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ELECTRIC ICE CREAM MIXER MACHINE USER MANUAL

Model: XZ-628

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MACHINE

MODEL:XZ-628



<Picture Only For Reference >

NEED HELP? CONTACT US!

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

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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 product is subject to the provision of European Directive
2012/19/EC. The symbol showing a wheelie 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

Attentions

It is mainly used for hard ice cream or frozen yogurt or a mixture of milk with frozen fruit. Applicable to cold drink chain stores, bars, fast food restaurants and other entertainment places.

Before using the Machine, please read this manual carefully and keep it properly

1.Before using the Machine, clean it inside and outside with a damp cloth. 2.Do not fill the Machine with corrosive liquids. Do not directly pour liquids into the refrigerator.

3. When the Machine is not used for a long time, please disconnect the power supply and keep it dry.

4.Machine clean the inner chamber to prevent odor and bacteria and ensure food safety.

Installation

(1)Surface: Place the machine on a stable surface to ensure that the machine is vertically horizontal

(2) Grounding: reliable grounding, according to the grounding and voltage requirements on the machine rated label

Note: stable ambient temperature, good ventilation, stable voltage, good cleaning conditions will make the machine have higher efficiency, less power consumption and longer life.

Installation process

1)Position selection places the machine on a sufficiently stable and robust level stage to safely support its weight.

2)power suppl

a.Select the appropriate power supply according to the voltage and power on the nameplate

b. Connect the power cord and power supply to ensure that the ground wire is firmly connected to the ground wire

Note: For safety reasons, make sure the ground connection is good. All external wires and other appliances must meet national standards.

3)Water input and drainage output Put the inlet pipe into the clean and clear water, and put the drainage pipe into the drainage bucket.

Operation

1. Appearance introduction



2. How to make a whirlpool of ice cream

1)put in order

Clean this device with a wet cloth before making the vortex ice cream.

The specific steps are described as follows:

a.Make sure to pull the plug

b. Remove the funnel, place it into disinfectant in water and food grade tanks, clean until clean, then dry the inside with a dry cloth

c. Clean the spiral with a wet cloth until clean, and then dry with a dry rag.

d. Clean the other panels of this machine with a wet cloth and dry it again with a dry cloth.

e. After cleaning, return the funnel to the machine.

After routine operation, you may need to remove the shields and fenders to clean them thoroughly and clean the mixer for sanitary reasons.

2)operate

a.Insert a reliable power supply that meets the rating label requirements b.Make sure that the switch on the funnel is turned on

c.Turn on the power switch, and the red LED light of the switch is on

d.Put the prepared hard ice cream (recommended at-12'C) into the funnel, about half of the volume of the funnel

e.Frozen fruit was placed in a funnel, and the fruit slices were 15-20mm in diameter and 1 / 5 of the volume of the funnel

f.Pull the handle down, the funnel rises, and the spiral dragon begins to stir in the funnel for 20 seconds

g.Continue pulling the handle and vortex the ice cream from the funnel to drain all of the ice cream

h.Pull back the handle, the funnel down, the spiral stops

3)Automatic cleaning

a.Make sure that the water inlet pipe enters a clean water bottle

b. Ensure that the dripping drain outlet pipe leads to a drain pipe or trash bin

c.Press the self-cleaning button, and pull down the handle, water into the funnel and clean the auger, do not exceed the highest sign line.

d. Continue pressing the button and pull the handle down until the funnel

and spiral are clean

e.Release the button and pull back to the handle to remove the waste water.

Iroubleshooting methods				
Question	Possible cause	Rx		
The machine does not work	1. the voltage is too high or too low	Use the regulator		
	power suppl	Insert the plug again		
	The switch is broken	Change the switch		
	Motor failure	Replace the motor		
Often shut down	Input voltage or the Hz problem Use the regulator			
Noise and vibration	The machine floor is	Place the machine on a		
	uneven	flat and stable surface		
	The parts on the	Adjust the parts and		
	machine are loose	tighten them		

Troubleshooting methods

Packing List

No.	Item	Qty	Remark
1	Mixer Machine	1 set	
2	Hopper	2 set	
3	Discharge opening	2 pcs	
4	Manual	1 pcs	

Safety Precautions

Before using this machine, read the following instructions: pay attention to:

• This machine must be grounded reliably; do not share the socket with other electrical appliances.

• Check the voltage specification on the type plate corresponds to that of the energy supply.

• The machine cannot tilt by more than 10 degrees during the operation.

• When the machine is plugged in, cover the plexiglass protective cover on the machine. Do not put hands and hard objects within the mixing range of the screw separator, which may cause serious harm to the body or machine.

• The machine should be unplugged and cleaned after each use. After cleaning, wipe it with a towel. Wipe it off with a wet towel. Do not flush directly with water.

• The local machine is strictly prohibited to use by minors.



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