

SLUSH MACHINE MANUAL

Please read carefully before using the slush machine

10L

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1. Introduction

1.1 Manufacturer

The manufacturer's details are shown on the identification plate, illustrated on last page of the manual.

1.2 Operator

Two types of persons may access the machine for different purposes.

User

A person who has adequate technical training to prepare the products the machine uses to dispense granita. After reading this manual, he will be capable of:


Carrying out normal product loading and/or replacement operations;
 Properly dispensing the product;
 Cleaning and sanitizing the 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;

Mastering all information of the manual and can explain the diagrams and graphs correctly;
 Knowing important hygienic knowledge well, and can prevent accident occurring;
 Knowing technical and safety standards;
 Having experience to serve this kind of slush machine;
 Knowing how to behave in case of emergency, where to find individual safety equipment and how to use it properly.

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

1.3 Manual distribution

Users have to read this manual carefully before suing.

1.3.1 Function and content

Offer vital information of using and installing.

1.3. Who must read the manual

Users and specialized technical people.

This manual is an integral part of the machine, So it needs to be delivered to the purchaser when sold.

1.3.3 How to keep the manual

Manual has to be placed nearby by the machine and kept intact and clear

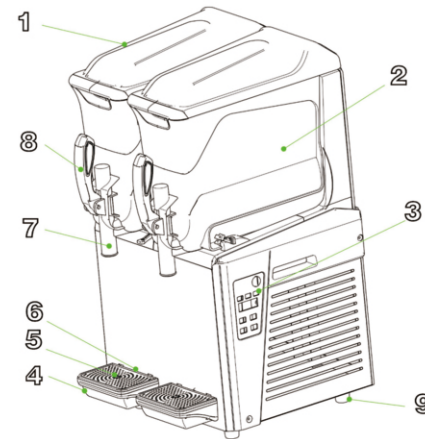
2. Machine description


2.1 Usage

This machine is specially used for making slush. 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.

2.2 Main components

- | | |
|-------------------|----------------|
| 1 Bowl roof | 6 Drain hose |
| 2 Bowl | 7 Tap |
| 3 Control panel | 8 Handle |
| 4 Drip tray | 9 Machine foot |
| 5 Drip tray cover | |



 In this manual the items mean as below

XRJ10LX1, one-bowl slush machine
 XRJ10LX2, two-bowl slush machine
 XRJ10LX3, three-bowl slush machine

2.3 Technical data

Remarks:

Capacity and weight are approximate number

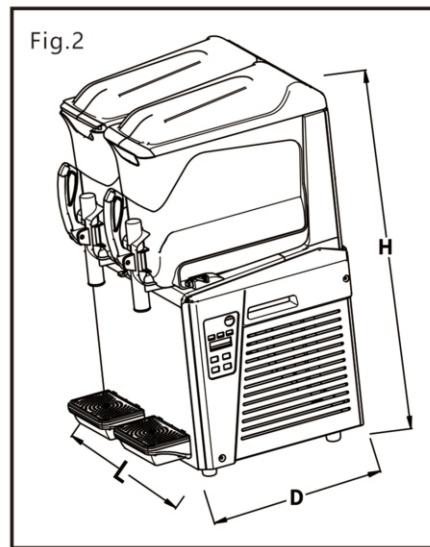
Mode	XRJ10LX1	XRJ10LX2	XRJ10LX3
Size LxDxH-(cm)	31x50x82	45x50x82	67x50x82
Net weight (kg) (Bowl empty)	28	43	59
Power (w) Input (w)	See nameplate		
Temperature	Min, 20°C/68°F Max, 32°C/89.6°F		
Bowl	1	2	3
Bowl volume (L)	10	20	30
Noise	< 70dB		
Climate type	N		



Manufactory has right to change and will not notice specially.



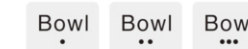





Any change or increase has to be approved and executed by Manufactory..



2.4 Control panel

Fig.3



-  Switch on/off
-  Bowl button
-  Display screen
-  Slush hardness
-  Slush softness
-  Light
-  Shift (slush system/cleaning system/Standby system)

3. Safety manual

Slush machine parts and condenser's installation, slush machine trouble shooting, 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 disabled, sense disable, mental disable people, lack of experience and knowledge;

Children need to be taken care of when playing nearby the machine

When machine's wire is broken, they have to be replaced by manufactory professionals or people who have related experience

When machine is scrapped, it has to be delivered and handled by related authority institutions

4. Transportation and storage

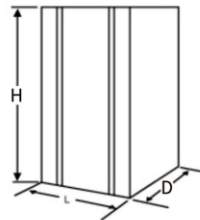
4.1 Packing

Plywood box, contoured foam & collect.

