



NANJING PROSKY FOOD MACHINERY MANUFACTURING CO., LTD

OPERATION MANUAL

PASTEURIZER

(TOUCH SCREEN)



PAMA 20L • PAMA 35L • PAMA 60L • PAMA 120L

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1. Foreword and guide

Thank you for purchasing the PASTEURIZER from Prosky.

We produce the good quality machines and provide satisfied after-sales service for you.

1.1 About us

Nanjing Prosky Food Machinery Manufacturing Co., Ltd. is located in Lishui Economic Development Zone which is very close to the LuKou International Airport of Nanjing. Prosky is experienced with Professional production of the Italian gelato full set of machines for more than 10 years. Prosky commits to become the greatest professional manufacturer and facilitator in China.

Prosky owns the sophisticated production and quality control management system and has succeeded in obtaining the CE and SGS authentication. At the same time, the electronic dasher equipment we developed used for the pasteurizing machine has gained the utility model patent in China. Furthermore, Prosky has signed the agreement of the research and development with the Nanjing professional university. Prosky is always innovative to meet the old and new customers' requirements.

Prosky produces all kinds of standard equipments for the gelato shops.

The main products include the pasteurizer, batch freezer, blast freezer, display freezer and the combined machine, etc. And Prosky is active at

introducing new products, the extra-large or extra-small, to meet the different requirements of the domestic, European, North American, South American, South-east Asian, Mid-east and African market.

Proskey cooperates with the Hong Kong senior consultant and establishes training course about “How to open the Italian gelato shop” basing on the Italian gelato market research, location-selection, VI design and store-decoration. And Proskey will help to choose the cost-effective equipments for your shop with intimate, help to choose the Italian gelato base and other materials, help to teach and show how to make the various flavor gelatos, hand-made gelato cakes and the different kinds of desserts, training staff and team leader. Proskey provides a series of services to make you satisfied.

1.2 Guide

This manual provides you with installation, maintenance, use technical information of the machine, please read it carefully before operation, thus you could make the machine play maximum of economic efficiency. For electrical safety, please make sure the machine touch ground!

Statement

Any part of this manual mustn't be copied, reproduced, or archived for other uses without prior written consent. The buyer has the right to copy this version for internal use.

Proskey commits to continuous research and development; this version is subject to change without prior notice.

Manual

This manual is made by manufacturer which is one part of the whole machine. The information is valid for both professional and unprofessional staff.

Objective

This manual is designed for the users well informed about the operation of the machine. All parts are carefully analyzed to determine the correct use of the machine and thus to guarantee the high quality of the ice cream.

Technical Guidance

Much of this manual refers to the conditions for machine use and the necessary procedures for cleaning and regular and special maintenance.

The manual can not go into details, in case of doubt or lack of information please contact:

Tel: 86-25-56213999

Fax: 86-25-84697144

Additional Documentation

Spare parts: a list of components with the machine for routine maintenance

Warning

Any operation must follow the instructions of this manual strictly and keep this manual properly. The machine must be operated by a professional technician if changing any power supply.

Warranty

The warranty does not cover parts and labor to repair defects and poor performance due to: the poor / improper use of the machine, the machine abuse, unauthorized maintenance or other external factors. Warranty one year starts from the date of delivery.

2. Products introduction

This excellent performance of e-mix pasteurizing and aging machine is completely pre-programmed by computer digital control; according to the different varieties of raw materials, it can achieve high temperature 85 degrees Celsius or 65 degrees Celsius temperature pasteurization, and automatically aging process and keep fresh 72 hours. Use the agitator system has been awarded as national utility model patent, and assemble industrial-grade frequency converter to save energy, it runs quietly to prolong the life of the compressor and mixing motor greatly.

Pot Body Part

The pot body part mainly for aging and pasteurized milk pulp, although the types and names of aging machines are different, but the main function is Same.

