



ICE CREAM MACHINE
USER MANUAL

V1 ENG



It is essential to **register your warranty** before using your ICE LAB machine



100%Chef

WARRANTY

VERY IMPORTANT

Register your warranty on the website indicated by the QR code included in this manual. Failure to do so within 15 days will invalidate your warranty.

Limited Warranty

Warranty Period: One year from the date of original shipment, manufacturer will provide: Telephone and email support. Necessary parts will be provided by the manufacturer, but transportation of the machine to official service and back to the customer will be the responsibility of the consumer. In addition, the consumer will assume local service and parts costs for misuse.

Exclusions

Not covered:

- After-sale modifications or accessories.
- Consequential or incidental damage.
- Service calls other than for manufacturing defects.
- Damage caused by unauthorized personnel.
- Use of non-original parts.
- Abuse, misuse or improper power supply
- Alteration or removal of serial numbers
- Use of extension cords instead of direct connections.
- Claims for injury, incidental damage or economic loss.
- Warranty does not apply if purchase is not registered with serial number.

Service

Verify the date of purchase and retain the receipt. Service under this warranty is obtained directly from Cocina sin Límites S.L. or your local distributor.

Consumer Responsibilities

Be sure to:

- Use the device correctly according to the instructions.
- Install it in accordance with local electrical codes.
- Connect it to a suitable power source.
- Locate it in a clean, well-ventilated area.
- Avoid damage during installation or use.
- Perform proper maintenance.

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1 SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your machine. Always read and obey all safety messages.

IMPORTANT SAFEGUARDS

When using this ice cream machine, basic safety precautions should always be followed, including the following:

- Read all instructions.
- To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
- Unplug ice cream maker from outlet when not in use and before cleaning.
- Do not operate any ice cream machine with a damaged cord or plug or after the machine malfunctions or has been damaged in any manner. Contact the nearest Authorized Service Facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- To disconnect, turn any control to OFF, then remove plug from outlet.
- Do not use ice cream machine for other than intended use.

SAVE THESE INSTRUCTIONS



ELECTRICAL REQUIREMENTS

WARNING: ELECTRICAL SHOCK HAZARD



- Plug into a grounded 3 prong outlet.
- Do not remove ground prong.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire or electrical shock.
- Volts: 2 phase 230 Volts AC only.
- Hertz: 60 Hz
- A short power supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power supply cord or extension cord is used:

- The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
- The cord should be arranged so that it will not drape over the countertop or table-top where it can be pulled or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

2 INSTALLATION

IMPORTANT

Failure to follow operational and maintenance procedures may result in damage to the unit and/or void the warranty. The manufacturer will not be held responsible for any machine that is not properly operated or maintained.

In the event this unit should malfunction, please contact your distributor or an authorized service agency.

Before starting this procedure, carefully inspect the shipping case to ensure the unit has not been dropped, tampered with, or abused in such a way as to indicate the unit may have been damaged in transit.

If you notice any damage to the outside of the shipping case that may indicate possible hidden damage, make a notation of the damage on the bill of lading before signing. Contact the carrier immediately and request an inspection of damage. If this procedure is not adhered to you may forfeit your right to file a damage claim and be responsible for subsequent repair costs.

Notice that this unit must be in vertical position while being carried or stored.

UNCRATING

Perform this procedure carefully to avoid damage to the unit and comply with your local safety rules.

1. Unscrew and remove the top cover of the shipping case.
2. Unscrew and remove lateral covers of the shipping case.
3. Lift among several people the unit and place it on the working counter carefully and in compliance with your local safety rules.

The machine must be placed to assure a space of 8 inches (20cm) for ventilation between machine and obstacles.

4. Level the unit using the leg adjustment.

3 EXPLANATION OF CONTROL

Selector switch

Timer control

Quick fill cap

Filling chute

Front door handle

Dispense handle



4 INITIAL CLEANING PROCEDURE

This is a new machine and it must be completely disassembled, washed and sanitized before starting to produce ice cream.

Proceed as follows:

Preliminary Clean Out

With the machine off and the beater front door closed fill with lukewarm water the inside barrel pouring water into the filling chute.

Power on the main switch and turn the selector to spiral function. Let the machine work for 30 seconds. Stop the machine turning the selector to stop function and switch off the main power switch.

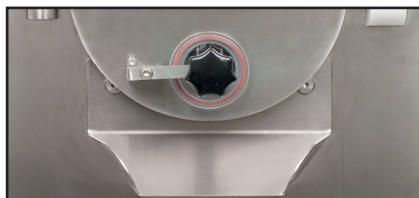
Remove the water inside the barrel by opening the dispense chute.

Beater Disassembly

Open the front door using the front door handle.

Remove the beater carefully. Perform this operation with extreme care. The beater may be damaged if it falls to the ground or is impacted against another object.

Remove the rear plug seal and the three beater blades.



