

# **VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

## **ICE CREAM MACHINE**

**MODEL:YKF-618**

**MODEL:BQL-128YH**

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

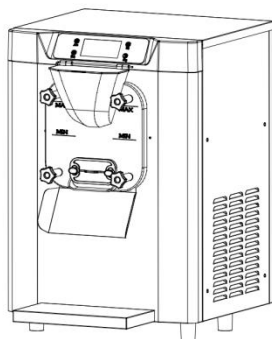


# VEVOR®

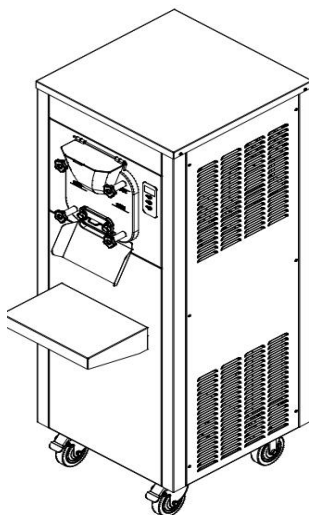
TOUGH TOOLS, HALF PRICE

## ICE CREAM MACHINE

MODEL:YKF-618 BQL-128YH



YKF-618



BQL-128YH

### NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

**Technical Support and E-Warranty Certificate**  
**[www.vevor.com/support](http://www.vevor.com/support)**

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



**Warning-**To reduce the risk of injury, user must read instructions manual carefully.



### **CORRECT DISPOSAL**

This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

## **Table of Contents**

- I.Purposes and Features
- II.Precautions
- III.Product Structure
- IV. Installation
- V. How to Make an Ice-cream
- VI. Electrical Wiring Diagram
- VII.Troubleshooting

## **I.Purposes and Features**

YKFseries hard ice cream machine is our latest design for making of hard ice cream.Its primary advantages are compact size,elegant appearance ,easy operation and simple nstallation.If coupled with a freezer,it will become a small ice cream plant,extensively applicable for booths,workshops, canteens and restaurants.Its secondary advantages are elegant and lively outlines and easiness for cleaning.In addition,its premium compressor and reducer ensure safe ,reliable and

highly efficient operation at the lowest cost, bringing you significant economic return

## **II. Important safeguards and precautions**

### **Important safeguards**

· Before using the appliance, please read this user manual to ensure that you gain the maximum benefit from it.

#### **WARNING:**

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
6. When positioning the appliance, ensure the supply cord is not trapped or damaged.
7. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
8. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

9. Do not damage the refrigerant circuit.

10. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

11. Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

•**Note:** This appliance contains flammable refrigerant R290 and foaming agent cyclopentane.

Please avoid contact fire when you transport and use it.

Please ask professional for servicing when the machine broke down.

Please send it to your local appointed disposal station when you discard it.

**During using, service and disposal the appliance, please pay**



**attention to symbol similar as left side, which is located on rear of appliance (rear panel or compressor) and with yellow or orange color. It's risk of fire warning symbol.**

**There are flammable materials in refrigerant pipes and compressor. Please be far away fire source during using, service and disposal.**

## **FCC Information**

**CAUTION:** Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment!

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1) This product may cause harmful interference.

2) This product must accept any interference received, including interference that may cause undesired operation.

**WARNING:** Changes or modifications to this product not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

**Note:** This product has been tested and found to comply with the limits for a Class B digital device pursuant to Part 15 of the FCC Rules, These limits

are designed to provide reasonable protection against harmful interference in a residential installation.

This product generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this product does cause harmful interference to radio or television reception, which can be determined by turning the product off and on, the user is encouraged to try to correct the interference by one or more of the following measures.

- Reorient or relocate the receiving antenna.
- Increase the distance between the product and receiver.
- Connect the product to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for assistance.

