

# User Manual

## For SEMG10-M



Please read the instructions carefully before operation.

Please keep this manual for random reference.

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# SAFETY PRECAUTIONS

◆ Please read and understand “Safety Precautions” carefully before operation.

◆ Please comply with the following content which are very important with safety

◆ The meaning of the signs are as follows.



## Warning

Using in incorrect way may lead to bad injury or death.



## Attention

Using in incorrect way may lead to things damages or human injury.

🍃 Things damages involve house, family property, livestock and pets and wide range damages.

## Sign and Representation



▲ Represent attention(including warning)

The attention content is near ▲ and show in words or sign.

The left sign is “Caution,electric shock”



⊘ Represent prohibition(what cannot do)

The prohibition content is near ⊘ and show in words or sign.

The left sign is “No machine idle”.



● Represent mandatory enforcement of directives(what must do)

The mandatory content is near ● and show in words or sign.

The left sign is “Grounded”

# PLACEMENT PRECAUTIONS

## Warning

Place evenly and solid ground or it'll topple, be noisy or too much shake.



Place evenly

Don't put in moisture or wet place or it may lead to controller short circuit.



Prohibition

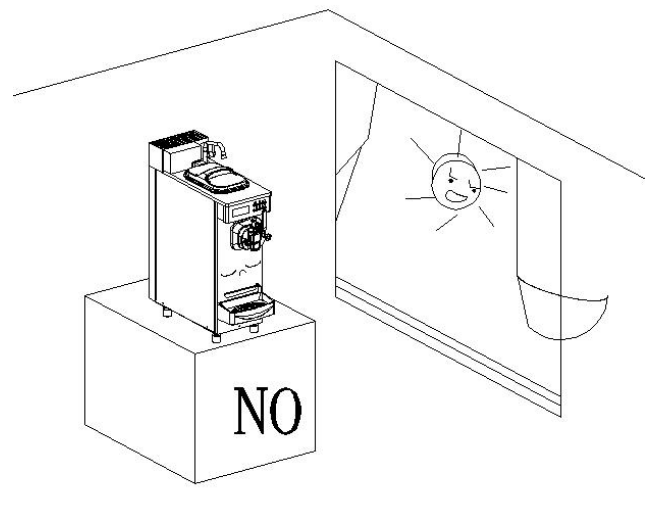
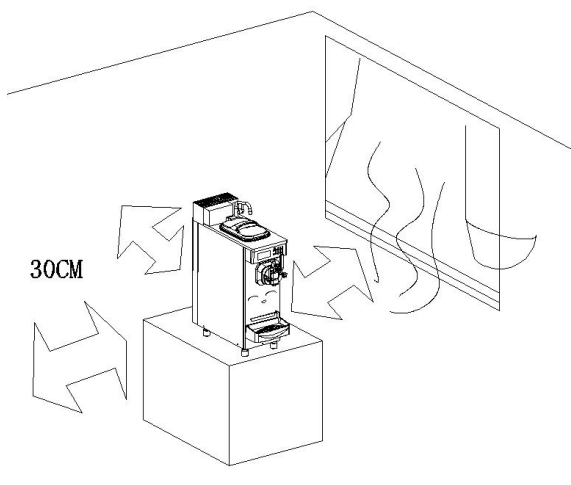
Don't use in the place with vitriol like hot spring earth or salt like near sea or bay, or it may lead to inner corrosion or trouble.



Prohibition

## User Note

- 1: Please put in well ventilated place.
- 2: Please don't put in the sun or near heating appliances.
- 3: Don't put anything on the top of the cover, or it will lead to noise.
- 4: Use the machine between 5-38°C of ambient temperature.
- 5: Keep at least 1m space for the machine, or it has bad impact on heat dissipation and capability of working.



# CONNECTION PRECAUTIONS



## Warning

Entrust electrical construction unit to connect the ground wire, or may lead to electric shock when there's trouble or electric leakage.



Grounded

Don't damage power line, or process, gather into a bundle, stretch, bend, wrap, or the power line may be damaged and lead to fire accident.



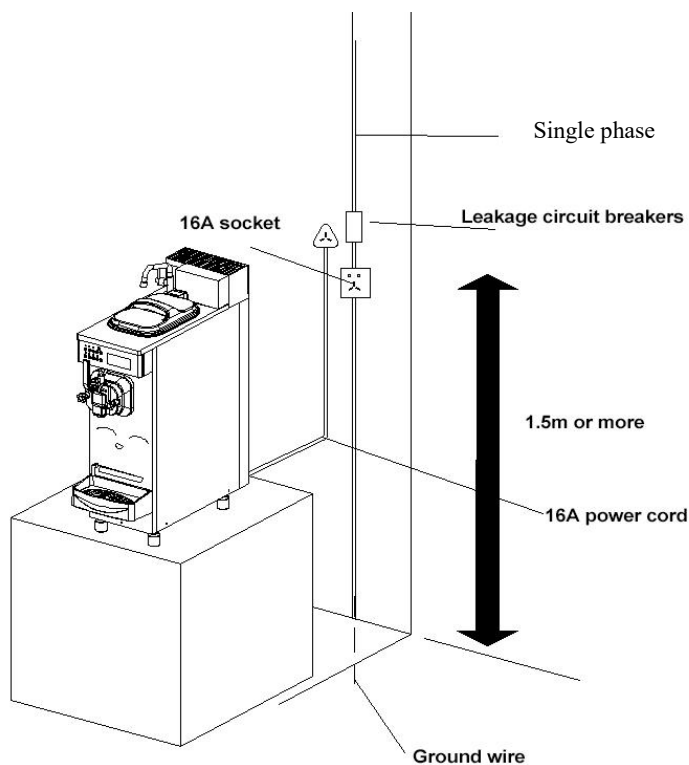
Prohibition

Using together with other appliance may lead to fire accident.

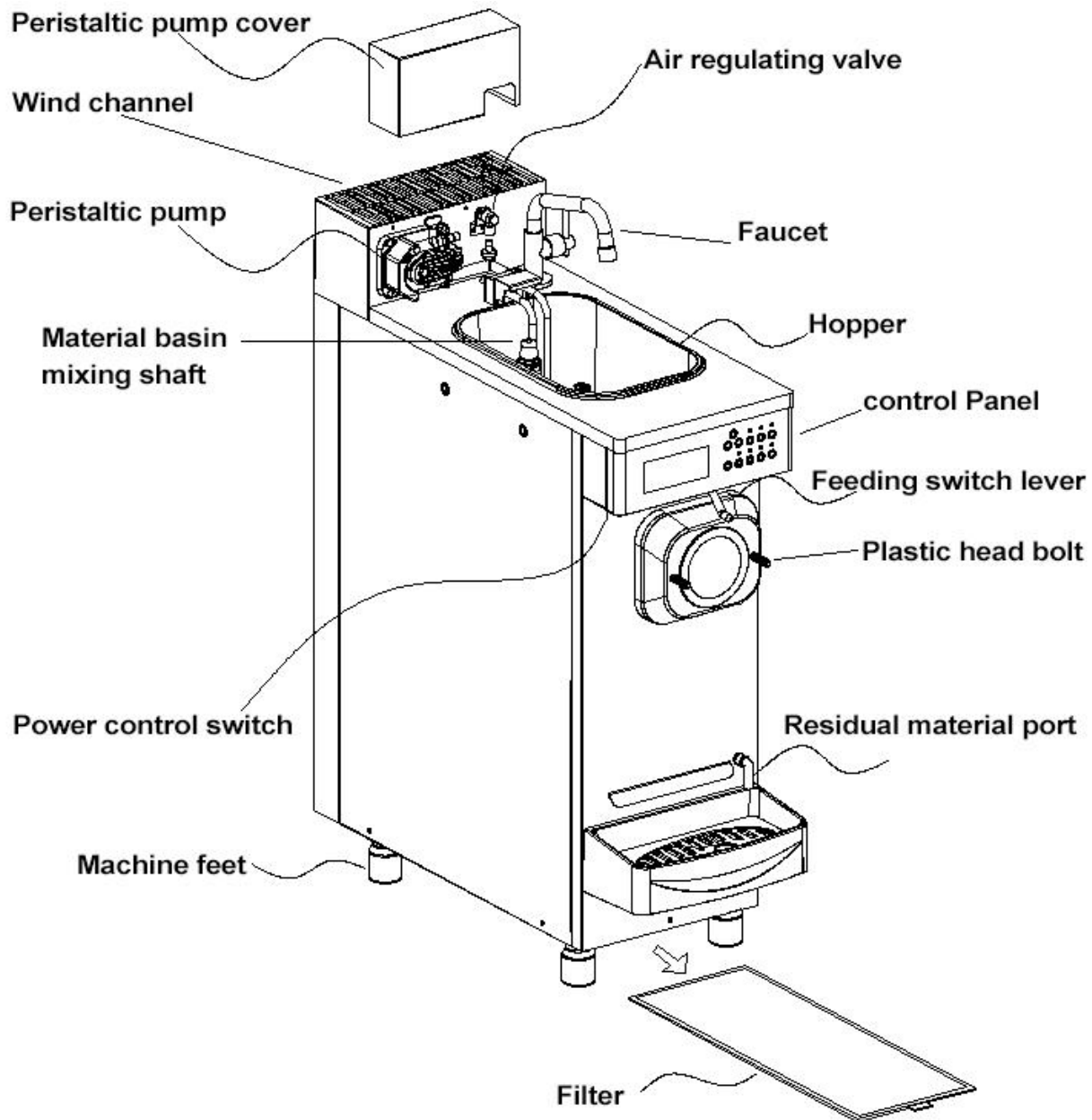


## User Precautions

Please entrust electrical construction unit to connect the ground wire and residual-current circuit breaker(action current.)



