

APPLICARE
TARGA
CARATTERISTICHE

INSTRUCTION HANDBOOK

PASTO XPL

*We wish to thank you for the preference granted to us by purchasing one of **Carpigiani** machines.*

*To the best guarantee, since 1993 **Carpigiani** has submitted its own Quality System to the certification according to the international Standard ISO 9001, nowadays its production has got UNI-EN-ISO 9001:2008 Certified Quality System.*

Moreover, Carpigiani machines comply with following European Directives:

- *“Machinery” Directive 2006/42/EC,*
- *“Low Voltage” Directive 2014/35/EU,*
- *“EMC” Directive 2014/30/EU,*
- *“PED” Directive 2014/68/EU,*
- *Regulation 2004/1935/EC relating to “Materials and articles in contact with foodstuffs”*
- *Regulation 2023/2006/EC relating to “Good manufacturing practice for materials and articles intended to come into contact with food”*

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The purchaser has the right to reprint it for his own office use.

CARPIGIANI policy pursues a steady research and development, thus it reserves the right to make changes and revisions whenever deemed necessary and without being bound to previous statements to the purchaser.

Edition: 2	Date: 2016/07	Modifications: 5.
Editor: AM	Verified: IM	Approved: RV

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FOREWORD

INSTRUCTION HANDBOOK

Editing this handbook, it was taken into due account European Community directions on safety standards as well as on free circulation of industrial products within E.C.

PURPOSE

This handbook was conceived taking machine users' needs into due account. Topics relevant to a correct use of the machine have been analyzed in order to keep unchanged in the long run quality features characterizing **CARPIGIANI** machines all over the world. A significant part of this handbook refers to the conditions necessary to the machine use and to the necessary procedure during cleanout as well as routine and special maintenance. Nevertheless, this handbook cannot meet all demands in details. In case of doubts or missing information, please apply to:

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HANDBOOK STRUCTURE

This handbook is divided in sections, chapters and subchapters in order to be consulted more easily.

Section

A section is the part of the handbook identifying a specific topic related to a machine part.

Chapter

A chapter is that part of a section describing an assembly or concept relevant to a machine part.

Subchapter

It is that part of a chapter detailing the specific component of a machine part.

It is necessary that each person involved in the machine operation reads and clearly understands those parts of the handbook of his/her own concern, and particularly:

- The Operator must read the chapters concerning the machine star-up and the operation of machine components.
- A skilled technician involved in the installation, maintenance, repair, etc., of the machine must read all parts of this handbook.

ADDITIONAL DOCUMENTATION

Along with an instruction manual, each machine is supplied also with additional documentation:

- **Part list:** A list of spare parts which is delivered together with the machine for its maintenance.
- **Wiring diagram:** A diagram of wiring connections is placed in the machine.

**Before using the machine read carefully the instruction handbook.
Pay attention to the safety instructions.**



CONVENTIONAL SYMBOLS



CAUTION: ELECTRIC SHOCK DANGER

The staff involved is warned that the non-observance of safety rules in carrying out the operation described may cause an electric shock.



CAUTION DANGER FROM HIGH TEMPERATURES

This warns the staff involved that failure to abide by safety rules in carrying out the operation described involves the risk of burns and scalds.



WARNING DANGER FROM MOVING PARTS

This informs the staff concerned of the presence of moving parts and the risk of injury from failure to comply with safety regulations.



CAUTION CRUSHING HAZARD

This warns the staff involved that failure to abide by safety rules in carrying out the operation described involves the risk of suffering crushed fingers or hands.



CAUTION: GENERAL HAZARD

The staff involved is warned that the operation described may cause injury if not performed following safety rules.



NOTE

It points out significant information for the staff involved.



WARNINGS

The staff involved is warned that the non-observance of warning may cause loss of data and damage to the machine.



PROTECTIONS

This symbol on the side means that the operator must use personal protection against an implicit risk of accident.



EQUIPOTENTIAL CONNECTION

For connecting all appliances with this type of connection.

Warning: Not intended to be used for protection earth.

SYMBOLGY QUALIFICATION OF THE STAFF

The staff allowed to operate the machine can be differentiated by the level of preparation and responsibility in:



MACHINE OPERATOR

Identify unqualified personnel, those without any specific technical abilities who are capable of carrying out simple jobs, such as: operating the machine using the commands available on the keypad, the loading and unloading of products used during production, the loading of any consumable materials, basic maintenance operations, (cleaning, simple blockages, controls of the instrumentation, etc.).



MAINTENANCE ENGINEER

He/she is a skilled engineer for the operation of the machine under normal conditions; he/she is able to carry out interventions on mechanical parts and all adjustments, as well as maintenance and repairs. He/she is qualified for interventions on electrical and refrigeration components.



CARPIGIANI ENGINEER

He/she is a skilled engineer the manufacturer assigned to field interventions for complex jobs under particular conditions or in accordance with agreements made with the machine's owner.



SAFETY

When using industrial equipment and plants, one must be aware of the fact that drive mechanisms (rotary motion), high voltage components, as well as parts subject to high temperatures may cause serious damage to persons and things.

Who is in charge of plant safety must be on the look-out that:

- an incorrect use or handling shall be avoided;
- safety devices must neither be removed nor tampered with;
- the machine shall be regularly serviced;
- only original spare parts are to be used especially as far as those components with safety functions are concerned (ex.: protection microswitches, thermostats);
- suitable personal protective equipment is worn;
- high care must be paid during hot product cycling.

To achieve the above, the following is necessary:

- at the working place an instruction manual relevant to the machine should be available;
- such documentation must be carefully read and requirements must consequently be met;
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- only adequately skilled personnel should be assigned to electrical equipment; this appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Be on the look out that no technician will ever carry out interventions outside his own knowledge and responsibility sphere.
- Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT!

One must be on the look-out that the staff does not carry out any operation outside its own sphere of knowledge and responsibility (refer to “Symbology qualification of the staff”).

NOTE:

According to the standard at present in force, a SKILLED ENGINEER is who, thanks to:

- training, experience and education,
- knowledge of rules, prescriptions and interventions on accident prevention,
- knowledge of machine operating conditions,

is able to realize and avoid any danger and has also been allowed by the person in charge of plant safety to carry out all kinds of interventions.

WARNING

- Never put your hand into the machine, alike during production and cleaning operations. Before carrying out any maintenance operation, make sure that the machine is in “STOP” position and main switch has been cut out.
- It is forbidden to wash the machine by means of a bolt of water under pressure.
- It is forbidden to remove panels in order to reach the machine inside before having disconnected the machine.
- The place of installation must not be exposed to water sprays, high moisture, heat or steam sources.
- Do not store explosive substances or spray bottles inside the machine, nor bottles for aerosol with flammable propellants.
- **CARPIGIANI** is not responsible for any accident that might happen during operation, cleaning and/or servicing of its units, if this warning has not been fully complied with.



