VEVOR

Upgrade · The Home Creator Way

Ice Cream Machine

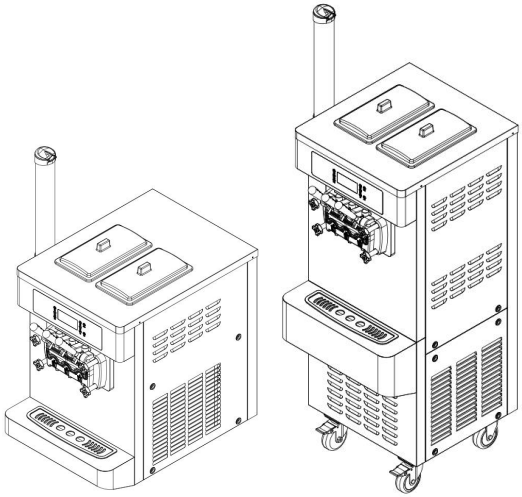
MODEL:YKF-9236T/YKF-9236

VEVOR Support Center

1	YKF-9236T (US)		4	YKF-9236 (US)	
2	YKF-9236T (EU)		5	YKF-9236 (EU)	
3	YKF-9236T (UK)		6	YKF-9236 (UK)	

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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.

	**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 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

Usage and feature

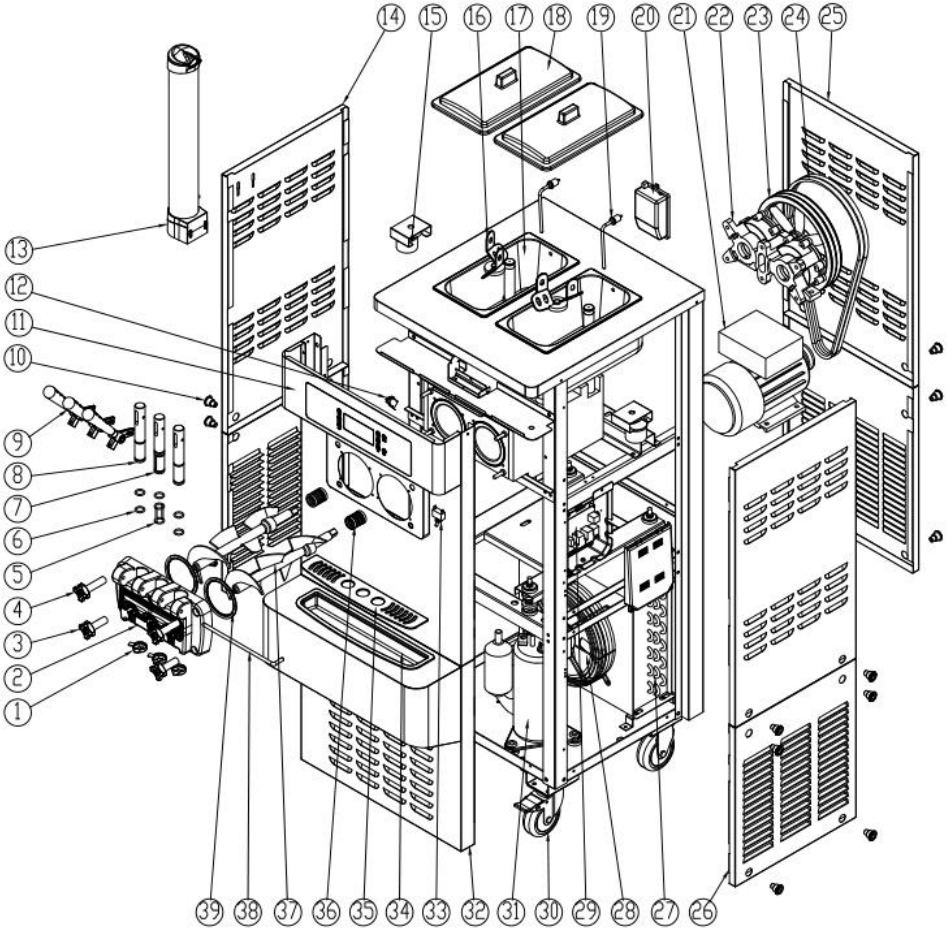
YKFseries hard ice cream machine is our latest design for making of hard ice cream.Its primary advantages are compact size,elegant appearance ,easy operation and simple installation.If coupled with a freezer,it will become a small ice cream plant,extensively applicable for booths,workshops, canteens 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

