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## Festisoul YKF-8216T

# Festisoul Commercial Soft Serve Ice Cream Maker Machine YKF-8216T User Manual

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## 1. INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Festisoul Commercial Soft Serve Ice Cream Maker Machine, model YKF-8216T. This heavy-duty, countertop unit is designed for commercial use, offering three dispensing heads for various soft serve or frozen yogurt flavors. Please read this manual thoroughly before initial use and retain it for future reference.



**Figure 1.1:** Front view of the Festisoul YKF-8216T Commercial Soft Serve Ice Cream Maker Machine.

## 2. SAFETY INSTRUCTIONS

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Adherence to the following safety guidelines is crucial to prevent injury and damage to the machine. Always disconnect power before performing any maintenance or cleaning.

- Ensure the machine is placed on a stable, level surface capable of supporting its weight.
- Connect the machine to a grounded electrical outlet with the correct voltage (110V) and amperage as specified in the technical specifications.
- Do not operate the machine with a damaged power cord or plug.
- Keep hands and foreign objects away from moving parts during operation.

- Do not immerse the machine in water or spray water directly onto electrical components.
- Only use food-grade ingredients and follow proper hygiene practices to prevent contamination.
- Children should be supervised to ensure they do not play with the appliance.
- Refer all servicing to qualified personnel.

### 3. PRODUCT COMPONENTS

The Festisoul YKF-8216T machine features a robust design with user-friendly components.

## CONSIDERATE DETAILS DESIGN



**Figure 3.1:** Key design details including the comfortable dispensing handles, integrated cone holder, and removable drip tray for easy cleaning.

# SIX STAR TIPS TO CHOOSE FROM



Figure 3.2: Selection of six interchangeable dispensing tips to create various soft serve shapes.

## Key Parts:

- **Control Panel:** Digital interface for setting temperature, hardness, and initiating cleaning cycles.
- **Hopper Lids:** Covers for the two separate hoppers where liquid mix is stored.
- **Dispensing Handles:** Three handles for dispensing two individual flavors and one twist flavor.
- **Dispensing Nozzles/Tips:** Interchangeable tips for different soft serve shapes.
- **Drip Tray:** Removable tray located below the dispensing area to catch drips and spills.
- **Air Vents:** Located on the sides and rear for proper ventilation of the compressor.

## 4. SETUP

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Proper setup ensures optimal performance and longevity of your soft serve machine.

### 4.1 Unpacking and Placement

1. Carefully remove the machine from its packaging. Inspect for any shipping damage.

2. Place the machine on a sturdy, level countertop or stand. Ensure there is adequate clearance (at least 6 inches) around all sides for proper ventilation.
3. Clean all food-contact surfaces before initial use (refer to Section 6: Cleaning and Maintenance).

## 4.2 Electrical Connection

- Verify that the electrical supply matches the machine's requirements (110V, 60Hz, 2200W).
- Plug the machine into a dedicated, grounded electrical outlet. Avoid using extension cords or adapters.

## 4.3 Initial Assembly

- Install the dispensing handles and nozzles according to the provided diagrams. Ensure all seals and gaskets are correctly seated.
- Place the drip tray into its designated slot.

## 5. OPERATING INSTRUCTIONS

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Follow these steps for preparing and dispensing soft serve ice cream or frozen yogurt.

# INTELLIGENT PANEL CONTROL

You can set the time, temperature, and hardness with the convenient control panel, quickly start self-cleaning.

