



CHEF MAX

# *User Manual*



## **Bing Su machine**

This manual applies to air-cooled cooling methods.



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First of all, thank you for purchasing and using our products. For your convenience and safety, please read manual carefully. Especially content after words “warning” and “precautions”. In operation you should always be vigilant, so as not to cause unnecessary losses! Manual is not applicable to persons who are physically, sensually, or intellectually deficient, or lacking in experience or knowledge

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Important note before powering on:

After the machine has been transported or moved, do not try to power on the machine immediately! Before powering on, it must be placed in a stable position for 8 hours before test or use!

## To users

First of all, thank you very much for purchasing and using our company's snowflake ice machine products. Before using this product, please read this manual carefully and keep it for future reference.

## Transportation, storage and use environment:

1. During the entire transportation and storage process, please keep the machine in an upright position, avoid tilting, and strictly prohibit rolling and inversion.
2. For storage and use, please place it in a dry and ventilated environment steadily, away from heat sources, and do not stack heavy objects on top of the machine.
3. The environment in which the machine is used requires ventilation and away from heat sources. It is not surrounded by surroundings. The back of the machine is more than 30cm away from the wall to facilitate heat dissipation and ice making.

## Safety Instructions:

1. Please ensure that the power socket is in good contact and not loose, and make sure that the socket has a good grounding wire! Since the refrigeration compressor is sensitive to the power supply voltage, the normal working voltage is 220V-230V 50Hz (except the export type). Please ensure that the equipment works within the specified voltage range. Mismatch of voltage and frequency may cause damage to the machine! Please select the correct voltage and frequency model according to the electricity consumption in the country or region.



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2. Please use the fixed socket alone instead of the power wiring board.
3. Do not plug or unplug the plug with wet hands, otherwise it may cause electric shock or injury.
4. If the exposed wire is found to be damaged, stop using it immediately and cut off the power supply, and have it replaced by a qualified electrician, or wrap it with electrical tape.
5. If the machine is faulty, please call the company for guidance and maintenance. It is forbidden for non-professionals to dismantle it without authorization, which may cause safety accidents.
6. This product is professional equipment, please do not allow children and customers to operate it.

