



**USE AND
MAINTENANCE
MANUAL**

使用维修手册

ELMECO

ADVANCED SOLUTIONS FOR COLD BEVERAGE
SINCE 1961

E Index

A quality choice	3
Instructions and general warnings	4
Installation of the machine	5
Cleaning	6
Condenser cleaning procedure	8
Pressure switch refit procedure	8
Controls and signals	8
How to produce Soft Ice Cream	9
Keypad lock	10
Product dispensing / Dose Counter	11
Night Mode AUT	11
Use of the TLI (Lower Limit Temperature)	13
Service submenu settings ...	13
Important Security Rules	16
Technical assistance	16
Disposal of the old machine .	16
Quickream trouble shooting guide.....	17
Electric System	34
Cooling System	36
Exploded View	38
Codes Description	39
Declaration of Conformity ...	42
Registration Card	43

CH 目录

质量的选择	19
规格和 安全警示.....	20
机器安装.....	21
机器清洗.....	22
冷凝器清洗.....	24
压力开关复位.....	24
控制面板控制开关和控制按键	24
制作软式意式冰激凌.....	25
键盘锁定.....	26
如何从机器中放出产品/计数功能	27
夜间模式 AUT	27
使用TLI功能(Lower Limit Temperature)	29
服务子菜单的设定.....	29
重要安全注意事项	32
技术支持.....	32
旧机器的处置 .	32
快速故障诊断和处理.....	33
电路系统图.....	34
冷却系统图.....	36
部件分解图	38
部件表	39
符合性声明.....	42
产品注册卡	43



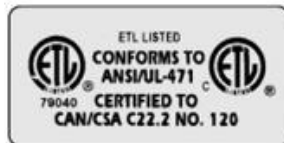
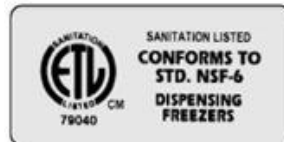
A quality choice

Elmeco's activity complies with the following certifications: Vision 2000 / ISO 14001



Choosing Elmeco, and in particular Quickream, the new electronic machine with reduced dimensions, means you are innovation-sensitive. Thanks for understanding the importance of working with a company that cares for "quality" not just as an abstract concept but as a concrete engagement. In particular, since the beginning of our history when we invented the first slush machine, we aimed to renovate our idea of innovation every day. Thanks to this approach, today we are considered as leaders in the advanced technology field. We therefore work and try to be more and more efficient in the organization and management sectors of our company, pursuant the ISO 9001:2000 standards. Customer and his needs are our focus.

By choosing Elmeco, you showed that for you quality is a synonym of working with reliable and lasting products, having at your disposal a precise and qualified assistance and gaining greater earning capacity.



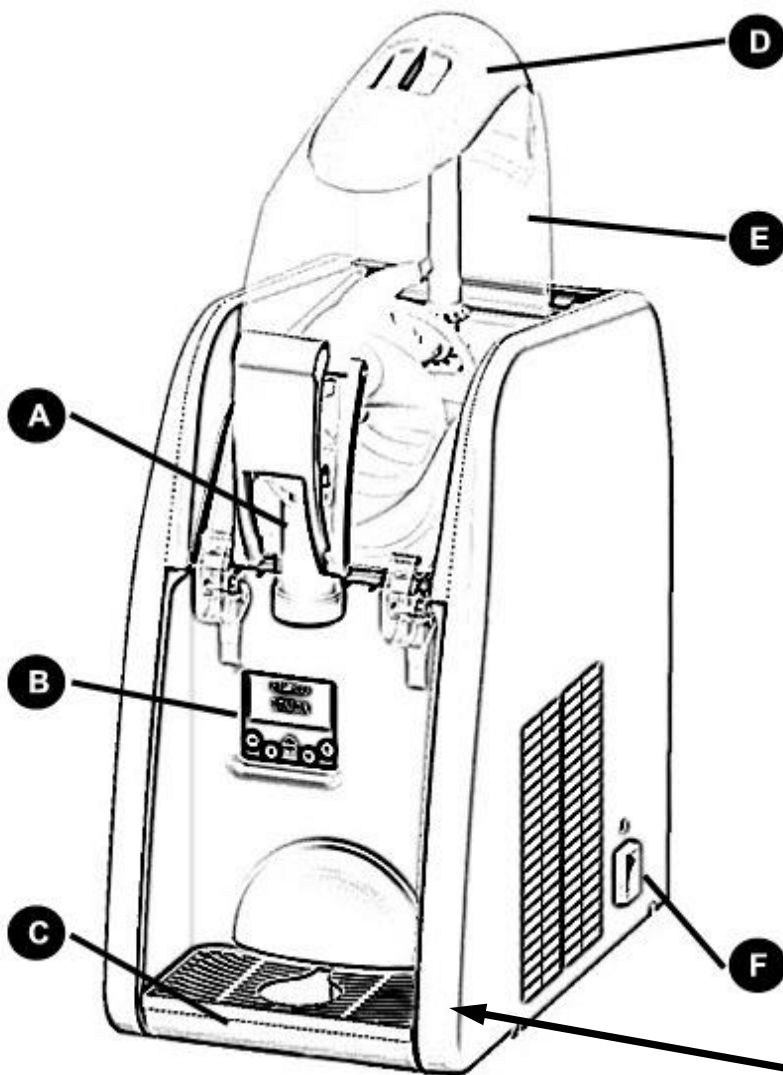
Instructions and general warnings

Before starting the machine, carefully read the information contained in this guide; you will thus be able to install, use and properly maintain your machine.

Quickream	Capacity (litres)	Capacity (gallons)	Dimensions (mm)	Dimensions (Inches)	Power/Voltage/Frequency	Color
	3-4 liters	1gallon	712x276x471	28X10.86X18.54	420W/220-230Volts/50Hz 530W/115Volts/60Hz 420W/220Volts/60Hz	White Black

Carefully keep the use and mounting instructions, for future purchasers too. The manufacturer declines all responsibility for damages deriving from failure to comply with the following instructions.

Install the machine according to the mounting instructions. The power supply must correspond to the rating plate data reported on the front side of the machine behind the drip tray (C).



- A- Tap
- B- Control electronic board
- C- Drip tray
- D- Cover
- E- Transparent tank
- F- Main switch

4

ELMECO ELMECO s.r.l.
Via Circumvallazione esterna, 12
80025 Casandrino (NA) ITALY
Tel.081/5055724 Fax.081/5055726 Made in Italy

MATRICOLA MODELLO **QK 1**

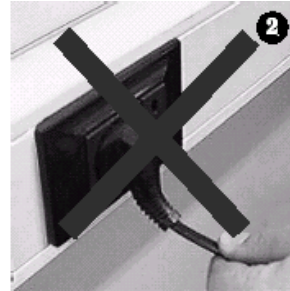
V= Hz= A= **R404A g180**

Temperatura ambiente di utilizzo della macchina da 24°C a 32°C (Classe Climatica N)

O.P.

During maintaining and cleaning, or in case of malfunctioning, disconnect the machine from the electric network, by unplugging it - **do not pull the wire but the plug itself** - (pict. 2 and 3).

Repairing must be made only by authorized and skilled technicians. Reparations that are not state-of-the art may be dangerous for the user. Please contact our company to know the Authorized service centre closer to you.



Installation of the machine

This machine for the production of ice cream, temperature-based, grants the absolute homogeneity of the product and the regulation of its density, through an innovative electronic control.

Before installing the machine, verify that:

- **Quickream is located far from any heating source;**
- **The machine is not damaged during the transportation. In case of doubts consult your vendor;**
- **The power supply plant is endowed with a grounding system in accordance with applicable law;**
- **The electric capacity complies with the maximum power of the machine itself, as stated in the plate (picture 4 page 4).**

If any doubt or concern please only contact trained and authorized personnel.

Carefully read the following instructions before installing the machine.

Warnings

This machine must be used only for the purposes it was manufactured for. Any other use is to be considered as dangerous.

Installation

It is recommended that the installation is carried out by a skilled technician. The manufacturer will not be held responsible under any circumstances for a wrong installation that could cause damage to people or things.

Once unpacked, verify that the machine is intact. The packing elements (plastic bags, expanded polystyrene, nails, etc.) must not be left at children's reach as they can be dangerous.

⚠ During transportation, do not lift Quickream by using the transparent tanks. Elmecco will not be held responsible for the above mentioned wrong maneuvers

We recommend NOT to connect the machine through adaptors, multiple plugs and/or extensions.

If necessary, only use materials in accordance with the existing security laws concerning the power intensity as indicated in the plate data (pic.4 page 4).

Place the machine far from any heating source. Verify it has sufficient free space (more or less 25 cm) around it.

⚠ Place the machine on a counter that can bear its load.

After connecting the machine to the electric network and switching it, verify the air flow from the side grids.

Proper usage

Before switching the machine on, it should be cleaned properly as reported in the “Cleaning” paragraph.

Cleaning

- ⚠ Always comply with the provisions of the local authorities in charge regarding the cleaning of the machine.
- ⚠ Daily clean and sanitize the machine.
- ⚠ Before carrying out whatever operation, switch off the machine (page 4 pos. F) and unplug it.
- ⚠ Use a solution of cold water and sodium hypochlorite (bleach) with the following proportion: 10 grams (1/2 tea spoon) for each liter of water. Rinse with warm water.
- ⚠ A greater quantity of bleach could damage the augers.
- ⚠ If the plastic parts are dishwashed, ensure the temperature is not higher than 60°C or 140°F, because they could be damaged.
- ⚠ Do not use abrasive powder.

Cleaning is very important if you want the machine to last longer; it is therefore useful to periodically wash all parts in contact with the product, using the following procedure:

Cleaning the tank

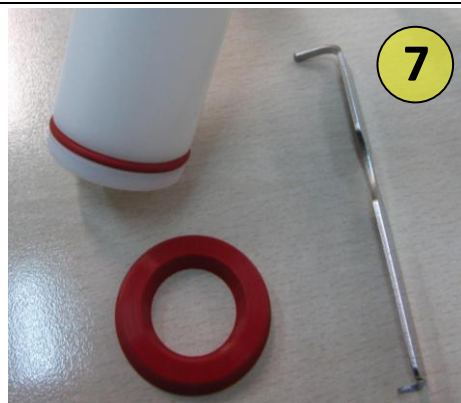
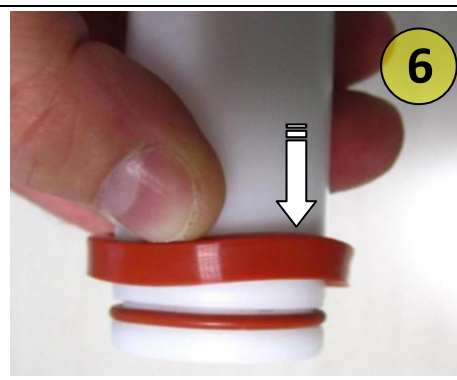
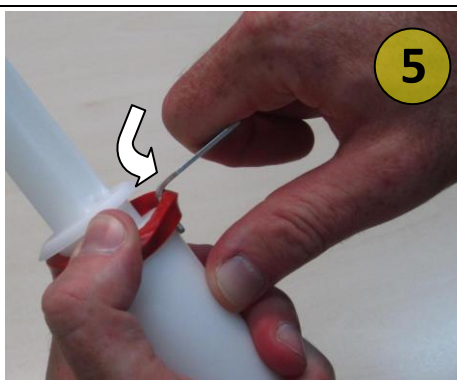
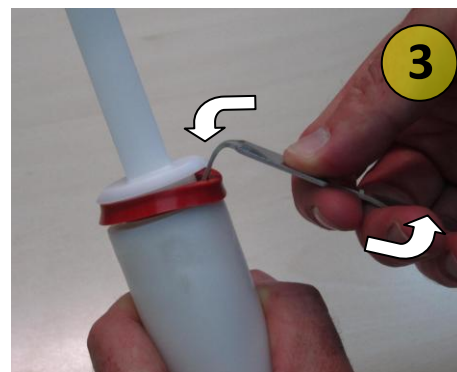
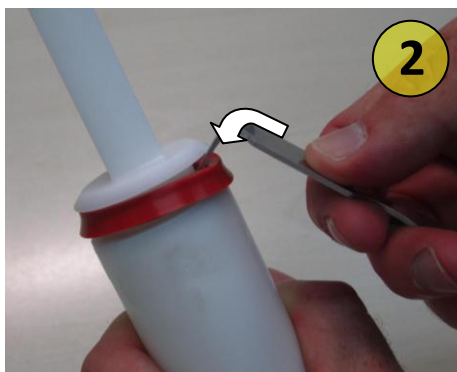
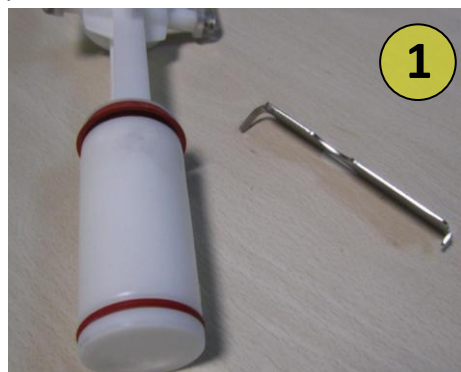
Please see the pictures at pages 40-41 of this instruction manual:

- Use disposable gloves;
- Open the tap in order to empty the tank. Leftovers can be kept in the refrigerator in special tanks if allowed by the local authorities in charge;
- Remove the cover, as illustrated in pic.1;
- In the event the cover has a key lock, use the key provided and remove the cover as shown in fig. 18, 19, 20, 21 and 22;
- Pour water in the tank and empty it again;
- Remove the tap from the tank as illustrated in pic.2-3-4-5;
- Remove the sleeve with star hole as illustrated in pic.6;
- Remove the hooks grips, if present;
- Open the groups as illustrated in pic.7 and lift the tank as in pic.8-9;
- Remove the horizontal and vertical augers as shown in pic.10-11-12;
- Dip all parts in a solution of warm water and bleach (**10 gr/litre of water**) and rub with the cleaning brush provided;
- Wash with fresh water and dry all washed parts;
- Prepare some other solution of warm water and bleach (10 gr/litre of water) and dip a cloth in it. This will be used to clean the steel tank and the parts connected to it (pic.13);
- Use a damp cloth to clean all the external parts;
- ⚠ **We recommend lubricating the points indicated in fig. 14 (auger mechanism and front side of the horizontal auger) with food-grade Vaseline, to avoid any eventual noise (whistle) due to friction between the two plastic elements.**
- Wet the gasket before inserting it in its place. Please be careful and insert the gasket with its junction in one of the rear corner;
- Reassemble the machine.

Disassembling the piston seal for cleaning

On removing the piston from the container, carefully follow the steps in the images below to dismantle the shaft seal. The tool in the images is provided with the Quickream machine.

After disassembly, wash the seal and the piston housing as described in the cleaning paragraph and reassemble the parts.



Condenser cleaning procedure

If the filter is not cleaned properly, the compressor might go off because of the pressure switch whose activation is signaled by a red light close to the general switch shown in pic.15.

- Remove the filter from the rear of the machine (see pic.16);
- Clean the filter with a brush or, if possible, with compressed air.

⚠ We recommend to clean the filtre at least once a week.

Pressure switch refit procedure

On the right side panel there is a red light (see pic.15). If it switches on, it means that the pressure switch intervened as the machine reached a high internal temperature.

A too high temperature can be caused by:

1. Dirty filter; remove and clean the filter (see pic.16);
2. The machine is located close to an heating source and its internal temperature increases;
3. The air circulation is obstructed.

Resolve the problem and reset the pressure switch placed on the right rear side of the machine basis close to the general switch as illustrated in pic.17. If the red light switches off the reset operation was successful.

Controls and signals



- **within the menu**, it means to go forward;



- **within the menu**, it means to go backward ;



- enter the menu;

- exit the menu.



- augers switch on;

- if the values of a parameter are changed, it let you confirm the selected value (**enter**) and returns to the upper menu;



- selection of the functioning mode, in a cyclic sequence:

- soft mode;
- night mode;
- Cold-Switched off;

- if the values of a parameter are changed, it scrolls horizontally between the parametrs in a cyclic sequence;

⚠ Do not wash the membrane of the electronic control with abrasive substances or cloths.

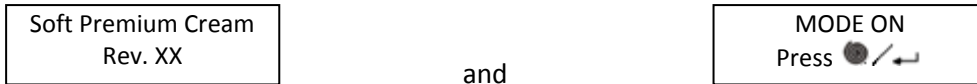
How to produce Soft Ice Cream

⚠ To prepare the product mix use only drinkable water.

- Clean the machine as described in the previous paragraph.
- Remove the cover and pour the mix in the tank (max 4 liters - **recommended 2,5/3 liters**).

Warning: It is recommended to pour an already refrigerated product

- When you switch on the machine (page 4 pos.F), the following menu will be displayed

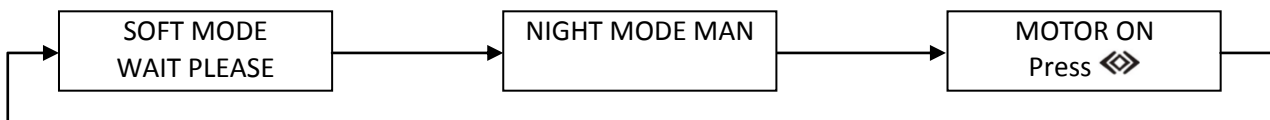


- Press the key to start the augers rotation. The following menu is displayed



- To stop the augers press the key for at least 2 seconds.

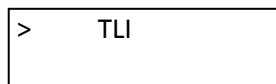
- If you press the button, you can select “SOFT MODE”, “NIGHT MODE” or return to the “MOTOR ON” condition in which the augers rotate. According to the display setting you can see



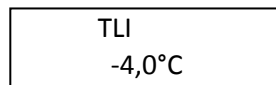
- If you set “Soft mode” you will read “WAIT PLEASE” on the line below. This message indicates that the product is not ready yet. In this condition the augers turn at 70rpm (default); this can be adjusted by changing the submenu settings in the **SERVICE** section.

- To view the menu options, press the button on the electronic control unit.

- Use the or keys to find the TLI screen



- Press the button to confirm and view the TLI temperature that has been set on the electronic control panel.



- If the product supplier has not provided clear instructions, using the key to decrease the TLI values to **-8,5°C/16.7°F**. Press the button to confirm.



- To exit the menu press the key.

- In this case, the electronic control unit will automatically seek the ideal temperature for the product in the tank.

⚠ Even if the machine is set to a TLI temperature of -8,5°C/16.7°F, this does not necessarily mean that the product in the tank (see temperature on the TANK TEMPERAT. screen) will arrive at said temperature. As the electronic module automatically searches for the ideal product temperature, the temperature registered on the TANK TEMPERAT. display may be higher than that on the TLI screen; product temperatures may vary according to the type of product used.

- When the product is ready, you can see “READY TO SERVE” on the display. In this case, the speed of the augers decrease to 40rpm (default); this may be adjusted by changing the submenu settings in the **SERVICE** section;

SOFT MODE
READY TO SERVE

It may happen that during production of ice cream, with a temperature of product below -2,0°C/28.4°F, the machine is switched off, acting on main switch, or stop the rotation of the augers, acting on the augers switch . With the next press of one of the two buttons, main switch or augers switch , you can see on the display

WAIT 9 MINUTES
FOR AUGER

When this procedure is activated, the augers will remain in stop position until the "9" becomes "1". After this time (countdown counter) the augers will return to work and the electronic board will set in the previous condition before of the shutdown. During the countdown must not be pressed any key.

⚠ To avoid reset of the above mentioned “WAIT 9 MINUTES FOR AUGERS” function, it is important that the machine is not switched ‘on’ or ‘off’ when the countdown function is active.

This procedure serves to protect the gears and augers from abnormal loads caused by some ice pieces at the bottom of the stainless steel. The ice can cause noise deriving from the gears that skid until the complete block of the augers. If the machine does not restart, call the service support.

In the event the product in the tank is ready, i.e. on “Soft Mode READY TO SERVE”, the display may show the following warning:

LOW MIX
PLEASE REFILL

This procedure is active when there is a lack of product in the tank. In this case, the solenoid valve will not be fed for a period of 5 minutes, to avoid the formation of ice on the bottom of the tank; after this time limit the procedure is deactivated.

⚠ If this occurs re-fill the tank.

During the “Soft Mode Wait Please” cooling stage of the product or during product maintenance, the “□” symbol may appear on the upper left corner of the screen. Read the Quickream trouble shooting guide on p.17 for further information.



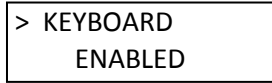
Key pad lock

The key pad can be locked, with the exception of the **MENU** key. To lock the keyboard proceed as follows:

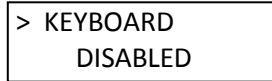
- To view the menu options, press the  key on the electronic control panel.
- Use the  or  keys to scroll to the **KEYBOARD** screen.

> KEYBOARD

3. Press the key to view the current keyboard settings.



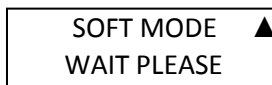
4. Change **ENABLED** to **DISABLED**, to render the keyboard inactive, by using the or keys.



5. After selecting the new keyboard setting, press the key to confirm.

6. To exit the menu press the key.

When the keyboard is “**DISABLED**” a triangle will appear in the upper right corner of the display.



This function is suitable for use in self-service locations, to avoid unwanted modification to the settings.

Product dispensing / Dose Counter

If the tap of Quickream is opened, it lets the product enter a little container, only after it is filled, the product is ready to be served in a glass or wafer. When the product is dispensed, the speed of the augers increases to 70rpm. The augers will return to the previous speed 20 seconds after the tap has been turned off.

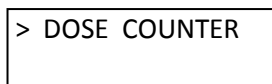
The above mentioned container allows to serve approximately 70 grams of product in a very short time and to count the portions served.

⚠ The portion counter will only appear on the display when the machine reads “Soft Mode READY TO SERVE”.

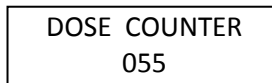
In order to count the portions served, please see the following procedure:

1. Press the button on the electronic control panel to view the menu entries

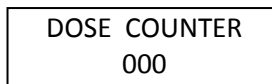
2. Press the or buttons until you reach the **DOSE COUNTER** screen



3. By pressing the button, you can see the number of portions served



4. The value can be set to zero if you press the button until “000” is displayed



5. To exit the menu, press the button and then the button

⚠ If no button is pressed on the electronic panel, after a short time, it automatically exit the menu.

Night Mode AUT

The “NIGHT MODE” is useful to keep the product liquid with a temperature lower than 0°C/32°F, when the restaurant or café is closed or if requested by the user. This mode can be manual, by setting “NIGHT MODE MAN” as illustrated at page 9, or automatic, by setting the ON and OFF hours. In this case, the machine will automatically switch from “SOFT

MODE" to "NIGHT MODE AUT" and viceversa. In "NIGHT MODE AUT" or "NIGHT MODE MAN" the speed of the augers is 20rpm. The "ON" hour indicates the time in which the machine switches from "SOFT MODE" to "NIGHT MODE AUT", while the "OFF" hour indicates the time in which the machine switches from "NIGHT MODE AUT" to "SOFT MODE". This mode is used when you want the product to be ready at a certain time. Before setting the "NIGHT MODE" hour, it is important to set the date and time of the restaurant or café where it is installed with the following procedure:

1. Press the button on the electronic control panel to view the menu entries
2. Press the or buttons until you reach the **DATE** screen

> DATE
3. By pressing the button, you can see the date set on the electronic control panel

DATE
17/01/12
4. Set the correct date, if necessary, with the or buttons, in order to increase or decrease the values and the button in order to move the cursor horizontally. The date will have the following format: **DD/MM/YY**
5. After setting the date, press the button
6. Press the or buttons until you reach the **TIME** screen

> TIME
7. If you press the button, the time set in the electronic control panel is displayed

TIME
11:43
8. Set the correct time, if necessary, using the or buttons, in order to increase or decrease the value and the button in order to move the cursor horizontally. Time will be displayed with the following format: **HH/MM**
9. After setting the time, press the button
10. To exit the menu press the button


It is now possible to set the ON and OFF hours of the "NIGHT MODE". See the following procedure:

1. Press the button on the electronic control panel to view the menu entries
2. Press the or buttons until you reach the **NIGHT MODE** screen

> NIGHT MODE
3. If you press the button, the ON and OFF hours are displayed on the control panel

On	NIGHT	Off
00:00		00:00
4. Set the ON and OFF hours with the or buttons, in order to increase or decrease the value, and the button to move the cursor horizontally

⚠ If the On and Off hours are the same or they are set on "00:00" this function is deactivated.
5. After setting the time, press the button




6. To exit the menu press the  button.

⚠ The application Defrost described cannot be used in Hong Kong in according with rules. The Quickream machine has to be empty and sanitized daily.


Use of the TLI (Lower Limit Temperature)

If the machine is in "WAIT PLEASE" status, the product should not be ready to be served, but sometimes this might not be true. If so, the customer can use the **TLI** function setting the correct temperature for the product.




