SLUSH MACHINE MANUAL

Please read carefully before using the slush machine

Contents

1.	introduction2	(
1.1	Manufacturer2	(
1.2	Operator2	(
1.3	Manual distribution2	
1.3.	1 Function and content2	
1.3.	2 Who to read manual 2	
1.3.	3 How to keep manual2	•
2.	Machine description 2-3	
2.1	Usage2	
2.2	Main components2	
2.3	Technical data3	
2.4	ControlPanel3	
3.	Safety manual4	
4.	Transportation and storage 4	
4.1	Packing4	
4.2	Transportation 4	
4.3	Storge4	
5.	Installation4-5	
5.1	Parts list4	
5.2	Position to install4	
5.3	Handling package material5	
5.4	Connect power5	
6.	Operation5-6	
6.1	Preparing material5	
6.2		
٠	Starting a 1-bowl slush machine5	

6.4 Starting a 3-bowl slush machine6
6.5 Dispensing the slush6
6.6 Emergency6
7. Cleaning and maintenance 6-10
7.1 Empty Bowl6
7.2 Disassembling the dispensing tap 7
7.3 Moving out bowl and cover 7
7.4 Cleaning and disinfecting parts \dots 7
7.5 Reset cleaned parts 8
7.6 Cleaning step
7.7 Cleaning drip tray9
7.8 Replacing bulb9
7.9 Cleaning condenser9
7.9.1 Cleaning condenser of one-bowl slush machine10
7.9.2 Cleaning condenser of two-bowl slush machine10
7.10 Scheduled maintenance 10
8. Waste treatment10
9. Troubleshooting11
9.1 Fault Codes and Solutions For Slush Machine
10. Intelligent eletronic valves system14
11. Slush machine Explosive diagram15-16

1.Introduction

1.1 Manufacturer

The manufacturer's details are shown on the identification plate

1.20perator

Based on different applications.there are two types of persons.

User

In accord with Health standard people trained compelete techniques,

Know all to distribute slush have below ability after reading this manual

Place and change slush machine

Properly dispensing the products

Cleaning the slush machine

Specialized technical people

Studied this manual and trained how to install ,use and maintain this slush machine;

When serious fault, can repair the slush machine and know this manus well;

Master all information of the manual and can explain the diagrams and graphs correctly;

Know important hygienic knowledge well, prevent accident occuring, know technical and safety standard

Have experience to serve this kind of slush machine.

Master treatment measure to emergency.find separated safety device and use the machine correctly



People are banned to use the machine who do not accord with above requirement

1.3Manual distribution

Users have to read this manual carefully before using.

1.3.1Function and content

Offer vital information of using and installing

1.3.2Who to read manual

Users and specialized technical people.

This manual is an inseparable part of the machine. So it needs to be delivered to the purchaser when sold.

1.3.3How to keep manual

Manual has to be placed nearby the machine and keep Intact and clear

2. Machine description

2.1Usage

This machine is specially used for making slush. If used to make dairy and other foods, bowl material temperature needs to be tested and abide by the machine's current regualtion and standard

2.2Main Component

1 Bowl roof

6 Drain hose

9 Machine foot

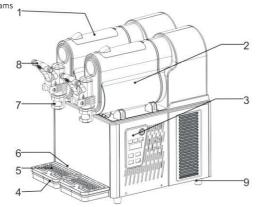
7 Tap 8 Handle

2 Bowl

l harlmannl

3 Control panel 4 Water tray

5 Water tray cover





-2-

In this manual, the items mean as below

XRJ3LX1, one-bowl slush machine XRJ3LX2, two-bowl slush machine XRJ3LX3, three-bowl slush machine

2.3Technical data

Remarks

Capacity and weight are approximate number

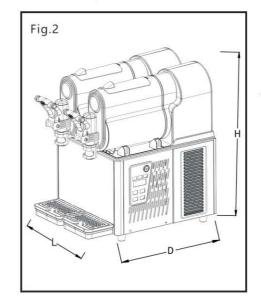
Mode	XRJ3LX1	XRJ3LX2	XRJ3LX3
Size LxDxH-(cm)	20X50X52	35X50X52	52X50X52
Gross weight (kg) (Bowl empty)	18	29	40
Power (w) Input (w)	- Se	ee nameplat	е
Temperture	Min, 20°C/68°F Max, 32°C/89.6°F		
Bowl	1	2	3
Bowl (L)	3	6	9
Noise	<<70dB		
Climate type	N		



Manufactory has right to change and will not notice specially.



