CARPIGIANI

Super Uno B/p
Tre B/p
Super Tre B/p

ISTRUZIONI PER L'USO E LA MANUTENZIONE
INSTRUCTIONS POUR L'USAGE ET L'ENTRETIEN
OPERATION & MAINTENANCE INSTRUCTIONS
GEBRAUCHSANLEITUNGEN

WARNING

NEVER PUT YOUR HANDS INTO THE MACHINE, NOT EVEN INTO THOSE PARTS THAT APPEAR AS TOTALLY HARMLESS, WITHOUT FIRST HAVING SET THE MACHINE SWITCH INTO THE •■STOP" POSITION AND CUT OUT THE GENERAL SWITCH.
CARPIGIANI IS NOT RESPONSIBLE FOR ANY ACCIDENT THAT MIGHT HAPPEN DURING THE OPERATION, THE CLEANING AND/OR THE SERVICING OF ITS UNITS, IF THIS WARNING HAS NOT BEEN FULLY COMPLIED WITH.

1. INTRODUCTION

Please read carefully the present Instructions booklet and keep it handy for future reference and most of all follow its instructions always. We are sure that if you follow our instructions you will obtain the best from our machine.
In the following pages you will find important information and procedures which describe proper installation, sanitizing, operation and maintenance of your Carpigiani machine.

1.1 Suggestions

First of all we wish to thank you for having chosen our machine.
In order to satisfy your most demanding customers, first or high quality mix should be used in ice cream production.
Any saving on the purchase of mix, quaiitywise, will result in a loss far superior to what you have saved.
Therefore following suggestions should be followed:
1. make mixes yourself with high quality products or purchase them from realible, trustworthy companies. In the latter case follow carefully instructions given by your mix supplier to prepare mixes. Do not alter recipes by adding sugar or water beyond quantities recommended.
2. Taste ice cream and do not sell it unless you are entirely satisfied.
3. Make sure that ice cream machine is kept perfectly clean at all times.
4. To service your machine always choose a technician authorized by Carpigiani. Thanking you again we wish you every success.

2. INSTALLATION (General directions)

2.1 Machine with air cooled condenser

Aircooled units must be placed in such a position that their rear is at least 50 cm. away from any wall or obstruction. Air must circulate freely all around.
The floor both around and under the machine must be frequently cleaned, so that the free intake of air is not obstructed by scraps of paper or dust. The machine must be easily accessible for cleaning, servicing, etc.
Finally, the condenser must be cleaned from dust, scraps, etc. at least only a month, or the proper fonctioning of the machine can be considerably affected.

2.2 Machine with water cooled condenser

Watercooled units work only if connected to the water mains or to a cooling tower. Water inlet must possess a pressure of at least 1 Bar and a delivery at least equal to the hourly consumption of the unit (see -Water valve regulation-).
The intake -Entrata- pipe of the unit must be connected to the water mains while the outlet -Uscita-pipe must be connected to a drain pipe (fig. 2).
If rubberized canvas pipes are used, these must be suitable for pressures of up to 8 bar.

WARNING

A WATER COOLED UNIT SHOULD NEVER BE LEFT WHEREVER THE TEMPERATURE MAY FALL BELOW 0°C (32°C) WITHOUT HAVING CAREFULLY DRAINED ITS CONDENSER FROM ALL THE WATER. OR THIS MAY FREEZE AND SERIOUSLY DAMAGE THE MACHINE. TO DRAIN THE CONDENSER SIMPLY UNSCREW AND REMOVE THE WATER PLUG Fig. 3 pos. 14 AND ALLOW THE WATER TO FLOW OUT THEN REPLACE THE PLUG.

2.3 Water valve regulation

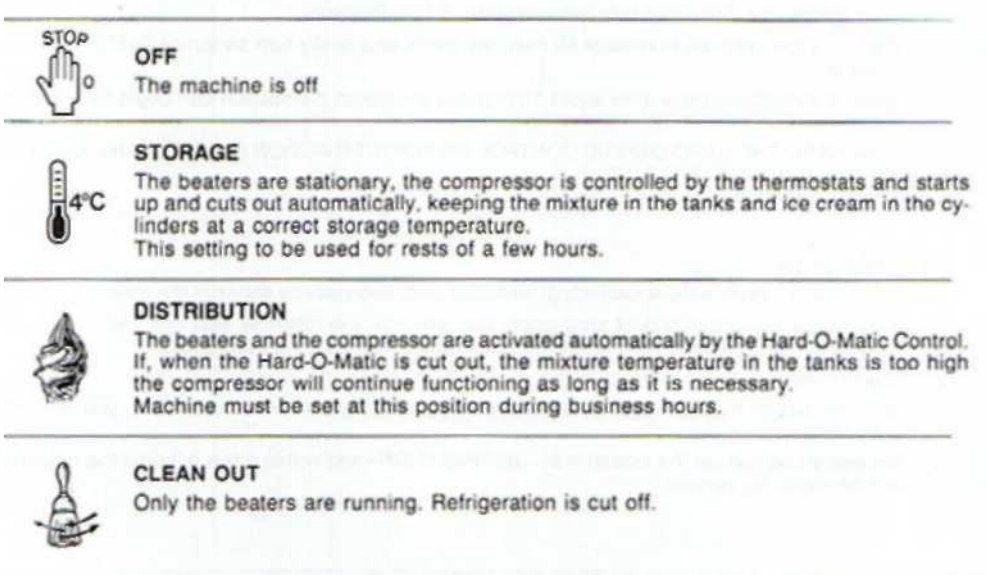
The water valve (part, no 17 (ig. 3) must be regulated so that the water does not flow out when the machine is not working but it starts running as soon as the refrigerating unit is started. The estimated water consumption for an hour of continued operation si indicated on the table on page 45.
More water is required if. when entering the machine, water temperature is higher than 20°C

2.4 Electrical connections

When connecting machine to mains insert a circuit breaker with fuses (see electrical diagram). Besides power-carrying wires, connect the yellow-green wire to a good earth plate. Connect the wire cable of the control circuit always to a single phased 220/50/1 line and connect the yellow-green wire always to a earth plate. Before switching on current check:
— that machine voltage indicated in the rating plate on the rear panel of the machine corresponds with mains.
— Beater rotation direction must be anticlockwise.
To check this remove tho roar panel and control that pulley turn in the direction of the arrow (fig. 4).
To reverse beater rotation direction (three phase machines only), interchange two of the three leads coming from circuit breaker.

3. CONTROLS AVAILABLE TO THE OPERATOR

3.1 *Four positions switch (fig.* ***1*** *- pos.* ***3)***



3.2 ***Ice cream distribution handle*** *(pos. 5 - fig. 1)*

This opens tap and starts beater allowing the distribution of the ice cream even when the machine set on -DISTRIBUTION- is still; as the ice cream has reached the right consistency.

3.3 ***Push button*** *(pos. 12 - fig. 1)*

Used for resetting motor protectors, cut out through machine misfunctioning caused by voltage failure, phase interruption or the jamming of the beaters caused by wrong adjustment of the Hard-O-Matic Control or of TEC thermostat (see chapter 6).

3.4 ***Clean out light*** *(pos. 1 - fig. 1)*

This light lights up when machine is set on «CLEAN OUT». Machine must remain in this position the minimum possible.
The light serves as a reminder that the machine is set on the above mentioned position.

4. STARTING THE MACHINE

Once the machine is installed as per instructions given in the section -Installation" and after having been carefully washed and sterilized as in section -Clean out-, pour mixture into the tanks. The mix quantities to pour into the tanks are indicated in the table of page 45.
The tanks are refrigerated to keep the mixture cold. The mixture must be cold to begin with. While machine is operating the tank cover pos. 250 (fig. 1) must be kept shut to keep mixture dust and dirt free.
Mixture level in the tanks must not reach the pump (fig. 5) or go below about 2 cm. from the base.
Shut the main circuit breaker and, in machines equipped with water cooled condenser, open water supply cock.
Turn switch pos. 3 fig. 1 on CLEAN OUT position to verify if pumps are working.
Insert the connection pipe pos. 207 and the pressure pipe pos. 32 (Tav. VI) into the pump to fill the barrel with mix.
After about 1 or 2 minutes turn the switch on STOP Position.
Wait for a few seconds to release air from the barrel and finally turn switch on DISTRIBUTION position.
When the machine stops after about 10 minutes ice cream distribution can begin by lowering the distribution handle (fig. 1 - pos. 5).
THANKS TO THE HARD-O-MATIC CONTROL NO FURTHER ACTION IS NECESSARY AS LONG AS THE MACHINE IS RUNNING.

4.1 ***Production***

Dispense ice cream without exceeding maximum production rate as shown in the table at page 45.
If you keep within this rate of production and refurnish the machine with fresh mixture when necessary, the machine will functions continuously, even during rush hours.

