



TG942 table top soft ice cream machine

User Manual

Pre-cooling models with keeping fresh function



Introduction of the machine



1. 5 inch LCD table top ice cream machine, stainless steel panel and auto-return handel design, easy to operate.
2. Pre cooling keep the materials fresh ,and making ice cream faster.
3. The capacity of machine is 38-46L/H ;
4. It is made with famous brand low temperature technology compressor and environmental-friendly coolant ;
5. Cylinder and hopper are all food grade R304 stainless steel ;
6. Thermal insulation layer design makes the material basin more thermally insulated ;

Parameter of machine

Size	742*570*1478mm (L*W*H)
Cylinder volume	2.3L*2
Hopper volume	8L *2
Cooling capacity	38-46L /H
Compressor	Embraco
Voltage	220V/60Hz
Puffing method	air pump inside
Product configuration	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/Hopper beater/ Touch button screen.



AMERICA FOOD SOLUTION
TG942

(Soft ice cream machine)

HIGH QUALITY & HIGH EFFICIENCY

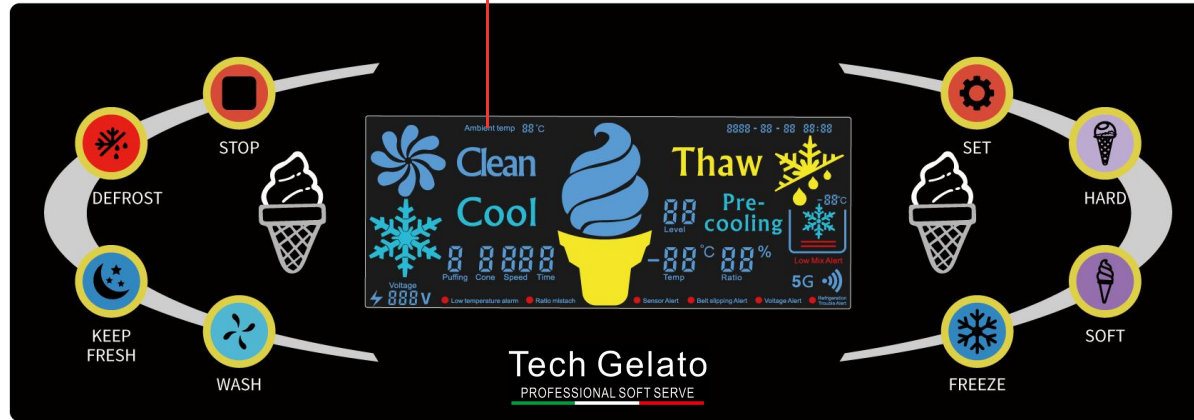


HIGH QUALITY &
HIGH EFFICIENCY



Operation interface

Every display represents the mode machine is in.



STOP: Stop all the action

DEFROST:Thaw state

WASH: Machine will be in clean state









KEEP FRESH: The machine enters the fresh keeping state

SET: To set parameter of machines

HARD/SOFT: Adjust hardness or softness of ice cream

FREEZE:The machine goes into cooling state

Detail Information of Display

Display	Contents	Display	Contents
	Represents machine is in clean state . At this time only beaters in the cylinder are stirring , pour water can clean the machine.		Upper temperature represents hopper temperature. Represents it lacks raw material in the hopper
	Represents machine is in stand by mode . At this time long press SET can set parameter or others		The number represents the time left to start freezing again after stops. During this period can be manually opened after the cooling or charge will automatically start after the cooling
	Represents back temperature. There will be alarm when it lower than -25 C but will not impact capability of machine .		At normal freezing state , it represents shape rate of material in freezing cylinder , when it reaches to 99% , the material are all ready and machine will stop automatically after working a while . At SET state , it represents the present shift of the machine
	Represents the times of put out ice cream . It scores 1 time when handle jack-up and touch the micros witch . There's a " ticktack " when micro switch is touched		Represents it's in freezing state. when it reaches to 99 % , the material are all ready and machine will stop automatically after working a while

SET of Parameters



In the standby mode, press "SET" for 5 sec, flickers, this is setting for softness / hardness. Again press "SET" for 5 sec, at the top right corner four figures flickers, it's numbers' of cones, at this state, press "softness" for 5 sec, numbers of cones become 0. Again press "SET" for 5 sec, "stop time" flickers which is set for stop time after 99% shape rate. Again press "SET" for 5 sec, the temp. is for pre-cooling setting. Again press "SET" for 5 sec, it's modification valve of lack of raw material. Again press "SET" for 5 sec, it's delay time for compressor to start. Again press "SET" for 5 sec, it's state of air pump. 1 is off. 2 is auto. 3 is on.

