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› VEVOR Commercial Ice Cream Machine User Manual

VEVOR 2+1 Flavors Soft Serve Machine

VEVOR Commercial Ice Cream Machine User Manual

Model: 2+1 Flavors Soft Serve Machine

1. INTRODUCTION

Thank you for choosing the VEVOR Commercial Ice Cream Machine. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new soft serve ice cream maker. Please read this manual thoroughly before operating the machine to ensure optimal performance and longevity.

This machine is designed for commercial use, offering efficient production of soft serve ice cream, frozen yogurt, and sorbet with its dual hoppers and versatile flavor dispensing capabilities.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent injury or damage to the machine.

- Ensure the machine is connected to a grounded power outlet with the correct voltage and amperage. Consult a qualified electrician if unsure about your electrical supply, as this machine has high power requirements (2450W).
- Do not operate the machine with wet hands or in wet environments.
- Keep hands and foreign objects away from moving parts during operation.
- Unplug the machine before cleaning, maintenance, or if it will be unused for an extended period.
- Do not attempt to repair the machine yourself. Refer all servicing to qualified personnel.
- Keep children and unauthorized personnel away from the machine during operation.
- Ensure adequate ventilation around the machine to prevent overheating.

3. PRODUCT OVERVIEW AND COMPONENTS

The VEVOR Commercial Ice Cream Machine is a robust unit designed for high-volume soft serve production. Below are the key components:



Image: Front view of the VEVOR Commercial Ice Cream Machine, showing the main unit with dispensing handles, control panel, and a separate display of included accessories like O-rings, cleaning tools, and various dispensing nozzles.

Key Components:

- **Mixing Hoppers (7L each):** Two top-mounted stainless steel hoppers for holding liquid ice cream mix.
- **Freezing Cylinders (1.8L each):** Internal cylinders where the mix is frozen and aerated.
- **Dispensing Handles:** Three handles for dispensing two single flavors and one mixed flavor.
- **LED Control Panel:** Digital interface for setting parameters and monitoring machine status.
- **Pre-cooling Compressor:** Maintains the freshness of the mix in the hoppers.
- **Main Compressor (1200W GMCC):** Powers the freezing process.
- **Puffing Tube:** Enhances the texture of the ice cream.
- **Shortage Alarm:** Alerts when mix levels are low in the hoppers.

- **Removable Drip Tray:** Collects drips for easy cleaning.
- **Caster Wheels with Brakes:** For easy mobility and secure placement.

