Operation

Manual

For Model SEMB40N

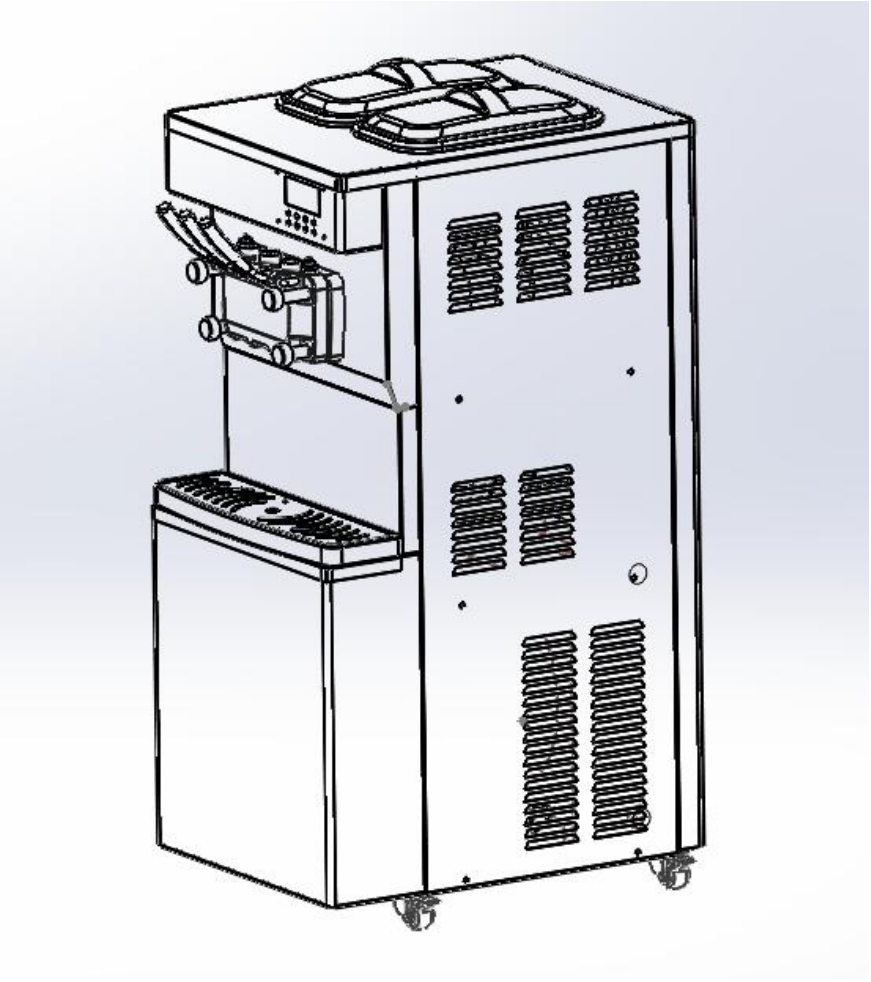
Table of Contents

Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

Warning: the user must read the instructions carefully before operating the machine

Section 1 Brief Introduction



Picture 1-1

Thanks for purchasing Our Soft serve ice cream machine!

In order to make a good use of our machine and prolong the service life of the machine, please don't ignore the following precautions.

1. After unpacking the items, please check all the items listed on the packing list are in the packing box. If any part is missing, please contact your supplier or our company immediately.
2. Please fill in the warranty card and user feedback form in time, and send them to our company for after-sales service filing, so as to provide you with after-sales service and related technical support later.
3. Before using the machine, please read the Manual carefully, identify the model No., and learn how to use the machine.
4. Use the required electrical panel(s) and wires according to the voltage, current values indicated on the specification sheet.
5. Follow the ice cream recipe, to avoid machine operation error
6. Clean the machine in time, to ensure the ice cream meet the food hygiene standards.

Our company continuously pursues the upgrade of machines. Therefore, the content of this manual may be

modified accordingly. If the modification can not be delivered to you in time, we'll ask for your kind understanding.
Buyers of KS / BKN series ice cream machines will enjoy one-year warranty and life-time service, since the date of purchase.

1. Our machines are well equipped with hermetic compressors, unique evaporators and beaters, with excellent refrigeration system by air-cooling. Reliable quality, elegant appearance.
2. Taking the advantage of electronic control system,our digital control panel has all the function buttons, all in one touch.
3. Our soft serve ice cream machines have floor-standing or tabletop styles, one flavor and three flavors. Pre-cooling system is optional.Hourly output ranges from 18 liters to 90 liters. Our machines are widely used in ice cream shop, bakeries, snack bars, restaurants, hotels, supermarkets , cafeterias, shopping malls, kiosks, food trolleys etc.

CAUTIONS:

The working site of the machine should be well ventilated, at least 20cm space must be reserved, for the machine will dissipate heat and make a certain amount of noise.

