



Operation Manual

For ModelSEMB40

Be sure you read it, before operate

Table of contents

Procedure

Step 1 Line connection(P4)

Step 2 Install The Dispenser Door(P3,P5)

Step 3 LCD Display Panel and Function Button(P6)

Step 4 First cleaning(P7)

Cups clearance and Pre-cooling settings

Step 5 Pour Ingredients (P8)

Step 6 Ice cream Hardness adjustment (P9)

**Step7
(P10)**

Step 8 Auto Ice cream Production(P11)

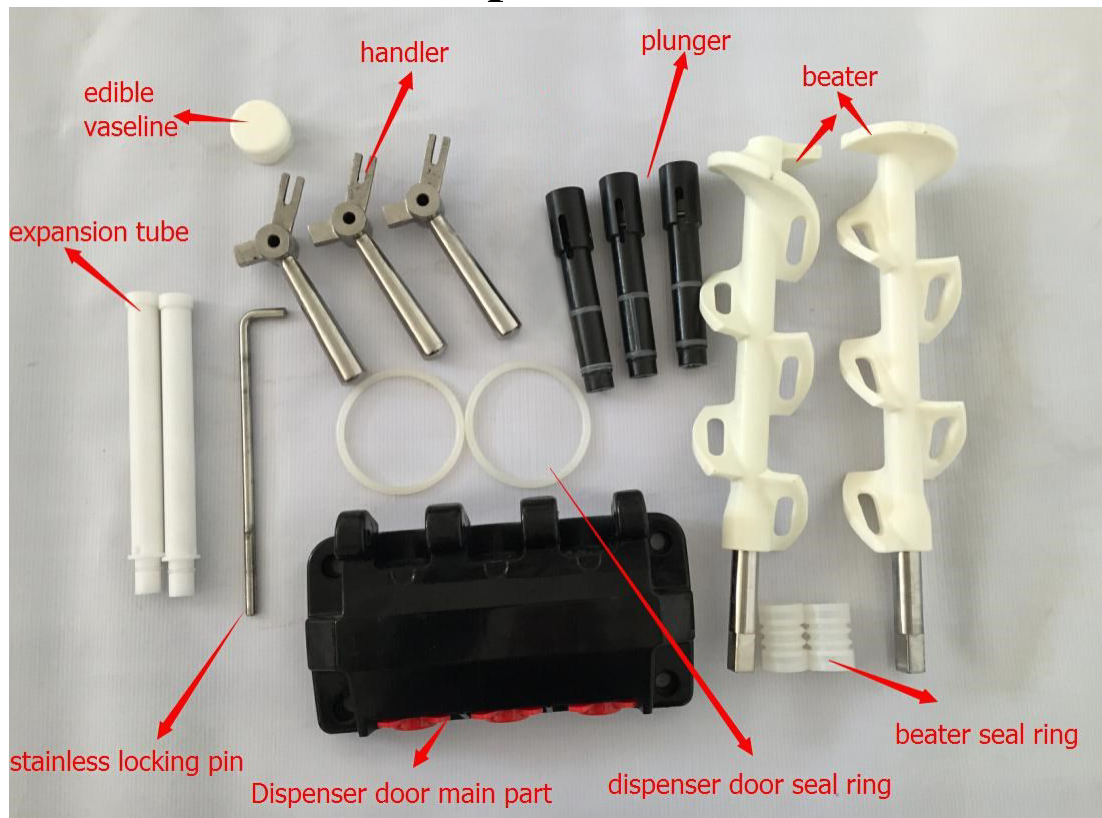
Step 9 After Production, Cleaning the machine (P12)

Step 10 Troubleshooting Guide(P13)

Appendix: 1.Machine Testing Notice(P14)

2.Cylinder Frozen Introduction (P15)

