

SLUSH DISPENSER

Operating Instructions



XC112



XC336



XC224

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XC112 | XC224 | XC336

I INTRODUCTION

Thanks for selecting the Donper USA XC Series 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.

ATTENTION



- 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.



This machine manual is intended to instruct users on the installation, operation, cleaning, and routine maintenance procedures. Information contained in this manual may be subject to change. Please check online or contact **Donper USA Technical Support at 844-366-7371** for continued updates, training, and detailed information about your Donper USA machine.

II SAFETY PRECAUTIONS

All safety regulations, local codes, and instructions that appear in the manual or on the equipment must be observed to ensure personal safety and to prevent damage to the machine. If equipment is used in a manner not specified by the manufacturer, the protection covered by the warranty will become null and void.

ICONS FOUND THROUGHOUT THIS DOCUMENT AND WHAT THEY REPRESENT



WARNING: Risk of harm to the operator or machine if performed incorrectly.



CAUTION: Informs the operator of a task that may lead to harm if instructions are not followed.



IMPORTANT: Represents an extremely important step or note the user must be aware of.



NOTE: Non-hazardous, informational text.

III UNPACKING & SETUP

WARNING



Unpalletizing requires lifting. Two or more personnel should remove the machine from its packaging and place it in its final operating location. Failure to do so may result in severe injury or damage.

UNPALLETIZE MACHINE

1. To remove all sides and cover of shipping box, unfold all tabs on the shipping box from their closed position to the open position using a flat-head screwdriver, and a hammer if needed.
2. Remove plastic wrapping from around the machine.
3. Being careful not to scratch or dent the machine panels, remove both side panels with a phillips-head electric screw driver.
4. On the bottom of the machine there are 2 stabilizing bolts securing the machine to the bottom of the shipping pallet/box. Using a #12 wrench and a #12 ratchet carefully remove both bolts.
5. Reattach both side panels using the phillips-head electric screw driver.
6. Prepare the area where the machine will be placed.
7. Place the machine in its final location according to the Installation Requirements.

CAUTION



The machine is designed to operate in normal ambient temperatures of 60-75oF. Operating in higher ambient temperatures will result in less than optimal performance.

IV PRIOR TO OPERATING

Please Read the Following Instructions Before Using the Machine:

ATTENTION

- ★ Do not run the machine without mixed liquid; otherwise it will damage the machine.
- ★ Make sure that sugar is more than 13% of the mixture; otherwise some parts will be damaged.
- ★ Please turn off refrigeration switch when slush ice is ready to serve. The machine will make a “click” sound when the solenoid valve registers that the ice is thick.
- ★ When the machine is switched off during the night there is some liquid in the bowl. A crust of ice can form at the surface. Remove the crust of ice before switching on the machine or parts can be damaged.
- ★ The appliance is not to be used by children or those with a lack of experience or knowledge about these machines, unless they have read this manual.
- ★ Children must be supervised and not allowed to play with the appliance.

WARNING: Fill with potable water only.



- ★ For your safety, please make sure the machine is well grounded.
- ★ If the wire is damaged, it must be changed by a technician.
- ★ Do not insert sticks into the machine when it is running.
- ★ Make sure to turn off power and unplug machine before performing maintenance.



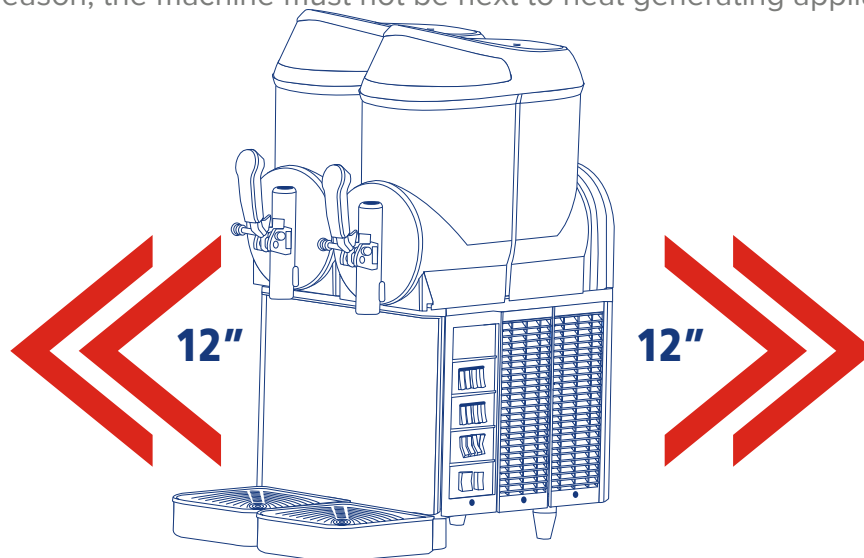
Work Condition Specifications

- (1) Ambient Temperature: 5~35°C
- (2) Ambient Humidity: less than 90%
- (3) Mixing Temperature: less than 35°C
- (4) Voltage Range: 220V±10% 115V±10%
- (5) Hz: 50±1Hz 60±1Hz

