

NISSEI

# OPERATOR MANUAL NA 9520 SMALL ICE



**WITH EASE  
DELICIOUS SOFT SERVE  
FROM A NISSEI**

Win Equipment B.V.  
De Kronkels 31  
3752 LM Bunschoten

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'translation of the original instructions'

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# 1 Introduction

## 1.1 Purpose

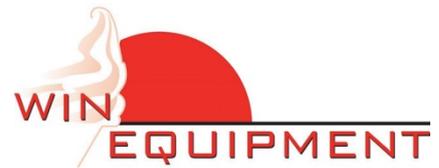
The purpose of this Operator Manual is to provide the operator with information relating to the use and maintenance of the NA 9520.



**Read this Operator Manual carefully before using the machine.**

## Manufacturer

Win Equipment B.V.  
De Kronkels 31  
3752 LM Bunschoten  
The Netherlands



## Dealer mark



## 1.3 Machine identification

The machine plate is affixed to the rear of the machine. This plate carries the CE mark. This means that the machine meets the basic health and safety requirements of the European Union.

 <b>NISSEI FREEZER</b>		<small>Hermetically sealed system contains fluorinated greenhouse gases.</small>	
MODEL	NA9520ATG	R448A charge	530 Gram
SERIAL NR.		GWP	1273
POWER 50 Hz	400 V ; 3 Phase	CO <sub>2</sub> equivalent	0,675 Ton
Dasher motor	400 W	Test pressures:	
Compressor	750 W	High side	2.1 MPa
Rated current	3.2 A	Low side	1.5 MPa
MANUFACTURER : <b>NISSEI COMPANY LTD</b> <small>2-11 3-CHOME HAGINOSHO,            TAKATSUKI-SHI, OSAKA-FU,            569-0093 JAPAN</small>		IMPORTER E.U. : <b>WIN EQUIPMENT B.V.</b> <small>De KRONKELS 31            3752LM BUNSCHOTEN            the NETHERLANDS</small>	



**This machine contains fluorinated greenhouse gases in a hermetically sealed system with the values as specified in the label.**

## 1.4 Warranty

The dealer offers on new machines a 5-year warranty on expensive parts and a 12-month warranty on non-wearing parts and repair costs. This is in accordance with the conditions specified in the order confirmation.

## 1.5 Accessories

The following items are supplied with the machine:

- Operator manual
- O ring remover
- Cleaning brush, narrow and wide
- Tube of lubricant (Petrogel)
- O ring replacement set
- Set of fuses

## 1.6 Liability

The dealer is not liable for any unsafe situations, accidents and/or damage resulting from any of the following points:

- Failure to observe warnings or instructions as displayed on the machine or in this Operator Manual.
- Use of the machine for applications or under conditions other than those specified in this Operator Manual.
- Changes of kind made to the machine. This also includes the use of different replacement parts.
- Inadequate maintenance.

Win Equipment B.V. is not liable for any consequential damage due to machine faults, such as damage to products, business interruptions, production loss etc.

## 1.7 Copyright

Copyright © 2022 Win Equipment B.V.  
All rights reserved.

No part of this publication may be copied, stored in an automated data file or made public, in any form or in any way, be it electronically, mechanically, by photocopy, recording or in any other way, without the prior written consent of the manufacturer.

# 2 Safety

## 2.1 Symbols used in this manual.

Below you will find an explanation of the symbols that may be used in this manual to draw the attention of the reader to particular situations.



**Caution needed:**  
- an accident may occur or  
- damage may occur to the machine  
**Do not do this!!!**



**Suggestion to make tasks or actions easier to carry out.**



**It is important to read the information provided.**



**Wait before continuing with the next action.**

## 2.2 Emergency stop

The emergency stop button must be pressed immediately if people or machinery are at risk.

The entire machine stops immediately and the power is turned off. The emergency circuit is now in operation.

The operation of the emergency stop is described in paragraph 5.3 - 'Emergency stop'.



**Use the emergency stop button immediately if people or machinery are at risk.**



**People who operate the machine must be informed about the operation and location of the emergency stop button.**

## 2.3 Safety symbols on the machine

The following safety symbols have been affixed to the machine:

Risk of trapping hand.

This symbol is affixed to the top of the machine next to the mix tank.



Do not spray with water.

This symbol is affixed to the rear of the machine next to the ventilation slots.



Danger: electricity.

This symbol is affixed inside the housing.



## 2.4 Safety instructions

The machine meets the basic health and safety requirements of the relevant directives of the European Union.

Improper or careless use can lead to dangerous situations. Please observe the following general safety instructions:

- Connect the machine in accordance with the basic health and safety requirements of the relevant European directives.
- Exercise caution with loose hair and clothing.
- Keep your hands away from dangerous zones.
- Never power up the machine if people are in contact with it.
- Pull the plug out of the socket before carrying out maintenance work on the machine.
- Faulty safety equipment must be replaced before the machine is used in production.
- The machine must be maintained in accordance with the instructions found in chapter 7 - 'Maintenance' op pagina 24.
- Changes to the machine must not be implemented without the prior consent of the manufacturer.
- The safety equipment of the machine must be checked weekly for correct operation.
- Never remove the machine's plating. There are no parts that you can replace or adjust yourself.
- Do not remove or cover any labels on the machine.



