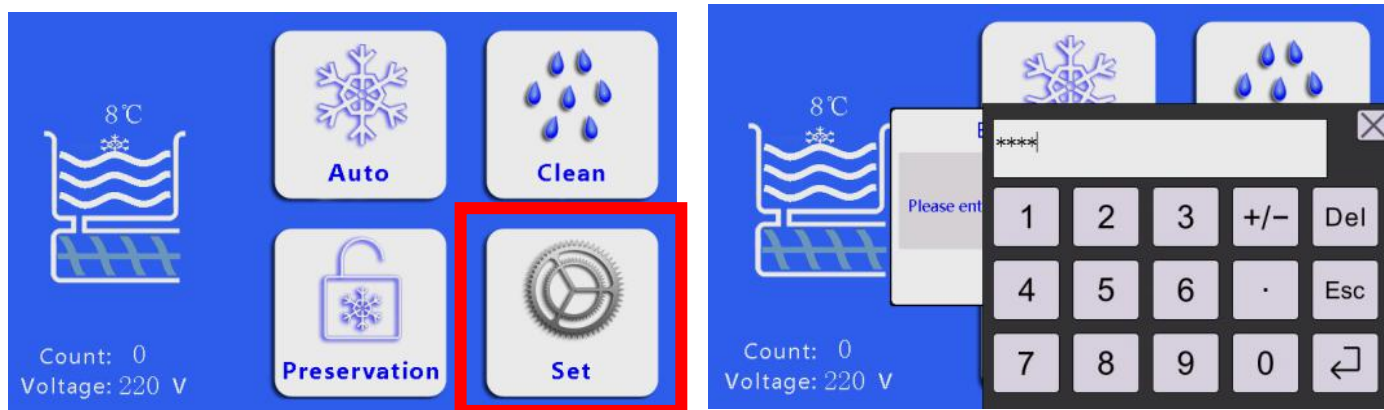


TechGelato™

TG901 MANUAL



If you need to change the default language to English please follow the these steps.

