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Voohek YC4174 Slushy Machine

Voohek Commercial Slushie Machine User Manual

Model: YC4174 Slushy Machine

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the appliance. Retain this manual for future reference.

- Always connect the machine to a grounded power outlet with the correct voltage (110V~).
- Do not operate the machine with a damaged cord or plug. If the machine malfunctions or is damaged, discontinue use and contact customer support.
- Keep hands and foreign objects out of the tanks and dispensing nozzles during operation.
- Ensure proper ventilation around the machine. Do not block air vents.
- Do not immerse the main unit in water or other liquids. Clean only as instructed in the maintenance section.
- This appliance is intended for commercial use. Supervise children and individuals with reduced capabilities if they are near the machine.
- Use only food-grade ingredients in the tanks.

2. PRODUCT OVERVIEW

The Voohek Commercial Slushie Machine is designed for efficient production of frozen drinks, smoothies, and cocktails. It features three independent tanks for multiple flavor options.

product description



Image: Front view of the Voohek Slushie Machine with key components labeled, including the top, tanks, pull handle, nozzle, all-steel body, ventilation, and large-capacity drip tray.

Key Components:

- **Tanks:** Three independent 15L (total 45L) transparent tanks for holding beverage mix.
- **Pull Handle:** Lever for dispensing frozen beverages from each tank.
- **Nozzle:** Dispensing spout for each tank.
- **All-steel Body:** Durable SUS304 stainless steel construction for the main unit.
- **Ventilation:** Side vents for heat dissipation from the compressor.
- **Large-capacity Drip Tray:** Collects spills and drips below the nozzles.
- **LCD Controller:** Digital display for temperature and voltage, with control buttons for operation and cleaning.

3. SPECIFICATIONS

PRODUCT PARAMETER

MODEL:W1676P146602

VOLTAGE: 110V~

FREQUENCY: 60Hz

POWER(W): 1200W

BOWL CAPACITY: 15L*3

LOWEST TEMPRATURE :-5°C - 5°C

N.W(KG):70

G.W(KG):80

SIZE(MM):630*550*800

PACK SIZE(MM):650*600*880

COOLANT:R404A/R290A

COMPRESSOR:EMBRACO/WANBAO



Image: Detailed product parameters including model, voltage, frequency, power, bowl capacity, lowest temperature, net/gross weight, and dimensions.

Feature	Detail
Brand	Voohk
Model Name	Slushie Machine Commercial Margarita Frozen Drink Smoothie Maker (YC4174 Slushy Machine)
Capacity	45 Liters (15L x 3 Tanks)
Power	1100W
Voltage	110V~
Frequency	60Hz
Temperature Range	23°F to 41°F (-5°C to 5°C)

Material	Food Grade SUS304 Stainless Steel, Thickened PC Material
Product Dimensions (L x W x H)	25.59" x 23.62" x 35.43" (650mm x 600mm x 880mm packed)
Item Weight	154 Pounds
Compressor	Brand Compressor (Embraco/Wanbao)
Coolant	R404A/R290A
Special Features	Anti-Slip Base, Built-In Compressor, Digital Display, Keep Cool Function, Low Noise, One-Click Cleaning

4. SETUP

4.1 Unpacking

- Carefully remove the machine from its packaging.
- Inspect the machine for any signs of damage during transit. Report any damage to the carrier and supplier immediately.
- Remove all packing materials, protective films, and accessories.

4.2 Placement

- Place the machine on a stable, level, and sturdy surface capable of supporting its weight when full.
- Ensure there is adequate space (at least 6 inches) around all sides of the machine for proper ventilation, especially around the air vents.
- Avoid placing the machine in direct sunlight or near heat sources, as this can affect cooling efficiency.

4.3 Initial Cleaning

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

- Remove the tanks, lids, and stirring rods.
- Wash these components with warm, soapy water. Rinse thoroughly with clean water.
- Wipe down the exterior of the machine with a damp cloth.
- Ensure all parts are completely dry before reassembling.

4.4 Power Connection

- Ensure the power switch is in the OFF position.
- Plug the power cord into a dedicated, grounded 110V~, 60Hz electrical outlet. Do not use extension cords or adapters.

5. OPERATING INSTRUCTIONS

Independent temperature control

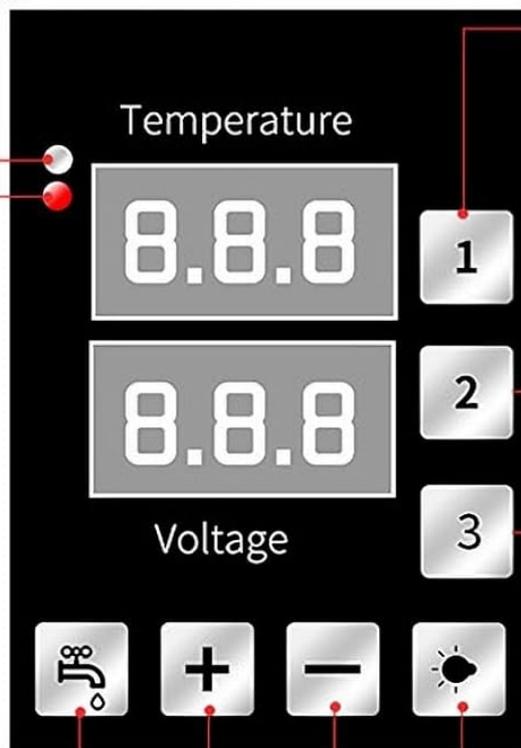
snow melting degree is moderate, the machine stops working to save energy and electricity



(Temperature indication)

(Voltage indication)

(Start the cylinder1)



(Start the cylinder2)

(Start the cylinder3)

(One-click cleaning)

(Temperature regulation+)

(Temperature regulation-)

(Light box switch)



Image: Close-up of the control panel showing temperature and voltage displays, along with buttons for starting cylinders, one-click cleaning, temperature regulation, and light box switch.

