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Multi-Function BATCH FREEZER OPERATION MANUAL



Please read this Manual carefully before

Trying to operate the machine.

Thank you for your selection of our ice cream machine.

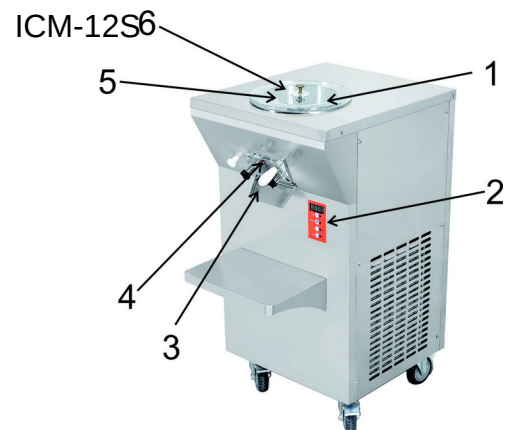
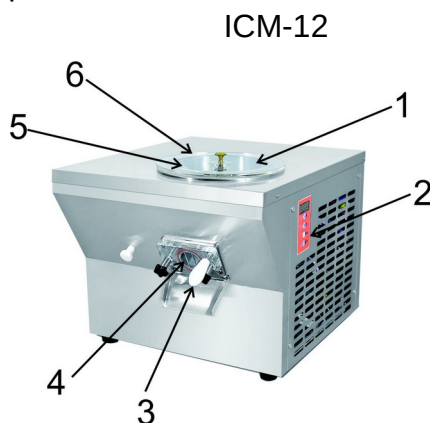
Our machine can make different of styles of products: frozen desserts, gelato, Sorbetto, slush and ice cream of own production.

1) Technical Data

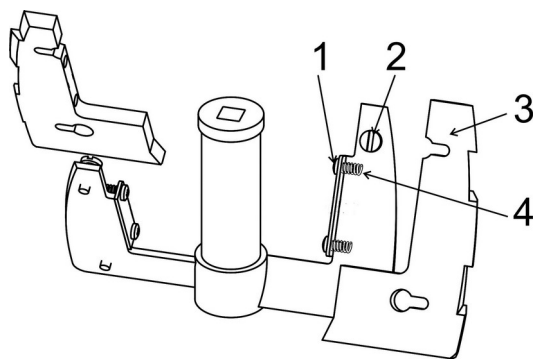
Model	Flavor	Power	Voltage	Production	Cylinder Volume	Refrigerant	Net Weight
ICM-12 (desktop)	Hard 1	1.2kw	220V/50Hz/60Hz, 110V/60Hz	20L/H	5L	R410a R290a	51kg
ICM-12S (floor)	Hard 1	1.3kw	220V/50Hz/60Hz, 110V/60Hz	25L/H	7L	R410a R290a	61kg
ICM-28 (desktop)	Hard 1	2.0kw	220V/50Hz/60Hz, 110V/60Hz	48L/H	14L	R404a /R410a R290a	80kg
ICM-28S (floor)	Hard 1	2.0kw	220V/50Hz/60Hz, 110V/60Hz	48L/H	14L	R404a /R410a R290a	105kg
ICM-38S	Hard 1	2.8kw	220V/380V/50Hz /60Hz, 110V/60Hz	68L/H	17L	R404a /R410a R290a	120kg
ICM-48S	Hard 1	5.0kw	220V/50Hz/60Hz, 380V/50Hz	125L/H	31L	R404a /R410a R290a	180kg
ICM-102	1	2.8kw	220V/50Hz/60Hz, 110V/60Hz	48L/H	13L	R404a /R410a R290a	97kg
ICM-25L	1	4.6kW	220V/380V/50Hz/ 60Hz	75L-85L/H	25L	R404a	190kg

