

# TG922 Slush Machine OPERATION MANUAL



Please read this Manual carefully before

Trying to operate the machine.

Thank you for your selection of our slush machine.

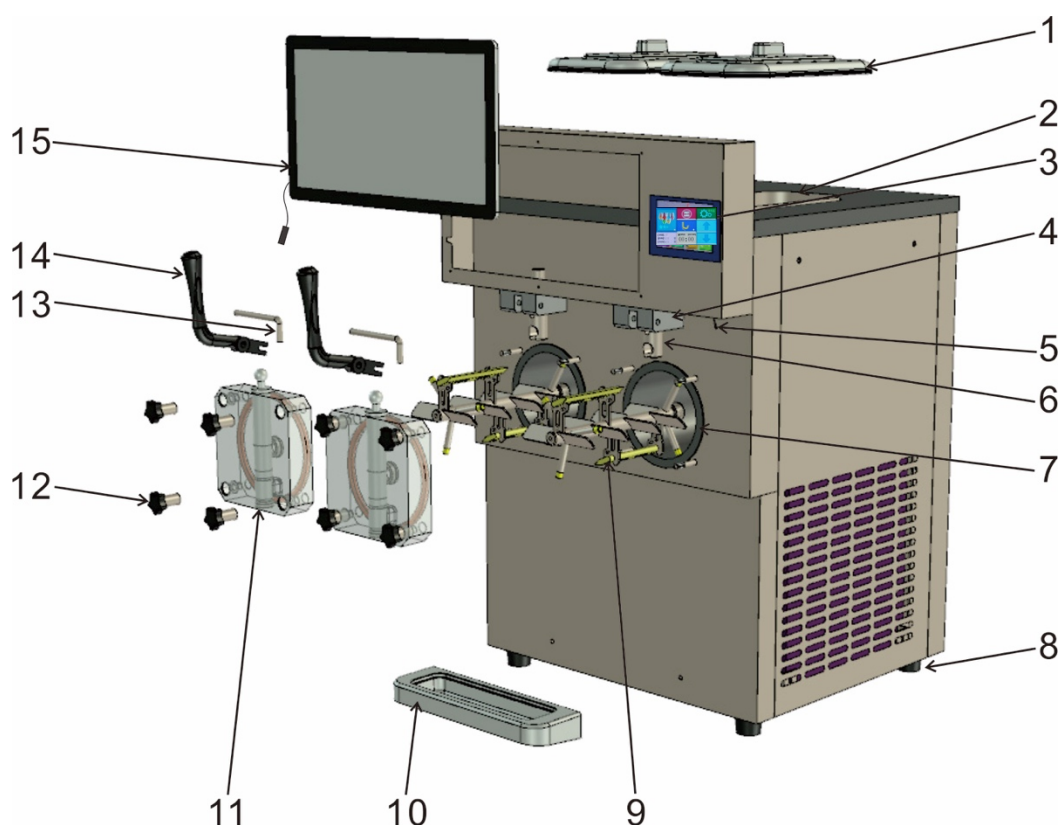
We produce a series of machines which is use of new generation designed on basis of advanced refrigerating technology. The appearance design is artistic and in good taste. All the compressors are used for the international brand. Control system of brand-new digital circuit renders operation easy and performance reliable.

Model	Voltage	Power	Refrigerant	Hopper	Cylinder	Production	Dimension	N.W.
TG922	110V/220V 50Hz/60Hz	1.8kw	R410A	10Lx2	4Lx2	50-55L/hr	59*65*85cm	105kg
TG921	110V/220V 50Hz/60Hz	1.0kW	R410A	7Lx1	4Lx1	18-25L/hr	29*60*80cm	75kg

