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Agrestem 2200W Stainless Steel

Agrestem Commercial Soft Serve Ice Cream Machine User Manual

Model: 2200W Stainless Steel (YKF-8216)
Brand: Agrestem

1. Important Safety Precautions

Please read this instruction manual carefully before operating the Agrestem Commercial Soft Serve Ice Cream Machine to ensure safe and proper use. Failure to follow these guidelines may result in injury or damage to the machine.

- When transporting or moving the ice cream machine, ensure the tilting angle does not exceed 45 degrees.
- After transportation, allow the machine to rest for at least 4 hours before initial use. This allows refrigerants and oils to settle.
- Do not activate the automatic key when the stirring shaft is in an empty cylinder or when there is only water in the cylinder. This can cause damage.
- Operate the machine within an ambient temperature range of 5-40°C. The material feeding temperature should be between 2-35°C. Note that material feeding temperature directly impacts refrigerating capacity and output.
- Ensure the supply voltage is within 110-120V. Significant deviation from the rated voltage may trigger an alarm and prevent machine operation.
- Avoid placing the machine in dusty environments. Maintain a clean and tidy operating area, and regularly clean dust from the condenser.
- To ensure consumer safety and prolong the machine's lifespan, clean the refrigerating cylinder daily.

2. Product Overview

The Agrestem Commercial Soft Serve Ice Cream Machine is designed for high productivity and ease of use, offering multiple flavor options suitable for various commercial and home settings.

2.1 Key Features

- **2+1 Flavor Options:** Dispense two distinct flavors or a twist of both, allowing for versatile dessert creations.
- **High Productivity:** Equipped with dual 1.85-gallon (7-liter) 304 stainless steel hoppers, capable of producing 5.8-8 gallons (22-30 liters) of ice cream per hour.
- **Smart Control Panel:** An intuitive LCD display allows for easy adjustment of ice cream amount, hardness, and temperature.

- **Automatic Cleaning:** Simplifies maintenance with a one-touch automatic cleaning function.
- **Durable Construction:** Made from stainless steel for longevity and hygiene.

2.2 Components Included

- 1 x Soft Serve Ice Cream Machine
- 1 x Ice Cream Cone Holder
- 1 x Accessories Set (including various dispensing nozzles)
- 1 x User Manual (this document)



Figure 1: Agrestem Commercial Soft Serve Ice Cream Machine with included accessories, showcasing its sleek design and multiple dispensing options.



Figure 2: Close-up of the machine's thoughtful design details, including the ergonomic handle for dispensing, a convenient cone holder, and a removable drip tray for easy cleaning.

3. Setup Instructions

Proper setup is crucial for the optimal performance and longevity of your ice cream machine. Follow these steps carefully.

1. **Unpacking and Placement:**
    - Carefully unpack all components.
    - Place the machine on a stable, level surface. Ensure adequate ventilation around the machine, especially for the cooling vents.
    - Allow the machine to stand upright for at least 4 hours after transport before plugging it in.
2. **Assembling the Dispensing Mechanism:**
    - Ensure the wave ring is correctly installed onto the beater.

- Install the beater into the freezing cylinder.
- Attach the dispensing door (distributor) to the front of the machine. Ensure the large O-ring is properly seated to prevent leaks.
- Tighten all screws securely to prevent any leaks during operation.
- Place the drip tray and cone holder in their designated positions.

3. **Initial Cleaning:**
    - Before first use, perform a thorough cleaning cycle. Pour clean water into the hoppers.
    - Turn on the power and press the "Wash" button on the control panel. Let the machine run for 2-3 minutes.
    - Discharge the water through the dispensing handles. Repeat this process 2-3 times with fresh water.
    - Ensure all water is drained completely from the cylinders to prevent freezing.

Your browser does not support the video tag.

Video 1: This video demonstrates the installation and initial cleaning process for the commercial ice cream machine, including assembling the dispensing parts and running a wash cycle.

4. Operating Instructions

Follow these steps to prepare and dispense soft serve ice cream.

