

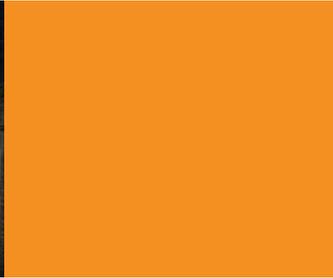


Tech Gelato
PROFESSIONAL SOFT SERVE

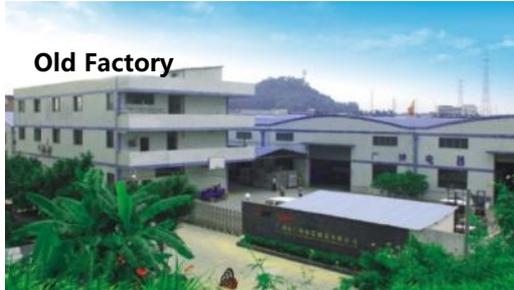
TG16e Table Top Soft-Ice Cream Machine

User Manual

Pre-cooling models with keeping fresh function



Company Profile



Established in 2005, Tech Gelato Brand Manufacturing mainly specializes in R&D and manufacturing three kinds of products including commercial ice cream machines, ice making machines and kitchen refrigerators. At present, we have two production base. Where we respectively producing commercial ice cream machine, commercial kitchen & supermarket refrigerator, ice making machine and non-standard customized refrigeration product.



Introduction of the machine



1. **7 inch LCD table top ice cream machine, small and exquisite and not take up much place, could place at random ;**
2. **Night keeping fresh mode Left material, will not be spoiled next day, no need to wash for 7 days ;**
3. **The capacity of machine is 12-16L/H ;**
4. **It is made with imported with original packaging low temperature technology compressor and environmental-friendly coolant ;**
5. **Cylinder and hopper are all food grade R304 stainless steel ;**
6. **Brand new totally enclosed type framework, with low noise ;**

Parameter of machine

Size	554*210*740 (L*W*H)
Cylinder volume	1.2L
Hopper volume	4.8L
Hourly capacity	60 cups/70g per hour
Compressor	Tecumseh/Danfu
Voltage	220V/60Hz (115V/50Hz)
Puffing method	air pump inside
Product configuration	low noise compressor and silent deceleration system Full stainless steel 304 no residue hopper; Full stainless steel 304 integrated stretched hopper. Full stainless steel 304 evaporator and beater
Optional function	Pre-cooling system/Pasteurizer function/Hopper beater/ Touch button screen.

Machine Appearance



Water outlet valve

Thickened water outlet valve
Ware well and durable

Fasten screw

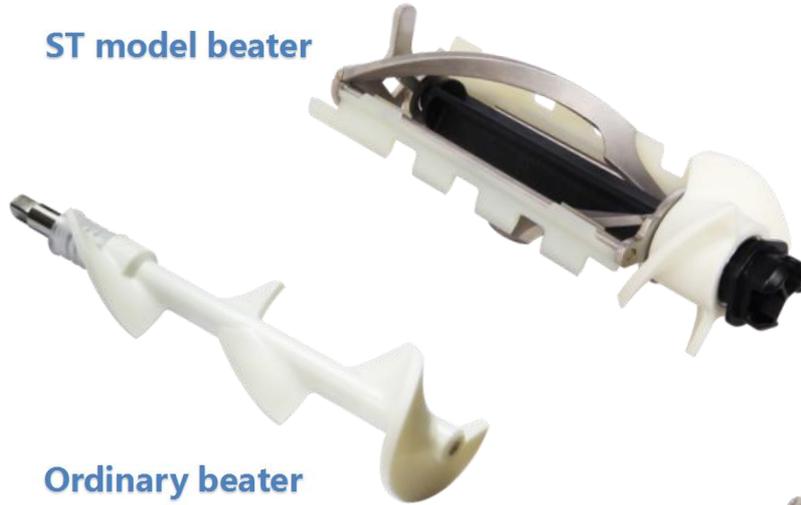
2016 upgrades
More suitable for body mechanics
More convenient, more easy



Rebirth button: Ice cream cannot shape well when discharged after long time stops, press "Rebirth button" can solve the problem.

Beater

ST model beater



Ordinary beater

- 1. Stainless steel main frame of beater
- 2. Vane of beater
- 3. Blade of beater
- 4. Principal axis

TG specialized new type beater

Special framework of beater

Strong PC blade, can fit better with the inside of the cylinder
ice cream is beaten more sufficient
and make more creamy and softy ice cream