Packing size (approximate)

	Width (L)	Depth (P)	Height (H)	Weight
XRJ10LX1	380mm	550mm	980mm	32kg
XRJ10LX2	520mm	550mm	980mm	52kg
XRJ10LX3	720mm	550mm	980mm	64kg

图4



Remarks: packing size and weight are approximate.

4.2 Transportation

Keeping upward and being carried by two people at least.

4.3 Storage

Notice: please do not exceed three layers.

Fig.5



5. Installation

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

5.1 Parts list

After cleaning and disinfecting all indicated parts in manual have to be coated with lubricating oil.

5.2 Position to install

Installation position have to planed in advance;

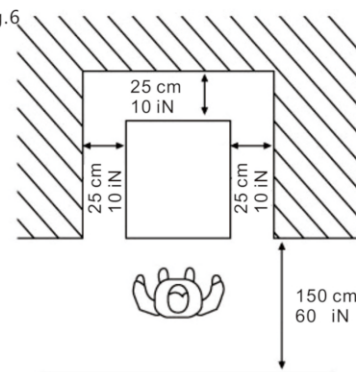
Installation place have to be hard and plain;

Installation condition is with enough light and ventilation and clean;

Power socket is also needed;

Installation distance from other objects see below fig.6.

Fig.6



5.3 Handling package material

Handling packing material separately under local rules and we suggest keep it to repack and ship in future

5.4 Electrical connection

This job may be performed only by specialized technical personnel.

Before plugging in the machine, make sure that the main switch is switched off.

The Purchaser is responsible for making the electrical connection.

The machine must be connected to the electricity mains by means of the plug fitted on the power cord. Be sure to comply with:

The technical regulations and standards in force at the time of installation;

The data shown on the rating plate on the side of the machine

6. Operation

Checking the functions before the machine working

6.1 Preparing material and stirring evenly

Only water is prohibited



Fig.7

Attention:

Operate under manufacturer's direction;

Dilute and stir concentrated liquor with water in a container. Mixture sugar content should be within 10%-15%. Lower content will damage the augers and gear motors

Remove the lid as below direction:

1. Lift the top lid;
2. Pour the material into bowls



Attention:
Do not open the cover by force.

Hot liquid can not be put in (hot liquid means degree exceed 25 °C).

Material level can not exceed maximum height level

3. Close the top lid after pouring the material



Warning: Before connecting power or starting machine, put material into bowl













Material can not just be water.

Warning: Banning putting hand in bowl when machine is working















6.2 Starting a 1-BOWL SLUSH MACHINE

The following controls are on the panel:

- A. Main switch : It is used to switch on/off the power supply to the whole machine.
- B. Light Switch : It is used to switch on/off the light.
- C. SET switch : It is used to shift 3 different modes. Press , display shows SLS that is used to switch on Slush Mode. Press  again, display shows CLR that is used to switch on Cleaning mode. Press  once more, display shows OFF that is used to switch off mixing.
- D. Slush hardness  and Slush softness  switch: They are used to adjust slush thickness, in slush model, display shows SLS, then press  up or  down to increase or reduce the slush thickness.
















6.3 Starting a 2-BOWL SLUSH MACHINE

The following controls are on the panel:

- A. Main switch : It is used to switch on/off the power supply to the whole machine.
- B. Light Switch : It is used to switch on/off the light
- C. SET switch : It is used to shift 3 different modes. Firstly Press corresponding bowl1  or bowl2 , then press , display shows SLS that is used to switch on Slush Mode. Press  again, display shows CLR that is used to switch on Cleaning Mode. Press  once more, display shows OFF that is used to switch off mixing.
- D. Slush hardness  and Slush softness  Switch: They are used to adjust slush thickness, in slush model, press corresponding bowl1  or bowl2 , then press  up or  down to increase or reduce the slush thickness.