Security precautions

1. When you carry or move the machine, the tilting angle should not be more than 45°.
2. The machine power outlet should be single-phase three-hole, ground protection pin must use the specific wire, cannot use the same socket with other household appliances.
3. Voltage must be the same as the one shows on the rating plates, tolerance within 10%.
4. For machine installation, access to the wind grid should stay more than 50 cm space to ensure that the machine have efficient heat dissipation.

5. After the compressor shutdown, to restart it, there must be 3 minutes interval.
6. The power supply of the machine should be cut off after used, and clean the machine. When cleaning the mix cylinder, the beater can be removed and fitted with seal ring for cleaning by water, then wipe with towel. The machine body can be wiped with damp cloth, but must avoid rinsing with water.

Product structure diagram



No.	Name	No.	Name	No.	Name
1	Hexagram Star Modeling Cap	14	Panel-Side-Left	27	Condenser
2	Liquid outlet valve	15	Motor of blender	28	Fan motor
3	Short fixing nuts	16	Blender	29	Motherboard
4	Long fixing nuts	17	Hopper	30	Caster
5	I shape seal ring	18	Cover-Hopper	31	Compressor
6	O shape seal ring	19	Level lever	32	Panel-Side-Front
7	I shape piston	20	Air pump	33	Switch
8	O shape piston	21	Motor	34	Tray-Drip
9	Handle	22	Reducer	35	Water receiver cover
10	Screw	23	Pulley	36	Bellows seal
11	Operating panel	24	Belt	37	Stirring shaft
12	Discharge switch	25	Panel-Rear	38	Handle fixing rod
13	Cone holder	26	Panel -Side-Right	39	Liquid outlet valve sea

Installation and debugging

Installation

1. Cut off and dismantle the packing belt of the fastened carton. Get rid of the carton and take down the packaging bag to check whether the appearance of the machine is damaged and whether the accessories are complete with reference to the list.

2. The machine should be placed evenly and stably, and after then please lock the brake of the front wheel tight.
3. Install the handle to the liquid outlet valve against the product structure diagram, Then install the assembled liquid outlet valve on the machine, and tighten it with the fixing nuts.
4. Working conditions:
1) Ambient temperature: 5-40℃; material feeding temperature: 2-35℃
(Note: The material feeding temperature will directly influence the refrigerating capacity and outputs.)
2) Supply voltage: Before use, please check the product nameplate (technical parameters) to ensure that the specified voltage is consistent with the local power supply voltage.The deviation of rated supply voltage cannot be too high or too low. If it is too high or too low, the machine will alarm (buzzing) and the machine cannot start.).
3) Supply frequency: 60±1 Hz
5. Placing conditions:
1) The machine should be placed at a cool and ventilated location and avoid heat source and direct sunshine. The distance between the air exhausting side of the machine and wall or other similar obstacles should be over 1m, and the rest sides of the machine should be over 0.3m away from the wall or other similar obstacles, so that the cool air can flow in the machine and exhaust the hot gas to ensure condensation cycle of the machine.
2) The machine should not be located at a dusty place. Please keep the place clean and tidy, and regularly clear away the dust on the condenser.
6. Requirements for power supply wiring:
1) Please ensure the the power supply circuit of the machine is equipped with the short-circuit protection and earth leakage protection devices.
2) Please ensure the power line should not be less than 2.5mm2 and be the copper core wire (excluding the exceptional high-power machine, whose power line should not be less than 4.0mm2 and be the copper core wire.), and the power line shouldn’t be too long. When the power line is too small or too long, its load will become too large and causes voltage drop, thus affecting the service life of the machine’s components.

