



TS- 1030 soft ice cream machine

Instructions for use

Foreword

Dear Customer: Thank you for purchasing and using Esse soft ice cream machine. Before using this device, please carefully read the instructions.

Instructions will inform you of important soft ice cream machine installation and operation, while helping you to solve the problem that may arise, to help you have a smooth experience.

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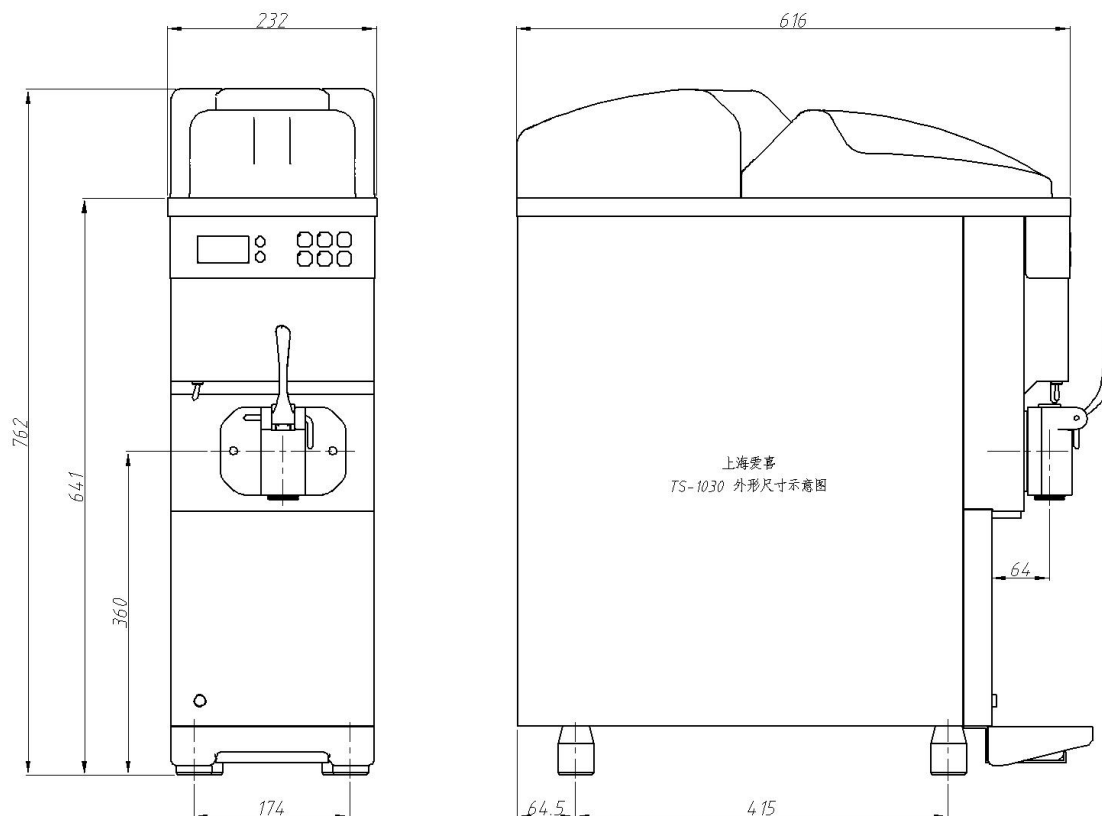
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Technical Parameters

| | |
|------------------------|--------------------------------|
| Device Model | TS-1030 |
| Rated Power | Single-phase 220V 50Hz |
| Cooling | Air-cooled |
| Maximum power | 1.07kW |
| Refrigeration capacity | 1.3L |
| The pot capacity | 7.5L |
| Rated Capacity | 24L / h |
| net weight | 58kg |
| Dimensions | Width 232 616 high 762 mm deep |



Safety Precautions

Before you start using a soft ice cream machine, make sure the following safety precautions