6.4 Starting a 3-BOWL SLUSH MACHINE


The following controls are on the panel:

- A. Main switch : It is used to switch on/off the power supply to the whole machine.
- B. Light Switch : It is used to switch on/off the light
- C. SET switch : It is used to shift 3 different modes. Firstly press corresponding bowl1 , bowl2  or bowl3 , then press , display shows SLS that is used to switch on Slush Mode. Press again, display shows CLR that is used to switch on Cleaning Mode. Press  once more, display shows OFF that is used to switch off Mixing.
- D. Slush hardness  and Slush softness  Switch: They are used to adjust slush thickness, in slush model, press corresponding bowl 1 , bowl 2  or bowl 3 , then press  up or  down to increase or reduce the slush thickness.


6.5 Dispensing slush

Pulling down the handle and slush will outflow from the bowl

 Attention: if dispense 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 timely to ensure material temperature is lower than storing temperature.
Power can not be cut when machine is working or there are material.

6.6 . Emergency

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

If frozen, cut off power and ask for specialized people to handle. If fire, clear nearby area and ask for professionals.

7. Cleaning and maintenance

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

Any cleaning or maintaining protection supplies needs to wear (gloves, glasses an so an) 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 its parts
Do not spray liquid to nearby area.

Do not wash parts in the bowl

Do not dry parts in furnace or microwave oven.

Do not immerse the machine in water

Do not spray the water to the machine directly.

Warm water and approximate cleaner can be used (abiding by local law and rules)

After finishing, make sure that all protective covers and guards that have been removed or opened and sent back in place and properly secured.

Cleanliness and hygiene have to be taken carefully and forcibly based on local standard to ensure qualified slush

Bowl needs to be cleaned everyday at least and abiding by local laws and regulations

And cleaning times may be added based on different products More information, please consult the manufacturer if machine will not be used one day continuously please clean dispensing taps with clean rag.

Even though machine' s components of stainless steel, plastic and rubber are easy to clean as well as its shape , it is still necessary to prevent germs and fungi 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 maintain the machine.

7.1 Empty the bowl

Before cleaning bowl , empty the bowl

If it is the first time to use, no need to make it empty .

This manual just explains one bowl as sample

Other bowls operations are the same based on related their button.

Please set the bowl to "clean state", then pour material out from bowls.

7.2 Disassembling the dispensing tap

Before removing the bowl, it is recommended to disassemble the tap. After cleaning ,the tap must not be reassembled until the bowl has been correctly positioned in its seat.
Remove fastener with a screwdriver, then disconnect the dispensing handle by pushing upward, then push the piston and spring downward, remove the O-ring. Put all spare parts in lukewarm water(water temperature around 50°C)and clean as fig.9

fig.8

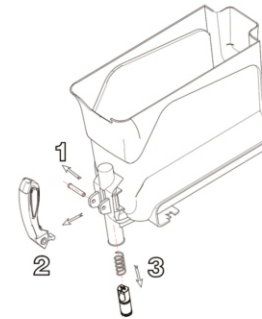
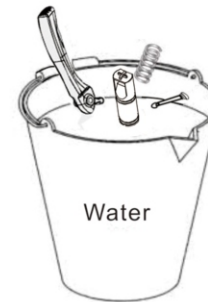


fig.9



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

7.3 Moving out the bowl and cover

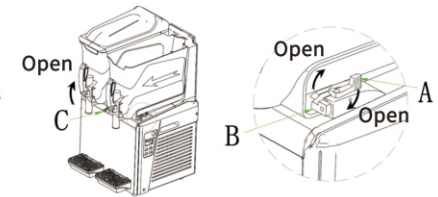
Move out every bowl to clean the machine.

Move out the bowl as below steps:

1. Lift the top cover upward and take it out.
pull the tank upward and outward to completely remove it from its seat.
2. Screwing off the nut.
3. Take out the stirrer and the seal of stirrer.


See fig.10.

fig10



7.4 Cleaning and disinfecting parts

All dismantled parts should be cleaned thoroughly

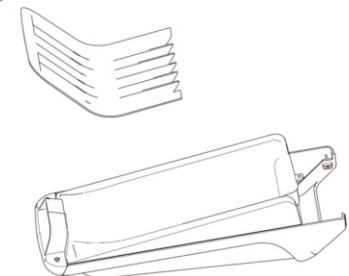
 Importance: Cleaning way has to abide by local current hygiene standard.

Please operate as below instructions:

Pour water in the container. And then mix sanitizer with water (Add 2% sodium hypochlorite to water)
Using a sponge with sanitizer to clean bowls, covers and evaporators thoroughly, cleaning with water thoroughly
Add sanitizer to another container.
Put dismantled parts in sanitizer for 30 minutes.
Repeat cleaning with water thoroughly .
Make the parts dry.
Assemble machine under 7.5instruction.

