

User Manual

ST series instruction



Please read the instruction carefully before operation
Please keep this manual for random reference

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SAFETY PRECAUTIONS

◆ Please read and understand “Safety Precautions” carefully before operation.

◆ Please comply with the following content which are very important with safety.

◆ The meaning of the signs are as follows.



Warning

Using in incorrect way may lead to bad injury or death



Attention

Using in incorrect way may lead to thing damages or human injury

✿ The damages involve house, family property, livestock and pets and wide range damages

Sign and Representation



Danger! High Voltage

▲ Represent attention(including warning)

The attention content is near▲ and show in words or sign

The left sign is “Caution, electric shock”.



⊘ Represent prohibition(what cannot do).

The prohibition content is near⊘ and show in words or sign

The left sign is “No machine idle”.



● Represent mandatory enforcement of directives (what must do).

The prohibition content is near● and show in words or sign

The left sign is “Grounded”

The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
Children being supervised not to play with the appliance
Children being supervised not to play with the appliance
The appliance is not suitable for outdoor use.
The appliance is not suitable for installation in an area where a water jet could be used
The appliance has to be placed in a horizontal position
Appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
The appliance must not be cleaned by a water jet.
Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance
The gases in the insulation material require a special disposal procedure. Please contact your local authorities. in regard to the environmentally safe disposal of this product.
 Warning: Risk of fire/flammable materials
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
This appliance is intended to be used in household and similar applications such as – staff kitchen areas in shops, offices and other working environments; – farm houses and by clients in hotels, motels and other residential type environments; – bed and breakfast type environments; – catering and similar non-retail applications.

PLACEMENT PRECAUTIONS



Warning

Please evenly and solid ground or it'll topple, be noisy or too much shake.



Place evenly

Don't put in moisture or wet place or it may lead to controller short circuit.



Prohibition

Don't use in the place with vitriol like hot spring earth or salt like near sea or bay, or it may lead to inner corrosion or trouble.



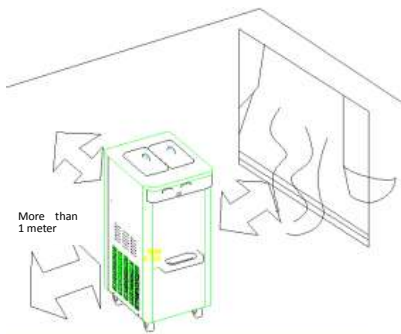
Prohibition

User Note

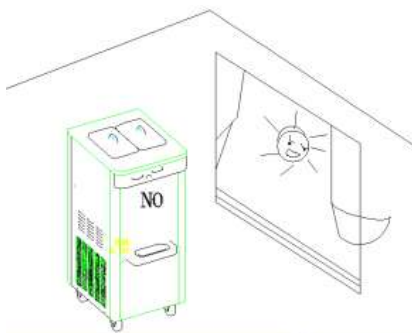
- Please put in well ventilated place.

Don't put anything on the top of the cover, or it will lead to noise

Keep at least 1m space for the machine, or it has bad impact on heat dissipation and capability of working



- Please don't put in sun or near heating appliance
Use the machine between 5-33°C of ambient temperature



CONNECTION PRECAUTIONS

Warning

Entrust electrical construction unit to connect the ground wire, or may lead ot electric shock when there's trouble or electric leakage



Don't damage power line, or process, gather into a bundle, stretch, bend, wrap, or the power line may be damaged and lead to fire accident.



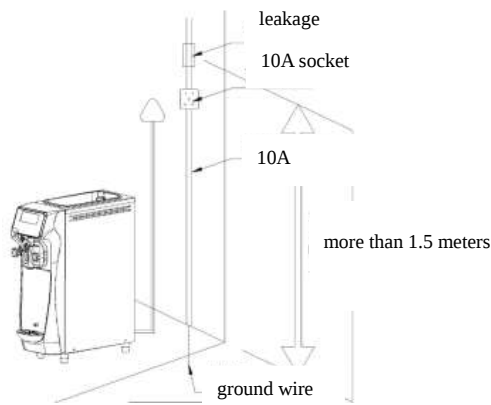
Power is 220v/50hz/single phase is requested to be used in 10A residual-current circuit breaker(action current 30mA)
Using together with other appliance may lead to fire accident.



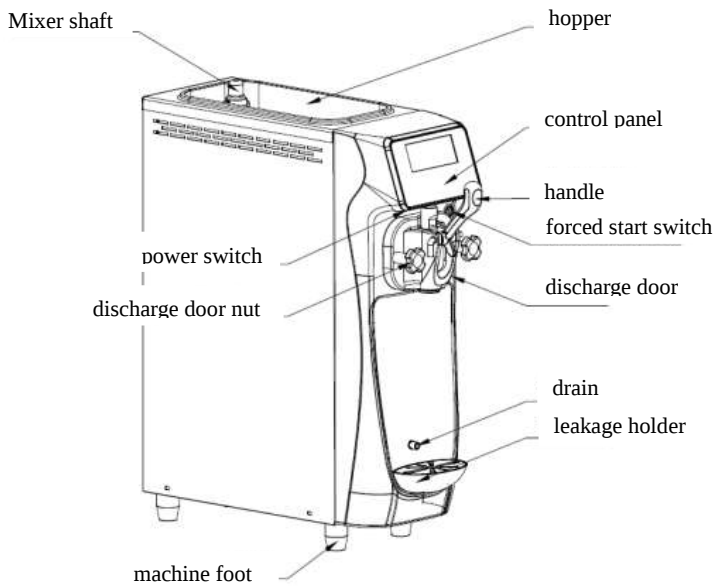
User Precautions

Please entrust electrical construction unit to connect the ground wire and residual-current breaker(action current)