Agitator System

The Agitator part composed of stirring lever and fixed axle, its main role

is stirring the milk in pot to ensure heating and aging uniformly. The stirring lever can be disassembled to clean, which is very convenient and sanitary.

Refrigerating Unit

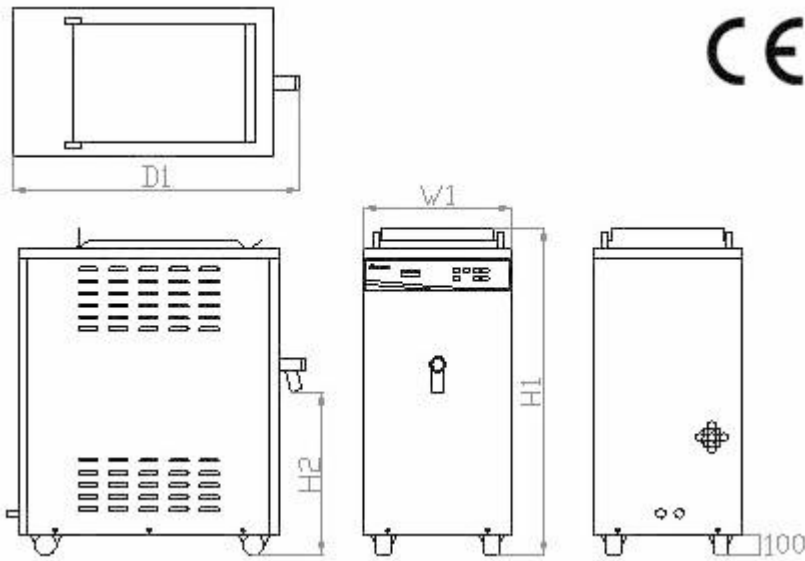
The refrigerating unit is located in the lower part of the pasteurizer, and all refrigerating system parts are put in this unit.

Refrigerating unit main components are: compressor, condenser, filter and other auxiliary refrigeration components. In the normal operation process, only the qualified technicians are allowed to inspect and safety performance Debugging.

3. Technical parameters

Model	PAMA 20L	PAMA 35L	PAMA 60L	PAMA 120L
Production in 2 hours Liter	20	35	60	120
Tank capacity Min liter	10	15	20	30
Tank capacity Max liter	20	35	60	120
Electric specification Volt	220	220/380	220/380	380
Electric specification Hz	50/60	50/60	50/60	50/60
Electric specification Ph	1	1/3	3	3
Refrigerant	R404A	R404A	R404A	R404A
Condenser	Water/Air	Water/Air	Water/Air	Water/Air
Rated power kw	3.75/3.87	5.75/5.9	7.75/7.9	11.1/11.5
Dimension W x D x H cm	51x89.5x99	53x93.5x115.5	61x93.5x115	71x106.5x127
Net weight kg	160/165	170/210	200/225	280/310

Dimension/mm




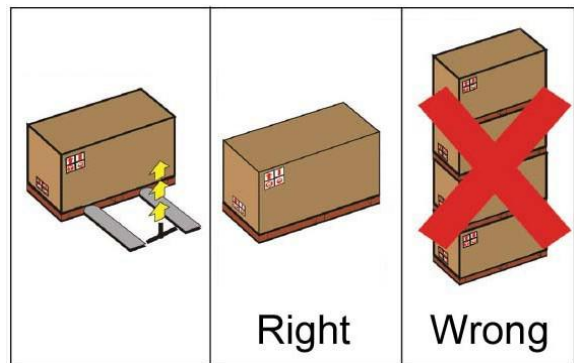
PAMA 20L: W1=510	D1=895	H1=990	H2=590
PAMA 35L: W1=530	D1=935	H1=1155	H2=590
PAMA 60L: W1=610	D1=935	H1=1150	H2=590
PAMA 120L: W1=710	D1=1065	H1=1270	H2=590

4. Safe handling

Unloading Operation

The packed pasteurizer must be put according to the identification on the packaging. Please do not stack, turn upside-down and traverse.