POWERFUL COMPREHENSIVE PERFORMANCE

Lower power consumption & ensure better taste

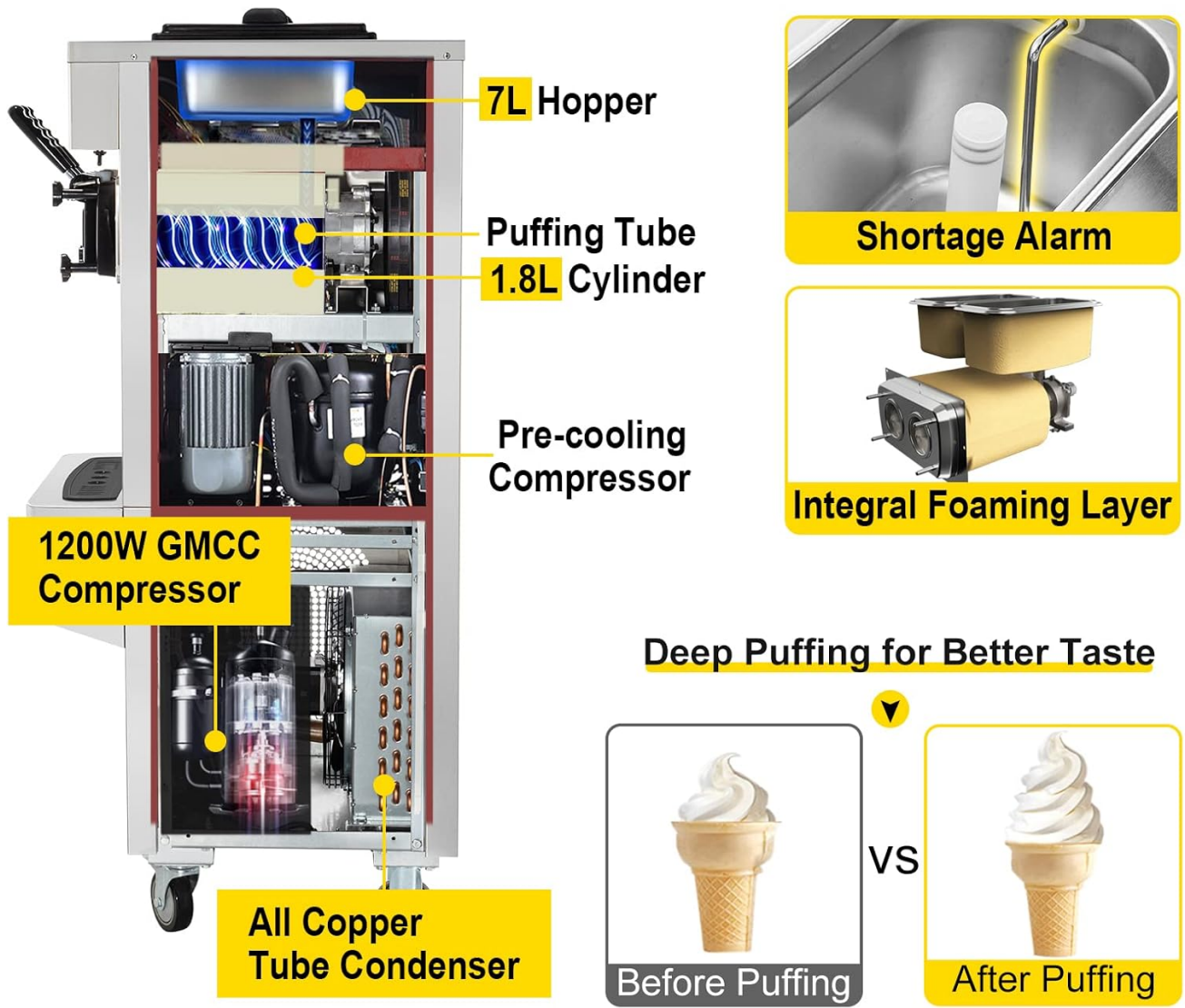


Image: Diagram showing the internal layout of the VEVOR Commercial Ice Cream Machine, highlighting the 7L hoppers, puffing tube, 1.8L cylinders, pre-cooling compressor, 1200W GMCC compressor, and all-copper tube condenser. Also shown are details of the shortage alarm and integral foaming layer.

4. SETUP

4.1 Unpacking

1. Carefully remove the machine from its packaging.
2. Inspect for any shipping damage. Report any damage to your supplier immediately.
3. Remove all packing materials, including any protective films or tapes.
4. Verify all included components are present: Soft Serve Ice Cream Machine, Cone Holder, Set of Installation Tools, User Manual.

4.2 Placement

- Place the machine on a stable, level surface capable of supporting its weight (approximately 317 lbs / 143.8 kg).
- Ensure adequate clearance around the machine for ventilation, especially around the dense cooling vents.
- The dimensions of the machine are 21.3"L x 26.6"W x 53.5"H (54cm x 67.6cm x 136cm). Allow extra space for operation and maintenance.
- Lock the caster wheels to secure the machine in place.



Image: Close-up views of the VEVOR Commercial Ice Cream Machine's user-friendly features, including ergonomic handles, dust-proof lid, dense cooling vents, removable drip tray, and caster wheels with brakes.

