

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

BEVERAGE DISPENSER OPERATING INSTRUCTION

MODEL:LP18A/LP18X2/LP18X3/LJ12X2/LJ12X3

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.

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BEVERAGE DISPENSER

MODEL: LP18A/LP18X2/LP18X3/LJ12X2/LJ12X3



MODEL: LP18A



MODEL: LP18X2



MODEL: LJ12X2



MODEL: LJ12X3





MODEL: LP18X3

NEED HELP? CONTACT US!

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

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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.
	FCC statement: This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2)this device must accept any interference received, including interference that may cause undesired operation.

SAFETY PRECAUTION



Notice:

- Prevent water and conductive liquid from entering the machine;
- Please do not throw stick and other things into the machine;
- When the machine is in moving process, the angle should not be beyond 45° ;
- The distance between the ventilation slot and wall should not be less than 20CM to keep good ventilation, dry and clean.



Safety warning:

- Read all safety warnings, instructions, illustrations and specifications provided with this electrical appliances. Failure to follow all instructions listed below may result in electric shock, fire and/or serious injury.
- The machine should be operated by a professional or others who have been trained;
- To ensure personal safety, please keep the machine properly grounded;
- Ensure that the power supply is the same as the nameplate and the working voltage bias between rated voltage is $\pm 10\%$;
- If the power wire is damaged, it should be changed by the professionals to avoid danger;
- When stop using, disassembling or do some cleaning, please cut off the power;
- To avoid electric shock, please do not pour water on the plug, motor and other electrical components.
- Foamed material is flammable; the user may not arbitrarily discard or dispose

of it. It should be under the state's relevant provisions by the designated recycling department.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

SAVE THESE INSTRUCTIONS

TECHNOLOGY PARAMETERS

Model	LP18A	LP18X2	LP18X3	LJ12X2	LJ12X3
Input	115V~ 60Hz				
Refrigeration power	325W	590W	680W	280W	620W
Rated capacity	18L*1	18L*2	18L*3	12L*1	12L*2
Cool the juice temperature	5-12°C				
Working noise	≤65dB(The front side is 1 meter away)				

Exploded view (two bowl)

Agitator type

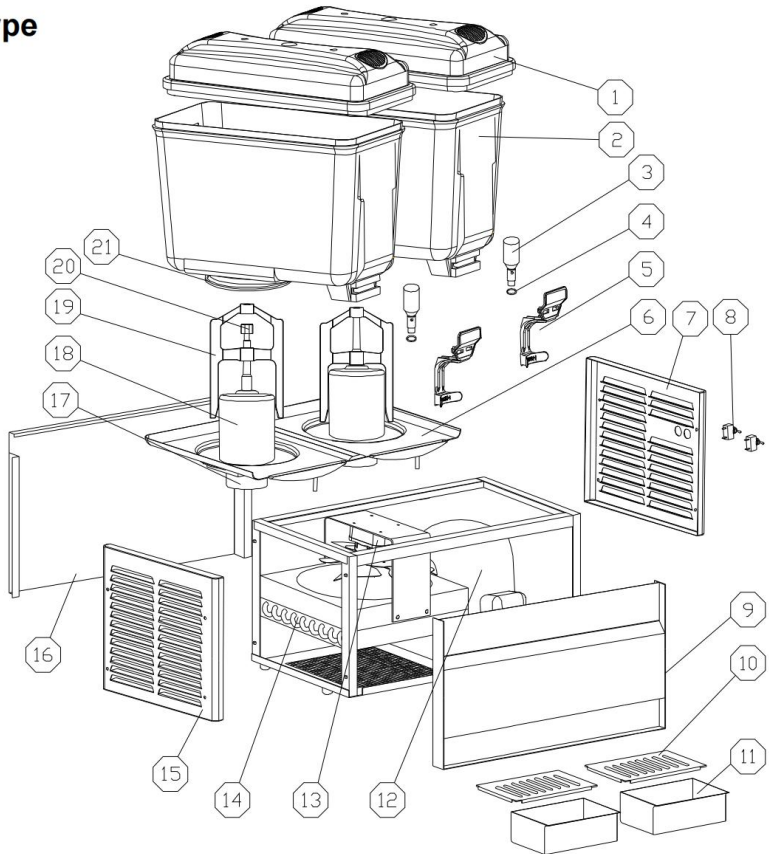


Diagram for reference only, please in kind prevail !