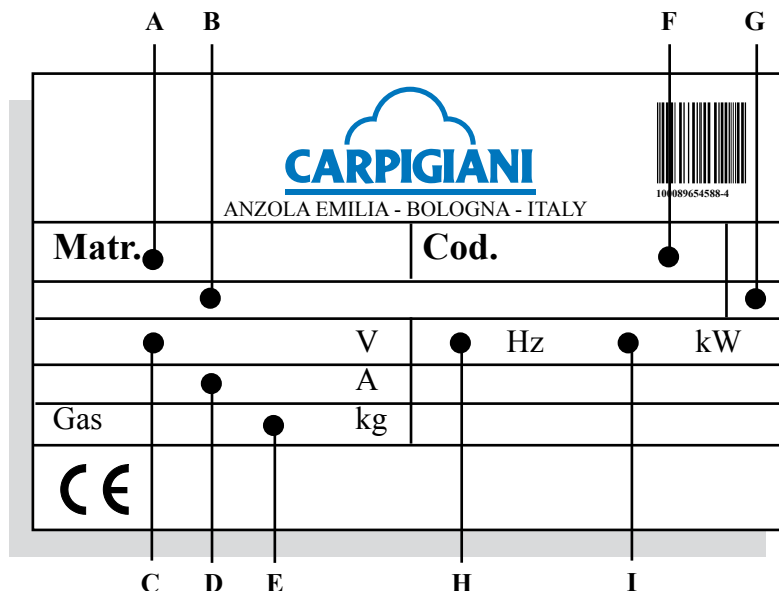
1. GENERAL INFORMATION

1.1 GENERAL INFORMATION

1.1.1 Manufacturer's identification data

The machine has a data plate carrying manufacturer data, machine type and serial number, as assigned when it is manufactured.

Copy of machine data plate to be found on first page of this handbook.



Legend:

- A= Serial number
- B= Machine type
- C= Voltage
- D= Main-switch amperometric value
- E= Gas type and weight
- F= Machine code
- G= Condensation
- H= Frequency
- I= Power input

1.1.2 Information about service

All operations of routine maintenance are here described in section "Maintenance"; any additional operation requiring technical intervention on the machine must be cleared with the manufacturer, who will also examine the possibility of a factory technician field intervention.

1.1.3 Information to the user

- The manufacturer of the machine is at user's disposal for any explanation and information about the machine operation.
- In case of need, please call the local distributor, or the manufacturer if no distributor is available.
- Manufacturer's service department is available for any information about operation, and requests of spare parts and service.



1.2 INFORMATION ABOUT THE MACHINE

1.2.1 General data

Machines installed on the floor, intended to be used only in closed rooms and for commercial purposes.

PASTO XPL are pasteurizers which prepare, pasteurize, homogenize and age ice cream mixes to other units.

An electronic microprocessor steadily checks each working cycle selected.

Two alphanumeric monitors display all steps of a working cycle and send audio-visible messages.

The following are the main components:

- 2 speed beater for the Pasto 60 XPL model and 1 speed beater for the Pasto 30 XPL model;
- display console with low voltage 24 V controls;
- electrical, freezing and soundproofing units complying with international standards;
- graduated tank;
- inside water dispenser for wash;
- high resistant steel frame, treated with rust inhibitors; varnished aluminium panels.

CARPIGANI recommends that you always use ingredients of the highest quality when making ice cream as this will allow you to satisfy even the most demanding of customers. Any saving made to the prejudice of quality will surely turn into a loss much bigger than the saving itself. Bearing in mind the above statements, please take heed of the following suggestions:

- Make your mixes yourselves from high quality natural ingredients or buy them from reliable companies;
- Follow closely instructions given by your mix supplier for the preparation of the mixes;
- Do not alter your mix supplier's recipes, by adding, for instance, water or sugar;
- Taste ice cream before serving it and start selling it only if entirely satisfactory;
- Make sure your staff always keeps the machine clean.

Have your machine serviced always by companies authorized by **CARPIGANI**.

1.2.2 Technical features

MODEL	Production		Electric power *			Installed power kW	Condenser	Dimensions cm			Net weight kg
	Min litres	Max litres	Volts	Hz	Ph			Width.	Depth.	Height.	
Pasto 30 XPL	15	30	400	50	3	3,4	Water	39	85	103	140
Pasto 60 XPL	30	60	400	50	3	6,5	Water	39	85	103	162

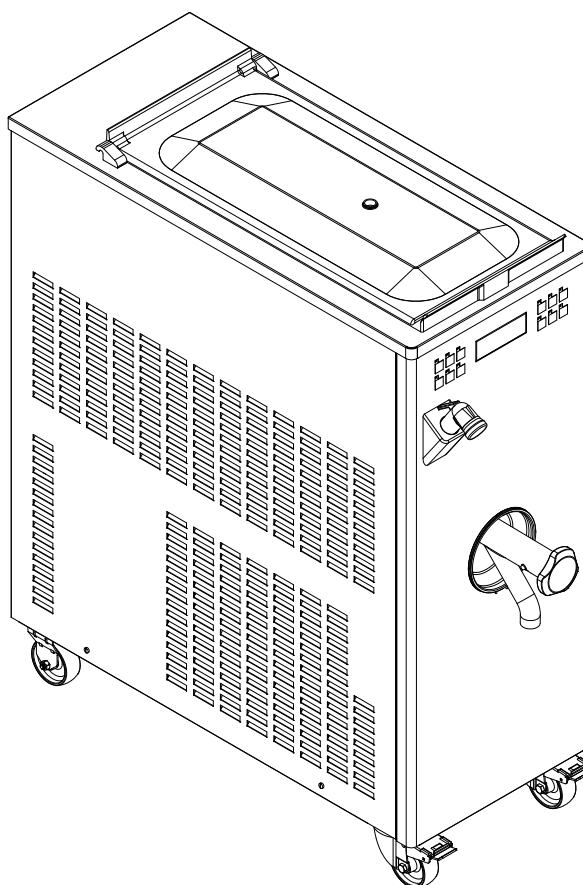
* Other voltages and cycles available. For specific values, refer to name plate appliaed on the machine.



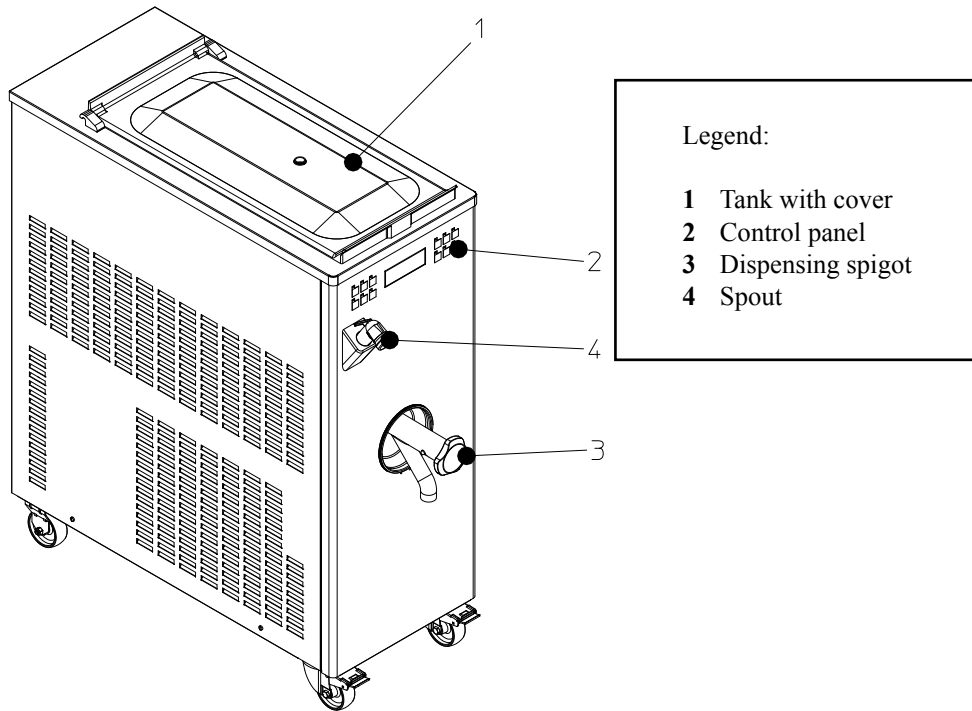
Note

Dimensions herebelow reported may change depending on type of condensation.

