



APPLICARE  
TARGA  
CARATTERISTICHE

INSTRUCTIONS HANDBOOK

*AGEMASTER RTX*

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 9001-94, nowadays its production has got UNI-EN-ISO 9001-2000 Certified Quality System.

Moreover, Carpigiani machines comply with following European Directives:

- 98/37/CE      Machines Directive;
- 73/23/CEE     Low tension Directive;
- 89/336/CEE    EMC Directive;
- 89/109/CEE    Food Contact Directive.

**CARPIGIANI**

Via Emilia, 45 - 40011 Anzola Emilia (Bologna) - Italy

Tel. 051-6505111 - Fax 051-732178

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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.

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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 **CARPIGANI** 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:

**CARPIGANI**

Via Emilia, 45 - 40011 Anzola Emilia (Bologna) - Italy  
Tel. 051-6505111 - Fax 051-732178

**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 start-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.

**ATTENTION**

**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: 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.

**QUALIFICATION OF THE STAFF**



**MACHINE OPERATOR**

He/she is an unskilled person, who has no specific expertise and can only carry out easy chores, such as the machine operation by means of controls available on the push-button panel, and filling and drawing of products used during operations.



**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).**

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
- **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.**

## QUALIFICATION OF THE STAFF

Staff attached to the machine can be distinguished according to training and responsibility as follows:

### OPERATOR

- A person who has not necessarily a high technical knowledge, just trained for ordinary operation of the machine, such as: startup, stop, filling, basic maintenance (cleanout, simple blocking, instrumentation checkings, etc.).

### SKILLEDENGINEER

- A person engaged on more complicated operations of installation, maintenance, repairs, etc.

### 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.

### 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

When installing the machine, insert a differential magnetothermal protection switch on all poles of the line, adequately sized to the absorption power shown on machine data plate and with contact opening of 3 mm at least.

- 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.
- **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.



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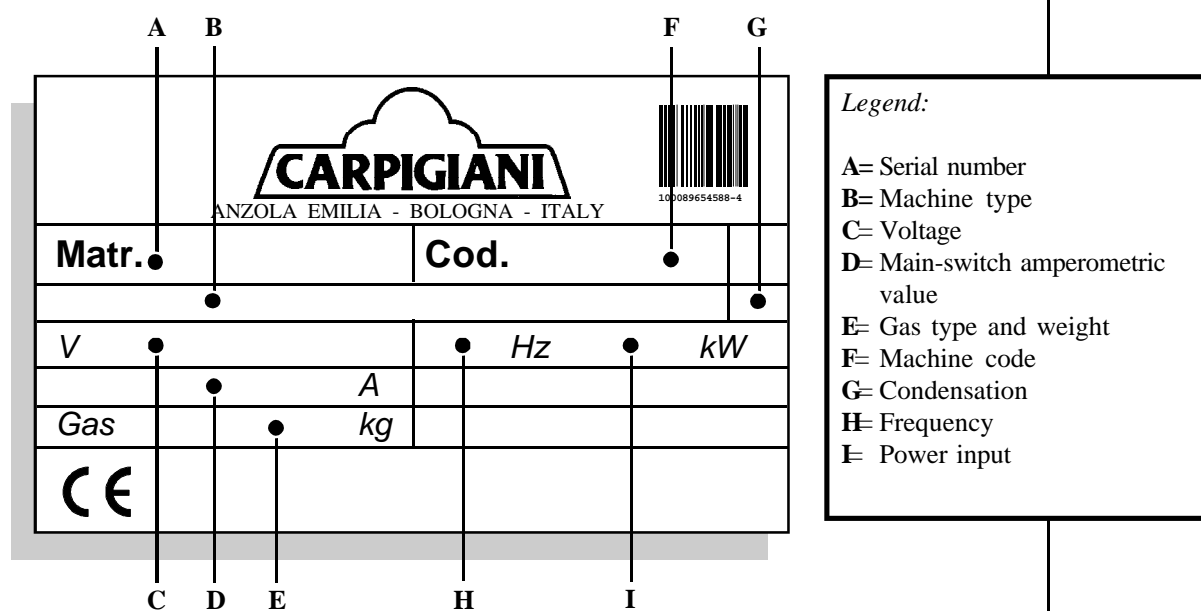
# 1 GENERAL INFORMATION

## 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, assigned when it is manufactured.

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



### 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

AGEMATER RTX is an electronic machine to store and age mixes.

