PREVIEW

Thanks for using the 15A series slush machines and before using the machines, please first read this instruction manual carefully.

Function

The slush machines are the I-body machine with 2-function for both the soft cold drinks as well as the slush drinks with the type of either the mechanically driven machines and the magnetcially driven types with each kind having different bowls to meet the varied needs of the customers.

Parameters

Model	15A*1	15A*2	15A*3
Capacity	15L	15L*2	15L*3
Voltage	220V/50HZ/1PH	220V/50HZ/1PH	220V/50HZ/1PH
Power	300W	400W	500W
Refrigerant	R134a	R134a	R134a
Refrigerant Quantity	170g	450g、390g	500g
Dimension（mm）	300×570×730	370×570×730	580×570×730
N.W.	32 kg/43Kg	42 kg/53Kg	52 kg/64Kg

Attention: The above A series is magnetcally-driven machines while the

Installation

1.Open the packing cartons and keep the packing materials for later usage. Speical attention should be paid that do not touch the ingredient bowls and the evaporator barrels but to move the machines by moving the bottoms. Otherwise, the subsequent damages to the machines will be not within our responsibility.

2.First check that the machines are well-operated without any damages and contact the manufacturers if there are any damages.

3. Lay the machines on the flat ground for later using and operation.

4. Allow the machines in a space with good ventilation systems for the machines to release the heat resulting from the operation.

5. Make sure the good connnection of the body machines with the bottoms legs.

6. Pay attention to the cleaning and sterilization of these machines which I will make detailed instruction in the later passage of this manual.

7. Fill the machines with the ingredients and the quantity filled should be no more than the required largest quantity listed in the bowl in the form of “L” & “G” respectively.

Attention: Please use the specialized ingredients and the proportion between the water and the ingredients should be proper.

Alarm: The sugar contained in the ingredients should be no less than 13%.

8. Check the voltage to be in accordance with the required models, that is the electricity-indicator should be no less than 10A to meet the standard of the double-bowl slush machines, no less than 15A to meet the triple-bowl machines. The plug should be equipped with the ground circuit.

Alarm: To avoid the possibilities of accidents, please equip the machines with the ground wire.

9. Switch on the power to start the machines.

10. The cooling function will automatically stopped after the drinks are all ready while the agitator will continue working comparatively.

Alarm: The time needed to make the juice is closely connected with the environment temperature and the temperature of the ingredients. The ingredients should be no hotter than 40C.

Button Instruction

All the switches are positioned in the power controlling box (drawing). The main power controller is named C while the sub-branch controllers for each bowl is B (drawing) with the following functions:

Power Switch (C)

"○" ——Power is switched off

" Ⅰ"——Power is switched on with fan motor starts working

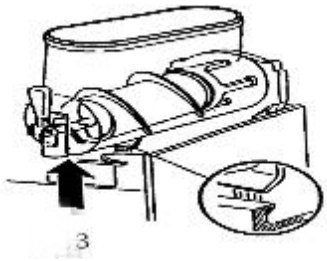
Power Switch（B）

"○"——OFF

" Ⅰ"——Agitating & cooling functions ON with SLUSH model.

