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PRODUCT

Blizzard SN-200P Under-Counter Ice Maker – Large Cube 98 kg/24 h

Model / SKU: SN-200P

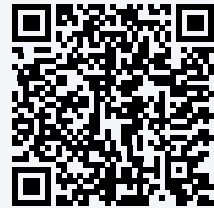
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SN Series Square Ice Machine

User Manual



SN-200P

Table of Contents

I. Safety Instructions 1

II. Installation Instruction 2

 1.Structure 2

 2.Accessories 3

 3.Unpackaging 3

 4.Location 4

 5.Installation 5

 6.Electrical Connection 5

 7.Water Supply and Drainage Connection 6

III. Operating Instructions 8

 1.Working Principle 9

 2.Display Screen Description 12

 3.Power On/Off 13

 4.When the Ice Machine Is Not Used for an Extended Period 13

IV. Maintenance 14

 1.Cleaning 14

 2.Maintenance 19

 3.Precautions 21

 4.Troubleshooting 21

 5.Before Contacting a Service Center 24

 6.Disposal 24

 7.Warranty 25

I. Safety Instructions

This manual provides precautions that may lead to death, injury, or damage to machine. Please pay attention when using the machine.

Important	It indicates essential information related to the use and maintenance of this machine;
Hygiene	It indicates important precautions related to hygiene and food safety;
Attention	It indicates a potentially hazardous situation that, if not avoided, may result in equipment damage;
Warnings	It indicates a potentially hazardous situation that, if not avoided, may result in death or serious injury;
Caution	It indicates a potentially hazardous situation that, if not avoided, may result in minor or moderate injury;

Warnings
This ice machine is a commercial machine and is only suitable for the specific purposes for which it is explicitly designed. Any other use is considered improper and may result in hazards. The manufacturer assumes no legal or related liability for any damages resulting from improper, incorrect, or unreasonable use of this product.
Installation and relocation, if necessary, must be carried out by personnel with the appropriate knowledge, in accordance with current regulations and the manufacturer's instructions.
Ensure that the ventilation openings inside and outside the machine remain unobstructed.

Warnings
Some of the company's products use the refrigerant R290, which contains flammable gas. Please keep this in mind, verify the refrigerant when servicing the refrigeration system, and properly handle the refrigerant gas.

When using any electrical machine, some basic principles should be followed, especially:

- 1.Do not touch electrical components or operate switches with wet hands.
- 2.When disconnecting the ice machine from the power supply, do not damage or pull the power cord.

3.High humidity and moisture will increase the risk of short circuits and potential electric shock. If there is any suspicion of such a situation, disconnect the power to the ice machine.

4.This product is not suitable for use by individuals with physical, sensory, or mental disabilities, or those lacking the necessary experience and knowledge (including children), unless they are supervised and guided by professionals responsible for their safety.

5.Additionally, young children should be supervised to ensure they do not play with this product.

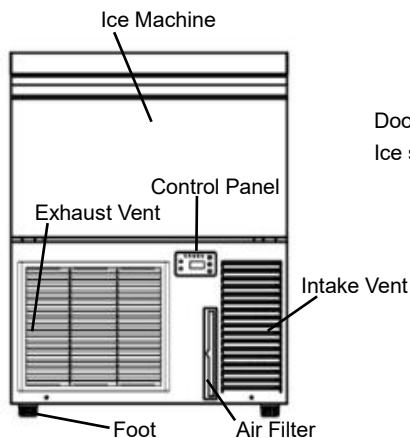
6.Do not attempt to modify the ice machine; disassembly or repairs should only be carried out by personnel with appropriate knowledge.

7.This appliance is intended for household and similar purposes, such as:

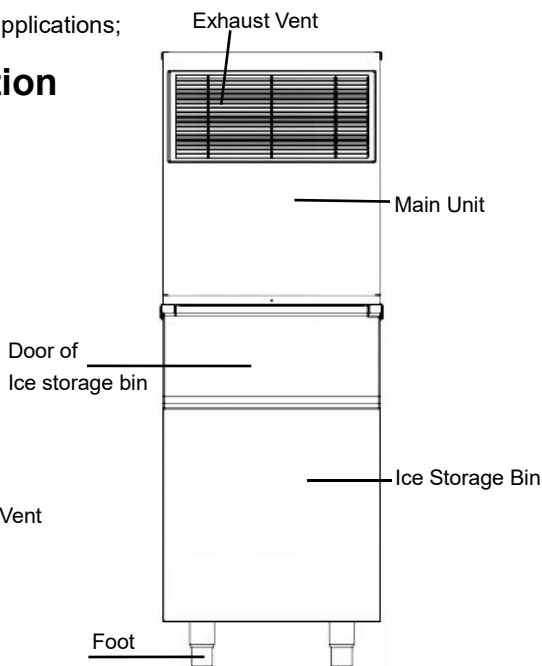
- Kitchen areas in shops, offices, or other work environments;
- Farmhouses,as well as by clients in hotels, motels, and other residential environments;
- Bed and breakfast-type environments;
- Catering and similar non-retail applications;

II. Installation Instruction

1.Structure



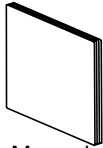
[Self-Contained Ice Machine]



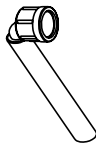
[Split Ice Machine]

2.Accessories

Product Model	Water Inlet Pipe (White, 1.5m)	Drainage Pipe (Grey, 1.5m)	Foot	Ice Scoop	Manual	Ice Storage Bin
SN-200P	1	/	4	1	1	



Manual



Water inlet pipe



Drainage pipe



Foot



Ice Scoop

Note: For the SN series water-cooled ice machines, one additional 1.5m water inlet pipe and one additional 2m drain pipe are included according to the above list.

