



TS-1032 automatic 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.

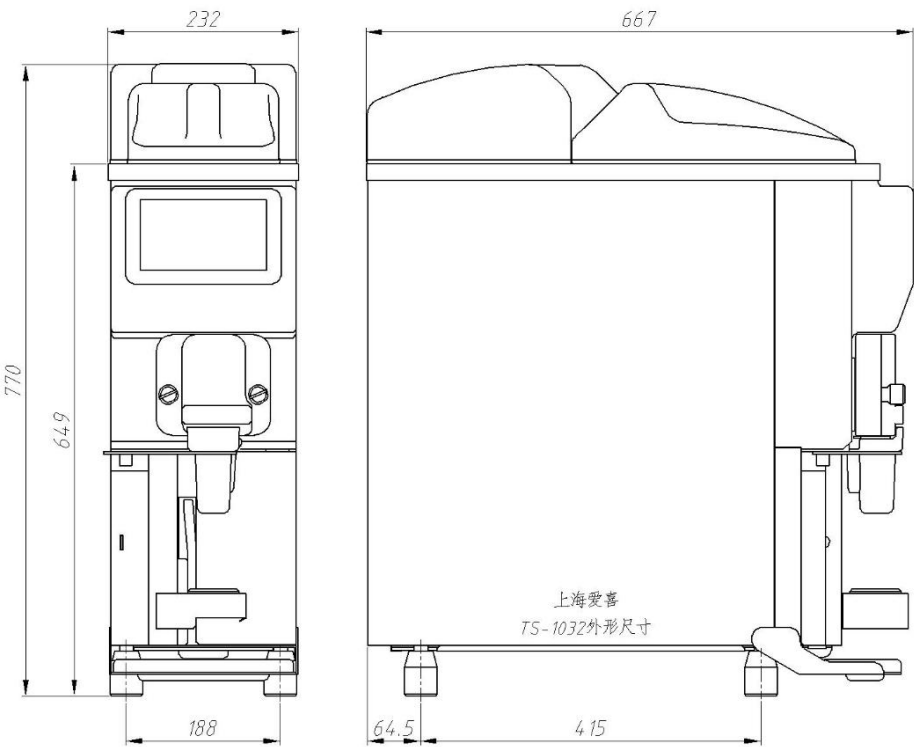
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Technical Parameters

Device Model	TS-1032
Rated Power	Single-phase 220V 50Hz
Cooling	Air-cooled
Maximum power	1.07kW
Refrigeration capacity	1.3L
The pot capacity	8L
Rated Capacity	24L / h
net weight	62kg
Dimensions Width 232 667 high 770 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

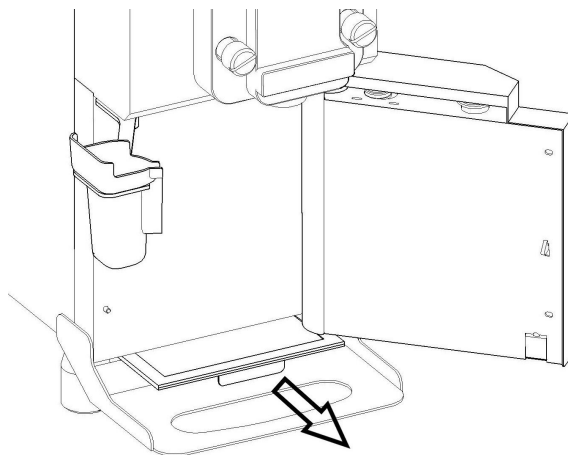
- When assembling or disassembling machine parts, unplug
 - - Doing so may accidentally touch the button to start the machine operating result in personal injury or shock

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 please per 1 kg against 2.7 liters of pure water 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 Shanghai Esse technical staff for advice
- Do not add raw materials when the machine is not powered
 - - The machine model is automatically opened and closed by a computer-controlled valve, even when the valve element open when the machine is not a warning is not energized, at which time the material flows directly cause trouble, always turn on the power after the addition
- 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 air filter
 - - After using the machine for some time, the air filter will accumulate dust affect the cooling effect.

Clear disconnect the dust before the power plug, and then open the masks and rocker assembly, air filter withdrawn from the bottom of the machine, as shown in FIG.



Each valve member and the

mounting relationship of the agitator shaft assembly

- When the valve is assembled, as shown in FIG direction charged parts

- When the plunger is inserted, the metal rod so that the upper end of the head is flush with the valve body

- - If not aligned, the valve assembly can not be installed on the machine, it may result in failure of the plunger lifter

- When mounting the intermediate shaft, attention to the installation position and orientation of the red

tapered sealing ring, shown in FIG.

