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Fried ice cream machine manual

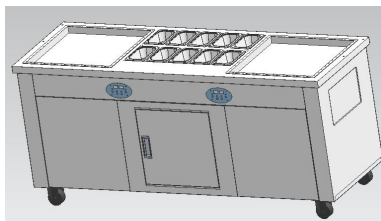
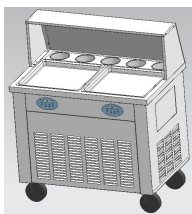
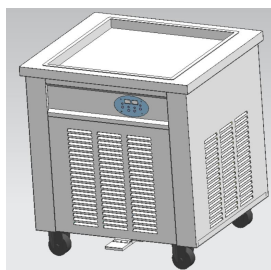
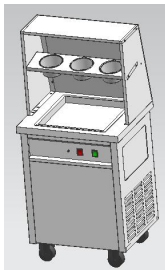
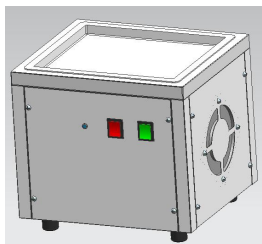
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	<p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices</p>

## Fried ice cream machine manual

### **i.The main purpose**

CBJ series ice frying machine is mainly used to make fried milk cubes and ice cream rolls.

### **ii.Install**

After installing the components that need to be installed, thoroughly inspect the machine.

Place the machine in a ventilated and dry location, and ensure that the air grilles on each side of the machine are at least 300mm away from walls or obstacles. The ambient temperature should not be too high. The ambient temperature of the floor-standing model should not exceed 35°C, and the ambient temperature of the tabletop model should not exceed 30°C;

Otherwise Will affect the cooling effect.

Connect the power supply with reliable grounding according to the voltage requirements on the nameplate on the machine; the machine must use an

independent dedicated socket.

### iii. Use and operation

Clean

Pour a small amount of water into the ice tray and wipe it clean with a towel; it is strictly forbidden to rinse directly with water.

Ingredients

Use special powder or slurry and prepare it according to the instructions on the packaging bag.

Take the ingredients according to the proportion and weight according to the table, pour it into the container and mix evenly; then pour boiling water, stir quickly and completely dissolve it into a thin paste. After cooling, it can be poured into the machine to make ice cream rolls and milk cubes.

Raw material	Whole milk powder	Non-dairy creamer	White sugar	Maltodextrin	Whey powder	Stabilizer	Essence	Boiling water
content	8%	12%	15.2%	2.4%	2%	0.24%	0.16%	60%

## 1) Operate

### A: Ordinary type

Turn on the power, press the "ice frying" switch to the on position, the "run" indicator light will light up, and enter the refrigeration state; it is strictly prohibited to continuously press the "ice frying switch" to turn the machine on and off.

### B: Intelligent

Turn on the power, the power indicator light is on, the left digital tube displays the current temperature, and the right digital tube displays the current voltage; press the "Cooling" and "Fresh Keep" keys (with refrigeration type) once, the corresponding indicator light lights up, and the machine enters the refrigeration state; after use, Press the "Cooling" and

"Preservation" buttons again to turn off the machine.

The fresh-keeping cabinet (with refrigeration type) can store food that needs to be refrigerated, and the temperature is automatically constant between 5-10°C.

Frost slowly begins to form in the fried ice tray. When the ice tray is full of frost and the temperature reaches the production temperature, the "refrigeration" indicator light flashes and the ingredients can be poured for production. When the temperature reaches the set temperature, the refrigeration unit stops working and the machine enters Constant temperature state;

Defrost function: If the pan sticks and the shovel cannot move during the cooking process, you can step on the "foot defrost" switch or press the "defrost" button once with your hand.

According to the needs, the cooling temperature and temperature hysteresis can be changed. Press the "Set" button for 3 seconds, the left digital tube will display "F1" and the right digital tube will display the current set temperature. Press the "Add" or "Minus" key to change; Press the "Set" button again. The left digital tube displays "C1" and the right digital tube displays the current set temperature return difference. Press the "Add" or "Minus" key to change it; if there is no operation for 8 seconds, the parameters will be automatically saved.

Preparation method: Turn on the power and start the frying ice tray to slowly begin to frost. After the ice tray is full of frost, pour a certain amount of prepared slurry into it and stir-fry continuously with an ice shovel until the slurry becomes sticky. If it becomes thick, use an ice shovel to evenly spread it on the ice tray (about 2-20mm) and freeze it for a few minutes. If the temperature is too low and the shovel won't stick to the pan, you can use the "foot pedal" Defrost" switch or press the "Defrost" button by hand, defrost for 3-10 seconds each time before making; after use, press the "Frost" button again to turn off the machine.

## **5. Things to note**

1) During the transportation of the machine, the tilt is not allowed to exceed 45 degrees.

