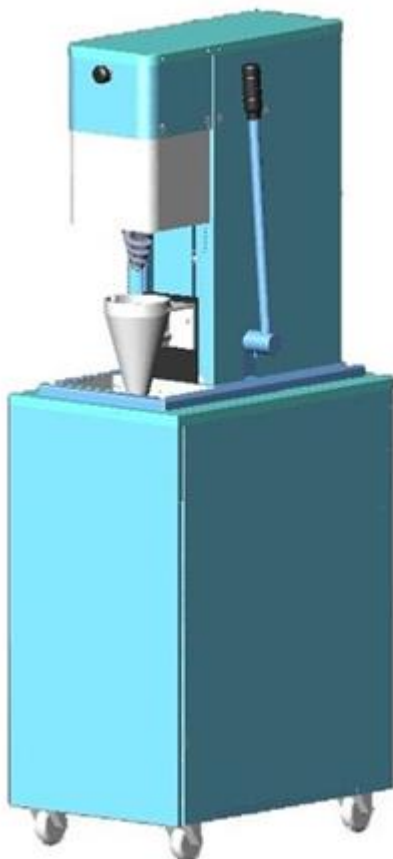
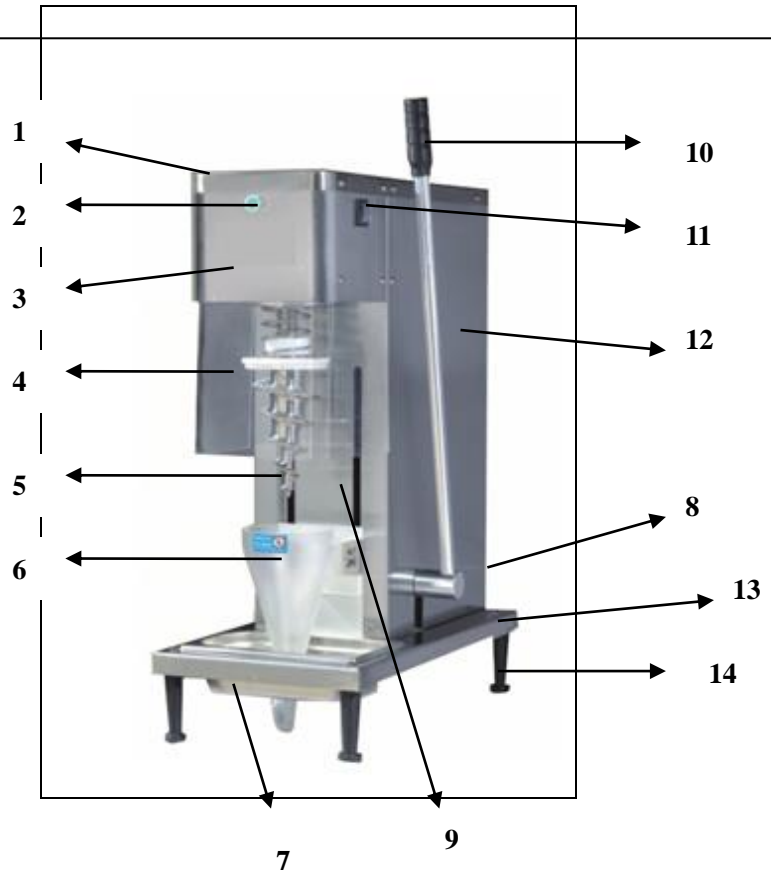


