



INSTRUCTION MANUAL

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OFS20 & OFS30 GRANITA MACHINE



 English

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE



OMGMAN 082009 RevA





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Specifications



OFS30



OFS20

OFS20

Dimensions: H 23in x W 17in x D 16in
H 59cm x W 41cm x D 43cm
Watts: 710

OFS20 Power Requirements:

Volts: 120/240VAC
Amps: 6 A/3 A
Hz: 50/60

OFS30

Dimensions H 23in x W 17in x D 24in
H 59cm x W 41cm x D 61cm
Watts: 980

OFS30 Power Requirements:

Volts: 120/240VAC
Amps: 8 A/4 A
Hz: 50/60



Instructions for Machine Transport



Figure 1.

NOTE: Refrigeration equipment must remain upright to avoid damage to the compressor. In order to prevent the oil contained in the compressor from flowing into the cooling circuit, it is necessary to always ship, carry, store and handle this Granita machine in an upright position, following the instructions located on the packaging. Never ship, carry, store or handle unit on its side.

Installation

- 1.) Cut banding straps from box and lift the box off the machine (see fig. 1).
- 2.) Positioning the machine

The machine must be well ventilated. Leave an 8" (20 cm) clearance on the sides and back of the machine to allow proper ventilation. Installation of the machine near a heat source should be avoided. Some heat sources you should avoid locating this unit too close to are ovens, coffee machines, cold or frozen beverage dispensers or ice machines (equipment with compressors that expel hot air through its vents). An ambient temperature between 59°F (15°C) and 77°F (25°C) is recommended.

Connection to Main Power Supply

- The electrical safety of this Granita machine can only be achieved if the machine is properly connected to an appropriate grounded receptacle that is in compliance with current national safety standards. Therefore, the manufacturer cannot be held responsible for damage and/or injury caused by failure to connect the unit to an appropriate power source.
- For a safe and correct installation, connect the unit to a dedicated outlet.
- Do not alter the cord or plug in any way.
- The entire length of the power supply cord must not, in any way, be compressed (bent or bunched together) nor may extension cords be used.
- Do not obstruct the ventilation and heat dispersion grill vents on the side and rear panels of the unit. An insufficient ventilation process may reduce the efficiency of the machine, causing it to function inadequately, and cause serious damage to the machine. A minimum of eight inches (20cm) clearance is necessary on each side and behind the unit.

WARNING: THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT. DO NOT USE EXTENSION CORDS WITH THIS UNIT. DO NOT "GANG" TOGETHER WITH OTHER ELECTRICAL DEVICES ON THE SAME OUTLET.



Figure A



Figure B

Operating Procedure

Left - Right Middle Bowl Switches:

Each switch corresponds to the number and location of the bowls configuration to the dispenser. When the switch is in the up/on position the motor and cooling will be turned on.

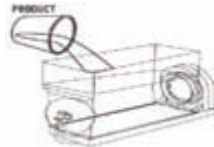


Care and Cleaning

Preparing Product

Attention: Make sure that the mixture has a 13% - 15% minimum Brix (sugar content). A lower concentrate could seriously damage the mixing parts, as well as the gear motors. NEVER USE ONLY WATER.

1. If using product concentrate (instead of ready-to-use product), dilute and mix the product with water, according to the directions given by the manufacturer, in a separate container. Never pour dry powder, crystals, or concentrate into a dry bowl.
2. Remove the merchandising lid. Pour the prepared product into the bowl. Do not spill any material on lid or on bowl. There is a minimum and maximum fill line on the bowl. Do not overfill or run the unit without enough product. Running unit with product below the minimum full line may cause damage to the unit. Insert the plug into a dedicated electrical outlet.



Dispensing Product

To dispense the product, position the cup under the dispensing valve and lower the dispensing lever.



NOTE: If the machine is turned off at night, with the bowls filled, or just partially filled, a layer of solid ice may form on the surface due to the natural separation of the unmixed (non-moving) product. In this case, before turning the machine back on, remove the layer of superficial ice to prevent damage to the spiral agitator.



Adjustments

Consistency Adjustment:

1. Unplug the machine.

2. Be sure that product in the bowl is within proper fill range.

(Above the minimum fill line) Remove merchandiser.

3. Change the thickness of the product by turning the screw on the back of the bowl, as shown on fig. Turn the screw clockwise for thinner product or counterclockwise for thicker product, (+) thicker, (-) thinner. Each bowl has its own adjusting screw.

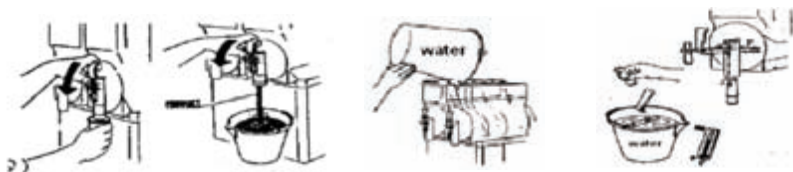


Cleaning Procedures

Disconnect the unit from the power supply before sanitizing and cleaning. Failure to do so may result in electric shock.

