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Technical Support and E-Warranty Certificate

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SLUSH MACHINE

MODEL: XRJ12LX1 XRJ12LX2 XRJ12LX3

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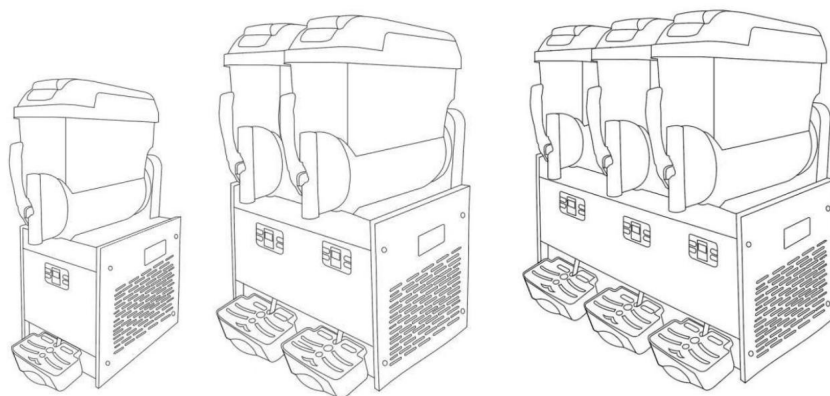
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us: **Technical Support and**

E-Warranty Certificate www.vevor.com/support

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.



CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment!

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1) This product may cause harmful interference.
- 2) This product must accept any interference received, including interference that may cause undesired operation.

WARNING: Changes or modifications to this product not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

Note: This product has been tested and found to comply with the limits for a Class B digital device pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This product generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this product does cause harmful interference to radio or television reception, which can be determined by turning the product off and on, the user is encouraged to try to correct the interference by one or more of the following measures. •

Reorient or relocate the receiving antenna. •

Increase the distance between the product and receiver. •

Connect the product to an outlet on a circuit different from that to which the receiver is connected.

• Consult the dealer or an experienced radio/TV technician for assistance.



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

Instructions

Thank you very much for choosing this slush machine. Slush machine is a kind of machine and equipment widely used in the food industry and catering industry, it is mainly through the frozen juice, milk or yogurt and other beverages frozen into a sorbet, and will be cut into fine particles through the scraper, made of soft taste snow ice! Please read all of the instructions before using it. The information will help you achieve the best possible results.

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1.Introduction

1.1 Manufacturer

The manufacturer's details are shown on the identification plate

1.2 Operator

Based on different applications, there are two types of persons.

User

In accord with Health standard people trained compel techniques,

Know all to distribute slush have below ability after reading this manual :

Place and change slush machine Properly dispensing the products

Cleaning the slush machine

Specialized technical people

Studied this manual and trained how to install, use and maintain this slush machine;

When serious fault, can repair the slush machine and know this manual well

Master all information of the manual and can explain the diagrams and graphs correctly;

Know important hygienic knowledge well, prevent accident concurring, know technical and safety standard

Have experience to serve this kind of slush machine.

Master treatment measure to emergency. and separated safety device and use the machine correctly



People are banned to use the machine who do not accord with above requirement

1.3 Manual distribution

Users have to read this manual carefully before using.

1.3.1 Function and content

Offer vital information of using and installing

1.3.2 Who to read manual

Users and specialized technical people.

This manual is an inseparable part of the machine.

So it needs to be delivered to the purchaser when sold.

1.3.3 How to keep manual

Manual has to be placed nearby the machine and keep intact and clear

2. Machine description

2.1 Usage

This machine is specially used for making slush. If used to make dairy and other foods,bowl material temperature needs to be tested and abide by the machine's current regulation and standard

2.2 Main Component

1.Bowl roof	4.Drip tray	7.Tap
2.Bowl	5.Drip tray cover	8.Handle
3.Control panel	6.Drain hose	

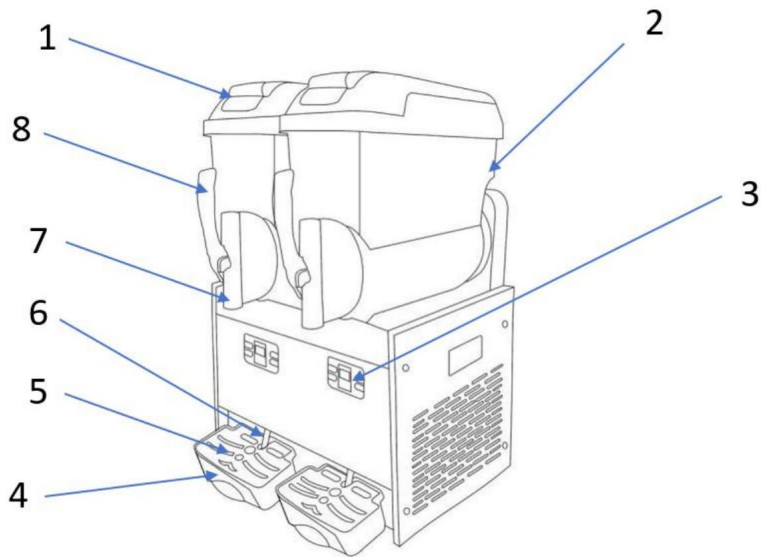


Fig.1

2.3 Technical data

Remarks:

