



Lohstr. 13 - 58675 Hemer / Postfach 4063 - 58663 Hemer
phone: +49 2372 9274-0 fax: +49 2372 9274-33
GERMANY

Operating Manual

Drink Magic – 20 liters

art.-no. 05-10198

www.neumaerker.de

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REMINDER

The drink dispensers meet essential health and safety requirements for machines as set forth in Council Directive 2006/42/EC, have the respective "Release Certificate", and are, therefore, authorised to be marked **"EC"**.

In Point 1.7.3, the Council Directive mentioned requires that:

"Each machine shall be legibly and indelibly labelled with at the least the following indications:

- name and address of the manufacturer;*
- the mark 'EC' which includes the year of manufacturer (see Appendix III);*
- designation of the series and model;*
- serial number, if it exists."*

Before removing the protective panels housing the machine, it must be unplugged from the electric mains. If the machine has been running, it is advisable to wait at least 20 minutes before removing the panels to give the compressor's high pressure tube time to cool down.

IMPORTANT

THE MANUFACTURER shall not be held liable for any damage or injury due to incorrect handling of the appliance.

THE MANUFACTURER declines all liability in the event of failure to comply with the recommendations in this manual.

THE MANUFACTURER reserves the right to make any modifications as it sees fit without prior notice.

INSTALLATION

1. Remove the packaging (see Fig. 1) and place the machine in the desired location, taking care to ensure there is enough space around it for ventilation. Make sure there are no other machines within 20 cm. (see Fig. 2).

VERY IMPORTANT: *The packaging material is not a toy. Keep it out of reach of children. The plastic bags can cause asphyxia. The packaging material can be 100% recycled. Contribute to environment protection, dumped it in specific containers.*

2. Clean the tank using a cloth, water and a non-abrasive neutral detergent (see Maintenance).

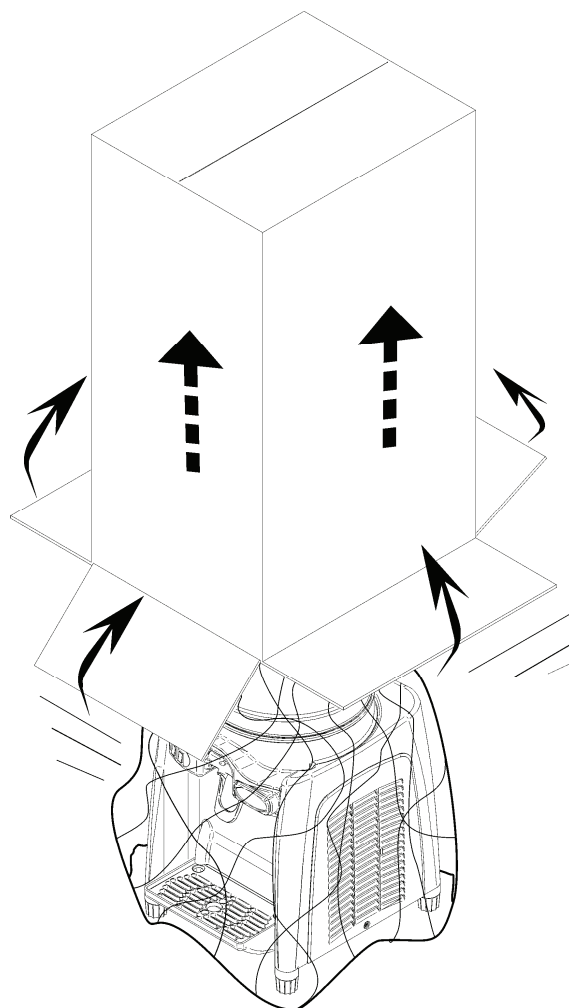


Figure 1

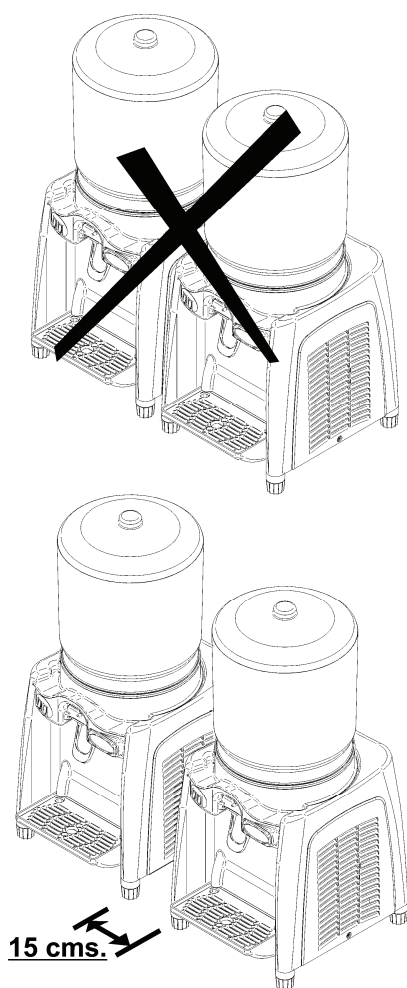


Figure 2

INSTALLATION (cont.)