To keep ice cream milk hygienic and avoid from direct sunlight, it is recommended to use the machine indoor, with a good air circulation. The normal use of the machine will be affected by heat source or humidity of the environment. Over current /Low voltage must be avoided.

THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!

HARDNESS PRE-SET:

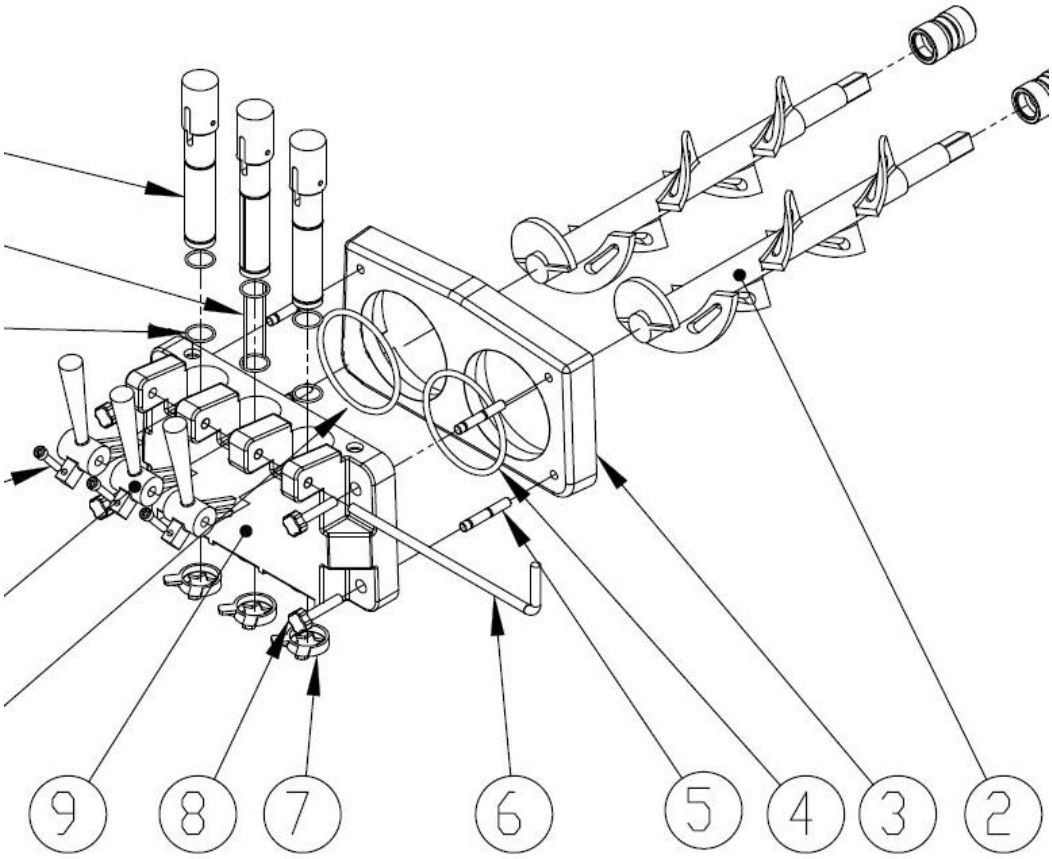
Model No.	Voltage	Pre-set Hardness
SEMB40N	220V/50HZ	40-45

The hardness of ice cream machine has been set in the factory, please do not set it higher than the pre-set one, otherwise it might damage the machine. Usually the proportion of water can not be more than 2.5 times that of ice cream powder, which might cause over-frozen of the cylinder and damage to the machine.

Section 2 To the installer

2.1 Folding Box and Checking

1. Consult authorized wholesalers or suppliers of KESHI Ice cream machine proper installation.
2. Inspect package and wooden pallets. If serious damage is found, please notify the carrier or the carrier agent for compensation and fill out a compensation form.
3. a) Cut and remove the packing strip which fasten the carton and backing board
   b) Open the top of carton and take out Polystyrene Foam Board
   c) Remove carton
   d) Inspect the machine for any damage or contamination.
   e) A steel wire, binding pallet and machine (bottom of machine), should be cut off. Get the machine from the pallet. It must not tilt 45℃ more while moving the machine.
4. Remove the back board and Make sure all the components are not loosened during transportation, Such as motor, motor belt , compressor and so on. If so, please ask help from your supplier. When installing or removing each panel, use an Allen wrench to insert into the nut groove in the panel, apply a little pressure and loosen or lock nuts by constant rotation.
5. Open hopper lid to check that all the parts mentioned in the packing list are included.
6. Install the dispenser assembly (see picture 2-1)



Picture 2-1

★Note : DON'T forget to install sealing ring

7. Install beater seal (1) on beater, see Picture 1.Then install the beater into the cylinder.

8. Fix water drip onto the bolts.
9. Place the two large rubber gaskets in the grooves on the back side of the dispenser door. (No lubricant), then tighten the 4 nuts.
10. Check power voltage on the nameplate. Make sure the machine voltage is consistent with the local supply voltage.

