

ZB-BQL28

Generic Soft Serve Ice Cream Machine Model ZB-BQL28 User Manual

Model: ZB-BQL28

1. INTRODUCTION

Thank you for purchasing the Generic Soft Serve Ice Cream Machine Model ZB-BQL28. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new ice cream machine. Please read this manual thoroughly before initial use and retain it for future reference.

This commercial countertop machine is designed for single-flavor soft serve ice cream production, suitable for both home and light commercial use. It features a 450W motor, stainless steel construction, and an auto-clean function for convenience.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

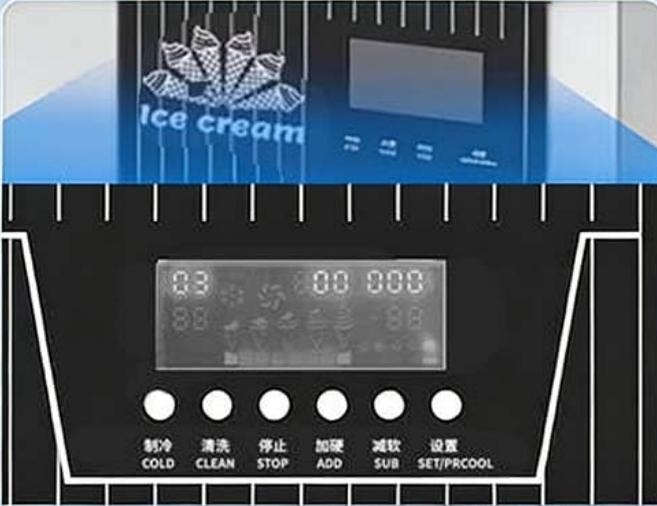
- Read all instructions before operating the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the machine is placed on a stable, level surface with adequate ventilation.
- Only use the specified voltage (110V) for this appliance.

3. PRODUCT OVERVIEW

The Generic Soft Serve Ice Cream Machine is designed for efficient and consistent production of soft serve desserts. Key components and features are highlighted below.



Figure 3.1: Front view of the ice cream machine, showing the plastic anti-slip control lever and the 2.5L hopper for continuous ice cream production. The first batch typically takes 10-12 minutes.



Digital Microcomputer Control Panel



High-quality pure copper motor



All-stainless steel body



Renowned Compressor

Figure 3.2: Internal components and construction details. This image illustrates the Digital Microcomputer Control Panel, High-quality pure copper motor, All-stainless steel body, and a Renowned Compressor, ensuring durability and performance.

LED SCREEN



One-Touch Freeze



One-Touch Freshness



One-Touch Cleaning



Continuous rapid fire



Figure 3.3: Close-up of the LED screen and its functions. The panel offers intuitive controls for One-Touch Freeze, One-Touch Freshness, One-Touch Cleaning, and Continuous rapid production.

Food grade large capacity 304 stainless steel storage tank



Figure 3.4: View of the food-grade large capacity 304 stainless steel storage tank, designed for hygiene and durability.

4. SPECIFICATIONS

Feature	Detail
Model Number	ZB-BQL28
Rated Power	450W
Voltage	110V
Material	Stainless Steel
Cylinder Capacity	4.7L (for this specific model)
Hopper Capacity	2.5L

Feature	Detail
Freezer Capacity	1L
Yield	4-5L/h (80-100 servings of 80g per hour)
Refrigerant	R290
Display	LED Panel
Dimensions (approx.)	20cm (W) x 50cm (D) x 59cm (H)
Net Weight	21kg
Operating Temperature Range	5°C to 32°C (41°F to 89.6°F)



Figure 4.1: Approximate dimensions of the ice cream machine (20cm W x 50cm D x 59cm H) and visual representation of available color variants.

5. SETUP AND FIRST USE

5.1 Unpacking

1. Carefully remove the machine from its packaging.
2. Inspect the machine for any signs of damage during transit. If damaged, contact your supplier immediately.
3. Remove all packing materials, including any protective films or tapes.

5.2 Placement

- Place the machine on a stable, level, and dry surface capable of supporting its weight.
- Ensure there is adequate ventilation around the machine, especially at the rear and sides, to allow for proper heat dissipation. Maintain at least 15 cm (6 inches) of clearance from walls or other appliances.
- Avoid placing the machine near heat sources or in direct sunlight.

5.3 Initial Cleaning

Before first use, it is crucial to clean all parts that will come into contact with food.

1. Ensure the machine is unplugged from the power outlet.
2. Disassemble the dispensing head and any removable parts (e.g., drip tray, hopper lid).
3. Wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
4. Wipe down the interior of the hopper and the exterior of the machine with a damp cloth.
5. Reassemble all parts once dry.

5.4 Power Connection

- Connect the power cord to a grounded 110V electrical outlet.
- Ensure the electrical circuit can handle the machine's 450W power requirement.

