



FIRST *Class*



**Manuale
d'uso
e manutenzione**

**Use and
maintenance
manual**

**Manuel
pour l'emploi
et l'entretien**

**Manual
de empleo y de
mantenimiento**



- 5 years on compressor parts
- 3 years on electronic parts
- 2 years on functional parts
- 1 year LABOR (only)



Activate your Warranty



Discover more about 5 year warranty extension

gulficesystems.com



This document was modified by Gulf Ice Systems, Inc. (Republished 2026)

> Removed all non-english pages.

> Modified for customer ease of use.

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Symbols



WARNING: Flammable material.

Before performing any operation it's mandatory to read the instruction given in the User's Manual. Any technical support intervention on the display cabinets loaded with refrigerant R290 must be performed exclusively by qualified staff trained on the procedures for handling gas R290. The operations should be carried out by the staff appointed by the Manufacturer or the Distributor from which you have purchased the product. Only use appropriate components. If the components must be replaced, it is important to use only original spare parts that have been approved for their intended use.



Warning

Prohibitions and Prescriptions

- ⚠ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ⚠ Children being supervised not to play with the appliance.
- ⚠ For correct operation use the machine at maximum temperature of 32°C/89.6°F and minimum 24°C/75.2°F.
- ⚠ Machine maintenance must be performed at the maximum temperature of 32°C/89.6°F and minimum of 15°C/59°F.
- ⚠ The appliance is not suitable for installation in an area where a water jet could be used.
- ⚠ The appliance must not be cleaned by a water jet.
- ⚠ The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- ⚠ The access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- ⚠ **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

- ⚠ WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- ⚠ WARNING: Do not damage the refrigerant circuit.
- ⚠ WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- ⚠ Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance
- ⚠ This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses and by clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments;
 - Catering and similar non-retail applications.
- ⚠ WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.
- ⚠ If the supply cord is damaged, it must be replaced by the manufacturer.
- ⚠ WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- ⚠ For safe operation the maximum tilt of the appliance is 1,5 degree towards the front side (outlet).
- ⚠ Cleaning and user maintenance shall not be made by children without supervision.
- ⚠ Children shall not to play with the appliance.
- ⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ⚠ Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- ⚠ The a-weighted sound pressure level is below 70 db.
- ⚠ Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.
- ⚠ This machine can be used for the production of cold drink, slush, and sorbets.
- ⚠ To prepare the product mix use only drinkable water.
- ⚠ Use UHT milk in the production of sorbet.
- ⚠ For details and precautions for installation see page 23.
- ⚠ For details and precautions for cleaning see page 25.

A quality choice

Elmeco business is managed in according with rules of Vision 2000 and ISO 14001



Choosing Elmeco, and in particular First Class, the new and only multifunctional machine with double augers, demonstrates your attention to innovation. Thanks for understanding the importance of working with a company that does not consider “quality” as an abstract word. For Elmeco quality is a concrete commitment. It actually means to clinch the attention to the innovation that characterized us as the creators of the first slush machine and that today confirms our leadership in the technical forefront. For our company “Quality” also means working trying to always improve from a management and organizational point of view following the Vision 2000 certification, and it finally means to care about the customers and to dedicate investments and resources to continuously meet their needs.

On the other hand, for those who decided to choose Elmeco, quality means being able to work with reliable and lasting products, to count on a precise and qualified assistance in order to work with increasing satisfaction and earnings.



These instructions are also available in electronic format on our website www.elmeco.com.

General instruction and warnings

This machine for the production of cold drink, slush, and sorbet guarantees the absolute homogeneity of the product and the possibility to regulate its density thanks to an innovative electronic control. Before switching on the machine carefully read the information in this service manual; this way you will be able to install, use and maintain the machine.

Model	FC1	FC1USA	FC2	FC2USA	FC3	FC3USA
HEIGHT	780 mm	30.7 inc	780 mm	30.7 inc	780 mm	30.7 inc
WIDTH	240 mm	9.45 inc	430 mm	16.1 inc	620 mm	24.4 inc
DEPTH	560 mm	22 inc	560 mm	22 inc	560 mm	22 inc
WEIGHT	32 kg	71 lb	54 kg	119 lb	67 kg	148 lb
CAPACITY	12lt	3.17gal	12lt X 2	3.17gal X 2	12lt X 3	3.17gal X 3
POWER	560 w	0.75 hp	1100 w	1.48 hp	1300 w	1.74 hp
VOLTAGE	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50	220-240/50
HZ	220/60	220/60	220/60	220/60	220/60	220/60
	115/60	115/60	115/60	115/60	115/60	115/60

*The Supplier is reserved to bring alterations without notice.
The relevant data the power is indicative. To do reference to the data of plate data restored on the machine.*

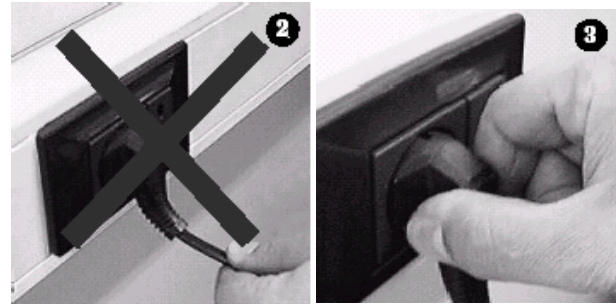
Keep the use and assembly instructions, even for the next buyer. The manufacturer declines any responsibility for damages deriving from the non-observance of the following instructions.

Install the machine according to the assembly instructions. The power supply must correspond to the rating plate data reported on the front side (pic.4) of the machine behind the drip tray (pic.1).



During maintenance and cleaning, or in case of bad functioning, disconnect the machine from the power plug **by pulling the plug and not the cable** (pic. 2 and 3).

Repairing must be made only by authorized and skilled technicians. Reparations that are not state-of-the-art may be dangerous for the user. Please contact our company to know the Authorized service center closer to you.



Installation of the machine

Before installing the machine, verify that:

- **The machine has not been damaged during transportation. In case of doubt, contact the supplier;**
- **First Class is not placed by an heat source;**
- **The power supply system is endowed with a grounding that respects the rules of law;**
- **The power supply system capacity is adequate to the maximum power of the machine, as indicated on the plate (pic. 4 pag.22).**

In case of doubt, contact only qualified staff.

Carefully read the following instructions before installing the machine.

Warnings

This machine must be used only for the purposes it was manufactured for. Any other use is to be considered as dangerous.

Installation

It is suggested that the machine is installed only by qualified staff. A wrong installation can cause damage to people or things, for which things the manufacturer declines any responsibility.

Once the machine is unpacked, verify the integrity of the machine. The packaging elements (plastic bags, expanded polystyrene, nails, etc.) must not be left at children reach as they might be dangerous.

- ⚠ **During transportation, do not lift machine by using the transparent tanks. Elmecco will not be held responsible for the above mentioned wrong maneuvers.**

Remove the protection plastic stripes also from the internal side of the grids.

Place the machine so as to avoid any heat source to be close to the grids. Verify that there is a free space of 25 cm (10 inches) at least around the machine (pic. 5 pag.82).

- ⚠ **Place the machine on a counter that can bear its load.**

We do not recommend to connect the machine through adaptors, multiple plugs and/or extensions. If necessary, use only materials that conform to the safety rules in force, as for the current intensity up to what indicated on the plate (pic. 4 pag.22).

After connecting the machine to the power supply and switching on the main switch, verify that air comes out from the side grids (pic. 6 pag.82) and that the pressure switch light (pic. 29 pag.82) is on.

- ⚠ **Warning! In normal operation, the pressure switch light must remain on. Turning off the light indicates that the pressure switch has deactivated the cooling circuit. The pressure switch is equipped with**

automatic reset; when the pressures are reduced, the compressor will return to operation and the light will come ON.

To avoid repeating this situation, make sure that the machine is correctly positioned as shown in pic. 5 pag.82 and/or perform the condenser cleaning procedure described on page 26.

Long legs (only for 115Vac/60Hz)

The units First Class 2 and First Class 3, voltage 115Vac/60Hz, are equipped with 4 long legs (4 inches) that must be installed instead of the shipping legs to meet NFS agency certification. These long legs aren't adjustable in height.

See procedure supplied with this manual



Attach the ADA compliant handle (optional)

The ADA handle attaches over the standard handle. No tools are needed to attach the handle.



Connect the drip tray to a drain (optional)

Punch out the holes located on the back of each tray. Connect the drain hoses.