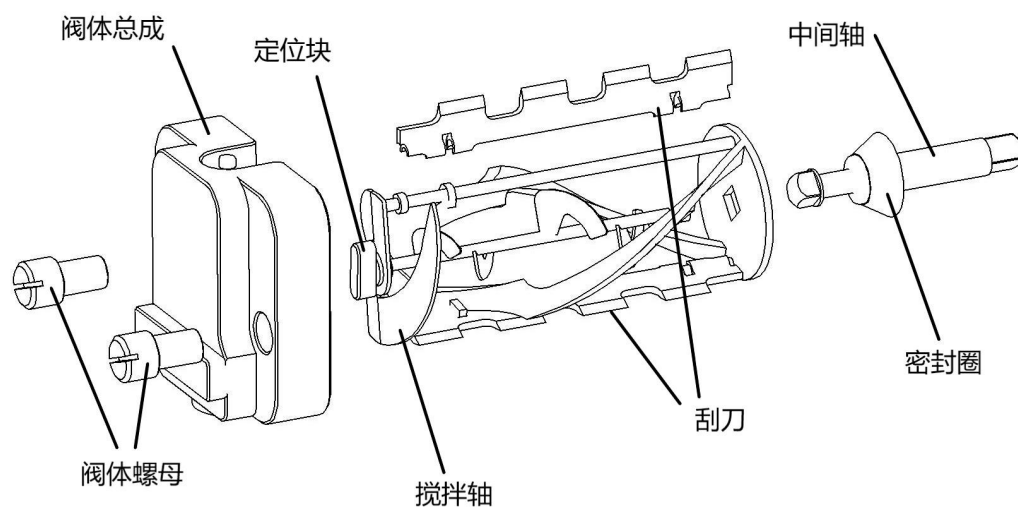
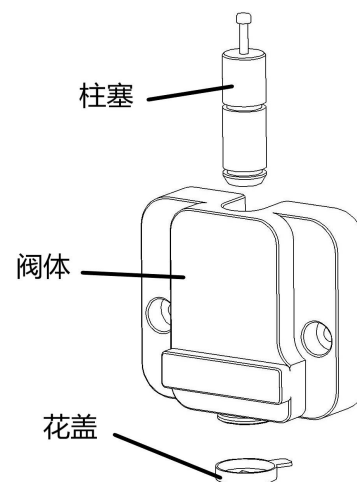
- - When the cone ring is not installed properly or missing equipment, raw materials from the bottom of the machine hose outflow of the cooling cylinder to release the material and clean the machine as soon as possible, to re-install the ring and then start making correct

- 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

- - When the agitator shaft is not rotated correctly installed

- - After stirring shaft properly installed firmly pressed inwardly resilient ring may be felt

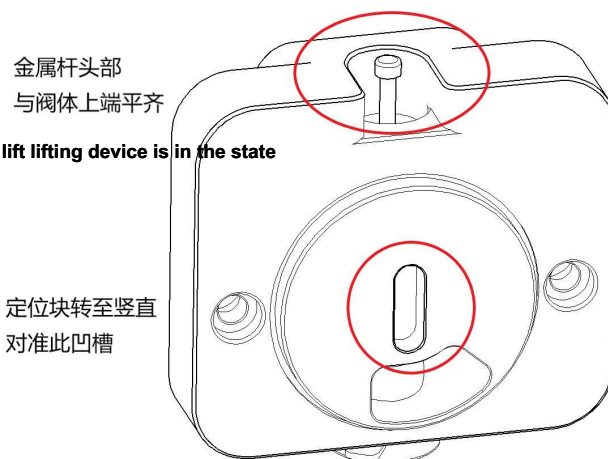
- - If the stirring blade axis direction is incorrect will not be charged in the refrigeration tank, can successfully replace the blade mounting direction



- The valve assembly before installation, **The positioning block is rotated to the vertical position** Against a recess on the valve body so as to check again the plunger head is flush with the upper end of the metal rod body, and **Confirm plunger lift lifting device is in the state**