Any change or increase has to be approved and executed by Manufactory.



2.4 Control panel

Fig.3





3. Safety manual

Slush machine parts and condenser's installation, slush machine troubleshooting, exclusion and maintenance have to be operated by manufacturer professionals or people who have related experience. Without experienced people monitoring or guiding, slush machine can not be used by disabled, sense disable, mental disable people's, lack of experience and knowledge

Children need to be taken care when playing nearby the machine.

When machine's wire broken, they have to be replaced by manufacturer professionals or people who have related experience.

When machine scraped, it has to be delivered and handled by related authority institution

4. Transportation and storage

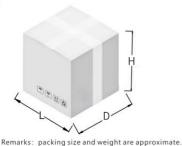
4.1 Packing

Carton box, contoured foam & collect.

Packing size (approximate)

	Width (L)	Depth (D)	Hight (H)	Weight
XRJ3LX1	270mm	570mm	570mm	27kg
XRJ3LX2	430mm	570mm	570mm	39kg
XRJ3LX3	590mm	570mm	570mm	52kg

图4



4.2. Transportation

Keep upward and carried by two people at least.

4.3Storage

Notice:please do not exceed three lavers.



5.Installation

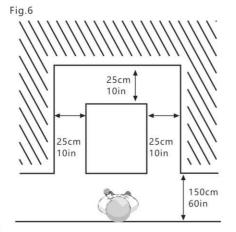
The slush machine has to be installed indoor with hard and plain ground under enough light and ventilation (Ground inclination can't be more than 2 degree)

5.1Parts list

After cleaning and disinfecting all indicated parts in manual have to be coated with lubricating oil.

5.2Position to install

Installation position have to planed in advance; Installation place have to be hard and plain Installation condition is enough light and ventilation and clean; Power socket is also needed: Installation distance from other objects see below fig.6



5.3 Handling package material

Handling packing material separately under local rules and we suggest keep it to repack and ship in future.

5.4Connect power

Ensure slush machine is off before connecting power.

Then plug in to connect power.

Data can be referred from machine back nameplate.

Warning: Socket has to be placed within user touching distance in order to unplug quickly when emergency without using other tools.

6.Operation

6.1 Preparing material and stirring evenly



Attention

Operate under manufactory direction; Dilute and stir concentrated liquor with water in a container Mixture sugar content should be within 10%-15% lower content will damage the augers and gear motors

Remove the lid as below steps

- 1. Lift the top lid:
- 2, Pour the material into bowls



Hot liquid can not be put in(hot liquid means degree exceed 25 °C) Material level can not exceed maximum height level

3.Close the top lid after pouring the material

Warning: Before connecting power or starting machine, put material into bowl



Material can not just be water.



6.2 Starting a 1-BOWL SLUSH MACHINE

The following controls are on the panel:

A. Main switch | :It is used to switch on/off the power supply to the whole machine.

B. Light Switch It is used to switch on/off the light

C. SET switch : It is used to shift 3 different modes. , display shows SLS that is used to switch on Slush Mode . Press again, display shows CLR that is used to switch on Cleaning Mode. Press once more, display shows OFF that is used to switch off Mixing.

D. Slush hardness and Slush softness Switch: They are used to adjust slush thickness, in slush model, display shows SLS, then press up or down to increase or reduce the slush thickness

6.3 Starting a 2-BOWL SLUSH MACHINE

The following controls are on the panel:

OFF that is used to switch off Mixing.

