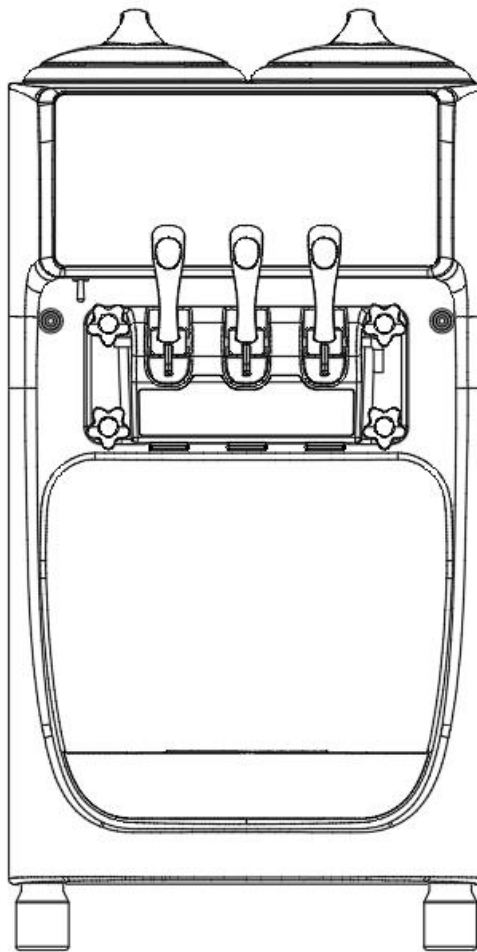


# User Manual

# Instruction



Please read the instruction 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 thing damages or human injury

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

## Sign and Representation

 Warning! Electric shock!	<p>▲ Represent attention(including warning)            The attention content is near ▲ and show in words or sign            The left sign is “Caution, electric shock”.</p>
	<p>⊘ Represent prohibition(what cannot do).            The prohibition content is near ⊘ and show in words or sign            The left sign is “No machine idle”.</p>
	<p>● Represent mandatory enforcement of directives (what must do).            The prohibition content is near ● and show in words or sign            The left sign is “Grounded”</p>

# PLACEMENT PRECAUTIONS



## Warning

Please 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

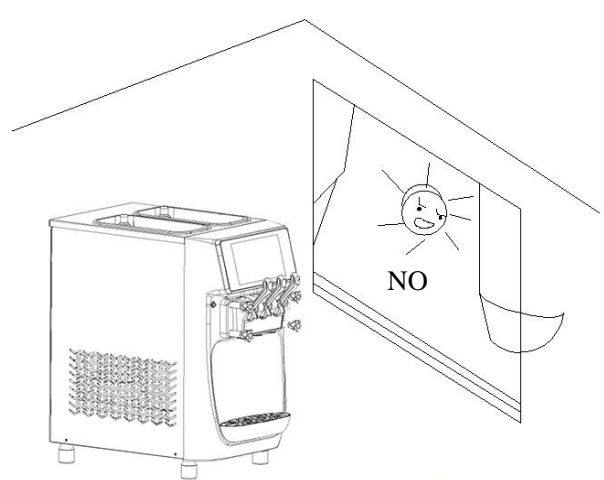
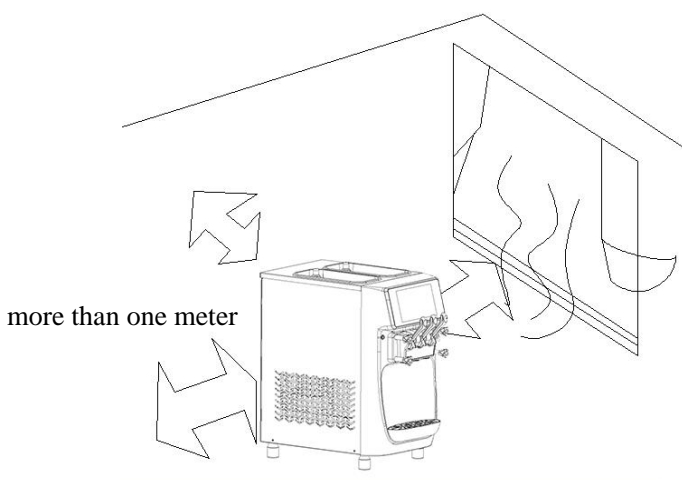
Please put in well ventilated place.

Please don't put in sun or near heating appliance.

Don't put anything on the top of the cover, or it will lead to noise.

Use the machine between 5-33°C of ambient temperature.

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**

Connect the ice cream machine to a special socket(the power supply is consistent with the famous brand)



**Warning**

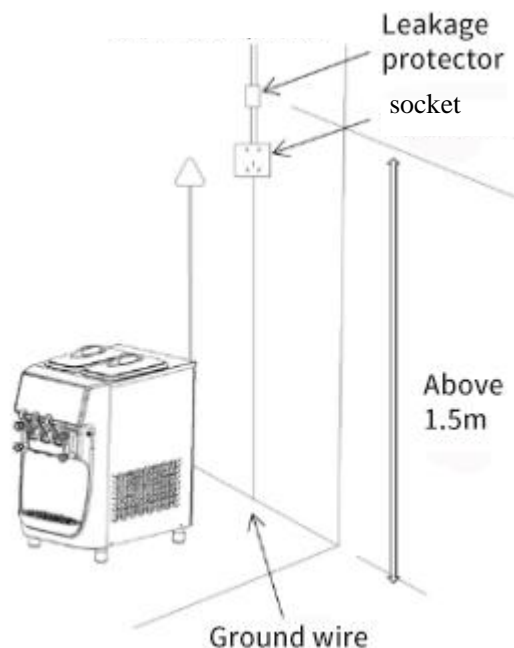
Don't damage power line, or process, gather into a bundle, stretch, bend, wrap, or the power line may be damaged and lead to fire accident.