Performances featured by a 25°C room temperature and 20°C cooling water temperature.



1.2.3 Machine groups location



1.3 INTENDED USE

PASTO XPL must only be used conforming with contents of paragraph 1.2.1 "General Information", within the functional limits hereunder reported:

Voltage:	±10%
Air min. temperature	10°C
Air max. temperature	43°C
Water min. temperature	10°C
Water max. temperature	30°C
Water min. pressure	0.1 MPa (1 bar)
Water max. pressure	0.5 MPa (5 bar)
Max air relative humidity:	85%

This machine has been designed for its use in rooms not subject to explosion-proof laws; its use is thus bound to complying rooms and normal atmosphere.

1.4 NOISE

The steady acoustic pressure level weighed A in a working place alike by watercooled and by aircooled machines is less than 70 dB(A).

1.5 STORING A MACHINE

The machine must be stored in a dry and damp-free place.

Before storing the machine, wrap it in a cloth in order to protect it against dust and else.

1.6 DISPOSAL OF PACKING STUFFS

When opening the packing crate, divide packing stuffs per type and get rid of them according to laws in force in machine installation country.

1.7 WEEE (Waste Electrical and Electronic Equipment)

In conformity with the European Directives 2006/66/EC, on batteries and accumulators and waste batteries and accumulators, and 2002/96/EC, also known as WEEE, the presence of the symbol on the side of the product or packaging means that the product must not be disposed of with normal urban waste. Instead, it is the user's responsibility to dispose of this product by returning it to a collection point designated for the recycling of electrical and electronic equipment waste. Separate collection of this waste helps to optimize the recovery and recycling of any reclaimable materials and also reduces the impact on human health and the environment.

For more information concerning the correct disposal of this product, please contact your local authority or the retailer where this product was purchased.



2. INSTALLATION

2.1 ROOM NECESSARY TO THE MACHINE USE

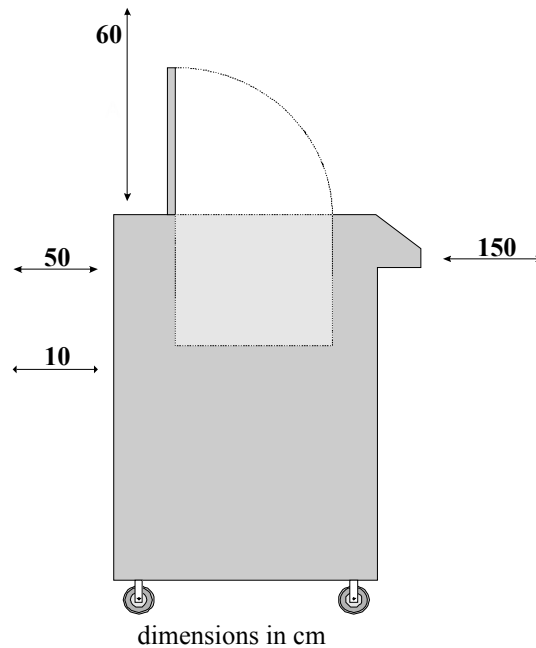
The machine must be installed in such a way that air can freely circulate all around. Rooms for the approach to the machine must be left free in order to enable the operator to act without constraint and also to immediately leave working area, if need be. The minimum approach room to working area should be at least 150 cm in consideration of space taken by opened doors.

ATTENTION

MACHINES WITH AIRCOOLED CONDENSER must be installed NO CLOSER THAN 50 CM TO ANY WALL in order to allow free air circulation around the condenser.

NOTE

An insufficient air circulation affects operation and output capacity of the machine. .



2.2 WATER SUPPLY CONNECTION

The machine must be connected to the water supply respecting the applicable national requirements; moreover the water mains pressure must not exceed 0.5 MPa (5 bar). The connection pipes are provided by the installer and must comply with IEC61770. Used pipes cannot be reused. In air-cooled machines, water connection for drinking water (for machine wash) is placed under the machine.

In water-cooled machines water connections (for machine wash and gas cooling) are placed on rear panel.

By aircooled machines, water connection for drinking water (for machine wash) is placed under the machine.

By watercooled machines water connections (for machine wash and gas cooling) are placed on upper panel.

2.3 MACHINE WITH AIRCOOLED CONDENSER

Machines with aircooled condenser must be installed no closer than 50 cm to any wall in order to allow free air circulation around the condenser.

Frequently clean the floor under and around the machine. This prevents paper and other foreign bodies from obstructing regular air flow.

The condenser must be cleaned every month to remove any dust, paper, etc. that can clog it, adversely affecting the normal operation of the machine.

NOTE:

An insufficient air circulation affects operation and output capacity of the machine.



2.4 MACHINES WITH WATERCOOLED CONDENSER



To make the machine run, a watercooled machine must be connected to running water supply, or to a cooling tower.

Water must have a pressure of 0.1 MPa and 0.8 MPa (1-8 bar) at least, and a delivery at least equal to the estimated hourly consumption.

Connect inlet pipe marked by plate "Water Inlet" to water supply installing a shut-off valve, and outlet pipe marked by plate "Water Outlet" to a drain pipe, installing a shut-off valve.



2.4.1 Water valve adjustment

IMPORTANT

If water valve needs be reset, this operation will have to be carried out by skilled personnel, only.

Valve adjustment must be carried out in such a way that no water flows when machine is off and lukewarm water flows when machine is on.

NOTE:

Water consumption increases if temperature of entering water is above 20°C.



ATTENTION:

Do not leave the machine in a room with temperature below 0°C without first draining water from the condenser.

2.5 ELECTRIC CONNECTION



Before connecting the machine to the mains, check that machine voltage indicated in data plate corresponds with the mains.

Before connecting the machine to the mains, ensure that voltage from the mains corresponds to the value indicated on the identification plate. Place between the mains and the machine a differential magnetothermal protection switch ensuring complete disconnection from the mains. The device must be adequately sized to required input power and with contact opening gap of minimum 3 mm, allowing disconnection in the conditions of overvoltage category III.

The machines are delivered with a 5 wire cable: blue wire must be connected to the neutral lead.



IMPORTANT

Yellow/green ground wire must be connected to an adequate ground plate.

2.5.1 Replacing the power cable

Should the machine main cable be damaged, it must be replaced immediately with one having similar features.

Replacement shall be carried out by skilled technicians, only.



IMPORTANT

Rotational direction

The rotational direction of the *Pasto 60 XPL*'s beater when beating and fully loaded is in a clockwise direction; half loaded, it rotates in an anticlockwise direction.

The rotational direction of the *Pasto 30 XPL* beater is anticlockwise.

