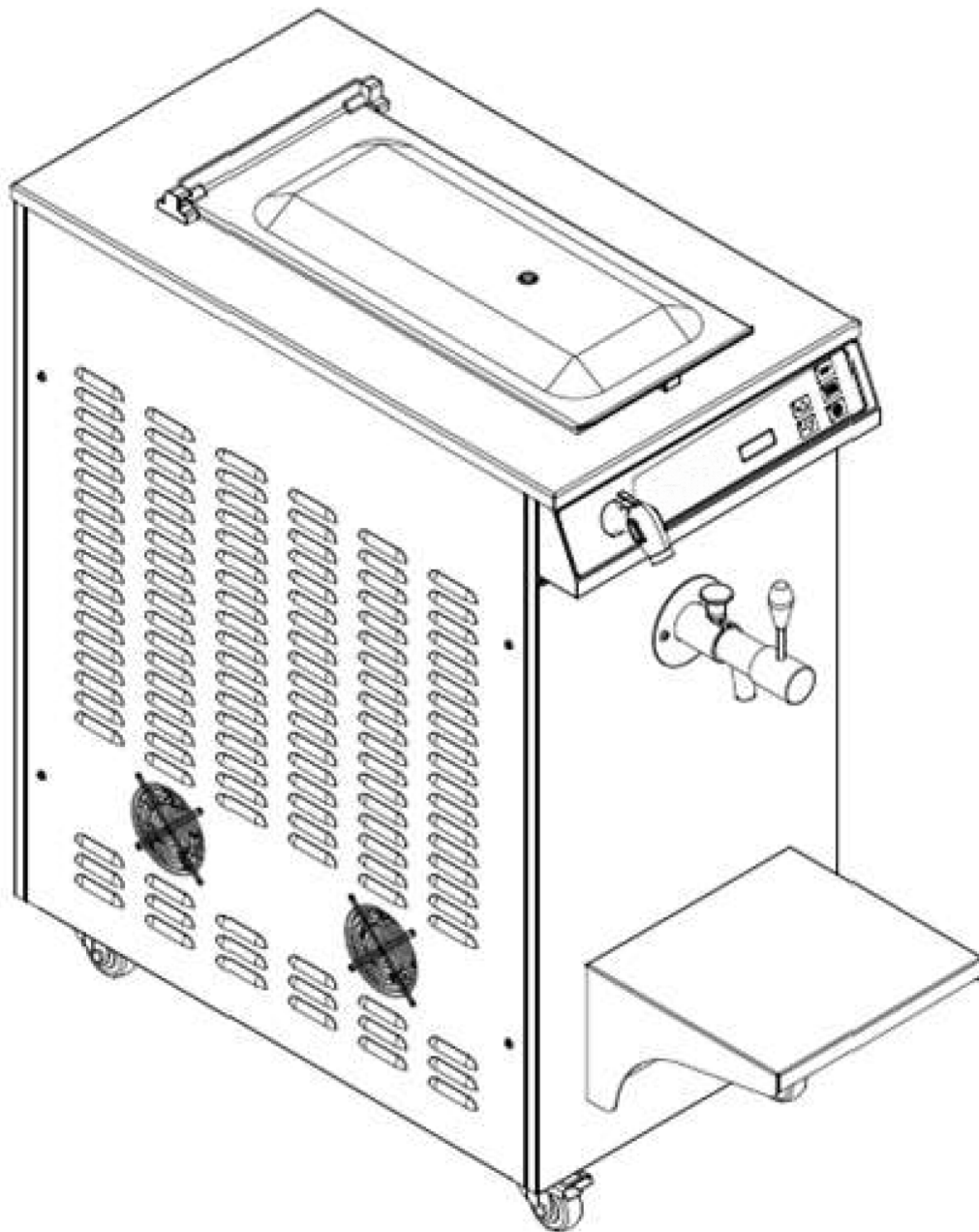




USER MANUAL

**Ice Cream Pasteuriser
PSR 40**

Ice Cream Pasteuriser



Catalogue

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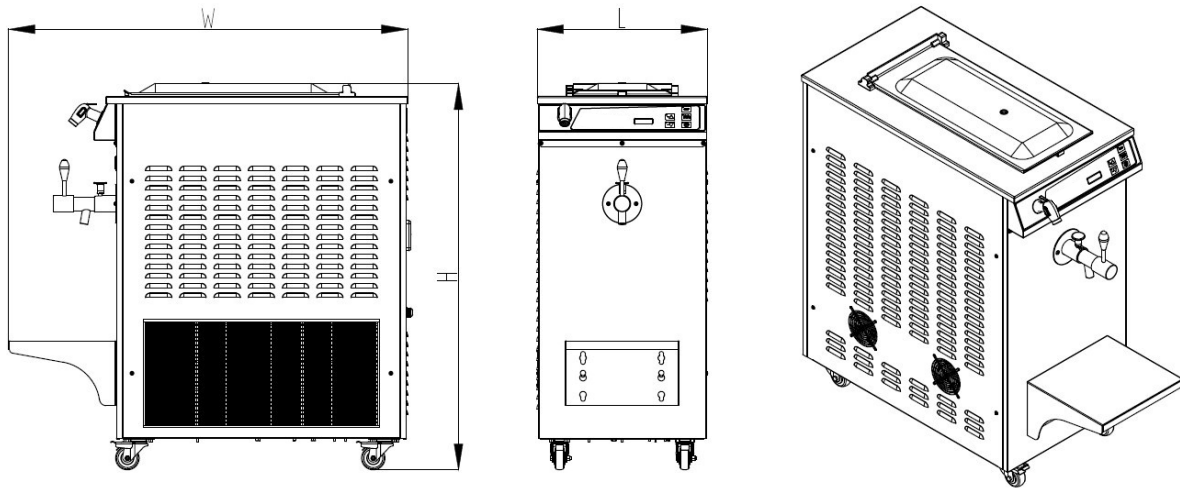
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▲Part 1 Product features and technical parameters

Product features

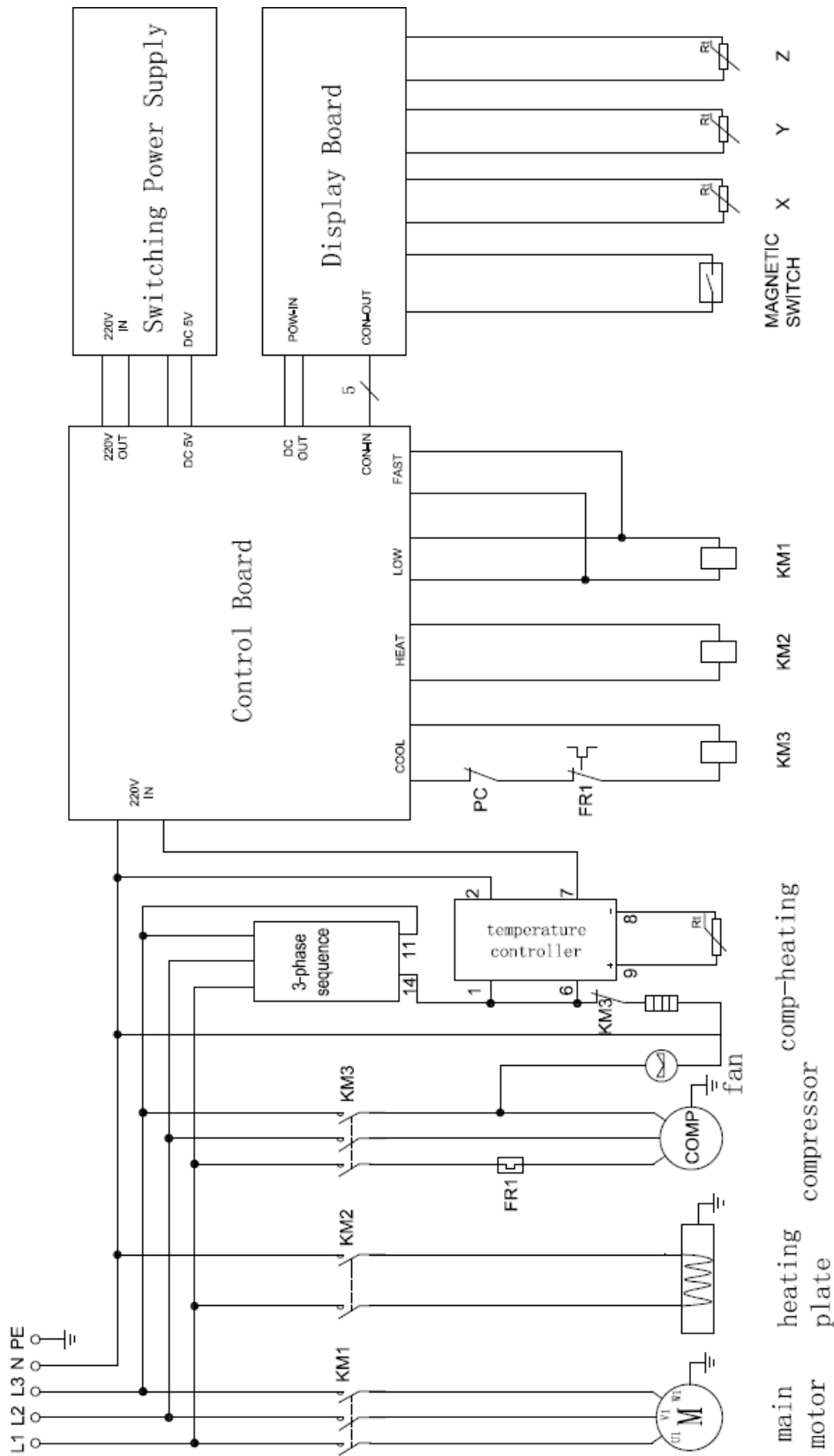
- 1) Elegant and fashionable machine with humanization design, popular appearance and totally stainless steel material for outer-shell
- 2) Hermetic compressor: high refrigerating capacity, low consumption and low noise levels.
- 3) Combine the function of heating and sterilizing, the sterilizing temperature can adjust between +65°C and +85°C.
- 4) Work Environment 30°C/60RH%, Environmentally friendly refrigerants R404A without Freon.
- 5) Microcomputer control system, digital display, easy to operate.
- 6) Direction wheels with brake for easy moving.

