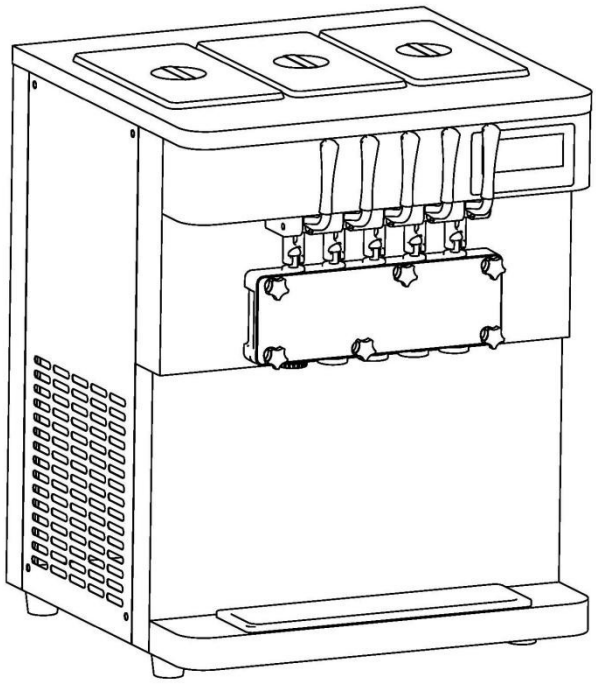
ICE CREAM MACHINE OPERATION MANUAL



Please read this Manual carefully before

Trying to operate the machine.

Thank you for your selection of our ice cream machine.

We produce a series of machines which is use of new generation designed on basis of advanced refrigerating technology.The appearance design is artistic and in good taste. All the compressors are used for the international brand. Control system of brand-new digital circuit renders operation easy sand performance reliable.

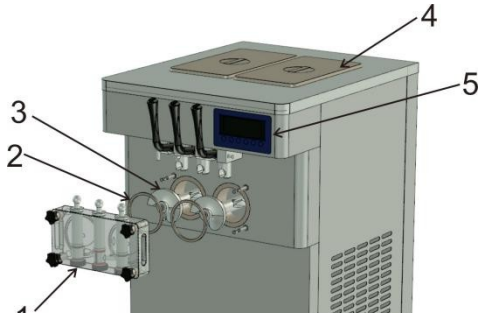
1. Technical Data

Mode	Flavor	Power	Voltage	Production	Hopper /Cylinder Volume	Refrigerant	Net Weight
ICM-335	Soft 2+1mix (3 flavors)	20.kw	220V/50Hz /60Hz, 110V/60Hz	18-25L/H	7L*2 /1.8L*2	R410a	95kg
ICM-370	Soft 2+1mix (3 flavors)	2.0kw	220V/50Hz /60Hz, 110V/60Hz	18-25L/h	7L*2 /1.8L*2	R410a /R290a	105kg
ICM-390T	Soft 3+2mix (5 flavors)	2.6kw 2.3w	220V/50Hz /60Hz, 110V/60Hz	35-40L/H	7L*3 / 1.8L*3	R410a	107kg
ICM-390	Soft 3+2mix (5 flavors)	2.6kw 2.8kw	220V/50Hz /60Hz, 110V/60Hz	50-55L/H	7L*3 / 1.8L*3	R404a /R410a /R290a	130kg
ICM-395T	Soft 3+2mix (7 flavors)	3.2kw	220V/50Hz /60Hz, 110V/60Hz	60-65L/H	7L*3 / 1.8L*3	R404a /R410a /R290a	180kg
ICM-395	Soft 3+2mix (7 flavors)	3.8kw	220V/50Hz /60Hz, 110V/60Hz	60-65L/H	7L*3 / 1.8L*3	R404a /R410a /R290a	200kg

Output of cups per hour is based on 75-85 grams.

