

LIQUID AUTOFILL I-PRO



Table of Contents

Safety information.....	2	Preparation	12
Foreword.....	3	Cleaning-Guideline	17
Specifications.....	6	Trouble shooting.....	19
Autofill installation layout.....	9	Exploded view.....	20
Unit Overview.....	11	Wiring Diagram.....	22

Thank you for purchasing this quality, Liquid Autofill. For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

Electrolux Professional Inc
88 Armory Rd, Vicksburg, MS 39183 USA
Phone: 502.425.4776 Toll Free: 800.695.4500
Fax: 502.425.4664
Web: Grindmaster.com Email: csmailbox@electroluxprofessional.com
©2024 Electrolux Professional
Printed in Thailand



0424 Part # 390-00343

Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



This symbol means read the operator manual for important safety information.



This symbol means electrical shock hazard. Failure to follow safety instructions may cause electrical harm.



This symbol means do not use unit with damaged plug or cable or electrical shock hazard may result.



This symbol means moving parts hazard. Failure to follow safety instructions may cause cutting or crushing injury.



This symbol means mechanical hazard. To avoid mechanical hazards, only qualified service technicians should open this panel to perform electrical and mechanical adjustments or repairs.



This symbol means electrical shock hazard. To avoid electrical hazards, only qualified service technicians should open this panel to perform electrical and mechanical adjustments or repairs.

For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product.

DANGER: This term warns the user of imminent hazard that will result in serious injury or death.

WARNING: This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.



WARNING

Do not deform plug or cord. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

Unit must be grounded (earthed).

Follow national and local electrical codes.

Always unplug unit from power supply before servicing or cleaning.

Do not clean appliance with a water jet. Do not install appliance in an area where a water jet could be used.

FAILURE TO COMPLY RISKS PERSONAL INJURY, SHOCK HAZARD, FIRE, OR DAMAGE TO EQUIPMENT.



CAUTION

Lifting hazard. Single person lift could cause injury. Use assistance when moving or lifting.

Sharp edges can cause personal injury. Handle with care.

This appliance is designed for dispensing cold beverages. Any other use is deemed improper.

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.

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.

Cleaning and user maintenance shall not be made by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

If appliances is intended for professional use only, appliance must be installed in locations where its use and maintenance is restricted to trained personnel. If appliance is intended to be used by untrained persons, appliance must be installed in locations where it can be overseen by trained personnel.

For safe and proper operation the appliance has to be placed in a stable horizontal position.

NOTICE

Observe machine voltage configuration. Do not apply improper voltage to machine or damage to machine will occur.

Do not use extension cord. This dispenser is not suitable for outdoor use.

Clean and sanitize unit before first use. This dispenser is suitable for use at any altitude and at ambient temperatures between 4°C and 30°C.

For safe and proper operation, the appliance must be placed in a stable, vertical position.

Airborne noise emissions: Measured A-weighted noise levels of the product are less than 70dB(A).

Recycling information:

Electrical and electronic equipment (EEE) contains materials, components and substances that may be hazardous and present a risk to human health and the environment when waste electrical and electronic equipment (WEEE) is not handled correctly.

Equipment marked with the below crossed-out wheeled bin is electrical and electronic equipment. The crossed-out wheeled bin symbol indicates that waste electrical and electronic equipment should not be discarded together with unseparated household waste, but must be collected separately.



For this purpose all local authorities have established collection schemes under which residents can dispose waste electrical and electronic equipment at a recycling centre or other collection points, or WEEE will be collected directly from households. More detailed information is available from the technical administration of the relevant local authority.

Users of electrical and electronic equipment must not discard WEEE together with household waste. Residents must use the municipal collection schemes to reduce adverse environmental impacts in connection with disposal of waste electrical and electronic equipment and to increase opportunities for reuse, recycling and recovery of waste electrical and electronic equipment.



Foreword

The installation, use, and maintenance manual (hereinafter Manual) provide the user with information necessary for correct and safe use of the machine (hereinafter "machine" or "appliance").

The following must not be considered a long and exacting list of warning, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personal authorized to operate on the machine, regarding its use and maintenance.

Manual

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

The manual must be carefully kept for the entire life of the machine, until scrapping.

The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

This manual is intended for:

- . the carrier and handling personnel;
- . installation and commissioning personnel;
- . the employer of machine users and the workplace manager;

Additional Notices (cont.)

operators for normal machine use;

. specialized technicians = after-sales service.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorized Service Center to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals, and property. The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.

Copyright

No part of this manual may be reproduced. This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of manufacturer.

Rating / data plate

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate (rating plate on back of machine. Do not remove, tamper with, or make the machine's marking illegible. Refer to the data given on the machine's marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.). When scrapping the machine, the marking must be destroyed.

Responsibility / Liability

The Manufacturer declines any liability for damage and malfunctioning caused by:

- . non-compliance with the instructions contained in this manual;
- . repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- . operations by non-specialized technicians;
- . inadequate maintenance;
- . improper machine use;
- . unforeseeable extraordinary events;
- . use of the machine by uninformed and untrained personnel;
- . non-application of the current provisions in the country of use, concerning safety. Hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

Reasonably foreseeable improper use includes;

- . lack of machine maintenance, cleaning and periodical check;
- . structural changes;
- . tampering with the guards or safety devices;
- . wrong machine installation;
- . non-compliance with the requirements for correct machine use;

Additional Notices (cont.)

. other actions that give rise to risks not eliminable by the Manufacturer.

ATTENTION The previously described actions are prohibited!

Residual risks

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices, Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks. For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Electrocution	Contact with live parts during maintenance operations carried out

Operator requirements

Characteristics of personnel trained for normal machine use.

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

Characteristics of personnel enabled to operate on the machine.

The Customer is responsible for ensuring that persons assigned to the various duties:

- . read and understand the manual;
- . receive adequate training and instruction for their duties in order to perform them safely;
- . receive specific training for correct machine use:

Operator qualified for normal machine use..

He must have at least:

- . knowledge of the technology and specific experience in operating the machine;
- . adequate general basic education and technical knowledge for reading and understanding the contents of the manual;
- . including correct interpretation of the drawings, signs and pictograms;
- . sufficient technical knowledge for safely performing his duties as specified in the manual;
- . knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdown, worn electrical cable sheathing, etc.) the operator for normal machine use must immediately unplug unit.