Technical parameters



External Dimension L×W×H (mm)	520×1100×1200	
Max. Amount Per Batch (L)	30	
Hourly Production (L/2h)	30	
Refrigerant	R404A	
Refrigeration mode	Air	Water
Power Supply (V/Hz)	220V/50Hz/1Ph	
Input power(W)	2750((heating) 3200 (cooling)	
Net/Gross weight (Kg)	160/180	

Circuit



PSR 40 CIRCUIT DIAGRAM

▲Part2 Nameplate and compressor warranty disclaimer

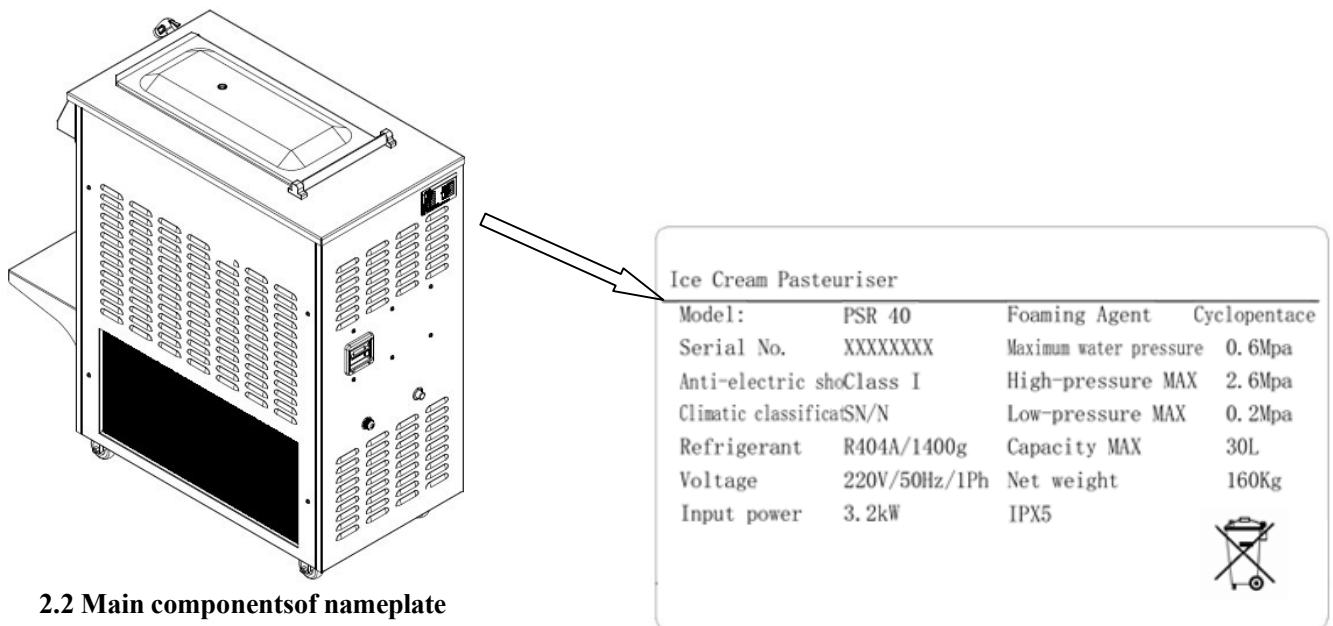
The nameplate is attached before the packaging sterilizer to mark the production type and series of each pasteurizer.