 Please use the suitable forklift to unload(the weight must accord with the packed pasteurizer).
See attached PIC-1



PIC-1

Inspection of package

When getting the pasteurizer, please check if the outer packing is undamaged. If there is obvious damage, the machine is possible to be broken. Under this circumstance, please discharge the outer packaging when the deliveryman is there in order to check if the pasteurizer is in good condition. All damage caused by the incorrect operation or putting is irrelevant to the manufacturer.

If the machine is damaged, should:

- A) provide the relevant written report
- B) contact with the local agent or the manufacturer

Disposal of packaging materials

All the discharged packaging should be recycled and dealt according to the laws of your country. Make sure to take care of and dispose every part that may hurt the environment and the people reasonably.

Off-bearer requirement

Suggest to let the professional off-bearer to discharge the pasteurizer and do according to the safety standard. The Loading and unloading machine should be the forklift or any other tool that can hold double weight of the packed pasteurizer. The off-bearer must keep the certain distance from the pasteurizer and prevent from hurting other people or property when the pasteurizer falls by misoperation.

5. Correct put and installation

Use limitations described below:

Power supply: $\pm 10\%$

- Minimum air temperature ($^{\circ}\text{C}$) 10°C
- Maximum air temperature ($^{\circ}\text{C}$) 43°C
- Minimum water temperature ($^{\circ}\text{C}$) 10°C
- Maximum water temperature ($^{\circ}\text{C}$) 30°C
- Minimum water pressure 0.1 MPa (1 bar)
- Maximum water pressure 0.8 MPa (8 bar)
- Maximum raw solid content (%) 40%

Noise

The continuous A-weighted sound pressure level in the workplace refers to both water cooled condenser machine and air cooled condenser machine, below 70 dB (A)

5.1 Put

Correct put can ensure the good cooling effect, energy saving and shock absorption in order to prolong the useful life of the pasteurizer.

The machine is only suitable for indoor use. The machine must be stored in a dry place.

The machine must be placed on level ground and in sufficient space 50cm

from all sides for air circulation.

Do not close to the heat source and avoid direct sunlight, for fear that to reduce the cooling effect.

The machine must remain freely accessible so that the operator can act without hindrance and in case of emergency he can leave the workplace immediately.

Note: The best environment temperature is under 25 ° C.

Warning 

Machines with air cooled condenser shall be 50 cm far away from the wall, with sufficient air circulation around the condenser.

Inadequate air circulation, will influence the functioning and capacity of the machine.

5.2 Installation

Electrical power connection

Before the machine connects to the power you need to check the supply voltage matches the voltage indicated on the license plate image.

Make sure to let the qualified professional worker to install and inspect the pasteurizer and operate according to operation manual strictly. If out of the accordance with the rule, the manufacturer will not be responsible for any body injure and property loss.



1. Please fix the wires onto the floor instead of putting in the passage.
2. Do not touch the power plug with wet hands directly.
3. Must use sole 1 phase or 3 phase power supply and the earth wire must connect the earth correctly. If not connecting the earth well, it may cause electric shock.
4. Do not plug the adapter and the multiple electrical outlets into the outlets connecting the pasteurizer wires.
5. Do not use the external line to connect the pasteurizer and the principal line.
6. Make sure the principle line accord with the pasteurizer voltage requirement. (The most difference is $\pm 10\%$)
7. If there is breaker, the current on the breaker must be bigger than the total current when the pasteurizer works.
8. The pasteurizer is supplied with power cable with three or five conductors; each cable is labeled before sent out.



The exhaust wind of the air condenser for the air cooled machines must go towards outside. When connect the wires, the terminals with labels on the line contact bank must correspond with the labels on the wires. If the exhaust wind goes inward, need to exchange one of the three power lines.



Warning

Ground wire must be connected.

Replacement of the power

If the supply cord is damaged, it must be replaced immediately by an equivalent cable. Only a trained technician can replace the cable.



