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Vpcok Direct SU-580-01

Vpcok Direct 2L Ice Cream Machine User Manual

MODEL: SU-580-01

Brand: Vpcok Direct

INTRODUCTION

Thank you for choosing the Vpcok Direct 2L Ice Cream Machine. This appliance is designed to help you create delicious homemade ice cream, sorbet, and frozen yogurt with ease. Its user-friendly design and efficient operation make it a perfect addition to any kitchen. Please read this manual thoroughly before first use to ensure proper operation, maintenance, and safety.



Image: The Vpock Direct Ice Cream Machine, featuring its sleek stainless steel exterior, accompanied by a recipe booklet and an ice cream scoop.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids. Clean with a damp cloth only.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils out of the freezer bowl during operation to prevent injury and damage to the unit.
- 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.
- This appliance is for household use only. Do not use outdoors.
- Ensure the voltage rating on the appliance matches your local power supply.
- Children should be supervised to ensure they do not play with the appliance.

PRODUCT COMPONENTS AND OVERVIEW

Familiarize yourself with the parts of your VpcoK Direct Ice Cream Machine:

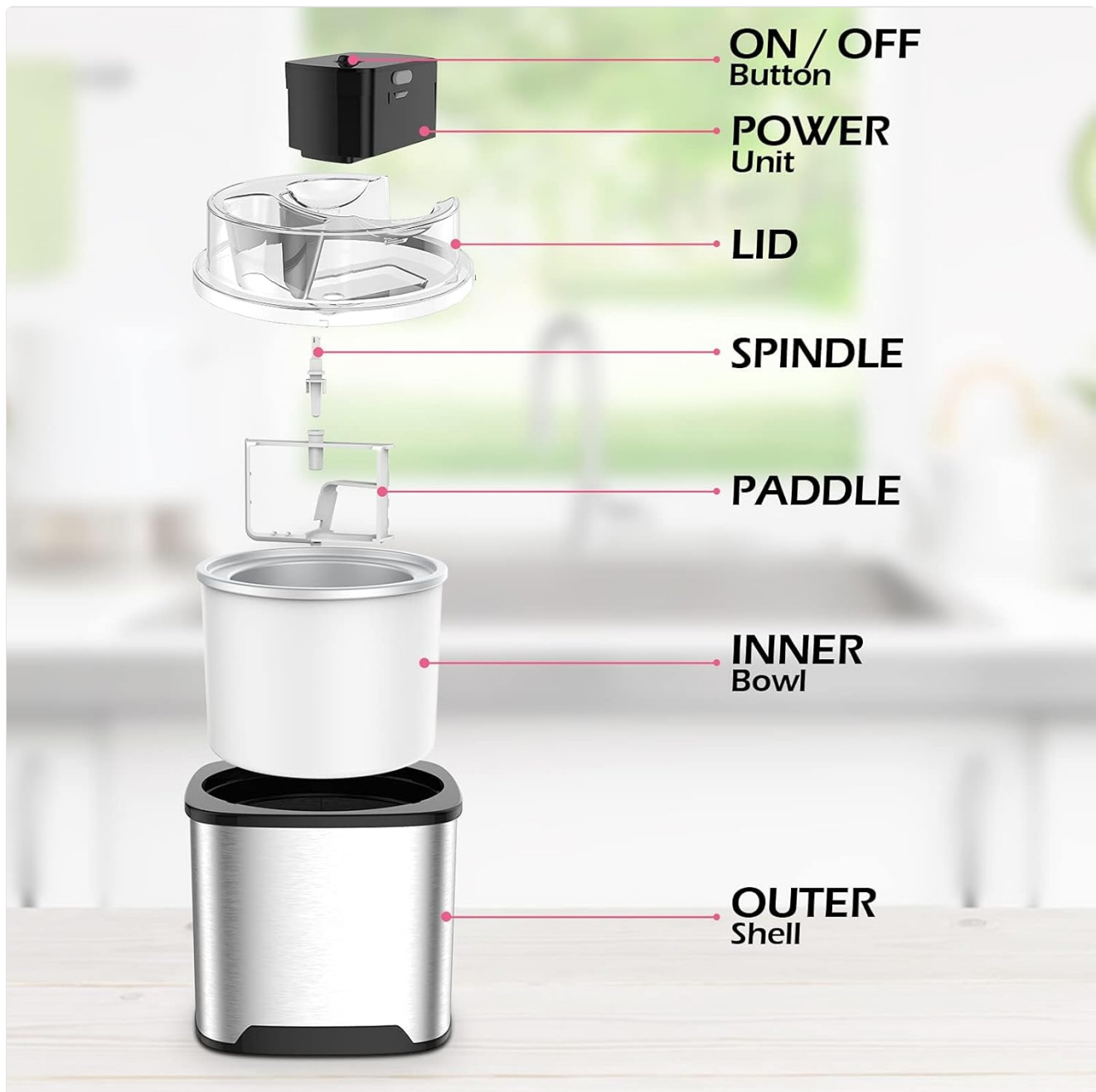


Image: An exploded diagram illustrating the individual components of the ice cream machine, including the ON/OFF button, power unit, lid, spindle, paddle, inner bowl, and outer shell.