6. OPERATING INSTRUCTIONS

6.1 Preparing the Mix

- Prepare your soft serve ice cream mix according to its specific instructions. Ensure the mix is properly chilled before adding it to the machine.
- Pour the prepared mix into the 2.5L hopper. Do not overfill.

6.2 Making Ice Cream

1. Turn on the machine using the main power switch.
2. On the LED control panel, press the "Freeze" or "Start" button (refer to Figure 3.3 for button identification). The machine will begin the freezing process.
3. The first batch typically takes about 10-12 minutes to reach the desired consistency. Subsequent batches may be ready in 2-3 minutes due to the rapid freezing capabilities.
4. Monitor the display for hardness settings. You can adjust the hardness using the control panel if available.
5. Once the ice cream reaches the desired consistency, it is ready to dispense.

6.3 Dispensing Ice Cream

- Place a cone or bowl under the dispensing nozzle.
- Pull the plastic anti-slip control lever down to dispense the soft serve ice cream.
- Push the lever back up to stop dispensing.

6.4 Continuous Operation

The machine is designed for continuous operation. As ice cream is dispensed, new mix can be added to the hopper to maintain production. The rapid freezing ensures minimal downtime between servings.

7. MAINTENANCE AND CLEANING

7.1 Daily Cleaning (Auto-Clean Function)

The machine features an automatic cleaning program for daily maintenance:

1. Ensure the hopper is empty of ice cream mix.
2. Pour warm water (approximately 2-3 liters) into the hopper.
3. Press the "Clean" button on the LED control panel (refer to Figure 3.3). The machine will agitate the water to clean the internal components.
4. Allow the cleaning cycle to run for a few minutes.
5. Dispense the cleaning water through the nozzle into a bucket.
6. Repeat with fresh water if necessary until the water runs clear.
7. Turn off and unplug the machine.

7.2 Deep Cleaning (Weekly/Bi-Weekly)

For thorough sanitation, a deep clean is recommended regularly:

1. Perform the daily auto-clean cycle first.
2. Unplug the machine.
3. Disassemble all removable parts: dispensing lever, dispensing head, mixing shaft, seals, and hopper lid.
4. Wash all disassembled parts thoroughly with warm, soapy water and a brush. Pay close attention to crevices and seals.
5. Rinse all parts completely with clean water to remove any soap residue.
6. Sanitize the parts using a food-grade sanitizer solution according to the sanitizer's instructions.
7. Allow all parts to air dry completely before reassembly.
8. Wipe down the exterior of the machine with a damp cloth.
9. Reassemble the machine, ensuring all seals and parts are correctly seated to prevent leaks.

7.3 Drip Tray Cleaning

- The detachable drip tray should be emptied and cleaned regularly to prevent spills and maintain hygiene.

8. TROUBLESHOOTING

Before contacting customer support, please refer to the following troubleshooting guide for common issues:

Problem	Possible Cause	Solution
Machine does not turn on	<ul style="list-style-type: none"> Power cord not plugged in No power at outlet Main power switch off 	<ul style="list-style-type: none"> Ensure power cord is securely plugged into a 110V outlet. Check circuit breaker or fuse. Test outlet with another appliance. Turn on the main power switch.
Ice cream is too soft or watery	<ul style="list-style-type: none"> Mix not cold enough Hardness setting too low Insufficient freezing time 	<ul style="list-style-type: none"> Ensure mix is pre-chilled before adding to hopper. Adjust hardness setting on the LED panel to a higher level. Allow more time for the freezing cycle to complete.
Ice cream is too hard	<ul style="list-style-type: none"> Hardness setting too high 	<ul style="list-style-type: none"> Adjust hardness setting on the LED panel to a lower level.
Machine is leaking	<ul style="list-style-type: none"> Improperly assembled parts Damaged seals 	<ul style="list-style-type: none"> Disassemble and reassemble the dispensing head and other removable parts, ensuring all seals are correctly seated. Inspect seals for wear or damage. Replace if necessary.
Unusual noise during operation	<ul style="list-style-type: none"> Loose parts Obstruction in mixing chamber 	<ul style="list-style-type: none"> Turn off and unplug the machine. Check for any loose components. Perform a deep clean to ensure no foreign objects are present. If noise persists, contact customer support.

9. CUSTOMER SUPPORT

If you encounter any issues not covered in this manual or require further assistance, please contact our customer support team. Provide your model number (ZB-BQL28) and a detailed description of the problem.

Contact information for support is typically provided at the point of purchase or on the product packaging. Please refer to those resources for the most up-to-date contact details.

The product description mentions: *"If you have any questions about the product, please feel to write to us. We will respond within 24 hours and provide a solution. We wish you a happy shopping experience."*