 **WARNING: ELECTRIC SHOCK HAZARD!** Machine maintenance, checking and overhaul operations must only be carried out by a specialized technician or the After-Sales Service, provided with suitable tools and ancillary means.

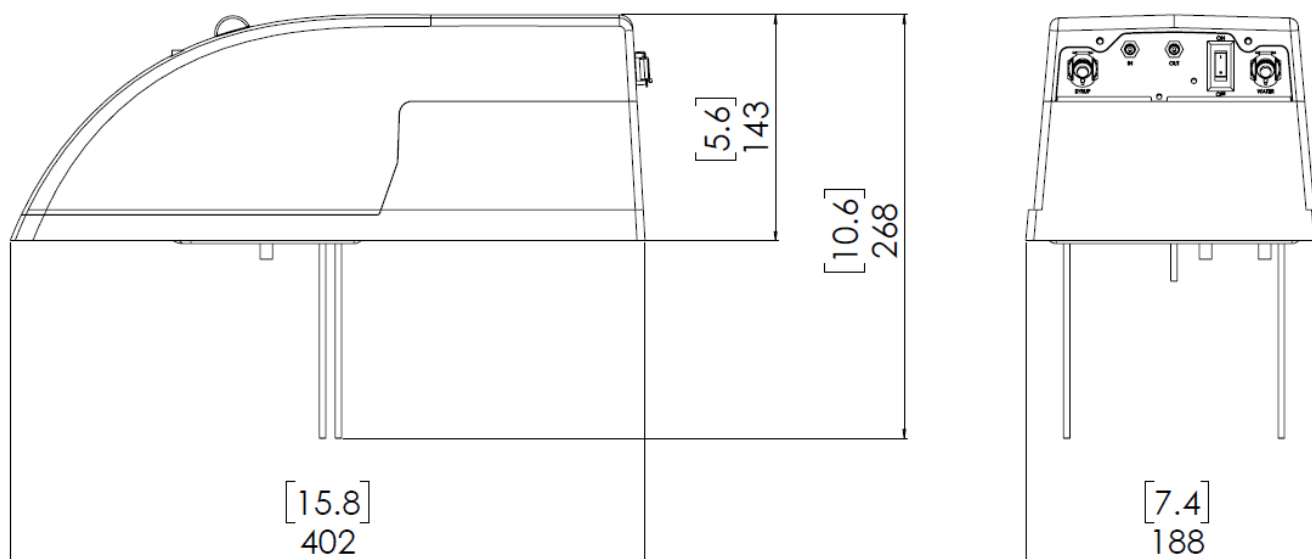
Put the machine in safe conditions before starting any maintenance operation.

Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

After carrying out maintenance make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.

Scrapping When scrapping the machine, the "ETL, UL, NSF, CE" marking, this manual and other documents concerning the appliance must be destroyed.

Specifications



Dimensions [in] mm.

Features/Specification	AFI-16	AFI-22
Electrical	12VAC, 3A	12VAC, 3A
Supplied transformer	120V, 60Hz, 36Watts	230V, 50Hz, 36Watts
Water supply	Minimum 30psi (200 kPa) and maximum 120psi (800 kPa)	
Syrup/product supply	CO ₂ pump with maximum pressure 60 psi (400 kPa)	
Low pressure cut-off	Lower than 5 psi (33 kPa)	

NOTES:

This product is not suitable for pulpy or particulate products.

TOOLS NEEDED:

1. Brix Cup or Refractometer
2. Flat & Phillips head screwdrivers
3. Empty pitcher or bucket
4. Oetiker crimping tool
5. Adjustable pliers or wrenches
6. Teflon tape.

PARTS NEEDED:

1. 3/8" Braided hose
2. Oetiker clamps for hose connections
3. (Qty. 2) 3/8" food contact rated barbed hose splicer.
4. (Qty. 2) 3/8" water shutoff valve
5. (Qty. 3) 3/8" U-bend manifold

SITE INSPECTION:

1. Ensure that all (3/8" ID) syrup and water supply lines have been run and installed to the location of the IPRO machines.

Note:

Ensure that there are separate lines run for each syrup flavor to the installation location of the IPRO machine. Also ensure that all the correct syrup & Co2 lines have connections to the proper BIB pumps with all hoses and connections installed ready to extract from the BIB flavors.
(BIB flavors must be present and ready to hookup to BIB extraction system).

If any of these items are not installed or missing at the installation location, do not proceed with installation unless all these requirements are met above.

IPRO SETUP:

1. Unpackage the machine.
2. Rest the machine on a sturdy, flat surface making sure it is well ventilated by leaving a gap of 8 inches around it and do not install it near heat sources; *we recommend you maintain a room temperature between 75 and 100°F*
3. *Exchange 2" legs with the longer 4" legs for Dave's Hot Chicken Installs.*
4. Check that the power mains voltage meets the specifications on the equipment identification plate and that the output available meets the device's power requirements. Fit the plug into an earthed socket, removing all multiple adaptors.
5. Rinse the bowls thoroughly before filling, with warm sanitized water.
6. Assemble the parts of the dispensing tap, making sure that the gaskets (J) are lubricated with food safe lubrication gel provided so that the tap slides smoothly back into its fixed position, until it's completely inserted (see figure 24).

