

1.Introduction

1.1Manufactory

Manufactory information can be known from nameplate or manual cover or back cover.

1.2Operator

Based on different applications, there are two kinds of operators:

User

In accord with Health standard people trained complete techniques, known all to distribute slush have below ability after reading this manual:
Place and change slush machine
Distribute slush correctly
Clean slush machine

Specialized technical people

Studied this manual and trained how to install ,use and maintain this slush machine;
When serious fault, can repair the slush machine and know this manual well;
Master all information of this manual and can explain the diagrams and graphs correctly;
Know important hygienic knowledge well, prevent accidents occurring, know technical and safety standard;
Have experience to serve this kind of slush machine;
Master treatment measure to emergency, find separated safety device and use the machine correctly;



People are banned to use the machine who do not accord with above requirement.

1.3 Manual distribution

Users have to read this manual carefully before using.

1.3.1Function and content

Offer vital information of using and installing.

1.3.2.Who to read manual

Users and specialized technical people.

This manual is an inseparable part of the machine, so it needs to be delivered to another purchaser when sold.

1.3.3.How to keep manual

Manual has to be placed nearby machine and keep intact and clear.

2.Machine description

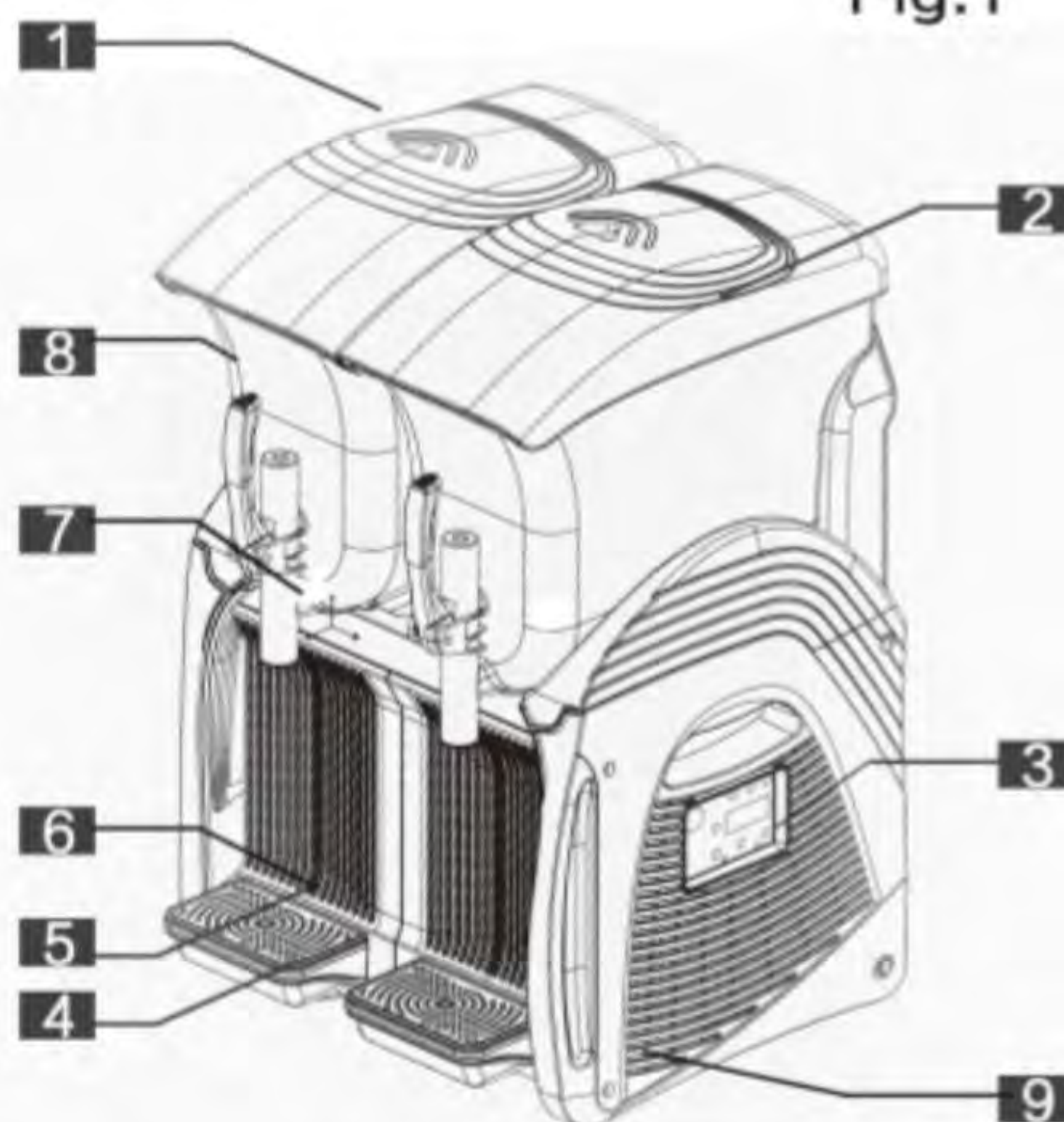
2.1Usage

This machine is specialized used for making slush and cold drink. If used to make dairy and other foods, bowl material temperature needs to be tested and abide by the machine' s current regulation and standard.

2.2Main component

- 1 Material bowl roof
- 2 Material bowl
- 3 Control panel
- 4 Water receiver
- 5 Water receiver cover
- 6 Water receiver buoy
- 7 Tap
- 8 Handle
- 9 Bottom angle

Fig.1



In this manual, below items mean as below:

- | | |
|----------|--------------------------|
| MSLD-12 | One-bowl slush machine |
| MSLD2-12 | Two-bowl slush machine |
| MSLD3-12 | Three-bowl slush machine |

2.3. Technical data

Remarks: Volume and weight are approximate number.

Item	MSLD-12	MSLD2-12	MSLD3-12
Size LxPxA-(cm)	36X42X82	58.5X59.5X98.5	78X42X82
Gross weight (kg) (Bowl empty)	46	66	82
Power (W) Input(W)	See nameplate		
Voltage (V)			
Temperature	Min, 20°C/68°F Max, 32°C/89.6°F		
Cylinder	1	2	3
Cylinder volume(L)	12	24	36
Noisy	<<70 dB		
Climate type	N		

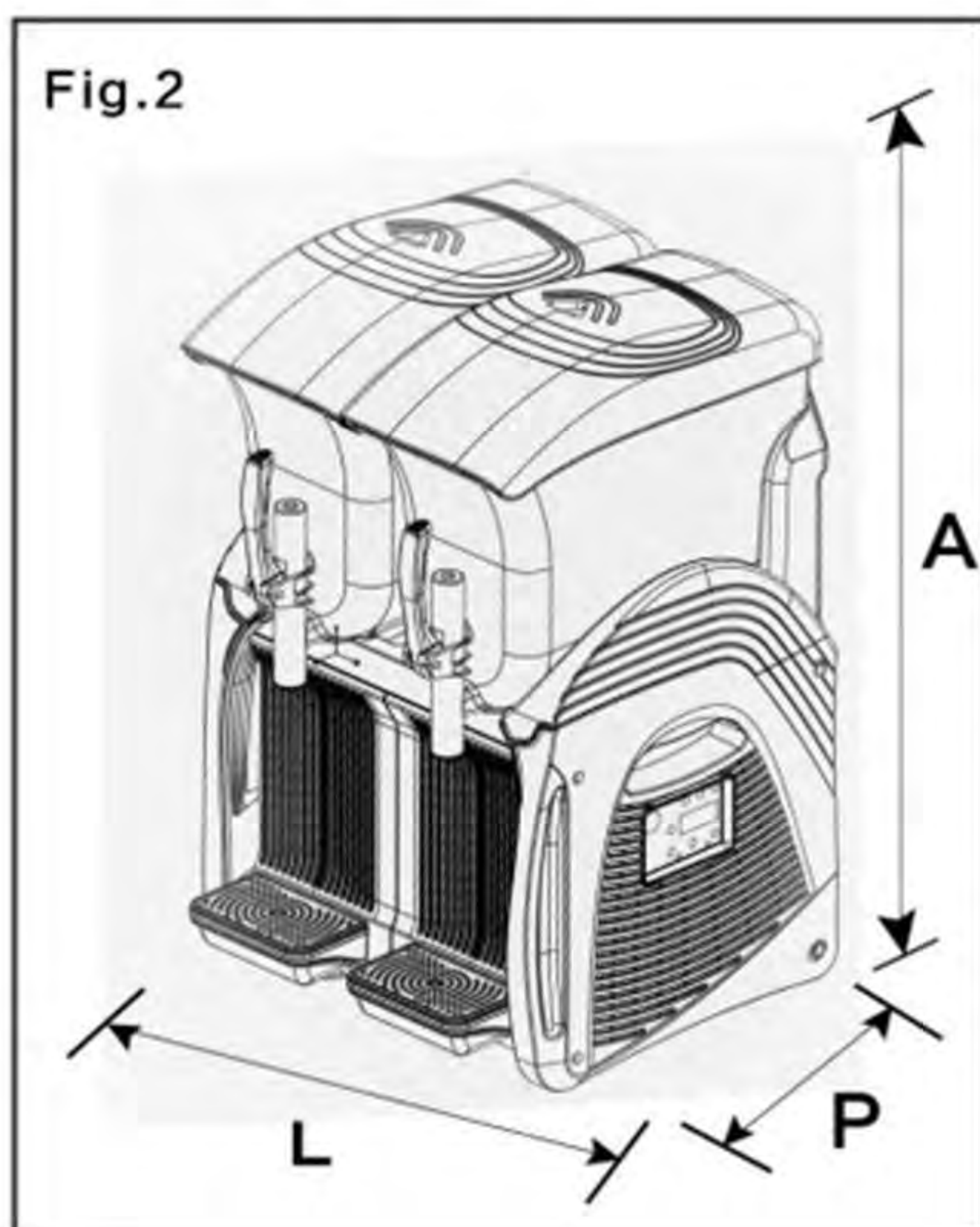


Manufactory has right to change and will not notice specially.



Any change or increase has to be approved and executed by manufactory .

Fig.2



2.4. Control panel

Fig 3



On/Off



Bowl Button



Display



Page up or night mode



Page down or day mode



Light or work change



Set up

3.Safety manual

Slush machine parts and condensators installation, slush machine troubleshooting, exclusion and maintenance have to be operated by manufactory professionals or people who have related experience.

Without experienced people monitoring or guiding, slush machine can not be used by body disabled, sense disable, mental disable people, lack of experience and knowledge yet; children yet.

Children need to be taken care nearby the machine.

When machines wire is broken, they have to be replaced by manufactory professionals or people who have related experience.

When machine scraped, it has to be delivered and handled by related authority institution.

4.Transportation and storage

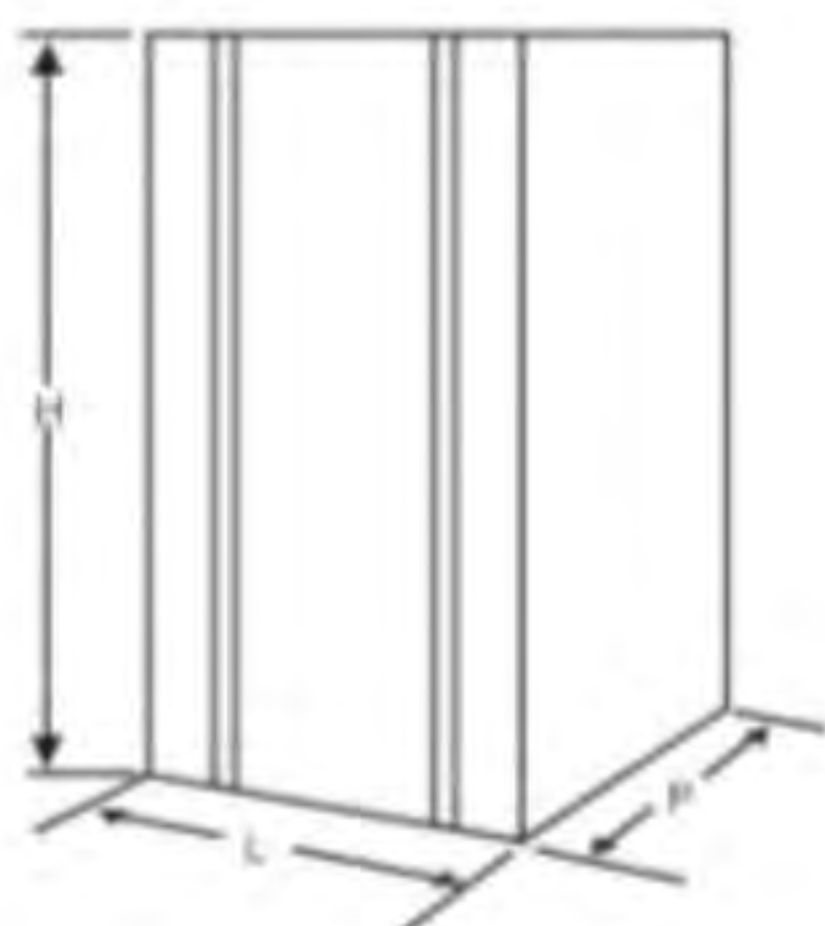
4.1Packing

Packed by plywood box, contoured foam and collet.

Packing size(approximate)

	Width (L)	Deepness (P)	Height (H)	Weight
MSLD-12	385 mm	595 mm	985mm	46 kg
MSLD2-12	585 mm	595 mm	985 mm	66 kg
MSLD3-12	845 mm	595 mm	985 mm	82kg

Fig.4



Remarks: packing size and weight is approximate.

4.2Transportation

Keep upward and carry it by two people at least.

4.3Storage

Remarks: please do not exceed three layers.

Fig.5



5.Installation

The slush machine has to be installed in door with hard and plain ground under enough light and ventilation. (Ground inclination can't be more than 2°)

5.1Parts list

After cleaning and disinfecting, all indicated parts in manual have to be add lubricating oil.

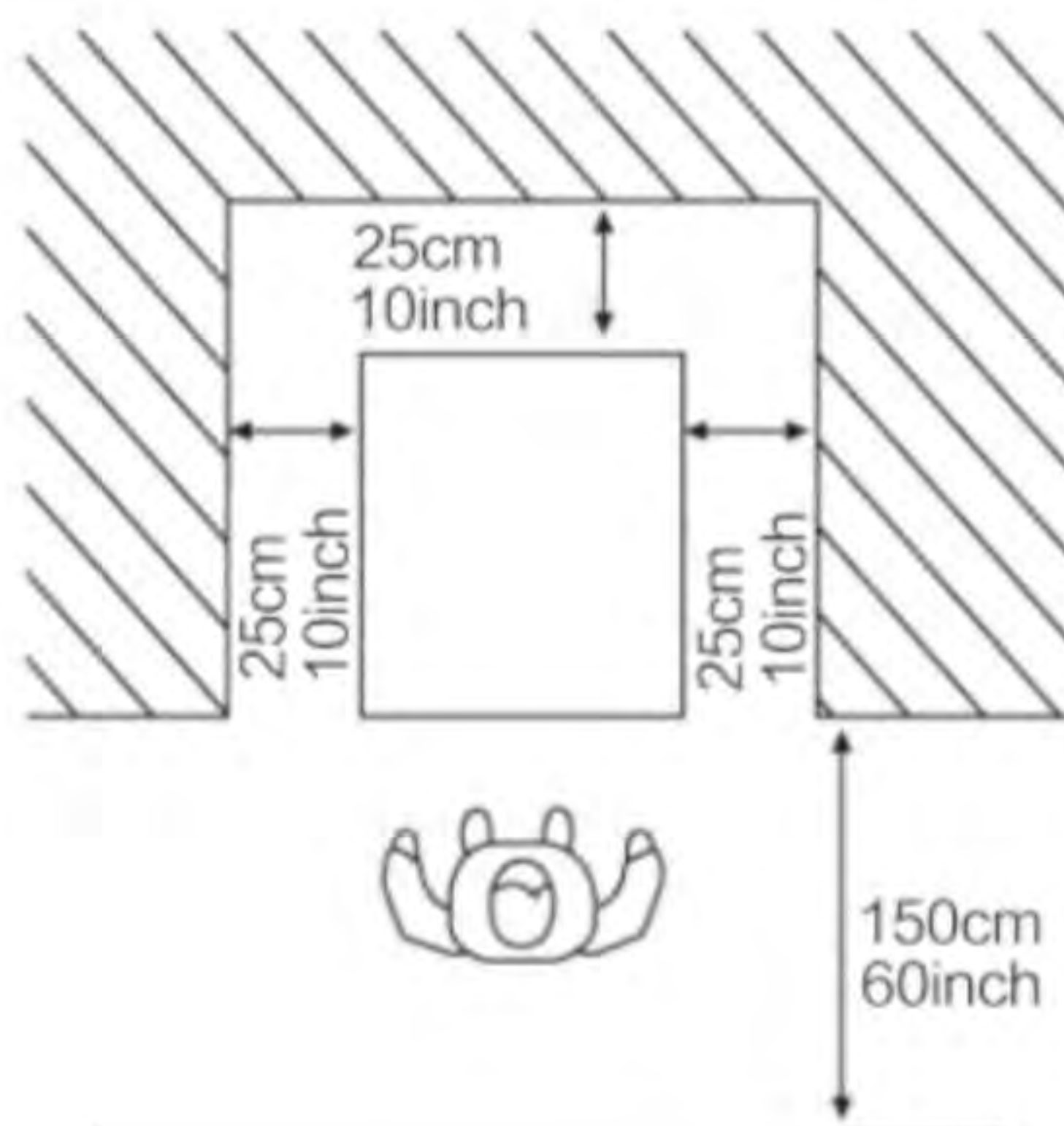
5.2Position to install

Installation position have to planed in advance; Installation place have to be hard and plain.

Installation condition is enough light and ventilation and clean. Power socket is also needed.

Installation distance from other objects see below figure 6.

Fig.6



5.3 Handle package material

Handle packing material separately under local rules and we suggest keeping it to repack and ship in future.

5.4 Connect power

Ensure slush machine is off before connecting power. Then plug in to connect power.

Data can be referred from machine back nameplate.

Warning: Socket has to be placed within user touching distance in order to can unplug quickly when emergency without using other tools.

6. Operation

Before starting machines, check its function if normal.

6.1 Prepare material and stir evenly

only water is not enough



Fig.7

Operate under manufactory directive:
Dilute and stir concentrated liquor with water in a container.
Mixture sugar content should be within 13-18. Lower content will break screw paddle and gear motor.

Take the cover based on below directive, see Figure 8.

1. Lift front part of cover;
2. Push a little to lift whole cover;

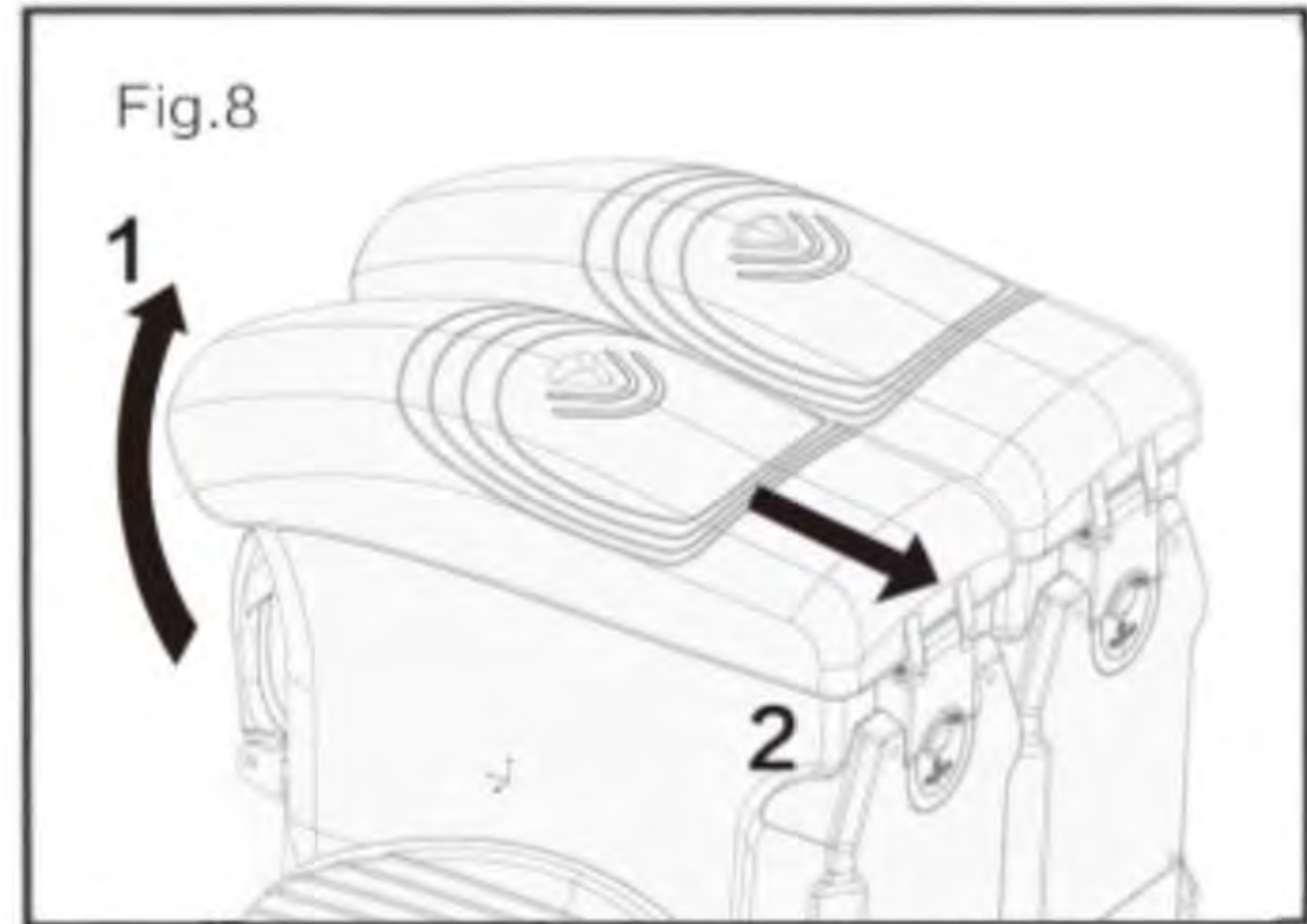


Fig.8



Warning: please do not open the cover by force.

