

# Sunny-A18 SOFT ICE CREAM MACHINE



# Table of Contents

Chapter 1	General Information	3
Chapter 2	Safety Warning	4
Chapter 3	Machine Handling and Installation	
1	Machine handling	4
2	Installation Procedure	5
Chapter 4	Product Introduction	
1	Main technical parameters	6
2	Product parts	7
①	Commonly used parts	7
②	Discharge door assembly	8
③	Machine lubrication	9
3	The concept and function of the components	9
4	Accessories Installation	10
Chapter 5	Preparation before Operation	
1	Machine operation test	10
2	Cleaning and sanitizing	11
3	Cleaning before operating	12
Chapter 6.	Making Ice Cream Mix and Soft Ice Cream	
1	Making ice cream mix	12
2	Making soft ice cream	13
3	Cleaning	13
Chapter 7.	Notice for Operation and Maintenance	
1	Notice for use and preventive measures	14
2	Problems that may occurs during operation	15
3	Maintenance	17
4	The selection of spare parts	18

## Chapter 1 General Information

### Announcement

As a kind of commercial refrigeration equipment, the design of this machine and its technology is protected by patent. In Addition, our soft ice cream machine has a guaranty time of one year after the day of purchase. Please refer the manual of the Air Pump to know how to use it .

### Information to the User

- For any explanation and information regarding the machine, its spare-parts or how to operate it, the manufacturer of the machine will be available if any questions should arise.
- If any problem should occur, please contact our local distributor or the manufacturer if no distributor is available.

### General Data

It applies the technology from several patents that our company has gained, such as our unique evaporation cooling technique and the digital control system of the machine. The machine is fitted with an electronic temperature and consistency control system and the hardness level of the ice cream can directly be chosen from the control board. The operative condition of the motor can also be seen in a real-time display for a clear indication that the machine is working properly.

We recommends that high quality ice cream mixes should always be used, like our icecream powder mixes. It is also possible to use other brands, but if so, please make sure that the mixes been made by high quality raw materials or ingredients from reliable or trustworthy suppliers.

Sunny-A18 has the following added features:

1. Advanced frequency conversion technology dramatically reduces operating noise.
2. The gear motor helps make the Oceanpower machine more compact in size, greatly saving customers' valuable store space.
3. The appealing machine outlook is designed by specialists from KTH University in Sweden.
4. Photoelectric switch-based discharge mechanism offers operators a more comfortable customer-service experience.
5. The twinkling LED ring surrounding the discharge door enhances convenience and aesthetic appeals for customers.



Note. Make sure that the milk fat content of a different ice cream mix than the ice cream mix, is about 5 %.

Beside what is mentioned above it is of important to consider:

- Always follow the instruction given by the supplier.
- When using ice cream mixes, with a milk fat content of 5 %, do not try to add more water or sugar, since this may lower the quality of the product or disturb the operating condition of the machine.
- Always remember to sanitize the machine after it been used, and always keep a strict hygiene.
- For best customer satisfaction, always taste the product before serving so you are always sure that you will provide the customer with a first class product.

## Conventional symbols



Information notice: General information or tips.

Warning: General warning concerning the safety of the operator and the machine.



Warning: Warning that is directly connected with the electrical safety of the operator, failure to follow this warning may result in electrocution.

## Chapter 2 Safety Warning

During the use of any kind of industrial equipment or plants, the user must be aware of that the drive mechanisms, high voltage components, as well as parts subject to high. We are seriously concerned about the safety of the operator, and therefore only personal with adequately knowledge's about our product should be assigned to operate the machine.

This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.

For safe operation of the machine,  
DO NOT:



- Operate the soft ice cream machine without reading this manual. Failure to follow its instruction can cause serious damage to the machine or cause personal injury.
- Operate the soft ice cream machine, if it is not properly grounded. Failure to follow this instruction may result in electrocution.



- Attempt to remove any parts of the machine or perform any repair, if the machine power supply to the machine has not been disconnected and the power switch is in "OFF" position.
- Operate the soft ice cream machine if any of its parts is lose.