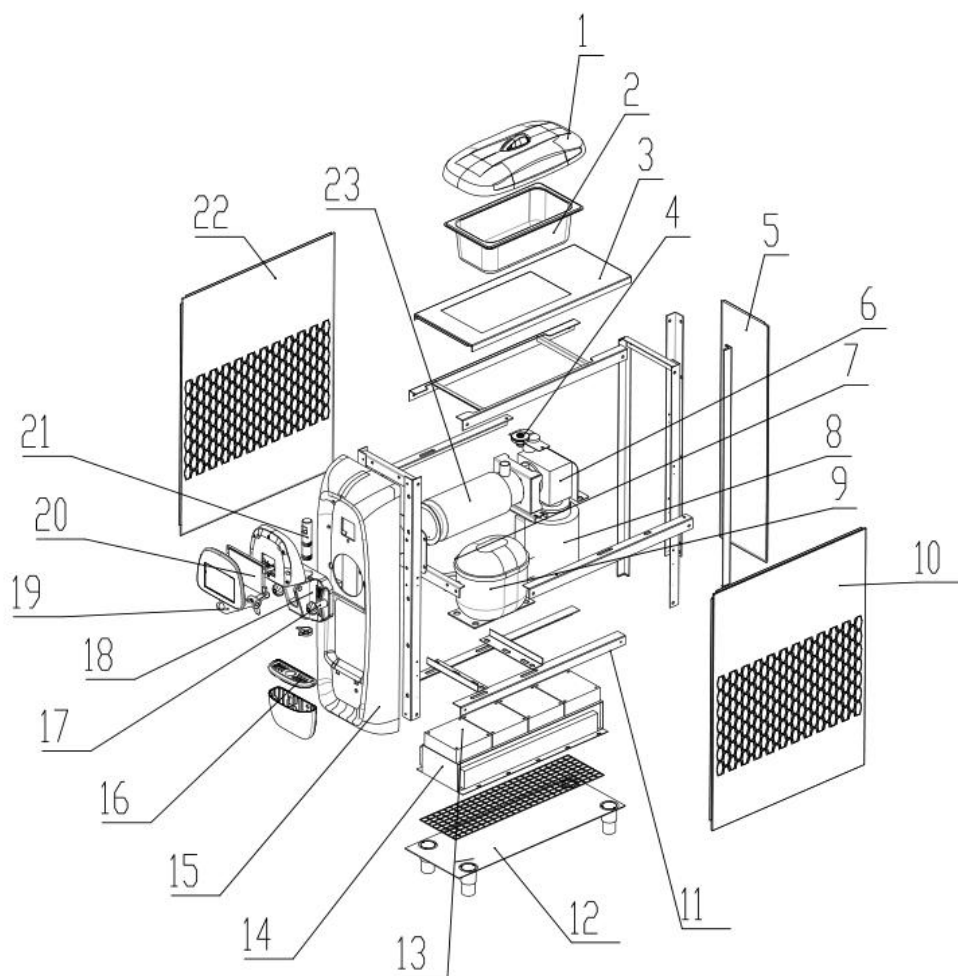


Enter the password **6789** to get in the system setting menu below:



Choose the others setting to enter the language setting.

1. Structure



| | | | | | | | |
|---|---------------|----|--------------|----|-------------------|----|------------|
| 1 | hopper cover | 7 | filter | 13 | fan | 19 | handle |
| 2 | hopper | 8 | motor | 14 | condenser | 20 | screen |
| 3 | top panel | 9 | compressor | 15 | front panel | 21 | valve |
| 4 | hopper beater | 10 | right panel | 16 | drip holder cover | 22 | left panel |
| 5 | back panel | 11 | bracket | 17 | screw | 23 | evaporator |
| 6 | turbine shaft | 12 | bottom panel | 18 | discharger | | |

2. Conditions

Our ice cream machine can work under below conditions:

Ambient temperature: 5~40°C mixture temperature: 2~35°C

Power: 200~230V/50±1HZ (standard model), customized model e.g. 110V/60Hz, or 220V/60Hz, please follow other instruction.

* The above conditions can directly affect the machine's performance and capacity.

3. Installation & Cautions:

Please strictly follow the instruction on the yellow sticker.

- ※ Do not directly connect the machine to electricity generator.
- ※ Do not directly connect the machine to battery.
- ※ Put the machine still for 24 hours after transportation before using it.
- ※ Power wire should not exceed 10m.
- ※ Always use both cylinders at the same time.
- ※ Ice cream mixture should be in accordance with appropriate formula.
- ※ Always use the machine in stable voltage.
- ※ In the case of wire broken, please hire technician to fix or the replace it.
- ※ DO NOT put any explosive substance in the machines.
- ※ this machine is similar to a home electrical appliance, can be used in:
-the kitchen of shops, offices, farm, motel, hotels or restaurants catering events to provide instant soft serve ice cream.

Placement

1. Place the machine on an even plain ground, and lock the brakes.
2. Make sure the machine is in good ventilation, avoid heat sources or sunlight. Air outlets of the machine should be at least 1m away from walls or any other barriers, other sides should be at least 0.3m away

from any barrier.

3. Avoid dust.

Wiring:

1. Make sure the socket is connected to the ground
2. Make sure the power supply has a circuit-breaker or any other device for protection against electric shock.
3. The section area of power code copper core(a) MUST BE:
18l machine, 25l machine: $a \geq 2.5\text{mm}^2$ 36l machine: $a \geq 4\text{mm}^2$
4. Under-size power code can result in low voltage and overload, which affect machine performance or causing damage.

Installation

1. Please check package and inform the forwarder or our company if any damage, our company will not take any responsibility if the bill is signed.
2. Open the carton box, you will find a parts box in the hopper. In the parts box you will find handles and consumable parts, keep the spare parts for the future replacement.

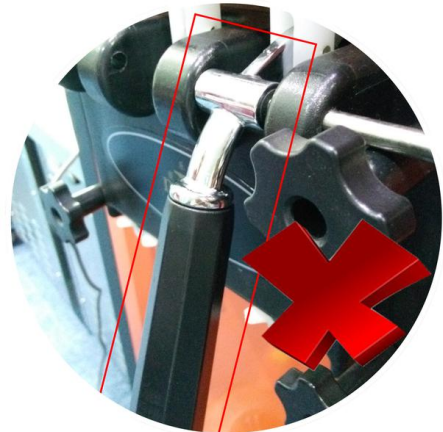
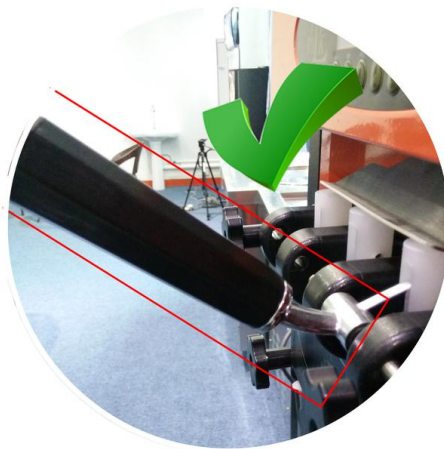