# Structure

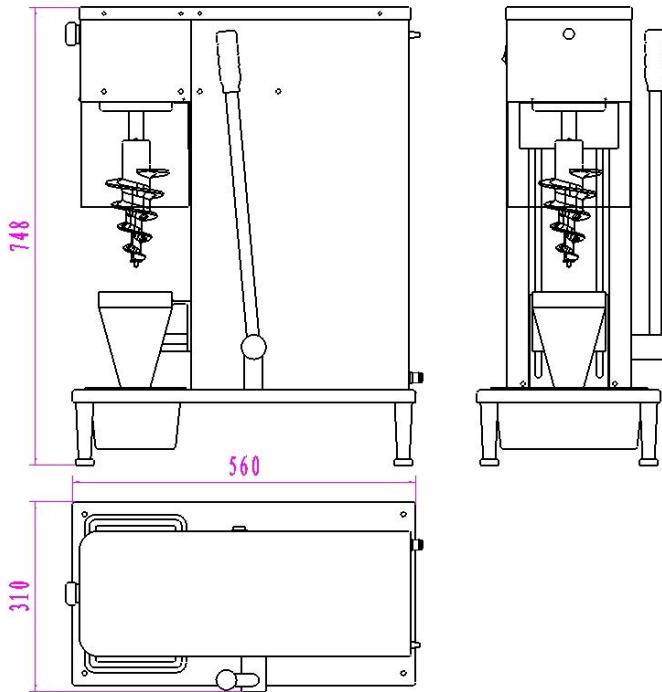
1. Top panel
2. Cleaning button
3. Front panel
4. Screen
5. Auger
6. Cone hopper
7. Waste tray
8. Suction pipe
9. Lifting plate
10. Handle
11. On and off switch
12. Side plate
13. Base plate
14. Supporting foot



→ 1. Production of yogurt ice cream, milkshakes and cleaning.

→ 2. reserve of food, water and water alarm protection.

# Specification



Parameters:

Model: 178T

Main power:

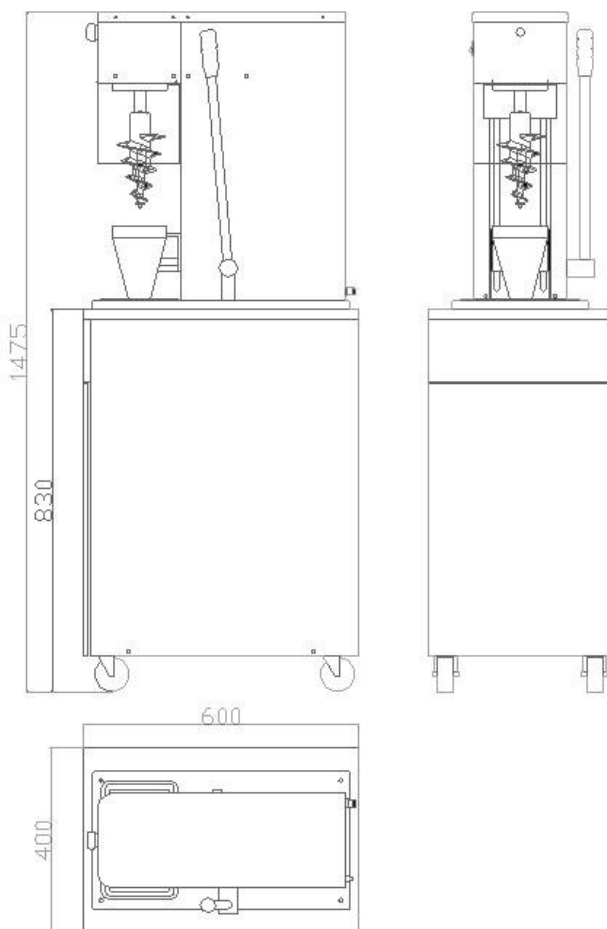
220V/50HZ, 110V/60HZ

Rated Power:750W

N. W. : 49KGS

DIMENSIONS:

310\*560\*750MM



Parameters:

Model: 178S

Main power:

