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## VEVOR XRJ

# VEVOR Commercial Slushy Machine User Manual

Model: XRJ

## INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Slushy Machine. Please read this manual thoroughly before initial use and retain it for future reference.

## SAFETY INSTRUCTIONS

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This machine is designed for commercial use and should be operated by trained personnel only.

- Ensure the power supply matches the machine's requirements.
- Do not immerse the machine in water or other liquids.
- Keep hands and foreign objects away from moving parts.
- Unplug the machine before cleaning or maintenance.
- Do not operate with a damaged cord or plug.
- Place the machine on a stable, level surface with adequate ventilation.

## SETUP

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### Unpacking and Initial Inspection

Carefully remove the machine from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately. Retain all packaging materials for future transport or return.

### Placement

Position the slushy machine on a sturdy, flat, and level surface. Ensure there is sufficient clearance around the machine (at least 6 inches on all sides) for proper ventilation and heat dissipation. Avoid placing it near heat sources or in direct sunlight.

## Drip Tray Installation

Locate the two large drip trays. Slide each drip tray into the designated slots at the bottom front of the machine. These trays collect any spills and can be easily removed for cleaning.

# HIGH-QUALITY FROZEN DRINK MACHINE



**PC Cylinder**



**Stainless Steel Body**



**ABS Material**

Image: The VEVOR Commercial Slushy Machine showing the installed drip trays at the base, designed to catch any liquid spills during operation.

## Power Connection

Before plugging in, ensure the power switch on the side of the machine is in the OFF position. Connect the power cord to a grounded electrical outlet that matches the machine's voltage requirements (110V). Once connected, you can switch the machine ON.

# COMMERCIAL SLUSH MACHINE

Boost your frozen beverage service in restaurants, and bars



Image: A side view of the VEVOR Commercial Slushy Machine, highlighting the red power switch located on the lower side panel.

## OPERATING INSTRUCTIONS

### Control Panel Overview

The control panel features digital displays for temperature and various function buttons:

- **Left Mixing / Right Mixing:** Activates or deactivates the mixing paddles in each tank.
- **COLD DRINK:** Sets the machine to cold drink mode (non-frozen).
- **SET:** Used to enter temperature adjustment mode.
- **LIGHTING:** Toggles the interior bowl light.
- **ADD (+):** Increases temperature or other settings.
- **SUBTRACT (-):** Decreases temperature or other settings.
- **SLUSH:** Sets the machine to slush mode (frozen).

# HIGH-QUALITY FROZEN DRINK MACHINE



PC Cylinder



Stainless Steel Body



ABS Material

Image: A close-up of the VEVOR Commercial Slushy Machine's control panel, showing the digital temperature displays and function buttons for mixing, cold drink, set, lighting, add, subtract, and slush modes.

## Filling the Tanks

Before operation, ensure the liquid material has a sugar content between **13% and 25%**. This is crucial for proper freezing and machine function. Pour the prepared liquid into the transparent tanks. Ensure the liquid level is above the minimum water level mark to prevent damage to the machine.



Image: The VEVOR Commercial Slushy Machine with both 15L tanks filled with a vibrant orange slush mixture, ready for operation.

### Making Regular Slush

1. Ensure the tanks are filled with liquid material (13-25% sugar content).
2. Press the **SET** button to enter temperature adjustment mode.
3. Use the **ADD (+)** or **SUBTRACT (-)** buttons to set the desired slush temperature. For regular slush, set the temperature between **-2°C to -4°C**.
4. Press the **SLUSH** button to activate the freezing mode.
5. Press the **Left Mixing** and **Right Mixing** buttons to start the mixing paddles.
6. Allow the machine to operate until the desired slush consistency is achieved (typically 45-80 minutes).

### Making Alcohol Slush

When making alcoholic slush, the freezing point of the mixture will be lower. Adjust the temperature accordingly.

1. Ensure the tanks are filled with liquid material and alcohol. Maintain a total sugar content between **13% and 25%**.
2. Press the **SET** button to enter temperature adjustment mode.
3. Use the **ADD (+)** or **SUBTRACT (-)** buttons to set the desired slush temperature. For alcohol slush, set the

temperature between **-6°C to -9°C**.

4. Press the **SLUSH** button to activate the freezing mode.
5. Press the **Left Mixing** and **Right Mixing** buttons to start the mixing paddles.
6. Allow the machine to operate until the desired slush consistency is achieved.

## Dispensing Slush

To dispense slush, place a cup under the dispenser spout and pull the dispenser handle forward. Release the handle to stop the flow.



Image: The VEVOR Commercial Slushy Machine actively dispensing a frozen beverage into a mug, demonstrating the ease of use of the dispenser handle.

## MAINTENANCE

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### Cleaning Procedures

Regular cleaning is essential for hygiene and machine longevity.

1. Turn off and unplug the machine.
2. Remove the transparent tanks and mixing paddles. Wash them with warm, soapy water and rinse thoroughly.

3. Remove and clean the drip trays.
4. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
5. Ensure all parts are completely dry before reassembling.

### General Care

- Periodically check the air vents on the sides of the machine for dust and debris. Clean as necessary to ensure proper airflow and prevent overheating.
- Ensure the faucets are clean and free of residue to prevent leaks. The faucets feature springs to ensure they seal properly after use.

