

# **USER MANUAL**

## **FROZEN YOGURT ICE CREAM BLENDING MACHINE DEM-I200**



**TWOTHOUSAND MACHINERY CO., LTD**

WHOLESALE **SECURE** COMMERCIAL KITCHEN EQUIPMENT FROM CHINA

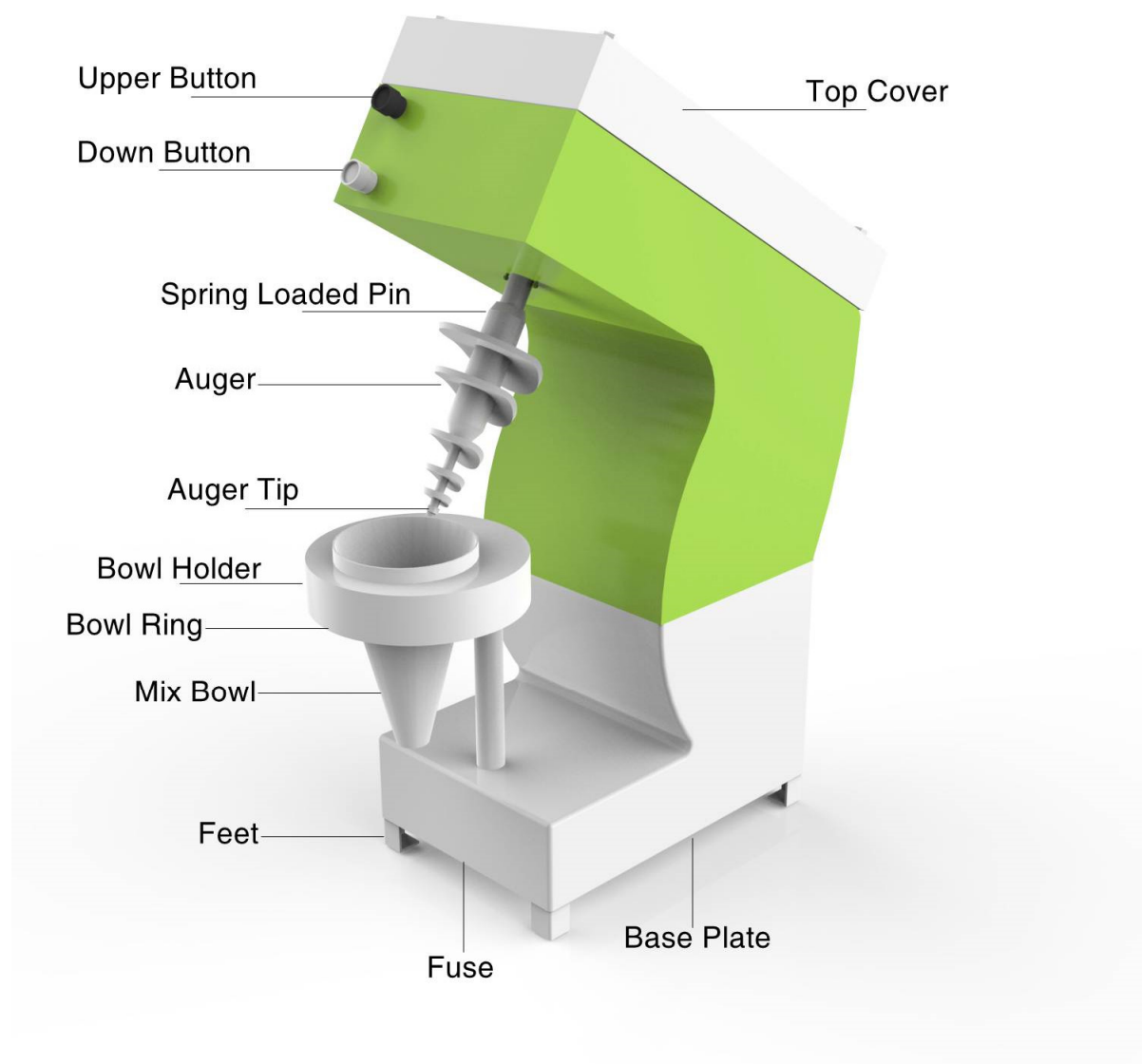
SERVE SINCE 2000

**PLEASE READ THIS MANUAL CAREFULLY BEFORE USING.**

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## 1. MACHINE IDENTIFICATION



