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> VEVOR Commercial Sugar Cane Juicer User Manual

VEVOR YF-SY80

VEVOR Commercial Sugar Cane Juicer

Model: YF-SY80

Manual Sugarcane Juice Extractor Squeezer

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the VEVOR Commercial Sugar Cane Juicer. Retain this manual for future reference.

- Always ensure the juicer is placed on a stable, level surface before operation.
- Keep hands and fingers clear of the feeding inlet and rollers during operation to prevent injury. Use the provided peeling knives for cane preparation.
- Do not attempt to juice anything other than sugarcane.
- Clean the machine thoroughly after each use to maintain hygiene and prevent residue buildup. Refer to the "Maintenance" section for detailed cleaning instructions.
- This appliance is designed for manual operation. Do not attempt to motorize or modify the unit.
- Keep out of reach of children.

PRODUCT OVERVIEW

The VEVOR Commercial Sugar Cane Juicer (Model: YF-SY80) is a robust, manually operated machine designed for efficient extraction of sugarcane juice. Constructed entirely from SUS201 stainless steel, it ensures durability, hygiene, and ease of maintenance. Its compact design makes it suitable for various commercial and home settings.

Key Features:

- **Efficient Juicing Productivity:** Equipped with 3 solid stainless steel rollers and an ergonomic manual crank, capable of producing up to 110 lbs/h (50 kg/h) of juice.
- **Stainless Steel Durability:** Crafted from SUS201 stainless steel for rods, rollers, and housing, ensuring rust resistance and easy cleaning.

- **Pure and Fresh Flavor:** Features a high-density large filter screen to effectively separate coarse sugarcane residues, yielding smooth juice.
- **Easy Manual Adjustment:** Two roller pressure regulators on top allow for easy adjustment of the roller gap to accommodate different sugarcane sizes.
- **Large Feeding Inlet:** A 2.4-inch (62mm) inlet allows for convenient feeding of larger sugarcane stalks.



Figure 1: VEVOR Commercial Sugar Cane Juicer with included peeling knives.

MORE UPGRADED DETAILS

Humanized designs for your effortless juicing



Stainless Steel Faucet



Juice Filtering Tray



Residue Outlet



Manual Hand Crank

Figure 2: Detailed view of the juicer's components, including the stainless steel faucet, juice filtering tray, residue outlet, and manual hand crank.

SETUP

Before first use, ensure all packaging materials are removed and the unit is clean.

1. **Unpacking:** Carefully remove the juicer and all accessories from the packaging. Check for any damage during transit.
2. **Placement:** Place the juicer on a sturdy, flat, and non-slip surface. Ensure there is enough space around the machine for operation and cleaning.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with sugarcane juice. Wipe down the exterior with a damp cloth. The juice filtering tray and faucet should be thoroughly rinsed.
4. **Handle Installation:** Attach the manual hand crank to the designated shaft on the side of the juicer. Ensure it is securely fastened.

OPERATING INSTRUCTIONS

Follow these steps for optimal juicing performance.

1. Prepare Sugarcane:

- Peel the outer skin of the sugarcane using the provided peeling knives.
- Cut the sugarcane into appropriate lengths that can easily fit into the 2.4-inch (62mm) feeding inlet.

2. Adjust Roller Gap (if necessary):

The juicer features two pressure adjustment knobs on top. Turn these knobs to adjust the gap between the rollers. A tighter gap will extract more juice but may require more effort. Adjust based on the thickness of your sugarcane stalks.



Figure 3: Adjusting the roller gap using the top knobs.

- 3. Place Collection Container:** Position a clean container or glass under the juice outlet faucet to collect the extracted juice.
- 4. Feed Sugarcane:** Slowly feed the prepared sugarcane stalks into the feeding inlet while simultaneously turning the manual hand crank. The rollers will crush the cane and extract the juice.
- 5. Collect Juice:** The juice will flow through the filtering tray and out of the faucet. The crushed sugarcane residue will exit through the residue outlet.
- 6. Repeat:** Continue feeding sugarcane until the desired amount of juice is collected.

VEVOR®

3 PRECISION-CAST SOLID STEEL ROLLERS

110LBS/H high productivity, maximize juice output



Figure 4: Operating the juicer and collecting fresh sugarcane juice.

MAINTENANCE

Regular cleaning and maintenance will prolong the life of your juicer and ensure hygienic operation.

- **Cleaning After Each Use:**

- Immediately after use, rinse the rollers, juice filtering tray, and residue outlet with clean water.
- Use a brush to remove any stubborn sugarcane fibers or residue from the rollers and internal components.
- Wipe down all stainless steel surfaces with a damp cloth and mild detergent, then rinse with clean water.
- Dry all parts thoroughly to prevent water spots and rust.

- **Do Not Dishwash:** This appliance is not dishwasher safe. Hand wash only.

- **Storage:** Store the juicer in a clean, dry place away from direct sunlight and extreme temperatures.

- **Lubrication:** Periodically apply a food-grade lubricant to the moving parts, such as the roller bearings, to ensure smooth operation. Consult VEVOR support if unsure about suitable lubricants.

TROUBLESHOOTING

If you encounter issues with your VEVOR Sugar Cane Juicer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Difficulty turning crank / Rollers stuck	<ul style="list-style-type: none">• Sugarcane too thick.• Roller gap too tight.• Residue buildup.	<ul style="list-style-type: none">• Cut sugarcane into smaller, thinner pieces.• Loosen the roller adjustment knobs slightly.• Clean the rollers and residue outlet thoroughly.
Low juice yield	<ul style="list-style-type: none">• Roller gap too wide.• Sugarcane not fresh or dry.	<ul style="list-style-type: none">• Tighten the roller adjustment knobs slightly.• Use fresh, juicy sugarcane.
Juice leakage	<ul style="list-style-type: none">• Faucet not properly closed.• Seal issues (rare).	<ul style="list-style-type: none">• Ensure the faucet handle is fully closed.• Contact VEVOR customer support if leakage persists.

If the problem persists after trying these solutions, please contact VEVOR customer support.

SPECIFICATIONS

Detailed specifications for the VEVOR Commercial Sugar Cane Juicer (Model: YF-SY80).

Item Model Number	YF-SY80
Production Efficiency	110 lbs/h (50 kg/h)
Control Mode	Manual
Main Material	SUS201 Stainless Steel
Net Weight	64 lbs / 29 kg
Product Dimensions (L x W x H)	20.08" x 13.78" x 16.93" (510 x 350 x 430 mm)
Inlet Size	2.4 inches (62 mm)

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Net Weight: **64 lbs / 29 kg**

Product Dimensions: **510 x 430 x 350 mm / 20.08 x 16.93 x 13.78 in**



Figure 5: Product dimensions diagram.

WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information or technical support, please refer to the official VEVOR website or contact their customer service directly.

- **Official Website:** Visit www.vevor.com for product registration, FAQs, and support resources.
- **Customer Service:** For specific inquiries or troubleshooting assistance not covered in this manual, please contact VEVOR customer support through their website.