1. The output is measured under the 25°C environmental tem.and 7°C. feed stock temperature.

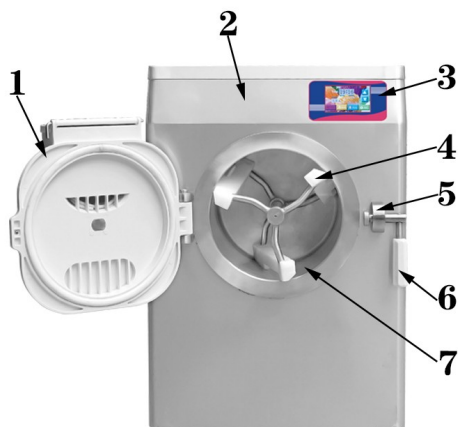
2. Exploded View:



- Beater discharge door
1. M5 Screw Plastic Scraper 1.o-ring
 2. M6 Screw 2. exit
 3. Plastic Scraper 3. door
 4. Spring



ICM-28S 38S 48S



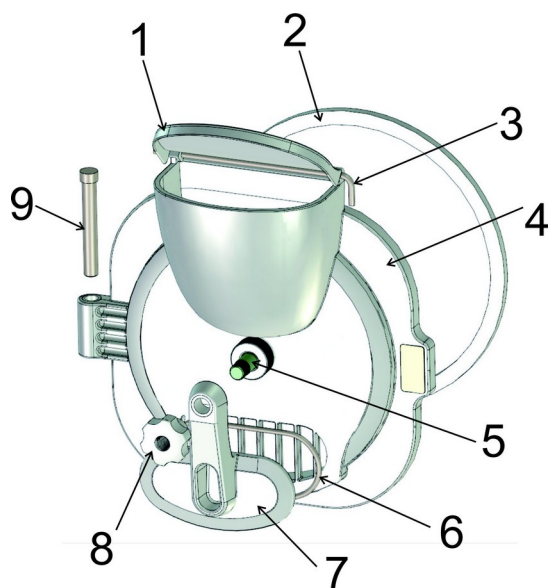
1. Discharge door 2. machine 3. control panel 4. beater
5. pinch roller 6. handle 7. cylinder

ICM-102

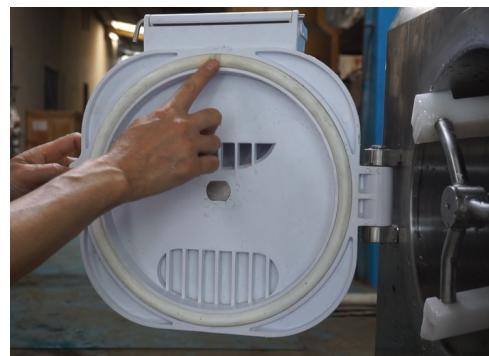
Discharge door

1. Magnetic switch
2. Beater
3. Cover
4. Control panel
5. Discharge door

1. Cover 2. cylinder O-ring
3. Rod. 4. discharge door body
5. screw 6. sellotape
7. wicket 8. Nut
9. Axle



How to use the discharge door





Tips for using the handle



When the door is closed, the best position for the handle is at a 80° angle to the panel.

Do not allow the handle to get close to the panel, as this may cause the pinch roller to break.



2) Warning before use

3) 1. 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.

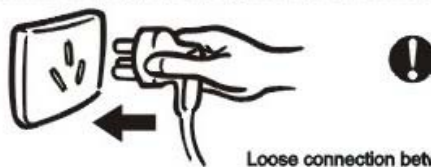
Hygiene

- 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.

Installation

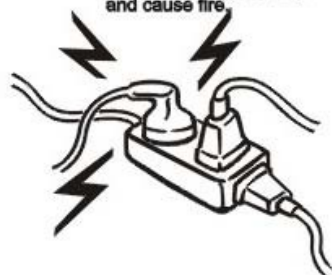
- machine should be laid on dry and firm floor. Do not lay the machine tilted. Any heat source over 70°C must be kept at least 50cm away round the machine. Keep the machine away from rain and direct sunlight.
- Leave a space no less than 30cm on both sides of the machine for proper ventilation. To ensure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