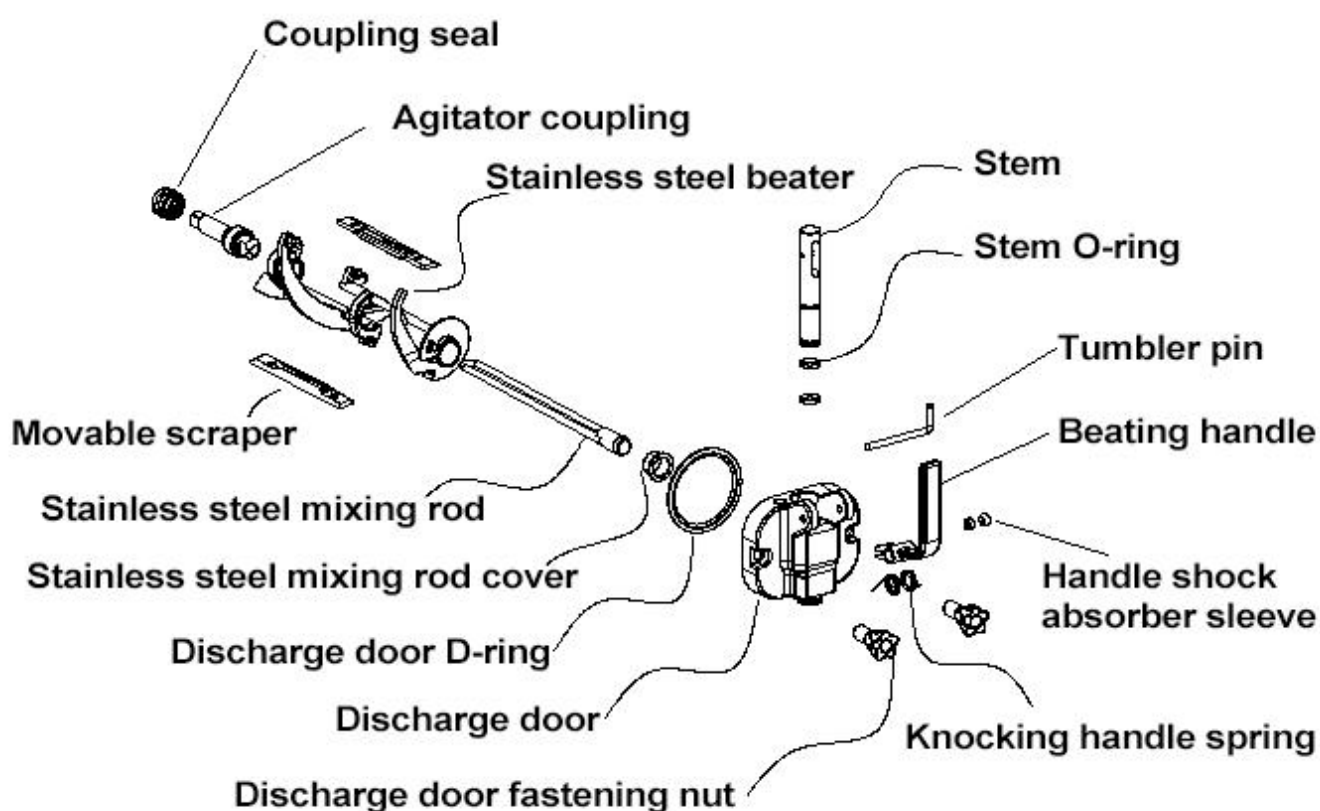
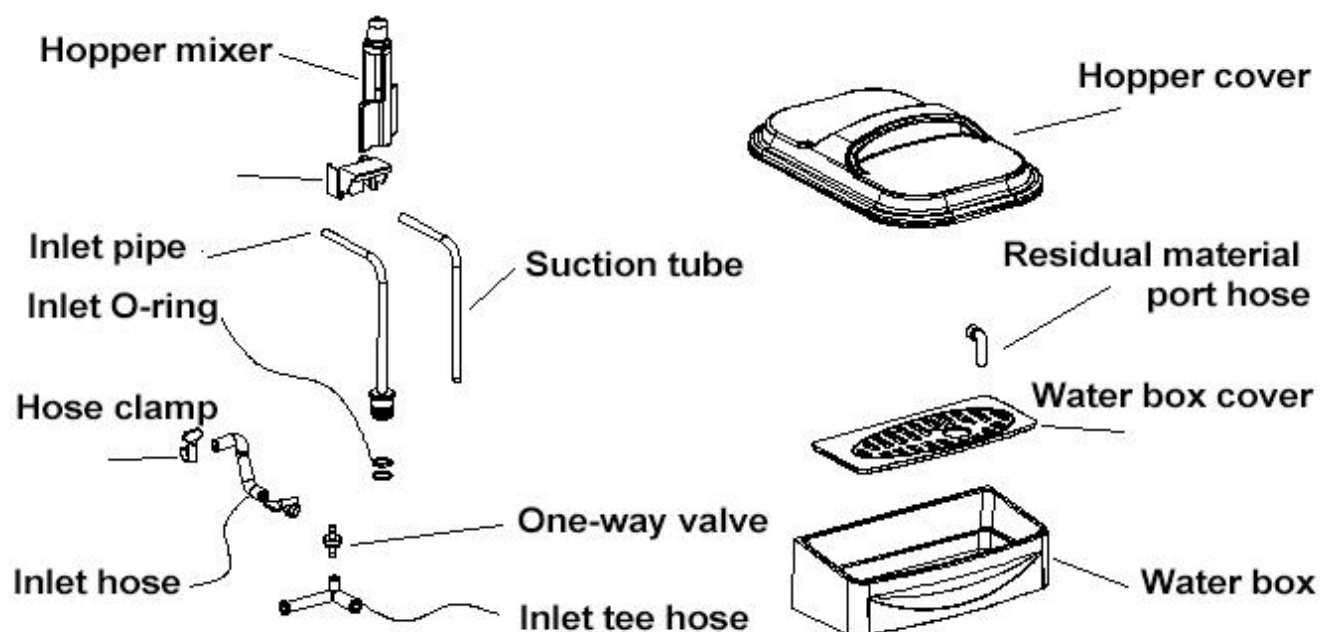
# NAME OF PRATS



## Attached spare parts ( for free )

Wave shape seals-----2pcs  
 O seals for valve pole----6pcs  
 D spout seals-----1pc  
 Inlet O seals -----4pcs  
 Inlet flexible 3 pipes-----2pcs  
 Hose clamp-----2pcs

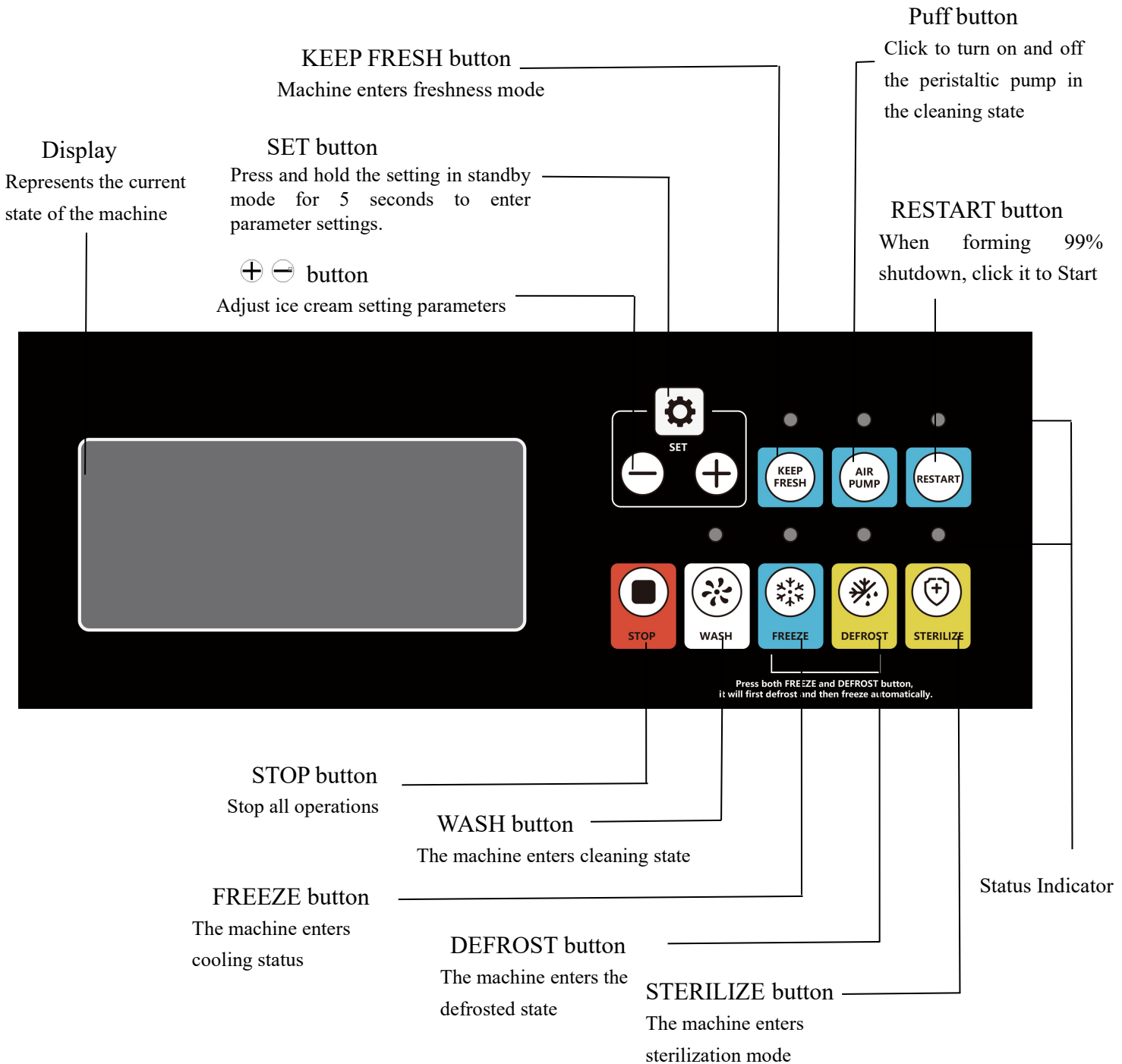
Stainless steel mixing rod sleeve-----1pc  
 Movable scraper-----4pcs  
 One-way valve-----2pcs  
 Inlet pipe-----2pcs  
 Magic cap-----2pcs



# NAME AND FUNCTION OF OPERATING PARTS






It's good when there's a "tick tack" sound when you press the button except SET button.(To prevent mistake, please press button with some strength)

- Before you switch to different button, press STOP first.
- Safe protection function: For safety, please don't press any buttons without the discharge door.





## Detail Information of Display

Display	Contents
 <span>clean</span>	<p>Indicates that the machine is in cleaning status.</p> <p>At this time, only the beater in the cylinder is rotating. Add water to the hopper to clean the cylinder. clean</p>
	<p>Indicates that the machine is in standby mode.</p> <p>At this time, long press the setting button to perform machine performance settings and other operations.</p>
<span>-88 °C</span> Temp.	<p>Indicates the temperature of the machine's return air pipe.</p> <p>The machine will alarm when the temperature reaches below -28°C. This does not affect the performance of the machine.</p>
<span>8888</span> Count down	<p>Indicates how many times the machine has fired materials in total.</p> <p>When the handle lifts up the punching plate and touches the internal micro switch, it is counted once. When the micro switch is touched, it will make a ticking sound.</p>
<span>-88 °C</span>  Shortage of material	<p>The upper temperature display indicates the temperature of the cylinder.</p> <p>The below lack of material display indicates that the machine is shortage of material.</p>
<span>88</span> Cycle time	<p>After the material molding of this machine enters the stop state, how many minutes are left until the next automatic cooling.</p> <p>During this period, refrigeration can be started manually or refrigeration will start automatically after getting ice cream.</p>
<span>88 %</span> Ratio	<p>During normal refrigeration operation, the molding percentage of the material in the cylinder is displayed. When the machine is in the setting state, the current gear of the machine is displayed.</p> <p>When it reaches 99%, it means that the material has been formed. If the machine continues to run for a period of time, it will automatically stop.</p>
 <span>COOL</span>  <span>88 %</span> Ratio	<p>Indicates that the machine is in cooling status.</p> <p>When it reaches 99%, it means that the material has been formed. If the machine continues to run for a period of time, it will automatically stop.</p>

# Button operation instructions

## **STOP button**

Press the stop button in any mode to enter standby mode.