**The safety instructions specified in this document must be observed. Deviating from the instructions can cause unacceptable risks.**

## 2.5 Operation and maintenance

The machine may only be operated, maintained and cleaned by trained staff. The end user determines the basis on which staff are authorised for this purpose.

## 2.6 Hygiene

Good hygiene is very important. Please adhere to the following rules:

- **Clean** and **disinfect** the machine at least according the hygiene code ice making but at least once every 6 weeks
- **Decalcify** the machine every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but at least twice a year.
- **Use** the recommended cleaning, disinfecting and decalcify agents to ensure an optimum result.
- **Use** prescribed lubricants only.



**Good hygiene ensures better ice cream and satisfied customers.**



**The operator always remains responsible for good hygiene.**

## 2.7 Storage

To prevent the machine being damage due to frost the machine must always be stored by a temperature between 4°C and 50°C when it is not used.



**Prevent damage by frost. Store the machine when it is not used by a temperature between 4 °C and 50 °C .**

# 3 Installation



Read this chapter carefully before installing the machine. This is the only way to ensure maximum safety.

## 3.1 Introduction

The manufacturer carries out the initial installation. When moving the machine you are advised to contact the dealer.



The machine may only be installed by qualified personnel.

## 3.2 Installation site

- DO NOT place the machine outside.
- Place the machine on a firm, flat surface (to prevent noise and vibration).
- Keep 10 cm free at the rear and 2 cm at the sides for ventilation.
- Do not place the machine in direct sunlight (not even behind glass) or near to a heat source (e.g. radiator or deep fryer).
- Place the machine in a room with a temperature between +5°C and +35°C.

## 3.3 Electrical connection

- Connect the plug of the machine to a high-voltage power supply (400 volts, 3 x 16 amps + PE).



When setting up the machine, make sure it is not positioned on the connection cable. This can damage the insulation and lead to a short-circuit.

# 4 Machine description

## 4.1 Machine overview



- 1. Mix tank
- 2. Operating panel
- 3. Ice cream head with dispensing handle
- 4. Drip tray
- 5. On/off switch (backside of the machine)
- 6. Release button operating panel (behind the drip tray, optional)

## 4.2 Operating panel



**Attention!** When the machine is equipped with the optional release button the buttons on the operating panel only react when the release button behind the drip tray is pressed simultaneously.



- **OFF**  
Pressing switch the machine in OFF mode.

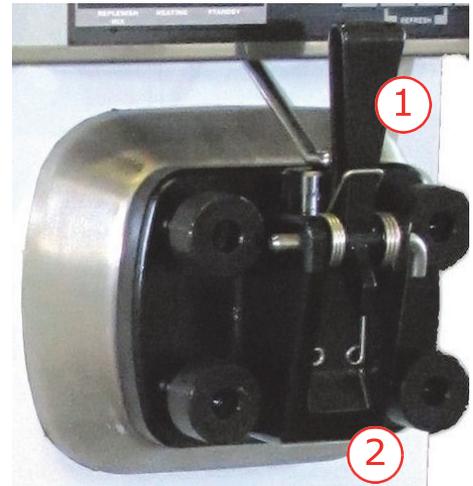


**Before changes mode; first press on "OFF".**

- **PASTEURISING**  
Sets the machine to pasteurising mode. The ice cream mix in the cylinder and mix tank are heated and cooled back.
- **STANDBY**  
Sets the machine to standby mode. The cylinder and mix tank are cooled to approx. 5°C.
- **RUN**  
Sets the machine to operating mode. Ice cream can be dispensed.
- **WASH**  
Sets the machine to wash mode and switches on the mixing dasher in the cylinder.
- **PRESTART**  
Start the Dasher and the cooling system to recover soft ice stiffness.
- **FUNCTION (must be in Stop mode)**  
Allows you to choose from viscosity setting (F04) and the log files for: served ice creams, pasteurizations and error messages.
- **- and +**  
Selection keys to reduce and increase viscosity, or for info from Log.
- **REPLENISH**  
Control light; flashes YELLOW if there is insufficient ice mix in the mix tank.
- **HEATING**  
Control light; lights up RED during pasteurising.
- **STANDBY**  
Control light; lights up GREEN after machine was in Pasteurisation.

### Ice cream head

1. Soft ice cream dispensing handle
- On the underside of the ice cream head you will find:
2. Soft ice cream dispensing spout



### Mix tank

1. Mix feed pipe
2. Mix tank agitator



### Buffet operation (optional)

1. Camouflaged buffet button.
- The selection buttons only work if they are pressed simultaneously with the buffet button.