No.	Part name	No.	Part name	No.	Part name
1	Tank cover	8	Switch	15	Side panel (left)
2	Tank	9	Front panel	16	Back panel
3	Dispensing valve	10	Cover for drip tray	17	Beater motor
4	O-ring	11	Drip tray	18	Evaporator
5	Handle	12	Compressor	19	Beater
6	Supporting block	13	Fan motor with blade	20	Shaft for beater
7	Side panel (right)	14	Condenser	21	Gasket for tank

Exploded view (two bowl)

Spray type

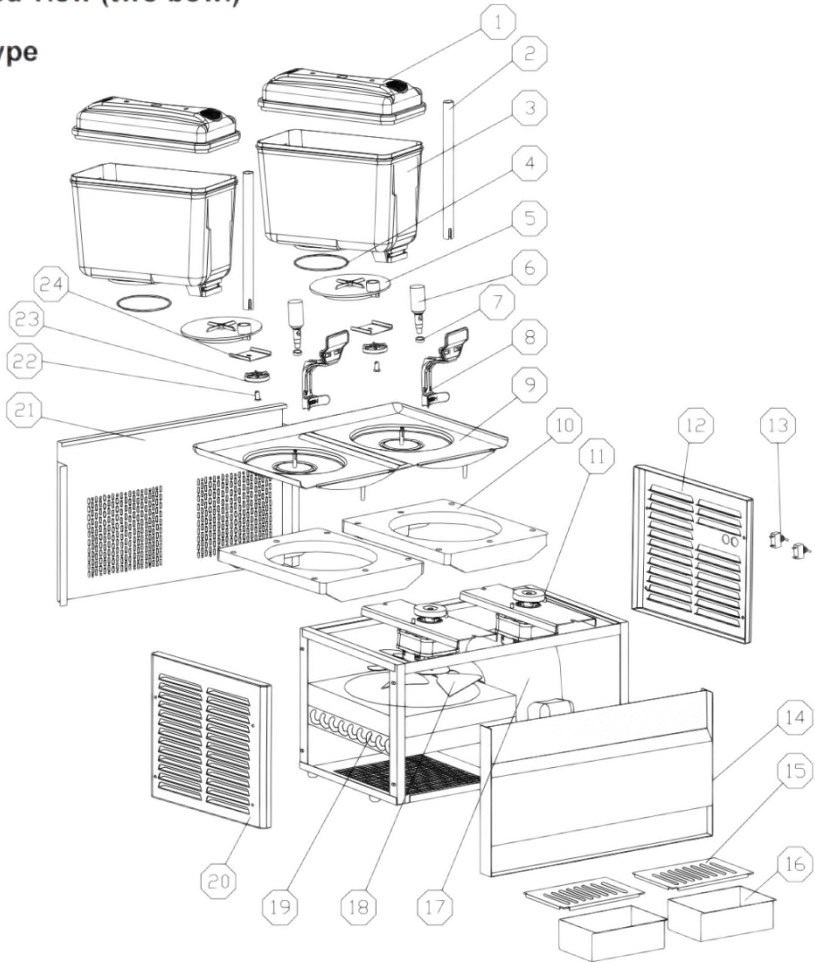


Diagram for reference only, please in kind prevail!

No.	Part name	No.	Part name	No.	Part name
1	Tank cover	9	Evaporator	17	Compressor
2	Pump tube	10	Supporting block	18	Fan motor
3	Tank	11	Pump motor	19	Condenser
4	Gasket of tank	12	Side panel(right)	20	Side panel(left)
5	Pump cover	13	Switch	21	Back panel
6	Dispensing valve	14	Front panel	22	Bearing sleeve
7	O-ring	15	Cover for drip tray	23	Impeller
8	Handle	16	Drip tray	24	Fastener

INSTALLATION AND OPERATION

A. Installation

- (1) Remove the package, move the machine to the proper place, and check the goods according to the packing list. If there exist differences, please get in touch with a distributor.
- (2) Operating environment
 - a. Ambient temperature range: 10°C~38°C
 - b. Ambient humidity: relative humidity \leq 90%
 - c. The machine should be placed indoors in a drafty environment for better ventilation efficiency. More than 20cm of space is required around the machine.
(As shown in Figure 6)
 - d. Avoid direct sunlight and keep the machine away from the heat source. To avoid water and other liquid splashing into the machine, do not place it in a humid or easily-splashing place.

