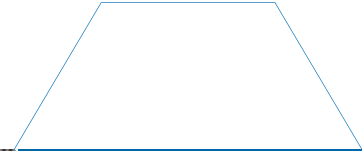
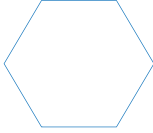




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# PASMO

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## ICE CREAM MACHINE OPERATION MANUAL

PASMO AMERICA

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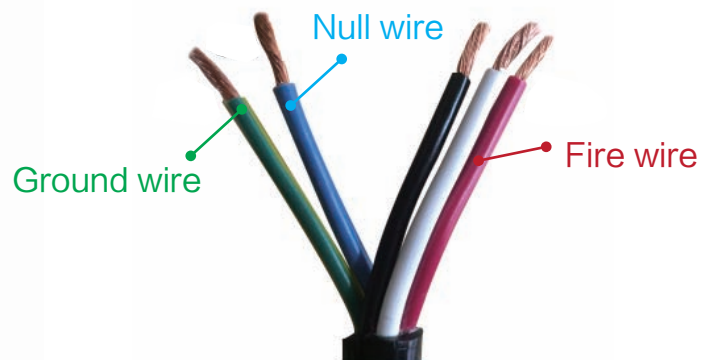
## PASMO WARM REMINDER:

PLEASE OPERATE THE MACHINE CORRECTLY

- After receiving the machines from logistics company, the machines need to be placed steady for 4 hours to make sure the compressors work normally.
- Ice cream machines are high-power electric appliances, which must be provided with electricity with an independent power line thicker than 4 square millimeter.
- Please make sure the machines are grounded when assembling to the power supply. Please make sure the stabilization of the voltage. Either low voltage or high voltage can reduce the service life of the compressors or cause the compressors to burnt out.
- If the machines you purchased are 220V, please use 16A power outlet(Figure 1)。
- If the machines you purchased are 380V, please contact the manufacturer to install the three phase electricity correctly, So you won't burn out the spare parts of the machines(Figure 2)。



(Figure 1)

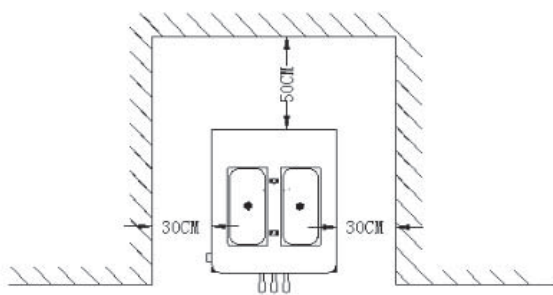


(Figure 2)

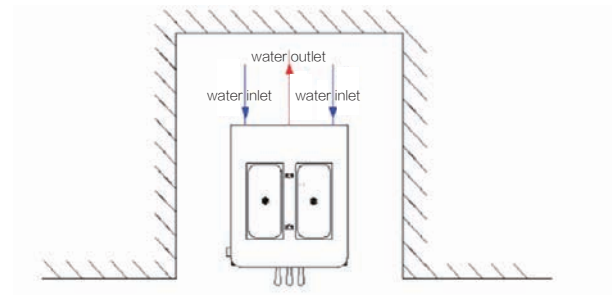
- If you purchased your PasmO soft ice cream machine with air cool, you will need 11 inches for air input and 19 inches for air output, please check below for space requirements for your model (such as S520F, As shown in figure 3)

Model	S318	S630	S850	S110	S230	S520	S970	S930
Direction of radiating	Left side	Left side	Behind	Left side	Two side	Behind	Behind	Up
Direction of air input	Right side	Right side	Left side	Left side	Behind	Two side	Two side	Two side

(Due to S930F is top ventilation, do not need side space for radiating)



(Figure 3)



(Figure 4)

- If you purchase PasmO soft ice cream machine with water cool, pls correctly install tube according to manufacturer's guidance. No need space for radiating, 2 tubes for input water and 1 tube for out of water. Input water temperature <math><20^{\circ}</math> degree, the pressure of input water >1 Mpa, if can not meet the demand, will be influence the refrigeration (figure 4).
- Before using machine, you need to read the operation manual and view the operation video or be trained by technician. If machines are broken due to changing the setting parameter personally, PASM0 will not Honor warranty.