Operation interface



Freezing: begin to make ice cream

Keeping Fresh: pre-cooling function of hopper, keeping material fresh

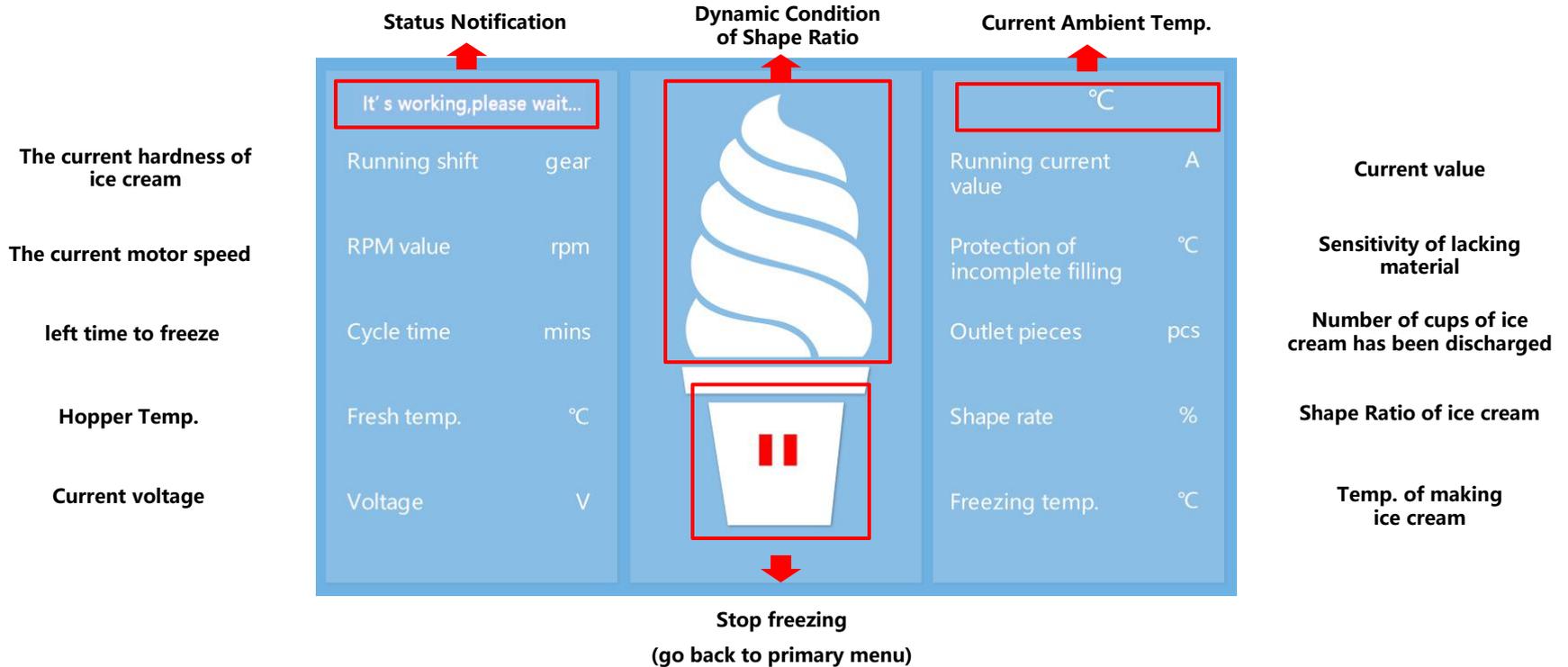
Unfreezing: make the material soft

Play: common operation introduction

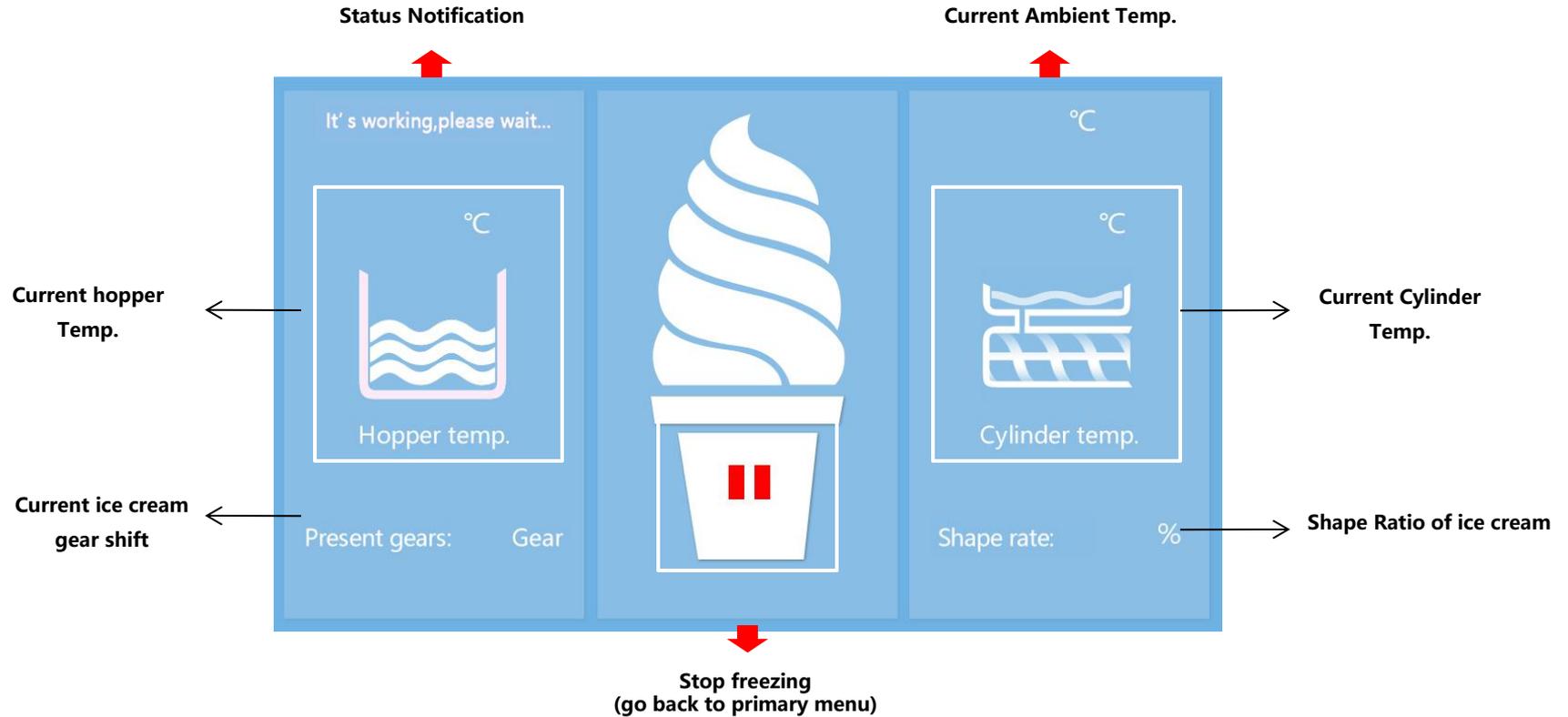
Wash: press when need cleaning, only beater stirs