Confirm the plug is properly inserted to the socket

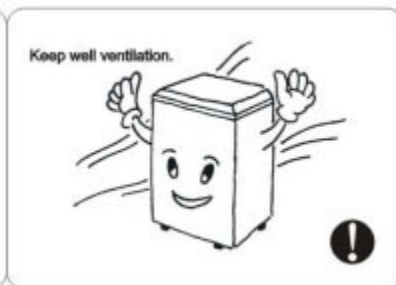
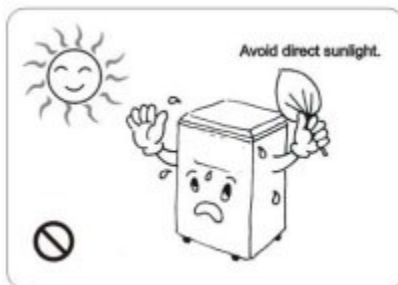
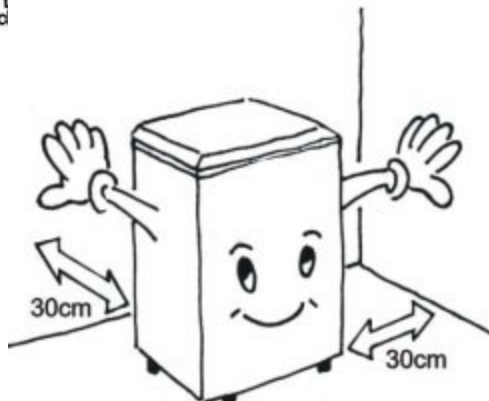


Loose connection between plug and socket, the connection may heat up and cause fire.

⊘ Forbid



Do not connect a long cable between the plug of power cord and the socket



Connect to Main Power

- The power socket must have a earth line or just connect the machine metal case to the earth.

-Power Specifications:

Single Phase, Voltage Fluctuation: 220V/50Hz/60Hz, 110V/60Hz

- connection area of the power conductor must be not less than 2.5mm² or the line may be overloaded, the voltage dropped down which may impair or even damage the machine.

Cautions:

- To avoid any adverse effect from vibration which is unavoidable during transportation, on arrival of the machine, leave it for 24 hours before trying to run it for the first time.
- The temperature of the feed stock must be between 7°C~40°C. If the temperature is out of the range, it will do harm the machine.
- To avoid the refrigerant is effected,you should wipe off dusts from the hot air exhaust outlet regularly.
- it is prohibited to use only one drum or add one drum with ice cream pulp for the machine of double drum models and the other drum with other material pulp(except for machines with double-compressor set).
- For the machine with 220V/380V 3 phases power supply, you must check if the stirrer shaft turns in clockwise direction for starting. If the stirrer shaft turns in opposite direction, just exchange any two power conductors from three phases.