Out of business hours keep machine set at -STORAGE-.

With the beater motor being still and compressor working only when necessary, you will also save electricity.
On reopening just set the machine at -DISTRIBUTION- and within a few minutes the machine will be ready for service.
Daily or every few days, depending on the bacteriological quality of your mixture and local health regulations, it is indispensable that the machine be cleaned and sterilized as indicated in the chapter 5.

After power failures check mixture temperature before machine enters into service. If mixture is above +6°C wash and sterilize the machine and pour in new mixture at 4°C.

5. CLEAN OUT

5.1 Washing

To drain all the ice cream as well as all the mixture turn the switch pos. 3 - fig. 1 to -CLEAN OUT- position.
CAUTION:
DO NOT FORGET THE MACHINE"IN THIS POSITION. LOWER DISTRIBUTION HANDLE AND DRAIN ALL ICE CREAM AND MIXTURE FROM THE MACHINE.
POUR IN A SOLUTION OF COLD OR LUKEWARM WATER AND LOW FOAM DETERGENT. CAUTION:
Too hot water could damage the special materials of the machine. IMPORTANT
Running the cylinder empty or filled with water and cleansing agent, for moro than a minute, will wear out rapidly the cylinder and pump.
Place a container under the tap and drain the machine. Then set at -OFF- straight away. Remove container pos. 27 (fig. 1).
If this contains mixture it means that the stuffing box pos. 28 (Tav. I - II) is leaking. Change with spare.
If the stuffing box does not present any defects it can be used again, after being washed, when it has, at room temperature reacquired its original shape.
Disassemble machine as indicated in chapter 7.4 -Disassembling and reassembling of pans coming into contact with ice cream-.
Besides disassembled parts wash cylinders, tanks and pressure pipe pos. 32 which connects cylinders to tanks. Dry and reassemble.

5.2 Sterilization

After having reassembled machine, some hours before starting production, fill up the tub with a non corrosive sterilizing solution.
Turn the switch pos. 3 (fig. 1) on -CLEAN OUT- position and let the machine run for one minute. Nevertheless follow the instructions given by the suppliers of the sterilizing product and after the complete drainage of the sterilizing solution, rinse the machine with running water if required by your Country legislation.
CAUTION
DURING CLEAN OUT AND STERILIZING OPERATIONS RUN MACHINE ONLY FOR THE TIME STRICTLY NECESSARY. NO DANGER EXISTS DURING ICE CREAM SALE AS MIXTURE ACTS AS A LUBRICANT. DO NOT TOUCH STERILIZED PARTS WITH HANDS. NAPKINS. ETC.

5.3 Hygiene

Mildew and bacteria can thrive and multiply rapidly in fat mixture contents, therefore cleaning and sterilizing must be carried out as above mentioned with utmost care. All stainless steel materials used for parts in contacts with mixture and ice cream are easy to clean but do not prevent the proliferation of mildew if not cleaned sufficiently.

6. REGULATIONS AND SETTING

6.1 Hard-O-Matic Control adjustment

It is possible that due to jolting in transit the machine arrives with the Hard-O-Matic Control micro switch (pos. 152 - fig. 4) displaced.
The micro switch should therefore be checked and regulated to go into action when beater motor absorbs the current indicated in the table at page 45.
To stop machine at higher amperages, without however exceeding level indicated on motor plate, turn screw (fig. 4) clockwise.

*6.2 **Thermostats regulation***

To reach the TEV and TEC thermostats (fig. 7) placed inside the electrical box it is necessary to remove: the switch knob (pos. 3 - fig. 1), the switch stuffing box and the front lower panel which is locked to the frame by 4 screws.

*6.2.1 **TEV Thermostat(fig.** 7)*

If on -STORAGE- position the temperature of the mix in the tanks is above 4°C, turn regulating screw clockwise.
If. on the contrary, the temperature is below +2°C, turn screw anticlockwise.

*6.2.2 **TEC Thermostat (fig.** 7)*

This thermostat is adjusted in such a way that the ice cream contained in the cylinders has a temperature no higher than 4°C. If ice cream temperature is above + 4°C. turn the TEC thermostat regulating screw clockwise. If. on the contrary, ice cream temperature is below + 2°C turn regulating screw anticlockwise.

7. MAINTENANCE

7.1 ***Refrigerating unit installation***

Refrigerating unit has been thoroughly dried and charged with R502. Whenever additional gas is needed use only genuine R502 bottles to avoid humidity. The proper charge of gas is shown on the plate attached on the rear panel of the machine and on the table at page 45.
The compressor should work at a suction pressure of about: 1,3* 1.6 Bar (Super Tre B/p). 1.6*1.9 Bar (Tre B/p). Super Uno B/p.

7.2 ***Change of voltage*** *(for machines with threephase motors)*

7.2.1 ***Beater motor***

To change beater motor connections from 380/50 to 220/50 and viceversa operate as follows:
1. Replace the overload protector of beater motor with other of same brand scaled as indicated on the table at page 45.
2. Change connections to beater motor terminal board as indicated on motor plate and check that pulley pos. 86 (fig. 4) is rotating as indicated by the arrow.

7.2.2 *Compressor motor*

The compressor motor of this machine is made with an only voltage: 380 Volts.
To change voltage it is necessary to set a transformer connected as per the schema indicated on fig. 6.

7.3. *Transmission of movement*

Transmission from motor to beater is obtained by automatically set trapezoidal belts. After the first few days of operation, when belts will have stretched to maximum, check that there is no play or slipping.
If necessary adjust tension regulator on bracket of motor housing.

7.4 *Disassembling and reassembling of parts in contact with ice cream*

7.4.1 *Lid and pistons* ***(Tav.*** *III - IV)*

To remove from lid pos. 7, unscrew knobs pos. 8a and remove pistons pos. 30 and 302. Always clean thorougly.
The plastic material of the front lid will not stand heat. Only use cold or lukewarm water.
With correct instrument dismount all OR gaskets: wash, lubricate with vegetable fats, butter or margarine and reassemble.
Reassembling the spigot, screw the knob pos. 8a crosswise to ensure a perfect hold.

7.4.2 *Beater* ***(Tav.*** *I ■ II)*

Once front lid has been removed, beater pos. 21 can be pulled out together with stuffing box (pos. 28).
Lubricate ends of stuffing box with edible fats before reassembling.

7.4.3 *Pressurizing pump* ***(Tav.*** *VI)*

To disassemble pump, pull out connection pipe pos. 207. Remove the compression pipe pulling it upward. Turn pump through 45° and pull.

7.4.4 **By-pass valve (pressurizing pump)** (Tav. **VI)**
7.4.5 Remove the plug (pos. 203) and pull out valve (pos. 245).
7.4.6 Spring (pos. 206) is calibrated and tested by manufacturer.

It must not be lenghtened nor compressed: this could alter its calibration.
When replacing pump after cleaning and sterilizing, be sure that valve is reassembled with plane part upward.

8. ACCESSORIES

8.1 Machine equipment

Phillips screwdriver OR remover
Cleaning and washing brush (D. 8 x 200) (D 15x350) (D. 20x350) Spare Phillips screws Stuffing box ORs
Special OR for piston Cleaning spatula
Rubber tubes with gaskets and clamps (water condenser machines only).