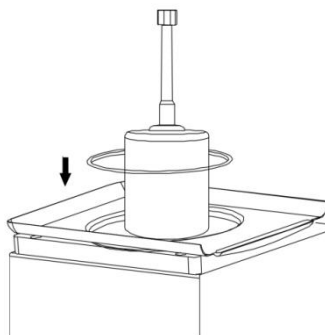
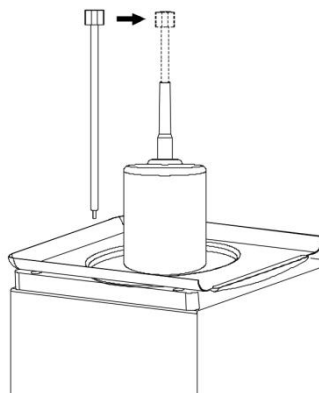
(3) Installation of the Tank Assembly

Agitator type

- a. Please clean the beverage-contacted parts before use.

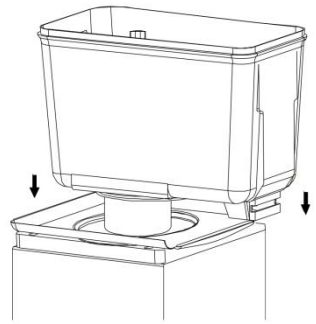
Embed the mixing shaft into the stationary shaft at the bottom and rotate it left-right to the proper position.

- a. Fix the bearing sleeve onto the bearing, then put the impeller mounted on the sleeve with the blade side up.
- b. Fix the sealing ring to the bottom of the evaporator, and ensure that the sealing and evaporator fit tightly. During this process, dip the sealing ring in some water or vase line, which.



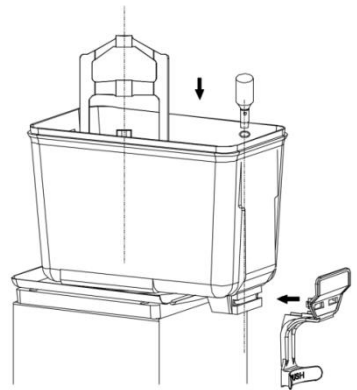
Installation of Tank:

c. Before installing the tank, dip the sealing ring with some Vase line, which works as lubricant. Then install the tank to the supporting block, hold the tank diagonally and press downward evenly, if succeed, the tank will locked on the right position and will not tilt.

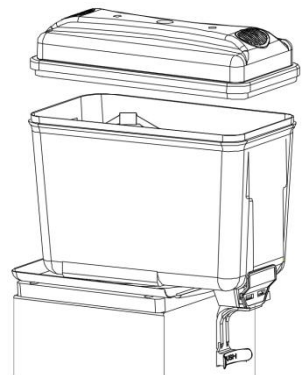


Installation of beater:

d. Fix the beater onto the mixing shaft, rotate it left- right until to the right position. Wear the discharging valve with o-ring and put it in the discharging hole, and match with discharging handle.

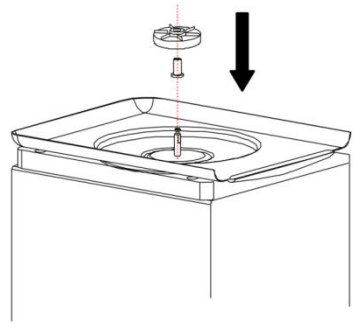


e. Feed the tank with some water, check the evaporator chassis and discharging valve, if there has a leak, please repeat the third step and then cover the tank lid.

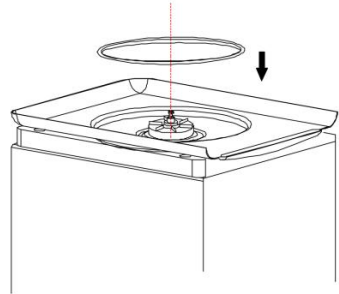


Spray type

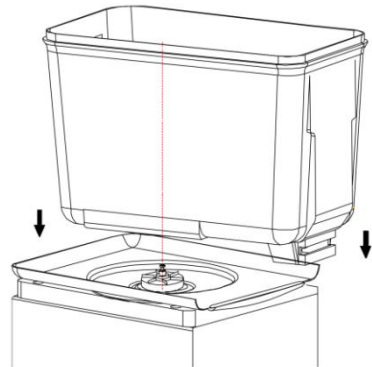
a. Fix the bearing sleeve onto the bearing, and then put the impeller mounted on the bearing sleeve, with the blade side up.