**Note: This product is professional equipment, please do not allow non-professionals to operate it!**



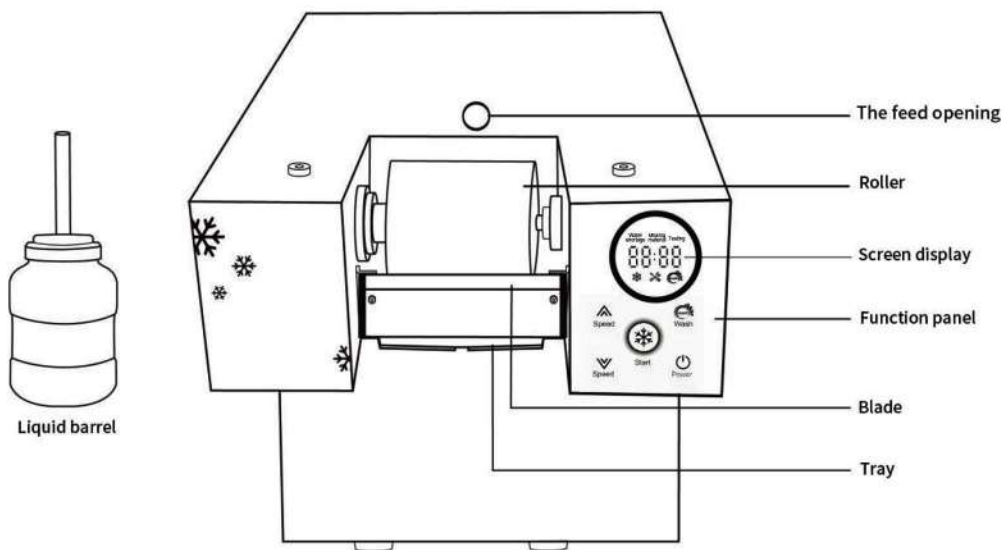


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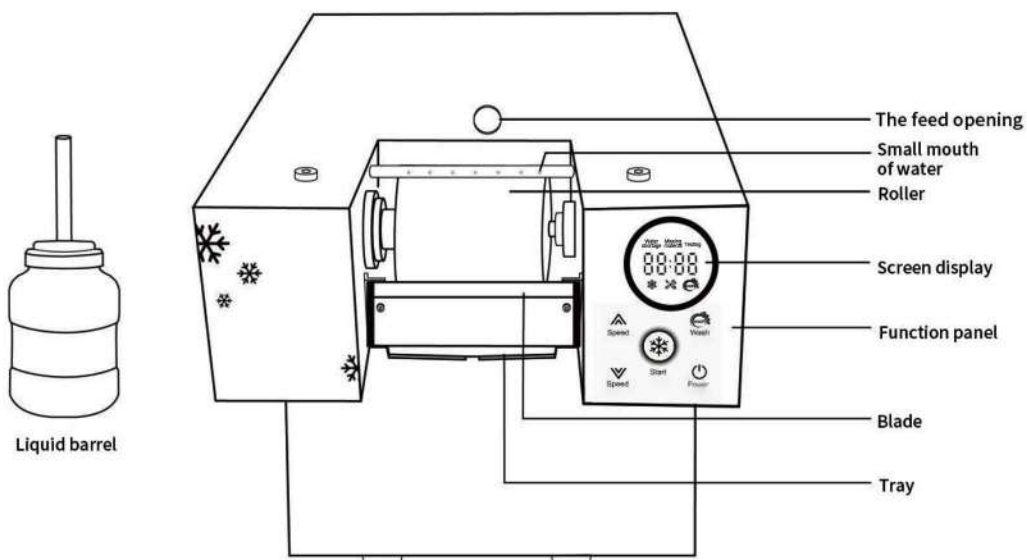
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## Part Name

The graphics in this manual are all schematic diagrams. Due to continuous improvement of the product, no special notice will be given for any differences. Please refer to the actual product for the purchased product.