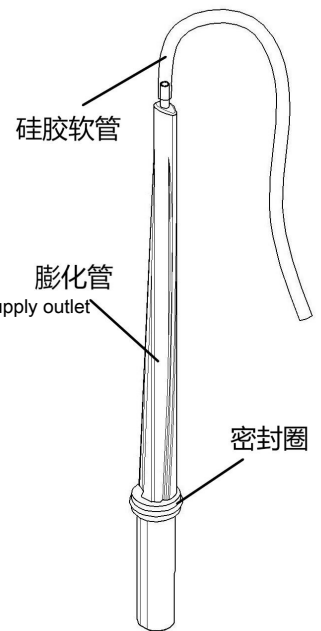
- - If the lifting device is not filed, must enter the device management page after the machine is powered by "plunger" key to bring the plunger

- When mounting the valve assembly, the plunger head alignment notch metal rod lifting means, a uniform force and tighten the nut



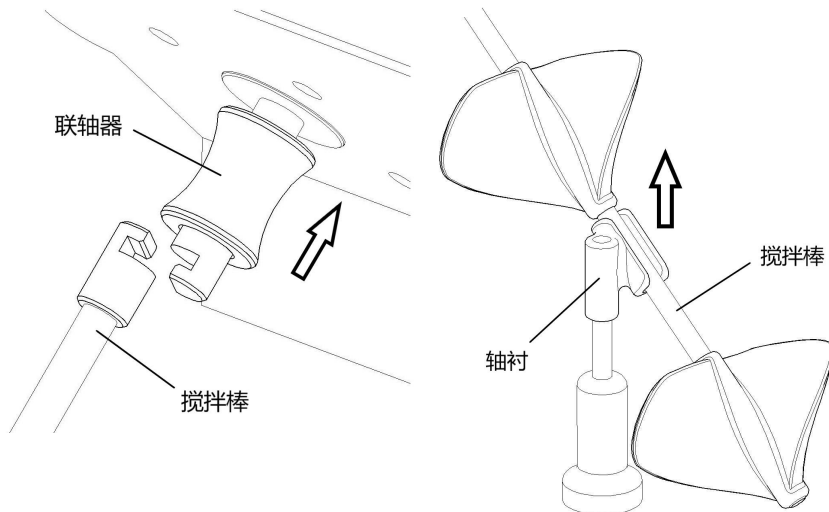
Expanded tube assembly

- Extruded expanded tube assembly of tubes and hoses two component parts silica
 - - After the damaged hose ends, please cut use, replace the hose if necessary
 - - Containing attachment for cleaning the bore and the expanded silicone hose brush tube, and a spare seals and hoses, Keep
- The extruded tube assembly is inserted into the feed opening of the pot, and the silicone tube is connected to the supply outlet
 - - To ensure the quality of the ice cream, then pour the first insert tube extruded raw materials, see **Start making ice cream chapter**



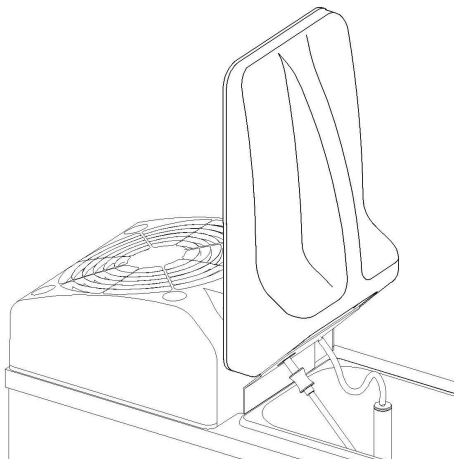
The pot stir bar assembly

- 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. Note that the mounting direction of the bushing
 - - Do the other items placed in the pot, the pot to prevent damage during operation

