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ICE CREAM MACHINE

MODEL: BQL-9200STA BQL-9200ST

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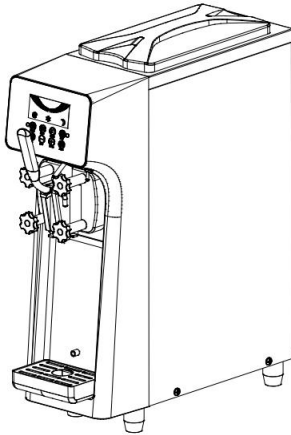
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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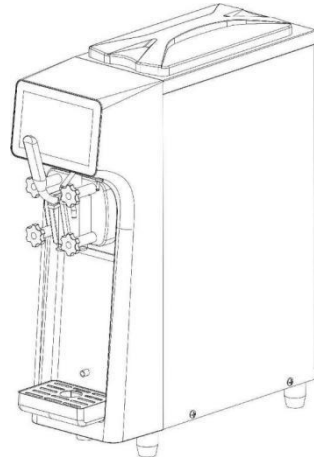
TOUGH TOOLS, HALF PRICE

ICE CREAM MACHINE

MODEL: BQL-9200STA BQL-9200ST



BQL-9200STA



BQL-9200ST

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.



CORRECT DISPOSAL

This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

Foreword

The commercial ice cream machine produced by our company adopts all-digital computer control system, famous brand high-quality electrical components and advanced production technology, and has a variety of colors to choose from, which is easy to operate, safe and reliable. The ice cream machine has a high puffing rate and a high output, and the made ice cream tastes smooth and delicate. Our ice cream machines are widely used in catering service industries such as cold drink shops, fast food chain stores, western restaurants, groceries stores and other food service industries

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- II. Product Structure
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- IV. Sanitary and Parts Cleaning of Ice Cream Machine
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- VI. Ice Cream Manufacturing Method

Safety Precautions

·Before using the appliance, please read this user manual to ensure that you gain the maximum benefit from it.

1. WARNING:

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
6. When positioning the appliance, ensure the supply cord is not trapped or damaged.
7. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
8. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
9. Do not damage the refrigerant circuit.
10. Do not store explosive substances such as aerosol cans with a

flammable propellant in this appliance.

11. Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

·**Note:** This appliance contains flammable refrigerant R290 and foaming agent cyclopentane.

Please avoid contact fire when you transport and use it.

Please ask professional for servicing when the machine broke down.

Please send it to your local appointed disposal station when you discard it.

During using, service and disposal the appliance, please pay attention to symbol similar as left side, which is located on rear of appliance (rear panel or compressor) and with yellow or orange color. It's risk of fire warning symbol. There are flammable materials in refrigerant pipes and compressor. Please be far away fire source during using, service and disposal.



2. FCC Information

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment!

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1) This product may cause harmful interference.
- 2) This product must accept any interference received, including interference that may cause undesired operation.

WARNING: Changes or modifications to this product not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

Note: This product has been tested and found to comply with the limits for a Class B digital device pursuant to Part 15 of the FCC Rules, These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This product generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this product does cause harmful interference to radio or television reception, which can be determined by turning the product off and on, the user is encouraged to try to correct the interference by one or more of the following measures.

- Reorient or relocate the receiving antenna.
- Increase the distance between the product and receiver.
- Connect the product to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for assistance.

3.The Unpacking and Inspection of New Machines

1)Cut and unpack the straps and planks that secure the carton; Remove the carton and foam board ,and remove the bag to see if the machine is damaged; (Note: The machine must not be tilted more than 45° during handling)

2)Open the cylinder head and check if the accessories are complete against the packing list.

II.Using Environment

1) Minimum ambient temperature 5°C, maximum ambient temperature 35°C.Do not use in places where moisture is high and it will be wet by rain.Do not use it in a place with a lot of sulfuric acid such as hot springs or in a place with a lot of salt such as the bay.