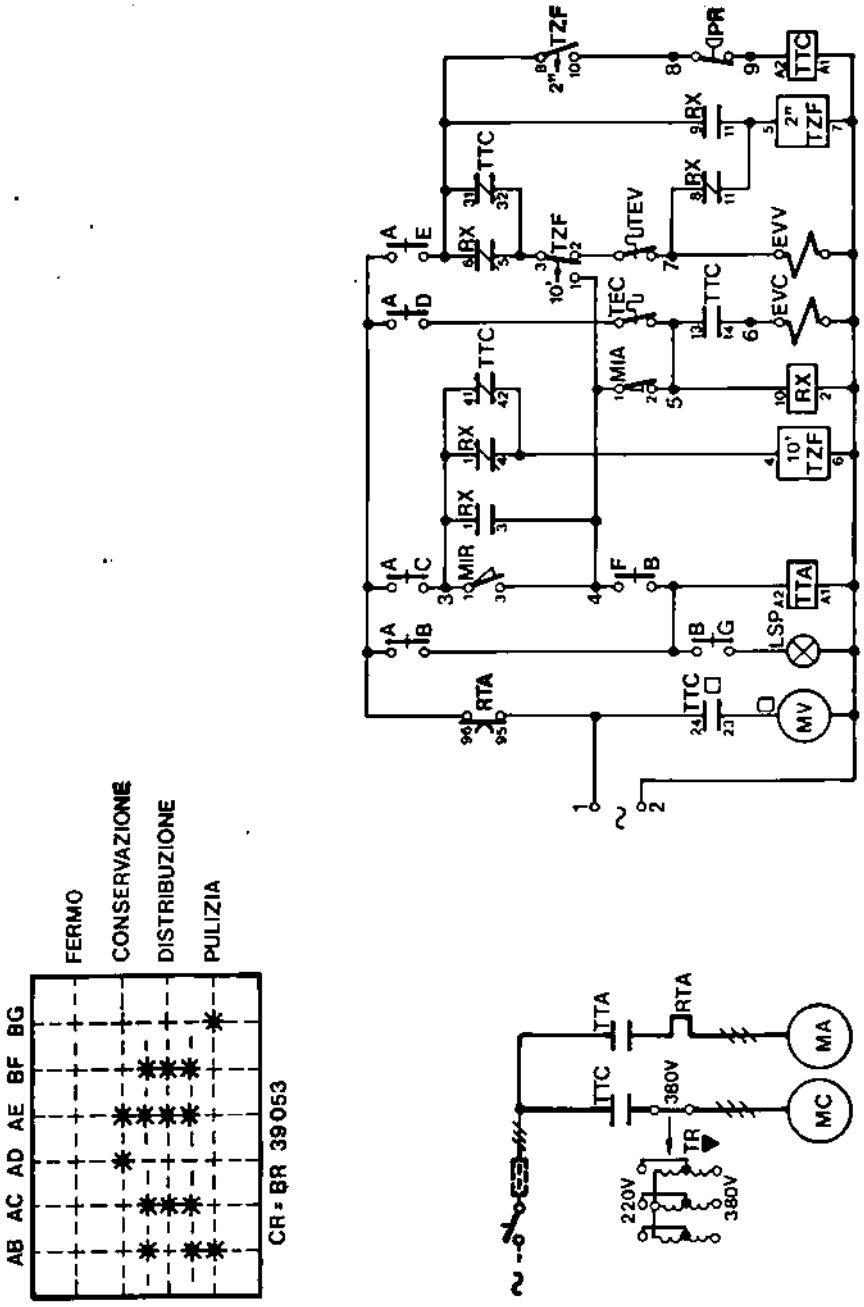
8.2 Ordering spare parts

In the following tables each machine part has been assigned a number. When ordering spare parts specify this number and machine serial number, found on the characteristics plate.
N.B. The Carpigiani soft ice cream froozor is the result of the most modern engineering and manufacturing techniques, not just a normal manual machine: remember to treat it as such.
Entrust its maintenance to skilled qualified personnell. to avoid damaging in any way the machine.
Always contact your dealer or us personally when in need, and follow his/our advice. It is in our interest that the machine functions well and for a long time.
All technical data, pictures and drawings contained in this booklet are of a purely indicative nature.
Carpigiani reserves the right to alter or modify, in part or in whole, the machine, without by so doing giving its customers any legal claim whatsoeve

8.3 Wiring diagram

The wiring diagram of this unit is attached to the back of the panel closing the terminal box
on the rear of the unit itself.
One copy is also included in this booklet.

SCHEMA ELETTRICO SCHEMA ELECTRIQUE ELECTRICAL DIAGRAM
SCHALTSCHEMA



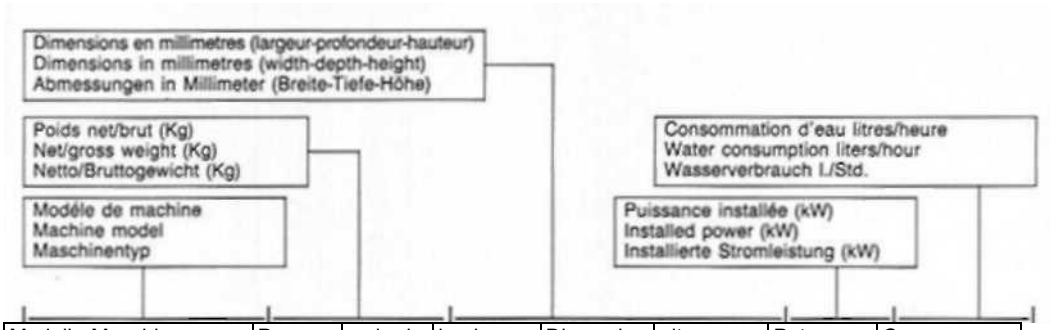
SUPER UNO B/p - TRE B/p - SUPER TRE B/p Cod. 192151811

IRREGULATIES WHICH CAN BE FIXED BY OPERATOR

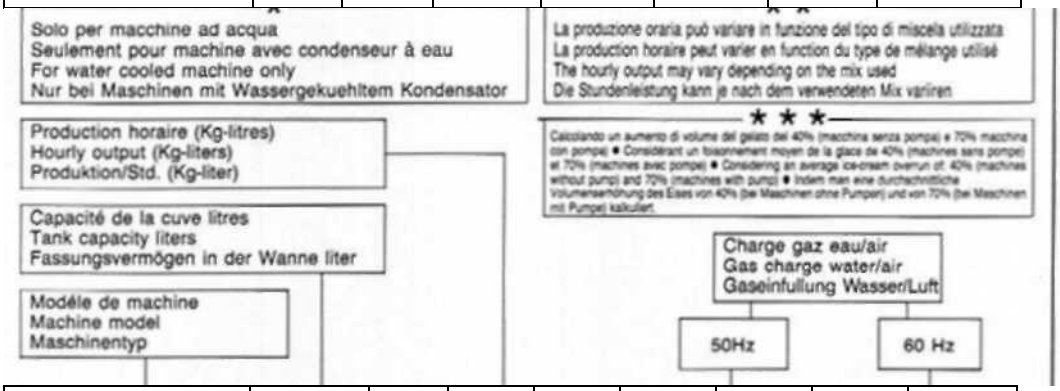
IRREGULARITY	CAUSE	PROCEDURE TO FOLLOW
1. Machine does not start.	- Burnt fuses - Machine unplugged. - Thermic released. - Not set at -DISTRIBUTION-.	• Check and replace. - Check and plug in. - Push buttons pos. 12 (fig. 1). - Check and even if set at -DISTRIBUTION, turn to -OFF- then back to -DISTRIBUTION-.
2. Compressor starts then stops after a few seconds without the Ice cream being thick.	- Water cooled machine: water not circulating. - Air coofed machine: air not circulating.	- Open water cock. Check that rubber tube is not squashed or very doubled up. - Check that rear of machine is at least 50 cm. from wall. Clean condenser obstructed by rags, dust, etc.
3. Machine fails to cut out when set at **-DISTRIBUTION..**	- Air or water not circulating enough. - Air has not been expelled when machine started, too much air left in cylinder. - No mixture in tub or just froth. - Pumps not working properly.	- See procedure n. 2. - Open cock and take off 1/2 litre of product. - Add mixture. - Wet gears with water or mix. Tighten well pump knobs. Check that valve pos. 245, spring 206 (Tav. VI) are correctly installed. Check all pump Ors and replace if necessary.
4. Machine works but no ice cream comes from cock.	Frozen water in spigot. Not enough sugar in mix.	- Allow to thaw, take out one glass of ice cream before resetting. - Allow to thaw then modify or replace mix.
5. Machine works but Ice cream Is too soft. .	Too much sugar in mix. Machine has run too long without dispensing ice cream. Ice cream is dispensed too fast.	- Modify or replace mix. - Take out ice cream until cylinder contains only fresh mix. - Remember not to exceed production rate shown on table -PRODUCTION-.
6. Mix or Ice cream come out above or below closed piston.	Piston without OR or OR is ruined.	- Insert or replace OR.
7. Mix comes out into box pos. 27 - fig. 1.	Stuffing box pos. 28 (tav. I - II) missing or ruined.	- Install or replace.
IRREGULARITY	CAUSE	PROCEDURE TO FOLLOW

8. Ice cream does not come out of central cock In mixed flavours but in one only.	- One cylinder is empty or nearly empty. - One tub without mixture. - Too much air in one cylinder. - Composition of mixes too different. - Different pressures in cylinders.	- Check pump as in procedure n. 3. - Add mixture. - Bleed air as in point 3. - Reduce amount of sugar in mix which gives softest ice cream - Replace springs pos. 206 (Tav. VI).
9. Passing from ■STORAGE" to .DISTRIBUTION, machine stops.	- Blockage due to too low - STORAGE- temp.	- See section 6.2 -Thermostats regulation*.
10. Ice cream comes out from behind front lid pos. 7 (fi9- 1)-	- Gaskets missing or not properly installed. - Front lid knobs pos. 8a (fig. 1) not tightened evenly.	- Fix or replace. - Loosen and tighten again crosswise.
11. Ice cream has not increased much in volume.	- Or gaskets leaking air. - No pressure in cylinder. - Pump cover loose. - Mix unsuitable. - Air hole of pump ob-structed.	- Check and replace, if necessary ORs of pipes carrying mix from pump to cylinder. - Check that valve pos. 245 is set correctly, if necessary replace valve and spring pos. 206 (Tav. VI). - Tighten knobs pos. 8a. - Refill with fatter or less sugary mix. Fruit juice mixes do not increase much in volume. - Wash pump and clear hole.
12. Pump is blocked.	- Gears crushed. - Mix contains hard pieces (nuts, seeds).	- Fill damaged part and file clear. - Filter mix as pump works only with filtered mix.
13. Mixture gets too hot during Storage.	- Thermostat not adjusted.	- See chap. 6.2 -Thermostat regulation".
14. Central spigot sprays when opened.	- Ice cream in internal channels turned liquid.	- When long periods pass between one extraction and another first extract a small amount (which can be poured back into reservoir pos. 37) (fig. 1).
15. Bacteria tests show too high level.	- Too much bacteria in mix. - Machines not clean enough.	- Improve preparation procedure by sterilizing all containers, spoons, etc., have mix analyzed before being introduced to machine. Storage temperature is too high (see chapter Thermostat adjustment). - Empty and clean machine with care. It's important to follow instructions in •Sterilisation- chapter with care.