In order to set the **TLI** see the following procedure:

1. Press the  button on the electronic control panel to view the menu entries
2. Press the  or  buttons until you reach the **TANK TEMPERAT.** screen


> TANK TEMPERAT.

3. If you press the  button, on the lower line of the display you can see the temperature of the product. In the following example the temperature is -6,4°C



TANK TEMPERAT.
-6,4°C •

4. Notice the temperature
5. Press the  button to return to the previous screen
6. Press the  or  buttons until you reach the **TLI** screen


> TLI


7. Press the  button to see the **TLI** temperature set on the control electronic board. In this example it is -8,0°C

TLI
-8,0°C

8. Set the new **TLI** with the  or  buttons to the temperature reported at number "4"

TLI
-6,4°C

9. After setting the temperature, press the  button

10. To exit the menu press the  button

Service submenu settings

Quickream is supplied with a number of pre-established, default settings, which can be used for various products. The settings are as follows:

Service step V1	V1= 70rpm (default)	T1= -8,5°C/16.7°F (default)
Service step V2	V2= 70rpm (default)	T2= -8,5°C/16.7°F (default)
Service step V3	V3= 40rpm (default)	RTS= not settable
RTS Time	5 minutes (default)	
EV OFF Time	5 minutes (default)	

Any modifications to these settings must be carried out by specialist and authorized personnel only. In order to reset SERVICE menu's settings to their default, please follow below procedure:

1. Make sure the machine is turned off; main switch (page 4 pos.F) in OFF position
2. While holding button on the front control board, turn the machine back ON. Release button, when control board's screen shows

RESET OK

To modify the **SERVICE** settings, proceed as follows:

1. To view the menu options, press the key on the electronic control panel

⚠ Please note that on any menu, if a key is not pressed within 30 seconds, or if the key is pressed again, the control panel will automatically exit the menu. When this occurs, the electronic control unit will return to the previous screen.

2. Use the or keys to search for the SERVICE screen.

> SERVICE

3. Hold the key down for at least 6 seconds or until the first option of the SERVICE submenu appears on screen.

SERVICE STEP V1
 V1rpm T1°C

The display will flash and show the "V1" speed at which the augers must turn when the machine is switched on until the machine has reached the "T1" temperature. The default settings are: V1=70rpm and T1=-8,5°C/16.7°F

- a. Press the or keys to change the V1 "20 min. / max 70 in steps of 1rpm" settings.
 - b. Press the key to switch to the next T1 "-8,5°C/16.7°F min. / max -2,5°C/27.5°F in steps of 0,5°C/0.9°F" setting
4. Press the key to confirm; the display will show the second option of the **SERVICE** submenu.

SERVICE STEP V2
 V2rpm T2°C

The display will flash and show the "V2" speed at which the augers must turn once the "T1" temperature has been exceeded. Said velocity is maintained until the "T2" temperature is reached. The default values are: V2=70rpm and T2=-8.5°C

⚠ It is not possible to set a "T2" temperature that is higher than the "T1" temperature.

- a. Press the or keys to change the V2 "20 min. / max 70 in steps of 1rpm" settings.
 - b. Press the key to switch to the next T2 "-8,5°C/16.7°F min. / max -2,5°C/27.5°F in steps of 0,5°C/0.9°F" settings.
5. Press the key to confirm; the display will show the third option of the **SERVICE** submenu.

SERVICE STEP V3
 V3rpm RTS

The display will flash and show the "V3" speed at which the augers must turn once the "T2" temperature has been exceeded. Said velocity is maintained also during the "READY TO SERVE" product maintenance stage, unless the machine is not dispensing. The default value is: V3=40rpm

- a. Press the or keys to change the V3 “20 min. / max 70 in steps of 1rpm”
- b. The “RTS” is fixed and cannot be changed; this setting corresponds to the temperature that is stored in the electronic unit’s memory when it is in “READY TO SERVE” mode.

6. Press the key to confirm; the display will show the fourth option of the **SERVICE** submenu.

RTS TIME
5min.

The display shows the time period in which the electronic unit, by controlling the temperature decrease, decides when to change from “WAIT PLEASE” to “READY TO SERVE” mode. Although “READY TO SERVE” mode can be seen, the solenoid valve is still active, because it is controlled by “EV OFF TIME”, the fifth option of the submenu. In “EV OFF TIME = RTS TIME” mode, the machine passes from “WAIT PLEASE” to “READY TO SERVE” and the deactivation of the solenoid valve coincide. The default value is RTS TIME= 5min.

- a. Press the or keys to change the 5 “03 min. / max 20 in steps of 1min.” Settings.
7. Press the key to confirm; the fifth option of the **SERVICE** submenu will appear on the display.

EV OFF TIME
5min.

The display shows the time period in which the electronic unit, by controlling the temperature decrease, decides when to deactivate the solenoid valve and when to product maintenance. The default setting is: EV OFF TIME= 5min

- a. Press the or keys to change the 5 “min. 03 / max 20 in steps of 1min.” settings.
8. On pressing the confirm key the control panel will return to the SERVICE screen.

> SERVICE

9. Press the key to exit the menu.

Examples of settings

V1=70rpm	V2=50rpm	V3=40rpm	RTS time= 10'
T1=-3,5°C 25.7°F	T2=-4,5°C 23.9°F		EV off time=10'

When the **SERVICE** submenu is set according to the above table, the machine will function as follows:

- When passing from “Motor On” to “Soft Mode WAIT PLEASE” mode, the augers turn at 70rpm, as long as the temperature shown on the **TANK TEMPERAT.** screen is warmer than -3,5°C/25.7°F (e.g. -3,0°C/26.6°F);
- When the product temperature reaches -3,5°C/25.7°F, the speed reduces to 50rpm. This is valid if the display still reads “Soft Mode WAIT PLEASE”;
- When the temperature reaches -4,5°C/23.9°F, the speed decreases to 40rpm. This speed will be maintained even if the display reads “Soft Mode READY TO SERVE” and will do so for the entire maintenance period of the product. The same increases to 70rpm if the tank is dispensing. It will then return to 40rpm, 20 seconds after the tap is closed.

⚠ During the “WAIT PLEASE” to “READY TO SERVE” phase the V3 speed predominates over the, V1 and V2 speeds. Therefore, if a specific product shows “READY TO SERVE” at -3,4°C/25.9°F, the velocity will reduce from 70rpm to 40rpm, skipping the 50rpm stage.

- If the electronic control panel does not detect any variations in product temperature for 10 minutes, then the latter will be considered “READY TO SERVE”. The electronic control unit will turn off and the solenoid valve will come on, in order to maintain a constant tank temperature.

⚠ It is advisable to make sure the RTS TIME and EV OFF TIME are the same. In this way, the deactivation of the solenoid valve will correspond with the passage from “WAIT PLEASE” to “READY TO SERVE”.

Important Security Rules

- Do not touch the machine with wet hands or feet.
- Do not use the machine bare footed.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- For correct operation use the machine at maximum temperature of 32°C/89.6°F and minimum 24°C/75.2°F.
- The instructions shall state that access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- This appliance is not intended to be installed in kitchens.
- This appliance is intended to be used in household and similar applications such as:
 1. *staff kitchen areas in shops, offices and other working environments;*
 2. *farm houses and by clients in hotels, motels and other residential type environments;*
 3. *bed and breakfast type environments;*
 4. *catering and similar non-retail applications.*
- Do not expose the machine to the weather.
- Do not pull the power wire in order to disconnect the machine from the electrical network.
- Do not remove the panels before disconnecting the machine from the electrical network.

Technical assistance

Only an authorized service center can repair the machines (e.g. a power cord substitution) using original spare parts.

Disposal of the old machine

Discarded machine must be unusable. Unplug the machine and cut the power wire.

Ecological instruction

The refrigerating machines manufactured by Elmeco Srl, like all refrigerator, freezers and air-conditioners use Freon as refrigerating gas. Freon, like other refrigerating liquids, is responsible of the damages to the ozone layer.

Even though the Freon used by Elmeco Srl for the manufacture of its machines is eco-friendly (R404 CE 01.01.2001 rule), the company imposes the buyers to be acquainted with what follows and to conform to the reference rules.

The machine must be disposed by the local disposal service or from a private authorized company.

Be careful not to pierce the refrigerating circuit containing gas.

All packaging materials can be disposed without any danger.

Quickream trouble shooting guide

⚠ For all manual interventions, always make sure the machine is switched off and disconnected from the power supply.

When in "Night Mode" the augers continually turn at a speed of 70rpm	<ul style="list-style-type: none"> The reed sensor is not working or is disconnected from the power supply; The tap is open; The piston is not inside the tap housing correctly. 	Disconnect the power cable from the power supply.
The product is leaking from the condensation outlet on the front panel.	<ul style="list-style-type: none"> The tank seal has not been fitted correctly in the transparent tank housing. 	Disconnect the power cable from the power supply.
Both in "Soft Mode" and "Night Mode" , the ice cream production continues until the augers lock.	<ul style="list-style-type: none"> The thermostat sensor is broken or has not been connected to the power supply. 	Disconnect the power cable from the power supply.
The product does not thicken.	The product does not reach the ideal temperature and the electronic control panel reads "Ready to Serve" . Check the TLI settings and adjust them as described on p.9.	
The machine does not cool and the red light on the right side panel is on.	The pressure switch has come on. To rearm the pressure switch see the instructions on p.8.	Disconnect the power cable from the power supply.
The augers do not turn In "Soft Mode" , "Night Mode" or "Motor ON" mode.	The rotation of the gearmotor is not being transmitted to the augers. This can be caused by: <ul style="list-style-type: none"> a breakage of the transmission screw, no. 30 in the exploded view diagram on p.38; a breakage of one or more of the auger teeth; A breakage of the drive shaft, no.16 in the exploded view diagram on p.38. The breakage could be at the top (square nut) or the bottom (inside the machine). 	Disconnect the power cable from the power supply.
The teeth of the auger mechanism come apart until the horizontal auger stops completely.	Make sure that the fixing seal on the vertical auger, no. 15 in the exploded diagram on p. 38, is attached securely.	
When turning, the horizontal auger scrapes on the bottom of the tank, causing noise and vibration.	There is not enough product in the stainless steel tank; this leaves the rear evaporator uncovered, with the subsequent formation of ice on the bottom of the tank. As the auger turns it scrapes on the tank, causing noise and vibration. If this occurs refill the tank with the relevant product.	
The augers make a squeaking noise when they turn.	The noise is coming from the horizontal and vertical augers. This can be stopped by applying food-grade Vaseline to the areas shown in fig. 14 on p.41.	
The display shows the warning: "Low Mix Please Refill" .	This warning appears when there is not enough product in the tank. If this occurs, the product is moved to the front of the tank, which subsequently reduces the cooling rate; to compensate the cooling system is switched off for 5 minutes. After this time the warning disappears and the cooling system switches back on.	Refill the tank.
The control panel flashes, showing the warning: "Error:2,"	<ul style="list-style-type: none"> The product in the tank is colder than -8,5°C/16.7°F; The thermostat sensor has short-circuited. If this occurs the cooler switches off.	Contact technical support for advice.
The control panel shows a flashing "□" symbol and the augers are moving.	This symbol means that the force required by the gearmotor has reached pre-alarm levels. In this condition the cooling system is switched off for 2 minutes, after which the error resets and the cooling system comes back on. The pre-alarm level helps to protect the augers, decreasing the possibility of breakage of the mechanisms.	
The control panel shows a flashing "□" symbol and the augers have stopped.	When the augers are stationary, this symbol means that the force required by the gearmotor has reached maximum levels. In this case, the cooling system and the augers are switched off. After 10 minutes, the error will automatically reset and the cooling system and augers will be reactivated. Should this problem occur again, make sure that there is no more than 4 liters of product in the tank or that the product is not too dense.	Contact technical support for advice.



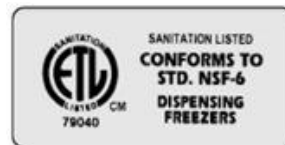
质量的选择

Elmeco's 所有生产规范符合以下的标准指标: Vision 2000 / ISO 14001



选择Elmeco的产品特别是 Quickream, 这个最新的电子数字控制的冰激凌机器, 意味着贵司是有创新的精神. 感谢贵司理解和一个不仅把质量作为抽象的概念并且付诸于行动的公司的重要性. 特别是从我们发明第一台雪泥机历史开始,我们的目标就是每天不断的更新我们的创造发明. 因为我的的这种精神和方式, 今天我们被看成是这个行业先进技术的领先者. 我们工司和管理层努力高效的工作以达到ISO 9001:2000标准. 客户和他们的需求是我们的首要目标.