Capacity and weight are approximate number

Mode	XRJ12LX1 XRJ12LX2 XRJ12LX3		
Size LxDxH-(cm)	28.5x52.5x74.5	43x54x74	63x53.5x74.5
Net weight (kg) (Bowl empty)	See nameplate		
Power (w)	See nameplate		
Liquid Temperature	Min:20ÿ/68ÿ Max:32ÿ/89ÿ		
Bow	1	2	3
Bowl volume (L)	12	24	36
Noise	<65 decibel		
Climate type	N		

Capacity and weight are approximate number



Manufacturer has right to change and will not notice specially.



Any change and increase has to be approved and executed by manufactory.

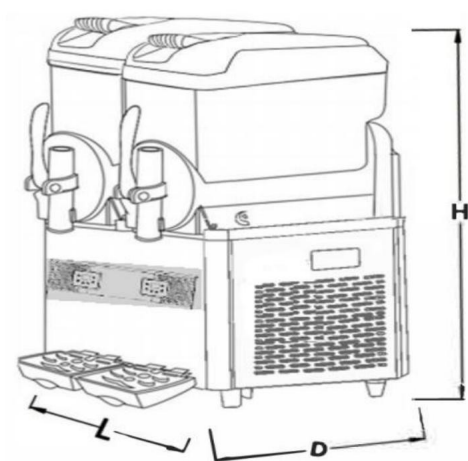
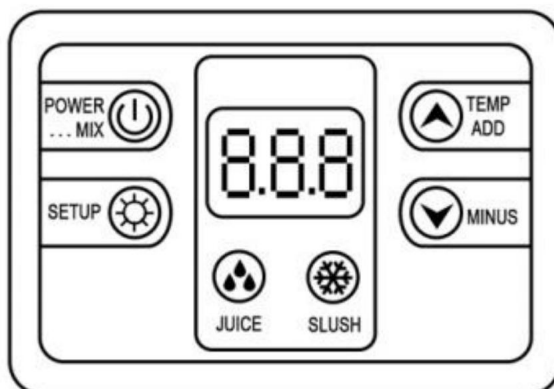


Fig.2

2.4 Control panel



Adjustment of slush temperature



"TEMP ADD" → "MINUS"

"0°C" → "-15°C"
(32°F) (5°F)

Press the button "MINUS", it would turn colder,
Press "TEMP ADD", it would get warmer.

Adjustment of juice temperature



"TEMP ADD" → "MINUS"

"15°C" → "1°C"
(59°F) (33.8°F)

Press the button "MINUS", it would turn colder,
Press "TEMP ADD", it would get warmer.

Fig.3

3. Safety manual

Slush machine parts and condenser's installation, slush machine trouble shooting ,exclusion and maintenance have to be operated by manufactory professionals or people who have related experience.

Without experienced people monitoring or guiding, slush machine can not be used by disabled,sense disable,mental disable people,lack of experience and knowledge;

Children need to be taken care of when playing nearby the machine

When machine's wire is broken,they have to be replaced by manufactory professionals or people who have related experience

When machine is scraped,it has to be delivered and handled by related authority institutions

4. Transportation and storage

4.1 Packing

Wooden box,contoured foam&collect.

Packing size (approximate)

	Width (L)	Depth (D)	Height (H)
XRJ12LX1	385mm	585mm	910mm
XRJ12LX2	518mm	585mm	915mm
XRJ12LX3	690mm	570mm	860mm

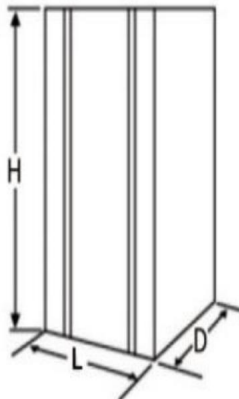


Fig.4



Remarks: packing size and weight are approximate.

4.2 Transportation

Keep up ward and carried by two people at least.

4.3 Storage

Notice please do not exceed three layers. See fig.5



Fig.5

5. Installation

The slush machine has to be installed indoor with hard and plain ground under enough light and ventilation(Ground inclination can't be more than 2 degree)

5.1 Parts list

After cleaning and disinfecting all indicated parts in manual have to be coated with lubricating oil.