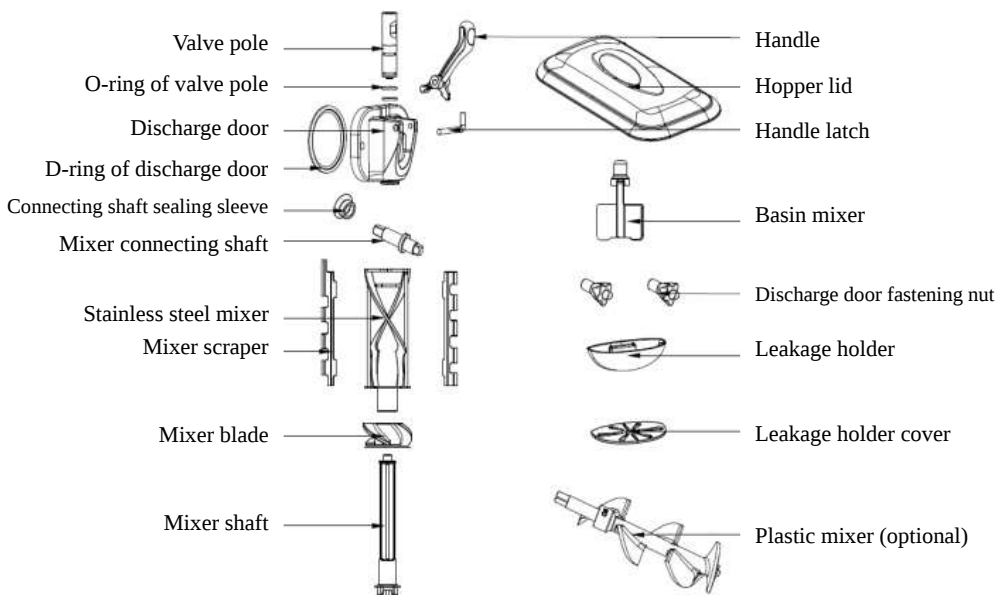
220V-240V/50Hz



NAMES' OF PARTS



- | | |
|------------------------------------|-----------------------------|
| ● Seals for beater..... 1 for free | ● D seals 1 for free |
| ● O seals 2 for free | ● Vaseline 1 for free |



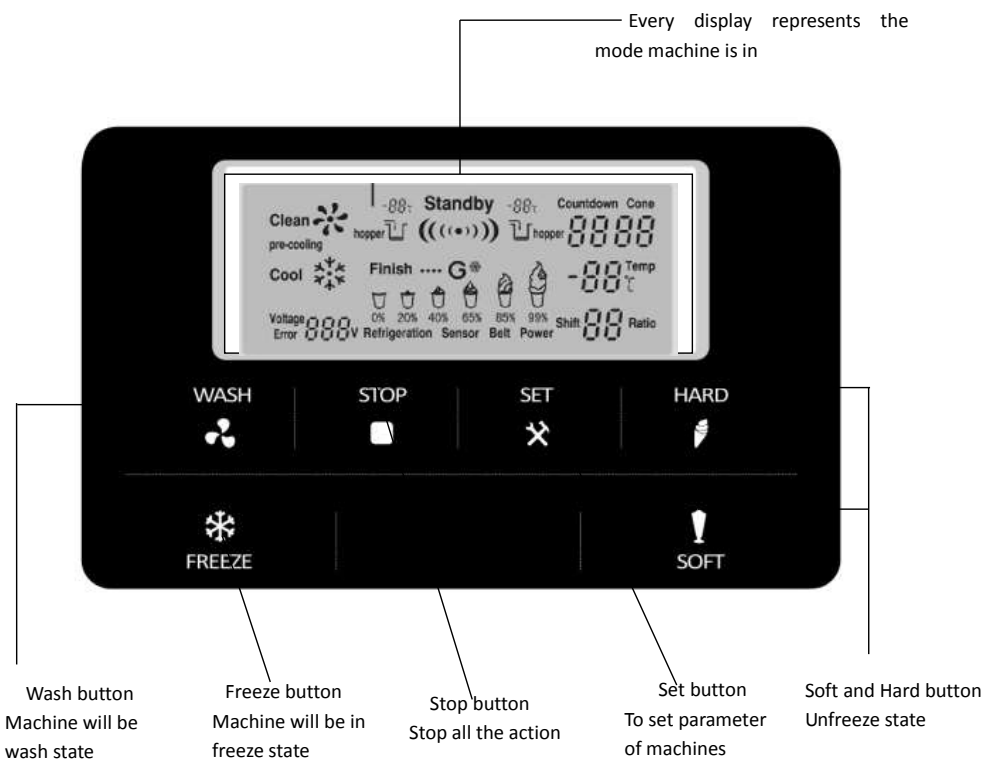
NAME AND FUNCTION OF OPERATING PARTS

It's good when there's a “ticktack” sound when press button except for SET button

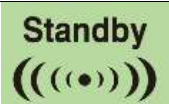
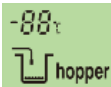
(To prevent mistake, press button need to put forth little strength)

- Before switch to different button, press stop first.

- Safe protection function: For safety, please don't press any button without install the water outlet valve



Detail Information of Display

Display	Contents
	Represents machine is in clean state. At this time only beaters in the cylinder are stirring, pour water can clean the machine.
	Represents machine is in stand by mode. At this time long press SET can set parameter or others.
	Represents back temperature. There will be alarm when it lower than -25°C but will not impact capability of machine.
	Represents the times of put out ice cream. It scores 1 time when handle jack-up and touch the micro switch. There's a "ticktack" when micro switch is touched.
	Upper temperature represents hopper temperature. Represents it lacks raw material in the hopper.
	The number represents the time left to start freezing again after stops. During this period can be manually opened after the cooling or charge will automatically start after the cooling.
	At normal freezing state, it represents shape rate of material in freezing cylinder, when it reaches to 99%, the material are all ready and machine will stop automatically after working a while. At SET state, it represents the present shift of the machine.
	Represents it's in freezing state. when it reaches to 99%, the material are all ready and machine will stop automatically after working a while

SET of Parameters

In the standby mode, press the "SET" for 5 seconds, the digital tube at the gear position flashes and the word "Shift 02" lights up. This state is the hardness adjustment state, and then press the "SET" for 5 seconds, then the number of cups is four digits flash and the word "Cup" is on. In this state, press the "SOFT" for 5 seconds, the cup count value is cleared to be 0. And then press the "SET" for 5 seconds, the stop time is four digits flash and the word "stop time" is on. This state is the stop time adjustment state. Press and hold the "SET" for 5 seconds, and this state is the pre-cooling temperature setting state. Press "SET" for 5 seconds, air pump working state setting, 0 is off. 1 is low gear. 2 is medium gear. 3 is normally on.

Hardness/softness and relative parameter setting

In the state of "hardness" adjustment, press "SOFT" or "HARD" to modify the value. The range is: 1-8. If the hardness is adjusted too much and the ice cream is too hard, sometimes it may not come out, please pay attention.

In the setting state of "stop time", press "SOFT" or "HARD" to change times. The range is: 1-15. The factory default is 5 minutes.

In the setting state of "pre-cooling temperature", press "SOFT" or "HARD" to modify the pre-cooling temperature. The range is: 1°C-15°C. The factory default is 10°C.

In the setting state of "air pump", press "SOFT" or "HARD" to adjust the state of air pump. "0" is off. "1" is low. "2" is mid-range. "3" is normally on. The factory default of air pump is "2" mid-range. When using, if the material does not go down, please turn off the air pump.

Resetting to factory default

In the standby state, press "SET" and "HARD" at the same time. When you hear the sound of beep... beep.... for 5 seconds, all parameters return to the factory default.