220V/50HZ, 110V/60HZ

Rated Power:750W

N. W. : 72KGS

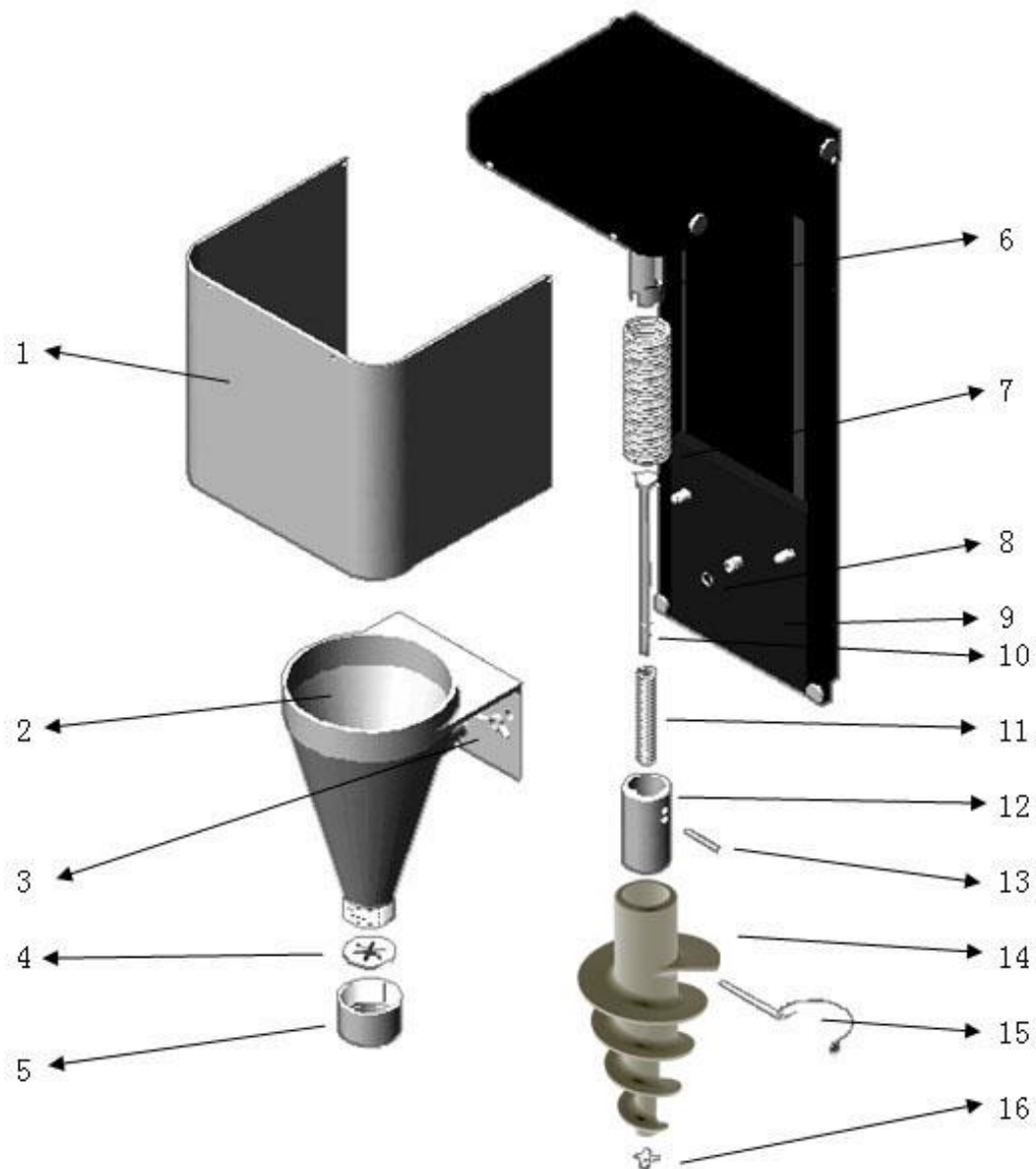
DIMENSIONS:

400\*600\*1475MM

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## Component structure

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1. Screen
2. Cone Hopper
3. Lock nut for fixing cone hopper
4. Star-ring
5. Lock nut for star-ring
6. Transmission shaft
7. Main spring
8. O-ring
9. Lifting plate
10. Knife stem
11. Knife spring
12. Transmission bushing
13. Transmission bushing pin
14. Auger
15. Auger pin hook
16. Knife