Debugging

1. Switch on the power plug and push the power switch to the “ON” position. Then you will hear a
“Beep” sound and the display screen at the same time is on. The machine now is entering the
standby state.
2. As you press the “Wash” key, the machine enters the washing state, and the stirring system
begins to run at the same time. Press the “Stop” key and the machine will stop its running.
3. As you press the “Auto” key, the machine enters the moulding stage, and the stirring system
begins to run at the same time. After 10 seconds delay, the refrigerating system also begins to start.
Press the “Stop” key and the machine will stop its operation.

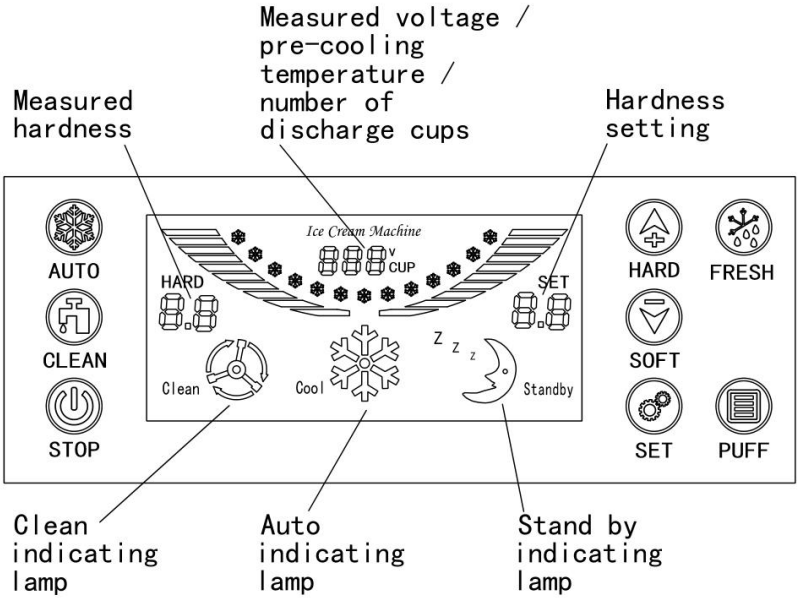
Cleaning and disinfection

When the machine is used for its first time, the cleaning and disinfection work should be carefully
made. The steps are as follows:

1. Take about 10L of warm water (40-50℃) and add appropriate amount of foodstuff cleaning solution to the water, making them to the disinfectant. Then pour the disinfectant into the two material cylinders, and let the disinfectant flow into the refrigerating cylinder.
2. Press the “Wash” key to run for 5 minutes. Pull down the handle to discharge the cleaning solution.
3. Add clear water to the material cylinders and rinse 2-3 times. It is OK.

Notes: 1. In the course of cleaning and disinfection, you cannot press the “Auto” key, and you must observe the display screen.
2. After cleaning, you must discharge the water in the cylinders completely. Otherwise, the water will frozen to freeze the cylinder during refrigerating and the stirring shaft will be damaged.

Operating instructions



a) The “AUTO” key

As you press the “AUTO” key, the buzzer will twitter a short sound and the Auto indicating lamp be on at the same time. The machine enters the automatic working state, and the stirring motor begins to run. The actual measured hardness shows the present current value of the stirring motor. After 10 seconds, the compressor, draught fan and solenoid valve begins to work and the machine enters the full automatic mode. When the actual measured hardness reaches the set hardness, the machine will automatically stop and enter the auto standby mode. When the stopping time reaches the set time, the machine begins to work again and repeats the same cycle. If you want to stop the machine, just press the “STOP” key.