2. Exploded View:

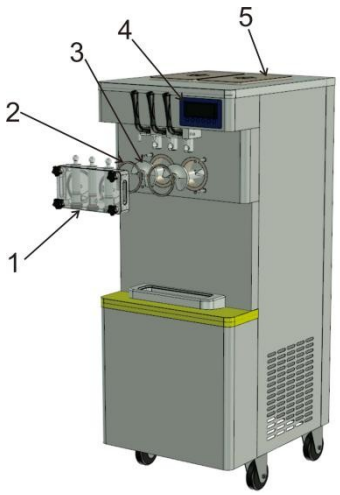
ICM-335,



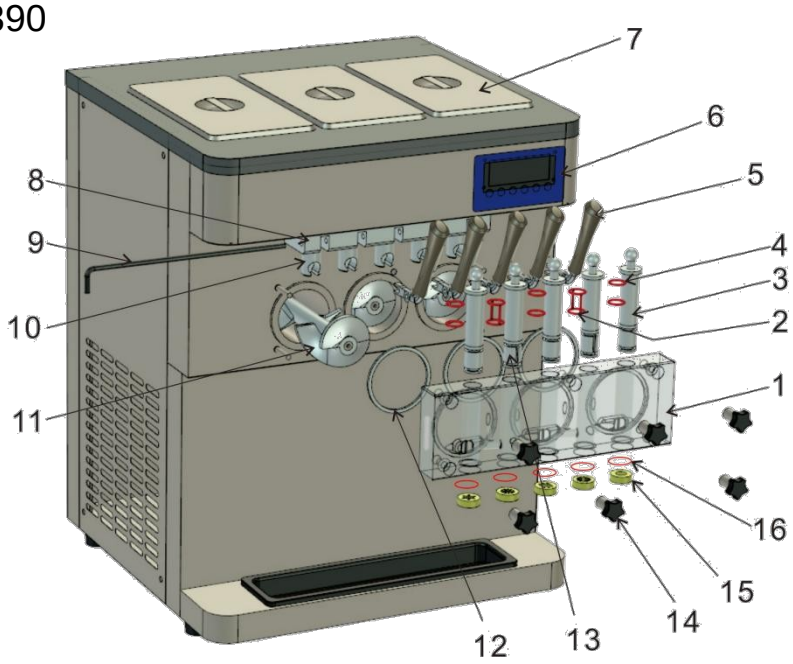
1. discharge door
2. Cylinder O-ring
3. Beater
4. Cover
5. Control panel