Daily Cleaning: For the machine to function properly, it is important that the cleaning procedures be carried out daily, according to the following instructions:

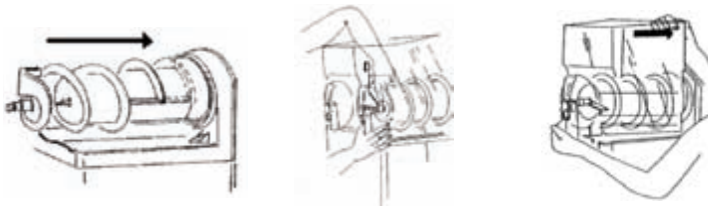
Turn off the equipment and empty the bowl of its remaining product. After draining the product from the unit, you can fill the bowl with hot water (not boiling) to help melt off any sugar deposits. Drain the water prior to proceeding to the next step. To disassemble the draw valve, extract the pin from its seat and the rest of the parts will come out. Wash them with care in warm water.



Remove the bowl by lifting the front part until released, then gently hit on the rear side to completely remove it. Take off the bowl, the spiral agitator and the rear gasket.



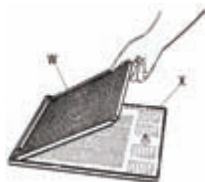
Before replacing the spiral agitator put gaskets in their seats and lubricate them with the supplied food grade lubricant. Insert the spiral agitator and place back the bowl in its seat. Lightly lift the front part of the spiral agitator until it corresponds to point D. The bowl and the spiral will join. Push the bowl down until you hear a click and replace the tap.



Do not put in dishwasher. Dishwasher may damage some parts such as the clear plastic auger gears and top mixing bar. Reassemble with clean hands.

Maintenance

Warning: Disconnect the unit from its power supply prior to performing any maintenance procedures. Failure to do so could result in electric shock, injury from hazardous moving parts or serious burns from hot surfaces.



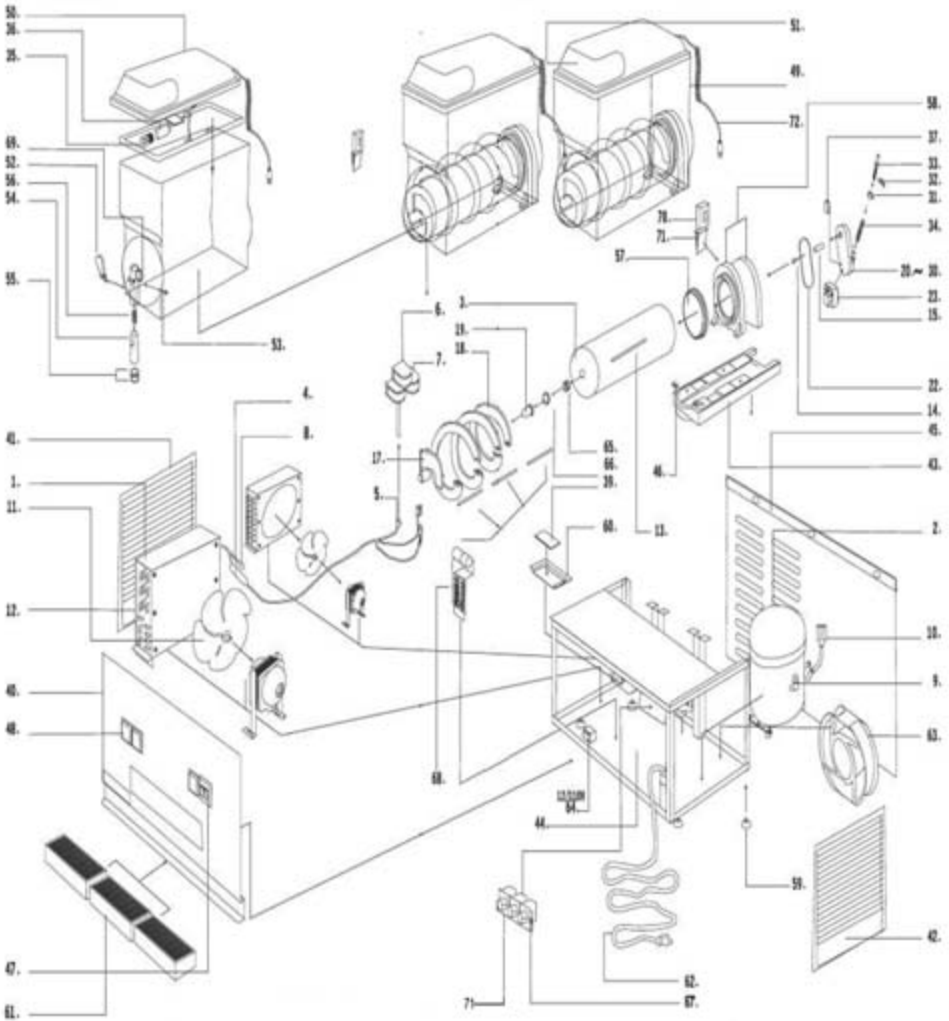
Removing and cleaning the filter (Weekly)



