



Affordable. Reliable. Home Improvement.

FROZEN DRINK MAKER

**Model: R1-RXR02(W)-N7-3-01/
R1-RXR02(W)-N7-1-01**

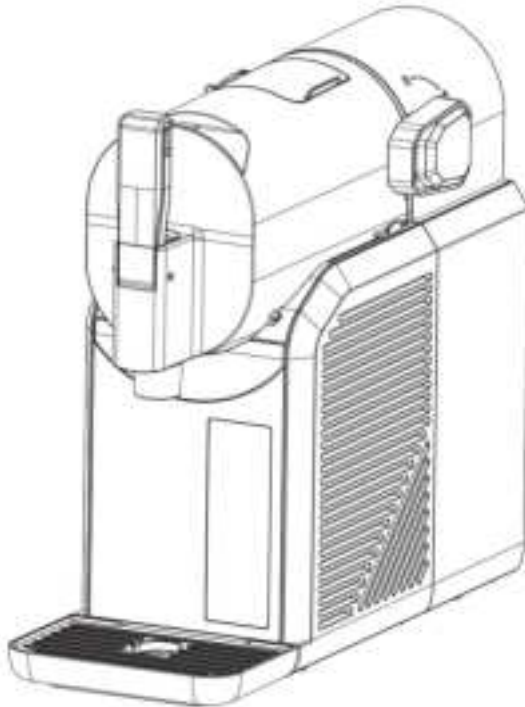
Technical Support and E-Warranty Certificate
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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject 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.



This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2)this device must accept any interference received, including interference that may cause undesired operation.



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



SCAN THE QR CODE
BELOW, TO DISCOVER OUR ULTIMATE
SLUSHY JOURNEY

Cautions And Warnings

1. Please read the instruction manual carefully before use.
2. Ensure that the voltage range used matches the identification on the nameplate, and that the power cord plug is compatible with the socket, also ensuring the socket is properly grounded.
3. During use, maintain a certain distance (approximately 8cm) between the inlet and outlet and other objects, and keep the product's casing or ventilation openings unobstructed to avoid affecting the machine's cooling efficiency.
4. Do not use any accessories not recommended by the manufacturer.
5. Never allow children or individuals with disabilities to operate without guidance or supervision.
6. Do not use the product near high-temperature gas or electric heaters to prevent accidents.
7. Do not frequently start and stop the compressor power switch (there should be at least a 5-minute interval between each use) to avoid damaging the compressor.
8. When removing the smoothie, do not hit the surface or edges of the loading bucket to avoid damage.
9. Do not activate the power button unless the container is properly installed or the stirring blade is not in place.
10. The initial temperature for making smoothies should be $20\pm5^{\circ}\text{C}$. Do not freeze the prepared smoothie mixture in the refrigerator and then place it in the machine, as this can cause the motor to enter a block protection circuit, leading to machine damage.
11. After initiating the machine to make a smoothie, do not open the knob and remove the loading bucket during the operation.
12. This product should not be used outdoor.
13. Do not use chemical cleaners and hard tools to clean the product. Do not directly rinse the cooling bucket directly with water, and do not use

heat drying method for cleaning.

14. After operation, please unplug the power cord promptly .

15. It is normal to hear a slight noise from the stirring blade scraping against the cooling bucket when the snow melting machine starts without ingredients.

16. Keep the instruction manual in a safe place.

17. When handling and operating, ensure that hair and clothing do not come into contact with the container.

18. Do not add frozen fruits, vegetables, or ice cubes to the container.

19. Before operating, ensure that all utensils are removed from the container to prevent breakage, which could lead to personal injury and property damage.

20. After unpacking for the first time, allow the appliance to stand for at least 4 hours before operation to let the refrigerant settle,ensuring optimal performance.

21. **Warning:** Avoid exposing the power cord plug and the air outlet to water, and never immerse the machine in water or any other liquid to prevent electrical shock.

22. **Warning:** Do not use the product if the power cord or socket is damaged, or if any electrical component fails. Instead, promptly take it to a dealer or authorized service center for repair or replacement.

23. **Warning:** Do not place the product upside down or at an angle.

24. **Warning:** Always unplug the power cord when the product is not in use or during cleaning.

25. **Warning:** Metallic sheets or other conductive materials are not allowed to be inserted into the machine to prevent fires or short circuits.

26. **Warning:** If he power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified personnel to avoid hazards.

27. **Warning:** The instructions shall state the substance of the following:

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. Children should be supervised to ensure that they do not play with the appliance.

28. **Warning:** Ensure that the appliance is placed in a well-ventilated area, away from heat sources and flammable materials.

