

Kolice ICM-335

Kolice Commercial ICM-335 Soft Serve Ice Cream Machine User Manual

INTRODUCTION

Welcome to your new Kolice Commercial ICM-335 Soft Serve Ice Cream Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. This countertop model is designed for commercial use, offering 2+1 mixed flavors with refrigerated upper tanks and a transparent dispenser, ensuring high production capacity and ease of use.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating the machine to prevent injury or damage. Keep this manual for future reference.

- Ensure the machine is placed on a stable, level surface with adequate ventilation around all sides.
- Connect the machine to a grounded electrical outlet with the correct voltage (110V 60Hz) and sufficient power (1800W).
- Do not operate the machine with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep hands and foreign objects away from moving parts during operation.
- Always unplug the machine before cleaning or performing any maintenance.
- Do not immerse the machine in water or other liquids.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Use only food-grade ingredients and follow proper hygiene practices to ensure product safety.

PACKAGE CONTENTS

Verify that all items are present upon unpacking:

- Kolice Commercial ICM-335 Soft Serve Ice Cream Machine
- Additional silicone seal rings

- Small cleaning brush
- English user manual (this document)

SETUP INSTRUCTIONS

1. Unpacking

Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging for future transport or storage.

2. Placement

Place the machine on a sturdy, level countertop capable of supporting its net weight of 90kg (198 lbs). Ensure there is at least 15 cm (6 inches) of clear space around all sides for proper ventilation. The dimensions of the machine are approximately 540mm (21.26") W x 690mm (27.17") D x 780mm (30.71") H.



Image: Kolice ICM-335 Soft Serve Ice Cream Machine with its dimensions clearly marked.

3. Electrical Connection

Connect the machine's US plug to a dedicated 110V 60Hz, 1800W grounded electrical outlet. Do not use extension cords or adapters.

4. 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.

OPERATING INSTRUCTIONS

1. Preparing the Mixture

Prepare your soft serve ice cream or yogurt mixture according to your recipe. Ensure the mixture is well-chilled before adding it to the machine.

2. Filling the Hoppers

Open the lids of the two 7-liter hoppers located at the top of the machine. Pour the prepared mixture into each hopper. The machine supports two distinct flavors, which can also be combined for a third mixed flavor.



Image: The two hoppers of the soft serve machine being filled with different flavored mixtures.

3. Starting the Machine

Turn on the machine using the power button on the 4.3-inch touch control panel. Select the 'Produce' mode. The machine will begin the freezing process. Monitor the display for temperature and consistency readings.



Image: The digital control panel of the KOLICE ICM-335, showing various settings and indicators.

4. Dispensing Soft Serve

Once the mixture reaches the desired consistency (indicated on the control panel), place an ice cream cone or cup under the dispenser. Pull down the corresponding handle for the desired flavor (left for left hopper, right for right hopper, middle for mixed flavor). Release the handle to stop dispensing.



Image: A hand dispensing a mixed swirl of soft serve ice cream into a cone from the transparent dispenser.



3

Multi-Party heat dissipation
tuyere multi-party heat
dissipation to avoid damage
more durable

4

Food Grade 304 stainless
steel cylinder large capacity
humanized waterproof Edge
Guard



Image: A hand dispensing a single flavor of soft serve ice cream into a cone.



Video: Demonstration of filling the hoppers and dispensing soft serve ice cream from the Kolice ICM-335 machine.

5. Overnight Refrigeration

The upper tanks are refrigerated, allowing mixtures to be kept fresh overnight. Activate the 'Precooling' function on the control panel if available, or ensure the machine is set to a refrigeration mode to maintain mixture temperature when not actively producing.

MAINTENANCE AND CLEANING

Regular cleaning is crucial for hygiene and machine longevity. Always unplug the machine before cleaning.

1. Daily Cleaning (Auto Washing)

The machine features an auto washing function. Follow these steps:

1. Empty any remaining mixture from the hoppers.
2. Pour warm water with a mild, food-safe detergent into the hoppers.
3. Select the 'Auto Washing' mode on the control panel.
4. Allow the machine to run for a few minutes, then drain the cleaning solution through the dispenser.
5. Rinse thoroughly with clean water until no detergent residue remains.

2. Deep Cleaning

Perform a deep clean regularly (e.g., weekly or as per local health regulations). This involves disassembling the dispenser parts, beaters, and other removable components for thorough hand washing. Use the provided small brush for intricate areas. Replace silicone seal rings as needed to prevent leaks.

3. Exterior Care

Wipe the exterior of the stainless steel machine with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads. Ensure ventilation grilles are free from dust and debris.

TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact customer support.

- **Machine Not Starting:** Check power connection, ensure the power switch is on, and verify circuit breaker.
- **Ice Cream Not Freezing Properly:** Ensure mixture is pre-chilled, check consistency settings on the control panel, and verify ambient temperature is within operating limits.
- **Leaking from Dispenser:** Inspect silicone seal rings for wear or improper installation. Replace if damaged.
- **Unusual Noises:** Turn off the machine immediately. Check for any obstructions in the freezing cylinders or around moving parts.
- **Error Codes:** Refer to the control panel display for specific error codes. Consult the manufacturer's support for interpretation and resolution. The machine includes a 'Fault Diagnosis' feature to assist in identifying issues.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Kolice
Model Name	ICM-335
Model Number	ICM-335
Power	1800W
Voltage/Frequency	110V 60Hz
Production Capacity	21-27 Quarts/Hour
Hopper Capacity	2 x 7 Liters
Cylinder Capacity	2 x 1.5 Liters
Dimensions (L x W x H)	27.17" x 21.26" x 31.5" (690mm x 540mm x 780mm)

Feature	Specification
Net Weight	90kg (198 lbs)
Material	Food-grade Stainless Steel
Control Panel	4.3" Touch Control Panel
Special Features	2+1 Mixed Flavors, Transparent Dispenser, Upper Tanks Refrigerated, Auto Counting, Auto Washing, Fast Cooling, Low Energy Consumption, Non-slip Foot Design
Care Instructions	Hand Wash (for removable components)
Certifications	ETL Certificate

WARRANTY AND SUPPORT

Your Kolice Commercial ICM-335 Soft Serve Ice Cream Machine comes with a manufacturer's warranty. For specific warranty terms, conditions, and duration, please refer to the warranty card included with your purchase or contact Kolice customer service directly. For technical assistance, parts, or service inquiries, please visit the official Kolice website or contact their customer support team.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

