

Operating Instruction



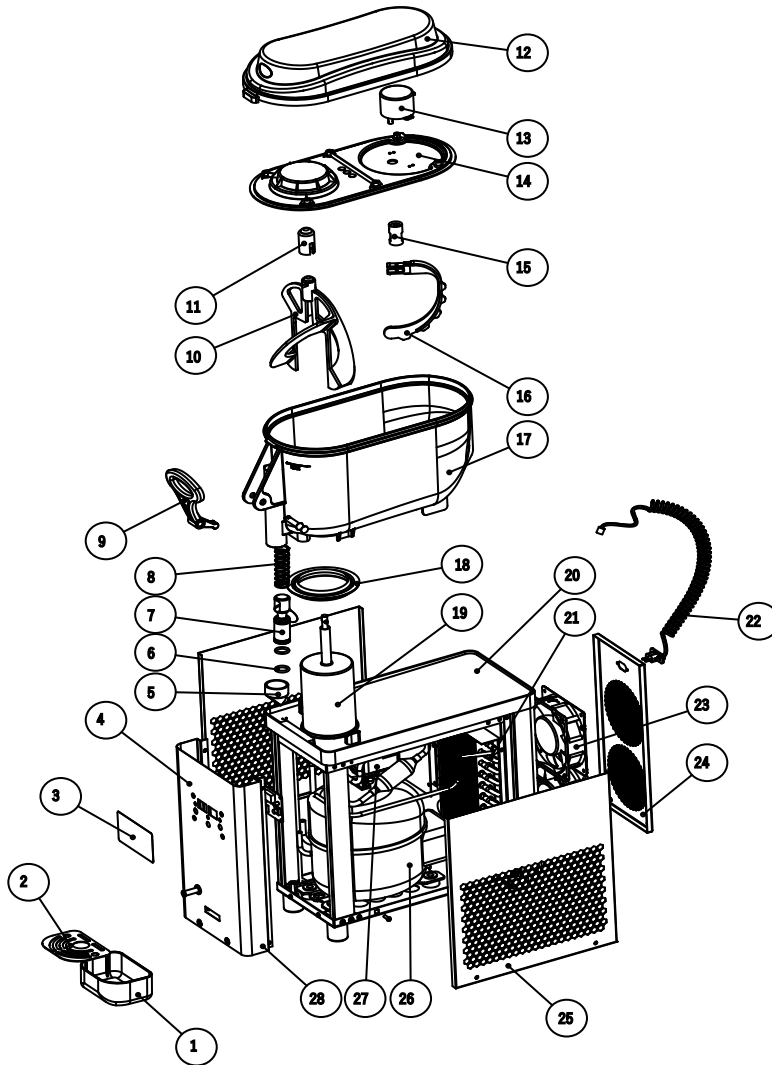
Please read this instruction carefully before use

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I Machine Construction

Single Cylinder Series



No.	Name	No.	Name	No.	Name
1	Drip tray	10	Beater	19	Evaporetor
2	Grate for drip tray	11	Beater cover	20	Machine base
3	Operation mask	12	Cover	21	Condenser
4	Front panel	13	Motoreductor	22	wire
5	Expect nib	14	Inner cover	23	Fan
6	O-Ring	15	Bush for motoreductor	24	Back panel
7	Tap	16	Rear agitator	25	Side panel
8	Spring	17	Tank	26	Compressor
9	handle	18	Tank gasket	27	Motoreductor

II Safety attention

- Do not touch the machine with wet hands and do not ever insert any part of your body into any part of the machine while it is plugged in or operating, as serious injury may occur.
- Do not wear loose fitting clothing when operating the machine, as serious injury may occur.
- Do not operate the machine in a wet or damp environment, as electric shock may occur.
- Do not open the top of the machine with the machine running, as the moving parts may cause harm to you.
- Do not use the equipment barefoot.
- Do not permit incapable person or children to operate the machine.
- Do not leave the equipment outdoors or otherwise exposed to the inclement or wet weather.
- Do not operate the machine with water water or other mix that does not have the appropriate sugar content for slush, as damage to the machine may occur.
- Do not operate the machine if the machine has been dropped or otherwise damaged in any way. Contact your local service center before using the machine again.
- Do not open any of the side, front, or back panels of the machine, as electric shock may occur, and you will void the warranty on the machine.