Hot liquid can not be put in (hot liquid means degree exceed 25 degree).
Material level can not exceed maximum height level see Figure 9.

Fig.9

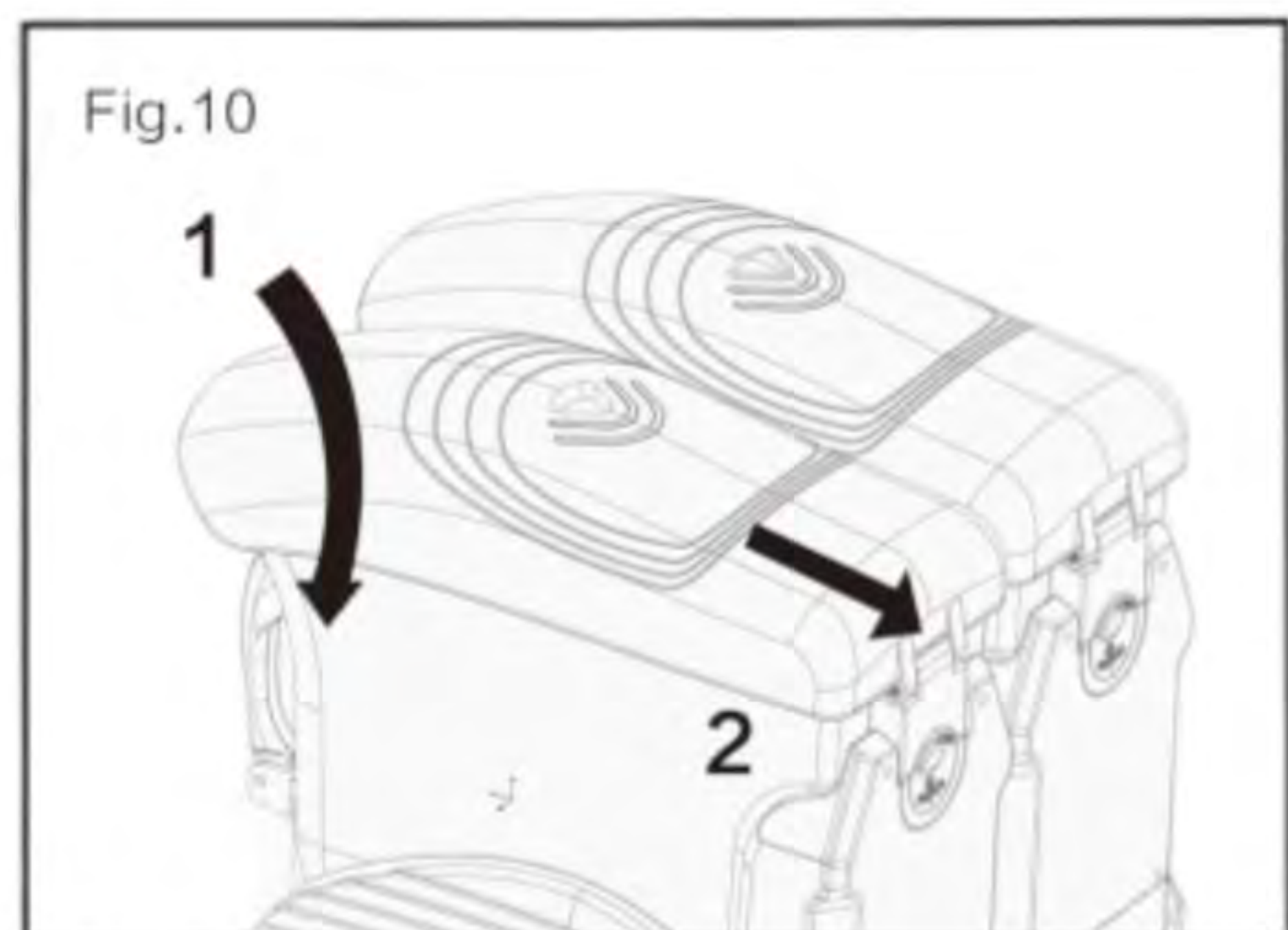
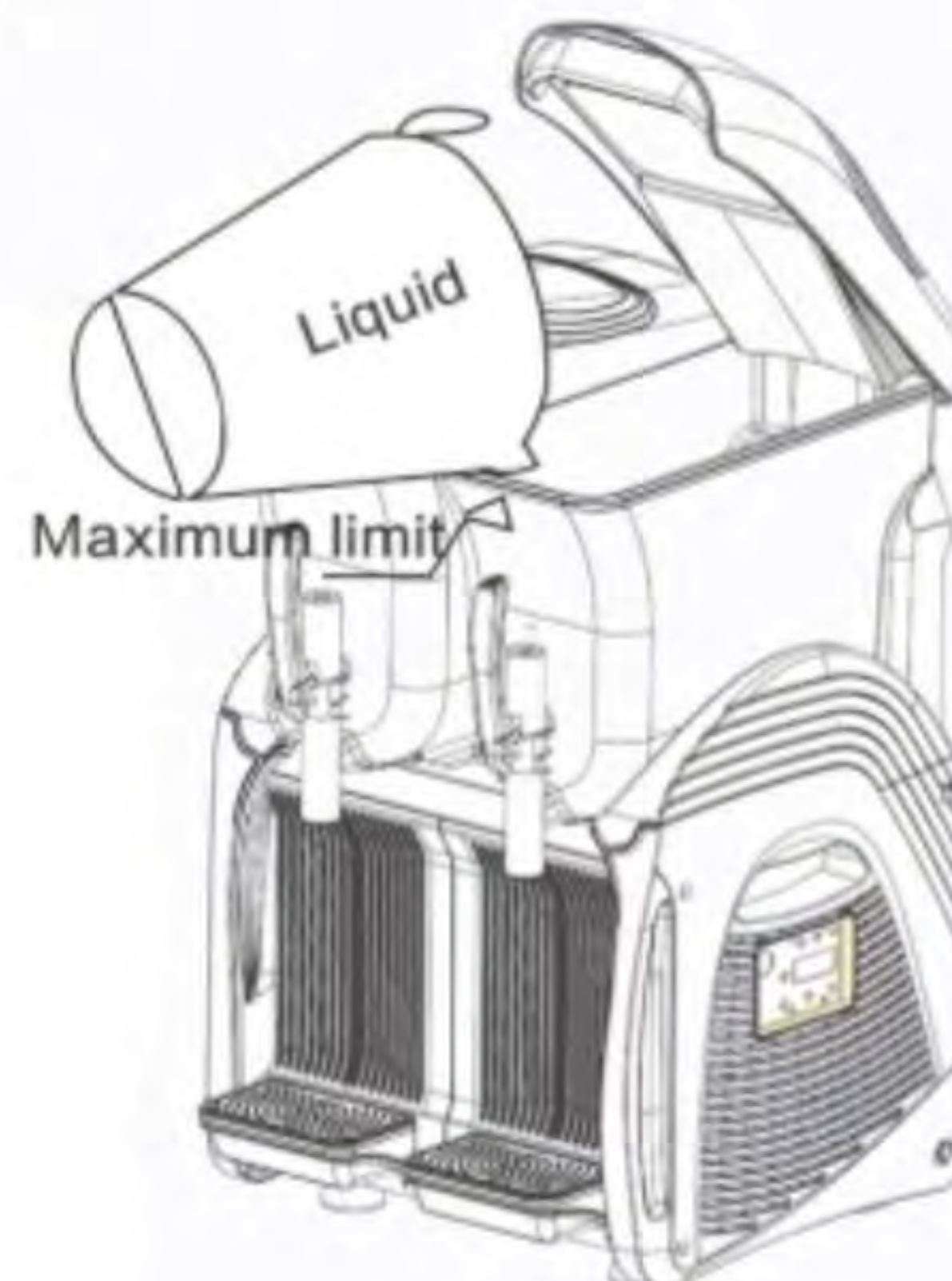


Fig.10

Cover after putting material



Warning: Before connecting power or starting machine, put material to bowl. Material can not just be water.



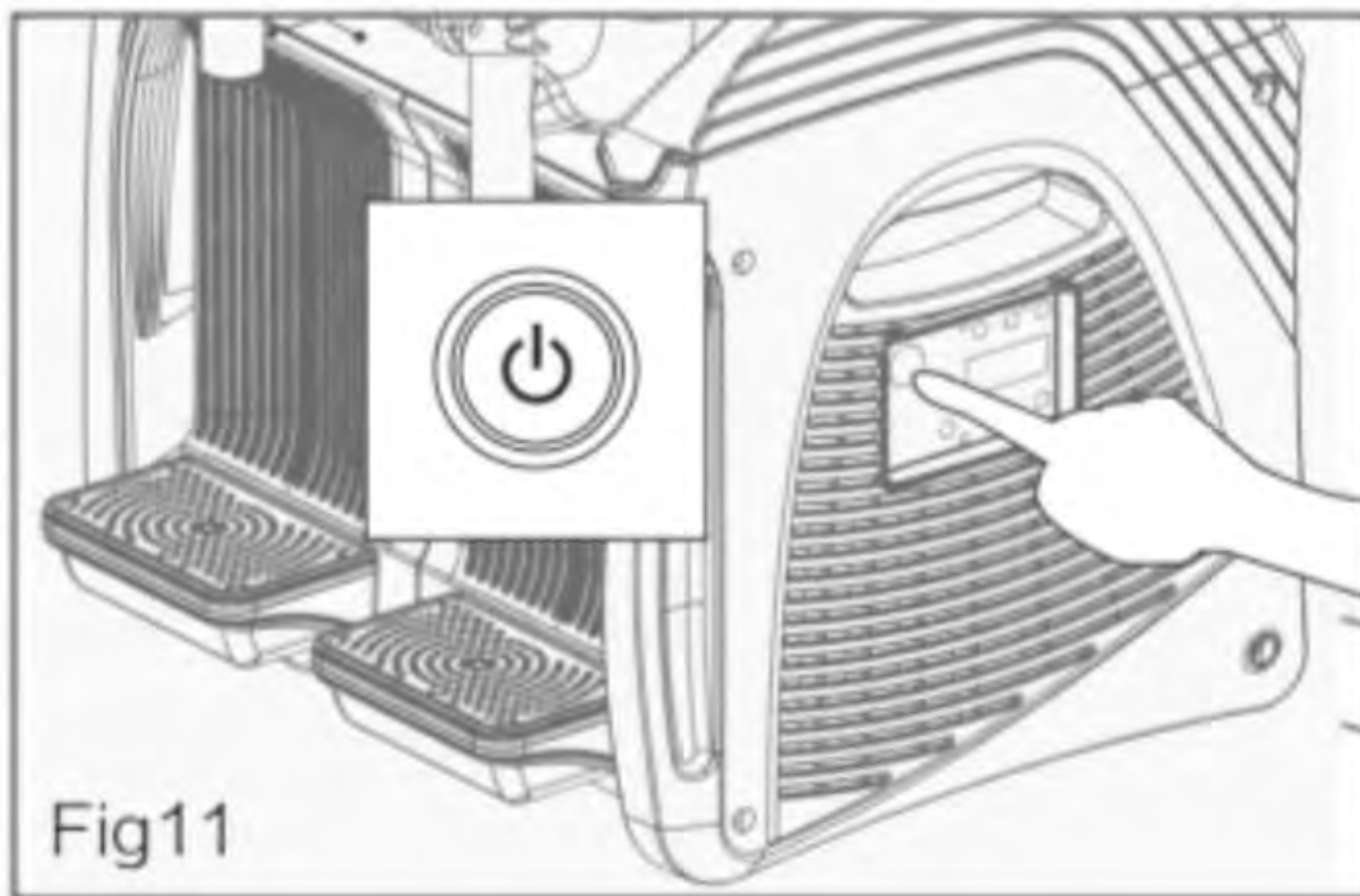
Warning: Banning putting hand in bowl when machine working.

6.2 Start machine

This manual just explain right bowl as example. Other bowls operations are the same based on related their button.

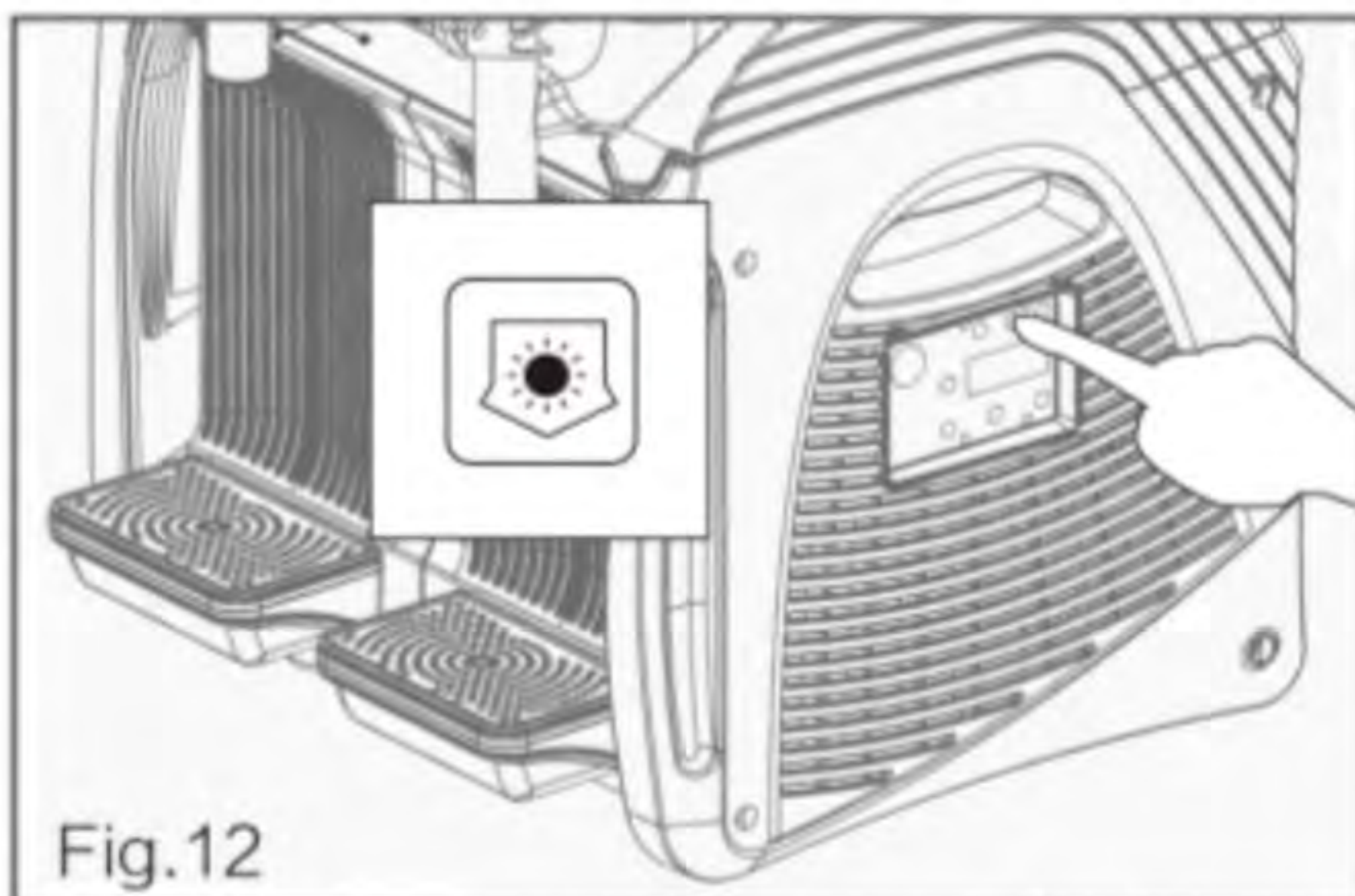
Operate as below directive:

Press  to start machine, see Fig.11.



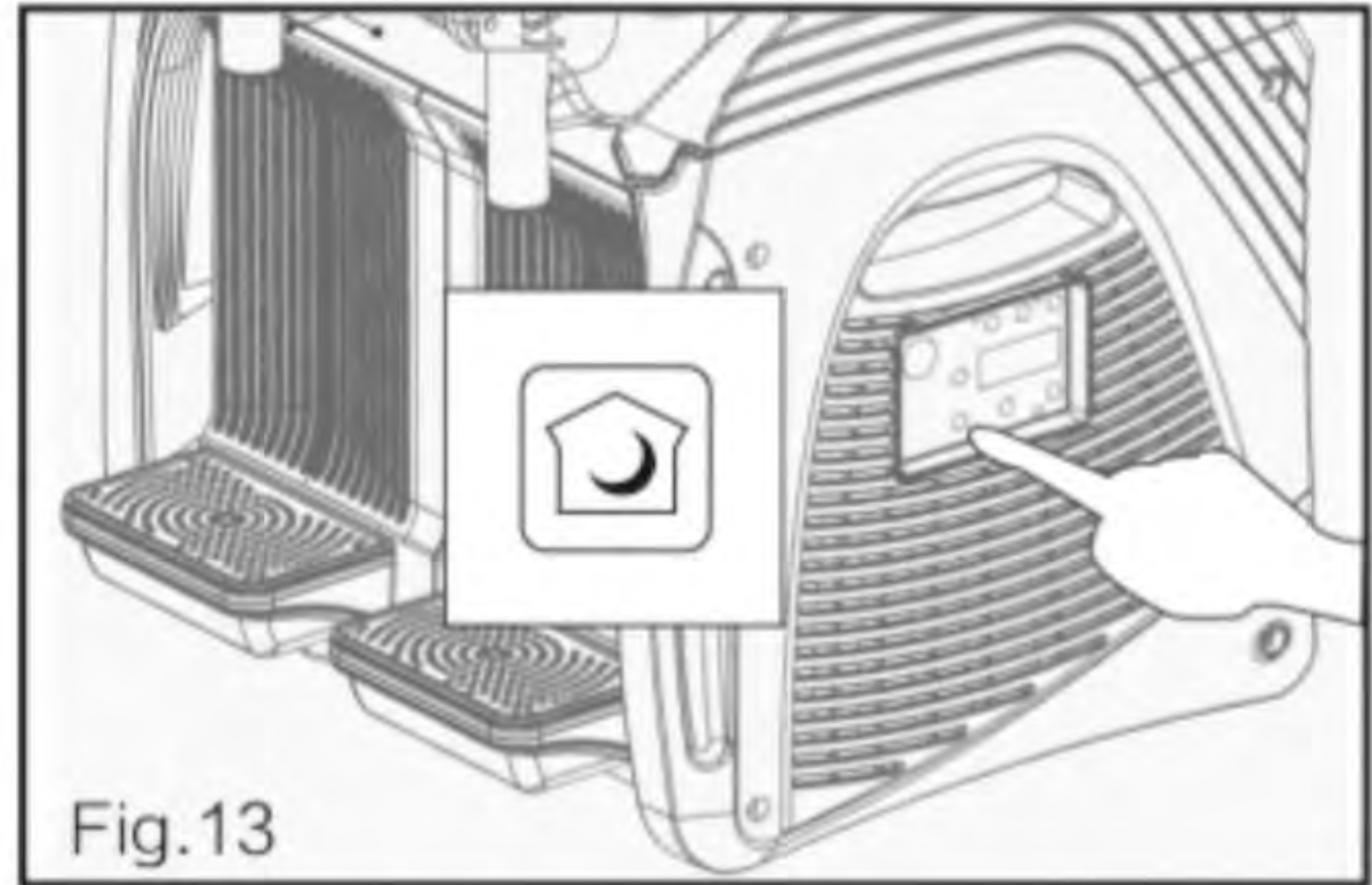
- Day mode

Press  3 seconds to open day mode, see Figure 12.