Air cooler without water holes

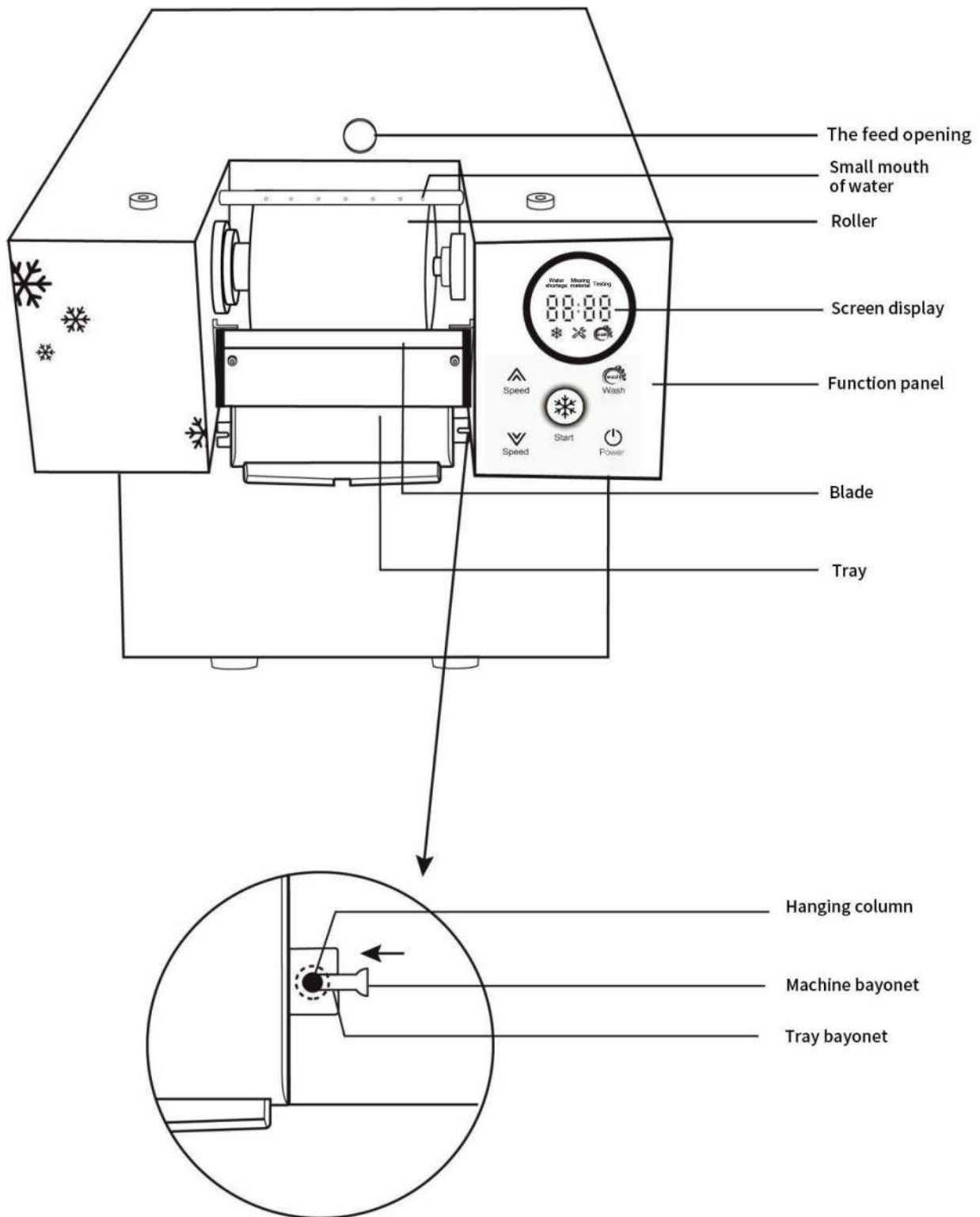


Air cooler with water outlet holes



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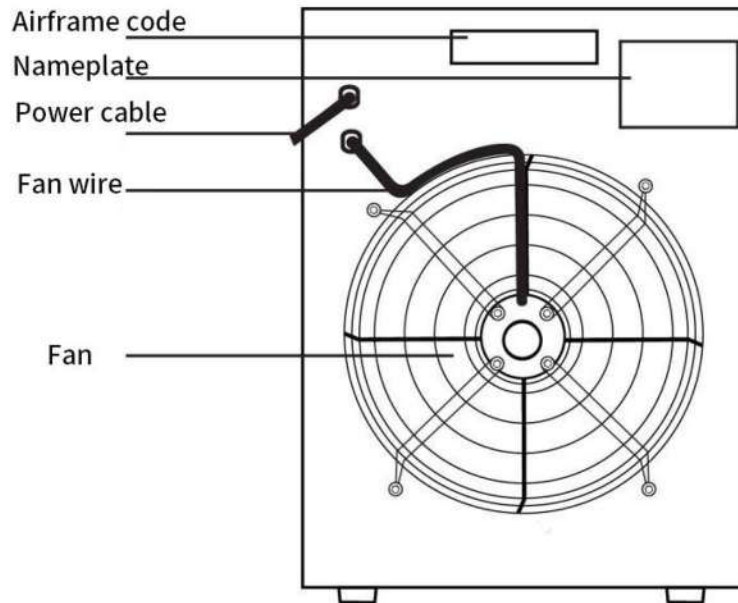


Insert the tray, align the two bayonets, and move it into the hanging column to fix it

