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## VEVOR D520S

# VEVOR Commercial Ice Cream Machine User Manual

Model: D520S

## PRODUCT OVERVIEW

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The VEVOR Commercial Ice Cream Machine (Model D520S) is a high-productivity countertop soft serve ice cream maker designed for commercial use in various settings such as restaurants, cafes, and snack bars. It features a robust stainless steel construction, a user-friendly LED control panel, and the ability to produce three different flavors of ice cream.



Image: Front view of the VEVOR Commercial Ice Cream Machine, showcasing its stainless steel body, three dispensing levers, and digital control panel.

## SAFETY INSTRUCTIONS

- Always ensure the machine is properly grounded before use.
- Do not operate the machine with wet hands or in wet environments.
- Unplug the machine from the power source before cleaning or performing any maintenance.
- Keep hands and foreign objects away from moving parts during operation.
- Ensure proper ventilation around the machine to prevent overheating.
- Use only food-grade ingredients and follow recommended ratios for mixtures.

## SETUP AND INITIAL OPERATION

## 1. Power Connection and Self-Test

Before initial use, ensure the machine is placed on a stable, level surface with adequate ventilation. Connect the power supply to a suitable electrical outlet.

Upon first power-up, the machine will perform a self-test. The display will show "---". Locate the air cutout switch on the side of the machine and re-plug the machine. The self-test will proceed. Once the screen shows "end", the self-test procedure is complete.

During the self-test, the machine calibrates its internal components. This process is crucial for optimal performance.



Image: Close-up of the digital LED control panel, showing various indicators and control buttons for operation and settings.

## 2. Initial Cleaning (Before First Use)

Prepare a disinfectant solution at a ratio of 1:4000 (disinfectant to water). Pour the solution into the hoppers. Press the **CLEAN** button to enter clean mode. After 2 minutes of clean mode operation, pour out the solution by pressing the dispensing handles.

Repeat this process 2-3 times with pure water to thoroughly rinse the machine. This ensures all disinfectant residue is removed and the machine is ready for food contact.

### 1. Preparing Ingredients

Prepare your ice cream mix according to your recipe. Pour the prepared ingredient into the hoppers. To improve the expansion rate of the ice cream, press the handle to pour out approximately 300ml of ingredients and then pour them back into the hopper. This helps to aerate the mixture.



Image: Top view of the machine's two hoppers, illustrating the capacity for different flavors.

### 2. Ice Cream Production

After preparing the ingredients, turn off the clean mode by pressing the **CLEAN** button again. Then, press the **AUTO** button to enter the ice cream making mode. The numbers under the "HARD" light indicate the progress of ice cream production. The numbers under the "SET" light indicate the hardness level of ice cream production.

The first ice cream forming time is expected to be around 14 minutes. When the progress numbers reach 99, the ice cream is ready to be served. Press the handle to dispense and enjoy the ice cream.

# MAKE ICE CREAM IN 14 MINS

4-minute refreeze for continuous ice cream supply



Image: The VEVOR ice cream machine in operation, highlighting its rapid production capability.

### 3. Standby Mode

Before routine daily off, fill up the ingredient into the hopper. Press the **STANDBY** button to activate standby mode. In standby mode, the machine maintains the ingredients at a safe temperature, reducing waste and preparation time for the next use. To resume operation, close standby mode and enter the Auto mode by pressing the **AUTO** button again.

## MAINTENANCE AND CLEANING

### 1. Daily Cleaning Procedure

At the end of each day, or when changing flavors, perform a complete cleaning procedure:

1. Press **AUTO** to stop ice cream making mode.
2. Let the ingredients thaw naturally for 30 minutes.
3. After thawing, press the **CLEAN** button. Pull out the feed tube and press the handle to pour out the remaining ingredients. Leftover ingredients should be refrigerated if suitable for later use.

- Mix disinfectant and water in a ratio of 1:4000 and stir evenly. Pour the prepared disinfection solution into the material tank.
- Press the **CLEAN** button to enter clean mode (clean light will be on). After 2 minutes of clean mode working, pour out the disinfection solution.
- Wipe the hopper with a clean cloth.

## 2. Disassembly for Deep Cleaning

For thorough cleaning, periodic disassembly is required:

- Unpower the machine.
- Loosen the fastening screws on the valve and carefully remove the dispenser door assembly.
- Take out the beaters from the freezing cylinders.
- Wipe the freezing cylinder with a clean cloth.
- Take out the drain tray for cleaning.
- Thoroughly wash all removed parts (dispenser door assembly, beaters, drain tray) with warm, soapy water. Rinse thoroughly and allow to air dry completely before reassembly.