- The machine should be placed on a firm and stable level desktop
 - - Doing so may cause noise, vibration and wear, even dumping of hazardous
- To use a separate power supply socket machine, working in conjunction with other electrical appliances to avoid the same line
 - - Doing so may cause interference or even a fire hazard
- Must be grounded outlet
 - - Doing so may cause an electric shock hazard
- Not pinch, forced bending or twisting the power cable, do not own processing power cord and plug, do not hang on the power line
 - - Otherwise, the power cord may be damaged resulting in electric shock or fire hazard

- Condensation or damp environment when rain soaked body, do not turn the machine off or try to use the machine
- - Doing so may damage the machine and cause an electric shock hazard
- When assembling or disassembling machine parts, unplug
- - Doing so may accidentally touch the button to start the machine operating result in personal injury or electric shock hazard

Precautions

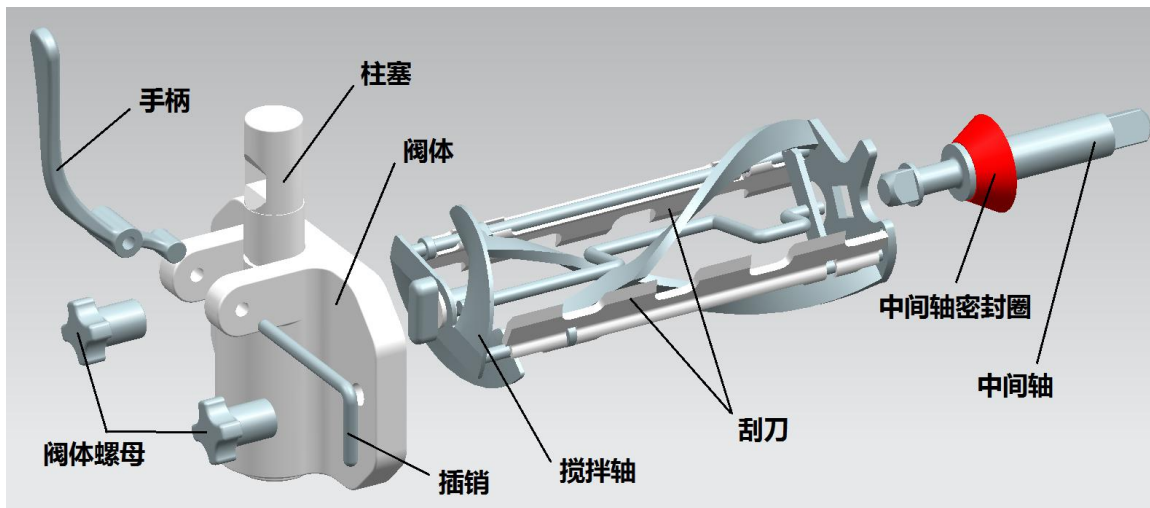
In order to make better use of the machine, observe the following during use

- This equipment is specialized in the production of soft ice cream machine, to use raw or soft ice cream soft ice cream powder mix formulated for production, not for frozen drinks and slush
- - When using the soft ice cream powder, cream powder generally per 1 kg against 2.5 liters of purified water to 3 formulated feed. Water was added too little may result in difficult to form ice, add too much water will affect the puffing effect and prone to freezing cylinder
- - If you need to add other seasoning ingredients, please consult our technical staff for advice
- Regardless of whether the device is working, do not shield the top of the hot gas outlet
- - There are hot air discharge when the machine is working, if the exit is blocked may affect the cooling effect and even trigger protection. To avoid affecting the life of the machine or business interruption, please do not place anything hot air outlet
- Do not wash long dry run (or when cleaning) in the absence of raw materials, do not open the refrigeration
- - The dry run will lead spatula and stirring shaft bushing for excessive wear, the future impact of the cooling effect. After cooling dry run or if the raw material is poured into water, the liquid will quickly freeze, may cause abnormal wear or overload scraper
- Note that when the blade shaft washable stirring, carefully cut sharp edge
- Do not tilt or lateral placement machine, if not carefully tilt, place after being wait 30 minutes before use
- - After the machine tilted frozen oil may flow back to the trachea, then open the opportunity to cause damage to the compressor, the oil flows back to the bottom should be re-boot
- Do not use hot water cleaning equipment
- - After cooling hot water cylinder temperature decreases slowly, if not promptly remove the excess moisture that could cause rapid propagation of bacteria hazardous to their health
- Periodic cleaning up the dust the condenser
- - After some time the use of the machine, the condenser will accumulate dust intake port, it will affect the cooling effect of excessive dust. Dust before cleaning, turn off the machine and disconnect the power outlet, disassembly body right side (the side without warning signs) side plates, to sweep dust intake port