29. **Warning:** Ensure that the power supply matches the appliance's specifications, using the appropriate power outlets and circuit breakers.

30. **Warning:** When handling the appliance, avoid contact with open flames or high-temperature surfaces.

31. **Warning:** If you suspect a refrigerant leak, immediately turn off the power and notify a professional to handle it.

32. **Warning:** In case of any malfunction or abnormal situation, stop using the appliance immediately and contact authorized service personnel for inspection and repair.

33. **Warning:** When the appliance reaches the end of its useful life or needs to be replaced, contact a professional agency for environmentally friendly recycling and disposal.

34. **Warning:** Do not disassemble the appliance by yourself to avoid refrigerant leaks or other safety hazards.

35. **Warning:** Comply with local laws and regulations regarding the disposal of waste electrical and electronic equipment.

36. **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

37. **Warning:** Do not damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.

38. **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

39. **Warning:** Do not store explosive substances in this appliance, such as aerosol cans with flammable propellants.

40. **Warning:** This product is suitable for home and similar uses, such as:

- Employee kitchen areas in stores, offices, and other work environments;
- Farms and customer in hotels, motels, and other residential-type

environments;

- Bed and breakfast environments;

- Catering and similar non-retail uses.

41. **Warning:** When placing the appliance, ensure that the power cord is not pinched or damaged.

42. **Warning:** Do not place multiple portable power strips or mobile chargers behind the appliance.

43. **Warning:** Supervise children to ensure they do not play with the appliance.

44. **Warning:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

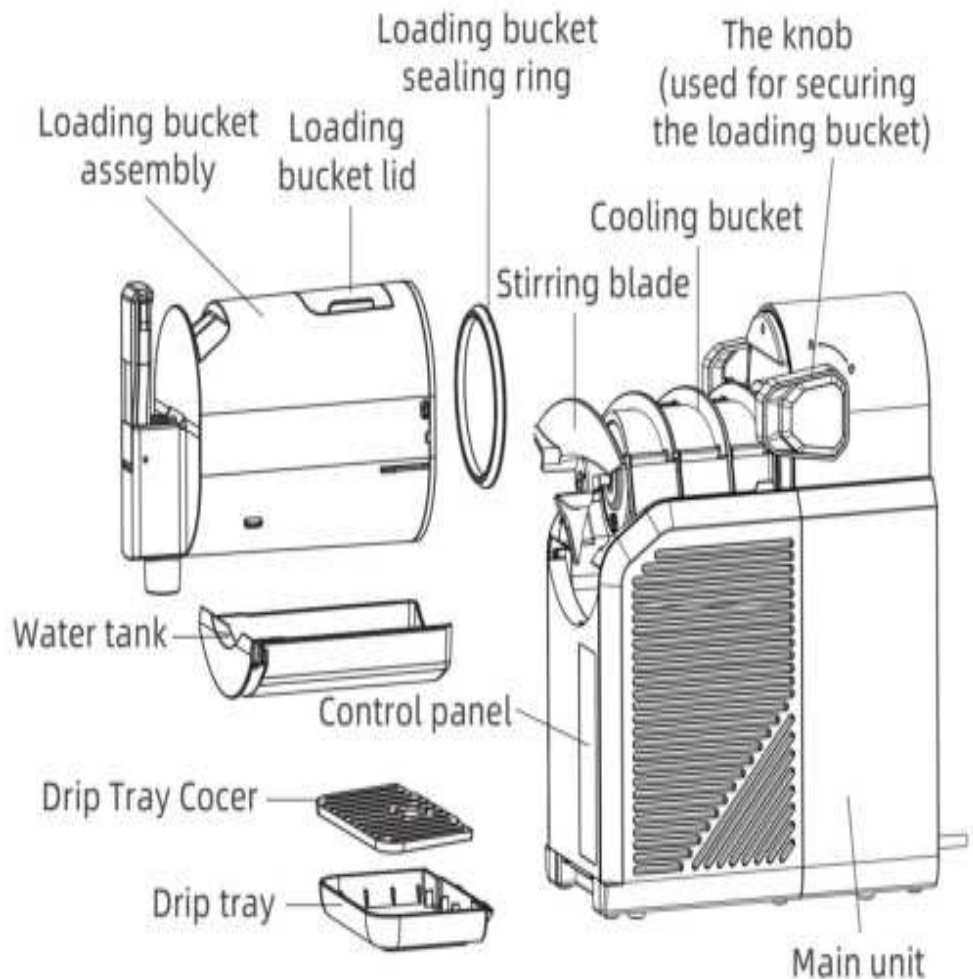
45. The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.



