

Continuous Gelato Machine

Operation Manual



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I Usage of Gelato Machine

Gelato machine is a foodservice equipment made for ice cream. It can produce ice cream with fresh fruit mix as well as store and display. Our machines are widely used in cold drinks chain stores, bars, restaurants and other entertainment.

Please check rating label on the machine's back/side panel closely before operation.

II Safety Attention

Please read following instruction before use the machine:



Attention:

- ★Do not run the machine without mixed liquid; otherwise it will damage the machine.
- ★The appliance is not to be used by children or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- ★Children being supervised do not to play with the appliance.



WARNING: Fill with potable water only.

- ★ For your safety, please make sure the machine is well grounding.

- ★ If the wire is damaged, it must be changed by maintenance persons.
- ★ Do not insert sticks into the machine when it is running.
- ★ Make sure to turn off power and unplug before maintenance.

III Work Condition

1. Ambient temperature: 5~40°C
2. Mix temperature: 2~35°C
3. Electricity: please read rating label closely
4. Voltage and hertz: please read rating label closely



Attention: Lower ambient temp, proper ventilation, steady voltage, clean conditions and the temp of the mix is as low as possible will make the machine has a higher efficiency, less electricity consume and long life.

IV Installation

1. Unpack and inspect
 - 1) Cut off the wrapping tape
 - 2) Open the wooden case by screwdriver
 - 3) Remove the foam
 - 4) Inspect carefully whether there is defective appearance or not
 - 5) Check the accessories with packing list.
 - 6) Remove the fixing bolt and fixing feet that are at the bottom of the machine, push the machine, let the front-wheel drive fall to the ground, and then take out the wooden base, let the four wheels grounded.

(Directly lift the machine to the ground or on the table if the machine is table type)

2. Installation

1) Location select

- a. Place the machine on a level counter that is stable and strong enough to safely support its weight.
- b. Place the machine in a location that allows adequate space to each air outlet side for proper ventilation. Keep 50cm space from all sides of ventilation. The machine should shade from the sun and should not be located too close to the units that radiate excessive heat.

2) Power supply

- a. Select the proper power supply according to the voltage and power on the nameplate
- b. Connect the power wire and the power supply, ensuring the earthing wire was connected with the ground wire firmly. It cannot share the same socket with other electrical appliances.



Caution:

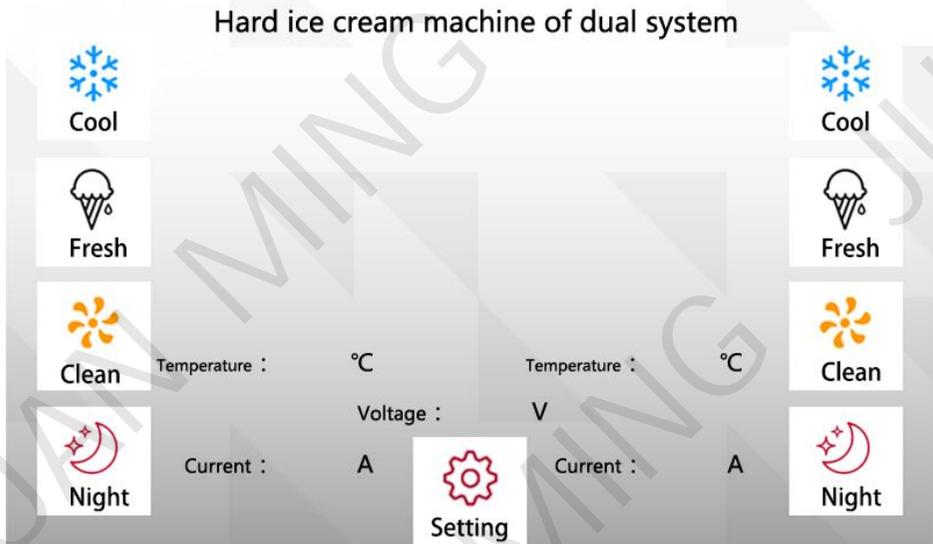
For safety, ensure the ground connection is in good condition.

All the exterior wires and other appliances must confirm with national standard.

V Operation Instruction

1. Connect the power supply, turn on the corresponding power switch,

the touch screen lights up, and enter the operation interface.



After power on, the machine enters standby mode, with OFF displayed on the left and right sides respectively, and the machine enters standby mode; the left screen shows the data information and operation buttons of the left refrigeration cylinder, and the right screen shows the data information and operation buttons of the right refrigeration cylinder.

2. Clean up

Before making ice cream, wash freezing cylinder with water. The specific steps are as follows:

- 1) Make sure power plug in, when plug in, display screen lights up with two OFF signs on
- 2) Pour water with food grade sanitizer into cylinder, no more exceed than the half of the dispensing door
- 3) Press CLEANING button, indication light of CLEANING mode lights on
- 4) 1- 2 minutes later press CLEANING button again to exit CLEANING

mode

- 5) Pull out the outlet plug to drain the water, a container is needed
- 6) Repeat steps above until clean
- ◆ After making ice cream, you may have to disassemble beater part including beater, scraper to clean them thoroughly for hygiene reason.