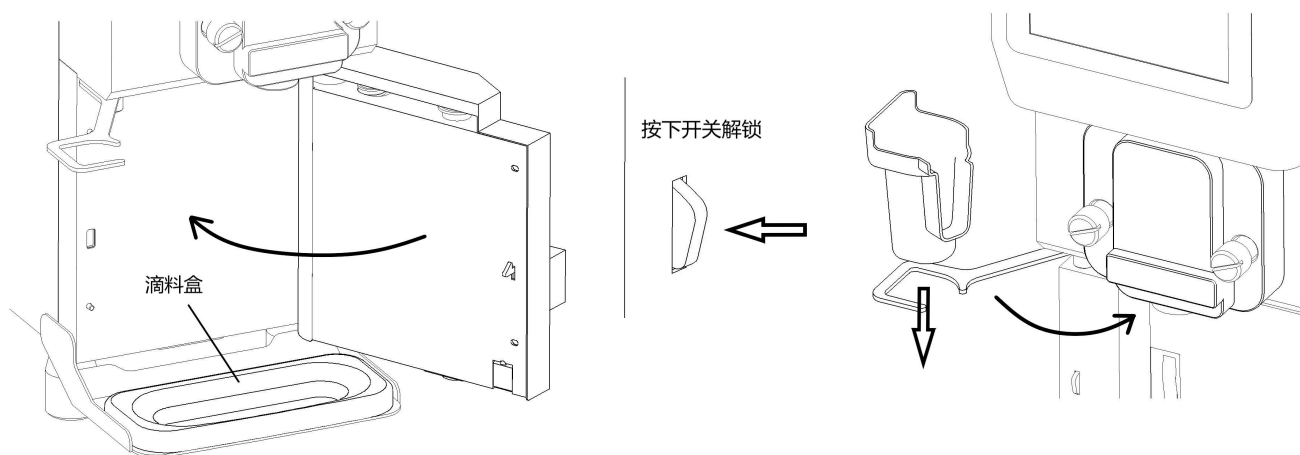


other

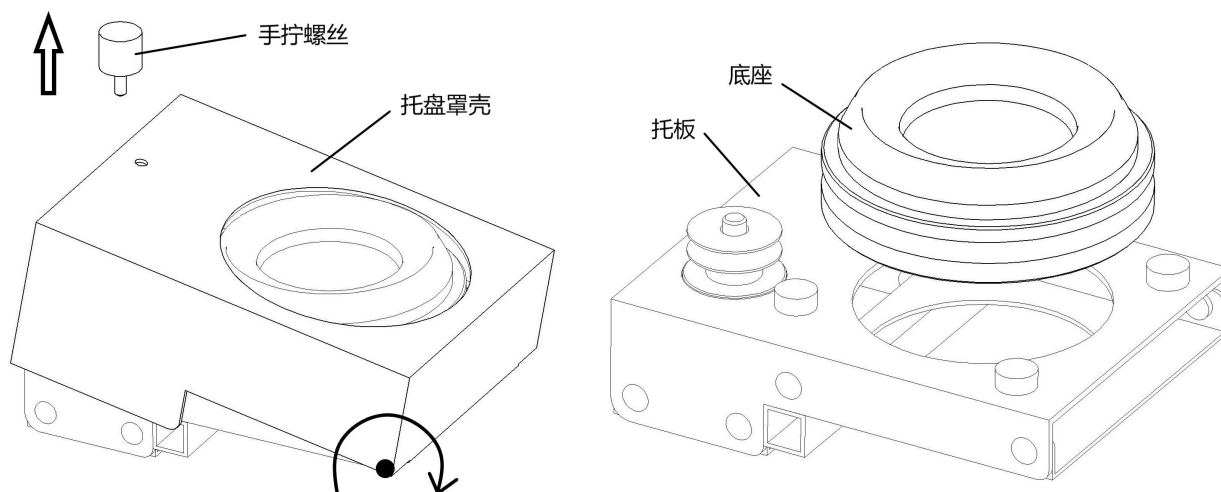
- When opening the cylinder head material, can be placed as not to cover the hot air outlet



- Attention to the direction the cartridge is placed dropwise
- When closing the rocker arm assembly and confirm locked, open the press and pull the switch
- The mask in the holder, and rotation of the valve body conforming to



- When cleaning the tray, remove the thumb screw, the rotation of the tray housing removed as shown in FIG. Placing ice cream cone and the base of the drive belt can be removed clean, wipe with a towel material remaining on the pallet, and then can be reinstalled



Start making ice cream

Stirring shaft, the valve body assembly and extruded pipe after installation, may be added to the raw material

- When using the soft ice cream powder, cream powder please per 1 kg against 2.7 liters of pure water formulated feed. Prior to joining the ratio of raw materials, please check again

1. Connect power cord machine, the plunger is automatically turned off
2. Press the "management device" button, to enter the password (the default is a 1) into the interface

3. Reconfirm the plunger is closed, First 2 l Feedstock into the pot, so that material flowing into the cooling tank, check valve and a bottom feed hose for leaks

4. Confirm leak does not exist, filling material can continue. When the pot is not metal immersion probe, prompts Queliiao

5. Press "start" button to start cooling

6. Return to selection page Press and hold "Began selling" key for one second, the machine goes into sales mode

7. After a few minutes of ice cream finished, you can start normal sales



Standby preservation

This machine has a standby preservation of function, every day without washing, please wash cycle in

accordance with the washing machine if not the same day cleaning operation, be sure to follow the following