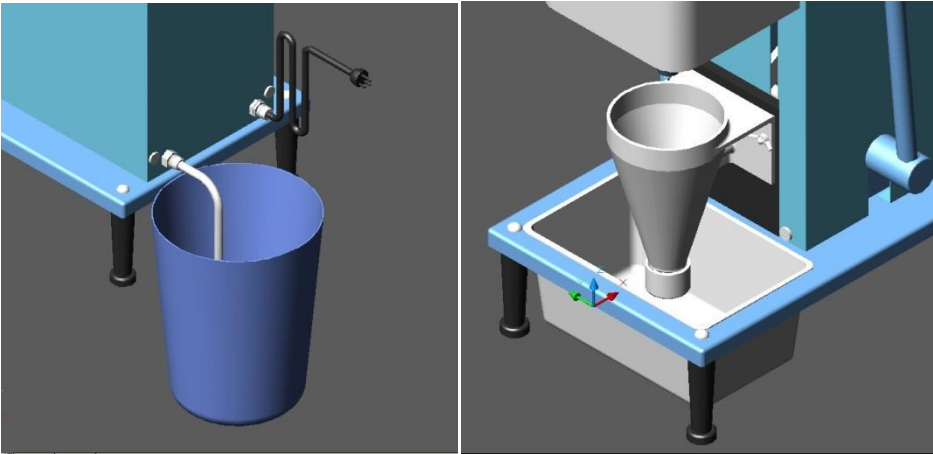
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# Operation

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1. Turn on the power switch
2. The motor will engage once the handle is around half way and the auger is behind screen and cone is around 2/3rds of the way up.



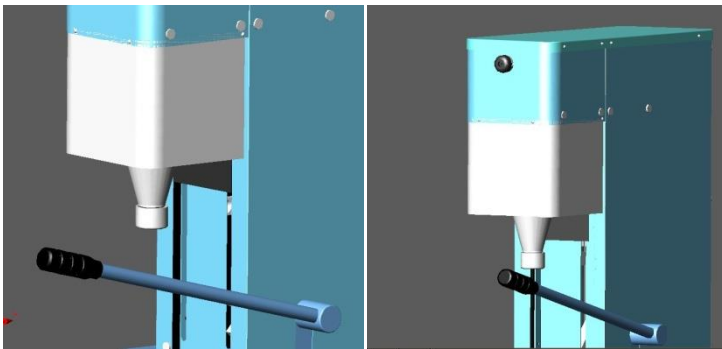
3. Put the water pipe into a water container, we suggest a 20 liter Gerry can. Our machines are efficient with water as the auger action creates the cyclone washing motion and with normal use it can last up to 2-3 weeks. (Please Note: this is the normal option, if your machine does not have the clear plastic pipe at the back of the machine, then you will have the option that can be plumbed in, in which case please use a normal stainless flexi hose and attach to the back of the machine and then plumb in to the appropriate water supply, often people will use a T joint from their coffee machine water supply)
4. Before use please check that the mixing cone is securely tightened, by

double checking the two wing nuts that keep the two support brackets in place and tighten accordingly. Put hard ice cream or frozen yogurt into the cup (approx 2scoops) and add frozen fruit (approx 30 grams or 4-6 strawberries etc.

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## Operation

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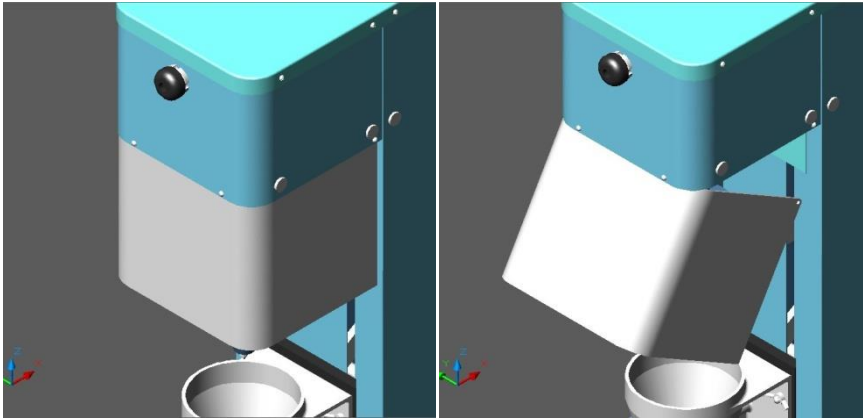


5. The machine has a canter lever system, so as you pull down the handle, the motor will engage and the plastic mixing cone will ascend up to the auger. The machine does not take long to blend, depending on the firmness of the ice cream it can be as little as 10 seconds, as the ice cream blends and exits, use a circular motion to get as nice twist. Please see our tip sheet for helpful tips.

