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> [VEVOR](#) /

> [VEVOR A03 Manual Filling Machine User Manual](#)

VEVOR A03 (Ixho4f8jm)

VEVOR A03 Manual Filling Machine User Manual

Model: A03 (Ixho4f8jm)

Brand: VEVOR

PRODUCT OVERVIEW

The VEVOR A03 Manual Filling Machine is designed for efficient and precise filling of liquids and pastes without particles. It is suitable for various applications including pharmaceuticals, cosmetics, and food industries, offering a reliable solution for small to medium-scale production needs.



KEY FEATURES

- **Efficient Manual Filling:** Manually operated, providing efficient and precise filling at high speed. Filling speed: 20-30 times/min. Filling volume: 0.17-1.7 oz / 5-50 ml (adjustable). Hopper capacity: 22 lbs / 10 kg. Filling precision is +/- 1%.
- **Durable Construction:** Features a food-grade stainless steel hopper with a 10 kg capacity. The thick, solid base ensures machine stability. Resistant to corrosion, rust, alkalis, and acids.
- **Reasonable Design:** Equipped with a high-quality anti-drip filling nozzle made of high-quality steel for precise filling. Filling volume and speed are adjustable.
- **Easy to Operate:** Adjust the filling volume, then use the handle switch to control and complete the filling. The handle switch is also constructed from high-quality steel, ensuring strength and durability. Convenient and effortless to use.
- **Diverse Applications:** This manual filling machine is suitable only for liquids with good fluidity. Applicable in pharmaceutical, cosmetic, pesticide, and specialized industries, and can also be used for quantitative filling of sealed tubes.



Image: Applications of the VEVOR A03 Manual Filling Machine, including drinks, pharmacies, cosmetics, and condiments.

EFFICIENT MANUAL FILLING

Large filling capability with high speed

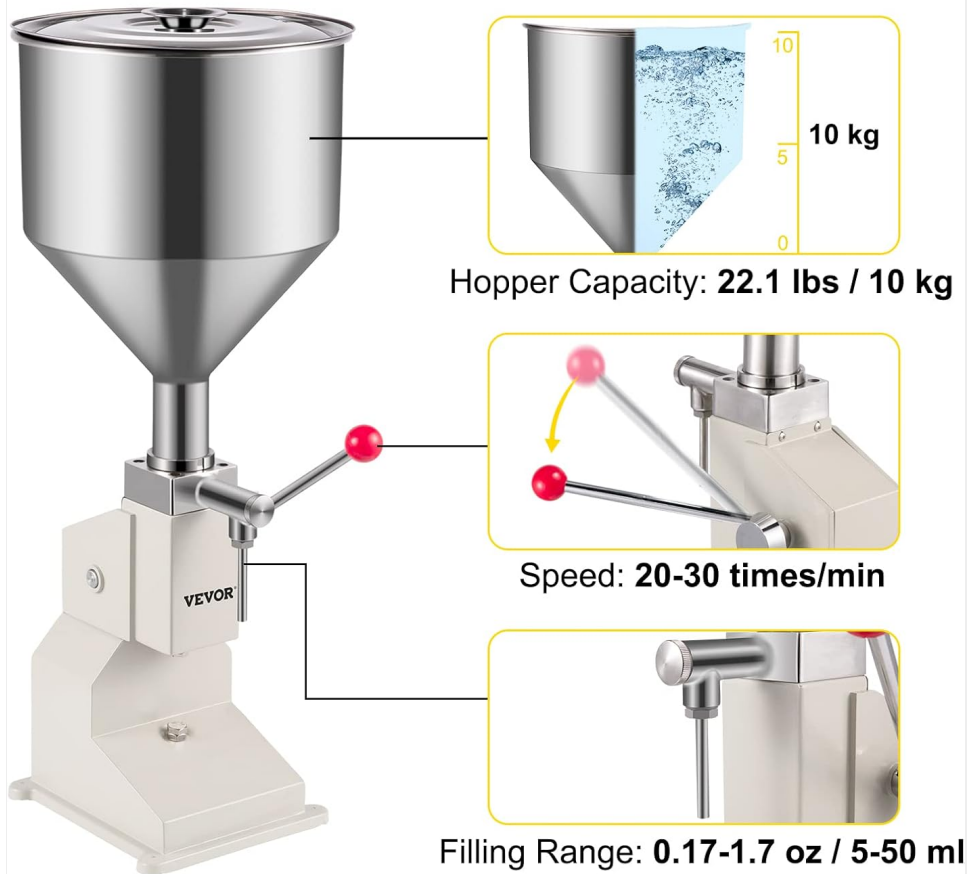


Image: Diagram illustrating the efficient manual filling capabilities, showing hopper capacity (10 kg), speed (20-30 times/min), and filling range (5-50 ml).

STAINLESS STEEL STRUCTURE

Secure and sterile, long life service



304 Stainless Steel

Food-grade, using in security

Sturdy Base

Heavy-duty, more stable during working

Thicker Piston

No Plugging for Smooth Filling

Image: Details of the stainless steel structure, highlighting 304 stainless steel material, sturdy base, and thicker piston for smooth filling.