CARPIGIANI recommends to always use high quality ingredients for the preparation of confectionery products, in order to satisfy your customers, even the hardest-to-please ones. 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:

- Choose high quality natural ingredients or buy semifinished products from reliable companies.
- Follow closely instructions given by your supplier .

## AGEMASTERRTX

- Do not alter your supplier's recipes, by adding, for instance, water or sugar.
- Taste your products before serving and start selling only if entirely satisfactory.
- Make sure your staff always keeps the machine clean.
- Have your machine serviced always by companies authorized by CARPIGIANI.

### 1.2.2 Technical features

MODEL	Tank Capacity		Electric power*			Installed power kW	Condenser	Dimensions			Weight Net kg
	Min. Litres	Max. Litres	Volt	Hz	Ph			Width mm	Depth mm	Height mm	
AGEMASTER 60 RTX	20	60	230	50/60	1	1,1	Air	350	860	1030	100
AGEMASTER 60+60 RTX	20+20	60+60	230	50	1	1,7	Air	650	860	1030	187
AGEMASTER 120 RTX	40	120	230	50	1	1,7	Air	650	860	1030	155

\* Other voltages and cycles available.

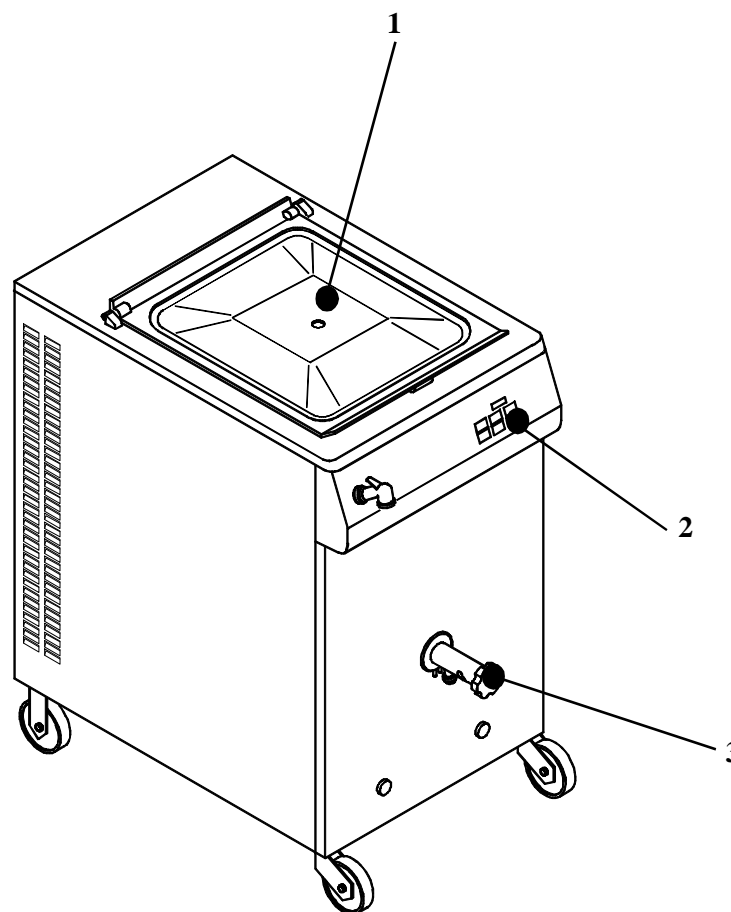
Performances featured by a 25°C room temperature and 20°C cooling water temperature.



### 1.2.3 Machine groups location

Caption

- 1 Tank with cover
- 2 Control panel
- 3 Dispensing spigot



### 1.3 INTENDED USE

AGEMASTER RTX, 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	0.8 MPa (8 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.
- This machine has not been designed to be installed in the open, at the risk of getting wet.
- This machine must be used on a flat surface and castors locks must be engaged.
- This machine can only be operated by trained personnel.
- This machine may not be washed with direct water spouts.