3. To fill the tank, remove the cover and check that the mixer paddles are correctly in place. Pour in the product up to about 2 or 3 cm from the top and replace the cover.

Be sure not to exceed the maximum recommended level. This will prevent the liquid from overflowing when the mixer paddles start to operate. (see Fig. 3).

4. Ensure the machine is level by regulating the height-adjuster on each leg. Making sure the machine is properly balanced will prevent vibrations causing an annoyance and interfering with the proper functioning of the appliance.

5. Before plugging the machine into the mains, check the manufacturer's plate at the back. This will indicate the voltage and the frequency (in hertz) to which it should be connected. Use an earthed socket conforming to the standards currently in force.

If the socket does not have an earth, consult a specialist electrician.

Once you have checked all the above points, you may now plug the appliance into the mains.

6. You can fix, through the thermostat, the disconnected temperature of the cooler system (see "Temperature control").

On the machines with electronic thermostat, you have to paid attention that the thermostat temperature you fix is that one start on the cooler system after the first disconnection. For example, if you fix 2°C, the cooler system will automatically disconnect at 0°C and start on when the liquid temperature will arrived to the 2°C again. The temperature fixed on the thermostat is that start on the cooler system, maintaining the product temperature between the 2°C to 0°C.

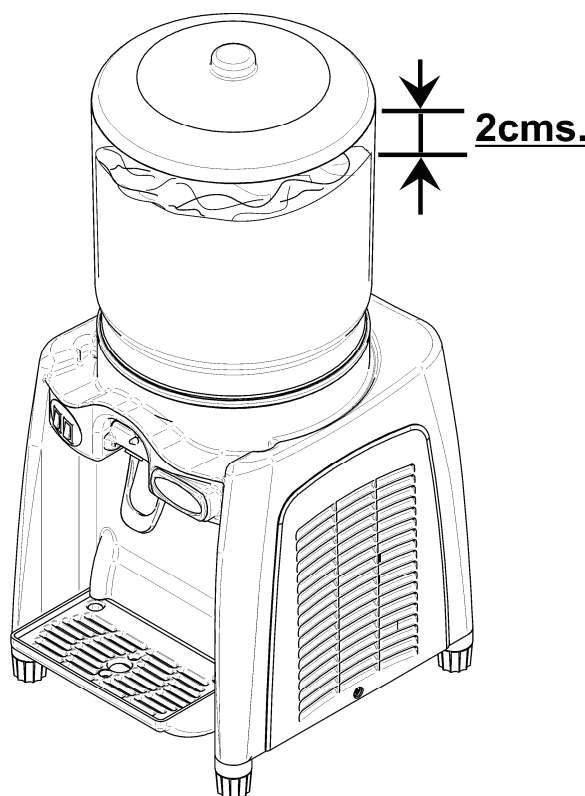


Figure 3

OPERATION

SWITCHING ON POWER AND COOLING SYSTEM

At the front side there are two switches to start the machine working (see Fig.4):

- **General / Mixer** (⚡ / ↻); to start the machine.
- **Cold** (❄️); to cool the product.

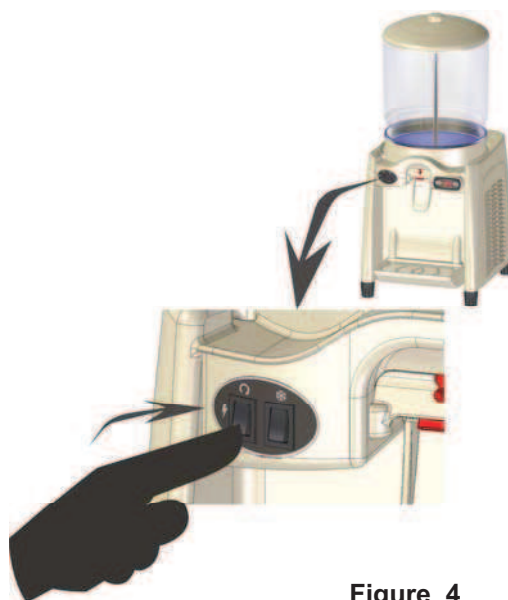


Figure 4

TEMPERATURE CONTROL

The thermostat is regulated, in the factory, at 4° C.

