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VEVOR BQL-9200ST

VEVOR Commercial Ice Cream Machine User Manual

Model: BQL-9200ST

Brand: VEVOR

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Ice Cream Machine, Model BQL-9200ST. This countertop soft serve ice cream maker is designed for commercial use, offering high productivity and ease of use for various settings such as ice cream shops, cafes, and snack bars.

Key features include a 10.6 Qt/H yield, 1000W power, a 4L hopper, 1.6L cylinder, touch screen interface, auto-clean function, and pre-cooling capability.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety guidelines to prevent injury or damage to the machine.

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (as specified on the product label). Do not operate with wet hands or in wet environments. Disconnect power before cleaning or servicing.
- **Placement:** Place the machine on a stable, level surface capable of supporting its weight (approximately 101.8 lbs). Ensure adequate ventilation around the machine, especially for the cooling vents.
- **Food Safety:** Use only food-grade ingredients. Clean and sanitize all parts that come into contact with food before and after each use. Follow proper food handling and storage procedures for ice cream mix.
- **Handling:** Due to its weight, use appropriate lifting techniques or assistance when moving the machine.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the machine during operation.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your VEVOR Commercial Ice Cream Machine:

- **Hopper:** The top reservoir where the liquid ice cream mix is poured. Capacity: 4L (4.2 Qt).
- **Cylinder:** The freezing chamber where the mix is churned into soft serve. Capacity: 1.6L (0.4 Gal).
- **Touch Screen Display:** Intuitive interface for controlling machine functions, monitoring status, and setting parameters.
- **Control Lever:** Used to dispense the soft serve ice cream.
- **Dispensing Nozzle:** The outlet from which the ice cream is dispensed.
- **Drip Tray:** Collects any drips or spills below the dispensing nozzle for easy cleaning.
- **Multi-vent Cooling System:** Ensures efficient heat dissipation for optimal performance.



Figure 3.1: Overview of the VEVOR Commercial Ice Cream Machine with its main components and included accessories.

MORE DETAILS



Figure 3.2: Detailed view highlighting the drip tray, control lever, multi-vent cooling, and dispensing nozzle.

4. SETUP

1. **Unpacking:** Carefully remove the machine from its packaging. Due to its weight, it is recommended to have at least two people for safe handling. Inspect for any shipping damage.
2. **Placement:** Position the machine on a sturdy, level countertop or table. Ensure there is sufficient space around the machine (at least 6 inches on all sides) for proper ventilation and heat dissipation. Avoid placing it near heat sources or in direct sunlight.
3. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
4. **Power Connection:** Connect the power cord to a dedicated, grounded electrical outlet that matches the machine's voltage requirements.

5. OPERATION

5.1 Preparing the Mix

Prepare your soft serve ice cream mix according to your recipe or the manufacturer's instructions for the

mix. Ensure the mix is well-chilled before pouring it into the machine.

5.2 Filling the Hopper

Pour the prepared and chilled ice cream mix into the hopper at the top of the machine. Do not overfill; ensure the mix level is within the recommended range indicated inside the hopper.



Figure 5.1: Filling the 4L hopper with ice cream mix. The cylinder capacity is 1.6L.

5.3 Starting the Machine

Turn on the machine using the main power switch. Use the digital touch display to select the desired operating mode. The machine features automatic cooling and pre-cooling functions to maintain mix freshness and prepare for freezing.

DIGITAL TOUCH DISPLAY

Direct on-screen viewing for convenience



Figure 5.2: The digital touch display allows for easy control and monitoring of the machine's functions. The initial freeze time is approximately 15 minutes. Subsequent batches can be ready in 6 minutes or less, allowing for continuous supply.

MAKE ICE CREAM IN 15 MINS

6-minute refreeze for continuous ice cream supply



Figure 5.3: The machine's rapid freezing capability ensures quick ice cream production.

5.4 Dispensing Ice Cream

Once the ice cream is ready (indicated by the machine's display), place a cone or cup under the dispensing nozzle and pull the control lever down to dispense the soft serve. Release the lever to stop the flow.

5.5 Adjusting Hardness

The machine allows for adjustment of ice cream hardness via the touch panel. Refer to the display settings to fine-tune the consistency of your soft serve.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for hygiene, optimal performance, and longevity of your ice cream machine.