ICM-370

1.discharge door
2.Cylinder O-ring
3.Beater
4.Control panel
5.Cover



ICM-390T, ICM-390

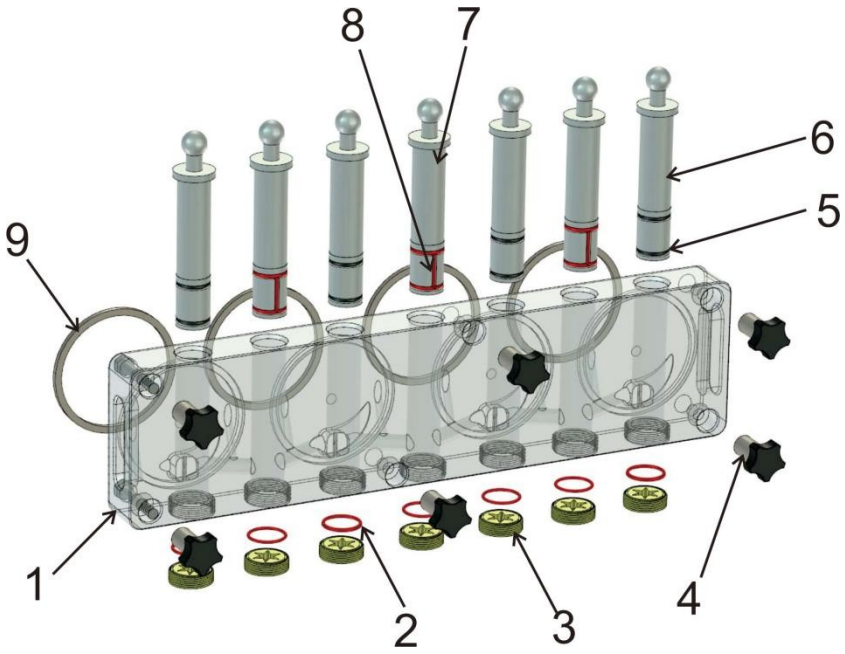


1. discharge door body 2. T style O-ring 3.side plunger 4. O-ring 5. handle

6. control panel 7. hopper cover 8. handle seat 9. cross bar
10. top plunger 11. beater 12. cylinder O-ring 13. middle plunger
14. Nut 15. star nut 16. O-ring

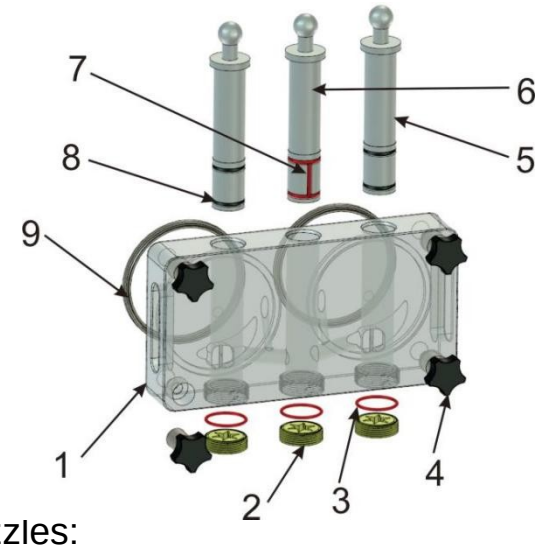
Seven spigot door assembly

1. discharge door
2. O-ring
3. Star cover
4. Nut
5. O-ring
6. Side plunger
7. Middle plunger
8. Middle O-ring
9. Cylinder O-ring



Three spigot door assembly

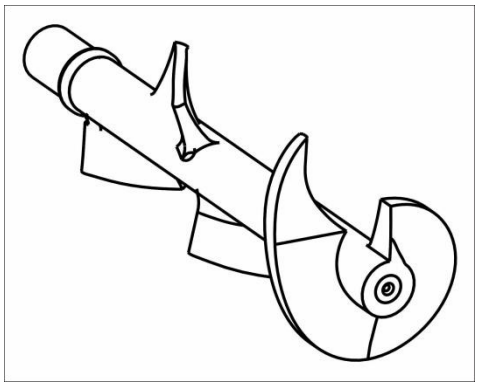
1. discharge door
2. Star cover
3. Nut
4. Cross bar
5. Side plunger
6. Middle O-ring
7. O-ring
8. Middle plunger
9.Cylinder O-ring

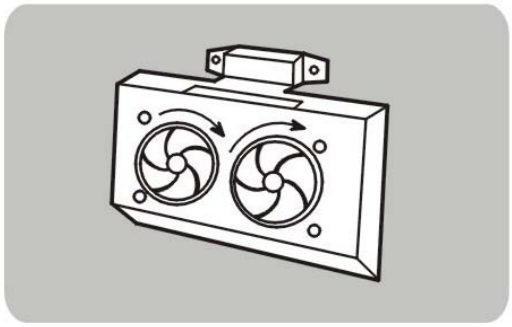


Another attached 3 shapes nozzles:

