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Hard Ice Cream Machine Operating Instructions

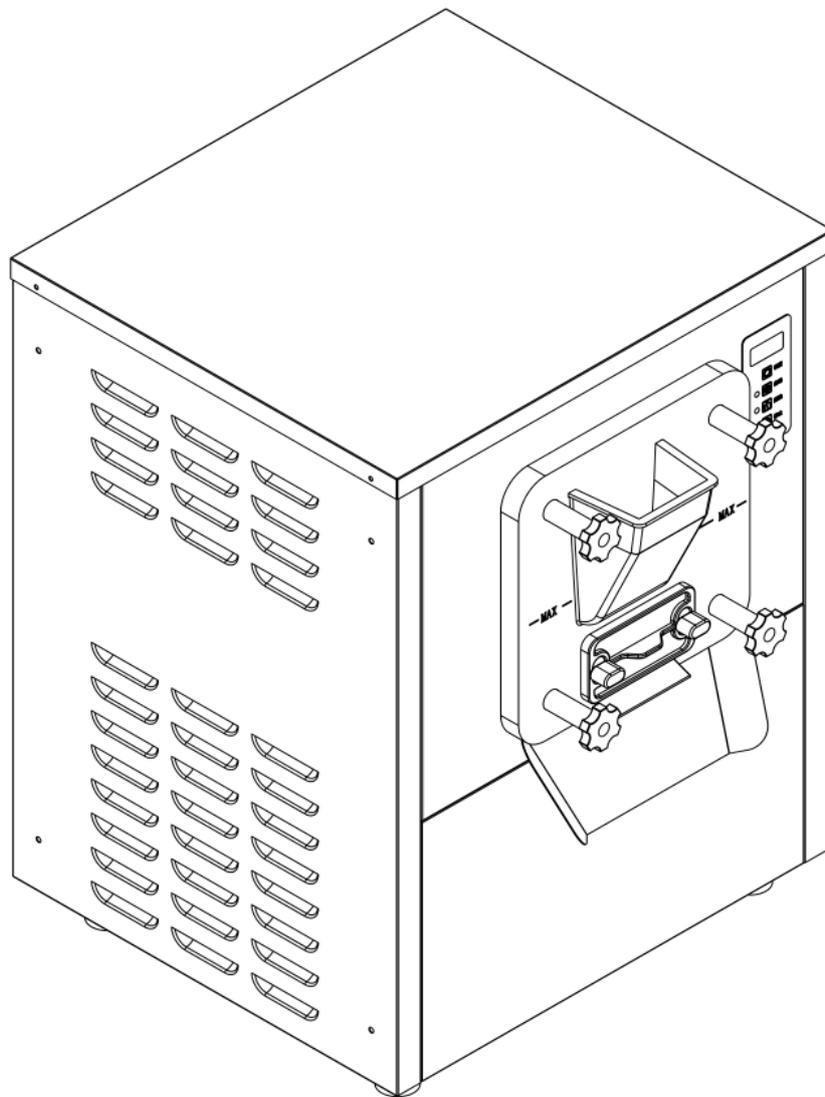


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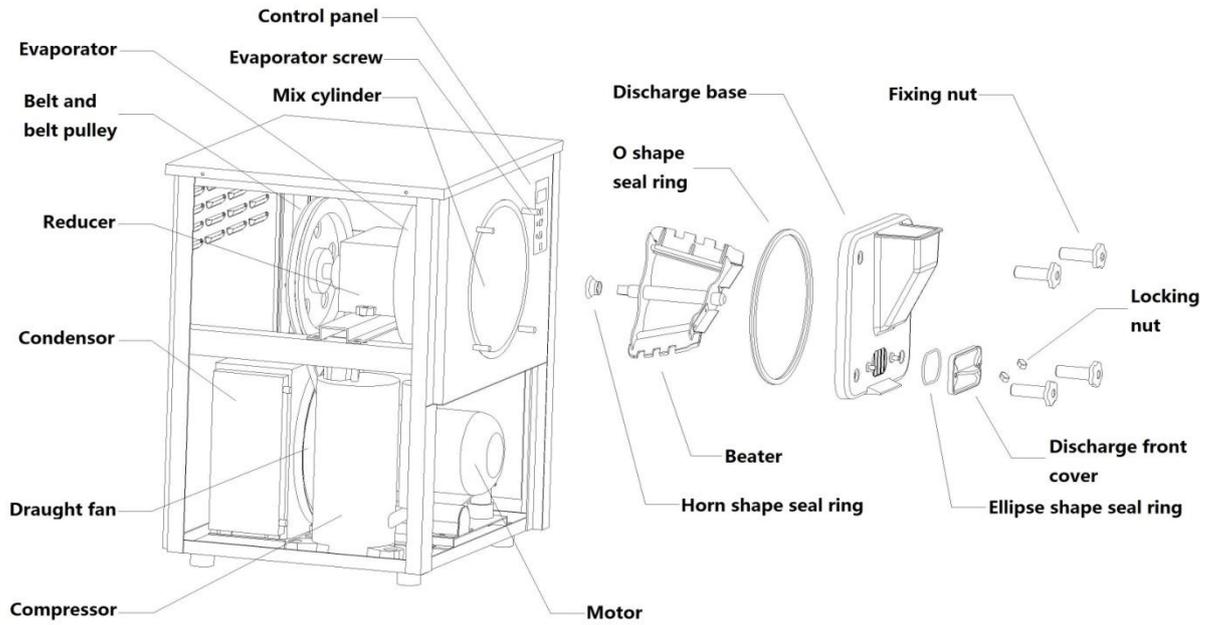
1.Usage and feature

Hard ice cream machine is mainly used for making hard ice cream, the biggest feature of this machine is small and exquisite, fashionable appearance, simple operation, easy to install and use, if equipped with a small refrigerator, it can become small factory for production of box ice cream. It is widely applicable to stalls, workshops, canteens and restaurants, hotels and bars. Secondly, the stream line design of the machine shows a luxurious and beautiful appearance, and it is easy to clean, makes it healthy and hygienic. The machine uses high-quality compressors and reducer, which makes it high efficiency, lower power consumption, safe and reliable, will bring you considerable economic benefits.