Check if the product specification is consistent with the product.

If you need other information and technical assistance besides model and product type, you must also provide the factory number of the product in addition to the model and product type.

2. Nameplate location of pasteurizer

The name plate is located on the rear side as shown in Fig. Fig1. The nameplate lists information about identifying the machine, including the type of the machine, the factory serial number, etc.



2.2 Main components of nameplate

The nameplate (such as compressor, fan, etc.) which does not belong to the components is attached to the components

The compressor warranty disclaimers

This machine adopts R404A environmental protection refrigerants in refrigeration compressor cylinder, and the industry is currently testing and development of a variety of new refrigerant, and will be used in the industry. Some of the new refrigerant advertising claims in their many application can directly replace the existing refrigerants. Should be paid attention to in the refrigeration system of this machine for repair, should only be used to allow the refrigerant (consult easy best after-sales department). Without authorization, remove or not in accordance with the instructions of use, cause all the consequences, the company does not undertake any responsibility and refused to after-sale guarantee.

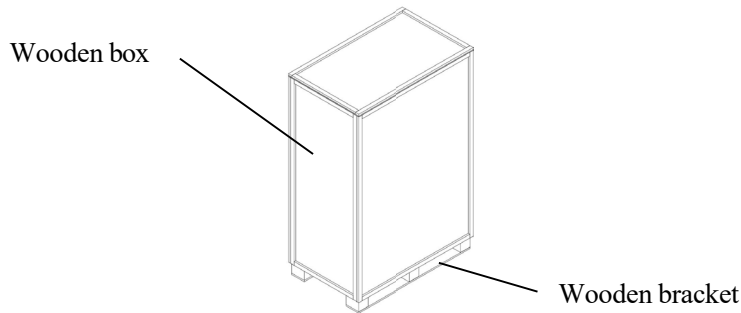
▲Part3

Installers' instruction

The equipment has been fully packaged to protect it from damage during transportation or storage.

- Multi deck wooden bracket
- Multilayer wooden box

The standard package is shown in the following figure:



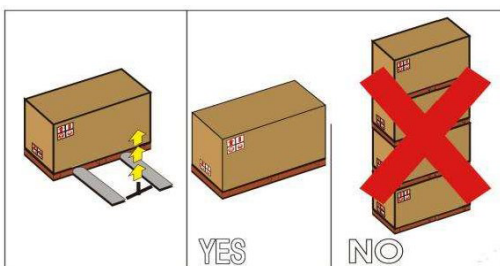
Tip: Keep in mind that after cardboard packaging, in order to avoid rain or snow pouring, it must be placed in a dry indoor environment.

Check packing

Please check the outer packing of the product before transferring the goods from the consignor. If there is obvious external damage, the sterilization machine is likely to be damaged. In this case, the packaging of the sterilizer should be removed in front of the shipper to check whether the pasteurizer is in good condition. All the damage caused by incorrect operation and storage is not related to the manufacturer. .

Unloading operation

The packaging of pasteurizer must be in accordance with the notes stated in the notes or the outer package.



We recommend that the work of loading and unloading pasteurizer is best done by personnel who use tools such as cranes. And must operate completely in accordance with safety standards. .

The pasteurizer is lifted by a forklift truck or other tool capable of carrying twice the weight of the goods (see nameplate for details).

Operators must keep a certain distance from the cargo area when operating the crane to ensure that other personnel and property will not be harmed when the sterilizer falls due to improper operation.

The movement process must be slow to prevent goods from turning over.