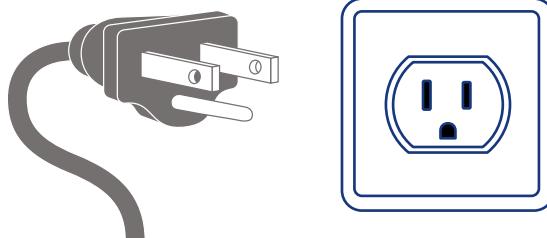
IV PRIOR TO OPERATING

The machine must be positioned on a level stand. Make sure that a space of at least 12" is left around the machine to avoid overheating.

For the same reason, the machine must not be next to heat generating appliances or in the



direct sunlight. Make sure that the electrical supply corresponds to the electrical rating of the machine, which is indicated on the technical data plate. Plug the machine into a grounded socket or GFCI outlet.



- (1) **Do not use multiple plugs to avoid overload.** Plug the machine into a 115 volt Standard (U.S.A. NEMA 5-15) socket.
- (2) **Fill bowls:** Fill the mixed liquid in the bowl(s) from the top.
The temperature of the mixed liquid should not be more than 95°F



XC112
(Single x1 Bowl)



XC336
(Triple x3 Bowls)



XC224
(Double x2 Bowls)

SLUSH DISPENSER

Operating Instructions

The Donper XC Series frozen drink machines—XC112 (1 bowl), XC224 (2 bowls), and XC336 (3 bowls)—share the same operating procedures, with only minor differences in capacity. Follow the steps below to ensure proper setup, use, and maintenance of your machine.

All models function identically; the only difference is the number of bowls (and drink capacity). Controls and operation sequence are the same across all units.

DO NOT EXCEED THE MAX FILL LINE MARKED ON EACH BOWL.

XC112: 1.5 gallons

XC224: 3 gallons (1.5 gal per bowl)

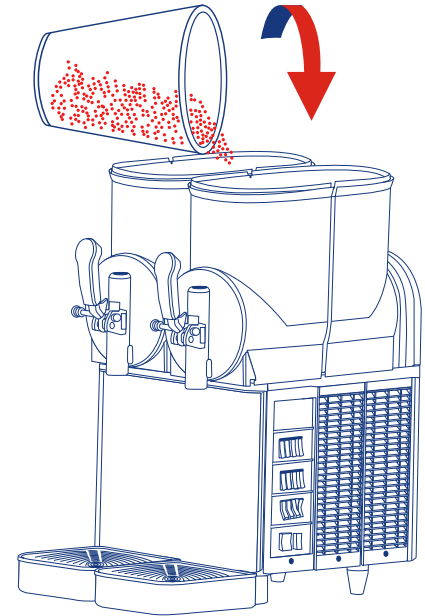
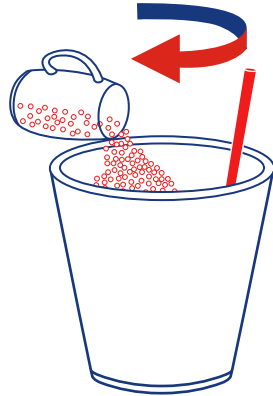
- ★ The sugar content of the mixed liquid must be more than 13%, otherwise, beater and gear motor will be damaged.
- ★ When the level of liquid is under the middle of the beater you must refill the bowl, otherwise the consistency will be too thick and some parts will be damaged. Remember to turn off the machine when you refill.



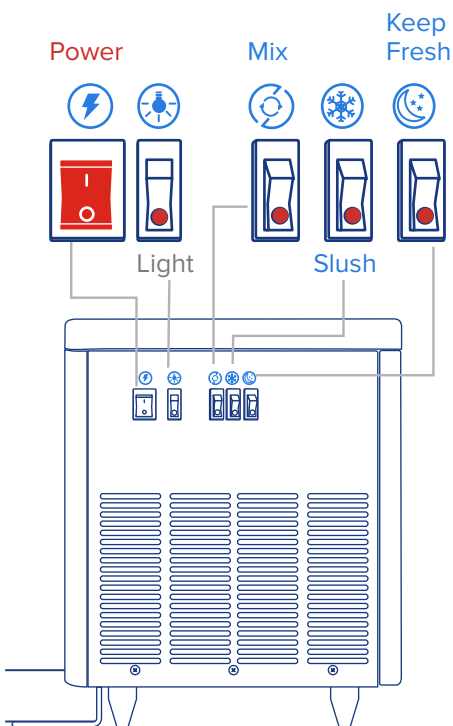
NEVER FREEZE WITH ONLY WATER!