4.3 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with food. Refer to the 'Maintenance' section for detailed cleaning procedures.

4.4 Electrical Connection

This machine requires a dedicated electrical circuit due to its high power consumption (2450W). Ensure your electrical system can support this load. Connecting to an inadequate circuit may cause circuit breakers to trip or damage the machine. Consult a qualified electrician for proper installation if necessary.

5. OPERATING INSTRUCTIONS

5.1 Preparing the Mix

- Prepare your soft serve ice cream or frozen yogurt mix according to the manufacturer's instructions.
- Ensure the mix is thoroughly dissolved and free of lumps.

5.2 Filling Hoppers

- Open the dust-proof lids on top of the machine.
- Pour the prepared mix into each of the two 7L hoppers. Ensure both hoppers are filled to an adequate level to prevent squealing sounds and ensure proper operation.
- Close the lids securely.

5.3-7.9 Gal/H YIELD & 3 OPTIONAL FLAVORS

Satisfy large demands and different tastes easily



- 8-10 PCS at a time
- Refrigeration Interval: Within 3 Min

20-30 L/H



Image: Illustration detailing the 7L double mix hoppers made of 304 stainless steel, and indicating a yield of 20-30 L/H (5.3-7.9 Gal/H) with a refrigeration interval of within 3 minutes, capable of producing 8-10 servings at a time.

5.3 Using the Control Panel

The intelligent LED control panel allows for precise control over the ice cream production process.