3.Unpacking

Warnings
Packaging components (such as plastic bags and polystyrene foam) pose potential hazards and must be kept out of reach of children.

Caution
When handling the machine, please wear protective gloves.
Do not use lifting straps to lift or move the carton.
When manually moving the machine, lift it from the bottom.
When transporting the carton or unpacking the machine, work with a partner to prevent injury.

Attention
It's essential to remove the transportation packaging, including the carton, tape, and other packaging materials. If any packaging materials are left inside, the ice machine will not function properly.

- 1.After unpacking, ensure the ice machine is in good condition. If you have any concerns, do not use the product and contact a qualified professional.
- 2.Peel off the protective plastic film from the surface. If the ice machine has been exposed to sunlight or a heat source, wait for it to cool down before removing the plastic film.
- 3.Remove the transport tape used to secure the front panel and evaporator cover.
- 4.Open the ice storage door and remove the transport tape securing the accessories.
- 5.Open the accessory packaging and refer to "**II. 2. Accessories**" to check the accessories.

4.Location

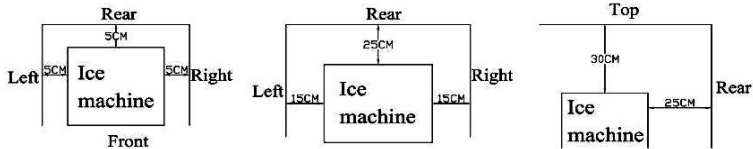
Warnings
1.This ice machine is not suitable for outdoor use.
2.This product is not suitable for installation in areas where sprinklers may be used.
3.This ice machine should not be installed near stoves, ovens, or other equipment that generates high temperatures.

Caution
The ice machine should be installed on a solid, flat surface.

Attention
Do not place any items above the ice machine or in front of the ventilation window.

Important
The normal operating ambient temperature range is 5°C to 43°C, and the normal operating water temperature range is 5°C to 38°C. If the ice machine operates outside these temperature ranges for extended periods, it may affect the ice-making capacity and service life of the product.

The following designated space must be left for maintenance.



[Self-Contained Ice Machine]

[Split Ice Machine]

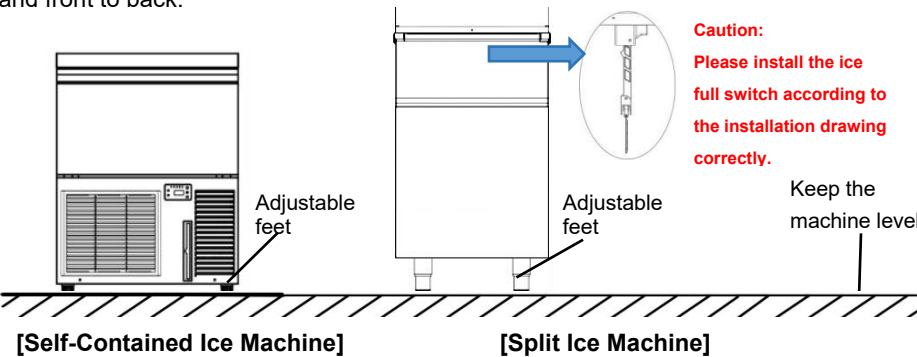
In high humidity environments, condensation may form inside the machine, causing water to drip onto the floor. Therefore, do not install it in locations where the floor could be damaged by dripping water.

5.Installation

Caution

Incorrect installation may result in injury to persons or animals, or damage to other property. The manufacturer is not responsible for any damage caused by improper installation.

- * Please install the ice machine in a fixed position.
- * When installing the adjustable feet (accessories), level the machine from left to right and front to back.



[Self-Contained Ice Machine]

[Split Ice Machine]

6.Electrical Connection

Warnings

Before performing any service,maintenance,or cleaning, disconnect the power supply.

This ice machine must be grounded according to the electrical safety standards of the country or region where it is installed.

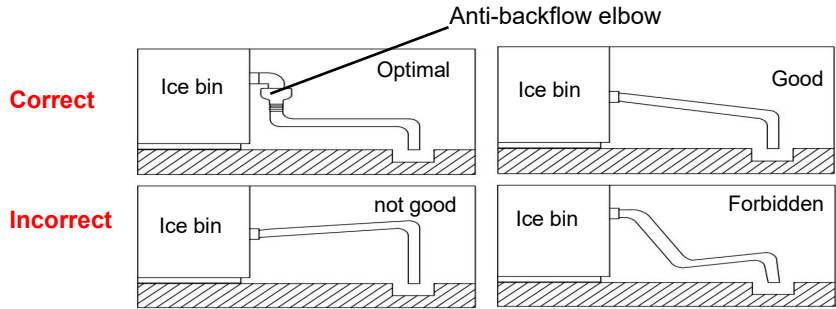
To prevent electric shock or serious damage to the machine, ensure that the ground wire is correctly connected to the ice machine.

- 1.The rated current of the fuse for the main control box circuit board is 10A and must be replaced by qualified service personnel.
- 2.This series of ice machines requires a dedicated power supply and must be protected by a suitable circuit breaker.
- 3.Typically, work should be performed by a licensed electrician or authorized service personnel.
- 4.If the power cord is damaged, it must be replaced with a power cord provided by the manufacturer or service center.

Warnings
It can be only connected to potable water supply line.