Using a sponge with sanitizer clean the roof and the parts touching the raw material.

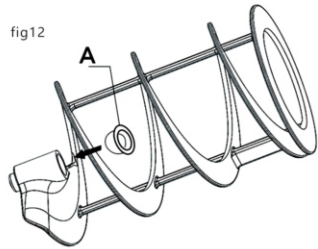
fig.11



Remain for 30 minutes
Clean bottom surface with water 2-3 times by the sponge.
Put the cover at clean area and dry it by rag
Ban cleaning by water or disinfecting before taking away the cover

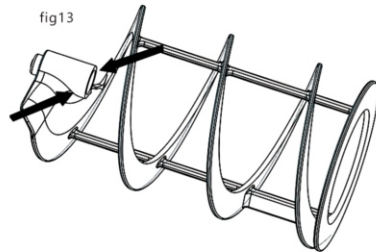
7.5 Reset cleaned parts

All disinfected parts have to be reassembled carefully. Some parts need to be lubricated to work normally. Put gasket (A) on stirrer. See Fig.12.

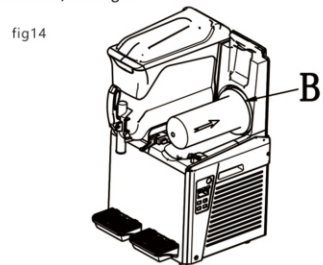


Importance: Check gasket in regular if broken. Please replace a new one. Replace gasket(A) once at least one year.

Using the Vaseline provided, lubricate the seal A) see Fig.13



Install seal (B), lubricate the engine surface with Vaseline as arrow mark, See Fig 14

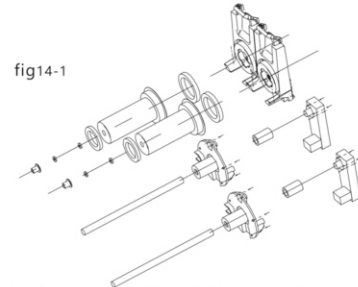


Put stirrer into the tank as Fig.14.

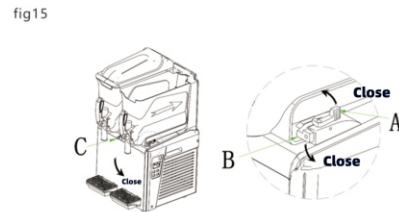
Attention: Adjust the stirrer to appropriate location.

See fig.14-1

Replace the seal ring. When the motor part leaks, you need to replace the seal ring. Take out the motor bracket connected to the motor and then replace the head seal ring(washer of axis, seal of axis). When replacing, you need to add some Vaseline. Then install the motor bracket connected to the motor.

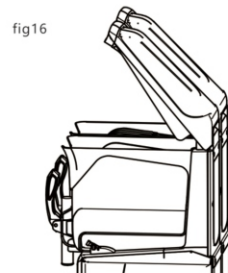


Fixed the stirrer and install the cover as Fig.15



Attention: Adjust the cover to appropriate location.

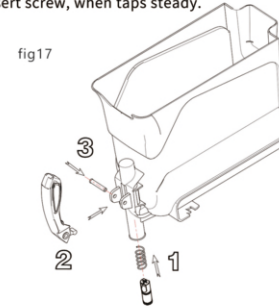
Put in the guide plate, install the cover along the direction of the slot, and keep the cover consistent with the motor seat. Install the roof as Fig 16



Press down top roof until its joint fits in with motor base.

Install taps as below instructions as Fig.17

1. Lubricate bolt totally with Vaseline.
2. Insert screw, when taps steady.



Attention: install all parts under figures instructions. If not lubricate with Vaseline well, material may permeate.

7.6 Cleaning step

Before using this machine, below cleaning steps are needed

1. Fill bowl with water fully
2. Start machine only in cleaning mode and stir for 5 minutes
3. Stop machine and open tap to clear container.

7.7 Cleaning drip trays

Drip trays should be emptied and cleaned everyday

Attention: All machine drip trays should be cleaned. Drip trays need to be emptied and cleaned. Take out water tray by lifting upward and then outward.

Washing the tray and grid. Separately with lukewarm water. Dry all of the components. Fit the tray back in place and press down to secure it to the machine. Reposition the grid on top of the tray.

