

## VEVOR BQL-9200STA

# VEVOR Commercial Ice Cream Machine

Model: BQL-9200STA

## 1. INTRODUCTION

This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Ice Cream Machine, model BQL-9200STA. Please read this manual thoroughly before operating the machine to ensure proper usage and to maximize its lifespan.

## 2. SAFETY INSTRUCTIONS

Adhering to these safety guidelines is crucial to prevent injury and damage to the machine.

### 2.1 General Safety

- Always operate the machine on a stable, level surface.
- Keep hands and foreign objects away from moving parts during operation.
- Do not allow children to operate or play near the machine.
- Ensure proper ventilation around the machine to prevent overheating.
- Do not immerse the machine's electrical components in water or other liquids.

### 2.2 Electrical Safety

- Connect the machine to a grounded power outlet with the correct voltage as specified on the product label.
- Do not use extension cords unless absolutely necessary and ensure they are rated for the machine's power requirements.
- Unplug the machine before cleaning, maintenance, or if it will be unused for an extended period.

- Do not operate the machine with a damaged power cord or plug.

## 2.3 Usage Safety

- Use only food-grade ingredients in the machine.
- Do not overfill the hoppers.
- Ensure all parts are correctly assembled before starting operation.
- Regularly inspect the machine for any signs of wear or damage.

## 3. PRODUCT OVERVIEW

The VEVOR Commercial Ice Cream Machine BQL-9200STA is a single-flavor countertop soft serve ice cream maker designed for commercial use, offering high productivity and user-friendly operation.

### 3.1 Key Features

- **High Productivity:** Capable of producing up to 10L/10.6 Qt of ice cream per hour, delivering 4 to 6 servings (each 80g) without interruption.
- **Rapid Freeze with Powerful Cooling:** Features a robust compressor and a 4L/4.2 Qt hopper, achieving initial freeze time in just 15 minutes, with subsequent batches ready in 6 minutes or less.
- **User-Friendly Interface:** Equipped with an LCD control panel for simplified operation, integrating automatic cooling, one-click cleaning, and timer settings.
- **Solid and Durable Construction:** Made with high-quality SUS201 stainless steel body and a food-grade SUS304 stainless steel cylinder, ensuring longevity and food safety.
- **Versatile Application:** Ideal for creating various ice cream-based treats, suitable for ice cream shops, cafes, drink bars, and small food stalls.

### 3.2 Components

The machine includes the following main components and accessories:

- Ice Cream Maker Unit
- Star Nut
- Corrugated Tube
- Plunger O-Rings (2)
- Expansion Tube
- Petroleum Jelly



Figure 3.1: Front view of the VEVOR Commercial Ice Cream Machine BQL-9200STA, showing the dispensing handle and control panel.

# DIGITAL LED DISPLAY

Direct on-screen viewing for convenience



Figure 3.2: Close-up of the digital LED display, showing various indicators and control buttons for operation.

# MORE DETAILS



Figure 3.3: Detailed view highlighting key components such as the drip tray, control lever, multi-vent cooling system, and dispensing nozzle.

## 4. SETUP

Before first use, ensure the machine is properly set up and cleaned.

### 4.1 Initial Cleaning

1. Unpack all components and remove any packaging materials.
2. Wash all food-contact parts (hopper, cylinder, dispensing assembly) with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe down the exterior of the machine with a damp cloth.

### 4.2 Assembly

1. Ensure the dispensing assembly is correctly attached to the machine.

2. Place the drip tray securely under the dispensing nozzle.
3. Verify that the hopper lid is properly seated.

### **4.3 Power Connection**

Connect the machine to a dedicated, grounded power outlet. Ensure the power supply matches the machine's requirements (1000W, 110V).

## **5. OPERATING INSTRUCTIONS**

Follow these steps for preparing and dispensing soft serve ice cream.

### **5.1 Preparing the Mix**

1. Prepare your ice cream mix according to the recipe or manufacturer's instructions. Ensure the mix is thoroughly blended and free of lumps.
2. For optimal results, pre-chill the mix to refrigeration temperature (4°C / 40°F) before pouring into the machine.

### **5.2 Filling the Hopper**

1. Open the hopper lid.
2. Carefully pour the prepared ice cream mix into the 4L (1.1 gal) hopper. Do not overfill.
3. Close the hopper lid securely.

# SERVE 4-6 CUPS CONTINUOUSLY

One flavor per cylinder, each serving ≈80g



Figure 5.1: Illustration of pouring ice cream mix into the machine's hopper, highlighting the 4L hopper capacity and 1.6L cylinder capacity.

## 5.3 Starting Operation

1. Press the **"FRESH"** or **"COOL"** button on the LCD control panel to initiate the cooling process.
2. The machine will begin freezing the mix in the 1.6L (0.4 gal) cylinder. This typically takes about 15 minutes for the first batch. Subsequent batches will be ready faster, usually within 6 minutes.
3. Monitor the display for the **"HARD"** setting, which indicates the consistency of the ice cream. Adjust the hardness setting using the **"HARD"** or **"SOFT"** buttons as desired.