## **Precautions**

1. The inclination of machine shall not exceed 45 ° during moving and handling

2. Use a single phase 3-pole receptacle with a dedicated earthing wire. Never share a receptacle with other electric appliances

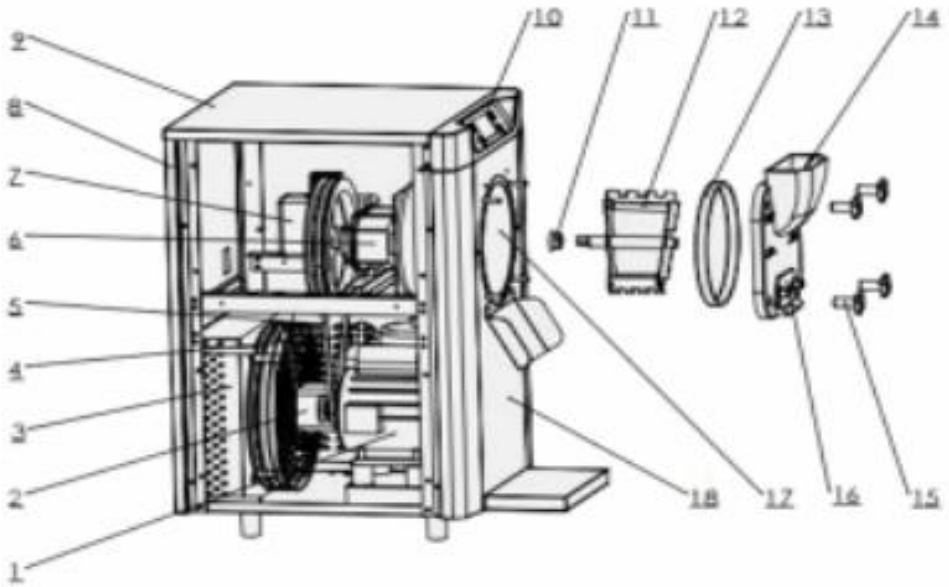
3. The voltage of power supply shall comply with the value on the nameplate with an allowed variation less than 10%.

4. During installation, a clearance of at least 20 inches shall be kept around the fan to ensure heat dissipation.

5. An interval of more than 3 minutes shall be guaranteed before E starting the compressor

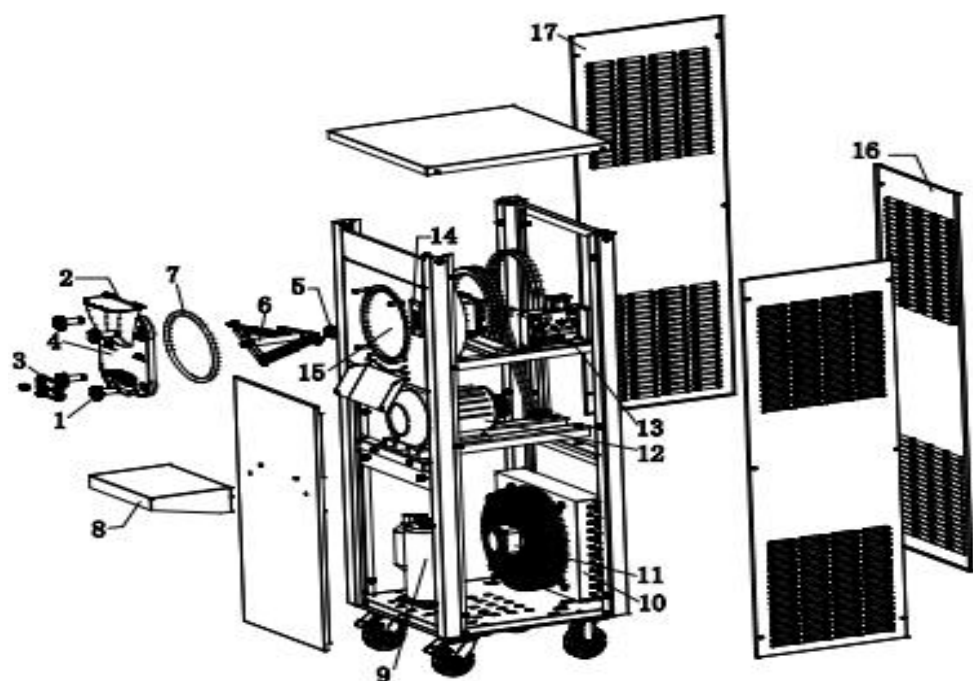
6. Upon finish of operation, the power supply shall be cut off and the unit shall be cleaned. To clean the cylinder, you may take out the stirrer, re-attach the seal ring and wash with water, followed by wiping dry with a towel. The surface of machine may be cleaned with moist wipes. Never rinse with water