### 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 dump-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.

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## 2. INSTALLATION

### 2.1 ROOM NECESSARY TO THE MACHINE USE

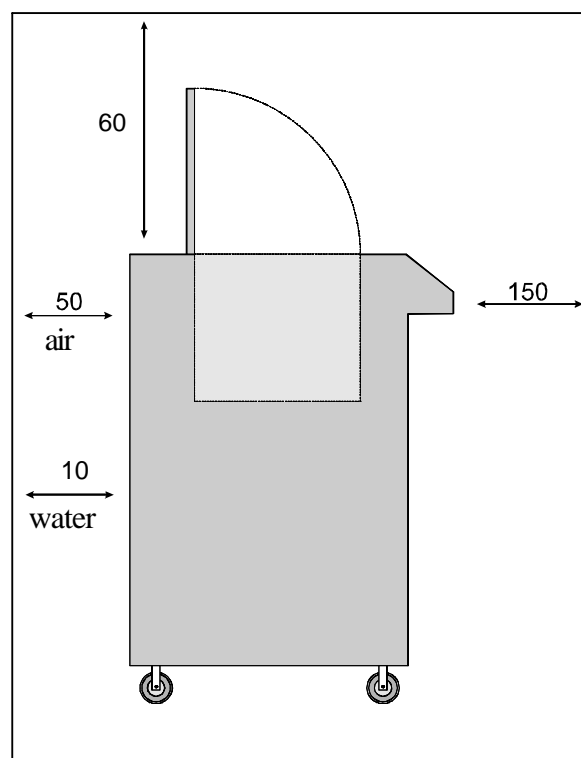
The machine must be installed in such a way that air can freely circulate all around. Rooms for the approach to the machine must be left free in order to enable the operator to act without constraint and also to immediately leave working area, if need be. The minimum approach room to working area should 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 running water which pressure must not be higher than 0,8 MPa (8 bars).

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.

#### 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.

Insert a differential magnetothermal protection switch adequately sized to absorption capacity required and with contact opening of 3 mm at least.

The machines are delivered with a 3 wire cable: blue wire must be connected to the neutral lead.



#### IMPORTANT

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



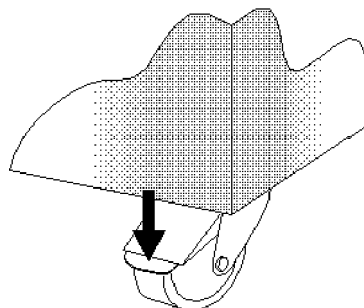
### 2.5.1 Replacing the power cable

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.



## 2.6 LOCATION

The machine is provided with castors for an easy positioning; a mechanical block system, once engaged, prevents machine from moving and keeps it standstill.



## 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 **CARPIGANI** works during machine postproduction 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 **CARPIGANI** 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 **CARPIGANI** engineers.

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



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### 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 damages to persons and things.

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

- an uncorrect use or handling is avoided
- Safety devices are neither removed nor tampered
- Only are original spare parts to be used especially as far as those components with safety functions are concerned (ex: protection microswitches, thermal relays).

To achieve the above, the following is necessary:

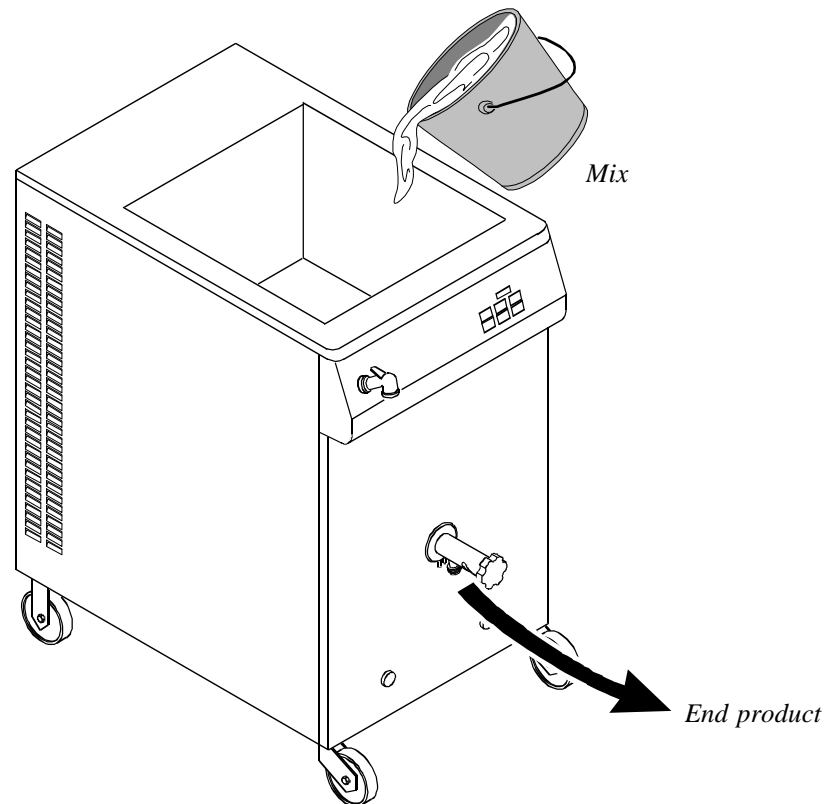
- At working place an instruction manual relevant to the machine should be available.
- Such documentation must be carefully read and regulations must consequently be followed.
- Only must adequately skilled personnel be assigned to electrical equipment.

