



FRIED ICE CREAM MACHINE
OPERATING INSTRUCTIONS

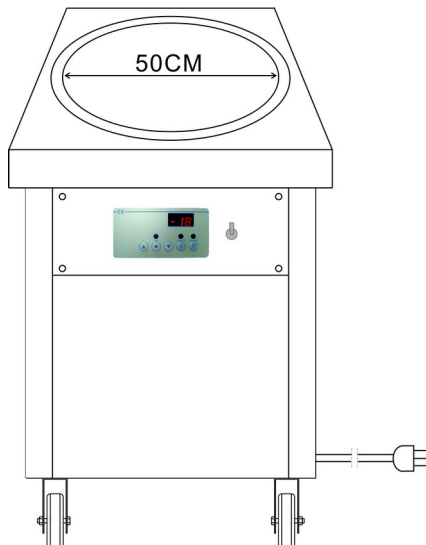
Specification

Model	KO600 Model1+3	KO2000	KO2010(KO2010S)
Voltage	110V/60Hz	110V/60Hz	110V/60Hz
Power	900W	1800W	2100W
Current	11A	11A x 2	24A
Refrigerant	R404A/30oz	R404A/30oz x 2	R410A/30oz x 2
Ice Pan	50CM	50CM	D50CM(50x50CM)
Freezing Rate	2 minutes	2 minutes	2 minutes
Dimension	62*62*86CM	124*62*86CM	178.5 x 63 x 86.5 cm
N W.	64kg	125kg	210kg

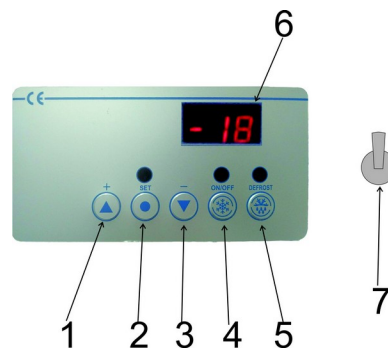
Characteristic

1. With good quality compressor, this machine performs stably and with a longer life.
2. Fast cooling speed, easy to be operated.
3. With 304 stainless steel material, food grade quality, 2mm thickness pan, this machine could be more durable.
4. Small Size, easy to move.

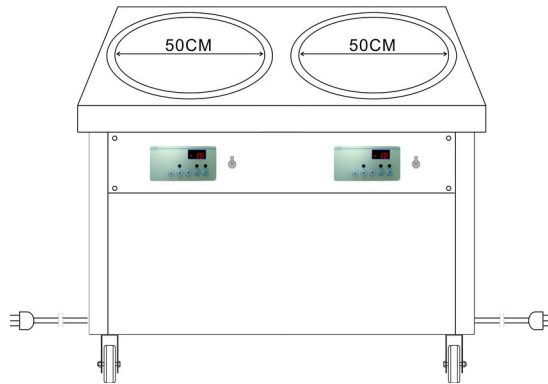
Single Pan Machine Sketch Model1+3



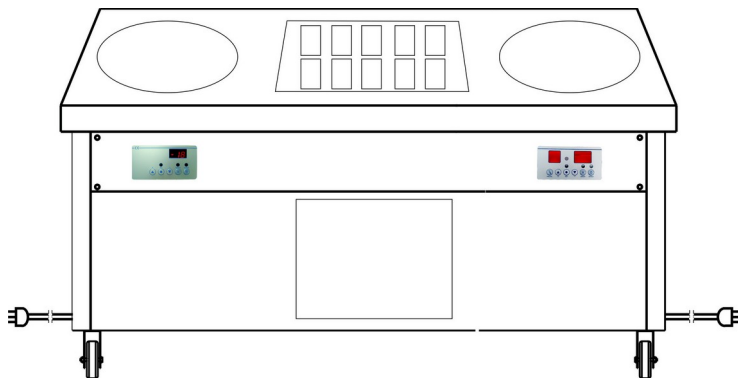
Display Sketch



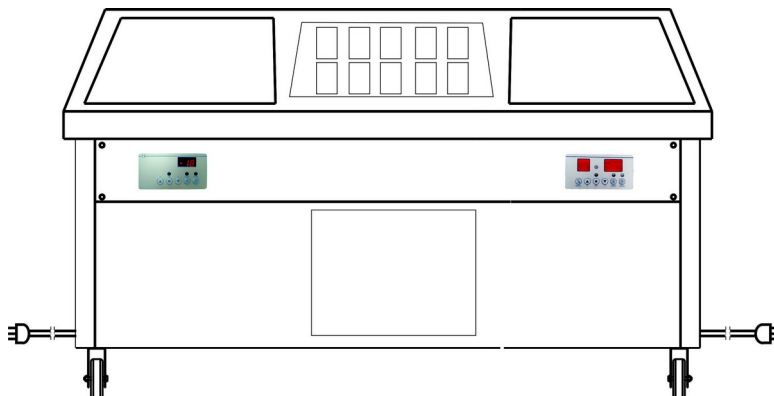
Double Pan Machine Sketch



KO2010



KO2010S



1. Flat pan.50cm diameter, 304 stainless steel material.
 2.  The button is for temperature increase setting .
 3.  The settings button is used to set the temperature .
 4.  The button is for temperature decrease setting .
 5.  On/ Off button, used for running on or off device .
 6.  Defrost switch, clean the frost on the pan.
 7.  Power switch, power master switch .
 8.  Temperature display, the lowest temperature can reach -18 -25 °C.
 9. The brake wheel, used for fixed in the same place.
- (All of our production make in environment-friendly refrigerant)