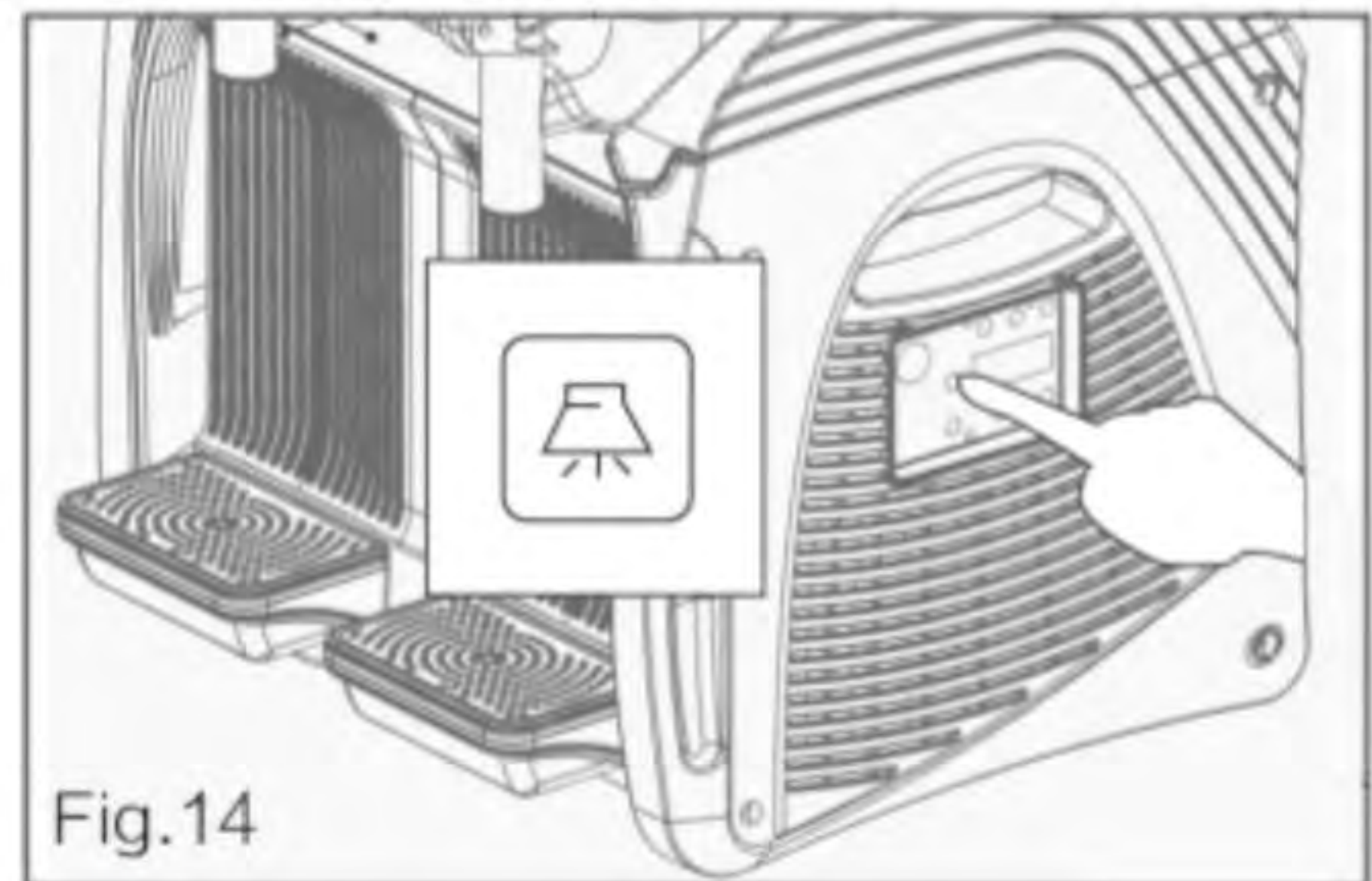
- Night mode

Press  3 seconds to shift all bowls to retain freshness, and temperature is +1°C to 4°C, see Figure 13.



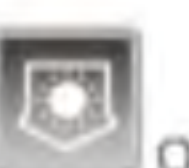
- Shift working state

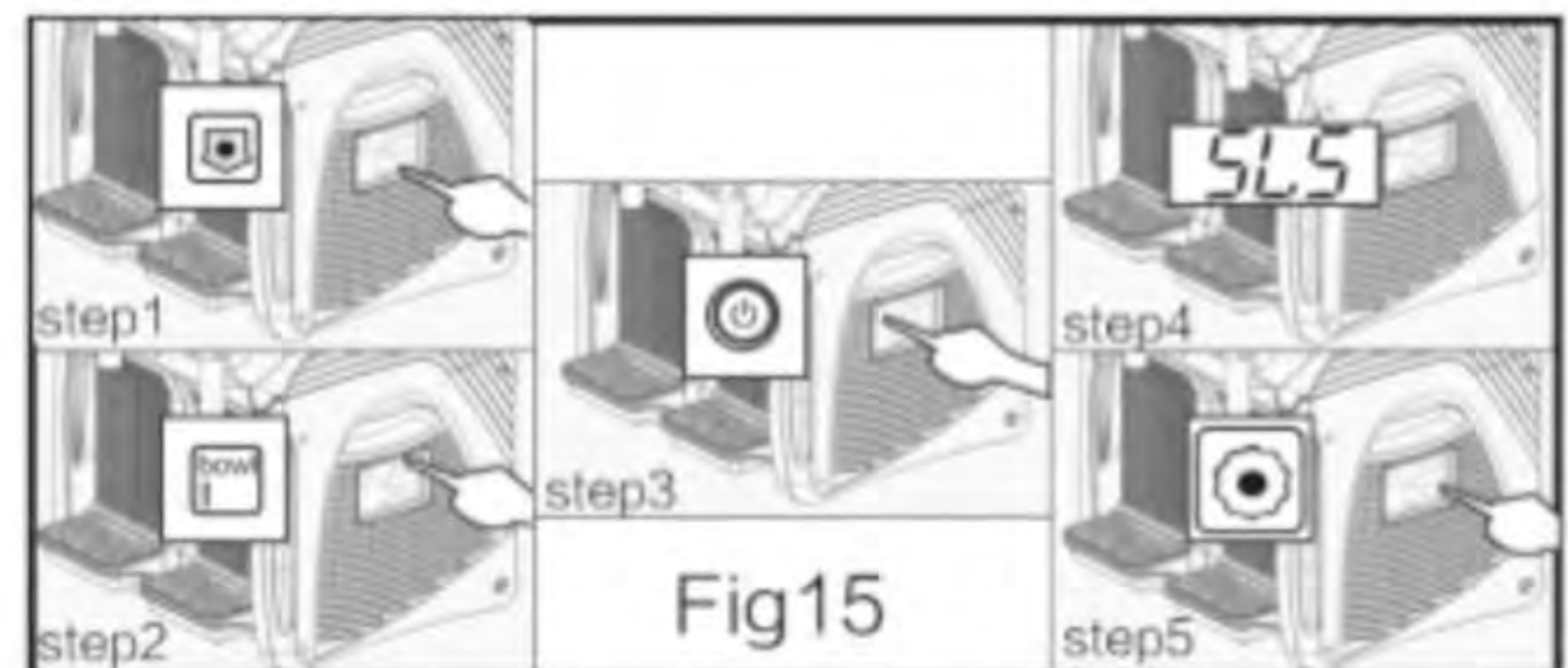
In day mode, short press  or  or , then short press , corresponding bowl working state can be changed in turn, and corresponding display shows SLS, JUE, CLR and OFF four working states, see Figure 14.



 SLS... Slush
JUE... Juice
CLR... Cleaning
OFF... Stopping

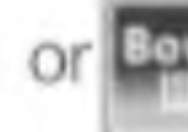
6.3 Make slush

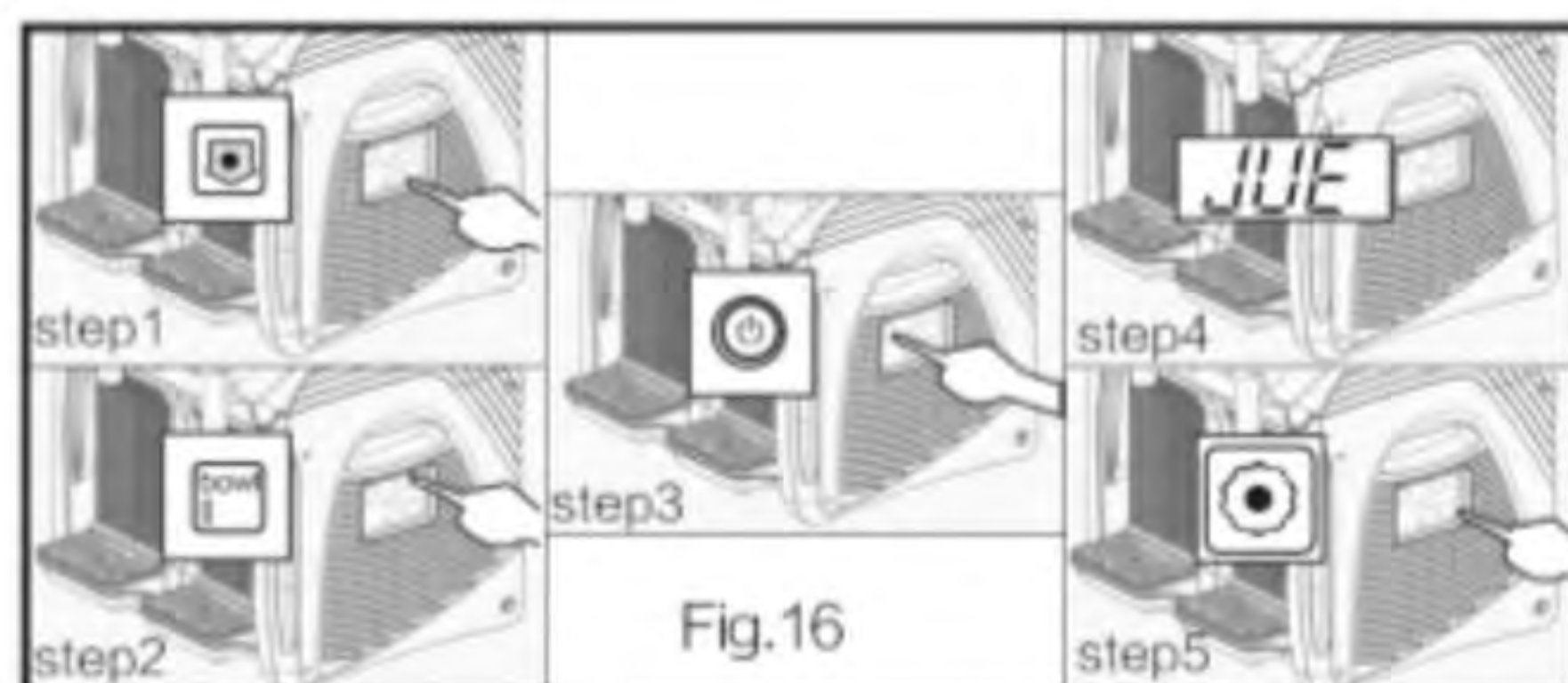
In day mode( on), short press corresponding bowl (,  or ) , then short press  until display shows SLS,  press confirm, see Figure 15.



 Under this mode, machine working temperature within -6°C ~ -2°C.

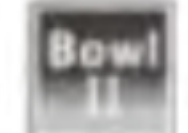
6.4 Make cold drink

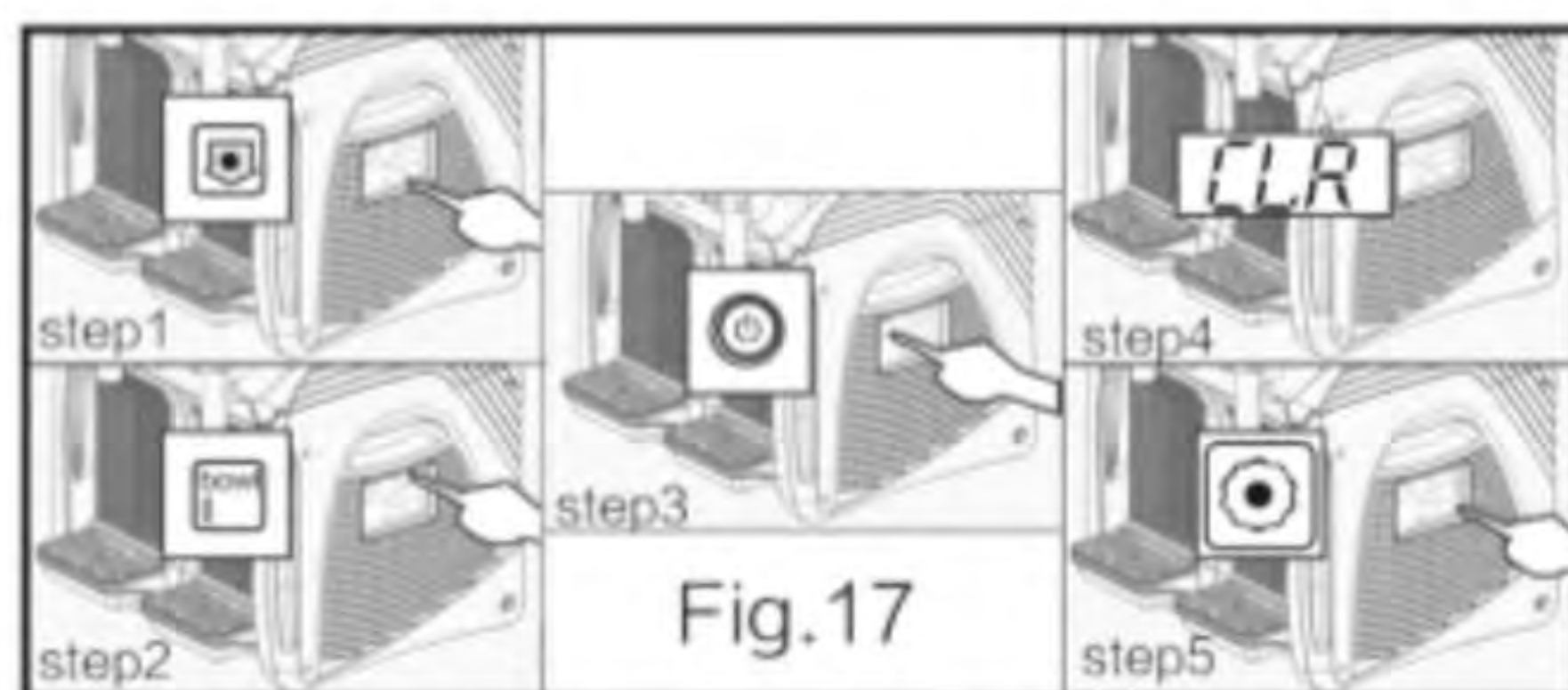
In day mode ( on), short press corresponding bowl ( ,  or ), then short press  , until display shows JUE, press confirm  , see Figure 16.



Under this mode, machine working temperature within +1°C to 4°C

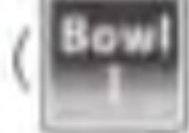
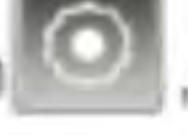
6.5 Easy to clean state

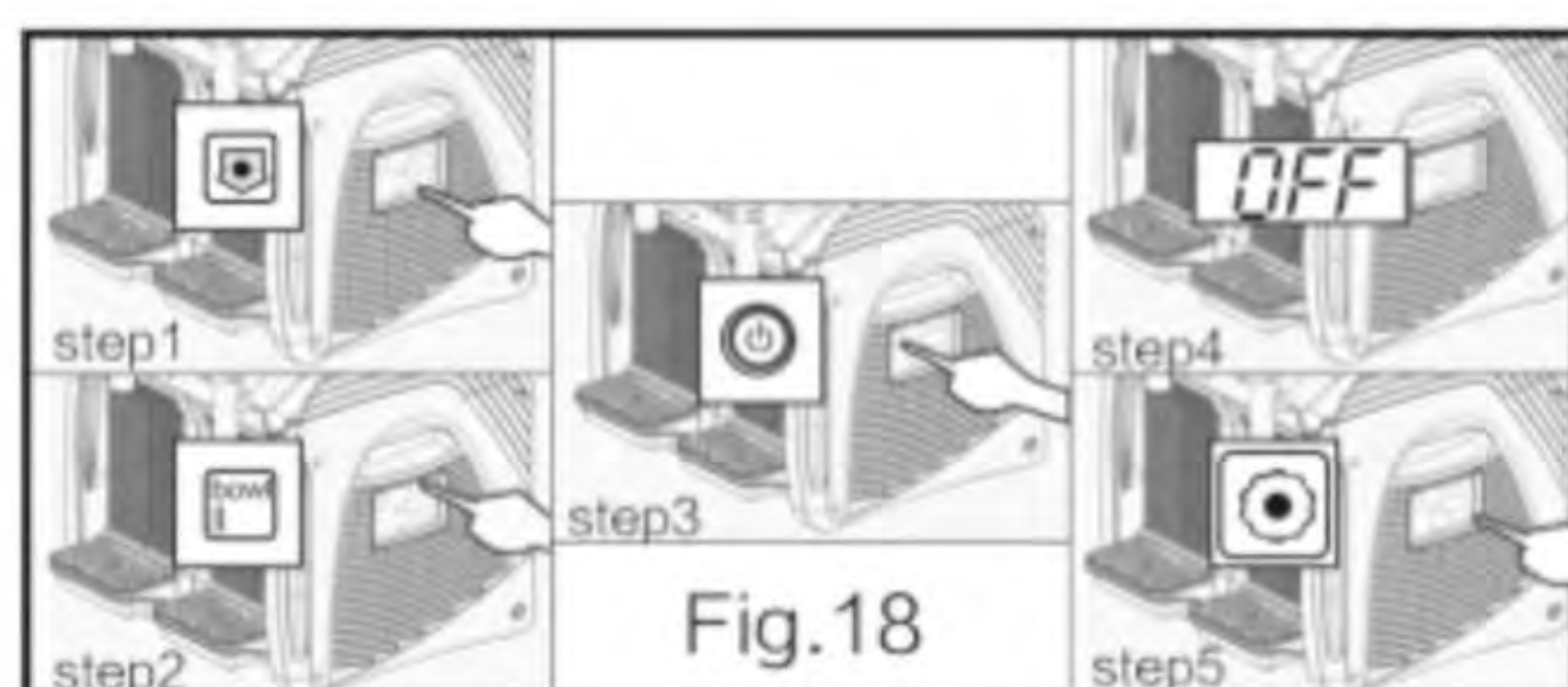
In day mode ( on), short press corresponding bowl ( ,  or ), until display shows CLR  , press confirm  see Figure 17.



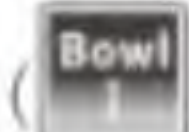
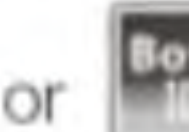
Attention: under this mode, electrical valve is closed and do not refrigerate. But stirring paddle still works until cleaning finished. Pour warm water to corresponding bowl to clean, do not exceed maximum level. If machine needs to be cleaned thoroughly, power needs to be cut.