Lid stickers

All refrigerators are equipped with 2 stickers for each single lid. The stickers must be applied as showed in the pictures:



Outlet restriction (optional)

First Class can has an accessory called Restriction (pic. 28 pag.82), it is a shaped piece that is applied on the ending part of the transparent tank outlet. It has the following advantages:

- The product, liquid (cold drink) or semi-liquid (low density slush), is canalized directly in the glass;
- The restriction is easy to pull out, therefore, it is possible to easy wash the ending part of the outlet without having to dismantle the whole transparent tank, with a consequent decrease of the machine cleaning times.

In summary, the only part, which is not refrigerated, where an accumulation of the product is more likely to happen, can be now removed and washed.

- ⚠ **The gasket (O-ring) on the restriction must be wet with water before inserting it in the tank outlet terminal. The glass printed on the restriction must face the operator.**

Cleaning

Clean the machine before to run it.

- ⚠ **Always comply with the provisions of the local authorities in charge regarding the cleaning of the machine.**
- ⚠ **Daily clean and sanitize the machine.**
- ⚠ **Before carrying out whatever operation, switch off the machine (pic. 7 pag.82) and unplug it.**
- ⚠ **Use a solution of cold water and sodium hypochlorite (bleach) with a 10 grams (1/2 spoon) for 1 liter of water ratio. Rinse with lukewarm water.**
- ⚠ **A greater quantity of beach could damage the material of the auger.**
- ⚠ **If the plastic parts are washed in the dishwashing machine, verify that the temperature is not higher than 60°C or 140°F, because they could be damaged.**
- ⚠ **Do not use any abrasive powder.**

Cleaning is very important for the life and maintenance of the machine; we recommend to periodically clean the parts that are in contact with the product using the following procedure.

Tank cleaning procedure

See the picture on page 82 of this manual.

- Use disposable gloves
 - Activate the WASHING function, see page 29 or the MOTOR ON mode see page 27
 - Empty the tanks by opening the outlets and blocking them (pic. 8), moving the little lever from the left to the right.
 - Remove the top lids (pic. 9), pour water in the tanks and then empty them.
 - Switch the machine OFF from the main power switch and unplug the power plug
 - Remove the auger ring nut (pics. 10 and 11).
 - Remove the tank unscrewing the hooks grips (pic. 12), if present, and opening the hooks (pic. 13); lift the tank as shown in pics. 14 and 15.
 - Unscrew the ring nut (pic. 16) in order to remove the vertical auger (pic. 17).
 - Remove the horizontal auger and the horizontal pinion; the inox plate is completely free and ready to be cleaned (pics. 18 and 19).
 - Remove the handle and the outlet's piston (pics. 20, 21, 22 and 23) and the tank gasket (pic. 24):
 - Remove the handle cover (pic. 20) by pushing on both sides and downward; remove the handle (pic. 21);
 - Rotate the ring nut counterclockwise (pics. 22 e 23) and pull the piston out.
 - Prepare a solution of warm water and bleach (10 grams / liter of water). Dip the dismantled parts in the solution. Clean, wash with fresh water and dry them.
 - Prepare another solution of warm water and bleach (10 grams / liter of water) and dip a cloth in it. This will be used to clean the steel tank and the parts connected to it.
 - Use a damp cloth to clean all the external parts.
 - Reassemble everything.
- ⚠ We recommend lubricating, auger mechanism and front side of the horizontal auger, with food-grade Vaseline, to avoid any eventual noise (whistle) due to friction between the two plastic elements.**
- When you put the tank back in its place verify that the low tension contact wires are in the guides of the terminal board pic. 25 pag.82. If they are not, the lamp and the augers will not work.
 - Connect the machine to the power supply.
- ⚠ Warning! Any time the top lids (lamp) are removed, for security reasons, the augers and the cooling system stop to run.**

Condenser cleaning procedure


Remove the side panel of the 2 or 3 tanks machine, or the back panel of the one tank machine by unscrewing the screws on the bottom and clean the condenser with compressed air (pics. 26 and 27 page 82).


Condenser cleaning must be performed periodically depending on where the machine is installed.


The machine is equipped with a reversible fan that at each DEFROST cycle, see par. "First Class Millennium controls and signals", reverses the fan rotation to reduce the dust in the condenser


First Class Millennium controls and signals




-  Under COLD and SLUSH modes increases the temperature value or the density value.
 Within the menu: changes the status of function/value selected

-  Under COLD and SLUSH modes decreases the temperature value or the density value.
 Within the menu: changes the status of function/value selected

-  Enter/Exit from the Menu
 Within the menu: modify TIME or DEFROST, confirm the selected value and goes in the next function

-  Start/Stop rotation of the augers.
 Within the menu: modify TIME or DEFROST, horizontal scroll to the right between the values to be modified

-  Mode selector key: Motor On - COLD - SLUSH
 Within the menu: modify TIME or DEFROST, horizontal scroll to the left between the values to be modified

- ⚠ Warning! Do not wash the membrane of the electronic control with abrasive substances or cloths.**
- ⚠ Warning! The screen with the "/" symbol indicates that the values are shown alternatively.**
- ⚠ Warning! The electronic board will keep the settings it had when the machine was switched off.**


- When you switch on the machine (pic.7 pag.82), the following menu will be displayed:

SLUSH / MACHINE
V.32Eb4



And then

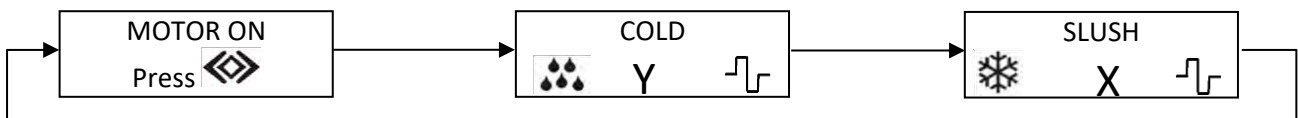
StandBy
Press 

In standby mode the auger and the refrigerator system are stopped.

- Press the  key to start the augers rotation. The following menu is displayed:

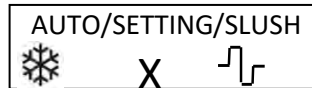
MOTOR ON
Press 

- To stop the augers rotation, and come back in standby mode, press the  key.
- Pressing the  button, you can select "COLD MODE", "SLUSH MODE" or return to "MOTOR ON" condition in which the augers rotate. According to the display setting you can see:



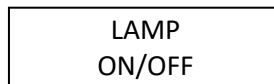
- The SLUSH function allows to have a slush in the tank. The **X** value can be set between 1 and 9 using the or buttons and indicates a less or more slush viscosity product respectively.

Warning! After each restart of the machine, if the product temperature is higher than 10°C and SLUSH mode is selected, the following screen will be displayed:

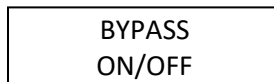


This screen indicates that the calibration process is taking place. The calibration process will take one minute to complete

- Pressing the button on the electronic board, for more than one second, it possible to enter into menu functions.
- To select the menu functions, press the button repeatedly.
- Please note if any buttons are pressed on the electronic board for more than 10 seconds, the display will automatically go back to the initial screen. This at the exception of DEFROST screens
- The menu functions will appear in the following order:

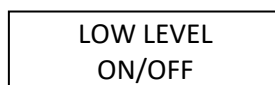


- Pressing on the or button it will be possible to turn on (ON) or turn off (OFF) the lights in the lid.

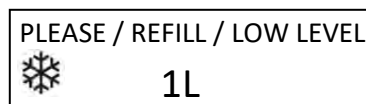


- Pressing on the or button it will be possible to activate (ON) or deactivate (OFF) the BYPASS function. It is OFF by default. This, for security reasons, stops the augers rotating when the lid is removed. However, the augers stop can be also caused by a malfunctioning of 1 and/or 2 contacts, or by the accidental lost of one of the contact during the cleaning. To let to customer run the machine while waiting for the assistance, it's possible to select BYPASS ON.

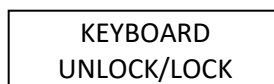
Warning! The BYPASS mode must be turned OFF immediately after the assistance fix the problem



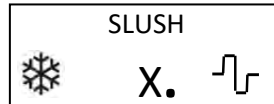
- Pressing on the or button it will be possible to activate (ON) or deactivate (OFF) the LOW LEVEL function. When the function is ON, the electronic board automatically will decrease the slush viscosity to no.1 when the level probe is not covered with product for more than 20 minutes. The following screen will be displayed:



If product is filled (liquid touches the level probe), the function will be deactivated and the slush preparation will reach the viscosity value that was previously set on the electronic board.