Each valve member and the

mounting relationship of the agitator shaft assembly

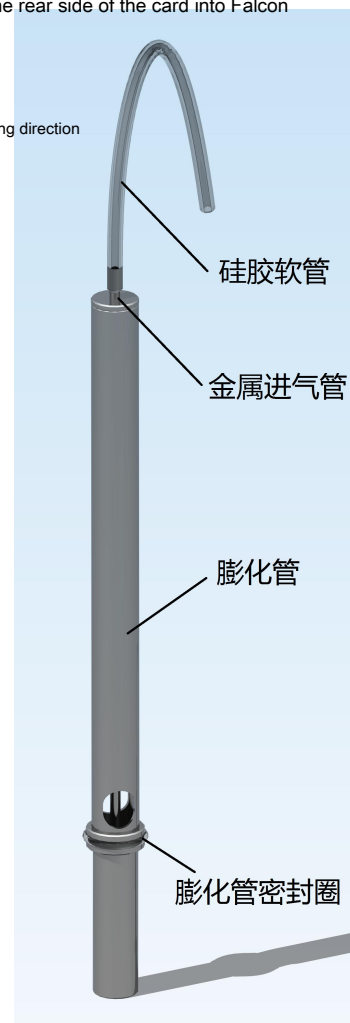
- When mounting the intermediate shaft, the mounting position and orientation note red tapered sealing ring, shown in FIG.
- - When the ring is not installed properly or missing equipment, raw materials from the hole before the panel out of the machine, in case this happens, the refrigeration cylinder of raw materials released as soon as possible, and re-install the correct ring



- After stirring for installation around the rotary shaft, the stirring shaft is pushed into the refrigerant cylinder, until the rear side of the card into Falcon
- - After stirring shaft rotational resistance will be significantly increased properly installed
- - If the stirring blade axis direction is incorrect will not be charged in the refrigeration tank, can successfully replace the blade mounting direction
- Before installing the discharge valve element, positioning blocks need to be protruding to a vertical position prior to the stirring shaft is aligned with the recess on the body
- When the discharge valve is mounted, on both sides of the nut to be tightened uniformly biased, and tighten avoid side, and do not use a tool

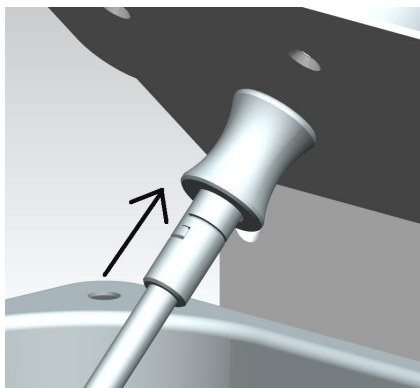
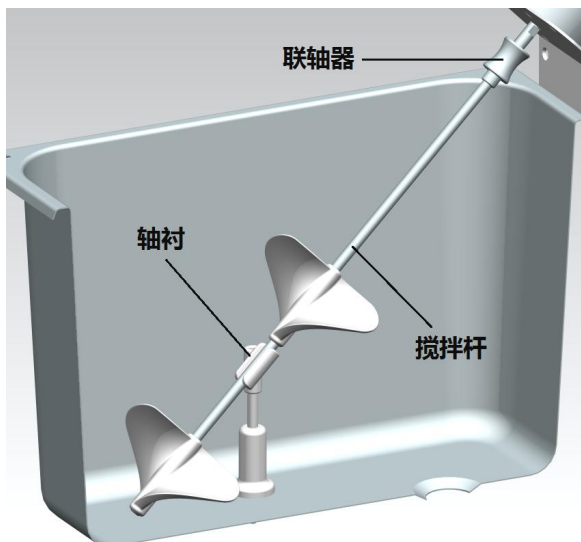
Expanded tube assembly

