

GSEICE ST16E

GSEICE Ice Cream Maker Machine User Manual

Model: ST16E | Brand: GSEICE

1. PRODUCT OVERVIEW

The GSEICE ST16E is a high-efficiency soft serve ice cream machine designed for both home and light commercial use. Featuring a 5-inch LED screen, pre-cooling function, and patented double puffing technology, it delivers smooth, creamy ice cream with enhanced flavor and material utilization. Its compact design and user-friendly controls make it an ideal choice for various settings.



Figure 1: The GSEICE ST16E Soft Serve Ice Cream Machine.

Key Features:

- **High Efficiency & Output:** Equipped with a 1.58-gallon tank and 0.42-gallon freezer tank, capable of producing up to 4.2 gallons per hour. First molding takes approximately 10 minutes.
- **Double Puffing Technology:** Improves puffing rate by 35%-45%, enhancing taste and optimizing raw material usage.
- **5-inch LED Screen:** Intuitive interface for easy control of freezing, hardness adjustment, defrosting, and cleaning functions.
- **Pre-Cooling & Fresh-Keeping:** Saves energy and maintains product freshness.
- **User-Friendly & Easy to Clean:** Features a one-touch automatic wash cycle for simplified maintenance.
- **Durable Construction:** Built with high-quality materials for continuous use.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the machine to prevent injury or damage.

- Always connect the machine to a grounded power outlet with the correct voltage (120V/60Hz).
- Do not operate the machine with a damaged power cord or plug.
- Keep hands and foreign objects away from moving parts during operation.
- Ensure proper ventilation around the machine to prevent overheating.
- Do not immerse the machine in water or other liquids.
- Unplug the machine before cleaning or performing any maintenance.
- Keep out of reach of children.
- Operate the machine within the recommended working temperature range of 41°F to 91.4°F.

3. SETUP

Follow these steps for initial setup of your ice cream machine:

1. **Unboxing:** Carefully remove the machine and all accessories from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the machine on a stable, level surface. Ensure adequate clearance around the machine for ventilation. The compact design allows it to fit easily in various kitchen or party settings.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the 'Maintenance' section for detailed cleaning instructions.
4. **Assemble Components:** Attach the dispensing handle and drip tray. Ensure all seals and O-rings are correctly seated.
5. **Power Connection:** Plug the machine into a suitable grounded electrical outlet.



Figure 2: Included accessories and parts for the ice cream machine.

4. OPERATING INSTRUCTIONS

Operating your GSEICE ice cream machine is straightforward with its intuitive 5-inch LED screen and one-touch functions.



Figure 3: The 5-inch LED screen provides easy access to all machine functions.

Control Panel Functions:

- **WASH:** Initiates the automatic cleaning cycle.
- **FREEZE:** Starts the freezing process for ice cream production.
- **STOP:** Halts the current operation.
- **SET:** Used to adjust settings such as hardness.
- **HARD/SOFT:** Adjusts the desired hardness of the soft serve.
- **UNFREEZE:** Activates the defrosting function to thaw frozen ice cream for easier serving or cleaning.



Figure 4: Visual representation of screen functions including One-Touch Freeze and Hardness Adjustment.



Figure 5: The One-touch Thaw Function simplifies cleaning and serving.

Ice Cream Production Steps:

1. **Prepare Mix:** Prepare your ice cream or soft serve mix according to your recipe. The machine has a 1.58-gallon tank capacity.
2. **Add Raw Material:** Pour the prepared mix into the top hopper of the machine.



Figure 6: Steps for adding raw material and inserting the puff rod.

3. **Insert Puff Rod:** Ensure the air-pressurized puffing stick (puff rod) is correctly inserted into the mix. This activates the double puffing technology for improved texture and yield.

Double Puffing Technology

Enhances taste and improves raw material utilization



Figure 7: Diagram illustrating the double puffing technology within the machine.

4. **Start Freezing:** Press the 'FREEZE' button on the control panel. The machine will begin the freezing process. The first batch typically takes about 10 minutes, with subsequent batches ready in 4-6 minutes.
5. **Monitor Progress:** The 5-inch LED screen displays real-time information, including temperature, hardness, and production status. You can adjust the hardness using the 'HARD' or 'SOFT' buttons.
6. **Dispense Ice Cream:** Once the ice cream reaches the desired consistency, pull down the dispensing handle to serve.



Figure 8: Steps for dispensing the finished ice cream product.

Video Demonstration (Customer-Provided):

While no official seller videos are available, the following customer-provided video demonstrates the dispensing process of the ice cream machine. Please note that this video is not produced by GSEICE and may not represent all features or recommended procedures.

Video 1: A customer demonstrating the dispensing of soft serve ice cream from the machine.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your ice cream machine. The machine features an automatic cleaning function.

Automatic Wash Cycle:

1. **Empty Tank:** Ensure the mix tank is empty. If there's remaining ice cream, use the 'UNFREEZE' function to soften it for easier removal.
2. **Add Water:** Pour clean water into the mix tank.



Figure 9: Steps for initiating the automatic cleaning cycle by adding water and pressing the wash button.

3. **Press WASH:** Press the 'WASH' button on the control panel. The machine will agitate the water to clean the internal components.



Figure 10: The one-touch cleaning button simplifies the cleaning process.

4. **Drain Water:** Once the cycle is complete, drain the dirty water through the dispensing nozzle. Repeat if necessary.