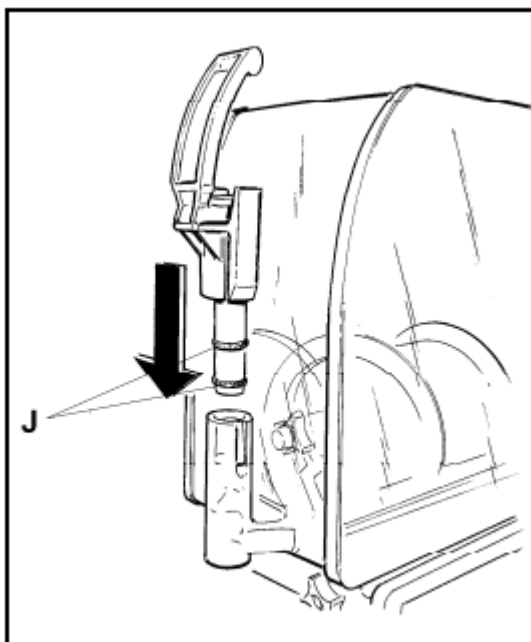


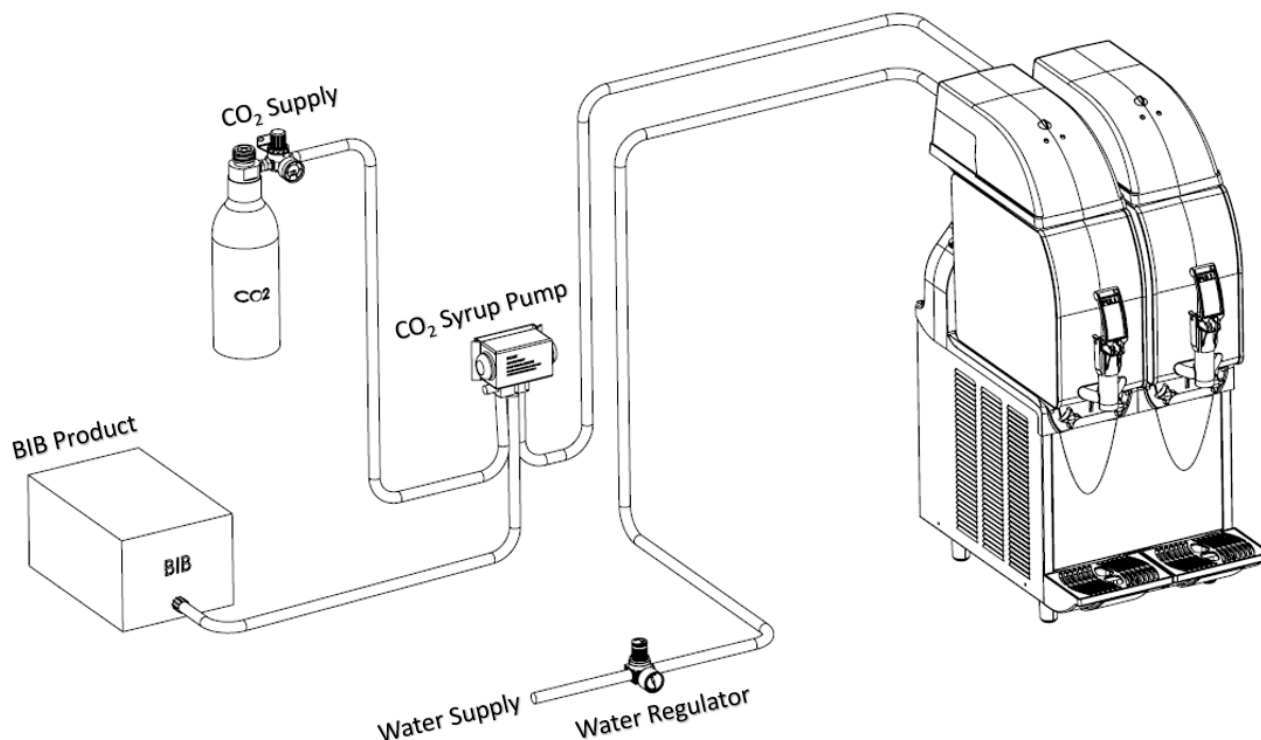
Fig. 24

7. *The installation must be carried out in accordance with the manufacturer's instructions. Failure to comply with the positioning and installation instructions may impair the machine's operation.*

Note:

Do not obstruct the ventilating grill and heat dispersion grill, since insufficient ventilation may not only reduce the efficiency of the machine, causing it to function inadequately, but may also cause serious damage to the machine.

Autofill Installation layout



WATER SUPPLY CONNECTION

NOTICE: This equipment must be installed in compliance with applicable Federal, State, and/or Local Plumbing codes having jurisdiction. This product requires an approved back flow prevention water device, such as a double check valve, to be installed between the machine and the water supply.

Incoming pressure must be greater than 30 psi (200 kPa) and not more than 120 psi (800 kPa). If the water pressure greater than 80 psi, a pressure reducer must be installed that limits water pressure to the appliance.

A screen or filtration system of at least 100 mesh (100 strands per 1.0 in [25 mm]) shall be installed immediately upstream of all check valve type backflow preventers used for water supply protection. The screen shall be accessible and removable for cleaning or replacement.

Water pipe connection and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with Federal, State and local codes.

⚠ Old hose-sets shall not be used to install with appliance.

Electrical Hookup and preparation

⚠ **WARNING: ELECTRICAL SHOCK HAZARD**

Installation of this appliance should be performed by authorized service personnel only. Improper installation could result in electrocution.

⚠ **WARNING: ELECTRICAL SHOCK HAZARD**

Disconnect power at branch circuit before servicing.

NOTICE: This equipment must be installed in compliance with applicable Federal, State, and/or Local electrical codes having jurisdiction.

⚠ Do not use supply damaged supply cord. If supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified person in order to avoid a hazard

⚠ Do not use extension cord.

🔌 The Appliance is only be used with the [power supply unit provided with the appliance.

AUTOFILL LID SYSTEM SETUP: (Installing proper hose and fittings refer to fig. 1 as a reference)

1. Using Teflon tape, assemble the water regulator with pressure gauge and (2) 3/8" threaded barb fittings (fig.2).



(fig. 2)

2. Install **shutoff** on the water supply along with the (3) U-bend splitters with hoses and clamps long enough to reach to the bottom of the IPRO2-M.



3. Install the water regulator (fig.2) with **Autofill Check-valved** input connector with hose and clamps long enough to reach the autofill water input connection.