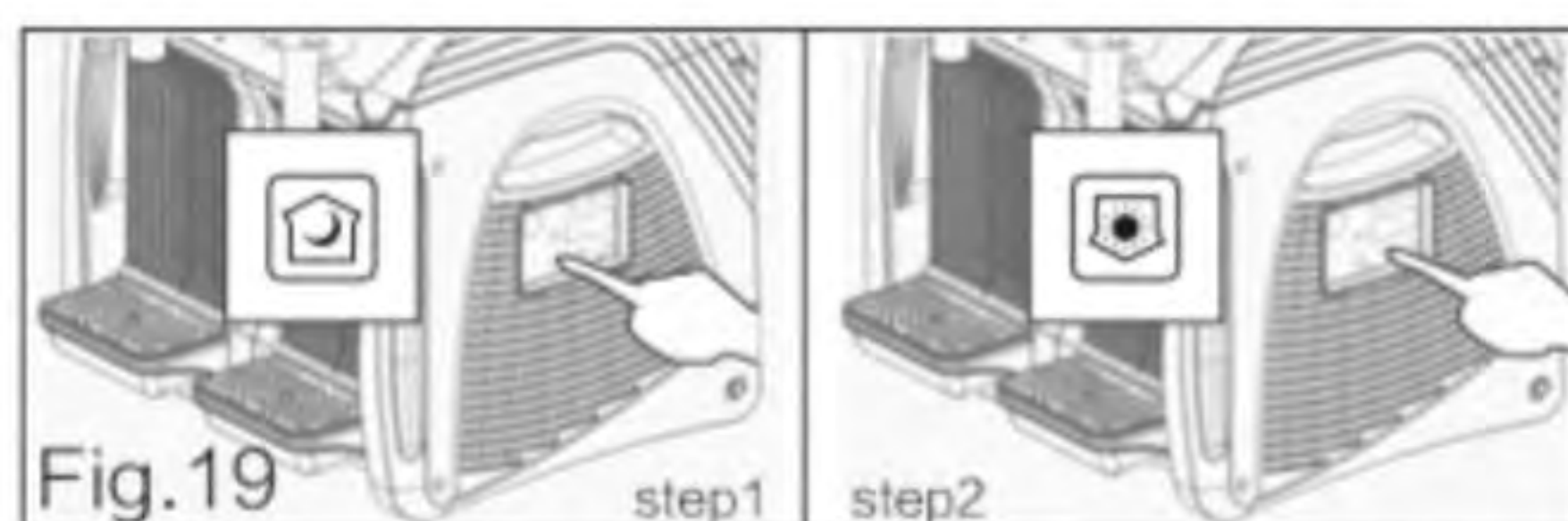
6.6 Stop state

In day mode ( on), short press corresponding bowl ( ,  or ), then short press  until display shows OFF, press confirm  , see Figure 18.



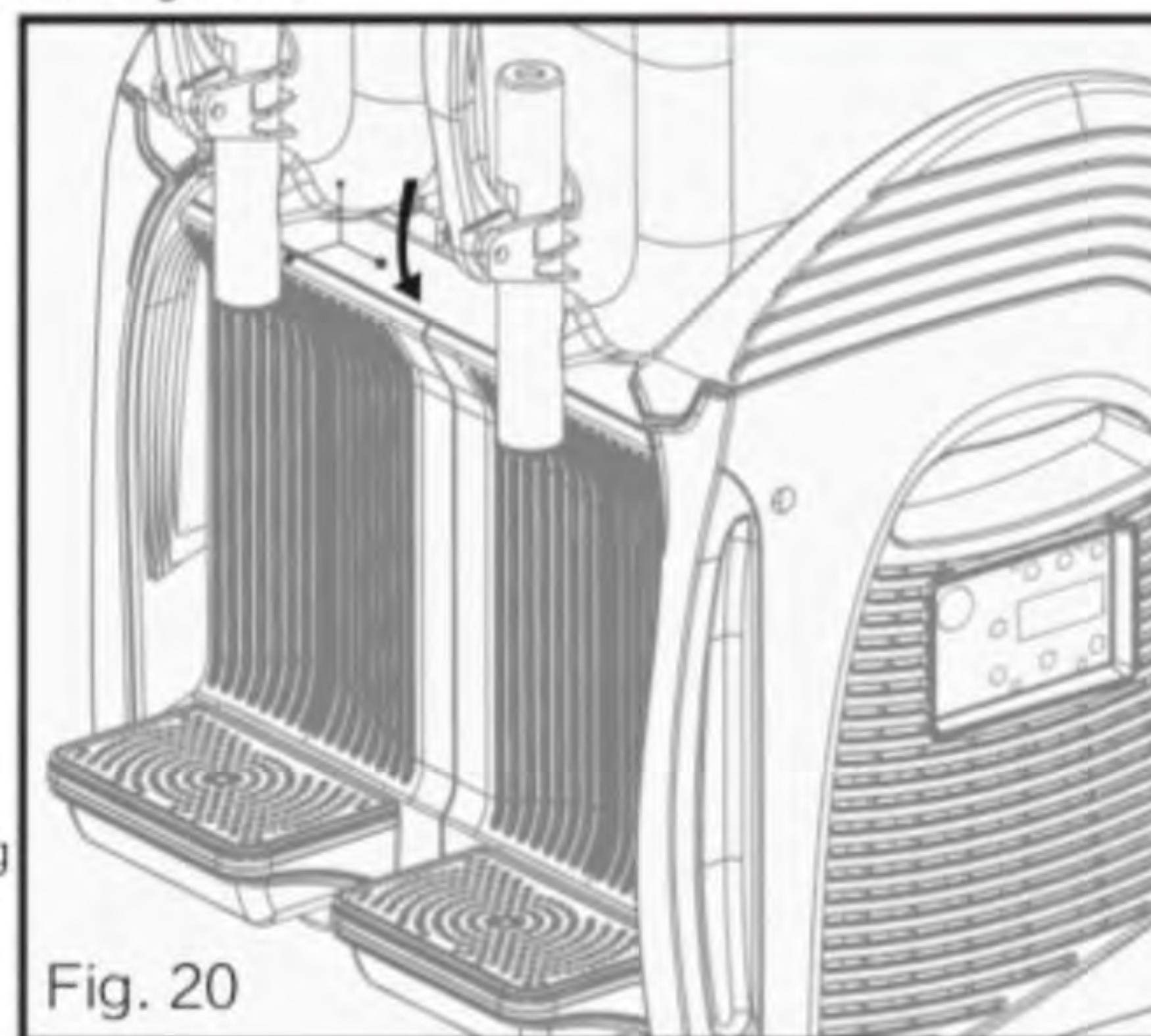
6.7 Adjust slush hardness

In slush mode, short press corresponding bowl ( ,  or ) : then press  or  to increase or reduce the bowl's slush hardness, see Figure 19.



6.8 Distribute slush

Pull down the handle and slush will outflow from the bowl, see Figure 20.





Attention: If distribute slush first time or after a long stop, please extrude and waste a little and then distribute customers.



Attention: Material temperature in bowl needs to be tested with standard thermometer termly to ensure material temperature is lower than storing temperature. Power can not be cut when machine is working or there is material.

6.9 Emergency



Warning: When emergency, machine needs to be turned off by power button and cut power.

If frozen, cut power and ask specialized people to handle;

If fire, clear nearby area and ask professionals.

7. Cleaness and maintenance



Before cleaning or maintaining external parts, please ensure main switch is off and unplug .

Any cleaning or maintaining, protection supplies needs to be wear(gloves, glasses and so on) based on local safety standard.

- When cleaning or maintaining, operate as below:
- Wear protective gloves against an accident
- Do not use solvent or flammable substance
- Do not use tough or metal sponge to clean machine or parts
- Do not spray liquid to nearby area
- Do not dry parts in furnace or microwave oven
- Do not put machine in water
- Do not spray water directly to machine
- Warm water and approximate cleaner can be used
(Abiding by local law and rules)
- After finishing, ensure to putback dismantle, open cover and safety device.

Cleaness and hygiene have to be taken carefully and forcibly based on local standard to ensure qualified slush or cold drink.



Bowl needs to be cleaned at least per day and abiding by local laws and regulations. And cleaning times may be added based on different products. More information, please consult manufactories. If machine will not be used one day continuously, please clean distributing taps with clean cloth as below



Fig.21

Even though machine's components stainless steel ,plastic and rubber are easy to clean as well as its shape, it is still necessary to prevent germ fungal reproduction due to halfway cleaning.

When the plug is not pulled out or the total switch is in the open state, do not clean or Maintenance of the machine

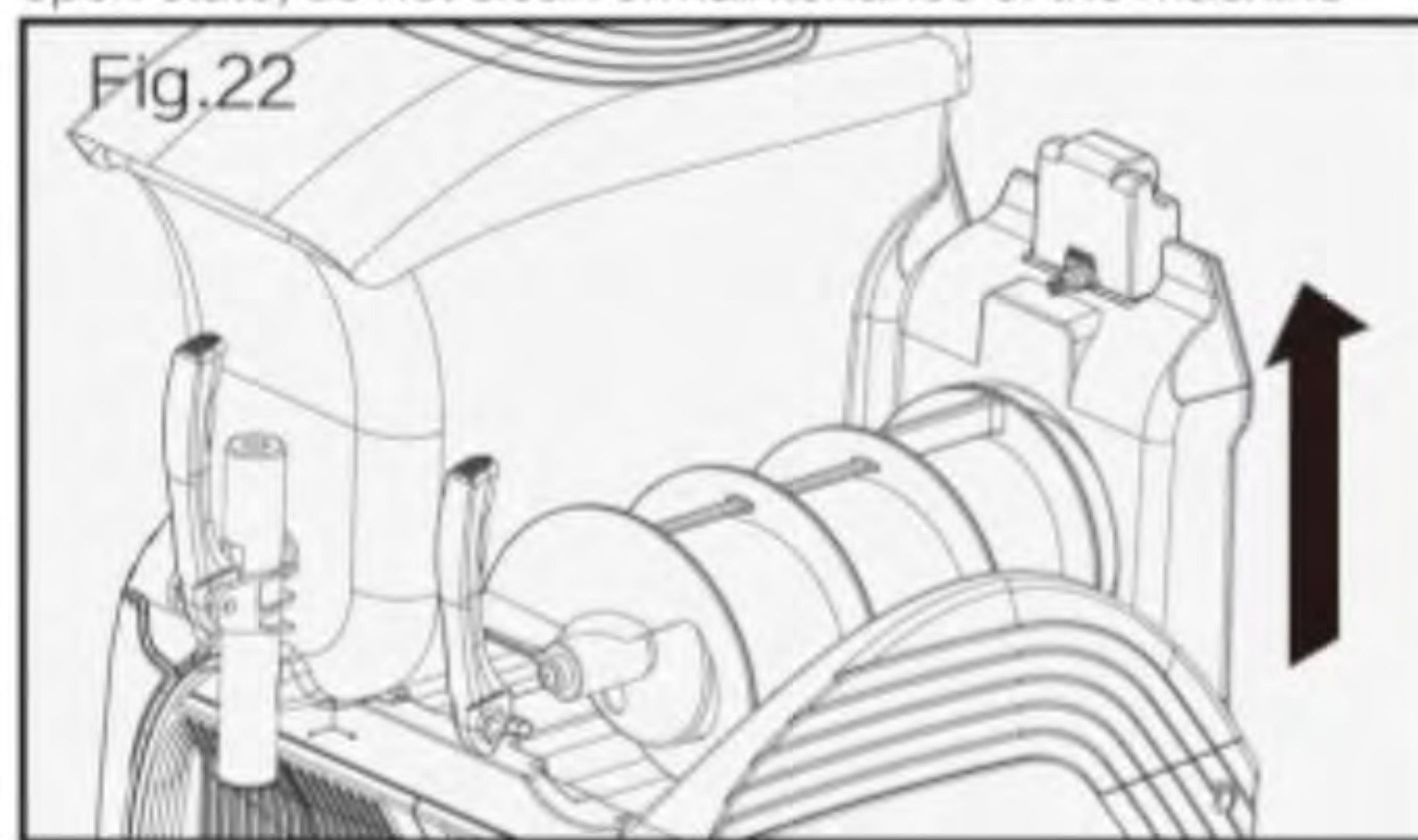


Fig.22

7.1 Empty bowl

Before cleaning bowl, empty bowl.

If first time to use please refer to 12.2 directive.

This manual just explain right bowl as example. Other bowls operations are the same based on related their button. Please set the clean bowl to "clean state" , then pour material from bowl , see Figure 23.

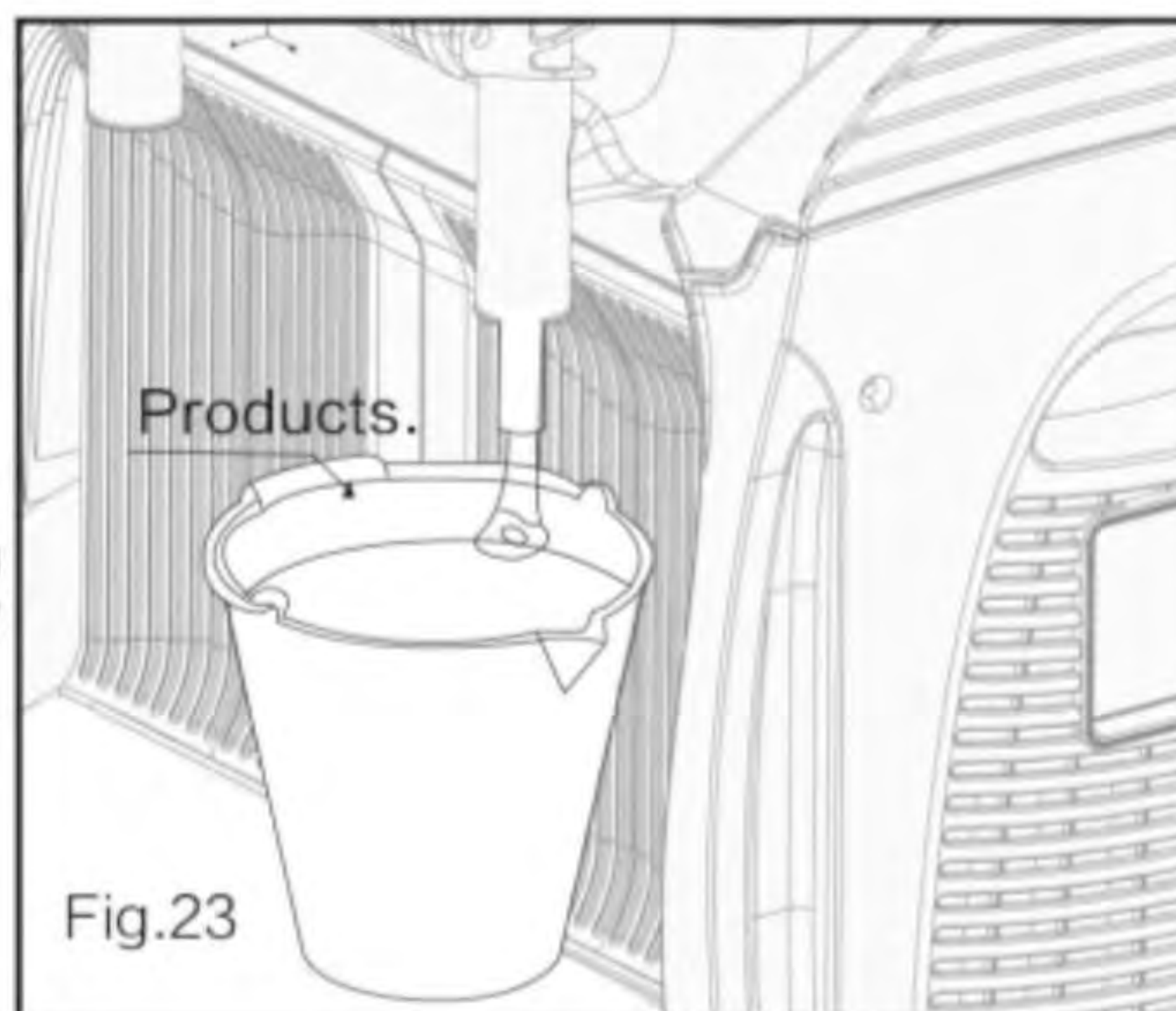


Fig.23

Then turn off main switch and unplug , see Figure 24.

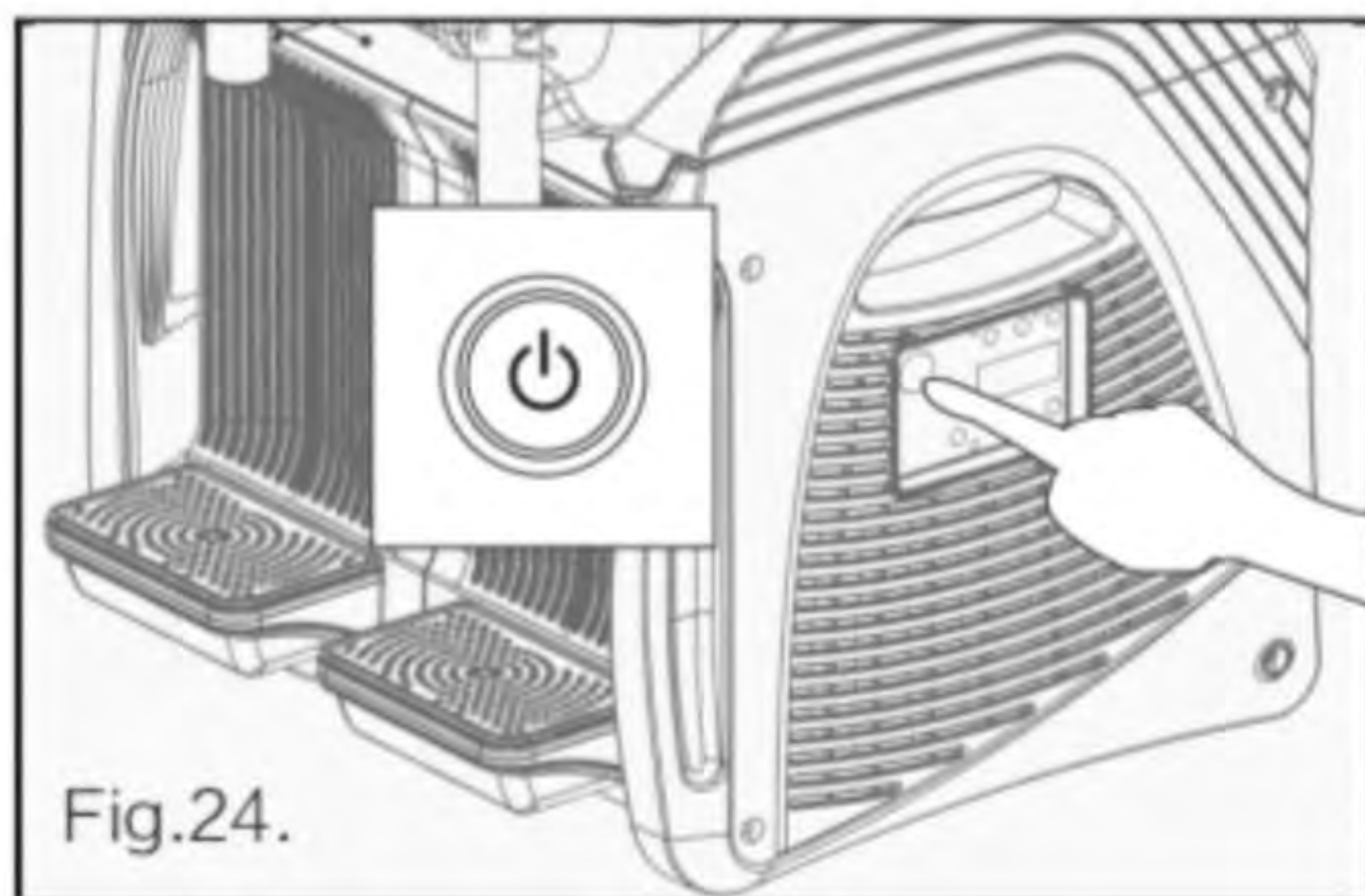


Fig.24.

7.2 Break up and distribute tap

After cleaning, put bowl on base and then install distributing taps, see Figure 25.

When Break up taps, dismantle spike dowel from left side to loose other spares.

Put all spares to warm water washbasin (water temperature around 50°C) and clean as Figure 26.