#### 3.2 MACHINE CONFIGURATION

The machine consists of a transmission of movement for beater assembly, cooling system with aircooled condenser (watercooled condenser optional).

Product process occurs by pouring the mix into the tank and starting the ageing program, following minimum and maximum quantities mentioned in the table sect. 1, page 10.

When the cycle ends, the mix is ready to be taken out from the special spigot and to be thence worked and cooled down.





### 3.3 CONTROLS

#### 3.3.1 Control panel

For a correct use of the buttons on the electronic control unit, press on symbol or in the middle of the button.



#### 3.3.2 Common functions

##### Function insert leds

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



##### DISPLAY

Agemaster RTX is provided with a display usually displaying the temperature of the mix being aged. When in STOP, the display is off.



##### STOP push-button

When inserting STOP function, relevant warning light is on. STOP function stops any other function.



##### WATER-TAP push-button

When selecting this function, relevant led will switch on. By pressing this key you start washing the mix outlet spigot through the solenoid valve activating water inlet about 5 seconds.



##### COOLING WITH INTERMITTENT BEATING push-button

When inserting this function, relevant led switches on and the beater runs till the pre-set storage and ageing temperatures are reached. During cooling step, both beater and compressor run and the mix temperature value is displayed. Once the pre-set temperature has been reached, the compressor cuts off and storage step begins, during which the beater is off. In any case, when the temperature rises by 2°C as to the pre-set SET temperature, the compressor and the beater start again in order to bring the mix temperature back to the programmed value.



##### COOLING WITH CONTINUOUS BEATING push-button

When inserting this function, relevant led switches on and the beater runs till the pre-set storage and ageing temperatures are reached. During cooling step, both beater and compressor run and the mix temperature value is displayed. Once the pre-set temperature has been reached, the compressor cuts off and storage step begins, during which the beater is off. In any case, when the temperature rises by 2°C as to the pre-set SET temperature, the compressor and the beater start again in order to bring the mix temperature back to the programmed value.



**WASH SHOWER WATER DELIVERY push-button**

Water delivery from wash shower is allowed in any function. To its activation it is enough to press relevant button just once. During water delivery, the display indicates the real temperature of water in the tank. Delivery stops by pressing STOP push-button or by pressing the push-button **WASH SHOWER WATER DELIVERY** again.

Delivery anyway stops after 3 minutes.

**3.4 PRELIMINARY OPERATIONS, WASHING AND SANITIZATION**

Before operating the machine for the first time, it is necessary to thoroughly clean it and sanitize those parts in contact with ice cream.

**IMPORTANT**

**Cleaning and sanitization must be carried out with utmost care at the end of each working day, as a rule, in order to guarantee high quality of product and the observance of all hygienic rules.**



**3.4.1 Cleanout**

Maschin ist still, STOP led is on: make sure outlet mix tap is also closed; let water in the tank according to the quantity needed for wash by pressing the push-button "wash shower water delivery" and using the nozzle on the machine front side.

Press "stop".

Drain all water from teh tankthrough the outlet mix tap.

Disassemble all machine parts.



