Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

VEVOR Slushy Machine

VEVOR Commercial Slushy Machine User Manual

Model: Slushy Machine

1. Introduction

Thank you for choosing the VEVOR Commercial Slushy Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before use and keep it for future reference.
This 2-tank slushy machine, with a total capacity of 20 liters (5.2 US gallons), is designed for commercial use, capable of serving a large number of delicious slushies and frozen drinks. Its robust construction features a 3-layer thickened stainless steel body for durability and dual food-grade PP bowls for clear visibility of contents.

2. Safety Instructions

- Always ensure the machine is placed on a stable, level surface.
- Do not operate the machine with damaged power cords or plugs.
- Keep hands and foreign objects away from moving parts during operation.
- Unplug the machine before cleaning or performing any maintenance.
- Ensure proper ventilation around the machine to prevent overheating.
- Do not immerse the main unit in water or other liquids.
- Only use liquids with appropriate sugar content (not less than 13% sucrose or 22% maltose) to prevent damage to the machine.
- After receiving the machine, allow it to stand upright for at least 24 hours before initial use.

3. Product Overview

3.1 Components

The VEVOR Commercial Slushy Machine consists of the following main components:

- Dual 10L (2.6 US Gallon) Food-Grade PP Tanks
- Stainless Steel Body
- Control Panel with Digital Display

- 360° Rotating Stirrers
- Drip-proof Dispensing Spouts
- Detachable Drip Trays
- Heat-Dissipating Air Vents
- Stable Rubber Feet
- Powerful 900W Compressor and Copper Condenser

3.2 Key Features

- **Large Capacity:** Two 10L tanks provide a total of 20L capacity, ideal for high-demand commercial settings.
- **Rapid Refrigeration:** Equipped with a 900W compressor and copper condenser for quick freezing and efficient operation.
- **Precise Control Panel:** Intuitive controls allow adjustment of temperature and consistency for various drink styles. Each bowl operates independently.
- **360° Stirrers:** Ensures consistent mixing and prevents sediment buildup.
- **User-Friendly Design:** Features include separate lid openings, easy-flow spouts, detachable drip trays, and effective heat dissipation.
- **Durable Construction:** Made with a 3-layer thickened stainless steel body and food-grade PP bowls.



Figure 3.2.1: Front view of the VEVOR Commercial Slushy Machine, showcasing its two transparent tanks filled with colorful slush and a dispensed yellow slush drink.



Figure 3.2.2: Detailed view of the control panel, showing buttons for On/Off, Bowl selection, Display Screen, Night/Day mode, Light/Work mode, and Setting confirmation.



Figure 3.2.3: Illustration of the high-efficient cooling system, highlighting the powerful 900W compressor and full copper condenser for rapid refrigeration.



Figure 3.2.4: Overview of user-friendly features including interior LED light, rebound handle, air vents, detachable drip tray, stable feet, and 360° auto cleaning capability.

4. Setup

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage.
2. **Placement:** Place the machine on a stable, level, and dry surface. Ensure there is adequate ventilation around the unit, especially near the air vents.
3. **Resting Period:** After transportation, allow the machine to stand upright for at least 24 hours before plugging it in. This allows the refrigerant to settle.
4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with beverages. Refer to the "Maintenance and Cleaning" section for detailed instructions.
5. **Power Connection:** Connect the power cord to a grounded electrical outlet with the correct voltage and frequency as specified on the product label.

5. Operating Instructions

1. **Prepare Mixture:** Prepare your desired beverage mixture. Ensure the sugar content is appropriate: not less than 13% for sucrose or 22% for maltose. Insufficient sugar can damage the machine.
2. **Fill Tanks:** Open the lids of the transparent tanks and pour the prepared mixture into each tank. Do not overfill beyond the "MAX" line.
3. **Power On:** Press the "On/Off" button on the control panel to turn on the machine.
4. **Select Mode:** Use the control panel to select the desired mode (Slush or Cold Drink) and adjust the consistency/temperature. Each bowl can be operated independently.
5. **Start Freezing/Mixing:** The 360° stirrers will begin mixing the liquid. The machine will start the refrigeration process.
6. **Dispense:** Once the desired consistency is reached (for slush) or the drink is chilled (for cold drink), place a cup under the dispensing spout and pull the handle to serve.

Your browser does not support the video tag.

Video 5.1: Demonstration of the VEVOR Slushy Machine in operation, showing the filling of tanks, control panel usage, and dispensing of beverages. This video highlights the ease of use and the machine's ability to produce various drinks.

6. Maintenance and Cleaning

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your slushy machine.

1. **Daily Cleaning:**
    - Turn off and unplug the machine.
    - Empty any remaining liquid from the tanks.
    - Remove the tanks, stirrers, and dispensing spouts. Wash them with warm, soapy water. Rinse thoroughly and air dry.
    - Wipe down the exterior of the machine with a damp cloth.
    - Clean the detachable drip trays.
2. **Automatic Cleaning Function:** The machine features a 360° auto-cleaning function. Fill the tanks with clean water and activate the cleaning mode as per the control panel instructions. Drain the water after cleaning.
3. **Periodic Maintenance:**
    - Check and clean the air vents regularly to ensure proper heat dissipation.
    - Inspect seals and gaskets for wear and tear. Replace if necessary to prevent leaks.



Figure 6.1: Image showing the VEVOR Slushy Machine alongside various replacement seals and gaskets, indicating parts that may require periodic inspection and replacement for optimal performance.

7. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	No power, loose connection, power switch off.	Check power cord, ensure it's plugged in securely. Check circuit breaker. Turn on power switch.
Liquid not freezing/slushing.	Insufficient sugar content, ambient temperature too high, machine mode incorrect, compressor issue.	Ensure sugar content is at least 13% (sucrose) or 22% (maltose). Move machine to cooler area. Verify "Slush" mode is selected. If problem persists, contact support.
Leaking from dispensing spout.	Spout not properly seated, worn gasket/seal.	Re-seat the spout. Inspect and replace worn gaskets/seals.

Problem	Possible Cause	Solution
Unusual noise during operation.	Machine not level, foreign object in tank, motor issue.	Ensure machine is level. Check tanks for foreign objects. If noise persists, contact support.
Error code on display.	Specific internal issue.	Refer to the specific error code in the full user manual (PDF) or contact VEVOR customer support for assistance.

8. Specifications

Feature	Detail
Brand	VEVOR
Model Name	Slushy Machine
Capacity	2 x 10 Liters (Total 20 Liters / 5.2 US Gallons)
Power	700W (Compressor: 900W)
Material	Stainless Steel Body, Food-Grade PP Tanks
Dimensions (L x W x H)	22 x 21 x 39 inches (55.88 x 53.34 x 99.06 cm)
Item Weight	125 Pounds (56.7 kg)
Operation Mode	Automatic
UPC	840281551620



Figure 8.1: Visual representation of the product's dimensions and weight, confirming the physical specifications.

9. Warranty and Support

For warranty information and customer support, please refer to the official VEVOR website or contact their customer service directly. Keep your purchase receipt for warranty claims.
Additional support and resources, including a downloadable PDF user manual, may be available on the product's Amazon page or the VEVOR brand store:

- Visit the VEVOR Store on Amazon
- Download User Manual (PDF)

© 2024 VEVOR. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B09Z6QJHX9

More documents and user manuals: **https://manuals.plus/**