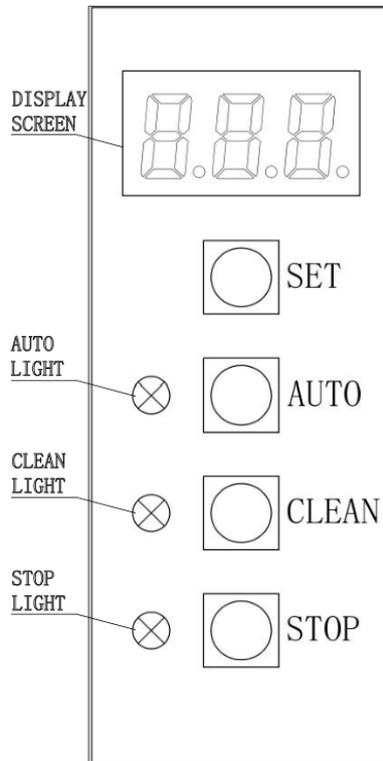
2.Security precautions

1. When you carry or move the machine, the tilting angle should not be more than 45 °.
2. The machine power outlet should be single-phase three-hole, ground protection pin must use the specific wire, cannot use the same socket with other household appliances
3. Voltage must be the same as the one shows on the rating plates, tolerance within 10%.
4. For machine installation, access to the wind grid should stay more than 50 cm space to ensure that the machine have efficient heat dissipation.
5. After the compressor shutdown, to restart it, there must be 3 minutes interval.
6. The power supply of the machine should be cut off after used, and clean the machine. When cleaning the mix cylinder, the beater can be removed and fitted with seal ring for cleaning by water, then wipe with towel. The machine body can be wiped with damp cloth, but must avoid to rinse by water.