5.2 Position to install

Installation position have to be planed in advance;

Installation place have to be hard and plain

Installation condition is enough light and ventilation and clean; Power socket is also needed;

Installation distance from other objects see below fig.6

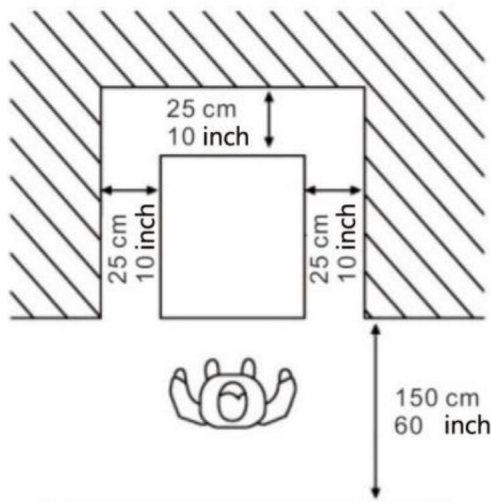


Fig.6

5.3 Handling package material

Handling packing material separately under local rules and we suggest keep it to repack and ship in future.

5.4 Electrical connection

This job may be performed only by specialized technical personnel.

Before plugging in the machine, make sure that the main switch is switched off.

The Purchaser is responsible for making the electrical connection.

The machine must be connected to the electricity mains by means of the plug fitted on the power cord. Be sure to comply with:

The technical regulations and standards in force at the time of installation;

The data shown on the rating plate on the side of the machine

6. Operation

Slushy (Percentage of sugar: $\geq 15\%$)	If you need to adjust the consistency of slush or ice cream, you can adjust knob I: to adjust the hardness / temperature of slush / margarita wine/ ice cream. "+" : means thicker consistency / more Lower temperature. "-" : means Low consistency / much higher temperature.
Margarita Wine Slush (Percentage of liquor. 10%-60%)	
Ice Cream (Percentage of ice cream powder: $\geq 33\%$)	

Note: When the temperature inside bowls is very low, there will be frosting on the outside of the bowls, which is normal.

Checking the functions before the machine is working

6.1 Preparing material and stirring evenly Only water is prohibited



Fig.7

Attention:

Operate under manufacturer' s direction; Dilute and stir concentrated liquor with water in a container Mixture sugar content should be more than 15%. Lower content will damage the augers and gear motors If you need to make margarita wine slush, pour the appropriate percentage of margarita into the container according to your needs If you want to make ice cream, the ratio of ice cream powder to water is usually 1:2.5 or 1:3, which is often recommended on the ice cream powder package.

Remove the lid as below direction: 1.Lift the top lid;

2.Pour the material into bowls



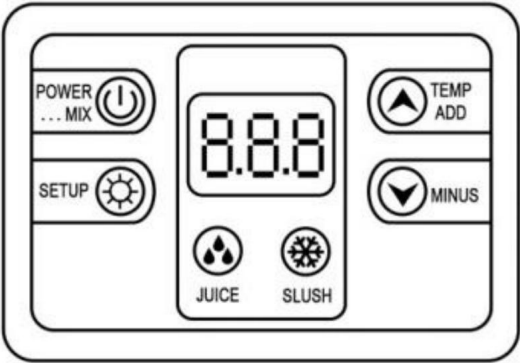
Attention: Do not open the cover by force.

Hot liquid can not be put in(hot liquid means degree exceed 40 °C

3.Close the top lid after pouring the material



1. Warning: Before connecting power or starting machine, put material into bowl
2. Material can not just be water.
3. Warning: Banning petting hand in bowl machine is working



	Display screen
	Cleaning/standby system
	Juice system
	Slush system
	Temperature Increase
	Temperature Decrease
	Settings button

6.2 Starting a 1-BOWL SLUSH MACHINE Model: XRJ12LX1

Function1 Clean System: Press “POWER MIX KEY” turn on mixing

function. Press "POWER MIX KEY" again to turn off the mixing function.

Function 2 Make juice: Press the "JUICE KEY", turn on the cold drink function, and the compressor is powered on. then press the "POWER MIX KEY" to close the juice function.

Function3 Make slush/margarita wine/ice cream: Press the "SLUSH KEY", turn on the slush/margarita wine/ice cream function, and the compressor is powered on. then press the "POWER MIX KEY" to close the slush/margarita wine/ice cream function.

Function4 Light: When plugged in, the light will automatically light up. If you need to turn it off, just unplug the light cord connector on the back of the machine.

6.3 Starting a 2-BOWL SLUSH MACHINE Model: XRJ12L X2

There is a control panel under each bowl to control this bowl.

Function1 Clean System: Press "POWER MIX KEY" . each on mixing function. Press "POWER MIX KEY" again to turn off the mixing function.

Function 2 Make juice: Press the "JUICE KEY", turn on the cold drink function, and the compressor is powered on. then press the "POWER MIX KEY" to close the juice function.

