

GSEICE 7inch Pre-cooling stir

GSEICE Soft Serve Ice Cream Machine User Manual

Model: 7inch Pre-cooling stir

1. PRODUCT OVERVIEW

The GSEICE Soft Serve Ice Cream Machine is designed for efficient and convenient production of soft-serve ice cream. This machine features a 7-inch capacitive touch screen for intuitive control, pre-cooling technology for ingredient preservation, and a robust design for consistent performance.



Figure 1.1: GSEICE Soft Serve Ice Cream Machine and included accessories.

Key Features:

- **High Production Capacity:** Capable of producing 4.2-4.6 gallons per hour (40-56 pcs/h, 80g each).
- **Advanced Pre-Cooling:** Maintains freshness and quality of ice cream mix, shortens refrigeration time, and saves energy.
- **Intuitive 7-inch Touch Screen:** Tilted 42° for easy viewing and control of quantity, hardness, and temperature.
- **Patented Puffing Technology:** Improves puffing rate by 35%-45% for enhanced taste and material efficiency.

- **Easy Cleaning:** Features an inclined hopper design and one-click wash function for simplified maintenance.
- **One-Click Defrosting:** Quickly thaws ice cream to serving temperature.
- **Compact Design:** Machine dimensions are 8.3"W x 21.8"L x 29.1"H.

2. SETUP AND INITIAL PREPARATION

2.1 Unpacking

Carefully remove the ice cream machine from its packaging. The unit is heavy (approximately 105 lbs), so it is recommended to have assistance during unpacking and placement. Inspect the machine for any signs of damage during transit.

2.2 Placement

Place the machine on a stable, level surface. Ensure adequate ventilation around the machine, maintaining at least 6 inches of clearance from walls or other obstructions on all sides, especially the rear where the compressor is located.

2.3 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with food. This includes the hopper, freezing cylinder, dispensing valve, and any removable components. Use a mild, food-safe detergent and warm water. Rinse thoroughly with clean water and allow to air dry completely.

2.4 Power Connection

Connect the machine to a grounded 110V/60Hz power outlet. Ensure the electrical circuit can support the machine's power requirements (1050W input power).

3. OPERATING INSTRUCTIONS

3.1 Control Panel Overview

The machine is equipped with a 7-inch capacitive touch screen for easy operation. The screen is angled at 42° for optimal visibility.



Figure 3.1: The 7-inch touch display showing various one-touch functions.

Key functions on the display include:

- **FREEZE:** Initiates the freezing cycle to produce ice cream.
- **KEEP FRESH:** Activates the pre-cooling and preservation mode for the mix.
- **DEFROSTING:** Thaws frozen ice cream within the cylinder for easier dispensing or cleaning.
- **WASH:** Starts the automatic cleaning cycle.
- **SET:** Accesses machine settings and parameters.
- **PLAY:** (If applicable) For playing media or tutorials.

3.2 Preparing Ice Cream

1. **Prepare Mix:** Prepare your soft serve ice cream mix according to its specific instructions.
2. **Pour Mix:** Open the hopper lid and carefully pour the prepared ice cream mix into the hopper. Ensure the mix level is within the recommended range. The hopper has an inclined design to maximize material usage.



Figure 3.2: Visual guide for the ice cream making process.

3. **Turn On:** Press the power switch button to turn on the machine.
4. **Select Freeze Mode:** On the 7-inch display, touch the "FREEZE" icon to begin the freezing process. The machine will start to churn and freeze the mix.
5. **Monitor Progress:** The display will show the progress (e.g., molding rate percentage). The first batch typically takes 8-10 minutes to reach optimal consistency. Subsequent batches may take 4-6 minutes.
6. **Dispense Ice Cream:** Once the desired consistency is reached (indicated by the display), place a cone or cup under the dispensing nozzle and pull the handle down to dispense soft serve ice cream.

3.3 Pre-Cooling and Preservation

The machine features a double-throttle pre-cooling system to keep the raw materials in the hopper and cylinder at an optimal temperature, shortening refrigeration time and ensuring food safety.