b) The “CLEAN” key

As you press the “Clean” key, the buzzer will make a short sound and the cleaning indicating lamp be on at the same time. The machine enters the cleaning state, and the stirring motor begins to run. The actual measured hardness shows the present current value of the stirring motor. When you press the “Stop” key, the machine will stop its operation and enter the standby state.

c) The “STOP” key

Whether the machine is at the cleaning state or automatic working state, as long as you press the “Stop” key, the machine will stop its operation and return to the standby state.

d) The “SET” key

The restart time can be set by pressing the “SET” key. As you press it every time, the time will increase 1 minute. The larger the value is, the longer time of the restart time. The cycle is 3-9 minutes. After the setting is finished, the time will be automatically saved after 5 seconds.

e) Hardness setting

As you press the “Hardness+” or “Hardness-” key and hold it for 2s, the hardness setting LED flashes. At the time you can adjust the hardness of the ice cream. The bigger the number is, the harder of the ice cream, and vice versa. After the setting is finished, the hardness value can be automatically saved in 5s.

f. The “Fresh” key

① As you press the "Fresh" key, the buzzer will twitter a short sound, and the compressor, fan, and solenoid valve will work after 10 seconds. The machine will enter the automatic mode, and the compressor will work continuously for 5 minutes and stop for 60 minutes. When the shutdown time reaches the restart time, the machine starts to work again, and it keeps repeating.

If you want to stop, just press the "stop" key.

② As you press the "Fresh" key, the hopper will also enter the pre-cooling function, the pre-cooling compressor and fan will start to work, and it will work continuously for 10 minutes and stop for 5 minutes. When the temperature of the hopper reaches 8 degrees, the pre-cooling compressor and fan will stop working. When the temperature of the hopper is higher than 12 degrees, the pre-cooling compressor and fan will start to work, and it keeps repeating. If you want to turn off the pre-cooling function, just press the "stop" key. Only when the automatic function and the pre-cooling function are stopped, the fan will stop working.

g. The “Puffing” key

As you press the “Puffing” key, the puffing indicating lamp will be on, which means that the puffing function is enabled. At the time if you start the cleaning function, the puffing pump output will always switch on. If the automatic function is enabled, the puffing pump will switch on for 1 minute and then close. And if there is the knockout action, after the knockout is

finished the puffing pump will switch on after 8 seconds delay, and close after working 1 minute. As you press the “Puffing” key again, the puffing function will be closed.

h. Level indicating lamp for the cylinders
When the machine is in automatic mode, the the display screen left side place lights up with "CL" and the buzzer sounds simultaneously, indicating a shortage of raw materials in the left material tank. The right side lights up with "CL" and the buzzer sounds simultaneously, indicating a shortage of raw materials in the right material tank. Both sides light up with "CL", indicating a shortage of raw materials in the left and right material tanks. Please add the raw materials in a timely manner, otherwise the machine will automatically stop after adding 5 more ice creams. To restart the machine, turn off the power switch and restart it.

i) Output cups
1) Zero cleaning of output cups
As you press the “Stop” key and hold it for 5s, you enter the menu of inputting zero cleaning password (The initial zero cleaning password is 8888,). At the time as you press the Plus key, you can move the password, and as you press the Minus key, you can change the password value. After the password is correctively input, as you press the “Stop” key again, the zero cleaning of output cups is made and exits.
2) Revision of the zero cleaning password
Press the “Time” key and hold it for 5s. Then you enter the menu of inputting the password. Input the initial zero cleaning password, and at the time as you press the Plus key, you can move the password and as you press the Minus key, you can change the password value. After you finish revising the password, as you press the “Time” key again, the zero cleaning password is saved and exits.