Warning: Risk of fire/flammable materials

Product Overview

1. Overall Machine Structure Schematic:



2.Control Panel Diagram:



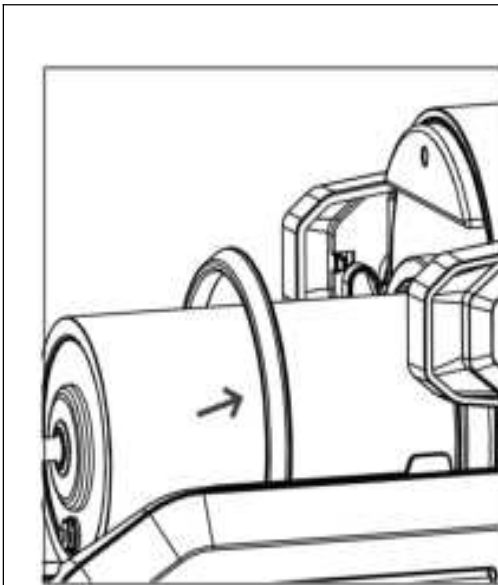
The images provided are for reference only; the actual product may differ.

How To Make Slush

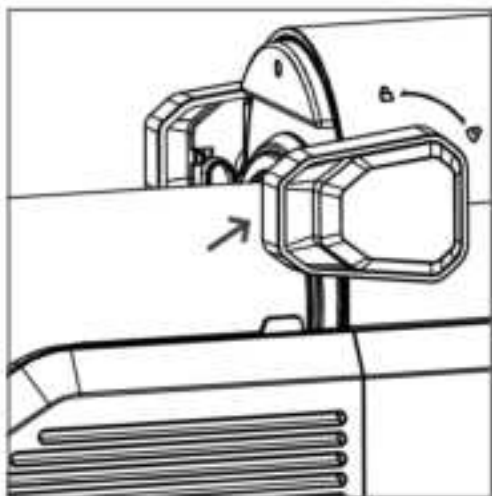
Note:

Before use, please thoroughly clean all components that will come into contact with the slush, including: the cooling bucket, loading bucket assembly, mixing blade, and loading bucket sealing ring. Ensure the power cord is disconnected from the socket before cleaning. When making a slush, please place the machine on a flat surface to guarantee the proper functioning of the machine's compressor. Steps for Making a slush: Prepare the slush ingredients according to your personal recipe. There's no need to pre-freeze ingredients in the refrigerator, as the machine is equipped with a built-in compressor that can directly freeze the ingredients and create a slush.

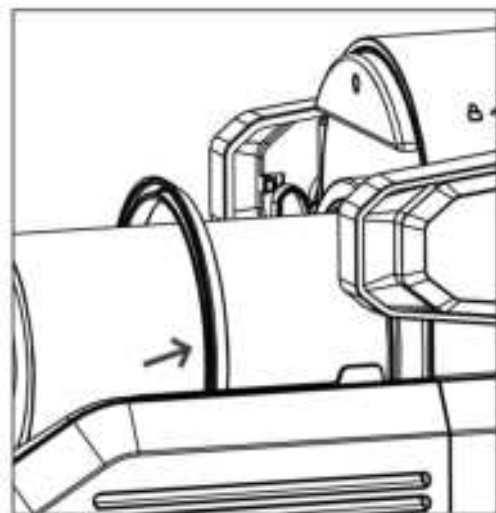
1. After cleaning the parts, assemble the machine in the following order, with special attention to the following details:



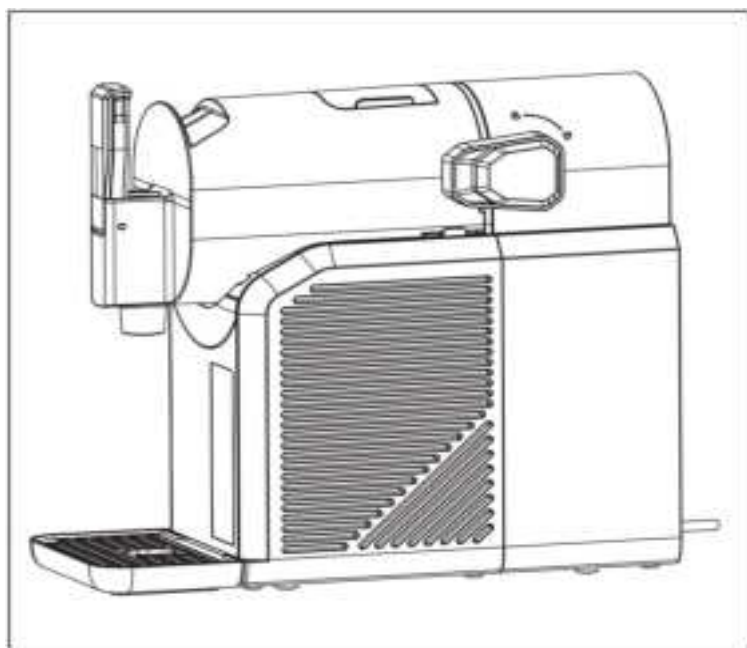
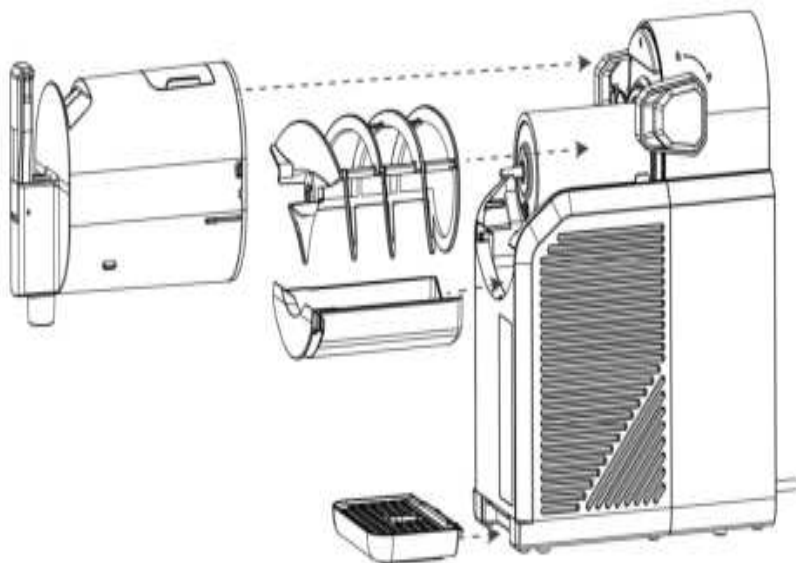
☒ Ensure the correct direction of the loading bucket sealing ring



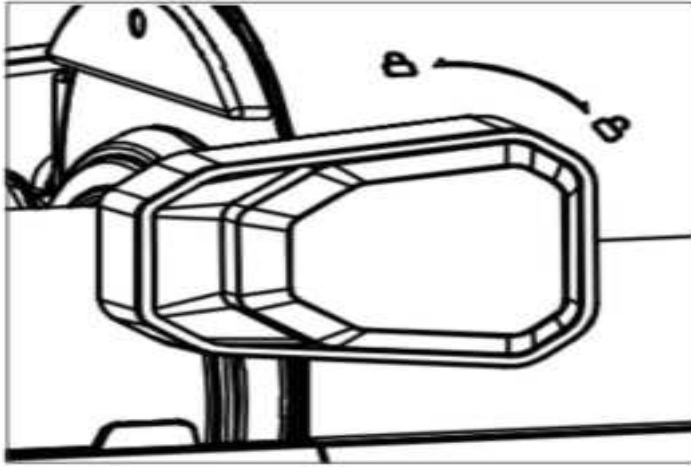
Be mindful that loading bucket sealing ring may come off when disassembling or assembling the loading bucket every time, so check if the sealing ring is properly installed.



⊗ Incorrect direction of the bucket sealing ring

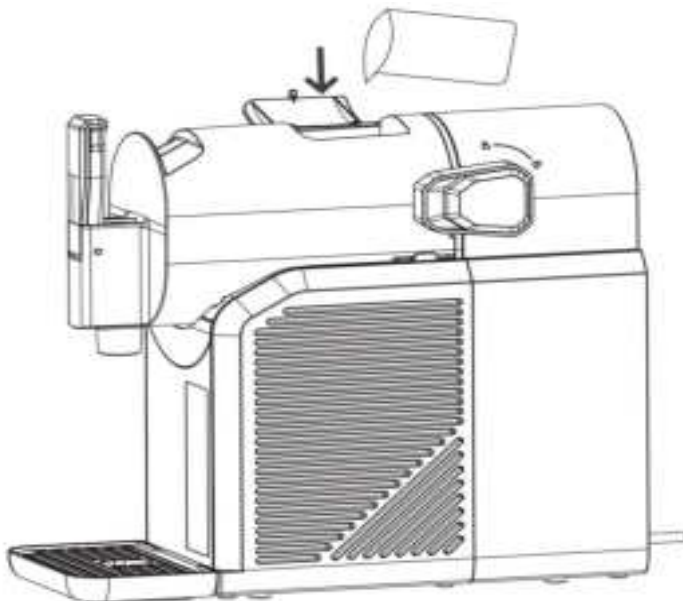


Fully assembled unit condition.