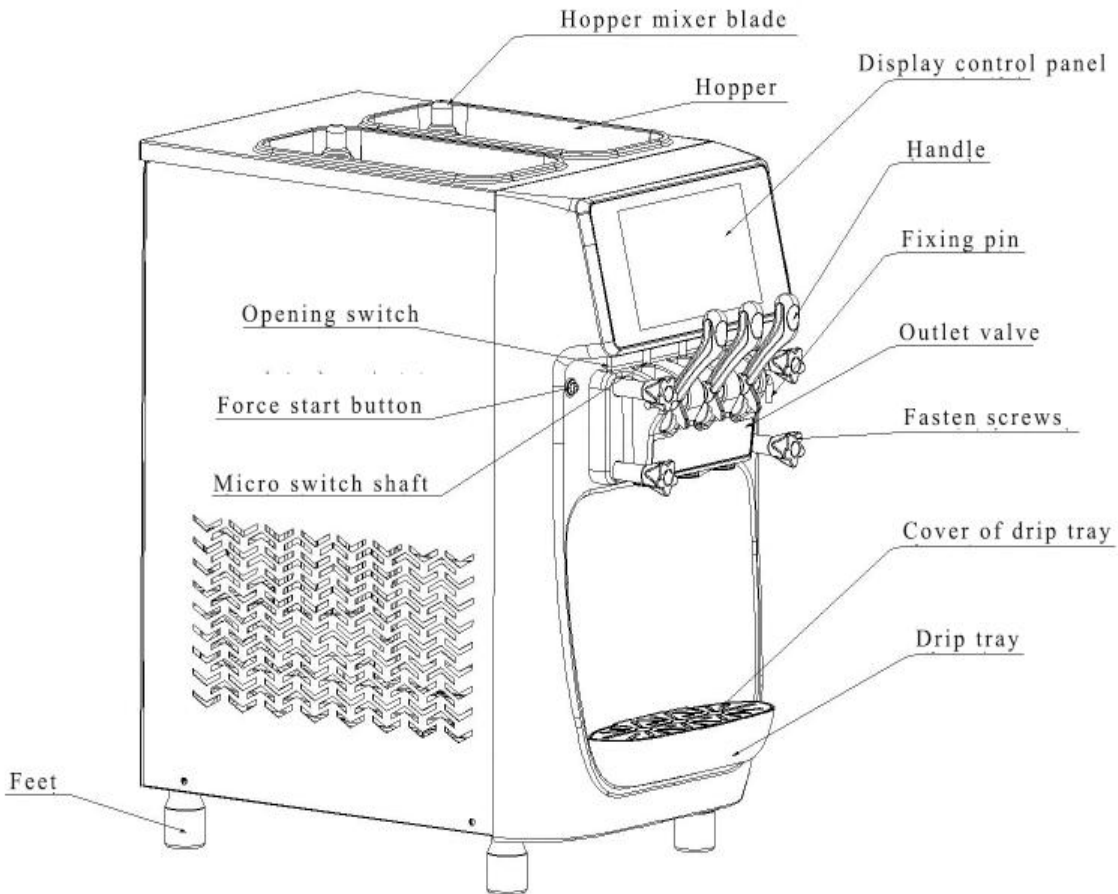
**Prohibition**

## User Precautions

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



# NAMES' OF SPARE PARTS



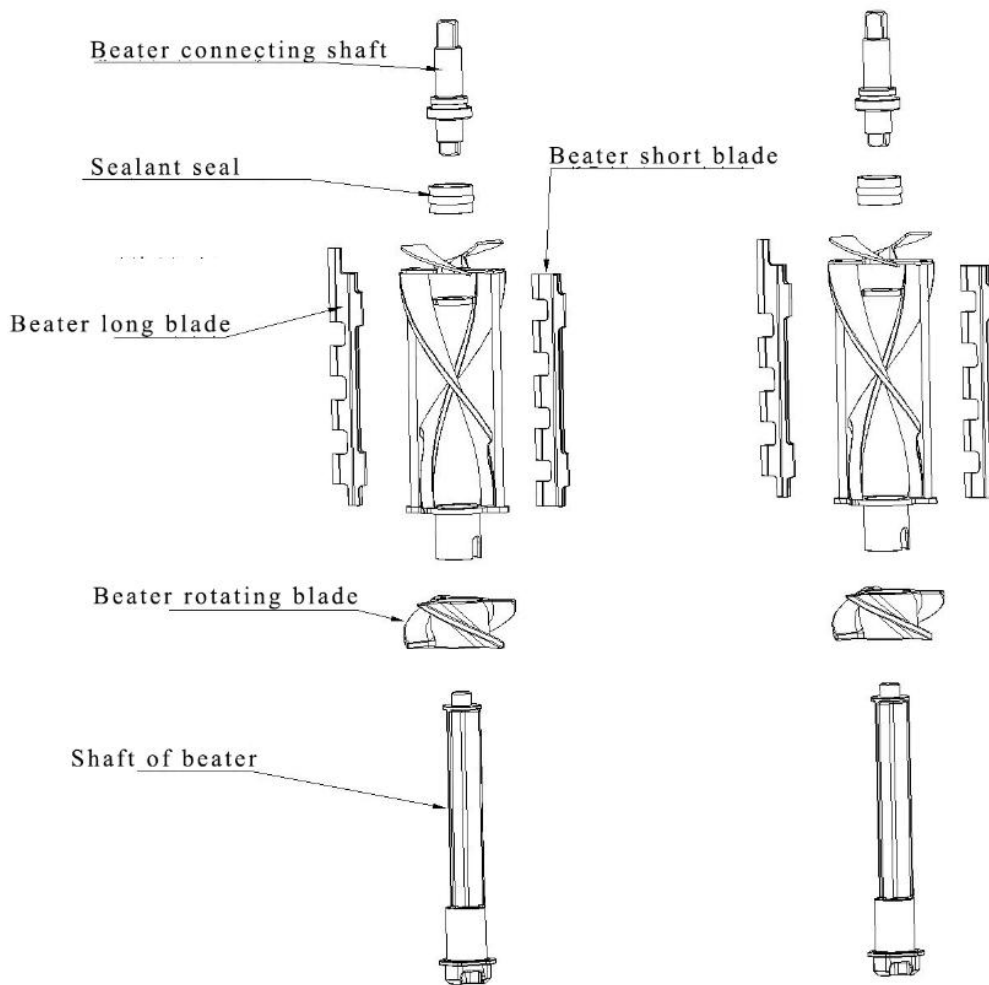
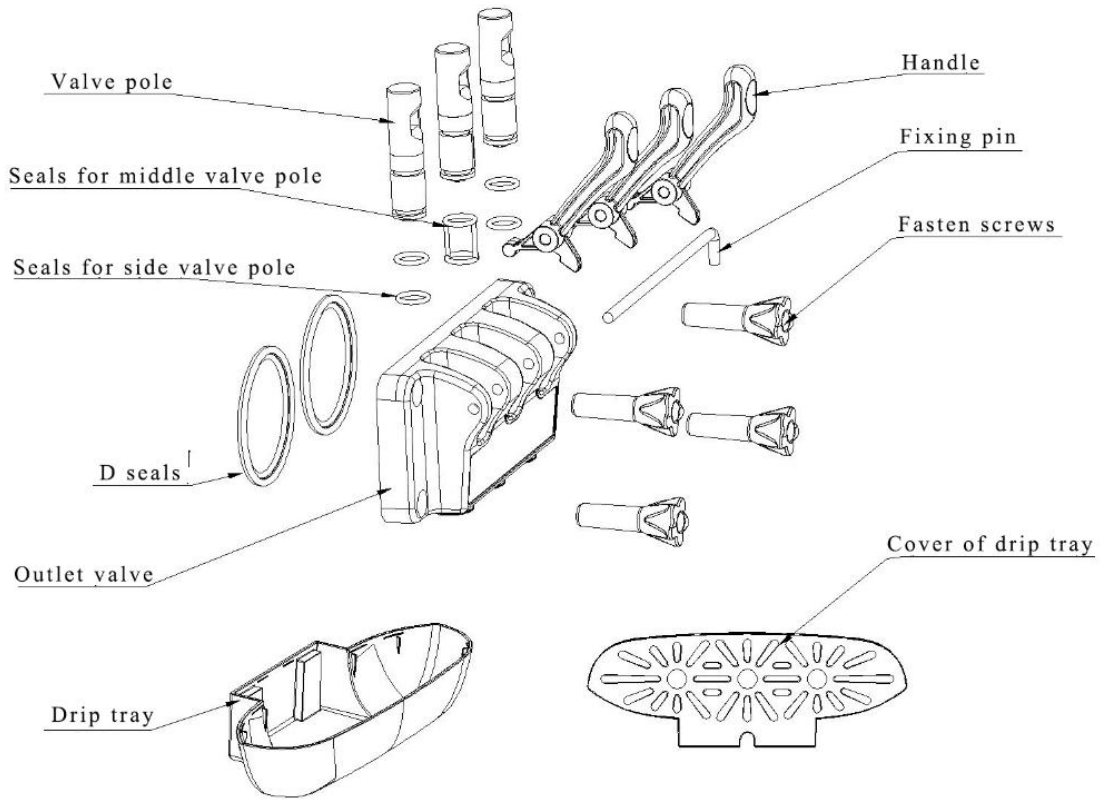
Sealant seals ..... 2 for free

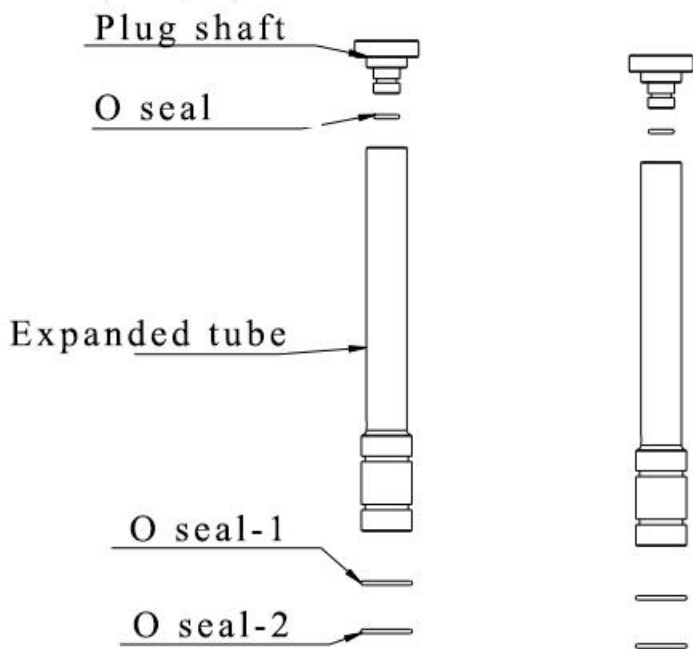
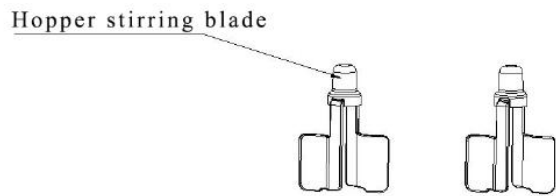
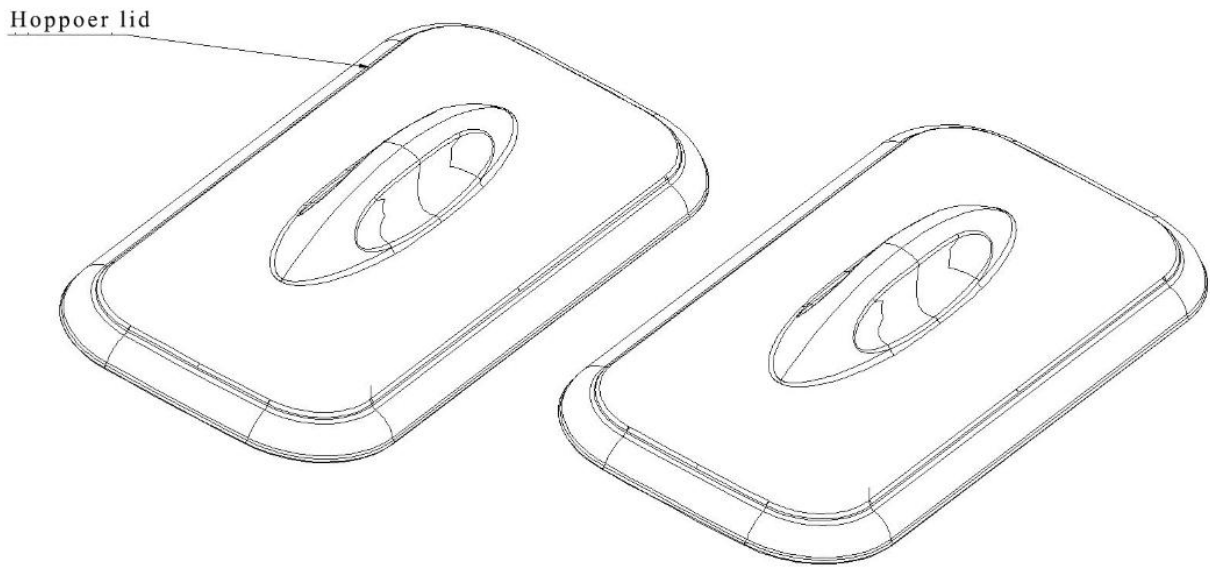
O seals ..... 4 for free

Seals for middle valve pole ..... 1 for free

D seals ..... 2 for free

Vaseline ..... 1 for free





The above pictures are for reference only, the actual product shall prevail.





# NAME AND FUNCTION OF OPERATING PARTS



- Before switch to different button, press stop first.
- Safe protection function: For safety, please don't press any button without install the water outlet valve.

## 10 inch screen operation instruction




# Detailed explanation of 10 inch screen


	<p>FREEZE button</p> <p>Press this button to start to make ice cream.</p>
	<p>KEEP FRESH button</p> <p>If you press this button, the ice cream mix in the hopper are refrigerated, and keep it fresh.</p>
	<p>DEFROST button</p> <p>Please press this button if you want to melt the ice cream in the cylinder, and it will automatically stop after working for a period of time.</p>
	<p>WASH button</p> <p>If you press this button, only the beater in the cylinder is working. If you pour the water, it can clean the machine. If you pour ice cream mix, it can make it mix better.</p>
	<p>STOP button</p> <p>The machine will stop working after you press this button.</p>
	<p>Hopper temperature and Cylinder temperature</p> <p>The machine will have the alarm if the temperature reached around -18°C, but doesn't affect the performance of the machine</p>
	<p>Shift gear</p> <p>Higher gear, the ice cream will be harder, but it's better no more than gear 5.</p>
	<p>Present cup count</p> <p>It will be increased continuously even you turn off and then turn on again. It can only be reset to be 0 on setting mode.</p>
	<p>Rotating speed of motor</p>
	<p>Shape rate of the ice cream.</p> <p>99% means the ice cream is ready, and will stop automatically after working for a period of time.</p>

	<p><b>SET button</b></p> <p>You can click it and then enter the password of <b>121015</b> to set some parameters of the machine.</p>
	<p><b>DEVICE STATUS</b></p> <p>You can click it to see the present parameters of the machine.</p>

## Refrigeration Interface

Left system
Tips: Interval 10-15" to make an ice cream, the taste is better.
Right system

16 °C 


0 °C 


Gear 5 gear


No. of cups 6 cups

Rotating speed 131.9 RPM

Shaping ratio 55 %



17 °C 


-3 °C 


Gear 5 gear


No. of cups 7 cups


Rotating speed 131.9 RPM


Shaping ratio 55 %


  
FREEZE


  
KEEP FRESH


  
DEFROST


  
WASH


  
STOP


  
STOP


  
WASH

  
DEFROST

  
KEEP FRESH


  
FREEZE


 SET

 DEVICE STATUS

## Cleaning Interface

Left system
Tips: Interval 10-15" to make an ice cream, the taste is better.
Right system