## Chapter 3. Machine Handling and Installation

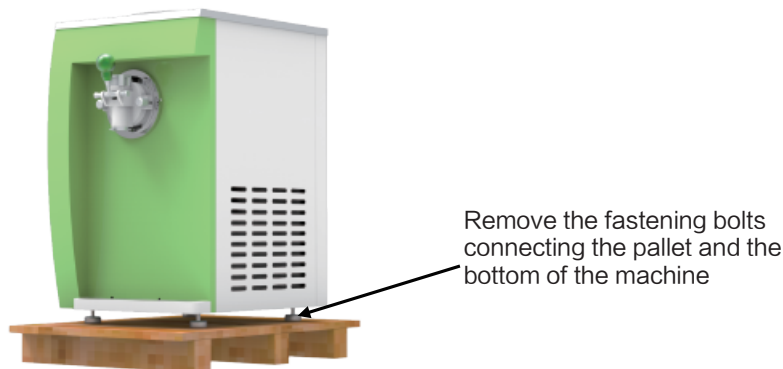
### 1. Machine handling

Using the pallet and packaging



Use nuts and bolts to  
fix the machine to the pallet

## Removal of the pallet



The place where the machine stands should be strong and dry and there should not be any heat sources within 500 mm around, it should not be in water and sunlight position.

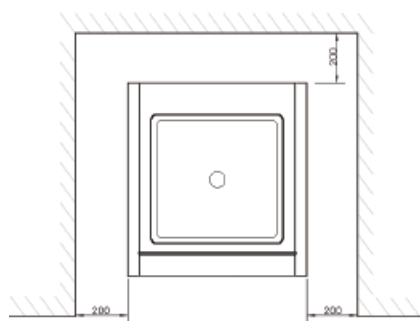


## 2、 Installation Procedure

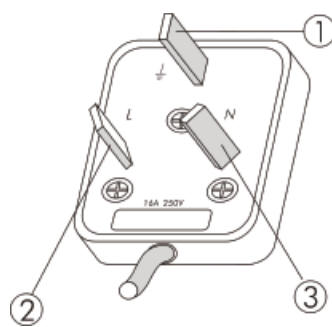
- The room used for the operation of the OP soft ice cream machine must be able to provide air that can circulate freely, to prevent over-heating. Therefore the distance to the machine must be at least 200 mm to the closest wall. The space where the machine is located should be kept clean, in order to prevent dust or other particles to be sucked into the machine by its fan. The machines with side exhaust fans shouldn't be placed in a row. Otherwise please use air conditioner or air draft to low the temperature.



**NOTE:** If the minimum room condition is not followed, it may affect the operation of the machine and its output capacity.



the machines placement



1 Ground line  
2 Hot line  
3 Neutral line

It is of great importance that the power supply to the machine is within the permitted range 198V-238V, with a current capacity 14A, also that the machine can be properly grounded. The cross-section area of the cable that is connecting the machine with its power source should be equal or over 1.5mm<sup>2</sup> and the length shorter than 6m.



Warning: If the supply cord is damaged, it must be replaced by the manufacturer its server agent or similarly qualified persons in order to avoid a hazard.

Warning: Always ensure that socket of the power source is properly grounded before connecting the machine.

After the installation is done, the machine should be rest for a day before starting to work.

#### Chapter 4 Product Introduction

##### 1. Main technical parameters

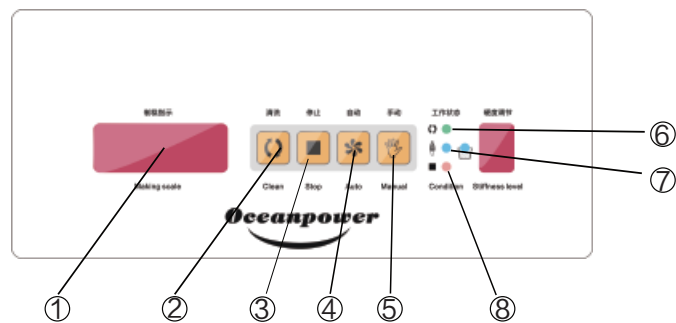
MODEL	Sunny-A18
Voltage	AC220/50Hz or 60Hz
Rated power current (A)	10A
Rated power input (W)	1452.5
Rated power consumption(kw.h/kg)	0.12
Compressor Capacity (W)	916
Stirring power (W)	550
Air blower power input (W)	98
Condenser	Air-cooling
Refrigerant	R22/R404
The refrigerant filling quantity(kg)	0.85
cylinder number	1
cylinder volume(L)	1.35
Hopper volume(L)	12
Capacity (L/h)	18
Working Temperature	10℃-38℃
Net Weight(kg)	107
Dimension(mm)	560x493x800