Detail Information of 7 inch Display



Freeze: begin to make ice cream Keep

Play, common operation introduction

Keep Fresh: pre-cooling function of hopper,
keeping material fresh

Wash: press when need cleaning, only beater
stirs

Defrosting: make the material soft

Set: some setting of parameter

Refrigeration Interface

Status alert

dynamic display of molding ratioprompt

Current ambient temperature

current voltage

Running shift

gear

hopper temperature

RPMvalue

rpm

ice cream machine freezing standby time

Cycle time

mins

current motor speed

Fresh temp.

°C

ice cream hardness prompt

Voltage

V

°C

Running current value

gear

Protection of incomplete filling

°C

Outlet pieces

pcs

Shape rate

%

Freezing temp

°C

current electric current value

sensitivity to lack of material,

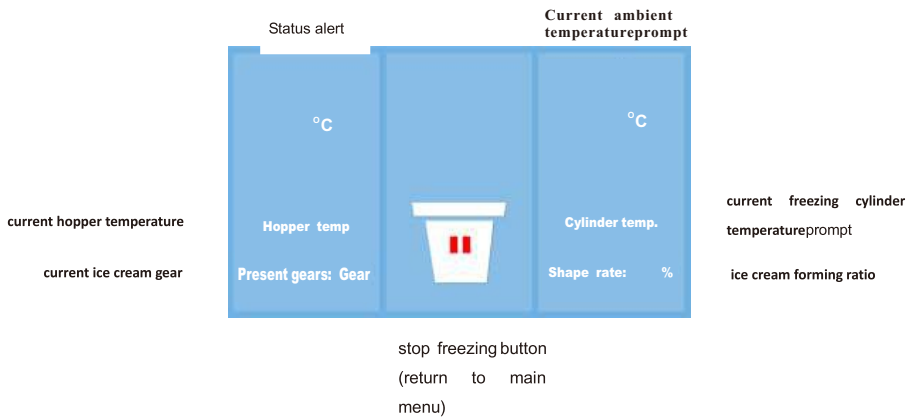
how many ice creams are made,

the ratio of ice cream forming,

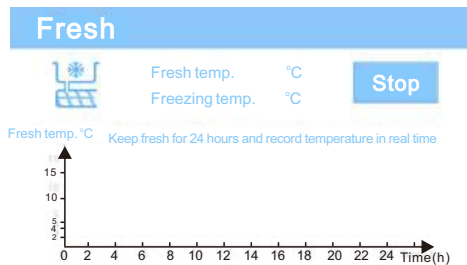
the temperature d making ice cream

stop freezing button

(return to main menu)

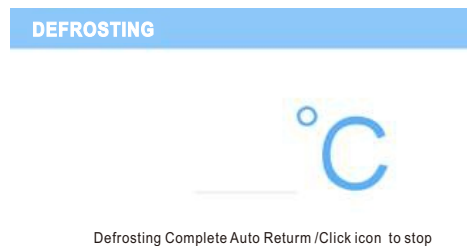


Fresh interface



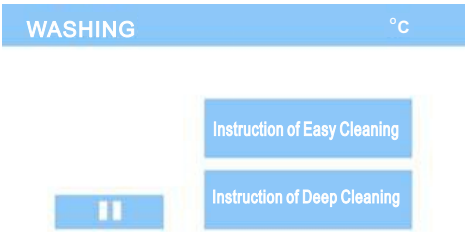
The equipment enters the state of preservation, and the temperature of the hopper continues to maintain a low temperature.

Defrost interface



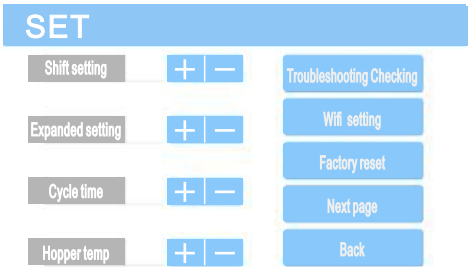
When the freezing cylinder is turned on, the temperature of the freezing cylinder rises, and automatically returns after the thawing is completed

Cleaning interface



cleaning dynamic icon, cleaning stop button (return to the main menu), depth cleaning introduction, simple cleaning introduction

Setup interface



- Shift setting: If the ice cream is soft, increase the value; otherwise, decrease the value.
- Expandedg setting: adjust the degree of puffing of ice cream
- Cycle time: the time for the device to enter the standby state when cooling reaches 100% (adjustment is not recommended).
- Hopper temp: adjust the fresh-keeping temperature
- Troubleshooting checking: equipment fault alarm prompt
- Wifi setting: dedicated to IoT machines
- Factory reset: restore to the factory parameters
- Next page:Go to the next page
- Back:Return to the main interface

Setup interface

SET

Power consumption/24h

KWH

Power consumption

KWH

Present cone

pcs

Number of cups reset

Total cone

pcs

Time setting

Hopper protected temp

°C

Last page

Running current value

A

Back

- Power consumption/24h: how much electricity was used that day
- Present cone: The current total cups of the device, which can be reset to be 0.
- Total cone: how many cups of ice cream are made by the device in total, which cannot be cleared.
- Hopper protected temp: if there is material in the hopper, the equipment prompts that there is a lack of material, please increase the value. If there is no material in the hopper, and the equipment does not prompt the lack of material, then please decrease the value.
- Running current value: the current value of the device
- Power consumption: total power consumption of the device
- Time setting: Set the current display time of the device
- Number of cups reset:Empty the current number of cups
- Previous page:Go to the previous page

Due to the difference in ambient temperature, raw materials used, and personal taste, it can be adjusted according to the actual situation. If it is not recommended to adjust the parameters please do not adjustit. (after-sales personnel can identify the cause of the equipment failure according to the parameters)

Ice Cream Health Matters



Warning

To use raw materials for hygiene, otherwise it may be hazardous to health.



To use raw materials for hygiene

Do not put the ice cream that has been taken out again in the pot. The material coming out maybe contaminated and endanger the health of the customer



Prohibition

Be sure to sterilize every day and dismantle every two week, otherwise the bacteria may multiply.



Cleaning and disinfection

The operator must wash his hands, otherwise it may cause contamination of the materials.



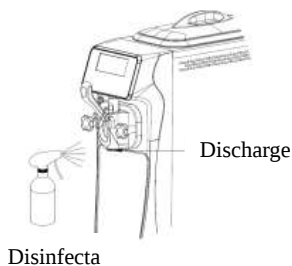
Keep clean

Health Aspects of the Important Issues

◆ Discharge door

Please carefully clean the ice cream that sticks to the plastic head outlet and fully sterilize with the disinfectant.