Cleaning the Condenser (Monthly)

Failure to maintain a clean filter and condenser will cause damage to the unit not covered by warranty.

EXPLODED VIEW & PARTS LIST



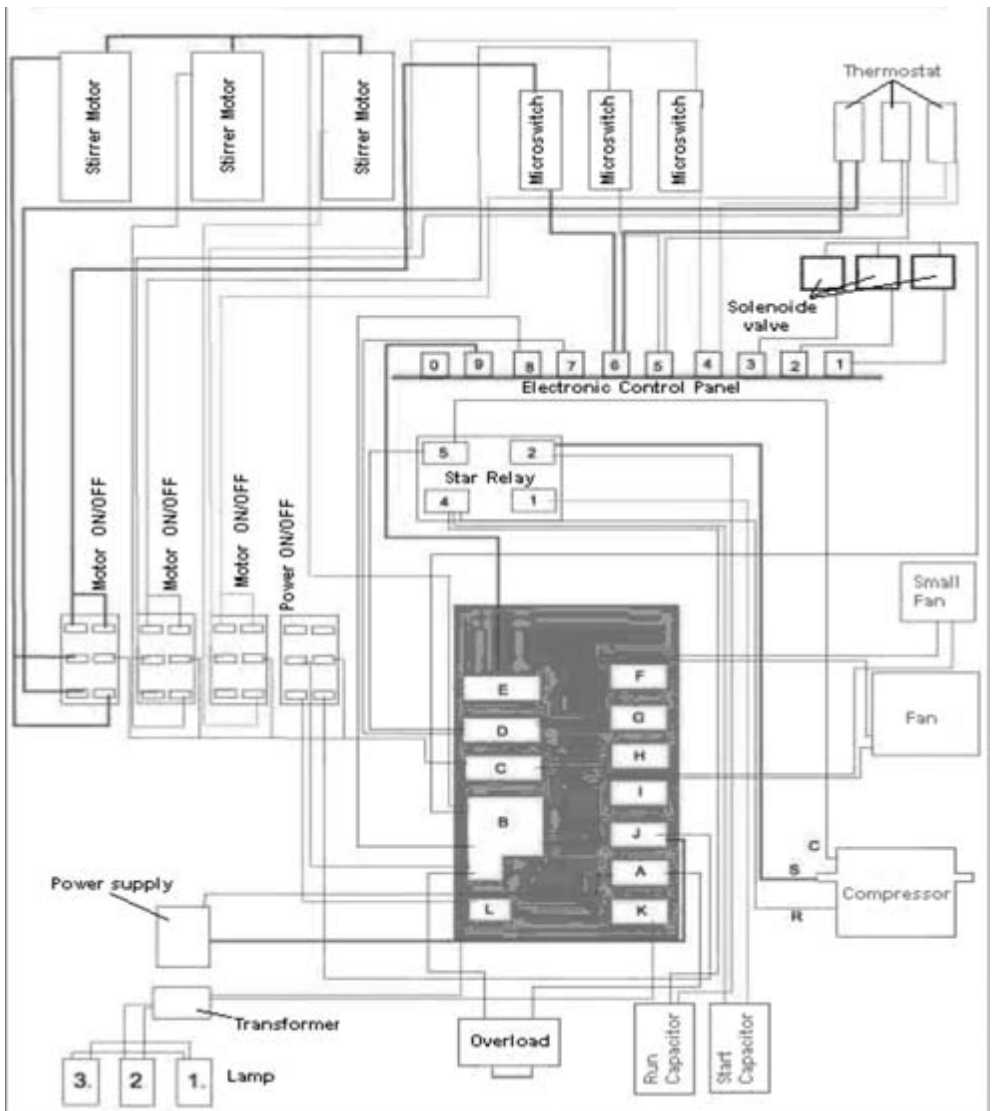
Parts List

Serial No.	Part No.	Description
1	PSH-GL1000-4	Condenser
2	PSH-GL1002-5	Compressor-OFS20
	PSH-GL1002-4	Compressor-OFS30
3	PSH-GL1005	Evaporator
4	PSH-GL1006	Filter Dryer
5	PSH-GL1007	Gas Valve
6	PSH-GL1009-UL	Coil for Gas Valve 110V (UL)
7	PSH-GL1009	Coil for Gas Valve 220V
8	PSH-GL1012	High Air Pressure Valve
9	PSH-GL1013	Low Air Pressure Valve
10	PSH-GL1015-1	Fitting-OFS20
	PSH-GL1015-2	Fitting-OFS20
	PSH-GL1015-3	Fitting-OFS30
	PSH-GL1515-4	Fitting-OFS30
11	PSH-GL1016-1-UL	Fan Motor 110V (UL)
12	PSH-GL1017	Fan Blades
13	PSH-GL2000	Drive Spindle for Spiral
14	PSH-GL2001	C Ferrule
15	PSH-GL2002	Bushing
16	PSH-GL2003	Drive Spindle for Spiral
17	PSH-GL2004	Scraper for Spiral
18	PSH-GL2005	Spiral Section
19	PSH-GL2006	Clip for Attaching Scraper
20	PSH-GL2007	Gear Box
21	PSH-GL2008	Box Cap
22	PSH-GL2009	Seal
23	PSH-GL2010-1	Stirring Motor + Coil
24	PSH-GL2011-1	Coil
31	PSH-GL2028	Bushing for Hardness Control Pin
32	PSH-GL2029	Hardness Control Catch
33	PSH-GL2030	Hardness Control Screw
34	PSH-GL3000	Twisted Spring
35	PSH-GL3001	Light Bulb Assembly
39	PSH-GL3005	PC-Board
40	PSH-GL4000-2-UL	Front Metal Panel OFS20
	PSH-GL4000-3-UL	Front Metal Panel OFS30
41	PSH-GL4001-1-BLK	Side Panel-Left (Black)
42	PSH-GL4003-BLK	Side Panel-Right (Black)
43	PSH-GL4004-2-UL	Back Metal Panel OFS20
	PSH-GL4004-3-UL	Back Metal Panel OFS30
44	PSH-GL4005-2	Frame OFS20



Serial No.	Part No.	Description
	PSH-GL4005-3	Frame OFS30
45	PSH-GL4006-BLK	Plastic Holder (Black)
46	PSH-GL4007	Pin
47	PSH-GL4008	Power Switch
48	PSH-GL4009	Motor Select Switch
49	PSH-GL4010	PC Bowl
50	PSH-GL4011	PC Bowl Cap
51	PSH-GL4012	Artwork Plate
52	PSH-GL4013	Handle (Tap)
53	PSH-GL4014	Pin (Tap)
54	PSH-GL4015	Piston
55	PSH-GL4016	O-Ring
56	PSH-GL4017	Spring
57	PSH-GL4018	Seal (Bowl)
58	PSH-GL4019	Fixed Evaporator Set & Cap