选择Elmeco,你们表明质量是一个保证, 可靠耐用的机器在你们仔细和合格的操作下, 你们会获得最大的收益

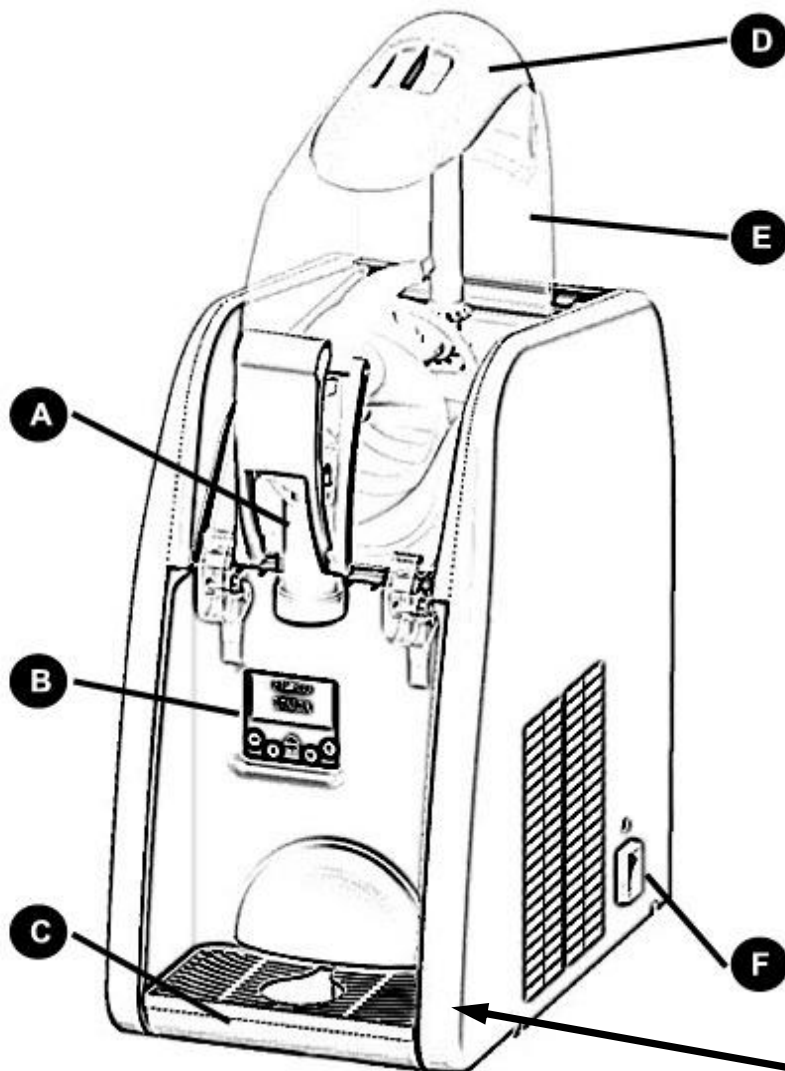


规格和安全警示

在开箱使用该机器前，请仔细阅读这封说明书这样你可以正确安装，使用和维护你买到的新机器。

Quickream	容量 (升)	尺寸 (mm)	电制	颜色
	3-4	712 x 276 x 471	420W/220-230V/50Hz	白色或黑色

请妥善保存号这份说明书以便将来参考使用。工厂对于不按照这份说明书安装使用该机器所造成的损害将不负任何责任。请按照安装说明按照机器。机器的电制要求在机器前面板的名牌上(在积水盘后面 C)。



- A—手柄
- B—电子控制面板
- C—积水盘
- D—料槽盖
- D—透明料槽
- F—主开关

4

ELMECO ELMECO s.r.l.
Via Circumvallazione esterna, 12
80025 Casandrino (NA) ITALY
Tel.081/5055724 Fax.081/5055726 Made in Italy

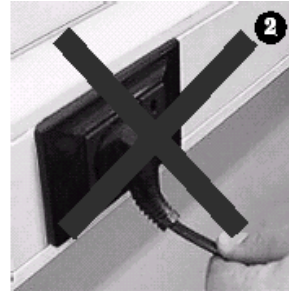
MTRICOLA MODELLO **QK 1**

V= Hz= A= **R404A g180**

Temperatura ambiente di utilizzo della macchina da 24°C a 32°C (Classe ClimaticaN)

要进行保养清洗或机器工作不正常时，**请断开机器的电源。**
请拔下电源插头不要拉扯电源线（图 2 和 3）。

机器维修一定要有工厂指定有资质的服务人员。无资质的机器维修可以造成有关将来使用人员的伤害。请联系上海维海机电有限公司查询有关就近授权的服务中心。



机器安装

这台机器通过创新的电子数字设计为生产冰激凌并保证冰激凌产品的均匀性和固定的比例和密度。
 装机前请确认：

- 机器远离有加热的地点；
- 机器在运输的过程中无损坏（如有疑问，请咨询供应商）。
- 根据当地的电器规定，供应电系统要有接地系统。
- 电源要求要满足机器本身最大用电量要求（参考机器名牌的规格 20 页图-4）

如有疑问，请咨询授权和培训过的安装人员。
 安装机器前，请仔细阅读安装说明书。

警告

该机器只能用于其设计的用途不可用于其他目的否则将可能产生危险。

安装

机器安装要有有资质的人员来完成。如果不按要求安装或无资质的人员安装，工厂将不负任何责任。

当打开机器包装时，请检查机器完整无缺。所以的包装材料（塑料袋，包装泡沫塑料，钉子等）要放在儿童不易拿到的地方。

⚠ 在搬运或移动机器时，请不要用透明料槽来抬起或移动机器。工厂对此错误的操作产生的损坏不予负责。

我们建议不要通过转换插头，拖线板以及多插座板连接电源。如果需要，请只用符合电器安全标准的材料（机器名牌上注明 20 页图-4）。

在远离热源的地点安装机器。并确认机器周围有足够的散热空间—前后左右都有 25cm 空间。

⚠ 安装机器的平台可以承受机器的重量。

连接电源后打开主开关，确认从侧板有气流。

正确使用机器

开启和使用机器前，请按照以下方式正确的清洗机器。

机器清洗

- ⚠ 请按照当地的卫生标准和规章清洗机器。
- ⚠ 日常清洗和消毒机器。
- ⚠ 在清洗保养机器时，请关机并切断电源。
- ⚠ 使用冷水和次氯酸钠消毒剂的混合液— 10 克/一升冷水，用温水冲洗。
- ⚠ 过多的消毒剂会损坏料槽中的螺旋推杆。
- ⚠ 如果要使用机洗塑料部件，请保证机洗水温不超过60摄氏度否则会损坏塑料部件。
- ⚠ 请千万不要使用有磨蚀作用的粉末。

如果你要延长机器使用寿命，机器清洁保养至关重要。因此请定期按照以下的程序清洁和产品接触的部件。

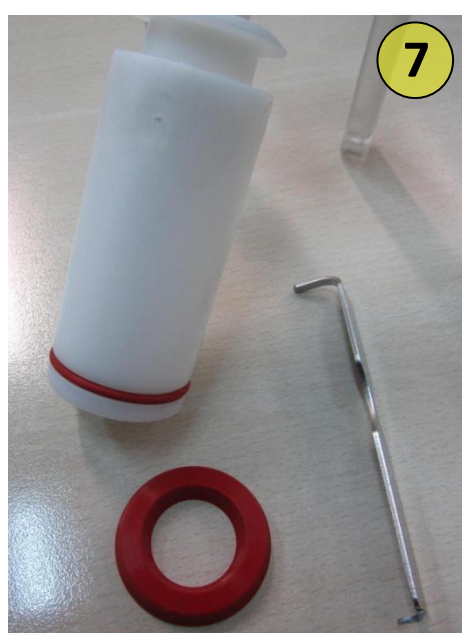
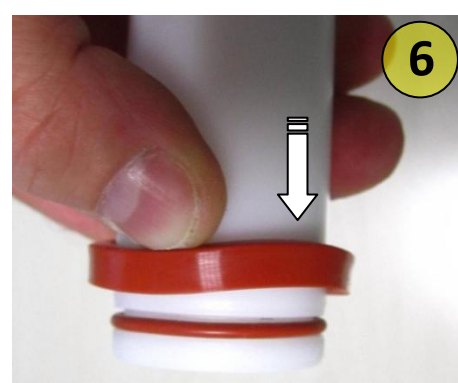
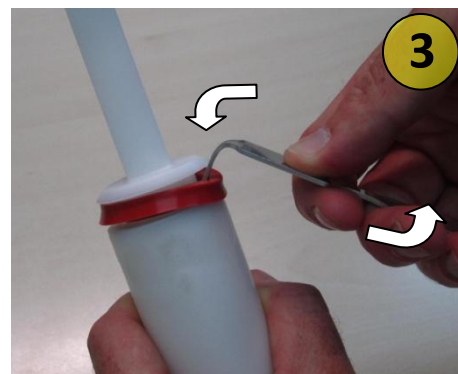
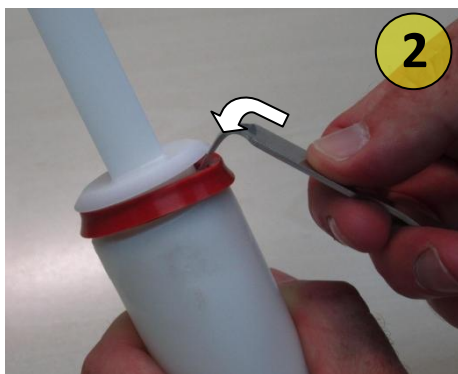
料槽清洁

请参看该说明书 40—41 页中的图谱：

- 用一次性的手套；
- 打开手柄清空料槽。可以根据当地的卫生标准和规章，料槽中的剩余产品可以放在特殊的料盒内存放在冰箱里以便第二天用。
- 取下料槽盖（图 1）；
- 如果料槽盖有锁，请使用提供的钥匙打开料槽盖（图—18,19,20,21 和 22）
- 料槽加水清洗并再次清空；
- 从料槽上取下手柄（图 2—3—4—5）；
- 取下螺旋推杆的环形螺母（图—6）
- 松开料槽的固定钩准备取下料槽；
- 打开料槽组件（图—7）后，抬起料槽（图—8—9）
- 取下水平和垂直的推动杆（图—10—11—12）
- 把所有的部件浸入温水和配比好的消毒液中（**10 克/1 升冷水**），然后用提供的清洁刷擦洗部件。
- 用干净的水冲洗并擦干部件。
- 另外准备一些温水和消毒液（**10 克/1 升冷水**），把一块清洁布浸入，以便擦洗清洁机器底部不锈钢料槽和有关的部件。（图—13）
- 用潮湿的清洁布擦洗所有的机器外部和其部件。
- ⚠ 建议润滑图-14中的联接部(推杆机构和水平推杆的前部), 请使用食品级的润滑油. 这样可以减少由于两个塑料部件摩擦时的噪音(有时有尖叫声).
- 在把料槽垫圈装回之前，先润湿一下以便容易按照。然后把垫圈仔细插回机器后面的连接处。
- 重新组装好机器。

拆解活塞的密封圈清洁

把活塞从手柄下取下，请仔细按照以下照片的顺序拆解密封圈，拆解密封圈的有关工具是随机提供的。拆解后，按照以上的方式清洗密封圈和活塞，然后把所有的拆解的部件组装回去。



冷凝器清洁步骤

如果冷凝器的过滤网没有正确的清洁，压缩机会关机。这时因为保护压力开关启动。这时靠近主开关右边的红灯会亮起(图-15)。

- 从机器后部取下过滤网(图-16);
- 用干净的刷子清洁滤网，如果可能可以使用压缩空气来吹干净滤网。

我们推荐每个星期至少清洁一次滤网。

压力开关复位步骤

如上所述机器右侧板有个红灯。如果红灯亮起，这意味机器内部运行温度达到高温，压力开关启动。

较高的内部温度是由于：

1. 滤网不干净空气循环被堵; 取下滤网清洁(图-16);
2. 机器过于靠近热源造成内部温度升高;
3. 空气循环被堵。

根据以上情况分别解决问题，然后重置压力开关。压力开关在机器右后侧靠近主开关(图-17)。如果红灯熄灭，压力开关复位成功。

控制面板指示和控制按键



- 菜单中，这个符号意思“前进”；



- 菜单中，这个符号意思“后退”；



- 进入菜单;

- 退出菜单。



- 螺旋推动杆开启;

- 如果显示数据改变，这个键是确认键，确认后自动返回上级菜单;



- 功能选择键，按以下顺序循环：
 - o soft mode; 生产冰激凌模式
 - o night mode; 夜间节电模式
 - o Cold-Switched off; 制冷系统关闭模式

- 如果功能数值改变，菜单功能模式自动移动到下一个功能模式（以上的顺序）；

请不要用有磨蚀或粗糙的布来清洁控制面板。

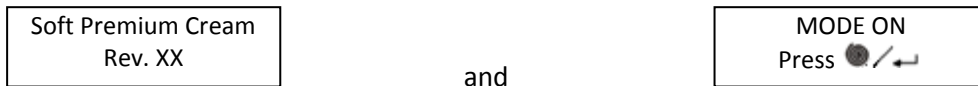
制作软式意式冰激凌

⚠ 准备制作产品原料只可用可饮用水.