Ice cream making method

1) At present the ice cream is usually made by mixing the ice cream materials with water. Please mix them in strict accordance with the ratio as printed on the ice cream bag (Generally 1 kilogram of ice cream material should be mixed with 2.5-3 kilograms of purified water.).
2) Place down the mixed ice cream pulp for 15 minutes and then evenly pour it two the two material cylinders on the top of the machine. It is

required that the pulp cannot caking in order that the pulp can smoothly flow into the refrigerating cylinder through the feeding hole of the puffing tube.
3) Pull down the left and right handles in order to let the two discharge holes flow out 2-3 cups of ice cream pulp in a natural manner. Then pour it into the top material cylinders to prevent water freezing at the discharge mouth, for it will influence the making of ice cream.
4) Switch on the power supply. As the machine enters the standby state, press the “Cleaning” key and let the machine run about 3-5 minutes. After that press the “Stop” key to stop the machine.
5) Press the “Auto” key. As the machine enters the refrigeration and moulding state, press the “Soft or Hard” key to choose the hardness of the ice cream as you want (Notes: At the prior cleaning state, you must closely observe the current hardness value displayed. If the current value is displayed as 3.5, then the hardness of the ice cream should be set between 4.5-5.5. If it is displayed as 4.0, then the hardness should be set between 5.0-5.5.).
6) When the actual measured hardness of the ice cream reaches the set value, the machine will automatically stop operation and enter the standby state. At the time you can press the “Time” key to set the time as required for the cycle of automatic refrigerating. The automatic refrigerating cycle is set as 3-9 minutes. As you press the key every time, 1 minute is increased. Until it reaches 9 minutes, as you press the key again, the machine will return to the 3 minutes state. (Note: when it is hot, you’d better set the stop time shorter and vice versa.)
7) Take one ice cream cone or cup and place it at the valve outlet. As you pull down the material discharge handle, the ice cream will be extruded. After a while pull back the handle, and it is OK.

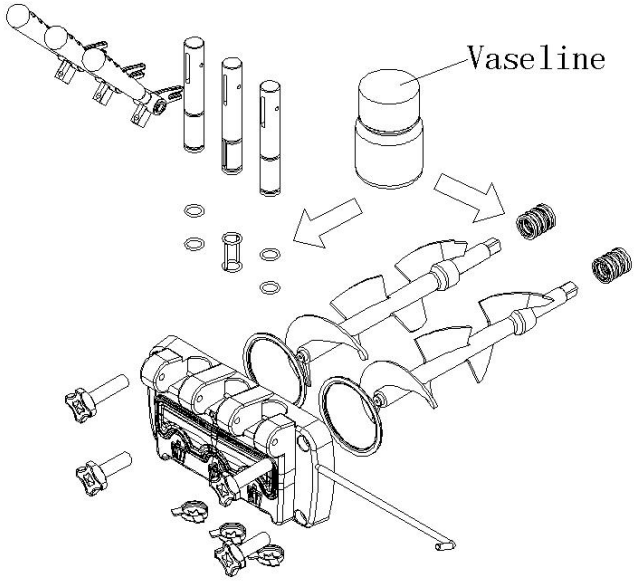
**Notes:** Appropriate amount of ice cream pulp must be ensured in the material cylinders of the machine, for shortage of materials will cause damage to the stirring shaft. Often check whether the feeding hole of the puffing tube is smooth, in order to avoid blockage resulting from uneven pulp and avoid shortage of materials in the freezing cylinder.

Maintenance and repair

To guarantee the health of ice cream consumers, improve the service life of the machine components, and avoid unnecessary troubles, you must clean the refrigerating cylinder one time every day.

1.The cleaning of the refrigerating cylinder

1) Press the “CLEAN” key to discharge all the pulp inside the cylinder. Press the “STOP” key to stop the machine.
2) Add appropriate amount of disinfectant to the warm water. Then pour the mixture into the two material cylinders respectively, each being with basically the same amount of solution.
3) Press the “CLEAN” key again and let the machine stir for about 5 minutes. Then discharge the cleaning solution.
d. Clean the machine 2-3 times with clear water and then stop the machine.
4) Switch off the power supply. Dismantle the components and clean them.
5) Screw off the four nuts used to fix the liquid outlet valves and dismantle the valve components.
6) Pull out the handle steady pins, handle, piston and valve seal in turn from the liquid outlet valve components.
7) Pull out the stirring shaft from the refrigerating cylinder.
8) Clean all the dismantled components and timely replace the damaged ones if there is any.
9) After cleaning, daub vaseline on the components that need lubrication in accordance with the following diagram. Then assemble the components according to the adverse order of dismantlement.



