ice cream

Pasmo pascal

TAIZHOU PASMO FOOD TECHNOLOGY CO.,LTD

After sales call:400-7576999
www.pasmochina.com
Sales headquarter in China:18th floor,Zongshanghui Building,
Huangyan District,Taizhou City,Zhejiang Province,China
Production base in China:No69,Dejian Road,Jiangkou Food Industries Zone,
Huangyan District,Taizhou City,Zhejiang Province,China

Ice Cream Machine Operation Manual

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PASMO WARM REMINDER

01 After receiving the machines from logistics company, the machines need to be placed steady for 3 hours to make sure the compressors work normally.

02 Ice cream machines are high-power electric appliances, which must be provided the electricity with independent power line bigger than 4 square millimeter.

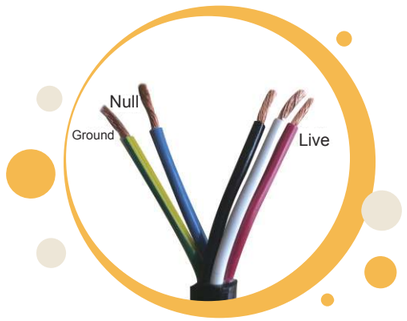
03 Please make sure machines are grounded when installing to the power supply.Make sure stabilization of voltage. Either low voltage or high voltage will reduce the service life of compressor or cause compressor burnt down.

04 If you purchased and installed plug 220V models, use the 16A power outlet(such as picture 1)

05 If the machines you purchased are in 380V,please contact with manufacturer to install the three phase electricity correctly,in case of burning the spare parts of machines (such as picture 2)



Pic1

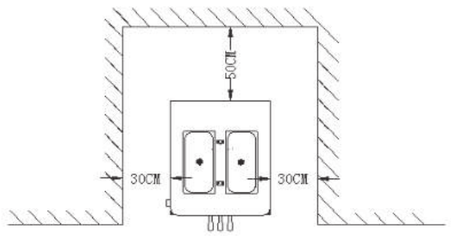


Pic2

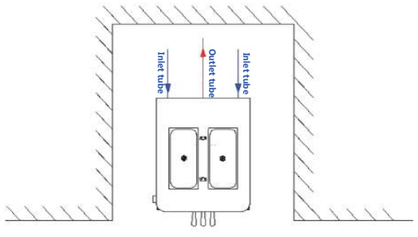
INTRODUCTION OF BASIC CONFIGURATION FOR PASMO SERIES

Model	S110F	S230F	S930AF	S520F / S520AF	S970F/ S970AF
Cooling	Air cooling	Air cooling	Hot air come from top	Air/water cooling /hot air come from top	Air/water cooling /hot air come from top
Direction of radiating	Left side	Both left and right side	Hot air come from top	Hot air come from top or back	Hot air come from top or back
Direction of air input	Right side	Back side	Both left and right side	Both left and right side	Both left and right side
Voltage configuration	220V	220V	220V	220V\380V	220V\380V

06 If you purchase Pasmo soft ice cream machine with air cool,there are request 30 cm space for air input and 50 cm space for air out,please check below information (such as S520F,picture 3)



(Pic 3)