## **WASH button**

Press the WASH button to enter cleaning mode.

In cleaning mode, the "puffing button light" will light up/off in real time according to the switch status of the peristaltic pump.

When entering cleaning, the puffing pump is turned on by default. If you need to turn it on or off, please press the puffing button.

## **FREEZE button**

Press the FREEZE button to enter cooling mode.

In cooling mode, the "puffing button light" will light up/off in real time according to the switch status of the peristaltic pump.

When entering the refrigeration mode, puffing is started three times by default. If you need the puffing effect after three times, please press the puffing button again and press it once to start it for 30 seconds.

## **KEEP FRESH button**

Press the KEEP FRESH button to enter fresh keeping night mode.

## **DEFROST button**

Press the DEROST button to enter the defrost mode.

Note: You cannot enter the defrost mode when there is a shortage of materials. When sterilizing, you will automatically exit the preservation mode when there is a shortage of materials.

## **STERILIZE button**

Press the STERILIZE button to enter sterilization mode.

Note: You cannot enter the sterilization mode when there is a shortage of materials. When there is a shortage of materials during sterilization, you will automatically exit to the preservation mode.

## **AIR PUMP button**

In the cleaning mode, puffing is turned on by default. Press the AIR PUMP button to switch it on and off.

When the refrigeration mode starts, it will automatically start puffing three times. If you need to puff again, please press the AIR PUMP button and press it once to start it for 30 seconds. The "puffed button light" will light up/off in real time according to the puffed switch status.

## **RESTART button**

In cooling mode, if the "restart function" is turned off, press the "restart" button to turn on the "restart function". At the same time, the "restart button light" will flash to indicate that it is restarting. If the "restart function" has been turned on, pressing the "restart" button again will be invalid. And when the "restart function" is turned off, pressing the "restart" button will be effective.

Note: In the refrigeration mode, 99% of the ice cream machine is stopped for a long time without ice cream. When the ice cream is discharged again, due to the long downtime, when the first ice cream is dispensed, the refrigeration system will not start until the first ice cream is dispensed. The first ice cream was soft.

Added a restart function. Due to the long downtime after the ice cream is formed, when making ice cream, click the rebirth start button first, and the refrigeration system will start first, and then mix the ingredients. The first ice cream will taste better.

### **FREEZE button + DEFROST button**

In cooling mode, press and hold the "Freeze + Defrosting" buttons at the same time for 3 seconds and then let go to turn on the regeneration function.

Regeneration function: This function can be used when the machine has a frozen cylinder or slow material discharging. In the cooling mode, after turning on this function, it will immediately switch from the current cooling mode to the defrosting mode. After the defrosting is completed, it will automatically switch from the defrosting mode to the cooling mode without pressing a button. Then wait until it is 99% formed and you can make ice cream.

Note: This button combination is only valid in cooling mode!

## **Machine parameter setting method**

In stop mode, press and hold the "SET" button for 5 seconds to enter the setting mode. First, the gear value flashes to display the current gear. At this time, press the "Plus" or "Minus" key to modify the gear. Press and hold the setting button for 5 seconds and then let go to enter the next parameter modification of the number of cups. At this time, the number of cups will flash; press and hold the setting button for 5 seconds and then let go to enter the next parameter modification.

### **Parameter setting sequence**

gear level → number of cups → stop time → pre-cooling temperature (night mode temperature) → running time of the air pump during getting ice cream → upper limit value of hopper temperature in sterilization mode → upper limit value of cylinder temperature in sterilization mode → sterilization mode Lower limit of hopper temperature → lower limit of cylinder temperature in sterilization mode

**Note:** In this mode, if you do not press the "plus key, minus key or setting key", after 5 seconds, it will automatically exit this mode and return to the stop mode.

### **Cup numbers clearing**

When the number of cups is displayed in the setting mode, press the "+" key to complete the cup clearing.



Please do not set the machine parameter correction settings by yourself. Please make adjustments under the guidance of after-sales service and professionals.

# Machine parameter correction setting method

In stop mode, press and hold the "**Settings + Plus**" keys at the same time for 5 seconds to enter setting mode 1. First, the speed correction value flashes, prompting you to modify the speed correction value now. At this time, press the "Add" or "Minus" key. Modify the speed correction value, then press and hold for 5 seconds at the same time and then let go, and enter the next parameter modification of material shortage sensitivity. At this time, the value of material shortage sensitivity is flashing; press and hold for 5 seconds at the same time again, then let go, and enter the next parameter. Modification of parameters.

## Parameter setting sequence

rotation speed correction value → hopper liquid level detection sensitivity (material shortage sensitivity) → compressor delay time.

Note: In this mode, no operation is performed for 5 seconds. After 5 seconds is reached, it will automatically exit this mode and return to the stop mode.

In stop mode, press and hold the "**Settings + Minus**" keys at the same time for 5 seconds to enter setting mode 2. First, the voltage correction value flashes, prompting the current voltage correction value. At this time, press the "Add" or "Minus" key to modify the voltage. Correction value. After changing the voltage correction value, press and hold for 5 seconds at the same time and then let go to enter the next parameter, the first refrigeration automatic expansion number of times of shutdown. At this time, the number of refrigeration automatic expansion times is flashing. At this time, press "Add" or "Minus" key can modify the parameters of the first refrigeration automatic expansion times. Press and hold for 5 seconds and then let go to enter the next parameter modification. The next parameter is to modify the expansion pump speed value. At this time, it becomes the expansion pump speed gear value. While flashing, press the "Plus" key and the value will be +1, and press the "Minus" key to value -1.

## Parameter setting sequence

voltage correction value → refrigeration automatic puffing times → air pump speed gear.

Note: In this mode, no operation is performed for 5 seconds. After 5 seconds is reached, it will automatically exit this mode and return to the stop mode.

## How to restore factory settings

In stop mode, after pressing and holding the "**plus + minus**" keys for 5 seconds at the same time, the buzzer will beep for a long time, indicating that each system parameter has been restored to the factory default value, and then stays in the stop mode, waiting for the user's next operation.



# Ice Cream Health Matters

To use raw materials for hygiene.  
Otherwise it may be hazardous to health.



To use raw materials for hygiene.

Do not put the ice cream that has been  
taken out again in the pot.

The material coming out may be  
contaminated and endanger the health of the  
customer.



Prohibition

Be sure to sterilize every day and dismantle  
every two weeks.  
Otherwise the bacteria may multiply.



Cleaning and disinfection

The operator must wash his hands.  
Otherwise it may cause contamination of  
raw materials.



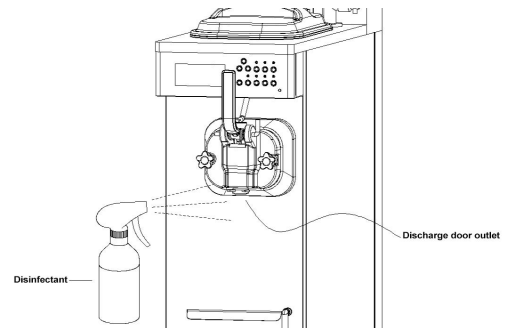
keep clean

# Health Aspects of the Important Issues

## ◆ Discharge door

Please carefully wipe off the ice cream adhered to the discharge door and fully sterilize it with disinfectant.

1. Please spray disinfectant 3-5 times on the outlet of the discharge door to wash away the adhered ice cream.
2. Please use a paper towel sprinkled with disinfectant to clean the ice cream adhered to the outlet of the discharge door.
3. Visually confirm whether there is any residual material at the discharge door discharge port. If so, repeat all previous cleaning operations.
4. Finally, please spray disinfectant 3-5 times on the discharge door again.



## ◆ Machine body

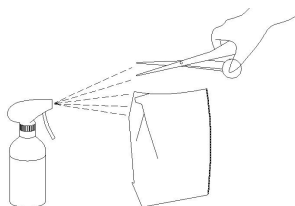
1. Please be sure to disassemble and clean it every two weeks.

When disassembling and cleaning, please discard all raw materials remaining inside the machine.

2. After disassembly and cleaning, assemble the accessories and wash them with hot water for five minutes to ensure sterilization.

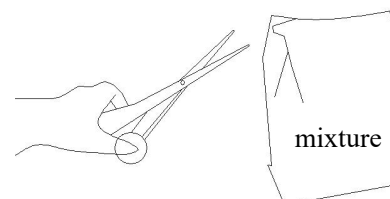
## ◆ Mixture

1. Please spray disinfectant on the opening part and scissor opening of the raw material bag.



disinfectant      mixture

2. Please use paper towels to wipe the disinfectant on the scissors and the raw material bag.



## ◆Hygienic considerations for ice cream (continued)

### Consumable parts

● Even if there are invisible scars on the sealing ring, it may cause problems such as "ice cream leakage" and "poor sterilization".

Therefore, please use three months as the approximate replacement period, and please replace with new products regularly.

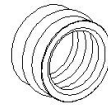
Even within the replacement period, if problems such as scratches occur, please replace it in time.



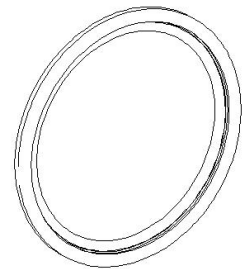
**Inlet O-ring**



**Stem O-ring**



**Coupling seal**

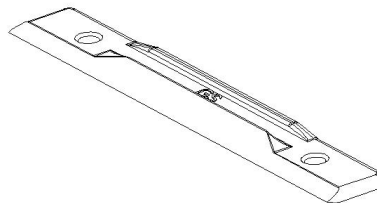


**Discharge door D-ring**

● If the agitator blades are worn too much, the materials in the refrigeration cylinder will be soft and hard and some materials will not be ejected. So please use three months as a rough guideline.

Replacement period, please replace with new products regularly.

If serious wear occurs during the replacement period, please replace it in time.



**movable scraper**

# Precautions before use



No professional staff guidance shall not be commissioned.

Otherwise it may cause a malfunction of the machine and a safety accident.



Prohibition

Non-maintenance personnel shall not dismantle and modify the machine.

Otherwise it may cause a malfunction of the machine and a safety accident.



Prohibition

When the gas leak occurs, do not touch the machine, leakage circuit breakers, and open the windows ventilation.

Otherwise it may cause an explosion.



For ventilation

Do not use flammable items in the vicinity.

Otherwise it may cause a fire.



Prohibition

Do not trample and hang on the machine, place heavy objects.

Doing so may damage the machine and cause injury.



Prohibition

Do not insert your fingers or bars into the heat sink.

Otherwise it may cause personal injury and affect the cooling effect.



Prohibition

Do not touch electrical parts or switches with wet hands.

