

Koice BPZ-02

Koice Commercial 2 Molds Ice Pops Machine (Model BPZ-02) Instruction Manual

Model: BPZ-02

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1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient use of your Koice Commercial 2 Molds Ice Pops Machine, Model BPZ-02. Please read this manual thoroughly before operating the machine to ensure proper function and longevity. This machine is designed for commercial production of ice pops and ice lollies.

2. SAFETY INSTRUCTIONS

- Always ensure the machine is connected to a properly grounded electrical supply.
- Do not operate the machine with wet hands or in wet conditions to prevent electrical shock.
- Keep children and unauthorized personnel away from the machine during operation.
- Before cleaning or maintenance, always unplug the machine from the power source.
- Use only food-grade ingredients and follow proper hygiene practices when preparing ice pops.
- Ensure adequate ventilation around the machine to prevent overheating.
- Do not attempt to repair the machine yourself. Contact qualified service personnel for assistance.
- The machine operates at low temperatures. Avoid direct skin contact with freezing surfaces to prevent frostbite.

3. PRODUCT OVERVIEW

The Koice Commercial 2 Molds Ice Pops Machine (Model BPZ-02) is a high-efficiency unit designed for producing ice pops. It features a compact design, durable food-grade stainless steel construction, and a powerful freezing system.

Key Components:

- **Main Unit:** Stainless steel chassis housing the compressor and freezing tank.
- **Freezing Tank:** Contains the refrigerant solution for rapid freezing.
- **Motor:** Drives the cooling system.

- **Control Panel:** For temperature adjustment and monitoring.
- **Drain Valve:** For emptying the freezing tank.

Included Accessories:

- **Ice Molds (2 sets):** Each set holds 30 popsicle sticks, with a capacity of 110ml per stick.
- **Stainless Steel Aligner:** Helps position popsicle sticks correctly in the molds.
- **Funnel:** For easy pouring of liquid mixture into molds.

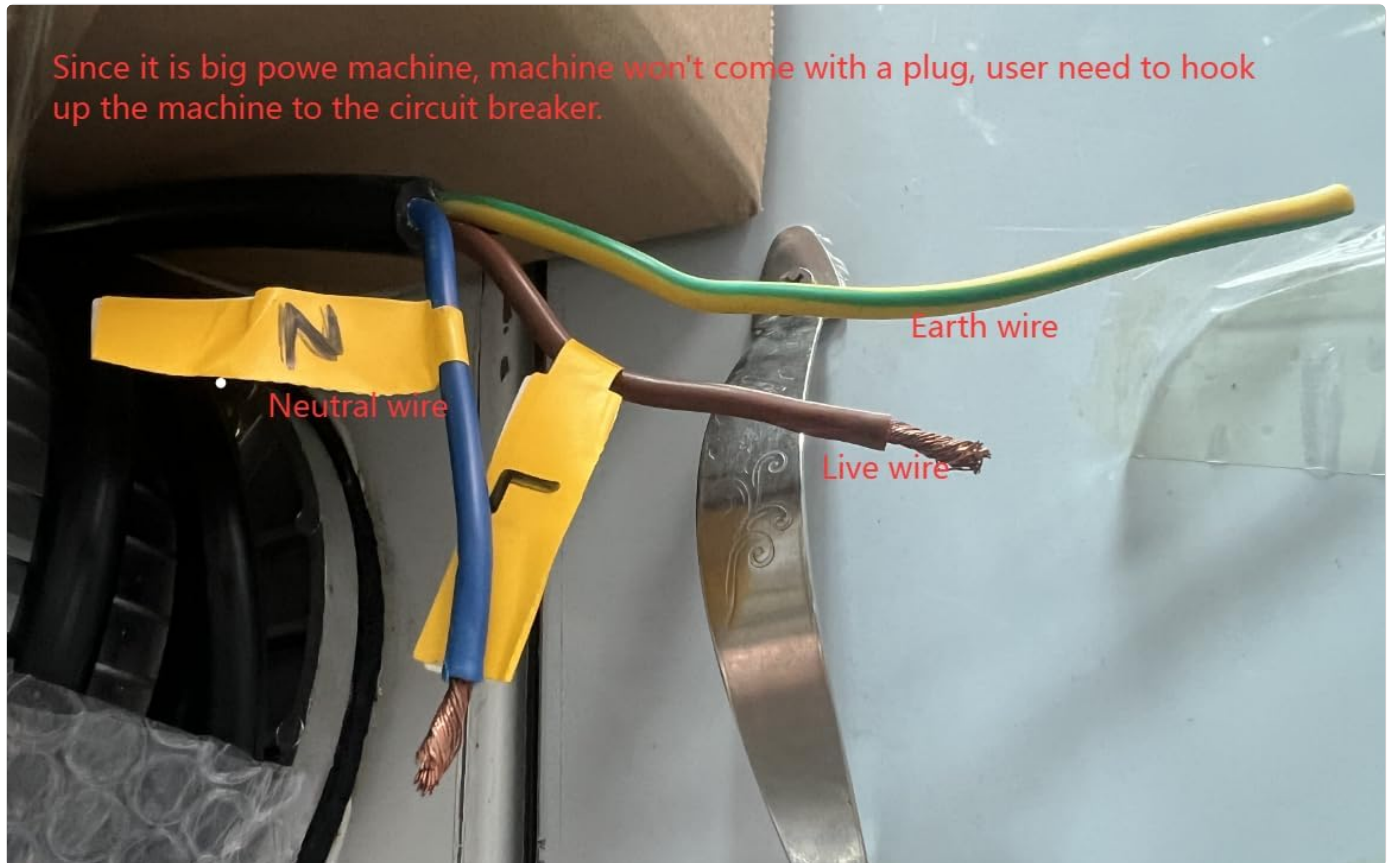


Image: The Kolice Commercial 2 Molds Ice Pops Machine, showing the top view with two molds containing various flavored ice pops.



