Acekool YKF-8230T

Acekool Commercial Ice Cream Machine User Manual
Model: YKF-8230T

1. PRODUCT OVERVIEW

The Acekool Commercial Ice Cream Machine (Model YKF-8230T) is a countertop soft serve ice cream maker designed for commercial use in restaurants, bars, and cafes. It features a 2+1 mixed flavor system, allowing for two distinct flavors and one combined flavor. The machine is equipped with an intelligent LED display for easy operation and various automated functions.

Figure 1.1: Overview of the Acekool Commercial Ice Cream Machine and included accessories.

Key Features:

- **2+1 Mixed Flavors:** Produces two individual flavors and one mixed flavor from two 1.8-gallon capacity cooling

bars.

- **High Production Capacity:** Capable of producing 5.8-8 gallons per hour, or approximately 200 ice creams per hour under optimal conditions.
- **Smart LED Display:** Offers one-button controls for auto counting, cleaning, freezing, and adjusting ice cream hardness.
- **Built-in Puffing Technology:** Enhances the appearance and texture of the soft serve.
- **Durable Construction:** Made from stainless steel for longevity and hygiene.
- **User-Friendly Design:** Features an ergonomic handle for dispensing, increased cooling mesh for heat dissipation, and a removable drip tray for easy cleaning.

2. SAFETY INSTRUCTIONS

Adhering to safety guidelines is crucial for the proper and safe operation of your Acekool Commercial Ice Cream Machine. Please read all instructions before use.

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (220V/50HZ as per specifications). Do not operate with damaged cords or plugs. Keep electrical components dry.
- **Placement:** Place the machine on a stable, level surface. Ensure adequate ventilation around the machine, especially near the cooling vents, to prevent overheating. Maintain a minimum of 6 inches clearance from walls or other equipment.
- **Food Safety:** Always use fresh, high-quality ingredients. Clean all parts that come into contact with food thoroughly before first use and after each use to prevent bacterial growth. Follow recommended proportions for ice cream mix to ensure proper consistency and safety.
- **Operation:** Do not insert hands or foreign objects into the machine while it is operating. Keep children and unauthorized personnel away from the machine during operation.
- **Maintenance:** Disconnect the power supply before performing any cleaning or maintenance. Only use recommended cleaning agents and methods.
- **Emergency:** In case of malfunction, unusual noise, or smoke, immediately turn off the machine and unplug it from the power source. Contact customer support for assistance.

3. SETUP AND INITIAL USE

Follow these steps for the initial setup of your ice cream machine.

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging for future transport or storage.
2. **Placement:** Position the machine on a sturdy, level countertop. Ensure there is sufficient space around the cooling vents for proper airflow.
3. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with the ice cream mix. This includes the hoppers, dispensing nozzles, and internal components. Refer to the "Maintenance" section for detailed cleaning instructions.
4. **Power Connection:** Connect the power cord to a suitable grounded electrical outlet. Ensure the machine's power switch is in the "ON" position before plugging in.

5. **Prepare Mix:** Prepare your ice cream or yogurt mix according to the manufacturer's instructions. For optimal results, it is recommended to mix 1kg of ice cream toppings with 2.5-3kg of water.

6. **Fill Hoppers:** Pour the prepared mix into the two separate hoppers. Each hopper has a capacity of 1.8 gallons (approximately 7 liters).

4. OPERATING INSTRUCTIONS

Operating the Acekool ice cream machine is straightforward with its intelligent control panel.

Figure 4.1: Intelligent LED Touch Screen Control Panel.

1. **Power On:** Flip the main power switch to the "ON" position. The LED display will illuminate.

2. **Start Freezing:** Press the "Freezing" or "Auto" button on the control panel to initiate the freezing process. The

machine will begin to cool and churn the mix.

3. **Adjust Hardness:** Use the "Set" button and corresponding controls on the LED display to adjust the desired hardness of the ice cream.

4. **Dispensing Ice Cream:** Once the ice cream reaches the desired consistency (indicated on the display), place a cone or cup under the dispensing nozzle. Pull down the ergonomic handle to dispense the soft serve. There are three handles: two for individual flavors and one for a mixed flavor.

5. **Puffing Technology:** The machine features built-in puffing technology to make the ice cream appear more attractive and fluffy. This process is automatic during dispensing.

6. **Auto Counting:** The machine automatically counts the number of ice cream servings dispensed.

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Video 4.1: Demonstration of the Acekool Commercial Ice Cream Machine in operation, showing the dispensing of soft serve ice cream into cones.

Figure 4.2: Visual representation of ice cream appearance with and without built-in puffing technology.

5. MAINTENANCE AND CLEANING

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

Daily Cleaning (Auto Clean Function):

1. **Drain Remaining Mix:** After operation, drain any remaining ice cream mix from the hoppers.