## 1) Technical Data

### Single flavor

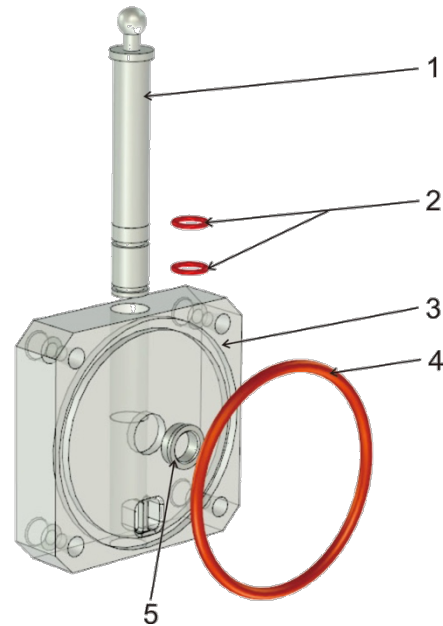
1. The output is measured under the 25°C environmental temperature and 7°C. feed stock temperature.
2. Exploded View:



1. cover    2. hopper    3. control panel    4. handle seat
5. Power switch    6. upper plunger    7. freezing cylinder
8. Footstand    9. Beater assembly    10. drip tray
11. discharge door assembly
12. Nut    13. cross-bar    14. handle
15. LED light screen

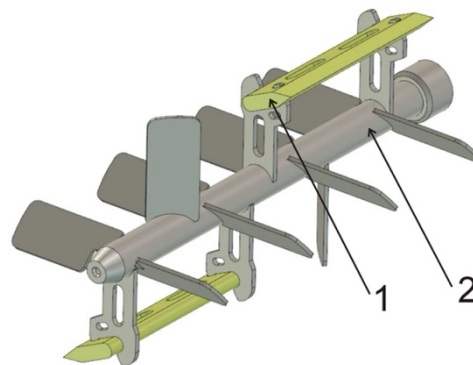
The Discharge door assembly:

1. Plunger
2. O-ring  $\phi 24 \times 3.7$
3. Discharge door
4. O-ring  $\phi 160 \times 8$
5. shaft sleeve



The beater assembly

1. Scraper
2. spindle

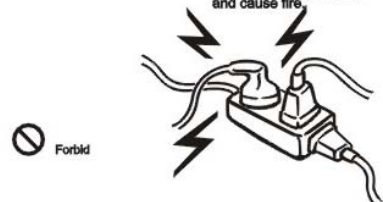
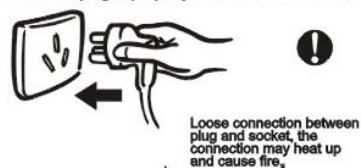


## 2) Warning before use

### 1. Precautions

#### Electricity

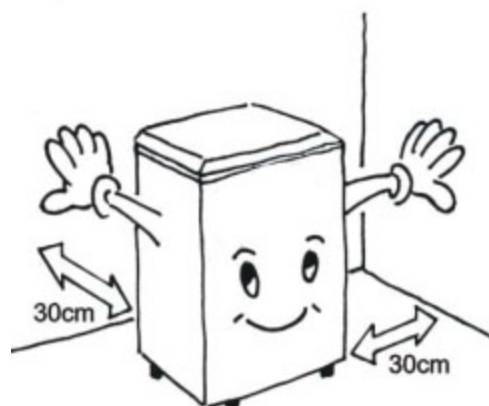
Confirm the plug is properly inserted to the socket



- Install the earthing device  
According to the National Security Standard for electrical equipment.
- Only use the feed line, method of wiring and equipment in conformity with the National Security Standard for electrical equipment.
- Be sure installing a short and leakage protective device on the feed line.

## Hygiene

- To use the machine without strict disinfection may pollute the food which will be dangerous to your health.
- Always keep the machine in clean conditions. Remove the deteriorated material immediately away from the machine.
- washing and disinfecting procedure must strictly follow this Manual.



## Installation

- machine should be laid on dry and firm floor. Do not lay the machine tilted. Any heat source over 70°C must be kept at least 50cm away round the machine. Keep the machine away from rain and direct sunlight.
- Leave a space no less than 30cm on both sides of the machine for proper ventilation. To ensure heat dissipation, leave a space at least 1.5m from the hot air exhaust outlet. Do not leave any object which may be sucked by air flow, such as a plastic bag, near the hot air exhaust outlet.