★Note : Damage caused by wrong local supply voltage is beyond guarantee.

To operate the machine safely.

11. The ground wire must be Installed! It's at the back of machine.
12. 1-18 spare parts should be cleaned every day to prolong the life of air pump. it is necessary to check sealing rings (2 pieces. Shown as 18th item) inside of air pump regularly. Any signs of wear or grinding, the rings should be replaced, otherwise it will lead to leakage at the rear axle seat and the damage of beater. If so, it's beyond the responsibility of suppliers.
13. Please pay attention to the installation of rings. If not proper, it will lead to leakage of the ice cream mix. Air pressure inside the air pump will affect its operation. Adjusting air pressure of air pump is done by rotating sucking pipe (10), and good function of the seals. Inspect the seals for any signs of wear or looseness. Replace any bad ones in time.

2.2 Correctly positioned

1. The machine is inevitably subject to shock in the course of transportation. It is best to put the machine in a place for 4 hours before use.

2. Operation Circumstance

A) Environment temperature :10℃ at lowest; 35℃ at the highest.

B) Temperature of ice cream mixture in hopper: ranges from 5℃ to 35℃.

C) Well ventilated environment

D) Clean the condenser regularly.

E) Operation Environment : Enough space should be left in the back of ice cream machine for easy installation and better refrigeration cycle.

★Note : This machine is air cooling unit ,which requires a minimum of 300mm on both sides for refrigeration cycle.

3. The machine should be placed horizontally.

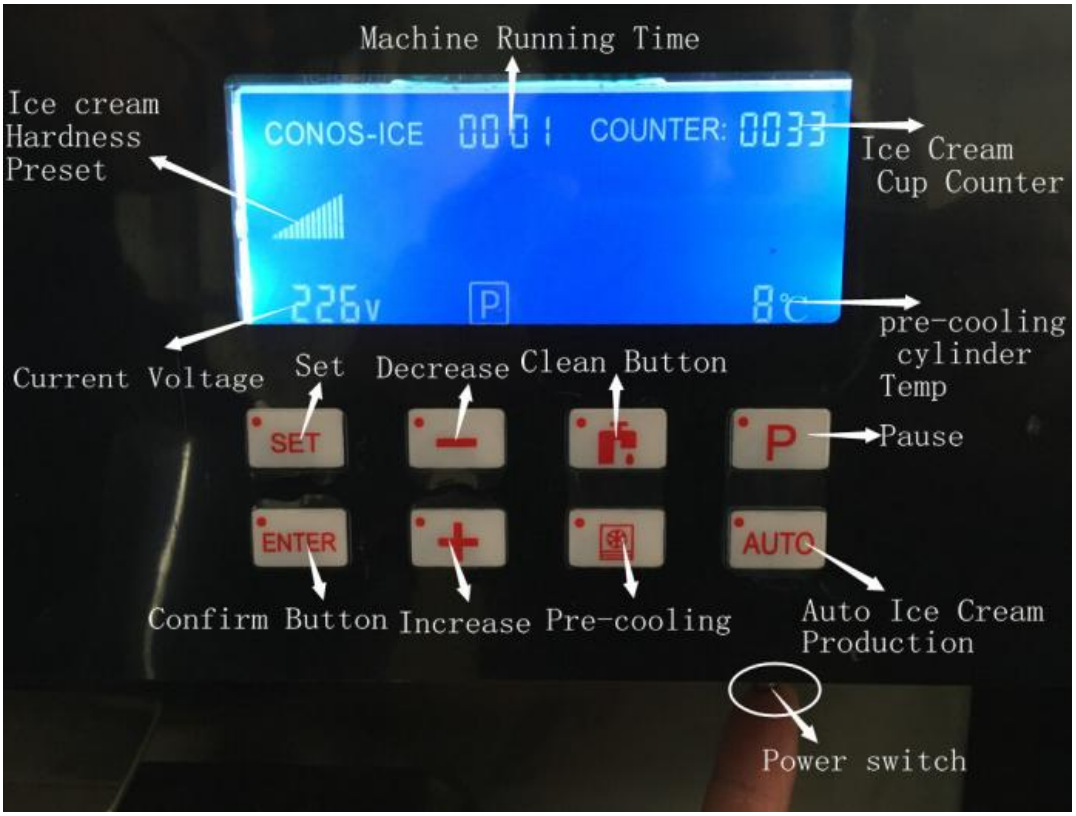
2.3 Power Supply Connection

Please check nameplate. Use proper wire according to the specification listed on the nameplate. Wires inside the machine are connected already in factory. What you should do is to connect the electric wires with the wires of power supply and the ground cord only .

★Note: All external wires, plugs, sockets should be consistent with the requirements of your local country standards.

Section 3 Display Panel and Functions Instruction

Picture 3-1



Picture 3-2

1. Refrigeration
2. Pre-cooling works
3. lower mix
4. wash
5. Overnight Standby
6. Motor works
7. Present Current Value
8. Temperature in hopper

Warning: Indicate malfunction occurs. Follow the fault code and tips to shoot troubles. If trouble occurs, the error code is displayed in the lower left of the display panel.

