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Ice cream machine instructions

MODEL:SU-I54 SU-I84

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<Picture Only For Reference >

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.

Important Notice

Before using this machine, please read the instructions carefully and keep them for future reference

Important Notice:

1. When using electrical appliances, basic safety measures must be observed to reduce the risk of fire, electric shock and injury.
2. Ensure that the voltage is within the rated voltage range and that the socket is properly grounded. If the power cord is damaged, it must be replaced by a manufacturer or its service agent or similar qualified person to avoid danger.
3. Do not use outdoors, use indoors; do not turn this product upside down or tilt it 45 degrees.
4. To prevent electric shock, do not pour water on wires, plugs and vents, nor soak appliances in water or other liquids.
5. Unplug the appliance after use or before cleaning. Do not use accessories that are not recommended by the manufacturer.
6. Do not use machines near fire sources, hot plates or stoves. Keep the machine at least 20 cm away from other objects to ensure good heat dissipation.
7. Do not frequently start the power button switch (ensure at least 5 minutes interval) to avoid damaging the compressor.
8. Do not insert metal plates or other electrical appliances into the device to avoid fire and short circuit.
9. Do not turn on the power until the blades or inner bucket are installed. When removing the ice cream, do not hit the bucket or the sides of the bucket to avoid damage.
10. The initial temperature of the food material is $25 \pm 5^{\circ}\text{C}$. Do not put the raw material in the refrigerator for pre-freezing, because it is easy to jam the stirring blade before the ice cream is made into shape.
11. Do not clean with detergent or hard tools. The plug must be removed before cleaning, maintaining or filling the equipment.

12. For children under 8 years old, as well as individuals with lower physical, sensory, or mental abilities, lack of experience, or knowledge, adult supervision or guidance is required, and they must understand the associated risks before using this product. Cleaning and maintenance should not be performed by unattended children. Children should be supervised to ensure they do not play with the product.

13. This product is suitable for domestic and similar uses, such as: employee kitchen areas in stores, offices and other work environments; non-retail use in farmhouses, hotels, motels and other residential environments.

14. Compressor start protection function: Due to the characteristics of the compressor itself, it is not allowed to start immediately after shutdown, and it needs to delay for 3 minutes before starting again;

Warning: Keep the product housing or air inlet and outlet in an unobstructed state. Do not use mechanical devices or other methods to accelerate the defrosting process, except as permitted by the manufacturer: Do not damage the refrigeration system piping.

Warning: Do not use appliances in the food storage compartment of the appliance unless they are of the type recommended by the manufacturer.

Pay attention to:

1. The amount of material should not exceed MAX line; when the ice cream molding is stopped or kept cold, it is not recommended to restart the product forcibly and stir;

2. During the use process, when the inner bucket and the outer bucket are frozen, do not directly force out the inner bucket. The machine should be turned off and wait for the ice to melt before taking out the inner bucket.



Fire warning sign, beware of fire hazard.

INSTRUCTIONS

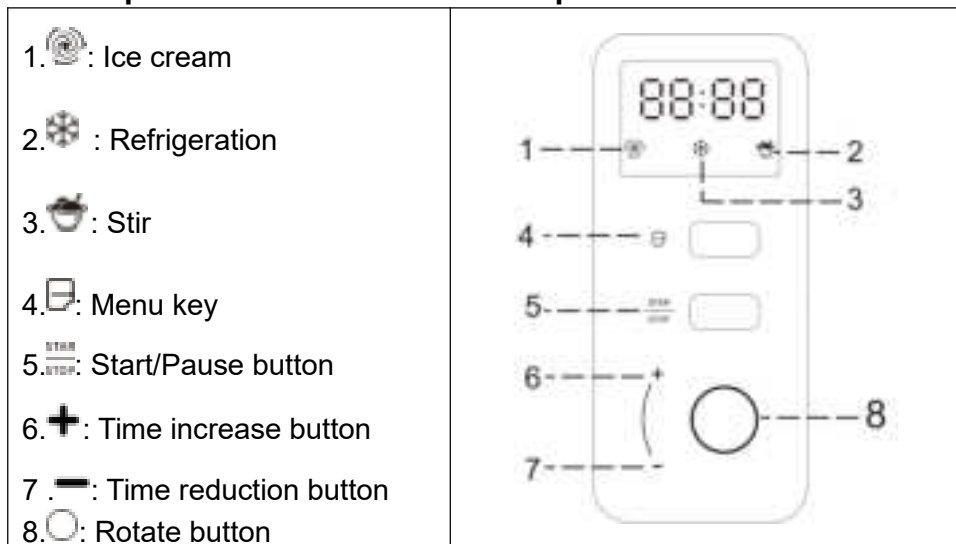
Model	rated voltage	Ice bucket capacity	power rating
SU-I54	115V~ 60Hz/	1.5L	150W
SU-I84	220-240V~ 50Hz	2L	150W