**The buffet button prevents customers to operate the machine unintended.**



# 5 Operation

## 5.1 Start up (start of working day)

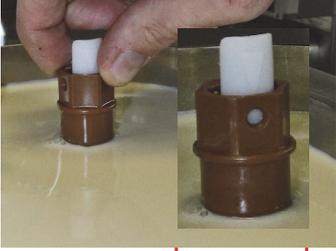


First check whether the machine is in 'STANDBY' mode. If this is not the case, measure the temperature of the mix in the mix tank. If the temperature is higher than 7°C, empty, clean and disinfect the machine (see chapter 7 - 'Maintenance' on page 24) If the temperature is lower than 7°C, first pasteurise the machine before use.



Attention! When the machine is equipped with the optional release button the buttons on the operating panel only react when the release button behind the drip tray is pressed simultaneously.

<p><b>1. Press 'OFF'.</b></p>	<p><b>2. Press 'Run' to start the Pre-Run</b></p>	<p><b>3. Wait</b> at about 5 minutes.</p>
<p><b>4. If the ice mix was already cooledown, you can skip the Pre-Run.</b></p>	<p><b>5. Press 'RUN' then again to stop the Pre-Run</b></p>	<p><b>6. Clean</b> the ice cream head and machine using a brush and a clean cloth (preferably paper).</p>

		
<p><b>7. Wait</b> until the rows of stars are on the display.</p>	<p><b>8. Turn</b> the mix feed pipe to the 'open' position. (Orifice in the outside pipe in line with the arrow on the inside pipe.)</p>	<p><b>9. Dispence</b> one ice cream, taste it and throw it away. The machine is now ready for use.</p>

## 5.2 Switching off (end of working day)

The machine is not switched off in the same way each day. A choice can be made between switching off & standby and switching off & pasteurising.

### Instructions for pasteurising

The Dutch hygiene code gives the following guidelines for pasteurising:

- Pasteurising takes place after the mix has been topped up.
- Always allow the machine to pasteurise at the end of the day.  
(with a low turnover rate, pasteurise at least every two days)
- Before starting work, check that pasteurisation has been performed correctly.
- Do not keep pasteurised mix for longer than 72 hours.
- Store mix at a temperature of 7°C or lower; preferably 4°C or lower.

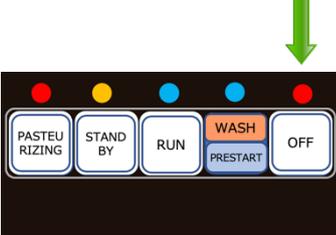
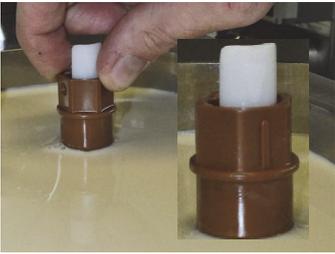
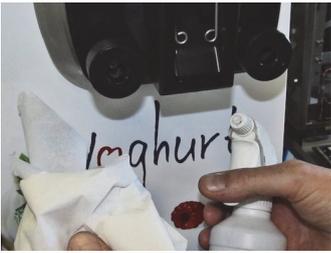


Win Equipment B.V. advises you to follow the above guidelines.

### 5.2.1 Switching off & standby

<p><b>1. Press 'OFF'.</b></p>	<p><b>2. Press 'STANDBY'.</b></p>	<p><b>3. Turn</b> the mix feed pipe to the 'close' position. (Line mark on the outside pipe in line with the arrow on the inside pipe).</p>
<p><b>4. Clean</b> the ice cream head and machine using a brush and a clean cloth (preferably paper).</p>		

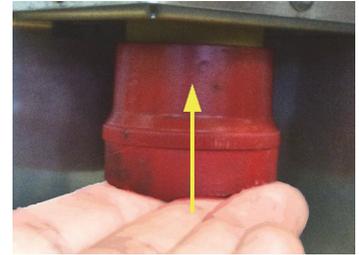
### 5.2.2 Switching off & pasteurising

		
<p><b>5. Press 'OFF'.</b></p>	<p><b>6. Press 'PASTEURISING'.</b> The ice cream mix will now be pasteurised and the machine will then switch to 'stand-by' mode.</p>	<p><b>7. Turn</b> the mix feed pipe to the 'close' position. (Line mark on the outside pipe in line with the arrow on the inside pipe.</p>
		
<p><b>8. Clean</b> the dispensing spout with a piece of paper and alcohol-pray.</p>		

### 5.3 Emergency stop

The machine must be switched off immediately if people or machinery are at risk:

- **Press** the emergency stop button.  
The entire machine stops immediately and the power is turned off. The emergency circuit is now in operation.

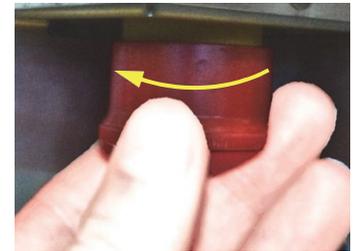


**Press the emergency stop button immediately if people or machinery are at risk.**

#### Resetting

Resetting the emergency stop button:

- **Rotate** the emergency stop button a quarter turn.  
The machine can now be started up again.