Doing so may cause electric shock.



Prohibition

This machine is not intended for use by persons who are weak, unresponsive or mentally handicapped (including children) unless instructed or assisted by the guardian.

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

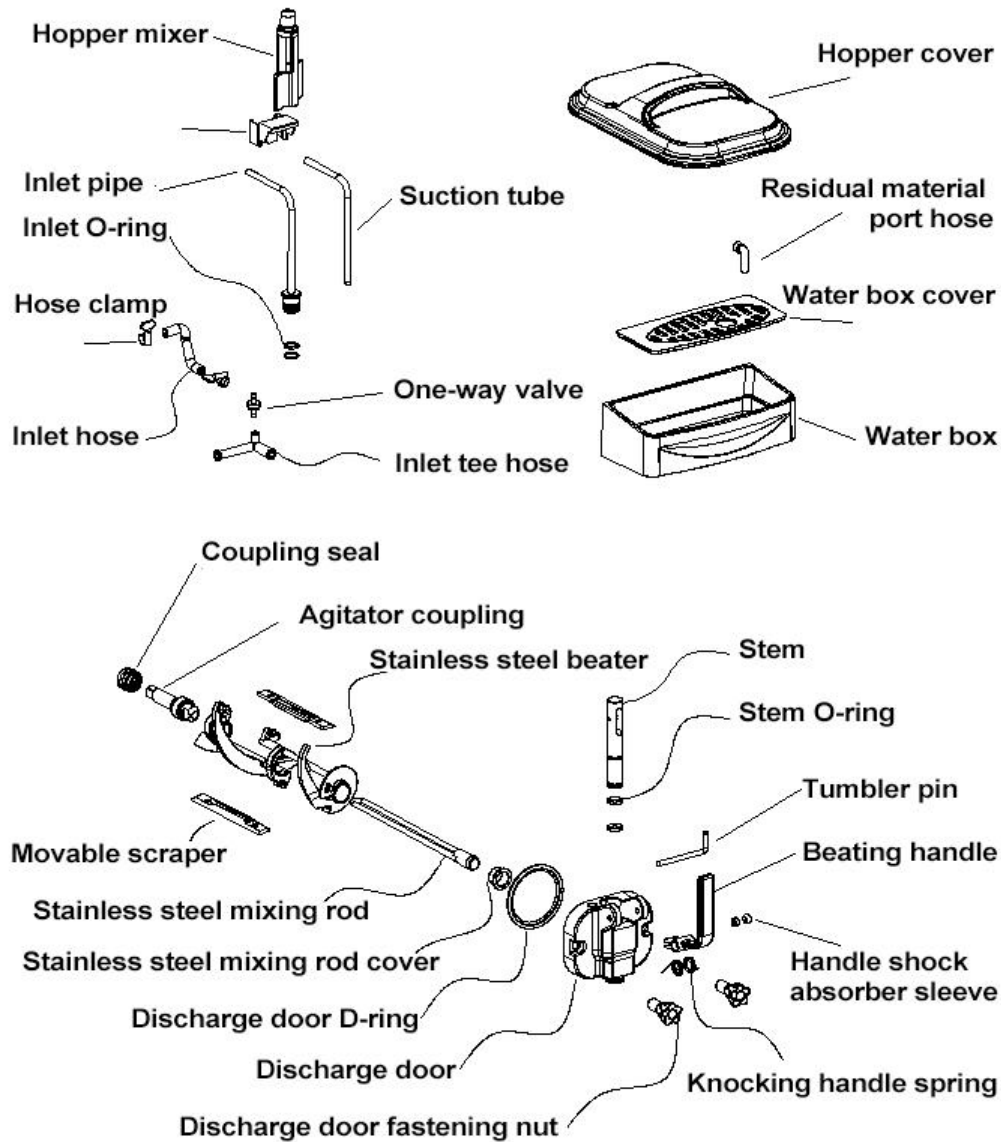


Prohibition



# How to clean parts

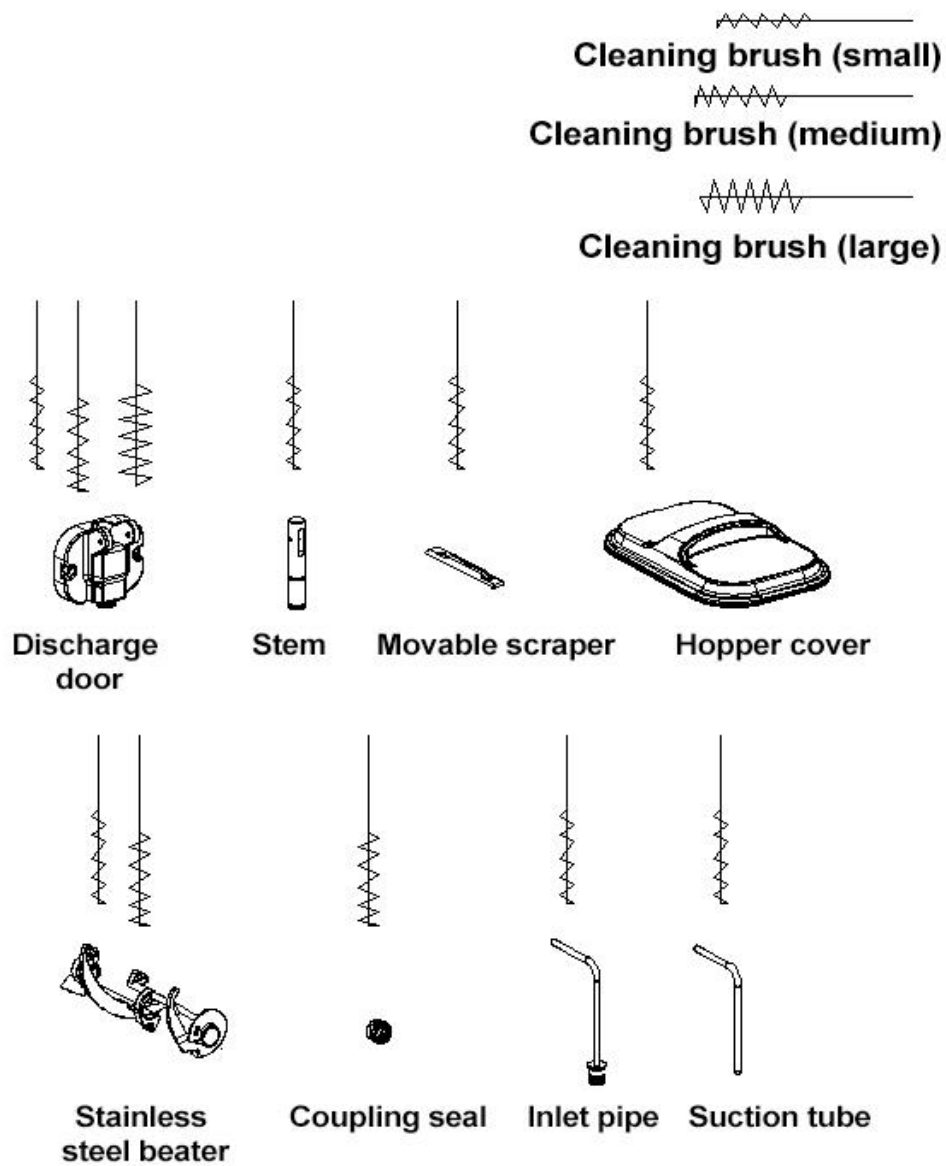
1. When using it for the first time or not using it for a long time, please clean the parts before use.



## User precautions

- Do not damage or lose parts during operation.
- Do not use hot water or a dishwasher to clean resin parts. Otherwise it may cause deformation.
- Please do not soak parts in detergent or sterilizing solution for more than 30 minutes. Otherwise it may cause deterioration.

2. Especially the following parts, please use the matching cleaning brush to clean them.

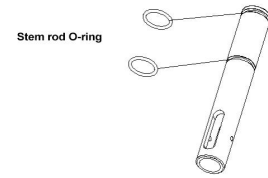


## User precautions

- For some areas where residual material is easy to accumulate, please use a cleaning brush to clean carefully.
- Some parts have sharp edges, please be careful not to scratch your hands.
- Use a cleaning brush to carefully clean the mixer, including the center.

# Assembly method of parts

## 1.The assembly of the valve pole



### Valve stem O-ring assembly

### Beater rod assembly

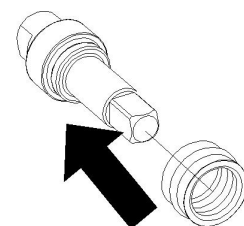
Install O-rings and sealing rings on both types of driving rods. The cross pins of the driving rods do not need to be removed. If disassembled, just reassemble them as shown in the diagram. When assembling the O-ring, you must apply a little grease (referring to food-grade Vaseline) on the head of the sealing ring.

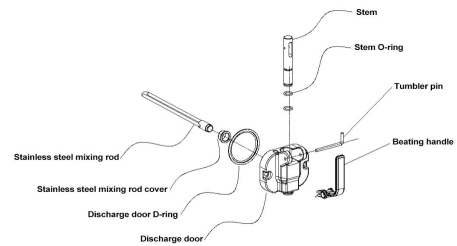
## 2.The assembly of the handle

- 1) Install the handle's shock-absorbing rubber ring into the round hole of the handle, with the non-rounded side of the shock-absorbing rubber ring facing outward.
- 2) Install the feeding handle spring on the handle.

## 3.Assembly of mixer coupling

- 1) Coat both ends of the coupling sleeve sealing ring with Vaseline.
- 2) Install the coupling sleeve sealing ring directly.

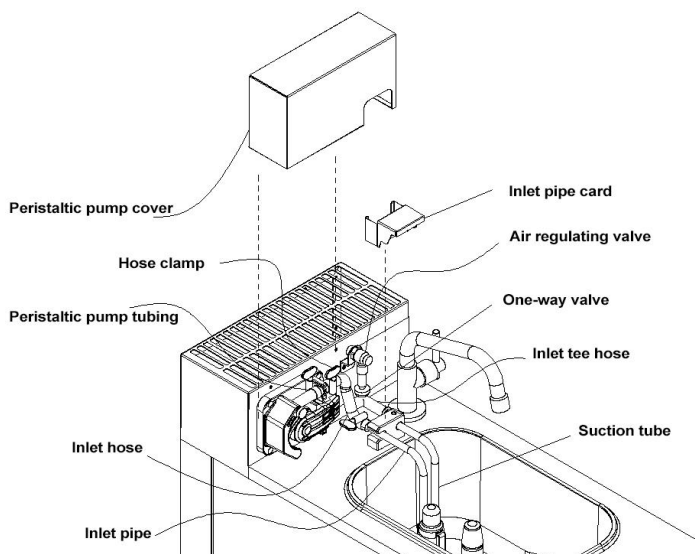




#### 4. Assembly of discharge door

- 1) The punching rod is installed in the chute corresponding to the plastic head. The plum blossom-shaped molding head is installed in the slot below the chute (when installing the beating rod, you can apply a little lubricant on the front end of the beating rod).
- 2) After the beating rod is installed, insert the fork at the front of the handle into the cross pin of the beating rod. Then insert the handle cross pin together with the handle through the cross pin hole in the plastic head.
- 3) Put the stainless steel mixing sleeve on the threaded end of the stainless steel mixing rod, then install the stainless steel mixing rod on the threaded hole of the plastic head and tighten the right knob.
- 4) Install the plastic head D-shaped sealing ring in the corresponding groove.

