

# User Manual

## Ice Cream Machine User Manual



Please read the instructions 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.

	<b>Warning</b>	Using in incorrect way may lead to bad injury or death.
	<b>Attention</b>	Using in incorrect way may lead to things damages or human injury.

🍃 Things damages involve house, family property, livestock and pets and wide range damages.

## Sign and Representation

	<p>▲ Represent attention(including warning)          The attention content is near ▲ and show in words or sign.          The left sign is “Caution,electric shock”</p>
	<p>⊘ Represent prohibition(what cannot do)          The prohibition content is near ⊘ and show in words or sign.          The left sign is “No machine idle”.</p>
	<p>● Represent mandatory enforcement of directives(what must do)          The mandatory content is near ● and show in words or sign.          The left sign is “Grounded”</p>

# PLACEMENT PRECAUTIONS

## Warning

Place 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

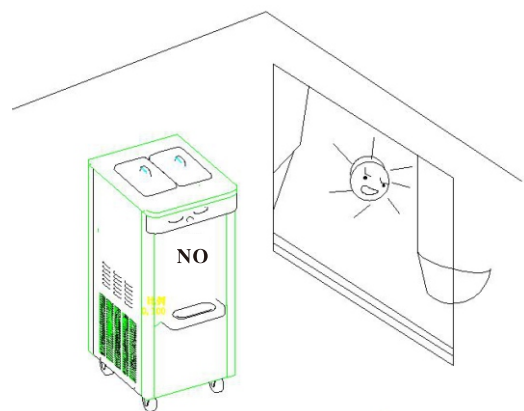
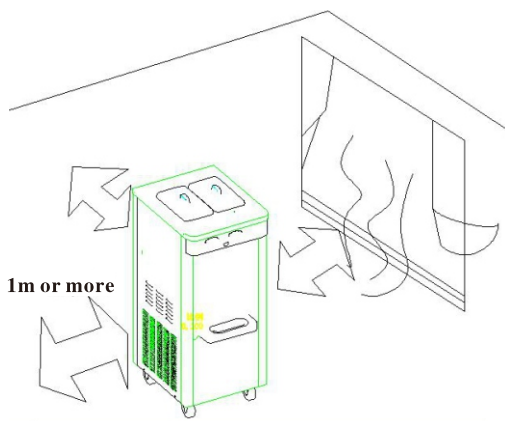
Don't use in the place with vitriol like hot spring earth or salt like near sea or bay, or it may lead to inner corrosion or trouble.



Prohibition

## User Note

- 1: Please put in well ventilated place.
- 2: Please don't put in the sun or near heating appliances.
- 3: Don't put anything on the top of the cover, or it will lead to noise.
- 4: Use the machine between 5-38°C of ambient temperature.
- 5: Keep at least 1m space for the machine, or it has bad impact on heat dissipation and capability of working.





# CONNECTION PRECAUTIONS

## Warning

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



Grounded

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.



Prohibition

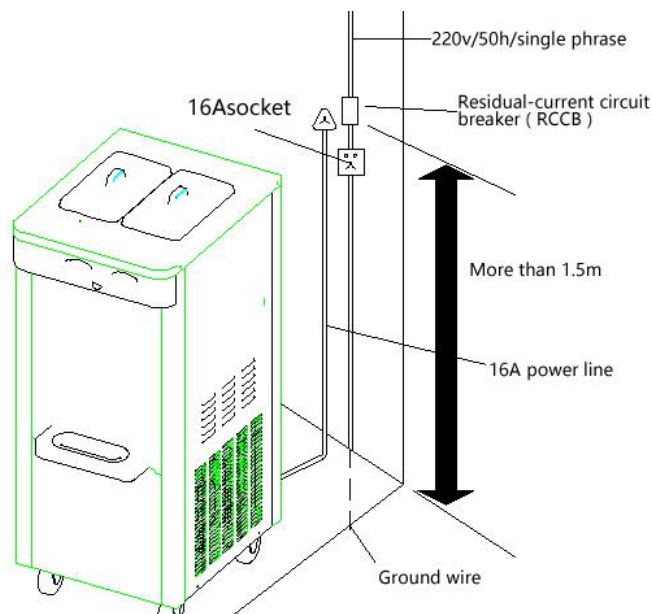
Power is 220v/50hz/single phase, is requested to be used in 10A residual-current circuit breaker (action current 30mA)  
Using together with other appliance may lead to fire accident.