The Beater

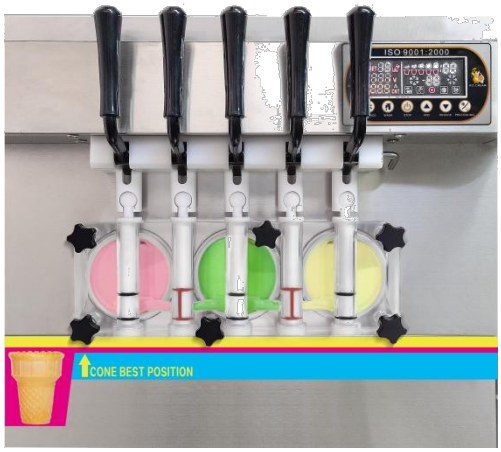
1. Plastic beater

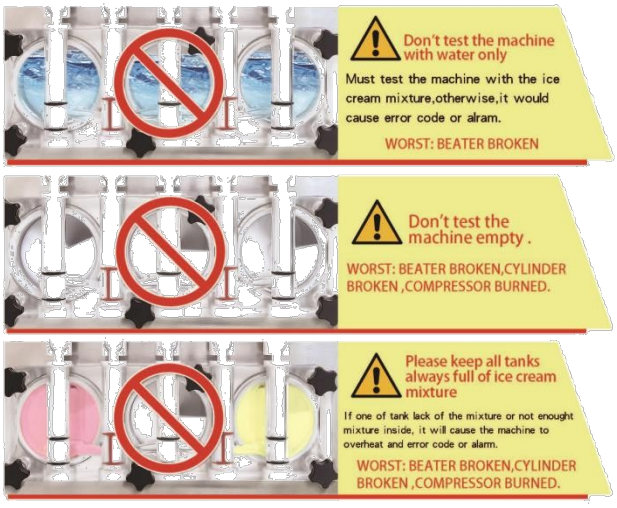




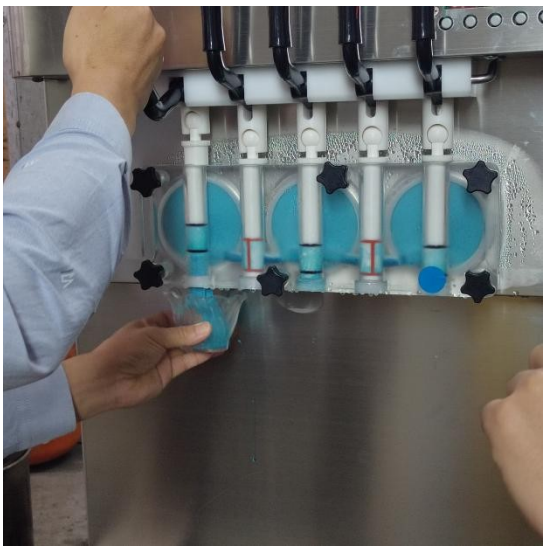
Warning before use

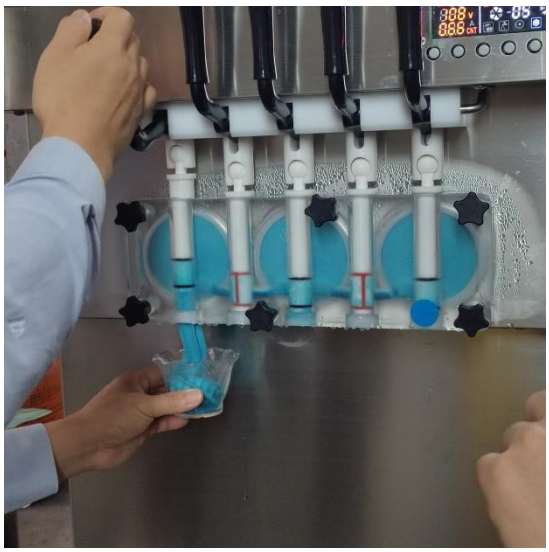
1)