#### 5. Peristaltic pump tube assembly



- 1) The peristaltic pump tube set has been assembled before leaving the factory, as shown in the picture.
- 2) It consists of a suction pipe, a feed tee hose, a one-way valve, an air regulating valve, a peristaltic pump tube, a feed hose, a feed pipe, and a hose clamp.

# How to install on the machine



## Warning

When assembling and disassembling parts, please turn off the switch to control the power switch. Otherwise, the machine may be accidentally touched, causing personal injury.



Turn off

Please disinfect your hands and fingers when operating.

Otherwise it may harm human health.。

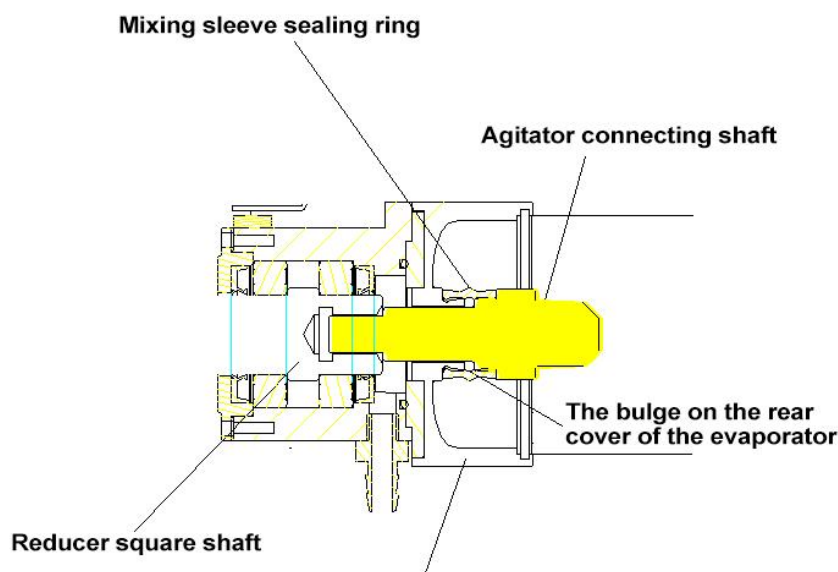


Sterilize

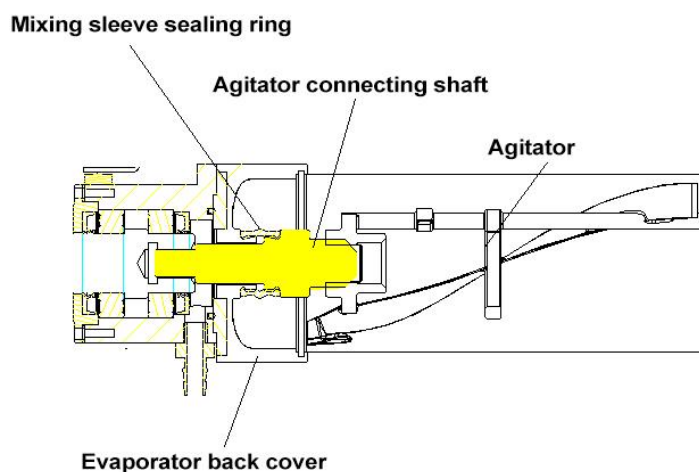
1. Make sure the control power switch is turned off.

Confirm that the display is off.

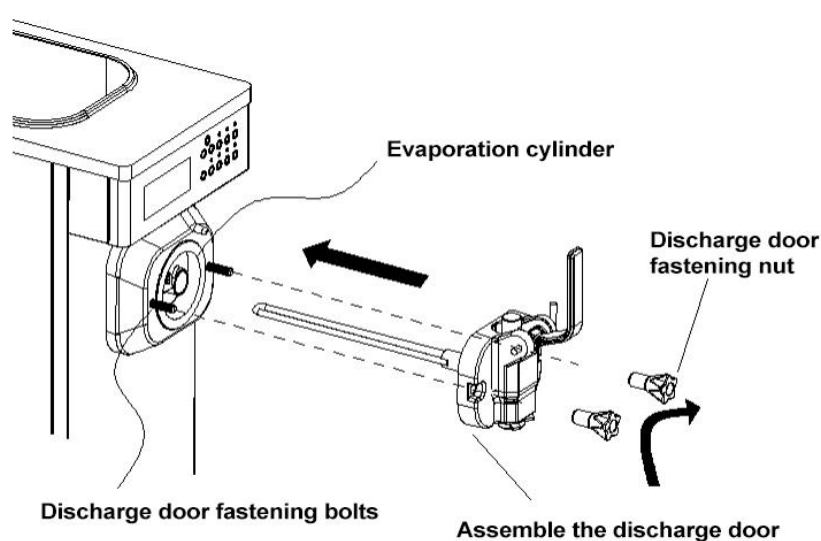
2. Insert the agitator connecting shaft into the square shaft of the reducer, and make the sealing ring of the agitator sleeve fit tightly into the groove on the raised part of the evaporator back cover.



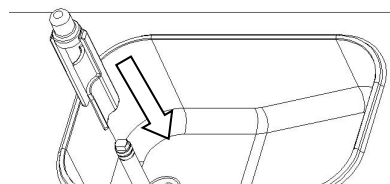
3. Insert the square end of the stirrer into the square head of the stirrer connecting shaft (turn clockwise and gently push the stirrer inward) until the stirrer enters the evaporation cylinder.



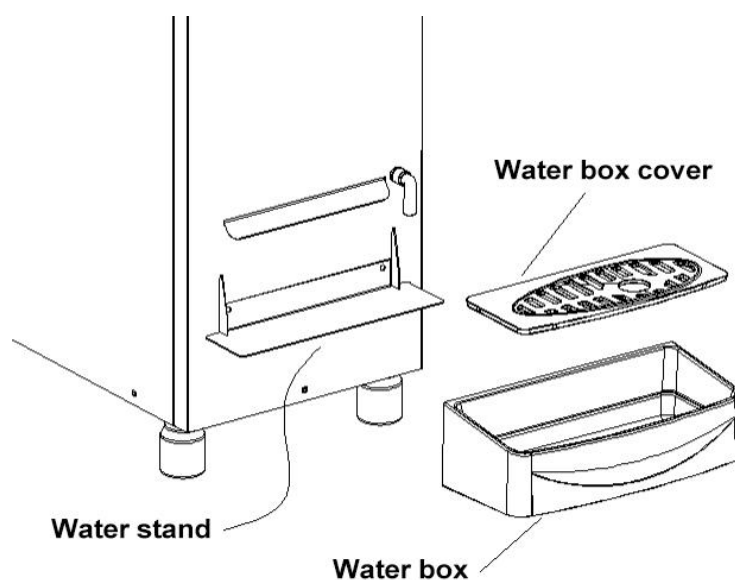
4. Insert the plastic head through the inner hole of the mixer and the two plastic head screws, and twist the plastic head fastening nut clockwise to secure the plastic head tightly.



5. Place the mixing tank mixer directly on the mixing tank mixer.



6. Place the water receiving box piece in the water receiving box slot, and then place the water receiving box on the water receiving box fixing plate.



# How to clean the ice cream machine

1. Please clean the parts with food detergent.

\*Please read "Page 14~15" carefully for details.

2. Please install the cleaned parts on the ice cream machine.

\*Please read "Page 16~20" carefully for details.

3. Please turn on the ice cream machine control power switch.

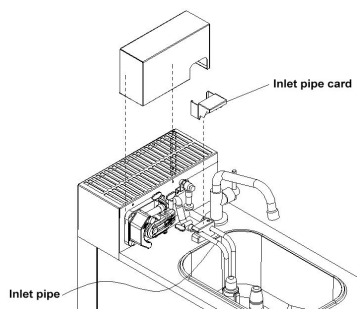
After opening, the ice cream machine goes into standby.

## User precautions

After assembly is completed, do not press any switch without adding water or raw materials to the material basin, otherwise it may cause machine failure.

4. Please pour an appropriate amount of food detergent into the material basin, then inject an appropriate amount of water into the material basin, press the cleaning button, and the mixer starts to rotate. Clean for 3~5 minutes.

\*Before pouring water, pull out the feed pipe from the lower pipe of the feed basin and place it in the feed basin.







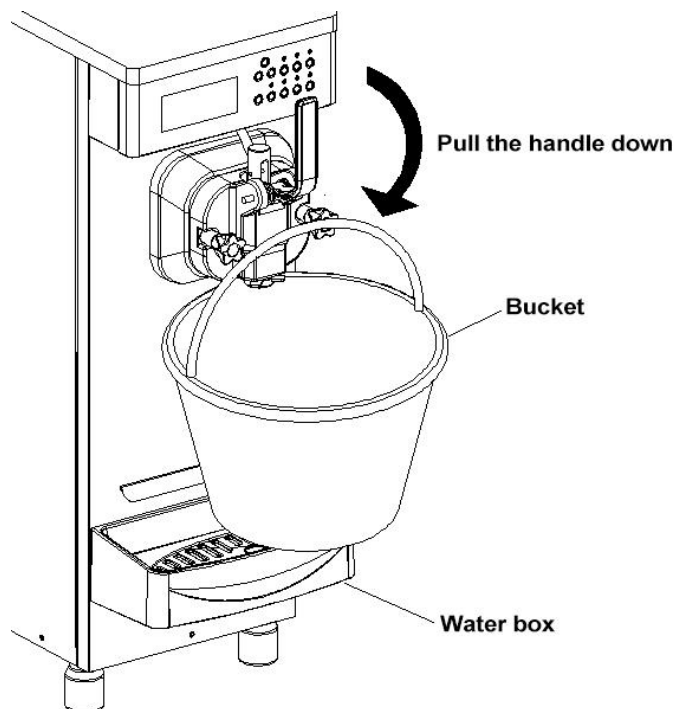
## Warning

Do not let water overflow the bowl.  
Otherwise, water may enter the machine,  
causing leakage or electric shock.



prohibit

5. Please drain the cleaning water. After cleaning for 3 to 5 minutes, pull down the handle, catch the water with a bucket, and repeat cleaning 2 to 4 times. (Do not use the water used for cleaning again).



# Raw material filling



## Warning

Do not put your fingers into the raw material supply port of the material basin.  
Otherwise, it may cause finger injury or machine failure.



prohibit



## Note

No materials other than ice cream ingredients may be used.  
Otherwise, machine failure may occur.



