

MaNzzo GMICS-SA122

MaNzzo 335MM Agitator Stirring Shaft Instruction Manual

Model: GMICS-SA122 | Brand: MaNzzo

1. INTRODUCTION

This manual provides essential information for the installation, maintenance, and troubleshooting of the MaNzzo 335MM Agitator Stirring Shaft. This replacement part is designed for compatibility with specific ice cream machine models, including YKF-826, YKF-826T, YKF-826CH, and YKF-830. Please read these instructions carefully before proceeding with any installation or maintenance to ensure proper function and safety.

2. PRODUCT OVERVIEW

The MaNzzo 335MM Agitator Stirring Shaft is a crucial component for ice cream machines, responsible for continuously mixing the ice cream mixture to achieve the desired consistency and prevent ice crystal formation. This part is engineered for durability and efficient performance.

Key Features:

- **Optimized Design:** Enhances mixing efficiency and contributes to the long-term stability of the ice cream machine.
- **Easy Installation:** Designed for straightforward replacement of existing agitator shafts.
- **Simple Maintenance:** Requires minimal cleaning and regular inspection to prolong the lifespan of the ice cream machine.
- **Compatibility:** Specifically designed for YKF-826, YKF-826T, YKF-826CH, and YKF-830 ice cream machine models.



Figure 2.1: General view of the MaNzzo 335MM Agitator Stirring Shaft. This image displays the complete shaft with its mixing paddles and the metal drive end.



Figure 2.2: Three MaNzzo Agitator Stirring Shafts laid out, showcasing their identical design and construction.

3. SAFETY INFORMATION

Always prioritize safety when handling machine parts. Failure to follow these safety guidelines may result in injury or damage to equipment.

- **Disconnect Power:** Always ensure the ice cream machine is unplugged from the power source before attempting any installation, removal, or maintenance of the agitator shaft.
- **Wear Protective Gear:** Use appropriate personal protective equipment, such as gloves, if necessary.
- **Handle with Care:** The shaft may have sharp edges or moving parts. Handle carefully to avoid pinching or cuts.
- **Keep Away from Children:** Store replacement parts out of reach of children.
- **Proper Disposal:** Dispose of old parts according to local regulations.

4. SETUP AND INSTALLATION

This section outlines the general procedure for replacing the agitator stirring shaft. Specific steps may vary slightly depending on your ice cream machine model. Always refer to your machine's primary instruction

manual for detailed disassembly and reassembly procedures.

Installation Steps:

1. **Power Disconnection:** Ensure the ice cream machine is completely powered off and unplugged from the electrical outlet.
2. **Access the Mixing Chamber:** Open the machine's cover or access panel to expose the mixing chamber and the existing agitator shaft.
3. **Remove Old Shaft:** Carefully remove the old agitator shaft. This may involve unscrewing a retaining nut or simply pulling the shaft out, depending on your machine's design. Note the orientation of the old shaft for correct installation of the new one.
4. **Inspect New Shaft:** Before installation, inspect the new MaNzzo agitator shaft for any signs of damage or manufacturing defects.
5. **Insert New Shaft:** Align the new 335MM agitator shaft with the drive mechanism in the mixing chamber. Gently push or guide the shaft into place until it is securely seated. Ensure the square drive end (refer to Figure 4.2) properly engages with the motor's coupling.
6. **Secure Shaft:** If your machine uses a retaining nut or clip, reattach it to secure the new shaft.
7. **Close Machine:** Close all access panels and covers securely.
8. **Test Operation:** Plug the machine back in and perform a brief test run without ingredients to ensure the shaft rotates smoothly and without obstruction.