- Pure ice will break the machine.

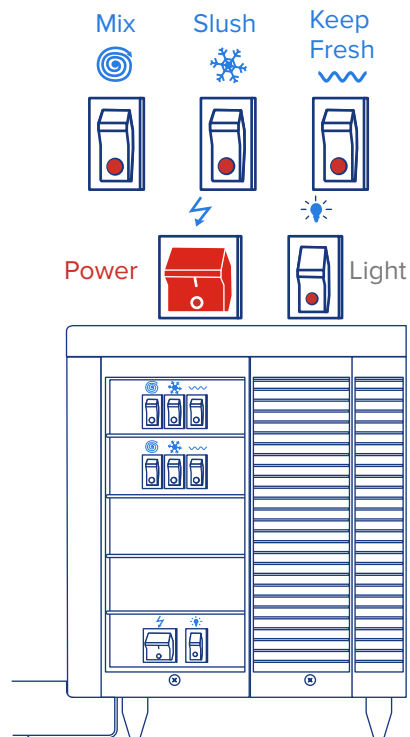
- ★ Start slush production



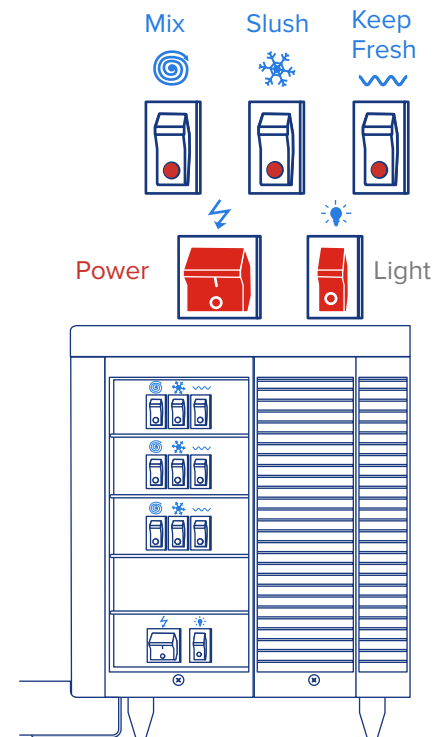
XC112 | Switches



XC224 | Switches



XC336 | Switches



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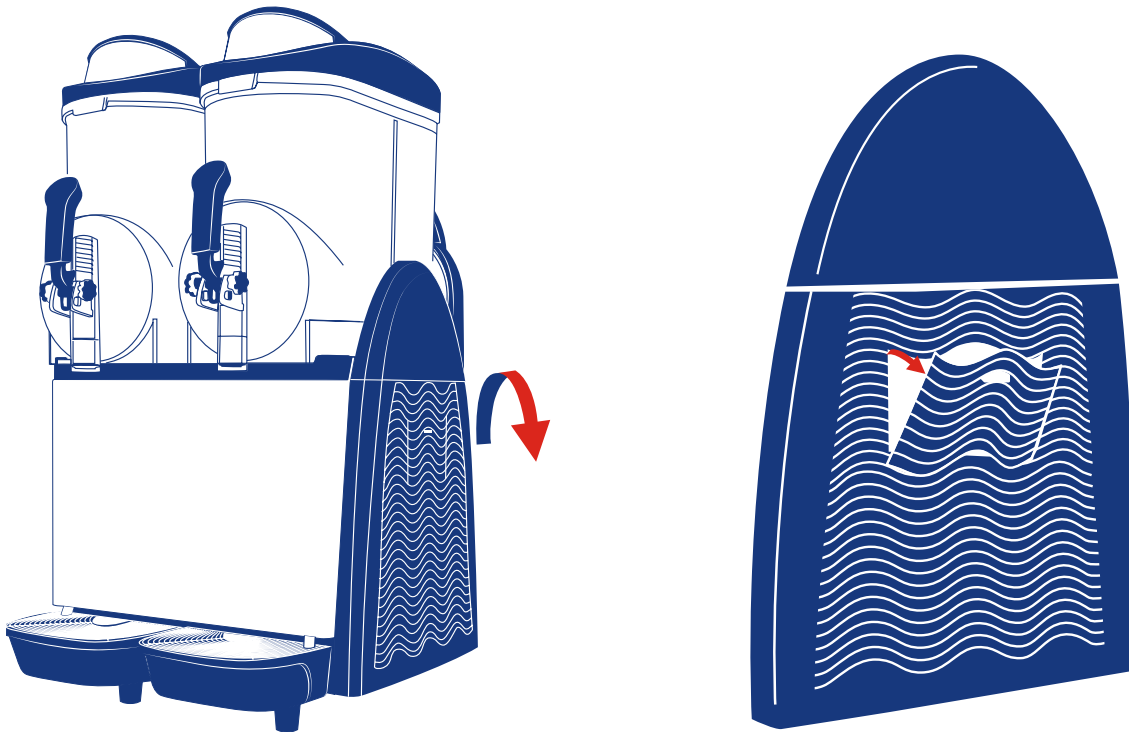
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★ ADDENDUM ★