16 °C 

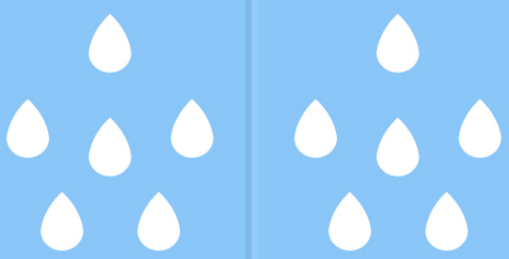
-4 °C 


Gear 5 gear


No. of cups 6 cups

Rotating speed 122.8 RPM

Shaping ratio 0 %



17 °C 


-9 °C 


Gear 5 gear


No. of cups 7 cups


Rotating speed 120.2 RPM


Shaping ratio 0 %


  
FREEZE


  
KEEP FRESH


  
DEFROST


  
WASH


  
STOP


  
STOP


  
WASH

  
DEFROST

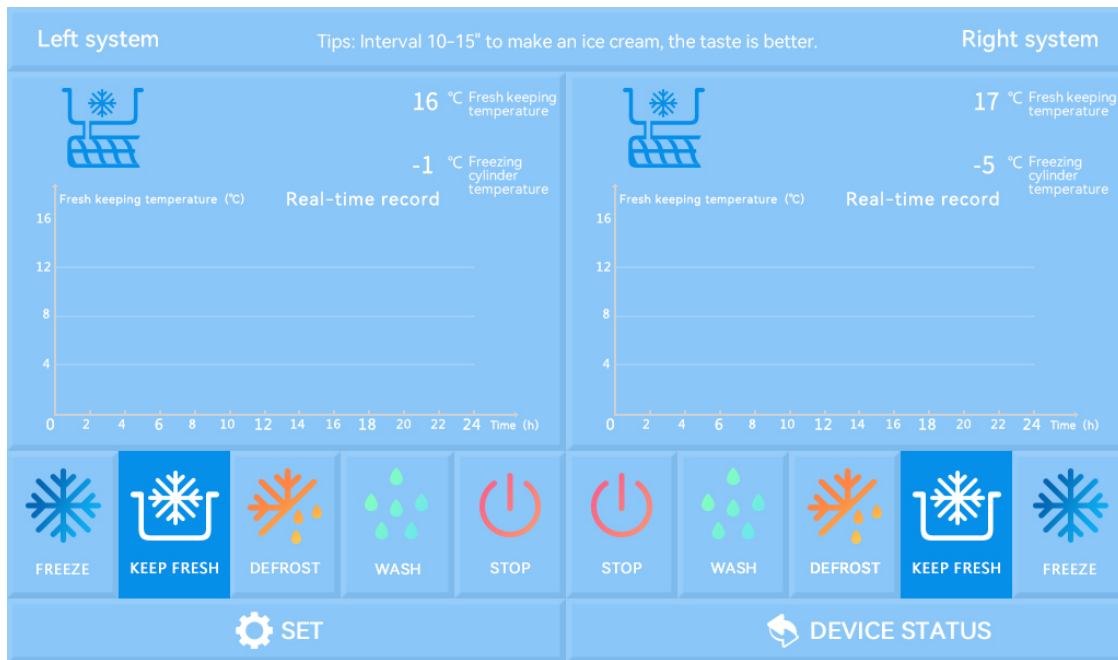
  
KEEP FRESH

  
FREEZE

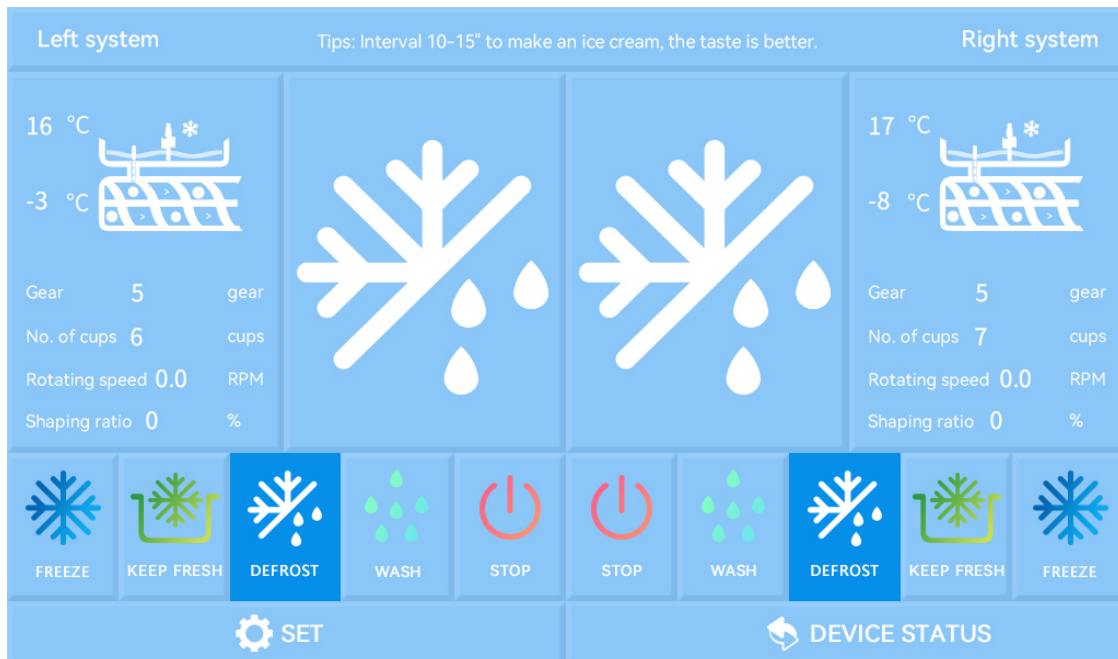
 SET

 DEVICE STATUS

# Keep fresh Interface



# Defrost Interface



Click  **DEVICE STATUS**

**to check the details, as the following:**



The screenshot displays a blue interface with a white back arrow in the top right corner. It is divided into two columns: 'LEFT SYSTEM' and 'RIGHT SYSTEM'. Each column lists ten parameters with their corresponding units. A vertical line separates the two columns.

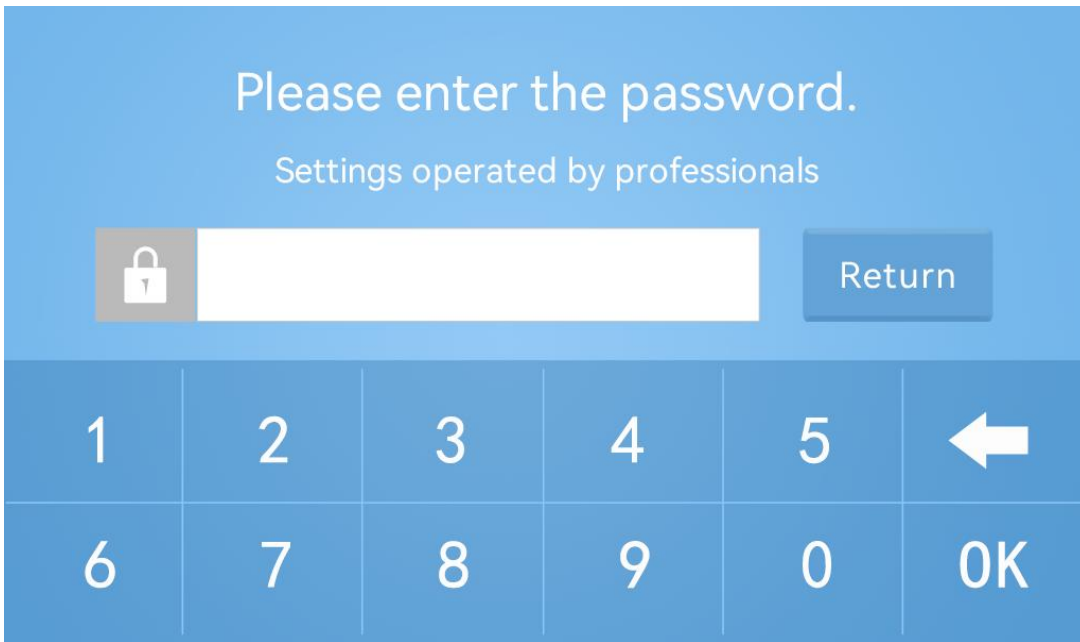
LEFT SYSTEM		RIGHT SYSTEM	
Running gear	gear	Running gear	gear
Rotating speed	RPM	Rotating speed	RPM
Cycle Time	min	Cycle Time	min
Pre cooling temperature	°C	Pre cooling temperature	°C
Voltage	V	Voltage	V
Running current value	A	Running current value	A
Shortage protection temperature	°C	Shortage protection temperature	°C
Shaping ratio	%	Shaping ratio	%
Freezing cylinder temperature	°C	Freezing cylinder temperature	°C
Ambient temperature	°C	Ambient temperature	°C

# Machine parameter setting


When current parameters cannot meet current needs, you can adjust the data.


Click  button.

Enter the password of **121015** and **OK**.

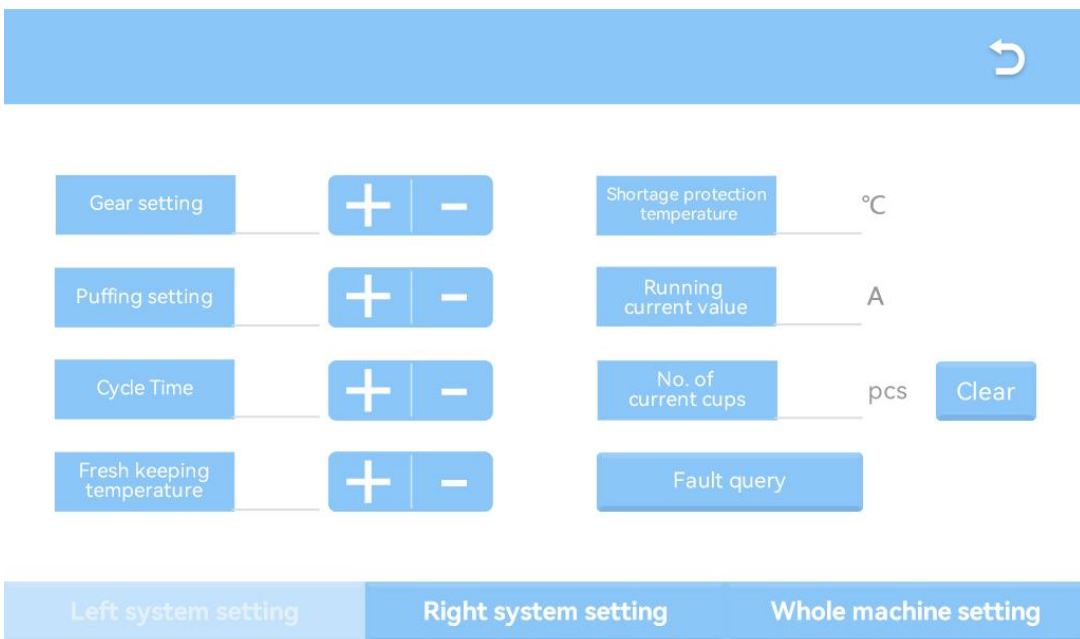



Please enter the password.  
Settings operated by professionals



1	2	3	4	5	
6	7	8	9	0	OK

You will see the parameters and please adjust it according to your needs, then save it and return.





