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 - › Kolice Commercial Countertop Hard Ice Cream Machine KO-ICMCT User Manual

Kolice KO-ICMCT

Kolice Commercial Countertop Hard Ice Cream Machine

Model: KO-ICMCT

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1. INTRODUCTION

Thank you for choosing the Kolice Commercial Countertop Hard Ice Cream Machine, Model KO-ICMCT. This machine is designed for commercial use in various settings such as restaurants, cafes, food trucks, and bakeries, enabling efficient production of hard ice cream, Italian water ice, and fresh fruit snacks. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before initial use and retain it for future reference.

APPLICABLE PLACE

Coffee shop, western restaurant, Internet cafe, cake shop, billiard hall, barber shop, restaurant chain, small cold drink shop, hotel and so on.



DELICATE

It's nice and delicious
to make you cool for a summer.

Figure 1.1: Front-side view of the Kolice Commercial Countertop Hard Ice Cream Machine.

2. SAFETY INFORMATION

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

- Read all instructions before operating the machine.
- Ensure the machine is connected to a grounded 110V, 60Hz power outlet with appropriate circuit protection.
- Do not operate the machine with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep hands and utensils out of the mixing chamber during operation to avoid injury.
- Always unplug the machine before cleaning, maintenance, or when not in use.
- Do not immerse the machine in water or other liquids.
- Use only food-grade ingredients and ensure all parts that come into contact with food are clean and sanitized.
- This appliance is intended for commercial use only.

3. SETUP

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

3.1 Unpacking

- Carefully remove the machine from its plywood case packaging.
- Inspect the machine for any signs of damage during transit. Report any damage to the carrier immediately.
- Remove all packing materials, including any protective films or tapes.

3.2 Placement

- Place the machine on a stable, level, and sturdy countertop capable of supporting its weight (approximately 112 lbs / 51 kg).
- Ensure adequate ventilation around the machine. Do not block the air vents on the sides.
- Keep the machine away from direct sunlight, heat sources, and excessive moisture.

3.3 Initial Cleaning

- Before first use, clean all parts that will come into contact with food.
- Refer to the "Maintenance" section for detailed cleaning instructions.

3.4 Power Connection

- Connect the machine to a standard 110V, 60Hz electrical outlet using the provided US plug.
- Ensure the electrical circuit can handle the machine's 1000W power requirement.

4. OPERATING INSTRUCTIONS

This section details the steps for making hard ice cream or gelato with your Kolice machine.

4.1 Preparing the Mix

- Prepare your desired ice cream or gelato mix according to your recipe. Ensure the mix is chilled before adding it to the machine for best results.

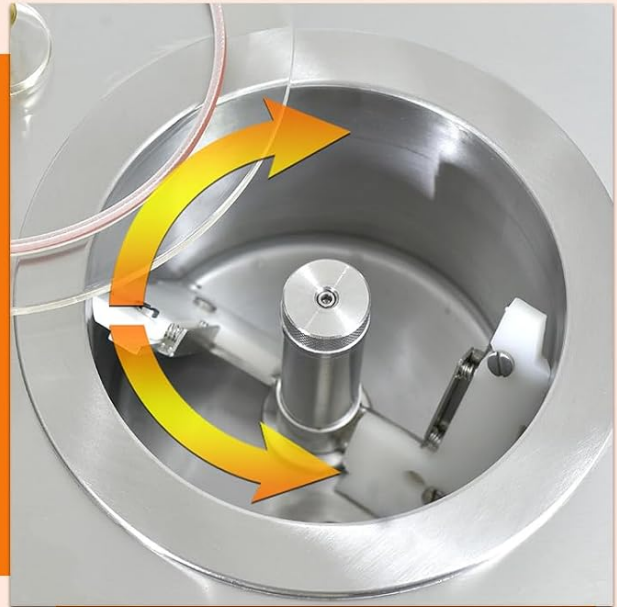
4.2 Loading the Machine

1. Open the transparent top cover of the mixing chamber.
2. Pour the prepared liquid mix into the 5.8L capacity cylinder.
3. Securely close the transparent top cover.

Intelligent two-way Rotary Mixing

The ingredients are finely stirred, quick and easy discharge

Physical rotation system,
Mix the ingredients more evenly,
It tastes better



Humanized reverse spin,
Quick and easy discharge ,
Less material left in
mixing tank



Figure 4.1: Top view of the mixing chamber with liquid mix.

