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ELECTRIC ICE CREAM MIXER MACHINE USER MANUAL

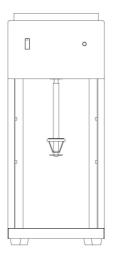
Model: XZ-620

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.



MACHINE

MODEL: XZ-620



<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

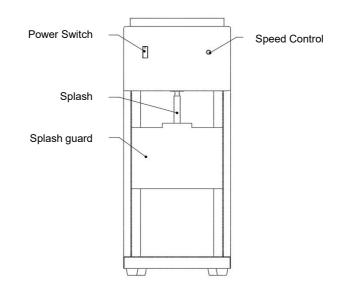
a.Select the appropriate power supply according to the voltage and power on the nameplate

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



Appearance introduction

How to use

1. Pour the ice cream (or yogurt) into a firm cup, and pour the ingredients that need to be added; 2. Put the cup on and hold the cup tightly (hold the sides instead of the bottom);

3. Place the cup under the mixing head and lift it upward until the mixing head touches the bottom of the cup;

4, turn on the power switch to select the required speed (speed selection knob);

5, according to different ingredients, generally run at low speed, and then turn to high speed;

6. During the mixing process, follow the mixing head and move the cup slowly up and down until every corner of the cup (if the ice cream is hard, it should be shaken slowly);

7, after finishing, use the other hand to switch the power switch to OFF, stop the operation.

Cleaning

1. Before cleaning, please make sure that the power cord is removed and the machine is in a power off state.

2, with the machine configuration of the wrench, stuck on the motor shaft, counterclockwise hand turn the agitator, remove the agitator, and then clean.

3, when cleaning, the front end of the mixer can be removed, thoroughly cleaned, cleaned with a rag after cleaning, and then installed back on the machine to tighten.

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	Use the regulator	
	problem		
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	

Packing List

No.	ltem	Qty	Remark
1	Mixer Machine	1 set	
2	Hopper	3 set	9oz、12oz、16oz
3	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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