**3.4.2 Hygiene**

Mildew and bacteria grow rapidly in the ice cream fat contents. To eliminate them, it is necessary to thoroughly wash and clean all parts in contact with mix and ice cream, as described above.

Stainless steel and plastic materials, as well as rubber used in the construction, and also their particular shapes and design make cleanout easy, but cannot prevent proliferation of mildew and bacteria if not properly cleaned.



**3.4.3 Sanitization**

With machine off, beater assembly inserted and front lid closed, pour a NON CORROSIVE sanitizing solution into the barrel.

Let the sanitizing solution into the cylinder about 30 minutes according to instructions given by the manufacturer of sanitizing products.

Drain all solution from the freezing cylinder.



**ATTENTION**

**Never touch sanitized parts with hands, napikins or else.**



**ATTENTION**

**Before using the machine again, thoroughly rinse with water, only, in order to remove residues of sterislizing solution.**



### 3.5 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 page 10);

Before pouring the mix, make sure that the dispensing spigot is perfectly closed.

Select the aging process you prefer: cooling with intermittent beating, or cooling with forced beating.

The cycle will stop by pressing the push-button "stop".



*Note: a non perfectly closed tank cover hinders the machine functioning.*

## 4. SAFETY DEVICES

### 4.1 MACHINE SAFETY DEVICES

The Agemaster RTX has been provided with a series of safety devices to protect both machine and the operators. The tripping of each safety device comes up to an alarm on control unit display. Please find herebelow the mentioned ALARMS:



#### **ALARM A1 - BLACK-OUT**

A power failure has occurred.

On power return, **A1** will appear on display and the machine will return to the function where it was. Alarm A1 informs the operator that the mix might be bad.

#### **ALARM A2 - OPEN COVER**

When the cover is opened, **A2** appears on display. Alarm will reset as soon as the cover is closed again.

#### **ALARM A3 - PRESSURE SWITCH**

When the pressure switch trips, **A3** appears on display. The message disappears as soon as the alarm is reset.

#### **ALARM CC - SENSOR UNDER SHORT CIRCUIT**

The sensor short circuit **CC** appears on display. It disappears on resetting.

#### **ALARM OO - SENSOR OPEN**

When the sensor is disconnected or open, the message **OO** will appear on display and it disappears on alarm resetting.

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## 5. CLEAN OUT, DISASSEMBLING AND REASSEMBLING OF PARTS IN CONTACT WITH PRODUCT

### WARNING

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

### IMPORTANT

Cleaning and sanitizing must be carried out at the end of every working day with utmost care in order to guarantee quality of production in the respect of all hygienic rules.

### 5.1 PRELIMINARY CLEAN OUT

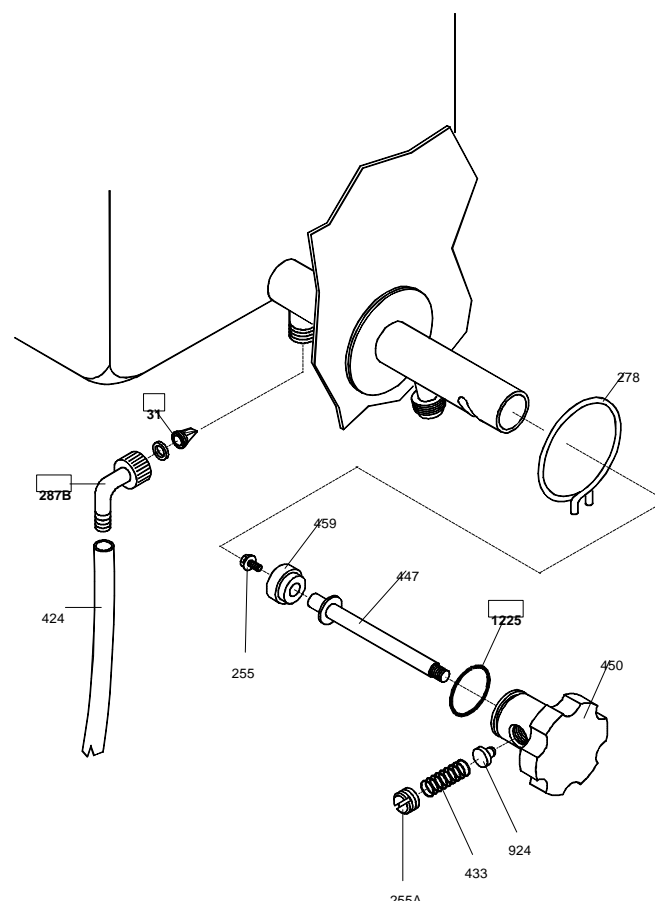
With machine off and **STOP** led on, make sure that the mix dispensing tap is closed; pour thence water into the tank, according to the quantity necessary for the machine wash, by pressing "**wash shower water delivery**" push-button and adjusting the wash nozzle. Drain all water from the tank through the mix dispensing spigot. Disassemble then the machine by removing its parts.