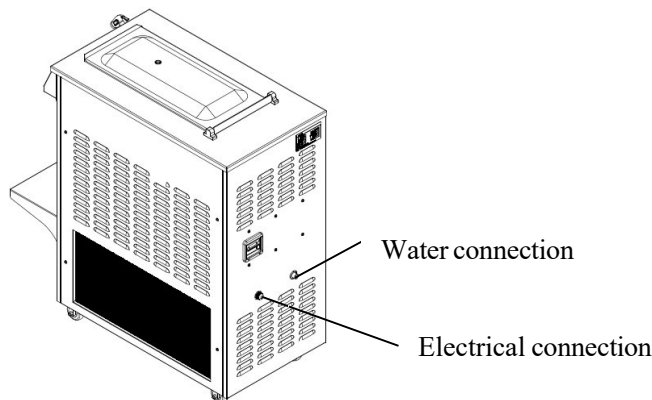
In the event of such a situation, it should:

- a) Contact the district manager
- b) Show relevant written reports.
- c) A copy of the report will be forwarded to the producer or district manager.

Water and electricity connection



The back of the pasteurizer (as shown in the figure below) is equipped with water pipe interface and wire interface by default (the wire has been drawn out). Users can connect the water source according to their own needs for future use when cleaning the pasteurizer. The water inlet pressure of the water pipe should not be greater than 0.6MPa.



It is strongly recommended that the water flow control switch should be added before the interface and water source of the pasteurizer. When the pasteurizer is not in use, the switch should be turned off so as to avoid excessive pressure on the sprinkler system of the pasteurizer



Note: when the pipe is connected, it is better to use professional personnel to avoid running water. If water enters the machine through the back panel, it will cause damage to the machine and may cause great harm to the human body.

All dismantled materials can be recycled and reused.
Handled in accordance with district laws. Make sure that all plastics are destroyed.
Ingredients to avoid injury to children.

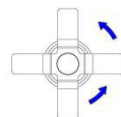


Before energizing, confirm that it is grounded correctly and avoid electrostatic shocks.
This machine is internally connected with ground wire post. Please ensure that the access power is grounded.
Please comply with electrical regulations.



From the top of the machine to the cylinder, the agitator steering must be anti-clockwise.

Like the right picture, the blue arrow.
That is to say, the motor is turning correctly.



Note: If the motor's direction is to be corrected, the terminal of the connection post inside the motor needs to be exchanged (which requires professional maintenance personnel to operate)

Air cooling heat dissipation

To maintain smooth ventilation on both sides and rear sides of the machine and to ensure at least 8 inches (203mm) clearance, the minimum clearance must be guaranteed to ensure sufficient air flow to achieve the best heat dissipation effect.

Refrigerant

Due to environmental considerations, the company only uses environmentally-friendly HFC refrigerants and is proud of it. The HFC refrigerant used by our company is R404A. It is generally considered that the refrigerant is non-toxic and non flammable and has zero potential value for ozone depletion (ODP).

However, any gas may be dangerous under the condition of pressure and must be carefully operated.

Never fill any refrigerant tank with liquid, add to the maximum tank of about 80%.

Refrigerants that accidentally spill on the skin can seriously damage muscle tissue. Protect your eyes and skin. If refrigerant frostbite occurs, wash it immediately with cold water. If frostbite is serious, please wrap it in an ice bag and seek medical attention immediately

▲Part4

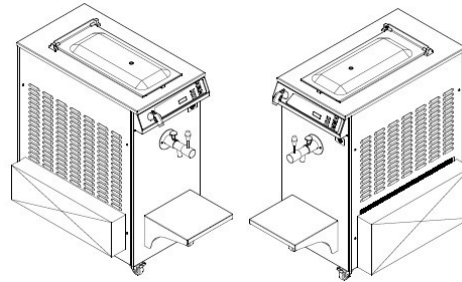
Operator's instructions

The placement of sterilizer is a very important element, which can affect the normal operation of the machine. And the correct place can also extend the service life of sterilizer and other parts. More importantly, the placement of sterilizer will also affect the operation of other systems. Our technical service staff will try to meet your other needs.