Detachment

1. Dis-connnect the power plug;
2. Take away the top cover;
3. Push the bowls backward to let the bottom supportor leaving the pin（drawing 3）and take away the bowls（drawing 4）;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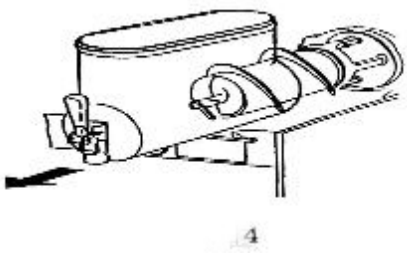
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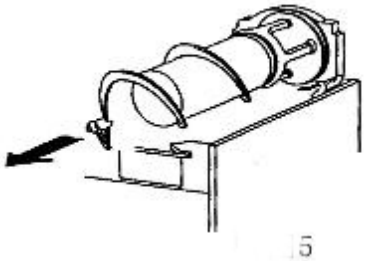
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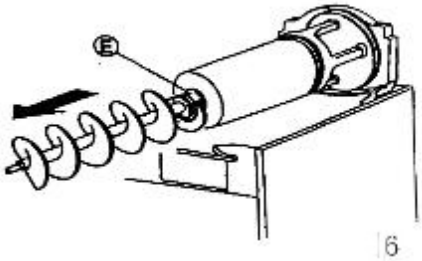
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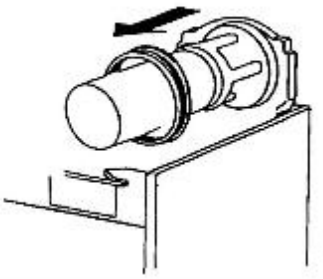
4. Take away the outer agitator（drawing 5）and then take away the inner agitator & rear seal（drawing 6）（15A model is not equipped with the rear seal）

5. Take off the bowl OR（drawing 7）



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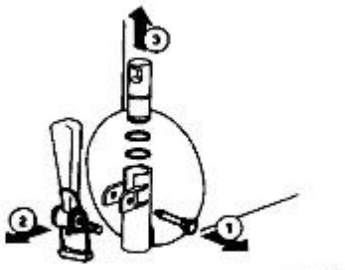


8A

6. Detach the faucet piston parts of the machines（drawing 8A）

7. Take out the drip tray cover to leak out of the inner liquid.

Cleaning

Clean and sterilize the machines daily using the required detergents.

Sterilizing

Put all the machines parts contacting the food directly into the sterilizing liquid and then wash then with clean water.

Installation

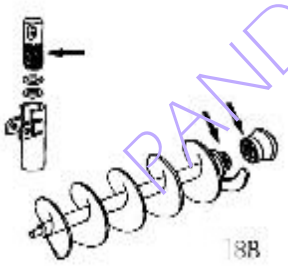
1. Equip the drip tray cover；

2. Re-equip thefaucet piston as drawing 8A;

Attention: Fill the food-degree lubricant into the connecting parts of the agitator shaft and the rear seal as well as the shadow parts as drawing 8B.

3. Equip the machine with the sealing OR（drawing 9）;

Attention: The sealing OR should be closely stick to the the evaporator supportor.



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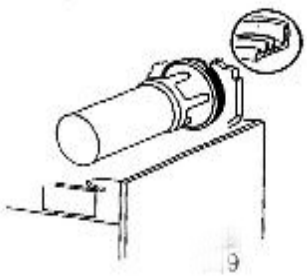

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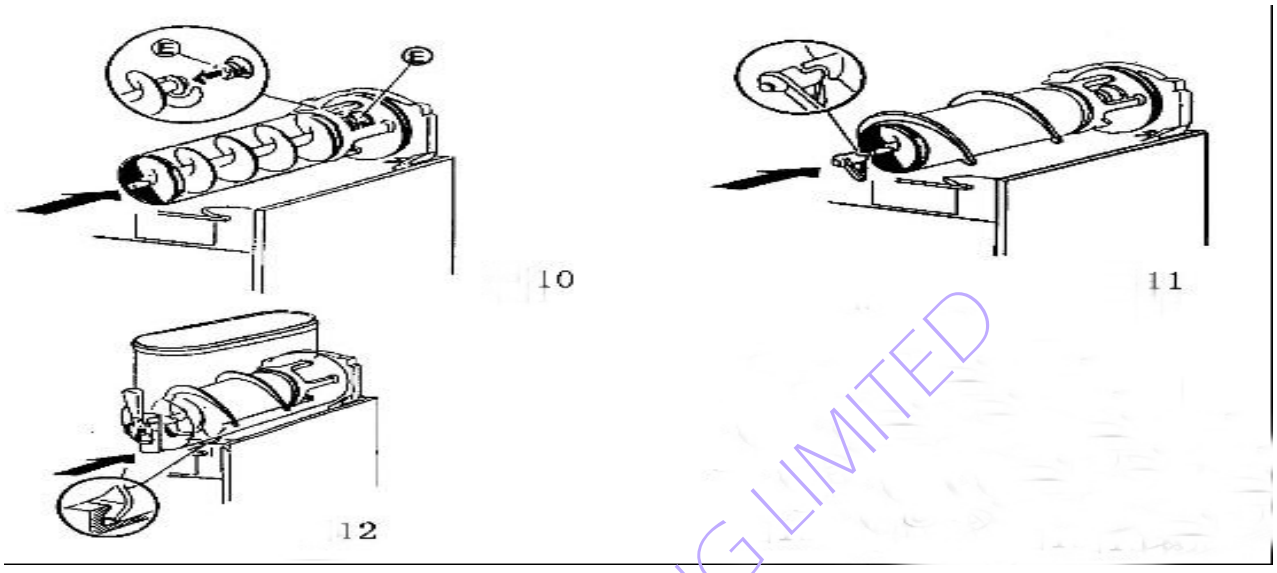
4. Put the inner agitator into the evaporator bowl (drawing 10) to make sure the folowinf three points: 1. The rear seal is fixed into the back of the axe; 2. The axe of the agitator and the impelling axe are closely connected; 3. The axe seal E sticks closely to the evaporator supportor.