## 2. MACHINE INSTALLATION REQUIREMENTS

- 1) Place the machine on a non-slippery flat surface;
- 2) Adjust machine to stand firm with adjustable gliders(legs) then lock with lock nuts provided;
- 3) Allow a 12cm space at the rear of the machine for operation as it tilts back 10cm when it rises.  
Also.
- 4) Allow a 5cm clearance on each side of the machine;

## MACHINE SPECIFICATIONS

Voltage:	110v/220v/230v 50/60 Hz;
Rotating speed:	1160 RPM
Product Size:	320*550*700mm
Weight	50kg
The machine will not make a lot of noisy	

## 3. FITTING AND REMOVAL OF SPLASH/SAFETY GUARD

- 1) To fit splash/safety guard, push the guard onto the two pins at front of the machine then secure each side onto the two fitted studs with butterfly nuts;
- 2) To remove splash/safety guard, reverse the above procedure;

## 4. REMOVAL AND REPLACEMENT OF AUGER AND BOWL

### ● TO DISMANTLE

- 1) Open the machine by pressing the red up button
- 2) Turn electric power off with on/off switch
- 3) Auger removal:  
Depress spring loaded pin on the auger shaft and pull downwards to remove the auger from the shaft.
- 4) Bowl removal:  
Unscrew the bowl ring anti-clockwise and lift the bowl out of the bowl holder

- **TO REASSEMBLE**

- 1) **BOWL**

- A. Place bowl into bowl holder
- B. Secure bowl with bowl ring-screw clockwise

- 2) **AUGER**

Place auger onto the shaft and push upward depress spring-loaded pin on the shaft and push auger up until pin clicks into the hole

## 5. INSTRUCTIONS FOR BLENDING

The secret to achieving the perfect serve of blended ice-cream is to keep your base ice-cream and fruit ingredients at the recommended temperature.

Ice cream: -15-18°c

Fruit: 0-5°c

- **TO OPERATE**

- 1) Ensure that the switch is on at the power supply

- 2) Turn the on/off switch to "on"

- 3) To open the machine, touch the red up button on the front of the machine and the machine will automatically open all the way up.

- 4) Scoop your ice-cream usually a 20z (60g) and place it into the bowl. then add approximately 2oz (60g) of fruit and a further 20oz (60g) of ice cream on top of the fruit to fully load your serve

- 5) Take a cone in your right hand and hold it under the bowl with your left thumb, press the green down button and hold it in all through the mixing operation until the mixture has been dispensed from the bowl (this takes approx. 6 to 8 seconds)



## 6. CLEANING INSTRUCTIONS

This appliance is not splash proof do not clean the machine or adjacent equipment using a water jet.  
(Follow Your Local Health Codes)

- 1) In a sink, mix with warm water a locally approved sanitizing solution that states on the container “for food processing materials cleaning use”.
- 2) Remove auger, bowl and bowl ring.
- 3) Immerse the auger bowl and bowl ring in the sanitizing solution for at least 2 minutes or the minimum recommended time by the solution supplier whichever is the greater rinse thoroughly.
- 4) Remove the wash splash/safety guard if fitted.
- 5) The machine should be wiped with a damp cloth. Warning-pay special attention when wiping around the electrical parts not to use too much water.
- 6) Reassemble the machine.

## FOR INTERMITTENT CLEANING

- 1) Bring the machine to down position with the green down button
- 2) Take a 2-pint container (1-liter milk shakes container) and half fill it with warm water.
- 3) Press and hold in green button, while the auger is rotating, place container with water upwards to submerge the bowl into the container allow the water to swirl in the bowl for 3 to 4 seconds then release the button and move the container downwards until water returns to the container. Repeat 3 to 4 times

## 7. WHAT TO DO IF YOUR MACHINE IS MALFUNCTIONED

### 1) MOTOR DOES NOT RUN-AUGER NOT REVOLVING

What you should do:

- a) Check that the machine is plugged into the power point and is switched on.
- b) Check another electrical appliance to ensure there is not a power failure in your store.
- c) Depress RED reset button on the base plate, If the machine starts after you have pressed the reset button and the reset button trips again, call an approved service engineer.
- d) If the machine still doesn't work call an approved service engineer.