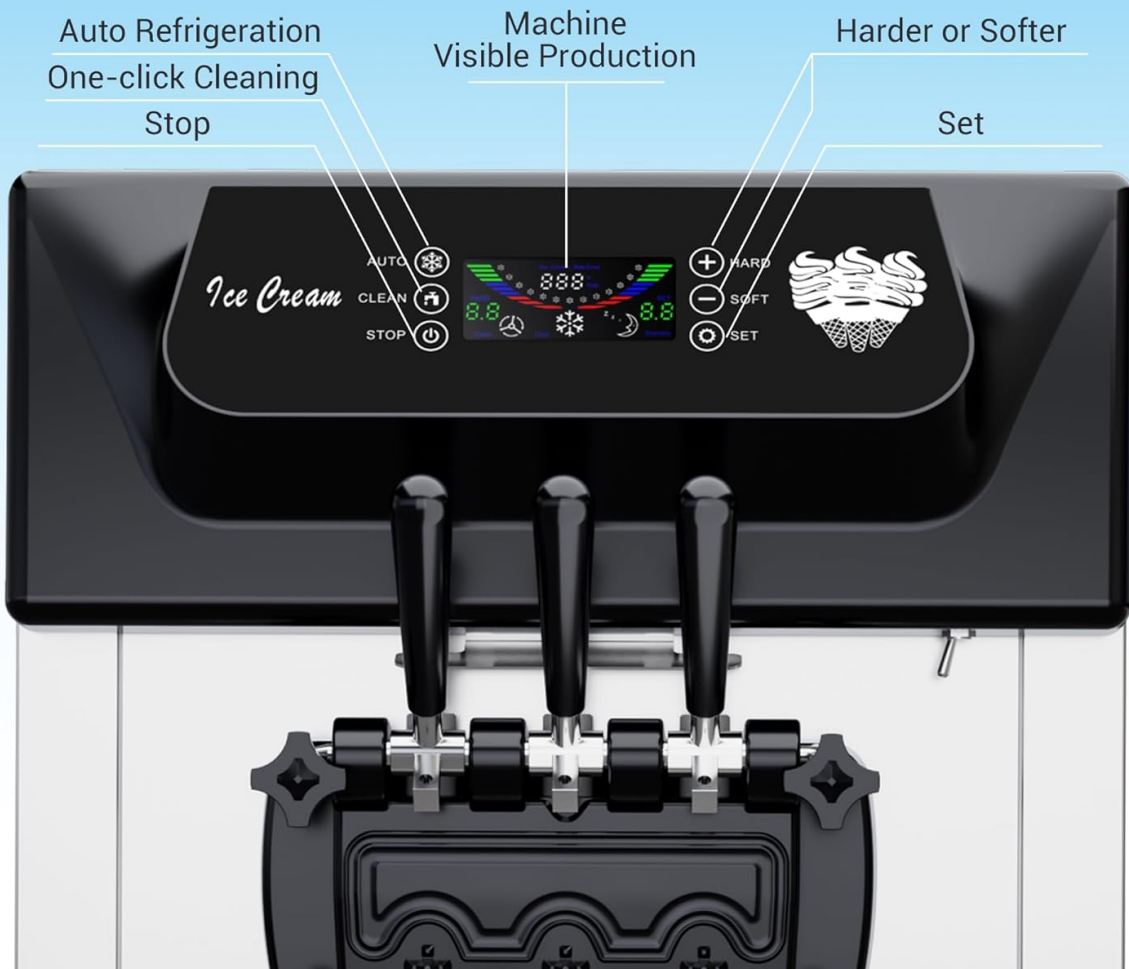


Figure 5.1: The intelligent control panel for managing machine functions.

## 5.1 Preparing the Mix

1. Prepare your soft serve mix according to the manufacturer's instructions.
2. Pour the liquid mix into the two separate hoppers. Do not overfill.
3. Close the hopper lids securely.

## 5.2 Starting the Machine

1. Press the **AUTO** button on the control panel to begin the refrigeration and freezing process. The display will show the current temperature and progress.
2. Allow the machine to operate until the mix reaches the desired consistency. This typically takes 1-2 minutes for rapid molding.
3. Adjust the hardness setting using the **HARD (+)** or **SOFT (-)** buttons if needed.

## 5.3 Dispensing Soft Serve

# HIGH PRODUCTIVITY & 3 OPTIONAL TASTE



Figure 5.2: The machine can dispense two individual flavors and one combined 'twist' flavor.

1. Place a cone or cup under the desired dispensing nozzle.
2. Pull down the corresponding dispensing handle to release the soft serve.
3. Push the handle back up to stop dispensing.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance are essential for hygiene and machine longevity.

### 6.1 Daily Cleaning

1. Turn off the machine and unplug it from the power source.
2. Remove any remaining mix from the hoppers.
3. Press the **CLEAN** button on the control panel to initiate the one-click cleaning cycle. This will flush the internal components with water or a mild sanitizing solution.
4. Disassemble the dispensing handles, nozzles, and any other removable food-contact parts.
5. Wash all disassembled parts with warm, soapy water. Rinse thoroughly and sanitize according to local

health regulations.

6. Clean the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
7. Allow all parts to air dry completely before reassembly.

## 6.2 Periodic Maintenance

- Regularly inspect gaskets and O-rings for wear and tear. Replace as needed to prevent leaks.
- Clean the condenser coils (located behind the side vents) periodically using a brush or vacuum cleaner to ensure efficient cooling. Ensure the machine is unplugged before cleaning coils.
- Check and tighten any loose screws or connections.

## 7. TROUBLESHOOTING

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This section addresses common issues you may encounter with your soft serve machine.

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord loose; Circuit breaker tripped	Check power connection; Ensure outlet is functional; Reset circuit breaker
Soft serve is too runny	Hardness setting too low; Mix temperature too high; Insufficient freezing time	Increase hardness setting; Ensure mix is pre-chilled; Allow more freezing time
Soft serve is too hard	Hardness setting too high; Machine running too long	Decrease hardness setting; Dispense more frequently or turn off for a short period
Leaking from dispensing head	Gaskets or O-rings worn or improperly installed	Inspect and properly seat or replace gaskets/O-rings
Unusual noise during operation	Loose components; Obstruction in freezing cylinder; Motor issue	Check for loose parts; Disassemble and inspect freezing cylinder; Contact support if motor issue suspected

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

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Technical details for the Festisoul Commercial Soft Serve Ice Cream Maker Machine YKF-8216T.

# PRODUCT SIZE



Figure 8.1: Product dimensions of the Festisoul YKF-8216T.

- Model: YKF-8216T
- Power: 2200W

- **Voltage:** 110V
- **Dispensing Heads:** 3 (2 single flavors, 1 twist)
- **Dimensions (L x W x H):** Approximately 32.28" x 24.21" x 38.19" (82cm x 61.5cm x 97cm)
- **Item Weight:** Approximately 221.34 lbs (100.4 kg)
- **Refrigerant:** R410A
- **Material:** Food-grade Stainless Steel

## 9. WARRANTY AND SUPPORT

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For warranty information or technical assistance, please refer to the warranty card included with your purchase or contact Festisoul customer support directly. Please have your model number (YKF-8216T) and purchase date available when contacting support.

**Customer Support Contact:** Refer to your purchase documentation or the official Festisoul website for the most current contact information.