

FRIED ICE CREAM MACHINE OPERATING INSTRUCTIONS



Specification

Model	KO600		KO600S		KO700	
Voltage	220V/50Hz	110V	220V/50Hz	110V	220V/50Hz	110V
	220V/60Hz	60Hz	220V/60Hz	60Hz	220V/60Hz	60Hz
Power	900W		900W		1200W	
Current	5A	9A	5A	9A	7A	12A
Refrigerant	R410A,R404A		R410A,R404A		R410A,R404A	
Ice Pan	50CM		50CM		70CM	
Lowest Temperature			-20 ~25°C		-20 ~25°C	
Topping Freezer	/		/		/	
Freezing Rate	2 minutes		2 minutes		2 minutes	
Compressor	Panasonic Embraco		Panasonic Embraco		Panasonic Embraco	
Dimension	60*60*86CM		60*60*86CM		70*70*86CM	
Weight	60kg		61kg		77kg	

Model	KO2000		KO2000S		KO1100	
Voltage	220V/50Hz	110V	220V/50Hz	110V	220V/50Hz	110V
	220V/60Hz	60Hz	220V/60Hz	60Hz	220V/60Hz	60Hz
Power	1800W		1800W		1800W	
Current	10A	17A	10A	17A	10A	17A
Refrigerant	R410A,R404A		R410A,R404A		R410A,R404A	
Ice Pan	50CM * 2		50CM * 2		10.5*52CM	
Lowest Temperature	-20 ~25°C		-20 ~25°C		-20 ~25°C	
Topping Freezer	/		/		/	
Freezing Rate	2 minutes		2 minutes		2 minutes	
Compressor	Panasonic Embraco		Panasonic Embraco		Panasonic Embraco	
Dimension	117*60*86CM		117*63*86CM		117*63*86CM	
Weight	105kg		115kg		105kg	

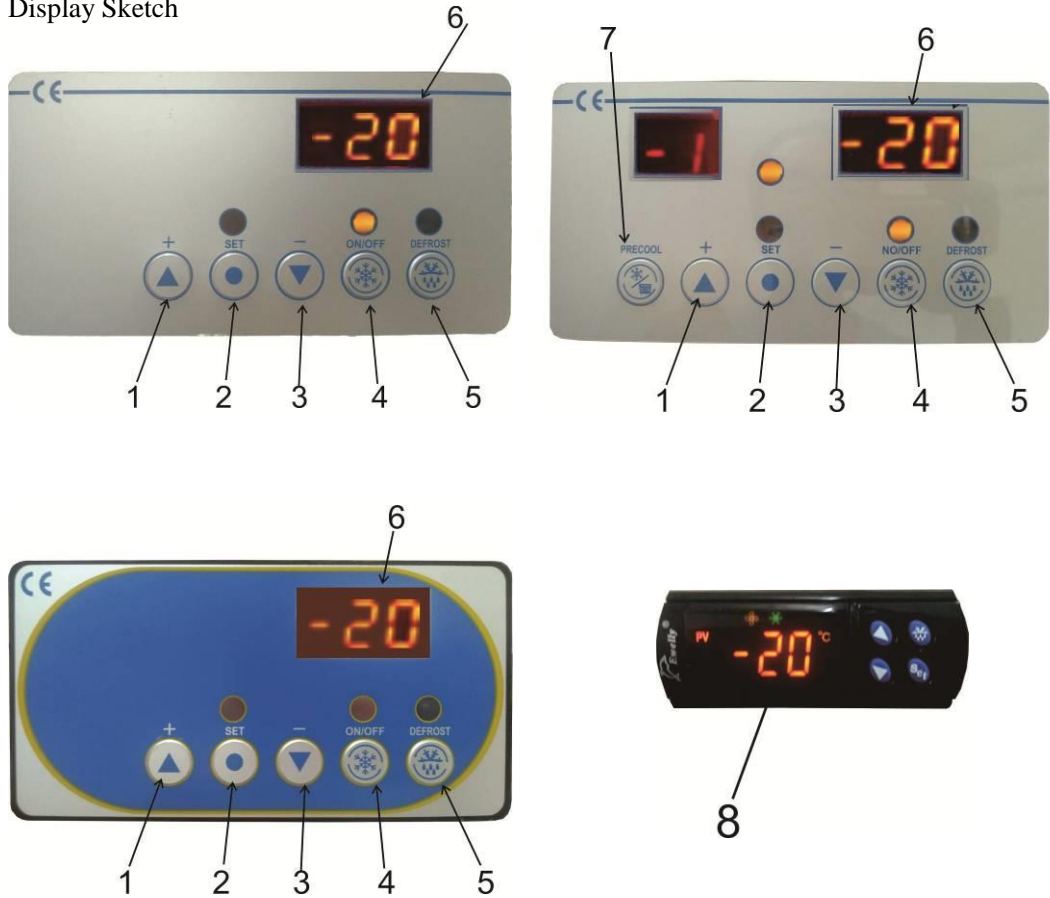
Model	KO1006		KO1006S		KO2010-70	
Voltage	220V/50Hz	110V	220V/50Hz	110V	220V/50Hz	110V
	220V/60Hz	60Hz	220V/60Hz	60Hz	220V/60Hz	60Hz
Power	1200W		1800W		2500W	
Current	5.5A	9.5A	5.5A	9.5A	14A	24A
Refrigerant	R410A,R404A		R410A,R404A		R410A,R404A	
Ice Pan	50CM		50CM * 2		70M*2	
Lowest Temperature	-20 ~25°C		-20 ~25°C		-20 ~25°C	
Topping Freezer	6Tanks		6Tanks		10Tanks	
Freezing Rate	2 minutes		2 minutes		2 minutes	
Compressor	Panasonic Embraco		Panasonic Embraco		Panasonic Embraco	
Dimension	111*60*86CM		111*60*86CM		222*80*86CM	
Weight	95kg		96kg		135kg	