1. Spray 3-5 times of disinfectant from the plastic head and remove the sticky ice cream.
2. Wipe clean the ice cream that sticks to the plastic head outlet with paper towel with a disinfectant
3. Make sure that there is any remover at the outlet of plastic head, if any of the cleaning operations are repeated
4. Spray 3-5 times again with disinfectant from the plastic head

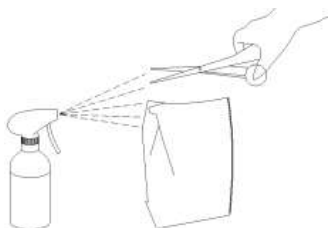


◆ Machine body

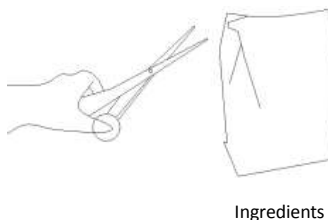
1. Be sure to disassemble and clean once every two weeks. When dismantling and cleaning, please discard all the raw materials remaining in the machine.
2. Disassemble the cleaning is good, the accessories will be assembled and then washed with hot water for five minutes to ensure sterilization

◆ Ingredients

1. Spray disinfectant from the opening



2. Please use a paper towel to clean the scissors and disinfectant on the material bag



Hygiene of Ice Cream (continued)

◆ Quick-wear parts

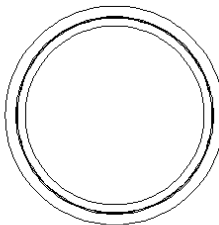
● Even on the seal even if the naked eye can not see the scars, may also lead to "ice cream leakage", "sterilization" and other issues, so please take three months for the general replacement period, please replace the new product on a regular basis. Even if the replacement period, if there are injuries and other issues, please promptly replaced.



O-ring of valve pole



Connecting shaft sealing sleeve



D-ring of discharge door

Precautions before use



No professional staff guidance shall not be commissioned. Otherwise it may cause a malfunction of the machine and a safety accident.



Prohibition

Non-maintenance personnel shall not dismantle and modify the machine. Otherwise it may cause a malfunction of the machine and a safety accident



Prohibition

When the gas leak occurs, do not touch the machine, leakage circuit breakers, and open windows ventilation. Otherwise it may cause an explosion.



For ventilation.

Do not use flammable items in the vicinity. Otherwise it may cause a fire.



Prohibition.

Do not trample and hang on the machine, place heavy objects. Doing so may damage the machine and cause injury.



Prohibition.

Do not insert your fingers or bars into the heat sink. Otherwise it may cause personal injury and affect the cooling effect.



Prohibition.

Do not touch electrical parts or switches with wet hands. Doing so may cause electric shock.



Prohibition

This machine is not intended for use by persons who are weak, unresponsive or mentally handicapped(including children), unless instructed or assisted by the guardian. Children should be supervised to ensure that they do not play the machine.

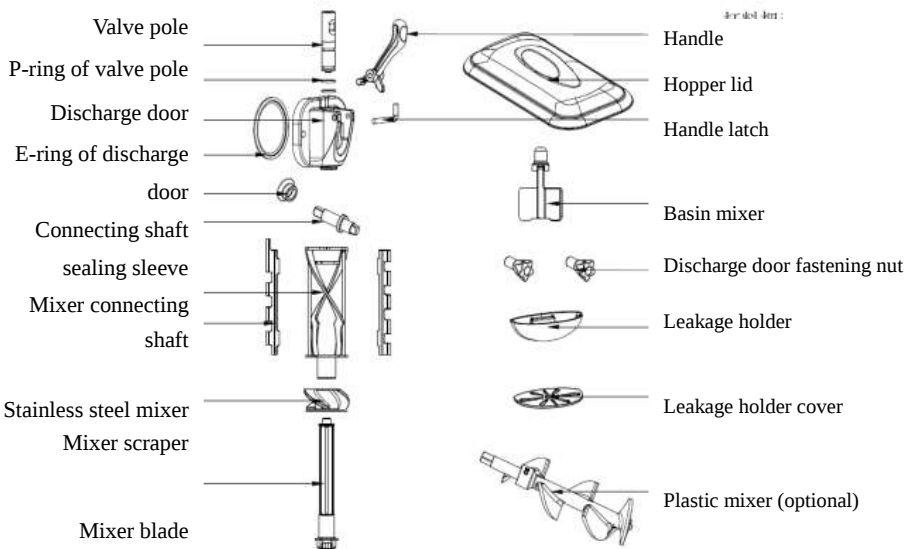


Prohibition.

Part Cleaning Method

For the first time you use or use it for a long time, please clean the parts before use

1 Please use food detergent and cleaning brush to clean the parts that have been dismantled

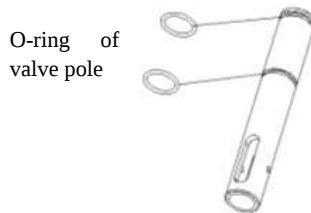


User note

- Do not damage parts or lose parts during operation
- Do not wash the resin part with hot water or dishwasher. Otherwise it may cause deformation.
- Please do not in the detergent or bactericidal solution in the bubble parts for more than 30 minutes. Otherwise it may cause deterioration.

Assembly method of parts

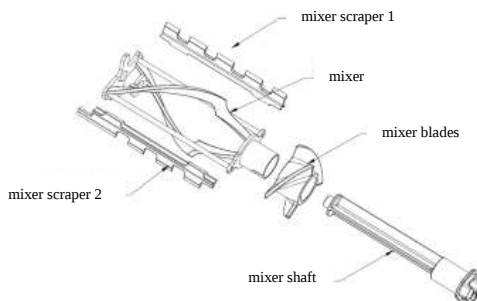
1.the assembly of the valve pole



the assembly of the valve pole

1. Install O-rings and seals on the two rods, and do not need to be dismantled, such as dismantling, reassemble as shown. When assembling an I-shaped seal ring, apply for a little lubricant to the seal head.

2.Handle the assembly



the assembly of the beater

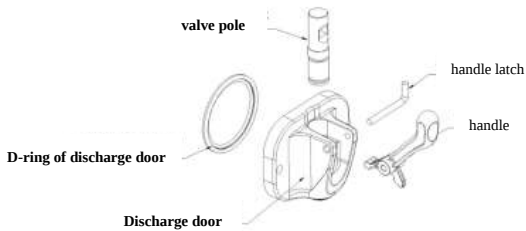
1.

2. The assembly of beater coupling

1. smudge vaseline to rubber parts before installing parts.
2. install coupling



3. Head assembly



1. Insert the valve pole into the water outlet valve, and Groove direction outward (before the installation, apply Vaseline to valve pole):
2. Put the handle to groove of valve pole after installing the valve pole, and then use tumbler pin to fix it
3. Install the D rings to water outlet valve groove.

