

VEVOR SY-580-V1

VEVOR Liquid Filling Machine SY-580-V1 User Manual

Model: SY-580-V1

1. INTRODUCTION

1.1 Product Overview

The VEVOR Liquid Filling Machine SY-580-V1 is a versatile and efficient device designed for precise and controlled filling of various low to medium viscosity liquids. Featuring digital control, it simplifies the filling process by allowing users to set desired quantities for automatic operation. Its robust design incorporates food-grade materials for safety and ease of cleaning, making it suitable for a wide range of applications.

1.2 Safety Instructions

- Always ensure the machine is placed on a stable, level surface before operation.
- Do not operate the machine with wet hands or in wet environments to prevent electrical shock.
- Disconnect power before performing any maintenance, cleaning, or assembly tasks.
- Ensure all connections, especially hoses, are secure to prevent leaks.
- Use only with liquids within the specified viscosity range to avoid damage to the pump.
- Keep children and unauthorized personnel away from the operating machine.
- If any unusual noise, smell, or smoke occurs, immediately turn off the machine and disconnect power.

2. PRODUCT COMPONENTS

The VEVOR Liquid Filling Machine SY-580-V1 package includes the following items:

- 1 x Liquid Filling Machine Unit
- 1 x Inlet Hose
- 1 x Outlet Hose
- 1 x Pedal (Cable Length: 57.9 inches / 1.47 meters)
- 2 x Support Rods (Φ 0.47 inches x 7.87 inches / Φ 1.2 cm x 20 cm)

- 1 x Power Cord (Adapter Included)
- 1 x 4# Hex Wrench
- 1 x 5# Hex Wrench
- 1 x T-Clamp
- 2 x Cross Clamps
- 1 x Circular Clip
- 1 x 0.16 inch / 4 mm Nozzle
- 1 x 0.24 inch / 6 mm Nozzle
- 1 x User Manual



Figure 1: Included components of the VEVOR Liquid Filling Machine. This image displays the main filling unit, pedal, various hoses, nozzles, support rods, and tools for assembly.

3. SETUP

3.1 Assembly

1. **Attach Support Rods:** Insert the two support rods into the designated holes on top of the main unit. Secure them with the provided clamps and hex wrenches.
2. **Install Nozzle:** Attach the desired nozzle (4mm or 6mm) to the end of the outlet hose. Secure the outlet hose to the support rod using the T-clamp and cross clamps, positioning the nozzle above where containers will be placed.
3. **Connect Hoses:** Connect the inlet hose to the 'IN' port and the outlet hose to the 'OUT' port on the side of the main unit. Ensure connections are tight to prevent leaks.
4. **Connect Pedal:** Plug the pedal cable into the designated port on the front panel of the machine.
5. **Power Connection:** Connect the power cord to the machine and then to a suitable power outlet.

3.2 Initial Configuration

1. Place the mesh filter end of the inlet hose into the liquid source container.
2. Position the nozzle above the container to be filled.
3. Ensure the machine is powered on. The digital display will illuminate.



Figure 2: The VEVOR Liquid Filling Machine SY-580-V1 assembled with hoses and nozzle in place, ready for use.

4. OPERATING INSTRUCTIONS

4.1 Digital Control Panel

The machine features a digital control panel for precise filling quantity and speed adjustments. The display shows the set filling volume and current flow rate. Buttons are provided for 'DOWN', 'UP', 'SET', 'MOVE', 'A/C UNIT', and 'START'.



Figure 3: Detailed view of the digital control panel, showing the display and control buttons for setting filling parameters.

4.2 Setting Filling Parameters

- Set Volume:** Use the 'UP' and 'DOWN' buttons to adjust the desired filling volume displayed on the screen. Press 'SET' to confirm.
- Adjust Speed:** The filling speed can also be adjusted using the control panel to optimize for different liquid viscosities and container sizes.
- Unit Selection:** Use the 'A/C UNIT' button to cycle through available measurement units if applicable.

4.3 Operating Modes

The machine supports two primary operating modes:

- Semi-Automatic Mode (Pedal Control):** In this mode, after setting the desired filling value, each filling

cycle is initiated by pressing the foot pedal. This is ideal for manual placement of containers.

- **Fully Automatic Mode (Conveyor Belt Compatible):** For higher production volumes, the machine can be integrated with a conveyor belt system (not included). It features a reserved sensor interface for automatic conveyance, allowing for continuous filling without manual intervention.



Figure 4: Illustration of the semi-automatic mode, activated by a foot pedal, and the fully automatic mode, designed for integration with a conveyor system.