EXCELLENT DESIGN

Well-designed details, more reasonable



Anti-Drip Nozzle

To avoid leakage and save more liquid

Adjustable Filling

Control the volume by adjusting the screws

- **Step:** Loosen the screw A1 and A2 to adjust the output.
- **Attention!** The screw A3 must be tightened to the part above.

Image: Diagram showing the adjustable filling mechanism with screw adjustments (A1, A2, A3) and the anti-drip nozzle design.

SETUP AND ASSEMBLY

Before first use, ensure all components are present and free from damage. Assemble the hopper onto the main body, ensuring a secure fit. Place the machine on a stable, level surface. Refer to the diagram below for visual guidance on initial setup.



Image: Visual guide for initial setup and operation, showing the hopper attachment and basic controls.

OPERATING INSTRUCTIONS

Follow these steps for optimal operation of your VEVOR A03 Manual Filling Machine:

- Step 1: Add Material.** Pour the liquid or paste material into the stainless steel hopper. Ensure the material has good fluidity for best results.
- Step 2: Adjust Volume.** Adjust the screw mechanism to control the desired output volume per dispense. Turning the screw up increases the volume, while turning it down decreases it. Ensure screw A3 is tightened to secure the setting.
- Step 3: Dispense.** Pull the handle manually to dispense the material through the anti-drip nozzle into your containers. Release the handle to reset for the next fill.

EASY TO OPERATE

Manual operation, no need to use other tools



Clean the Machine Easily



Image: Step-by-step instructions for operating the machine, including adding material, adjusting volume, and pulling the handle.

MAINTENANCE AND CLEANING

Regular cleaning is essential for maintaining hygiene, preventing cross-contamination, and ensuring the longevity of your VEVOR A03 Manual Filling Machine.

1. **Step 1: Disassemble.** Remove the screw connecting the hopper to the main body.
2. **Step 2: Detach Hopper.** Carefully detach the hopper from the machine for thorough cleaning. The hopper is designed for easy removal.
3. **Step 3: Clean Components.** Clean all parts that come into contact with the filling material using appropriate cleaning agents and warm water. Ensure all residue is removed from the hopper, nozzle, and piston assembly.
4. **Step 4: Dry and Reassemble.** Dry all components completely before reassembly to prevent rust and bacterial growth.

EASY TO OPERATE

Manual operation, no need to use other tools



How to use it?



Step1: Add the filling material to the hopper



Step2: Adjust the Screw to control the output



Step3: Pull the handle manually

Clean the Machine Easily



Remove the Screw



Uploading the Hopper



Clean the Machine

Image: Visual steps for cleaning the machine, showing screw removal, hopper detachment, and general cleaning.

LARGE CAPACITY FILLING

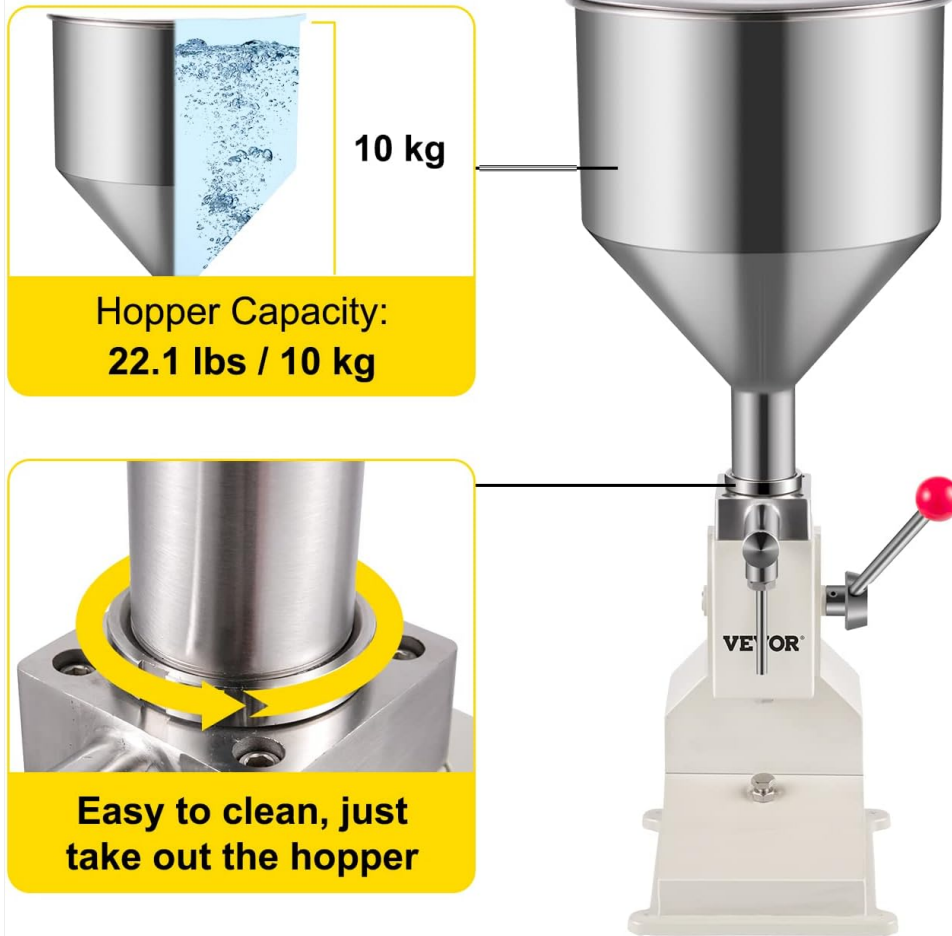


Image: Illustration of the large capacity hopper and the ease of removing it for cleaning.

