

Poly Cool

Slush Machine

An instruction manual



PREFACE

Thank you for choosing and using the Polycool series of magnetic drive slush machine produced by our company, for your normal, effective use of slush machine, ensure the service life of the machine, we provide you with instructions for use, and please pay attention to the following points:

Before use of machinery, please carefully read the instructions, to master the operation of machine

A, please voltage, current distribution board in accordance with the provisions of the machine performance parameters and wire.

B.Pay attention to the formulation of raw materials, sugar content shall not be less than 13%, so as not to affect the normal use of the machine and the damage to the machine.

C.For the health of you and others, please timely cleaning machine.

use and characteristics

Slush machine can juice beverage prepared by cooling, stirring after snow like delicious juice beverage. Fresh, cool and delicious, anti Department cooling.z

TK series of slush machine is a new generation of new products of our latest development and development, it absorbed the Italy advanced technology: host of the international brand original compressor; motor production line for Italy imported production line control system; electronic control; cylinder mixing is a magnetic transmission, plastic products using the domestic advanced level of food grade quality; machine adopts forced convection air cooling. Can produce different kinds of snow melt varieties of cold. The machine has compact structure, beautiful appearance, simple operation, suitable for tourist attractions, supermarkets, shopping malls,

Main technical parameters

TYPE	PRSL-3000	PRSL-4500
The cylinder number	2	3
Cylinder capacity	15L*2	15L*3
Volt/Freq	240V/110v*50HZ/60HZ	240V/110v*50HZ/60HZ
Power	580W	830W
Dimension	72x52x93cm	60x80x35x50x60cm
Net weight(kg)	44	60
Gross weight(kg)	58	78

Installation and use method and the matters needing attention

- 1、The machine shall not be inverted in handling, should be avoided by a larger vibration machine. The slope should be less than 30 degrees, the installation should be kept steady.
- 2、The machine installation should avoid direct sunlight, ground (table) smooth, clean, dry, well ventilated place. The ambient temperature is higher than 32 °C and far away from heat source.
- 3、Use your fingers into the frame at the bottom, up gently to the table. Forbidden drink barrels moved by hand, so as not to damage the machine.
- 4、The back and left, right of the machine must be greater than 35CM space. To air circulation, to ensure the effective operation of the machine.
- 5、Before installation, first check the power supply and demand is consistent. Power line should not be too small, too long. The area of 2.5m square meters of conductors is appropriate; voltage between 200-240V. To ensure the safety of users, there must be reliable grounding device, grounding failure will have serious consequences endanger life.
- 6、According to "cleaning and disinfection" part, make cleaning and disinfection machine.
- 7、Preparation of snow melt beverage can be formulated ratio of 1:6.5 according to the sugar and water, with a good drink temperature shall not be higher than 32 °C, its drinks sugar content of not less than 13%. Prohibit the use of saccharin, sodium cyclamate or sugar shortage of liquid beverage production, or mixing ice on the tube wall, will damage the rotating stirrer and stirring motor.
- 8、Add the prepared material into a cylinder, adding raw materials shall not exceed 12L/15L scale position, then cover the lid.
- 9、The snow melts and adjustable (in switching system Bang), generally just machine, hardness to Ⅱ file is appropriate, to thaw after forming, can be adjusted according to needs.
- 10、When the snow melt after the production, automatic stop refrigeration compressor. The machine, but the mixer and the fan will continue to work.
- 11、This machine is equipped with the compressor protection function, when the power supply is switched on to start working or stop, power to re work, compressor can start refrigeration for 5~8 minutes.
- 12、When the cylinder material is less than half the evaporator cylinder, add raw material can reduce production time and increase the yield of snow.
- 13、If the night machine downtime and some drink cylinder; must check the beverage barrel has no ice on reboot, if any should be removed immediately, otherwise it will damage the rotary agitator.

Maintenance attention

1、Cleaning and sterilization

This machine cleaning without disassembly and cleaning and disassembly and cleaning.

(1) Disassembly and cleaning:

- 1) 、Cut off the power
- 2) 、Remove cylinder head material
- 3) 、Lift the cylinder, the cylinder is fixed at the bottom of the roof and the hook from the front panel, and then pull out the cylinder.
- 4) 、Pull outer agitator and internal mixer
- 5) 、Remove cylinder sealing ring
- 6) 、Discharge faucet assembly
- 7) 、Out of the water box and empty effusion

Clean:

Wash with warm edible agent solution cleaning all the removed parts and the evaporator cylinder inside and outside surface.

Disinfection:

Add 1 spoons of sodium hypochlorite in container, plus 2 liters of water dilution, the cylinder, the sealing ring and all contact with the raw material of parts in solution soak, then rinse out with water.

Assembly:

- 1) 、Install a water box。
- 2) 、Assembly discharge faucet assembly. Before assembly, coated with edible lubricant.
- 3) 、Install the cylinder sealing ring。
- 4) 、Mounted on the inner and outer spiral agitator.
- 5) 、The cylinder box back, until the sealing ring uniform properly into the cylinder, and then the fixed card hook on the roof.

(2) Do not disassemble and clean:

- 1) 、Cleaning solution users can in the container into the edible amount of warm
- 2) 、The cleaning button, the machine stirring blades to rotate, the other to stop working.
- 3) 、After cleaning, put detergent solution.
- 4) 、Then put in the disinfection solution prepared in the container (in proportion to 1 spoons of sodium hypochlorite 2 liters, 6 liters) not less than every container.
- 5) 、Release the disinfection liquid, add water washing several times, after shutdown
- 6) 、A water box according to the general tableware cleaning. The cover when cleaning, do not the top is dipped in the water, use a wet towel to wipe clean.

Attention: In the cleaning process, because the mixing leaf in the rotation, not to speak of hand and towel into the container, place to avoid the damage and damage to the machine body of the accident.

2、Maintenance

1)、Keep the body shell surface cleaning, do not allow the trace of water, dust, dirt residue on the surface of the machine.

2)、Regular cleaning machine dust, condenser should focus on cleaning: use a soft brush to clear the heat sink surface dust. Guarantee the machine has good refrigeration effect.

3)、The machine when not in use should be placed in clean, well ventilated indoor storage, long time out, can be cleaned, packaging and storage.

4)、The machine manufacture strictly according to the standard for quality control. Proper use, maintenance and maintenance can extend the life of the machine. Such as machine problem, in general can be immediately on-site repair simple, can solve the problem. Refrigeration system problems should be invited to professional inspection, repair.

Trouble shooting

Fault	Possible causes	Repair method
The compressor work but not refrigeration	1、Compressor damage 2、Refrigerant leak 3、Fan motor damage	1、Replace the compressor 2、Trap, add refrigerant 3、Replace the motor
The compressor does not work	1、The power plug is not inserted 2、Line fault 3、Overload protector damage	1、Re insert 2、Check and repair 3、Check and replace
The beverage barrel tail liquid leakage	1、The sealing ring is not installed 2、Sealing ring wear or crack	1、Re install 2、Replace sealing ring
Switch of the tap dripping	1、The handle is not reset 2、Plunger sealing ring is not clean	1、Launch reset 2、Cleaning and re installation
The machine vibration, noise	1、Non stationary 2、Drink sugar shortage	Placed in a horizontal position 2、Sugar (sugar content 13%)

According to the table, still can not handle failure, if the power line is damaged or coil leakage to avoid danger must be by a professional manufacturer or its external sector repair.



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognised training course before being given access to the product.

- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example) there is always a small chance of a technical issue that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee or could financially affect the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error considering the points above simply contact the retailer directly for details of their returns policies if required.