A. Main switch :It is used to switch on/off the power supply to the whole machine

It is used to switch on/off the light B. Light Switch

: It is used to shift 3 different modes. Firstly C. SET switch Press corresponding bowl1 Bowl or bowl2 Bowl , then display shows SLS that is used to switch on Slush again, display shows CLR that is used to switch on Cleaning Mode. Press once more, display shows

D. Slush hardness and Slush softness Switch: They are used to adjust slush thickness, in slush model, press corresponding bowl1 Bowl or bowl2 Bowl , then press 🙀 up or 🔽 down to increase or reduce the slush thickness

6.4 Starting a 3-BOWL SLUSH MACHINE

The following controls are on the panel:

A. Main switch :It is used to switch on/off the power supply to the whole machine.

B. Light Switch : It is used to switch on/off the light

C. SET switch : It is used to shift 3 different modes.

Firstly press corresponding bowl1 Bowl , bowl2 Bowl

or bowl3 by then press of the p

shows CLR that is used to switch on Cleaning Mode.

Press once more, display shows OFF that is used to switch off Mixing.

D. Slush hardness and Slush softness Switch:

They are used to adjust slush thickness, in slush model, press corresponding bowl1 Bowl , bowl2 Bowl or bowl3 Bowl , then press up or down

to increase or reduce the slush thickness.

6.5 Dispensing slush

Pull down the handle and slush will outflow from the bowl



Attention: if distribute slush first time or after a long stop ,please extrude and waste a little and then distribute customers.

Attention: Material temperature in bowl needs to be tested with Standard thermometer timely to ensure material

temperature is lower than storing temperature.

Power can not be cut off when machine is working or there are material.

6.5 Emergency



Warning: When emergency, machine needs to be turned off by power button and cut off power

If frozen, cut off power and ask for specialized people to handle. If fire, clear nearby area and ask for professionals.

7. Cleaning and maintenance



Before cleaning or maintaining external parts, please ensure main switch is off and unplug.

Any cleaning or maintaining protection supplies needs to wear (gloves, glasses an so an) based on local safety standard

- · When cleaning or maintaining, operate as below.
- · Wear protective gloves against an accident.
- · Do not use solvent or flammable substance
- Do not use tough or metal sponge to clean machine or parts
- · Do not spray liquid to nearby area.
- · Do not wash parts in the bow!.
- · Do not dry parts in furnace or microwave oven.
- · Do not immerse the machine in water
- · Do not spray the water to the machine directly.
- Warm water and approximate cleaner can be used (abiding by local law and rules)
- After finishing, make sure that all protective covers and guards that have been removed or opened and sent back in place and properly secured.

Cleanliness and hygiene have to be taken carefully and forcibly based on local standard to ensure qualified slush

Cleanliness and hygiene have to be taken carefully and forcibly based on local standard to ensure qualified slush Bowl needs to be cleaned everyday at least and abiding by local laws and regulations And cleaning times may be added based on different products More information, please consult manufactories. if machine will not be used one day continuously please clean distributing taps with clean rag.

Even though machine's components stainless steel, plastic and rubber are easy to clean as well as its shape, it is still necessary to prevent germs and fungi reproduction due to halfway cleaning When the plug is not pulled out or the total switch is in the open state. do not clean or maintenance the machine.

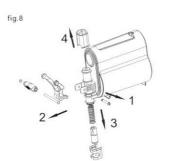
7.1 Empty Bowl

-6-

Before cleaning bowl, empty bowl
If it is the first time to use, no need to make it empty.
This manual just explains one bowl as sample
Other bourls' operations are the same based on related their buttons.
Please set the bowl to "clean state", then pour material from bowl.

7.2 Disassembling the dispensing tap

Before removing the bowl, it is recommed to disassemble the tap, after cleaning, the tap must not be reapplied until the bowl has been correctly positioned in its seat. Remove fastener with a screwdriver, then disconnect the dispensing handle by pushing upward, then push the piston and spring downward, remove the O-ring. Put all spare parts in lukewarm water(water temperature around 50°C) and clean as fig. 9





7.4 Clean and disinfect parts

All dismantled parts should be cleaned thoroughly



fig10

Importance: Cleaning way has to abide by local current hygiene standard..