2、 Product parts

① Commonly used parts



Control panel



- 1、 Display of the motor current
- 2、 Clean button
- 3、 Stop button
- 4、 Button for automatic operation
- 5、 Button for manual operation
- 6、 Indicator for cleaning condition (green)
- 7、 Indicator for refrigeration condition (blue)
- 8、 Indicator for STOP condition (red)

Symbol



**Power Switch Illustration:**

Besides for normal operation, repair, and maintenance, the power switch is also used for emergency situation to prevent unintended machine poweron. Turn the power switch manually to the "OFF" position and the machine will get powered off immediately, no display available any more. To power the machine back on, push the power switch back to the "ON" position.

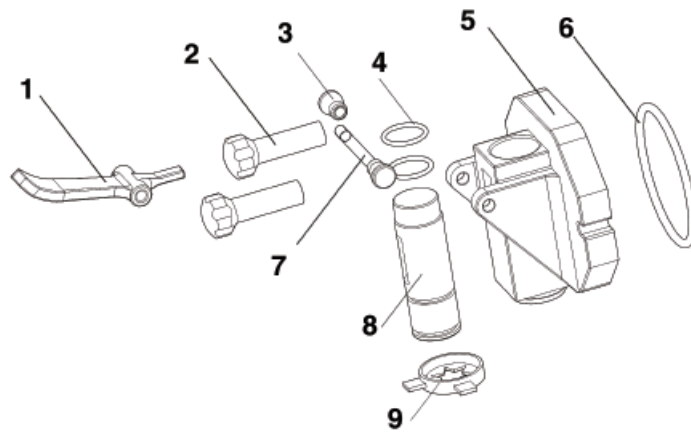


Model Sunny A18 will be powered on and start to run when the power switch is pushed to the right to the "ON" position; it will be powered off when the switch is pushed to the left to the "OFF" position.

**Hopper Refrigeration Switch Illustration:**

The hopper refrigeration function of the model A18 will be turned on and start to run when the hopper refrigeration switch is pushed to the left to the "ON" position; the function will get turned on when the hopper refrigeration switch gets pushed to the right to the "OFF" position.

②、 Discharge door assembly

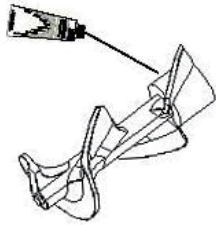


Item	Name	Quantity	Item	Name	Quantity
1	Distribution handle	1	6	O-ring	1
2	Hand Screw	2	7	Pivot pin	1
3	Pivot pin nut	1	8	Draw Valve	1
4	Draw valve O ring	2	9	Design Cap	1
5	Discharge door body	1			

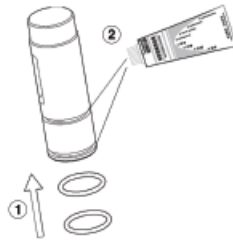


### ③、 Machine lubrication

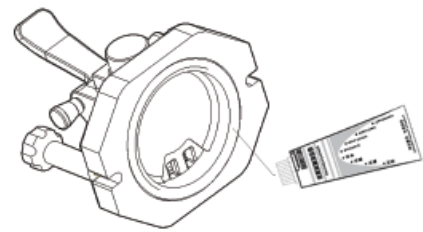
To disinfect and clean parts, put food grade lubricants on the following components before making ice cream.



beater lubrication



drawn valves lubrication



the discharge door lubrication

### 3、 The concept and function of the components



Discharge door body——For discharging and molding soft ice cream, can start the machine to produce ice cream



Cleaning——means auto-cleaning, the cylinder and the hoppers need to be filled with water, the green light indicates the motor is working



Stop——Will stop the machine. Remember that during cleaning or repair of the machine the machine should be in STOP condition, the red light indicates this.



Manual-operation——Will start the cooling cycle manually, which is suitable during high workloads, and the blue light will indicate that normal operation occurs.



Auto-operation——The machine will stop automatic, when temperature and hardness meets the configured condition. If the temperature rise, the cooling cycle will start automatically and the blue light will indicate that normal operation occurs.

