

Tévera

Liquid blender



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PRODUCT MANUAL

To extend the service life of this machine. Please read this manual carefully before use and keep it properly.

Contents

[illegible]

Note:
Please read this manual carefully before operating the machine.

1. Introduction

1.1 Welcome

Thank you for choosing the Intelligent Liquid blender !

This model represents our latest generation of fully automatic, intelligent equipment.

This user manual provides detailed instructions on the operation and cleaning of the machine.

Please note that we are not responsible for any damage or loss resulting from improper use or failure to follow the instructions in this manual.

Before using the machine for the first time, please read this manual carefully and keep it in a safe place for future reference.

We wish you an enjoyable experience using your Liquid blender !

2. Safety Instructions

2.1 Intended Use

This machine is designed to operate under the following conditions:

1. Operated by trained personnel.
2. Operated under supervision in self-service environments.

This machine must not be used under the following conditions:

1. In areas with high humidity or outdoor environments (such as rain or direct sunlight).
2. In vehicles or other mobile environments.

2.2 Safety Warnings

Improper use of the Liquid blender may result in personal injury or equipment damage.

Please strictly follow the safety precautions below:

1. Stop using the machine immediately if it is damaged or operating abnormally.
2. Do not unplug or handle the power plug with wet hands.
3. Do not wash the machine with water or immerse it entirely in water.
4. Do not touch the stirring shaft or blades while the machine is operating.
5. Always use the designated milkshake cup provided with the machine. Using other types of cups may result in improper mounting and potential injury.
6. Avoid strong impact or lateral force on the stirring shaft to prevent bending or deformation. If the shaft becomes bent, the machine may vibrate excessively during operation. In such cases, stop using the machine and contact the manufacturer.
7. The machine should not run continuously for more than 10 minutes. For extended operation, stop the machine for at least 2 minutes after every 10 minutes of use.
8. Always turn off the power and disconnect the power plug before replacing parts or touching the stirring components.

3. Product Overview



Model	Voltage	Power	Size(mm)	Speed(rpm)
TVLB-650O	220V~240V/50~60Hz	200W	195*220*545	12000~22000
TVLB-650B	220V~240V/50~60Hz	200W	195*220*545	12000~22000

4. Unpacking and Installation

- 4.1 Unpacking
1. The machine is usually packed in a shipping carton. Upon receipt, please check that all packaging is intact and undamaged.
 2. Package contents include:
 - 1 Milkshake Machine
 - 1 User Manual
 - 1 Milkshake Cup
 3. After unpacking, please inspect the machine and accessories to ensure they are complete and undamaged. If any parts are damaged or missing, please contact the regional distributor or the manufacturer immediately.

4.2 Machine Installation
After removing the machine from the packaging, please follow the steps below to install it:

1. Place the machine on a flat countertop with enough surrounding space for operation. It is recommended to keep at least 5 cm of distance between the back of the machine and the wall for proper air circulation.
2. Press the machine down from the top to ensure that the suction cups at the bottom adhere firmly to the countertop surface.
3. Plug the power cord into a dedicated grounded socket with a fuse. The grounding resistance should not exceed 0.1 Ω .
4. Turn on the machine power, press any button, and insert the cup into the cup holder. If the machine rotates, it is operating normally.

5. Speed Description

5. Gear Speed

Gear	1	2	3
Speed (RPM)	12000	16000	22000

⚠ Note: The above speeds are measured under no-load conditions with a stable voltage of 220V. Actual speed may vary depending on the material being blended or voltage fluctuations during use.

6. Daily Cleaning

- 6.1 Routine Cleaning
- Stirring Shaft/Blade Cleaning:
After each use, it is recommended to place a cup of clean water on the holder. Let the machine run for about 5 seconds, then remove the cup.
- Exterior Cleaning:
At the end of each workday, simply wipe the exterior with a clean, damp cloth. Do not use any acidic or alkaline cleaning agents to clean the outer casing.
- ⚠ Note:
Before cleaning, always disconnect the power supply. Do not immerse the machine in water or pour water directly into it, as this may cause a short circuit.

7. Troubleshooting

7.1 Problem Handling

As with all mechanical equipment, operational errors or aging components may cause the machine to malfunction.

Based on long-term maintenance experience, we’ ve summarized common issues and their solutions to help reduce downtime and repair costs.

Machine Does Not Operate:

Check if the power plug is properly connected to the socket.

Check if the micro safety switch is functioning normally.

If the issue persists, contact a qualified electrical technician for service.

2.Casing Is Electrified:

Immediately unplug the power cord.

Contact a qualified electrical technician to inspect the unit.

Check whether the grounding wire meets safety standards.

3.Milkshake Not Evenly Mixed:

a. Check if the milkshake cup is properly installed. If not, reinstall it correctly.

b. Inspect whether the stirring shaft is deformed. If so, contact a technician for repair or the manufacturer for replacement.

⚠ Caution:

If the power cord is damaged, it must be replaced by qualified service personnel.

Warranty Card

Product Model		Product Serial Number	
User Name		Phone Number	
Product Model		Product Serial Number	
Contact Address			
Distributor			
Remarks: ·This product is covered by free service for one year from the date of purchase under normal usage conditions. ·The operator must follow the instructions in the manual. Damage or malfunction caused by natural disasters, user negligence, improper operation, or unauthorized modifications are not covered by the warranty. · During the warranty period, parts will be replaced or repaired free of charge. After the warranty period, after-sales service will be provided for life; any parts replacement will be charged at operational cost. · Please read the operating instructions carefully before use. If a malfunction occurs, stop using the dispenser immediately and contact the distributor or manufacturer for troubleshooting to ensure safe operation. · For safe and stable operation, do not disassemble the machine yourself unless you are a qualified professional. ·Any alterations to the entries on this warranty card will invalidate it.			