Please operate as below instructions:

Pour water in the container. mix sanitizer with water (Add 2% sodium hypochlorite to water)

Sponge with sanitizer clean bowl, cover and evaporator thoroughly clean with water thoroughly

Add sanitizer to another container.

Put dismantled parts in sanitizer 30 minutes.

Re clean with water thoroughly.

Make the parts dry.

Assemble machine under 7.5instruction.

Sponge with sanitizer clean the roof

and the parts touching the raw material.

fig.11



Do not disassemble taps when there are products or liquid in bowls.

7.3 Move out bowl and cover

Move out every bowl to clean the machine.

Move out the bowl as below steps:

- 1.Lift the top cover upward and take it out. Pull the tank upward and outward to completely remove it from its seat.
- 2.Screwing off the nut.
- 3. Take out the stirrer and the seal of stirrer.

See Fig.10.

Retain 30 minutes

Clean bottom surface with water 2-3 times by the sponge.

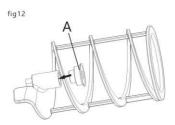
Put the cover at clean area and dry it by rag

Ban cleaning by water or disinfecting before taking away the cover

-7-

7.5 Reset cleaned parts

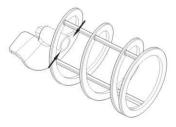
All disinfected parts have to be reassembled carefully. some parts need to be lubricated to work normally. Put gasket(A) on stirrer.see Fig.12





Importance: Check gasket in regular if broken. Please replace new one. Replace gasket(A) once at least one year

Using the Vaseline provided, lubricate the seal A) see Fig.13



Install seal (B), lubricate the entine surface with Vaseline as arrow marks, see Fig. 14



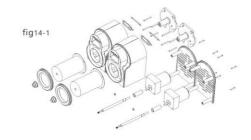
Put stirrer into the tank as Fig.14.



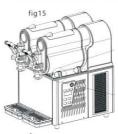
Attention: Adjust the stirrer to appropriate location.

See fig.14-1

Replace the seal ring. When the motor part leaks, you need to replace the seal ring Take out the motor bracket connected to the motor and then replace the head seal ring (washer of axis, seal of axis). When replacing. You need to add some Vaseline Then install the motor bracket connected to the motor.



Fixed the stirrer and install the cover as Fig.15

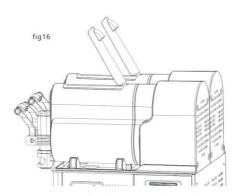




-8-

Attention: Adjust the cover to appropriate location.

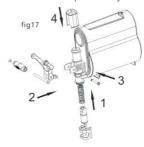
Install the roof as Fig 16



Press down top roof until its joint fit in with motor base.

Install taps as below instructions as Fig.17

- 1. Lubricate bolt totally with vaseline.
- 2. Insert screw when taps are steady.





Attention:Install all parts under figures instructions.If not lubricate with vaseline well, material may permeate

7.6 Clean step

Before using this machine, below cleaning steps are needed

- 1, Fill bowl with water fully
- 2. Start machine only in cleaning mode and stir for 5 minute
- 3、Stop machine and open tap to clear container.

7.7 Cleaning drip tray

Drip tray should be emptied and cleaned everyday



Attention: All machine drip trays should be cleaned. drip tray need to be emptied and cleaned. Take out drip tray by lifting from top.

Wash the tray and grid.separately with lukewarm water.Dry all 0f the components.Fit the tray back in place and press down to secure it to the machine.Reposition the grid on top of the tray



When machines stopped ,clean by wet rag and dry the

7.8 Replace bulb

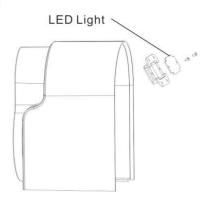


Only when machine power is off and unplugged bulb can be replaced

According to below figure, open the small back panel, replace the LED bulb, after assembled put the panel back, confirm closed well.

fig19

-9-



7.9 Clean condenser

Only professionals can clean condenser .They know all operating steps well using approximate device and abide by local law and regulation strictly

Condenser needs to be cleaned in regular.