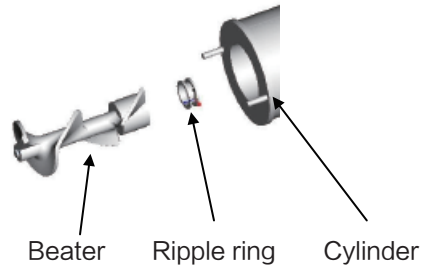


Motor current—— the screen indicates that the machine is working and the number indicates the current in the motor. When the configured number for the certain harness level is reached, then the machine will stop automatically; this number represent the resistance in the cooling cylinder.

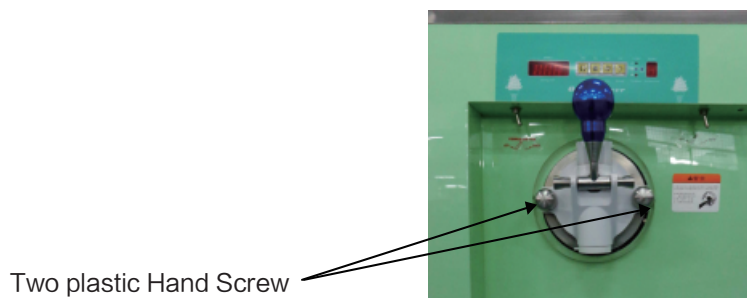
#### 4. Accessories Installation

##### ◆ Beater and Discharge door installation

Put a thin layer of lubricant on the end section of the steel shaft as showed in the picture and pull on the ripple seal ring. Insert the beater assembly into the cooling cylinder. When it is properly installed, then it will spring back if pushed inward.



•Put a thin layer of lubricant on the o-rings sealing the discharge door with the machine. To attach the discharge door to the machine, use the discharge door body to press up the springy touch poles. Finally aim so that the holes on the Discharge door body fit into the screws on the machine.



Finally, screw the hand screw tight, as is shown on the picture. Remember to control that the gap between the discharge door and the machine is small and that the O-rings is in place.

### Chapter 5. Preparation before Operation

#### 1. Machine Operation test

##### ◆ Material and equipment needed

Cleaning cloth-----Cleaning machine for inner and outer surface, blot moisture

Pulp container-----Stainless steel or plastic container for slurry and water

thermometer-----measure temperature of environment, slurry and soft ice cream

##### ◆ Operation Test

The machine consists of three independent power device, Stirring motor, Compressor and Cooling Fan.

- Push the CLEAN button, the stirring motor can work separately, then the beater begins to operate. Push STOP button to stop operating.
- Push the AUTO or MANUAL button to start the cooling process of the ice cream, stirring motor begins to work and 5 seconds later compressor and condenser operate. Condenser in the left begins to blow hot wind. Push STOP button, 7 seconds later the stirring motor stops.
- Lower the distribution handle to fill the cup or cone with soft ice cream.



Note:

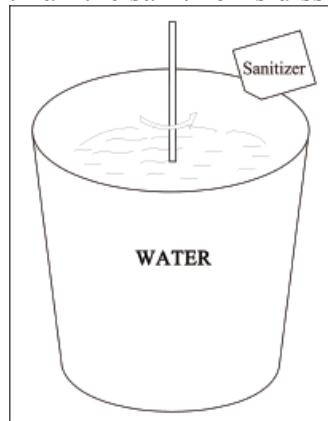
The cooling cylinders must be filled with soft ice cream mixture during operation. If not filled, then the frozen cylinder phenomena may occur, this may cause serious damage to the machine

## 2、 Cleaning and sanitizing

In order to ensure that the machine is clean, before it is used the first time its parts needs to be sanitized and washed. The cleaning process is also necessary as a daily routine after soft ice cream production has been done or if the machine has not been used for a long time.

### ◆ The configuration of the disinfectant

- Fill a 5 L container with water.
- Pour one bag of sanitizer into the water.
- Mix the solution for 2 minutes or until all the sanitizer is dissolved.



The main ingredients of disinfectant is  $C_3N_3O_3CL_2Na$ , referred to as SDC, which is Food Grade, to avoid harm to health, please do not use other products without the our company's confirmation.

### The use of disinfectant

· Disinfection of the parts can be done by soaking method and washing method for complete disinfection and sterilization. Disinfection shall continue for a period of time to kill harmful bacteria, fungi and viruses. According to the basic characteristics of different types of bacteria and viruses, disinfection time shall be more than 10 minutes.