4.1 Preparing Ice Cream Mix

- Ice cream is typically made by mixing ice cream ingredients with water. Strictly follow the proportions printed on the ice cream packaging (generally, 1 kg of ice cream ingredients should be mixed with 2.5-3 kg of purified water).
- Allow the mixed ice cream slurry to sit for 15 minutes to fully hydrate.
- Pour the prepared slurry evenly into the two hoppers at the top of the machine. Ensure the slurry is smooth and free of clumps to allow it to pass through the expansion pipe into the freezing cylinder.
- After adding enough ingredient, the red flickering icon on the display will change to a white icon, indicating sufficient mix.

4.2 Making Ice Cream

1. After filling the hoppers, press the "Auto" button on the LCD touch screen to begin the freezing process.
2. Monitor the hardness indicator on the display. When the hardness reaches 100%, the ice cream is ready for dispensing.
3. To dispense, pull down the desired dispensing handle.
4. If the ice cream is too hard, the machine may alarm, or the freezing cylinder may not stir, preventing ice cream from coming out. In this case, cut off the power, turn it on again after 30 minutes, and then press the "Cleaning" button to soften the mix.
5. If there is residual slurry left in the machine for an extended period, press the "Fresh" button to keep it at a low temperature.

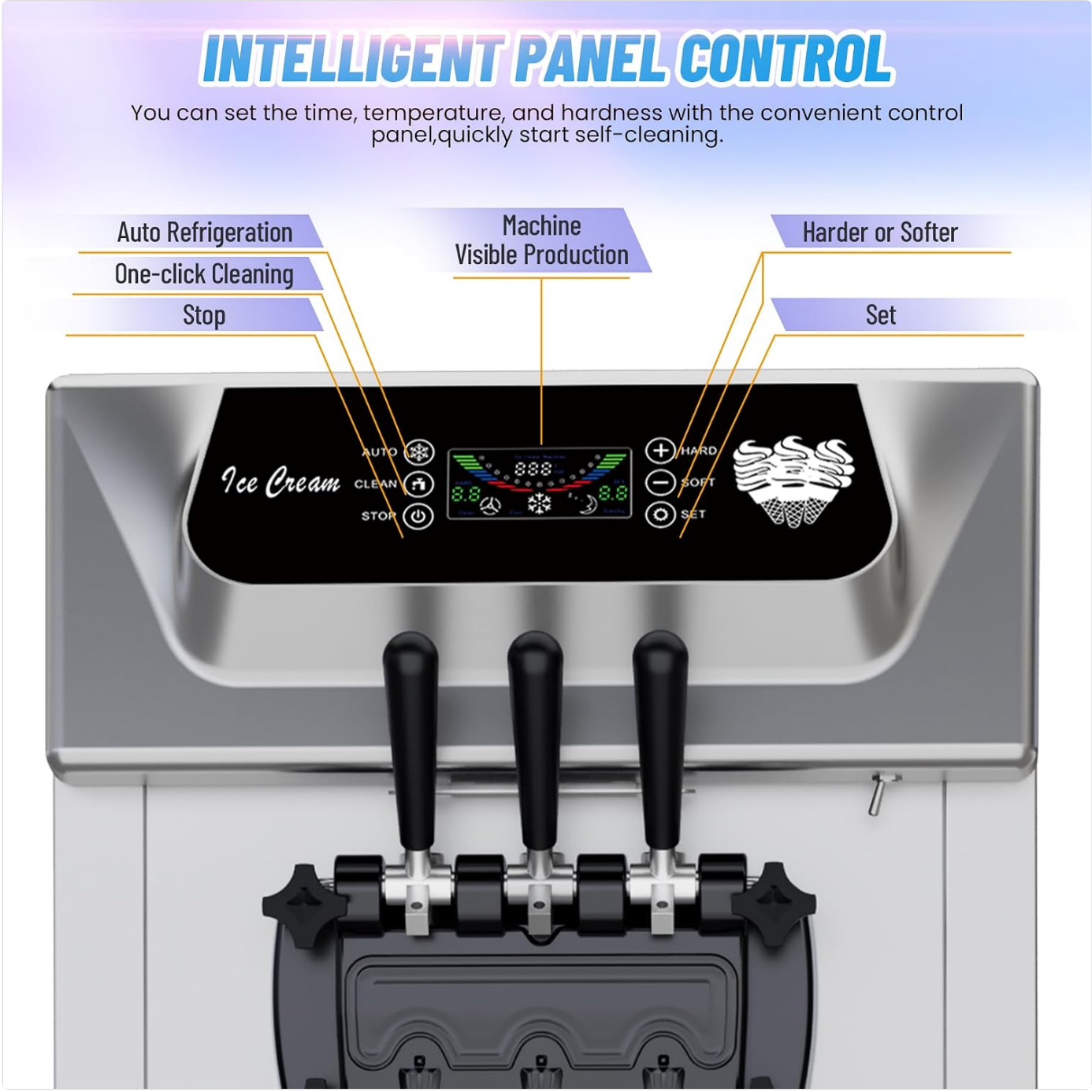


Figure 3: The intelligent LCD touch screen control panel, showing options for Auto Refrigeration, One-click Cleaning, Hardness adjustment, and visible production status.



Figure 4: The machine dispensing various soft serve ice cream flavors, highlighting its 2+1 flavor capability and high output.

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Video 2: This video demonstrates the process of using the commercial ice cream machine, from adding the mix to dispensing the finished product.

5. Maintenance and Cleaning

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

5.1 Daily Cleaning (Automatic Cleaning)

1. It is recommended to clean the machine every day, ensuring no residual slurry is left inside.
2. Pour warm water into the hoppers.
3. Press the "Wash" button on the control panel. Allow the machine to run for 3-5 minutes.
4. Discharge the water through the dispensing handles. Repeat this process 2-3 times with fresh warm water until the discharged water is clear.
5. After cleaning, ensure all water is completely discharged from the cylinders to prevent freezing during refrigeration, which could damage the stirring shaft.



Figure 5: Visual guide for the self-cleaning process, showing how to add warm water, press the cleaning button, and drain the water.