<input type="button" value="Gear setting"/> <input type="text"/> <input type="button" value="+"/> <input type="button" value="-"/>	<input type="button" value="Shortage protection temperature"/> <input type="text"/> °C
<input type="button" value="Puffing setting"/> <input type="text"/> <input type="button" value="+"/> <input type="button" value="-"/>	<input type="button" value="Running current value"/> <input type="text"/> A
<input type="button" value="Cycle Time"/> <input type="text"/> <input type="button" value="+"/> <input type="button" value="-"/>	<input type="button" value="No. of current cups"/> <input type="text"/> pcs <input type="button" value="Clear"/>
<input type="button" value="Fresh keeping temperature"/> <input type="text"/> <input type="button" value="+"/> <input type="button" value="-"/>	<input type="button" value="Fault query"/>

**Gear setting:** Adjust the softness and hardness of the ice cream. If it is too soft, increase the gear, and if it is too soft, decrease the gear.

**Puffing setting:** Adjust the expansion cycle of the machine.

**Cycle time:** Set the time interval between restarting the machine after reaching 100% cooling and stopping.

**Fresh keeping temperature:** Set the temperature for machine preservation.

**Shortage protection temperature:** Set low temperature protection. When the temperature of the material cylinder drops below the set value, it will automatically stop for protection.

**Operating current value:** Set the machine protection current value, and when the machine operating current exceeds the protection value, it will automatically stop for protection.

**Fault query:** When the machine alarms, click to view the alarm items and release the alarm status.



Machine demonstration

Time setting

Reset to factory settings



**Machine demonstration:** You can view some daily operations of the machine.

**Time setting:** To reset the time to show on the top of screen.

**Reset to factory settings:** The machine returns to the factory settings.

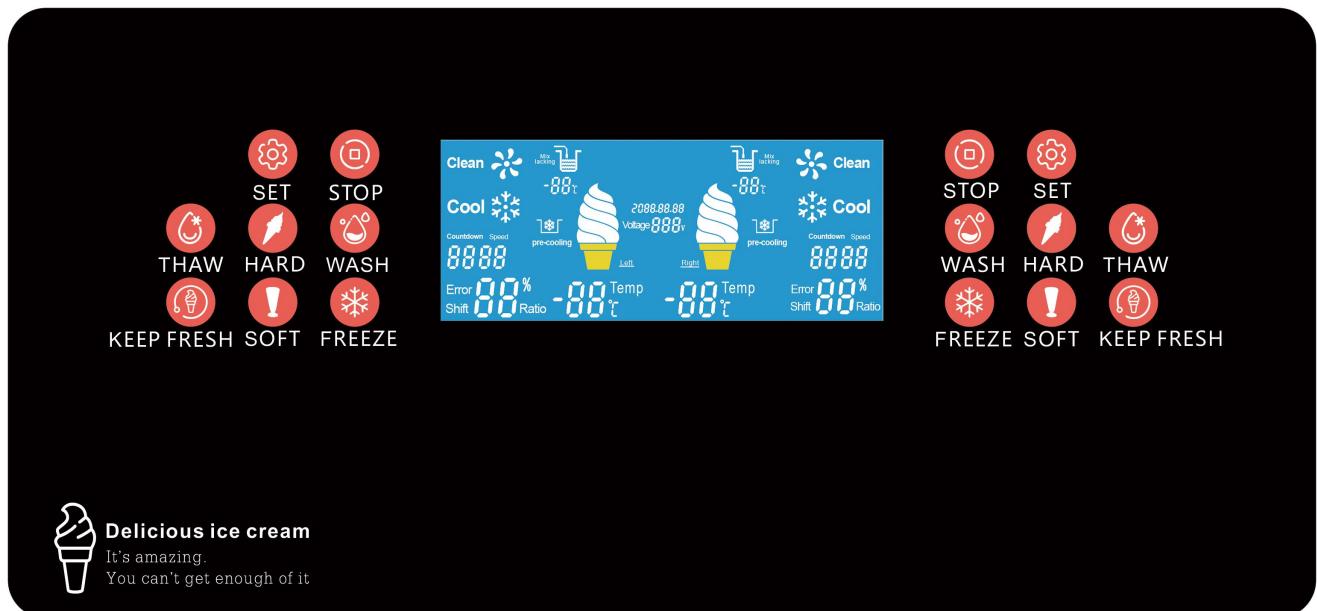
## 5 inch screen operation instruction

- Before changing another function, press "stop " button first.
- For safety , please do not work if the plastic head is not installed.

Except for the "Set" button, please press other buttons with on click( the button needs to be pressed slightly harder to prevent malfunction).


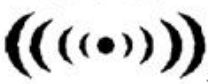






### ◆ Turn on

- Plug and turn on the machine.





## ◆ Detail Information of Display

Display	Contents
	<p>Represents machine is in clean state.</p> <p>At this time only beaters in the cylinder are stirring, pour water can clean the machine.</p>
	<p>Represents machine is in standby mode.</p> <p>At this time long press SET can set parameter or others.</p>
	<p>Represents back temperature.</p> <p>There will be alarm when it is lower than -25°C but it will not impact capability of machine.</p>
	<p>Total cone number .</p> <p>It scores 1 time when handle jack-up and touch the micro switch. There's a “ticktack” when micro switch is touched.</p>
	<p>Upper temperature represents hopper temperature.</p> <p>Represents it lacks raw material in the hopper.</p>
	<p>The number represents the time left to start freezing again after stops.</p> <p>During this period can be manually opened after the cooling or charge will automatically start after the cooling.</p>
	<p>At normal freezing state, it represents shape rate of material in freezing cylinder ,when it reaches to 99%,the material are all ready and machine will stop automatically after working a while.</p>
	<p>Represents it's in freezing state.</p> <p>when it reaches to 99%,the material are all ready and machine will stop automatically after working a while.</p>

## ◆ SET of Parameters

The dual-system model uses dual compressors, dual motors, dual independent reducers, and independent control systems. The operation instructions are exactly the same on the left and right. The left and right system parameters can be adjusted separately according to the customer needs.

The operation is the following: turn on the machine, you can see the word of "standby mode" showed in the display.

### ● A. WASH

Press "Wash button", pour water to the hopper for cleaning, after working 1 minute, take the water out, and repeat the above operation for more than three times.

### ● B. FREEZE

Press "Freeze", the touch screen will flash the data of the machine. After 5 seconds, the compressor will start working, and the screen will display the shape rate, the larger of percentage, the harder of the material in the cylinder, when the shape rate reaches 85%, it means the ice cream has basically ready, when reaches 99%, it means the ice cream has been completely ready. It lasts for 10 seconds (start from when it reaches 99% and maintains it for 2 seconds), the compressor will stop automatically (above times is for 1-4 hardness level, for 5-8 level, 10 seconds will change to 1 second, others is the same). And After 30 seconds, beater will stop working (if you make the ice cream within 30s, the compressor will delay to restart for 1 minute, if it exceeds 30s, the compressor will start immediately). The machine enters standby mode, if you make the ice cream in standby mode, the machine will freeze again.

When freezing , when there is no material in any of the hoppers, the machine will have the alarm.

Due to the prolonged use, the belt will wear out and lead to skidding or too loose, when the above situation occurs, the machine will have "55" alarm, please replace new belt or open the panel to adjust the belt. And if the machine in high hardness level or inappropriate component ratio of the material , it also cause 55 alarm.

Due to high ambient temperature or poor ventilation around the machine, or bad refrigeration system, the machine will have "88" alarm, please improve the ambient temperature and check the ventilation around the machine. If the problem cannot be solved after restart, please contact us.

Due to the lack of the material in the hopper, the machine will have the alarm, please add the material in time and restart the machine. If the machine have the alarm for 3 minutes, the machine will enter standby mode.

#### ● C. STOP

Press stop button, the machine stop working, and enters the standby mode.

#### ● D. SET

In the standby mode, press the "SET" for 5 seconds, the digital tube at the gear position flashes and the word " <sup>shift</sup> 03 " lights up. This state is the hardness adjustment state, and then press the "SET" for 5 seconds, then the number of cups will be showed in the screen, in this state, press the "SOFT" for 5 seconds, the cup count value is cleared to be 0. And then press the "SET" for 5 seconds, it is the stop times. Press and hold the "SET" for 5 seconds, it is the setting of rotating speed. And press "SET" for 5 seconds and it is the setting of the temperature of pre-cooling.

#### ● E. SOFT& HARD

Press "SOFT" or "HARD" to modify the value. The range is: 1-12. If the hardness is adjusted too high and the ice cream is too hard, sometimes ice cream may not come out, please pay attention. In the setting of "stop time", press "SOFT" or "HARD" to change times. The range is: 1-15. If in the setting of the rotating speed, press "SOFT" or "HARD" to change the data, the range is : 1-16. Taking 8 as 0 point, if more than 8 level, every increase of 1 level means adding 1 lap on the basis of the current rotating speed. if less than 8 level, every decrease of 1 level means decrease 1 lap on the basis of the rotating speed. The value is the actual measured speed plus or minus correction value to participate in the percentage calculation. In the setting state of "pre-cooling temperature", press "SOFT" or "HARD" to modify hopper temperature. The range is: 2°C-15°C.

#### ● F. KEEP FRESH

When in standby mode, press "keep fresh" button, the machine will enter keep fresh mode, and press "stop" button to exit.(the function will keep the material in the hopper fresh and keep the material to the next day, if without this function, you need to clean the machine everyday).

**Noted: if hardness level is too high, the machine will not stop, please adjust it in times. If it is not adjusted, the machine will automatically shut down for protection after 25 minutes. Due to the difference of the material please try to work with different level to choose the correct level. If work with inappropriate level for a long times, it will cause excessive wear and even damage to the machine and it will not be covered by our warranty. Please do not change the rotating speed to prevent the machine from damage.**

# HEALTH PRECAUTION



## Warning

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 maybe contaminated and endanger the health of the customer.



Prohibition

Be sure to sterilize every day and dismantle every two week, otherwise the bacteria may multiply.