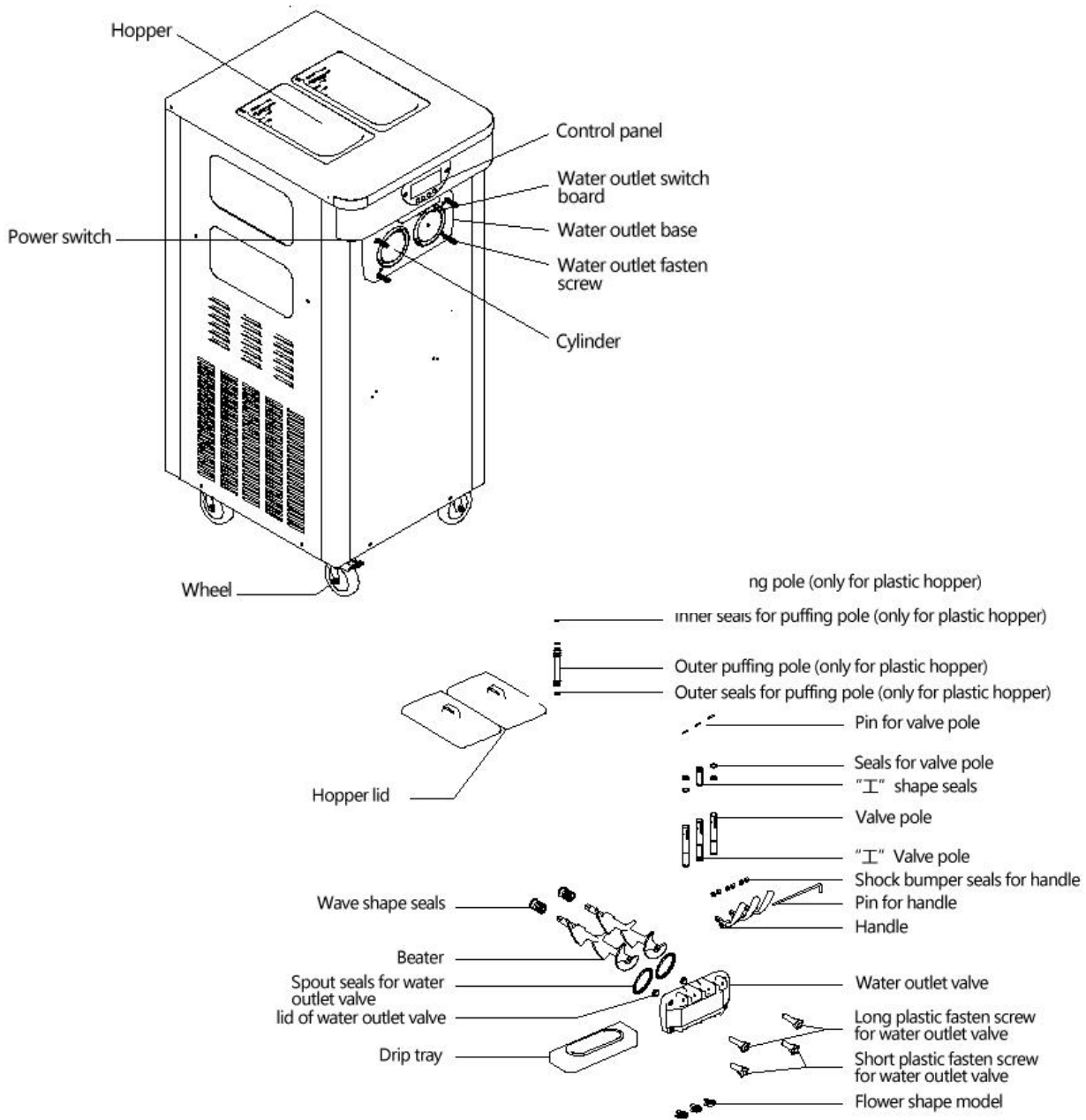
220V10A

## User Precautions

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



# NAMES' OF PRATS



## Attached spare parts (for free)

wave shape seals----2pcs

seals for valve pole-----6pcs

spout seals-----2pcs

outer seals for puffing pole-----4pc(only for plastic hopper)

inner seals for puffing pole-----4pc(only for plastic hopper)

inner puffing pole-----2pcs(only for plastic hopper)

outer puffing pole-----2pcs(only for plastic hopper)

lid of water outlet valve-----2pcs

“I”shape seals-----1pcs

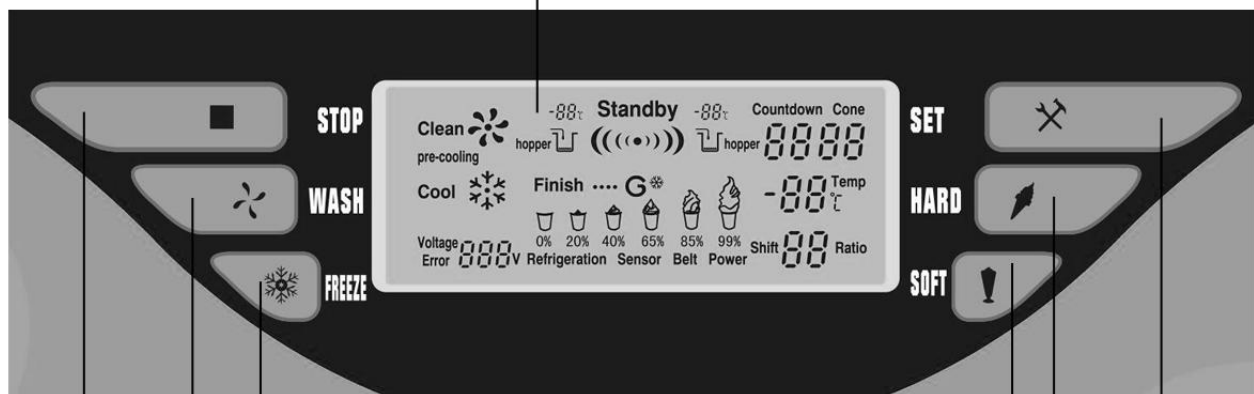
flower shape model-----3pcs

# 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)


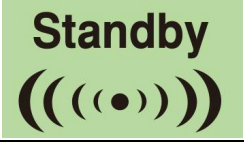






- Before switch to different button, press stop first.
- Safe protection function: For safety, please don't press any button without install the water outlet valve.

Every display represents the mode machine is in.




- Freeze button  
Machine will be in freeze state.
- Wash button  
Machine will be in wash state
- Stop button  
Stop all the action
- + / - Button  
Adjust hardness or softness of ice cream.
- Set button  
To set parameter of machines

## Detail Information of Display

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

# SET of Parameters

In the standby mode, press “SET” for 5 sec,  flickers, this is setting for softness/hardness. Again press “SET” for 5 sec, at the top right corner four figures flickers, it's numbers of cones, at this state, press “softness” for 5 sec., numbers of cones become 0. Again press “SET” for 5 sec., “stop time” flickers which is set for stop time after 99% shape rate. Again press “SET” for 5 sec., the temp. is for pre-cooling setting. Again press “SET” for 5 sec., it's modification valve of motor rotate speed. Again press “SET” for 5 sec., it's modification valve of lack of raw material. Again press “SET” for 5 sec., it's delay time for compressor to start. Again press “SET” for 5 sec., it's state of air pump. 1 is off. 2 is auto. 3 is on.

## Hardness/softness and relative parameter setting

In the state of setting hardness/softness, press “hard” or “soft” can change it. Range is 1-12. Note: If it's too hard, ice cream will not be able to put out.

In the setting state of “stop time”, press “hard” or “soft” can change length of time. Range is 1-15, default is 5 min.

In the state of setting temp. of pre-cooling, press “hard” or “soft” can change pre-cooling temperature. Range is from 1°C to 15°C, with default 10°C.

In the state of setting motor modification valve, press “hard” or “soft” can change motor modification valve, range is 1-32, make 16 as a middle valve, add one number means add one circle base on the actual measurement. Minus one number means decrease one circle base on the actual measurement. It's been adjusted well at the factory, it's not suggest user change this parameter. If do, please consult after-service staff.

In the state of setting temp of lacking raw material, press “hard” or “soft” can change temp of lacking raw material. Range is -2°C—15°C, small number means increase sensitivity while big number means decrease sensitivity.

In the compressor delay start time setting state, jog “plus” or “minus” key, you can modify the compressor delay start time, the value range: 1-120 seconds, the factory default is 20 seconds, this parameter is factory set Well, users do not make adjustments.

In the puffed pump work set state, jog “plus” or “minus” key, adjustable puff pump state. 1, often off; 2, automatic; 3, normally open; puffer pump factory default is “2” automatically, the user in use if the slurry does not go, please puff the pump off.

## Reset

In the standby mode, press “hard” and “soft” at the same time and hear the beep ... .. beep ... .. After 5 seconds, all parameters are restored to the factory state.

# Ice Cream Health Matters

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 may be  
contaminated and endanger the health of the  
customer.



Prohibition

Be sure to sterilize every day and dismantle  
every two weeks.  
Otherwise the bacteria may multiply.



Cleaning and disinfection

The operator must wash his hands.  
Otherwise it may cause contamination of  
raw materials.



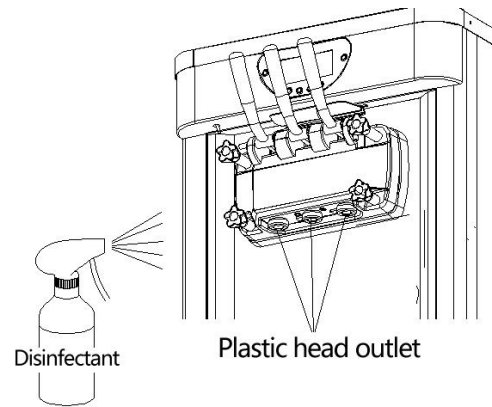
keep clean

# 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 a paper towel with a disinfectant.
3. Make sure that there is any remover at the outlet of the plastic head, if any of the cleaning operations are repeated.



## ◆ Machine body

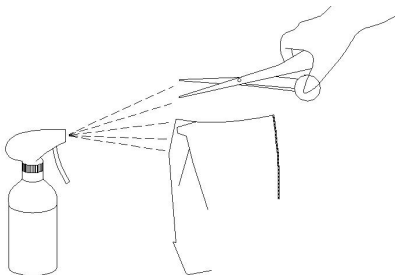
1. Be sure to disassemble and clean once every two weeks.