Hardness / softness and relative parameter setting

In the state of setting hardness / softness, press "hard" or "soft" can change it. Range is 1-12. Note: If it's too hard, ice cream will not be able to put out.

In the setting state of "stop time", press "hard" or "soft" can change length of time. Range is 1-15, default is 5 min.

In the state of setting temp. of pre-cooling, press "hard" or "soft" can change pre-cooling temperature. Range is from 1°C to 15°C, with default 10°C.

In the state of setting motor modification valve, press "hard" or "soft" can change motor modification valve, range is 1-32, make 16 as a middle valve, add one number means add one circle base on the actual measurement. Minus one number means decrease one circle base on the actual measurement. It's been adjusted well at the factory, it's not suggest user change this parameter. If do, please consult after-service staff.

In the state of setting temp of lacking raw material, press "hard" or "soft" can change temp of lacking raw material. Range is -2°C—15°C, small number means increase sensitivity while big number means decrease sensitivity.

In the compressor delay start time setting state, jog "plus" or "minus" key, you can modify the compressor delay start time, the value range: 1-120 seconds, the factory default is 20 seconds, this parameter is factory set. Well users do not make adjustments.

In the puffed pump work set state, jog "plus" or "minus" key, adjustable puff pump state. 1, often off; 2, automatic; 3, normally open; puffer pump factory default is "2" automatically, the user in use if the slurry does not go, please puff the pump off.

Reset

In the standby mode, press "hard" and "soft" at the same time and hear the beep... beep... After 5 seconds, all parameters are restored to the factory state.

Machine Appearance



Water outlet valve

Thickened water outlet valve
Ware well and durable

Fasten screw

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



Very important

- After receive the equipment, it is very necessary to to carry out a depth of cleaning to the equipment before using it, in order to ensure food safety and health.

Prepare for the disinfectant

Prepare for the things below:

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



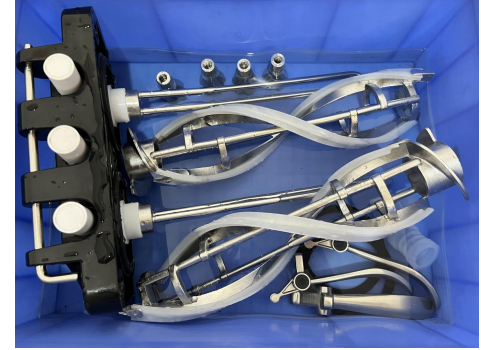
Equipment removal



Gradually removed

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.**



Put in clear water

Cleaning parts



Cleaning the cylinder beater



Cleaning the D-ring of discharge door



Cleaning the rear sealing ring



Clean the discharge head seal



Cleaning the flute



Clean the handle

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

Smudge Vaseline



Coupling seals



Feeding stem



Discharge handle horizontal tip



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.)**

Equipment installation



Put the rear sealing ring on the stainless steel end of the beater, please apply petroleum jelly lubricant before installation



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.



Final cleaning



Injection water



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



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.

Cleaning parts

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

Final cleaning



Injection water



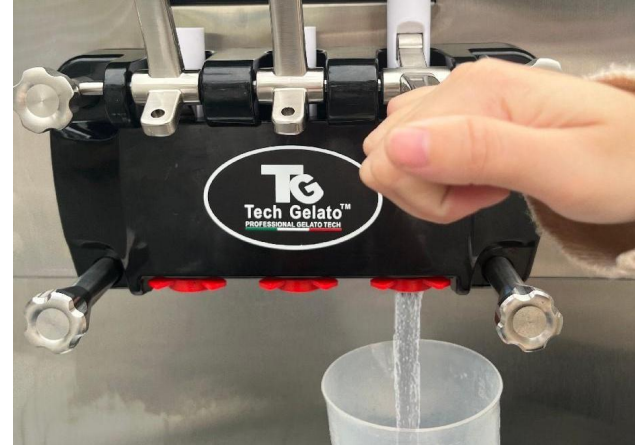
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Daily operation (during the daytime)



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.

Closed at night

Before Close , 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



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.

Precautions (hygiene)



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

Spray disinfectant to the 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)

Precautions



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

Precautions

1. The power supply must be up to 3000w 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 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



**Thanks
for
watching**