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› [Commercial Ice Cream Maker Machine, 10 Inch LCD Touch Screen Dual System Independent Operation, 6.8 to 8.4 Gal/H Soft Serve Ice Cream Machine With Pre-cooling Frequency Conversion 10-INCH\(PRECOOLING\)](#)

GSEICE 10-INCH(PRECOOLING)

GSEICE Commercial Ice Cream Maker Machine User Manual

Model: 10-INCH(PRECOOLING)

INTRODUCTION

This user manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your GSEICE Commercial Ice Cream Maker Machine. Please read this manual thoroughly before operating the machine to ensure proper usage and longevity of the product.

SAFETY INFORMATION

For detailed safety guidelines and warnings, please refer to the official Safety Information PDF document provided by the manufacturer. It is crucial to understand all safety precautions before operating this commercial appliance.

[Download Safety Information \(PDF\)](#)

PRODUCT OVERVIEW

The GSEICE Commercial Ice Cream Maker Machine is designed for efficient production of soft-serve ice cream, offering dual independent operating systems and a user-friendly 10-inch LCD touch screen. It features a robust stainless steel construction and advanced frequency conversion technology for energy efficiency and quiet operation.



Overall view of the GSEICE Commercial Ice Cream Maker Machine, showcasing its compact design and three dispensing handles.

1+1 SYSTEM

Each system individually controls the hopper and freezing cylinder



Illustration of the 1+1 dual independent operating system, highlighting separate control for each hopper and freezing cylinder.



Diagram illustrating the frequency conversion technology, which contributes to motor protection, speed control, energy saving, and noise reduction.



Close-up view of the machine's detailed features, including the ergonomic handle, concave panel, and load-bearing drip tray.

Key Components:

- **10-inch LCD Touch Screen:** For intuitive control and monitoring of machine operations.
- **Dual Mixing Hoppers (6 L each):** Made of SUS304 stainless steel for holding ice cream liquid.
- **Freezing Cylinders (1.2 L each):** Where the ice cream mixture is frozen.
- **Stainless Steel Handles:** Ergonomically designed for dispensing.
- **Drip Tray:** Detachable for easy cleaning.
- **Cooling Vents:** Located on both sides for efficient heat dissipation.

SETUP

Before initial use, ensure the machine is placed on a stable, level surface with adequate ventilation. Connect the machine to a suitable power outlet as per electrical requirements. It is recommended to clean the machine thoroughly before its first operation.

Initial Cleaning Procedure:

1. Ensure the machine is unplugged from the power source.
2. Disassemble removable parts such as the dispensing handles and drip tray. Wash them with warm, soapy water.

3. Clean the hoppers and freezing cylinders with a mild detergent solution.
4. Rinse all parts thoroughly with clean water.
5. Allow all components to air dry completely before reassembly.

OPERATING INSTRUCTIONS

Follow these steps for preparing and dispensing soft-serve ice cream. The machine features a dual system, allowing independent operation of each side.

Preparation and Operation Cycle:

1. Self-Cleaning Cycle:

- Add clean water to the hoppers.
- On the 10-inch LCD touch screen, press the "Cleaning" button. The machine will agitate the water for a short cycle.
- Release all the clean water through the dispensing handles into a container.
- Repeat this process until the water runs clear.

2. Add Ice Cream Liquid:

- Pour the prepared ice cream mixture into the stainless steel hoppers. Ensure the liquid level is within the marked limits.
- Install the puffing rods into the hoppers if using the puffing function.

3. Initiate Refrigeration:

- On the LCD touch screen, select "Refrigeration" for the desired system(s).
- Monitor the "shaping ratio" displayed on the screen. When the ratio reaches approximately 99%, the ice cream is ready for dispensing.
- If the ratio remains at 99% for an extended period, press the restart button to refresh the cycle.

4. Dispensing Ice Cream:

- Place an ice cream cone or cup under the dispensing handle.
- Pull down the handle to dispense the soft-serve ice cream.
- Release the handle to stop dispensing.

5. Pre-cooling Function:

- The machine features an adjustable pre-cooling temperature. This function allows you to keep the raw materials in the hopper overnight at a low temperature, ensuring freshness and readiness for the next day's operation.

Operational Video Guide:

Watch this official video for a visual demonstration of the cleaning and ice cream making process.

Your browser does not support the video tag.

Official GSEICE video demonstrating the cleaning and ice cream preparation steps for the soft-serve machine.

MAINTENANCE

Regular maintenance is essential to ensure the longevity and hygienic operation of your ice cream machine.

Daily Cleaning:

- Perform the self-cleaning cycle as described in the "Operating Instructions" section at the end of each day's use.
- Remove and clean the dispensing handles, drip tray, and any other removable parts with warm, soapy water. Rinse and dry thoroughly.
- Wipe down the exterior of the machine with a damp cloth.

Periodic Maintenance:

- **Lubrication:** Periodically lubricate moving parts and seals as recommended by the manufacturer to prevent wear and tear.
- **Seal Replacement:** Inspect all O-rings and seals for signs of wear or damage. Replace them as needed to prevent leaks and maintain proper machine function.
- **Air Filter Cleaning:** Check and clean the air filters regularly to ensure proper airflow and cooling efficiency.