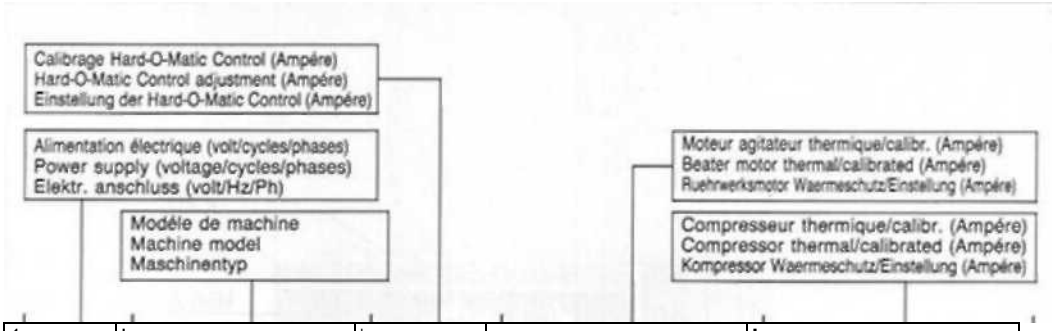
DIMENSIONS



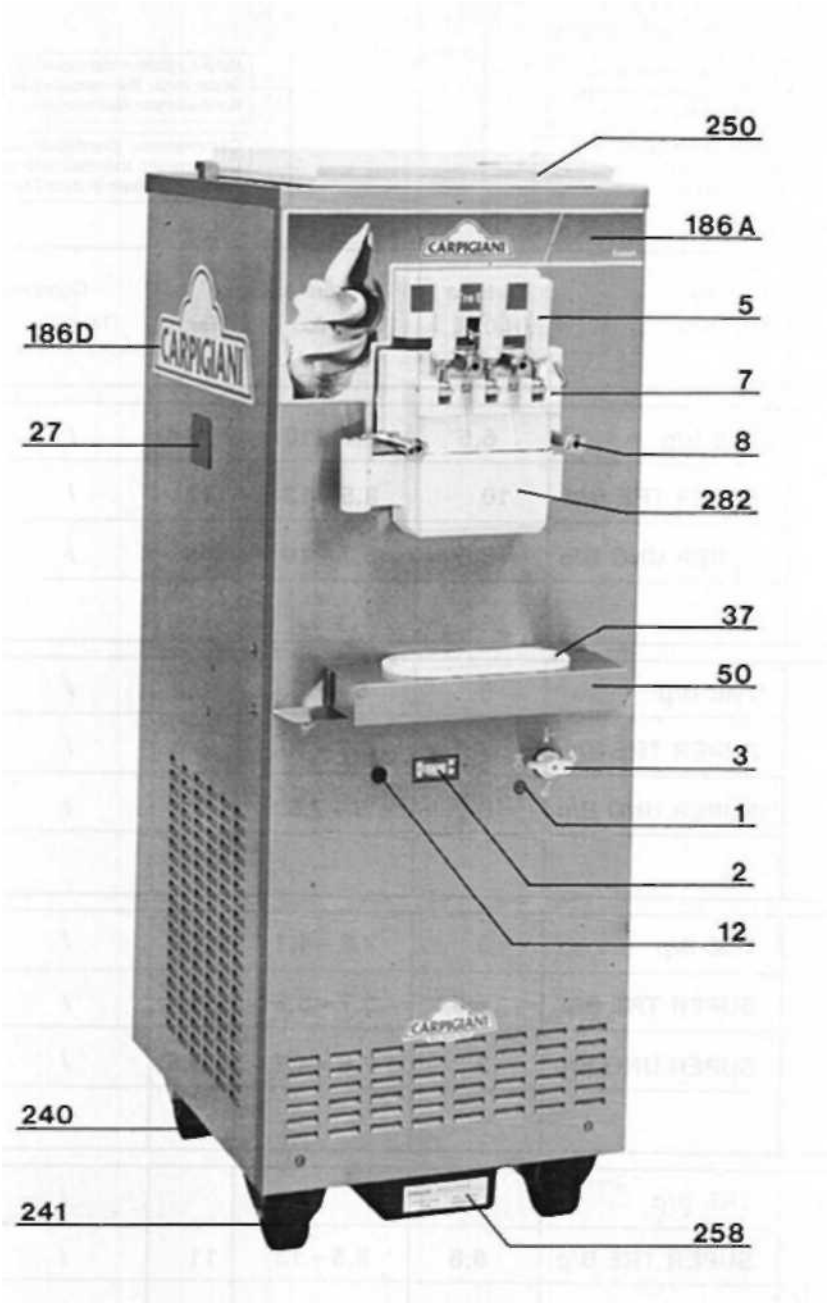
Modelle-Macchina	Pe netto Kg	so lordo Kg	largh. mm.	Dimension i prof. mm.	alt. mm.	Potenza instal. kW	Consumo acqua * litri/ora
TRE B/p	200	290	510	740	1440	2,7	150
SUPER TRE B/p	245	287	560	840	1440	3,8	260
SUPER UNO B/p	183	220	430	800	1440	2,4	150



Modello Macchina	Capacita vasca litri	Prod Kg	– -K- K — uzione c * * * litri	rana porz. 75 gr.	Carica G Acqua Kg	as R502 Aria Kg	Carica C Acqua Kg	i 3as R502 Aria Kg
TRE B/p	7 x 2	30	51	400	1,2	1,4	1,2	1.4
SUPER TRE B/p	12x2	40	68	533	1,3	1,5	1,3	1,5
SUPER UNO B/p	1 2 x 2	35	60	466	1,1	1,2	1,1	1,2



1 Tensione aliment. Volt	I Modello Macchina	| Taratura H.O.M. Amp	Motore Agitatore Térmico Tar. | Amp		I Compressore Térmico Tar. | Amp	
»						
220/50/1	**TRE B/p**	**6,5**	**6,7+10**	**8**	/	/
	SUPER TRE B/p	**10**	**8,5 + 13**	**12**	/	/
	SUPER UNO B/p	**6,5**	**6,7 + 10**	**8**	/	/
220/50/3	**TRE B/p**	**5**	**5 + 7,5**	**6,2**	/	/
	SUPER TRE B/p	**7,5**	**6,7+10**	**9**	/	/
	SUPER UNO B/p	**5**	**5 + 7,5**	**6,2**	/	/
380/50/3	**TRE B/p**	**3**	**2,8 + 4,1**	**3,6**	/	/
	SUPER TRE B/p	**4,5**	**3,7 + 5,5**	**5,4**	/	/
	SUPER UNO B/p	**3**	**2,8 + 4,1**	**3,6**	/	/
200/60/3	**TRE B/p**				/	/
	SUPER TRE B/p	**8,6**	**8,5 + 13**	**11**	/	/
	SUPER UNO B/p				/	/