Function3 Make slush/margarita wine/ice cream: Press the "SLUSH KEY", turn on the slush/margarita wine/ice cream function, and the compressor is powered on. then press the "POWER MIX KEY" to close the slush/margarita wine/ice cream function.

Function4 Light: When plugged in, the light will automatically light up. If you need to turn it off, just unplug the light cord connector on the back of the machine.

6.4 Starting a 3-BOWL SLUSH MACHINE Model: XRJ12L .X3

There is a control panel under each bowl to control each bowl.

Function1 Clean System: Press "POWER MIX KEY" . turn on mixing function. Press "POWER MIX KEY" again to turn off the mixing function.

Function 2 Make juice: Press the "JUICE KEY", turn on the cold drink function, and the compressor is powered on. then press the "POWER MIX

KEY"to close the juice function.

Function3 Make slush/margarita wine/ice cream: Press the "SLUSH KEY", turn on the slush/margarita wine/ice cream function, and the compressor is powered on. then press the "POWER MIX KEY" to close the slush/margarita wine/ice cream function.

Function4 Light: When plugged in, the light will automatically light up. If you need to turn it off, just unplug the light cord connector on the back of the machine.

6.5 Dispensing slush

Pulling down the handle and slush will outflow from



Attention: if dispense slush first time or after

a long stop, please extrude and waste a little and then distribute customers.

7. Cleaning and maintenance

Before cleaning or maintaining external parts, please ensure main switch is off and unplugged.

Any cleaning or maintaining protection supplies needs to wear (gloves. glasses an so on) based on local safety standard

When cleaning or maintaining, operate as below.

Wear protective gloves against an accident.

Do not use solvent or flammable substance

Do not use tough or metal sponge to clean machine or its parts

Do not spray liquid to nearby area.

Do not wash parts in the bowl

Do not dry parts in furnace or microwave oven.

Do not immerse the machine in water

Do not spray the water to the machine directly.

Warm water and approximate cleaner can be used (abiding by local law

and rules)

After finishing, make sure that all protective covers and guards that have been removed or opened and sent back in place and properly secured.

Cleanliness and hygiene have to be taken carefully and forcibly based on local standard to ensure qualified slush

Bowl needs to be cleaned everyday at least and abiding by local laws and regulations

And cleaning times may be added based on different products More information, please consult the manufacturer if machine will not be used one day continuously please clean dispensing taps with clean rag.

Even though machine' s components of stainless steel, plastic and rubber are easy to clean as well as its shape , it is still necessary to prevent germs and fungi reproduction due to halfway cleaning. When the plug is not pulled out or the total switch is in the open state. do not clean or maintain the machine.

7.1 Empty the bowl

Before cleaning bowl , empty the bowl

If it is the first time to use, no need to make it empty .

This manual just explains one bowl as sample

Other bowls' operations are the same based on their related button. Please click the power key and the key "STRIR", then pour material out from bowls.

7.2 Disassembling the dispensing tap

Before removing the bowl, it is recommended to disassemble the tap. After cleaning ,the tap must not be reapplied until the bowl has been correctly positioned in its seat. Remove fastener by hand then disconnect the dispensing handle by pushing upward, then push the piston and spring downward, remove the O-ring. Put all spare parts in lukewarm water(water temperature around 50°C)and clean as shown in. fig.9

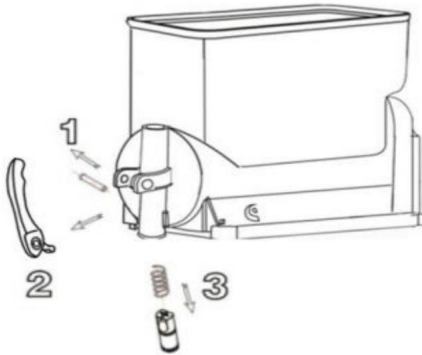


Fig.8



Fig.9

Do not disassemble taps when there are products or liquid in bowls

7.3 Moving out the bowl and cover

Move out every bowl to clean the machine.

Move out the bowl as below steps:

1. Lift the top cover upward and take it out. pull the tank upward and outward to completely remove it from its seat.
2. Take out the stirrer and the seal of stirrer. See fig.10.