	PSH-GL5036	Fixed Evaporator Cover
59	PSH-GL4021-2-UL	Support Feet UL
60	PSH-GL4022	Cover for PC Board
61	PSH-GL4023-BLK	Drip Tray (Black)
62	PSH-GL4028-UL	Power Cord UL
63	PSH-GL1018-1	Subsidiary Fan Motor UL
64	PSH-GL3006-1-UL	Transformer UL
65	PSH-GL3007	Gasket
66	PSH-GL3008	Bushing
67	PSH-GL3009-3	Protective Switch 20A OFS20
	PSH-GL3009-4	Protective Switch 30A OFS30
68	PSH-GL3010	Terminals Connectors Set
69	PSH-GL4029	Positioning Ring
70	PSH-GL5006	Power Box
71	PSH-GL5007	Bracket
72	PSH-GL5034-UL	Power Cord UL

Electric Circuit Diagram OFS30





Limited Warranty:

One (1) Year Parts and Labor

OMEGA and Asbury Service Warranty & Parts (ASW&P) warrants to the original purchaser of the OMEGA Granita Dispenser and all parts thereof to be free from defects in material and workmanship while under normal use and service as indicated by the OMEGA installation and operating instructions for a period of one (1) year from the date of installation (*warranty registration must be filed within 10 days of installation for warranty to be activated*). OMEGA's obligation under this warranty shall be limited to repairing or replacing, including parts and labor, Monday thru Friday from 8:00a.m. to 5:00p.m. excluding holidays and weekends and reasonable travel not to exceed two (2) hours or one hundred (100) miles round trip, any part or assembly of such product which proves to be defective and which upon examination by an ASW&P authorized service technician shall disclose to our satisfaction to be defective. Neither Omega nor Asbury Service Warranty & Parts shall be held responsible for spoilage of products, loss of sales or consequential damages. Any after hours, premium or emergency service must have ASW&P's authorization prior to having service dispatched or a claim filed for warranty consideration. Other conditions and limitations may apply and can be found on the back of the warranty registration card (supplied separately).







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