Set : some setting of parameter

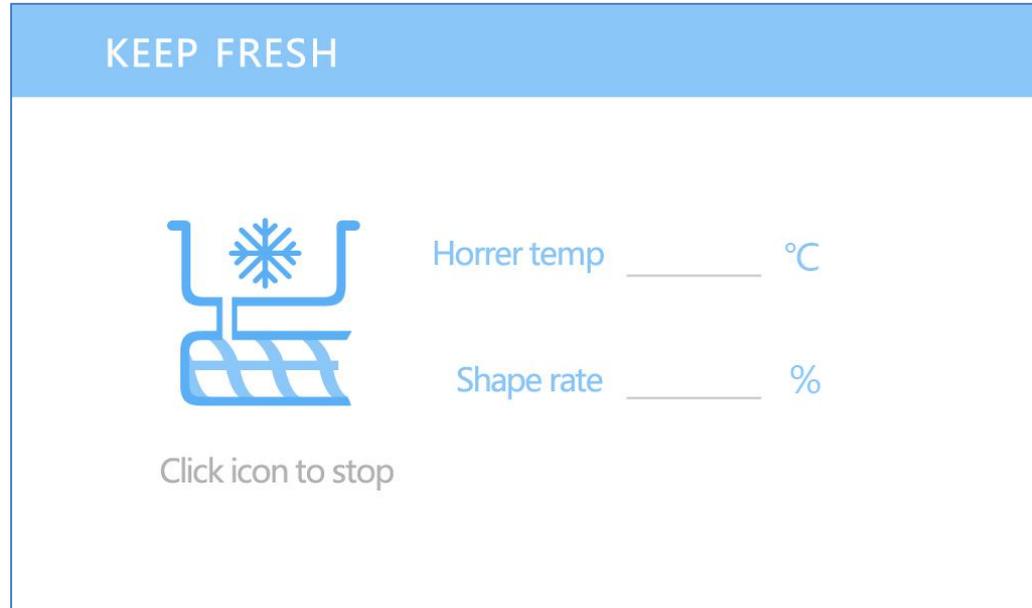
Refrigeration Interface



Refrigeration Interface

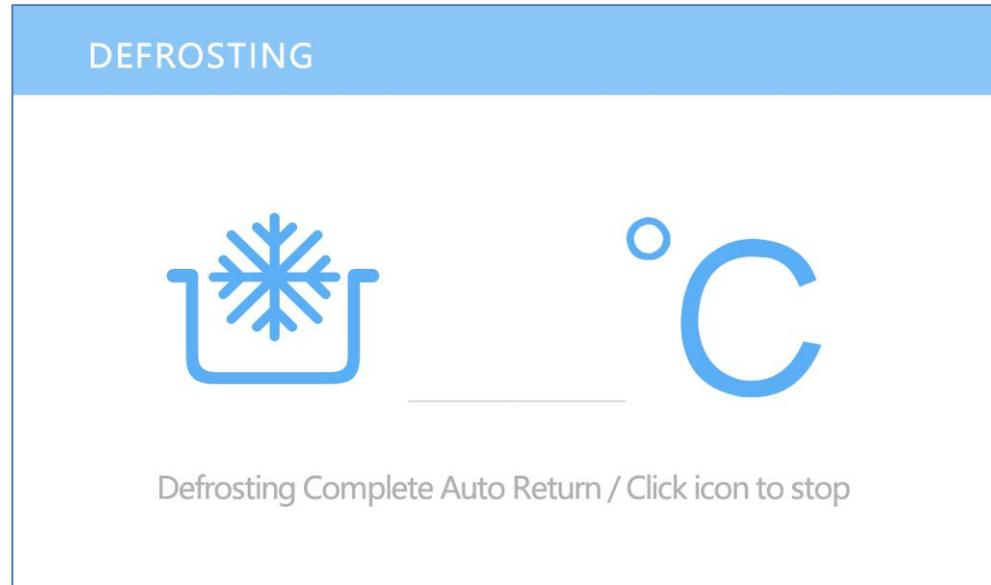


Fresh interface



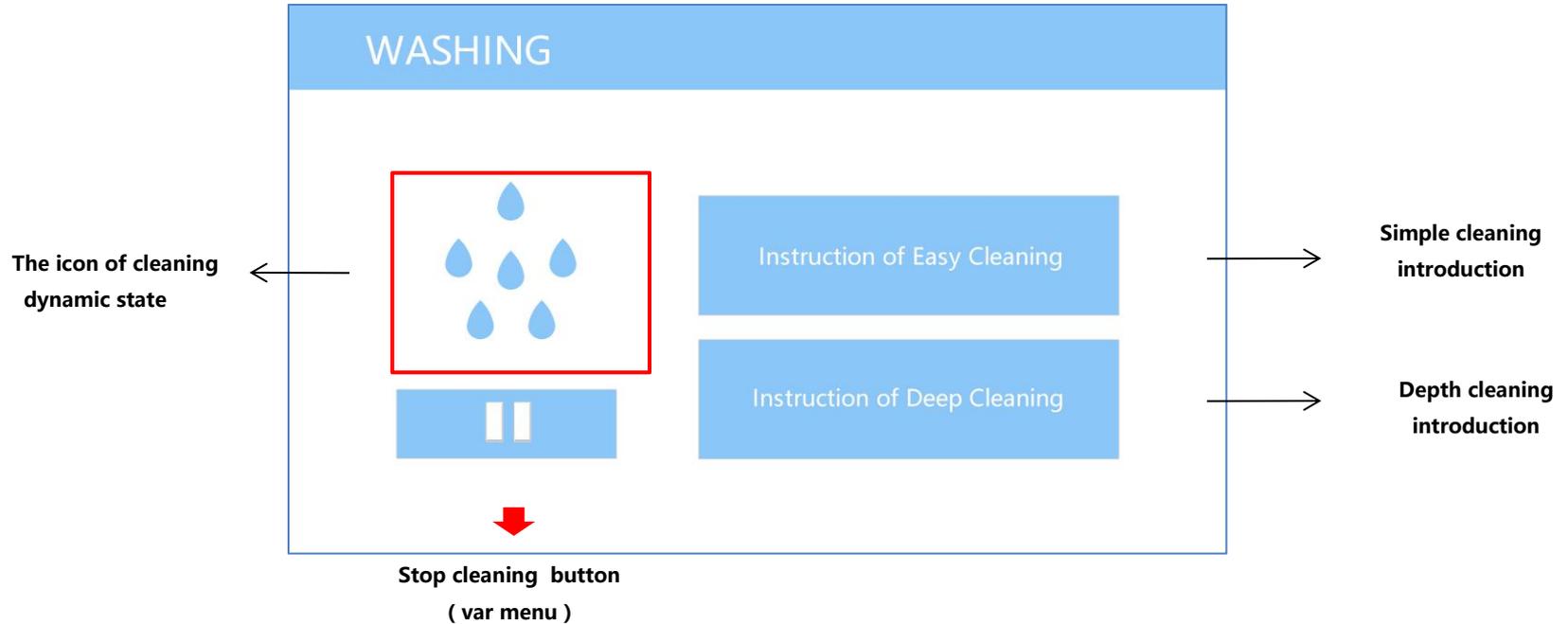
The equipment enters the fresh condition and the temperature of the basin is kept at a low temperature

Defrost interface

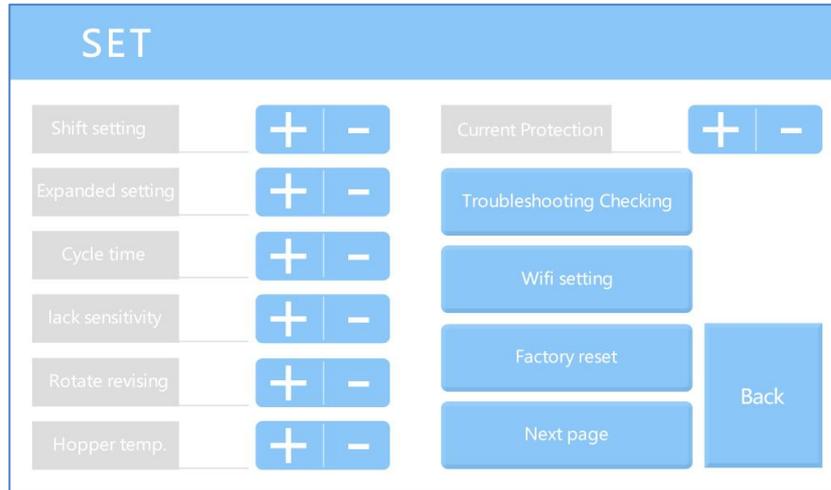


When the freezing cylinder opens, the temperature of the freezer rises , automatically returned after finishing defrost

Cleaning interface



Setup interface



Rotate revising : no adjustment is recommended

Hopper temp.: no adjustment is recommended

Current protection: no adjustment is recommended

Troubleshooting Checking: equipment failure warning

Wifi setting: Internet of things exclusive

Factory setting: return to factory parameters

Stall settings: If the ice cream taste too soft, increase the value of some; the other hand, reduce the value of some