When dismantling and cleaning, please discard all the raw materials remaining in the machine.

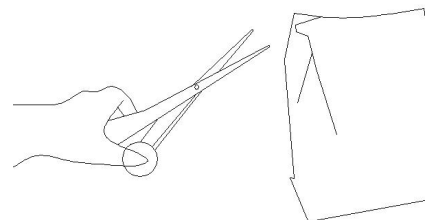
2. Disassemble the cleaning is good, the accessories will be assembled and then washed with hot water for five minutes to ensure sterilization.

## ◆ Ingredients

1. Spray disinfectant from the opening



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



# ◆Hygiene of Ice Cream (continued)

## Quick-wear parts

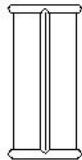
● Even on the seal even if the naked eye can not see the scars, may also lead to "ice cream leakage", "sterilization" and other issues,

So please take three months for the general replacement period, please replace the new product on a regular basis.

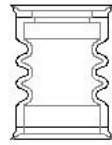
Even if the replacement period, if there are injuries and other issues, please promptly replaced.



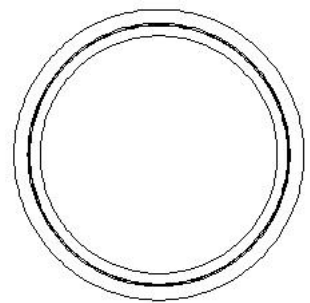
Seals for valve pole



"I" shape seals



Wave shape seals

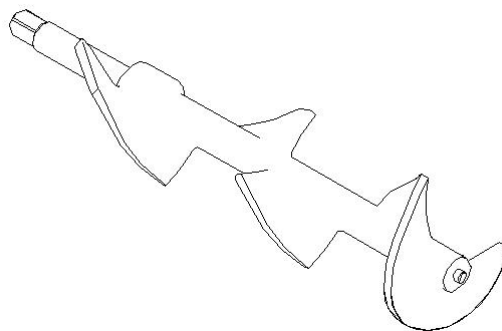


Spout seals for water outlet valve

● Sealing ring If the agitator wears too much, it will cause the cooling cylinder material soft and hard and some material can not hit. So please take six months for the general.

Replacement period, please replace the new product on a regular basis.

If there is serious wear and tear during the replacement period, please change it in time.



Beater



# 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 the 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.

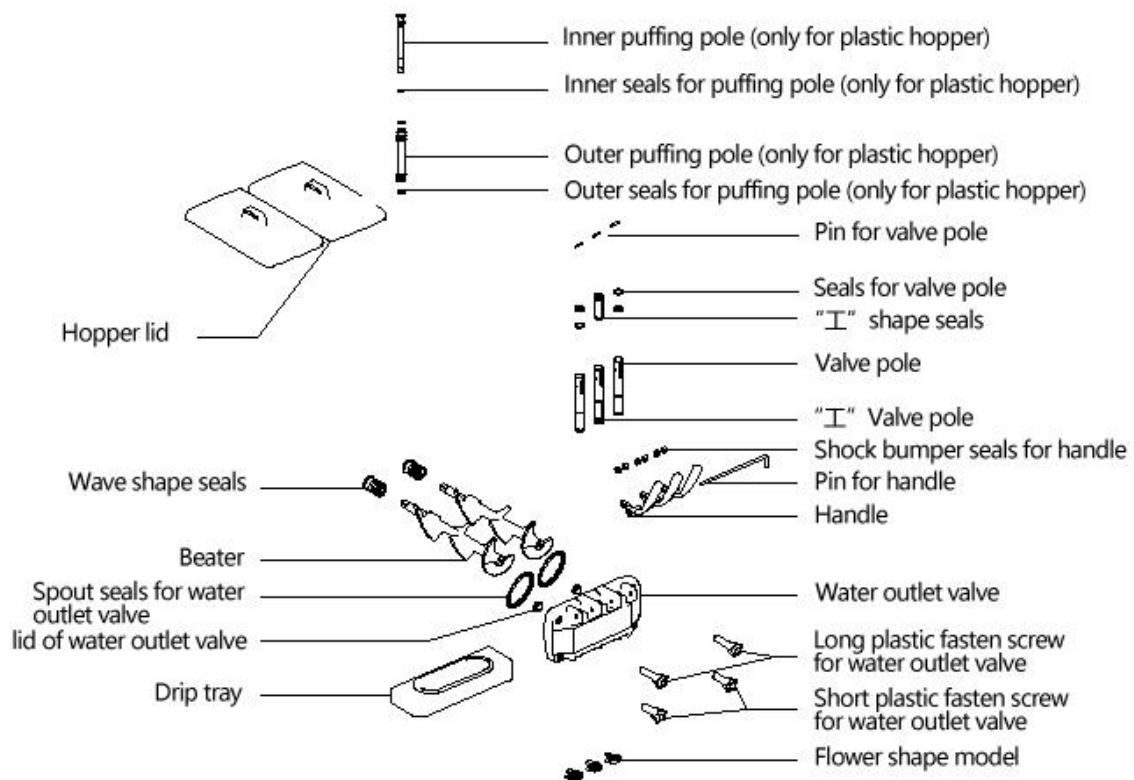


Prohibition

# Parts Cleaning Method

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

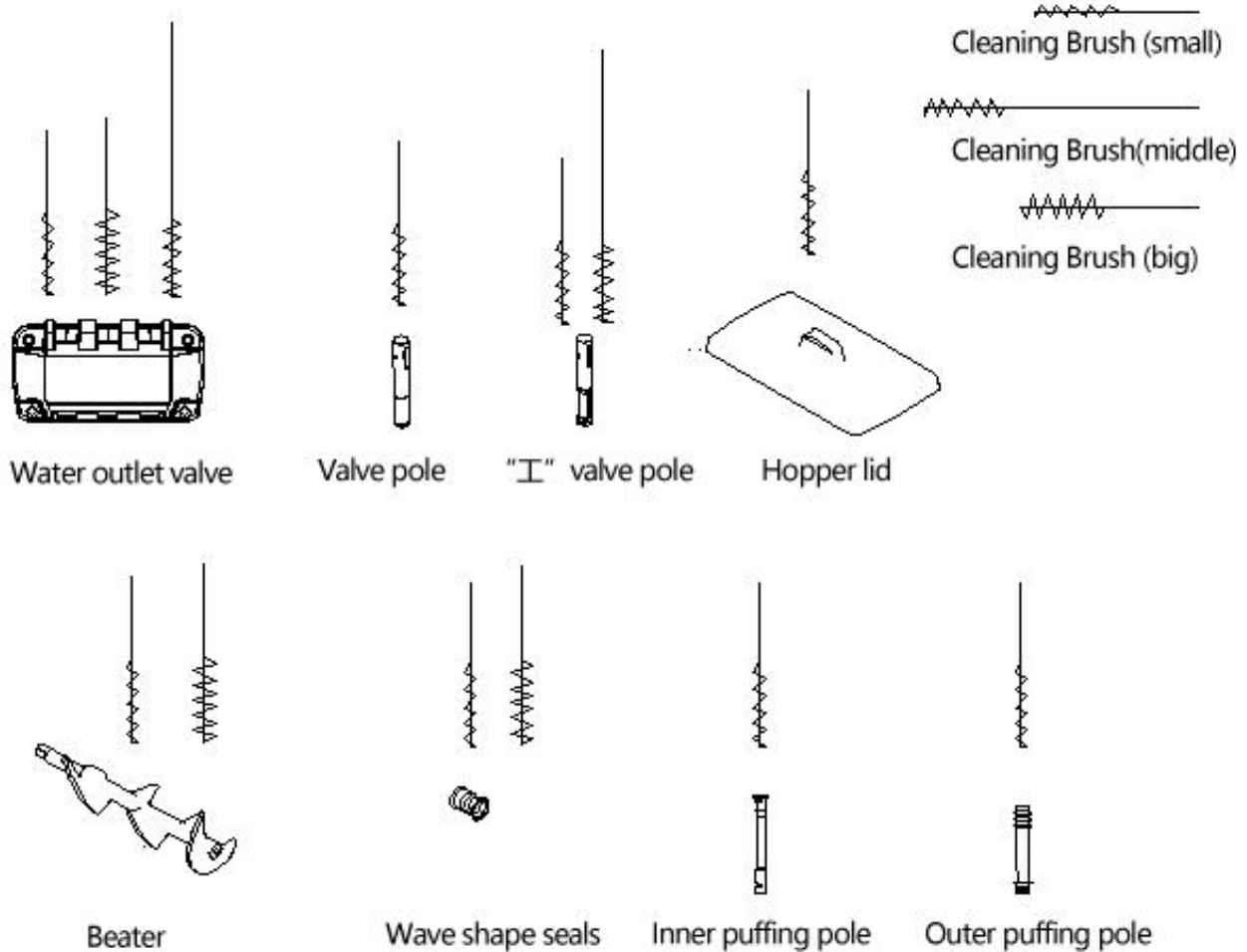
1 . Please use food detergent and cleaning brush to clean the parts that have been dismantled.