- 首先清洁机器（按照本说明书中的说明）
- 打开料槽盖把混合好的原料倒入料槽（最多为 4 升-推荐 2.5 到 3 升）

警示： 推荐在冰箱里已冷却的原料倒入料槽以便加快制作速度

- 当把机器的开关开启（20 页位置 F），以下的菜单会显示：

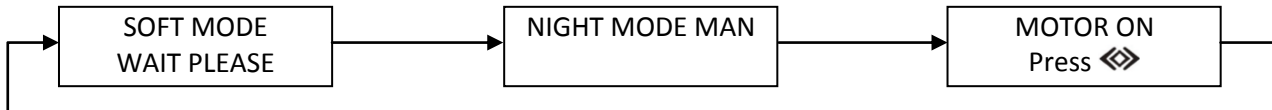


- 按下 键启动推动杆转动，以下菜单显示



- 要停止推杆, 按下 键至少两秒钟.

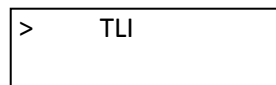
- 如果按下功能键 ，可以选择“SOFT MODE”，“NIGHT MODE”或回到“MOTOR ON”. “MOTOR ON”功能是推推杆转动但冷却系统关闭，根据选择，显示为：



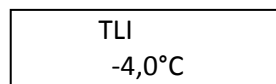
- 如果选择“SOFT MODE”，显示将为“WAIT PLEASE”（请等待），这个指示灯意思是“正在制作产品，请等待”。在这种设定下，推杆自动设定为转速为 70rpm；这个厂家设定的转速可以调节。具体的调节的方式在说明书的后面“SERVICE(服务)”里有具体的说明。

- 要显示菜单的选项,按下面板的 键.

- 按下 or 键查找 TLI 页面



- 按下 键确认 TLI 选项并查看机器设定的 TLI 温度.



- 如果原理供应商没有提供具体的产品制作温度，按下 键降低 TL 温度值 -8.5°C。按下 键确认。



- 按下 键退出该菜单.

- 这样操作后，机器的电子控制器可以自动寻找到合适的产品温度。

⚠ 即使机器的 TLI 的温度设定为 -8.5°C，这并不意味料槽里的产品的温度将会降低到改温度（参看液晶显示屏 TANK TEMPERAT 的温度）。机器的电子控制模块会自动寻找最佳产品温度，这个温度会显示在 TANK TEMPERAT 显示屏上。这个温度可以高于 TLI 的设定的温度；产品的温度会根据不同的产品而不同。

- 当产品已做好，液晶显示为“READY TO SERVE”意思为：产品已好，可以提供。这时推杆的转速会自动降低到40rpm. 这个厂家设定的转速可以调节。具体的调节的方式在说明书的后面”SERVICE(服务)”里有具体的说明；

SOFT MODE
READY TO SERVE

如果在制作冰激凌时，产品温度低于-2℃时，机器会自动停机或推杆自动停转 ，如果操作人员按下主开关或推杆键 ，液晶显示会出现：

WAIT 9 MINUTES
FOR AUGER

在这种情况下，推杆将保持停止，直到“9”变成“1”然后推杆恢复转动工作，主控板将会自行恢复到之前的设定直到再次关机。请注意，在机器自动计时恢复时，不要使用机器和操作任何键。

⚠️ 为了避免这个“WAIT 9 MINUTES FOR AUGERS”自动保护功能的重置，在这个功能启动时，请务必不要开关机器。这个保护程序是为了保护传动齿轮和螺旋推杆（由于料槽不锈钢底部产生过多的冰片超过负荷）。过多的冰片会造成齿轮噪音并阻止齿轮运转直到停止推杆转动，如果机器无法启动，请与服务商联系。

当产品制作完成，例如，“Soft Mode READY TO SERVE”，显示器上可能有以下显示警示：

LOW MIX
PLEASE REFILL

这是警示料槽中的原料少于最小量。在这种情况下，产品放出电磁阀将关闭5分钟以避免料槽底部结冰。5分钟后这个保护程序自动解除。




⚠️ 如果这种情况发生，请尽快加物料到料槽里。

在“Soft Mode Wait Please”制作过程或产品做好后保存时，如果“□”这个符号显示在液晶显示器的左上角上(以下两种情况，请尽快阅读该手册故障指定底33页以便获得更多的信息。



控制键盘锁定

除了MENU键，其它键都可以锁定。要锁定键盘，请按以下步骤：

- 按下  键 打开菜单选项。
- 按  或  键移动选项到 **KEYBOARD** 页面。

> KEYBOARD

3. 按下 键打开键盘的设定选项.

> KEYBOARD
ENABLED

4. 使用 或 键来改变键盘设定. 选择 **ENABLED (开启)** 或选择 **DISABLED (锁定)**.

> KEYBOARD
DISABLED

5. 按 键确认.

6. 按 键退出该菜单.

当键盘锁定后“**DISABLED**”，一个三角符号会显示在显示器右上角.

SOFT MODE ▲
WAIT PLEASE

这个功能适合在自助服务的地方，以避免不必要的改变机器的设定.

如何从机器中放出产品/计数功能

如果打开机器的手柄，冰激凌会先放到手柄下方的一个小的槽中，只有等到满后，冰激凌才可以打出到玻璃杯，纸杯或华夫杯里。当打出产品时，推杆的速度会增大到 70 rpm. 放出产品手柄关闭后 20 秒钟后，推杆会回复到原来的速度。以上的小槽大约可以一次可以放出 70g 冰激凌，另外它还起到机器自动记录放出产品的次数。

⚠ 只有当机器“Soft Mode READY TO SERVE”(产品已好)状况下，产品打出的次数会显示在显示器上。

为了准确的记录放出产品的次数，请按以下步骤来设定。

1. 在控制面板上按下 键

2. 按 或 键直到显示 “COUNTER DOSE”

> DOSE COUNTER

3. 按 键就显示机器放出多少次产品，例如：

DOSE COUNTER
055

4. 操作人员可以复位（清0），按下 键直到 “000” 出现

DOSE COUNTER
000

5. 退出该菜单，先按下 确认再按下 MENU 键

⚠ 如果在一段时间内面板没有任何操作，机器会自动退出该菜单。

夜间模式 AUT

夜间模式主要是保存产品在 0°C 以下，但是产品在液体形态。这是为了饭店或咖啡店关店以后使用或有些使用者的特殊要求。

这个模式可以手动设定（25页中描述的“NIGHT MODE MAN”）或者设定定时功能. 开启时间和关闭时间机器将自动工作，如果设定自动工作，机器会在设定的时间自动进入夜间模式并在设定时间自动关闭夜间模式进入正常制作产品的模式。

在“NIGHT MODE AUT”(夜间自动模式)或“NIGHT MODE MAN”(夜间手动模式), 推杆的速度会降低到 20rpm. “ON”时间为机器从正常工作“SOFT MODE”到夜间工作“NIGHT MODE AUT”, “OFF”时间为机器从夜间工作“NIGHT MODE AUT”到正常工作“SOFT MODE”. 这种自改模式设定是为了客户容易设定在某一个固定的时间后做产品, 在设定自动定时功能前, 请要先设定好机器本身的日期和时间, 请按以下步骤来设定:

1. 按 键, 显示菜单

2. 按 或 键直到 “DATE” 页面显示

> DATE

3. 按 键, “现在的日期显示” 请注意这里的日期为西方格式: 日/月/年

DATE
17/01/12

4. 如果需要, 请设定正确的当地时间, 按 或 键增大或减少数值, 按 键横向选择日, 月, 或年。日期模式为 DD/MM/YY

5. 设定好日期, 按下 键确认

6. 按 或 键直到 “TIME” 显示页面 (时间)

> TIME

7. 按下 键, 现在设定的时间会显示

TIME
11:43

8. 如果需要, 请设定好当地的时间, 用 或 键增加或减小数值, 用 键滚动光标 (小时/分钟), 时间显示格式: HH/MM

9. 设定好时间, 请按 确认。

10. 按 退出该菜单页面。

现在可以设定夜间定时功能, 以下为设定步骤:

1. 按 键, 打开菜单。

2. 按 或 键直到夜间模式 NIGHT MODE 页面出现:

> NIGHT MODE

3. 按 键, ON (开) 和 OFF (关) 时间会显示:

On	NIGHT	Off
00:00		00:00

4. 用 或 键设定 ON (开) 和 OFF (关) 时间 (增大或减小数值) 用 键左右水平一横光标

如果ON和OFF的时间设定一样或都设定为“00: 00”, 定时功能被取消

5. 设定好时间, 按下 键确认。

6. 按 键退出该菜单页面。

! 根据香港的法律，以上的功能不可以用在香港。机器每天一定要清空和清洁消毒。

使用 TLI 功能 (Lower Limit Temperature)

如果机器显示“WAIT PLEASE”，意思产品还正在制作，但是在特殊情况下，这不一定是正确的，如果使用者发现这个情况，可以使 TLI 功能来确定产品正确的温度以便将来在机器中设定。设定 TLI 功能，请按以下步骤：

1. 按 键打开菜单。

2. 按 或 键直到 TANK TEMPERAT 显示页面

> TANK TEMPERAT.

3. 按 键，在显示页面的最底下的一行，你会在右边是显示产品正确温度，在下面显示例子里，产品温度为-6.4°C

TANK TEMPERAT.
-6,4°C •

4. 记下这个温度

5. 按下 键回到前一页面。

6. 按 或 键直到 TLI 页面

> TLI

7. 按 键可显示现在 TLI 温度设定，例如以下显示为-8.0°C

TLI
-8,0°C

8. 设定新的 TLI 温度，用 或 键设定第 4 步的新的温度值

TLI
-6,4°C

9. 设定好新的温度，按 键确认

10. 按 退出菜单

服务子菜单的设定

Quickream 机器内部程序已经提供预设的程序。这些程序已可以用于不同的产品原物料。这些设定是：

Service step V1	V1= 70rpm (default)	T1= -8,5°C (default)
Service step V2	V2= 70rpm (default)	T2= -8,5°C (default)
Service step V3	V3= 40rpm (default)	RTS= not settable
RTS Time	5 minutes (default)	
EV OFF Time	5 minutes (default)	

如果要改变这些设定，一定要由专业或授权的人员来完成。

如果要重置服务菜单回到出厂设置，请按以下步骤操作：

1. 请确认关闭机器；主开关 (20页F部件在关的位置 OFF)。

2. 按住面板上 键同时开启机器 ON. 然后松开 键, 这时控制板上显示

RESET OK

更改 **SERVICE(服务)** 设定, 请按以下步骤:

1. 按下 键, 打开菜单

请注意在任何一级菜单, 如果 30 秒钟没有键盘操作或再次按下 键, 控制面板将自动退出菜单. 显示会回到上次的显示页面.

2. 用 或 键来搜寻 SERVICE(服务)页面.

> SERVICE

3. 按住 键至少 6 秒钟直到SERVICE子目录的第一个选项页面出现

SERVICE STEP V1
V1rpm T1°C

显示会闪烁, 此时的液晶显示是 “V1”的转速. 这意思是当机器运行时, 推杆在 V 1 的转速下运行直到机器中的产品达到 “T1”的温度. 原厂的设定值是: V1=70rpm 和 T1=-8.5°C

- a. 按 或 键改变 V1的速度. “最小20 rpm /最大 70rpm 并以 1rpm递增或递减”.

- b. 按 键切换到下一项 温度T1 “最小-8.5度 /最大 -2.5度 并以0.5度递增或递减”

4. 按 键确任; 页面将显示 SERVICE菜单的第二个选项.

SERVICE STEP V2
V2rpm T2°C

显示会闪烁, 此时液晶显示是 “V2”转速. 当机器产品温度低于“T1”温度, 推杆将在这个速度上运行. 推杆将维持这个速度直到“T2”温度到达. 原厂设定是: V2=70rpm 和 T2=-8.5°C

机器是无法设定“T2”温度高于 “T1”的温度.