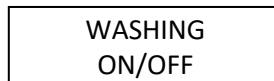


- Pressing on the or button it will be possible to activate (LOCK) or deactivate (UNLOCK) the KEYBOARD function. When the function is ON (LOCK), the keyboard is locked, and the following screen will be displayed:

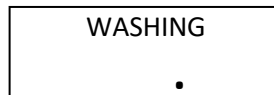


If the machine is turned OFF and ON, the electronic board will be in LOCK position again.

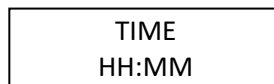
- Warning!** The keyboard lock can NOT be activated if the electronic board is in "Standby" or "MotorOn" mode.



- Pressing on the or button it will be possible to activate (ON) or deactivate (OFF) the WASHING function. When the function is ON, the following menu will be displayed:



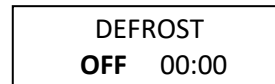
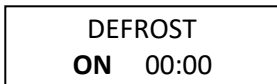
This setting keeps the auger rotating, locks the keyboard and turns off the refrigerator system allowing the machine to be washed.



- The TIME function, essential if DEFROST ON and DEFROST OFF functions are activated, displays the time set on the machine; if different from the local one it can be changed as follows:

- Press the button;
- The first value will start to blink but this cannot be changed;
- Press the button;
- The second value will start to blink. Press the button to change the first and/or second value;
- Press the button;
- The third value will start to blink but this cannot be changed;
- Press the button;
- The fourth value will start to blink. Press the button to change the third and/or fourth value;
Note. By pressing the button can be selected the previous values
- Press the button to exit and save time.

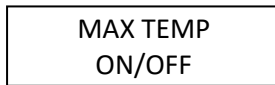
- Warning!** During the time adjustment, the date (DD/MM/YY) will appear on the upper line. It can be different from the date of the place where the machine is installed, but the machine will work without any problem.



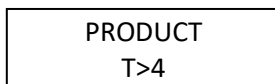
- The two screens indicate the start time (ON) and the end time (OFF) of the DEFROST function. This function allows the product to return to the liquid state, according to the regulations, during the selected time window. If the two times coincide, the function is deactivated. To change the ON and OFF times follow the procedure below:

- 1) Press the button;
- 2) The first value of DEFROST ON will start to blink. For change it press button;
- 3) Repeat the steps 1) and 2) until all DEFROST ON values are set;
- 4) Press the button to exit from DEFROST ON time setup and go in DEFROST OFF time setup. The first value of DEFROST OFF will start to blink. For change it press button;
- 5) Repeat the steps 1) and 2) until all DEFROST OFF values are set;
- 6) Press the button to exit from DEFROST OFF time setup. The DEFROST ON/OFF times have been saved.

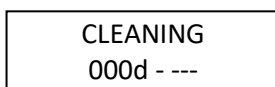
⚠ Warning! When the defrost is active the top light is turned off, even if the electronic board is set to light on "LAMP ON". On deactivation of the defrost the top light returns to the previous state.



- Pressing on the or button it will be possible to activate (ON) or deactivate (OFF) the MAX TEMP function. When the machine is turned on, if the function is active and the product temperature is higher than the "4" critical value, the display will blink and show



In order to stop the warning signal, please press the button.



- The CLEANING function is used if the user wants the machine to show a clear warning on the display that reminds to clean it. If the CLEANING function is set on (000d----), is deactivated. In order to activate it:

- 1) Press the button;
- 2) The first value of CLEANING will start to blink. For change it press button;
- 3) Repeat the steps 1) and 2) until all CLEANING values are set;
- 4) Press the button to exit and save the cleaning days previously set.

When the machine is turned on, if the CLEANING values are zero (- ---), the display will blink showing the cleaning warning:

CLEANING
REQUIRED

Clean the tank as described in the manual on page 26; in order to stop the warning signal, press the button; thus the countdown will start again for the next warning.



AUTOFILL
ON/OFF

- Pressing on the or button it will be possible to activate (ON) or deactivate (OFF) the AUTOFILL function. The function must be active (ON) **ONLY** if the First Class is equipped with autofill system

Operator security

If you open the tank lifting the lid, the augers will stop.

Self-diagnostics

Consult the Problem Solving Section page35.

Configuration memory

All the functioning modes and the regulations set are registered in a non-volatile memory which is active even without power; therefore, when you switch on the machine, the electronic board keeps the configuration it had when you switched it off.

Minimum level signal

All machines are endowed with a probe that detects the product minimum level in the tanks. When the product is below this level, for 20 minutes, the light of the lid starts blinking. If the product level does not change, the light will stop blinking after a minute.

Alarms functions

First Class Millennium is endowed with a direct signalling of the problems found. When the electronic board blinks, it indicates that there is an active alarm. To see what alarm is, please press the **MENU** button for 1 second. In the “Problem Solving” section, you can see a complete list of all possible alarms at page 35. If more than one alarm is active, these will be indicated with more messages that appear alternatively.

How to start the production of slush, sherbets or cold drink with First Class Millennium

Clean the machine as described in the CLEANING paragraph.
Remove the covers and put the mix in the tanks.

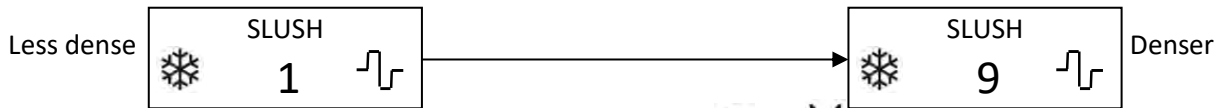
- Don't fill the tank with only water. In case of freezing product switch off the board until the product will be liquid.**
- To prepare the product mix use only drinkable water.**
- The temperature of the poured product must not be lower than 10 °C in order to allow a correct calibration of the electronic kit that will be indicated as described in the previous paragraph.**

- ⚠ **If the mixture contains alcoholic product, consider that 15%, on total mixture, is the maximum value that can come into contact with plastic parts.**

Switch on the main switch (see pic. 7 pag.82).

- **Slush production.**

Selected the SLUSH mode as described on page 27.

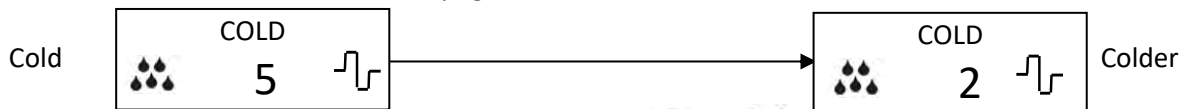


Vary the viscosity of the product from 1 to 9 using the or button to increase or decrease it respectively.

Setting the value 1 there will be a slush less viscous and waterier, while the value 9 is the maximum possible viscosity and the machine make a very dense slush.

- **Cold drink production.**

Selected the COLD mode as described on page 27.



Vary the product temperature from 2 to 5 using the or button to increase or decrease it respectively.

Setting the value 2 will result in a product at a lower temperature compared to the value 5.

- ⚠ **In COLD mode should not be formed slush.**

- ⚠ **The recommended value is "4".**

- ⚠ **Warning! In order to have slush, sherbets or cold drink, you need a small quantity of sugar per liter. The recommended quantity is generally reported in the usage instructions. In case of natural products, we suggest to use a quantity that goes from 12 and 22%.**
- ⚠ **Warning! If the horizontal auger is blocked because of ice blocks due to a lack of sugar or to other reasons, such as foreign bodies in the tank, the augers can undergo a break.**
- ⚠ **Warning! If the product freeze completely turn off the machine, wait until the product becomes completely liquid, empty the tank and check the cause of the problem (ie. Lack of sugar, failure to close solenoid valve, etc.).**
- ⚠ **Warning! The product must be maintained at a temperature not exceeding 5°C for periods specified by the manufacturer, but for not more than 5 days. In case of failure of the refrigerator system the product should be inspected to determine whether it has deteriorated.**
- ⚠ **Warning! If the room temperature exceeds 35°C Elmecco is not responsible for the refrigerator performance (that will be slower) and for the correspondence between the temperature selected on the electronic board and the cold drink temperature.**

Important security rules

- ⚠ **Do not touch the machine when you have wet hands and/or feet.**
- ⚠ **Do not use the machine with bare feet.**
- ⚠ **This appliance is not intended to be installed in kitchens.**
- ⚠ **Do not expose the machine to the weather.**
- ⚠ **Do not pull the power supply cable to disconnect the machine from the electric power.**
- ⚠ **Do not remove the panels before disconnecting the machine from the electric power.**
- ⚠ **Do not remove protections and / or covers that require the use of tools for their removal.**

Old machine disposal

The out-of-use machines must be disabled. Disconnect the plug from the electrical network and cut the cable.