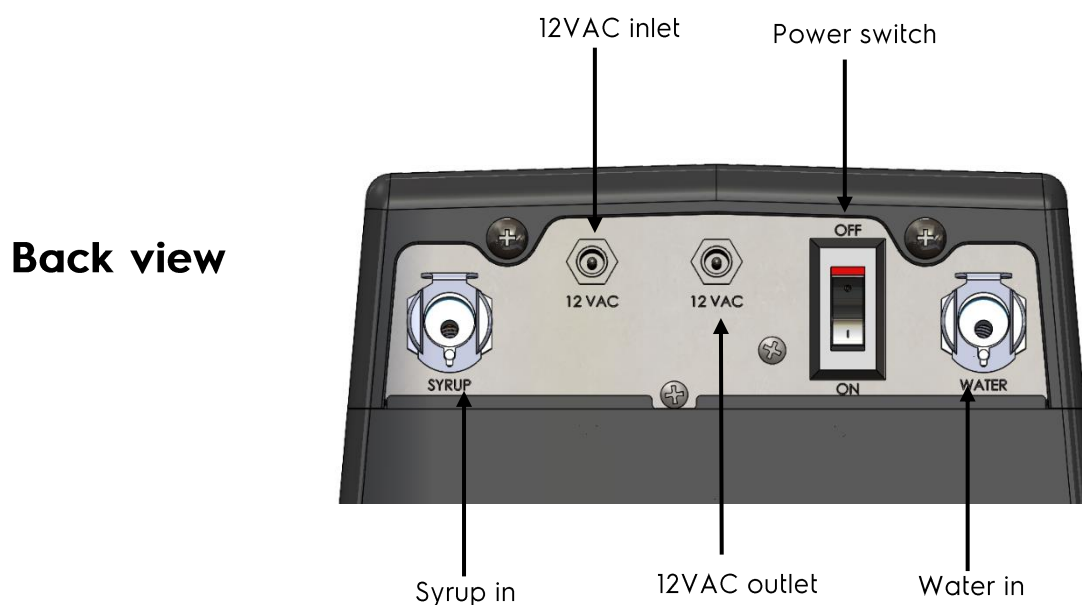
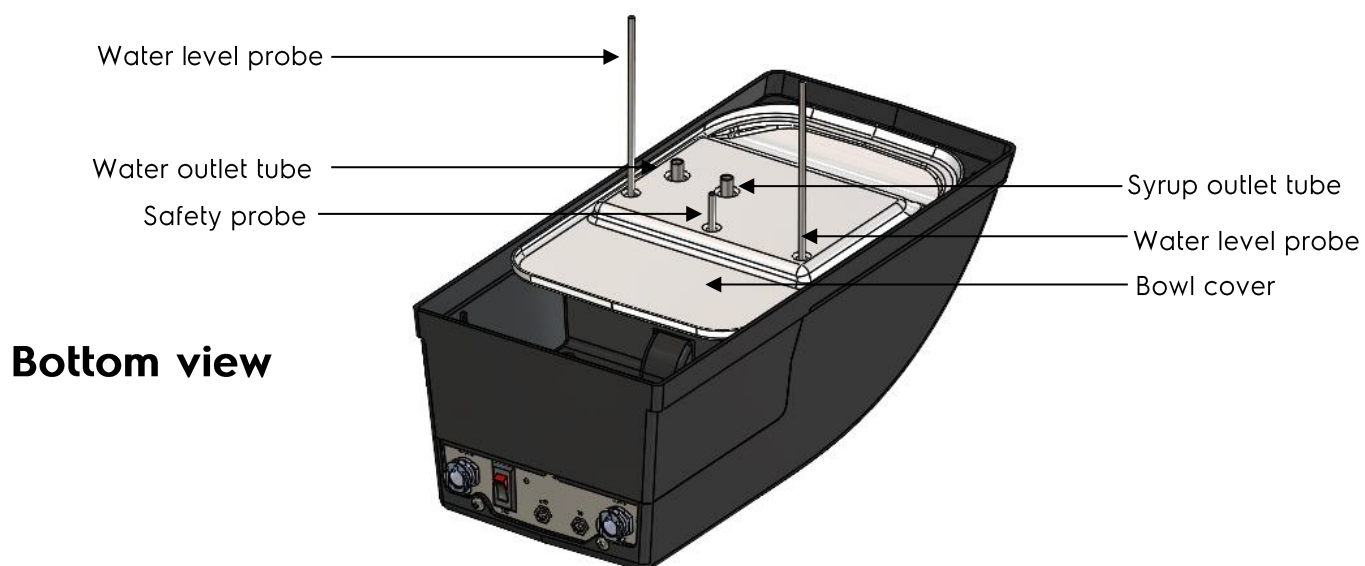
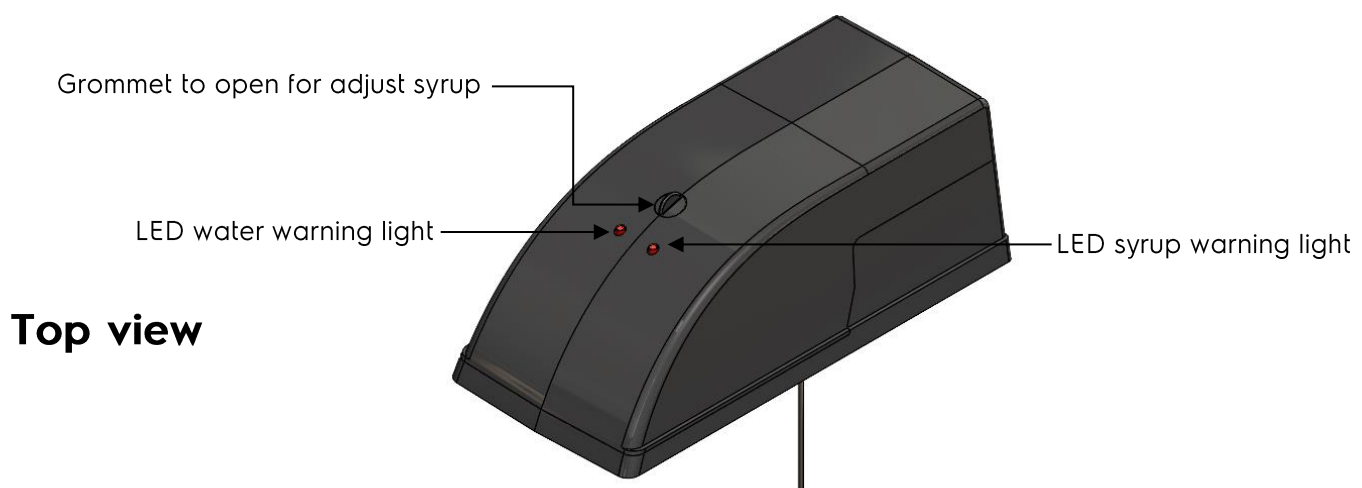
NOTE: The white arrows on the back of (Fig 3.) below indicate water flow from main supply. If it is installed incorrectly water will not flow through the water regulator.