Warning: Machine sharp surface may reveal after dismantling safety protection parts. Dirty condenser will weaken machine function. Condenser can be seen after taking out safety protection parts. Even though only one plate (front or back or side) is not installed the machine is also banned to use. Operators are banned to clean condenser

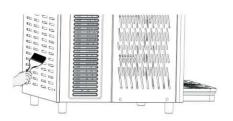
Protection parts need to be positioned by Screwdrivers

7.9. Cleaning condenser of one-bowl slush machine

Safety protection parts need screwdrivers to fasten and dismantle.

- 1. Loose side panel screw.
- 2. Take out side panel
- 3. Dismantle safety protection parts. Brush dust from condenser surface with dry brush as Fig21 $\,$

Fig.21



After cleaning condenser, reposition safety protection parts

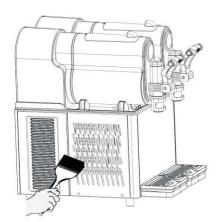
7.9.2 Cleaning condenser of two-bowl slush machine

According to the following instructions

- 1.Loose 3 crews of the back plate.
- 2.Loose 5 screws o the side plate.
- 3. Take out the side panel.

Dismantle safety protection parts.

Brush dust from condenser surface with dry brush as below.



7.10Scheduled maintenance

This machine needs to be maintained by professionals in regular (at least 1 year).

Regular maintenance can ensure machine and its parts in good safety state

Any broken parts need to be replaced with original manufacturer When any parts of machine are malfunctioned or broken machine is banned to use.

The user can not maintain the machine himself

8. Waste treatment

Electronic waste need to be handled according to 2002/96/EC But wastes need to be dismantled and classified and useful parts should be recycled



Above rubbish bin reminds people classifying rubbish.

Treating wastes correctly will protect our environment.

9. Troubleshooting

Trouble	Potential problems	Solution
Can not turn	No input power	Insert the plug into the appropriate socket
on the machine	Not pressed the switch	Press the switch
Outlet leaking	Outlet without vaseline	Add vaseline on outlet
Outlet leaking	Outlet broken	Change the outlet
	The bowl not be installated in suitable position	Check the bowl position
Bowl leaking	No vaseline on bowl's seal ring	Add vaseline on seal ring
	Bad seal ring	Change the seal ring
The stirrer not	Not turn on the main switch	Turn on the main swich
working	Bowl inside freezing	Trun off the main switch and let the ice melting
	Not turn on the main switch	Turn on the main switch
The machine not	Not turn to the "SLS" mode	Turn to the "SLS"mode"
making slush	The slush thickness is not suitable	Adjust the slush thickness
	Condenser too dirty/ poor ventilation	Clean the condenser
	Slush machine approach to the hot position	Put the machine in a cool position
The stirrer makes	Stirrer's seal ring installation badly	Check and replace the seal ring
noisy	No vaseline on seal ring or seal ring broken	Add vaseline or change the seal ring
No slush coming out from the outlet	Bowl inside freezing melting	Trun off the main switch and let the ice

-10-

9.1 Fault Codes and Solutions For Slush Machine

9.1.1. When the temperature sensor is not connected,"LL"is displayed

Check whether the temperature sensor is installed well. or the connecting wire is damaged or broken, replace the temperature sensor.

9.1.2 The temperature sensor is short-circuited and it displays "LL"

Check whether the temperature sensor is installed properly, or the connecting wires are damaged and connected together, or the temperature measured by the temperature sensor exceeds 60°C replace the temperature sensor.