Section 4 Operating Procedures

4.1 The preparation

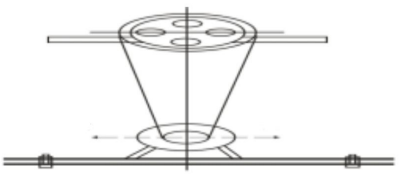
1. Press “Wash” button, the motor starts to run. Then press “Stop” button to finish cleaning.
2. Press “Auto” button, the motor for agitator begins to run, then the compressor and electric fan go to run after 10 seconds, refrigeration begins. Press “P” button, refrigeration stops.
3. If switch to another function, one must stop the current function. For example, If you want to shift out of “Wash” into “refrigeration”, you must stop “Wash”, then start to function “refrigeration”.

★Note: If the machine doesn’t run, inspection is needed.

4.2 Machine adjustment

1. Belt adjustment

The belt will become loose after a period of time. Then you can move the motor towards the left a bit or lengthen the distance between two pulleys. If the belt is still loose, it should be replaced.



turn left tighten turn right loosen

Picture 4-1

2. Hardness adjustment

In the state of **SET** Mode P1 meaning the hardness setting, Press the "+" key once, the hardness will increase by 0.1; press the "-" key once, the hardness will reduce by 0.1. High hardness value brings colder and harder ice cream.

Note: Hardness value shouldn’t adjusted too often.

Refrigeration stops for above 8 hours (or 4 hours in hot environment) , then the machine should be washed for next day’s ice cream making.

4.3 Sanitizing

1. It’s necessary to clean the machine every day in order to prolong their life and make better, sanitary ice cream.
2. Prepare 7.6 liters of approved 100PPM sanitizing solution. pour WARM WATER (the temperature not allowed over 45 ℃) into hopper.
3. Press “Wash” button.
4. Dispatch the sanitizing solution 3-5 minute later.
5. Pour clean water into hopper, then get it dispatched for 2-3 times to remove the odor of sanitizing solution.

★Note: All the water must be dispatched out before making ice cream. Otherwise, it may cause damage to the beater.

4.4 Preparation of Ice cream mix

- All tools and containers needed must be sterilized and cleaned.
- Prepare the mix according to the proportion of each ingredients.
- A good proportion of ice cream powder to water, have them mixed thoroughly, keep stirring till it

completely dissolved. It must be filtered if impurities are found, otherwise it might block the feeding hole, and cause malfunction of the machine.

- The ice cream mix must be heated up to 85℃ to ensure it thoroughly pasteurized.
- The minimum volume of ice cream mix prepared for each time must be above low warning level.
- The temperature of ready-for-use ice cream mix should be the same as the environment temperature.The pre-cooling temperature should be around 1℃-6℃.
- The proportion of ice cream powder to water should be strictly in line with the instructions from the ice cream powder manufacturer. The concentration of ice cream powder must not too low to damage the machine.

Warning:

The proportion of ice cream powder ranges from 10%-30%. While The proportion of sugar ranges from 10% to 15%. Otherwise damage might be caused to the machine.

4.5 Ice cream Making

1. Pour the homogenized ice cream mixture into two hoppers, the mixture must be above the hole at the lower part of the feeding tubes. Make sure the mixture oozes into the cylinder successful.

★Note: Mixture should be added into both hoppers while refrigeration begins. Damage might be caused to the beater by mixture in only one hopper.

2. Press "**Wash**" button for 3-5 minutes after ice cream mixture added, then dispatch 2-3 cups of ice cream mixture and pour it back to the hopper. Then frost can be avoided at the dispatch door.

★Note: Make sure the ice cream mixture is homogenized and the feeding tube works well.

3. Press "**Auto**" button, the motor begins to run, then the compressor and electric fan go to run after 10 seconds, refrigeration begins.

4. Automatic continuous production of ice cream

Refrigeration stops automatically after the hardness value reaches 2.0-5.0 (Intermittent time: 10-15 minutes) . Then you can dispatch at any time. Refrigeration will start automatically.

- Pour the ice cream mix of the environment temperature into sterilized, cleaned hopper .
- After the ice cream mix entered cylinder, add the feeding tube into the inhaling hole.
- Press "**Auto**" button, the motor for agitator starts, then the compressor runs automatically 3 seconds later. When it reaches the hardness, the refrigeration stops.
- Then it's ready for ice cream dispatching. If so dispatch of ice cream,refrigeration restarts automatically every 10-15 minutes later.
- No more ice cream needed at the end of the day, remove the feeding tube, press "**Wash**" button, have all the ice cream dispatched out.
- Pour proper amount of 60 ℃ warm water into hoppers and cylinders, press "**Wash**" button, then dispatch the water out few seconds later. then press "**P**" button to standby and turn off the machine.
- Dry the hoppers,cylinders, and the machine by clean towel.
- Ice cream mix in the hopper should never be lower than the low mix.
- If the hardness is not enough, please readjust the hardness value, c.f.Page 2.
- As to machines of two flavors,when one flavor of ice cream is dispatched for long time, then the other flavor should be dispatched for a while and add it to the hopper, in order to keep the almost average temperature of the two cylinders.
- If too much ice cream is dispatched at one time, the hardness of ice cream will be low. So dispatch ice cream later when hardness reaches the required value.

