

VEVOR Slushy Machine 8L

VEVOR Commercial Slushy Machine 8L (2.1 Gal) Instruction Manual

Model: Slushy Machine 8L | Brand: VEVOR

1. SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating the machine. Failure to follow these instructions may result in electric shock, fire, or serious injury.

General Safety

- Always ensure the machine is placed on a stable, level surface.
- Keep the machine away from water or other liquids to prevent electric shock.
- Do not operate the machine with wet hands.
- Keep children and pets away from the machine during operation.
- Do not insert any objects into the machine's vents or openings.

Electrical Safety

- Ensure the power supply voltage matches the rating label on the machine.
- Always plug the machine into a grounded outlet.
- Do not use extension cords or adapters with this machine.
- Unplug the machine from the power outlet before cleaning or maintenance.
- If the power cord is damaged, it must be replaced by the manufacturer or a qualified service agent.

Cleaning and Maintenance Safety

- Always unplug the machine before cleaning.
- Do not immerse the main unit in water or other liquids.
- Use only food-grade cleaning solutions and lubricants.

2. PRODUCT OVERVIEW

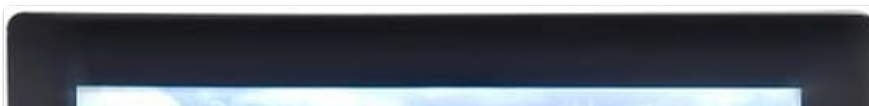
The VEVOR Commercial Slushy Machine is designed for efficient and convenient preparation of various frozen beverages. Featuring an 8L (2.1 US gal) single bowl, it is ideal for commercial and home use, capable of producing 17-23L of slush or 12-18L of alcoholic drinks per hour.

Key Features:

- **8L Single Bowl Capacity:** Generous capacity for continuous serving.
- **Food Grade 304 Stainless Steel:** Durable, corrosion-resistant, and easy to clean.
- **1050W Powerful Compressor:** Ensures fast cooling and efficient slush production with quiet operation.
- **One-Touch Operation:** User-friendly control panel for easy adjustments and dispensing.
- **Cool and Freeze Modes:** Versatile for different beverage types.
- **Intelligent Control Panel:** Features for fault diagnosis and power failure memory.



Image: Front view of the VEVOR Commercial Slushy Machine, showcasing its sleek design and single bowl.