2) The correct discharge operation 2cm distance

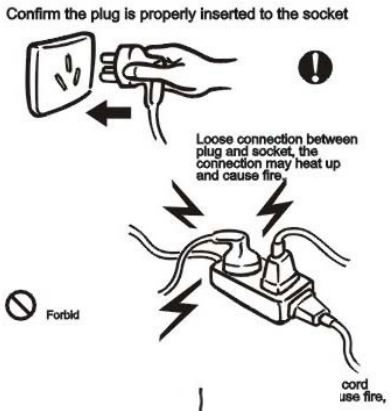




1. Precautions

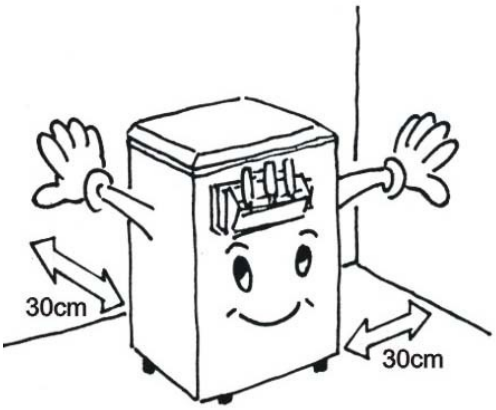
Electricity

-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.



Please read below messages carefully before you use the machine !!!

1. **Do not** test the machine with pure water.
2. **Do not** test the machine without ice cream mix.
3. How to avoid frozen-cylinder problem, please following below instruction:

Please keep **all the upper hoppers** have enough ice cream mix. If one of upper hopper lack of mix during production, it would be very easy to cause frozen-cylinder problem. to each hopper, you need to pour in at least 50% ice cream mix. If ice cream mix not enough, the machine will feedback a warning sound to remind you adding ice cream mix.

4. How to adjust the recipe

The recipe can't contains too much water , to avoid frozen-cylinder , please reduce water, add more cream and sugar, as you know, water can generate ice blocks quickly and easily, if you use the wrong recipe, mix. contains too much water, If one of upper hopper lack of mixture during production, it would immediately generate big ice blocks and stack the cylinder, liquid inside cylinder would become solid, if running it at that time, belt would bear too much force and would be broken, the purpose of adding more cream and

sugar is to lower the freezing point and makes it not easy to be frozen

5. If frozen-cylinder happened.

Please don't force to run the machine, if you force to run it at that time, belt would bear greatly, belt would probably break, to solve it , first, please power off the machine, empty all the mix, let the ice blocks melted completely inside cylinder, normally it takes 3-5 hours, after that, adjust your recipe, clean the machine, and then pour in enough mix before you can run it again

6. Please improve **ventilation condition**, do not block the fans of machine , Keep at least 80cm(31.5 inches) space room in front of it, otherwise it would affect the freezing rate, and please clean the condenser regularly

7. To make sure enough input current, please do not use power strip and long external power cord.

How to wash the machine:

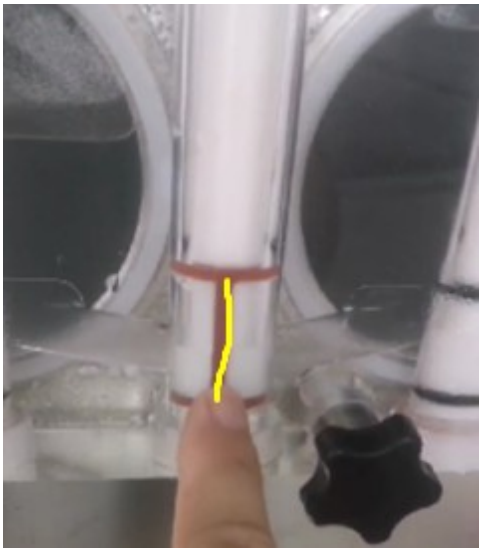
Pour clean water into all the upper hoppers, press "wash" button to run the auto-washing process, wait at least 5 minutes, and then press "stop" button, and pull down the handles to release water out of cylinders, to clean it completely ,you can repeat this process 2-3 times.