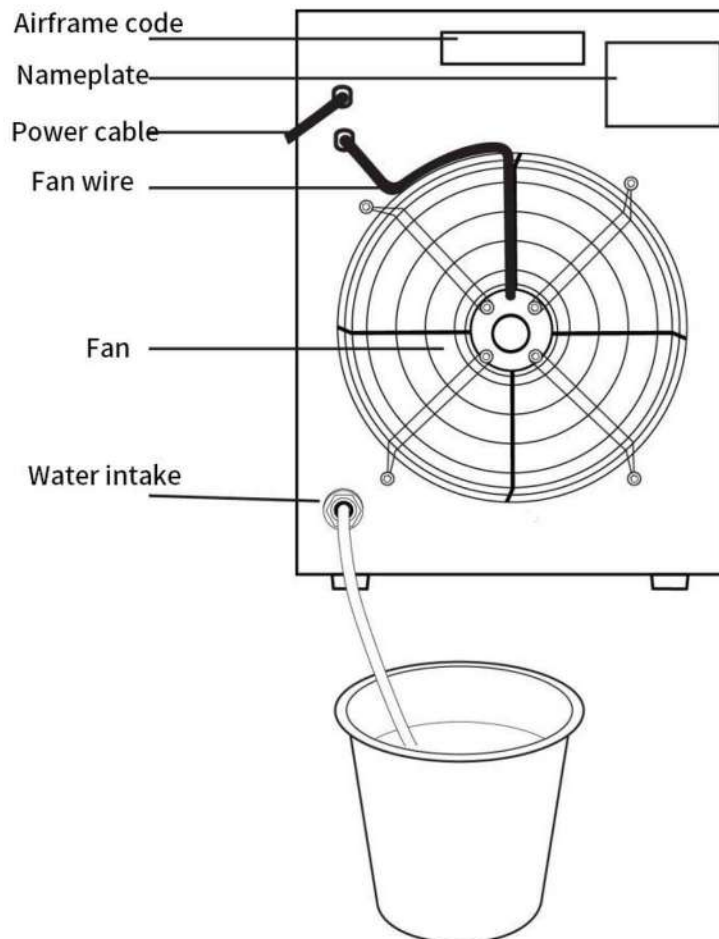


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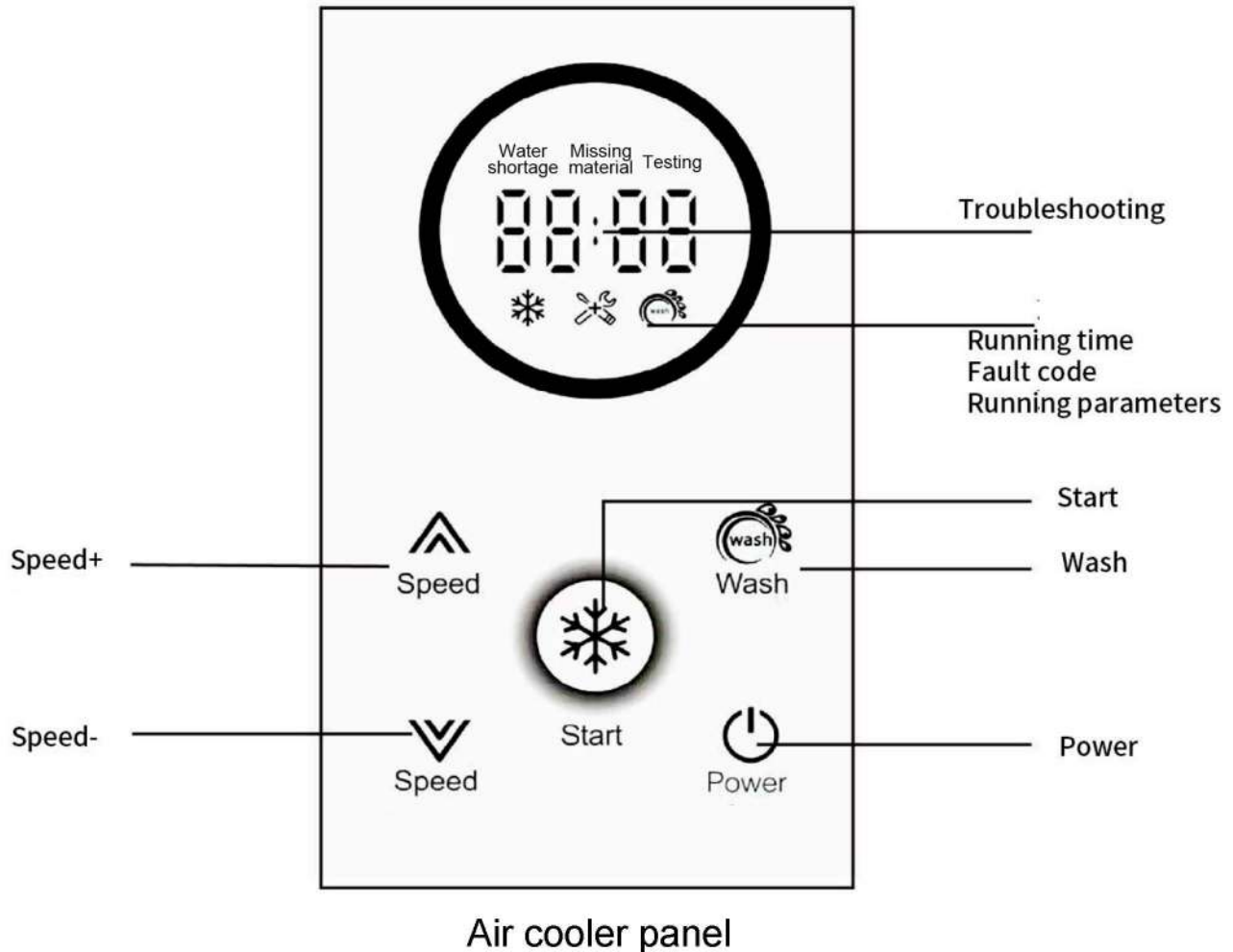
Air cooler back





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## Panel function

The snow and ice machine is easy to install and use. Please follow the steps below for the first use:

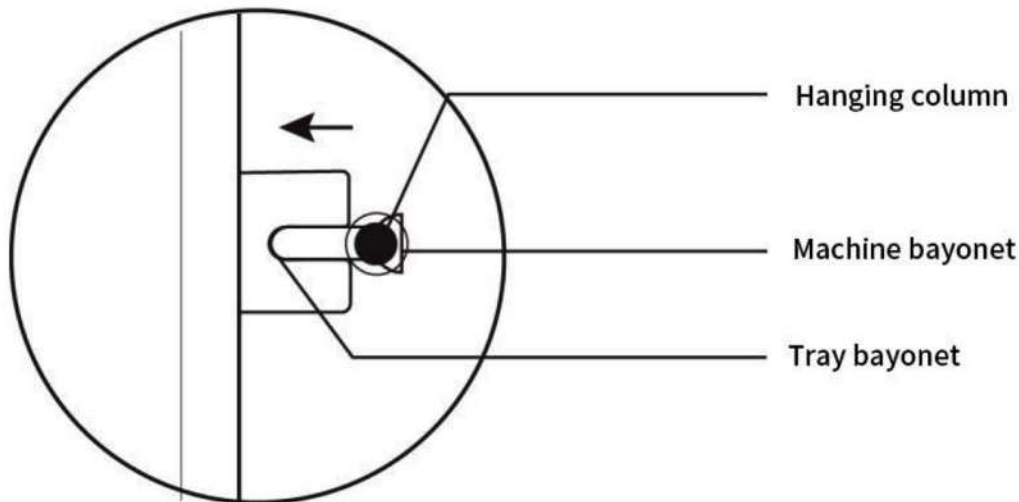
1. After the machine has been transported and moved, do not try to power on the machine immediately!
2. Before powering on for the first time, it must be placed in a stable position for 8 hours before testing or use.
3. Place the machine on a dry and flat work surface. If the table is not strong or even, it may cause large vibration and noise, as well as overflow from the tray.
4. Installation method of the tray: move the two hanging columns under the machine drum to the outside





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5. Put the tray in, with the end with the sloping opening facing outwards, move the two hanging posts toward the center of the drum to embed and lock the tray, and take it out in the opposite way as shown in the figure.