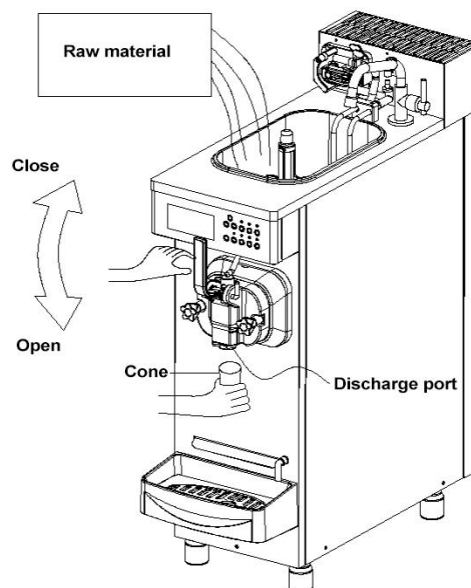
prohibit

### 1. Prepare the appropriate amount of raw materials.

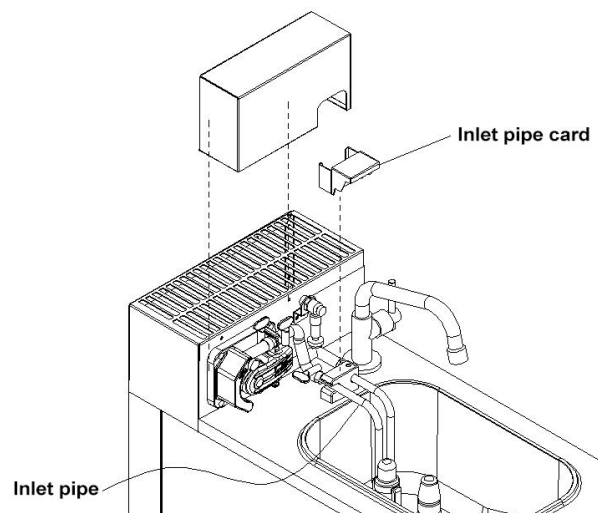
Before adding ingredients, try to ensure that there is no residual moisture in the freezing cylinder during cleaning.

Pull down the handle and inject a small amount of raw material into the material basin while the mixing rod is raised.

There will be water flowing out of the discharging port until the raw materials flow out. Please pull the handle upwards and the feeding rod slides down.



2. After the freezing cylinder is full of raw materials, insert the feeding tube into the feed opening of the material basin, cover the lid, and use the feeding tube clamp to block the feeding tube to prevent high pressure from being generated in the freezing cylinder after the peristaltic pump operates. pop up.

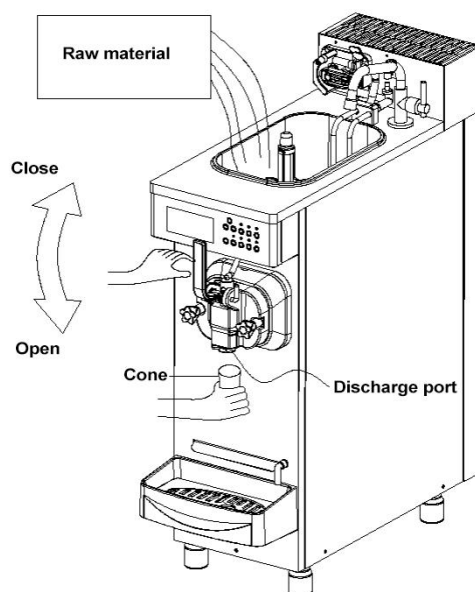


3. Pull the mixing handle (the mixing rod rises), measure 600cc of raw material from the material cylinder with a measuring cup, take it out, and pour it back into the material basin.

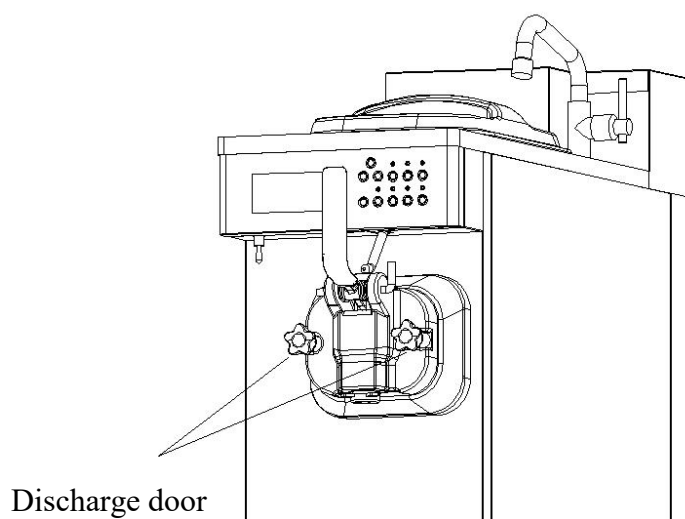
Note: Please use measuring cups that have been cleaned and sterilized with disinfectant.

Please close the pot lid.

The amount of supplementary raw materials should be lower than 30mm below the mouth of the material basin.



4. Please confirm whether the plastic screw fixing the disc is loose.



## User precautions

Please be sure to confirm whether the plastic screw fixing the plastic head is loose. If loose, it may cause leakage of raw materials.

Please cover the pot lid securely.

Please do not remove the handle during the cooling process. Otherwise, the raw materials may leak out from the plastic head outlet.

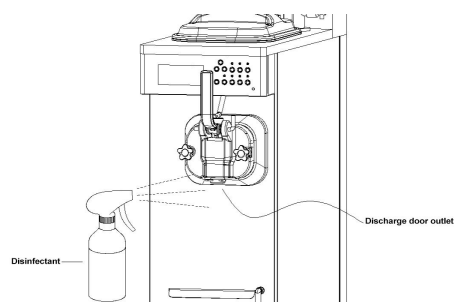
Be sure to turn off the power switch when the unit is not in use.

## Routine daily operations → Ready for business

1. Please wipe with a dry and soft cloth. If the contamination is serious, please add food detergent to warm water, wipe away the dirt, and then wipe away the remaining detergent ingredients.

\*Please read "Page 21~22" carefully for details on raw material filling.

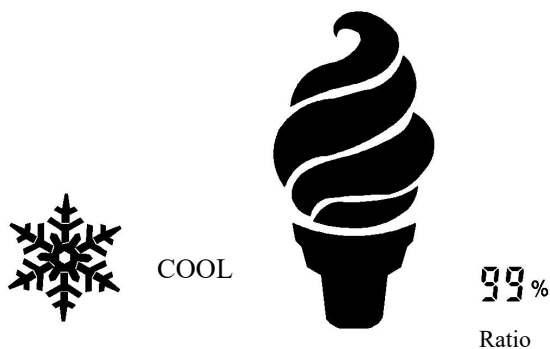
Please sterilize the plastic head outlet.



2. The ice cream is ready.

When the middle molding ratio in the digital display reaches 99% and the machine automatically stops, it means the ice cream machine is ready.

Just push the handle down to pop the ice cream.



Routine daily operations → During business hours



## Warning

When there is an abnormality or failure in the machine, the switch must be cut off and the operation stopped.

Otherwise, an accident may occur.



Turn off switch

Do not put your fingers into the raw material supply port of the material basin.

Otherwise, it may cause finger injury or machine failure.



prohibit



## Note

Use hygienic ingredients.

Otherwise, health damage may occur.



Turn off switch

Ice cream that has been taken out must not be put back into the bowl again.

Otherwise, health damage may occur.



prohibit

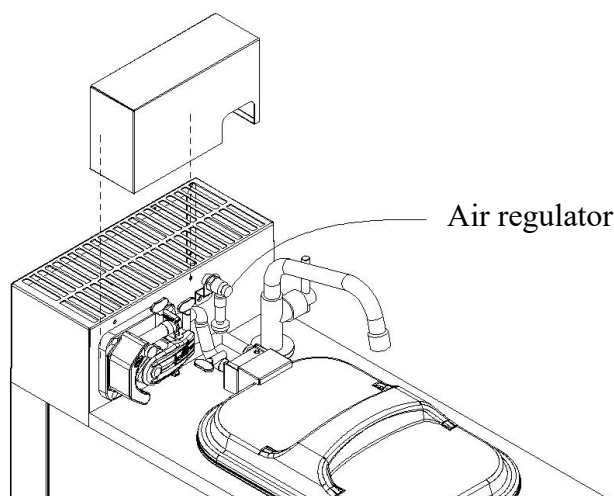
 **If the display is short of material and flashes, please replenish new raw materials in time.**

## Routine daily operations → During business hours---(continued)

### 1. Adjustment of puffing

This machine is equipped with a peristaltic pump boosted expansion system. The ice cream raw materials and air are forcefully sucked into the freezing cylinder according to the adjusted ratio through the peristaltic pump. By adjusting the air intake volume, the air conditioning valve of the ice cream with different expansion rates can be achieved. The adjustment method is to turn the knob clockwise to make it smaller and the knob counterclockwise to make it bigger. Adjust half a turn at a time. After adjustment, the ice cream will be 99% ready and then check the quality of the ice cream to confirm whether the puffing is appropriate.

When the air intake air adjustment is improperly selected, when the air intake volume is increased, the ice cream or freezing cylinder will not be ejected. If the air intake volume is adjusted small, the ice cream expansion rate will not be sufficient.



## About expansion rate

The expansion rate refers to the air content of ice cream, which is the proportion relative to the raw materials, expressed in %. As the ice cream cools in the vat, its volume expands. It forms a creamy state when mixed with air. The expansion rate is very important to the quality and shape retention of ice cream. After injecting ingredients into the ice cream machine, please adjust the position of the puffing rod carefully.

Routine daily operations → After business



## Warning

Sterilize every day.  
Otherwise bacterial growth may harm  
health.



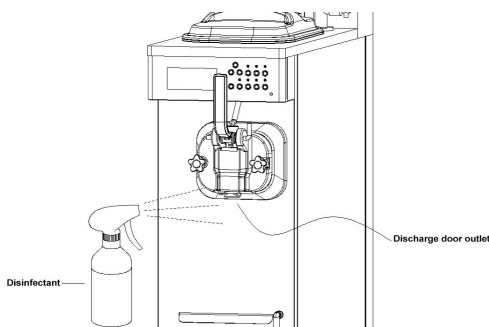
Sterilize

1. Press the "Sterilize" button to enter the pasteurization mode.



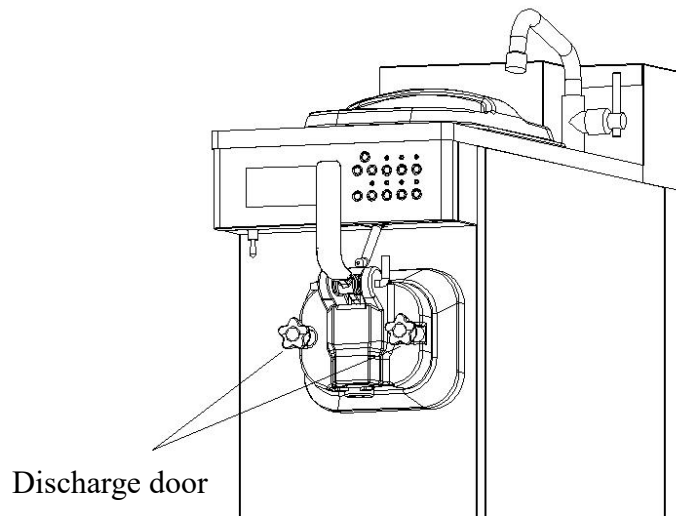
Pasteurization is to heat the mixed raw materials to 68-70°C, maintain this temperature for 30 minutes and then quickly cool to 4-5°C. Because the lethal point of general bacteria is a temperature of 68°C and a time of less than 30 minutes, this method can kill the pathogenic bacteria and most non-pathogenic bacteria in the mixed raw materials. After the mixed raw materials are heated, they suddenly cool, rapid changes in heat and cold can also promote the death of bacteria.

