

## OPERATING INSTRUCTIONS FOR

# TECHNOGEL AMERICA

## Cream Whipping Machine

Thank you for putting your trust in us and we congratulate you on your purchase of a Technogel America Cream Whipping Machine. You have acquired an absolutely top-class Cream Whipping Machine.

Please read these operating instructions thoroughly before using the machine for the first time so that you can work with it for many years, free of any trouble. The instructions explain how you operate the following types of appliances:

### TECHNOGEL AMERICA

- PONY 1.5 liters
- BOY 4.0 liters
- LADY 6.0 liters
- GRANDE 12.0 liters



Technogel America  
826 Mahler Rd.  
Burlingame, CA 94010  
Phone (650) 697-1388  
Fax (650) 697-1312  
[www.technogel-usa.com](http://www.technogel-usa.com)

## CONTENTS LIST



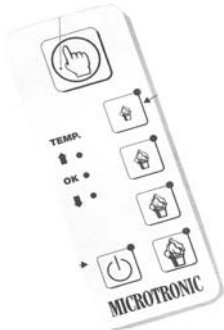
<b>A</b>	Tips concerning the cream	Page 1
<b>B</b>	Reference the machine	Page 2
<b>C</b>	Installing the machine	Page 2
<b>D</b>	Start Up	Page 3
<b>E</b>	Description of Operational Controls	Page 4
<b>F</b>	Setting the air regulating valve	Page 5
<b>G</b>	Cleaning and disinfecting instructions	Page 6
<b>H</b>	Care and maintenance	Page 7
<b>I</b>	Troubleshooting	Page 8
<b>J</b>	Technical data	Page 9
<b>K</b>	Parts Where Used List	Page 10-12
	Spare Parts Breakdown	Page 13-14

**Please read the detailed operating instructions thoroughly**

## BASIC INSTRUCTIONS



1. Plug in your TECHNOGEL AMERICA Cream Whipping Machine into a 110 volt, grounded, power outlet. Ensure that other machines are at least 2” away for proper circulation.
2. Before your TECHNOGEL AMERICA Cream Whipping Machine is first put into service, it should be rinsed with approximately 1.5 liters of cold water. Please press the manual button to remove water.
3. Pour cold cream mixture (with 38-42% fat content) into the removable cream container. (Machine can be modified for other fat content). Never put cream directly into hopper.
4. Press one of the operating buttons on the panel to dispense the cream.



Manual button

The machine operates while you are pressing this button.

Continuous button

Press, the pump runs (for a maximum of 3 minutes), press again, the pump stops.

Portion button

Automatically dispenses the chosen portion.

5. The air regulating valve must be adjusted to the proper setting in order to achieve perfect texture (usually between 2 and 3 for cream in 38-42% fat content).
6. We recommend the machine be cleaned daily in accordance with the cleaning instructions.

**Please read the detailed operating instructions thoroughly.**

## **A TIPS CONCERNING THE CREAM!**



Your whipped cream will only be as good as the cream used to make it. Make sure you are purchasing your cream from a reputable supplier.

Generally the use of fresh cream with a fat content of between 38 and 42% (heavy cream) is recommended. When using long-life cream, it is possible to have longer durability but it is recommended to purchase well-known products as not all long-life creams whip up satisfactorily.

**Please note:** **It is important that your cream mixture remain cold at all times. Even brief increases in temperature can destroy the culture making whipping impossible.**

Cream can be sweetened with any sugar or sugar substitute in liquid form (pure sugar or liquid sweetener). If using granulated sugar, make sure sugar is completely dissolved prior to operating the machine.

## **B REFERENCE THE MACHINE**



Every Technogel America Cream Whipping Machine is fitted as standard with a pre-set **portion control mode through sensor buttons** and equipped with **intensive refrigeration up to the decorating nozzle**.

The machine has been tested according to ETL/NSF sanitation standards for cream whipping machines.

Each appliance carries an individual serial number for identification of your machine.