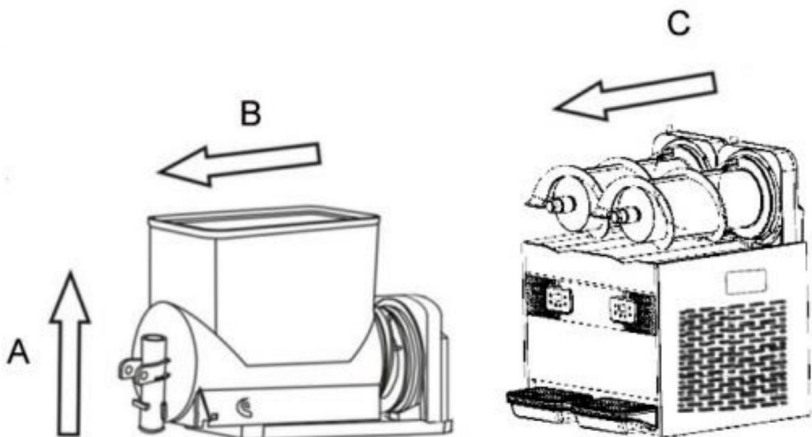


Fig.10

7.4 Clean and disinfect parts

All dismantled parts should be cleaned thoroughly



Importance: Cleaning way has abide by local current hygiene standard.

Please operate as below instructions:

Pour water in the container. And then mix sanitizer with water (Add 2% sodium hypochlorite to water)

Using a sponge with sanitizer to clean bowls, covers and evaporators thoroughly, cleaning with water thoroughly

Add sanitizer to another container.

Put dismantled parts in sanitizer for 30 minutes.

Repeat cleaning with water thoroughly .

Make the parts dry.

Assemble machine under 7.5instruction.

Using a sponge with sanitizer clean the roof and the parts touching the raw material.



Fig.11

Remain for 30 minutes

Clean bottom surface with water 2-3 times by the sponge.

Put the cover at clean area and dry it by rag

Ban cleaning by water or disinfecting before taking away the cover

7.5 Reset cleaned parts

All disinfected parts have to be reassembled carefully.

Some parts need to be lubricated to work normally

Put gasket (A) on stirrer.see Fig.12

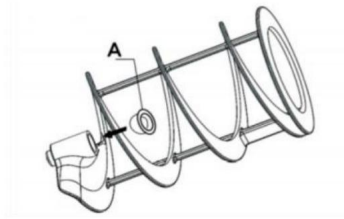


Fig.12



Importance: Check gasket in regular if broken. Please replace a new one.



Replace gasket(A) once at least one year Using the grease provided, lubricate the seal A) see Fig.13

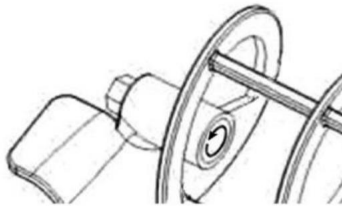


Fig.13



Install the gasket (B), lubricate it with grease as circle arrow mark, See Fig 14



Fig.14



Put stirrer on to the stainless steel cylinder as straight arrow, See Fig.14. **Attention:** Adjust the stirrer to appropriate location.

Replace the seal ring. When the motor part leaks, you need to replace the seal ring

Take out the motor bracket connected to the motor and then replace the head seal ring(washer of axis, seal of axis).

When replacing. You need to add some grease. Then install the motor bracket connected to the motor.

See fig.15

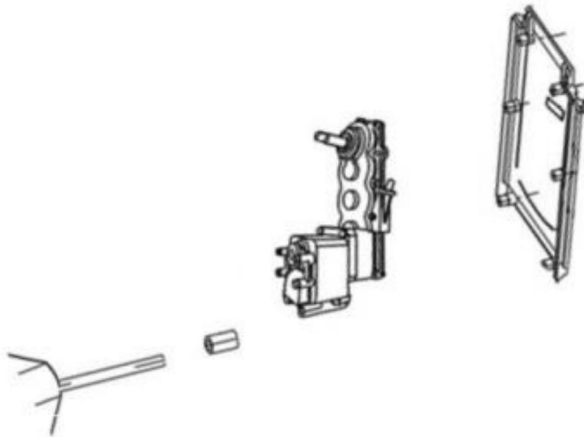


Fig.15

Assemble the bowl and install the cover as Fig.16

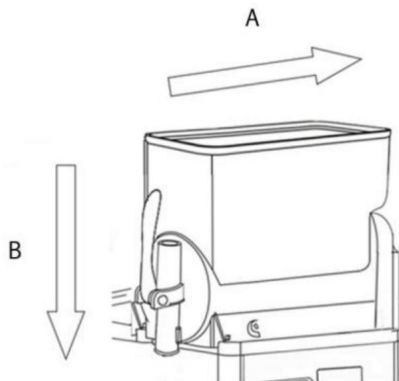


Fig.16

Install taps as below instructions as Fig.17

- 1.Lubricate bolt totally with grease.
- 2.Insert screw, when taps steady.



Fig.17



Attention: install all parts under figures instructions.

Please apply grease well to prevent liquid leakage.

7.6 Cleaning step

Before using this machine, below cleaning steps are needed

- 1.Fill bowl with water fully
- 2.Start machine only in cleaning mode and stir for 5 minutes
- 3.Stop machine and open tap to clear container.