# ||| PASMO INTRODUCTION OF PASMO MACHINE:

## INTRODUCTION OF PASMO MACHINE

Model S520F (Example):



# ||| PASMO INTRODUCTION OF PASMO MACHINE:

PLEASE OPERATE THE MACHINE CORRECTLY



• S110F



• S230F



• S930F

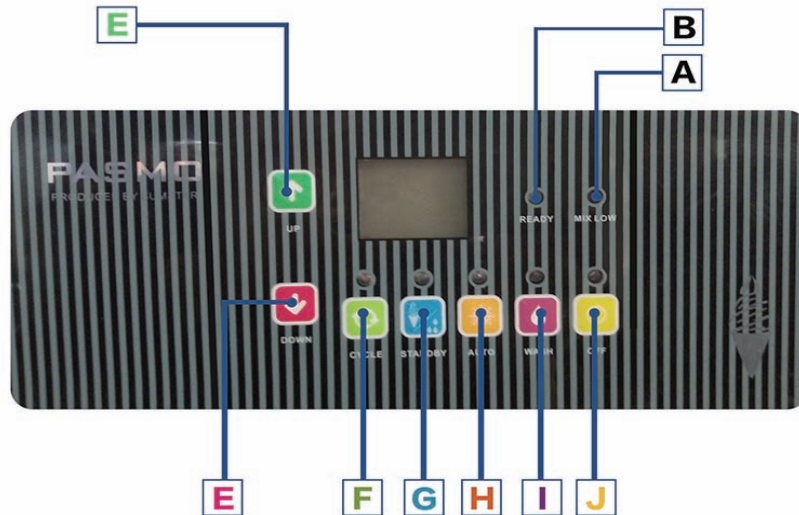


• S520F



• S970F

## || PASMO INTRODUCTION OF CONTROL PANEL: PLEASE OPERATE THE MACHINE CORRECTLY



- **A: MIX LOW:** If MIX LOW LED flash, it means mix in hopper lower than sensor.
- **B: READY:** If READY flash, it means ice cream is ready, can dispense ice cream.
- **E: UP BUTTON:** Up button is for increase the hardness of ice cream, DOWN button is for decrease the hardness of ice cream.
- **F: CYCLE:** When making ice cream, if you find the ice cream is soft, please press CYCLE button to restart refrigeration, making ice cream better.
- **G: STANDBY:** Standby function can keep fresh of the ice cream mix during night.
- **H: AUTO:** Start to make ice cream.
- **I: WASH:** Beater in cylinder starts work when press WASH, only for clean machine, will not refrigerate.
- **J: OFF:** Press STOP for 5 seconds can stop any function.