The knob must be turned to the "lock" position; otherwise, the loading bucket may become detach and cause leakage.

2. Prepare the smoothie ingredients and mix them well. Open the loading bucket lid, pour the ingredients into the bucket, and then close the lid.
- 3.



3. Plug in the power supply, press the power button to turn on the machine, then select an appropriate slush function and density based on the ingredients (the default setting is recommended), and finally press the start button to officially activate the machine for making the slush.

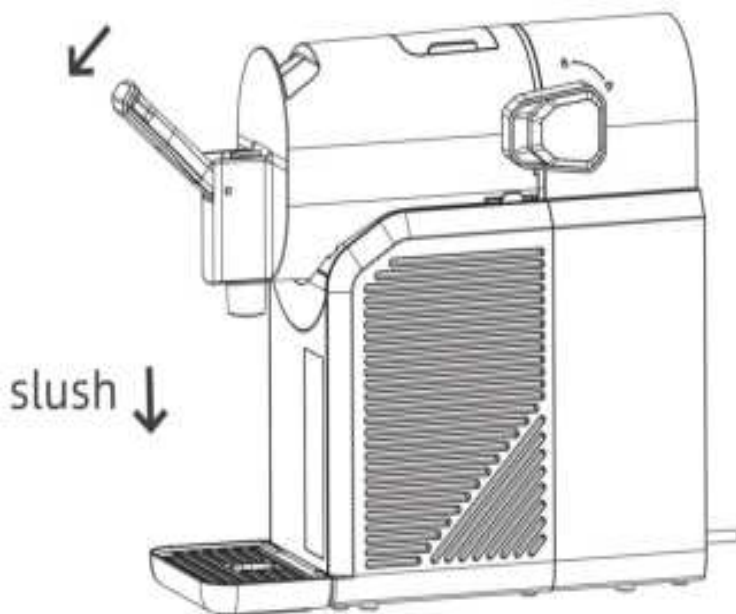


4. After the slush is completed, the machine enters an insulation state,

and the control panel displays COOL (indicating that the slush has been made) .



5. Keep the machine in the COOL state without turning it off, then rotate the handle to dispense the slush.



6. After enjoying your slush, it is recommended to pour in 2L of clear water and activate the cleaning function. After 5 minutes, drain the water (if necessary, repeat this step until the frozen beverages are thoroughly flushed from the evaporator) .

7. Press the power button to turn off the machine and unplug it. Hand wash all parts or thoroughly clean them in a dishwasher after each use (Do not use the heated dry cycle cleaning function), and finally reassemble the components back into the main unit.

Instructions

1.Connect to Power Supply:

Plug the power cord into a suitable socket, ensuring that the shape and voltage of the socket match the specifications indicated in the instructions.

2.Button Control Functions:

(1) Custom Made Function:

This function allows the user to set the temperature themselves, by adjusting the desired temperature with the “+” and “-” buttons. After the temperature is set, press the “Start” button to begin making the slush. If you press the “Pause” button during the process, you can switch to other functions or other temperatures. Once the slush is made, the machine will automatically switch to the insulation mode (displaying COOL) .

Note: If the temperature is set too low, it may cause the motor to stall or the slush to overflow.

(2) Cold Drinks Function:

Touch the button to access the cold drinks function. Adjust the desired level with the “+” and “-” buttons. After setting the temperature, press the “Start” button to begin making the cold drinks. If you press the “Pause” button during the process, you can switch to other functions or other temperature levels. Once the cold drink is made, the machine will enter the

insulation mode (displaying COOL) .

| Temperature level | Level 1 | Level 2 | Level 3 | Level 4 | Level 5 | Level 6 | Level 7 |
|---------------------------|---------|---------|---------|---------|---------|---------|---------|
| Corresponding temperature | 48.2 °F | 46.4 °F | 44.6 °F | 42.8 °F | 41 °F | 39.2 °F | 37.4 °F |

(3) Slush Function:

Based on the properties of the ingredients, select the appropriate slush function. Adjust the slush density with the “+” and “-” buttons (the default setting is recommended) . After setting, press the “Start” button to begin making the slush. If you press the “Pause” button during the process, you can switch to other functions or other slush thickness levels. Once the slush is made, the machine will enter the insulation mode (displaying COOL) . Below are the introductions for each menu option:

| PROGRAM | DEFAULT TEMPERATURE | DESIGNED FOR | EXAMPLES | DO NOTS |
|---------|---------------------|---|---|------------------------|
| SLUSH | Level 4 | Designed to transform your everyday beverages | Sugar content must be greater than 6%: Sports drinks, sodas, slush drinks, lemonade, iced tea, fruit punch, energy drinks, kombucha. | Diet sodas Seltzers |