2. **Initiate Auto Clean:** Pour warm water into the hoppers. Press the "Clean" button on the control panel. The machine will run a cleaning cycle for 3-5 minutes.
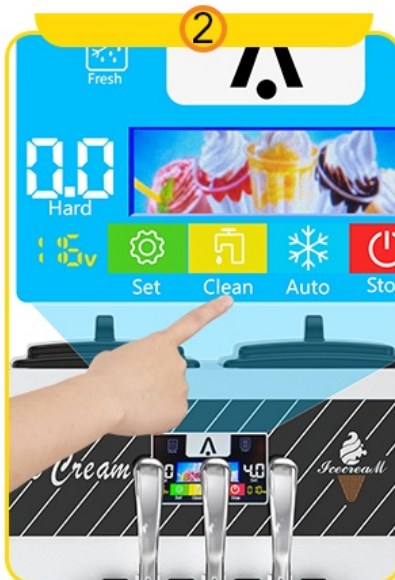
3. **Drain Water:** Drain the cleaning water from the machine.

4. **Repeat:** Repeat the auto-clean process 2-3 times until the drained water is clear.

Guidance of Cleaning

Pour warm water into the hopper

Press the cleaning button, wait for 3-5minutes
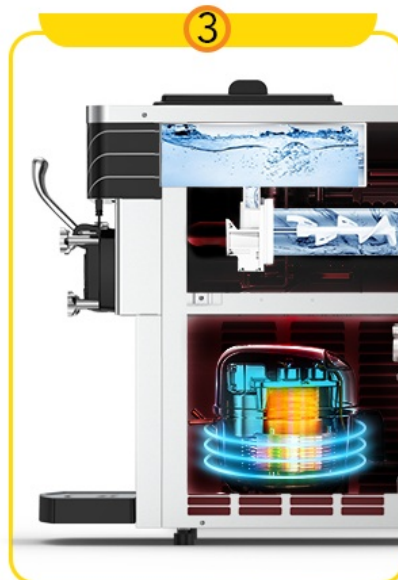
Drain the water,Repeat the above steps 2 times

Figure 5.1: Guidance for using the Auto Clean function.

Thorough Cleaning (Weekly/As Needed):

- **Disassemble:** Power off and unplug the machine. Carefully disassemble the dispensing nozzles, handles, and any other removable parts that come into contact with the mix.
- **Hand Wash:** Hand wash all disassembled parts with warm, soapy water. Use a soft brush to remove any residue. Rinse thoroughly.
- **Clean Hoppers and Drip Tray:** Wipe down the inside of the hoppers and the removable drip tray with a damp cloth and mild detergent. Rinse and dry.
- **Sanitize:** Use a food-grade sanitizer on all food-contact surfaces as per sanitizer instructions.
- **Dry and Reassemble:** Ensure all parts are completely dry before reassembling the machine.

Note: The product care instructions specify "Hand Wash" for components. Do not place machine parts in a dishwasher unless explicitly stated by the manufacturer.

6. TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your ice cream machine.

Problem	Possible Cause	Solution
Machine does not power on.	No power supply; power cord loose; main switch off.	Check power outlet; ensure cord is securely plugged in; turn main power switch to "ON".

Problem	Possible Cause	Solution
Ice cream is too soft or too hard.	Incorrect hardness setting; mix consistency incorrect; ambient temperature too high.	Adjust hardness setting via LED display; ensure mix proportions are correct; operate in recommended ambient temperature (40-104°F).
Machine not dispensing.	Hoppers empty; dispensing mechanism clogged; machine not in dispense mode.	Refill hoppers; clean dispensing nozzles and internal parts; ensure freezing cycle is complete.
Unusual noise during operation.	Loose parts; motor issue; insufficient lubrication.	Power off and inspect for loose components. If noise persists, contact customer support.
Ice cream not fluffy (Puffing Technology).	Mix consistency; internal air pump issue.	Verify mix proportions. If issue persists, contact customer support.

If you encounter a problem not listed here or if the suggested solutions do not resolve the issue, please contact Acekool customer support.

7. PRODUCT SPECIFICATIONS

Detailed technical specifications for the Acekool Commercial Ice Cream Machine.

Peoduct Specifications

Voltage	Input Power	Hopper Capacity	Hourly Yield
220V/50HZ	2450W	2*7L	22-30L

Figure 7.1: Product Dimensions and Key Specifications.

Specification	Detail
Brand	Acekool
Model Name	YKF (YKF-8230T)
Color	Silver
Material	Stainless Steel
Operation Mode	Automatic
Special Features	Keep Cool Function, Digital Display, Automatic Clean, Low Noise, Built-In Compressor
Included Components	Soft Serve Ice Cream Machine
Hopper Capacity	2 x 1.8 Gallons (2 x 7 Liters)

Specification	Detail
Hourly Yield	5.8-8 Gallons/Hour (22-30 Liters/Hour)
Input Power	2450W
Voltage	220V/50HZ
Product Dimensions (L x W x H)	Approx. 32.48 x 21.25 x 32.67 inches (825 x 540 x 830 mm)
Item Weight	241 pounds
UPC	198290394678
Recommended Uses	Cafe, Dessert shops, Coffee Shop

8. WARRANTY AND SUPPORT

Acekool is committed to providing high-quality products and customer satisfaction.

For warranty information, please refer to the documentation included with your purchase or visit the official Acekool website. Standard warranty terms typically cover manufacturing defects for a specified period from the date of purchase.

If you require technical assistance, have questions about operation, or need to report an issue, please contact Acekool Customer Support. Have your model number (YKF-8230T) and purchase details ready when contacting support.

You can often find support contact information on the Acekool brand store page or through the retailer where you purchased the product.