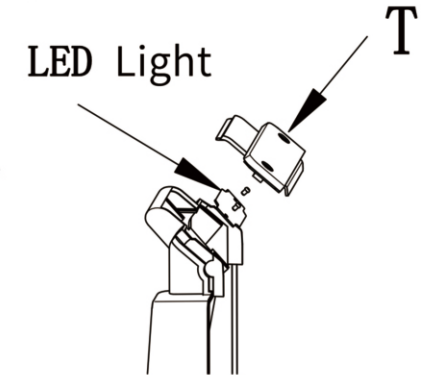
Attention: When machines stopped, cleaning by wet rag and dry the parts.

7.8 Replace the bulb

Warning: Only when machine power is off and unplugged, the bulb can be replaced

According to below figure, open the small back panel, replace the LED bulb, after assembled put the panel (T) back, confirm closed well.

fig19



7.9 Cleaning the condenser

Only professionals can clean the condenser. They know all operating steps well, using approximate device and abide by local law and regulation strictly

Condensers need to be cleaned in regular.

Warning: Machine sharp surface may reveal after dismantling safety protection parts.

Dirty condenser will weaken machine function. Condensers 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 condensers

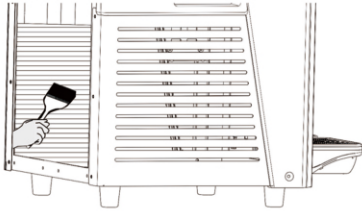
Protection parts need to be positioned by Screwdrivers

7.9.1 Cleaning the condenser of one-bowl slush machine

Safety protection parts need screwdrivers to fasten and dismantle.

1. Loose side panel screw.
2. Take out side panel
3. Dismantle safety protection parts. Brush dust from condenser surface with dry brush as Fig21

Fig.21



After cleaning condenser, reposition safety protection parts

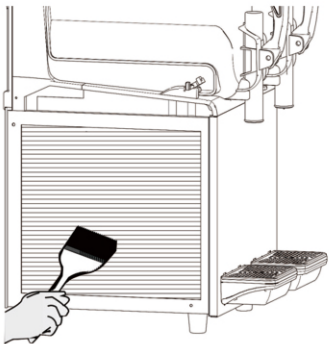
7.9.2 Cleaning the condenser of two-bowl slush machine

According to the following instructions

1. Loose the crews of the back plate.
2. Loose the screws o the side plate.
3. Take out the side panel.

Dismantle safety protection parts.

Brush dust from the condenser surface with dry brush as below.



7.10 Scheduled maintenance

This machine needs to be maintained by professionals in regular(at least 1 year). Regular maintenance can ensure machine and its parts in good safety state Any broken parts need to be replaced with original manufacturer

When any parts of machine are malfunctioned or broken machine is banned to use. The user can not maintain the machine himself

8. Waste treatment

Electronic waste need to be handled according to 2002/96/EC

But wastes need to be dismantled and classified and useful parts should be recycled



Above rubbish bin reminds people to classify rubbish.

Treating wastes correctly will protect our environment.

9. Troubleshooting

Trouble	Potential reasons	Solution
Can not turn on the machine	No input power	Insert the plug into the appropriate socket
	Not pressed the switch	Press the switch
Outlet leaking	Outlet without vaseline	Add vaseline on outlet
	Outlet broken	Change the outlet
Bowl leaking	The bowl not be installed in suitable position	Check the bowl position
	No vaseline on bowl's seal ring	Add vaseline on seal ring
	Bad seal ring	Change the seal ring
The stirrer not working	Not turn on the main switch	Turn on the main switch
	Bowl inside freezing	Trun off the main switch and let the ice melting
The machine not making slush	Not turn on the main switch	Turn on the main switch
	Not turn to the "SLS" mode	Turn to the "SLS" mode"
	The slush thickness is not suitable	Adjust the slush thickness
	Condenser too dirty/ poor ventilation	Clean the condenser
The stirrer makes noisy	Slush machine approach to the hot position	Put the machine in a cool position
	Stirrer's seal ring installation badly	Check and replace the seal ring
No slush coming out from the outlet	No vaseline on seal ring or seal ring broken	Add vaseline or change the seal ring
	Bowl inside freezing	Trun off the main switch and let the ice melting

9.1 Fault Codes and Solutions For Slush Machine

9.1.1. When the temperature sensor is not connected, "LL" is displayed

Check whether the temperature sensor is installed well. or the connecting wire is damaged or broken, replace the temperature sensor.