VEVOR®

**Fresh
smoothie**

Real Slushie, Really Cool

Power Supply
OFF  ON

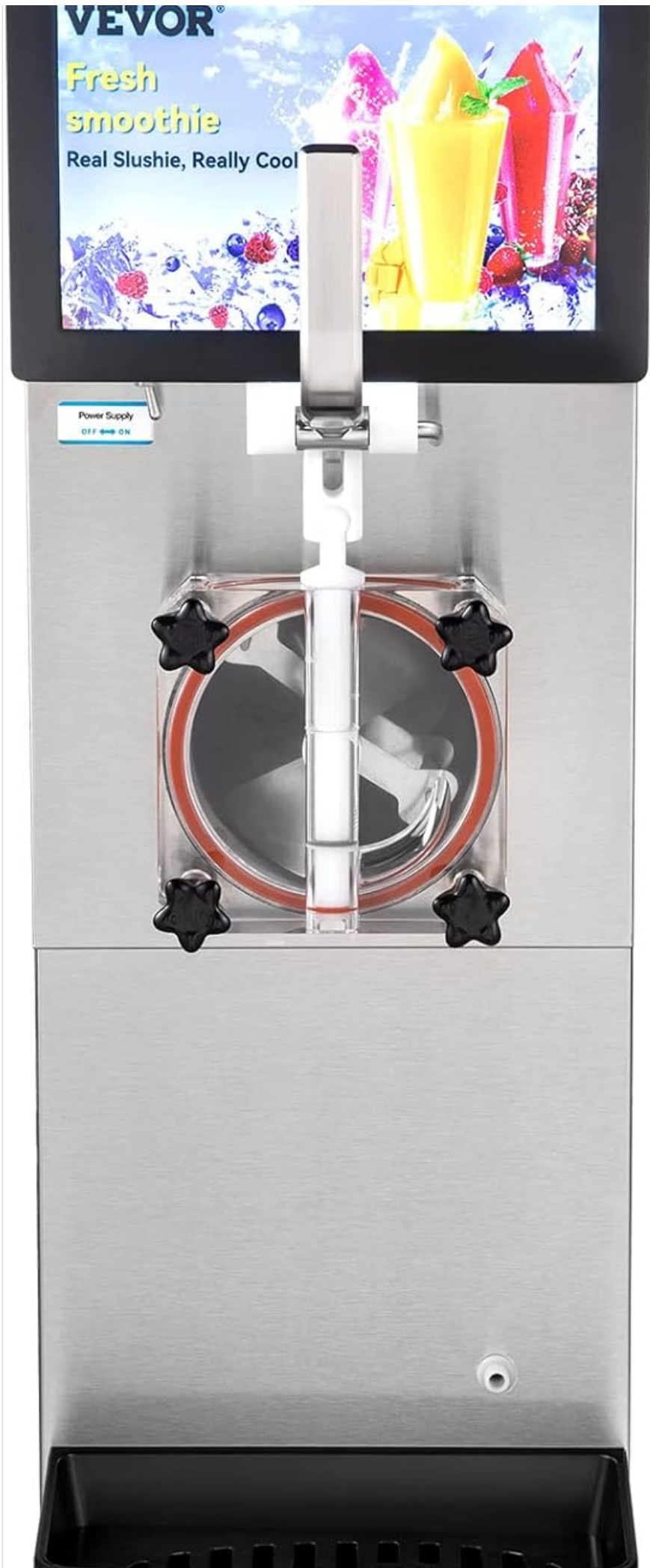




Image: Angled view of the VEVOR Commercial Slushy Machine, highlighting its compact size and stainless steel finish.

3. SETUP

Unpacking and Inspection

- Carefully remove the machine from its packaging.
- Inspect for any shipping damage. If damaged, contact customer service immediately.
- Remove all protective films and packaging materials.

Placement

- Place the machine on a stable, level, and dry surface.
- Ensure adequate ventilation around the machine. Leave at least 30cm (12 inches) of space on all sides for proper heat dissipation.
- Avoid direct sunlight or placement near heat sources.

Assembly

The machine comes partially assembled. Follow these steps to complete the assembly:

1. Install the white sealing ring onto the evaporator cylinder. Apply food-grade lubricant to the sealing ring.
2. Attach the mixer (auger) onto the evaporator shaft.
3. Carefully slide the transparent bowl onto the main unit, ensuring it locks securely into place.
4. Install the pillar, handle, and fixed tip onto the dispensing faucet. Apply food-grade lubricant to the rubber pad on the fixed tip.
5. Place the lid on top of the bowl.



Image: Included accessories for the VEVOR Commercial Slushy Machine, such as measuring cup, lubricant, sealing rings, and whisk.

Video: A detailed usage guideline for a slushie machine, demonstrating assembly, operation, and cleaning procedures. This video provides visual instructions for setting up the machine components.

4. OPERATING INSTRUCTIONS

Initial Cleaning

- Before first use, clean all parts that come into contact with beverages.
- Fill the bowl with clean water and run the machine in 'Clean' mode for a few minutes.
- Drain the water and dry all components.

Preparing and Filling the Bowl

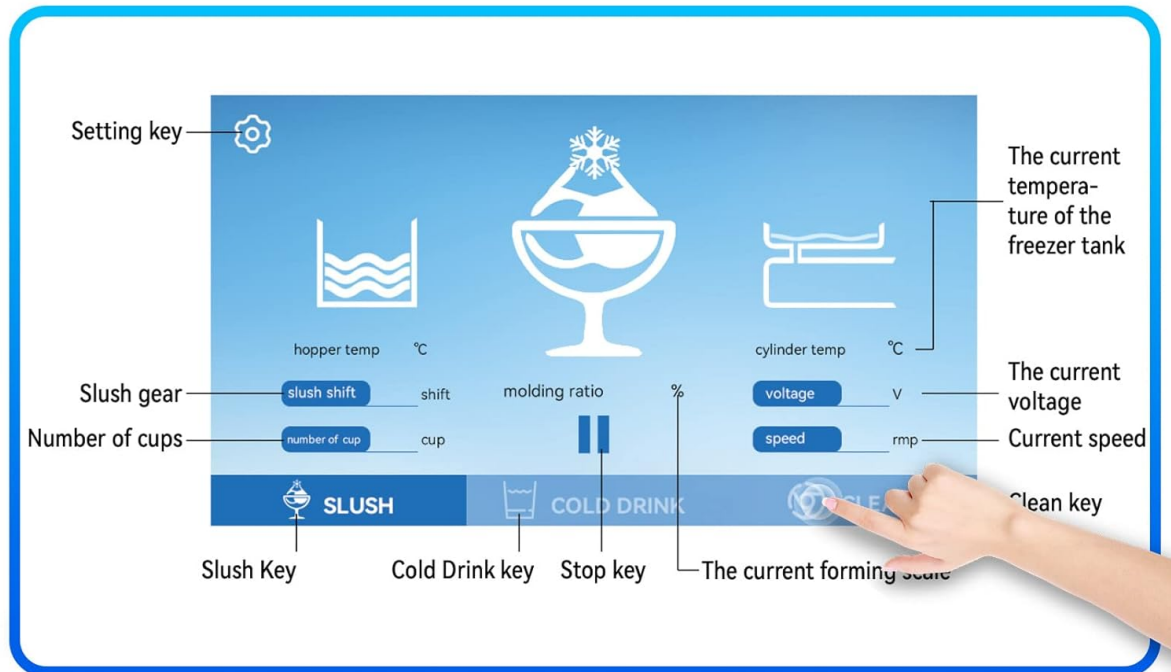
- Prepare your desired beverage mixture. Ensure the minimum sugar content is not less than 13% to prevent freezing issues. For alcoholic drinks, the temperature may need to be adjusted to around -9°C.
- Pour the liquid into the bowl, ensuring it is above the white plastic beater and below the maximum fill line.