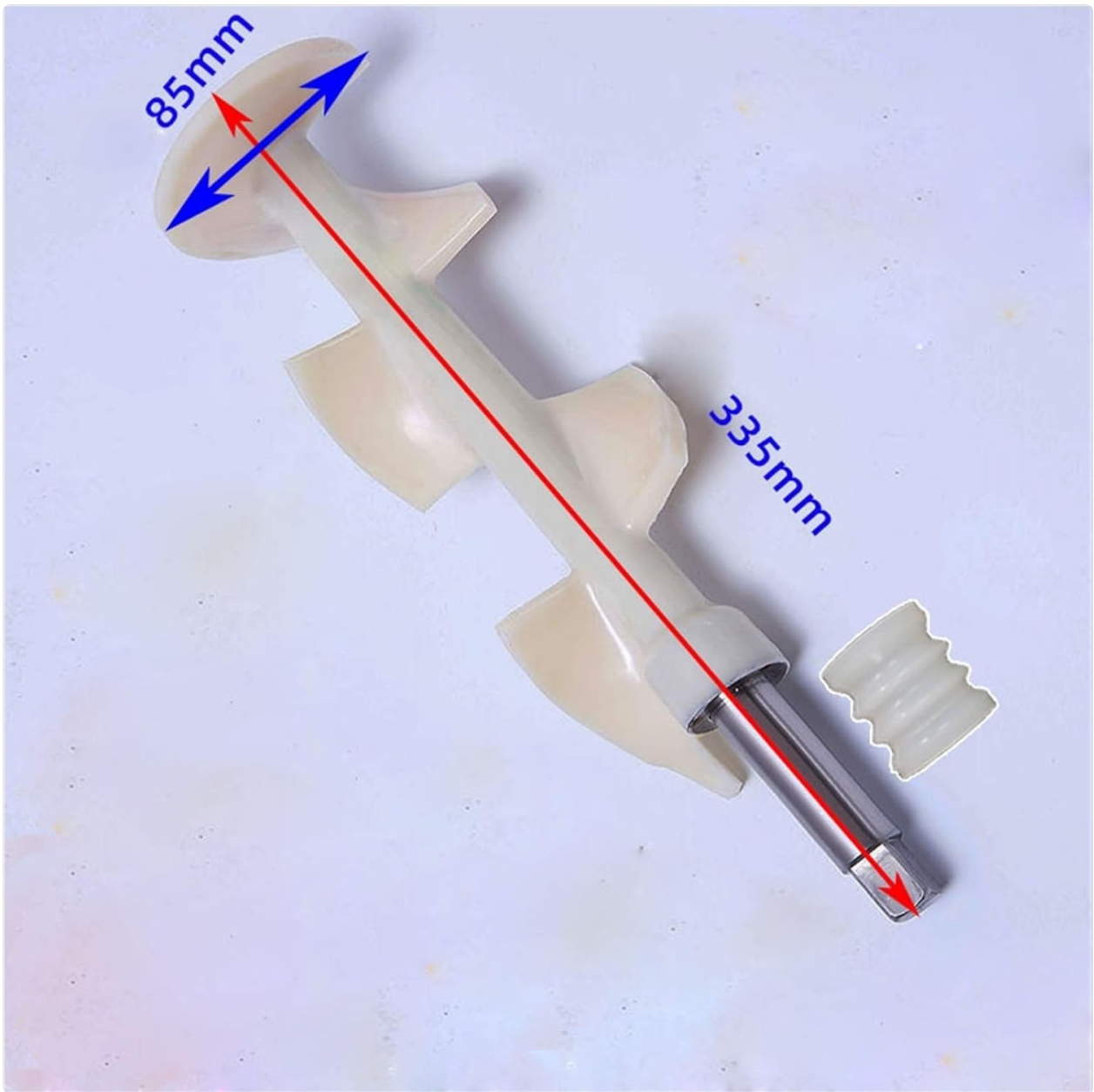


Figure 4.1: The agitator shaft displaying its overall length of 335mm and the approximate width of the paddles at 85mm. These dimensions are critical for ensuring compatibility with your ice cream machine.



Figure 4.2: A detailed view of the metal drive end of the agitator shaft, indicating its square dimensions of 1.4cm by 1.4cm. This end connects to the machine's motor.

5. MAINTENANCE

Regular maintenance of the agitator shaft is essential for optimal performance and longevity of your ice cream machine.

- **Cleaning:** After each use, remove the agitator shaft and thoroughly clean it with warm, soapy water. Rinse completely and dry before reinstallation or storage. Ensure no food residue remains on the paddles or shaft.
- **Inspection:** Periodically inspect the shaft for signs of wear, cracks, or damage to the paddles or the drive end. If any significant wear or damage is observed, replace the shaft to prevent potential machine malfunction or product contamination.
- **Lubrication (if applicable):** Some machine designs may require lubrication of the shaft's seals or bearings. Refer to your ice cream machine's manual for specific lubrication requirements.

6. TROUBLESHOOTING

This section addresses common issues that may arise with the agitator stirring shaft. For problems unrelated to the shaft, consult your ice cream machine's primary manual.

Common Issues and Solutions:

- **Shaft Not Rotating:**
 - Ensure the machine is properly plugged in and powered on.
 - Verify the agitator shaft is correctly seated and engaged with the motor's drive coupling.
 - Check for any obstructions in the mixing chamber preventing rotation.
 - If the issue persists, the motor or other internal components of the ice cream machine may require professional inspection.
- **Unusual Noise During Operation:**
 - Remove the shaft and inspect it for any damage or foreign objects.
 - Ensure the shaft is installed correctly and not rubbing against the mixing chamber walls.
 - Check for worn bearings or seals on the shaft or within the machine.
- **Poor Mixing or Ice Cream Consistency:**
 - Ensure the shaft's paddles are intact and not broken or bent.
 - Verify the shaft is rotating at the correct speed (this may indicate a machine motor issue).
 - Ensure the correct amount of mixture is being used, as overfilling or underfilling can affect mixing.

7. SPECIFICATIONS

Feature	Specification
Product Name	Agitator Stirring Shaft
Model Number	GMICS-SA122
Brand	MaNzzo
Length	335MM
Drive End Dimensions	1.4cm x 1.4cm (Square)
Approximate Paddle Width	85mm
Item Weight	50 Grams (1.76 ounces)
Compatibility	YKF-826, YKF-826T, YKF-826CH, YKF-830 Ice Cream Machines

8. WARRANTY AND SUPPORT

For warranty information or technical support regarding your MaNzzo Agitator Stirring Shaft, please refer to the purchase documentation or contact the seller directly. Keep your proof of purchase for any warranty claims.

For issues related to the ice cream machine itself, please consult the machine's manufacturer or its dedicated support channels.