Component description:

1. Transparent cover
2. Feeding entrance
3. Machine liner
4. Ice cream bucket
5. Stirring blade
6. The whole machine body
7. Digital display
8. Operation panel



Control panel button function description:



1. According to the nameplate voltage requirements, Plug in the power supply. The buzzer sounds once. The display and indicator lights all light up. And it enters the standby state after 1 second. The display shows "00:00". Press the "power switch" button. The "ice cream" icon lights up. And the machine defaults to the ice cream function setting state. The default time is 60 minutes "60:00"; Press and hold the "power switch" button for more than 2 seconds. And the machine enters the standby state;
2. Press the ice cream button to enter the ice cream making mode. And the default time displayed is 60 minutes " 60:00 " ;
3. Press the smoothie button to enter the smoothie making mode. And the default time displayed is 50 minutes "50:00" ;
4. Press the refrigeration button to enter the refrigeration working mode,. And the default time displayed is 30 minutes "30:00";
5. Press the stirring button to enter the production stirring working mode,. And the default time displayed is 10 minutes "10:00" ;
6. After selecting the production mode, you can adjust the production time. To increase the time, please press the "+" button. Pressing the button once can increase 1 minute. Long pressing will increase the time rapidly. The

longest time can be increased to 90 minutes. After increasing to 90 minutes, press the "+" button again to display "90:00"; To reduce the time, please press the "-" button. Pressing the button once can reduce 1 minute. Long pressing will reduce the time rapidly. The minimum time can be reduced to 5 minutes. After reducing to 5 minutes, press the "-" button again and the time will no longer decrease.

7. After setting the time: press the start/pause button to start making ice cream. During the making process, the display screen remains on and counts up from the selected set time. After pressing the start/pause button during the ice cream making process, the stirring motor stops working and the display screen flashes to stop the counted time. Press the start/pause button again to continue working according to the counted time; Until the counted time ends, the machine will beep 3 times after completion, indicating that the ice cream making is complete.

8. After the ice cream is made, if there is no other operation, it will automatically enter the cold keeping program. The machine will automatically start the cold keeping program and will enter the standby mode after a sound is emitted when the cold keeping ends.

Operation method of refrigeration menu:

1.Before use, clean the ice cream bucket, stirring blade, and transparent cover of the product with a neutral detergent, and wipe off the water droplets on the surface of the parts;

A. When cleaning, the motor box parts and the whole machine should not be exposed to water or immersed in water. You can wipe the inner tank clean with a damp cloth;

B. When cleaning, please do not use objects that may easily damage the metal liner.

IMPORTANT: Place your ice cream maker flat on a countertop to get the best performance from the built-in compressor.

2.Place the ice cream machine on the table, rotate the transparent cover clockwise, take out the transparent cover and ice cream bucket , clean the ice cream bucket , put the ingredients into the ice cream bucket according

to the proportion, such as: light milk, cream, white sugar, etc .; and stir evenly; then put the ice cream bucket vertically into the machine tank, and make sure that the ice cream bucket is completely placed in the tank; when putting the aluminum ice cream bucket into the machine tank, be sure to wipe off the water droplets in the machine tank and the water on the outside of the ice cream bucket, and no water droplets should stick to the tank and the outside of the aluminum bucket; otherwise, after the machine starts refrigeration, the ice cream bucket cannot be taken out normally; then put the stirring blade vertically into the ice cream bucket. Cover the transparent cover, rotate it counterclockwise, and lock the transparent cover.



3. Plug in the power supply, the display screen will be fully lit, and the display screen will display "00:00". The default is ice cream mode, and the default time is 60 minutes "60:00". Select the required menu and set the time; press the "Start/Pause" button to start the ice cream working program, and the machine will start working; the stirring blade will rotate counter clockwise, the display indicator icon will light up, and the display screen will display the clockwise time. After the production is completed, the machine buzzer will "beep" 3 times, indicating that the ice cream production is completed. After pressing the "Start/Pause" button during the ice cream production process, the stirring motor stops working and the display screen stops counting clockwise. If you press the "Start/Pause" button again, it will continue to work according to the clockwise time; until the clockwise time ends.