TROUBLESHOOTING

If you encounter issues with your VEVOR A03 Manual Filling Machine, refer to these common solutions:

- **Leakage from Nozzle:** Check if the anti-drip nozzle is properly installed and tightened. Ensure the filling volume adjustment screws are correctly set and secured.
- **Inconsistent Filling:** Verify that the material has good fluidity. Re-calibrate the filling volume adjustment screws. Check for any blockages in the nozzle or piston assembly.
- **Difficulty Operating Handle:** Ensure the machine is clean and free of dried material. Lubricate moving parts if necessary with a food-grade lubricant.

For persistent issues not resolved by these steps, please contact VEVOR customer support.

PRODUCT SPECIFICATIONS

Specification	Detail
Brand	VEVOR

Specification	Detail
Model Number	Ixho4f8jm
Color	Steel Color
Product Dimensions (L x W x H)	71.12 x 30.48 x 30.48 cm (approx. 28 x 12 x 12 inches)
Filling Capacity	5-50 ml (0.17-1.7 oz)
Hopper Capacity	10 kg (22 lbs)
Material	Stainless Steel
Item Weight	11.7 kg (25.8 lbs)
Filling Speed	20-30 times/min
Filling Precision	+/- 1%

PRODUCT SPECIFICATIONS:

VEVOR®

Product Size: 28 x 11 x 10 in / 71 x 28 x 25 cm
 Net Weight: 28.5 lbs / 13 kg

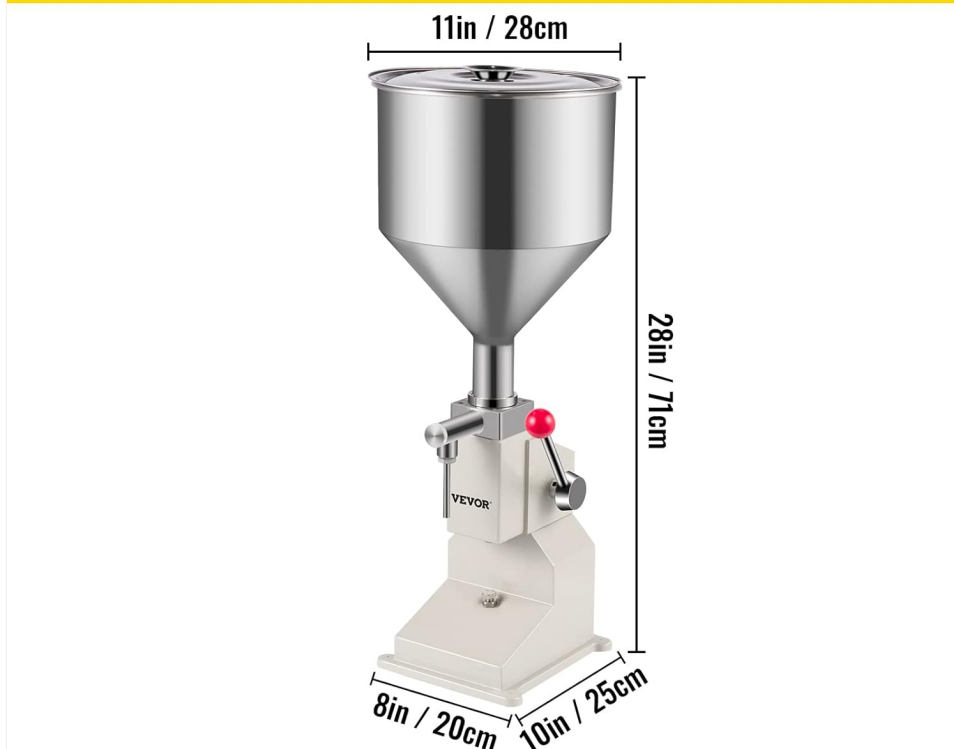


Image: Diagram showing the product dimensions: 28 inches (71 cm) height, 11 inches (28 cm) width, 10 inches (25 cm) depth, and net weight of 28.5 lbs (13 kg).

WARRANTY AND SUPPORT

This VEVOR product comes with a standard manufacturer's warranty, covering defects in materials and workmanship under normal use. For specific warranty terms and conditions, please refer to the documentation included with your purchase or visit the official VEVOR website.

For warranty claims, technical support, or inquiries regarding spare parts, please contact VEVOR customer

service through their official website or the retailer where the product was purchased. When contacting support, please have your model number (A03 / lxho4f8jm) and purchase details readily available to expedite the process.