

DONPER^{USA}

User Manual

Mini²



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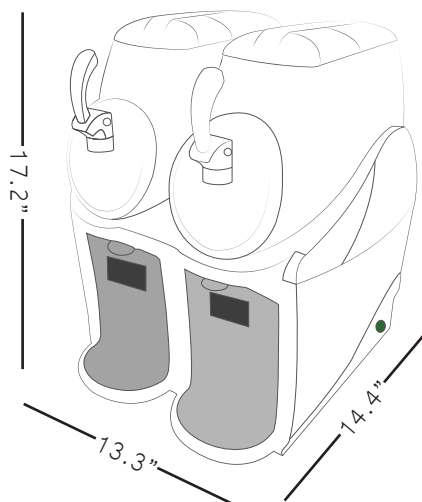
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Preface

Thanks for selecting the **Donper USA Mini2** slush machine. The purpose of this manual is to provide you with the product specifications and our recommendations for effective and normal operation of this machine in order to ensure and guarantee the service life of this machine.

- **Before using this machine, please read the product specifications carefully while becoming familiar with this machine.**
- **Configure the switch board and wire according to the voltage and electric current prescribed by the performance parameter of the machine.**
- **Pay attention to the ingredients of the raw materials, with the sugar content not less than 13% to avoid abnormal use and damage of the machine.**
- **Please clean the machine after each use as this will help guarantee the health of everyone.**
- **Most importantly, enjoy your new slush machine with your friends and family then watch their faces light up with amazement. After all, that is what it's all about.**

I. Use and Parameters



Model	Size (inch)	Voltage	Power	Net Weight	Refrigerant
Mini ²	14.5 x 13 x 17	115v/60Hz	300w	48.4 lbs	R134a

The Mini2 slush machine can turn just about any of your favorite beverages into a delicious frozen drink through it's built in refrigeration process.

This machine is a product of the new generation developed and produced by our company recently. It absorbs the advanced techniques and crafts of Italy as follows: the host machine adopts the original compressor of an international brand; the electrical motor production line belongs to the production line imported from Italy; the system control is electric automatic control; the mixing principle inside the material cylinder uses the magnetic transmission, and the plastic products adopt the food-grade quality representing the advanced level in China: and the machine chooses the forced-convection air-cooled cooling technology. The complete machine with the compact structure, beautiful shape and simple operating methods, is suitable for being used in scenic spots, supermarkets, large-scale shopping malls, guest-houses, hotels, bars, schools, and cultural and recreational places, etc.

II. Precautions

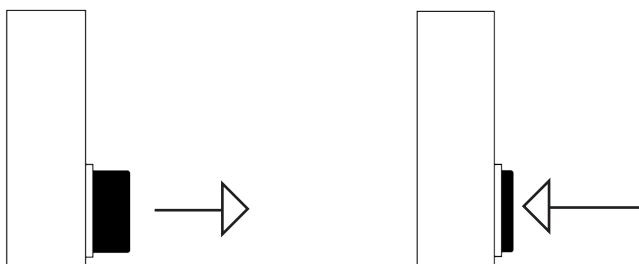
The following is a list of important information that the user of this machine should know prior to operating the machine in order for the machine to maintain its expected service life but more importantly for the safety of the user.

1. The machine shall not be placed upside-down. The gradient of the machine shall not exceed 30°. The machine shall be kept stable during set up.
2. The machine should be set up in a place without direct sunlight but with good ventilation. The surface where the machine will sit, shall be flat, dry and clean. The environmental temperature shall not exceed 32°C.
3. When lifting the Mini2, be sure to slide your hands underneath the machine so that the base of the machine is resting on top of your hands. Do NOT attempt to lift and move the machine by holding the beverage containers as this could cause damage to your machine and possible bodily injury.
4. Do not place any sides of the machine closer than 35cm near any walls to help ensure a well ventilated area and effective operation.
5. Verify whether the power supply will meet the requirements of operation before the installation.
6. The sugar content of your mix shall not be less than 13%. Do not make your mix using saccharin or sodium cyclamate or the wall of the mixing drum will ice up, which can damage the auger and the motor.
7. Pour your mix, which should not exceed 1.8L, into the Mini2 bowls then cover the bowls with the lids.
8. Don't start the "Freeze" function if there is no mix inside the mixing bowls, as this could damage the auger and the motor.

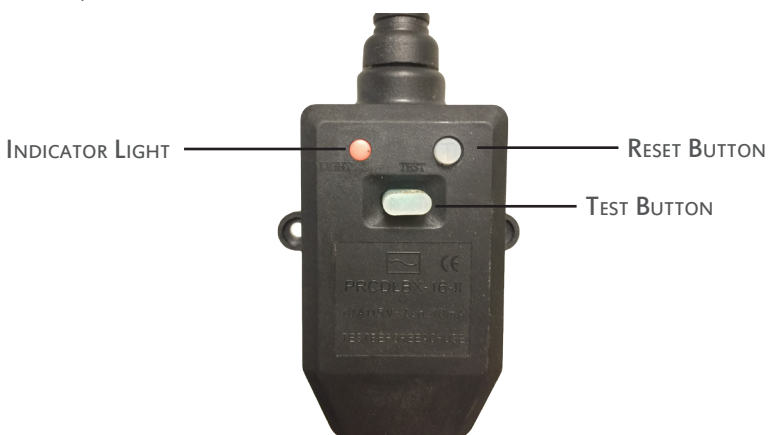
III. Setup & Operation

1. Setting Up

1. Prepare your mix of about 3.2L and distribute evenly between the 2 bowls on the Mini2.
2. Make sure that the Main Power Button on the machine is in the off position.