3.Product structure diagram



4. Operating instructions



a) The “SET” key

In the stop state, press the “SET” key, when the display window number flashes, continue to press the “SET” key to set the ice cream making time (10 to 35 minutes cycle), no operation for 5 seconds, the machine will automatically exit and save the time.

b) The “AUTO” key

In the stop state, press the “AUTO” key, the machine enters the automatic mode, the auto indicator light is on, the display window displays the countdown, and the stirring motor starts to work. After one minute, the compressor starts to work, the countdown ends, the ice cream is finished, and the display window displays END. The buzzer sounds.

c) The “CLEAN” key

In the stop state, press the “CLEAN” key, the machine enters the cleaning mode, the cleaning indicator lights, the stirring motor works, and the display window displays the current value of the stirring motor.

d) The “STOP” key

In the automatic or cleaning mode, press The “STOP” key, the whole machine stops working, and the stop indicator lights.

5.Installation

Clean the parts (such as the discharge base, beater, seal rings), fix them to the machine as the following steps indicate:

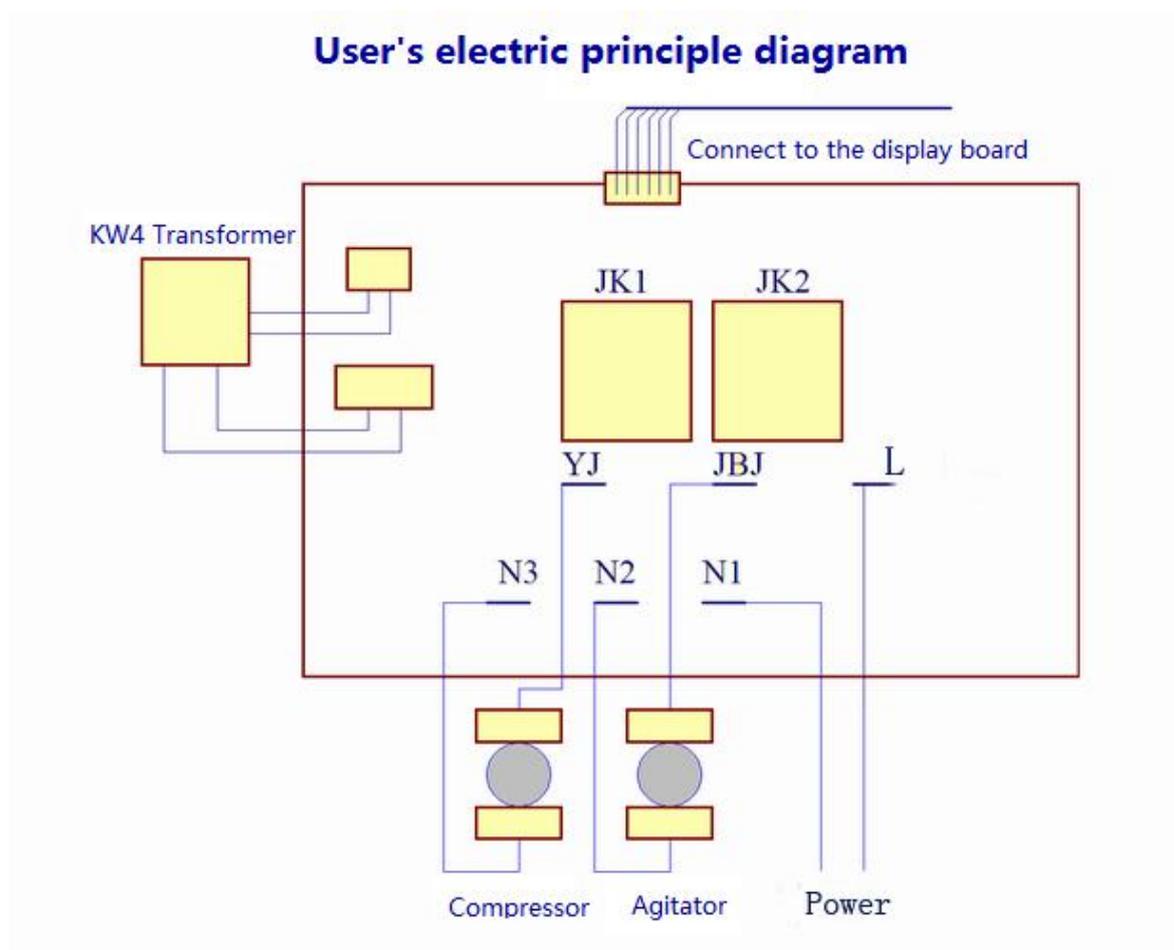
1. Set the horn shape seal ring in the square shaft of the beater, the small diameter mouth should be set in first, then align and insert the square shaft to the mix cylinder, then turn the beater by hand till it is difficult to turn any more, that means it has been installed in place.
2. Insert the ellipse shape seal ring into the groove of the discharge front cover, then fix the front cover to the discharge base, and fix it firmly with the locking nuts.
3. Insert the O shape seal ring to the groove of the discharge base, then fix the discharge base firmly to the evaporator screws by the fixing nuts. Then the machine is standby to start to make hard ice cream.

