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VEVOR YKF-618

VEVOR Commercial Hard Serve Ice Cream Machine

Model: YKF-618 User Manual

Brand: VEVOR

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Hard Serve Ice Cream Machine, Model YKF-618. Please read these instructions thoroughly before initial use and retain for future reference.



Image 1.1: The VEVOR Commercial Hard Serve Ice Cream Machine, Model YKF-618.

2. Safety Instructions

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

- Ensure the machine is placed on a stable, level surface away from heat sources and direct sunlight.
- Connect the machine to a grounded power outlet with the correct voltage as specified on the product label.
- Do not operate the machine with wet hands or near water to avoid electric shock.
- Keep hands and utensils out of the mixing chamber during operation.
- Unplug the machine before cleaning, maintenance, or if it will be unused for an extended period.
- Do not attempt to repair or modify the machine yourself. Contact qualified service personnel for assistance.
- Ensure adequate ventilation around the machine to prevent overheating.

3. Product Overview

The VEVOR Commercial Hard Serve Ice Cream Machine is designed for efficient production of hard-serve ice cream. Key features include:

- **High Productivity:** Produces up to 12 L/H (3.2 gal/H) of ice cream, with rapid 20-minute production cycles.
- **Smooth Taste:** Features a 4.5L (1.2 gal) cooling cylinder, advanced puffing technology, and a fast-rotating triple mixer for creamy textures.
- **User-Friendly Operation:** Digital control panel with automatic cooling, one-click cleaning, and adjustable time settings.
- **Solid and Durable Construction:** Made with SUS201 stainless steel body and a food-grade SUS304 stainless steel refrigeration cylinder.
- **Versatile Application:** Suitable for ice cream shops, cafes, drink bars, and small food stalls.

Components Included:

- Ice Cream Machine x 1
- Corrugated Tube x 1
- Expansion Tube x 1
- Plunger O-Rings x 2
- Star Nut x 1



Image 3.1: Detailed view of the machine's features, including the drip tray, multi-vent cooling, and discharge port.

4. Setup

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage.
2. **Placement:** Position the machine on a sturdy, level countertop. Ensure there is sufficient space around the machine for proper ventilation (at least 15 cm or 6 inches on all sides).
3. **Power Connection:** Connect the power cord to a grounded electrical outlet that matches the machine's voltage requirements.
4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the 'Cleaning the Machine' section for detailed instructions.

5. Operating Instructions

5.1. Cleaning the Machine

Regular cleaning is crucial for hygiene and machine longevity. The machine features a one-click cleaning function.

1. Prepare a cleaning solution (e.g., warm water with a mild, food-safe detergent).
2. Pour the cleaning solution into the mixing cylinder.
3. Press the 'CLEAN' button on the digital control panel. The machine will agitate the solution to clean the interior.
4. After the cleaning cycle, drain the solution through the discharge port.
5. Rinse thoroughly with clean water until no detergent residue remains.



Image 5.1: Internal view highlighting the hopper material (SUS304) and body material (Stainless Steel), with an instruction to add water and press the wash button for automatic cleaning.

▶ **Watch video online**

VEVOR Commercial Ice Cream Machine

Video 5.1: Demonstrates the cleaning process of the VEVOR Commercial Ice Cream Machine. (Relevant segment: 0:18-0:31)

5.2. Making Ice Cream

Follow these steps to produce hard-serve ice cream:

1. Prepare your ice cream mix according to your recipe. Ensure the mix is chilled before adding to the machine.
2. Pour the prepared mix into the 4.5L (1.2 gal) cooling cylinder. Do not overfill.
3. Close the lid securely.
4. Use the digital control panel to set the desired production time or select the 'AUTO' mode for automatic operation.
5. Press the 'START' button to begin the freezing and mixing process. The LED display will show the progress.
6. Once the cycle is complete, the machine will indicate that the ice cream is ready.
7. Dispense the hard-serve ice cream through the discharge port into appropriate containers.



Image 5.2: Illustrates pouring the ice cream mix into the 4.5L (1.2 gal) capacity cylinder.

▶ **Watch video online**

VEVOR Commercial Ice Cream Machine

Video 5.2: Demonstrates the process of preparing and making ice cream with the VEVOR Commercial Ice Cream Machine. (Relevant segment: 0:32-0:55)

6. Maintenance

Regular maintenance ensures optimal performance and extends the lifespan of your machine.

- **Daily Cleaning:** Perform the cleaning procedure (Section 5.1) at the end of each operating day.
- **External Cleaning:** Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Seal and Gasket Inspection:** Periodically check the seals and gaskets for wear or damage. Replace if necessary to prevent leaks.
- **Ventilation Grille Cleaning:** Ensure the ventilation grilles are free from dust and debris to maintain efficient cooling. Use a soft brush or vacuum cleaner.
- **Lubrication:** Refer to the detailed product manual for specific lubrication points and recommended lubricants, if applicable.

7. Troubleshooting

Refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
Machine does not start	No power supply; Power switch off; Safety interlock not engaged.	Check power connection; Turn on power switch; Ensure all covers and components are correctly assembled.
Ice cream is too soft/hard	Incorrect mix consistency; Temperature setting incorrect; Production time too short/long.	Adjust mix recipe; Verify temperature settings; Adjust production time as needed.
Unusual noise during operation	Loose components; Foreign object in cylinder; Motor issue.	Inspect for loose parts and tighten; Power off and check cylinder for obstructions; If noise persists, contact support.
Leakage from discharge port	Worn or improperly installed seals/gaskets.	Inspect and replace worn seals/gaskets; Ensure components are correctly assembled.