5. Set the outer agitator out of the evaporator bowl and push it to make the front connected with the agitator. (drawing 11)



6. Push the bowl towards the evaporator supportor until it fits all around the gasket. (drawing 12)

Attention: Wet the bowl edge and also the bowl OR to make it more convenient to fill the bowl.

Temperature Adjustment

The temperature has been set to be the proper one before the delivery:

Re-set the temperature: Rotate the button D in the controlling box (drawing 2)

——Turn right to lower the temperature

——Turn left to elevate the temperature

Operation Point

——Fill the ingredients if the juice quantity in the bowl is less than half of the evaporator capacity to improve the quality and shorten the time of making the slush drinks.

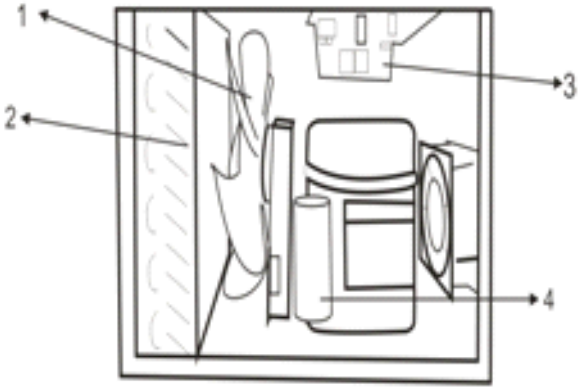
——Set the controlling switch B at “I” before the regular operation of the machines if there are still ingredients left in the bowl in the evening after the daily operation.

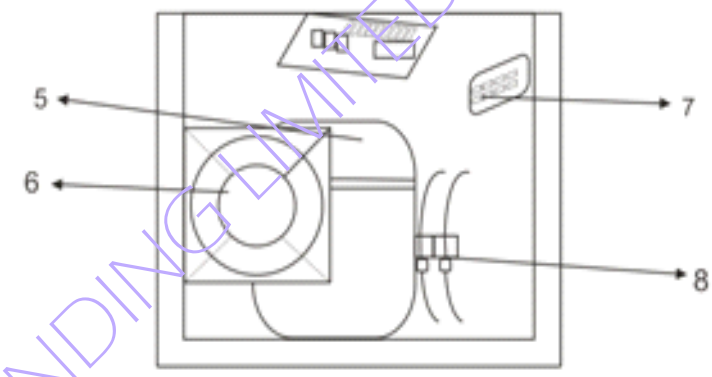
——If ice left in the ingredient, the operation of the machine will damage the agitator. If so, please do take out the ice before the operation.

