge the cooling circuit.	Ask for authorized service department to check and repair it.
	Condenser is clogged.	Clean the condenser.	
	Lack of air flow.	Increase the distance between the dispenser and other obstacles / heating sources	
	Cooling circuit tube is clogged	Cut the tube, eliminate clog, recharge the cooling circuit.	
	Filter is clogged	Replace the filter.	

10-Dispenser Exploded View (2 tanks)

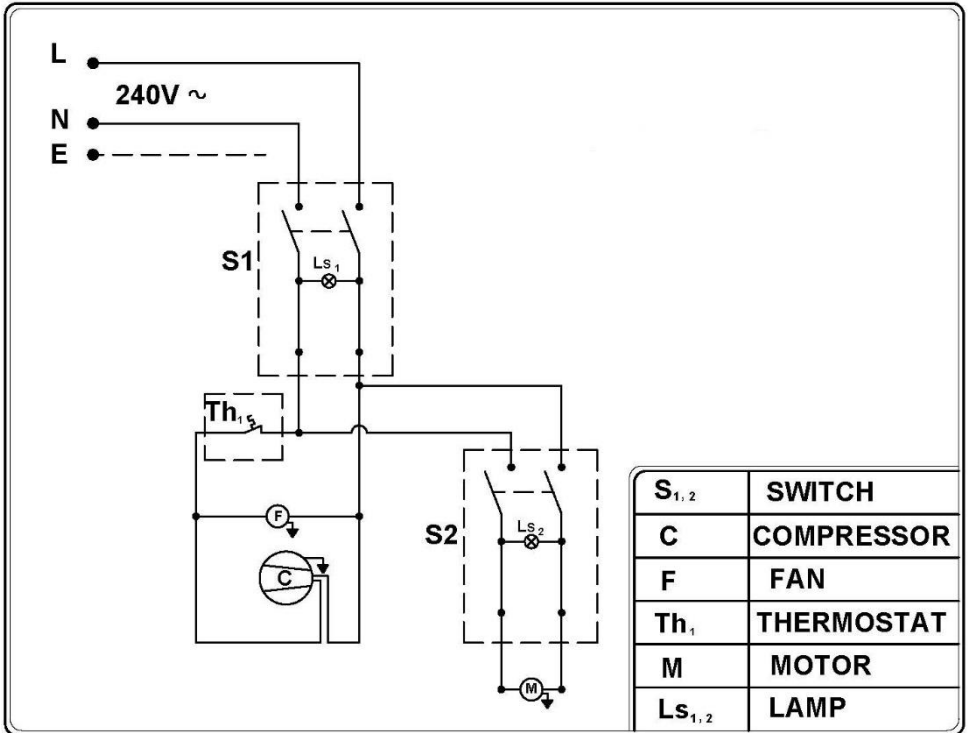




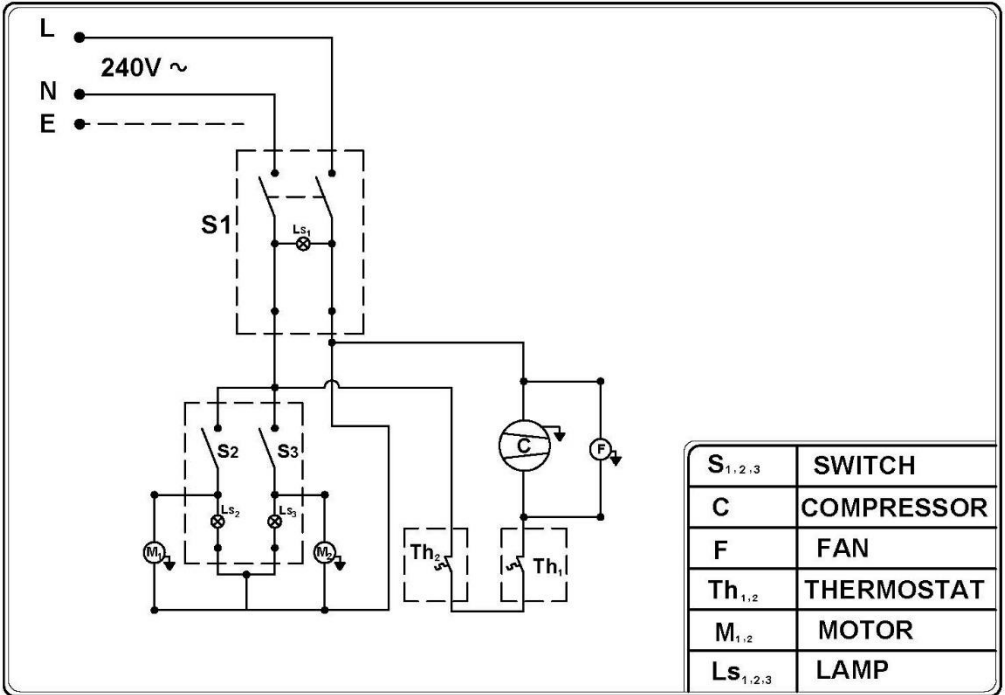
There is a table on the next page showing the names of the dispenser parts and its code