(Fig. 3)

4. On the syrup lines, install the Barbed Splicer and **Autofill Check-valved** input connector with hose and clamps long enough to reach the autofill syrup input connection.

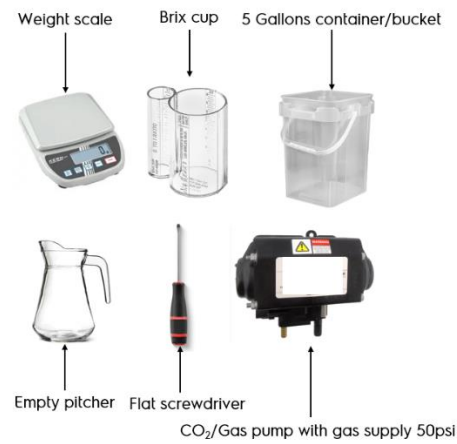
Unit Overview



Preparation

Tools required.

- Weight scale
- Brix cup
- 5 Gallons container/bucket
- Empty pitcher
- Flat screwdriver
- CO₂/Gas pump with gas supply 50 psi.



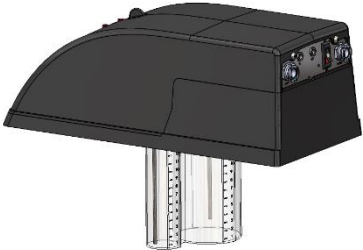
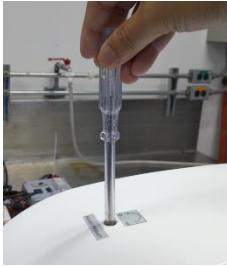
AUTOFILL LID INSTALLATION & OPERATION:

 Place masking tape on microswitch to make it easier to brix. (Remember to remove tape when brixing is complete).	Note: If the microswitch is not engaged the Autofill Lid will not operate.
 1. Install Autofill Cover unit on top of IPRO unit.	 2. Connect water inlet tube to back of Autofill unit
 3. Connect Syrup/Product inlet tube to back of Autofill unit	 4. Connect Power 12VAC to AC inlet jack on the back of Autofill unit.
 5. Connect power extension to the second Autofill unit if applicable	 6. Turn on water supply and check for any leakage. Adjust water regulator to 40 psi.



	
7. Turn on Syrup supply and check for any leakage. (Co2 pressure should be between 40 to 60 psi).	8. Turn on Autofill Power Switch
9.  Please turn off Autofill power switch every time before replace product	10. Make sure the water pressure is at 40 psi while the autofill is filling the bowl.

Product preparation and Brix Calibration

	
1. Place Autofill unit on machine or a 5-gallon bucket & Turn on Autofill power switch.	2. The first cycle of product and water will take some minutes until both product and water out from outlet pipe. Then turn off power switch.
	
3. Use Brix cup to measure volume of Product and Water. Turn on switch and let the product and water flow to brix cup. Follow the recommended ratio of water to syrup mix located on the BIB.	4. Adjust syrup screw knob to increase or decrease product. Estimate 1/2 turn of clock represents until a noticeable difference in brix. Then 1/4 turn thereafter. (Purge lid for 3 seconds between adjustments).
 (Fig. 4)	5. After Brixing calibration is complete. Install the Clear Splashguard (Fig. 4) on top of the IPRO bowl and under the Autofill Lid. <i>Carefully threading the probes through the holes in the splashguard.</i>

	 Outlet at bottom
6. Now the Autofill unit is ready to use. <i>Please allow each lid to fill one bowl at a time.</i>	7. Recommend position for BIB, the outlet should be located at the lowest position so no product left over inside bag.

 **NOTE:** If the BIB is installed improperly, the autofill will draw air instead of product & the brix ratio will become so low that the product will freeze too hard and prevent the auger from turning and could lead to auger motor failure. Some BIB manufactures incorporate an air bubble in the bag to add pressure from the top to help improve product extraction from the bottom outlet.

IPRO OPERATING INSTRUCTIONS:

1. To dispense the product, position the cup under the tap and pull the dispensing lever (see figure 12).

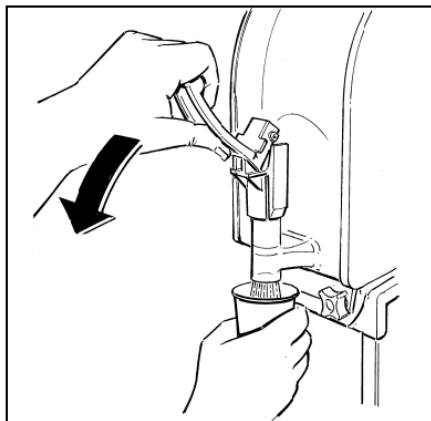


Fig. 12

2. Adjusting the consistency: to alter the consistency of the product, turn the screws located on the back of the machine in the following way: clockwise to make the product less dense, counterclockwise to make the product denser (see figure 13).
3. For the initial install it is recommended to adjust (B) so that it is at $\frac{1}{4}$ from (-). Adjust higher or lower if needed after running the machine for several hours to whatever consistency level you desire.

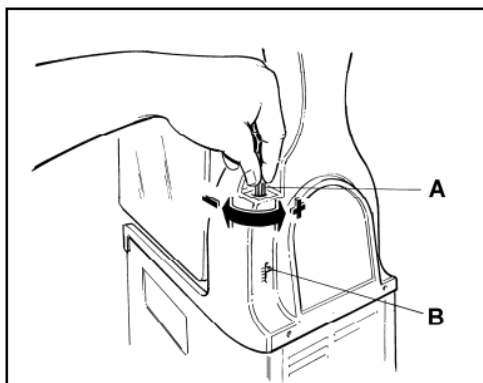


Fig. 13

NOTE: This device only changes the consistency of the product to be dispensed. It does not affect the cooling temperature of the product.