- Expanding the extruded tube apparatus, a metal intake manifold, silicone hoses three parts, as shown in FIG installation
- - To ensure the stability of the ice cream puff, follow the steps in Chapter feeding operation, **Expanded pipe and then into the first insert feed**
- - After the damaged hose ends, please cut use, replace the hose if necessary
- - Cleaning accessory bore tube extruded silicone hose and brush, and a spare seals and hoses, Keep



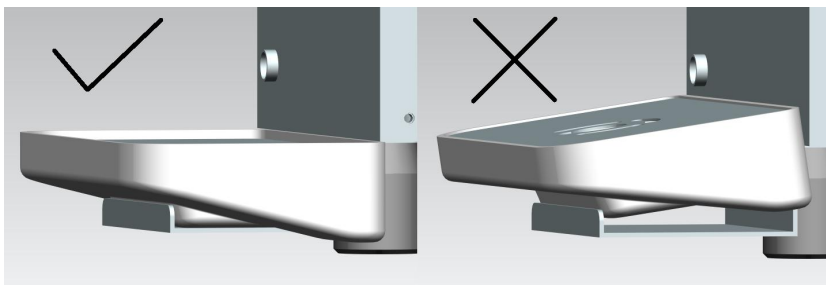
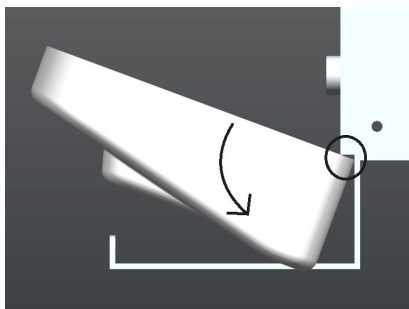
The pot stir bar assembly

- It means the pot was stirred by a stirring rod, bushing, coupling (not removable) composed of three parts shown in FIG.
- - When disassembled, the coupling is pushed up and separated from the output shaft stir bar, lift can be removed
- - When installed, the bushing inserted into the base, and then align the shaft and a stirring rod, down into the coupling sleeve, the mounting direction of the bushing note
- - Do the other items placed in the pot, the pot to prevent damage during operation

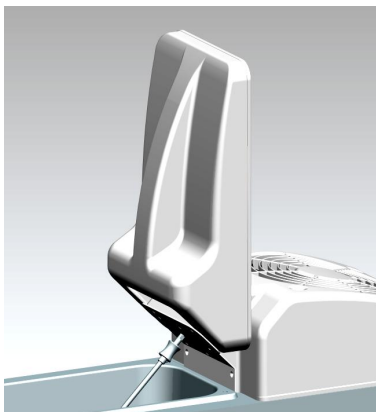


other

- When placing the cartridge drops, first near the edge of the card into the holder of the machine, drain down and rotate the cartridge shown in FIG.



- When you open the cylinder head material, please head placed as the material, do not cover the hot air outlet



Start making ice cream

After stirring shaft and the valve element properly installed, you can be added to the raw material

- When using the soft ice cream powder, cream powder please per 1 kg against 2.5 liters of purified water to 3 formulated feed. Prior to joining the ratio of raw materials, please check again

1. Turn on the power, the power switch to the "ON (ON)" position, the screen display "may be a normal operation"
2. Insert the expanded tube, one end of the silicone tube is connected to the intake pipe of metal, the other end connected to the top of the pot to supply outlet
3. First 2 l Feedstock into the pot, so that the raw material flowing into the cooling tank, inspect the body and below the hole at whether there is leakage of raw materials
4. Confirm leak does not exist, filling material can continue. Only when a metal probe is immersed in the pot, it shuts off until prompted
5. Press or "Auto" key to start cooling