## **2) MACHINE TOP NOT MOVING UP OR DOWN WHEN PRESSING UP OR DOWN BUTTON**

What you should do:

- a) Check the screw-in fuse on the base plate. If it has blown, it needs to be replaced it is important that the fuse is replaced with one of the same type and rating if in doubt please consult an approved service engineer.
- b) If the machine still does not operate or the fuse blows again do not operate the machine and call an approved service engineer or agent listed at the back of the manual.

## **3) INGREDIENTS NOT BLENDING SMOOTHLY**

- a) Check that no “hard or stringy” ingredients are jammed in serving nozzle of the mixing bowl-clean it necessary.
- b) Check that ingredients (including ice-cream) are being stored at the recommended temperatures. fruit must never be colder than ice-cream.
- c) Check that auger and mixing bowl are correctly assembled if necessary dismantle and reassemble as per instructions.
- d) Check that cleaning materials (sponges etc.) Have not been left in mixing bowl. Does your operator know how to operate the machine to produce a top product?
- e) If the machine is still not serving correctly. Call your agent or distributor.

## **8. STORAGE OF INGREDIENTS**

- 1) Fruit ingredients should be refrigerated but not frozen prior to use in the machine (eg.0 -5 never colder). Fruit ingredients prepared for future use maybe kept in a deep-frozen condition but must be brought back to a refrigerated storage condition before being processed in the machine.
- 2) All confectionery should be stored in its natural condition to maintain the freshness of the product.
- 3) Pre-cooked potatoes and their mixing ingredients should be stored to prevent deterioration-preferably refrigerated.

## 9. HELPFUL HINTS

- 1) The temperature of the ice-cream or frozen yoghurt to be blended, should be kept at minus 15 degree to minus 18 (not colder-ice cream should be easy to scoop).
- 2) Quite often in the beginning of the blending process a small amount of unblended product will come out of the mixing bowl first, possible 3-4cms (this is normal).
- 3) If necessary, clean auger and bowl between strong flavors (see page5-intermittent cleaning).
- 4) If large chunks of ingredients are preferred in the final product. Simply widen the hole in the bottom of the mixing bowl. This can be done with a small metal file.
- 5) For more convenient change-overs from hot to cold products (or vice versa) spare augers and bowls maybe purchased from TWO THOUSAND

## 10. SAFETY HINTS

- 1) Do not remove top cover-get a quality electrician.
- 2) Do not remove base plate for any reason-get a qualified electrician.
- 3) It is good practice to switch off machine at main when your store is closed.
- 4) Ensure that all personnel operating the machine read the manual thoroughly and are trained on the use of the machine.
- 5) Only trained persons should operate the machine.
- 6) Always turn off power and disconnect power cord before wiping or cleaning the machine or removing auger bowl. etc.
- 7) Never place any item on top of the machine.

## 11. COLD FLAVOR SUGGESTIONS

### ICE CREAM BLEND

Beyond 2000 natural flavors in third key in fact 17 ingredients in combination of 4 at a time, will actually produce 2380 flavor combinations. A customer can visit your store every day for 5 years and not repeat a flavor.

### SOME REAL FAVORITES ARE:

- 1) Mango and/or banana
- 2) Strawberry
- 3) Passion fruit and /or banana
- 4) Avocado and ginger
- 5) Mixed berries.
- 6) Lemon



Low butterfat vanilla ice-cream or frozen yoghurt with natural fruit ingredients-a wonderful taste sensation.

**OTHER FLAVORS INCLUDE:**

Raspberry, mint flake, blueberry, loganberry, coconut, blackberry, dark plum, milo, red currant, banana, macadamia, gooseberry, cherry, Kit Kat, rock melon, boysenberry

## 12. CONVERSION TABLE- METRIC TO IMPERIAL

**MEASUREMENT:**

5 cm=2"

10 cm=4"