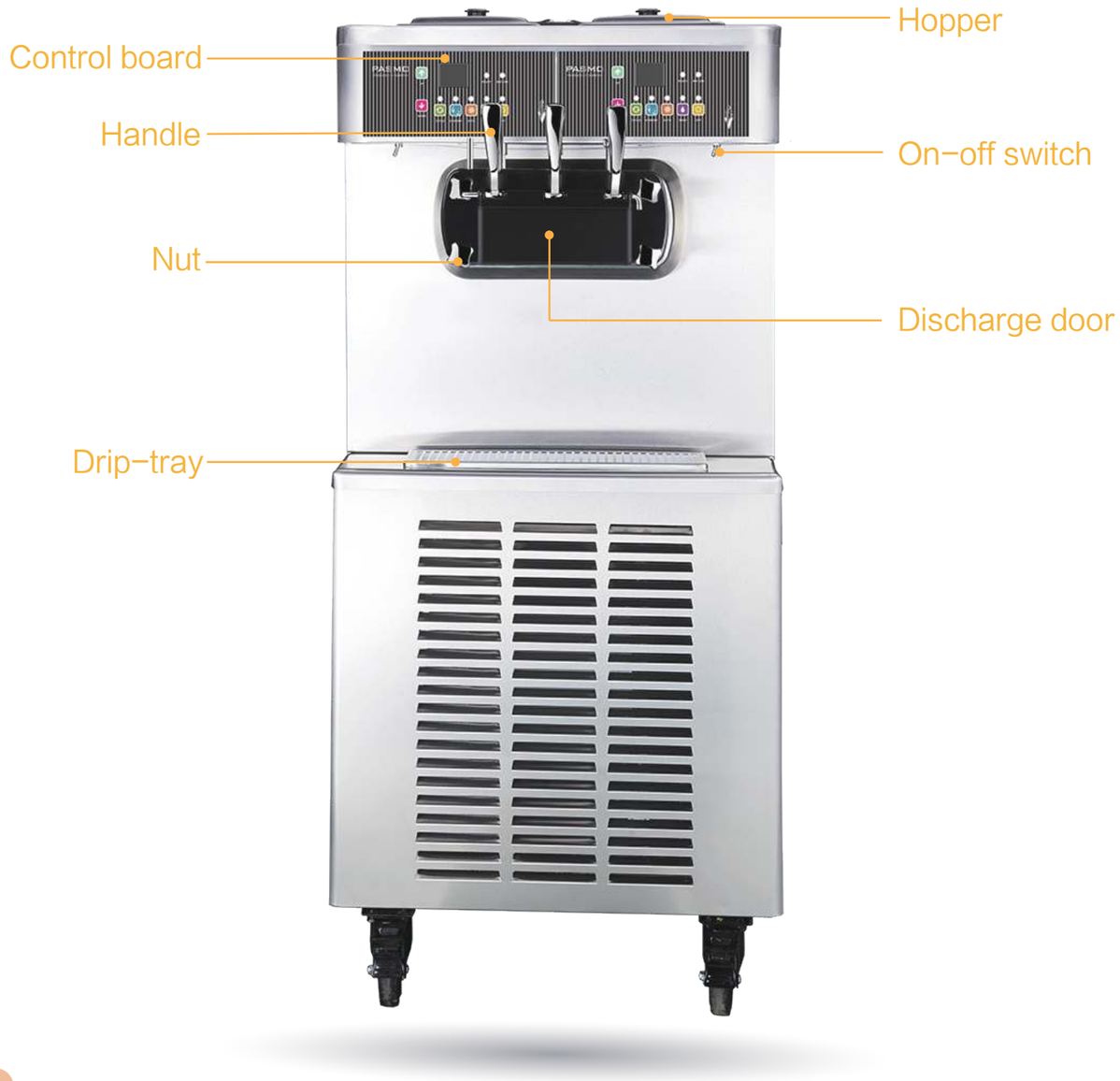
(Pic4)

07 If you purchase Pasmo soft ice cream machine with water cool,please correctly install tube according to manufacturer’ s guidance.There do not need space for radiating,2 tubes for input water and 1 tube for out of water.Input water temperature <20 degree,the pressure of input water >1 Mpa,if can not meet the demand,will be influence the refrigeration effect.(such as picture 4).

08 Before using machine,you need to read the operation manual and view the operation video or be trained by technician.If machines are broken due to change the set parameter personally,will not on our warranty.