If you encounter problems not listed here or if solutions do not resolve the issue, please contact VEVOR customer support.

8. Specifications

The following are the technical specifications for the VEVOR Commercial Hard Serve Ice Cream Machine, Model YKF-618:

- **Model Number:** YKF-618
- **Cylinder Capacity:** 4.5 L / 1.2 Gal
- **Ice Cream Production Efficiency:** 12-20 L/H (3.2-5.3 Gal/H)
- **Power:** 1713W (as per product title, not explicitly in specs list but implied by context)
- **Main Material:** Stainless Steel
- **Hopper Material:** Stainless Steel 304
- **Operating Temperature:** 5-32°C / 41-89.6°F
- **Noise Level:** ≤ 60 dB
- **Net Weight:** 60 kg / 132.3 lbs
- **Product Dimensions (L x W x H):** 19.7 x 20.9 x 28.3 in / 500 x 530 x 720 mm

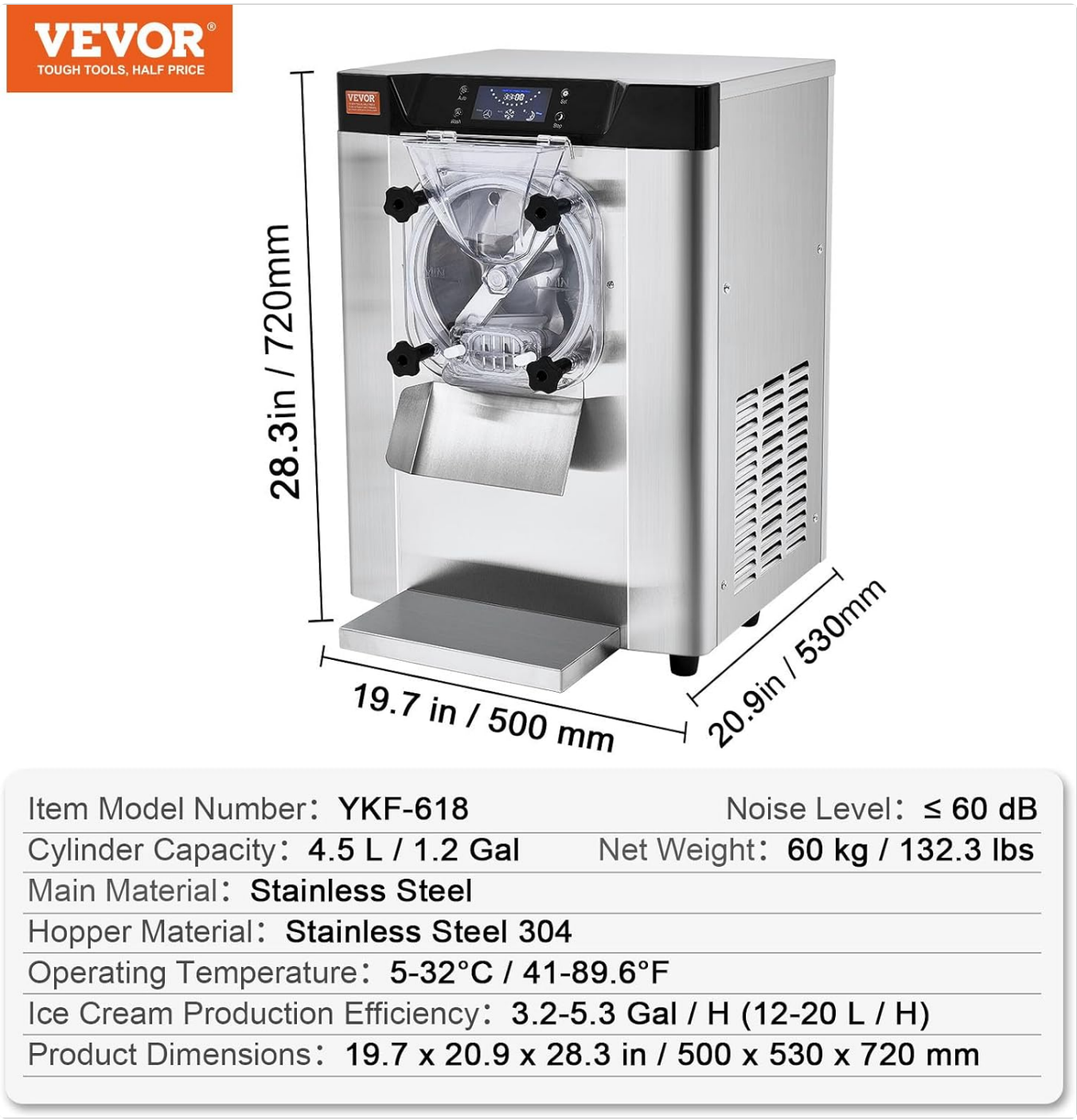


Image 8.1: Visual representation of the machine's dimensions and a summary of its specifications.

9. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please contact VEVOR customer service.
Keep your purchase receipt and model number (YKF-618) available when contacting support.
You can typically find contact information on the VEVOR official website or through your point of purchase.

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