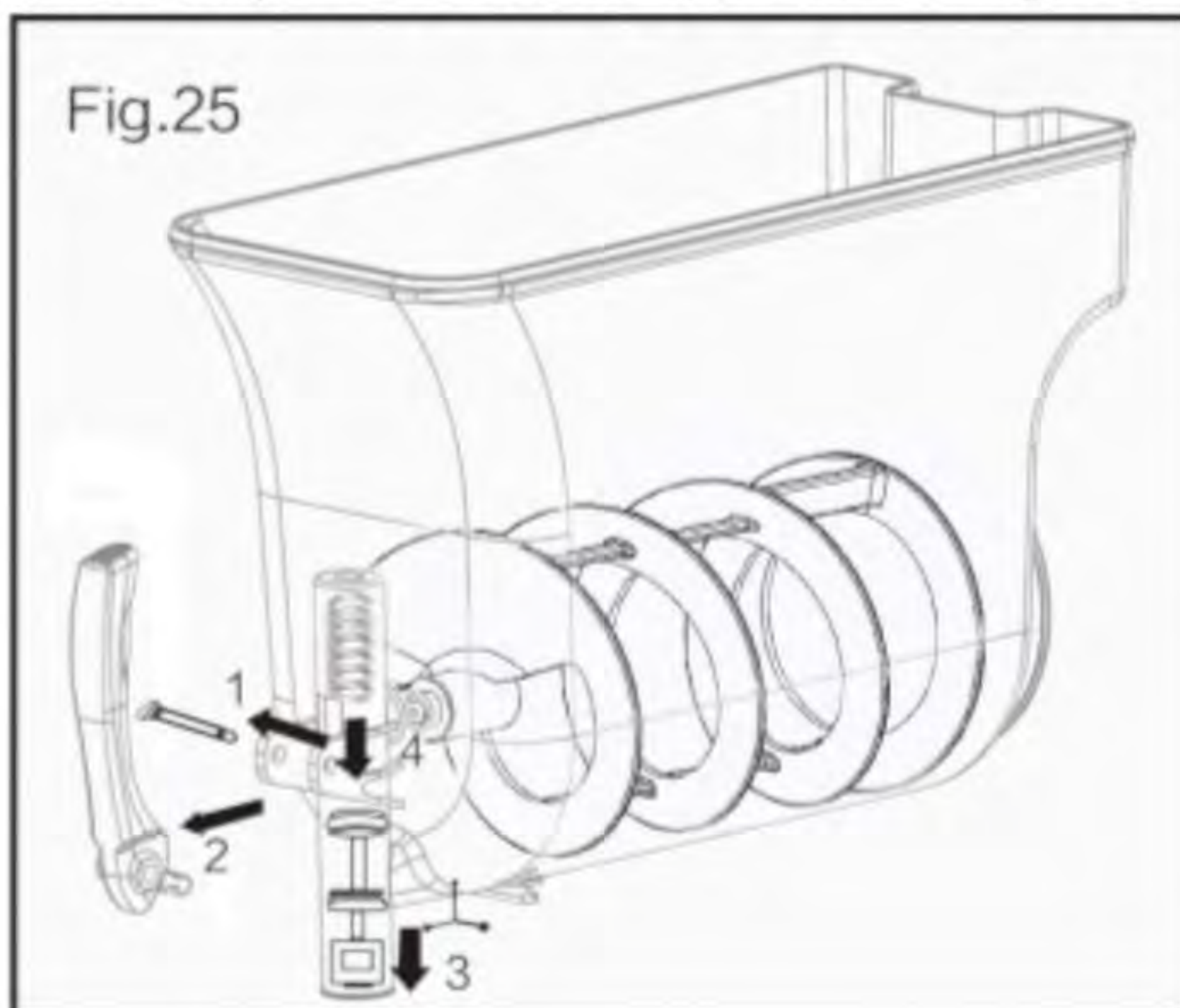


Fig.25

Fig.26



Do not break up taps when there are products or liquid in bowls.

7.3 Move out bowl and cover

Move out every bowl to clean machine.

Move out bowl as below:

1、 Take out roof. Unplug from machine back socket to protect plug and prevent it from liquid.

2. Lift bowl front part to loose bowl as Figure 27.

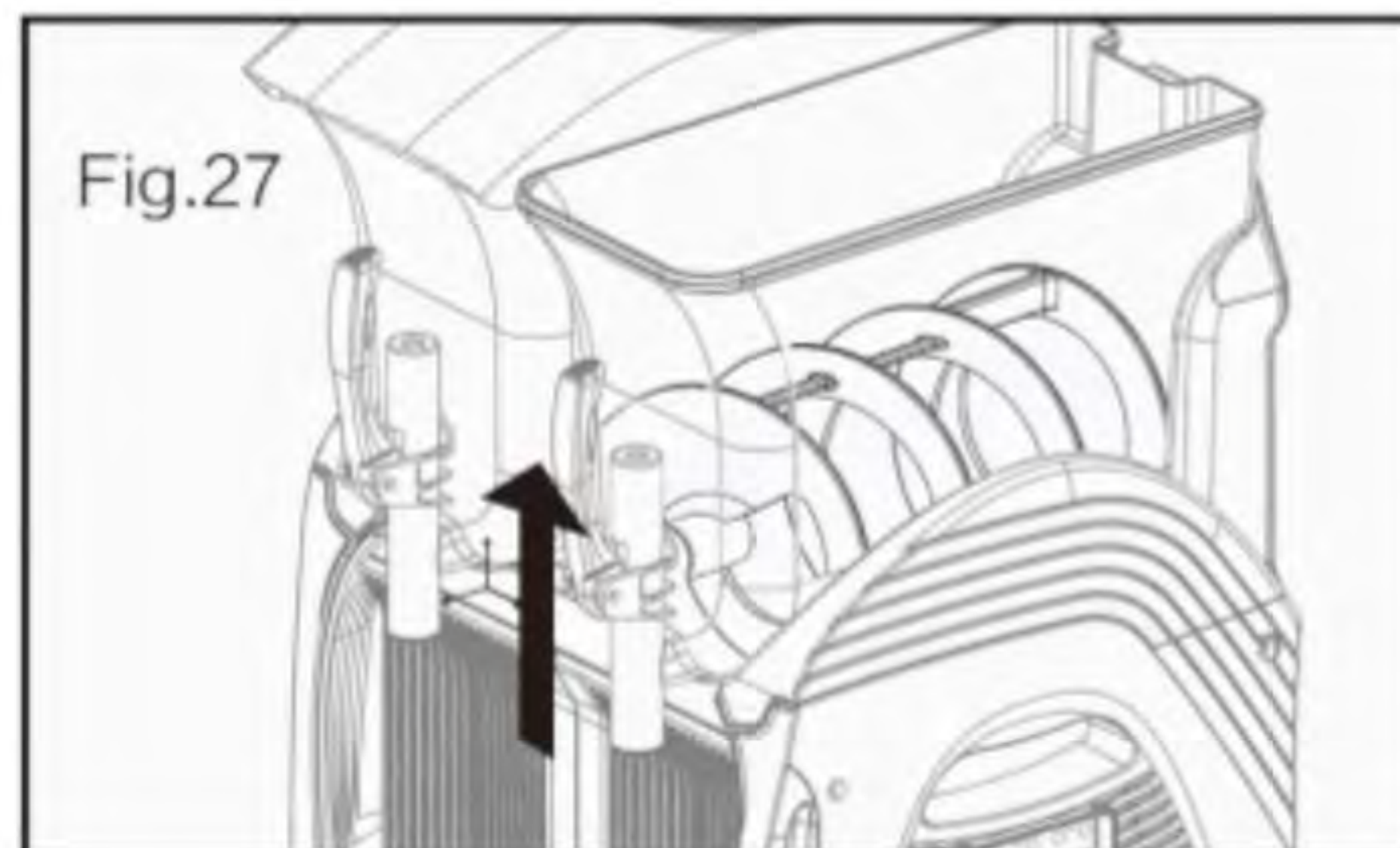


Fig.27

3.Push bowl back part to move out as Figure 28.

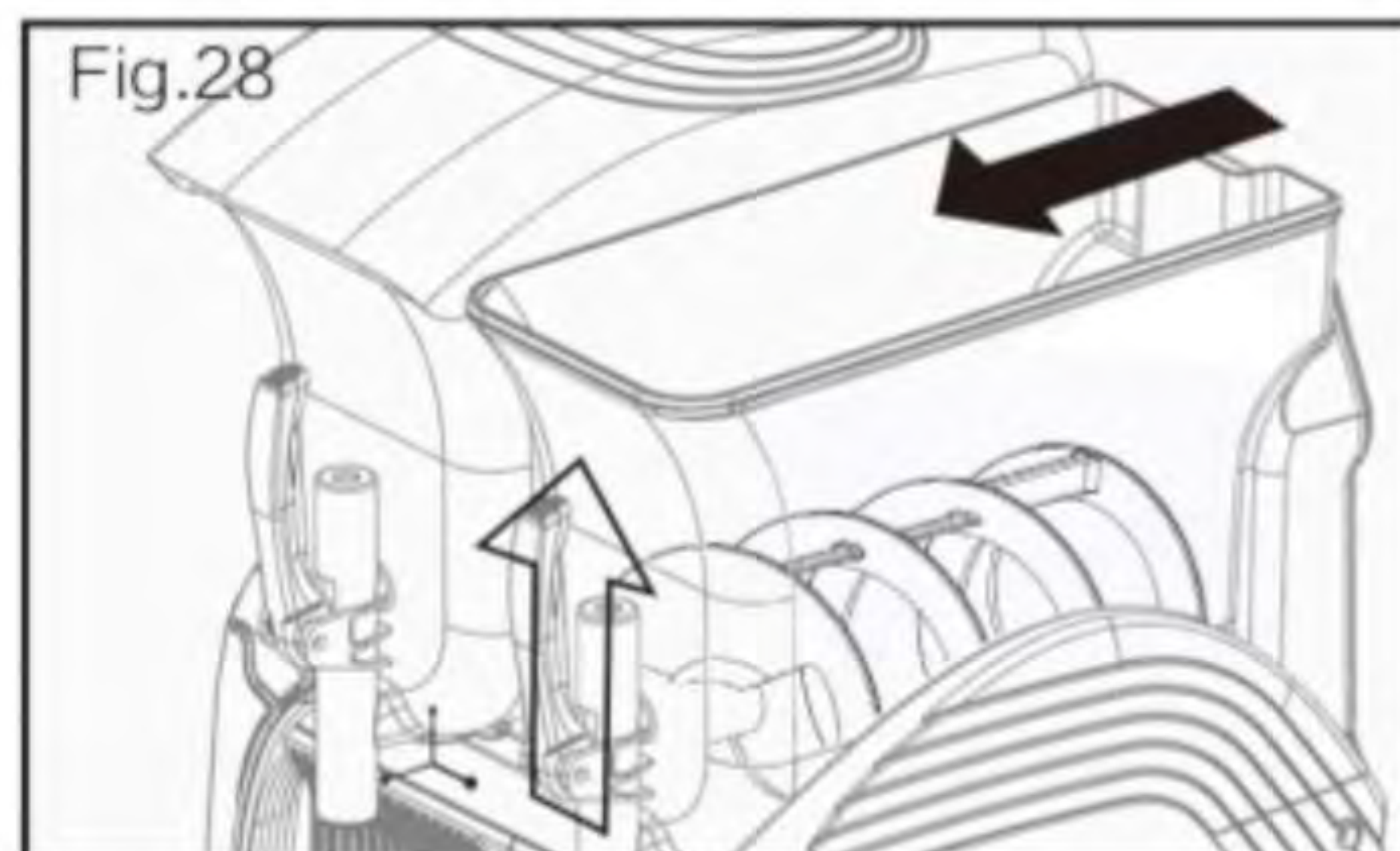


Fig.28

4.Take out bowl and its inner screw paddle, then take out gasket as figure 29.

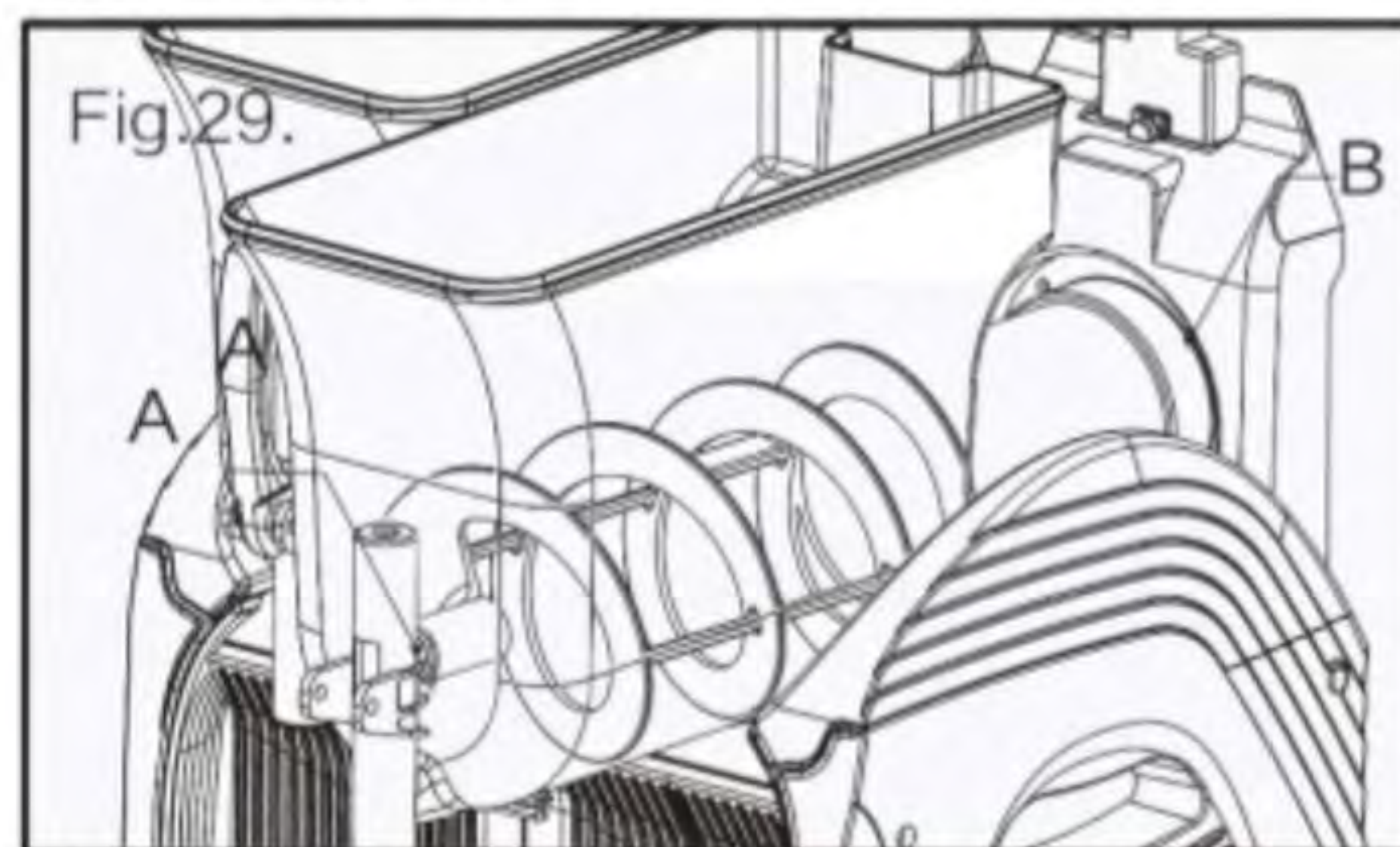


Fig.29.

7.4 Clean and disinfect parts

All dismantled parts should be cleaned thoroughly.



Importance: Cleaning way has to abide by local current hygiene standard.

- Please operate as below instruction:
- Pour water in container, mix sanitizer with water (Add 2% sodium hypochlorite to water).
- Sponge with sanitizer clean bowl, cover and evaporator thoroughly
- Clean with water thoroughly
- Add sanitizer to another container
- Put dismantled parts to sanitizer
- Keep dismantled parts in sanitizer 30 minutes
- Reclean with water thoroughly
- Dry parts in the sun at clean area
- Assemble machine under 7.5 instuction
- Before using machine, wash it under 12.2 instruction.



Warning: Do not put cover with light reflection into liquid. Before cleaning and disinfecting cover, move out from machine under related instruction.

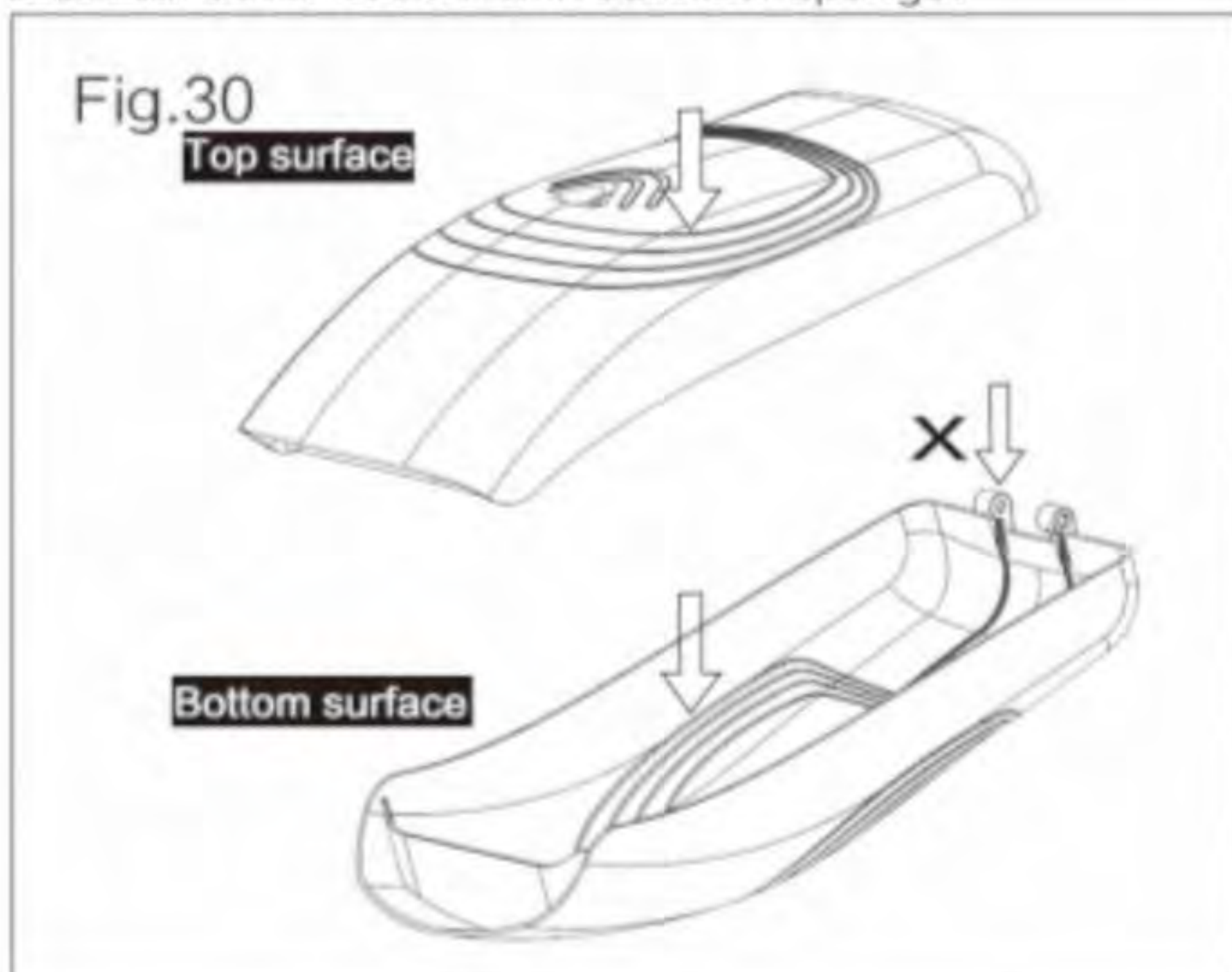
Clean cover with light reflection as below:

Wipe cover bottom with clean wet cloth

(bottom means touch parts with machine)

Wipe cover external part with clean wet cloth

Disinfect cover bottom with sanitizer sponge.



Retain 30 minutes

Clean bottom surface with water two to three times

Put cover at clean area and dry, then dry bottom with cloth and later external surface

Reposition cover after cleaning sanitizer bowl

Ban cleaning water or disinfecting before taking away cover.

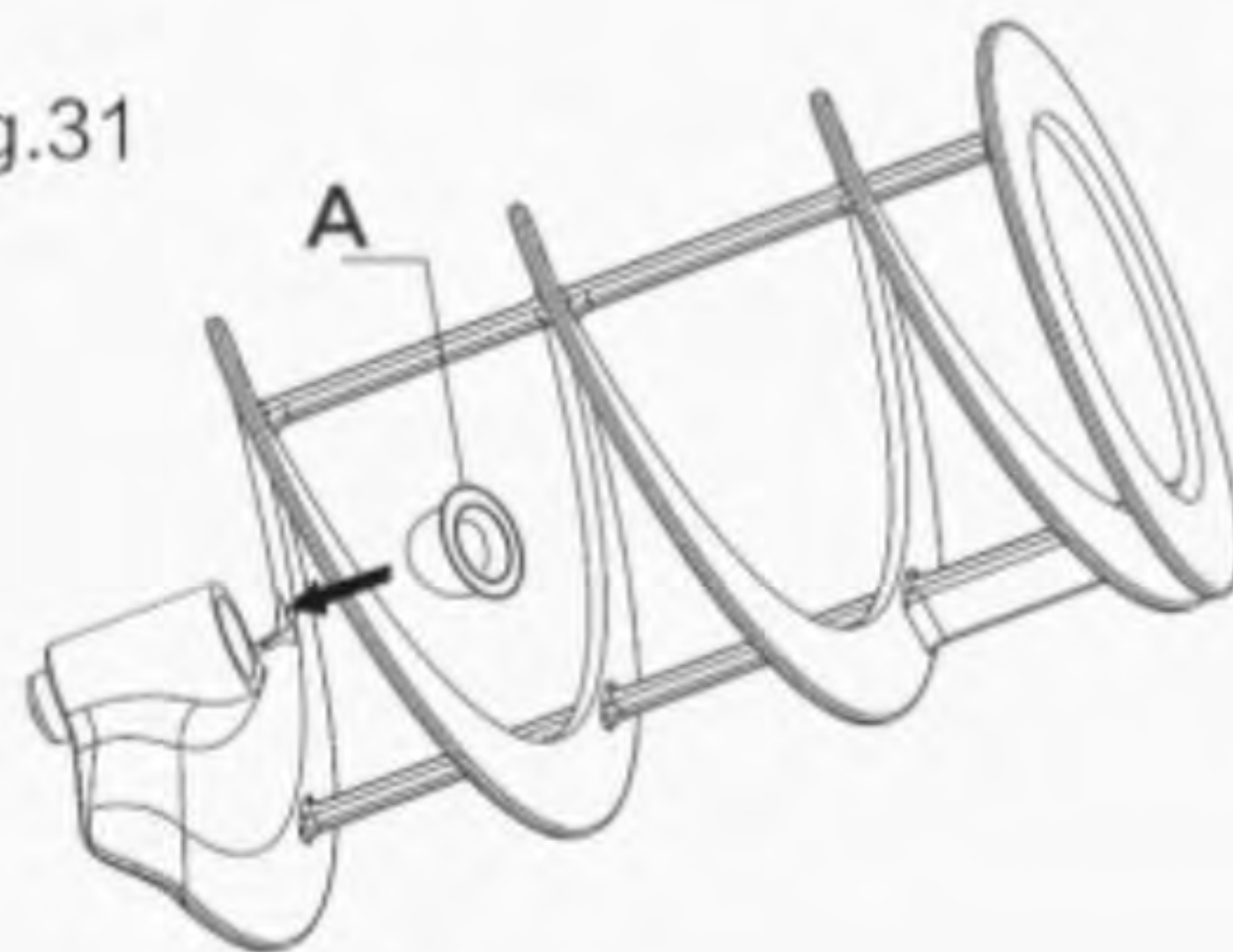
7.5 Reset cleaned parts

All disinfected parts have to be reassemble carefully.