2)The material temperature is at least 5 degrees and the highest is 40 degrees. Low temperature storage is recommended to improve the efficiency of ice cream production.

3)Choose a well-ventilated location, on a level and solid surface.

4)There should be at least 80 cm of space behind the ice cream machine, and there should be no less than 30 cm of space left and right on each side

to allow cold air to enter the machine and allow hot air to escape, to ensure the condensation cycle of the machine. Clean the dust on the condenser regularly .

Note: The machine will inevitably be shaken during transportation. It is best to use it for 4 hours after smoothing.

III. Electrical Connection

1) According to the required power, determine the wire size used in the connection circuit. All internal lines in the ice cream machines have been connected before leaving the factory. Simply connect the wires to the power cord from the lower rear of the machine and connect the ground wire.

Note: All external wiring, plugs and sockets should meet the requirements of national standards.

2) The rated voltage deviation of the incoming power supply should not be too high or too low. If it is

3) too high or too low, the indicator light (red) will flash and alarm (beep), the machine cooling function will not start.

3) Look at the nameplate attached to the rear panel of the machine, to check if the voltage specified on the machine matches the local power supply voltage.

4) Be sure to entrust the electrical construction unit to connect the ground wire. Otherwise, an electric shock may occur in the event of a malfunction or leakage. (The grounding yellow-green line at the bottom of some models)

5) Do not damage the power cord or cause it to be damaged or processed. Gathered into bundles, stretched, barely bent, twisted.

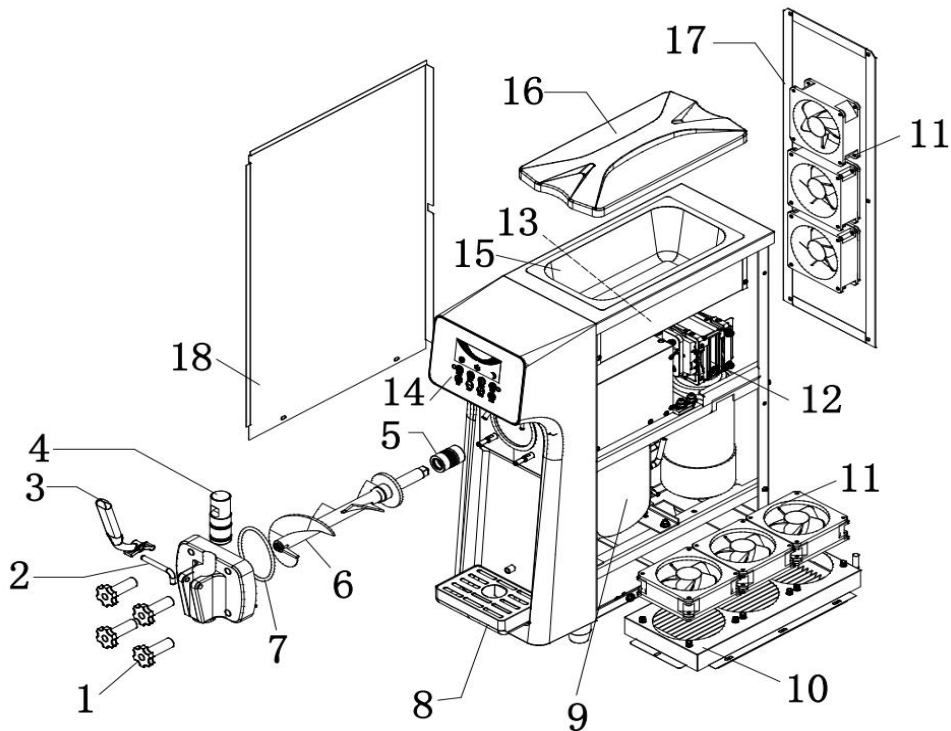
6) When the machine is malfunctioning, turn off the power. If a trip occurs, contact the store or service personnel.

V. Refrigeration Condition

a. Refrigeration is not allowed when the empty cylinder has a stirring shaft.

b. No cooling when there is water in the tank.

