

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 **230kg**



1.

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

** Ideally separate power sources*



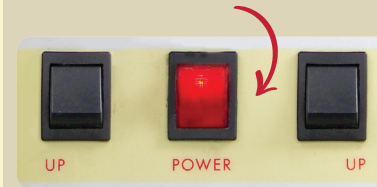
Before adding product, leave the Dispenser and Tempering Cabinet to come to temperature for

One hour



2.

Turn on the Dispenser using the red power button inside the Dispenser door. The Tempering Cabinet should turn on automatically.



3.

Press the black 'UP' button to lift the Ram Plate up as far as it will go.



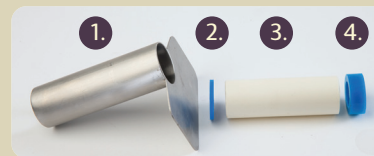
4.

Ensure the Base Plate is in position.



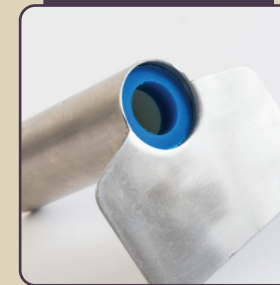
5.

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.



Real ice cream, real easy.

Call us today on 1800 111 123 rivarealeasy.com



Riva ice cream Product Preparation

6.

Riva Ice Cream will be delivered via your Frozen Food Distributor.

Place your Riva products into the Tempering Cabinet.



Let the Ice Cream reach optimal temperature for a minimum of 24 hours.

7.

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.



8.

Turn the Container upside down onto a clean surface and then remove the plug.



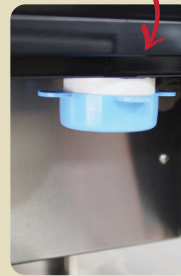
9.

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 blue Hygiene Cover.



Press the green Button to pour.



10.

You can adjust the Speed Control as required.



You are now ready to go...



Real ice cream, real easy.

Call us today on 1800 111 123 rivarealeasy.com