## **C INSTALLING THE MACHINE**

The Technogel America Cream Whipping Machine should be installed free-standing on a firm, level surface. The distance between its side to other objects or walls should be at least 2", to insure proper air circulation. If an appliance such as a deep fryer or oven, which produces heat, stands next to the cream whipping machine, the distance away should be greater.

**Please note:**

**Too small a distance between them causes a reduction in the refrigeration performance and extra burden on the refrigeration unit.**

The appliance should be connected to a grounded 110 v AC outlet. A 10 amp fuse (5mm X 20mm glass 250V, part number 10050520) is located on the built-in electronic platform.

## D START UP



1. Insert the plug into the suitable grounded outlet. The refrigerator and fan start up automatically. The red control light illuminates first on the operating panel.
2. Before using for the first time, the machine should be cleaned, following our cleaning instructions on page 7 of this manual.
3. After about 20 minutes, the cream whipping machine has cooled down. This will be indicated by the green light diode (operating situation).
4. Fill the required amount of chilled cream mixture into the cream container

**Please note:** **Pour cream only into the removable cream container.**

5. Place the air regulating valve to position 2-3 and press the manual button until the cream comes out of the decorating nozzle. If the whipped cream does not meet your expectations, please read further under section E (explanation of the air regulating valve).

Should the machine fail to immediately begin suction from the cream container, it may be necessary to prime the pump. This is done by removing the air regulator valve assembly and pouring some water into the hole in the pump housing, then replacing the air valve.



## **F** SETTING THE AIR REGULATING VALVE



1. The setting of the air regulating valve depends on the fat content of the cream and desired consistency.
2. When using heavy cream (38-42% butterfat) the setting of the air regulating valve should just below 3.
3. If the cream is too runny, the air regulating valve must slowly be opened (counter-clockwise) above 2 and 3 until the required consistency is reached. If the cream splashes out or is whipped too stiffly, the air regulating valve must be closed tighter.
4. The air regulating valve (upper and lower part) must always be clean. If the air regulating valve is dirty, the cream will not be whipped correctly as not enough air can mix with the cream. Always insure the pinhole on the side of the air regulating valve housing is unobstructed.
5. It is recommended that the cream be mixed well every 3-4 hours in the cream container so that the fat content of the cream is evenly distributed.

## G CLEANING AND DISINFECTING INSTRUCTIONS



### Please note:

**In the interest of sanitation, your TECHNOGEL AMERICA cream whipping machine should be cleaned daily. Please only use the factory recommended disinfectant to clean and disinfect as this product guarantees thorough cleaning of the machine. Disinfectant can be purchased through any Technogel America dealer.**

**It is recommended that the machine remain on at all times to maintain sanitation.**

1. Remove suction tube, cream container, , air valve assembly into three parts, noting pinhole, (warning: plastic connector has o-seal on either side and should be snug. Do not overtighten). Clean with warm, soapy water, removing any visible debris. Reassemble as before and proceed to next step. This step should be performed at least bi-weekly.
2. Fill the cream container with hot water along with one cap of **factory recommended sanitizer**.
3. Please press the cleaning-program-button (blue button under the left bottom corner of the unit). Green light blinks and the refrigeration is interrupted for 10 minutes.
4. Using the continuous button, pump all of the disinfectant solution through the machine. The continuous button is the **only** control that operates during the cleaning program. The machine will cycle 8 times and then stop.

**NOTE:** A foaming of the cleaning solution is normal and does not impair the cleaning process.

5. Fill the cream container with clear, cold water (approximately 1.5 to 2 liters). Using the continuous button, pump through the machine again.
6. Always wipe down the machine inside and out when cleaning the machine.
7. After approximately 10 minutes the refrigeration starts automatically and the machine is operational again.