1: Dispenser door

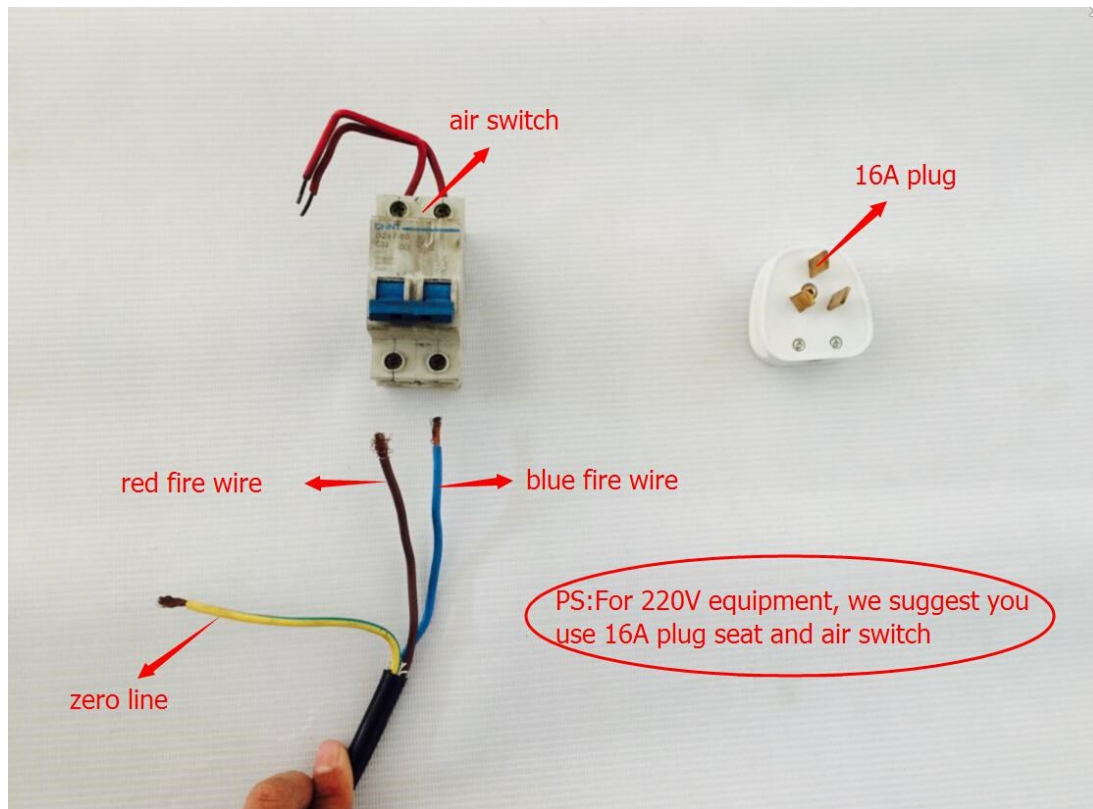


Brief Introduction

1. Edible Vaseline: daub it to plunger seals and dispenser door seal ring, function for lubrication and seal
2. beater seal ring: put onto end of beater
3. Expansion tube: increase expansion rate

Note: 3 plunger, middle of them have 'I' section, different from any others

2: Line Connection



PS:

For 220V/60Hz equipment, we suggest you use

1.16A plug seat and air switch.