4. Stop the machine, turn off the power, rotate the transparent cover clockwise, take out the transparent cover, take out the stirring blade, lift the handle of the ice cream bucket to take out the ice cream bucket, use a spoon to take out the food and it is ready to eat.

5. Due to the characteristics of the compressor itself, it is not allowed to restart immediately after startup and shutdown, so it takes a certain delay before restarting; after pressing the "Start/Pause" button for the cooling function only, the compressor stops working immediately and it takes more than 3 minutes to restart; after pressing the "Start/Pause" button for the ice cream function, the compressor will continue to work for 3 minutes, and it takes more than 3 minutes after stopping to restart.

6. During the operation of the machine, affected by the ambient temperature and the amount of food, after the ice cream is formed, the stirring torque of the motor increases, which may trigger the motor protection function. This is a normal state.

FOOD RECIPES RECOMMENDED

For Model:SU-I54

1. Rich milk ice cream



Ingredients: 170ml pure milk, 170ml light cream, 60g white sugar (do not exceed 400g in total weight)

creation method:

Beat the cream until it is viscous (like milk paste); mix milk, cream and white sugar evenly. Pour the mixture from the feed port into the feed port and start the ice cream machine to make it; the preparation time is estimated to be 45 minutes.

2. Banana ice cream



Ingredients: 1 banana (about 80g), 170ml pure milk, 110ml light cream, 40g white sugar (total weight should not exceed 400g)

creation method:

1. Peel the banana and crush it with a fork;
2. Beat the cream until it is viscous (like milk paste); mix the banana sauce, milk and cream evenly, pour the mixture into the feed port, and start the ice cream machine to make; the preparation time is estimated to be 35 minutes.

3. Mango ice cream



Ingredients: 140g mango sauce, 120ml pure milk, 100ml light cream, 40g white sugar) (do not exceed 400g in total weight)

creation method:

1. Take the fruit flesh of mango and stir it into mango paste;
2. Beat the cream until it is thick (like milk paste);
3. Beat the cream until it is viscous (like milk paste); mix the mango sauce, milk, cream and other ingredients together and stir evenly. Pour the mixture into the feed port and start the ice cream machine to make it; the preparation time is estimated to be 35 minutes.

4. Matcha raspberry ice cream



Ingredients: about 2 egg yolks, 180ml milk, 80ml light cream, 80g white sugar, 10g matcha, a little raisins (do not exceed 400g in total weight)

creation method:

1. Heat milk to about 60 degrees;
2. Beat the egg yolk with sugar (until the sugar melts) and pour in the heated milk, stirring as you pour it
Then return to the fire and cook until it is slightly boiling; cool the cooked egg milk liquid to about 5 degrees;
3. Beat the cream until it is viscous (like milk paste);
4. Beat the cream until it is viscous (like milk paste); mix the raw egg yolk, milk and cream evenly, pour the mixture into the feed port, and start the ice cream machine to make; the preparation time is estimated to be 45 minutes.

5. Strawberry condensed milk ice cream



Ingredients: 145g strawberry, 140ml pure milk, 80g light cream, 35g white sugar (do not exceed 400g in total weight)

creation method:

1. Mash strawberries;
2. Beat the cream until it is viscous (like milk paste); mix the strawberry jam, milk and cream evenly, pour the mixture into the feed port, and start the ice

cream machine to make; the production time is estimated to be 35 minutes.



6. Chocolate ice cream

Ingredients: 50g chocolate, 180ml pure milk, 130g light cream, 40g white sugar (total weight should not exceed 400g)

creation method:

1. Add sugar to milk and cook it hot. Add chopped chocolate while it is hot, and melt the chocolate. Then cool it down with ice water;
2. Beat the cream until it is viscous (like milk paste); mix the chocolate, milk and cream evenly, pour the mixture from the feed port into the feed port, and start the ice cream machine to make it; the preparation time is estimated to be 45 minutes.

7. Red Bean ice cream:



Ingredients: 120g red beans, 140ml pure milk, 90ml cream, 50g white sugar (total weight should not exceed 400g)

creation method:

1. Cook the red beans until they are soft and mash them into a paste; add milk and sugar and mix well;
2. Beat the cream until it is viscous (like milk paste); mix the red bean

sauce, milk and cream evenly, pour the mixture into the feed port, and start the ice cream machine to make; the production time is estimated to be 55 minutes.

