

# DONPER <sup>USA</sup>

## User Manual

### D500



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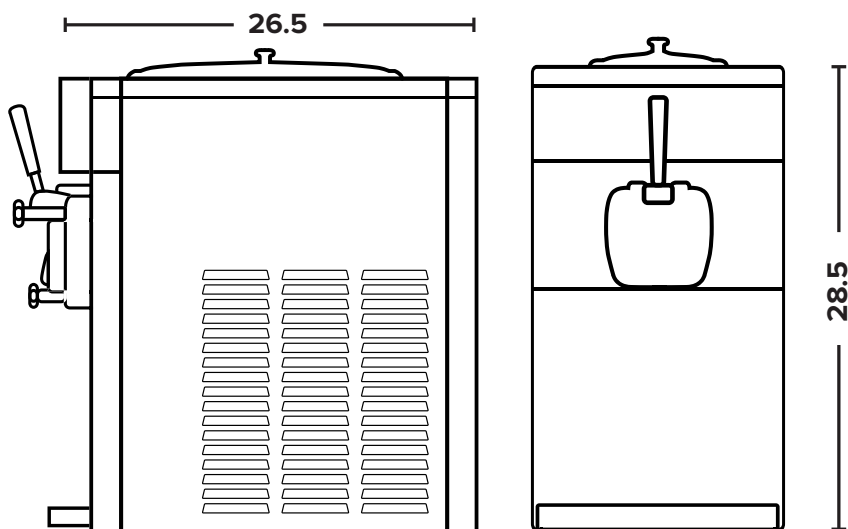
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# Parameters

In Table 1.1 below, you will find the specs of the D500.

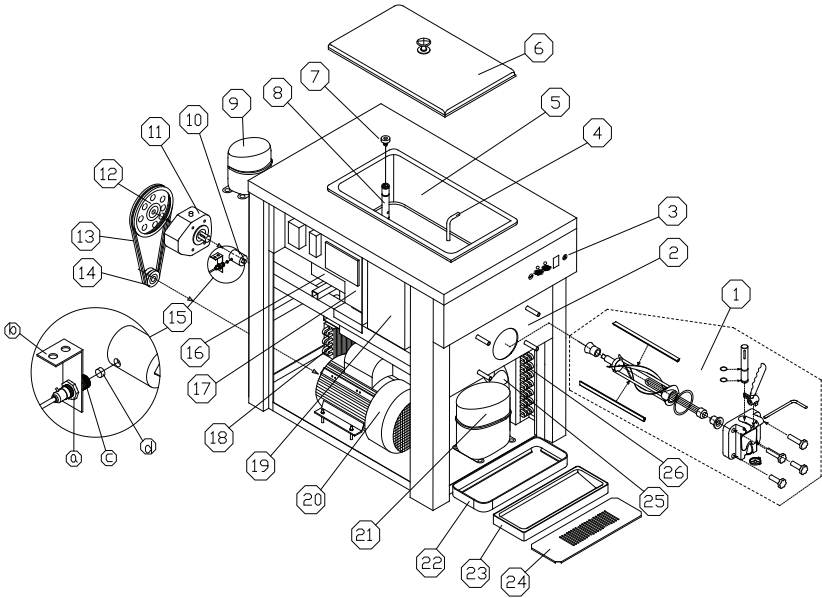
| Model | Size (inch)        | Voltage | Power | Net Weight | Refrigerant |
|-------|--------------------|---------|-------|------------|-------------|
| D500  | 28.5 x 13.5 x 26.5 | 220v    | 1500w | 136 lbs    | R404a       |

Table 1.1



| Capacity | Cylinder | Hopper | Beater Motor | First Dispensing Time |
|----------|----------|--------|--------------|-----------------------|
| 16L / h  | 1.5 L    | 5.5 L  | 0.5 HP X 1   | 10 min                |

# Parts List



| No. | Part Name                       | No. | Part Name        | No. | Part Name              |
|-----|---------------------------------|-----|------------------|-----|------------------------|
| 1   | Dispensing Door Assembly Fig. 3 | 9   | Compressor A     | 18  | Condenser B            |
|     |                                 | 10  | Bearing Sleeve   | 19  | Compressor Accessories |
| 2   | Dispensing Base                 | 11  | Gear Motor       | 20  | Beater Motor           |
| 3   | Operation Panel Sticker         | 12  | Driven Pulley    | 21  | Compressor B           |
| 4   | Mix Level Sensor                | 13  | Belt             | 22  | Tray                   |
| 5   | Hopper                          | 14  | Drive Pulley     | 23  | Drip Tray              |
| 6   | Hopper Cover                    | 15  | Proximity Switch | 24  | Cover for Drip Tray    |
| 7   | Cover for Feed Tube             | 16  | Evaporator       | 25  | Fan Motor              |
| 8   | Feed Tube                       | 17  | Electrical Box   | 26  | Condensor A            |