- - When using the standby mode, make sure 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 Queliào
- 2. cancel stick with a clean towel and wiped Venom: ① ② machine the top edge of the pot material ③ ④ head surface of the valve body discharge opening
- 3. **Close the cylinder head material, it was confirmed Pre-cooling function is turned on , Press the "standby" button**
- 4. Step 6 page disassembling and cleaning of the tray assembly

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 remove without thawing, can 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" key, the extruded pipe is removed and the pot stir bar into the container to be washed
 - 2. Open the rocker arm assembly, removing the mask and dropping the cartridge into the container to be washed
 - 3. Point "clean" to start stirring, and then press the "plunger" to switch the control valve, releasing the remaining starting material
 - 4. The amount of water was poured into the pot, the pot inner wall with a towel wiping
- The dirty water discharged, rinsed repeatedly with water until the discharged water no turbidity
- 6. Press the "Stop" button, then press the "plunger" key to bring the plunger**
- 7. Remove the cartridge body to be washed into the container
 - 8. Remove the stirring shaft and the intermediate shaft to be washed into the container
 - 9. The dry material cylinder and cooling cylinder residual moisture
 - 10. The cleaning various parts removed (hot water available), using the bore brush cleaning attachment is provided in the inner wall of puffing
 - 11. The configuration about 5L disinfectant to wash the parts immersed in the disinfectant stand
 - 12. canceled with a clean towel dip venom wiping material cylinder and cooling cylinder walls
 - 13. 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

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 2.7 liters of pure water feed formulated
 - - Water was added too little will lead to 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 professionals 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

- Before the addition of raw material, and plugged expanded pipe connection silicone tube
 - - If inserted directly extruded tube feeding, the first ice cream might not be a good puffing, it may affect the quality of the ice cream initially to about 5 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, is likely to cause too much foam, the default setting is 1.6 seconds
 - - Press the "SET" key (gear icon) enter the setting interface, click air pump run time value, the pop-up keyboard input desired value, press "enter" to save the settings, the amount of each adjustment preferably not more than 0.3 seconds

- After the sale, use the standby mode
 - - Maintaining a standby machine feed at night the temperature below 4 ° C

Frequently Asked Questions

- Why there is raw material tank, a screen prompt is still lack of material?
 - - When the remaining raw materials of less than about 1L-cylinder machine prompts lack of material. If the business at this time is not over yet, please timely feed
 - - After remaining raw material shortage tips can make 10 copies of ice cream, then if there is no supplementary material, the machine will be forced to stop selling

- Why hardness setting has not changed, today's ice cream produced relatively soft?
 - - The ratio of raw materials was confirmed, the ratio will affect the forming state
 - - When the number of produced small, soft ice cream may be easily changed, it is recommended to increase the hardness by promotion or improvement provided

- Why raw material tank there, but put no ice cream?
 - - This phenomenon is called cold cylinder, i.e., too much air results in cooling the cylinder can not be extruded ice cream the stirring shaft. Probably because there is no time after raw material addition, it may be rewound cutting the pot opening is blocked by ice cream
 - - **Encountered not put ice cream, immediately press the "clean" button, and then pull up the expanded tube so that the raw material flowing into the cooling tank, the ice cream until it can be released back into the extruded tube, to normal operation**

- Why raw material will flow out from the bottom of the tube in?
 - - When the intermediate shaft seal is not properly installed or missing equipment, from the bottom of the hose feed machine flows to alert the user, in case this case, the material should be discharged as soon as possible and washing machine, according to page 4, FIG stirring shaft assembly reinstalling the orientation shown in ring

Troubleshooting

If an exception occurs, the screen will display fault Guide

- - Please read the operating instructions displayed on the screen, according to one investigation process
- - When troubleshooting or recurring, please add Shanghai Esse aftermarket micro letter for assistance:

Hardness

parameters

- - The default value is 2.3, for adjusting the hardness of the ice cream

Pump run time

- - ~~The default~~ default value is 1.6

Low-voltage protection

- - by default

System Password

- - Editing Device Management passwords

Splice number of steps

- - Only operate under the guidance of professionals

Splice start waiting time

- - Only operate under the guidance of professionals

Pump test

- - Only valid in a stopped state, press the test whether the pump is working properly

Screen brightness

- - Adjust the screen backlight brightness

advanced settings

- - You can not change these settings