7.Water Supply and Drainage Connection

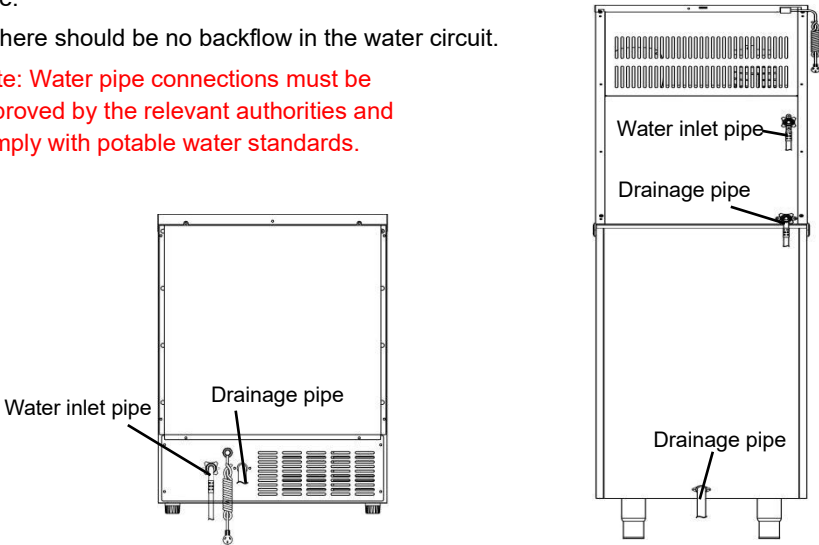
- 1.The connection to the main water supply line must comply with the relevant requirements of the current national "Water Supply and Connection Regulations;
- 2.In some regions, a plumbing permit may be required, and the work must be carried out by a licensed plumber with the appropriate qualifications.
- 3.The water used for ice making must be potable. In locations where water quality issues could lead to scale formation:
 - It is recommended to install an external filter or water softening device. For more information, please consult your local professional water treatment specialist or an authorized service provider by the manufacturer.
 - Multi-stage filtration or deionization filtration may cause the product to malfunction. (reference value: water conductivity $\geq 10 \mu S/cm$);
- 4.The water supply pressure must be between 0.07 MPa (0.7 bar) and 0.55 MPa (5.5 bar). If the water pressure exceeds 0.55 MPa (5.5 bar), a suitable pressure-reducing valve must be used. Do not partially close the faucet.
- 5.The drainage line should not be directly connected to the groundwater system. There must be at least a 5 cm vertical gap between the end of the ice machine's drainage pipe and the floor drain (to prevent backflow of wastewater).
- 6.The ice machine drains by gravity flow, so please ensure that the drainage pipe has sufficient slope or drop.
- 7. The drainage hose must be laid as shown in the diagram to prevent water from flowing back into the ice storage bin.



* Please be sure to use the brand-new hose kit provided with this machine; do not use old hose kits.

- 1.Connect the other end of the water inlet hose to the shut-off valve (water supply faucet). Before securing, ensure that the gasket is correctly positioned and hand-tighten the gasket fully to prevent leaks at the joint. It is better to install a shut-off valve in an easily accessible location.
- 2.The drain hose can be cut to the appropriate length based on the position of the main drain outlet. To prevent condensation, you can wrap the drain hose with an insulation tube.
- 3.There should be no backflow in the water circuit.

Note: Water pipe connections must be approved by the relevant authorities and comply with potable water standards.



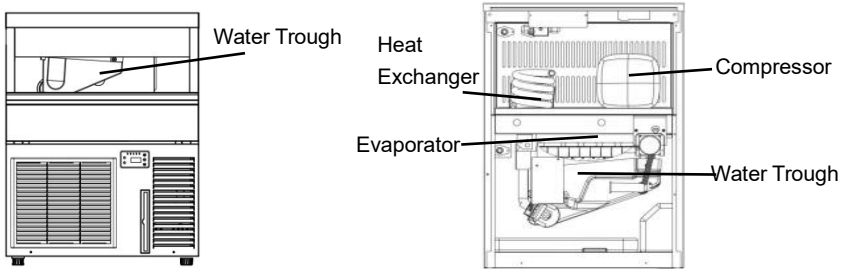
Note: When installing a water-cooled ice machine, cooling water (connected to the tap water supply) and a cooling drainage pipe need to be added.

[Self-Contained Machine Water Inlet and Drainage Pipelines]

[Split Machine Water Inlet and Drainage Pipelines]

III. Operating Instructions

Caution
Do not reach your hand into the ice storage bin or the water pump. Ice on the ice-making plate may fall, large hard ice may suddenly crack, or the water pump may operate, leading to injury.



Note: Do not disassemble parts while the ice machine is in operation, and do not take ice during the ice release process.

[Storage Bin Interior of the Self-Contained Ice Machine]

[Storage Bin Interior of the Split Ice Machine]

Attention
1.All components are pre-adjusted before leaving the factory. Improper adjustments after installation may result in malfunctions.
2.After turning off the ice machine, you should wait at least 3 minutes before restarting it to prevent damage to the compressor.