Model	KO2010		KO2010S		KO1100M	
Voltage	220V/50Hz	110V	220V/50Hz	110V	220V/50Hz	110V
	220V/60Hz	60Hz	220V/60Hz	60Hz	220V/60Hz	60Hz
Power	1800W		1800W		1800W	
Current	11A	17A	11A	17A	10A	17A
Refrigerant	R410A,R404A		R410A,R404A		R410A,R404A	
Ice Pan	50CM		50CM * 2		10.5*52CM	
Lowest Temperature	-20 ~25°C		-20 ~25°C		-20 ~25°C	
Topping Freezer	10Tanks		10Tanks		/	
Freezing Rate	2 minutes		2 minutes		2 minutes	
Compressor	Panasonic Embraco		Panasonic Embraco		Panasonic Embraco	
Dimension	111*60*86CM		111*60*86CM		117*63*86CM	
Weight	95kg		96kg		115kg	

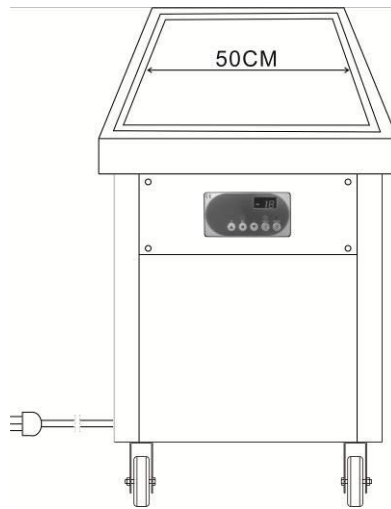
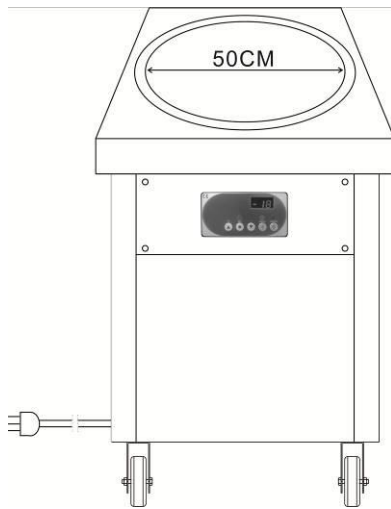
Characteristic

1. With good quality compressor, this machine performs stably and with a longer life.
2. Fast cooling speed, easy to be operated.
3. With 304 stainless steel material, food grade quality, 2mm thickness pan, this machine could be more durable.
4. Small Size, easy to move.

