



Manuals.plus /

› VEVOR /

› VEVOR Upright Automatic Ice Cream Maker (Model ICE2086BY-UL) User Manual

VEVOR ICE2086BY-UL

VEVOR Upright Automatic Ice Cream Maker (Model ICE2086BY-UL) User Manual

Comprehensive instructions for safe and efficient operation.

Introduction Safety Instructions Product Components Setup Operation Cleaning & Maintenance Troubleshooting Specifications Warranty & Support

1. INTRODUCTION

This manual provides essential information for the safe and effective use of your VEVOR Upright Automatic Ice Cream Maker. Please read all instructions carefully before operating the appliance and retain this manual for future reference.

The VEVOR ICE2086BY-UL model is designed for home use, featuring a built-in compressor for efficient cooling, eliminating the need for pre-freezing. It offers multiple modes for creating ice cream, yogurt, sorbet, and gelato.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- Do not immerse the main unit in water or other liquids.
- Ensure the power supply matches the voltage specified on the appliance.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury and damage to the unit.
- Unplug from outlet when not in use 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.
- Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use attachments not recommended by the manufacturer.

- Avoid contact with moving parts.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- Store the appliance in a cool, dry place.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your VEVOR Ice Cream Maker:

- Main Unit with Control Panel
- Removable Mixing Bowl (2 Quart / 2 Liter capacity)
- Mixing Blade
- Transparent Lid with Ingredient Opening
- Measuring Cup
- Spoon
- Recipe Book



Image: The VEVOR Upright Automatic Ice Cream Maker showing the main unit, mixing blade, measuring cup, spoon, and recipe book.



Image: Diagram illustrating the dimensions of the VEVOR Ice Cream Maker, including height, width, and depth.

4. SETUP

- 1. Unpack the Appliance:** Carefully remove all packaging materials and ensure all components are present.
- 2. Clean Components:** Before first use, wash the removable mixing bowl, mixing blade, and transparent lid with warm soapy water. Rinse thoroughly and dry completely. The main unit can be wiped with a damp cloth.
- 3. Assemble the Unit:**
 - Place the main unit on a stable, flat, and dry surface.
 - Insert the clean mixing bowl into the main unit.
 - Place the mixing blade inside the mixing bowl, ensuring it is properly seated on the central shaft.
 - Ensure the appliance is plugged into a grounded electrical outlet.



Image: A hand pouring liquid ingredients into the mixing bowl, illustrating the first step of preparation.



Image: A hand attaching the mixing blade and then fastening the transparent lid in a counter-clockwise direction.

5. OPERATING INSTRUCTIONS

Your VEVOR Ice Cream Maker features a digital display and intuitive controls for easy operation. It offers four distinct working modes:

5.1 Control Panel Overview



Image: A top-down view of the ice cream maker, highlighting the control panel with power button, mode selection, digital display, and timer/hardness adjustment knob.

- **Power Button:** Turns the unit on/off.
- **Mode Selection Button:** Cycles through the four working modes.

- **Digital Display:** Shows remaining time, selected mode, and hardness level.
- **Adjustment Knob:** Used to set the timer and adjust the hardness/softness level.

5.2 Making Ice Cream, Yogurt, or Sorbet

1. **Prepare Ingredients:** Ensure your ingredients are chilled and mixed according to your recipe. Pour the mixture into the mixing bowl. Do not exceed the maximum fill line.
2. **Secure Lid:** Place the transparent lid onto the mixing bowl and turn it clockwise to lock it in place.
3. **Select Mode:** Press the Mode Selection button to choose one of the four modes:
 - **Ice Cream Mode:** For traditional ice cream, gelato, and sorbet.
 - **Yogurt Mode:** For making homemade yogurt.
 - **Cooling Mode:** To chill ingredients without mixing.
 - **Mixing Mode:** To mix ingredients without cooling.
4. **Set Time and Hardness:** Use the Adjustment Knob to set the desired operation time (typically 30-60 minutes for ice cream) and adjust the texture through three levels of hardness/softness (Soft, Medium, Hard).
5. **Start Operation:** Press the Power Button to begin the selected process. The machine will automatically churn and cool.
6. **Completion:** The machine will beep when the cycle is complete. The cooling function may continue for a period to maintain consistency.
7. **Serve:** Remove the lid and mixing blade, then scoop out your freshly made dessert.