Dispenser parts table with codes (1/2/3 tanks)

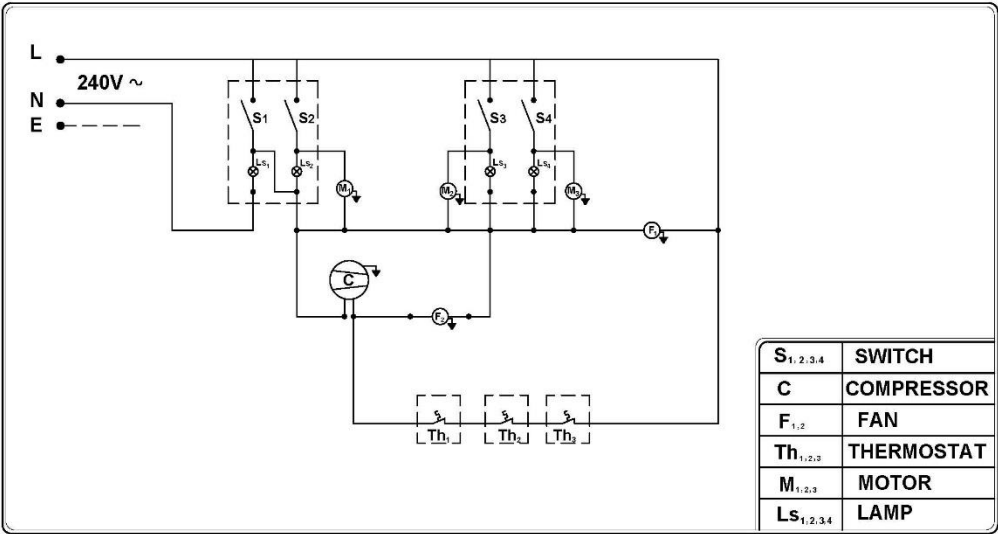
#	English	Item code			Materials
		1 Tank	2 Tanks	3 Tanks	
1	Shase Leg	001			Galvanized sheet covered with electrostatic paint
2	Shase Body	002A	002B	002C	
3	Plastic Legs	003			
4	Dryer	004A	004B	004C	ABS plastic copper (Italian Made)
5	Fan Blades	005			elco srl (Italy) certification attached
6	Fan Motor	006			
7	Fan Leg	007			
8	Compressor	008A	008B	008C	ZMC :certification attached Embraco: CE certification
9	Condenser	009			Made in Egypt
10	Left Panel	010			"Inox 304 or Galvanized sheet covered with electrostatic paint (as Request)"
11	Back panel	011A	011B	011C	
12	Right Panel	012A	012B	012C	
13	Dispensing Side Panel	013A	013B	013C	
14	Breather Tube	014			ABS plastic
15	Power Switch	015	015	016	Made in China: certification attached
16	Control Switches	015	016	016	
17	Thermostat	017			Made in Italy
18	Drip Tray	018			ABS plastic
19	Drip Tray Cover	019			
20	Tank Cover	020			"Double Layer : (outside: ABS plastic) (inner: Polycarbonate)"
21	Tank Gasket	021			Food Grade Silicone
22	Evaporator	022			Inox 304
23	Stirrer Paddle	023			Polyacetals
24	Stirrer pump Magnet Cover	024			
25	Stirrer pump Magnet	025			Made in China
26	Tank (18 Lt.)	026			Polycarbonate
27	Faucet Piston	027			Stainless Steel: 316 Grade
28	Faucet Gasket	028			Food Grade Silicone
29	adapter	029			Stainless Steel: 316 Grade
30	Ring Gasket	030			Food Grade Silicone
31	Ring Washer	031			Polycarbonate
32	push Hand (Stainless Steel)	032			Inox 304
33	dispenser Base	033A	033B	033C	ABS plastic
34	Central Pivot	034			Stainless Steel: 316 Grade
35	Magnet Base (Plastic)	035			Polyacetals
36	Motor Bracket	036			Made in China
37	Mixing Motor (Stirring system)	037			SPG Made in South Korea:CE certification
38	Mixing Motor (Spray system)	038			elco srl (Italy) certification attached
39	Spray Tube	039			Polystyrene
40	Thiel	040			Stainless Steel: 316 Grade
41	Spray pump Magnet Cover	041			Polyacetals
42	Spray pump Magnet	042			Made in China
43	Axis	043			Stainless Steel: 316 Grade
44	Power plug	044			xxxxx :certification attached



2Tanks VE.B-2



3Tanks VE.B-3



12-Demolition/Disposal

when the machine is no more in use, it is recommended that it be made inoperative by unplugging the machine and cutting the electrical cord. the machine must be sold off through authorized organizations/ companies as per (the European Directives 2002/96/EC (WEEE



13-Limited Warranty

This product is produced to use for commercial purpose and it is warranted by Verado Company against defects in workmanship. This warranty runs for one year from the date of original installation and is for the .benefit of the original purchaser only

All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be .liable for direct, indirect or consequential damages in connection with Verado commercial products
This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable .cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty

This warranty is not valid outside the Arab Republic of Egypt except by agreement with the agent