2.5.2 Equipotential connection

A equipotential connection point is present on the back of the machine and this is marked with

the symbol:

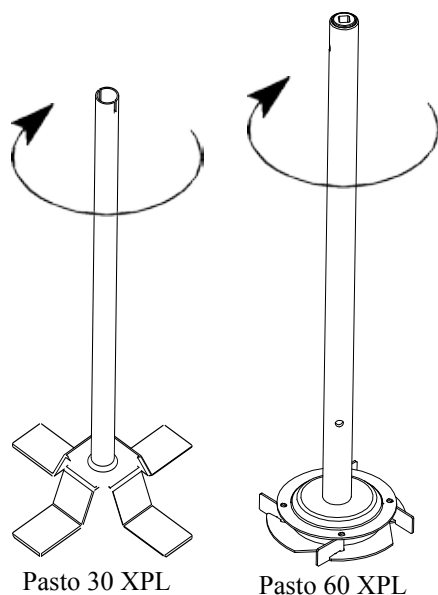


WARNING

Not intended to be used for protection eart

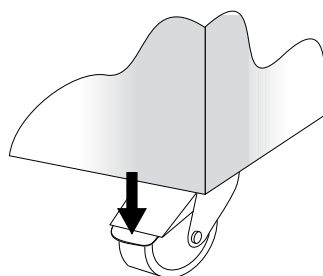
Reversal of rotation direction

If the beater rotation is not correct, reverse it by interchanging two of the three leads coming from the circuit breaker.



2.6 LOCATION

The machine is fitted with wheels to ease its positioning. The wheels feature mechanical lock mechanisms which, once engaged, prevent the machine from moving and shifting to a different position. The machine must be positioned at right angles on a horizontal bearing surface (max. tilt: 2°).



2.7 REFILLING

Motor installed in the machine is of the type with lubrication for life; no action of checking/replacing or topping up is necessary.

Gas filling necessary to the freezing system is carried out at **CARPIGIANI** works during machine post production testing.

If a gas addition happens to be made, this must be carried out by skilled technicians, only, who can also find out trouble origin.

2.8 MACHINE TESTING

A postproduction test of the machine is carried out at **CARPIGIANI** premises; operation and output functionality of the machine are thoroughly tested.

Machine test at end user's must be carried out by skilled technicians or by one of **CARPIGIANI** engineers.

After the machine positioning and correct connections, also carry out all operations necessary to functional check and test of the machine.



3. INSTRUCTIONS FOR USE

3.1 MACHINE SAFETY WARNINGS

When using industrial equipment and plants, one must be aware of the fact that drive mechanisms (rotary motion), high voltage components, as well as parts subject to high temperatures may cause serious damage to persons and things.

Who is in charge of plant safety must be on the look-out that:

- an incorrect use or handling shall be avoided;
- safety devices must neither be removed nor tampered with;
- the machine shall be regularly serviced;
- only original spare parts are to be used especially as far as those components with safety functions are concerned (ex.: protection microswitches, thermostats);
- suitable personal protective equipment is worn;
- high care must be paid during hot product cycling.

To achieve the above, the following is necessary:

- at the working place an instruction manual relevant to the machine should be available;
- such documentation must be carefully read and requirements must consequently be met;
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- only adequately skilled personnel should be assigned to electrical equipment;
- be on the look out that no technician will ever carry out interventions outside his own knowledge and responsibility sphere.

3.2 MACHINE CONFIGURATION

The machine consists of a transmission of movement for beater assembly, a heating and cooling system with aircooled or watercooled condenser.

The product is prepared by pouring a mix into the tank and starting the production cycle, while referring to minimum and maximum quantities reported in Par. 1.2.2.

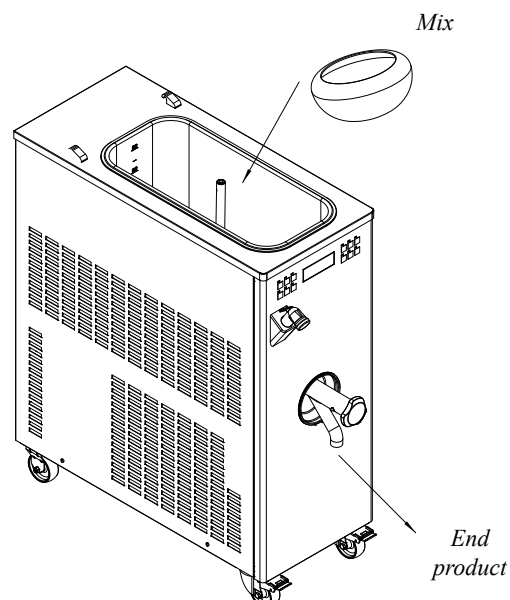
When the cycle ends, the product can be taken out from the special spigot.

CAUTION

In any case, do not touch the door during the heating stage or the stages immediately after, since it can reach very high temperatures.

CAUTION

Be especially careful during the production/removal of hot products, as coming in contact with hot products may cause burns.

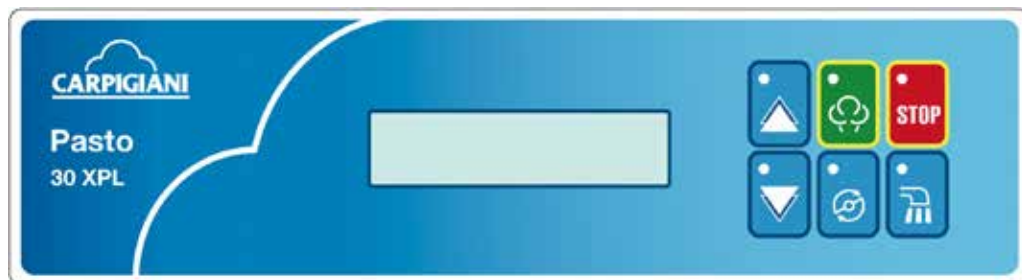


3.3 CONTROLS

3.3.1 Push-button panel



The machine is provided with a push-button panel on its front side; each push-button has symbols explaining relevant functions.



3.3.2 Functions

Function insert leds

When one of the leds on top left side of each push button switches on, it means the the function corresponding with the symbol next to the same led, has been inserted.



DISPLAY

PASTO XPL is provided with an alphanumeric display usually displaying a series of messages as soon as the machine is switched on and during its operation. In STOP the machine displays the hour at the top on the left, the date at the top on the right and PASTO XPL followed by the model on the second line.



NOTE:

During a maturing phase, the illumination of the display switches off and remains in stand-by for three minutes after the last key was pressed. Press any key to reactivate it.



STOP

In this function the machine is stopped and relevant red led is on. On the display you will see STOP.



Ice Cream Key

Press the Ice Cream key, and the following menu appears:

The cycles are:

- Pasto +85
- Pasto +90
- Pasto +65 (Pasto +68 for Japan version)
- Cooling/Maturing



INCREASE key

The Increase key is utilised to select the process required from within each menu (selected by the asterisk at the side of the cycle).

Furthermore, it increases the values that can be modified on the basis of where it is permitted; for example, the modification of the processing temperature.



DECREASE key

The Decrease key decreases the values that can be modified on the basis of where it is permitted; for example, the modification of the processing temperature.

It is also utilised to reset alarm messages.



Beater key – Heating key – Manual Cooling key

Press the **Beater** key in Stop and the following menu is displayed:

```
* MIXING
  HEATING
```

and the Beater, **Decrease** and **Increase** LEDs light up.

Using the **Increase** and **Decrease** keys, the type of function required can be selected (selected by the asterisk at the side of the cycle).



