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› GarveeLife Commercial Soft Serve Ice Cream Machine Model DXQ-VINE95E User Manual

GarveeLife DXQ-VINE95E

GarveeLife Commercial Soft Serve Ice Cream Machine

Model: DXQ-VINE95E User Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your GarveeLife Commercial Soft Serve Ice Cream Machine, Model DXQ-VINE95E. Please read this manual thoroughly before initial use and retain it for future reference. Proper use and care will ensure optimal performance and longevity of your machine.



Figure 1.1: Front view of the GarveeLife Commercial Soft Serve Ice Cream Machine.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (110V/60Hz). Do not operate with a damaged power cord or plug.

- **Placement:** Place the machine on a stable, level surface. Ensure adequate ventilation around the machine; do not block cooling vents.
- **Cleaning:** Disconnect from power before cleaning. Do not immerse the machine in water. Use only food-grade cleaning solutions.
- **Operation:** Keep hands and foreign objects away from moving parts during operation. Do not operate the machine without the hopper lid securely in place.
- **Maintenance:** Only qualified personnel should perform repairs. Refer to the troubleshooting section for minor issues.

3. PRODUCT OVERVIEW

The GarveeLife Commercial Soft Serve Ice Cream Machine is designed for high-volume production of single-flavor soft serve. It features a 6-liter hopper and a 1.8-liter freezing cylinder, controlled via an intuitive touchscreen interface.

Key Components:

- **Control Lever:** Used to dispense soft serve.
- **Drip Tray:** Collects drips and spills for easy cleaning.
- **Cooling Vents:** Essential for heat dissipation and efficient operation.
- **Non-Slip Feet:** Ensures stability during use.
- **6L Hopper:** Holds the liquid soft serve mix.
- **1.8L Freezing Cylinder:** Where the mix is frozen and aerated.
- **Puffing Tube:** Integrates air into the mix for a smoother texture and higher yield.

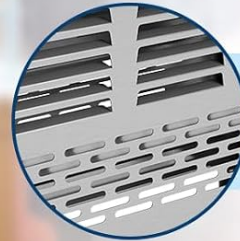
THOUGHTFUL PRODUCT DETAIL DESIGN



CONTROL LEVER



DRIP TRAY



COOLING VENTS



NON-SLIP FEET

Figure 3.1: Detailed product design highlighting key external components.

