

INSTRUCTION MANUAL

KERVAN COOLING MANUAL ICE CREAM MACHINE

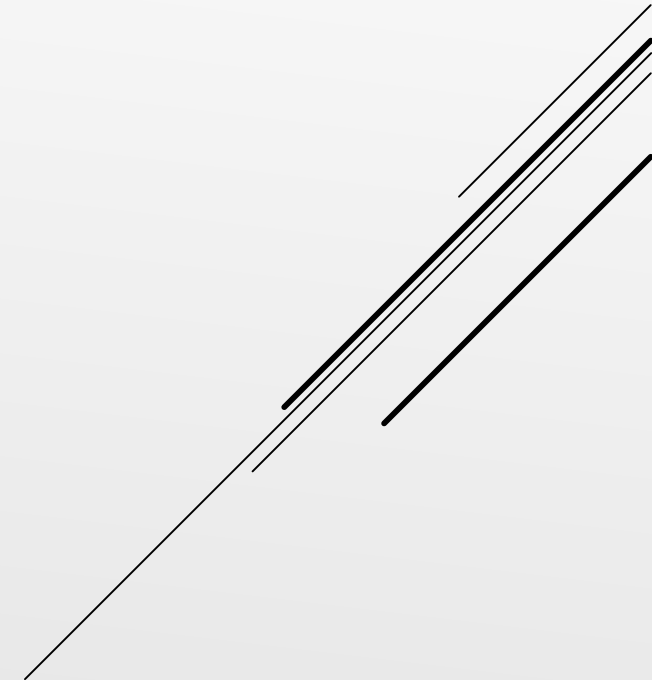


A) THINGS TO DO BEFORE INSTALLING THE ICE CREAM MACHINE

- 1) Use the selected thermal magnetic fuse for the electrical connection when installing your machine.
- 2) Never put your hand in the machine, before turning off and disconnecting the machine.

B) PLACING YOUR MACHINE

- 1) Always place your machine on a flat surface
- 2) Make sure the machine is placed on a completely flat surface. Otherwise the antifreeze can not provide efficient cooling.
- 3) Avoid installing the machine in direct sunlight
- 4) The thermic phase (L 30- L 40 TYPES) is used to eliminate irregularities in the motor as a result of voltage drop etc.



C) ELECTRICAL CONNECTIONS(Control Buttons Enabling Operation)

- 1) Mixer button is only used to start and stop the mixer
- 2) Cooler button(L30- L40) is only used to operate the cooling unit
- 3) Digital thermostat; Digital thermostat with adjustable features(^ v and Set with the set button)
- 4) Emergency stop button; in case of emergency contact with any part of the body will stop the machine completely
- 5) Review the grounding of the machine

D) FOR L 30 L 40 MACHINES; (REMOVE THE BLADE AND THE BOILER AS DESCRIBED BELOW.)

- 1) When turning the three arms over the mile remove the blade by rotating
- 2) To loosen the blade, you must fix the spindle by inserting the original pin of a machine into the hole on the spindle.
- 3) Remove the plastic cover on the boiler mile loosen the coupling bolt and lift up the coupling.



E) Mixer unit

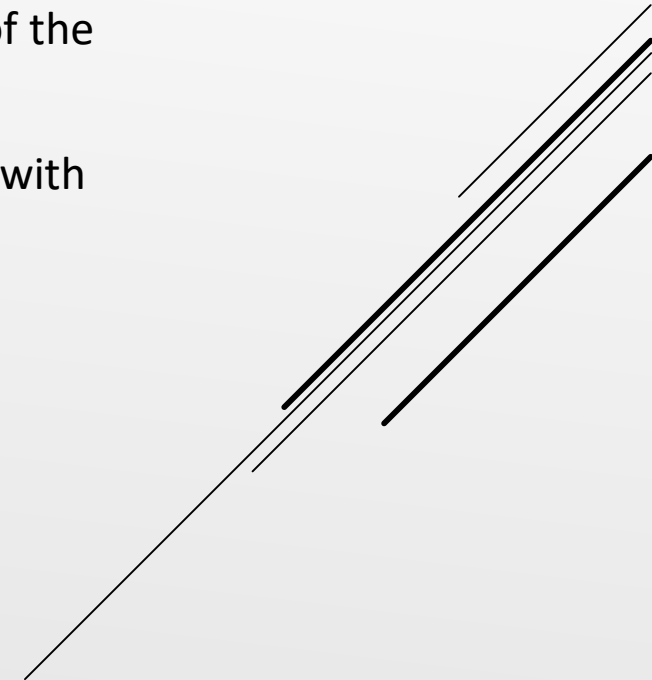
- 1) Gears on mixer, must be lubricated with grease at least once a month.
- 2) Every time the ice cream bowl is dismantled, the bottom ball and spring should be lubricated with grease.

F) SETTING THE BLADE

To get the most efficiency from your machine, the knife should gently skim off the walls of the bowl.

To adjust the blade to be farther or closer to the edges of the ice cream bowl (this is done with two bolts under the eccentric)

To make the setting: also both Bolts are loosened and after adjustment, both Bolts are compressed



G) COOLING

Stop the machine if there is frost on the inside walls of the bowl, carefully scrape off the edges of the bowl without damaging it.

H) MIXER ENGINE (ARC) ADJUSTMENT

For (L-30 L-40) Machines: open the lid on the engine to see the degree of adjustment.

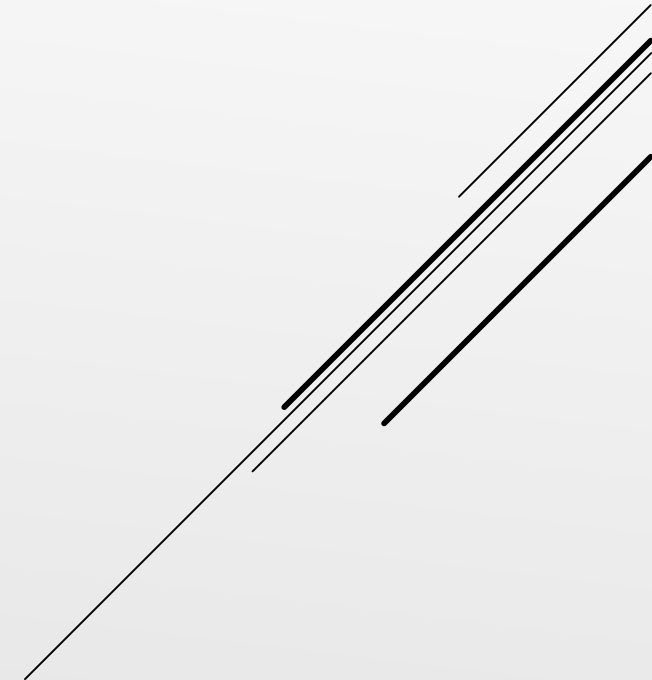
use round handles extending from the outer edge of the mixer for adjustment.

Loosen the handle under the mixer. (Behind the mixer) adjust the arm with strap.

Retighten the handle under the mixer to complete the process.

Technical information:

- 1- Produces 10 kg ice cream in 18 minutes
- 2- Ice cream machine is cooled by antifreeze
- 3- 380 volt
- 4- Emergency stop button



Cleaning The Machine

Ice cream maker must be stopped, should be washed with warm water.

TO MAKE ICE CREAM

Into the ice cream machine that reaches -20 or -25 degrees; pre-prepared ingredients are put into the machine. (Capacity is 10 litres)