6.1 Daily Cleaning (Auto Clean Function)

The machine features a convenient one-button auto-clean function:

1. Empty any remaining ice cream mix from the hopper.

2. Pour warm water with a mild, food-safe detergent into the hopper.
3. Select the "Wash" or "Auto Clean" function on the touch display. The machine will agitate the cleaning solution within the cylinder.
4. After the cycle, dispense the cleaning solution through the nozzle into a bucket.
5. Repeat with clean water to rinse thoroughly.



Figure 6.1: The one-button cleaning feature simplifies daily sanitation.

6.2 Weekly/Deep Cleaning

For thorough cleaning, disassemble the dispensing assembly, beater, and other removable parts. Wash them with warm soapy water, rinse thoroughly, and sanitize. Ensure all parts are completely dry before reassembling. The machine's SUS201 stainless steel body and food-grade SUS304 stainless steel cylinder are designed for durability and ease of cleaning.

For cleaning the ice maker, we recommend wiping it with warm soapy water and then polishing thoroughly dry to avoid limescale stains and bacterial growth. The removable parts can probably be cleaned in the dishwasher, but this is not expressly stated in the product information.

6.3 Lubrication

Periodically lubricate O-rings and other moving parts with food-grade lubricant (e.g., petroleum jelly, if

included or recommended) to ensure smooth operation and prevent wear.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your VEVOR Commercial Ice Cream Machine.

Problem	Possible Cause	Solution
Machine does not turn on.	No power, loose connection, tripped circuit breaker.	Check power cord, ensure outlet is functional, reset circuit breaker.
Ice cream is too soft or not freezing.	Mix not cold enough, incorrect hardness setting, insufficient freezing time.	Ensure mix is pre-chilled. Adjust hardness setting on the touch panel. Allow more time for freezing.
Machine runs for a short period then stops/goes to cool mode.	Overload protection, power fluctuation, internal sensor issue.	Ensure stable power supply. If using with a generator, verify its capacity and stability. Allow machine to cool down before restarting. If problem persists, contact support.
Ice cream mix leaks from the machine.	Improperly assembled parts, worn O-rings/seals.	Check that all removable parts are correctly installed. Inspect and replace any worn O-rings or seals.
Unusual noise during operation.	Loose parts, motor issue, foreign object.	Turn off and unplug the machine. Inspect for any loose components or foreign objects. If noise persists, contact support.

If you encounter 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 (Model BQL-9200ST):

- **Model Name:** Kommerzielle Eismaschine, 10 L/h Leistung, Softeismaschine Einzelne Geschmacksrichtung (BQL-9200ST)
- **Brand:** VEVOR
- **Color:** White
- **Capacity (Hopper):** 4 Liters (4.2 Qt / 1.1 Gal)
- **Capacity (Cylinder):** 1.6 Liters (0.4 Gal)
- **Ice Cream Production Efficiency:** 10 - 15 L/h (2.7 - 4 Gal/h)
- **Operating Temperature:** 5 to 32°C (41 to 89.6°F)
- **Material (Main):** Stainless Steel
- **Material (Hopper):** Stainless Steel 304
- **Special Features:** Touch Panel Interface, Auto Clean, Pre-Cooling
- **Operation Mode:** Automatic

- **Product Dimensions (L x W x H):** 22.83 x 8.27 x 27.56 inches (210 x 580 x 700 mm)
- **Item Weight:** 101.8 pounds (46.2 kg)
- **Noise Level:** ≤ 60 dB
- **Included Components:** 4 L funnel, 1.6 L cylinder, Corrugated Tube x 1, Plunger O-Rings x 2, Expansion Tube x 1, Star Nut x 1, Petroleum Jelly x 1
- **Recommended Uses:** Ice cream store, Cafe, Snack bars, Drink bars
- **UPC:** 197988573166
- **Manufacturer:** VEVOR
- **Date First Available:** April 3, 2024



Figure 8.1: Dimensions and key specifications of the VEVOR Commercial Ice Cream Machine.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your VEVOR Commercial Ice Cream Machine, please visit the official VEVOR support website or contact their customer service directly.

VEVOR Support Website: www.vevor.com/support

Please have your model number (BQL-9200ST) and purchase details ready when contacting support.

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