9.1.2 The temperature sensor is short-circuited and it displays "LL"

Check whether the temperature sensor is installed properly, or the connecting wires are damaged and connected together, or the temperature measured by the temperature sensor exceeds 60°C replace the temperature sensor.

9.1.3 When the grid voltage is too high, the machine stops working and generates an alarm code "UH"

9.1.4. When the grid voltage is too low, the machine stops working and generates an alarm code "UL"

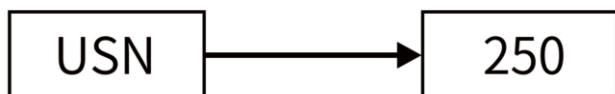
1: it is recommended that customers buy a voltage stabilizer, so that the voltage can be used within a reasonable range

2: Change the voltage alarm parameters without generating voltage alarm

I. In the power-on state, long press the "Settings" button for 3 seconds to enter the setting menu, and the window flashes as



II. Then click the "Settings" button, the window flashes as



III. Then click the "Slush softness" button to set the value to 0

IV. Wait until the display does not flash, indicating that the setting is successful

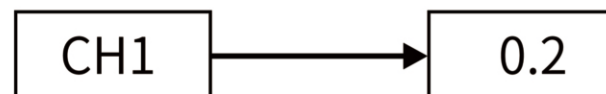
9.1.5. The measured motor current is too high, the current channel generates an alarm and protects the shutdown, the display code is SLS Err

1: If the mixing shaft is blocked and the shutdown protection is caused, it will automatically restart after 5 minutes

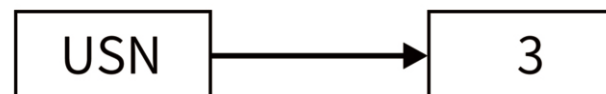
2: If the motor is broken and rotates very slowly or cannot rotate, you need to replace the new motor

3: Or change the motor current alarm parameters and stop if no alarm is generated, and then check whether the motor is rotating

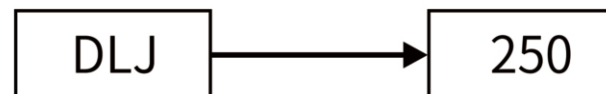
I. In the working state, long press the "Setting" button for 3 seconds to enter the setting menu, the window flashes as



II. Then click the "Setting" button, the window flashes as



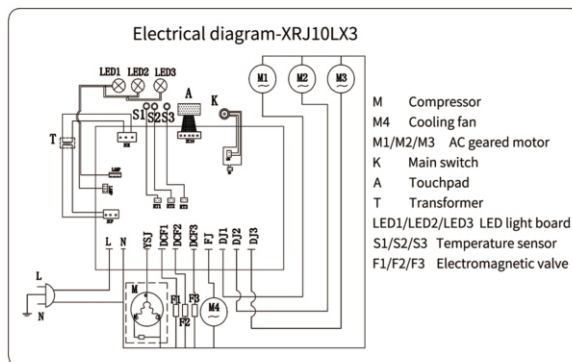
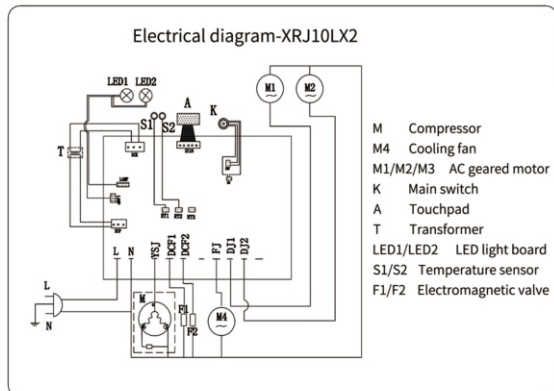
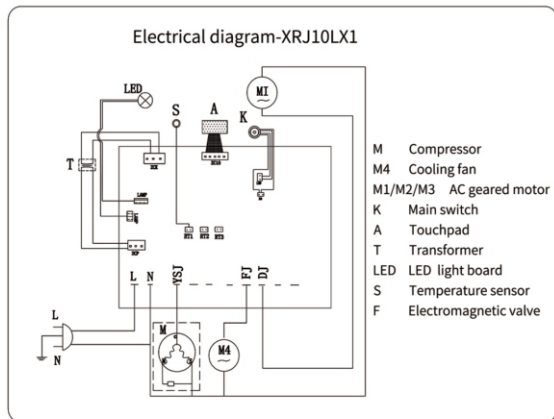
III. Then click the "Setting" button, the window flashes as



