

Kolice KO188

Kolice Commercial Fresh Fruit Frozen Yogurt Blending Machine Instruction Manual

Model: KO188

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Kolice Commercial Fresh Fruit Frozen Yogurt Blending Machine. Please read this manual thoroughly before initial use and retain it for future reference.

2. SAFETY INFORMATION

- Ensure the machine is connected to a 110V 60HZ power supply with a US plug.
- Do not connect the machine directly to a city water line due to potential water pressure issues. An additional water bucket is required for the auto-cleaning function.
- Keep hands clear of moving parts during operation.
- Always unplug the machine before cleaning or maintenance.
- This machine is designed for blending frozen hard ice cream with fruits, nuts, or chocolate. It is not an ice cream making machine.
- Ensure all components are correctly assembled and locked before operation to prevent accidents.

3. PRODUCT OVERVIEW AND FEATURES

The Kolice Commercial Fresh Fruit Frozen Yogurt Blending Machine is constructed from food-grade stainless steel, ensuring durability, corrosion resistance, and ease of cleaning. It is designed for commercial use in various food service environments.

Key Features:

- **Powerful Motor:** 750W motor with a rotary speed rate of 1700rpm.
- **Low Noise Operation:** Noise decibel controlled under 70 dB.
- **Food-Grade Materials:** Constructed with food-grade stainless steel and PC cups.
- **Large Capacity:** 800ml PC cups for blending.

- **Auto Cleaning Function:** Water sprays out automatically to clean the cup.
- **Easy Disassembly:** Mixing drill can be easily disassembled for manual cleaning.
- **Extra-Long Handle:** Facilitates convenient control of stirring.
- **Manual Control:** Allows for fruit crushing and discharging speed adjustment.





Figure 1: Front view of the Kolice Commercial Fresh Fruit Frozen Yogurt Blending Machine.



Figure 2: Detailed view of machine components including the stainless steel body, 304 stainless steel beater, and transparent PC cup.

4. SETUP

1. **Unpacking:** Carefully remove the machine from its plywood case. Inspect for any damage during transit.
2. **Placement:** Place the machine on a stable, level surface in a well-ventilated area. Ensure adequate space around the machine for operation and maintenance.
3. **Power Connection:** Connect the machine to a standard 110V 60HZ US power outlet.
4. **Water Connection for Cleaning:** Prepare an external water bucket. Connect the suction hose (as

shown in Figure 3) to the machine and place the other end into the water bucket. The machine will pump water automatically for cleaning.

5. **Waste Outlet:** Ensure the hopper waste outlet is properly equipped with its hose and directed to a suitable drain or waste container.
6. **Component Assembly:**
 - Attach the mixing drill and transparent PC cup. Ensure the cup is securely tightened and close to the lifting plate, with no spacing against the locating column (Figure 4).
 - Verify the lockable tab is in place.



Figure 3: Overview of key components for setup, including the working switch, lockable tab, suction hose, hopper waste outlet, and spare tools.

PRODUCT INTRODUCTION



Working Switch
Wash button



Lockable TAB



Suction hose



Hopper waste outlet
and equipped with hose



Spare tools for disassembly and assembly



Figure 4: Visual guide for correct stirring cup installation, emphasizing proper tightening and alignment.

5. OPERATING INSTRUCTIONS

This machine is designed to blend hard ice cream with various ingredients to create flavored ice cream, frozen yogurt, or milkshakes. It does not produce ice cream from liquid mix.

- 1. Prepare Ingredients:** Ensure you have hard ice cream (seller recommends hard ice cream as basic) and desired fresh fruits, nuts, or chocolate pieces.
- 2. Load Ingredients:**
 - Place two or three scoops of hard ice cream or frozen yogurt into the transparent PC cup.
 - Add frozen fruits, nuts, or other desired mix-ins into the cone.
- 3. Start Blending:** Lower the handle on the right side of the mixer. The auger will begin to mix all the ingredients together.
- 4. Adjust Speed:** Use the manual control to adjust the fruit crushing and discharging speed as needed.
- 5. Dispense:** Once blended to your desired consistency, dispense the flavored ice cream or frozen yogurt into a serving cup.



Stainless steel body

Made of food-grade stainless steel, corrosion-resistant, durable and easy to clean.

304 Stainless steel

Very Strong and Heavy stainless steel beater Stir Evenly with stable running.



Transparent visible PC cup

Large-capacity hopper, using clinker and stainless steel, is light in weight, environmentally friendly and conducive to the production of fruit ice cream in various shapes.

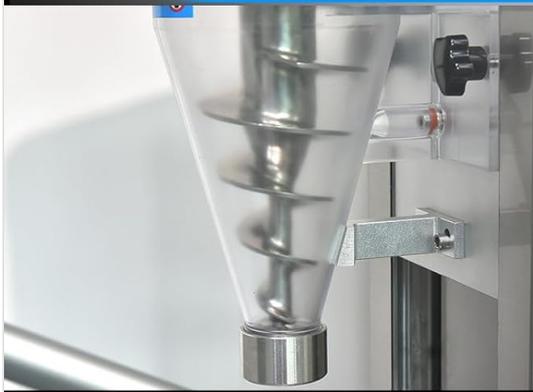


Figure 5: Step-by-step guide for operating the blending machine to create flavored ice cream or frozen yogurt.

Official Product Video: Frozen Yogurt Blending Machine

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Video 1: Demonstrates the process of blending frozen yogurt with various ingredients using the Kolicce machine.

Official Product Video: Ice Cream Blending Machine

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Video 2: Shows the machine in action blending ice cream with mix-ins.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your machine.

1. Auto Cleaning Function:

- Ensure the water suction hose is placed in a bucket of clean water.
- Press the auto-cleaning button (Figure 3). Water will automatically spray to clean the inside of the cup, effectively removing different fruit odors.

2. Manual Cleaning:

- The mixing drill can be easily disassembled for thorough manual cleaning.
- All food-contact parts should be hand washed with mild detergent and warm water. Rinse thoroughly and dry completely before reassembly.
- Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.



Figure 6: Demonstrates the auto-cleaning function and the ease of disassembling the auger for manual cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord not properly connected.	Check power outlet and ensure the power cord is securely plugged in.
Ingredients not blending properly.	Mixing drill not installed correctly; ingredients too hard or too soft.	Ensure the mixing drill and cup are correctly assembled (refer to Figure 4). Use recommended hard ice cream.

Problem	Possible Cause	Solution
Auto cleaning not working.	Water bucket empty; suction hose not properly placed.	Refill water bucket. Ensure suction hose is fully submerged and connected.

8. SPECIFICATIONS

Feature	Detail
Brand	Kolice
Model Number	KO188
Power	110V 60HZ, 750W
Cup Volume	800ml
Rotary Speed Rate	1700rpm
Noise Level	Under 70 dB
Dimensions (LxDxH)	11.81" x 18.11" x 29.33"
Net Weight	49 KGS (108 lbs)
Material	Food-grade Stainless Steel
Special Features	Auto cleaning, drill disassembly

9. WARRANTY AND SUPPORT

For any product inquiries, technical support, or warranty claims, please contact Kolice customer service. Refer to your purchase documentation for specific warranty terms and contact details.

Protection plans are available for extended coverage. Please refer to the product listing or contact your retailer for details on 3-Year and 4-Year Protection Plans.

For customer support, please visit the [Kolice Store on Amazon](#).