6. If you need to rinse the mixing cone between ice creams, then please pull the handle down, the motor will engage and then push the cleaning button. The water will enter the mixing cone from the back of the mixing cone and the "Cyclone Jet Action" will swirl the water removing residual ice cream in seconds. Your blending machine is now ready to create a new real fruit flavor for your next customer. Please spin the auger for a couple of seconds after you have released the green button, to get excess water

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from the cone, otherwise you will blend water with your fruit and ice cream, which if repeated can build up more residual ice cream on the cone than is ideal.

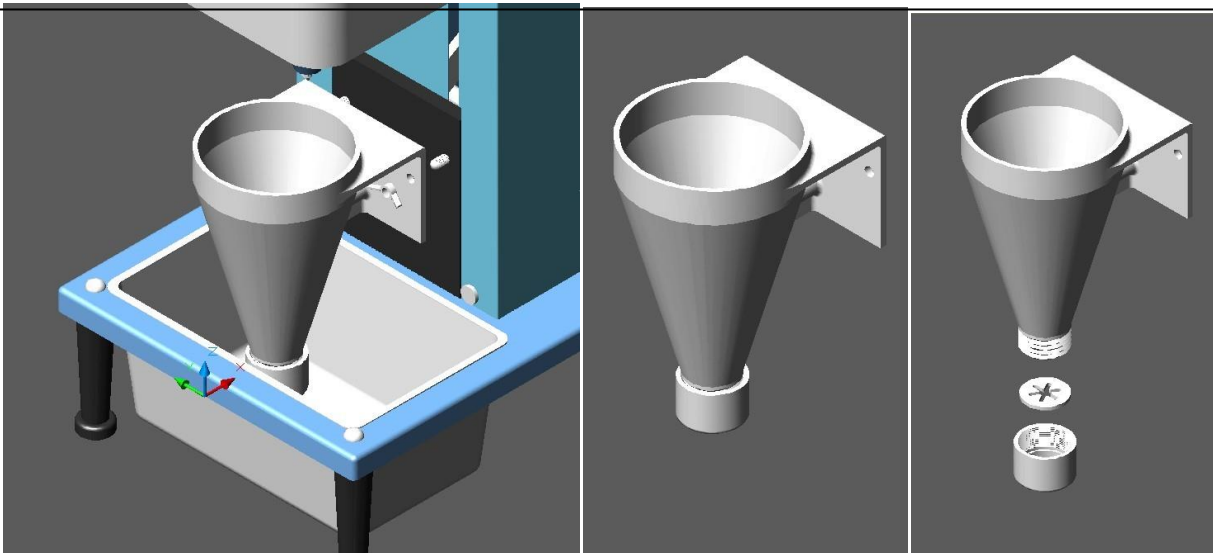


7. To dismantle turn off the power switch, press and hold both sides of the plastic screen cover towards the top rear of the screen, and gently depress a few inches, then gently push forward and down 20 degrees to detach