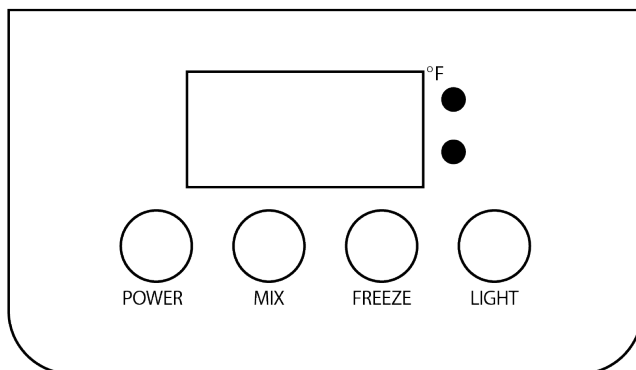


3. Connect the power cord into the wall outlet. Check whether the indicator light of the power wire is on as shown in the figure below. If the indicator light is not on, press the RESET button to reset the switch and the light should turn on. Press the TEST button to verify that the circuit breaker is working correctly. If the Indicator Light turns off then the breaker is working correctly.



III. Setup & Operation

2. Operating



1. With the Main POWER button in the on position, press the Power button on the display panel and the current temperature will display on the screen.
2. Press the MIX key to start the auger motor and the indicator light will turn on. Pressing the MIX key again will shut down the auger motor and the indicator light will turn off.
3. Pressing the FREEZE key will start the mixer motor and the compressor at the same time. Your Mini2 is now in FREEZE mode and you are moments away from dispensing your first frozen beverage.

Note: In the state of Refrigeration, the mixer motor will be on.

4. Pressing the LIGHT button will turn on the rear LED lights. Pressing the LIGHT button a second time will turn off the light.

Note: Pressing the FREEZE button again will shut off the compressor and the mixer motor will continue to run.

IV. Setting the Temperature

1. Setting the Temperature

1. Press and HOLD the POWER button until the FREEZE indicator light begins to flash. Press the POWER button again to switch the Temperature on the display panel to "Degree Centigrade" and wait until the Freeze indicator light stops flashing.
2. With the machine now in Centigrade Mode, press and hold the FREEZE button for about 5 seconds and the temperature on the display panel will display the current temperature set value between 10 to -10.

Tip: Use the Temperature Conversion Chart on the next page to determine the Degrees Fahrenheit your machine is set at.

3. Upon releasing the FREEZE button you will enter into the Temperature Setting Mode. Continue to press the FREEZE button again to set the temperature value in Degrees Centigrade with the value rolling circularly. The temperature range is between -10°C and 10°C.

Note: When your display is set to display temperatures in Degrees Fahrenheit, your machine will not display a negative (-) symbol when changing this setting. When scrolling UP from 0 to 9.9, you are in negative degrees centigrade. When you are scrolling down from 10 to 0, you are in positive degrees centigrade. See figure on next page.

IV. Setting the Temperature

TEMPERATURE CONVERSION CHART

Degrees Celcius	Degrees Fahrenheit
-9	15.8
-8	17.6
-7	19.4
-6	21.2
-5	23
-4	24.8
-3	26.6
-2	28.4
-1	30.2
0	32
1	33.8
2	35.6
3	37.4
4	39.2
5	41
6	42.8
7	44.6
8	46.4
9	48.2
10	50

1. Cleaning Machine

1. With the machine in FREEZE mode, press the FREEZE button to shut off the compressor. The FREEZE indicator light will turn off and the mix light will stay on.
2. Remove all mix from both bowls. Remove the lids from both bowls and fill the bowls with clean water.
3. While the auger continues to rotate, drain the water out of both bowls as this will help rinse the inside of the bowls.
4. Repeat steps 3 & 4 until all mix has been removed from the bowls.
5. Power down the machine and unplug the power cord from the power source before continuing.
6. Dismantle and remove the bowl from the Mini2 body and hand wash all parts with warm water. Remove all seals and augers from the Mini2 and hand wash these parts as well.
7. Using a warm wet cloth, wipe down the freezing cylinders to remove any residual residue.

2. Sterilization

1. Reassemble the machine back into its original state. Plug machine into power source and power machine back on. Fill both bowls with water just above the freezing cylinder and augers. Press the MIX button to activate the rotation of the augers.
2. Add 1 tablespoon of sodium hypochlorite (liquid Bleach) into the water inside of the bowls. Let the auger mix the water and bleach combination and soak for about 10-20 minutes. Drain the water and power down the machine when complete.
3. Wipe down the surface of the machine housing using a wet cloth.
4. Clean the dust inside of the machine regularly. The condenser should be cleaned mainly by sweeping away the dust on the surface of the cooling fan to ensure good refrigeration from the machine. We recommend using a can of compressed air.
5. The machine shall be stored in a clean room with good ventilation when not in use.

This machine is manufactured strictly according to the quality standard. The service life of the machine can be extended by virtue of correct use, maintenance and preservation.

**If you have any questions, please feel free to
contact us toll free at (844) 366-7371**

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