Ecological instructions

The refrigerators produced, like most other refrigeration, freezing and air conditioners on the market, use Freon as a refrigerant gas. Freon, like other coolants, is a gas with a high environmental impact. Even if the type of gas that the supplier uses for the production of its machinery is environmentally friendly (R290 - Propane), the Company in question nonetheless requires purchasers to be aware of the following, from the time of purchase, follow the reference standards. All refrigerating machines must be disposed by the local administration service or by an equivalent private authorized company. Take care not to damage the rigid tubes of the refrigerator until they are taken back in order to be carefully and ecologically disposed. All packaging materials used can be disposed without any danger.

Technical assistance

The repairing of the machine (Example: replacement of the power cable) must be carried out by an authorized service center, using only original spare parts.

- ⚠ **Warning! Any assistance work on machines loaded with R290  refrigerant must be performed by knowledgeable and experienced person on the R290  gas management procedures. The activities must be carried out by personnel designated by the manufacturer or the distributor who made the sale of the product**

Illuminating lamps replacing

In case of replacing of the lamp follow the procedure:

1. Switch off the machine;
2. Remove the complete lid from the transparent tank;
3. Separate the lid from the transparent lamp glass;
4. Change the old led lamp with new one supplied by the manufacturer;
5. Assembly the lid with the transparent lamp glass;
6. Reposition the complete lid on the transparent tank.

FCW installation (water cooling system)

If the First Class you bought is endowed with the water cooling system, it is necessary to follow these instructions.

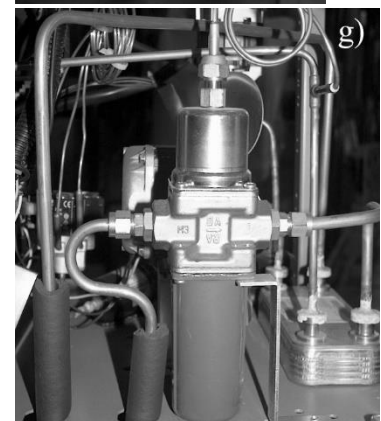
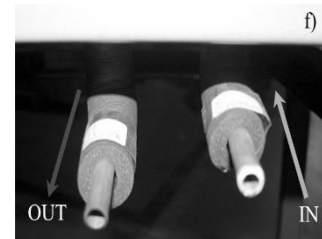
On the machine front side (outlet side) there are some water exit (left) and entrance pipes (right) as shown in the pic. **f**.

The quantity of water necessary for the functioning can change according to the product cooling phases, with higher values when starting the slush production and values that are close to zero when you want to keep the slush. We therefore recommend to connect the machine to the water network with the maximum capacity, thus the pressure switch valve (pic. **g**) in the machine will regulate the flux according the real necessity.

Important:

It is not possible to connect the FCW water entrance with the input of another machine based on a water cooling system (series).

It is not possible to connect several machines based on the water cooling system on the same outlet.



First Class Problem Solving

<p>The tank does not make cold, the cooling light is off </p>	<ol style="list-style-type: none"> 1. Switch off the slush machine with the main switch; 2. discharge the product, if it is cold, and put in the tank a product with a temperature higher than 15°C; 3. wait 5 minutes at least and switch on the machine again. <p>The electronics calibration is automatic.</p>	
<p>The augers do not turn in the tank and the electronic board does not work properly.</p>	<p>The cotter pin broke down.</p>	Disconnect the power electric cable
<p>During the augers rotation you can hear a squeaking.</p>	<p>This noise derives from the vertical and horizontal augers gears. You can avoid this by simply go on using the machine or putting some Vaseline on the plastic gears.</p>	
<p>The machine does not make cold and the slush and the pressure switch light is OFF.</p>	<p>The pressure switch intervened. The pressure switch is equipped with automatic reset; when the pressures are reduced, the compressor will return to operation and the light will come on. In order to avoid this situation to happen again, verify the correct position of the machine as in the pic.5 pag.82 and/or clean the condenser as described at pag.26.</p>	
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM THERMAL"</p>	<p>Replace the cable that connects the thermostat probe to the electronic board verifying that there is not oxide on it; if so, clean the contacts and if the problem still exists, it is necessary to substitute the thermostat probe.</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM MOTOR" and the augers are rotating</p>	<p>Check the connection between the electronic board and the brushless gearmotor. Check for the presence of oxide on the two connectors.</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM MOTOR" and the augers augers are stopped.</p>	<p>Probable damage of the brushless gearmotor. Or/and of the electronic board</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM VOLTAGE"</p>	<p>The electric power is not linear; there could a fluctuation of the entry tension due to tension changes, to extensions or to multiple plugs to which First Class is connected. If the power tension is regular, provide First Class with a single connection in order to solve the problem; if First Class in connected to an autofill system, it is necessary to switch off and on First Class in order to make it work correctly again.</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM LEVEL"</p>	<p>Level probe (item 15 of the exploded view pag.80) missing or cover contact/level probe/terminal board not correct.</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM REFILL"</p>	<p>You can see this alarm only if the AUTOFILL screen is ON. The alarm appear when the level probe does not read the presence of the liquid in the tank, for longer than 2 minutes. In order to reset the alarm and let the level control restart, switch off and on the electronic board with the button.</p>	
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays : "ALARM DATE"</p>	<p>This alarm appear if the electronic board finds a problem on the date setting. In order to adjust the date you need to use the programmer module.</p>	Disconnect the power electric cable
<p>The MILLENNIUM electronic board blinks. If you press the MENU button for a second, it displays: "ALARM SOLVED"</p>	<p>This window will show up when one or more alarms will be solved.</p>	



APPENDIX



DECLARATION OF CONFORMITY

According to the LVD Directive 2014/35/UE and the EMC Directive 2014/30/UE.

Tipo di apparecchio - Type of equipment: GRANITORE

Trademark Modello - ELMECO
Type designation FIRST CLASS 1 – FIRST CLASS 2 – FIRST CLASS 3 _ 220-240V/50Hz _ SERIE GREEN

Manufacturer ELMECO
Address VIA CIRCUMVALLAZIONE ESTERNA N. 12 80025 CASANDRINO (NA)
Telephone no. 0039/081/5055724 - 5057068 - 5054028
Telefax no. 0039/081/5055726

The following harmonized standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EEC have been applied:

standards or other normative documents

Test report - Technical file

IEC 60335-1:2010 + AMD1:2013 + AMD2:2016
IEC 60335-2-24:2010 (7th ed.) + AMD1:2012 + AMD2:2017
IEC 60335-2-75:2012 (3rd ed.) + AMD1:2015 + AMD2:2018
EN 55014-1: 2017
EN 55014-2: 2015
IEC 61000-3-2:2018
IEC 61000-3-3: 2013 + AMD1
EN 61000-3-2: 2019
EN 61000-3-3: 2013
CISPR 14-1: 2016
CISPR 14-2: 2015

Additional information

As the manufacturer's authorized established within ECC, we declare under our sole responsibility that the equipment follows the provisions of the directive states above.