Control Panel Access & Updated Switch Symbols



In the 2024 model of the XC224 frozen drink machine, the control panel has been relocated for improved convenience and protection.

To access the machine's controls, open the hinged door on the right side of the unit.

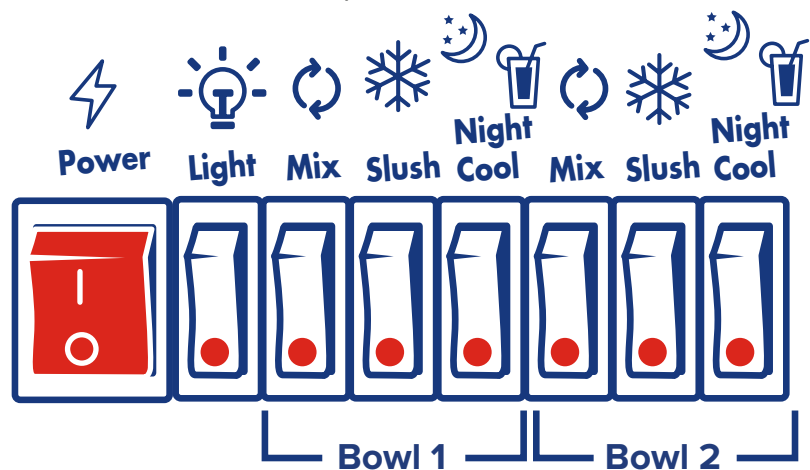


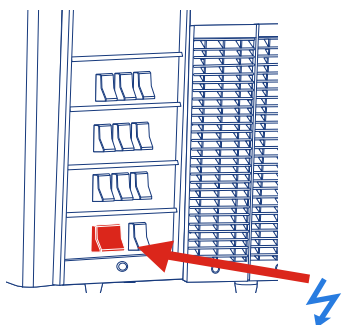
XC224 | Switches

Note: The switch symbols have been updated for clarity and standardization. Please refer to the example below for the new icon set.

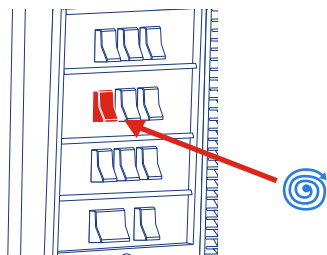
Example: The “Mix” switch now displays a  symbol instead of the previous .

Be sure to familiarize yourself with the updated layout before operating the machine. All functionality remains unchanged.

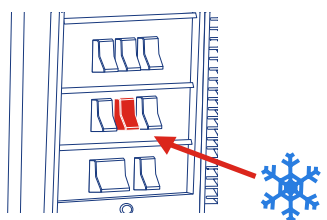




Turn on **Power Switch** ⚡, fan motor will start.



When you turn on this **Mix Switch** 🌀. The beater/mixer/auger will start to turn.

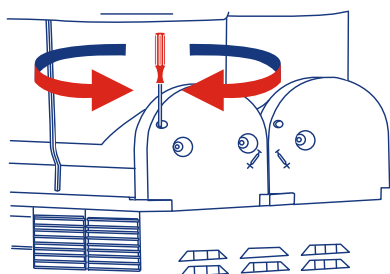


NEXT:

Turn on **Slush/ Refrigeration Switch** ❄️, the corresponding refrigeration system is activated and will start freezing the contents of the bowl.