### III.Product Structure



1.motor	10.screen
2.pan	11.seal ring
3.condenser	12.stirrer
4.compressor	13.type seal ring
5.belt	14.outlet base
6.reducer	15.screw
7.control panel	16.outlet cover
8.rear panel	17.cylinder
9.top panel	18.front panel





1.screw for distribute  
 2.pin  
 3.screw  
 4.cover for hopper  
 5.seal ring  
 6.beater  
 7.seal for distributor  
 8.tray  
 9.compressor



10.condenser  
 11.fan  
 12.motor  
 13.mother board  
 14.panel  
 15.hopper  
 16.rear plate  
 17.side plate

## IV.Installation


Clean the supplied parts (discharge block, stirrer, seal rings etc) and assemble them onto the machine in turns as follows:

1. Lead the Trumpet-shaped ring onto the square shaft of stirrer from the smaller opening before inserting the square shaft into the hole of the cylinder. Turn the stirrer with your hand. If you feel some resistance, it means the shaft has been assembled to its place.
2. Attach the oval seal ring to the slot on the discharge cover before mounting the cover onto the discharge block. Tighten the spherical nut with the supplied socket spanner. Don't exert extreme force.
3. Put the O-ring into the O-shapes lot of discharge block. Then attach the discharge block to the screw of evaporate by tightening the four knob nuts. Now it's ready for making of ice Cream

## V.How to Make an Ice-cream- Model:YKF-618

1. Put the ice cream powder into a clean container and add 40C water. (The rate of powder and water is 1:2.5-3.0. i.e., add 2.5-3.0 kg water for 1 kg powder.) If necessary, put in a proper amount of milk, sugar and essences. Mix them evenly.
2. Turn on power. Move the prepared ice cream slurry to the hopper so that it can flow into the cylinder gradually. Be sure not to exceed the mark upon replenishing.
3. Hold down the “” key to set up the time value between 10-35 minutes. (Tips: The value for set up may be recycled. Save the value and quit the system automatically by leaving the key untouched for 5 seconds.)
4. Hold down “” key to start the motor. The digital display screen will start counting down. One minute later, the compressor starts by itself and the process of ice cream making begin.
5. A few minutes later, “End” is seen on the digital display screen and the

machine stops running. That means the ice cream is ready.

6. Loosen the nut on the discharge cover and remove it. Hold down "  " key. The stirrer will push out the ready ice cream slowly. Put the ice cream into a freezer for cold storage.

7. Re-attach the discharge cover. Replenish the ice cream raw materials to repeat the process.




### How to Make an Ice-cream - BQL-128YH


1. put the ice cream powder into a clean container and add 40°C water. (The rate of powder and water is 1 : 2.5-3.0. i. e, add

2. 5-3. 0 kg water for 1 kg powder. ) If necessary, put in a proper amount of milk, sugar and essences . Mix them evenly.

2. Turn on power. Move the prepared ice cream slurry to the hopper so that it can flow into the cylinder gradually. Be sure not to exceed the mark upon replenishing .

3. Hold down the "  " key to set up the time value between 10-30 minutes.

(Tips: The value for set up maybe recycled. Save the value and quit the system automatically by leaving the key untouched for 5 seconds.

4. Hold down "  " key to start the motor. The digital display screen will start counting down. One minute later, the compressor starts by itself and the process of ice cream making begin.

5. A few minutes later, "End" is seen on the digital display screen and the machine stops running. That means the ice cream is ready.

