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## Staff Ice btm5

# Staff BTM 5 Batch Freezer

## INSTRUCTION MANUAL

### Product Overview

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The Staff BTM 5 Batch Freezer is a professional-grade appliance designed for efficient and hygienic production of ice cream and similar frozen desserts. It features a robust stainless steel construction, user-friendly controls, and safety mechanisms to ensure reliable operation.

Key design elements include rounded corners for enhanced safety, a durable stirrer with a polyethylene rasp blade, and easily accessible, removable parts for thorough cleaning. The integrated washwater discharge system further simplifies hygiene maintenance. The control panel allows precise adjustment of agitator speed and batch density, while a double cover enables ingredient addition during operation. A micromagnetic device ensures the mixer stops before the cover is opened, and the vertical creaming tank design allows for easy inspection of the mix.

### Setup and Installation

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Before operating your Staff BTM 5 Batch Freezer, ensure proper setup to guarantee optimal performance and safety.

- Unpacking:** Carefully remove the batch freezer from its packaging. Inspect the unit for any signs of shipping damage. Report any damage to your supplier immediately.
- Placement:** Place the unit on a stable, level, and sturdy surface capable of supporting its weight. Ensure adequate ventilation around the machine, especially near the side grilles, to prevent overheating. Do not place the unit directly against a wall or in an enclosed space.
- Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
- Power Connection:** Connect the batch freezer to a grounded electrical outlet that matches the voltage and frequency specifications listed on the product label. Ensure the power cord is not pinched or damaged.



Figure 1: Side view of the Staff BTM 5 Batch Freezer. Note the ventilation grilles on the side, which must remain unobstructed for proper airflow and cooling.

## Operating Instructions

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Follow these steps for safe and effective operation of your batch freezer.

1. **Preparation:** Ensure the machine is clean and all removable parts are correctly assembled. Prepare your ice cream or frozen dessert mix according to your recipe.
2. **Adding Mix:** Open the double cover and carefully pour the prepared mix into the creaming tank. Do not overfill the tank.
3. **Starting the Machine:** Close the cover securely. The micromagnetic safety device will ensure the machine does not operate if the cover is not properly closed. Press the "ON" button to power on the unit.
4. **Setting Controls:**
  - **Agitator Speed:** Use the agitator speed control knob to set the desired mixing speed.
  - **Timer:** Set the batch freezing time using the timer control. The ideal time will vary based on the mix type and desired consistency.

- **Density Control:** The control panel allows you to monitor and adjust the density of the batch. Adjust as needed to achieve the ideal texture for your product.
5. **Adding Ingredients During Operation:** The double cover allows for the addition of solid ingredients (e.g., nuts, chocolate chips) while the mixer is working. Open the smaller access port on the cover, add ingredients, and close it immediately.
  6. **Monitoring:** The vertically installed creaming tank facilitates inspection of the mix during the creaming process, allowing you to visually assess consistency.
  7. **Batch Completion:** Once the desired consistency is reached or the timer expires, the machine will indicate completion. Press the "OFF" button to stop the operation.
  8. **Dispensing:** Follow the machine's specific instructions for dispensing the finished product.



Figure 2: Front view of the Staff BTM 5 Batch Freezer, highlighting the control panel with ON/OFF buttons, agitator speed dial, timer, and density controls.