4.6 Cleaning the Machine

- Objectives: 1). Wash all the parts have contact with ice cream; 2) Fully dilute and remove the disinfectant.
- **Washing Steps:**
- Remove the feeding tubes from the hopper (If feeding tubes equipped)
- Press “Wash” button to dispatch the left ice cream from the cylinders out, then press “**P**” button to standby.
- Pour 7.6 liters of an approved 100PPM sanitizing solution into hoppers. USE WARM WATER (the temperature not allowed over 60 ℃), press “Wash” button, then dispatch the water out few seconds later. then press “Stop” button to standby.
- **Sterilization**
- Objective: To kill all kinds of bacteria, mold and a variety of viruses which are harmful to human’s health.
- Pour proper amount of 60 ℃ warm water into hoppers, press “Wash” button, then dispatch the water out few seconds later. then press “Stop” button to standby.
- Pour 7.6 liters of an approved 100 PPM sanitizing solution into hoppers. USE WARM WATER (the temperature not allowed over 60 ℃), press “Wash” button, then dispatch the water out few 3 minutes later. then press “Stop” button to standby.

4.7 Night Mode function

In the Night we can change the machine to Night mode, to keep the hopper and cylinder keep cold.

1. Press button P, set the machine to Standby Mode.
2. Press the button ENTER to begin the Night Mode.
3. When the machine works in Night Mode, there is letter P on the LCD screen.

Note: In Night Mode, the machine works 2 minutes in every 2 hours, to make cooling and cold for the cylinder.

Warning:
DON’T Pour too hot water into hoppers (above 70 ℃), otherwise, damage will be caused.

Section 5 Machine Maintenance

Regular maintenance will prolong the life of the machine.
It mainly includes:Cleaning lubrication,Readjustment, re-installation. The power must be switched off during maintenance of the machine.

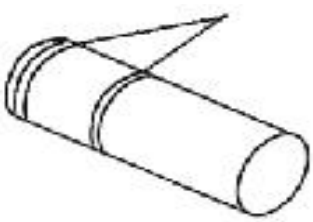
5.1 Cleaning

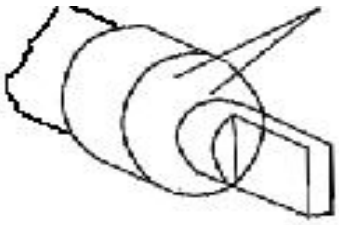
Clear the external and internal dust, dirt and attachments from the machine,keep the machine clean, away from corrosion, and have a good ventilation. During cleaning, you can use water, detergent, brush, rag and other items except alcohol, gasoline and other combustible materials. These combustible, meltable and toxic organic solvents can damage the machine and get man injured.

- Remove the boards on the left, right and the back. Clear the internal machine. Do not touch the electrical components and parts for refrigeration (especially the valves) during cleaning.
- Clear the dust, dirt of the internal machine, flush the heat sink of the condenser by water, but do not spill water on the appliance. After cleaning, use compressed air to dry or dry it naturally.
- Disassemble the dispatch door, remove outlet valves and the seal of dispensing door etc.
- Take off the valve rods and seals, and the O-ring of the air pump.
- Place the disassembled parts in a sink, clean them with detergent, then rinse with water, get them dried for lubrication and reassembling.
- Clean the hoppers and cylinders, and keep them dry.

5.2 Lubrication

The part need lubrication





Picture 5-1

Lubrication is very important and easily ignored after disassembling and cleaning. The lubricant must be edible, such as: vaseline, orange oil etc.
Specific lubrication parts are as follows:

- the valve rods and seals, see Picture 5.
- The rear end of the beater, see Picture 6.
- O-ring of the air pump.
- Give the reducer a lubricant after it runs for 150 to 400 hours. Then it should be lubricated less than 400 hours per time. G-N680W worm gear oil is recommended.

5.3 Adjustment

- Check the belt tension on the belt pulley. Inspection method: Press the middle part of the belt with the index finger and middle finger down 15mm. If it can down more than 15mm, it means the belt is too loose. Adjust the fixed position of the motor to make the belt tight. If the belt is too loose or seriously worn, Then

it should be replaced with a new belt in time.

- Check whether internal connectors are loose or not. If loose, have them tightened. If corrosion occurs inside, Derusting and rust inhibitor coating should be done, but don't make the belt and other rubber parts contaminated.
- Check the insulation of the machine. Check the insulation resistance between the power supply line and the outer frame of the machine; the insulation resistance between the power supply line of the agitator motor, the condensing fan, the compressor and outer frame of the machine, with 500V megohm shake table. Under normal circumstances, the insulation resistance value should be greater than 5MΩ, otherwise, find out the reasons, eliminate hidden dangers to ensure safety.