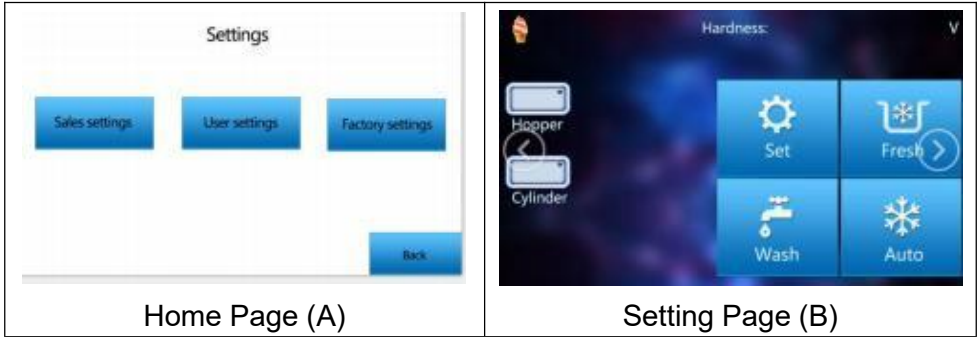
Product Structure:



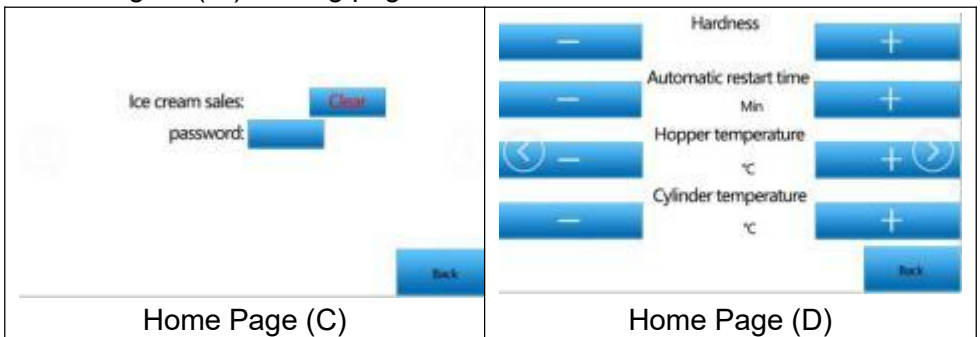
1.screw for distributor	10.condenser
2.pin	11.fan
3.handle	12.gear motor
4.piston	13.mother board
5.wave ring	14.panel
6.beater	15.hopper
7.seal for distributor	16.cover for hopper
8.tray	17.rear plate
9.compressor	18.side plate

BQL-9200ST Operation Panel and Function

Introduction



Switch on the power, as shown in figure (A), bottom-left corner shows the tank is short of ingredient, the red icon flashes.
After adding ingredient, red icon changes to white icon and press “Set” enter to figure (B)“Setting page” .



Press “ Sales settings” : Password: 8888;
Press “Clear” Counting restart, press “back” “Back” Go back to home page.
Press “User settings”: can change above parameter show as figure (D);
Press “Back”, go back to home page.

Press “Factory Settings” Password: 8080, enter to factory data setting.
Press “Factory Settings” Password: 6800, enter to motor no-load speed test (This setting only used when machine hardness come to 100% but can’t make ice cream.)



Cleaning Page (E)



Cooling Page (F)

In the standby state, press “Wash” enter to figure (E) “Cleaning Page” .the stirring motor runs, display screen shows the current value of the current stirring motor. Press “ Stop” to enter the standby state.

In the standby state, press “Auto” enter to figure (F) “cooling Page”, the stirring motor, the compressor, and the fan motor start, and the display screen shows the current value of the current stirring motor. Press “Stop” to enter the standby state.



