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VEVOR YKF-9236T

VEVOR Commercial Countertop Soft Serve Ice Cream Machine

Model: YKF-9236T

Manufacturer: VEVOR

1. Important Safety Instructions

Please read all instructions carefully before operating the machine. Retain this manual for future reference.

- Ensure the machine is placed on a stable, level surface.
- Connect to a grounded power outlet with the correct voltage (2200W power rating).
- Do not immerse the machine in water or other liquids.
- Keep hands and utensils out of the hoppers and dispensing area during operation.
- Always unplug the machine before cleaning or maintenance.
- Do not operate the machine with a damaged cord or plug.
- Supervise children and individuals with reduced capabilities when near the appliance.

2. Product Overview

The VEVOR Commercial Countertop Soft Serve Ice Cream Machine (Model YKF-9236T) is designed for efficient production of soft serve ice cream with a yield of 20-28 liters per hour. It features a durable stainless steel construction, dual 6-liter hoppers, a built-in puffing pump, and a pre-cooling fresh-keeping system.

Key Features:

- **Pre-Cooling Fresh-Keeping:** Maintains mix temperature at or below 53.6°F (12°C) to prevent spoilage and ensure freshness, even during overnight storage.
- **Upgraded Puffing & Hopper Agitation:** Built-in puffing pump achieves a 25-35% puffing rate for smoother dispensing and improved yield. Hopper agitation ensures uniform texture without ice crystals.
- **High Efficiency Production:** Features three dispensers for 2+1 flavors. The first batch freezes in 13-17 minutes, with subsequent batches ready in approximately 6 minutes.
- **Easy Operation:** LED display screen with integrated functions for hardness adjustment, puffing, fresh-keeping, and one-touch self-cleaning. Includes a low-mix alarm.

- **Durable & Reliable:** Constructed from high-quality stainless steel for rust and corrosion resistance, easy cleaning, and compliance with food safety standards.

Component Diagram:



Figure 2.1: Internal diagram of the VEVOR Commercial Ice Cream Machine, highlighting the mix hopper, freezing cylinder, and efficient compressor.



Figure 2.2: Front-side view of the VEVOR Commercial Ice Cream Machine, showcasing its sleek design and dispensing handles.

Product Overview Video:

▶ **Watch video online**
VEVOR Commercial Ice Cream Machine, 2200W

Video 2.1: An overview of the VEVOR Commercial Ice Cream Machine, demonstrating its features and operation.

3. Setup

Before first use, ensure all packaging materials are removed and the machine is clean. The machine comes with a set of assembly accessories and a user manual.

Installation Steps:

1. Place the machine on a sturdy, level countertop.
2. Install the wave ring onto the beater.
3. Install the beater on the machine, rotate it, then press to confirm it is properly seated.

4. Install the handle onto the liquid outlet valve.
5. Install the ice cream distributor.
6. Install the water tray below the dispenser.



Figure 3.1: Visual guide for the installation of the ice cream machine components.

4. Operation

This section details the steps for preparing and dispensing soft serve ice cream using your VEVOR machine.

Ice Cream Manufacturing Method:

1. Evenly pour ice cream slurry into both hoppers, ensuring they are always filled.
2. Turn on the power; the machine enters standby state.
3. Press "Set" then "User setting" and "Hardness" to adjust ice cream hardness to your preference.
4. Pull down the left and right handles to allow the mix to naturally flow out (2 to 3 cups). Press the "Auto" button to enter the cooling state.
5. Once ready, pull the handle to dispense ice cream.
6. For remaining slurry/ice cream, press "Fresh" to maintain a low temperature for preservation.



Figure 4.1: Visual instructions for the ice cream production process.

Expansion Function Usage:

The built-in puffing pump enhances the texture and yield of your soft serve. To activate this function:

- After pouring in the ingredients, turn on the cooling mode.
- Simply press and hold the 'Puff' button simultaneously with the 'Set' button to activate the expansion function.
- To test the function, after pouring water into the material cylinder, press the 'Puff' button. If bubbles appear, the expansion function is working normally.

▶ **Watch video online**
Expansion Function Usage

Video 4.2: Demonstration of how to activate and test the expansion (puffing) function.

Pre-Cooling and Preservation Usage:

The pre-cooling function helps maintain the freshness of your ice cream mix, especially during periods of inactivity or overnight.

- When there is remaining raw material in the material cylinder, the preservation function can be activated in standby mode.
- Press the 'Fresh' button in the upper right corner of the control panel.
- Wait for approximately one minute and check if frost appears on the top of the material cylinder. If frost is present, the function is active. You can then turn off the machine for overnight preservation.

▶ **Watch video online**
Pre-cooling and preservation usage guide

Video 4.3: Guide on using the pre-cooling and preservation function to maintain ingredient freshness.

5. Maintenance

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your ice cream machine.

Cleaning Guide:

1. Pour water with appropriate disinfectant (about 70% capacity) into the hoppers.
2. Press the "Clean" button on the control panel and let it stir for approximately 5 minutes.
3. Put out the dirty water through the dispenser. Repeat steps 2-3 times until the water runs clear.
4. It is recommended to empty the hoppers and clean the machine after each day of use to avoid food contamination.



Figure 5.1: Visual instructions for the cleaning process of the ice cream machine.

Removable Drip Tray:

The removable drip tray simplifies cleaning and helps maintain a tidy workspace. Regularly remove and clean the drip tray to prevent spills and maintain hygiene.

6. Troubleshooting

This section provides solutions to common issues you might encounter with your VEVOR Commercial Ice Cream Machine.

- **Machine not turning on:** Check power connection, ensure the power switch is on, and verify the circuit breaker.
- **Ice cream not freezing:** Ensure the cooling mode is activated. Check if hoppers are adequately filled. Verify the hardness setting.
- **Low-mix alarm:** Refill the hoppers with ice cream mix promptly.
- **Unusual noise:** Turn off the machine immediately and inspect for any obstructions or loose parts. Contact customer support if the issue persists.
- **Poor ice cream texture:** Adjust the hardness setting. Ensure the hopper agitation function is active. Check the mix consistency.

For issues not covered here, please contact VEVOR customer support.

7. Specifications

Feature	Detail
Brand	VEVOR
Model Name	Commercial Ice Cream Machine
Model Number	YKF-9236T
Type	Countertop
Rated Power	2200W
Hourly Output	20-28 L/H
Flavor Option	3 Flavors (2 + 1 mixed)
Hopper Capacity	2 x 6 Liters
Hopper Material	Stainless Steel
Freezing Cylinder Capacity	1.7L * 2
Dispensing Temperature	≤ -4.5°C
Hopper Cooling (Fresh-Keeping)	Yes, ≤ 12°C
Special Features	Pre-Cooling Fresh-Keeping, Built-In Puffing Pump, Hopper Agitation
Material	Stainless Steel
Item Dimensions (L x W x H)	21.3" x 21.3" x 32.3" (540 x 540 x 820 mm)

Feature	Detail
Net Weight	198.42 lbs (90 kg)
UPC	197988180661



Figure 7.1: Detailed dimensions and specifications of the VEVOR Commercial Ice Cream Machine.

8. Warranty and Support

VEVOR products are designed for durability and performance. For warranty information, product registration, or technical support, please visit the official VEVOR website or contact their customer service department. Keep your purchase receipt as proof of purchase.

For additional resources and support, you may visit the VEVOR Store on Amazon.

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