Cleaning and disinfection

The operator must wash his hands, otherwise it may cause contamination of the materials.



Keep clean

## Health Aspects of the Important Issues

### ◆ Discharge door

Please carefully clean the ice cream that sticks to the plastic head outlet and fully sterilize with the disinfectant.

1. Spray 3-5 times of disinfectant from the plastic head and remove the sticky ice cream.
2. Wipe clean the ice cream that sticks to the plastic head outlet with paper towel with a disinfectant.
3. Make sure that there is any remover at the outlet of plastic head, if any of the cleaning operations are repeated.
4. Spray 3-5 times again with disinfectant from the plastic head.



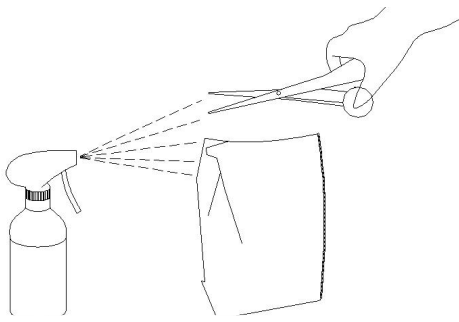
Disinfectant

## ◆ Machine body

1. Be sure to disassemble and clean once every two weeks. When dismantling and cleaning, please discard all the raw materials remaining in the machine.
2. Disassemble the cleaning is good, the accessories will be assembled and then washed with hot water for five minutes to ensure sterilization.

## ◆ Ingredients

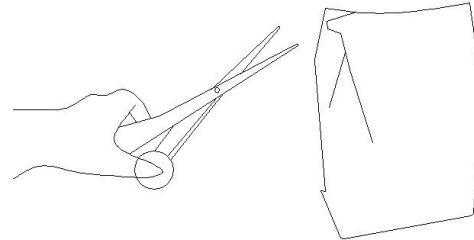
1. Spray disinfectant from the opening.



Disinfectant

Ingredient

2. Please use a paper towel to clean the scissors and disinfectant on the material bag.



Ingredients

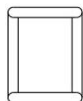
# Hygiene of Ice Cream (continued)

## ◆ Quick-wear parts

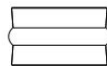
- For the seals, even if the naked eye cannot see the scars, it may lead to "ice cream leakage", "bad sterilization" and other issues, so please take three months for the general replacement period, and replace the new product on a regular basis. If they are broken, please promptly replaced.



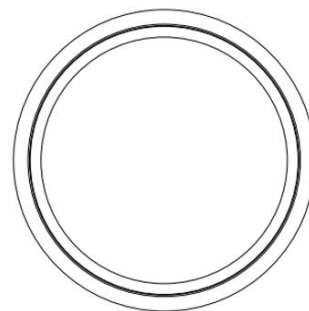
seals for side  
valve pole



middle seals for  
valve pole



sealant seals



D seals

# PRECAUTION BEFORE USING



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 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

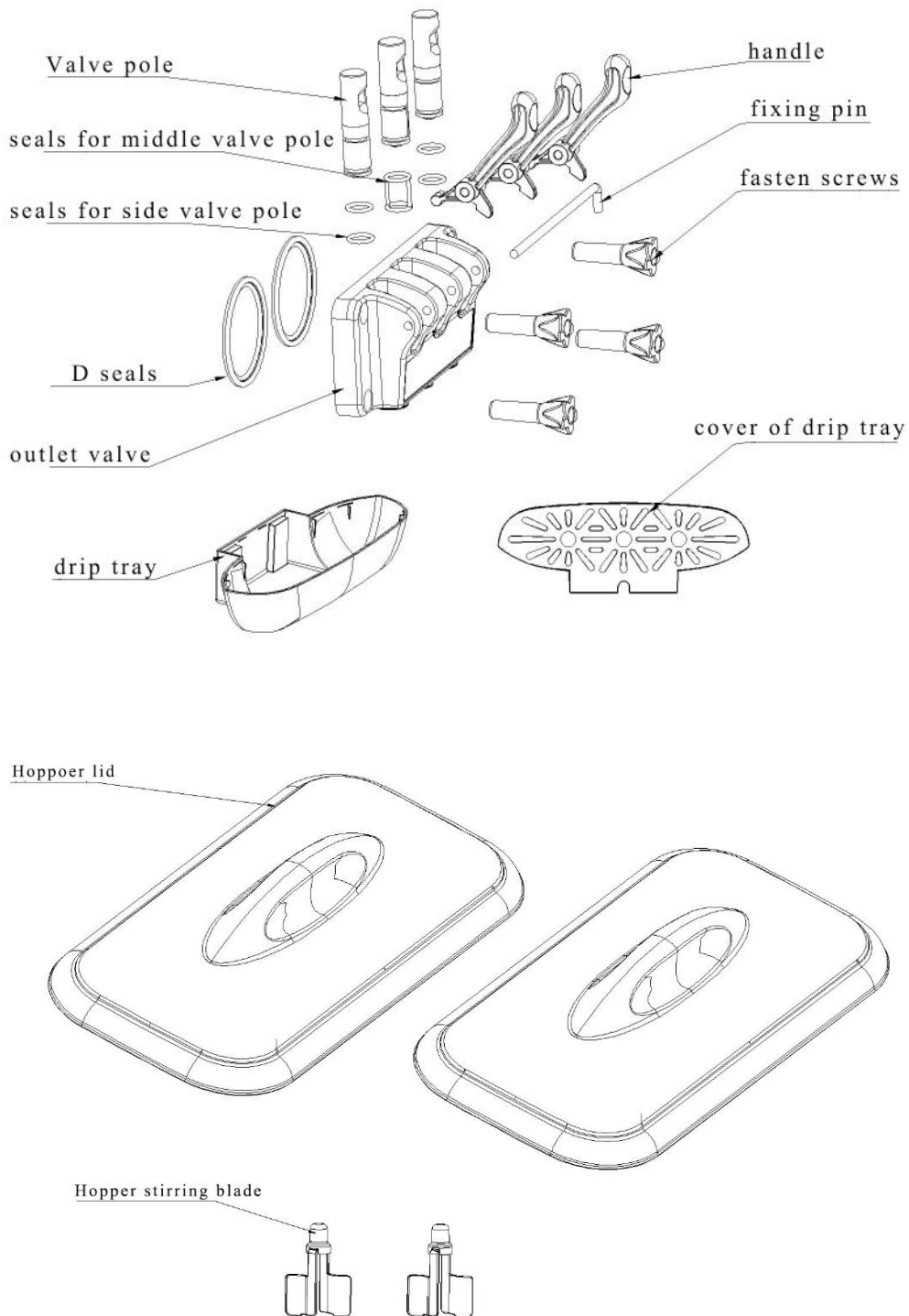
This machine is not intended for use by persons who are weak, unresponsive or mentally handicapped(including children), unless instructed or assisted by the guardian. Children should be supervised to ensure that they do not play the machine.



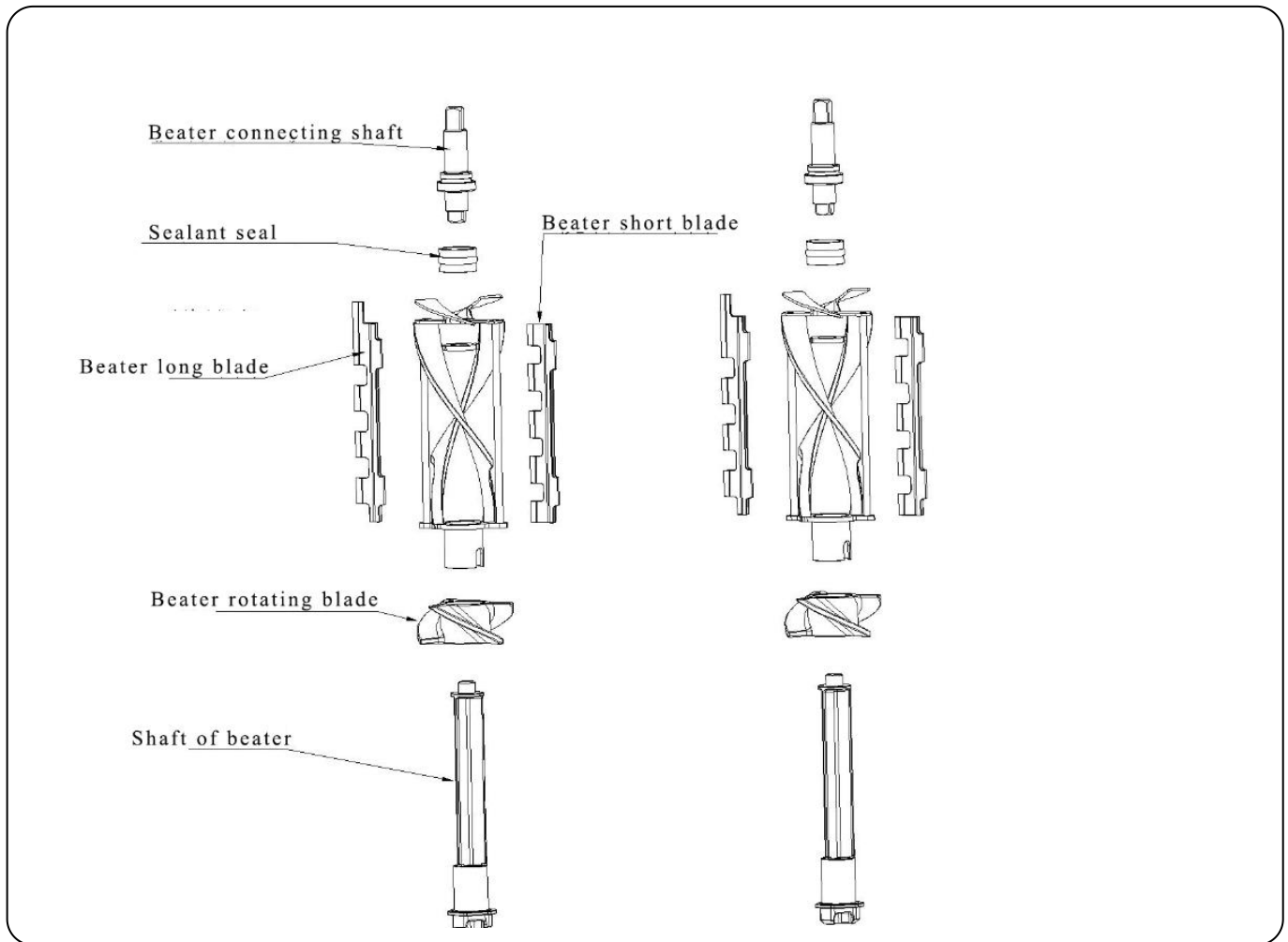
# HOW TO CLEAN SPARE PARTS

For the first time you use or use it for a long time, please clean the parts before using.