Expansion-setting: the degree of puffing of ice cream

Cycle time: when the refrigeration reaches 100%, the equipment enters the standby state time (not recommended adjustment)

Lack sensitivity: the feed cylinder has the material, the equipment prompts the lack of material, the numerical adjustment of the

larger; There is no material in the cylinder, there is no shortage of the alarm, but the numerical adjustment is smaller;

Set interface

The screenshot shows a control interface titled "SET". On the left side, there are five rows of data fields, each with a label and a unit: "Power consumption/24h" (KWH), "Present cone" (pcs), "Total cone" (pcs), "Hopper protected temp." (°C), and "Running current value" (A). On the right side, there are four blue buttons stacked vertically: "Number of cups reset", "Time setting", "Last page", and "Back".

Running current value: current running current value

Power consumption: how much electricity is used

Number of cups reset: the current cup number is zero

Time setting: time date setting

Power consumption/24h: how much electricity was used that day

Present cone: check the number of cups before that (When the hands pick up the top of the board and touch the internal micro-switch, it will be recorded as once)

Total cone: count the total number of ice cream equipment

Hopper protected temp.: lack of material sensitivity adjustment

Due to environment temperature, the use of raw materials, personal taste different, can be adjusted according to actual condition, the adjustment of parameters is not recommended, do not adjust (after-sales personnel according to the the cause of the problem of parameter identification equipment)

Very important

**Received equipment, ready to use
in order to ensure food safety and health, first of all
equipment to carry out the depth of cleaning**

Prepare for the disinfectant

Prepare for the things below:

- 1: Brush of different size
- 2: disinfectant
- 3: disinfectant effervescent tablet



Equipment removal



Gradually removed

Put in clear water

Gradually remove the head of the machine, the coupling, the coupling, the mixer, the blade of the mixer, the head of the mixer, and the sealing ring of the head, Spare parts including, discharge handle, lateral pin of discharge handle, valve pole, seals for valve pole, water drip tray, e.g. are put into a basin, add clean water and one piece of disinfectant effervescent tablet, use a towel and clean them up.

*** one piece of sanitizer can add 3-4kg water.**

Cleaning parts



Clean the discharge head and the D-ring



Clean the beater shaft



Clean the blender blades



Cleaning the cylinder beater



Clean the discharge head seal



Cleaning the flute



Clean the handle



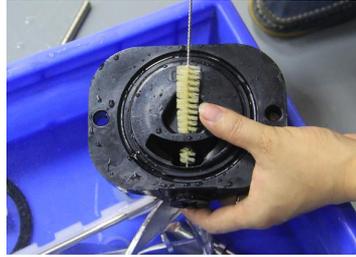
Cleaning couplings and seals

After cleaning, dry the water on all parts and install them on the machine in the following order

Cleaning Procedure



Hopper beater groove



The hole of water outlet valve



The seal groove of water outlet valve



The hole of water outlet valve pole



The hole of beater



The hole of vane of beater



Neck of beater blade



The hole of coupling seal

When cleaning parts, be sure to use the brush to clean the groove of the holes of each part, so as to avoid the residue of the raw material.

Smudge Vaseline



Coupling seals



Feeding stem



Discharge handle horizontal tip



coupling



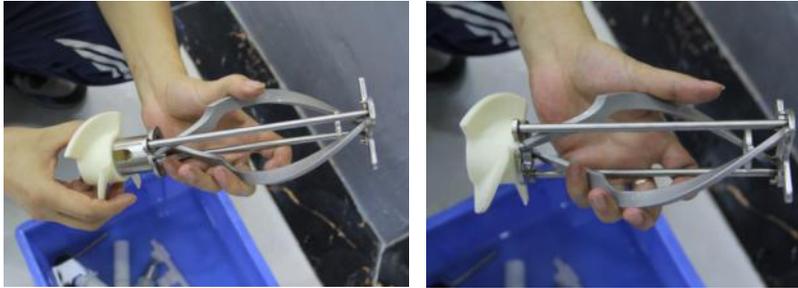
D-type sealing ring



Vaseline

**Smudge vaseline to rubber parts before installing parts
(In order to extend the service life of the parts, use a little bit more.)**

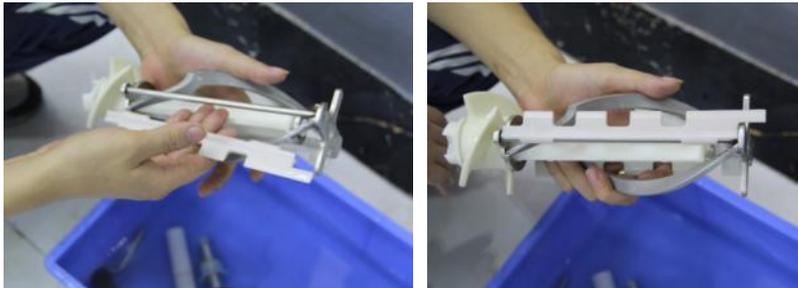
Beater assembly



1) the blade of the mixer is combined with the mixer. Note that the slots can be combined together (as shown in the picture above).