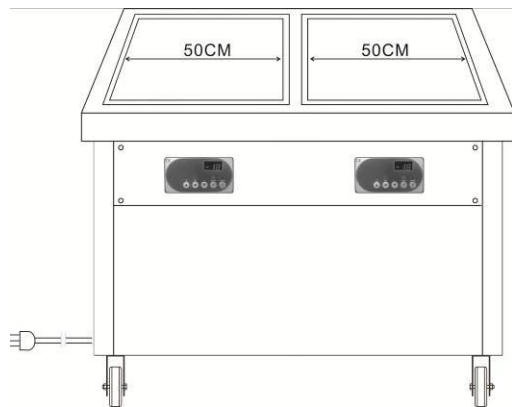
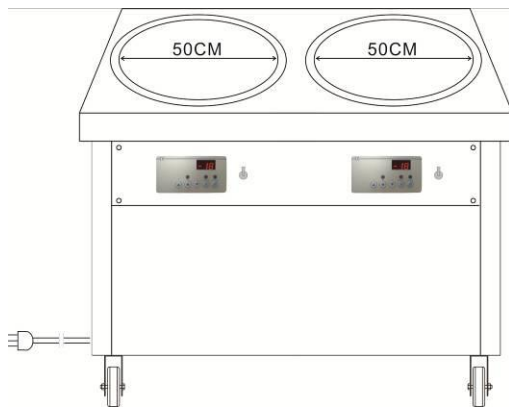
Display Sketch



