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› SucceBuy A168 Commercial Soft Serve Ice Cream Machine User Manual

SucceBuy A168

SucceBuy A168 Commercial Soft Serve Ice Cream Machine User Manual

Model: A168

1. INTRODUCTION

Thank you for choosing the SucceBuy A168 Commercial Soft Serve Ice Cream Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before initial use and retain it for future reference.

The SucceBuy A168 is designed for commercial use, offering high production capacity and multiple flavor options, making it suitable for various food service environments.

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the machine, always adhere to the following safety precautions:

- Ensure the machine is placed on a stable, level surface.
- Do not operate the machine with wet hands or near water.
- Always unplug the machine before cleaning, maintenance, or if it will be unused for an extended period.
- Keep children and unauthorized personnel away from the operating machine.
- Do not insert foreign objects into any openings of the machine.
- Use only authorized replacement parts and accessories.
- In case of malfunction, switch off the machine immediately and unplug it. Contact qualified service personnel.
- Ensure adequate ventilation around the machine to prevent overheating.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your SucceBuy A168 ice cream machine.



Figure 3.1: Front view of the SucceBuy A168 Commercial Soft Serve Ice Cream Machine, showing the dispensing handles, control panel, and cone holder.

- **Dual 3L Hoppers:** Two separate stainless steel hoppers for different ice cream mixes.
- **Dispensing Handles:** Three handles for dispensing two single flavors and one mixed flavor.
- **LCD Control Panel:** Digital interface for monitoring and adjusting machine settings.
- **Cooling Vents:** Located on the sides to ensure proper airflow and prevent overheating.
- **Removable Drip Tray:** Collects any drips, easy to clean.
- **External Cone Holder:** Convenient storage for ice cream cones.
- **Powerful Compressor:** 1200W compressor for efficient cooling and production.



Figure 3.2: Close-up view of the dual 3-liter hoppers, made from food-grade 304 stainless steel, designed for holding ice cream mix.

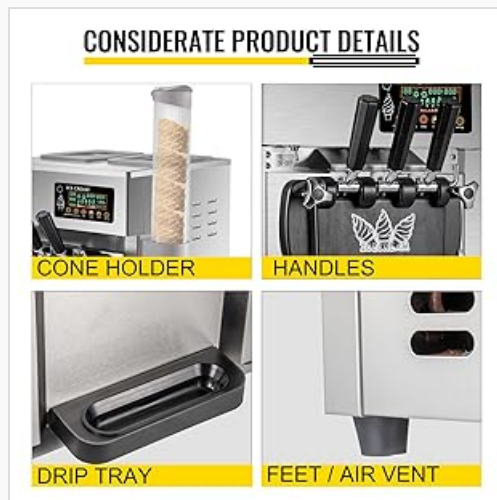


Figure 3.3: Detailed view of the machine's ergonomic handles, external cone holder, removable drip tray, and cooling vents.

4. SETUP

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging for future transport if needed.
2. **Placement:** Place the machine on a sturdy, level surface capable of supporting its weight. Ensure there is sufficient space around the machine (at least 15 cm or 6 inches) for proper ventilation, especially around the cooling vents.
3. **Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food, including the hoppers, dispensing nozzles, and internal components, according to the cleaning instructions in Section 6.
4. **Assembly of Dispensing Parts:** Assemble the dispensing handles and nozzles. Ensure all seals and gaskets are correctly in place to prevent leaks. The accessory set includes various nozzles for different ice cream shapes.
5. **Power Connection:** Connect the power cord to a grounded electrical outlet with the correct voltage and current rating as specified on the machine's label.

5. OPERATING INSTRUCTIONS

5.1 Preparing the Mix

- Prepare your liquid ice cream or sorbet mix according to your recipe or supplier instructions.
- Pour the prepared mix into the respective 3-liter hoppers. Ensure the mix level is above the minimum fill line but below the maximum fill line.
- For two different flavors, fill each hopper with a distinct mix. The middle dispensing handle will combine both flavors.



Figure 5.1: Illustration of the three flavor options (two single, one mixed) and various dispensing nozzles for different ice cream shapes.