6. Loosen the nut on the discharge cover and remove it. Hold down "



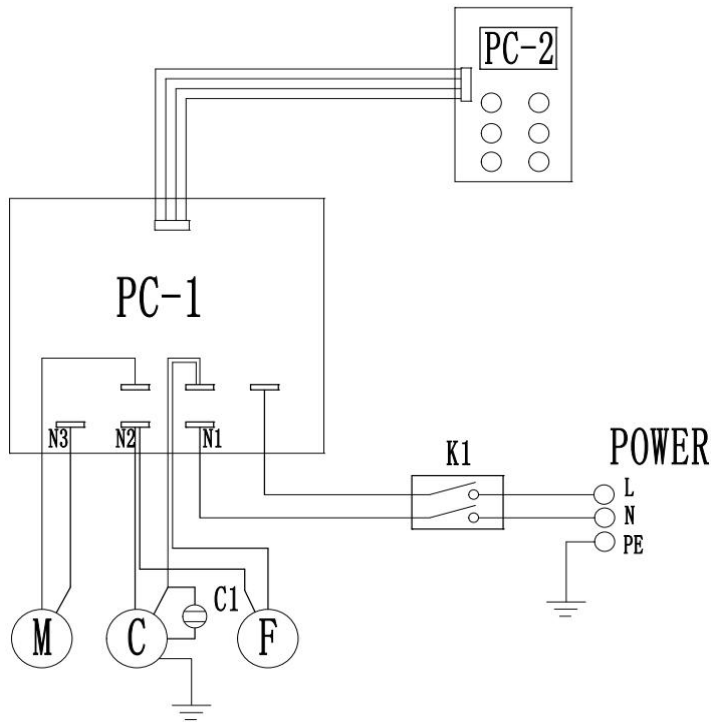
key. The stirrer will push out the ready ice cream slowly. put the ice

cream into a freezer for cold storage.

7. Re-attach the discharge cover. Replenish the ice cream raw materials to repeat the process.

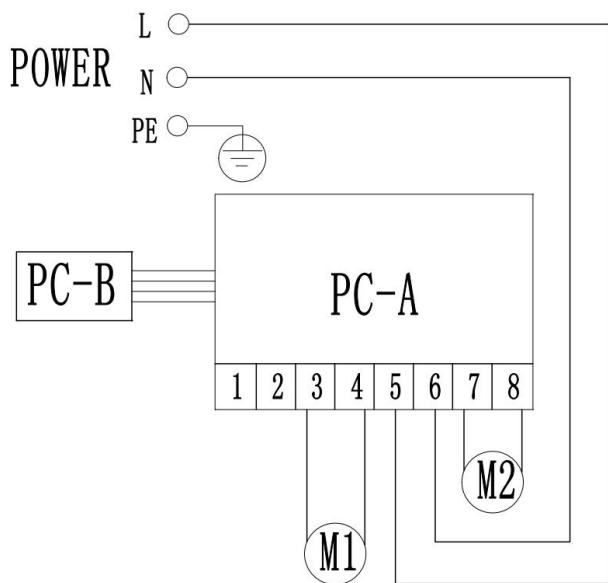


**VI. Electrical Wiring Diagram**



## VII.Troubleshooting

Problems	Causes	Solutions
The machine fails to run	1.The power supply has improper voltage.	1.Re-adjust the power supply
	2.Whether the unit has been connected to the power supply or whether the fuse has burned.	2.Re-connect the wire or replace the fuse.
	3.Whether re-start the machine within 3 minutes.	3.Wait for at least 3 minutes before re-starting.
Tripping off frequently	1.The power supply has improper voltage.	1.Re-adjust the power supply
	2.Whether the air inlet/outlet has been blocked.	2.A clearance of 50 am for air inlet and outlet shall be kept.
	Whether the temperature of inlet air becomes too high due to some causes.	3.Eliminate the causes.
Abnormal noise and vibration	1.The machine has not been flatly placed.	1.Place the machine flatly
	2.Stirrer blade has been damaged.	2.Replace the blade
	3.Reducer is short of oil or its oils dirty.	3.Add oil or replace the oil
	4.Some parts get loosened	4.Tighten them
	5.Belt is too loosen or too tight	5. Re-adjust the bell.



**Made In China**



**VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

**Technical Support and E-Warranty Certificate**

**[www.vevor.com/support](http://www.vevor.com/support)**