3. ht panel, confirm this is the correct model(voltage, frequency and

4. Install the discharger properly, tighten it to the machine with 2 bolts , screw the 2 bolts at the same time, make sure no gap between the discharger and the machine, otherwise, water or mixture can leak from it during washing or making ice cream. Notice: sensor button MUST BE on top of all valve stems.(see below photo)



5. Install the handles to the valve stems one by one, in the mean time, slowly push the steel pin through the discharger and the handles. (Refer to below photo for the correct direction of the handles)



6. Install the drain holder to the 2 nuts on machine, to catch the dripping. DO NOT put heavy object like buckets or basins on it, as it is not design for holding heavy object.



4. How to Make Ice Cream

1. Wash

Connect it to 16A socket, switch on the power with the stick on the left down part of control panel. Pour water from the hoppers to fulfill the cylinders, press "WASH", allow it to run for 2 minutes, then press the handle to directly drain the water in the "WASH" mode. Repeat this 2-3 times, until the water that comes out is all clean.

2. Make mixture

Currently in the market, there are ready-made mixture of ice cream, or the powder that needs to mix with water. Please follow the instructions and formula on powder package (generally speaking: 1kg powder to 2.5-3kg water), stir them even, let them completely dissolve and mix together, avoid lumps forming, leave it still for 30 minutes. These are very important factors for the texture and amount of the ice cream later produced.

3. Make ice cream

A. Make sure water is completely drained, then pour the mixture into the hopper.

B. Press “Wash” (beater will start to rotate, to beat it even), after 2 minutes, press “STOP”, then press “FREEZE” to start freezing (Notice: Make sure the mixture level in neither cylinder should be lower than the inlet of discharger, or else can result in loud noise or damage. **when you hear scratch sounds between the beater and the cylinder, that means the mixture inside is not enough.**)

C. In “FREEZE” ❄️ mode, the screen will show the progress of ice cream making, generally speaking, when it reach 80%, the ice cream is ready for dispensing. When it reach 100%, the machine will stop automatically and back to “Standby” mode.

D. Serve: Put a cone or a cup under the nozzle, pull the handle down, slowly rotate the cone in hand, push the handle back to stop the dispensing.



A



B



C, D

5. How to Operate



Standby Mode



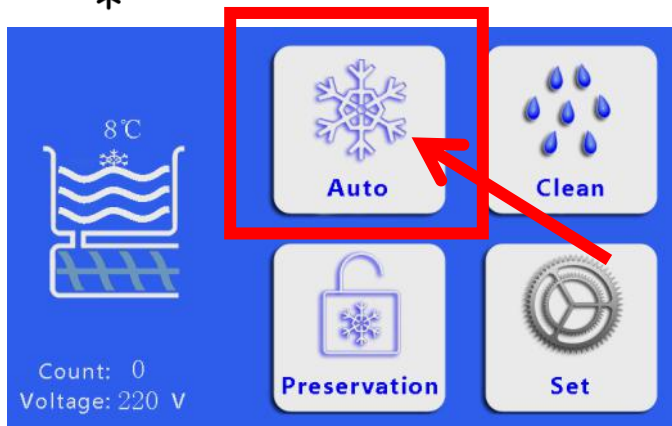
The machine is in this mode after switch on, when no button is pressed.