Press the **Ice Cream** key to activate the desired manual programme.

BEATING:

```
MIXING
Timer 29:59 +21°
```

The display visualises the following:

- on the first line is the function in progress.
- on the second line is the decreasing timer on the left and the temperature of the product in the tank on the right.

The beater is activated for 30' in this function. When the timer expires, the machine emits an acoustic signal and goes to Stop.

HEATING:

After selecting the Heating function **only in the Pasto 60 XPL** machines, a sec-

ond selection menu appears by pressing the **Ice Cream** key that permits the selection of the type of heating on the basis of the quantity of product in the tank. Utilising the **Increase** and **Decrease** keys, select one of the following options:

```
* 60 - 40
  40 - 20
```

The cycle starts automatically after 3" or by pressing the **Ice Cream** key again.

The machine starts to heat the product and the display visualises:

```
HEATING
+85°C.....██████████+04°C
```

- on the first line is the function in progress.
- on the second line is the set temperature to be reached on the left; on the right is the product temperature and in the middle is the temperature ramp.

BEATING is always active when the heating is active.

The eating switches off once the set temperature has been reached; the beater remains on and a buzzer sounds intermittently for a few seconds.

The product is then thermostat controlled for an unspecified time.

After a few minutes (refer to the user programming step "Timer Backlight"), the illumination of the display switches off.



The set temperature and beating can be modified.

To modify the set temperature:

- use the **Increase** and **Decrease** keys

To modify the beating:

Pasto 30 XPL

Press the **Beater** key and the following menu is displayed:

- Continuous (**Beater** key LED fixed). Beating continues, even after the set heating value has been reached.
- Intermittent (**Beater** key LED intermittent). The beating stops on reaching the set heating value and reactivates when the product in the tank requires heating.

Pasto 60 XPL

Press the **Beater** key and the beating can be modified as follows:

- High speed (clockwise rotational direction) – **Beater** key LED fixed.
- Continuous low speed (anticlockwise rotational direction) - **Beater** key LED on fast flash.
- Intermittent low speed (anticlockwise rotational direction) – **Beater** key LED on slow flash (can be only selected during the maturing/storage phase).


NOTE:

Intermittent beating times can also be modified by the user by entering into User Programming (refer to the USER PROGRAMMING paragraph).



COOLING:

After selecting the Cooling function **only in the Pasto 60 XPL** machines, a sec-

ond selection menu appears by pressing the **Ice Cream** key  that permits the selection of the type of cooling on the basis of the quantity of product in the tank. Utilising the **Increase** and **Decrease** keys, select one of the following options:

* 60 - 40
40 - 20

The cycle starts automatically after 3” or by pressing the **Ice Cream** key again.

The machine starts to cool the product and the display visualises:

COOLING
+04°C.....██████████+85°C

- on the first line is the function in progress.
- on the second line is the set temperature to be reached on the left; on the right is the product temperature and in the middle is the temperature ramp.

BEATING is always active when the cooling is active.

The cooling and the beating are deactivated, once the set temperature has been reached and a buzzer sounds. At this point, the Beater starts for 10” every 30” (programmable), or each time the compressor is activated to bring the mixture back to the set temperature.

The product is then thermostat controlled for an unspecified time. After a few minutes (refer to the user programming step “Timer Backlight”), the illumination of the display switches off.



The set temperature and beating can be modified.

To modify the set temperature:

- use the **Increase** and **Decrease** keys

To modify the beating:

Pasto 30 XPL

Press the **Beater** key and the following menu is displayed:

- Continuous (**Beater** key LED fixed). Beating continues, even after the set heating value has been reached.
- Intermittent (**Beater** key LED intermittent). The beating stops on reaching the set heating value and reactivates when the product in the tank requires heating.

Pasto 60 XPL

Press the **Beater** key and the beating can be modified as follows:

- High speed (clockwise rotational direction) – **Beater** key LED fixed.
- Continuous low speed (anticlockwise rotational direction) - **Beater** key LED on fast flash.
- Intermittent low speed (anticlockwise rotational direction) – **Beater** key LED on slow flash (can be only selected during the maturing/storage phase).

NOTE:

Intermittent beating times can also be modified by the user by entering into User Programming (refer to the USER PROGRAMMING paragraph).



Shower

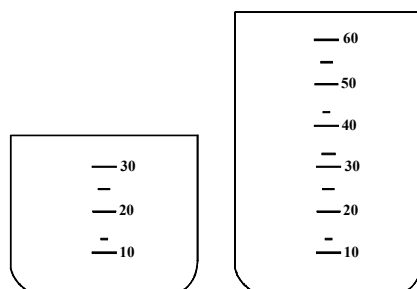
By pressing the Shower push-button you allow water inlet through the nozzle located on machine front.

Water inlet stops by pressing again the Shower push-button or STOP.

There is also an automatic water stop after 3 minute inlet.

3.4 MACHINE STARTING

After washing, sanitizing and thoroughly rinsing the machine right before its use, as per previous descriptions, pour the mix into the tank according to the quantity desired and respecting the minimum and maximum values shown in the table (Sec. 1.2.2); the tank is provided with an inside graduation for an approximate indication of mix quantity therein contained (see picture below). Before pouring the mix, make sure that the dispensing spigot is perfectly closed.



Nota

A non perfectly closed tank cover hinders the machine functioning.



The cycle starts after inserting the **STOP** position (led is on).

There are 4 automatic cycles available in the Pasto XPL machine:

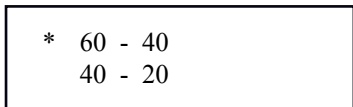
- Pasto +85
- Pasto +90
- Pasto +65 (Pasto +68 for Japan version)
- Cooling/Maturing

Utilise the **Increase** and **Decrease** keys to bring the asterisk alongside the cycle to be carried out.

Only in the Pasto 60 XPL machines: a second selection menu appears by pressing the **Ice Cream**

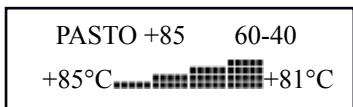


key that permits the selection of the type of function on the basis of the quantity of product in the tank. Utilise the **Increase** and **Decrease** keys to select one of the following options:



The cycle starts automatically after 3" or by pressing the **Ice Cream** key again.

The display visualises:



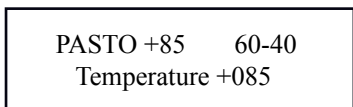
- on the first line to the left is the name of the process in progress and the load selected on the right.
- on the second line is the set temperature to be reached on the left; on the right is the product temperature and in the middle is the temperature ramp or the duration in the case of a pause.

The set temperature and beating can be modified.

To modify the set temperature:



Press the **Ice Cream** key and the display visualises:



The set temperature can be modified; the LEDs of the **Increase** and **Decrease** keys light up and it is possible to adjust the set value utilising the relative **Increase** and **Decrease** keys. After 10" the display returns to the Main Menu.

To modify the beating:

Pasto 30 XPL

Press the **Beater** key and the following menu is displayed:

- Continuous (**Beater** key LED fixed). Beating continues, even after the set heating value has been reached.
- Intermittent (**Beater** key LED intermittent). The beating stops on reaching the set heating value and reactivates when the product in the tank requires heating.