The rotation of the agitator of the machine is clockwise. Please replace power lines according to the labels on the line-bank.

Installation of the machines

Among the machine with wheels for easier placement, front two wheels have a locking mechanism. Step on the locking, the machine is forced irremovable; please reset the locking if removing the machine.

Test machine

After the manufacturing, the machine is on a trial production run. We then test all the functions and operation of the machine.

Machine Test at the end should be done by qualified personnel or technician.

Launch the test when the machine is put in place and all connections are done.

5.2.1 Water cooled condenser machine

The machine must be connected to the water supply and drainage. The water

pressure should be between 0.1 and 0.8 MPa (1-8 bar). The supply of water must equal the consumption per hour. The water supply must be connected to the "Water Inlet" and the drain on the "Water Outlet".

Requirements of the water

1. The water with too high salt content will accelerate corrosion of pipes and influence the life of affected components.
2. The water with too many impurities will block the pipe, in this way it can not provide Freon cooling.

3. WATER VALVE

The water valve should be installed by a certified technician.

4. Before starting the pasteurizer, please make sure the water is connected well.



Never leave the machine in a room below 0 ° C, when not all the water has drained from the machine.

5.2.2 Filling

1. Lubricant oil is allocated with the compressor inside the machine by itself. Do not need to check, change and fill it. The freezing medium is filled before EX works and it can not be accompanied as the spare use.

When need to fill or change the freezing medium, it must be operated by

the trained and professional technician who can ensure the reason and the quantity to be filled in immediately.

2. The heating medium deicing fluid has been filled in well and there is spare in the liquid storage box. After years' use or discharge by accident, need to buy the deicing fluid (scientific name is ethylene glycol water mixed solution) whose freezing point is lower than -40D.C. from the local market.

6. INSTRUCTIONS FOR USE

6.1 Safety warning

Once you start using industrial equipment, you should take into account of the rotating mechanisms, high voltage parts and parts subject to high temperature, which can impact the personal safety and materials.

To achieve the above, the following is required:

- Read the manual and to follow.
- The machine is properly operated and repaired by the qualified technician.
- The replacement parts and components must be the original parts or be approved to replace by the factory.

The machine consists of motor-driven agitator and a heating and cooling system with water or air cooled condenser.

The product is made from a mixture in the tank, bearing in mind the minimum and maximum amount specified, and then press the start button. Choose the appropriate program before you start the cycle. When the cycle is finished you can get the product from the tank by a special crane.

Warning 

The minimum amount shall be 10cm higher than the level of the churning wheel, maximum (after overrun) shall be 10cm lower than the level of tank top.

6.2 Operation instruction

Need to clean the pasteurizer thoroughly when open the pasteurizer at first time. When fill in the milk mixtures, please make sure between the minimum and maximum quantity. DO NOT exceed or under.

