

VEVOR S16-XV1

VEVOR 6L Slushie Machine (Model S16-XV1) Instruction Manual

Your guide to safe and efficient operation

1. INTRODUCTION

Thank you for choosing the VEVOR 6L Slushie Machine, Model S16-XV1. This manual provides essential information for the proper setup, operation, and maintenance of your machine. Please read it thoroughly before use to ensure safe and efficient performance. This machine is designed for preparing frozen beverages such as slushies, granitas, and frozen cocktails, ideal for various commercial and home settings.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the machine.
- Ensure the power supply matches the voltage specified on the machine's rating label (220V).
- Do not immerse the machine's main body, cord, or plug in water or other liquids.
- Keep hands and utensils out of the tank during operation to prevent injury and damage to the machine.
- Unplug the machine from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Place the machine on a stable, level surface, ensuring adequate ventilation around the unit.

3. PACKAGE CONTENTS

Carefully unpack your VEVOR 6L Slushie Machine and check that all items are present and in good condition. If any items are missing or damaged, please contact VEVOR customer support.

- 1 x VEVOR 6L Slushie Machine
- 1 x Tank Seal
- 2 x Piston Sealing Rings
- 1 x Grease Tube (Special food lubricant)



Figure 3.1: Included accessories: a tank seal, two piston sealing rings, and a tube of food-grade lubricant. These are essential for maintaining the machine's seals and moving parts.

4. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your slushie machine for optimal use.

LARGE CAPACITY & PREMIUM MATERIAL

Designed to entertain more guests and last for years



Figure 4.1: Key components include the 6L food-grade PC cylinder for holding beverages, two widened stirrers for thorough mixing, and a durable stainless steel body for longevity and hygiene.

INTELLIGENT CONTROL PANEL

Making slushies has never been easier



Figure 4.2: The intelligent control panel features indicator lights, a gear display, a shaping ratio display, buttons for gear adjustment, automatic speed control, gear setting, and a one-touch cleaning function for ease of use.

5. SETUP

5.1 Placement

- Choose a stable, level, and dry surface for the machine.
- Ensure there is at least 15 cm (6 inches) of clear space around all sides of the machine for proper ventilation. This is crucial for the efficient operation of the cooling system.
- Avoid placing the machine near heat sources or in direct sunlight.

5.2 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with beverages.

1. Remove the lid, cylinder, and stirrers.
2. Wash these components with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe down the exterior of the main unit with a damp cloth. Do not use abrasive cleaners.
4. Reassemble the machine, ensuring all seals are correctly seated. Apply a small amount of the provided

food-grade grease to the piston sealing rings for smooth operation and to prevent leaks.



Figure 5.1: The VEVOR 6L Slushie Machine, Model S16-XV1, showcasing its compact design and transparent tank, ready for operation.

6. OPERATING INSTRUCTIONS

6.1 Preparing the Beverage Mix

- Prepare your desired slushie mix according to its instructions. Ensure the mix is liquid before pouring it into the machine.
- Do not use pure water, as it may freeze too hard and damage the stirrers or motor. Always use a mix with sugar or a specific slushie concentrate.

6.2 Filling the Tank

1. Ensure the machine is plugged into a grounded outlet.
2. Pour the prepared liquid mix into the 6L transparent tank. Do not overfill; leave some space for expansion as the mixture freezes.
3. Securely place the lid back on the tank.

6.3 Using the Control Panel

The intelligent control panel allows for easy operation:

- **Power On/Off:** Press the power button to turn the machine on or off.
- **Automatic Speed Control (Auto/+):** Press the 'Auto/+' button to activate automatic operation. The machine will automatically adjust stirring and cooling to achieve the desired slushie consistency.
- **Gear Adjustment:** Use the gear adjustment buttons (often labeled with arrows or '+' / '-') to fine-tune the consistency of the slushie. A higher gear setting typically results in a firmer slushie. The current gear and shaping ratio will be displayed on the digital screens.
- **Set Button:** This button may be used to confirm settings or cycle through different modes, depending on the specific model's programming.
- **One-Touch Cleaning (Clean/-):** Press the 'Clean/-' button to initiate the automatic cleaning cycle. Refer to the Maintenance section for detailed cleaning instructions.

6.4 Dispensing

Once the slushie has reached the desired consistency (typically 35-60 minutes depending on ambient temperature and mix), you can dispense it.

- Place a cup under the dispensing spout.
- Pull the rebound handle towards you to release the slushie.
- Release the handle to stop dispensing.

DESIGNED WITH YOU IN MIND

Promises enhanced comfort for a smoother operation



Figure 6.1: Features designed for user comfort and smoother operation, including a detachable drip tray, 360-degree automatic cleaning, a large heat-dissipating plate, non-slip rubber feet, and an ergonomic rebound handle.

7. MAINTENANCE

Regular cleaning and maintenance will extend the life of your slushie machine and ensure hygienic operation.

7.1 Daily Cleaning

1. **Empty the Tank:** After each use, or at the end of the day, empty any remaining beverage mix from the tank.
2. **Automatic Cleaning:** Fill the tank with clean water (do not use hot water). Press the 'Clean/-' button on the control panel to activate the automatic cleaning cycle. Allow it to run for a few minutes.
3. **Drain and Rinse:** Drain the cleaning water through the dispensing spout. Repeat with fresh water if necessary until the water runs clear.
4. **Manual Cleaning:** For a more thorough clean, disassemble the tank, lid, stirrers, and dispensing spout components. Wash them with warm, soapy water, rinse thoroughly, and dry completely before reassembly.
5. **Clean Drip Tray:** Remove and empty the detachable drip tray. Wash it with soap and water, then dry

and reattach.