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



## INTRODUCTION OF WORN PARTS AND CONSUMABLES: PLEASE OPERATE THE MACHINE CORRECTLY



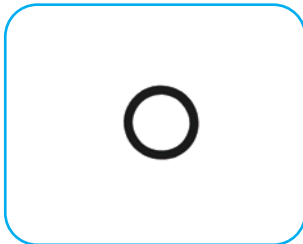
• Lubricant



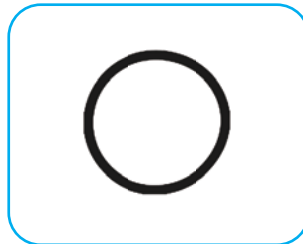
• Clip scraper



• Disinfectant powder



• Piston O-ring



• Discharge door O-ring



• Piston H O-ring

### NOTE:

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



# PASMO INTRODUCTION OF SPARE PARTS:

PLEASE OPERATE THE MACHINE CORRECTLY



· Fixed pin



· Discharge door



· Clip scraper



· Beater



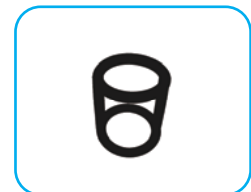
· Handle



· Piston O-ring



· Discharge door O-ring



· Piston H O-ring



· Air tube



· Hopper cover



· Lock nut



· Middle Piston



· Beater shaft



· Air pump



· Piston

INTRODUCTION OF CLEANING AND INSTALLATION OF THE MACHINE:  
PLEASE OPERATE THE MACHINE CORRECTLY

01

Add disinfectant powder to 9.5L normal temperature water and mix them.



02

Cleaning spare parts with 5L disinfectant water.



03

After cleaning, install clip scraper and beater shaft



04

Install beater and adjust the shaft



05

Smear lubricant on O-ring and install O-ring to piston.



06

Smear lubricant on Discharge door and install discharge door O-ring



07

Install discharge door correctly

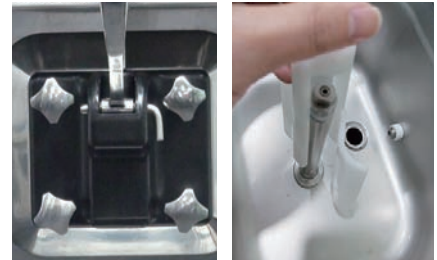
08

Install nuts,ensure discharge door installed correctly



09

Install handles to piston,add fixed pin and agitator.

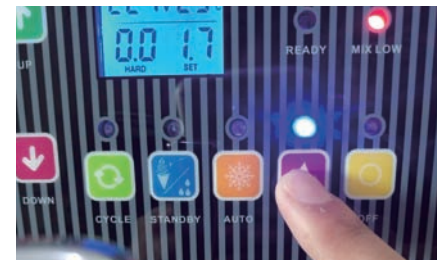


10

Add the left 4.5L disinfectant water to hopper.

11

Press “WASH” to start washing machine for 1 minute.



12

Press “STOP” to stop wash, dispense the water by pressing handle.



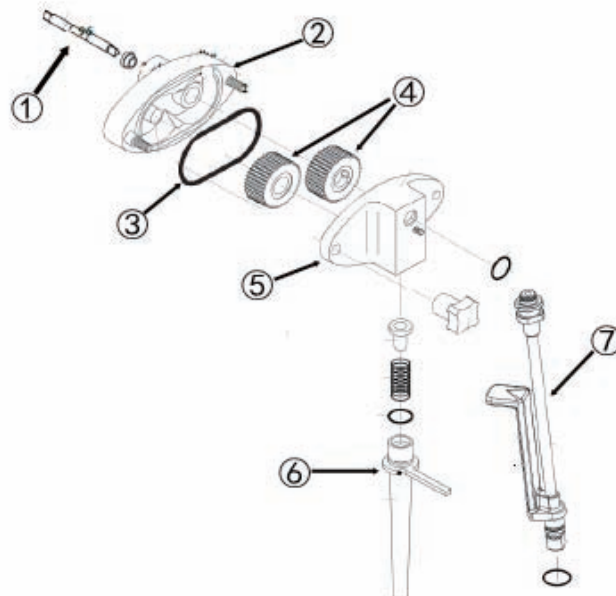
13

Kindly note,after disinfection and before making ice cream,dispense water by pressing handle, stop dispense when the mix out without water.