2. Clean the plastic head outlet and sterilize it.





3. Confirm whether the plastic head plastic screw is loose.



4. Please try not to replenish raw materials when the business is about to end.

## User precautions

Please be sure to confirm whether the plastic screw fixing the plastic head is loose. If loose, it may cause leakage of raw materials.

Please cover the pot lid securely.

Please do not remove the handle during the cooling process. Otherwise, the raw materials may leak out from the plastic head outlet.

## Operations of every two weeks



### Warning

When assembling and disassembling parts, turn off the control power switch.

Otherwise, the switch may be accidentally touched, causing personal injury.



Sterilize

Do not allow water to overflow the material basin.

Otherwise, health damage may occur.



Prohibit

Disassemble and clean every two weeks.

Otherwise bacterial growth may harm health.



Sterilize

Please use food detergent and a clean rag to clean the material basin, and please rinse it 2 to 3 times.

The feed port of the feed basin must be cleaned carefully. Clean with a cleaning brush.

For first time use, operate once every two weeks

Disassembly and cleaning of parts (pages 14~15)

- Disassembled to the smallest unit for cleaning

Assemble the parts and install them on the ice cream machine (pages 16~20)

- Turn off the power switch

Machine cleaning (pages 21~22)

Filling of raw materials (pages 23~25)

- Put the raw materials into the mixing bowl.

Run (pages 26~31).

- Confirm that cooling is on.
- Do a good job in disinfecting the plastic head outlet.

Disassembly and cleaning

- Discard the leftovers
- Turn off the power switch

# How to maintain the ice cream machine



## Warning

During maintenance, please turn off the control power switch.

Otherwise, the switch may be accidentally touched, causing the machine to start and causing personal injury.

Do not spill water directly on the machine.

Otherwise, electric shock may occur.



Prohibit

Do not use the power cord if it is damaged.

Otherwise, a short circuit may cause fire or electric shock.



Prohibit

## About the residual material port

The residual material port is above the water box. If there is raw material discharged from the residual material port, it may be that the coupling sealing ring needs to be replaced, so please replace it yourself. If you still have any questions, please contact the store or maintenance personnel where you purchased the product.

## 1. Maintenance of outer surface

Please wipe with a dry, soft cloth. If the contamination is serious, please add food detergent to warm water, wipe away the dirt, and then wipe away the remaining detergent ingredients.

The lower part of the machine and the base are also easily contaminated, so please clean them.

## User precautions

- Please do not use polishing powder, gasoline, tena water, or hot water.  
Otherwise, the outer packaging of the machine will be damaged.
- Please never spill water directly on the machine.  
Otherwise, electric leakage or accident may occur.
- Please check 1 to 2 times a month to confirm whether the power cord is damaged or broken.

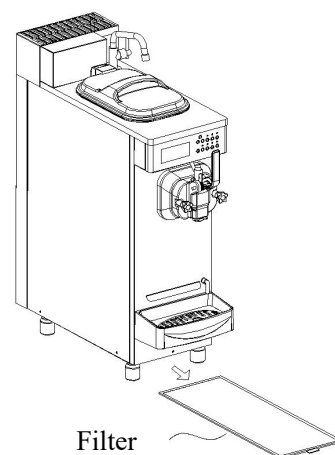
2. Consumable parts Consumable parts may cause malfunctions such as "ice cream is too soft", "ice cream machine penetrates" or "cleaning is not thorough enough".

Therefore, please replace the product with a new one regularly according to the replacement period in the table below.

Spare part	Quantity	Replacement period
Gasket kit: Beating rod O-ring I-shaped sealing ring Plastic head D-ring Corrugated sealing ring	6 1 2 2	3 months
Consumable parts kit: Plastic head cover	2	3 months

### 3. Clean the filter

After working for a period of time, the filter will be filled with dust, affecting heat dissipation, and the cooling effect will become worse (shown as: the output of ice cream in the same period of time will decrease or it will be difficult to form). Please clean it once every two months. (If the use environment is poor, please clean it once a month).



## Precautions for long periods of non-use



### Warning

When not in use for a long time, unplug the power plug.

Otherwise, the service life of the power cord may be reduced.



unplug



### Warning

When not in use for a long time, cover the machine body with plastic film.

Otherwise, the machine may be affected by dust and affect its next use.



dust-proof

Please pay attention to drainage work in places where the temperature may be lower than 0°C.

Otherwise, water leakage may occur.



Drainage

**Please perform the following operations when not using it for a long time.**

Please carefully dry the moisture in the material basin and freezing cylinder, dry it, cover the material basin cover, etc. and store it.

Please disassemble the parts into the smallest units and keep them in a clean place. This will also help extend the service life of the parts.

## Things to note before commissioning repairs



### Warning

When the machine is abnormal or malfunctions, turn off the power switch. Otherwise, it may cause machine failure.



Unplug

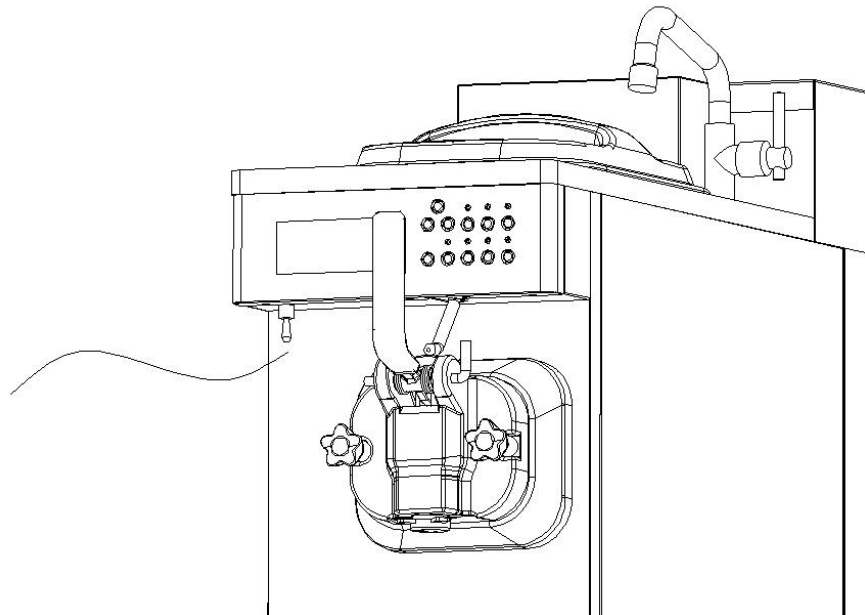
Non-maintenance personnel are not allowed to disassemble and repair. Otherwise it may cause fire or machine failure.



Prohibit

**If any abnormality occurs during use, please stop using it and investigate common faults and handling matters.**

Power switch





## IN CASE OF THE FOLLOWING(Faults and Handling)

The machine you received is control by computer program with mechanical transmission and efficient refrigeration system! You must arrange the professional staff to operate the machine and maintain it. At the same time, please know clearly about the installation and maintenance of the machine when you buy the machine , and please do the professional training before using the machine. **(Very important)**

We don't responsible for the problem caused by violating our requirement of installation and maintenance.

Meanwhile, please strictly follow the following precautions if encountered.

NO.	Problem	Probable Cause	Troubleshooting	Remarks
1	The machine doesn't work.	1. Whether power switch is powered	Open the power switch	
		2.Power line whether meet the equipment requirement	Check by professional electrician(requires more than 4 square copper core wire, and the wire can not exceed 10 meters , lower than 16A)	It is required the power load capacity cannot be lower 18'20L/4KW;32~41 L/6KW
		3. Internal wires might be bitten or loosed by the mouse	Replaced or fixed by technician	
		4.Main board problem	Contact after-sale department.	
2	Power switch trip after power on	1.Input power line or switch load is not enough	Replaced by technician	Insufficient input power cord capacity and diameter can seriously damage the machine!
		2、 Internal wires might be bitten or damaged by the mouse	Replaced by technician	
		3. High level hardness, the machine to be overloaded	Decrease the level of hardness	
		4. Unstable voltage damage the parts	Check by professional electrician	
		5. Internal short circuit of motor, circuit board or compressor	Contact after-sale department.	
3	Electric leakage	Feel electric from the body	Check if the power grounded. If no, please install the grounding wire by technician.	Handle by yourself
4	Water or material leakage from plastic water outlet.	1.D-ring is not well installed	Check the S seals whether is installed well	Handle by yourself
		2. O ring of the valve was damaged	Check the seal of valve pole whether are damaged, Please replace it if damaged	Handle by yourself
		3.fasten screw is not tightened	Tightened it	Handle by yourself
		4.Improper installation results in seal damage	Pull out vertically when disassembling. Coated Vaseline before disassembling. Do not damage the seals by sharp objects when cleaning	Handle by yourself

5	Water and material leakage residual pipe	1. Plastic water outlet is not tightened	Tightened fasten screw	
		2. Beater seals was damaged	Replaced	
		3. Seal cover of evaporator was loss	Check operating habits	
6	Abnormal noise after booting	1. Abnormal noise when cleaning	1. Larger noise when cleaning, lower after adding the material	Normal
			2., Uneven placement, self-adjusting	
			3. Loose screws on the three sides of panel	Self-tightening
			4., Motor belt is loose or tight	Adjust or replaced by technician
			5. Lubricate the reducer after work three month	Handle by technician
			6. Abnormal noisy motor mechanism	Contact us
		2. Abnormal noise when freezing	3.2.1. larger noise when lack of material, lower noise after adding the material	Normal
			3.2.2. High ice cream gear and self-adjusting	
			3.2.3. large noise of fan , handle according to 3.3	
			3.2.4. large noise of fan , handle according to 3.4	
		3. Fan noise	3.3.1. Check whether there are something around the fan blades and whether the fan bracket fixing screws are loose.	Solved by technician
			3.3.2. Whether the wind turbine leaves the shell when it rotates	Adjust the fan by technician
			3.3.3. Is the condenser fixing screw loose?	Solved by technician
		4. Motor noise	3.4.1. Motor belt noise	Adjusted or replaced the belt by technician
			3.4.2. High ice cream gear	self-adjusting
			3.4.3. Motor capacitor noise	Contact us
			3.4.4. Motor noise	
			3.4.5. Motor fixing screws loose	Adjusted by technician
		5. Compressor noise	3.5.1. Not clean condenser for a long time, condenser is too dirty, resulting in compressor overload.	cleaned by technician
			3.5.2. Internal pipe deformation cause to vibration noise	Adjusted by technician
			3.5.3. Compressor noise	Contact us
			3.5.4. The compressor fixing screw is too loose or too tight	Adjusted by technician
7	Ice cream is too soft or small capacity	1. Frequent discharge	Make ice cream after the shape rate reaches 90%	Self-debugging
		2. Small capacity model	Buy more	Contact us
		3. Incorrect formula	Adjust the water proportion	Handle by yourself
		4. Poor heat dissipation	Leave 1m space from two side	Handle by yourself
		5. Low hardness level	Adjust level	Self-debugging