Front Door Disassembly

Open the door and carefully lift it upwards and remove.



Cleaning Procedure

Wash all the removed parts with lukewarm water 80-90°F (25-30°C) mixed with mild non-foaming detergent. Scrub each of the parts with the cleaning brushes provided.

Do not use hot water on plastic parts and rear plug seal as damage to the parts can result.

Using your three-tank sink, wash, rinse and sanitize all the disassembled machine parts. Mix the sanitizing solution to a 100 ppm concentration of available chlorine following sanitizer label instructions with warm water. Allow all parts to soak in the sanitizing solution for 3-5 minutes before removing. Allow the parts to air-dry on the clean, sanitized counter at the end of the sink.

Do not towel or sponge dry these parts.

When the parts are dry replace them as seen on chapter 5

Perform the regular sanitizing of the machine as described on chapter 6

5 ASSEMBLY

With the parts cleaned perform the installation of them.

Check that the main power switch is off.

Perform this procedure with washed and sanitized hands.

Insert the front door on the hinge.

Replace the beater blades on the beater. Beater blades have an arrow that should point to the axis of the beater.

Replace the rear plug seal on the beater axis.

Install the beater carefully inside the barrel.

Close the front door with the dispense handle closed as well.

Proceed to perform the regular sanitizing of the machine (chapter 6).

6 SANITIZING

Before filling the machine with your liquid product mix, it must be sanitized. The cleaning and sanitizing frequency cycles must comply with all health codes in your area. Contact your Board of Health for additional information.

Proper sanitizing of the machine is important. Sanitizing retards the growth of bacteria and ensures excellent test results when your machine is inspected by your local health department and/or agriculture department.

To begin, you will need:

A clean bucket.

Sanitizer

(Stera Sheen Green Label or equivalent. Sample packets were included)

A spatula

(also included with the machine).

A brush with plastic bristles.

Sanitizing Procedures

Mix the sanitizer (Stera Sheen or equivalent) into the clean bucket with at least two gallons of warm water. Mix the sanitizer and water to make a 100 ppm concentration of available chlorine in sanitizing solution. Using the spatula, stir the solution until the sanitizer is completely dissolved.

Do not exceed the formula recommended by the manufacturer - higher concentrations will not increase the effectiveness. Do not use straight chlorine bleach since it does not clean properly and will damage plastic components. Do not leave the sanitizing solution in the freezer longer than an hour as it can corrode some parts.

With the machine switched off, remove the quick filling cap and check that the front door and the dispense handle are firmly closed. Pour the non-corrosive sanitizing solution into the freezing barrel through the filling chute.

Power on the machine using the main power switch.

Turn the operation selector counterclockwise to the spiral position and let the machine work for 30 seconds.

Turn the operation selector to the STOP position and turn off the machine using the main power switch.

Running the machine in the spiral mode for more than 30 seconds with the barrel empty or with water and cleaning / sanitizing solutions will wear out the beaters. Run the machine only for the time necessary to complete these operations.

Drain all sanitizer solution opening the dispense handle.

Do not touch the sanitized parts with hands, napkins or anything else.

The machine is now sanitized and ready to be filled with mix. Do not wipe out any residual sanitizing solution from the barrel as this will contaminate the machine with bacteria.

7 STARTING AND OPERATING THE FREEZER

Only after the machine has been thoroughly cleaned (chapter 8) and sanitized (chapter 6) the freezer is ready for production of the initial batch.

With the machine stopped, check that the main power switch is off and then check that the beater is correctly placed inside the freezing barrel. Check that the front door and the dispense handle are firmly closed. Place a sanitized bucket under the dispense chute.

1. Prepare 1.2 to 2.5 quarters of liquid mix, approximately between 38°F to 42°F in a clean and sanitized measuring container.
2. Remove the quick filling cap.
3. Pour the liquid mix through the filling chute into the freezing barrel.
4. Place the quick filling cap back to its place.
5. Turn the timer to the 10 min position and the selector control to the snowflake position (freezing). Depending on the quantity and the desired hardness of the ice cream, the necessary amount of time can range between 8 to 10 minutes.

6. When the timer goes off the machine makes a signal sound. Place a clean and sanitized container under the dispense chute. Open the dispense handle to let part of the ice cream come out. Wait 30 seconds and then turn the operation selector to the spiral position to complete the total extraction of the produced ice cream.

7. After dispensing is complete turn the selector control to the STOP position. Prepare another liquid mix for the next batch and repeat the operation from stage 1 or if you are not producing more ice cream proceed to the cleaning procedure (chapter 8)



REMARK

If the ice cream mixture gets too hard, stop the machine and open the front door to extract part of the ice cream with the spatula. After doing that the front door and proceed as stage 6.

8 CLEANING PROCEDURE

Cleaning and sanitizing schedules for your freezer are determined by your local Health Department and / or Department of Agriculture and must be followed accordingly. Check with your local organization prior to determining your cleaning schedule.