- a. 按 或 键改变 V2的速度. “最小20 rpm /最大 70rpm 并以 1rpm递增或递减”.

- b. 按 键切换到下一项 温度T2 “最小-8.5度 /最大 -2.5度 并以0.5度递增或递减”.

5. 按 键确任; 页面将显示 SERVICE菜单的第三个选项.

SERVICE STEP V3
V3rpm RTS

显示会闪烁, 此时液晶显示是 “V3”转速. 当机器产品温度低于“T2”温度, 推杆将维持这个速度上运行并且在“READY TO SERVE”(产品已好)阶段也维持该速度 (除非机器不在打出产品). 原厂设定是: V3=40rpm

- a. 按 或 键改变 V3 的速度。 “最小 20 rpm / 最大 70rpm 并以 1rpm 递增或递减”。
- b. 这时的“RTS” 是固定的不可改变； 这个设定是和“READY TO SERVE”(产品已好)后的储存在机器的内存中的温度相关联的。

6. 按 键确认; 页面将显示 **SERVICE** 的第四个选项。

 RTS TIME
5min.

这个参数显示是时间， 该时间是机器的电子控制器通过控制温度降低来决定何时从“WAIT PLEASE”到“READY TO SERVE”的模式。 虽然“READY TO SERVE” 模式已显示,但是电磁阀仍然开启, 因为它是由“EV OFF TIME”来控制的, “EV OFF TIME”是第五个选项。 在“EV OFF TIME = RTS TIME”的状况下, 机器就会从“WAIT PLEASE” 转到“READY TO SERVE”并且关闭同时关闭电磁阀。 原厂设定是: RTS TIME= 5min.

- a. 按 或 键改变 RTS 值, 最小 03 min. / 最大 20 min 并以 1min 来递增或递减。
7. 按 键确认; **SERVICE** 的第五个选项将显示。

 EV OFF TIME
5min.

这个参数显示是时间， 该时间是机器的电子控制器通过控制温度降低来决定何时关闭电磁阀和保存已做好的产品。 原厂设定是: EV OFF TIME= 5min

- a. 按 或 键改变 EV OFF TIME 值, 最小 03 min. / 最大 20 min 并以 1min 来递增或递减。
8. 按 键确认, 控制面板回到 **SERVICE** 菜单的页面。

> SERVICE

9. 按 键退出菜单。

设定举例:

V1=70rpm	V2=50rpm	V3=40rpm	RTS time= 10'
T1=-3.5°C	T2=-4.5°C		EV off time=10'

当 **SERVICE** 设定改为以上的参数, 机器将会按以下的程序运行:

- 当模式从“Motor On” 转到 “Soft Mode WAIT PLEASE”。 只要液晶面板上的 **TANK TEMPERAT** 温度(例如 -3.0°C) 高于 -3.5°C, 推杆将会以 70rpm 转速运转;
- 当产品的温度到达 -3.5°C, 推杆的速度会降低到 50rpm. 这时液晶显示仍然是 “Soft Mode WAIT PLEASE”;
- 当产品温度到达 -4.5°C, 推杆的速度会降低到 40rpm 并维持该速度. 如果液晶显示是 “Soft Mode READY TO SERVE” 推杆也会一直维持这个速度. 如果有产品从手柄放出, 推杆的速度会增大到 70rpm. 手柄关闭后 20 秒, 推杆的速度会回复到 40 rpm.

在从“WAIT PLEASE”到 “READY TO SERVE”的阶段 V3 的速度会优先于 V1 和 V2 的速度. 所以如果一种原物料在 -3.4°C 时已做成成品, 这时速度会直接从 70rpm 降低到 40rpm (跳过 50rpm 过程).

- 如果控制板 10 分钟内没有探测到产品的任何变化, 那么这就确定为产品已好 “READY TO SERVE” 会显示. 这时电子控制器会关闭, 为了维持稳定的料槽温度电磁阀会开启.

- ⚠ 建议把RTS 时间和EV OFF TIME时间调成一样. 这样关闭电磁阀就会和机器从“WAIT PLEASE” 到 “READY TO SERVE”模式转换时同步.**

重要安全注意事项

- 不用用湿的手和脚接触机器
- 不要光脚使用机器
- 该机器不是为残障人员和或缺少该机器使用经验和知识的人员，除非在他们的管理人员监督和指导操作该机器
- 儿童不允许玩弄机器.
- 机器应该在24°C - 32°C的温度下操作.
- 当店的操作说明要有明确的规章，只有有机器操作经验和知识的工作人员才可进入机器操作区域，特别是操作安全和卫生要求.
- 这台机器不是装在饭店的厨房里.
- 这个机器是用于以下的场所:
 1. 有工作人员的厨房间;
 2. 农场, 酒店和饭店;
 3. 餐厅, 方便店以及相似的场所.
- 不要让机器露天使用.
- 断开电源时不要直接拔电源电线.
- 在没有断开电源时不要打开机器外板.

技术支持

只有厂家授权的服务中心才可以使用原厂部件来维修机器(例如, 更换机器的电源线).

旧机器的处置

报废机器不可再次使用。要断开电源，剪断机器的电源线。

环保说明

由 ELMECO SRL 生产的冰激凌机器，与其它制冷设备一样使用氟利昂制冷剂，所有氟利昂制冷剂都有害大气臭氧层。

虽然 ELMECO SRL 生产产品的冰激凌机中的氟利昂是环保型的 (R404, CE01. 01. 2001 规定)，我工厂要求客户都应切记熟悉当地有关制冷剂的规章制度

切记该报废机器后应该由当地认可的处置公司来处理机器。

并注意不要损坏或刺破冷却管路。

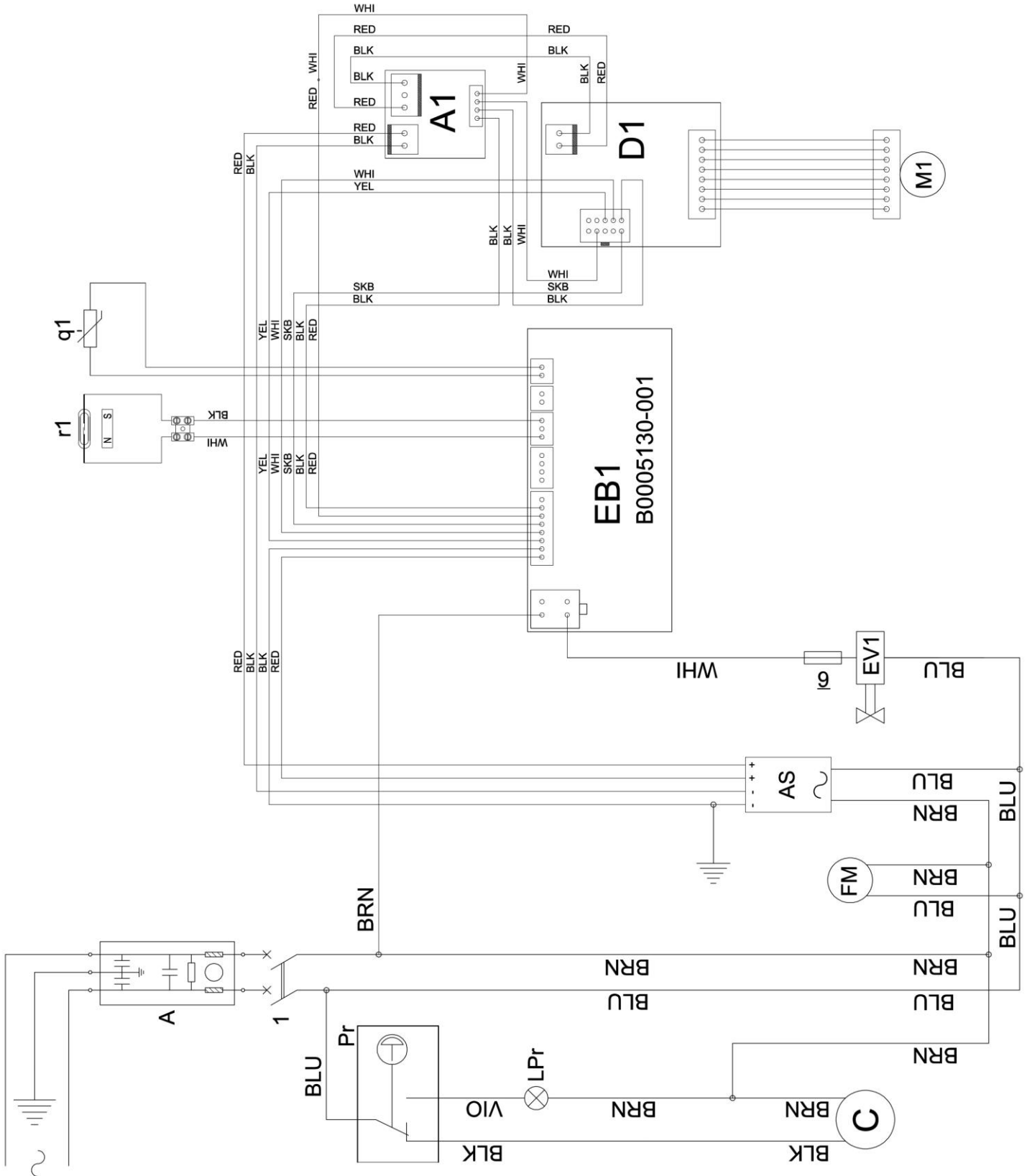
所有的机器的包装材料都是环保型的，可以做一般处理。

快速故障诊断和处理

⚠ 要进行修理机器, 请确认机器以关机并且电源插头已断开.

如果在“Night Mode”的模式下, 推杆还是以 70rpm 转动	<ul style="list-style-type: none"> • 传感器不工作或传感器的被电源断开; • 手柄被打开; • 手柄的活塞没有正确的放在手柄槽中. 	请断开电源.
产品从面板的冷凝水出口流出.	<ul style="list-style-type: none"> • 料槽的密封圈没有固定好. 	请断开电源.
在“Soft Mode”和“Night Mode”的模式下, 冰激凌的制作一直不停, 直到推杆被卡住.	<ul style="list-style-type: none"> • 温控器损坏或温控器没有连接电源. 	请断开电源.
制作的冰激凌硬度不够.	产品没有到达何时的温度但机器液晶显示已经显示“Ready to Serve”. 请检查 TLI 的设定并根据第 25 页调节有关的 TLI 的设定.	
机器不制冷并且在右侧板上的红灯亮起.	压力开关开启. 请参考第 24 页复位压力开关.	请断开电源.
在“Soft Mode”, “Night Mode”或“Motor ON”模式下, 推杆不转动.	传动齿轮马达的转动没有传到推杆上, 这是由于: <ul style="list-style-type: none"> • 传动连接键断裂(第 38 页中的部件分解图中的部件号 30); • 推杆的一个或多个牙齿断裂; • 传动轴断裂 (38 页部件分解图中的部件号 16). 这个部件的断裂可能发生在顶部(方形的螺帽或在底部(机器里). 	请断开电源.
推杆机构的传动齿脱节以至于水平的推杆完全停止.	请检查垂直推杆, 确定垂直推杆额固定密封(38 页里部件分解图部件号 15) 安装正确并牢固地锁定.	
当水平推杆转动时刮擦料槽的底部时会造成噪音和摆动或振动.	这是由于料槽中的产品不够最小需要量造成后部的蒸发器暴露在空气中. 结果是料槽底部结冰. 当推杆刮擦底部时会有噪音和机器摆动. 请尽快加原料.	
当推杆转动时会发出尖叫声.	如果这个尖叫声是从水平和垂直推杆发出的. 请参考第 41 页中图-14, 在相关的部位加食品级的润滑油.	
T 液晶显示警告: “Low Mix Please Refill”.	这个警示提示料槽中产品低于最小值. 如果这种情况发生, 做好的产品会被推到机器的前部造成冷却效率降低. 为了弥补这个状况, 冷却系统停止 5 分钟. 5 分钟后警告解除, 冷却系统重新启动工作.	尽快加原料.
控制面板闪烁, 显示错误代码: “Error:2,”	<ul style="list-style-type: none"> • 料槽中的产品温度低于 -8.5°C / 16.7°F; • 温控器短路. 如果这种情况发生, 冷却系统关闭.	请尽快联系厂家技术支持.
控制面板闪烁, 显示“□”符号但推杆仍将转动.	这个符号意思是传动齿轮马达的传动力以达到预警的水平. 在这种情况下, 冷却系统会停止 2 分钟. 等错误解决后, 冷却系统再恢复工作. 预警功能是为了保护推杆, 减少推杆系统断裂的可能.	
控制面板闪烁, 显示“□”符号但推杆停止转动.	当推杆停转, 这个符号意思是传动齿轮马达的传动力以达到最大值. 在这种情况下, 冷却系统和推杆机构会自动停. 10 分钟后, 这个错误符号会自动复位, 冷却系统和推杆机构重新恢复工作. 如果这个情况再次发生, 请检查料槽内不要超过 4 升的产品或产品不要太稠密.	请联系厂家技术支持得到有关的建议.