Wash Mode

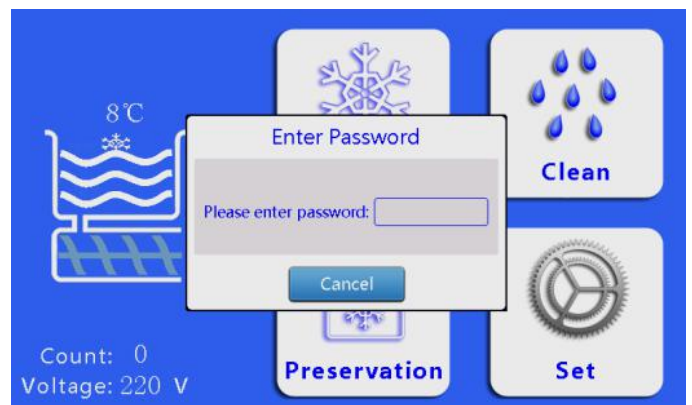
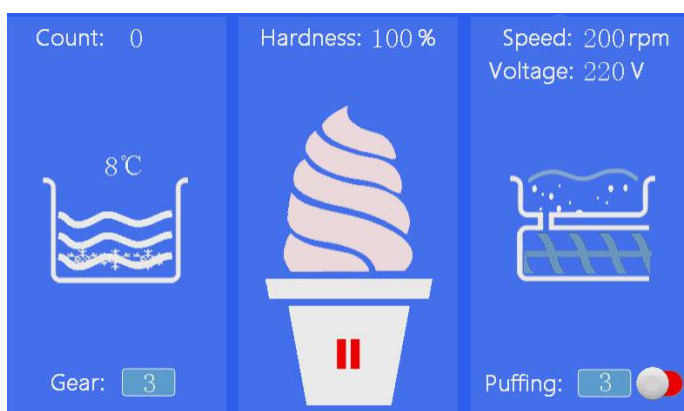


Press “”, Machine is now in Wash Mode. press “” to pause..

Auto Mode




*Press “Auto ” to start the ice cream making process.




*Click Gear button, enter the pass word: 1234, to adjust the hardness,

*click the puffing, to adjust the strength of airpump. ‘1’ -stop at 20% ‘2’ - stop at 35% ‘3’ -stop at 50%

‘4’ -stop at 70% ‘5’ -stop at 100% .

*click this  to turn on or off the airpump.

*click  this to pause the ice cream making process.


Preservation (also known as overnight function)



*click this to start the preservation.

Single compressor pre-cooling (Non independent system): Chilling function is only available for hoppers(in standby mode), but not for cylinders.



*click the  to enter the setting menu. Password 1234 is for general user setting, 6789 is for factory

setting. User without appropriate information shall not enter this setting interface.



Setting

Gear:

Precooling temperature: °C

Automatic restart delay: Min

Time of the preservation gap: Min

In this menu, user can adjust the gear value, reset the ice cream amount, and change the password (in the case of changing password, please memorize the new password, or else, there is no other way to unlock). Others columns are not recommended to change.

6. Maintenance

A.Wash Cylinder

Please wash the cylinder once a day to improve the serve life of the machine and also to ensure food safety for customers.

1. Press "WASH", to beat out all the mixture from the cylinder, then press "STOP" (you can also unload the discharger and take out the beater, so to remove the ice cream that stick on the beater.)
2. **(if you take out the beater and discharger, make sure you install them back properly before pouring water in it)** Dissolve proper amount of disinfectant in warm water, pour it inside the hopper.
3. Press "WASH" to beat for 5 minutes, then drain it.
4. Pour in clear water, to wash 3-5 times, then stop the machine.
5. Turn off the machine, and disassemble all other components (take out valves and O rings from the discharger, and the big silica O ring from the discharger)

Please disassemble and wash the components according the following steps if the machine has stopped serving for a long time.

- a. Unscrew all 2 bolts from the discharger, unload the discharger, then disassemble all components from the discharger.
- b. Take off the pin, handles, valve stems and silicone O-ring
- c. Take our the beater, disassemble the silicone seal from the beater end
- d. Wash the components thoroughly and replace the broken ones.
- e. Assemble back all the components. (apply some lubricant to the valve stem for easier assembling the O rings and the valve stem back to discharger)

Notice: the O-ring on the middle stem is H shape(this is to prevent mixture of 2 cylinders flowing to the other side), while the side stems are all O shape.

B.WASH the case

Please use a wet cloth to wipe the case only, avoid pouring water directly on control board or the inside, or else can result in malfunction.

C.Clean the condenser

After serving for a certain period of time, dust will cover the condenser and affect refrigeration(symptom: Ice cream hardness decreases in the same running time), please wash it at least once in 3 months.(or once a month in a worse condition). Make sure the machine is disconnected to electricity before washing, and avoid damaging the fins inside the condenser. Hiring a professional cleaner is recommended.