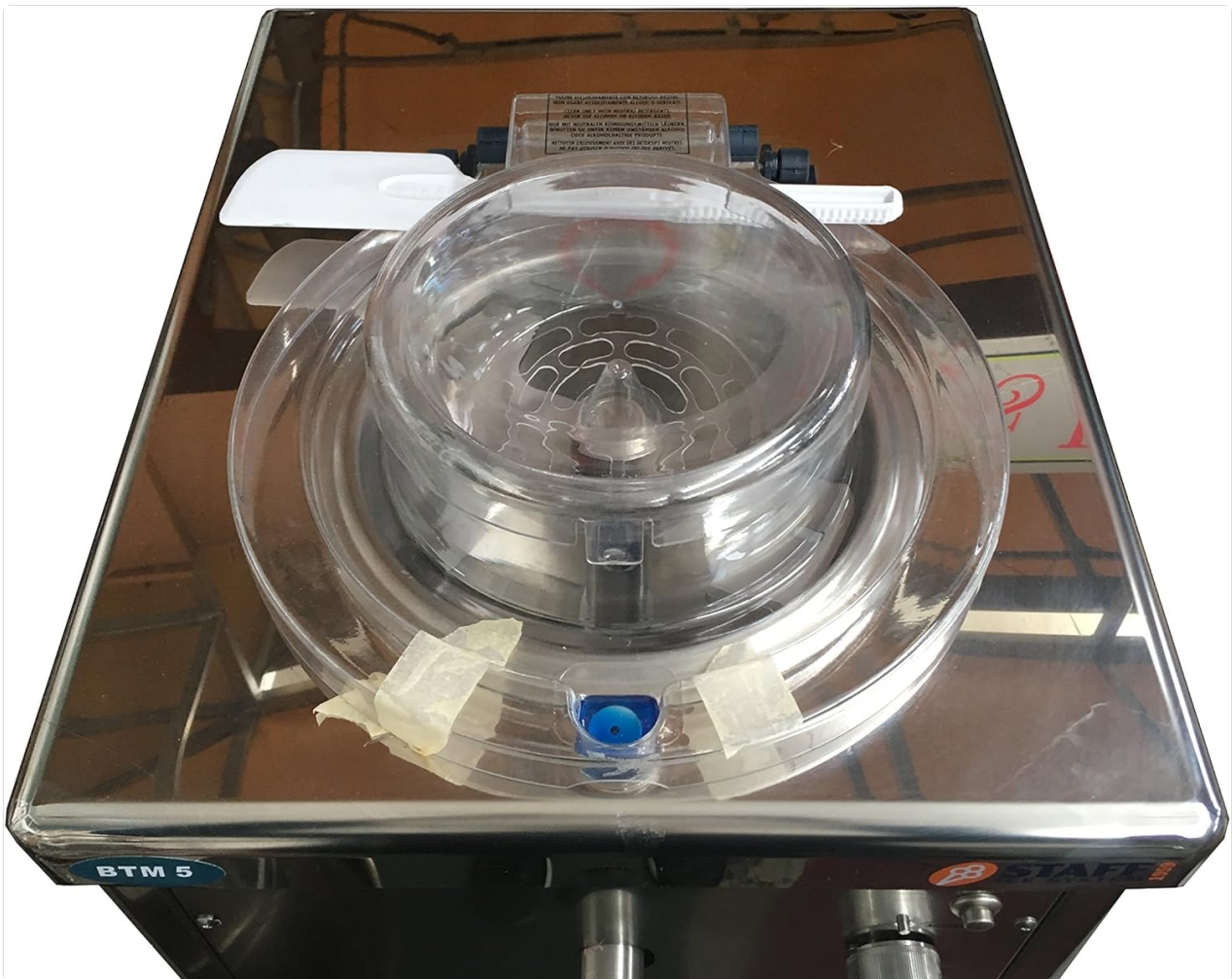


Figure 3: Top view of the Staff BTM 5 Batch Freezer, illustrating the clear lid and the opening for adding ingredients during operation.

## Maintenance and Cleaning

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Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your Staff BTM 5 Batch Freezer.

### 1. Daily Cleaning:

- After each use, turn off and unplug the machine.
- Remove all parts that come into contact with the mix or ice cream. These parts are designed to be easily accessible and removable.
- Wash these parts thoroughly with warm, soapy water and a soft brush or sponge. Rinse them with clean water.
- Utilize the washwater discharge located directly on the ice-cream production vat for efficient drainage.
- Sanitize all food-contact surfaces according to local health regulations.
- Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Allow all parts to air dry completely before reassembling or storing.

### 2. Periodic Checks:

- Regularly inspect the stirrer and rasp blade for wear or damage. Replace if necessary.
- Check the power cord for any signs of fraying or damage.

- Ensure ventilation grilles are free from dust and debris. Clean with a soft brush or vacuum cleaner if needed.

**Important:** Always unplug the machine before performing any cleaning or maintenance.

## Troubleshooting

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This section addresses common issues you might encounter with your Staff BTM 5 Batch Freezer. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
Machine does not turn on.	<ul style="list-style-type: none"> <li>• Not plugged in.</li> <li>• Power outlet malfunction.</li> <li>• Cover not securely closed (safety interlock).</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure power cord is firmly plugged into a working outlet.</li> <li>• Test the outlet with another appliance.</li> <li>• Verify the cover is fully closed and latched.</li> </ul>
Ice cream is too soft or not freezing.	<ul style="list-style-type: none"> <li>• Batch time too short.</li> <li>• Mix temperature too high.</li> <li>• Density setting incorrect.</li> <li>• Insufficient ventilation.</li> </ul>	<ul style="list-style-type: none"> <li>• Increase batch freezing time.</li> <li>• Ensure mix is properly chilled before adding to the machine.</li> <li>• Adjust density control to a higher setting.</li> <li>• Check that ventilation grilles are clear and machine has adequate space.</li> </ul>
Unusual noise during operation.	<ul style="list-style-type: none"> <li>• Parts not assembled correctly.</li> <li>• Foreign object in the tank.</li> <li>• Motor issue.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off and unplug the machine. Reassemble all removable parts.</li> <li>• Inspect the tank for any foreign objects and remove them.</li> <li>• If noise persists, discontinue use and contact support.</li> </ul>

## Specifications

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The following are the technical specifications for the Staff BTM 5 Batch Freezer:

- **Brand Name:** Staff Ice
- **Model Number:** btm5
- **Color:** Stainless Steel
- **Material Type:** Stainless Steel
- **ASIN:** B0779K4MBX
- **Date First Available:** November 9, 2017
- **Batteries Included?:** No
- **Batteries Required?:** No

## Warranty Information

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Specific warranty details for the Staff BTM 5 Batch Freezer are typically provided at the time of purchase or included with the product documentation. Please refer to your purchase receipt or contact the seller for comprehensive warranty terms and conditions. General return policies may apply as per the retailer's terms.

## Customer Support

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For technical assistance, spare parts, or any inquiries regarding your Staff BTM 5 Batch Freezer, please contact the authorized dealer or the manufacturer directly. Have your model number (btm5) and ASIN (B0779K4MBX) ready when contacting support to expedite the process.

You can typically find contact information on the manufacturer's official website or through the retailer from whom you purchased the product.

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This manual is for informational purposes only. Specifications are subject to change without notice.