SIMPLE & FLEXIBLE PANEL CONTROL

Intelligent operation & intuitive working status

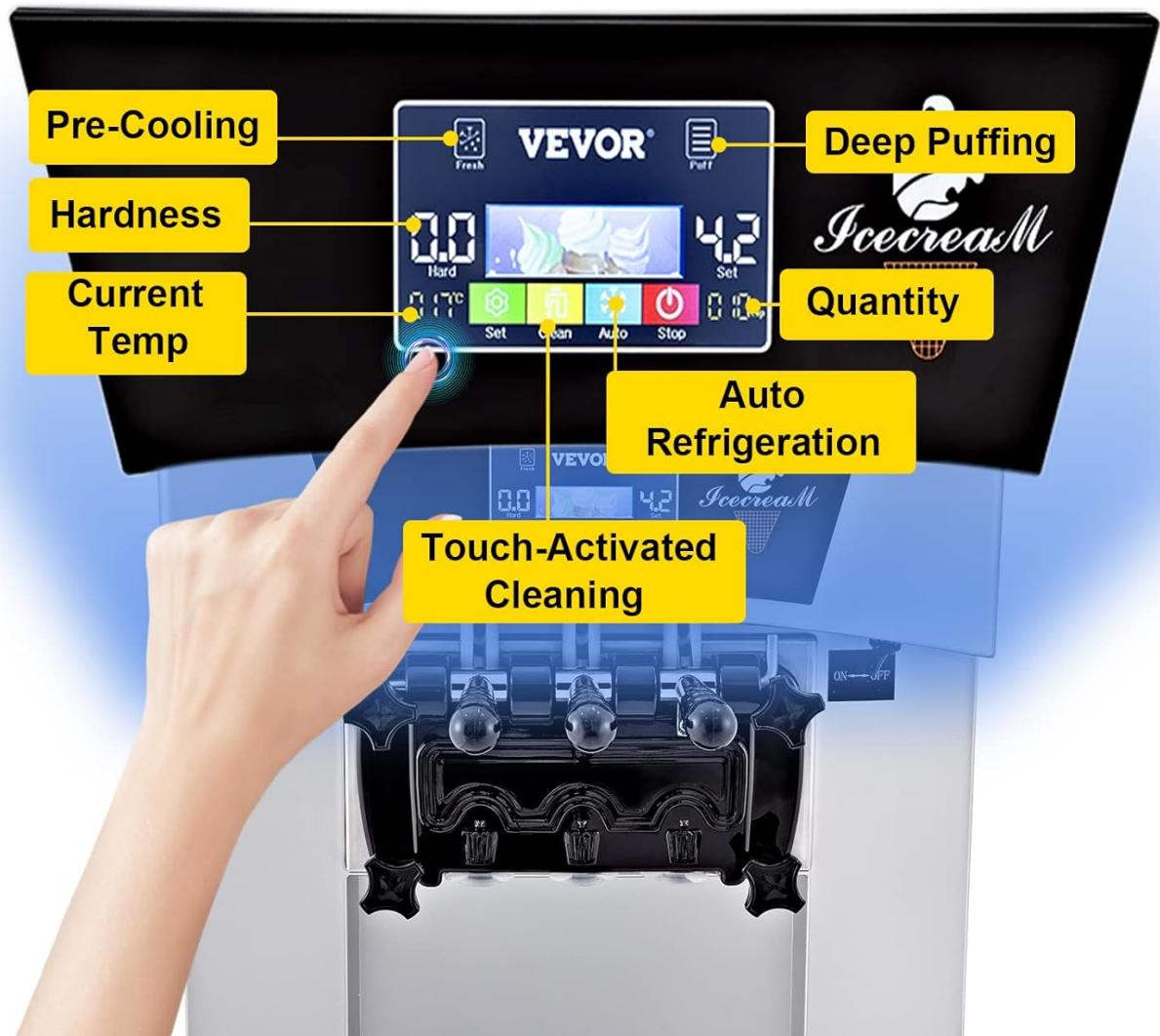


Image: Detailed view of the VEVOR Commercial Ice Cream Machine's touch-activated LED control panel, with labels pointing to functions such as Pre-Cooling, Hardness setting, Current Temperature display, Quantity display, Auto Refrigeration, Deep Puffing, and Touch-Activated Cleaning.

- **Power On/Off:** Press the power button to turn the machine on or off.
- **Pre-Cooling:** Activates the pre-cooling compressor to keep the mix in the hoppers fresh.
- **Hardness Setting:** Adjusts the firmness of the dispensed ice cream. Use the '+' and '-' buttons to set your desired hardness level.
- **Current Temp:** Displays the current temperature within the freezing cylinders.
- **Quantity:** Shows the number of servings dispensed.
- **Auto Refrigeration:** Automatically maintains optimal temperature for the mix.
- **Deep Puffing:** Enhances the overrun (air content) of the ice cream for a softer, creamier texture.
- **Touch-Activated Cleaning:** Initiates the self-cleaning cycle.

5.4 Dispensing Ice Cream

- Once the machine indicates readiness (e.g., desired hardness reached), place a cone or cup under the dispensing nozzle.
- Pull down the corresponding handle to dispense the ice cream. The left and right handles dispense single

flavors, while the middle handle dispenses a mixed flavor from both hoppers.

- Release the handle to stop dispensing.

6. MAINTENANCE

Regular cleaning and maintenance are crucial for hygiene, performance, and the longevity of your machine.

6.1 Daily Cleaning (Self-Cleaning Cycle)

1. Empty any remaining mix from the hoppers.
2. Pour warm water (approximately 104°F / 40°C) into the hoppers.
3. Press the 'Clean' button on the control panel to activate the self-cleaning cycle.
4. Allow the machine to run for 5-10 minutes, then dispense the water through the nozzles into a bucket.
5. Repeat this process with clean water until the dispensed water runs clear.
6. Turn off and unplug the machine.

6.2 Regular Deep Cleaning

A more thorough cleaning should be performed regularly, depending on usage and local health regulations (e.g., every 2-3 days).