Cleaning Page (G)

- High-pressure protection
- Handle malfunction
- No speed signal
- Motor belt slipping
- The outlet valve is not position
- Refrigeration timeout
- High voltage protection
- Low voltage protection

Figure (H)

In the standby state, press “Fresh”, fresh function open. The stirring motor, compressor and fan motor start, and the display screen will show the current value of the current stirring motor. Press “Stop” enter the standby state. In the

Cooling state, press this button to automatically enter the trough pre-cooling function after cooling is completed. Press “Stop” enter the standby state.

Display screen show as figure (H), please cut off the power switch to wait or check.


BQL-9200STA Operation Panel and Function Introduction

the operation panel is divided into LCD screen (select the corresponding operation with the object control) LCD screen operation and function introduction)



1.the washing-defrosting key: 

in the standby state, tap this key, enter the cleaning state, the cleaning indicator light is on, the buzzer makes a short sound, and the stirring motor operates. The liquid crystal display shows the current value of the stirring motor. Press the button again and enter standby.


Press the button for 5 seconds, the defrosting function turns on, the cleaning icon flashes, then press the button, defrosting function turns off. (only applicable to models with this function)

2.refrigeration key : In standby state, click this key, enter the refrigeration state, the refrigerating indicator light turns on, the buzzer makes a short sound, the stirring motor, the compressor, the fan motor starts, and the liquid crystal display shows the current value of the stirring motor. Press the button again and enter standby.


expansion key: in the standby state, press the“Expansion” key, the Air Pump Indicator Light is on, the air pump does not work; in the state of cleaning or refrigeration, press the expansion key, the air pump indicator light flashes, the air pump starts. (only applicable to models with this function)

3.hardness adjustment setting key: hold down  “”  “Gradient” or 1 second, enter the hardness parameter setting state, and then click the key, you can change the hardness value. The higher the hardness value, the harder the ice cream, the softer the hardness value.



4.preservation pre cooling key : In standby state, press the “Preservation” button, the preservation indicator lights up, the buzzer makes a short sound, the agitator motor, compressor, fan motor delay start, the liquid crystal display shows the current value of the current agitator motor.



5.Press the button  and enter standby. In the refrigeration state, press this key, after the completion of refrigeration, automatically enter the trough pre-cooling function (only applicable to the model with this function)6) timing/zero key in the standby state, click the key, enter the reset time set state, then click the key, can change the reset time set value. Press the button for 10 seconds and the cup count is zero.

6. the number of ice cream cups displayed: the number will be recorded automatically for each ice cream extruded.

7.material level lack of material display (only applicable to the model with this function) : lack of material in the cup number display area shows the lack of material code and buzzer intermittent alarm.

CL	trough material shortage
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8.alarm display

UH	High Voltage Alarm
UL	Low Voltage Alarm
JJ	Motor Overload Alarm

Sanitary and Parts Cleaning of Ice Cream Machine

- 1) Use hygienic raw materials, otherwise it may endanger health.
- 2) Do not return the ice cream that has been taken out to the tank, otherwise it may be harmful to health.
- 3) For the operator of the ice cream machine, you must wash your hands first and wear them neatly, otherwise it may endanger your health.
- 4) When using for the first time or not using it for a long time, please clean the parts before using.

Please use the food detergent and cleaning brush to clean the parts that have been dismantled (refer to the product structure drawing), especially the groove of the O-ring should be thoroughly cleaned.

Note: Please do not damage or lose parts during operation; do not use hot water or dish washing detergent to clean the resin parts, otherwise it may cause deformation; please do not soak the parts in the detergent for more than 30 minutes, otherwise it may cause deterioration. For those parts that are prone to dirt, please wash them carefully. The blade is very sharp, please be careful not to scratch your hand.

Assembly Method of Parts

- 1) Assembly of the square shaft and bellows of the agitator, refer to (Figure I) to fit the bellows into the square shaft.