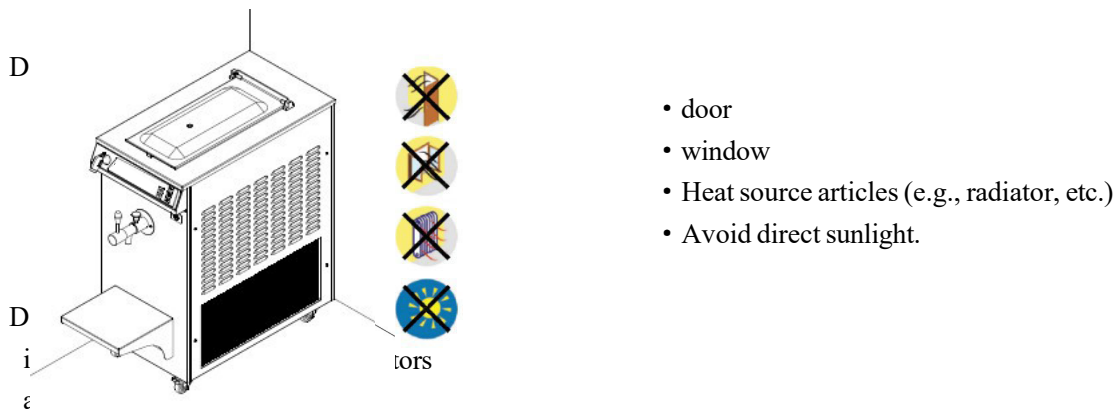
Check with the level to ensure that the germicidal function is placed horizontally. If necessary, use thin pads to balance the ground defects.

In order to maintain the normal heat dissipation of the pasteurizer, do not stack articles on both sides of the board.

In order to maintain the normal heat dissipation of the pasteurizer, do not stack articles on both sides of the board.

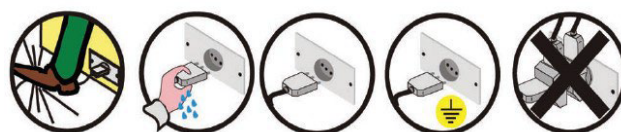


The above two kinds of pictures are strictly prohibited.



Be careful:

- 1) Do not put the power cord in the aisle casually, in order to prevent the power cord from causing personal injury to passers-by and possibly causing power failure of the ice cream machine. Therefore, it is recommended to fix the power cord on the floor.
- 2) Do not touch the plug directly with wet hands.
- 3) Please confirm that the power cord is grounded according to the specified standard.
- 4) Do not plug the adaptor or multiple plugs into the plug on the power line of the pasteurizer.
- 5) Do not use external wiring to connect pasteurizer. and mainline.
- 6) Confirm that the main line voltage is consistent with the data of the pasteurizer nameplate (the maximum allowable error is + 6%).





Safety notice

Our company attaches great importance to the safety of operators exposed to sterilizer and its components. Great efforts have been made in the area of safety assurance to design and produce devices with safety assurance characteristics to ensure the safety of you and maintenance technicians. For example, the machine is marked with various warning labels to further indicate safety precautions to operators and maintenance personnel.



Important note: failure to strictly observe the following safety precaution requirements may result in serious injuries. Failure to strictly comply with the following warnings will also damage the machine and related parts, resulting in parts replacement and maintenance services costs, and bring economic losses to you.



Instructions for safe operation:

Do not operate the machine before you read this manual. Failure to follow this instruction may cause damage to equipment, poor cooling performance, health hazard or injury.

This equipment has internal grounding string, please install correctly according to personnel, otherwise, it will generate static voltage.



- **Never operate a machine that is not properly grounded.**
 - **Do not operate any machine before disconnecting the main power supply.**
 - **Do not allow untrained personnel to operate this machine.**
 - **Do not operate the machine on the condition that all maintenance panels and exits and entrances are not completely fastened with screws.**
 - **Before the control panel switch is placed in "STOP",**
Do not open the barrel cover and draw out the stirring shaft.
 - **Do not extend objects or fingers into the bucket or discharge mouth, otherwise it will cause food contamination or contact.**
- The mixing in the barrel caused serious injuries.**

- **Care must be taken when removing the fins of the mixing assembly.**
Sharp edges may cause injuries.

Do not jam the inlet and outlet of two panels.

The machine has a minimum retention of 8 inches on both sides and rear.

The gap between 203mm. Failure to follow this instruction will result in poor cooling performance and damage to the machine.

Please place the machine in a position where its use and maintenance are limited to trained personnel, so as to prevent casual operation by other personnel, which may cause injury or damage to the machine.

The machine is designed indoors (21~25 C).

The machine can be used in normal ambient temperature.



The production is reduced at high temperature of 32 c

Noise level: 1 meters away from the machine surface and off the ground.

The air noise at 1.6 meters is not more than 70.decibel (dB).

Maintenance work.

