

# Riva ice cream Equipment Setup Guide

## start here...

Position the Dispenser on a suitable bench that can safely support the following weight:

- Single Flavour loaded **150kg**
- Two Flavour loaded **220kg**

The Single Dispenser can go safely on top of the 4C Tempering Cabinet.



### 1.

Plug the Dispenser and Tempering Cabinet into standard 240 volt 10amp power and turn on. The Tempering Cabinet will turn on automatically.



### 2.

The Dispenser requires the red power button inside the Dispenser door to be turned on.



### 3.

Press the black up button to lift the Ram Plate.



### 4.

Take the Ram Plate up as far as it will go.



### 5.

Ensure the Base Plate is in position.



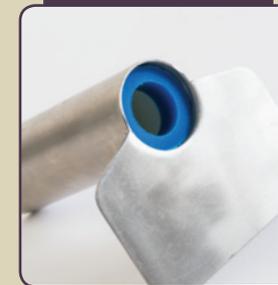
### 6.

First assemble the Dispensing Nozzle in the order below:



1. Stainless Steel Nozzle
2. Silicone Cut Off Seal on bottom
3. PVC Nozzle Insert in the middle
4. Silicone Donut Seal on the top

Assembled Nozzle:



Then place inside the Dispenser and align with the hole on the bottom.



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# Riva ice cream Product Preparation

7.

Riva Ice Cream & Yoghurt will come via your Frozen Food Distributor.

Place your Riva products into the Tempering Cabinet.



8.

Place the Ice Cream Container onto a clean bench and remove the top Transport Lid.



Do not remove the Inner Plunger Cap.

This must remain on at ALL times.



9.

Turn the Container upside down and insert the Container Cutter blade facing down.



Using firm pressure turn the Container Cutter clockwise and remove the seal.



10.

You are now ready to insert the Container into the Dispenser.

Ensure you line up the two holes as per the picture below.



Remove the black Hygiene Cover.



Press the green Button to pour.



11.

You can adjust the Speed Control as required.



*You are now ready to go...*



*Real ice cream, real easy.*

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