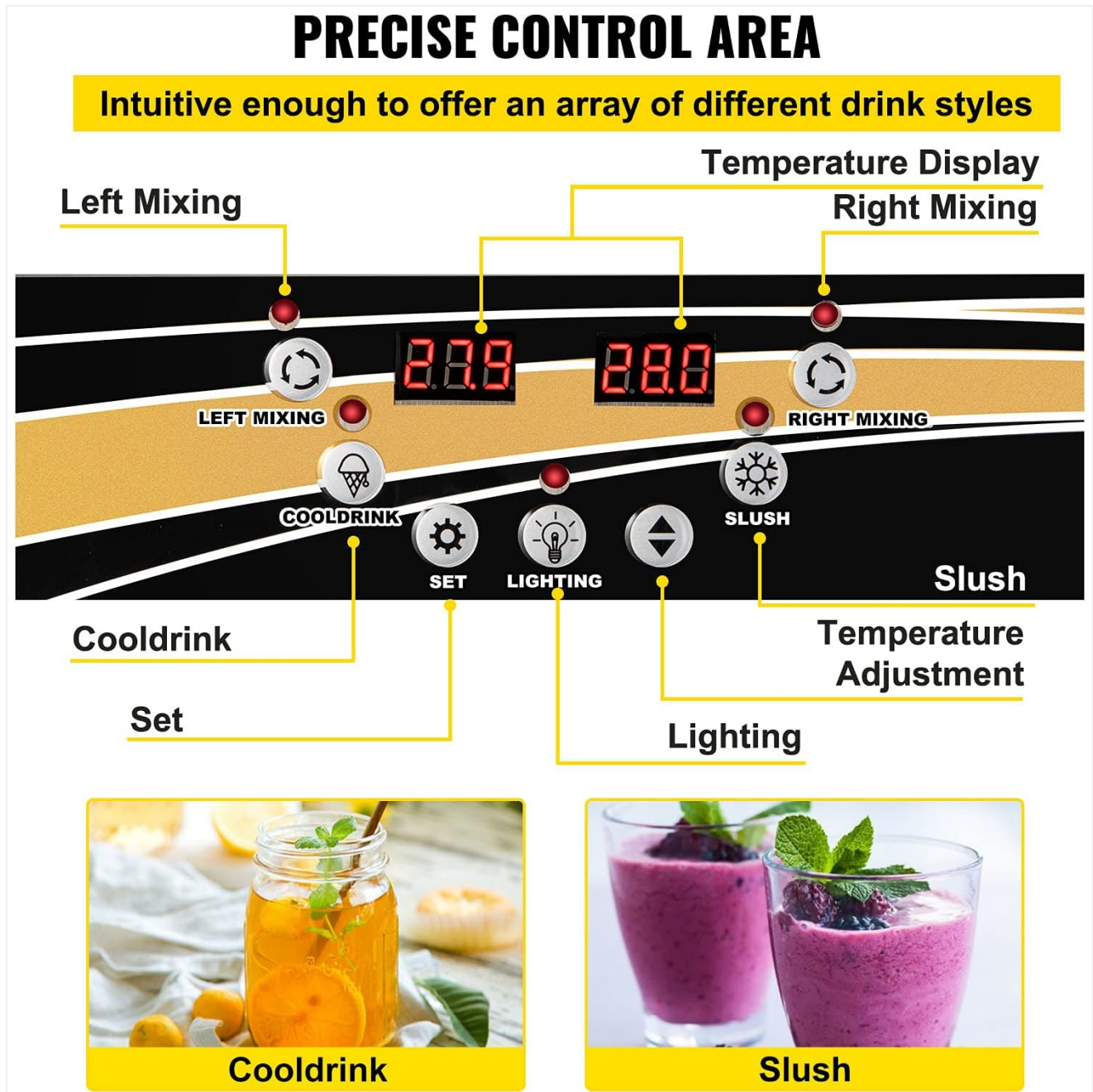


Image: A detailed view of the VEVOR Commercial Slushy Machine highlighting the air vents on the side for heat dissipation and the easily detachable drip trays for cleaning.

### TROUBLESHOOTING

Problem	Possible Cause	Solution
Slush is too watery or too much ice.	Incorrect sugar content in liquid; incorrect temperature setting.	Ensure sugar content is between 13-25%. Adjust slush temperature setting (e.g., -2°C to -4°C for regular, -6°C to -9°C for alcohol).
Machine not cooling or freezing.	Low sugar content; incorrect temperature setting; compressor/fan issue; refrigerant leak.	Verify sugar content and temperature settings. Check if fan and compressor are operating. If issues persist, contact qualified service personnel for refrigerant or component checks.
Loud noise during operation.	Normal compressor operation; machine not level; internal component issue.	Some noise is normal. Ensure the machine is on a stable, level surface. If noise is excessive or unusual, discontinue use and contact support.
Tanks difficult to lock or unlock.	Improper alignment or residue.	Ensure tanks are properly aligned with the base and that no residue is obstructing the locking mechanism. Clean thoroughly.
Liquid leaks from dispenser.	Worn or improperly seated gaskets; residue in spout.	Clean the dispenser spout and check for any food residue. Inspect gaskets for wear and ensure they are properly seated. Replace worn gaskets if necessary.

## SPECIFICATIONS

Feature	Detail
Brand	VEVOR
Model Name	Commercial Margarita Machine
Model Number	XRJ
Color	Black
Capacity	2 x 15 Liters (4 US Gallons per tank)
Power	1000W
Product Dimensions (L x W x H)	17.7" x 17" x 31.5" (450mm x 430mm x 800mm)
Item Weight	98 Pounds (44.45 kg)
Operation Mode	Automatic
Included Components	1 x Commercial Slushy Machine

## WARRANTY AND SUPPORT

For warranty information, technical support, or to inquire about replacement parts, please contact VEVOR customer service. While some parts like auger gaskets may be available, specific components like spout gaskets might be difficult to source after the warranty period. It is recommended to consult the manufacturer directly for official parts and service.

You can visit the official VEVOR store for more information: [VEVOR Store](#)