1 Please use food detergent and cleaning brush to clean the parts that have been dismantled







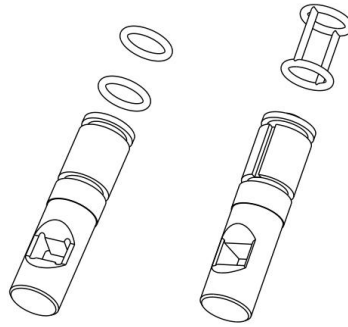
The above pictures are for reference only, the actual product shall prevail.

## User note

- Do not damage parts or lose parts during operation.
- Do not wash the resin part with hot water or dishwasher. Otherwise it may cause deformation.
- Please do not in the detergent or bactericidal solution in the bubble parts for more than 30 minutes. Otherwise it may cause deterioration.

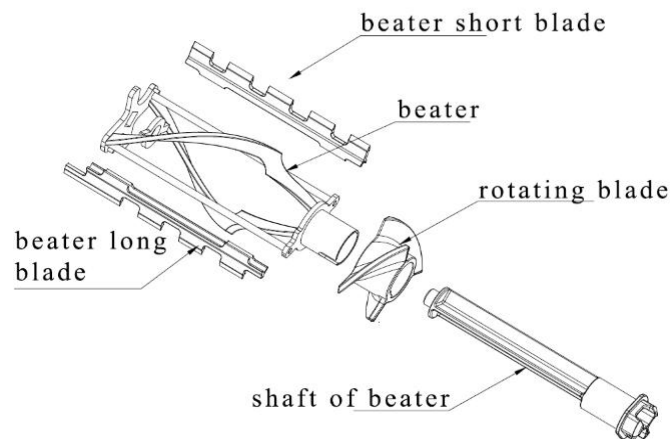
# HOW TO INSTALL THE SPARE PART

## 1. valve pole



1.install o rings and middle seals into two rods. When assembling an I-shaped seal ring, apply for a little lubricant to the seal head.

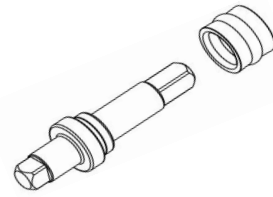
## 2. Installation of beater



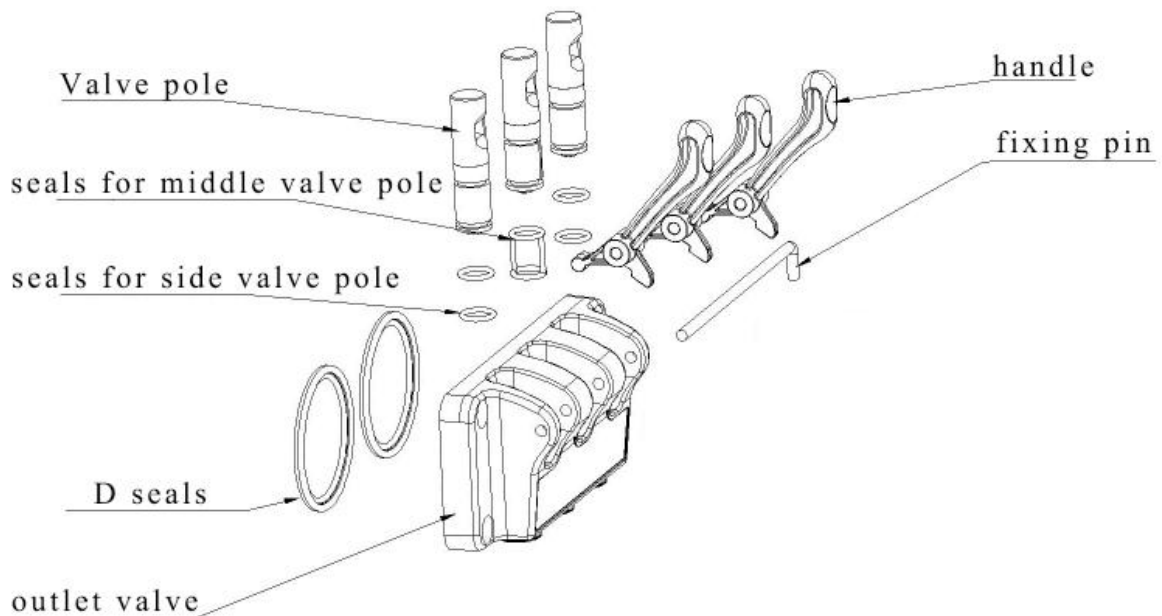
1. Install as shown in the figure.

### 3. Installation of beater coupling

1. smudge vaseline to rubber parts before installing parts.
2. install coupling



### 4. Installation of head



1. Insert the valve pole into the water outlet valve, and Groove direction outward ( before the installation, apply Vaseline to valve pole).
2. Put the handle to groove of valve pole after installing the valve pole, and then use tumbler pin to fix it.
3. Install the D rings to water outlet valve groove.

# HOW TO INSTALL PARTS TO THE MACHINE



## Warning

When assembling and removing components, turn off the switch to control the power switch. Otherwise it may accidentally touch the start of the machine causing injury.



shut down

Operation disinfection of opponents of fingers. Otherwise it may endanger human health.

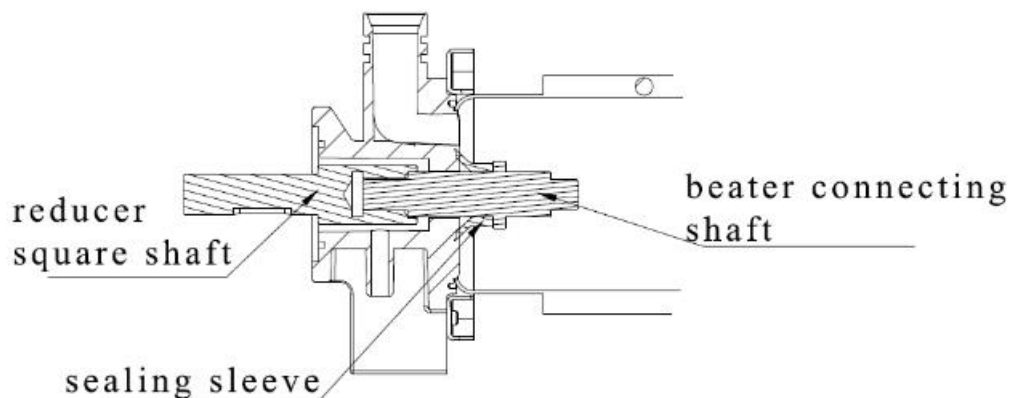


Sterilization

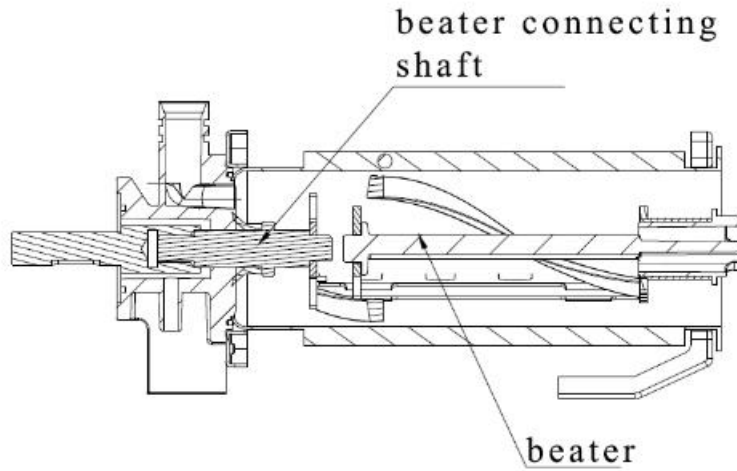
1. Make sure that the control power switch is turned off.

Make sure the display is off.

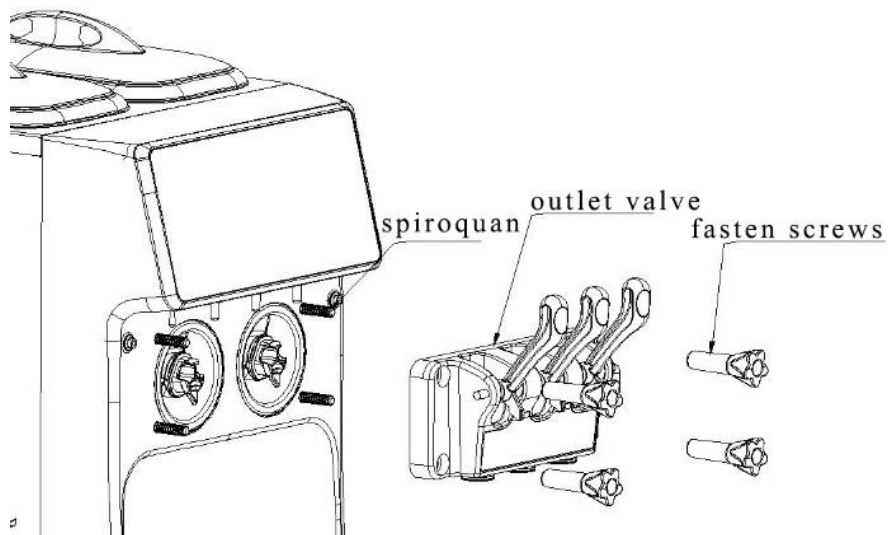
2. Insert the beater joint shaft into the square shaft of the reducer, and make the coupling seals close to the groove at the rear cover of the evaporator.



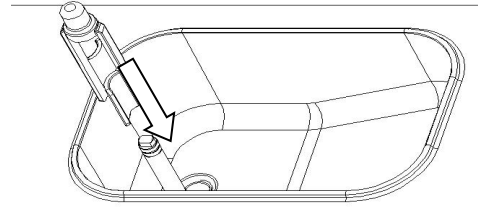
3. Insert the stirrer into the freezing cylinder and slowly rotate the stirrer into the quadrilateral interface of the gear unit.



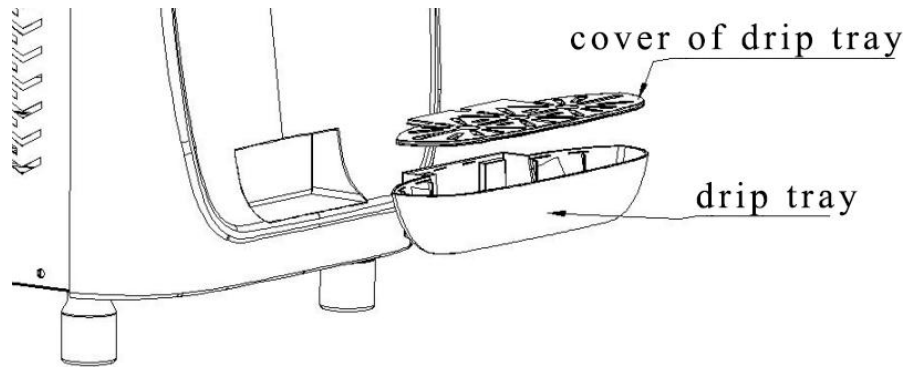
4. Insert the evaporator seal into the beater hole, pass the plastic head through the inner hole of the beater and the two plastic head screws, and twist the single-head plastic head fastening bolt clockwise to fix the plastic head.