2) The beater shaft is combined with a pre-installed mixer (as shown in the figure above)



3) two beater pieces are installed on top of the mixer, with a special blade (as shown in the picture) not to be reversed, so as not to affect the taste of the ice cream.



Equipment installation



Be sure to install the sealing ring before installing the coupling (* notice the direction of the installation of the sealing ring, as shown).



Installed in the ice cream machine freezer in the innermost groove, insert the card into the extension when there will be a sense of expansion when installed in place.



The mixer is mounted in the center of the body and is fully entered. The tail of the stirring axis is facing upwards, and if there is no adjustment, the direction is shown in the direction shown.



Installation direction
of the mixer

Equipment Installation



Insert the material stem into the material head, and notice the upper and lower direction of the valve stem



Adjust the stem direction properly and the square opens to itself. The installation is correct as shown in the figure.



D-type seal installed in the discharge head groove, pay attention to the direction of the seal.



Finger press the seal, placed in the groove



Discharge valve stem, D-type seal before the installation, be sure to apply Vaseline



The discharge head installed in the fuselage above, pay attention to the location of the screw and hole.

Equipment Installation



Tighten the fastening nuts on both sides of the material head



Put on the handle and put the top of the handle



Installed

Final Cleaning



Injection water



clean the feeding pipe



Pour out the waste water

1. Add 5 liters of water plus a Disinfection tablets to the hopper of the machine and clean the feeding pipe with a brush. Press the cleaning button for 5-10 minutes and then pour out the hot water. 3 times or more than 3 times, pour into the hopper until the hot water is poured out again and again.
2. Before adding raw materials, please try to ensure that there is no residual moisture in the cylinder, the fastening nut is tightened.

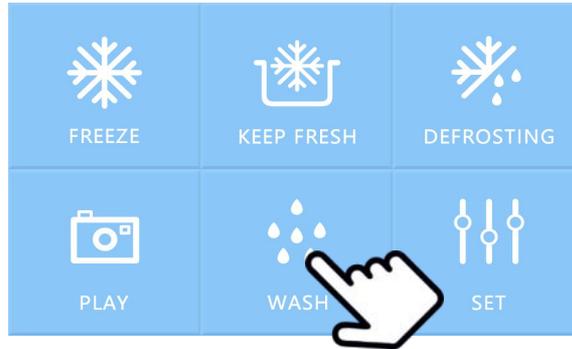
Ice cream making

**Make sure that the above work is done
and you can start making ice cream**

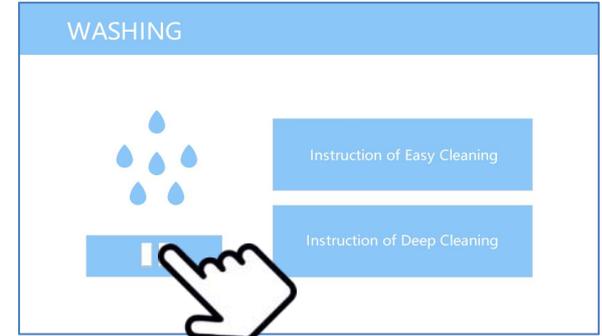
Ice cream making



Pour the prepared material into the hopper



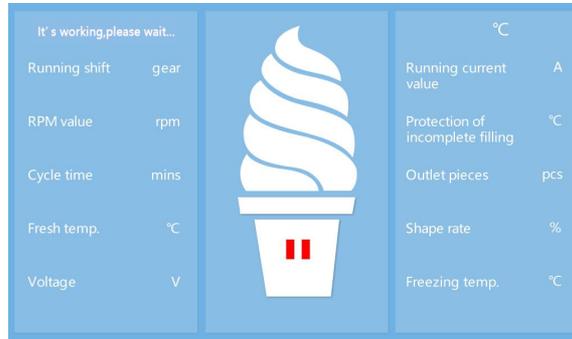
Press "Wash"



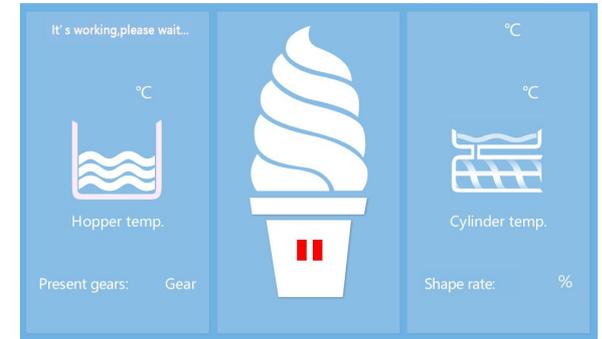
Press "Stop" after 2 minutes



Press "Freeze"