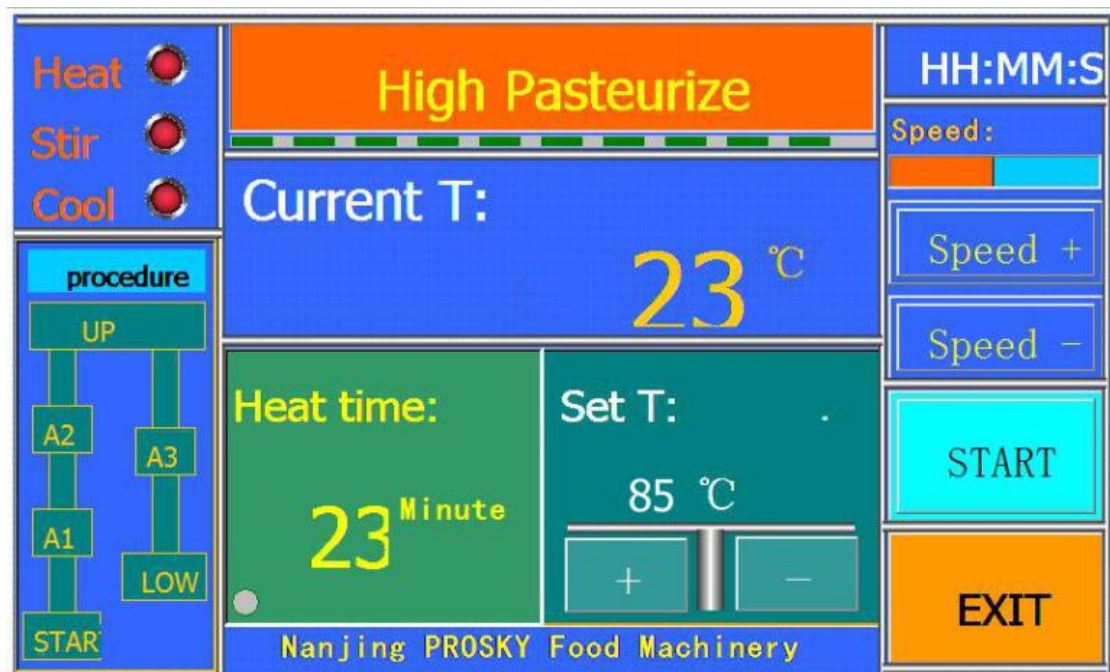
6.2.1 Standby Interface

Press the red button on the right side of the touch screen after the electricity connected, the machine opens into the following standby interface. The top right corner of the interface shows the real time.



6.2.2 Start Interface (High Pasteurize)

If want to entry into the working procedure, press the “**Start**” key in standby interface into the following interface.



Press the "START" key to start working.

The interface display followings:

1. “**Work Mode**”. (Factory default is “**High Pasteurize**”, the heating upper limit is 85 degrees, the lower limit is 4 degrees, keep 1 minute after the heating temperature reach to limit).

The whole pasteurizing process is displayed on the left "**procedure**". **A1**, **A2** and **A3** are reminder points respectively. **START** is the starting point. **UP** is the upper limit point, and **LOW** is the lower limit point. When arriving at each point, the corresponding pane changes the color to remind the user to know what stage of the machine is working.

2. “**Current Temperature**” and the setting of “**Heat time**”. (The user can modify in real time according to the needs).

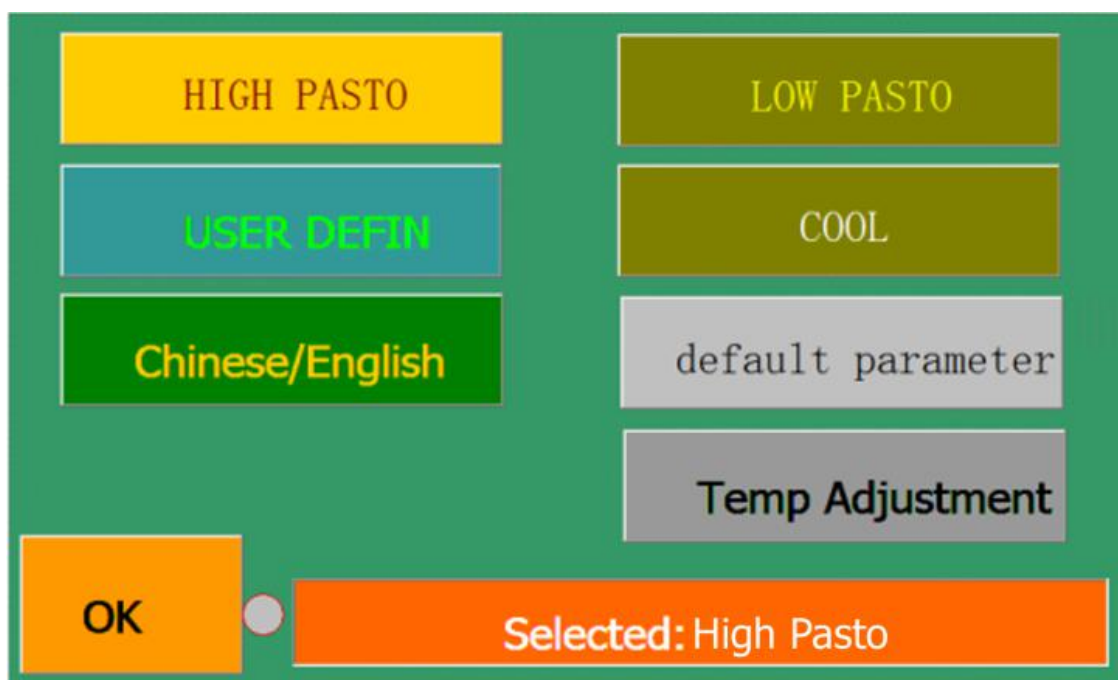
3. The consumption time of Heating, Cooling and Fresh-keeping during the pasteurizing process are all displayed on the interface in real time.