Component	Description
Outer Shell	The main body of the machine, housing the motor.
Inner Bowl	The removable freezing bowl where ingredients are churned. Made of stainless steel.
Paddle (Mixing Arm)	Churns and aerates the ingredients. Made of food-grade ABS.
Lid	Transparent lid with an opening for adding ingredients.

Component	Description
Power Unit / Motor Base	Contains the motor that drives the paddle.
ON/OFF Button	Controls the power to the machine.



Image: A visual representation of the ice cream machine's dimensions (22cm x 22cm x 24cm) and the inner bowl (17.5cm diameter, 14.5cm height), along with the scoop dimensions.

GETTING STARTED AND OPERATION

Follow these steps to prepare and operate your ice cream machine:

- Step 1: Pre-cool the Inner Bowl.** Place the inner bowl in a freezer at -18°C (0°F) or colder for at least 12-24 hours. The bowl must be completely frozen for best results.
- Step 2: Prepare Your Mixture.** Prepare your desired ice cream, sorbet, or frozen yogurt mixture. Ensure all

ingredients are well-chilled before adding them to the machine.

- Step 3: Assemble the Machine.** Place the frozen inner bowl into the outer shell. Insert the mixing paddle into the inner bowl, ensuring it sits correctly. Place the lid with the power unit onto the outer shell, aligning the components.
- Step 4: Pour Ingredients and Start.** Plug in the machine. Turn on the machine using the ON/OFF button. Once the paddle starts rotating, slowly pour your chilled mixture through the opening in the transparent lid.
- Step 5: Churn.** Allow the machine to churn for approximately 20-40 minutes, or until the desired consistency is reached. The transparent lid allows you to monitor the process. You can add extra ingredients like nuts or chocolate chips through the lid opening during the last 5 minutes of churning.
- Step 6: Enjoy.** Once churning is complete, turn off the machine and unplug it. Use the included ice cream scoop to remove the ice cream. For a firmer consistency, transfer the ice cream to an airtight container and freeze for an additional 2-4 hours.



Image: A visual guide showing the four main steps: 1. Pre-cooled inner bowl, 2. Pouring ingredients, 3. Turning on the switch, and 4. Finished ice cream ready to enjoy.



Image: Close-up view of the transparent lid with an opening, highlighting the 'one key operation' button and the ability to add ingredients like cashews during churning.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your ice cream machine:

- Always unplug the machine before cleaning.
- Wash the inner bowl, mixing paddle, and lid in warm, soapy water. Rinse thoroughly and dry completely before storing. These parts are not dishwasher safe.
- Wipe the motor base and outer shell with a damp cloth. Do not immerse the motor base in water.
- Ensure all parts are completely dry before reassembling or storing the machine.
- Store the machine in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your ice cream machine, refer to the following table for common problems and

solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power switch off; power outage.	Ensure machine is securely plugged in; turn on the power switch; check household power.
Ice cream is too soft or not freezing.	Inner bowl not frozen enough; mixture not chilled; churning time too short.	Freeze inner bowl for 12-24 hours; chill mixture thoroughly before adding; extend churning time.
Paddle stops rotating during operation.	Mixture is too thick; too much mixture in the bowl.	Ensure mixture consistency is appropriate; do not overfill the bowl (max 2L capacity).
Loud noise during operation.	Paddle not properly seated; machine on an uneven surface.	Re-seat the paddle; place machine on a stable, flat surface.

PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Vpcok Direct
Model Number	SU-580-01
Color	White
Capacity	2 Liters
Material	Stainless Steel (Inner Bowl), ABS (Paddle)
Item Weight	3.67 Kilograms
Special Feature	Transparent Lid
Operating Mode	Automatic
Included Components	Ice Cream Scoop
Care Instructions	Store in a cool, dry place; easy to clean after use.
Recommended Uses	Household use for ice cream and frozen desserts.

WARRANTY AND SUPPORT

Vpcok Direct is committed to providing high-quality products and customer satisfaction. For any issues encountered during the use of your ice cream machine, or for warranty inquiries, please contact our customer support team. We are dedicated to offering comprehensive consultation and service to ensure your experience is positive. Please refer to your purchase documentation for specific warranty terms and contact information, or visit the official Vpcok Direct website for the most up-to-date support details.