Date and place of issue

Name and signature of authorized person

NAPLES

Model

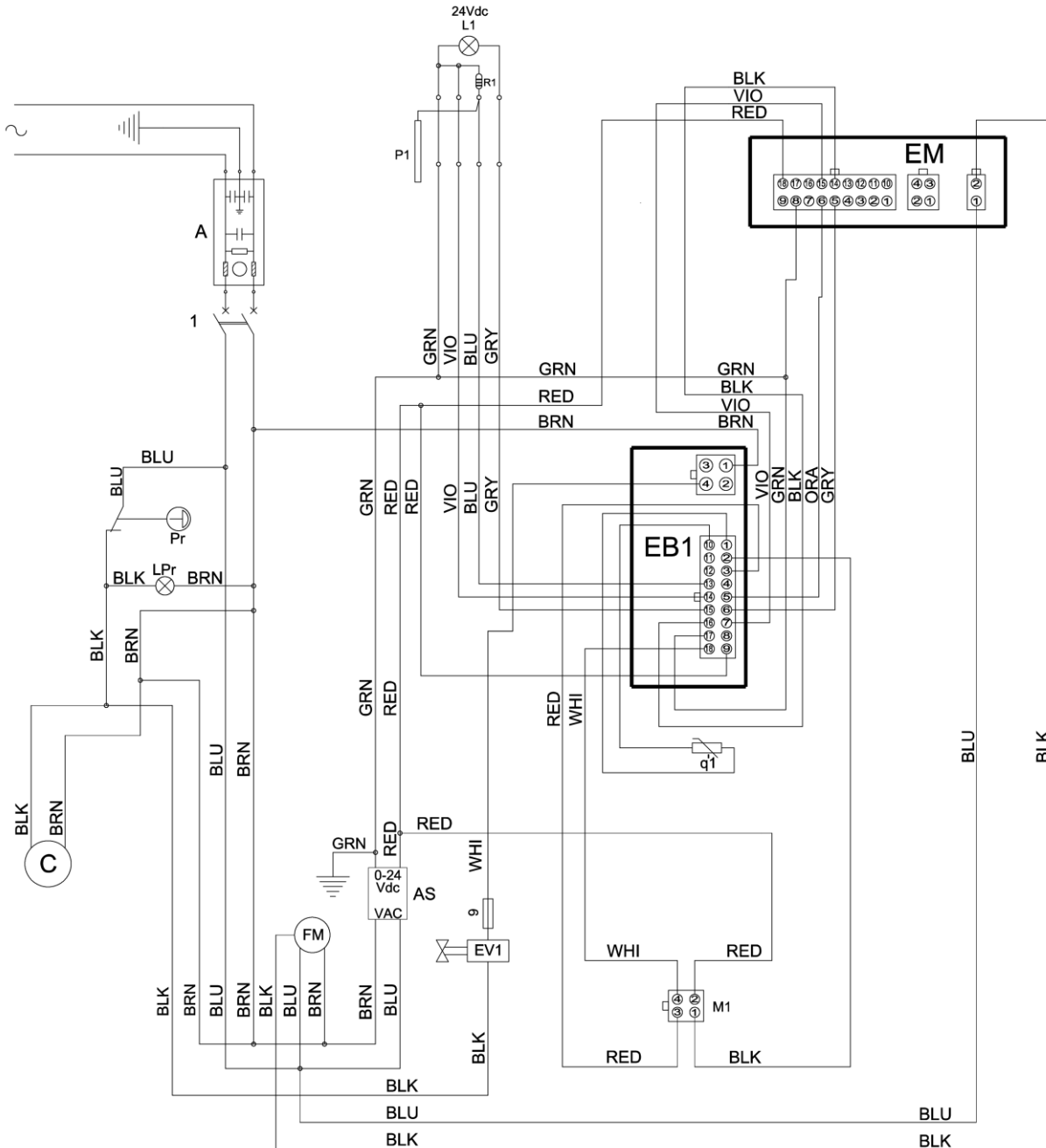
FC1 ≤ 60.5 DB

FC2 ≤ 63.5 DB

FC3 ≤ 64 DB

Electric System FC1

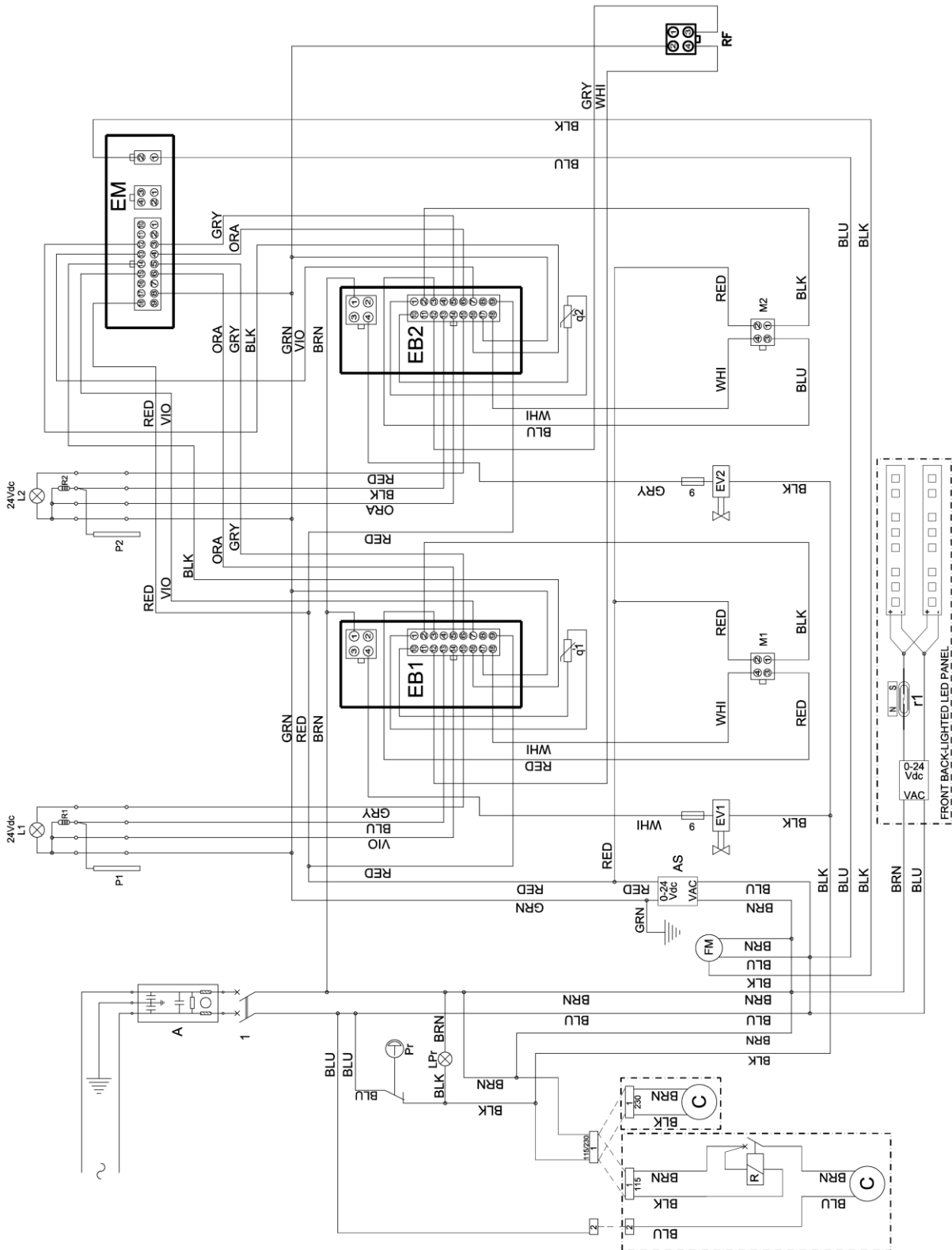
GREEN



Reference colors – Outlets view

Electric System FC2

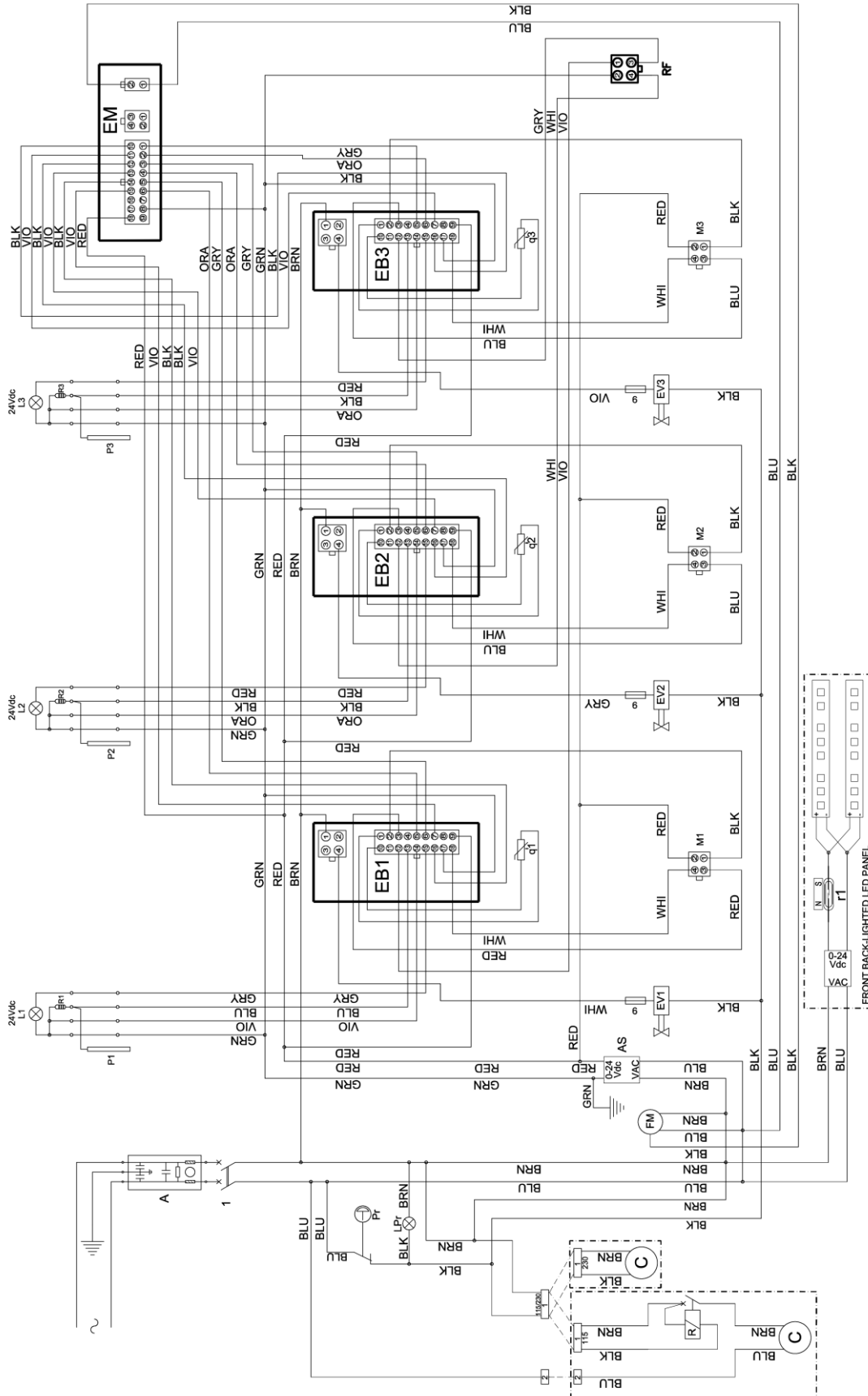
GREEN



Reference colors – Outlets view

Electric System FC3

GREEN



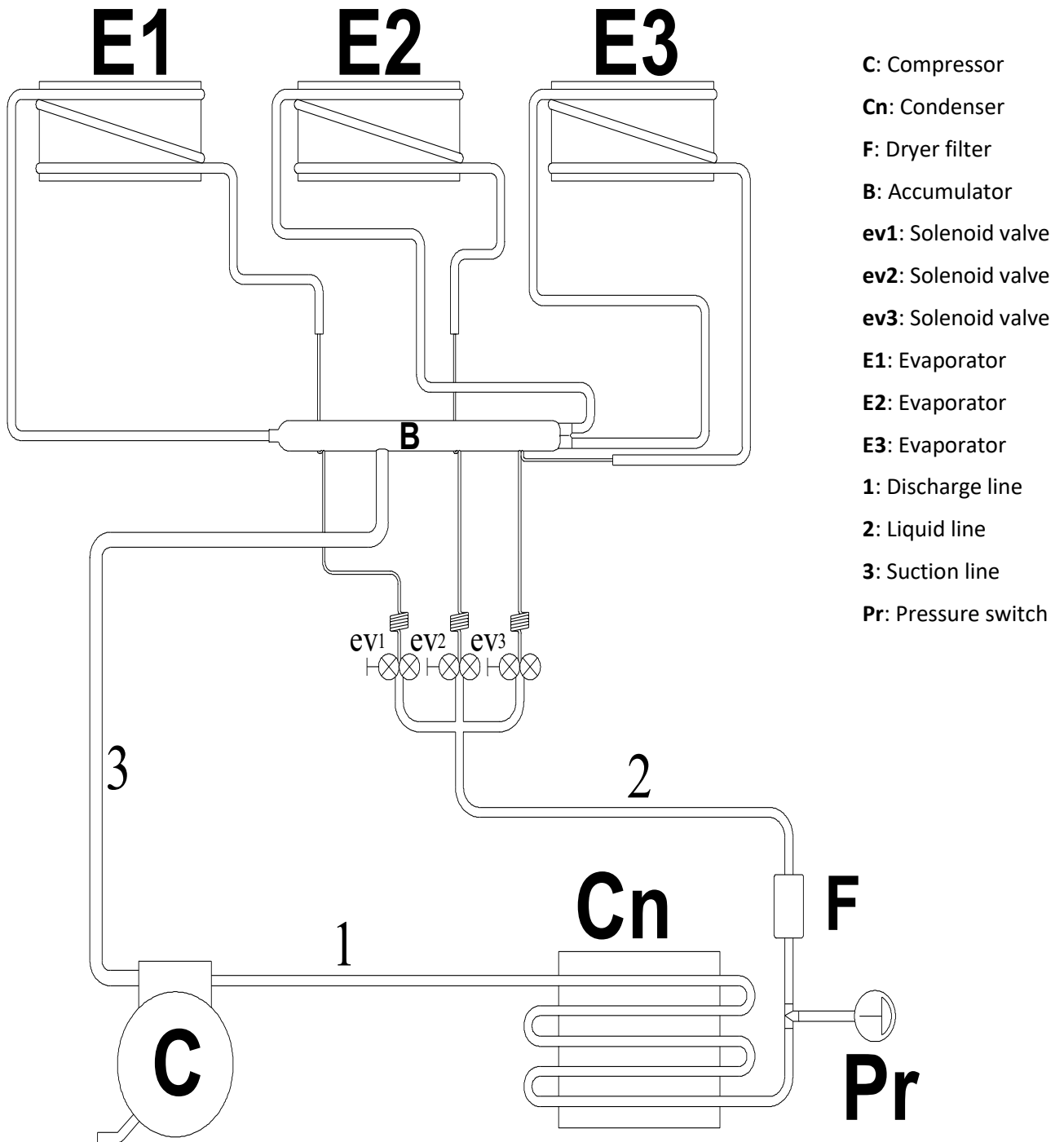
Reference colors – Outlets view

Electric System Chart Codes