4.3 Starting the Freezing Process

1. Locate the touch control panel on the front of the machine.
2. Press the appropriate button for one-key automatic operation. The machine will begin the freezing and mixing cycle.
3. The smart temperature control and timer will manage the process, which typically takes 18-25 minutes per batch.

Built with heart It's very human



High-capacity agitator cylinder

Stainless steel agitator shaft, agitator cylinder
Easy to disassemble, easy to clean

Transparent acrylic lid

Mixing process visible, easy to open and close



Make fancy fruit ice cream

In the mixing process can be added fruit and nuts, jam, broken biscuits, chocolate beans and other flavors, make a variety of tricks

Figure 4.2: The agitator mixes the ingredients under the transparent lid. Additional ingredients can be added during this stage.

4.4 Adding Ingredients During Operation

The transparent top cover allows for adding ingredients during the mixing process:

- Carefully open the transparent lid while the machine is running.
- Add fresh fruits, nuts, jam, chocolate beans, or other desired inclusions.
- Close the lid securely to continue mixing.

4.5 Dispensing the Product

Once the cycle is complete, the hard ice cream can be dispensed using one of two methods:

- **Automatic Dispensing:** Use the front dispensing mechanism to release the finished product into a container.
- **Manual Dispensing:** Open the top cover and scoop the ice cream directly from the mixing chamber.



Figure 4.3: Hard ice cream being dispensed into a container.



Figure 4.4: Close-up of the dispensing mechanism.

4.6 Operational Video Guide

Your browser does not support the video tag.

Video 4.1: This video demonstrates the process of adding the ice cream mix, initiating the churning cycle, and dispensing the finished hard ice cream from the Kolice machine.

5. MAINTENANCE

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

5.1 Daily Cleaning

- After each use, ensure the machine is unplugged.
- The machine features an auto-washing function. Follow the instructions on the control panel to initiate this cycle.
- For manual cleaning, disassemble the agitator shaft and cylinder parts. These are designed for easy disassembly and

cleaning.

- Wash all removable parts with warm, soapy water and rinse thoroughly. Sanitize as per local health regulations.
- Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the machine in water.
- Ensure all parts are completely dry before reassembling or storing the machine.

5.2 Periodic Checks

- Regularly check the power cord for any signs of damage.
- Ensure all seals and gaskets are intact and free from wear. Replace if necessary.
- Keep the air vents clear of dust and debris to ensure proper cooling and prevent overheating.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord damaged; Circuit breaker tripped	Check power connection; Inspect power cord; Reset circuit breaker
Ice cream is too soft/not freezing	Mix not chilled; Insufficient freezing time; Ambient temperature too high; Refrigerant issue	Ensure mix is pre-chilled; Increase freezing time; Operate in a cooler environment; Contact service for refrigerant check
Machine is unusually noisy	Loose components; Motor issue; Insufficient lubrication	Check for loose parts; Contact service for motor inspection or lubrication
Dispensing mechanism clogged	Product buildup; Large inclusions	Clean dispensing mechanism thoroughly; Ensure inclusions are appropriately sized
Error code displayed	Specific internal fault	Refer to the machine's display for specific error code meaning (if available) or contact customer support.

If you encounter problems not listed here or if solutions do not resolve the issue, please contact Kolice customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	Kolice
Model Number	KO-ICMCT
Color	Stainless Steel
Capacity	5.5 Gallons (20 Liters/hour production)
Cylinder Capacity	5.8 Liters
Power	1000W

Feature	Detail
Voltage/Frequency	110V, 60Hz
Operation Mode	Automatic
Material	Food-grade Stainless Steel
Dimensions (L x W x H)	22.83" x 20.28" x 18.9" (58cm x 51.5cm x 48cm)
Net Weight	112 lbs (51 kg)
Certifications	ETL Certified
Included Components	User Manual

8. WARRANTY & SUPPORT

Kolice provides protection plans for this product. For specific warranty details, including coverage duration and terms, please refer to your purchase documentation or contact Kolice customer service directly. Protection plans are available for 3-year and 4-year durations.

Customer Support

For technical assistance, parts, or service inquiries, please contact Kolice customer support. Have your model number (KO-ICMCT) and purchase date ready when contacting support. Visit the Kolice Store for more information: [Kolice Store on Amazon](#)

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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.

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