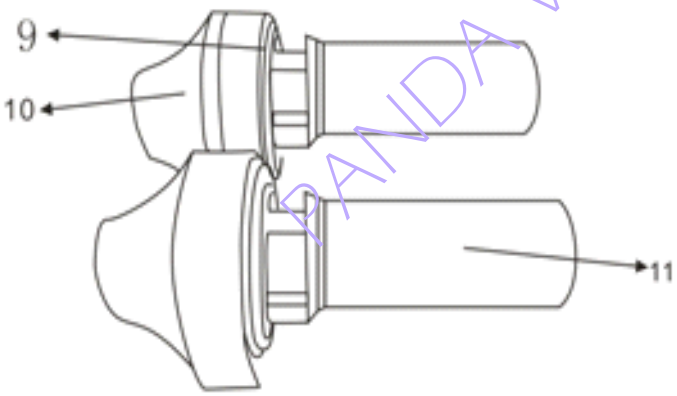
—Motor seal OR should be regularly filled the food-degree lubricant.

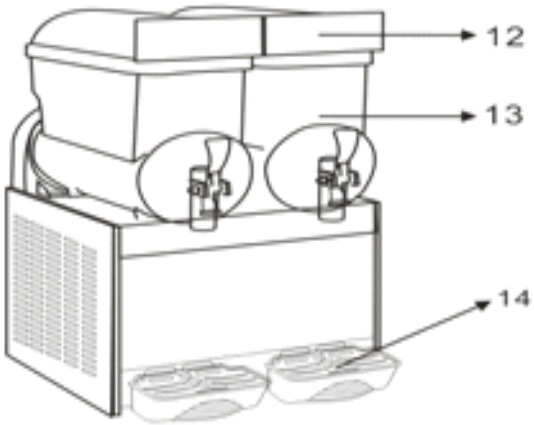
Slush Machine Parts

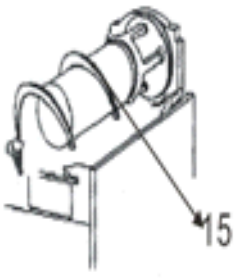
No.	name	No.	name
1	condensing fan	11	stainless steel evaporator
2	condenser	12	top cover
3	electrical board	13	bowl
4	compressor capacitance	14	drop tray
5	compressor	15	inner beater
6	compressor cooling fan	16	outer beater
7	control board	17	plunger
8	Solenid Valve	18	plunger pin
9	seal ring	19	plunger handle
10	beater motor	20	plunger handle spring