| | | | | |
|-----------------|---------|--|---|---|
| SPIKED SLUSH | Level 6 | Designed for beverages with alcohol content | The alcohol content Must be between 4%~16%: wine (white or rose), Premixed margaritas, hard cider, Hard kombucha, hard lemonade, Hard seltzers. | The recommended Maximum capacity for sour beers is 1L, otherwise it will overflow |
| FRAPPE | Level 5 | Designed for coffee shop lovers to make frozen treats | Recipe 1: 95.7% store- bought sweetened coffee (sugar content is about 10%) + 4.3% heavy cream. Recipe 2: 60% unsweetened coffee + 15% whole milk + 15% heavy cream + 10% sugar (either white sugar or caramel sauce or chocolate syrup). | |

| | | | | |
|-----------------|---------|--|--|----------------------|
| MILK SHAKE | Level 4 | Dairy and creamier-based beverages | <p>Recipe 1: 8.6% flavored syrup/sauce + 56% whole milk + 30% cream + 4.4% white sugar</p> <p>Recipe 2: 16% powdered drink (sugar-containing) + 70% whole milk + 14% heavy cream</p> <p>Recipe 3: 70% flavored milk + 14% heavy cream+ (7%-16%) white sugar.</p> | Yogurt drinks |
| FROZEN JUICE | Level 3 | Designed for naturally sweetened beverages | Orange juice, apple Juice, cranberry juice, pineapple juice, fresh- pressed juices. | Sugar-free juices |

(4) Cleaning Function:

Pour warm water into the mixing bucket, touch the "Clean" button to select the cleaning function. Press the "Start" button to activate the mixing motor. After the process is complete, press the "Power" button to turn off

the machine.

Note: If necessary, you can add 1-2 drops of food-grade detergent, wait for 2 minutes, and then proceed with the cleaning.

3. Insulation Function:

Entering the COOL (insulation) mode indicates that the slush has been completed. To prevent the slush from melting because you might be away during the slush-making process and cannot consume or store it in time after it's ready, we have added the following user-friendly feature: if there is no operation after the slush is made, the machine will activate the cooling function at regular intervals to maintain the freshness and texture of the slush. The insulation period lasts for 12 hours, after which the machine will emit 10 short beeps and then shut off automatically.

4. Motor Speed Loss Alarm Function:

The motor is equipped with a blockage protection feature. If the motor detects a speed loss during operation, the machine will issue an E1 alarm, and both the compressor and the motor will temporarily cease working. This function is designed to prevent damage to the motor's drive system. If this situation occurs unintentionally, please follow these steps to resolve the issue:

- (1) Unplug the machine.
- (2) Remove the food mixture.
- (3) Allow the machine to cool do for approximately 15 minutes.
- (4) Disassemble all components and attachments to ensure there are no ingredients stuck in the mixing blades.
- (5) Plug the machine back in, reassemble all parts, and resume using the machine.

Important:

- (1) Ensure not to exceed the maximum capacity. This is the most typical reason for overloading the appliance.
- (2) Do not add solid ice cubes or solid ingredients.

5.Compressor Protection Function:

- (1) After switching from the slush mode or cold drink mode to the power-off mode, if you restart the slush mode or cold drink mode, the compressor will have an approximately 3-minute protection period. However, if you unplug and re-plug the power cord before restarting the machine, it defaults to a fresh start, and there will be no delay when selecting the slush mode or cold drink mode again.
- (2) When switching from the working mode to the pause state, the compressor will delay shutting down for approximately 3 minutes.

6.Bucket Securement Safety Function:

- (1) If the loading bucket is not properly installed, pressing the“Start”button will not activate the compressor, fan, or mixing motor, and a warning will be issued.
- (2) Should the loading bucket become detached during operation,the compressor, fan, and mixing motor will be paused, and a warning will be issued.

7.Fault Display:

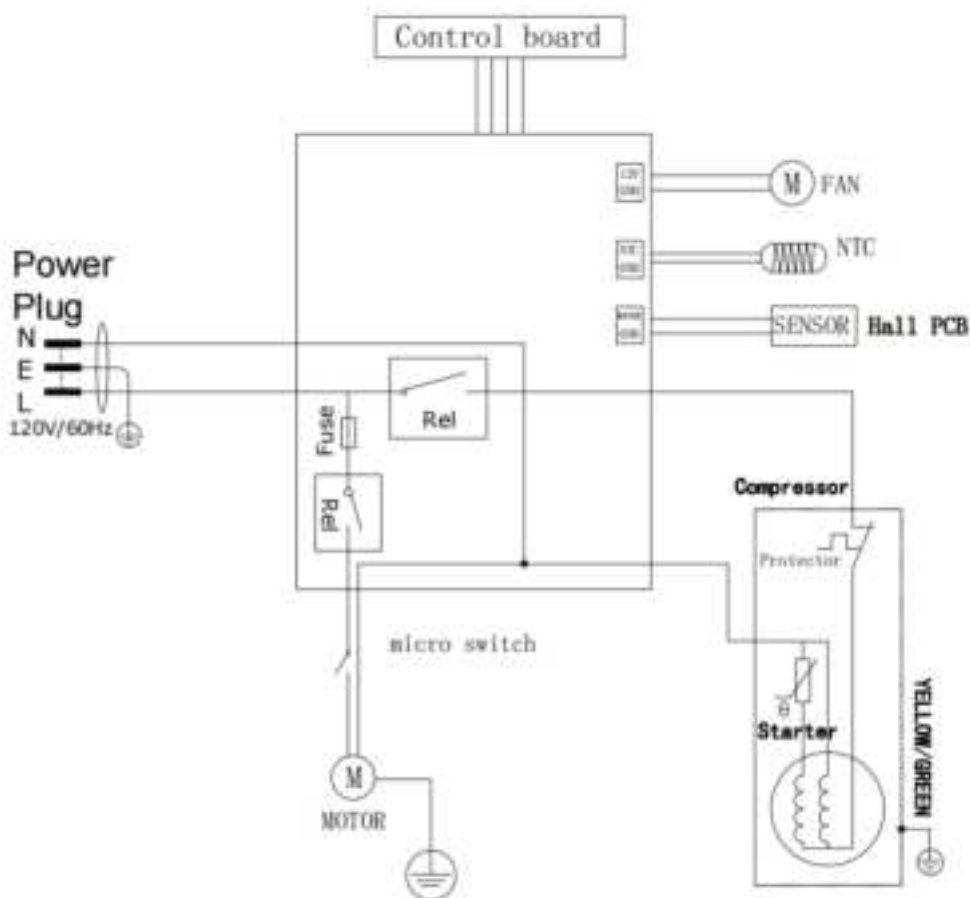
When the slush maker encounters an issue, the display will present an error code to indicate the specific problem. The error codes and their corresponding descriptions are as follows:

| Error code | Description |
|------------|--|
| E1 | Loose Loading Bucket Fault, Mixer Motor Stalling, or Hall Sensor Communication Failure |
| E2 | Temperature Sensor Open/Short Circuit |
| E3 | Condenser Fan Failure (Open Circuit or Over-current) |
| E4 | Low sugar alarm |
| E5 | High alcohol alarm |
| E6 | Control board and power board communication anomaly |

8.Celsius (°C)/Fahrenheit (°F) switching operation:

Within 30 seconds after powering on, press the two buttons (SLUSH+FROZEN JUICE) at the same time for 2 seconds to switch the temperature between Celsius and Fahrenheit. When switching, "C" will be displayed for 3 seconds, indicating that the Celsius system has been entered, and "F" will be displayed for 3 seconds, indicating that the Fahrenheit system has been entered.

Circuit Diagram



Maintenance

Note: Please ensure that the power plug is disconnected before cleaning to avoid the risk of electric shock.

(1) Remove the loading bucket assembly and rinse it thoroughly with water and clean it with a damp cloth. Do not use abrasive cleaning pads to scrub.

(2) Remove the mixing blade, rinse it thoroughly with water and clean it with a damp cloth.

(3) Remove the loading sealing ring, water box, decorative cover of the water tray, and the water tray. Rinse them thoroughly with water and clean them with a damp cloth.

(4) Wipe clean any dirty areas on the cooling bucket and the machine body with a damp cloth. Do not directly rinse the cooling bucket and machine body with water, and do not immerse the machine body in water or pour water into the side vents.

(5) Dry all parts with a clean cloth and reassemble them in their original positions.

Troubleshooting

| NO | Problems | Analysis | Solution |
|----|--|--|--|
| 1 | Leakage at the back of the loading bucket. | The knob is not turned to the "lock" position. | Turn the knob to the "lock" position. |
| | | The sealing ring is loose or installed upside down or missing. | Before installing the charging barrel, you need to ensure that the sealing ring is correctly installed in place. |