**WEIGHT:**

60 grams=2 ounces

49 kg=108 pounds

## 13. PREPARATION OF WHIP-A-TATER

- 1) Ideally, POTATOES of good quality should be pre-baked, although you will find a highly successful serving will be produced from either part boiled or normally boiled potatoes it is not necessary for the base potato to be kept heated.
- 2) Although large potatoes can be used and cut into approx.6cm portions it is easier to purchase and cook small to medium size potatoes whole naturally, the latter provides a better-looking ingredient for your customer. Removal of potato skin is recommended but not necessary.
- 3) The blend can be served in a wide range of receptacles:
  - a. Edible baked potato skins, pita, pocket bread, pie crust bases, taco shells, home-made pancake shells (can be in any flavor)
  - b. Throw-away (with plastic fork/spoon) polystyrene cartons (hamburger type) foil pie dish plastic cup.
  - c. Table service: normal crockery or any of the above.
- 4) Blending of the base potato and added ingredients is accomplished by following steps 1-6 of instruction for blending
- 5) The blended mix is then placed direct into a microwave oven for 2-3minutes.
- 6) When heating is complete, add garnishes and selected toppings to create your own flavor sensation.



## HOT RECIPE SUGGESTIONS

### A. SHIP-A-TATER BLEND

Potatoes mixed with any ingredients selected by your customer or from your recommended combination

Mushroom, carrot, sausage (sliced), pumpkin, peas, fish, spinach, Bacon(pieces), chicken(pieces), onion, ham(pieces), sour cream, prawns, asparagus, tomato, herbs, ricotta cheese, cream corn, savory mince, cheddar cheese, broccoli, shallots, garlic butter

### B. FLAVORS HOT FOOD BLEND

As an alternative, why not produce special combinations to suit ethnic tastes. Look at these examples:

#### ITALIAN STYLE:

Salami, peppers chili, mozzarella cheese, garnish with parsley

#### AMERICAN STYLE:

Meat balls, tomato paste, bacon, onions, garlic, garnish with onion rings

#### AUSSIE STYLE:

Chicken pieces, peas, grated/diced carrot, cottage cheese, garnish with sliced zucchini

#### VEGETATIRAN STYLE:

Pumpkin, green capsicum, grated cheese, ginger herbs, garnish with mint

## 14. LIMITED WARRANTY

TWOTHOUSAND makes the following limited warranty this limited warranty extends to the original consumer purchaser and to another purchaser or transferee.

TWOTHOUSAND warrants the machine against defects in materials and workmanship for a period of **2 years** after the date of original purchase during the warranty period. we will repair any defective part or parts without charge to you. Conditional only on your returning the machine freight paid to our premises. All electrical componentry namely main motor transformer and linear drive actuator are excluded from this warranty and are covered by manufacturers of those parts' standard warranties.



## **OWNER'S MANUAL**

You should read your owner's manual thoroughly prior to operating your machine you should also insure that your name and address are on file.

### **PURCHASER'S RESPONSIBILITY**

- 1) You must retain your bill of sale, original invoice or other proof of purchase.
- 2) You must notify it immediately on discovering a defective part or parts.
- 3) All warranty servicing must be made by an authorized agent.
- 4) This warranty is effective only if your machine is purchased and operated within
- 5) designated country on invoice.
- 6) Warranty extends only to defects in materials or workmanship as limited above and does not extend to any part or parts which have been lost or discarded by you or your agents or to damage of part or parts caused by misuse, accident improper installation. Improper maintenance or used in violation of instructions furnished by units which have been altered or modified without the authorization or to damage of part or parts of which have had the serial number removed, altered defaced or rendered illegible.

### **PRODUCER TO OBTAIN WARRANTY SERVICE**

- 1) Notify your agent immediately on discovering any defects at its office, but do not forward machine or any components until advised to do so by the agent.
- 2) when advised arrange for delivery of the part or parts or the entire unit as the case may be items to agent must be accompanied by a letter detailing the reasons the item is being returned, together with a photocopy of our original invoice or other proof of purchase all transportation charges and insurance must be prepaid by you.
- 3) All questions regarding service should be directed to TwoThousand or your agent, person, agent, distributor, dealer service station or company is not authorized to change modify or extend the terms of this warranty in any manner whatsoever.

## IMPORTANCE

Warranty to the machine becomes null and void if recommended fruit temperature for blending is not strictly observed.

The fruit should be chilled, but not frozen hard, as damage to the bowl auger or actuator may occur refer to the instructions for blending and storage of ingredients for correct temperatures

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