b. Fix the sealing ring to the bottom of the evaporator, ensure that the sealing and evaporator fits tightly. During this process, dip the sealing ring with some water or vaseline, which will help further installation.



c. Install the tank to the supporting block, hold the tank diagonally and press downward evenly, if succeed, the tank will locked on the right position and will not tilt.



d. Installation of dispensing valve and handle

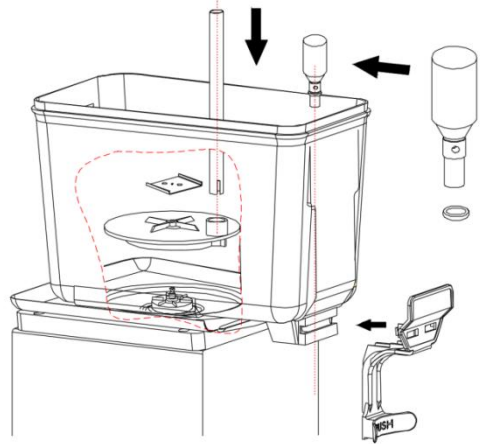
- ① Wear the dispensing valve with O-ring and turn the O-ring to the right position.
- ② Fix the handle into the two "V" slot and push the handle inside the slot.
- ③ Lower the dispensing valve (do not drop in) down through the valve hole and the hole in the handle. When the valve is seated on its O-ring, release the handle.
- ④ Push the handle in and release it several times to ensure the valve move up and down freely.

e. Installation of pump cover, fastener and pump tube

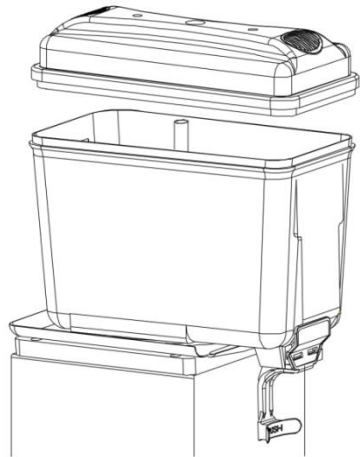
①. Put the pump cover on the bearing and keep the pump tube in the center of the tank.

②. Slide the fastener toward the back of the pump cover and under the head of the bearing until the neck of the spindle is completely in the locking keyway. Turn the fastener 1/4 circle (clock-wise) to lock and release, then turn 1/4 circle (anti-clock-wise) to take out the fastener.

③. Put the pump tube into the hole of the pump cover and ensure it fixes tightly.



g. Pour proper amount of water to the tank , in order to check if there is leakage in the base of the evaporator and dispensing hole. If there is leakage, please repeat the third and fourth step, then cover the tank cover.



(4) Clean the machine

a. Disassemble the tank assembly, use neutral downy detergent mix with warm water to wash the parts, use cleaning cloth without tomenta to dip detergent to wash machine.

b. Use clean flowing water to wash these parts again, and use cleaning cloth without tomenta to dip water to wash machine again.

c. Use dry cleaning cloth without tomenta to dry the parts.

d. Use detergent to wash drip tray and drip tray cover, then use pure water to wash them again, after that, install the drip tray on the front panel, and also put the drip tray cover on the drip tray

(5) Plug in

The socket and other appliance should comply with user's local electrical regulations and national rules, also the voltage and current should comply with the rated value according to nameplate, (if use external plug, should use connection board with right current), and the machines should be properly grounded. If the voltage ranges too much(beyond the rated value $\pm 10\%$), it may cause the machine can not start, or break the PCB board, or break compressor. In this condition, adding a appropriate voltage stabilizer is necessary.

B. Testing

When the tank is installed well, firstly pour in a little drinking water. Check the bottom of the tank and dispensing mouth, if there is a slight leakage on the bottom of the tank, use your hand diagonally to take the tank and press downward, to make sure the tank and O-ring into the right place; if there is leakage on the dispensing mouth, please check the O-ring is in proper place, or change it if it is necessary. Then add beverage into the bowls and switch on cooling.

INGREDIENTS PREPARATIO

- (1) Ingredients include : dried fruit powder, syrup or plum juice and drinking water, mix the fruit juice and the drinking water according to certain proportion (for delicious advisable). Stir mixed liquor completely in a clean container, and particles are not allowed; otherwise the dispensing mouth will be blocked.
- (2) The temperature of mixed liquor cannot exceed 35°C.
- (3) Please remember that do not use too thick juice or drink with precipitate, otherwise easily result in water pipe blockage, and not pumping water properly.