## Cleaning method:

1. Pull the barrel out of the round hole above the machine and clean it separately.
2. Prepare a bucket of tap water, insert the water pipe that comes with the machine into the water, press the cleaning button, the machine will Automatic cleaning of the rollers and blades starts. Each time you press the cleaning button, it will automatically clean for 2 minutes. It can be cleaned by pressing the button several times until it is clean.
3. When the water pressure is too low, the blade may not be fully cleaned due to the low flow of cleaning water, and manual cleaning is required.
4. The trays can be removed separately for cleaning if necessary. (Please refer to the usage method for the installation and removal of the tray)



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## Instructions:

1. Before using ice making, please press the power button first, then press the cleaning button, the machine will automatically clean the rollers and blades 2 minutes. Before washing, please place the receiving basin directly under the drum to avoid wetting the countertop. If it has been cleaned, ignore this step.
2. Confirm that the tray under the roller has been installed, and cover with the anti-transparent cover. Put the adjusted liquid material into the bottle, tighten the cap and buckle it upside down into the entrance of the round hole on the top of the machine, (there is a sealing ring in the bottle cap, if the sealing ring is damaged or poor installation, the plastic disc will overflow and need to be replaced or adjusted for installation)
3. Press the power button first, and then press the ice making button, the machine will start to make ice automatically. About 15 seconds to 1 minute after the first startup, ice will be scraped from the drum, and hot water will be discharged from the drain pipe after pressing the ice making button.
4. Press the speed control +— key to adjust the required drum speed. The speed is different, and the shape and taste of the snowflake ice made are slightly different. The speed regulation has a memory function, and after each start-up, the speed set last time will be restored.
5. The machine automatically unloads materials, and when there is no material, it will automatically alarm and stop protection. It is not suitable for liquid materials that are too viscous or contain too large solid particles, and may not be able to make ice because they cannot flow.
6. Please use the collector as needed, and install the 2 screw caps hanging on the blade, which can be used to collect the ice made in a container with a small opening.





7. Make a small amount of ice each time and change the flavor frequently. You can use the bottle cap as a funnel, and pour the material liquid directly into the ice by hand. Between the two flavors, it is recommended to pour a small amount of clear water to make ice as a transition, and sustainable production no need for ice.
8. To stop ice making, press the power button directly, and the drum will stop rotating after a delay of 15 seconds.
9. After use, please pull out the power plug.
10. For cleaning, see cleaning methods.

## **Production of different ice shapes**

1. The principle of machine ice making: only physical changes are completed, the roller sticks the liquid material from the tray, turns it around and instantly solidifies into water, and then scrapes it out at the scraper.
2. Due to the difference in viscosity and internal composition of the liquid material, especially the difference in the interaction force between the molecules inside the liquid material, the shape of the ice produced is different.
3. The thinner the liquid material, the finer the ice-making, and the thicker the ice-making, the larger the flakes or strips are.
4. Containing syrup or edible glue, the longer the ice is scraped out.
5. Most liquids are suitable for ice making, and some liquid materials are not suitable for ice making, such as too much sugar.
6. It is a normal phenomenon that the ice cracks into blocks and then peels out because the cooling temperature is too low and the pure water is used for cooling. The method of change can adjust the speed and change the material liquid, such as adding milk or sugar.



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## Machine maintenanceMachine maintenance

1. After the machine is out of service, the remaining liquid material may cause odor if it is left in the air for a long time. Depending on the composition of the liquid material, the temperature of the operating environment, and the time of out-of-use, etc., clean it as needed.
2. When the snow and ice machine is not in use for a long time, it is necessary to clean the roller and the tray blade, unplug the plug and water pipe, and store it in a dry and ventilated environment.