Pasto 60 XPL

Press the **Beater** key and the beating can be modified as follows:

- High speed (clockwise rotational direction) – **Beater** key LED fixed.
- Continuous low speed (anticlockwise rotational direction) - **Beater** key LED on fast flash.
- Intermittent low speed (anticlockwise rotational direction) – **Beater** key LED on slow flash (can be only selected during the maturing/storage phase).

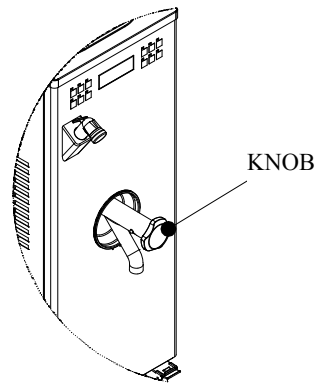


NOTE:



Intermittent beating times can also be modified by the user by entering into User Programming (refer to the USER PROGRAMMING paragraph).

3.4.1 Use of the dispensing spigot

To take the mix out, turn the knob anticlockwise.






3.5 USER PROGRAM

To get to User Program press the Stop  and Decrease  keys simultaneously and then release them immediately.

The display shows the “Manager Menu” message on the second row, the software version “SW v.PASTOXPL01” on the third row, followed by:



If needed, modify the hour setting by the Increase  and Decrease  keys.

Press Stop , in this way the steps provided by the above said will be showed one by one.

- Hour;
- Minutes;
- Week day;
- Month day;
- Month;
- Year;
- Language;
- Time ON Shake;
- Time OFF Shake;
- Timer Backlight;

Time ON Shake


During the mixture keeping the shaker operates for a now programmable time which is usually 15 seconds.

Time OFF Shake

During the mixture keeping the shaker operates for a given time which has been programmed at step n1 and is usually 30 minutes.

Timer Back Light:

After 3' of inactivity during a maturing phase or in Stop, the backlight of the display switches off. It is reactivated by pressing any key.

To exit programming wait for about 30" without pressing any key or press Shake  to cause exit. The values that have been modified will be automatically memorized



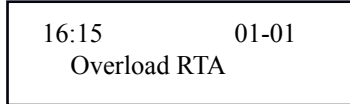
4. SAFETY DEVICES

4.1 MACHINE SAFETY DEVICES

PASTO XPL machines are equipped with a series of safety devices to protect the machine and the people who use it. Every time these protection systems intervene, there is an alarm signal on the display and on the control panel.



When the machine is in STOP, the alarm is visualised on the second line of the display. E.g.;



To delete the message after restoring the alarm, press the Decrease button. If the alarm will not reset, this means it is still active.

Alarms list:

Cover open	<p>Cover open</p> <p>The machine goes to STOP when the cover is open and the “Cover open” message appears on the second line of the display.</p> <p>In the case of cooling, beating stops immediately whilst the compressor and the relative solenoid valve remain active (if cold was requested) for another 10”. If the cover is closed within 10”, only beating restarts whilst after 10” all outlets are reactivated.</p> <p>In the case of heating, the beater and the resistances are deactivated. When the cover is closed, the beater is reactivated and also the resistances after a few seconds.</p>
Pressure Switch	<p>Intervention of the safety pressure gauge</p> <p>After three interventions of the safety pressure gauge, the machine goes to STOP and the “Pressure gauge” message appears on the display.</p>
Overload RTA	<p>Intervention of the Beater Thermal Relay</p> <p>When the beater thermal relay intervenes, the machine goes to STOP and the message “Beater Thermal Relay” appears on the display.</p>
Alarm TEV	<p>The TEV temperature sensor is interrupted or in short circuit</p> <p>The “TEV alarm” message appears on the display and the machine goes to STOP. Check the TEV temperature sensor and substitute it if necessary.</p>
Alarm TER	<p>The TER temperature sensor is interrupted or in short circuit</p> <p>The “TER alarm” message appears on the display and the machine goes to STOP.</p> <p>Check the TER temperature sensor and substitute it if necessary.</p>
Alarm TGV	<p>The TGV temperature sensor is interrupted or in short circuit</p> <p>The “TGV alarm” message appears on the display and the machine goes to STOP.</p> <p>Check the TGV temperature sensor and substitute it if necessary.</p>
Autom. Reg. +004°	<p>(Message not shown on the display)</p> <p>During the maturing phase, the message “Autom. Reg.” is recorded followed by the value of the product’s temperature. The message is memorised in the events of the machine.</p>
Restart cycle BLK	<p>Due to a blackout that could have altered the mixture during a pasteurisation cycle, the cycle is repeated from the start. Press the Decrease key to remove the message.</p>
No current to the cooling system	<p>It is advisable to check that the product was not altered during the blackout that occurred whilst processing. Press the Decrease key to remove the message.</p>



4.2 POWER BLACKOUT

If there is a temporary power blackout:

- when in Stop or Beating modes, the machine restarts in Stop mode once the power returns;
- If the power outage occurs during an automatic cycle, once the power returns the machine determines, based on the relevant parameters, if the product may have been altered or not. In the first case, if the current cycle was a pasteurization, the cycle is repeated from the beginning and the display shows the “Restart Cycle-BLK” message; other cycle types are restarted where they were interrupted and the “Cooling Blackout” message is shown on the display to warn the user that the quality of the product should be checked. In the second case the cycle restarts where it was interrupted without any message shown on the display (the “black-out” event is saved in the event log).

5. CLEANING, DISASSEMBLY AND REASSEMBLY OF PARTS IN CONTACT WITH THE PRODUCT

5.1 GENERAL INFORMATION

Cleaning and sanitisation are operations that must be carried out habitually and with maximum care at the end of each production run to guarantee the production quality and respect the necessary hygienic norms.

Giving dirt the time to dry out can greatly increase the risk of rings, marks and damage to surfaces. Removing dirt is much easier if it is done immediately after use because some elements containing acid and saline substances might corrode the surfaces. A prolonged soaking is not recommended.



5.2 WASHING CONDITIONS

- **Avoid using solvents, alcohol or detergents that could damage machine parts or pollute the functional production parts.**
- When manually washing never utilise powder or abrasive products, abrasive sponges or pointed tools. There is a risk of dulling the surfaces, removing or deteriorating the protective film that is present on the surface and scoring the surface.
- Never use metal scouring pads or synthetic abrasives that could cause oxidization or compromise the surfaces integrity.
- Avoid using detergents that contain chlorine and its composites. The use of detergents such as bleach, ammonia, hydrochloric acid and limescale removers can attack the composition of the steel, marking and oxidising it irreparably and causing damage to the parts made from plastic materials
- Do not use dishwashers and their detergent products.



5.3 TIPS

- Use a non-aggressive detergent solution to wash the parts.
- Manually wash the parts in water (max 60°C) using a non-aggressive detergent and the cleaning brushes supplied as standard.
- Use drinking water (bacteriologically pure) to rinse the parts.
- To sanitise leave the disassembled parts in sanitised lukewarm water for the time indicated on the sanitising product label and rinse them before reassembling.
- When the washing procedure has been completed and before reassembly, dry each component thoroughly with a clean and soft cloth that is suitable for coming into contact with foodstuffs, to avoid leaving any humidity rich in mineral salts and chlorine that could attack the metal surfaces and leave opaque traces.



Carpigiani recommends the use of a cleaning/sanitising solution to wash the machine.

