VEVOR XN240C

VEVOR Commercial Slushy Machine XN240C Instruction Manual

Model: XN240C

1. Introduction

Thank you for choosing the VEVOR Commercial Slushy Machine, Model XN240C. This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before use and retain them for future reference.

2. Safety Instructions

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

- **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 a damaged power cord or plug. Keep electrical components dry.
- **Placement:** Place the machine on a stable, level surface. Ensure adequate ventilation around the unit; do not block air vents. Maintain a minimum clearance of 10 cm (4 inches) from walls or other objects.
- **Handling Liquids:** Only use food-grade ingredients. Do not overfill the tanks. Ensure lids are securely in place during operation.
- **Cleaning:** Disconnect the power before cleaning. Use only mild, food-safe cleaning agents. Do not immerse the main unit in water.
- **Children and Unauthorized Personnel:** Keep children and unauthorized individuals away from the machine during operation and cleaning.
- **Sugar Content:** For proper freezing and to prevent damage to the machine, ensure the liquid mixture has a sugar content between 13% and 15%. A refractometer is recommended for accurate measurement.
- **Maintenance:** Do not attempt to repair the machine yourself. Refer all servicing to qualified personnel.

3. Product Overview

The VEVOR Commercial Slushy Machine XN240C is designed for commercial and home use, featuring dual tanks for preparing various frozen beverages. Key components include:

- **Dual Tanks:** Two transparent 12L (3.17 US gal) tanks for holding beverage mix.
- **Control Panel:** A 5-inch touchscreen for intuitive operation and setting adjustments.
- **Dispensing Levers:** For easy serving of frozen drinks.
- **Drip Tray:** Collects spills and drips for a clean serving area.
- **Refrigeration System:** High-efficiency compressor for rapid cooling and freezing.
- **Food-Grade Materials:** Tanks and cooling cylinders are made from 304 stainless steel, ensuring hygiene and durability.



Image 3.1: Front view of the VEVOR Commercial Slushy Machine XN240C, showcasing its dual tanks, control panel, and dispensing levers.



Image 3.2: Detailed view of the machine's internal components, highlighting the food-grade stainless steel tanks and the surplus discharge port.

4. Setup

Follow these steps for initial setup:

1. **Unpacking:** Carefully remove the machine from its packaging. Due to its weight (approximately 198.4 lbs / 90 kg), it is recommended to have assistance during unpacking and placement. Inspect for any shipping damage.
2. **Placement:** Position the machine on a sturdy, level surface in a well-ventilated area. Ensure the ambient temperature is within the operating range of 10°C - 32°C (50°F - 89.6°F).
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with beverages. This includes the tanks, lids, augers, and dispensing nozzles. Use warm water and a mild, food-safe detergent. Rinse thoroughly and dry.
4. **Assembly:** Install the cleaned augers into the cooling cylinders within the tanks. Place the tanks onto the machine base, ensuring they are properly seated. Secure the lids.
5. **Power Connection:** Plug the machine into a dedicated, grounded electrical outlet.

5. Operating Instructions

Operating your VEVOR slushy machine is straightforward with its intelligent touchscreen control.

5.1 Filling the Tanks

- Prepare your beverage mix according to your recipe. Remember to maintain a sugar content of 13-15% for optimal slush consistency.
- Pour the prepared mix into each tank, ensuring not to exceed the maximum fill line.

5.2 Using the Control Panel

The 5-inch touchscreen allows for easy selection of operating modes.