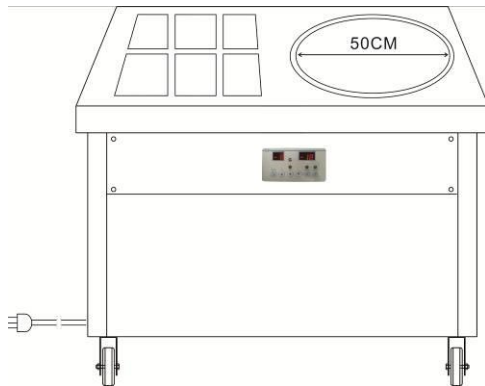
Single Pan Machine Sketch



Double Pan Machine Sketch



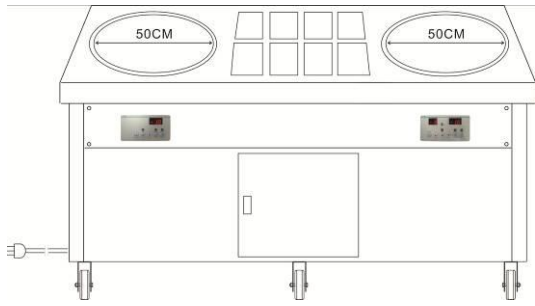
KO1006



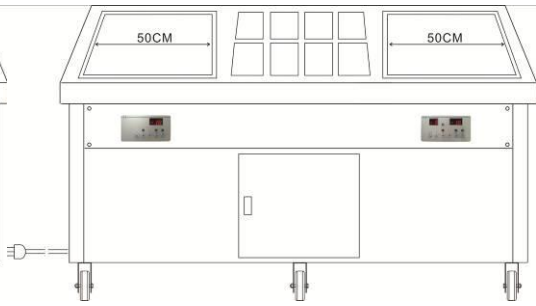
KO1006S



KO2010



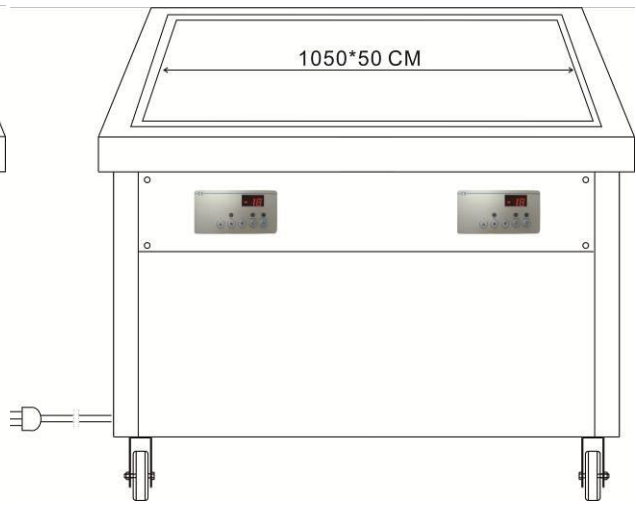
KO2010S



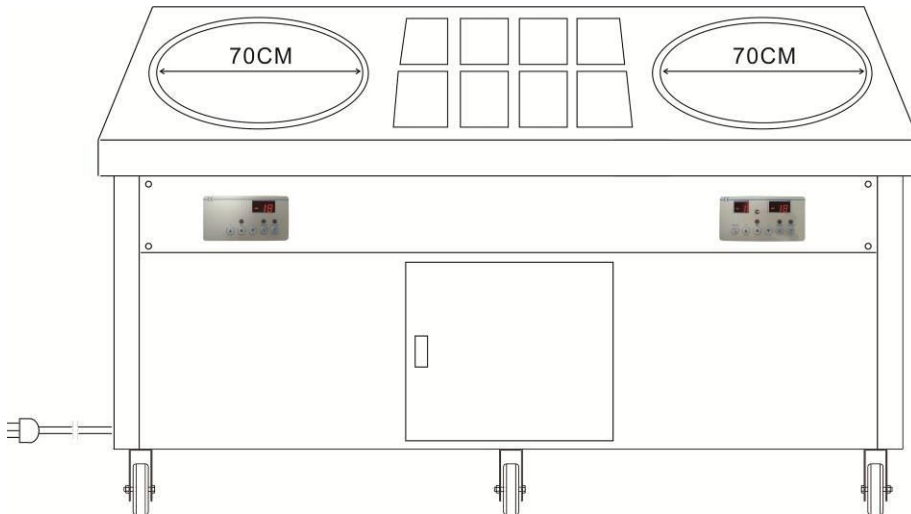
KO700



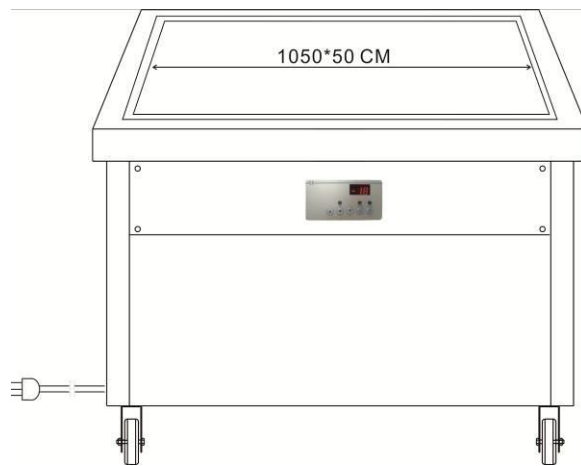
KO1100










KO2010-70



KO1100M



- 1、 Flat pan.50cm diameter, 304 stainless steel material.
- 2、  The button is for temperature increase setting ①.
- 3、  The settings button is used to set the temperature ⑤.
- 4、  The button is for temperature decrease setting ③.
- 5、  On/ Off button, used for running on or off device ④.
- 6、  Defrost switch, clean the frost on the pan.⑤
- 7、  Power switch, power master switch ⑦.
- 8、  Temperature display, the lowest temperature can reach -18~-25 °C.
- 9、 The brake wheel, used for fixed in the same place.
(All of our production make in environment-friendly refrigerant)
10. Precooling button, keep the flesh the fruits in the topping freezer
11. ⑧ The single temperature display.

Operation Method

1. Make sure the machine to be placed smoothly.
2. Connect the machine to the electricity apply, 110V/ 60Hz.
3. Press the power switch ⑦, the machine is connected properly.
4. Run on the machine by the button ④.
4. Set temperature ② (See the appendix for instruction. Suggested temperature -18~-25℃) if needed. The machine is set well by factory, The default temperature is **-20℃**, Normally, it is no need to change the temperature. When the machine is working, Don't turn off the switch ④ until off work at night, Because the machine has the functions of automatic constant temperature and power saving.
6. When the pan reaches the temperature set, you may start ice cream making.
7. During the ice cream making, if you need to clean the frost, press ⑤ to defrost.
8. When finish using the machine, turn off by switching anticlockwise press ④.
9. Use water or home cleaner to clean the machine.

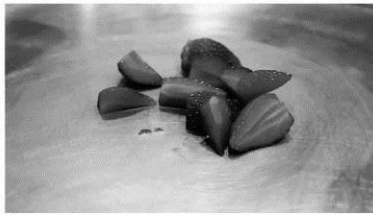
Notice

1. Do not turn on ⑤ simultaneously. If so, the machine is keeping defrosting and can not freeze.
2. When the pan reaches the temperature set, the compressor will stop running in order to avoid the temperature going lower. And the temperature would go up 1~2 ℃, then the compressors would restart to work and freeze.
3. When you set a very low temperature that the pan can not reach, the compressor would keep running and not stop. If so, we suggest you to defrost occasionally to avoid the refrigerant freezing and can not circulate in the tube.
4. When starting the machine, cover the lid of the pans to speed the freezing rapid.