1. Perform the daily self-cleaning cycle first.
2. Disassemble the dispensing assembly (handles, nozzles, and internal components). Refer to the diagram in the manual for specific disassembly steps.
3. Remove the beater/auger from the freezing cylinders.
4. Thoroughly wash all removed parts with warm, soapy water using a soft brush. Rinse thoroughly.
5. Clean the hoppers and freezing cylinders with a soft cloth and food-grade sanitizer.
6. Inspect all O-rings and seals for wear or damage. Replace if necessary. (Note: A multipack of O-rings is recommended for replacement parts).
7. Allow all parts to air dry completely before reassembly.
8. Lubricate all O-rings and moving parts with food-grade lubricant before reassembly.
9. Reassemble all components carefully, ensuring they are correctly seated.
10. Clean the exterior of the machine with a damp cloth. The detachable drip tray should be emptied and cleaned regularly.

6.3 Storage

If storing the machine for an extended period, perform a deep cleaning, ensure all parts are dry, and cover the machine to protect it from dust.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine trips circuit breakers.	Insufficient electrical circuit capacity; machine drawing too much power.	Ensure the machine is connected to a dedicated circuit with adequate amperage (e.g., 30-amp breaker). Consult a qualified electrician.
Ice cream is too soft or not freezing.	Hardness setting too low; insufficient mix in hoppers; compressor issue; ambient temperature too high.	Increase hardness setting on the control panel. Ensure hoppers are adequately filled. Check for proper ventilation. If problem persists, contact service.

Problem	Possible Cause	Solution
Machine makes a terrible squealing sound.	One hopper is low on mix while the other is full.	Ensure both hoppers are filled to similar levels. Refill the low hopper.
Mix in hoppers becomes pudding-like quickly.	Hoppers not maintaining consistent temperature; mix left too long.	Ensure pre-cooling function is active. Do not leave mix in hoppers for more than 2 days. Clean machine regularly.
One side (flavor) stops working.	Mechanical issue with that side's freezing cylinder or dispensing mechanism.	Perform a deep clean and inspect components for damage or blockages. If problem persists, contact service.

8. SPECIFICATIONS

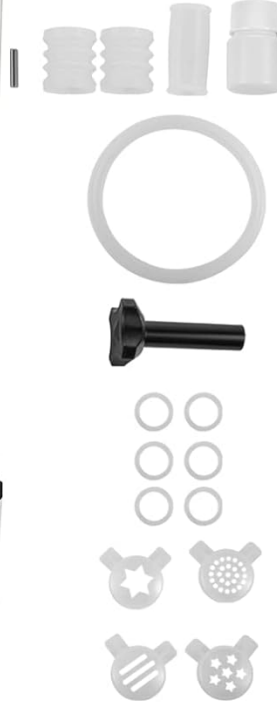
Feature	Detail
Brand	VEVOR
Model	2+1 Flavors Soft Serve Machine
Yield	20-30 L/H (5.3-7.9 Gal/H)
Hopper Capacity	2 x 7 Liters (1.8 Gal)
Freezing Cylinder Capacity	1.8 Liters (0.5 Gal)
Total Power	2450W
Compressor	1200W GMCC Compressor
Material	Stainless Steel
Product Dimensions (L x W x H)	21.3" x 26.6" x 53.5" (54cm x 67.6cm x 136cm)
Item Weight	317 pounds (143.8 kg)
Flavors	2 Single, 1 Mixed
Special Features	Automated Controls, Advanced Freezing, Shortage Alarm, Pre-Cooling, Deep Puffing, Self-Cleaning

PRODUCT SPECIFICATIONS:

VEVOR®

Product Weight: 294 lbs / 133 kg

Product Dimensions: 21.3" x 26.6" x 53.5" (54x67.6x136 cm)



Drink Shop



Coffee House



Bakery



Cafeteria

Image: Visual summary of product specifications including dimensions and weight, alongside examples of suitable commercial environments such as drink shops, coffee houses, bakeries, and cafeterias.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to your purchase documentation or contact the retailer from whom you purchased the VEVOR Commercial Ice Cream Machine. Keep your proof of purchase for any warranty claims.