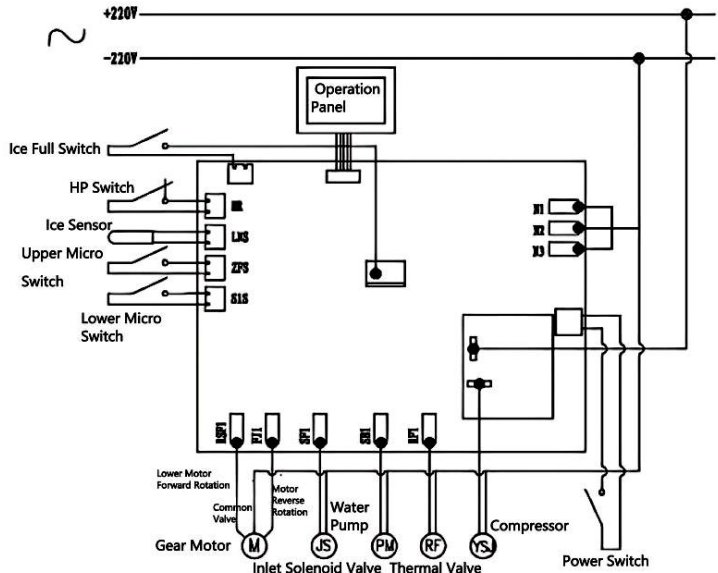
Hygiene
This ice machine is designed for making edible ice. To keep the ice machine clean and sanitary, please follow these guidelines:
1.Clean the ice storage bin before use (see "IV. 1. Cleaning").
2.Wash your hands before handling ice and use the provided plastic ice scoop (accessory) to retrieve ice.
3.Keep the ice scoop clean by washing it with a neutral detergent and then thoroughly rinsing it with water.
4.Close the ice storage bin door after retrieving ice to prevent dirt, dust, or insects from entering the bin.
5.The ice storage bin is for storing ice only; do not store other items in the bin or use other electrical appliances inside the bin.

1.Working Principle

1.1 Operating Mode Description

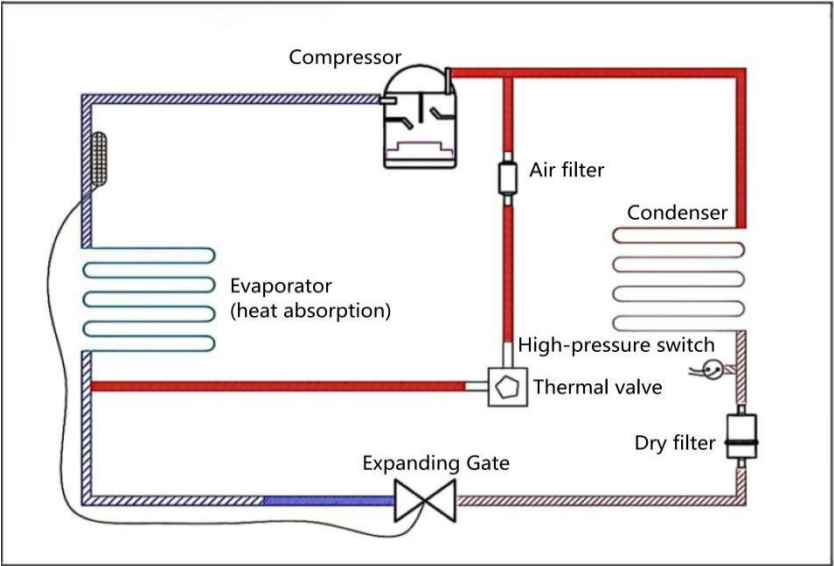
SC Series Ice Machine Operating Program								
S/N	Program Stage	Compressor	Water Pump	Condenser Fan	Defrost Valve	Water Inlet Valve	Drain Valve	Duration (s)
1	Pressure balance	OFF	OFF	OFF	ON	Possibly ON/OFF	OFF	60S (The first time) 10S (Each time)
2	Ice release (The first time)	ON	ON	OFF	ON	Possibly ON/OFF	OFF	10S
3	Pre-cooling	ON	ON	Possibly ON/OFF	OFF	Possibly ON/OFF	OFF	30S
4	Ice making	ON	ON	Possibly ON/OFF	OFF	Possibly ON/OFF	OFF	Controlled by water temperature and time
5	Ice Release	ON	Possibly On/Off	Possibly ON/OFF	ON	Possibly ON/OFF	OFF	Controlled by the water baffle switch
6	Fault shutdown	OFF	OFF	Possibly ON/OFF	OFF	Possibly ON/OFF	OFF	Restart after 1 hour (except for water shortage faults)
7	Shutdown Stage When Ice is Full	OFF	OFF	OFF	OFF	OFF	OFF	Restart after water baffle is reset