5.4 Reassembling

- After cleaning finished, fix the boards on the left, right and the back and have all the screws fastened.
- Insert the Beater seal onto the rear end of Beater rod.
- Slide the beater assembly into the cylinder. Make sure the square end is put into the hole of axis guide of reducer. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will not protrude beyond the front of the freezing cylinder.
- Fix outlet valves and the seal of dispensing door. Then check any leakage at the rear end of the cylinder. If so, re-install them. Press “Stop” button to standby at last.
- Install the air pump in the hopper.

Warning

The maintenance and maintenance must be carried out after the power has been completely switched off. Inspections of electrical performance and insulation resistance must be carried out by qualified personnel.

Section 6 Setting Description and Trouble Shootings

6.1 Setting description

After turn on the power, press “Set” button at least 5 seconds, then to set the parameters, press “Enter” to save all settings at last.

Menu No.	Function	Notes
P1	Hardness setting:（220V: 35-50）（380V: 15-25）	Press "+" to increase or press "-" to decrease the value
P2	Temperature of pre-cooling：2~10	Press "+" to increase or press "-" to decrease the value
P3	An interval of 20-200 minutes for Refrigeration over night	Press "+" to increase or press "-" to decrease the value
P4	Running time of cylinder (1-10 minutes) over night	Press "+" to increase or press "-" to decrease the value
P5	Time for motor switch-off delay (5-99 seconds)	Press "+" to increase or press "-" to decrease the value
P6	Refrigeration starts when cups (1-20) of ice cream made	Press "+" to increase or press "-" to decrease the value
P7	Current alarm amplitude：1.0-4.0A	Press "+" to increase or press "-" to decrease the value
P8	a deviation of voltage：1.0~20.0V	Press "+" to increase or press "-" to decrease the value
P9	Hysteresis temperature of pre-cooling：1~5℃	Press "+" to increase or press "-" to decrease the value
P10	pre-cooling begins after refrigeration works 0-5 minutes later	Press "+" to increase or press "-" to decrease the value
UL-	Low-voltage alarm value：170~210	Press "+" to increase or press "-" to decrease the value
Uh-	high-voltage alarm value：230~300	Press "+" to increase or press "-" to decrease the value
Ud-	Voltage alarm function： 0：Shield voltage alarm 1：high-voltage alarm 2：high-voltage alarm 3：high/low-voltage alarm	Press "+" to increase or press "-" to decrease the value
CUP	The number cleared	Press "-" for 10 seconds to have the cone Number cleaned
SC	An interval of 3-20 minutes for Refrigeration restarting automatically	Press "+" to increase or press "-" to decrease the value

GN	Functional modes： 0: Mix contact sensing Fast pre-cooling with Overnight Standby 1: Mix contact sensing Fast pre-cooling without Overnight Standby 2: Mix contact sensing Slow pre-cooling with Overnight Standby 3: Mix contact sensing Slow pre-cooling without Overnight Standby 4: Float mixture level sensing Fast pre-cooling with Overnight Standby 5: Float mixture level sensing Fast pre-cooling without Overnight Standby 6: Float mixture level sensing Slow pre-cooling with Overnight Standby 7: Float mixture level sensing Slow pre-cooling without Overnight Standby	Press the "standby" button for 2 seconds to unlock the machine. The value stops flashing. Then Press "+" to increase or press "-" to decrease the value

After all the settings are done, they will be saved automatically 10 seconds later and then go to standby.

6.2 Trouble Shootings

When the machine is powered on, wrong operation of the inner electrical and mechanical systems CAN RESULT IN SEVERE PERSONAL INJURY and sever damage to the machine! Incorrect repair of the machine can worsen the machine. Please MUST BE CAUTIONED.

Signs		Problems	Solutions
No start-up of Machine	1.The indicator light is off	1. Not connect to the Power 2. Socket wiring error or poor contact 3. The voltage of the power is not consistent with the voltage required by the machine 4. Circuit board failure	1. Check the power supply 2. Check the socket, plug and wiring is connected,control switch works 3. Ensure the power voltage is consistent with the required 4. Repair or replace the circuit board
	2．Motor is agitator doesn't run. "NL"or"—"indicated on screen	1. Not connect to the Power 2. The voltage of the power is not consistent with the voltage required by the machine 3.motor is overloading 4.Centrifugal switch poor contact or copper sleeve of Centrifugal switch is loose 5.Start capacitor of agitator motor burned out 6. Agitator motor burned out	1.Check the power supply 2.Voltage exceeds normal voltage range of the machine，switch off the power and find out the faults. 3.The ice cream is too hard in the cylinder, examine the faults 4.Repair the centrifugal switch 5.Replace capacitor of agitator motor 6.Replace agitator motor