HIGHER UTILIZATION RATE OF RAW MATERIALS, BETTER TASTE

Save 30% of materials

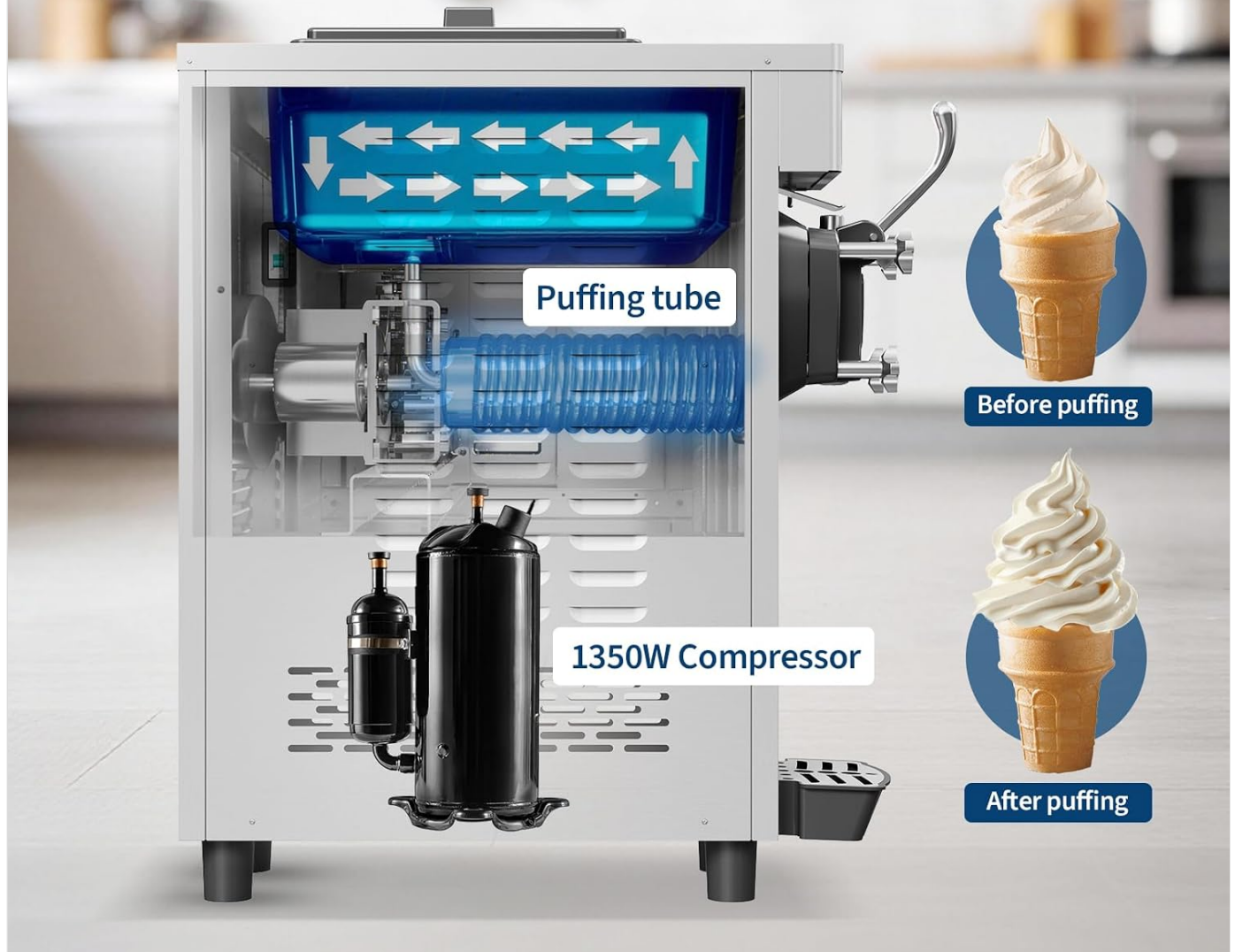


Figure 3.2: Internal components, including the compressor and puffing tube, which enhances material utilization and taste.

4. SETUP AND INSTALLATION

4.1 Unpacking

1. Carefully remove the machine from its packaging.
2. Inspect for any shipping damage. Report any damage to the carrier immediately.
3. Remove all packing materials, including any protective films or tapes.

4.2 Placement

- Choose a location with a stable, level, and sturdy countertop capable of supporting the machine's weight (approximately 143.3 lbs).
- Ensure there is at least 6 inches (15 cm) of clear space around all sides of the machine for proper ventilation. Do not place it near heat sources or in direct sunlight.

- The operating ambient temperature should be between 41-104 °F (5-40 °C).



Figure 4.1: Recommended placement of the machine on a countertop.

4.3 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.

4.4 Power Connection

Plug the machine into a dedicated 110V/60Hz grounded electrical outlet. Do not use extension cords or adapters.

5. OPERATION

5.1 Preparing the Mix

- Prepare your soft serve mix according to the manufacturer's instructions.
- Ensure the mix is properly chilled before adding it to the machine.

5.2 Filling the Hopper

- Open the hopper lid.
- Pour the prepared soft serve mix into the 6-liter hopper. Do not overfill.
- Close the hopper lid securely.

5.3 Control Panel Overview

The machine features an LED touch button screen for easy control.



Figure 5.1: LED Touch Button Screen for machine control.

- **HARD +/-:** Adjusts the hardness of the soft serve.
- **PUFF:** Activates the puffing function for aeration.

- **TIME:** Displays production time.
- **AUTO:** Starts the freezing and dispensing cycle.
- **CLEAN:** Initiates the automatic cleaning cycle.
- **STOP:** Halts all operations.