**First check why the emergency stop button was pressed. And remedy the problem.**

### 5.4 Switching on/off

The machine does not have an on/off button. To switch off the machine completely:

1. **Press** the emergency stop button.
2. **Pull** the plug out of the socket.

To switch on the machine:

1. **Insert** the plug in the socket.
2. **Reset** the emergency stop feature.

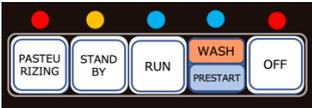
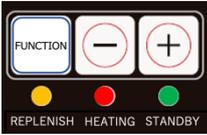
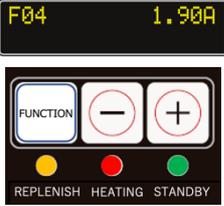
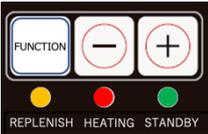
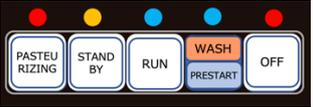
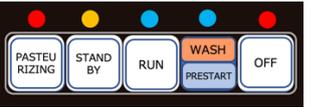


**Do not switch off the machine at the end of the day; set it to 'PASTEURISING' or 'STANDBY'.**

## 5.5 Adjusting the viscosity

This function can only be performed during "OFF"



		
<p>1. <b>Press "OFF"</b>, which will stop cooling.</p>	<p>2. <b>Press "Function"</b> once to see the current viscosity setting.</p>	<p>3. <b>Press '+' or '-'</b> to increase or decrease the viscosity (F04) by 0.05.</p>
		
<p>4. <b>Press</b> again or "Function" to save the setting.</p>	<p>5. <b>Press "OFF"</b> to return to machine control.</p>	<p>6. <b>Press "RUN"</b> to make soft ice cream again.</p>

# 6 Faults

## 6.1 Introduction



You will probably be able to resolve some of the faults yourself without difficulty. First try to remedy faults yourself using the instructions in this manual before contacting the dealer.

## 6.2 Messages on display

The following messages can appear on the display:

Message	Problem
E01	Power supply is interrupted.
E02	Overloading of the cooling compressor.
E03	Machine cannot discharge the hot air.
E04	Overloading of the mixing apparatus motor.
E05	Temperature does not rise during pasteurising.
E06	Temperature in the cylinder is too high during pasteurising.
E07	Temperature in the mix tank is too high during pasteurising.
E08	Temperature in the cylinder is too high during defrosting.
E09	Overheating of the cooling compressor.
E10	Microswitch of the piston stays operated. Close the piston completely with the dispensing handle.
E11	Measurement error of temperature sensor H in cylinder.
E12	Measurement error of temperature sensor F in cylinder.
E13	Measurement error of temperature sensor G.
LO	Balance in cylinder disturbed; see faults table for remedies.

### Resetting error messages

To reset an error message, switch off the machine using the emergency stop button, wait 10 seconds and switch the machine back on (see paragraph 5.3 on page 20).

**If the error message remains, please contact the dealer.**



### 6.3 Faults table

Problem	Cause	Remedy
LO appears in the right-hand display.	Too much air in the cylinder.	Enlarge the orifice in the mix feed pipe 1 position (turn the outer mix feed pipe).
Machine is not responding and no lights are lit up.	The emergency stop button has been pressed.	Reset the emergency stop feature.
	Fuse(s) in meter box is (are) faulty.	Replace fuse(s) in the meter box.
The ice cream is too soft (not caused by excessive sales).	Not much air in the ice cream.	Reduce the orifice in the mix feed pipe 1 position (turn the outer mix feed pipe).
	The temperature of the ice cream isn't low enough.	Increase the viscosity.
The machine is vibrating abnormally.	The power supply is disrupted or drive belt(s) is (are) faulty.	Please contact the dealer.
Ice cream is leaking through behind the ice cream head.	The components have not been fitted correctly (cap nuts are loose).	Fit the components properly. Check whether the nozzle and nozzle tube are clean.
	Gasket is worn	Check and replace if necessary.
The 'STANDBY' light does not light up after pasteurising.	Mix tank agitator not working (error message EO5).	Check whether agitator is turning (it should turn on every 3-to-4 minutes). If not, please contact the dealer.
	Mix tank lid does not close properly (heat loss) (error message EO5).	Fit mix tank lid properly.
	The 'OFF' light is lit. There was a power failure that turned off the whole machine.	In case yes, empty the machine completely and clean and disinfect the whole machine. In case no, pasteurise the machine before use.

# 7 Maintenance

## 7.1 Safety instructions

- **Do not use** a water hose or high-pressure cleaner to spray the machine clean.
- **Clean** and **disinfect** the machine at least once every six weeks with the recommended cleaning and disinfecting agents.
- **Decalcify** the machine every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but atleast twice a year.
- **Use** prescribed lubricants only.