Deep Cleaning:

For thorough cleaning, especially after prolonged use or before storage:

- Unplug the machine.
- Disassemble the dispensing handle, cylinder, and any removable parts according to the user guide (PDF document available).
- Wash all disassembled parts with warm, soapy water and a soft brush. Rinse thoroughly.
- Pay special attention to O-rings and seals, ensuring they are clean and free of residue. Replace if worn or damaged.
- Allow all parts to air dry completely before reassembling.
- Wipe down the exterior of the machine with a damp cloth.

6. TROUBLESHOOTING

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

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.
Ice cream is too soft or too hard.	Hardness setting incorrect; mix temperature too high/low.	Adjust the hardness setting on the control panel. Ensure mix is properly chilled before adding.
Machine is noisy during operation.	Normal operation sound; loose components.	Some operational noise is normal. Check for any loose parts or ensure the machine is on a stable surface. The machine features worm gear reduction for lower noise levels.
Ice cream not dispensing smoothly.	Mix too thick; dispensing mechanism clogged; O-rings worn.	Ensure mix consistency is appropriate. Perform a cleaning cycle. Inspect and replace O-rings if necessary (as mentioned in customer reviews). Use the 'UNFREEZE' function if ice cream is too frozen.
Error message on screen.	Specific system error.	Refer to the detailed user guide (PDF) for specific error code meanings and solutions. If the issue persists, contact customer support.

7. SPECIFICATIONS



Feature	Detail
Brand	GSEICE
Model Number	ST16E
Color	White
Capacity (Mix Tank)	1.58 Gallons (6 Liters)
Capacity (Freezer Tank)	0.42 Gallons
Output	Up to 4.2 Gallons/Hour
Power Supply	120V/60Hz
Special Feature	Automatic Clean, Double Puffing Technology, Pre-Cooling
Material	Metal (304 Stainless Steel for tank)
Product Dimensions (L x W x H)	21.8" x 8.26" x 29"
Item Weight	86 Pounds
Operation Mode	Automatic
Recommended Use	Residential, Party, School, Business
Working Temperature Range	41°F ~ 91.4°F (5°C ~ 33°C)
UPC	643556150524

8. WARRANTY AND SUPPORT

GSEICE is committed to providing quality products and customer satisfaction. For any questions, technical assistance, or warranty inquiries, please contact GSEICE customer support. While specific warranty details are not provided in this document, please refer to your purchase documentation or contact the seller for information regarding your product's warranty period.

You can also find additional information and a PDF version of the Instructions for Use via the following link: [GSEICE Ice Cream Maker IFU \(PDF\)](#)

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 <p>GSEICE</p> <p>PLEASE REFER TO THE USER MANUAL (GSEICE) BEFORE USE COMMERCIAL ICE MACHINE GSEICE COMMERCIAL ICE MACHINE (GSEICE) USER MANUAL MODEL: GSEICE-1000 PHONE: +86 19928402783 EMAIL: service@gseice.com WEBSITE: www.gseice.com</p>	<p>GSEICE Commercial Ice Machine User Manual</p> <p>This manual provides important safety instructions, parts descriptions, operation guidelines, maintenance procedures, and troubleshooting tips for GSEICE Commercial Ice Machines.</p>
<p>SLUSHY MACHINE INSTRUCTIONS</p> <p>MATERIAL PROPORTION</p> <p>Sugar content should be more than 13% Alcohol content is less than 14%</p> <p>precautionary note</p> <ul style="list-style-type: none"> ❶ No direct pouring of water and syrups ❷ Mix the ingredients well and then pour into the tank <p>Step 1: Press the "ON" button</p> <p>Step 2: Turn on the mixing button</p> <p>Step 3: Select the mode you need</p> <p>Alcohol slushy: Press and hold the mixing button for 3 seconds and will be prompted to "Mix". Turn on the slush button.</p> <p>Adult: Turn on the Slush mode.</p> <p>Frozen: Slushy Turn on the Slush mode.</p> <p>Ambient Temperature: Please Use it at 50-65°F</p> <p>Customer Support Team: Email: service@gseice.com WhatsApp: +86 19928402783 Phone: +86 19928402783</p>	<p>GSEICE Slushy Machine Instructions</p> <p>Step-by-step guide for operating the GSEICE Slushy Machine, including material proportions, precautionary notes, and mode selection for slush and frozen drinks.</p>
 <p>PIONEERING HEXACOPTER</p> <p>The new generation H520E Hexacopter is specially designed for professional applications. It has a robust and versatile design, which can be used for a wide range of professional applications. The H520E Hexacopter is a professional-grade drone that is designed for professional applications. It has a robust and versatile design, which can be used for a wide range of professional applications. The H520E Hexacopter is a professional-grade drone that is designed for professional applications. It has a robust and versatile design, which can be used for a wide range of professional applications.</p> <p>SECURITY CONCEPT</p> <p>The H520E Hexacopter is designed with a security concept that ensures the safety of the drone and the data it collects. It has a robust and versatile design, which can be used for a wide range of professional applications. The H520E Hexacopter is a professional-grade drone that is designed for professional applications. It has a robust and versatile design, which can be used for a wide range of professional applications.</p>	<p>Yuneec H520E Hexacopter: Professional Commercial Drone System</p> <p>Discover the Yuneec H520E Hexacopter, a robust and versatile commercial drone platform designed for professional applications including SAR, inspection, law enforcement, and surveying. Features advanced flight control, secure data handling, and interchangeable payloads.</p>