## ||| PASMO AIRPUMP INSTALLATION:

PLEASE OPERATE THE MACHINE CORRECTLY

- ① Access of motor of air pump - you can take out from machines. The air pump will not work if incorrectly installed.
- ② Air pump, and behind the air pump must install seal and lubricate.
- ③ The O-ring for the air pump, needs to be lubricated before install to ensure a tight seal.
- ④ Air pump gear - the two sides of the gear need to be lubricated (Note: Please wash gears with cold water).
- ⑤ Air pump faceplate, it is better to lubricant this part as well.
- ⑥ Adjust duct of air pump - first install all parts according below image (plug, spring, O-ring), it needs to be adjusted to the maximum hole during mix feed. To do this facing machine, set to the maximum hole by moving the adjustable lever all the way to the left. To adjust to the minimum hole, adjust duct to right, the overrun will be higher. You need to adjust the hole according to the thickness of your soft Serve Mix and the customers flow volume. The thicker the mix is, the more customers drawing product, the larger the hole will need to be (duct on left).
- ⑦ Air pump tube.  
 (note: all parts should be cleaned every day to avoid growth of bacteria)



## PASMO MAKING ICE CREAM:

PLEASE OPERATE THE MACHINE CORRECTLY

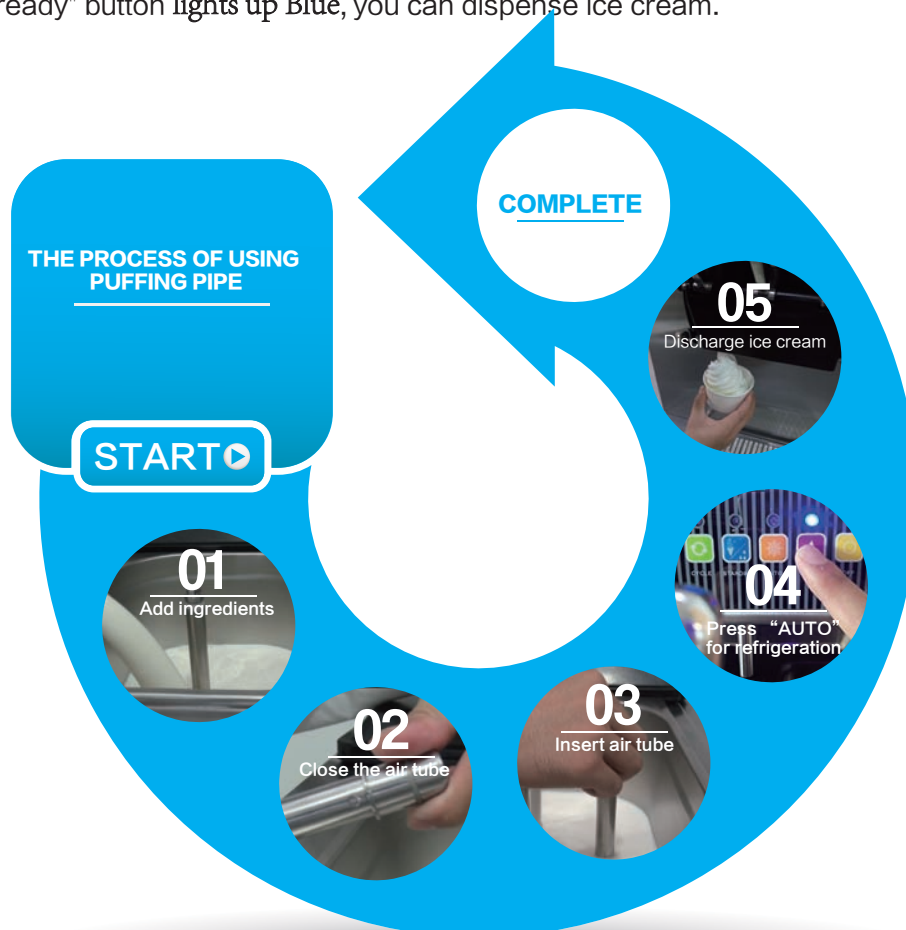
### MACHINE WITHOUT AIRPUMP:

#### For thin ice cream ingredients :

- (1) Add ingredients to hopper and cylinder, meanwhile press handle to dispense the water out. By this, we can dispense the **remaining** water out of the machine to reduce the chance of the machine freezing.
- (2) Press WASH for 5 seconds to flow ingredients to cylinder then stop. Please close the hole of air tube and press WASH for 5 minutes to mix the ingredients and the air in the cylinder fully.
- (3) Press OFF, then press AUTO to make ice cream.
- (4) After refrigeration, please adjust the hole of air tube then dispense ice cream.