HOW TO INSTALL PARTS TO THE MACHINE

Warning

When assembling and removing components, turn off the switch to control the power switch. Otherwise it may accidentally touch the start of the machine causing injury



shut down

Operation disinfection of opponents of fingers. Otherwise it may endanger human health

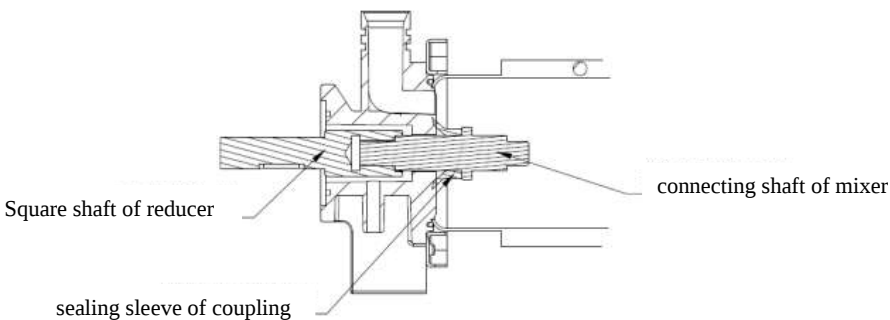


Sterilization

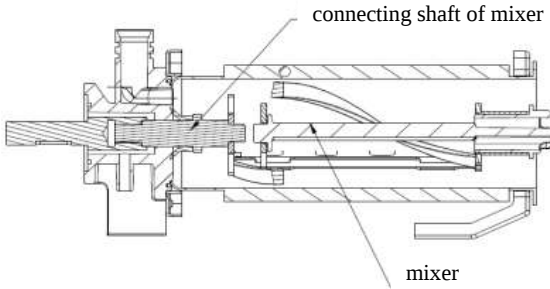
1. Make sure that the control power switch is turned off.

Make sure the display is off.

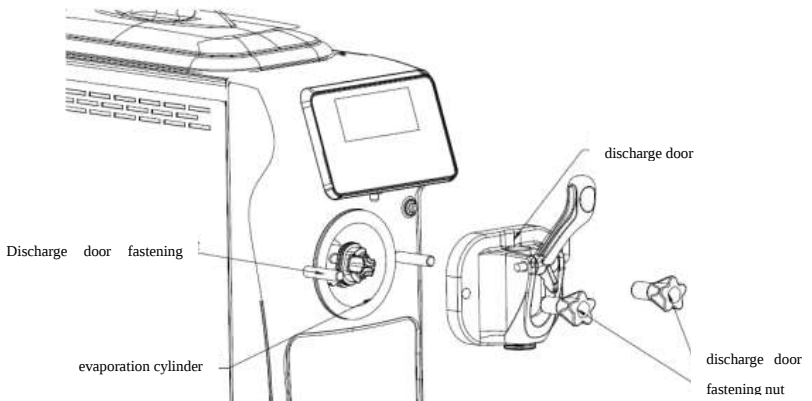
2. Insert the beater joint shaft into the square shaft of the reducer, and make the coupling seals close to the groove at the rear cover of the evaporator



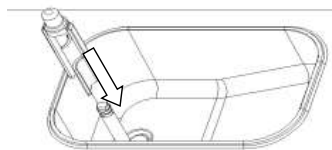
3. Insert the stirrer into the freezing cylinder and slowly rotate the stirrer into the quadrilateral interface of the gear unit.



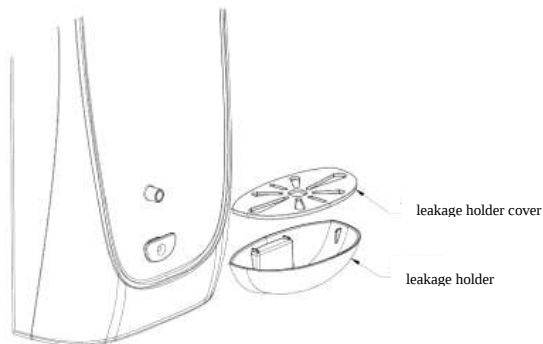
4. Insert the evaporator seal into the beater hole, , pass the plastic head through the inner hole of the beater and the two plastic head screws, and twist the single-head plastic head fastening bolt clockwise to fix the plastic head.



5. Put the plastic beater part to the plastic.
agitator in the hopper.



6. Install the water drip tray to the tank, and then put the water drip tray lid to the top of drip tray.



Ice cream machine cleaning method

- 1 Please clean parts with food detergent.

*For details, please read“page 17”

- 2 Please install the clean parts on the ice cream machine.

* For details, please read “ page 17-18”

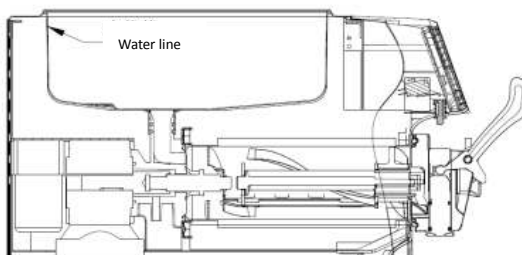
- 3 Please open the ice cream machine control power switch.

After opening the ice cream machine into standby.

User note

After assembly is complete, do not press any switch in the case where no water or material is present in the pot, or it may cause malfunction of the machine.

- 4 Please use the right amount of food detergent into the basin, and then into the pot in the amount of water, press the cleaning button, stirrer began to rotate. Wash for 3-5 minutes.





Warning

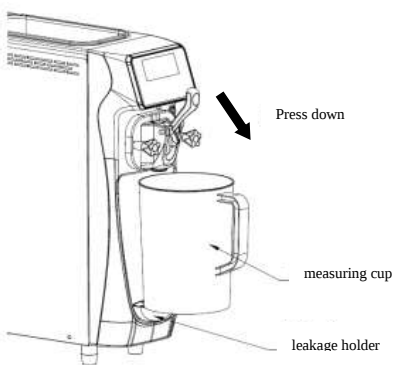
Do not let the water overflow.

Doing so may cause leakage or electric shock in the machine.



Prohibition

5 Please wash the water. After cleaning for 3-5 minutes, pull the three handles down, then catch the water with a bucket and repeat the wash for 2-4 times.(cannot be cleaned with the last washed water)



User note

Do not place the bucket in the water box, which may damage the water box.

Raw material filled



Warning

Do not put your fingers in the feedstock supply.

Doing so may result in finger injury or machine malfunction.



Prohibition



Note

Do not use the material other than ice cream raw materials.

Otherwise it may cause machine malfunction.



Prohibition

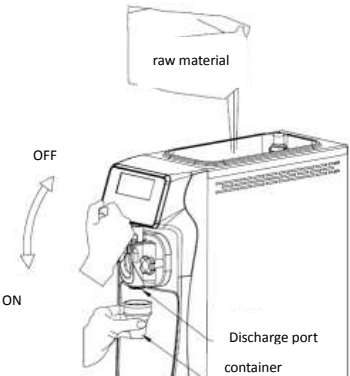
1 Prepare the right amount of raw materials.

