

## Double Ice Cream Machine

### GENERAL:

- When moving the machine, the angle of tilt should not exceed 45 degrees.
- Since vibration cannot be avoided during transportation, it is best to leave the machine standing still for 4 hours before use. Lock the front wheel brake.
- Do not turn on the auto key when the barrel is empty or filled with water.
- Disconnect power before disassembly for cleaning the machine.
- Surrounding temperature 35-95 degrees Fahrenheit. Temperature will directly affect the cooling capacity and output. Do not place it in direct sunlight. There should be space around all sides of the machine to allow airflow. 1 yard distance between wall and exhaust.
- Power Supply Voltage: 110-120v. If the power supply is too high or too low, the machine will make a buzzing sound and cannot start.
- Power Supply Frequency: 60 +/- Hz
- DO NOT DISASSEMBLE THE MACHINE.

### ICE CREAM MAKING INSTRUCTIONS:

1. If using powder mix: Mix ice cream powder with water according to the package instructions. There should be no lumps remaining. Let ice cream mix stand for 15 minutes. - If using Turkey Hill Ice Cream Mix, it can be pour directly into the barrels.
2. Pour mix evenly into the two barrels on top of the machine.
3. Dispense 2-3 cups of the unfrozen ice cream mix from the machine through the right and left handles. Then pour it back into the two barrels on top of the machine. (This will prevent water freezing at dispensing hole & encourage the making of ice cream)
4. Plug in the machine and turn the switch to ON. You will hear a beep and the display screen will turn on. The machine is now in standby mode.
5. Press the “cleaning” button and let the machine run for 3-5 minutes. Then press “stop”
6. Press the “auto” key - the machine will enter into refrigeration and molding state.
7. See current “Hard” value. Press “Set” button and select ‘User Settings’. Adjust “Set” value 1-2 values above the ‘hard’ value. (If the current “hard” value is 3.0, then adjust the “Set” value to 4.0-5.0)
8. When the “hard” value reaches “set” value, the machine will automatically stop operation and enter the standby state. The automatic refrigeration cycles every few minutes to keep the ice cream cold.
9. Always make sure the machine has enough mix in the barrels, because lack of mix will cause damage to the mixing shaft. Always check whether the white puffing tube is clear to avoid blockage caused by uneven mix and shortage of mix in the freezing cylinder.
10. When finished, press “stop” on the machine and turn the switch to OFF. Drain ice cream into a container.
11. Unplug machine. Pour water into the two barrels and drain until the water runs clear. Do not take apart the machine.