7.2 Periodic Maintenance

- **Lubrication:** Periodically apply the provided food-grade grease to the piston sealing rings and any other moving parts of the dispensing mechanism to ensure smooth operation and prevent wear.
- **Seal Inspection:** Regularly inspect the tank seal and piston sealing rings for any signs of wear or damage. Replace them if necessary to prevent leaks.
- **Ventilation Grills:** Ensure the large heat-dissipating plate and ventilation grills on the sides of the machine are free from dust and debris to maintain efficient cooling. Use a soft brush or vacuum cleaner to clean them.

8. TROUBLESHOOTING

If you encounter issues with your slushie machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord not properly connected; Fuse blown.	Check power outlet; Ensure cord is securely plugged in; Check household fuse/circuit breaker.
Slushie is not freezing or takes too long	Insufficient cooling due to poor ventilation; Ambient temperature too high; Mix ratio incorrect (too much sugar); Machine overloaded; Compressor issue.	Ensure adequate space around the machine for ventilation; Operate in a cooler environment; Adjust mix ratio (less sugar); Do not overfill; Contact support if compressor suspected.
Slushie is too hard/icy	Mix ratio incorrect (not enough sugar); Gear setting too high.	Adjust mix ratio (more sugar); Lower the gear setting on the control panel.
Leaking from the tank or spout	Tank seal or piston sealing rings are worn, damaged, or improperly installed; Components not fully tightened.	Inspect and properly seat all seals; Replace worn seals; Ensure all components are securely assembled. Apply food-grade grease to piston seals.
Unusual noise during operation	Machine not on a level surface; Internal component issue; Fan obstruction.	Ensure machine is on a stable, level surface; Check for any obstructions in the fan area; Contact support if noise persists.

If the problem persists after attempting these solutions, please contact VEVOR customer support for further assistance.

9. SPECIFICATIONS

Detailed technical specifications for the VEVOR 6L Slushie Machine (Model S16-XV1).

Feature	Specification
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Feature	Specification
Model	S16-XV1
Capacity	6 L (1.6 Gallons)
Body Material	Stainless Steel
Cylinder Material	Food-Grade PC
Power	300 W
Voltage	220 V
Product Dimensions (L x W x H)	7.5 x 18.5 x 23.6 inches (19 x 47 x 60 cm)
Product Weight	33.1 lbs (15 kg)

PRODUCT SPECIFICATIONS:

VEVOR®

Product Weight: 33.1 lbs/15 kg

Product Dimensions: 7.5 x 18.5 x 23.6 in/19 x 47 x 60 cm



Party



Bar



Kitchen

Figure 9.1: Product dimensions for the VEVOR 6L Slushie Machine, indicating its compact footprint suitable for various settings.

10. WARRANTY AND SUPPORT




VEVOR is committed to providing quality products and attentive customer support. While specific warranty details may vary by region and purchase date, VEVOR generally offers dedicated customer service to assist with product inquiries, troubleshooting, and parts replacement.

For any questions, technical assistance, or warranty claims, please refer to the contact information provided with your purchase or visit the official VEVOR website. VEVOR aims to provide 24/7 support for its customers.

You can also visit the [VEVOR Brand Store](#) for more information on VEVOR products and support.

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Related Documents - S16-XV1

	<p>VEVOR Slush Machine XRJ4LX1 XRJ4LX2 User Manual and Technical Guide</p> <p>This document provides comprehensive instructions, technical specifications, safety guidelines, and troubleshooting information for the VEVOR Slush Machine models XRJ4LX1 and XRJ4LX2, essential for operation in the food and catering industry.</p>
	<p>VEVOR RLC15*3 Conventional Slush Machine User Manual and Operation Guide</p> <p>Comprehensive user manual for the VEVOR RLC15*3 Conventional Slush Machine, covering safety precautions, installation, operation, cleaning, maintenance, and troubleshooting.</p>
	<p>VEVOR XRJ3LX2 Conventional Slush Machine User Manual</p> <p>Comprehensive user manual for the VEVOR XRJ3LX2 Conventional Slush Machine, covering installation, operation, cleaning, maintenance, troubleshooting, and technical specifications. Learn how to set up, use, and care for your slush machine.</p>



Frozen Drink Maker
Model ISM3623D

Model ISM2625C

VEVOR Support Center



[VEVOR ISM2623D Frozen Drink Maker User Manual and Instructions](#)

Comprehensive user manual for the VEVOR ISM2623D Frozen Drink Maker, covering setup, operation, cleaning, maintenance, troubleshooting, and safety precautions.



Upgrade • The Home Creator Way

CONVENTIONAL SLUSH MACHINE

No. 94 RLC 1572

VEVOR RLC15*3 Conventional Slush Machine User Manual

User manual for the VEVOR RLC15*3 Conventional Slush Machine, providing detailed instructions on operation, safety, installation, cleaning, maintenance, and troubleshooting for commercial use.



Technical Support and E-Warranty Certificate:
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FLUSH MACHINE

MODEL:RLG150C

We continue to be committed to provide you foods with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain foods with us compared to the major loss brands and does not necessarily mean to cover all categories of foods offered by us. You are kindly reminded to verify carefully when you are pricing an order with us if you are actually saving Half in comparison with the top major brands.

VEVOR Slush Machine RLC15X3 User Manual

This user manual provides comprehensive instructions for the VEVOR RLC15X3 Slush Machine, covering operation, installation, safety, cleaning, maintenance, and troubleshooting. Essential guide for commercial and semi-commercial use.