Before adding raw materials, try to make sure that there is no water remaining in the freezing cylinder during cleaning.

① Pull down the handle and pour a small amount of raw materials into the bowl while the beater rod is raised.

② There will be water flowing out of the discharge port. After the raw material flows out, please raise the handle and valve pole will slide.

③ Ice cream machine must use special ice cream powder or slurry raw material. When using ice cream powder, please strictly adjust the proportion of the ice cream material packaging bag (generally 1 kg of material with 2.5~3 kg of purified water). After adding water, please stir and mix evenly, let the water and ice cream powder fully dilute and dissolve, and let it rest for 15 minutes before pouring into the hopper.



2 Do not insert the puffing rod, pour about 5 liters of ice cream material into the two hoppers, and press the “WASH” button. The hopper can pour up to 6 liters of raw materials.

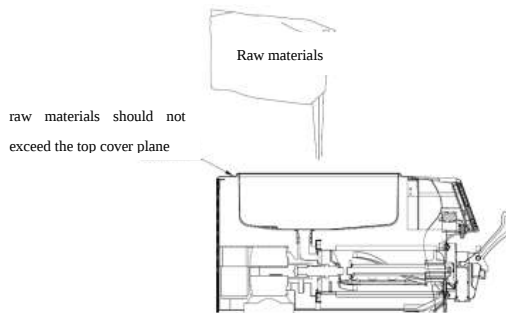
If the raw materials are put into the bowl (no bubbles are generated), please adjust the puffing rod to be closed, and then insert it into the discharge port of the hopper.

3 Pull down the handle (the beating rod rises), measure 200cc of raw material from the measuring cup in the cylinder, take it out, and pour it back into the hopper.

Note: Use a measuring cup that has been cleaned and disinfected with disinfectant.

Please put hopper cover on the hopper.

Do not exceed the maximum amount of ingredients in the hopper.



4 Make sure that discharge door fixing screw is loose or not.

Note for users

Be sure to check whether discharge door fixing screw is loose or not. If it is loose, it may cause leakage of raw materials.

Please cover the hopper cover.

Please do not remove the handle during freezing. Otherwise, the raw material may leak out of the plastic outlet.

Be sure to turn off the power switch when not using the machine.

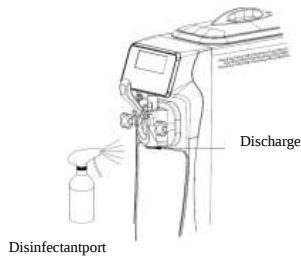
DAILY OPERATION → Before

1. Please put the food detergent into the hopper with water for cleaning 。

*For details, please read“page 17”

* For details of the material, please read“page 25~26”

Please sterilize the plastic head outlet.



2. Make ice cream

The machine will stop automatically when the shape rate reaches 99%, that mean the ice cream have already

Make ice cream by dropping down the handle

DAILY OPERATION → Working



Warning

When the machine is abnormal, cut off ,stop running, otherwise it may cause an accident.



Cut off

The cylinder must be filled with material when freezing, otherwise will freeze so hard and will damage the beater



Double hopper with material

Do not put your fingers into the feedstock. otherwise will result in finger injury or machine malfunction.



Prohibition



Note

To use material for hygiene, otherwise it may damage health



Cut off the switch

The ice cream that has been taken out cannot be put back again, otherwise it may damage health.



Prohibition

👉 If the alarm of lack of material is flashing, please add the material

DAILY OPERATION Working

About Puffing rate

Puffing rate refers to the air content of ice cream, is relative to the material , the ratio of the column, expressed in %. Ice cream in the cylinder during the cooling process, the volume of the expansion. Mixed with air to form a creamy state. Puffing rate is very important for the quality and shape of ice cream. After the material is injected into the ice cream machine, please adjust the position of the expansion rod.

DAILY OPERATION → After



Warning

Daily sterilization, otherwise the bacterial will bad for health.



sterilization

1 Please put all the remaining material in the cylinder out , and clean it with the water

2 Clean the plastic head and sterilize it.



Disinfectantport

Discharge

4 Please do not add the material near closing, can start pre-cooling function if have

- Be sure to confirm that the plastic head is fixed with loose plastic screws . if loose , can cause raw material leakage.

- Please cover the hopper lid

- Please don't remove the handle during freezing, otherwise the material will leak out from the plastic head。

ONCE EVERY TWO WEEKS



Warning

When assembling or removing parts, turn off power switch first, otherwise it may cause injury by touch the switch accidentally



Sterilization

Do not let water out from hopper, otherwise it may damage health



Prohibition

Dismantle and clean every two weeks, otherwise the bacterial will cause bad health.



Sterilization

Please wash the hopper with food detergent and clear cloth. Rinse 2 or 3 times.
The hopper shall be clean carefully with brush.

Ice cream making process

Every two week operation for the first time

Disassembly and cleaning of parts (page13~14)

- Disassemble to the smallest.

Part installed on the machine (page 15~18)

- Turn off the power

Machine cleaning (page 19~20)

Filling of material (page 21~23)

- put the material to the hopper.

Working (page 24~30).

- Make sure the freezing is on.
- sterilize the plastic water outlet.

Disassemble and cleaning

- Discard the remaining material.
- Turn off the power.

MATAINANCE INSTRUCITON



Warning

When servicing, turn off power, otherwise it may cause injury by touch the switch accidentally



Turn off

Do not spill water directly on the machine, it will cause electric shock.



Prohibition

Do not use the power cord if it's damaged, otherwise a short circuit may cause a fire or electric shock.



Prohibition

About Drain pipe

The drain pipe come out the chassis, if the material come out from drain pipe, it might need to replaced the corrugated ring, please replace by yourself. If any question, please contact after-sale department of technician.

1 Surface maintenance

please wipe with a dry, soft cloth. If it's serious, please clean with food detergent in warm water, wipe the dirt and the residual detergent.

The button of the machine, the base is vulnerable, please to be cleaned.