Image: A hand pressing the mode selection button on the control panel, with the digital display showing "60:00" and hardness settings.



Image: A hand scooping freshly made ice cream from the machine into a bowl, ready to be enjoyed.

4 OPERATING MODES FOR VERSATILE MAKIN

Choose your preferred mode of operation



180W

Low noise $\leq 60\text{db}$
Energy efficient

- ✓ Ice cream mode
- ✓ Yogurt mode
- ✓ Single cooling mode
- ✓ Mixed mode

Image: The VEVOR Ice Cream Maker with an overlay highlighting its internal compressor and listing the four operating modes: Ice Cream, Yogurt, Cooling, and Mixing.

8H YOGURT CREATION

3 gear soft hardness adjustment



Yogurt will remain refrigerated after production is completed

Image: The VEVOR Ice Cream Maker in operation, showing yogurt being made, with text indicating "8H Yogurt Creation" and "3 gear soft hardness adjustment".

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your ice cream maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lid, mixing blade, and the mixing bowl from the main unit.
3. **Wash Removable Parts:** The mixing bowl (made of 304 Stainless Steel), mixing blade, and transparent lid are detachable and can be washed by hand with warm soapy water. Rinse thoroughly and dry completely. The mixing bowl is also dishwasher safe for effortless cleaning.
4. **Clean Main Unit:** Wipe the exterior of the main unit (made of matte SUS430 material) with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a clean, dry place.



Image: A three-step visual guide showing how to remove the transparent lid, take off the mixing blade, and lift out the ice cream maker's inner bucket for cleaning.



Image: A hand rinsing the stainless steel mixing bowl under running water in a sink.



Image: A hand placing the stainless steel mixing bowl into a dishwasher rack, indicating it is dishwasher safe.

7. TROUBLESHOOTING

If you encounter issues with your VEVOR Ice Cream Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the power button firmly.
Ingredients are not freezing.	Ingredients not sufficiently chilled; lid not properly sealed; machine overloaded; ambient temperature too high.	Pre-chill ingredients to refrigerator temperature. Ensure the lid is securely locked. Do not exceed the maximum fill line. Operate in a cooler environment.
Mixing blade is stuck or not rotating.	Mixture too thick; blade not properly installed; ice cream has become too hard.	Ensure the mixture is not excessively thick. Reinstall the mixing blade correctly. If ice cream is too hard, turn off the machine and allow it to soften slightly before removing.
Unusual noise during operation.	Blade obstruction; unstable surface.	Check for any foreign objects obstructing the blade. Ensure the machine is on a stable, flat surface.

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

8. SPECIFICATIONS

Feature	Detail
Model Number	ICE2086BY-UL
Capacity	2 Quart / 2 Liters
Power	180W
Noise Level	≤60 dB(A)
Adjustable Hardness	3 Levels (Soft, Medium, Hard)
Exterior Material	SUS430 Stainless Steel (Matte)
Ice Cream Maker Material	304 Stainless Steel
Cooling Barrel Material	Aluminum 3003
Product Dimensions (L x W x H)	12.4 x 10.7 x 14.4 inches (315 x 272 x 365 mm)
Item Weight	28.7 lbs / 13 kg
Refrigerant	R134A (CFC-free)
Included Components	1 x Ice Cream Maker, 1 x Recipe Book, Measuring Cup, Spoon



Image: A visual representation of the product parameters, including model number, capacity, materials, and dimensions, alongside an image of the ice cream maker.

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official VEVOR website. Please have your model number (ICE2086BY-UL) and purchase date ready when contacting support. You can find more information and contact details on the VEVOR Store Page.