· Immersion method is suitable for the detachable parts, such as beater, sealing ring, the disinfection components shall be in full contact with the disinfectant. Each part of discharge body should be decomposed as the smallest unit to disinfect.

· Washing method is suitable for hopper or cylinder. Pouring the disinfectant into these parts. For hoppers, use clean washing supplies to sterilize, such as towels and brush; for the cylinder, except of the method above, push "CLEAN" button to disinfect, finally press the "STOP" button to stop.



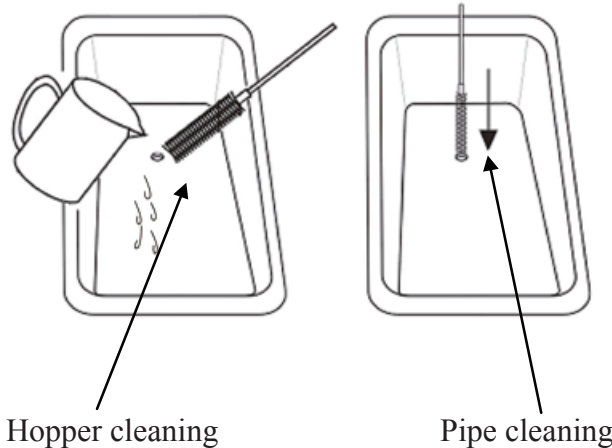
Note:

Always remember to be careful while handling the sanitizing powder or solution, since it may cause personal injury or irritation if inhaled or if it get in contact with sensitive parts of the body (like the eyes).

### 3、 Cleaning before operating

#### ◆ Cleaning of hopper and pipe

- This operation is done before making ice cream. The purpose is to remove residual dirt, but also to sufficiently dilute and discharge disinfectant residual liquid.
- Cleaning parts: hopper, feeding pipe, discharge body
- Fill a 5 L container with water, remove the air tube, so that the water can enter the cooling cylinder freely. Also, use the appropriate brush to clean pipe and hopper.



#### ◆ Cylinder cleaning:

- Turn on the machine, press CLEAN button, the stirring motor begins to run, making water to clean the inside of cylinder, after three minutes later, pull down the handle to wash and drain the water. push STOP button; repeat the same process for 2-3 times.
- The final cleaning water shall meet the health standards. After cleaning, reset the handle, press the STOP button.



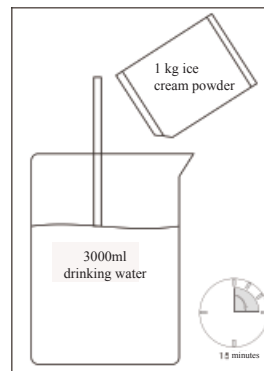
Warning: The temperature of the water used during cleaning, should never exceed 105°F(40 °C) since it may cause damage to the plastic parts and seal in the machine.

## Chapter 6. Making Ice Cream Mix and Soft Ice Cream

### 1. Making ice cream mix

Example: Using GELINAO soft ice cream powder

- Pour 3 L drinkable clean water into a clean container.



- Add 1kg our soft ice cream powder slowly while stirring the mix until it is totally dissolved.
- Let the mix rest for 15 minutes, the effect will be better if the mix is stirred during the rest.
- Pour the soft ice cream mix into one of the hoppers or put it into arefrigerator with a temperature of 41 °F(5 °C)– 45 °F(7 °C)

## 2. Making soft ice cream



### Warning:

It is prohibited to make ice cream if there's water in hopper or cylinder, otherwise the frozen cylinder phenomena will occur and this may cause serious damage to the machine. Drain all water in the cylinder, and use towel to drain water in the hopper.

1. Put the ice cream mix into the hopper, the mix should not be less than 7 L once, it will flow into the cylinder.
2. Observe the discharge door, when there's mix flowing out, push AUTO to start the process of ice cream.



when there's mix flowing out, push AUTO to start the process of ice cream.