The electronic thermostat stops to cool the product when its temperature reaches 4° C. If you want to modify the service temperature, please do it as follows (see Fig. 5):

- 1°) Make sure that the General switch and the Cold switch are turned on.
- 2°) Press the arrow ⏴. The display will show **PrG**, and within 3 seconds, press the arrow ⏴ to enter in the temperature regulation. Now the display is indicating the fixed temperature.
- 3°) Press the arrows ⏴ ⏵ to adjust the electronic thermostat at the requested temperature, which can vary between 0°C ÷ 10°C.
- 4°) Wait 5 seconds to leave the temperature regulation (during these 5 seconds, do not press anything). The display will show the liquid temperature again.

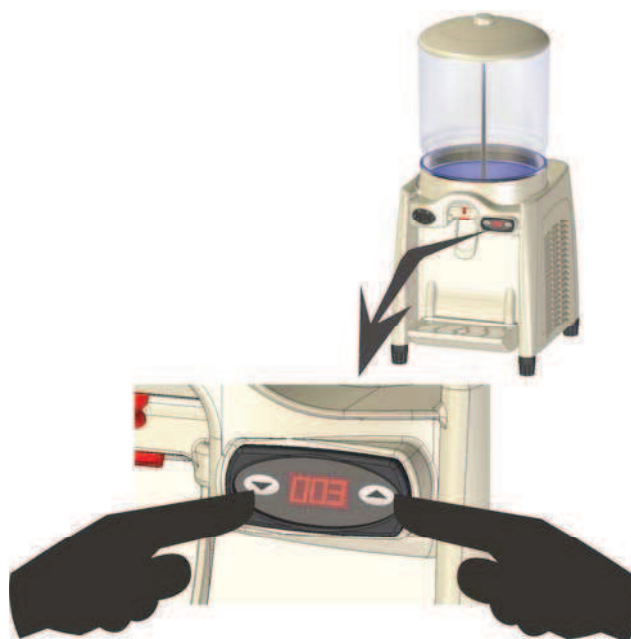


Figure 5

GENERAL REMARKS

Keep in mind that the cold system is fitted with a time-delay device. This means that when you switch it on, the cold system only starts up after four or five minutes. This is to allow time for the pressures inside the compressor to be equalised.

When you press any of the switches, the pilot light just above it will be come on.

FILLING THE TANK

To fill the tank, remove the cover and check that the mixer paddles are correctly in place. Pour in the product up to about 2 or 3 cm from the top and replace the cover. Be sure not to exceed the maximum recommended level. This will prevent the liquid from overflowing when the mixer paddles start to operate.

When the amount of product in the tank gets down to the level of the seal, if you want to continue selling the product, we recommend you put in some more so that the machine does not continue to operate while empty.

MAINTENANCE

Keeping the cooler clean is the key to ensuring the product in the tank stays fresh and tastes good.

VERY IMPORTANT: *The daily cleaning of the parts in contact with the product is recommended. They must always be cleaned when filling up the machine with new product.*

We recommend the following cleaning routine:

1°.-Turn off all the switches and unplug the machine from the mains.

2°.-Empty any liquid left in the tanks or the rest of the system.

3°.- Take off the covers (T), throwing of them up (Fig.6).

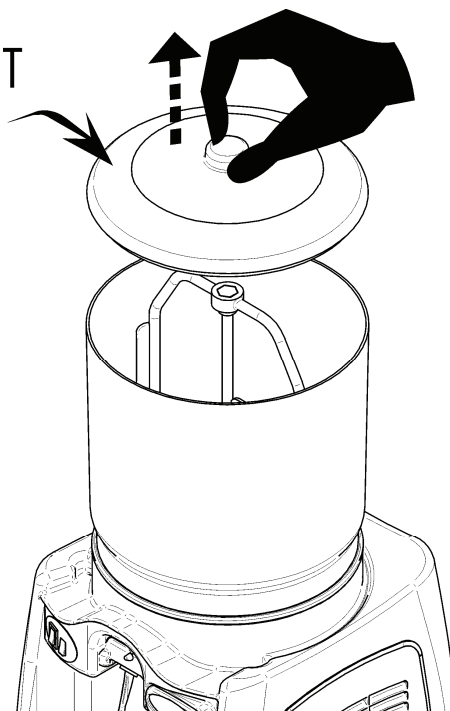


Figure 6

4°.- Pull out (1) the mixer paddles (A), throwing of them up, take out (2) the shovel pole (E) of the central tube throwing up (Fig.7).