## Connect to Main Power

- The power socket must have a earth line or just connect the machine metal case to the earth.
- Power Specifications:  
Single Phase, Voltage Fluctuation: 220V/50Hz/60Hz, 110V/60Hz.
- connection area of the power conductor must be not less than 2.5mm<sup>2</sup> or the

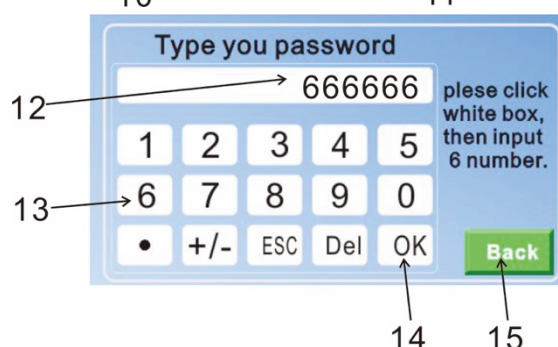
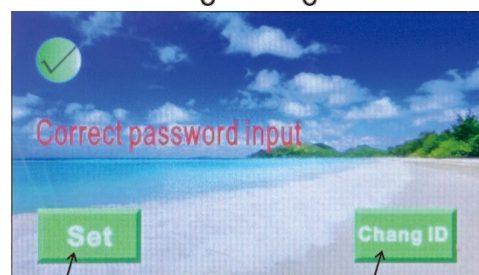
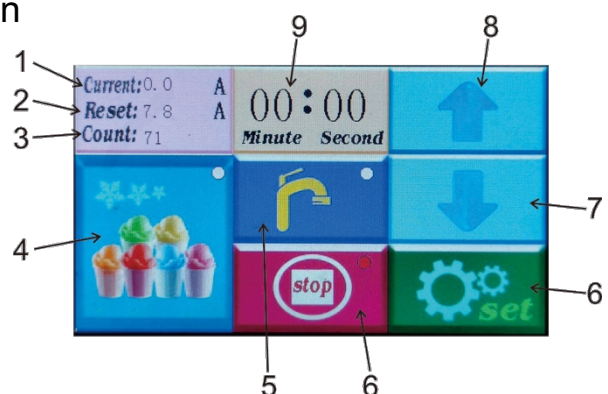
line may be overloaded, the voltage dropped down which may impair or even damage the machine.

### Cautions:

- To avoid any adverse effect from vibration which is unavoidable during transportation, on arrival of the machine, leave it for 24 hours before trying to run it for the first time.
- The temperature of the feed stock must be between 7°C~40°C. If the temperature is out of the range, it will do harm the machine.
- To avoid the refrigerant is effected,you should wipe off dusts from the hot air exhaust outlet regularly.
- it is prohibited to use only one drum or add one drum with ice cream pulp for the machine of double drum models and the other drum with other material pulp(except for machines with double-compressor set).
- For the machine with 380V power supply, you must check if the stirrer shaft turns in clockwise direction for starting. If the stirrer shaft turns in opposite direction, just exchange any two power conductors from three phases.

### 3) Control for touch screen operation

1. Current display
2. Preset current display
3. The number of cup
4. Cooling key
5. wash key
6. stop key
7. timer reduce key
8. timer increase
9. cooling timer
10. set parameters
11. change password