Electric System / 电路图



GB

A: Suppressor filter (230V/50HZ)
1: Main switch
Pr: Pressure switch
LPr: Pressure switch light
C: Compressor
FM: Fan motor
AS: Single Output Switching Power Supply
EV1: Solenoid valve
9: Fuse 5X20mm F315mA
M1: Brushless gear motor
EB1: Electronic board B0005130-001
D1: Brushless driver
q1: PT1000 thermostat
r1: Reed sensor
A1: Amperage control board

Colors

BRN Brown
BLU Blue
GRN Yellow/green
RED Red
BLK Black
WHI White
GRY Grey
VIO Purple
ORA Orange
YEL Yellow

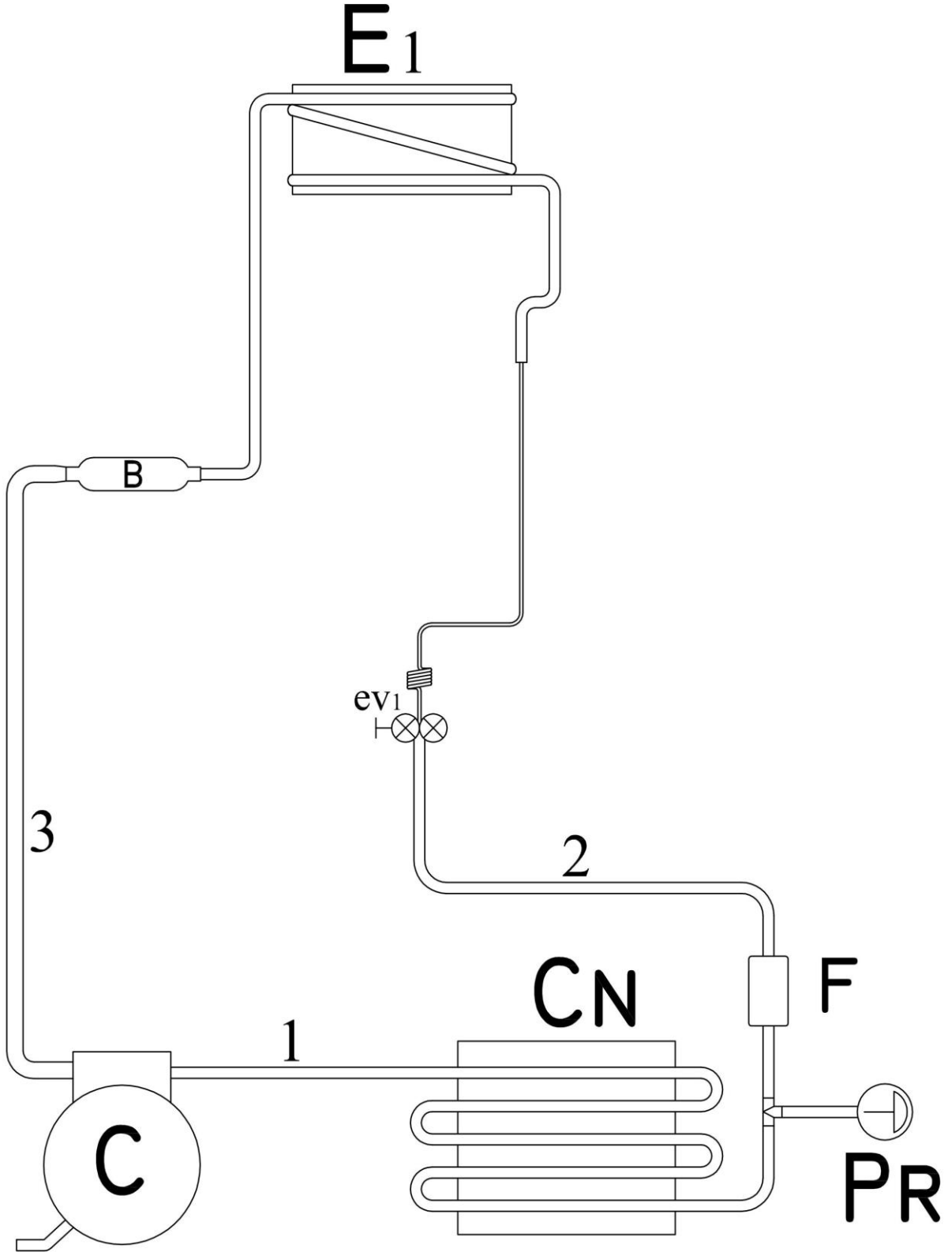
CH

A: 滤波器
1: 主开关
Pr: 压力开关
LPr: 压力开关指示灯
C: 压缩机
FM: 风扇马达
AS: 单出口电源
EV1: 电磁阀
9: 5X20mm F315mA 保险丝
M1: 无电刷齿轮马达
EB1: 电路板 B0005130-001
D1: 无电刷传动
q1: 温控器
r1: REED 传感器
A1: 电流控制板

Colors

BRN 棕色
BLU 蓝色
GRN 黄色/绿色
RED 红色
BLK 黑色
WHI 白色
GRY 灰色
VIO 紫色
ORA 橙色
YEL 黄色

Cooling System / 冷却系统



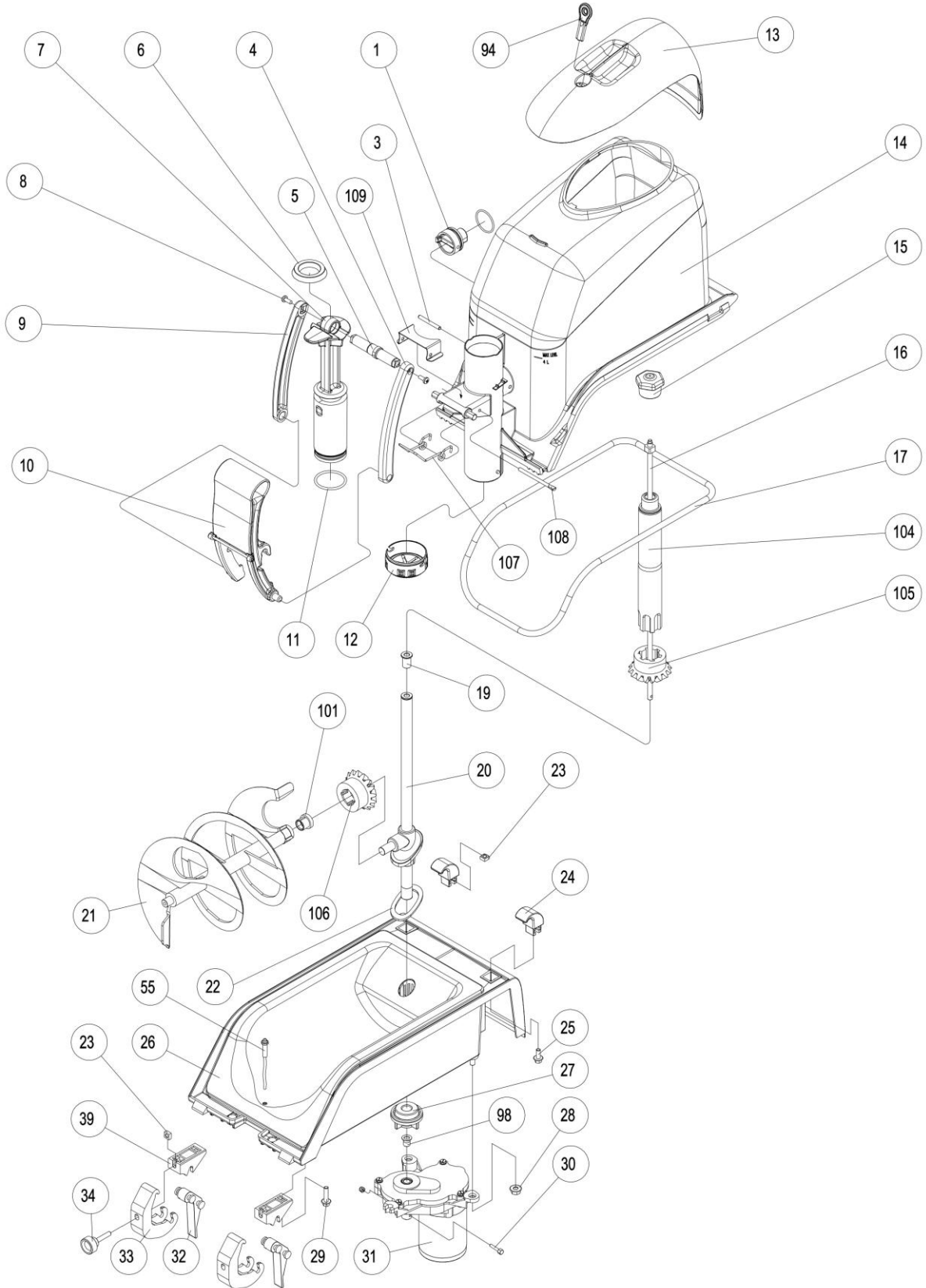
GB

C: Compressor
Cn: Condenser
F: Dryer filter
B: Accumulator
evx: Solenoid valve
Ex: Evaporator
1: Discharge line
2: Liquid line
3: Suction line
Pr: Pressure switch

CH

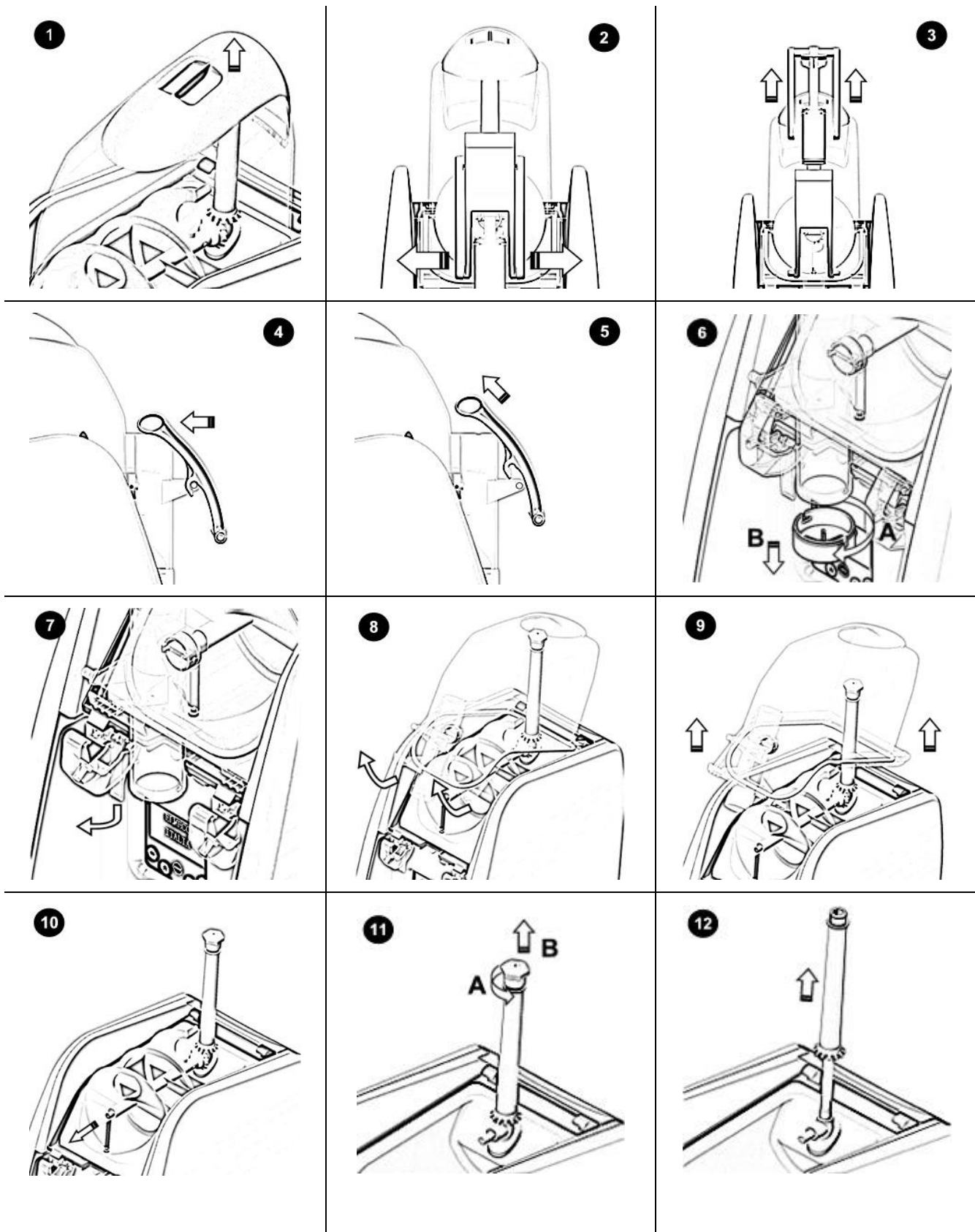
C: 压缩机
Cn: 冷凝器
F: 干燥过滤器
B: 收集器
evx: 电磁阀
Ex: 蒸发器
1: 排气管
2: 液态管
3: 吸气管
Pr: 压力开关