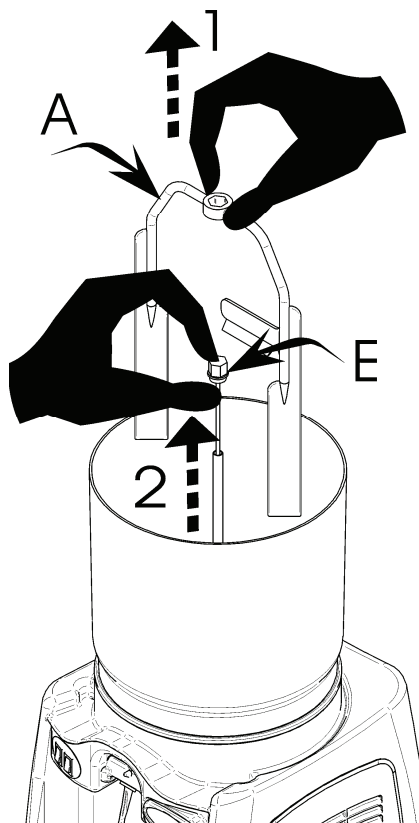


Figure 7

MAINTENANCE (cont.)

5°.-Gently pull out the tank (D) throwing (1) of him up (Fig.8).

6°.-Remove the rubber seal (J) from the tank throwing (2) up (Fig.8).

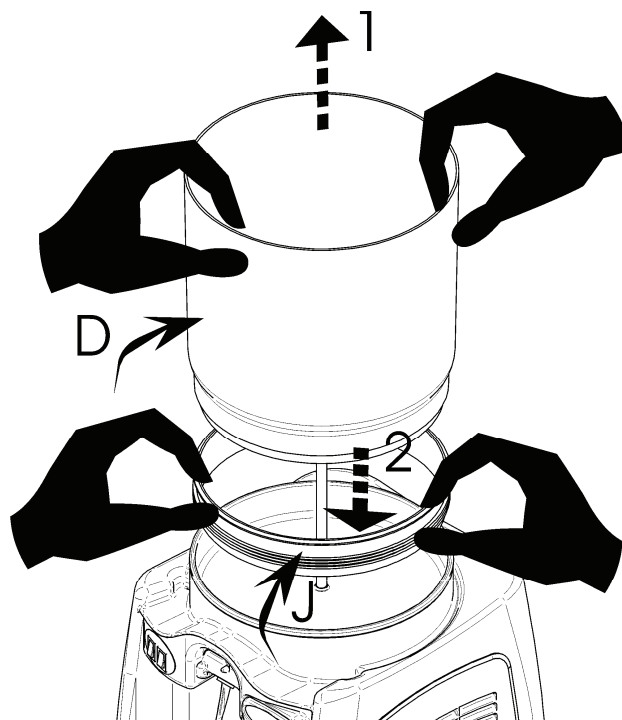


Figure 8

7°.-To take the tap out of its lodging, please proceed as follows (see Fig.9):

Push backward (1°) the tap lever (LG) with an hand and with the other one (2°) pull forward the body of the faucet (GM) through the sliders (G). The snug of the gum dispenser (TG) will leave its lodging.

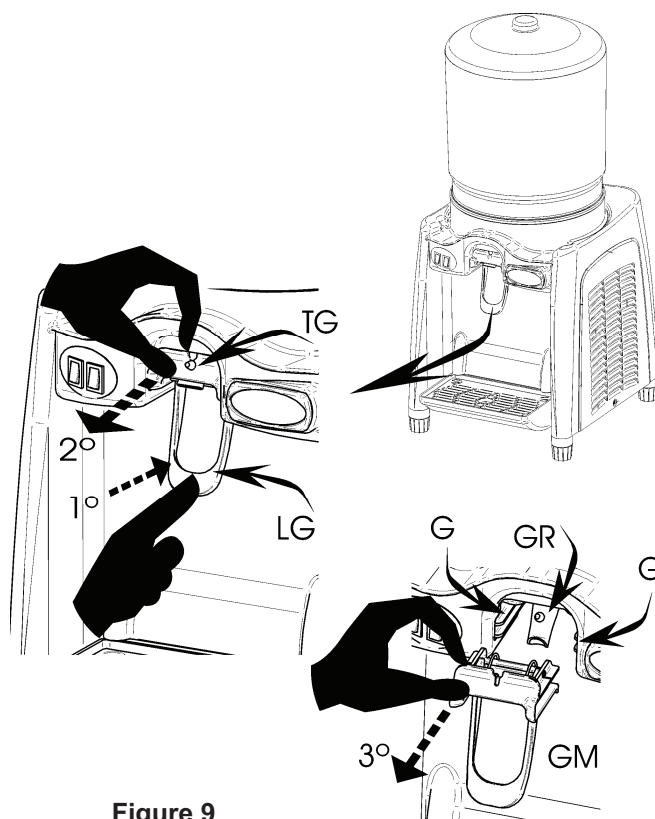


Figure 9

MAINTENANCE (cont.)

8°.-To disassemble the tap in 3 pieces, please proceed as follows (**Fig.10**):

Press the lever **1°** on the lateral sides (**LV**), until the snug leave their lodgings (**AG**), **2°** Pull the lever upward, **3°** Have the spring tipped over (**M**) upward and outside of the obturator, **4°** Take the spring out of the obturator holes.

