

Popsicle Machine Operation Book



Thank you for choosing Huasheng Brand products. Popsicle machine HS2000 has applied the international advanced refrigeration industry, the famous brand compressors and good quality refrigeration components. With good looking and reliable performance, our products measure up the national safety standard of food processing machinery and electric appliance, and can be used in bars, fast food shops, hotels, schools and cold drink stores.

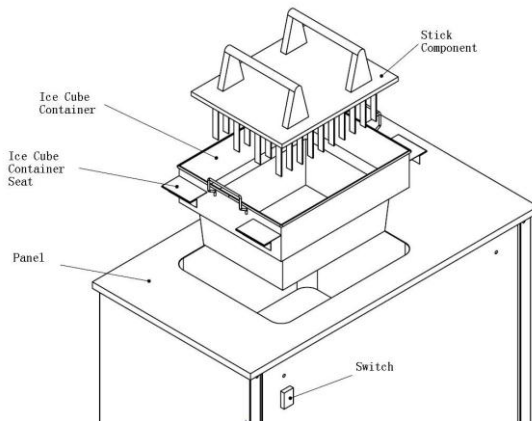
1 Technical Data

Power	Frequency	Rated Output (KW)	Refrigerant	Refrigerant Quantity (kg)	Production Caapcity (piece/24h)
220V	50Hz	1.2	R404	0.8	2000

2 Notices before Operation

- 1) It is unavoidable that the machines will get vibrated during transportation. Please leave the machine unused for above 24 hours before operation.
- 2) Please put the machine at a cool, dry place. The distance between the wall should be 100cm at least. It should be kept from direct sunshine.

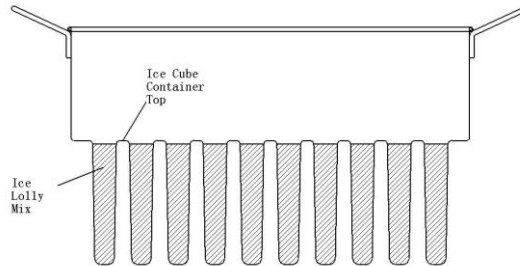
3 Installation Operation (See Picture1)



Picture 1

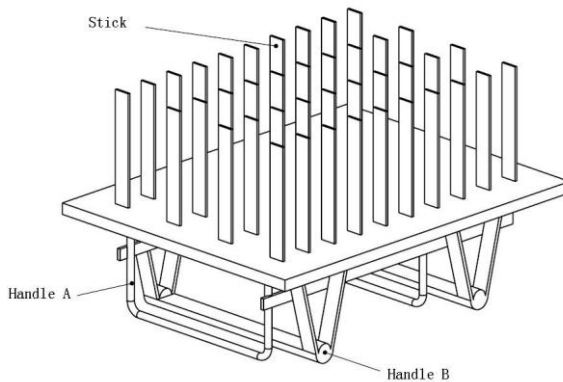
- 1) Before production please clean components which contact Food directly, such as ice cube container in wall and stick component.
- 2) Mix 4kg of salt or sodium chloride by 14kg of clean water to make 23% salt water. Then pour it to the container. Please do not put hot water in it otherwise the machine will be damaged.

- 3) Push the switch and make it cool for about 30 minutes. Then the temperature drops below -18°C .
- 4) Prepare ice lolly mix and put it into the ice cube container. For the mix quantity, please see Picture3. The level of ice lolly mix should be a little lower than ice cube container top.



Picture 3

- 5) Pull Handle A and Handle B, put sticks in stick components. See Picture 2 below.



Picture 2

- 6) Install the components as per Picture 1. Ice cube container seat should be in the same line as panel. Then put on the cover, push the switch. The ice lolly can be made after about 30 minutes.
- 7) Take out the ice cube container put it in a container full of water. (Please note the level of water cannot be higher than the level of ice cube container.) Clench Handle B and pull out ice lolly. Then squeeze Handle A&B and remove the ice lolly.
- 8) If you do not make ice lolly again, please close the switch and cut off the electric supply.
- 9) If you do not use the machine for a long time, do let out the salt water and clean the machine. Keep the machine dry and clean.

Note: 1. Quantity of ice lolly mix should be strictly to request. Otherwise the shape and completing time of ice lolly will be affected.

2. Please do not put clean water into the container then add salt. Otherwise the machine can be damaged.

Ice Lolly Mix Reference

1. Proportion of cool drinking water and granulated sugar should be 1:8. For good taste you can add some milk, juice, fruit, etc.
2. Soft drinks (Cola, orange, coconut milk, etc.) can be selected.

4 Trouble Shooting

Trouble	Reasons	Analysis	Disposal
Refrigeration Failure	1. The compressor does not run.	<ol style="list-style-type: none"> 1. The compressor is damaged. 2. The voltage is too low. Or the fuse is burnt. 	<ol style="list-style-type: none"> 1. Change the defective parts. 2. Solve the problem with the electric supply department or change the fuse.
	2. The cooling system is blocked by ice.	Moisture or foreign material enters the system.	Remove moisture from the refrigeration system. (Ask help from professional people.)
	3. Refrigerant Leaking.	The refrigeration system is not properly sealed.	After checking the leaking place do the reparation, vacuumize the system and fill the refrigerant again according to technical datas.
No Spray	1、 Water pump doesn't run.	<ol style="list-style-type: none"> 1、 Pump bearing is damaged. 2、 Magnet malfunctions. 	<ol style="list-style-type: none"> 1、 Change or repair. 2、 Change or repair.
	2、 Water pump motor doesn't run.	<ol style="list-style-type: none"> 1、 Motor is damaged. 2、 Improper installation blocks magnet. 	<ol style="list-style-type: none"> 1、 Change or repair. 2、 Adjust again.

MOULD OPTION