# 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.



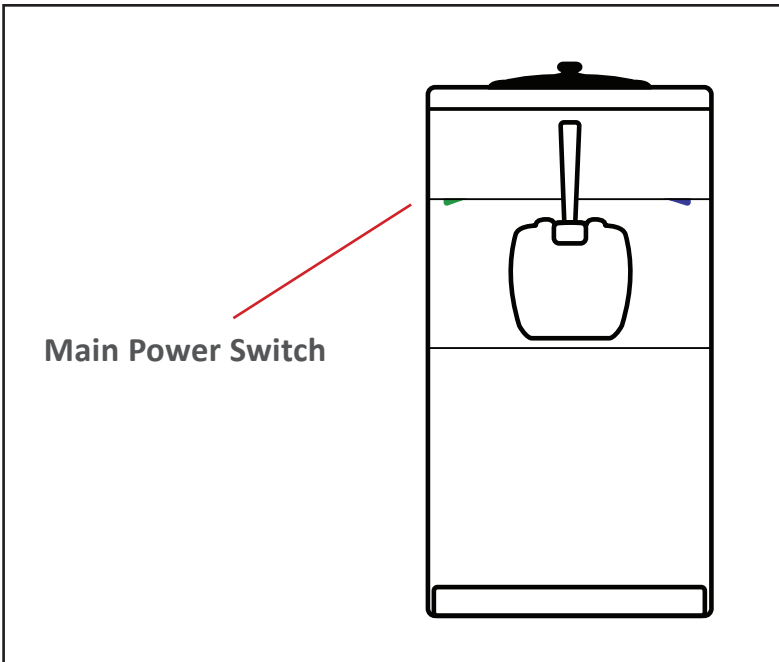
1. The machine shall not be placed upside-down or on any of its sides. The maximum tilt angle of the machine is 45°. Exceeding this angle can seriously damage the machine.
2. This machine is designed primarily for Indoor use. The operating location for the machine should be in an area without direct sunlight, away from any heat sources, and with air circulation/ventilation. The surface where the machine will sit, should be flat, dry and clean. It is recommended that the environmental temperature shall not exceed 90°C.
3. When lifting the D500, 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. Do not run the main auger when the freezing cylinder is empty as this could cause damage to your machine.

## PRECAUTIONS CONT.

7. Do not allow water or any other conductive liquids to flow into the machine.
8. The sugar content of your mix shall not be less than 13%. Do not make your mix using saccharin or sodium cyclamate or the wall of the mixing drum will ice up, which can damage the auger and the motor.

## Setup

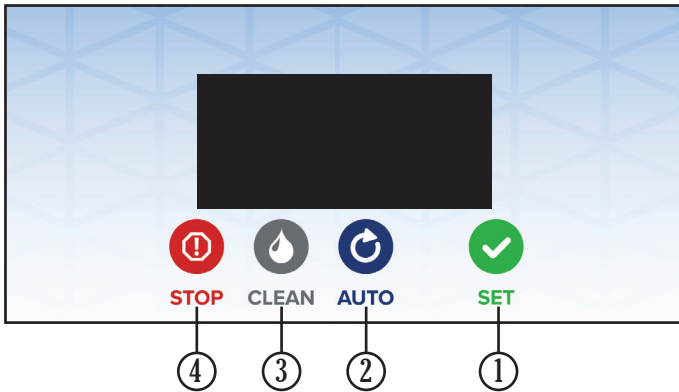
1. Make sure that the Main Power Switch on the machine is in the off position.
2. Connect the power cord into the wall outlet, and switch the main power switch into the on position.



Front of the D500

# Operation Panel

Operating the D500 is all done through the control board. On the control board there are 4 buttons, each of which has its own function. Pressing and holding different combinations of the buttons unlocks different settings which the user can adjust to fit their needs.



## 1. SET BUTTON

The set button is primarily used to adjust the Firmness Setting. To adjust the firmness setting follow the steps below.

### FIRMNESS SETTING:

1. With the main power in the ON position, and the machine in Standby Mode or Auto Mode, press and hold the SET button for 2 Seconds until the Set Value begins to flash.
2. Quickly press the Set button to adjust the Firmness level from 01 to 10.
3. Data will be automatically be saved after 5 seconds of uninteruption.