2.Voltage need 200V-240V ,

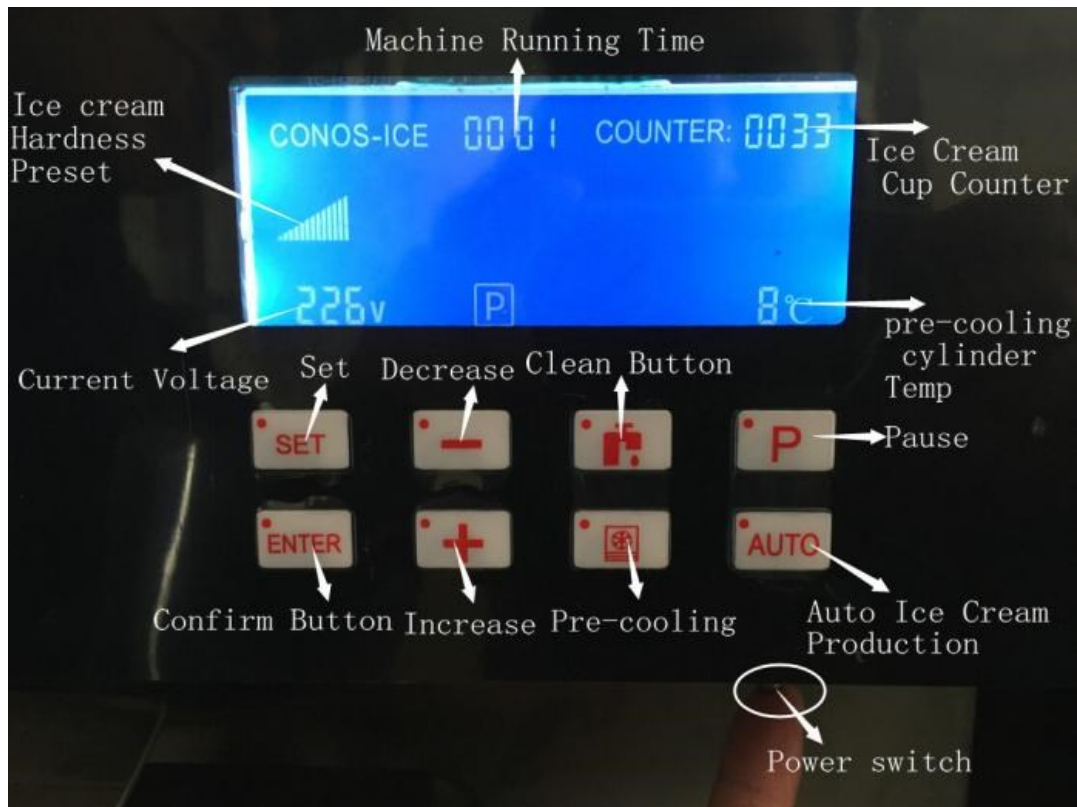
3.Wire rod OD need 2 mm²

PS: Keep more than 20cm for grille exhaust

3: Beater assembling, Dispenser Door



4: LCD panel Description



Note: Power Switch below panel

Notice the current voltage, the voltage zone:205-240V.

5: First Cleaning

(Note: if the weather is cold, first start machine will have hiss voice or show blue screen JJ on LCD, is because reducer engine oil is dense, motor current increase, if show blue screen, Restart, will be OK after running, it is common.)



1:First clean ,pour some water into hopper and beat 10 minutes.

2:First Clean: after assembly, pour some water into hopper, if the water pour from the dispenser door, it means dispenser door is not correct assemble.

3:Press clean button and clean about 10 minutes, press handler release water and wipe hopper water

6: Pour ingredient

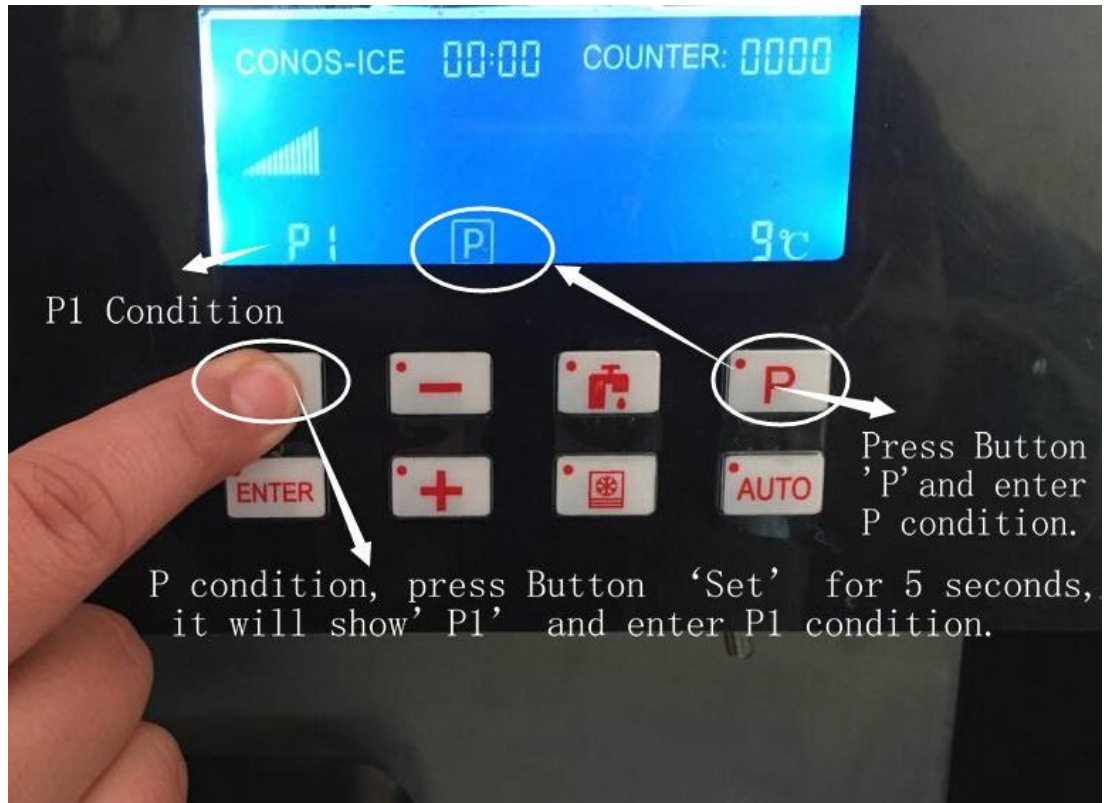
After pour ingredients, please do like this.