Or you can take off the dispenser and then clean cylinders with water by hand after power off the machine

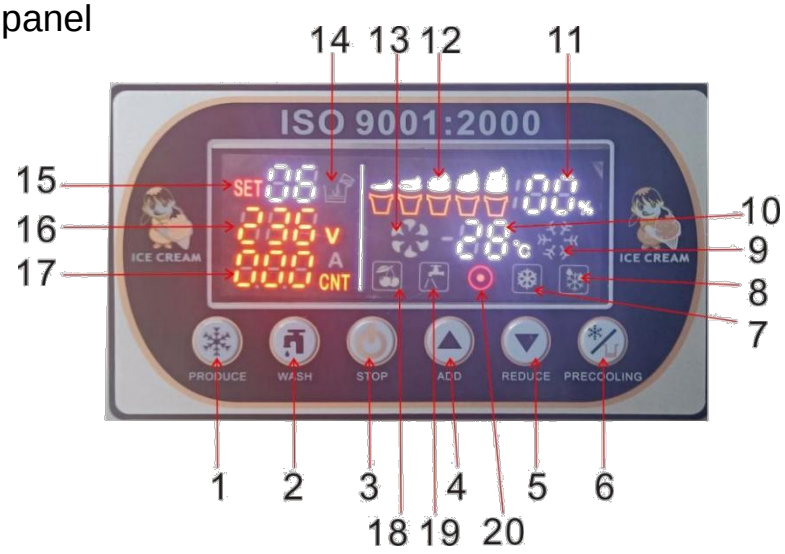
How to wash the transparent front dispenser:

Power off the machine, unscrew the black bolts on the dispenser and then take off the silicone seal rings and the white color plungers, wash the dispenser and seal rings with water by hand with a brush.

While you install the " ” shape seal ring, please make sure to put it in the center, for more details, please review below photo



Screen panel



1. Produce button 2. wash button 3.stop button 4. in crease button 5. reduce button 6. precooling/set button 8.precooling symbol 9. cooling symbol

1. Temperature 11.shape percent display 12. shape rate symbol display 13.beater revolve symbol 14.lack liquid symbol 15. hardness gears rate display 16. voltage 17. cone count 18. cooling icon 19. wash icon 20. stop icon

Please note #10 temperature: it is the real time temperature on upper hoppers,

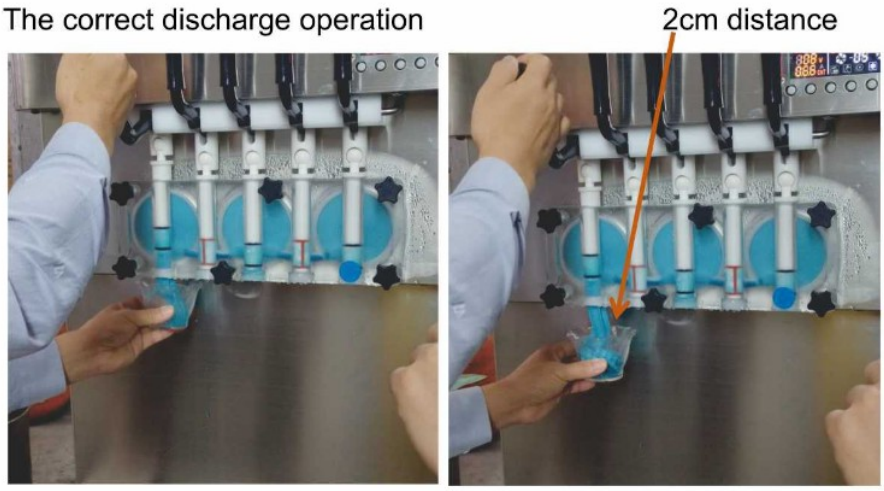
#11 shape percent display: it is the progress of ice cream production

How to make ice cream

1. Pour enough ice cream mix into all the upper hoppers.
2. Press " PRODUCE" button
3. Wait for the screen upper right corner shows 100%
4. Then you can pull down the handle to dispense the ice cream

How to dispense ice cream:

Key point : the ice cream cone must be close to the nozzle while you do it



How to adjust the hardness:

Press " ADD " or " REDUCE" button directly , the number bigger, ice cream more

harder

Tutorial on Using the Buttons on the Control Pane

1. Produce

3. Wash

4. Precooling

5. 