8. Yogurt ice cream



material:

Yogurt 180ml, light cream 120ml, strawberry juice 60ml, white sugar 35g, lemon juice 5ml. (The total weight should not exceed 400g)

creation method:

Beat the cream until it is viscous (like milk paste); mix the yogurt, strawberry juice, cream and other ingredients together. Pour the mixture into the feed port and start the ice cream machine. The preparation time is estimated to be 45 minutes.

For Model:SU-I84

1. Rich milk ice cream



Ingredients: 350ml milk , 330ml whipping cream , 80g white sugar (total weight should not exceed 750g)

Preparation method:

Whip the whipped cream until it becomes viscous (like milk paste); mix the milk , cream, white sugar, etc. evenly, inject the mixed materials into the feed port from the feed inlet, and then start the ice cream machine to make it; the production time is estimated to be 45 minutes.

2. Banana Ice Cream



Ingredients: 1 banana (about 130g), 310ml pure milk, 230ml light cream, 80g white sugar (total weight should not exceed 750g)

Preparation method:

1. Peel the bananas and mash them with a fork;
2. Whip the whipped cream until it becomes viscous (like milk paste); mix the banana paste , milk , cream, etc. evenly, inject the mixed materials into the feed port from the feed port, and then start the ice cream machine; the production time is estimated to be 50 minutes.

3. Mango Ice Cream



Ingredients: 200g mango paste , 260ml pure milk, 210ml light cream , 80g white sugar) (total weight should not exceed 750g)

Preparation method:

1. Take the mango pulp and blend it into mango puree;
2. Mix the mango paste , milk , cream, etc. evenly, inject the mixed materials into the feeding port, and then start the ice cream machine; the

production time is estimated to be 45 minutes.

4. Matcha grape ice cream



Ingredients: about 5 raw egg yolks , 300ml milk , 150ml whipping cream , 130g white sugar, 20g matcha , a little raisins (total weight should not exceed 750g)

Preparation method:

1. Heat the milk to about 60 degrees;
2. Beat the egg yolks with sugar (until the sugar melts) , then pour in the heated milk, stirring while stirring .

Then return to the heat and cook until it is slightly boiling; let the cooked egg and milk mixture cool down to about 5 degrees;

Whip the whipped cream until it becomes viscous (like milk paste); mix the raw egg yolk , milk and cream evenly, inject the mixed materials into the feeding port from the feed port, and then start the ice cream machine; the production time is estimated to be 50 minutes.

5. Strawberry Condensed Milk Ice Cream



Ingredients: 250g strawberries, 250ml pure milk , 170g whipping cream , 80g white sugar (total weight should not exceed 750g)

Preparation method:

1. Puree the strawberries;

2. Whip the whipped cream until it becomes viscous (like milk paste); mix the strawberry meat sauce , milk , cream, etc. evenly, inject the mixed materials into the feeding port from the feed port, and then start the ice cream machine to make it; the production time is estimated to be 50 minutes.

6. Chocolate Ice Cream



Ingredients: 90g chocolate, 350ml pure milk , 230g whipping cream, 80g white sugar . (Total weight should not exceed 750g)

Preparation method:

1. Add sugar to milk and boil until hot. Add chopped chocolate while hot. Wait until the chocolate melts, then cool it down in ice water.
2. Whip the whipped cream until it becomes viscous (like milk paste); mix the chocolate , milk , cream, etc. evenly, inject the mixed materials into the feeding port from the feed port, and then start the ice cream machine to make it; the production time is estimated to be 55 minutes.

7. Red Bean Ice Cream:



Ingredients: 230g red beans, 260ml pure milk, 180ml cream, 80g white sugar (total weight should not exceed 750g)

Preparation method:

1. Boil the red beans and stir them into a paste; add milk and sugar and mix well;
2. Whip the whipped cream until it becomes viscous (like milk paste); mix the red bean paste , milk , cream, etc. evenly, inject the mixed materials into the feeding port from the feed port, and then start the ice cream machine to make it; the production time is estimated to be 50 minutes.