**Maintenance work may only be carried out by trained staff.**



**Regular maintenance ensures good-quality ice cream and a properly functioning machine.**

## General instructions

The machine must be cleaned and disinfected at least once every six weeks. Between 2 to 2.5 hours are needed for this. Below are a number of general instructions for how to clean and disinfect the machine correctly.

### 7.2.1 Requirements

The following items are needed when cleaning the machine:

- Buckets & brushes
- Tea towel or kitchen roll
- Cleaning agent (recommended: Nissei Cip Clean)
- Disinfecting agent (recommended: Nissei Algides)
- O ring remover
- 80% alcohol spray
- Lubricant (Petrogel)



**The amount of Petrogel on the saucer is enough to lubricate all the parts of the machine.**



Every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution,

- Decalcify agent (recommended: Nissei Descaler)

### 7.2.2 Preventive maintenance

Preventive maintenance can be carried out by the operator when cleaning the machine.

The following parts must be checked:

- Rubbers and O rings of the mix feed pipe and ice cream head.  
We advise you to replace these twice a year.
- Scraper blades of the cylinder beater. These must be sharp enough to crape the ice from the cylinder wall.  
We advise you to replace these once a year.



**Contact the dealer to order spareparts.**



**Always replace all O rings together.**

**The O rings can only be order in a complete set. See annex 2 - 'Spare Parts' op page 42 for the productnumber.**

### 7.2.3 Cleaning and disinfecting

We advise to use to use cleaning agent and disinfecting agent mentioned below:

- Cleaning agent: Nissei Cip Clean
- Disinfecting agent: Nissei Algides

When cleaning and disinfecting all components:

- **Rinse** away as much ice cream mix as possible with cold water.
- **Clean** further with brush and cleaning solution and allow the components to stand in the cleaning solution for 5 minutes.
- **Rinse** thoroughly with lukewarm water. (2x)
- **Place** the components in the disinfecting solution for 5 minutes.
- **Rinse** thoroughly with cold water. (2x)



**Clean and disinfect your hands thoroughly with alcohol 80% before touch disinfected parts.**

- **Dry** the components as much as possible with a clean towel (preferably paper).
- **Place** the parts on a clean tea towel or sheet of kitchen paper.

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#### Cleaning solution

- **Make** a solution of 100 ml. Nissei Cip Clean and 10 litres of warm water in a clean bucket.

**During cleaning, regularly change the cleaning solution.**



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#### Disinfecting solution

- **Make** a solution of 125 ml. Nissei Algides and 10 litres of cold water in a clean bucket.

**During disinfecting, regularly change the disinfecting solution.**



### 7.2.4 Decalcify

The machine must be decalcified every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but at least twice a year. We advice to use to use the decalcify agent mentioned below:

- Decalcify agent: Nissei Descaler



**Decalcify the machine every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but at least twice a year.**

#### Decalcify solution

- **Make** a solution of 1 liter Nissei Descaler and 10 litres of cold water.

### 7.2.5 Cleaning air filter (optional)

The air filter of air-cooled machines need to be cleaned every cleansing.

1. **Slide** the air filter out of position.
2. **Rinse** the air filter clean with lukewarm water.
3. **Knock** hanging water from the air filter.
4. **Dry** the air filter well.
5. **Place** the air filter back in the machine.
6. **Place** the machine back into position taking account with the placingspace.



## 7.3 (Dis)assembling, cleaning and disinfecting the machine.



Please read the general instructions on cleaning and disinfecting before starting.

### 7.3.1 Procedure

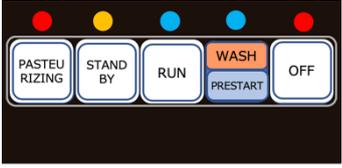
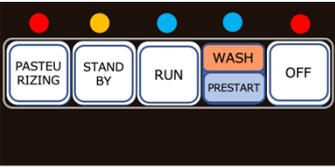
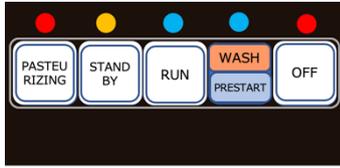
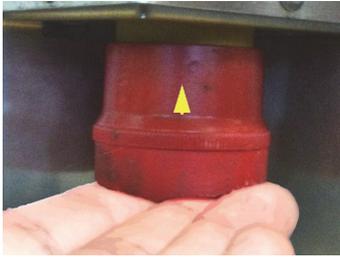
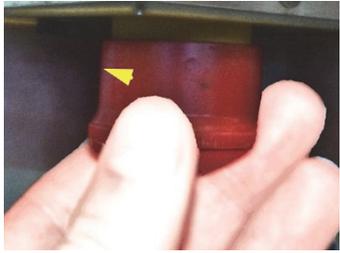
(Dis)assembling, cleaning and disinfecting the machine is an intensive task. The following sequence is recommended for an effective procedure:

1. Defrost and drain the machine.
2. Clean mix tank and cylinder.
3. Decalcify the machine (every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but at least twice a year).
4. Remove ice cream head and cylinder beater.
5. (Dis)assemble ice cream head, cylinder beater and mix feed pipe
6. Cleaning and disinfecting components.
7. Assemble ice cream head, cylinder beater and mix feed pipe
8. Disinfect machine.
9. Start up machine.



