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VEVOR BQL-9200ST

VEVOR Commercial Ice Cream Machine (Model BQL-9200ST) Instruction Manual

Brand: VEVOR | Model: BQL-9200ST

1. INTRODUCTION AND OVERVIEW

This VEVOR Commercial Ice Cream Machine, Model BQL-9200ST, is designed for efficient and reliable soft serve ice cream production in commercial environments. It boasts a high productivity of up to 10L/10.6 Qt of ice cream per hour, operating effectively in ambient temperatures (5 to 32°C / 41 to 89.6°F). The machine can consistently deliver 4 to 6 servings (each 80g) without interruption.

Key features include a robust compressor for rapid cooling, allowing initial freezing in just 15 minutes and subsequent batches in 6 minutes or less. The user-friendly touch panel simplifies operation, offering automatic cooling, one-click cleaning, and timer settings. Its elevated design enhances user comfort. Constructed from high-quality SUS201 stainless steel for the body and food-grade SUS304 stainless steel for the cylinder, the machine ensures durability, rust resistance, and easy cleaning for food safety. This versatile machine is ideal for creating various ice cream-based treats, making it a valuable addition to ice cream shops, cafes, drink bars, and small food stalls.



Figure 1: VEVOR Commercial Ice Cream Machine, Model BQL-9200ST.

2. SETUP AND INSTALLATION

Before initial use, thoroughly wash all parts that will come into contact with the ice cream mixture. This includes the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup, and spoon. Ensure all components are dry before assembly.

2.1 Component Assembly

- Insert the mixing blade into the removable bowl.
- Place the removable bowl with the mixing blade into the machine's main cavity, ensuring it sits securely.
- Attach the transparent lid to the machine and lock it clockwise until it clicks into place.
- Ensure the dispensing lever and associated components are correctly installed and tightened.

MAKE ICE CREAM IN 15 MINS

6-minute refreeze for continuous ice cream supply



2.7-4 Gal Per Hour



5-32°C / 41-89.6°F Working Temp

Figure 2: Components of the VEVOR Ice Cream Machine.

2.2 Initial Cleaning (Wash Cycle)

After assembly, it is recommended to run a wash cycle to ensure the machine is clean and ready for use. Pour clean water into the hopper, then press the 'Wash' button on the touch screen. Allow the machine to run for 2-3 minutes, then discharge the water. Repeat with hot water for 2-3 times for thorough cleaning.

Your browser does not support the video tag.

Video 1: VEVOR Soft Serve Ice Cream Maker Installation Instructions. This video demonstrates the assembly and initial cleaning process.

3. OPERATING INSTRUCTIONS

The VEVOR Commercial Ice Cream Machine features an intuitive touch screen display for easy operation. It offers three main working modes: Ice Cream, Cooling Only, and Mixing Only.

3.1 Control Panel Overview

DIGITAL TOUCH DISPLAY

Direct on-screen viewing for convenience



Figure 3: Digital Touch Display for easy control.

- **Touch Screen Display:** Shows current mode, time remaining, hardness level, and voltage.
- **Set Button:** Adjusts settings such as hardness level.
- **Fresh Button:** Activates the pre-cooling function to keep ingredients fresh.
- **Wash Button:** Initiates the one-click automatic cleaning cycle.
- **Auto Button:** Starts the automatic ice cream making process.
- **Dispensing Lever:** Used to dispense soft serve ice cream.

3.2 Ice Cream Production

- Prepare your ice cream mixture according to your desired recipe.
- Pour the prepared mixture into the 4L hopper.
- Select the 'Auto' mode on the touch screen. The machine will automatically begin the freezing and mixing process.
- Monitor the progress on the display. The machine will indicate when the ice cream is ready (e.g., 100% hardness reached).
- To dispense, pull the dispensing lever downwards.

SERVE 4-6 CUPS CONTINUOUSLY

One flavor per cylinder, each serving \approx 80g



Figure 4: Pouring ice cream mixture into the 4L hopper.

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Video 2: VEVOR Commercial Ice Cream Machine, 10.6 QT/H Yield. This video demonstrates the machine in operation.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your VEVOR Ice Cream Machine.

4.1 Daily Cleaning

- After each day of use, ensure all residual slurry is discharged from the machine.
- Press the 'Wash' button to initiate the automatic cleaning cycle.
- For thorough cleaning, wipe down the exterior and removable parts with warm soapy water.
- Polish thoroughly dry to prevent limescale stains and bacterial growth.
- The removable parts can likely be cleaned in a dishwasher, though this is not explicitly stated in the product

information.

ONE-BUTTON CLEANING

Stainless steel construction, durable and easy to clean



Figure 5: One-Button Cleaning feature for easy maintenance.

4.2 Pre-cooling and Freshness Preservation

The machine features a pre-cooling function ('Fresh' button) to maintain the freshness of the ice cream mixture in the hopper at a low temperature, even when not actively producing ice cream. This helps prevent water freezing at the distributor.

5. TROUBLESHOOTING

- Scraping Sound:** If the machine produces a scraping sound when used without load, please restart it after adding ingredients. Ensure all mixing components are correctly assembled.
- Motor Stops:** The motor is designed to stop if the ice cream becomes too hard or the resistance is too high. This is a safety feature to prevent motor burnout. If this occurs, the ice cream is likely ready.
- Overflow:** Do not overfill the hopper. The ice cream mixture expands during the freezing process.

6. SPECIFICATIONS

Specification	Detail
Brand	VEVOR
Model Number	BQL-9200ST
Color	White
Hopper Capacity	4 Liters (4.2 Qt)
Cylinder Capacity	1.6 Liters
Special Feature	Touch screen, automatic cleaning, pre-cooling
Body Material	SUS201 Stainless Steel
Cylinder Material	Food-grade SUS304 Stainless Steel
Item Weight	101.85 Pounds
Product Dimensions	22.83 x 8.27 x 27.56 inches
Operation Mode	Automatic
Recommended Uses	Commercial environments
UPC	197988573166



Item Model Number: **BQL-9200ST**

Noise Level: ≤ 60 dB

Cylinder Capacity: **1.6L / 0.4 Gal**

Net Weight: **45kg / 99.2 lbs**

Hopper Capacity: **4L / 1.1 Gal**

Main Material: **Stainless Steel**

Hopper Material: **Stainless Steel 304**

Operating Temperature: **5-32°C / 41-89.6°F**

Ice Cream Production Efficiency: **2.7 - 4 Gal / h (10 - 15 L / h)**

Product Dimensions: **8.3 x 22.8 x 27.6 in / 210 x 580 x 700 mm**

Figure 6: Detailed specifications and dimensions of the VEVOR Ice Cream Machine.

7. WARRANTY AND SUPPORT

For warranty information, technical support, or any product-related inquiries, please visit the official VEVOR store or contact VEVOR customer service.

You can find more information and contact details at the [VEVOR Store on Amazon](#).