Operation Method

1. Make sure the machine to be placed smoothly.
2. Connect the machine to the electricity apply, 110V/ 60Hz.
3. Press the power switch, the machine is connected properly.
4. Run on the machine by the button .
4. Set temperature See the appendix for instruction. Suggested temperature -18~-25°C if needed. The machine is set well by factory The factory default temperature is -16~-20°C Normally, it is no need to change the temperature. When the machine is working, Don't turn off the switch until off work at night, Because the machine has the functions of automatic constant temperature and power saving.
6. When the pan reaches the temperature set, you may start ice cream making.
7. During working, if you need to clean the frost, press to defrost.

8. When finish using the machine, turn off by switching anticlockwise press .
9. Cut off the power.
10. Use water or home cleaner to clean the machine.

How to make ice cream rolls

The recipe: ice cream powder: water 1:1.1 1.2 litre

Step 1. Prepare fresh fruits or vegetables.



Step 2. Hand-blending the fruits/ vegetable, milk and IP-Mix (provided by Ice Pan).



Step 3. Pour the mixture over Ice Pan.



Step 4. Evenly spread the mixture onto Ice Pan for about 30 seconds until it's firm.



Step 5: Add the desired fruits or other sources and mix in well with the Ice Cream.



Step 6: Once firm and mixed well, scoop up the Ice Cream into a cup and Enjoy!



Notice

1. Do not turn on simultaneously. If the machine is keeping defrosting and can not freeze.
2. When the pan reaches the temperature set, the compressor will stop running in

order to avoid the temperature going lower. And the temperature would go up a few degrees, then the compressors would restart to work and freeze.

3. When you set a very low temperature that the pan can not reach, the compressor would keep running and not stop. If so, we suggest you to defrost occasionally to avoid the refrigerant freezing and can not circulate in the tube.

4. When starting the machine, cover the lid of the pans to speed the freezing rapid.

Precautions

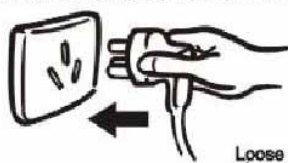
Electricity

- Install the earthing device according to the National Security Standard for electrical equipment.
- Only use the feed line, method of wiring and equipment in conformity with the National Security Standard for electrical equipment.
- Be sure installing a short and leakage protective device on the feed line.

Hygiene

- To use the machine without strict disinfection may pollute the food which will be dangerous to your health.
- Always keep the machine in clean conditions. Remove the deteriorated material immediately away from the machine.
- washing and disinfecting procedure must strictly follow this Manual.

Confirm the plug is properly inserted to the socket



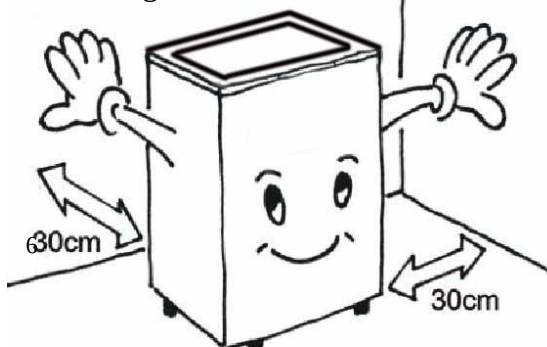
Loose connection between plug and socket, the connection may heat up and cause fire.



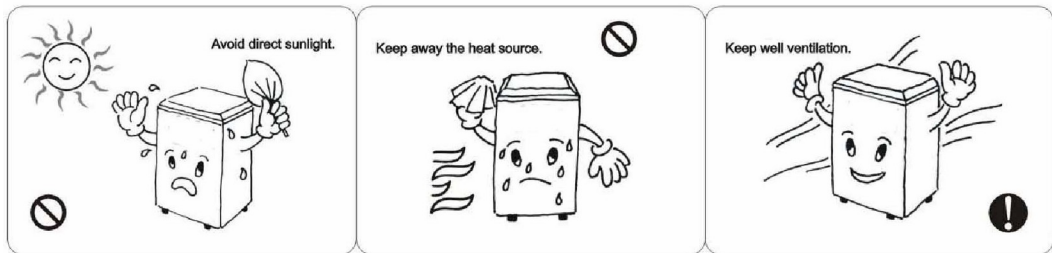
Do not connect a long cable between the plug of power cord and the socket, or the cable may be overheated and cause fire, shock and other accidents.