User note

- Please do not use polishing powder, gasoline, water or hot water. it will damage the outer packaging .
- Do not spill water directly on the machine, it will cause electric shock.
- Please check it 1 or 2 times a month to check if the power cord is damaged.。

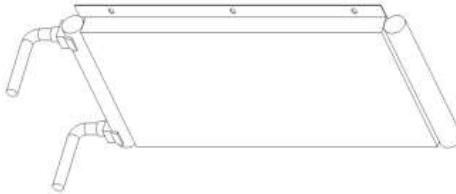
2 Consumable parts will lead to “ too soft ice cream, ice cream leakage or cannot clean thoroughly” and so on

Therefore, please replace the part on regular basis

Name	Number	Replaced period
Set of seals		
Seal for valve pole	2	3 month
D ring seals	1	
Seal for beater	1	

3 Clean the condenser

The condenser will be sticky dust and affect heat dissipation and freezing after work for a long times, (Performance: bad production or difficult to be shaped ice cream at the same times) , Please clean it once every three month (In poor environment, please clean each month) , The best is to be cleaned by professional workers, Please turn off the power before cleaning and pay to attention to condenser fins.



condenser

PRECAUTIONS WILL NOT USE FOR A LONG TIME



Warning

Please unplug the power when you are not using it for a long time, otherwise it may reduce the life of power cord



Unplug the power supply



Note

Please cover the machine with plastic film when you are not using it for a long times, otherwise it may be affected by dust.



Dust-proof

Please pay attention to the drainage when temperature lower than 0°C, otherwise it may cause water leakage



Drainage

- Please do the following when you are not using it for a long times
Please dry the water from hopper and cylinder carefully, and then keep it by covering the hopper lid.
- Please dismantle the part to the smallest. keep the clear place, which helps to extend the life the part.

PRECAUTIONS BEFORE ENTERUSTING REPAIR

 Warning

Turn off the power when the machine is abnormal, otherwise it may some wrong with the machine



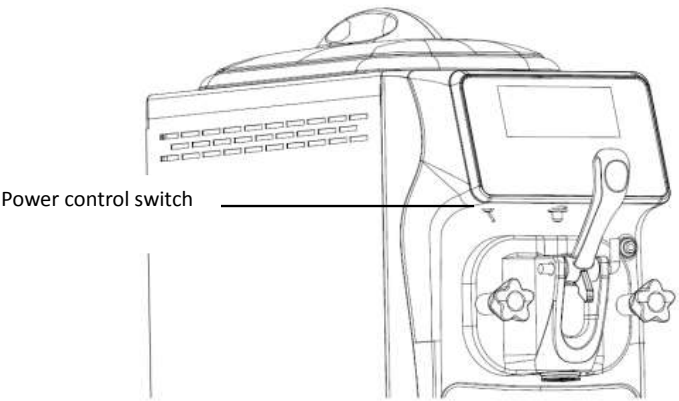
Unplug the power

Non-maintenance personnel shall not be dismantled and repaired, otherwise it will cause a fire or some problem of the machine



Prohibition

The problem occurred when working, please stop and check the faults list.



IN CASE OF THE FOLLWING(Faults and Handling)

The machine you received is control by computer program with mechanical transmission and efficient refrigeration system! You must arrange the professional staff to operate the machine and maintain it. At the same time, please know clearly about the installation and maintenance of the machine when you buy the machine , and please do the professional training before using the machine. (**Very important**)

We don't responsible for the problem caused by violating our requirement of installation and maintenance

Meanwhile, please strictly follow the following precautions if encountered.

NO.	Problem	Probable Cause	Troubleshooting	Remarks
1	The machine doesn't work	1. Whether power switch is powered	Open the power switch	
		2.Power line whether meet the quipment requirement	Check by professional electrician(requires more than 4 square copper core wire, and the wire can not exceed 10 meters , lower than 16A)	It is required the power load capacity cannot be lower 18'20L/4KW;32~41L/6KW
		3. Internal wires might be bitten or loosed by the mouse	Replaced or fixed by technician	
		4.Main board problem	Contact after-sale department.	
2	Power switch trip after power on	1.Input power line or switch load is not enough	Replaced by technician	Insufficient input power cord capacity and diameter can seriously damage the machine !
		2、 Internal wires might be bitten or damaged by the mouse	Replaced by technician	
		3. High level hardness, the machine to be overloaded	Decrease the level of hardness	
		4. Unstable voltage damage the parts	Check by professional electrician	
		5. Internal short circuit of motor, circuit board or compressor	Contact after-sale department.	
3	Electric leakage	Feel electric from the body	Check if the power grounded. If no, please install the grounding wire by technician.	Handle by yourself
4	Water or material leakage from plastic water outlet.	1.D-ring is not well installed	Check the S seals whether is installed well	Handle by yourself
		2. O ring of the valve was damaged	Check the seal of valve pole whether are damaged, Please replace it if damaged	Handle by yourself
		3.fasten screw is not tightened	Tightened it	Handle by yourself
		4.Improper installation results in seal damage	Pull out vertically when disassembling. Coated Vaseline before disassembling. Do not damage the seals by sharp objects when cleaning	Handle by yourself

5	Water and material leakage residual pipe	1.Plastic water outlet is not tightened	Tightened fasten screw	
		2.Beater seals was damaged	Replaced	
		3.Seal cover of evaporator was loss	Check operating habits	
6	Abnormal noise after booting	1.Abnormal noise when cleaning	1.Larger noise when cleaning, lower after adding the material	Normal
			2., Uneven placement, self-adjusting	
			3. Loose screws on the three sides of panel	Self-tightening
			4., Motor belt is loose or tight	Adjust or replaced by technician
			5.Lubricate the reducer after work three month	Handle by technician
			6. Abnormal noisy motor mechanism	Contact us
		2.Abnormal noise when freezing	3.2.1.larger noise when lack of material, lower noise after adding the material	Normal
			3.2.2. High ice cream gear and self-adjusting	
			3.2.3. large noise of fan , handle according to 3.3	
			3.2.4. large noise of fan , handle according to 3.4	
		3.Fan noise	3.3.1.Check whether there are something around the fan blades and whether the fan bracket fixing screws are loose.	Solved by technician
			3.3.2.Whether the wind turbine leaves the shell when it rotates	Adjusted the fan by technician
			3.3.3.Is the condenser fixing screw loose?	Solved by technician
		4.Motor noise	3.4.1.Motor belt noise	Adjusted or replaced the belt by technician
			3.4.2. High ice cream gear	self-adjusting
			3.4.3. Motor capacitor noise	Contact us
			3.4.4.Motor noise	
			3.4.5.Motor fixing screws loose	Adjusted by technician
		5.Compressor noise	3.5.1.Not clean condenser for a long time, condenser is too dirty, resulting in compressor overload.	cleaned by technician
			3.5.2.Internal pipe deformation cause to vibration noise	Adjusted by technician
			3.5.3. Compressor noise	Contact us
			3.5.4. The compressor fixing screw is too loose or too tight	Adjusted by technician
7	Ice cream is too soft or small capacity	1.Frequent discharge	Make ice cream after the shape rate reaches 90%	Self-debugging
		2.Small capacity model	Buy more	Contact us
		3.Incorrect formula	Adjust the water proportion	Handle by yourself