Note1: This machine is single cooling system, Both of hopper need pour ingredient and more than 3L for each hopper.

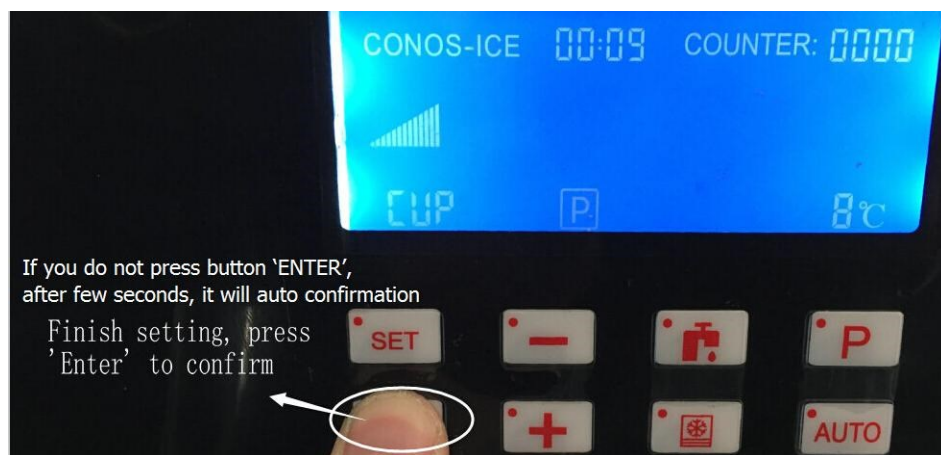
Note2: pull the exhaust pipe,

7: Ice cream Hardness adjustment

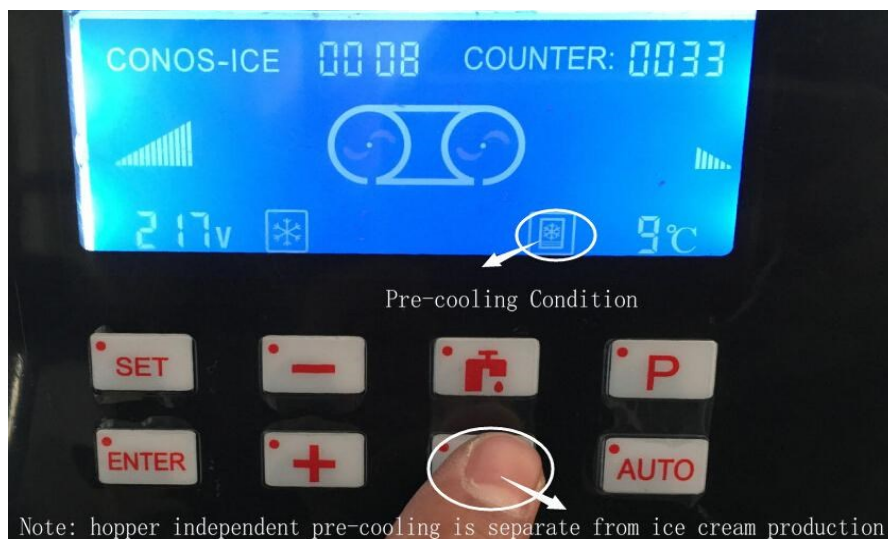


8: Cups clearance and Pre-cooling settings

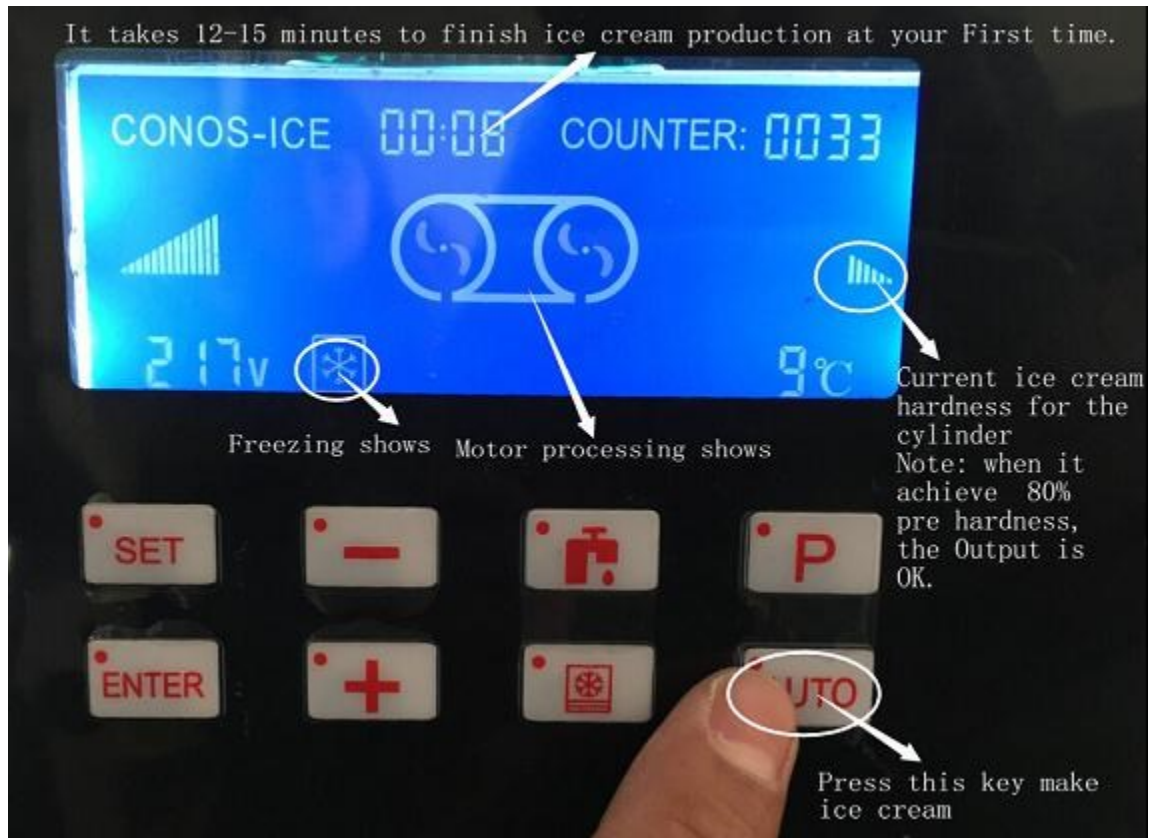
P1 condition, press Button SET for a continuous short time, you can ignore other data, until it shows 'CUP' like below. Press 10 seconds, then the cups counter will be clearance.



Pre-cooling setting, The function for keeping hopper ingredients fresh , it depends on the temperature in your location, if the temperature is high, we suggest you open this function.