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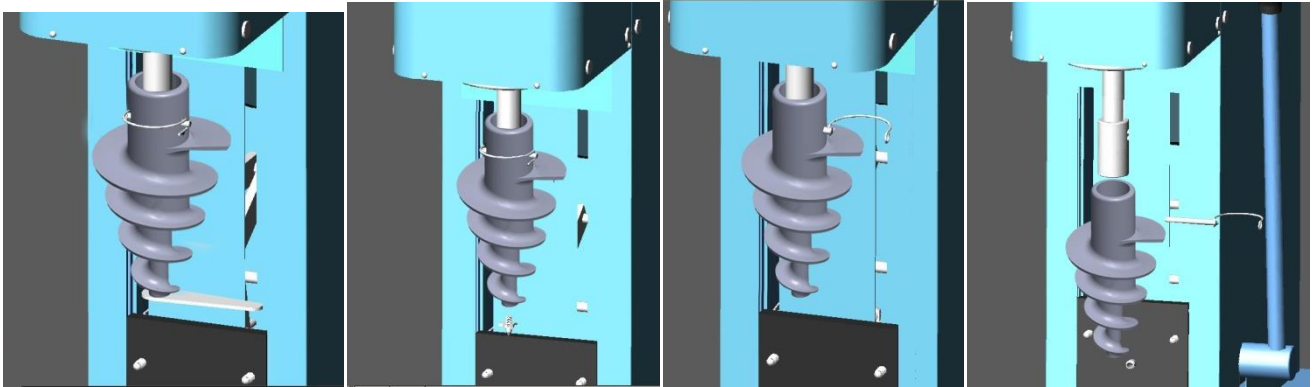
## Operation

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8. Loosen the mixing cone wing nuts and remove the support plates that the wing nuts are directly tightened to, and then remove the mixing cup to wash. To remove the metal ring and the end of the

mixing cone, please note it is a reverse thread, so right or clockwise to loosen and left or counter clockwise to tighten. Please see tip sheet for video links for dismantling, unboxing and operation and cleaning.

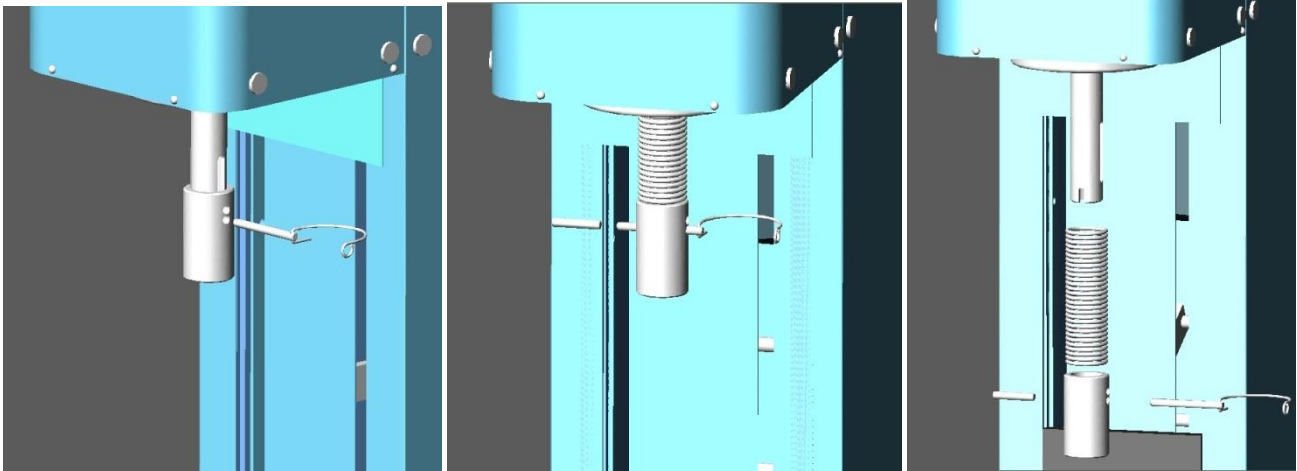


9. Our machine comes with spare parts, washers, rings, allen keys and a wrench for the cutting knife. The cutting knife is located at the end of the auger, and there is a spare cutting knife with the spare parts. To release the knife use the wrench in a counter clock wise direct. On the in side of the auger there is a shaft and spring, you can depress the shaft pushing down with your thumb which will extend the knife below the end of the auger to clean.