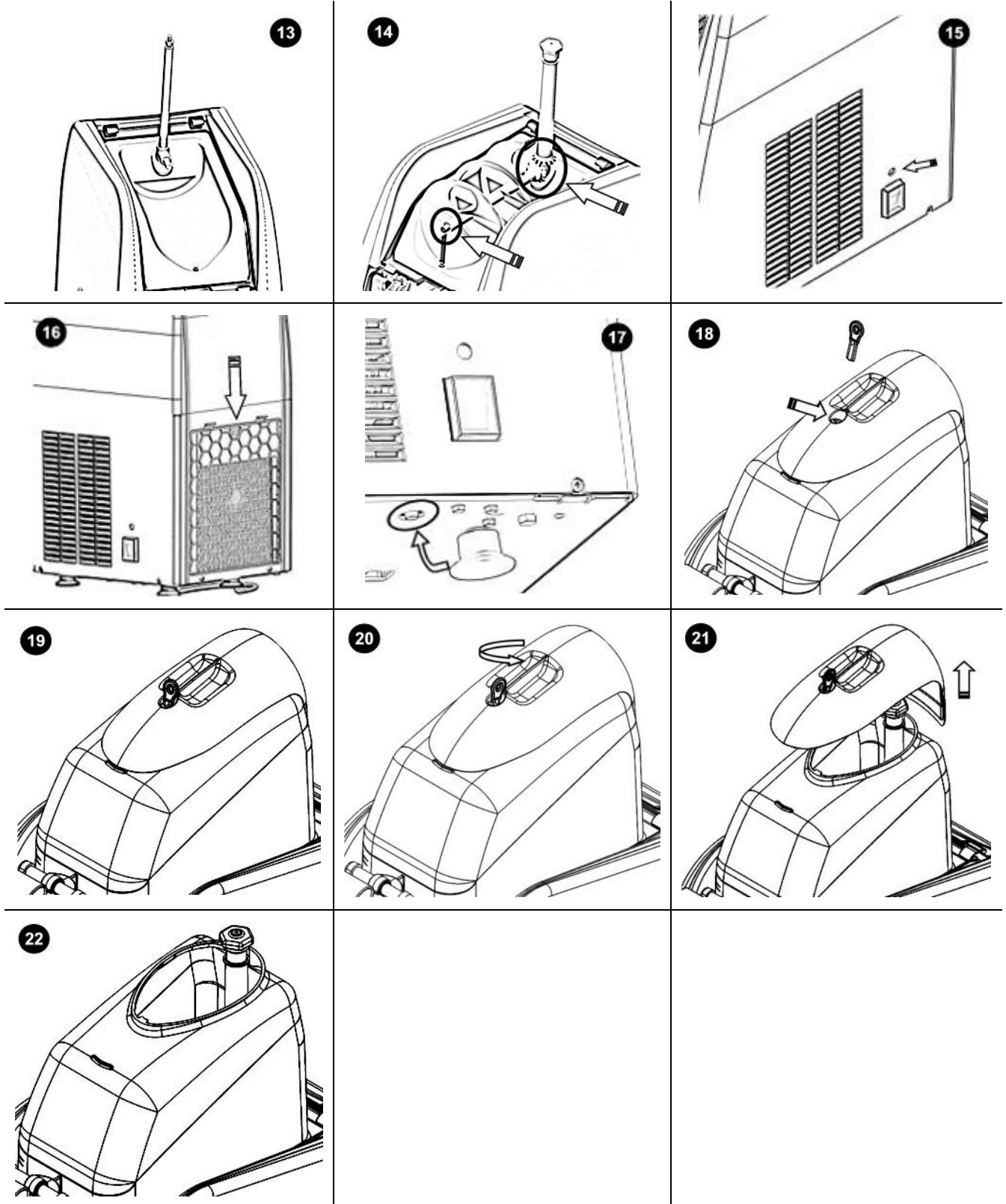
Exploded View / 部件分解图



GB
CH

#	CODES/代码	DESCRIPTION	部件说明
1	B0004107-002	FOOD SYLICON SLEEVE HOLDING GASKET OR2106	硅胶衬套垫圈 OR2106
2	B0004101-001	QUICKREAM SLEEVE	QUICKREAM 衬套
3	B0000110-001	STEEL CYLINDRICAL PLUG 4X35MM	金属插销 4X35MM
4	B0003108-001	POLYCARBONATE RIGHT LEVER CONNECTION	高强度塑料推杆右连接杆
5	B0003106-001	CONNECTIONS JUNCTION AXISIS	连接键
6	B0003111-001	SILICON TAP RELIEF GASKET DE156	硅胶垫圈 DE156
7	B0003109-001	QUICKREAM COMPLETE DRAIN PISTON	释放活塞阀套件
8	P0006105-001	STEEL SCREW	金属螺钉
9	B0003107-001	POLYCARBONATE LEFT HANDLE BRIDGE	高强度塑料推杆左连接杆
10	B0003105-001	QUICKREAM POLYCARBONATE HANDLE	高强度塑料手柄
11	B0003112-002	PISTON SILICON GASKET OR 3118	活塞硅胶垫圈 OR 3118
12	B0003101-001	STAR SUPPLY VALVE	星型阀
13	B0006109-002	TRANSPARENT COVER WITH KEY LOCK	带锁透明料槽盖
14	B0000101-001	QUICKREAM TRANSPARENT TANK	透明料槽
15	M0000107-002	VERTICAL BLADE FIXING RING	垂直叶片固定圈
16	B0000106-001	STEEL SHAFT WITH STEEL NUT	金属轴和螺帽
17	L0000106-001	TANK GASKET BB/QK	料槽垫圈 (BB/QK)
19	M0000104-001	TRANSMISSION SHAFT BUSHING	传动轴轴衬
20	B0000103-003	QUICKREAM TRANSMISSION SHAFT WITH BUSHING	传动轴和轴衬
21	B0004108-001	QUICKREAM HORIZONTAL AUGER COMPLETE OF BUSHING 2014 VERS.	横向推杆和推杆衬套 (2014 版本)
22	A0000114-001	TRANSMISSION SHAFT GASKET	传动轴垫圈
23	M0000120-001	D5 SQUARE NUT	D5 方形螺帽
24	M0006103	REAR HINGE	后部脚链
25	M0001101-001	TE GALVANIZED SCREW 5X12	TE 螺丝钉 5X12
26	B0002101-002	QUICKREAM COMPLETE BLACK TANK	黑色料槽组件
27	M0000105-001	SHAFT FIXING RING	轴固定圈
28	DADOD.6ZFL	M6 NUT	M6 螺帽
29	A0000115-001	SCREW TE M5X20MM	TE 螺丝钉 M5X20MM
30	B0000117-001	KIT SCREW+NUT M3 BRUSHLESS/TRANSMISSION QK	螺丝钉+螺帽组件 M3
31	B0005102-001	BRUSHLESS GEARMOTOR 24VDC	无刷齿轮马达 24VDC
32	M0006115	FRONT HINGE	前部脚链
33	M0006102	HINGE HOOK	脚链勾
34	M0006119-001	SPLINED KNOB	花键柄
39	M0006116	BASE	底座
55	B0005101-001	ELECTRONIC THERMOSTAT PROBE COMPLETE	电子温控传感器套件
94	B0006113-001	COVER UNLOCK KEY	料槽盖钥匙
98	A0000117-001	GEAR MOTOR BUSHING	齿轮马达衬套
101	M0004102-002	HORIZONTAL AUGER BUSHING 2012 VERS.	横向推杆衬 (2012 版本)
104	B0004113-001	QUICKREAM VERTICAL AUGER + BUSHING	垂直推杆+推杆衬套+齿轮
105	B0004110-004	VERTICAL AUGER GEAR	立式推杆齿轮
106	B0004112-004	HORIZONTAL AUGER GEAR	横向推杆齿轮
107	B0003118-001	TAP CLOSING SPRING	TAP 关闭弹簧
108	B0003115-001	SPRING LOCKING PIN	AXIS 锁定弹簧
109	B0003119-001	OPENING TAP REDUCTION BRACKET	TAP 开幕削弱包围





DICHIARAZIONE DI CONFORMITÀ DECLARATION OF CONFORMITY

In accordo con la Direttiva LVD 2006/95/CE e con la Direttiva Compatibilità Elettromagnetica 2004/108/CE.
According to the LVD Directive 2006/95/CE and the EMC Directive 2004/108/CE.

Tipo di apparecchio - *Type of equipment*: MACCHINA DEL GELATO – ICECREAM MACHINE

Marchio Commerciale - <i>Trademark</i>	ELMECO
Modello - <i>Type designation</i>	QUICKREAM
Costruttore - <i>Manufacturer</i>	ELMECO
Indirizzo - <i>Address</i>	VIA CIRCUMVALLAZIONE ESTERNA N. 12 80025 CASANDRINO (NA)
Telefono n° - <i>Telephone no.</i>	0039/081/5055724 - 5057068 - 5054028
Telefax n° - <i>Telefax no.</i>	0039/081/5055726

Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella CEE sono:

The following harmonized standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EEC have been applied:

Norme o altri documenti normativi
standards or other normative documents

Rapporto di collaudo - Schede Tecniche
Test report - Technical file

IEC 60335-1:2010 (Fifth Edition)	}	2008212UDI-001 19/07/2012 by Intertek
IEC 60335-2-24:2010 (Seventh Edition)		
EN 60335-1:2002 + A1:2004 + A11:2004 + A2:2006 + A12:2006 + A13:2008 + (corr. Jul. 2009) + A14 :2010		
EN 60335-2-24:2010		
EN 62233 :08		
EN 55014-1:2006 + A1:2009	}	2008212UDI-002a 12/04/2012 by Intertek
EN 55014-2:1997 + A1:2001 + A2:2008		
EN 61000-3-2:2006 + A1:2009 + A2:2009		
EN 61000-3-3:2008	}	2008212UDI-002b 27/02/2012 by Intertek
EN 62233:2008		

Informazioni ulteriori
Additional information

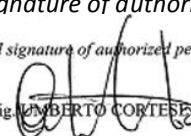
In qualità di costruttore e/o rappresentante autorizzato dalla società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.
As the manufacturer's authorized established within ECC, We declare under our sole responsibility that the equipment follows the provisions of the directive states above.

Data e luogo di emissione
Date and place of issue

Nome e firma di persona autorizzata
Name and signature of authorized person

NAPOLI
NAPLES

Name and signature of authorized person

Sig. 
Sig. UMBERTO CORTESE

RUMOROSITÀ - NOISINESS - GERAUSCHPEGEL - BRUIT - RUIDOSO

Modello - Model - Muster - Modèle - Muestra



Warranty Registration Card (for U.S.A. and Canada only)

Thank you for choosing Elmeco. To register your warranty for this product, complete the information below, please send the card to the address noted below.

Name _____
Address _____
City/State/Zip _____ Telephone _____
Model Purchased _____
Serial Number _____
Date Purchased _____ Distributor from which Purchased _____
Distributor City and State _____
May we e-mail you information on other Elmeco products and promotions? _____
Your e-mail address will not be disclosed to any third party.
If yes, please provide your e-mail address _____

Elmeco srl American Branch Office

6047 Tyvola Glen Circle, Charlotte, NC 28217, U.S.A., Tel# (877) 435-6326, Fax# (704) 666-5141
www.elmeco.com

ELMECO

GRANITORI SORBETTIERE E FRIGOBIBITE

Elmeco srl

80025 Casandrino (Napoli) Italy
Via Circumvallazione esterna, 12
Uff. Commerciali:
Tel. +39 081.5055724-5054028-5057068
Fax +39 081.5055726
email info@elmeco.com
web page www.elmeco.com

www.elmeco.com
info@elmeco.com

Elmeco 05-16

SLUSH MACHINES COLD DRINK DISPENSERS MACHINES FOR SORBET