

OTARU

BRINGS YOU THE FRESHNESS EVER

Manual Table Top Single Nozzle Ice Cream Machine

Model	Description
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OTR-1000M	MANUAL
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Capacity	18-20 L/H
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Power	1 500W
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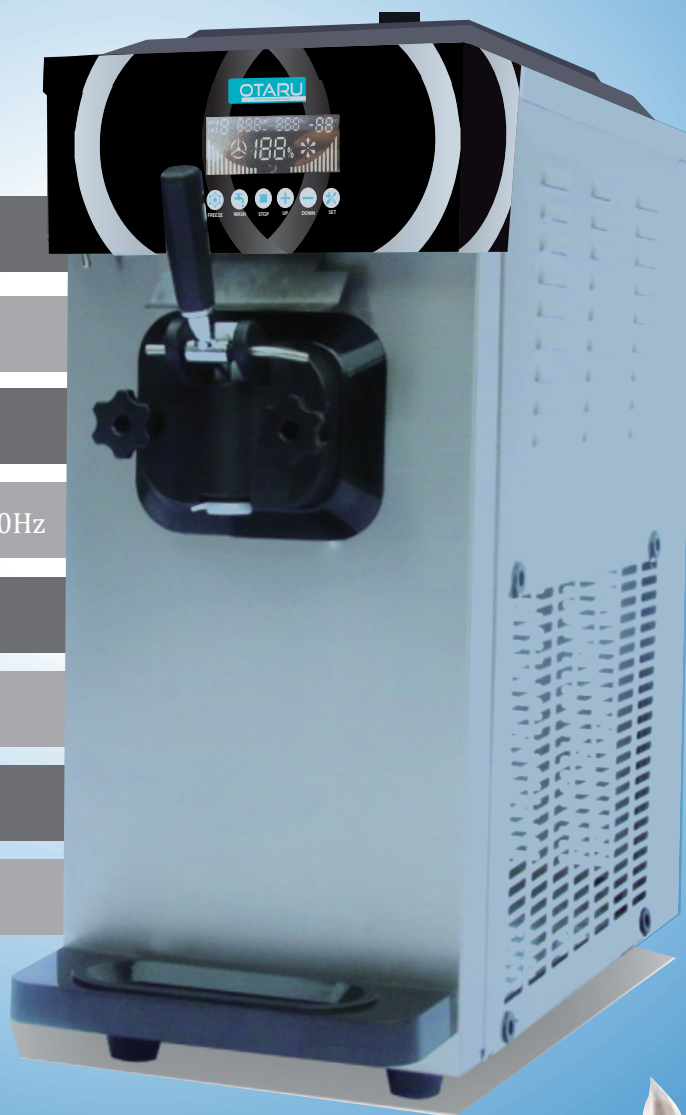
Voltage	220V / 50Hz / 60Hz	110V / 60Hz
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Compressor	LG / Penasonic / Embraco
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Coolant	R22 / R410a / R404a
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Size	560 x 340 x 780 mm (H)
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Packed Size	630 x 460 x 900 mm (H)
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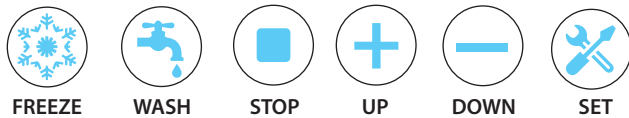


Collaboration Partners :



F&C

Flow of Happiness



Instruction on the Displayer

Standby Mode

The Machine is in this mode after switch on, when no button is pressed.

Wash Mode

Press "WASH", "WASH" sign will be on, so is the motor, the beaters start to rotate, but compressor is off. Machine is now in Wash Mode. To stop and shift back to Standby Mode, press "STOP".

Auto Mode

Press "AUTO", the "AUTO" sign is on, motor start to work immediately, after 5 seconds, compressor is on, (or else it will start after the return valve is shut.)

As the freezing proceeds, ice cream hardness will reach a certain set value, then the compressor will stop, after 15 seconds, motor stops too, now a complete ice cream making procedure is over. You will see the "Standby" sign blinks, the freeze sign is off. After a certain set length of time, the system will automatically repeat the above mentioned procedure, Or if the dispense sensor is triggered, the "AUTO" Mode will also start all over again. Press "STOP" to turn back to "Standby" Mode.

Pre-cooling

Single compressor pre-cooling (Non Independent System): Chilling function is only available for hoppers (in Standby Mode), but not for cylinders.

Double Compressor pre-cooling (Independent System): Chilling function is available for both hoppers and cylinders, you can turn on or off the chilling function in whichever mode. Press "SET" to turn on or off the chilling function.

Hopper chilling is controlled by temperature return difference. When actual temperature is higher than the set value, the compressor will start in 5 minutes (in order to minimize the running times), when actual temperature is lower than the set value, the compressor immediately shuts off.

Cylinder chilling is controlled by timing. Users can set a time interval (30 - 120 minutes) between the chilling processes. The chilling process runs for 10 minutes at most each time, it will also stop if the ice cream hardness inside has reached a set value, and will then starts the countdown for the next cycle.



13 Amp 220V / AC



Ambient Temperature : 5 - 40°C

Mixture Temperature : 2 - 35°C

Contact Us now For More Details ~



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