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› Kolice Commercial Hard Ice Cream Machine ICM-48S User Manual

## Kolice ICM-48S

# Kolice Commercial Hard Ice Cream Machine ICM-48S User Manual

Model: **ICM-48S** | Brand: **Kolice**

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, maintenance, and troubleshooting of your Kolice Commercial Hard Ice Cream Machine, model ICM-48S. This heavy-duty machine is designed for commercial use to produce hard ice cream, Italian water ice, sorbettos, and gelato with a high production capacity of 23-27 gallons per hour.

The Kolice ICM-48S features a food-grade stainless steel construction, a 31L (8.2 gallon) cylinder, a 4.3-inch touch control panel, and an automatic washing function for convenience and hygiene.

## 2. IMPORTANT SAFETY INFORMATION

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

- Ensure the machine is connected to a grounded power outlet with the correct voltage (220V 60Hz, single phase) and current capacity.
- Do not operate the machine with wet hands or in wet conditions.
- Keep hands and foreign objects away from moving parts during operation.
- Always unplug the machine before cleaning, maintenance, or if it will be unused for an extended period.
- Do not attempt to repair or modify the machine yourself. Contact qualified service personnel for assistance.
- This appliance is intended for commercial use only.

## 3. SETUP AND INSTALLATION

### 3.1 Unpacking

The machine is shipped in plywood case packing. Carefully remove all packaging materials. Inspect the machine for any

signs of damage during transit. Report any damage to your supplier immediately.

### 3.2 Placement

Place the machine on a stable, level surface capable of supporting its weight (approximately 250 kg). Ensure adequate ventilation around the machine, especially near the compressor vents, to prevent overheating. Maintain a minimum clearance of 10 cm (4 inches) from walls or other equipment.



Image: Dimensions of the Kolice ICM-48S Hard Ice Cream Machine. The machine measures approximately 64cm (width) x 73cm (depth) x 144cm (height).

### 3.3 Power Connection

Connect the machine to a dedicated 220V, 60Hz, single-phase power supply. Ensure the electrical circuit can handle the machine's power requirement of 5.8KW. An ETL certificate confirms compliance with safety standards.



Image: ETL Sanitation Listed certification logo, indicating compliance with North American safety standards.

### 3.4 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.

## 4. OPERATION

The Kolice ICM-48S features a 4.3-inch touch control panel for easy operation.

### 4.1 Making Hard Ice Cream

1. **Prepare Ingredients:** Ensure your ice cream mix is ready according to your recipe.
2. **Pour Mix:** Open the feeding port and pour the prepared mix into the 31L (8.2 gallon) cylinder.
3. **Start Production:** On the 4.3-inch touch control panel, select the "produce" function to start the machine. The machine will automatically begin the freezing process.
4. **Monitor Progress:** The digital display will show the progress. Production typically takes approximately 25 minutes.
5. **Dispense Product:** Once the cycle is complete, open the dispensing gate to extract the finished hard ice cream, gelato, or sorbetto into a container.



Image: Visual guide showing the steps for making hard ice cream: preparing ingredients, pouring into the machine, starting production, and dispensing the finished product.

### 4.2 Adding Inclusions

The machine supports mixing and feeding with small pieces of chocolates, biscuits, or fresh fruits while it is running. Use the vertical feeding mechanism for this purpose.

### 4.3 Control Panel Functions

- **Digital Display:** Shows current status, temperature, and timer.
- **Timer Control:** Allows setting specific production times.
- **One-Key Automatically Running:** Initiates the standard production cycle.
- **Auto Washing:** Activates the automatic cleaning cycle for the cylinder.
- **Current Overload Protection:** An integrated safety feature to protect the machine.

Your browser does not support the video tag.

Video: Demonstration of the Kolice ICM-48S high capacity hard ice cream machine in operation, showcasing its functionality and output.

Video: Another view of the Kolice 48S hard ice cream machine, highlighting its features and the process of making hard ice cream.

## 5. MAINTENANCE AND CLEANING

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

### 5.1 Daily Cleaning

- After each use, initiate the **Auto Washing** function on the control panel to clean the cylinder.
- For external surfaces, wipe down the stainless steel with a damp cloth and mild detergent. Avoid abrasive cleaners.
- All removable parts that contact food should be disassembled and cleaned by hand with warm, soapy water. Rinse thoroughly and allow to air dry before reassembly.
- The manufacturer recommends **Hand Wash** for product care instructions.

### 5.2 Periodic Maintenance

- Regularly check the air vents for dust and debris. Clean as necessary to ensure proper airflow to the compressors.
- Inspect all seals and gaskets for wear and tear. Replace if damaged to maintain hygiene and efficiency.
- Ensure all electrical connections are secure and free from damage.

## 6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, or if solutions do not resolve the issue, contact customer support.

- **Machine does not power on:** Check power supply, circuit breaker, and ensure the power cord is securely plugged in.
- **Ice cream is too soft/hard:** Adjust the production time or temperature settings via the touch control panel. Ensure the mix is at the correct initial temperature.
- **Unusual noises:** Turn off the machine immediately and inspect for any obstructions or loose parts. If the noise persists, contact service.
- **Error codes on display:** Refer to the specific error code in a more detailed technical manual (if available) or contact customer support with the code.

## 7. SPECIFICATIONS

| Feature             | Detail                  |
|---------------------|-------------------------|
| Model Number        | ICM-48S                 |
| Brand               | Kolice                  |
| Power               | 5.8KW                   |
| Voltage/Frequency   | 220V 60Hz, Single Phase |
| Production Capacity | 23-27 gallons/hour      |

| Feature                | Detail                                                                                                                 |
|------------------------|------------------------------------------------------------------------------------------------------------------------|
| Cylinder Capacity      | 31L (8.2 Gallons)                                                                                                      |
| Dimensions (L x W x H) | 28.7" x 25.2" x 56.7" (73cm x 64cm x 144cm)                                                                            |
| Item Weight            | 250 Kilograms                                                                                                          |
| Material               | Food Grade Stainless Steel                                                                                             |
| Control Panel          | 4.3" Touch Control Panel                                                                                               |
| Special Features       | One-key automatic wash, Digital display, Automatic constant temperature, Current overload protection, Vertical feeding |
| Included Components    | Heavy duty commercial compressor                                                                                       |
| Certifications         | ETL Certificate                                                                                                        |



Image: Detailed view of the internal components, including the agitator, and the digital control panel of the Kolicer ICM-48S.

## 8. WARRANTY INFORMATION

The Kolicer ICM-48S Hard Ice Cream Machine comes with a **1-year warranty**. Please retain your proof of purchase for warranty claims. The warranty covers manufacturing defects under normal use. It does not cover damage due to misuse, improper installation, or unauthorized repairs.

## 9. CUSTOMER SUPPORT

For technical assistance, spare parts, or warranty inquiries, please contact Kolice customer support. Refer to your purchase documentation for specific contact details or visit the official Kolice website.

**Manufacturer:** Kolice Refrigeration Equipment Manufacturer

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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.

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**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