**Note:** The machine should always be plugged in when filled with cream.

8. If the machine will not be used for one week or more, it should be dismantled and dried.

## H CARE AND MAINTENANCE



### MAINTENANCE SCHEDULE TECHNOGEL AMERICA CREAM WHIPPING MACHINE

- Annual inspection of all o-seals, replace as needed. With proper care and sanitizing, estimated wear for this part is 2 years.
- Annual inspection of the rotary plates (20150000) for the exchange pumps (20127000). Projected wear for this part (rotary plate) is 1 year. **Note**, time of replacement will be sooner with more production per day, this estimate based on production of 5 gallons per day.
- Maintenance should be performed by a Technogel America certified technician. There are two levels of maintenance to be performed, at one year and two year intervals.
- After the first year of operation the rotary plate (2015000) needs replacement and requires approximately 1 hour labor plus travel, the part is included with machine. O-seals for the pick-up tube, pick-up tube connector, and the air regulator valve should be checked.
- The second year of operation requires the replacement of all o-seals (included with machine). The rotary plate should be replaced every year. The estimate for this service is 3 hours.

**NOTE: Never remove the top plate of the exchange pump. This should only be performed by an authorized Technogel America service representative.**

## TROUBLESHOOTING



For the latest updates please go to our website [www.technogel-usa.com](http://www.technogel-usa.com). If the problem is not resolved by following these recommendations please contact technical support at (650) 697-1288.

**NOTE:** Always unplug the machine prior to servicing.

Problem	Recommendation
1. The machine fails to cool down upon power up	Leave the machine disconnected about 20 minutes so that pressure can equalize. Then re-connect. Refrigeration will recycle in approximately 20 minutes.
2. The pump fails to create suction	The pump is dry. Prime the pump by pouring a little liquid through the opening below the air regulating valve. Check all o-seals. If pump has not been serviced for over a year some professional maintenance may be required. Contact technical support for more information.
3. Cream is turning to butter in the whipping system	The cream is too warm and/or the air regulating valve is on too high a setting. dismantle and clean the whipping system, Re-assemble and reduce the air setting. Always use a cold cream mixture.
4. The cream is too runny	Turn up the air regulating valve. If it is clogged, dismantle into 3 parts and clean.
5. During the cleaning process, the red control diode illuminates.	The temperature reader reacts when hot water is used. After cleaning, the green control diode will light up again after a short pause.
6. During normal operation, the red cooling diode illuminates.	No self-help is possible. Please contact your dealer or service technician.
7. Failure in function of one or several buttons on the control panel.	No self-help is possible. Please contact your dealer or service technician.



**K PARTS WHERE USED LIST**



DESCRIPTION	PART NUMBER	PONY	BOY	LADY	GRANDE
Mikroklean Sanitizer 1 l	10000201	1	1	1	1
O-Seals, complete set	10015000	1	1	1	1
Motor, Pump Assembly	10050020	1	1	1	1
<b>Dispensing Spout Assembly</b>	20230010	1	1	1	1
Solenoid Valve Complete	10050305	1	1	1	1
Solenoid Valve and Spring	10050310	1	1	1	1
Coil, Solenoid Valve 24v/16va	10050320	1	1	1	1
Cable, Solenoid Coil	10050325	1	1	1	1
Nut, Solenoid Coil	10050330	1	1	1	1
Connector, Design Cap	20245012	1	1	1	1
Design Cap	20245015	1	1	1	1
<b>Air Regulator Assembly</b>	20210000	1	1	1	1
Air Regulator, Upper	20210010	1	1	1	1
O-Seal, Upper Air Regulator	10010130	1	1	1	1
Air Regulator, Lower (PVC)	20210020	1	1	1	1
O-Seal, Lower Air Regulator	10010140	1	1	1	1
<b>Mixing Chamber Assembly</b>					
Labyrinth Tube	20225010	1	1	1	1
Mixing Chamber (38-42%)	20220050	1	1	1	1

DESCRIPTION	PART NUMBER	PONY	BOY	LADY	GRANDE
<b>Mixing Chamber Assembly</b>					
Labyrinth Tube	20220050	1	1	1	1
Mixing Chamber (38-42%)	20220050	1	1	1	1
<b>Mixing Chamber (33-38%)</b>					
Inside/#3	20220030	1	1	1	1
Outside/#3	20220031	1	1	1	1
<b>Exchange Pump Assembly</b>					
Exchange Pump and Cover	20127000	1	1	1	1
Rotary Plate 20mm	20150000	1	1	1	1
Connector, Suction Tube	20240655	1	1	1	1
Suction Tube, Pony/Boy	20240663	1	1		
Suction Tube, Lady	20240668			1	1
O-Seal, 7 X 1.5	10010020	2	2	2	2
<b>Electrical Assembly</b>					
Main Printed Circuit Board	10050414	1	1	1	1
Fuse	10050520	1	1	1	1
Control Panel Complete	10050421	1	1	1	1
Decorative Decal	10012051	1	1	1	1