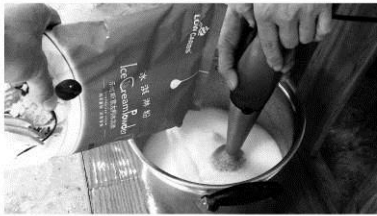
How to make ice cream rolls

The recipe: ice cream powder: water=1:1.1~1.2 (litre)

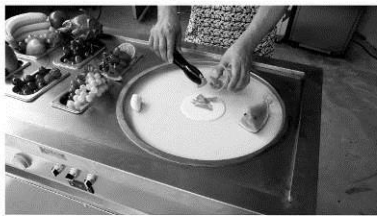
Step 1. Prepare fresh fruits or vegetables.



Step 2. Hand-blending the fruits/ vegetable, milk and IP-Mix (provided by Ice Pan).



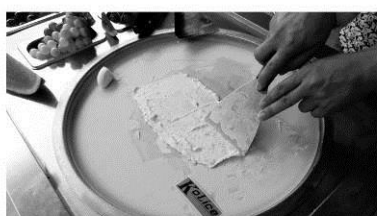
Step 3. Pour the mixture over Ice Pan.



Step 4. Evenly spread the mixture onto Ice Pan for about 30 seconds until it's firm.



Step 5: Add the desired fruits or other sources and mix in well with the Ice Cream.



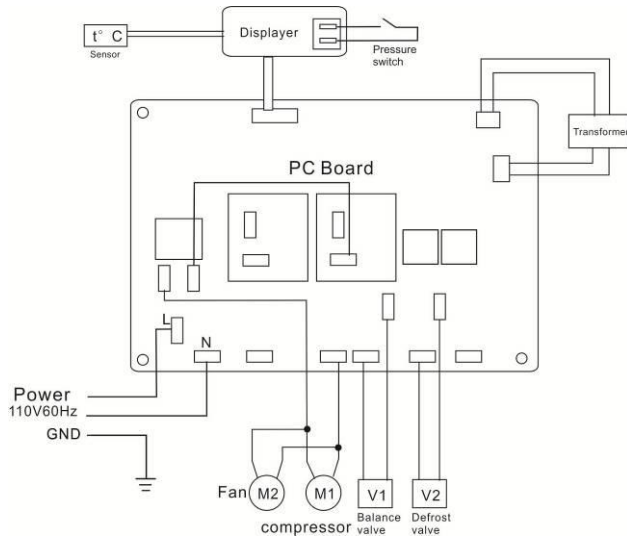
Step 6: Once firm and mixed well, scoop up the Ice Cream into a cup and Enjoy!



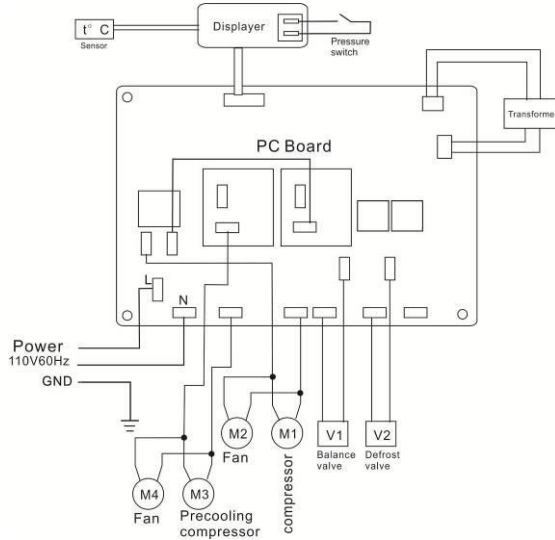
Accessories

Double scoops, one lids

Circuit Of Single Pan Machine



Circuit Of Double Pan Machine



The PC board error code display

Error Code	Fault Diagnosis
EA	Overcurrent protection
E1	Bad connect of precooling sensor
E2	Bad connect of main sensor
E3	High pressure side overpressure
E4	Low pressure side overpressure