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



### Vpcok Direct SU-562

# Vpcok Direct 1.5L Electric Ice Cream and Sorbet Maker Instruction Manual

Model: SU-562

## Introduction

Thank you for choosing the Vpcok Direct 1.5L Electric Ice Cream and Sorbet Maker, Model SU-562. This appliance is designed to help you create delicious homemade ice cream, sorbet, and other frozen desserts with ease. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

## Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor base (lid with motor) in water or other liquids. Clean with a damp cloth only.
- Always unplug the appliance from the outlet before assembling, disassembling, or cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the mixing paddle during operation to reduce the risk of injury and/or damage to the appliance.
- Do not use outdoors.
- This appliance is for household use only.
- Supervise children when the appliance is in use.
- Do not use attachments not recommended by the manufacturer.
- Ensure the voltage rating on the appliance matches your local power supply.

## Product Overview

The Vpcok Direct Ice Cream Maker consists of several key components designed for efficient and easy operation.




Image: Overview of the Vpcok Direct Ice Cream Maker highlighting its features: intelligent mixing paddle, simple operation, easy to clean, 1.5L large capacity, and low noise.

### Key Features:

- **Intelligent Mixing Paddle:** Designed to stir ingredients at an ideal speed for an even mixture, resulting in smoother frozen desserts.
- **1.5L Capacity:** Generous capacity suitable for family gatherings and entertaining.
- **Visual Window:** A transparent lid with a small feeding port allows you to monitor the process and add ingredients during operation.
- **Food-Grade ABS Material:** Ensures safety and durability.
- **Easy Operation and Cleaning:** Simple assembly and disassembly for convenient use and maintenance.




Image: Detailed view of the intelligent mixing paddle, illustrating how it ensures an even mixture for smooth and delicious frozen desserts.

## Setup

Before using your ice cream maker for the first time, ensure all parts are clean and dry. The most crucial step for successful ice cream making is properly freezing the inner bowl.

1. **Freeze the Inner Bowl:** Place the double-insulated freezer bowl in your freezer at a temperature of -18°C (0°F) or colder for a minimum of 8-12 hours. For best results, freeze for 18-24 hours. The bowl contains a cooling liquid between its walls that must be completely frozen solid. You can shake the bowl to check if the liquid is frozen; if you hear liquid movement, it needs more freezing time.
2. **Prepare Ingredients:** While the bowl is freezing, prepare your ice cream or sorbet mixture. Ensure all ingredients are chilled in the refrigerator before adding them to the machine.
3. **Assemble the Machine:** Once the freezer bowl is thoroughly frozen, remove it from the freezer. Place the mixing paddle inside the bowl, then place the motor base (lid) onto the bowl, ensuring it locks securely into place.




Image: Illustration showing the freezer bowl being placed into a freezer, emphasizing the requirement to pre-freeze it for at least 12 hours at -18°C.

## Operating Instructions

Follow these steps to make delicious frozen desserts:




Image: A visual guide demonstrating the five main steps for operating the ice cream maker: 1. Freeze the bowl, 2. Cool and stir ingredients, 3. Power on, 4. Pour ingredients, 5. Fast and even freezing in less than 20 minutes.

1. **Ensure Bowl is Frozen:** Confirm the inner freezer bowl is completely frozen (as per Setup instructions).
2. **Assemble:** Place the frozen bowl on a stable, flat surface. Insert the mixing paddle into the center of the bowl. Secure the motor base (lid) onto the bowl.
3. **Start the Machine:** Plug in the appliance and press the power button to start the mixing paddle. It is important to start the paddle before adding ingredients to prevent them from freezing to the bottom of the bowl.
4. **Pour Ingredients:** Slowly pour your chilled ice cream or sorbet mixture through the feeding port on the lid while the paddle is rotating.
5. **Churn:** Allow the machine to churn for approximately 15-25 minutes. The churning time may vary depending on the recipe and desired consistency. The mixture will thicken as it churns.
6. **Add Mix-ins:** During the last 5 minutes of churning, you can add solid ingredients like chocolate chips, nuts, fruit pieces, or candies through the feeding port.




Image: A hand adding various colorful candies through the visual window on the lid, demonstrating how to incorporate additional ingredients during the churning process.

7. **Check Consistency:** Once the desired consistency is reached (typically soft-serve), turn off the machine and unplug it.
8. **Serve or Store:** Remove the lid and mixing paddle. Use a plastic or wooden spatula to scoop the ice cream into a separate container for serving or for further freezing to achieve a firmer consistency.




Image: A top-down view of freshly made ice cream with sprinkles inside the freezer bowl, indicating that the dessert is ready in approximately 20 minutes.

## Maintenance and Cleaning

Proper cleaning ensures the longevity and hygiene of your ice cream maker.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Remove the motor base (lid) and mixing paddle from the freezer bowl.
3. **Clean the Freezer Bowl:** Wash the freezer bowl with warm soapy water. Rinse thoroughly and dry completely before placing it back in the freezer for storage. Do not wash in a dishwasher.
4. **Clean the Mixing Paddle:** Wash the mixing paddle with warm soapy water, rinse, and dry.
5. **Clean the Motor Base (Lid):** Wipe the motor base with a damp cloth.**Do not immerse the motor base in water or any other liquid.** Ensure no water enters the motor housing.
6. **Storage:** Store the clean and dry freezer bowl in the freezer so it's always ready for your next batch of ice cream. Store other components in a dry place.

## Troubleshooting

If you encounter any issues with your ice cream maker, please refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Machine does not turn on. | Not plugged in; power outlet issue; damaged cord/plug. | Ensure the appliance is securely plugged into a working outlet. Check the power cord for damage. |
| Ice cream is not freezing or is too soft. | Freezer bowl not sufficiently frozen; ingredients not chilled; too much mixture. | Ensure the freezer bowl is frozen solid for 12-24 hours. Chill all ingredients thoroughly before adding. Do not overfill the bowl. |
| Mixing paddle stops during operation. | Mixture is too thick; too many solid add-ins; motor overheating. | Ensure the mixture is not excessively thick. Reduce the amount of solid add-ins. Unplug the machine and let the motor cool down before restarting. |
| Loud noise during operation. | Improper assembly; foreign object in the bowl. | Check that the lid and mixing paddle are correctly assembled. Ensure there are no foreign objects in the bowl before starting. |

If the problem persists after trying these solutions, please contact customer support.

## Specifications

- **Model Number:** SU-562
- **Brand:** Vpcok Direct
- **Capacity:** 1.5 Liters
- **Material:** Aluminium (Freezer Bowl), ABS (Housing)
- **Color:** White
- **Operation Mode:** Automatic
- **Dimensions (Package):** 28.6 x 22.9 x 22.4 cm
- **Weight (Package):** 2.59 kilograms
- **Special Features:** Visual Window, Easy Operation
- **Recommended Use:** Preparation of ice cream, sorbet, and other frozen desserts

## Warranty and Support

Vpcok Direct products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or contact Vpcok Direct customer support.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Vpcok Direct customer service through their official website or the retailer where the product was purchased. Please have your model number (SU-562) and purchase date ready when contacting support.


### 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/B0C6LLD99H**

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