If you want to produce a cold drink without ice. Turn on cold **Drink Switch/Night Cool** 🌊. This is not to be used for slush production. When this switch is activated you should turn off the **Slush Switch/Freezing Switch**. ❄️

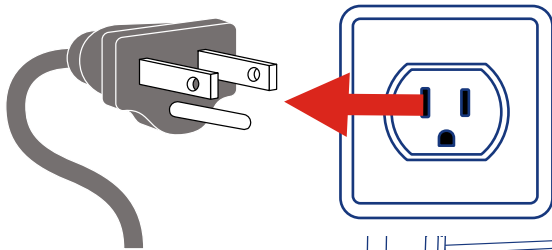
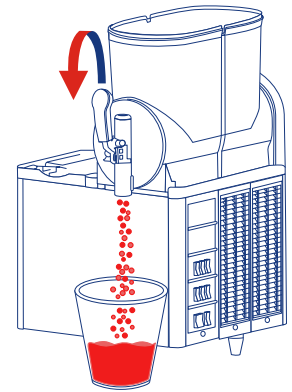


Use the screw on the backside of each bowl to adjust the thickness of the slush ice. Adjust counter-clockwise and the slush ice will be thick **(+)**, and adjust clockwise to make slush thin **(-)**.

VI CLEAN-UP & MAINTENANCE

Dispensing

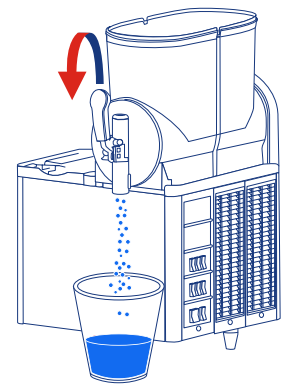
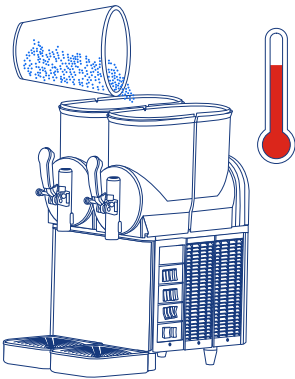
1. Place the cup underneath the tap and the handle lever must be pushed down to dispense. Turn off all function switches and empty the bowl through the tap.



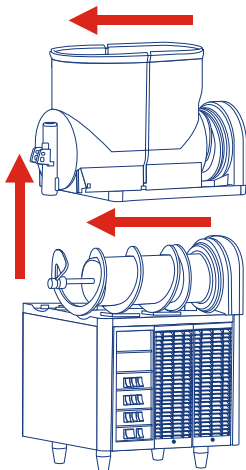
2. Turn off the power switch ⚡ and unplug from the power source.



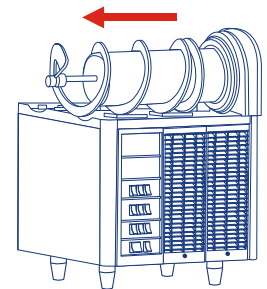
3. Fill the bowl or bowls with hot water to flush out remaining product, then drain through the tap.



4. Remove the bowl or bowls — lift the front until it releases, then slide it back until the bowl is completely detached.



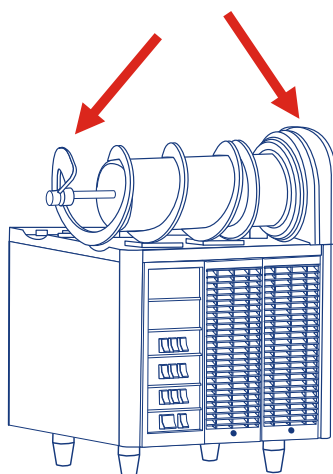
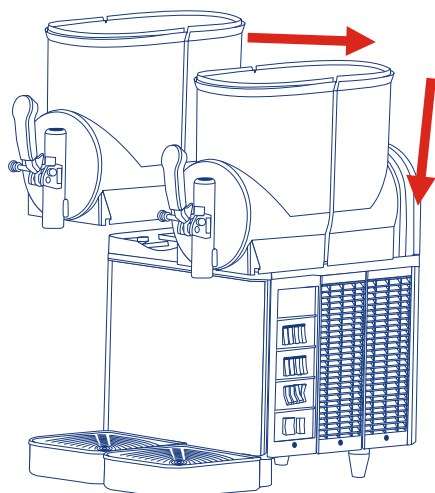
5. Take off the spiral beater and gasket of the bowl or bowls.



6. Clean all parts with mild dish soap and warm water. Rinse thoroughly. Never use abrasive cleaners. All parts must be cleaned with a mild dish washing liquid detergent and use clean water to rinse.