According to the proportion of the weight of the recipe to take a variety of raw materials, pour into a clean container, stir well; then pour the appropriate boiling water, stir quickly so that the mixture completely dissolved into a thin paste, add appropriate amount of fragrant pigment and drinking water evenly stirred (Note: Twice the amount of water equal to the amount of water in the formula). Keeping material in container 15 minutes after, you can pour ice cream into the machine.

3. Ingredients

- 1) In order to make your ice cream flavor better and taste better, it is recommended to use special powder or paste for ice cream and mix it according to the instructions on the packaging bag.
- 2) Many customers summarize a lot of recipes to make different ice cream when using this machine. We suggest you make ice cream mix as follow:

Ingredient (weight ratio): full cream milk power (8%) white sugar (16%) flavor (a little) emulsion stabilizer (0.5%) water (75%) food color (a little)

Attention: In this recipe, the proportion between milk power and sugar is economy type it cannot be reduced any more, it will freeze and damage the machine if content of sugar is less this proportion or substitute saccharin for sugar. Stabilizer is to improve emulsification and overrun and prevent from freezing.

3) Prepare ice cream mix

- a. All materials as above table
- b. All materials into container and mix it slowly and equality
- c. Pouring drink water, mixing it rapidly, assure all the mixer have dissolved (the boiled water is the half of the total water)
- d. Put into some essence, pigment and water, mixing it when put the powder, make sure all the mix have dissolved.



Attention: The mix should be mixed equally and dissolved completely. Be sure there is not grain in the mixing. All materials and utensil should meet the Hegelian required. Above two times input water volume should meet the Hegelian required weight.

4. Production

Take 2L of ice cream mix and pour it into the material tank. Press the PRODUCTION button to enter the refrigeration state and start making ice cream. After a few minutes, the ice cream is formed and reaches the set production target temperature (**P: -12 °C**), the ice cream is ready. The machine will automatically enter the MAINTENANCE state and the compressor will stop working. When the ice cream temperature rises up the holding temperature, the compressor will automatically work.

5. Night mode

When there is unsold ice cream in the material tank at night, press the NIGHT button and the machine will automatically enter the night mode and keep it frozen.

6. Setting

- 1) Click the SETTING button to enter daily parameter settings and factory parameter settings, and click the Return button to exit

parameter setting mode.

- 2) Click Daily Parameter Settings to enter the daily parameter settings interface, where you can modify the setting parameters. After modification, click the Return key to exit.

Left		Right		
Production target temperature	-12	Production target temperature	-12	°C(-5 ~ -25)
Maintaining Temperature	-10	Maintaining Temperature	-10	°C(-2 ~ -20)
Maint temp return difference	2	Maint temp return difference	2	°C(0.1 ~ 2)
Paddle time	15	Paddle time	15	S(5 ~ 15)
Sftop paddle cycle	120	Sftop paddle cycle	120	S(10 ~ 500)
Night target temperature	-1	Night target temperature	-1	°C(-10 ~ 5)
Night temp return difference	3	Night temp return difference		°C(0.1 ~ 5)
				Return

- 3) Every machine out from factory is set with factory parameter settings already.

VI Precautions

- 1) During moving machine, the inclination does not allow more than 45 degrees.
- 2) Power supply voltage requirements of the rated voltage, there must be a reliable grounding; No sharing the same socket with other electrical appliances.

- 3) Out of the wind side should be enough to stay more than 500mm space to ensure that the machine heat.
- 4) The machine can only work normally when the cylinder cover lid is closed.
- 5) The machine should be unplugged when doing beater assembly cleaning; after washing with a towel dry, the appearance can be wiped with a wet towel, should not be washed directly with water.
- 6) Ice cream made a good out of the mixing device, check the agitator components are broken, the phenomenon of defects, so as to avoid foreign body eating insecurity caused by insecurity.

NOTE:Enter the password: 6808

VII Troubleshooting

Fault	Cause	Method of exclusion
Machine is not working	If the power supply voltage is too high or too low, it will be displayed and an alarm will be given.	Adjust the voltage or install a voltage stabilizer
	The working current of the stirring motor is too large, and the overload alarm is displayed.	Check the transmission device
	The stirring motor does not work	Check the stirring motor and dust cover magnetic switch
Poor cooling or no cooling	Is the power supply voltage normal?	Adjust the voltage or install a voltage stabilizer
	Is the air grille of the machine blocked?	Leave more than 500mm of air inlet and outlet space
	The ambient temperature is too	Change the placement

	high	
	The condenser is too dirty	Clean the condenser
	Wear of scraper blades in the material cylinder	Replace the scraper of the material cylinder
	Refrigerant leakage	Find the leak and refill the refrigerant
	Compressor failure	Replace the compressor
There is noise and vibration	The machine is not placed level	Place it stably
	The stirring scraper is damaged	Replace the scraper
	Reducer failure	Check the reducer
	Loose machine parts	Re-tighten

VIII Packing List

No.	Item	Qty
1	Continuous gelato machine	1 unit
2	Spare parts kit	1 bag
3	Operation Manual	1 pc