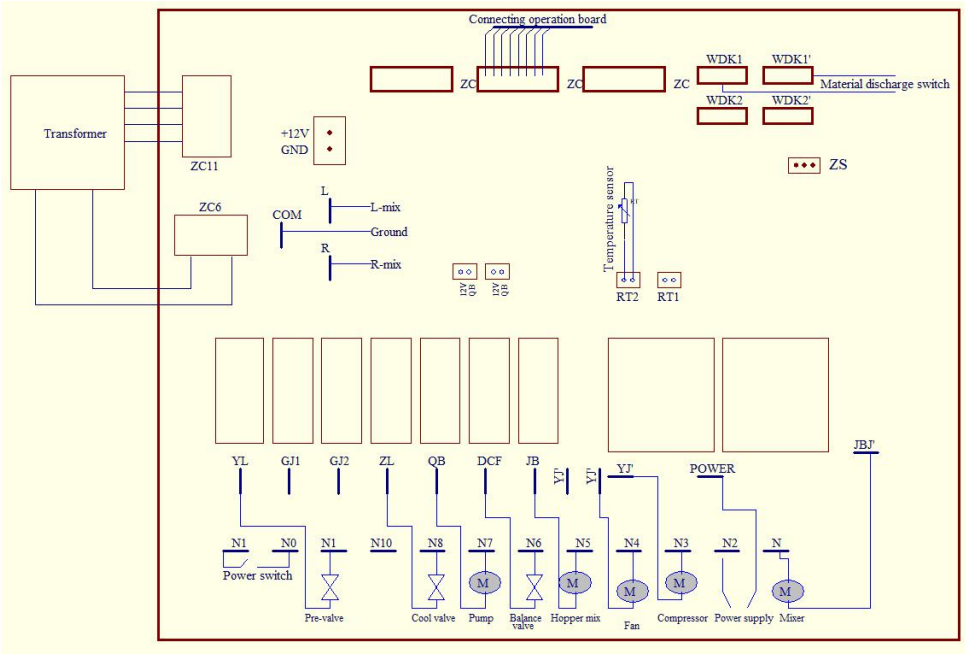
Note: Daub vaseline at the corresponding places when installing the pistons, piston seals, stirring shaft and bellmouth seals, for often using vaseline can prolong the service life of the components.

2.Body cleaning
Since the consumers require beautiful appearance, clean and sanitary machine, please keep the appearance clean at any time. You can use the warm towel to scrub the body to remove the dirts and spots, but avoid washing it directly with water in case the appliance breaks down.

3.Condenser cleaning
After the machine works a period of time, the condenser will be covered with dusts, thus affecting the heat dissipation and making the refrigerating effect worse (which embodies: the output of ice cream drops in the same time or it is hard to take shape.). Please have it cleaned one time every three months (If the working environment is poor, please clean it once every month.) by professional workers. Before cleaning the condenser, please switch off the power supply and note not damaging the condenser fins.

4. Adjustment of the belt
After the machine works a period of time, the driving belt of the stirring system may be pulled longer, so timely adjustment to the belt should be made by professionals. Before adjustment, you must cut off the power supply. Then dismantle the enclosure plates to adjust the belt tension nuts and ensure appropriate tightness. If you still feel the belt is still to loose after adjustment, please replace it with the same typed belt.
Notes: After a long time of use, it is normal that the driving belt wears down, which shall not be included in the after-sales service of our products. When the driving belt becomes longer, the following phenomena may occur: unwork of the machine, changed hardness, big noise, glue smell, etc. Please have it adjustment timely by yourself or by professionals. If necessary, please replace it. The time interval for adjustment and replacement depends on the machine's utilization rate.