9: Ice cream production




You need about 9-12 minutes to finish produce ice cream at your First time. First ice cream production time also depends on your exhaust space and your local temperature.

NOTE: when finish production, you need left side 2 cups, then right side 2 cups, because after 2 cups, the compressor will restart and refreezing, if you only output from one side, the compressor restart, but the other cylinder is freezing, but no output, it will frozen, the beater can not work well. But the motor is running, it will make the beater broken or make the triangle belt smog , smell not well, even broken, burn the motor. So it is very important to output ice cream use handler left side - right side-left side-right side. If the ingredient are same for two hopper, you can output the ice cream use the middle handler all the time.

10: Finish Production Cleaning Machine

Press Button 'P', then Press Button 'Clean'.



After 15-20 minutes cleaning, you can press handler output the left available ingredients, then you pour clean water to hopper, press Button 'Clean' , after cleaning, press handler output water, and wipe hopper, then unpack dispenser door, clean the beater , dispenser door and cylinder for your next using.

Above is a brief introduction how to use our machine. Below is very important Notice, please read it carefully.

11: Trouble shoot and solution

Fault Display	Fault content	Trouble shoot	Solution
JJ	Cylinder Frozen	Check ingredients in	Turn of the

		hopper	machine more than 45 minutes then restart and press clean button
		Check whether only use one side handler	
		Check pre hardness settings whether is too hard	
		Check whether you do not use the machine for a long time	
CB	Reset Switch abnormal	Check reset switch whether reset or not	Make the reset switch on reset
		Check plunger whether reset or not	Make the plunger reset
UL	Voltage	The voltage is too low	Turn off the machine and check the circuit
UH		The voltage is too high	

PS: How to get Max production

Left side 2 cups, then right side 2 cups, in this interval way When no output, the compressor will auto restart every 15-20 minutes.

Thanks for your attention and your carefully reading.

If you have any other questions, you can contact our sales directly.

Appendix1 Machine Testing Notice

1: No one cylinder operate

Output need left side-right side-left side-right side. The ingredient need filled 2/3 of each hopper. If ingredient shortage, can not provide enough output pressure, the ingredient will stay in cylinder and frozen cylinder.

2: Expansion tube Using

(Expansion tube function: increase fit expansion rate, No need use during ice cream production.)

Expansion tube need professional ice cream machine operators operate.

- a. Pour ingredients into hopper, then pull the end of dispenser door air gate tube, until the ingredient flow out.
- b. Insert expansion tube to the charging hole(Ingredients need higher than the expansion tube charging hole)
- c .Press 'AUTO' Start auto ice cream production, first 5-8 cups ice cream is cylinder ingredient, so the expansion rate feeling is not higher than with expansion tube.
- d. If the ingredients is little or more foam, pull out the expansion tube, if you need very large output in a short time, you need pull out the expansion tube, because the input is not direct proportion with output, or the ingredient can not flow easy to the cylinder, it will be cause ingredient shortage in the cylinder.
- e. If the density of ingredient is very thick, we do not suggest you use expansion tube.

Appendix2 Cylinder Frozen Introduction



Cylinder frozen , in a word, beater is frozen in cylinder and can not turn or turn not well, but the motor is running, it maybe smoking and have rubber smell, it means the triangle belt is moving, but the belt pulley can not move, then they friction and release smoking and smell not well. The screen shows 'JJ' and nothing else shows.

Cylinder Frozen solution:

Turn of the machine, wait for natural melt, about 45 -60 minutes, during this time no matter whether you have customers, please do not turn on the machine. If you turn on the machine, it will cause beater broken. When finish melt, turn on the machine and press button clean, if the machine work well, when you clean the beater, check whether it has crack, if so, change a new beater.

Cause of Cylinder frozen and Prevention

1. Ingredients shortage
 - a. it most happen in machine testing, because not willing to pour enough ingredients
 - b. The operators do not realize ingredients shortage.
- 2.Only output ice cream from one side. Not left side-right side-left side-right side.
3. Ice cream hardness setting too hard.
4. Ingredients density are too thick, can not use yogurt.