#### For thick ice cream ingredients :

- (1) Add ingredients to hopper and cylinder, if the ingredients are too thick, you can pour into hole directly.
- (2) Press WASH for 5 minutes to flow ingredients to cylinder then stop, adjust the hole to middle or maximum (if too thick, don't install air tube), then press OFF.
- (3) Press AUTO to make ice cream.
- (4) After the "ready" button lights up Blue, you can dispense ice cream.



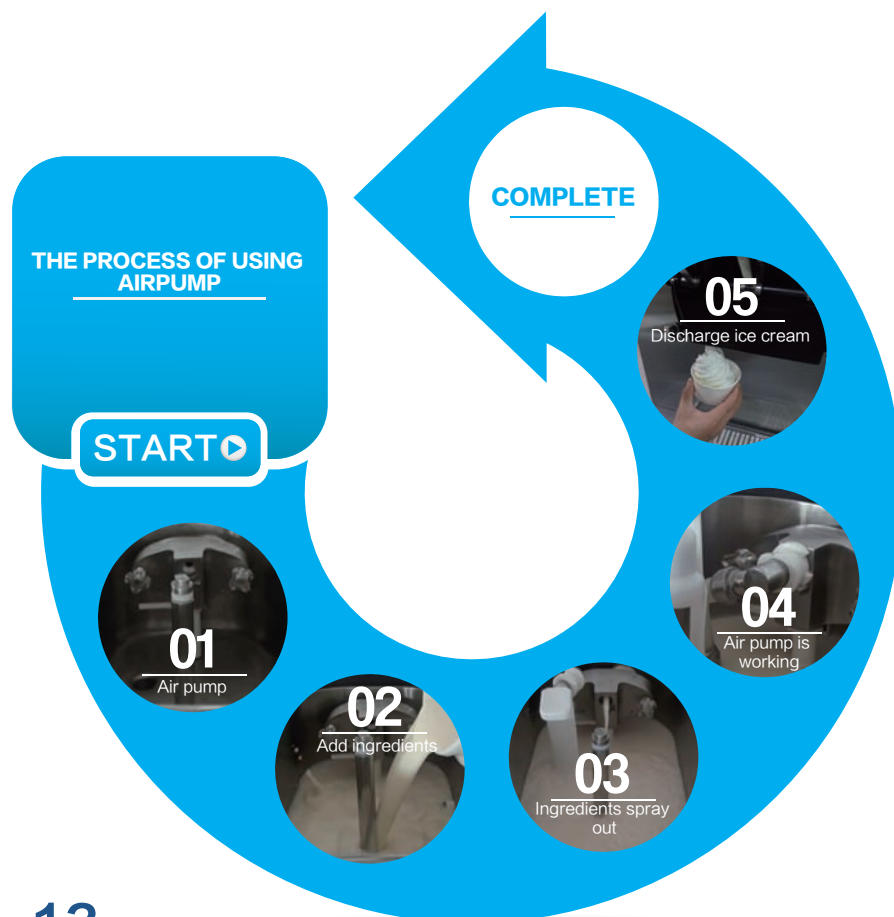
## MACHINE WITH AIRPUMP:

### For thin ice cream ingredients :

- ( 1 ) Add ingredients to hopper and cylinder, meanwhile press handle to dispense the water out. **This will dispense the leftover water in the machine.**
- (2) Add Mix until no bubbles are coming from the hole, install feed tube, do not connect with air pump.
- (3) Press WASH, check if the mix flows from air pump, stop the WASH after confirmation.
- (4) Install feed tube and connect with air pump correctly. Adjust hole of air pump to middle position, press AUTO, make Soft Serve.
- (5) After refrigeration, the ready light will light. Then press handle slowly and discharge ice cream, you can adjust the overrun by move the adjust duct.