5.2 Using the LCD Control Panel

FLEXIBLE PANEL CONTROL

Intelligent Operation & Real-time Visualization

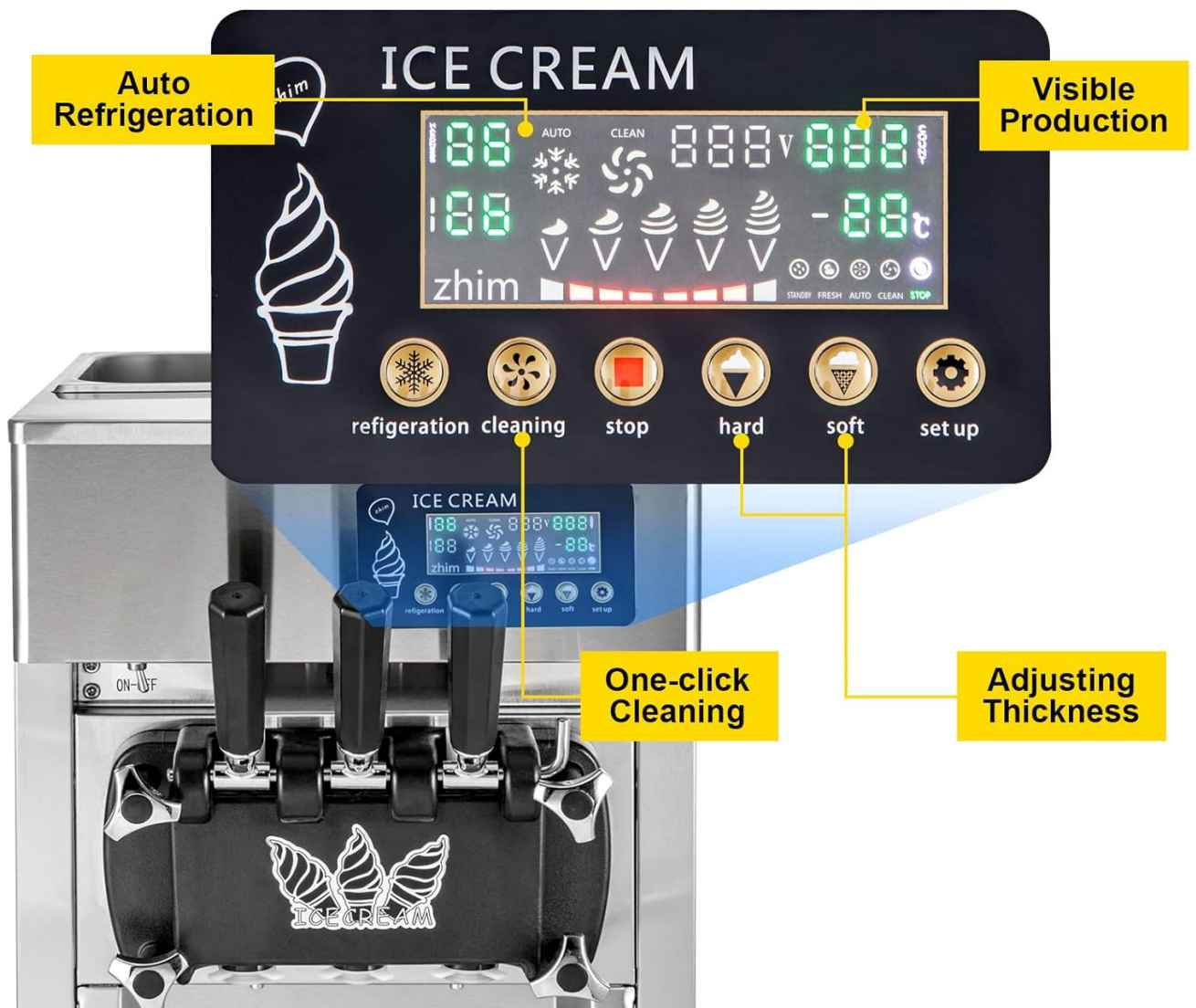


Figure 5.2: Close-up of the intelligent LCD control panel, showing various settings and indicators.