<b>DESCRIPTION</b>	<b>PART NUMBER</b>	<b>PONY</b>	<b>BOY</b>	<b>LADY</b>	<b>GRANDE</b>
Compressor, Pony	10070130	1			
Start Component	10071031	1			
Compressor/Boy, Lady	10070030		1	1	
Start Component	10070031		1	1	

K TECHNOGEL AMERICA CREAM WHIPPING MACHINE



(20210000)  
Air regulation valve

(20127000)  
pump

suction tube

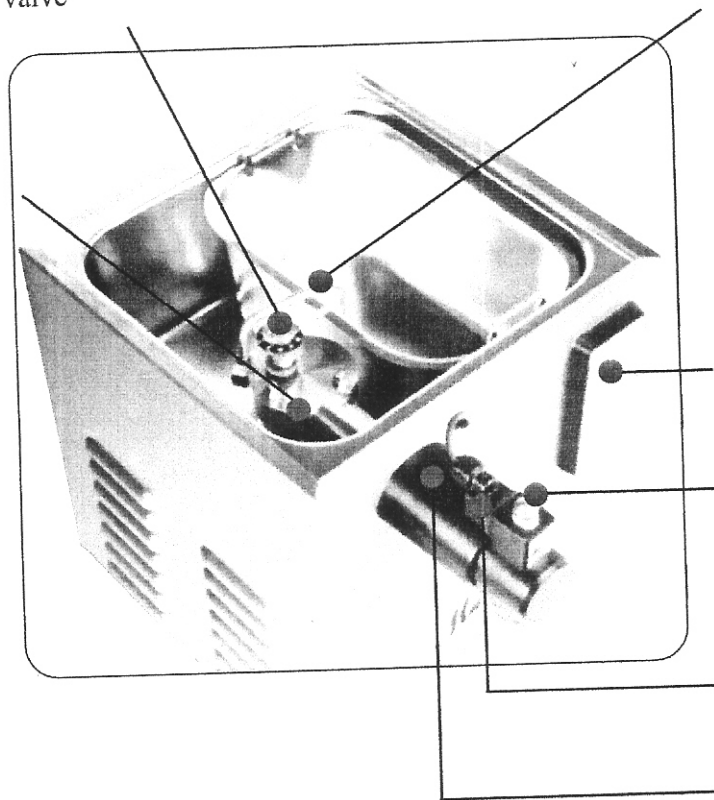


Tableau de  
commandes

(10050300)  
Solenoid  
valve compl.

(10050325)  
Cable for  
Solenoid valve

(10080010)  
Contical  
Insulation black

SPARE PARTS



(10050305)

Fastening  
tube with  
spring and  
Valve

(10050315)

Spring

(10050310)

Valve with  
Spring

(20225010)

Labyrinth Tube

(20230010)

Dispensing  
spout

(20245010)

Nozzle  
with  
holder

mixing chamber  
(20220021)

mixing chamber  
(20220020)

suction tube

Ø 8 Pony + Boy (20240660)

Ø 10 Pony + Boy (20240661)

Ø 8 Lady 2001 (20240665)

Ø 10 Lady 2001 (20240666)

Ø 8 Duo + Grande 2001 (20240670)

Ø 10 Duo + Grande 2001 (20240671)

Ø 8 Lady + Grande 2002 (20240667)

Ø 10 Lady + Grande 2002 (20240668)

(20210010)

Air regulator  
valve

(10010130)

O-seal

(20210020)

Airregulator  
below part

(10010140)

O-seal

suction tube

Ø 8  
(20240650)

Ø 10  
(20240655)

Connection for  
suction tube

(20127000)

Pump compl.