## 3. Reassembly

Before reassembly, check the cleanliness of all parts. Apply food-grade vaseline on the edge of the sealing sleeve of the beaters. If the sealing sleeve is damaged, replace it in time.

- Install the dispenser door handle onto the dispenser door assembly.
- Make sure the beater is installed in the right direction. After installation, press the beater. If there is a rebound feeling, it means the installation position is correct.
- Install the dispenser door assembly back onto the machine. Tighten the four retaining nuts securely.
- Install the drain tray.

## SPECIFICATIONS

| Feature               | Detail  |
|-----------------------|---|
| Brand                 | VEVOR   |
| Model Name            | Soft Serve Ice Cream Machine for Commercial Use |
| Item Model Number     | D520S   |
| Capacity              | 18-28 L/H Yield (4.8-7.4 Gal/H)                 |
| Hopper Capacity       | 2 x 5.5L / 1.5 Gal                              |
| Cylinder Capacity     | 1.6L / 0.4 Gal                                  |
| Power                 | 1850W   |
| Material              | Stainless Steel (SUS401 main, SUS304 hopper)    |
| Operating Temperature | 5 to 32°C / 41 to 89.6°F                        |
| Noise Level           | ≤ 60 dB   |
| Item Weight           | 209.44 Pounds (95 kg)                           |

|                    |  |
|--------------------|--|
| Product Dimensions | 540 x 775 x 800 mm / 21.3 x 30.5 x 31.5 inches |
|--------------------|--|




|  |                             |
|--|-----------------------------|
| Item Model Number: D520S   | Noise Level: ≤ 60 dB        |
| Cylinder Capacity: 1.6L / 0.4 Gal                                  | Net Weight: 95 kg/209.4 lbs |
| Hopper Capacity: 5.5L / 1.5 Gal x 2                                |                             |
| Main Material: <b>Stainless Steel</b>                              |                             |
| Hopper Material: <b>Stainless Steel 304</b>                        |                             |
| Operating Temperature: 5-38°C / 41-100.4°F                         |                             |
| Ice Cream Production Efficiency: 4.9 - 7.6 Gal / H (18 - 28 L / H) |                             |
| Product Dimensions: 540 x 775 x 800 mm / 21.3 x 30.5 x 31.5 in     |                             |

Image: Detailed diagram showing the dimensions and key specifications of the ice cream machine.

### TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your VEVOR Commercial Ice Cream Machine. For problems not listed here, please contact customer support.

| Problem                    | Possible Cause                            | Solution  |
|----------------------------|---|---|
| Machine does not power on. | No power supply; circuit breaker tripped. | Check power cord connection; reset circuit breaker.<br>Ensure correct power cord is used as per specifications. |

|                                    |   |  |
|------------------------------------|---|--|
| Ice cream is too soft or too hard. | Incorrect hardness setting; improper mix ratio.                       | Adjust the "SET" hardness level on the control panel. Verify ingredient mix ratio.                     |
| Machine not dispensing.            | Hopper empty; machine in standby/clean mode; dispenser valve clogged. | Refill hoppers. Switch to "AUTO" mode. Clean dispenser valve and ensure no blockages.                  |
| Unusual noise during operation.    | Loose parts; foreign object in cylinder; motor issue.                 | Power off and inspect for loose parts or foreign objects. If noise persists, contact customer support. |

ACCESSORIES

The VEVOR Commercial Ice Cream Machine comes with essential accessories to facilitate its operation and maintenance. Please check the accessories upon unboxing to ensure all components are present.



Image: Included accessories such as cleaning brushes, lubricant, and spare O-rings.





WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official VEVOR website. Keep your purchase receipt as proof of purchase for warranty claims.

Official VEVOR Store: [VEVOR Store on Amazon](#)

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Related Documents - D520S

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|--|---|
| <div><p>TOUGH TOOLS. HALF PRICE</p><p>Technical Support and 8-Year Warranty Certificate (www.vevor.com/support)</p><p>ICE CREAM MACHINE</p><p>MODEL:D520S-A</p></div>   | <p><a href="#">VEVOR D520S-A Ice Cream Machine User Manual</a></p> <p>This manual provides instructions for the VEVOR D520S-A Ice Cream Machine, covering installation, operation, maintenance, and troubleshooting.</p>  |
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**VEVOR®**  
TOUGH TOOLS, HALF PRICE

Technical Support and 2 Year warranty (with parts replacement) included

**ICE CREAM MAKER**  
MODEL ICE2086BY

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[VEVOR ICE2086BY Ice Cream Maker User Manual and Recipes](#)

Comprehensive user manual for the VEVOR ICE2086BY Ice Cream Maker, covering operation, safety, maintenance, troubleshooting, and includes various ice cream recipes.