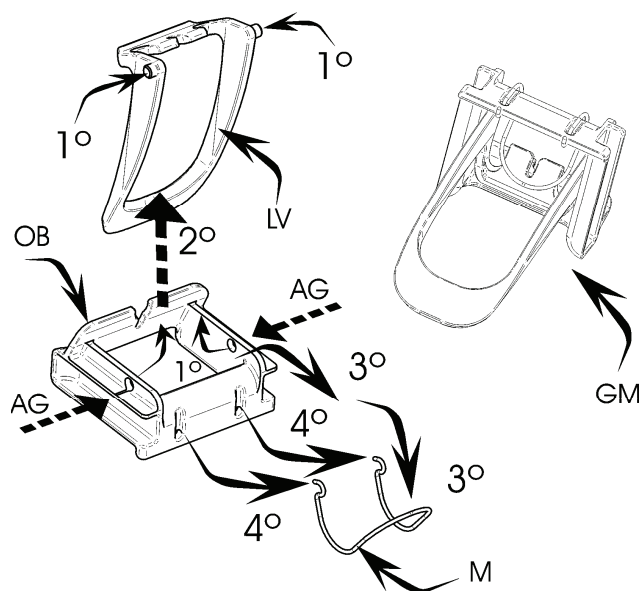


Figure 10

9°.-To assemble the tap, please do as follows (**Fig.11**):

Introduce **1°** the spring (**M**) in the obturator holes (**AG**), **2°** Pull it upward until it is inserted in the obturator (**OB**), **3°** Introduce the lever (**LV**) in the obturator, to make pressure on the spring, **4°** Insert the lever snug in the obturator lodgings, **5°** Once they are in place, the spring must be pressing on the lever, which will be in closed position.

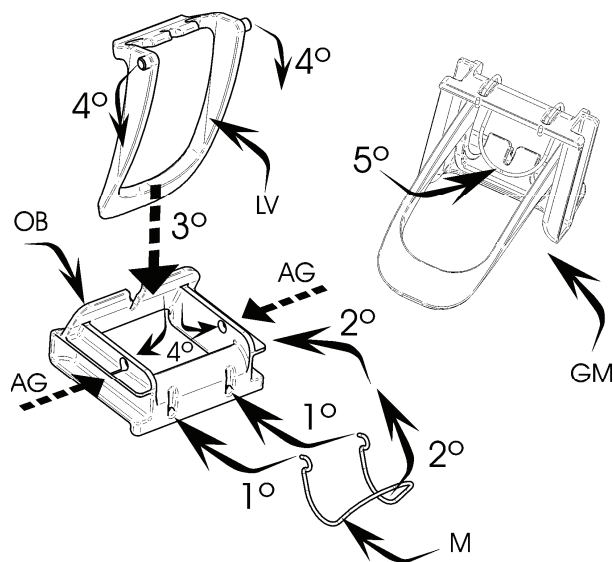


Figure 11

MAINTENANCE (cont.)

10°.-Remove the rubber seal (**GR**) by pulling it downward (**T**) (**Fig.12**).

11°.-Clean the tap and the rubber seal with water and a neutral non-abrasive soap. Rinse with plenty of water.

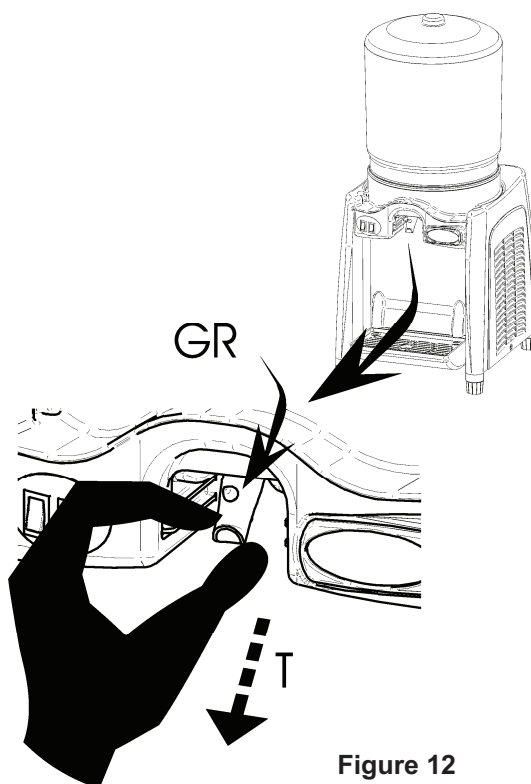


Figure 12

12°.-**Very important (see Fig.13).**

In the groove (**RD**), there are some drainage holes (**D**) that cannot be obstructed.