1.2 Control Board and Description

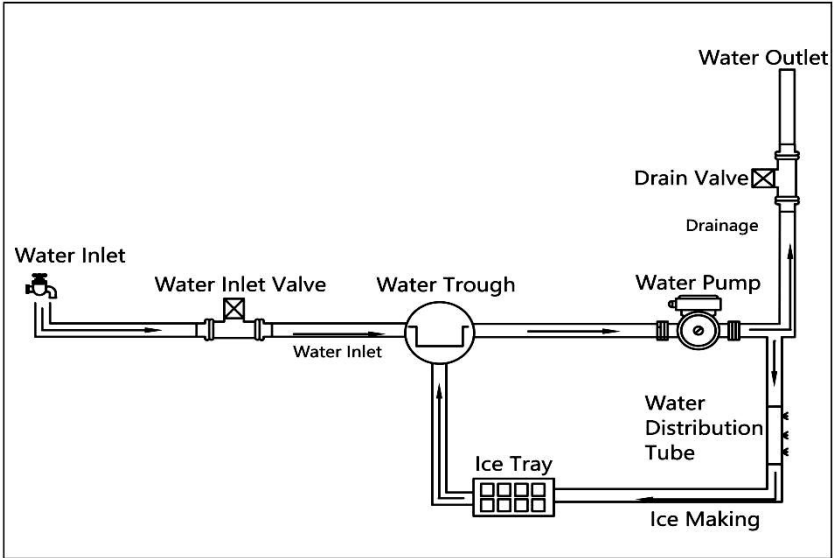


1.Pressure sensor (if the high-pressure switch is not installed, this function is disabled, and the soc ket remains vacant) (HP)	10.Compressor live wire (position above compressor relay) (NO)
2.Condenser temperature sensor (LNS)	11.Power supply live wire (position above compressor relay) (COM)
3.Ice thickness probe sensor (if the condensing te mperature control method is used, this function is disabled, and the socket remains vacant) (ZFS)	12.Power switch plug-in
4.Water level sensor (SWS)	13, 14, 15.Power and load neutral wires (N1/N2/N3)
5.Drainage solenoid valve live wire (PSF1)	16.Connect display board (J21)
6.Fan motor live wire (FJ1)	17.Door magnet 18.Grounding wire
7.Water inlet solenoid valve live wire (SF1)	19.Blue light (J22)
8.Water pump live wire (SB1)	20.Load fuse 6.3A (excluding compressor) (F1)
9.Heating solenoid valve live wire (thermal valve) (RF1)	21.Control board fuse 1A (F2)

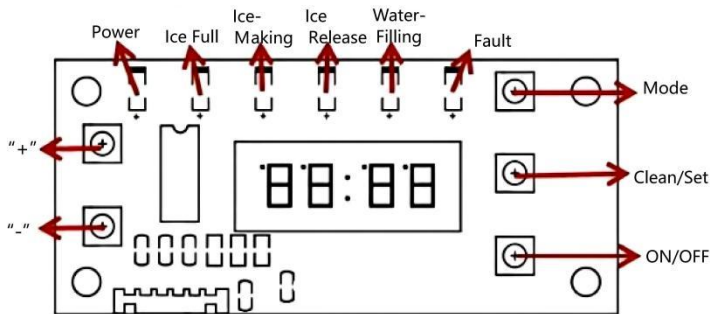
1.3 Refrigeration Schematic Diagram



1.4 Water Circuit Diagram and Description



2.Display Screen Description



S/N	Function Button	Button Description
1	ON/OFF Button	1. Press the ON/OFF button for 3 seconds to turn off the machine. 2. Press the ON/OFF button to turn on the machine. 3. In the setting mode, press the ON/OFF button to exit and save the parameters. 4. When the temperature is displaying, press the ON/OFF button to exit the state. 5. Press the ON/OFF button to exit the ice thickness setting mode and save the parameters.
2	Mode Button	1. Tap to display temperature. 2. When the temperature is displaying, press to exit the state. 3. In ice release mode, press for 3 seconds to enter the ice-making mode. 4. In ice-making mode, press for 3 seconds to enter the ice release mode. 5. In ice release mode, if the ice is full, press the mode button for 3 seconds to enter the ice full mode; if not full, press the button for 3 seconds to enter the ice-making mode.
3	Clean/Set Button	1. Press the SETTING button for 10 seconds in the off state to enter the setting mode. 2. In the setting mode, press the SETTING button to switch parameters. 3. When the temperature is displaying, press to exit the state. 4. In ice-making mode, press for 3 seconds to adjust the ice-making delay time. 5. Tap to enter the cleaning mode in the off state.
4	"+" Button	In the setting mode and ice-making delay time adjusting mode, tap to increase the parameter.
5	"-" Button	In the setting mode and ice-making delay time adjusting mode, tap to decrease the parameter.
6	Motor self Check	Motor Self-Check: Press both the "+" and "-" buttons for 5 seconds.

3.Power On/Off

3.1 Power On Steps:

The installation personnel usually perform a test run of the ice machine, initiating the automatic ice-making process. To ensure that the ice machine can operate continuously, please confirm the following:

Before starting the ice machine, ensure that all transport tape, ties, and packaging materials have been removed.

- 1.The ice machine has been left to stand for 2 hours before starting;
- 2.Check and connect the water inlet and drainage lines, ensuring smooth water flow.
- 3.Open the water inlet valve to allow water to fill the system;
- 4.Plug in the power cord;
- 5.Unlock the display by pressing any button, then press the power button to start the ice-making mode.
- 6.For a new machine, the system performance will gradually stabilize after producing 3-5 trays of ice. Do not consume the first 5 trays of ice produced.



3.2 Power Off Steps:

- 1.Long press the POW button for three seconds to display the OFF status;
- 2.Unplug the power cord;
- 3.Close the water inlet valve.



Note: If the ice machine will not be used for an extended period, turn off the power, empty the ice from inside the machine, and drain the water from the internal water lines. Before restarting, clean and disinfect the machine.

4.When the Ice Machine Is Not Used for an Extended Period

Attention
This ice machine cannot operate at temperatures below freezing. To prevent damage to the water supply lines, please drain the water from the ice machine when the temperature drops below zero. If water remains inside the ice machine, it may cause severe damage to certain components when the temperature is below freezing. Such damage is not covered under the warranty.

Hygiene
If the ice machine is stopped for 2 days or more, please drain the water inside to prevent contamination of the water lines.

- 1.Unplug the ice machine or disconnect the power supply.
- 2.Close the water supply faucet and then disconnect the water inlet hose.
- 3.Remove all ice from the ice storage bin and clean the bin.
- 4.Have a qualified professional perform the drainage procedure on the ice machine.

IV. Maintenance

1.Cleaning

Warnings
1.Do not use a sprayer to clean this ice machine.
2.Before performing any cleaning or maintenance work, unplug the ice machine from the power supply.

Caution
When using a neutral solution or sodium hypochlorite solution, make sure to thoroughly read and understand the accompanying instructions to prevent potential health issues.