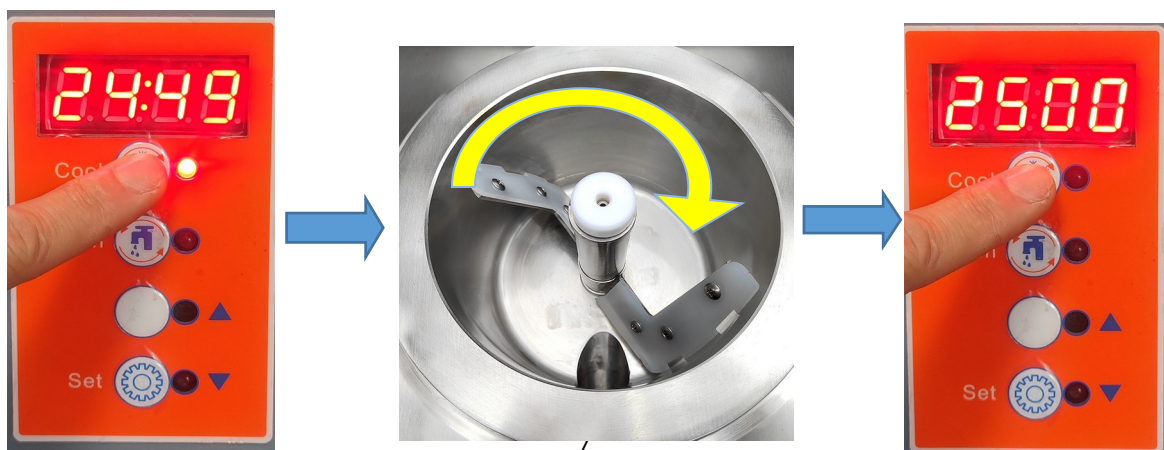
ICM-12, ICM-12s Control panel operation

1. Timer Display
2. Cool key
3. Wash key
4. Time increase key
5. Time reduce key



1. Cool

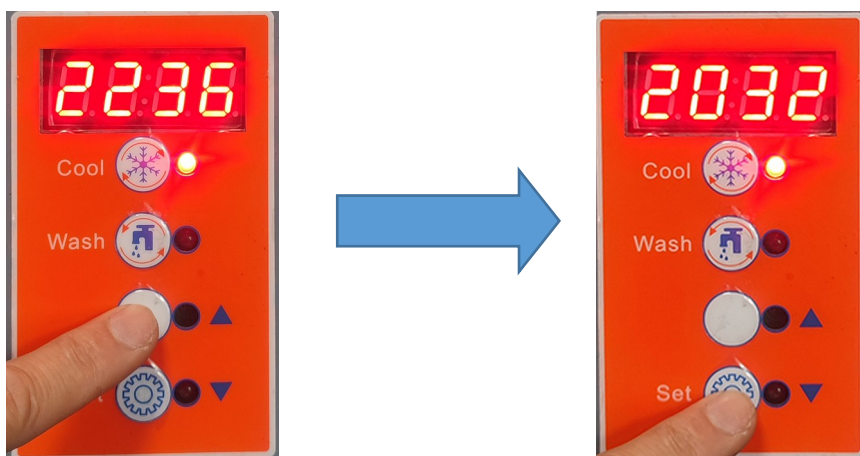
The first, press “Cool” , after several seconds, the better run,



And then pour ice cream liquid into the cylinder.



2. Increase time or reduce time



3. Wash



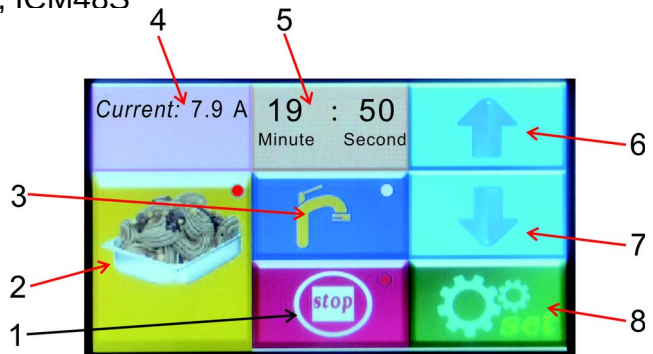
Error code table

ERR02	Pressure protect
ERR09	Motor over-current protect

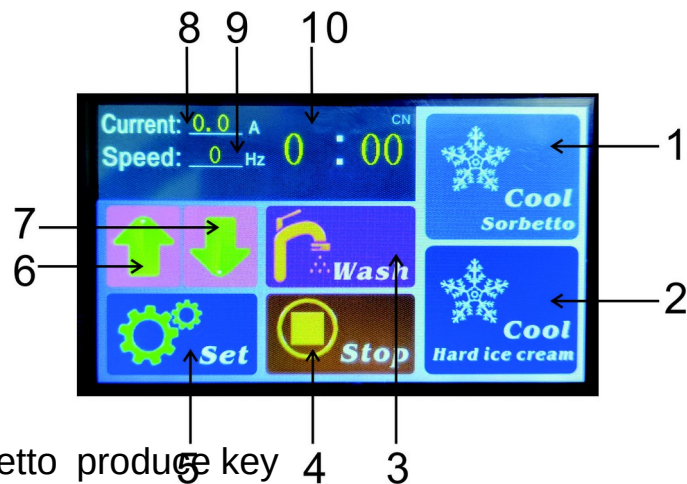
Model: ICM-28, ICM-28S, ICM-38S, ICM48S

Home screen

1. Stop key
2. produce key
3. Wash key
4. Running current
5. Production timer
6. Time increase key
7. Time reduce key
8. Set parameter key