4.4 Filling Process

1. Ensure the liquid source is sufficient and the inlet hose is submerged.
2. Place an empty container under the nozzle.
3. Press the 'START' button or the foot pedal (depending on the operating mode) to begin the filling cycle.
4. The machine will automatically dispense the preset volume of liquid and stop.
5. Replace the filled container with an empty one and repeat the process.

EASY TO CLEAN

External hose & stainless steel body



Figure 5: The filling machine actively dispensing liquid into bottles, demonstrating its high flow rate capability.

4.5 Applicable Liquids

This filling machine is suitable for low to medium viscosity liquids, including but not limited to:

- Soy Sauce
- Drinks (e.g., juices, soft drinks)
- Wine
- Vinegar
- Milk
- Alcohol (less than 40% concentration)

TWO MODES FOR RAPID BULK PRODUCTION

Fully automatic & semi-automatic modes



Figure 6: Examples of various low to medium viscosity liquids that can be filled using this machine, such as soy sauce, drinks, wine, vinegar, milk, and low-concentration alcohol.

5. MAINTENANCE

5.1 Cleaning

Regular cleaning is essential to maintain hygiene and ensure the longevity of the machine. The food-grade silicone hoses and stainless steel body are designed for easy cleaning.

1. **Disconnect Power:** Always unplug the machine from the power source before cleaning.
2. **Disassemble Hoses and Nozzle:** Carefully detach the inlet and outlet hoses, and the nozzle.
3. **Rinse Components:** Rinse all hoses, the nozzle, and the mesh filter thoroughly with clean water, especially after filling non-water-based liquids. For stubborn residues, use a mild, food-safe cleaning solution.
4. **Clean Main Unit:** Wipe the stainless steel body of the main unit with a damp cloth. Avoid getting water into the control panel or electrical components.
5. **Dry Thoroughly:** Ensure all components are completely dry before reassembling and storing the machine.

TWO OPERATING MODES



Figure 7: The machine's design facilitates easy cleaning, featuring a food-grade silicone hose and a mesh filter to prevent foreign objects from entering the system.

6. TROUBLESHOOTING

This section addresses common issues you might encounter during the operation of your VEVOR Liquid Filling Machine.

Problem	Possible Cause	Solution
Machine does not power on	Power cord not connected; Power outlet fault; Machine fault	Check power cord connection; Test power outlet with another device; Contact support if issue persists.
Liquid not dispensing or low flow	Inlet hose blocked or not submerged; Air in the pump; Nozzle clogged; Liquid too viscous	Ensure inlet hose is clear and submerged; Prime the pump (run a short cycle with water); Clean nozzle; Use appropriate liquids.

Problem	Possible Cause	Solution
Inaccurate filling volume	Incorrect setting; Air bubbles in liquid; Pump calibration needed	Verify digital volume setting; Ensure liquid is free of excessive air bubbles; Refer to calibration instructions (if available) or contact support.
Liquid leakage	Loose hose connections; Damaged hose or nozzle	Tighten all hose connections; Inspect hoses and nozzle for damage and replace if necessary.

If you encounter a problem not listed here or if the suggested solutions do not resolve the issue, please contact VEVOR customer support.

7. SPECIFICATIONS

The following are the technical specifications for the VEVOR Liquid Filling Machine SY-580-V1:

- **Model Number:** SY-580-V1
- **Material:** Stainless Steel (main body), Food-grade Silicone (hoses)
- **Control:** Pedal Switch, Buttons, Reserved Sensor Interface
- **Product Weight:** 5.5 lbs / 2.5 kg
- **Product Size (L x W x H):** 7.1" x 5" x 3.8" (18.0 x 12.8 x 9.7 cm)
- **Filling Capacity:** 10-4000 ml
- **Max Flow Rate:** 3.7 L/min (125 fl. oz/min) for low viscosity liquids
- **Max Suction Range:** 78.7 inches / 2 meters
- **ASIN:** B0CTJD32JF

WIDE APPLICATION

Suitable for low to medium viscosity fillings



Soy Sauce



Drink



Wine



Vinegar



Milk



Alcohol (< 40% C)

Figure 8: Dimensional drawing and key specifications of the VEVOR Liquid Filling Machine SY-580-V1.

8. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For technical support, warranty information, or to register your product for an e-warranty certificate, please visit the official VEVOR website or contact their customer service directly.

Online Support: www.vevor.com/expert

Please retain your purchase receipt for warranty claims.