

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [LEEVOT](#) /

› [LEEVOT BQL-828 Professional Soft Serve Ice Cream Machine User Manual](#)

LEEVOT BQL-828

LEEVOT BQL-828 Professional Soft Serve Ice Cream Machine User Manual

Model: BQL-828

1. INTRODUCTION

Thank you for choosing the LEEVOT BQL-828 Professional Soft Serve Ice Cream Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before using the machine and retain it for future reference.



Image 1.1: The LEEVOT BQL-828 Professional Soft Serve Ice Cream Machine, shown with various accessories including sealing rings, a cleaning brush, and dispensing nozzles, alongside three soft-serve ice cream cones.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always observe the following safety precautions:

- Read all instructions before operating the machine.
- Ensure the power supply matches the machine's requirements (220V, 1800W).
- Do not immerse the machine's electrical components in water or other liquids.
- Keep hands and utensils out of the mixing hoppers and dispensing area during operation.
- Unplug the machine before cleaning or performing any maintenance.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for professional use. Ensure proper ventilation around the machine.
- Keep children away from the machine during operation.

3. SETUP

3.1 Unpacking and Inspection

1. Carefully remove the machine and all accessories from the packaging.
2. Inspect the machine for any signs of damage during transit. Contact your supplier immediately if damage is found.
3. Verify all components listed in the packing list are present. Included components are 2 mixing hoppers and 4 swivel wheels.

3.2 Placement

- Place the machine on a stable, level surface.
- Ensure adequate clearance around the machine for ventilation, especially at the rear and sides.
- The machine is equipped with 4 swivel wheels for easy movement. Lock the wheels once the machine is in its desired position to ensure stability.

3.3 Initial Cleaning

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

1. Refer to the 'Maintenance and Cleaning' section for detailed cleaning instructions.
2. Wash the mixing hoppers, dispensing handles, and all removable parts with warm, soapy water. Rinse thoroughly and dry completely.

3.4 Power Connection

- Connect the machine to a grounded 220 Volt power outlet.
- Ensure the electrical circuit can support the machine's 1800 Watt power consumption.

4. OPERATING INSTRUCTIONS

4.1 Preparing the Mix

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

4.2 Filling the Hoppers

1. Open the lids of the two 6-liter mixing hoppers located at the top of the machine.
2. Carefully pour the prepared mix into each hopper. Do not overfill.

STAINLESS STEEL TANK

Make Multiple Batches Creamy Ice Cream
Continuously



Image 4.1: A hand pouring liquid ice cream mix into one of the 6-liter stainless steel hoppers of the machine.

4.3 Starting the Machine

1. Close the hopper lids securely.
2. Turn on the machine using the main power switch.
3. Select the desired operating mode (e.g., 'Auto' for continuous production). The self-cooling compressor will begin the freezing process.
4. The machine typically takes approximately 15 minutes to prepare the first batch of soft-serve.

FAST COOL SYSTEM



Image 4.2: An internal diagram illustrating the machine's fast cool system, highlighting its energy-saving, low noise, and quick freezing capabilities.

4.4 Dispensing Soft Serve

1. Once the machine indicates readiness (refer to the display panel), place a cone or bowl under the dispensing nozzle.
2. Pull down one of the three dispensing handles to release the soft-serve. The machine offers two distinct flavors and a 'Twin-Twist' option for a combined swirl.
3. Release the handle to stop dispensing.

IMPECCABLE TASTE



Image 4.3: A close-up of a hand dispensing soft-serve ice cream into a cone from the machine, illustrating the 'Impeccable Taste' features like puffing technology and silky smooth texture.

4.5 Adding Ingredients (Optional)

The machine features three condiment containers for adding toppings directly during dispensing. The front container with a curved edge is for smaller ingredients like sugar, while the two rectangular containers are for larger items such as mini M&Ms or chocolate pieces.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your LEEVOT BQL-828 machine. The manufacturer recommends cleaning the machine every 6 months for optimal performance.

5.1 Automatic Cleaning Function

1. Ensure the hoppers are empty or contain only water.
2. Select the 'Clean' mode on the control panel.
3. The machine will initiate a self-cleaning cycle, circulating water through the system.
4. Drain the cleaning solution through the dispensing nozzles.

AUTOMATIC CLEANING

Self-cleaning function, easy to clean



Image 5.1: The control panel of the soft-serve machine displaying the 'Clean' option, with a visual representation of water circulating for the automatic cleaning function.

5.2 Manual Cleaning (Daily/Weekly)

1. Turn off and unplug the machine.
2. Remove the hopper lids and any remaining mix.
3. Disassemble the dispensing handles and nozzles.
4. Remove the mixing paddles from the hoppers.
5. Wash all removable parts with warm, soapy water using a soft brush. Rinse thoroughly and sanitize if required by local health regulations.
6. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
7. Allow all parts to air dry completely before reassembling.

6. TROUBLESHOOTING

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

- **Machine Not Starting:**

- Check if the power cord is securely plugged into a functional outlet.
- Ensure the main power switch is in the 'ON' position.
- Verify the circuit breaker has not tripped.
- **Ice Cream Not Freezing Properly:**
 - Ensure the mix is at the correct temperature before adding to the hoppers.
 - Check that the 'Auto' or freezing mode is selected.
 - Verify there is adequate ventilation around the machine.
 - Ensure the hoppers are not overfilled.
- **Dispensing Issues (e.g., too thin, inconsistent flow):**
 - Allow sufficient time for the mix to freeze (approx. 15 minutes for initial batch).
 - Check the consistency of your mix.
 - Ensure all dispensing components are correctly assembled and clean.
- **Unusual Noises:**
 - Turn off the machine and inspect for any loose parts or obstructions.
 - If the noise persists, contact customer support.

7. SPECIFICATIONS

Detailed technical specifications for the LEEVOT BQL-828 Professional Soft Serve Ice Cream Machine:



TECHNICAL PARAMETERS

Image 7.1: A visual summary of the machine's technical parameters, including voltage, tank capacity, refrigerant type, and weight.

Feature	Specification
Brand	LEEVOT
Model Number	BQL-828
Color	Silver
Product Dimensions (L x W x H)	127.4 x 58.6 x 53.6 cm
Weight	124.24 kg (approx. 274 lbs)
Capacity	12 Liters (2 x 6L hoppers)
Power/Wattage	1800 Watts
Voltage	220 Volts

Feature	Specification
Material	Stainless Steel
Refrigerant	R410A / 1000g
Automatic Shut-off	Yes
Run Time	12 hours
Special Features	Adjustable speed control, Automatic cleaning function, Twin-Twist dispensing, Self-cooling compressor
Included Components	2 mixing hoppers, 4 swivel wheels
Care Instructions	Clean every 6 months

8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the documentation provided with your purchase or contact LEEVOT customer service directly. Keep your purchase receipt as proof of purchase.