### Safety warning:

During use, please pay attention to the content of safety precautions, and use common sense in life to operate carefully. The company is not responsible for the losses caused by improper use or wrong operation. Ignoring the content of safety precautions may result in personal hazard or injury.

1. Except for the roller, blade, and tray, it is forbidden to directly wash the machine shell, which may cause a short circuit or electric shock hazard.
2. Before the equipment is in operation, the protective cover must be covered, and fingers or other parts of the body are prohibited from approaching the running roller and blade to avoid pinching.
3. It is forbidden to pull the power cord of the snow and ice machine to prevent the power cord from being broken and cause the risk of electric leakage.
4. Before moving, cleaning and overhauling, the power supply must be cut off and the power cord plug must be pulled out.





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5. In case of failure, please turn off the power, do not continue to use, and contact the after-sales department of the manufacturer.
6. Do not let young children and the elderly and the weak use this machine to avoid accidents.
7. It is forbidden to hit the drum with hard or sharp objects.
8. Do not place heavy objects on the machine.
9. It is forbidden to have corrosive or inflammable and explosive items close to the machine.
10. Do not use it in a humid or rainy environment, so as not to cause accidents such as electric shock and fire.
11. Plug and unplug the power cord with wet hands to prevent electric shock.

## Notice:

1. If the power cord is damaged, it must be replaced by the manufacturer's professional maintenance personnel or a qualified electrician in order to avoid danger.
2. When the ice making is finished, please pull out the power plug, and do not pull the power cord when pulling out.
3. Please clean the power cord plug regularly to prevent poor contact.
4. After the ice making is finished, please be sure to turn off the water tap.
5. The machine comes with an anti-leakage protection plug, and the plug will automatically

## Appendix:

1. 1 piece tray.
2. 1 feeding bottle (including 1 bottle cap).
3. Transparent dust cover 1pc.
4. Activity aggregate pendant 1
5. 1 instruction manual.
6. If you need to add accessories, please contact the dealer or our company to purchase.



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## Troubleshooting

Fault code or manifestation	Solution
<b>E01</b>	Check whether the peripheral heat dissipation of the machine is good, keep away from the heat source, the machine four The perimeter is left open to keep the air from being surrounded.
<b>E02 Lack of material</b>	Supplement liquid material or shut down
<b>E03 Detection</b>	<ol style="list-style-type: none"><li>1. Lack of material</li><li>2. Poor ice production may be detected.</li></ol>
2. Ice making speed is slow	<ol style="list-style-type: none"><li>1. It is normal that the first boot every day is slow, and the whole system needs a pre-cooling process.</li><li>2 Check and rule out whether the ambient temperature is overheated or poor heat dissipation</li><li>3. If the ice making is slow for a long time, please call the after-sales department of our company.</li></ol>
3.insufficient freezing	<ol style="list-style-type: none"><li>1. Adjust the speed to slow down the running speed.</li><li>2. Use water to make ice to test the effect</li><li>3. Dilute the liquid material, which may be caused by too much sugar in the liquid material.</li><li>4. Check the operating environment of the machine, keep good heat dissipation, and keep away from heat sources.</li></ol>
4.The drum is operational but not icy	<ol style="list-style-type: none"><li>1. Stop for 1-2 hours and then turn it on, it may trigger the protection program.</li><li>2. Please call the after-sales personnel of the manufacturer.</li></ol>
5.Ice cubes fall off in chunks	<ol style="list-style-type: none"><li>1. Liquid material problem, usually occurs when pure water is refrigerated, change to other liquid material or Viscous liquids such as sugar are improved.</li><li>2. Clean the drum, idle for two minutes before unloading</li><li>3. Adjust the speed to the fastest.</li></ol>
5.Other cases	Please call the technical department of the manufacturer to solve the problem.