III Work condition

- 1! ambient temperature 5~35 !
- 2! ambient humidity less than 90%
- 3! mixing temperature less than 35 !
- 4! voltage range 220V" 10% 115V" 10%
- 5! Hz 50" 1Hz 60" 1Hz

IV Installation

Remove the machine from the packing and check for any visible signs of damage

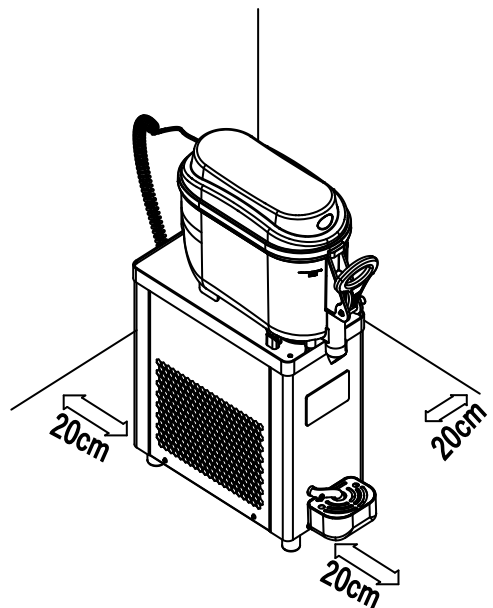
that may have occurred during the shipping .Remove the protective coverings (plastic bags, etc.) and insure that they are stored out of the reach of children. The equipment must never be lifted by the tank or plastic components when being moved, and improper handling may damage near the machine .Always lift the machine by the bottom of the machine near the legs and hold the machine on both sides when lifting and carrying.

Prior to operating the machine, check that the power supply is adequately grounded, as required by law ,and corresponds to the power specifications printed on the label equipment located on the inside panel of the machine or as printed in this manual. Plug the machine either directly into an outlet or into a single approved extension cord of not more than 10 feet long. Do not use multiple power adapters or extension cords, as they may damage the machine and void the warranty.

If you are in any way unsure about the power supply or the power requirements of the machine, have the machine and the power supply inspected by a qualified technician prior to using the machine.

The manufacturer and all distributors are not responsible damage to the machine, property, or the operators resulting from improperly connecting or installing the machine. Also before operating the equipment, clean the machine as directed in the Cleaning # Maintenance section.

\$Install the equipment away from heat sources and leave sufficient space around the machine to ensure adequate cooling by air circulation. There should be at least 20cm inches of open air on each side of the machine

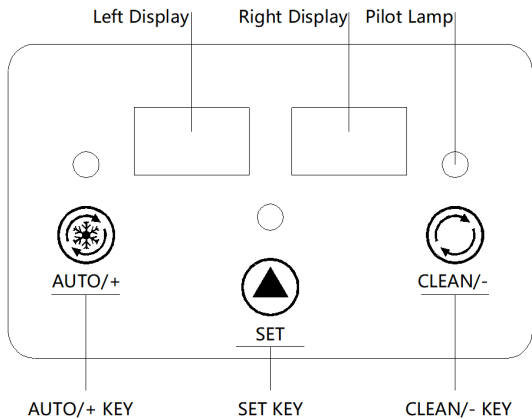


∨ Operating instruction

Before filling the tank, carefully clean and rinse all surfaces that will be exposed

to the drink. Fill the tanks with mix, but no more than up to the maximum level, and replace the cover top cover on the bowl

WARNING : *the equipment is not designed for sugar-free liquids. If you use a natural juice or mix product, then the sugar content must be between 15% and 25%. If you use a commercial frozen drink mixes follow the manufacturer ' s instructions.*



1、 Set gear parameters

Press and hold the "SET key" for 2 seconds to enter the gear parameter setting state. At this time, click the "SET key" to switch gears (range 1 ~ 10). After 5 seconds without operating the key, exit and automatically save the set value.

2、 Set factory parameters

In the gear setting state, press and hold the "setting key" for 5 seconds to enter the factory parameter setting state. At this time, press the setting key to change the setting object, press the "plus key" to change the value, and do not operate the key for 10 seconds, exit and automatically save the setting value.