Preservation Pre-Cooling

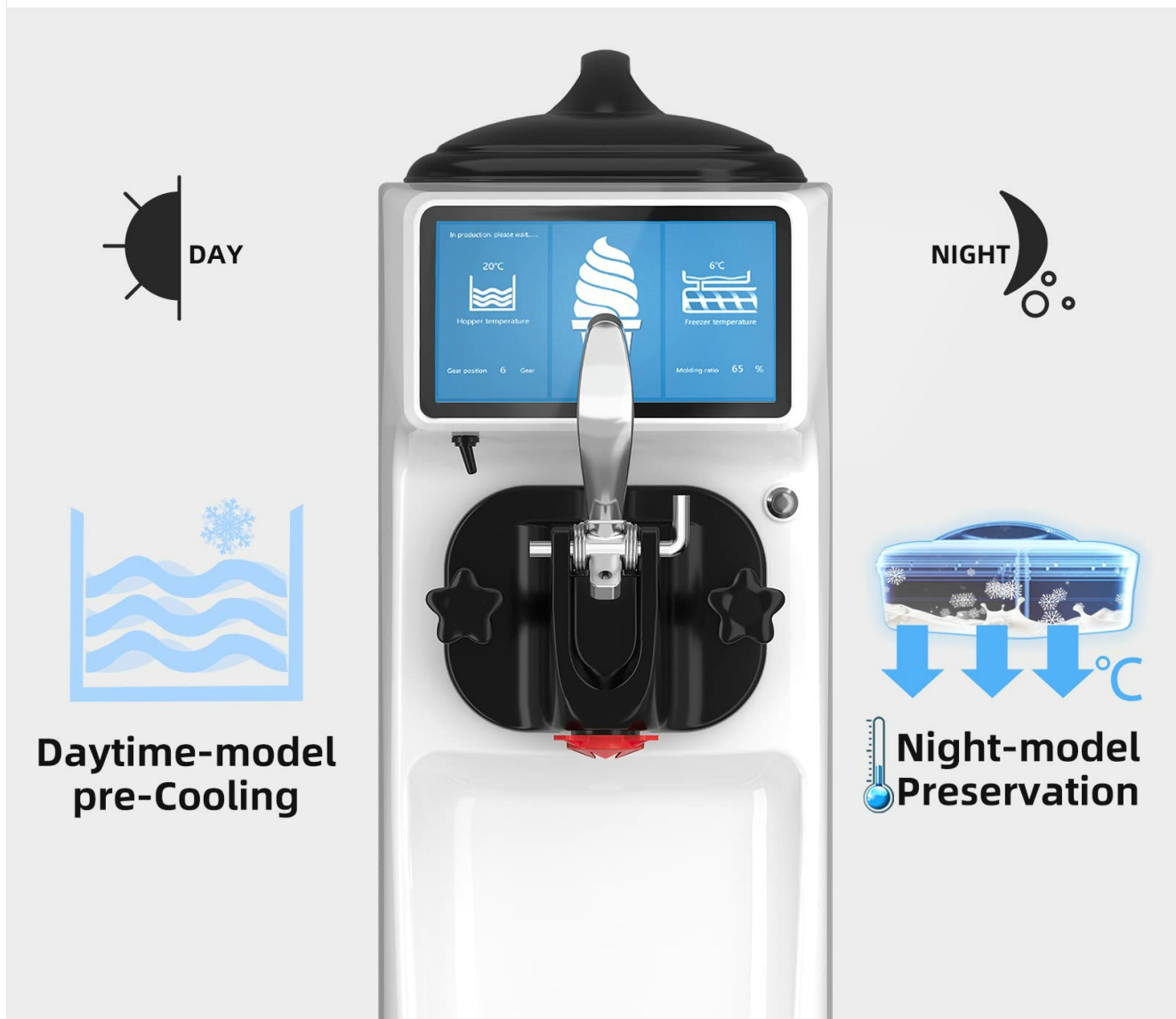


Figure 3.3: Illustration of the pre-cooling and preservation function.

