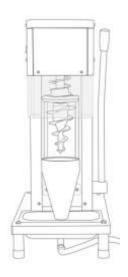
Frozen Yogurt Blender

Operation Manual



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I Usage of Ice Cream Blender

This frozen yogurt blender is a new, high-grade, and milli-type model, newly developed by our company. Made of stainless steel, this machine is hygienic, beautiful and easy to clean. It adopts high-quality high-speed beater motor with low vibration and low noise. It is mainly used for mixing of hard ice cream or frozen yogurt or milk with frozen fruits. And it is suitable for cold drink chain stores, bars, fast food store and other entertainment venues.

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

II Safety Attention

Please read following instruction before use the machine:



Attention:

- ★This machine must be reliably grounded; it is not allowed to share the socket with other electrical appliances.
- ★The machine should not be tilted more than 10 degrees during the working process.
- ★When machine's plugged, it is necessary to put on the plexiglass protective cover on. Please do not put your hands and hard objects into the mixing range of the auger otherwise it may harm the body or the machine seriously.
- ★The machine should be unplugged and cleaned after each use. After cleaning, wipe it off with a towel. Wipe it off with a wet towel. Do not rinse directly with water.
- ★This machine is strictly prohibited for minors.

III Work Condition

- (1) Surface: Place the machine on a stable surface to ensure that the machine is vertical level
- (2) Grounded: Connect the power supply with a reliable grounding, and voltage requirements on the machine rating label

Attention: Low ambient temp, proper ventilation, steady voltage, clean conditions will make the machine has a higher efficiency, less electricity consume and long life.

IV Installation

- 1. Open the box
- 1) Unpack and inspect
- a. Cut off the wrapping tape
- b. Open the wooden case with hammer and screwdriver
- c. Remove the foam
- d. Inspect carefully whether there is defective appearance or not
- e. Check the accessories with packing list.
- 2. Installation
- 1) Location select

Place the machine on a level counter that is stable and strong enough to safely support its weight.

- 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



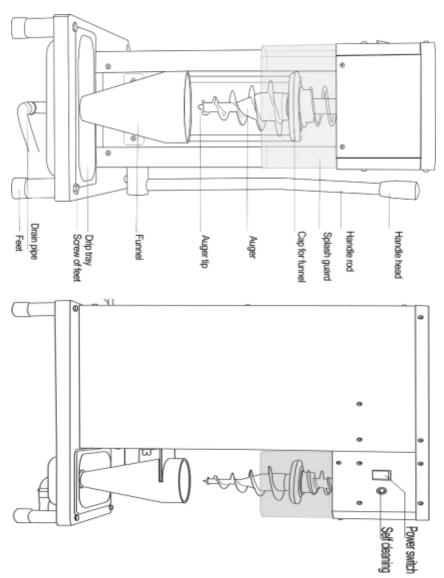
For safety, ensure the ground connection is in good condition. All the exterior wires and other appliances must confirm with national standard.

3) Water input and drain output

Put the inlet pipe into clean and clear water, and put the drain pipe into the drain bucket.

V Operation Instruction

1. Appearance introduction



2. How to make swirl ice cream

Once you have the equipment and we suggest you make swirl ice cream as follow

1) Clean up

Before making swirl ice cream, clean this equipment with wet rag. The specific steps are as follows:

- a. Make sure unplugged
- b. Remove funnel, put it in a tank with water and food-grade sanitizer, wash until clean, then use dry rag to dry the shield
- c. Clean the auger with wet rag until clean then use dry rag to dry
- d. Clean other panels of this machine with wet rag then use dry rag again
- e. After clean, put the funnel back

After daily operation, you may have to remove the shield and fenders to clean them thoroughly, clean mixer for hygiene reason.

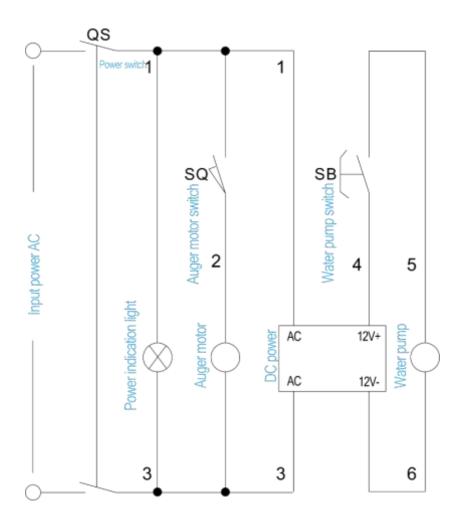
- 2) Operate
- a. Plug in to reliable power supply which meets requirement on rating label
- b. Make sure smoothie lock on funnel is open
- c. Turn on Power Switch, red LED light of switch is on
- d. Put prepared hard ice cream (recommended at-12 $^{\circ}$ C) into funnel, about 1/2 volume of the funnel
- e. Put frozen fruits into funnel, fruit slice diameter 15- 20mm, to 1/5 volume of the funnel
- f. Pull down the handle, funnel rises up, auger starts mixing in the funnel, keep mixing for 20 seconds
- g. Keep pulling down the handle, and swirl ice cream is dispensing from the mouth

- of funnel, let all ice cream out
- h. Pull back the handle, funnel down, auger stops
- 3) Self-cleaning
- a. Make sure water input pipe into clean water bottle
- b. Make sure drip drain outlet pipe goes to drain or trash tank
- c. Press Self-Cleaning button while pull down handle, clean water goes into funnel and washes auger
- d. Keep pressing button and pulling down handle until funnel and auger are clean
- e. Release the button, pull back the handle

VI Troubleshooting

Problem	Possible cause	Solution
	1.Voltage too high or too low	Voltage stabilizer
Machine cannot	2.Power supply	Re-plug
work	3.Switch broken	Replace switch
	4.Motor failed	Replace motor
Frequently shut down	Input voltage and hertz problem	Voltage stabilizer
Loud noisy and	1.Machine on a bumpy surface	Place machine on a stable surface
vibration	2.Parts on machine loosen	Adjust parts and tighten them

VII Electrical Diagram



VIII Packing List

No.	ltem	Qty
1	Frozen yogurt blender	1 unit
2	Operation manual	1 pc