### For thick ice cream ingredients:

- (1) Add ingredients to hopper.
- (2) Press WASH, ensure Mix in cylinder is filling.
- (3) Install feed tube, rotate to a fixed position until it can not pull out, do not connect with air pump.
- (4) Press WASH, note if the air pump is working normally.
- (5) Ensure air pump is working normally, then connect feed tube with air pump. Press WASH about 30s, **make sure mix gets into cylinder through air pump**, then press STOP; Wash time will be different according to the thickness of the mix, if the mix is very thick, it is better to press wash 2–5 times.
- (6) Press AUTO, make ice cream. After refrigeration, the Blue Ready light will light. Then press handle slowly and discharge ice cream, you can adjust the overrun by move the adjustable lever.



NOTE: you can adjust the time for air pump to intake mix, press OFF for 5 seconds, after the screen shows P1, then short press OFF to switch until you get to "UD", the set time is 15 seconds, you can adjust through UP or DOWN, the more thick of ingredients, the more time for pump to work, we recommend to more than 20 seconds.

**NOTE:**

In the first time to refrigeration, the set hardness should not too high, when it is first time use of machine, you will need to reduce the hardness, after the ice cream is ready, you can taste if the hardness is ok, if too soft, you can increase the hardness slightly, do not increase the set hardness too high or it could lead to frozen cylinder.

You need to use air pump adjustable lever correctly according to your ingredients, if the ingredients are too thick and many customers dispensing product, you need to move the adjustable lever to the left

**HARDNESS SETTINGS (Different ingredients with different hardness)**

Model	S110F(220V)	S230F(220V)	S520F(220V)	S520F(380V)	S930F(220V)	S970F(220V)	S970F(380V)
First time Dispensing	1.8	1.8	2.2	1.5	2.2	2.2	1.5



## ||| PASMO OPERATION OF PRECOOLING:

PLEASE OPERATE THE MACHINE CORRECTLY

Blue button is for Standby function, pre-cooling for both hopper and cylinder.

### Precooling for both hopper and cylinder:

- (1) After close of business, press STOP, take out and clean the air pump, take out and clean agitator and feed tube and install again, then press “standby” .  
(Note: Please decompress the air pump before taking feed tube out. There will be high pressure in cylinder after long time pump work. Unscrew the nuts of air pump and depart two parts of air pump to decompression. And you can also pull handle for decompression.)
- (2) Before operate next day, press STOP and then press WASH, dispense the ingredients from cylinder to clean container, after ice cream is melting, then add it to hopper, press WASH about 5 minutes, feed ingredients to cylinder. After washing, install air pump and feed tube, press START, then produce ice cream.
- (3) You can see the machine precooling through the temperature on the upper right of screen.
- (4) We recommend cleaning machine regularly, if soft ice cream, about 2-3 days to wash, for frozen yogurt, it is better to wash machine every day.

### Precooling for machine with airpump:

You need to disassemble all part of air pump, press STANDBY on the evening.

Clean the main pump and all parts, reinstall the next day.

# ||| PASMO PROBLEMS AND SOLUTIONS:

PLEASE OPERATE THE MACHINE CORRECTLY

## BAD COOLING:

1. Refrigerating fluid leakage
3. Condenser is dirty
4. Circumstance temperature is too high.
5. The space for radiating is not enough

## ICE CREAM IS TOO HARD:

1. Hardness set too high
2. Incorrect Air/Mix ratio
3. Not enough Mix in cylinder

## THE MACHINES DISCHARGE DISCONTINUOUSLY OR CAN' T DISCHARGE:

1. Set high hardness, incorrect ratio for ingredients or dispense speed is far faster than input speed lead to cylinder frozen
2. Check if the machine drive system is working correctly

## MACHINE STATIC ELECTRICITY:

1. The ground wire was connected incorrectly
2. Short circuit inside of machine

## MACHINE DOESN'T WORK WHEN CONNECTED TO ELECTRICITY:

1. The internal breaker switch is in the off position
2. Electric board or screen may be broken broken
3. Electric board and screen are not connected correctly
4. Power is not correct or correctky the diameter is too small