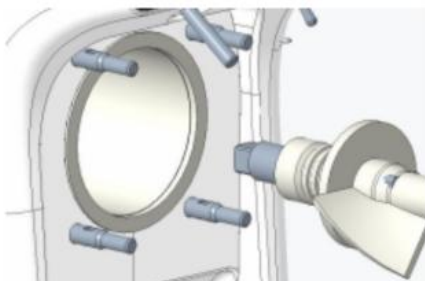


Figure I

Rotate the square shaft after inserting the freezing cylinder to make it align the inner square hole.

- 2) Install the stirrer on the machine, refer to (Figure J) After inserting the freezing cylinder, rotate the stirrer to make it align the square shaft and press the stirrer resilience, it has been determined whether it is installed in place.



Figure J

3) Assembly of the discharge valve, refer to (Figure K) **Note:** Don't forget to install the seal ring

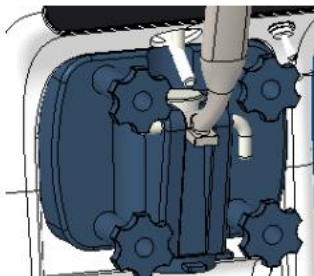


Figure K

4) Install the water tank as shown (Figure L).

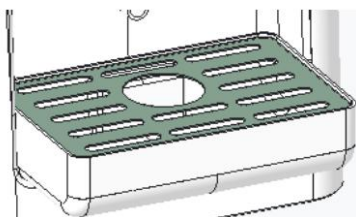


Figure L

Note: the components are assembled in the process of the ice cream machine,
make sure the control power switch is off.

Ice Cream Manufacturing Method

1) Place the prepared ice cream slurry in 15 minutes and pour into the tanks at the top of the ice cream machine;

Note: Requires slurry not to agglomerate

2) Turn on the power, the ice cream machine enters the standby state, press the “Wash” to let the machine run for 3-5 minutes. At this time, press the handle to let the slurry release 2-3 cups and then pour into the upper tank to prevent the effect of water freezing at the discharge opening makes ice cream;

Note: Please prepare the slurry according to the proportion of the ice cream powder.

3) Press the “Set” → “User setting” → “Hardness” you can adjust the hardness of the ice cream as needed.

Note: Please refer to the machine "warm tips" to set the adjustment

hardness value.

4) Press the "Auto" button, the machine enters the cooling state. press the "Fresh" button to cool the slurry in the feed chute.

5)When the hardness of the current ice cream reaches the set hardness, the machine will automatically stop and rest; when the machine stops taking a rest, the automatic start time adjustment range is within 3-9 minutes. At this time, press " Set"→"User setting"→"Automatic restart time to set the machine to enter the next refrigeration. The time required for the cycle is increased by one minute per press time, and after 9 minutes, it is returned to the 3 minute state.

Note: When the weather is hot, it is best to set a short time; when the weather is cold, it is best to set a longer time.

6) Take an egg cone or cup and place it at the exit of the outlet valve. Press the discharge handle to squeeze out the ice cream and push the handle back off.

7) If there is residual slurry or ice cream left in the machine for a long time, press the "fresh" button to keep the slurry at a low temperature. In order to ensure food hygiene and safety, and to reduce energy consumption, it is recommended to clean the machine every day, leaving no residual ice cream in the machine.

8) After the cooling is completed, the hardness of the ice cream is too hard to make the display alarm, or the freezing cylinder does not stir, no discharge phenomenon, first cut off the power switch, press the switch again after 30 seconds, press the "Thaw" button to freeze Thaw in the tank. After the thawing is completed, press the "Cleaning" button, whether the material is discharged, and the material can be discharged normally. Press the "Start" button again. (Only for models with this feature)

Ice Cream Machine Cleaning and Maintenance Methods

I.Cleaning of the freezing cylinder and tank

II.In order to ensure the health of ice cream consumers and improve the service life of machine parts, the freezing cylinder must be cleaned and disinfected once, as long as the ice cream machine is stopped after using.

