

Pasteurization Machine Operation Manual



Please read this Manual carefully before

Trying to operate the machine.

Thank you for your selection of our ice cream machine.

Note: For heated liquids, the concentration should not be too high. The solid content in the liquid should not exceed 45%. Otherwise, it is likely to cause the bottom of the cylinder to burn. When the liquid concentration is high, the heating temperature must not exceed 65°C.

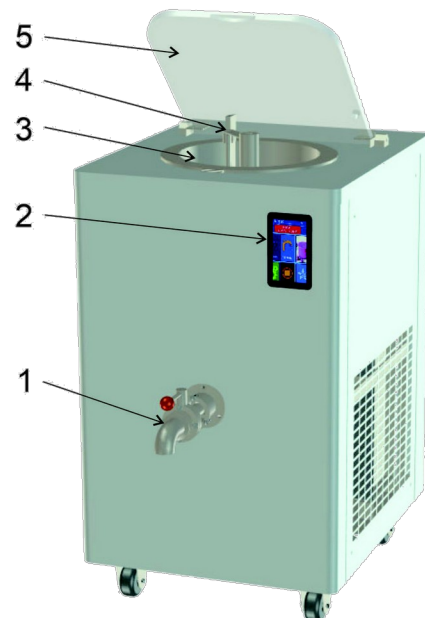
1) Technical Data

Model	Power	Voltage	Production	Cylinder Volume	Refrigerant	Net Weight
KP-20	Total power:3.4kW Freezing power: 1.2kw Heating power:2.2kw	220V/50Hz /60Hz, 110V/60Hz	35L/H	20L	R410a	78kg
KP-36	Total:5.0kW Freezing power:2kw Heating power:3kw	220V/380V /50Hz/60Hz,	70L	36L	R410a	120kg

1 Exploded View:

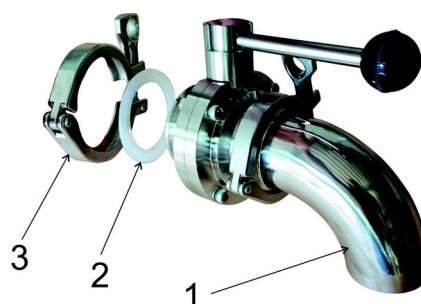
Model: KP-20L

1. Faucet
2. Touchpad
3. Cylinder(hopper)
4. Beater
5. cover



faucet

1. Valve body
2. Silica rubb
3. Discharge door body



4. Clamp

1. Motor
2. Cylinder(hopper)
3. Beater
4. Touchpad
5. Faucet



2) Warning before use

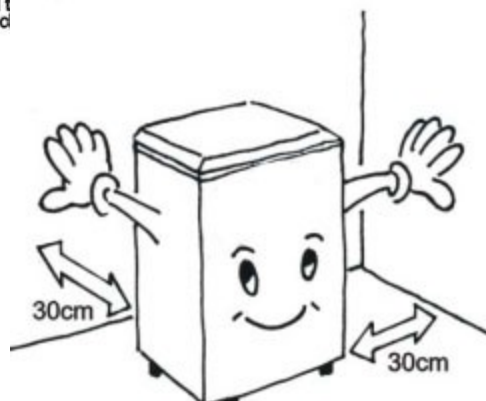
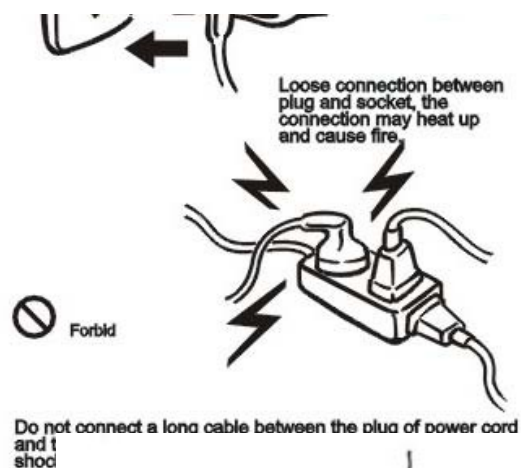
1. Precautions