CODE	PARAMETERS	NOTE
F0	50	rpm Gear ratio
F1	1100	rpm Amplitude of alarm speed
F2	3	points Solenoid valve protection time

3、 Fault display:

NL is displayed when the motor speed is too low, and "-" is displayed when the motor is locked

4" Online speed measurement:

In the cleaning state, long press the cleaning key for 5 seconds to enter the online speed measurement mode. At this time, all indicator lights flash and prompt, and the screen displays the current motor speed. After 20 seconds, the speed measurement ends. If the speed measurement is successful, the screen displays the word end, and the refrigeration light flashes and prompts for 3 seconds. If the speed measurement fails, the screen displays the word err, and the fault light flashes for 3 seconds.

5" View real-time speed:

Jog the setting key to display the real-time speed value on the screen.

VI Maintenance

WARNING: before to attempting and cleaning or maintenance, turn off the machine and remove the power plug from the power outlet. Pull the power outlet. Pull the power plug and not the wire cable. It's imperative that machine components having direct contact with the products are cleaned thoroughly. Carry out cleaning as per the illustrations.

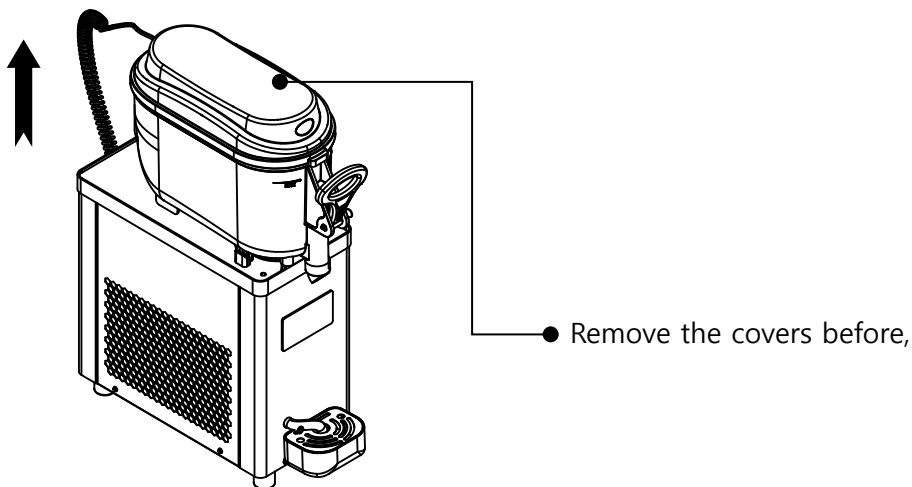


Fig.1

- Empty the tanks;
- Fill the tanks with tepid water to remove the product;
- Residue and rinse outTo remove the paddle, turn it counter clockwise and after pull it as in the picture. (Fig.2)