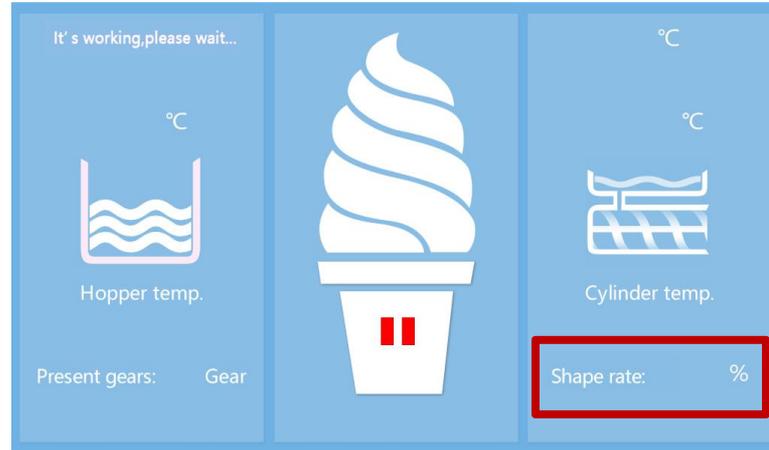
Refrigeration interface 1



Refrigeration interface 2

Stirring well the liquid and pouring it into the hopper , Press "Wash" , 2-3 minutes later press "Freeze" (when adding material, not less than 2 pack, per pack of 2 L)

Ice cream making



As the display screen show, The machine can make the ice cream after the shape rate up to 85.

At the first time to make the ice cream, it need to make first 4 pieces ice cream and pour it again into the hopper in order to prevent the material from asymmetry

After that, it depends on the softness or hardness you like.

**If need to produce ice cream continuously, please make 10 seconds intervals
to avoid the problem of freezing cylinder!**

Ice cream making



Crispy cone ice cream



Cup type strawberry ice cream

Generally, can make the ice cream when the shape rate arrive at 66 or more ,
but if it reach to 80 , the ice cream will be tastier.

Machine SetUp

Before opening, please make sure that all the preparatory work are finished and the machine without any problem

Before opening, please do the clean for the machine.



Pi water into the hopper



Clean the feeding pipe



Press "Wash"

Pour water into the hopper and use the brush to clean the feeding pipe. Press the cleaning button to pour out the waste water.

(Cleaning function: make the beater work and convenient for water to go into freeze cylinder)

First Stage



Pour hot water into hopper



Let the dirty out

Add 5 litres of boiled water (above 95 degrees) to the hopper, plus a disinfectant tablet. Press the cleaning button for 10 minutes and then pour out the hot water. 3 times or more than 3 times, pour into the hopper until the hot water is poured out again and again.

Producing



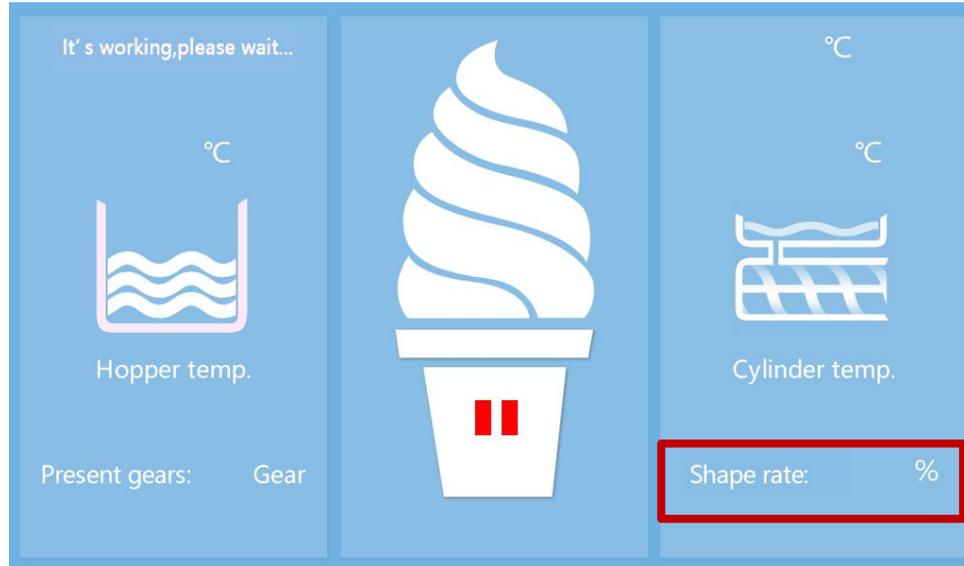
Pour the prepared material into the hopper



Press "Freeze"

Put the all the water out, add the ice cream powder , press " Freeze" making the ice cream.