INTRODUCTION OF PASMO MACHINE

INTRODUCTION OF PASMO S520F MODEL:



INTRODUCTION OF PASMO MACHINE



S110



S230



S930

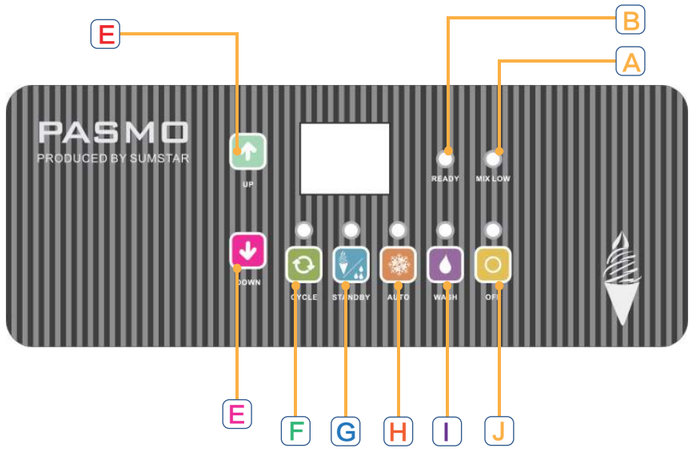


S520



S970

INTRODUCTION OF CONTROL PANNEL



A MIX LOW:If MIX LOW LED flash, it means mix in hopper lower than sensor.

B READY:If READY flash,it means ice cream is ready,can dispense ice cream.

E DOWN button is for lower the hardness of ice cream,DOWN button represent decrease the hardness of ice cream.

F CYCLE:When making ice cream,if you find the ice cream is softy,please press CYCLE button to restart refrigeration,making ice cream better.

G STANDBY/PRECOOLING:Pre-cooling function can keep fresh of the ice cream mix both in hopper and cylinder during night.

H AUTO:Start to make ice cream.

I WASH:Beater in cylinder starts work when press WASH, only for clean machine, will not refrigerate.

J OFF:Press STOP for 5 seconds can stop any function.

(Other key indicator represents the above function is running; on a display screen ,the left digital represents the current hardness of ice cream,the right digital represents the target hardness of ice cream)

INTRODUCTION FOR WEARING PARTS AND CONSUMABLES



Lubricant



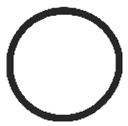
Clip Scraper



Disinfectant powder



Piston O-ring



Discharge door O-ring



Piston H-ring

NOTE:

1.Please do not clean machine with hot water more than 40 Celsius.
2.Please change new O-rings every 3 months, or machine may not dispense ice cream normally.
3.Please change new clip scraper every 6 months,otherwise the tasty of ice cream will not good,also will reduce the use efficiency of machine.
4.Please smear the lubricant for O-rings every time when assemble machines. Clean machine with disinfectant water at least every 3 days.

PASMO SPARE PARTS INTRODUCTION



Fixed pin



Clip scraper



Discharge door



Beater



Piston o-ring



Discharge door o-ring



Middle piston o-ring



Stainless steel handle



Air tube



Hopper cover



Nut



Middle piston



Beater shaft

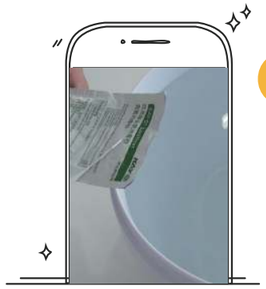


Air pump

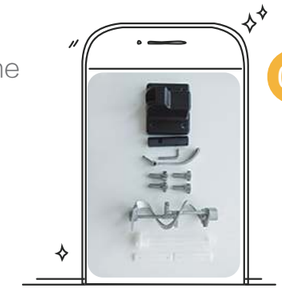


Side piston

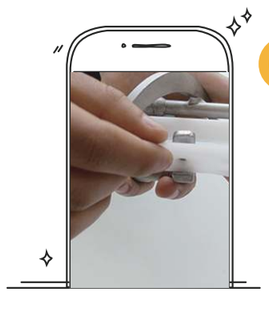
PASMO MACHINE WASH AND INSTALLATION



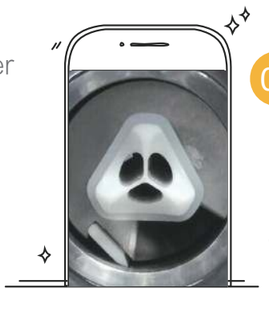
01 Open one bag of the sanitizer,add 9.5L water,then mix it