- 1) Press the wash button to discharge all the slurry in the tank, press stop, the machine stops.
- 2) Please use hot water and an appropriate amount of disinfectant, pour it into the tank and pour it into a volume of about 70% of the tank.
- 3) Press the wash button again and stir for about 5 minutes before draining the cleaning solution.
- 4) Please wash with hot water for 2-3 times and stop.
- 5) Use a cleaning brush to clean the chute discharge port. Carefully clean the liquid level sensor with a clean cloth and a cleaning brush. If the cleaning is not clean, sometimes the material shortage alarm will not work. Please remove the mixing blade and clean the rotating shaft and the head with a clean cloth. Use a cleaning brush to thoroughly clean the groove inside the rotating shaft. Wipe the tank with a clean cloth.

II. Washing and Unloading Parts

Turn off the power supply, screw out the four nuts of the discharge valve, and remove the discharge valve assembly;

Pulling out the handle fixing pin, handle, valve rod and sealing ring in the make the display alarm, or th freezing cylinder does not stir, no discharge phenomenon, first cut off the power switch, press the switch again after 30 seconds, press the “Thaw” button to freeze Thaw in the tank. After the thawing is completed, press the “Cleaning” button, whether the material is discharged, and the material can be discharged normally. Press the “Start” button again. (Only for models with this feature)

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II. Washing and Unloading Parts

Turn off the power supply, screw out the four nuts of the discharge valve, and remove the discharge valve assembly;

Pulling out the handle fixing pin, handle, valve rod and sealing ring in the discharge valve assembly in sequence;

The agitator is withdrawn from the freezing cylinder; the parts are disassembled to the minimum unit and cleaned.

Reinstall the cleaned parts following the opposite steps to remove.

III. Body Cleaning and Maintenance

The control switch power must be turned off before cleaning the body.

Wipe with a dry, soft cloth. If the soil is dirty, use a warm towel sprayed with food detergent to remove the stain and wipe off the remaining detergent.

The lower part of the machine and the base are also susceptible to contamination. Please clean it.

Regarding the drain pipe, the drain pipe is connected from the inside of the water tank and inside the machine. If the drain pipe has liquid such as raw materials, it may be caused by a defective motor shaft in the deep part of the freezing cylinder, so please contact the store or maintenance personnel who purchased the product.

Note: Please do not use polishing powder, gasoline, hot water, etc., otherwise it will damage the outer surface of the machine.

Please do not use water directly to avoid leakage or accidents.

If the power cord is damaged, do not use it. Please check it 1 or 2 times a month. To check if there is any damage.

IV.Cleaning and maintenance of the condenser

During the working period, the condenser will be covered with dust ,which will affect the heat dissipation. The cooling effect is poor. It must be cleaned every two months. It is best to clean it by professional. Always turn off the power before cleaning, and do not damage the condenser fins.

Fault Analysis and Solutions

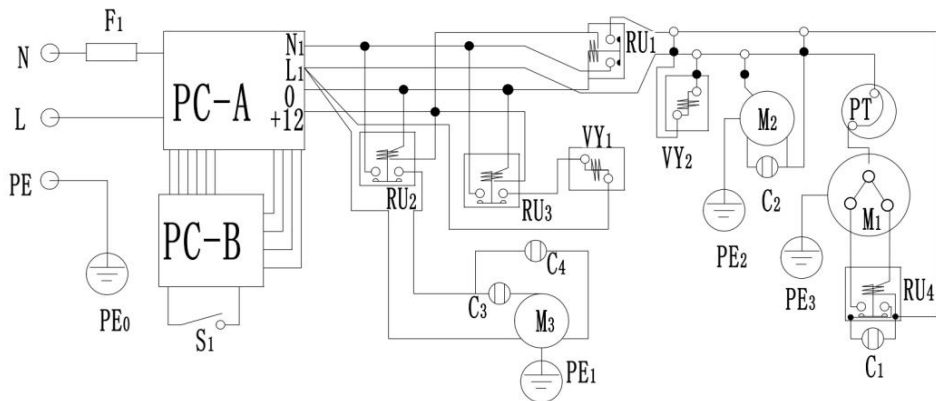
No.	Fault phenomenon	Cause	Method of exclusion
1	The machine does not start.	1.The power cord is not connected.	1.Verify the power cord and connect it
		2.Zero line is not connected	2.Check the neutral line and connect it
		3.Control power switch is not turned on	3.Turn on the control power switch
		4.Control power switch connection problem	4.Control power switch connection problem
		5.There is a problem with the PCB	5.Replace the PCB board
2	Cleaning function does not work	1.Loose connection	1.Reconnect the break
		2.Motor or capacitor is bad	2.Repair or replace the motor or capacitor
		3.Contacter is bad	3.Replace contactor