6. Precooling temperature setting press “precooling” for 5 seconds.

Stop 

7. zero cleaning operation.

Key diagram of the control panel

Produce

Stop

Wash

Stop

Add

Reduce

Precooling

Stop precooling

Precooling function:

1. If you want to keep the ice cream mix fresh standby overnight after you are off-work, please press "STOP" button, then press" PRECOOLING" button.

In the morning, when you come back to work, please press “PRECOOLING" again to stop the precooling function, and then press " PRODUCE" button to start production.

2. When lack of ice cream mix in the upper hoppers, and you don't want to add it. You must press "STOP" button, and then press " PRECOOLING" button. This is very important, if lack of ice cream mix on upper hoppers, the machine is still under production process at the same time, it will be very easy to cause the frozen-cylinder problem.

Note Model ICM-390T/ICM-390

Error Code	information	Fault analysis & solution
E01	Low voltage or high voltage protection	1. Connect voltage regulator 2. Adjust to normal voltage
E02	System high pressure	1.Offset a bit gas Discharge sensor

	protection	blocked alarm
E08	Shape overtime	1.Reduce shape setting gear
E09	Over current protection	1. Reduce shape setting gear 2. Freezing cylinder
E13	Beater locked-rotor	1.Stop working for half hour, and to ice cream liquid.

For other details please review use manual,

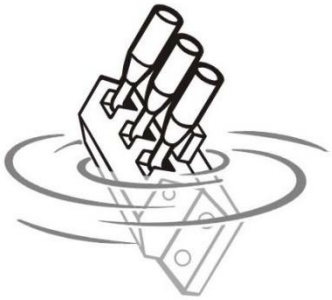
Maintenance parts : Seal rings and belts was packed inside a small plastic bag and comes with the machine, please don't throw it !

If you have any questions, please contact the seller. We are the manufacturer, we ensure we can provide you long term technical support and spare parts.

Washing of the spigot door

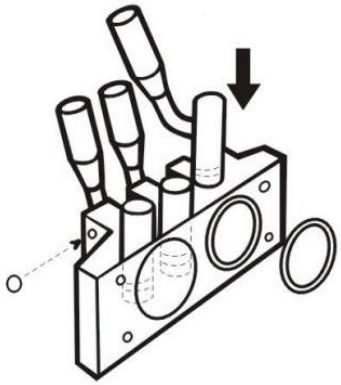
1. Washing Before Production

a. Turn the plastic set nuts for the discharge block, totally 4 nuts, in counter clockwise direction, dismount the discharge block.



b. Wash the feed basin, stirrer shaft and expansion tube with detergent liquid or disinfectant liquid.

c. Put the discharge block in one of above liquids. Push and pull the handle 2 to 3 times. Dismount the cross bar, pull the piston out from the block, clean the cross bar and piston.



2. Wash After Production

a. Pour water into the feed basin. Push on WASH key to run the stirrer for 3 to 5 minutes until remains of ice cream in the stirrer drum completely melted. Discharge the water from the drum by pulling the handle. Repeat the above procedure several times.

b. Wash the discharge block:
Repeat above “Wash Before Production” item a. and b.

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

Service and Maintenance

Notice for Service and Maintenance

1. The machine must be kept clean and neat conditions after using and it will be managed by a professional person.
2. when you complete the operation for each time ,you should clean the machine parts in contact with the ice cream, such as discharge block, stirrer drum, stirrer shaft, expansion tube, feed basin etc. immediately after the machine is stopped. Air dry the parts for the next operation.
3. Check the tightness of the belts regularly. If the belt is loosen, adjust the center distance between the pulley and the stirrer motor.
4. If the machine is laid idle for long time, put the main switch to OFF position. The machine will be in standby condition
5. Before using the machine's cylinder, it must be cleaned and disinfected.

How to use the tool to change the nozzles