The use of a cleaning/sanitising solution optimises the washing and sanitising procedures in that it eliminates two phases of the procedure (a rinse and a washing phase). Basically, the use of a cleaning/sanitising solution saves time by facilitating and simplifying washing/ sanitising procedures.

WARNING

Every time the machine is washed and the parts that come into contact with the ice cream mix are disassembled, it is essential to carry out a visual inspection of all the parts made in thermosetting, plastic, elastomer-based and silicon-based materials and metal such as sliding shoes, pump gears, beaters, etc.).

All parts must be integral and not worn, without cracks or splits, or opaque if originally polished/transparent.

Carpigiani declines all responsibility for any damage caused by imperfections and/or undetected breakages and not promptly solved by the replacement with original spare parts. The manufacturer is available for consultation and for any specific requests made by the customer.





5.4 HOW TO USE CLEANING/SANITISING SOLUTION

Prepare a solution of water and sanitising detergent following the instructions shown on the label of the product being utilised.

Washing/sanitisation by immersion of components

- Manually remove the bulk residues utilising the supplied brushes
- Remove finer residues with a jet of water
- Immerse the parts to be cleaned into the solution
- Let the solution react for the time indicated on the label of the product being utilised
- Rinse the parts with care, using plenty of clean drinking water

5.5 PRELIMINARY CLEAN OUT

With machine off and **STOP** led on, make sure that the mix dispensing tap is closed; pour thence water into the tank, according to the quantity necessary for the machine wash, by pressing "**shower**" push-button and adjusting the wash nozzle.

Press the **Beater** key to activate the beater function and leave it in this position for several minutes.

Press "**stop**" push-button.

Drain all water from the tank through the mix dispensing spigot.

Disassemble then the machine by removing its parts.

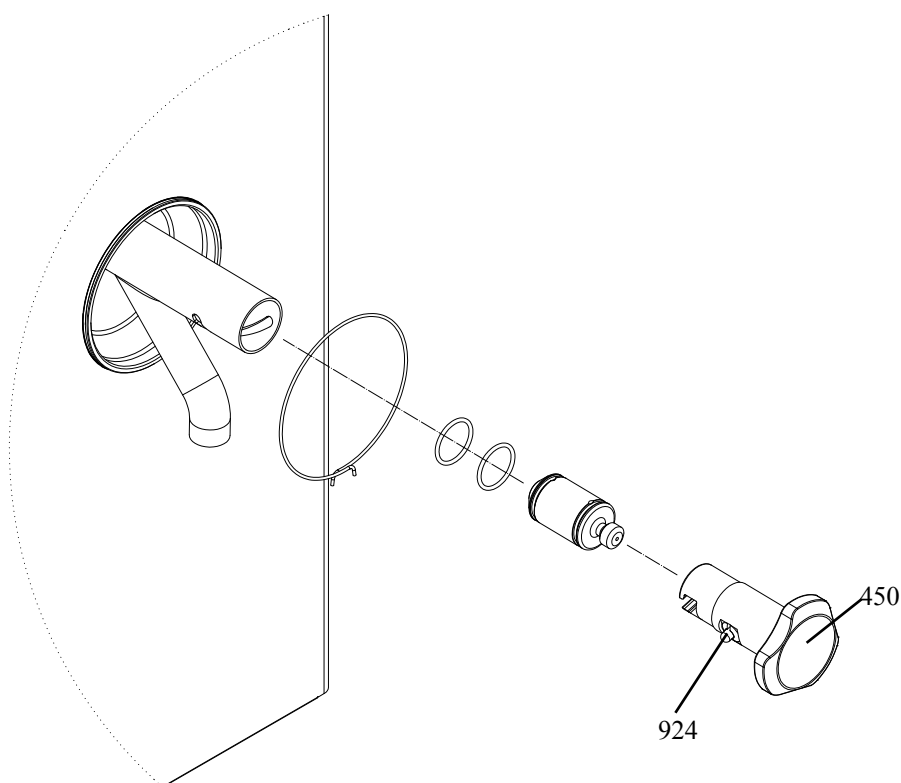
5.6 DISASSEMBLING THE SPIGOT PISTON

Disassemble the spigot by turning the knob (pos. 450) anticlockwise and keeping the plug (pos. 924).

Also remove all other spigot parts.

Wash all disassembled pieces with cleaning/sanitizing solution, utilising the appropriately supplied brush and then rinse thoroughly.

Reassemble the whole.



5.7 DISASSEMBLING OF TANK COVER

Note

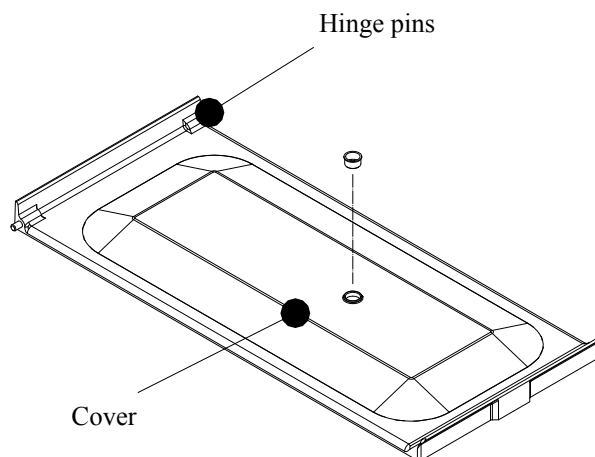
The machine is provided with a safety device on its cover; every time you lift the cover while the machine is running, the machine will stop (refer to "Cover open" ALARM).

The tank cover is completely removable, whereas the hinges are fastened to the machine.

Place the cover vertically; deeply push on cover until a pin comes out.

Withdraw the cover by lifting it vertically and pushing forward on the fixed hinges.

Wash all disassembled pieces with cleaning/sanitising solution, utilising the appropriately supplied brush and then rinse thoroughly. Replace the cover.



5.8 DISASSEMBLING THE BEATER

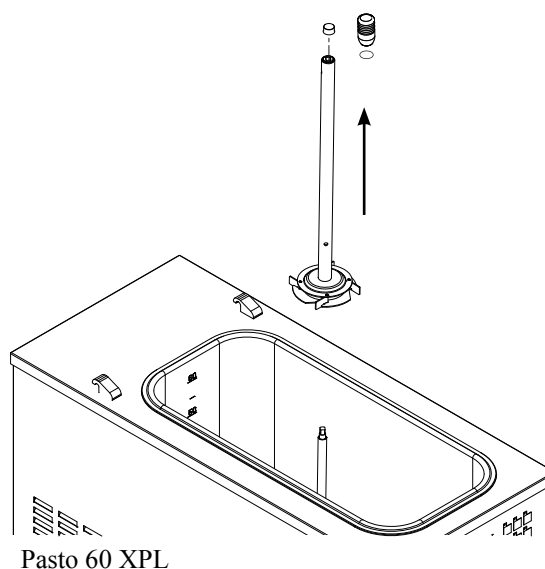
Remove the beater by slightly pulling upwards and minding not to damage the blades.

WARNING

Act with utmost care, as a fall to the ground might damage the beater.

Wash all beater component parts with cleaning/sanitizing solution. Thoroughly clean the inside of the beater and the beater body cover utilising the appropriately supplied brush and then rinse thoroughly.

Reassemble the parts in reverse order of the disassembly instructions.



5.9 HYGIENE



Mix fat contents are ideal fields for proliferation of mildew and bacteria.