These holes channel the bowl condensation water up to the leaking tray. Clean them to avoid the clogging up of the drainage holes.

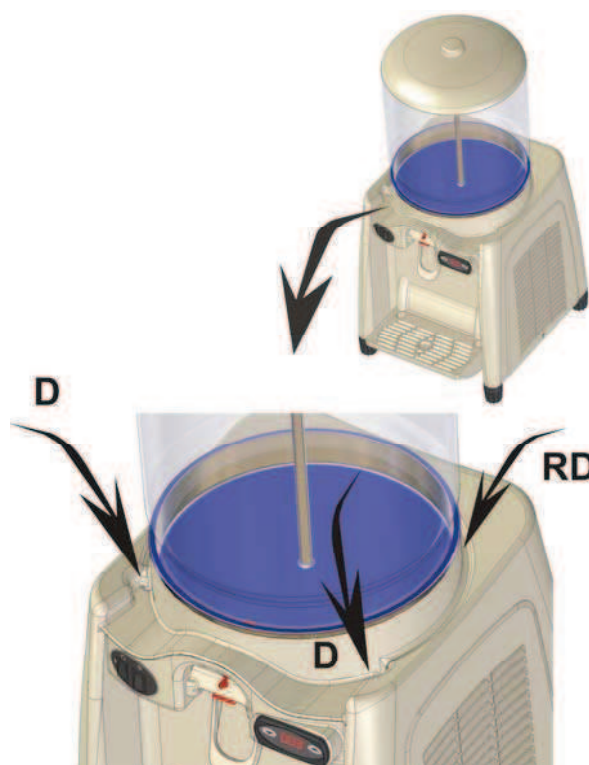


Figure 13

MAINTENANCE (cont.)

13°. Introduce the gum dispenser (**GR**) in its lodging (**AG**) in the evaporator, making sure that it is aligned with the shovels shaft. Pull smoothly (**T**) the gum dispenser until it is well seated (**Fig.14**).

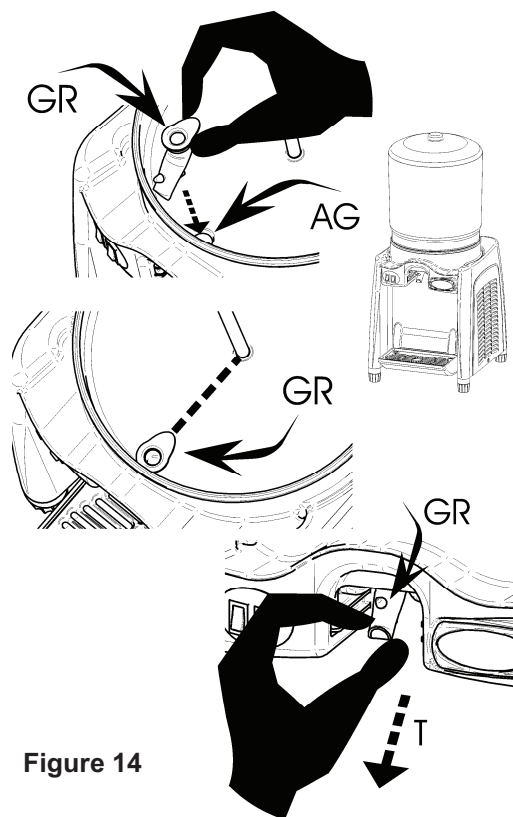


Figure 14

14°. Introduce (1°) the tap body (**GM**) through the sliders, (2°) and the tap rubber (**GR**) in its lodging, inside the tap body, (3°) Push backward the tap lever (**LG**) and (4°) Introduce the snug of the gum dispenser (**TG**) in its lodging (**Fig.15**).

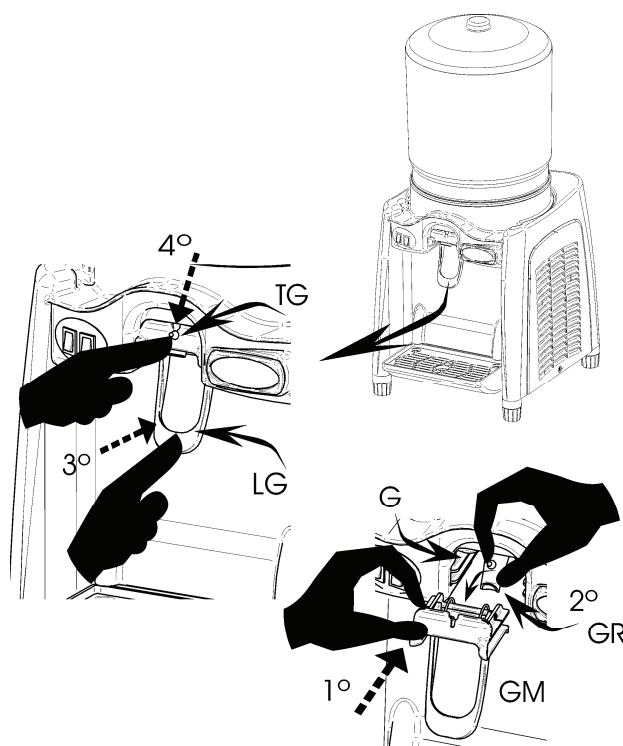


Figure 15

MAINTENANCE (cont.)