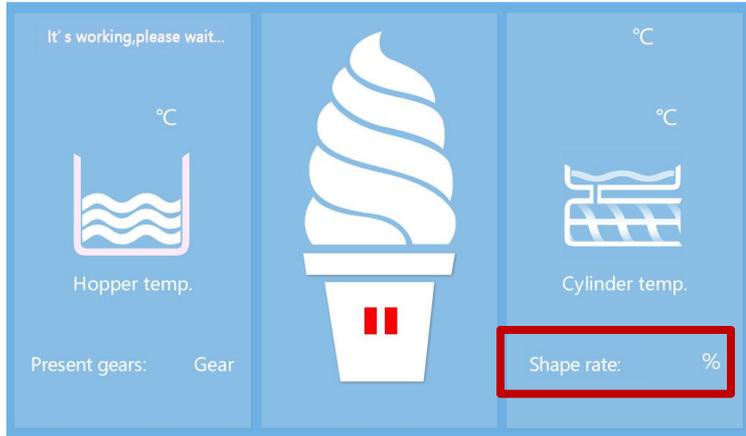
Follow Instructions



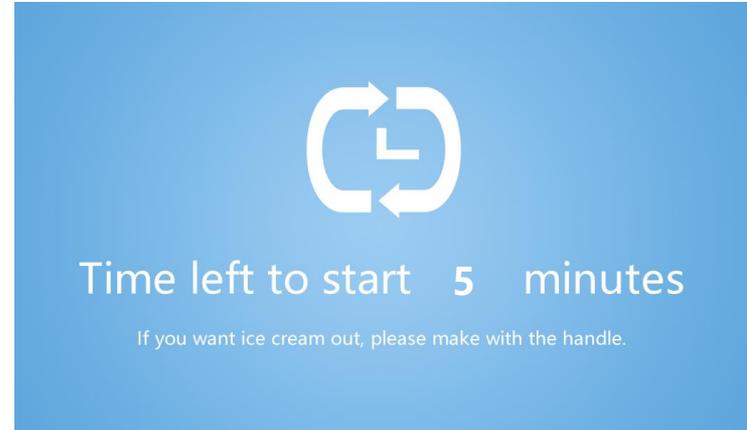
The machine can make the ice cream if the shape rate reach 85

(please make first 3-4 piece ice cream and pour it again into the hopper to make sure the taste)

Ready to Serve



Refrigeration interface



Standby mode

When the shape rate reach 100, the machine will convert to standby mode for 5 minute. after 5 minutes, the machine will be automatically redirected to the refrigeration mode. in the standby mode, the machine can make the ice cream normally and the system of the machine will be directly convert to the refrigeration mode.

End Journal

Before closing , if there still left some or even no ice cream liquid in the cylinder, and the next day also sold normally, we suggest to do the cleaning for the machine.



Pour water



Clean the feeding pipe



Turn off the power



Clean machine

- 1.If there is left some ice cream machine material, you can pour it out and keep it fresh in the refrigerator in order to be use again in the next day.
- 2.pour the water and press "wash", Push the handle down and water out, repeat more than 3 times till the outlet water is clean water.
- 3.Turn off the power, and clean hopper, body and outlet head by cleaning towels.

Night Mode

Before closing , if there still left some or even no ice cream liquid in the cylinder, and the next day also sold normally, please open night preservation mode(with Pre-cooling system)



Click "Fresh)



Fresh interface



Clean machine

1.Please open preservation mode if there is left liquid in hopper before closing.

2.Cleaning hopper, body and outlet head by cleaning towels

***Next day, stop preservation mode and convert to refrigeration mode**

Sanitizing Before New Day



Spray disinfectant to the head outlet

Please clean carefully the ice cream that sticks to the plastic head outlet and fully sterilize it with disinfectant

1. Please spray 3-5 times of disinfectant to the plastic head outlet to drop the attached ice cream down
2. Please clean the ice cream that sticks to the plastic head out by a paper towel with a disinfectant
3. Visually confirm whether there is any ice cream in the plastic head outlet, if have it, please repeat all previous cleaning operations
4. Finally, spray 3-5 times disinfectant again to the plastic head outlet

***The ice cream machine(without pre-cooling system) must do the clean one time everyday before closing
Cleaning the machine again before opening(please strictly according to operation above)**

***If the machine has been worked for 7days and closed in the next day,
please must do the deep cleaning (especially disinfecting for the spare part)**

Door Assembly



Tighten D rings



Tighten outlet head nut evenly

The bulge of sealant seal of the outlet head must be matched with the concave part of the outlet head.

If cannot match, it will lead to spill ice cream around the outlet head.

Please tighten the outlet head nut when installing, which in order to prevent ice cream from leakage

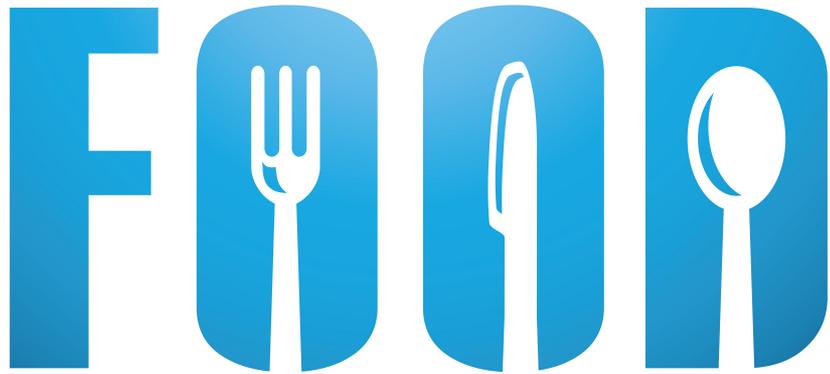
Power Assembly

- 1.The power supply must be up to 2000w and the best is to be equipped with independent 10A air switch
- 2.Factory set is 4 level, please do not change at random, high level will lead to freezing cylinder, and the machine will be wearing out.
- 3.No ice cream out for a long time or having a air-foam in the ice cream material is a normal phenomenon
- 4.It is normal that no or few ice cream out after more than one hour and occur bad taste and a sense of ice cream ice cream
- 5.When lack of ice cream material, it will cause a sharp drop in temperature, and accompanied by the sound of the scraping cylinder, please timely add the ice cream material or stop the machine



10A air switch

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