

Effortless Ice Cream, Endless Flavors!



VEVOR
COMMERCIAL COUNTERTOP HARD ICE CREAM MACHINE
Quickly creates smooth-textured ice cream

- < 60dB Low Noise
- 3.2-5.3 Gal per hour
- Ready in Just 20 min

This commercial desktop ice cream maker produces ice cream in just 20 minutes. With a powerful compressor that operates quietly at less than 66 dB. The 4.5L/1.2gal capacity can produce 12L/3.2gal per hour, perfect for mixing smooth hard ice cream.



TRIPLE MIXING BUILT-IN PUFFING TECHNOLOGY
Creates milkshake-like soft ice cream with a silky texture

- Adjustable Hardness

Ice Cream Cones | Ice Cream Waffles | Ice Cream Cakes

Features built-in puffing technology to enhance ice cream's air contact for a smoother texture using the same amount of ingredients. The hardness adjustment function allows for customizing the texture according to personal preferences, ensuring every serving is as desired.



STAINLESS STEEL BODY

- Durable
- Easy to Clean
- Rust-Resistant

Hopper Material: Stainless Steel 304
Body Material: Stainless Steel

Crafted from high-grade stainless steel with a 304 food-grade stainless steel cylinder, this ice cream machine hard serve offers increased durability and ease of cleaning. Its rust-resistant properties ensure longevity and hygiene in commercial settings.



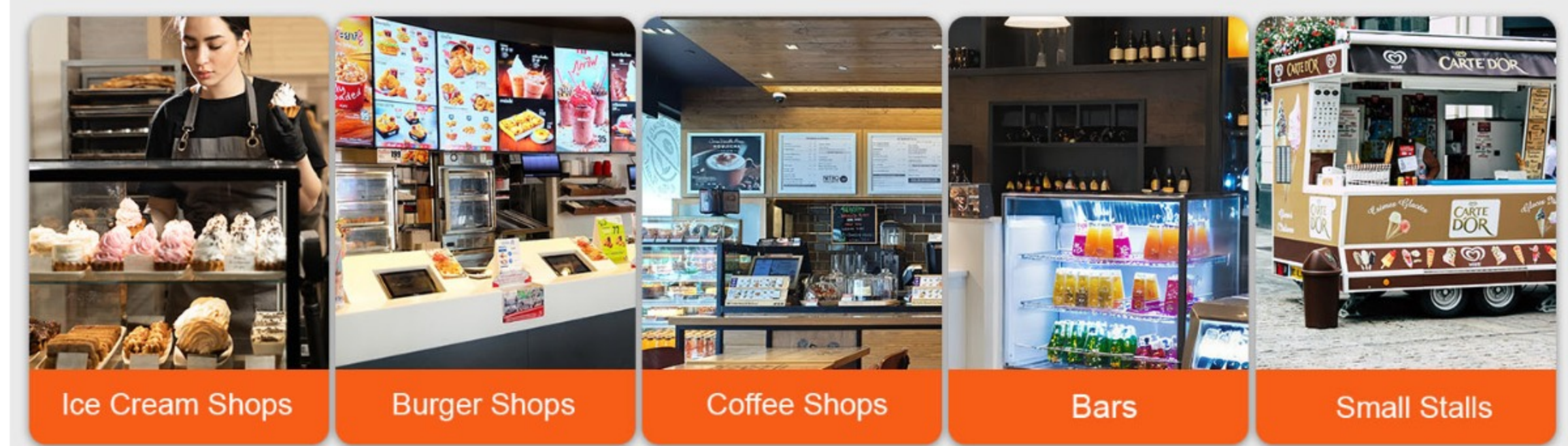
EVEN COOLING, RAPID HEAT DISSIPATION
Significantly improves ice cream production efficiency

- Operating Noise: ≤ 60 dB

Copper Tube Condenser | Large Ventilation Area

Equipped with a high-speed rotating mechanism and an effective cooling system, including a built-in copper tube condenser and large area side vents. This design ensures even cooling and heat dissipation, promoting consistent ice cream texture and firmness.

COMMERCIAL COUNTERTOP ICE CREAM MACHINE



Ice Cream Shops | Burger Shops | Coffee Shops | Bars | Small Stalls

Ideal for a variety of commercial venues including ice cream shops, cafes, burger joints, drink bars, and small food stalls. The ice cream maker machine hard serve's compact size and efficient output make it a valuable addition to any food service establishment.

VEVOR

Item Model Number: YKF-618	Noise Level: ≤ 60 dB
Cylinder Capacity: 4.5 L / 1.2 Gal	Net Weight: 60 kg / 132.3 lbs
Main Material: Stainless Steel	
Hopper Material: Stainless Steel 304	
Operating Temperature: 5-32°C / 41-89.6°F	
Ice Cream Production Efficiency: 3.2-5.3 Gal / H (12-20L / H)	
Product Dimensions: 19.7 x 20.9 x 28.3 in / 500 x 530 x 720 mm	



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Specification

Item Model Number	YKF-618	Operating Temperature	5-32°C / 41-89.6°F
Ice Cream Production Efficiency	12 L/3.2 Gal per Hour	Cylinder Capacity	4.5 L/1.2 Gal
Noise Level	≤66 dB	Hopper Material	Stainless Steel 304
Main Material	Stainless Steel 201	Net Weight	60 kg/132.3 lbs