SETTING THE MACHINE TIMER:

NOTE: It's important to set the machine timer on every machine installed. This will prevent over freezing and separation of product during prolong freeze intervals.

1. Set the hours by turning the external ring clockwise (fig. A);

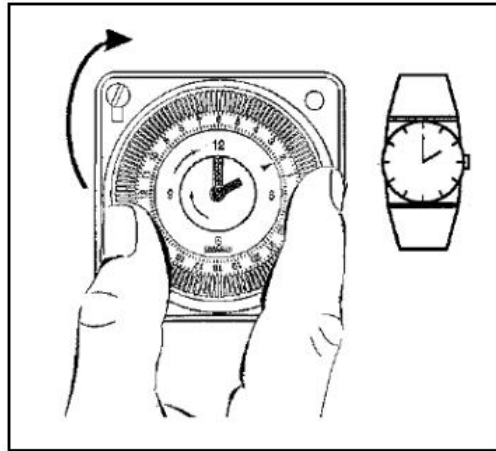


Fig. A

2. **CAUTION:** the external ring is divided in two sectors of 12 hours each, respectively marked with AM for time hours between 0 and 12 and with PM for time hours between 12 and 24; verify to have correctly set the desired time hour on the desired side of the ring.
3. Set the minutes by turning the minutes hand on the internal ring clockwise (fig. B);

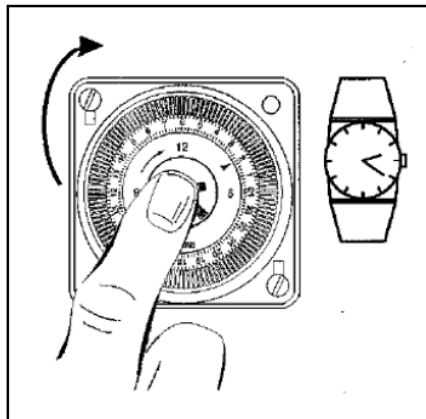


Fig. B

4. The timer is powered when the plug is connected to the mains, in case the unit is disconnected, it has an internal battery that will keep the right time for 150 hours.

TIMER ACTIVATION:

CAUTION: the timer can modify the unit behavior only when the unit itself is operating in freeze or defrost mode.

1. To activate the timer into a precise time period, it is sufficient to move the correspondent tabs from the internal OFF to the external ON position (fig.C).

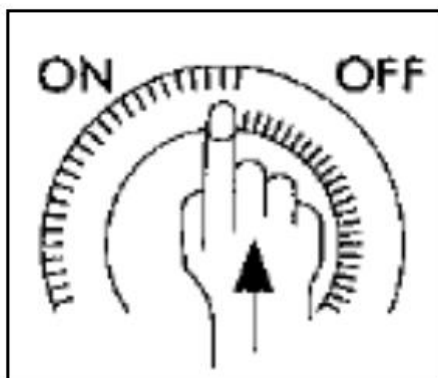


Fig. C

2. When the timer is activated (white tabs on the external ring on the ON position, (fig.C), the unit will operate in defrost mode also if the switch number 2 is in the freeze position.



IMPORTANT NOTES:

Check with the restaurant manager as to what times you should set the machine timer on & off. (Please allow at least 60 minutes until product is ready). Ex. If the location opens at 9 am set the defrost to turn off at 8 am.

Remember this document is just a setup guide, please refer to the owner's manuals for cleaning and sanitation processes and any important cautions or warnings when operating this machinery.

Cleaning -Guideline

Please follow the cleaning instructions provided by the product manufacturer. Local health codes also dictate cleaning frequency. Please consult your local regulations.

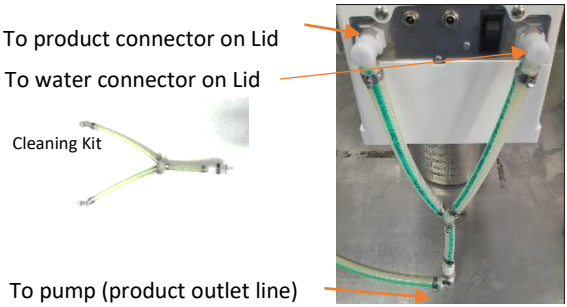
*Note: Cleaning procedures differ for the Autofill System and IPro.

DO NOT IMMERSE LID INTO WATER

Tools

1. Sanitizer, Kay5 or Stera-Sheen Green label or similar
2. Clean wash clothes.
3. Bucket 5 gallons.
4. Empty pitcher (minimum 2 liters).
5. BIB connect (opened).
6. Cleaning adaptor

Rinse and Cleaning

1. Turn off Beverage unit (Simplicity or IPRO) and Autofill Lid	2. Drain product from Bowl
3. Remove BIB connector and connect to BIB cleaning adaptor  	4. Fill 1 gallon of warm water (105-140F) 
5. Put BIB cleaning adaptor into Warm water. 	6. Turn on autofill Lid. 
7. Turn off Lid when warm water bucket is empty 	8. Disconnect Water line and Product line then connect product line outlet to cleaning adaptor.  To product connector on Lid To water connector on Lid Cleaning Kit To pump (product outlet line)
9. Mix Sanitizer with warm water (105-120F) for 2 gallon. 	10. Put BIB cleaning adaptor into Sanitizer 

11. Turn on autofill switch and allow it run until sanitizer bucket is half empty	12. Turn off Autofill lid
13. Allow sanitizer sit for 5 mins	14. Turn on Autofill Lid and allow 0.5 gallon of sanitizer run through