8. Yogurt Ice Cream



Material:


320ml yogurt, 240ml whipping cream, 75ml strawberry juice, 100g white sugar, 15ml lemon juice. (Total weight should not exceed 750g)

Preparation method:

1. Whip the whipped cream until it becomes viscous (like milk paste); mix the yogurt , strawberry juice , cream, etc. evenly, inject the mixed materials into the feeding port from the feed port, and then start the ice cream machine to make it ; the production time is estimated to be 45 minutes.

SAFETY PRECAUTIONS

To use the installation instructions safely and correctly, pay attention to the relevant precautions.

 The warning indicates a situation that may cause death or serious injury.

 Note indicates situations that may cause injury or property damage.









The meaning of the symbol













Indicate that such an operation is prohibited



Indicates a reminder of the operation

 Alert	
<p>■ Do not disassemble and repair</p> <p> the body by yourself, as it is easy to cause fire and electric shock</p>	<p>■ Clean the stains on the power plug regularly</p> <p> Plug stains and humidity can cause insulation failure and fire</p>
<p>■ Power must be cut off during repair</p> <p> Improper operation can lead to electric shock</p>	<p>■ The body should not be exposed to water or rain</p> <p> There is a risk of electric shock or fire</p>
<p>■ Do not let children touch it when running</p> <p> To avoid causing children to touch electricity, injury</p>	<p>■ Do not open the lid when running, and do not put in spoons, spatulas and other ice-making tools</p>
<p>■ Do not touch the power plug when your hands are wet</p> <p> It can cause electric shock</p>	<p>■ The rotating parts should not be operated when exposed</p> <p> It can cause injury</p>



<p>■ Do not move while running</p> <p> It can cause injury</p>	<p>■ Do not use it in unstable places</p> <p> It can cause injury</p>
<p>■ Do not touch sharp metal</p> <p> It can cause trouble</p>	<p>■ The cover cannot be installed or removed while in operation</p> <p> It can cause injury</p>
<p>■ Do not put the machine part into water for cleaning</p> <p> It can cause trouble</p>	<p>■ If the power cord is damaged, it</p> <p> must be replaced by a manufacturer or its maintenance department or similar professional personnel to avoid danger</p>
<p>■ When pulling the power supply, hold the insulation part of the power plug and do not directly pull the power line</p> <p> A short circuit or break in a wire can cause an electric shock or fire</p>	<p>■ Do not damage the insulation part of the power cord and the power plug. Do not tie, stretch, press heavy objects or heat the power cord at high temperature</p> <p> A short circuit or break in a wire can cause an electric shock or fire</p>
<p>■ Do not use any power supply other than AC 115V/220-240V</p> <p> It can cause fire and electric shock. Do not use it when the plug is not stable</p>	<p>■ The power cord must be unplugged when not in use</p> <p> Avoid electric shock and fire caused by insulation rubber wear</p>

TROUBLE SHOOTING

Problems	Cause Analysis	Solution
After the ice cream is made, the aluminum bucket cannot be taken out	There were beads on the ice cream bucket before the main machine, and it was not wiped dry when the ice cream was made, resulting in ice	Wait 5-8 minutes before removing
The compressor is not working	After starting the compressor once, restart it	The compressor cannot be started frequently. When it is restarted after being shut down, the computer program will protect it for 5 minutes. In the case of a second start, it will take 5 minutes before the compressor can start working.
	Selected single stirring function	Choosing the right features in feature selection
	The fan does not work and the compressor is overheated.	Unplug the plug and send it to a designated repair station for repair
The stirring blade does not rotate	Select the cooling function	Choosing the right features in feature selection
	Motor abnormality or damage	Unplug the plug and send it to a designated repair station for repair

Ice smoothie with lots of grains	Too much water in the ingredients	You can increase the proportion of milk or cream appropriately
Stopping halfway through work	The product exhaust is poor and the internal temperature of the product is too high	The product is too close to the wall, causing poor air circulation and overheating of components such as the compressor and motor. The product has entered protection mode. The product vent should be at least 20cm away from the wall.
	Circuit abnormality.	Unplug the plug and send it to a designated repair station for repair
Can't make ice cream	Entered customization, not enough working time	Adjusting scheduled working hours
	Selected single stirring function	Choosing the right features in feature selection
	The added ingredients are not blended into a paste and are in large granules. (For example, apples are only diced)	All fruit and vegetable ingredients need to be blended into a paste or puree. The chocolate needs to be dissolved first .
No electricity	Circuit abnormality.	Unplug the plug and send it to a designated repair station for repair

Electrical circuit diagram:

