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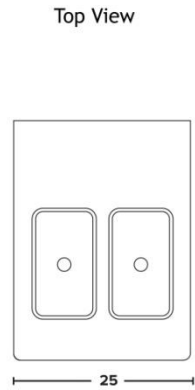
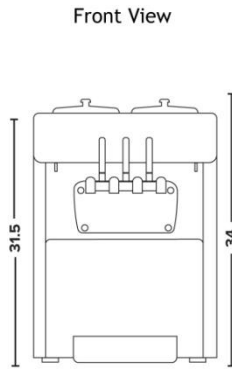
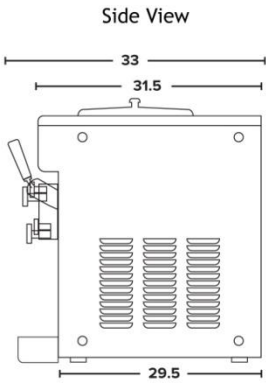
Preface

Thanks for selecting the Donper USA D600 Soft Serve Machine. The purpose of this manual is to provide you with the product specifications and our recommendations for effective and normal operation of this machine in order to ensure and guarantee it's service life.

- Before using this machine, please read the product specifications carefully while becoming familiar with this machine.
- Pay attention to the ingredients of the raw materials, with the sugar content not less than 13% to avoid abnormal use and damage of the machine.
- Please clean the machine after each use as this will help guarantee the health of everyone.
- Most importantly, enjoy your Donper USA machine with your friends and family then watch their faces light up with amazement. After all, that is what it's all about.

Parameters

Model	Size (inch)	Voltage	Power	Net Weight	Refrigerant
D600	33 x 25 x 34	115v	2300w	230 lbs (105 kg)	R404a



Measurements in inches.

Precautions

The following is a list of important information that the user of this machine should know prior to operating the machine in order for the machine to maintain its expected service life but more importantly for the safety of the user.

1. The machine shall not be placed upside-down or on any of its sides. The gradient of the machine shall not exceed 30°. The machine shall be kept stable during set up.
2. The machine should be set up in a place without direct sunlight but with good ventilation. The surface where the machine will sit, shall be flat, dry and clean. It is recommended that the environmental temperature shall not exceed 32°C.
3. When lifting the D600, be sure to slide your hands underneath the machine so that the base of the machine is resting on top of your hands. Do NOT attempt to lift and move the machine by holding the dispensing handle as this could cause damage to your machine and possible bodily injury.
4. Do not place any sides of the machine closer than 50cm near any walls to help ensure a well ventilated area and effective operation.
5. Verify whether the power supply will meet the requirements of operation before the installation.
6. The sugar content of your mix shall not be less than 13%.

Unpacking/Setup

When your Donper USA D600 is delivered, it will arrive in a crate. The first thing you will need to do is remove the machine from the crate.

1. Place the crate on a flat surface.
2. Remove the lid from the crate by using a flathead screwdriver to flip up the tabs on all four sides of the lid that attach the lid to the sides of the crate.
3. Next remove the 4 sides of the crate using the flathead screwdriver to open up the remaining tabs.
4. Remove all packing material and inspect the D600 for any cosmetic defects.
5. Review the packing list and ensure all accessories have been included in with the machine.
6. Remove the shipping bolts mounting the D600 to the crate.
7. Place the D600 on a level surface in a location that allows adequate space on each side of the machine for proper air ventilation. (50cm of space on all sides)
8. Remove all contents from inside the hopper.
9. Insert the feed tubes into the feed tube opening located inside the hopper.
10. Connect the power wire to the main power supply ensuring that power supply is sufficient for running the machine.

Operating Instructions



The D600 comes set in its recommended factory settings. Once you have your machine set up, flip the main power switch, located below the control panel, into the on position.

1. Pour mix into the hopper and be sure not to overfill past the maximum capacity line.
2. Press the "AUTO" button and the drive motor will turn on as well as the compressor. The D600 will continue to cool until the number displayed on the left side of the display panel reaches 99. This number represents the percentage of total hardness which your soft serve has reached.
3. Once 99% hardness has been reached the drive motor and compressor will shut off and will stay off for 5 minutes if the machine is not interrupted. If the dispensing handle is pulled, then the drive motor and compressor will restart immediately until the handle is released and the hardness has returned to 99%
4. If the machine reaches 99% and you feel that the soft serve is not as firm or as thick as you would like, then you can make some quick adjustments.

Adjusting the Firmness

If the machine reaches 99% and you feel that the soft serve is not as firm or as thick as you would like, then you can make a quick adjustment to the Firmness Setting on your D600. This setting can be adjusted while the machine is in “Ready Mode” or “Auto Mode”.

1. Press & Hold the “UP” or “DOWN” button on the control panel of the D600 until the word “SET” begins to flash on the display screen.
2. The flashing number below “SET” on the display screen is the current firmness setting. This number can range between 1-10. 1 being the least firm and 10 being the firmest setting.
3. Press the up or down button again change the setting as needed.

NOTE: It is recommended changing this setting 1 step at a time.

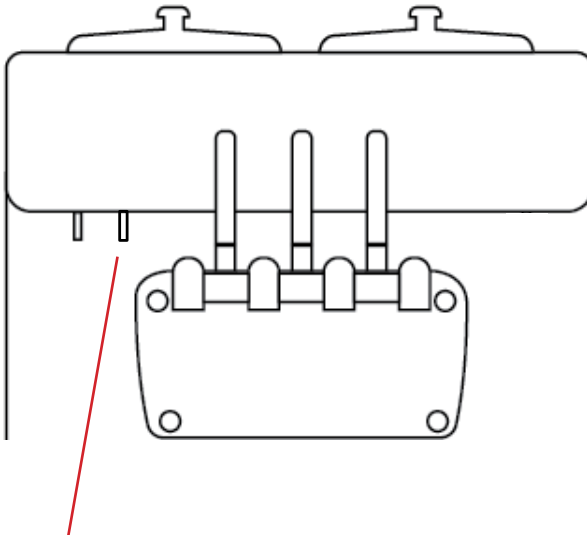
4. Once you have reached the setting you would like the machine to be set at, press the “SET” button and the setting will be saved.
5. When you are done with your using your Soft Serve machine, press the “STOP” button then the compressor and drive motor will shut off.

Hopper Cooling

The “HOPPER COOLING” switch is located under the control panel next to the “MAIN POWER” switch. To use this feature simply switch this from the off position to the on position.



This feature is not a controlled function. When the switch is in the on position, the compressor is constantly cooling the hopper and it will not shut off unless the switch is manually placed into the off position. If the switch is left in the on position for an extended amount of time, the contents in the hopper can freeze.



HOPPER COOLING SWITCH

Cleaning Up

Cleaning up the D600 is simple. Once you have pressed the “STOP” button and you machine is now in “Ready” mode, simply follow the instructions below.

1. Press the “WASH” button on the display panel to activate the drive motor. With the drive motor activated, dispense the remaining soft serve until the hopper and the freezing cylinders are empty.
2. Press the “WASH” button again to stop the drive motor.
3. Using about 5-6 liters of water, fill the each hopper and press the “WASH” button to activate the drive motor.
4. After about 5 minutes, discharge the water by pulling down on the handle until all of the water has been dispensed.
5. Repeat steps 3 and 4 about 2-3 more times or until the water that is being dispensed starts to come back nearly clear.
6. Once the water is nearly clear, dispense the remaining amount of water and press the “WASH” button to stop the drive motor.



Before continuing switch the main power switch to the off position and unplug the machine from its main source of power.

7. Next remove the faceplate and auger from the machine and clean.
8. Wipe down the inside of the hoppers and freezing cylinders with a soft cloth or sponge.
9. Once all parts have been cleaned, be sure to add Food Grade Lubricant to all of the rubber gaskets and seals; then reassemble the machine for future use.

Cleaning Condenser

After being used for a period of time, a thick layer of dust will begin to collect on the condenser and will begin to effect radiate heat and cause refrigeration difference. To ensure this does not happen we recommend cleaning the condenser periodically. (4-6 months)

1. Disconnect from the main power supply.
2. Remove the back and side panels.
3. Remove dust with proper tools such as vacuum cleaner, high pressure air, etc.

Be careful not to damage the fins on the condenser when cleaning.

If you have any questions, please feel free to
contact us toll free at (844) 366-7371

DONPER  **USA**

500 Stonegate Dr.
Katy, Texas 77494

www.donperusa.com