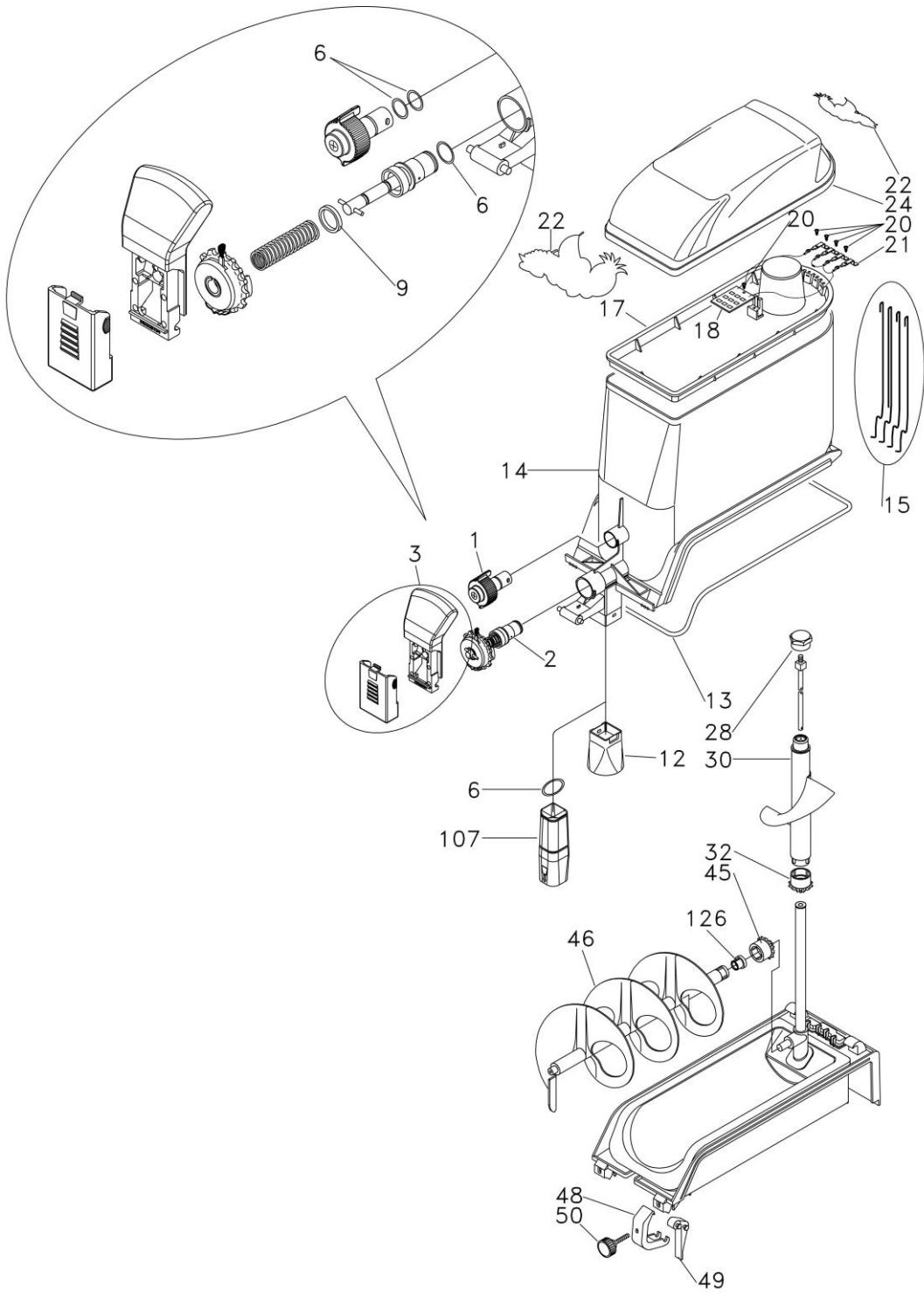
1: Main switch
A: Suppressor filter (230V/50HZ)
Pr: Pressure switch
LPr: Pressure switch light
C: Compressor
R: Relais
FM: Fan motor
AS: Switching power supply 100-240Vac/24Vdc
9: Fuse 5x20mm F315mA
EVx: Solenoid valve
Mx: Brushless gear motor
EBx: Electronic board
EM: Machine module
Lx: Top light 24Vdc
Px: Level probe
Rx: Heating element 100Kohm-0.25W
qx: Thermostat
RF: B-I-B Autofill connector (only for FC2 and FC3)
r1: Reed sensor