- Some electrical equipment permanently connected to fixed wiring and leakage current may exceed 10mA, especially when power is cut off or long-term non-use, must have protective equipment such as GFI to protect against leakage current damage, such equipment must be installed by professionals.

- The power cord used for this equipment shall be oil resistant and the wrapped flexible cables shall not be lighter than ordinary chloroprene rubber or other similar synthetic rubber cables. These cables shall be fixed with appropriate cable anchors to reduce the tension of conductors at the junction posts and to protect the insulating layer of the wires from wear and tear.
- Do not place the machine in the area with pressure water container or use tap to wash or flush the machine directly, which may cause serious electric shock hazard.

**Be careful:**

1. To operate the machine in the production area, it is necessary to have the professional knowledge and practical working experience of operating the sterilizer
2. Failure to follow the above instructions may cause electrical shock or danger.
Sexual movement parts cause injury.
3. if you need maintenance, please contact after sales personnel.
4. if the operator does not install the instructions strictly, or because of negligence, our company reserves the rejection of the absolute equipment. And the right to guarantee parts.

▲Part5 Operation method and setting instructions

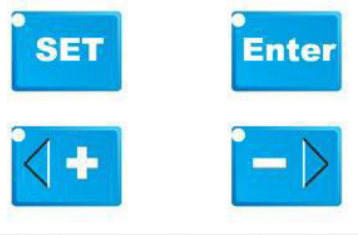
5.2.3 Control panel

Front panel

The front panel is the element that manages the operation of the PASTURIZATION MACHINE. This management is entrusted to a command switchboard. In any event, the operator can use this component to change the working type.

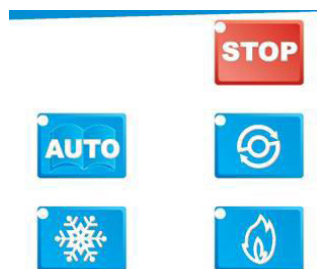
There are two main areas on control panel, Set area and practical area

Picture and function of set area




Press the SET key one time, can modify the pasteurization temperature and default temperature is 85 degrees. Press SET key secondly, you can change the time that pasteurized maintain in setting temperature. When finish the setting, press ENTER to confirm. The +, -, can control the increase or decrease the corresponding value.


Picture and function of practical area




Press the AUTO key, the machine will come into a period of automatic program. First of all, the machine will make the raw materials heated to 85 degrees. After the prescribed time, began to rapidly cool to 4 degrees. This is a complete process.

Press key , Machine will enter the working condition that motor works alone. It means the machine only mix the raw material.

Press key , the machine will enter a state of rapid cooling work. In this state, the compressor and motor work at the same time, And temperature of raw material quickly down to 4 degrees and can mix uniformly. After press this button, the final temperature of raw materials will be fluctuate at 4 degrees.

Press key  , machine will enter a state of rapid heating work. In this state, the heating system and the motor work at the same time. The temperature of material rapidly is heated to the predetermined temperature. After then heating system and motor will stop working completely. Raw materials will slowly back to the ambient temperature under natural state.

Press key  , whatever work condition the machine is, after press this key, the machine will be in initial state. If no other instruction, the machine won't have any operation.

Power off memory function:

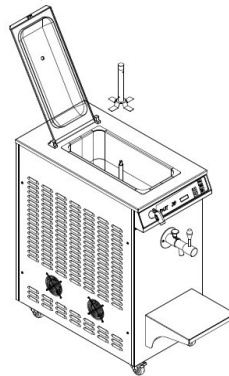
After the abnormal power failure of the machine is restored, according to the memory of the machine running state, the machine is automatically started and pasteurization is continued.

▲Part 6

Cleaning and disinfection

Cleaning mixing barrel is the work that must be done before and after sterilization of raw materials. After cleaning and disinfection, it must be cleaned with warm water once.

As shown in the figure below, before and after sterilization of raw materials, the stirring components in the barrel of sterilizer need to be disassembled and routinely cleaned and disinfected. Only in this way can the quality of raw materials after sterilization be guaranteed.



For external cleaning, use only water and a little washing liquid, such as detergent, soap and so on.

Note: 1. Cleaning machine water temperature, the ideal temperature is 55 °C water temperature must not be higher than 60°C, not lower than 45 °C for disassembled parts, must be cleaned by hand, not by automatic cleaning machine.