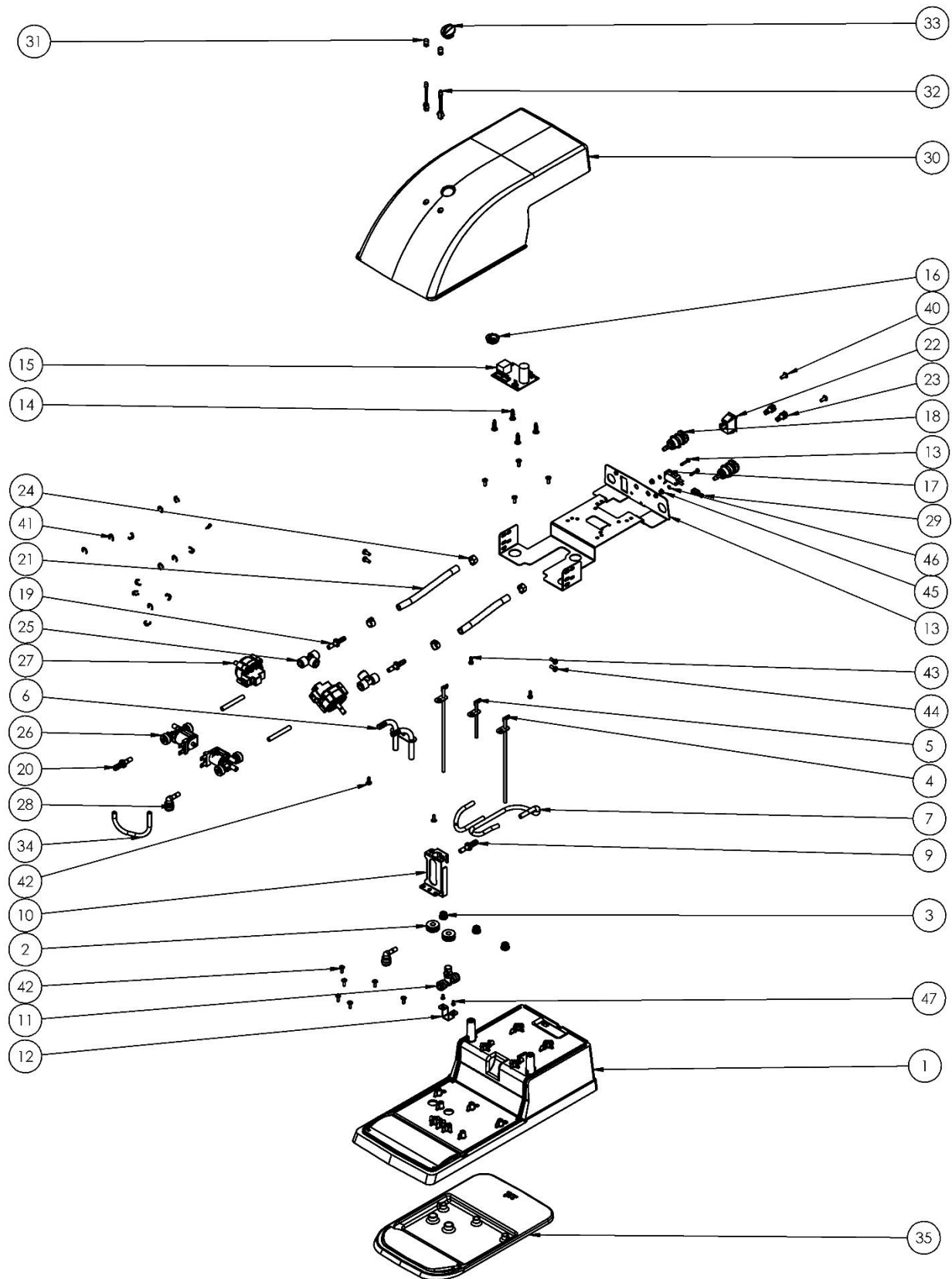
Sanitizing

15. Turn off Autofill lid	16. Allow solution to sit for 2 minutes. Turn on Autofill Lid again to allow the remaining Sanitizer to be dispensed.
17. Turn off Autofill Lid	18. Detach the BIB cleaning adaptor
19. Reattach the water and product BIB Line	20. The Autofill lis is now ready to use.

Trouble shooting

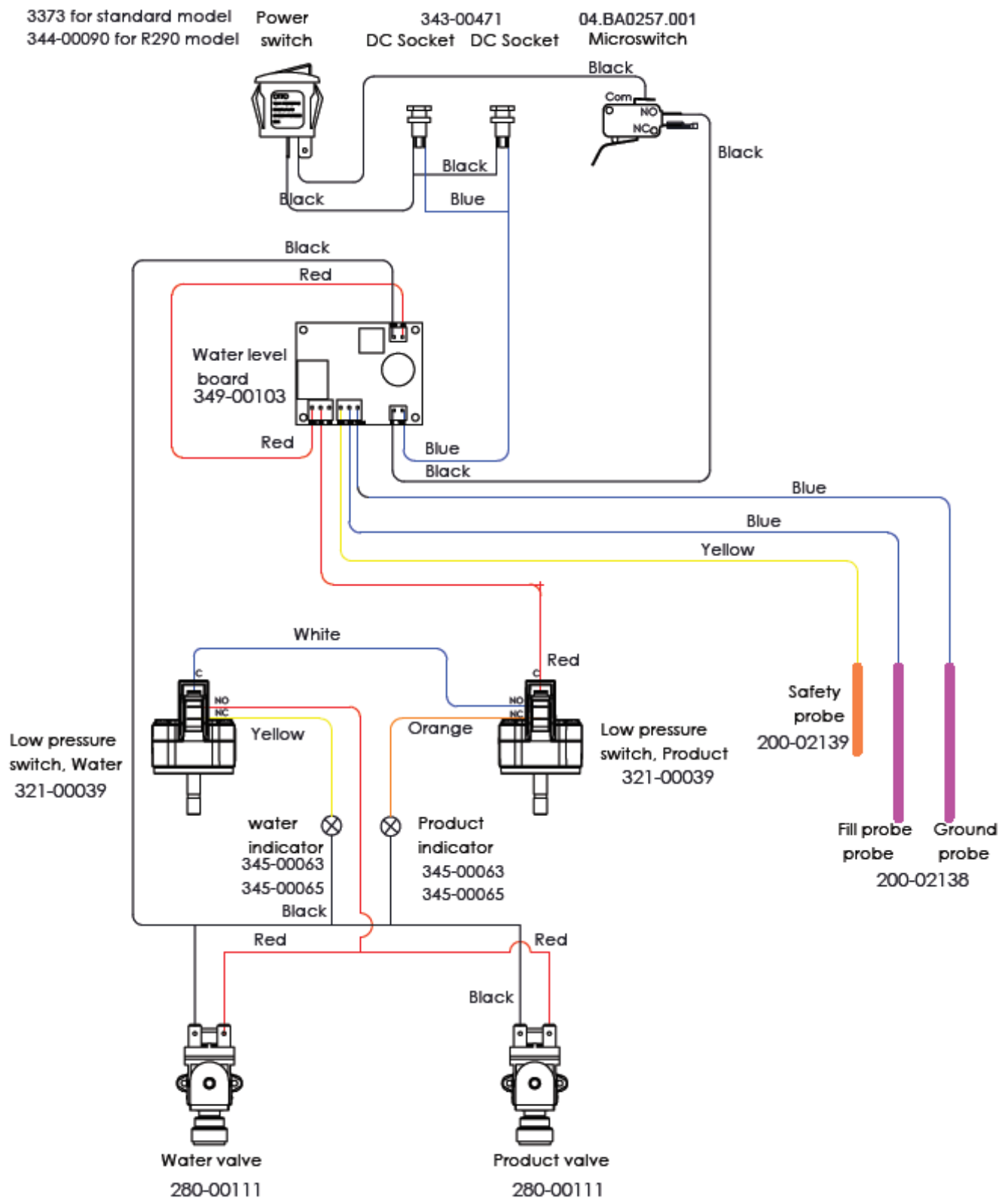
Symptoms	Causes	Solution
Water does not fill, Led water out lid.	Water pressure is low	Check water inlet pressure and fix the water source
Product does not fill, LED syrup out lid	Product bag is empty	Replace Bag in box
Product fill to safety probe	Level probe connection fail	Check level probe wiring and replace if it disconnected
Product overflow	Controller malfunction or wiring disconnected	Check wiring harness connection if every connection point is fine then replacing controller
Leakage		Turn off Autofill cover then call service team.
Product does not stop filling	Level probes disconnect. Wiring may be damaged or disconnected	Check wiring harness.