4. In the work process, the speed can be adjusted in real time.

5. The top display box is used to show the working state of the device.

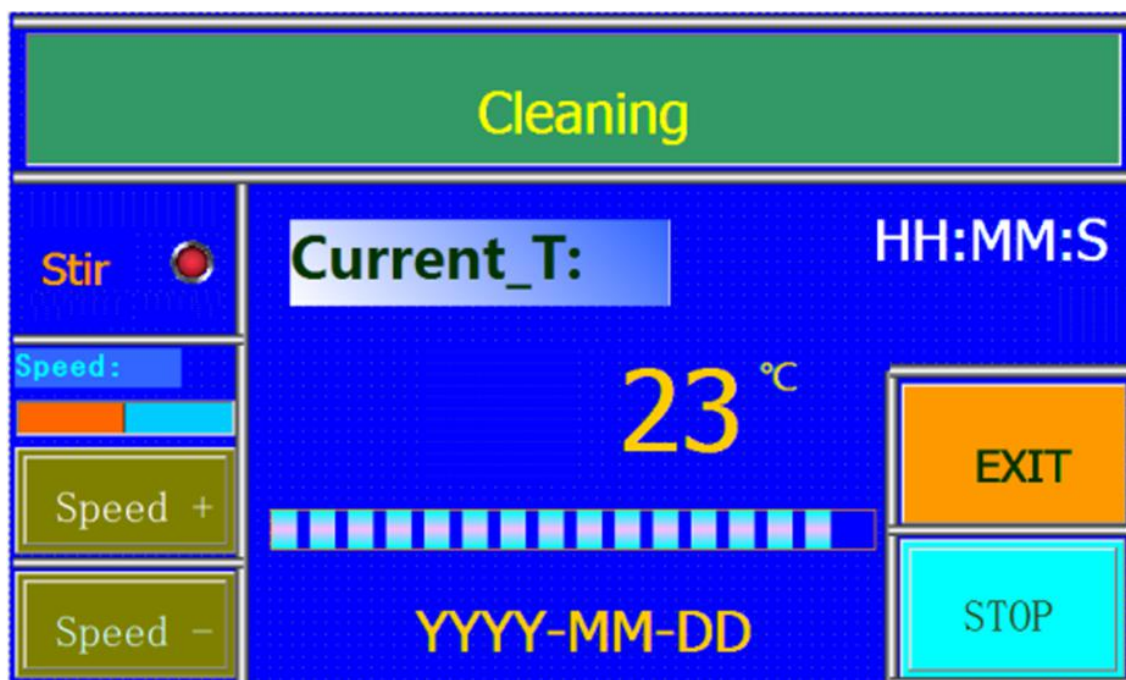
6.2.3 Mode Interface

In the standby interface, press the "Mode" key and display following interface to choose different modes of work. [The choice made will show in the display box below the interface.](#)



6.2.4 Cleaning Interface

In the standby interface, press the "Cleaning" key and enter the cleaning process. The display interface is as follows:



7. Routine maintenance

Please make sure to have cut off the power supply before start any maintenance or the inspection. Prepare enough lifting device when necessary to prevent hurting anybody or the environmental property.

STAINLESS STEEL PARTS

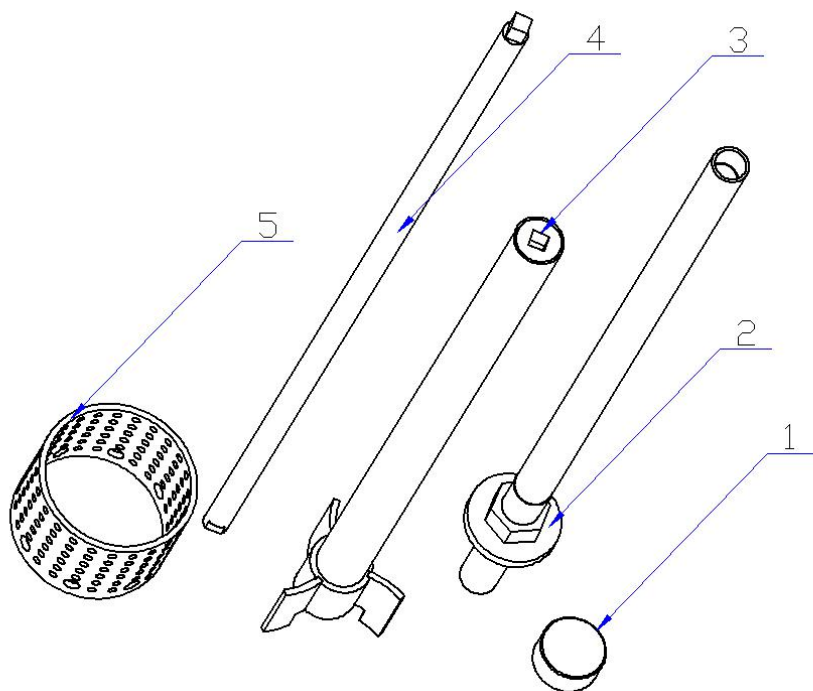
Even if the stainless steel will be rusted by misoperation, such as contacting the acid, salt or other dirt, so need to keep the surface clean.

Use the hot water or the neutral soap water to clean the steel and dry with the soft cloth.

Note: 1) Do not use the inflammable and friction material.

2) Do not use the spray to clean the plastic and the spraying parts.

AGITATOR PARTS DRAWING



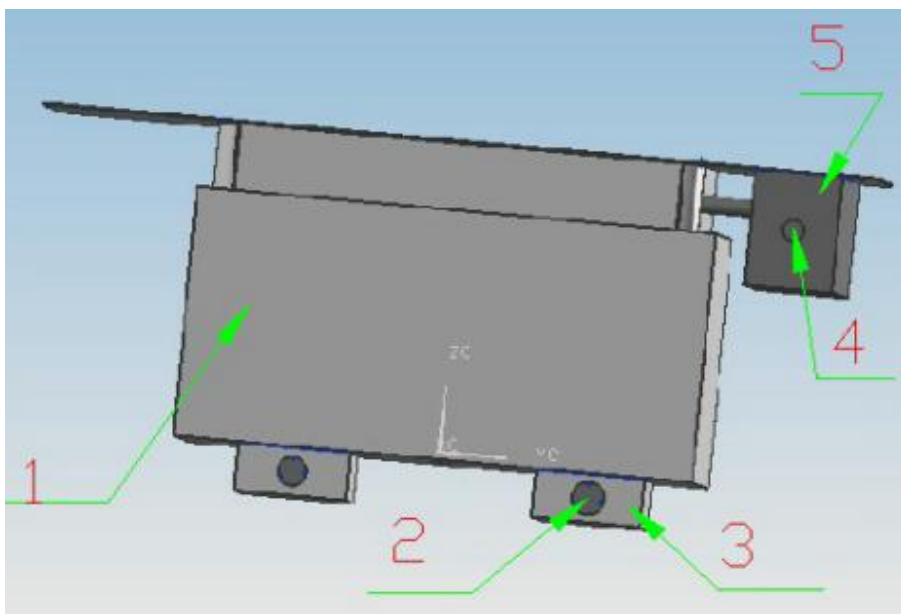
Parts name:

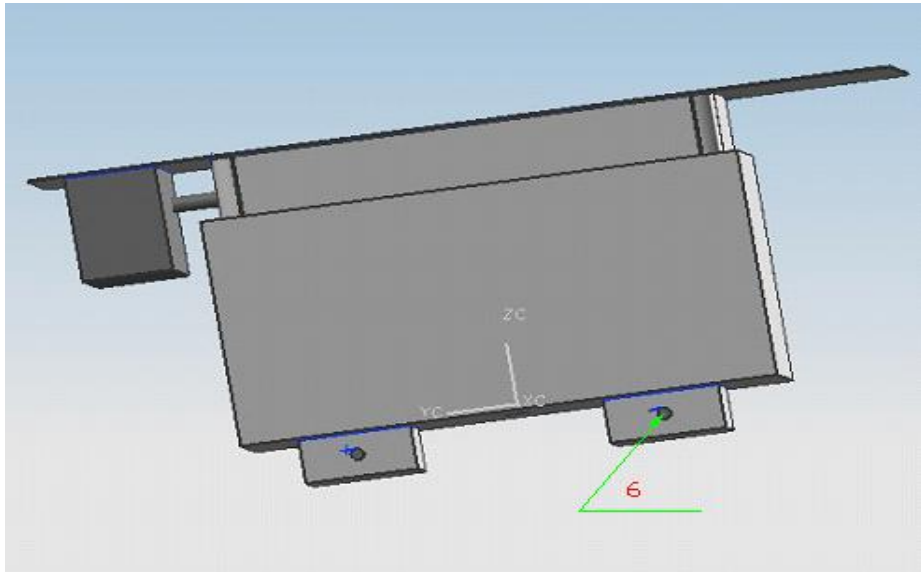
1. white blind nut
2. Fixed axis
3. Outside agitator bar
4. Inner agitator bar
5. Cutting net

Procedures of unpick and clean agitator device

1. Screw off white blind nut (shown 1)
2. Pull up the outside agitator bar (shown 3)
3. Pull up the inner agitator bar (shown 4)
4. Fixed axis cannot be pulled out. It is a screw thread structure. (shown 2)
5. Threaded connection between cutting net (shown 5) and outside agitator bar (show 3) , please just screw off the cutting net for cleaning.

HEAT DEVICE DRAWING





Heating parts name

- 1、 tank
- 2、 heat equipment
- 3、 heat equipment holder
- 4、 heat liquid medium added entrance
- 5、 heat liquid medium standby
- 6、 wrench valve

Procedures of replacement of heat equipment

1. Connect a pipe to the hole of the wrench valve (shown 6) in which side you are to change liquid medium, open the valve to release the liquid to a container.
2. Replace heat equipment, the three blind nuts should be screw on or install concurrently, otherwise will cause leakage.

3. After replacement, close the wrench valve; add the released liquid medium through the entrance (shown 4) again.

4. The heat equipment head connected to the wires shall be dressed with insulated pipe.

CONDENSER

In order to keep the compressor work normally and effectively, please clean the dust and the dirt on the condenser in each 15-20 days.

Note:

1) Do not use the inflammable and friction material but the compressed air or brush.

2) If do not follow the above clean requirement to clear the condenser, the possible quality problems are out of the warranty.

Shaft sleeve

After Long time usage, if there is abnormal sound of the stirrer, need to change the shaft sleeve inside the stirring lever.

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