5.1 Filling the Tanks

- Prepare your desired beverage mix (slushie concentrate, juice, etc.). Ensure the mix is suitable for freezing.
- Pour the liquid into each tank, ensuring it does not exceed the maximum fill line.
- Securely place the lids back on the tanks.

5.2 Powering On and Setting Temperature

- Turn on the main power switch located on the side or front of the machine.
- The LCD controller will display the current temperature and voltage.
- To activate a specific tank, press the corresponding cylinder start button (1, 2, or 3) on the control panel.
- Use the + and - buttons to adjust the target temperature for each tank. The recommended temperature range for slushies is 23°F to 41°F (-5°C to 5°C).
- The machine will intelligently adjust the temperature to reach the set point.

5.3 Dispensing

- Once the beverage has reached the desired frozen consistency, place a cup under the nozzle of the desired tank.
- Pull the handle down to dispense the slushie.
- Push the handle back up to stop dispensing.

A cold drink to chill the summer:
juice, coke, sprite, lemon tea, Ice tea



Image: A collage of various cold drinks like juice, coke, sprite, lemon tea, and ice tea, demonstrating the versatility of the slushie machine.

6. CLEANING AND MAINTENANCE

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

6.1 One-Click Cleaning Function

One-click cleaning

Solve cleaning trouble, making more sanitary, clean and odor-free



Image: A hand pressing the 'one-click cleaning' button on the control panel, with water visibly circulating inside a tank, demonstrating the automated cleaning process.

- After emptying the tanks, fill them with clean water.
- Press the 'one-click cleaning' button (represented by a faucet icon) on the control panel.
- The machine will initiate a cleaning cycle, circulating water through the system.
- Drain the water through the nozzles into the drip tray or a separate container.
- Repeat this process with fresh water if necessary.

6.2 Daily Cleaning

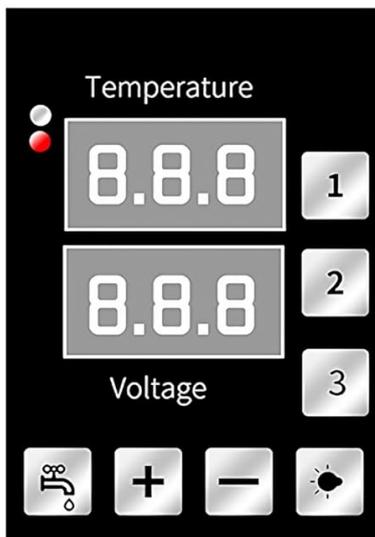
- Perform the 'one-click cleaning' cycle.
- Turn off and unplug the machine.

- Remove the tanks, lids, stirring rods, and nozzles.
- Wash all removable parts with warm, soapy water and a soft brush. Rinse thoroughly and allow to air dry completely.
- Wipe down the exterior of the machine, including the drip tray, with a damp cloth. Do not use abrasive cleaners or scourers.
- Ensure the drip tray is emptied and cleaned regularly.

6.3 Periodic Maintenance

- **Condenser Cleaning:** Periodically clean the condenser coils (located behind the ventilation grilles) with a soft brush or vacuum cleaner to remove dust and debris. This improves cooling efficiency and extends the life of the compressor.

SWITCH CONTROL



HIGH QUALITY CONDENSER:
All copper condenser, fast heat dissipation, good refrigeration.

BRAND COMPRESSOR:
Strong refrigeration, dual use of cold and heat.



Image: Diagram showing the high-quality condenser and brand compressor, highlighting their role in refrigeration and heat dissipation.

- **Seal Inspection:** Check all seals and gaskets for wear or damage. Replace if necessary to prevent leaks.

7. TROUBLESHOOTING

Before contacting customer support, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power switch off; Circuit breaker tripped	Check power cord connection; Ensure power switch is ON; Reset circuit breaker
Beverage not freezing	Temperature set too high; Insufficient ventilation; Low refrigerant; Mix too sugary	Lower temperature setting; Ensure adequate space around machine; Contact service technician; Adjust mix ratio
Machine is noisy	Unstable surface; Loose components; Compressor issue	Place on a level surface; Check for loose parts; Contact service technician
Leaking from tanks/nozzles	Improperly assembled parts; Worn seals/gaskets; Tank overfilled	Reassemble parts correctly; Inspect and replace seals; Do not overfill tanks
Slush is too hard/icy	Temperature set too low; Mix not suitable	Increase temperature setting; Use appropriate slushie mix

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

8. WARRANTY AND SUPPORT

Voohek products are manufactured with quality and performance in mind. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or visit the official Voohek website.

For direct assistance, you may contact Voohek customer service through the contact information provided on the product packaging or the Voohek brand store on Amazon.

Thank you for choosing Voohek!