3. Start the process of making ice cream, the stirring motor starts immediately, 5 seconds later the compressor operates, the blue light in the indicator of display panel light ups, hot winds discharges the left side, observe the display window, it will increases after about 4-5 minutes.
4. When the hardness reaches the set point, the compressor will stop automatically, 7 seconds later, the stirring motor will stop automatically. Then lower the distribution handle to fill cup or cone with soft ice cream.
5. After about 7 minutes later, the stirring motor and compressor begin to operate automatically to start next cooling process of ice cream. If you want to start early, push MUNUAL button.
6. After ice cream comes out for 16 seconds, the stirring motor will stop automatically. When the temperature is higher than set point, it will automatically restart the cooling process and stop when reaching set point.
7. To end the production of soft ice cream, the machine will come to a halt, clean and disinfect the machine according to the procedure. Finally, turn off the machine power.

## 3. Cleaning

When the process is over, exclude all the remaining mix in the hopper and cylinder, it can be placed for a while after stop operating, until melting and exclude again. Residual materials can be placed in a container, keep it 5°C–7°C in the freezer. next time it can still be used.

- After the residual material drained, add 5L of water into the hopper, so the water is stirred into the cylinder.
- Push the "CLEAN" button, stirring motor is running. After 3-5 minutes later, pressed down the handle and water in the tank is discharged into a container.
- Cleaning the hopper and other parts of machines.

- ◆ Repeat the process for 3-4 times



Before disassembling the discharge door, remember to stop and unplug the machine.

1. Pull down all the distribution handles, so they are in distribution position.
2. Unscrew the four handle screw and remove the discharge door from the machine.
3. Remove the o-rings
4. Unscrew the pivot pin nut and remove the pivot pin.
5. Remove the distribution handles and Distribution level and screw them apart.
6. Press out the drawn valves and remove Draw valve O-ring.
7. Pull out the beater assemble and remove the ripple seal ring.
8. Clean all the parts with lukewarm water and place them in a container with sanitizing solution for 10 min.
9. Rinse the parts in cold drinking water.
10. Dry the parts with air or a clean towel.



Remember to put a thin layer of lubricant on the different parts after they have been put in place.

## Chapter 7. Notice for Operation and Maintenance

### 1 Notice for use and preventive measures

#### ◆ Installation environment

1. Max relative air humidity 90%
2. Max height above sea level 2000m
3. Operating air temperature 10℃ -38℃
4. It should be protected from rain or direct sunlight, do not let the water or mix infiltrated inside the machine.
5. Avoid working in a dusty area or in places containing corrosive gases.
6. Avoid using the machine in locations with limited space and keep good ventilation around the machine.
7. Where the machine located should be no rat and pest infestation and do preventive work regularly.

#### ◆ Safety

1. Ensure good ventilation.

This air-cooled machine has exhausted a strong hot wind to protect normal refrigeration cycle when in working status. Users should pay attention to keeping good ventilation, it is very important to guarantee machine's performance and extend service time.

2. Maintain the rated voltage

It is of great importance that the power supply to the machine is within the permitted range 198V-238V. If the voltage should be outside the permitted range, then the machine safety protection will prevent the machine to start or damage the machine. Users should be aware of this situation and take appropriate preventive measures.

3. Power capacity of line

This machine is a high-power electrical equipment, its maximum working current reaches 12A. If the supply line is too long or line diameter too small, when the machine starts to work, pressure-drop of line

will be significantly increased, resulting in a decrease in the actual supplied voltage of machine. Which makes it difficult to start the machine, damage or even burn line, causing a fire. A separate supply line should be guaranteed when the machine using extracted power supply. The cross-section area of the cable should be over 2.5mm<sup>2</sup> and the line length as shorter as possible.

#### 4. Reliable grounding protection

Each machine's power plug is equipped with a standard ground terminal, with a ground mark. When leaving the factory, the ground terminal has had a reliable connection with the cabinet, ground connecting through grounding protection devices of power line. Before operating the machine, a effective and reliable grounding device of power supply terminal should be ensured to guarantee a reliable housing grounded and to discharge static electricity or prevent accident that may occur due to failure.

#### ◆ Connect Use

1. Use correctly accessories, such as cover of hopper, to guarantee product quality, safety and health.
2. Use fresh mix with reasonable proportion, maintain the fluidity of mix, let the mix rapidly into the cylinder. It is forbidden to add water into cylinder in the making process.

#### 2. Problems that may occurs during operation

The possible problems listed below may related with the raw material you use, different circumstance factors, power supply, etc. Please try to improve the environment and operate method to avoid such occurrences.