To activate, select the "KEEP FRESH" option on the control panel. This mode is ideal for maintaining the mix overnight or during periods of low usage.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your ice cream machine.

4.1 Daily Cleaning Procedure

1. **Empty Hopper:** If there is remaining mix, dispense it or drain it from the hopper.
2. **Initiate Wash Cycle:** Pour clean, warm water into the hopper. Press the "WASH" button on the control panel. The machine will agitate the water to clean the internal components.



Figure 4.1: Automatic cleaning process.

3. **Drain Water:** After the wash cycle, dispense the dirty water through the nozzle into a bucket. Repeat this process with fresh water until the drained water is clear.
4. **Disassemble and Hand Wash:** For thorough cleaning, disassemble the dispensing valve, beater, and any other removable parts. Wash them manually with a brush and food-safe detergent. Rinse and air dry.
5. **Wipe Down:** Wipe down the exterior of the machine with a damp cloth.

4.2 Defrosting Function

If the ice cream in the cylinder becomes too hard or frozen, use the "DEFROSTING" function. This will gently warm the cylinder to bring the ice cream to an optimal serving consistency or to facilitate cleaning.

4.3 Accessory Maintenance

Regularly inspect and maintain the machine's accessories, especially the seals (D Seal Rings, O Seal Rings) and coupling seals. After cleaning, apply food-grade petroleum jelly or lubricant to these parts to prolong their service life and ensure proper sealing.

EASY TO DIY ICE CREAM



1. Turn on the switch button



2. Pour in ice cream ingredients



3. Turn on mixing mode



4. Insert the expansion rod



5. Take out part of the slurry and reintroduce it into the hopper



6. Select freeze mode and wait until rate reach 99% for 8-10 minutes



7. Press the restart button



8. Press the handle to make ice cream

Figure 4.2: Essential accessories for maintenance, including various seals.

5. TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your GSEICE Soft Serve Ice Cream Machine.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power switch off.	Check power cord connection. Ensure machine is plugged into a working outlet. Turn on the main power switch.

Problem	Possible Cause	Solution
"High Voltage" or "Low Voltage" error.	Unstable power supply; voltage outside operating range.	Ensure the machine is connected to a stable 110V/60Hz power source. Avoid using extension cords or shared circuits with other high-power appliances. If the issue persists, consult an electrician.
Ice cream is too soft or too hard.	Incorrect mix consistency; temperature settings.	Adjust the hardness setting on the control panel. Ensure the ice cream mix is prepared correctly. Allow sufficient time for the freezing cycle.
Machine not dispensing.	Mix frozen solid; dispensing valve clogged.	Use the "DEFROSTING" function. Check the dispensing valve for blockages and clean if necessary.
Unusual noise during operation.	Loose parts; motor issue.	Turn off the machine and inspect for any loose components. If the noise persists or is severe, contact customer support.

If you encounter an error code not listed here, or if troubleshooting steps do not resolve the issue, please contact GSEICE customer support for assistance.

6. SPECIFICATIONS

Attribute	Detail
Brand	GSEICE
Model Name	ST16ERWL
Item Model Number	7inch Pre-cooling stir
Color	White
Capacity	6 Liters (1.58 Gallons) tank & 0.42 Gallons freezer tank
Material	Stainless Steel
Product Dimensions (L x W x H)	22" x 8.3" x 30"
Item Weight	105 Pounds
Operation Mode	Automatic
Special Feature	Automatic Clean
Included Components	Distending rod
Recommended Uses	Residential, Ice cream store, Restaurant, Cafe, Snack bars, Dessert shops

Attribute	Detail
Working Temperature	41°F ~ 91.4°F (5°C ~ 33°C)

7. WARRANTY AND SUPPORT

GSEICE products are designed for reliability and performance. For specific warranty details, please refer to the warranty card included with your product or visit the official GSEICE website.

Customer Support:

If you have any questions, require technical assistance, or need to report an issue, please contact GSEICE customer support. Have your model number and purchase date ready when contacting support.

For more information and support, you may visit the [GSEICE Store on Amazon](#).