Attention
Cleaning and disinfection of the ice machine's water system should be performed by trained service personnel (at least twice a year), and the condenser should be inspected and cleaned. (at least once a year).
Do not clean plastic parts in water exceeding 40°C or in a dishwasher to avoid damaging the parts.

[a]Ice Machine and Ice Storage Bin Exterior

Wipe the exterior of the ice machine with a clean, soft cloth at least once a day. Use a damp cloth with a neutral detergent to clean grease and dirt.

Attention
Do not use hard brushes, steel wool, scouring powder, gasoline, banana oil, acetone, or other organic solvents. Do not use boiling water or cleaners containing acid or alkali to clean the machine.
Do not spray water directly onto the machine during cleaning, as this could affect the electrical insulation.

[b]Cleaning and Disinfection of the Ice Scoop (Daily)

- Step 1: Pour 2 liters of water into an appropriate container as required, then add 10 milliliters of 5.25% sodium hypochlorite solution or a disinfectant recommended by the manufacturer and mix.
- Step 2: Soak the ice scoop in the solution for at least 5 minutes, then thoroughly rinse and shake off excess water.

Note: Wiping it dry with a cloth may cause secondary contamination.

[c]Cleaning and Disinfection of the Ice Machine (Recommended at least twice a year)

Note: Due to variations in water quality across different regions, some areas may require more frequent cleaning and disinfection.

1.1 Before Cleaning

Attention
1.Please use the provided ice scoop to remove ice from the ice storage bin.
2.Before starting the cleaning mode, make sure to remove the front panel. After the ice release cycle is complete and all ice has slid off, shut down the machine, open the ice storage bin door, and remove all the ice.
3.Do not use tools to remove ice from the evaporator, as this may damage the evaporator.
4.Do not use any alcohol-based liquids to clean or disinfect the ice machine, as this may cause cracks in the plastic components.
5.When handling cleaning agents, be careful not to spill them. If any spills occur, thoroughly wipe them up immediately, as delayed cleanup may cause rusting in the surrounding area.

Warnings			
Ventilation	Ensure adequate ventilation.	Forbidden	Do not dilute or mix the agent with anything other than room temperature water.
	Chlorine gas released from the agent can be harmful to health. Perform operations in a well-ventilated area.		Adding hot water will lead to evaporation of the agent, and mixing with the agent or foreign substances will produce gases harmful to health.
Wear Protective Gear	Wear protective eyewear and gloves when handling the agent.	Safekeeping	Keep the agent out of reach of children.
	If it comes into contact with eyes or skin, it may cause inflammation.		If swallowed accidentally, rinse the mouth with water immediately; do not induce vomiting by drinking water. Seek medical attention promptly.
Forbidden	The agent is not for drinking.	Forbidden	The agent must not be discharged directly into drains, watercourses, or onto the ground.

Before starting cleaning, carefully read the [Cleaning Methods] and the [Precautions], [Use Instructions], and [Emergency Measures] listed on the packaging of the cleaning agent. Then, use the product correctly and adhere to the following [Precautions].

1.2 Cleaning Precautions

- * After cleaning your hands, use the provided ice scoop to remove all the ice from the storage bin. Make sure to do this only when all the ice has fallen off and the machine is shut down.
- * Prepare a container in advance for dissolving the cleaning agent.
- * Ensure the container used for dissolving the agent is clean and free from dirt, oil, or any other contaminants before use.
- * Fully dissolve the measured amount of the cleaning agent in the container, and set it aside for later use.
- If any agent spills during the process, wipe it up with a damp cloth.
- Clean the work clothes worn during the handling of the agent.
- After handling the agent, thoroughly wash your skin.

1.3 Cleaning and Disinfection Sequence

Please follow the sequence below for cleaning/disinfection.

Order of Use	Type of Agent	Purpose
1	Descaling Agent (Citric acid concentration range 60 - 100%)	Clean
2	Disinfectant (Effective chlorine concentration 3 - 3.8%)	Disinfection

1.4 Cleaning and Disinfection Steps

1)Cleaning steps for Self-Contained machine

1. Ice Release



Step: After the ice making cycle is over and the last sheet of ice falls off, long press the "ON/OFF" button for 3 seconds and the screen displays the OFF symbol.

2. Empty Ice



Steps: Empty all the ice cubes in the ice storage room and discard them.

3. Add Descaling Agent/Disinfectant



Step: Pour the diluted detergent/disinfectant through the protruding water inlet of the tank.

4. Start the Cleaning Procedure



Step: Press the "CLE" button, the screen displays "CLE1" symbol, the water tray begins to rise, and the machine will run cleaning procedure for about 30 minutes.

5. Manually Drain Water



Step: After the cleaning procedure, press "POW" button to shut down, and the screen displays OFF symbol; Remove the silicone plug at the bottom of the water tray and drain the water.

6. Sterilize and Wipe



Step: Wipe all parts of the ice machine with a cloth soaked in disinfectant.

2).Cleaning steps for split machine

1. Remove the screws from the door panel.

2. Open the door panel.

3. Remove the water baffle



Step: Use a Phillips screwdriver to loosen the two screws securing the main unit panel.



Step: Open the main unit panel. Press the "ON" button for 3 seconds, the machine will be powered off, and the screen displays OFF symbol.



Step: Empty the ice and pour the diluted detergent/disinfectant through the protruding water inlet of the tank.

4. Start the Cleaning Procedure



Step: Press the "CLE" button, the symbol "CLE1" is displayed, the water tray begins to rise, and the cleaning process is started. The cleaning time is about 45 minutes.

5. Manually Drain Water



Step: After the cleaning procedure, remove the silicone plug at the bottom of the water tray, drain the water, and return to the original position after draining the water.