7.7 Cleaning drip trays

Drip tray should be emptied and cleaned everyday



Attention: All machine drip trays should be cleaned.

Drip trays need to be emptied and cleaned. Take out water tray by lifting upward and then outward.

Washing the tray and grid. Separately with lukewarm water.

Dry all of the components. Fit the tray back in place and press down to secure it to the machine. Reposition the grid on top of the tray.



When machines stopped, cleaning by wet rag and dry the parts.

7.8 Replace bulb



Only when machine power is off and unplugged, the bulb can be

replaced According to below figure, open the inner cover , replace the LED bulb, after assembly put the inner cover back well. confirm being closed

LED Light

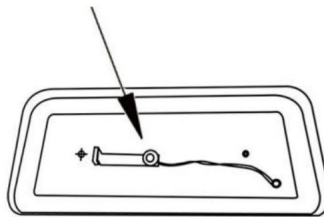


Fig.18

7.9 Cleaning the condenser

Only professionals can clean the condenser. They know all operating steps well , using approximate device and abide by local law and regulation strictly

Condensers needs to be cleaned in regular.

Warning: Machine sharp surface may reveal after dismantling safety protection parts.

Dirty condenser will weaken machine function.

Condensers can be seen after taking out safety protection parts.

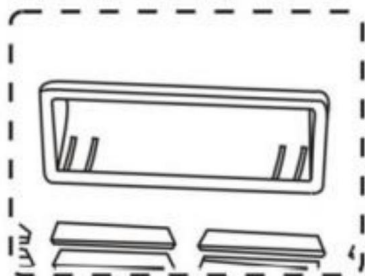
Even though only one plate (front or back or side) is not installed the machine is also banned to use.

Operators are banned to clean condensers

Protection parts need to be positioned by Screwdrivers

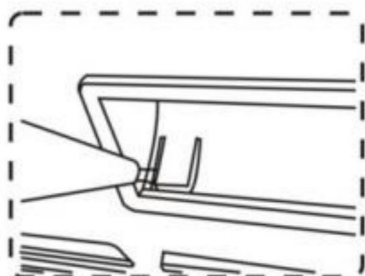
Fig:19

Panel Dismounting Method



pic1

In order to take off the panel , we have to take off the handle first (see pic 1)



pic 2

Using slot type screwdriver pry up the panel side (see pic 2)



pic 3

Pry up both side of the handle , then take off the handle from panel

7.9.1 Cleaning the condenser of one-bowl slush machine

Safety protection parts need screwdrivers to fasten and dismantle.

1. Loose side panel screw.
2. Take out side panel
3. Dismantle safety protection parts. Brush dust from condenser surface with dry brush as Fig20

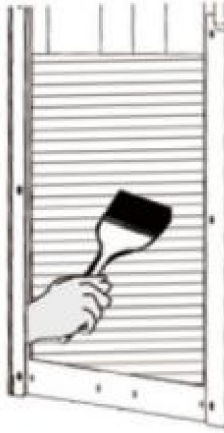


Fig.20

After cleaning condenser, reposition safety protection parts

7.9.2 Cleaning the condenser of two-bowl slush machine

According to the following instructions

1. Loose the crews of the back plate.
2. Loose the screws of the side plate.
3. Take out the side panel.

Dismantle safety protection parts.

Brush dust from the condenser surface with dry brush as below.

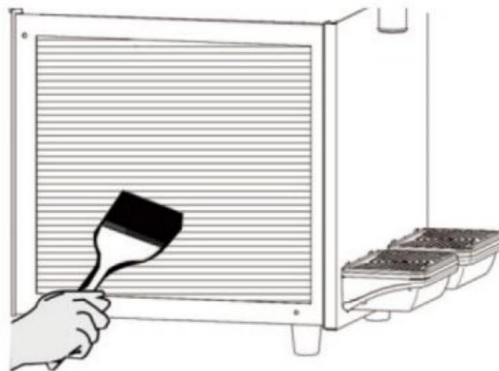


Fig.21

7.10 Scheduled maintenance

This machine needs to be maintained by professionals in regular(at least 1 year).

Regular maintenance can ensure machine and its parts in good safety state

Any broken parts need to be replaced with original manufacturer

When any parts of machine are malfunctioned or broken machine is banned to use.

The user can not maintain the machine himself

8. Waste treatment



Electronic waste need to be handled according to 2002/96/EC

But wastes need to be dismantled and classified and useful parts should be recycled

Above rubbish bin reminds people classifying. rubbish. Treating wastes correctly protectorate our environment.