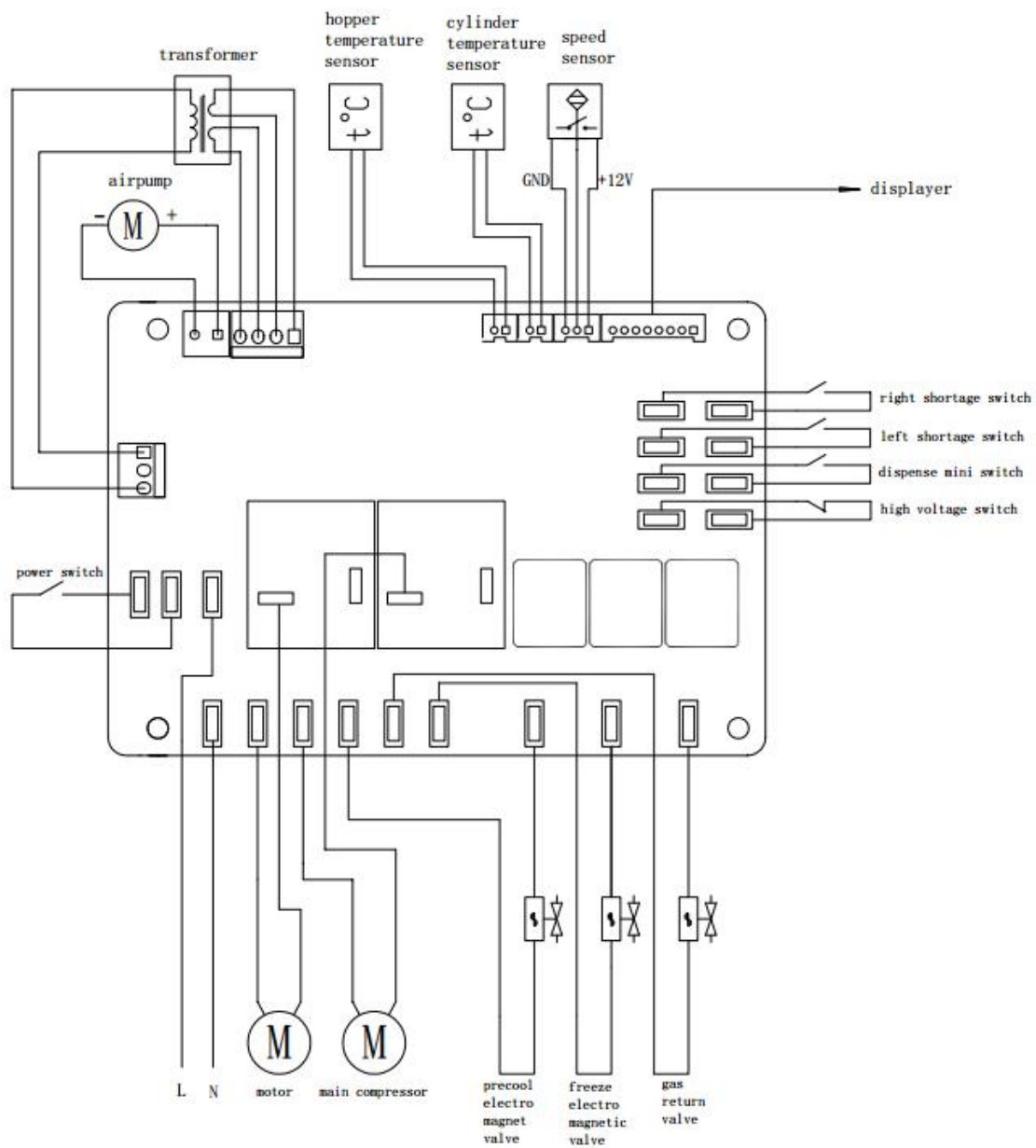
*** E. Clean the airtube of the airpump**

We recommend the user to wash the airtube once a month to make sure the airpump of its best performance, sanitary, and extend its serve life. Please disassemble the left panel, and take out the airtube from the airpump, wash the tubes thoroughly with detergent and clean water, then install the tube back.

7. Repair

1. Please disconnect power before installing or wiring, always follow the circuit diagram, and make sure the power supply is in accordance with that on the nameplate.
2. Please hire a professional electrical technician for wiring.
3. Make sure all terminals are firmly connected to connectors.
4. Keep hands,fluid or any foreign objects off the PCB, and at least 6mm away from the panels, or else may result in short-circuit and fire.
5. In the case of fuse blew, please check and remove the faults first, then replace it with one of the same specification(250V 1A)
6. In the case of replacing speed sensor, please make sure the parameter of which is DC12V NPN, Hall Proximity Switch sensor.
7. After replacing motor or any speed relevant components, please run a rotation speed detection.(detail see appendix 1.)

The above mentioned are common malfunctions. If a more complex problem occurs, please hire a professional technician.



Single compressor precooling system