Power On and Mode Selection

1. Plug the machine into a grounded power outlet.
2. Turn on the main power switch located on the side of the machine.
3. On the control panel, select your desired mode: 'Slush' for frozen beverages or 'Cold Drink' for chilled beverages.
4. For slushies, ensure the mixing function is turned on before pressing the 'Slush' key.

INTELLIGENT PANEL CONTROL

One-touch operation, multiple drink styles are ready



Troubleshooting



Power off memory

Image: Close-up of the intelligent control panel, showing various settings and one-touch operation buttons for slush, cold drink, stop, and clean modes.

Video: Demonstrates how to use the VEVOR Commercial Slushy Machine, including filling, operating the controls, and dispensing beverages.

Adjusting Thickness

- Use the control panel to adjust the thickness of the slush according to your preference.
- Clockwise rotation of the adjustment knob reduces hardness (thinner slush).
- Counter-clockwise rotation of the adjustment knob increases hardness (thicker slush).

Dispensing

- Place a cup under the dispensing faucet.
- Pull the handle down to dispense the beverage.
- For slushies, remove the cold drink outlet nozzle counterclockwise. For cold drinks, attach the cold drink outlet nozzle clockwise.

5. MAINTENANCE

Daily Cleaning

Regular cleaning is essential to maintain hygiene and prolong the machine's lifespan.

1. Turn off the machine and unplug it from the power outlet.
2. Drain any remaining beverage from the bowl.
3. Disassemble the bowl, mixer, and dispensing faucet components.
4. Wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
5. Wipe down the main unit with a damp cloth. Do not use abrasive cleaners.
6. Reassemble all parts, ensuring proper placement of sealing rings and applying food-grade lubricant where necessary.

FOOD GRADE MATERIAL

Secure and sanitary, prolongs service life



Material shortage reminder



Stainless Steel Construction



Surplus discharge



Image: Illustrates the food-grade material, material shortage reminder, and surplus discharge features, aiding in maintenance understanding.

Video: A detailed usage guideline for a slushie machine, demonstrating assembly, operation, and cleaning procedures. This video provides visual instructions for cleaning the machine components.

6. TROUBLESHOOTING

If you encounter any issues with your VEVOR Commercial Slushy Machine, refer to the following common problems and solutions:

- **Error Code 'LLL':** This indicates a low voltage alert. Please check the operating voltage of your power supply. If the operating voltage is regular, contact customer service to cancel the error code.
- **Slush Not Ready (Temperature Reached):** If the machine reaches the factory-set temperature but the slush is not ready, you may need to adjust the temperature settings on the control panel. Refer to the 'Operating Instructions' section for temperature adjustment.
- **Material Shortage Reminder:** The machine is equipped with a sensor to remind you to replenish raw material in time. Ensure the liquid level is above the minimum fill line.
- **Clogging:** A small hole in the body is designed for discharging remaining ingredients to avoid clogging. Ensure this is clear during cleaning.

For other issues or persistent problems, please contact VEVOR customer support.

7. SPECIFICATIONS

Specification	Value
Brand	VEVOR
Model Name	Commercial Slushy Machine
Item Model Number	Slushy Machine 8L
Capacity	8 Liters (2.1 US Gal)
Compressor Power	1050W
Input Power	1550W
Rated Voltage	AC120V 60Hz
Refrigerant	R410
Material	304 Stainless Steel + 201 Stainless Steel
Product Dimensions	25 x 11.4 x 33.9 inches
Item Weight	131 Pounds
Continuous Output (Slush)	17-23L/H
Continuous Output (Alcohol)	12-18L/H







Image: Diagram detailing the product specifications including dimensions, power, capacity, and material.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official VEVOR website. Ensure you have your product model number and purchase details ready when contacting support.