- 2)The power supply voltage requires rated voltage and must be reliably grounded; it cannot share the same socket with other electrical appliances.
- 3)There should be enough space of more than 200mm on the side of the inlet and outlet air grille to ensure heat dissipation of the machine.
- 4)Dust the machine condenser regularly, and the interval should not exceed 3 months
- 5)When the machine is working, do not touch the pot surface directly with your hands to prevent frostbite.
- 6)Do not use the machine directly in a place exposed to direct sunlight, as it will directly affect the cooling effect.
- 7)After use, unplug the power supply and clean the machine. The surface can be wiped with a wet towel; it is strictly forbidden to rinse it directly with water.

Fault	reasons	Methods of exclusion
The machine alarms and does not work	1. If the power supply voltage is too high or too low, it will display YH or YL and alarm.	1. Unplug the power plug and adjust the voltage. Restart
	2. The refrigeration sensor is faulty, displays FP, and alarms; the machine does not maintain a constant temperature and does not stop.	2. Replace the sensor
	3. The fresh-keeping sensor is faulty and displays FB. And alarm; the machine does not maintain a constant temperature and does not stop.	3. Replace the sensor
	4. The switch or control	4. Check the line and

	board connection wire falls off	restore it
	5. The switch or controller is broken	5. Replace the switch or the controller is broken.
	6. Compressor overload protection	6. After power outage, it will automatically recover for 30-60 minutes and then turn on again.
Poor cooling effect, no cooling	1. Use directly under sunlight	1. Change the placement location
	2. Is the air grille in and out of the machine blocked?	2. Leave more than 200mm of space for air inlet and outlet.
	3. The ambient temperature is too high	3. Change the placement location
	4. The condenser is too dirty	4. Clean the condenser
	5. The compressor, capacitor and protector are broken.	5. Replace the compressor, capacitor or protector
	6. Refrigerant leakage	6. Check for leaks, repair leaks, and refill refrigerant
There is loud noise and vibration	1. The machine is placed unevenly	1. Place it stably
	2. The fan blade touches other accessories	2. Calibrate the fan blades
	3. Machine parts are loose	3. Reinstall

8)If the machine malfunctions and alarms, please contact a professional to find out the cause before using it.

#### iv.Common faults and troubleshooting methods

#### v.Packing List

No.	item	quantity	Remark
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1	Fried ice cream machine	1 set	
2	manual	1 pc	
3	Fried ice scraper	2-4 handfuls	2 handfuls/pot
4	250ml measuring cup	1	Floor style
5	clipper	1 handful	Floor style

**\* WARNING (ordinary models)**

9) Connect the power supply according to the voltage requirements on the machine nameplate, and it must be reliably grounded; it cannot share the same socket with other electrical appliances.

10) There should be enough space of more than 200mm on the side of the inlet and outlet air grille to ensure heat dissipation of the machine.

11) Ambient temperature requirements for use: The ambient temperature of the floor-standing model should not exceed 35 °C, and the ambient temperature of the tabletop model should not exceed 30°C.

12) It is strictly prohibited to use the machine under direct sunlight or in a closed space, as it will directly affect the cooling effect.

13) Dust the machine condenser regularly, and the interval should not exceed 3 months.

14) If the machine suddenly stops cooling during use, it needs to be powered off for 30-60 minutes and then restarted.

15) Do not switch the machine on and off continuously. If the machine does not cool when it is switched on and off continuously, it needs to be powered off for 30-60 minutes and then restarted.

16) If the machine malfunctions and alarms, please contact a professional to find out the cause before using it.

**\* WARNING (smart models)**

1) Connect the power supply according to the voltage requirements on the machine nameplate, and it must be reliably grounded; it cannot share the same socket with other electrical appliances.

2) There should be enough space of more than 200mm on the side of the inlet and outlet air grille to ensure heat dissipation of the machine.

3) Ambient temperature requirements for use: The ambient temperature of the floor-standing model should not exceed 35°C, and the ambient temperature of the tabletop model should not exceed 30°C.

4) It is strictly prohibited to use the machine under direct sunlight or in a closed space, which will directly affect the cooling effect.

5) Dust the machine condenser regularly, and the interval should not exceed 3 months.

6) The machine shuts down with an alarm, displays YH/YL, and the voltage is too high/low; it is necessary to unplug and adjust the voltage to restart.

7) The machine alarms and does not stop, displays FP/FB, and the refrigeration/fresh-keeping temperature sensor is faulty and needs to be replaced.

8) The machine suddenly stops cooling during use. It needs to be powered off for 30-60 minutes and then restarted.

9) Do not switch the machine on and off continuously. If the machine does not cool when it is switched on and off continuously, it needs to be powered off for 30-60 minutes and then restarted.

10) If the machine malfunctions and alarms, please contact a professional to find out the cause before using it.

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