## Set Button Cont.

The “SET” button is also used to adjust the System Configuration Settings. These are the Factory Settings which should only be adjusted by a professional technician.

### SYSTEM CONFIGURATION SETTINGS:

1. Press and hold the “SET” button for 10 Seconds until the SET Value changes to “P0”.
2. Quickly press the “SET” button to loop through the following sequence.
  - P0 – Compressor start up delay time after motor is engaged.
  - P0 Value – The Set Value for P0 Setting, Press “Auto” for (+) and “Wash” for (-), from 0 – 30 seconds.
  - P1 – Compressor Restarting Time
  - P1 Value – The set Value for P1 Setting, Press “Auto” for (+) and “Wash” for (-), from 3 – 15 minutes.
  - P2 – Beater Motor Stop-Delay time.
  - P2 Value – The set Value for P2 Setting, Press “Auto” for (+) and “Wash” for (-), from 5 – 30 seconds.

## 2. AUTO BUTTON

The Auto button is primarily used to start the Freezing Process inside the freezing cylinder.

1. With the main power switch in the on position, press the Auto button to begin the freezing process inside the cylinder.
2. The Auto indicator light will turn on, then the beater motor and the compressor will start working respectively.



3. When the Firmness value reaches “99”, the compressor and the beater motor will stop respectively. The Compressor and Beater motor will be in this standby mode until either of the follow happen.
  - The Dispensing Valve is pulled and contents of the Freezing Cylinder is dispensed.
  - The compressor has been in this standby mode for the specified time in the P1 Setting.
4. To Exit “AUTO” mode, press the “STOP” button

### **3. CLEAN BUTTON**

The “CLEAN” button is primarily used to drain/empty the contents of the freezing cylinder or rinse the beater assmebly with water or sanitizer solution by running the Beater Motor without running the compressor for the freezing cylinder.

1. With the main power switch in the “ON” position, press the “CLEAN” button and the “CLEAN” indicator light will turn on and engage the main drive motor.
2. While in “CLEAN” mode, the drive motor will continue to run until you exit manually exit “CLEAN” mode.
3. To exit “CLEAN” mode, press the “STOP” button.

### **4. STOP BUTTON**

The “STOP” button is primarily used to exit any of the operating modes in which the machine can be placed in.

# Guide to Ice Cream

## 1. PREPARE YOUR MIX

1. Prepare your mix according to the instructions that came with your choice of ice cream mix. If using a powder based mix, be sure that the mix has been blended well so that there are no clumps in the mix. These clumps can clog the feeding system which can lead to damage inside the freezing cylinder.
2. Remove the feed tube, then pour your mix into the hopper so that it can get into the freezing cylinder from the inlet hole for the feed tube.

## 2. AUTO MODE

3. After the freezing cylinder has filled with mix, place the feed tube (the end with the hole) into the inlet hole inside the hopper, and then press the “AUTO” button to engage Auto mode.
4. The screen will display a value from 0 to 99. The value should steadily increase until it reaches 99 at which point your mixture should now be ready for dispensing.

## 3. DISPENSING PRODUCT

5. Place a cone or bowl underneath the dispensing door and pull down on the handle and your product should begin dispensing. Push the handle back into its upright position to stop dispensing the product.

# Cleaning Machine

BEFORE FIRST BEING USED, THE MACHINE MUST BE CLEANED AND STERILIZED.

1. Prepare 5–6 gallons of warm water, and mix with food detergent according to manufacturers specs.
2. Pour the solution into the hopper and let flow into the freezing cylinder.
3. Place the main power switch into the “ON” position and press the “CLEAN” button. Allow the machine to run in “CLEAN” mode for 5 min.
4. Pull down on the dispensing handle to drain the solution through the dispenser door.
5. Repeat this process 2–3 times with water only in order to rinse the solution from the machine.

## CLEAING MACHINE AFTER USE

Follow the steps above (1 – 5) then proceed below.

6. Press the “STOP” button to get out of “CLEAN” mode.
7. Place the Main Power Switch into the OFF position and unplug machine from main power source.
8. Unscrew the 4 dispenser door bolts and remove the dispenser door.
9. Dismantle the dispenser door as follows; pin of handle, handle, piston, gasket for dispenser door. Place all parts into cleaning solution.
10. Remove the Beater and gasket for beater from the freezing cylinder and place into cleaning solution.
11. Check parts and replace any parts with damage.
12. After Cleaing, lubricate the parts with Food Grade Lubricant, then reinstall the parts.

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

**DONPER**  **USA**

24610 Kingsland Blvd  
Katy, Texas 77494  
[www.donperusa.com](http://www.donperusa.com)