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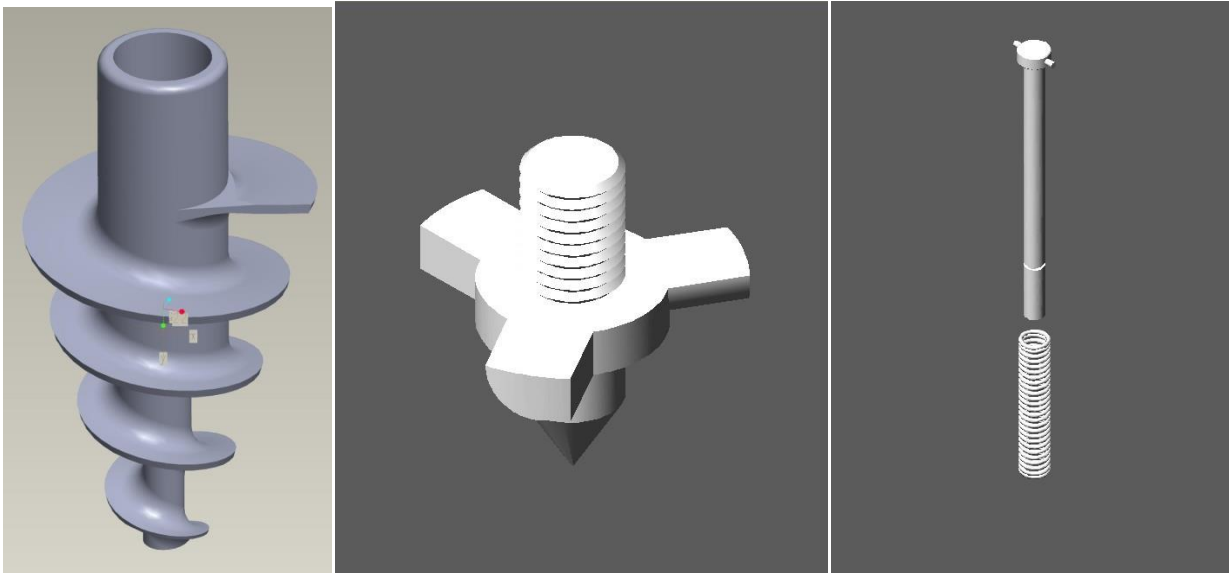
# Operation

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10. To clean the auger, first release the auger pin, either push the ring in and it will release from the pin, or for other auger pin models push the ring loop off the end of the pin. Push the retainer auger pin from the fixed pin hole while holding the auger so that it does not fall. Once auger pin is out you will see another pin directly below the auger pin hole, use the auger pin to remove this pin and the shaft collar and spring can be removed to wash. Use a small bottle brush to wash the shaft. Keep the two pins, the wing nuts and mixing cone support plates in a safe place while you wash the auger, collar, spring, mixing cone and wash tray, and then reverse the procedure to reassemble.