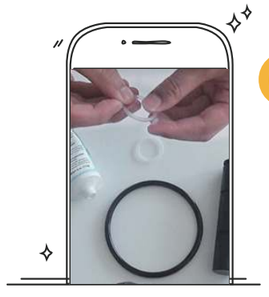
02 Use 5L disinfecting water to wash the spare parts



03 Isntall the clip scraper



04 Install the beater, adjust the beater shaft



05 Smear the lube on the o-rings.PS:the H piston should be installed in the middle of the discharge door



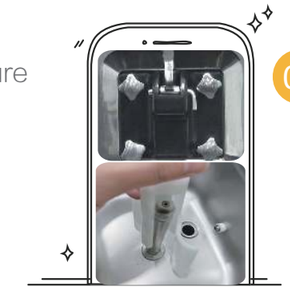
06 Smear the lube on the discharg door ring

PASMO MACHINE WASH AND INSTALLATION

07 Install the discharge door



08 Install the nut,ensure the nut is tight ,the discharge door is sealed well



09 Install the handle,fixed with the fixed pin,put the agitator blade

10 Pull the rest 4.5L disinfecting water into the hopper after all parts completely



11 Press wash button to let it work for about 1 minute



12 Stop ‘WASH’,push the handle to drain the disinfecting water out.

13 Warm reminder:before making the ice cream,make sure to use the material to drain the rest water out from cylinder

INTRODUCTION AND INSTALLATION FOR AIR PUMP

01 Feed regulator,when operate machine,please adjust feed regulator to the max hole on sixth position,the smaller hole with more air and less mix flow into cylinder can get higher overrun.

02 Main body for air pump,must be installed with seal and smear lubricant,inner of pump and touched with gear must smear lubricant to ensure gear work normally.

03 O-ring for air pump,smear lubricant and then install,ensure the seal of air pump.

04 Gear of air pump,two sides of which touch air pump need to smear lubricant. (Note:please clean gear by cold water)

05 The other part of air pump,inner side need to smear lubricant.

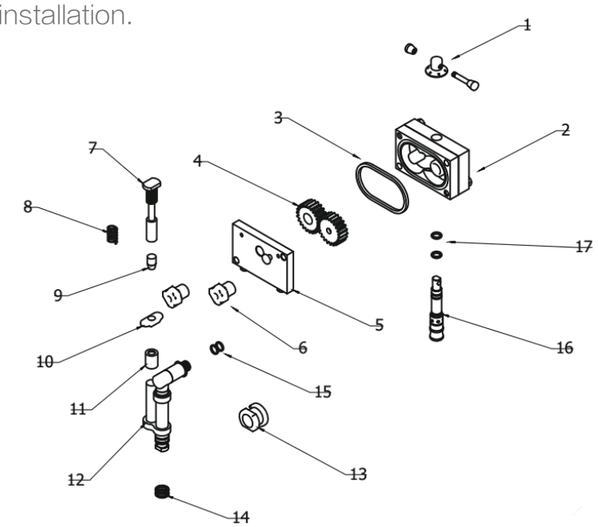
06 Lock nuts of air pump,fixed air pump.(Note:if nuts are loosen,the air pump will not suck ice cream mix)

07 The feed tube components of air pump,please install all parts according with below picture(valve sets,spring,rubber plug,lifting yoke,sleeve,feed tube,snap joint,the down o-ring of feed tube,the up o-ring of feed tube),need to be aligned with the snap joint of feed hole when install and then turn 90 degree to fix the feed tube.(Note:if the feed tube installed incorrect the ice cream will be spouted out when the machine working)

15

16 Suction tube of air pump,ice cream mix will be sucked to air pump when gear running.

17 O-ring of suction tube ensure seal, air pump will not suck ice cream mix when incorrect installation.



MAKING ICE CREAM

PART1 A

Gravity feed machine(without pump):

Good flowability material:

01 Add ice cream mix to hopper and cylinder,until no bubbles from hole.

02 Press WASH and after 5 minutes to stop, by this can mix the ice cream mix and air in the cylinder well.

03 Press OFF,then press AUTO to make ice cream.

04 After refrigeration,please adjust the minimum hole of air tube then dispense ice cream.

Bad flowability material:

01 Add ice cream mix to hopper and cylinder,if the ingredients are too thick, you can pour to feeding hole directly.

02 Press WASH for 5 minutes to flow ice cream mix to cylinder then stop,adjust the hole to middle or largest(if too thick,do not to install air tube),then press OFF.

03 Press AUTO to make ice cream.

04 After the ready button flash,you can dispense ice cream.

Operation for the air tube :



01 Pull the material | 02 Close air tube | 03 Insert air tube | 04 Press AUTO | 05 Making ice cream

MAKING ICE CREAM

PART2 B

Machine with pump:

Good flowability material:

01 Add ice cream mix to hopper and cylinder,until no bubbles from feeding hole.

02 Insert feed tube and turn to locked position,do not connect with air pump.

03 Press WASH to check if the air pump suck ice cream mix and spout .

04 After confirmation for air pump work normally,adjust the feed regulator to number 3 ,connect feeding tube with air pump,then press AUTO to make ice cream.

05 When ice cream is done,you can change the overrun of ice cream by adjust feeding regulator.

Note: Level 1 means smallest hole for ice cream mix in and highest overrun.Lever 6 means largest hole for ice cream mix in and lowest overrun.

Bad flowability material:

01 Add ice cream mix to hopper and cylinder until no bubbles from feeding hole.

02 Press WASH for 5 minutes ensure ice cream mix fill cylinder enough.

03 Insert feeding tube and turn to locked position,do not connect with air pump.

04 Press WASH to to check if the air pump suck ice cream mix and spout.

05 After confirmation for air pump work normally,adjust the feeding regulator to number 6 position,connect feeding tube with air pump, then press WASH for 30 seconds suck ice cream mix into cylinder by air pump.Then stop WASH; wash function working time is according with the thickness of ice cream mix,the thicker of ice cream mix,the longer of Wash,then press AUTO to start making ice cream.

06 When ice cream is done,you can change the overrun of ice cream by adjust feeding regulator.

MAKING ICE CREAM

PART3
C

Knowledge for machine with air pump:

01 You can adjust the working time for air pump suck ice cream mix,long press OFF for 5 seconds,after the screen show P1,then short press off to switch to Ud, default set time is 15 seconds,you can adjust by UP or DOWN button. The thicker of ice cream mix,the longer time for pump to work,we recommend set 20 seconds for thicker ice cream mix.

Knowledge for using:

01 For the first batch,the hardness can not set too high,when customer is the first time to use the machine,he needs to set the hardness lower,when the machine reach to the target hardness,the machine will stop working,then you can make the ice cream to check if the hardness is suitable.if too soft,you can adjust hardness a little higher,but can not set too high to cause frozen cylinder.

02 You need to use air pump adjustable lever correctly according to texture of your ingredients.If the ingredients are too thick and ice cream is big volume,you need to move the feeding regular to number 6.

Operation for air pump:



01 Air pump | 02 Air pump working | 03 Air pump and ice cream mix | 04 Air pump ready | 05 Making ice cream

Item	S110F (220V)	S230F (220V)	S520F (220V)	S520F (380V)	S930F (220V)	S970F (220V)	S970F (380V)
Heat-dissipating method	1.8	1.8	2.5	1.5	2.5	2.5	1.5

OERATION FOR PRE-COOLING

'Standby'is used to keep the mixture fresh for both hopper and cylinder.

PART1
A

Gravity feed machine(without air pump):

Operation for standby:

01 When you stop business in the night,press OFF to stop all functions.Take out the agitator blade,wash it and then put back.Take out the air tube, wash it, close the hole ,then insert into hopper.clean the material on the hopper wall and press STANDY.

