VEVOR R1

VEVOR Commercial Soft Ice Cream Machine R1 User Manual

Model: R1

1. Introduction

Thank you for choosing the VEVOR Commercial Soft Ice Cream Machine, Model R1. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new ice cream machine. Please read this manual thoroughly before installation and use, and retain it for future reference.

2. Safety Instructions

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

- Ensure the power supply matches the machine's requirements (220V, 50Hz).
- Do not operate the machine with a damaged cord or plug.
- Keep hands and foreign objects away from moving parts during operation.
- Unplug the machine before cleaning or performing any maintenance.
- Do not immerse the machine in water or other liquids.
- This appliance is for commercial use only.

3. Product Overview

The VEVOR Commercial Soft Ice Cream Machine R1 is a high-efficiency appliance designed for producing soft serve ice cream in commercial environments. It features a robust stainless steel construction, dual hoppers, and an intelligent control panel.

Figure 3.1: Front view of the VEVOR Commercial Soft Ice Cream Machine R1, showcasing its stainless steel construction, control panel, and three dispensing handles.

Figure 3.2: A person dispensing soft serve ice cream into a cone from the VEVOR Commercial Soft Ice Cream Machine, illustrating its operational use in a commercial setting.

Key Components:

- **Dual Hoppers:** Two 6-liter (1.6 gallon) stainless steel hoppers for different flavors or mixes.
- **Dispensing Handles:** Three handles for two individual flavors and one mixed flavor.
- **Intelligent LCD Control Panel:** For monitoring and controlling machine functions.
- **Air Vents:** Located on the sides for proper heat dissipation.
- **Drip Tray:** Collects any drips during dispensing.

4. Setup

4.1 Unpacking

1. Carefully remove the machine from its packaging.
2. Inspect for any shipping damage. Contact your supplier immediately if damage is found.
3. Remove all protective films and packaging materials.

4.2 Placement

- Place the machine on a stable, level surface capable of supporting its weight (approximately 85 kg).
- Ensure adequate ventilation around the machine. Maintain at least 15 cm (6 inches) clearance from walls or other obstructions on all sides, especially near air vents.
- Avoid placing the machine in direct sunlight or near heat sources.

4.3 Power Connection

- Verify that the local power supply voltage and frequency match the specifications on the machine's rating label (220V, 50Hz).
- Connect the power cord to a grounded electrical outlet. Do not use extension cords or adapters.

4.4 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.

5. Operating Instructions

5.1 Preparing the Mix

- Use a high-quality soft serve ice cream mix. Follow the manufacturer's instructions for preparing the mix.
- Ensure the mix is properly chilled before pouring into the hoppers.

5.2 Filling the Hoppers

1. Open the hopper lids.
2. Pour the prepared liquid ice cream mix into each 6-liter hopper. Do not overfill.
3. Close the hopper lids securely.

Figure 5.1: An overhead view showing the two 6-liter hoppers of the VEVOR ice cream machine, with liquid mix being poured into one, highlighting the high output capacity.

5.3 Starting the Machine

1. Turn on the main power switch.
2. Press the 'Cool' button on the control panel to begin the freezing process. The machine will start to cool the mix in the freezing cylinders.
3. The first batch of ice cream typically takes 13-16 minutes to reach optimal consistency.

Figure 5.2: An internal diagram illustrating the 1155W compressor, emphasizing its energy-saving, fast cooling, and low noise operation.

5.4 Control Panel Functions

The intelligent LCD control panel allows for precise control and monitoring.

Figure 5.3: A detailed view of the intelligent LCD control panel, showing buttons for one-click cleaning, pre-cooling, and various operational settings, along with real-time display of temperature and production.

- **'Cool' Button:** Initiates the freezing cycle.
- **'Wash' Button (One-click cleaning):** Activates the cleaning cycle.
- **'Keep Fresh' Function:** Maintains a lower temperature in the hoppers to preserve the mix overnight. This function also insulates the foam layer inside the machine to prevent material deterioration.
- **Temperature Display:** Shows the current temperature of the mix.
- **Production Counter:** Displays the number of servings dispensed.
- **Hardness Adjustment:** Allows adjustment of the ice cream's consistency.

Figure 5.4: A split diagram demonstrating the pre-cooling function for daily use and the fresh-keeping function for overnight storage, maintaining ingredient quality.

5.5 Dispensing Ice Cream

Once the ice cream reaches the desired consistency (indicated on the display), place a cone or cup under the dispensing nozzle and pull down the corresponding handle. Release the handle to stop dispensing.