Some parts need to be lubricated to work normally.

Put gasket(A) on twist drill, see Figure 31.

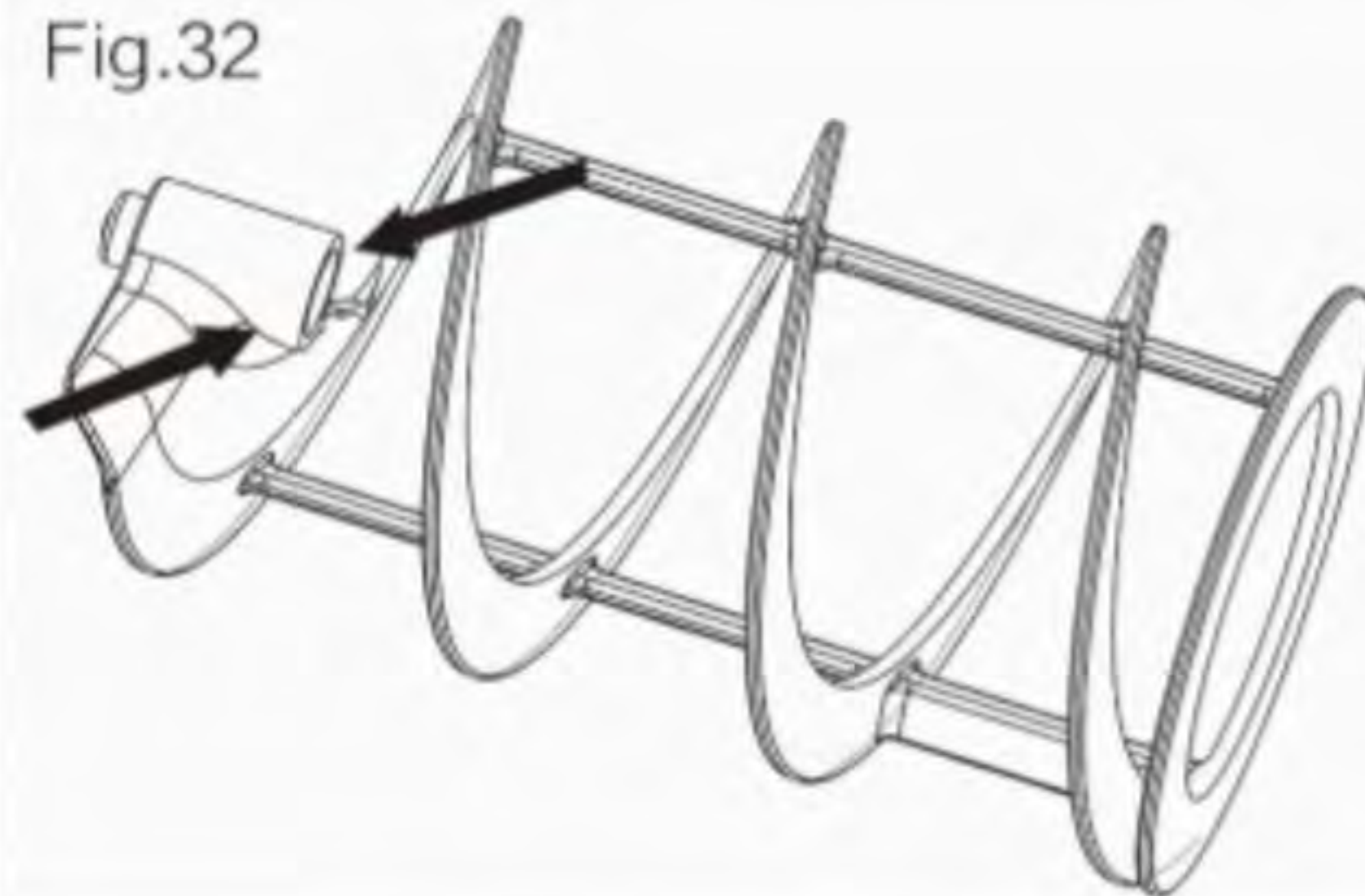
Fig.31



Importance: Check gasket in regular. If broken, please replace new one. Replace gasket(A) once at least one year.

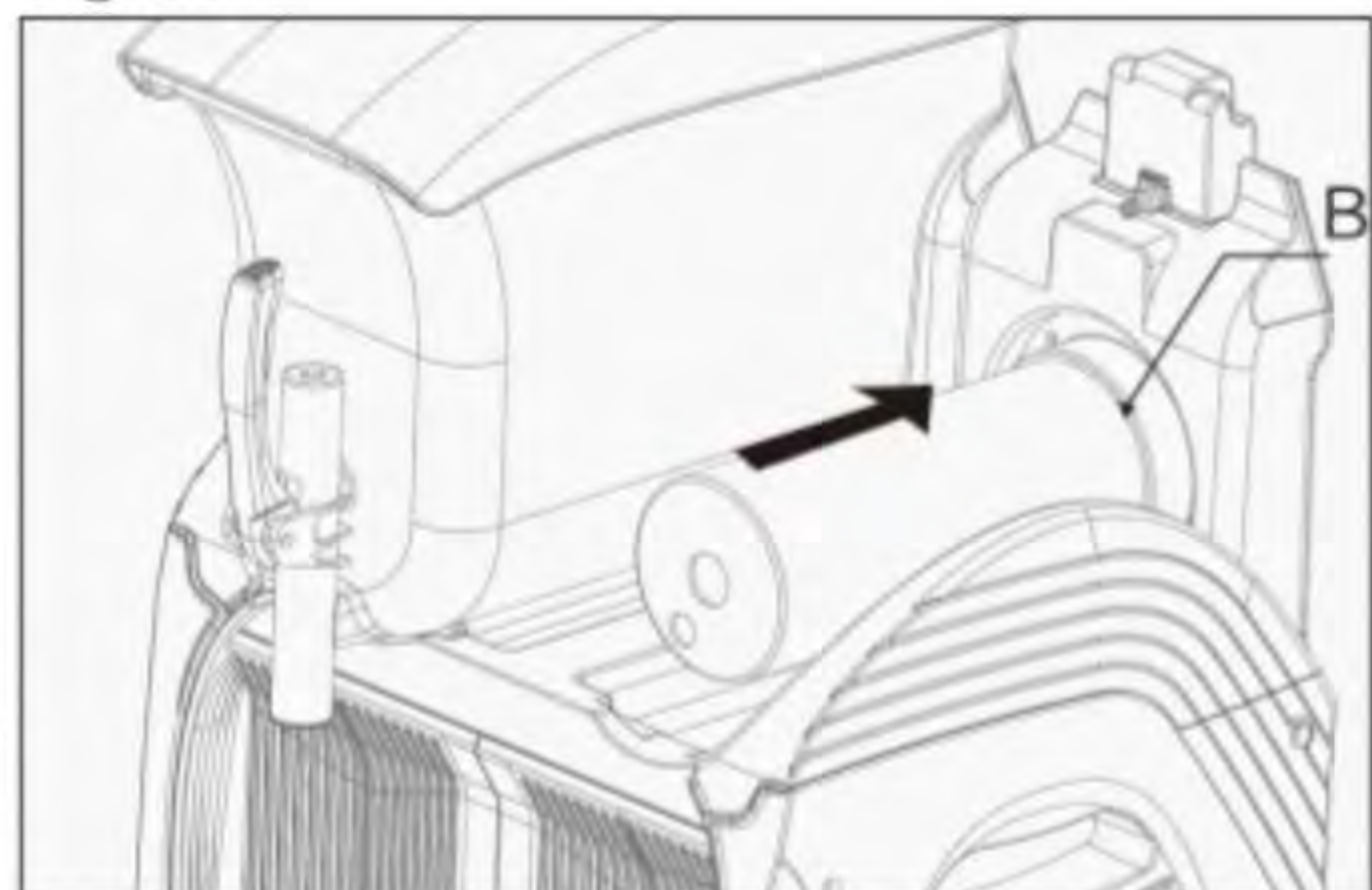
Coat equipped vaseline to gasket to lubricate as Figure 32.

Fig.32

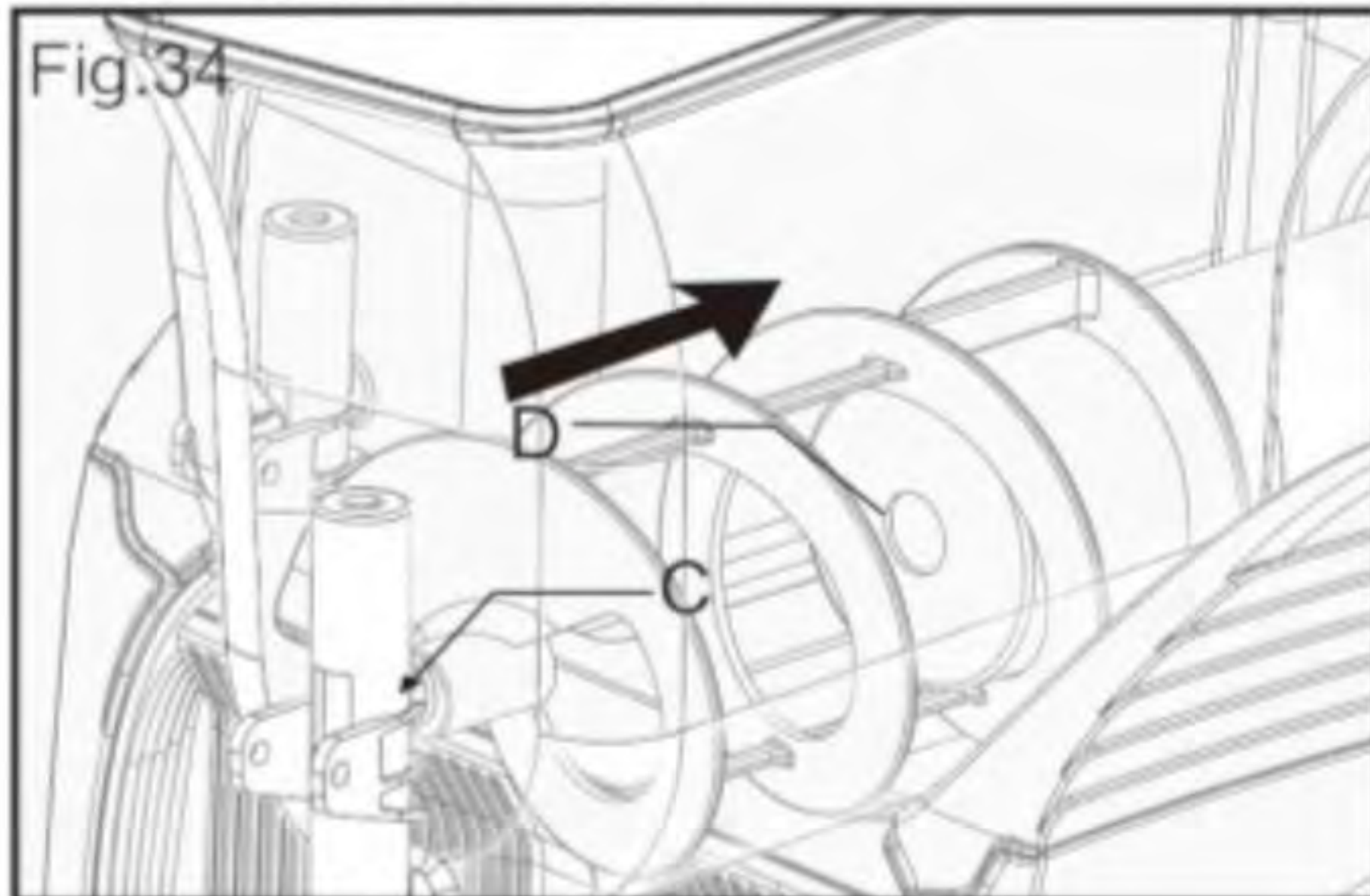


Install gasket(B), coat vaseline as arrow mark, see Figure 33.

Fig.33

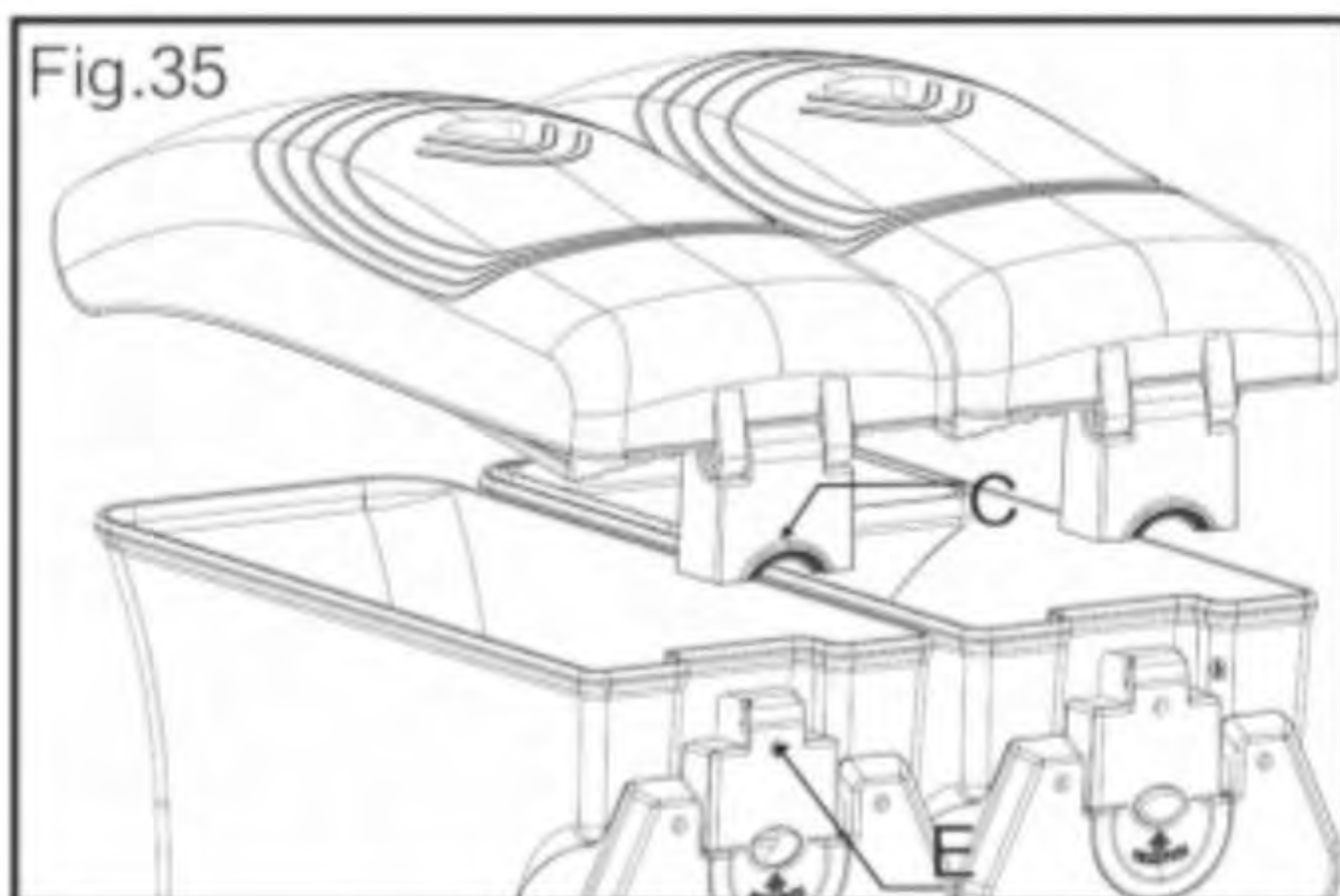


Insert twist drill, head of transmission shaft(D) aligns twist drill(C) in cylinder as Figure 34.

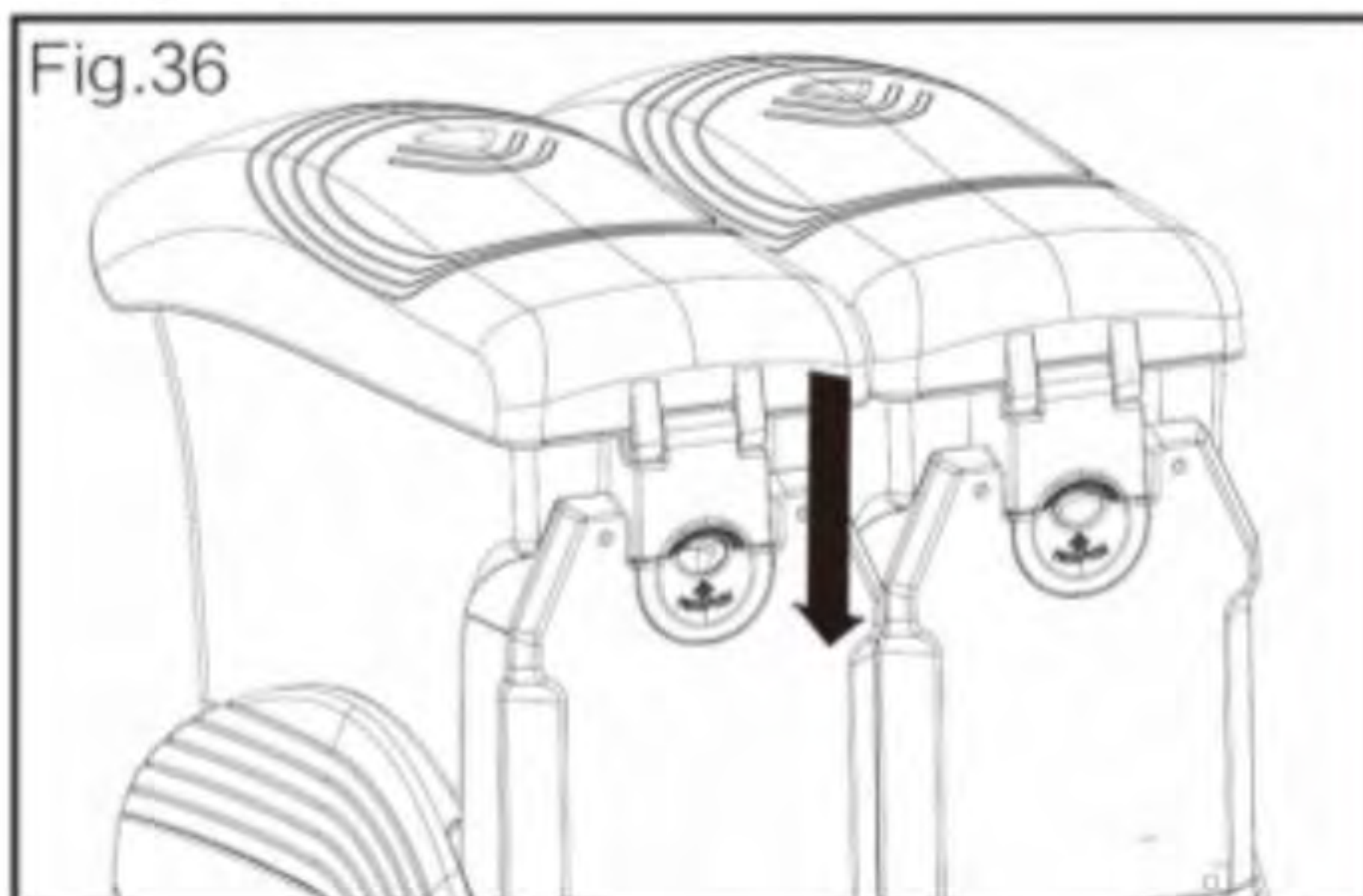


Attention: Adjust twist drill to appropriate location.