Colors
BRN Brown
BLU Blue
GRN Yellow-Green
RED Red
BLK Black
WHI White
GRY Grey
VIO Purple
ORA Orange

Cooling System



Exploded View





#	CODES	DESCRIPTION
1	M0004109-002	RING NUT HORIZONTAL AUGER
2	M0003126-001	RING NUT LEVER COVER PISTON + STAINLESS STEEL ROD
2	M0003126-003	RING NUT LEVER COVER PISTON + PLASTIC ROD
3	M0003139-001	HANDLE + COVER
6	OR13000117	O-RING 117
9	M0003117-001	OUTLET GASKET
12	M0006134-001	DISPENSING SPOUT
12	M0006134-002	DISPENSING SPOUT CUP VERSION
13	M0000106-001	GASKET TRANSPARENT TANK
14	M0000147-001	TRANSPARENT TANK
15	M0005159-001	LOW VOLTAGE CONTACT WIRES KIT
17	M0006108-001	LAMP GLASS
18	ME005101-001	12VAC LED LIGHT
20	VTTTC2.9X9.5CR	SCREW TC 2.9X9.5
21	M0005109-001	12V CONTACT FOR TANK
22	M0006129-001	PLASTIC LENS STICKER
24	M0006193	TOP LIGHT
28	M0000107-001	RING NUT VERTICAL PROPELLER
30	M0004111-001	VERTICAL AUGER WITH STAINLESS STEEL BUSHING
32	M0004104-002	PINION VERTICAL AUGER
45	M0004105-002	HORIZONTAL AUGER GEAR
46	M0004110-002	HORIZONTAL AUGER WITH PLASTIC BUSHING
48	M0006102-003	HINGE HOOK
49	M0006115-003	FRONT HINGE
50	M0006119-001	LOCKING BOLT
107	M0003130-001	OUTLET RESTRICTION
126	M0004102-002	HORIZONTAL AUGER BUSHING



ELMECO LIMITED PRODUCT WARRANTY

New machines that have been manufactured by Elmeco SRL Italy and all parts thereof are conditionally warranted to the original user by Elmeco SRL to be free from defects in material and workmanship under normal use

SERVICE AS FOLLOWS:

Frozen/Slush Elmeco's machine and all components unless specified below–

1-year labor (proof of purchase and serial number required), 2 years parts. Only for USA and CANADA market the electronic board has 3 years of warranty and the Compressor 5 years. During the warranty period (first year), Elmeco at its option and after inspection, repair or replace defective unit with no charge for parts or bench labour.

This warranty period starts from the date of purchase proved by the copy of purchase document where is clearly specified Model and Serial Number of the machine. If no information about the installation date is received within 6 months of purchase, the warranty starts from the date of manufacture of the machine.

Bench labour does not include service agent's travel time, or cost of shipping to and from the service station.

The buyer shall give prompt notice to Elmeco SRL for any claim to be made under warranty via telephone at **1-877-4ELMECO (1-877-435-6326)**.

Customer support will diagnose problem over phone and upon request of Elmeco, the defective parts/equipment shall be shipped prepaid to Elmeco.

THIS WARRANTY DOES NOT APPLY TO ANY EQUIPMENT, COMPONENT OR PART THAT WAS NOT MANUFACTURED BY ELMECO OR THAT, IN ELEMCO'S JUDGMENT, HAS BEEN AFFECTED BY:

- WARRANTY DOES NOT APPLY TO MACHINES OR ANY PARTS WHICH HAVE BEEN SUBJECT TO ANY ACCIDENT, MISUSE, NEGLIGENCE, ALTERATION, FAILURE TO FOLLOW OPERATING INSTRUCTIONS, OR USE WITH EQUIPMENT WITH WHICH IT IS NOT INTENDED TO BE USED
- USE ON INCORRECT VOLTAGE, IMPROPER VENTILATION, DAMAGE CAUSED IN TRANSIT, IMPROPER INSTALLATION OR OPERATION, AS AND NOT LIMITED TO CORROSIVE ENVIRONMENTS / NORMAL CORROSION, NON-PERIODIC CLEANING AND DESCALING, IMPROPER STORAGE
- IMPROPER MAINTENANCE OR REPAIR, FIRE, FLOOD OR ACTS OF GOD
- THIS WARRANTY DOES NOT COVER NORMAL PREVENTIVE MAINTENANCE AND CLEANING SUCH AS, BUT NOT LIMITED TO, CONDENSER CLEANING, HIGH PRESSURE SWITCH RESET, COTTER PIN REPLACEMENT, O-RINGS, SEALS OR LIGHTING REPLACEMENT, FUSES AND ELECTRICAL COILS, ELECTRICAL COMPRESSOR COMPONENTS
- THIS WARRANTY DOES NOT COVER PLASTIC PARTS, RUBBER PARTS OR ANY OTHER WEAR ITEMS
- THIS WARRANTY DOES NOT COVER ANY SEALED SYSTEM THAT HAS BEEN BROKEN INTO (EX. GEAR MOTOR, COMPRESSOR)
- THIS WARRANTY DOES NOT COVER ANY PART OR ASSEMBLY THAT HAS BEEN ALTERED, MODIFIED OR CHANGED
- THIS WARRANTY DOES NOT COVER UNIT WHOSE REFRIGERATION SYSTEM IS MODIFIED
- THIS WARRANTY DOES NOT COVER THE COSTS OF REPAIRS MADE OR ATTEMPTED BY ANYONE WITHOUT PRIOR AUTHORIZATION BY ELMECO SRL OR ITS AUTHORIZED PARTNERS SERVICE DEPARTMENT
- THIS WARRANTY DOES NOT COVER MACHINE MAINTAINED WITHOUT THE REQUIRED AIR CLEARANCE ON ALL SIDES, OR LOCATED IN CLOSE PROXIMITY TO HEAT PRODUCING OR POWDER EQUIPMENT
- THIS WARRANTY DOES NOT COVER UNIT OR PART FAILURE CAUSED BY WATER CONDITIONS
- THIS WARRANTY DOES NOT COVER TEMPORARY NON-FUNCTIONING CONDITIONS WHICH CAN OCCUR WITH NORMAL USE AND WHICH CAN BE READILY REMEDIED BY THE USER BY REFERRING TO THE USERS INSTRUCTIONS OR CALLING ELMECO OR ITS AUTHORIZED PARTNERS.

The model and serial number shall be supplied to the service department of Elmeco along with the defective parts or unit.

Please Note: Warranty only valid when warranty registration card is sent in and processed .

The dealers, distributors, employees and agents of **Elmeco srl** are not authorized to modify this warranty neither written nor oral or to add warranties that are binding to **Elmeco srl**.

Elmeco srl

Via Circumvallazione Est. 12
Casandrino (NA) 80025, Italy
Tel: 0039 081 5055724

Elmeco LLC

652 Griffith Road, Suite E
Charlotte, NC 28217 U.S.A.
Tel# (877) 435-6326





Warranty Registration Card
(for U.S.A. and Canada only)

Thank you for choosing Elmeco. To register your warranty for this product, complete the information below, please send the card to the address noted below.