02 When you are back next morning.Press OFF to stop standby,then press WASH to dispense the material out from cylinder.Take out the air tube,let the ice cream mix in hopper flow into cylinder,press wash and work for 5 minutes to help the ice cream mix fill cylinder.Stop WASH,adjust the air tube to the small or medium hole,then insert the air tube,press AUTO to start making ice cream .

03 You can check the standby status on the temperature which show on top right corner of screen.

04 We suggest wash machine every 2-3 days if you use normal soft ice cream mix. For frozen yogurt, you need to wash every day.

PART2
B

Machine with pump:

Operation for Standby :

You need to take out all parts of air pump,then press STANDBY for precooling during night.Clean the main pump and all parts,install the next day when you back.

VERY IMPORTANT:
Please decompression for air pump before take feed tube out. There will be high pressure in cylinder after long time pump work. Unscrew the nut on decopression set of feed tube and pull handle for decompression.

PROBLEMS AND SOLUTIONS

BAD COOLING:

- Refrigerating fluid leakage
- Condenser is dirty as for long time no clean
- Circumstance Temperature is too high.
- The space for radiating is limited.

ICE CREAM IS TOO HARD:

- Set high hardness
- Incorrect ratio for ingredients
- Ingredients in cylinder is not enough

THE MACHINES DISCHARGE DISCONTINUOUSLY OR CAN’T DISCHARGE:

- Set high hardness,incorrect ratio for ingredients or dispensing speed is far faster than input speed lead to cylinder freezing.
- Check if the machine beater drive system is working correctly.

MACHINE STATIC ELECTRICITY:

- The ground wire was connected incorrectly or not connected
- Short circuit inside of machine

MACHINE CAN’T WORK WHEN CONNECTED WITH THE ELECTRICITY:

- The air switch in machine isn’t turned on
- Electric board or screen was broken
- Incorrect connected for electric board and screen
- Power is abnormal,the diameter of line is too small,less than 4 square millimeter

ERROR CODE AND SOLUTION

Code	Error	Solution
HH	High voltage error	Pls check if the voltage is too high
JJ	High electric current error (Frozen cylinder)	Turn off the refrigeration,take out the air tube, press wash for about 5 minutes,then press Auto to make ice cream;If the machine still show JJ error, you need to stop machine for about 10–20 minutes,then press wash button.You also need to check the material if it can flow into the cylinder smoothly.
E1	Hopper sensor error	Pls contact with supplier first，change sensor（sensor 16）
E2	Evaporation tank sensor error	Pls contact with supplier first，change sensor（sensor 15）
E3	Evaporation temperature sensor error	Pls contact with supplier first，change sensor（sensor 14）
E4	Wrong phase	This are for three wires machine,the three fire wire is wrong, you can change position for any two of them.
E5	Lack phase	This is for three phase machine,among the three fire wire one of it doesn't connect,pls check.
E6	Heat exhaust error	Pls check the heat exhaust for the machine（check the location,check if the condensor is dirty,etc.）we suggest to turn off the power and let the machine rest for 30 minutes.
E7	Cylinder lack of mixture	Turn off the refrigeration,take out the air tube,press wash for about 5 minutes,then restart the refrigeration,customer need to check the materia if it can flow into the cylinder.
Lo	Cylinder temperature is too low	Turn off the refrigeration,take out the air tube,press wash for about 5 minutes.set the hardness lower then restart the refrigeration.
1d	Heat exhaust error	Pls check the heat exhaust for the machine（when this error came out,the machine still can work,but if you don't solve this problem on time,later the machine will show E6 and stop working)
FC	The motor doesn't run	Turn off the power and rest for 5 minutes（you must pull out the plug,not only turn off the power switch on machine）then restart the machine and set the hardness lower.if you can't solve the problem,pls contact with supplier.
R–CB	Right micro–switch error	Pls check if the handle has reset to its location,after reset, pls restart the machine.if can't solve, pls contact with supplier
L–CB	Left micro–switch error	
M–CB	Middle micro–switch error	