## User note

- Do not damage parts or lose parts during operation
- Do not wash the resin parts 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.

2. In particular, the following parts, please use a matching cleaning brush cleaning.  
 O-ring with cleaning brush (small) to clean.

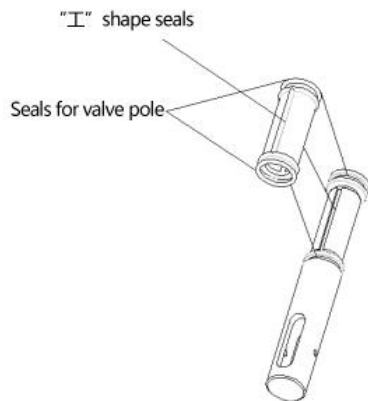


### User note

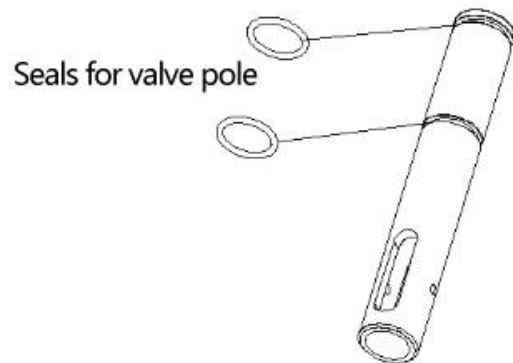
- For some easy accumulation of spare parts of the site, please use a cleaning brush carefully cleaned.
- Some parts have sharp edges, please be careful not to scratch the hand.
- Clean the stirrer with a cleaning brush, including the middle part.

# Assembly method of parts

## 1. The assembly of the valve pole



I type picking rod assembly



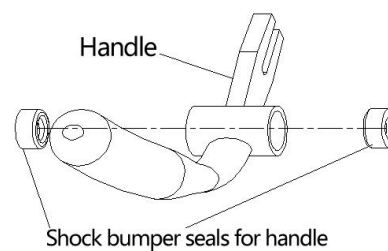
Picking rod assembly

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 a little lubricant to the seal head.

## 2. Handle the assembly

1. Will handle the shock absorber installed in the handle of the round hole, shock absorber

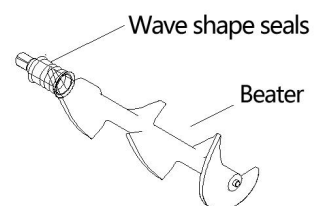
Circle without rounded corners.



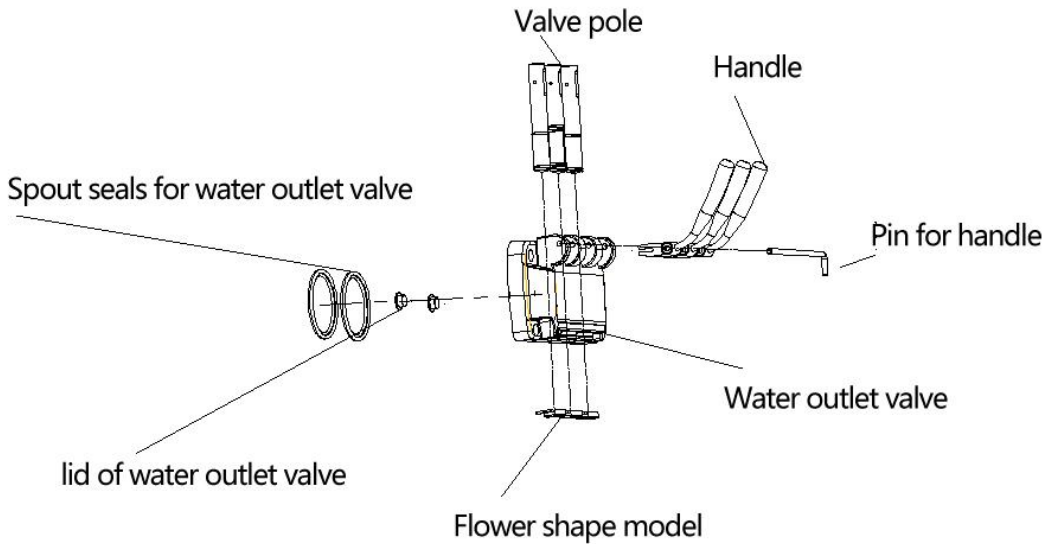
## 3. Mixer assembly

1. Wavy seal on both ends of the lubricant.

2. The corrugated ring can be installed directly.



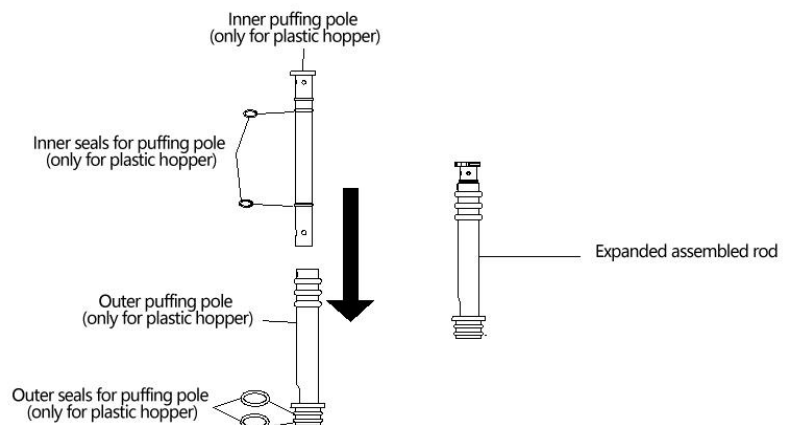
## 4. Discharge Assembly



1. The hook is mounted in the three chutes corresponding to the plastic head, and the I-type screw is installed in the middle. Plum-shaped styling head installed in the chute below the slot (the installation of the rod when the rod can be painted in front of a little lubricant).
2. After the hook is installed, insert the fork at the front of the handle into the lead bar. And then the handle cross pin with the handle through the plastic head of the cross pin hole.
3. The plastic head D-ring and plastic head cover installed in the corresponding slot inside can be.