## ||| PASMO FAULT CODE AND SOLUTIONS:

PLEASE OPERATE THE MACHINE CORRECTLY

Code	Error	Solution
HH	High voltage error	Check the voltage, It is set to 243 and if the voltage goes above, machine goes into fault state to protect itself. Call Reseller.
JJ	High electric current error ( Frozen cylinder )	Press off, take out air tube, press/run wash for 5 min, then press Auto to start. If the machine still shows JJ error, you need to press Off and wait 20 min for cylinder to defrost, then press wash . Check cylinder to make sure mix is flowing into chamber.
E1	Hopper sensor error	Contact reseller to change sensor (Sensor 16)
E2	Evaporation tank sensor error	Contact reseller to change sensor (Sensor 15)
E3	Evaporation temperature sensor error	Contact reseller to change sensor (Sensor 14)
E4	Wrong phase	For 3 phase machine, the fire wire is wrong, Change the position of any two of them. Call Electrician
E5	lack phase	For 3 phase machine, Wires are not connected correctly. Call Electrician
E6	Heat exhaust error	Check the heat exhaust. (check the location, and if condensor needs cleaning) Turn off the power and let the machine rest for 30 minutes
E7	Cylinder lack of mixture	Press off, take out air tube, press wash and run for 5 minutes, then press Auto. Check the mix and make sure it is flowing into the cylinder.
Lo	Cylinder temperature is too low	Press off, take out air tube, press wash and run for 5 minutes. Set the hardness lower then press Auto.
1d	Heat exhaust error	Check the heat exhaust for the machine (when this error comes on, the machine will run, but if you don't resolve, the machine will show eventually show E6 and stop working)
FC	The motor doesn't run	Turn off the power and unplug from the wall for 5 minutes (must take out the plug, not only turn off the power switch). After 5 Minutes plug in and set the hardness lower, the pres Auto. Contact supplier if this does not resolve issue.
R-CB	Right micro-switch error	Check to see if the handle has reset to its location, after reset, restart the machine. Contact supplier if this does not resolve issue.
L-CB	Left micro-switch error	
M-CB	Middle micro-switch error	

# PASMO MATCHING PRODUCTS:



Ice Cream Light  
Material:abs  
Specification: 1550mm tall  
Diameter Of 530mm  
Power: 4w  
Voltage: 220v  
Product Use: The Publicity And  
Selling Of Ice Cream Machine  
Feature: Twelve Color Lights Can Be Chose  
Three Light Transform Mode



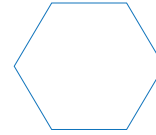
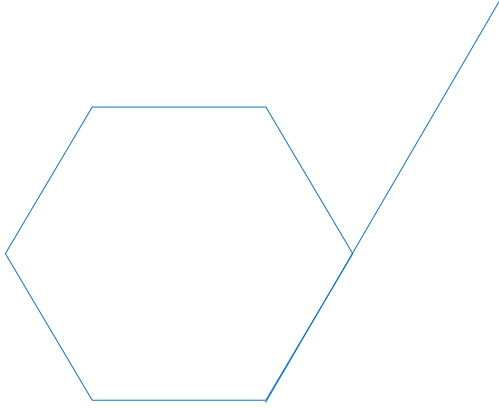
MAGIC COLOR CHANGING® SPOON  
MANY COLORS TO CHOOSE FROM  
WEIGHT: 4G  
PACKING: 1000PCS/CTN



## Wearing parts bag:

1 brush set, 1 lubricant, 1 nozzle, 1 cross  
rod, 2 bags of disinfectant powder,  
1 O-ring remover, 1 discharge door  
O-ring, 2 piston O-rings, 2 air tube  
O-rings Option, 1 seal, 4 clip scrapers





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A SINO-AUS-THAI JOINT VENTURE

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