Name _____

Address _____

City/State/Zip _____ Telephone _____

Model Purchased _____

Serial Number _____

Date Purchased _____ Distributor from which Purchased _____

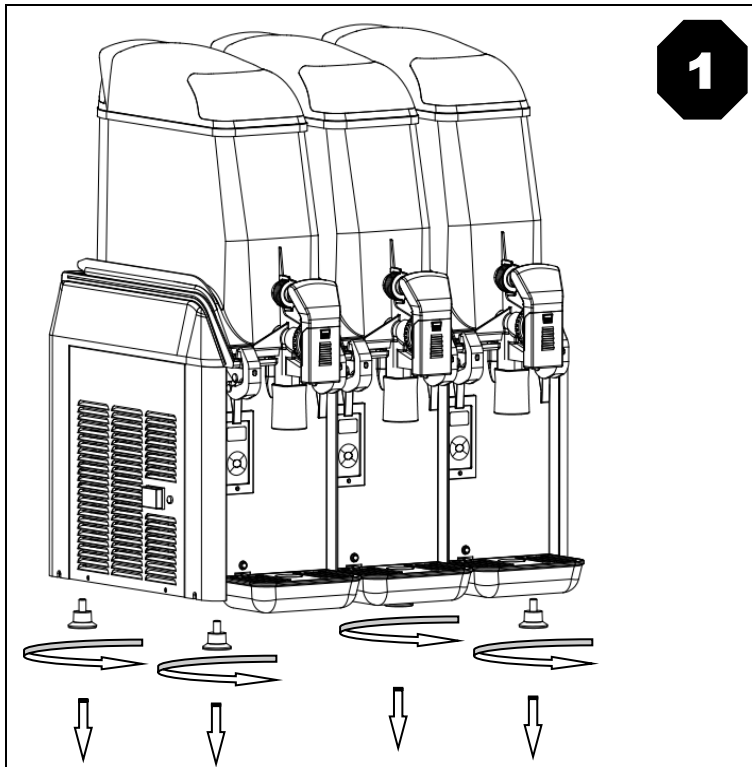
Distributor City and State _____

May we e-mail you information on other Elmeco products and promotions? _____

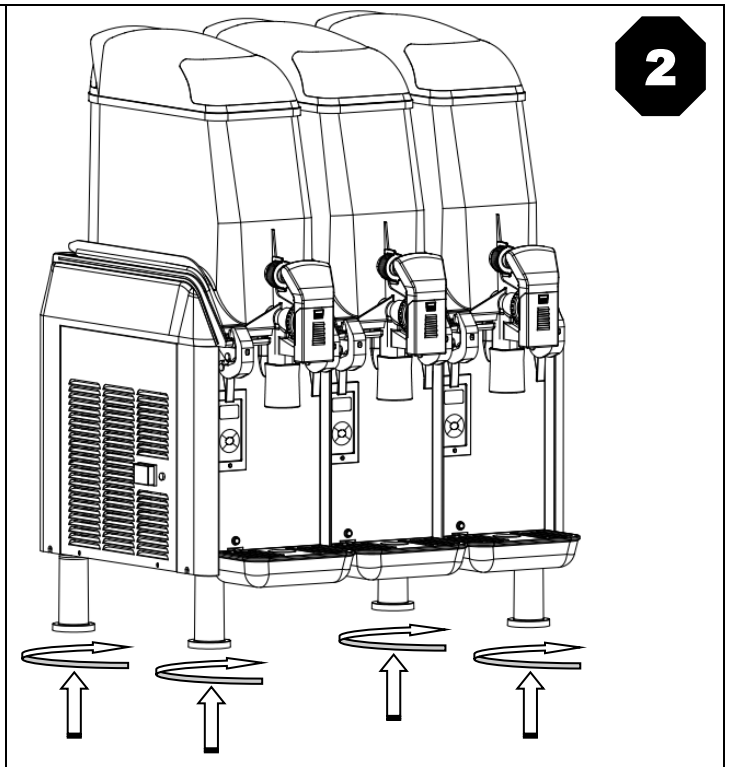
Your e-mail address will not be disclosed to any third party. _____

If yes, please provide your e-mail address _____

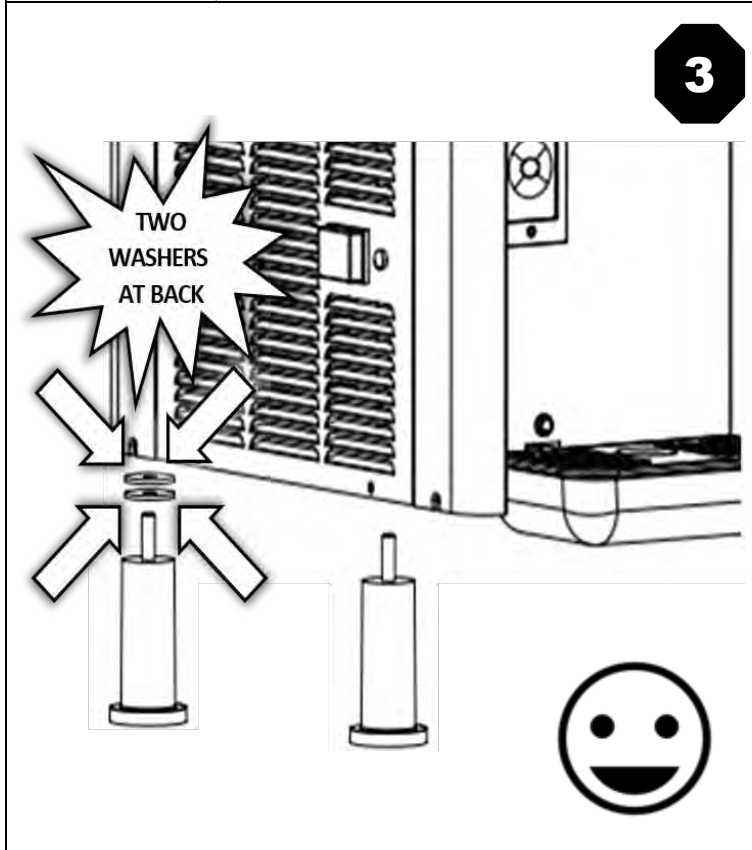
Elmeco srl American Branch Office
 652 Griffith Road, Suite E, Charlotte, NC 28217, U.S.A., Tel# (877) 435-6326
www.elmeco.com



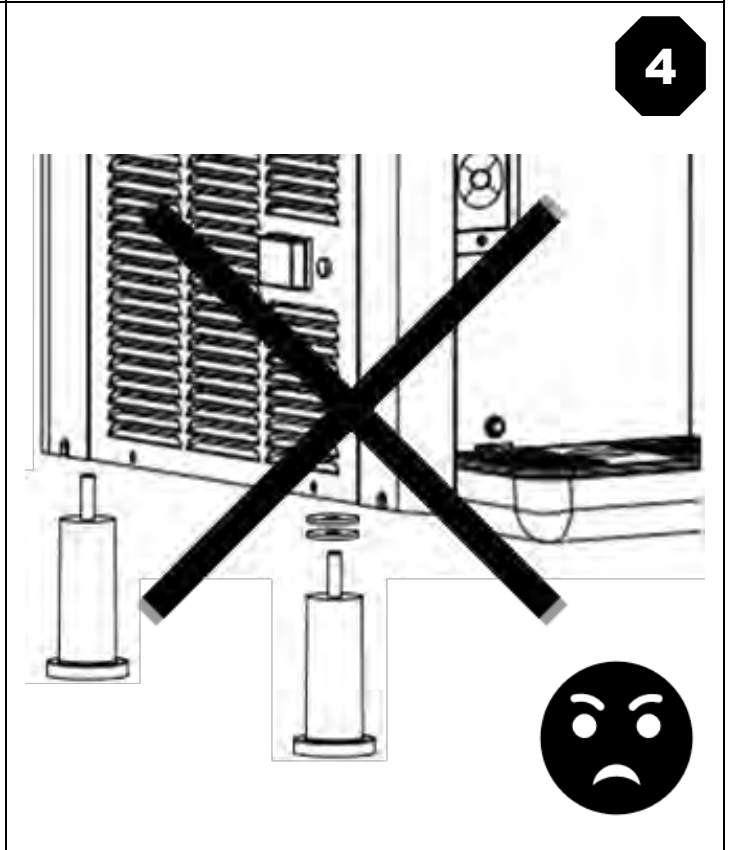
1



2



3



4

LEGS REPLACEMENT PROCEDURE

1. Unscrew and remove the four small rubber legs as shown in picture "1";
2. Take the four high plastic legs, and assembly them as shown in picture "2";

WARNING! The two washers **MUST** be fitted at the rear legs of the machine as shown in picture "3".



7790 Sears Blvd.
Pensacola, FL 32514
PH: (850) 474-1784
FX: (850) 477-2458

SALES@gulficesystems.com
PARTS@gulficesystems.com

Find Elmecco First Class Dispensers at:
gulficesystems.com

1-800-322-4853