Signs		Problems	Solutions
	3. Compressor doesn't work	1. Not connect to the Power 2. The voltage of the power is not consistent with the voltage required by the machine 3. Excessive current causes compressor thermal protector tripped 4. Starter sensor of the compressor broken 5. Starting capacitor of the compressor broken 6. Circuit board failure 7. Compressor broken	1. Check the power supply 2. Power Voltage excesses the required voltage range, switch off the power and find out the faults. 3. Refrigeration stops for a while to help compressor thermal protector recover 4. Repair or replace the compressor starter 5. Replace the Starting capacitor of the compressor 6. Repair or replace Circuit board 7. Replace the compressor
Abnormal Ice cream dispatched	Too hard ice cream	1. Hardness value too high 2. Too little ice cream mix in the cylinder 3. Too lower content of milk fat and sugar 4. The inhale hole or the feeding tube are clogging up	1. Adjust the hardness to required value 2. Add adequate ice milk mix into hopper 3. Prepare proper proportion of ingredients to water 4. Clear out the inhale hole or the feeding tube
	Too soft ice cream	1. Abnormal power voltage make voltage protection works 2. Too low hardness value 3. Too high content of milk fat and sugar 4. Worn belt, loose,easily fall 5. compressor thermal protector tripped,and stops 6. Fan motor stops or Condenser cooling poor 7. Expansion valve improper adjustment or expansion valve blockage 8. Leakage of refrigerant 9. Beater are heavily worn 10. Motor capacitor of agitator broken 11. Circuit board failure 12. Compressor failure	1. Power Voltage excesses the required voltage range, switch off the power and find out the faults. 2. Adjust the hardness to required value 3. Add adequate ice milk mix into hopper Prepare proper proportion of ingredients to water 4. Readjust or replace belt 5. Refrigeration stops for a while to help compressor thermal protector recover 6. Make sure the fan motor and condenser cooling work 7. Make sure the Expansion valve isn't frozen,clear out expansion valve or the feeding tube 8. Add more refrigerant,no leakage again 9. Replace the beater blade 10.Repalce motor capacitor of agitator 11. Repair or replace circuit board 12. Replace compressor

Signs		Problems	Solutions
Leakage of ice cream	1.Leakage at outlet valves 2．Leakage at the rear end of the beater	1． Not lubricated 2． the seal of dispensing door broken 3. Improper installation of outlet valves 4. The front and rear ends of the beater seal are reversed 5. the beater seal broken	1． Have the parts lubricated 2． Replace the seal of dispensing door 3． Install outlet valves correctly 4. Fix the beater seal correctly 4． Replace the beater seal
frame of machine with electricity	Grounding faults	1． The machine housing is not grounded 2． The machine housing is incorrectly grounded 3． Ground wire is loose 4． Ground wire aging leakage	1． The machine housing is well grounded 2． Ground wire is correctly installed 3． Ground wire is firmly fixed 4． Grounding resistance meets requirement
	Other faults	1． Power supply wire aging leakage 2． Wires inside the machine broken and aging	1． Replace broken and aging power supply wires. Ensure the power supply safety. 2． Check the wires regularly,avoid bites by insects and rat. Replace broken ones in time.
machine is too loud	Belt drive trouble	1． The pulley fixing screw is loose 2． The pulley belt is not parallel or unbalanced	1． Re-tighten the captive screws 2． Make sure the pulley belt is parallel or balanced 3． Readjust the belt to keep it tight
	Other troubles	1. Screws of the machine frame loose 2. Fans loose or motor broken 3. Reducer broken 4. The rotating part of beater failure or spare parts broken 5. Agitator motor broken 6. Compressor broken	7. 1. Re-tighten the screws 8. 2.R-tighten the fans or replace the motor of fans 9. 3. Replace the reducer 10. 4. Reinstall the rotating part of beater 11. And change the spare parts 12. 5.Replace the agitator motor 13. 6. Replace the compressor

Meanings of Error Code：

H	Temperature sensor short circuit
L	Temperature sensor circuit breaker
HH	High voltage
LL	Low voltage
JJ	Over-current
CB	The limits switch cann’t return automatically

Section 7 Warranty and related Accessories list

7.1 Warranty

- 1. From the date of sale, the machine doesn't work due to the quality of the machine, which is even in the case of normal use and good storage. Then our company will offer free maintenance and replacement of spare parts, within one year of the warranty period.
- 2. If the machine gets broken during warranty period, the related spare parts are free, but the express fee belongs to buyer. If a local technician needed to repair it, you can ask our agent at your local to help repair it.
- 3. If the machine gets broken after warranty period, the related spare parts are chargeable, and the express fee belongs to buyer.