Installation

- Machine should be laid on dry and firm floor. Do not lay the machine tilted. Any heat source over 70°C must be kept at least 50cm away round the machine. Keep the machine away from rain and direct sunlight.
- Leave a space no less than 30cm on both sides of the machine for proper ventilation. To ensure heat dissipation, leave a space at least 1.5m from the



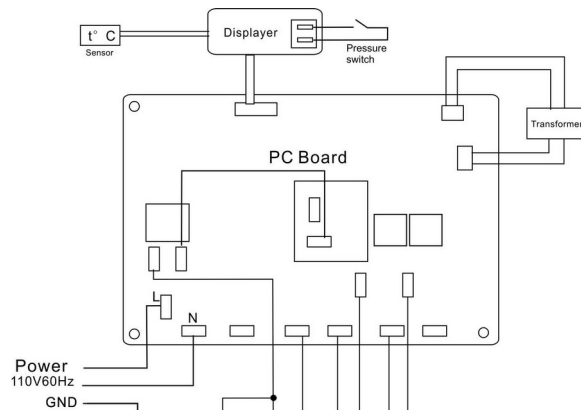
hot air exhaust outlet. Do not leave any object which may be sucked by air flow, such as a plastic bag, near the hot air exhaust outlet.



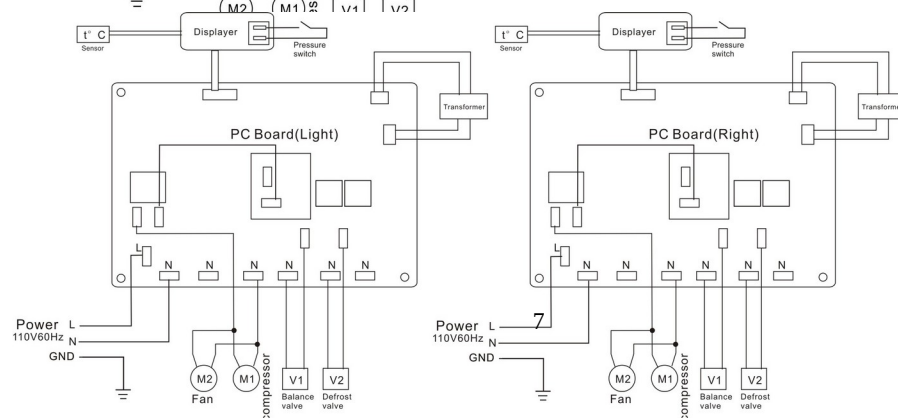
Accessories

Double scoops, one lids

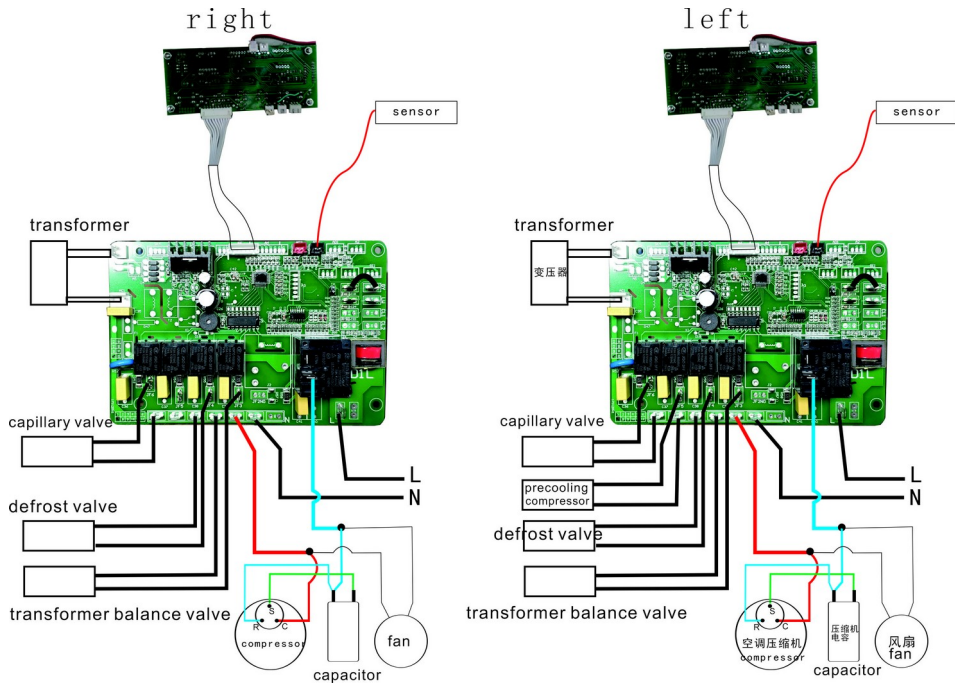
Circuit Of Single Pan Machine



Circuit Of Double Pan Machine



KO2010



The PC board error code display

Error Code	Fault Diagnosis
EA	Overcurrent protection
E1	Bad connect of precooling sensor
E2	Bad connect of main sensor
E3	High pressure side overpressure
E4	Low pressure side overpressure