## 5. Extrusion rod assembly

1. First put the expansion rod and the extension of the rod bar to install the corresponding ring.
2. Apply the food lubricant to the rod of the extruded rod and twist the extruded rod clockwise into the extension rod (note the two expansion bars).



# 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 and fingers. Otherwise it may endanger human health.

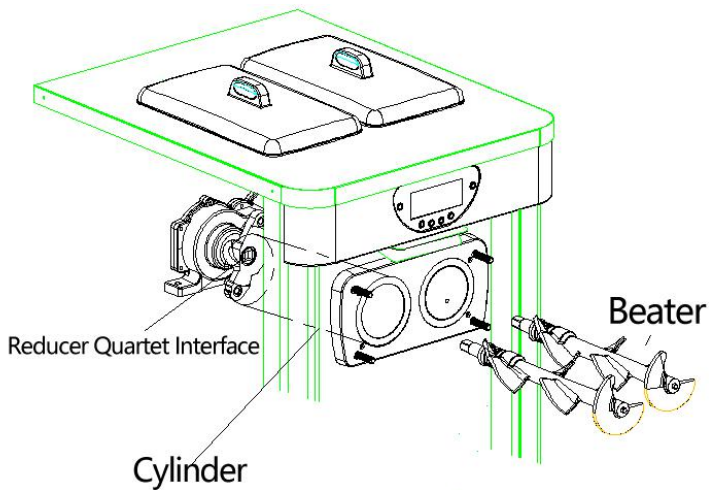


Sterilization

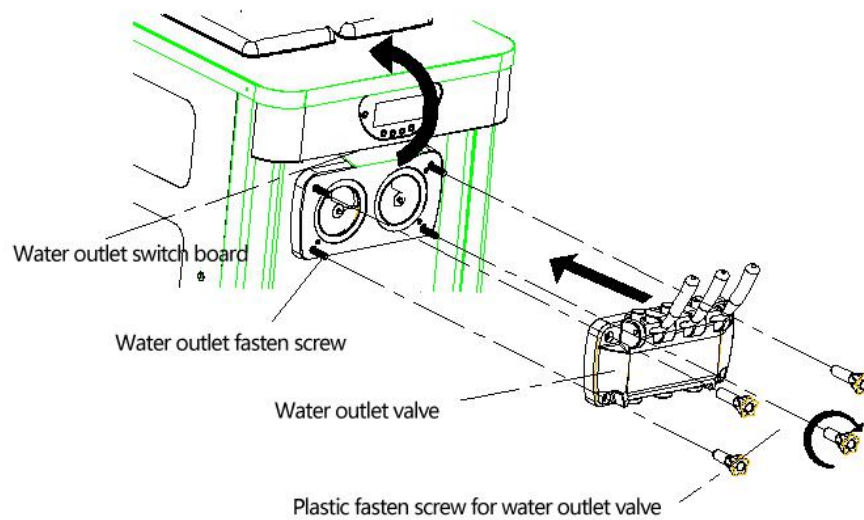
1. Make sure that the control power switch is turned off.

Make sure the display is off.

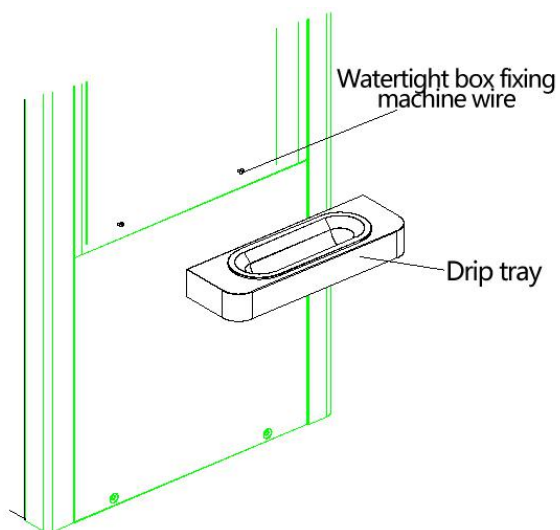
2. Insert the stirrer into the freezing cylinder and slowly rotate the stirrer into the quadrilateral interface of the gear unit.



4. Raise the material switch board, the plastic head through the four plastic head fixed bolts, and then four plastic head fixed plastic screws in accordance with the long screws in the short screws in the next diagonal uniform tightening,  
If the plastic head is fastened only one side or is not fully fastened, it may cause leakage



5. Attach the card slot on the back of the water box to the accessory cable.



# Ice cream machine cleaning method

- 1 Clean the parts with food detergent.  
\* For details, please read "page 13 to 14"

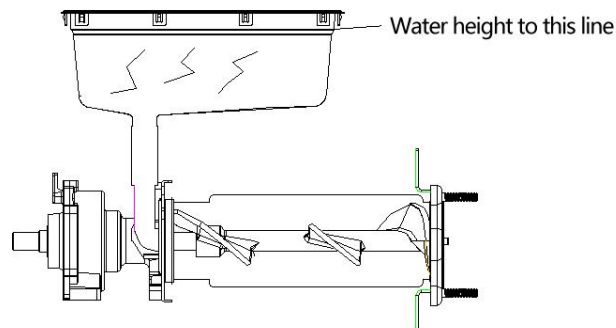
- 2 Please install the clean parts on the ice cream machine.  
\* For details, please read "page 17 to 18"

- 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 raw 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 into the amount of water, press the cleaning button, stirrer began to rotate. Wash for 3 to 5 minutes.





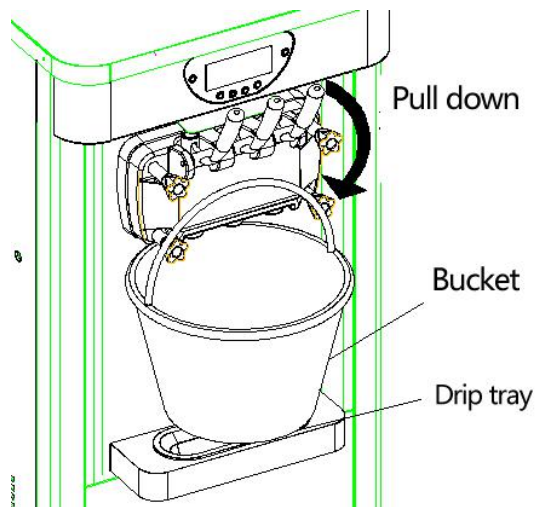
## Warning

Do not let the water overflow.  
Doing so may cause leakage or electric  
shock in the machine.



Prohibition

Please wash the water. After cleaning for 3 to 5 minutes, pull the three handles down, then catch the water with a bucket and repeat the wash for 2 to 4 times. (Can not 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 materials other than ice cream raw materials.  
Otherwise it may cause machine malfunction.