Explode View



ITEM NO.	PART NUMBER	Spare part Code	DESCRIPTION
1	210-00969	0GMJW8	Bottom Cover, Autofill I-PRO
2	290-00210	0GMJXD	GROMMET, OUTLET PIPE I PRO
3	290-00214	0GMJXE	Grommet Water Level Probe I Pro
4	200-02138	0GMJW4	Water Level Probe Common
5	200-02139	0GMJW5	Water Level Probe Safety
6	200-02136	0GMJW2	Weldment Outlet Tube I-Pro
7	362-00001	0GM1JH	TUBING-3/16ID X 5/16OD SILICONE
8	310-00044	0GMJXL	Tube Elbow Union 1/4"
9	359-00154	0GMJY3	Tube Barb Connector, Stem 1/4 x 5/16 barb
10	200-02144	0GMJW6	Bracket Reducing Valve I-PRO
11	310-00041	0GMJXJ	Reducing valve
12	200-02145	0GMJW7	Clip lock, reducing valve 1"
13	200-02137	0GMJW3	Bracket Autofill I-Pro
14	354-00048	0GMJY1	Standoff Dia. 4.0 X 6.4 mm.
15	349-00103	0GMJXX	Water level cotrol, Autofill
16	300-00001	0GMJXG	OPEN BUSHING 19mm. (PGSA-1519A)
17	04.BA0257.001	0SP282	Safety Micro Switch
18	359-00251	0GMJY4	1/4" Hose Barb Valved Panel Mount Coupling Body
19	359-00254	0GMJY5	Tube Barb Connector, STEM OD. 1/4", Hose ID. 1/4"
20	359-00154	0GMJY3	Tube Barb Connector, Stem 1/4 x 5/16 barb
21	362-00287	0GMJY6	Tube High Pressure ID 6.35mm, OD 12.7mm
22	3373	0GM2ID	Switch Rocker On-Off
23	343-00471	0GMJXO	DC Socket connector, 12V 5A
24	354-00049	0GMJY2	Single Ear Clamp SS. 12.0-14.5mm. 1/4" Hose
25	310-00043	0GMJXK	Tee Union, Size: 1/4"
26	280-00111	0GMJXC	Shut off valve, 12VAC/DC
27	321-00039	0GMJXN	Low Pressure Switch SWI-L 1130
28	310-00044	0GMJXL	Tube Elbow Union 1/4"
29	343-00479	0GMJXS	0.187" Quick connect Female Fully Insulated
30	210-00970	0GMJW9	Top Cover, Autofill
31	345-00065	0GMJXU	Lens
32	345-00063	0GMJXT	LED lighting, 12V, OD.5.0mm.
33	290-00216	0GMJXF	Grommet Top Cover I-PRO
34	362-00248	0GM1JJ	PE Tube, OD 1/4"xID 0.165
35	210-00971	0GMJXA	Bottom Lid I-PRO
36	310-00035	0GMJXH	Water regulator
37	310-00046	0GMJXM	Fit Quick Thread to Tube Straight Fitting 1/4" NPT to 3/8" Hos
38	343-00472	0GMJXP	Jack power cable
39	359-00165	0GM1JC	3/8 HOSE BARB NON-VALVED ELBOW COUPLING INSERT
40	350-00124	0GM3FF	SCREW_JT. SUS. M.4X10
41	210-00982	0GMJXB	Locking Clip 1/4"
42	350-00036	0GMJXY	SCREW_JF SUS 4X12
43	350-00007	0GM25E	SCR M3.5X1.65X10 PN PH PLASTITE
44	350-00049		SCREW_PAN HEAD PLASTITE_SUS M4X10
45	351-00052	0GMJY0	Flange nut SUS M3x0.5
46	352-00012		SCR M3 X 7MM TYPE B PH PN SS

Wiring Diagram



Electrolux Professional Inc 88 Armory Rd, Vicksburg, MS 39183 USA
Phone: 502.425.4776 Toll Free: 800.695.4500
Fax: 502.425.4664
Web: Grindmaster.com Email: csmailbox@electroluxprofessional.com
©2024 Electrolux Professional
Printed in Thailand

