

Kolice ICM-12-1

Kolice Commercial Desktop Hard Ice Cream Machine (Model ICM-12-1) User Manual

Model: ICM-12-1 | Brand: Kolice

1. INTRODUCTION

Thank you for choosing the Kolice Commercial Desktop Hard Ice Cream Machine, Model ICM-12-1. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new ice cream machine. Please read this manual thoroughly before operating the appliance and retain it for future reference. This machine is designed for commercial use in settings such as ice cream stores, restaurants, cafes, and snack bars, offering efficient production of high-quality hard ice cream.

2. SAFETY INSTRUCTIONS

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

- Ensure the machine is connected to a grounded power outlet with the correct voltage (110V 60HZ).
- Do not operate the machine with wet hands or in wet environments.
- Keep hands and foreign objects away from moving parts during operation.
- Always unplug the machine before cleaning, maintenance, or when not in use.
- Do not immerse the machine in water or other liquids.
- Ensure adequate ventilation around the machine to prevent overheating.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- In case of malfunction, switch off the machine immediately and contact qualified service personnel. Do not attempt to repair the machine yourself.

3. PRODUCT OVERVIEW

The Kolice ICM-12-1 is a commercial-grade desktop hard ice cream machine designed for efficiency and durability. It features a robust stainless steel construction and intelligent controls for ease of use.

Key Features:

- **Efficient Ice Cream Production:** 110V 60HZ, 1400W power, 4.5L (1.19 gal) freezing cylinder capacity, producing up to 4 gal/hour (15L/hour).
- **User-Friendly Intelligent Controls:** Features a control panel with timer, one-key automatic running, and one-key auto washing. Includes current overload protection.
- **Premium Build & Durable Materials:** Constructed from food-grade stainless steel with a transparent door for real-time monitoring.
- **Compact & Space-Saving Design:** Dimensions of 435 × 490 × 650 mm (17.13" × 19.29" × 25.6") and a net weight of 110 lbs (50 kg).

Components Diagram:



Figure 3.1: Labeled diagram showing the main components of the Kolice Hard Ice Cream Machine, including the inlet, LCD operator panel, 304 brushed stainless steel body, screw thread fixed knob, discharge outlet, radiating mouth, and rubber feet.



Figure 3.2: Close-up view of the control panel and transparent door, showing the digital display and control buttons for SET, AUTO, CLEAN, and STOP functions.



Figure 3.3: Internal view of the freezing cylinder, highlighting the 360-degree rotation of the agitator for thorough mixing and freezing.

4. SETUP

Proper setup ensures optimal performance and longevity of your ice cream machine.

1. **Unpacking:** Carefully remove the machine from its plywood case packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Placement:** Place the machine on a stable, level countertop or surface. Ensure there is sufficient space around the machine (at least 15 cm or 6 inches) for proper ventilation, especially around the radiating mouth (vents).
3. **Power Connection:** Connect the machine to a dedicated 110V 60HZ grounded electrical outlet. Do not use extension cords or adapters.
4. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food, including the freezing cylinder, agitator, and transparent door, using mild soap and warm water. Rinse thoroughly and dry.
5. **Assembly:** Ensure the agitator is correctly installed in the freezing cylinder and the transparent door is securely fastened with the screw thread fixed knobs.

5. OPERATING INSTRUCTIONS

Follow these steps to produce hard ice cream using your Kolice machine.

Preparation:

1. **Prepare Raw Material:** Mix your ice cream base ingredients according to your recipe. Ensure the mixture is well-blended.
2. **Chill Mixture:** For best results, chill the raw ice cream mixture to approximately 15°C (59°F) or lower before pouring it into the machine. This helps in achieving optimal texture and freezing time.

Operation Steps:



Figure 5.1: Visual guide to the ice cream making process: 1. Prepare raw material, 2. Pour mixture and start machine, 3. Refrigeration completes, 4. Finish cooling raw materials into cold storage.