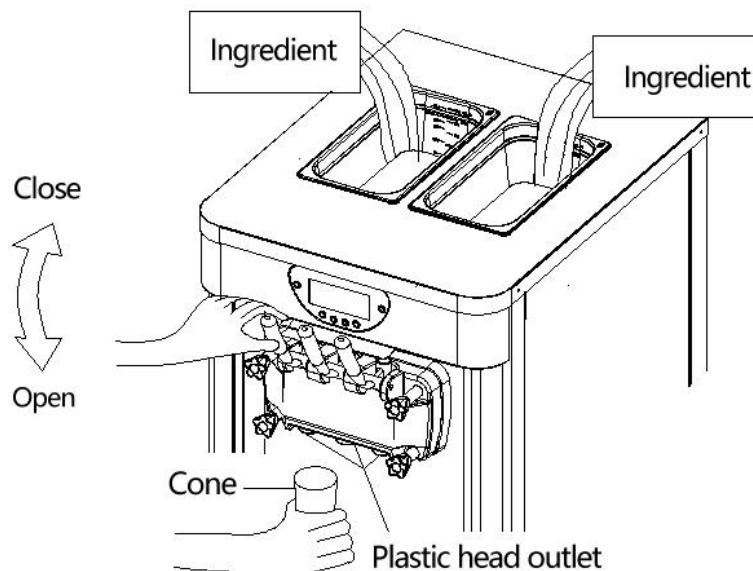
Prohibition

### 1. Prepare the right amount of raw materials.

Before adding the raw material, try to ensure that there is no residual moisture in the freezer.

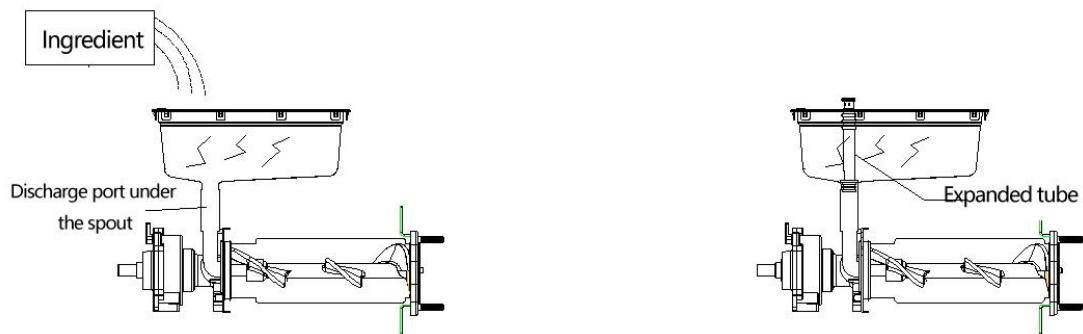
Pull down the handle, in the state of the pick up the bar, a small amount of raw materials into the basin.

The outlet will be out of water, until the raw material flows out, please pull up the handle, hit the rod down.



**2.** Do not insert the expansion rod, please put about 6 liters of raw materials into the two basins, press the cleaning button.

If the raw material is placed in the basket (no air bubbles are generated), adjust the expansion rod to the closed position and insert it into the bottom of the tank.

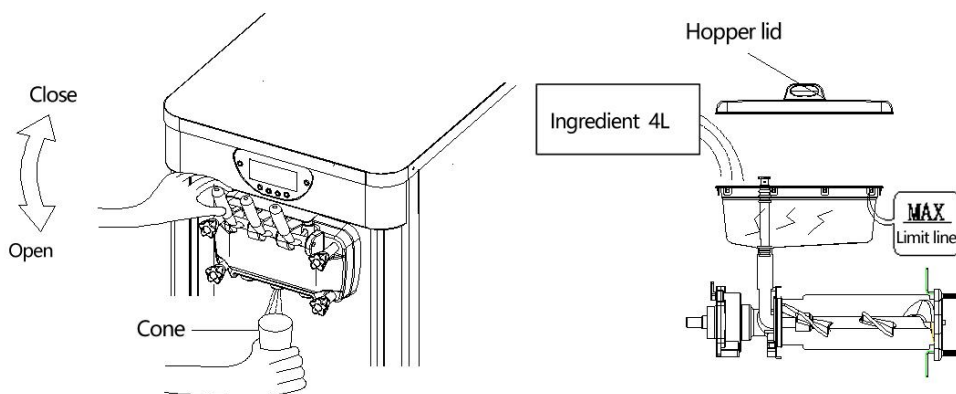


**3** Pull down the middle of the handle (hit the rod up), from the cylinder with a measuring cup measuring 400cc of raw materials, and remove, pour the basin.

Note: Please use the cleaning and disinfectant sterilization of the cup.

Please cover the lid.

Do not exceed the amount of raw material in the pot.



4 Make sure that the plastic head screws are loose.

### User note

Be sure to confirm that the plastic head is fixed with loose plastic screws if loose

Can cause raw material leakage.

Please cover the bowl.

Please do not remove the handle during the cooling process. Otherwise the raw material may be from

Plastic head out of the mouth to leak out.

Be sure to turn off the power switch when the unit is not in use

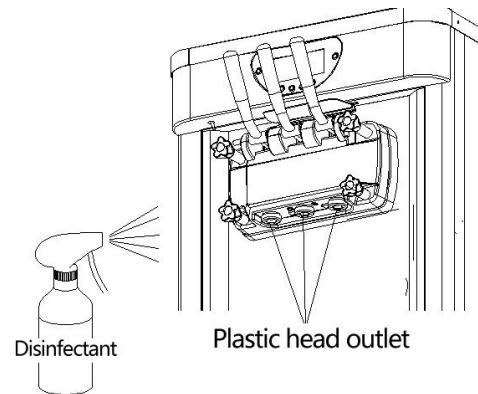
# Every day when the regular operation is ready for business

1. Please put the food detergent water into the ice cream machine pot for cleaning.

\* For details, please read "page 13-14"

\* For details, please read "page 21 to 22"

Please sterilize the plastic head outlet.



2. Make good ice cream.

When the digital display in the middle of the proportion of 99% and the machine automatically shut down, then the ice cream machine

We have already done.

Just drop the handle down to hit the ice cream.



# Every day when the regular operation is in business

## Warning

When the machine is abnormal or fault to cut off the switch, stop running. Otherwise it may cause an accident.



Cut off the switch

This product is a two-cylinder at the same time cooling, be sure to let the two tanks are filled with raw materials. Otherwise the machine will freeze the cylinder, causing the stirrer to wear.



Double cylinder feeding

Do not put your fingers in the feedstock supply. Doing so may result in finger injury or machine malfunction.



Prohibition

## Note

To use raw materials for hygiene. Otherwise it may damage health



Cut off the switch

The ice cream that has been taken out can not be put back again. Otherwise it may damage health.