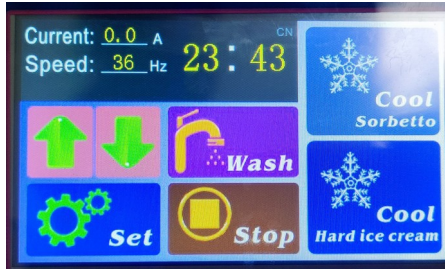
Model: ICM-102 ICM-25L Operation of control for touch screen



1. Make Sorbetto produce key
2. Make hard ice cream produce key
3. Wash key
4. stop key
5. set key
6. time increase key
7. Time reduce key
8. motor speed
9. current

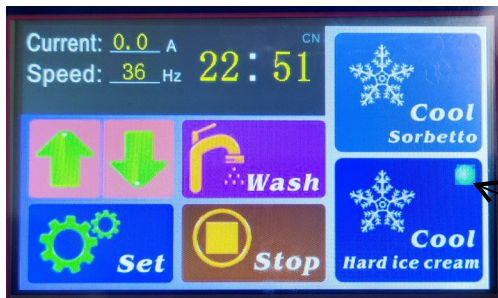
1. Set time

Default 25 minutes, press  increase 1min press , reduce 1min



2. Produce

Press sorbetto or hard ice cream produce key , the machine work in the working stat.



3. When the machine ready to finish

cooling, with 50 seconds to pare,
machine start to buzzing

4. Stop

Press stop key ,
then machine stop.



5. Wash.

Press wash key , the machine
work in the washing state.



6. Set

The set key is only for factory settings.

Warning !

Ban no liquid no-load operation!

Don't open the discharge door when the machine is running!

Washing operation

pour sanitizing solution the funnel and it to flow into the freezing cylinder, then press key "wash", for 1-2 minutes

But run over than 3 mins, will damage the beater.

7. This machine is **not designed for long-term storage** of ice cream. Once a batch is completed, all ice cream **must be dispensed within 30 minutes**; it cannot be kept inside the machine. Additionally, if the machine will not be used for an extended period, the **cylinder must be thoroughly cleaned**.

8. Before using the machine's cylinder, it must be cleaned and disinfected.

Add ingredients

volume	12/12S	28	28S/102	38S	48S
Max	2.5L	9L	10L	12L	20L
Mini	1.0L	3L	4L	5L	8L



Analytical sheet for obstacle

Phenomenon	Reasons	Analysis	Remedy
The machine don't run.		1.power supply failure. 2.no power supply to control circuit. 3.no.dc12v supply. 4.overload protection	1.no power supply or disconnection 2.transformer for the control circuit burnt out 3. Rectification circuit

		tripped.	damaged. 4. Check the circuit.
Refrigeration System Doesn't Work	Compressor doesn't work.pipe leakage.	1.temperature reaches the preset value. 2.supply voltage is too low. 3.section area of power cable is too small. 4.start capacitor of the compressor damaged. 5.compressor is damaged. 6.overload protection tripped.	1.wait until temperature rises to certain degrees and start again. 2. Discuss with commercial power supply company. 3.change the cable to a larger size. 4.change the damaged parts. 5.same as item4. 6.check the overload circuit.
Mixer Doesn't Work.	Mixer motor doesn't work	1.the capacitor for the motor is damaged. 2. The motor is damaged. 3.overload protection circuit tripped.	1.change the damaged parts. 2.change the damaged parts. 3.check the overload circuit.

Error code table

ERR01	Over-pressure
ERR02	Motor current overload