5.2 Disassembly and Deep Cleaning

- Turn off and unplug the machine before disassembling any parts.
- Remove the dispensing handles, dispensing door, beater, and any other removable components.
- Wash all removable parts with warm, soapy water. Rinse thoroughly and allow them to air dry completely.
- Wipe down the exterior of the machine with a damp cloth.
- Regularly clear away dust from the condenser coils located at the back or sides of the machine to maintain cooling efficiency.
- Reassemble all parts once dry, ensuring all seals and O-rings are correctly placed.

6. Troubleshooting

This section provides solutions to common issues you might encounter.

Problem	Possible Cause	Solution
Machine does not start or alarms.	Incorrect voltage supply.	Check that the supply voltage is within 110-120V.
Ice cream is too hard or does not dispense.	Mix too thick or machine settings too high.	Turn off power, wait 30 minutes, then press "Cleaning" to soften. Adjust hardness settings on the control panel. Ensure correct mix ratio.
Water or mix leakage from dispensing area.	Improperly installed O-rings or loose screws on the dispensing door.	Ensure the large O-ring is correctly seated and all screws on the dispensing door are tightened securely.

Problem	Possible Cause	Solution
Low ice cream output or poor freezing.	High ambient temperature, incorrect material feeding temperature, or dirty condenser.	Ensure ambient temperature is within 5-40°C and material feeding temperature is 2-35°C. Clean the condenser regularly.
Stirring shaft damaged.	Operating with empty cylinder or water in cylinder.	Always ensure ice cream mix is present before operating. Completely discharge water after cleaning.

7. Specifications

Feature	Detail
Brand	Agrestem
Model Name	YKF-8216
Model Number	2200W Stainless Steel
Power	2200W
Voltage	110-120V
Hopper Capacity	2 x 1.85 Gallons (2 x 7 Liters)
Production Capacity	5.8-8 Gallons (22-30 Liters) per hour
Product Dimensions	27.36"L x 24.21"W x 59.45"H
Item Weight	247.6 Pounds
Material	Stainless Steel
Special Feature	Automatic Clean
UPC	198723493480



Figure 6: Detailed dimensions of the Agrestem Commercial Soft Serve Ice Cream Machine.

8. Warranty and Support

For warranty information and customer support, please refer to the contact details provided with your purchase or visit the official Agrestem website. Keep your purchase receipt for warranty claims.

Protection plans are available for extended coverage. Please check with your retailer for details on 3-Year, 4-Year, or Complete Protect plans.

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