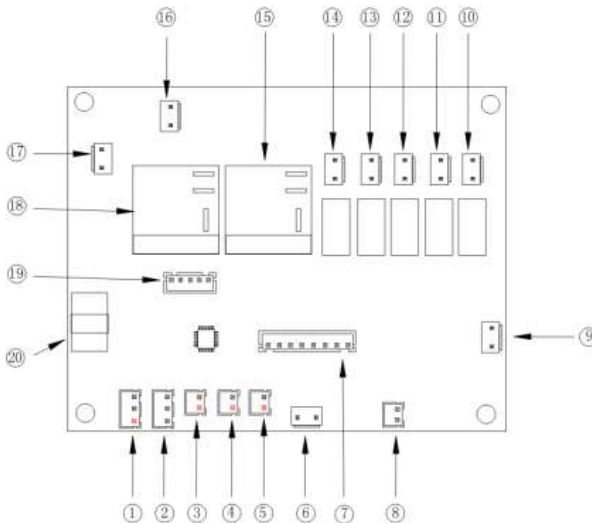
		4.Poor heat dissipation	Leave 1m space from two side	Handle by yourself
		5.Low hardness level	Adjust level	Self-debugging
		6.Unsteady voltage	Improve mains line voltage capacity of install regulator	Adjusted by technician
		7.Belt loose or damaged	Adjust or replace the belt	Adjusted by technician
		8.Bad refrigeration	Refrigerant leakage or broken compressor	Contact us
		9. Lack of materail	Must ensure that the material should occupy two-thirds of the tank	
		10. Check if the voltage is normal	Adjust line or install regulator below 200V	Adjusted by technician
8	Ice cream tastes not good and with slag	1.Material not good	Improve the quality of material	Contact us
		2. Wrong proportion	Reduce water proportion properly	Self-debugging
		3.Not make ice cream for long time	Please make ice cream properly	Self-debugging
		4 Lower hardness level	Increase the level	Self-debugging
		5. Beater is damaged	Replaced	Contact us
		6.Beater is stirred so long	Please cut off the power the interval times of making ice cream so long	
9	Cannot make ice cream or too soft after stop work automatically	1. The handle not reaches enough	When the handle is not pressed down, the switch is not opened (the G letter is not flashing) and the machine does not start.	Self-debugging or check the switch by technician
		2.The first cup will soft	Start after a long times, the first cup has water so, soft is normal	Self-debugging or adjust the standby times
		3.Hardnes level too high or too low	Adjust the level	Self-debugging
		4. Standby times too long	Adjust the times	Self-debugging
		5. Something wrong with the switch	Replaced	Contact us
10	Beater stuck	1. Cylinder has water, long times not operate the machine	Cause the beater swell and deform when soaking	Contact us
		2.No water or material, long time cleaning	Cause the beater swell and deform by friction	
11	Alarm of lack of material	1. The light in cylinder is shining, and there is a warning alarm sound.	Add the material	
		2. Have the material, but still have the alarm	1.Have foam material in hopper 2. with material, press clean for 5 minutes	
		3. Have alarm not reach the shape rate of 99% after adding material	Contact us or set by technician	
12	LL alarm	1.Senor problem	Check if there is a magnet on the pulley or adjust the position of the sensor or replace it.	Solved by technician
		2.Buzzer sounding, the machine stops working	Check if the sensor is misaligned or the cable is disconnected	Solved by technician
		3.The pulley is too shaken	7.3.1 Check if the pulley fixing screws are loose	Self-tightening
			7.3.2 Check the reducer whether is damaged	Contact us

13	88 alarm	1.Material shortage in cylinder	Please add in time, please restart after adding.	Self-debugging
		2. Something wrong with the beater	Larger water proportion , high hardness level	Self-debugging
		3.High ambient temperature or blocked air intake	Strengthen ventilation and remove obstacles	Self-debugging
		4. Bad refrigeration	Check if the condenser is dirty, the exhaust air is smooth, and is less refrigerant.	Contact us
14	55 alarm	1.Belt wear and slip	Adjust the belt tightness or reasonable hardness level.	Self-debugging
		2.Freezing so hard in cylinder	Reduce the water proportion or reduce hardness level	Contact us
		3 one side of reducer work, one side not work	The reducer was damaged	Contact us
		4. Motor not work or low speed	Contact us	
		5.Something wrong with the sensor or sensor connection is loose	Contact us	
15	Reaches“99%” quickly	1.Unstable voltage	Check if the voltage is right or install the regulator	Self-debugging
		2. Beater stuck	Take the beater and use after burnishing	Self-debugging
		3.Low motor speed	Check the motor whether is damaged	Contact us
16	Cannot stop automatically after reaches“99%”	1.Belt wear	Replaced	
		2., Micro switch fault	Check if the material board is not reset or the micro switch is damaged.	Self-debugging
		3. Electric main board	Replaced	Self-debugging
17	Cannot Reaches “99%”	1.Improper hardness level	Adjust the level appropriately	Contact us
		2.The ice cream formulation ratio is unreasonable	Increase water proportion	Self-debugging
		3. High ambient temperature bad ventilation, or the air intake are blocked.	In a ventilated position, clearing obstacles from air intake	Self-debugging
		4. Unstable voltage or not enough power supply capacity	Solved by technician	
		5.Bad cooling of cylinder when working without material or no frosting of the return pipe	Refrigerant leakage	Contact us
18	“HH”alarm	Compressor pressure abnormal	The condenser is too dirty or something wrong with the fan	cleaned or replaced by technician
19	“UH” alarm	Voltage over-high	Adjust voltage or increase 6KW regulator	Self-debugging
20	“UL” alarm	Voltage over-lower	Adjust voltage or increase 6KW regulator	Self-debugging
21	“RL” alarm	Temperature below - 35°C or temp. sensor break up	Check operating habits	
22	“RH” alarm	Temperature above 60°C or temp. sensor short-circuit	Check operating habits	

Meanwhile, beater, plastic water outlet, hopper, valve pole, Puffing rod is food-grade plastic part. Seals for beater, D ring seals, seals for valve pole, seals for puffing rod, vaseline are consumables part. And this part for free when buy the machine.

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CIRCUIT DIAGRAM



Interface description

- 1、Speed sensor
- 2、Regeneration start key
- 3、Return air temperature sensor
- 4、Precooling temperature sensor
- 5、Ambient temperature sensor
- 6、Discharge switch
- 7、7 inch LCD
- 8、Expansion pump motor
- 9、Transformer secondary
- 10、Bowl mixing motor
- 11、Thawing valve
- 12、Fresh keeping valve
- 13、Precooling valve
- 14、Refrigeration valve
- 15、Mixing motor relay
- 16、Transformer primary
- 17、power switch
- 18、Refrigeration motor relay
- 19、WiFi module
- 20、Current detection sensor

WARRANTY CARD

[illegible]

Without notice if the manual information changed



Save resources, protect the environment