12. password

13. keyboard

14. enter

15. go back previous menu

16. the first cooling time display

17. the second cooling time display

18. stand by time display

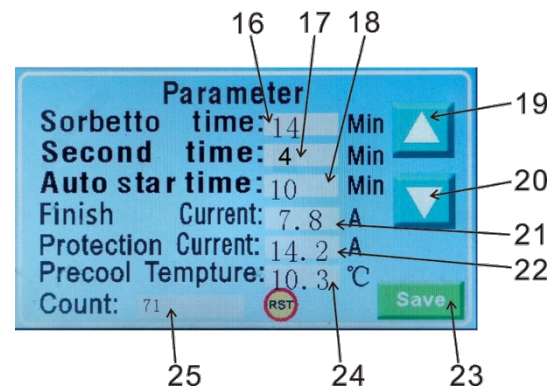
20. reduce key

22. mixer protection current display

24. precooling temperature

Exhaust operation

1. Pour the slush liquid into the  
hopper and allow it to flow into the  
freezing cylinder.

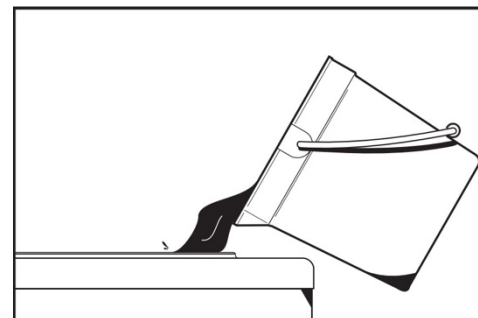


19. increase key

21. shaping time display

23. go back previous menu

25. the nmuber of cup display



**Waring: Don't run the machine without  
material or with only water!**

Operation

1. Power on

Push the switch of power,  
the control screen light.

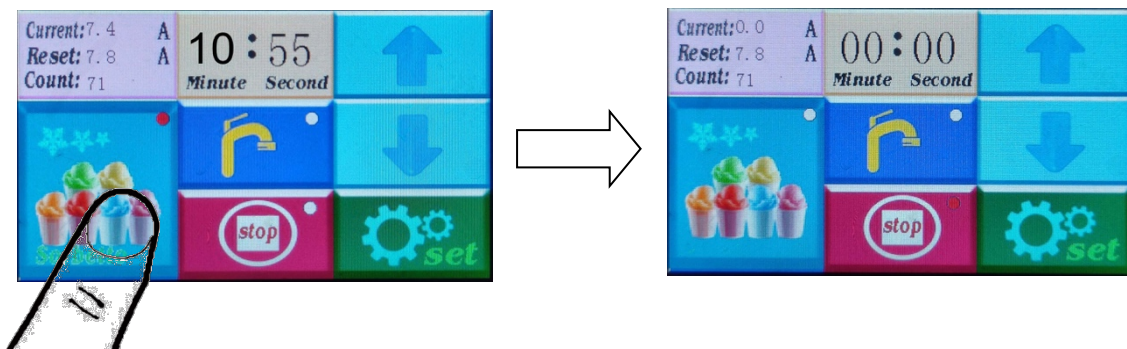
See figure 1



2. The light box dimmer

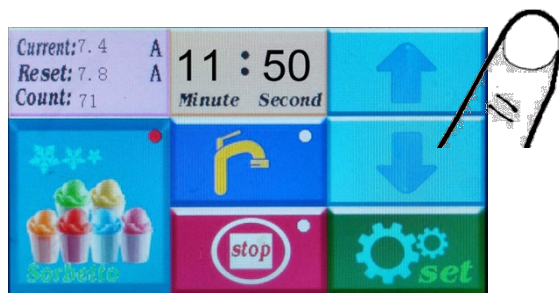
3. Produce

Press cooling key , the machine work in the working stat. And press the stop key again, machine stop.



How to set up the timer of shape up.