Prohibition

 If the digital display is missing, please add new material

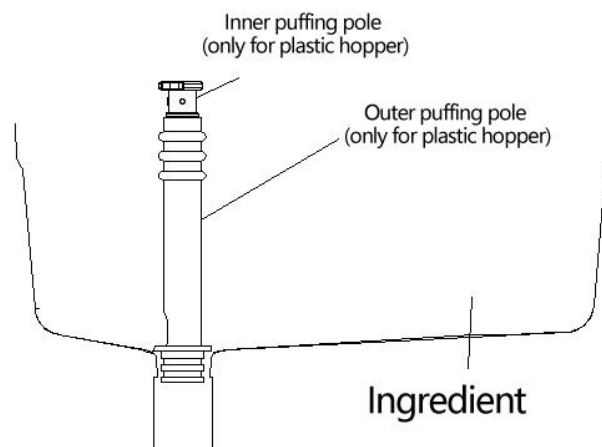
## Every day routine operation is in business - (continued)

### 1 How to use the extruded rod

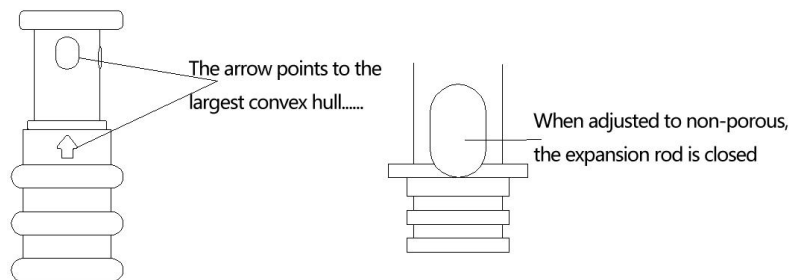
The amount of feed to the cylinder can be adjusted by the expansion rod, To make a stable ice cream, adjust the inlet size. Depending on the feed rate of different feeds, it will be different. We design three inlet, please adjust the size of the inlet.

The method of adjusting the expansion rod is to horizontally rotate the expansion rod, the arrow and convex package consistent. When you touch the rod, handle your hands.

When the inlet adjustment of the extruded rod is improperly adjusted, the ice cream changes too soft or too hard to catch material, please be careful.



2. If you do not hit the ice cream for a few hours (more than 1.5 hours), turn off the puff.



### About puffing rate

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

# Every day routine operation at the end of business

## Warning

Daily sterilization.  
Otherwise bacterial reproduction may  
damage health.

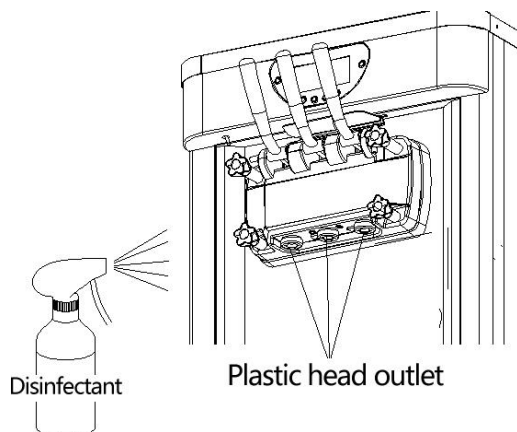


Sterilization

1. Please put all the remaining material in the freezer and then clean the tank.



2. Clean the plastic head out of the mouth and sterilize it.

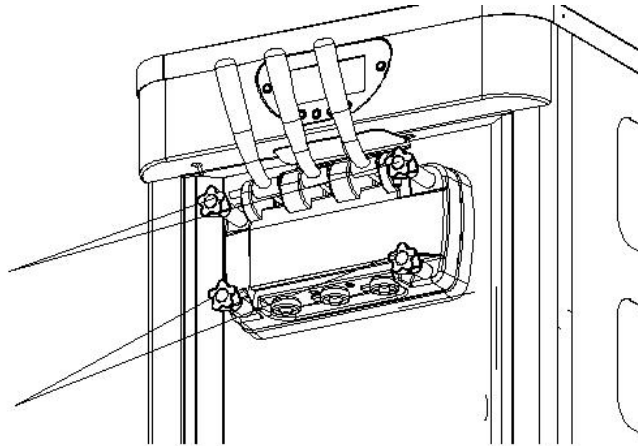




3. Make sure the plastic head plastic screws are loose.

Long plastic fasten screw  
for water outlet valve

Short plastic fasten screw  
for water outlet valve



4. Please do not add raw materials at the end of your business.

### User note

Be sure to confirm that the plastic head is fixed with loose plastic screws if loose

Can cause raw material leakage.

Please cover the bowl.

Please do not remove the handle during the cooling process. Otherwise the raw material may be from

Plastic head out of the mouth to leak out.

# Every two weeks of operation



## Warning

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



Sterilization

Do not let the water overflow. Otherwise it may damage health.



Prohibition

Disassemble and clean every two weeks. Otherwise bacterial reproduction may damage health.



Sterilization

Please wash the pot with food detergent and clean cloth. Rinse 2 or 3 times.

The feed tank must be carefully cleaned. Wash with a cleaning brush.

## For the first time, every two weeks of operation

Disassembly and cleaning of parts (pages 13 to 14)

- Disassemble to the smallest unit of cleaning

Assembly parts, installed on ice cream machine (15 to 18 pages)

- Turn off the power switch

Machine cleaning (19 to 20 pages)

Filling of raw materials (pages 21 to 23)

- The raw materials into the pot.

Run (24 to 30 pages).

- Make sure the cooling is on.
- Do the plastic head out of the mouth of the

Disassemble cleaning

- Discard the rest of the remaining material
- Turn off the power switch

# Ice cream machine maintenance methods

## Warning

When servicing, turn off the control power switch.

Otherwise it may accidentally touch the switch to cause the machine to start causing personal injury



Turn Off

Do not spill water directly on the machine.

Otherwise it may cause electric shock.



Prohibition

Do not use the power cord if it is damaged.

Otherwise a short circuit may cause a fire or electric shock.



Prohibition

## About Drain Pipe

Drain pipe from the chassis out, if the drain is raw material discharge, may be corrugated ring need to be replaced, so please replace yourself. If you have any questions, please contact the sales shop or maintenance person who purchased the product.

### 1. Outside surface maintenance

Please wipe with a dry, soft cloth. If the pollution is serious, please add food detergent in warm water, wipe the dirt clean, the residual detergent ingredients wipe clean.

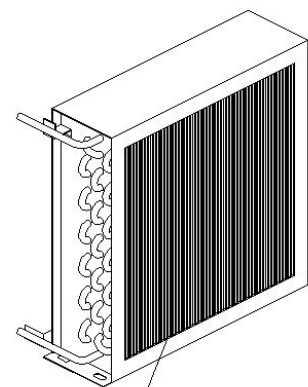
The lower part of the machine, the base is also vulnerable to pollution, please be cleaned.

2 .Consumable parts due to consumable parts may lead to "ice cream is too soft", "ice cream machine penetration" or "clean enough thoroughly" and other failures;

Therefore, please replace the new product on a regular basis with the replacement period of the following table.

### 3 .Clean the condenser

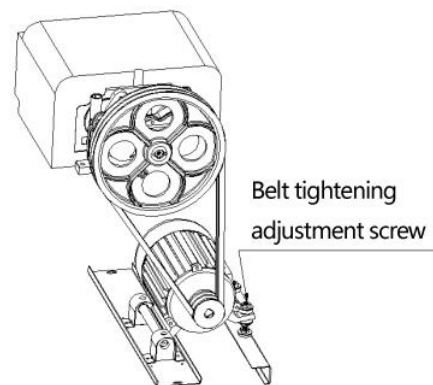
Work for some time the condenser will be sticky dust affect the heat, the cooling effect will be worse (performance: the same time the decline in ice cream production or difficult to shape), please be cleaned once every three months (if the use of poor environment, please a Month cleaning time), the best professional cleaning workers to clean, before cleaning to turn off the power, be careful not to damage the condenser fins.