7.2 Accessories list

Item No.	Name	serial No.	Pieces
1	Seal of beater	1	4
2	Seals of dispatch door	4	2
3	O-ring Seals of valve rod	13	6
4	II-shaped seal valve rod	14	2
5	Outlet valve	7	6
6	Lubricant		1
7	Allen wrench		1
8	Lids of hopper	21	2
9	Water tray	9	1
10	Feeding tube	19	2

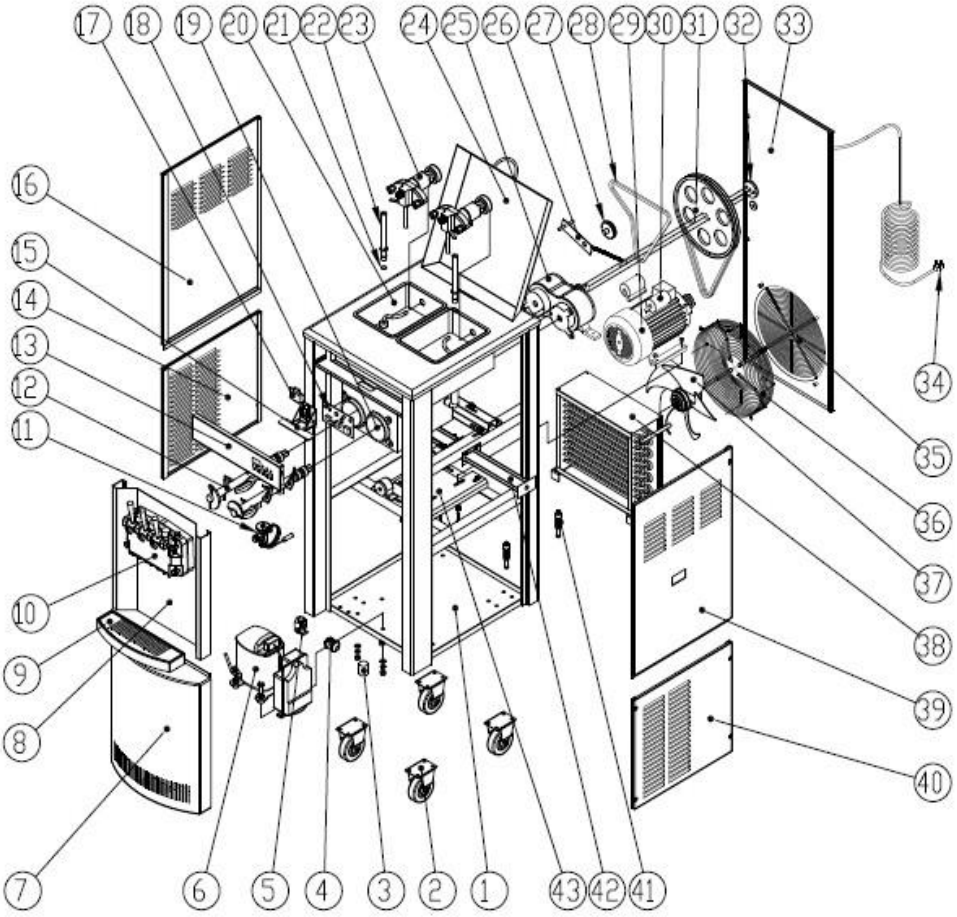
Notes：

The above listed accessory is free. They are easily worn parts. So please contact us when you need more these spare parts.

When you need to replace spare parts, please contact us freely with the Model No.,date of delivery,name and quantity, and you can contact us at any time.

Section 8 Appendix

8.1 Accessories list & Exploded-Views



Picture 8-1

8.2 Accessories list of dispenser assembly (Picture 2-1)

Item No.	Name	Item No.	Name	Item No.	Name
1	Beater seal	6	Handle bolt	11	handle
2	bearer	7	Outlet valve	12	Hexagon-head screw
3	Dispenser door	8	screw	13	O-ring seals valve rod（on the left/right）
4	Seal of dispenser door	9	Dispenser door	14	II-shaped seal valve rod
5	stud	10	Exhaust pipe	15	Valve rod

8.3 Components list (Picture 8-1)

Item No.	Name	Item No.	Name	Item No.	Name
1	Main frame	16	Upper Board on left	31	Gear box belts
2	Wheels	17	Limit Travel switch	32	Pulley fixed sleeve
3	capacitor of fan	18	Control panel module	33	Board in the back
4	drier-filter	19	Cylinder	34	Wires
5	Solenoid valve	20	Hopper	35	heat dissipation cover

6	Compressor	21	Feed tube seals	36	Fan cover
7	Upper Board in the front	22	Feed tube	37	Fan
8	Lower Board in the front	23	Gear pump	38	Condenser
9	Water Tray	24	Hopper Cover	39	Upper Board on the right
10	Dispenser assembly	25	Gear box	40	Lower Board on the right
11	expansion valve	26	Air pump pressure switch	41	Motor adjust spring
12	Beater	27	Pump belts wheel	42	tank drain
13	Control Panel	28	Pump belts	43	Motor base
14	Lower Board on the left	29	Motor		
15	limit Travel switch panel	30	capacitor		

Note: For SEMB40N, no air pump on this Model.

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