increase time

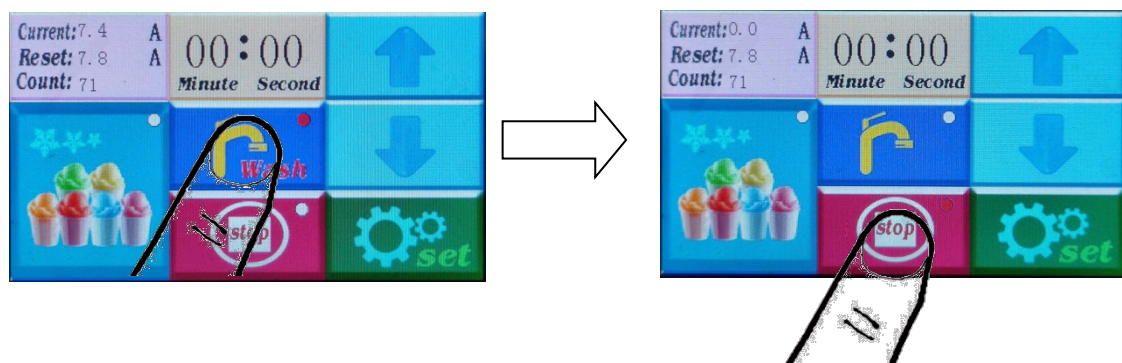


reduce time



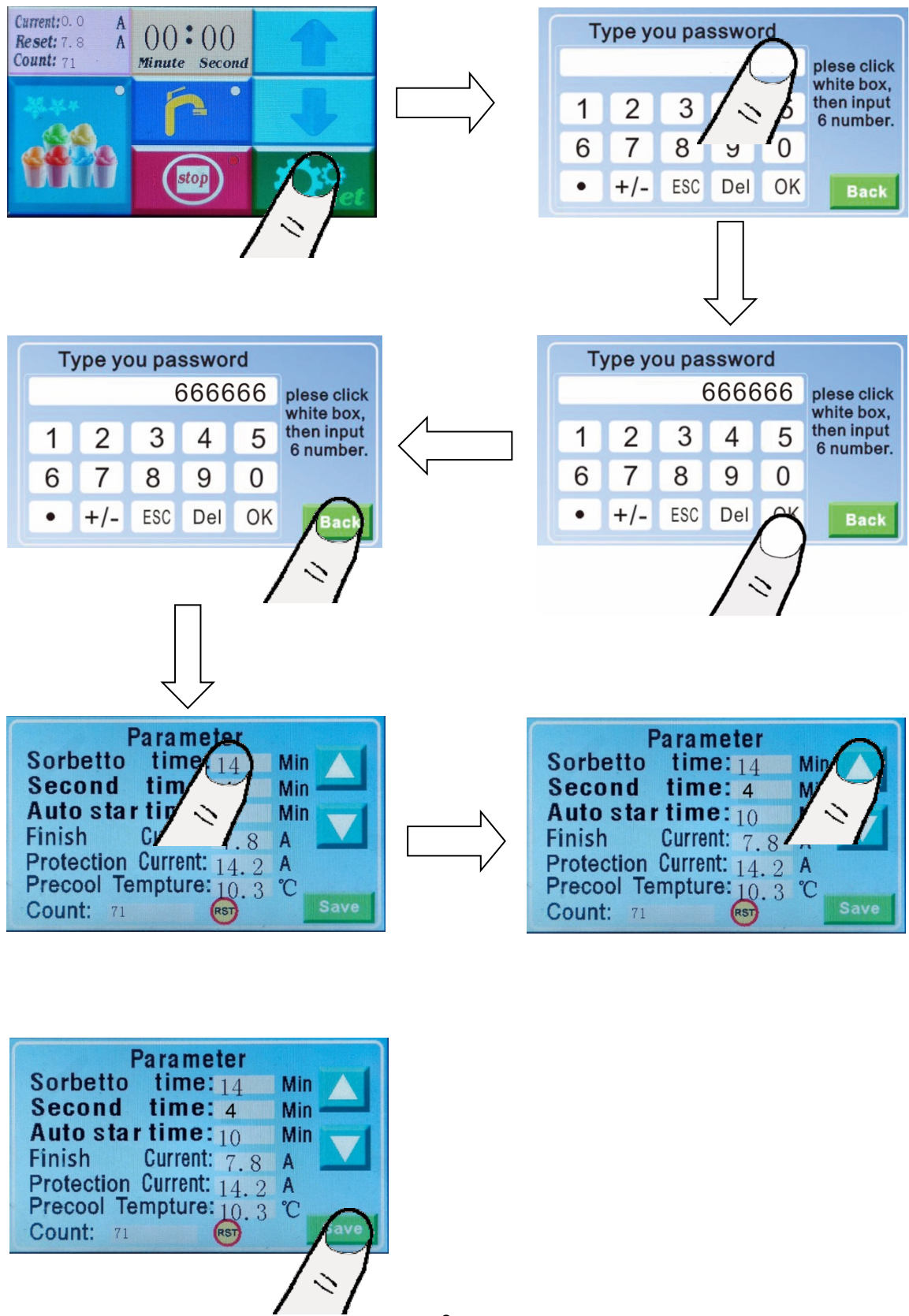
Wash.