### 5.2 DISASSEMBLING THE SPIGOT PISTON

To disassemble the spigot it is necessary to pull it outwards by keeping piston **pos. 924** pressed.

Strip thence the spigot in all its parts.

Wash them in water and before reassembling the spigot, lubricate the seal ring **pos. 1225** with edible fat.

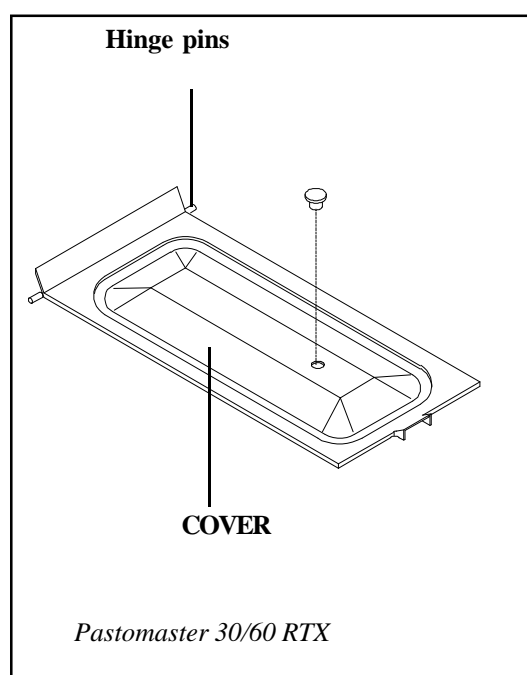




### 5.3 DISASSEMBLING TANK COVER

**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.

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 in water and cleansing solution, then rinse.



### 5.4 DISASSEMBLING THE BEATER

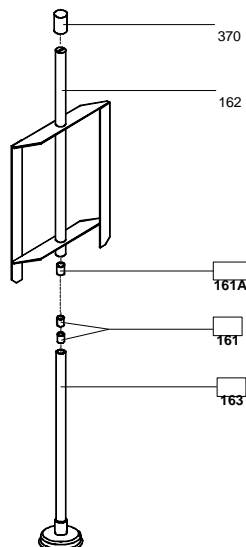
Remove the CAP and the BEATER by slightly pulling upwards and minding not to damage the blades.



**WARNING**

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

Wash all the disassembled parts with water and detergent, then rinse.  
 Re-assemble the parts in the opposite way to disassembly operations  
 Turn the CAP anticlockwise (opposite to the arrow), so that you can take it out.  
 Turn the BEATER BODY CAP till you loose it from its seat, thence withdraw.





**5.5 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.

**5.6 SANITIZATION**

With machine off, after reassembling the beater and checking that spigot pos. 505 is closed, fill the tank with a NON CORROSIVE sanitizing solution.  
 Leave the solution 30 minutes into the machine.  
 Drain all sanitizing solution by opening the spigot.

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

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

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AGEMASTERRTX

## 6. MAINTENANCE

### 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 of electrical and freezing plants must be carried out by skilled engineers



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 the spigot**  
At the end of every working day
- **Cleanout of beater assembly**  
At the end of a working day
- **Cleanout of plates**  
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.