To eliminate them, parts in contact with mixes and creams must be thoroughly washed and cleaned.

Stainless steel materials as well as plastic and rubber ones used for the construction of these parts and their particular design make cleaning easy, but cannot prevent the growth of mildew and bacteria if not properly cleaned.

5.10 SANITIZATION



Operation required before each production process.

With the machine at a standstill, after refitting the beater and making sure that the spigot is turned off, fill the tank with cleaning/sanitizing solution prepared following the instructions shown on the label of the product being utilised.

Press the **Beater** key to activate the beater function and let it rotate for 10/15 seconds.

Press "**OK**" and allow it to turn for about 10-15 minutes.



WARNING

Too a long running in "BEATING" position with empty tank or just filled with water and sanitizing solution, brings about a quick wear of the beater .

Drain all sanitizing solution by opening the spigot.



ATTENTION

Do not touch the sanitized parts with hands, napkins, or else.



WARNING

Before starting again with production, rinse thoroughly with sterile water, in order to remove any residue of sanitizing solution.

6. MAINTENANCE

ATTENTION

Never put your hands into the machine, either during the operation or during cleaning. Before servicing, make sure the machine has been set in "STOP" position and the main switch has been cut out.



6.1 SERVICING TYPOLOGY

ATTENTION

Any servicing operation requiring the opening of machine panels must be carried out with machine set to stop and disconnected from main switch!

Cleaning and lubricating moving parts is forbidden!

“Repairs to the wiring, mechanical, air supply or cooling systems, or to parts of same must be carried out by qualified personnel with permission to do so and if necessary, according to the routine and extraordinary maintenance schedules as envisaged by the customer with reference to specific intervention methods, according to the use for which the machine is destined”.



Operations necessary to proper machine running are such that most of servicing is completed during production cycle.

Servicing operations, such as cleaning of parts in contact with the product, replacing of stuffing box, disassembling of beater assembly are to be carried out at the end of a working day, so as to speed up serving operations required.

Herebelow you can find a list of routine servicing operations:

- **Cleanout of tank and cover**
At the end of every working day
- **Cleanout of beater assembly**
At the end of a working day
- **Cleanout of panels**
To be carried out daily with neutral soap, seeing to it that no cleansing solution reaches the beater assembly at its inside.
- **Cleanout and sanitization**
At the end of every working day, according to procedures described in section 5.

WARNING

Never use abrasive sponges to clean machine and its parts, as you might scratch their surfaces.



6.2 WATERCOOLING

By machines with watercooled condenser, water must be drained from condenser at the end of selling season in order to avoid troubles in the event that the machine is stored in rooms where temperature may fall under 0°C.

After closing water inlet pipe, disconnect the drain pipe from its seat and let water flow out from circuit.



6.3 AIRCOOLING

Clean the air filter, periodically, in order to remove dust and impurities that may hinder air circulation to the condenser. Use a brush with long bristles or a bolt of compressed air.



ATTENTION!

When using compressed air, put on personal protections in order to avoid accidents; wear protective glasses!

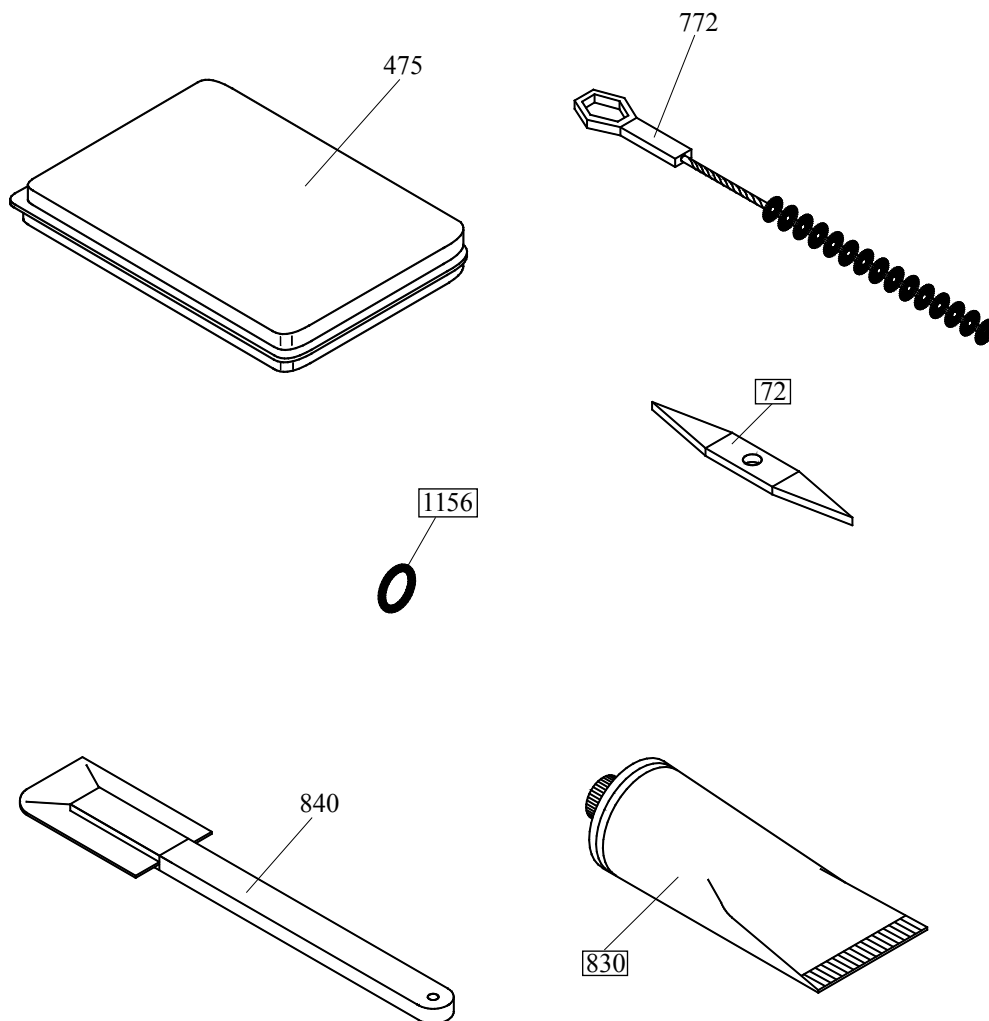


Nota: Never use sharp metal objects to carry out this operation. good working of a freezing plant mostly depends on cleaning of condenser.

6.4 ORDERING SPARE PARTS

When one or more parts are worn out or broken, place the order through your local distributor.

6.5 ACCESSORIES KIT



Description	Position Nr
OR extractor	72
Blister	475
Swab D 30x640	772
Food-grade lubricant tube	830
Brush	840
OR	1156

7. TROUBLESHOOT GUIDE

TROUBLE	CAUSE	CURE
Machine does not start	The main switch is off	Turn it on
	Machine is unplugged	Check and plug in
Control unit does not accept a control	Control unit	Replace the control unit
		Call after-sale service
Product coming out from dispensing spigot	Gasket is strained, cut, etc.,	Check and replace through a new one
Inside noise	Motor or compressor	Call after-sale service
Bacteria test shows too high level	Too many bacteria in the mix	Improve preparation procedure, by sanitizing all containers, spoons, etc.
	Machine not clean and sanitized enough	Empty and clean the the machine with care. Sanitize as per section 5.