- **Power On/Off:** Use the main power switch to turn the machine on or off.
- **Start Production:** Press the 'Start' button on the LCD panel to begin the freezing process. The machine will automatically cool and churn the mix.
- **Adjust Hardness:** Use the 'Hard' or 'Soft' buttons to adjust the desired consistency of the ice cream.
- **Temperature Display:** The panel displays the current temperature of the mix.
- **Production Counter:** The screen shows the number of servings dispensed.
- **Auto Refrigeration:** The machine features automatic refrigeration to keep the mix chilled when not actively freezing.
- **One-Click Cleaning:** A dedicated button initiates the automatic cleaning cycle (refer to Section 6).

5.3 Dispensing Ice Cream

- Once the ice cream reaches the desired consistency (indicated on the LCD panel), place an ice cream cone or cup under the desired dispensing nozzle.
- Pull down the corresponding handle to dispense the soft serve ice cream.

- Release the handle to stop dispensing.

6. MAINTENANCE

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

1. Daily Cleaning (Automatic):

- Empty any remaining mix from the hoppers.
- Pour warm water (approximately 40-50°C) mixed with a food-grade cleaning solution into the hoppers.
- Press the 'Clean' button on the LCD panel. The machine will agitate the cleaning solution.
- After the cleaning cycle, dispense the cleaning solution through the nozzles into a bucket.
- Repeat with clean water to rinse thoroughly.

2. Weekly Deep Cleaning (Manual):

- Unplug the machine from the power outlet.
- Disassemble all removable parts that come into contact with food, including hoppers, dispensing handles, nozzles, and internal churning components.
- Wash all disassembled parts with warm, soapy water and a soft brush. Rinse thoroughly with clean water.
- Sanitize all parts using a food-grade sanitizer according to the manufacturer's instructions.
- Allow all parts to air dry completely before reassembly.
- Inspect gaskets and O-rings for wear and tear. Replace if necessary.
- Reassemble the machine, ensuring all parts are correctly fitted.

3. **Exterior Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

4. **Air Filter Cleaning:** Regularly check and clean the air filters located near the cooling vents to ensure optimal airflow and cooling efficiency.

7. TROUBLESHOOTING

Refer to this section for common issues and their potential solutions.

Problem	Possible Cause	Solution
Machine does not power on.	No power supply; power cord loose; main switch off.	Check power outlet; ensure cord is securely plugged in; turn on main power switch.
Ice cream is too soft/hard.	Hardness setting incorrect; mix temperature too high/low.	Adjust hardness setting on the LCD panel; ensure mix is properly chilled before adding to hoppers.
Machine is leaking.	Gaskets/O-rings improperly installed or worn; parts not assembled correctly.	Check and re-install all gaskets and O-rings; ensure all dispensing parts are securely assembled. Replace worn parts.
Low production output.	Insufficient mix in hoppers; clogged air filters; compressor issue.	Refill hoppers; clean air filters; if problem persists, contact service.
Unusual noise during operation.	Loose components; motor/compressor issue.	Check for loose parts; if noise is from internal components, contact service.

If you encounter a problem not listed here or if the suggested solutions do not resolve the issue, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	SucceBuy
Model Number	A168
Product Dimensions (L x W x H)	55.88 x 43.18 x 76.2 cm (approx. 22 x 17 x 30 inches)
Capacity	18 Liters per hour
Hopper Capacity	2 x 3 Liters (0.8 Gallons)
Material	Stainless Steel
Compressor Power	1200 W
Refrigerant	R410a
Operating Mode	Automatic
Special Features	Powerful Compressor, LCD Control Panel, Automatic Cleaning Function
Included Components	1 x Soft Serve Ice Cream Machine, 1 x Ice Cream Cone Holder, 1 x Accessory Set, 1 x User Manual

PRODUCT SPECIFICATIONS:

VEVOR

Product Weight: 143.5 lbs / 65.1 kg

Product Dimensions: 21.7" x 16.5" x 30" / 550 x 420 x 760 mm

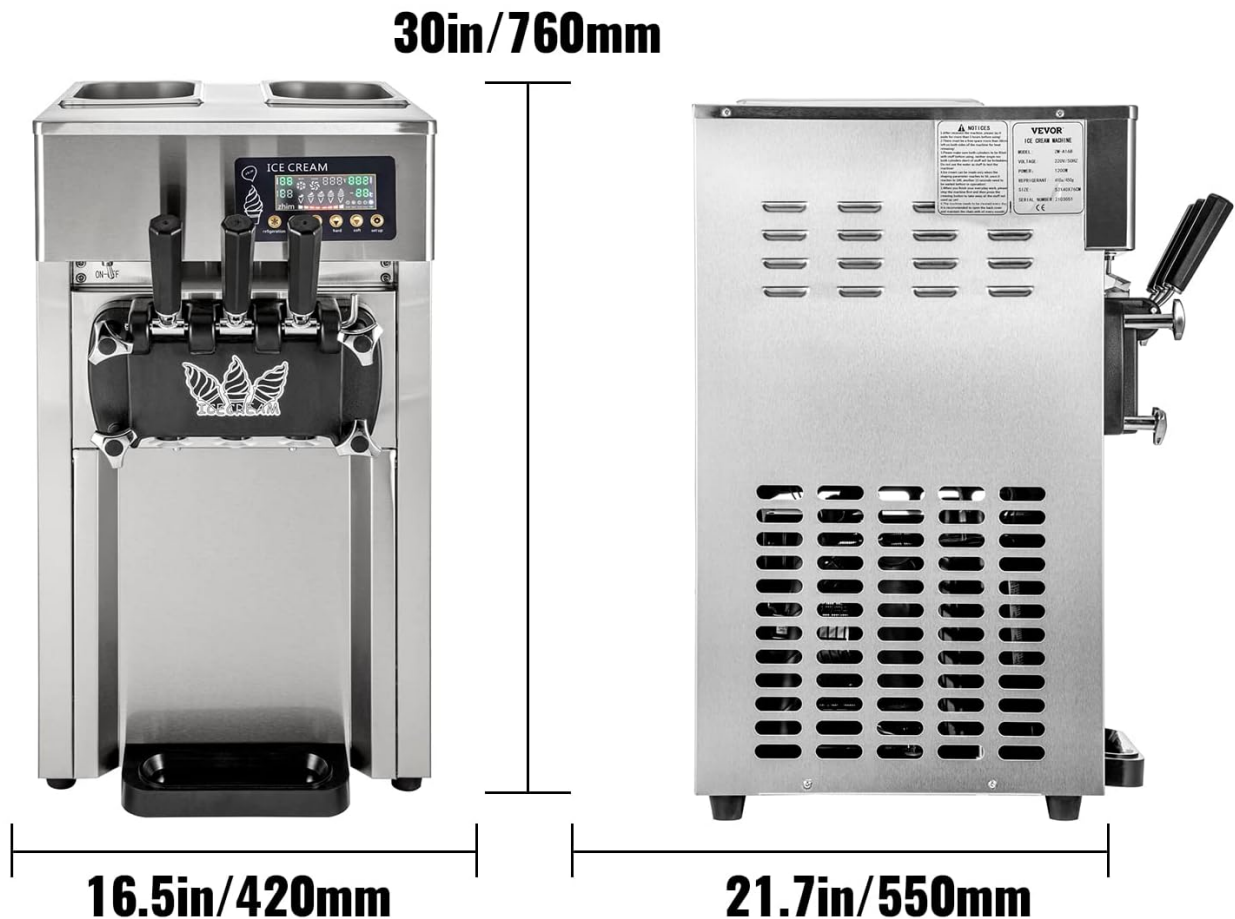


Figure 8.1: Diagram showing the dimensions of the SucceBuy A168 ice cream machine.

9. WARRANTY AND SUPPORT

Information regarding specific warranty terms and conditions for the SucceBuy A168 machine is not available in this document. For warranty details, technical support, or to inquire about spare parts, please contact your retailer or the manufacturer directly.

When contacting support, please have your model number (A168) and purchase information readily available.