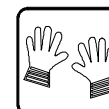
### 6.3 AIRCOOLING

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

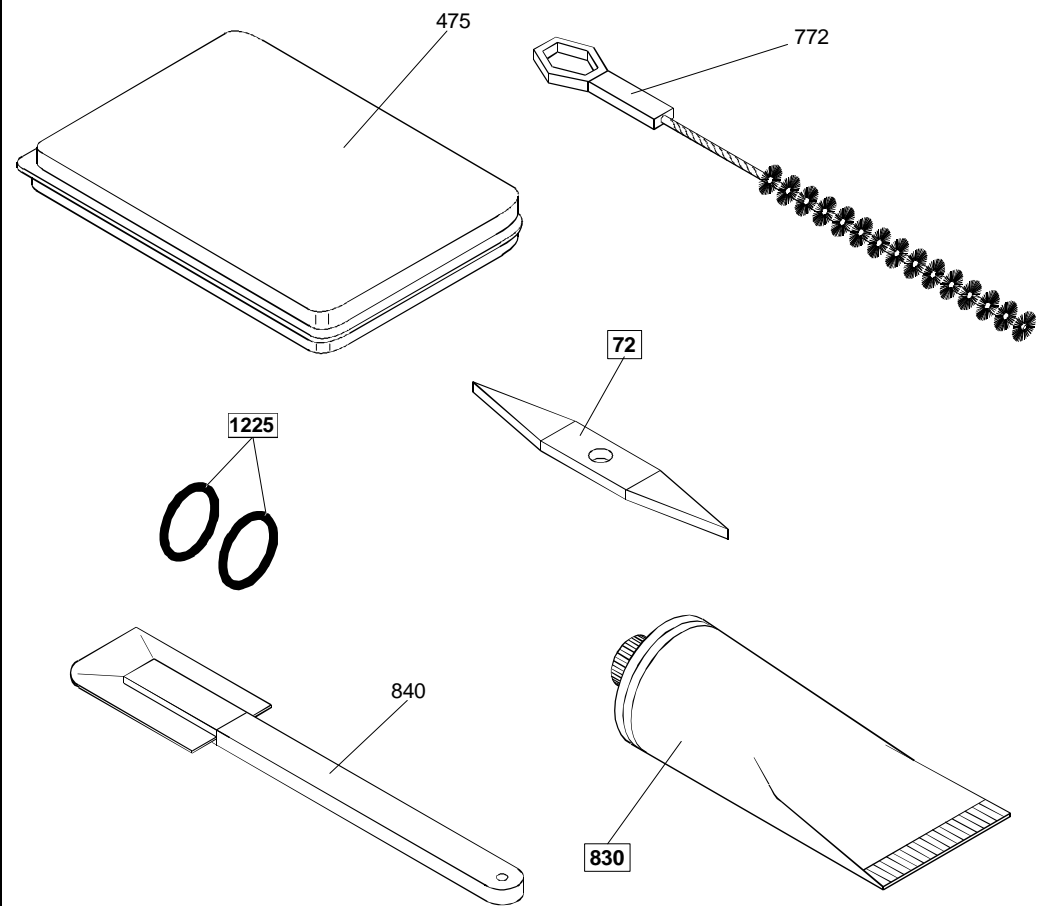


**NEVER USE SHARP METAL OBJECTS TO CARRY OUT THIS OPERATION. GOOD WORKING OF A FREEZING PLANT MOSTLY DEPENDS ON CLEANING OF CONDENSER.**

### 6.4 ORDERING SPARE PARTS

In the event of breaking or wear of one or more parts, request the new ones directly to a Carpigiani Engineer, always detailing machine type and serial number printed on data plate you will find on the rear of the machine.

**6.5 ACCESSORIES KIT**



**ACCESSORIES AGEMASTER RTX**

Q.ty	Description	Position Nr
Nr 1	OR extractor	72
Nr 1	Accessories	475
Nr 1	Swab D 30x640	772
Nr 1	Gelilube tube	830
Nr 1	Cleaning brush	840
Nr 2	OR	1125

**7. TROUBLESHOOT GUIDE**

<b>TROUBLE</b>	<b>CAUSE</b>	<b>CURE</b>
<b>Machine does not start</b>	The main switch is off	Turn it on
	Machine is unplugged	Check and plug in
<b>Control unit does not accept a control</b>	Control unit	Replace the control unit
		Call after-sale service
<b>Product coming out from dispensing spigot</b>	Gasket is strained, cut, etc.,	Check and replace through a new one
<b>Inside noise</b>	Gearmotor or compressor	Call after-sale service
<b>Bacteria test shows too high level</b>	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.