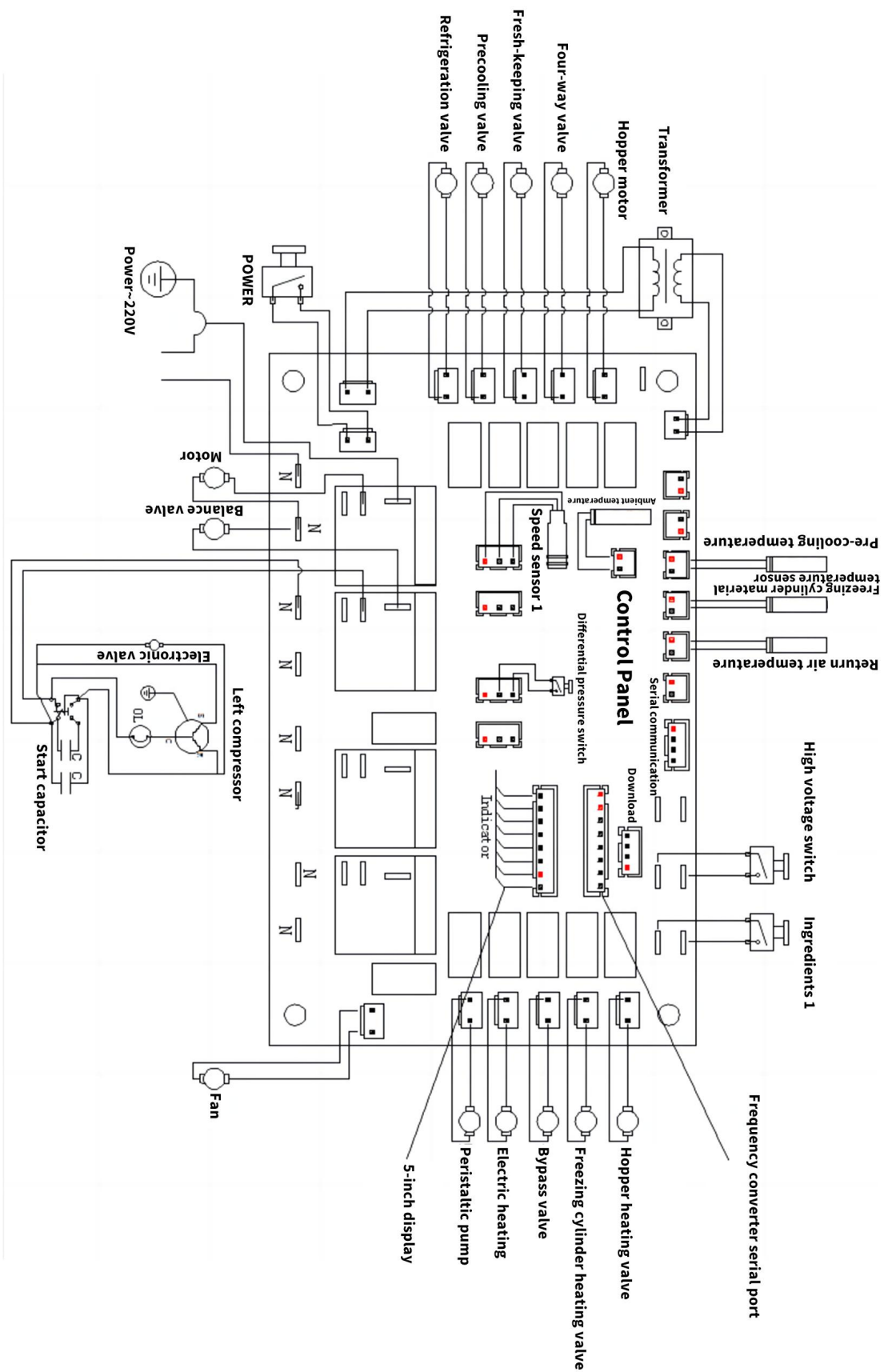
		6.Unsteady voltage	Improve mains line voltage capacity of install regulator	Adjusted by technician
		7.Belt loose or damaged	Adjust or replace the belt	Adjusted by technician
		8.Bad refrigeration	Refrigerant leakage or broken compressor	Contact us
		9. Lack of material	Must ensure that the material should occupy two-thirds of the tank	
		10. Check if the voltage is normal	Adjust line or install regulator below 200V	Adjusted by technician
8	Ice cream tastes not good and with slag	1.Material not good	Improve the quality of material	Contact us
		2. Wrong proportion	Reduce water proportion properly	Self-debugging
		3.Not make ice cream for long time	Please make ice cream properly	Self-debugging
		4 Lower hardness level	Increase the level	Self-debugging
		5. Beater is damaged	Replaced	Contact us
		6.Beater is stirred so long	Please cut off the power the interval times of making ice cream so long	
9	Cannot make ice cream or too soft after stop work automatically	1. The handle not reaches enough	When the handle is not pressed down, the switch is not opened (the G letter is not flashing) and the machine does not start.	Self-debugging or check the switch by technician
		2.The first cup will soft	Start after a long times, the first cup has water so, soft is normal	Self-debugging or adjust the standby times
		3.Hardness level too high or too low	Adjust the level	Self-debugging
		4. Standby times too long	Adjust the times	Self-debugging
		5. Something wrong with the switch	Replaced	Contact us
10	Beater stuck	1. Cylinder has water, long times not operate the machine	Cause the beater swell and deform when soaking	Contact us
		2.No water or material, long time cleaning	Cause the beater swell and deform by friction	
11	Alarm of lack of material	1. The light in cylinder is shining, and there is a warning alarm sound.	Add the material	
		2. Have the material, but still have the alarm	1.Have foam material in hopper 2. with material, press clean for 5 minutes	
		3. Have alarm not reach the shape rate of 99% after adding material	Contact us or set by technician	
12	LL alarm	1.Senor problem	Check if there is a magnet on the pulley or adjust the position of the sensor or replace it.	Solved by technician
		2.Buzzer sounding, the machine stops working	Check if the sensor is misaligned or the cable is disconnected	Solved by technician
		3.The pulley is too shaken	7.3.1 Check if the pulley fixing screws are loose	Self-tightening
			7.3.2 Check the reducer whether is damaged	Contact us
13	88 alarm	1.Material shortage in cylinder	Please add in time, please restart after adding.	Self-debugging

		2. Something wrong with the beater	Larger water proportion , high hardness level	Self-debugging
		3.High ambient temperature or blocked air intake	Strengthen ventilation and remove obstacles	Self-debugging
		4. Bad refrigeration	Check if the condenser is dirty, the exhaust air is smooth, and is less refrigerant.	Contact us
14	55 alarm	1.Belt wear and slip	Adjust the belt tightness or reasonable hardness level.	Self-debugging
		2.Freezing so hard in cylinder	Reduce the water proportion or reduce hardness level	Contact us
		3 one side of reducer work, one side not work	The reducer was damaged	Contact us
		4. Motor not work or low speed	Contact us	
		5.Something wrong with the sensor or sensor connection is loose	Contact us	
15	Reaches“99%” quickly	1.Unstable voltage	Check if the voltage is right or install the regulator	Self-debugging
		2. Beater stuck	Take the beater and use after burnishing	Self-debugging
		3.Low motor speed	Check the motor whether is damaged	Contact us
16	Cannot stop automatically after reaches“99%”	1.Belt wear	Replaced	
		2., Micro switch fault	Check if the material board is not reset or the micro switch is damaged.	Self-debugging
		3. Electric main board	Replaced	Self-debugging
17	Cannot Reaches “99%”	1.Improper hardness level	Adjust the level appropriately	Contact us
		2.The ice cream formulation ratio is unreasonable	Increase water proportion	Self-debugging
		3. High ambient temperature bad ventilation, or the air intake are blocked.	In a ventilated position, clearing obstacles from air intake	Self-debugging
		4. Unstable voltage or not enough power supply capacity	Solved by technician	
		5.Bad cooling of cylinder when working without material or no frosting of the return pipe	Refrigerant leakage	Contact us
18	“HH”alarm	Compressor pressure abnormal	The condenser is too dirty or something wrong with the fan	cleaned or replaced by technician
19	“UH” alarm	Voltage over-high	Adjust voltage or increase 6KW regulator	Self-debugging
20	“UL” alarm	Voltage over-lower	Adjust voltage or increase 6KW regulator	Self-debugging
21	“RL” alarm	Temperature below - 35°C or temp. sensor break up	Check operating habits	
22	“RH” alarm	Temperature above 60°C or temp. sensor short-circuit	Check operating habits	

**Meanwhile, beater, plastic water outlet, hopper, valve pole, Puffing rod is food-grade plastic part. Seals for beater, D ring seals, seals for valve pole, seals for puffing rod, vaseline are consumables part. And this part for free when buy the machine.**

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# Electrical schematic diagram



# WARRANTY CARD

Sales information	User information
Business:	User Name:
Contact:	Model:
Tel/Fax:	Date of purchase:
Mobile phone:	User contact:
User Tips: 1. Please keep and read carefully the card as soon as possible.	
2. 12 months free maintenance service from the date of purchase.	
3. Power phase is strictly prohibited, to prevent serious fault.	
4. Please check the power regularly, to ensure good connection of ground wire, to prevent the voltage from too high or too low.	
5. Keep the machine clear and in good condition and check operation from time to time	
6. We don't responsible for it due to the following acts:	
A, subject to abnormal use, improper humid environment, high temperature	
B. Unauthorized modification of misuse, abuse and error adjustment.	
7. Please contact us when the machine is abnormal.	
8. Replacement part are belong to our company.	
9. Without notice if the service terms changed.	
WARRANTY CARD (COPY)	
User Name:	Tel: Model:
Address:	
Factory ID:	Date of purchase:
Maintenance Dates:	Signature:
Error causes and test results:	

Without notice if the manual information changed.



Save resources, protect the environment.



GGM Gastro International GmbH  
Weinerpark 16  
D-48607 Ochtrup

[www.ggmgaastro.com](http://www.ggmgaastro.com) [info@ggmgaastro.com](mailto:info@ggmgaastro.com)  
+49 2553 7220 0