250
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CARPIGIANI

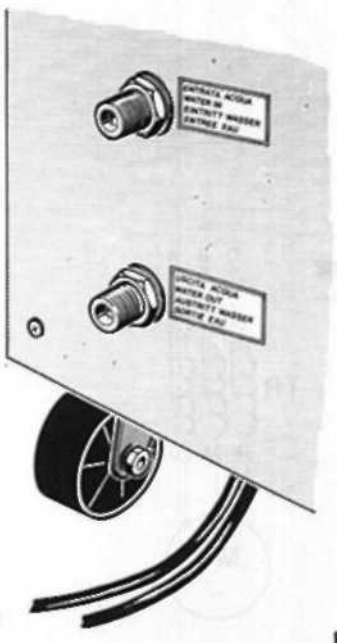

Fig. 2

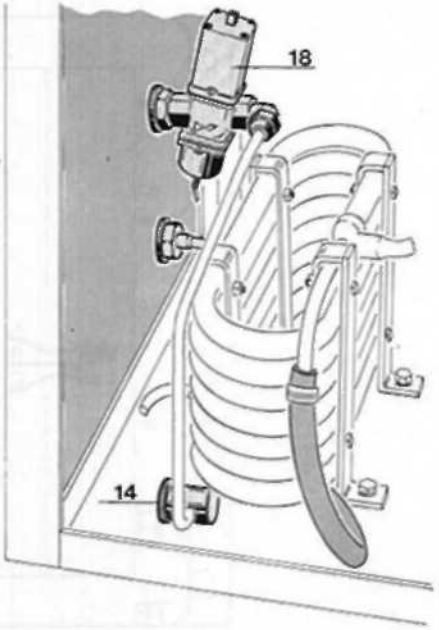

Fig. 3

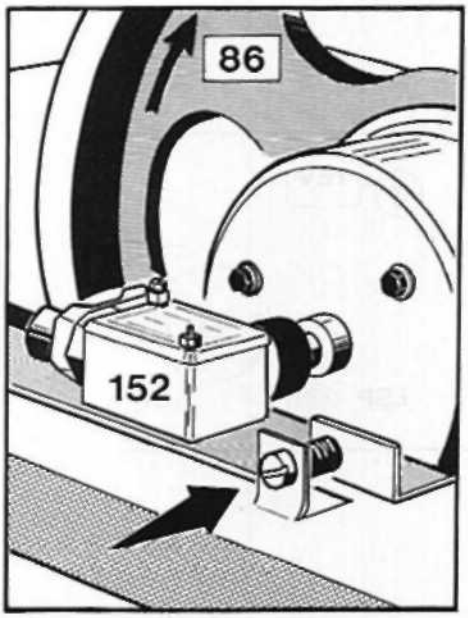

Fig. 4

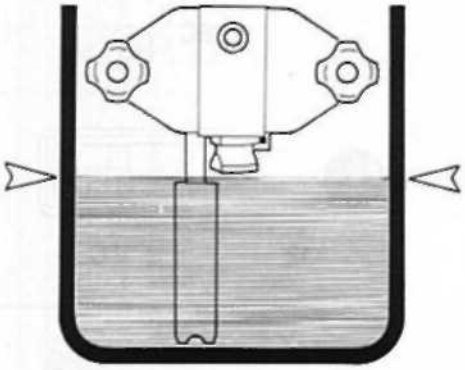

Fig. 5

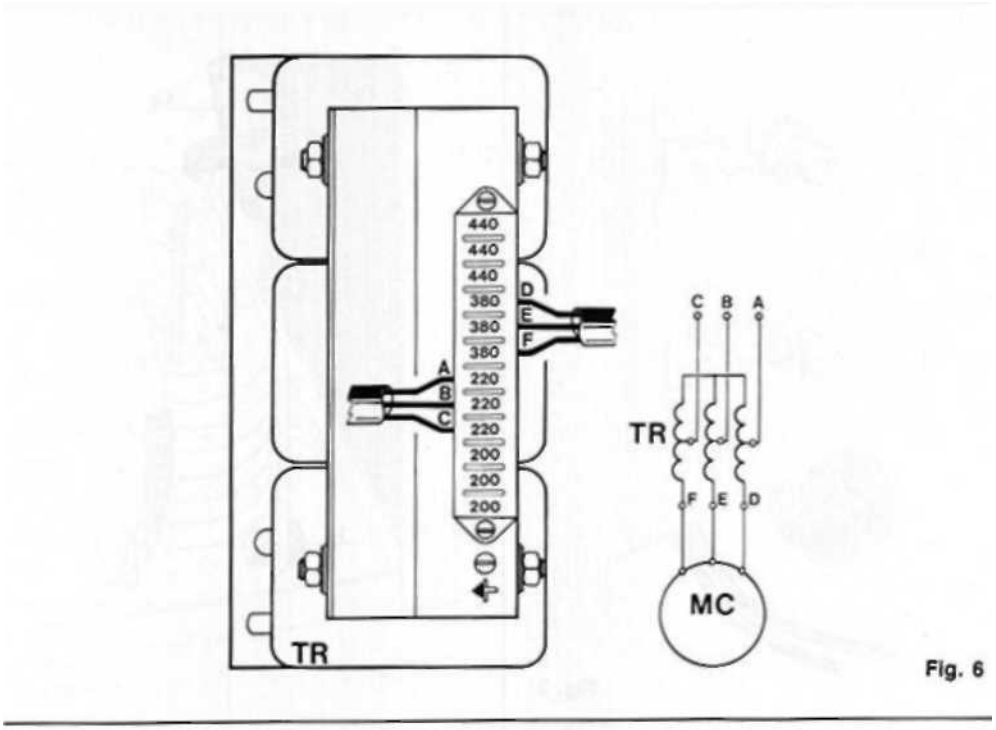
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Fig. 6