3. **Pour Mixture:** Open the inlet and carefully pour the chilled ice cream mixture into the freezing cylinder. Do not exceed the "MAX" fill line indicated on the transparent door.
4. **Start Machine:** Close the inlet. Press the "AUTO" button on the control panel to start the freezing and churning process. The machine will automatically churn and freeze the mixture. The LCD panel will display the remaining time or temperature.
5. **Monitor Process:** The transparent door allows you to monitor the ice cream consistency. The process typically takes around 15-20 minutes, depending on the mixture and desired hardness.
6. **Dispense Ice Cream:** Once the ice cream reaches the desired consistency, press the "STOP" button. Place a suitable container under the discharge outlet. Open the discharge outlet to release the finished hard ice cream.
7. **Post-Operation:** After dispensing, close the discharge outlet. If making multiple batches, you may proceed with the next batch after a short interval, or initiate the cleaning cycle.

Operational Video:

Your browser does not support the video tag.

Video 5.1: This video demonstrates the process of operating the Kolice Commercial Desktop Hard Ice Cream Machine, from pouring the mixture to dispensing the finished product.

6. MAINTENANCE AND CLEANING

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

1. Daily Cleaning:

- After each use, especially when changing flavors, remove any remaining ice cream from the cylinder.
- Pour warm water with a small amount of food-grade detergent into the cylinder.
- Press the "CLEAN" button to run the agitator for a few minutes.

- Drain the cleaning solution through the discharge outlet.
- Repeat with clean water to rinse thoroughly.
- Wipe down all exterior surfaces with a damp cloth.

2. Deep Cleaning (Weekly/As Needed):

- Unplug the machine.
- Disassemble the transparent door, agitator, and any other removable parts.
- Thoroughly wash these parts by hand with warm, soapy water. Use a brush for hard-to-reach areas.
- Rinse all parts completely and allow them to air dry or dry with a clean cloth.
- Inspect seals and gaskets for wear and tear. Replace if necessary.
- Reassemble all parts carefully, ensuring they are correctly seated.

3. **Condenser Cleaning:** Periodically clean the condenser fins (located behind the radiating mouth/vents) with a soft brush or vacuum cleaner to ensure efficient cooling. Ensure the machine is unplugged before performing this.

4. **Lubrication:** Consult the manufacturer for specific lubrication requirements for moving parts, if any.

7. TROUBLESHOOTING

Before contacting customer support, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord not plugged in; circuit breaker tripped.	Check power connection; ensure outlet is functional; reset circuit breaker.
Ice cream is too soft/not freezing.	Mixture not pre-chilled; freezing time too short; condenser dirty; ambient temperature too high.	Pre-chill mixture; increase freezing time; clean condenser; ensure proper ventilation.
Machine is noisy or vibrating excessively.	Machine not level; loose components; internal issue.	Ensure machine is on a level surface; check for loose parts; contact support if noise persists.
Mixture leaks from the door.	Door not properly sealed; worn gasket.	Ensure door is securely fastened; inspect and replace gasket if damaged.

If the problem persists after attempting these solutions, please contact Kolice customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Kolice
Model Number	ICM-12-1
Color	Stainless Steel
Material	Stainless Steel
Capacity (Freezing Cylinder)	4.5 Liters (1.19 Gallons)
Production Rate	Up to 4 Gal/Hour (15L/Hour)

Feature	Detail
Power	110V 60HZ, 1400W
Dimensions (L x W x H)	17.13" x 19.29" x 25.2" (435 x 490 x 650 mm)
Net Weight	110 lbs (50 kg)
Operation Mode	Automatic
Product Care Instructions	Hand Wash
Included Components	Compressor
UPC	749882563820

9. WARRANTY AND SUPPORT

The Kolice Commercial Desktop Hard Ice Cream Machine (Model ICM-12-1) comes with a **1-year warranty** on accessories, as indicated by the manufacturer. For specific warranty terms and conditions, please refer to the documentation provided with your purchase or contact Kolice customer service directly.

For technical assistance, replacement parts, or any inquiries regarding your machine, please contact Kolice customer support. You can often find contact information on the manufacturer's website or through your point of purchase.

Manufacturer: Kolice Refrigeration Equipment Manufacturer

ASK A QUESTION ABOUT THIS MANUAL

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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