5.4 Dispensing Soft Serve

1. Press the 'AUTO' button to begin the freezing process. The first batch typically takes about 15 minutes, with subsequent batches ready in 6 minutes or less.
2. Once the desired consistency is reached (indicated by the hardness display), place a cone or cup under the dispensing nozzle.
3. Pull the control lever down to dispense the soft serve. Push the lever up to stop.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning (Auto-Clean)

1. Ensure the hopper is empty of mix.
2. Fill the hopper with warm water and a small amount of food-grade sanitizer.
3. Press the 'CLEAN' button on the control panel. The machine will agitate the cleaning solution.
4. Dispense the cleaning solution through the nozzle. Repeat with fresh water to rinse.
5. Turn off and unplug the machine.

6.2 Deep Cleaning (Weekly/Bi-Weekly)

- **Disassembly:** Disconnect power. Carefully disassemble the dispensing head, beater, and any removable seals. Refer to the product diagram for component identification.
- **Washing:** Wash all disassembled parts with warm, soapy water using a soft brush. Rinse thoroughly.
- **Sanitizing:** Immerse parts in a food-grade sanitizing solution according to the sanitizer's instructions.
- **Drying:** Allow all parts to air dry completely before reassembly.
- **Reassembly:** Reassemble all components, ensuring seals are correctly seated to prevent leaks.

6.3 General Maintenance Tips

- Regularly check and clean the cooling vents to prevent dust buildup, which can impair performance.
- Inspect seals and O-rings for wear and tear. Replace as needed to prevent leaks.
- Ensure the drip tray is emptied and cleaned regularly.



Figure 6.1: Illustration of the machine's cooling system components.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact customer support.

Problem	Possible Cause	Solution
Machine does not turn on	No power, loose plug, circuit breaker tripped	Check power connection, ensure outlet is functional, reset circuit breaker.
Soft serve is too soft/liquid	Mix not cold enough, hardness setting too low, insufficient freezing time	Ensure mix is pre-chilled. Increase hardness setting. Allow more time for freezing.
Soft serve is too hard	Hardness setting too high	Decrease hardness setting.
Machine is leaking	Improperly installed seals/O-rings, damaged seals	Check all seals and O-rings for correct placement and damage. Replace if necessary.
Low production yield	Puffing function off, mix consistency incorrect	Ensure 'PUFF' function is active. Verify mix preparation.

8. SPECIFICATIONS

Technical specifications for the GarveeLife Commercial Soft Serve Ice Cream Machine, Model DXQ-VINE95E.

PRODUCT DIMENSIONS



Voltage: 110V/60Hz

Capacity: 6 liters

Weight: 143.3 pounds

Production Rate:
4.2-5.3 gallons per hour
(16-20 liters per hour)

Refrigerant: R290

Standard Ambient Temperature:
41-104°F (5-40°C)

Product Dimensions:
11.81 × 29.53 × 37.40 inch

Figure 8.1: Product dimensions and key specifications.

Feature	Detail
Brand	GarveeLife
Model Number	DXQ-VINE95E
Voltage	110V/60Hz
Capacity (Hopper)	6 Liters (1.6 Gallons)
Capacity (Freezer)	1.8 Liters
Production Rate	4.2-5.3 gallons per hour (16-20 liters per hour)
Power	1500W

Feature	Detail
Refrigerant	R290
Item Dimensions (L x W x H)	9.06" x 29.33" x 33.66" (23cm x 74.5cm x 85.5cm)
Item Weight	143.3 pounds (65 kg)
Special Features	Automatic Clean, Built-In Timer, Touchpad Control
Recommended Uses	Cafe, Coffee Shop, Dessert shops, Ice cream store, Restaurant, Snack bars

9. WARRANTY AND SUPPORT

Your GarveeLife Commercial Soft Serve Ice Cream Machine is covered by a standard return policy, typically 30 days from the date of purchase. For specific warranty details, please refer to your purchase documentation or contact the seller directly.

For technical assistance, parts, or service inquiries, please contact GarveeLife customer support through the retailer where the product was purchased or visit the official GarveeLife website for contact information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question