**For optimum hygiene, it is recommended that you start the machine up with new ice cream mix. Do not use old ice cream mix.**

**7.3.2 Defrosting and draining the machine**

		 <b>10 min</b>
<p><b>1. Press 'OFF'.</b></p>	<p><b>2. Press 'PASTEURISING'.</b></p>	<p><b>3. Wait 10 minutes.</b></p>
		 <b>10 sec</b>
<p><b>4. Press 'OFF'.</b></p>	<p><b>5. Press the emergency stop button.</b></p>	<p><b>6. Wait 10 seconds.</b></p>
		
<p><b>7. Reset the emergency stop feature.</b></p>	<p><b>8. Remove the mix feed pipe.</b></p>	<p><b>9. Remove the agitator.</b></p>
		
<p><b>10. Drain all ice cream mix from the machine.</b></p>		



**Throw away the old ice cream mix. Do NOT re-use.**

## 7.3.3 Cleaning the mix tank and cylinder

<p>cold water</p>		
<p><b>1. Fill</b> the mix tank completely with cold water.</p>	<p><b>2. Press</b> 'WASH'.</p>	<p><b>3. Clean</b> the mix tank.</p>
		<p>cleaning solution</p>
<p><b>4. Drain</b> all water out of the machine.</p>	<p><b>5. Press</b> 'OFF'.</p>	<p><b>6. Fill</b> the mix tank completely with a cleaning solution.</p>
	<p>5 min</p>	
<p><b>7. Press</b> 'WASH'.</p>	<p><b>8. Wait</b> 5 minutes.</p>	<p><b>9. Clean</b> the mix tank.</p>
		<p>cold water</p>
<p><b>10. Drain</b> all cleaning solution out of the machine</p>	<p><b>11. Press</b> 'OFF'.</p>	<p><b>12. Fill</b> the mix tank completely with cold water.</p>

 <b>5 min</b>		
<p><b>13. Wait</b> for at least 5 minutes.</p>	<p><b>14. Drain</b> all water out of the machine.</p>	<p><b>15. Repeat</b> steps 12 to 14.</p>

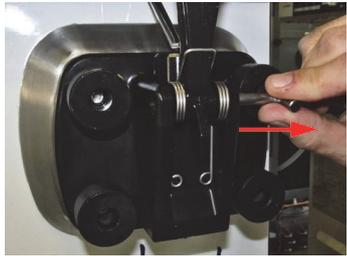
### 7.3.4 Decalcify the machine



Decalcify the machine every 2<sup>nd</sup> till 4<sup>th</sup> cleaning, depending of the pollution, but at least twice a year.

	 <b>10 min</b>	
<p><b>1. Fill</b> the mix tank completely with decalcify solution.</p>	<p><b>2. Wait</b> for at least 10 minutes.</p>	<p><b>3. Drain</b> all the decalcify solution out of the machine.</p>
		
<p><b>4. Fill</b> the mix tank completely with cold water.</p>	<p><b>5. Drain</b> all the water out of the machine.</p>	<p><b>6. Repeat</b> steps 4 to 5.</p>

### 7.3.5 Removing the ice cream head and cylinder beater

		
<p><b>1. Remove</b> the locking pin from the dispensing handle.</p>	<p><b>2. Remove</b> the dispensing handle.</p>	<p><b>3. Loosen</b> the four bolts.</p>
		
<p><b>4. Remove</b> the ice cream head from the machine.</p>	<p><b>5. Remove</b> the beater from the cylinder. (<b>Be careful</b> not to drop the scraper blades onto the ground.)</p>	

### 7.3.6 Disassembling ice cream head, cylinder beater and mix feed pipe

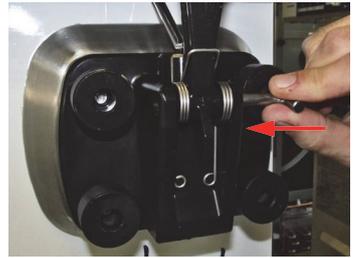
		
<p><b>1. Push</b> the piston out of the ice cream head.</p>	<p><b>2. Remove</b> the two O rings from the piston.</p>	<p><b>3. Remove</b> the gasket on the back of the ice cream head.</p>
		
<p><b>4. Disassemble</b> the beater.</p>	<p><b>5. Disassemble</b> the outer and inner pipe of the mix feed pipe.</p>	<p><b>6. Remove</b> the two O rings from the mix feed pipe.</p>

### 7.3.7 Cleaning and disinfecting components

		
<p><b>1. Clean</b> and disinfect all components and dry them carefully with a clean towel (preferably paper). (see paragraph 7.2.3)</p>	<p><b>2. Clean</b> the (outside of) the cylinder.</p>	