Reposition bowl and lift top cover joint (C) softly after putting inner cover to fit in with motor base, as Figure 35.

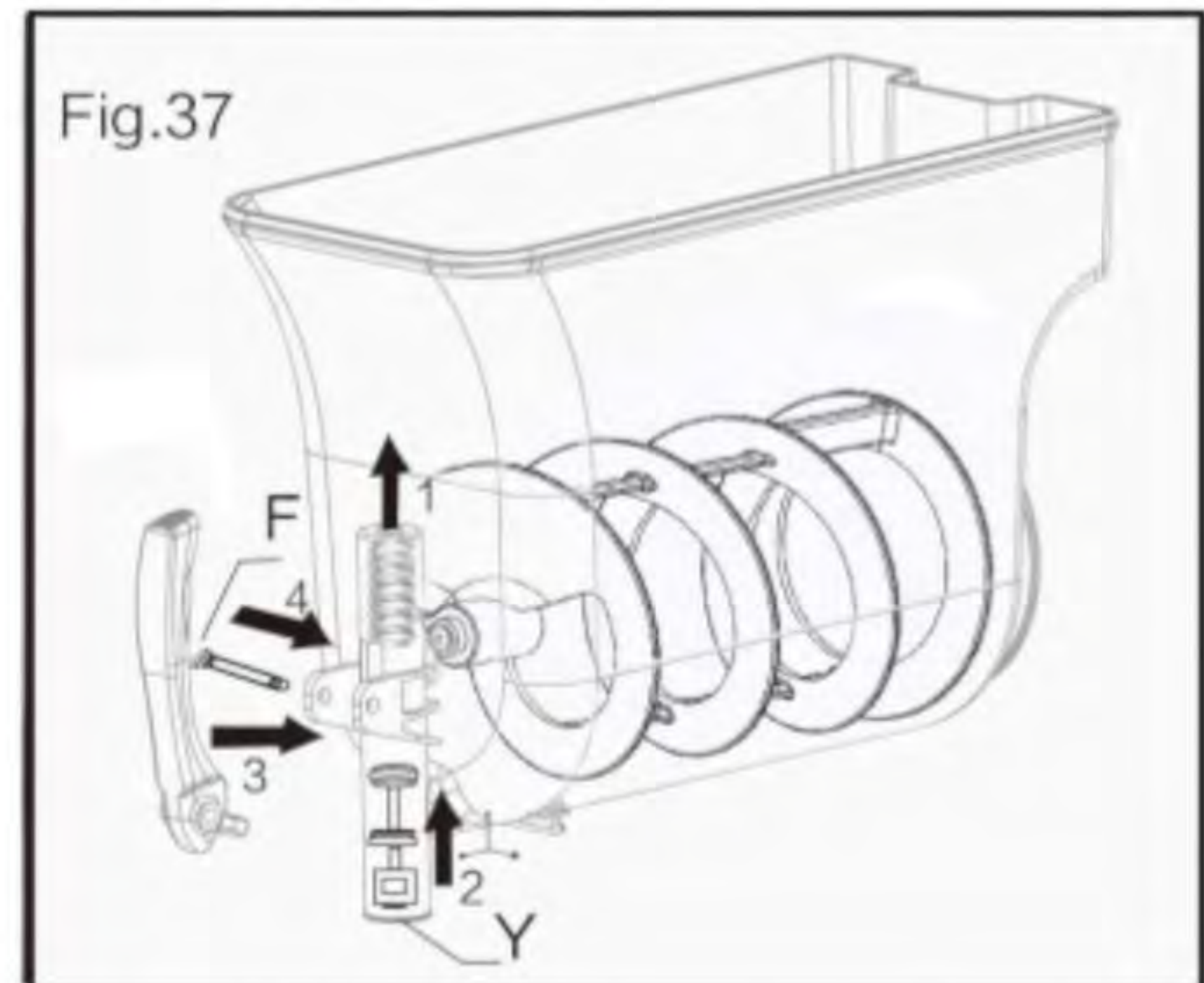


Press down top cover until its joint fit in with motor base, as Figure 36.



Reinstall taps as below instruction as Figure 37

1. Lubricate bolt(Y) totally with vaseline
2. Insert screw(F) when taps steady .



Attention: Install all parts under figures instruction. If not coat Vaseline well, material may permeate.

7.6 Clean step

Before using this machine, below clean steps are needed:

fill bowl water fully;

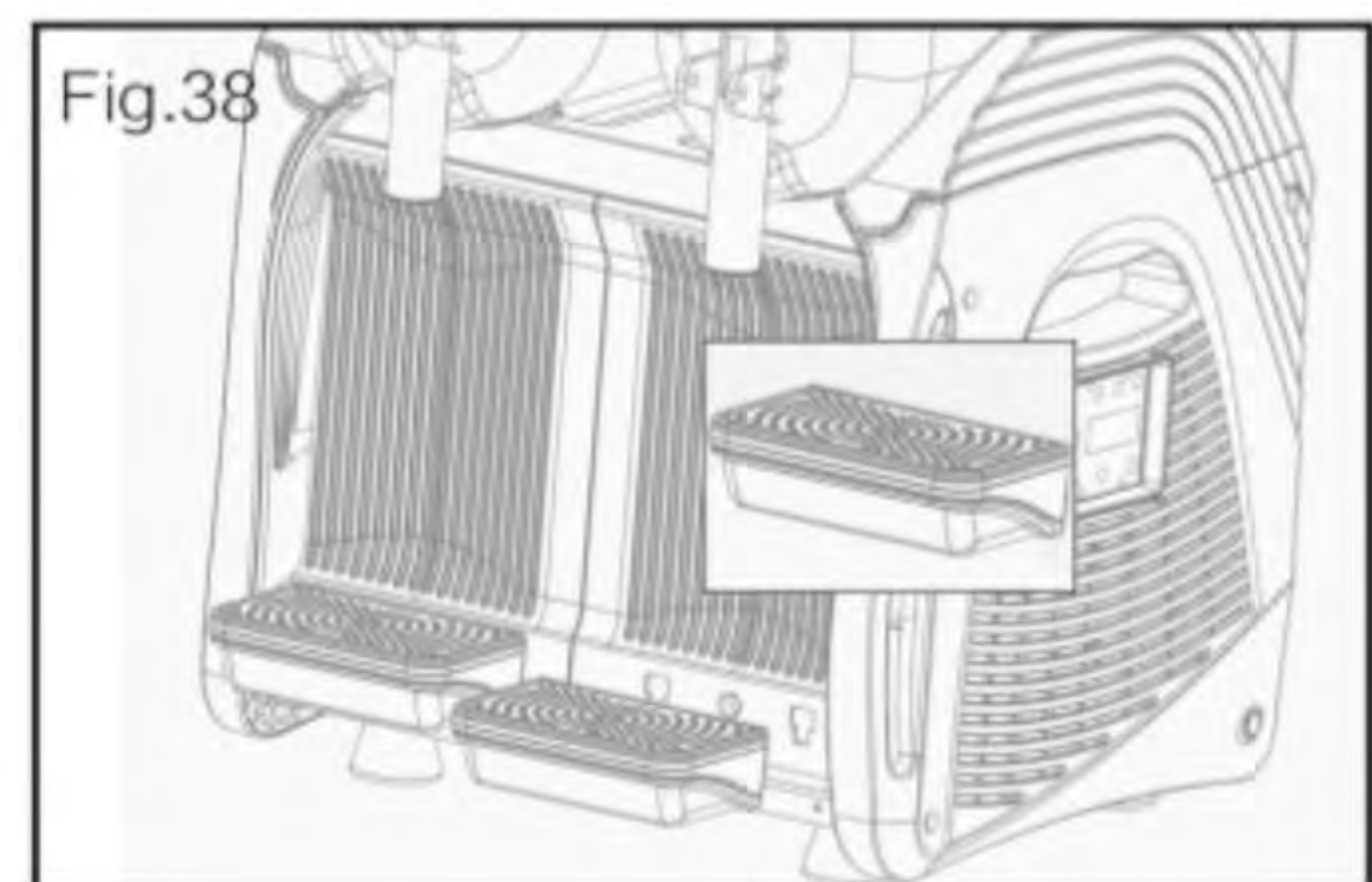
1 fill bowl water fully;

2 Start machine and stir for 5minutes

3 Stop machine and open tap to clear container.

7.7 Clean water receiver

Water receiver should be emptied and cleaned per day.





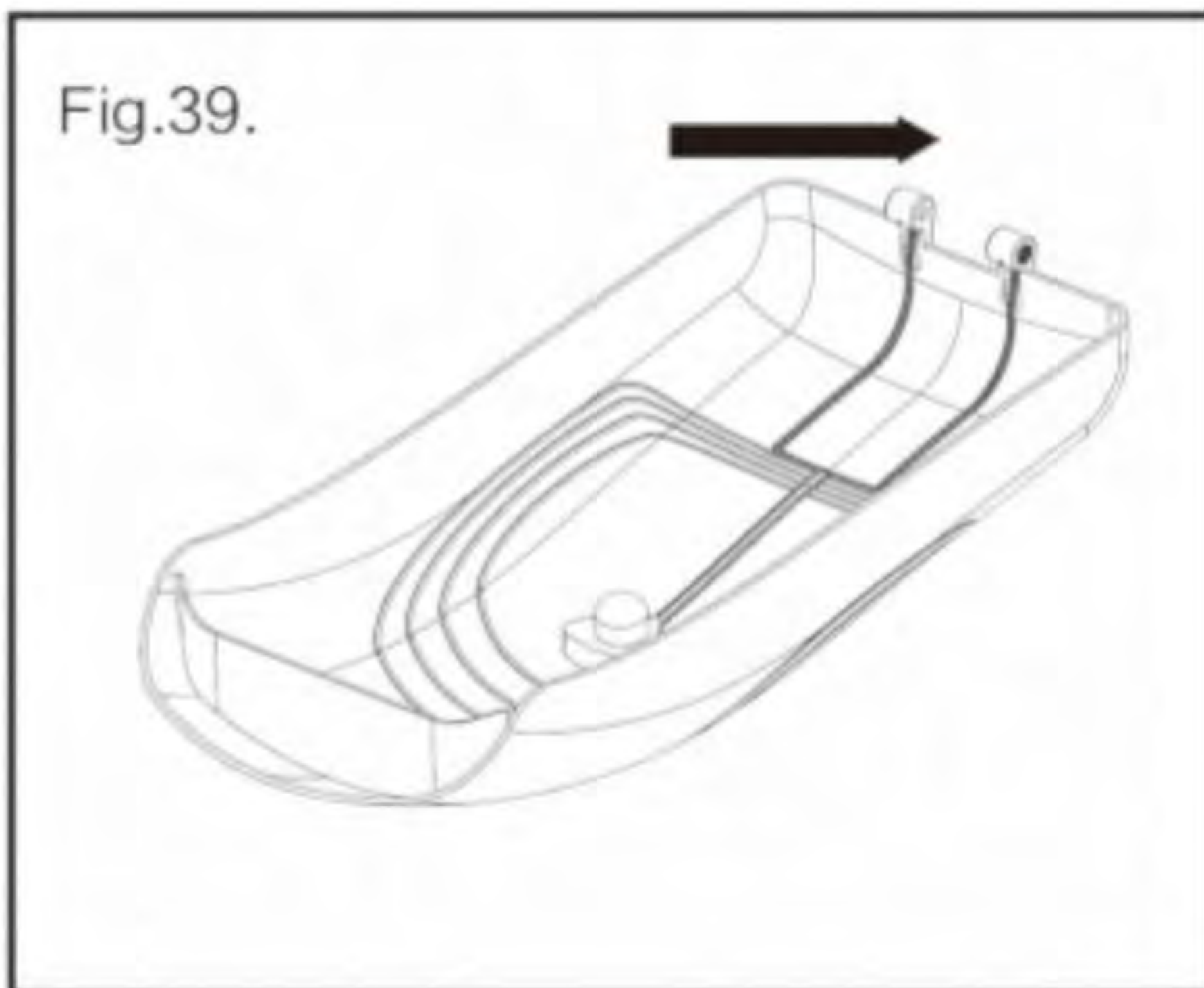
Attention: All machines water receivers should be cleaned. When red suspended mark occur, water receivers need to be emptied and cleaned. Take out water receivers by lifting from top as Figure 38.

Clean water receivers and their covers with warm water and dry all parts. Put cover to water receivers and open drain hose. Reposition water receivers and press down to ensure fit in with machine.

7.8 Clean LED cover

Cover with LED light needs to be maintained by professionals. They know all operating steps well, use appropriate device and abide by local law and regulation strictly. See Figure 39.

Fig.39.



When machine stopped, clean with wet cloth and then dry cloth.

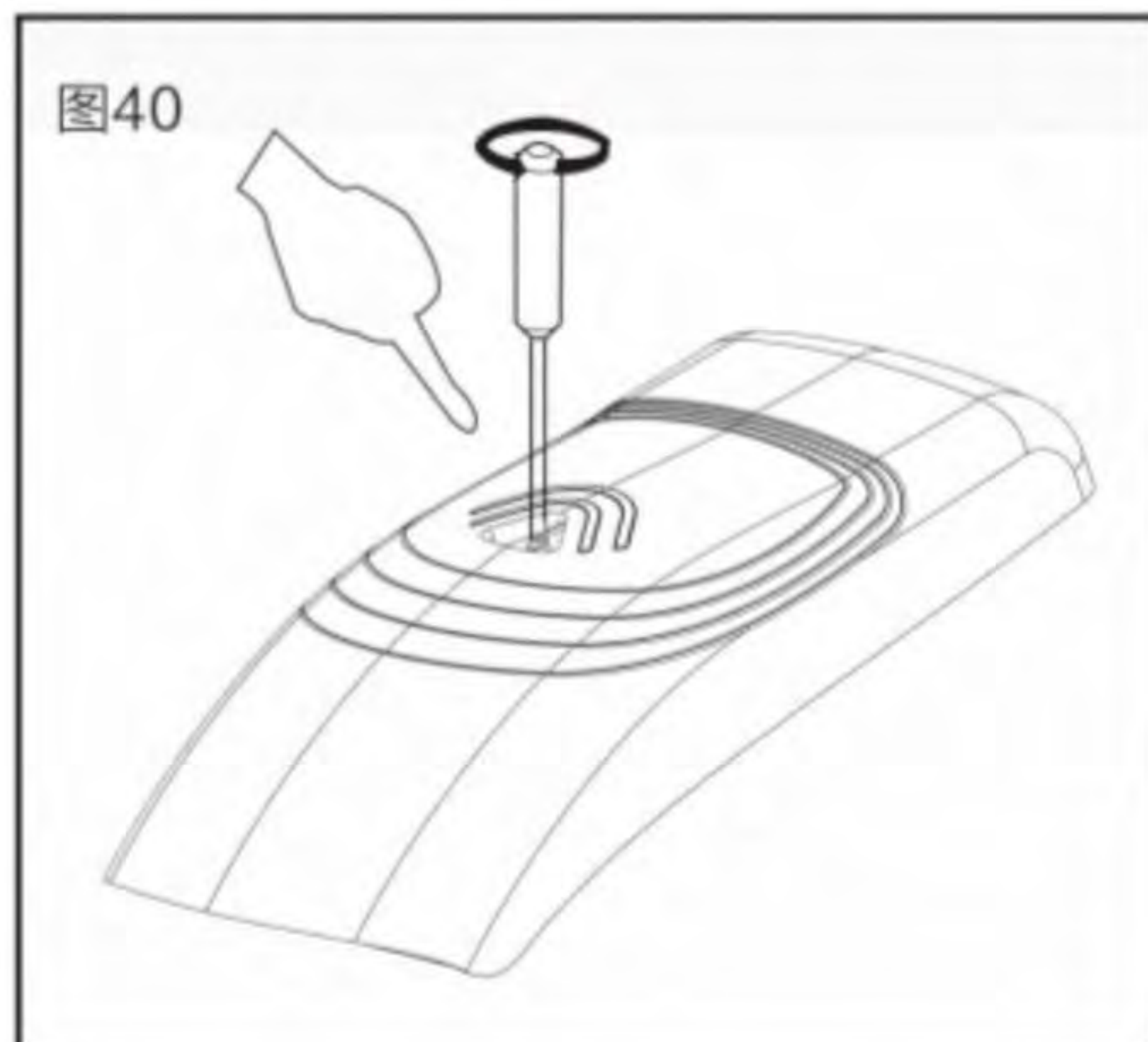
7.8.1 Replace bulb



Only when machine power is off and unplugged, bulb can be replaced.

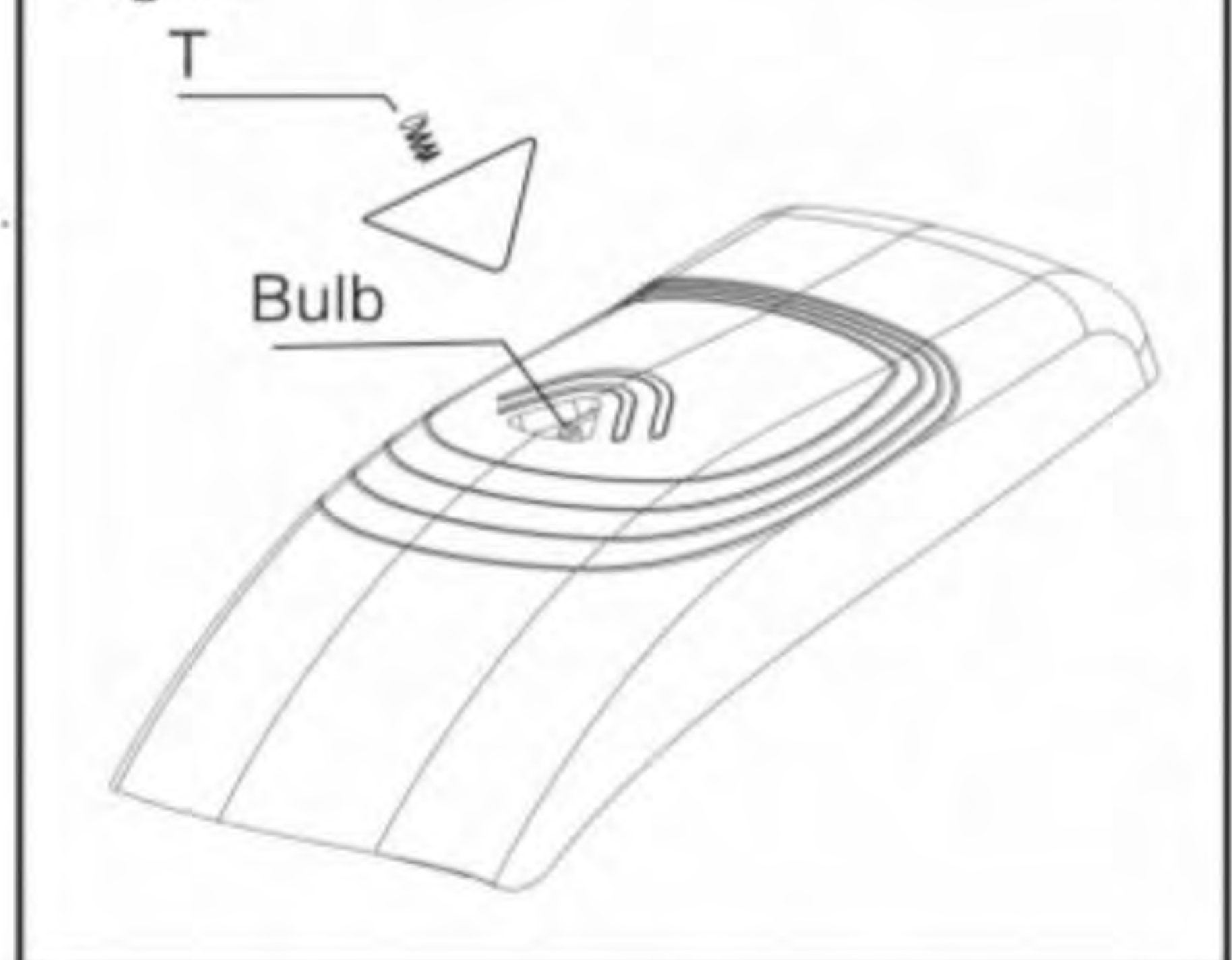
According to below figure, open triangle cover and

图40



dismantle inner cover and replace bulb. After finishing, assembled inner cover and put screw cover(T), confirm closed well.