#### ◆ The machine do not operate normally without any indications.

1. Ensure that the power-supply to the machine is in order, the power switch is on and the voltage output is normal and well contacted. The specification and type of the power-supply should be according to the requirements, check the patch board whether contacted or burned deformation. In general, single-phase voltage 220V and in the range of 198V-238V.
2. Emergency stop button of the machine is not restored; please rotate the button clockwise to restore it to "on" position.

#### ◆ The hardness indication light does not work, while the operating light shows no failure and the machine is in the "stop" condition.

During following operating conditions the machine will automatically switch to a protective mode:

1. The absence of raw material in the container or cylinder the beater may freeze.
2. If too much moisture remained in the cylinder after cleaning it; the beater probably froze after being used.
3. If the voltage is below 198V, low voltage protection, if over 238V, high-voltage protection.
4. If the machine enters protective mode frequently, it is suggested that customer buy a AC voltage regulator (5KVA) to increase stability.

If one of the above-mentioned phenomena occurs, the machine will protect itself automatically and after 10 minutes will enter the stand-by condition. Or push the "stop" button to make the recovering process manually. If the ice in cylinder were not completely removed, the machine will remain protected or in stand-by after it been restarted. The voltage protection would remove automatically when the current is between 198V and 238V.

#### ◆ Start and clean normally, can not dispense ice cream after working for some time.

Such cases illustrate that the main control circuit board is normal. Beater motor not working properly is the failure reason. This problem can be solved by replacing start capacitor, the running capacitor or motor. The essential reasons for this phenomenon is motor's long-term working at a low voltage environment. It is suggested that the cross-section area of the cable that is connecting the machine with its power source should be over 2.5 mm<sup>2</sup> and the length shorter than 6m.

◆Can not stop automatically

1.Constantly in freezing mode without stopping automatically during the ice cream making process. Have to press the “stop” button to stop normally.

This situation may occur if the feeding to the cylinder is too small and therefore do not produce enough resistance, which the machine required for automatic stop. Check if the air tube is inserted correctly, the end with a hole should be downward. The solution to this problem is to remove the air tube so the flow rate of the mix in hopper freezing cylinder will increase. If the work is almost finished, press the “stop” button.

If the temperature is over 38℃, you should try to lower the temperature or you may have to stop the machine, to let it cool down.. If the compressor has not been properly cleaned for a long time, it may also result in over-heating, when this is the case, the dirt can be removed with high-pressure water.

2.The machine will not stop when pressing the “stop” button

The draw valve is in working condition or the induction pole can not restore due to abnormal pressure utensil. Please make the valve pole upward to restore or remove the abnormal utensil.

◆Ice cream is too soft or hard

This instance can be caused by several factors:

1. The hardness value is not properly set. Please adjust according to the requirement, 0 indicate that the hardness is lowest, 7 indicate highest.
2. Problem of material: please contact the supplier, replace the raw material that is used.
3. Beginning to extrude the mix before the refrigeration system stops. The making process is not finished; please extrude the mix after the machine stops automatically.
4. If there is too little mix or the refrigerating time too long, the ice cream will become too hard

◆Abnormal friction noise is occurs after making the cream for a short time, the machine can not make soft ice cream or mix after stop.

During the ice cream making process, the mix is frozen because of too high freezing point or too long refrigeration. This phenomenon is called “Frozen cylinder”.

When this abnormal thing happened, the mixing moment may increase, and it could cause damage to the decelerator bear. Sometime, it can cause “motor burn up”. To avoid, this, always use precise operation.

The cause of “Frozen Cylinder” and how to avoid it:

- 1.The mixing proportion must be according to the regulation in the manual, keep the consistence and do not use too much water.
- 2.Extrude all the water after cleaning the cylinder.
- 3.If the machine is used for a long time, this may cause the cylinder to freeze, since the machine will continue the refrigeration. If you do not operate the machine for more than 30 minutes, stop the machine for some time or extrude some ice cream and put it in the hopper.
- 4.No mixing in the hopper will usually cause the cylinder to freeze, since the machine will keep refrigerating. Add mix regularly to prevent this problem.

To fix a frozen cylinder, proceed according to following procedure.