| | | | |
|---|--|---|---|
| 2 | Loading bucket lifts by the stirring blade, unable to lock in place. | The stirring blade is not placed correctly and needs to be fitted onto the shaft. | Place the stirring blade correctly. |
| 3 | Initial operation results in loud scraping or jamming of the stirring blade. | Improper use of the stirring blade leading to deformation. | Purchase a new stirring blade from the repair center. |
| 4 | At the end of making slush, the blender blades are scratched or stuck, causing E4 or E1 to be displayed. | The ingredient contains less than 6% sugar. | <p>Add one of the following: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, or fruit juice. Then, power off and reset the machine. After waiting for 10 minutes, turn it on again to proceed with making the slush.</p> <p>Note: Before pouring, mix the additional sugar with the existing ingredients.</p> |
| 5 | Inability to make a slush using the SPIKED SLUSH function, causing the display to show E5. | The mixture has an alcohol content that is too high. | <p>Ensure the alcohol content is between 4% and 16%. Therefore, you need to add water, soda water, tonic water, or coffee (one of them) to dilute the alcohol content.</p> <p>After that, power off and reset the machine. Turn it on again to proceed with making the drink.</p> |

| | | | |
|---|---|--|--|
| 6 | Error code E1 is displayed. | Knob detachment. | It is possible that the user forgot to tighten the knob before turning on the machine. In this case, retighten the knob and then restart the production. |
| 7 | When using FRAPPE (coffee slush) or MILK SHAKE (milk shake slush), no slush appears or E4 or E1 is displayed. | The recipe lacks heavy cream or sugar. | Follow the recommended recipe, add heavy cream or sugar, and then shut down and reset. Wait 10 minutes and restart the machine to make it. Note: Mix the extra heavy cream or sugar with the old ingredients before pouring. |

Warranty Service

Your purchase includes a one-year warranty, which begins on the date shown on your purchase receipt or warranty card. This warranty covers free repairs for any issues that occur during this period. Should you encounter any problems or require technical support for your home automatic slush maker, our service hotline is here to help at no additional cost.

● **Please note, the warranty does not apply in the following cases:**

1. Damage caused by improper use, maintenance, or storage by the customer;
2. Damage resulting from unauthorized disassembly or attempts to repair the product;
3. Products without a valid purchase receipt or where the receipt that does not correspond with the product;
4. Damage due to force majeure events beyond our control;
5. Damage that occurs after the warranty period has ended.

★ If you encounter any quality issues with the product, please contact the

service center or an authorized repair service center. Do not attempt to disassemble the product yourself, as our company will not be responsible for any quality issues or accidents caused by unauthorized disassembly.

★ For products out of warranty, repairs may be conducted without labor charges, with only the cost of parts applied.VEVOR reserves the right to the final interpretation of the above services and commitments.

Accessories Included

Subject to the Actual Product:

| | | | |
|---------------------------------------|---------|--------------------|---------|
| Loading bucket sealing ring | 1 piece | Instruction Manual | 1 copy |
| Drip Tray Cocer | 1 piece | Drip Tray | 1 piece |
| Sealing ring on the discharge port | | | 2 piece |
| Sealing ring under the discharge port | | | 2 piece |
| Fixed pin for discharge outlet handle | | | 1 piece |

Ingredient Precautions

1. Do not use sugar-free or low-sugar beverages (sugar content must be at least 6%), as these can freeze into solids and potentially damage the appliance. Examples include: sugar-free soda, soda water, sugar-free juice, black coffee, and energy water, etc. If the sugar content is below 6%, you can add one of the following: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, fruit juice.
2. The minimum capacity is 0.7L, the maximum capacity for the slush function is 1.5L, and the maximum capacity for the cold drink function is 2.0L.
3. Do not add ice cubes or other solids, such as fruit chunks, ice cream mixes, or frozen fruits, as these can damage the appliance.

4. When using the SPIKED SLUSH function, the alcohol content of the liquid used must be between 4% and 16% . If the alcohol content exceeds 16%, you can add one of the following: fruit juice, soda water, tonic water, coffee, tea, or non-alcoholic mixers.

5. When using the FRAPPE (coffee slush) and MILK SHAKE (milk shake slush) functions, heavy cream and sugar are indispensable in the recipe, otherwise the stirring blades are prone to get stuck. It is recommended to make slush according to the recommended recipes.

PRODUCT PARAMETERS

| | | |
|---|--------------------------------|---------------------|
| Product model | R1-RXR02(W)-N7-3-01 | R1-RXR02(W)-N7-1-01 |
| Operating voltage | AC120 60Hz | AC220-240 50Hz |
| Power | 200W | 200W |
| Current | 2.3A | 1.3A |
| Net weight | 10.4kg | 10.6kg |
| Gross weight | 11.4kg | 11.6kg |
| Climate type | N/SN/ST/T | |
| Effective volume | 2L (cold drinks), 1.5L (slush) | |
| Anti-electric shock protection category | I | |
| Maximum dimensions | 431(L)x169(W)x408(H)mm | |
| Maximum packaging dimensions | 453(L)x228(W)x465(H)mm | |



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