Ice cream hardness adjustment

According to material characteristics and preferences you use to adjust the hardness of ice cream



- On display " H: 1.3 / 1.8 "Reaction is the hardness of ice cream
 - The number before the slash is the real-time ice cream hardness , After setting the hardness of the slash is the number . When the set hardness value hardness real cooling is complete, the ice cream is set larger the number the higher the hardness. When the motor is stopped stirring, the hardness of the display 0.0
 - To adjust the hardness, according to the "Settings" button, the screen displays "hardness" tab, then press "▲" or "▼" key to adjust the hardness values, hold the adjusting After completion of the "set" key for 3 seconds or automatically return to the wait interface to save the settings. Each adjustment amount should not exceed 0.2
 - Ice cream hardness setting the maximum hardness, i.e. the hardness value when refrigerant is stopped, the continuous production increase can not increase the yield value
 - Hardness settings will not lead to molding ice cream is too low, it may lead to not start cooling
 - Even if the same set hardness, the expansion ratio also affects the state of forming the ice cream
- On display " T: -5.8_ 12.6 "Respectively Cooling cylinder of raw materials with Raw material storage cylinder Temperature, lower right Snowflake pattern when the lighting function is enabled show the pot precooling , Precooling close off the snow . Do not turn off if not necessary pre-cooling
- Since the voltage fluctuation does not change even if the set value of the hardness, the hardness of the ice cream may also occur actual change
 - Load values for reference, may be required under certain conditions of use is provided to compensate

The method of operation to ensure the quality of ice cream

Expansion rate has a direct impact on the taste, shape and cost control, good puffing effect is soft ice cream quality foundation. In order to best reflect the flavor of raw materials, access to more customers, please read the following operating instructions

- When using the ice cream powder, cream powder please per 1 kg against 2.5 liters of purified water to 3 formulated feed
 - - Water was added too little may result in difficult to form ice, add too much water will affect the puffing effect and prone to freezing cylinder
 - - Do not attempt to adjust the ratio of raw material in the case without consulting our technical staff or adding other flavoring ingredients

- When using the ice cream powder, deployment of a good material to be left for 10 minutes before use
 - - Emulsifiers in ice cream powder will take some time before the full onset, if the use of the machine directly into the inner, rough texture prone to make nuggets, and easier to melt
 - - Long material should be placed before the agitation was poured into the machine again, and so prevent precipitation of sticky end

- Prior to joining materials, be sure to plug in and connect the silicone hose pipe puffing
 - - If the tube is inserted puffing the addition, the ice cream is not good at the beginning of expansion, which may affect the quality of the ice cream initially to about 10 parts
 - - If the connection silicone tube or hose breakage leakage, it will affect the puffing effect

- The weight of the product, provided a suitable air pump run time
 - - The air pump running time is too short will affect the expansion rate, too long can result in freezing cylinder, the default setting is 2.0 seconds
 - - If the air pump running too long, it may cause the cooling cylinder shut warning, temporarily unable to release the ice cream. at this time **First press cleaning** In order to close the refrigeration and let stir continuous operation, **Then pull up puffing tube** Let raw material flowing into the cooling tank, the last appropriate **Reduce the air pump run time** Setting, when the ice cream can be released **Expanded tube inserted back** , To resume production
 - - Using the default setting 2.0 seconds the trial, if appropriate to increase the bulking be insufficient, leading to the cooling cylinder when the shut warning or ice is not discharged properly decreased, the amount of each adjustment preferably not more than 0.5 seconds
 - - Adjustment method, see last page **Other parameters** chapter

- After the sale, use the manual mode standby
 - - See related operational requirements under Chapter

Standby preservation

This machine has a standby preservation of function, no cleaning day, wash the washing machine according to a predetermined cycle. If the day is not cleaning operations, be sure to follow the following