Image: A diagram illustrating the dimensions of a single ice pop mold, indicating a capacity of 110ml per stick and 30 pieces per mold set.



Image: A stainless steel funnel, an included accessory, being used to pour liquid mixture into molds.

4. SETUP

4.1 Unpacking and Placement

- Carefully remove the machine from its plywood case packaging.
- Place the machine on a stable, level surface capable of supporting its weight (approximately 517 pounds).

- Ensure there is sufficient space around the machine for ventilation and maintenance. Avoid placing it directly against walls or in enclosed spaces.

4.2 Electrical Connection

This is a high-power machine (1.2KW, 110V, 60Hz) and does not come with a pre-attached plug. It requires direct wiring to a circuit breaker by a qualified electrician to ensure safe and proper operation.

- Identify the Live wire (typically brown), Neutral wire (typically blue), and Earth wire (typically green/yellow).
- Connect these wires to the appropriate terminals on your circuit breaker.
- Ensure all connections are secure and comply with local electrical codes.



Image: Close-up view of the electrical wiring, indicating the neutral, live, and earth wires for connection to a circuit breaker.

4.3 Initial Cleaning

- Before first use, thoroughly clean the freezing tank and all accessories (molds, aligner, funnel) with mild detergent and warm water.
- Rinse all components thoroughly and dry them completely.

5. OPERATION

5.1 Preparing the Freezing Tank

- Fill the freezing tank with the appropriate food-grade refrigerant solution (e.g., saline solution) as specified by the manufacturer. Ensure the level is sufficient to fully immerse the ice pop molds.
- Turn on the machine and set the desired temperature. The optimal operating temperature range is -18°C to -25°C (-0.4°F to -13°F), with a minimum capability of -30°C (-22°F). Allow the machine to reach the set temperature before proceeding.

5.2 Preparing and Filling Molds

- Prepare your desired ice pop mixture.
- Using the provided funnel, carefully pour the mixture into the ice pop molds. Do not overfill.
- Place the stainless steel aligner over the filled molds and insert the popsicle sticks.

5.3 Freezing Process

- Carefully lower the filled molds into the pre-cooled freezing tank.
- The freezing time per batch typically ranges from 10 to 20 minutes, depending on the mixture and desired consistency.

- Monitor the freezing process. Once the ice pops are solid, they are ready for demolding.



Image: A visual guide showing the steps involved in making ice pops, from preparing the freezing solution to demolding the finished product.

5.4 Demolding

- Once frozen, lift the molds from the freezing tank.
- Briefly dip the bottom of the molds into warm water (not hot) to slightly loosen the ice pops. This should be done quickly to avoid melting.
- Carefully pull the ice pops from the molds by their sticks.
- Place the demolded ice pops into appropriate storage or packaging.

5.5 Instructional Video

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Video: This video demonstrates the operation of the KoLice Commercial Ice Pops Machine, including the freezing process and demolding of ice pops.

6. MAINTENANCE

6.1 Daily Cleaning

- After each use, turn off and unplug the machine.
- Drain the refrigerant solution from the tank using the drain valve.
- Clean the interior of the freezing tank and all removable parts (molds, aligner, funnel) with mild detergent and warm water.
- Rinse thoroughly and dry to prevent water spots and bacterial growth.
- Wipe down the exterior of the machine with a damp cloth.

6.2 Regular Checks

- Periodically check the refrigerant solution level and quality. Replace or replenish as needed according to manufacturer guidelines.
- Inspect electrical connections for any signs of wear or damage.
- Ensure ventilation grilles are clear of obstructions to maintain proper airflow.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; circuit breaker tripped; faulty wiring.	Check power connection; reset circuit breaker; consult an electrician.
Popsicles not freezing or freezing too slowly.	Insufficient refrigerant solution; incorrect temperature setting; poor ventilation; compressor issue.	Check refrigerant level; adjust temperature; ensure proper ventilation; contact support.
Difficulty demolding popsicles.	Molds too cold; insufficient warm water dip.	Ensure brief warm water dip is performed correctly.
Unusual noise during operation.	Loose components; motor issue; compressor issue.	Inspect for loose parts; contact support if noise persists.

For issues not listed here or if solutions do not resolve the problem, please contact Koice customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	BPZ-02
Power Supply	110V, 60Hz
Power Consumption	1.2KW
Material	Food-grade Stainless Steel
Product Dimensions (L x W x H)	25.20" x 23.62" x 52.95" (Manufacturer's feature bullet) / 32.48" x 27.36" x 54.13" (Amazon spec) <i>Note: Please refer to the physical product for exact dimensions.</i>
Item Weight	517 pounds
Cooling Time per Batch	10-20 minutes
Daily Production Capacity	Approximately 5000 popsicles
Optimal Temperature Range	-18°C to -25°C (-0.4°F to -13°F)
Minimum Temperature	-30°C (-22°F)
Ice Molds Included	2 sets (30 sticks/mold, 110ml/stick)
Assembly Required	No (Electrical connection by professional required)

9. WARRANTY AND SUPPORT

9.1 Warranty Information

The Kolice Commercial 2 Molds Ice Pops Machine (Model BPZ-02) comes with a **1-year warranty on parts**. This warranty covers manufacturing defects and component failures under normal use. Please retain your proof of purchase for warranty claims.

9.2 Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact Kolice customer support. You can find contact information on the official Kolice website or through your purchase platform. Kolice Refrigeration Equipment Manufacturer Inc. provides long-term technical support and spare parts for maintenance.

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