Fig.41



7.9 Clean condensator

Only professionals can clean condensator. They know all operating steps well, use appropriate device and abide by local law and regulation strictly.

Condensator needs to be cleaned in regular.

Warning: Machine sharp surface may reveal after dismantle safety protection parts. Dirty condensator will weaken machine function.

Condensator can be seen after taking out safety protection parts.

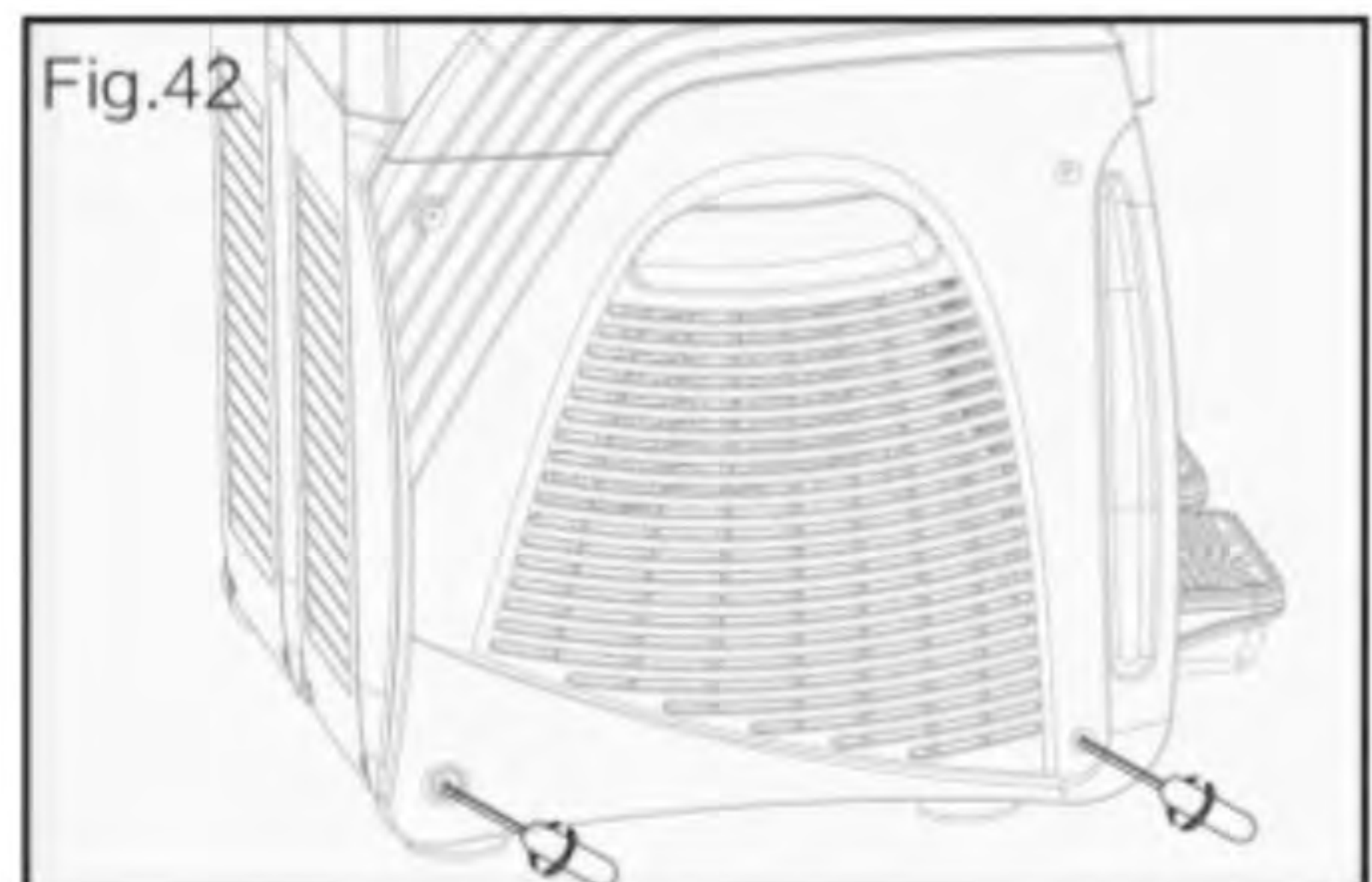
Even though only one plate(front or back or side) is not installed, the machine is also banned to use. Operators are banned to clean condensator.

protection parts need to be positioned by screw.

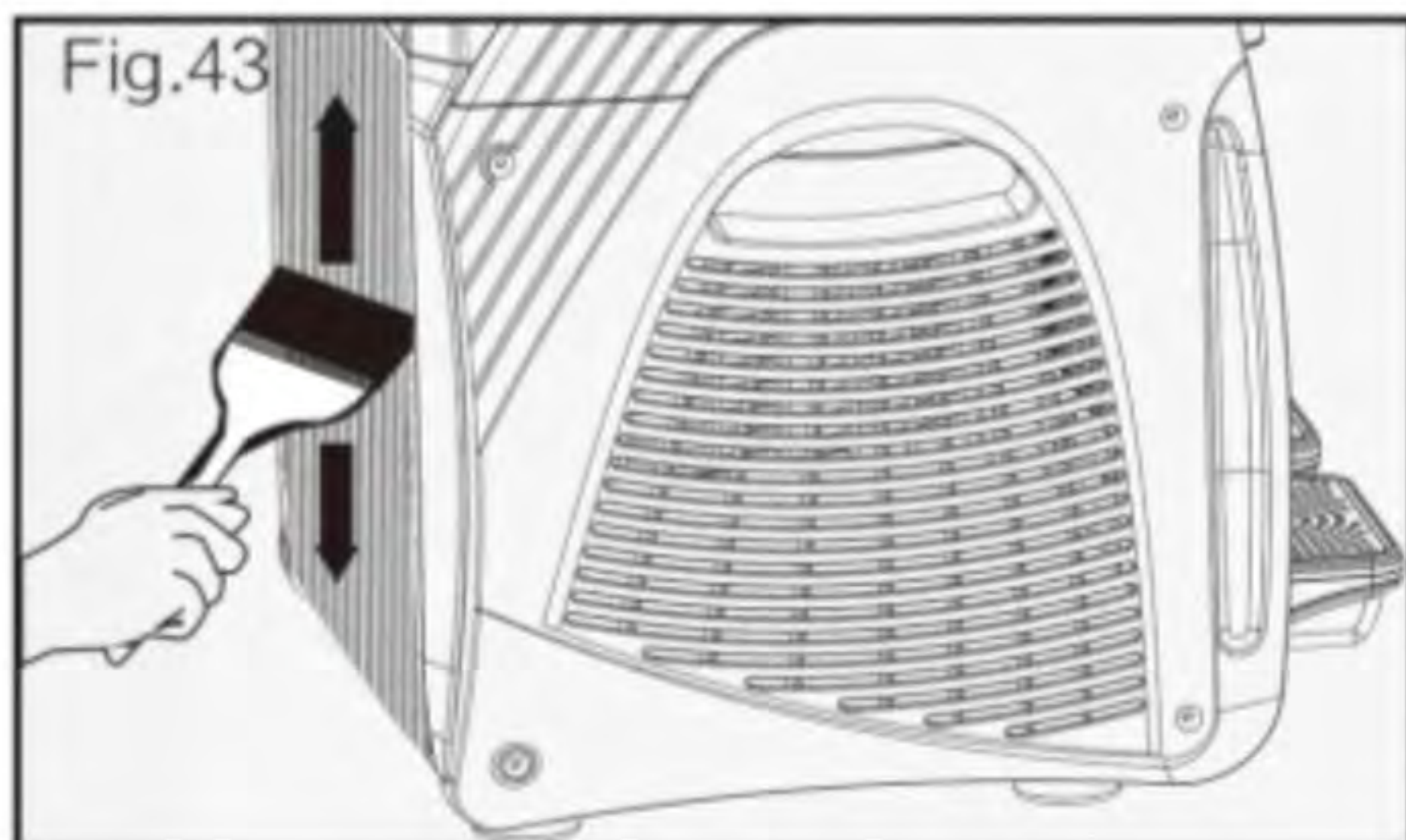
7.9.1 Clean condensator of horizontal bar slush machine

Safety protection parts need screw to fasten and dismantle as Figure 42.

Fig.42



- 1、 Remove side plate cover firstly;
- 2、 Loose side plate screw;
- 3、 Take out side plate
- 4、 Dismantle safety protection parts. Brush dust from condensator surface with dry brush as Figure 43.

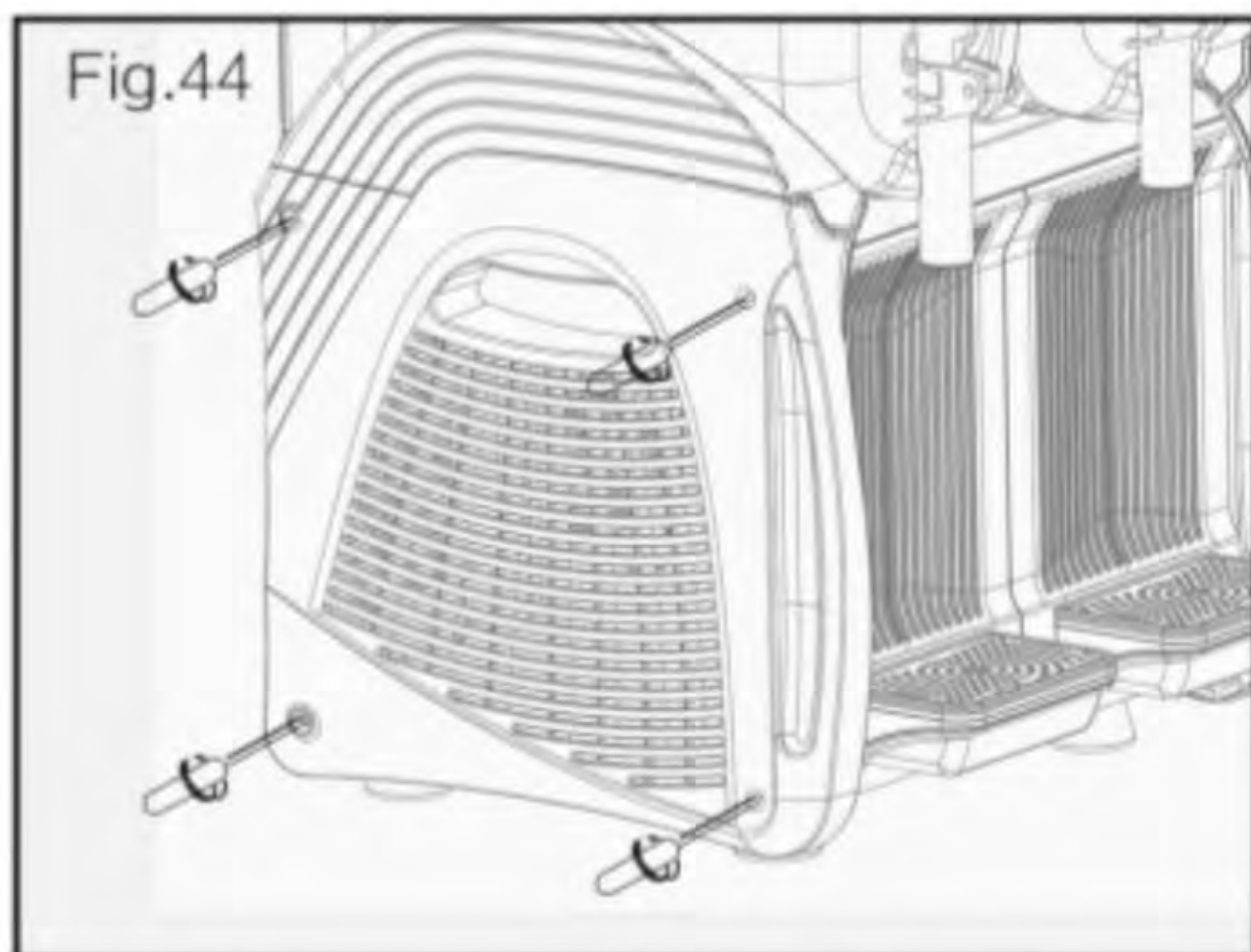


After cleaning condensator, repositioned safety protection parts and locked.

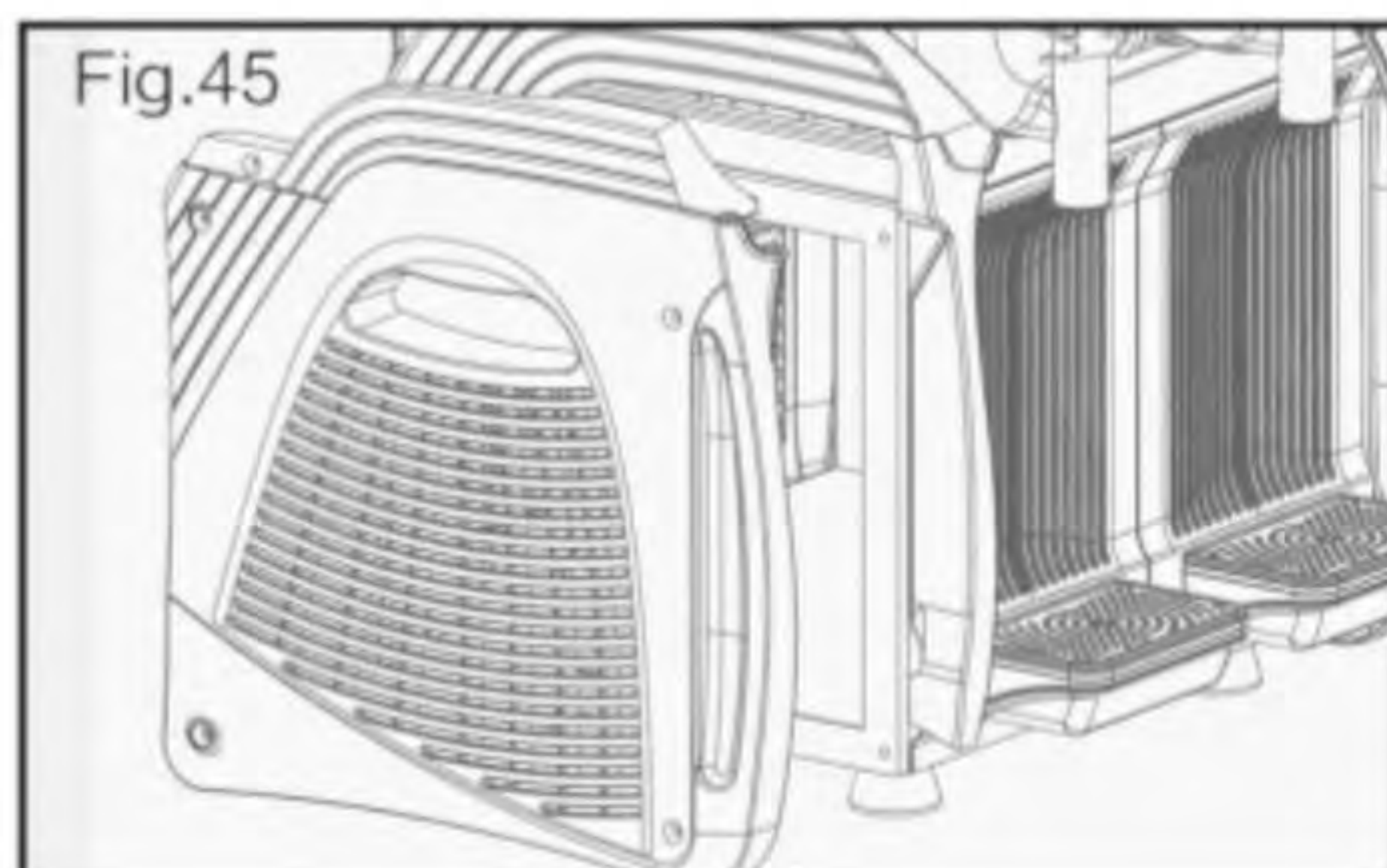
7.9.2 Clean condensator of parallel bar slush machine

According to the following instructions from the security side.

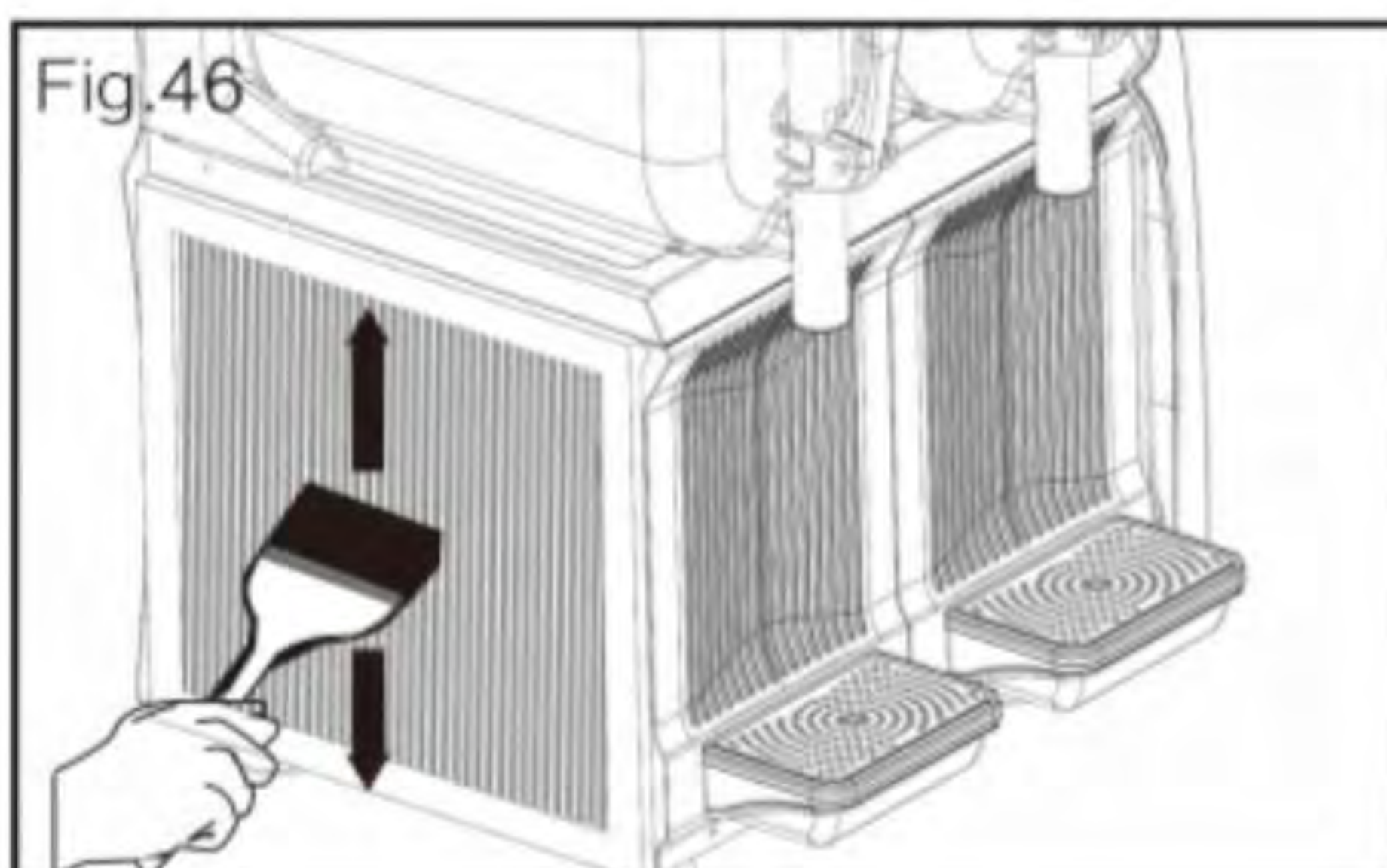
- 1.Remove side plate cover firstly;
- 2.Loose side plate 4 screws;



- 3.Take out side plate after loosing 4 screws, see Figure 45.



Dismantle safety protection parts. Brush dust from condensator surface with dry brush as Figure 46.



After cleaning condensator, repositioned safety protection parts and locked.

7.10 Scheduled maintenance

This machine needs to be maintained by professionals in regular(once at least one year). Regular maintenance can ensure machine and its parts good safety state.

Any broken parts need to be replaced with original manufactory.

When any parts of machine malfunctioned or broken, machine is banned to use. User can not maintain machine byself.

8. Waste treatment

Electronics wastes need to be handled according to 2002/96/EC. But wastes need to be dismantled and classified and recycled useful parts.



Above rubbish bin remind people classifying rubbish.

Treat wastes correctly will protect our environment.