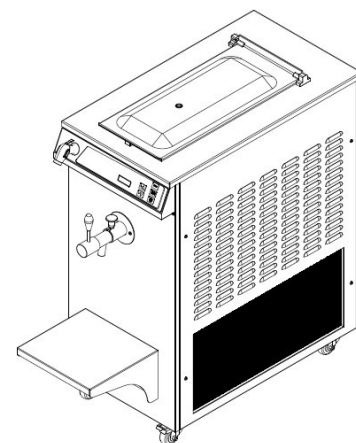
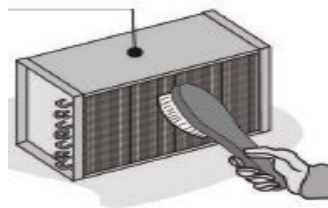
2. It is forbidden to use solvent, alcohol or corrosive detergent to clean the inside of the machine, which will damage the machine parts or pollute the production function parts.

Clean condenser

To ensure the normal and effective operation of compressor, please be sure to 90° Clean dust and dirt on the condenser regularly.

- 1) Before cleaning, the power supply must be cut off and the switch will be switched off.
- 2) Clean the panel dust with brush or compressed air.
- 3) Do not use liquid to clean condenser.

Condenser



▲Part 7 **Daily maintenance and management**

Before checking, please be sure to:

Check whether the pasteurizer is switched off and confirm that it has been disconnected from the main switch.

Mark the part that has been maintained and checked for distinction.

If necessary, try to install enough lifting gear.

Confirm that no damage to other people and equipment will be involved in the operation.

Maintenance classification

There are two main categories of maintenance work:

Normal maintenance refers to the maintenance of pasteurizer under normal operating conditions, for example, without moving parts and components.

It includes the following:

- carry out maintenance within a few hours before the operation is carried out.
- Weekly maintenance
- Monthly maintenance
- maintain it every six months.
- maintain once a year.
 - Special maintenance

The following tasks are included:

- failure to require maintenance
- work after long discontinuities, such as main components.

The operation of the pasteurizer cannot be carried out normally due to damage.

Maintenance personnel requirements

The maintenance of pasteurizer must be done solely by qualified personnel.

Carry out maintenance operation according to the principle of refrigeration system.

Professionals must understand written instructions, laws and regulations.

All instructions including manuals and machine and control sections are marked.

The safety rules laid down in this manual can be attributed to country and region.

According to the local law, the appropriate increase is related to safety.

All and risk reduction regulations. • All professionals must undergo special training before operating this machine. The trainees must read the manual carefully and keep the precautions in mind so as to deal with emergencies.

Professionals should not take drugs. Professionals who use prescription drugs for alcoholism and other bad behavior must have a valid certificate of their normal work issued by their doctors.

Maintenance personnel protection requirements

Before any operation is started, the maintenance personnel must wear their work clothes according to the regulations. All tools must be inspected and meet the requirements.

The maintenance personnel must check the supply equipment regularly and replace the unqualified and damaged parts in time.



Wearing protective gloves



Welding, please wear protective eye patch.



Wear safety shoes



Don't wear too loose and fat when working. Clothes

Winter storage

If the place of business is closed in winter months, some measures must be taken to protect the pasteurizer, especially when the environmental temperature of the machine is below freezing point.




Disconnect the main power supply of the machine to prevent possible electrical damage.

▲Part 8

Troubleshooting guide

Fault	Reason	Solution
No power supply voltage Main switch off	No power supply voltage Main switch off	Check power cord The main switch is located at the open position
The plug is not connected Capacity exceeds the upper limit. Overheating and over wetting Electrical device error	The plug is not connected Capacity exceeds the upper limit. Overheating and over wetting Electrical device error	Check plugs position. Remove redundant products Inspection of the product Contact after-sales technical service staff or company.
Refrigeration system error Uneven ground Connection with external objects Screw loosening	Refrigeration system error Uneven ground Connection with external objects Screw loosening	Contact after-sales technical service staff or company. Use thin gaskets Remove objects touching the machine. Regularly check the tightness of screws and screws.

▲Part 9 Change cycle of vulnerable parts, the control list

Erp no.	Spare parts description	Every 2 month	Every 6 month	Each year	qty	REMARK
364042	O seal ring Φ41.2(inside)*2.65		▲		2	
364041	O seal ring Φ28 (inside) *3.55			▲	2	
363007	O seal ring Φ17 (inside) *3.0	▲			2	

Marketed by:

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