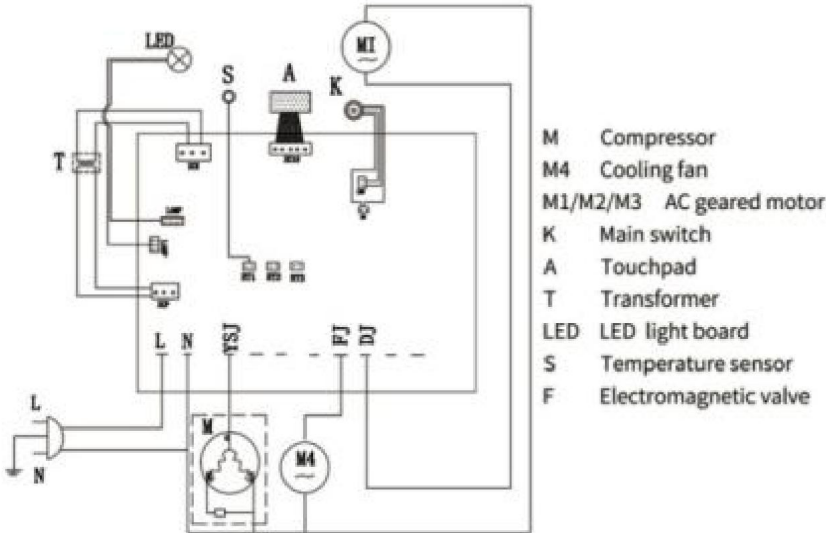
9. Troubleshooting

Trouble	Potential reasons	Solution
Can not turn on the machine	No input power	Insert the plug into the appropriate socket
	Not pressed the switch	Press the switch
Outlet leaking	Outlet without Vaseline	Add Vaseline on outlet
	Outlet broken	Change the outlet
Bowl leaking	The bowl not be installed in suitable position	Check the bowl position
	No Vaseline on bowl's seal ring	Add Vaseline on seal ring
	Bad seal ring	Change the seal ring

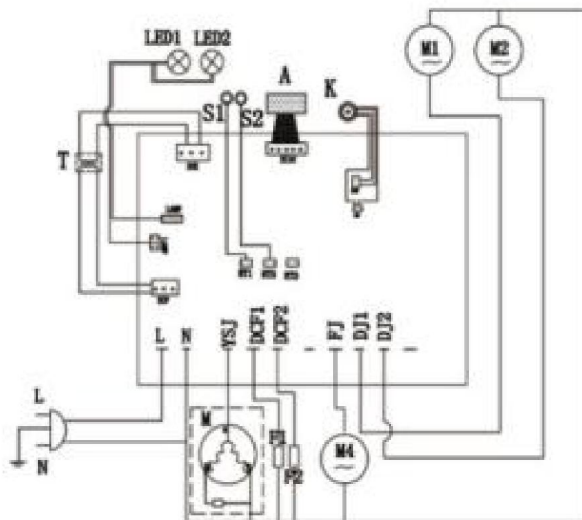
The stirrer not working	Not turn on the main switch Turn on	the main switch
	Bowl inside freezing	Turn off the main switch and let the ice melting
The machine not making slush	Not turn on the main switch Turn on	the main switch
	Not turn on the Freeze button Turn on	the Freeze button
	The slush thickness is not suitable	Adjust the slush thickness
	Condenser too dirty/poor ventilation	Clean the condenser
	Slush machine approach to the hot position	Put the machine in a cool position
The stirrer makes noisy	The sugar level of water is too low	Increase the sugar level
	The back of stainless steel cylinder is too dry	Add some concentrated water on it