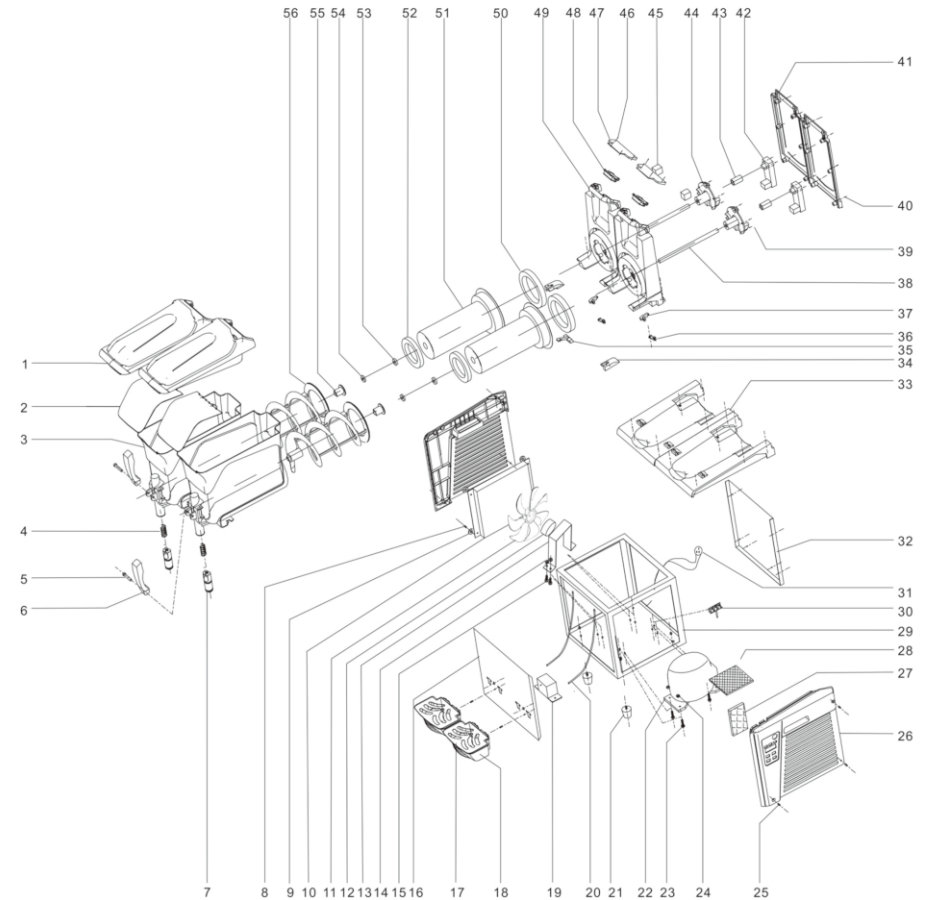
IV. Then click the "slush softness" button to set the value to 0

V. Wait until the display does not flash, indicating that the setting is successful

10. Intelligent electrical valve system



11. Slush machine explosive diagram



Code	Parts name
1	Roof
2	Additional cover
3	Tank
4	Spring
5	Pin of the handle
6	Handle
7	Plunger
8	Rivet
9	Insulation Mat
10	Condensor
11	Fan
12	Fan motor
13	The holder for motor
14	Nut
15	Fan screw
16	Front panel
17	The roof of drip tray
18	Drip tray
19	Transformer
20	Pipe
21	Foot
22	Compressor
23	Compressor screw
24	Nut
25	Panel screw
26	Right panel
27	Control panel
28	PCB board

Code	Parts name
29	Main shelf
30	Radio tube
31	Power line
32	Back panel
33	Base panel for 2 tanks
34	Lock base frame
35	The connect for lock hook
36	Lock clamp
37	Lock hook right/left
38	Stir Rods
39	Fixing plate screw
40	The back screw
41	Back panel of motor frame
42	Mixing motor
43	Copper bush
44	Fixed board
45	Light component
46	Motor small flat screw
47	Back panel of motor
48	Light
49	Mixing motor fixed parts
50	Evaporator seal ring
51	Evaporator
52	Tank seal ring
53	Washer of axis
54	Seal of axis
55	Seal of auger
56	Auger