9.1.3 When the grid voltage is too high, the machine stops working and generates an alarm code "UH" $\,$

9.1.4. When the grid voltage is too low, the machine stops working and generates an alarm code "UL"

- 1: it is recommended that customers buy a voltage stabilizer, so that the voltage can be used within a reasonable range
- 2: Change the voltage alarm parameters without generating voltage alarm

I.In the power-on state, long press the "Settings" button for 3 seconds to enter the setting menu, and the window flashes as



II. Then click the "Settings" button, the window flashes as

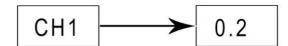


III. Then click the "Slush softness" button to set the value to 0

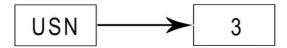
IV. Wait until the display does not flash, indicating that the setting is successful

9.1.5. The measured motor current is too high, the current channel generates an alarm and protects the shutdown, the display code is SLS Err

- 1: If the mixing shaft is blocked and the shutdown protection is caused, it will automatically restart after 5 minutes
- 2: If the motor is broken and rotates very slowly or cannot rotate, you need to replace a new motor
- 3: Or change the motor current alarm parameters and stop if no alarm is generated, and then check whether the motor is rotating
- In the working state, long press the "Setting" button for 3 seconds to enter the setting menu, the window flashes as



II. Then click the "Setting" button, the window flashes as

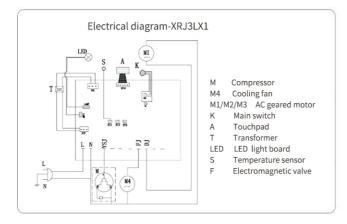


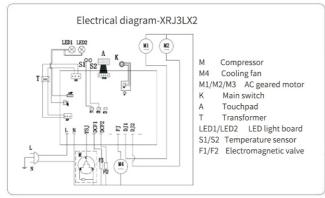
III. Then click the "Setting" button, the window flashes as

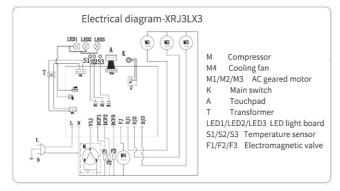


- IV. Then click the "slush softness" button to set the value to 0
- V . Wait until the display does not flash, indicating that the setting is successful

10.Intelligent electronic valve system

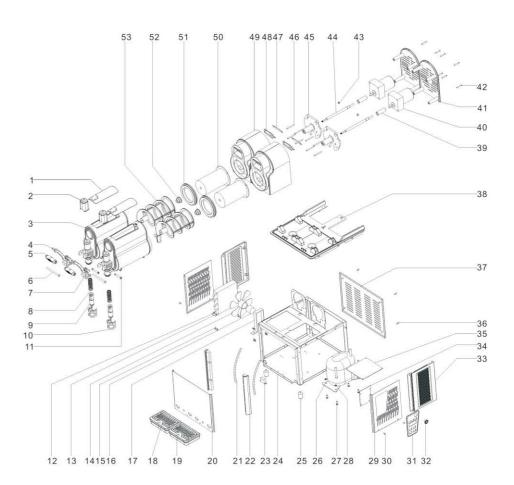






-14-

11. Slush machine explosive diagram



-15-

Code	Parts name
1	Roof
2	The roof for handle
3	Lank
4	The main Pin of the handlo
5	Handle
6	Pin of the handle
7	Wrench bracket
8	Spring
9	Plunger
10	The cover of handle
11	Vice-Pin of the handle
12	Hex nut
13	Condenser
14	Fan
15	The fixed bolt for fan motor
16	Fan motor
17	The holder for fan motor
18	The roof of Water tray
19	Drip tray
20	Front panel
21	Pipe
22	Jambe
23	Transformer
24	Main body frame
25	Rubber fool
26	Compressor
27	The screw of compressor
28	The Nut of compressor

Code	Parts name
29	Panel
30	Side plate fixing screw
31	Control panel
32	Switch
33	Back panel
34	pcb board
35	Mainboard
36	Plate nut
37	Backboard
38	Base panel for 2 tank
39	Copper bush
40	Motor
41	The back panel for motor
42	Back mounting screw
43	Spring
44	Stirring Rods
45	The holder of motor
46	Motor fixed screw
47	The main board for light
48	Lamp shade
49	The holder for stirrer
50	Evaporator
51	Tank seal ring
52	Seal of mixing auger
53	Mixing auger
54	
55	
56	