 **NEVER USE ABRASIVE AGENTS.**

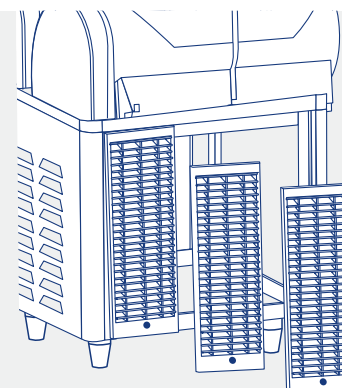
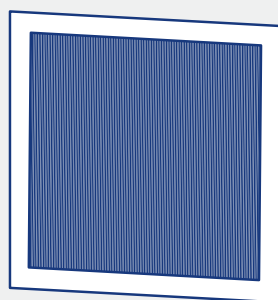
7. Before reinstalling, apply a light coat of food-grade petroleum jelly (Vaseline) to the bowl gasket. Do not apply to the spiral beater itself.



8. Reinstall the spiral beater(s) and bowl(s). Press firmly until you hear and feel a click — this confirms the bowl is securely seated. Spiral beater(s) and bowl(s) will click into place. When replacing the bowl(s) listen to hear a click. This will let you know the bowl or bowls are securely seated in position.

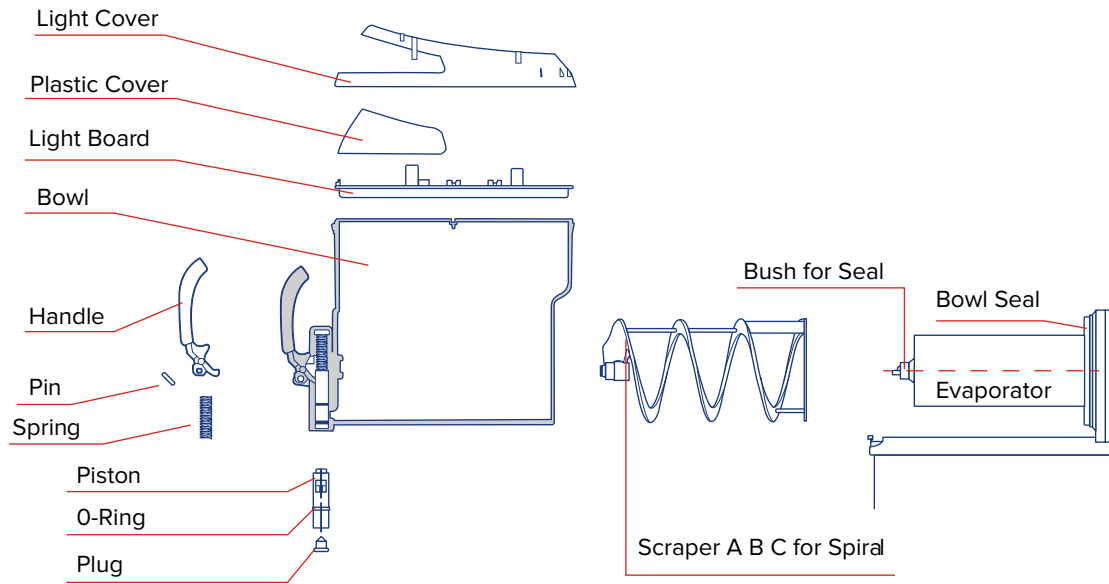
A CLOGGED CONDENSER CAN PREVENT THE MACHINE FROM WORKING AS EXPECTED.

From time to time the condenser located inside the machine may need to be cleaned. Remove the side panels and use a brush to stroke **IN THE DIRECTION OF THE COOLING FINS** to remove debris.