- - When using the manual mode standby, to ensure the machine's power supply is not interrupted
1. Check the amount of starting material remaining cylinder material, and to ensure that the liquid level above the metal probe tips off Queliiao
 2. canceled with a clean towel dip venom, wiping material cylinder edge, top of the machine and the inner surface of the cylinder head material
 3. Close the feed head, precooling confirmation function is enabled (the lower right corner of the display lighting snowflake pattern), press the "Manual" key

Washing machine

This machine has a standby preservation of function, no cleaning day, wash the washing machine according to a predetermined cycle

- - Alternatively cleaning operation before starting the business, when the raw material is liquid refrigerant cylinder can release without thaw, save time
- - Do not pour hot water into the machine, if not dry in time, may lead to rapid propagation of bacteria hazardous to their health

1. Press the "Stop" button, the Extruded Tube with The pot stir bar Placed into a container to be washed to remove

2. Press the "clean" to start stirring, then depress the handle release of the remaining starting material
3. The amount of water was poured into the pot, the pot inner wall with a towel wiping
4. The dirty water discharged, is repeated until the rinse water discharged no turbidity

The water is bled off, press the "Stop" button, turn off the power

6. Remove Body assembly Into a container to be washed

7. Remove Agitator shaft with Countershaft Into a container to be washed

8. The dry material cylinder and cooling cylinder residual moisture
9. The cleaning various parts removed (hot water available), using the bore brush cleaning attachment is provided in the inner wall of puffing
10. The configuration about 5L disinfectant to wash the parts immersed in the disinfectant stand
11. canceled with a clean towel dip venom wiping material cylinder and cooling cylinder walls
12. The component is mounted on the machine again, to complete the cleaning

- - If not used for the washing machine, so that parts can be immersed in the disinfecting solution, kept dry and ventilated machine, installation needs to be used

Frequently Asked Questions

- "Manual" and "automatic" mode What is the difference?

- - Manual mode for standby preservation, thaw raw material state. Only Press the manual key again or switch to automatic mode, the machine will start making ice cream
- - When the automatic mode ice cream all the time in the formed state, you can access at any time

- Why is better to use the manual mode when idle?

- - Was stirred at ice formed state is repeated, the expansion ratio will decrease with a rough texture and feeling nuggets

- Why there is raw material tank, the screen still shows the lack of material?

- - In order to prevent cooling tank lack of material, suggesting lack of material when the frit material is less than the remaining cylinder 1L, please feed supplement
- - If the bin cylinder has sufficient raw material and material shortage prompts still lit more than five minutes, please consult Shanghai Esse service and re-calibration shut warning function under the guidance of professionals

- Why screen display ice cream is ready, the machine still at work?

- - When precooling is turned on, the machine of the pot after cooling in ice cream production is complete, the temperature until the raw material tank was reduced to 4 degrees, the machine will continue to run for some time

- Why raw material tank there, but put no ice cream?

- - If now in the manual mode and the machine is not in operation, it is necessary to manually press the button again and wait for re-cooling
- - **If this time is in the cooling mode and in automatic, it has been frozen cylinder, Press cleaned immediately** In order to close the refrigeration and let stir continuous operation, **Then pull up puffing tube** Let raw material flowing into the cooling tank, the last appropriate **Reduce the air pump run time** Setting, when the ice cream can be released **Expanded tube Inserted back** , To resume production

- Why Raw Materials / Water will flow out in front of the hole panel?

- - When the intermediate shaft red tapered ring is not properly installed or missing equipment, raw material from the circular machine front panel outflow. In case this case, the material discharged as soon as possible and to clean the machine, press on the orientation and position represented in FIG. 4 reinstalled properly seal

Troubleshooting

If an exception occurs, the screen will display the fault content help troubleshoot.