6.Ice cream making method

- a) Put the ice cream powder into a clean container, add 40°C water, (**Generally 1 kilogram of ice cream powder should be mixed with 2.5-3 kilograms of purified water.**) If necessary, milk, sugar, flavor, etc., can be added appropriately, then stir the mix evenly.
- b) Turn on the power, put the ice cream mix into the feeder, so that it gradually into the mix cylinder, pay attention that the mix should not exceed the max line.
- c) Press the “Set” button to set the ice cream making time between 10 to 30 minutes. (Hint: The setting number can be recycled, after setting, wait 5 seconds, then it will exit and save the setting number.)
- d) Press the “Refrigeration” button, the motor starts, the digital screen shows the countdown, the compressor automatically starts after one minutes, ice cream making starts.

- e) After a few minutes, the display shows "end" and the machine stops and sounds, indicating that the ice cream is ready.
- f) Loosen the locking nut of the front cover, press the "Clean" button, the beater will gradually put the ice cream out, then catch it and put it in the freezer.
- g) Re-tighten the discharge front cover, feed the mix to the cylinder, then it can be repeated to make ice cream.

7. Electric principle diagram



8.Common errors and their solutions

Errors	Possible causes	Solutions
The machine cannot start.	1. Whether the power supply voltage is normal.	1. Adjust the voltage.
	2. Whether the power is connected or the fuse is blown.	2. Reinsert or replace the fuse.
	3. Whether the machine is restarted after three minutes of its turn off.	3. Wait three minutes to restart it after its turn off.
Automatic shutdown frequently	1. Whether the power supply voltage is normal.	1. Adjust the voltage.
	2. Whether the air grid is blocked.	2. Keep 300mm space for the air grid.
	3. Whether for some reason, the machine inlet air temperature is too high.	3. Find out the cause and solve it.
There is noise and vibration	1. The machine is placed uneven	1. Place the machine evenly.
	2. The beater blade is broken.	2. Change the beater blade.
	3. Lack of oil or dirty oil in the reducer.	3. Add oil or change oil.
	4. Machine parts are loose.	4. Fix the parts firmly.
	5. The belt is too loose or too tight	5. Adjust the belt.

9. Maintenance and repair

1. The machine warranty for the hard ice cream machine is 1 year (start from the purchase date), if exceed the warranty period, appropriate fee will be charged for repairing.
2. Machine maintenance and repair, human factors damage, wearing parts are not covered under warranty
3. If the machine fails, please find a professional or manufacturer.