3	The compressor does not run	1.Low voltage	1.Check the supply voltage
		2.Function switch wiring loose	2.Function switch cable reconnection
		3.Contactor is bad	3.Replace contactor
		4.There is a problem with the PCB	4.Replace the PCB board
		5.Capacitor failure (220V series)	5.Replace capacitor
		6.Compressor is bad	6.Replace compressor
4	Not cooling	1.Refrigerant leak	1.Repair the leak point and vacuum the refrigerant
		2.Condenser blocked	2.Cleaning the condenser
		3.The fan does not tum	3.Repair or replace the fan
5	Can't make ice cream	1.No material in the cylinder	1.Add slurry in the cylinder
		2.Unloading puffing tube blocked	2.Pull out the puffing tube and clean it up
		3.The slurry ratio is wrong, too thick	3.Reconstitute the qualified slurry
		4.The panel travel switch is damaged or disconnected	4.Reconnect the line or replace the travel switch
		5.There is a problem with the reducer	5.Repair or replace the gear unit

		6. motor speed is not match	6. press "set", "factory settings" enter password 6800 1o retest
6	Ice cream is too soft	1. Slurry ratio is wrong	1. Reconstitute qualified slurry
		2. Improper hardness setting	2. Reset hardness
		3. Motor current is large, there is a short circuit.	3. Repair or replace the motor
		4. Improper hardness setting	4. Reset hardness
7	Ice cream is too hard	1. Too much water in the ingredients	1. Reconstitute qualified slurry
		2. Improper hardness setting	2. Reset hardness
8	Material Leakage	1. Discharge valve leakage	1. Replace the discharge valve seal
		2. Leakage at the rod	2. Replace the stem seal
		3. Leakage at the leak	3. Replace the outlet valve seal
		4. Stirring shaft seal rupture	4. Replace the seal

9	The compressor stops after the ice cream is formed, and the motor does not stop.	1.Travel switch contacts are attached.	1.Repair or replace the travel switch
10	When the ice cream is made, the motor does not turn, and the ice cream does not come out	1.Travel switch damage	1.Repair or replace the travel switch
11	Beater split	Under normal circumstances, it will not happen. The abnormal situation is as follows.	Replace the beater
12	LCD does not display	1.Slurry water, freezing tank 2.Miss-press the cooling button during cleaning with water cooling 3.Refrigeration when one cylinder has material and the other cylinder has no material 4.Empty cylinder refrigeration	1. Replace the PCB board

		5.Excessive use of a cylinder when playing ice cream	
		6.Hot slurry is poured into the cylinder for rapid cooling	
		7.When the motor direction is reversed, the material is cooled.	
		8.There is a problem with the PCB	
		9.LCD monitor is damaged	2.Replace the display
13	Alarm display	UH--Over voltage alarm	
		UL-Low voltage alarm	
		IJ -- Motor overload alarm	



Note:

PC-A、PC-B:Motherboard;	VY1、VY2:Solenoid valve;	C1、C2、C3、C4:Capacitor;
M1-Compressor;	S1:Travel switch;	PT:Thermal protector.
M2-Fan motor;	F1:Fuse wire;	
M3-Agitating motor;	RU1、RU2、RU3、RU4:Relay;	

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