5. Put the plastic beater part to the agitator in the hopper.



6. Install the water drip tray to the tank, and then put the water drip tray lid to the top of drip tray.



# HOW TO CLEAN THE MACHINE

**1** Please clean parts with food detergent.

\*For details, please read“page 22-23”

**2** Please install the clean parts on the ice cream machine.

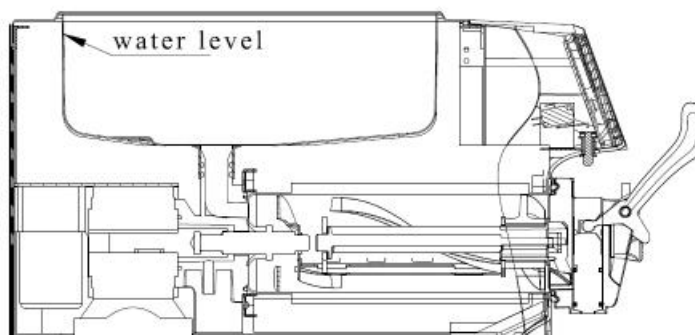
\* For details, please read “page 24-25”

**3** Please open the ice cream machine control power switch.

After opening the ice cream machine into standby.



**4** Please use the right amount of food detergent into the hopper, and then into the pot in the amount of water, press the cleaning button, stirrer began to rotate. Wash for 3-5 minutes.





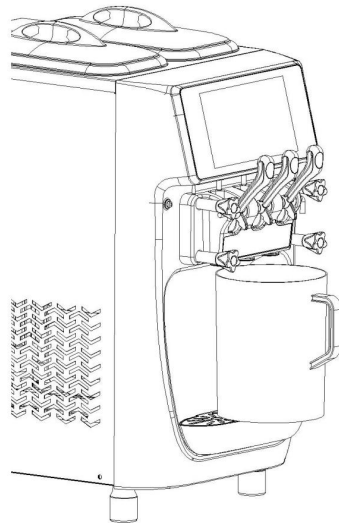
## Warning

Do not let the water overflow.  
Doing so may cause leakage or electric shock  
in the machine.



Prohibition

5. Please wash the water. After cleaning for 3-5 minutes, pull the three handles down, then catch the water with a bucket and repeat the wash for 2-4 times.( cannot be cleaned with the last washed water).



## User note

Do not place the bucket in the water box, which may damage the water box.



# POUR MATERIAL



## Warning

Do not put your fingers to the feed stock supply.

Doing so may result in finger injury or machine malfunction.



Prohibition



## Note

Do not use the others material except ice cream raw materials.

Otherwise it may cause machine malfunction.



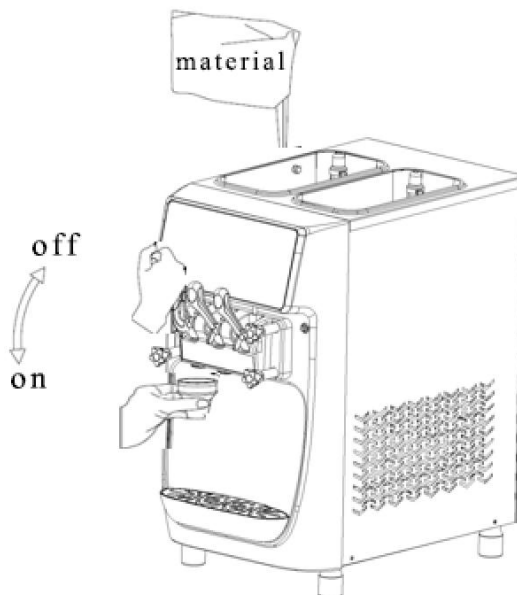
Prohibition

1 Prepare the right amount of raw materials.

Before adding raw materials, try to make sure that there is no water remaining in the freezing cylinder during cleaning.

① Pull down the handle and pour a small amount of raw materials into the bowl while the beater rod is raised.

② There will be water flowing out of the discharge port. After the raw material flows out, please raise the handle and valve pole will slide.

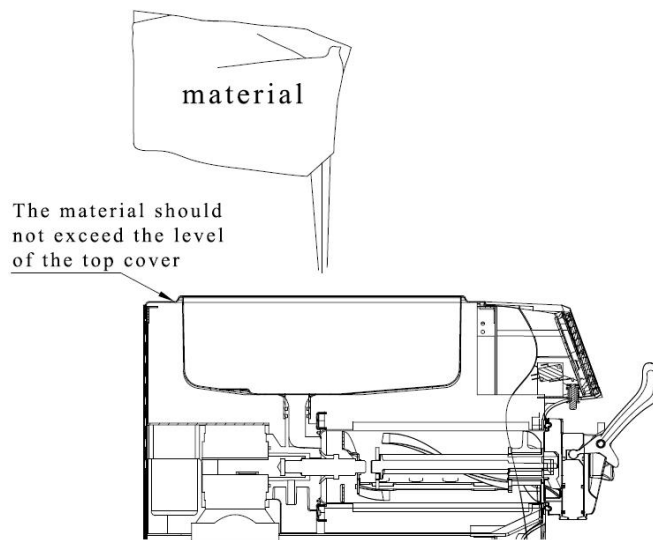


2. Pull down the handle (the beating rod rises), measure 200cc of raw material from the measuring cup in the cylinder, take it out, and pour it back into the hopper.

Note: Use a measuring cup that has been cleaned and disinfected with disinfectant.

Please put hopper cover on the hopper.

Do not exceed the maximum amount of ingredients in the hopper.



3 Make sure that discharge door fixing screw is loose or not.

**Note for users**

Be sure to check whether discharge door fixing screw is loose or not. If it is loose, it may cause leakage of raw materials.

Please cover the hopper cover.

Please do not remove the handle during freezing. Otherwise, the raw material may leak out of the plastic outlet.

Be sure to turn off the power switch when not using the machine.

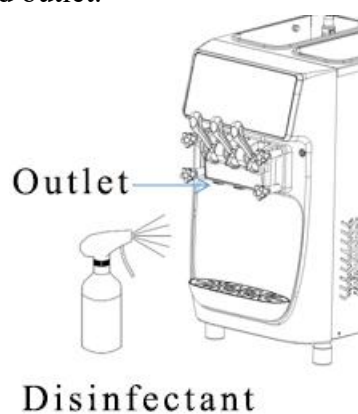
# DAILY OPERATION → Before

1. Please put the food detergent into the hopper with water for cleaning.

\*For details, please read“page 29-30”

\* For details of the material, please read“page 31-32”

Please sterilize the plastic head outlet.



2. Make ice cream

The machine will stop automatically when the shape rate reaches 99%, that means the ice cream have already.

Make ice cream by dropping down the handle.



# DAILY OPERATION → Working



## Warning

When the machine is abnormal, cut off ,stop running, otherwise it may cause an accident.



Cut off

The cylinder must be filled with material when freezing, otherwise will freeze so hard and will damage the beater.



Double hopper with material

Do not put your fingers into the feed stock. otherwise will result in finger injury or machine malfunction.



Prohibition



## Note

To use material for hygiene, otherwise it may damage health.



Cut off the switch

The ice cream that has been taken out cannot be put back again, otherwise it may damage health.



Prohibition

# DAILY OPERATION → Working

## **About Puffing rate**

Puffing rate refers to the air content of ice cream, is relative to the material , the ratio of the column, expressed by percentage "%". Ice cream in the cylinder during the cooling process, the volume of the expansion. Mixed with air to form a creamy state. Puffing rate is very important for the quality and shape of ice cream. After the material is injected into the ice cream machine, please adjust the position of the expansion rod.

# DAILY OPERATION → After

## Warning

Daily sterilization, otherwise the bacterial will bad for health.



sterilization

1. Please put all the remaining material in the cylinder out , and clean it with the water.



2. Clean the plastic head and sterilize it.



3. Please do not add the material near closing. Please use pre-cooling function if it has.

## User note

- Be sure to confirm that the plastic head is fixed with loose plastic screws . if loose , can cause raw material leakage.
- Please cover the hopper lid.
- Please don't remove the handle during freezing, otherwise the material will leak out from the plastic head.

# OPERATION FOR EVERY TWO WEEKS

## Warning

When assembling or removing parts, turn off power switch first, otherwise it may cause injury by touch the switch accidentally.



Sterilization

Do not let water out from hopper, otherwise it may damage health.



Prohibition

Dismantle and clean every two weeks, otherwise the bacterial will cause bad health.



Sterilization

Please wash the hopper with food detergent and clear cloth. Rinse 2 or 3 times.  
The hopper shall be clean carefully with brush.



# ICE CREAM MAKING PROCESS

Every two weeks operation for the first time

Disassembly and cleaning of parts (page 19-20)

- Disassemble to the smallest.

Part installed on the machine (page 21-28)

- Turn off the power.

Machine cleaning (page 29-30)

Filling of material (page 31-32)

- put the material to the hopper.

Working (page 33-37) .

- Make sure the freezing is on.
- sterilize the plastic water outlet.

Disassemble and cleaning

- Discard the remaining material.
- Turn off the power.

# MATAINANCE INSTRUCITON

## Warning

When servicing, turn off power, otherwise it may cause injury by touch the switch accidentally.



Turn off

Do not spill water directly on the machine, it will cause electric shock.



Prohibition

Do not use the power cord if it's damaged, otherwise a short circuit may cause a fire or electric shock.



Prohibition

## About Drain pipe

The drain pipe come out the drip tray, if the material come out from drain pipe, it might need to replaced the corrugated ring, please replace by yourself. If any question, please contact after-sale department of technician.

## 1. Surface maintenance

please wipe with a dry, soft cloth. If it's serious, please clean with food detergent in warm water, wipe the dirt and the residual detergent.

The button of the machine, the base is vulnerable, please to be cleaned.

### User note

- Please do not use polishing powder, gasoline, water or hot water. it will damage the outer packaging.
- Do not spill water directly on the machine, it will cause electric shock.
- Please check it 1 or 2 times a month to check if the power cord is damaged.