15°.-Complete the cleaning operation by emptying the drip tray (1) (see Fig.16), To remove, pull the tray gently up (A) and towards you (B). Take out the perforated drip rack (2) as shown by the arrow (C). Pour off the contents of the drip tray (1) and put the rack (2) back (D). Bring the tray (E) up to the front panel and slot it in place (F) over the screws (3).

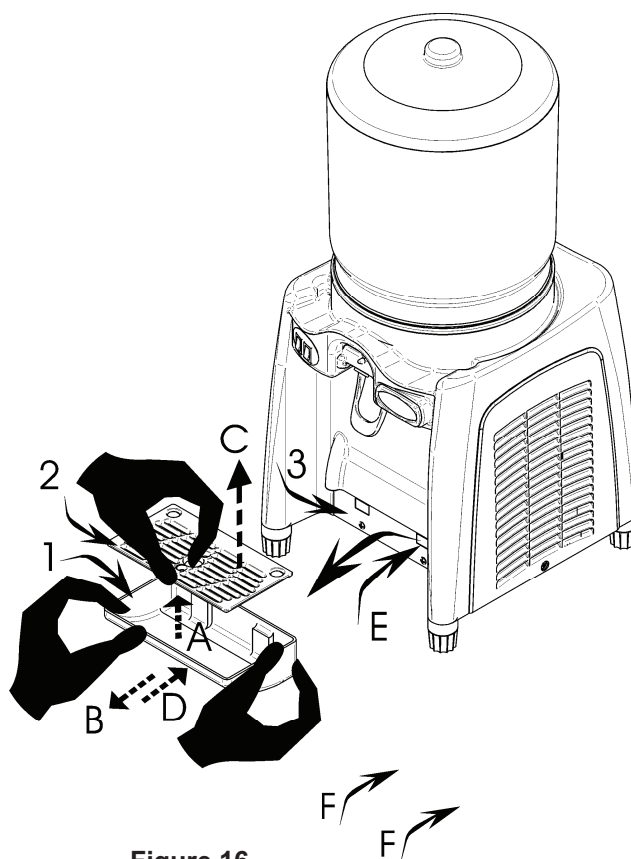


Figure 16

16°.-When you have finished, put all the parts back again. Once the tank (D) seal (J) is back in place, moisten it on the outside so that it slides more easily (Fig.17).

Please note: The inside of the seal in contact with the tank must be perfectly dry, otherwise you will not be able to fit the tank into its housing.

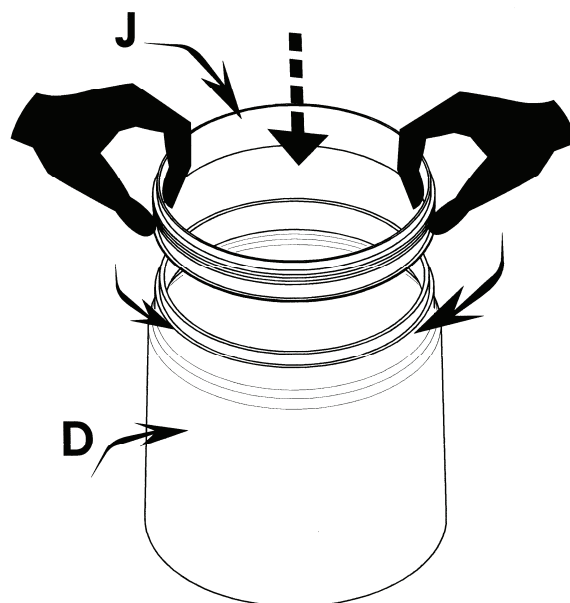


Figure 17

USEFUL TIPS

END OF SEASON

At the end of the season, or if you notice the machine's performance seems to be dropping off, we recommend you clean the air condenser. To clean the condenser (**A**), take off the laterals panels, if they have air to pressure it is recommended to use it guiding the flow of inside toward it was (see **Fig.18**), and if they don't have air to pressure to catch a paintbrush (**P**) and to proceed to the cleaning of the fins trying not to damage them, in the vertical sense (according to arrows) (see **Fig.19**).