- - Long after the troubleshooting process by following "▲" key to clear the alarm information
- - If the same alarm and then repeated in the disposal process, he served as press, please do not continue to try to use the machine, contact your dealer or Shanghai Esse service as soon as possible to get help

"Compressor run time out", "cooling tank material shortage"

① **cause of the malfunction** : Run out of raw material

Solution: Supplementary materials, and then pull up the expanded tube so that the raw material flowing into the cooling tank, press clean key, to be able to release back into the ice cream puff tube, to resume production

② **cause of the malfunction** : Air pump running too long

Solution: Uprooted expanded tube material so that the refrigerant flowing into the cylinder, the cleaning button is pressed, can be discharged back into the ice cream extruded tube, and then reduce the air pump run time appropriately set, to restart production

"Freezing cylinder protection."

① **cause of the malfunction** : Starting material after use, the supplemental material is frozen, stirring motor overload

Solution: To re-operate in the "compressor run time out" failure, is a normal phenomenon, just wait a few minutes until after the thaw of ice cream

② **cause of the malfunction** : Too much raw water, stirring motor overload

Solution: Reducing the hardness of ice cream set, and then try to start until after the thaw. Check the ratio of raw materials, per kilogram of ice cream powder and 2.5 to 3 liters of water allocation ratio, Do not consult allowed to adjust the ratio of raw materials or other flavoring ingredients added in the case of our technical staff

"Brownouts"

cause of issue : Voltage is lower than 200V

Solution: Check the power supply, and other high-power electrical not shared line, not to use a plurality of extension sockets

- - When the alarm occurs, the machine will lock the cooling function, and the "cleaning" can still be used
- - When the alarm occurs, if we must use the machine, please contact your dealer or call the Shanghai Esse Technical Services for help

"High protection"

① **cause of the malfunction** : Excessive dust resulting in poor heat dissipation

Solution: Switch off and unplug and remove the right body side (the side without warning signs), the cleaning brush accessory bag provided using a condenser air inlet dust

② **cause of the malfunction** : Vent is masked resulting in poor heat dissipation

Solution: Check the bottom of the machine if the foreign matter adsorbed, check whether the machine above the hot gas outlet is shielded.

Cause of the malfunction ③: Ambient temperature is too high

Solution: Lowering the temperature of the environment of the machine, increase ventilation

Cause of the malfunction ④ : Fan Failure

Solution: Please contact your dealer or Shanghai Esse service to get help

"Current too low"

① **cause of the malfunction** : Low voltage

Solution: Check the power supply, and other high-power electrical not shared line, not to use a plurality of extension sockets

② **cause of the malfunction** : Motor is not running or the current sensor failure

Solution: Please contact your dealer or Shanghai Esse service to get help

If the sensor fails, the bottom right of the screen will flash "ER" character, press "▲" key to check the fault content. At this point the machine can still be used, please contact your dealer or Shanghai Esse service to get help

parameter settings

The following is the advanced parameter setting method and function profile, do not tamper with

- - Please change the settings under the guidance of professionals
- - Pressing the "set" key items. Press "▲" or "▼" key to adjust the value, the interface is adjusted to be automatically returned to save settings, can also press the "Settings" button for 3 seconds to save and exit

hardness

- - See page 6 " **Ice cream hardness adjustment** "

Automatic cooling interval

- - Cooling time between starts automatic mode, the default value of 5 (minutes)

The air pump running time

- - See page 7 " **The method of operation to ensure the quality of ice cream** "The default value of 2.0 (seconds)

Low Voltage Protection Switch

- - If you need to use the device at a low voltage environment, close protection. Close long-term low-voltage protection device will affect the warranty, the default open

Freezing cylinder temperature alarm

- - Freezing cylinder temperature alarm is triggered, the default value of 15 (degrees)

Key-lock function switch

- - This function will then turn the key in the lock idle one minute, the screen flashes "L" pattern, press "▲" and "▼" key to unlock, the default OFF

Screen brightness

- - Select the screen brightness, default brightness

Shut warning / recovery value

- - Lack of material parameters for the calibration reminder function, a default value 500/300