## 2. Vulnerable part

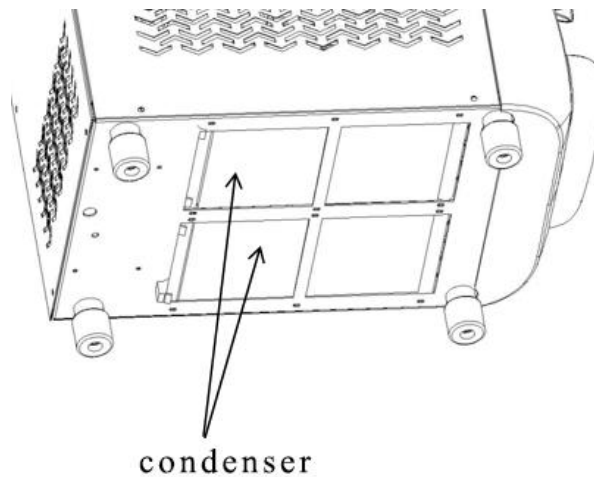
Vulnerable parts will lead to " too soft ice cream, ice cream leakage or cannot clean thoroughly" and so on.

Therefore, please replace the part on regular basis.

Name	Number	Replaced period
Set of seals		
Seal for side	4	
Seals for middle	1	3 months
D ring seals	2	
Seal for beater	2	

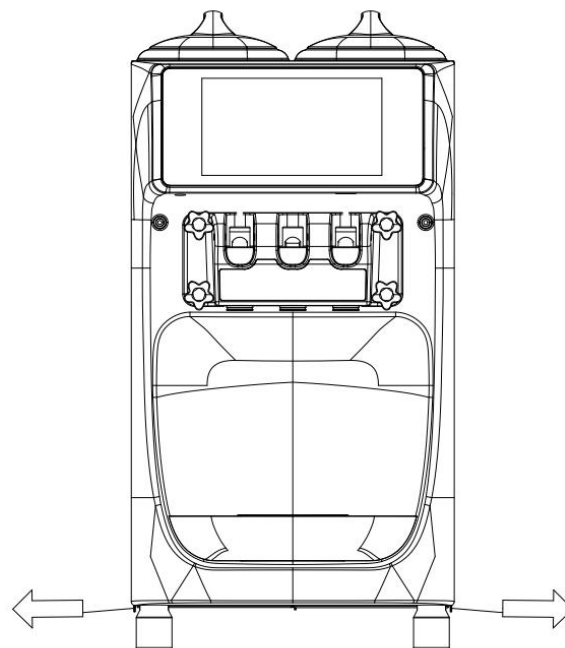
### 3 Clean the condenser

The condenser will be sticky dust and affect heat dissipation and freezing after work for a long times, (Performance: bad production or difficult to be shaped ice cream at the same times) , Please clean it once every three month (In poor environment, please clean each month) , The best is to be cleaned by professional workers, Please turn off the power before cleaning and pay to attention to condenser fins.



### 4 Clean the filter net.

Take out the left and right filter nets along the arrow direction, then clean the filter nets, and finally reassemble them in their original positions.



# PRECAUTIONS OF WILL NOT USE FOR A LONG TIME



## Warning

Please unplug the power when you are not using it for a long time, otherwise it may reduce the life of power cord.



Unplug the power supply



## Note

Please cover the machine with plastic film when you are not using it for a long times, otherwise it may be affected by dust.



Dust-proof

Please pay attention to the drainage when temperature lower than 0°C, otherwise it may cause water leakage.



Drainage

**Please do the following when you are not using it for a long time.**

- **Please dry the water from hopper and cylinder carefully, and then keep it by covering the hopper lid.**
- **Please dismantle the part to the smallest. keep the clear place, which helps to extend the life the part.**

# PRECAUTIONS BEFORE ENTERING REPAIR

## Warning

Turn off the power when the machine is abnormal, otherwise it may some wrong with the machine.



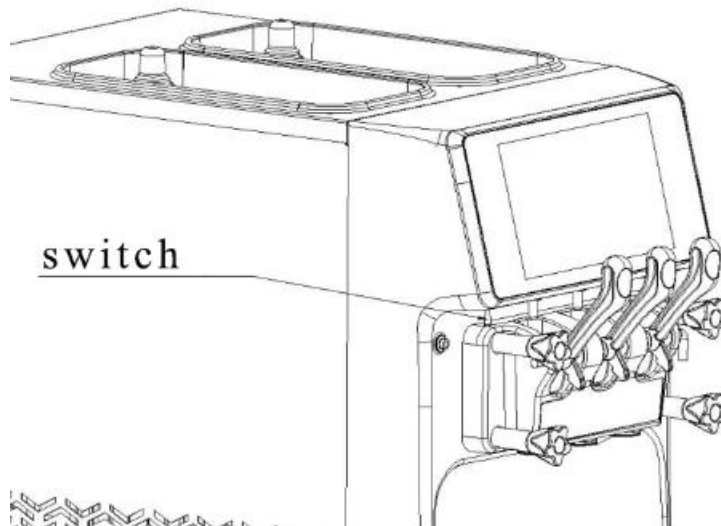
Unplug the power

Non-maintenance personnel shall not be dismantled and repaired, otherwise it will cause a fire or some problem of the machine.



Prohibition

**The problem occurred when working, please stop and check the faults list.**



## 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;32~41L/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	<b>Insufficient input power cord capacity and diameter can seriously damage the machine !</b>
		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. seals for middle valve was damaged.	Check the seal of valve pole whether are damaged, Please replace it if damaged	Handle by yourself
		4. 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	Handle by yourself

			the seals by sharp objects when cleaning	
5	Water and material leakage residual pipe	1.Plastic water outlet is not tightened	Tightened fasten screw	Handle by yourself
		2.Beater seals was damaged	Replaced	Handle by yourself
6	Abnormal noise after opening	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. Lubricate the reducer after work three month	Handle by technician
			5. 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	Adjusted the fan by technician
			3.3.3.Is the condenser fixing screw loose?	Solved by technician
		4.Motor noise	3.4.1. High ice cream gear	self-adjusting
			3.4.2. Motor capacitor noise	Contact us
			3.4.3.Motor noise	
			3.4.4.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



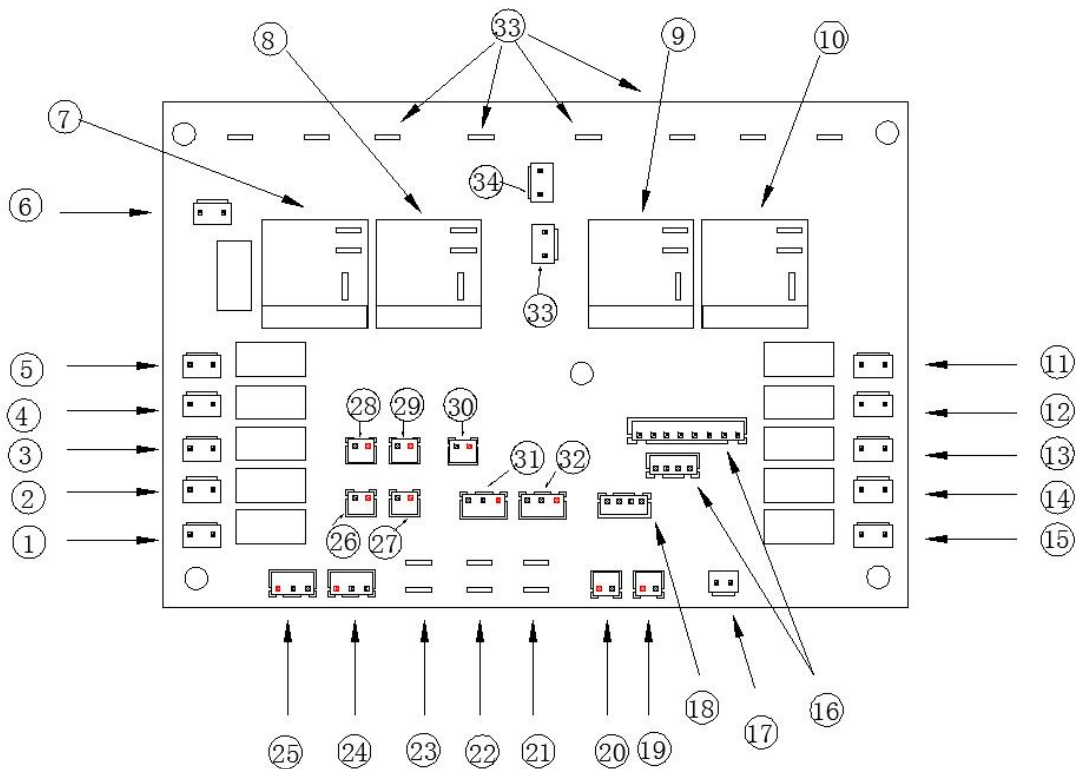
		6.Unsteady voltage	Improve mains line voltage capacity of install regulator	Adjusted by technician
		7. Bad refrigeration	Refrigerant leakage or broken compressor	Contact us
		8.Lack of material	Must ensure that the material should occupy two-thirds of the tank	Handle by yourself
		9. Check if the voltage 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
		5. Beater is damaged	Please cut off the power the interval times of making ice cream so long	Self-debugging
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 LT alarm	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
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.Freezing so hard in cylinder	Reduce the water proportion or reduce hardness	Contact us

			level	
		2. Motor not work or low speed	Contact us	
		3. 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., Micro switch fault	Check if the material board is not reset or the micro switch is damaged.	Self-debugging
		2. 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	调 Adjust voltage or increase 6KW regulator	自行调试使用
20	“UL” alarm	Voltage over-lower	Adjust voltage or increase 6KW regulator	自行调试使用
21	“RL” alarm	Temperature below - 35°C or temp. sensor break up	Check operating habits	
22	“RH”	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 and vaseline are consumables part. And this part for free when buy the machine.**

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# ELECTRICAL SCHEDMATIC



## Interface Description

- |                                 |                               |
|---------------------------------|-------------------------------|
| 1. Hopper motor 2               | 18. WiFi interface            |
| 2. Defrost valve 2              | 19. Extrusion Motor 2         |
| 3. Keep fresh valve 2           | 20. Extrusion Motor 1         |
| 4. Pre-cooling valve 2          | 21. Feeding switch 1          |
| 5. Refrigeration valve 2        | 22. Feed switch 3             |
| 6. Exhaust motor                | 23. Feed switch 2             |
| 7. Stirring motor 2             | 24. Start key 1               |
| 8. Refrigeration motor 2        | 25. Start key 2               |
| 9. Refrigeration motor 1        | 26. Return air temperature 1  |
| 10. Stirring motor 1            | 27. Pre-cooling temperature 1 |
| 11. Refrigeration valve 1       | 28. Return air temperature 2  |
| 12. Precooling valve 1          | 29. Pre-cooling temperature 2 |
| 13. Keep fresh valve 1          | 30. Ambient temperature       |
| 14. Defrost valve 1             | 31. Speed 1                   |
| 15. Hopper motor 1              | 32. Speed 2                   |
| 16. LCD screen interface        | 33. Power switch              |
| 17. Transformer secondary 10.5v | 34. Transformer Primary       |