6. Cleaning



Step: After the cleaning procedure, press "POW" button to shut down, and the screen displays OFF symbol; Remove the silicone plug at the bottom of the water tray and drain the water.

Note: If both cleaning and disinfection are being performed, please follow the above steps twice. After cleaning is finished, rinse the interior of the ice storage bin;

[d]Air Filter and Condenser Cleaning

The plastic mesh air filter can remove dirt and dust from the air, preventing the condenser from becoming clogged. If the filter is blocked, the performance of the ice machine will decrease. Please remove and clean the air filter at least twice a month.

Step 1: Remove the air filter from the Self-Contained filter guide slot or from the back of the split machine.

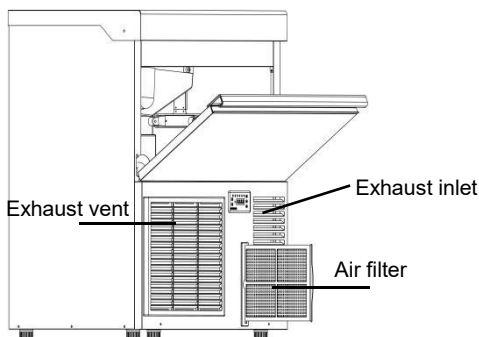
Step 2: Use a vacuum cleaner to clean the air filter. If the air filter is heavily clogged, wash it with warm water and a neutral detergent.

Step 3: Rinse the air filter thoroughly and let it dry.

Step 4: The condenser of air-cooled ice machines should generally be cleaned once a month. Use a soft brush or a vacuum cleaner with a brush attachment to brush the condenser fins up and down along the direction of the fins, to avoid damaging the fins and affecting the cooling efficiency.

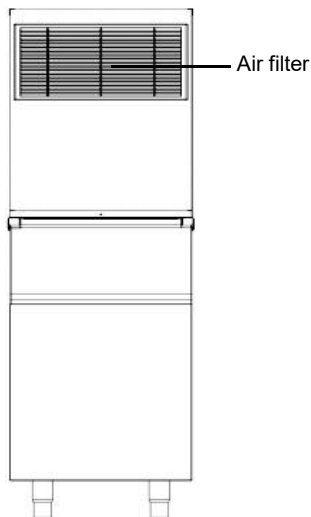
Attention

After cleaning, make sure to reinstall the air filter in its original position.



Note: Please clean the air filter once a month

[Ventilation Window of Self-Contained Machine]



[Ventilation Window of Split Machine]

2.Maintenance

2.1 Maintenance Standard

- 1.The ice cubes are clean and not cloudy;
- 2.There is no detached silicone around the ice storage bin;
- 3.The ice storage bin door remains closed when not retrieving ice;
- 4.No materials other than ice are stored in the ice storage bin;
- 5.Ice is transferred using clean containers that meet food hygiene standards;
- 6.The ice machine and ice storage bin are in good condition (no rust, algae, or scale);
- 7.The water filter (if used) is clean and in good condition;
- 8.The condenser, fan, and protective net are clean and well-maintained, with no abnormalities;
- 9.An approved ice scoop should be used (do not use a drinking cup to directly contact the ice), kept the ice free from contamination, and stored in a clean and hygienic

manner.

10. During operation, the ice scoop should be placed in a clean container. Clean and disinfect it with the three-step cleaning method every four hours and every evening. After disinfection, rinse with filtered water and place it back in a clean container for future use;

2.2 Maintenance Frequency

S/N	Content	Frequency
1	Clean the ice scoop, ice scoop holder, and ice transport bucket	Daily
2	Clean the ice bucket and machine surface	Daily
3	Clean and disinfect the ice machine	Monthly
4	Clean the Self-Contained machine condenser	Monthly
5	Descale the ice machine	Quarterly

Note: It is recommended to clean the machine once a month. Do not use ammonia-based cleaners. If the ice machine is not used for an extended period, turn off the power, empty the ice from inside the machine, and drain the water from the internal water lines. Before restarting, clean and disinfect the machine.

2.3 Acceptance Standard

S/N	Maintenance Items	Working Contents	Maintenance Acceptance Criteria
1	Water baffle	Remove the water baffle, clean and disinfect inside and outside of the water baffle;	No dirt, debris, or stains on the surface
2	Water distribution pipe	Remove the water distribution pipe and clean and disinfect both the pipe, inside and outside of the water distribution chamber;	No dirt on the surface, water flow holes are clear
3	Water tray	Drain all water, then clean and disinfect both the inside and outside of the water tray.	No dirt on the surface, no scale in the water tray.
4	Ice storage bin	Remove all ice and clean and disinfect the inside of the ice storage bin;	No dirt or debris inside
5	Ice scoop	Soak the ice scoop in disinfectant and wipe it clean;	No dirt or debris on the surface.

3.Precautions

- 1.When the temperature is high, the ice-making cycle will be longer, and the ice-making efficiency will decrease; this is a normal phenomenon.
- 2.During operation, the ice machine may work for extended periods, and the compressor casing may become very hot; this is a normal phenomenon.
- 3.The sounds emitted by the compressor, as well as the "click" sounds from the compressor and solenoid valve during startup and shutdown, are normal.
- 4.When the machine is powered on or started for the first time, it may produce a loud "buzzing" noise due to the unstable operating status. The noise will reduce once the machine stabilizes.
- 5.The power consumption indicated on the nameplate is measured under laboratory conditions according to national standards. When the ambient temperature and water temperature are high (e.g., during summer), it is normal for the actual power consumption to be higher than the value indicated on the nameplate.