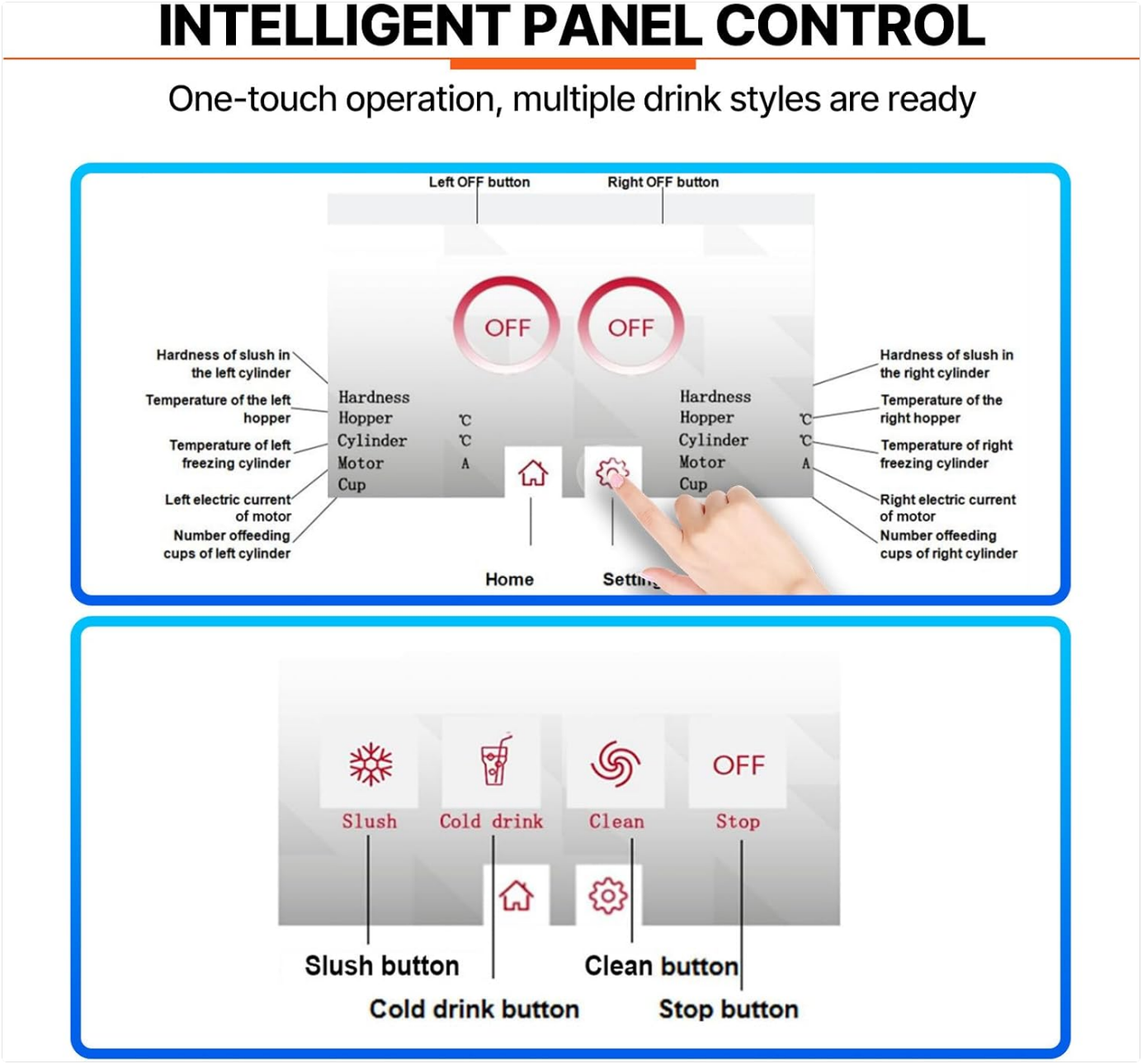


Image 5.1: Diagram of the intelligent touchscreen control panel, showing various buttons and settings for operation.

- **Power On:** Press the power button to turn on the machine.
- **Mode Selection:** From the main interface, select your desired mode:
  - **Slush Mode:** For producing frozen slush beverages. Initial production takes approximately 18 minutes for standard slush and 25 minutes for alcoholic drinks.
  - **Cold Drink Mode:** For chilling and dispensing non-frozen beverages.

- **Clean Mode:** Initiates a cleaning cycle (refer to Section 6 for details).
- **Stop:** Halts current operation.