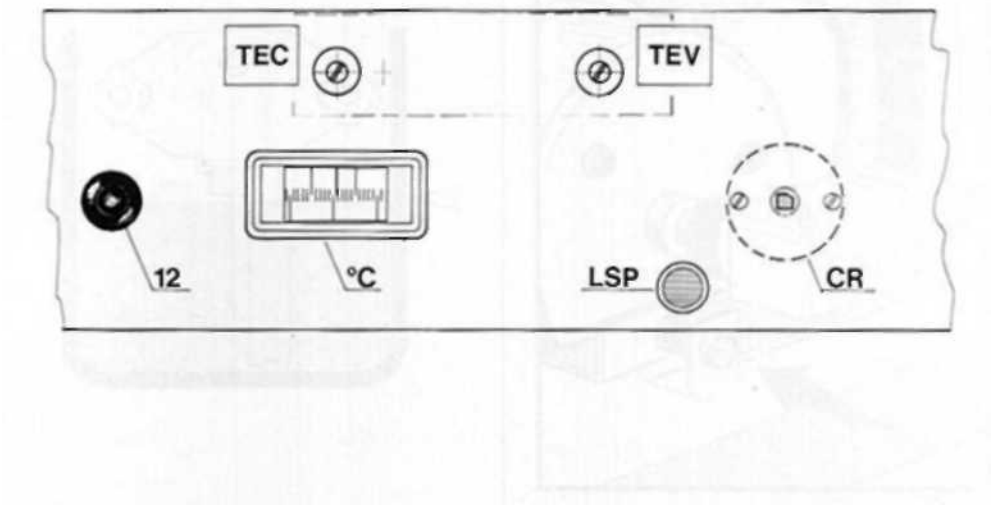

TEC
TEV
12
°C
LSP
CR

Fig. 7

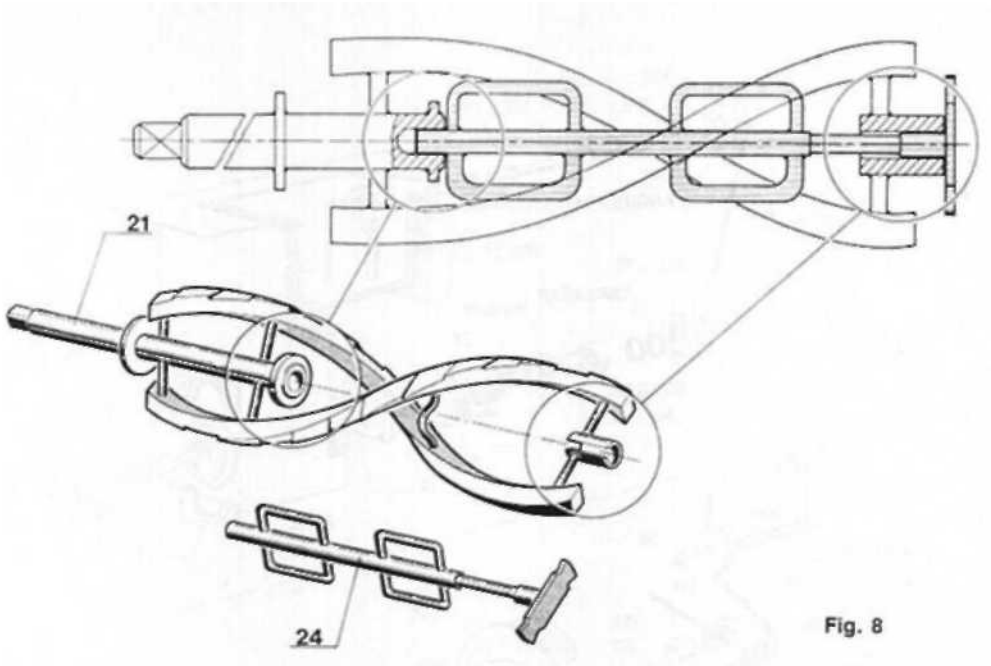
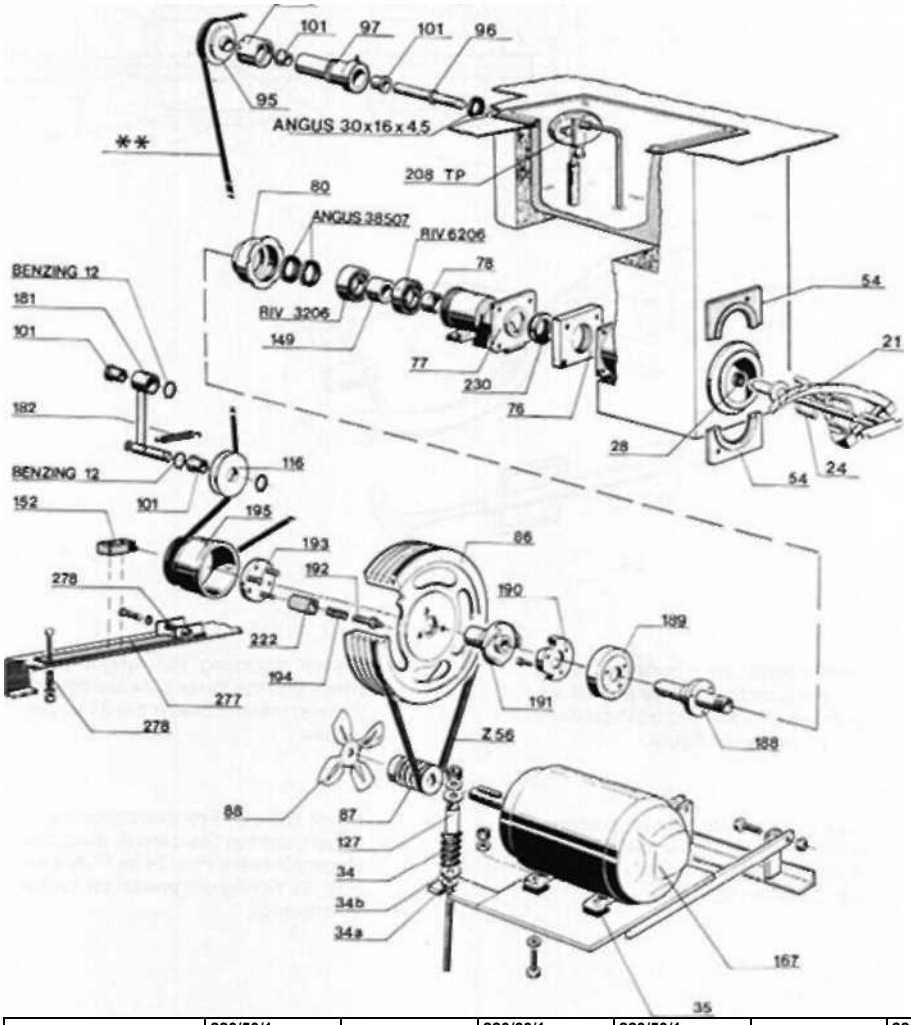


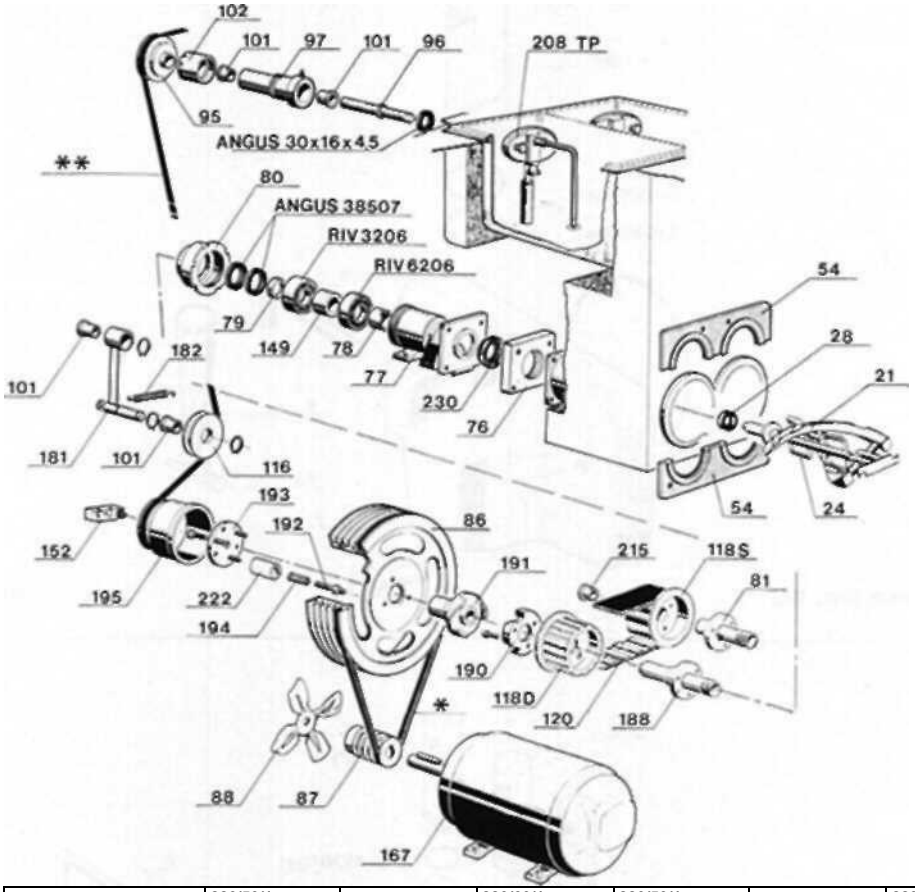
Fig. 8

Before mounting the spigot body check that the mixer p/24 are correctly fixed into the beater p/n 21 as per picture.
eingesetzt ist (siehe Zeichnung).

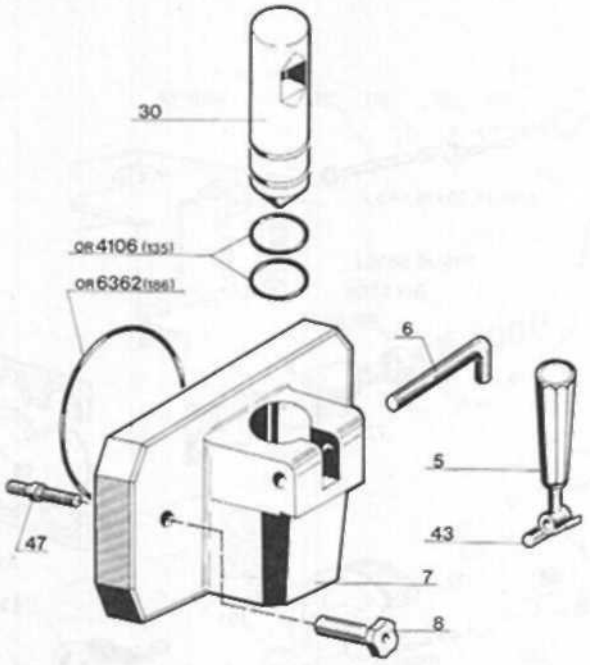
SPARE PARTS TABLE



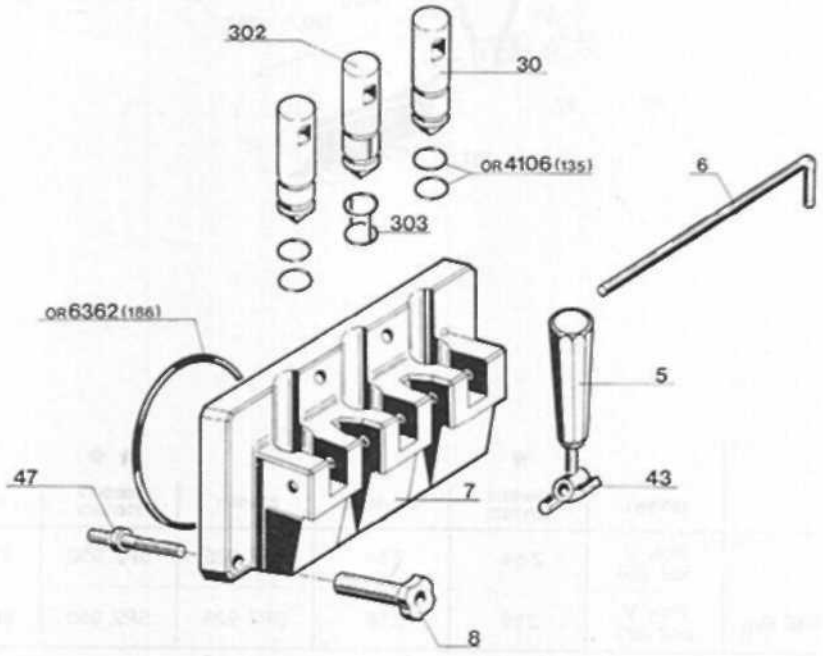
	220/50/1	* 380/50/3 220/50/3	220/60/1	220/50/1	* * 380/50/3 220/50/3	220/60/1
SUPER UNO B/p		Z56			SPZ 722	