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

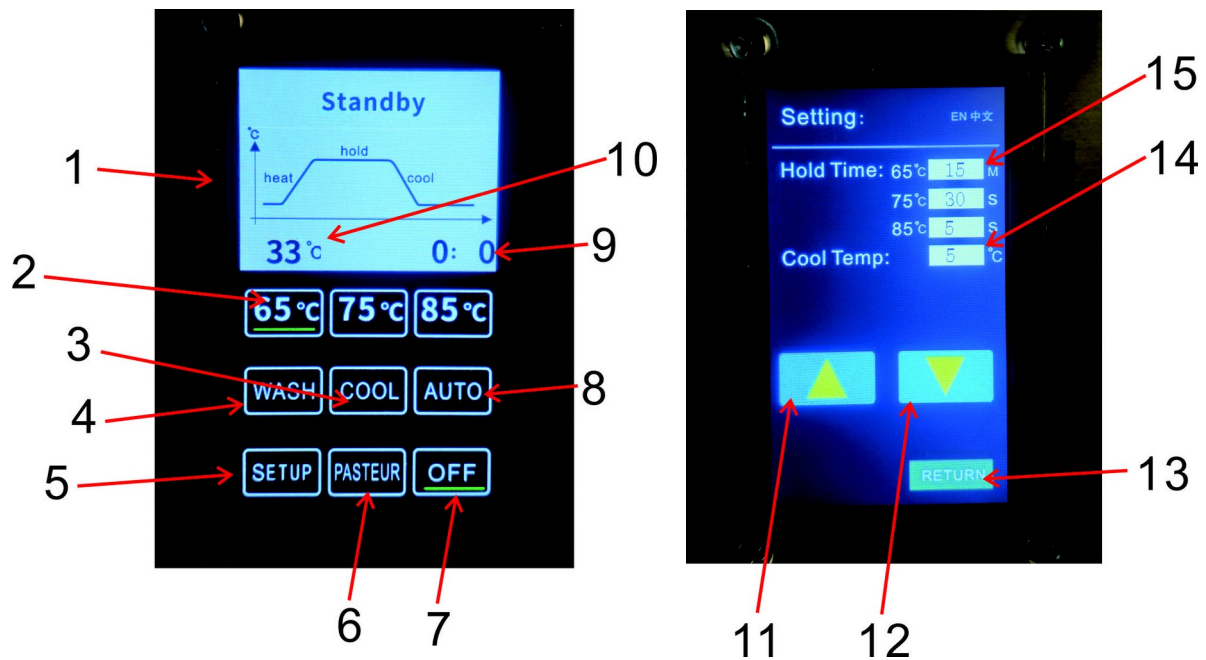
- machine should be laid on dry and firm floor. Do not lay the machine tilted. Any heat source over 70°C must be kept at least 50cm away round the machine. Keep the machine away from rain and direct sunlight.
- Leave a space no less than 30cm on both sides of the machine for proper ventilation. To ensure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

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).



A- Default home page

B- Manual operating mode page

C- Automatic operating mode & setup parameter mode page

1. working status curve

2. Default temperature option 60°C 75°C 85°C

3. Cooling key

4. Wash key

5. Setup parameter key

6. Pasteurization heating mode key

7. Off work key

8. Automatic working mode key (heating and cooling)

9. current working time display

10. current working temperature display

11. Increase preset heating temperature key

12. Reduce preset heating temperature key

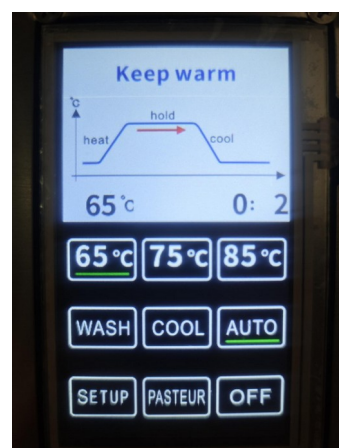
13. Back to previous page key

14. Set Cooling temperature

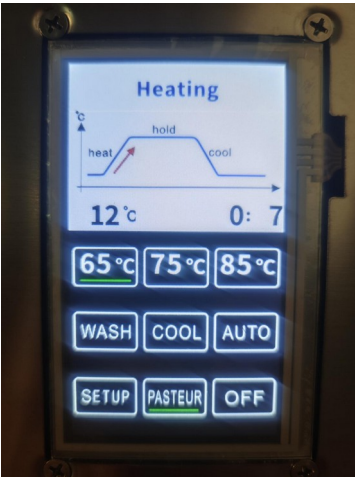
15. Set holding time in automatic mode

Notice:

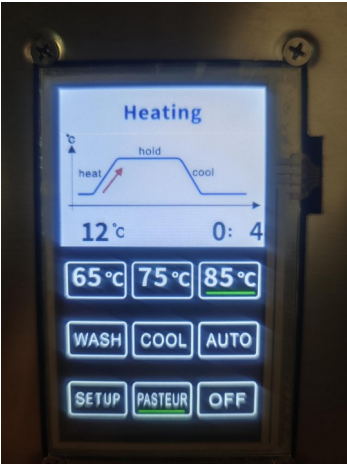
Only the option of 65°C has the automatic holding time. There are no other temperature options available. Nor is it necessary.



Cool



Pasteurization



wash operation.
pour sanitizing solution the funnel and it to flow into the freezing cylinder, then press “wash”key, for 3-5 mins, and then press off key.

Add ingredients

volume	20L	36L	
Max	18L	33L	
Mini	4.5L	6.5L	