### 7.3.8 Fitting the ice cream head, cylinder beater and mix feed pipe

		
<p><b>1. Lubricate</b> the O rings for the piston and the mix feed pipe.</p>	<p><b>2. Fit</b> the two O rings on the piston.</p>	<p><b>3. Fit</b> the piston in the ice cream head. <b>(Be careful!</b> The opening of the piston must face forward.)</p>
		
<p><b>4. Assemble</b> the beater.</p>	<p><b>5. Fit</b> the two O rings on the inner mix feed pipe.</p>	<p><b>6. Assemble</b> the outer feed pipe and inner feed pipe.</p>
		
<p><b>7. Insert</b> the beater in the cylinder. <b>(Be careful!</b> The top of the triangle of the centerbar must face upwards.)</p>	<p><b>8. Place</b> the combi-head on the machine. <b>(Be careful!</b> The pin for the headprotection must be pressed upwards. Place the combi-head in front of the cylinder correctly.)</p>	<p><b>9. Loosely tighten</b> the four bolts in the sequence shown. Then tighten firmly by hand following the same sequence.</p>

		
<p><b>10. Fit</b> the spring onto the dispensing handle. (<b>Be careful!</b> Fit the spring as shown on the picture.)</p>	<p><b>11. Fit</b> the dispensing handle in the ice cream head.</p>	<p><b>12. Reattach</b> the locking pin for the dispensing handle. (<b>Be careful!</b> The dispensing handle must return to the close position by itself.)</p>

### 7.3.9 disinfecting the machine

 <p>disinfecting solution</p>	 <p>5 min</p>	
<p><b>1. Fill</b> the mix tank completely with disinfecting solution.</p>	<p><b>2. Wait</b> at least 5 minutes.</p>	<p><b>3. Drain</b> all the disinfecting solution out of the machine.</p>
 <p>cold water</p>		 <p>cold water</p>
<p><b>4. Fill</b> the mix tank completely with cold water.</p>	<p><b>5. Drain</b> all the water out of the machine.</p>	<p><b>6. Repeat</b> steps 4 to 5.</p>

## 7.3.10 Starting up the machine

<p><b>1. Reset</b> the emergency stop.</p>	<p><b>2. Press</b> "OFF".</p>	<p><b>3. Fit</b> the agitator.</p>
<p><b>4. Fill</b> the mix tank with 1,3 liter of ice cream mix.</p>	<p><b>5. Install</b> the mix feed pipe into the mix tank.</p>	<p><b>6. Turn</b> the mix feed pipe to the 'close' position. (Line mark on the outside pipe in line with the arrow on the inside pipe.)</p>
<p><b>7. Press</b> 'Run.</p>	<p><b>8. Fill</b> the mix tank with ice cream mix.</p>	<p><b>9. Wait</b> for asterisks on display</p>

		
<p><b>13. Turn</b> the mix feed pipe to the 'open' position. (Orifice in the outside pipe in line with the arrow on the inside pipe).</p>	<p><b>14. Dispence</b> one ice cream, taste it and throw it away. The machine is now ready for use.</p>	

# 8 Transportation and Storage



Check that all connections have been disconnected before moving the machine.

## 8.1 Transportation

The following rules must be observed during transportation:

- Always transport the machine upright.
- Use suitable lifting gear. Do not lift the machine manually.



If necessary, have the machine transported by a specialist company. They have suitable lifting gear and transportation means.

## 8.2 Storage

The following rules must be observed during storage:

- First clean the machine thoroughly.
- Store the ice cream head and XL pump disassembled.
- The storage area must be dry with an air humidity level of 45-75%.
- The ambient temperature must be between 4°C and 50°C.
- The storage area must be free of dust or the machine and parts must be covered with plastic film.

# 9 Discarding

## 9.1 Environmental factors

The following must be observed:



**When discharging the machine it must be handed in to an authorized waste collection point for electrical equipment.**

**Here the machine is disposed of in an environmentally friendly manner and materials are reused.**



**It must be taken into account that refrigerant gasses are present in the machine.**

# Annex 1 Specifications

Machine dimensions	
Height	800 mm
Width	290 mm
Depth	685 mm
Weight	Approx. 97 kg

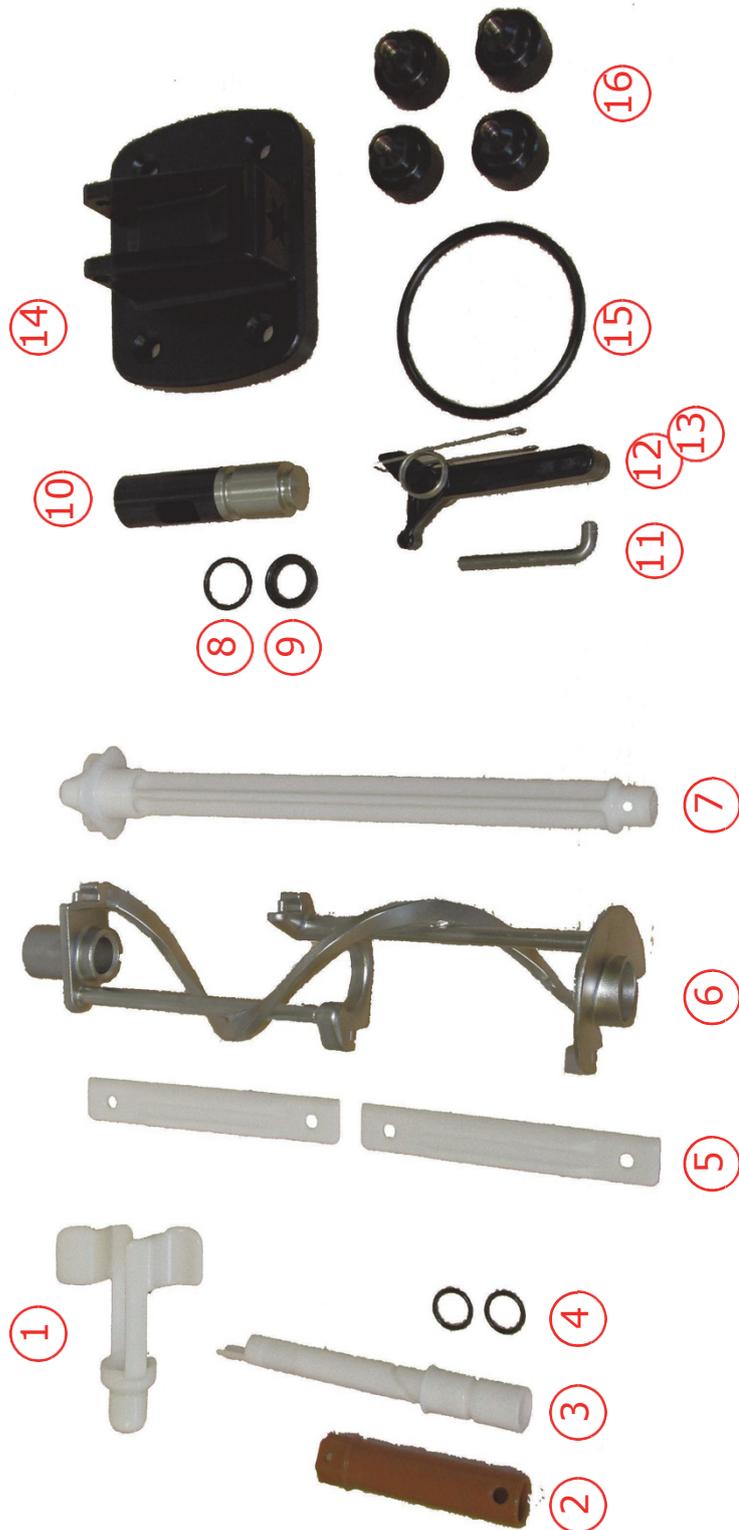
Connection details	
Electrical	400 V 3 x 16 amp + PE
Water pressure	Min. 1 bar/max. 3 bar
Ambient temperature	+5°C to +35°C

Consumption details	
Electrical	2 kWh

Specifications	
Dispensing capacity	Approx. 30 litres/hour
Soft ice cream flavours	1
Cylinder capacity	1.9 litres
Mix tank capacity	5 kg



## Annex 2 Spare Parts



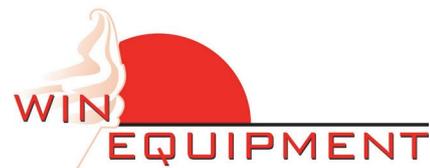
Item nr.	Naam	Aantal	Artikel nr.
1	Mix tank agitator	1	138889
2	Mix feed pipe outer tube (brown)	1	138807
3	Mix feed pipe inner tube	1	138033
4	O ring 17 x 2,5	2	137143
5	Scraper blade	2	30091
6	Cylinder beater	1	138803
7	Centre bar	1	30117
8	O ring 23,55 x 3,2	1	35006
9	O ring sqaure	1	35004
10	Piston	1	138804
11	Locking pin dispensing handle	1	31022
12	Dispensing handle	1	138805
13	Spring for dispensing handle	1	139185
14	Ice cream head	1	138801
15	Gasket ø 85	1	139147
16	Head bolt	4	138806
	O ring set NA 9520 Gravity	1	33204

# Annex 3 EC Declaration

## EC Declaration of Conformity of the Machinery Directive 2006/42/EC, Appendix II, under 1.A

Manufacturer,

Win Equipment B.V.  
De Kronkels 31  
3752 LM Bunschoten  
The Netherlands



hereby declares that the following machine:

Name: Nissei soft ice cream machine  
Type: NA 9520

is in conformance with the following EC directive:

- the Machinery Directive 2006/427/EC

and the following harmonised European standards:

- NEN-EN-ISO 12100-1/2
- NEN-EN-IEC 60204-1

Bunschoten, 01 December 2022

Name: M. Jocker

Position: Manager Operations