

Kolice ICM-395-3

Kolice ICM-395-3 Commercial Soft Serve Ice Cream Machine
User Manual

Model: ICM-395-3

INTRODUCTION

Thank you for choosing the Kolice ICM-395-3 Commercial Soft Serve Ice Cream Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new machine. Please read this manual thoroughly before operating the machine and retain it for future reference.

SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the machine or injury to personnel, observe the following safety precautions:

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (110V 60Hz) and wattage (3800W). Do not operate with damaged cords or plugs.
- **Placement:** Position the machine on a stable, level surface. Ensure adequate ventilation around the machine to prevent overheating. Maintain clear space around air inlets and outlets.
- **Cleaning:** Always unplug the machine before cleaning or performing any maintenance. Use only food-grade cleaning solutions.
- **Operation:** Do not insert hands or foreign objects into the machine while it is operating. Keep children and unauthorized personnel away from the machine.
- **Maintenance:** Only qualified personnel should perform repairs or complex maintenance.

PRODUCT OVERVIEW

The Kolice ICM-395-3 is a heavy-duty commercial soft serve ice cream machine designed for high-volume production. It features a 4+3 mixed flavor system, allowing for a variety of options.

Key Features:

- **Flavor Options:** 4+3 mixed flavors with full transparent dispensers for clear visibility of the ice cream making status.

- **Capacity:** High production capacity of 17 gallons per hour.
- **Hopper & Cylinder:** Four 7-liter hoppers and four 1.5-liter freezing cylinders.
- **Refrigeration:** Upper tanks are refrigerated to keep mixtures fresh overnight.
- **Control:** 4.3-inch touch control panel for easy operation, including auto counting and auto washing functions.
- **Construction:** Food-grade stainless steel construction for durability and hygiene.
- **Compressors:** Equipped with two powerful commercial compressors.

Components:

Familiarize yourself with the main components of your ice cream machine.



Overall view of the Kolice ICM-395-3 Commercial Soft Serve Ice Cream Machine, showing its stainless steel exterior and dispensing area.

GOOD-LOOKING HIGH-QUALITY



New transparent discharge door



The whole machine thickened stainless steel, stainless steel storage tank.

Close-up of the transparent dispensers, allowing visual monitoring of the ice cream production process.



The digital control panel with various function buttons for production, washing, and settings.

Proper setup is crucial for optimal performance and longevity of your machine.

Unpacking and Placement:

1. Carefully remove the machine from its packaging. Inspect for any shipping damage.
2. Place the machine on a strong, level floor capable of supporting its weight (approximately 460 lbs / 210 kg).
3. Ensure there is at least 20 cm (8 inches) of clear space around all sides of the machine for proper air circulation.
4. Lock the casters to prevent accidental movement.

Electrical Connection:

- Connect the power cord to a dedicated 110V, 60Hz, 3800W grounded electrical outlet. Do not use extension cords or adapters.

Initial Cleaning:

- Before first use, thoroughly clean all parts that will come into contact with food, including hoppers, freezing cylinders, and dispensing nozzles.
- Use a mild, food-safe detergent and warm water. Rinse thoroughly and sanitize according to local health regulations.

OPERATING INSTRUCTIONS

Follow these steps for preparing and dispensing soft serve ice cream.

Preparing the Mix:

1. Prepare your liquid ice cream or frozen yogurt mix according to the manufacturer's instructions.
2. Pour the prepared mix into the respective hoppers. Ensure the mix level is above the minimum fill line.

Starting Production:

1. Turn on the main power switch.
2. On the touch control panel, select the 'Production' mode. The machine will begin the freezing process.
3. Monitor the display for temperature and consistency readings. The machine will indicate when the product is ready.

Dispensing Ice Cream:

1. Place an ice cream cone or cup under the desired dispensing nozzle.
2. Pull down the corresponding handle to dispense the soft serve. Release the handle to stop dispensing.
3. For mixed flavors, pull down the central handle.



Image demonstrating the dispensing of various soft serve ice cream flavors into cones.



A close-up view of soft serve ice cream being dispensed from the machine's nozzles.

Your browser does not support the video tag.

Video demonstrating the operation of the Kolice commercial soft serve ice cream machine, showing the dispensing of multiple flavors.

MAINTENANCE

Regular cleaning and maintenance are essential for hygiene, performance, and extending the lifespan of your machine.

Daily Cleaning (Auto Washing):

1. Empty any remaining mix from the hoppers.
2. Pour warm water (approximately 40-50°C) into the hoppers.
3. Select the 'Wash' mode on the control panel. Allow the machine to run for 5-10 minutes.
4. Drain the wash water through the dispensing nozzles. Repeat with clean water until the drained water is clear.

Weekly Deep Cleaning:

1. **Disassembly:** Unplug the machine. Carefully disassemble the dispensing handles, nozzles, and internal components of the freezing cylinders. Refer to the provided diagrams for proper disassembly.
2. **Cleaning:** Wash all disassembled parts with warm water and a food-safe detergent. Use the provided small brush for cleaning hard-to-reach areas.
3. **Rinsing & Sanitizing:** Rinse all parts thoroughly with clean water. Sanitize using an approved food-grade sanitizer solution.
4. **Drying & Reassembly:** Allow all parts to air dry completely before reassembling. Ensure all silicone seal rings are properly seated to prevent leaks.



View of the internal components, useful for understanding disassembly and reassembly during deep cleaning.

TROUBLESHOOTING

This section addresses common issues you might encounter with your ice cream machine.

Problem	Possible Cause	Solution
Ice cream is too soft or melting quickly.	Mix temperature too high; insufficient freezing time; worn out scraper blades; incorrect consistency setting.	Ensure mix is properly chilled before adding to hoppers. Allow sufficient time for freezing cycle. Check and replace scraper blades if worn. Adjust consistency setting on the control panel.
Machine not starting.	No power; emergency stop button engaged; circuit breaker tripped.	Check power connection and outlet. Ensure emergency stop button is disengaged. Reset circuit breaker if necessary.
Mix not flowing into freezing cylinder.	Hopper empty; air vent blocked; mix too thick.	Refill hopper. Check and clear air vents. Dilute mix if too thick (follow mix manufacturer guidelines).
Leaking from dispensing nozzles.	Worn or improperly installed O-rings/seals.	Inspect and replace any damaged O-rings or seals. Ensure all parts are correctly assembled after cleaning.

SPECIFICATIONS

Detailed technical specifications for the Kolice ICM-395-3 model.

Feature	Specification
Brand	Kolice
Model Name	ICM-395-3
Power Supply	110V, 60Hz
Rated Power	3800W
Production Capacity	17 gallons / hour (approx. 65 LPH)
Hopper Capacity	4 x 7 Liters

Feature	Specification
Cylinder Capacity	4 x 1.5 Liters
Dimensions (L x W x H)	32.28" x 26.97" x 52.76" (82 x 68.5 x 134 cm)
Net Weight	210 kg (460 lbs)
Material	Food Grade Stainless Steel
Special Features	Upper tanks refrigerated, 4+3 mixed flavors, full transparent dispensers, 4.3" touch control panel, auto counting, auto washing, fast cooling.

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the documentation provided at the time of purchase or contact Kolicе customer service. Ensure you have your model number (ICM-395-3) and purchase date available when contacting support.

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