# MAKE ICE CREAM IN 15 MINS

6-minute refreeze for continuous ice cream supply



Figure 5.2: The machine in operation, demonstrating its ability to produce ice cream within 15 minutes and maintain continuous supply.

## 5.4 Dispensing Ice Cream

1. Once the ice cream reaches the desired consistency, place a cone or cup under the dispensing nozzle.
2. Pull the control lever down to dispense the soft serve ice cream.
3. Push the lever back up to stop dispensing.

## 5.5 Official Product Video: Operation Overview

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Video 5.1: This video provides a visual guide to the VEVOR Commercial Ice Cream Machine, demonstrating its features, preparation steps, and cleaning process. It shows how to prepare the mix, fill the hoppers, and use the one-key cleaning function.

## 6. MAINTENANCE

Regular cleaning and maintenance are essential for hygiene and prolonging the machine's life.

## 6.1 Daily Cleaning (One-Click Cleaning)

1. After each day's use, ensure all remaining mix is removed from the hopper.
2. Fill the hopper with warm water and a small amount of food-grade cleaning solution.
3. Press the **"CLEAN"** button on the control panel. The machine will agitate the cleaning solution within the cylinder.
4. Dispense the cleaning solution through the nozzle into a bucket.
5. Repeat with clean water until no soap residue is visible.
6. Turn off and unplug the machine.



Figure 6.1: The control panel highlighting the "CLEAN" button for automated cleaning, simplifying daily maintenance.

## 6.2 Deep Cleaning

Perform a deep clean periodically (e.g., weekly or as required by local health regulations).

1. Completely disassemble all food-contact parts, including the dispensing handle, cylinder components, and seals.

2. Thoroughly wash all disassembled parts with warm, soapy water using a brush to remove any residue.
3. Rinse all parts with clean water and sanitize them using a food-grade sanitizer solution.
4. Allow all parts to air dry completely before reassembly.
5. Apply food-grade lubricant (petroleum jelly provided) to O-rings and moving parts before reassembly to ensure smooth operation and prevent leaks.

## 7. TROUBLESHOOTING

This section addresses common issues you might encounter with your ice cream machine.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord damaged.	Check power connection and outlet. Inspect power cord for damage.
Ice cream is too soft or too hard.	Hardness setting incorrect; mix temperature too high/low.	Adjust the "HARD" or "SOFT" setting on the control panel. Ensure mix is pre-chilled.
Compressor not engaging or running continuously.	Temperature setting too high; insufficient mix in hopper; sensor issue.	Verify the set temperature on the display. Ensure hopper has sufficient mix. If issue persists, contact support.
Leaking from dispensing nozzle.	Improperly assembled parts; worn O-rings/seals.	Disassemble and reassemble dispensing parts, ensuring all seals are correctly seated. Replace worn O-rings if necessary.
Unusual noise during operation.	Loose parts; motor issue; lack of lubrication.	Check for any loose components. Ensure proper lubrication of moving parts during deep cleaning. If noise persists, discontinue use and contact support.

For issues not listed here or if solutions do not resolve the problem, please contact VEVOR customer support.

## 8. SPECIFICATIONS

Detailed technical specifications for the VEVOR Commercial Ice Cream Machine BQL-9200STA:



Item Model Number: <b>BQL-9200STA</b>	Noise Level: <b>≤ 60 dB</b>
Cylinder Capacity: <b>1.6L / 0.4 Gal</b>	Net Weight: <b>45.8kg / 101 lbs</b>
Hopper Capacity: <b>4L / 1.1 Gal</b>	
Main Material: <b>Stainless Steel</b>	
Hopper Material: <b>Stainless Steel 304</b>	
Operating Temperature: <b>5-32°C / 41-89.6°F</b>	
Ice Cream Production Efficiency: <b>2.7 - 4 Gal / h (10 - 15 L / h)</b>	
Product Dimensions: <b>8.3 x 22.8 x 27.6 in / 210 x 580 x 700 mm</b>	

Figure 8.1: Visual representation of key specifications and dimensions of the machine.

Attribute	Value
Brand	VEVOR
Model Number	BQL-9200STA
Capacity (Yield)	10.6 QT/H (10 L/H)
Hopper Capacity	4L / 1.1 Gal
Cylinder Capacity	1.6L / 0.4 Gal
Power	1000W
Main Material	SUS201 Stainless Steel
Hopper Material	SUS304 Stainless Steel
Operating Temperature	5 to 32°C / 41 to 89.6°F
Noise Level	≤ 60 dB

Attribute	Value
Product Dimensions (W x D x H)	8.3 x 22.8 x 27.6 inches (210 x 580 x 700 mm)
Item Weight	102.51 Pounds (46.5 kg)

## 9. WARRANTY AND SUPPORT

VEVOR provides a warranty for this product against defects in materials and workmanship under normal use. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official VEVOR website.

For technical assistance, troubleshooting, or parts replacement, please contact VEVOR customer support.

Have your model number (BQL-9200STA) and purchase information ready when contacting support.

You can find more information and support resources on the VEVOR website: [www.vevor.com](http://www.vevor.com)