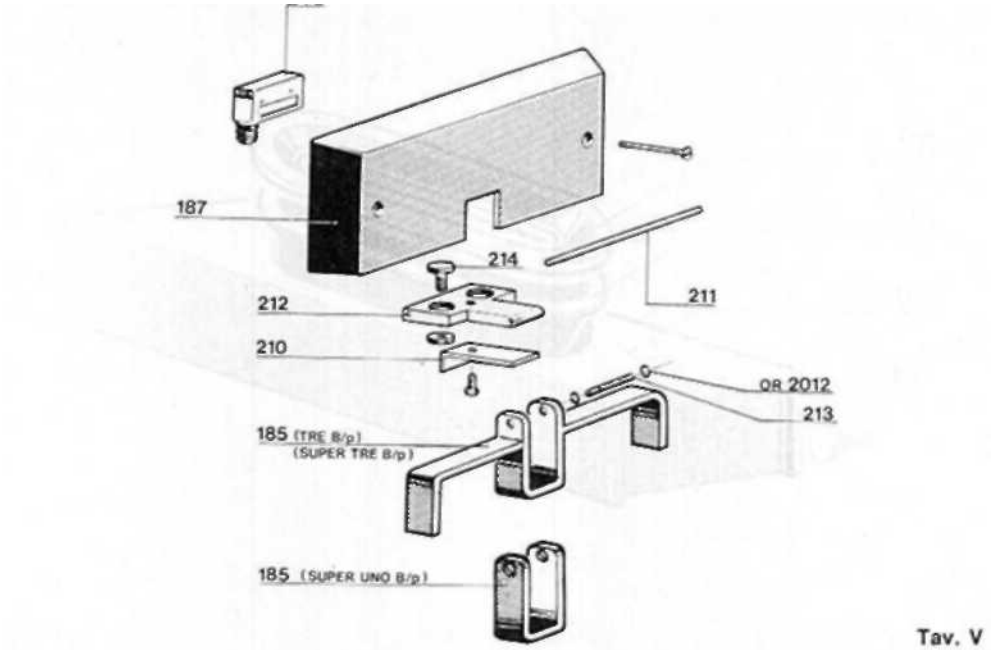
	220/50/1	* 380/50/3 220/50/3	220/60/1	220/50/1	* * 360/50/3 220/50/3	220/60/1
TRE B/p	Poly V 562 J20	Z54	Z54	SPZ 925	SPZ 950	SPZ 925 SPZ 925
SUPER TRE B/p	Poly V 562 J20	Z59	Z59	SPZ 925	SPZ 950	



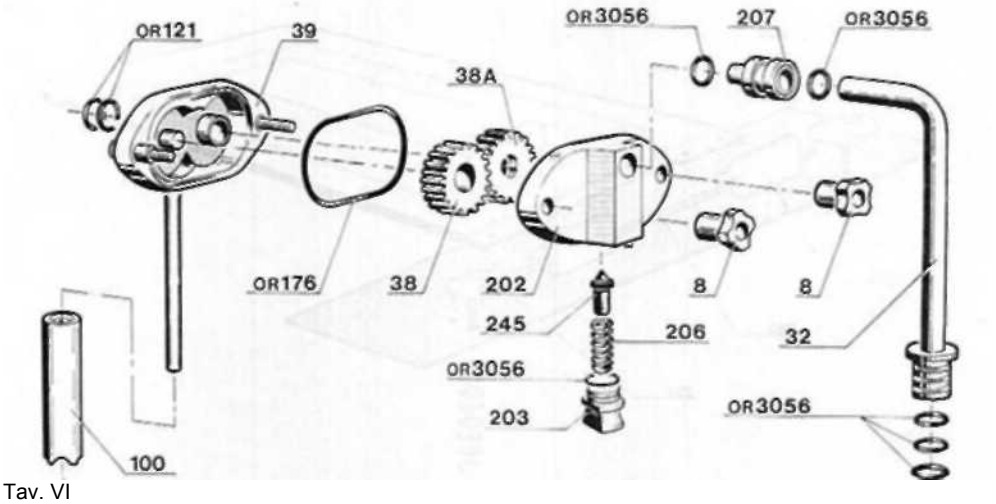
SUPER UNO B/p **Tav. III**



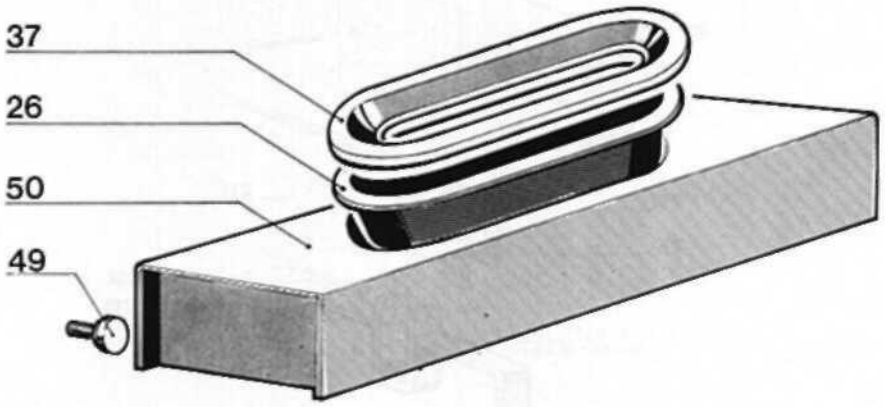
TRE B/p - SUPER TRE B/p **Tav. IV**


187
214
212
211
210
OR 2012
213
185 (TRE B/p)
(SUPER TRE B/p)
185 (SUPER UNO B/p)