Press wash key , the machine work in the washing state. And press the stop key again, machine stop.



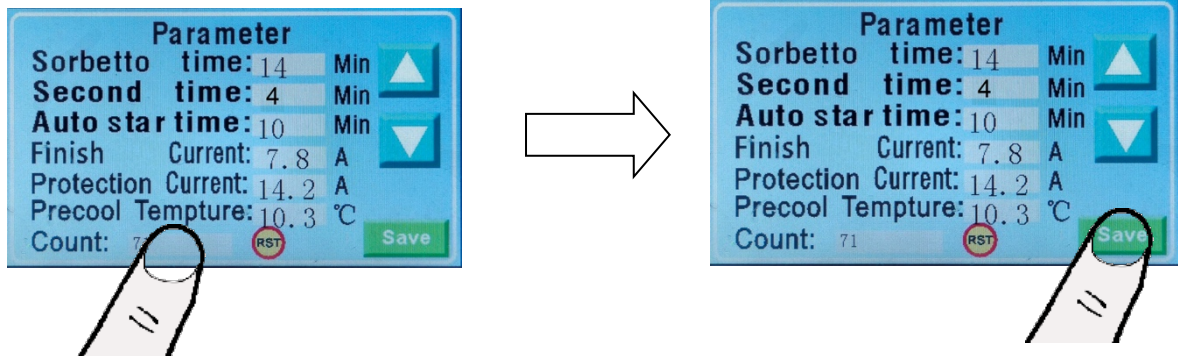
set up the system of parameters

Press set key , entering the pw: 666666, and then set the parameter.





## Set up the zero cleaning



## Single flavor machine

1. Digital display
2. Cool key
3. Wash
4. Time increase/time reduce
5. Set

### Panel operation

1. Press the key "Cool", the machine work in the working stat. And press the key again, machine stop.jjjj
2. Press wash key , the machine work in the washing state.And press the key again, machine stop.



3. Press set key for 3 seconds ,

P0: set the second time for the timer.

P1: set the first time for the timer.

P3: set the time of count down for wash.

H: protection current for mixing motor.

F: shaped current.

C: cone zero clearing.

4. ▲ Press the key , increase the cooling time 1 minute.

5. ▼ Press the key , reduce the cooling time 1 minute.

## Slush Recipe

In case of using the liquid material, keep the following instructions:

- After mixing the 1 liter per bottle of liquid material (juice pack with 5-8% of sugar level) with 4 liters of water, fill the mixed liquid in the material box.

- Note that when any machine failure occurs due to use of liquid material or powder,

the manufacturer assumes no responsibility.

- In case of soft drinks (1.5 liters of fruit juices bottled in PET plastic) that can be easily purchased, fill 8 of bottles (4.5 liters) in the material box. (in case of 13 to 15% of sugar level)

(e.g. orange soda, fanta, etc.-soft drinks including 10% of fruit juices)



### Caution!

- **Do not idle running for more than 1 minute, or else damage to the discharge door.**

- **Food or edible materials must be used in the product.**

- **When using the granita (smoothie, slush) mix, be sure to have at least 13% of sugar level.**

## Error code

Error-01	Motor overload protect	Check the circuit of the motor
Error-02	System Pressure protect	Check the heat dissipation
Error-03	overpressure	Poor heat