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VII Trouble Shooting Guide

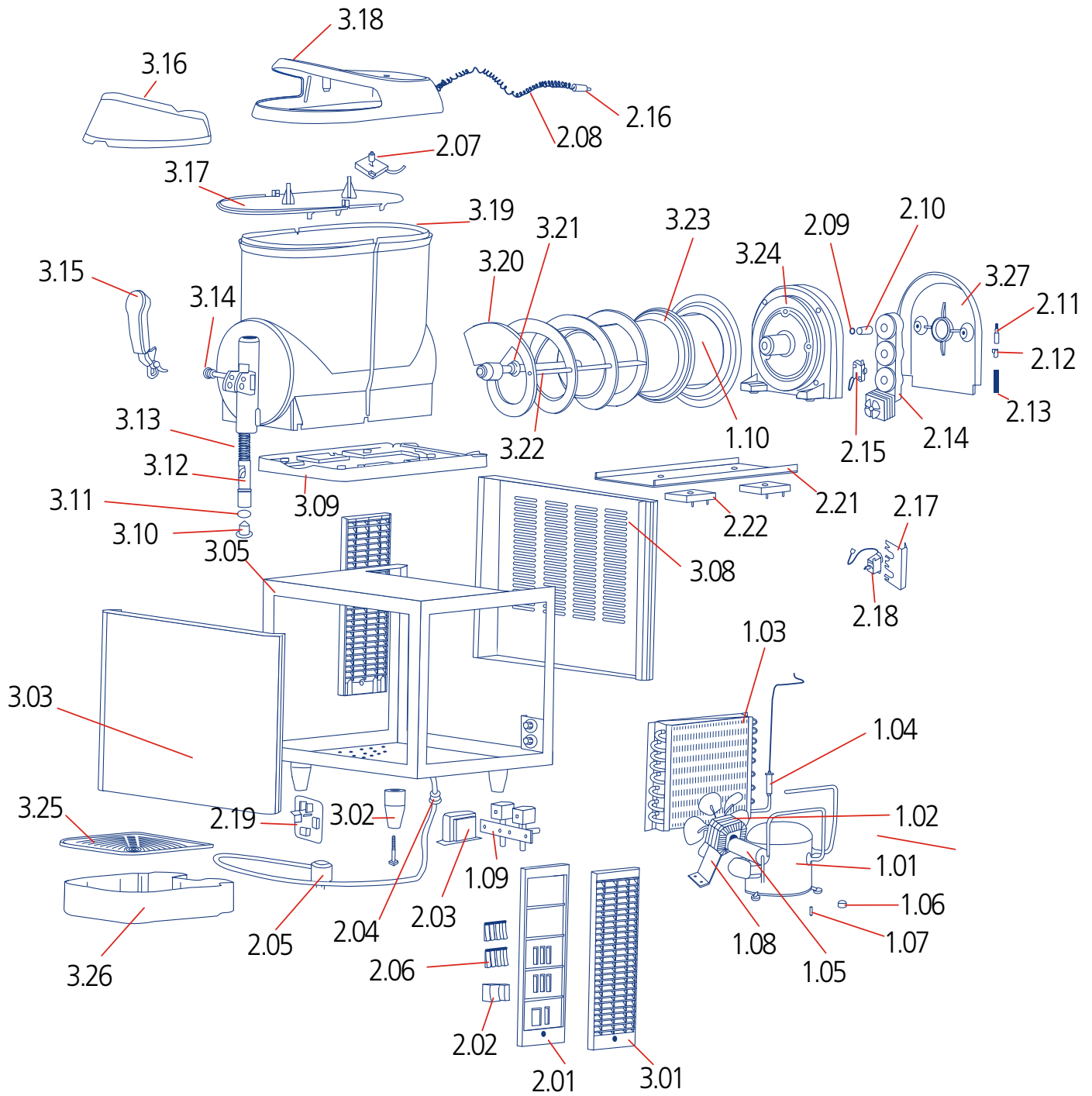
The following table is a list of possible issues and how to solve them. Please contact tech support for assistance if the problem becomes unmanagable or if the following solutions prove ineffective.

Trouble	Possible Causes	Remedy
The machine does not run	<ol style="list-style-type: none"> 1. plug is not in position 2. fuse is broken 	<ol style="list-style-type: none"> 1. plug again 2. replace fuse
The bowls rear side leak	<ol style="list-style-type: none"> 1. gasket improperly installed 2. worn or nicked bowl gasket 	<ol style="list-style-type: none"> 1. reinstall gasket 2. replace gasket
Tap leak	<ol style="list-style-type: none"> 1. Tap lever is not in its seat 2. O-ring is not clean or worn 	<ol style="list-style-type: none"> 1. Make the tap lever in its seat 2. Clean and replace it
Vibration and noise	<ol style="list-style-type: none"> 1. Machine not positioned on a level stand 2. Liquid's sugar content/ mix is too low 	<ol style="list-style-type: none"> 1. Place the machine on a level stand 2. Increase mix's sugar content