6. Maintenance

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

6.1 Daily Cleaning (One-Click Cleaning)

1. Empty any remaining mix from the hoppers.
2. Pour warm water (approx. 40°C / 104°F) into the hoppers.

3. Press the 'Wash' button on the control panel. The machine will agitate the water to clean the freezing cylinders.
4. Dispense the water through the nozzles. Repeat until the water runs clear.
5. Turn off and unplug the machine.

6.2 Weekly Deep Cleaning

For thorough cleaning, disassemble the dispensing head and internal components:

1. Perform daily cleaning steps.
2. Unplug the machine.
3. Disassemble the dispensing handles, front panel, and internal augers/blades.
4. Wash all disassembled parts with warm, soapy water and a soft brush. Rinse thoroughly.
5. Sanitize all parts using a food-grade sanitizer solution. Follow sanitizer instructions for contact time.
6. Allow all parts to air dry completely before reassembly.
7. Lubricate O-rings and seals with food-grade lubricant before reassembly.

6.3 'Keep Fresh' Function

To maintain the quality of the mix overnight, activate the 'Keep Fresh' function. This will keep the hoppers and freezing cylinders at a safe, low temperature, reducing the need to discard unused mix daily.

7. Troubleshooting

This section addresses common issues you might encounter. For problems not listed here, contact VEVOR customer support.

Problem	Possible Cause	Solution
Machine does not start	No power supply; Power switch off; Circuit breaker tripped.	Check power cord connection; Turn on power switch; Reset circuit breaker.
Ice cream is too soft/liquid	Mix not cold enough; Hardness setting too low; Insufficient freezing time.	Ensure mix is pre-chilled; Adjust hardness setting higher; Allow more freezing time.
Ice cream is too hard/icy	Hardness setting too high; Mix ratio incorrect.	Adjust hardness setting lower; Verify mix preparation according to manufacturer's instructions.
Machine making unusual noise	Loose parts; Motor issue; Compressor issue.	Turn off and unplug; Inspect for loose parts; Contact VEVOR support if noise persists.
Mix not flowing into freezing cylinder	Air hole blocked; Mix too thick.	Check and clear air holes; Ensure mix consistency is correct.

8. Specifications

Technical details for the VEVOR Commercial Soft Ice Cream Machine R1:

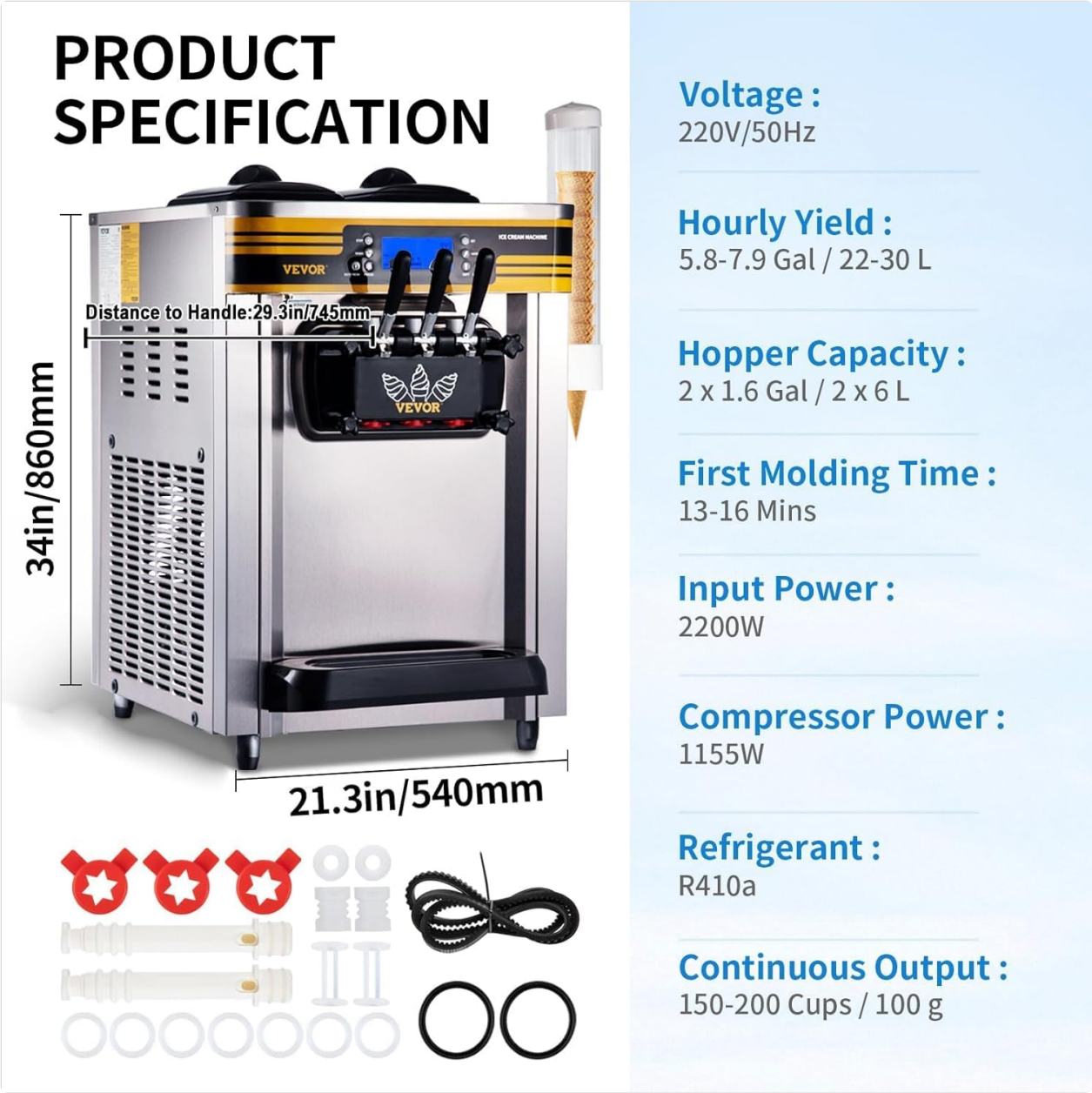

Figure 8.1: A visual representation of the VEVOR ice cream machine with key dimensions and a list of technical specifications including voltage, hourly yield, hopper capacity, and power.

Feature	Specification
Model	R1
Voltage	220V / 50Hz
Input Power	2200 W
Compressor Power	1155 W
Hourly Yield	22-30 Liters (5.8-7.9 Gallons)

Feature	Specification
Hopper Capacity	2 x 6 Liters (2 x 1.6 Gallons)
First Molding Time	13-16 Minutes
Continuous Output	150-200 Cups / 100g
Refrigerant	R410a
Product Dimensions (L x W x H)	74.4 cm x 54.1 cm x 86.4 cm (29.3 in x 21.3 in x 34 in)
Item Weight	85 kg
Material	Stainless Steel

9. Warranty and Support

For warranty information, technical support, or service inquiries, please contact VEVOR customer service through their official website or the retailer from whom you purchased the product. Please have your model number (R1) and purchase date available when contacting support.

Related Documents - R1

ICE CREAM MACHINE MANUAL	Ice Cream Machine Manual: Operation, Maintenance, and Troubleshooting Comprehensive manual for operating, maintaining, and troubleshooting your ice cream machine. Learn about its structure, conditions for use, installation, operation modes, maintenance procedures, error solutions, and parameter settings.
	VEVOR Commercial Ice Cream Machine Manual Comprehensive user manual for VEVOR commercial ice cream machines, covering models ZM-A168, ZM-A200, ZM-A360, ZM-A480. Includes specifications, installation, operation, maintenance, troubleshooting, and repair guidance.

	VEVOR BJH288SR1B-Z/BJH288SR2JB-Y Ice Cream Machine User Manual Comprehensive user manual for the VEVOR BJH288SR1B-Z and BJH288SR2JB-Y commercial soft serve ice cream machines, covering operation, safety, maintenance, and troubleshooting.
	VEVOR CKX300PRO-A19-B Ice Cream Machine User Manual and Technical Guide Comprehensive user manual and technical guide for the VEVOR CKX300PRO-A19-B Ice Cream Machine, covering installation, operation, maintenance, troubleshooting, and safety precautions.
	VEVOR BQL-7200T Ice Cream Machine User Manual Comprehensive user manual for the VEVOR BQL-7200T Ice Cream Machine, covering safety precautions, operation, cleaning, maintenance, and troubleshooting.
	VEVOR BQL-7220T Ice Cream Machine User Manual Comprehensive user manual for the VEVOR BQL-7220T Ice Cream Machine, covering safety precautions, product structure, operation, cleaning, maintenance, and troubleshooting.