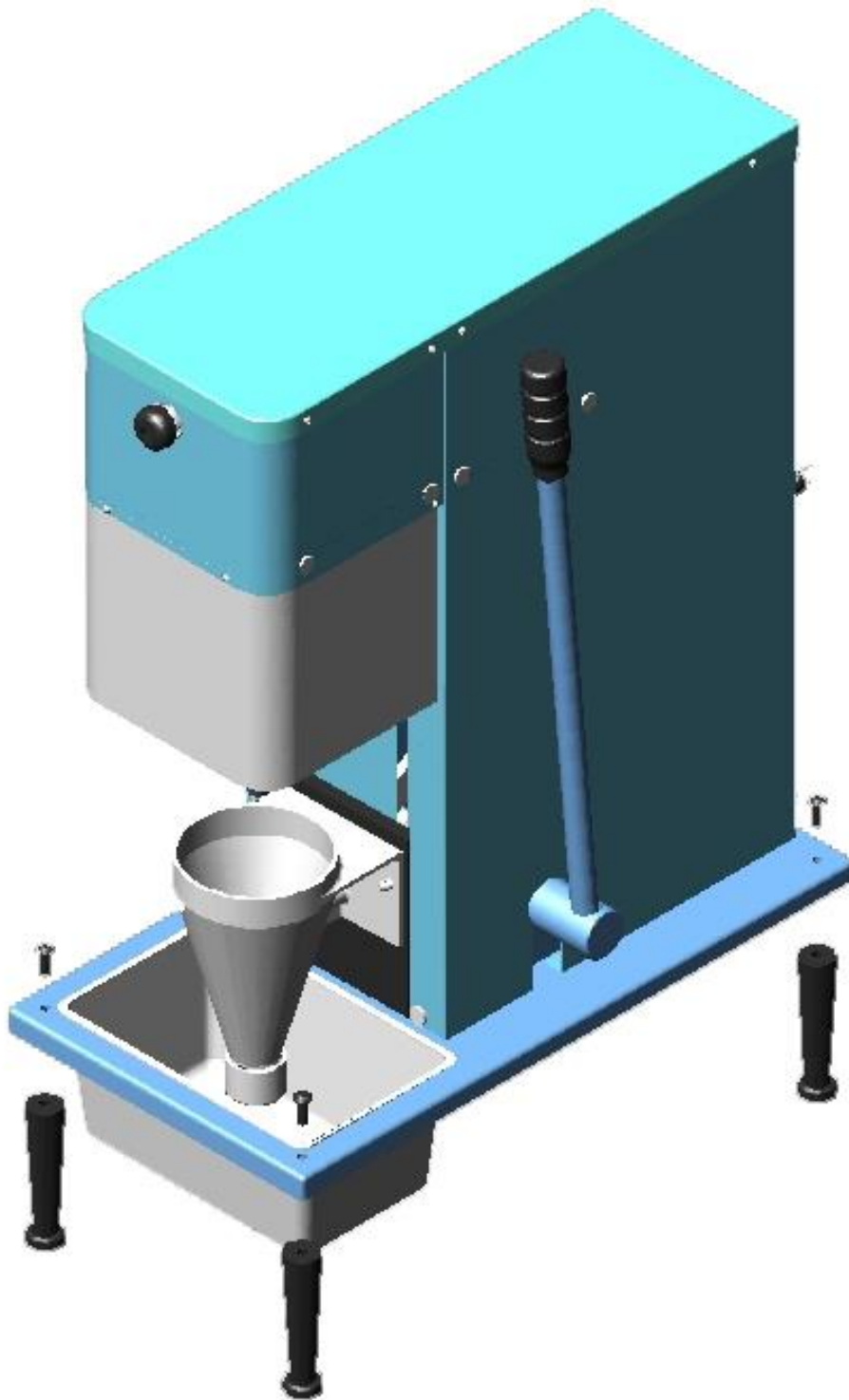




11. The Auger, shaft and spring and cutting knife.

Maintenance Troubleshooting		
Fault	Analysis	Excluded
Auger will not rotate and/ or motor will	Main power cable	The main power cord is not plugged in
	Master switch	Switch is not turned on; The master switch may need replacing
	Limit switch	Solenoid that turns motor on is stuck or needs replacing
	Motor	Motor wiring is loose; motor damaged
	Fuse	Check fuses connected to your outlet power
No water	Outside the pipe	No water, or water hose not immersed in water
	Pump	the 12v pump wires have come loose, pumps damaged
	Cleaning switch	Clean switch wiring loose; switch is damaged
	Glue Tube	Water tube loose; blockage
Keep water	Cleaning switch	Switch positive and negative lines collide
Water leakage	Rubber ring	Rubber ring wear or aging

inside the	Water Tube	Tube is loose or aging
Mixing Cone sliding difficulties	Sliding rail	Check whether the sliding rail is block
		Inject Lubricant to the sliding rail
		Check whether canter lever bolts loose or jammed
Cone Cup damage	Improper operation	Cone rubs auger, cone support cracked or not tightened
	Improper operation	If cracked then ice cream will squeeze out of side, replace
	Limit	You can adjust height of mixing cone travel
Ice Cream is too soft, comes out too fast	Ingredients temperature	Mixture temperature is too hard or too soft
	Improper operation	Ice Cream is over mixed
	Improper operation	Fruit is placed in first, too much fruit/ice cream



Note: The fixed foot, yogurt ice cream machines, screws, tighten up.