Warning: connect or use drinking water, the formula materials should conform to the requirements of the food hygiene license.

B. Operation method

- (1) Pour the drink into the tank and make sure the drink shall not exceed the maximum level line, not less than the minimum level line.
- (2) Plug the power plug after pouring the drink, turn on the pump and refrigeration/heating switches to run the machine. When the machine reaches the set temperature, it will stop refrigeration/heating, but will keep pumping or rotating.
- (3) After turning off the refrigeration switch, it need to wait for 3 minutes for turning on the switch again, otherwise it will damage the compressor.
- (4) Ensure to turn on the pump switch for heating. After stop heating, pump motor and beater motor should work at least 15 minutes before turning off.
- (5) Do not use single cylinder for heating (except for hot beverage machine)
- (6) Temperature rage: for cold drink: 2-12°C; for hot drink 30~65°C.
- (7) Empty drinks in bowl when it's off business hours to prolong key parts service lifetime

DAILY CLEAN AND MAINTENANCE

A. Cleaning

- (1) Wash all parts of bowl thoroughly in mild detergent and warm water (refer to page 7 and 8 for disassembly methods).
- (2) Rinse in clean running water.
- (3) Reassemble all parts of bowl.
- (4) Pour sanitizer and water into the bowl. Turn on the beater motor and allow sanitizer to flow inside the bowl.
- (5) Drain liquid through the valve completely and thoroughly during each step of the cleaning process (wash, rinse, sanitize, rinse).



Notice:

1. The bowls assembly should be cleaned everyday.
2. D-ring and O-ring should be checked after cleaning and replaced if worn.
3. In case of parts heat cracking, with high temperature disinfection is prohibited and do not use more than 60 C boiled water to clean the tank and components.

B. Maintenance

Use a cleaning cloth or brush to clear away all the dust and attachments on the surface or inside of the machine regularly. Do not flush the interior of machine with water directly. Before cleaning, please cut off the power and disconnect the plug; it is essential.

- (1) Cut off the power first, and disassemble all the panels of the machines, then clear the dust attached to the compressor, copper pipe, and bottom panel.
Using water is forbidden.
- (2) After being used over a period of time, the condenser maybe thick with dust, and this will affect radiating heat and cause bad cooling, so it needs periodic cleaning (every half year)
- (3) Step 1: Disconnected the main power switch.
- (4) Step 2: Remove the back panel and side panels.
- (5) Step 3: Clean dust with tools such as a vacuum cleaner, high-pressure air, and hairbrush, be careful while cleaning to avoid damaging the condenser's fins.
- (6) Check all the screws and nuts if they are loose or rusty, and fasten or replace them to avoid causing noise.
- (7) Finally, assemble all the panels, fasten all screws, and clear the surface.

TROUBLE SHOOTING

The following table lists showed the possible machine fault and its reason and processing method. For general simple fault, can follow the table processing method and processing, such as the fault is still cannot be ruled out, as well as more complex fault, please contact professional maintenance staff immediately, never sloppy handling, so as not to bring you unnecessary loss.

Trouble	Possible cause	Remedy
Compressor runs but no refrigeration	faulty compressor	replace
	loss of refrigerant	charging
	faulty fan motor	replace motor
Compressor doesn't run	faulty thermostat	replace
	faulty switches	replace switches
	faulty electrical connection	locate and correct
	defective overload protect	Check the overload protector and
Improper spray (spray type)	foreign matter in pump cover	clean
	impeller hole wearing	replace new
	wiring error	inspect and
Leaky bowl	Worn or nicked bowl gasket or improperly installed	Reinstall gasket or replace gasket
Leaky valve	Worn or nicked valve O-ring	Reinstall or
Leaky dispensing valve	Handle has not returned	Return handle
Less efficiency	Dust and lint in condenser	Cleaning the fins of
	Broken fan motor	Replace fan motor
No heating	Faulty switches	replace it
	Heating plate is broken	replace it
	Time relay is broken	replace it
	Temperature sensor is broken	replace a new one
The machine can't stop cooling or heating	Transformer or PC Board is	replace it
	Time relay is broken	replace it
	Temperature sensor is broken	replace a new one

TECHNICAL PARAMETER AND WIRING DIAGRAM

- A. Technology parameters are on the nameplate
- B. The wiring diagram is on the inner panel

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