Turn off the machine for 20 minutes with the use of the “stop” button or the Emergency stop switch. Thereafter insert the air tube backward and close the mix inlet hole, start the machine. From the temperature raise that will occur the ice in the cylinder will melt. Be sure that you have extruded all the water in the cylinder and put back the tube to the right place before start making ice cream.



◆Leaking of valve brim

If a fixed bolt of valve is loose, tighten it fully and remember to keep the clearance around the valve the same.

◆Leakage of mixture from the piston, or unwanted mixing of the flavors

The sealed ring is defect or uninstalled, the piston in middle position whose structure is different with the other side a special assembled sealed ring should be used, please install and use correctly.

◆Dew formation on board, the base of machine is wet.

This is a normal phenomenon that is caused by the freezing process. It comes from the air humidity and should be disposed regularly.

◆Mixture or ice cream leaks from the discharge hole

The discharge hole leaves some space for transition to ensure good shape of ice cream, the residual material will melt. Please use the drip tray properly and clean it in time.

◆Refrigeration system out of work

If the machine exposed for abnormal operating conditions, such as the circumstance temperature is too high, run without cease for a long time, ventilation is jammed, etc. The automatic refrigeration system of the machine may suddenly be in the condition of safeguard and stop operating. This indicates that the limit of the machine is reached, the PTC system of condenser will be in the condition of automatic safeguard and stop operating. If this happens, then the machine must be able to cool down until the temperature of the normal range is reached and then normal operation can continue.

### 3. Maintenance

Clean the inside and surface of the machine according to a fixed scheme, this includes wiping off dust and remove substance attached inside of the machine. You can use clean water, brush, dishcloth, etc. When cleaning some detergent and aerosol can also be used. Liquids that are easily ignited such as alcohol, gasoline, etc. Or poisonous organic solvent that may risk of poisoning should not be used because of the risk of burnt or damage of the inside or outside surface of the machine.



warning:

All maintenance, repair must be done in power-off condition, please assure that the plug is unplugged before opening the shell of the machine.

1. Remove the protecting cover around the machine, drip tray lid, etc. When maintaining. Clean the inside of machine including the compressor, pipe path, base assembly and radiator of condenser etc.
2. Dispose the ice cream feculence from the front panel of the machine.
3. Treat pest and rat disasters inside the machine, if necessary adopt corresponding measurements.
4. Scrub away dust or feculence inside of the machine with dishcloth or detergent; wash the radiator of condenser with compressed water. Be sure to prevent water from entering into the electric accessories. After cleaning, dry it with compressed air.
5. Measure the condition of insulation with 500VMΩ meter. Especially between the outside power-supply wire and the machine shell, motor unit, fan, the inside power wire of compressor and the machine shell. In general, the normal resistance should be over 20 MΩ.
6. Check if the inner accessories are loose or rusty. If loose reinforce it and if rusty remove the dust with antirust. When removing rust, try not to taint the strap or other rubber accessories.

7. Do not touch the electric accessories, expansion valve or other adjusted parts like refrigeration switch or valve door during cleaning. After the electrical cover and the heat preservation pipe are maintained, restore it in place.

8. After finishing the inner cleaning, please put the board in place, tighten the screw and install the buckle cap, scrub the surface and clean and then the good care for the machine is finished.

#### 4. The selection of spare parts

Parts instruction:

1. The package of the ice cream machine you purchased includes some free attached fittings. The including fittings and parts equipped on the machine and can easily be ruined, so be careful. The quantity of the fittings may meet your requirement for a long time but it is still suggested that you buy a proper quantity of parts that can easy to be ruined, according to working requirement.

2. When the machine is ruined and needed to be maintained, the maintenance fittings needs to be replaced if ruined. During the guarantee period, the manufacturer will supply the maintenance fittings freely, but then the ruined fittings should be returned. After the guarantee period expired then you have to pay for the fittings.



when ordering parts please perform the following procedure: Fill in the model of machine, the serial number of the factory, the name and numbers marked on the specific parts. This is to simply the consignment task and ensures you will receive the correct parts on time.



Note: Unprofessional repairs may expand the problem and create difficulties formal repairing. If power-supply is on, then the drive motor and the electric system may result in personal danger. Operation without caution can lead to personal injuries and serious accidents may occur with lethal consequences.



Note: If the user examines and repairs the ice cream machine's malfunctions without the authorization of Our Company during the guarantee period, the free service supplied by supplier will become invalid.