Electric principle diagram



Troubleshooting methods

No.	Troubles	Possible causes	Solutions
1	The machine cannot start.	Whether the power switch is on or off.	Switch on the power switch by yourself.
		The power line is not well connected.	Check the power line and connect it well.
		The protection circuit works.	Restart the machine after clear the trouble.
		The control board is problematic.	Replace the control board.
2	The cleaning function doesn't work.	The connection line is loose.	Check the connection line and connect it firmly
		The stirring motor or capacitance is damaged.	Repair or replace the capacitance or motor.

		The ac contactor is damaged.	Replace the ac contactor.
3	The compressor doesn't run.	The connection line is loose.	Check the connection line and connect it firmly.
		The voltage is too low.	Check the power voltage.
		The contactor is damaged.	Replace the contactor.
		The control board is problematic.	Replace the control board.
		The compressor capacitance is damaged.	Replace the capacitance.
		The over-load protection for the compressor works.	Find out the causes and remove them.
		The compressor is damaged.	Replace the compressor.
4	Refrigerating don't work.	The refrigerating fluid leaks.	Find out the leakage location and repair it well. Fill the refrigerant under vacuum.
		The solenoid valve is damaged.	Replace the solenoid valve.
		The draught fan doesn't run.	Repair or replace the draught fan.
		The compressor runs abnormally.	Check the compressor.
5	The belt skids.	The belt is too loose.	Adjust the tightness of the belt or replace the belt.
		Freezing cylinder, broken stirring draft	Adjust the hardness and replace the stirring shaft.

Packing List

No.	Item	Qty	Remark
1	Machine	1 set	
2	Tray-Drip	1 set	
3	Cover-Hopper	2 pcs	
4	Cone holder	1 pcs	
5	Handle	3 pcs	
6	Fixing nuts	5 pcs	
7	Liquid outlet valve seal ring	1 pcs	
8	O shape seal ring	12 pcs	
9	I shape seal ring	1 pcs	
10	Bellows seal ring	2 pcs	
11	Bulked tube	2 set	
12	Modeling Cap	6 pcs	
13	Ground set screw	1 set	
14	Vaseline	1 bottle	
15	Manual	1 pcs	

Safety Precautions

Important safeguards

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

WARNING

•To reduce the risk of electric shock, burns, fire, or injury, read and follow all instructions carefully.

•This appliance is intended for household indoor use only. Not for commercial, industrial or outdoor use.

DANGER:

•Risk of electric shock.Do not immerse base, power cord, or plug in water or any other liquid.

•Always attach the cooling/molding unit before plugging in.Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

•Do not leave the appliance unattended while operating.Keep the unit and cord away from heated surfaces, open flames, and hot appliances.

•The unit may become hot during use.Risk of burns – do not touch hot surfaces with bare hands.

•Keep hands, hair, clothing, and utensils clear of moving and cooling parts to prevent injury or damage.

•Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions,is dropped, or damaged in any manner.Stop use immediately and contact customer service.

•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.

•This is not a toy.Children should be supervised to ensure they do not play with the appliance.Keep small parts away from children to avoid choking hazard.

•Do not use outdoors or on wet surfaces.Use only on a stable, flat, heat- resistant, non- slip surface.

•Do not place on or near a hot gas or electric burner, or in a heated oven.

•Do not use abrasive cleaners, steel wool, or harsh chemicals.Clean only when fully cooled and unplugged.

•Do not use for purposes other than making Ice Cream.Do not use non- food materials or non- recommended ingredients.

•Do not overfill molds. Follow fill lines to avoid overflow and damage.

•Do not disassemble, repair, or modify the appliance by yourself.Refer servicing to qualified personnel.

•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.

-Save these instructions-

	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.