10.Intelligent electronic valve system

Electrical diagram -XRJ12LX1

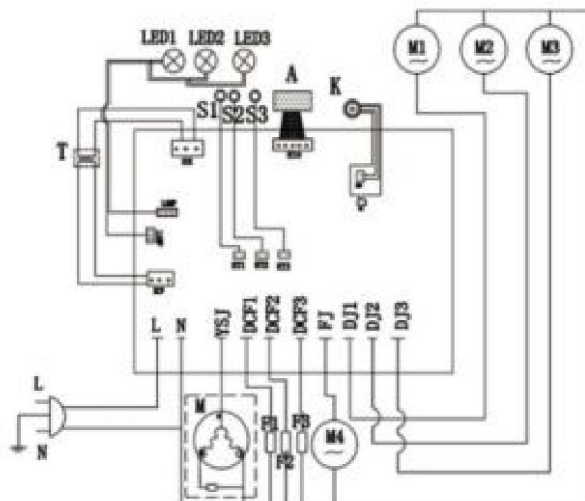


Electrical diagram-XRJ12LX2



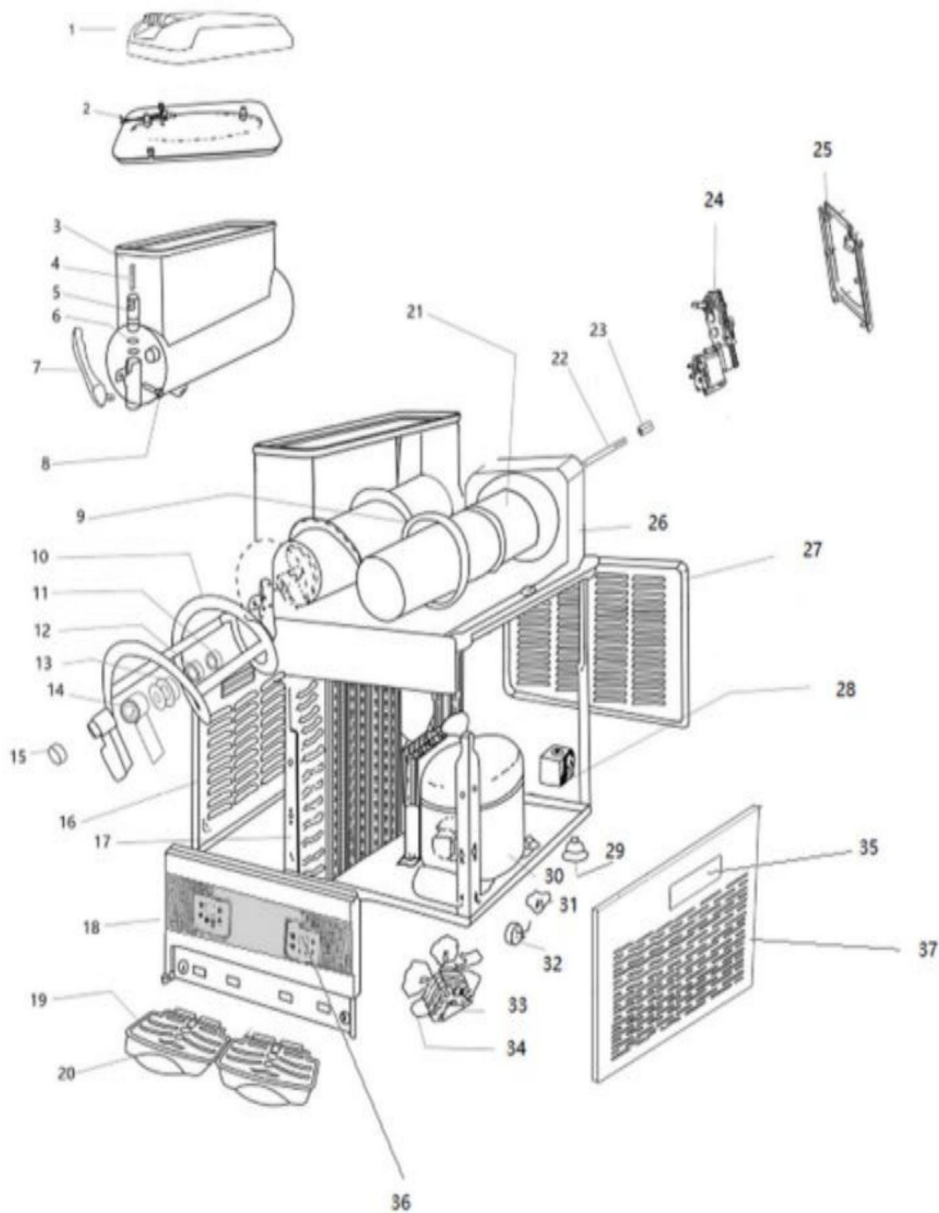
- M Compressor
- M4 Cooling fan
- M1/M2/M3 AC geared motor
- K Main switch
- A Touchpad
- T Transformer
- LED1/LED2 LED light board
- S1/S2 Temperature sensor
- F1/F2 Electromagnetic valve

Electrical diagram-XRJ12LX3



- M Compressor
- M4 Cooling fan
- M1/M2/M3 AC geared motor
- K Main switch
- A Touchpad
- T Transformer
- LED1/LED2/LED3 LED light board
- S1/S2/S3 Temperature sensor
- F1/F2/F3 Electromagnetic valve

11.Slush machine explosive diagram



Code	Parts Name
1	Roof
2	Inner cover
3	Tank
4	Spring
5	Plunger
6	Small seal ring
7	Handle
8	Pin of handle
9	Tank seal ring
10	Stirrer
11	Washer of axis
12	Seal of axis
13	Seal of stirrer
14	Connect of stirrer
15	Plug
16	Left side panel
17	Condenser
18	Front panel
19	Grid
20	Water tray
21	Evaporator
22	Stir rod

Code	Parts Name
23	Copper bush
24	Mix motor
25	Back panel of motor frame
26	Fixed board
27	Back panel
28	Solenoid valve assembly
29	Foot
30	Compressor
31	Regenerator of compressor
32	Protection
33	Fan motor
34	Fan
35	Side panel handle
36	Control board
37	Right side panel

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