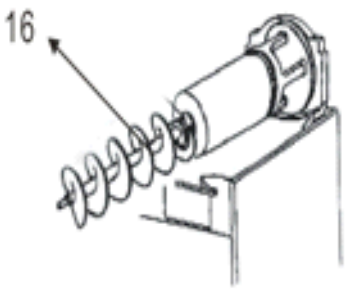


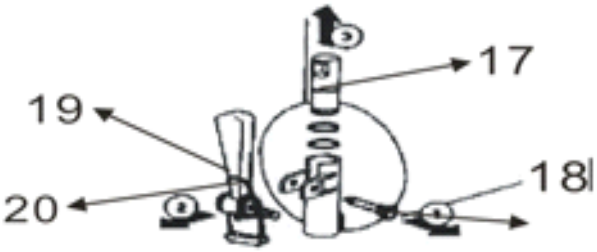






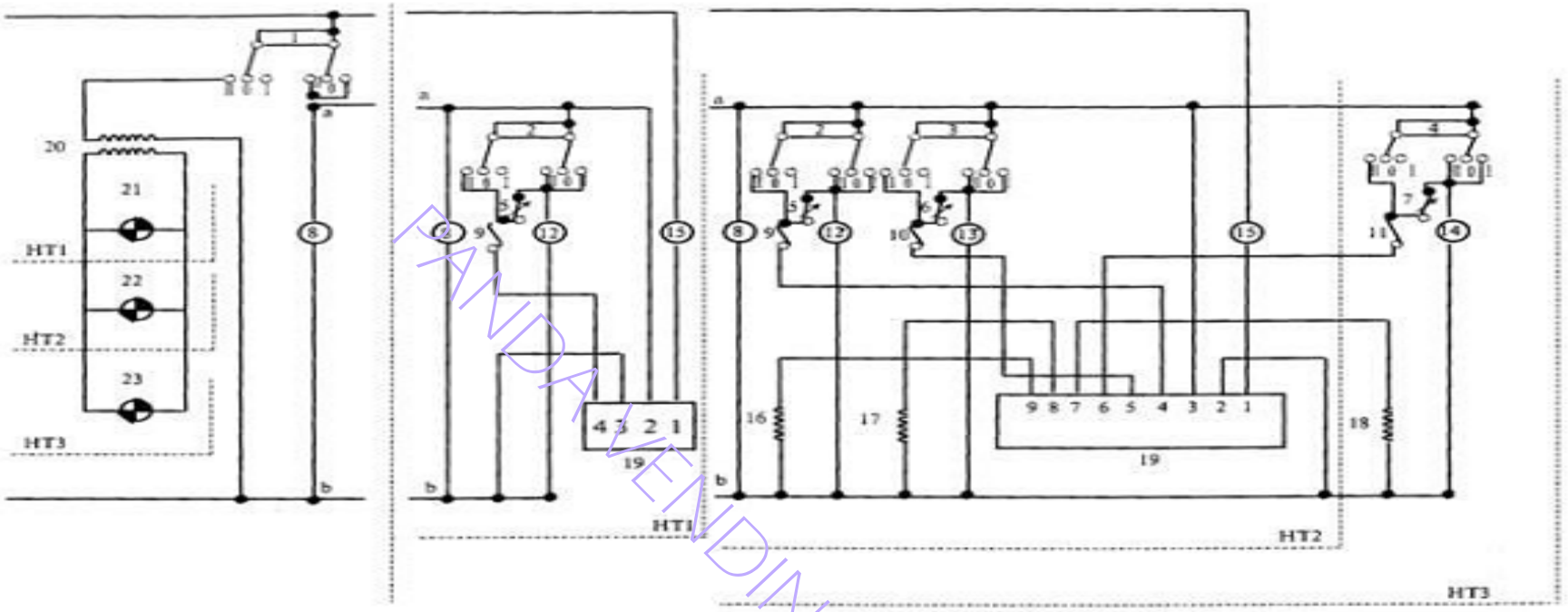






Problems Resolving

Problems	Possible reasons	Methods
Refuse to work after starting the machine	The plug is loose	Re-plug the power
The top light is not ON	Power switch C is not at position :II: Light wire 53 and top copverlight contact 50 and the flexible cobtact 54 are not set well The bulb is damaged	Set the power switch C at the position of "II" Make sure the good contact of the light wire and top cover light contact and the flexible contact Change the bulb
Agitator does not work	Set the switch B at the positionof "0" The sugar contained in the ingredients is lower than 13% or there is too much ice to block the agitation of the machines	Set the controlling switch B at positions "Ⅰ"or"II" Put sugar to be no lower than13%
The slush drinks can not be properly made	The switch B is not at the position of "II" Frequent stop or start the machines The density adjustment indicator F is too loose to make the Micro-switch 36 disconnected or the machine can not be operated	Set the switch B at the position of "II" Keep regular and stable starting of these machines Adjust the F to the proper position
There is too much noise during the operation	The food-degree lubricant is not filled timely; Rear seal 10 is damaged	Fill the required lubricant as drawing 8B; Change the new rear seal
The machines parts for outleting the ingredients leaks	Faucet piston OR 4 is damaged	Change to be new OR 4



1. Power Switch	**2,3,44 Bmix-Refr. Switch**	**5,6,7, Temp. Contro;**
8 Fan Motor	**9,10,11 Micro Switch**	**12,13,14 Gear Motor**
15 Compressor	**16,17,18 Solenoid Vlave**	**19 PCB**
20 Transformer	**21,22,23 Light**	

Electrical Diagram of the Slush Machines