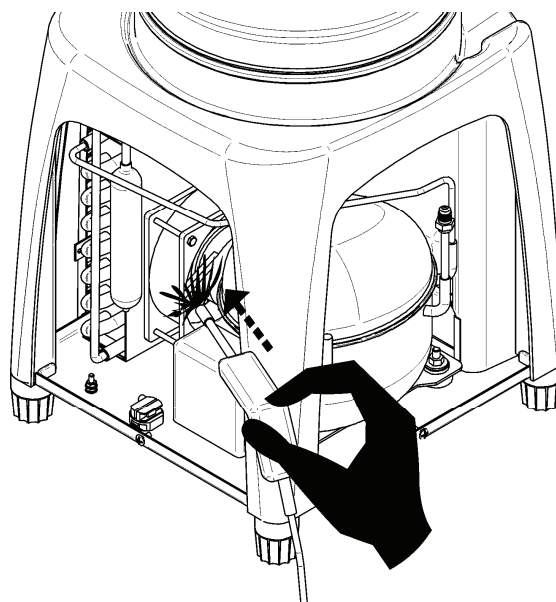


Figure 18

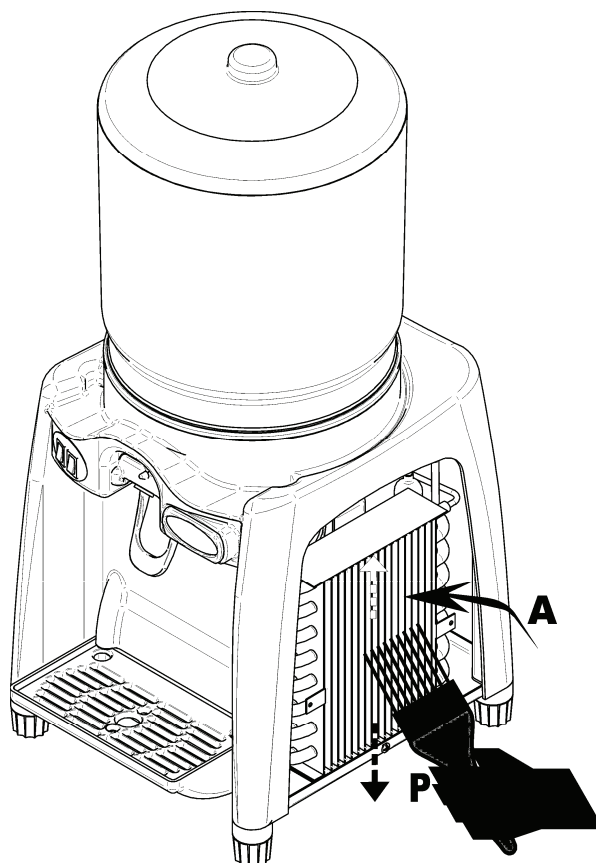


Figure 19

PROBLEMS AND CAUSES

PROBLEM	CAUSE
<u>1. The machine does not run.</u>	1.1.-Mains connection is not correct. 1.2.-No current at the connection plug. 1.3.-Defective power cable. 1.4.-General switch is broken. 1.5.-Defective faston connectors for the general switch.
<u>2. The mixer does not function.</u>	2.1.-Defective motor connection. 2.2.-Defective mixer switch. 2.3.-Paddle motor or paddles blocked. 2.4.-Defective motor reducer.
<u>3. Cold pilot light does not light even when turning on the right switch.</u>	3.1.-Switch for this mixer is disconnected. 3.2.-Pilot light is burned out. 3.3.-Electronic thermostat defective or disconnected. 3.4.-Electronic thermostat transformer defective or disconnected.
<u>4. Compressor does not start:</u> <u>4.1 There is no current.</u> <u>4.2 There is current.</u>	4.1.1.-Electronic thermostat transformer defective or disconnected. 4.1.2.-Electronic thermostat defective or disconnected. 4.2.2.-Starter relay. 4.2.3.-Breaker for overheating. 4.2.4.-Compressor.
<u>5. Machine does not cool at all.</u>	5.1.-Coolant gas leak. 5.2.-Dirty condenser. 5.3.-Insufficient ventilation around the machine. 5.4.-Broken fan motor. 5.5.-Electronic thermostat defective or disconnected. 5.6.-Cold switch is defective or on Setting zero.
<u>6. Tap leaks.</u>	6.1.-Rubber tube defective or not properly fitted. 6.2.-Check tap springs.
<u>7. Tank leaks.</u>	7.1.-Defective tank seal.

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Schadenersatzansprüche machen Sie bitte bei uns geltend, die wir nur bearbeiten können, wenn von Ihnen eine entsprechende Schadensmeldung beim Zusteller vorliegt.

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Ernst Neumärker GmbH & Co. KG
58675 Hemer
Lohstraße 13
Telefon 02372 / 92740
Telefax 02372 / 3304
E-Mail: info@neumaerker.de