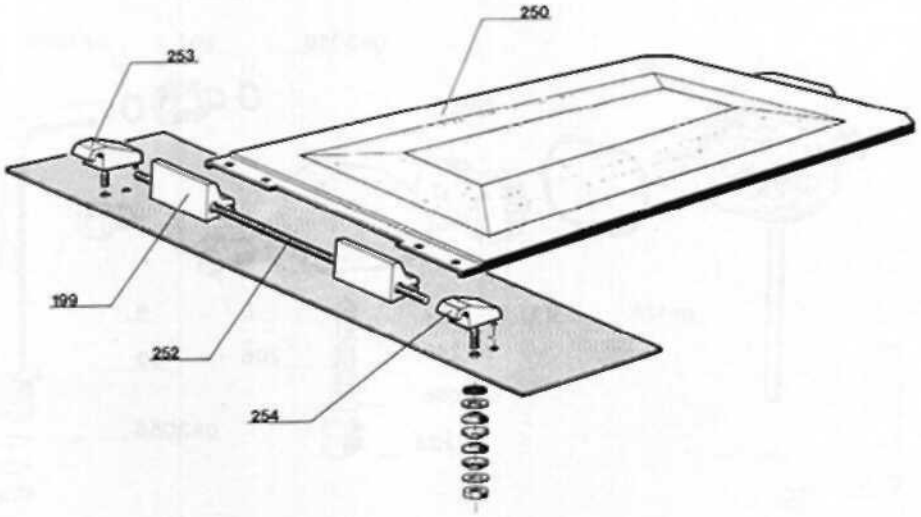
Tav. V


OR121
39
OR3056
207
OR3056
38A
OR176
38
202
8
8
245
206
32
OR3056
203
OR3056
100

Tav. VI

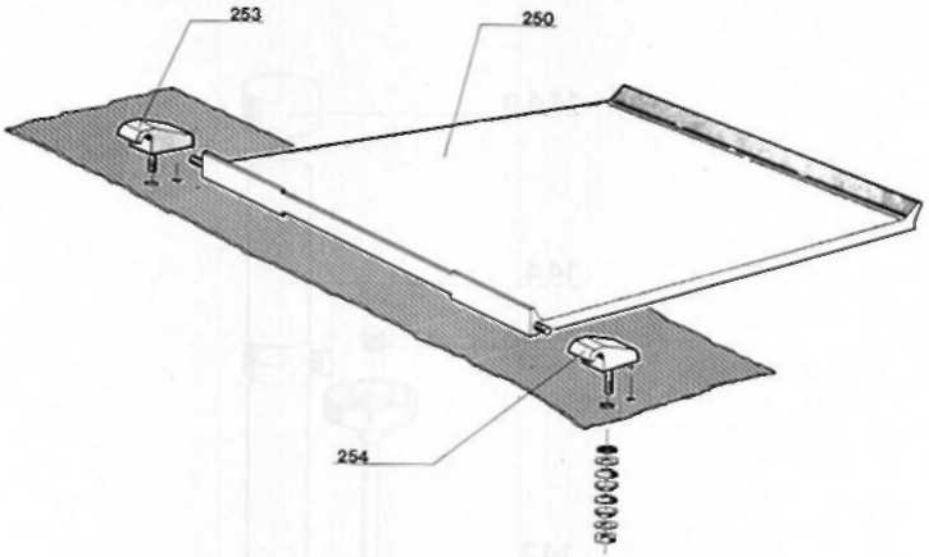


Tav. VII



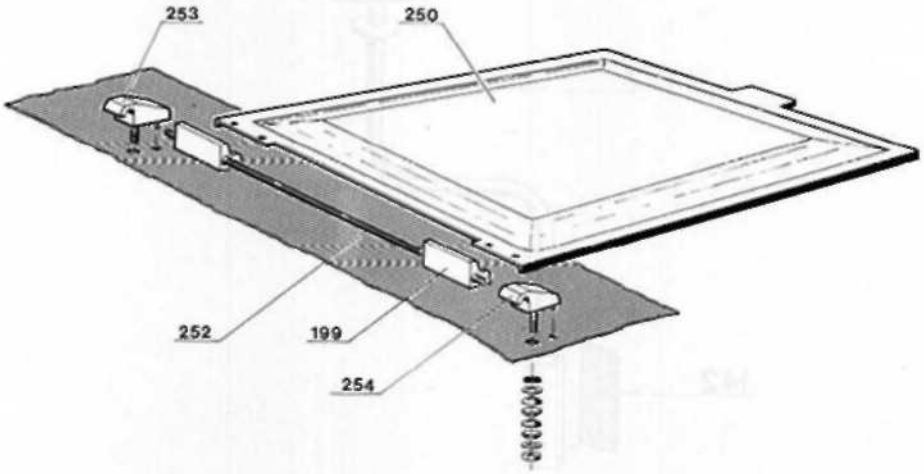
SUPER UNO B/p

Tav. VIII



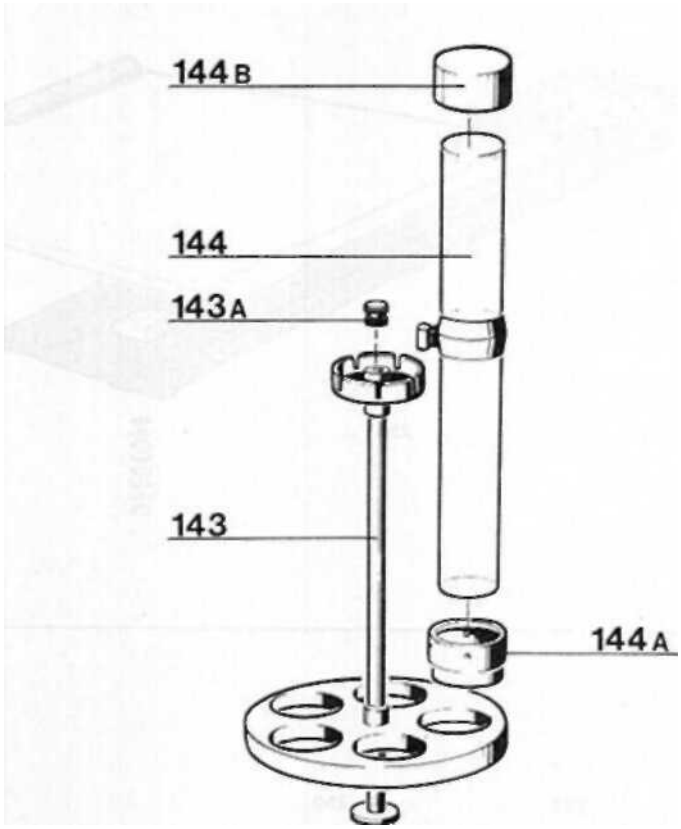
TRE B/p

Tav. IX



SUPER TRE B/p

Tav. X



142A

Spare part list

23

001	Warning light
002	Thermometer
003	Switch
005	Spigot handle
006	Spigot pin
007	Front lid body
008	Front lid knob
012	Re-set knob
014	Threaded plug
018	Water valve
021	Beater
026	Drip pan
027	Drip drawer
028	Stuffing box
030	Standard piston
031	Pressure pipe valve
032	Pressure pipe
034	Rocker spring
034a	Jockey washer
034b	Rubber washer
035	Washer of the motor base
037	Drip pan cover
038-038A	Pump gears (pair)
039	Pump body
043	Piston control
047	Stud, bolt
049	Shelf stop limit screw
050	Front shelf
054	Front gasket
076	Rear drive gasket
077	Rear drive support
078	Bearing-locking nut
079	MIM-Gascket
080	Rear drive cover
167	Beater motor
181	Jockey floating bracket
182	Jockey pulley spring
185	Microswitch actuating lever
186A	Front label
186D	Trade-mark label-big
187	Twin microswitch box
188	Driving hub
189	Protective cup for rear drive
190	Fixed rest
191	Sliding rest
192	Tension screw
193	Spring holder
194	Axle-drive spring
195	Pump pulley
199	Cover hinge
202	Pump cover
203	Plug
206	Pump cover
207	Connection pipe
210	Connection rod limit stop
211	Twin microswitch connecting rod pivot
212	Twin microswitch connecting rod
213	Connecting rod pin
214	Adjustment screw for microswitch control
215	Hub hole cap
222	Rubber absorber
240	Pivoting wheel
241	Fixed wheel
245	Overflow valve
250	Tank cover
252	Spring holder shaft

081	Hub
086	Beater pulley
087	Motor pulley
088	Motor fan
095	Pump drive pulley
096	Pump staft
097	Pump hub muff
101	Bush
103	Pump tightening screw
104	Pump tightening screw with clamping head
116	Jockey pulley
118	Notched pulley
120	Notched belt
127	Rocker spring vibration damper
142	Cone holder bracket
142A	Swinging arm
143	Cone containers support
144	Cone container
144 A	Cone holier ring with spring
144B	Cone container cap
149	Thimble
152	Microswitch
258	Accessories box
277	Adjustable microswitch holder
278	Bracket pivot with spring
282	Lid tray
302	Piston, central spigot
303	Special twin OR for central spigot piston

<	Solo per rete a 220 V e MC a 380 V Only (or electric network at 220 V and MC=380 V Seulement pour reseau electrique a 220 V et MC=380 V Nur fur 220 V. Netz und MC=380 V	PR	Pressostato Pressure control Pressostat Pressostat
□	Solo per Condensazione ad aria Only tor Air cooled condenser Seulement pour Retroidissement a air Nur fur Luftkuhlung	RTA	Rel6 termico motore agitatore Overload protection for beater motor Protection thermique pour moteur malaxeur Warmeschutz fur Ruhrwerksmotor
CR	Commutatore rotativo Rotary switch Commutateur rotatif Drehschalter	RX	Rele ausiliario Auxiliary relays Relais auxiliaire Hilfsrelais
EVC	Elettrovalvola cilindro Cylinder solenoid valve Soupape e'lectrique cylindre Zylinder Magnetventil	TEC	Termostato conservazione Storage thermostat Thermostat convservation Thermostat Konservierung
EVV	Elettrovalvola vasca Tank solenoid valve Soupape Slectrique cuve Behaiter Magnetventil	TEV	Termostato vasca Tank thermostat Thermostat cuve Behaiter Thermostat
LSP	Lampada spia puiizia Cleaning pilot lamp Lampe te'moin nettoyarje "Reinigung" Anzeigeleuchte	TR	Autotrasformatore Auto-trasformer Auto trasformateur Autotransformator
MC	Motore agitatore Beater motor Motcur agitateur Ruhrwerksmotor	TTA	Teleruttore motore agitatore Beater motor contactor Contacteur moteur malaxeur Ruhrwerksmotor-Fernschalter
MIA	Microinterruttore assiale (HoM) Axial microswitcri Micro-interrupteur axial Axial Mikroschalter	TTC	Teleruttore motore compressore Compressor motor contactor Contacteur moteur compresseur Kompressormotor Femschalter
MIR	Microinterruttore rubinetto Spigot microswitcri Micro-interrupteur robinet Mikroschalter Abzapfhahn	TZF	Temporizzatore raffreddamento Cooling timer T^mporisateur frigorifique Kalte-Zeitschalter
MV	Motore ventilatore Fan motor Moteur ventilateur Ventilatormotor		