Note: For detailed instructions on disassembly and reassembly for deep cleaning or part replacement, consult the full safety information PDF or contact customer support.

TROUBLESHOOTING

This section addresses common issues you might encounter with your ice cream machine. For more complex problems, please contact customer support.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; tripped circuit breaker.	Check power connection; reset circuit breaker. Ensure dedicated power circuit is used.
Ice cream is too soft or not freezing.	Incorrect mixture consistency; insufficient refrigeration time; low refrigerant.	Adjust mixture recipe; allow more time for freezing; contact service for refrigerant check.
Machine is noisy.	Loose components; motor issues.	Check for loose parts and tighten; if noise persists, contact customer support. The worm gear reducer is designed for quiet operation (down to 68 decibels).
Leaking from dispensing handles.	Worn or improperly installed seals/O-rings.	Inspect and replace damaged seals; ensure proper installation of all components.
LCD screen unresponsive or displaying errors.	Software glitch; internal component issue.	Try restarting the machine. If the problem persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	GSEICE
Model Name	ST32 (10-INCH(PRECOOLING))
Capacity	6.8-8.4 Gal/H (26-32 L/H) Yield; Dual 6 L (1.6 Gal) Hoppers; 1.2 L (0.3 Gal) Freezing Cylinders

Feature	Detail
Product Dimensions	27.5"L x 15.6"W x 28.5"H (70x39.6x72.3 cm)
Item Weight	293 Pounds
Material	Stainless Steel
Operation Mode	Automatic
Refrigerant	R290 (fluorine-free)
Noise Level	Down to 68 decibels
Control Panel	10-inch LCD Touch Screen
Flavors	2 unique and 1 combined flavor

FREQUENCY CONVERSION

- PROTECT MOTOR
- CONTROL BEATER SPEED

- SAVE ELECTRICITY
- REDUCE NOISE

OTHERS:

GSEICE:

Detailed dimensions of the ice cream machine for placement and installation planning.

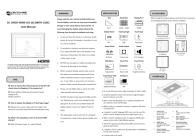


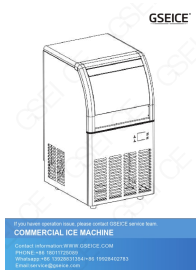
WARRANTY AND SUPPORT

GSEICE is committed to providing high-quality products and excellent customer service. For any inquiries regarding warranty coverage, technical support, or replacement parts, please contact GSEICE customer service directly. Based on customer reviews, GSEICE offers responsive customer support, including assistance with parts and operational guidance.

Note: The password for the dual system is **121015**.
For general inquiries or to explore other products, visit the official GSEICE store:
[GSEICE Official Store](#)

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Related Documents - 10-INCH(PRECOOLING)

	<p>Waveshare 10.1-inch HDMI LCD (G) User Manual: Setup, Specs, and Connections</p> <p>Explore the Waveshare 10.1-inch HDMI LCD (G) with Case. This user manual covers essential specifications, safety warnings, connection guides for Raspberry Pi, Jetson Nano, and PCs, and answers common questions.</p>
	<p>Ultimate Ninja CREAMi Deluxe Recipe Book: Over 200 Alcohol-Free Frozen Treat Ideas</p> <p>Discover over 200 creative, alcohol-free recipes for ice cream, sorbet, frozen yogurt, milkshakes, and more with the Ninja CREAMi Deluxe. This guide provides easy-to-follow instructions and tips for making delicious frozen desserts at home.</p>
	<p>InnoLux AT043TN13 V.10 LCD Module Specification</p> <p>This document provides detailed specifications for the InnoLux AT043TN13 V.10 LCD module, covering general, operational, timing, optical, mechanical, and reliability characteristics, along with handling precautions.</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>



[Pyle PL2DN105 10.1-inch Touch Screen TFT/LCD Monitor User Manual](#)

User manual for the Pyle PL2DN105, a 10.1-inch touch screen TFT/LCD monitor with Double Din MP5 player, swivel screen, phone link, and backup camera functionality. Includes installation, operation, and troubleshooting guides.

User Manual of Product 1:
Silonn Ice Machine Capabilities: 30 Cycles Ready in 10 Min. 200% in 24hrs. Self-Cleaning Ice Machine with Ice Storage and Chilling. 2 Sizes of Batches for Ice Machine. Other Bar Party.

User Manual of Product 2:
Instant Vortex Plus 10-Quart Air Fryer: From the Makers of InstantPot, 7-in-1 Functions, with SmartCook Technology. App with over 100 Recipes. Stainless Steel.

[Instant Vortex Plus Air Fryer Oven and Silonn Ice Maker User Manuals](#)

This document contains user manuals for two distinct kitchen appliances: the Silonn Portable Automatic Ice Maker (models SLIMOIS/SLIM01R/SLIM01G1) and the Instant Vortex Plus 10-Quart Air Fryer Oven. It provides comprehensive guidance on operation, safety, cleaning, specifications, and troubleshooting for both products.