- **Settings:** Access settings to adjust parameters such as hardness (for slush) or temperature (for cold drinks). The machine also features pre-cooling and fresh-keeping functions (tank temperature ≤10°C).
- **Fault Diagnosis:** The panel can display fault codes for troubleshooting.
- **Power Failure Memory:** The machine retains settings in case of a power interruption.



Image 5.2: The slushy machine in operation, illustrating the rapid production times for slush and alcoholic beverages.

5.3 Dispensing Drinks

Once the desired consistency is reached (in slush mode) or the drink is chilled (in cold drink mode), place a cup under the dispensing nozzle and pull the lever down to serve.

6. Maintenance and Cleaning

Regular cleaning and maintenance are crucial for hygiene and extending the lifespan of your machine.

6.1 Daily Cleaning

1. **Empty Tanks:** At the end of each day, or when changing flavors, empty any remaining beverage mix from the tanks. Use the surplus discharge hole at the bottom of the tanks for complete drainage.
2. **Clean Cycle:** Fill the tanks with warm water and a small amount of food-grade cleaning solution. Run the machine in 'Clean' mode for 5-10 minutes.
3. **Rinse:** Drain the cleaning solution. Fill with clean water and run in 'Clean' mode again to rinse thoroughly. Drain completely.

6.2 Deep Cleaning (Weekly/As Needed)

1. **Disconnect Power:** Always unplug the machine before disassembling for deep cleaning.
2. **Disassemble:** Remove the lids, tanks, augers, and dispensing levers. Carefully remove all gaskets and seals.
3. **Wash Components:** Wash all disassembled parts with warm, soapy water and a soft brush. Pay close attention to crevices and areas where residue might accumulate.
4. **Inspect Gaskets:** Check gaskets and seals for wear, cracks, or damage. Replace if necessary to prevent leaks.
5. **Dry Thoroughly:** Allow all parts to air dry completely before reassembly to prevent mold or bacterial growth.
6. **Reassemble:** Carefully reassemble all components, ensuring gaskets are correctly seated.
7. **Wipe Exterior:** Clean the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the main unit.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord not connected; Circuit breaker tripped.	Check power connection; Ensure outlet is functional; Reset circuit breaker.
Liquid not freezing or freezing too hard	Incorrect sugar content in mix; Temperature settings incorrect.	Adjust sugar content (13-15% recommended); Adjust hardness setting on control panel.
Machine is leaking	Gaskets or seals are improperly installed or damaged; Tanks not seated correctly.	Inspect and correctly install all gaskets; Replace worn or damaged gaskets; Ensure tanks are securely in place.
Unusual grinding noise	Auger obstruction; Motor issue.	Turn off and unplug the machine. Check tanks for foreign objects. If noise persists, contact customer support.
Dispenser not working	Dispensing lever jammed; Nozzle clogged.	Check for obstructions around the lever; Clean the nozzle.

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

8. Specifications

Technical specifications for the VEVOR Commercial Slushy Machine XN240C:



Image 8.1: Diagram illustrating the dimensions and key specifications of the VEVOR Commercial Slushy Machine XN240C.

Feature	Detail
Item Model Number	XN240C
Product Dimensions (L x W x H)	22.44 x 26.38 x 34.65 inches (570 x 670 x 880 mm)
Item Weight	198.4 pounds (90 kg)
Capacity	2 x 12L (3.17 US Gal x 2)
Refrigerant	R410A
Adv Light Box Size	5-inch Screen
Operating Environment Temperature	10°C - 32°C (50°F - 89.6°F)

Feature	Detail
Cooling Cylinder Material	304 Stainless Steel
Housing Material	201 Stainless Steel
Ice Making Efficiency (Slush Drinks)	24L/H (5 gears)
Ice Making Efficiency (Alcoholic Drinks)	24L/H (2 gears)

9. Warranty and Support

VEVOR products are designed for durability and performance. For warranty information, please refer to the warranty card included with your product or visit the official VEVOR website. If you require technical assistance, replacement parts, or have questions regarding your VEVOR Commercial Slushy Machine XN240C, please contact VEVOR customer support through their official channels.

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