4.Troubleshooting

Please operate the machine according to the user manual. If any abnormalities occur, first refer to the table below for inspection and troubleshooting. If the issue cannot be resolved, please promptly contact the company's authorized dealer or service center to avoid any potential loss.

4.1Fault Code Description

SMG	Fault Phenomenon	Cause Analysis	Treatment Measures
OFF	Shutdown Status	Manual shutdown or accidental shutdown	Confirm if the machine was shut down manually
ON	Motor Self-Check	Normal status	No Required Settlement
E01	Pressure Over-Limit	1. For water-cooling machines, the tap water inflow may be low. 2. For air-cooling machines with water shortage, it could be due to a non-operational condensation fan.	1. Check the Tap Water Pressure of the Machine 2. Pressure Valve or System Pressure 3. Cooling System

E02	Ice Release Overtime Fault	1. Ice Release Time over the Set Maximum 2. Evaporator Temperature Sensor Malfunction	1. Check the condensing and heat dissipation system 2. Inspect the refrigeration system for leaks 3. Check for water leakage in the water tray 4. Verify the Operation of Water Pump
E03	Water Tray Opening Abnormality	1. Abnormal Motor Rotation 2. Travel Induction Switch Disconnected for too Long	1. Restart the Ice Machine 2. Check the Swing Arm Rotation 3. Adjust the Timing of the Travel Induction Switch Disconnection
E04	Water Tray Closing Abnormality		
E05	Water Shortage Fault	Lack of Water, Low Water Pressure, Faulty Inlet Valve, Water Tank Leakage, or Non-operational Water Pump	1. Check whether the the operation of water pump, water level float, and water inlet valve is normal. 2. Check whether the water level in the water tray is normal.
E06	Ice Making Timeout	60 Minutes Without Ice Release	1. Check the Tap Water Pressure of the Machine 2. Pressure Valve or System Pressure 3. Cooling System and Other Related Components
E07	Limit Switch Abnormality	Both forward and reverse rotation are simultaneously sensed by the travel switch.	Inspect the Travel Switch
E08	Abnormal Motor Rotation	4 Consecutive Abnormal Water Tray Opening or Closing Events	Check the motor rotation. Before fixing the simultaneous activation of the UP and DOWN buttons, display 5 horizontal bars, press the UP/DOWN button to rotate the motor, correct the motor position, and then restart.

4.2 Parameter Settings

- 1.Enter parameter description: First press POW to shut down, display OFF, then long press CLE key for more than 20 seconds, display P code and debugging value.
- 2.Entering cleaning mode: First press POW to turn off the device and display OFF, then press the CLE key and display CLE1, indicating that the cleaning mode has been entered.



P. Ice Release Evaporation Temperature

Adjustment value: P-15

When the set temperature is detected during ice making, the ice thickness can be adjusted by increasing or decreasing the value when entering the ice release mode.



1. Motor Timeout Time

Adjustment value: 1 to 75

The water tray's maximum duration from low to high or high to low will be automatically updated by the motor after self-check based on the motor's running time.



2. Switch Off Time

Adjustment value: 2-12

The maximum allowable time from start to closure, beyond which the machine will alarm and shut down, may indicate that the motor is not turning or is reversing.



3. Ice Release End Temperature

Adjustment value: 3-10

When releasing ice, the evaporation temperature reaches the set temperature and the releasing ends.



4. Ice Release Delay time

Adjustment value: 4-20

Delay releasing time,



5. Maximum Ice Release Time

Adjustment value: 5-07

When releasing ice, if the set evaporation temperature is not reached within the set time, the machine will alarm and stop, and the screen displays E02;



6. Minimum Ice Making Time

Adjustment value: 6-10

When the ice making time is lower than the releasing temperature, the machine will alarm and stop, and the screen displays E05;



7. Motor Self-check

Adjustment value: 7-01

(Open Self-check)

7-00 is to turn off self-check, 7-01 to turn on self-check;



8. Pre-cooling Time

Adjustment value: 8-30

At the beginning of ice making, the pump delays the working time;



9. Time to Fill Water

Adjustment value: 9-50

Ice machine pure water filling time;



10. Photoelectric Sensitivity

Adjustment value: 10-4

Ice full sensitivity;

4.3 Adjust Ice Thickness



1. Long press the “CLE” button during working time (ice making state),and the screen displays P00.



2.Ice thickness default value: 00
Adjustable range: 0 to 5,
(press the  button to thicken the ice;
press the  button to thin the ice).

5.Before Contacting a Service Center

Warnings
Do not damage the refrigerant circuit.

If the ice machine is not operating normally or not working at all, please check the following before contacting a service center:

Whether the power supply is connected?

Is the controller set to ON?

Is the water valve open?

Is the water inlet clear?

Is the air filter clean?

6.Disposal

When disposing of this ice machine and its refrigerant gas, please follow local laws and regulations. Before discarding this product, be sure to remove the cabinet door to prevent children from accidentally entering.

Important
The insulation material foaming agent used in the machine contains flammable cyclopentane gas. Please dispose of this product properly.

7. Warranty

1. The manufacturer assures users that all products of the manufacturer's brand are free from material or workmanship defects within the "warranty period." The warranty for the product begins from the date of installation.
2. The manufacturer assumes limited liability under this warranty. Routine maintenance, cleaning, necessary upkeep, and repairs resulting from misuse or improper installation not in accordance with the manufacturer's guidelines are not covered by the manufacturer's responsibility. Repairs within the warranty scope must be carried out by authorized dealers or service centers using the manufacturer's original/genuine parts.
3. For more detailed information regarding warranty and authorized service centers, please contact your dealer/supplier or the nearest manufacturer's service office.



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