

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [VEVOR](#) /

› [VEVOR Commercial Orange Juicer Machine NS-2000E-3 User Manual](#)

## VEVOR NS-2000E-3

# VEVOR Commercial Orange Juicer Machine NS-2000E-3 User Manual

This manual provides essential instructions for the safe and efficient operation, maintenance, and setup of your VEVOR Commercial Orange Juicer Machine, Model NS-2000E-3.

## 1. INTRODUCTION

---

Thank you for choosing the VEVOR Commercial Orange Juicer Machine, Model NS-2000E-3. This automatic juice extractor is designed for efficient and hygienic citrus juicing in commercial settings. Please read this manual thoroughly before operation to ensure proper use, maintenance, and safety.



Figure 1: VEVOR Commercial Orange Juicer Machine NS-2000E-3.

**VEVOR**<sup>®</sup>  
TOUGH TOOLS. HALF PRICE

**20 JUICES, 1 MINUTE**

Quickly access fresh juice!



Automatic  
Peeling



Automatic  
Juicing



Automatic  
Filtering



Figure 2: Overview of the juicing process, highlighting automatic peeling, juicing, and filtering capabilities.

## 2. SAFETY PRECAUTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before operating the machine.
- Ensure the power supply matches the machine's requirements (120V).
- Do not operate the machine with a damaged cord or plug.
- Keep hands and utensils away from moving parts during operation.
- The machine is equipped with a pressure sensor that halts operation if the protective cover is removed. Do not bypass this safety feature.
- The switch is safeguarded by a waterproof cover. Ensure it is properly sealed during operation.
- Always unplug the machine before cleaning or maintenance.
- Do not immerse the main unit in water or other liquids.
- This appliance is for commercial use only.

## 3. SETUP AND ASSEMBLY

---

Before first use, carefully unpack all components and ensure no parts are missing or damaged. Place the juicer on a stable, level, and dry surface.

### 3.1 Unpacking

1. Remove the juicer and all accessories from the packaging.
2. Check the contents against the packing list: 1 x Commercial Orange Juicer, 1 x Four-Point Star Screw, 1 x Instruction Manual, 2 x Peeler, 2 x Tightening Screws.
3. Remove any protective films or packaging materials.

### 3.2 Initial Cleaning

Before first use, clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.

## 4. OPERATING INSTRUCTIONS

---

Follow these steps for efficient juicing with your VEVOR Commercial Orange Juicer Machine.

### 4.1 Preparing Oranges

- Wash oranges thoroughly.
- Ensure oranges are within the recommended diameter of 55-80 mm (2.2"-3.2").

# MAX 3.2" LARGE FEED CHUTE

Whole fruit juicing, no cutting needed

Accommodate Oranges Size: 55-80mm / 2.2"-3.2"



Figure 3: The large feed chute is designed to accommodate oranges without pre-cutting.

## 4.2 Juicing Process

1. **Load Oranges:** Place pre-washed oranges onto the top storage basket/guide rail. The machine will automatically feed them.
2. **Power On:** Plug the machine into a suitable power outlet. Press the power switch to turn on the machine. The switch is designed to stay on for continuous juicing.
3. **Collect Juice:** Position a glass or container under the juice spout to collect the fresh orange juice. The machine automatically peels, juices, and filters the pulp.

# 3-STEP EASY OPERATION

## Step 1

Load oranges on the guide rail



## Step 2

Power on and press the switch  
(switch stays on for continuous juicing)



## Step 3

Collect fresh juice



Figure 4: Visual guide for the 3-step easy operation: Load, Power On, Collect Juice.

## 4.3 Video Demonstration

Video 1: Official VEVOR Commercial Orange Juicer demonstration, showing the machine in operation.

## 5. MAINTENANCE AND CLEANING

Regular cleaning is essential to maintain hygiene and ensure the longevity of your juicer. Always unplug the machine before cleaning.

### 5.1 Detachable Components

Most components of the juicer are detachable for easy and thorough cleaning.

- The stainless steel protective cover is removable.
- The juicing balls are removable.
- The peel-collecting buckets are detachable.
- The pull-out filter box can be easily removed for cleaning.

# DETACHABLE & EASY TO CLEAN

Most parts are removable for cleaning



Figure 5: Detachable components for easy cleaning, including the protective cover, juicing balls, and filter box.

## 5.2 Cleaning Procedure

1. Unplug the machine from the power outlet.
2. Remove the protective cover, juicing balls, peel-collecting buckets, and pull-out filter box.
3. Wash all detachable parts with warm, soapy water. Rinse thoroughly and dry completely before reassembly.
4. Wipe the main unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. The pull-out filter design facilitates thorough cleaning, ensuring no residue remains.

# AUTOMATIC RESIDUE FILTERING

Ensure smooth, seedless, dreg-free juice



Figure 6: The automatic residue filtering system includes a pull-out filter and two peel collecting buckets for efficient waste management.

## 6. TROUBLESHOOTING

If you encounter issues with your VEVOR Commercial Orange Juicer Machine, please refer to the following common troubleshooting tips:

- **Machine Not Starting:** Ensure the power cord is securely plugged in and the power switch is in the 'ON' position. Check if the protective cover is correctly installed and the pressure sensor is engaged.
- **Low Juice Yield:** Verify that the oranges used are within the recommended size range (55-80 mm). Ensure the juicing balls are clean and properly aligned.
- **Excessive Pulp in Juice:** Check if the pull-out filter box is clean and free of blockages.
- **Unusual Noise:** Turn off the machine immediately and unplug it. Inspect for any foreign objects or misaligned parts.

If the problem persists after attempting these solutions, please contact VEVOR customer support for assistance.

## 7. SPECIFICATIONS

Technical specifications for the VEVOR Commercial Orange Juicer Machine, Model NS-2000E-3.



Figure 7: Dimensions and key specifications of the VEVOR Commercial Orange Juicer Machine.

Feature	Specification
Brand	VEVOR
Model Number	NS-2000E-3
Color	Silver
Special Feature	Automatic
Product Dimensions (D x W x H)	19.5"D x 12.6"W x 30.7"H
Material	PC, Stainless Steel (SUS304)
Maximum Power	120 Watts

Feature	Specification
Power Source	Corded Electric
Voltage	120 Volts
Product Care Instructions	Hand Wash Only (for detachable parts)
Blade Material	Stainless Steel
Capacity	2400 ml/min
Item Weight	90.4 Pounds (41 kg)
Production Rate	Up to 20 Oranges/Minute
Recommended Orange Size	55-80 mm (2.2"-3.2")
Included Components	1 x Commercial Orange Juicer, 1 x Four-Point Star Screw, 1 x Instruction Manual, 2 x Peeler, 2 x Tightening Screws

## 8. WARRANTY AND SUPPORT

---

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact VEVOR customer service. VEVOR is committed to providing quality products and support.

### 8.1 Customer Support

If you have any questions, require technical assistance, or need to report an issue, please contact VEVOR customer support through their official website or the contact information provided with your purchase documentation.