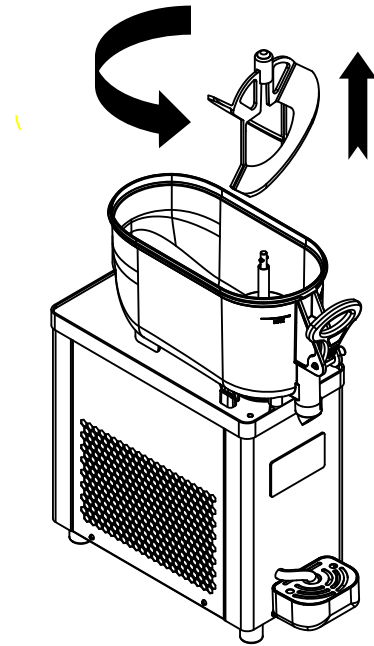


Fig.2

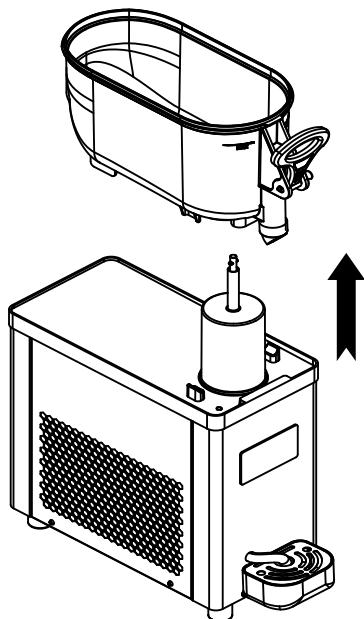
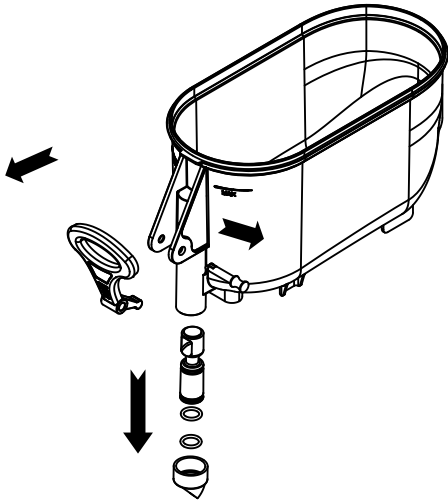


Fig.3

- To remove the tank, pull it as in the picture. (Fig.3)
- In some cases, during the get off of the tank, the tank gasket it can remain on the cylindric evaporator, in this case remove as in picture (Fig.3) take care for not to



To clean the dispensing nozzle:

- Remove the lever safety plug pull in it indicate direction
- Remove the lever as in picture(Fig.4)
- Remove the lever it will be possible to extract tap and the spring

Fig.4

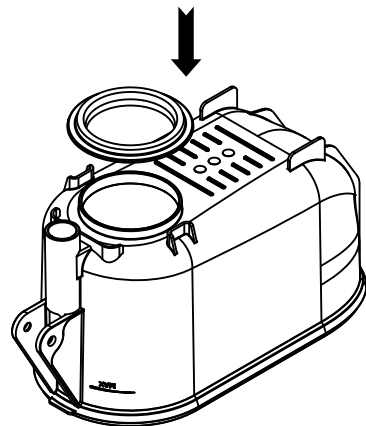
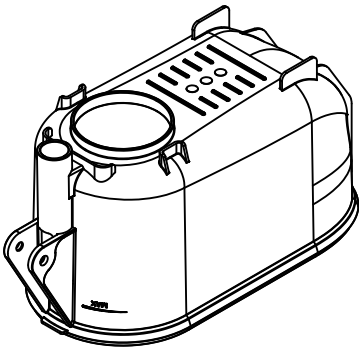


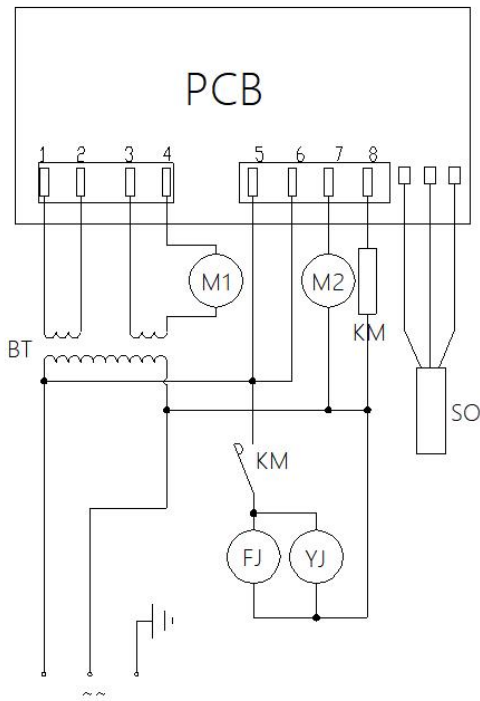
Fig.5

To reassemble the tank, is necessary to the tank gasket. The gasket may be installed on the bottom of the bowl or on the evaporator. (Fig.5)

Every 30 days the dust that accumulated on the condenser should be removed/cleaned. To remove the dust, unplug the machine, remove the right panel, and vacuum or lightly dist the condenser to remove the dust. Reinstall the panel before operating or plugging in the machine.

VII Specification and electrical diagram

- ★ find the specification in the nameplate
- ★ find the electrical diagram in the side panel



- PCB** Printed Circuit Board
- BT** Transformer
- YJ** Compressor
- MF** Fan Motor
- M1** DC Motoreductor
- M2** AC Motoreductor
- KM** Relay Contact
- SO** Sensor