After determining your schedule, remove any ice cream remaining in the barrel. Proceed as follows:

Preliminary clean-out

With the machine stopped and the beater front door closed, pour lukewarm water into the freezing barrel through the chute.

Turn the selector to the spiral position and let the machine work for 30 seconds. Stop the machine by turning the selector to the STOP position.

When the machine stops remove the water by opening the dispense door.

Repeat the preliminary clean out procedure 3 times.

Beater disassembly

With the machine stopped open the front door.

Remove the beater, perform this operation with extreme care. The beater may be damaged if it falls to the ground or is impacted against another object.

Remove the rubber seal of the beater axle.

Front door disassembly

Open the front door and lift it carefully.

Cleaning operations

Wash all parts in lukewarm water (80-90°F) using a mild non-foaming detergent. Scrub each of the parts with the cleaning brushes provided.

Do not use hot water on plastic parts as damage to the parts can result.

Using your three-tank sink wash, rinse and sanitize all the disassembled machine parts. Mix the sanitizing solution to a 100 ppm concentration of available chlorine following sanitizer label instructions with warm water. Allow the parts to soak in the sanitizing solution for 3-5 minutes before removing. Allow the parts to air-dry on the clean, sanitized counter at the end of the sink.

Do not towel or sponge dry these parts.

Front door re-assembly

See chapter 5

Beater re-assembly

See chapter 5

Sanitizing the freezer

See chapter 6

9 TECHNICAL INFORMATION

| |
|-------------------------------|
| Weight: 192 pounds |
| Power input: 2.2 kW |
| Production (gal/h): 4.5 Gal/h |
| Qt. of mix per batch |
| Min: 1.27 Qts |
| Max: 2.64 Qts |
| H: 24.4 inches |
| D: 25.2 inches |
| W: 15.7 inches |

10 MAINTENANCE

Any servicing operation requiring the opening of the side panels must be carried out with the machine stopped and disconnected from the main electrical power.

Service on electrical or freezing plants of the machine must be performed exclusively by an authorized service agent.

Servicing operations such as cleaning of parts in contact with the product, replacing the beater seal, disassembling the beater assembly are to be carried out at the end of a working day.

The following operations should be performed at the end of a working day:

Cleaning or replacing the rubber beater plug seal

Cleaning should be carried out at the end of a working day.

Replacement of beater seal is necessary only after checking that the seal is damaged or if product mixture is leaking from the barrel.

Cleanout of beater assembly

At the end of a working day.

Cleaning of the beater blades

At the end of a working day.

Cleanout of the exterior side panels

Clean the panels daily with a cloth slightly wet in mild soap. Cleansing solutions should never reach the beater assembly nor the inside barrel.

Cleanout and sanitation

At the end of a working day. Follow procedure described in chapter 8.

Never use abrasive sponges to clean the machine and its parts as it might scratch their surfaces.



11 TROUBLESHOOTING GUIDE

| Irregularity | Cause | Procedure |
|--|--|--|
| Machine does not start | Main switch is off | Switch it on |
| | Machine is unplugged | Check the machine and plug it in |
| | Selector is not turn to snowflake position | Turn the selector to snowflake position |
| | Front door is not correctly closed | Close the front door correctly |
| After 10 minutes processing mixture is not freezing | Machine is not placed correctly; the required minimum ventilation space is not met | Check for a 8inch space between the machine and any obstacle for a correct ventilation |
| | Cooling gas leakage | Call an Authorized Service Agent |
| Machine works but ice cream mixture keeps frozen inside the barrel | No sugar in the ice cream mixture | Wait for defrost and change to a correct ice cream mixture |
| Machine works but ice cream is too soft | Too much sugar in the ice cream mixture | Change to a mixture with the correct amount of sugar |
| | Production time selected in the timer was low. | Add more time to production. |

| Irregularity | Cause | Procedure |
|--|--|---|
| | Machine is not placed correctly; the required minimum ventilation space is not met | A minimum space of 8 inches is needed between machine and any obstacle |
| | Cooling gas leakage | Call an Authorized Service Agent |
| Ice cream leakage at the front door | Front door gasket is missing or not properly installed | Check the gasket and fix or replace |
| Bacteria tests show too high bacteria charge | Too high bacteria charge in the mix | Improve preparation procedure by sanitizing all containers, spoons, etc. and have mixture analyzed before pouring it into the machine |
| | Machine not clean enough | Empty and thoroughly wash the machine. Carry out sanitation |
| Ice cream mixture leakage | Rubber seal plug is missing or damaged | Replace the rubber seal plug with a new one |



100%Chef

www.100x100chef.com

Cocina sin Límites, S.L.
Joan Peiró i Belis, 2-4
08339 Vilassar de Dalt
Barcelona, Spain