Condenser

#### 4 .Belt adjustment

After the machine is used for a long time, the mixing system drive belt may be Elongation, the need for timely adjustment, in the case of downtime power, open Hoarding, adjust the belt tightening screw, to ensure that the belt elastic fit.



**Note: After prolonged use, the drive belt is stretched for normal wear and tear, not within the scope of the company's after-sales service. Driving belt elongation will appear after the machine does not work or soft and hard changes and noise and other phenomena. When necessary, timely replacement, adjustment and replacement interval time depends on the machine usage.**

#### 5.Reducer refueling

After the machine is running for 6 months, it is necessary to add lubricating oil to the gear unit. Otherwise it is easy to wear and the noise of the reducer will cause the machine to not work normally.

# Note that you do not use for a long time



## Warning

Do not use the power plug when you are not using it for a long time.

Otherwise it may reduce the life of the power cord.



Unplug the power supply



## Note

When you do not use it for a long time, cover the machine body with plastic film.

Otherwise it may cause the machine to be affected by dust.



Dust-proof

In places where the temperature may be lower than 0 ° C, please pay attention to the drainage operation.

Otherwise it may cause leakage.



Drainage

**Please do the following when you are not using it for a long time**

- 1. Please carefully dry the basin and the frozen tank of water, so that it is dry after the lid on the shelf and other storage.**
- 2. Please dismantle the parts to the smallest unit, keep it in a clean place, which also helps to extend the service life of the parts.**

# Commissioned before the maintenance of the Notes

## Warning

When the machine is abnormal or faulty, turn off the power switch.  
Otherwise it may cause a machine failure.



Unplug the power supply

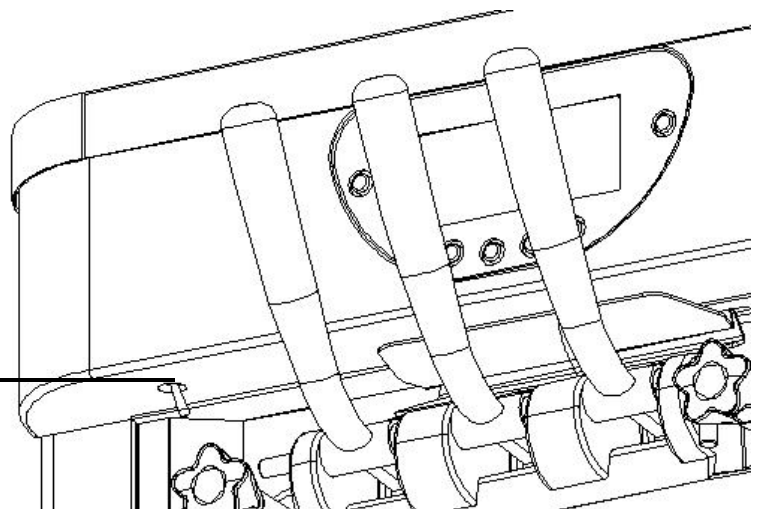
Non-maintenance personnel shall not be dismantled and repaired.  
Otherwise it will cause a fire or machine failure.



Prohibition

**Exception occurred during use ,Please stop using and investigate common faults and handling issues.**

Power control switch





## Common Faults And Handling

You receive the ice cream machine is a set of computer program control, mechanical transmission and efficient refrigeration system of mechanical and electrical integration of professional equipment! You must arrange for the staff responsible for the operation and maintenance of the device, at the same time, please purchase the machine in detail when the installation and maintenance requirements of the equipment, please use the professional use of training before use! The The (Very important)

Failure to comply with the installation, use and maintenance of the equipment caused by equipment failure, are not within the scope of the company's warranty!

At the same time, for the use of the process encountered problems, please strictly follow the following precautions:

**At the same time, in this machine agitator, plastic head, hit the rod, the expansion of the rod, the fractional pot for the food grade plastic parts, our company under normal conditions of use to provide warranty service; stirrer seal, plastic head D-ring, Picking rod seals, extruded rod seals, food Vaseline, etc. for the vulnerable consumables, when you buy the machine when I have another amount of gift.**

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<b>Problems:</b>	<b>Probable Cause:</b>	<b>Remedy:</b>
The machine does not start.	Power cord broken.	Check the power connection.
	Circuit breaker is off.	Reset it.
The machine does not work in WASH mode.	Wire connection problem.	Check the connection and fix it.
	Motor is broken.	Repair or replace it.
The machine does not work in AUTO mode.	Wire connection problem.	Check the connection and fix it.
	Control board problem.	Replace the control board.
The compressor does not work.	Low voltage.	Check and install transformer.
	Control board or compressor is broken.	Call an authorized service technician.

No refrigeration.	Machine is not in FREEZE mode.	Press 'FREEZE' and allow machine to cycle off before making ice cream.
	Freeze-up in mix inlet hole.	Call an authorized service technician.
	Refrigerant leakage.	Call an authorized service technician.
	Fan broken.	Repair or replace the fan.
The machine does not stop.	The gear is incorrect.	Choose the correct gear.
	Dirty air condenser or broken down fan.	Clean the condenser by means of a brush and check that the fan motor correctly works.
No product is dispensed.	Power failure.	Check the power connection.
	Low mixture in freezing cylinder.	Fill mixture from the mix hopper.
	Sensor switch is broken or ill connection.	Check connection or replace the broken sensor.
	The belt slips	Check the belt tension and in case of worn out belt, replace it.
	The agitator is broken.	Check the agitator and replace it if necessary.
	The power switch is in OFF position.	Place the switch to ON and press FREEZE.
The product is too soft.	The hardness is set too low.	Adjust the hardness shift in a proper gear.
	The mixture formula is incorrect.	Make a new mixture of proper formula.
The product is too hard.	The hardness is set too high.	Adjust the hardness shift in a proper stall.
	The mixture formula is incorrect.	Make a new mixture of proper formula.
Mixture leakage.	Leakage from the door spout.	Lubricate properly or replace the o-ring or draw valve.
	Leakage from the front or the back of the freezing cylinder.	Check the installation of the gasket or replace it if necessary.
The machine stops automatically soon after it's turned on.	Low voltage.	Check the electricity connection.
	Sensor is broken.	TURN OFF THE MACHINE before replacing the sensor.

“88” ALARM	Bad refrigeration.	Check ventilation and the condenser.
“LL” ALARM	Sensor malfunction.	TURN OFF THE MACHINE BEFORE HANDLING. Check if the magnet is missing, adjust the position of the sensor and replace it if necessary.
	Buzzer chimes and the machine stops.	Check the position and connection of the sensor.
“55”ALARM	The belt slips.	Check the belt tension and if belt is worn out, replace it.
“66”ALARM	Mixture shortage.	Fill in the mixture and turn on the machine.
The machine cannot reach “99”	Refrigerant shortage.	Check the leakage and fix it, then recharge the refrigerant.
	Bad ventilation.	Adjust the location of the machine.
The machine does not stop after reaching “99”	Mini switch or the PC board is broken.	Check the components and replace them if necessary.

<b>ALARMS</b>	<b>CODE</b>
Sensor problem	LL
Belt slipping	55
Refrigeration abnormal	88
Compressor pressure abnormal	HH
Voltage over-high	UH
Voltage over-lower	UL
Temperature below -35 °C or temp.sensor break up.	RL
Temperature above 60 °C or temp. sensor short-circuit	RH

# Electrical schematics