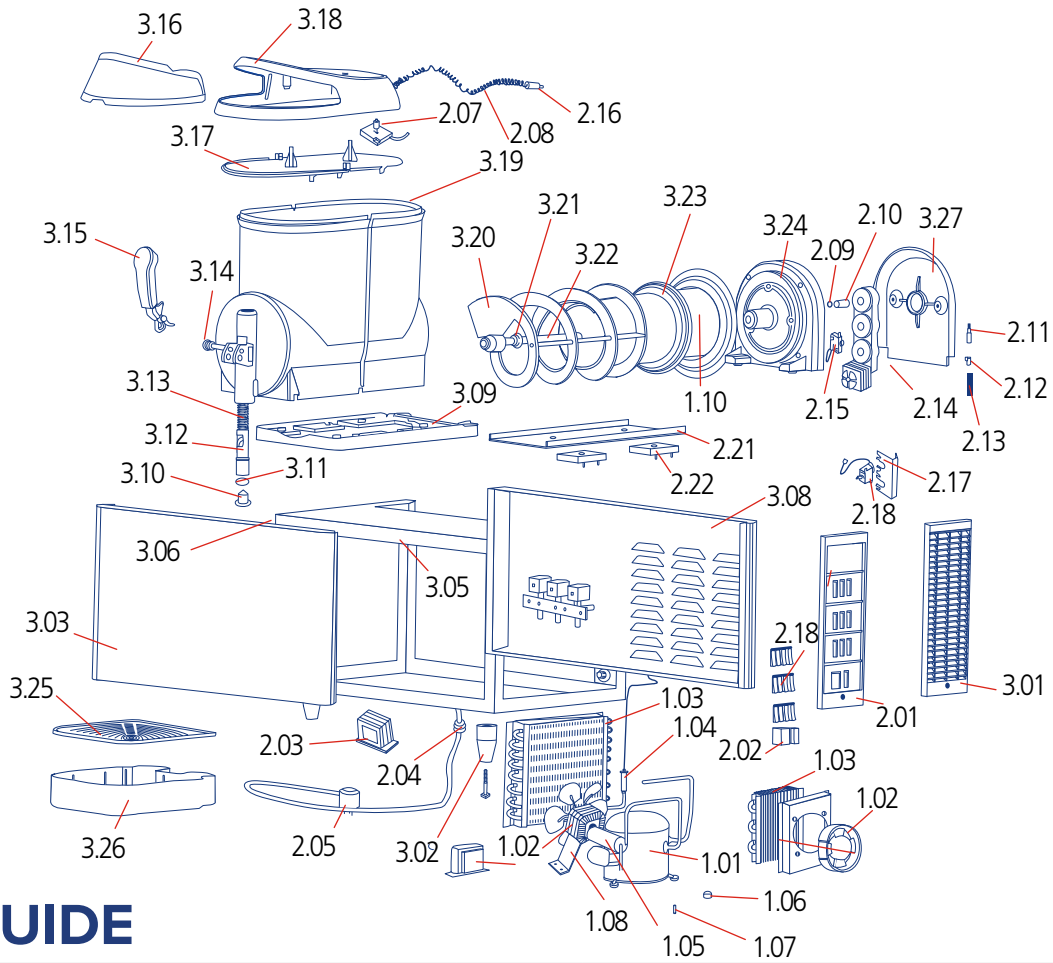
VII Specification & Electrical Diagram

- ★ Find the Machine Specifications on the nameplate.
- ★ Find the Electrial Diagram on the machine's side panel.

XC224 | DOUBLE BOWL



XC336 | TRIPPLE BOWL



ITEM GUIDE

No	Item	No	Item
1.01	Compressor	3.01	Side Panel
1.02	Fan motor	3.02	Supporting Feet
1.03	Condenser	3.03	Front Panel
1.04	Filter	3.04	Bottle Holder Casing
1.05	Compressor Capacitor	3.05	Frame
1.06	Compressor Bearing	3.06	Cover Board
1.07	Compressor Mat	3.07	Mounted Plate
1.08	Bracket for Fan Motor	3.08	Back Metal Casing

ITEM GUIDE (CONTINUED)

No	item	No	item
1.09	Solenoid Valve	3.09	Plastic Casing for Below Tub
1.10	Evaporator	3.10	Plug
2.01	Switch Panel	3.11	O-Ring
2.02	General Switch	3.12	Piston
2.03	12V Transformer	3.13	Spring
2.04	Wire Clip	3.14	Pin
2.05	Wire with Plug	3.15	Handle
2.06	Little Switch	3.16	Plastic Board
2.07	Light	3.17	Light Board
2.08	Light Concatenate Electrical Wire	3.18	Light Cover
2.09	Mat	3.19	Bowl
2.10	Bushine Spindle Connection	3.20	Scraper for Spiral
2.11	Hardness Screw	3.21	Bush for Seal
2.12	Hardness Indicator	3.22	Driver Spindle for Spiral
2.13	Hardness Spring	3.23	Bowl Seal
2.14	Gear Motor	3.24	Casting for Evaporator
2.15	Limited Switch	3.25	Cover of Drip Tray
2.16	Light Cover Wire	3.26	Drip Tray
2.17	Bracket for Thermostat	3.27	Gear Motor Cover
2.18	Thermostat		
2.19	Circuit Board		
2.20	Electric		
2.21	Bracket for Delay Relay		
2.22	Delayed Relay		

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